

atp 2218 transcript


Fri, 1/7 1:44PM 29:27

SUMMARY KEYWORDS

laughs, called, questions, beth, mara, professor, stephen, thinking, dave, students, book, people, spam, professors, pretty, tube, mango, mio, mandoline, wrote

SPEAKERS

Beth Oljar, Stephen Manning, Mara Livezey, Announcer, Matt Mio, Dave Chow

- M** Matt Mio 00:03
The University tower chimes ring in another session of Ask the Professor, the show in which you match wits with the University of Detroit Mercy professors in an unrehearsed session of questions and answers. I'm your host, Matt Mio, and let me introduce to you our panel for today. We're starting where I want to start today. It's Professor Beth Oljar.
- B** Beth Oljar 00:21
Oh, wow. I'm so flattered. Thank you.
- M** Matt Mio 00:26
How was your wrap up of advising and registration craziness, Beth?
- B** Beth Oljar 00:32
Um, I don't have any advisees at the moment. So actually, it was - - I know, I feel like every time I think I should come over and like volunteer to help you guys out, because I know how overloaded you are. But, no - so easy enough.
- M** Matt Mio 00:50
It's just the way of the world. But your courses are hardy and hail for the Winter 22 semester. That's good news. And you're going to be doing - what, Symbolic Logic and what else next time?
- 

B Beth Oljar 01:02
Contemporary Moral Problems. So - the abortion discussion, and Honors Ethics.

M Matt Mio 01:10
Nice. Well, that's gonna be a nice Touchstone there. That's great.

B Beth Oljar 01:14
Yeah.

M Matt Mio 01:15
Anything special planned for the Honors Ethics?

B Beth Oljar 01:18
I hadn't been thinking so much about that, as about the content. I mean, because the theories are going to be the same pretty much that we teach in Moral Problems, thinking about what I wanted to do there - racism, Black Lives Matter. And -

M Matt Mio 01:32
Yeah,

B Beth Oljar 01:32
policing and crime, all of those sorts of things.

M Matt Mio 01:35
some light and fluffy topics to keep the students interested.

B Beth Oljar 01:39
Well, yeah, the point is just to show this is amenable to actual rational analysis and not just your gut opinion or your religious teaching, right. There are other ways of thinking about these things.

M Matt Mio 01:50

M Matt Mio 01:50
Very good. Thinking is okay. Thinking is fun, thinking is hard work

B Beth Oljar 01:56
obvious subversive and free and revolutionary and dangerous.

M Matt Mio 02:00
Also, those things. Speaking of revolutionary and dangerous, Professor Stephen Manning. It's good to see you, Stephen.

S Stephen Manning 02:08
Good to see you.

D Dave Chow 02:11
What's the follow up from the Carter book? What have you moved on to?

S Stephen Manning 02:14
Ooh, the 24th volume of a Sicilian, uh - Andrea Camilleri is the author. It's an Inspector Montalbano thing takes place in Sicily, number 28.

B Beth Oljar 02:26
Oh, cool.

S Stephen Manning 02:27
I just finished the 24th. But I've started, um, I recently started the latest Jonathan Franzen novel. I'm a big fan of Franzen. His latest one called Crossroads is out, and I'm in about 80 or so pages of it.

B Beth Oljar 02:42
I've read him before. He's pretty good. Yeah.

S Stephen Manning 02:44

Yeah. This is his fifth one. I guess. He writes one every once in a while. But actually, his first one was called the 27th City that he wrote in 88. And the picture of him in the back, it looks like he's one of our students.

S Stephen Manning 02:58

And when I saw this, I said, Well, 88, 98, 108. This is like 35 years old, the picture of him in the novel. So I think this is his fifth. It's - I just love the way he writes. And I like his themes. And he's a controversial - He's the guy, you may remember, that Oprah picked one of his novels, I forget which one - for her bookclub. And he took exception to it that "Oh, I can't be writing serious literature, if Oprah put it on her list", and therefore got in trouble with Oprah. I think she invited him on later. And anyway, I try to avoid all that stuff and just read the stuff. He's just an excellent writer.

M Matt Mio 02:58

(Laughs)

M Matt Mio 03:37

That's awesome. That's awesome. Professor Mara Livezey is here. What's on your reading stand right now, Mara?

M Mara Livezey 03:44

Oh, let me tell you. So what I just finished was The entire series Wheel Of Time. It's a 14 book, um, just really excellent high fantasy. And I just shifted into reading Kindred by Octavia Butler as a part of the Science, Technology and Race learning community. It's intense, but I like her writing. I've read some of her stuff before it's good.

B Beth Oljar 04:11

And you're George RR Martin fan too, right.

M Mara Livezey 04:15

Yeah, but he will never publish again - ever, so - I've kind of given up.

M Matt Mio 04:22

Now Mara, do I have this right? Wheel Of Time. I've been seeing commercials like crazy. I think it's gonna be a series on Amazon.

M Mara Livezey 04:28
It comes out on Amazon Prime. Josh and I are just losing our minds.

M Matt Mio 04:32
That's awesome.

B Beth Oljar 04:33
Well, Drew and I will have to check it out then. Wheel Of Time. Okay.

M Mara Livezey 04:38
It's excellent.

M Matt Mio 04:39
And last, but most certainly not least, It's professor Dave Chow.

D Dave Chow 04:42
Pleasure to be here as always.

M Matt Mio 04:44
Excellent. So what's in the hopper? What's your special project of the moment, Dave?

D Dave Chow 04:49
I am working on Ski Doo at the moment.

M Matt Mio 04:52
Really?

D Dave Chow 04:53
So I will be drawing lots and lots of snow and Ski Doo's and snowmobiles and stuff.

M Matt Mio 05:01
So you might say that you're getting into horseless sleighs.

D Dave Chow 05:06
Mm-hm, but some of these things are absolutely amazing, but I'm like, Man, I got the NDAs clamped all over me right about now, so I can't talk too much about it. But if you guys want to talk about good reading, right next to my desk -

M Matt Mio 05:18
Crap Taxidermy. Interesting.

D Dave Chow 05:21
It's an amazing book on horrible taxidermy.

M Mara Livezey 05:24
That's great.

D Dave Chow 05:27
I mean, we're talking like amateurs who don't know what they're doing and and you know, what some people do with deer heads. And it's - it's bordering on sacrilegious, almost defiling an animal to a certain degree, but then there's also something folksy about these people genuinely trying to do their best taxidermy.

M Matt Mio 05:47
Very interesting. I - you could have taken that in so many different ways. I half expected you to hold a book that said like the jetski style guide,

M Mara Livezey 05:56
It's a bunny - crow?

D Dave Chow 05:58

Yes.

B Beth Oljar 06:00
What? Is this The Island of Dr. Moreau or -

D Dave Chow 06:03
Yeah. Well, I mean, some of these are just like - you know, there's like Jackalope.

M Matt Mio 06:06
Oh. Jackalope. Sure.

D Dave Chow 06:07
And just weird things like that, and some people just don't understand like animal anatomy. And that's why, like when I go to the Field Museum in Chicago, I'm absolutely amazed at how some of those people - you know, because they pretty much just skin the animal but still takes some innate skills for understanding anatomy to sculpt, you know, what's underneath. So, but some of these things in this book are so god awful. I mean, I admire the attempt, but some of these are pretty bad. That's all. So for those of you who are into cats,

M Mara Livezey 06:38
oh, no, the face.

D Dave Chow 06:40
(Laughs)

M Matt Mio 06:41
That's not good.

S Stephen Manning 06:41
That's pretty sick. Okay, that's enough. Put it away.

B Beth Oljar 06:44

I normally don't like the word unnatural, but that's unnatural. That's like splicing an elephant and a pot bellied pig.

D Dave Chow 06:54

I mean, that's almost like crossbreeding, like a dachshund and a great dane. It's like it should never happen.

M Matt Mio 07:00

Okay, well, with that as our transition, This is a program where you could send us questions regarding anything. However, there's a few things on the list of questions we will never read on the air. If you stump the panel you win one of our prizes. You can send us the questions in a number of ways, emailing us at ATP at UDMercy dot edu. Find us on Facebook and Instagram, or listen on your favorite smart speaker by asking it to play Ask The Professor at University of Detroit Mercy. Even though I think that you're going to regret me bringing these questions up, they're not as bad as that book by the way.

M Matt Mio 07:36

They're just going to leave us with a grumbly tummy at the end of today's episode because I have a set of questions from Professor Dr. Oljar's Honors Intro To Philosophy written by student Fodi Corea, also in my classes this semester, and they are all about food.

D Dave Chow 07:36

Oh, nothing is.

D Dave Chow 07:53

Ohhh


B Beth Oljar 07:54


I think I may have mentioned food or cooking or something as a possible theme.


M Matt Mio 07:59

There we go.


D Dave Chow 08:00

 Dave Chow 08:00
Okay.


 Dave Chow 08:01
Food Food Food. Okay. What vegetable, by some, is called a coor-getti (courgette)?

 Beth Oljar 08:10
Zucchini.


 Matt Mio 08:11
Yeah, it's a zucchini.


 Beth Oljar 08:13
Courgette (pronounced coor-zhay).

 Matt Mio 08:15
Courgette.

 Beth Oljar 08:16
That's what the British call it.

 Mara Livezey 08:17
Or the French.

 Matt Mio 08:18
Mm-hm.

 Matt Mio 08:19
But they call a filet a filate - you know - which is really kind of annoying. So



D Dave Chow 08:24

You know what we need Prasad here right about now to just kind of like, keep us in check with some of these things. Like a biscuit.

B Beth Oljar 08:30

He asked Dave, at an MFA meeting, if he could have one of his biscuits. And Dave said "They're called cookies. How long have you been in this country?"

D Dave Chow 08:38

(Laughs)

M Matt Mio 08:40

Well, I thought we were gonna go down the aubergine route there or the Haricot Verts. Like, that really blew my mind. I'm like, We can just say green bean.

B Beth Oljar 08:49

No, no, but Haricot Verts are actually a specific kind of green beans.

M Matt Mio 08:55

They are.

B Beth Oljar 08:55

And they're wonderful.

M Matt Mio 08:57

Yeah, they're very good.

M Mara Livezey 08:58

Oh.

M Matt Mio 08:59

What is the shape of the nests that were by the name "biscuits"?

what is the shape of the pasta that goes by the name chiacioiii?

B Beth Oljar 09:04
Is it a shell?

M Matt Mio 09:07
It's a shell. Yeah. It is a shell. Beth's on fire. Whoo!

M Mara Livezey 09:11
Never heard of it.

M Matt Mio 09:13
Shell pasta. We had the ones that are shaped like tiny waterfalls last night. Aside from the fact that each individual one is like the size of a human hand - absolutely delicious.

S Stephen Manning 09:23
These questions do come from Beth's students.

M Matt Mio 09:26
(Laughs) What was the original manufacturer of the Pringles potato chip - in 1969? I believe this is more of a - I don't even know how to put it - like a, like a drug company or a health company these days.

B Beth Oljar 09:45
Johnson and Johnson.

M Matt Mio 09:47
It's a good guess.

S Stephen Manning 09:48
Procter and Gamble?

M Matt Mio 09:50
It's Procter and Gamble, Stephen. Yeah. Procter and Gamble. P & G.

D Dave Chow 09:54
I just remember as a little kid every time, you know, my parents got Pringles, I'd go "Hey, did you guys buy tennis balls again?"

M Matt Mio 09:59
(Laughs)

B Beth Oljar 09:59
Yeah. I know,

D Dave Chow 10:01
You know, it's that lovely packaging,

M Matt Mio 10:03
Something about sticking your arm in that greasy tube.

M Mara Livezey 10:07
Mmm.

D Dave Chow 10:07
And then, I don't know if you guys ever heard but the gentleman that invented Pringles after he died, his family put his ashes into one of those tubes and launched it into space, I think it was.

M Matt Mio 10:16
That's right.

D Dave Chow 10:17

D Dave Chow 10:17
There's something slightly creepy and morbid about that. But

S Stephen Manning 10:20
Is he the same guy who wrote the taxidermy book?

D Dave Chow 10:22
(Laughs) Probably. Sorry, Stephen. I know, I just ruined your dinner plans for tonight after looking at those pictures, right? I'm sorry.

B Beth Oljar 10:31
We're not very suspicious of you, Dave.

M Matt Mio 10:35
Hey, profs: What's the biggest supermarket chain by number of stores in the US?

D Dave Chow 10:41
Kroger?

M Matt Mio 10:42
It's Kroger. Yeah, it's kind of sad. But all modern capitalism gets us to two or three survivors. Right. And then after that, there's usually only one or two - and Kroger is what it is. What can I say?

D Dave Chow 10:54
Cincinnati, Ohio's is very own.

B Beth Oljar 10:55
They're not in the West, though.

M Mara Livezey 10:57
That's true.

M Matt Mio 10:58
That's true.

B Beth Oljar 11:00
We have other chains.

D Dave Chow 11:01
Yes.

M Matt Mio 11:02
There's a very common cut of steak that sometimes goes by the shell steak cut, but is more commonly known as what?

B Beth Oljar 11:13
Top sirloin?

D Dave Chow 11:15
Flank?

B Beth Oljar 11:16
New York Strip?

M Mara Livezey 11:18
T bone.

D Dave Chow 11:19
Tube steak.

M Matt Mio 11:21

I've heard like everything.

M Mara Livezey 11:23

Filet?

M Matt Mio 11:24

You know, it says here it's the Kansas City strip. is what it is.

B Beth Oljar 11:28

Okay.

M Matt Mio 11:28

That's a shell steak. Yeah. Two mentions of the shells in the same question set. Things are getting off the rails already. What is meant by the term "Al Dente" when you're cooking in Italian?

B Beth Oljar 11:44

To the tooth.

S Stephen Manning 11:45

Yeah.

M Matt Mio 11:46

That's right.

S Stephen Manning 11:47

Tooth-some

M Matt Mio 11:47

To the tooth.

D Dave Chow 11:48
Sticks on the walls just right.

M Matt Mio 11:50
Exactly. The perfect texture of cook pasta - that everybody waits until they taste that texture - when they should take it out right before that and then it will finish cooking. That's all I'm gonna say. It's about as snotty as I get when it comes to cooking. In cooking, what is it called when you cut herbs or vegetables into very fine strips.

M Matt Mio 12:12
Chippendale

B Beth Oljar 12:14
Chiffonade.

M Matt Mio 12:15
Chiffonade. But I'll take Chippendale with partial credit

S Stephen Manning 12:18
(Laughing) Chippendale.

B Beth Oljar 12:20
The thing to do with basil. You stack the leaves on top and kind of roll them into a cigar shape and slice them.

M Matt Mio 12:28
That's the kind of - speaking of the other side of my cooking abilities - the kind of motor control I definitely don't have. When I see people doing that to like, basil, I'm like "No way man, like, I can't I can't handle that."

M Mara Livezey 12:40
That's why you buy a mandoline. and then it does it for you.

...that's why you buy a mandoline, and then it does it for you.

M Matt Mio 12:44
Yes, and then you possibly, while your wife is eight months pregnant with your second son, watch her chop off the top of her fingers and have to take her to the E.R.

M Mara Livezey 12:54
Yes. Or that

M Matt Mio 12:56
Those mandolines - that's deadly, man. Like, you can have a gun in your house, and it would be safer than those things.

D Dave Chow 13:01
What, you don't have a mandoline safe at the Mio household?

B Beth Oljar 13:03
But I wouldn't use one to slice basil.

M Mara Livezey 13:06
Uh, This is true.

B Beth Oljar 13:07
I mean potatoes.

M Matt Mio 13:09
Not basil, but I think it was something else. I think it was like a potato or something

M Mara Livezey 13:12
Never basil.

M Matt Mio 13:15
That's a very well known meme in the Mio family - as I finally come home, fairly calmed down from the ER and I'm like, "Who's gonna clean up this bloody kitchen?"

D Dave Chow 13:25
(Laughs) Like I said, you need a mandolin safe - that's all - in the new house.

M Matt Mio 13:30
It's a big deal, because I know - honestly, it was one of the first conversations - no joke - that Beth and I had when we first met, because we were doing Ask The Professor, and there was something about women having a higher pain threshold than men. And then when you're pregnant, it's a totally different ballgame. And the whole deal was that Leslie was bleeding all over the place before she even saw she had cut herself, you know; and it just didn't register as pain in the same way that it would have.

M Mara Livezey 13:57
Wow.

B Beth Oljar 13:59
If your blade is very sharp, that's what will happen.

M Mara Livezey 14:01
Oh, yeah.

M Matt Mio 14:02
Yep. What is the word that starts with the letter M - just like Matt - that is an Italian sweet wine, sometimes called a fortified wine.

B Beth Oljar 14:14
Marsala.

M Matt Mio 14:15
Marsala. Yes. How about a good chicken marsala right now? That sounds delicious.

D Dave Chow 14:20
Eddie's Gourmet over on Greenfield. Oh, Be still my beating heart.

M Matt Mio 14:25
By just a few weeks, if you know your traditions of Detroit, this pop is the oldest soft drink in the US. It could have been Vernors, which came a close second by a few weeks, but it actually ends up being what?

B Beth Oljar 14:41
Faygo?

M Matt Mio 14:41
Mm-mm

D Dave Chow 14:42
Moxie? What, that's a Detroit -

B Beth Oljar 14:46
Towne Club.

M Matt Mio 14:48
No, it's a national brand that just beat Vernors to be the oldest pop in the United States.

D Dave Chow 14:54
Uh, Hold on.

B Beth Oljar 14:55
Coca Cola . No. Some rootbeer

D Dave Chow 15:01
See, I kept thinking it was Moxie, but -

M Matt Mio 15:04
Mm-mm.

D Dave Chow 15:05
Dr. Pepper?

M Matt Mio 15:06
It says here it's Dr. Pepper.

M Mara Livezey 15:08
Oh!

M Matt Mio 15:09
Who, by the way - according to a dead joke I told my students this morning, "What kind of doctor is Dr. Pepper? A fizz-ician."

M Mara Livezey 15:18
Ohhh.

M Matt Mio 15:21
I had to type it into the chat for them to get the full effect. Yeah, that's pretty brutal. pretty brutal.

M Mara Livezey 15:27
(Laughs) Yeah.

D Dave Chow 15:30
Stephen, I think I just passed a stone on that one. So -

M Matt Mio 15:33
Thanks, Fodi, for sending in those questions.

A Announcer 15:37
You're listening to Ask The Professor, from University of Detroit Mercy. We're grateful to those listeners who submitted questions for today's show, and we welcome your questions at ATP at UDMercy.edu. Now, let's return to our host Matt Mio with more questions for the panel.

M Matt Mio 15:55
We've got another set of questions. It's just raining questions in Beth's Honors, Intro to Philosophy. These are from Mia Cassar. And - I paired them together for a reason - The Culinary Arts. So, we must leave this show with a grumbling tummy. You must

B Beth Oljar 16:13
And then fill it with frozen pizza, which is my plan.

M Matt Mio 16:16
Oh, what a great idea.

D Dave Chow 16:18
I got my mac and cheese on the stovetop right now. So

B Beth Oljar 16:21
I'll cook it first. You know, I won't -

M Matt Mio 16:24
(Laughs)

M Mara Livezey 16:24
One would hope.

M Matt Mio 16:27
Hey, professors, what's, uh, Nigiri? N-i-g-i-r-i.

M Mara Livezey 16:32
Sushi.

D Dave Chow 16:33
Yeah.

M Matt Mio 16:34
Mm-hm. It says, "Can you tell what type of sushi it is? Can you describe it?"

D Dave Chow 16:40
One big finger-long length piece, about \$4 a piece.

M Mara Livezey 16:45
It's a piece of fish.

D Dave Chow 16:46
Yeah. Delicious.

M Matt Mio 16:49
It says here, "It's not a roll."

D Dave Chow 16:51
Yes.

M Matt Mio 16:52
"It's just a wad of rice that's topped with seafood."

D Dave Chow 16:55
Okay.

B Beth Oljar 16:56
Okay.

M Matt Mio 16:58
Ooh, okay. There are four vitamins that strawberries are very rich in. Can you name two?

B Beth Oljar 17:06
K

S Stephen Manning 17:06
E.

M Matt Mio 17:08
I think we got it.

D Dave Chow 17:08
Oh.

M Matt Mio 17:10
They are, in total, B6, K, E and C. And we hit two of those very, very quickly.

M Mara Livezey 17:16
Yes, I was gonna say "C".

M Matt Mio 17:17
Strawberries are a superfood. Strawberries and sunflower. If that's all you ate, you pretty much

strawberries are a superfood. Strawberries and pumpkins. If that's all you ate, you pretty much would be completely all set.

D Dave Chow 17:23

Now. What's the thing about strawberries? Are they considered a fruit or a vegetable? Because the seeds are on the outside. How's that work again?

M Matt Mio 17:30

Something like they're not even a berry.

B Beth Oljar 17:32

They're just the only fruit that has seeds on the outside, I think.

D Dave Chow 17:36

Okay, I knew there' was something to it.

M Matt Mio 17:39

It used to freak me out when you ate them. It was like you're eating rocks because sometimes the seeds will be really hard and I'm like, "Why am I eating this?"; but you get older, you know, your tastes change. The texture is quite pleasing now.

S Stephen Manning 17:49

If they're fuzzy. Don't eat them.

D Dave Chow 17:51

If they're white and fuzzy, don't eat them. Yeah.

M Mara Livezey 17:53

Oh.

M Matt Mio 17:54

Good call.

D Dave Chow 17:54
It's the winter warmth.

M Matt Mio 17:57
Oh my gosh. Which country exports the world's most mangoes? 42% of the world's mango production is only from one country.

D Dave Chow 18:06
Mexico?

M Matt Mio 18:08
Mm-mm.

M Mara Livezey 18:08
Puerto Rico.

M Matt Mio 18:09
Nope.

B Beth Oljar 18:11
Either somewhere in Africa or somewhere in the Pacific?

M Mara Livezey 18:15
Thailand.

M Matt Mio 18:17
Getting closer with Thailand.

B Beth Oliar 18:19

Uh, Indonesia?

D Dave Chow 18:22
It's not Greenland.

B Beth Oljar 18:23
Malaysia.

S Stephen Manning 18:25
India.

M Matt Mio 18:26
It's India. Yeah, it's India. 42% of the world's mango production.

D Dave Chow 18:31
See, we just have to thank Mara for getting us geographically close, because the rest of us - we're going South America and all over God's green earth. So

M Matt Mio 18:39
I'm just gonna come out and say it - I could take or leave mangoes. I don't know what to tell you. Like, there are certain fruits that I dislike and certain fruits that I love. And I've eaten dried mango and fresh mango, and it just doesn't do anything for me. I don't know what it is.

B Beth Oljar 18:53
Do you like peaches?

M Matt Mio 18:54
I love peaches. It's kind of weird.

M Matt Mio 18:56
But not mango.

M Matt Mio 18:57
I know. Isn't that weird?

M Mara Livezey 18:58
Interesting.

B Beth Oljar 18:59
Yeah, that's - Okay.

B Beth Oljar 19:00
They're very close.

D Dave Chow 19:01
Yeah, they're really close.

M Matt Mio 19:04
What two ingredients , Profs, are used to make Meringue?

B Beth Oljar 19:08
Egg whites, sugar.

M Matt Mio 19:11
Egg whites and sugar. You got it.

B Beth Oljar 19:13
We watch the British Baking Show. We know all this sort of thing.

M Mara Livezey 19:17
Come on, Easy

Come on. Easy.

M Matt Mio 19:19
Absolutely.

M Matt Mio 19:20
Can you make a Meringue without egg whites in less than five minutes? No, that's not the next question.

D Dave Chow 19:26
(Laughs) It's called shaving cream at that point.

B Beth Oljar 19:29
Right.

M Matt Mio 19:30
(Laughs). Oh my gosh. What's the name of the most popular dessert in Turkey, often topped with chopped nuts?

D Dave Chow 19:41
Baklava.

B Beth Oljar 19:42
Yeah.

M Matt Mio 19:43
Baklava is what it says here. Yes. A little filo dough, a little honey, and rosewater for kicks.

D Dave Chow 19:50
Ohh, that sounds good!

M Matt Mio 19:51
It sounds really good. What type of pasta translates from Italian as "the literal worms".

D Dave Chow 20:02
Where's Dan Maggio when we need them?

M Mara Livezey 20:05
I don't know. Like bucatini

M Matt Mio 20:07
(Laughs)

D Dave Chow 20:08
Orzo?

B Beth Oljar 20:09
Tubes. Little worms, so it's got to be something twisted, right?

M Matt Mio 20:13
Hmm.

M Mara Livezey 20:14
Fusilli?

D Dave Chow 20:16
Oh, there you go. That's a good one. No?

M Matt Mio 20:19
No, it's not. Fusilli is like the - Gosh, I'm gonna get it wrong. It's like the staircases.

M Mara Livezey 20:24
Yeah.

M Matt Mio 20:24
Yeah, that's something different. It's, it's the one that starts with the letter V in vest.

M Mara Livezey 20:31
Vermicelli?

M Matt Mio 20:33
Vermicelli

B Beth Oljar 20:34
Ah, yes. That's right.

M Matt Mio 20:36
I mean, there's only so many like long squiggly tube like things you can name pasta after. It just - there's so many. We got the tongues. We got the worms. We got everything.

D Dave Chow 20:44
Matt, I mean, come on. The Italians had to take it from the Chinese and had to give it all these different shapes. You know? What was wrong with just ramen?

B Beth Oljar 20:50
Absolutely nothing. I love ramen.

M Mara Livezey 20:54
Me too.

B Beth Oljar 20:56

It has so much salt in it that I shouldn't eat, and sometimes I just don't care.

M Matt Mio 21:00
Sometimes you just don't care.

B Beth Oljar 21:03
(Laughs) Exactly.

D Dave Chow 21:05
Beth, before the end of the show, I'll talk to you about - there's a new ramen place that I've found on the west coast that makes - what is it - I think, more protein than a steak.

M Matt Mio 21:15
Oh my gosh,.

D Dave Chow 21:16
in ramen. So

B Beth Oljar 21:17
Wow. That's impressive.

D Dave Chow 21:19
Yes.

M Matt Mio 21:20
Professors, what am I describing: "Due to its relatively low levels of moisture and very high levels of acidity, bacteria and pretty much all micro organisms have a very hard time making a permanent home out of this food that said to never spoil.

D Dave Chow 21:38
Honey

M Matt Mio 21:39
Honey

M Mara Livezey 21:40
Honey?

M Matt Mio 21:40
Absolutely.

M Mara Livezey 21:41
I didn't know it was acidic though.

M Matt Mio 21:43
It's pretty acidic.

D Dave Chow 21:44
Is it?

M Matt Mio 21:45
Pretty acidic. They need water to be able to make more of themselves and when they get stuck in the goo, that's pretty much it at that point. So.

D Dave Chow 21:54
Oh

M Matt Mio 21:55
I don't know if this is the best way for us to end this question set. Mia, thank you very much for sending them in.

R 21:55

B Beth Oljar 22:02
These are awesome.

M Matt Mio 22:02
But pretty funny stuff. Do you know where they got the name for Spam? It actually is a portmanteau but of what two words?

D Dave Chow 22:10
Shoulder, processed -

M Mara Livezey 22:12
Ham

D Dave Chow 22:13
It's shoulder. Spice? Spiced ham?

M Matt Mio 22:16
Spiced ham.

M Mara Livezey 22:17
Spiced ham. Nice.

M Matt Mio 22:18
Right?

B Beth Oljar 22:19
I'll have your spam, dear.

M Matt Mio 22:20
(Laughs)

D Dave Chow 22:22
It's an Asian delicacy. Don't - You know. I mean, seriously. It's like - Oh!

M Mara Livezey 22:27
It's delicious, actually.

M Matt Mio 22:29
I gotta say I've never not enjoyed Spam. That is for dang sure.

D Dave Chow 22:34
Okay, now do you folks grill it, or not?

M Matt Mio 22:36
You can.

M Matt Mio 22:38
Grilled Spam is good.

S Stephen Manning 22:40
I don't do anything with it. Grill it. I don't even open the can.

B Beth Oljar 22:43
I've never had it.

D Dave Chow 22:45
Beth, when you were in Washington, do you remember a place called Ruby Montana's? It's a novelty store out there.

B Beth Oljar 22:53
I know one called Archie McPhee's.

D Dave Chow 22:56
Okay. Anyway, back in the late 80s, I was out there hiking and there was actually a Spam carving contests. I came in third. So -

D Dave Chow 23:02
Nice.

D Dave Chow 23:04
Two cans of Spam and one sharp knife.

M Matt Mio 23:06
Alright, Profs, We have another set of student questions. And I think it's probably best that we go - It's a little bit all over the map - I thought it'd be nice to cap off our show here today. We'll do this sort of lightning-round style. See if we can get through all 10 in the time we have left here. We only have about seven minutes left in the show. We'll see what we can do. What is the scientific name for the human jaw bone?

D Dave Chow 23:30
Mandible?

M Matt Mio 23:31
Mandible. Very well done? What color is on the color wheel complementary to orange?

D Dave Chow 23:38
Purple? No, no, no. Orange is - hold on.

B Beth Oljar 23:43
Green.

M Mara Livezey 23:44
No. It can't be purple has to be -

no, it can't be purple has to be

M Matt Mio 23:46
Hail to the -

M Mara Livezey 23:47
Blue?

M Matt Mio 23:48
Blue. Yes.

D Dave Chow 23:49
Yeah. I don't have my color wheel in front of me? (Matt and Mara laugh)

M Matt Mio 23:55
What was the first product that the Nike company put on the market?

D Dave Chow 24:01
Waffles? What was it - shoes?

B Beth Oljar 24:03
The running shoe.

M Matt Mio 24:04
It was a running shoe. Yeah, it seems sort of obvious. But that's true. Yeah. It was a running shoe

D Dave Chow 24:09
Yeah. Off of the waffle iron.

M Matt Mio 24:11

M Matt Mio 24:11
(Laughs) On the periodic table, (I don't know if Mara is gonna sit out or not), What element is the symbol K?

B Beth Oljar 24:20
Potassium.

M Matt Mio 24:21
Potassium.

M Mara Livezey 24:22
Oh, good.

M Matt Mio 24:23
In Latin, it is kalium. Yes, that is correct. What is the lower region of the last few vertebrae of the spine generally referred to as - medically?

D Dave Chow 24:34
lower ascotsi?

D Dave Chow 24:36
Lumbar?

M Matt Mio 24:37
What did you say Morrow?

M Matt Mio 24:38
I said lumbar.

M Matt Mio 24:39
Lumbar is what it says here.

B Beth Oljar 24:40
Okay, that's above the - above the sacral, but yes. Right.

M Matt Mio 24:45
Yep. What is a two - the number two to the fifth power? What value is that?

D Dave Chow 24:54
Ah

B Beth Oljar 24:55
32

M Matt Mio 24:57
It's 32! Yeah. (Matt and Mara laugh)

M Mara Livezey 24:59
Who wants to do mental math?

M Matt Mio 25:01
I was doing it on my fingers, too

D Dave Chow 25:02
you need more fingers and toes? I mean,

M Matt Mio 25:05
That was awesome.

B Beth Oljar 25:06
I'm so proud of myself that I got that. I can't believe it.

D Dave Chow 25:09
Hey, I'll have to let Dan know. He's gonna be really proud of you.

D Dave Chow 25:12
I always envisioned if we're doing this sort of question set, and like Jeffe Boats or people like Dan are on the air that even before I finished the question that - "32"

D Dave Chow 25:20
Yeah, next. Go on, go on.

D Dave Chow 25:22
I posted online that I was turning 47, and Jeffe Boats posted, "Did you know that 47 is the last prime before the sum of the primes becomes the number 666?" And I'm like, uh, I do now. He's like, "Oh, yeah, and happy birthday." Oh, that's so great. How about um, how tall is the average female living in the United States?

M Mara Livezey 25:50
5'5".

M Matt Mio 25:52
Oh, my gosh, Mara. 5'4". Yeah. 5'5". That's pretty solid.

B Beth Oljar 25:58
Short people.

M Matt Mio 26:00
What year did the Disney movie "Tangled", that's their take on Rapunzel, get released?

D Dave Chow 26:06
That was like three four years ago.

M Mara Livezey 26:08
Was it like 2014 or something?

D Dave Chow 26:12
2018.

S Stephen Manning 26:13
2016

M Matt Mio 26:14
It says here, it's 2010. It was quite a while ago.

M Mara Livezey 26:17
2010?!

M Matt Mio 26:18
Yeah. 2010.

D Dave Chow 26:19
Well, no offense, they're cranking them out left and right. So it's tough to tell.

M Matt Mio 26:23
Well, that's - I just figured, you know, you'd have that stuff memorized, Dave.

B Beth Oljar 26:26
(Laughs)

M Matt Mio 26:30
Professors, how many bones are in the human wrist - total?

D Dave Chow 26:34
That would have to be, what? Two.

M Matt Mio 26:37
It's more than that.

M Mara Livezey 26:39
Ten.

M Matt Mio 26:40
Getting closer. We'll give it one more shot. Stephen? Beth?

B Beth Oljar 26:44
12. 16.

M Mara Livezey 26:46
(Laughs)

M Matt Mio 26:48
Come on, Stephen, bring us home.

S Stephen Manning 26:51
18

M Matt Mio 26:52
Oh! For a second. I thought we were gonna hit it spot on. It's eight, eight bones makeup the human wrist.

D Dave Chow 26:57

Okay. I was thinking, So it's the radius and ulna and all the little doodads, right?

B Beth Oljar 27:02

That's the forearm.

D Dave Chow 27:04

Okay.

B Beth Oljar 27:04

The radius and ulna are in the forearm.

D Dave Chow 27:06

So when does the - Well, okay

M Matt Mio 27:10

This guy's like, "I use these bones every day. I must know their names."

D Dave Chow 27:13

These original parts.

M Matt Mio 27:15

Let's end with something that is in Stephen's wheelhouse. He'll get it right off the top of his head. What was the year that Abraham Lincoln first got elected to office?

S Stephen Manning 27:26

Oh, uh, 18 - 18 something right?

M Matt Mio 27:31

Correct.

B Beth Oljar 27:33
56?

M Matt Mio 27:36
I'm thinking that the student might have meant when he first became president of the United States, which would have been what?

B Beth Oljar 27:44
1860?

M Matt Mio 27:47
It says 1861. Does that make sense?

S Stephen Manning 27:49
He took office in 61, I think.

B Beth Oljar 27:51
Okay,

M Matt Mio 27:52
Okay.

B Beth Oljar 27:52
Yeah,

M Matt Mio 27:52
Yep.

B Beth Oljar 27:54
But he was a senator before -

M Matt Mio 27:57
Right, right. Oh, my gosh, professors. We just did three sets of student questions and you just knocked it all out of the park. But I'm afraid we're out of time. The time has come to say goodbye. Dave -

D Dave Chow 28:10
See ya

M Matt Mio 28:11
Mara,

M Mara Livezey 28:12
Good bye.

M Matt Mio 28:13
Stephen

S Stephen Manning 28:14
Bye

M Matt Mio 28:15
and Beth.

B Beth Oljar 28:15
I am very proud of my students.

M Matt Mio 28:18
And now these words

A 28:20



Announcer 28:20

You can email Ask The Professor at ATP@UDMercy.edu or visit the Ask the Professor Facebook page



Matt Mio 28:29

Ask The Professor is produced and directed by Michael Jayson and Brian Maisonville and our executive producer is Professor Jason Roche. Till next week, I'm your host, Matt Mio.