

# atp 2625

Sun, Feb 22, 2026 12:39PM 29:49

## SUMMARY KEYWORDS

University of Detroit Mercy, Ask the Professor, food and drink, soup consumption, watermelon production, Long Island Iced Tea, TV dinner components, food theft, breakfast cereals, soup preferences, winter weather, sidewalk clearing, cheese thieves, international french fry museum, dessert ordering.

## SPEAKERS

James Tubbs, Michael Jayson, Dave Chow, Erin Bell, Stephen Manning, Mara Livezey, Matt Mio, Ph.D., Dan Maggio, Heather Hill, Matt Mio

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- M** Matt Mio, Ph.D. 00:01  
The University tower chimes bring in another session of Ask the Professor, the show on which you match wits with 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. To my left, it's Professor Jim Tubbs
- J** James Tubbs 00:18  
Good afternoon.
- M** Matt Mio 00:19  
Good afternoon, sir. Yeah, I've been looking at your water bottle the whole time, and it's like making me thirsty. These pretzels are making me thirsty.
- H** Heather Hill 00:27  
No, THESE pretzels are making me thirsty.

**M** Matt Mio, Ph.D. 00:30  
I can't make Seinfeld references in class anymore

**H** Heather Hill 00:33  
I know.

**M** Matt Mio, Ph.D. 00:34  
And every once in a while, I've got to be honest, I watch some syndication and don't feel like it's aged as well as I thought it did in my mind. Anyway, some of it maybe. I don't know. What's going on. Jim? what are you streaming right now? Jim, what's your favorite series? What are you watching right now?

**J** James Tubbs 00:51  
Oh, I'm not watching any series.

**M** Matt Mio, Ph.D. 00:53  
Okay,

**J** James Tubbs 00:53  
just trying to keep up. I'm still wanting to go see Hamnet.

**J** James Tubbs 00:58  
I'll maybe see it this weekend before I leave.

**M** Matt Mio, Ph.D. 00:58  
Oh!

**H** Heather Hill 00:58  
I haven't seen it yet either. Beth and I are supposed to go.

**M** Matt Mio, Ph.D. 01:03  
Oh, there you go. A couple of days to go here before the big trip. We can't wait to see your pictures online.

**J** James Tubbs 01:10  
Well, I'll have to remember to take some then.

**D** Dave Chow 01:12  
Hey, and tell Diane Manica she's not allowed to hurt her ribs on this trip.

**M** Matt Mio, Ph.D. 01:16  
Oh, yeah, that's right. Be safe.

**J** James Tubbs 01:18  
She's doing good.

**D** Dave Chow 01:19  
She'd better be.

**H** Heather Hill 01:20  
She's doing okay? Yeah.

M Matt Mio, Ph.D. 01:22  
And that was, of course, the dulcet tones of Professor Dave Chow.

D Dave Chow 01:25  
Pleasure to be here, as always.

M Matt Mio, Ph.D. 01:27  
He's about to update everybody on the goings on in the neighborhood and how clear his neighbor's sidewalk always is.

D Dave Chow 01:34  
Their sidewalk makes mine look god awful.

M Matt Mio, Ph.D. 01:38  
Yeah. They're just really good at it. I don't know what it is.

D Dave Chow 01:40  
I just want to know what their grass is gonna look like come spring because they lay down enough salt to like,

M Matt Mio 01:46  
Yeah, it's crunchy.

D Dave Chow 01:46  
Yeah.

M Matt Mio 01:47  
It's like the side of a margarita glass.

D Dave Chow 01:50  
It is

M Matt Mio, Ph.D. 01:51  
Seriously

D Dave Chow 01:51  
I had Danielle look into it for me.

M Matt Mio, Ph.D. 01:53  
What did she look into?

D Dave Chow 01:55  
I think she was on her way back from your house and she saw bags and bags of salt

M Matt Mio 02:02  
Oh, I see.

D Dave Chow 02:02  
So, she spied for me.

 Matt Mio 02:04  
Professor Dan Maggio is here. How are the sidewalks doing in your neighborhood, Dan?

 Dan Maggio 02:09  
Oh, they're just great. (The professors laugh)

 Dave Chow 02:13  
Such sincerity.

 Matt Mio 02:15  
I don't know whether it's this salt shortage we heard about or what, but it's like every road in our fair city is just absolute garbage. It's just -

 Dan Maggio 02:23  
Well, they did plow the first time

 Matt Mio, Ph.D. 02:26  
Maybe

 Dan Maggio 02:28  
They got ours.

 Matt Mio, Ph.D. 02:29  
Okay, okay

**D** Dan Maggio 02:30  
but then it's started to kind of soften up and melt. So now you're getting -

**M** Matt Mio, Ph.D. 02:33  
Yeah

**J** James Tubbs 02:34  
The conditions of the streets themselves, the potholes are just awful already.

**M** Matt Mio, Ph.D. 02:39  
It's like, what do they say - "Not pavement, but wavement" when you're driving on it.

**J** James Tubbs 02:44  
Broken axles

**D** Dave Chow 02:45  
Drive on what's left of the road, as opposed to what's on the left side of the road

**M** Matt Mio 02:49  
Exactly. So, yeah, you know feeling this now, as a Berkley resident, Professor Mara Livezey knows exactly what we're talking about here.

**M** Mara Livezey 02:55  
Yeah, my street's like packed, solid snow. And then they plowed it, which was helpful. (Matt laughs) at that point, yeah.

**M** Matt Mio, Ph.D. 03:04  
Sort of press it down a little.

**M** Mara Livezey 03:05  
Yeah, just a little more

**D** Dave Chow 03:06  
and chill it

**M** Mara Livezey 03:06  
Yeah

**D** Dave Chow 03:07  
and throw a little salt on there just to coagulate it.

**M** Mara Livezey 03:11  
Yep, yep.

**M** Matt Mio 03:12  
I'm running into a lot of people, Professor Stephen Manning, who are like, "Oh, I'm already sick of winter". And I'm like, "All right, I don't think it's meant to be liked at this point".

**J** James Tubbs 03:21  
They're just now already sick of winter?

**M** Matt Mio 03:23  
We've had it since Thanksgiving, if you think about it

**S** Stephen Manning 03:26  
Yeah, it started early, and it's colder than usual, and more snow than usual.

**J** James Tubbs 03:31  
Yeah, much more snow than usual.

**M** Matt Mio 03:33  
Mm-hm, And Professor Heather Hill is here with us again today. I don't know what kind of like snow connection we can make, but after a while you realize how long the snow is going to be around.

**H** Heather Hill 03:44  
This is taking me back to my childhood in northeastern Vermont.

**M** Matt Mio, Ph.D. 03:46  
Yes. Of course.

**H** Heather Hill 03:47  
I mean, it's just, you know, but, I mean, I actually kind of like shoveling snow. It's exercise.

**D** Dave Chow 03:53  
Come on over.

M Mara Livezey 03:54  
Yeah, me too.

H Heather Hill 03:55  
I don't know. I just kind of like it, you know.

M Matt Mio 03:58  
If it's not that super, like, wet, heavy stuff -

H Heather Hill 04:00  
Yeah. No. I just, I don't know

D Dave Chow 04:02  
the Slurpee shoveling?

H Heather Hill 04:03  
Oh yeah, the really heavy stuff. But, I mean, we have neighbors that will occasionally just use their snow blowers and go right up the sidewalk and take care of things for people in the neighborhood.

M Matt Mio, Ph.D. 04:04  
Nice.

H Heather Hill 04:04  
Yeah, it is very nice.

M

Matt Mio, Ph.D. 04:09

Very nice. Folks, this is a program where you can send us questions regarding anything. If you stump the panel, you receive a brand new edition of the ATP coffee mug and an autographed photograph of the profs. If you don't stump the panel, we'll send you the picture. You can send us the questions in a number of ways. You can email us at ATP@UD mercy.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. "Hi, professors. I hope you're doing well. As a longtime listener, I've come to appreciate all the unique talents of the profs"

D

Dave Chow 04:53

Talents?

H

Heather Hill 04:54

We do?

M

Matt Mio 04:54

"I think that is one of the many reasons I enjoy the show"

M

Matt Mio 04:54

"You all have your areas of expertise, qualifications".

D

Dave Chow 04:54

What show are they sending this to?

M

Matt Mio, Ph.D. 04:58

Meaningless, cocktail party chatter. (The professors laugh)

**M** Matt Mio, Ph.D. 05:00  
You know, he's stroking our ego.

**H** Heather Hill 05:06  
We just can't be quiet. That's our problem.

**M** Matt Mio 05:08  
"Questions are sent in on a variety of subjects, and you always handle them with reason and humor".

**H** Heather Hill 05:13  
What?!

**M** Matt Mio 05:14  
"If the subject of the questions is not your strong suit. You do your best to tackle them. But when it comes right down to it, there's one subject that I think you all agree on, and that is the topic we will focus on today".

**M** Matt Mio 05:26  
"Below is a list of questions about food and drink. Hope you enjoy them". It's our good friend Steve Barney from Garden City, Michigan,

**J** James Tubbs 05:26  
Food?

**D** Dan Maggio 05:28  
Alright!

M Mara Livezey 05:28  
Thank you.

M Matt Mio 05:30  
Garden City. Oh my - who keeps track? What is the most stolen food in the world?

D Dave Chow 05:42  
Cheerios.

M Matt Mio, Ph.D. 05:44  
No

M Mara Livezey 05:45  
Aged Parmesan.

M Matt Mio, Ph.D. 05:47  
You know what? It goes to Professor Livezey.

M Matt Mio, Ph.D. 05:50  
Cheese is really the most stolen food in the world. Approximately 4% of the cheese in the world that is produced is stolen.

M Mara Livezey 05:50  
What?!

**D** Dave Chow 05:54  
Hey, you guys were luck you weren't here last week, when we had those cheese questions

**M** Matt Mio, Ph.D. 06:03  
There are cheese thieves

**S** Stephen Manning 06:04  
If you're gonna steal it, it might as well be -ttatt

**H** Heather Hill 06:10  
Parmigiano Reggiano.

**J** James Tubbs 06:13  
No, no. I think Roquefort

**M** Matt Mio, Ph.D. 06:15  
I remember. We were doing cheese or, uh - not mob boss but -

**D** Dave Chow 06:22  
No, no. It was like Argentinian rainforest, or something like that.

**M** Matt Mio, Ph.D. 06:25  
Yes. It was the name of a certain things. That's right.

M Matt Mio, Ph.D. 06:26  
Painful.

D Dave Chow 06:26  
It was painful. That's true.

M Matt Mio, Ph.D. 06:30  
What is the oldest - genetically speaking - what is the world's oldest fruit dating back almost 10,000 years?

D Dave Chow 06:35  
Paul Lynde

H Heather Hill 06:36  
(Laughs)

J James Tubbs 06:36  
Plums

M Matt Mio, Ph.D. 06:37  
It's not plums.

D Dave Chow 06:38  
Oh.

M Mara Livezey 06:38  
Figs.

M Matt Mio, Ph.D. 06:39  
It's not a fig. That's a good guess

H Heather Hill 06:41  
Avocado

M Matt Mio, Ph.D. 06:42  
Not avocado

D Dan Maggio 06:43  
Uh, kiwi.

M Matt Mio 06:44  
It's probably something that a lot of us have pretty frequently.

S Stephen Manning 06:47  
Bananas.

M Matt Mio, Ph.D. 06:48  
It's bananas

J James Tubbs 06:49  
Really? The oldest?

M Matt Mio 06:51  
I mean, I don't know if they were bananas back then.

M Mara Livezey 06:54  
No

M Matt Mio 06:54  
because there was, like, all these different cultivars, actually, that came out of the -

J James Tubbs 06:57  
pre plantain

J James Tubbs 06:58  
pre plantain

M Matt Mio, Ph.D. 06:59  
Pre plantain. They were short and round and everything.

D Dave Chow 07:03  
It's called a raisin.

H Heather Hill 07:04  
We don't buy them much anymore. We used to buy them for the puppy, but -

D Dan Maggio 07:08  
Bananas?

H Heather Hill 07:09  
Oh yeah.

S Stephen Manning 07:09  
He loved bananas. Yeah. And they're good for him too. Put his medication in there.

D Dave Chow 07:14  
Hide it.

S Stephen Manning 07:15  
Yeah

M Matt Mio, Ph.D. 07:17  
Professors, Honey never spoils. Why?

D Dan Maggio 07:21  
Because of some - there's a particular bacteria - or is it amino acid or something in it that prevents it from -

J James Tubbs 07:32  
It prevents bacterial growth?

M Matt Mio, Ph.D. 07:33  
I'm giving it.

D Dan Maggio 07:34  
I can't remember the name

M Matt Mio, Ph.D. 07:36  
A natural chemical defense. But there's two other factors that sort of come in to play.

M Matt Mio, Ph.D. 07:41  
There's very little water. Sugar's a preservative, and it's extremely highly acidic, because people don't think about sugars that way, but they are. They're highly acidic.

D Dave Chow 07:43  
An Egyptian curse.

M Mara Livezey 07:43  
Sugar's a preservative to begin with.

J James Tubbs 07:43  
Yeah.

D Dave Chow 07:45  
Okay, there we go.

D Dan Maggio 07:46  
I don't think of honey as acidic,

M Matt Mio, Ph.D. 07:53  
So sugars are technically weak acids. How's that?

M Mara Livezey 07:56  
Yeah

D Dan Maggio 07:56  
Really?

S Stephen Manning 07:58  
but it does get crystallized.

M Mara Livezey 08:01  
Oh, yeah. It does.

D Dave Chow 08:04  
Yeah, throw in the microwave - as long as you don't get the little bear slumping over. (The professors laugh)

M Matt Mio, Ph.D. 08:04  
You can warm it back up.

M Matt Mio, Ph.D. 08:09  
The three most eaten foods, if we take a look at the whole world together, the three most eaten foods

D Dave Chow 08:19  
Rice

M Matt Mio, Ph.D. 08:20  
Rice is the first

S Stephen Manning 08:24  
Goat

D Dan Maggio 08:25  
Pastaam

J James Tubbs 08:25  
Wheat

M Matt Mio, Ph.D. 08:25  
Wheat is the second

M Matt Mio, Ph.D. 08:25  
Mm-mm. All three of them are grains

S Stephen Manning 08:28  
Barley

J James Tubbs 08:29  
Oats

D Dan Maggio 08:29  
Corn

M Matt Mio, Ph.D. 08:31  
Corn, yep. Rice, then wheat, then corn. That is 66.6% of all world food consumption.

M Matt Mio, Ph.D. 08:38  
Wow. Where does peanut butter come in?

M Matt Mio, Ph.D. 08:40  
Yeah, that's a good question. It's a plant.

D Dave Chow 08:42  
Where's baked fish come in?

**M** Matt Mio, Ph.D. 08:46  
Which are there more of: Tim Hortons in Canada, or Dunkin' Donuts - now I'm looking at Stephen - in the US?

**S** Stephen Manning 08:55  
Dunkin Donuts.

**H** Heather Hill 08:55  
I'm going with the double D.

**J** James Tubbs 08:55  
I'll go with Tim Hortons.

**M** Mara Livezey 08:55  
I'm gonna guess Tim Horton's

**M** Matt Mio, Ph.D. 08:59  
So there are 4000 Tim Horton's in Canada. There are 10,000 Dunkin' Donuts in the United States.

**J** James Tubbs 09:16  
Wow

**S** Stephen Manning 09:16  
Yes,

**M** Matt Mio, Ph.D. 09:16  
Yep

**D** Dave Chow 09:16  
but we're open 24/7

**M** Matt Mio, Ph.D. 09:16  
(Laughs) Well, so is Dutch Girl, except for Mondays,

**M** Mara Livezey 09:16  
Yeah.

**M** Matt Mio, Ph.D. 09:16  
"I am an American entertainer".

**D** Dave Chow 09:18  
Aren't we all?

**M** Matt Mio, Ph.D. 09:19  
I was born in 1947 and I passed in 2022. My real name is Marvin Lee Aday. Who am I?

**J** James Tubbs 09:29  
Marvin Hamlich?

M Matt Mio, Ph.D. 09:30  
Mm-mm

D Dave Chow 09:31  
No, we've had this before.

H Heather Hill 09:34  
An entertainer.

H Heather Hill 09:35  
That's a pretty large category.

M Matt Mio, Ph.D. 09:36  
He's an entertainer

M Matt Mio, Ph.D. 09:36  
born in 47, passed in 22. The real name is Marvin Lee Aday. We have had this before because he went by a stage name that was very food related.

H Heather Hill 09:47  
Oh, that's right, that's the category.

D Dan Maggio 09:48  
Soupy Sales?

 Dave Chow 09:49  
Meatloaf.

 Matt Mio, Ph.D. 09:50  
Meatloaf.

 James Tubbs 09:51  
Oh

 Dave Chow 09:52  
I was gonna say Charro.

 Heather Hill 09:53  
I like Soupy Sales, though. That was good.

 Heather Hill 09:58  
Soupy Sales was?

 Dan Maggio 09:58  
He died twice. He died in Rocky Horror,

 Dan Maggio 09:58  
He was killed twice.

M Matt Mio, Ph.D. 09:58  
Soupy sales was a good guess.

H Heather Hill 09:58  
That's what Dan said

D Dave Chow 10:04  
Reheated meatloaf. That's all

M Matt Mio, Ph.D. 10:06  
What is the main difference between baby back ribs and spare ribs?

D Dave Chow 10:11  
About four bucks.

M Matt Mio, Ph.D. 10:12  
Absolutely - per pound. But how about we go deeper than that. Difference between baby back and spare.

H Heather Hill 10:14  
Aren't they smaller?

D Dan Maggio 10:18  
Does spare have that extra flap at the end?

J James Tubbs 10:23  
Are they taken from a calf?

M Matt Mio, Ph.D. 10:25  
It doesn't say any of those things.

D Dan Maggio 10:28  
Well, baby back avare shorter, they're better.

M Matt Mio, Ph.D. 10:28  
I mean -

D Dave Chow 10:28  
The location?

D Dan Maggio 10:29  
They're leaner?

H Heather Hill 10:32  
Where they come from the cow.

M Matt Mio, Ph.D. 10:34  
I mean, yes; but that's not what it says here.

H Heather Hill 10:36  
They want something more specific.

M Matt Mio, Ph.D. 10:38  
It's actually very simple, and you're not going to be happy when I tell them out of fat, I don't. I'm trying to, you know, visualize, like, what's the difference when I see them? And it makes sense when I read this.

D Dan Maggio 10:49  
Does it have to do with where they come from on the - ?

M Matt Mio, Ph.D. 10:49  
No, it doesn't

D Dan Maggio 10:49  
Does it have to do with the bones in them?

M Matt Mio, Ph.D. 10:53  
It does. Baby backs are curved. Spare ribs are straight. That's what it says.

M Mara Livezey 10:57  
Oh!

M Matt Mio, Ph.D. 10:58  
I've never noticed that before.

**H** Heather Hill 10:59  
Because you drown them in sauce.

**D** Dave Chow 11:01  
Yeah, you don't even see the curve.

**D** Dave Chow 11:01  
I don't even see the curve, yeah. According to a 2025 survey, what's the number one selling breakfast cereal in the United States?

**H** Heather Hill 11:12  
Grape Nuts

**M** Matt Mio, Ph.D. 11:13  
Mm-mm.

**J** James Tubbs 11:13  
Cheerios

**M** Mara Livezey 11:14  
Delicious, though.

**M** Mara Livezey 11:15  
What kind of Cheerios?

**D** Dan Maggio 11:15  
Honey Nut Cheerios

**M** Matt Mio, Ph.D. 11:16  
Honey Nut Cheerios

**H** Heather Hill 11:17  
Honey Nut Cheerios

**M** Mara Livezey 11:19  
Yes!

**M** Matt Mio, Ph.D. 11:19  
followed by (frasted flocks, as we call them, at the Mio house), Frosted Flakes, regular Cheerios, and one of my all time favorites, Cinnamon Toast Crunch.

**D** Dave Chow 11:31  
Where's Cap'n Crunch in all this?

**M** Mara Livezey 11:34  
Oh, Cap'n Crunch. That's where it's at.

**M** Matt Mio, Ph.D. 11:35  
Life is a good cereal too.

M Mara Livezey 11:36  
How does this happen?

M Matt Mio, Ph.D. 11:37  
I don't know.

H Heather Hill 11:37  
I mean cinnamon life crunch?

M Matt Mio, Ph.D. 11:40  
Cinnamon Toast Crunch.

M Mara Livezey 11:41  
You need some Top-shelf bran flakes

M Matt Mio, Ph.D. 11:45  
Sure. I mean, I like Cracklin' OatBran myself

J James Tubbs 11:45  
I'm surprised that Honey Nut Cheerios beat out regular Cheerios, because regular cherries, all babies will eat

M Mara Livezey 11:55  
Yes

**J** James Tubbs 11:55  
I don't know why, because they're not as good.

**M** Mara Livezey 11:58  
Millie will eat Honey Nut just as well.

**J** James Tubbs 11:58  
Oh, really?

**M** Mara Livezey 11:58  
Oh, yeah

**M** Matt Mio, Ph.D. 11:58  
You are invited -

**D** Dave Chow 11:59  
We are?

**M** Matt Mio, Ph.D. 12:00  
You all are really pushing it.

**H** Heather Hill 12:01  
We can't keep quiet.

**M** Matt Mio, Ph.D. 12:03  
You are invited to a seven course meal. Now, slow down a little bit. What are the seven courses in the correct order?

**D** Dan Maggio 12:19  
Appetizer.

**H** Heather Hill 12:20  
We might want to work backwards,

**M** Matt Mio, Ph.D. 12:22  
So appetizer is correct, but let's get French here.

**M** Mara Livezey 12:24  
Cheese. No, cheese is after dinner.

**D** Dan Maggio 12:25  
Chacuterie?

**H** Heather Hill 12:30  
What's the name that the chef gives to the little bit of tea thing?

**D** Dan Maggio 12:35  
I know what it is.

 Dave Chow 12:36  
A snort?

 Stephen Manning 12:37  
a muze

 Dan Maggio 12:38  
It's a single bite. It's to tease you.

 Matt Mio, Ph.D. 12:40  
No, no. This is a little more general. I think that you all are like overshooting this.

 James Tubbs 12:42  
Hors d'oeuvres

 Matt Mio, Ph.D. 12:44  
Hors d'oeuvres. And that gets taken away.

 James Tubbs 12:51  
Next is soup.

 Matt Mio, Ph.D. 12:52  
Soup is number two

J James Tubbs 12:54  
and then the fish course.

M Matt Mio, Ph.D. 12:56  
It says there's an appetizer first course, first, then the salad. "Fish is also nicknamed light protein" is what it says.

M Mara Livezey 13:04  
Light protein.

J James Tubbs 13:05  
Poisson

M Matt Mio, Ph.D. 13:06  
Then the main course, the entree. Then - you just said it

J James Tubbs 13:10  
the fish course?

M Matt Mio, Ph.D. 13:11  
Salad

J James Tubbs 13:12  
Oh, salad

**D** Dan Maggio 13:12  
At the end?

**M** Matt Mio, Ph.D. 13:13  
Finally?

**S** Stephen Manning 13:14  
Dessert

**M** Matt Mio, Ph.D. 13:15  
Dessert. Yes. So the order is soup, appetizer, first course, fish course or lighter protein, main course, salad, dessert. Those are the seven courses of the meal,

**H** Heather Hill 13:25  
but the portion sizes must be very small

**J** James Tubbs 13:26  
Except the Italians have a pasta course before the main course

**M** Matt Mio, Ph.D. 13:31  
Absolutely.

**D** Dave Chow 13:32  
And the Chinese people just throw food at us copiously

J James Tubbs 13:35  
Yes, lots of good food.

M Matt Mio, Ph.D. 13:36  
That was actually pretty good. I mean, seven is - that's a lot of variables there.

D Dave Chow 13:40  
It's called momentum

H Heather Hill 13:41  
I think that Amuse-Bouche should be on there

M Matt Mio, Ph.D. 13:44  
by per capita, what country is the leading producer of watermelons?

H Heather Hill 13:50  
Country

J James Tubbs 13:51  
per capita?

M Matt Mio, Ph.D. 13:51  
Mm-hm

 Dave Chow 13:52  
Brazil

 Matt Mio, Ph.D. 13:53  
Mm-mm

 James Tubbs 13:53  
Mexico

 Dave Chow 13:54  
Mm-mm

 Dave Chow 13:55  
Argentina.

 Matt Mio, Ph.D. 13:56  
And it's not the United States.

 Heather Hill 13:57  
Is it an African country?

 Matt Mio, Ph.D. 13:59  
It is not.

**D** Dan Maggio 14:01  
Is it in Asia?

**M** Matt Mio, Ph.D. 14:03  
It's in Asia.

**S** Stephen Manning 14:05  
Wow, China.

**M** Matt Mio, Ph.D. 14:07  
It's China is what it says here

**J** James Tubbs 14:11  
They've got a lot of capitas.

**M** Matt Mio, Ph.D. 14:11  
They've got a lot of capitas. They are very much in love with the flavor and texture of watermelon.

**J** James Tubbs 14:19  
I am, too. I love watermelon

**D** Dave Chow 14:21  
I want to get one of those molds. Have you seen those, Matt?

M Matt Mio, Ph.D. 14:24  
Oh, yeah,

D Dave Chow 14:25  
I want to get one of those

H Heather Hill 14:27  
I like the little round ones

J James Tubbs 14:29  
Yeah, the little personal watermelons.

H Heather Hill 14:32  
They call it personal watermelon

S Stephen Manning 14:33  
As long as they're seedless.

H Heather Hill 14:34  
My watermelon

M Matt Mio, Ph.D. 14:36  
Professors, where is the International french fry museum?

**H** Heather Hill 14:40  
International French fry museum,

**J** James Tubbs 14:43  
International

**M** Matt Mio, Ph.D. 14:44  
Most historians believe fries were invented in this place, in the 1600s when local fishermen fried potato strips when they couldn't fish because the lakes were frozen.

**D** Dave Chow 14:44  
Paris

**J** James Tubbs 14:55  
Belgium,

**S** Stephen Manning 14:56  
Belgium

**M** Matt Mio, Ph.D. 14:57  
Belgium. You're getting it all. Yeah. Bruges.

**H** Heather Hill 14:59  
Bruges

**J** James Tubbs 14:59  
In Bruges

**M** Matt Mio, Ph.D. 14:59  
In Bruges. I knew we're going there.

**J** James Tubbs 15:02  
That was a great movie.

**D** Dan Maggio 15:04  
Yep

**M** Matt Mio, Ph.D. 15:07  
If you add equal parts Vodka, rum, tequila, gin, triple sec, then shake it, adding lemon juice and simple syrup to top it off with a splash of cola, what have you just made?

**M** Matt Mio, Ph.D. 15:20  
Long Island Iced Tea.

**M** Matt Mio, Ph.D. 15:20  
Long Island Iced Tea. Man, that's a mess. I can't even read that, much less consume it.

**H** Heather Hill 15:25  
And add a little Coke for color.

**S** Stephen Manning 15:33  
What you have is indigestion.

**M** Mara Livezey 15:35  
(Laughs) Yeah, right.

**J** James Tubbs 15:36  
But what's so amazing is how non alcoholic it tastes

**H** Heather Hill 15:39  
I know, right. It's been a long time since I've had one, but -

**M** Matt Mio, Ph.D. 15:42  
Oh, my! What was the first number one song on the Billboard Hot 100 that had food in its title?  
1972 Well, that's a really good piece of trivia. Like, that's a starting-the-dinner-party kind of  
trivia right there. 1972

**H** Heather Hill 16:04  
Lemon Tree, very pretty - with your lemons oh so sweet.

**M** Matt Mio, Ph.D. 16:08  
Mm-mm. I mean, good guess.

**J** James Tubbs 16:10  
Sugar, Sugar.

D Dave Chow 16:11  
Oh, there you go.

M Matt Mio, Ph.D. 16:12  
That's good. But honestly, I think that was a little bit after

S Stephen Manning 16:16  
Is it a liquid or - ?

D Dave Chow 16:18  
Okay, how about the artist?

D Dave Chow 16:19  
Is it a group or an individual?

M Matt Mio, Ph.D. 16:21  
Um, I would say it's an individual.

J James Tubbs 16:23  
Oh

D Dave Chow 16:24  
Leo Sayer, Neil Sadaka. Neil Diamond

M Matt Mio, Ph.D. 16:28  
No

H Heather Hill 16:28  
Does it have candy in it?

M Matt Mio, Ph.D. 16:30  
It does not. It's not candy. And honestly, I don't actually - This is kind of weird. It is portrayed as a food, but I don't think it's really food.

M Matt Mio, Ph.D. 16:39  
Sorry, that's the best clue I've got

M Mara Livezey 16:39  
What?!

M Matt Mio, Ph.D. 16:40  
is it something you drink?

M Matt Mio, Ph.D. 16:41  
It is not something you drink. It'd be something you would slice and serve if it existed

H Heather Hill 16:49  
If it existed?

M Matt Mio, Ph.D. 16:50  
I know it's so wierd.

S Stephen Manning 16:52  
Meatloaf

M Matt Mio, Ph.D. 16:53  
I could tell you who performed it, and I think that really gives it away. Don McLean

M Matt Mio, Ph.D. 16:59  
American Pie is a little general, I think

D Dan Maggio 16:59  
Oh, American Pie.

S Stephen Manning 17:03  
That's a little too generic.

M Matt Mio, Ph.D. 17:06  
Oh, my gosh. Actually, I think I saw something, (this is not even a joke) on Tiktok the other day about Sugar, Sugar. It never actually got to number one, so maybe that would have beaten it.

M Matt Mio, Ph.D. 17:06  
Oh, okay. The Archies. Yes.

M Matt Mio, Ph.D. 17:08  
According to a 2025 survey -

D Dave Chow 17:13  
another one?

M Matt Mio, Ph.D. 17:21  
Yep, called the Beav's dough Joe", how many people have the last donut in the United States? I don't even know what that means. According to 2025 survey, how many people have - the last name "Donut" in the United States? How many people (begins laughing)

J James Tubbs 17:43  
Hmm. Mr. Donut and Miss Donut.

M Matt Mio, Ph.D. 17:44  
It is a very small number vs. the 350,000,000 people.

H Heather Hill 17:45  
12,000

J James Tubbs 17:46  
17

M Matt Mio, Ph.D. 17:47  
I mean, 17 is close. It's 10. Ten people have the last name Donut. Is it

H Heather Hill 17:54  
Is it spelled D-o-n-u-t or D-o-u-g-h-n-u-t?

M Matt Mio, Ph.D. 18:04  
It's G, H, yeah.

H Heather Hill 18:07  
So, well, Donut is still - Okay, never mind

M Matt Mio, Ph.D. 18:10  
(Laughs)

D Dave Chow 18:11  
like Earl of Sandwich.

M Matt Mio, Ph.D. 18:12  
I got a little bit off track there.

H Heather Hill 18:12  
Lord and Lady -

J James Tubbs 18:12  
Donut

**D** Dave Chow 18:12  
I know the Saturday Night Live bit that you're talking about.

**M** Matt Mio, Ph.D. 18:20  
Oh, my gosh!

**D** Dave Chow 18:20  
Don't go there. Don't go there.

**M** Matt Mio, Ph.D. 18:23  
Swanson and Sons put out the first TV dinner in 1954. What were the four components?

**J** James Tubbs 18:29  
Turkey, dressing, cobbler, peas,

**S** Stephen Manning 18:33  
Turkey and peas. So far, potatoes, apple pie, apple mashed potato, apple sauce.

**M** Matt Mio, Ph.D. 18:38  
Actually it says sweet potato here. Turkey, peas, sweet potatoes and something that pretty much always goes with Turkey.

**D** Dave Chow 18:45  
Long Island Iced Tea.

E Erin Bell 18:47  
Gravy

M Matt Mio, Ph.D. 18:48  
Dressing. Stuffing.

S Stephen Manning 18:49  
The original ones were healthy with sweet potato.

S Stephen Manning 18:55  
I mean, sweet potato, seriously,

D Dave Chow 18:59  
universal tonic.

M Matt Mio, Ph.D. 19:00  
Oh my gosh. True or false: Lemons float in water. Limes do not.

D Dave Chow 19:07  
True.

D Dave Chow 19:07  
It's true. I've never tested that before. What the heck?

H Heather Hill 19:12  
Wait. The lemons float in. The limes don't.

H Heather Hill 19:14  
Because of how thick the rind is?

E Erin Bell 19:17  
Right. Exactly.

M Matt Mio, Ph.D. 19:17  
How can that be?

J James Tubbs 19:17  
Well, a lemon's got a lot thicker rind.

D Dave Chow 19:18  
But have you seen those little cruets when put a slice of lemon? Does that float?

M Mara Livezey 19:26  
When you slice it, it's no longer in tact.

M Mara Livezey 19:26  
Yeah, when you slice it -

**M** Matt Mio, Ph.D. 19:31  
That's wild. I have no idea. I've never even tried it.

**D** Dave Chow 19:34  
So if you slice it, what, becomes - something different?

**H** Heather Hill 19:37  
They don't sink.

**M** Matt Mio, Ph.D. 19:39  
I mean, you kind of like break the barrier of the - I don't know. I'm making stuff up

**D** Dave Chow 19:43  
Is it like deflating a balloon?

**M** Matt Mio, Ph.D. 19:45  
Right. Exactly.

**J** James Tubbs 19:46  
Yeah. Give us the results next week.

**S** Stephen Manning 19:46  
Do a science experiment and give us the results next

**H** Heather Hill 19:47  
An official lab report.

**J** James Tubbs 19:52  
After all, I ran the water in the sink in Australia.

**D** Dave Chow 19:55  
Yes, you did. I owe you that. So, yeah. No, no, didn't you flush the toilet?

**J** James Tubbs 19:59  
Oh, well, I sent the video of the sink, not the toilet.

**D** Dave Chow 19:59  
Yes you did.

**M** Mara Livezey 19:59  
(Laughs)

**M** Matt Mio, Ph.D. 19:59  
Okey doke.

**S** Stephen Manning 20:07  
Thank you. We appreciate that.

H Heather Hill 20:12

There is an X Files episode where they're investigating something at a school. And I'm not going to go into it too much, but the water is going in the opposite direction, United States, everywhere. It's a sign of -

M Matt Mio, Ph.D. 20:27

Oh, my gosh.

D Dave Chow 20:28

Demonic possession?

S Stephen Manning 20:29

I actually just took a picture of the toilet because I had a plumber, and he said, "Well, take a picture and send it to me before I come tomorrow morning". I took a picture of it. Not while it was in operation but -

D Dave Chow 20:44

Oh

H Heather Hill 20:44

Inside the tank.

D Dave Chow 20:45

Oh, okay

H Heather Hill 20:47

We were having a flapper issue

J James Tubbs 20:49

I woke up at six o'clock this morning having a nightmare that the toilet was overflowing. I don't know what that's supposed to mean.

M Matt Mio, Ph.D. 20:55

Oh no. You had a dream or something. Wow,

D Dave Chow 20:57

Wait, That's not gonna get you winning lottery numbers. Jim

D Dave Chow 20:59

No, it's not

M Matt Mio, Ph.D. 21:00

Oh, my gosh. The last one for these folks. Thanks, Steve. These were actually good. True or False: Americans consume approximately 3 billion bowls of soup annually.

H Heather Hill 21:15

True or false?

M Matt Mio, Ph.D. 21:16

Is that true or false?

D Dan Maggio 21:17

I'd agree with that.

 Dave Chow 21:18  
Yeah, that's true.

 James Tubbs 21:19  
Sounds about right

 Dave Chow 21:20  
Yeah

 Matt Mio, Ph.D. 21:20  
It is false.

 Mara Livezey 21:21  
Oh

 Matt Mio, Ph.D. 21:22  
It's closer to 10 billion. We love our soup.

 Heather Hill 21:28  
What counts as a bowl?

 Matt Mio, Ph.D. 21:30  
I mean, what counts as soup?

M Mara Livezey 21:32  
Is chili a soup?

H Heather Hill 21:37  
We're going down the rabbit hole.

D Dave Chow 21:38  
Is Gazpacho a soup?

M Matt Mio, Ph.D. 21:40  
I think that it may have been one that we did long enough ago that I'm getting old and I don't remember, or it's just a really good idea. What's your favorite soup? I mean, soup - It's winter.

M Mara Livezey 21:49  
Oh, that's a hard question.

D Dave Chow 21:50  
Okay. I've got it. French onion during the winter, and Gazpacho during the summer.

M Matt Mio, Ph.D. 21:55  
Okay

M Mara Livezey 21:56  
Okay

M Matt Mio, Ph.D. 21:56  
It's cold,

M Matt Mio, Ph.D. 21:57  
so you're actually a Gazpacho fan.

D Dave Chow 21:58  
Yeah.

M Matt Mio, Ph.D. 22:00  
Okay, all right,

H Heather Hill 22:01  
Yeah, good Gazpacho is good.

J James Tubbs 22:02  
I think in the winter, I'd have to say chili.

M Matt Mio, Ph.D. 22:04  
Chili? Chili is a great soup.

M Mara Livezey 22:07  
You know, there's nothing like a homemade tomato soup and grilled cheese.

M Matt Mio, Ph.D. 22:08  
Yep

M Mara Livezey 22:08  
You know, it just hits the spot.

M Matt Mio, Ph.D. 22:12  
Yep. And you can make, at least, according to a TikTok I saw the other day. All you really need is, like, tomato and onion and whatever, and you just, like, roast it all.

M Mara Livezey 22:23  
Yeah, it's so easy.

M Matt Mio, Ph.D. 22:24  
Then just serve it. Like, why am I buying tomato soup? Like, seriously,

S Stephen Manning 22:28  
Remember the fish chowder we had at that place in Maine?

H Heather Hill 22:33  
Oh, yeah. I like Cioppino. Does that count as a soup?

D Dave Chow 22:40  
Be thankful Beth isn't here. She'd be ranting and raving about Westborn right now.

**D** Dave Chow 22:47  
A bit pricey - and I've dropped some in front of Dan's house before.

**J** James Tubbs 22:49  
Oh, lobster bisque. Now that's another one way up there.

**M** Matt Mio, Ph.D. 22:49  
Oh yes

**H** Heather Hill 22:49  
They have good soups there.

**D** Dan Maggio 22:53  
Like, I love all soups, but potato soup, minestrone

**M** Matt Mio, Ph.D. 22:58  
Of course.

**D** Dave Chow 22:59  
Beef barley

**H** Heather Hill 22:59  
Split pea.

M Mara Livezey 23:01  
Oh, yeah

D Dan Maggio 23:02  
Italian wedding soup

M Matt Mio, Ph.D. 23:04  
Italian wedding. I mean, seriously, some Stracciatella. I mean, come on.

H Heather Hill 23:08  
What do you like?

M Matt Mio, Ph.D. 23:09  
I mean, I love every single soup that's been mentioned. It's very hard.

D Dave Chow 23:13  
Lentil soup

D Dan Maggio 23:14  
Oh, lentil soup

H Heather Hill 23:15  
White bean, white bean.

M Matt Mio, Ph.D. 23:18  
It's hard for me to turn down like a thicker lemon rice. Have you ever gone to Christine's in Ferndale? They have the best lemon rice soup

S Stephen Manning 23:28  
Hot and Sour

M Matt Mio, Ph.D. 23:28  
I'm more of a wonton guy.

J James Tubbs 23:31  
More of a wonton guy,

D Dave Chow 23:33  
You don't want to know what they do with hot and sour soup

D Dan Maggio 23:39  
Hot and sour is good.

S Stephen Manning 23:40  
I like the hot and sour soup at PF Chang.

M Matt Mio, Ph.D. 23:43  
Oh

**D** Dave Chow 23:44  
I haven't been there in such a long time.

**S** Stephen Manning 23:44  
Very good.

**D** Dave Chow 23:45  
I'm sorry. Every time I hear PF Chang, I still think back to the Olympics because there's a an announcer. They called Pyongyang, PF Chang by accident.

**S** Stephen Manning 23:55  
Yeah

**M** Matt Mio, Ph.D. 23:57  
That's horrible,

**D** Dave Chow 23:59  
It is.

**M** Matt Mio, Ph.D. 24:00  
I mean, I can't think of the last time I made a good soup, either, but Leslie made something that was with cranberry beans. Suddenly, we're seeing cranberry beans everywhere.

**H** Heather Hill 24:08  
What are cranberry beans?

M Matt Mio, Ph.D. 24:10

It's mostly Italian, which is funny, because cranberries are only in North America. But like, she had to hydrate these sons of guns for 72 hours, and they like, quadrupled in size, and then it was just super hearty. And we just like, didn't tell the boys anything, and just like, put it in front of them, and they didn't even know they were eating vegan, and they were very pleased with themselves.

D Dave Chow 24:30

What about Miso?

M Mara Livezey 24:31

Oh, Miso soup.

H Heather Hill 24:34

Yes, yes. Stephen made a really wonderful chili recently with three different kinds of beans.

S Stephen Manning 24:40

For football games.

M Matt Mio, Ph.D. 24:41

Oh, yeah, of course

S Stephen Manning 24:43

Yeah, Turkey and two Beans. Yeah, it

H

Heather Hill 24:51

Yeah, it was different, but it had something else in it that it was a little different. I can't remember what it was now.

M

Matt Mio, Ph.D. 24:52

I was looking at Dave because I was remembering the relatively short lived, like almost 20 years ago, little Japanese place we had in Berkley actually had some killer Miso soup. It's where Coco Fairfield ended up, if you remember

D

Dave Chow 25:04

Yes, What was the name of it? I can't remember.

M

Matt Mio, Ph.D. 25:07

Yeah. We would go in there to eat - just Leslie, baby Joseph and I, and there would just be nobody else there. And they waited on us, like, hand and foot. Like, "You want more?"

D

Dave Chow 25:08

And Coco Fairfield's long gone too.

D

Dave Chow 25:09

Yeah

M

Matt Mio, Ph.D. 25:12

I heard this really great story a couple nights ago as to why this person, you know, whatever friend in common, always orders dessert first. And I knew this about this person, but I had never heard the backstory before, that they ended up at this fantastic restaurant where they were mostly known for their desserts, and then, you know, in some nameless whatever of the past, they had ordered their appetizers and their drinks and their entrees that were so stuffed that they never had room for dessert. The next time they went, the restaurant was closed, and they have to live the rest of their life after not having had this dessert. And I have been out to dinner with this individual who shall remain nameless, and they order dessert first.

M

Mara Livezey 26:05

Amazing

M

Matt Mio, Ph.D. 26:06

Like, you want to do that, because they never want to miss it ever again.

D

Dave Chow 26:09

They also got another you know, I don't want to call a rule, but my wife swears up and down, if we order burger and fries, you have to eat the fries first while they're still hot.

M

Matt Mio, Ph.D. 26:18

You don't want that to go cold, though. I mean, c'mon.

M

Mara Livezey 26:20

You start there. You don't need to finish them.

J

James Tubbs 26:22

I've been to American Harvest for lunch and ordered the dessert first, because they only have so many prepared for the shift. And so if it was something I wanted - and you know, Greg would always order whatever was set a fire.

**M** Matt Mio, Ph.D. 26:40  
(Laughs) Bananas Foster.

**J** James Tubbs 26:42  
He wanted them to wheel that cart up to the table and set it on fire.

**H** Heather Hill 26:46  
That's what we had in New Orleans.

**D** Dave Chow 26:48  
How long did it take your children to finish that cake I brought over?

**M** Matt Mio, Ph.D. 26:52  
Oh my gosh. We were eating that cake for so many days.

**D** Dave Chow 26:55  
Mind you, if it was at my house, it would have

**J** James Tubbs 26:58  
What kind of cake was it?

**M** Matt Mio, Ph.D. 27:00  
It was -

**D** Dave Chow 27:00  
Big.

**M** Matt Mio, Ph.D. 27:02  
It was chocolate, and it had, like, fresh raspberries in it somehow. And they were not, like in a thing, the berries were just like, surrounded by the chocolate.

**H** Heather Hill 27:13  
baked into it?

**M** Matt Mio, Ph.D. 27:13  
baked into the cake.

**J** James Tubbs 27:14  
Yum. That sounds good.

**M** Matt Mio, Ph.D. 27:16  
And everybody loved it, because nobody cares about berries in our house. They're not picky about it, and everybody loves chocolate, so we basically just slowly ate it every day.

**D** Dave Chow 27:26  
I still remember when I brought that over. Your boys - they came up to the table, skipped the cake, went for a banana, went for something healthy. I'm going "Kids, what are you doing? You're ruining your dessert."

**M** Matt Mio, Ph.D. 27:37  
Don't ruin your dessert.

**D** Dave Chow 27:39  
Yeah, how dare you. Mind you, I dropped it off at your house because there was no way we would have finished it.

**M** Matt Mio, Ph.D. 27:49  
and I don't just think that you didn't try hard enough.

**J** James Tubbs 27:51  
Where'd you get it?

**D** Dave Chow 27:52  
I got - I did a lecture up in Troy, and they gave me a cake to go home with.

**J** James Tubbs 27:58  
Well, that's nice.

**D** Dave Chow 27:58  
They also gave me iced coffee, and they also gave me some other drink too.

**M** Matt Mio, Ph.D. 28:04  
You're so lucky. We just spent an entire show talking about food and drink, and it's the last show we're doing on this day. So it's going to be very, very hard to say goodbye, but easy too, because we get to go and eat probably. So let's all say goodbye. Heather

**H** Heather Hill 28:19  
Bye, bye.

M Matt Mio, Ph.D. 28:20  
Stephen

S Stephen Manning 28:20  
Goodbye.

M Mara Livezey 28:21  
Bye.

M Matt Mio, Ph.D. 28:21  
Mara

M Matt Mio, Ph.D. 28:21  
Dan

D Dan Maggio 28:22  
Goodbye.

M Matt Mio, Ph.D. 28:23  
Dave

D Dave Chow 28:23  
See ya

 Matt Mio, Ph.D. 28:24  
and Jim

 James Tubbs 28:24  
Goodbye.

 Matt Mio, Ph.D. 28:25  
Now these words

 Michael Jayson 28:26  
You can email Ask The Professor at [ATP@UDMercy.edu](mailto:ATP@UDMercy.edu), or visit the Ask the Professor Facebook page.

 Matt Mio, Ph.D. 28:36  
Ask the Professor is produced and directed by Michael Jayson and Brian Maisonville, and our executive producer is Professor Jason Roche. Until next week, I'm Your host, Matt Mio.