



Grape Grins and Grimaces Part 2 MP3

Gary Crawford [00:00:00] I think some foods are just inherently funny. For example,

Voiceover [00:00:05] "Kumquats"

Gary Crawford [00:00:05] Classic comedian WC Fields used kumquats for comedy.

Voiceover [00:00:09] "I want ten pounds of kumquats. Oh kumquats, eh?"

Gary Crawford [00:00:12] "ten pounds of kumquats." Yes. Now I think pickles are the funniest food, but maybe I'm wrong. Comedian Gary Goldman:

Voiceover [00:00:18] "I love grapes." (Audience laughs)

Gary Crawford [00:00:19] What's funny about that?

Voiceover [00:00:22] "I love 'em. They're nature's other popcorn."

Gary Crawford [00:00:27] (Laughs) But it's not just Gary Goldman getting laughs from grapes:

Voiceover [00:00:30] "I love grapes."

Gary Crawford [00:00:32] Comedian Leo Flowers:

Voiceover [00:00:34] "Like, when I go to the grocery store, I always get the grapes first so I can eat 'em as I shop. You ever eat so many grapes that by the time you get to the cashier, you're like, 'Can you throw this bag away?'"

Gary Crawford [00:00:43] Well grapes may be exploited for laughs, but here at the Veg-Ucation tent in the Agriculture Department's farmers market out here in Washington, chief Veg-Ucators Rachel Schoenian and Chantel Oyi are quite serious about grapes. Back in 1970, they say the average American consumed only about three pounds of grapes a year. Today, Rachel, you say it's up over eight pounds a person and you told me earlier,

Rachel Schoenian [00:01:07] It's going to go up after our demonstration today.

Gary Crawford [00:01:08] Oh very serious there. So, Chantel, what are you guys whipping up for the customers today?

Chantel Oyi [00:01:13] Today we're making a no churn grape sorbet.

Gary Crawford [00:01:17] No churn?

Rachel Schoenian [00:01:18] No churn basically means that you don't need an ice cream machine to make it. You can just make it in a blender - much more practical.

Gary Crawford [00:01:26] Okay, what's involved in that? What do you gotta do with the grapes? What kind of grapes are you going to use?

Chantel Oyi [00:01:30] So we're using seedless green grapes, fresh mint, corn syrup, lemon juice, and coarse salt.

Gary Crawford [00:01:37] And it says here you can use other sweeteners instead of corn syrup, or no sweeteners for that matter. So, you've got the grapes, you've got the flavorings, and all of that. And then what?

Chantel Oyi? [00:01:45] Combine that mixture and put into a food processor and allow it to blend. And then once we blended, we're gonna strain it.

Gary Crawford [00:01:53] Now, Rachel, you told me that when you were trying out this recipe last night, it didn't have the straining step in there. You've added that in today. How come?

Rachel Schoenian [00:02:00] Because it came out pretty gritty with the grape skins.

Gary Crawford [00:02:02] Pretty gritty - I like that.

Rachel Schoenian [00:02:02] Pretty gritty.

Gary Crawford [00:02:02] Yeah, okay. So, then you take the stuff that's been blended and strained, and you freeze it for four hours and there you have it. And Chantel, it sounds like a really good recipe for summertime.

Chantel Oyi [00:02:17] The lemon and the mint give it a light flavor, so that it's not too sweet. So, I think this will be a good recipe for anyone.

Gary Crawford [00:02:23] Okay. Chantel and Rachel, you are very serious about grapes, but you say you do have a great grape gag.

Chantel Oyi [00:02:31] What did the grapes say when someone sat on him?

Gary Crawford [00:02:33] What did the grapes say when someone sat on him?

Rachel Schoenian [00:02:37] Nothing. He just let out a little wine.

Gary Crawford [00:02:42] Uh, a little wine, oh, I am glad you guys don't have any more grape jokes, but I muscat tell you: if you ask comedian Leo Flowers, "How many grape jokes do you have?"

Voiceover [00:02:51] "A bunch." (Audience laughs)

Gary Crawford [00:02:51] Wouldn't ya know it? From Washington, this is Gary Crawford reporting for the U.S. Department of Agriculture.