

SLUG: The Duke Smokehouse

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THERE'S SOMETHING STRANGE COOKING BEHIND THE ALLEN BUILDING

00:00:11 David Gissen: "Subnature is forms of nature that we often consider degrading or fowl or problematic."

00:00:23 David Gissen "When we taste smoked food we're entering into a kind of relationship with food that's delicious but also somewhat troubling. We understand that smoke is not something that is good for us and yet there's something about it that we appreciate. And when we walk towards this thing it's very interesting, you see this building it's covered with weeds, that's wet, that's dank, something exciting about it but we can also realize that there might be something up and something very unusual about this building."

00:00:44 Tom Parker "The way that I got interested in subnature is there's this blog called *Edible Geographies* and I saw this work by David Gissen."

00:00:53 David Gissen "And so I was talking to him and I said you should make a smokehouse. It'll be great, you're in the South, you can smoke food."

00:00:57 Tom Parker "I didn't know anybody here so I had to find out who was interested in food, who was teaching courses on food. And then I would write them emails and say, 'Hey I know you've never heard of this project and you've never heard of me, but it could be really interesting. Let's get together and have coffee.'"

00:01:15 Rann Bar-On "And I was involved, got involved in the smokehouse when Gabe Ausenberg gave me a call and said, 'Look I've got these three architects coming to build a smokehouse and they need a place to stay and you have a spare room. And yeah so basically they're in my house and built this thing in eight days. And the rest is history.'"

00:01:33 Tom Parker "I had an idea that this would be a good spot but being able to build anything on Duke's campus is a challenge. And you have to go through all sorts of committees; it took months to be able to do this."

00:01:43 Rann Bar-On "So we now have nine pounds of short ribs and pastrami in there, a bunch of chickens, some rabbits. I think that's it. Oh and some celluloid film."

00:01:54 Jennifer Stratton "The idea is to see what happens when you actually smoke some of these films that are representations of the animals that we're cooking"

00:02:04 Rann Bar-On “The one thing to learn from all of this is both respect what other people eat and what other cultures choose to eat and understand the methods of preparation, a lot of what goes on the background of food that’s being prepared is not for many people pleasant. What really drives me up the wall frankly is when people turn up their nose at a food that they’re not familiar with it. Try it out. If you’re not going to like it, you’re not going to like it, who cares, but you’ve tried it.”

00:02:33 Tom Parker “I have a friend who’s a chef in New York; he made me brain pizza, so it was calf brain pizza, so there were mushrooms and bits of brain on it, and they were cooked on the grill, the pizzas were, and that was mightily subnatural. That tested my limits; I wouldn’t say I loved it.”

CREDITS

00:03:02 Tom Parker “What do we do with it after it leaves and it’s leaving after fall break, so it’s leaving when I leave, so the idea is we’re going to have to demo it, which is too bad. What, do you want it, the smokehouse?”

00:03:18 Rann Bar-On “I go in the forrest and forage and my wife is like, ‘You do realize you left your keys next to that bunch of mushrooms over there on the ground in the middle of a forest right?’ Five times that’s happened.”

00:03:31 David Schmidt “I had pigeon in Egypt and it was very boney and I didn’t like the experience.”