



Provocative Pineapple Profiles and Puzzles

Gary Crawford [00:00:00] We've had many requests on this piece of music such as it is, but we're going to play it anyway. Huh. Because it helps introduce today's subject here at the VegU-cation tent of the Agriculture Department's Farmers market on the Mall in Washington and with us to VegU-cators for the price of none. Rachel Schoenian and Chantel Oyi. And our subject... Right. I know, Rachel and Chantel you try it.

Rachel Schoenian and Chantel Oyi [00:00:20] Pineapple. Pineapple.

Gary Crawford [00:00:20] Very good. Well very something.

Rachel Schoenian and Chantel Oyi [00:00:23] Pineapple. Pineapple.

Gary Crawford [00:00:26] All Right, let's kill it before it kills us. And let's try something more, pineappley appropriate. Much better, Hawaii and pineapple after all, that's where they came from right?

Rachel Schoenian [00:00:36] Contrary to popular belief pineapple did not originate in Hawaii, it's indigenous to Central and South America.

Gary Crawford [00:00:42] OK, kill that. Woah, you're starting the music up again even though it says right here in the class notes, Hawaii produces less than 1 percent of the world's pineapple. So why the music?

Rachel Schoenian [00:00:52] You know that's a great question.

Gary Crawford [00:00:53] Yeah you certainly know a question when you hear one, yeah?

Rachel Schoenian [00:00:56] It's true. We're having a luau today at the VegU tent.

Gary Crawford [00:00:59] Ah luau, that's why. OK. Meanwhile, let's look into the real origin of the pineapple. It originated in Brazil and Paraguay and gradually spread through South America up into Mexico and also to the Caribbean, where guess who shows up in 1493?

Male singing voiceover [00:01:12] Mr. Christopher Columbus...

Gary Crawford [00:01:14] Yeah. Him again.

Male singing voiceover [00:01:14] Sailed the sea without a compass.

Gary Crawford [00:01:16] And he sails back to Spain without a compass, maybe. But with pineapples for sure. And over the years even at the end of the 1600s they're still as rare as tuxedos at a rodeo and Rachel you say they were not as much a food as what?

Rachel Schoenian [00:01:32] A sign of luxury and privilege. So, displaying a pineapple at an important event would note your rank in society.

Gary Crawford [00:01:39] Right.

Rachel Schoenian [00:01:39] And they were in such high demand that they were often rented to households.

Gary Crawford [00:01:43] I wonder if you had to fill it up with gas when you returned it. Oh well, of course, today we can get to pineapples without signing a rental lease. So, let's go over here to Chantel Oyi. And when I see pineapples at the store, they all seem to look alike to me. So how do I know if the thing is too old, or too ripe, or too whatever? Oh, you're picking one up, lifting it, and sniffing the bottom of that pineapple. So, a smell must be a big clue?

Chantel Oyi [00:02:07] Yes. If you smell no smell it's not ripe. If you smell a faint pineapple smell that means, it's ripe. And if you smell a fermented smell that means it's sour our overripe.

Gary Crawford [00:02:19] So the nose knows as long as you don't have a cold then you're trouble. So as the next person who comes and sniffs that same pineapple. So, once you get that pineapple home how long can you keep it before you need to do something with it?

Chantel Oyi [00:02:31] You can leave it on a counter for two days or you can store it in the fridge for five days.

Gary Crawford [00:02:37] Okay. Luau starting now, you've got the grill going quickly. What are you guys making us today?

Rachel Schoenian [00:02:42] Yes and we have a sweet grilled pineapple and a spicy grilled pineapple.

Gary Crawford [00:02:47] The recipes for those you can find online search, USDA VegU-cation Farmers Market. USDA VegU-cation Farmers market.

Rachel Schoenian and Chantel Oyi [00:02:52] Pineapple. Pineapple.

Gary Crawford [00:02:53] Okay that's it. That's all. Gary Crawford reporting sort of, for the U.S. Department of Agriculture Washington.