## Grayson Perry, smashed cucumber & steak noodle salad and a beer



[theme music, continues under talking]

**NICK GRIMSHAW:** Dish from Waitrose is A Cold Glass production. This podcast may contain some strong language and adult themes.

**ANGELA HARTNETT:** How you feeling? Good?

**GRAYSON PERRY:** I mean, you know, I've had a good day. I've cracked iMovie. 'Cause I have this habit of learning stuff on the job, you know?

**ANGELA HARTNETT:** Right, yeah.

GRAYSON PERRY: So I've learned pottery on the job. I've learned-

**ANGELA HARTNETT:** Done alright with that, haven't you?

**GRAYSON PERRY:** -TV presenting on the job.

ANGELA HARTNETT: Yeah, very good.

**GRAYSON PERRY:** How to be a fashion tutor on the job. How to work Photoshop. How to sing. I learn things on the job-

**ANGELA HARTNETT:** Yeah.

**GRAYSON PERRY:** And this morning I, I got to make a video for my show. But I can make films now.

NICK GRIMSHAW: Oh my God!

**ANGELA HARTNETT:** Makes things- next thing you're off to Hollywood tomorrow!

**GRAYSON PERRY:** At the age of sixty-five. Watch out!

NICK GRIMSHAW: Watch out.

**GRAYSON PERRY:** I, I recommend it as a tactic.

**ANGELA HARTNETT:** To learn stuff?

**GRAYSON PERRY:** Yeah. But just have a go and learn and- 'cause, you know, learning is a joy.

[theme music]

**NICK GRIMSHAW:** Hello and welcome to Dish from Waitrose. I'm Nick Grimshaw

**ANGELA HARTNETT:** And I'm Angela Hartnett.

NICK GRIMSHAW: And we are here for another episode of Dish.

**ANGELA HARTNETT:** Dish.

[theme music fades out]

**NICK GRIMSHAW:** And you all right?

**ANGELA HARTNETT:** I'm very well, thank you.

**NICK GRIMSHAW:** Yeah?

**ANGELA HARTNETT:** And you?

NICK GRIMSHAW: Yeah, I'm good thanks, Ange.

**ANGELA HARTNETT:** Good, good, ready for our guest today.

NICK GRIMSHAW: I'm really looking forward to our guest today.

**ANGELA HARTNETT:** You've met our guest before.

**NICK GRIMSHAW:** Have you ever met?

**ANGELA HARTNETT: No.** 

**NICK GRIMSHAW: So-**

**ANGELA HARTNETT:** Been a big fan.

NICK GRIMSHAW: Sir Grayson Perry on Dish today.

**ANGELA HARTNETT:** Huge name.

**NICK GRIMSHAW:** Grayson's great, I've been a big fan of Grayson. I really like kind of all that Grayson stands for.

**ANGELA HARTNETT: Mm.** 

**NICK GRIMSHAW:** They're very obviously talented in the artistic world, but they always, so, you know, speak out about sometimes how ludicrous the art world is.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Has written and hosted shows about class and masculinity and gender.

**ANGELA HARTNETT:** He's definitely his own person.

NICK GRIMSHAW: Oh, absolutely.

**ANGELA HARTNETT:** For sure. There's no, you know, you can't hide behind it.

**NICK GRIMSHAW: No.** 

ANGELA HARTNETT: Yeah.

**NICK GRIMSHAW:** And I always like someone that's a, sort of excels in their field, especially a field like arts.

## **ANGELA HARTNETT: Yes.**

**NICK GRIMSHAW:** Where people are maybe a bit intimidated by, or daunted by, or- I mean, he could be a right arsehole.

ANGELA HARTNETT: Yeah.

**NICK GRIMSHAW:** And actually he's really disarming in the art world and makes it really accessible.

**ANGELA HARTNETT:** I think he brings it all back to earth.

NICK GRIMSHAW: Did you enjoy art ever, at school?

**ANGELA HARTNETT:** I did, actually. I did a bit of pottery. I would never say I'm a ceramicist. But no, I do like a bit of pottery.

NICK GRIMSHAW: Mm-hm.

**ANGELA HARTNETT:** My neighbour's a potter, and my uncle is a potter.

NICK GRIMSHAW: Mmm.

**ANGELA HARTNETT:** And actually, my c- my God, I'm surrounded by potters - and my cousin. It is interesting how, my uncle's a bit, he's ad-lib, he's, you know, if it looks a bit wonky, he doesn't know. Whereas my neighbour, it's absolutely, you could have bought it in John Lewis, you know?

**NICK GRIMSHAW:** Oh wow.

**ANGELA HARTNETT:** It's perfection. But I always think people who are artistic have a general sense of style.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** And Grayson's got, you know, there's style about him, you know, you know he's got that in his blood, yeah.

NICK GRIMSHAW: Mm. I love his voice.

**ANGELA HARTNETT: Yes.** 

NICK GRIMSHAW: And I also love the way he talks as well.

ANGELA HARTNETT: Mmm, yeah.

**NICK GRIMSHAW:** So you are in for a treat if you are listening to this podcast.

**ANGELA HARTNETT:** Can't wait.

**NICK GRIMSHAW:** So Grayson is here to talk about a tour that he's doing called Are You Good?

ANGELA HARTNETT: Yeah.

**NICK GRIMSHAW:** Which is gonna be touring from October and it's, uh, posing the question:

**ANGELA & NICK:** Are you good?

**ANGELA HARTNETT:** Are you good, Nick?

NICK GRIMSHAW: Are you good?

**ANGELA HARTNETT:** No, not all the time.

**NICK GRIMSHAW:** No?

**ANGELA HARTNETT:** It depends what you, you know, clarify as good, bad, you know?

NICK GRIMSHAW: 'Cause you go out-

**ANGELA HARTNETT:** If you don't wash up at night, is that bad?

**NICK GRIMSHAW: No.** 

**ANGELA HARTNETT:** If you crashed into a car, would you leave a note or wait for someone?

NICK GRIMSHAW: Oh, I'd leave a note.

**ANGELA HARTNETT:** You'd leave a note.

NICK GRIMSHAW: Don't think you can just wait.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: They might be on holiday.

[crew laugh]

**ANGELA HARTNETT:** Uh... but you wouldn't just drive off.

NICK GRIMSHAW: No, definitely wouldn't drive off.

**ANGELA HARTNETT:** No okay. That's it.

NICK GRIMSHAW: No I'd have horrible guilt.

**ANGELA HARTNETT:** Yeah.

NICK GRIMSHAW: Would you?

**ANGELA HARTNETT:** No, of course not.

**NICK GRIMSHAW: No.** 

**ANGELA HARTNETT:** Leave a note. Yeah.

**NICK GRIMSHAW:** Yeah, leave a note [in Essex accent] 'F\*\*\*\* your car-Ange.'

[laughter]

**ANGELA HARTNETT:** I would not say that.

**NICK GRIMSHAW:** [in Essex accent] 'Shouldn't have f\*\*\*\*\* parked it like that.'

[laughter]

**NICK GRIMSHAW:** No, I know you're good, 'cause you'd go out of your way for others. If I texted you one night and I said something like, 'Oh, I'm poorly and I'm starving,' you'd drive over.

**ANGELA HARTNETT:** With a big bowl of chicken soup.

NICK GRIMSHAW: Yeah, you would. You would.

**ANGELA HARTNETT:** That's very sweet.

NICK GRIMSHAW: Yeah.

**ANGELA HARTNETT:** Don't text me. No I'm joking.

[laughter]

**NICK GRIMSHAW:** Now usually around this time on the podcast, we like to talk seasonality and you'll produce something. This week we wanna talk about fish.

**ANGELA HARTNETT:** Mmm.

NICK GRIMSHAW: I've never thought about fish being seasonal.

**ANGELA HARTNETT: Mmm.** 

**NICK GRIMSHAW:** But what- why is this a good fishy time?

**ANGELA HARTNETT:** You not heard that expression? You should eat mussels with an R in the month.

**NICK GRIMSHAW:** Oh yeah, I have heard that.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Is that true?

**ANGELA HARTNETT:** I mean, the thing is they can cultivate mussels now, so it's not necessary to, but you do stick to it because it's the warmer months and the cooler months, you see? So June, July you wouldn't because they're hot months.

**NICK GRIMSHAW:** Hot mussels.

**ANGELA HARTNETT:** Yeah. Whereas now you're coming into September, October, cooler months you see, R in the month.

NICK GRIMSHAW: Yeah. Oh yeah, it does make sense.

**ANGELA HARTNETT:** So, and it's more about the temperature and what's abundant.

NICK GRIMSHAW: Mm-hm.

**ANGELA HARTNETT:** In the seasonality. So cod, haddock, all coming into season, perfect time of year. You wouldn't, certain lobsters, you wouldn't use Cornish lobsters now, because that's the summer months, you'd probably go for Scottish lobsters coming in. Um, so there is, it's, and it is about the temperature and how much you'll have, 'cause if, when it's, they, they want cold water, they don't wanna be there swimming in a 40 degree bath.

**NICK GRIMSHAW: No.** 

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Well, like imagine the olden days.

ANGELA HARTNETT: Yeah.

**NICK GRIMSHAW:** Before we, like, just have tomatoes and strawberries all year round, whatever.

**ANGELA HARTNETT:** Exactly.

**NICK GRIMSHAW:** I guess fish, uh, they're always, they're always off somewhere, aren't they?

**ANGELA HARTNETT:** Yeah, of course.

**NICK GRIMSHAW:** So they'd be like, oh, I've gotta get down to Seville 'cause it's-

**ANGELA HARTNETT:** Got to go- go to that party in Ibiza.

NICK GRIMSHAW: -November.

**ANGELA HARTNETT:** Yeah, exactly.

**NICK GRIMSHAW:** Yeah, and then they're like, oh, we better swim upstream now to the UK.

ANGELA HARTNETT: Yeah.

**NICK GRIMSHAW:** They're mad for it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But why do-

[crew laugh]

**NICK GRIMSHAW:** Why do animals do that? You know when you watch a documentary?

**ANGELA HARTNETT:** Migration, you mean?

**NICK GRIMSHAW:** And then it's like, 'The whale goes to Costa Rica to give birth and then swims back.' Just have it there.

[crew laugh]

**NICK GRIMSHAW:** Do you know when you watch it and it's like, 'But this bird travels to South Africa every year to lay an egg.'

**ANGELA HARTNETT: Aw.** 

NICK GRIMSHAW: So far.

[laughter]

NICK GRIMSHAW: Why do they do that?

**ANGELA HARTNETT:** I don't know Nick.

**NICK GRIMSHAW:** Why don't they just stay there? Well, now that we know that, it's time to talk art. It's a fish art special with Sir Grayson Perry.

[theme music]

**NICK GRIMSHAW:** A round of applause for the one and only, Sir Grayson Perry, everybody!

[cheers and applause]

**ANGELA HARTNETT: Woo!** 

NICK GRIMSHAW: Wow! Hi Grayson.

**ANGELA HARTNETT:** Hi Grayson.

**GRAYSON PERRY:** Hello!

NICK GRIMSHAW: Welcome to Dish. How are you?

**GRAYSON PERRY:** Thank you. Great, now looking forward.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Yeah, good.

NICK GRIMSHAW: Are you hungry?

**GRAYSON PERRY:** Uh... well, yeah....

[laughter]

NICK GRIMSHAW: Yeah...

**GRAYSON PERRY:** Yeah.

**ANGELA HARTNETT:** Thanks Grayson. Thanks for that.

**GRAYSON PERRY:** I'm always hungry.

NICK GRIMSHAW: Yeah.

**ANGELA HARTNETT:** I'll just go now, that's fine.

NICK GRIMSHAW: Do you know what, I- I sometimes think-

**GRAYSON PERRY:** Should we do that again. Should we re- do that again?

**ANGELA HARTNETT:** [laughs]

**GRAYSON PERRY:** You can ask again.

NICK GRIMSHAW: Are you hungry, Grayson?

**GRAYSON PERRY:** Oh, I'm starving!

[laughter]

**GRAYSON PERRY:** At three, at four o'clock in the afternoon,

**ANGELA HARTNETT:** Didn't you eat? What's wrong with you?

**NICK GRIMSHAW:** Well, we're starting with a beer because you wanted an ice cold beer so, well that's what we've got to start. Um, last time I saw you, Grayson was on the radio. With you. And we had such a lovely time. I was telling Ange before we- you came in.

**GRAYSON PERRY:** It was fun.

**NICK GRIMSHAW:** Yeah, it was really fun. So we're very excited you're... you said yes again.

**GRAYSON PERRY:** Yeah, yeah, I don't say yes to everything.

**NICK GRIMSHAW: No.** 

**ANGELA HARTNETT:** No, good. We feel privileged.

NICK GRIMSHAW: We do.

ANGELA HARTNETT: Yeah.

**NICK GRIMSHAW:** We truly do. Now we wanted to talk about, uh, the Dish Cycling Club. Because, uh, there's quite an illustrious guest of people that do cycle in to Dish. We've noticed it.

ANGELA HARTNETT: Mm.

**NICK GRIMSHAW:** Uh, you have cycled in today. Are you someone that cycles everywhere?

**GRAYSON PERRY:** I cycle everywhere. I can go weeks without getting into car or going on public transport.

NICK GRIMSHAW: Oh, yeah.

**GRAYSON PERRY:** Yeah. All year round.

NICK GRIMSHAW: Uh-huh.

**GRAYSON PERRY:** Yeah. I do it for leisure. I used to do it for sport, you know, when I was younger I was, did mountain bike racing.

NICK GRIMSHAW: Mm-hm.

**GRAYSON PERRY:** And I still like going on cycle tours. And I do a bit of mountain biking every weekend.

**NICK GRIMSHAW:** Do you remember when you first got your bike and what that was like.

ANGELA HARTNETT: Yeah.

**NICK GRIMSHAW:** 'Cause that's one of my, I'm, I'm terrible at like a childhood memory, I can't really remember too much, but I- the bike was, was key to my childhood. Was that, was it, was it for you?

**GRAYSON PERRY:** It was a slightly sore memory 'cause my sister, even though she was younger than me, she got a bike before I did, because we didn't have much money, and so I was a bit sort of fed up about that.

NICK GRIMSHAW: Yeah, that's tough.

**GRAYSON PERRY:** And I always had really kind of ratty, sort of second-hand bikes when I was bit-

NICK GRIMSHAW: Right, yeah, yeah, yeah.

**GRAYSON PERRY:** So I can sort of remember when I got older and I could afford... I remember I gave up smoking.

NICK GRIMSHAW: Uh-huh.

**GRAYSON PERRY:** And I realised that my first mountain bike was a year's smoking money.

**NICK GRIMSHAW: Uh-**

**ANGELA HARTNETT: Wow.** 

NICK GRIMSHAW: [laughs]

**ANGELA HARTNETT:** That's... [laughs]

**GRAYSON PERRY:** And, and so I took up cycling and then I got really, really keen really quickly, you know, and then I end up- but within about two or three years I was racing.

ANGELA HARTNETT: Yeah.

**NICK GRIMSHAW:** Do you remember the moment you took off? Like when you had your stabilizers off.

**ANGELA HARTNETT:** Oh, yeah, and the freedom.

**GRAYSON PERRY:** I taught myself.

NICK GRIMSHAW: You taught yourself.

**GRAYSON PERRY:** I, I come from a very dysfunctional family, I taught myself to ride a bicycle on my, on my neighbour's bike.

NICK GRIMSHAW: Oh, wow.

**ANGELA HARTNETT:** But my husband cycles a lot.

**GRAYSON PERRY:** Yeah.

**ANGELA HARTNETT:** We have three bikes in our hallway, just hanging up.

**GRAYSON PERRY:** It's the new golf though, isn't it, as someone? As someone-

[laughter]

**ANGELA HARTNETT:** I hope not.

**GRAYSON PERRY:** Yeah, it is, it is.

NICK GRIMSHAW: Golf's all right.

**GRAYSON PERRY:** As someone who's cycled for like, you know, thirty or forty years, you know, when it suddenly becomes popular, it's a bit like that band that you've been following at the pub and suddenly they're playing arenas. You kind of go...

**ANGELA HARTNETT:** Yeah, fair enough.

**GRAYSON PERRY:** Ugh...

NICK GRIMSHAW: Ugh...

ANGELA HARTNETT: Ugh... Yeah.

NICK GRIMSHAW: [laughs]

ANGELA HARTNETT: But can't do that about Neil. Neil's proper-

**GRAYSON PERRY:** But-

**ANGELA HARTNETT:** -old school cycle, he's been doing it for years.

GRAYSON PERRY: Yeah, it's all right, though.

**ANGELA HARTNETT:** Big time.

**GRAYSON PERRY:** I think that's all right.

**ANGELA HARTNETT:** He's all right.

NICK GRIMSHAW: That's all right.

**GRAYSON PERRY:** But there's a lot of amateurs out there-

**ANGELA HARTNETT:** There are.

NICK GRIMSHAW: Yeah, big time.

**GRAYSON PERRY:** -but I love passing someone, someone in Lycra when I'm wearing a dress.

NICK GRIMSHAW: Yeah- [laughs]

[laughter]

**GRAYSON PERRY:** That is one of my most biggest pleasures. You know, they're all clipped in and they're going for it, and I'm, I'm a bit tanked up coming back from a party probably, you know, and I'm in a, I'm all flying, ribbons flying, you know, and I'm, I'm on my Dutch bike and I'm [makes revving sound] like this.

[laughter]

**GRAYSON PERRY:** And I pass them, and there's a little bit of me going, 'Yes!'

**ANGELA & NICK: Yes!** 

**ANGELA HARTNETT:** I've beat them!

[laughter]

NICK GRIMSHAW: Well, because you cycled to Dish.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And we're spotting a trend here now.

**ANGELA HARTNETT:** Yeah, everyone's doing it.

NICK GRIMSHAW: Graham Norton.

**ANGELA HARTNETT:** Graham Norton.

NICK GRIMSHAW: Cycled to Dish. Uh-

**ANGELA HARTNETT:** Steve Coogan.

**NICK GRIMSHAW:** Steve Coogan, cycled to Dish. Chris Evans, cycled to Dish. We've made you this, it's the very first-

**GRAYSON PERRY: Oh!** 

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Badge.

**GRAYSON PERRY:** What an honour, can I put it with my other badge?

NICK GRIMSHAW: Yeah, give us a-

**ANGELA HARTNETT: 'Course.** 

NICK GRIMSHAW: The, 'I Cycled to Dish,' badge.

**GRAYSON PERRY:** I'm so honoured.

NICK GRIMSHAW: Yeah, so there you go, you... I mean, yeah.

**GRAYSON PERRY:** There we are.

NICK GRIMSHAW: 'I Cycled to Dish.' Love that.

**ANGELA HARTNETT:** Fabulous.

**NICK GRIMSHAW:** Uh, we should do your food likes and dislikes. That's how we begin Dish.

**GRAYSON PERRY:** Okay.

**NICK GRIMSHAW:** Uh, it's what we do. Your loves start with Marmite on toast.

**GRAYSON PERRY:** Oh yeah, every morning pretty much.

NICK GRIMSHAW: Oh yeah. Mmm.

**GRAYSON PERRY:** Yeah.

**NICK GRIMSHAW:** Talk us through how you do it. Do you do butter, do you do Marmite as well?

**GRAYSON PERRY:** Yeah, yeah, butter-

NICK GRIMSHAW: White bread? Brown bread?

**GRAYSON PERRY:** -with Marmite, yeah. Uh, well, my wife makes a lovely loaf of bread.

ANGELA & NICK: Oh.

**NICK GRIMSHAW: Yes.** 

**ANGELA HARTNETT:** So fresh bread.

**GRAYSON PERRY:** She's very good cook my wife, uh, so it depend- quite often it's homemade bread.

ANGELA HARTNETT: Mm.

**GRAYSON PERRY:** Melt the butter in, you know? Nice bit of butter, then just a dab of Marm- I don't like it too thick.

ANGELA HARTNETT: Yeah, no.

**GRAYSON PERRY:** Some people put it on like Nutella.

**NICK GRIMSHAW: No.** 

**GRAYSON PERRY:** [laughs]

**ANGELA HARTNETT:** Oh no, it's wrong on every level.

**GRAYSON PERRY:** Wrong!

**NICK GRIMSHAW: No.** 

**GRAYSON PERRY:** You just wanna dab. 'Cause my auntie used to make it and she used to sort of scrumb- scrumble up the crumbs and so they all became a kind of butter, crumb, Marmite mixture that kind of sat in the kind of pan of the, of the slice, if you know what I mean.

**ANGELA HARTNETT:** Oh wow. Okay. God.

**GRAYSON PERRY:** Yeah.

**ANGELA HARTNETT:** So it all amalgamated together, yeah.

**GRAYSON PERRY:** So it's got a lot of, it's got a lot of-

**ANGELA HARTNETT:** A lot of history in your family.

**GRAYSON PERRY:** -kind of history in my family.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** History.

**GRAYSON PERRY:** Going right back to my earliest childhood.

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** So yeah, Marmite toast. Still love it.

**NICK GRIMSHAW:** Uh, you also love, 'Pies,' yes, 'steamed cabbage, sriracha, fat noodles, crunchy salad or stir fry, roasted cauliflower with chilli. Pasta, tacos, sushi, tempura, dosas, chips, freshest fish, rare beef, good milk chocolate from the fridge.' That is a good list.

**ANGELA HARTNETT:** Oh, milk chocolate, I like that.

**GRAYSON PERRY:** Yeah, because I, I get- when, when people say, 'Oh, I've got this amazing chocolate, it's like 89% cocoa powder,' or whatever it is, you know, like-

**ANGELA HARTNETT:** Can't eat it. Terrible.

**GRAYSON PERRY:** And I, and I eat it and it's like eating a candle.

**ANGELA HARTNETT:** [laughing] Yes it's so horrible!

**GRAYSON PERRY:** It's absolutely disgusting!

**ANGELA HARTNETT:** [laughs]

[laughter]

NICK GRIMSHAW: [laughing] A candle.

**ANGELA HARTNETT:** That's made my week that has.

[laughter]

**ANGELA HARTNETT:** Ugh!

**GRAYSON PERRY:** Milk chocolate.

NICK GRIMSHAW: It says that you like to have a banana at 11am.

**GRAYSON PERRY:** Mm.

**ANGELA HARTNETT:** Why eleven?

**NICK GRIMSHAW:** Did you do that today?

**GRAYSON PERRY:** Every day.

NICK GRIMSHAW: Every day.

**GRAYSON PERRY:** I think it's because, you know, you get to a certain age and you, you want to watch your weight.

## **ANGELA HARTNETT:** Sure.

**GRAYSON PERRY:** And uh... when I was, you know, in my twenties I had, I'd be a five meals a day person. When I- I remember once when I was fifteen, I came in, I'd been out on my push bike, and I came in, I ate five slices of toast, for a snack!

[laughter]

**ANGELA HARTNETT:** All in one thing, laying on top of one another.

**GRAYSON PERRY:** And I used to eat five meals a day when I was late in my twenties.

NICK GRIMSHAW: You're starving, playing out made you starving.

**GRAYSON PERRY:** Yeah.

**NICK GRIMSHAW: Swimming.** 

ANGELA HARTNETT: Mm.

**NICK GRIMSHAW:** Remember how starving you were after swimming as a kid?

**ANGELA HARTNETT:** Mm. Get you another beer.

**GRAYSON PERRY:** But yeah.

NICK GRIMSHAW: Oh my God, you'd be starving.

**GRAYSON PERRY:** So, every day so what I do is, 11 o'clock I have a coffee.

NICK GRIMSHAW: Uh-huh.

**GRAYSON PERRY:** Black coffee.

NICK GRIMSHAW: Yes.

**GRAYSON PERRY:** With a banana. And that is my midmorning snack. And, and it just sort of hits the spot.

NICK GRIMSHAW: Yeah.

**GRAYSON PERRY:** It's a bit healthy.

NICK GRIMSHAW: Yeah.

**GRAYSON PERRY:** It, it makes you feel like you've had something, but it doesn't feel like you've eaten a cake.

**NICK GRIMSHAW:** We liked the fact that you have a ritual of having a banana every day at eleven, so we asked our Dish audience if they had any similar ones. Few of our favourites: ClutterBuzz, great name says, uh, 'After the dog walk every day I like two pickled onions.'

[laughter]

**ANGELA HARTNETT: Oh!** 

NICK GRIMSHAW: Love a pickled onion.

**ANGELA HARTNETT:** But- yeah, I suppose-

**GRAYSON PERRY:** But from nought to sixty-

ANGELA HARTNETT: -yeah, it's quite early-

**GRAYSON PERRY:** -that's nought to sixty, is it? I mean-

**ANGELA HARTNETT:** Dog walk could be at seven in the morning.

GRAYSON PERRY: I mean, I like a pickled onion-

ANGELA HARTNETT: There you go.

**GRAYSON PERRY:** -but with something.

NICK GRIMSHAW: Ooh yeah.

**ANGELA HARTNETT:** Yes.

**GRAYSON PERRY:** Not just on its own.

**NICK GRIMSHAW:** Oh no, I could do out the jar. Uh, Natalie says, 'I like to routinely of an afternoon and have a bit of a birthday cake sandwich when I'm on ma shift.'

**ANGELA HARTNETT:** Where is she working, Natalie? Bakers?

NICK GRIMSHAW: I've no- bakers, I presume so.

**GRAYSON PERRY:** Something very physical.

**ANGELA HARTNETT:** Yeah.

NICK GRIMSHAW: And finally someone says-

**GRAYSON PERRY:** Grave Digging.

**ANGELA HARTNETT:** Yeah [laughs]

**NICK GRIMSHAW:** Gra- [laughs]

[laughter]

NICK GRIMSHAW: That's from Natalie, the grave digger.

[laughter]

**NICK GRIMSHAW:** Actually, Natalie the Gravedigger is the name of your new sh- no, I'm joking. I'm joking. Uh, the- onto your dislikes, Grayson. Uh, there was one specific item which was aubergine.

**ANGELA HARTNETT: Yes.** 

**GRAYSON PERRY:** Yeah, yeah, there's something slimy-

NICK GRIMSHAW: Yeah.

**GRAYSON PERRY:** -and unrewarding, and then the skin.

NICK GRIMSHAW: Yeah.

**GRAYSON PERRY:** The skin can get-

**ANGELA HARTNETT:** Oh, yeah.

**GRAYSON PERRY:** It can be very annoying and not kind of break up and get caught in your teeth or whatever.

**ANGELA HARTNETT:** Yeah, yeah. So you've had bad aubergine.

NICK GRIMSHAW: It takes a lot of work to-

**ANGELA HARTNETT:** Not cooked.

**NICK GRIMSHAW:** -make an aubergine nice, do you think?

**ANGELA HARTNETT:** Yeah, it's got, yeah. You can do it.

NICK GRIMSHAW: It makes me think, why eat it?

**ANGELA HARTNETT:** Why bother.

**GRAYSON PERRY:** It's also got that slightly perfume-y thing going, which I kind of, I don't like, it's like eating perfume, I don't like it.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Uh, and then more general themes, which I think we can all agree with as your dislikes, uh, overcooked vegetables.

**ANGELA HARTNETT: Mm.** 

**GRAYSON PERRY:** Oh, I, I hate that.

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** If it's a bit mushy.

**NICK GRIMSHAW:** A bit mushy.

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** I mean, I learned, you know, 'cause coming from working class background, that's what I grew up with was overcooked vegetables.

ANGELA HARTNETT: Yeah, yeah.

**GRAYSON PERRY:** And then suddenly I went sort of like to supper with a, with a middle-class friend and suddenly it was like, 'Ooh, this broccoli tastes nice.'

ANGELA HARTNETT: Yeah.

[laughter]

**ANGELA HARTNETT:** 'I never knew that was possible!'

[laughter]

**NICK GRIMSHAW:** You're not into over salted food and you also don't like a heavy pudding. What would you constitute as it being a heavy pudding?

**GRAYSON PERRY:** Well, I suppose you, you know, any kind of pie.

**ANGELA HARTNETT:** Yes.

**GRAYSON PERRY:** I mean, I quite like a crumble. But I would want a heavy fruit bias.

**NICK GRIMSHAW: Yes.** 

**ANGELA HARTNETT:** Yeah, yeah, yeah. Two thirds fruit, a third crumble, or something like that.

**NICK GRIMSHAW: Ooh.** 

**GRAYSON PERRY:** Yeah, if it gets too crumble and not enough fruit-

**NICK GRIMSHAW:** Right.

ANGELA HARTNETT: Yeah, yeah.

**GRAYSON PERRY:** -then I'm not gonna go there.

NICK GRIMSHAW: Whereas I love the crumbly bit.

**ANGELA HARTNETT: Oh.** 

NICK GRIMSHAW: Ooh, I love the crumble.

**GRAYSON PERRY:** But by that point, you know, I've had enough to eat usually.

**NICK GRIMSHAW: Yes.** 

**GRAYSON PERRY:** You know, I enjoy me- the main course.

**ANGELA HARTNETT:** Yeah. I'm gonna make you something to eat now.

**NICK GRIMSHAW: Okay.** 

**ANGELA HARTNETT:** After all that. Nothing bland.

NICK GRIMSHAW: Nothing- no, no, nothing bland.

**ANGELA HARTNETT:** No overcooked vegetables.

NICK GRIMSHAW: No aubergine. None of that please.

**GRAYSON PERRY:** It might be, I've never had that good a sense of smell, and in your sense of smell is, is, is linked to your sense of taste. So sometimes I think that my, my palate is very insensitive.

NICK GRIMSHAW: Right.

**GRAYSON PERRY:** Unlike the rest of me!

[laughter]

**NICK GRIMSHAW:** Which is too sensitive!

[laughter]

## [theme music]

NICK GRIMSHAW: I wanted to talk to you about greasy spoons.

**GRAYSON PERRY:** Oh yeah.

**NICK GRIMSHAW:** 'Cause I read in an interview that you, you're a big fan of greasy spoons. We've got a great greasy spoon near us, which we go to on the weekend.

**GRAYSON PERRY:** They're a dying breed.

NICK GRIMSHAW: They are.

**GRAYSON PERRY:** It's a, it's a sad thing. Um, you know, when I was younger, when I, I had a bigger capacity.

NICK GRIMSHAW: Mm-hm.

**GRAYSON PERRY:** You know, I would often go to a greasy spoon.

NICK GRIMSHAW: Mm-hm.

**GRAYSON PERRY:** And, and my favourite was chips, sausage, tinned tomatoes.

**NICK GRIMSHAW: Mmm.** 

**GRAYSON PERRY:** And fried egg. Yeah, that's, that was the combo I like. I've always been very partial to a tinned tomato.

NICK GRIMSHAW: A tinned tomato. Got any back there, Ange?

**GRAYSON PERRY:** Plum tomato.

**ANGELA HARTNETT:** Uh, no tinned tomatoes, but I'm with you there, that's what my grandmother used to do, tinned tomatoes.

**GRAYSON PERRY:** There's something about that sort of watery...

NICK GRIMSHAW: Yeah.

**GRAYSON PERRY:** Sort of thing, that they're, they're a good compliment.

**NICK GRIMSHAW:** Yeah. I always think, I dunno if I like them more of it, just like the nostalgia of it, 'cause it just reminds me of like my gran and stuff.

**GRAYSON PERRY:** They are a bit like kind of skinned bollocks, aren't they?

NICK GRIMSHAW: Yeah [laughs] yeah, a little bit.

[crew laugh]

NICK GRIMSHAW: Little bit.

**GRAYSON PERRY:** Yeah.

**ANGELA HARTNETT:** And on that note... here's your lunch.

[laughter]

**ANGELA HARTNETT:** Skinned bollocks.

NICK GRIMSHAW: Foods here.

**GRAYSON PERRY:** Oh, my favourite!

[laughter]

[theme music]

**NICK GRIMSHAW:** Right Ange, food is here. What have we got here, please? Steak, cucumber...

**ANGELA HARTNETT:** We've got a smashed cucumber and steak noodle salad.

NICK GRIMSHAW: Ooh yes.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Okay, talk to me about smashed cucumbers, because I keep seeing people smashing cucumbers-

**ANGELA HARTNETT:** Smashing cucumbers.

NICK GRIMSHAW: -all over the internet.

**ANGELA HARTNETT:** They're smashing them because it absorb- you absorb more flavour. You take out all the centre, the middle of it, so you're taking out all the watery seed bits, and then you put them in there with, what do we have in there? Rice wine vinegar, soya sauce, sesame oil, and a little bit of honey in there as well. And it just has that lovely sort of umami flavour that really works with it.

**NICK GRIMSHAW: Mmm.** 

**ANGELA HARTNETT:** And then it gets, when, because you love a crunchy salad Grayson, so we had the crunchiness of the cucumber, with the noodles, and then the steak as well.

NICK GRIMSHAW: How were you smashing your cucumbers?

**ANGELA HARTNETT:** Cut them lengthways down the centre.

**NICK GRIMSHAW: Mm-hm.** 

**ANGELA HARTNETT:** Take out the seeds.

NICK GRIMSHAW: Mm-hm.

**ANGELA HARTNETT:** Turn them, so skin side up, and then just with a rolling pin smash them and then chop them up.

NICK GRIMSHAW: You know, people keep doing like smashed burgers.

**ANGELA HARTNETT:** Oh yeah.

**NICK GRIMSHAW:** Smashes potatoes.

**ANGELA HARTNETT:** They do.

NICK GRIMSHAW: Smashed avocado.

**GRAYSON PERRY:** You just think, you know, in, in my mind, what I go to is, that chefs got a lot of tattoos.

[laughter]

NICK GRIMSHAW: There is a chef look, Ange.

**ANGELA HARTNETT:** There is.

NICK GRIMSHAW: You must have seen the chef look.

**ANGELA HARTNETT:** It's a very, we always call it a, it's like an east- a Shoreditch look. The Shoreditch chef, with the beard-

NICK GRIMSHAW: Shoreditch chef look.

**ANGELA HARTNETT:** -with the tattoos.

**GRAYSON PERRY:** They still go for it, when you see the, the cooking programmes on the TV, you know, there's still, they'll still be the, the balding, the bald, shaved headed chef.

**ANGELA HARTNETT: Mm.** 

**GRAYSON PERRY:** You know, with the tats.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah

**GRAYSON PERRY:** It's like, mate, can we get over that?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah [laughs]

**ANGELA HARTNETT:** Change your style. That's what they need to do.

NICK GRIMSHAW: What sort of steak do you use for this? Any old steak?

**ANGELA HARTNETT:** So you can use-no, you can use rump, but we use sirloin. You want one with a little bit of fat through it, because you are sautéing it quite quickly, so you wanna keep it nice and pink inside, but the spice and the cornflower give it that little crispiness around the edge. So, uh, rump steak is great, also sirloin. Cut it against the grain and then sauté it in a wok if you've got it, ideally.

NICK GRIMSHAW: Mm.

**GRAYSON PERRY:** Yeah.

**ANGELA HARTNETT:** Perfect, so it's quick, quick.

**NICK GRIMSHAW:** And how long for?

**ANGELA HARTNETT:** Couple of minutes. That's it.

NICK GRIMSHAW: Mm.

**ANGELA HARTNETT:** Done.

**GRAYSON PERRY:** That's very nice.

**ANGELA HARTNETT:** Do you like that Grayson?

**GRAYSON PERRY:** I've gone, I mean, I used to be kinda like, oh, I can afford to fillet-

**ANGELA HARTNETT:** Yeah.

**GRAYSON PERRY:** -but I got a bit bored of it.

**ANGELA HARTNETT:** It's not the best cut.

**GRAYSON PERRY:** No.

ANGELA HARTNETT: No.

**GRAYSON PERRY:** I do prefer the other cuts.

**ANGELA HARTNETT:** Yeah, exactly. And the rib eye even better, 'cause you've got all that lovely fat going through it. You want that moisture, you see? That's it. And the flavour.

NICK GRIMSHAW: Mm-hm.

**ANGELA HARTNETT:** Anything with the fat's got flavour. Don't let anyone tell you anything else.

**GRAYSON PERRY:** It's true.

NICK GRIMSHAW: I'm hit or miss with the steak, but this is hit.

**ANGELA HARTNETT:** You like that? Good.

**NICK GRIMSHAW:** This is very tasty, Ange.

**ANGELA HARTNETT:** Thank you.

NICK GRIMSHAW: Talk me through how we'd make this at home.

ANGELA HARTNETT: So you cook your noodles, um, refresh them so they don't, um, continue, wash all the starch off. You've smashed your cucumber and that's in its marinade of honey, rice wine vinegar, sesame, soy. You take cornflour and five spice seasoning, mix that, you know, season up your meat with that. And then you fry it off your meat. Touch of, uh, soy in there, and then you mix it all together, and then you got your salad.

NICK GRIMSHAW: Mmm. And what about the wine pairing Ange?

**ANGELA HARTNETT:** So, South African wine, Albert Road, a Pinot Noir.

**GRAYSON PERRY:** It's, it's nice, I like a kind of- I don't want anything that from a red wine that's too sharp. I remember when I, you know, talking of class when I was a teenager, I had a very, very posh girlfriend.

ANGELA HARTNETT: Ooh.

**GRAYSON PERRY:** And I used to kind of have my tea.

**ANGELA HARTNETT:** Yeah.

**GRAYSON PERRY:** Back at home. So I'd you know, when I was in a five meals a day type of thing.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

**GRAYSON PERRY:** I'd have my tea and I'd get on my motorbike and put-put-put over to the next village and have supper with my girlfriend who-and they would always have wine. They lived in a Tudor manor house.

ANGELA HARTNETT: Okay. Ooh.

**GRAYSON PERRY:** And we'd always have nice wine.

**ANGELA HARTNETT:** Ooh, lovely.

**GRAYSON PERRY:** And so that, so I sort of started to think, oh actually, I quite like wine.

**ANGELA HARTNETT:** Yeah, yeah, nice.

**GRAYSON PERRY:** Because I'd only had rough wine up to then, and suddenly you're like, oh, actually I quite like wine.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Quite like this vintage wine.'

**ANGELA HARTNETT:** [laughs]

**NICK GRIMSHAW:** Yeah. If you wanna try this recipe, or any that we do on Dish, <u>waitrose.com/dishrecipes</u>, they're all on there. Do you have a favourite restaurant? Do you have a place that you love to return to go, that you always think hits the spot?

**GRAYSON PERRY:** I've had some amazing meals over the years, you know, travelling and, and, and, you know, I hang out with a lot of rich people, so that's good.

[laughter]

**ANGELA HARTNETT:** That's always good, they pay.

[laughter]

**GRAYSON PERRY:** So, I mean, my local restaurant, uh, near to where I live is Moro.

**ANGELA HARTNETT:** Oh, lovely, yeah.

**GRAYSON PERRY:** In Exmouth Market.

**NICK GRIMSHAW: Mmm.** 

**GRAYSON PERRY:** So I go, I probably go there more, and, 'cause I just like looking at all the young people walk past.

**ANGELA HARTNETT:** Yeah.

**GRAYSON PERRY:** On a summer's evening.

**ANGELA HARTNETT:** Yeah. Sitting outside.

**GRAYSON PERRY:** Sitting outside, having a nice meal and watching the people go past. But yeah, I, I've been spoiled in terms of food over the years.

[theme music]

**NICK GRIMSHAW:** Grayson Perry, we come to your fast food quiz. Tell us your favourite way to eat eggs.

**GRAYSON PERRY:** Ooh I like a boiled egg, just a classic one-

**ANGELA HARTNETT:** Yeah, nice.

**GRAYSON PERRY:** -you know, it's, it's surprising how lovely a properly cooked-

**ANGELA HARTNETT:** Soft boiled egg?

**GRAYSON PERRY:** Soft, yeah. But I would have it definitely on the runny side, with soldiers.

**NICK GRIMSHAW: Soldiers.** 

**ANGELA HARTNETT:** Okay.

**GRAYSON PERRY:** A twinkling of salt.

**NICK GRIMSHAW: Yes.** 

**ANGELA HARTNETT:** Nice. Your favourite sandwich filling?

**GRAYSON PERRY:** Probably a really good cheddar cheese.

**ANGELA HARTNETT:** Yeah.

**GRAYSON PERRY:** And plenty of veg, like a good tomato and a bit of nice crunchy lettuce, onion.

**ANGELA HARTNETT:** Yeah.

**GRAYSON PERRY:** And a bit of pickle, but maybe mango chutney.

**ANGELA HARTNETT:** Okay.

**GRAYSON PERRY:** Or maybe a chilli chutney or something.

**ANGELA HARTNETT:** Oh, right.

**GRAYSON PERRY:** Yeah, something like that.

NICK GRIMSHAW: Mm, yeah, a mango chutney and cheddar sandwich.

**ANGELA HARTNETT:** Yeah, works.

**GRAYSON PERRY:** I make my own sandwiches when I go to work, usually something like that. For a few years I worked making sandwiches in a hairdresser's on the King's Road.

**NICK GRIMSHAW:** [gasps]

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Did you?

**GRAYSON PERRY:** Yes, I made Cilla Black a sandwich!

[laughter]

NICK GRIMSHAW: Oh my God!

**ANGELA HARTNETT:** Forget the Turner Prize! That is it.

**NICK GRIMSHAW:** Come on!

**GRAYSON PERRY:** [laughs]

NICK GRIMSHAW: Yeah, sod the Tuner... made Cilla Black a sandwich!

**ANGELA HARTNETT:** Amazing.

**GRAYSON PERRY:** If anyone who had a heart...

**NICK GRIMSHAW: Oh...** 

**ANGELA HARTNETT:** [laughs]

NICK GRIMSHAW: [vocalises, laughs] Favourite form of potato?

**GRAYSON PERRY:** Baked. You know, you've got the inside.

NICK GRIMSHAW: Mm.

**GRAYSON PERRY:** With nice butter you put on it or whatever, soaks up whatever you're with. Then it's got the skin, if it's nice, you know, you've got a sort of second...

NICK GRIMSHAW: Yeah.

**GRAYSON PERRY:** I like a baked potato.

**NICK GRIMSHAW:** Bit of an event as well 'cause you've gotta really go for it for a few hours.

**GRAYSON PERRY:** It's easy as well, you just bung it in and you know you've started cooking.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, yeah.

**ANGELA HARTNETT:** Two hours later.

NICK GRIMSHAW: Started yeah.

**GRAYSON PERRY:** Because you can't procrastinate-

**ANGELA HARTNETT:** No you can't.

**GRAYSON PERRY:** Because the baked potatoes off.

NICK GRIMSHAW: No, baked potatoes off, yeah.

**ANGELA HARTNETT:** Uh, favourite pasta dish?

**GRAYSON PERRY:** I do like spaghetti.

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** I think you, you can't beat a classic. Because I like the fact, I mean, I don't know if I'm, I might be wrong with this, Angela.

ANGELA HARTNETT: Mm.

**GRAYSON PERRY:** But in Italy, uh, that's the one sort of pasta that the, that an Italian will eat from dried, yeah?

**ANGELA HARTNETT:** Yeah, yeah, yeah.

**GRAYSON PERRY:** Will cook from dried, yeah?

**ANGELA HARTNETT:** Yeah.

**GRAYSON PERRY:** And I like that, I know- I, because I quite, so, I like, 'cause often I, I get pasta and it's a bit meh.

NICK GRIMSHAW: Mm.

**GRAYSON PERRY:** You know.

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** And so I like the fact that it's still got a bit of...

**ANGELA HARTNETT:** Dente, al dente, yeah.

**GRAYSON PERRY:** And uh...

**NICK GRIMSHAW:** And it works with the best sauces, you know, tomato sauce, vongole, yeah.

**GRAYSON PERRY:** Yeah.

**ANGELA HARTNETT:** Uh, favourite Sunday roast?

**GRAYSON PERRY:** I do, I mean, I, I do like a kind of sous vide lamb.

**ANGELA HARTNETT:** A sous vide lamb?

NICK GRIMSHAW: What's sous vide-

**GRAYSON PERRY:** You know-

**ANGELA HARTNETT:** You've surprised me.

**NICK GRIMSHAW:** Oh, the machine thing?

**GRAYSON PERRY:** Yeah, it's- where really falling off the bone sort of type of thing.

**ANGELA HARTNETT:** Oh, so really slow cooked.

**GRAYSON PERRY:** Yeah.

ANGELA HARTNETT: Yeah, yeah, okay.

**GRAYSON PERRY:** Yeah.

**ANGELA HARTNETT:** Like shoulder of lamb or something like that.

**GRAYSON PERRY:** But, uh, yeah. But then I quite like pork with apple sauce as well-

**ANGELA HARTNETT:** Love pork with apple sauce.

**GRAYSON PERRY:** -if it's really done, you know, my teeth aren't quite up to crackling anymore though.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Uh, what would you say is your favourite kitchen utensil?

**GRAYSON PERRY:** Uh... bottle opener.

[laughter]

**ANGELA HARTNETT:** Love that, love that.

[laughter]

**ANGELA HARTNETT:** Best answer so far. Across the board, I love it.

[theme music]

**NICK GRIMSHAW:** The tour is called Are You Good?

**GRAYSON PERRY:** Yeah.

**NICK GRIMSHAW:** Um, how are you feeling about the tour and now we're, you know, a bit of a way out?

**GRAYSON PERRY:** I mean, I'm quite, I'm feeling quite good 'cause I, I think it's going to be fun. I'm actually the least prepared I've ever been.

NICK GRIMSHAW: Right.

**GRAYSON PERRY:** But I think that's a good thing-

**NICK GRIMSHAW: Yes.** 

**GRAYSON PERRY:** -because when I'm go on tour and I do kind of make, like, last time I did like thirty dates, I, I hate myself when I feel I'm getting slick.

**NICK GRIMSHAW: Right.** 

ANGELA HARTNETT: Ohh. You want a bit of chaos through it all.

**GRAYSON PERRY:** I want a little bit of chaos.

NICK GRIMSHAW: Yeah, I think so.

**GRAYSON PERRY:** And a little bit of fun. But I think the audience likes that too.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** They like to feel they're in the moment.

**ANGELA HARTNETT:** Yeah, of course.

**GRAYSON PERRY:** You know.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And it's nice to see something real.

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** Yeah.

NICK GRIMSHAW: Like...

**GRAYSON PERRY:** So I don't learn it, I don't learn the show, what I do is I, I, I just, uh, put together a very, very, uh, long PowerPoint.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

**GRAYSON PERRY:** And that kind of cues me up to talk about certain things. I mean, lots of jokes, so lots of audience participation, I ask the audience, you know, what, what they think about certain things.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** And, uh, a few songs.

**ANGELA HARTNETT:** Yeah.

**GRAYSON PERRY:** But that gives me a structure where I can kind of, if I fancy going off on one and losing my temper a bit or smash something or ah!

**ANGELA HARTNETT:** [laughs]

**GRAYSON PERRY:** You know, then I can do that!

NICK GRIMSHAW: Yeah!

**GRAYSON PERRY:** That's good!

**NICK GRIMSHAW:** That's a good place, so then you've still got the PowerPoint to bring you back in where you would wander off.

**ANGELA HARTNETT:** Yeah.

**GRAYSON PERRY:** Yeah, exactly. And you just click on the next slide when you feel yourself drying up, you know.

**NICK GRIMSHAW:** Yes, that's nice.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That's a good way to do it.

**GRAYSON PERRY:** But my, my producer sometimes says, '[winces] That was an hour and fifteen first half, that's a bit long.'

[laughter]

NICK GRIMSHAW: Bit long for one slide.

**GRAYSON PERRY:** Urgh!

NICK GRIMSHAW: That's what I'll say-

**GRAYSON PERRY:** [laughs]

**NICK GRIMSHAW:** And it's about, it's about finding out if people are good or if actually they're evil. Right?

**GRAYSON PERRY:** Well I cover both bases.

NICK GRIMSHAW: You, both bases.

**ANGELA HARTNETT: Okay.** 

**GRAYSON PERRY:** Well, goodness can be a little bit kind of... what can I say, a bit dishrag-y.

**ANGELA HARTNETT:** Yeah.

**GRAYSON PERRY:** [laughs]

NICK GRIMSHAW: Right. Right, right.

**GRAYSON PERRY:** A bit earnest.

**NICK GRIMSHAW: Yes.** 

**ANGELA HARTNETT:** Yes, yeah.

**GRAYSON PERRY:** You know what I mean?

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Yeah, yeah, yeah, yeah.

**GRAYSON PERRY:** A bit kind of like slightly overwashed linen.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah [laughs]

**ANGELA HARTNETT:** Well, that's why we always like the baddie in a show, don't we? We always sort of veer towards that person in that show-

**GRAYSON PERRY:** Yeah...

**ANGELA HARTNETT:** -we're looking, we like them.

NICK GRIMSHAW: Yeah.

**ANGELA HARTNETT:** We're attracted to the baddie.

NICK GRIMSHAW: Yeah.

**GRAYSON PERRY:** Yeah.

ANGELA HARTNETT: Yeah.

**NICK GRIMSHAW:** You said there's song in it, there's- the song, is that, is that you s-

**GRAYSON PERRY:** Yeah. I always-

NICK GRIMSHAW: You're singing?

**GRAYSON PERRY:** I always write some songs, yeah, I like singing.

**NICK GRIMSHAW:** Yeah, because you like singing, 'cause you did The Masked Singer.

**GRAYSON PERRY:** I did, yeah, I loved it.

NICK GRIMSHAW: And did, how did that happen? Did they just ring you and-

**GRAYSON PERRY:** Well, they just heard that I like singing. They were very keen. So they asked me one year and I, I, I was actually on tour so I couldn't do it. Uh, so, uh, I said, yeah, I'll definitely do it next year.

NICK GRIMSHAW: Uh-huh.

**GRAYSON PERRY:** And so they, they called me up again and I- just... absolute lovely time. It was such fun!

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** And I beat Macy Gray!

**ANGELA HARTNETT: Oooh!** 

**NICK GRIMSHAW: Yes!** 

**GRAYSON PERRY:** And Ma- and Ma-

**ANGELA HARTNETT:** Didn't she walk off in a huff?

**GRAYSON PERRY:** Oh, she was in such a huff!

ANGELA HARTNETT: Oh.

**GRAYSON PERRY:** I loved it. The moment of the series, basically, the moment of the series was when she took the mask off and her face was like-

**ANGELA HARTNETT:** Thunder.

**GRAYSON PERRY:** Thunder, like this, it was like... because she had, I think she had won the American one.

**ANGELA HARTNETT:** Oh right, okay.

**GRAYSON PERRY:** I don't think that necessarily, that The Masked Singer US is the same as the British version, 'cause in Britain we know it's ridiculous.

**ANGELA HARTNETT:** Yeah, yeah, yeah.

**GRAYSON PERRY:** But what's brilliant about it is it's a superbly crafted, enthusiastic piece of ridiculousness.

**ANGELA HARTNETT:** Yeah, yeah, yeah.

**GRAYSON PERRY:** Whereas in America, they might have thought it was a singing competition.

NICK GRIMSHAW: Right [laughs]

[laughter]

**NICK GRIMSHAW:** They're like, this is quite normal, yeah.

**ANGELA HARTNETT:** [in American accent] It's gonna change my career!

NICK GRIMSHAW: It- it is-

**GRAYSON PERRY:** It's not that, you know.

**NICK GRIMSHAW:** Well, if you wanna see Grayson sing on tour, amongst other things-

**ANGELA HARTNETT:** We're going.

**NICK GRIMSHAW:** -uh, tickets for Are You Good? are on sale right now, and it's gonna be from, uh, October the seventh, right through to December the seventh.

[theme music]

**NICK GRIMSHAW:** We were talking before about the Turner Prize and what it means for an artist to win a prize, or even the idea of giving a prize to art. It was twenty-two years ago when you won the, the Turner Prize, and it was quite a huge breakthrough 'cause you were the first potter to win the prize, um,

presented by Sir Peter Blake. How was it for you? How did it feel to be up for the Turner Prize? How was it to win the Turner Prize?

**GRAYSON PERRY:** Um, I mean, it was, it was really in its pomp at that moment, you know, when it, the art world was really flourishing in London, our London was the centre of the art world, and so it was a huge thing, you know?

ANGELA HARTNETT: Mm.

**NICK GRIMSHAW: Yeah.** 

**GRAYSON PERRY:** It had like a kind of half an hour show on Channel 4-

**NICK GRIMSHAW:** It was on the telly.

**GRAYSON PERRY:** -live, I think, and, and it was big- so when you got nominated, it was like, oh wow, this is it, I... you know, you just get that platform and you get the exhibition at the Tate gallery and that's very exciting. So I sort of thought, that's great, and then maybe winning will be like the icing on the cake.

**ANGELA HARTNETT:** Yeah, sure.

NICK GRIMSHAW: Mm-hm.

**GRAYSON PERRY:** But then when I won, which I didn't expect to do, it was sort of like, oh, I see, you get the whole cake shop.

[laughter]

**ANGELA HARTNETT:** And a bakery and a van.

**GRAYSON PERRY:** Yeah, exactly.

**ANGELA HARTNETT:** Yeah, yeah, yeah.

**GRAYSON PERRY:** So it was really amazing, yeah, 'cause- and, and being, you know, being, being me wearing a frock and everything, uh, I got a lot of publicity, but it was all good.

ANGELA & NICK: Yeah.

**GRAYSON PERRY:** Pretty much all the, I, you know, I was getting positive write-ups right across the press from sort of left to right, and it was really funny. And, you know, and it was, um, it was, it was a good moment in my e- it's about publicity though, all competitions are basically PR jobs for the sector, you know, of their culture.

**ANGELA HARTNETT: Mm.** 

NICK GRIMSHAW: Yeah.

**GRAYSON PERRY:** Whether it be the Oscars or the Booker Prize or whatever. I think the sort of cultural landscape has changed, 'cause you know, when I was growing up, the art world was in some ways, very much at sort of, you know, the cutting edge of culture. And I don't know if it is anymore. You know, I think the cutting edge is probably somewhere out there in kind of online culture somewhere with-

**ANGELA HARTNETT:** Right, okay.

**GRAYSON PERRY:** -you know, AI or something.

NICK GRIMSHAW: Yeah.

**GRAYSON PERRY:** I think the, the really kind of like people who are pushing what it means to be creative are probably somewhere else now.

ANGELA HARTNETT: Yeah

**GRAYSON PERRY:** And it's, it's changed hugely.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** 'Cause it was, when it was all that Britpop sort of era bit-

**GRAYSON PERRY:** It was.

**ANGELA HARTNETT:** -where you had the Sensation exhibition, you know, and the Saatchi, you know, that's when you felt art was like, everywhere.

NICK GRIMSHAW: Yeah

**ANGELA HARTNETT:** And it was all there.

NICK GRIMSHAW: Yeah.

**GRAYSON PERRY:** Brian Eno has a phrase, he calls it 'scenius'.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** Scenius.

**GRAYSON PERRY:** Which- scenius you think, you think of sort of like, Paris.

**ANGELA HARTNETT:** Yeah.

**GRAYSON PERRY:** [in American accent] 1905...

**ANGELA HARTNETT: Yes!** 

NICK GRIMSHAW: Uh-huh.

**GRAYSON PERRY:** Or kind of like, [in American accent] New York, 1953.

NICK GRIMSHAW: Yeah.

**ANGELA HARTNETT:** Yeah, yeah.

**GRAYSON PERRY:** You know, or whatever, you know, and it will be a coming together of a group of creative people. And the energy of a place or whatever.

**ANGELA HARTNETT:** Yeah, of course.

**GRAYSON PERRY:** And, uh, but I don't know if that happens anymore because we live in a digital world.

**ANGELA HARTNETT: Yes.** 

**NICK GRIMSHAW:** How'd you feel about a prize for art in general? Because I remember... do you remember when Madonna gave out the award?

**GRAYSON PERRY:** Oh yeah.

**NICK GRIMSHAW:** She gave out the Turner Prize and I can't remember now, 'cause now I've had two beers.

**GRAYSON PERRY:** She's a fan of mine.

ANGELA HARTNETT: Oh...

NICK GRIMSHAW: Yeah, I bet.

**ANGELA HARTNETT:** Of course.

**GRAYSON PERRY:** Well, she, she came to my show recently-

**NICK GRIMSHAW:** She came to the show.

**GRAYSON PERRY:** Yeah.

**NICK GRIMSHAW:** Yeah, I saw a post about it, yeah. Have you ever crossed paths with her?

**GRAYSON PERRY:** No, no.

**NICK GRIMSHAW:** But I saw she, she loved your show and, and posted all about it, which is mad-

**ANGELA HARTNETT:** Amazing.

NICK GRIMSHAW: -because she don't post about stuff apart from like-

**ANGELA HARTNETT:** Herself.

NICK GRIMSHAW: -look, it's me, Madonna.

**GRAYSON PERRY:** Well, you know...

NICK GRIMSHAW: She posted-

**GRAYSON PERRY:** I'm under the radar, you know, hey, you know, I'm a sleeper, kid. I'm under the radar, but I may be cool.

**ANGELA HARTNETT:** This is a w-

## [laughter]

**NICK GRIMSHAW:** But she's a huge art fan and she always obviously like references it, but I remember the speech that she gave, but she was basically like saying like, should- what's gonna happen to these artists when they win a prize? Are they gonna make better art? Probably not.

**ANGELA HARTNETT: Mm.** 

**GRAYSON PERRY:** Oh, I did. For me, it was great.

ANGELA HARTNETT: Yeah.

[laughter]

**GRAYSON PERRY:** I've done my best art since.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Did you?

**GRAYSON PERRY:** Yeah.

**NICK GRIMSHAW:** Did it make- but, but did prize winning or being recognised make you make better art?

**GRAYSON PERRY:** Well it gives you more opportunities.

NICK GRIMSHAW: Right.

**GRAYSON PERRY:** And you get a little bit more confidence, and you get a bit more money, so therefore you can, you can put your money into your work.

NICK GRIMSHAW: Yeah.

**ANGELA HARTNETT:** Yeah, of course.

**GRAYSON PERRY:** Yeah, so I, I feel like I've done my best work since I won.

ANGELA HARTNETT: Yeah

**GRAYSON PERRY:** And also you beat the other people!

[laughter]

**GRAYSON PERRY:** 'Cause you know, because this idea of the culture is like, 'Oh, we're all in this together.'

ANGELA HARTNETT: Yeah, yeah, yeah.

**GRAYSON PERRY:** [in American accent] 'It's a community.'

[laughter]

**ANGELA HARTNETT:** Bollocks.

[laughter]

**ANGELA HARTNETT:** That's how it should be when people accept awards, 'I beat you all! Yeah! Yeah!'

**GRAYSON PERRY:** No, I did that, I'd had a few beers, obvs, and I was- I won a, uh, I think it was National Television Award, and I was up against, uh, like one of those nature documentaries.

**ANGELA HARTNETT:** Yeah, yeah, yeah.

**GRAYSON PERRY:** And I got up on the stage and when I won, I said, 'Yeah, take this, David Attenborough!'

[laughter]

**ANGELA HARTNETT:** The only one to slate, a national icon.

NICK GRIMSHAW: Well, everyone loves him.

**ANGELA HARTNETT:** Hey, we love him, he's, he can take it.

NICK GRIMSHAW: He ain't bothered, he ain't bothered.

**ANGELA HARTNETT:** He's got big shoulders.

**NICK GRIMSHAW:** Um, now what we were- well, you don't know about Grayson, actually, maybe?

**ANGELA HARTNETT: No.** 

**NICK GRIMSHAW:** 'Cause we were saying that there's something that, uh... I don't know, there's, there's you two may align in some way I think.

**GRAYSON PERRY:** Ooh, really?

NICK GRIMSHAW: Because, you know-

**ANGELA HARTNETT:** Apart from growing up in Essex.

NICK GRIMSHAW: Well, yeah, there's Essex.

**GRAYSON PERRY:** Okay.

**NICK GRIMSHAW:** There's incredible imagination. Creativity, of course. I wanted to ask you my biggest problem, procrastination.

**GRAYSON PERRY:** Ooh.

NICK GRIMSHAW: Is procrastination part of-

**ANGELA HARTNETT:** Thief of time.

**NICK GRIMSHAW:** -the, part of it or how do you, uh, avoid it?

**GRAYSON PERRY:** I'm a kind of, uh, office hours sort of person.

NICK GRIMSHAW: Mm-hm.

**GRAYSON PERRY:** But I, I'm on all the time, so I quite often get my sketchbook out while I'm watching my TV.

NICK GRIMSHAW: Uh-huh.

**ANGELA HARTNETT:** Yeah.

GRAYSON PERRY: You know. But you, you've just gotta commit. I mean, there's this idea, and I think the internet has sort of fed into this idea that sort of, somehow there's a perfect thing to do. And I, there was a moment I was taught teaching some fashion students a, a year or two ago, and this student came in, and I looked at her drawings and I, I sort of went, hm, there's something funny going on here. I said- and, and she was covered in the really like, strong tattoos, right, really graphic tattoos. And I said, um- and her, and the drawing looked like she had kind of got a 6H pencil and kind of like turned her back on it and kind of, put the lightest little scribble on the page, like, oh... I, I sort of held it next to her arm, I said, 'You seem perfectly happy and kind of like, committing this stuff to your body, but um, you can't seem to commit to a bit of A4 paper,' you know.

[laughter]

**GRAYSON PERRY:** And it's, it is like you- I always draw with a pen because I think you've just gotta go for it because you realise there is no perfect thing to do.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** And you've just gotta do it, and you work it and you, you change it and... But you've gotta make a start. You've just gotta put that thing in and have that confidence of doing the first thing.

**ANGELA HARTNETT:** Yeah.

**GRAYSON PERRY:** And there is no perfect thing.

NICK GRIMSHAW: Mm-hm.

**GRAYSON PERRY:** And you are gonna make mistakes. And some of the stuff you do is gonna be rubbish. And that's fine, 'cause every artist does rubbish stuff. And that's okay.

NICK GRIMSHAW: That's the process.

**GRAYSON PERRY:** Yeah.

**ANGELA HARTNETT:** Yeah, course it is, yeah.

**GRAYSON PERRY:** And there's nothing wrong with being, you know, average.

NICK GRIMSHAW: Yeah.

**GRAYSON PERRY:** It's fine, if you enjoy doing it, do it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

**GRAYSON PERRY:** Because it's good for you.

**NICK GRIMSHAW:** Do you Grayson like to go to galleries and shows and look at other artists?

**GRAYSON PERRY:** I used to go more. I'm too busy these days. I used to have like whole days where I'd go and do sort of catch up on what was going on, but I'm just so busy now.

**ANGELA HARTNETT:** But do you miss that though. Were they great times that you just had a bit of alone time and it felt good?

**GRAYSON PERRY:** Uh, I dunno, I think I'm very much harder to impress now.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Wow.

**GRAYSON PERRY:** Yeah. I, yeah, I, I think I'm becoming a jaded old arsehole.

[laughter]

GRAYSON PERRY: You know, it's funny. But that's the nature of getting old.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: It happens.

**GRAYSON PERRY:** I dunno if it's like-

**ANGELA HARTNETT:** And also you're allowed to be, I think, you know, you've, you've done the groundwork.

**GRAYSON PERRY:** You don't wanna say, 'Mm, I've seen that before,' or like, but it's very often... you know, I go into a gallery and I'm kind of go, 'Eh, it's quite a good version of that...' I think in some ways we're addicted to novelty and experimentation.

ANGELA HARTNETT: Mm.

**NICK GRIMSHAW: Yes.** 

**GRAYSON PERRY:** I would rather have quality.

**ANGELA HARTNETT: Yes.** 

**GRAYSON PERRY:** I don't, when I go into an art exhibition, I don't think about, oh, I wanna see something experimental and novel that's broke the boundaries and it's the cutting edge or whatever. I don't wanna see that. What I wanna see something that's really good quality.

**ANGELA HARTNETT:** Yeah, yeah.

**GRAYSON PERRY:** Whether it's a thousand years old.

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** Or whether it was made yesterday. I wanna see something that has the aesthetic sensitivities.

NICK GRIMSHAW: Mm-hm.

**GRAYSON PERRY:** And it, and it's really sophisticated. And beautifully made. And I think that is o- often this kind of fixation, this fetish of novelty, has, has driven culture through the 20th century.

**ANGELA HARTNETT:** Yeah.

**GRAYSON PERRY:** And I think now we should all settle down and get a bit more mature about it.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW: Mm.** 

**GRAYSON PERRY:** And start thinking, was that actually any good though?

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** So anything with the word experimental in front of it, I often kinda-

**ANGELA HARTNETT:** Avoid.

**GRAYSON PERRY:** Avoid, red flag.

[laughter]

ANGELA HARTNETT: Yeah, yeah.

**GRAYSON PERRY:** Experimental theatre. No!

[laughter]

**GRAYSON PERRY:** What it means is: boring.

[laughter]

**NICK GRIMSHAW:** Do you do that though, Ange? Do you go and try new, new spots? 'Cause there must be like in art.

ANGELA HARTNETT: Yeah.

**NICK GRIMSHAW:** The same as food. There must be like new trends or the new thing, and-

**ANGELA HARTNETT:** You do, you go and try new restaurants if you wanna do it, but I, I, I don't wanna be that person, I, I refuse to be that, I go take my camera out every time I go out to eat food. I can't deal with that. Because I think

I just wanna enjoy the time and have, you know, enjoy the company, whoever I'm with and just have a good time. But it- but I sort of think the great thing, like when you, when- as you say, like I, the other day I was up in Cheshire and I've been desperate to go to Crosby Beach to see the Anthony Gormley-

**GRAYSON PERRY:** Oh yeah, that's lovely.

**NICK GRIMSHAW:** Oh yeah, in Crosby.

**ANGELA HARTNETT:** And for years, 'cause it's been there for years, and I suddenly was there, I made myself two hours late for lunch to do this detour, because I thought that has just been one of those things I wanted to cross off. And you, you look at it, you know, it's metal figurine- or figures in the sea, but it was stunning, and that's the art you sort of, as you say, it's that longevity.

NICK GRIMSHAW: Mm-hm.

**GRAYSON PERRY:** I think it's one of the best public sculptures in Britain-

**ANGELA HARTNETT:** It's amazing.

**GRAYSON PERRY:** -I mean, there's a lot- I mean, I would never, I'm never-I've been asked to do public sculpture, I've never done it. There's, there's so many issues like health and safety.

**ANGELA HARTNETT:** Oh, yeah, yeah.

**GRAYSON PERRY:** Not offending anyone and all that kind of stuff.

ANGELA HARTNETT: Sure. Mm.

**GRAYSON PERRY:** But I think that, you know, that is a really good piece of public sculpture.

NICK GRIMSHAW: Yeah.

**GRAYSON PERRY:** It's, it's lovely.

[theme music]

**NICK GRIMSHAW:** Grayson, we have the end of the show question here, for your chance to win this Waitrose goodie bag.

**GRAYSON PERRY:** Mm-mm. I'm all for it. I really want it.

NICK GRIMSHAW: Full of stuff.

**GRAYSON PERRY:** Oh, look at that. No, I do, no you're making me want to win it now, and like, you know, I've become...

NICK GRIMSHAW: Yeah. Well you can,

**GRAYSON PERRY:** I've become passionate.

**NICK GRIMSHAW: Yeah.** 

[laughter]

**ANGELA HARTNETT:** Oh, don't become passionate.

**NICK GRIMSHAW:** Don't become passionate, Grayson. Don't you want Grayson to-

[laughs]

**NICK GRIMSHAW:** For the Waitrose goodie bag, please could you paint a mental picture of what you would consider the perfect pie?

**GRAYSON PERRY:** Ooh, the perfect pie. Well, one of my stipulations would be that it has pastry underneath as well as on the top-

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** -I can't, I think it's just a con.

NICK GRIMSHAW: Con.

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** You know, if you, if you get a pie at a restaurant, and it's just got pastry over the top.

ANGELA HARTNETT: Yeah.

**GRAYSON PERRY:** It's a lie! It's not a pie. It's got no pastry underneath it!

[laughter]

**GRAYSON PERRY:** Soaked in thing.

**ANGELA HARTNETT:** Right, okay, so pastry top and bottom.

NICK GRIMSHAW: Pastry underneath. Yes.

**GRAYSON PERRY:** It's gonna have a nice shiny... someone's done a bit of egg brushing on there.

**ANGELA HARTNETT:** Egg brushing, yeah.

**GRAYSON PERRY:** And then what would I want inside?

**ANGELA HARTNETT:** The actual filling?

**GRAYSON PERRY:** I would want, I would want it to be super moist so it really soaks into the crust, you know, like plenty of gravy.

ANGELA HARTNETT: Mm.

**GRAYSON PERRY:** Uh, and it probably just gonna be a classic, you know, like a steak and kidney.

**ANGELA HARTNETT:** Okay.

**GRAYSON PERRY:** I mean, it might have. I mean, they, they, they do this whole thing, ale or I'm never quite sure what that really means, you know?

ANGELA HARTNETT: Yeah.

[laughter]

**GRAYSON PERRY:** Just think it's a hipster affectation.

[crew laugh]

**ANGELA HARTNETT:** Yeah. I'm with you. I'm gonna write that anytime I have something like that, that's a hipster affectation.

**GRAYSON PERRY:** But I, I, I often it, you know, it's the pastry and the, the kind of insides that's, it's that combo that you want.

**ANGELA HARTNETT:** It's the ratio, yeah.

**GRAYSON PERRY:** Yeah, it's the ratio. 'Cause you don't wanna feel like you're just eating a stew. 'Cause I'm one of those people, when I'm eating, that I will save a little bit of that and a little bit of that and a little bit of that to make sure my last mouthful or two mouthfuls are kind of representative of the whole meal.

[laughter]

NICK GRIMSHAW: Yeah, that's good. Was that a good description, Ange?

**ANGELA HARTNETT:** Definitely, I can do that.

**NICK GRIMSHAW:** The goodie bag is yours, Grayson Perry.

**GRAYSON PERRY:** YAY!

[applause]

NICK GRIMSHAW: Grayson that was so fun.

**ANGELA HARTNETT:** Thank you, you're amazing.

**NICK GRIMSHAW:** I loved that so much. Uh, Are You Good? On tour from the 7th of October to the 7th of December. We've gotta go.

**ANGELA HARTNETT:** We are going, we're going.

**NICK GRIMSHAW:** We've gotta go. Um, a round applause to the incredible Grayson Perry, everybody.

ANGELA HARTNETT: Yes.

[cheers and applause]

NICK GRIMSHAW: Thank you.

**ANGELA HARTNETT:** Thank you so much.

NICK GRIMSHAW: Oh, I love that.

[theme music]

**NICK GRIMSHAW:** Oh, hello. It is us again, at the end of your Dish episode, like dessert, if you will.

**ANGELA HARTNETT:** [laughs]

**NICK GRIMSHAW:** Okay, we've got this email from Kerry who got in touch with us, <u>dish@waitrose.co.uk</u>. By the way, if you wanna get in touch, uh, saying, 'Hi Dish team, I wanted to send a very big thank you. I've just finished walking the Camino de Santiago.'

**ANGELA HARTNETT:** Oh wow.

**NICK GRIMSHAW:** 280 kilometres from Porto to Santiago, and I had the Dish podcast in my ears every single day.

ANGELA HARTNETT: Oh my gosh.

**NICK GRIMSHAW:** Wow. 'I'm already a weekly listener, but for the Camino I decided to go back to the very beginning and listen to every single episode start to finish. It became such a highlight of the walk, and honestly-'

**ANGELA HARTNETT: Wow.** 

NICK GRIMSHAW: '-I don't think those weeks would've been the same without it. So thank you for keeping me company, uh, and making the kilometres fly by.' Wow. 'As a chef myself, walking that far gave me plenty of time to think about food, which brings me to my question, when you travel, how do you approach food? Do you make a point to explore the local cuisine or do you prefer to use local ingredients and cook in?'

**ANGELA HARTNETT:** Both, I think.

NICK GRIMSHAW: Mm-hm.

**ANGELA HARTNETT:** Definitely it- well, a lot of the time we're choosing our holiday based- like if we go to Japan it's 'cause we wanna eat the food, as much as see the culture. Um, and to be fair, I don't eat in, in Japan. I don't go to the fish market and cook. Um, but if I go to Italy, I would go to local restaurants and I would buy food from the market and cook at home, yeah.

NICK GRIMSHAW: Yeah. I, I think I'd do the first option, go and-

**ANGELA HARTNETT:** Explore the culture.

**NICK GRIMSHAW:** -try restaurants.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. I hate cooking on holiday, if I'm honest.

**ANGELA HARTNETT:** Oh yeah, fair enough.

**NICK GRIMSHAW:** I actually don't mind cooking on holiday. I hate washing up on holiday.

**ANGELA HARTNETT:** Oh yeah, yeah, fair enough.

NICK GRIMSHAW: Yeah, d'you know what I mean?

**ANGELA HARTNETT:** Yeah, all that.

NICK GRIMSHAW: Like this is not, not, not now.

ANGELA HARTNETT: Not, no, I don't need it.

NICK GRIMSHAW: Do this at home.

**ANGELA HARTNETT:** I don't mind- well, to be fair, it's always like a load of us, so-

NICK GRIMSHAW: Yeah, if you've got a mix, all right.

**ANGELA HARTNETT:** -I end up never cooking, to be fair.

NICK GRIMSHAW: Yeah.

**ANGELA HARTNETT:** So I do a little bit of organisation, wander off, read my book. It's quite easy, yeah.

NICK GRIMSHAW: That's the way to do it, Kerry. It's the Angela way.

**ANGELA HARTNETT:** That's it.

**NICK GRIMSHAW:** Um, well thank you for your question, Kerry. No more Dish for this week, but we will be back next week.

[theme music, continues under talking]

**ANGELA HARTNETT:** Next week.

NICK GRIMSHAW: See you then

**NICK GRIMSHAW:** If you are feeling hungry after that episode, follow Dish on Instagram, YouTube, and TikTok to see Angela in action, making each of these weekly recipes. If you wanna take them on, I'm the kind of cook that needs the visual, I have to watch a chef doing it for me to attempt it.

**ANGELA HARTNETT:** If you wanna make any of the meals I cook on Dish, head to <u>waitrose.com/dishrecipes</u> for all the ingredients and the recipes.

**NICK GRIMSHAW:** If you do wanna get in touch, please do. Email your questions, thoughts and suggestions to <u>dish@waitrose.co.uk</u>.

**ANGELA HARTNETT:** Dish from Waitrose is A Cold Glass production.

**VOICEOVER:** Waitrose. The home of food lovers.