The Peale, Baltimore

Out of the Blocks Storytelling Series
Recorded by Aaron Henkin; Photographs and Music by Wendel Patrick
Produced for the Out of the Blocks website, created by the Peale, https://ootb.thepeale.org/

Out of the Blocks is supported by PRX and produced with grant funding from the Corporation for Public Broadcasting, the National Endowment for the Arts, the Cohen Opportunity Fund, The Hoffberger Foundation, Patricia and Mark Joseph, The Shelter Foundation, The Kenneth S Battye Charitable Trust, The Sana and Andy Brooks Family Fund, The Muse Web Foundation, and the William G. Baker, Jr. Memorial Fund, creator of the Baker Artist Portfolios



George (00:14):

Everything homemade here. So we have to always start from scratch in the morning when we're making our lamb or tomato sauce or rolling our stuffed grape leaves or spanakopita.

Demetrius (<u>00:22</u>):

The octopus, I would serve with the lemon and also have fresh grease every day.

George (<u>00:27</u>):

And everything's homemade. So either way, I'm always doing something from scratch.

Demetrius (<u>00:32</u>):

You buy the lamb fresh to carve.

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George (<u>00:36</u>):

Getting the finest ingredients we can and start from there. It's usually all day process, every day.

Demetrius (00:42):

Everything you've got to be, I mean, perfect.

George (<u>00:47</u>):

Hi, I'm George [inaudible 00:00:49] from the Acropolis Restaurant, 4718 Eastern Avenue.

Speaker 3 (<u>00:53</u>):

Can I have you introduce yourself, say your name?

Demetrius (<u>00:55</u>):

Demetrius. I've got 1971, January 18.

George (01:02):

My dad was a chef in several different restaurants in the Baltimore area, and then he always wanted to do his own thing. And when he had the opportunity, he bought the restaurant here in 1986 and it's been going on since then.

Demetrius (01:17):

We'll have good years, good customers, good business. That's when we started.

Speaker 3 (<u>01:24</u>):

Tell me about some of your earliest memories of when you were a kid, and this place first opened up. How old were you?

George (<u>01:29</u>):

I was 12. And to be honest with you I actually hated it 'cause I couldn't play on the weekends. I had to come in and work, and it kind of grew on me. So now it's more of a love affair, I guess. I guess when I got married and had my first kid, it was either go back to school or stay here because they wanted to retire, took a lot of sleepless nights to decide. I couldn't let it all get away. So I decided to stay here and help my dad out. And that's when I finally took over. And I guess after 20 years, guess now it's in my hands now, I guess.

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Speaker 3 (02:12):
You glad you made that decision?

George (02:14):
Sometimes.

Demetrius (02:16):
It's very tough, restaurant business, very tough.

Speaker 3 (02:19):
How is George doing?

Demetrius (02:21):
He do excellent work. I'm very proud of him.

George (02:24):
My dad is not too big on compliments, but he tells other people, he thinks I'm doing a good job. He
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hasn't killed me yet, so I think I'm doing all right.