

## 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



Lena Winter ([00:01](#)):

Six minutes after 10:00, and we have rice and peas going on right now. Getting ready, because we open at 12:00.

Andrea Winter ([00:08](#)):

We have cabbage.

Lena Winter ([00:09](#)):

Jerk chicken.

Andrea Winter ([00:10](#)):

## 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*

Curried goat.

Lena Winter ([00:10](#)):

Curried chicken.

Andrea Winter ([00:11](#)):

Brown stew chicken.

Lena Winter ([00:12](#)):

Oxtail.

Andrea Winter ([00:13](#)):

Red snapper.

Lena Winter ([00:14](#)):

String beans.

Andrea Winter ([00:14](#)):

Tilapia.

Lena Winter ([00:15](#)):

Chicken soup going on here.

Andrea Winter ([00:17](#)):

Whiting.

Lena Winter ([00:17](#)):

We have collard green.

Andrea Winter ([00:18](#)):

Plantains.

Lena Winter ([00:19](#)):

White rice.

## 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*

Andrea Winter ([00:20](#)):

And candied yams.

Lena Winter ([00:21](#)):

My name is [Lena Winter 00:00:20]. The business is Caribbean American Heat, and it's located at 4740 Liberty Heights Avenue. My husband and my family, we all work together as a family, and we found this spot back in 2002 May 10th.

Harry Winter ([00:36](#)):

My name is Harry Winter. I'm the husband of Lena Winter.

Speaker 4 ([00:40](#)):

It must have been a wonderful surprise to discover what a good cook she was, right?

Harry Winter ([00:43](#)):

Yes. Everybody be wondering why she cooks up [inaudible 00:00:48] and I remain so skinny.

Andrea Winter ([00:51](#)):

I'm Andrea Winter, and I'm Harry and Lena's eldest daughter. I know my mom would like me to take over the business at this point, so I'm actually considering it, but it's so much to learn.

Lena Winter ([01:04](#)):

Andrea? Hand me a spatula.

I was born in Jamaica. I'm the first of 11 kids, so cooking was a part of my life, since my mom would put a wooden box in front of the stove, and I had to get on top of it and start cooking. And she would teach me to cook, and then I had to do it, because I was the oldest.

Three minutes after 11:00, we have 57 minutes left. Pushing for time right now. 11:23, and the beef patties are already to go out. Just a little more cooking.

It's 11:47, and we're open in 13 minutes. And the collard's ready, the patty's ready.

All right. You want to cut these? So far, we look like we're running. Good timing today. Give me just about anything and ask me to cook, and I'm ready to do it. It's a pleasure. It's my whole life.