

Episode 5: Hey Gringo with Will Edwards

Episode description:

“Hey, gringo!” is a phrase guest Will Edwards has heard many times. In this episode of *More Than Rice and Beans*, Miguel and Tania chat with the Director of Fedcap’s Food Arts Center about his experiences with Latinx culture. Working in New York’s culinary field, Will has lots of experience being the white guy in a room full of minorities. His unique perspective on navigating Latinx culture as an outsider opens up a conversation about traditions, superstitions, and the time Tania confused a party with a funeral. You don’t want to miss this funny collaborative episode!

About the guest:

Will Edwards is the Director of the Food Arts Center at Fedcap, an organization that works to create opportunities for people with barriers to economic well-being. Will has over 25 years of experience in international culinary education and is passionate about using food narratives to educate and advocate. He’s also a professional photographer, an experienced public speaker, and is the creator of Anatomy of a Plate, a multi-medium company that produces virtual programming, live performances, and video content. Will works with food industry partners, culinary schools, and food producers around the world to implement innovative strategies.

Highlights:

- The history and etymology behind the term “gringo”
- Will Edwards reflects on all the times he’s been called “gringo” and other terms during his experience working closely with the Latinx community and how it makes him feel.
- Will reflects on the first time he truly understood what it felt like to be an outsider.
- Will’s thoughts on VICKS being touted as a cure-all.
- Miguel reflects on what he learned about the uniqueness of his own culture when he began having interactions outside of his community.
- Miguel, Tania, and Will ruminate on the confusion of “lip pointing,” Latin stoicism, and why Puerto Ricans throw the best parties.
- Tania teaches Will to say “wepa!” like a Puerto Rican.

Links:

Register for a class, shop authentic ingredients, and more: <https://www.coquithechef.com/>



Show your support, buy us coffee: <https://www.buymeacoffee.com/ricebeanpodcast>

Visit our webpage: <https://www.coquithechef.com/podcast/>

Fedcap’s Food Arts Center: <https://www.fedcap.org/food-arts-center/>