

# UMBERTO PAGLIARI

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Interviewer: Katy Wade

Interviewer: I

Respondent: R

Camerman: C

00:00 I Yeah, shall we start from the beginning, then? So could you introduce yourself and tell me when and where you were born?

00:08 R My name is Umberto Pagliari. I'm born 7<sup>th</sup> February 1944 in a village called Blera which in the centre of Italy. I came to England because my mother said to me, "Go to keep company to your brother," which was already in England for a few years. He used to be a waiter, married to an English woman and I came along.

00:35 R I...First, when I came up, at that time you can just come along to England and stay by yourself where you want. I had to have a sponsor, which was my brother. I had to have a job already, prepare if I couldn't come and I start work. I used to be a professional reposter. I pass all my exam, everything but I could not do in England. I had to the beautiful job of washer upper, which I did with pride, I done it. And one day I asked the chef, which was an Italian chap, chef, say, "Chef, can you teach me how to cook?" and he said, "Ey, cook, you think you can do in a day, it takes time." I said, "You don't worry about it. You teach me, I will learn," and I did. And slowly, slowly I start cooking.

01:26 R Nine months later I couldn't believe the staff they say, "You know, Umberto cook the staff lunch better than you chef." Well I realise with time, one of my great grandfather used to be a chef, which come from Milan down to Rome, to cook for a one or two, look after the family, you know. I don't know if they, an office account it was, Marquis? I don't know what he was, but you know he start to cook for this family. And from there it coming down the generation to me.

02:16 R And then from there I carry on. I start become, I learned to be a waiter,

how to become a chef. Then books and everything and experience from my mother and father. My mother used to be a fantastic cook. We introduced the Italian cuisine, because 1974 in Birmingham Italian cuisine did not exist.

02:40 R I remember people used to throw spaghetti on their wall to see if they was cooked. One day fortunately I asked somebody, "Where I can buy some olive oil?" And they pointed at the shop. I said, "That is not a shop for olive oil." "Yeah, yeah, yeah." I went there and I said, "Excuse me, can I have one litre of olive oil." They gave me about 24 little bottle like this. It was a chemist, that's where they sent me. At the time the olive oil was for the ear, not for cooking. If you had an earache you go to the chemist buy olive oil. Yeah I took the olive oil I start cook with that. That's my life at the beginning of England. Then I become experienced in cooking, waiting in everything. I went around the restaurant to get much more experience.

03:38 R One day in one restaurant I found my wife (laughs). She was the barmaid, I was the chef. We weren't you know, you think er nice with each other. She used to come along and say, "You little Italian," blah, blah, blah. I come, "Shut up you silly \_\_\_\_." Always like this. She used to go in the kitchen to collect the ice from the ice machine. To upset her I used to fill the ice machine with live lobster. Every time she opened it up, "Oh you Italian.... arghhhhh." That's how we became friends (laughs). And one day I married her. That was our life to begin with. Then slowly, slowly carry on, we married. We had two beautiful children. We bought the house. And then....

04:45 R As you know my brother become a very famous singer. His name was Renato, Renato Pagliari, which he become, he was the first Italian to become number one in England, which I'm very proud of it. And you see after life you [inaudible] I worked in a restaurant. My daughter growing up and I start – my wife loved ice skating. I teach my daughter to be ice skater. She become a professional. She went around Europe with the tour. My son, he start work with me and become as a washer upper and then he became a good chef. Now we got our own business which I'm very proud of it, and, at least I give my son and daughter a good future. Having got to and through the door, they can look after themselves for the rest of their life. Thank God I managed do that.

05:58 R When I came to England I had £5 – no £7 in my pockets. I was richer than my brother, Renato, because he came seven years before me. He had only £5 in his pocket. But he work all his life very hard and, we were very proud to be Italian, come to England. We never had to scrounge any money

(laughs) which a lot of people they do do that. I resent it sometimes, because why they don't do like we did. We came here, we work, we were proud to be Italian. We work very hard. We married two English girl, which, you know, to think about. Now I've been here for about 47 years. I've been working most of the time in Birmingham, also Birmingham surrounding, Walsall, Wolverhampton, mention any area of Birmingham I've been working in it.

07:01 R The longest place I've ever worked for was on Stratford Road called Da Corrado, which like any other restaurant, now it's a fish and chip. That's part of life. It's like human beings, everybody is born and die. Restaurant as well, they're born and they die (laughs). It was the most famous restaurant in Birmingham. You know it was full every night. It wasn't like we were waiting for customers to come in. I used to say I hope they don't come anymore, because one night I done a table for two. I served fourteen customers. I replaced that table 7 times from 6:30pm to 1:00am in the morning. It was great because there was plenty of work, plenty of everything. The staff was good. We used to work in harmony altogether, no fuss, not this. Then one day I decide to open my own restaurant which now I got it with my son and he's the chef, I'm the waiter. Unfortunately we haven't got the singer (laughs).

08:16 R But erm, that in a few words, has been my life in England which I'm very proud, because I came here with very little, still got very little, (laughs) but what I got belong to me. That is what make me proud.

08:37 R Could you tell me a little bit about the village you grew up in and what it was like, in Italy, what it was like, where you came from?

08:47 R Well, let's start from the beginning. First of all when I born it was just after the war. The Germans were still around. My village has been bombarded. We just escaped by 70 yards. We had to go to live in a cave. We lived at least for a week because we were scared to death. That's what they told me, my mother and my father used to tell me. The beautiful thing at least, by the cave there was a little river, at least we had fresh water, we can wash, we can do everything. Then we came back home, we started our ordinary life.

09:35 I Could you tell me about your home where you've come from?

09:58 R The village where I come from is a very, very old village. It's Etruscan

village. I've been there for many, many years. I born in this village in 1944, as I say, unfortunately eight years after that my father died. He used to be the village sweeper, which Mussolini at that time, he made the, what do you call it, money can get to the children like in England. You know?

10:38 I Which, charity kind of...

10:39 R No, no, what do you call it, supplement to the wages for the children we got, we used to have. My father had eight children. At the end of the day he was taking more money than the mayor. He had to be sacked. That's what happened like, but you know, we lived very well altogether and it doesn't matter.

11:04 R Eight years after I was born he died, which a big shock to our family, especially to my mother, left her with eight children to look after. I had to go to orphanage. I stayed there for 3 years. Then I came out. I was 11, nearly 12. I went to work in Rome at 12 year old. I used to carry bread and grocery around Rome from the shop you know, in this area of Rome. I stay there for a year .Then I come back to the village. I stay another year, you know, with my mother and then went away to college, where I learned to be a repostra. I passed my exam.

12:05 R The second year of my repostring, I catch tuberculosis. I had to go to hospital for another eight months, which I came out clear completely. The only problem they told me, if you want to make yourself fit very quickly you've got to eat a lot. I was young, I ate a lot. When I come out I couldn't play football because I didn't know which one was the ball, which one was me, I was round like a ball. But that's a part of life. You cannot do anything about it.

12:48 R I start, start playing, start to keep fit and come back to my usual shape I used to be, which I'm very proud of it. And from then I went to work in Rome for another few years, about eight, nine years, until my mother she asked me to come to England to keep company to my brother. And from then I start my life in England. It was a very good experience in everything. I was born to look after myself all my life. When I fall, in any way I get up, I dust myself and carry on, you know, that's what I learn to be. I work, I'm very proud of that. I'm very proud what I did. I got my own house, my own restaurant, my own beautiful grandchildren. And that's life. You know, I don't give up anything. Whatever happens there's always a remedy. When I was little I was very ill, when I was younger. Now I'm fit, thank God for that

(laughs). You know, I can go to play golf. I can work, I can do at my age which is 71 is very good, you know.

14:12 R I used to chase women when I was young. I hadn't got much time. I cannot do that anymore, especially because my wife she would be not very happy (laughs). And this is it. That is if you want to know something else you ask me and I will answer you.

14:32 I Can you tell me a bit about your brothers and sisters, erm, because had eight didn't you?

14:38 R My brother and sister? Well my brothers and sisters, my old brother he was 21 year older than me. He was a nice person, which he had some nice children who I'm very proud of it. Then you got Nannina, Nannina was the second sister because she was my second mother, you know. Then you got Pepino, Pepino was the second father because he wasn't married and they used to keep stable everybody. You know because Renato was young, Carlino was young, I was young, and then you got Margherita. Margherita married, she used to work outside in Milan. And again like, you know, I didn't know I was come from Milan. We had and uncle who found a job in Milan. Then it was Mima, she was the strongest of everybody. She was a strong lady. She worked with her husband in the abattoir. And then it was Carlino, Carlino unfortunately was the only brother which was born in a bad shape, you know he was fit but always been ill. All his life he's been ill. He never got married. He married not long ago, about three or four years ago. And then there was Renato, which everybody in England knew how Renato was. Then it was me, which is the last one of all, which I'm very proud of everyone of them, because you know from a poor family everybody is well off now. That means you got to be proud of that. I'm not well off because my wife she takes all the money (laughs). But we're very happy (laughs). This is the life, you know.

16:16 R My son, he got a chef. My daughter she's a very good professional ice skater. She teaches ice skating now. My grandchildren they are unbelievable, which are my pride and joy. And that's why it makes me feel to carry on live and work and be happy, you know. I'm a happy person. I'm not really a miserable person, like, you know, I get up, make people laugh. I love to laugh because it's the best thing in life. This is why when people come in here to eat, I try to make them happy. You know. And this is why I enjoy my life. When I got time off, I go to play golf which I should be today playing

golf, but it doesn't matter. Tomorrow it will rain we'll still play golf (laughs). Carry on with life, that's my life in a few words, which, if you think back and now, I'm proud of myself. I never rob anything, I never do anything, always work very hard and you know, if you think about – I think, look you born that way, you had this bad, but it was good in one way because everything come against me, I fight for it and I survive, and that's life. Some people maybe succumb, I don't. I try to fight. Maybe Italian they say is not good for fighting, but I am. I'm different.

18:53 I Can you tell me a little bit about your first, when you came over here what it was like, the area?

18:59 R The area when I come here I was living with my brother in my brother's house, in Erdington. I was, he had already bought the house, he was married. And then my first wages was £5 a week, less tax. I put in my pocket, three pounds, ninety shilling 6 pence, which out of that I used to smoke. I used to have all the bad habits when I was young. But I survived with that. It was enough. I was saving £2 every week. When I had about £35, £36, my mother was very, very ill, we had to come back to Italy, me and Renato. And my ticket cost £34 return. All my money I saved gone in one day, but it was worth it. My mother didn't die, thank God for that, and then we come back and very happy because I started working again.

20:21 R Then we change a job. Renato, he was my sponsor, if he left the restaurant wherever he was working, I had to go with him. Believe it or not he went to work in a Chinese restaurant. Renato was singing and waiter. I could not cook Chinese, so then I had to be a waiter, a combi waiter, anyway. We just started to learn a lot of numbers because in Chinese serve in 134, 121, 168, that I learn very quick the numbers in English, no problem. But my wages rise a lot, from £5 a week I was earning £30 clear a week. I was a millionaire. I had my own flat. I had taxi to go home, to go out, to have great meals, T-bone steak, bottle of wine, you know best cigarettes (laughs). I used to be really, really rich at that time. But then I said to myself, this is not future. I found a job in a hotel as commis waiter. Then my wages dropped quite a lot but it was still good. I had accommodation at the hotel, free. I had, you know meal and everything, we had morning, it was good. The hotel was in Great Barr and that's where I met most of the, at the time, the famous footballer of West Bromwich, from Jeff Astle to Jim Cumbes. Jim Cumbes used to be the goalkeeper, Jeff Astle the centre forward. I used to know everybody. I used to go to the football match, free. Actually one day I met Colin Suggett, he ring me at 3:00 in the morning. He said, "Umberto, I'm desperate. My

wife is coming down with children they need milk." Milk at 3:00 in the morning? I said, "Where I can get, everything is closed in the kitchen, it's padlocked. Well I got to try." I went to the kitchen, I found that the door, the hinges unscrew. I unscrewed the bloody door, I took a bottle of milk and put it back, and a friend of mine was helping me out. We got a bottle of milk, you know I was happy for that chap, we even told them the way we did it.

23:20 R The next day he say, "Umberto anywhere you want, you know, want to go to football match you tell me, we got no problem." He gave me a little booklet of tickets, you know, with the ticket, the stand and everything. Next time West Bromwich played I went to the football match. I went to this place. I was sitting down and then all beautiful women around me. My God, you know, I'm in heaven. I said what's the matter, people started whistling at me, looking at me, (whistling sound) what's happening here. It was his wife's ticket, I was sitting with the football player's wives. Who is this blooming footballer, he got a man for a wife. Next day I said, "Colin, you can have your book back, thank you very much." (laughs). Whoops, sorry about that.

24:21 R And then from that place I decided to go somewhere else, but I want to go to a place where I can really learn cuisine. And I found this place in Birmingham where the chef was good and I start work as a combi. I became good, even because I think I had a natural for a chef. For me it wasn't difficult to you know, to cook, to do this, to do that, beside see my mother she was a fantastic cook, you know family cook. Don't forget she had to cook for about 8 to 10 people every day, the family was the family when I was young. And I started working there, then I changed to another restaurant to become better. You know, all the time, because sometimes change, it wasn't because I was unhappy, it's because you get experience, every chef got a different way to cook. Besides I'll always keep my origin of the Italian food, I used to get at that village, which I do now at this restaurant here. We try to cook simply. Simple food is the best, not this fancy stuff, here and there, like now.

25:40 R I went to **(inaudible)** restaurant and you know, they come up with this French stuff, little bit of this here and there in a plate, all nice. I went there with a fork, finished. That's the meal. I said, "Chef, can you, its cooked, can you bring the rest please." But now I don't want to do that. When you come here, you have a proper meal, at the right price. We shop, me and my son to buy well, to sell well at the right price that works successful. I buy the wine, good wine, everyone comes here. I try first, if it's good for me, it's good for

my customer. If it's not good for me, it's not good for my customers either. That is the experience in life. I keep carry on. Any other questions?

26:45 I Can you tell me about any other famous people that you've met during your time?

26:49 R During my time I met a lot of famous people through my brother. You know sometimes I used to go on to a show, Renato, I never give them very big, like, oh my God, I met him, no. I just said, "Hello, pleased to meet you. My name is Umberto Pagliari, brother of Renato." That's it, you know, "Nice to meet you." I never give them, my life I've always been with them. They used to come to my restaurant in Shirley. I used to have a restaurant in Shirley. In the restaurant I used to have all the Birmingham City team, all the Aston Villa team, altogether. My friend used to be Terry Cooper. Renato, my brother used to be friend of Ron Atkinson, which I should have photograph somewhere of together. There it is. Me, Renato and Ron Atkinson on Renato's 60<sup>th</sup> birthday. If you can see the photograph properly we both would be nice and brown. Renato just come back from a cruise. I just come back from holiday. Ron Atkinson just I think come back from the sun tan spray, because he was ever so dark, (laughs).

28:22 R And the most famous part I ever had in my life to remember was one night, we had Birmingham City football team and the Aston Villa football team. That is true story. And everybody enjoyed themselves, had a drink and this and that and then the goalkeeper of Birmingham City and the, Ron [should be Les] Sealey, used to be the goalkeeper of Aston Villa. They start to have a drinking competition. They start with plenty pints. Then they start with wine, then they start with shots. I said, "Oh my God how much they drink these people," I know they don't pay but, their club pay but my God, they're supposed to be a footballer. Alright a goalkeeper got to run very very much, but my God look how much they drink.

29:21 R When it was about 11:30 at night, Sealey say, "Bye bye I've got to go, I've got to drive to London." I say, you what, he went to London. Everybody finished, everybody went home. We start closing the place, say I will clean tomorrow morning, forget about it. Anyway we go in the morning, the cleaner come along, we start clear the tables, did this, did that. And he came around and said, "Umberto, there's somebody in the toilet, in the gents toilets there was somebody there." I said, "Don't be stupid, they're cannot be somebody, we just opened the bloody place, how can there be somebody in the toilet." "There's somebody in the toilet." I went in there he

was still asleep, the goalkeeper Birmingham City goalkeeper was still asleep. I said, "Excuse my friend it's time you went to bed." (Laughs). That's the funny story I've ever had in my life to say, you know.

30:18 R But for me it wasn't a great deal to meet people. I've always been with some, you know, for me an ordinary person is like a famous person. People come in here for me they're all famous. They're all important. I don't say oh they get better service than the other, no. It doesn't matter if people come in here for me, you know. Lately I had 93 birthday lady come here, no, 99, 99 year old, you know, she was fantastic. You know, she drank more than me, say "Madam what's the bloody matter, you're supposed to be..." that's my life (laughs). And she was enjoying, you know, I love that. I love seeing, always when the old lady come along I give a big cuddle and [she] say "what do you do that for", I want to her to give me the illness to live at 99. If you touch somebody ill you get the illness, she got the illness at 99, it's great.

31:33 R But I love people, not because they're my customer, it doesn't matter. You know I love to be funny with them, nice with them, tell a joke. But this is my life, that has always been this way. I've been always that way, cooking, waiting. For me, every person here is a king. You know one is poor, one is rich, one is famous, for me everybody they are the same. Sometime I got a beautiful girl, it's different. I send somebody else to serve her (laughs). I love to have a laugh. I love to be happy anyway.

32:30 I Did you used to go to any places on Stratford Road? Did you ever go to the cinemas or any of the shops along the road or anything?

32:37 R Me, I used to have a restaurant along Stratford Road many years ago. That's where it happened, with all these funny things. But now with my son we decide to have a smaller place, just me and him, nice. My wife sometimes comes along to collect the money of course (laughs). No, I'm only joking. That's a part of the joke. And we got, it's nice. No problem. It allows me to go to enjoy my life as well as an elderly, 71 not too bad anyway. Play golf, come to work, go and see my grandchildren. Whenever I can I go to Italy to enjoy myself. I like to go, not for a long time, a few days, maybe three times a year. And that is, you know, I deserve it. I've been working all my life really. When I go there I enjoy myself. You got the family, you got the friends, which I will always welcome especially when I go. That's the best part (laughs).

34:04 R This is my life. You know, that's my life, I've been from a poor chap, come

here up to now, so far I'm happy. I had a good life. Once upon a time I used to chase women, maybe somebody I used to catch. Now I chase them but they say bye bye.

34:32 I What was your favourite thing about England when you first came here?

34:37 R Not the weather. That's for sure. But, erm. No the life here was nice especially in Birmingham. We used to be in the Bullring. The restaurant where I was, was at the Bullring. I must say the Bullring it was a terrible place, not because - it was full of rats, mice, everything. At night before you go out from the kitchen you got to close everything. In the morning I used to go in there open the kitchen, arghhhh (makes running sound), my God, it used to be unbelievable. Honest to God, now the inspector, camera, but at the time it was unbelievable. I don't know why like Birmingham got so many, you know animals. Honest to God that is, thank God this area is clean, thank God this place is – but in Birmingham, I think Birmingham City Centre it's terrible. At least the beautiful thing, if you go in there you can have a beautiful ratatouille made with proper rats. It's a French dish, not Italian dish.

36:16 R What do you think about when you think about life? But I love it here. I would like to go a little bit outside Birmingham, a little bit in the countryside, but my son is happy here, whatever he wants. I'll do whatever he wants. He's near home.

37:41 R Other restaurant before this one in Selly Oak, where I used to be bring your own wine. It was great, it was nice, but at the end of the day they abuse it. Maybe 1:00am somebody come along and say, "Can you open this bottle for us." I say, "Get lost," you know. I say, "I want to go home now." Now with the license it's a little bit, we don't make a fortune but I'm happy, we make a living. That's the main part of life you know. People want to become richer and richer and richer. I had everything in my life. I had everything and my children got more than what I had when I was young, which I'm very proud of them because they are fantastic children. My son worked very very hard. I'm very proud of him, you know. He come here in the morning, the kitchen is fantastically clean. When you leave in the night the kitchen is fantastically clean again. He look after everything. My daughter, she married to half Italian chap, half English. They got a restaurant Santan. My daughter, she go ice skating, she teach ice skating. I'm very proud of myself as well for what I did, which is you know think about. I never robbed any money, I never done anything wrong. If I did something wrong, I don't know about that, I got to

find out when I die, when God say to me, “Ah you remember what you did, you remember the bit...” Well but that was a part of life. Yeah.

- 38:39 R And er, but, I take life as it comes. At least I can say whatever I did, I did myself.
- 39:04 I This is probably my final question. I might just ask a bit about how you set up this restaurant because this is, you know when you came here, the process you did and how you did it?
- 39:14 R Well this restaurant we bought already was half made, was made anyway. Like we did the front, which was open area first. You know we closed it, did the enclosure, put a bit of tables and chairs out just to make it look like an Italian way. We use to have, this one was already there, but it was all across, you know, but because some time you got a big party you cannot – then I fix them, take off half of it. Maybe sometime we will do something else. Next thing maybe I take off this one because it takes up space and maybe go outside.
- 39:58 R First I build outside something and then after when the council come along we will see. If they say take it out, I’ll take it out put it back when they’re gone. They come back in again and say take it out, alright take it, until they get fed up. Like the Indian do. Look at the Indian they do what they want. Before every time, every shop you got to have the fruit in bags, in this and that. They got it in the front, in the front hanging out on the road, you know, dust and everything and that, it doesn’t matter. Then the police go, they say, “You shouldn’t do that.” “Oh no, we’ll take it in.” As soon as they go, back out again. This is life.
- 40:55 R But you know, I set up this restaurant as Italian trattoria, if you go to Rome people only go to a trattoria to eat. Only posh people go to these posh restaurants, because they think the poor cannot go in there. The worker, the people understand food, real food, you know. If you go to the village you got so many dishes which are unbelievable. Every Friday in the village you say, “I’m going market.” The markets come the chap in the van with a big pig, that big, roasted on a pole, the porchetta is unbelievable, you know. You got the herbs and everything. It’s cold, but that’s what I do when I go to Italy.
- 41:58 R When I go to Italy I get up in the morning then go for that. I go downstairs, get a bap. Then I go into another shop, means you got some people like a long relation along the way and they put some meat in it or something, wrap

it up, a towel and everything, catch a bus to the next village. Then we get an open air spa. Like the water come from the underground, they made a big bath, like this one in the concrete bath, and you can lie down in there, beautiful hot water, you know, from the spa. You got the smell of the water, then put my towel on the ground. But first I take a look at the best position where is the best view, not mountains. And then lie down, I have my lunch. Later on do another bath and then I come back to the village, 4:00pm, all my friends we used to go to school together we meet up together in a cellar. In cellar we got our own wine. They buy 400/500 litre at the time a barrel, they went there, you put €2 on the table you get one and a half litre wine, everybody drinks. Then somebody else open another, everybody drinks. We don't get drunk, we just have a few glasses, two or three glasses. That's how we pass our afternoon.

43:39 R Then in the evening we go somewhere, here and there and everything but we have a chat. And so when we used to go to school altogether what we used to do when we were young and this. Nice things, naughty things. When we used to go and rob the apples from somebody's garden (laughs). First we used to get the grapes from some vineyard somewhere else. We used to all the things that we used to do, you know, then the grown up things as well. We didn't have a swimming pool. We used to have at the bottom of the village was like a small river, you know. We used to go in there to have, we didn't have swimming, we used to be nude you know, go and jump in the water and that's it. That's life, of real life, not just life of a – that's the way we talk, the way we have a joke, we have this, what we have done in life. Thank God everybody, not well off in a way of not rich, but live comfortably.

44:48 R Last time I went, me and my friend, my best friend when he was young used to be, as a kid used to go out together. We went for fennel, and on the field we went to pick fennel seeds, you know, fennel flower because it cost a fortune. I brought back to England, you know, because you get the fennel flower and then you put it in the sun to get dried because in Italy we got that one, we got sun to get dry. Then you got to take, it's a long laborious job, you know, but the flower I bought was very, very tiny. If I buy it costs me £100 for a little tub. You got in England as well but they don't, they haven't got the – because in Italy we got the best chef in the world, we call him the sun. The sun is making everything better. You know, the flavour is better, everything is better. Have you ever bought a tomato in England, is pale. You know why it's pale, pink pale? Because the driver when he comes from Spain or Italy, when he reach Calais they put the green tomato in there, but to

make blush you open the box you tell dirty joke and the tomato blush and that's why they're, not by the sun. It's the driver.

46:32 R And this is why you know, this is why instead in there everything smell, in the field you can smell, you know, in the summer, especially in August, is unbelievable. Anyway. That's passed two days, you know, do that. Anyway just, early in the morning, because the sun is not too hot, me and my friend used to go down, we just have a chat, we'd always do that. Come back put all that in the big trays. I bought cardboard trays, put in the sun. In the evening, and again I take off all the little flower, dry, I pat them, you know. Then I used to go to the cellar, have a few drinks and then we go out for a meal. 2:00 or 3:00 in the morning gone to bed. Good for a grappa, because its there, it's solid, you know you cannot just go to bed, they are in there. And then we come back, he starts the ordinary life, like you know, get up in the morning, prepare the restaurant, gone to play golf, come back, have a shower, gone to work and gone to bed and that's life you know.

48:01 R So far I'm very happy for what I've got. My restaurant is small, nice, the way I want it, not all this posh stuff, like you know. The food is good and plentiful. We do a menu of £15 for three course meal, starter, main course and a sweet, but you know, you eat. When you go out you go to a fish and chip shop next door to finish up your meal. Like in some places you do that. My son who went for a meal in a French restaurant, and he said, "Dad, it was unbelievable." I said, "Good." "No, no, unbelievable the other way." He had a strip of pork belly graft, one squirt of mash potato, one squirt of spinach, one little stripe of bacon on top of it, two squirts of sauce, that's it. That was, and he was telling me the price, how much? If I ever go in there I'd say, "Chef listen I come here to eat not to look at the plate, the art on your plate. If I wanted the art I go to the art gallery you know, not to a restaurant."

49:31 R But, you know, we do proper food anyway. People they are happy in here. That's my philosophy of life you know as a restaurateur. People come here to eat. I wish it was beautiful guests come here just to see me but it's not. They pay for the food, for the wine, everyone come here, I try first. If wine is good for me, it's good for my customers. I don't look at the label, blah, blah, you never know anything on the label. When you try the wine you see that is palatable. You know, it's very good.

50:13 R Well that's what I learned in my life. That's what I learned to be happy, to be nice to people, some of them, some not. To love people as well. I love my customers, not because they bring the money but because they are nice,

they are not rough, we close at 10:00 because we make sure nobody come out from the pub already drunk and just come here for - I leave that to the Indian, to the Chinese that. I like nice people, nice customers. We never got problem. We have no trouble, no this, not that. That's it my life. That's how I learn how to live.

51:07 I Brilliant.

51:08 R Thank you very much.

51:09 I Thank you. That was brilliant. Thanks.

51:11 R I hope you enjoy.

51:12 I Definitely.