

COOKING ON THE STREET

A TEN MINUTE MONOLOGUE

By Leon Kaye

Copyright © MMIV by Leon Kaye

All Rights Reserved

Heuer Publishing LLC in association with Brooklyn Publishers, LLC

ISBN: 978-1-93240-433-3

Professionals and amateurs are hereby warned that this work is subject to a royalty. Royalty must be paid every time a play is performed whether or not it is presented for profit and whether or not admission is charged. A play is performed any time it is acted before an audience. All rights to this work of any kind including but not limited to professional and amateur stage performing rights are controlled exclusively by Heuer Publishing LLC and Brooklyn Publishers, LLC. Inquiries concerning rights should be addressed to Heuer Publishing LLC.

This work is fully protected by copyright. No part of this work may be reproduced, stored in a retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without permission of the publisher. Copying (by any means) or performing a copyrighted work without permission constitutes an infringement of copyright.

All organizations receiving permission to produce this work agree to give the author(s) credit in any and all advertisement and publicity relating to the production. The author(s) billing must appear below the title and be at least 50% as large as the title of the Work. All programs, advertisements, and other printed material distributed or published in connection with production of the work must include the following notice: **“Produced by special arrangement with Heuer Publishing LLC in association with Brooklyn Publishers, LLC.”**

There shall be no deletions, alterations, or changes of any kind made to the work, including the changing of character gender, the cutting of dialogue, or the alteration of objectionable language unless directly authorized by the publisher or otherwise allowed in the work's “Production Notes.” The title of the play shall not be altered.

The right of performance is not transferable and is strictly forbidden in cases where scripts are borrowed or purchased second-hand from a third party. All rights, including but not limited to professional and amateur stage performing, recitation, lecturing, public reading, television, radio, motion picture, video or sound taping, internet streaming or other forms of broadcast as technology progresses, and the rights of translation into foreign languages, are strictly reserved.

COPYING OR REPRODUCING ALL OR ANY PART OF THIS BOOK IN ANY MANNER IS STRICTLY FORBIDDEN BY LAW. One copy for each speaking role must be purchased for production purposes. Single copies of scripts are sold for personal reading or production consideration only.

HEUER PUBLISHING LLC

P.O. BOX 248 • CEDAR RAPIDS, IOWA 52406

TOLL FREE (800) 950-7529 • FAX (319) 368-8011

COOKING ON THE STREET

by
Leon Kaye

This play is intended to be performed as a monologue. When switching characters, body language as well as vocal nuance should be altered.

AT RISE: The stage is empty, but imagine a kitchen counter island with four burners and a chopping area. Behind is a counter with stove. On the front counter is a basket of vegetables: potatoes, celery, onions, garlic etc. Also on the counter are a vial of oil, a saucepan, pot with meat stock, and spices. Behind are a fish tank with two lobsters, electric knife, toaster, melons, and knife holder with knives. JIMMY, a mafioso-type, over 35 years old, stands behind the counter, wearing an apron.

JIMMY

(in an Italian accent if possible) Yo. Welcome to another episode of "Cooking on the Street." I am your culinary raconteur, Jimmy the Finger. That's my AKA. To my close friends, I'm just Jimmy. Just Jimmy and you get to keep all your fingers. *(smiles)* A little cooking humor for you. *(beat, then an angry frown)* Why aren't you laughing? *(HE calms himself.)* Never mind me. I get a little edgy sometimes. It's tough being the *bon vivant* when you owe Paulie Noodles ten grand and his boys are looking for you. *(beat)*

Okay then... in our last episode, we discussed appliances you can use in the event of an attack. The electric knife, the frying pan... Ya got your rolling pin... If your attacker is underwater, ya got your toaster and other electrical accessories. And though your friends may approach you with inexpensive items they say fell off a truck, I suggest you go with quality. *(counts with his fingers)* One, they last longer. Two, they work better. And three, in the event of a homicide, you don't have to explain why the serial numbers are all scratched off.

In today's program, we're gonna get away from the appliances and talk about something else. We're gonna discuss the different foods you can use in event of attack. There's some crazy people out there, so what better way to defend yourself in the kitchen but to make foods that are: *(counts with his fingers)* A -- good for you, B -- that are delicious to eat and C -- can cause great bodily injury to your attacker.

Today, we're gonna learn how to make a lobster bisque. You may want to know what the word, bisque, means. Or you wanna know the word origin or the Latin root or, hey! Look it up! What do I look like, a dictionary?! *(calms himself)* I'm sorry about that again. My girlfriend goes around saying, "someone's got a temper." *(beat)* I mean to say my ex-girlfriend. *(beat)* We broke up last month. Something about my fear of commitment. Fear of commitment? She's wrong on that one. I don't have a fear of commitment. It's just that if we got married, and a year later I don't like it, can I get out of it?

(turns on the stove, uses a sauce pot) Anyway, let's light our stove. We've got our sauce pot here. And I always like to start with a little peanut oil. **(adds oil)** And you ask why peanut oil? It's because peanut oil has a boiling point that's higher than vegetable or olive oil and will scald anything in sight. You throw a pot of hot peanut oil at some wise guy attacker and he'll be missing some bodda-boom from his bodda-bing.

(starts chopping garlic) I always like to cut up some garlic. I hear garlic is very good for your cholesterol. Mediterranean countries use a lot of garlic instead of salt. We do that in Italy, too. **(adds garlic to the oil; shows the audience his hands)** I always like to rub my hands with the garlic before throwing the cloves in the pot, 'cause a little garlic to the attacker's eyes will blind him for a few seconds - enough time for me to get to the twelve-inch knives. **(mimes the hands to the face and shows where HE keeps his knives)** Okay, that garlic looks nice. We sauté the garlic there. A nice Spanish word for all of you.

So let's add some spices. And unfortunately, spices are not that useful in case of an attack. They just add taste to your meal. **(adds the spices)** Some fresh basil, maybe some thyme if you've got thyme. I always say, don't do the crime if you can't do the thyme. Ha ha. **(breaks up)** A little prison humor I'm throwing in there. Always good to laugh when you're doing a nickel in Greenhaven. Maybe some cloves if you got 'em. And you let that simmer a little.

Then we're gonna add our stock. I've got here four cups of venison stock. And I like to use venison, especially when I'm driving fast through Duchess County. Waste not, want not, right? **(pours the stock into the pot)** Always remember - if you're gonna use fresh deer stock, it don't keep for more than two hours. You don't want any of your guests getting food poisoning, heaving chunks all over your new *Corinthian* leather couch. **(points to a fellow in the audience)** This guy knows what I mean. **(beat)** So if you accidentally hit a deer and you live more than sixty miles from the site of the collision, it's best you just leave it by the side of the road. Give him back to nature. The predatory animals know what to do. **(mixes his stock)** And if you don't have deer stock, chicken or beef will do fine. To an attacker, any boiling pot of liquid ain't good.

Thank you for reading this free excerpt from COOKING ON THE STREET by Leon Kaye. For performance rights and/or a complete copy of the script, please contact us at:

Heuer Publishing LLC

P.O. Box 248 • Cedar Rapids, Iowa 52406

Toll Free: 1-800-950-7529 • Fax (319) 368-8011

HITPLAYS.COM