



Moeko Glynn

Maru Bread Company - Baton Rouge, LA

Date: April 20, 2022

Location: East Baton Parish Library-Main Branch

Interviewer: Phillip Norman Reid

Transcription: Sharp Copy Transcription, LLC

Length: One hour and fourteen minutes

Project: American Epiphany—King Cake Bakers of South Louisiana

0:00:00

Phillip Norman Reid: All right. Today is April 20th, Wednesday, 2022. We're here at the Main Library on Goodwood Boulevard in Baton Rouge, Louisiana. I'm Phillip Norman, and I'm speaking with Chef Moeko. Chef Moeko, could you introduce yourself for the recording?

Moeko Glynn: Hi, I'm Moeko Glynn. I run a cottage food cottage business out of our home. My business name is Maru Bread Company. I make sourdough and croissants and cinnamon rolls, kind of that.

Phillip Norman Reid: Awesome. Well, Chef Moeko, thanks so much for doing this. I really appreciate it.

Moeko Glynn: Of course.

Phillip Norman Reid: And, just to get started, could you just tell me a little bit about where you grew up and what your upbringing was like?

Moeko Glynn: Okay. I'm from Japan, and I was born and raised until, like, mid-20.

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Then, when I was in college, I went to San Diego to go to an English language school. And I flew to New Orleans to go to a music festival. Do you know Voodoo Music Festival?

Phillip Norman Reid: Yeah.

Moeko Glynn: They do it every like Halloween season. I went to New Orleans to join the concert, and I met my future husband. [laughter]

Phillip Norman Reid: Oh, wow.

Moeko Glynn: Yeah. That's why I'm here.

Phillip Norman Reid: Right, because of Voodoo Music Fest?

Moeko Glynn: Yes.

Phillip Norman Reid: Yeah, very cool. Well, to reel back a little bit, where did you grow up in Japan?

Moeko Glynn: Tochigi Prefecture. It's located [inaudible 0:01:48] like 62 miles north of Tokyo. But I used to live in Tokyo for seven years.

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I went to college there. Until then, I grew up in Tochigi Prefecture.

Phillip Norman Reid: And what was that area like? Was it urban?

Moeko Glynn: It's like Baton Rouge. It's not too big, but it's not too, like, country.

Phillip Norman Reid: Right, kind of a smaller like city?

Moeko Glynn: Yeah.

Phillip Norman Reid: Got you. Cool. And what did your parents do, or who did you grow up with?

Moeko Glynn: They run their business. They sell like copy machine, like a bunch of appliances. Sometimes, they rent and sell to local schools and companies.

Phillip Norman Reid: And do you have any siblings?

Moeko Glynn: I do. I have older brother and younger sister.

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Phillip Norman Reid: So, you're the middle child.

Moeko Glynn: Yes.

Phillip Norman Reid: Got you. Very cool. When you were growing up there, what did you like to do for fun?

Moeko Glynn: I liked to listen to music, especially American music, like British, yeah. I used to go to a lot of music concerts with friends. That's why I wanted to visit the US. I wanted to learn English. That's why I went to San Diego, to go to English language school.

Phillip Norman Reid: And really just to have like access to American music?

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: Oh, that's interesting.

Moeko Glynn: Yeah.

Phillip Norman Reid: Yeah, that's really cool. Who were some of your favorite bands, growing up?

0:03:57

Moeko Glynn: I liked, I don't know, 1960s, 1970s. The bands? I really liked Smashing Pumpkins [laughter]--

Phillip Norman Reid: Oh, yeah? Me too.

Moeko Glynn: --at that time.

Phillip Norman Reid: I'm a big fan.

Moeko Glynn: Yeah.

Phillip Norman Reid: [laughter]

Moeko Glynn: That was my favorite at that time.

Phillip Norman Reid: Right, because when were you growing up? What years were that, around?

Moeko Glynn: Well, when I knew about them, they already broke up. But 2000-something, they reunited again, but the original members only, Billy Corgan, like a singer, and I think that's it, the original member. So, it wasn't original Smashing Pumpkin members. But, yeah, they came to Japan to have concert.

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Phillip Norman Reid: Oh, wow.

Moeko Glynn: And then when I was in San Diego, I found out they're coming to New Orleans. The Smashing Pumpkin come to New Orleans to have concert at Voodoo Music Festival. That's why I flew to New Orleans from San Diego.

Phillip Norman Reid: Oh, my goodness, you were really following that band.

Moeko Glynn: Yeah, at that time, yes.

Phillip Norman Reid: That's awesome.

Moeko Glynn: That was my favorite.

Phillip Norman Reid: Right. Very cool. That's so interesting. Now, you're a baker, but it seems like you're really interested in music too, and that's kind of what brought you here, which is cool.

Moeko Glynn: Yes.

Phillip Norman Reid: So, alongside that, were you baking, growing up? Did someone in your family bake?

Moeko Glynn: No.

Phillip Norman Reid: When did that come in?

Moeko Glynn: Not really. I liked cooking. No, not really, actually.

Phillip Norman Reid: That's funny.

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Moeko Glynn: I never thought I would bake and sell bread and pastries when I was in Japan.

Phillip Norman Reid: Interesting. So, what did you want to be when you grew up, like, when you were a kid?

Moeko Glynn: Well, actually, I didn't have much— [laughter] . No, not really. I was kind of a boring kid. [laughter] I don't know.

Phillip Norman Reid: [laughter] Well, it sounds like you were just really into music, and you just wanted to be able to see your favorite bands.

Moeko Glynn: [laughter] Yeah, but I didn't play any instruments or anything. I just liked listening to music. And I was really interested in culture, American culture, especially like the 1960s, like a hippie or civil rights movement.

Phillip Norman Reid: How did you first learn about that part of American culture, and then what was interesting to you?

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Moeko Glynn: Like the history class in college, yeah.

Phillip Norman Reid: And you went to college where again?

Moeko Glynn: Chiba Prefecture. It's close to Tokyo.

Phillip Norman Reid: Got you, okay. So, you kind of learned about that era in college?

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: And then what drew you to it? Why were you interested in the 1960s in America?

Moeko Glynn: There, people are, I don't know... free. [laughter]

Phillip Norman Reid: Right, all the different liberation movements?

Moeko Glynn: Yeah. Sorry, my brain's not working that well.

Phillip Norman Reid: No, that's all right. It's a big question.

Moeko Glynn: Yeah.

Phillip Norman Reid: So, it definitely takes some thought.

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Moeko Glynn: Mm-hmm. I can't really explain.

Phillip Norman Reid: Yeah?

Moeko Glynn: Yeah.

Phillip Norman Reid: That's all right. I know that era was kind of like, right, a lot of freedom movements, and just like you said the hippie lifestyle, like very kind of free, and choose your own path.

Moeko Glynn: Yeah.

Phillip Norman Reid: Definitely, the music was great then. And I think a lot of people—yeah.

Moeko Glynn: Yeah. I wasn't like that. That's why maybe-- I don't know... Yeah.

Phillip Norman Reid: Was it kind of like your life was different from that, so you wanted that? Was that like an example--?

Moeko Glynn: Yeah, I used to think like I wish I was born in that decade, you know?

Phillip Norman Reid: Yeah.

Moeko Glynn: It's kind of stupid.

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But, yeah, I used to think that way when I was younger.

Phillip Norman Reid: Wishing that you were born like earlier in time, and in a different decade?

Moeko Glynn: Yes. [laughter]

Phillip Norman Reid: Because it, like, fit your soul a little bit more?

Moeko Glynn: Maybe, yeah.

Phillip Norman Reid: Yeah. That's interesting. And did you have other friends who felt that way?

Moeko Glynn: Not really, yeah. I have friends who have kind of similar interests, like, in music. But I don't know if they feel the same way as me.

Phillip Norman Reid: Right. You're kind of like a old soul, is what I've heard that described.

Moeko Glynn: Maybe.

Phillip Norman Reid: Like, you wish you were born years earlier.

Moeko Glynn: Yeah.

Phillip Norman Reid: That's all right. Well, interesting. No, that's cool. I've heard other folks coming from different parts of the world who have been drawn to-- that was like a really famous moment in American history.

0:10:03

Moeko Glynn: Yes.

Phillip Norman Reid: I know it had a really big cultural impact. So, when did baking come in? When did you start learning how to bake? Because you bake really well now, so [laughter], you must've learned somewhere.

Moeko Glynn: [laughter] Yeah. No, I just learned from book and internet. I've never been to culinary school or class. But I started baking because I didn't have much friend here. Like, I

moved in Baton Rouge 2011. So, when I'm living here, I didn't know anybody besides my husband and husband's family.

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And I don't know why I wanted to bake bread, but that's how I started because I don't have nothing to do, and maybe I can make bread. And that's the start. And then I just keep baking and baking. And then one day, I couldn't eat it all. I have so much bread, but we can't finish it all. So, I started giving bread to my friends. And then one day, a couple of friends said, "I'll buy your bread." And then, "Okay."

Phillip Norman Reid: [laughter]

Moeko Glynn: And then I started kind of hobby.

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It was hobby but, gradually, it started to kind of business.

Phillip Norman Reid: Right, it just sort of grew from there?

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: Yeah, that's interesting.

Moeko Glynn: Yeah.

Phillip Norman Reid: Well, yeah, I'd like to hear more about how the business got started. Just to get your personal history right. So, what was the year that you came to the US, and what was it like to make that decision? Was it a hard decision, or you're ready to go?

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Moeko Glynn: Actually, it was kind of ultimate decision. After I met my husband, I had to go back to Japan because visa. Then after I went back, we were like long-distance for a couple of years, like three years.

Phillip Norman Reid: Oh, wow.

Moeko Glynn: And then after that, okay, this is not going to work. Break up or stay together.

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If we want to stay closer, marriage is the easiest way to stay close. So, it was ultimate decision, but I decided to come to the US. That's why I'm here.

Phillip Norman Reid: And when you first came for school, what year was that?

Moeko Glynn: What?

Phillip Norman Reid: When you came to San Diego, what year was that?

Moeko Glynn: 2006. I think 2007. And then after that, I have to go back to Japan in the same year, and then stay there three years. And then came back to the US, but not San Diego but Baton Rouge, because my husband is from here. So, that's 2011.

Phillip Norman Reid: Okay. Got you. So, five years there. Interesting.

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Moeko Glynn: Yeah.

Phillip Norman Reid: Five years, so, yeah, that's a big commitment.

Moeko Glynn: Yes. [laughter]

Phillip Norman Reid: Y'all we're going to stay together, and get married. [laughter]

Moeko Glynn: Yeah [laughter], it's crazy. I was maybe young. [laughter]

Phillip Norman Reid: So, now, you've been in Baton Rouge about 10 years, right?

Moeko Glynn: Yes, 11 years this year.

Phillip Norman Reid: You said that where you grew up in Japan was somewhat similar to Baton Rouge. What have liked about Baton Rouge. What's kept you around?

Moeko Glynn: Baton Rouge?

Phillip Norman Reid: Yeah, just the city itself.

Moeko Glynn: Well, I never heard of Baton Rouge. I'd heard about New Orleans but I've never heard the city named Baton Rouge until I [laughter] met my husband.

Phillip Norman Reid: So, you didn't know about it all before you came here?

Moeko Glynn: No.

Phillip Norman Reid: So, what was it like to get settled here? Did you like it? Did you not like it?

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Moeko Glynn: Well, it's totally different. I had a driver's license in Japan, but I never drove there because I was in Tokyo, and I took subways, like trains, so you don't have to have a car. After I moved here, I have to have a car. So, the transition was really stressful. [laughter] I have to drive a car, and the lifestyle is really different, too. I knew about differences but you can't

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really walk. When I was in Japan, you can walk almost anywhere. But, here, you have to drive to go somewhere.

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I didn't [laughter] really like that. But where we live now, it's like Mid-City, so you can walk to the stores, and you can bike, too. That's why I like living there, that area.

Phillip Norman Reid: Everything's more accessible.

Moeko Glynn: Yes.

Phillip Norman Reid: That's one of the only parts of Baton Rouge that is kind of like that. I've learned from living here that it actually feels like a neighborhood where you can get to know people and move around.

Moeko Glynn: Yeah, I feel like I have a connection with people.

Phillip Norman Reid: Right, because it sounded like you were saying when you just started baking, it was like something to do. You probably felt pretty isolated during the day.

Moeko Glynn: Yes.

Phillip Norman Reid: And Baton Rouge is such a-- when you live in a place where you have to drive everywhere, and I've experienced that here, too, it's like you do feel more lonely and isolated because it's just like you feel trapped [laughter] sometimes.

Moeko Glynn: Yes.

Phillip Norman Reid: That's cool because you started baking, and then it sounds like it kind of led to more connections, and helped you kind of connect to the community.

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Moeko Glynn: Yes.

Phillip Norman Reid: Would you say that's kind of how it worked?

Moeko Glynn: Yeah.

Phillip Norman Reid: That's interesting.

Moeko Glynn: Exactly.

Phillip Norman Reid: Right, and sort of sharing the bread with friends, and then being able to open a business out of that.

Moeko Glynn: Yeah.

Phillip Norman Reid: That's interesting. So, when you first started selling bread, what year was that, and what was that like?

Moeko Glynn: 2017, yeah. When my kids were little, I used to go to City Park a lot, like five days a week. We'd do like five days a week [laughter] to let the kids play with other kids. And I sometimes brought leftover bread, and share with people at the park. And then one of the friend, like a parent friend, he is friends with a guy who organize Mid-City Makers Market.

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And he asked me if I'm interested in selling my stuff at the market. That's why I started like selling kind of officially.

Phillip Norman Reid: Right, just through that connection at the park with the parents.

Moeko Glynn: Yeah.

Phillip Norman Reid: That's the nice thing about Baton Rouge is it's like everyone knows each other.

Moeko Glynn: Yeah. [laughter]

Phillip Norman Reid: And it's quick to make a connection like that.

Moeko Glynn: Yeah, I think so.

Phillip Norman Reid: That's interesting. So, what was it like the first time you sold at the market? What was it like?

Moeko Glynn: It was so much fun. It's like a pretend bakery. I really enjoyed connecting people, like neighbors, who I don't know yet.

Phillip Norman Reid: Just getting to be out there and sort of meet new people and everything?

Moeko Glynn: Yeah.

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Phillip Norman Reid: That's really cool. Do you remember what all you sold the first time? Was it just bread?

Moeko Glynn: Yeah, first, when I started selling bread, I only made sourdough in like loaves, not like a pastry. And then people started asking, "Are you making croissants?" That's why I started. People were asking. So, okay, maybe I can try to make a croissant, and then now I make more like pies and croissants dough, and Danish, something like that. A variety. Yeah..

Phillip Norman Reid: So, sort of as people just asked, "Oh, can you do this?"

You just started doing that? [laughter]

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Moeko Glynn: Yes. [laughter]

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Phillip Norman Reid: You sound like you're pretty much self-taught, right? So, you would just--

Moeko Glynn: Yes, self-taught.

Phillip Norman Reid: --come up with something, and look on the internet or get a book, and learn how to make it?

Moeko Glynn: Yeah, and Instagram too.

Phillip Norman Reid: And Instagram?

Moeko Glynn: Yes.

Phillip Norman Reid: So, like, all those Instagram videos of baking?

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: That's cool.

Moeko Glynn: Yeah.

Phillip Norman Reid: That's amazing. Were there particular people on Instagram or websites you would go to to learn how to bake, or just all kinds of stuff?

Moeko Glynn: I follow a bunch of bakers all over the world.

Phillip Norman Reid: Wow.

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Moeko Glynn: Yeah, in Instagram. So, I have a lot of favorite bakers. One of them, Alchemy Bread, she lives in Modest in California. She makes sourdough, and selling out of her home. I can't choose, I can't pick a favorite.

Phillip Norman Reid: That's so interesting though.

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It's kind of like there's this whole network of cottage bakers on social media.

Moeko Glynn: Yeah.

Phillip Norman Reid: You can kind of like learn from each other, and everyone's selling in different cities. That's really cool. I haven't heard about that, so that's interesting to learn about. Because with the internet, it's so much easier to teach yourself to do things. [laughter]

Moeko Glynn: Yeah.

Phillip Norman Reid: For sure. Let's see. Yeah, it just sounds like doing what you do has been a good way to connect to the community. So, who are some of like your favorite people you've met through doing the cottage baking?

Moeko Glynn: Through cottage baking? I'm not really a sociable person, but I was selling pastry and bread out of our home.

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And then that was how I get to know my neighbors. I love my neighbors, like where we live now. I think if I wasn't selling any bread, I didn't know if I got to know them really well. But, I don't know, maybe my neighbors.

Phillip Norman Reid: Yeah, right, just neighbors in general?

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: That's really cool. I know that's one thing people love so much about food in general. It's just like one of the main ways we kind of build communities.

Moeko Glynn: Yeah.

Phillip Norman Reid: So, it sounds like that really happened for you.

Moeko Glynn: Yeah.

Phillip Norman Reid: And it seemed like when I was there as my first time coming to your pastry box distribution, and I could tell you knew like a lot of those folks.

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So, they probably came like every week.

Moeko Glynn: And some of them are--

Phillip Norman Reid: Do you have kind of the same customers?

Moeko Glynn: Yeah, regular people, and they really appreciate that.

Phillip Norman Reid: Right, kind of seeing the same faces each week?

Moeko Glynn: Yes.

Phillip Norman Reid: That's awesome. And a lot of them are just folks who kind of live in your area?

Moeko Glynn: I think so. I don't know where they live. But most people, maybe they live in, I don't know, this area.

Phillip Norman Reid: And you feel like people generally find you through social media?

Moeko Glynn: Yeah, I don't have a website. I thought about making and having a website, but it's not for me. I've been just having Instagram and Facebook, and it works just fine.

Phillip Norman Reid: Right, kind of through that, you can get all the business that you need, pretty much?

Moeko Glynn: Yeah.

Phillip Norman Reid: That's interesting, because, and we were talking about this last time too, but it's like-- and I was going to ask you about this in general, just like what it's like to be a cottage baker, and what are some of the challenges?

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You were saying how there could be like a big demand, but you can only do as much as you can make in your kitchen at home.

Moeko Glynn: Yeah, exactly.

Phillip Norman Reid: So, talk some about that.

Moeko Glynn: That's why, actually, I pay-- what's the space? Something space. It's a website.

Phillip Norman Reid: Squarespace?

Moeko Glynn: Squarespace. I paid Squarespace for like an annual fee. But I didn't build anything [laughter], and so I just cancel it. Yeah, I don't need it. Yeah, I don't have to be--

Phillip Norman Reid: No, just Instagram and Facebook are free. [laughter]

Moeko Glynn: Yeah.

Phillip Norman Reid: It saves you some overhead.

Moeko Glynn: Mm-hmm.

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Phillip Norman Reid: Was there a point when you started baking, and then you're getting some interest, there's social media, and then it's like, okay, this is too much? Like, this is more than I can make. What was that like? Or did that happen?

Moeko Glynn: When? I don't know. I used to take personal order when they ask me to. And sometimes, I got overwhelmed. I want to take a break but I have orders I have to bake. And then I thought I got to set a boundary. So, I still want to enjoy baking.

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Like, especially the pandemic, during pandemic, I stopped taking personal orders. It was kind of overwhelming.

Phillip Norman Reid: And you kind of just stuck with like the kind of every Saturday, you'd do like a pastry box or like a pop-up?

Moeko Glynn: Yes.

Phillip Norman Reid: Interesting, yeah, just to sort of keep it under control? [laughter]

Moeko Glynn: Yeah.

Phillip Norman Reid: Because I bet after people try your stuff, because it's so good, I'm sure you have everyone being like, oh. What would people ask? Do they want things for like events or like birthday parties? What kind of personal orders?

Moeko Glynn: Yeah, baby shower, or like a birthday party, like a wedding. I've done that several times.

Phillip Norman Reid: But you had to kind of cut that out? [laughter]

Moeko Glynn: Yeah, and I have two kids, and the kitchen's small.

Phillip Norman Reid: [laughter]

Moeko Glynn: I don't want to stress myself too much.

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Phillip Norman Reid: That's awesome. Well, it's a good problem to have--

Moeko Glynn: Yeah.

Phillip Norman Reid: --a lot of people being interested. [laughter]

Moeko Glynn: But I wish I could bake more, but yeah.

Phillip Norman Reid: Well, just thinking about cottage baking, when did you learn about what the laws were around baking out of your home? I know there's like a limit on how much you can make? How much do you know about that stuff?

Moeko Glynn: Well, when I knew about cottage food law, bread wasn't included. So, I was thinking, like, I wish they add bread to the list, and then a few years later, they add like more items that you can sell out of home.

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And then like a sales limit increased this year, like, from March. You used to make like 20,000 per year, but now 100,000.

Phillip Norman Reid: Oh, wow. So, that's a big increase, yeah? [laughter]

Moeko Glynn: A big increase, but I can't make that much.

Phillip Norman Reid: Right. [laughter] Yeah, you'd have to have a pretty big home kitchen, I think, to make 100,000 a year. [laughter]

Moeko Glynn: Yes. [laughter] It's too much. No way I can make that much.

Phillip Norman Reid: That's interesting though. So, you said bread wasn't at first on the list. So, it just wasn't kind of like part of the cottage baking?

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Moeko Glynn: Yeah. I wasn't selling at that time. I just give the bread to my friends.

Phillip Norman Reid: That's interesting. It's been interesting to learn about cottage baking. I'm sure the rules apply everywhere. But I first heard about it like in the South. That's where I first met a lot of cottage bakers. I don't know if there's a connection, but it's interesting that it goes on a lot here. And I bet it was super popular during the pandemic too because I feel like so many people were learning how to bake. [laughter]

Moeko Glynn: Yeah, I could see that. A lot of people started baking during the pandemic, and then sourdough, too. People started making sourdough bread.

Phillip Norman Reid: Did you have anyone asking you for tips when they were trying to bake during the pandemic?

Moeko Glynn: I gave a lot of my starter to people--

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Phillip Norman Reid: Oh, cool.

Moeko Glynn: --yeah, when they ask.

Phillip Norman Reid: Oh, wow, that's cool.

Moeko Glynn: Yeah.

Phillip Norman Reid: And that's like a cool way that-- like, building this community. Like, you're literally sharing the sourdough starter.

Moeko Glynn: Yeah, I just give it free because I have it all the time.

Phillip Norman Reid: Could you tell me a little bit more just about how sourdough starter like-- what is that? How does it work? That's a weird concept for me. [laughter]

Moeko Glynn: Yeah. [laughter] It's interesting. You just mix water and flour, and then you culture wild yeast using water and flour. So, first, you add same pot of water and flour, and after 24 hours, you add another same amount of water and flour, and you keep doing that for seven days.

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And then ready to use, if it's active enough. And wild yeast is everywhere, in the air, in flour, like vegetable, fruit, so you just culture the wild yeast in your own jar. [laughter]

Phillip Norman Reid: That's interesting. And then it lasts for a long time, right?

Moeko Glynn: Yeah.

Phillip Norman Reid: I've heard of people, like, they have like family sourdough starters that they pass through generations.

Moeko Glynn: Yeah. Once you make sourdough starter, it's hard to kill. So, if you don't bake that much, you can store the starter in the fridge. And whenever you want to bake loaves, take out the starter out of the fridge, and then refresh a couple of times, and ready to use.

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Phillip Norman Reid: Hm.

Moeko Glynn: Yeah.

Phillip Norman Reid: That's interesting.

Moeko Glynn: It's like a pet. Some people name them.

Phillip Norman Reid: [laughter] Did you?

Moeko Glynn: [laughter] My starter doesn't have a name.

Phillip Norman Reid: [laughter]

Moeko Glynn: But some people--

Phillip Norman Reid: Give them names, and treat them like pets? [laughter]

Moeko Glynn: Yes.

Phillip Norman Reid: That's funny. Well, that makes me even more sad about what I'm going to tell you. My friend shared with me some sourdough starter, but I killed it. [laughter]

Moeko Glynn: Yeah. [laughter]

Phillip Norman Reid: So, I killed my pet. [laughter]

Moeko Glynn: [laughter] Yeah.

Phillip Norman Reid: [laughter] I am not a baker, but I do like talking to bakers. [laughter] That's funny. Well, you started with sourdough, and sourdough's so interesting, like, really interesting. It's kind of a hard place to start baking, I feel like, because it takes some skill.

Moeko Glynn: Yeah, when I started baking bread, I didn't use sourdough. I just used dry yeast.

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But once I started making like sourdough, it's more interesting. And I never tired of making bread. I started like 2012 or something. I still like making bread, and pastries, too, now.

Phillip Norman Reid: You just have to keep the business to a point where you can still enjoy it, like you were saying.

Moeko Glynn: Yes.

Phillip Norman Reid: Well, you said sourdough's more interesting. What makes it more interesting? Just the challenge of like the starter?

Moeko Glynn: You know, like it rise, and they're alive. [laughter] They're alive. I don't know. You have to take care of starter. I don't know if that's why. [laughter]

Phillip Norman Reid: Yeah, it's like a living organism.

Moeko Glynn: Yes.

Phillip Norman Reid: It's very interesting.

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Moeko Glynn: Yes, it's very interesting.

Phillip Norman Reid: So, after you kind of got into sourdough, what were some of your other favorite pastries to learn how to make, or what were like some of the hardest ones to learn how to make?

Moeko Glynn: Well, I make sourdough bread, but when I make pastry, I add a little bit of dry yeast to help it rise well. If you try to make 100% sourdough croissants, it's really hard. So, I just need dry yeast to help it rise well.

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Croissants is the most difficult pastry, I think.

Phillip Norman Reid: That's what I've heard, to get it to rise. My brother tried it once, and they were just flat. [laughter]

Moeko Glynn: Yes, it's [crosstalk 0:35:14].

Phillip Norman Reid: So, is it frustrating to master it?

Moeko Glynn: Yes. When people ask, "You're not making croissants?" Okay, I think it's time to try croissants. And, at first, a couple of months, I made a lot to practice, to nail it. But, yeah, it was hard. It's different when you make during summer or winter, the temperature and the

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humidity. I make bread and pastry at home, so we don't have any fancy air-- we can't keep the temperature at the certain point.

0:36:11

Phillip Norman Reid: Right, like, kitchens are like temperature controlled sometimes?

Moeko Glynn: Yeah, like a commercial kitchen, commercial baker, I'm sure they have like a room that you can keep a certain temperature. But I live in just a regular home, and so I have to control the proofing time. And last Saturday, I woke up like at 3:30 a.m. I usually wake up like 5:00. But last Saturday was kind of humid and warm, so I have to wake up early to bake or the dough gets over-fermented.

0:37:08

So, yeah, my croissant, I use a little bit of yeast, so I shape the croissant dough before I go to bed. And while I'm sleeping, the croissant's rising little-by-little. And then when I wake up, it's ready to bake. So, during the summertime, I have to be careful. If it's too hot, it rise too fast, and then after the peak, the dough just craps. You can still eat it but it's not the best.

Phillip Norman Reid: Yeah, and not as pretty as you want it to be?

Moeko Glynn: Yeah.

0:37:59

So, I have to control like a baking schedule during summer and winter.

Phillip Norman Reid: Right, because the changes in the climate, right?

Moeko Glynn: Yeah.

Phillip Norman Reid: That's so interesting. Will you like check the forecast for humidity--

Moeko Glynn: Yes.

Phillip Norman Reid: --like the night before. And, like you said, that's like, okay, I have to get up like at 3:00 tomorrow--

Moeko Glynn: Yeah.

Phillip Norman Reid: --because it's going to be too humid. Wow. Yeah.

Moeko Glynn: I always check like the temperature.

Phillip Norman Reid: That's complicated.

Moeko Glynn: [laughter]

Phillip Norman Reid: Croissants, to me, and just pastries in general, not knowing a lot about baking, but that's where I'm like, okay, baking is like an artform. [laughter]

Moeko Glynn: Exactly. People say, like, art.

Phillip Norman Reid: For sure, yeah, because it's like that thing is beautiful and so complicated to make, like, just a croissant, all that goes into that. It's crazy to me. That's really interesting. So, it sounds like sourdough is like the base for most of what you make, right?

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: And, like you said, you add some yeast or whatever--

Moeko Glynn: Yeah, for the pastry, I add dry yeast.

0:39:00

I used to make everything 100% sourdough, and that's what I wanted to do. But it's too complicated for pastry, so I add a little bit of dry yeast to the pastry. But the loaves is just sourdough.

Phillip Norman Reid: Well, I'm super excited to try it.

Moeko Glynn: [laughter]

Phillip Norman Reid: Thank you very much. And, yeah, thank you for explaining the process.

Moeko Glynn: Of course.

Phillip Norman Reid: Stuff like this is interesting to me, since I don't know anything about baking. [laughter]

Moeko Glynn: [laughter]

Phillip Norman Reid: It's probably stuff that you know like second nature now.

Moeko Glynn: [laughter]

Phillip Norman Reid: But it's really cool to kind of get inside your head about it. And I wanted to ask you what's the meaning behind the name, Maru Bread Company? Why'd you come up with that name?

Moeko Glynn: Okay. I was going to use English word.

0:39:58

But my husband said, "Oh, you're Japanese. Why don't you use like a Japanese word?" "Maru" means circle in English, like a circle of people, and I wanted to make connection through baking.

I think "Maru" is best fit for me.

Phillip Norman Reid: Yeah. That's beautiful. It kind of captures that community aspect.

Moeko Glynn: Yeah.

Phillip Norman Reid: Just thinking about community, and like where you're from, I'd be interested to hear a little bit more. What was your community like when you lived and grew up in Japan? Did it feel like a strong community?

Moeko Glynn: Community? No. Community? I don't know.

0:41:01

When I was a kid, I joined up a lot of local events and stuff. But it didn't really feel like a community-community.

Phillip Norman Reid: That's interesting. It just brought it to mind. A lot of people say the South in the United States, people are very friendly. Have you found that to be true, compared to other places you've lived, or different?

Moeko Glynn: Well, I've only been in San Diego [laughter] and Louisiana. I've never been to East Coast. So, I don't know.

Phillip Norman Reid: But compared to where you grew up, is it--?

Moeko Glynn: Yeah, definitely. I think, generally, American people are more friendly.

Phillip Norman Reid: Interesting.

Moeko Glynn: They say compliment to other, "Oh, I like your shirt," even they're a stranger.

0:42:00

We don't do that in Japan. So, I like people are friendly here.

Phillip Norman Reid: So, you've appreciated that about--

Moeko Glynn: Yeah.

Phillip Norman Reid: --kind of adjusting to life here.

Moeko Glynn: I think so, yeah.

Phillip Norman Reid: That's interesting. That's really interesting. Do you go back to Japan very often?

Moeko Glynn: Yeah, I used to go to Japan every summer. But during the pandemic, I wasn't able to go back. But, actually, I got a ticket last night to go to Japan.

Phillip Norman Reid: Do you take your kids?

Moeko Glynn: Yes, my kids and I are going for like a month and a half. So, it's been like three years, so I'm very excited.

Phillip Norman Reid: Oh, yeah, I bet. I know that's happening for a lot of people finally getting the chance to go home or where you grew up.

Moeko Glynn: Yeah.

0:43:00

Phillip Norman Reid: That's really nice.

Moeko Glynn: Yeah.

Phillip Norman Reid: When's that trip going to be?

Moeko Glynn: At the end of May through like July.

Phillip Norman Reid: Oh, wow, pretty good length of time.

Moeko Glynn: Yeah. But one month and like ten days, like that.

Phillip Norman Reid: When you take your kids back, what do you do with them, or what do you show them about where you're from?

Moeko Glynn: Last year, I mean, last time we were in Japan, they went to school. The kids went to school because, in Japan, summer break start like late July. So, they went to school with other kids. But they haven't learned [laughter] Japanese.

0:43:59

Phillip Norman Reid: Even going to school there? Is the school in English?

Moeko Glynn: No, like just local school. But, now, English is dominant language for them now. Like 90% of language is English. So, I want them to go to school this summer, during summer break, but I don't think they can catch up with other kids. So, I told them, "You don't have to go if you don't want to." I don't want them to feel, I don't know, not embarrassed. But they speak Japanese, and if you can't understand what they're saying, you might feel like isolated. I don't know.

0:44:59

Phillip Norman Reid: It could be tough, especially for kids, right?

Moeko Glynn: Yeah.

Phillip Norman Reid: But you do feel like you want to have them know some amount of Japanese or be kind of connected to that culture?

Moeko Glynn: Yeah.

Phillip Norman Reid: That's good. Well, yeah, it's good to be able to take them back and show them around, I'm sure.

Moeko Glynn: Yeah. My parents are so excited to see them.

Phillip Norman Reid: Oh, I bet. Yeah, they haven't seen the grandkids in three years. [laughter]

Moeko Glynn: Yeah.

Phillip Norman Reid: That should be fun. Well, that's interesting. I knew there was a good story behind the name, so that's why [laughter] I wanted to ask about that. Well, let's chat a little bit about just when you first moved to Louisiana. When were you first introduced to Mardi Gras, and what did you think of it?

Moeko Glynn: Well, I didn't know anything about King Cake. But I started selling bread 2017, and then people were asking, "Are you making King Cake?" What is King Cake?

Phillip Norman Reid: [laughter]

0:45:58

Moeko Glynn: I heard about King Cake after I moved in Baton Rouge, but I'd never had King Cake. But, okay, if you asked me, I can try making King Cake, and then I started selling 2018. When I started making King Cake, I just make like a simple, like, traditional version, like a cinnamon filling with yeasted dough, and icing, and purple, gold, and green colored sprinkle. But after baking like a regular King Cake for a couple of years, I wanted to make something different. And I knew about and I found about like a French King Cake.

0:47:00

It's like a puff pastry with almond frangipane. It's like a mixture of almond flour, egg, butter, sugar.

Phillip Norman Reid: And that's the Galette des Rois, right?

Moeko Glynn: Yeah, I cannot pronounce. [laughter]

Phillip Norman Reid: I'm sure I don't say it right. I don't speak French either. [laughter]

Moeko Glynn: No, no. So, I say like a French King Cake.

Phillip Norman Reid: Right, it's the French one. [laughter]

Moeko Glynn: Yeah, French one. I can't pronounce it well.

Phillip Norman Reid: I tried one from Poupart's Bakery in Lafayette.

Moeko Glynn: Poupart's?

Phillip Norman Reid: Yeah, Poupart's, and they're a traditional French bakery, and it was really good.

Moeko Glynn: Yeah?

Phillip Norman Reid: I had it recently. So, yeah, when you started making that one, was it just like more interesting to you to make that kind?

Moeko Glynn: Yes. And a lot of people were making yeasted version or yeasted King Cake, so maybe I can do something different. Because a lot of people make that, so maybe I can do something else.

0:48:04

And then I found about French King Cake. Okay, maybe I can make this one instead of making the yeasted King Cake.

Phillip Norman Reid: And when you did the yeasted one, was that with sourdough dough as well?

Moeko Glynn: The first couple of years, I only used like sourdough. But after that, I add a little amount of dry yeast to help rise well and maintain the quality.

Phillip Norman Reid: Right, just like you had with your other pastries you started making?

Moeko Glynn: Yes.

Phillip Norman Reid: That's interesting. From your Facebook, it seemed like the French King Cake has been very popular.

Moeko Glynn: I think so.

Phillip Norman Reid: I saw you had one post where it was like people making private requests, and you're like--

Moeko Glynn: [laughter]

Phillip Norman Reid: --"I can't fill all these requests." [laughter]

0:48:57

Moeko Glynn: Yeah, I was going to make for everybody who asked me, but I couldn't. So, I said, "I'm sorry." [laughter] I post. I said, "I'm sorry." But I really enjoy making French King Cake. It's time-consuming but I think it's worth it.

Phillip Norman Reid: And, like you said, more of a challenge, as a baker--

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Moeko Glynn: Yeah.

Phillip Norman Reid: --to figure it out, right? So, what are the steps of that one? Like, walk me through making one of the French King Cakes?

Moeko Glynn: First, you have to make puff pastry. Regular puff pastry is you wrap a butter block with dough.

0:49:54

But I make like the opposite way. If you wrap the dough with butter block, the pastry gets more flakier. So, I make it that way for the pie. It's more hassle because you wrap the dough with butter, so you have to control the temperature more, and it's more challenging. But I think the result is better than regular puff pastry, I think.

Phillip Norman Reid: Flakier, like you said.

Moeko Glynn: Mm-hmm. So, I just challenged myself. [laughter]

Phillip Norman Reid: [laughter]

Moeko Glynn: I make like a hard way.

Phillip Norman Reid: Right. [laughter]

Moeko Glynn: Yeah, well, the result is better because the flakiness lasts longer than regular puff pastry.

0:51:03

Phillip Norman Reid: Right, and you just kind of figured that out through like trial and error, pretty much?

Moeko Glynn: Yeah.

Phillip Norman Reid: Got you. And then how does the filling get inside?

Moeko Glynn: So, I use almond frangipane. It's a mixture of almond flour, egg, butter, sugar. And I use a vanilla extract, and a little bit of rum, spiced rum. I use local rum, yeah, Bayou. Do you know?

Phillip Norman Reid: Bayou Teche?

Moeko Glynn: Yeah, Bayou something. It's a local rum.

Phillip Norman Reid: I know there's like Bayou Teche Brewery.

Moeko Glynn: Okay, yeah.

Phillip Norman Reid: So, it might be that. I'm not sure. That's interesting. So, you put some rum in there. I haven't heard of that.

Moeko Glynn: And then citrus zest.

Phillip Norman Reid: Okay. Got you. How did you arrive at that recipe?

Moeko Glynn: I don't know. It's kind of basic.

0:52:00

It's not like a special. It's basic. And then you put a baby in the King Cake. And in French King Cake, it's called like a fève, F-È-V-E. I think it means "beans" in French. But some people put a little ceramic-- I don't know. Can I show you the picture?

Phillip Norman Reid: Yeah, for sure.

Moeko Glynn: Yeah [laughter], I can't really--

Phillip Norman Reid: It's kind of hard to explain?

Moeko Glynn: Yeah. But instead of using that, I used a candied kumquat.

0:53:04

But people don't really like this style of stuff. It's weird for them. Not plastic. It's like a--

Phillip Norman Reid: Ceramic?

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: And these are like, the ones we're looking at, are kind of like from the nativity scene, basically, like shepherds and animals and baby Jesus.

Moeko Glynn: Yeah.

Phillip Norman Reid: So, you said you use a candied kumquat.

Moeko Glynn: Kumquats, yeah, like a local kumquat. A friend of mine, he brought us tons of kumquats. So, I made candied kumquat, and I put a piece of kumquat in the French King Cake instead of using this ceramic fève, so everything edible. [laughter]

Phillip Norman Reid: Right. That's a good way to do it. I know sometimes those babies are a choking hazard. [laughter]

Moeko Glynn: Yeah. I didn't want to--

Phillip Norman Reid: Yours is the safest King Cake. [laughter]

Moeko Glynn: [laughter] Yeah.

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0:54:00

Phillip Norman Reid: That's funny.

Moeko Glynn: Yeah. Some people use nuts, like a piece of pecan or a piece of almond. I used to put almond last year. I put almond in the French King Cake last year. But this year, I used candied kumquat.

Phillip Norman Reid: Right, because you're like, "I got to do something with all these kumquats." [laughter]

Moeko Glynn: Yeah.

Phillip Norman Reid: I love that, yeah, and that's what I was going to ask. Like, how have you kind of put your own personal spin on what you make? So, it sounds like that's one of the things.

Moeko Glynn: Yeah.

Phillip Norman Reid: Is there anything else you've done with the French King Cake or the traditional one, where it's like how you kind of put your own personal touch on it?

Moeko Glynn: Personal touch? I like basic stuff, so I think it's just regular King Cake, regular French King Cake.

0:54:57

I've seen people use pecan frangipane, like a chocolate-based filling. But I just go with basic stuff.

Phillip Norman Reid: Right, just stick to the traditional recipe, and make it really well?

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: Yeah, that's kind of what it sounds like.

Moeko Glynn: Yeah.

Phillip Norman Reid: Because it was really popular, so it must be super good. [laughter]

Moeko Glynn: Yeah.

Phillip Norman Reid: And I'm jealous I haven't gotten to try it. [laughter]

Moeko Glynn: [laughter]

Phillip Norman Reid: Well, what kind of feedback did you get when you first started making the French one? Had people like never tried it before?

Moeko Glynn: Yeah, some people maybe didn't know about French King Cake. People say, yeah, beautiful, like, just looking.

Phillip Norman Reid: Right, and that's what I noticed, looking at them on Facebook, is like you would do different like kind of designs on the top. So, how do you make the design like that?

Moeko Glynn: Well, that's also basic design.

0:55:58

I only do like two types of design. One are called sun. Maybe you've seen that one.

Phillip Norman Reid: Yeah, it's kind of like a spiral.

Moeko Glynn: Yeah, a spiral, or like leaves, like a leaf.

Phillip Norman Reid: Do you like trace the dough, or do you cut out the individual pieces of dough? Like, how do you get the design on there?

Moeko Glynn: I just use the sharp knife, and cut the surface a little bit, not too deep, not too shallow.

Phillip Norman Reid: Which is something that you also have to do. Like, do you need to be able to let some air into it, cutting the top?

Moeko Glynn: No.

Phillip Norman Reid: Or that's just totally for the look of it?

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: Okay.

0:56:59

Moeko Glynn: I poke some spots on the surface to help the steam out. I don't know. Maybe.

Phillip Norman Reid: These are just not knowing how to bake questions. [laughter]

Moeko Glynn: [laughter]

Phillip Norman Reid: But that's interesting because, looking at it, I couldn't tell if it was like you cut out crescents, and like put them around. But, yeah, it's like you trace it in with a knife.

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: Gotcha.

Moeko Glynn: Yeah.

Phillip Norman Reid: Interesting. I just like to get a sense of , you know, the idea of the project is everybody putting their own unique spin on this traditional dessert. It's kind of cool to--

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Moeko Glynn: Yeah, for the sourdough, you score that. That helps rise the dough, and also keep from like busting out when it rise in the oven.

0:58:01

Phillip Norman Reid: So, for that one, it kind of has a purpose for baking?

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: Right, got you. What have been some of the challenges or successes or surprises from starting to sell King Cakes? Just anything that, like, once you started adding that to your business, what was it like?

Moeko Glynn: I don't know. What was the good--?

Phillip Norman Reid: Let me think. So, the French King Cake was super popular. I know some King Cake bakers during King Cake season get like overwhelmed, like you were saying earlier. People are crazy about King Cake. [laughter]

Moeko Glynn: Yeah. Dong Phuong, have you heard Dong Phuong?

Phillip Norman Reid: Dong Phuong? Yeah.

Moeko Glynn: Yeah. I've never had their King Cake, but I know it's so popular.

0:59:01

Phillip Norman Reid: Right, and it's huge demand to meet.

Moeko Glynn: Yeah.

Phillip Norman Reid: And kind of like you experienced in the business with just like the French King Cake, not being able to make as many as people wanted.

Moeko Glynn: Yeah.

Phillip Norman Reid: Does business go really well during King Cake season because people--?

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: I know that's like when a lot of bakeries do the best is like during that time of year.

Moeko Glynn: Yeah.

Phillip Norman Reid: So, has that been true for you, or is that kind of same?

Moeko Glynn: Yeah, I try to make as many as possible. I made more than a hundred French King Cake this year.

Phillip Norman Reid: Wow.

Moeko Glynn: Last year, I didn't make that much. But this year, I made a lot more than last year.

Phillip Norman Reid: Right, and, like you said, very time-consuming. [laughter]

Moeko Glynn: [laughter] Yes.

Phillip Norman Reid: Will you try to make a hundred next year, or will you try to make more, or are you at your limit? [laughter]

1:00:01

Moeko Glynn: [laughter] Actually, yeah.

Phillip Norman Reid: Got you. So, a hundred is the goal?

Moeko Glynn: Yeah.

Phillip Norman Reid: That makes sense because, like you said, you want to make them well and like still enjoy it.

Moeko Glynn: Yeah.

Phillip Norman Reid: Right, totally. And you had told me, too, that you'd had someone from Levee Baking Company in New Orleans gave you--

Moeko Glynn: Yes, that's one of my favorite bakery.

Phillip Norman Reid: How did you get connected with them?

Moeko Glynn: Instagram.

Phillip Norman Reid: Instagram? Okay.

Moeko Glynn: Yeah. I found her Instagram when she was still doing like a pop-up. She was only selling Saturday, like me, I'm doing now. And I was excited when I found her. Oh, she's doing kind of what I want to do.

1:00:54

So, one day, I visited her pop-up with my husband and kids, and then it was-- yeah, I don't know.

Phillip Norman Reid: And was she able to kind of give you like some tips on how she got started, or what was it like to connect?

Moeko Glynn: Yeah. I told her, "Oh, I found you on Instagram, and I'm really excited about you doing this because this is what I want to do."

Phillip Norman Reid: Oh, wow.

Moeko Glynn: Yeah. So, we follow, Instagram, each other. And then after a few years, she opened her actual, physical location. And then before she opened the bakery, she ask me if I'm interested in buying her commercial oven.

1:01:59

I wanted to buy that specific type of oven, so I said yes, and I got it. That was like three years ago, but I haven't been able to use it because we were renting. And, actually, we move to other house next month, and I asked the owner if we can install the new oven, and he said yes. So, I'll be finally able to use the oven at the next location.

Phillip Norman Reid: Right, so you think that'll help you make more and kind of do more business?

Moeko Glynn: Yeah.

Phillip Norman Reid: That'll be great. How big is it?

Moeko Glynn: Well, it depends on sizes.

1:02:55

But you can make 12 that size loaf sourdough.

Phillip Norman Reid: Right, like a small loaf of sourdough?

Moeko Glynn: Mm-hmm, like 12 loaves at a time.

Phillip Norman Reid: Oh, wow.

Moeko Glynn: So, it's a huge difference because now I can only bake two sourdough at a time.

Phillip Norman Reid: So, it's a huge increase.

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Moeko Glynn: Yeah.

Phillip Norman Reid: Well, that's awesome you'll be able to use it at your new place.

Moeko Glynn: Yeah.

Phillip Norman Reid: And, hopefully, it'll make it easier to make a hundred French King Cakes next year. [laughter]

Moeko Glynn: [laughter] Yeah. The French King Cake, also, I can make only two King Cakes at a time. So, if I can use the oven, I can make at least like six or eight. I don't know. I can make more than two at a time.

Phillip Norman Reid: I was just asking about it because it kind of leads into my next question, which is just like what do you hope to see for the future of your baking and your bakery?

Moeko Glynn: Future?

Phillip Norman Reid: [laughter]

Moeko Glynn: [laughter] Well--

Phillip Norman Reid: Too stressful? [laughter]

1:04:00

Moeko Glynn: [laughter] No. Well, yeah, I've sometimes got to ask, you know, opening brick and mortar, but maybe not. I don't have to make it bigger. I don't have to be like a famous bakery. I'm doing this—first of all, I like baking, and also I gotta make money, and to keep, I don't know, my self-esteem. I don't know. I want to do something to connect with people.

1:04:59

But I don't have to be big. I don't have to expand what I'm doing now.

Phillip Norman Reid: Right. You kind of like where you're at--

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: --and the connections you're able to make.

Moeko Glynn: Yeah.

Phillip Norman Reid: Right. I know it's like a lot of people say that, like, if you have a food truck, or if you are someone who's selling your stuff on Instagram, that's like the next step is to have your own place. But it's like not everyone wants to do that--

Moeko Glynn: No.

Phillip Norman Reid: --or needs to do that.

Moeko Glynn: Yeah.

Phillip Norman Reid: And it sounds like you're like--

Moeko Glynn: I'm okay without having brick and mortar, yeah.

Phillip Norman Reid: Right, because I was going to ask you about what are the-- you talked about like some of the challenges of being a cottage baker, and I think we've talked about some of the benefits too. And it seems like that's one of the benefits. Yeah, you can't bake as much but it's like, "I'm doing it at my house."

Moeko Glynn: Yeah.

Phillip Norman Reid: When you get a building, that's a whole other set of [laughter] challenges.

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1:05:59

Moeko Glynn: Yeah, maybe I'm just too scared but, at the same time, I don't have to [laughter] stress out myself.

Phillip Norman Reid: Right, you're doing what you want to do.

Moeko Glynn: I enjoy what I do now, so I don't have to make it bigger.

Phillip Norman Reid: Cool. That's awesome. Let's see what else I had here. We're just about at the end. I appreciate your time. [laughter]

Moeko Glynn: Of course.

Phillip Norman Reid: But let me see if I missed anything. I was curious. You made the connection with Levee Baking. Have you connected with other cottage bakers specifically in Baton Rouge and New Orleans?

Moeko Glynn: Yeah.

Phillip Norman Reid: What's that been like?

Moeko Glynn: You know Rösch Bakehaus?

Phillip Norman Reid: Yeah.

Moeko Glynn: Melodie.

Phillip Norman Reid: Right.

Moeko Glynn: And the Batch Baking Company, do you know Sarah?

Phillip Norman Reid: I don't think so.

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1:06:59

Moeko Glynn: She also run a cottage bakery. What else... cottage bakery? Yeah, those two, I know them. Sarah from Batch Baking Company, she sometimes come to my pop-up or order pastry boxes.

Phillip Norman Reid: Oh, cool.

Moeko Glynn: And I sometimes buy her cookies. It's that kind of connection.

Phillip Norman Reid: Right, supporting each other.

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: Yeah, that's cool.

Moeko Glynn: Yeah.

Phillip Norman Reid: Right, yeah, and Rösch Bakehaus, I just went to their pop-up last week, but they're moving. [laughter]

Moeko Glynn: Yes. When I found out, I was really sad. She's so talented.

1:07:57

Her flavor combination, she use chamomile, hibiscus. She makes cakes, which I don't, and she makes sourdough and pastry. But I don't make cake, just sourdough and pastries. But she's really talented, so we needed her in Baton Rouge.

Phillip Norman Reid: So, you're sorry to see her go.

Moeko Glynn: But she's gone.

Phillip Norman Reid: Yeah, aw. [laughter]

Moeko Glynn: So, I'm kind of sad.

Phillip Norman Reid: Hopefully, you two can stay in touch. [laughter] I have a friend who's close with her, and she was saying that she might, Melodie, that she might come back like during King Cake season.

Moeko Glynn: Yeah, that's what I-- yeah, she was saying that.

Phillip Norman Reid: Well, hopefully, that's--

Moeko Glynn: I hope so.

Phillip Norman Reid: But, yeah, it's cool that y'all are able to connect, like, doing the same thing. I know it's always helpful. Even for me with oral history, it's so nice to find other people who do what I do, especially if you do something that not a lot of people do. It's nice to see someone else. "Oh, they're doing that, like, I can do it too."

Moeko Glynn: Yeah.

1:09:00

Phillip Norman Reid: I always like to ask about that, just the community aspect. Well, any other just like favorite moments or memories from your work in baking, and just connections you've made, stuff like that?

Moeko Glynn: When I get feedback, "Yeah, they were so good," and that's all I want. No more than that. If they enjoyed my stuff, that's all I want. So, I don't know, that makes me happy, just simply.

Phillip Norman Reid: No, you're making an impact. People saying stuff on Facebook or whatever, just like positive feedback.

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: That's awesome. It always feels good to get a compliment [laughter], for sure--

Moeko Glynn: [laughter] Yes.

Phillip Norman Reid: --especially when you're working so hard on something, like you said.

1:10:00

Moeko Glynn: [laughter] Yeah. Sometimes I've been baking, but sometimes I think are they really enjoying my stuff? Or something. So, it's good to get a good feedback sometimes.

Phillip Norman Reid: It makes it a little easier to get up at three in the morning--

Moeko Glynn: [laughter] Yes.

Phillip Norman Reid: --when you know someone's going to be enjoying it?

Moeko Glynn: Yeah. [laughter]

Phillip Norman Reid: Right, totally. That's awesome. Was there anything we missed about your life or the business? Anything else you want to add?

Moeko Glynn: No.

Phillip Norman Reid: Okay.

Moeko Glynn: Yeah.

Phillip Norman Reid: One thing I didn't ask, I mean, is there just any people who were like really influential on you, other than the people you've already named, just in life or in baking or anything?

Moeko Glynn: Influential? [laughter]

Phillip Norman Reid: [laughter]

Moeko Glynn: I don't know.

1:10:58

Oh, maybe—not maybe, my friends. When I was in college, I was living in dorms, and so I met a lot of people there. I still keep in touch with them.

Phillip Norman Reid: And this was at college both in Japan, and then when you came to San Diego, too?

Moeko Glynn: No, when I was in Tokyo.

Phillip Norman Reid: Got you.

Moeko Glynn: Yeah, she was like the same age as me but she's-- I don't know. [laughter] I can't really explain it well. Just friends. Friends is most kind of-- my family, of course, too.

1:12:06

Phillip Norman Reid: Do you share with like your friends and family back in Japan about the success you've had in baking? Do they know about that, that you've been doing that?

Moeko Glynn: Yeah. Some of my friends in Japan, they follow me on Instagram, so I'm sure they know.

Phillip Norman Reid: And do they say anything about it?

Moeko Glynn: Well, yeah, like, “You’re doing well [laughter] in Baton Rouge,” I mean, “in the US.”

Phillip Norman Reid: They can kind of see the success you’re having over here.

Moeko Glynn: Mm-hmm.

Phillip Norman Reid: That’s cool. Awesome. Well, great. If you don’t have anything to add, I think that’s all my questions. Thank you again for your time.

Moeko Glynn: I don’t have to add anything [laughter]

Phillip Norman Reid: Yeah, that sounds good. I appreciate you’ve been very generous. And we’re just going to leave 30 seconds here on the end, and then we’ll cut off the recording.

1:13:01

1:13:32

[End]