

Basement

<https://www.bbc.com/news/blogs-trending-38156985>

"They ignore basic truths," Alefantis tells BBC Trending. For instance, the conspiracy supposedly is run out of the restaurant's **basement**. "We don't even have a basement."

<https://www.metroweekly.com/2015/04/from-scratch-james-alefantis/>

MW: *What was it they couldn't believe you had made?*

ALEFANTIS: Well, we make everything from scratch. Other restaurants, even good restaurants, will, like, not roast their own peppers. You can just buy the roasted peppers in a can. Or you can buy garlic oil. Some products you can get, and they're consistent and they're easy. But I didn't even know that existed actually until they said that. I was like, "What do you mean? There's another way? You can just buy these things?" Because a lot of restaurants will open a can and put it on. Like our sauce — we harvest a whole crop of organic tomatoes — 10 tons of tomatoes every year. Can them all, store them in the **basement**, have like a harvest party when it gets loaded in.

which one is it?

Revision #1

Created 1 September 2023 17:30:49 by emy

Updated 1 September 2023 17:35:40 by emy