Ten years ago, for the second issue of SAVEUR, I wrote about the "old stoves"—legendary neighborhood cooks—of North Beach, San Francisco's Italian quarter. One of the people I described was Lou "The Glue" Marcelli (he acquired his nickname for his tendency to stick around a local bar), the 76-year-old caretaker and sometime cook for the Dolphin Club, a North Beach swimming and boating organization.

Lou has become something of a minor legend since then, appearing on Ciao America with Mario Batali on the Food Network and in the San Francisco Chronicle. Now he'll be on a segment of Hidden Kitchens, a 13-part series airing Fridays on National Public Radio's Morning Edition, beginning October 1.

The award-winning producers of the show, Davia Nelson and Nikki Silva—who call themselves the Kitchen Sisters and teach radio journalism at the University of California at Berkeley—and Massachusetts-based radio journalist Jay Allison, were inspired in part, says Nelson, by the "anthropological exploration of rituals and cultures behind food" in SAVEUR. Seeking out little-known cooking cultures from past and present—"tiny kitchen economies obscured by time and place", as they put it—they found Lou Marcelli, then went on to discover more "secret stories of almost forgotten people", from Latina pushcart vendors in LA to a street-side barbecue seller in Austin.

In his segment, Lou the Glue says, in his deep voice, "I started to fish when I was 12 or 13 years old... That's how I learned to cook." Lou's specialty, spicy calamari pasta, is a favorite of his fellow swimmers—some of whom are older brothers, like him, and long for a little company while they eat and drink.

Hidden Kitchens solicits story ideas from the public; see The Pantry, page 122, for details.

—Peggy Knickerbocker