

**Inside a different kind of kitchen**

VIDEO	AUDIO
<b>Jason</b>	Nestled in the halls of Mayo Clinic in Rochester, Minnesota, is an innovative and unusual laboratory.
	----NATS OF OPENING STERILE PACKAGE---
<b>John Strande Clinical Laboratory Scientist Mayo Clinic</b>	"A lot different than I think most of the labs at Mayo and certainly other institutions, as well."
<b>Jason</b>	Complete with a cupboard-filled pantry, stovetop, fridge, kettles, and pots and pans, this lab is affectionately referred to as ...
<b>Jon Berry</b>	"... a lot of times people will call it a media kitchen."
<b>Jason</b>	And while many of their recipes have familiar ingredients, like sugar, salt, vegetable juice and even eggs ...
<b>Jon Berry Media Lab Supervisor Mayo Clinic</b>	"This is our egg yolk enrichment. You know, this is commercially purchased ... we're not taking, you know, eggs out of a carton like you would at home."
<b>Jason</b>	... the dishes made by these scientific "chefs" are not for human consumption.
<b>Jon Berry</b>	"We're not cooking up breakfast."
	----NATS OF STIRRING BROTH----
<b>Jason</b>	Instead, this lab is making media. It's a term for the environment used to culture things like bacteria, fungal organisms and even viruses.
<b>John Strande</b>	"Liquid media is generally called a broth, and jellylike or more solid media is generally called agar."
	----NATS OF AUTOCLAVE PIPE SOUNDS---
<b>Jason</b>	Over 180 different mediums are prepared in this kitchen ...
<b>John Strande</b>	"We'll heat it up on a stove, just like you would at

	your own house. And once it comes to a boil, the broth is essentially done."
<b>Jason</b>	... eventually and literally ...
	-----NATS OF PETRI DISH MACHINE----
<b>Jason</b>	... dished up ...
<b>John Strande</b>	"The pump is pulling the agar out of the flask and then dispensing measured volumes into our petri dishes."
	---NATS OF PETRI DISH STACKER---
<b>Jason</b>	... for testing at Mayo's clinical microbiology labs.
<b>Jon Berry</b>	"They can really narrow in on what is impacting the patient."
	----NATS OF PIPETTE INTO TEST TUBES---
<b>John Strande</b>	"It is pretty warm."
<b>Jon Berry</b>	"There's several different types of bacteria and fungal organisms out there — hundreds, thousands."
	-----NATS OF SILICA SCRAPING----
<b>Jon Berry</b>	"We do a quality control to ensure that it will grow what we need it to grow and also that it does not have any contamination with it. So we will follow a lot of standard operating procedures."
<b>John Strande</b>	"Following a recipe just like you would in your house — adding different ingredients in order to make the correct agar, the correct compounds."
<b>Jason</b>	Which is so important in every kitchen because ...
<b>John Strande</b>	"... yes, in some cases, you can burn your toast."
<b>Jason</b>	For the Mayo Clinic News Network, I'm Jason Howland.