The Marv ‘N’ Joe: Two Aggie professors have Hub sandwich named for them

Joseph Caliendo, left, Maury Harris and Marvin Halling pose in the HUB with the Marv ‘N’ Joe sandwich. Harris, who works in the HUB, said that he has been making the sandwich, that Caliendo and Halling invented, for over a year.

By Dainon Moody
Staff Writer

With the way they stumble over who actually came up with the idea, it’s a wonder that they ever got it named in the first place.

Marvin Halling and Joseph Caliendo, two professors in the civil and environmental engineering department, have created quite a stir at Hazel’s with an open-faced sandwich they created; aptly named the “Marv ‘N’ Joe.”

While Halling admits to “just being there” at the time the sandwich was made, Caliendo insists he had everything to do with their joint creation.

“I’m the second author here, riding (Halling’s) coattails to stardom,” Caliendo said. “That’s why his name comes first.”

“Joe was the instigator for the entire thing. I just chimed in here and there,” Halling said.

But, aside from who the actual brainchild of their sandwich is, they do agree on the way the sandwich came about — mostly.

After their run, they would go by The Hub and get a piece of bread. Caliendo got interested in trying different things on his bread, whether it be certain spreads or a piece of cheese. Eventually, the ingredients stacked up until they had an actual sandwich on their hands.

“We joked about it being called the ‘Marv ‘N’ Joe’ and getting it on the menu,” Halling said.

“All my employees loved it and other customers would get it. One joke led to another and, eventually, it became so popular we had to put it on the menu,” said Alan Andersen, assistant director of Food Services and manager of The Hub.

“We usually make them up in batches of 10, because once one person gets one, somebody else wants one, too,” Andersen said.

What is a Marv ‘N’ Joe, exactly? Take a thick slice of Hazel’s famous white bread, add a thin layer of garlic spread, another layer of tomatoes, a hint of oil and vinegar, a slice of provolone cheese and top it all with a sprinkle of Parmesan.

“All toasted to a golden brown,” Halling added.

“We invented it because we saw a need for it,” Caliendo, who is a vegetarian, said. “It’s the best buy you can get, it’s healthy and there are no dead animal parts in it.”

“We also let it be known in civil engineering that it can never hurt a student’s grade to order a Marv ‘N’ Joe,” Halling said.

Marv ‘N’ Joe

Ingredients:
- Garlic spread
- Tomatoes
- Oil & Vinegar
- Provolone
- Parmesan
- White bread