

MBMBAM 442: Justin's Special Shower Sauce

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Intro (Bob Ball): The McElroy Brothers are not experts and their advice should never be followed, Travis insists he's a sex-pert, but if there is a degree on his wall, I haven't seen it. Also, this show isn't for kids; which I mention only so the babies out there will know how cool they are for listening. What's up you cool babies?

[Theme Song]

Justin: Hello everyone and welcome to My Brother, My Brother and Me, an advice show for the modern era. I'm your oldest brother, Justin McElroy.

Travis: Let me check my notes here, oh yeah. I'm your middlest brother Travis McElroy.

Griffin: And I guess that just leaves the baby brother Griffin McElroy for me.

Travis: Is that the one you're going to be?

Griffin: That's who I'm going to be this time, I want to be that character.

Justin: Yeah, I hear he's the blonde one that drives all the babes wild!

Griffin: He drives the babes wild; he's got better stats and he can fly so...

Travis: but he has one weakness, chocolate!

Justin: [bad fake laugh]

Griffin: [feigns a laugh] Ack! Hey, what's the intro this time though?

Travis: Glass watch!

Justin: Glass watch.

Griffin: We're going to watch glass, I guess.

Travis: We're going to make and watch glass, we're going to blow glass.

Justin: Mr. Shyamalan is back with his bold vision.

Travis: His Marvel Cinematic Universe.

Justin: His Marvel Cinematic Universe which is— I have to give Mr. Shyamalan credit for continuing with this project, because my man did Unbreakable back in the Halcion days.

Griffin: Yes.

Justin: 2000. Follow that up, just took a brief break of 16 years, and said hey I got another one, but it's a secret and I'm not going to tell you it's one of mine. One of this kind.

Travis: That's the best way to promote any movie, by not telling people that it might be related to a movie that they actually did like back in the past.

Griffin: Yeah, so this one's got Unbreakable Guy which was his formal name. Mr. Glass, of course. Samuel L. Jackson's turn. It has the nasty man from the movie—

Travis: Angry McAvoy

Griffin: Angry McAvoy, the nasty man from the movie that very few people watched, so he's going to be cool. It'd be like if they did Avengers and like one of the Avengers was like... Elektra.

Travis: And I'm also reading here that Superman is in this one.

Griffin: Superman is in this one, they have village monsters in this one, they've got Paul Giamatti from Lady in the Water in this one, people are stoked out of their fucking minds about that.

Travis: Sharkboy and Lavagirl— wait was that him? No, that was Robert Rodriguez wasn't it?

Griffin: Yes, different person altogether. Bryce Dallas Howard is in two roles it's very exciting, we're excited to see what she brings the table.

Travis: The water aliens are in this one.

Griffin: Water aliens are in it. The asthmatic boy from Signs is in it, very excited to see how he fights all the monsters. I hear him and Nasty Man have a big tussle, so psyched for that.

Justin: The ninja in the water.

Travis: The ninja in the water is back, The Avatar, both the Last Airbender and the Na'vi, are all in it.

Justin: I was looking up the dates of these flicks on Wikipedia and looking at the names of the films altogether. It sounds like you're returning a faulty product. Unbreakable Split Glass?

Griffin: [laughs]

Justin: Guess it ain't so huh? It's split glass it's supposed to be unbreakable! I would like a full refund.

Griffin: The character I'm worried is going to be a little overpowered in this new superhero team is The Happening, because The Happening is just a thing in the wind that makes people just go wild and do bad stuff and its sort of just wind. So, I don't even know how they show that on a poster, but I'm excited this movie is gonna be so fucking bad ass.

Travis: Do you guys ever think about fact that M. Night Shyamalan made, I would say some bangers early on. Then was also responsible for The Last Air Bender, After Earth, The Happening. Like some major, I would say "El Zilch—os."

Justin: I'm glad someone has finally got the fucking guts. Someone has the fucking guts to speak truth to Shyamalan.

Griffin: Yeah finally someone put that guy in his fuckin place while reflecting on his former successes.

Justin: He obviously, much like Mr. Glass, has greatness within him and he's needed the right people around him to help bring it out and those people are not Mark Wahlberg. Apparently, Mark Wahlberg brings out the worst.

Griffin: He brings up some bad stuff. "Y'all eyeing my lemon drink?" Hey fellas let me ask you this though, post credits, I heard a rumor the Hellevator's in it. Remember he made a Hellevator movie and that was kind of the last one where he was like "Let me just get in there make a Hellevator movie." and we were like I think it's done bud.

Travis: Do you guys think there'll be a twist in this one? Some kind of twist?

Griffin: Where you expect it to be different, but then it's something else?

Justin: I want to warn you all if I see Freddie Prinze Jr. and Rachel Leigh Cook show up, I will lose my damn mind.

Griffin: Wait why?

Justin: Well, She's All That, you know, the hit film She's All That that was written by M. Night Shyamalan.

Griffin: What?!

Justin: If they show up with Stuart Little on their shoulder to gonna lose my damn mind.

Griffin: Did he write those films?

Justin: Hell yeah he did, I thought you were a Shyamalan—a—maniac.

Griffin: [laughs] I didn't expect his career to have a Shyamalan twist in it.

Justin: In the year of our Lord, 1999. He did the Sixth Sense. He wrote She's All That. He wrote Stuart Little and then Hollywood was like "Good year, good year! Please have the next 20 years on us!"

Griffin: [laughs] So, I'm going to be in this theater fucking op— If they do a midnight showing, I'm in here. I've gotta know, I've gotta know.

Travis: A Mid—Night Shyamalan?

Griffin: I must fucking know.

Travis: Is that what the M stands for?

Griffin: Absolutely. Mid—Night Shyamalan.

Justin: My name is Mid—Night Shyamalan. [laughter] M is for Mid?

Griffin: I feel like we were mean and now we should just go on.

Justin: This is the end of it, this is the last film in the trilogy.

Griffin: Sure

Justin: The trilogy of films, this is the third one. I got sad to hear that it's a trilogy, but then I got happy again. Wikipedia says that he said he's open to making another one if he gets a good idea.

Griffin: Fuck yes.

Justin: I guess he has become seasoned with age, and will wait to make a movie until he does have a good idea. Which I think is good and inspiring.

Griffin: His career is kind of like that old cast iron pan that you got in your drawer and you're not supposed to wash it but it's got a little bit of Happening in it, but it still has that Sixth Sense spice in it.

Travis: But you had to let The Happening burn in it a little bit, to get that crust, to get that Village crust on it.

Griffin: So, I'm wondering if Freddy Rodriguez and his one big strong arm from Lady in the Water is going to be in it.

Travis: [laughs] Just the arm.

Griffin: Just the arm, His one big strong— Hey let's do some questions.

Justin: I'm sorry I thought we were going to talk about... M. Night Shyamalan some more.

Travis: Were you googling some more?

Griffin: Sorry, were you loading up the cannon, Juice?

Justin: Just loading the cannon for another great M. Night Shyamalan—

Griffin: Well go ahead and blast that shit. I don't want you to get a sticky cannon—

Justin: I like more of his films than I don't like, and I feel like that might have gotten lost in translation. He's taking big swings.

Travis: He wrote Lost in Translation?

Justin: Come on now.

Griffin: Come on now.

Justin: I know that even he would have looked at the Happening and say "This one I dooked."

Travis: [laughs]

Justin: On this one is dookie. This one is a dookie for me. There's a W column, there's an L column, and there's no shame in ending up on either one of those columns. But there is another column to the right of the L column that is the D column.

That's for films where you dookied. Listen we've dookied a few episodes, I hear it. I think even Mid—Night Shyamalan would say "I dookied The Happening". The lemon drinks thing, the whole— actually all the bits of it.

Griffin: Watching Spencer Breslin get absolutely fucking bodied with a shotgun in the fucking face.

[laughing]

Justin: That picture, that picture though.

Griffin: So, uh, hey what's up next?

Justin: Sorry, it was just really good.

Justin: "My dad is a proficient woodworker, he's retired. So, he spends a lot of time in his workshop, but he rarely builds things for himself. He's a very generous man and loves—" Is this your dad's Grindr page? Or, like, a question? "He loves building things as gifts for people. However, he sometimes goes overboard and builds things for people he barely knows. For example, he recently told me he built a jewelry box for a waitress at a local diner, and then made the waitress' boyfriend a cutting board so he wouldn't get the wrong idea."

Griffin: Yowza!

Justin: Aaaaye aye aye! "How do I tell my dad that this is weird?"

Griffin: Yeah, yeah, yeah.

Travis: Okay wait. On the one hand it is weird, but on the other hand, free jewelry box and cutting board.

Griffin: Yeah, I mean you can't argue with that Trav. Free stuff is free stuff is free stuff and we love it in this country. The giving a jewelry box to a person you don't know is the strange— A cutting board is great, because a cutting board... I get that from a woodworker, and I say, this is handy for me and you didn't work very hard on it cause it's just— it is just wood.

Travis: It's a board

Griffin: It's a board, Dennis. Thank you so much. I see that you've sort of carved in, very crudely "Griffin's choppin' zone" and that's fun and I like it.

Travis: That is going to get food in it though and that's a problem. I guess I'll clean it.

Griffin: It's gonna be gross, but I appreciate this took you three minutes to make, and that's about how I value our friendship too, because I do not know you. Except for when you come to this TGI Fridays, Thank you so much. The cheeseballs will be here very soon.

Travis: I would say though, you can't say like, giving a present to someone you don't know is bad cause... Santa Claus.

Griffin: Yep! That's true Trav, Santa Claus gets me stuff sometimes and I think "Is this dude in love with me or what?"

Travis: [laughs]

Griffin: He gets me a fancy watch and I'm like "Is this dude in love with me, because I don't know him from Adam."

Justin: You gave him a list though, Griff. You give him a list every year in that sweet little stationary of yours. That's just asking for things that you get. That's not the same thing.

Griffin: Sometimes he gets me stuff not on the list, and sometimes it's like— One time he got me under garments from MeUndies and I'm like "Santa Claus that's a little— do you want to see me in these bud?" I'm not saying no but like, I don't know you.

Travis: Oh, I have a great solution, question asker. Set your dad up with an Etsy shop. Say something like "Dad you're giving all this stuff away for free. Let me set you up, I'll post the pictures, I'll take care of this for you."

Justin: Oh, I like that.

Travis: Like, that way, if your dad wants to give stuff out, he still could but he could include a business card with a link to his shop and say "Tell your friends about this." That way it's not as weirdly personal.

Justin: I can sympathize with this because I love to bake. A lot of times I find myself baking a whole tray of things. Nobody bakes, you know... three cookies.

You gotta bake a pan of them, and I don't know who to give them to, so they end up maybe going to waste, or eventually we take them to the other people at the hospital that Sydnee works at or whatever. On the flipside of that, I often find myself wishing that I had something. It doesn't matter what. It could be anything, maybe I want some food. I wish someone would make me some food, I think to myself, but there's nowhere to turn.

Well, hold on... [makes clicking noise] I just clicked to the next slide. I'm so glad that you joined me here, for this. Has this ever happened to you,

sharks? Well, I'm happy to announce my new app: Freebieeeee. There's eight Es in there so its trademarkable, no problem.

Freebieeeee is a social network where you can put in something that you wanna make, and then other people put in things that they want and then the app connects you. Then you just make the things and they don't go to waste, and people get the things they need and want. Every time this transaction occurs they both pay me \$17.

Griffin: I gotta say it's exciting and I can see where the revenue stream is gonna come from.

Justin: Thank you, talking shark.

Griffin: I gotta say this. I already invest in a app called Free Bees, where they give away all the bees that they— It's where you can get bees on sorta gratis. So I'm out. [hums dramatic tune]

Travis: Shark Cuban here, I already have invested in a website called Free The Bees, which is all about getting the bees out of prison. So far so good. As far as I know there aren't any bees in prison, so it's going well, it was a good investment, I think. This brings me to— I am a fan of bees, I did kind of zone out for most of your presentation. I assume it does include bees?

Justin: So, you've stopped talking, which says to me, your comedy partner Justin McElroy, that you didn't listen to what I said closely enough to build on it, but you do want me to— I drove over to your house with a hot joke. You said "scoot over" and then you drove me back to my house with that same, now cooled, stale, [laughs] gelatinous joke.

Travis: Well I did say that thing about Shark Cuban. I don't know how much—

[Justin's Laughing]

Griffin: That was good and I liked it.

Travis: I don't know how much more you want fr— you want me to make two jokes?

Justin: Travis, there's "yes, and" "no, but" and Travis had one "this, also"

Griffin: [laughing] And a fourth one, "This, instead" which is good also.

Justin and Travis: [bust up laughing]

Griffin: How about a Yahoo? Here's one from Lawrence Evelyn. Thank you, Lawrence. It's Yahoo Answers user Billy who asks: "Is it time to force dogs to wear underwear?"

Travis: Ooooooh.

Griffin: "I think I'll puke if I have to see one mo—"

Travis: [laughing]

Griffin: I haven't even gotten to the good stuff.

Travis: I don't know why the phrase "I think I'll puke." It sounds like you just opted for something off a menu.

Griffin: "If I have to see one more canine anus winking back at me. Don't get me started on doggy nuts or lipsticks. It's disgusting, and I'm tired of being forced to see nude dogs everywhere. Should the government force dogs to dress in underwear?"

Travis: I have a real problem with this that you didn't go with Can-us. canine anus, that's clumsy! Can-us.

Griffin: Also, I think that the three words "canine anus winking" is maybe the worst sort of combination that I've ever sort of experienced in all my time with the English language. I am tired of seeing these butts and penises and it's a double standard. I do get it, and approve of it, and endorse it and will petition it, I think.

Travis: How come them, not me?

Griffin: Justin, where do you stand vis-à-vis... dog nuts?

Justin: I love the dog nuts, cause that's hysterical. What's he doing with those?

Travis: We've seen Van Wilder, yeah.

Justin: That's great, but the butthole? Are you kidding me with this thing? That close to the ground and with those few brain cells, I don't think so. Maybe, sell crazy elsewhere cause we're all full up here, mister dog.

Travis: Maybe some sort of eyepatch? You can get it right on the can-us but leave the funny dog nuts out.

Griffin: Yeah, I'd love to cover that lipstick up though. If we could find a way to cover the lipstick but leave the— The nuts are so objectively funny. It's like truck nuts but on my best friend, Whiskey the dog.

Travis: Especially when you get them on a bulldog. Oh that's funny.

Griffin: Oh that's so good, but we gotta cover that dick up though, yuck!

Travis: so maybe like a pair of glasses, where the dog nuts go, in the nose part. Kinda like a two—for thing, that covers the lipstick and the can-us.

Griffin: That's real good. I'm actually gonna put an embargo on the word ca-nus Trav, you're done with that one. But that'd be fun make it look like a Marx brother down there.

Justin: I think let's cover it up unless it needs, If it needs to. It needs to. That's what I know about dogs.

Travis: Cover it up but with some kind of rip cord that the dog can implement if it needs to.

Justin: With his mouth he needs to be able to bite the cord that exposes his butt hole then he could become incredibly powerful, and talented like the Rock when he holds a gun in The Rundown. When the dog needs an extra confidence boost, he pulls the rip cord that exposes his anus, and then he knows that he's the real king of town at that point.

Travis: Yes! It is a one for one comparison. The Rock holding a gun, and a dog exposing his anus.

Justin: “You’re not gonna give me this mortgage? Well hold on check this out.” [makes ripping noise]

Travis: Whoa!

Griffin: Now what if The Rock also had some sort of rip cord that he could pull that makes his bung—

Travis: Griffin, you don’t think he does— He’s the Rock, he is a very rich and powerful person.

Justin: That’s what the People’s Eyebrow is connected to.

Griffin: Interesting! So every time he does the People’s Eyebrow [laugh] his bung—

Justin: It tears his pants and exposes his butthole! [laughs]

Travis: That’s why they never did a reverse shot during WWE stuff.

Justin: Travis has a great point; they didn’t do that one.

Griffin: Yeah you never see him from behind you only see his big powerful front. It’s really interesting, I never thought about it. Boys you’re never gonna believe this. Pretty much everybody on the comments section thinks this is bad. Thinks this is a bad idea and animals should be allowed to be nude and that this is all human hang ups.

Travis: But aren’t we humans just animals?

Griffin: I mean a bung’s, a bung’s, a bung!

Travis: I’ve always said that.

Justin: I’m sorry, do a bunch of yahoo answers people suddenly count more than us? Podcasters? I don’t think so.

"I live with my two older brothers and their girlfriends. Someone keeps putting our hand soap in the shower, despite there being an abundance of communal body wash. It's a fancier bottle than what we usually buy, so maybe they're confused? But, I've even circled "Hand soap" in black marker."

Griffin: [clapping and laughing]

Justin: You sound like a delight! "Does this person know what they're doing? Should I let this happen? Is there some way I could ask my roommates about their soap choices without learning more about them than I could ever want to know?" That's from My Brother, My Brother, My Hand Soap and Me in Michigan.

Griffin: I thought that hand soap in the shower was really just— that whole market was run by beach rental houses where you roll up in their sad shower and there's nothing inside of it except for like a little bit of hand soap and a squeeze bottle and you're like " I guess this'll get me clean, thanks Airbnb renters. Yeah this'll do I guess."

Travis: I guess here's the thing question asker. If it cleans the skin on your hands, it probably does the rest of your body too right? Like it's not like its perfectly suited just for your hand skin.

Griffin: This is what 442? I think it's 442. It's been 441 episodes since we have talked about whether sudsy shower liquids are effectively interchangeable, and I don't know if y'all position have changed. I think the hand soap is gonna get you there, but I also think hand soap to, a big thing of body wash, you are paying more per ounce with the hand soap. So, like from a monetary perspective I get it, but it's all sudsy bubble stuff. You can use that shit anywhere.

Travis: What about dish soap?

Griffin: Now we're into it, now we're in here.

Travis: Because apparently one drop of Dawn, is enough to do a whole sink load of dishes, so I feel like 3 drops of Dawn, would do a whole sink load of Travis.

Griffin: And with my porcelain china doll skin, it's gonna get me there, I think. Man, Trav.

Justin: Can we talk about something for a second?

Griffin and Travis: Yeah!

Justin: Travis just said a drop of Dawn would wash a sink full of dishes. I'm sitting here and I'm telling you guys [clears throat] I'm realizing now I don't know how to wash dishes by the sink full.

I don't even know— I couldn't soak dishes in the sink if I wanted to. I don't know how to do that, I have the little stick that's full of soap and a sponge on the end that I wash the dishes with. I don't know how to do that, do you guys know how to do that?

Travis: How to wash dishes, no.

Griffin: How to wash dishes, bud?

Justin: Like a sink, if you wanted to wash a sink full of dishes, right? Where the sink is full of water and soap and they're soaking in it and loving it. Do you know how to— I would have to upturn— I think I'd have to upturn a small plate, to cover the drain of the sink. Is that what people are doing?

Griffin: Oh my god, Justin

Travis: Oh my goodness, gracious. Justin you have two human children that you take care of.

Justin: I've done the plate thing before, is there another way that people were doing it by the sink full?

Griffin: I mean Justin also has Archibald who does most of this stuff for him.

Travis: Justin's trained orangutan.

[Griffin Laughing]

Griffin: and the girls just love Archibald.

Travis: Oh yeah, and so do the ladies.

Griffin: Yeah, the ladies love him.

Travis: The ladies love cool Archibald.

Griffin: He gets pretty strong and angry sometimes.

Justin: Hey guys don't get so distracted by this great new character that you forget to dunk on me.

Travis: We were trying to save you, because you're our brother and we love you.

Griffin: Yeah, dude it's bizarre, I do dishes every week.

Justin: I don't know, what would I— Okay how?

Griffin: By getting th— what

Justin: How are you filling up the— How are you filling the sink?

Griffin: What are you talking about? By getting them wet and soapy and then scrubbing them with the sponge and then rinsing them off and putting them in a dryer!

Justin: How are you filling the sink?

Travis: With the god damn plug!

Griffin: What the fuck are you talking about?

Travis: The same way human beings have kept water from running out of the thing forever.

Justin: Don't have one.

Travis: You have access to an Amazon account!

Justin: I have not had a plug for a decade and am doing fine.

Travis: Justin's [bleep] if you can hear me, order just in a sink drain plug from Amazon now.

Griffin: It's not plutonium, Juice. You don't have to handle it special, you wash it like you would wash a car, a child. Hey, can I ask you guys a question?

Justin: Sure.

Griffin: A big bottle of bubble liquid that you would use to blow bubbles for a child to enjoy, do you think you could get clean with that shit?

Justin: [laughs] Well, it's got glycerin in there.

Travis: Get slippery!

Griffin: You want to get slippery, maybe some people like that.

Travis: If you go down the Slip-n-Slide, covered in dish soap, is that like a shower?

Griffin: I think that'll get you, yeah. Most stuff is like a shower if you really think about it.

Travis: So, things are like showers and poetry, so far. If I'm keeping track.

Justin: I didn't mess up, is I bought some shampoo to replace my last shampoo plus conditioner obviously. I'm not gonna do that twice. I bought some shampoo plus conditioner to replace my old shampoo plus conditioner and then today when I was looking at my body wash, I noticed on the label, it said [laughs] it's also shampoo.

I don't know how they put it, I think they had like a more professional way of putting it. But it's like "this is also shampoo in here." I had to look at that new bottle and be kind of sad, because it's like I'm never... Ever going to use you. I'm sorry I can't do this. If I could have one, all Justin cleaning liquid, of course I'm going to do that.

Griffin: This is like the special GoodBurger sauce. What if we mixed together some of your good body wash, some really good smelling stuff? I'm talking about splurging for some Axe shit, the real deal Holyfield good smelling good stuff like Axe. And then you put a little bit of Pantene Pro V conditioner for severely dry damaged hair and you mix that cream in, and then if you want a little bit of shampoo in there maybe a little Herbal

Essences. So, you can, like in the commercials have a cum while doing the shower.

Justin and Travis: [laughing]

Griffin: I think this is great and it can be your all—in—one special shower stuff. It's a clean gets you conditioned gets you cum... out.

Justin: Gets your cum out.

Travis: Get clean inside and out.

Griffin: Get a clean going on the hair the body and get you a cum out.

Travis: I'm a child because I'll always laugh at the phrase "get your cum out"

Justin: I mean, it's new you don't have to be ashamed of that.

Griffin: Yeah, if a child laughed at that I would be very perturbed.

Justin: It's a bold new idea in comedy. We can't just write it off that quickly.

Griffin: Should we go to the Money Zone I think?

Justin: Yeah, I would love that.

[Money Zone Theme]

Justin: Folks, our first sponsor this week is... Casper.

Griffin: Speaking out of getting the cum out right?

Travis: Wait, what?

Justin: It's a sleep brand that continues to revolutionize its line of products to create an exceptionally comfortable sleep experience one night at a time. You spend one third of your life sleeping so you should be comfortable. These mattresses are designed and engineered to soothe and cradle... Your natural geometry, it says here. Can I just say Casper... Extremely kind thank you, yes.

Griffin: [To The Tune of "Your Body is A Wonderland" by John Mayer]
Your body is a triangle!

Justin: [To The Tune of "Your Body is A Wonderland" by John Mayer]
A dodecahedron. They offer free shipping and no hassle returns in the USA and Canada if you're not completely satisfied. You can be sure of your purchase with Casper's 100 night risk—free sleep on it trial. Get \$50 towards select mattresses by visiting Casper.com/brother and using promo code "brother" at checkout that's Casper.com/brother and then use the promo code "brother" at checkout.

Griffin: You've gotta read it.

Justin: [Angrily] Towards select mattresses, terms and conditions apply.

Griffin: [Laughs] I don't if they want you to be mean about it, though.

Justin: Okay, let me try again. [Enthusiastically] And use the promo code brother for \$50 towards select mattresses! Terms and conditions apply! It's bold and italic, I don't know that's too confusing for me. I don't know how to say it. That's the ad.

Travis: Maybe it's excited, like terms [enthusiastically] and conditions apply.

Justin: Terms and conditions [enthusiastically] apply!

Griffin: Squarespace is also a sponsor this week. If you want a no strings attached sort of thing going on. Justin's going to move some sheets into the dryer, BRB. According to the Skype chat, so Juice, you do that.

Travis: Very professional.

Griffin: Very professional, very good thing to do. I'm sure Squarespace appreciates it. If you need to make a website, a beautiful, sexy website that people will get really attracted to. You can use that website to showcase your work, or you have an event or project you want to promote, or you have a physical or online business you want to show off. You've gotta use Squarespace because they let you make beautiful looking websites, very functional websites even if you don't know how to make websites.

They make it super easy for you, with beautiful customizable templates created by world—class designers. They've got powerful e-commerce functionality that lets you sell anything online. Analytics to see how your websites are doing, they have all kinds of great stuff, so go to [Squarespace.com/mybrother](https://www.squarespace.com/mybrother) for free trial and when you're ready to launch use the promo code "mybrother" to save 10% off your first purchase of a website or domain.

[Punk guitar riff]

Announcer: Dead Pilots Society brings you exclusive readings of comedy pilots that were never made featuring actors like, Patton Oswalt.

Patton: So, the vampire from the future, sleeps in the dude's studio during the day, and they hunt monsters at night. It's blade meets the odd couple!

Announcer: Adam Scott and Jane Leavy.

Jane: Come on Cory, she's too serious, too business-y, she doesn't know the hokey pokey.

Adam: Well, she'll learn what it's all about.

Audience: [laughs]

Announcer: Busy Phillips and Dave Koechner.

Dave: Baby, this is family.

Busy: My uncle Tel, who showed his wiener to Cinderella at Disneyland is family! Do you want him staying with us?

Dave: He did stay with us, for three months!

Busy: And he was a delight!

Announcer: A new pilot every month, only on Dead Pilots Society from Maximum Fun.

Justin: Well I am extremely excited right now, because we have been joined here in the My Brother, My Brother and Me chuckle pit, by none other than Bridget Lancaster. She is one of the hosts of America's Test Kitchen, she's been with the show since it launched.

She is the host of America's Test Kitchen's new show, a podcast, in this case called Proof and she is also on this podcast My Brother, My Brother and Me. So, it may seem like a contradiction. But I assure you she is present. Her name is Bridget Lancaster and she is here with us, Bridget Lancaster welcome to My Brother, My Brother and Me.

Bridget: [sighs] I can't even believe I'm here. I mean, this is like a West Virginia homecoming.

Justin: It is!

Griffin: It kind of is!

Justin: I learned this, that you grew up in Cross Lanes, is that correct?

Bridget: I sure did, and I worked at the Huntington Mall, believe it or not.

Travis: Get out of town! Wait, whereat?

Justin: As a chef, I have to imagine it was Olive Garden.

Griffin: Were you at the Big Loafer?

Bridget: [Laughs] It wasn't even food, I was at the Benetton.

Justin: Nice!

Bridget: High-end, folks.

Travis: Wait, Griffin did you ever work at the Huntington Mall? Because, if so, that would be all four of us.

Griffin: Unfortunately no, I think I'm the only one who escaped its clutches.

Travis: See, I worked at the Best Buy, Justin I believe you are at both, the Olive Garden and the Babbage's?

Justin: I was at the Olive Garden, the Babbage's, the Best Buy, the Toys "R" Us...

Griffin: He was all over that mall!

Justin: I worked at five different mall areas places. But, now I work at America's Test Kitchen. No, that's my joke.

Bridget: [laughs] You do?

Justin: Nope.

Griffin: So, tell me about this podcast, Proof. Is it an adaptation of the Gwyneth Paltrow, Anthony Hopkins movie, Proof?

Bridget: You nailed it!

Griffin: That jokes not going anywhere.

Justin: [laughing] No, it's not.

Bridget: It's probably exactly the opposite of that, I would say. As close as it would get to Sir Anthony Hopkins, would be, maybe we would do an episode on do fava beans and a Chianti actually go together?

Griffin: Hey, did you know the guy that directed that movie, as well as "Shakespeare in Love" and the "Best Exotic Marigold Hotel", his name is John Madden? That doesn't seem right.

Bridget and Justin: [laughing]

Griffin: That doesn't seem like it should be allowed!

Bridget: John Madden?!

Travis: It's the same guy!

Griffin: It's the huge football man, I guess.

Justin: We have a lot of questions from listeners, about food and cooking. I want to ask one though before we get started, Bridget, what food are you most embarrassed about very much enjoying? What kind of garbage do you really get down on.

Bridget: That list is long, it is really long. I love junk food.

Justin: Yeah, but don't— Bridget, I don't want you to pull out one that makes you sound like a woman of the people. You know, I don't want a populace choice here, I want something nasty.

Travis: Yeah, I don't want like potato chips. Give me something gross.

Justin: Yeah, no way. I want like... Rough.

Bridget: I got one. Although, it doesn't sound gross to me, which is why I eat it, but I love... I love microwaved bologna.

Justin: What?!

Griffin: What in the world?!

Travis: I didn't even know that was the thing you could do! I assume you mean bologna that you've microwaved, not like a freeze—dried thing.

Justin: [laughing] Don't eat that bologna you have microwaved it yet!

Bridget: Okay, so I have to tell you why. I guess you could do it on the stovetop too, but I'm just really impatient. So, you take a slice of bologna and you cut these little release cuts around it otherwise it'll cup up —

Griffin: Oh, so some people like the cup because it captures all the bologna sweat right there in it.

Travis: You're talking about like fried bologna.

Bridget: It's basically fried bologna. I topped it with cheese and then as it cooks it turns — it's basically a hot dog and cheese in flat form, I know.

Travis: You have just given me the strongest sense memory, that one time I remember spending the night at my friend Chris's house when I was

like 10, and he microwaved a slice of bologna and put pizza sauce and mozzarella on it and served it to me like bologna pizza.

Griffin: [shrieks]

Bridget: [laughs]

Griffin: I thought this would be like a fun food in segment, where I would learn about great foods and now, I never want to eat ever again. I'm gonna go by a lifetime supply of Soylent and just kind of give the rest of it up.

Bridget: Oh, come on, I would hate that I disillusioned you a little bit. It has been a while since I've had my... Microwave bologna treat.

Travis: Bridget, to be fair with Griffin's stomach it would probably be better if he stopped eating solid food.

Griffin: That would probably be good for me yeah.

Bridget: That would be, maybe puréed bologna? Would be the next thing.

Travis: Yeah, now we're talking!

Justin: Now you're cooking! You culinary expert you! Okay, I have to ask a question, that's the law. "I am obsessed with cheese platters, whenever I see one on a menu at a restaurant, I try to order it. Unfortunately, they're often very expensive and contain very small samples of cheese. I have tried to re-create the magic at home but it's just not the same. How can I re-create a restaurant worthy where platter at home without breaking the bank?" That's from cheese obsessed in Vermont.

Bridget: Well, they could just walk outside, they are in Vermont. I mean, cheese hangs from the trees up there.

Justin: That explains everything.

Bridget: Well, okay. So, I think a good cheese platter has to have three kinds of cheese, usually there's a cheddar involved. A nice sharp cheddar, and then a bleu and neither cheddar nor bleu has to be very expensive, you can get pretty good bleu, the third one is where I feel like you can kinda go off the rails and get really fancy. You can have an aged goat cheese or

something tangy, something to offset the funk of the bleu and the sharpness of the cheddar. Three cheeses, that's all you need!

Griffin: The other two cheeses lock, you know they're going to be good. The third cheese, you can get something challenging.

Travis: That's where your personality shows through, that's where it's like "Oh yeah Doug? Doug only does cheese with M&Ms in it. That guy when he does a cheese plate..."

Bridget: Right, you know you're going to get Gouda with Doug.

Travis: And he's gonna make a joke about it and say like "As Gouda as it gets or whatever, that's Doug."

Bridget: And then you get to say "I Camembert it along any longer"

[The Brothers Applauding]

Griffin: Also, if you don't want to leave the house you can usually just make one out of stuff you've got lying around. You can do one with like shredded cheese and then a big mound of cream cheese, and some Cheetos.

Bridget: Crushed Cheez-Its.

Justin: I would probably do, like, my cheddar and blue would be cheap and bad. And then my third powerful cheese, I would get something incredibly powerful because no one can remember the other two anyway, because my third cheese is so important.

Travis: Like a gold cheese?

Griffin: Eating a hateful cheese that you know is going to be quite bad, is a really great way of becoming the monster, here in 2019.

Bridget: That would be the best name for a cheese shop. The Hateful Cheese.

Travis: That's why people put that stinky blue on there, right? That's the challenge cheese, we know you're not a finish that one.

Justin: Nobody wants that one.

Bridget: Yeah, if it smells like a foot. People are just gonna start walking away.

Griffin: We talk about charcuterie a lot, including later in this episode which we recorded this bit, which is weird. Are you supposed to stack it all up like a sandwich and go for it that way, or are you supposed to enjoy each thing one at a time?

Bridget: You can do whatever you want, you can stack it all up Scooby—Doo style if you want. Take a big hammer to it and mash it all into one big lump and...

Justin: Now Bridget, you're an expert you cannot tell people that because then were going to have people going off smashing up charcuterie with hammers and saying "It's okay, Bridget says it's fine."

Bridget: I want video of that. [Laughs]

Travis: I went to a really bougie place recently, in Vegas where the dude had a whole cheese cart and he asked us in questions like, a sommelier, which I also think is BS. He asked us some questions and then he said "Okay, I think these are the three cheeses for you."

Griffin: Oh, no!

Travis: That's not real, right? He just had three cheeses in mind that he was already going to give us, because those were the cheeses he had thought of.

Justin: He had three cheeses in his pocket.

Bridget: I don't understand these places, because they make you automatically feel like you're not good enough for their cheese.

Justin: I'm not

Bridget: [laughs]

Travis: To be fair, I wasn't. I want to say, the knowledge of wine isn't bunk. It's the idea of saying "This wine is better than this wine because of notes of _"

Griffin: Travis, own it. You hate wine, you hate wine people.

Justin: I think Bridget's going to agree with me here, the big problem with the cheese plate is how all the cheese on it is raw. I've been pretty firm on my stance that raw cheese is inedible and it should always be melted into a dip or pizza topping. Do you feel the same way as me Bridget?

Bridget: I will say that slightly warmed cheese tastes a lot better than cold cheese, just putting that right out there.

Griffin: She is meeting you halfway, that is such a generous response.

Justin: Yeah I'm just gonna accept it, "I recently started living alone in my cooking skills aren't that great, I also don't have a lot of time that to cook. What are foods that last a long time in the fridge that I can make multiple meals out of during the week?"

Bridget: Oh boy, well, I would say depending on if they have any limitations, if they like meat or anything like that. I would say that cooking a big batch of beans and rice and then you can keep pulling from it and adding a little bit of chicken or steak or chopped vegetables, things like that. So, I think if you, like what I do at home, I do a cook day. I have a couple of big cook days where I'll cook a big batch of something and then I'll keep that for leftovers for my kids and stuff, so I don't have to start from ground zero every single time. For like beans and things like that.

Travis: Hi, I'm Travis and the other food expert on this podcast. Sous vide, Griffin got me into it...

Griffin: I've been wondering when we were going to get into this.

Travis: You don't have to do anything and you throw that bag into some water with the sous vide magic wand going, and then you walk away and you can come back like three, four, 24 hours, whatever hours later, and it's done.

Bridget: That's kind of amazing isn't it?

Griffin: I love this, I love this meat bath. I was so excited I got one for Justin a couple years ago, I got one for Travis. Justin why don't you chime in what have you been sous videing, babe? What have you got going on in that meat bath, bud?

Justin: [laughs] I —

Griffin: That I got you as a gift, that I thought you'd love like two years ago.

Bridget: Is this a real sous vide thing or are you guys just in a Jacuzzi right now?

Justin: Griffin really did get me a sous vide thing that really is still in the pantry unopened, but Griffin I feel like it's gonna be soon bud. I've just been waiting for a real special time for me and my family.

Travis: Now Griffin, haven't I balanced it out enough by literally using it every day for the last three weeks?

Griffin: Yeah, you're a good one.

Travis: Thank you.

Justin: Let's see, "For my birthday my friend bought me a very fancy chef's knife, something I've wanted for quite some time, but as I started cooking a meal for myself and my partner I couldn't bring myself to remove this beautiful blade from its cardboard packaging.

It looks so pristine and perfect it seems a shame to use it for something as mundane as topping tomatoes, I use my old nasty knives to prepare the meal instead. But now I'm afraid of never using this wonderful blade I've been gifted, help! How do I break in my new knife in an appropriate way, or should I just get it over with and chop the ding dang mushrooms?" That's from Scared of Slicing in Sacramento.

Bridget: I love that question! That actually happens with whole kitchens. People renovate their kitchen and then they don't cook at all, because they don't mess it up. I get that, but I'd say any great meal would be worth using that knife. Anything that you use a just right out of the package knife

on his going to make it feel like million dollar ingredient, because it's just in a slide right through it.

Travis: For Christmas, Justin got me a knife block that is a magnetic, spinning, 360 wooden knife block, that I believe —

Justin: Did I get that knife block, because it was the number one most recommended knife block by America's Test Kitchen chosen as the best knife block, indeed I did.

Travis: I find that, that also makes me use my knives much more, because one, they're visible so I think to use them. Two, magnets are basically magic and I can kind of, from across the room throw the knife at the block and it sticks to it.

Griffin: Oh, that's the best! Every time I watch Kill Bill and Hattori Hanzo does that in the kitchen, he like throws the knife and it gets caught on the — and that's appropriate because whenever I get my knife sharpened at the farmers market I bring it home, I'm very much in this person's shoes where I'm like "This is Hattori Hanzo steel, it's now ornamental it now has sentimental value, I cannot risk dulling this beautiful blade."

Bridget: You have to! You absolutely have to, using a dull blade is the worst thing you can do. It's just going to skip right off of the food and it's going to find your finger every time.

Travis: [shutters] Well, now I never want to cook again. Should I wear chain mail gloves, is that a thing?

Justin: My friend got one of those, because he used to run the slicer at Arby's? So, my friend had one that he would use for cooking all the time, because there is little more empowering than cooking with the chain mail glove. It's like "I don't care, I'll do whatever I want! I cut how I want, where I want!"

Bridget: It is literally medieval right? It puts you back and you want these giant turkey legs. They use them a lot for shucking oysters, the chain mail gloves and things like that.

Griffin: I would worry that I would be like "Well, I've already got the glove. Let's just go ahead and buy a full chain mail suit of armor."

Travis: Why would that worry you?

Bridget: Yeah, that would be kind of amazing.

Griffin: I've been watching a lot of Marie Kondo, and I don't think she'd be so down on me owning a whole set of chain mail armor. I think it would spark me a little bit of joy right now, but then very quickly it would just be a lot of armor.

Bridget: But it probably folds into nothing.

Griffin: That might be a good point, yeah. And you know, when the shit hits the fan I'll be the one wearing chain mail and she won't be.

Travis: And finally, you can fight Marie Kondo.

Griffin: She'll be like "Where's all my weapons and armor, that's right I threw them all away."

Bridget: And chain mail is a great scrubber for really dirty pots and pans.

Travis: So, you could just rub `em on your body

Justin: You're an all—in—one cooking robot.

Griffin: You gotta get all the gristle off.

Bridget: That's like the third thing I need a video for.

Justin: Bridget Lancaster, thank you so much for joining us on My Brother, My Brother and Me where can people find your work? Your body of work, if you will?

Bridget: Well, I would love people to check out my twitter account @realblancaster or you can go to America's Test Kitchen.com\proof you can read all about our new podcast, which I'm so thrilled and honored that you guys like so much. I really appreciate it.

Justin: It is our pleasure, thank you so much for being here Bridget. Let's get back to the rest of the program!

Griffin: Hey, do you boys want to Yahoo?

Travis: I do, thank you!

Griffin: I've got one here that was sent in by Elliott, thanks Elliott. It's an anonymous Yahoo Answers user are who I'm going to name... Percy asks: "Why don't they make an electric eye that moves and watches you and is like Google Home or Amazon Echo? Why don't they make a device like Google home or Amazon Echo, that is an eyeball and eyelids on a moving pole that watches you and follows its eyes on you everywhere you go. It blinks and it talks and it scans you and tells you what it thinks you need like clothing or something like that?"

Travis: Can you fucking imagine if the eye in your house blinked at you and was like "You need new shirts."

Griffin: "Do you want me to talk to the little cylinder guy, you've got in the kitchen and make it get you a new shirt, because I can do that?"

Travis: "That's what you're wearing today? No, no, no. I'm going to order you some shoes."

Justin: I could see what they're kind of saying, because if you think about it in an iRobot sense. You've basically just created ears that lay on your counter. Like an ear and a mouth that lay on your counter, but they desperately want to get up and look at you, and follow you around the house and kill you and help you make breakfast and take your kids to school.

Griffin: And say catty things about the clothes you're wearing, and murder you, and yeah, for sure.

Travis: Or you know whatever we want to call it — I gotta think of a name that's not one of my go to comedy names. Sugarman, yes.

Justin: Go, Sugarman.

Travis: You say "Sugarman, order me another Whitman's sampler." And Sugarman is like "mmm, no." [Laughs] and you're like "what?" And they're like "you still have have half a Whitman's sampler left in the cabinet, I can see it right there. When you finish that one, I'll order you another one, because you know if I get you another one you're going to open that one up and you're immediately going to eat all the toffees and

then leave half of it again and I'm not going through this again with you, Travis."

Griffin: "Now let's talk about those jeans. What in the world?"

Travis: "Are those JNCO's.?" Well actually that might be back.

Griffin: Maybe it can just be Carson Kressley up there, like his eye. The queer eye! The queer eye floating in the air, telling you these things. That could be good. So, I took some stool softeners about an hour ago for personal reasons, and if I don't get up and address the effects of those right now, I'm gonna blastoff like Team Rocket, I'm so sorry guys.

Travis: [laughs] So, should Justin and I just pick up your— Oh, he's gone.

Justin: So, we'll just keep doing this show I guess. Hey, Travis I know something we can talk about while Griffin's gone. I don't want to waste his time with you. You said Sugarman, but really though. If you had an android at your house, what celebrity would you most want its personality to embody?

Travis: See, that's tough, Justin! Because my first thought was to go with Oscar Isaac, who is the celebrity I most want to hang out with and ask him about his time in a ska band in the early 2000's.

Justin: Okay.

Travis: But, you gotta pick somebody who, it's not annoying for them to be there, it's not weird that there. But also you're not so distracted by like "is that Chris Hemsworth?" You know what I mean?

Justin: Do you have an answer for me, or where are you at on this?

Travis: I'm gonna say Dulé Hill.

Justin: Dulé Hill!

Travis: I think that that would be an easy chill dude to hang out with. I was going to say Timothy Omundson, but I think it was just stuck because I also thought James Roday, so basically I just cycled through different actors from Psych. I could also see Maggie Lawson. Basically, anyone from Psych. Corbin Bernson maybe, I don't know much about him.

Justin: I think mine would probably be John Larroquette. Because I feel like —

Griffin: Are you guys still going?

Justin: Yeah, we were just talking about, if we had a robot butler, what celebrity personality—

Griffin: But, if you guys kept doing stuff without me here, I am going to have to leave in the part where I took stool softeners and had to get out.

Justin: Yeah exactly. It was a good time.

Travis: Justin said he didn't know how to plug up his sink and you don't know how to plug up your butt hole. [Laughs]

Justin: It's all the same. Hey Griffin, if you had a celebrity— I just said John Larroquette, because I feel like, kind of catty, definitely loves loyalty, but can be a little bit catty with people, but also hard worker, smartest guy in the room, would love that as my robot butler.

Travis: And I said, anyone from the cast of Psych.

Griffin: Yeah, okay. So, are you talking about robot butler or are we still talking about the eye? Because, if it's a robot butler...

Travis: It's both!

Griffin: Well, it's not Trav.

Justin: It's an android that lives in your house, what celebrity personality would you want it to be?

Griffin: It would change for me, if it's a robot butler with a robot bod, it would probably be Rosie O'Donnell just because it would make me laugh all the time, and if it was just an eye floating above me though, I would want something more ominous like a Tilda Swinton. If there was a Tilda Swinton telling me that I don't need more syrup, I have four bottles of syrup, stop buying syrup every time I go to the store or also that my jeans are whack. I want that to be a stern, stern Tilda.

Travis: If were talking about a floating eye, I would want that to be more someone I'd be afraid to disappoint. I would say like a Bradley Whitford.

Griffin: Oh, yeah.

Justin: See, now I would say Toby Ziegler would be the one that I would most not want to disappoint, like no way.

Griffin: Yeah, get a shiv up there.

Justin: Get shiv in the mix. All right—

Travis: Oh, wait, wait, wait. Steven Weber, final answer!

Griffin: Travis goes hard for Steve, stans for Steven.

Justin: Steven Weber is good!

Travis: Steven Weber final answer.

Griffin: We should be clear, we are talking about if you could copy and paste the personality of that person, so they would be around you all the time. You're not talking about literally sort of uploading Steven Weber's actual consciousness, Black Mirror style.

Justin: Putting him in a jar like Brocktoon. [Laughs] Here's another question "I work for an insurance company, or corporate campuses several buildings serviced by an access road that feeds out to the main strip. The grounds are nicely landscaped including a big pond near the entrance. Problem is this has attracted a big flock of geese that wander the grounds. Sometimes they'll just walk out on the access road and cause traffic jams.

The most heinous thing I saw where a gaggle of geese standing from the access road where it meets the main road and seven cars backed up waiting for them to move, you couldn't even go around them, because of the median. I've yet to be trapped by them but I know it's only a matter of time before they make me late for work. What can I do to get rid of these geese, without hurting them?" That's from My Goose is Cooked in Massachusetts.

Travis: I guess what we're dealing with here is life, uh, finds a way.

Justin: I'll allow it go on.

Travis: We tried to take the land from the geese, and now the geese are taking the land back.

Griffin: [laughs] It's not bad, I mean. Man creates goose, goose delays man, God kills man, goose kills God.

Travis: Eats God!

Griffin: Goose eats God! Women rule the world.

Travis: Mmmmm.

Griffin: Food for thought. Hey, is it possible the insurance company you're working for... Is Aflac? And these geese are here by design, because the Aflac duck heeds to fuck, so they bring in—

Justin: And as we all know ducks love to fuck geese.

Travis: That's also Aflac's second motto.

Griffin: The Aflac motto is "15% or more off 50 —" or whatever. No, that's Geico but they have a motto. The other one is "The Aflac duck gots to fuck."

Justin: [laughs] The Aflac duck, a cross species breeder that is an abject horror to God himself.

Griffin: A duck in a goose! A goose is just a pretty duck! I don't know why—

Justin: Griffin, it would make a guck, and I'm not a fan of this portmanteau.

Travis: No!

Griffin: Or a deuce, that's not good either.

Justin: A deuce guck.

Travis: Male gigolo!

Justin: [laughing] You monster...

Griffin: Deuce Guck, Rob is back and this time he's playing 1/2 duck half goose monstrous hybrid who is here for your sexual needs, he's Deuce Guck. Guck Gigolo!

Justin: I just think that if that happens, let's not get rid of the geese, alright. Let's leave the geese and then be late for work whenever the fuck you want to.

Griffin: It's so good.

Travis: You could just, plan on leaving your house like 15 minutes late and just be like "The geese!"

Justin: "The geese again!" and then eventually, they'll round up all the geese and they'll send them to a [sarcastically] real nice geese farm upstate! Real nice fellow employees!

Griffin: Now Justin, you're suggesting that these people who are going to send them upstate, are somehow able to collect all geese.

Justin: I'm saying that if it starts cutting into employee productivity. Corporate America will find a way to evict these geese to hell. That's kind of what I think is that they'll probably kill all the geese. So, there is a limited number of times you could use this excuse, would be my concern.

Griffin: I feel like Dilbert got weird. When it was then more about them killing geese, but I think following Scott's arc, his journey through this life and the sort of unorthodox path that he's decided to carve through it. I think it makes a lot of sense.

Justin: Oh, Scott!

Griffin: Oh, Scott you've done it again!

Justin: You made us talk about you, Scott. You win this round!

Travis: This Jumbotron from Scott...

Griffin: Hey, do you guys want a quick Yahoo?

Travis: How quick?

Griffin: This one was sent in by Level 9000 Ya-drew Druid Drew Davenport, Thank you Drew. It's "Ya-drew" answers user Greatest who asks: "Why do people with baguettes think they are better than me? I was at the local grocery store asking where I could find a good meat to go on a charcuterie and not one but two people holding baguettes told me "You seem like a deli ham kind of person." They seem like they were talking down on me and I just wanted to know why baguettes make people mean?"

Justin: I don't believe this, I don't believe that any one has ever told anybody "You look like a deli ham person."

Travis: I guarantee here's what happened. "Hey, where do I find me for charcuterie."

"Oh, you should check out the deli."

"Oh, I'm a deli meat kind of person?"

either that or this person said "Where could I find me for a 'charcucutary'?" And they were like "Mmm, maybe you should stick with bologna ."

Griffin: That's what it was, these baguette—havers, they heard you say "Yeah, I'm looking for some good meats for some 'charcurgtory' and they were like "Oh, babe. Oh, sweetheart. You are not prepared for— You're gonna get hurt, you're gonna hurt yourself."

Travis: "We've talked about charcuterie before on this show, you couldn't handle it."

Griffin: "You couldn't handle it! They call it sharp cheddar for a reason!"

Travis: "You don't even know where to look, where you gonna find the raw honeycomb? You don't! You can't! Get a Lunchable, start there."

Griffin: A Lunchable is like a— That's right it's like a training charcuterie!

Travis: Charcuterie Junior! New from Hasbro!

Justin: It is! They should start calling at that, I'd bet you'd rope in some dumb people. Charcuterie Junior!

Griffin: Char—cute—rie!

Justin: There it is! Here I was scraping for it, you found it!

Griffin: And you could do it like those bad Chevy commercials, where you get a bunch of people sitting at a table and maybe they're professional chefs, some of the best chefs in the country. I'm talking about real Emeril Lagasse types. And they're sitting there at the table and you say "Here, have some charcuterie while you wait." And they eat it and then Emeril is like "Hey, this is pretty good charcuterie!" And then you pull it off and it's been Lunchables! and he'll never work in this town again.

Travis: That'll teach him.

Griffin: That'll teach him for fucking kicking it up so much! Listen there's a reason the rest of us aren't kicking it up all the time Emeril, and now it's time for you to pay the piper. You've been embarrassed by my Lunchables commercial.

Travis: Got you!

Justin: Folks, that's gonna do it for us. Thank you so much for listening to our program. We hope you have enjoyed yourself very much. We want to say a huge thank you to Bridget Lancaster, you can watch her on America's Test Kitchen or you can download and listen to Proof a podcast from America's Test Kitchen. I would highly recommend all episodes but the ones about bean-boozled. There's a two-parter about how they get the weird flavors in bean-boozled, jelly bellies. It is utterly fascinating, that you should listen to. We are very grateful to have her on the program.

Travis: We also want to say we are going to be at PodCon, that is coming up January 19 and 20th. So, if you're in the Seattle area and you want to come, you can grab tickets at podcon.com. There is also a remote attendance option, where a little bit after the event you can basically get recordings of all of the panels, performances, and live recordings from PodCon too, so even if you can't make it, you can still hear all the stuff that's discussed there. Go to podcon.com. Also, go check out mcelroy.family. There is a lot of cool stuff on there, but also there's a link to our live shows and you can get your tickets for our upcoming Birmingham, Alabama and New Orleans, Louisiana shows. That's coming up February 8, 10th, and 11th if I remember correctly. So, go check that out mcelroy.family as well as everything else we do.

Griffin: I think that pretty much covers it, right? Thanks to John Rodrick and The Long Winters for the use of our theme song "(It's a) Departure" off the album "Putting the days to bed". It's a great album, great song, we're very fortunate that we are able to use it. Check out the other MaxFun shows, JV Club, Rachel was on an episode this week. I guess last week by the time you listen to this.

Justin: Rachel who?

Griffin: [bad Borat impression] My wife! So, that's very exciting. I can't wait to dip into that. It just came out right before we started recording so, y'all want that final?

Justin: Heck yeah.

Travis: Sure do.

Griffin: Here goes! This final Yahoo was sent in by Jeff Mauk, thanks Jeff. It's Yahoo answers user Lana K. who asks: "Is it possible to be blowed out a whales blowhole and life?"

Justin: My name is Justin McElroy.

Travis: I'm Travis McElroy.

Griffin: I'm Griffin McElroy.

Justin: This is been My Brother, My Brother and Me, kiss your dad square on the lips.

[theme music]

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[Garage punk song]

Jesse: Hey, it's Jesse, the host of bull's-eye with Jesse Thorne. I'm coming to Portland, Oregon. We're going to be doing a very special live episode of bull's-eye, my NPR interview show. It's taking place, Friday, February 15 at Revolution Hall. What are you gonna see if you go to Portland, Oregon to see the show? You will see me live on stage talking with folks like Corin Tucker from Sleater Kinney, Dir. Lance Bang's writer, Bill Oakley, Simpson's legend.

We will also have live music from Roseblood and live comedy from Katie Wen, it's going to be a blast and half. It's also part of a big podcast festival called Listen Up Portland. Tons of other great podcasts are playing at it too. Our pals The Doughboys among others. Again, that's Friday, February 15 at Revolution Hall in Portland, Oregon. 7 PM, tickets are on sale now. Get them at listenupportland.com and Thanks!