

Wonderful! 89: Timothy Cooljazz

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[theme music plays]

Rachel: Hi, this is Rachel McElroy!

Griffin: Hello, this is Griffin McElroy!

Rachel: And this is Wonderful!

Griffin: [quickly and indistinctly] This is a podcast where we talk about things we like. [normally] And this one is gonna be, uh... groundbreaking.

Rachel: Ooh!

Griffin: This is groundbreaking television, people, because first of all you can't see it. Uh, there's no visual component to this television show. It's just a podcast that you listen to. The other thing that's unique about this one is, as far as I know, it's the first podcast episode that has, like, a side A and side B, like you might find on a record.

Rachel: [laughing] Oh, okay!

Griffin: And what's exciting is, uh, we f—uh, have fucked up... pretty bad, with our dining routine for the evening. We have this place we—we order from on Tuesdays. Maybe I'm going a little too far, uh, behind the music for Rachel right now. Let me check with you before I go any further.

Rachel: [laughs] I mean, you can share this information. It doesn't make us look particularly interesting.

Griffin: We order the same Chinese food basically every week before we record, 'cause it's real fast, but we did not know that they are on vacation this week, and they deserve it. Holy shit, they deserve it.

Rachel: Yeah, it's a family owned business.

Griffin: Family owned business. Week in, week out, they—they—they deliver, let's just say, da goods. It's already late, the kiddo's in bed, no dinner in our tum-tums, but we decided to talk about things that we like, as if we could even muster the enthusiasm for anything, before we get other food in our guts.

Rachel: We're professionals, Griffin.

Griffin: No. Yeah, I am a professional, but you know—you know who else is a professional?

Rachel: Who?

Griffin: Frickin'... Dave Coulier, and he doesn't go to work with an empty belly! Dave—uh, Dave Gates, Bill Gates's brother—

Rachel: [laughs]

Griffin: —doesn't go to work with an empty belly!

Rachel: Why are your references all from 20 years ago?

Griffin: Because I stopped learning who people were after that.

Rachel: [laughing] Okay.

Griffin: I have learned, like, three names since then.

Rachel: Uh-huh?

Griffin: Zendaya... [pauses] Shit, that's it! That's the only name I've learned in the last 20—your name, Rachel—

Rachel: Yeah.

Griffin: But that's easy, 'cause there's... Um, so yeah. At some point, we're just—you're gonna hear just wild footsteps getting quieter as we charge the person delivering the food to our front door, and then we will eat, and I guess we'll be back and it'll just be a different show, I feel like.

Rachel: It will.

Griffin: What are you most excited about, to eat 'em?

Rachel: Oh, for the eating?

Griffin: Yeah, when you eat, what's the thing you are like, really excited about?

Rachel: I mean, the part where I chew it and then swallow it and it smells real good?

Griffin: Oh, so for you it's the smell!

Rachel: Yeah?

Griffin: I like the flavor in my mouth.

Rachel: I mean, the flavor's good, but the s—

Griffin: But you prefer the smell, huh?

Rachel: [pauses] [laughing] This is when our audience find out what I'm like when I'm hangry.

Griffin: [laughing] Yeah!

Rachel: [laughs]

Griffin: That's what I'm saying, we're gonna be coming at you a little bit fuckin' aggressive.

Rachel: [laughs]

Griffin: This one's gonna be, like, you know, mid-90s MTV, like we're so edgy, we have something to prove!

Rachel: Can we talk about our small wonders?

Griffin: Yes. Mine is the massage chair that we have. It's like a little insert, it's like a little... What, like a little lay—a pad you lay on the chair and then it's got balls in it, and they rub you all over, very hard. I got a—I got my trick shoulder, and it goes out sometimes, and I need the ball chair to get deep down in my frickin' grooves, and it does the job really nicely. I make faces that I don't think Rachel likes?

Rachel: [laughs]

Griffin: Because they are, I would say—I was gonna say semi-orgasmic, but I'll go ahead and say, orgasmic. And—

Rachel: It just makes me wonder what you're like when you're getting a massage from a professional.

Griffin: Well, the ball chair don't know things. The ball chair won't go home and tell, you know, their significant other, like, "Hey—"

Rachel: So when you get a massage you like, hold back? Like, you—

Griffin: Well, my face is down in the little toilet seat.

Rachel: Oh, but you're makin' the face?

Griffin: Oh, I can make all the faces I want in the toilet seat!

Rachel: [laughs] Okay!

Griffin: They don't—they don't—they don't gotta know! But I don't make the noises I make in ball chair.

Rachel: Okay.

Griffin: Like, uh... You know, like, "Aww!" Or like, [half-hearted Austin Powers impression?] "Yeah, baby!"

What's your small wonder?

Rachel: My small wonder is like, hangers that are multiple hangers? You know what I mean?

Griffin: Not even...

Rachel: Like, hangers that have multiple slots on them? Like, hangers for several pairs of pants, you know? And they have, like, multiple hangers in one hanger? You know what I'm talkin' about?

Griffin: I don't trust them! I know what you're talking about, but that's—that is a—that's a lot—[sighs] that's a lot of pants for one hanger to hang up, and it—

Rachel: Well, see, I—I use it for skirts.

Griffin: Ohh!

Rachel: So it's not as much weight on the hanger.

Griffin: #lifehacks?

Rachel: Mm-hmm. [laughs] It's a small wonder, I didn't say it was a large one. [laughs]

Griffin: Uh, yeah, no, I like a good hanger. I remember when I got rid of like, all the shitty hangers that I brought literally from my childhood home—

Rachel: Yeah...

Griffin: —and went to Target and got the like, you know, 20 pack of hangers that every college student gets. Like, the dummy thicc plastic ones that like, just will not be knocked over.

Rachel: Yeah. You know what a really classy person has all the wood hangers? Maybe we should—maybe we should think about—

Griffin: I don't like the wood hangers. Too hard to put in a sweater. I stretched out my neck holes. Nice try, wood hangers! I need a little bit of give.

Rachel: You don't hang sweaters, you fold 'em up.

Griffin: I hang my sweaters up.

Rachel: Hmm.

Griffin: I'm sorry, I don't like wrankles. I go first this week.

Rachel: Oh, good!

Griffin: My first subject is gonna make me so angry, because we haven't had our delicious dinner food yet—

Rachel: [laughs]

Griffin: —'cause it's a food!

Rachel: [laughing] Okay.

Griffin: And it's a mouthwatering food that I always crave, and this is the worst—

Rachel: I actually have a food item, too, that I'm saving for second.

Griffin: Holy shit, yeah.

Rachel: I'm saving it for second.

Griffin: I—I'm too lazy to rearrange my Word—

Rachel: Okay. [laughs]

Griffin: —my Word document. Um, I wanna talk about buffalo wings.

Rachel: Oh, wow!

Griffin: And my buffalo wing eating days are mostly behind me, at this point. It's—for me, if I am going to eat buffalo wings, it has to be like, an event. It has to be like, either a buffalo wing party, which doesn't exist, or like, the Superbowl—

Rachel: Yeah.

Griffin: —or like, a bunch of people are getting together and it's like, "Ooh, I know! Let's get some wings!"

Rachel: Yeah.

Griffin: It can't just be like, I show up to a party and they're like, "Oh, and by the by the way, there's some buffalo wings in there." It has to be part of the thing, you know? So I can begin preparing for it.

Rachel: You know what it would work for me—so, I, as Griffin knows, don't particularly like foods that are messy.

Griffin: Yeah.

Rachel: But, if they had like, corn cob holders, but for buffalo wings?

Griffin: Oh, wow!

Rachel: I mean, it'd be a lot of fuss for a small—a small item, but—

Griffin: Yeah, but—

Rachel: —I think that would make the difference for me.

Griffin: There's something there. There's something there.

Rachel: I guess if you had like, a boneless wing, then you could—you could stick some—

Griffin: [loudly] I don't—I don't even wanna hear about boneless wings during this segment.

Rachel: Oh?

Griffin: I don't even wanna hear about boneless wings during—those are chicken tenders. Those are chicken tenders with buffalo—

Rachel: No, no. No, 'cause they're juicy, like a wing!

Griffin: Hamburger's juicy like a wing. You don't like at that and say, "Mmm, cow wing!" So...

Rachel: [laughs] All right, continue with your segment. I'm not gonna go down this rabbit hole with you.

Griffin: It's part of the visceral experience—it's the same reason I like crab legs. I like the work. I enjoy the work.

Rachel: I know, that's so strange to me!

Griffin: I enjoy looking at the clean bone and knowing, "I did that."

Rachel: Okay.

Griffin: "And now it's in me, giving me strength and power!"

Rachel: I mean, I definitely like the flavor.

Griffin: The flavor you cannot debate. It's so good. It also hurts me so bad, and that's why it's only like, a once a year.. the Superbowl for me is basically like spicy meat Christmas, and I can't celebrate that day any other time of year.

I went to Applebee's on my birthday when I was, like—shit, man, 14? 13, maybe? And I was in the play Charlotte's Web and I ate too many buffalo wings, and I ate an ice cream sundae 'cause it was my birthday. I think I got Yoshi's Island for su—or whatever the Nintendo 64 Yoshi game was. And—Yoshi's Story.

And I ate all the food, and then I did have a throw up on the stage. And I was Templeton the rat. And I barely—I made it off the stage, but right—right off the wings, I yarked right there. And so I think that's probably the turning point for me.

Rachel: Yeah...

Griffin: That's probably when the—the flow of, uh, buffalo wings came to a—a quick end.

Rachel: You don't think it was the ice cream sundae in combination with the buffalo wings?

Griffin: Yeah, I think that ice cream sundaes didn't come out of that one unscathed, as well.

Rachel: [laughs]

Griffin: Uh, the spice factor. It's out of this world. Buffalo sauce? It's not just hot sauce. A lot of people think that. There's usually— I mean, there's always some some sort of buttery-ness component in it. Usually a vinegary-ness component in there, along with the spicy sauce. It's uh, you know. It's creamier than a lot of people give it credit for, and when it is liberally applied and correctly applied to a chicken wing, it is glorious.

I will say this about just the sauce: the sauce is good. I'll eat it on anything. I like the sauce a lot. So if there's a—you know, buffalo chicken sandwich, and obviously I don't want bones in there, because that would be... something, wouldn't it? A sandwich with bones in it?

Rachel: [laughing] Mm-hmm?

Griffin: What if?

Rachel: [laughs]

Griffin: I w—I'm not gonna kick just like, buffalo sauce, whatever, out of bed. Because I think the sauce is good, but I just like... I like the wings! I like the wings. I like the lollipop shaped one, I like the two-boner, I—that's not what you would call it—

Rachel: [laughs]

Griffin: What do you call that one? The one that's a two-boner?

Rachel: [laughs] Wasn't—wasn't your nickname in high school two-boner?

Griffin: It was!

Rachel: [laughs]

Griffin: Yeah, it was. And uh, I think everybody knows why.

Rachel: [laughs] Um, did you do some—

Griffin: I popped two boners in one gym class.

Rachel: [laughs] Did you—[laughs] did you do research on the history of buffalo wings? 'Cause I'm very curious.

Griffin: I did.

Rachel: Okay.

Griffin: I did. I wasn't done praising their—their greatness, but I think people get the point.

Rachel: [laughs]

Griffin: Buffalo sauce is great. Buffalo chicken... Uh, sometimes I'll have a BBQ wing, right? That's my confession. If I'm at a restaurant and they have 'em, sometimes if I'm being a good boy I'll have a BBQ wing.

You get the sort of experience, not the spicy, whatever. Um, you know I want that buffalo stuff, though. If you see me eating a barbecue wing, just know that I have quiet tears that I'm pushing down inside, 'cause I wish it was buffalo flavored.

Oh my God, the food's almost here. I'm gonna hurry with segment, see if I can beat the guy to the door. Uh, the—so there's a—there's disputes, as there are for the origins of many great things in this country. Uh, one of the earliest claims is that buffalo wings were first prepared at the Anchor Bar in Buffalo New York by Teresa Bellissimo, who owned the bar with her husband Frank, in 1964. This was an institution, uh, in Buffalo. And at that time, like, buffalo wings, nobody wanted 'em. Or—or chicken wings, nobody wanted 'em. They were an undesirable cut of the chicken. They were mostly used for stocks or soups.

Rachel: Yeah.

Griffin: And so, they just started putting this good spicy sauce on it. And there are several stories, uh, about where it came from. Uh, here are just a few. Um, "Upon the unannounced late-night arrival of their son Dominic with several friends from college, Teresa needed a fast and easy snack to present to her guests. It was then that she came up with the idea of deep frying chicken wings and tossing them with cayenne hot sauce."

Was that the doorbell?

Rachel: Yeah.

Griffin: [distantly] Bye, everybody!

Rachel: [laughs]

Griffin: [softly] Where were we?

Rachel: You were talking about somebody named Teresa.

Griffin: [sighs] Ah, yes.

Rachel: And wings for her—for her—'cause they had a kid or something.

Griffin: Ah, the buffalo wing. [laughs quietly] It seems so childish now, doesn't it?

Rachel: [laughs]

Griffin: The meat of the chicken. The meat of—the spicy meat of the chicken. I've just tasted the massaman curry, and had it for dinner, and just thinking about the child's meat, chicken, spicy meat, it just seems so foolish now, doesn't it, Rachel?

Rachel: [laughs]

Griffin: I suppose I can continue. Yes. [groans] The Bellissimo family—there's a bunch of stories. None of them are particularly interesting. It's variations on, like, "We had this chicken! I don't know, man! And then somebody needed to eat and I thought, 'Hey, what about spicy meat?' And everybody seemed to really like it."

Rachel: Do we have a time frame for this?

Griffin: This was, uh, 1964.

Rachel: Okay.

Griffin: And then shortly thereafter there were a lot of others sort of conflicting reports from other, uh, buffalo wing-based restaurants. Very quickly, people realized like, “Hey, we can do a whole frickin’ restaurant about this!” And then—

Rachel: Can you imagine being alive in a time where buffalo—

Griffin: Pre—

Rachel: —wings were invented?

Griffin: It must’ve been very exciting, and also it’s—it was probably a very good year for Pepto-Bismol and Imodium.

Rachel: [laughs]

Griffin: I think that they were big, big boosters for the buffalo wing industry, um, because Lord knows they have gotten plenty of money from me. You know, speaking of restaurants based around buffalo wings, we gotta talk about B Dubs, don’t we?

Rachel: Yeah.

Griffin: Was that a thing in St. Louis, or... what’s up?

Rachel: Buffalo Wild Wings was a thing that I didn’t know about until college, and I went maybe once, and they were having a karaoke night.

Griffin: Oh...

Rachel: And it was very bad, and I don’t know that I ever went back.

Griffin: God knows what I like is filling my body with spicy meats—

Rachel: [laughs]

Griffin: —and then getting up there and crooning while being very nervous.

Rachel: [laughs]

Griffin: That all sounds really, really good to me. Uh, BW3's was in institution in Huntington. It was a big deal. Go to BW3's, do some trivia. They had like, you know, \$2 pitcher night or something completely wild like that, and you would just go and just get torn—

Rachel: See, to you—

Griffin: —get torn up in multiple different ways.

Rachel: To you, there are three W's.

Griffin: Well, yes.

Rachel: I only grew up with two.

Griffin: They called it BW2's?

Rachel: They just called it Buffalo Wild Wings, 'cause that's the name of the restaurant. [laughs]

Griffin: I—BW3's can't just be a Huntington thing. That cannot just be an Appalachian—

Rachel: No, it's not. I have—I have heard other people refer to the third W. Uh—

Griffin: W—weck.

Rachel: It is not what I grew up with.

Griffin: It's Buffalo Wild Wings and Weck. It was founded in 1982, by one Jim Disbrow, and one Scott Lowery. Uh, Weck, by the way, is like a... uh, I think it's

German? Shortened German word for like, a kaiser roll? Like, a rel—like a roll.
Just like a--

Rachel: Or it's just like, the sound that you make—

Griffin: When you eat a buffalo wing?

Rachel: Mm-hmm.

Griffin: Yeah, let me—let me see. [exaggerated eating noises]

Rachel: [laughs]

Griffin: Uh, here's a very uninteresting story about where Buffalo Wild Wings came from. I think this whole topic is plagued with really bad origin stories. I'm going to read verbatim, uh, what I found on, uh, 'Whichipedia'.

"Lowery's parents had become Disbrow's guardians, as they were his ice skating coaches. After Disbrow had finished judging an amateur figure skating competition at Kent State University, the pair met up to get some buffalo style chicken wings to eat. Failing to find any restaurants serving them, they decided to open their own restaurant serving wings."

Rachel: Why does ice skating have anything to do with this? [laughs]

Griffin: Why do we need to know the ice skating, and also that's the origin story of every restaurant ever, I hope.

Rachel: [laughs]

Griffin: I don't think anybody's ever like, "There's a thousand very, very profitable hamburger restaurants in this city. What about just one more—well, let's just throw our hat in the competition."

Anyway, buffalo wings are dope as hell and I like eating 'em, and I miss them very badly. I miss them more than any friend of ever sort of, uh, lost from my life. They are my spicy friend and, uh, that's all I'm gonna say about it!

Rachel: Can I destroy a long-held McElroy belief?

Griffin: Sure!

Rachel: [pauses] There is the sensibility that the food itself is the problem—

Griffin: Huh.

Rachel: —and not that you have eaten too much of it.

Griffin: Ohh!

Rachel: And that perhaps you could have the food—

Griffin: Wow...

Rachel: —but in a smaller amount.

Griffin: [mockingly] Wow, I guess you're, uh, like, uh—

Rachel: [laughs]

Griffin: [mockingly] Wow, I guess you're one of those tummy doctors, now. Wow.

Rachel: I'm just—I'm just saying—

Griffin: [mockingly] I didn't know you knew about the insides of my body, you put a lil—hey, when did you put a lil camera up there?

Rachel: [laughs]

Griffin: [mockingly] Or did you—hey, did you ever do a Inner Space to go inside my body and see what's goin' on in there?

Rachel: [laughs] In moderation—

Griffin: [mockingly] Hmm...

Rachel: —most foods can be consumed, I believe.

Griffin: [mockingly] Ohh! Interesting!

Rachel: Yeah.

Griffin: [mockingly] So, tell that to a kid with a peanut allergy.

Rachel: Okay.

Griffin: [mockingly] Ah, no, you just ate too many peanuts, Dorf—Dorfy!

Rachel: [laughs]

Griffin: [mockingly] Sorry!

Rachel: You're not allergic to Buffalo Wild Wings.

Griffin: Am I? 'Cause I have—I have a lot of circumstantial evidence to prove otherwise.

Rachel: Okay.

Griffin: By which I mean every time I eat them my body hurts, all over. Inside, outside, bones and all.

Rachel: We'll agree to disagree on this.

Griffin: All right. Hey, what's your first thing?

Rachel: My first thing... is Jerry Mulligan!

Griffin: Yeah.

Rachel: Are you familiar with cool jazz?

Griffin: [laughs loudly]

Rachel: [laughs]

Griffin: Is there such a thing as hugely uncool jazz? It's—

Rachel: Let me take you to the jazz corner.

Griffin: Okay. Well, this one—I do a jazz song for poe—okay, yeah. That seems like—

Rachel: [laughs]

Griffin: No, it seemed like you were about to throw your—throw your lot in for the theme song. I saw you start to—I saw you start to do a bass noise with your mouth.

Rachel: Well, I've lost my nerve now.

Griffin: Ah, dammit.

Rachel: Cool jazz is actually a style of modern jazz music that arose in the United States after World War II. It is characterized by relaxed tempos and lighter tone, in contrast to the fast and complex bebop style.

Griffin: Okay, so smooth jazz is maybe the cousin—the—the even smoother version of cool jazz.

Rachel: [laughs] Cool jazz often uses formal arrangements and incorporates elements of classical music.

Griffin: Okay.

Rachel: So it's—it's more like, melodic and more what I would consider pleasing to the ear, if you are, you know, just trying to enjoy music while you do something else. [laughs]

Griffin: Not me, man. I want my jazz fast and terrible.

Rachel: [laughs]

Griffin: Fast, unlistenable, just sort of, uh, you know, a hammer scraping against a tin roof, just—but at 160 BPM. That's my shit right there.

Rachel: Mm-hmm.

Griffin: Just upending a big ol' toolbox down a spiral staircase.

Rachel: [laughs]

Griffin: At 199 beats per minute.

Rachel: Just throwing a whole drum set over a cliff.

Griffin: Yeah.

Rachel: Mm-hmm.

Griffin: Uh, who's—and this man is a cool jazz lezend—legend?

Rachel: Yes. Uh, Jerry Mulligan was a, uh, jazz saxophonist, but he also played the piano and the clarinet. Uh, he was a band leader, a composer, and an arranger, and he is considered one of the kind of cool jazz founding fathers.

Griffin: Damn, that's a cool thing to be a founding father of.

Rachel: Yeah. He literally played on the Miles Davis album, Birth of the Cool.

Griffin: So that's a—I mean, it's right there on the tin.

Rachel: Yeah. [laughs] Uh, he has also played with greats like Charlie Parker, Duke Ellington, Dizzy Gillespie, Dave Brubeck, and the New York Philharmonic.

Griffin: Damn.

Rachel: Yeah. He's—he's the real deal. When I was doing some research on him, he has been a part of, like, over 40 albums, I believe?

Griffin: Oh, jeez.

Rachel: Uh, I became familiar with him because we have one of his records. Uh, I guess Miles Davis gave him the nickname—I'm assuming is Jeru? It's spelled J-E-R-U.

Griffin: Now... that's fine, but he's one of the founding fathers of cool jazz and I feel like you could've really worked that into it. Something like Timothy Cooljazz, or—

Rachel: [laughs]

Griffin: Uh, Raphael Cooljazz, or something like—

Rachel: [laughs]

Griffin: —do you know what I mean?

Rachel: [laughing] Uh-huh. Well, you don't get to choose your own nickname.

Griffin: No, I'm saying—that's what I'm saying. Miles should've done a better job.

Rachel: Oh yeah? You think so?

Griffin: Yeah.

Rachel: Uh, he has also played for presidents such as Jimmy Carter and Bill Clinton.

Griffin: Aw, I bet Bill enjoyed the shit outta that show, holy shit.

Rachel: [laughs]

Griffin: I bet you Bill was—

Rachel: He was at the inauguration that he played.

Griffin: Aw, damn. I bet he was front row center like, “Aw, look it him tickle those flanges.”

Rachel: Yeah, `cause he’s—so, he’s a baritone saxophonist, and as you may remember, Bill Clinton also played the saxophone.

Griffin: That’s why I’ve been saying the things I’ve been saying the last 10 seconds.

Rachel: I’m—I’m speaking directly to our listeners.

Griffin: Oh yeah, he’s the sax man.

Rachel: Sax man.

Griffin: Saxident.

Rachel: S-A-X.

Griffin: [laughing] Saxident sounds, like, bad. Saxident sounds like hoodie, and it happens when you go to your band meet after going to Applebee’s and eating too many buffalo wings, and then you have a saxident right there on the risers.

Rachel: [laughs] I can’t remember if I said this a minute ago.

Griffin: Jeru is the last—yes.

Rachel: Yes. So I have—I have that album. Uh, my dad donated a series of jazz records to me from his own collection—

[jazz music begins playing in the background]

—and this was the 1962 album, Jeru, and I wanted to play a little bit from the song You've Come Home, which is the first track on that album.

[jazz music plays]

Griffin: Now that's what I call cool jazz.

Rachel: Uh-huh! [laughs] I, um—I really like cool jazz! I don't think I realized that was the genre I liked until I started reading, like, who it was. And when I read Miles Davis and Jerry Mulligan I was like, "Oh! I like cool jazz!"

Griffin: [laughs]

Rachel: So his—his story is kind of interesting. Mulligan, as I will call him from here on out—

Griffin: Oh, you don't wanna do Jer?

Rachel: Eh...

Griffin: All right.

Rachel: Uh, he dropped out of high school during his senior year to pursue work with a touring band, so when he was 17 he was already arranging and playing music. Uh, he went to New York City in 1946, uh, and became the arranging staff for Gene Krupa. Have you heard of Gene Krupa?

Griffin: Yes.

Rachel: He's like, a famous like, big band guy.

Griffin: Yeah, sure.

Rachel: Yeah. And this—this time period, there were a lot of like, band leaders, and like, big bands.

Griffin: I remember that. I think Cannonball Adderley was—wasn't he one? No, he was a band teacher, I think, in like, a high school, who moved to New York and became a—yeah.

Rachel: Uh, but when he was playing with Miles Davis in 1948, he was one of a nine piece band. Uh, and Mulligan was on the baritone saxophone, so that's when he kind of got his reputation. Although, he initially started playing the clarinet.

Griffin: Hmm. You don't see a lot of... I mean, I know it's a thing, but you don't—I—

Rachel: It's definitely a thing!

Griffin: It's definitely a thing, but I don't—I can't think of like, a jazz clarinetist. Do you know what I mean? I feel like the brass gets all the attention.

Rachel: Ooh... there's somebody in my mind, and I can't... remember who it is.

Griffin: Oh, was it, uh... Derrick Cooljazz?

Rachel: [laughs] Sure. Uh, so now the, um, Library of Congress serves as the repository for the Jerry Mulligan collection, which, uh, they obtained when he passed in the late 90's. And it consists of approximately 700 items—

Griffin: Whoa.

Rachel: —including original scores, sketches, arrangements, photographs, sound recording, correspondence, and an oral autobiography, recorded before he died.

Griffin: Holy shit. So that's all available online then, right? Isn't that how, like, the multimedia stuff that the Library of Congress has works?

Rachel: I believe so, although I didn't look into it. What I did do is watch part of a documentary that was created about his life. Uh, it's an hour and a half long. It's on YouTube. It's called Listen, and it's just all about his origin, and it's a lot of, uh—

[Griffin clapping]

Rachel: [laughs quietly]

Griffin: [distantly] Sorry. [normally] Sorry. I just remembered something that happened. I didn't mean to interrupt your bit. You sent me a link to the song that we just played on the show today.

Rachel: Yes.

Griffin: And I listened to it, and then another video documentary was like, next up on the YouTube channel, and I thought—when you said that about, “Oh, then there's this documentary on YouTube. it's an hour and a half long,” I thought for a second, like, was that what I watched? And then I remembered, no, what instantly loaded after this was a behind the scenes about the making of the song Pam.

Rachel: [laughs]

Griffin: And I was like—or Peg, sorry, Peg. And I was like, “Oh... that's a different thing.”

Rachel: [laughs]

Griffin: There's like, a guy, the bassist for the band was like, “I was slappin' the bass really hard and they said, ‘Don't slap the bass, that's too funky a sound for what we're going for for Peg,’ but I was like, ‘No, guys. This is the hot sound right now.’”

Rachel: [laughs]

Griffin: I know a lot about Peg.

Rachel: [laughing] Okay. Uh, no. I'm referring to the documentary Listen.

Griffin: Yes.

Rachel: Uh, that is all about his life, and kind of his coming up on the jazz scene. Uh, and it was executive produced by his wife, which I thought was sweet.

Griffin: Oh, cool.

Rachel: Uh, but—yeah, I would recommend, for people that aren't sure if they like jazz or if they wanna like jazz but they're intimidated by the expansive number of musicians—

Griffin: There's a lot of jazz.

Rachel: I feel like you could start with Jerry Mulligan pretty comfortably.

Griffin: Yeah! And then you move on to the hard shit, that Dave Brubeck shit. Ooh, really cut your teeth on that.

Rachel: [laughs]

Griffin: Ooh, that cerebral stuff!

Rachel: Hey, can I steal you away?

Griffin: Yeah.

[sped up Home Improvement theme plays]

Rachel: Yeah, I can tell you about Rothy's.

Griffin: All right!

Rachel: Uh, so these are shoes.

Griffin: Oh!

Rachel: Bur first of all—

Griffin: The feet—the foot ones.

Rachel: First of all, they're shoes.

Griffin: Yeah, the foot clothes.

Rachel: Uh, and they are made out of recycled water bottles!

Griffin: I heard of these guys.

Rachel: Uh, you can get them in several styles. I prefer the loafer.

Griffin: Oh!

Rachel: Uh, but you can also get them in, like, the sneaker. And then there's like a point, which is like a flat with a pointy toe, and then a—a flat with a rounded toe.

Griffin: I like the Dasani ones.

Rachel: M-yeah?

Griffin: They're the most comfortable, I think.

Rachel: Can I tell you about comfort, though?

Griffin: Yes!

Rachel: So here's the thing. So it's not like putting your foot in a water bottle.

Griffin: Frick, no!

Rachel: I feel like they're like little wetsuits for your feet.

Griffin: Yeah, that's a—that's gonna do it for a lot of folks, I think.

Rachel: They're super comfortable, but not like the shoes that have the five toes.

Griffin: Oh my God.

Rachel: Like a real shoe that you could wear to a business job.

Griffin: Folks, we go to a lot of kids' play spaces here in Austin where you have to take your shoes off before you go out into, you know, the fuckin' trampoline playground or whatever.

Rachel: Uh-huh?

Griffin: I see a lotta dads with five-toe socks, and it bums me out in a huge, huge way.

Rachel: [laughs]

Griffin: Are you about to do some mountain climbing, my dog? what's up with that?

Rachel: [laughs] Uh, so you can check out all the amazing styles available right now at rothys.com/wonderful. Go to rothys.com/wonderful to get your new favorite flats! Comfort, style, and sustainability. These are the shoes you've been waiting for. Head to rothys.com/wonderful today!

Griffin: Okay. here's the thing. I promise you I did not realize that our next sponsor was our next sponsor when we started doing this episode... but it's DoorDash.

Rachel: [laughs]

Griffin: So let me paint—they like to give, like, a—if we can give sort of, um, our own personal experience, if we can talk about that. So let's just say, hypothetically, you sit down to record your podcast.

Rachel: [laughing] Uh-huh?

Griffin: Uh, about 26 minutes ago, and you haven't eaten dinner yet, and your usual place is apparently shut down for the week, and you need something very, very quickly. Uh, even if it's a very fancy restaurant all the way across town, they will get the food to you, uh, very quickly. I'm talking about DoorDash, and that's literally what we just happened.

Uh, it got here actually like 20 minutes earlier than I thought it was going to, which was a very nice, pleasant surprise, and it got here. The food was piping hot, oh my God, my massaman curry was so hot! It wasn't like it sat in somebody's weird car for an hour.

Rachel: Mm-hmm.

Griffin: Uh, it's good service. We use DoorDash all the time—

Rachel: Did you know it's in over 3,000 cities?

Griffin: I did not know that, but I, uh—I actually do use it sometimes when I'm on tour, especially if I like, get into a city at like 11 o'clock and my—you know, my biological clock's all fucked up and everything's closed down, except for, you know, a few spots, and I don't wanna go on a trek out of my hotel. I'll do DoorDash! And—and it is almost always there.

Uh, yeah. It's—it's very, very helpful, especially, you know, if your day gets out of hand, you haven't had time to go grocery shopping—

Rachel: Or, a lot of restaurants you like don't deliver.

Griffin: Yeah, that is another thing DoorDash is gonna—DoorDash, you know, a lot of the time will work with those restaurants. They do door to door delivery with over 310,000 restaurants, uh, in—in over 3,300 cities. So, right now our listeners can get 5 bucks off their first order when you download the DoorDash app and enter promo code "wonderful." That's \$5 off your first order when you download the DoorDash app from the app store and enter the promo code "wonderful." Again, that's promo code "wonderful" for \$5 off your first order from DoorDash.

Rachel: Can I read you a personal message?

Griffin: [distantly] Yup!

Rachel: Uh, this message is for Cutes. It is from Boots.

"Just wanted to say that I think you're Woonderful, and I'm totally stoked about the new journey we've embarked on! I love you more than a ghost loves toast. Thanks for always vibin' and keepin' it tight. If you need me, I'm on my mobile.

P.S. Wanna go to Barbecue stop next Tuesday?

P.P.S. I'm really freaking excited for Kung Fu Panda 3!"

Griffin: Aren't we all?

Rachel: [laughs]

Griffin: Didn't that come out already?

Rachel: Uh... I—I mean, if it had come out I would have gotten a notification on my phone—

Griffin: That's true.

Rachel: —and then I would've gotten the email, and then I would've gotten the carrier pigeon, and then—

Griffin: Yeah.

Rachel: —you know, I would have seen it on my, um, on my Kung Fu Panda countdown clock.

Griffin: See, that's the thing. I remember we went to the midnight launch for Kung 2, and... yeah, I don't think we've done that for.. I don't know if 3's here—is with us or not.

Rachel: I heard in the third one, the panda...

Griffin: Yeah?

Rachel: ... is actually—

Griffin: Is—is me. [laughs quietly]

Rachel: —a koala.

Griffin: Oh, whoa!

Rachel: Mm-hmm.

Griffin: And he learns about his—interesting.

Rachel: Yeah.

Griffin: That's a whole switch around.

Rachel: Got a whole Australian thing.

Griffin: Is it still Jack Black?

Rachel: [pauses] Uh... no?

Griffin: Oh, who is it?

Rachel: No, I think it's, uh... Gosh, what's his name? Clint Black?

Griffin: Okay? The country music star?

Rachel: Yeah, the country music star!

Griffin: Well that's fun!

Rachel: Yeah! They wanted to keep, you know, with the last name.

Griffin: Yeah, sure!

Rachel: It was easier on the posters just to take off the Jack and put—

Griffin: Now, can Clint Black do a great, like, Australian accent? Probably not.

Rachel: [laughs]

Griffin: We don't know, though! Uh, here's another Jumbotron. This one's, uh, for Oldest Sister Tess. It's from your Middlest Sister Cat who says:

"Tess! Also, hi Ruth. you'll probably hear this first, because you're not perpetually two weeks behind on podcasts. Happy whatever day you get this! I love you a lot and I hope to play games with you soon, whether in person or over Discord. While writing this, you're in the room, but when you hear this, I probably miss you! Hope your day is wonderful! Love, Cat."

[quietly] What you don't know... is Tess is in the room.

Rachel: [laughs]

Griffin: Look behind the coat rack. Tess is in the coat rack, hanging up.

Rachel: A coat rack...

Griffin: The coat is Tess. Look inside? Open it? What's in the pocket? [hisses]
Tess!

Rachel: I like that they got, um, Ruth in here, too. Like, it's technically a message for Tess, but Ruth gets a little shout out.

Griffin: Ruth gets a slice.

Rachel: Yeah.

Griffin: Ruth gets a little Ruth-sized cut.

Rachel: [laughs]

Lisa: Hey, if you like your podcast to be focused and well-researched, and your podcast hosts to be uncharismatic, unhorny strangers who have no interest in horses, then this is not the podcast for you!

Emily: Yeah, and what's your deal?

Lisa: [laughs]

Emily: I'm Emily.

Lisa: I'm Lisa.

Emily: Our show's called Baby Geniuses!

Lisa: And its hosts are horny, adult idiots. We discover weird Wikipedia pages every episode.

Emily: We discuss institutional misogyny!

Lisa: We ask each other the dumbest questions, and our listeners won't stop sending us pictures of their butts!

Emily: We haven't asked them to stop, but they also aren't stopping.

Lisa: Join us on Baby Geniuses!

Emily: Every other week on MaximumFun.org.

[music plays]

Griffin: Can I tell you about my second thing?

Rachel: Please do.

Griffin: Escalators! The moving staircases.

Rachel: I like it.

Griffin: Up. Down. Side to side. Whichever way these things are moving, I wanna be standing on `em and going with `em.

Rachel: Can I confess something to you?

Griffin: Are you afraid that sometimes they'll break and chew you up?

Rachel: Not exactly.

Griffin: No, okay.

Rachel: Uh, apparently—and this may be, uh, hearsay, but I have heard stories.

Griffin: Yeah.

Rachel: One particularly involving my, uh, Aunt Cathy as a young child, getting like, a shoelace stuck in the escalator.

Griffin: Oh yeah. It'll tear you clean apart.

Rachel: I don't know if that's a true story, but now I always get nervous! Like, I get a little trepidacious anytime I'm about to step on it.

Griffin: Cool.

Rachel: You know?

Griffin: I mean, let's definitely—in the future, whenever we do these segments—

Rachel: [laughs]

Griffin: —immediately jump to historical fatalities invol—okay, so Buffalo Wild Wings. Let's just—you're right, I didn't do my due diligence.

Rachel: [laughs]

Griffin: Somebody definitely choked on a chicken bone and died, probably hundreds, maybe even tens of thousands of people.

Rachel: I love an escalator. I'm just a little scared of them, too.

Griffin: And that's what I'm saying. Like, buffalo wings have made me very happy throughout my life, and does that outweigh the tens—the hundreds of thousands of people who've choked on chicken bones throughout the fullness of time? Yeah, I think so.

Rachel: Well—okay, please convince me as to why escalators are not a thing to be feared.

Griffin: Because it's—it's—it—they're—I mean, there've probably been some esca—there've definitely been some escalator fatalities, but what do you want? They get you up and down and side to side much faster, and sometimes you just gotta roll the hard six in this life, because YOLO. I rest my case, your honor.

Rachel: I'm inspired, Griffin! Please continue.

Griffin: Thank you. There is a deep and primal part of my inner being, my core being, that gets excited anytime I see an escalator, partly because just like, straight up childlike glee, but also because hey, less walking! And that's very exciting, too.

Rachel: [laughing] Uh-huh?

Griffin: Airports are basically escalator museums that—whoa, I just had deja vu. Have I said that sentence out loud before? Oh, damn. I haven't—I definitely haven't talked—I went to the wiki. I have not talked about escalators before, but holy shit.

Rachel: Only... only in your life and line of work would you think you had said—

Griffin: I know...

Rachel: —said that sentence before. [laughs]

Griffin: It's like a big amusement park, the—the airports are. I've been to, like, every fucking airport in this country at this point, and they are all over, and they're so fun, when they're working. That—oh my God, the Chicago tunnel, with the escalators down below that goes through, like, the light installation on the ceiling? That's my favorite ride on the planet.

Rachel: That's a good one. I like 'em in a shopping mall.

Griffin: A shopping mall is good, too, when they work, which a lot of shopping malls... are in a state of disrepair.

Rachel: [laughs]

Griffin: I watched an episode of How It's Made about escalators—

Rachel: Ooh!

Griffin: —and it was, um... I swear to God it was like a Christopher Nolan film. Like, a really had to pay attention to whole time, because it very taxing for me to watch. They put these whole things together, like, in the factory before they... they're like, assembled at the factory and just moved, you know, whole, to their final destination. That's wild. That's a big truck that's gotta move these big escalators, huh? If you think about the size of those trucks, just for a second while I scratch my eyeball.

[pauses]

Ooh, it itched so bad. Um...

Rachel: [laughs]

Griffin: It was cool. They had these little robots that like, you know, make die—make cast—aluminum casts of the steps, and they, you know, trim `em up, put `em into the roller chain on the frame.

And you know, it's gotta go all the way around, gotta go all the way around the frame, because they got `em on the bottom, too. When you're standing on `em on top, there's a secret staircase on the underneath, and that's where the Demogorgon is—

Rachel: Ooh, the upside down...

Griffin: —right, correct.

Rachel: Yeah.

Griffin: Uh, Henry's a big fan of these as well, which helps us, uh, keep him occupied when we are stuck at airports. He loves the side to side ones. Uh, and it's a fun social experience to ride by somebody going the opposite way on an escalator, because like, what's their day like? What're they doin'? I don't know.

Rachel: [laughs]

Griffin: I like to put feet up against the brushy stuff on either side of the escalator because I used to think that it was for shoe shine.

Rachel: Yeah, what is it for, though? Do you know? Is it just to alert people—

Griffin: I think it's to keep s—maybe, but didn't—

Rachel: —that they're like, too close, or something?

Griffin: That is possible?

Rachel: I don't know. I have no idea.

Griffin: Well, I don't know. It's—it's possible. It may be an accessibility thing.

Rachel: I like—I like your idea better.

Griffin: It kinda works.

Rachel: It's for shoe brushing.

Griffin: Uh—yeah. So, history of escalators. I think since the dawn of man—like, I really should have done some more research on... stairs. Who invented those?

Rachel: [laughs]

Griffin: Who was the first person who was like, "This floor is great, and I'm glad your house has a second floor, but I can't jump that high."

Rachel: [laughs]

Griffin: "What if there were like, 30 little floors going up there that I could easily sort of go..."

Rachel: Yeah...

Griffin: That was probably a pretty heady concept for, you know, Ancient Greeks or whatever the fuck.

Rachel: I appreciate that last week was the dust buster and this week is the stair, because the stairs... are difficult to vacuum.

Griffin: Oh, interesting!

Rachel: And the dust buster really—really helps with that.

Griffin: It helps you a lot, yeah! Especially if there's, uh, you know, 30 to 40 millipedes on your staircase!

Rachel: Now I'm super paranoid that every episode, it builds on the one before it in some way, and you've been spending all this time—

Griffin: [deep voice] You've—oh... [sinister laugh]

Rachel: —putting together this intricate puzzle of things you like—

Griffin: [deep voice] You've pieced together my Da Vinci Code!

Rachel: [laughs]

Griffin: No, I just like escalators, man.

Rachel: [laughing] Okay.

Griffin: I don't know what to tell you. The history of escalators is a series of, uh, folks who had the idea of, "Wouldn't it be cool if stairs moved? And then they filed a patent, and then don't do anything with that patent [laughing] because they can't really...

They will file a patent and the patent will literally just be a drawing on an old soup recipe of stairs with an arrow pointing up, and they filed that with the patent office, and the clerk is probably like, "Is this a new way to go up stairs?" And they're like, "No, no, no. the stairs themselves are the ones that go up."

Rachel: [laughs]

Griffin: And the clerk is like, "How does it work?" And he's like, "I don't know, man. That's your job." And then the patent clerk is like, [laughing] "Actually, it's not."

Rachel: [laughs]

Griffin: "I'm a patent clerk."

Rachel: "I just want you to know, I had this idea."

Griffin: "I had this idea."

Rachel: "And I want ownership of it."

Griffin: "If anybody ever makes stairs go up, that's mine."

"No, that's not how any of this works."

Uh, so there was, um... The first sort of patent filed for this was, uh, by a patent attorney named Nathan Ames. He filed the patent for the first escalator in 1859, but he didn't make them. In his mind, they could be, uh, made out of wood... which I believe there are some, like, old wood escalators, which... hey, folks? don't ride those. That seems like a bad idea.

Uh, he also thought that... and this is the best mental image I've had all day when I read this... He thought that the stairs could just go ahead and just be upholstered, and you can have 'em in your house.

Rachel: Ooh!

Griffin: Upholstered escalator is pretty hot, actually. I'm actually really—I don't really know how that would work, but I'm—I'm very attracted to the idea. It's very, very, uh, my aesthetic. Um, and then yeah, just a bunch of people tried it and struck out. 1889, Leamon Souder patented his, quote—it was called—he

called it, get this, "Stairway." Never made it. Never made his—his upwards moving stairway.

Rachel: Ohh, I like was he was trying to do, there.

Griffin: Just kind of claiming the whole idea. Uh, Souder did make a spiral design for his escalator, uh, and I laughed when I saw that. I was like "Ooh, that's also, like, a wild idea."

They actually exist. There's one at Caesar's Palace. There is a huge, like, four story tall spiral escalator. Uh, and it's, you know, a pretty wide spiral. Like, the stairs themselves don't bend as they go around the curves, because that would be probably pretty scary to stand on, but I—I watched a video of it. There's a lot of, uh, escalator culture on YouTube—

Rachel: [laughs]

Griffin: —that I got to catch up on.

Rachel: Are there any escalator vloggers?

Griffin: I mean, they don't sort, uh... It's mostly sort of an ASMR thing. There's very little commentary.

Rachel: It's not like, "Hey, this is Tiffany, and I'm at the escalator at the Galleria! 9 out of 10!"

Griffin: Uh, mostly—no. It's just videos of escalators running. Uh, 1892, uh, Jesse W. Reno patented the, quote, "endless conveyor," or "elevator." Th—those are... I guess—we hadn't really figured out escalator yet. Uh, a few months after that, uh, George A. Wheeler patented nearly basically the same idea, um, but it was never built.

However, his patent was bought by, uh, one Charles Seeburger who, uh, eventually made it into a prototype, worked with the Otis Elevator Company, uh, in 1899. Otis Elevator Company being like, one of the OG elevator—if you ride in

an elevator, look at the—you know, look for the little plaque. It's probably—probably an Otis joint.

But, it was Jesse W. Reno who got the first escalator out, uh, at the Old Iron Pier on Coney Island. It wasn't an escalator as we traditionally know it. It was kind of just a diagonal, like, 20 degree incline conveyor belt with like, little nubs on 'em that you could stand on. But hey, it counts.

Today, the world's got some long-ass escalators. The longest in the world are part of the St. Petersburg Metro, uh, way deep underground. It has escalators that are over 450 feet long. The longest escalator system, though, is...

Rachel: It's-- we've been to it.

Griffin: It was in Hong Kong.

Rachel: It was in Hong Kong.

Griffin: Hong Kong, that's right. We rode it when we visited it in, what, like 2015? Something like that. Hong Kong is basically like, um, uh—one of the islands is basically like, tiered, kind of? And one way to get between like, the central and mid levels, is you can ride this long series of escalators. Just this long corridor.

It is, uh, 2600 feet long, moving uphill, and tens of thousands of people ride it every day. It is a huge commuter attraction. Uh, it only goes one way at a time, depending on like, which way rush hour traffic is moving.

Rachel: Oh!

Griffin: There are stairs that flank it, so you can, you know, go—you know, use the stairs if you wanna walk up and down—

Rachel: Well, and there's breaks, too. It's not like, continuous.

Griffin: There are breaks between the s—right, correct. Although there are some pretty long sort of individual tracks. What's really cool about is... and these

exist actually in a few, like, heavy foot traffic commuter areas in Hong Kong. Right at the center of this escalator system, there is a scanner that you can swipe your octopus card.

And the octopus card—they have some of these in, in, you know, major metropolitan areas where this is like, your digital card where you can store, you know, Hong Kong dollars on it and, you know, use it for fare or use it at vending machines or what have you. At the very center of the escalator system, you can swipe your card and you get a fare saver bonus, so that the next time you use the train you save like, two bucks off of it.

Rachel: Oh, that's cool!

Griffin: And it's a way to like, encourage people to, you know, not use your car.

Rachel: Yeah, I like that!

Griffin: To—to find, you know, to find means of conveyance that, you know, that helps the environment or whatever, provided, of course, that... you know, that means of conveyance is accessible to you. I thought that was really neat, but yeah. That's a cool-ass escalator, man. That is a cool, cool—it's a mix of the stairs one and the sides to sides ones, [whispers] and that's my shit.

Rachel: [laughs]

Griffin: What's your second thing?

Rachel: All right. My second thing... and I wanna double check this with you.

Griffin: [distantly] Uh-oh.

Rachel: I didn't see it on our index, but it seems kind of incredible that we haven't talked about it.

Griffin: Let's see!

Rachel: Pizza.

Griffin: Can I say something?

Rachel: Yeah.

Griffin: I thought about doing pizza—

Rachel: Oh...

Griffin: —and then I didn't. I didn't.

Rachel: Well, here I am, doin' pizza!

Griffin: I don't think we've done a pizza! No?

Rachel: I feel like we've talked a lot about pizza.

Griffin: We have an episode called "Pizza Time, Dudes," but we didn't do one on pizza, I don't think.

Rachel: I think that was the one where we were waiting on pizza delivery.

Griffin: Oh, shit! Wow, yeah. it's all full circle, isn't it?

Rachel: [laughs] Uh, it's kind of incredible we haven't talked about this.

Griffin: This is the round one, guys. This is the cheese.

Rachel: [laughs] Should I describe what a pizza is?

Griffin: Yeah. [laugh]

Rachel: Well, it's the round one.

Griffin: W—actually, it can be s—it can be square. We had a place that did square pizza.

Rachel: That is true.

Griffin: In—in Huntington. Uh, yeah. I mean, maybe we can skip over some of the pleasantries here.

Rachel: Typically there's dough. There's sauce of some kind.

Griffin: Yeah.

Rachel: And there's cheese.

Griffin: Uh-huh.

Rachel: And then, any number of toppings.

Griffin: Oh, whatever you want on it! Pepperoni, sausage, mushrooms, ham pineapple... potato flakes...

Rachel: Ooh!

Griffin: ... Jolly Ranchers. Chewy Jolly Ranchers. Smaller pizzas.

Rachel: [laughs]

Griffin: Pictures.

Rachel: [laughs]

Griffin: [snorts]

Rachel: Symphonies.

Griffin: Symphonies!

Rachel: Mm-hmm.

Griffin: Who made pizza?

Rachel: Uh, well that's not actually the angle I'm comin' at it.

Griffin: [laughs loudly and claps] It's because it was Papa John, wasn't it?

Rachel: [laugh]

Griffin: And you don't wanna...

Rachel: I wanna talk about why pizza's so great.

Griffin: All right.

Rachel: Not really the history of pizza.

Griffin: That's fine. I don't really care about the history of pizza.

Rachel: Yeah, I mean, I feel like—

Griffin: I care about the future of pizza. [laughs]

Rachel: [laughs] "Hello, I'm Griffin McElroy, and this is my Ted Talk."

Griffin: [breathes deeply] Octagonal pizzas.

Rachel: Escalator pizza.

Griffin: Escalator pizza.

Rachel: [laughs] Why eat pizza on one level...

Griffin: Mm-hmm?

Rachel: ... when you could take pizza with you, to the next one?

Griffin: Why use your hand to bring your pizza to your mouth, when a very small food staircase can bring it up there for you?

Rachel: [laughs] In a recent study in 2015, pizza was ranked as the food most associated with symptoms of addiction, according to a Yale food addiction scale.

Griffin: Now, you just—you li—you have done it again—

Rachel: [laughs]

Griffin: —where you have just introduced us to a fun party and then been like, “But the party has... consequences.”

Rachel: Here’s what I’m—now, see, that’s one way to interpret what I’m saying. What instead I am doing is I’m giving everyone a pass for loving pizza so much, because I’m saying it is out of your control.

Griffin: Okay, okay, I’m back with you.

Rachel: You are predisposed to be addicted to pizza, just, minute one.

Griffin: Okay.

Rachel: So, you know, go easy on yourself, America!

Griffin: That’s a fun way to frame the thing that you just said, on our podcast.

Rachel: [laughs] Uh, part of it is also our friend, glutamate, which we talked about when we talked about umami—

Griffin: Yes.

Rachel: —because it is MSG!

Griffin: The monosodium, uh, variety.

Rachel: The combination of tomato sauce, and cheese, and pizza crust, are all huge amounts of glutamate. So, three tablespoons of tomato sauce can provide 140 milligrams of glutamate. Parmesan cheese could provide 75 milligrams of glutamate.

Griffin: Is that a lot?

Rachel: It seems like a lot?

Griffin: [laughs loudly]

Rachel: Doesn't that seem like a lot?

Griffin: Yeah, I mean, sure!

Rachel: A lot?

Griffin: How big's a milligram? Who—nobody knows!

Rachel: Well, okay, let's think about—so, for a second—so, those, uh, little kid Cliff bars—

Griffin: Yes?

Rachel: —that we give Henry?

Griffin: Yeah?

Rachel: Uh, they have 11 grams of sugar.

Griffin: That's a lot.

Rachel: Uh, and I—I don't know the—exactly what my point is.

Griffin: [laughs]

Rachel: [laughs]

Griffin: Okay, I bet it's a lot.

Rachel: But that seems like a lot?

Griffin: Sure. Everything that you have on pizza, now that I'm thinking about it, has umami flavor.

Rachel: Yeah, if you add mushrooms—

Griffin: Got you, got you, yes.

Rachel: —that's even more. I will—I will just give an example of one more study... and I don't wanna be a downer. Now you've made me self-conscious about being a downer!

Griffin: It's just you were like, "Hey, don't you love pizza?" And I was like, "Fuck yeah I love pizza!" And you were like, "It's beyond your control."

Rachel: [laughs]

Griffin: "The die have been cast, you have—you have been predestined—" it's a very Calvinist way of looking at my love for pizza.

Rachel: I'll just say that there was another recent study that found that the combination of fat and carbohydrates seems to elevate the reward potential of highly processed foods.

Griffin: Yeah! [laughs]

Rachel: More than either alone.

Griffin: [laughing] Yeah! I would say so! When I look at the pizza I think, "Eating that will be a rewarding experience for me, because of all the dope stuff on it."

Rachel: Um...

Griffin: I don't need science to tell me that, is what I'm saying.

Rachel: [laughs]

Griffin: And you don't either! Start this segment over, and you're gonna—you could just be like, "Here's what's so good: cheese, bread, sauce. Love it, love it, love it."

Rachel: [laughs] It's warm, too, which is nice.

Griffin: Warm circle!

Rachel: Uh—[laughs] You can eat it cold, which I like. I like it cold.

Griffin: It can be cold, as well.

Rachel: I like—I mean, I even like, you know, frozen pizza, delivered pizza, homemade pizza...

Griffin: We have been having some good frozen pizza.

Rachel: Yeah!

Griffin: We have—once you grow up—

Rachel: Yeah.

Griffin: —and age out of sort of the Tombstone, out of the DiGiorno... did I say that right? And you get to like, the frozen, you know, California Pizza Kitchen—
[laughs]

Rachel: [laughs]

Griffin: Uh, that's where it is.

Rachel: [laughs]

Griffin: Maybe this is why we haven't talked about pizza before.

Rachel: It's difficult! It's a little basic, I'll say, because everybody loves it.

Griffin: Yeah.

Rachel: Um, except for our son, lately, which is troubling.

Griffin: He fucking hates pizza!

Rachel: He's just not into pizza lately.

Griffin: Just doesn't like the—the warm circle, but...

Rachel: It's a complex combination of textures.

Griffin: Oh, we gotta talk about the p—Totino's party pizza, though.

Rachel: Yeah. So that—that was how we got Henry into pizza, uh, 'cause we could cut it into very small cracker pizzas.

Griffin: I call them pizza nuggets, and it was my greatest innovation, 'cause he would only eat things that were, you know, one... one centimeter by one centimeter. And again, obviously we have shown our hand that we don't really understand the metric system.

Rachel: [laughs] I love it. I just love it! I just—I always want it. I could eat it every day.

Griffin: Can you remember the best pizza you've ever eaten in your life?

Rachel: Uh, I mean, I went to Italy, so...

Griffin: Ooooooogh.

Rachel: Yes.

Griffin: Ooooooogh. Sitting on the—

Rachel: When I was in, uh, Sienna, I believe.

Griffin: [sighs?] Overlooking the cape.

Rachel: [laughs] We don't know the metric system or geography on this podcast.

Griffin: No, we don't. They probably got capes there, though. Both the water kind and the clothes accessory.

Rachel: [laughs]

Griffin: Just a lot of people wear capes in Italy, and all over Europe, and, uh, it's good because then if you get pizza sauce somewhere, you just cape it up!

Rachel: [laughs] All I'm sayin' is pizza is great, and it's unstoppable, and you shouldn't try to stop it, because you can't.

Griffin: [snorts] You can't! Your brain won't let you. Okay, so we got some submissions from our friends. Uh, got one... What is the, uh, link that people can send—I believe it's wonderfulpodcast@gmail.com.

Rachel: Yes.

Griffin: Send in your submissions. They've slowed down, because I don't think we give that link out. Just one very quick sentence or two about the thing that you like.

Aaron says, "Hi friends!" Hi, Aaron. "My little wonder this week is the YouTube channel SoCalAttractions360. They do the highest quality videos of theme parks, from Disneyworld to tiny parks in Dubai, riding rides and walking through the parks. No commentary or editing, just peaceful footage and ambient audio. It's an incredibly relaxing channel to put on while cooking dinner or decompressing after a stressful day."

Yes.

Rachel: Yeah, that's great!

Griffin: We've started to do this with Henry, yeah.

Rachel: Yeah, this is something that didn't really occur to me until very recently, that if there are particular places in the world that you like to go, you can just—

Griffin: You can just watch videos of 'em!

Rachel: You can just watch a video of it!

Griffin: Yeah! Like a, you know, here's what the Mickey castle looks like when they shoot all the cool lights on it.

Rachel: Yeah!

Griffin: There's a name for that, probably. But for me, it's just a magical transformation out of the mind of Walt Disney, and his good friend Tinkerbell.

Here's one from Jenna who says, "My wonderful thing is the heritage potlucks my friend hosts. Everyone brings a food item of their heritage to share. I went to one recently, and we had everything from pierogies to empanadas to shortbread to

paneer. Everyone gets to talk about their dish and why it's meaningful to them, and then we eat!"

Mmm, that sounds real nice.

Rachel: That does sound real nice!

Griffin: Potlucks in general are very good.

Rachel: Yeah!

Griffin: We have not done one or been to one in forever. Uh, but it's very exciting to just see what kind of heat your friends can bring, 'cause it's really a— quietly, it's a competition.

Rachel: [laughs]

Griffin: Quietly, you're playing Chopped: Home Edition.

Rachel: You definitely take that very seriously. I have noticed that.

Griffin: Fuck yeah I do.

Rachel: Especially when it comes to the dessert.

Griffin: I want my friends to be happy, I wanna show my love to them through food, and I wanna win the secret game of Chopped that I'm playing in my mind, and nobody else is.

Rachel: And subvert expectations! A lot of times people are like, "Oh, Rachel, that was really good!" And I'm like, "Oh-ho-ho—"

Griffin: "That's sexist." And then we high five.

Rachel: [laughs]

Griffin: Gotcha again! Uh, thank you to Bo En and Augustus for the use of our theme song Money Won't Pay. You can find a link to that in the episode description. Uh, and, I mean, where would be without Maximum Fun? Is the question I ask myself every day.

Rachel: It's an incredible network, and they are always adding new shows, uh, and I would really recommend you go to—you know, a lot of people, they don't even go to the website, and I would recommend that you do. You go to MaximumFun.org, you can see all the shows they have!

Griffin: Yeah! That got all kinds of stuff. You're gonna just love the hell out of it. Uh, we got stuff at mcelroy.family, you can find merch and, uh, tickets for.. I think there's some for the book tour, for Book Two of The Adventure Zone graphic novel adaptation. That's just coming up in a couple weeks now, so come out and see us. We're gonna be in New York, Austin, Portland, LA, and then San Diego. And uh, we also just announced that we're doing a very special Adventure Zone show in San Diego during Comic Con. All those are at mcelroy.family. And... is that it?

Rachel: I believe that's it.

Griffin: Okay, well, um...

Rachel: Oh, we'll see some folks this week, potentially! Uh, at the Jordan, Jesse, Go! Show.

Griffin: Oh, shit, is that this week?

Rachel: I believe it's this Friday.

Griffin: Uh-oh. Uh-oh!

Rachel: [laughs]

Griffin: Oh, no!

Rachel: Why do you—are you, uh, double-booked?

Griffin: I'm, uh—oh, my lodge is doin' the big bowling tournament!

Rachel: It might be this Saturday. It's this weekend.

Griffin: I got a bowling tournament on Saturday, too! Looks like I'm gonna have to try and do both!

Rachel: What's your bowling nickname?

Griffin: Steuben. [pauses] Steuben... Ruddard.

Rachel: I thought—[laughs] that's really good. [laughs]

Griffin: I just hope I don't wear my fuckin' bowling hat to the show, you know? 'Cause when I run in and try to, you know, make a pretend like I had been there to whole time.

Rachel: Uh-huh, uh-huh?

Griffin: I'll tell a funny joke, everybody'll laugh, and I'll run off the stage and go get a big strike, and win one for the team, including the captain, Robert, [laughing] who is very sick.

Rachel: [laughs] You're incredible.

Griffin: Thank you!

[theme music plays]

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Theresa: Whether you are a parent, or just know kids exist in the world, join us each week as we honestly share what it's like to be a parent.

And then that's how my day starts!

Biz: Yeah.

Theresa: Come on. I'm so sick of it!

Biz: [laughing]

Theresa: When is that gonna be over? Like, I want it to stop.

Biz: Theresa, you're hurting my ears! [laughs]

Theresa: I mean, that's it.

Biz: Yeah. No, that's...

Theresa: I just hate it.

Biz: Yeah. I don't blame you.

Theresa: [censored beep].

Biz: It sucks.

Theresa: It really sucks!

Biz: So join us each week, as we judge less, laugh more, and remind you that you are doing a great job.

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