

## Wonderful! 120: Sausage Sandcastle

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[theme music plays]

**Rachel:** Hi, I'm Rachel McElroy.

**Griffin:** Hello, this is Griffin McElroy.

**Rachel:** And this is Wonderful!

**Griffin:** And the Oscar for best wife goes to Rachel McElroy.

**Rachel:** Aw, Griff.

**Griffin:** Oh wait, hold on. Let me look at the... I'm looking at the...

**Rachel:** Oh. Oh no.

**Griffin:** Look, here's a full list of nominees.

**Rachel:** Oh no.

**Griffin:** And the nominees for best wife go to... are nominated as follows.

**Rachel:** [laughs]

**Griffin:** Rachel McElroy.

**Rachel:** Cuts to me. I'm smiling, but not clapping.

**Griffin:** Not clapping. Mary Steenburgen.

**Rachel:** Mmm. [claps]

**Griffin:** Got to. [claps] Michelle Obama.

**Rachel:** Mmm. [claps]

**Griffin:** [claps] That's it. There's only three nominees. [laughs]

**Rachel:** Interesting.

**Griffin:** Usually there's five, but I guess I couldn't think of... a lot more...

**Rachel:** You think Kristen Bell would've made that list.

**Griffin:** She's doing good. She's doing good, but she won last year, so they're not gonna do it again.

**Rachel:** Oh. Mm-hmm.

**Griffin:** Right. And the winner is Rachel McElroy!

**Rachel:** Woo! [claps]

**Griffin:** What's your speech?

**Rachel:** Uhh... first of all, thank you to the academy for this nomination. Um, I want to say, I couldn't have done it without being a wife, first. Second, uh...

**Griffin:** [distantly yelling] That's my wife!

**Rachel:** [laughs]

**Griffin:** [distantly yelling] Oh wait, hold on. [in a Borat voice, still distant] My wife!

**Rachel:** Yeah.

**Griffin:** [distantly yelling] Sorry, babe. Go ahead.

**Rachel:** It's uh... that's my husband. Um... Griffin McElroy. Griffin, thanks for making me a wife, and for making me a wife every day.

**Griffin:** [distantly yelling] Whose wife? Say it like Borat.

**Rachel:** Y-your wife.

**Griffin:** [distant] Yeah.

**Rachel:** Uh, and also, uh, thank you to my agent. Thank you to, uh, the producers, which would be my parents, and...

**Griffin:** [laughing]

**Rachel:** Y'know, uh... peace in the middle east.

**Griffin:** Oh shit, Mary Steenburgen's rushing the stage.

**Rachel:** [laughs] She could take me down I think.

**Griffin:** She could probably knock you right over.

**Rachel:** Mm-hmm.

**Griffin:** This is Wonderful. It's a show where we talk about things that are good. My small wonder is that Parasite won for best picture. That was fuckin' radical!

**Rachel:** I know.

**Griffin:** So huge. What a like, momentous thing. And also, like, uh, unexpected. It's the movie that I loved, by far, the best last year. So, I am over the moon that it won. I want to watch it again, but I'm also pretty scared to watch it again. That's kind of where I'm at, emotionally.

**Rachel:** Wait, why? Just 'cause it's a scary movie?

**Griffin:** It's not, uh... scary isn't even the right word for it. It's just like, it blew me so far away when we saw it in theaters that I almost want to like, treasure that experience of seeing it. And I don't know how like, watching it and knowing how it unfolds is gonna like, treat me.

**Rachel:** Good point.

**Griffin:** Um, it's weird. Like, it's one of those movies that I walked out of, and I was like, "I gotta—as soon as that comes out, I'm gonna buy it on DVD." And then I was like, "Wait a minute. I don't have to do that." I did the same thing with Spider-Verse, when we got out of Spider-Verse. I was like, "I can't wait to buy that on DVD!" And then I was like, "Well, that's not how it is anymore." So I bought it on digital, on Apple TV, like, when it first came out. But that's not the same.

**Rachel:** Yeah, but we have watched it like, at least a dozen times.

**Griffin:** We have gotten our mileage out of Spider-Verse. Oh my god. Hey, do you have any small wonders?

**Rachel:** Um, I wanted to say... I don't think we've talked about it. Uh, we finished Cheer on Netflix.

**Griffin:** We did! Yeah.

**Rachel:** And um, I think Griffin and I mainly watched it because it'd been recommended to us so many times. Neither of us was particularly interested in cheerleading, just 'cause neither of us has a particular familiarity with it. Great... great show.

**Griffin:** It's uh, it's really remarkable.

**Rachel:** There's so much content out there now about the uh, the people in it, and the whole sport of cheerleading, and I'm just gobblin' it up, man.

**Griffin:** Yeah. Did you see Jerry on the red carpet?

**Rachel:** I did!

**Griffin:** I am... so proud. Out there crushing it.

**Rachel:** I just loved how many people... like, Laura Dern, for example. So excited to see Jerry.

**Griffin:** Yes.

**Rachel:** It was great. [laughing]

**Griffin:** Uh, oh my god. That whole Laura Dern clip that you sent me of the Gay Men's Choir of Los Angeles singing about things that happen in movies.

**Rachel:** [laughs] Sorry we missed that.

**Griffin:** Things that happened in movies in 2019 that were gay that a lot of people didn't realize were, and then they just had like a whole stanza about Laura Dern and her face as she kind of just like, realized what was happening was fucking incredible. Go watch that video if you didn't see it.

Hey, I go first this week.

**Rachel:** Okay.

**Griffin:** My first thing... I was trying to figure out—okay. A lot of the times, I can draw a direct line between like, the catalyst, and me talking about something on the show. Like, what happened? What was I watching? What was I looking at that made me want to talk about this thing on the show? And I couldn't piece it together until just now. Us talking about the Oscars is maybe why I want to go this way?

I'm gonna talk about an actor. I don't think I've ever done that before, talked about an actor.

**Rachel:** No, no. We don't usually talk about people.

**Griffin:** I'm gonna talk about an actor. Well, you talk about like, poets and stuff like that all the time.

**Rachel:** Well, yeah.

**Griffin:** We talk about artists, of musical artists, but never like, actors.

**Rachel:** Yes.

**Griffin:** I'm gonna talk about an actor... whose name... is... J. K. Simmoons!

**Rachel:** Oh, that's a good pick!

**Griffin:** That's such a good pick, right? Like, I've just been—I've just been thinkin' 'bout J. K. lately. I've just been thinkin' 'bout J. K. lately. I think that, um, y'know, you get the Farmers Insurance commercials served up to you a lot. You get those M&Ms commercials, where he did originate the yellow peanut M&M voice.

**Rachel:** Oh, I didn't know that!

**Griffin:** Yeah. I mean, he does a lot of voice work. Uh, but also, I just, for like, whatever reason, and maybe it's because I watch a lot of like, music stuff, like music theory stuff on YouTube, I get served a lot of clips from Whiplash.

**Rachel:** Oh. [laughs]

**Griffin:** And... if you don't know who J. K. Simmons is, he plays the mean band leader in Whiplash. He plays the yellow M&M. I don't think he actually does that anymore. Uh, I would say probably his most sort of like, uhh,

worldwide role that people knew him for was J. Jonah Jameson in the Spider-Man films, a role that he really just made a fuckin' meal out of.

**Rachel:** [laughs]

**Griffin:** And is so, so good in. And so like, those are the things I think of when I think of J. K. Simmons. And he's fantastic in all of those. Whiplash, like... holy shit. He won the Oscar for Whiplash, as he should have, because he is, uh, terrifying and incredible in that role, as so few, like, uh, movie villains ever have been.

**Rachel:** He's got, like... he's got a great face for intensity, but he's also got great intensity for intensity.

**Griffin:** Yes. He can also go soft on it. I'm gonna get to that here in a little bit. Uh, here's what I didn't really—okay. So, I think about those things, right? Whiplash, M&Ms, whatever.

Today, I just like, Googled his body of work... and it is fucking incredible how much just the raw tonnage of shit this dude has been in. I'm just gonna do a quick rundown, and this is like... cream of the crop. There is a humungous list of films and TV shows this dude's been a part of. Let me just run it down, okay?

First Wives Club; Cider House Rules; Spider-Man; Hidalgo; Thank You for Smoking; Juno; Burn After Reading; I Love You, Man; Up in the Air; True Grit, where he was uncredited for some reason; Whiplash; Jobs; Terminator: Genesis; April and the Extraordinary World; Kung-Fu Panda 3; Zootopia; La La Land; I'm Not Here; Justice League; Klaus; he was on Law and Order for like, 100 years; Oz; uh, Law and Order: SVU; The Closer; The Legend of Korra; a bunch of Spider-Man TV shows and video games; Bojack Horseman; Veronica Mars. Like...

**Rachel:** Hoo!

**Griffin:** That's a lot of shit!

**Rachel:** I forgot about Juno. Juno was the one I kind of had in my head, but I couldn't remember what I was picturing.

**Griffin:** Juno, I like a lot, because Juno, he is not playing J. Jonah Jameson, as he does in a lot of his other roles. One might—

**Rachel:** He's got a real dad energy in that that just is so believable.

**Griffin:** Big dad energy in that film. Uh, and he's not playing the angry man. Like, you could say that, even Whiplash has a little bit of J. Jonah Jameson up in it. Uh, but Juno... you just... you want to do good. You want to do good for that.

**Rachel:** I'm not as familiar with J. Jonah Jameson. So, is this across multiple Spider-Mans that he has played this character?

**Griffin:** Yes. I don't want to do any spoilies about which Spider-Mans he does and does not show up in.

**Rachel:** Okay.

**Griffin:** But he is the, uh—

**Rachel:** But like, more than just one Spider-Man.

**Griffin:** Oh yeah. He was in all of the Tobey Maguire ones.

**Rachel:** Well no, that's what I mean. With other actors, though?

**Griffin:** Yes. Yes.

**Rachel:** Okay.

**Griffin:** And I'll leave it at that.

**Rachel:** Okay.



**Griffin:** But he wants pictures of Spider-Man. He works for the paper. Also, he hates him. He's a menace.

**Rachel:** [laughs]

**Griffin:** Uh, and I just like... I just like... I don't know, man. He's so—he's so good in everything that I see him in. I cannot think of too many actors that like, when I see that they are in a movie, I get excited for the performance they're about to do. Uh, and maybe that's not like, a great thing, because I'm not so divorced from, like, him as an actor that I can really lose myself in the role that he's playing.

But like, whenever I see him in, uh, y'know, the new season of Veronica Mars, I'm like, "Fuck yeah, J. K. Simmons! Here we go! Take me on a ride, bud!" And I just like... whenever I see him in a movie and TV show, another urge that I have is that I don't want to disappoint him. And I don't know how to begin unpacking that.

**Rachel:** [laughs] I think it—I'm thinking about casting Whiplash. Like, do you think, before they'd even finished it, they were thinkin' him? 'Cause it seems like such a good fit.

**Griffin:** Man, I don't know. Which role in Whiplash is harder to cast? The like, demon band leader, or the like, incredibly proficient, young drummer?

**Rachel:** Well, I mean, J. K. Simmons couldn't be that.

**Griffin:** Sure, yeah. Miles Teller crushed that, too. Uh, yeah. I just like... it is weird to bring an actor to this show. And like, I've thought about doing it with other—other actors before.

**Rachel:** Yeah, me too.

**Griffin:** And other, y'know, people in the cinematic arts. Uh, and none of them really felt like... like completely earnest, or not like, completely like, obvious or whatever.

**Rachel:** Yeah, right?

**Griffin:** But J. K. Simmons is just like... he's fucking great in everything.

**Rachel:** Yeah, there's definitely some beloved actors that like, people would probably put on their list. But I feel like J. K. Simmons is often overlooked.

**Griffin:** Yeah, and his name's funny.

**Rachel:** Yeah. J. K.

**Griffin:** He's like, "J. K. Simmons!" Y'know. J. K. Rowling tried to do that, and he's like, [gruff] "Now, listen..."

**Rachel:** [laughs] Is that your J. K. Simmons?

**Griffin:** [gruff] "Now, that's my name." He got those wrinkles. He got those like, cheek wrinkles that are just so fuckin' scary!

**Rachel:** [laughing]

**Griffin:** He's so intense and good. Damn. Hey, what's your first thing?

**Rachel:** God, now I want to Google 'young J. K. Simmons.'

**Griffin:** Ooh, I'll work on that.

**Rachel:** Okay. You find anything?

**Griffin:** Yeah, I mean, it's not... [sighs]

**Rachel:** [laughs] Is it not a transformation?

**Griffin:** I'm looking at a picture of him... wearing a very loud suit.

**Rachel:** That seems Photoshopped, doesn't it?

**Griffin:** It's J. K. Simmons, and he's walking in a fashion show, and he's got like, this incredible floral suit on. It's fucking amazing. Okay. Sorry.

**Rachel:** [laughs]

**Griffin:** What's your first thing?

**Rachel:** My first thing is bobble heads.

**Griffin:** Really?

**Rachel:** Yeah.

**Griffin:** Really now?

**Rachel:** I like these guys.

**Griffin:** Okay! It's just, stay still, heads. Sometimes I want the heads to stay still. Y'know?

**Rachel:** [laughs] Do you not like a—like a wiggling toy?

**Griffin:** Um...

**Rachel:** What about like a—like a dashboard wiggle toy?

**Griffin:** Ohh, those are so cool. Like a little—

**Rachel:** [laughs] A little surfer.

**Griffin:** Yeah, like a little, uh, y'know, like, Santa Claus, but he's like, on vacation. And he's on a surfboard.

**Rachel:** Yeah.

**Griffin:** And uh, he's like, just like, completely nude.

**Rachel:** [laughs] Um... I have been kind of surrounded by bobble heads throughout my life. And it wasn't something I really thought about until recently. My dad, as I mentioned, is a collector of sports memorabilia, and any other numbers of memorabilias. And uh...

**Griffin:** He's a memorable guy.

**Rachel:** [laughs] And a lot of that memorabilia is in the shape of bobble heads.

**Griffin:** Yes.

**Rachel:** And then, my grandmother, uh, for a long time, collected little porcelain figures that had that kind of bobble element.

**Griffin:** [gasps] Just oversized heads, or they actually bobbed?

**Rachel:** No, it was like a little—like the little hand, or the little foot would kind of wiggle a little bit.

**Griffin:** Okay. Okay.

**Rachel:** So it was less about like, a big, cartoonish head, and more about like, a piece of the figure would wiggle.

**Griffin:** I know what you're talking about. Yeah. And it's very creepy. Because when it's among a bunch of non-ambulatory porcelain figures, and then you see one, and their fucking hand starts moving? Are you kidding me? [laughing]

**Rachel:** [laughing] Um, she would always call them nodders, which is actually like, another word for bobble head, basically.

**Griffin:** Oh, interesting.

**Rachel:** Um... its head is connected to the body by a spring or a hook so light that a tap will cause it to bobble. During the 17<sup>th</sup> century, figurines of Buddha and other religious figures were called temple nodders, and produced in Asia.

**Griffin:** Oh, interesting!

**Rachel:** And then, in the 19<sup>th</sup> century, that's where you saw the bisque porcelain bobble heads being made for the US. So that's the kind of the stuff that she would collect.

**Griffin:** What is bisque? Bisque...

**Rachel:** It's like a super hard kind of porcelain, if I remember correctly.

**Griffin:** Oh, I thought—I just thought it was like, a soup.

**Rachel:** In 1960 was when you started to see the collectible era. So in 1960, Major League Baseball produced papier-mâché bobble heads for all the teams. Uh, the World Series brought the first player-specific bobble heads, for Roberto Clemente, Mickey Mantle, Roger Maris, and Willie Mays.

**Griffin:** How much money do you think those are worth these days?

**Rachel:** I mean, papier-mâché, right? Like, the idea of those holding up is insane.

**Griffin:** Maybe, yeah.

**Rachel:** The thing about those is that they were not at all personalized. Like, the faces, the heads, looked exactly the same. They just put different...

**Griffin:** [laughs]

**Rachel:** ... colors. So they would put like, the colors of the team on the little jersey.

**Griffin:** But it was just Baseball Man.

**Rachel:** Same face. Yeah.

**Griffin:** That's rough.

**Rachel:** [laughs] The other kind of famous bobble head set from the era is The Beatles one, which I'm pretty sure my dad has.

**Griffin:** I believe that.

**Rachel:** Super, super collectible these days. Um, you saw a return to this in the 1990s. And part of that was because, all of a sudden, they were in plastic. Which, like, I don't know why it took them so long. [laughs]

**Griffin:** [laughs]

**Rachel:** Uh, the first Major League Baseball team to offer a bobble head giveaway at the stadium was the San Francisco Giants in 1999. So that—

**Griffin:** That late?

**Rachel:** This is like, a thing now. Yeah, with like, sporting events.

**Griffin:** I know it's a thing, but like, I assumed that it's been happening my entire life.

**Rachel:** They distributed 35,000 Willie Mays noddies at their 1999 game.

**Griffin:** Cool.

**Rachel:** Mm-hmm. Uh, and then, 2002, mini bobble head. So this is two or three inches tall, in a cereal box.

**Griffin:** Do we have any bobble heads in our house actively bobbling right now?

**Rachel:** No. No, here's the thing – I'm not requesting an entire wall of bobble heads.

**Griffin:** Right.

**Rachel:** I just am kind of delighted by them.

**Griffin:** They are the moving toy. And that's pretty cool.

**Rachel:** Mm-hmm. Um, and then also, y'know, the customizable ones. I feel like The Office with Dwight Schrute.

**Griffin:** Yes.

**Rachel:** Like, that was the first time, like, the idea kind of struck anyone, and now you can just get online and make one for yourself.

**Griffin:** That's fun.

**Rachel:** Mm-hmm.

**Griffin:** Hey, by the way. Our P.O. box is about to be just—just spoilt with Rachel heads.

**Rachel:** [laughs] I know. That's why I wanted to make clear, I'm not looking for a wall of these. I just find them wonderful! I think they're delightful.

**Griffin:** Right. I'm just saying, you gotta be careful, 'cause one time I talked about plastic crawdads, and said something about ruining my box with crawdads.

**Rachel:** Yeah.

**Griffin:** And then, for...

**Rachel:** You asked for that, though. That was pretty explicitly asking for it.

**Griffin:** For a couple years... yeah. That's fair.

**Rachel:** The phrase was, "ruin my box." [laughs]

**Griffin:** That's true. I don't think I ever got an update on that, but um... they—my P.O. box was ruined with plastic crawdads.

**Rachel:** Mm-hmm. Uh, here's something that might be exciting, uh, to people in the Midwest. In 2016, the National Bobble Head Hall of Fame opened in Milwaukee.

**Griffin:** Hey!

**Rachel:** The collection is about 10,000 bobble heads, without around 6,500 on display in 4,000 square feet.

**Griffin:** Uh, where are the other ones that aren't on display?

**Rachel:** I imagine they cycle them in and out, y'know?

**Griffin:** Oh, okay.

**Rachel:** Like, they said, for example, there's gonna be, um... like a Democratic national convention there in 2020 this year. And uh, they uh, the Bobble Head Hall of Fame is gonna do a political bobble head exhibit.

**Griffin:** [groans]

**Rachel:** Mm-hmm.



**Griffin:** That's not gonna go good.

**Rachel:** [laughs] Um, January 7<sup>th</sup> is National Bobble Head day. [laughs]

**Griffin:** Thank you, baby.

**Rachel:** In 2016, the Guinness Book of World Records marked the world's largest bobble head at 15 feet tall.

**Griffin:** That's really dangerous.

**Rachel:** It was a saint bernard named Goldie. It was like, the mascot for some insurance company, and so they, um...

**Griffin:** They made a 15 foot tall bobble head?

**Rachel:** Yeah. A saint bernard, too. Like, that's a big dog.

**Griffin:** Well, I mean, it could've been any breed of dog and still be 15 feet tall.

**Rachel:** True. But like, there's something about the size of a saint bernard head that makes it a little... like, a little scarier, I think, to me.

**Griffin:** If you could have a bobble head of anyone, right? Like, doesn't have to be—

**Rachel:** Scott Bacula.

**Griffin:** Yeah. Can I steal you away?

**Rachel:** [laughs] Uh-huh.

[ad break music plays]

[ad break]

**Griffin:** Hey, can I tell you about our jumbotrons this week?

**Rachel:** Please!

**Griffin:** Got one here for Johnny Bear, and it's from Sammy Bot, who says, "Dear Johnny Bear, ever since you watched Paddington and sent me detailed notes afterwards, I knew you were the one. I love our big Brady Bunch family of pets, and I love you even more. I'm so glad we're doing this thing called life together. Love, Sammy Bot."

Oh, Paddington has brought... so. Many. People together, if you think about it. Y'know? Brought that whole family together, in a way that um, y'know, human love never could. Um, but also, I feel like it's really... just... served as sort of this sticky orange marmalade filling in the cracks of America.

**Rachel:** Oh, that's beautiful, Griffin!

**Griffin:** Thank you. Um, Paddington's a big... big thing over here in America.

**Rachel:** Oh yeah? [laughs] Did you grow up just with a lot of time with the bear?

**Griffin:** [laughs] No. I just—y'know, those are those reboots that really, um... really made it big. And then, Rachel and I recently tried to rewatch Stuart Little, and it's a fucking rough ride, y'all.

**Rachel:** It is...

**Griffin:** A lot of Nathan Lane as a cat just going like, "Nrow! I got a hairball! It stinks like a poopie!"

**Rachel:** Cast is incredible, right, though? It's Hugh Laurie.

**Griffin:** You can't beat Geena Davis.

**Rachel:** Geena Davis.

**Griffin:** Yeah.

**Rachel:** The little kid from Jerry Maguire.

**Griffin:** Michael J. Fox. It's just like that it falls in that era of CGI that is just un-look-at-able. Hey, why are we reviewing Stuart Little in the middle of our podcast?

**Rachel:** [laughs]

**Griffin:** Is there another jumbotron?

**Rachel:** Okay, this next message is for Nicolette and Preston. It is from Kelsey. "Nicky and Preston, congrats on your upcoming wedding! After you guys met day one of college, when Nicky so smoothly complimented Preston on his Naruto jacket, we knew you were meant for each other. I am so happy for you and wish you all the best. P.S. We need to start playing more D&D, even though we live in different states. Love you always, Kelsey."

Can you give me a little primer in Naruto? 'Cause I don't really know...

**Griffin:** Sure, sure, sure. So, he is a ninja boy with a headband that has a little swirly thing on it.

**Rachel:** Okay.

**Griffin:** When he runs, his arms go behind him.

**Rachel:** Okay. [laughs]

**Griffin:** Thus ends... all of my—there's a thing now. There's a show out called Boruto. Boruto. Boruto. And I guess maybe it's his son, or his brother, or his dad. It could be a prequel.

**Rachel:** I like it.

**Griffin:** I do like that. That's fun to say. Aaand... yeah. That's it.

**Rachel:** Okay, well, I feel caught up now.

**Griffin:** Good, good, yeah. We plumbed the depths.

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**Rachel:** Can I hear your next thing?

**Griffin:** My second thing is... French toast! Franch. Toast. I know you're saying, "Hey, this is the second breakfast bread-type food that you've brought, Griffin, because you brought waffles in like, episode 56 or something like that." And I'll say, "That's a fair criticism."

**Rachel:** [laughs]

**Griffin:** But uh, we made French—I made French toast this past weekend.

**Rachel:** Yeah, give yourself credit.

**Griffin:** I made French toast this past weekend. And it's like... here's the thing about French toast. I cannot think of a... a food... like, uh, prep work to eating experience ratio that pays out better than French toast.

**Rachel:** Yeah. That's so true. I uh, tend to be a savory breakfast enthusiast.

**Griffin:** Yes.

**Rachel:** But if I am gonna have a sweet thing, I want it to be French toast.

**Griffin:** Yeah. I mean, it's—it is, for whatever reason, I'm not sure when this switch flipped, but when I'm out at a restaurant, and they have like, a

bunch of sweet breakfast things... French toast is the only thing on there that I think like, "Hey, I could eat that and not feel like complete dogshit." And I'm wrong, 'cause I eat it, and then I immediately want to sleep for the next 24 hours.

**Rachel:** Griffin made it with this like, cinnamon raisin brown sugar swirl bread, and it was sooo delicious.

**Griffin:** Yeah, I got that Pepperidge Farm shit.

**Rachel:** I ate it for dessert later that day.

**Griffin:** Yeah, it was really good. And it's just like... there's a lot of ways to do it, but... me? Just beat some eggs, put a little bit of milk in there, a little bit of cinnamon in there, and then...

**Rachel:** Vanilla? You put any vanilla in there?

**Griffin:** Sometimes, if I'm feeling a little zesty. I didn't the last time, because I figured there was plenty of sort of sweetness in there already.

**Rachel:** Yeah, it was pretty sweet. [laughs]

**Griffin:** Uh, dip some bread in, toss it in a greased skillet, flip it, and then that's it. You're gonna put syrup on it, you can put jellies or jams, you can put powdered sugar on it...

**Rachel:** I remember like, the first time I made French toast, just being shocked by how easy it was. Just like, "Oh, this is all it is?"

**Griffin:** It was, I can say, almost certainly, the first thing I learned how to like, quote unquote cook. Right? And I know—

**Rachel:** Before scrambled eggs?

**Griffin:** Yeah, I think so.

**Rachel:** Huh.

**Griffin:** Well, because you really can't fuck up French toast. The only way you fuck up French toast is by like, not cooking it long enough or overcooking it. But that's true of all foods, and we—

**Rachel:** Or not gettin' it gooey enough.

**Griffin:** The margin of error for French toast, I would argue, is pretty fuckin' wide. Like, it's pretty easy to cook French toast. And also, I think it's the only thing I've ever cooked that Henry ate and enjoyed. So that's very exciting. It was definitely the first thing I cooked for you when we first started dating, and we would have little, uh... [laughs]

**Rachel:** [laughs]

**Griffin:** Sleepovers. [fake laughs] The next morning.

**Rachel:** This shows how innocent Griffin is, that the concept of this, like, still, like, strikes him as risqué. Like, did you know, sometimes couples, before they're married, have what they call sleepovers?

**Griffin:** A little, uh, rendezvous. An overnight excursion. [fake laughs] The next morning I would make, uh, peanut butter and banana French toast, and then we would just sort of lay motionless.

**Rachel:** Yeah, that's true.

**Griffin:** For ten hours, as it slowly worked its way through our bodies.

**Rachel:** Yeah, y'know, I had an instinct of saying, we should do that again, but then, we just couldn't. We can't. Our lifestyle...

**Griffin:** We can't. Our lifestyle is different now. The only way we could do it is if we got a guarantee that Henry would do it, and then the three of us could then lay motionless for ten hours.

**Rachel:** [laughing]

**Griffin:** It's just got like... it's got a texture that I am just gaga for. Like, that bread, egg, texture... for me, is like... is just like, perfection. Uh, and it's just like—y'know what else is sort of miraculous about it? If you have a kitchen that is even remotely, like, decently stocked at any given point, you've probably got what you need to make French toast. And that's not true of like, a lot of other shit.

**Rachel:** Yeah.

**Griffin:** And maybe it's just because there are, y'know, three ingredients in it, and there's like, y'know—you don't have to worry about baking soda. You don't have to worry about all that shit.

**Rachel:** You don't have to have like, a waffle iron.

**Griffin:** No! You need a pan... you need bread. You need egg. You could probably just get away with just that.

**Rachel:** No. You need that milk.

**Griffin:** Well, okay. I think the milk is even optional. We can talk about that. We can debate that later. There's just—you've always got a road to French toast, and I think that's really special.

Unsurprisingly, like, every culture has had a version of French toast, because it's like... eh, it's pretty obvious. At some point, everybody was like, "Hey, bread and egg. And cook? Hey, that's good!"

**Rachel:** So it wasn't like... like, why do we call it French toast?

**Griffin:** So that's wild. As far as I can tell, we call it French toast because like, in the 18<sup>th</sup> century, there were recipes being published that referred to it as French toast. And like, it just kind of snowballed from there. Uh, but

like, we're the only ones who call it—there's a couple other countries that call it French toast.

**Rachel:** What do they call it in other places?

**Griffin:** Well, in France, they call it *pain perdu*, which means 'lost bread,' which is referring to the fact that uh, that it's made with stale bread. Like, for the recipe, a lot of the time, because like, who gives a shit? You're gonna toss it in egg and fry it up anyway.

Uh, the most entertaining name, for me, is a 14<sup>th</sup> century German recipe, which called it *arme ritter*, which translates to 'poor knights.' And there's a lot of places that still call French toast 'poor knights,' or specifically, 'poor knights of Windsor,' which is more or less like, the exact same thing. A lot of people just call it eggy bread, too, and that's powerful as well.

Uh, but no matter what it's called, rose by any other name is still gonna taste real good in the mornings, and be a great little vehicle for a syrup experience.

What is your second topic?

**Rachel:** You're gonna be mad that I picked this, 'cause I'm stealin' it right out from under you.

**Griffin:** Oh shit.

**Rachel:** It's Chefclub. [laughs]

**Griffin:** I am so fucking angry that you're taking Chefclub! Babe, Chefclub! It's the core of my being!

**Rachel:** [laughing] Griffin introduced me to Chefclub, so it seems a little unfair that I would... steal it from him.

**Griffin:** [sighs] I mean, you're leaving a lot of other meat on the table. You're leaving me Five Minute Crafts. You're leaving me a lot of—there's a



lot of other, um... a lot more road to hoe, and I guess I appreciate that. But god, Chefclub is so special.

**Rachel:** Chefclub is something that we came to by way of Facebook, right?

**Griffin:** I mean, it's where all garbage videos come to us from.

**Rachel:** If you go to Chefclub on Facebook...

**Griffin:** I believe it's Chefclub Network is where you will find it. There's a lot of Chefclub in the Chefclub family.

**Rachel:** The immediate video you will be encountered with...

**Griffin:** [laughs]

**Rachel:** That never fails to make me laugh... is a full turkey...

**Griffin:** Yeah.

**Rachel:** And a pair of hands...

**Griffin:** Yes?

**Rachel:** Getting ready to shove an entire block of what looks kind of like Velveeta into the turkey.

**Griffin:** Not like the kind of Velveeta you'd buy at the store, though. Like a novelty, comically large brick of Velveeta that you might buy at like a Spencer's Gifts as a joke.

**Rachel:** Mm. Here's the thing – we're not the only ones watching Chefclub.

**Griffin:** Okay.

**Rachel:** This is an article from November, 2019. The company now has 75 million followers across—

**Griffin:** Mother of god.

**Rachel:** —multiple social media platforms. It generates a billion video views per month, and reaches 200 million people.

**Griffin:** Jesus.

**Rachel:** There are 50 people working for Chefclub. The entire team is based in Paris.

**Griffin:** Right, I figured that that was the case.

**Rachel:** With one third of them who are not French.

**Griffin:** Okay.

**Rachel:** Um, they optimize content for Facebook, and it's become increasingly harder to work around Facebook's algorithm to reach a large audience. But the startup has been through ups and downs. The relentless efforts have been key to the company's growth, as many media brands simply gave up on Facebook.

**Griffin:** Yeah. And it seems like, in order to hang in there, you really do have to stuff fuck a turkey with cheese bricks.

**Rachel:** [laughs] They—their approach to cooking... um... is such that nothing can be wrapped in too many things.

**Griffin:** Right.

**Rachel:** If you were to take a protein...

**Griffin:** Mm-hmm.

**Rachel:** You would think, "Alright, well, I have a protein. Let's move onto something else." But no – they would wrap it in another protein, and then put it inside a third protein that would then be put on top of a fourth protein.

**Griffin:** Right. And there's a great deal of shaping and molding and morphing that is done. Um, there has been more than one video in which a rubber glove has been used as a sort of, uh, mold.

**Rachel:** We saw one filled with meat, and we saw one filled with chocolate!

**Griffin:** So they're multi-disciplinarians, and that's very exciting. Uh, there's—

**Rachel:** And we should mention, too, that at the end, as in most cooking videos, there is a demonstration of the final product. With Chefclub, it almost exclusively has some kind of fluid being secreted from the middle of it.

**Griffin:** At which point, Rachel and I always say, "There's that goosh."

**Rachel:** [laughs] They really focus in on the payoff of the goosh.

**Griffin:** Yeah, they love the goosh. None of the foods... well, okay. There've been a handful, and I'm ashamed to say it, but like, there've been a handful of these videos where I'm like, "I would fuck with that." But then there's a lot of them where it's just like, "That's not... traditionally edible." They made a sort of... how would you describe it? A sausage sandcastle, maybe?

**Rachel:** [laughs] Yeah, we watched that one.

**Griffin:** That had, uh, different quadrants, and they were beer cheese quadrants.

**Rachel:** Yes. See, they're big on dippers. They're big on like, app spreads.

**Griffin:** They love dippers. Right. And so, in two of the quadrants, there was beer cheese. So you would take a sausage out of the sausage sandcastle and dip it in the beer cheese, and then, eat it, I guess, with the only mouth you get on earth.

**Rachel:** [laughs]

**Griffin:** But then, in the other quadrants, there was just straight up shpatzel. And it's like... you can't dip anything in shpatzel. It's a fucking noodle! Like, it doesn't stick!

**Rachel:** I love that we—[laughs] We watch this kind of inexplicable video of a bunch of—like a sausage wall being constructed.

**Griffin:** Right.

**Rachel:** And Griffin was more concerned about the structural integrity of dipping the sausage into the shpatzel.

**Griffin:** It's just—in addition to protein layers, they also do a lot of unconventional containers, right? And then, like... but just, sometimes the container doesn't make a whole lot of sense.

**Rachel:** I mean, we really can't dismantle Chefclub. It's just, by nature, just a... extraordinary experience.

**Griffin:** Rachel and I just have a category of videos that we like on Facebook. And I would say Chefclub is the hot commodity right now. But like, videos of... just things that don't... they can't.

**Rachel:** [laughs]

**Griffin:** You can't make a hand—you can't make a hand loaf. A meaty hand loaf.

**Rachel:** Chefclub apparently not only is on Facebook, they're on YouTube, they're on Snapchat...

**Griffin:** Oh shit.

**Rachel:** ... Instagram, and TikTok.

**Griffin:** Okay. Well, if there's any—I feel like we've watched every Chefclub video, and now it's like, I get so stoked when I see there's a new one. Uh, but I didn't know about the TikToks. And maybe this is the thing that gets me on TikTok.

**Rachel:** [laughs] The company first started with a recipe book, and you could scan QR codes in the book to play the video on your phone.

**Griffin:** Oh, that's clever!

**Rachel:** And they also—we've seen this advertised a lot. They have introduced Kiddos: A Cooking Kit for Kids. It's a book with 20 recipes and measuring cups.

**Griffin:** Now this is cute, actually, 'cause I think I just figured it out from the last videos. Like, the measuring cups have little animals on it, so it's like, you add a lion of flour.

**Rachel:** Ohh.

**Griffin:** That's cute. I kind of like that.

**Rachel:** That is cute.

**Griffin:** I kind of like that.

**Rachel:** It's just always weird, 'cause you watch this really grotesque video with, y'know, ground beef inside bacon inside of a turkey inside of an elephant. And then they're like, "Kids' measuring cups!" And you're like, "I don't want my kid to have any part of this." [laughs]

**Griffin:** I don't want him anywhere near this thing. I'm afraid I'm gonna open up one of those measuring cups, and just like a goosh of molten cheese is gonna pour out of it for some reason.

**Rachel:** [laughing]

**Griffin:** It's like a clamshell package. Inside, you see the measuring cups. You open it up, and then there's a river of magma chocolate. Why? Where?

**Rachel:** We had this idea that maybe we should host some kind of gathering where everybody has to make a Chefclub recipe. 'Cause the thing is, like, for the most part, these videos are actionable. Like, they are giving you ingredients.

**Griffin:** Oh, it's food. It's food.

**Rachel:** [laughs] They're telling you like, this is how much of this, y'know, tomato sauce you'll need to put on these pork chops that you will then wrap in provolone cheese, and then wrap in pasta, and then put on a skewer...

**Griffin:** Right.

**Rachel:** [laughs]

**Griffin:** That skewer—by the way, this whole thing's going inside a poke cake, so... and you know we're gonna mirror glaze it, 'cause that's why you watch the video in the first place. Oh, Chefclub Network. Can we go watch more—well, we have to finish the podcast.

**Rachel:** [laughs]

**Griffin:** Hey, uh, do you want to know what our friends at home are talking about?

**Rachel:** Yes.

**Griffin:** Alyssa says, "Hi guys! I really love using the word 'best' to sign my emails. I just take so much joy in this simple word that is all at once positive, ambiguous, appropriate for all occasions and recipients, and means absolutely nothing while serving such a necessary social function."

**Rachel:** I'm a big fan of 'best.' Do you use 'best' ever?

**Griffin:** I don't really send emails... that much. [laughs]

**Rachel:** [laughs] I feel like I was in college maybe, and I first saw that, and I was like, "That's a good one." 'Cause like, 'fondly' or 'sincerely' doesn't always feel very friendly. But 'best' feels kind of conversational.

**Griffin:** I should say, I don't send the kind of emails these days—

**Rachel:** Where you'd have like a—[laughs]

**Griffin:** —that require like, a signature at the end of it. Which is to say, like, very rarely am I emailing somebody who I don't already have some sort of preexisting kind of relationship with. Uh, so, no. I don't think I've ever typed 'best,' but I do like the efficiency of it.

Connor says, "I work as a finish carpenter, and something I find wonderful is when I am cutting baseboards, and a leftover scrap piece is the exact size down to the 16<sup>th</sup> of an inch as the next piece I need to cut. It's only happened three times in my two years at my job, but it always makes my whole day." Ohh, I can't imagine.

**Rachel:** Yeah. That—I mean, that sounds... that sounds great. [laughs]

**Griffin:** I can tell you the number of times that like, I have... tried to build something, and then, forgot to like, cut one of the pieces down to make up for the other piece being longer or whatever. And then, they don't fit by a margin, and I have to take it back to the Lowe's to get an adult to cut it to the right size for me. But I cannot tell you what this perfect experience feels like. 'Cause I'm just not a carpenter.

**Rachel:** But you're a lot of other things, Griffin.

**Griffin:** Sure. I like the band, The Carpenters.

**Rachel:** Yeah.

**Griffin:** I can do that at karaoke.

**Rachel:** Mm-hmm.

**Griffin:** I'm a proficient plumber. Which is to say, I installed a bidet seat.

**Rachel:** [laughs]

**Griffin:** Hey, 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. And uh, thank you to Maximum Fun for having us on the network.

**Rachel:** Maximum Fun has some of the best shows that you will find out there in the podcast world. This week, I'm gonna recommend Can I Pet Your Dog?

**Griffin:** Uh, yes. I was answering the question. But I don't have one. So what are you talking about?

**Rachel:** Y'know what's great about Can I Pet Your Dog?

**Griffin:** What?

**Rachel:** You don't have to have a dog to listen to it.

**Griffin:** No!

**Rachel:** Nobody's gonna come to your house and turn it off.



**Griffin:** And you don't have to be a dog to listen to it, either.

**Rachel:** True.

**Griffin:** But they do lay down an extremely high pitched track over the whole show that only dogs will hear, and it's full of great dog jokes.

**Rachel:** [laughs] What's an example of a dog joke?

**Griffin:** Well, I mean, y'know, topical stuff like, um...

**Rachel:** [laughs]

**Griffin:** They got a whole bit about Mitt Romney. But they call him Mutt Romney.

**Rachel:** There it is.

**Griffin:** So that's super funnyyy.

**Rachel:** [laughs]

[theme music plays]

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