

## Shmanners 319: Barbecue (LIVE!)

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[theme music plays]

[audience cheers and applauds]

**Audience Member:** Yeah!

[audience laughter]

**Travis:** Hello, Kansas City!

[audience cheers loudly]

**Travis:** And the internet. I'm your husband host, Travis McElroy.

[audience cheers and applauds]

**Teresa:** And I'm your wife host, Teresa McElroy.

[audience cheers and applauds loudly]

**Travis:** And you're listening to and watching, *Shmanners*.

**Teresa:** It's extraordinary etiquette.

**Travis:** For ordinary occasions. Hello, my dove.

**Teresa:** Hello, dear.

**Travis:** How are you?

**Teresa:** Oh, it's been a while.

**Travis:** It has been a while. They cheered more for you than me.

[audience whoops and cheers]

**Travis:** And that's fine. That's fine. It's fine!

[scattered audience laughter]

**Teresa:** Let's not start it like that.

**Travis:** Yeah. You know what? You're right. Um, this is, uh, my first time here in Kansas City.

**Teresa:** It is.

[audience cheering and whistles]

**Travis:** But I tell ya. I could tell you my favorite barbecue place in town.

[audience cheers with scattered whoops]

**Teresa:** Oh, them sound like fighting words. [chuckles]

[audience laughter]

**Travis:** Now I'm second-guessing this.

**Teresa:** [bursts out laughing] Maybe just say that the barbecue was wonderful.

**Travis:** It was Gates.

[audience cheers]

**Travis:** And let me tell you why.

[mixed applause and consternation from audience]

**Travis:** Hold on! Let me tell you why it's my favorite! Because aside from a granola bar earlier, it's the only thing I've eaten in Kansas City. [chuckles]

[audience applauds and laughs]

**Travis:** So, I only have the one option to choose from. Otherwise, I'm just guessing.

[scattered laughter from audience]

**Travis:** So, please, don't be mad at me. [pause] I'm not mad at you.

[audience laughs]

**Teresa:** We *are* going to talk about barbecue etiquette today.

[audience cheers]

**Travis:** So, I assume you mean, like, we are going to take some hot dogs and hamburgers and put them on the grill.

**Teresa:** Oh, no!

[consternation from audience]

**Travis:** I'm joking!

**Teresa:** No. Around here—

**Travis:** If you've never listened to *Shmanners* before, she's the smart one, and I'm the doofus. And that, I mean— and also on the show.

**Teresa:** [bursts out laughing]

**Travis:** And that is how that— that's the dynamic.

**Teresa:** Around here, that's called a "cookout."

**Travis:** Yes, of course. 'Cause, it *is* a cookout.

**Teresa:** Um, but barbecue is an ancient and storied tradition.

**Travis:** Named after Barry Benedict Quincy.

[audience laughs]

**Teresa:** No. Mm, nope. Nope. Every single culture in existence has some sort of record of people communing together to smoke meat over a fire.

**Travis:** Okay. I'm not surprised by that at all. I don't know if that was supposed to be a "What!?"

**Teresa:** No. No, no, no. Just— just setting the scene for you.

**Travis:** Yeah. Since the first caveman hunted the first dinosaur.

[scattered audience laughter]

**Teresa:** Yeah. [pause] But, it is important to say that barbecue history is indigenous history, is black history, is world history.

[audience cheers]

**Travis:** Yeah, I assume, along with a lot of, like, food that tastes good, a lot of appropriation.

**Teresa:** Yeah.

**Travis:** Yeah.

**Teresa:** Yeah. Um, but barbecue in the United States. It's likely that American barbecue originated with the Taino people, who are the indigenous people of Venezuela and the Caribbean.

**Travis:** Okay.

**Teresa:** They were the ones who had the massive misfortune of meeting Christopher Columbus.

**Travis:** Oh! That—

[audience groans]

**Travis:** —and I don't curse, but *bad* guy.

**Teresa:** Yeah. So, the word [enunciates syllables] bar-be-cue is broken down into four parts.

**Travis:** What? It's only, like, three syllables.

[scattered audience laughter]

**Teresa:** Well—

**Travis:** Is one of the parts a pause?

[growing audience laughter]

**Teresa:** No! No, no, no, no. Ba, for Baba, or father. Ra, for Yara, or fire.

**Travis:** Uh-huh.

**Teresa:** Bi, for Bibi, or the beginning. And Cu,~ for Gaucu, the sacred fire.

**Travis:** Okay. Wow, I thought it would just be, like, you know, slow meat, but no! It's, like, dad, fire, hot food. [through laughter] What was it?

[audience laughs]

**Teresa:** It's about the— the *father* of the food, the sacred fire.

**Travis:** Okay. I'm into that. I'm *deep* into that.

**Teresa:** Very cool. And so, it was a very important tool, smoking meat over fire. If you were able to smoke large portions of meat, you could feed a massive crowd of people, right?

**Travis:** Mm-hmm.

**Teresa:** This was about a communal meal.

**Travis:** It's also one of the best things about barbecue is that the slow cooking— the smoking process or low heat a long time, means that you make tougher cuts of meat more edible and delicious.

**Teresa:** Absolutely, yes. And I'll get to that too. That's very important.

**Travis:** I know. I just knew one thing, and I *really* wanted to say it.

**Teresa:** And so, this method was used throughout the Caribbean before it was spread to the upper Americas and was woven into colonial American culture.

**Travis:** Mm.

**Teresa:** And we have to say that the reason that it spread so wide and far was because of colonialization and slavery.

**Travis:** Ah! Yeah. Oh, yeah. Yeah.

**Teresa:** Yeah.

**Travis:** [sighs heavily]

**Teresa:** But let's talk more about the specifics of today's most beloved meats.

**Travis:** First, ketchup.

**Teresa:** No, meats.

**Travis:** Oh.

[audience laughs]

**Teresa:** What?

**Travis:** I was thinking about barbecue, but... I don't know.

**Teresa:** [bursts out laughing]

**Travis:** I just like ketchup is the thing and...

**Teresa:** Oh. I suppose that ketchup is an ingredient in some people's barbecue sauce.

**Travis:** Hey, thanks for tossing me a line. I really appreciate it.

**Teresa:** Hey, you're welcome.

[audience laughs]

**Teresa:** So, for example, in Virginia, British colonists stole the Native American method of drying meat over a fire on a grill made of green wood.

**Travis:** Okay.

**Teresa:** That's an important one, and it helps also with the spices that were brought over by the enslaved Africans. And the use of red pepper, specifically, is intrinsic to the Virginia barbecue tradition.

**Travis:** Okay. That's not the barbecue I'm most familiar with, but it sounds fine.

**Teresa:** No. No. I mean, we'll get to it, I'm sure. [giggles]

**Travis:** Okay.

**Teresa:** There's lots—

**Travis:** You'll see me light up, and I'll be, like, "That's the one!"

**Teresa:** That's the one! [laughs]

**Travis:** And I'll bounce like a child.

[audience laughs]

**Teresa:** You really— I mean, you have to talk geographically as far as barbecue goes, because it is such a regional dish that everyone's kind of customized it. Um, North Carolina—

[scattered whoops and cheers from audience]

**Teresa:** Oh, okay!

[rising boos from audience]

**Teresa:** Oh!

**Travis:** Now, hold on!

**Teresa:** No. No, we— [giggles]

[audience laughter]

**Teresa:** Don't yuck anybody's yums.

**Travis:** Espec— literally food. Also, all we said was the name of a state, and someone cheered, and everyone went like, "Boo!"

**Teresa:** [laughing] North Carolina has a vinegar-based sauce.

**Travis:** Yes.

**Teresa:** Which was developed because of the British tradition of basting meats with butter or vinegar to keep them from drying out.



**Travis:** Okay. I'm worried now about how divisive the *rest* of this episode is going to be. "Oh, you know what will be fun in Kansas City? Talking about barbecue, what a great time! Hoy-oy-oy."

**Teresa:** Don't worry! I have a very large section at the end, especially for you guys.

**Travis:** Yes.

[audience cheers loudly]

**Teresa:** South Carolina, you'll notice, is a more mustard-based barbecue sauce.

**Travis:** Hmm.

**Teresa:** And that comes from the large population of French and German immigrants. So, that was— that's where that one comes from.

**Travis:** Okay. I like mustard.

**Teresa:** Um—

**Travis:** I'm not afraid to say it!

[audience cheers]

**Travis:** It's 2022; I'm going to be open for the first time. I like mustard! There!

[audience cheers loudly]

**Teresa:** [giggling]

**Travis:** Your support means the world to me. Thank you!

**Teresa:** Memphis has another distinct style.

[audience whoops and cheers]

**Teresa:** Um, Memphis was privy to ingredients that weren't accessible in other parts of the country because of the Mississippi River.

**Travis:** Uh-huh.

**Teresa:** Molasses was particularly shipped upriver and was mixed with tomatoes and other spices to form Memphis's signature barbecue sauce known for its sweetness.

**Travis:** Yes. Is that— that's like ketchup, sort of, kind of, right?

**Teresa:** [laughs softly]

[audience laughs]

**Travis:** Is it sacrilege to put ketchup on barbecue? Now, I'm feeling—

[loud affirmation from audience]

**Travis:** Yeah, I would never.

[audience laughs]

**Travis:** Like, ugh! What?

**Teresa:** [laughing]

**Travis:** What a funny joke I made earlier when I said that.

[audience laughing]

**Teresa:** I think that out of all of the sauces we've spoken about, it's the same color?

**Travis:** Babe, you don't have to get in this hole with me. It's fine.

**Teresa:** It's reddish.

**Travis:** You don't have to get down here with me. That's okay. I've lost the crowd. It's fine. Go on, save yourself!

[audience laughter]

**Travis:** It's not too late for you! Learn from my mistakes!

**Teresa:** [laughs softly] Okay! Enough about sauces. Let's move on to meats.

[scattered whoop from audience]

**Teresa:** Ah, ha! Meat. [chuckles softly]

**Travis:** You've heard of it!

[audience laughter]

**Teresa:** Pork is typically associated with barbecue, especially in the Southern states. The answer is simple. Pigs are easier to raise than cows. They require less land. They require less attention. And—

**Travis:** And they're smarter. That's true. I don't know if that helps but—

**Teresa:** Well, because— Yes, that does help! Because if times are hard, uh—

**Travis:** You can talk to the pig and make friends with it.

[audience laughs]

**Travis:** "Are you lonely? Sure, we've all been there." Make a friend, then make a sandwich!

[audience laughter and cheers grow]

**Travis:** Some kind of weird distortion in the mic made it sound like I said, "Make a friend, and make a sandwich." That was weird.

**Teresa:** Pigs are smart enough that if times are hard, you can turn them loose into the forest, and they will be able to find their own food.

**Travis:** Oh, okay.

**Teresa:** Right. And I don't recommend turning pigs loose in the forest. It's just something that *has* happened.

**Travis:** What if they get too smart? And they come back and take over the farm.

[audience laughs]

**Teresa:** And so, the cuts— the cuts of meat that are typically used for barbecue are not limited to pork shoulder, pork belly, bacon. Um, anything that you can make a largish hunk of is perfect for barbecue.

**Travis:** You're not going to say "Butt"?

[single loud whoop]

**Teresa:** I mean, that's the shoulder.

**Travis:** But say it. Come on.

**Teresa:** Pork butt.

**Travis:** [laughs heartily]

[audience cheers]

**Teresa:** But it's not from the—

**Travis:** I know it's from— I know, but please give me this.

**Teresa:** Okay.

[audience laughs]

**Travis:** Can I just have this one thing?

**Teresa:** Uh, yes.

**Travis:** Butt.

**Teresa:** Yes. Um, so, pork was so popular at one point that Southerners used to refuse to export the pigs that they raised to the Northern states. And in the years leading up to the American Civil War, they— Southerners ate on average *five* pounds of pork for each pound of cattle.

**Travis:** Out of spite!

[audience laughs]

**Teresa:** [through laugh] Yes?

**Travis:** Yeah.

**Teresa:** Does one eat meat out of spite?

**Travis:** [loudly] You've never eaten meat out of spite?

[audience laughter]

**Travis:** Well, I have!

**Teresa:** [through laugh] Okay.

**Travis:** When I see someone eyeing it for seconds, I'm like, "There's no seconds for you... Terry."

**Teresa:** Okay. And then there's Texas.

[audience cheers and whoops]

**Travis:** Wait! Hold on! You're not going to mention Cincinnati? Porkopolis!

**Teresa:** Well, I mean, Cincinnati definitely is Porkopolis, but it's not really famous for cooking it.

**Travis:** No, but we— we made 'em.

[scattered laughing from audience]

**Teresa:** Sure. Well—

**Travis:** Wait! Hold on! We make lots of sausages there!

**Teresa:** Yes, but not barbecue.

**Travis:** That's fair. We still put weird stuff on spaghetti, so I don't know why—

**Teresa:** [bursts out laughing]

**Travis:** I mean, I don't. Some do.

**Teresa:** Cincinnati was a great stop along the export. And there was also a lot of great, like, um, meat houses, sausages, and pork chops, and things like that, but it was mostly—

**Travis:** Houses made of meat, which is what I pictured when you said it.

**Teresa:** [laughs] Mostly German fare.

**Travis:** Oh, okay.

**Teresa:** Mm-hmm. Yeah. But, back to Texas. If you're familiar—

[audience cheers, followed by boos]

**Teresa:** Oh. Yes. [chuckles] If you're familiar with Texas barbecue—

**Travis:** We're not going to "Boo" everyone else's state!

[audience laughs]

**Travis:** This isn't some kind of, weird, like, civics fair that we're all attending and, like, "Oh, no, the best one's Florida!"

It's *not* Florida. We know that.

[audience cheers and laughter grows]

**Teresa:** You just said. You just said.

**Travis:** I know, but when the easy shot is there! Remember when it used to be New Jersey? And then, like, a decade ago, everyone was, like, "It's Florida now."

[audience laughs]

**Travis:** The punchline state is Florida from here on out!

**Teresa:** [sighs heavily]

[audience laughs loudly]

**Travis:** Thank you for doing this show with me for the last, like, five years.

**Teresa:** You're welcome. [chuckles softly] Texas has a lot of open cattle land. Um, and the German and Czech immigrants that settled there had the space and the means to raise a lot of cattle. So, making brisket—

**Travis:** Mm-hmm.

**Teresa:** ... and sausages, uh, very important parts of Texas barbecue culture.

**Travis:** Indeed.

[scattered whoops and cheers from audience]

**Travis:** Brisket is what I associate with Texas barbecue.

**Teresa:** Yes. Mm-hmm. Mm-hmm.

**Travis:** [loudly] Anybody here a brisket fan?

**Teresa:** [laughs]

[audience cheers]

[theme music plays]

**Travis:** Hey, everybody, it's me, husband host, Travis McElroy. Thank you so much for being here. I sure hope you're enjoying this episode as much as we enjoyed making it. But you know what else I enjoy? Quip. Yes, Quip, the good habits company. I love Quip, and I'm not just saying that because they are sponsoring us this episode, but also because I use them for basically all of my, you know, teeth care at this point.

You know, I use them for the toothbrush, the toothpaste, the mouthwash, the floss, and even the gum from time to time. I love it, right? It takes good care of me. It teaches me to do it better because of the built-in vibrations and timers and all that stuff. Plus, it's, like, delicious? [chuckles] I really like their toothpaste. And it's also great because Bebe enjoys it, so she's learning how to do it, and she loves the timed vibrations and all of that stuff.

So, you got to check it out, and I'm not just saying that. I never liked electric toothbrushes before because they were always so bulky. And, you know, you had to worry about, like, what if I travel? Do I take the plugs and stuff with me? What about this? Don't worry about that with Quip. It's all built-in. And if you're already on top of your brushing, you can get the new smart motor, and it tracks your brushing to your smartphone, and you'll get rewards.



So, with stylish and affordable electric brushes starting at just \$25, you won't be paying through the *teeth* for better oral health. If you go to [getquip.com/Shmanners](https://getquip.com/Shmanners) right now, you'll get your first refill free. That's your first refill free at [getquip.com/Shmanners](https://getquip.com/Shmanners). Spelled G-E-T-Q-U-I-P.com/Shmanners. Quip, the good habits company.

Also, I want to make sure you know about some amazing opportunities before you miss— well, the first one is a great opportunity to get a really fun "Approach the Wizard" shirt designed by Dana Wagner. It's available at the McElroy merch store, [mcelroymerch.com](https://mcelroymerch.com). And 10% of all merch proceeds this month of July will go to the Trans Youth Equality Foundation, so don't miss your chance to do that.

Also, preorders for the *Adventure Zone Eleventh Hour* graphic novel are open now. You can go to [theadventurezonecomic.com](https://theadventurezonecomic.com) to preorder. And thank you to everybody who came out to the tours this past weekend. Thank you so much! If you are going to be in the area, also get tickets to our November shows in Washington, DC, Detroit, and Cincinnati. Get those tickets at [bit.ly/mcelroytours](https://bit.ly/mcelroytours). Mask and proof of full vaccination or negative Covid test within 72 hours of event start is required.

Also, wanted to let you know we are going to be off, I believe, next week and maybe the week after because we are going on a family vacation. Take a little time off with the kids. But we'll be back soon with more great *Shmanners*. So, thanks so much! Enjoy the rest of the episode.

[upbeat music plays]

**Graham:** Hi, my name's Graham Clark, and I'm one half of the podcast *Stop Podcasting Yourself*. A show that we have recorded for many, many years, and at the moment, instead of being in person, we're recording remotely. And you wouldn't even notice— you don't even notice the lag. [abrupt pause]

**Dave:** That's right, Graham. And the great thing about this— [brief break in audio] Go ahead! [pause]

**Graham:** No, you go ahead.

**Dave:** Okay, and—

**Graham:** Okay, go ahead. [pause]

**Dave:** And you can listen to us every week on Maximumfun.org.

**Graham:** Or wherever you get your podcasts.

**Dave:** ... your podcasts.

[upbeat music plays]

**Dave:** Hi, it's me, Dave Hill, from before. Here to tell you about my brand-new show on Maximum Fun, *The Dave Hill Goodtime Hour*, which combines my old Maximum Fun show, *Dave Hill's Podcasting Incident*, with my old radio show, *The Goddamn Dave Hill Show*, into one new futuristic program from the future.

If you like delightful conversation with incredible guests, technical difficulties, and actual phone calls from real-life listeners, you've just hit a street called "Easy." I'm also joined by my incredible co-host, the boy criminal, Chris Gersbeck. Say "Hi," Chris.

**Chris:** Hey, Dave. It's really great to—

**Dave:** That's enough, Chris. And New Jersey chicken rancher, Dez. Say "Hi," Dez.

**Dez:** Hey, Dave!

[chicken clucks]

**Dave:** *The Dave Hill Goodtime Hour*. Brand new episodes every Friday on Maximum Fun.

**Chris:** Plus, the shows not even an hour. It's 90 minutes.

**Dez:** Take that, stupid rules!

**Dave:** We nailed it!

[drum riff]

[ad break ends]

**Teresa:** And now it's time to talk about Kansas City barbecue.

[audience cheers]

**Travis:** Kansas City makes barbecue?

**Teresa:** And you can't talk about Kansas City barbecue without talking about Henry Perry.

[audience cheers and claps]

**Teresa:** There are a few people who recognize that name. Um—

**Travis:** It was Steve Perry's dad.

**Teresa:** No.

**Travis:** Lead singer for Journey.

**Teresa:** [through laugh] No.

[audience laughs]

**Teresa:** A lot of this, that I'm going to be discussing, is taken from an article called "Our city's barbecue is sweet and spicy, but its history is slow-cooked." By Savannah Hawley.

**Travis:** Okay.

**Audience Member:** [distantly] I know her!

**Teresa:** Awesome!

**Travis:** You know her?

[audience laughs]

**Audience Member:** I also know her!

**Travis:** [yells] What?

[audience laughs]

**Travis:** Wait! Now, hold on! Does anyone else know her?

[scattered "No" from audience]

**Travis:** No. [chuckles]

[audience laughs]

**Travis:** Let's go person by person.

[audience laughter grows]

**Teresa:** Okay.

**Travis:** Okay.

**Teresa:** Okay. Um, as a teenager, Perry worked on a steamboat, or in steamboat kitchens, before moving to Kansas City in 1907.

**Travis:** Mm.

**Teresa:** And barbecue existed in the region *before* Perry, and it was likely brought here by those who moved just before The Great Migration, which enticed a booming city with plenty of work on the railroads and the

stockyards. Um, but, Perry is the one who is credited with making Kansas City-style barbecue into the popular tradition today.

**Travis:** Okay.

**Teresa:** A little bit more about—

**Travis:** Sometimes, when I don't have anything to add, I just confirm.

**Teresa:** I appreciate it. It means he's sort of listening.

[audience laughs]

**Teresa:** And so, he worked at a saloon for a while. And then moved to the city, venturing out on his own, selling his barbecue starting in 1908.

**Travis:** Door to door.

**Teresa:** Uh, no. He had a stand.

**Travis:** Okay. That makes a lot more sense than, like, [snaps fingers] "Do you want any brisket? It's done."

**Teresa:** [laughs]

[audience laughs]

**Travis:** "You can eat it right now."

**Teresa:** [giggling]

**Travis:** Where are you going?

**Teresa:** No, he had a stand in the garment district alley. He sold beef and pork as well as—

**Travis:** Human. Oh.

**Teresa:** ... opossum, raccoon, and woodchuck.

[audience clapping and cheering]

**Travis:** Really?

**Teresa:** Yeah.

**Travis:** Is a woodchuck good, Chuck?

[audience laughing]

**Teresa:** [laughs softly] I have never tried it, but I'm sure somebody likes it.

**Travis:** Who here has tried woodchuck?

[scattered whoops from audience]

**Travis:** More than none. Okay.

[audience laughs]

**Teresa:** It was, of course, inspired by his Memphis roots. He had a sauce and a special cooking process, and the range of meats he offered was uniquely Kansas City, though. Kansas City has always had a wide variety of different meats on offer, although—

**Travis:** Too many woodchucks running around.

**Teresa:** I don't think that you can get raccoon and woodchuck, like, everywhere anymore.

**Travis:** Not anymore. It's too popular.

**Teresa:** Oh, is that it?

**Travis:** Et `em all up!

[audience laughs]

**Travis:** Used to be, you couldn't walk down the street without kicking a woodchuck.

[audience laughter grows]

**Travis:** That was the original motto [through laughter] for Kansas.

**Teresa:** [laughs]

**Travis:** "Walk down our beautiful streets. Kick as many woodchucks as you'd like; there's plenty! We're never gonna run out!" [pause] "Oh, we were so naive. We thought the woodchuck days would last forever."

Hi, I'm Travis McElroy. For just pennies a day...

[audience cheers and whoops]

**Teresa:** Perry traditionally smoked his barbecue over oak and hickory wood until it was juicy and tender. And then his sauce, sort of sweet and tangy with a molasses base.

**Travis:** Like me!

**Teresa:** Yes. Just like you.

[scattered audience laughter]

**Teresa:** Although, barbecue aficionados today may not recognize Perry's specific taste, he *loved* to use pepper in his sauce. And legend is that he liked to watch people sweat about eating his sauce.

**Travis:** All right.

**Teresa:** Get it nice and hot and make people sweat.

**Travis:** If that's your thing, I guess.

**Teresa:** It's not *my* thing.

**Travis:** It's his thing.

**Teresa:** [through laugh] It's definitely his thing.

**Travis:** [imitates Perry] "I like to watch you sweat."

"Okay! I'm gonna take this home and eat it."

[as Perry] "No!"

[audience laughs]

**Travis:** "Please."

**Teresa:** So, uh, Perry's very— actually stubborn adherence to his specific way of doing his barbecue earned him the memory of the father of Kansas City barbecue.

**Travis:** Okay.

[audience cheers]

**Teresa:** And the traditions of Perry's can be found in nearly every barbecue joint in the city, and if they're not, many purists will say that it's not Kansas City style.

**Travis:** Hmm.

**Teresa:** Unless it's got a little—

**Travis:** A little woodchuck in it.

**Teresa:** [bursts out laughing]

[audience laughs]



**Teresa:** No. But it does need to be smoked over a wood fire, especially using hickory wood. And then, offered an *array* of sauces with it.

**Travis:** Oh, I see.

[scattered whoops from audience]

**Teresa:** Oh, good. [laughs softly]

**Travis:** Now, on three. Everyone yell out your favorite place to get barbecue in the city. One. Two. Three.

[audience yells out various answers at once]

**Travis:** Those are all very good.

**Teresa:** Those are *all* very good.

**Travis:** I would say all tied for the best.

[audience laughs]

**Teresa:** If you—

**Travis:** Except for you!

**Teresa:** Okay. All right. If you wanted to find a barbecue joint, the best advice is to follow the smell. Find a smell that you enjoy and—

**Travis:** You gotta start somewhere though, right?

**Teresa:** No.

**Travis:** You don't just walk out of your house—

[audience laughs]

**Teresa:** Odds are if you're close enough to a barbecue joint, if you like the way it smells you, you'll probably like the way it tastes.

**Travis:** That's— okay that makes sense. If you smell it, follow the smell. Don't just start walking in, like, concentric circles... until you hit the smell.

**Teresa:** Maybe.

**Travis:** [yells] Maybe? Teresa, you—

**Teresa:** Depends on how good your nose is!

**Travis:** That's fair.

**Teresa:** Can you track with your nose, like— like an animal? Maybe. I don't know.

**Travis:** I can, but I don't like to do it in front of people.

[audience laughs]

**Teresa:** See. And if you would like to sample the different sauces, a great way to do that is to get wings.

**Travis:** Or a little spoon.

**Teresa:** [laughs] Well, but you want to try it on the meat.

**Travis:** That makes a lot more sense.

**Teresa:** So, you can usually get wings flavored with the different sauce variations from the joint that you're partaking of. And if you feature yourself a connoisseur, ask for the moist brisket.

**Travis:** Oh. And don't get ketchup.

**Teresa:** No. No.

**Travis:** That's a mistake.

**Teresa:** Because it has more fat in it.

**Travis:** Oh!

**Teresa:** So, it's a little fattier, a little more coaty for the tongue, and a little more juicy, obviously.

**Travis:** Now, let me ask you— let me ask you this. Um, barbecue.

**Teresa:** Yes.

**Travis:** You're gonna get messy, right? If you're doing it right. Yeah, you're doing it right.

**Teresa:** Oh, of course.

**Travis:** Is it good *Shmanners* to get messy while eating barbecue? Is it— I'll reframe the question. Is it weird if you don't?

**Teresa:** [laughs]

[audience laughs]

**Teresa:** No, of course not. Um, but barbecue is something traditionally eaten with your hands so, feel free to, like, get in there and pick up your ribs or pick up your brisket or—

**Travis:** Pick up someone else's ribs.

**Teresa:** No.

**Travis:** When they're not looking.

**Teresa:** I would suggest that if you get anything pulled— pulled pork, pulled chicken, um, that you use—

**Travis:** I heard someone giggle at that. Grow up!

[audience laughs]

**Teresa:** Oh my gosh. [sighs]

**Travis:** It's better than getting it jerked. Do you know what I mean?

[audience cheers and laughs]

**Teresa:** That is what I was waiting for.

**Travis:** Was it? Ah.

**Teresa:** Unless it's pulled, which you of course could eat with a fork, but you may want to put it on a slice of bread.

**Travis:** Oh, yeah.

**Teresa:** Mm-hmm. The last thing that you should really know about barbeque is it's important to know the *lingo*.

**Travis:** Ooh la la.

**Teresa:** So, the outside meat is the most highly spiced meat. I mean, it makes sense because it's on the outside, and barbecue is normally done in large pieces. In Texas, they're called the end cuts.

**Travis:** Oh, yeah.

**Teresa:** While Kansas City calls them burnt ends.

**Travis:** I *love* burnt ends.

[audience cheers]

**Travis:** Now, can I just cover both and say, "Give me the outside meat?" Or do you think that'd get me a weird look?

**Teresa:** I mean, people will know what you're talking about if you say that.

**Travis:** Yeah?

**Teresa:** Uh, but in the Carolinas, you'll want to ask for "Outside brown".

[audience laughs]

**Teresa:** That's just what they call it. *I* didn't name it.

**Travis:** I would never ask another human being to give me outside brown.  
[pause] Because it sounds like you forgot the word for dirt.

[audience laughter grows]

**Travis:** You know that, uh, the outside brown! The outside brown? You know, sit low, under grass... outside brown! Not the up blue.

[audience laughs]

**Travis:** The outside brown. You know!

**Teresa:** I think that the most important part about barbecue is to enjoy it in a group.

**Travis:** Yeah.

**Teresa:** It is a communal food.

**Travis:** And also, sometimes, a competitive food.

**Teresa:** [laughs softly] Yes. A very competitive food.

**Travis:** If you want to eat it out of spite.

[scattered whoops from audience]

**Teresa:** I mean, you say that but there are— there are different barbecue associations.

**Travis:** Oh, yeah.

**Teresa:** Uh, and you can compete. You're— any cuts that you like, there are, like, lots of different categories. And people are coming up with new sauces and tastes all the time.

**Travis:** Now, there's also, like, TV shows about it.

**Teresa:** There are, yes.

**Travis:** Right. Isn't that wild? There's TV shows about anything.

**Teresa:** [laughs]

**Travis:** Hey, you guys notice this?

[audience laughs]

**Travis:** Have you guys seen this? Oh, TV shows about everything! Hi, I'm Travis McElroy.

[audience laughter grows]

**Teresa:** Yes, you are. [sighs loudly]

[audience laughs and whoops]

**Travis:** Well, thank you all so much for coming.

[audience cheers and applauds]

**Travis:** For anyone who doesn't normally listen, uh, we host *Shmanners*. It is a cultural, etiquette, society, advice show thing where we try not to judge, and we— instead it's just about helping you navigate social situations. I don't know about you guys. I'm not very *good* at them.

[scattered audience laughter]

**Teresa:** Oh, you did just fine.

**Travis:** I don't mean right now!

**Teresa:** Oh!

**Travis:** I don't— wait! Hold on, babe!

**Teresa:** I thought—

**Travis:** I don't mean the episodes!

**Teresa:** Oh, okay.

**Travis:** I meant social situations.

**Teresa:** I see. That— that's not what it sounded like. [laughs]

[audience laughs]

**Travis:** I love you so much.

**Teresa:** [giggles] I was, like, "You do fine on the show, honey!"

[audience laughs and cheers]

**Travis:** No, I meant social situations, but—

**Teresa:** Oh. Okay, okay.

**Travis:** I *hope* I do okay on the show.

**Teresa:** Yes, of course. [laughs quietly]

**Travis:** Whoo. Uh. [chuckles] Check them out on Maximumfun.org. Thank you to *My Brother, My Brother and Me* for letting us open for them.

[audience cheers]

**Travis:** We had to beg and plead.

**Teresa:** I would like to thank my research writer, Alex.

**Travis:** Yes.

[audience applauds and cheers]

**Teresa:** Um, thank you. With my— with our small children she is— her help is invaluable.

**Travis:** Ah. So, thank you and you know what? Listen, I'm going to ask you guys to consider sticking around after intermission for *My Brother, My Brother and Me*. They're good kids.

[audience cheers and applauds]

**Travis:** And they really need this. If you could do that for them, that would be great. Anything else?

**Teresa:** Well, you should join us and listen to *Shmanners*.

**Travis:** Oh, no. I'm going to do the wrap-up.

**Teresa:** Oh, you're going to do the wrap-up.

**Travis:** Yeah, yeah. All right.

**Teresa:** No, that's all. Thanks, everybody. Thanks, Paul. Thanks, Amanda. Yeah, thanks to all.

**Travis:** Yeah. Join us again next episode.



[audience cheers]

**Teresa:** No RSVP required.

**Travis:** You've been watching *Shmanners*.

**Teresa:** Manners, *Shmanners*. Get it? [chuckles]

[theme music plays]

[audience cheers and whoops]

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