

## Wonderful! 197: The Condiment Showdown

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[theme music plays]

**Griffin:**

Let's cut the BS. None of this, "hey, welcome to Wonderful! It's our show!"  
This is a serious episode.

**Rachel:**

Whoa.

**Griffin:**

This is a sweep's week, baby.

**Rachel:**

H-hi.

**Griffin:**

So strap in.

**Rachel:**

Hi.

**Griffin:**

Hi.

**Rachel:**

Hi, this is Rachel.

**Griffin:**

This is Griffin. But no BS.

**Rachel:**

And this is Wonderful!

**Griffin:**

We're doing the important work. Let's skip small wonders, okay?

**Rachel:**

No.

**Griffin:**

Well, no, we shouldn't do that. I mean, the circle's back on, I guess. There, there it is. It's out. IKEA has these little chocolate cookies that are fantastic.

**Rachel:**

[laughs] Um, you can get COVID tests at, at the, at the pharmacy.

**Griffin:**

At the grocery store.

**Rachel:**

Yeah.

**Griffin:**

It's easy.

**Rachel:**

We had a, a small scare and we went and picked up a test.

**Griffin:**

I'd call it a pretty big fucking scare, but it's all relative.

**Rachel:**

A medium to large size scare. Just went to CVS. Uh, they had it for us.

**Griffin:**

Long story short, our child is, our big child is home all week. He is downstairs. We have tucked him in front of his Mickey Mouse television programs, and said, "We have to go create content for the internet. Please--"

**Rachel:**

[laughs]

**Griffin:**

I left him and I was looking around the room. Things that were in the room. A pencil. That's gonna get chewed on.

**Rachel:**

Yeah.

**Griffin:**

That eraser's gonna be gone. You can only hope that it's outside of the child by the time we are done recording this.

**Rachel:**

Perhaps more dangerous his, his access to adult programming on our television.

**Griffin:**

He's not gonna– he's not gonna crack the TV. He doesn't know how to work an Apple TV remote.

**Rachel:**

Okay.

**Griffin:**

And if he does, yeah, that's an issue, huh?

**Rachel:**

Anyway, our show's about condiments.

**Griffin:**

Rachel's got the Cinemax app favorited.

**Rachel:**

Anyway.

**Griffin:**

And there's some things in her history there.

**Rachel:**

Anyway, our show is about condiments.

**Griffin:**

[singing] This is condiment showdown.

**Rachel:**

[laughs]

**Griffin:**

Listen, folks, holy shit, it's...

**Rachel:**

Griffin and I, Griffin and I said, "Let's do a show where we don't have to extensive research because we don't have extensive time and we--"

**Griffin:**

We just, we have no time. We're recording this in this liminal space of no time.

**Rachel:**

Like a bolt of lightning, I said, "What about condiments?" And I heard him say, "Yes."

**Griffin:**

And I was like, "Yes."

**Rachel:**

[laughs]

**Griffin:**

And so what's a condiment? According to Wikipedia, it's a thing that you add to another thing to change the flavor of the thing.

**Rachel:**

Right, and this, this–

**Griffin:**

This is ... Okay.

**Rachel:**

There's some gray area here.

**Griffin:**

There's some gray areas here.

**Rachel:**

I was looking at your list as compared to my list, and I saw some things on your list that I thought, "That's not a condiment."

**Griffin:**

I printed out everything that Wikipedia says is a condiment. I thought we were gonna do this sort of draft, draft style.

**Rachel:**

Yeah, but I'm sorry. Some of these things I will not call a condiment.

**Griffin:**

Okay, spices I'm happy to take off the table. I don't know that salt and– Do you consider salt and pepper a condiment?

**Rachel:**

There's bread on here, honey.

**Griffin:**

Oh, bread is on here?

**Rachel:**

There's bread on this list.

**Griffin:**

Yeah–

**Rachel:**

There's butter on this list. I can see–

**Griffin:**

Butter could be a con– Okay, okay, okay, clarified butter, condiment.

**Rachel:**

Okay. All right, that's fair.

**Griffin:**

Yeah.

**Rachel:**

You dip, you dip in there.

**Griffin:**

One thing I was thinking about 'cause I was eating it mere minutes ago is peanut butter. I don't know that peanut butter counts as a condiment because you put it on, like, ice cream to change the flavor of the ice cream–

**Rachel:**

No.

**Griffin:**

... but you, like–

**Rachel:**

That's like, that's like an entrée. Peanut butter, like, you put that in a–

**Griffin:**

Okay.

**Rachel:**

...in between two breads and that's your meal.

**Griffin:**

And this is fucked up for me, but I feel like protein is– You can't have a protein in a condiment.

**Rachel:**

No.

**Griffin:**

If your condiment has a protein in it, it is–

**Rachel:**

Unless it's bacon bits. [laughs]

**Griffin:**

Anyway folks, it's all fluid, and we're just gonna start. Uh, you have a list there which excites me. Is it enumerated? Is it ranked?

**Rachel:**

It's, well, so that, you look online for condiments, a lot of, uh, platforms will say, "Here are our best condiments."

**Griffin:**

No stop, yet–

**Rachel:**

This is a Huffington Post article, uh, that says the top 20, um, ranked in their preferred order.

**Griffin:**

I don't care what Arianna Huffington has to say about condiments.

**Rachel:**

Can I tell you what ... Did you, no, did you look up the top selling condiment in the US?

**Griffin:**

Can I ... Is it sriracha?

**Rachel:**

No, sir. It's much more basic than that.

**Griffin:**

Ketchup?

**Rachel:**

No.

**Griffin:**

No?

**Rachel:**

No, not ketchup anymore. 2020, People magazine reported mayo.

**Griffin:**

Mayonnaise. Americans eat mayonnaise.

**Rachel:**

Americans eat two billion dollars worth of mayo each year–

**Griffin:**

I–

**Rachel:**

... and only 800 million in ketchup.

**Griffin:**

I don't ... Well, okay. First of all–



**Rachel:**

Mustard, 450 million. Way down there.

**Griffin:**

Yeah, I mean, we love you mustard, but you can't hang in this category. Mayo, mayonnaise, I feel like is more expensive than ketchup, so I don't wanna talk about price, I wanna talk about the sheer volume, the tonnage of volume.

**Rachel:**

Oh, so okay. So all right. [laughs]

**Griffin:**

Do you know what I'm saying?

**Rachel:**

So your argument is perhaps Americans are eating as much mayo as ketchup, but it costs more.

**Griffin:**

Yeah, or perhaps even more ketchup. If ketchup's dirt cheap, we have ways and means of...

**Rachel:**

Mm-hmm

**Griffin:**

... creating this red stuff very quickly and easily. Let's just ... Mayo, mustard, ketchup pan- like, pantheon, right? Like that's...

**Rachel:**

Are we just taking them out of the conversation?

**Griffin:**

I think we take them out of the conversation.

**Rachel:**

Can you tell you, though, uh, the thing that I found interesting about condiments...

**Griffin:**

Yeah.

**Rachel:**

... is how your tastes change as you age.

**Griffin:**

Okay.

**Rachel:**

Because, as you know, I had no need for ketchup...

**Griffin:**

Not a fan of it.

**Rachel:**

... for a long time.

**Griffin:**

Yeah.

**Rachel:**

And then recently was like, "Oh, a French fry. Huh."

**Griffin:**

Yeah.

**Rachel:**

Still don't wanna put it anything else, just a French fry.

**Griffin:**

Okay.

**Rachel:**

Um.

**Griffin:**

Okay.

**Rachel:**

I know some people put ketchup on their eggs. I don't get that.

**Griffin:**

No, not, not a fan.

**Rachel:**

I don't get that. Um, mayo, I didn't really have feelings about until I was older. Like, I would just...

**Griffin:**

Yeah, well, you start eating better sandwiches when you get older.

**Rachel:**

Yeah.

**Griffin:**

And sometimes those need a little bit of sandwich grease to go down.

**Rachel:**

My sandwiches were literally, like, meat on bread, no condiment needed.

**Griffin:**

Oh my, oh, oh, hey.

**Rachel:**

Well, what would you put on it?

**Griffin:**

Mustard.

**Rachel:**

Mustard.

**Griffin:**

I would do mustard and, you know, some sort of spicy Italian deli meat.

**Rachel:**

[laughs]

**Griffin:**

Usually. That is what I rolled with growing up. Okay, but this is ... Listen.

**Rachel:**

Okay.

**Griffin:**

Y'all know. Y'all what it is.

**Rachel:**

All right.

**Griffin:**

Mayonnaise, ketchup, mustard. You know them.

**Rachel:**

I really love the way you say that.

**Griffin:**

They're out there.

**Rachel:**

[laughs]

**Griffin:**

They're up there. They're in the heavens already.

**Rachel:**

Uh-huh. Uh-huh

**Griffin:**

We don't need to spend-

**Rachel:**

Okay.

**Griffin:**

We don't need to waste any time on them.

**Rachel:**

Okay.

**Griffin:**

Kick us off. Kick us off with one. What's special to you?

**Rachel:**

What's special to me?

**Griffin:**

'Cause I got one on the tip of my tongue.

**Rachel:**

Hm.

**Griffin:**

Ooh.

**Rachel:**

I think you should go, then.

**Griffin:**

Hoisin sauce.

**Rachel:**

Yeah, that came up on my list.

**Griffin:**

Yeah, it's ... you know, 'cause I was thinking about, uh, I was thinking about sort of Asian flavors, uh...

**Rachel:**

Yeah.

**Griffin:**

... in sauces and...

**Rachel:**

What do you like, like hoisin is like a special dish. Like if you're making a special food.

**Griffin:**

Yeah.

**Rachel:**

But I don't know, like, how I would incorporate it into my daily routine, per se.

**Griffin:**

Well, well, you wouldn't. I don't think there are many condiments that you would add into your daily routine.

**Rachel:**

But I bet you could put it in a sandwich.

**Griffin:**

I bet you could put it on a lot of stuff, yeah.

**Rachel:**

[laughs]

**Griffin:**

I, I started buying hoisin sauce just at the store just to like, have it around a couple of years ago, and I do not regret that decision.

**Rachel:**

You know what I looked ... So I looked up what it is...

**Griffin:**

Okay.

**Rachel:**

... 'cause I don't actually know.

**Griffin:**

Yeah.

**Rachel:**

Uh, soy.

**Griffin:**

Yeah, of course.

**Rachel:**

Fennel, red chili peppers, and garlic.

**Griffin:**

Yeah.

**Rachel:**

Garlic, garlic is like–

**Griffin:**

It's understated.

**Rachel:**

It's like a god spice because it is in everything.

**Griffin:**

It's in everything. Right. Uh, hoisin sauce, the texture of it is super sticky. It gives you that barbecue sauce style feel, right?

**Rachel:**

Yeah, yeah, yeah.

**Griffin:**

And so that makes it, like, on, uh, you know, whatever meat, like, uh, I had some duck with hoisin sauce.

**Rachel:**

Yeah, of course. That's, yeah, of course.

**Griffin:**

That's like a classic, classic pairing. Got to have that. But, like, Korean barbecue, any kind of like, sticky, sticky rib situation with hoisin sauce.

**Rachel:**

Yeah. Mm.

**Griffin:**

I love soy sauce. Soy sauce is also ... Like, folks, we can't cover every condiment.

**Rachel:**

[laughs]

**Griffin:**

Soy sauce is obviously in the pantheon.

**Rachel:**

Yeah, yeah, yeah.

**Griffin:**

It's used in so many different types of cooking...



**Rachel:**

Yeah.

**Griffin:**

... and it's, like, always dope. But hoisin sauce? Don't forget about it. Don't sleep on hoisin–

**Rachel:**

No, I know. It's easy to forget about it.

**Griffin:**

It's so easy. But don't forget about hoisin sauce. Okay.

**Rachel:**

One might say it's so easy that it could sit in your fridge well past it's expiration date.

**Griffin:**

Yeah. I would say– I will say a special, another.. As long as we're doing shout-outs for fish sauce 'cause, like, same thing.

**Rachel:**

Yeah.

**Griffin:**

Like, fish sauce, when I cook with it, and I, and I eat it, I'm like, "Fuck, that's good. Why am I not eating more fish sauce?" And then I forget about fish sauce and then we have just old-ass fish sauce.

**Rachel:**

On my list, I have fish sauce, which is fish fermented with salt. Apparently, you can use it to make a good burger.

**Griffin:**

I don't doubt it. Yeah.

**Rachel:**

Yeah.

**Griffin:**

I think I've, I think I've done that before.

**Rachel:**

Yeah, 'cause I've used soy sauce before, and obviously, uh, Worcestershire.

**Griffin:**

Yeah.

**Rachel:**

Which is not on my list...

**Griffin:**

No.

**Rachel:**

... but it also a condiment.

**Griffin:**

Yeah, Worcestershire's fine. I don't know, uh, I know my dad was big into Worcestershire sauce, but, like, I don't know what you use it for other than making your hamburgers a little bit zestier-

**Rachel:**

Yeah, I don't know.

**Griffin:**

... a little bit tangier. Yeah, I don't know. Sorry, Worcestershire. You get an F.

**Rachel:**

[laughs]

**Griffin:**

You're the first failure on our list today.

**Rachel:**

Uh, you want me to go?

**Griffin:**

I do so badly.

**Rachel:**

Okay. Um, I wanna talk about sriracha.

**Griffin:**

Okay, yeah.

**Rachel:**

Sriracha's one of those things that I think is intimidating 'cause you think, "Oh, it must be so spicy." But it's really not that spicy if you use it moderately.

**Griffin:**

Moderately.

**Rachel:**

Moderately.

**Griffin:**

Yeah, if you use it moderately, I think you should be okay.

**Rachel:**

I like it. I like ... This is an example of a tomato-based situation that I like on eggs.

**Griffin:**

Hm.

**Rachel:**

I like sriracha on, like, eggs.

**Griffin:**

Yeah.

**Rachel:**

And obviously, I also like it on noodles. Uh, incredible stuff. That, that, uh, chili peppers, distilled vinegar, garlic, sugar, salt.

**Griffin:**

Yeah, it's definitely a good gateway drug into other chili paste opportunities.

**Rachel:**

Mm-hmm

**Griffin:**

I'm a big fan of, like, a sambal.

**Rachel:**

Yeah.

**Griffin:**

Which I probably didn't pronounce correctly.

**Rachel:**

Yeah.

**Griffin:**

Um.

**Rachel:**

Yeah, I also just like the container. I mean, we could, we could spend a lot of time ... I mean, listen, this might be a two-part episode. [laughs] But I like the container of sriracha. It's very easy to, like, you know, portion control, you know?

**Griffin:**

Yeah. I think so too. Yeah.

**Rachel:**

Sometimes ketchup, you're like, "Whoa, slow down." But sriracha has got that very fine point.

**Griffin:**

Do we need to ... Let's just do a quick just, like, gut check, okay?

**Rachel:**

Okay, okay.

**Griffin:**

Dips.

**Rachel:**

Are dips...

**Griffin:**

Dips.

**Rachel:**

... condiments?

**Griffin:**

Dips. Condiments? Yes or no.

**Rachel:**

Ooh.

**Griffin:**

I know.

**Rachel:**

I mean, usually you have to special order ... I see condiment as something that you could find on a table at a restaurant without you having to ask for it.

**Griffin:**

Hm.

**Rachel:**

And, like, a hummus for example, I don't see that as a condiment.

**Griffin:**

Okay.

**Rachel:**

On my list, I have a fruit jam, which I don't see as a condiment.

**Griffin:**

Ah.

**Rachel:**

Although sometimes you will find that on a table in a breakfast, uh, scenario.

**Griffin:**

Yeah, I think a jam, I think a jam's okay, actually.

**Rachel:**

You think it's a condiment.

**Griffin:**

You know what it is, you know what it is for me? It's gotta be a single ingredient thing.

**Rachel:**

No.

**Griffin:**

Right? Like a, a spinach and ... No, no, no, listen. A spinach and artichoke dip is not a condiment 'cause it's that's, it's got so much stuff in it.

**Rachel:**

But I've just been reading you ingredients to various dips that we said that we like.

**Griffin:**

I get, uh, yeah, but, like, I can't ... I'm probably not going to make sriracha, but I could make a spinach and artichoke dip. Do you know what I mean?

**Rachel:**

Yeah, so I think my, my rule...

**Griffin:**

We're in the weeds, we're in the weeds.

**Rachel:**

My rule works better, I think.

**Griffin:**

Okay, find. Gravy?

**Rachel:**

[laughs] Is gravy a condiment?

**Griffin:**

I think it's gotta be, right?

**Rachel:**

No. That's a side.

**Griffin:**

It's a ... You don't ... What?

**Rachel:**

That's a side. That's like a dish.

**Griffin:**

You don't just eat, you don't just eat ... But you put it on stuff to change the flavor and texture of it.

**Rachel:**

Yeah, but, like, you wouldn't see gravy out at the restaurant just for regular use.

**Griffin:**

I guess that's fair. Okay, so then curry is also ... we, we would not ... Curry is-

**Rachel:**

Curry comes in so many varieties.

**Griffin:**

I love, and I, I have yet to meet a curry I don't adore.

**Rachel:**

Yeah.

**Griffin:**

But is it a ... I think it's an entrée. I think it's an entrée.

**Rachel:**

Yeah.

**Griffin:**

If you ordered off the menu and it's like come get this curry. Like you don't see on a menu, like, hey come have some, come have some mayonnaise.

**Rachel:**

Yeah, I also feel like a condiment should have, like, a multi-use scenario.

**Griffin:**



Okay.

**Rachel:**

And the fewer the uses, the less it's a condiment.

**Griffin:**

That's great. That's great, then. All right. So we'll, we'll just take that out of the, out of the picture, then. Um, what about an au jus? I think an au jus counts. I think it's a, I think that can be a delightful accompaniment to something.

**Rachel:**

To multiple things.

**Griffin:**

To multiple things. I mean, beefy things.

**Rachel:**

Yeah.

**Griffin:**

It's essentially the beef juice of the beef you're eating.

**Rachel:**

See, I think, I feel like jus is the same as gravy.

**Griffin:**

Okay. I mean, you, you, you said it.

**Rachel:**

We're gonna, we're gonna get into some fights, I think.

**Griffin:**

I think we already have gotten into some pretty very serious fights, then.

**Rachel:**

[laughs]

**Griffin:**

Okay, well I feel like I'm just putting up bricks over here, then.

**Rachel:**

Okay, can I, can I talk about ranch?

**Griffin:**

Yeah. Oh, god, this guy.

**Rachel:**

[laughs]

**Griffin:**

This fucking guy, ranch.

**Rachel:**

I didn't really actually know what was in ranch. I just knew that it was hard to find dairy free. Uh...

**Griffin:**

It's cream and ranch flavorings.

**Rachel:**

It's buttermilk very often. Uh.

**Griffin:**

Yeah. And then Hidden Valley ranch packet.

**Rachel:**

[laughs] Salt, garlic, onion, mustard, herbs, and spices.

**Griffin:**

Yeah, sure.

**Rachel:**

Sometimes they use sour cream or yogurt to substitute for buttermilk or mayo. Um, ranch, though.

**Griffin:**

Oh, ranch.

**Rachel:**

Do you remember the first time you put an item in ranch as a dip?

**Griffin:**

Uh, no, 'cause it, I–

**Rachel:**

I mean, obviously a vegetable like a carrot, but I'm talking about when you put like a pizza or a cheesy bread.

**Griffin:**

I think the first time I did, like, a popcorn chicken.

**Rachel:**

Oh.

**Griffin:**

We used to have ... Which is popcorn chicken is just small chicken nuggets and I think we're all ready to admit that as a nation. But as a child, dripping a popcorn chicken...

**Rachel:**

Yeah.

**Griffin:**

... into a ranch dressing and eating it, that was, that changed things for me.

**Rachel:**

I didn't have [laughs] I know a lot of people experiment in college.

**Griffin:**

Mm-hmm.

**Rachel:**

I did not have something dipped, like a pizza dipped in ranch until college. We had a chain called Gumby's, which I think is exclusively in college towns.

**Griffin:**

Yeah.

**Rachel:**

And you could get little cheesy sticks with ranch.

**Griffin:**

Yeah.

**Rachel:**

And oh my god, it was like—

**Griffin:**

Yeah.

**Rachel:**

It was like "The Matrix."

**Griffin:**

Yeah.

**Rachel:**

It was like zeros and ones everywhere all of a sudden.

**Griffin:**

I am going to put, with an asterisk, marinara sauce, because there are many applications of marinara sauce. Like if you use red sauce on a pizza, that's not a condiment, that's an integral component to it, but you dip a breadstick in marinara sauce, I cannot live without that.

**Rachel:**

This is dips.

**Griffin:**

I can't- I cannot-

**Rachel:**

This is dips versus condiments, again, Griffin.

**Griffin:**

Ranch dressing-

**Rachel:**

Is a condiment.

**Griffin:**

But that you dip in.

**Rachel:**

Yes.

**Griffin:**

Oh my god...

**Rachel:**

[laughs]

**Griffin:**

This episode was a mistake.

**Rachel:**

[laughs]

**Griffin:**

Maple syrup. We love this. You cannot say-

**Rachel:**

That's a condiment. Okay, that's a condiment.

**Griffin:**

Well, I, I ... What possible counter ... What else could it possibly be? A beverage?

**Rachel:**

[laughs]

**Griffin:**

I suppose to some people.

**Rachel:**

Canadians, most likely.

**Griffin:**

And Canadians, y'all don't have to do that anymore. Just drink right-

**Rachel:**

[laughs]

**Griffin:**

Like, I feel like it happened in movies and TV shows, right? But, like, y'all don't have to do ... Like we get it. It's amazing. It's very, very good stuff and y'all do a great job with it. All right. Maple syrup. Like, what else do you have to say?

**Rachel:**

Love it.

**Griffin:**

It's the thing that I'm always worried about whether or not it's in our house or not.

**Rachel:**

Yes, mm-hmm, mm-hmm.

**Griffin:**

And sometimes it's not,,,

**Rachel:**

Yeah.

**Griffin:**

... and that makes me really stressed out.

**Rachel:**

Sometimes it is, and again, see, this is another, uh, facet of condiments, like, we keep condiments in our fridge, uh, until they get up and walk out on their own.

**Griffin:**

Mm-hmm.

**Rachel:**

And maple syrup is one of those. I don't know how long we can keep it.

**Griffin:**

I don't know how long you're allowed to keep it.

**Rachel:**

We should really bring in an expert at some point.

**Griffin:**

Probably, probably.

**Rachel:**

Um, do you wanna talk about another one, or should we take a little break?

**Griffin:**

Yeah, I think we, I think we've reached the, a logical point to take a break.

**Rachel:**

Okay.

**Griffin:**

'Cause I ... honestly, babe, I think we need to cool things down a little bit...

**Rachel:**

Okay. [laughs]

**Griffin:**

... because the arguing has been pretty challenging this episode, but also the, like, sexual tension.

**Rachel:**

[laughs]

**Griffin:**

And there could, and babe, there could not be a worse time for us to be developing sexual tension between each other because you're on your lunch break and our child's upstairs.

**Rachel:**

Yes.

**Griffin:**

So-

**Rachel:**

Okay.

**Griffin:**

Let's ice it-

**Rachel:**

Let's cool off.

**Griffin:**



Let's ice it, and let me steal you away, please.

**Rachel:**

Okay.

[ad break]

**Griffin:**

Got a couple potato bops here in this one is for future Joel and it's from past Joel, who screams into the time tunnel, "Hey, you. We both know this isn't exactly what you wanted, but I think you could still use a reminder to love yourself, even if it's from yourself. You're here, you're queer, and you're doing your best. You're a wonderful friend, a caring partner, and are so loved. I'm proud of you for continuing to survive and maybe even thrive. I love you. Go pet the cats."

I understand that for Joel, Joel needs, like, a "Memento" style reminder...

**Rachel:**

[laughs]

**Griffin:**

... to touch the animals, um, and give them the physical.

**Rachel:**

Mm-hmm.

**Griffin:**

That, 'cause that's their love language.

**Rachel:**

Mm-hmm

**Griffin:**

All animals, uh, is physical touch. That's not true at all. Most animals' love language is like some ham.

**Rachel:**

[laughs]

**Griffin:**

Or a, or like a leaf.

**Rachel:**

But Joel's not ham.

**Griffin:**

No.

**Rachel:**

So touch, touch works.

**Griffin:**

Touch is good, too.

**Rachel:**

Uh, can I read the next one?

**Griffin:**

Please, please, please.

**Rachel:**

It is for Linds. It is from Steph. "Dear Linds, while 2021 has definitely been the hardest year out of the past 17 we've spent together, we made it through together, and that's what counts. I love you so much and I'm so happy that we're settled in our cozy little bungalow and ready to make it home. Let's pop some bubbly, watch something gay, and snuggle up tonight. Love, Steph."

**Griffin:**

That is, there's a lot of options there for popping something bubbly, huh?

**Rachel:**

[laughs]

**Griffin:**

Obviously, champagne or something along ... something sparkly.

**Rachel:**

Yeah. Uh-huh.

**Griffin:**

But I mean, god, there's so much, isn't there? You could, that could mean Alka-Seltzer. Which, to be honest, sounds like a better evening to me.

**Rachel:**

[laughs] Oh, Griffin.

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**Rachel:**

Can I go again?

**Griffin:**

Oh my, yes.

**Rachel:**

[laughs] I wanted to see— I— And some of these things on this list that I pulled...

**Griffin:**

Yeah.

**Rachel:**

... are exciting to me...

**Griffin:**

Okay.

**Rachel:**

... uh, because I don't think about them as condiments.

**Griffin:**

Okay.

**Rachel:**

Uh, wasabi.

**Griffin:**

Wasabi for sure.

**Rachel:**

It's definitely a condiment.

**Griffin:**

Absolutely, yes.

**Rachel:**

But for me, it's like exclusively, like, delivered to me in the form of like a takeout. Like, we don't just have it in the house.

**Griffin:**

Yeah, no. I don't... Yeah, we don't keep wasabi around the house because it is always a...

**Rachel:**

Except for maybe the times that we have made sushi rolls, which at this point has been like a decade. [laughs]

**Griffin:**

It's been a very long time since we've done that. Uh, I do like to keep, um, uh, ginger, like, pickled ginger around the house.

**Rachel:**

Yeah. Ooh.

**Griffin:**

Just 'cause that stuff keeps for 100 years.

**Rachel:**

Yeah.

**Griffin:**

That I don't think is a condiment because I don't usually put it on the thing, I just eat it a little palate, palate-cleanser. So that's a side. Okay. I'm glad-

**Rachel:**

Wasabi's very pricey.

**Griffin:**

Oh, for sure.

**Rachel:**

Is part of it. Um.

**Griffin:**

Well, it depends, right? 'Cause you can get the, uh, I don't ... over the counter, uh, wasabi, which is just horseradish dyed green.

**Rachel:**

[laughs] Yeah, yeah.

**Griffin:**

A lot of the time.

**Rachel:**

Fair.

**Griffin:**

Uh, but if you want that legit grated, you know...

**Rachel:**

Yeah.

**Griffin:**

... like, Japanese mountaintop shit, like, it's a, you know, food... well, I think the street price for that is like 15 bucks a gram. [laughs]

**Rachel:**

You got a guy? You got a guy?

**Griffin:**

I might. I might. I might got a guy.

**Rachel:**

[laughs]

**Griffin:**

Um, hey, we can't just hop and skip and jump right over mustard without talking about his friend Dijon and brown and sweet honey.

**Rachel:**

Oh, man, I love that Dijon.

**Griffin:**

Like, there's a lot of different— Let's— You know what? To simply this, mustard, you're in the pantheon, but let me grab you, rip you off your throne, and shatter you to the ground, and me and Rachel are gonna sift through the pieces. Best mustard. Best mustard variant.

**Rachel:**

I mean, I think yellow mustard is a joke. [laughs]

**Griffin:**

Wow.

**Rachel:**

I, I feel like—

**Griffin:**

Wow.

**Rachel:**

I put it on a hot dog really just for aesthetics. I don't...

**Griffin:**

You like the bright yellow color of it.

**Rachel:**

Yeah.

**Griffin:**

Honey—

**Rachel:**

If, if I'm making a sandwich...

**Griffin:**

Yeah.

**Rachel:**

... it's Dijon all the way.

**Griffin:**

I like the, that this episode probably has the most paper rustling Foley in the background, 'cause it's got, like, "12 Angry Men" energy.

**Rachel:**

[laughs]

**Griffin:**

Of just the two of us locked in this room with, like, damn it. No, Dijon.

**Rachel:**

[laughs]

**Griffin:**

Um, yellow for me, is like maybe the winner, second maybe only to that stone-ground...

**Rachel:**

Yeah.

**Griffin:**

... like mustard caviar stuff.

**Rachel:**

Yeah.

**Griffin:**

Wow, that's good.

**Rachel:**



Yellow, yellow, uh...

**Griffin:**

It tastes so good. Yellow tastes so good on so much stuff.

**Rachel:**

I mean, I do like it, to your point, on a salami for sure.

**Griffin:**

Yeah.

**Rachel:**

And a hot dog. Again, I, I can see it's value.

**Griffin:**

Yeah.

**Rachel:**

But I'm making a sandwich with just like a turkey and a lettuce and a tomato, I'm not putting that yellow stuff on there.

**Griffin:**

Okay. I like, I like Dijon, but I only Dijon on very specific ... 'Cause Dijon's so spicy, it gets in the nose.

**Rachel:**

To me ... Okay, let's, let's do some, some comparison.

**Griffin:**

Okay.

**Rachel:**

So we can get on the same page.

**Griffin:**

Yes.

**Rachel:**

So, uh, a yellow mustard is like a Kool-Aid. And a Dijon, oh, it's like a, it's like a-

**Griffin:**

Spicy Kool-Aid. I don't know where you're going.

**Rachel:**

It's like a, it's like a sparkling beverage.

**Griffin:**

Wow. Do you listen...

**Rachel:**

Dijon is like, uh, I mean, it's like a journey. [laughs]

**Griffin:**

Is this the most out of touch you've been with the common, with the common people?

**Rachel:**

Maybe.

**Griffin:**

I think so.

**Rachel:**

It's just as a child, you know, I could traffic in the yellow mustard.

**Griffin:**

Right.

**Rachel:**

'Cause I knew not what the world held.

**Griffin:**

Yeah.

**Rachel:**

Dijon for me now is, I mean, it's enlightenment.

**Griffin:**

Right.

**Rachel:**

You know? And, and I just, I only hope one day, you can join me, I guess.

**Griffin:**

I like Dijon, it's just like yellow is ... Okay, this has been too much of the show.

**Rachel:**

[laughs]

**Griffin:**

Um, we– I don't even know how to... Okay, I'm about to ... You know that scene in The Matrix where, like, all the guns and shit go flying by him as he, like, chooses, like, what he wants to take with him?

**Rachel:**

Okay, yes. Yes.

**Griffin:**

I'm gonna say, "Hot sauce." And then like, just like–

**Rachel:**

[laughs]

**Griffin:**

... an, an infinite spectrum of hot sauces spreads out in front of us.

**Rachel:**

Yeah, yeah.

**Griffin:**

In the, in the, if you look at my lifespan as a whole, hot sauce is a very important condiment to me. If you look at my life from, like, age 18 and onward, much smaller footprint, just because of my tummy and how I sort of grew into it. As a child though, I, it could not be hot enough, like, and I could not put it on enough stuff. I used to put hot sauce on my pepperoni rolls.

**Rachel:**

Just, yeah, I can see that.

**Griffin:**

And just, like, go for it.

**Rachel:**

I can see that. Some people put hot sauce on pizza.

**Griffin:**

Yes. Oh my god, go hit up a Schlotzsky's-

**Rachel:**

[laughs]

**Griffin:**

... and get that, get that, uh, what, Louisiana hot sauce stuff that they had there. Oh my goodness.

**Rachel:**

Can I tell you about a college meal that I had frequently...

**Griffin:**

Yes, yes.

**Rachel:**

... that is embarrassing now to talk about out loud? Uh, it, it was rice and broccoli. Great. Uh, sour cream.

**Griffin:**

'Kay.

**Rachel:**

All right. Tabasco.

**Griffin:**

All right.

**Rachel:**

In a tortilla like a burrito.

**Griffin:**

I don't hate it.

**Rachel:**

Yeah.

**Griffin:**

I don't hate it. It's got, it's got–

**Rachel:**

The Tabasco really made it for me.

**Griffin:**

Tabasco's not my favorite hot sauce.

**Rachel:**

No, I know.

**Griffin:**

It's, it's very... To me, Tabasco tastes very chemically. We can't possibly discuss all the many kinds of hot sauces that there are.

**Rachel:**

I know, I know, I know.

**Griffin:**

Because you, you know, you could go with the Frank's, which is much creamier, or it's something that it's a little bit more sort of...

**Rachel:**

I ... The Cholula, man. Hoo.

**Griffin:**

But for me, it's Cholula all the way. And it's the thing we keep in the house. I know it's basic, but, like-

**Rachel:**

Move to Texas and it's just like, it's step one, I feel like.

**Griffin:**

It's so good, it's so not overwhelming, but the flavor is so good every time. Sometimes I will just go into the kitchen and have a, a hankering. And I will just get out, like, a bag of tortilla chips and the Cholula, crack it open, and just stand there like a little assembly line.

**Rachel:**

Oh. [laughs]

**Griffin:**

Just putting a little dip, dip.

**Rachel:**

Yeah, no, it, it, it makes almost everything better.

**Griffin:**

Yeah.

**Rachel:**

A lot of times, we will get, um, you know, a food item that is kind of bland.

**Griffin:**

Yeah.

**Rachel:**

And it's just, oh, well, let's just add Cholula.

**Griffin:**

Um, do, I mean, as long as we're ... Let's sidestep right into salsas, which I would love to do.

**Rachel:**

Yeah, yeah.

**Griffin:**

In real life, step right into a bowl.

**Rachel:**

Yeah, so here is the thing, right? So salsa is a condiment.

**Griffin:**

Yeah.

**Rachel:**

But is it a dip?

**Griffin:**

It's everything, but I think we can all agree it's a— it would be wild to say it's not a condiment.

**Rachel:**

Yeah.

**Griffin:**

It's a lot of things, but it's a condiment also.

**Rachel:**

Yes.

**Griffin:**

So, um...

**Rachel:**

You would find it with the condiments in the store.

**Griffin:**

Absolutely you would. So, like, where do we go from here? [laughs]

**Rachel:**

[laughs]

**Griffin:**

Like from...

**Rachel:**

Like in our marriage?

**Griffin:**

It, I mean, okay, uh, for me, I love, I love salsa. Obviously. I'm, I live in the heart of Texas.

**Rachel:**

Ooh. Are we gonna talk about texture? We can talk about ingredients.

**Griffin:**

Yes, and we could talk about flavorings, we could talk about color. Like for me, I'm really into, like, a tomatillo these days. Like a green-

**Rachel:**

Yeah.

**Griffin:**



I like a tomatillo and I like a pico de gallo.

**Rachel:**

Yeah, yeah, yeah.

**Griffin:**

I like a, like a chunky...

**Rachel:**

I like a chunky. Mm-hmm

**Griffin:**

Very, like, very, uh, chewy.

**Rachel:**

I don't want my salsa too hot because I wanna savor the, the chunks, you know?

**Griffin:**

Yeah, I, but also, I'm a delicate little baby, and so I also don't want my, my salsa too, too super hot. Um.

**Rachel:**

Yeah.

**Griffin:**

But, uh, damn, I actually ... I don't know, shit. If I'm at like a really nice restaurant...

**Rachel:**

Yeah.

**Griffin:**

... that has, like, several salsas, I will try their very spicy salsa because it's also other stuff, too. It tastes good.

**Rachel:**

Mm-hmm.

**Griffin:**

It's salty, it's sweet, sweet baby.

**Rachel:**

Mm-hmm

**Griffin:**

Umami, you know?

**Rachel:**

Salsa is another thing as a child I had no use for.

**Griffin:**

I used to do this grotesque thing where I would push the chip into the salsa just to get the juices, but no vegetables whatsoever.

**Rachel:**

[laughs] No. I think that's every kid, honestly. I feel like that is every kid's introduction to salsa of, like, "Well, I'll take the flavor, but there's a lot of stuff in here, and I don't know what it is."

**Griffin:**

But it would leave me with what was essentially like a bargain bin chutney at the end...

**Rachel:**

[laughs]

**Griffin:**

... that was just, like, squished like a rind, uh, of salsa that was, you know, horrific.

**Rachel:**

Mm-hmm

**Griffin:**

But, uh, yeah. They're, they're is, they're is ... I can't get enough of the stuff now. Okay. I mean, obviously, also mole. Mole, I think we're starting to get a little bit closer to curry territory where, like, if I order a mole at a restaurant...

**Rachel:**

Yeah, it's like a dish. Yeah.

**Griffin:**

... it's like the thing. The star.

**Rachel:**

Yeah.

**Griffin:**

Okay. I love a mole, but sorry, mole. We'll have to a, I don't know what that would be. Moist dishes episode.

**Rachel:**

[laughs] Um, you know, we talked about mustard. We haven't talked about honey mustard and I believe it deserves a mention.

**Griffin:**

Well, damn, let's step right back for the third time back into the mustard bit.

**Rachel:**

[laughs]

**Griffin:**

Whoa, welcome to the segment of the show you all know.

**Rachel:**

Honey mustard I think is worth talking about.

**Griffin:**

I don't, but we can agree to disagree in this.

**Rachel:**

I wouldn't dip, uh, a chicken popper into a regular yellow mustard, but I would a honey mustard.

**Griffin:**

Uh, damn it, you got me there.

**Rachel:**

You know?

**Griffin:**

Okay, fine.

**Rachel:**

I just think, uh, we don't have to talk about it at length, I just, honey mustard.

**Griffin:**

Okay.

**Rachel:**

You wanna talk about barbecue sauce?

**Griffin:**

I don't really.

**Rachel:**

[laughs]

**Griffin:**

I don't really.

**Rachel:**

Okay.

**Griffin:**

I like barbecue sauce, it's just like, I don't know. What is it? Sweet Baby Ray's? Is like, I don't, I don't really think you need much...

**Rachel:**

Yeah, I don't like it too vinegary. I like it, I like it ... you know.

**Griffin:**

I just don't have strong feelings about barbecue sauce, right? Because I feel like-

**Rachel:**

Probably more ketchup-y than vinegary for me.

**Griffin:**

I want it to sort of stick to it. For me, the ideal barbecue sauce is, like, thick enough to, to stick like, uh, plaster to whatever you put it on.

**Rachel:**

Yeah, exactly.

**Griffin:**

Uh, I'm not interested in, like, a kind of spicy liquidy one that's... Okay.

**Rachel:**

Well, you know, then we don't- [crosstalk]

**Griffin:**

We don't have to-

**Rachel:**

We don't have to talk about it. Are we only gonna talk about the ones that are contentious?

**Griffin:**

Well, I think we're, it's important that we figure this stuff out. Um.

**Rachel:**

What about relish?

**Griffin:**

Oh, gosh.

**Rachel:**

Will you put relish on a hot dog these days?

**Griffin:**

No, no.

**Rachel:**

No.

**Griffin:**

I've never been, I've never been into that. I will eat like a...

**Rachel:**

It's mostly pickles, uh, so that'll...

**Griffin:**

Yeah, there's a-

**Rachel:**

... that'll be a reason not to for people that aren't huge pickle fans.

**Griffin:**

Disqualifies it. But, like, a relish on the side, uh, at like a, you know, a German beer house or something like that...

**Rachel:**

Yeah. Okay.

**Griffin:**

... that's like a thick, thick cut sort of relish experience. But that's, but then I like it as a side dish, I don't love it as a condiment. I guess that's how I could summarize it.

**Rachel:**

Okay.

**Griffin:**

Olive oil. The first time I went to a Spaghetti Factory.

**Rachel:**

[laughs] Just how many of your stories start...

**Griffin:**

Oh, I remember it like it was yesterday.

**Rachel:**

This a, this a romantic episode now.

**Griffin:**

My mom, my mom loved the Spaghetti Factory.

**Rachel:**

Oh, yeah, of course.

**Griffin:**

And, uh, I think probably most moms do 'cause you can get an outrageous amount of spaghetti there, folks.

**Rachel:**

True. And it also feels like, ooh, an Italian restaurant.

**Griffin:**

Mm, yeah.

**Rachel:**

It's kind of like the Olive Garden. Like, you would go before a dance.

**Griffin:**

Yeah.

**Rachel:**

It's like an occasion. [laughs]

**Griffin:**

But I remember going to the Spaghetti Factory.

**Rachel:**

Yes.

**Griffin:**

And they set little saucers in front of all of us...

**Rachel:**

Oh, for the bread.

**Griffin:**

... and they put the olive oil in it and cracked the cracked pepper in it.

**Rachel:**

The pepper, mm-hmm.

**Griffin:**

And they were like, "Say when." And I was like, "I don't know what you're doing, so how can I possibly have feelings about, like, what's the right—I've never had olive oil and pepper before. Do I just slurp this down?"

**Rachel:**

[laughs]

**Griffin:**

But then they were like, "You dip the bread."



**Rachel:**

Mm-hmm.

**Griffin:**

And I did that, and I was like, "Ooh."

**Rachel:**

It's good.

**Griffin:**

Who's a fancy little–

**Rachel:**

Good olive oil, yeah.

**Griffin:**

Yeah. And you know they only have the best at the Spaghetti Factory. It's a factory that makes spaghetti.

**Rachel:**

Mm-hmm.

**Griffin:**

So, uh, yeah. I, I obviously, you can put it on other stuff too. Uh, little, uh, just a little drizzle of it. I love it. It's very flavor neutral. It's just like a little bit extra. A little extra something on there, huh?

**Rachel:**

Mm-hmm

**Griffin:**

Yeah. EVOO, the orig. I don't care. I'm not picky.

**Rachel:**

Nah, I love it. I love it. 100%.

**Griffin:**

I love that stuff.

**Rachel:**

A plus condiment.

**Griffin:**

Are you out of condiments over there?

**Rachel:**

No. I mean, I got some, I'm just trying to decide if I really wanted to dip my toe in.

**Griffin:**

I'm definitely winding down over here. Wow, I can't believe it's been a half hour. Wow.

**Rachel:**

I mean, we could talk about tartar sauce.

**Griffin:**

We don't have to, though.

**Rachel:**

I didn't actually know what was in tartar sauce.

**Griffin:**

Okay.

**Rachel:**

And so, uh, let me tell you. Mayo, pickles, capers, herbs, uh, sometimes lemon juice, olives.

**Griffin:**

Yeah.

**Rachel:**

I, uh, tartar sauce is kind of magical to me if I'm eating a fish item, uh, 'cause it is not a condiment I would ever use for anything other than fish.

**Griffin:**

Yes.

**Rachel:**

And it is kind of exciting to be like, "Oh, hey, there you are. I haven't seen you in a while."

**Griffin:**

How do we feel about spices? Uh, do we wanna discount them entirely?

**Rachel:**

I don't know. I saw condiments like salt, and I was like, "Okay."

**Griffin:**

Yeah, I guess so.

**Rachel:**

I mean, yeah.

**Griffin:**

I really, I got very into, uh, za'atar when we were, we, we're doing more sort of cooking intensive meal box stuff.

**Rachel:**

Oh, the meal boxes, yeah.

**Griffin:**

Um, so that, that definitely ... I feel like I learned a lot about a lot of different kinds of spices.

**Rachel:**

I don't really wanna do spices, I don't think.

**Griffin:**

Okay, fine. Spices, sorry, stand to the side, please. Spices, stand to the side. We'll get back to you. Uh...

**Rachel:**

Or we won't get back to you.

**Griffin:**

Or we won't. Maybe we won't. Sesame sauce, good. Sesame sauce is good. I've only used it, uh, a few times for, uh, a little extra something something on dishes I've cooked, and both times I was like, "Hey, this tastes like sesame."

**Rachel:**

It's a very good, it's a very good flavor.

**Griffin:**

It's very good.

**Rachel:**

Uh, a vinegar.

**Griffin:**

And vine– I mean, vinegar is another one that you could for, uh, ages.

**Rachel:**

Vinegar is another one of those things. It, it feels exotic to me.

**Griffin:**

Hm.

**Rachel:**

As a, as a Midwestern person, I didn't have a lot of vinegar traditions, but I know in other parts of the country and the globe, vinegar is, uh, an essential ingredient, and I am on board.

**Griffin:**

I think there's ... I mean, obviously, there's a lot of, um, there's a lot of stuff that we haven't gotten into yet here.

**Rachel:**

Well, and then there's also like a lot of flavors of mayonnaise. So there's aioli.

**Griffin:**

Oh, god, yes.

**Rachel:**

You know? But I, I feel like, you know, with mayo comes aioli. It's just more garlic.

**Griffin:**

Uh, I mean, what about piripiri sauce?

**Rachel:**

Ooh.

**Griffin:**

Yeah. That's good stuff. Uh...

**Rachel:**

It's very good stuff, and it is another thing that, like, didn't make my way until I was an adult. I mean, I would say just as a child, you're kind of scared of adding things to things that you know.

**Griffin:**

Absolutely.

**Rachel:**

Like, "Okay, I know baloney, I know white bread. What is this? I'm sorry, I'm not interested."

**Griffin:**

Yeah, I feel like this is one of the things that I didn't know about until I lived in the city with, like, lots of foods from different cultures in it. [laughs]

**Rachel:**

[laughs]

**Griffin:**

And, uh, I got into it. Okay, I think there's obviously lots of other stuff that we haven't talked about.

**Rachel:**

Yes.

**Griffin:**

And it's not that we hate that stuff, it is that our child is downstairs, who, doing god knows what...

**Rachel:**

Yeah.

**Griffin:**

... and we do need to move on to the– to the finale before their dessert. What are you putting on ice cream? Mm. What kind of condiments go on ice cream?

**Rachel:**

Oh.

**Griffin:**

Yeah, yeah.

**Rachel:**

I didn't think about the sweet condiments.

**Griffin:**

Let's just, let's just, let's just maraschino cherry, one, like, one or two. Great, love that. Get a little bit of the extra drizzle.

**Rachel:**

Chocolate, chocolate sauce.

**Griffin:**

Chocolate sauce, for sure.

**Rachel:**

Sprinkles.

**Griffin:**

Let me, let me, Magic Shell was my road dog for a long time. We had a Heath bar Magic Shell bottle that was just always, always in the rotation.

**Rachel:**

You took your desserts seriously in your house.

**Griffin:**

Again, my mom took those desserts...

**Rachel:**

[laughs]

**Griffin:**

She was the proponent for Magic Shell, but, I mean, she converted the rest of us.

**Rachel:**

Mm-hmm.

**Griffin:**

Um.

**Rachel:**

Chopped nuts.

**Griffin:**

Chopped nuts, yeah.

**Rachel:**

That's interesting, right? Like, that's, I mean, it's a condiment, I guess.

**Griffin:**

Sure, but it's—nuts, nuts has protein.

**Rachel:**

Yes.

**Griffin:**

All right, that's it. We have, we really do need to walk, check on our son, so we're gonna get off the phone.

**Rachel:**

[laughs]

**Griffin:**

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 thank you to Maximum Fun for having us on the network. Go to [maximumfun.org](http://maximumfun.org). Check out all the great shows there. Shows like "Stop Podcasting Yourself," and, uh, "Beef and Diary Network."

**Rachel:**

And "Jordan, Jesse, Go!"

**Griffin:**

And "Jesse, Go!" And...

**Rachel:**

"Flop House."



**Griffin:**

All of them. All of them. Uh, we have merch, mcelroymerch.com. [laughs]  
We really gotta go, though. And thank you all. Sorry, again, for, uh, I know  
shit's been wild for our schedule, and probably yours listening at home.

**Rachel:**

I hope you all enjoy condiments as much as we do.

**Griffin:**

We love them.

**Rachel:**

Maybe you, maybe you got a little reminder about something in your fridge  
you haven't used in a while.

**Griffin:**

And I know we, we've leapfrogged over entire, probably continents when in  
covering these things, uh, but we, you know, in- What's your shit? I'm  
always open to new condiments. What's your shit? You know what I mean?  
Like, what's your jam? Not you, sorry. I know I'm looking at you...

**Rachel:**

[laughs]

**Griffin:**

... and, like, I look like I'm really asking you, but I'm asking the audience.

**Rachel:**

Should we pick a favorite, just to close us out?

**Griffin:**

I can't stop thinking about hoisin sauce. I can't stop thinking about hoisin  
sauce.

**Rachel:**

Maybe you should cook something with the hoisin.

**Griffin:**

Nah.

**Rachel:**

Nah.

**Griffin:**

[laughs] Bye.

[theme song plays]

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