

Shmanners 456: Ask Shmanners

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[theme song plays]

Travis: Hello, internet! I'm your husband host, Travis McElroy.

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

Travis: And you're listening to *Shmanners*.

Teresa: It's extraordinary etiquette.

Travis: For ordinary occasions. Hello, my dove.

Teresa: Hello, dear.

Travis: How are you?

Teresa: Uh, fine. You're looking at me funny.

Travis: I just love you so much. I'm trying to open my eyes as wide as I can, take in as much as I can, you know what I mean? But your beauty, it shines like the sun, and I've gone blind with love.

Teresa: [laughs]

Travis: From staring directly into your beauty.

Teresa: Oh, boy.

Travis: I can no longer see anyone else.

Teresa: Oh, okay.

Travis: I'm blind with love, and cosmic UV radiation.

Teresa: Yes.

Travis: So that's cool.

Teresa: Great!

Travis: Hey, speaking of, everybody, just a little tip: if you got seed starters going, it's time to start...

Teresa: [laughs heartily]

Travis: ... acclimating them to the outside.

Teresa: Acclimating.

Travis: They're gonna burn. You gotta do it about an hour a day. If it's cloudy, four hours a day. Let them sit out there, getting some movement. Do it in like a week, and then you can put them in your garden.

Hello, welcome to *Garden Talk* with Travis and Teresa...

Teresa: [laughs] Mostly Travis, 'cause I don't garden.

Travis: That's true.

Teresa: You know, when I was a kid, we used to have to go to my grandma's house. 'Cause she had a *big* garden. And we used to have to go to my grandma's house and pick green beans, and weed the garden. And I think I did it enough. I'm... I've done enough.

Travis: See, that's so interesting. 'Cause it's like the opposite, where my mom liked to have flowers in the front area, and in planters in the front. But it was, like, the flowers that you go to the store and get the tray of them in the thing, and plant them.

Teresa: Mm-hmm, mm-hmm.

Travis: My mom never did, like, vegetable garden, or anything like that.

And so... I like plants.

Teresa: Yeah.

Travis: Obviously, anyone who's seen any of my streams or videos or whatever knows this. And so it has been— Almost like the accumulation of when you're a homeowner, like Christmas decorations.

Teresa: Maybe.

Travis: Right? Where it's like, over the first couple years as you decorate, you're like, "We need more— Ah, there's whole—" And then one day, you look around, and just being like, "Where did all this stuff come from?"

Teresa: [laughs]

Travis: That's where I'm at with plants.

Teresa: I see.

Travis: But we're not talking about gardening.

Teresa: We aren't.

Travis: We *could*.

Teresa: There's—

Travis: We could talk about home gardening.

Teresa: Specifically not today, though.

Travis: You know what? So we're doing an "Ask *Shmanners*."

Teresa: Yes.

Travis: And...

Teresa: I wanna say that we do this segment, actually, about four times a year. But we're always taking questions. So if you think of something, don't hold onto it! Don't keep it under a bushel basket.

Travis: Yeah. Don't hide your light under a bushel - oh, no! You gotta let it shine.

Teresa: Send it in to shmannerscast@gmail.com, because Alex will read it - lovingly... sort it—

Travis: Judge it, accordingly.

Teresa: No. No.

Travis: Oh.

Teresa: Sort it, and come back to it when it's time.

Travis: And so I was thinking, just for, like, future episode... If we wanted to do, like, an "Ask Shmanners" minisode combo thing - like, I thought about this when we were in the Huntington ren faire this weekend, raising money for Harmony House. Thank you to everybody who came out, it was amazing.

Like, "What's the deal with the idea that ship captains can perform marriages?"

Teresa: Mm-hmm.

Travis: Right? And so I don't know that that would be a full episode, but we could do a series of cultural and etiquette things that you're like, "Mm, what is the deal with this?"

Teresa: [animatedly] "What's the deal with that?"

Travis: "What's the deal?"

Teresa: [laughs]

Travis: Like, “Why do people talk about this? Why is this a thing?” Like, we talked about elbows on the table before, right? So many things. So if you have a question that isn’t, like, a specific ask for advice...

Teresa: Mm-hmm.

Travis: ... but rather you wanna know about a small-ish topic, write that in too. ‘Cause I’d love to, like, knock out a bunch of stuff in an episode.

Teresa: Okay.

Travis: Yeah! Mailbag. Alright.

Teresa: Ooh, that’s a good one. That’s a good— “Mailbag,” I like it.

Travis: Yeah. So what’s our first query?

Teresa: Okay. This was asked by Jennifer D. Their pronouns are she/her.

Travis: Okay. Hello, Jennifer.

Teresa: “I’m just gonna say this: my mom is a terrible cook.”

Travis: Yeah.

Teresa: “As in, once I started living with my then-boyfriend, now husband, I was like, ‘Food can taste this *good*?!’ It’s a whole saga. Normally, this is fine, because most of our family gatherings are potluck style, but every few holidays, she’ll insist on making the entire spread, and it’s rough.

“My mom rocks, though! She loves us, and we love her. Just not her green bean casserole. Is there anything that I can do to approach this problem without hurting her feelings?”

Here's the thing, right? I think that this is the toughest iteration of this question. Because you *know* that your mom loves you; she wants to show it in a way that she is not adept at doing.

Travis: Mm-hmm.

Teresa: Um, and the bottom line is, it's really kind that your mom continues to want to cook for you, even though she's terrible at it. Um, and I think that, first of all, I have not tasted what your mom makes.

Travis: "Are you tasting what her mom is cooking?!"

Teresa: [laughs]

Travis: Like the Rock says— Something like that. I don't think that's how he...

Teresa: Yeah.

Travis: I don't think I nailed the tone, but...

Teresa: It does sound like it's pretty bad. But there are always, like, degrees of bad, right? Things can be edible, and not be *good*.

Travis: So there's two kinds of— Like, generally, right, I think when people talk about someone's cooking being bad, there's two kinds of bad I think it can be, primarily.

Teresa: Mm-hmm.

Travis: Of course, there's— But like, one, that their technique is bad, right? They're burning stuff, they confuse— You know, "Oh, I didn't have this, so I put in this wildly different ingredient," or something like that. Right?

But if your mom's going this often, and it's not like— I would think that if it was burned, and she put like, red pepper flakes in instead of black pepper, right... Everybody— It would be well known. She would know that it was a problem.

Teresa: Right, right.

Travis: So *my* bet is...

Teresa: To the inedible quality, right.

Travis: Yes. The second you mentioned green bean casserole, my bet is - and I might be wrong, but - that your mom is using recipes that are not great. And my bet is, it's like your mom's mom's recipe, or the recipe she was taught with.

Teresa: Mm.

Travis: And in the '70s, especially '70s and '80s, there was a lot of, like, canned recipes.

Teresa: Yep!

Travis: And, like, things that were frozen beyond belief to mushiness, or cooked like eight hours on a stovetop until it—

Teresa: That did not need to be cooked that long.

Travis: It lost all consistency whatsoever.

Teresa: Right.

Travis: So if it's a recipe thing, and not a technique thing... Sharing recipes is, historically, completely fine.

Teresa: Yeah, and I think this is a great way to build the bond, right?

Travis: Yes, exactly.

Teresa: So that you can— Maybe the *two* of you can take a cooking class. Or go and find a cookbook for the *two* of you to work through.

Travis: Or, "Mom, last night? Oh, insert husband's name here made the best, like, potato dish. I think you'd love it; I'm gonna send you the recipe."

Teresa: Right, yeah.

Travis: Right? Or, like, when your mom comes over and *you* guys cook for her. If she expresses, like, "Oh, this is delicious!" say, "I knew you'd love it. Let me give you the recipe for it, you can make it yourself." Right? This way, you can start cycling in new recipes, right?

And— So when I first started dating Teresa, right, we'd go over to Becky's— And Becky's a good cook, don't get me wrong. But, like, Becky prepared everything, right? It was very much like, "I like to cook for everybody," right?

Teresa: Mm-hmm.

Travis: I *also* like to cook.

Teresa: Mm.

Travis: Right?

Teresa: Mm-hmm.

Travis: And I like to host. So Becky and I started trading off, you know, "Oh, I'll host this at my house," "I'll host this at my house." And then it also became, "I'm gonna host this at my house. What do you wanna make and bring?" Right?

Teresa: Right.

Travis: And so, as we kind of both talked about... uh, how much we both love cooking, I would ask her for advice on things. Or say, like, "How did you get this like this?" or "I love this recipe." And she would do the same for me, right? And it became an exchange of ideas.

So if your husband really likes cooking, right, and your mom really likes cooking, I would encourage you to try to get them to talk to each other about cooking and the stuff they like to cook. And then, naturally, the conversation will become a sharing of ideas and techniques and recipes, and stuff like that.

Teresa: Mm-hmm. And you can even make a dish become a collaborative experience. Say, for instance, this question asker mentioned specifically, like, “boiled chicken with no seasonings,” right?

Travis: Mm.

Teresa: If that is something that your mom serves, maybe *you* can learn to make a delicious mushroom sauce, or whatever, right? And say, “Hey, Mom, this will be a great complement to your chicken. Let’s put this sauce on top that I made.” And you can build that kind of dish, like, shared together. Right?

Travis: Yes.

Teresa: And then I think that there is— There’s another avenue towards this. If you can find any single dish that you *do* like that your mom makes, turn that into Mom’s signature dish. “Wherever we go, she makes the thing. Every time we have a family dinner, she makes the thing.” You build up her confidence, you explain what you love about *this* particular dish, and you make it so that maybe she’ll want to make this into, like, her special thing. And she can, like— Maybe she’ll even wanna change it for... If it’s like a dessert, maybe she’ll want to change it towards the season, right? Make it into a Christmassy thing, or make it into a lighter summer dessert, or whatever it is.

Travis: Yeah.

Teresa: But if you could find that one signature thing, that might help.

Travis: In many things, focusing on the positives of stuff - like, if there... You know, if she makes a thing, even if it’s not the best, but there’s some aspect of it that you want her to do more of.

Teresa: Mm-hmm.

Travis: Like, "Oh, I love the bold flavor in this. I love— Oh, a little bit of spice in there? I love when there's a little bit of spice in food." Right?

Teresa: Right.

Travis: So that way, you're kind of steering her. Also, if you want to talk to her about recipes, use the word "update" instead of "improve."

Teresa: Mm!

Travis: Like, "Oh, have you thought about updating that recipe to maybe add in, like, some curry powder?"

Teresa: Or something, yeah. That's a great idea.

Travis: Because it's like, "Oh, we've been making that for so long. Maybe it's time to update it with some new things."

Teresa: Mm-hmm. And I think that, ultimately, what you need to figure out is, if your mom is amenable to any kind of critique...

Travis: Yeah.

Teresa: If you need to build up the good, right, and she is not ready to hear any of the bad, that's okay. But also, maybe she *is* ready for some suggestions. Maybe she's open to this idea of, "You know, we're so grateful that you cook for us. But maybe these vegetables would be better roasted instead of boiled."

Travis: Yeah!

Teresa: Or something like that, right? A little bit of critique.

Travis: "Oh, have you ever thought of roasting these? I think that would really bring out the flavor."

Teresa: Right. Something like that.

Travis: Suggestions versus critique is a great way of, like, “Oh, you know what would really push this over the top? Little bit of spice.” You know what I mean?

Teresa: Because we would love if the directness of that would be received well, right?

Travis: Yes.

Teresa: Because I think that there are certain types of people at certain points in their lives where that kind of critique, that kind of *suggestion*, like you said, would not be received. But in a perfect world, we would love to be able to do that for each other, wouldn’t we?

Travis: Okay. What else we got?

Teresa: Alright. This asker did not leave their name, but here’s the—

Travis: It’s probably Banksy, then.

Teresa: You think so?

Travis: It’s probably Banksy. Banksy’s a pretty mysterious person, right?

Teresa: [chuckles] They say that “The 4th is not with me,” okay?

So here’s the question. “Due to some stuff that’s happened in the last few months, I’m really not feeling like celebrating the 4th of July this year. But every year, my family does the long weekend, and uses it as an excuse to get together, and that is something I *do* want to do. We always go to my aunt and uncle’s cabin and hang out on the porch, catch up, drink beer together, and that part sounds nice.

"I'm fine to chill in the cabin and eat hotdogs with my cousins, but I'm worried that actively abstaining from celebrating the 4th of July is going to lead to some conversations that I don't wanna have with older relatives."

Travis: Mm.

Teresa: "Is there a way I can enjoy my family without participating in the 4th?"

Travis: We always, um, advocate setting clear boundaries.

Teresa: Mm-hmm.

Travis: Especially when it comes to holiday conversations. And I think that a lot of times, people get into tricky situations like that because they're like, "I just want to avoid it."

Teresa: Mm-hmm.

Travis: And, like, instead of directly saying, "I don't want to talk about this," right, they're just like, "Well, I just hope it doesn't come up." Right? And then it inevitably comes up.

Where if you get there and say, like, "You know, I love spending time with you all, and I'm so excited to be here with you. Right now, with everything going on in the country, just celebrating it doesn't feel right, but celebrating us being together does. So I just don't wanna talk about, like, politics or the state of the country or anything right now. And I might not be in, like, the patriotic mood, but I love being with you all, and everything like that."

Teresa: That's a great idea. That's one way. I mean, I also— I know that there are things that are, quote, "4th of July," right, that are like, you know, fireworks. Or like - I don't know, maybe you have a 4th of July playlist or something that your family uses. I don't know exactly what it would be.

But if those are the kind of things that you don't wanna participate, I would recommend not hedging around it. Not being like, "Mm, no. Maybe not, mm, this— No, not this year."

You'd just be like, "No, that's cool. I'm not interested." And I think that that is okay.

Travis: I do think it's important to say why you're not interested. Because...

Teresa: Well, what if you don't wanna say why you're not interested?

Travis: Well, here's the thing, right? My worry would be that if you're just like, "I'm not interested," it's going to *potentially* read as, "I don't want to do those things *with you guys*."

Teresa: Okay.

Travis: As opposed to, "I personally am not feeling very patriotic this year." Right? So that's what I was saying. Like, make it clear how excited you are to spend time with *them*, and be with *them*. And that's not what you were saying.

Teresa: Right.

Travis: It's just that when it comes to the "USA, USA, USA" stuff, *that's* what you're not feeling.

Teresa: I think that we're saying the same thing.

Travis: Okay.

Teresa: But I think that I'm saying... Don't hedge around that stuff. Make sure that, when it's to the things that you want to participate in, do those things - like chilling, right?

Travis: Right.

Teresa: But if you don't wanna do the things, don't be, like, wishy-washy. Don't be, like... Like, try and be kind of cagey about it.

Travis: Correct. Yeah. I agree.

Teresa: That's what I'm saying.

Travis: Yeah. "Not feeling patriotic this year, you guys go ahead."

Also, though, I would - if possible, and I don't wanna tell anyone how to feel... but you could look at it as the patriotism coming from the people who are protesting, fighting back, doing the things that we want to see more of. And celebrating the potential of things in the future being better, right?

Teresa: Mm-hmm.

Travis: The country that you, in your mind, wish to see. Right? And that's what you're kind of celebrating, is "I think it could be better," right? I can see a country that's working better.

Now, if you're like, "Yeah, I don't feel that way right now, and I can't see that." Yep, totally. 100%. But you don't always have to celebrate. Back in 2016, first go around. And Bebe had just been born, and we'd just moved back and everything...

Teresa: Mm-hmm.

Travis: And it was Christmas. And at that point, Bebe was like two months old. And things were rough. And I wasn't feeling the Christmas spirit, so I, like, sat down and we watched as many Christmas movies as we could get our hands on in a very, like, "fake it 'til you make it," like manufacturing the Christmas spirit by making it like a... "We're gonna find moments of joy in these things, and cling onto those," right?

And that, for me, like, got me there. You know, got me to the Christmas spirit.

Teresa: Mm-hmm. Mm-hmm.

Travis: Where it was like, "Yeah, you know what? I'm not feeling it as an overall big bubble right now, but I can find little moments where I feel that

spark happen. Of, like, "Oh, right. I *can* look forward to things. I can be excited about things. I can build that stuff..."

Teresa: Mm-hmm.

Travis: "... piece by piece."

Teresa: In a different way, I think that if you are open to talking about the way that you feel, you might find that there are some like-minded individuals in your family. Right?

Travis: Mm-hmm.

Teresa: And you might find that there is someone to discuss and commiserate with, or to at least have a heart-to-heart conversation about how you feel, and how they feel.

And it doesn't have to be, like, an argument, right? Because I'm not advocating that you argue with your family, if you don't want to. Um, but like, you may find that if you are willing to talk about it, people would like to talk about it with you.

Travis: Let's take a break, real quick, for a message from another Max Fun show. And we'll be right back with more of your questions.

[theme song plays]

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[cow moos as cowbell rings]

Travis: Okay. We're back.

Teresa: This question is from Robin H. And they asked, "This seems so simple, but I'm not kidding. Is there a, quote, 'correct' way to fold a napkin? Am I doing it right? Is there a standard? Do I have to try and fold a swan, whenever I'm sitting down to the table for my chicken nuggets?"

Travis: No, then you fold a chicken nugget.

Teresa: [laughs]

Um, I mean, no. Definitely not. I think that you can fold your napkins however you like. A lot of, like, paper napkins come pre-folded in quarters. I think that's fine. I fold my napkins the way that they fit best in my napkin holder, right, which is in half...

Travis: Her hand.

Teresa: Mm...

Travis: No, sorry. [laughs]

Teresa: [giggles]

Travis: That's what I call my hand, my "napkin holder."

Teresa: That's what I call my lap.

Travis: Oh, okay.

Teresa: Um, in half, and then in thirds, because that's how they fit well in my napkin holder.

Travis: I call it my lapkin. When it's there.

Teresa: When it's there, yeah.

But it's about considering— Like, so much of etiquette is about considering other people. And if it's just for you, you can do *whatever* you like, right?

Travis: Yeah.

Teresa: And so, like, there's no ordained way to fold a napkin. But if you wanted to give yourself the treat of having a very nicely-folded paper towel, napkin, whatever it is for your dino nuggies, here's a very simple napkin fold that I would like to share with you.

So you lay the napkin down flat, with the front side down.

Travis: Okay.

Teresa: Fold the napkin in half, and turn the open end away from you. Then, fold that napkin into *quarters*, and turn it so that the open end is facing away from you. You've made a kind of, like... Think of it like a little mouth. You turn the napkin over, and fold the *left* side of the napkin two thirds of the way down. This is the mouth that you're making. Then...

Travis: I'll tell you what. Keep explaining it, but...

Teresa: Okay.

Travis: ... maybe we should also film a video of you doing this...

Teresa: Oh, sure!

Travis: ... and putting it on the McElroy Family *Instagram*.

Teresa: Yeah.

Travis: Yeah.

Teresa: I would love to do that.

Then, fold the right-hand side of the napkin over to match the left-hand side, and tuck it *in*, okay? So that you've got— Once you flip it over, you have a little *cone*!

Travis: Oh! Nice.

Teresa: Tuck an herb or a flower sprig in the pocket, or even your flatware, right?

Travis: Mm-hmm.

Teresa: If you're feeling fancy. So that this napkin is very— It's a little package for whatever you wanna put in there. I suppose if you wanted to hold it, you could even put your nuggets in there.

Travis: There you go. I think that the key, whenever there's something you're trying to get started, or that you would do on a regular basis...

Teresa: Mm-hmm.

Travis: ... with consistency. So if you want to be someone who folds their napkins at the table, and has them there when they're ready...

Teresa: Mm-hmm.

Travis: ... making it something that you can repeat every time. And know, like, "This is what they look like." *And* it's not so complicated that it feels like a chore...

Teresa: Yeah.

Travis: ... to sit down and do. So that you're able to just sit down, ba-da-da-da, it's done. Right? And it's just like, you just do it.

Teresa: Mm-hmm.

Travis: Every time. That way, you're not... You don't have to feel like it's work, every time.

Teresa: And if you don't wanna fold your napkins, I would suggest that you go to your local thrift store and find some napkin rings. You can make a beautiful display with just the napkin and the napkin ring by doing a kind of crispy fold, or I make sometimes, for— like, if we have people over for holidays, I make little bows. And you can use the napkin ring as the center of the bow. And it's so easy, and it looks so cute.

And you can even find napkin rings that are themed. Maybe you might find a dinosaur one.

Travis: Perfect.

Teresa: Um, here's our last question for today. This is from Moving in Milwaukee.

And here's the question. "My husband and I will be moving soon. This is our first time living in a house, after living in a condo for seven years in apartments before that. We're looking forward to developing a community where we live, but wondering if there's anything in particular that the people moving into the neighborhood should do?"

Travis: Loud parties.

Teresa: [laughing]

Travis: Every night, 'til 4:00 AM! People love that!

Teresa: We've heard about making something, or bringing something to people moving *into* the neighborhood, but we aren't sure what to do as the people who are moving there.

I think that that is a very kind and considerate thing that you are thinking of. And general etiquette between ourselves and the etiquette experts that we've researched is that the people already in the community are the ones to make and bring *you* things, right?

Generally speaking, when you're moving into a new place, your job is to graciously accept the welcoming of your new neighbors, right? And the best way that you can do that is say hello, and introduce yourselves.

You are doing a lot, moving in, and to also expect that you should deliver cookies to your neighbors or something is a lot. Um, but if you want to build community without having to go out into the world while you're doing a lot of other stuff, you can have a housewarming party.

Travis: I'm going to politely disagree...

Teresa: Oh, okay!

Travis: ... with you and the etiquette experts. Because if we're talking about expectation, what do you feel like you'd *have* to do?

You are correct. Everything you said is true. But I *am* extra, right?

Teresa: Mm-hmm.

Travis: And so the idea of, like, "Yeah, I don't have to do this." But going around and taking, like, a little thing of cookies that I made to people, and saying, "Hey, I'm new in the neighborhood. Just moved in over there. It's Travis, nice to meet you."

"Oh, that's lovely." You know, if you ask them, like, "What restaurants nearby do you like?" Whatever, right? Only because right now, the world that we live in, we're so connected electronically that, like, those have become our neighborhoods. And if you're looking to build community in your physical proximity, I do think it might require a little extra. In *my* opinion, if that's what you're *looking* for.

Teresa: Okay. Okay, but—

Travis: And you want to *do* extra, you should *do* extra.

Teresa: Sure!

Travis: Because there's nothing wrong with being extra.

Teresa: If you wanna do extra, you can do extra. But don't feel *obligated*...

Travis: Yes.

Teresa: ... to do any of those things. It's *generally* considered that the neighbors would be the ones welcoming you. And here's a good idea: as you are meeting people, do keep a little note, as to say things like, "Susanne lives next door. Nick and Tori live across the street."

Travis: Oh, gosh, yes.

Teresa: And all that kind of stuff...

Travis: Oh, please, yes.

Teresa: You can make it so that, as you are saying hello to people, as they walk by there with their dogs or whatever, right, you say hi, and then make your notes so that the next time, you can be like old friends.

Travis: I wish I had done that. Now, I'm just like, "That's *that* guy. And oh, there's them. I know them!"

Teresa: [giggling]

Travis: "That's the lady with four dogs? Yeah, uh-huh, got that. Oh, there's— Oh! Yeah, hat guy. I love hat guy. He's great."

Teresa: [giggles]

Travis: Please write down names. [laughs]

Hey, everybody, thank you so much. Thank you for joining us, thank you for sending in your questions. I was about to say, we need you.

Teresa: Yes.

Travis: We also need Alex, our researcher, without whom we could not make this show. Thank you to Rachel, our editor, without whom we could not make this show.

And as we said, thank you for sending in questions. We couldn't specifically make *this* episode without you, but also without all your support through Max Fun, and being a Max Fun member. We couldn't make the show without you, either: let's be honest. Can we be serious for a second?

Teresa: Yes.

Travis: Okay. Thank you. That was it.

Teresa: Oh. Oh.

Travis: That was me being serious.

Teresa: Okay, that was you being serious.

Travis: Yeah.

Teresa: You're not gonna be serious again? For longer?

Travis: Well, it hurts.

Teresa: Okay. [laughs]

Travis: It's not... It's not a thing I've practiced.

Teresa: Right.

Travis: What else, Teresa?

Teresa: We always thank Brent “brentalfloss” Black for writing our theme music, which is available as a ringtone where those are found. Also, thank you to Bruja Betty Pinup Photography for the cover picture of our fan-run *Facebook* group, *Shmanners* Fanners. If you love to give and get excellent advice from other fans, go ahead and join that group today.

And like I said at the beginning, we are always taking your topic submissions, your questions, your queries, your idioms. Please do send those to shmannerscast@gmail.com and say hi to Alex, because she reads every single one!

Travis: Especially if you have ideas for, like, a minisode mailbag kinda thing.

Teresa: Yeah! That’s a great idea.

Travis: I’d love to do that.

We’ve got some new merch in the merch store, including some tea in there. The Flaming, Raging (Non Poisoning) Tea. It’s a non-cafeinated tea option; it’s absolutely delicious. As well as a Plato’s Rave puzzle in there, and everything else. Go check it out at mcelroymerch, if you haven’t.

And we’ve got some live shows coming up, if you go to bit.ly/mcelroytours. You can find all that information there.

And yeah, I think that’s gonna do it for us. So join us again next week.

Teresa: No RSVP required!

Travis: You’ve been listening to *Shmanners*.

Teresa: Manners, *Shmanners*. Get it?

[theme song plays]

[acoustic sting]

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