



Off Menu – Ep133– Tim Key

Ed Gamble

Welcome to the Off Menu podcast, taking the egg of conversation, wrapping it in the sausage meat of humour, rolling it in the breadcrumbs of anecdotes and deep frying it in the hot oil of the Internet.

James Acaster

Yes, absolutely, as soon as you said about the sausage and meat, I was like, 'Yes, this writes itself, brilliant.'

Ed Gamble

Hey man, it's the first episode of the series, so of course I need to come out the gates with a good one.

James Acaster

You need to let them know we're not messing around-

Ed Gamble

Not messing around.

James Acaster

This is a serious series, this series is going to be one of the greats, go down-, one for all time.

Ed Gamble

Oh wow, it was good while it lasted.

James Acaster

Yes, okay, back to normal. Hello, James Acaster here, that's Ed Gamble.

Ed Gamble

Hello.

James Acaster

And we own a dream restaurant, Ed is the maître d', I am a waiter and a genie. And every week we welcome a guest and we ask them for their favourite ever starter, main course, dessert, side dish, and drink, not in that order, and this week our guest is Tim Key.

Ed Gamble

Tim Key, comedian, poet, actor, writer, so many things, although those four things mainly, I'd say.

James Acaster

Yes, jack of all trades. I wouldn't be surprised if Tim released a music album one day.

Ed Gamble

Yes master of all trades.

James Acaster

Master of all trades.

Ed Gamble

Jack of all trades lest we forget is an insult I think.



James Acaster

Is it?

Ed Gamble

I feel like it feels like an insult, yes, because the full phrase is jack of all trades, master of none.

James Acaster

Yes, sorry Tim, I didn't mean that.

Ed Gamble

Yes.

James Acaster

Master of all trades, jack of none.

Ed Gamble

Jack of none, there we go. Well, we're very happy to have the jack of none on this week's episode, he is about to release a book, talking of one of his trades.

James Acaster

Yes, Here We Go Round The Mulberry Bush, it's an anthology of poems and conversations from the outside.

Ed Gamble

This guy, the last time I saw him, he'd just released a book and now there's another book to come.

James Acaster

He's been very prolific, writing a lot during lockdown, a lot of poems, a lot of short stories, a lot of scripts it seems, like this book is beautiful, flicking through it, like the way it's all laid out, put together, just a feast for the eyes. Even if you didn't bother reading this book and you just wanted to flick through it, I'd say worth the money.

Ed Gamble

Well, good, and I got free one and I'm not going to read it.

James Acaster

Yes.

Ed Gamble

I'm going to put that on the pile of books that my friends have written, and I'm going to look at them now and I'm going to go, 'Lovely, aren't my friends clever?'

James Acaster

Ed's very good, he'll get the book and he'll time it just right that it's, kind of, convincing that he might have started reading it and then he texts you going, 'Great book, mate.' And then you're like, 'What?'

Ed Gamble

But, no, I will actually delve into Tim's.

James Acaster

Yes, rightly so, I mean, yes, it's all bitesize bits, isn't it, because it's all poems and stuff, so you can hack that.



Ed Gamble

Exactly, and he's an actor, he's in everything. Most of the good British comedy shows of the last ten to fifteen years, Tim Key has been in.

James Acaster

They all call up Tim Key, but even though he is a master of all trades, jack of none, if he chooses a secret ingredient which we deem to be gross then we will keep him out of the dream restaurant and he will get no dinner.

Ed Gamble

And this week's secret ingredient is Southern Comfort.

James Acaster

Southern Comfort.

Ed Gamble

Southern Comfort, disgusting.

James Acaster

It's really gross, I think the first sip I had of Southern Comfort, I thought, 'Oh this is my new favourite drink,' and the second sip, I was like, 'I never want to drink this again.'

Ed Gamble

Yes, I think when you start drinking, you think Southern Comfort and Jack Daniel's are the coolest, best drinks especially with the rock and roll reputation they both have, certainly as a metalhead and reading things like Kerrang! and Metal Hammer, Southern Comfort would come up in interviews a lot as the cool thing that the rock stars drink, and then you drink it and realise that they've got no taste, these guys.

James Acaster

Yes, now you go, 'Yes, they were all-, actually looking back, they were all people in their early twenties in metal bands who don't know what the hell they're on about, they're drinking Southern Comfort all the time'.

Ed Gamble

Exactly. Exactly. No, horrible stuff.

James Acaster

Yes, awful. The Jack Daniel's stuff really makes me laugh, we should choose Jack Daniel's one day because that was made out to be like the best whiskey, and all the adverts that are like, 'Oh, Jack Daniel's knew how to make whiskey.' And all the black and white photos of all the people who work at the factory like it's the proudest thing ever and actually I bet you go there and they're like, 'This is not good whiskey.'

Ed Gamble

No, it's bad stuff.

James Acaster

Even the people working there must be like, 'No, of course I'm not drinking this.'

Ed Gamble

And I always thought it was cool because Lemmy from Motörhead drank it, and that guy was not well.



James Acaster

No, all the stories, as you know, this won't surprise you, given my YouTube history and how much I just watch what everyone who used to be in Jackass is up to and stuff like that, I watched all the speeches from Lemmy's funeral on YouTube and they were all great speeches, but they didn't leave you going, 'I'm going to live my life like that guy did after all those stories.'

Ed Gamble

I once heard that Lemmy drank so much in the first sort of forty years of his life that he tried to quit drinking and his doctor said, 'You can't quit drinking because if you go a day without a drink, your body will reject its own liver.'

James Acaster

Wow. I mean, even if that's not true, good story whoever came up with it.

Ed Gamble

Yes, thank you for coming with it.

James Acaster

Tim Key might have come up with that.

Ed Gamble

Yes, it might have been one of Tim Key's. And Southern Comfort was suggested by Scott Allen on Twitter.

James Acaster

Or Allen Scott, who's to say?

Ed Gamble

Scott, yes, Scott says.

James Acaster

Yes, he is, yes, Scott Allen.

Ed Gamble

And I'm going on tour, James, doing my show Electric, I'm doing that all over the UK, it starts at the beginning of February, it finishes at the end of April this leg, so go on my website edgamble.co.uk, and check out if I'm going near your house, I probably am.

James Acaster

Okay. Even if it's near my house, I'm buying a ticket, I'm going to be there at every show everybody, you'll see me in the audience and that's part of the challenge, you find me somewhere, I'll be sitting in the audience watching the show.

Ed Gamble

But don't try and find him during the show because that would be distracting.

James Acaster

Okay.

Ed Gamble

Let's crack on then, if Tim Key says Southern Comfort, he is out of here. This is the Off Menu menu of Tim Key. Welcome, Tim Key, to the dream restaurant.

Tim Key

Well, thanks for having me.



James Acaster

Welcome, Tim Key, to the dream restaurant, we've been expecting you for some time.

Tim Key

Oh, fantastic.

James Acaster

You like that?

Tim Key

Yes. Well, the, 'Been expecting you for some time,' was interesting.

James Acaster

Yes, go on?

Tim Key

Have you?

James Acaster

Yes, well, it's predetermined, we've always known, since the start of time, we know who is destined to come to the dream restaurant.

Tim Key

It was inevitable.

James Acaster

It's your destiny.

Tim Key

Well, yes, it feels right. I'm glad to be here, it's a good atmosphere.

Ed Gamble

It is a good atmosphere.

Tim Key

Yes, really good atmosphere.

Ed Gamble

We were just saying before we started it's a good atmosphere.

James Acaster

Good atmosphere, isn't it?

Ed Gamble

What do you look for in a restaurant atmosphere when you walk into a restaurant?

Tim Key

Water wheel.

James Acaster

Yes?

Tim Key

Do you ever add sound effects on at the end of this?



James Acaster

Yes.

Tim Key

I wouldn't mind a water wheel under.

Ed Gamble

For the whole episode, you want the water wheel because I'd imagine that's going-

Tim Key

I think for the whole episode otherwise you'd have to explain how-, I mean, we could have it stop and then hear spanners and things as they, sort of, do maintenance on the water wheel.

James Acaster

Alright, okay, there'll be a bit of that.

Ed Gamble: We can do that, Benito that's alright, isn't it?

James Acaster

That's Benito's job.

Ed Gamble

Yes.

Tim Key

Sort of, distant swearing because they can't get this bloody water wheel down. Maybe water, sort of, in the restaurant, people screaming, a little bit Poseiden-y.

Ed Gamble

Okay.

Tim Key

Have fun with it.

Ed Gamble

So, you like a water wheel in a restaurant?

Tim Key

Yes, I mean, obviously it's not a pre-requisite, I'd never eat out, would I?

Ed Gamble

No.

James Acaster

Ever put your finger in a water wheel?

Tim Key

Have I ever put my finger in a water wheel? What do you mean?

James Acaster

Like when people aren't looking, have you ever gone-

Tim Key

What, are you saying like dab it in the water or are you saying put it in the spokes?



James Acaster

Put it in the water, just feel the water.

Tim Key

Yes because it's, kind of, moving along.

James Acaster

Yes, let it go over your hand, over your fingers?

Tim Key

I haven't done that, would definitely do that. Have you done that?

James Acaster

No, never done it, but as soon as I see a water wheel-,

Tim Key

You'd want to dunk your hand?

James Acaster

I want to put my hand in.

Tim Key

I wonder if Ed has ever put his hand in there?

James Acaster

Do you want to ask him? I can ask him for you if you're not feeling confident.

Tim Key

Oh, I'm confident, I'll ask him, yes, that's mad you asking him.

James Acaster

Yes, it is mad.

Tim Key

Ed?

Ed Gamble

Yes?

Tim Key

Have you ever put your hand in a water wheel?

Ed Gamble

What's a water wheel?

Tim Key

Oh, okay. Well, you know if you're at a working mill museum?

Ed Gamble

Yes.

Tim Key

Right, so you know when you see the enormous wheel that's being-,



Ed Gamble

On the side of the mill.

Tim Key

Sure and it's being pushed by the river?

Ed Gamble

Yes.

Tim Key

Yes, and then that's what crushing the grains and making flour?

Ed Gamble

Yes.

Tim Key

That's your water wheel, the big wheel.

Ed Gamble

Do you want one that size in your restaurant? Like a working mill in the restaurant?

Tim Key

Well, we can come onto, but I'm asking if you did see that, would you put your hand in it?

Ed Gamble

No, that feels dangerous. I'll tell what I'd like to do, if it's big enough, sit on one of the-,

Tim Key

Paddles?

Ed Gamble

Paddles and go all the way around and under, and then pop back up again.

James Acaster

Yes, that makes sense.

Ed Gamble

Yes.

Tim Key

You'd go under?

Ed Gamble

I'd go under mate, yes.

Tim Key

We used to have a-,

James Acaster

Do you think you'd pop back up though?

Tim Key

It's alright. We used to have a paternoster lift.



Ed Gamble

A what?

Tim Key

A paternoster lift at my university.

Ed Gamble

What's that? I don't know what a water wheel is mate, I'm not going to know what that is.

James Acaster

Yes, I think he did the voice of the rat in Ratatouille.

Ed Gamble

So, he did like the, 'Floor three', he did all that, did he?

Tim Key

No, look, a paternoster lift is a lift that continues to move, it's a lift with lots of platforms and it's like a water wheel, really, and it goes down and at the bottom of its cycle it goes under and then comes back up. And the way you get on the lift is when the platform comes past your floor, there's no door, as the platform comes past your door, you walk onto it.

James Acaster

What?

Tim Key

Yes, what do you mean, 'What?'

James Acaster

Well, it just sounds like something from a sci-fi film.

Tim Key

No, this is something from the arts tower in Sheffield, can you imagine it? Have I explained it right?

Ed Gamble

Yes, I think so.

James Acaster

Yes, but it just sounds insane.

Ed Gamble

It sounds dangerous, it sounds quite dangerous.

James Acaster

There's no door?

Tim Key

There's no door, you just walk on, for example, well, I don't need an example, level two. And then once you get to level eight-

James Acaster

Another example?

Tim Key

Level eight, you walk off, but if you mis-time it or there are lots of people trying to get off then you might, sort of-



Ed Gamble

You're on it for the next half hour or so?

Tim Key

You're on it and then you either get off at, you know, level nine and then get down the other side or I suppose you do have the option, if you're hungover, of going right up to floor fourteen, over the top, right back down, and then when you get to level eight, have another go.

Ed Gamble

And can you over the top? Or is there a bit where it goes upside down?

Tim Key

You're not advised-, pardon me?

Ed Gamble

I was just saying if it's platforms, do they then go upside down and people are falling off at the top? Or is it constantly flat?

James Acaster

So, in my head, this is all taking place in one vast-, like a mineshaft where you can fall off the end of this thing and go into oblivion.

Tim Key

Do you know what? When I first started my description, I don't think I was at all getting my ideas across, and I could have done with the phrase 'mineshaft' because I think that's exactly what it is, you know, when you have constantly moving-, I bet this is how they get up and down in mines.

James Acaster

Okay.

Tim Key

I do bet that.

James Acaster

Yes, you bet that?

Tim Key

I'd bet that.

James Acaster

Okay.

Tim Key

So, that's the least I bet.

Ed Gamble

They've not really caught on, these lifts, I guess though?

Tim Key

No, because of course the-,

Ed Gamble

This is a while ago, I guess?



Tim Key

The classic Otis twelve-person lift is the one that eventually took precedence. But yes, the paternoster lift, you know, has got some use, I think. I mean, I enjoyed it at Sheffield.

James Acaster

Only the once? Or had you been back?

Tim Key

No, every day I'd be on there.

James Acaster

You'd be on there every day.

Tim Key

Yes, every day.

Ed Gamble

Did you ever miss your platform?

Tim Key

Yes.

Ed Gamble

Yes. And would you be angry at that point?

Tim Key

I can't remember my emotions, I think it was just, sort of, 'That's annoying, I have to get off at nine and then go back down to eight.'

Ed Gamble

Yes.

James Acaster

But it sounds like you can fall off?

Tim Key

Yes.

James Acaster

And die?

Tim Key

And die, I don't remember there were any deaths, I think they just shut it down, no one died, I don't think.

James Acaster

But they were like, 'Better safe than sorry'?

Tim Key

Better safe than sorry. I mean, like, it's pretty safe but sometimes you'd see someone who's almost missed their floor and now they're about three foot, going on four foot, five foot, six foot, and sometimes someone would think, 'Do you know what? I'm going to just go,' and they'd jump off.

Ed Gamble

Would you like one of those in your restaurant as well?



Tim Key

No, a water wheel, please.

Ed Gamble

No, just the water wheel, okay, yes, great.

Tim Key

Water wheel. Or another thing I like in an Indian restaurant is a-, there's an Indian restaurant I go to sometimes and there's a sitar player.

James Acaster

Wow.

Ed Gamble

Lovely.

James Acaster

What restaurant's this? If people want to go and hear the sitar.

Tim Key

It just creates this fantastic ambience.

James Acaster

You're not going to name it? You don't want people going to your-,

Tim Key

It's fantastic, he just sits there-,

James Acaster

Yes, he's not going to say the name.

Tim Key

Leant against the wall just playing this sitar, and it's just brilliant. Because I like that anyway in an Indian restaurant, just very nice, traditional background music but to have someone actually there playing it is brilliant.

Ed Gamble

Do you want him to sat on the water wheel, so occasionally the song gets muffled and cut out as he goes underwater and then pops back out again?

Tim Key

In terms of sound effects?

Ed Gamble

Yes. Write that down.

Tim Key

Well, I certainly want him to arrive into restaurant on a paternoster lift and have had a problem getting off so he's got a sore head and he keeps the playing the same, sort of, tiny bit of music. And I'd like it to be Western music.

Ed Gamble

Yes, that's what you like, is it? When you say traditional sitar music, you want sitar music that you can go, 'Well, what lovely traditional music,' you're going, 'Hang on, that's Total Eclipse of the Heart.'



Tim Key

Wait a second, that's Enya.

James Acaster

There you are, he's mentioned Enya.

Tim Key

Oh, right, no problem with Enya? Is there a problem?

James Acaster

A crossover with No More Jockeys, you mentioned Enya a lot.

Tim Key

Oh yes, Alex Horne mentions Enya a lot in No More Jockeys, yes.

James Acaster

Yes, so you're stealing his stuff and bringing it on here?

Tim Key

Well, yes, he can't get a gig on here, can he?

James Acaster

He can't get a gig on here, we won't have him.

Ed Gamble

Not interested.

Tim Key

I'm doing this for me, Alex and Mark.

James Acaster

Yes, that's fair enough, yes, you may as well.

Ed Gamble

Yes, we're going to list this episode as featuring No More Jockeys. I've had, I'd say, a fair few meals with you, Tim, and I think they've all been Indian meals.

Tim Key

Yes.

James Acaster

Yes, you love it?

Tim Key

No.

James Acaster

No? Oh, okay.

Tim Key

Well, I don't know. What was that one in Edinburgh with me, you, Charlie and Horne?

Ed Gamble

Yes, so that was an Indian meal and the restaurant was literally called Mother India.



Tim Key

Did I go Indian?

Ed Gamble

Yes, you went Indian, I don't think there was any option really at Mother India.

Tim Key

Okay, Mother India, yes, that would have been Indian.

Ed Gamble

Yes.

Tim Key

What about another one? What was that one in that weird-

Ed Gamble

We had a curry in Shepherd's Bush.

Tim Key

Curry in Shepherd's Bush.

James Acaster

Yes, I've also had a curry with you in Shepherd's Bush and it would have been in the same place I'm pretty sure after a Bush Hall gig.

Ed Gamble

How many curries a week do you reckon you're on now?

Tim Key

Now?

Ed Gamble

Yes.

Tim Key

What do you mean, 'Now'? As if I've cut down.

James Acaster

Maybe.

Tim Key

It's under control. I would say, well, you know, it's my favourite style of food I must admit. Probably I'd have, like, Indian food maybe three times a week.

Ed Gamble

That's pretty good going.

James Acaster

Yes.

Tim Key

I mean, I love it, I must admit.



James Acaster

And every now and again I'll get a text from you-

Tim Key

And, sorry, four Sri Lankan.

James Acaster

Yes.

Ed Gamble

Thanks for filling in gaps there, Tim, okay, thanks, man.

James Acaster

Yes, that was my next question, I thought we were going to get four separate answers, absolutely not. Are you alternating those days? So, you go Sri Lankan, Indian, Sri Lankan, Indian? Or are you going all four Sri Lankan in a block, and then all three Indian in a block?

Tim Key

Yes, Indian at the weekend, so, yes, Friday, Saturday, Sunday Indian. And then, you know, chill in the working week, yes.

James Acaster

Yes. Chicken Sagoti?

Tim Key

Well we'll come onto that won't be?

James Acaster

Oh is that in the-, if that's in-,

Ed Gamble

Don't, let's not guess.

Tim Key

We'll come onto that, won't we?

Ed Gamble

Oh we've got something in front of us here.

James Acaster

What is this?

Tim Key

That's nice.

Ed Gamble

We've got something in a little bag here.

James Acaster

Little bag, let's pull it out and see what it is. It's Here We Go Round The Mulberry Bush. An anthology of Poems and Conversations, brackets, From Outside by Tim Key.

Ed Gamble

By Tim Key, a beautiful cover. No picture again, not gone with a picture of yourself?



Tim Key

No, not gone with a picture of myself because, you know, we're not attached to a large publishing house, so no pressure.

Ed Gamble

Do you see when people have pictures have themselves on books that there's pressure from the publishing house?

Tim Key

They really like it because they say, 'Look, you're on tele, mate, and we need to give these people an underarm, they need to know that the chap from the tele wrote this book.' Yes, that's what you get in the emails when you write a book with a large publishing house, but if you can't get a contract with a large publishing house because your stuff has become niche, then you are completely at liberty just to have some sort of weird design stuff on the front.

James Acaster

Well, I'm looking around here, I can't see any publishers.

Tim Key

Well it's published by a company called Utter & Press but also that is just one person, weirdly.

James Acaster

So, they don't put their logo on the outside?

Tim Key

No, they're very modest.

James Acaster

They leave you to it?

Tim Key

'They leave you to it,' is a great phrase.

James Acaster

They seem to have left you to it.

Tim Key

I love companies that just leave you to it. McVitie's do that a bit, don't they?

James Acaster

Yes.

Ed Gamble

You work with them a lot?

Tim Key

No, they just let you get on with it, don't they?

James Acaster

They let get on with it.

Ed Gamble

As a consumer?



Tim Key: Yes, I've got a relationship with McVitie's where I don't really have to mention them but they don't have to pay me any money.

James Acaster
Let you get on with it.

Tim Key
Do you like McVitie's?

Ed Gamble
I don't mind them.

Tim Key
Yes, McVitie's, what do you think about them James?

James Acaster
Yes, well, I mean, the caramel biscuit one.

Tim Key
Yes, you like that?

James Acaster
Yes, with the chocolate caramel, yes, that's one of the greats.

Tim Key
Yes, I mean, for me the flagship is the dark chocolate digestive.

James Acaster
Yes?

Tim Key
Yes, that's the flagship for me.

Ed Gamble
I mean, the flagship is the plain digestive.

Tim Key
Obviously, that's the ultimate flagship, but did I say ultimate flagship?

Ed Gamble
No, you just said the flagship.

Tim Key
Well, the flagship would be the dark chocolate-,

James Acaster
You see flagship for me, to be fair, but then I don't know if a flagship can be a subjective.

Ed Gamble
I would say James is right there.

Tim Key
What I would say is the ultimate flagship has to be just the digestive.

Ed Gamble



But I would say that flagship suggests ultimate anyway, there's one flagship, it's the ultimate flagship, it's the plain digestive.

Tim Key

What would say is the flagship of Plosive Productions?

Ed Gamble

Well it's Benito, isn't it?

James Acaster

Benito himself.

Ed Gamble

Benito is the flagship.

Tim Key

I would say he's the ultimate flagship.

Ed Gamble

The ultimate flagship, and then Off Menu is the flagship.

Tim Key

Yes, great, and I'm the flag guest, yes.

James Acaster

Yes.

Ed Gamble

Tim tell us about the book?

Tim Key

Oh, right, yes, well the book is, you know, trapped in lockdown, started writing, and this is a collection of poetry and dialogues set in lockdown three actually. I wrote a book about lockdown one which is called He Used Thought As A Wife, and that's out as well but, you know, this is the one I'm currently pushing.

James Acaster

Lockdown two didn't get a book?

Tim Key

Lockdown two was a little bit-, I don't know what your experience was of lockdown two was-, it was a bit blink and you'll miss it, wasn't it?

Ed Gamble

Yes.

James Acaster

You'd do well to write a book in that.

Tim Key

Well, also, I was filming at that point.

James Acaster

Sure.



Ed Gamble

So, all this stuff about, 'I've written a book in lockdown one, I was filming in lockdown two-

Tim Key

Sorry, Ed, I do acting and writing, go on.

Ed Gamble

Filming in lockdown two, and wrote another book in lockdown three. Did you ever think you're actually going to make people feel really bad, people who didn't do anything?

Tim Key

Oh, right, well-

Ed Gamble

People who weren't motivated to do all this stuff too?

Tim Key

No, because I also think it was fine, you listen to the radio and stuff and they say it's also fine just to relax and reset in those lockdowns.

James Acaster

Yes, you and Bo Burnham absolutely doing a number on everybody.

Tim Key

I don't think you were particularly quiet, were you? It feels like you two-, I'm not losing sleep over you, let's put it that way. You get stuff done but you seemed to continue your podcast throughout and then as the lockdowns eased you would do things like a short run at Edinburgh, or marry your sweetheart.

Ed Gamble

I cancelled the run in Edinburgh, but I did do the marriage thing.

Tim Key

And then you went back to Edinburgh to honour those dates?

Ed Gamble

Yes, I did, yes. Tim is across my diary by the way.

Tim Key

Well, it's because when you cancelled your dates, I took them.

Ed Gamble

Yes. That's a good point.

Tim Key

I don't want to drill down too much on the pecking order but, yes, it needed you to, sort of, get married and cancel your dates for me to actually do a run in the Monkey Barrel.

Ed Gamble

Yes.

James Acaster

I watched.



Tim Key

You watched what?

James Acaster

I was in the audience, I saw one of your shows.

Tim Key

One of my shows? Yes, you did come along, actually.

James Acaster

Yes, I did.

Tim Key

And then we had a couple of drinks after, didn't we?

James Acaster

Yes, you wanted a curry but everyone was like, 'Come on.'

Tim Key

What? I can never tell whether this is an insult, me liking Indian food.

Ed Gamble

No, it's not at all.

James Acaster

No, it's good.

Ed Gamble

It's just you seem transfixed by Indian food.

Tim Key

Can I be honest?

Ed Gamble

Yes.

Tim Key

I went on Sunday Brunch, have you ever done that?

Ed Gamble

Yes.

Tim Key

Well, I mean, I'm sure your experiences were awkward but mine I think was next level. I'm chopping an onion, and at one point they say, 'Now, you really like Indian food, don't you?' And I went, 'Yes,' I don't know why he'd said that, but I went, 'Yes, I did like Indian food.' Anyway, he didn't say anything back, and then I, sort of, become aware that I'd finished chopping the onion and he hadn't spoken since I'd started chopping the onion, so I think I did about 45 seconds where I'm just chopping the onion, and that is very different from promoting a book.

Ed Gamble

People love that though, that's why people tune into Sunday Brunch to watch a celeb chop an onion.



Tim Key

It's a mad show.

James Acaster

Do you know what I like about Sunday Brunch? You go on as a guest and they just let you get on with it.

Tim Key

Yes, they do.

James Acaster

I mean, that is the ultimate-, they really do.

Tim Key

They keep your mug topped up, you know, they shove some of the stuff that they've been cooking over to you, you go, 'Yes, that's fine,' and then for a bit you drink gin and go, 'Yes, this is mad, because it's 11:30.' And then you, sort of, spill out onto the street lashed and go, 'Well, I won't do that again,' and then a couple of years later there you are again, sort of, sat next to Jason Donovan and hoping for the best. Now, James, can I start with a sparkling water, please?

James Acaster

Do you want the sparkling water to also be in the water wheel?

Ed Gamble

Good, are you dunking the cup in the water wheel?

Tim Key

I'm dunking my cup into the sparkling water wheel. I don't want to-, honestly, people are like piranhas out there, they'll latch onto that and think that I'm up myself if I'm having a sparkling water water wheel, so I'll have a tap water water wheel, please, and a sparkling water large bottle on the table with a glass with ice and lime, thank you, James, thank you, Ed.

Ed Gamble

Why are you worried about what people will think of you if you pick a sparkling water water wheel?

Tim Key

Honestly, I don't need the backlash, I don't need the backlash that's inevitably going to come if I ask for a sparkling water water wheel because that's literally, you know, 3,000 gallons of sparkling water and, you know, some poor sod having to keep opening the old Highland Spring and pour it in as it's, sort of, going around. And honestly I can't be doing with having the tweets.

Ed Gamble

You don't want the backlash?

Tim Key

No, I can't. So, I think I'll have a tap water water wheel, please.

James Acaster

What's the most amount of backlash you've ever got for something?

Tim Key

I don't know. Got a little bit this week, actually.

James Acaster

Yes?



Tim Key

Yes, because I played a guy in Ricky Gervais' show, Afterlife, and I go on a date with Diana Morgan and I keep telling her to get her elbows off the table, and I'm not very nice to her. And yes, so a bit of backlash with people saying, 'Yes, that guy is a fucking cunt.' And then sometimes someone underneath would go, 'Oh yes, but he's a nice guy and he does-,

Ed Gamble

He's an actor, he's an actor.

Tim Key

Yes, he does a lot of stuff, that's acting.' Yet, 'He's a cunt, I'd have hit him.' So, yes, I'll get tap water water wheel, please, and sparkling water.

Ed Gamble

Any particular brand of sparkling water?

Tim Key

Oh, now you're asking. Not really, but, like, it's a large, glass bottle. I really like that when it, sort of, clonks down and then (makes hissing noise 24.04). But, I mean, what are your ratios for-, how many people are getting still water? I mean, I can't understand that.

James Acaster

I'm not sure, I bet someone out there knows what the ratios have been.

Ed Gamble

I think still water's probably in the lead but then also what you've done is you've got yourself a situation where you can have still if you want because you can dunk your cup in the water wheel.

James Acaster

Yes.

Tim Key

Or cup my hand in the water wheel.

Ed Gamble

Cup your hand in the water wheel.

James Acaster

I thought you said cut your hand in the water wheel.

Tim Key

No, cup.

James Acaster

Yes.

Tim Key

Cup my hand in the water wheel, or even, you know, dunk my head.

Ed Gamble

Would you do that?



Tim Key

Well, it depends what I'm drinking with the meal, doesn't it? We shall see. I mean, if I'm lashed, I can imagine a head dunk.

James Acaster

I think if you dunk your head, when you pull your head out, you've got to shout something.

Tim Key

Oh yes, what am I shouting?

James Acaster

Well, you tell me, just go with the moment, visualise it.

Tim Key

Okay, one second, yes, I mean, okay-

James Acaster

Dunk your head in.

Ed Gamble

Are you shouting something before you dunk as well?

Tim Key

Oh, sorry, I know what I'm saying. I like-ee but loud.

James Acaster

Yes, example?

Tim Key

I like-ee.

James Acaster

Yes, absolutely. Absolutely, yes.

Ed Gamble

This is a newer thing for you, Tim, I'd say in the last couple of times we've seen each other, a lot of words now end with 'ee'.

Tim Key

That's really interesting, I've noticed that. Yes, I have noticed that.

Ed Gamble

I think last time we did a gig together you kept sticking your feet straight out on the sofa and shouting chip-ees at the top of your voice.

Tim Key

That's because there was chips on the table. Oh, we've got the stats?

Ed Gamble

We've got the stats.

James Acaster

Yes.

Tim Key



Oh, right, okay.

James Acaster

And I'll tell you what, it's 60 for still, 59 for sparkling.

Ed Gamble

Woah.

James Acaster

You've just level pegged it.

Ed Gamble

You've level pegged it mate.

Tim Key

Is it really?

James Acaster

Yes.

Tim Key

60 all?

James Acaster

Yes.

Ed Gamble

At the time of recording.

James Acaster

At the time of recording.

Tim Key

At the time of recording.

James Acaster

Poppadoms aren't bad, Tim Key, poppadoms aren't bad.

Ed Gamble

Pointless question, we know what he's going to say.

Tim Key

No, we don't, we don't know what I'm going to say.

James Acaster

Do you get bread then?

Tim Key

Well, the thing is there's so, so much-, I mean you've probably covered this, but there's so much nice bread out there.

James Acaster

We haven't actually ever touched on that, so if you want to just go straight into it.



Tim Key

Well, I happen to love bread, and some of my favourite breads that I would like to start with in these restaurants are-, I do like a garlic bread, sucker for it.

Ed Gamble

Yes.

Tim Key

But I would probably never open with it in a restaurant because you're usually in an Italian place and I usually have a pizza, so it's mad to have garlic bread and then a pizza.

Ed Gamble

Especially when the garlic bread comes in a pizza format, right?

Tim Key

Format was interesting there.

Ed Gamble

Thank you.

James Acaster

Do you say format-ee?

Tim Key

Format-ee, can do. I don't think you should be telling me everything I have to say.

James Acaster

Well, we'll see.

Ed Gamble

Sometimes when you order, you don't know what format the garlic bread is going to come in, right?

Tim Key

No.

Ed Gamble

So, you might be in an Italian restaurant and go, 'Go on I'll have a bit of garlic bread before my pizza, and then it comes and it's a pizza and you know you've got another pizza on the way.'

Tim Key

So, you might have one thing in your thought bubble above your head, and then when it's placed in front of you it doesn't match up with your thought bubble?

Ed Gamble

Yes, exactly.

James Acaster

Also one of Ed's favourite-,

Tim Key

Ed Gamble?

James Acaster

Ed Gamble. One of his favourite dishes is the Marmite and garlic cheese bread.



Ed Gamble

Yes, cheese and Marmite garlic bread from Yard Sale Pizza.

James Acaster

He loves it.

Ed Gamble

So, I regularly get that and then a pizza, and it really is double pizza time.

Tim Key

Now, I've never seen that or heard of it. Yes, I mean, look you're talking to someone who used to go to a café where they would do a cheese, onion and Marmite toastie, and I wasn't exactly swerving it, let's put it that way.

James Acaster

Yes?

Ed Gamble

Was this something that was on their menu anyway? Or was it specifically for you?

Tim Key

It wasn't on their menu, it was an Indian restaurant, I'd have to take the whole lot in. This is Masala Zone.

Ed Gamble

They would do that at Masala Zone, to be honest.

James Acaster

It's not on the menu, but if you asked for it they'd do it for you.

Tim Key

And if you bring some Warburtons and Marmite, they're more than happy.

Ed Gamble

And the Breville.

Tim Key

Oh, and the Breville, sorry. Can I plug in?

Ed Gamble

Do you need to charge your phone? Sort of.

Tim Key

No, I need to make a starter.

James Acaster

Ever had a Breville?

Tim Key

I don't know, actually, I mean, I've got a George Foreman Grill.

Ed Gamble

That's not making a toasted sandwich though, is it?



Tim Key

No, it's not, but, I mean, even you would have seen with the intonation that I was going to say some more stuff, surely?

Ed Gamble

Well, you left a big pause, and George Foreman, the whole idea is to drain the fat off of what you're making. If you're doing a cheese sandwich in that, all the best bit is pissing into the little tray.

Tim Key

You think I'm draining cheese?

Ed Gamble

No, exactly, that's why you don't use a George Foreman for a toastie, that's what I'm saying.

Tim Key

I agree with you. I haven't had a toasted sandwich maker since university and a toasted sandwich maker, that's the point, it's a discrete maker of toasted sandwiches, you can't do anything else in it, you're putting everything you need in, you're buttering the top, you're buttering the bottom, you're buttering everything, I mean, I'm buttering my tongue, I mean, butter everywhere, and then slam it down. And then that stuff is, you know, you're making something that is crispy and dangerously hot, and actually it's not enjoyable to eat.

Ed Gamble

I think you're wrong. I've just brought a Breville, reintroduced one to our life, it's changed my life.

James Acaster

It has changed his life.

Tim Key

I've said the wrong thing.

Ed Gamble

It's lovely to eat.

Tim Key

I've really done it this time.

Ed Gamble

Yes.

Tim Key

Backlash alert.

Ed Gamble

So, what are you using to make your toasted sandwiches?

Tim Key

I'm not making toasted sandwiches now, I'll do them under the grill sometimes. And actually, you know, there's something to be said for that because it's quite old school and it's a version of toasted sandwich, there's no shame in it, certainly, I don't think. Look, I mean, we're going down a rabbit hole, the point being that I like lots of different types of bread and, you know, we can't obviously touch upon them all right now-,

James Acaster

We can do. Top three?



Tim Key

Okay, I would say a fresh-,

James Acaster

Well, this isn't the way that you're meant to list a top three.

Tim Key

Oh, number three-,

James Acaster

Yes, number three, and then you say, 'Hello.'

Tim Key

Oh sorry, number three, hello, I've just got a fresh baguette from a boulangerie in France.

Ed Gamble

Lovely. Bite the end off on the way home?

Tim Key

Could do, yes, might do, yes.

Ed Gamble

Nibble the end?

Tim Key

Nibble the end and might, to be fair, stick the old paw in and scoop out some dough.

Ed Gamble

Really?

Tim Key

Maybe.

Ed Gamble

From the middle?

Tim Key

Yes, from the middle. Number two, hello, I appear to have just found some granary bread from a traditional English bakery.

Ed Gamble

Very nice, just covering off any backlash you might have from patriots there?

Tim Key

Yes.

Ed Gamble

You said French and then you started to worry that the old Union Jack Twitter profiles would be coming for you?

Tim Key

Yes exactly, and just to take one outside of Europe, number one, hello I've just found a naan and, oh, that's a shame, I've found some red mince in it. That's a keema naan.



James Acaster

It's a shame that you found the red mince in it?

Tim Key

Well, it was a little bit of a wink there to your (talking over each other 30.42) old nightmare, there's some red mince inside my naan. I appear to have got a keema naan. Sometimes, I'll get a keema naan, and actually I'm not averse to putting the keema naan in the toaster in the morning.

James Acaster

Really?

Tim Key

Yes, and having that with some poached eggs.

James Acaster

Oh, lovely.

Tim Key

That is what is known as a lifestyle choice.

Ed Gamble

Do you count that as one of your three Indian meals in the week?

Tim Key

No, that would be-,

James Acaster

No, that's a bonus.

Ed Gamble

That's a bonus.

Tim Key

That's floating Indian.

James Acaster

Freebie there.

Tim Key

That's a freebie, that's a freebie.

Ed Gamble

Yes, lovely. So, is that your bread that you want? Is it the keema naan?

Tim Key

No, I'm taking poppadoms.

Ed Gamble

Okay.

Tim Key

Because, actually-,

Ed Gamble

So, James was right immediately?



Tim Key

Yes, James was right. I actually love the-, look, it's a process, isn't it, and it's a performance, you know? That whole, 'Can we get some poppadoms?' and then those dips come, and, you know, some twerp in your party karate chops the poppadoms.

James Acaster

Yes.

Ed Gamble

Can I just say? You saw twerp.

Tim Key

Yes, oh god.

Ed Gamble

I can totally imagine you being that person.

James Acaster

Yes, it's you every time.

Ed Gamble

It must be you every time, leaning over with that look. When you go, you glaze over and you turn into a chimp.

Tim Key

No, I don't glaze over.

James Acaster

You do.

Ed Gamble

You turn into a mischievous chimp and you do things like smash the poppadoms, you love that.

Tim Key

No, I don't.

James Acaster

Or, you lean over and you look at us all cheekily, and you say, 'Shall I be mother?' and then you chop it.

Tim Key

No.

James Acaster

You've done that before.

Tim Key

No, no, and I'll tell you why, because I don't chop it, I slap it.

James Acaster

Okay, yes.

Ed Gamble

Right, you don't chop, you slap.



Tim Key

I slap.

Ed Gamble

Slap's better than the chop?

Tim Key

Well, I think the slap's more spectacular, because it is carnage, and no one can get any, no one can find a shard after that that's large enough to actually go into a dip and come out alive.

James Acaster

The reason people are chopping it is because it's a bit more courteous, it's the thin side of your hand, and you're going full palm, just slapping the whole thing.

Tim Key

Yes, lick the palm, and then palm straight down on the poppadoms.

James Acaster

Yes.

Ed Gamble

'Shall I be mother?'

Tim Key

Yes, sparkling water on poppadom.

Ed Gamble

That's chaos Key coming in there, when you turn up in that mood.

Tim Key

I'd also get a drink at that point, I think.

James Acaster

Yes, sure.

Tim Key

So, maybe it's worth getting to the drink now?

James Acaster

I think so, yes. Is it the first of many?

Ed Gamble

Are you switching it up or are you one drink all night?

Tim Key

I'll keep the same drink all night, I reckon.

Ed Gamble

Okay, so we're going to do drink now? interesting.

James Acaster

We'll do drink now.



Tim Key

We can do it later, I don't want to-,

James Acaster

We can do it now.

Tim Key

I don't want to bugger the format.

James Acaster

No, come on, if this is when you'd normally get it.

Tim Key

Well, I'll probably get a-,

James Acaster

Are you talking a-,

Tim Key

What's happening here?

James Acaster

Cobra?

Tim Key

No.

James Acaster

Rising up the basket?

Tim Key

No, I wouldn't get a cobra rising up out the basket. No, I think I'll be playing my flute and having a Kingfisher rising out of the basket.

Ed Gamble

Bit of a surprise for everyone. You think you know what's going to come out that basket.

Tim Key

I think I'm drawing a crowd.

Ed Gamble

What's the difference?

Tim Key

I think I just prefer the flavour of Kingfisher, but you're right, my taste buds are as addled as yours, I don't know, and actually, it's not my favourite drink, I mean, I just think it's a circumstantial thing where it is the perfect bedfellow for poppadoms and dips.

Ed Gamble

So, this is interesting, some people choose to just pick their favourites out of everything and it doesn't necessarily go together as a meal.

Tim Key

Yes.



Ed Gamble

You're very much here to have a consistent meal that all goes together?

Tim Key

Are you asking me or telling me?

Ed Gamble

Well, I'm, sort of, doing both.

Tim Key

Yes, well, actually, you should do neither.

Ed Gamble

Right, okay.

Tim Key

Because that's not what I'm doing, and you'll see that when I order my starter.

James Acaster

Interesting.

Ed Gamble

You've got the Kingfisher, so you've got a drink to accompany the poppadoms.

Tim Key

Yes.

Ed Gamble

So, that's why I'm asking maybe we'll switch to another drink later.

Tim Key

Well, maybe we will, because you're going to have egg on your face in a minute when I mention my starter.

Ed Gamble

Oh no.

Tim Key

Yes.

James Acaster

Anyone who's done a gig with you in Bush Hall knows that the whole night is you talking about who's going to go for an Indian after this.

Tim Key:

I do my set as well.

James Acaster

Who's coming? No.

Tim Key

I do.

Ed Gamble

Yes, but your set is mainly talking about the Indian, isn't it?



Tim Key

I think my set is mainly me muttering into the microphone going, 'Now then, I think there's one on, is there one on Goldhawk Road? Yes, I will tell a joke.'

Ed Gamble

To be fair, Tim, that doesn't sound completely different to what your sets are like.

Tim Key

Wow, it's a struggle, but I'm going to have to try and take that as a compliment, but I don't know whether we're going to get that one across the line quite. You think my sets are me muttering to myself and occasionally noticing there's an audience?

Ed Gamble

Would you not be tempted, Tim, with your poppadoms-

Tim Key

Here we go.

Ed Gamble

To have a lovely glass-

Tim Key

Of?

Ed Gamble

Indian wine.

Tim Key

Now then.

Ed Gamble

Now, why do you think this has come up?

Tim Key

I think this has come up because I sometimes buy you wines from around the globe.

Ed Gamble

Tim's got into a little habit of buying me wines from around the globe.

James Acaster

That's nice.

Ed Gamble

Yes.

Tim Key

There's no shame in that.

Ed Gamble

Lovely. Goes quite obscure, I'd say.

Tim Key

Well, he doesn't try to go obscure, he finds himself going obscure. There's nothing I'd like to do more than buy you a French red, but that just hasn't been an option thus far.



Ed Gamble

Turned up at my house, it was a very nice gesture, on I guess what should've been our wedding day, mine and my wife's, not mine and Tim's, with a bottle of wine, he was on his bike, just stood outside the house, complete surprise.

James Acaster

Lovely.

Ed Gamble

He went, 'I've bought you a bottle of wine, it's Israeli wine.'

James Acaster

Nice.

Ed Gamble

'I bought it from a shop, the man pushed me towards it,' I was like, 'What sort of shop was it?' He went, 'It was a kosher shop.' So, it was a lovely bottle of Israeli wine.

Tim Key

He only had Israeli wine in the end.

Ed Gamble

Yes.

Tim Key

I found this out, it was a, sort of, gradual dawning as I was looking round the whole shop and seeing, I don't know, French, Australian, Chilean, but actually every single label I looked at said Israeli, and eventually you have to get the Israeli wine, which I hadn't heard much about, I must say, it wasn't really flashing that brightly on the old radar, the old Israeli wine.

James Acaster

Was it nice?

Ed Gamble

Well, I did drink that and it was fine, I'd say.

Tim Key

Yes, it's certainly not a slogan that they should be headlining in their advertising, 'I did drink that and it was fine.'

Ed Gamble

The Indian wine, I've still got.

Tim Key

You're still going on that one?

Ed Gamble

Still going on that one. I'm not sure how that one's going to be, because I did look up the reviews of that one, there are only two reviews, and I think it as hovering at around a 1.7 out of five.

Tim Key

With two reviews?



Ed Gamble

Yes.

Tim Key

Yes, okay.

Ed Gamble

One of them was nought.

Tim Key

Yes, one was a nought?

Ed Gamble

Yes.

Tim Key

So, a nought and a 3.4?

Ed Gamble

A nought and a 3.4, and the 3.4 I'm pretty sure was one of the winemakers.

Tim Key

That's amazing if you've made the wine and you're giving it 3.4.

Ed Gamble

Yes.

Tim Key

'I can't in all good consciousness give this five.'

Ed Gamble

I will drink it, though. I'll tell you what, when this episode comes out I will do a tasting.

Tim Key

Oh, nice.

Ed Gamble

I'll put it online, the tasting of the Indian wine.

Tim Key

Oh, nice.

James Acaster

Well, he's said stuff like this before, and he doesn't do it. He said that he'd eat a poppadom sandwich in the bath and he's never done that, and he swore blind that he'd do it.

Tim Key

That's a great idea.

Ed Gamble

Alright, well if I drink the Indian wine will you film yourself having a poppadom sandwich in the bath?

Tim Key

Yes, I'd do that.



James Acaster

Yes. I mean, that is ultimate Tim Key, isn't it, being in the bath eating poppadoms?

Ed Gamble

Yes.

Tim Key

Yes.

James Acaster

I mean, you can't get more Tim key than that.

Tim Key

Yes, that's peak Tim key, I love a bath, I love poppadoms, but I've never combined them, I must say.

Ed Gamble

Yes, about time.

James Acaster

So, you film yourself doing that.

Tim Key

Yes.

James Acaster

Ed will do the wine tasting.

Tim Key

You want me to film it, okay. You can't send a crew?

James Acaster

Send Benito around?

Tim Key

Be nice to have Benito, I mean, it's a bit of a cramped bathroom, but I'm sure you could get your equipment in. I will wear trunks, I'll put that out there now. I'll wear little black trunks.

James Acaster

Yes, LBTs.

Tim Key

LBTs, I'll put the LBTs on if I'm being filmed eating a poppadom sandwich in the bath.

James Acaster

Let's get onto this starter that apparently is going to blow Ed's mind.

Tim Key

Well, it's not going to blow it, but I just feel like he's got a reading, he thinks he's got a reading on-

James Acaster

Yes, you're right. I think we're on an Indian meal now, so I think you are about to change my mind.

Tim Key

Okay. I'm going to go for the, can I take the baked Camembert, please, James?



James Acaster

Yes, you may.

Ed Gamble

Yes, you've surprised me there, you have surprised me.

Tim Key

Yes, baked Camembert.

James Acaster

So, why are we veering off here? What's so glorious about the baked Camembert that it beats all of the-

Tim Key

Have you had baked Camembert?

James Acaster

Yes.

Tim Key

I think it's fantastic.

James Acaster

I like it.

Tim Key

Yes. I mean, it's just so decadent, it's very hearty. Also, I get I think I slightly play the system here, because I would imagine I probably get to have bread with this?

James Acaster

Yes.

Ed Gamble

Yes, I guess so, unless, I mean, you could also dip a shard of two of poppadom in there, couldn't you?

Tim Ke

I don't think I want those two things-

Ed Gamble

Wouldn't want to cross the streams.

Tim Key

That's it, I don't want to cross the-, that's exactly the phrase I was looking for, I don't want to cross the streams.

Ed Gamble

Right, okay.

James Acaster

You don't think you'd be tempted?

Tim Key

I wouldn't even be tempted to put-, would I be tempted to dunk poppadoms in a cheese?



James Acaster

Just to see what it was like?

Ed Gamble

I think that would be great.

Tim Key

Do you think so?

Ed Gamble

Right, here we go, spicy poppadom dunked in Camembert with a little bit of mango chutney on the top, I think that would be absolutely incredible.

Tim Key

You know more about food than me, I wouldn't even know where to start with that. That's insane.

Ed Gamble

It's just cheese and crackers with chutney, then.

Tim Key

I think you might have to have a reinforced poppadom, because I think, you know, for what you're trying to pick up here, it's not child's play, the Camembert, it's, like, depending on how late into the proceedings it is.

Ed Gamble

Sure.

Tim Key

When it first comes out the oven when you've first cracked the white, sort of, soft shell of the exterior with the cracked black pepper and the olive oil, once you've cracked that.

James Acaster

How are you cracking that, palm slap?

Tim Key

I think I'd have to go chop.

James Acaster

Go for the chop.

Tim Key

I'd have to go chop for that.

Ed Gamble

That would be too much carnage. 'Shall I be mother?' and then palm straight into molten cheese.

Tim Key

I did a, 'Shall I be mother?' to Alex Horne once, and I must say it was in Edinburgh and his parents were there, and I did a, 'Shall I be mother?' and it was with a pie, and actually there was a slight element of people looking at Horne as if to say, 'He probably shouldn't be mother, but I think if you're ordering a pie, and no, I don't know whether I agree with this now, I was going to say I think if you're ordering a pie you're slightly taking your life into your own hands, but actually you should be allowed to have a pie.



Ed Gamble

Yes, that's not on them. So, when you say you did it to a pie, you did, 'Shall I be mother?' and slapped the pie?

Tim Key: Yes, but I don't think-

James Acaster

In an attempt to cut the pie, like a slice?

Tim Key

Well, there are a couple of things here? I think you're trying to get into the community the idea that I have a catchphrase which is, 'Shall I be mother?'

Ed Gamble

Oh, don't you worry, that's done now.

James Acaster

Yes, that's done.

Ed Gamble

That's crystal.

James Acaster

Can't stop that.

Ed Gamble

There will be people across the country having Indian meals saying, 'Shall I be mother?' and then slapping the poppadoms.

Tim Key

Yes, that's happening, is it?

Ed Gamble

Yes.

James Acaster

Yes, and then explaining-

Tim Key

Is that the power of this podcast?

James Acaster

Who Tim Key is to their mates.

Ed Gamble

That is the power of this podcast. 'Shall I be mother?' is now part of the public consciousness.

Tim Key

What a horrible power this podcast has. I mean, the irony is I'm going to start doing that, and I've never done that before, not with the catchphrase.

James Acaster

I think you have.



Ed Gamble

I think you definitely have.

Tim Key

Not with the catchphrase, I haven't.

James Acaster

I think I remember you doing that.

Tim Key

So, yes, I'm not, I must say, spearing my Camembert with my poppadom. The poppadom is done, the waiter has taken away the poppadom, and actually they've now changed their waiting staff to be slightly more French, and they've delivered me a Camembert with the French bread, and I'm just, you know, horrible phrase, smearing cheese.

James Acaster

Yes.

Ed Gamble

So, that's part of the dream meal as well, is the people bringing you the different courses, they're from the nations where the dishes are from as well?

Tim Key

That's fantastic.

Ed Gamble

Okay, great.

Tim Key

Sorry, you were asking me?

Ed Gamble

I was asking you do you want that?

Tim Key

Of course I want that.

James Acaster

With Ed, it's very difficult for you to tell if Ed's asking a question or doing a statement, isn't it?

Tim Key

Do you know what? I like Ed, for all his faults. No, I do.

James Acaster

Not putting you against him.

Tim Key

No, but I do like Ed, but what I would say is I will take a glass of red wine, actually, at this stage, James, thank you.

James Acaster

Yes.

Tim Key

Thank you.



James Acaster

From France, or from Israel, or India?

Tim Key

I'll take an Israeli French, please, and I'll have that with the Camembert.

Ed Gamble

A lovely glass of Israeli French.

Tim Key

With the Camembert and fresh French bread.

James Acaster

Well, let me ask you this, you've got the fresh French bread.

Tim Key

Yes.

James Acaster

Baguette.

Tim Key

Yes.

James Acaster

You take it back from the bakery maybe, you've nibbled the top off, you've eaten the inside like you said you do sometimes, you've almost hollowed it out, do you want to just pour in the Camembert, lick the cheese into the middle of that baguette just to see what that's like, have a bite?

Tim Key

I would not at all be against that.

James Acaster

You wouldn't do that? Oh, you wouldn't be against it?

Tim Key

No.

Ed Gamble

I went on a real roller-coaster there.

Tim Key

My real worry is that, actually, I don't think the phrase pour is quite right, I mean, on paper, I suppose this is a dream restaurant, isn't it, but in a dream restaurant I think you're pouring it in and that's going splendidly, but I think in real life it's started to set.

Ed Gamble

It's not going to pour, is it?

James Acaster

You're spooning in it?

Tim Key

I think you're almost getting clumps out with your hand and forcing it in.



James Acaster

Yes.

Ed Gamble

You do a lot with your hands, don't you? You can have cutlery at this meal.

James Acaster

Yes.

Tim Key

I can?

Ed Gamble

Yes.

Tim Key

Oh.

Ed Gamble

Up to you.

Tim Key

I'll take the cutlery, but I don't need it so far.

Ed Gamble

So far, we're slapping the poppadoms, you're gulping from your hands that you've scooped the water up with.

Tim Key

That's true, actually. Well, you wouldn't expect me to fork it into my youth, to be fair to you.

Ed Gamble

There's just a lot going on with your hands, which is fine.

Tim Key

There's a lot going on with my hands?

Ed Gamble

Yes.

Tim Key

Would you say that to any of your guests?

Ed Gamble

No.

Tim Key

You know your high-profile guests, would you use phrases like, 'There's a lot going on with your hands'?

Ed Gamble

Only the ones who turn up and so far every single course has been eaten with your hands.



James Acaster

Yes, we'd have to flag it up.

Ed Gamble

You're very instinctive, you're like a little bear running around.

Tim Key

Do you know what?

James Acaster

You are like a little bear.

Tim Key

There's another dish that's on my books here which is also very much-,

James Acaster

Pincers.

Tim Key

It's with the pincers, but I don't think, there's not a person in the world who would eat my side dish with a knife and fork.

Ed Gamble

Okay, good to know. Are you putting garlic cloves in the Camembert before you bake it? Maybe some rosemary?

Tim Key

Yes, I'd do both of those things, I think.

James Acaster

Both?

Tim Key

Yes.

James Acaster

Rosemary can take a hike, in my opinion.

Tim Key

No fan of rosemary?

James Acaster

No.

Tim Key

Have you used rosemary in any cooking?

James Acaster

I don't use it, but I've had it before in dishes and I've never been a fan of it.

Tim Key

What about if it's with its natural bedfellow, the old sheepy?



James Acaster

You know, I'll accept it if it's with the sheepy, but I'm going to eat round it, I don't want to bite into a rosemary.

Tim Key

Personally, you've hit on a bit of a bugbear of mine, I hate the phrase 'eat round'.

James Acaster

Yes?

Tim Key

Yes, I think that's appalling.

James Acaster

Go on.

Tim Key

There's nothing to go on, I just-, eat round? Just get on with it.

James Acaster

You want to eat through?

Tim Key

When was the last time you ate round?

James Acaster

It probably could be when I'm eating the sheepy and there's some rosemary in there.

Ed Gamble

Do you like the flavour of rosemary?

James Acaster

Not really.

Ed Gamble

Or are you just eating round the leaves because of the texture?

Tim Key

Right, sure.

James Acaster

I don't like the leaves because of the texture but I also don't really like the flavour of it that much, it doesn't do that much for me.

Tim Key

Hey, James, in future, why don't you flick off and eat through?

James Acaster

Yes?

Tim Key

Maybe. I mean, look, you can flick off when they're not looking, the people you're eating with, and then you can just eat through, otherwise, I mean, would you eat round in company?



James Acaster

Probably not in company.

Ed Gamble

You wouldn't flick off in company, would you?

Tim Key

To be fair, you wouldn't have sheepy if you're not in company? When would you have sheepy on your own?

Ed Gamble

You wouldn't have solo sheepy would you?

Tim Key

No, who's roasting a sheepy on their own?

James Acaster

Don't tell me what to do in company. You've karate chopped a pie and said, 'Shall I be mother?' in company.

Tim Key

Well, I haven't said, 'Shall I be mother?' and it was a slap.

James Acaster

You slapped a pie in front of Horne's parents.

Ed Gamble

What was in the pie?

Tim Key

I'm just trying to remember it on his mother's blouse. I think it was, sort of, certainly gravy, so there must have been some lumps of-

Ed Gamble

Was it sheepy?

Tim Key

No, I think it was beefy. I think it was beefy Botham.

James Acaster

You don't want that in the pie. Hey, I want to know about your main course.

Tim Key

The one I've got down in my mind's eye is, but I don't know what, you know, this is the one I'm least decisive about, but I've gone for a chicken xacuti.

James Acaster

Yes.

Ed Gamble

You guessed it.

Tim Key

Yes.



James Acaster

This means a lot, I introduced you to this.

Tim Key

Yes, you did.

Ed Gamble

Wow.

Tim Key

Yes, me and James played a gig in Shoreditch probably about seven years ago, I reckon, and then we went for an Indian, James was desperate to-,

Ed Gamble

In Shepherd's Bush?

Tim Key

Yes.

James Acaster

I was desperate.

Tim Key

Yes, and he ordered one, and he said, 'I always get a chicken xacuti,' and I'd not heard of it, and I had it, and yes, I always look for it now on the menu, it's a fantastic dish, isn't it?

James Acaster

Yes, it's great.

Ed Gamble

Talk me through it, I've ever had one, never heard of it.

Tim Key

Talk Ed through it.

James Acaster

So, it's difficult to talk people through it, but I got into it because when I worked at one of the pubs I worked at they just started stocking them.

Tim Key

He's got such a humble back story, it's fantastic. You literally worked in a pub, and you're a superstar now, but you started off just pulling pints for people. That's mad.

James Acaster

I was in the kitchen, I didn't pull the pints.

Ed Gamble

Yes, he didn't even pull the pints, he wasn't even allowed out front, Tim.

Tim Key

No, wasn't even front of house.

Ed Gamble

No.



James Acaster

No.

Tim Key

Just this, sort of, you know-,

Ed Gamble

Behind the scenes.

Tim Key

Lanky drink of water, just, you know, his white gown covered in spaghetti, now look at him with his three Netflix specials? Four?

James Acaster

Four, please.

Tim Key

Yes, there we are.

Ed Gamble

White gown? What?

James Acaster

White gown, I was a bride.

Ed Gamble

Yes, covered in spaghetti.

James Acaster

A bridge covered in spaghetti.

Ed Gamble

The runaway porter.

James Acaster

That was my beginnings.

Tim Key

Carrying out massive black sacks with meat juice, sort of, splaying onto his trainers. Now look at you.

James Acaster

Exactly that.

Tim Key

You know, you're hosting TV shows, you've got a very popular podcast, you're part of the conversation.

James Acaster

I'm part of-,

Tim Key

You are.



James Acaster

Yes.

Tim Key

So, you were working in this kitchen out back?

Ed Gamble

Chicken xacuti.

James Acaster

So, we started doing these.

Ed Gamble

Have you picked a curry based on the one you like to say the most and the one that sounds funniest in your voice?

James Acaster

Yes. So, on the thing it was about X-A-C-U-T-I, we were told to say xacuti, Tim has, I think, done his research a bit more and goes with a bit more of a-

Tim Key

Well, yes, I've spent a couple of weeks preparing for the pod.

James Acaster

Yes, so it's proper.

Ed Gamble

Chicken xacuti.

James Acaster

It just meant that every time I saw it on a menu after I just had some weird personal connection to it because we had so many of them for so long in the kitchen, and it wouldn't always be on an Indian menu, but every time it was I'd go for it, and then I said it to Tim, you know like a lot of things that I say on this podcast, where you and Benito will say, 'That's the most boring thing you've ever said on the podcast'?

Ed Gamble

Yes.

James Acaster

I remember being in the restaurant and saying to Tim, 'I'm going to get chicken xacuti because I always get one when there's one on the menu,' and thought to myself, 'Well, that's the most boring thing I've ever said,' and then Tim went, 'I'm going to get one as well,' and you go, oh, yes, because luckily I'm talking to Tim, who appreciates-

Tim Key

I'm very yes, and.

James Acaster

Yes.

Ed Gamble

Yes, I'd say so, mate.



Tim Key

Do you know what my brother gets when he's at an Indian restaurant?

James Acaster

No.

Tim Key

Right. Any idea? Any guess?

James Acaster

I'm going to go for-,

Ed Gamble

Jalfrezi?

Tim Key

No.

James Acaster

I was going to say jalfrezi.

Tim Key

Always the same.

James Acaster

Always the same.

Tim Key

It's always on the menu.

James Acaster

Bhuna?

Tim Key

No, not a bhuna.

Ed Gamble

Tikka masala?

Tim Key

He gets a chicken curry. His thinking is, that is their standard, they've nailed that and they base every single dish on that, he's thinking, 'I'm going to get that at source,' it's like drinking fresh milk straight out the udder. He gets a chicken curry, he doesn't waste his time worrying, vexating about all this other stuff that's on the menu, he'll have a chicken curry. Now, I'm the other way, I like going to an Indian restaurant, it's fantastic, but I'll pore over that menu looking for stuff and just think, 'I don't know what I'm getting,' so I don't really have a go-to, but that's the beauty of the chicken xacuti, it's not on every menu, so when it's on, if I see it I will usually get that, and often text James.

James Acaster

Yes.

Ed Gamble

Don't know what it is, no one's told me what it is yet.



James Acaster

So, here's what's great about it, and Tim might agree with me here, is that-,

Tim Key

I will definitely agree, I don't care what you say, I'm yes, and.

Ed Gamble:

Who's yes, and?

James Acaster

Aside from the chicken, everything else just seems to be up for grabs.

Tim Key

Yes, it is one of the most up-for-discussion dishes I've seen in my life.

James Acaster

Yes. Every time I ordered it, I actually don't know what I'm about to get, and I don't think I've ever had two the same even from the same restaurant. There's a place near me that does it, and I've got it several times from there.

Ed Gamble

So, there's no official chicken xacuti?

Tim Key

Well, there was a period of time where I thought-,

Ed Gamble

They just leave them to it.

Tim Key

Well, there was definitely a bit where I thought, 'Well, there's definitely coconut,' but I don't think there always is, I think it's, you know, come one, come all. I mean, I think if you've got coconut, bang it in, but actually there's no shame in putting some cashews and seeing new salutes.

James Acaster

Yes. So, according to the official Wikipedia-,

Tim Key

Here we go.

James Acaster

What is in here, so it's-,

Ed Gamble

So, you're telling me this is useless, really, because no matter where you go it's different anyway?

James Acaster

Well, that's what I find, but that's with my, you know.

Tim Key

Well, that's what I also find exactly the same thing.

Ed Gamble

Well, you're yes, and, aren't you?



Tim Key

yes, and, yes of course I am.

James Acaster

So, it's got poppy seeds in it, I've never detected that before, sliced or grated coconut.

Tim Key

Coconut, yes.

James Acaster

Large dried red chillis, it definitely is, it's got some spice to it.

Tim Key

Oh, it's got a bit of kick, yes, that's the beauty of it. It's not a korma.

James Acaster

You can have it chicken, lamb, or beef, and it's known as xacuti in Portuguese.

Tim Key

Right. Oh, it's interesting to round off your Wikipedia reading with what it's called in Portuguese. Do you always do that?

James Acaster

Yes, most of the time.

Tim Key

Me too.

James Acaster

Yes.

Tim Key

Yes, and.

James Acaster

Yes, and.

Tim Key

Yes, Anderson.

James Acaster

Maybe it's delicious.

Tim Key

Oh, it's fantastic.

James Acaster

Wherever you go.

Tim Key

Yes, I have it with some rice usually.

James Acaster

Yes?



Tim Key

Yes.

James Acaster

What kind of rice do you go for in there?

Tim Key

Do you know what I sometimes have? Plain rice.

James Acaster

Oh yes?

Tim Key

Yes, I quite like plain rice.

Ed Gamble

See, this is exactly the thing you were making fun of your brother for.

Tim Key

Yes, it is, actually, or wasn't making fun, I was describing my brother's behaviour.

Ed Gamble:

In such a way as-

Tim Key

Yes. Well, if people want to-,

Ed Gamble

In a way that, 'You'll never guess what my brother does.'

Tim Key

If people want to have fun with the information then they're more than happy to. My brother has fun with it. My brother tells people, and he can't believe he's saying it.

James Acaster

Yes, he knows.

Ed Gamble

Would he have plain rice as well? Would he have chicken curry and plain rice?

Tim Key

Probably would, yes., but you're talking about a guy who last week got a train to the Lake District, climbed Helvellyn, climbed back down and got home the same day.

Ed Gamble

Wow.

James Acaster

Wow.

Tim Key

Yes, took photos of himself on the top of it. I mean, it looked, well, you could say it looked pretty or snowy, but actually dangerous, I would say.



James Acaster

Yes, sure.

Tim Key

Just climb that in January. He's home by eleven, he's climbed Helvellyn.

James Acaster

I mean, to be fair, he lives in Kendall.

Tim Key

Yes, good point. Yes, and.

James Acaster

Also, what's interesting about this, so we've had one guest in the past who's really gone all in on Indian food and-

Tim Key

They went for an Indian?

James Acaster

Basically, and that was Diane Morgan. You said you went for a meal with Diane Morgan in the show After Life, you were very mean to her. In my head now, this is what is happening, is you and Diane are going for a curry together, because you have very similar menus on Off Menu, and you're telling her get her elbows off the table, you know?

Tim Key

Yes, but I can't emphasise enough that this was an acting job rather than me and Diane socialising.

Ed Gamble

You were horrible to her.

James Acaster

The public have spoken on that.

Tim Key

I was horrible to Diane in that scene, but we had a great time, you know. I've worked with Diane on several occasions, and she's one of the greats, in my opinion.

Ed Gamble

You were so nasty to her.

Tim Key

No, my character was very nasty to her.

James Acaster

I wouldn't have stood for it if you were like that to Diane if I was there.

Tim Key

Well, no, they say cut and I snap out of it, I'm more about that.

James Acaster

I'd have hit you, mate.

Ed Gamble

Not what I saw.



Tim Key

No, because you haven't-,

Ed Gamble

I haven't seen you snap out of it.

Tim Key

No, you haven't seen the outtakes, but they'll come out, don't worry about that, they push the outtakes on that show. I was laughing along, don't worry about that. You look like an idiot if you're not laughing along in the outtakes.

James Acaster

I mean, it must be so hard.

Ed Gamble

That would be so funny if you watch an outtakes package for a show and they just pan round and one of the actors is just sat there looking so sad.

Tim Key

Just trying to get on with it.

James Acaster

Yes, just wants to, 'Come on, guys, got to wrap this up.'

Ed Gamble

So, I think it's interesting that you've picked a main course, Tim, that is variable wherever you go. Is there a specific chicken xacuti that you had and you were like, 'This is the definitive xacuti for me, and I hope the next one's like this as well'?

Tim Key

There's a good chicken xacuti in Memsaab in Islington.

Ed Gamble

Great, we've got a name, is that the sitar place?

Tim Key

No, the sitar place is my favourite Indian in London.

Ed Gamble

Where's that?

James Acaster

You refuse to mention it.

Tim Key

He's just, he's not always there, but-,

James Acaster

Yes, but you're swerving naming the restaurant, still.

Tim Key

On my birthday I booked a table for 10, and this guy was there, and I think that's because the manager had said, 'Let's get the sitar player in.'



James Acaster

I'm going to Google now.

Tim Key

Here we go.

James Acaster

Indian restaurants with a sitar player in London.

Tim Key

Might be a few.

Ed Gamble

Yes, might be a few.

James Acaster

Well, I don't know.

Ed Gamble

It's not like he said banjo player.

Tim Key

I wouldn't mind listening to banjo music in an Indian.

James Acaster

Yes?

Tim Key

Don't know.

Ed Gamble

Imagine it.

Tim Key

Oh, yes, sorry.

James Acaster

Do you know what I would say to that restaurant if there was a banjo player in an Indian? I'd say, 'Do you do Deliverance?'

Ed Gamble

Why would you be in the Indian restaurant?

James Acaster

Well, normally you ask, 'Do you delivery?'

Ed Gamble

Yes, but you wouldn't-,

James Acaster

Then, there's a film, Deliverance, well there's a famous duelling banjos scenes.

Ed Gamble

No, I know that, but you wouldn't ask that if you were in the restaurant, 'Do you do delivery?'



Tim Key

Yes, James, yes, and I'll tell you why, because in lockdown I remember going to a restaurant, and it was on my allocated hour of exercise, and then I'd go in there and I'd say, 'Do you do delivery?' because I wanted an Indian later that night.

Ed Gamble

Right, okay.

Tim Key

Now, if there'd been a banjo player I think I absolutely could have said, 'Do you do Deliverance?'

Ed Gamble

Why would there have been a banjo player in lockdown at an Indian restaurant?

Tim Key

Well, I don't know. The restrictions were, obviously there was a breadth to them, but I don't remember the specific no banjo players in Indian restaurants.

Ed Gamble

It would seem like a waste of money on the Indian restaurant's part to hire entertainment for a restaurant that was shut.

Tim Key

Yes, that's true actually, but then again, you know, you can imagine some businesses would keep people on even though they knew that it was mad to do so.

Ed Gamble

Because they didn't want to put them on furlough.

Tim Key

Yes, so I would say there were probably quite a lot of locked-up theatres where they kept doing the play. I think Mousetrap went from strength to strength in lockdown, because I saw them when they unlocked and they looked very slick. I think they'd really got their act together. Different murderer as well, I think they'd have fun with it, they'd workshopped it. Have you seen The Mousetrap?

Ed Gamble

Yes, I have actually.

James Acaster

No, I don't know who did it, don't spoil it.

Tim Key

Why would I spoil it on this podcast? That would be carnage for Mousetrap.

Ed Gamble

I think I've seen all of them, all the plays.

Tim Key

Have you?

Ed Gamble

All the big ones.

Tim Key

What's your favourite one?



Ed Gamble

Woman in Black, like that, that's still going, is it? It's been going for a long time.

Tim Key

My phone went off in that one. Couldn't find it. What I would say is my personal fave at the moment is probably, your friend and mine, Come From Away.

Ed Gamble

Oh, really? I've not seen that.

Tim Key

Fantastic.

Ed Gamble

It's on DisneyPlus now, I was thinking of watching it on that, but should go and see it live, shouldn't I, really?

Tim Key

Oh, it's fantastic.

James Acaster

Shapur.

Tim Key

What, that's the restaurant?

James Acaster

Yes.

Tim Key

No. That's a good effort.

James Acaster

Baburchi?

Tim Key

Tim.

James Acaster

Okay.

Tim Key

Do you want to know my side dish?

James Acaster

Yes.

Tim Key

Okay. It is, and it's not really a side dish, and actually it's maybe a starter, if that, but when you're just dreaming about what food you like and what food you remember, I just remember this food, and I've only had it once, and it was in Rome, and I was outside a little restaurant having lunch in the sunshine about three years ago before the lockdowns. This is an oven-roasted artichoke all in one.



Ed Gamble

Oh, yes.

James Acaster

Oh, yes.

Tim Key

They bung it in the oven, or however they cook it, it's smothered in something, olive oil and black pepper, maybe.

Ed Gamble

Bit of lemon maybe.

Tim Key

Bit of lemon, something, and I'm just having this pint of beer, well, not even a pint because it's Italy, it's a glass, a flute, and next to it there's this artichoke, and what the idea is, again, there are no knives and forks, you're pulling off the flowers, and you're just eating these flowers, and they're melting in he mouth. Actually, I've had some food in my time, probably like you two, but this is one of the great examples of food, just really nice food.

Ed Gamble

Simple, straight up, presented as it comes in nature.

Tim Key

Yes.

Ed Gamble

I think they must parboil it to some extent.

Tim Key

Oh, don't use phrases like that.

Ed Gamble

Maybe, and then whack it in the oven.

Tim Key

Don't take the romance out of it, Ed.

James Acaster

Is that as bad as eat round?

Tim Key

Don't kill the artichoke. Well, it's not as bad as eat round.

Ed Gamble

You're doing a lot of eating round with an artichoke, though.

Tim Key

No, you're picking, you're plucking.

Ed Gamble

Yes, but then you're eating round, aren't you? When you get one of those in your mouth there are certain bits you're eating and you're eating round some bits, because you're not eating the whole leaf, are you? You're sucking the bottom, really.



Tim Key

I think you're eating the whole leaf.

Ed Gamble

You're not, mate. If you did that, I think you've had an absolute nightmare.

Tim Key

I think I was eating the whole leaf.

Ed Gamble

How? Isn't it really dense and woody? Would you eat the whole leaf?

James Acaster

Well, I don't know enough about, you know, I had a similar thing recently and just popped it in the mouth.

Tim Key

What was the similar thing? How similar was it? Was it a crème egg?

James Acaster

Yes. Actually, it was.

Ed Gamble

Crème egg with olive oil, lemon, and black pepper.

James Acaster

It was a crème egg. No, it's artichoke, but they, I don't know, deep fried it in-,

Tim Key

That's what it is, it's deep fried, it's not oven baked.

James Acaster

With cheese and ham in it, Parma ham.

Ed Gamble

Oh, wow.

James Acaster

Then, they just gave it to you and then you just put it in the mouth all in one.

Ed Gamble

Where's that?

James Acaster

It was when I went to San Sebastian.

Ed Gamble

Oh, lovely.

Tim Key

They gave it to you, did they?

James Acaster

Yes, they do loads of small dishes there that aren't called tapas and they're called something else, and I've forgotten what they're called?



Tim Key

Pinchos?

James Acaster

Pinchos, yes, and I was going around eating those, and just as I was leaving they were like, 'You haven't tried the best one.' I was like, 'Well, I'll have it then,' and they said, 'Okay, we'll quickly do it for you.' Red hot, hot as the sun, gave it to me, scorched all the skin in my mouth, but it was absolutely delicious, loved it.

Ed Gamble

Man. So, I think we're talking about two different things there, Tim. I guess if you're deep frying, they've probably sorted the leaves out a little bit so you can just pop the whole thing in your mouth.

Tim Key

I don't know what was going on, I mean, you've put doubt into my mind and you've made me think I'm literally sitting at a table eating a houseplant.

Ed Gamble

Now, do you imagine all of the waiters and stuff were inside laughing at you because you're basically eating a knife and fork?

Tim Key

I think they're laughing into their palms?

Ed Gamble

Yes.

Tim Key

Oh, no.

James Acaster

Sound lovely, though.

Ed Gamble

Idyllic.

Tim Key

Well, it was lovely when I first started telling the anecdote, but Ed's put a bit of a spanner in the works.

Ed Gamble

No, I think we were talking about two different things, I think you can still hold that memory.

Tim Key

I think what I want to do is get one of these things up on my phone just so I, sort of, know what I was eating, really. So, it's artichoke-

James Acaster

While you're doing that, can you tell us the area of London that your favourite curry restaurant is in?

Tim Key

Yes. Sort of, NW, maybe 1.



James Acaster
NW1?

Tim Key
I think it's NW1. Right, so here's the artichoke. Oh, I don't know now what I've eaten.

James Acaster
So, you don't know what it was?

Tim Key
Don't know what it was.

James Acaster
Give me the name of the place.

Tim Key
Rome.

Ed Gamble
Tim, I think that artichoke dish sounds absolutely fantastic.

Tim Key
Well, I've got a slight wobble on it, I'm a bit, 'No, and-,' about it, but what I do remember is really enjoying it in Rome, and so I think what I probably will have to do is just keep that on my menu.

Ed Gamble
Italian waiter?

Tim Key
I'd love an Italian waiter to come out.

Ed Gamble
Beer?

Tim Key
Yes, he'll give me a Birra Moretti, I think, and then I've got a strong memory of having this-

Ed Gamble
L'Italiano autentica?

James Acaster
Yes, l'italiano autentica.

Tim Key
Yes, Italiano autentica. Then, afterwards I had an Italian cigarette.

James Acaster
Did you?

Tim Key
Yes, it was just a sunny afternoon, and I read my book.

Ed Gamble
Lovely. Do you want the cigarette as well? Do you want him to bring you out the cigarette?



Tim Key

I might have a mid-meal cig.

Ed Gamble

Yes, why not? Yo're very cool, Tim, it's a very cool scene.

Tim Key

Well, I was at that exact moment, I wasn't far off, let's put it that way.

Ed Gamble

Yes.

James Acaster

Think people were clocking you when they were walking past, 'This is a cool guy'?

Tim Key

Well, I was waving pretty extensively, so I would imagine some people were aware of what I was up to. Had my show reel out on my iPad. I was certainly meeting people halfway, let's put it that way, James.

Ed Gamble

I think that sounds delicious.

Tim Key

I think afterwards on my way back to my living quarters I went to a place where you could buy all sorts of different chilli, just a whole, kind of, boutique shop where you could just get lots of different types of chilli at different strengths.

James Acaster

Lovely.

Tim Key

Yes.

Ed Gamble

Did you buy some?

Tim Key

Yes, I bought quite a powerful one and had, I think, about maybe a third of a teaspoon, put it in a chilli when I got home, and completely inedible because it was too hot, and threw the stuff out because unfortunately it was not workable as something that you could cook with, it was just more part of the vibe in Rome.

James Acaster

Yes, it's just there for the laugh.

Ed Gamble

Always do that on holiday, though, buy stuff like that, and you're like 'This is going to be me now.'

Tim Key

I know.

Ed Gamble

Holiday me is now me me.



Tim Key

Holiday me is now me me, yes, it's a story as old as time. I remember buying in India a, sort of, spice, I want to say concertina, where it was just about twenty spices that wrap up, and then when you unclip them they just hang down.

Ed Gamble

Oh, nice.

Tim Key

Then, you've got all these spices. I mean, you know, completely impractical, and probably illegal to import, but we are where we are, you buy anything when you're plodding around India.

James Acaster

When I was in Italy, I bought my mum a souvenir from shop, this was a shop that did wood carvings, and it was a spoon, a wooden spoon, that had the standard design of a spoon, but then on the end where there's normally just a handle there's another, like, you know.

Tim Key

What? Pardon me?

James Acaster

Spoon, a little bowl, and then in-between the two things that's joined by this groove that's been cut into the wood, and what you're meant to do is the guy said it's so that if you're making a soup you get the bit of the soup that you want to taste to check if it's good and you can just tip it. Then, it'll go down that little river in the middle, the groove, and it will go into the other end, and you can sip out of that end so that the part of the spoon that you're putting into the soup isn't the same part that you're putting into your mouth.

Ed Gamble

I think that's genius.

James Acaster

So, I thought, 'Ah, my mum's going to use this all the time, it's going to be great,' I brought it back for her, I said, 'Look, I got you this present from Italy,' and when I was over for Christmas this year I saw it there, and I could see it had been used.

Ed Gamble

Oh, it had been used? That's good.

James Acaster

I was like, 'Oh, mum, you've been using that?' she was like, 'Oh, no, I just leave it next to the oven and I just test the soup with a normal spoon, and then I just rest it on that one so it's not on the counter,' so it's just there as a little-

Ed Gamble

It's a resting spoon?

James Acaster

It's a resting spoon.

Ed Gamble

It's still nice she's still using it.

James Acaster

So, she's not putting a dirty spoon straight onto the work surface, so, you know.



Tim Key

A resting spoon.

James Acaster

Yes.

Tim Key

I've got an egg that you put in with your boiled egg.

Ed Gamble

What?

Tim Key

I've got an egg that you put in with your boiled egg that's got a timer on it, so it's an electric egg and it flashes when it's been in there long enough, so you take both eggs out.

Ed Gamble

I don't think that's true.

Tim Key

So, this is an egg, and you put it in with your normal egg, and when you're-

Ed Gamble

Do you mean it's an egg timer in the shape of an egg? You're not supposed to put those in the water.

Tim Key

Oh, well I've been putting mine in the water, and it flashes. Well, not flashes, sort of, melts a bit. Cracks, it cracks when your egg's ready.

Ed Gamble

It cracks, yes.

James Acaster

Sticks to the side, becomes part of the pan. Your dream drink we've already said, is that right?

Ed Gamble

Do you want another one? You seem to be having a little drink with every course, which is nice, that's fine, that's occasionally we let people do that.

Tim Key

I'm okay for a drink now, thanks, I'll just carry on with my Italiano autentica.

Ed Gamble

Yes, l'Italiano autentica.

Tim Key

Yes, but I will have one more drink at the end, if I may?

Ed Gamble

Yes.

Tim Key

Maybe with you two chaps.



Ed Gamble

Yes, of course.

Tim Key

I know what that one will be.

James Acaster

What will that be?

Tim Key

Well, we'll cross that bridge, but it'll be an Amaretto, definitely be an Amaretto.

James Acaster

Okay, so your dessert, then.

Tim Key

Well, look, let's not beat around the bush here, my dessert is a banoffee pie, however, I'm slightly going against what I said earlier, because I'm getting a banoffee pie, and this won't go down well, I'm eating round it.

Ed Gamble

Oh no.

James Acaster

Wow.

Tim Key

Well, I don't like cream.

James Acaster

You don't like cream?

Tim Key

No.

James Acaster

So, you're eating round the cream which is on the top, all over it?

Tim Key

Yes, I'm eating round it, but I'm committed to it.

James Acaster

I'm not sure you could eat round it.

Tim Key

I will eat round it.

James Acaster

What are you doing? You flipping the pie over?

Tim Key

I've eaten a lot of banoffee pies, and I always know what I'm in for. I know there's a little bit of building work to be done, I know I'm getting the old trowel out, and I know I'm eating round my-



Ed Gamble

So, are you eating round or are you scraping off?

Tim Key

Do you know what? If I'm being completely honest, I'm scraping off.

Ed Gamble

Yes, because you can't say you're going to eat round after you told James to flick off.

James Acaster

Yes, you told me to flick off earlier.

Tim Key

Yes, I did tell you to flick off, and you did something wrong, didn't you?

Ed Gamble

No, I didn't do anything wrong.

Tim Key

No, you've been okay.

Ed Gamble

No, I've been great.

James Acaster

In your head, maybe you thought he had (talking over each other 01.07.18) out loud.

Tim Key

Look, I'm scraping off, then, I'm scraping off and, you know, the people I'm eating with, are they enjoying my behaviour? Probably not, because I'm putting cream into a napkin, and then also, you know, clumping the napkin up like Dick Whittington with his bindle.

Ed Gamble

Like his bindle?

Tim Key

With his bindle, yes.

Ed Gamble

Are you taking that with you?

Tim Key

It wouldn't surprise me if, and I know this is not what you do in some of the classier restaurants, if I put my napkin bindle full of cream in my anorak and disposed of it on my way home.

James Acaster

Yes. I mean, if I'm with you, though-,

Tim Key

Are you taking the cream?

James Acaster

I am taking the cream, but if you don't let me and you have a little cream bindle and you put it in your pocket, I'm smacking your pocket immediately.



Ed Gamble

Yes, 'Can I be mother?'

James Acaster

Yes, 'Can I be mother?' Smack, 'See you next time.' I would definitely say, 'See you next time,' after I'd done it.

Tim Key

I do not want my exploded cream in my pocket, really.

James Acaster

No.

Tim Key

Well, maybe since I know that I can either make sure that that pocket has nothing in so when the cream bindle comes in I know it's going to be low maintenance to get it out, or I could even take it to a tailor and have it lined with waterproof-,

James Acaster

Yes, that's your trick pocket.

Ed Gamble

Like a trick pocket.

Tim Key

Yes, 'Can you line my pocket with Gore-Tex, please, because I'm going to a restaurant with James Acaster later, and-.'

Ed Gamble

'I plan on putting a bindle of cream in there.'

Tim Key

'I'll definitely put a cream in my pocket, and he'll definitely hit it, so-.'

Ed Gamble

If you're in a restaurant where it was a sharing concept and the dessert was they'd bring a whole banoffee pie at the end, bearing in mind how much you love banoffee pie, how tempted would you be to-,

Tim Key

To be mother?

Ed Gamble

To, 'Shall I be mother?'

Tim Key

I can honestly say-,

Ed Gamble

If you're there with the Hornes, all the Hornes are there. Cream Hornes.

James Acaster

Cream Hornes.

Tim Key



Well, to be fair I've-

Ed Gamble

Mrs Horne's worn a black top.

Tim Key

She's in black, is she?

Ed Gamble

She's in black because she knew what happened last time with the gravy when she was in her white blouse, so she's in black, and now this big creamy banoffee pie arrives at the table.

James Acaster

That's because she's in mourning.

Ed Gamble

Or, should we say the cream Hornes?

James Acaster

That's good.

Tim Key

The cream Hornes is good. Well, look, I'll say right off the bat I have retired from, 'Shall I be mother?' with the Hornes.

Ed Gamble

Have you?

Tim Key

I think so, because you don't seem to quite understand.

Ed Gamble

He had a word with you? He had a strong word, didn't he, with you after that.

Tim Key

No one had any words with me, but the atmosphere in the pub after I'd been mother with the pie was, I don't use this word lightly, untenable, like, very poor, very, very poor. I mean, you know, I'm sat there with Horne, and to all intents and purposes his parents are thinking, 'Well, this guy is, like, an important part of our son's life, he's a pal.' I'm Horne's son's godfather, so I'm actually the godfather of their grandchild, and then I'm mother and there's gravy on them. You know, if they really put some thought into it, they're thinking, 'Should our son fall, this guy is taking charge of the youngster,' and then they've got, 'Shall I be mother?' as effectively their grandson's de facto father, and actually then I'm their de facto son in law.

James Acaster

Yes.

Tim Key

Should Horne fall.

James Acaster

'Shall I be son in law?'



Tim Key

Should Horne fall, Horne's not falling, I mean, Horne's a very healthy guy, but should he fall I've got a certain responsibility.

Ed Gamble

I'm not sure, if you're the godfather if someone's children, if they fall you become their parents' son, though, I don't think that's how it works, as far as I know.

Tim Key

I'd certainly see a lot of them. I'm not saying that if the son is doing something else, he's at school, I'm driving down to Sussex and spending the afternoon with his parents in my capacity as their new son, should Horne fall, but I'm saying that there will be events, well, for a start off, Horne's funeral.

James Acaster

Yes, you're going to bump into them there.

Tim Key

Yes, and put it this way, I'm not walking around with a banoffee pie waiting for my moment.

Ed Gamble

I think your brain would click into gear at that point, it's in the most inappropriate situations that that happens, so should Horne fall and you're at his funeral, and there was a pie, a mourning pie, your brain's going, 'This is the perfect time for shall I be mother, it's what Horne would have wanted.'

Tim Key

I think the sleeper hit there was mourning pie.

Ed Gamble

Thank you.

Tim Key

I enjoyed morning pie. When was your last morning pie? I'll tell you mine.

Ed Gamble

Yes, you had a mourning pie?

Tim Key

Yes, December. I had morning pies most days that month, and they were mince.

James Acaster

How are you spelling mourning?

Ed Gamble

Yes, exactly.

Tim Key

Oh, M-O-R-N-I-N-G.

James Acaster

Yes, that's not what Ed was doing.

Ed Gamble

Crossed wires there.



Tim Key

I don't think I've ever had a mourning pie.

James Acaster

When you said, 'For me, it was December,' I was like, 'Oh, god, what are we about to hear here?' and he said, 'I had it most days that month,' I was like, 'Jesus.'

Ed Gamble

Big month for you.

Tim Key

Yes, my entire sketch group worked out.

James Acaster

Can't believe he kept this in the diary, coming into to do this, and then it's like, oh no, he means he had a pie every morning.

Ed Gamble

Yes, no, I was talking about a mourning.

Tim Key

Oh, I'm ever so sorry, I didn't know the concept of a mourning pie, is there a mourning pie?

Ed Gamble

Well, there is at Horne's funeral that I was introducing the concept of the mourning pie to see if you would, 'Shall I be mother?' it even in that sort of situation.

Tim Key

I am so sorry. Do you know what? Bearing in mind of course that my catchphrase isn't, 'Shall I be mother?' I'd be very surprised if I debut my, 'Shall I be mother?' material at Horne's funeral.

Ed Gamble: Right, okay.

Tim Key

Although, I don't know, because I was disappointed not to be his best man, so actually it might be slightly what goes around comes around, but that might be my catchphrase.

James Acaster

Watto?

Ed Gamble

Was Watto best man?

Tim Key

No, Watto wasn't his best man.

James Acaster

I didn't even know Horne knew anyone else. I guess he's got a brother maybe?

Tim Key

Yes, simple as that. Two brothers, and they both did it. Horne's got a lot of people on his books who could do it, Horne's got friends, don't worry about Horne. You think Horne's scratching about?

James Acaster

Why don't you like the cream, though?



Tim Key

Don't know, never liked cream.

Ed Gamble

Is it squirty cream or all cream that you're against?

Tim Key

Squirty, well, it's all cream, really, I don't think there's a cream that gets in under the radar.

James Acaster

Really?

Ed Gamble

Not liquid double cream?

James Acaster

Do you know, I bought some liquid double cream the other day to cook with, and I couldn't bear to put it in, in the end.

Ed Gamble

What were you cooking?

Tim Key

I'll tell you what it was, it was your potatoes, dauphinois.

Ed Gamble

Without cream?

Tim Key

Well, without cream and actually without potatoes, because I got a takeaway instead.

James Acaster

You asked me for a recipe once, I sent you one, I don't think it went down great.

Tim Key

So, what was the recipe?

James Acaster

It was the courgette pasta stuff.

Tim Key

It did go down great.

James Acaster

Oh, it did? It went down great.

Tim Key

Was it courgette pasta?

James Acaster

Yes, you've got courgette, and you just put it in a wok for ages, and then really mix it all up until it becomes like a sauce with the courgette and a bunch of other stuff.



Tim Key

Then, what, you stir it through your pasta?

James Acaster

Yes, parmesan, lemon, grate some lemon into it.

Ed Gamble

Went everywhere when he slapped it, though, didn't it?

James Acaster

Yes, 'Shall I be mother?' Slap, splat.

Tim Key I don't do, 'Shall I be mother?' On y own, you do know that?

James Acaster

Well, I don't know.

Ed Gamble

Well, how do we know?

James Acaster

In your most private of times.

Tim Key

If a tree falls in the woods. In lockdown, I did, 'Shall I be mother?' a couple of times, because I hadn't seen anyone for ages. I actually cooked a lamby.

Ed Gamble

You did a solo lamby? So, you're going back on everything you've said on this podcast.

Tim Key

Solo lamby, and then it was like an advanced version of, 'Shall I be mother?'

Ed Gamble

Yes.

James Acaster

As you put it into the oven, you said, 'Shall I be mother?'

Tim Key

I bombed it. I got on my table, put the lamby on the coffee table, jumped off and landed on my arse on the lamby, and gravy everywhere, but no Hornes' frocks to defend it from the curtains, if that's a phrase.

James Acaster

It's at that point you're there, you're sat, butt in the lamb.

Tim Key

Butt in the lamb.

James Acaster

The door goes, you answer it, it's Horne's parents informing you that Horne's fallen.

Tim Key

Horne fell in lockdown.



James Acaster

'He's fallen, and we need you to look after-, is that fucking lamb on your arse? Who's going to look after our grandson?'

Tim Key

Sorry, Mrs Horne, I jut did a massive, 'Shall I be mother. I'm going mad in here.'

Ed Gamble

We're having a drink, are we, with this dessert?

Tim Key

Yes. I think, well, can I tempt you two fantastic gentlemen with an Amaretto on the rocks?

James Acaster

Yes, sure.

Ed Gamble

You can.

James Acaster

Marzipan. Liquid marzipan.

Tim Key

Liquid marzipan. I've got an alt as well if either of you would rather have a Baileys?

Ed Gamble

Interesting, but Baileys is cream, isn't it?

Tim Key

Yes. I'm not having a Baileys, I'm having an Amaretto.

Ed Gamble

Oh, right, okay, so this is an alt for us? That's very nice of you.

James Acaster

You wouldn't have, you would drink round the Baileys.

Tim Key

Oh, yes, I would drink round, horrible phrase.

Ed Gamble

Yes, scrape the Baileys off, wouldn't you?

Tim Key

Well, I'd try and flick off the cream.

James Acaster

Put it in the bindle.

Tim Key

Then, sort of, angle myself away from you.

James Acaster

Yes.



Ed Gamble

Baileys is being poured straight into the Gore-Tex pocket, isn't it?

James Acaster

Yes, just pour it directly in, zip it up, when you get to a bin, unzip it, empty the pocket.

Tim Key

I tell you what, do ever title these episodes? The Gore-Tex pocket has got a shout-out, hasn't it?

James Acaster

Well, I think this well be called, 'Shall I be mother?' I don't think people would be very perplexed if the Gore-Tex pocket became the title for this episode.

Ed Gamble

I think we'd upset some people if we called it Horne has Fallen.

James Acaster

Yes, that would be very sad.

Tim Key

Should Horne fall. Horne won't fall. Horne's one of the fittest people I know.

Ed Gamble

Yes.

James Acaster

I'm going to read your order back to you.

Tim Key

Oh, great.

James Acaster

Water, a large glass bottle of sparkling ice and lime water. That is a weird order.

Tim Key

I will give you a brand.

James Acaster

No.

Tim Key

Oh, right, yes, Highland Spring, I was going to say.

James Acaster

Tap water, water wheel, poppadoms or bread, you want poppadoms with a Kingfisher.

Tim Key

Yes, but I life hack that with my next course.

James Acaster

Starter, baked Camembert with fresh baguette and Israeli red wine. Israeli French.

Ed Gamble

Israeli French.



Tim Key

A bottle of Israeli French. I don't remember ordering the Israeli side of things.

James Acaster

Well, you did.

Tim Key

I'm happy to take an Israeli French.

Ed Gamble

You did Israeli French.

James Acaster

We've recorded it.

Ed Gamble

We've recorded it. You said a glass of Israeli French, is what you said.

Tim Key

Ah, you're recording this?

Ed Gamble

Yes.

Tim Key

Oh.

James Acaster

Main course, chicken xacuti with plain rice.

Tim Key

Chicken and xacuti?

James Acaster

Is that what I said?

Tim Key

Yes, and.

Ed Gamble

I've noticed when you chicken xacuti is you really panic on chicken, you really rush the chicken because you're nervous about xacuti, but you just need to relax on chicken and then by the time you get to xacuti you'll be fine.

James Acaster

I've been saying chicken xacuti my whole life with a z.

Tim Key

It's the x, the x is the problem you've got.

James Acaster

Xacuti.



Tim Key

Yes, Xacuti, it's chicken Xacuti.

James Acaster

Yes, it's confusing. Side, the Rome artichoke with a Birra Moretti and an Italian cigarette, and a Bukowski book.

Tim Key

Oh, I think that's fantastic. I hated talking about that artichoke because the more we talked about it the more gross it sounded.

Ed Gamble

It's lovely, no, I think it was a great choice.

Tim Key

I remember at the time I really, really liked it.

Ed Gamble

It sounds nice.

Tim Key

Yes, okay.

James Acaster

I think it sounds nice.

Ed Gamble

Yes.

Tim Key

Okay.

James Acaster

Dessert, you're going to eat round a banoffee pie.

Tim Key

I am, actually.

James Acaster

Put a bundle of cream in your Gore-Tex pocket.

Tim Key

Yes, and then you're going to be mother.

James Acaster

I'm going to be mother, and then you would like all three of us to sit down.

Tim Key

Are we standing until this point, are we?

James Acaster

Yes, and have an Amaretto on the rocks.

Tim Key

Yes, take the weight off.



James Acaster

I mean, that sounds good.

Tim Key

Yes, it's nice, isn't it? Can I get a black coffee at the end?

Ed Gamble

Yes, of course you can.

James Acaster

Yes, you can have a black coffee.

Tim Key

Fantastic.

James Acaster

I mean, that sounds very nice, and I'm very happy to see that I've influenced a course.

Tim Key

You have, actually, because that would've been in the mid-two-thousand-and-teens, wouldn't it, that that occurred?

James Acaster

Yes.

Tim Key

Before that, it wasn't even on my radar.

Ed Gamble

It's now on my radar. Next time I go, I'm going to have chicken xacuti in the mind.

Tim Key

Oh, it's really good in the mind, yes.

Ed Gamble

Yes. Tim, thank you very much for coming to the dream restaurant.

Tim Key

Real pleasure.

Ed Gamble

Thank you, Tim.

Tim Key

Thanks for having me.

Ed Gamble

Well, there we are, James, what a way to start the series.

James Acaster

What a way to start it, with a bang, and so many catchphrases from there that I think we'll be hearing more of in the future.



Ed Gamble

I think so, mate. I think, you know, we kick off with a good menu, a lovely, funny chat with Tim, and also we've started a national phenomenon, 'Shall I be mother?'

James Acaster

Yes, everyone's going to be doing that now.

Ed Gamble

Everyone's going to do, 'Shall I be mother?' be it on poppadoms, pies, puddings.

James Acaster

Yes, and you know what to do? When you've done a, 'Shall I be mother?' you have to take a photo afterwards of the company that you're with, get the reaction, and then Tweet it at Tim Key and put, 'I did a shall I be mother,' or, 'These people just got, 'Shall I be mother?'d.

Ed Gamble

I believe the Twitter handle you're looking for is @timkeyperson

James Acaster

Yes, @timkeyperson, or if you just want to put the photo and then just put, 'Shall I be mother?' make sure it's in quotation marks, that's all you need.

Ed Gamble

Perfect. Do go and buy Tim Key's book, Here We Go Round the Mulberry Bush, an Anthology of Conversations and Poems from Outside. It is published on February 14th, 2022, Valentine's Day, and it's available in all bookshops, including Waterstones, and the ISBN number is 978-19162226-6-3, and it's published by Utter & Press.

James Acaster

Good to know. What a lovely beginning, also thank you to Tim for not saying Southern Comfort.

Ed Gamble

Yes, thank you, Tim, thank you, he picked nice drinks, actually, apart from the Israeli French wine, which doesn't exist.

James Acaster

Yes, which I don't think he even intended to drink.

Ed Gamble

No. No, he did pick nice drinks, no Southern Comfort, thank you, Tim.

James Acaster

We've had some nice food recently, haven't we?

Ed Gamble

We have. we've had quite a lot of wine sent to us in various formats, James, which has been very nice, because you know I'm a wine boy, I like wine. Now, of course we had Ed Sheeran on this show, and he talked about his Sunday wine club.

James Acaster

Yes, lovely club.

Ed Gamble

Sounded great.



James Acaster

I was left thinking I'd like in on that club actually, and he read our minds.

Ed Gamble

Well, we're in on the club now, because a couple of the guys from the Sunday wine club do actually have their own wine, Vinca canned wine, so they sent some of that wine to us, they also very, very kindly included some cheese in my little pack of wine.

James Acaster

Oh, did they? That's nice.

Ed Gamble

Yes. The wine, very, very nice indeed, thank you. We also got some boxed wine from Laylo. Doesn't boxed wine have a terrible reputation?

James Acaster

It does, and it doesn't deserve it, I don't think.

Ed Gamble

Well, classically I think it does deserve it, James.

James Acaster

Okay, yes, I don't know what I'm talking about.

Ed Gamble

This Laylo boxed wine, genuinely fantastic, I had one of the red wines, and it's lovely to have it just out there. It lasts for weeks, boxed wine, and you can just have a little splash now and again, you don't have to commit to opening a bottle and then going, 'Oh god, I've got to have another glass,' you can just have a little bit whenever you like over a number of weeks. It was genuinely delicious wine.

James Acaster

Lovely. Thank you so much to those people for sending us the lovely wine.

Ed Gamble

We've had a bit of a New Zealand rush on things as well, James.

James Acaster

You're telling me.

Ed Gamble

Karma Drinks sent us their new ginger ale, Gingerella.

James Acaster

Love Karma Drinks, every time I've been to New Zealand I'd have Karma Cola, or Gingerella, or the Lemony Lemon.

Ed Gamble

Lemony Lemon.

James Acaster

So, thank you to them, and also thank you to Sanza, who sent us New Zealand chocolate, I was very giddy when it arrived, and oh my god, there was this dairy milk, Neapolitan flavour dairy milk, blew my mind, tasted so good, like, proper layered up with milk chocolate, white chocolate as the vanilla, and strawberry flavoured chocolate. Incredible, and also Whittaker's have started doing this



peanut butter and jelly one, because they do the Jelly Tip chocolate bar, where it's filled with the jelly, and then they do the peanut butter one where it's filled with peanut butter. This one, some of the squares are filled with peanut butter, some are filled with jelly, it's actually half and half right down the middle, so you have to start from either end of the chocolate bar and work your way in, which I didn't know when I first ate in, I was searching for the peanut butter on one end and it too much of that, and I didn't get the ratios right, so I had to buy some more myself. I did that, and I bought some for all my family for Christmas, and all the Acasters enjoyed eating the chocolate bars from either end and meeting in the middle, and then you have your peanut butter and jelly. It was great.

Ed Gamble

It's a wonderful metaphor for life, you've got to start at either end and work your way into the middle.

James Acaster

That's life.

Ed Gamble

I just took the straight peanut butter from that package.

James Acaster

Yes, you took that one home with you.

Ed Gamble

It's one of my absolute favourites, so thank you very much for sending that.

James Acaster

Yes, thank you so much.

Ed Gamble

Signature Brew, one of my favourite breweries.

James Acaster

Glug glug glug.

Ed Gamble

I've made a beer with them, glug glug glug, they sent us some beers, including some of their Christmas beers that they made with The Darkness, which are so good.

James Acaster

I believe in a thing called beer?

Ed Gamble

No, it's called Bells End, James, after their Christmas song, it is a fantastic beer. Also, huge shout-out, this only happened the other day, to another one of my favourite breweries, Vault City, who are based in Edinburg, and they make incredible sours, they sent me a box of some of their new beers that they're making, highly recommended, any of their sours, really, but they sent me some crazy stuff, including a cloudy lemonade session sour that they're doing and an Irn Bru sour.

James Acaster

Wow. I would just like to say a big thank you to Tom Barnes at L'Enclume, sent all my family home cooking kits, Simon Rogan home cooking kits, and everyone in my family, not only all had a lovely meal, and my dad said that the miso caramel is the best caramel sauce he's ever had in his entire life.



Ed Gamble

Huge shout-out to Tom Barnes for just being a great guy.

James Acaster

Just being a great guy, an absolute legend.

Ed Gamble

This isn't even food, James, the good people at Aston Microphones have sent us some microphones. I'm a user of an Aston at home.

James Acaster

Are you?

Ed Gamble

I am, I love an Aston, they're incredible microphones, they look beautiful, British-made microphones, they're gorgeously put together, and they sent us our own microphones with our names on them.

James Acaster

Hugely appreciate that. What a life. I can't believe it.

Ed Gamble

Thank you very much for listening to this first episode of series seven.

James Acaster

Series seven? Who'd have thought? I feel like an old granddad.

Ed Gamble

You are an old granddad.

James Acaster

I am, actually.

Ed Gamble

See you next week.

James Acaster

Bye.