

Bryan Schaaf: Back on the Meat Speak Podcast, powered by the certified Angus beef with bread. It's Christmas time in Hollis, Queens. Mom's making chicken and collared greens. It's a chicken reference, I know, but I haven't found any good Christmas songs...

Diana Clark: We got to work on that.

Tony Biggs: Yeah, we got to get there.

Bryan Schaaf: That said, I'm Bryan Schaaf, your resident Sam, the snowman. And joining me here on the island of misfit meat heads are meat scientist, Diana Clark, who is not a cotton headed Ninny Muggins, and the big man himself who knows if you've been good or bad, Chef Tony Biggs. Guys, we are talking about Christmas and the Christmas season is upon us, and we're going to cozy up and roast some beefy goodness around the fire, talking about the real holiday hero, the butcher. But before we do, let's talk about some holiday traditions with you guys, right? Of course, I'm from Northeast Ohio, Diana suburb kid from Chicago, Chef Tony Biggs, all the way from New England, in Boston, outside of Boston. Yeah. Talk to us about some of the traditions that you guys have, and specifically, what are you guys putting on the table every year at the holiday season?

Tony Biggs: Yeah, well, growing up in New England, of course, lobster was [crosstalk 00:01:21] always to go item. Fresh fish, like scrod or clams, or oysters, something like that is always on our table, but I would say more of the lobster. Right? But as we grew older and we like beef as well, and we had a really nice little hibachi barbecue outside. You remember those little hibachis, you could put two steaks on him. And it was very small, right? So you could get probably a pound of charcoal on him, but we would flare that up and we would put a T-bone steak on there.

Diana Clark: Nice.

Tony Biggs: And just cook it up, medium rare. We had four people, so we had a little bit of lobster, we had a little bit of beef to go with our menu, and of course all the different side dishes, the B&M baked brown bread that's in the can, we would steam it, the homemade baked beans, things that are from Boston So we try to keep that tradition. Of course, cranberries, they come from New England, so down in the Cape. So of course we would do...

Diana Clark: Oh yeah.

Tony Biggs: ... different types of cranberry sauce. And I don't want to embellish, but I make a pretty good one with oranges and jalapeno. So if you want to kick that up a notch with a little bit of jalapenos, that's really, really good.

Diana Clark: Sounds delicious.

Bryan Schaaf: Now, you can't get that in a can though, correct? Because something about cranberry sauce in a can, when it comes out, it holds that shape.

Tony Biggs: Well, that's cranberry jelly. Okay?

Bryan Schaaf: Oh, yeah.

Tony Biggs: So that's a little bit of a difference. So when you're talking about cranberry jelly that's in the can, with the ridges around.

Bryan Schaaf: Oh yeah, it's delightful.

Tony Biggs: That's kind of nice. Right? And I really actually like that for the day after Christmas and Thanksgiving in my sandwich. Okay?

Diana Clark: Yes.

Bryan Schaaf: Yeah.

Diana Clark: That's the best eating.

Tony Biggs: I know we're a beef brand, but I love my turkey sandwich with a little bit of mayo, and the stuffing, and the cranberry sauce, and black pepper, and a little bit of hot sauce, lots of mayo, and a good crusty artesian bread.

Diana Clark: For that crunch.

Tony Biggs: Oh my gosh. It's delicious. Oh my goodness.

Bryan Schaaf: I'd eat that.

Diana Clark: Sounds really good.

Bryan Schaaf: And Diana, how about yourself?

Diana Clark: Well, so my mom is one out of 11. So Christmas Eve we'd spend with her family, but you can imagine that with all the children. There was probably like 60 to 70 people shoved in a house that was too small to fit. But course, being from Chicago, we had your roast beef sandwiches, typically is what we would eat.

Bryan Schaaf: Of course.

Diana Clark: And then probably some pizzas as well. We always would have to order a plain cheese pizza for one of my cousins. That's all he would eat, that and buttered noodles. So, that was that side of the family. Then the other side of the family, on Christmas day, that's my Italian side, so we actually would have homemade pasta and ravioli, which was phenomenal, and just thinking about it now gets

me hungry. We try to still do that around the holidays, at least make pasta with the family and be able to have that, but that's... And of course got to have ground beef in the sauce for sure too.

Bryan Schaaf: Of course.

Diana Clark: But yeah, that honestly, that's Christmas to me, is that spaghetti meal, which is probably not common, but for me that's pretty awesome.

Bryan Schaaf: It's a Chicago thing, right?

Diana Clark: Yeah, yeah. Chicago [crosstalk 00:04:39].

Bryan Schaaf: Right. Right. We was always very spoiled, so here at Certified Angus Beef, I'm technically a second generation Certified Angus Beef. My mother has roots here as well. And we have this thing, and she has never professed to be an amazing home cook. I don't think she'd be upset about me sharing that news. Right? But we have this line of things. Previously, we would refer to them as value added products, which are basically sometimes they're pre-cooked, sometimes they're pre-marinated, these different lines of things. And so most years would have something along those lines.

A lot of years, it was a pre-cooked prime rib that all we had to do was bring up to temperature. It was fantastic.

Diana Clark: Yeah.

Bryan Schaaf: We did brisket a couple times actually. We've done brisket, specifically from this little place here in Wooster called Omahoma Bob's.

Diana Clark: Oh, yes.

Bryan Schaaf: It's fantastic. Right? So here in the heart of Northeast Ohio, we would do barbecue Christmas, which...

Diana Clark: That's awesome.

Bryan Schaaf: Yeah. Really, you choose your meal. I like to choose my meals, not just at Christmas, but anytime, not just on what am I eating now, but what are the leftovers going to be like, because sometimes the leftover game is just as exciting.

Diana Clark: I agree. Right.

Bryan Schaaf: Yeah.

Diana Clark: That's the goal. And usually, Daniel and I now really focus in on, well, we'll bring the meat, because if you leave it up to someone else to decide...

Bryan Schaaf: Can you trust them?

Diana Clark: Yeah, no.

Bryan Schaaf: Can you trust them?

Diana Clark: They're going to come up with a honey baked ham, probably. Sorry, I shouldn't have said that.

Bryan Schaaf: Nothing wrong with honey baked ham. Right? We like the ham.

Diana Clark: But I'd rather have a tried tip or something of the sort. Right?

Bryan Schaaf: That's right. That's right. That's a big responsibility. And speaking of... That's a fantastic segue into talking about... Diana, when we talked about doing something in Christmas oriented, this became... It seemed like it took you five seconds, and be like, we should talk about this. Right? And that is dealing with your butcher around the holiday season and some of the challenges they face, and making sure that whatever you get is going to be available to you. Can you talk a little bit about that, your thought process behind that.

Diana Clark: Yeah. You have to keep in mind that around the holidays, especially the meat manager, he is there extremely early just getting the case set and ready, so it's full and ready to go, but then also still trying to cut orders that have called in. And majority of shoppers for the holidays will go the week of, probably two days before. So this man is trying, or woman, no need to gender specify there, but they're trying to set that case and get everything ready. And then you have all these people coming up to the case as well. And so you're going to probably be a little bit short staffed. It's the wintertime. Kids are getting sick. You have people taking off for the holidays. He probably, or she, has not slept very much. So you have to take all of that in consideration and think about how can I make that person's life easier.

One way would definitely be ordering ahead of time, maybe trying to pick it up ahead of time and put it in your fridge. It's not going to be bad. It's actually great if you can do that, because you can age it a little bit longer. I honestly, personally, I would go there and buy an entire subprimal that's still in same vacuum package bag that came from the packer, put it in your fridge. I would get it around Thanksgiving, and you just let it sit for that long amount of time. And then you're going to have this great aged piece of meat that's going to eat tremendously. And you also usually get a discount when you buy it in that form, usually \$2 a pound or so.

But for your convenience as well. When you are going to the case, think about going early. The earlier you are, the more knowledgeable that person is behind the counter and the more product that's going to be setting out. When you go at the end of the day, when you get off work, I get it's convenient for you, but that's probably when the case is low and the least knowledgeable person is behind that counter. So it's kind of thinking about those things ahead of time to make their life a little bit easier.

Bryan Schaaf: Yeah, I guess, can you talk a little bit more about that dynamic. Of course, with beef, at least with the beef that we work with here, when it's getting into restaurants, it has to have, and that's by our definition, has to have a minimum of 21 days of age, right?

Diana Clark: Yes. Yep.

Bryan Schaaf: If you followed along this podcast anytime, you understand the idea of enzymes having time to do the work, to break down the meat, because aging makes beef more tender up to a certain point than it makes beef inedible.

Diana Clark: Yeah. [Crosstalk 00:08:55].

Bryan Schaaf: That said, can you compare that to what you are looking at retail in terms of the age of that product?

Diana Clark: Yeah, so you have to think about the setup of retail. So their goal is to have something on display, opened up to the air for an extended period of time, and they want that... They call that shelf life. They want it to be able to live on the shelf as long as possible. The older that product is kind of decreases the amount of shelf life it's going to have. So usually, it's less aged than you would typically find at a restaurant. It could have 7 to 14 days, but that is honestly another question you could easily ask the butcher. You could ask them for the date on the box. Every box has a pack date on it, so you know the exact age.

If they say it's 30 days, be excited about it. Do not turn your head away, get that piece of meat as soon as you can, because that's going to eat really well. So it's little things like that. And sometimes they don't really know what you're talking about, but if you say that there's a date on the box, they usually can... "Oh yeah, yeah, yeah. I know what that means." Because from an inventory standpoint, they have to follow that typically.

Bryan Schaaf: Interesting. Well, well said. Chef, as you look at the retail case. And I know it's not very often here that we talk about retail, because generally we're talking to meat heads and meat nerds and chefs, and folks like that. But to the lay person, the person who is the weekend warrior at most in terms of how they handle meat, how they deal with meat, when you're cooking meat and you're looking at that retail case, you see all these different cuts, right? There's a big push for roasting around this kind of season, type of season, because one, it's kind of a

great way to make your house feel a little bit more [crosstalk 00:10:35]. Right. It's fantastic.

Diana Clark: A little rosemary in there.

Bryan Schaaf: Oh, it's so good. But you see all these different cuts, round, chuck. Of course, you've got the bastions, the tenderloin, the rib, the strip, any of these cuts, if you apply a low and slow type of application, whether it's braising, whether it's roasting at 300 degrees or below, you're going to have something that's going to be pretty good. Correct?

Tony Biggs: Yes. And the more I think about that, I... As we all know, all our families, all our households have different levels of cooking methods. Either it could be in a crock pot.

Bryan Schaaf: Yeah.

Tony Biggs: It could be sous vide for that chef who isn't chefy and likes to cook it low and slow. You have the outdoor dad who just received a Weber grill on Christmas day and he wants to break that in, or a Kamado Joe or a Big Green Egg. Who knows? Right? So you have all these different... We've had this food revolution that started like 10 years ago and everybody is so much more knowledgeable about food and their meats. And so for Chef Tony and his family, we do kind of a... If we're going to go to the grocery store and we're going to pick out a cut. If it's the chuck roll, we throw that into our Crockpot with beautiful carrots, some pearl onions, some nice mushrooms and a beautiful gravy, and put that on some butter noodles. That is a great dish over Christmas.

Let's feel warm and fuzzy when we're cooking. Right, folks? Lots of herbs there. If I want a nice roast, I might get a eye of round. Sometimes people poo about the eye of round, but I kind of like it, because I roast it low and slow to rare, to medium rare. The next day I can make some really epic sandwiches, like the Buffalo...

Bryan Schaaf: Beef on weck.

Tony Biggs: Beef on weck, which is amazing. Right? I've done... If I see a beautiful top round or bottom round cut, about two inches thick, I'm going to do a London broil. I know, you know, that's probably not the traditional London broil that we've talked about on this episode. But if you marinate that in a little bit of teriyaki, some orange juice seasoning, lots of garlic, I'm telling you, you roast that, throw it on the grill, bring it up to medium rare, 115, let it carry over, and you slice thin, let it rest. That's an amazing dish that goes right in the middle of your table.

Bryan Schaaf: Oh yeah.

Tony Biggs: And of course Bryan mentioned the ribeyes, the fillets, the strips, everybody kind of knows those. Everybody knows really how to cook those, prepare those, but those are some of my favorites. And we're in a... Right now, our economics, you might want to talk a little bit about that. Meat prices are up.

Diana Clark: Yeah.

Tony Biggs: You want to share that a little bit.

Diana Clark: You guys think about that too. I mean, that's why I love the round cuts, especially... When you're working with Certified Angus Beef, when you have a lot of marbling, and then the round cuts are going to provide all that flavor. And I think some people turn their nose up to the ground and say, "No, no, no, I don't want it." But when you have the marbling, it's there. I mean, and we have thousands of recipes that you can utilize to cook it properly, but honestly, you could do something really simple, with salt and pepper. With that extra fat and flavor in there, you got it. And you have to take that into consideration. As we go into the holiday season, inflation is definitely upon us, whether we want it to be or not. And it's everywhere. It's not just in beef, it's literally anything you step into the store, you see that, which in fact, we've actually seen a higher inflation rate in retail right now than we have in food service.

I think food service is trying to figure out what they should do. They want people back in their seats. So they don't want to do a sticker shock and raise prices. So they're kind of... Honestly, the chefs out there are probably suffering a little bit, especially during this holiday season. But you have to think about that, maybe it is easier just to order something from a restaurant to bring home. Maybe not your Christmas meal, but leading up to. I mean, I know for me, those days before the holidays are kind of hard and stressful, you're trying to get everything wrapped, just go out and buy something and bring it home. I mean, the quality's going to carry over for sure, and it's delicious. And you're not going to have as big of a sticker shock. Also, you don't have to do the dishes. I mean, that's... Right? Isn't that the beauty behind stuff?

Tony Biggs: Hey, that's a good point. And I'll tell you what, tis the season where everybody and their mother calls me. "Chef, I need a recipe for this. I need a recipe for that." Right? And this is where we can plug our Roast Perfect app.

Diana Clark: Yes.

Tony Biggs: On the www.certifiedangusbeef.com website. We have lots of recipes. Go there, download the Roast Perfect app. Bryan will probably mention it in a few minutes again. We have lots of recipes for roast, everything you can imagine. Do it, do it now.

Bryan Schaaf: Yeah. I think home cooks sometimes shy away from roasting beef in general, because there's an element... If you don't have a lot of experience, you're

walking a tight rope. Right? And if you overcook it, I mean, it's a lot of money that you've put out for an overcooked piece of meat. So, yeah.

Diana Clark: Yeah.

Bryan Schaaf: Yeah. Can we talk about that as we go. And I feel like this is a great conversation to have with both restaurants and home cooks. Of course, inflation aside, every year, this time of year, rib prices go through the roof.

Diana Clark: Oh yeah.

Bryan Schaaf: Everybody wants standing rib roast.. It's the [crosstalk 00:16:19].

Tony Biggs: Prime rib.

Bryan Schaaf: Yeah, rightfully so. It's the king. Right? But that said, anatomically speaking, while the rib is so high, that strip loin, which sits right next to it on the carpet...

Tony Biggs: Beautiful cut.

Bryan Schaaf: ... is always available at a much, much friendlier price. Right?

Diana Clark: Oh my gosh, yes.

Bryan Schaaf: And that's both retail and in restaurants as well. But anatomically, that muscle, I'll try my Latin on you here, the...

Diana Clark: Longissimus.

Bryan Schaaf: Longissimus dorsi muscle.

Diana Clark: Yes.

Bryan Schaaf: Yes, that is the heart muscle of the ribeye. So peel off the spinalis, that's that.

Diana Clark: Yep.

Bryan Schaaf: That turns into the strip. Right? So when you get a strip, that is the same muscle. If you go back to episode one, we talked about tenderness rankings. I mean, they're so close, they're pretty much indistinguishable to the pallet. So if you're not sold on that spinalis, dude, get a strip this time of year.

Diana Clark: Yeah. [Inaudible 00:17:11]. And you also have a great fat cap on that strip loin, which you don't have on the ribeye. So kind of what you're sacrificing in and not having the spinalis, you at least get that fat cap to add that back in. You can do your exact same prime rib recipe that you've passed down from generation to generation on your strip roast. And that's what's the beauty of it. So just

thinking about out as you go into the holidays, and that's an excellent, excellent option. Great. From a carving station standpoint. Right, Tony?

Tony Biggs: Amazing. And actually, it's less time to cook, if you think about it...

Diana Clark: Because it's not as thick.

Tony Biggs: ... because it's not as thick as the whole standing rib roast.

Diana Clark: Yep.

Tony Biggs: So your time has just been cut in half. If you stud that strip with rosemary and garlic and a beautiful seasoning, when it comes out of the oven, you want to take a photo, you want to have that passion to serve that on a beautiful platter with roasted potatoes for your family. It's amazing. You will cut down the time. Just make sure you don't overcook it. Take it out at 115. There's going to be a little bit of carry over cooking. Let it rest. Serve that with an onion, a black pepper gravy. Wow.

Diana Clark: That sounds good delicious.

Bryan Schaaf: Delightful, right? And again, to Tony's point that he already mentioned, there is an app for that. And it is an app that I proudly stand behind. If you go to, obviously Certified Angus Beef has a link to it. You can also go to your app store on Apple. You can go to your... I'm not a...

Diana Clark: I know, I'm not a [crosstalk 00:18:43]. I don't know what it's called.

Bryan Schaaf: I forget what that's called. Is it the Google Play Store? But anyways, it's called the Roast Perfect App. It's all one word. And that is something that... The development that went into that, we actually... It's been six or seven years since we launched and it gets updated every year, but the R&D that went into designing that with Chef Michael Ollier, who's has been on the podcast many times, actually went down the road over to... We're actually 10 miles away from the world headquarters of Smucker's. And they have a room that has just, it's a wall of ovens. Right? And so we were able to test all of these different times in this giant matrix and making sure that everything's down.

I have used the app many times. And I don't just say this, because obviously, we're in certified as beef right now, but I will tell you, it's a really good app, because it accounts for carryover cooking.

Diana Clark: Yes.

Bryan Schaaf: Which I find a lot of recipes do not. If it says cook it till one 140, then you leave it in the oven until 140, then you pull it out. By the time it has carried over in that residual heat, now it's overcooked. So I highly recommend this app, or at

least go on out and do a Google search for what is carry over cooking. Get a good understanding of that and your roasting endeavors are going to be so much better.

Diana Clark: The rest period is key that. And we've talked about that, I think, before. In barbecue, it's key. In any type of cooking, let it rest, just let it rest. This is why you're supposed to say your prayers before you eat, because that prayer time, you're letting it rest during that. I'm telling you, God had it all planned out.

Bryan Schaaf: I'll tell you what, he's really thought of everything.

Diana Clark: He really has.

Tony Biggs: And don't forget the thermometer. It's okay to use it thermometer. I use it. I know my sons, "Dad, you've been cooking for years. Why do you use a thermometer?" I used to just be able to touch it, right? No, use it thermometer. I'm getting a little bit older here.

Bryan Schaaf: Excellent. On that note, it is the Christmas holiday season, and I'm particularly in the mood for Christmas. I'll tell you what, I'm a high school soccer coach. We have been listening to Christmas music since August, because the way I deal with extreme heat is mind over matter. So if I'm playing a little Jackson 5 Christmas in September, when it's 90 degrees out... I might be slightly insane, but there is a reason behind it. That said, I like Christmas. I love Christmas. I feel like Buddy the Elf at some point. So it's very difficult that I have yet to come across a Christmas song that talks about beef in any way, shape, or form. So I went ahead and came up with a couple of them. I thought, all I want for Christmas is coulotte.

All right. I feel like that one might fit. I also like, of course the jingle bell mock tender is also... And of course, because I have a lifetime of loving all things Christmas, the New Kids On The Block album, Christmas album. Right? They're Boston boys, right? From 19... I think it's like 1991.

Diana Clark: My brothers used to sing that to me.

Bryan Schaaf: It's a great one. Right? It's got all of it there. I think there were five of them on a sleigh.

Diana Clark: Yes.

Bryan Schaaf: It's amazing. Right?

Diana Clark: That's hilarious.

Bryan Schaaf: I think I still have it somewhere on cassette. They have, of course, you probably didn't know this, New Kids On The Block are a big fan of dry aging because they

have a song called Funky Funky Christmas. So that one, I didn't really have to change.

Diana Clark: You didn't have to change anything on that.

Bryan Schaaf: Right. Just makes you feel all warm.

Tony Biggs: Oh, these are top 10 hits.

Bryan Schaaf: That's right. So before we tear into the next bit, I love Christmas music, I love Christmas movies, what are some of your favorite Christmas movies is that you always have to watch in the holiday season, Chef?

Tony Biggs: Oh, gosh. Well, Buddy the Elf is one of my favorites.

Bryan Schaaf: Of course. Yeah.

Diana Clark: It is a good one.

Tony Biggs: I don't think I stopped laughing on that one. That was pretty... Christmas Vacation, with Chevy Chase.

Diana Clark: Yeah. You got to have [crosstalk 00:22:23] in there.

Tony Biggs: I love Chevy Chase.

Diana Clark: I know.

Tony Biggs: He was really one of the funniest guys.

Diana Clark: He is. He's just so plain about it.

Tony Biggs: What was the movie with Bill Murray? He's like Scrooge. Is that what... He was in Scrooged.

Bryan Schaaf: Scrooged, yeah.

Diana Clark: Yeah, yeah, yeah.

Tony Biggs: It was pretty funny too.

Diana Clark: Yeah.

Tony Biggs: So I would say those are pretty good.

Diana Clark: We always have to watch the Home Alones as well.

Tony Biggs: Home Alone. That's really good.

Diana Clark: Yeah, especially Chicago suburbs, again, you feel like you got that connection there.

Bryan Schaaf: That's right.

Diana Clark: That could have been me.

Bryan Schaaf: It's like [crosstalk 00:22:50].

Tony Biggs: LaGuardia Airport. Where's my kid.

Diana Clark: Every time I walk through O'hare, I swear I think of them running down that lane, trying to get to their airplane to France.

Bryan Schaaf: You've you've been there, right?

Diana Clark: Oh yeah.

Bryan Schaaf: That's right.

Diana Clark: Yeah.

Bryan Schaaf: I'm such a fan. I love... I mean, there's so many of them, right? You know one my favorites that always kind of gets overlooked is the Sesame Street Christmas.

Diana Clark: I don't know if I've ever...

Tony Biggs: I don't think I've ever seen it.

Bryan Schaaf: At the very beginning...

Tony Biggs: Is it because you like the Cookie Monster?

Bryan Schaaf: I love the Cookie Monster. Right. And Oscar the grouch is ice skating. He's got little green furry legs sticking out of the bottom of his trash can.

Diana Clark: Oh my gosh.

Bryan Schaaf: It's amazing, right? Yeah.

Diana Clark: Probably the only time you see his legs.

Bryan Schaaf: That's right. I think it actually is. So I also, of course always love the classics, like Frosty.

Diana Clark: Yeah.

Tony Biggs: Oh yeah.

Bryan Schaaf: I love... This is old time... I love the Jimmy Durante, the...

Diana Clark: Oh yeah.

Tony Biggs: Ha cha cha.

Bryan Schaaf: Right. So, this is my Jimmy Durante in Frosty. This is... Now Frosty was the fastest belly whopper in the world.

Diana Clark: That was pretty good.

Bryan Schaaf: [Inaudible 00:23:55]. And of course, Rudolf the Red Nose Reindeer.

Tony Biggs: Of course.

Bryan Schaaf: It's a standard. That said, to honor all things Christmas and media and Christmas food and Christmas dishes, we have have a little holiday quiz while I have you guys in here with a captive audience. So if you are driving, if you are listening to this at home, please feel free to play along. We will not share any answers until the very end. Right? If you want to go back to a similar setup, when our pal, Jerry, from the Johnson and Wales was in here, actually, we did a culinary style quiz. We wanted to ring in, though, the holidays with a little Christmas trivial pursuit, if you will. So that said, Chef Tony Biggs, meat scientist, Diana Clark, right? Let's tear into the Christmas quiz. Right?

Diana Clark: All right.

Bryan Schaaf: Ready? Question number one. You guys confer.

Diana Clark: Okay.

Bryan Schaaf: Right? I didn't write the rules, because there are no rules. So that said, what did the other reindeer not let Rudolph do because of his shiny red nose?

Diana Clark: Oh, I have no idea.

Tony Biggs: Wait a minute. Hold on. Wait a minute. Rudolph the red nose reindeer [inaudible 00:25:08]. They wouldn't allow him to play reindeer games.

Diana Clark: Is that right?

Bryan Schaaf: Oh, you nailed it. You nailed it.

Diana Clark: Oh, we're not going to wait till the end.

Bryan Schaaf: That's okay. That's okay.

Diana Clark: Sorry. Sorry.

Bryan Schaaf: That's all right. That was a good one, right? All right. Ready? How many ghosts appeared in A Christmas Carol?

Tony Biggs: Oh, I have no idea. I don't know this. Do you know this one.

Diana Clark: I'm going to say three. I don't know if that's right though.

Tony Biggs: Is it three?

Diana Clark: Because the guy at the end, is at a ghost? I don't know.

Bryan Schaaf: Okay. [Crosstalk 00:25:34] I will tell you on that the Muppet Christmas Carol.

Diana Clark: Okay.

Bryan Schaaf: And that would be a different answer, but the Muppet Christmas Carol, highly underrated. And if you are into reading Dickens, strangely enough, the Muppet Christmas Carol actually holds far more true to the actual book...

Diana Clark: Oh, that's cool.

Bryan Schaaf: ... than any other. It's amazing. And it's the Muppets, so yeah [Crosstalk 00:25:57].

Diana Clark: Yeah, that's pretty awesome.

Bryan Schaaf: All right. Question number three. Ready? Which of the following toys did not live on the island of misfit toys? Ready?

Diana Clark: Oh goodness.

Bryan Schaaf: A cowboy riding in ostrich, a boat that doesn't float, or a squirt gun that shoots mustard.

Tony Biggs: Can you repeat again?

Bryan Schaaf: Yeah. A cowboy riding in ostrich, a boat that doesn't float, or a squirt gun that shoots mustard.

Tony Biggs: I'm going to say the boat that doesn't float.

Diana Clark: I'm good with that. I have no idea either.

Tony Biggs: I don't know.

Diana Clark: I have no idea.

Tony Biggs: I have no idea.

Bryan Schaaf: Oh wow.

Diana Clark: Awful at trivia.

Tony Biggs: When did these movies come out, Bryan?

Bryan Schaaf: This would've been, I think, 1962.

Tony Biggs: Oh, that's a little bit after the time, right?

Bryan Schaaf: All right. Ready? According to the song, what did my true love give me on the eighth day of Christmas?

Diana Clark: Oh gosh.

Tony Biggs: My true love gave to me a partridge in a pear tree.

Diana Clark: No, that's a first. Oh, I'm not going to be able... Eight maids a milking.

Bryan Schaaf: Excellent.

Diana Clark: That's totally it.

Tony Biggs: Nice job.

Bryan Schaaf: Next question. What line follows, "Want a plane that loops the loop" in the chipmunks Christmas song, Christmas Don't Be Late.

Diana Clark: A hula hoop.

Tony Biggs: You know what, Bryan, you got too much time on your hands. You know that?

Diana Clark: I think it's, "Me I want a hula hoop." I think that's what it is.

Bryan Schaaf: Excellent. Excellent.

Diana Clark: Something like that.

Bryan Schaaf: Let's see.

Diana Clark: I like the music.

Bryan Schaaf: Let's see what is next. All right. There's a food based one. Right? What food got stuck on the title character's head in the television Christmas special, Merry Christmas Mr. Bean?

Tony Biggs: Was it steak tartar?

Bryan Schaaf: It was not steak tartar. That's a great episode though.

Tony Biggs: Did you see that one?

Bryan Schaaf: Oh, many times.

Tony Biggs: It's really good.

Diana Clark: I have not seen it.

Tony Biggs: He ends up... because he thought he was getting steak and tartar showed up. Right?

Bryan Schaaf: Right.

Tony Biggs: And so the whole episode is him hiding tartar in different... Hiding it in the sugar jar.

Diana Clark: Oh, that's hilarious.

Tony Biggs: Hiding it in some ladies' purse.

Bryan Schaaf: It is really funny.

Diana Clark: I'll have to watch that. I have not seen it.

Bryan Schaaf: It's fantastic. All right. What is the best selling Christmas song ever?

Tony Biggs: I would say Rudolf the Red Nose Reindeer.

Diana Clark: That or Jingle Bells. I don't even know if that's a...

Tony Biggs: Jingle bells. Yeah, that's a good one.

Diana Clark: White Christmas.

Tony Biggs: White Christmas.

Diana Clark: I don't know.

Tony Biggs: But if you live in Florida, is that really popular?

Diana Clark: What's it? Mele Kalikimaka.

Tony Biggs: That's a great one too.

Bryan Schaaf: All right. Next question. Two questions left. There are only 10 total, right? We didn't want to really turn this in like an ACT of Christmas, right? Another food question here. What popular Christmas beverage is sometimes called milk punch by the British?

Tony Biggs: Eggnog.

Bryan Schaaf: Okay. And the last question... You guys agree on that I should say?

Diana Clark: Yeah. Yeah, I agree with you. [Crosstalk 00:28:52]

Bryan Schaaf: Excellent, excellent. The last question, in A Charlie Brown Christmas, another classic Christmas movie, what does Sally ask Santa for in her letter to him?

Tony Biggs: She wants Pigpen to take a shower.

Diana Clark: I have no idea. It's been so long since I've seen it.

Tony Biggs: Ice skates.

Diana Clark: Ice skates.

Bryan Schaaf: We've got to brush up on our Christmas knowledge.

Diana Clark: I know.

Bryan Schaaf: All right. Let's go down through the list. Right? Question number one was what did the other reindeer not let Rudolph do because of his shiny red nose? That, of course, was, you nailed it, join in any reindeer games.

Diana Clark: Nice, way to go on that one.

Bryan Schaaf: Poor Rudolf.

Tony Biggs: Thank you. Thank you.

Bryan Schaaf: Right, right. But it all worked out, because then he made a friend who was an old and wanted to be a dentist, and he met Yukon Cornelius. How many ghosts showed up in A Christmas Carol? The answer is four.

Diana Clark: Four.

Bryan Schaaf: Right? Because there were three. The ghost of past, present, and future.

Diana Clark: Present and future, and then.

Bryan Schaaf: But then there was Jacob Marley.

Diana Clark: That's why I said I didn't know if the... Okay. Okay.

Bryan Schaaf: Which if you watch the Muppet Christmas Carol, it's not just Jacob Marley. It's Jacob and his brother, Robert Marley, which is Bob Marley, which is very funny.

Diana Clark: That's funny.

Bryan Schaaf: Yeah, that's funny as well. All right. The next question was, which of the following toys did not live on the island of misfit toys? Well, I'll tell you who was, right? Because they say it like this. The guy says, "Cowboy riding and ostrich" was one of the toys that was there. The other one who did live there was a ball that doesn't float. Right?

So the toy who did not exist was a squirt gun that shoots mustard. He actually shot grape jelly. Yes, yes, yes, yes. All right. The next question. What did my true love give to me on the eighth day of Christmas? Eight maids a milking. You crushed that one, of course.

Tony Biggs: You got it. You got it.

Bryan Schaaf: The next one you also got correctly. What does Alvin want after a plane that loops the loop?

Diana Clark: You want to Hula Hoop.

Bryan Schaaf: I want to hula hoop [inaudible 00:30:44], right? A couple more. The best selling Christmas song ever? White Christmas by Bing Crosby.

Diana Clark: I did call that one.

Tony Biggs: You nailed it. Even in Florida.

Diana Clark: Dang.

Bryan Schaaf: Nailed it. Right?

Diana Clark: It's a great song.

Bryan Schaaf: The last three. What food got stuck on the title character in his head on Merry Christmas Mr. Bean. That was a Turkey.

Diana Clark: Oh duh.

Bryan Schaaf: Yeah, right Remember he gets his head stuck while he's looking for his watch in the Turkey, right? Happens all the time, right, Chef?

Tony Biggs: Sure. Yeah, absolutely. Yeah. I don't wear a watch anymore. I don't have a phone.

Diana Clark: Have you seen Friends?

Bryan Schaaf: So good. Right? By the way, if you haven't seen Merry Christmas Mr. Bean...

Diana Clark: I need to watch it.

Bryan Schaaf: When he has to test his lights at the store, right? It's like a Macy's type store.

Diana Clark: Okay.

Bryan Schaaf: Right? And he goes to unplug lights to plug his lights in and the entire store goes dark. British humor, yeah, always...

Diana Clark: I love Mr. Bean.

Bryan Schaaf: I know right. It's so funny. The next one you also got correctly. Popular Christmas beverage called milk punch by the British.

Diana Clark: I did not know it was called milk punch.

Bryan Schaaf: That would be eggnog, right? I'm going to call it milk punch from now on.

Diana Clark: I know that sounds better.

Bryan Schaaf: Right. And the last one, and this is a tough one, because you've really had to see A Charlie Brown Christmas multiple times to pick up on this. The direct line in Sally's letter to Santa Clause, she said, "If all this seems too complicated, make it easy on yourself, just send money. How about tens and twenties?"

Diana Clark: She's got it.

Bryan Schaaf: There you go. Right?

Diana Clark: I did not know that.

Bryan Schaaf: That is a wrap on the Christmas quiz. I'd say 2021. That makes it sound like an annual thing, but that also means I'm going to remember...

Diana Clark: To do it again.

Bryan Schaaf: [Crosstalk 00:32:20] Oh, that said, in the true spirit of the holiday season, we're going to go... What do we say? We're going to make some Merry, actually. We've got a couple things going on the rest of the day today. Our pal, Anthony D. Bernardo is actually across the parking lot right now. He has a whole four quarter on a hog cooker. Right? It's pretty revolutionary.

Tony Biggs: It's beautiful.

Bryan Schaaf: So we are going to head over there. We're going to make some Merry with the whole four quarter. Four quarter includes what? The chuck, the brisket, the shank, four shank.

Diana Clark: Yep, and the Chuck is the chuck roll, the clot heart, mock tender, teres major.

Bryan Schaaf: Yeah. And that bad boy's been going all night long, so...

Diana Clark: It has, yeah.

Tony Biggs: Looks beautiful.

Diana Clark: Yeah, it does look gorgeous.

Tony Biggs: Smells beautiful.

Bryan Schaaf: So we are going to go see what's shaken across the parking lot with Anthony D. Bernardo. That said, if this is your first time listening to the Meat Speak Podcast, powered by the Certified Angus Beef brand, know that you can find us across all of your major podcasting platforms, Google Play, Apple, Spotify. Go to the Apple icon, if you would, that's the little purple button, leave us a star ranking, leave us a review. We would greatly appreciate it. It certainly helps with our overall visibility of everything that we're doing.

One additional plug, for the third time, if you are on the fence about roasting, you're going to throw down some cold hard cash that you've been earning all season long on a big piece of meat, let's go ahead and make sure that we're doing everything to get this thing as right as possible. Download the Roast Perfect app across, again, all of your major app platforms. It is out there. Right? Look for it. I will tell you, we've all three used it. It's very good. I actually made an eye of round roast with that.

Diana Clark: So did I.

Bryan Schaaf: And it turned out fantastic.

Diana Clark: It blew everyone's mind.

Bryan Schaaf: Yeah.

Diana Clark: It was excellent.

Bryan Schaaf: Yeah. And if you're not familiar with it, the eye round is generally kind of the cheapest cut there is.

Diana Clark: And I just thought, man, if I could blow your mind with an eye round, stick to that for now.

Bryan Schaaf: Amen. It's delightful. So until next time, have a Merry, Merry Christmas for Chef Tony Biggs, meat scientist, Diana Clark.

Tony Biggs: Merry Christmas.

Diana Clark: Merry Christmas, everyone.

Tony Biggs: Merry Christmas, everyone.

Bryan Schaaf: Merry Christmas.