



# Off Menu – Ep 204 – Carol Vorderman

## **Ed Gamble**

Welcome to the Off Menu podcast, chopping the apple of humour and throwing that into the fruit salad.

## **James Acaster**

That's it? That's Ed Gamble, my name is James Acaster, we own a dream restaurant and every week, we invite a guest in and ask them their favourite ever starter, main course, dessert, side dish and drink, not in that order. And this week, our guest is Carol Vorderman.

## **Ed Gamble**

We are well truly in nash tresh territory, James.

## **James Acaster**

And Carol is the first national treasure we've had on the podcast. You can open up that treasure chest, count all the money, and tell us exactly how much is in there, to the pound.

## **Ed Gamble**

It's not money in there though, is it? It's other people.

## **James Acaster**

Oh, is it a treasure chest full of all the people?

## **Ed Gamble**

Well, national treasures. What do you think? What do you think the national treasure chest is?

## **James Acaster**

Full of treasure and that's-

## **Ed Gamble**

But then as soon as the treasure chest's open, Carol's going to turn into a coin.

## **James Acaster**

That's how it works. They turn into a coin and they're in the chest forever. Wow. That's nice.

## **Ed Gamble**

Yes, I suppose it's nice.

## **James Acaster**

It's meant to be comforting.

## **Ed Gamble**

Yes.



**James Acaster**

Because of course, everyone knows Carol Vorderman. I grew up watching Carol on Countdown.

**Ed Gamble**

Me too.

**James Acaster**

Then we got to see our friend Joel Dommett, the comedian go into the jungle with Carol.

**Ed Gamble**

Yes.

**James Acaster**

And these days, not only does she have a fantastic podcast, but also is bringing out a new book, Carol Vorderman's Perfect Ten.

**Ed Gamble**

Yes. This is based on her podcast, it's sort of ten quiz questions a day.

**James Acaster**

Yes.

**Ed Gamble**

The podcast. And that's what-, the book is sort of a little bit like that. I mean, there's some interesting questions in there. Maybe-, you never know James, when Carol's in the dream restaurant, maybe she'll quiz us on some stuff.

**James Acaster**

I really hope so. I love being quizzed. Love little brain-busters.

**Ed Gamble**

You do love little brain-busters. Unless you're on television and then you have a meltdown just before you were about to film it.

**James Acaster**

I don't know what you're referring to.

**Ed Gamble**

I can find the-, I can find the texts from when you were in the Mastermind dressing room if you want.

**James Acaster**

Oh yes, they put the pressure on you.



**Ed Gamble**

They don't.

**James Acaster**

Very excited to have Carol on, but if Carol does pick a secret ingredient, an ingredient which we have deemed to be unacceptable, we will be forced to kick her out of the dream restaurant and I hope that doesn't happen Ed.

**Ed Gamble**

No, me too. And the secret ingredient this week is Alphabetti spaghetti. Alphabetti spaghetti, of course, a cheeky little nod and a wink to Carol's life as the Countdown letters and numbers lady.

**James Acaster**

Yes. I mean, maybe if Carol ate Alphabetti spaghetti, she would, you know, see it as one massive anagram on her plate and be forced to rearranged them into words and sentences.

**Ed Gamble**

Yes.

**James Acaster**

Make sense of her meal.

**Ed Gamble**

Also, it's disgusting, Alphabetti spaghetti.

**James Acaster**

It doesn't taste good.

**Ed Gamble**

Too slippery.

**James Acaster**

Yes, slippery and slimy. Doesn't taste better than-, I'd rather have spaghetti hoops.

**Ed Gamble**

Yes, of course.

**James Acaster**

But I wouldn't want to have the little-, you know, the little stubby mini spaghetti strands that come in the sauce. I don't like those. The hoops reign supreme for me.

**Ed Gamble**

Hoops and sausages for me.



**James Acaster**

Oh yes. Yes. Maybe a sausage that's wearing a hoop like a belt.

**Ed Gamble**

Yes. Oh yes.

**James Acaster**

Yes.

**Ed Gamble**

Sexy sausage.

**James Acaster**

Little sexy sausage.

**Ed Gamble**

This is the Off Menu menu of Carol Vorderman.

Welcome Carol to the dream restaurant.

**Carol Vorderman**

Thank you. I'm very excited.

**James Acaster**

Welcome Carol Vorderman to the dream restaurant, ready for some time. I had a lot of saliva in my mouth when I did that one.

**Carol Vorderman**

Yes, you did really.

**James Acaster**

I had to hold it all in. It was very difficult.

**Ed Gamble**

Yes, the traditional genie would explode out of the lamp and there would be like steam and stuff.

**Carol Vorderman**

I know. I was expecting quite a lot of dry ice a la Stars In Their Eyes.

**Ed Gamble**

Yes.

**Carol Vorderman**

I was expecting that amount. So quite disappointed really.



**James Acaster**

Yes, I'm sorry. I'm sorry.

**Carol Vorderman**

I wasn't expecting a mouthful of saliva.

**James Acaster**

Yes, yes. I wasn't expecting it. I think you can see it on my face.

**Carol Vorderman**

Yes, well, there we go.

**James Acaster**

Have you ever been on Stars In Your Eyes? Did you ever do the celeb version?

**Carol Vorderman**

I did. I was the very first person on it.

**James Acaster**

Wow.

**Carol Vorderman**

Yes.

**James Acaster**

That's exciting.

**Carol Vorderman**

I was an appalling Cher.

**James Acaster**

Yes.

**Carol Vorderman**

Yes, really really bad. And it was back in-, I remember it because somebody was laughing at it the other day, again, and 1998, it was. And the boss of ITV was a guy called David Liddiment who's a genius boss. And he came up with this idea, and it was the first ever celebrity version of a normal show.

**James Acaster**

Oh wow.

**Carol Vorderman**

And he said, 'I've got this idea Carol,' you know, because I used to do a lot of shows for ITV peak time then. And he said, 'I know you love Stars In Their Eyes,' he said, 'What do you reckon?' I went, 'Oh,



that's genius.' He said, 'Yes, get famous people to do it.' And I went, 'Absolutely genius.' And he said, 'And you're one of them.' What? What?

**Ed Gamble**

If you'd known that he was planning on asking that, you would have gone, 'I don't think it's a good idea,'

**Carol Vorderman**

No, terrible idea, David, yes. Yeah and they persuaded me to do Cher and it was really weird. So it was Matthew Kelly, obviously 'Tonight Matthew, I'm going to be-,' and then when we were recording it and I had literally never sung through a microphone in my life. I mean, I'm a bit of a party animal, so you do always find me on a table somewhere singing. But it's alright when you're drunk, isn't it?

**Ed Gamble**

Yes.

**Carol Vorderman**

Because you just hear you. I was a cross between blimming Cher and Celine Dion and all the rest-, I was amazing. Except I wasn't. And then when you've got this microphone, they did all the dry ice. They go, 'Tonight Matthew,' and then everybody does their 'Tonight Matthew, I'm going to be-,' and then you all go into make up and they spend hours in make up to transform everyone. Then you come back in and you do your performances. So I was on first and there was all this dry ice, you know. But I couldn't see a thing and I'd chosen The Shoop Shoop Song and there's no musical intro. You know, normally, it's like, 'Ah,' and everyone goes mad and then you walk down the steps to, like, four bars of music and then you stand by the microphone. No. I came through, everyone went, 'Ah,' because I'd been little Carol Vorderman on Countdown. You know, and here she was, like this incredible tart in leather. Everyone screamed. I couldn't hear a thing. And then I thought, 'Oh, there's the music, I'd better start.' Whereas by that point, it's too late. So I was like, 'Does he looo-,' do it again. Did it twice and I was literally-, the tears were involuntarily falling down my cheeks. And I thought, 'I can't-,' I said, 'I can't hear the music.' And you know how in entertainment, everyone's like really cynical, aren't they? They go, 'Don't worry, love, we've got the shot of you coming through the ice. We've got the shot, just stand on the top of the steps, start,' you know, and all of that. So yes.

**James Acaster**

Did you pick it up? So that's not the version that went out.

**Carol Vorderman**

It is- they matched it obviously with a walk through.

**James Acaster**

But it's not-,

**Carol Vorderman**

Cut to an hour later on the-,



**Ed Gamble**

The audience like, 'Yeah, oh, right, okay, come on. Let's get through this.'

**Carol Vorderman**

And then Matthew said to me, texted me, on the night of transmission because it went out months later. I couldn't watch it. I literally felt sick. I thought, 'My career, that's it. It's over.' And my cousin Pam was downstairs because she sort of half lived with us and watching it with my mum who lived with us when I was married, and she shouted up, she went, 'Don't worry Carol. Don't worry, love. It's a good job you can count.' This was after it was a thing. That was Pam. And then Matthew texted me and he said, 'I think we might have a bit of an audience. I've just been supermarket shopping in Urmston,' which is where he's from in Manchester, he said, 'And there's no one around,' which was the sign. I think it got like seventeen, eighteen million viewers or something.

**James Acaster**

Wow. The opposite of what you wanted.

**Carol Vorderman**

The equivalent of the Coronation, do you know what I mean?

**James Acaster**

Yes, sure.

**Carol Vorderman**

Oh, I died. Sorry, it was a long story, but I absolutely died for months. Couldn't bear it.

**Ed Gamble**

Because obviously, this is also pre-social media, and the way you could tell that lots of people were watching something is if the supermarket was empty.

**James Acaster**

Yes.

**Carol Vorderman**

Literally.

**James Acaster**

Yes, go shopping in Urmston.

**Carol Vorderman**

Yes, literally because you had to watch it, didn't you? Had to watch it live.

**Ed Gamble**

Yes, yes, yes.



**Carol Vorderman**

So, you know, I still can't sing. But anyway, there we go.

**James Acaster**

Well, we're not going to ask you to sing today.

**Carol Vorderman**

Oh good. Could you do another genie thing though? Now imagine that you're at the top of the steps and you've got the dry ice, could you just do it a little bit better?

**Ed Gamble**

You're allowed to do a retake.

**James Acaster**

Tonight Carol, I'm going to be a genie. Whoosh. Welcome, Carol Vorderman, to the dream restaurant, we've been expecting you for some time.

**Carol Vorderman**

Better.

**Ed Gamble**

That was pretty good, wasn't it?

**Carol Vorderman**

Yes, that was better.

**James Acaster**

Thank you.

**Carol Vorderman**

You had the Matthew Kelly vibe.

**James Acaster**

Let me pick it up. Plug that into the early one, make me look cool.

**Carol Vorderman**

Anyway, it's a delight to be here.

**James Acaster**

Really happy to talk to you about food today. Find out what your special-

**Carol Vorderman**

Why are you laughing, Benito?





**James Acaster**

Ben laughed at me because I never say, 'Really happy to talk to you about food today,' I've never said that to anyone.

**Ed Gamble**

Yes, but it sounds like a catchphrase.

**James Acaster**

Yes, yes.

**Carol Vorderman**

But it really isn't.

**James Acaster**

I've never said it. Never said it.

**Carol Vorderman**

It's like he's talking to his auntie, you see. He's like, 'I've got, like, my auntie Carol in and I better be polite.'

**James Acaster**

Yes, well, we're going to be very polite.

**Ed Gamble**

We're polite boys.

**Carol Vorderman**

Are you? No, don't be polite.

**James Acaster**

Yes, we'll be extra polite today.

**Carol Vorderman**

No, don't be extra polite.

**James Acaster**

Well, you know our friend, Joel Dommett, you were in the jungle with him.

**Carol Vorderman**

Yes.

**James Acaster**

Yes, he says you're not polite at all.



**Carol Vorderman**

No, I'm not.

**James Acaster**

He says you're-,

**Carol Vorderman**

I like-, well, it's a northern thing, isn't it?

**James Acaster**

Party animal, like you said.

**Carol Vorderman**

It's like, just insult me and I'm at ease.

**James Acaster**

Yes.

**Carol Vorderman**

Yes.

**James Acaster**

What was he like in the jungle, Joel?

**Carol Vorderman**

He was funny. They were all funny. We had a lovely time there, you know.

**James Acaster**

Well, yours was the series where everyone got on.

**Carol Vorderman**

Yes. And properly got on. There were a lot of bromances going on, there was Jordan Banjo and Adam Thomas and Wayne Bridge and Joel and Larry. And they just got on. And then the girls got on and it was-, I don't know, it was just a lovely time really. It really was, yes. And obviously, Joel did really well after.

**James Acaster**

Yes, yes.

**Carol Vorderman**

Wonderful.

**James Acaster**

Did you have to eat anything gross in the jungle?



**Carol Vorderman**

Yes, I did the eating challenge with Scarlett-, I was about to say Scarlett O'Hara, you wouldn't even know who I'm talking about.

**James Acaster**

Gone With The Wind, Gone With The Wind.

**Carol Vorderman**

Scarlett Moffatt. And well done.

**James Acaster**

Frankly Carol.

**Carol Vorderman**

That's aunty Carol.

**Ed Gamble**

Friendly aunty Carol.

**Carol Vorderman**

So, yes, with Scarlett, and you don't know what-, you know when you're there and when somebody's eating a kangaroo's testicle.

**Ed Gamble**

Yes.

**Carol Vorderman**

For instance. What do you do when you're sitting next to them? So I was just going, 'Chew, chew, chew-, ' in my head, I'm thinking, 'Why am I saying this?' And then Scarlett just went, 'Will you shut up?' She went like, 'Shut up.' But yes, you're right there, yes, yes, just shut up really.

**James Acaster**

So you didn't have to eat the kangaroo testicle?

**Carol Vorderman**

No, I did because it alternated.

**Ed Gamble**

Oh yes, of course.

**James Acaster**

Two testicles.



**Carol Vorderman**

And they'd come, this big-, you know, thing with the silver-, what do they call it?

**James Acaster**

Cloche.

**Carol Vorderman**

Cloche. Thank you. And that would come in and then they'd describe what-, and they normally, like, reeked of stuff.

**James Acaster**

Yes.

**Carol Vorderman**

And it was the chewiness of everything.

**Ed Gamble**

Yes, weird textures.

**Carol Vorderman**

So you couldn't just go-, yes. I was better when we had the Hunger Games or Hungry Games, bless you.

**James Acaster**

Thank you. Held it in. Imploded.

**Carol Vorderman**

Sneeze and saliva with this one.

**Ed Gamble**

I know.

**James Acaster**

I don't know what the hell's happening with me, Carol.

**Carol Vorderman**

I don't know.

**James Acaster**

This is embarrassing, aunty Carol.

**Carol Vorderman**

And so-, and then we were in the Hunger Games and I'm very good if I'm on a team.



**James Acaster**

Yes.

**Carol Vorderman**

Not so good when I'm, like, as an individual, being competitive. But when I'm part of a team-

**Ed Gamble**

You really want to win.

**James Acaster**

Yes.

**Carol Vorderman**

Because I am so competitive.

**James Acaster**

Yes.

**Carol Vorderman**

It was Hungry Games, so you can imagine, you know, team against team. And then they had mushed up, like, blended all this horrible stuff. I was alright with that because you didn't have to chew it. It was the chewy bit.

**Ed Gamble**

It's the texture more than anything, yes.

**James Acaster**

So what was that like-, hundreds of kangaroo bollocks or-,

**Carol Vorderman**

Oh, and all that sort of-, yes, and ostrich whatever they do, ostrich anus or, you know-, I mean, it was like blended. But blended.

**Ed Gamble**

Yes, always blended.

**Carol Vorderman**

Blended fish eyes or something. Whereas eating a fish eye-,

**Ed Gamble**

Ostriches have an anus?

**James Acaster**

Cloaca or something.



**Ed Gamble**

Big cloaca, wouldn't it? The ostrich.

**Carol Vorderman**

Would it be?

**Ed Gamble**

Well, yes, because they're birds, right? But I don't know whether it would have an anus-

**Carol Vorderman**

Well, so they claim.

**James Acaster**

True.

**Ed Gamble**

You're not sure if an ostrich is a bird or not?

**Carol Vorderman**

Well, have you met an ostrich?

**Ed Gamble**

I'm not sure I have actually.

**Carol Vorderman**

And it doesn't fly.

**Ed Gamble**

No, that's true.

**James Acaster**

No.

**Ed Gamble**

Yes, it's a bloke.

**Carol Vorderman**

In an outfit.

**Ed Gamble**

Yes, it's a bloke in an outfit. 100%. Yes, yes, Bernie Clifton.

**Carol Vorderman**

They're big things though, aren't they?



**Ed Gamble**

They're massive.

**James Acaster**

Oh yes, Rod Hull's the emu, isn't he?

**Ed Gamble**

Yes, yes. Rod Hull's the emu.

**Carol Vorderman**

Yes, gets the smaller version.

**James Acaster**

Yes, yes.

**Carol Vorderman**

I love those. Have you seen them when people go on stag and dos and stuff, particularly at like rugby things, where they have-, the outfits where they are, like, the ostrich, so that they are Rod Hull and then their legs go into the ostrich-,

**Ed Gamble**

Ostrich legs, yes.

**Carol Vorderman**

Or emu legs. Yes, and then it sticks out, and they sort of ride it or whatever. I know it's not Rod Hull, it was the other comedian.

**Ed Gamble**

Bernie Clifton.

**James Acaster**

Bernie Clifton.

**Carol Vorderman**

Yes. I love those. I want one of those actually.

**Ed Gamble**

Yes, they're such a-, like, I've seen them so many times, but every time, they do make me laugh.

**Carol Vorderman**

They do. They just do, don't they?

**Ed Gamble**

And it does play that optical illusion every single time.



**James Acaster**

Yes.

**Ed Gamble**

Yes. It works.

**Carol Vorderman**

It really does.

**Ed Gamble**

It's good stuff.

**Carol Vorderman**

It works. Yes. Stupid. I think you should get one.

**James Acaster**

Who's the one who's got Orville?

**Ed Gamble**

Keith Harris.

**James Acaster**

Keith Harris.

**Carol Vorderman**

That was Keith Harris, yes.

**James Acaster**

What if you were in the jungle and they lifted up a cloche and it was just Orville's face? And they killed it, Orville-

**Carol Vorderman**

It depended what the prize was.

**Ed Gamble**

You would happily eat Orville if it was for something delicious.

**Carol Vorderman**

Well, you might have to.

**Ed Gamble**

Yes.





**Carol Vorderman**

For the team.

**James Acaster**

For the team.

**Carol Vorderman**

Take one for the team.

**Ed Gamble**

For the team, yes.

**James Acaster**

And we're very excited because your Perfect Ten quiz book is coming out.

**Carol Vorderman**

Yes. September the fourteenth.

**James Acaster**

September fourteenth. 400 questions.

**Carol Vorderman**

Yes.

**James Acaster**

In this quiz book, so people can do, like, ten a day.

**Carol Vorderman**

It's called Perfect Ten and it started as a podcast in January. It's done really really well. And so I wanted-, I didn't want it to just be general knowledge and all of that. So we've got, like, a riddle a day, there's a memory round where we will play something-, on the podcast, now. And then just ask you a question about what you've just heard. There's a hearsay round, so say what you hear and all of this kind of stuff. And some of the sort of-, we call it the Three Fs, they're like little fun questions. So you don't have to have studied the Tudors and Stuarts at school or Shakespeare or something boring like that to get the answers. And it really has taken off. So it's ten questions, ten answers, all done in ten minutes on the podcast, which is about long enough, isn't it, when you're commuting. And everyone goes, 'I only got seven,' and if you get ten, it's like, 'Oh hello, we're strutting down the street today.' This is the book version. So it's all very new and we've done See and Say, or Say What You See, and this. But it's funny as well, you know. And then little bits of information. So it's good and it's a good laugh and you can write your answers.

**Ed Gamble**

And it keeps your brain active every day.



**Carol Vorderman**

And it keeps your brain active, yes.

**James Acaster**

Do you want to test us on any of them?

**Carol Vorderman**

Do you want one?

**James Acaster**

Yes.

**Carol Vorderman**

I hadn't prepped that, but okay. So, oh, right, so we have a thing called Two In, Two Out.

**James Acaster**

Cool.

**Carol Vorderman**

So I give you a word, I spell it out, you can take two letters out, they will remain in the same position.

**Ed Gamble**

Yes.

**Carol Vorderman**

And put two letters back in.

**James Acaster**

Okay.

**Carol Vorderman**

To make-,

**James Acaster**

Got to picture the word in your head.

**Carol Vorderman**

Which two letters can you change in the word 'tickets', T-I-C-K-E-T-S, to get a famous Victorian author?

**James Acaster**

Dickens. Take the Ts basically and put D and N.

**Carol Vorderman**

Correct.



**Ed Gamble**

That's good actually.

**Carol Vorderman**

You see? Good man, one point to you.

**Ed Gamble**

I was worried that I wouldn't be able to think of any Victorian authors, and then by the time-

**Carol Vorderman**

Well, I can only think of one.

**Ed Gamble**

Yes.

**James Acaster**

That Dickens. I just thought of the only one that I know.

**Ed Gamble**

Yes, the main one.

**Carol Vorderman**

So that's kind of-, you know, yes.

**Ed Gamble**

I'm livid now.

**James Acaster**

See? I feel great now for the rest of the day and Ed feels awful.

**Ed Gamble**

I feel really bad now, Carol.

**Carol Vorderman**

Do you? Shall I ask you to do a different one?

**Ed Gamble**

Can you do another one? Yes.

**Carol Vorderman**

You're not too good on the words then.

**Ed Gamble**

Well, I am quite good on the words normally.



**James Acaster**

Didn't seem to be that time.

**Carol Vorderman**

You good on languages?

**James Acaster**

Wipe the floor with you-,

**Ed Gamble**

Dickens.

**Carol Vorderman**

Are you good on languages?

**Ed Gamble**

I like the word ones, but we can do a language one.

**Carol Vorderman**

Okay, we can do another-

**Ed Gamble**

We can do a language one.

**James Acaster**

You say you like the words ones, but, you know, actions speak louder than words.

**Ed Gamble**

Well, I've won loads of TV quiz shows, so.

**James Acaster**

With Nish's help.

**Ed Gamble**

And Weakest Link.

**Carol Vorderman**

Okay, this is a nice one because it's Carol-lateral thinking, we call this one.

**Ed Gamble**

Okay,.

**Carol Vorderman**

So this is a bit of number work. What would come next in this sequence-,



**Ed Gamble**

Oh no.

**James Acaster**

Oh no, Jesus.

**Ed Gamble**

This is a disaster.

**Carol Vorderman**

No, it's not.

**Ed Gamble**

Okay.

**Carol Vorderman**

10, 20, 40, 80, yes?

**Ed Gamble**

Yes.

**Carol Vorderman**

160, 320. Do you know what's happening there?

**Ed Gamble**

640.

**Carol Vorderman**

Well done.

**Ed Gamble**

Yes, okay.

**Carol Vorderman**

There you go. So some of them-

**Ed Gamble**

You gave me an absolute underarm there, Carol, thank you very much.

**Carol Vorderman**

I did. It's fine.

**James Acaster**

And you had to use the phrase, 'Do you see what's happening there?' To him, to help him along.



**Ed Gamble**

And it did help.

**James Acaster**

It did help him.

**Ed Gamble**

No, something's happening there, do you see what's happening?

**Carol Vorderman**

Do you see what's happening there, Edward?

**James Acaster**

We always start the dream meal with still or sparkling water.

**Carol Vorderman**

Well, that's an easy one for me. So because we're going out-

**James Acaster**

Yes.

**Carol Vorderman**

It's got to be sparkling because it gives you a little sense of occasion, I would say.

**Ed Gamble**

Yes.

**Carol Vorderman**

And this is honestly what I always order in a restaurant. So it's, 'Oh, can I have a sparkling water please? And can I have a jug of fresh lime juice?'

**James Acaster**

Lovely.

**Carol Vorderman**

Have you ever had it?

**Ed Gamble**

No, but it sounds-

**Carol Vorderman**

It is really really refreshing. That is genuinely what I always have. I'm not so keen on water though. It's just a bit bland, isn't it? So you have to have something in it. But the lime juice is really really good.



**Ed Gamble**

How much lime juice are you adding to a glass of-

**Carol Vorderman**

Well, you have a splash. So it sort of clouds the water. And it gives it a little taste. And it's very interesting about how much comes in the jug.

**Ed Gamble**

Yes.

**Carol Vorderman**

Because some people just give you, like, a little squirt really. They've only taken half a lime, well, that's no good, is it?

**Ed Gamble**

What have you done with the other half?

**Carol Vorderman**

And I've ordered a big bottle of sparkling water. That's no good. And then others come back with-, it's almost like a milk jug full. And then they've gone and juiced, you know, a thousand limes for Miss Vorderman, you know. And then they're counting this, like, litre can. So yes, it's-,

**Ed Gamble**

I love that you've got a move every time you go into a restaurant, is the sparkling water with a jug of fresh lime juice.

**Carol Vorderman**

That is genuinely what I ask for, yes.

**Ed Gamble**

Fantastic.

**Carol Vorderman**

And it's lovely, it's really lovely. It refreshes the palette, when I say things like that you're going to say, 'She's a real foodie,' I'm not, I will disappoint you for the next half an hour, believe me, with my choices.

**James Acaster**

That's as high end as it gets.

**Carol Vorderman**

But that would be-, yes, that would be it. What I wanted to do was just discuss because the time our dream meal starts will actually determine what it is that I choose. So, my favourite meal is a long lunch. You know, boring people go, 'Shall we go for lunch? Shall we go for lunch out?' I go, 'Yes, see you at



12:30 and I'll be gone by two.' No, what's the point. That's like, 'Well, I'll have a bowl of soup.' Do you know what I mean?

**James Acaster**

Yes.

**Carol Vorderman**

However, what I want this dream meal to do, because Richard Whitely, gorgeous Richard, Whiter's, used to go for long lunches and we held the record, when we were in London, for quite a few of the longest lunches in various restaurants including The Wolseley. So, you'd start about 2:30, 3:00, minimum of five hours, tending towards the 10 hours.

**James Acaster**

You and Whitely?

**Ed Gamble**

That's not a lunch anymore then is it?

**Carol Vorderman**

It's a long lunch.

**Ed Gamble**

You've tipped into dinner.

**James Acaster**

Yes.

**Carol Vorderman**

No, it's a long lunch. It's one meal. So, then you'd, like, space it out a little bit, and you say, 'I'll order the next course in about half, an hour, I'll come back half an hour, an hour.' And it's amazing because you get to bed at a reasonable time. Because if you go out for dinner, you go, 'What time? Well, let's go out for dinner.' Sorry James, 'Let's go out for dinner.'

**Ed Gamble**

Carol and I are going out for lunch and dinner.

**Carol Vorderman**

You're going out for dinner and you go, 'What time shall we meet? We'll have a cocktail. We'll meet at eight.' Then if you have six hours you are wasted the next day aren't you, because you get, like, four hours kip and the long lunch, this is what we're having today.

**James Acaster**

What time would you finish filming Countdown?





**Carol Vorderman**

So, we always did Countdown in Leeds, so we filmed three in the afternoon and then we'd have a tea break, dinner break, whatever you it, we call it a tea break up there, and then you do two in the evening.

**Ed Gamble**

Wow.

**Carol Vorderman**

Yes.

**Ed Gamble**

So, there was no time for long lunches while you were filming.

**Carol Vorderman**

No, that's why we used to make up for it at other times. God, we had a laugh.

**Ed Gamble**

Nice. I bet.

**Carol Vorderman**

Yes, such a laugh. Because he was the best company, Richard.

**Ed Gamble**

That's lovely because you're not guaranteed that on jobs are you when you turn up on the first day and you get on with someone so well that you can go out for lunch.

**Carol Vorderman**

No, it took us quite a few years to get that point.

**Ed Gamble**

Did it?

**Carol Vorderman**

But what we had back then, and it's not like, 'Back in the day,' but Yorkshire Televisions, so in the studios, there were, like, two big studios, and Emmerdale was down the road and all of this, and there was a Yorkshire telly bar. So, you'd go in the bar and everyone was there, so there was no grading of whether you were on camera or off camera or whatever. So, my boys, as I call them, my props, men really, boys, would be in there, and then Richard and then Jimmy Tarbuck, you know, people who were doing-, I don't know Alan B'Stard, Rik Mayall or whoever, they used to do a lot of sitcoms that they'd record on a Friday night and they'd rehearse on a Thursday. Everyone was in the bar, just everybody. Keith Barron, all these great comedy people. And then you'd just be having a laugh really and discussing this show and drinking whatever you were drinking, and it was all contained and happy. And then you went back in the next day and everyone had had a good night out, but it was just lovely. Yes. It



was a very special time to be honest, of course all of that, you know, the bar stopped and all of that, and I can sort of see why, but also sort of see not why.

**Ed Gamble**

You lose some things, you lose some things. Yes.

**James Acaster**

Nice memories for you.

**Carol Vorderman**

Yes, lovely, lovely memories, yes, yes.

**James Acaster**

I was in those, like, later Countdown days, I was in bands round Northampton and when Richard passed away we had a big memorial gig for him.

**Carol Vorderman**

Did you?

**James Acaster**

Yes. Because a lot of the people in the bands were, you know, unemployed and would watch Countdown.

**Carol Vorderman**

We were very big with the unemployed.

**Ed Gamble**

And the students, and yes.

**James Acaster**

My friends the Retro Spankees released a single that was a tribute to-

**Carol Vorderman**

No.

**James Acaster**

Yes.

**Ed Gamble**

What was the name of the band?

**James Acaster**

The Retro Spankees was what the band was called.



**Carol Vorderman**

Love that.

**James Acaster**

It's a very good song.

**Carol Vorderman**

It's probably an anagram of something as well.

**James Acaster**

It's a very good song.

**Ed Gamble**

I don't think it needs to be.

**Carol Vorderman**

Oh that's wonderful that.

**James Acaster**

You can probably still find that single on Spotify or whatever.

**Carol Vorderman**

I'll look for that. Thank you. Because he was so loved.

**Ed Gamble**

Oh yes.

**Carol Vorderman**

Genuinely, properly, properly loved. And few people are loved that much, you know, because he was in it boots and all, do you know what I mean, when we did, it just was a dream. You know, you obviously have a very special relationship and you don't always have that do you.

**Ed Gamble**

No.

**James Acaster**

No.

**Carol Vorderman**

And you go, 'Oh, I did a lovely show the other night with X, Y, Z, and that was great, it was a good show, cracking show,' but then you have a special thing, and it is special.

**James Acaster**

Yes, absolutely, yes.



**Ed Gamble**

Yes.

**James Acaster**

And we chose to do this together but you were thrown together, I guess.

**Carol Vorderman**

Yes, we were. Yes.

**James Acaster**

So it's very lucky.

**Carol Vorderman**

I was 21, God, I can't imagine being 21, unmarried. I've had a few since then Benito don't worry. But it was wonderful. And Richard used to say, because I was married twice and one of our lines was, and he was married once, and they got divorced about a year later and what he always used to say because he used to do the local show, Calendar which was, like, local news, like London Tonight or whatever on ITV, and he always used to say, 'Yes, and I wore a black tie for a year and nobody noticed.'

**James Acaster**

He was famous for his ties to be fair to him, so, yes.

**Carol Vorderman**

Famous. And you were saying how big it was with students which it was because it was on at, like, 4:00, 4:30 after lectures and so on, and it was huge, I mean, it was a five million a day that used to watch Countdown back then. Different times though weren't, you know, there were only four channels.

**James Acaster**

That was the time to go shopping.

**Carol Vorderman**

Yes, did you?

**James Acaster**

You should go shopping, all the supermarkets were empty when Countdown's on.

**Carol Vorderman**

Well it would be. And everyone's nanna had taken the telephone off the hook. 'Don't you dare knock on the door, don't you dare ring me while Countdown's on,' you know, all of that. And it was just this joy and Richard with his ties. So, the students came in, in the later years we would often have an audience of students, particularly in the evenings, who were younger than the show. We'd been going 22 years or something and they were all eighteen. And then one night they came in and everybody was in this garish jacket and a bloody awful tie, and we'd go, 'What are you doing? What are you doing? I love your ties.' They'd go, 'Oh yes, we've all come as Richard Whitely tonight.' Because there'd be, like, just



over 100 in the audience and they're all from, like, Leeds and Leeds Met uni. And we'd go, 'Oh, that's fantastic.' And Richard came into the studio, 'Huh,' and he was so chuffed. And I said, 'Well, how did you get the outfits?' 'We all went to our dad's and said can you give me your worst jacket and your worst tie.' And Richard was like, 'Oh, that's amazing.' We just loved it when people made an effort. And there was a great love, that's the thing, it was just like we were all in the joke together, you know what I mean.

**Ed Gamble**

Oh yes, for sure.

**Carol Vorderman**

Yes. Very, very happy times.

**Ed Gamble**

Yes. And both of you were just a part of people's lives because you're on every day.

**Carol Vorderman**

Every day.

**Ed Gamble**

And the most regular thing that people had.

**Carol Vorderman**

And it was steady. And when something rude came up, that awful one that begins with C-U that you see, and ends in P-S, that never happened.

**Ed Gamble**

Oh really.

**Carol Vorderman**

Yes. You see that on a meme quite a lot. That never happened.

**James Acaster**

That never happened.

**Ed Gamble**

That's fabricated.

**James Acaster**

Someone's fabricated that.

**Carol Vorderman**



No, we wouldn't have had that one. But some did come up and then we'd have to keep a straight face, you know. It was all about keeping a straight face. And then of course in the early days they'd go, 'No, cut, cut, cut, we'll have to do it again.'

**Ed Gamble**

Oh really?

**Carol Vorderman**

Yes. But then if you'd got a six and you'd got a seven, James, then we had to, sort of, do it so the scoring was the same.

**Ed Gamble**

Yes, of course because, yes, if I'd got a six and then James got a rude seven.

**Carol Vorderman**

Yes, but it was allowed, then we had to re-record it but we'd give you a different seven to say, does that make sense?

**James Acaster**

Yes, yes, that makes sense, yes.

**Carol Vorderman**

Because we couldn't have a rude word?

**James Acaster**

Is that in your perfect quiz book is the C-U-P-S?

**Carol Vorderman**

No, it isn't, rude word Countdown.

**James Acaster**

That's not in there?

**Carol Vorderman**

No, rude word Countdown happened in the bar after.

**James Acaster**

Poppadoms or bread? Poppadoms or bread, Carol Vorderman? Poppadoms or bread?

**James Acaster**

Really?

**Ed Gamble**

I don't think we've ever had them described as congealed dust before, I think that's the first time.



**Carol Vorderman**

They are though, aren't they?

**Ed Gamble**

That's what everything is in the world, isn't it?

**Carol Vorderman**

Is it? Well yes. Dust to dust.

**James Acaster**

That's what we all are. Dust to dust.

**Carol Vorderman**

Ashes to ashes. No, not poppadoms. Because when I do them, so somebody told me that you should get a pile of poppadoms and punch them.

**James Acaster**

Yes.

**Carol Vorderman**

Is that right?

**James Acaster**

Shall I be mother? Yes.

**Ed Gamble**

Some, some people do that.

**Carol Vorderman**

And then they go like bite size pieces.

**Ed Gamble**

Yes.

**James Acaster**

Yes.

**Carol Vorderman**

And then you're meant to get a spoon, and load the chutney and everything on. Well that's not what I've ever done.

**James Acaster**

No.



**Carol Vorderman**

So, I would, like, break a bit off, dip it in the chutney, and then it just stays in the chutney.

**James Acaster**

Yes. Breaks off. Yes.

**Carol Vorderman**

Well, what's the point of that?

**James Acaster**

Yes, yes. That's right.

**Ed Gamble**

So would you do that every single time you had poppadoms?

**Carol Vorderman**

Yes, because sometimes it's good to carry on doing the same thing.

**Ed Gamble**

Yes. You just got to keep going.

**James Acaster**

Yes, yes, yes.

**Carol Vorderman**

And then go, 'This doesn't, I told you this didn't work.' Yes.

**Ed Gamble**

You basically have to make little crisps out of them, I find.

**Carol Vorderman**

Yes, I'm not a, who's the poppadom fan here?

**James Acaster**

I love them.

**Ed Gamble**

I love them, but I would always choose bread in that.

**Carol Vorderman**

I would choose bread.

**Ed Gamble**

Every time. But James chose poppadoms once, when we've done our menus.





**James Acaster**

Well, no. I gave it a shout out. Both times we did our menus I chose bread, but they were very specific breads. Whereas actually, broadly.

**Carol Vorderman**

You're a poppadom man?

**James Acaster**

I would say, I like, yes, the idea.

**Carol Vorderman**

What do you have on your poppadoms, then?

**James Acaster**

Everything. I love lime pickle, I like mango chutney, I like the raita. Yes, yes.

**Carol Vorderman**

Now I like the raita, I like the onions. I do like onions, as you will find.

**James Acaster**

Yes, yes.

**Ed Gamble**

Yes.

**James Acaster**

Yes, yes. The spicy one.

**Ed Gamble**

I think it's good to kick off a meal with raw onions, just to prove that it's the end of the night.

**James Acaster**

Yes, yes.

**Carol Vorderman**

Yes.

**Ed Gamble**

Yes, you're not going out after that.

**James Acaster**

A long lunch? Kick off a long lunch with some raw onions?



**Ed Gamble**

Long lunch, raw onions.

**Carol Vorderman**

Long lunch. Well, yes. Well, so, it would always be bread. But I never buy bread, because it hits my stomach. I'm not very good with bread. But then every now and again, like about every couple of months I think, 'Oh god.' Because I love bread. So I buy a loaf, you know, one of these, what does artisanal?

**James Acaster**

Artisan? Artisanal?

**Ed Gamble**

Artisanal or, yes, artisan. You know, I don't actually know.

**Carol Vorderman**

It's such a poncy word, though, isn't it?

**Ed Gamble**

It is, it's such a poncy word.

**James Acaster**

I honestly think it's like home-made, fancy.

**Ed Gamble**

Yes.

**Carol Vorderman**

It's just fancy and twice the price, because of the word.

**Ed Gamble**

Yes, you can add four quid to it, basically, I think.

**Carol Vorderman**

You can, can't you?

**Ed Gamble**

Yes, and I fall for it every single time. Even though I know it's a rip-off.

**James Acaster**

He's a sucker.

**Ed Gamble**

But yes, I'm a complete sucker, yes.



**Carol Vorderman**

Are you?

**Ed Gamble**

But yes, that sort of thing.

**Carol Vorderman**

Do you insist that it has 'artisan' engraved in the crust?

**Ed Gamble**

Yes.

**James Acaster**

Ed doesn't understand numbers, though. So he doesn't really know how much it is. Unless you're there going-,

**Carol Vorderman**

Don't you?

**James Acaster**

'And what's next, Ed, in the sequence?' He doesn't know it's twice as much as the other. As the other breads.

**Carol Vorderman**

Contactless suits you, does it? Contact rather than counting out the money.

**Ed Gamble**

Yes, absolutely.

**Carol Vorderman**

Contactless suits you then. Cash is not a good thing.

**Ed Gamble**

Yes, absolutely. I love contactless, I can't count out the money. Also I didn't like cash in shops anyway, when it used to be the main thing.

**Carol Vorderman**

Yes.

**Ed Gamble**

When they give you change back, and they put the note down, and then put the coins on top of the note.



**James Acaster**

You didn't like that?

**Ed Gamble**

Hate that.

**James Acaster**

Because you've got to pick that up. Yes, how are you meant to pick that up?

**Ed Gamble**

Yes, put the coins in my hand first, and then give me the note in my other hand.

**James Acaster**

Yes. Why are you putting it on top of the note?

**Carol Vorderman**

Oh, yes.

**Ed Gamble**

Otherwise, I've got to do a magician tablecloth trick to try and keep all the coins in my hand.

**Carol Vorderman**

That is fun, though. Isn't it?

**James Acaster**

Or airlift the coins with the note.

**Carol Vorderman**

Can we do that at our long lunch?

**James Acaster**

Yes.

**Ed Gamble**

The magician's tablecloth trick?

**James Acaster**

The magician's tablecloth trick, yes.

**Carol Vorderman**

I am crap at it, but I love it.

**James Acaster**

You've tried it?



**Carol Vorderman**

I have. Yes, many times.

**James Acaster**

Many times?

**Carol Vorderman**

But you have to do the whole thing, don't you? You stand up.

**Ed Gamble**

At the long lunches?

**Carol Vorderman**

'I can do this.' And everyone goes, 'No you can't, no you can't, no you can't.' And then you go, 'I can do it, I'm promising you. I can do it.' And then you persuade them, and then you do it, and there's all shit everywhere. Yes.

**Ed Gamble**

Yes, yes. Is that, you and Richard were banned from loads of restaurants for long lunches, because you tried to do the magician's tablecloth trick?

**Carol Vorderman**

I don't think we were ever banned, as such.

**James Acaster**

No?

**Carol Vorderman**

Maybe we didn't return.

**Ed Gamble**

Struggled to get bookings for the next time. Yes.

**Carol Vorderman**

Yes, yes. But it's a good trick.

**James Acaster**

Yes?

**Ed Gamble**

Oh yes.

**James Acaster**

If you can do it.



**Carol Vorderman**

It's always entertaining. And let's be fair, if you're going on a long lunch you want to leave a memory behind.

**James Acaster**

Yes, okay.

**Ed Gamble**

Yes. Or a mess.

**James Acaster**

So at the end of the lunch, you want to do the magician's tablecloth trick?

**Carol Vorderman**

Carnage, frankly, is underrated.

**James Acaster**

Yes?

**Carol Vorderman**

Yes, it is. I think Benito agrees.

**Ed Gamble**

Yes.

**James Acaster**

Yes, yes. He does.

**Carol Vorderman**

You know, people try to keep calm about everything now. And it's like, 'Come on, let's get a bit of wild in here.'

**Ed Gamble**

Yes.

**James Acaster**

Yes.

**Carol Vorderman**

And the magician's tablecloth trick.

**Ed Gamble**

Yes.



**James Acaster**

Yes.

**Carol Vorderman**

Is a very good one. Although I would recommend removing the glasses beforehand.

**James Acaster**

But then, where's the carnage?

**Ed Gamble**

The carnage is in the glass.

**Carol Vorderman**

Have you been to a Greek restaurant recently? You know, where they smash the plates?

**Ed Gamble**

Not recently, I'm aware of the trope. Yes.

**Carol Vorderman**

Yes, I haven't been for a long time. It's just, sort of, ignited that in me.

**James Acaster**

I've never seen them get smashed.

**Carol Vorderman**

Haven't you?

**James Acaster**

Even though I've been to Greek restaurants.

**Carol Vorderman**

There should be more plate smashing in the world.

**Ed Gamble**

Yes? Yes. And not just in Greek restaurants. In any restaurants.

**Carol Vorderman**

Exactly. Wakes you up.

**James Acaster**

Yes.

**Carol Vorderman**

Gets you through to the next round.



**James Acaster**

Yes.

**Carol Vorderman**

And, you can enjoy two sets of crockery.

**James Acaster**

Yes, so they're going to bring out another set of crockery for you, after you smashed up the first lot.

**Carol Vorderman**

Yes, exactly.

**James Acaster**

Yes, yes. That's good. I think you've got to keep the glasses on the tablecloth. I think once you start removing stuff, then you're just taking a tablecloth off of a table. So I think you've got to have everything.

**Carol Vorderman**

Do you think I do?

**Ed Gamble**

Yes.

**James Acaster**

You've got to have all of it on there.

**Carol Vorderman**

It might have to be plastic.

**Ed Gamble**

This is your dream meal, though. So you can smash stuff up.

**Carol Vorderman**

Oh, let's do it.

**James Acaster**

Actually, if it's your dream meal.

**Carol Vorderman**

Yes.

**James Acaster**

Surely you'll want to be able to do it properly. You'll want to do it.





**Carol Vorderman**

I think, though, I would save it until after the mains, which we're going to have to negotiate.

**James Acaster**

Okay.

**Carol Vorderman**

And before the dessert, which we're also going to have to negotiate.

**James Acaster**

Yes, that's a lot of negotiation.

**Carol Vorderman**

There is such a lot of negotiation to be had.

**James Acaster**

Well we should get to your starter then, in that case. So that's 2 rounds of negotiation.

**Carol Vorderman**

Okay, so it would be bread.

**James Acaster**

A lovely artisanal bread.

**Carol Vorderman**

And it would have, like, yellow Welsh butter with, like, salt crystals on it.

**Ed Gamble**

Yes.

**James Acaster**

Lovely.

**Ed Gamble**

Any particular Welsh butter that you want to shout out?

**Carol Vorderman**

No.

**Ed Gamble**

No?

**James Acaster**

No.



**Carol Vorderman**

Just Welsh butter.

**Ed Gamble**

Just as long as it's Welsh butter.

**James Acaster**

Has to be Welsh butter.

**Carol Vorderman**

Yes, so I'm from a long line of Welsh tenant farmers. My 'Taid', as we would say in North Wales, my grandfather he was, I grew up in North Wales. So all, like, Uncles, Step-family, everybody's farmers. My first boyfriend was a chicken farmer, Rick the Chick.

**James Acaster**

What? Rick the chick?

**Carol Vorderman**

Rick the Chick. Ricky, his name was, and he was a chicken farmer.

**James Acaster**

Yes, yes. Rick the Chick.

**Ed Gamble**

So why, if he was a chicken farmer, why did people call him Rick the Chick?

**Carol Vorderman**

It's Welsh, isn't it? No, Rick the Chick. You had Billy the Milk, you have. What you have to understand-,

**James Acaster**

Yes, for example.

**Ed Gamble**

But he was the chicken farmer, why is he a chick now?

**James Acaster**

Billy the Milk.

**Carol Vorderman**

Because he's the chicken farmer.

**Ed Gamble**

But then he should've been 'Rick the Chicken Farmer.'



**James Acaster**

What? No, come on.

**Ed Gamble**

But he's not a chicken, is he?

**Carol Vorderman**

No, you can't say that.

**Ed Gamble**

That makes me think.

**Carol Vorderman**

No, you can't say.

**James Acaster**

'Chick' is short for 'Chicken Farmer'.

**Ed Gamble**

That makes me think he's going to be a chicken.

**Carol Vorderman**

You can't say, 'Rick, oh he's Ricky the Chicken Farmer.' He's Rick the Chick.

**James Acaster**

Yes, or Ricken Farmer, the Chicken Farmer. You'd rather he'd been called that?

**Ed Gamble**

Yes, definitely.

**James Acaster**

Yes, Ricken Farmer.

**Ed Gamble**

Because he makes me think he's a chick.

**Carol Vorderman**

What you have to understand in Wales is, that a lot of people have the same surname.

**Ed Gamble**

Yes.

**Carol Vorderman**

So you have to distinguish, and a lot of people have the same first name.



**Ed Gamble**

Yes.

**Carol Vorderman**

So a very common name would be, like, Dafydd Jones, for instance. And so, and a lot of people would be that. It's like even in our rugby scrum, we've got Wyn Jones, and Alun Wyn Jones.

**Ed Gamble**

Yes.

**Carol Vorderman**

Two entirely separate people.

**Ed Gamble**

Yes.

**James Acaster**

Yes.

**Carol Vorderman**

That's how normal it is.

**Ed Gamble**

But what would you call them?

**Carol Vorderman**

So you distinguish.

**Ed Gamble**

Wyn the Rugby, and Alun Wyn the Rugby?

**Carol Vorderman**

No you might say, 'The Ball'. Or you might, you know. So it's like, my stepfather, who was my dad, who was Italian, who was an Italian prisoner of war. Italian food, we're coming on to that. And he had, Dai Ginge. So it was David, and they all had. So Dai Ginge worked with my dad, and then there would be Dai the Spark. Or as you would prefer to call him, David the Electrician.

**Ed Gamble**

David the Electrician.

**James Acaster**

Yes, yes. That would be more fun for you. Did you have a nickname Carol?



**Carol Vorderman**

Yes, but I'm not telling you. Because that would go viral.

**James Acaster**

Really?

So your dream starter?

**Carol Vorderman**

Right, this is where we negotiate, right? Because.

**Ed Gamble**

I didn't, you said that you were negotiating on the mains and the desserts, but we're negotiating on the starter as well, are we?

**James Acaster**

It's all negotiation. Negotiable.

**Carol Vorderman**

Well, here's the thing. Right, it's a long lunch.

**James Acaster**

Yes.

**Carol Vorderman**

So I may put this negotiation in now, because the main. Which, I don't like main courses.

**Ed Gamble**

Oh, okay.

**James Acaster**

Fair enough.

**Carol Vorderman**

So if I were going into a restaurant, I'd have two starters.

**Ed Gamble**

Yes.

**Carol Vorderman**

But I might also have a side.

**Ed Gamble**

I think that's fine.



**James Acaster**

Yes. Fine.

**Carol Vorderman**

You think that's okay?

**James Acaster**

So you're skipping the main?

**Carol Vorderman**

I would prefer, because we're on a long lunch. So we've had the bread, that lasts an hour, doesn't it? Because we've started tanking it a little bit.

**James Acaster**

Roll back then, what are you tanking it with?

**Ed Gamble**

Yes, we normally do the drink later, but if you're tanking it.

**James Acaster**

Yes.

**Ed Gamble**

Then we can talk about it. A little arrival drink. You know?

**Carol Vorderman**

Well, I'm just, sort of, trying to replicate a Whitely lunch, really.

**Ed Gamble**

Yes.

**James Acaster**

Yes.

**Carol Vorderman**

Because they were the happiest ones.

**Ed Gamble**

Yes.

**James Acaster**

I feel very lucky that we're getting the Whitely lunch on the podcast.



**Ed Gamble**

Yes.

**Carol Vorderman**

Yes, so he particularly liked white wine.

**James Acaster**

Of course. He's not called Richard Red-ley.

**Carol Vorderman**

Whereas I probably prefer a red wine.

**Ed Gamble**

Yes.

**Carol Vorderman**

So I would probably go for a red wine. But because I don't actually drink very much, at all.

**James Acaster**

What?

**Carol Vorderman**

Not nowadays, I don't.

**James Acaster**

Not nowadays, no.

**Carol Vorderman**

No I don't, no, not at all. So at home I have, like, a little sherry glass of it. That's enough. But anyway, I'm on my dream lunch, so.

**Ed Gamble**

You're tanking.

**Carol Vorderman**

So now I'm not worrying about the hangover. Now we're just.

**Ed Gamble**

Yes, absolutely yes.

**James Acaster**

We're not going to give you a hangover. We're taking that away.



**Ed Gamble**

So when you arrive at the restaurant, and sit down. Obviously for a long lunch.

**Carol Vorderman**

No, I'm going for the sparkling water.

**Ed Gamble**

The sparkling water.

**Carol Vorderman**

Because, when I was at, do you remember the Dover Street Wine Bar?

**James Acaster**

No.

**Ed Gamble**

No.

**Carol Vorderman**

No? It's in Central London, and it was great. It was downstairs, and you could be there until, like, six in the morning. And they always had a live band. And it was owned by a Greek guy called Tony, and George. And one of the waiters, who I saw quite a lot, he always used to come, and Tony would go, 'Oh, Ouzo, Ouzo, Ouzo!' You see, if you were sitting with him. And I'd go, 'Oh, oh god. No. No, no, no.' And so, this particular waiter would come, and he'd go 'Oh, here is your Ouzo. Here is a glass of water. Water is your friend for tomorrow.' So, now, if I have a glass of wine, I have a glass of water with it as well.

**James Acaster**

Yes, your friend for tomorrow.

**Ed Gamble**

I heard though, that with Ouzo, water is not your friend the next day, because apparently, Ouzo, this might be one of those myths, crystallises in your stomach.

**Carol Vorderman**

Does it?

**Ed Gamble**

So, it gets you drunk and then crystallises in your stomach. Then, when you drink water, it basically re-dilutes the Ouzo crystals and makes you pissed again.

**Carol Vorderman**

Maybe that's why it's so popular.





**Ed Gamble**

It's the drink that keeps on giving.

**Carol Vorderman**

Well, that's interesting.

**Ed Gamble**

Drink it again in your tummy.

**Carol Vorderman**

I'll have to ask my daughter, she's a scientist. I'll ask her about that.

**Ed Gamble**

My whole theory is going to be blown apart.

**Carol Vorderman**

From the man who can't accept cash in the studio.

**Ed Gamble**

I don't handle cash.

**Carol Vorderman**

Yes, he's royal.

**James Acaster**

So, we're having red wine.

**Carol Vorderman**

So, I'm having red wine.

**James Acaster**

With the bread.

**Carol Vorderman**

But, the nicest red wine I've ever had. Now, this is a proper name-droppy thing now. I was in America, and I was on a date with my astronaut. I'll leave that there.

**Ed Gamble**

For a second, I thought that America was the name drop. You were like, 'This is going to be a name drop. 'I was in America. They get films before us.'



**Carol Vorderman**

Yes, it was a cracking night. We had a Margaux, and that was very expensive red wine. I remember that, and oh God, it was good. So, it's got to be a Margaux, because things that you like remind you of stuff, don't they?

**Ed Gamble**

Yes, totally.

**Carol Vorderman**

It's like, you know, if somebody mentions a name of someone, you know whether you like them by how your face reacts, like, you talk about Richard Whiteley, it'd be nothing but joy and stories. Then, they're other people where you go, 'Mmm.' You know what I mean?

**Ed Gamble**

We'll be looking out for that face later.

**James Acaster**

When we mentioned Joel, earlier.

**Ed Gamble**

A lovely bottle of Margaux.

**Carol Vorderman**

A bottle of Margaux. So, we're having that now.

**James Acaster**

Lovely, so that's from-,

**Ed Gamble**

You're tanking it.

**James Acaster**

You're tanking it. Now, the starters are coming.

**Carol Vorderman**

Now the starters are coming.

**James Acaster**

Do you want the astronaut with you?

**Carol Vorderman**

Yes, he can be there. Scallops. Now, I know you were discussing them, weren't you, the roe bit, the other week.



**Ed Gamble**

Yes.

**Carol Vorderman**

I would eat. Well, I think you have to really, don't you?

**Ed Gamble**

Well, you know, if it's there, I'll eat it. But, some places cut them off before they cook the scallops, right?

**Carol Vorderman**

I know. I sort of understand that, but I like the whole thing. I like it, you know, in that very '70s way, when it's in the shell.

**Ed Gamble**

Yes.

**Carol Vorderman**

I like that.

**Ed Gamble**

It's nice, because then if it's cooked in, like, garlic butter or something, a little pool of garlic butter in the bottom of the shell.

**Carol Vorderman**

It's just gorgeous. And onions.

**Ed Gamble**

And you want onions there, as well?

**Carol Vorderman**

I love onions. I could have onions with everything. I don't eat enough onions, I should eat more onions. But, when I was thinking about this, so like, fried or whatever people call it, onions.

**Ed Gamble**

Fried onions?

**James Acaster**

Shallots?

**Ed Gamble**

Caramelised onions, that one?



**Carol Vorderman**

Very nice. They go sugary, don't they, and sweet. But, the garlicks, I don't really eat enough garlic, because of the obvious reasons, and butter. So, this is my dream meal. I am the slowest eater in the world.

**Ed Gamble**

Well, it was ten hour lunches.

**Carol Vorderman**

Yes. The only person slower than me is my son, Cameron, who lives with me. He's 26 now, Cam. So, he is even slower than me. But, I am the slowest, I will always, if we all went out, including you, Benito, I will be the slowest person. But, I finish it. It might take me twice as long as everyone else.

**James Acaster**

Do people comment on it, do people get frustrated?

**Carol Vorderman**

A little bit, sometimes. Tough.

**James Acaster**

Tough luck.

**Carol Vorderman**

The waiter will always come and they'll go, 'Should I take-,' 'No.' Just because everyone else has finished, doesn't mean I have.

**James Acaster**

Hands off.

**Ed Gamble**

So, you want the scallops in the shell. How many scallops?

**Carol Vorderman**

I would say three, which would take me through about another hour. Garlicky butter and some oniony things.

**Ed Gamble**

An hour to eat three scallops, wow.

**Carol Vorderman**

There's much to discuss.

**James Acaster**

That's three mouthfuls, isn't it? That's pop pop pop.



**Carol Vorderman**

I was just thinking, maybe if the three shells went on top of a serviette on top of the plate, I could rehearse my magicians trick in miniature.

**Ed Gamble**

So, really, this whole meal is just now building up to this magicians trick, isn't it?

**Carol Vorderman**

A meal is a form of entertainment, is it not?

**Ed Gamble**

Yes, absolutely.

**Carol Vorderman**

So, other people get picky about the food. I'm not really picky about food, I should say that.

**Ed Gamble**

Yes, you said that at the top of the podcast.

**Carol Vorderman**

So, I'm not a foodie. It's a form of social entertainment.

**James Acaster**

You like the social aspect of a meal, more than the food?

**Carol Vorderman**

Every time, every single time.

**Ed Gamble**

Do you go out to dine alone, ever?

**Carol Vorderman**

No, not unless, you know, you're going up to work somewhere in a hotel, something like that. But, I don't enjoy that.

**Ed Gamble**

Would it be as long a meal if you were by yourself in a restaurant?

**Carol Vorderman**

No, probably only be about three hours. I can entertain myself, quite happily.

**Ed Gamble**

I want to know more now about the practice for the trick.



**Carol Vorderman**

Well, I've only just thought about that.

**Ed Gamble**

It's a good idea.

**Carol Vorderman**

It is.

**Ed Gamble**

Are you doing it when the scallops are still in the shell, or are you just going to do it with the shells after?

**Carol Vorderman**

After I've finished, and then I go, 'I've finished now.' James, I've finished now. Then, I've just got a little thing, because I'm building-, I've got something to you show you, which is magnificent later, after the main course. Then, I'd say, 'Right, watch this, count to three.'

**James Acaster**

One, two, three.

**Carol Vorderman**

And all the shells remain on the plate, or not.

**James Acaster**

Have they got the garlic butter in them still?

**Carol Vorderman**

Well, it depends where they remain.

**James Acaster**

Yes, so it could be. If there's pools of the garlic butter in there, that's all over me.

**Carol Vorderman**

Yes.

**Ed Gamble**

I like that you're allowing yourself one of two options of, 'there the shells remain, or not.' Or, they could be on the floor.

**Carol Vorderman**

The butter may have flown in different directions. But, you know, that's another thing. If you go out for a meal, and people sort of worry, don't they? Like, 'I've got a stain on here.' I don't worry about things like



that. Back to Richard. So, there was one very long lunch. Then, we went to Joe Allen's at the end of it, you know, in Covent Garden, underground? You know where I mean?

**James Acaster**

No, but that sounds nice.

**Ed Gamble**

The theatre post show hangout place, all the actors go to Joe Allen's.

**Carol Vorderman**

Yes, all the actors after the theatre go down there and everything. Anyway, we went down there one night, after a long lunch. Who turned up but Bianca Jagger? So, she came to sit with us.

**Ed Gamble**

It's not often we get celebrity anecdotes of this quality, Carol.

**Carol Vorderman**

We are now at magician's trick time, right?

**Ed Gamble**

Of course.

**Carol Vorderman**

So, Bianca Jagger comes over and she's sitting down, and she is the most exquisitely beautiful woman you've ever seen. Every single thing about Bianca is perfectly formed. All her clothes look magnificent, and all of that. There's me, slobbering out, there's Whiteley. He's got an egg yolk stain on his tie.

**Ed Gamble**

Are you sure that wasn't the design of the tie? It could have been.

**Carol Vorderman**

No. Well, it could have been. So, Bianca says, in her beautiful accent, which I can't do very well, 'Richard, you have this thing.' She said, 'You should take this tie and change your tie.' He said, 'No Bianca, this is part of me now.' The last thing I saw was-, so, another friend of ours was there, called Co. So, she said, 'I'll give Richard a lift back to his hotel,' because I was staying somewhere else. It's like three in the morning, Drury Lane, completely empty. I'm waving off Co, driving a Honda Civic, with Bianca Jagger and Richard Whiteley in the back-seat. I love things like that.

**Ed Gamble**

Initially, you said long lunches were good because you get to bed at a normal time.

**Carol Vorderman**

Well, I know.



**James Acaster**

Three in the morning, partying with Bianca Jagger.

**Carol Vorderman**

You have to go with the moment.

**Ed Gamble**

You do, you have to go with the flow.

**Carol Vorderman**

You do, and I don't think people go with the flow enough now.

**James Acaster**

Really?

**Carol Vorderman**

No, I don't think they do.

**James Acaster**

I think people are staying up until three o'clock still.

**Ed Gamble**

We've had some good long lunches.

**James Acaster**

We've had some good long lunches, we go with the flow.

So then, main course is going to be another starter, is that right?

**Carol Vorderman**

Yes.

**James Acaster**

Okay.

**Ed Gamble**

So, you finish the scallops after an hour. Do you then want the next starter straight away, or do you want to relax, drink some more Margaux?

**Carol Vorderman**

Again, it depends. So, if other people want their main course before I have my next starter, that's fine, because they take longer on a main course. So, I'm very happy with that, just go out and we have a good laugh. So, we have our gays and girls lunches, or used to. They were long lunches. So, that's like





Gok, Alan Carr, Paul O'Grady, various others, and me and Sally Lindsay. They would be like 12 hours, they would be hilarious.

**Ed Gamble**

Everyone on that table can talk.

**James Acaster**

Yes.

**Carol Vorderman**

Literally. Then, when we were moved away from the restaurant, you know, after about 5 hours-, sometimes, they actually kicked us out. Then, we'd go to wherever, it just got messy, but very funny.

**James Acaster**

What a great gang.

**Ed Gamble**

That is amazing.

**James Acaster**

What a brilliant gang.

**Carol Vorderman**

Yes, it's a lovely gang. So, that's why I favour all of that. So, we're moving on to my starts. You're having your mains, what would you be having by this time?

**James Acaster**

I'm having chorizo broccoli pasta.

**Carol Vorderman**

Are you, every time?

**James Acaster**

Yes, yes, every time.

**Ed Gamble**

I'd probably have, like, a massive steak, that's supposed to be for two people.

**Carol Vorderman**

Do you eat a huge steak?

**Ed Gamble**

I can do that, yes. I cook them at home, sometimes.



**Carol Vorderman**

Doesn't it sit in your tummy?

**Ed Gamble**

Yes.

**James Acaster**

That's what he likes about it. He drinks some water and eats it again.

**Carol Vorderman**

Do you have, like, two stomachs, like a cow? Or, does a cow have four?

**Ed Gamble**

A cow's got four, right? All the cud goes into the same stomach, for me. If I'm doing a barbecue at home, I can buy, like, massive steaks.

**James Acaster**

Fred Flinstone.

**Carol Vorderman**

But, do you go-, sometimes, all the blood then rushes to your stomach, doesn't it? That doesn't work well on podcasts, when you just do that vacant look.

**Ed Gamble**

Yes. But, if I'm at home, that's fine, because that's the look I do at home anyway.

**Carol Vorderman**

Is it?

**Ed Gamble**

So, I just go and sit on the sofa. But, if I'm preparing a big steak for me and my wife, she likes steaks. But, I'll do, like, two massive steaks on the barbecue, like, slice them up, present them on a big serving dish, which is key, because then you can get more than one steak, because it's all one big portion. She just takes her time with it.

**Carol Vorderman**

Like, a little quarter, and you have three quarters of two steaks?

**Ed Gamble**

Yes, but she assumes she's got a whole one, because she's taking ages on hers.

**James Acaster**

He's tricking his wife. He's tricking his wife, this guy.



**Carol Vorderman**

That is clever. So, I am going for the big prawns, that they're, like, butterfly chopped. Then, they're spread out, like that. And, onions. Well, am I allowed two sides if I only have one starter?

**James Acaster**

I reckon if you're not having a main course, you can have two starters and two sides.

**Carol Vorderman**

Two starters and two sides. So, two starters in total and two sides.

**Ed Gamble**

Yes. You've got the scallops and the prawns, with onions.

**Carol Vorderman**

I'm happy about that, because sometimes in a hotel, I don't order a main course, I just order the sides. I prefer the sides, to be honest. So, my sides are lovely tomatoes and red onion.

**James Acaster**

Lovely tomatoes, yes.

**Ed Gamble**

You weren't lying about the onions.

**Carol Vorderman**

Then, the other one is a divided one. So, it's got mashed potato, and my favourite vegetable of all time, which, once October comes, I eat every single day. What is that vegetable?

**James Acaster**

Okay, is this in the quiz book?

**Ed Gamble**

Once October comes. Butternut squash?

**Carol Vorderman**

No. Nothing fancy, nothing fancy.

**James Acaster**

Leeks?

**Carol Vorderman**

Getting close. Sprouts.

**Ed Gamble**

Sprouts



**James Acaster**

Yes.

**Carol Vorderman**

King, and queen, and baby of vegetables.

**Ed Gamble**

The three genders.

**Carol Vorderman**

I will often buy a bag of sprouts a day.

**Ed Gamble**

Sorry Carol, you just hit on the thing that will makes us laugh the absolute most. I don't know why that's so funny.

**Carol Vorderman**

Sprouts?

**Ed Gamble**

No, but, king, queen or baby.

**James Acaster**

King, queen and baby of the vegetable world. It's very funny, like it's a phrase that already exists.

**Ed Gamble**

I've not forgotten that they're the baby of the vegetable world.

**James Acaster**

Recently, the film director William Friedkin died, who made The Exorcist and The French Connection. I've been watching loads of interviews with him, and he says stuff that sounds like it's a phrase, but no one's ever said it before. One is that he went off on, like, you know, he started off in a familiar place, where he was like, 'Fuck them and the horse they rode in on,' and then he added, 'And the ship that brought them here, and the dog that walks behind.' That really made me laugh.

**Carol Vorderman**

I like it.

**James Acaster**

There was another time, he was asked, it was almost like, 'Al Pacino said he didn't like the changes you made to his character,' and he interrupted them by saying, 'I don't give a flying fuck into a rolling doughnut what Al Pacino thinks.' So, stuff that sounds like a phrase, but it's not really. So, they're now the king, queen and baby of this.



**Carol Vorderman**

Of the vegetable world.

**Ed Gamble**

We're going to use that, yes. How do you like your sprouts prepared?

**Carol Vorderman**

Well, what I normally do at home is I buy them already trimmed, and they come in a little plastic bag, don't they? So then, I pierce the plastic bag, put it in the microwave for 3 minutes.

**James Acaster**

You microwave your sprouts?

**Carol Vorderman**

Yes, and they're gorgeous. So, you don't have all the water interference, when you steam them. Obviously, you can roast them as well, which I often do. But, if it was for this, I would go with the steamed, microwaved sprouts.

**James Acaster**

You want microwaved sprouts?

**Carol Vorderman**

Quite simple, yes, with black pepper, salt-, I do like salt, I know it's bad for you. And butter, I'm going heavy on the butter today.

**Ed Gamble**

Welsh butter on the sprouts, as well?

**Carol Vorderman**

Welsh butter on the sprouts.

**James Acaster**

So, you're piercing the bag, putting it in the microwave. Then, I guess, you're taking them out and then salt and pepper and butter after they've been cooked.

**Carol Vorderman**

Obviously, yes, after the microwave, after this intense cooking escapade. I really hate cooking. I had to do it from the age of ten, I had to do tea, as we call it, every night. You know, my dad would come in at quarter to six and tea had to be on the table. In the days when we all had sliced bread and butter, you know, chopped up. If it was posh, you'd do it like a triangle. But, you had to slice it. I was so good at cutting bread and butter. And, like, lace doilies. So, I cooked all those years, and then, when the kids were older, I just thought, 'I bloody hate cooking.' I really don't like it. I did win star baker apron, though.



**Ed Gamble**

Did you?

**Carol Vorderman**

Yes. I can cook, don't want to cook. That's me.

**Ed Gamble**

You're bringing up bad memories for James.

**Carol Vorderman**

Why?

**Ed Gamble**

He had the worst celebrity bake off appearance of all time.

**Carol Vorderman**

Did you? Did you come last?

**James Acaster**

Well, they don't that make that official, but it was implied.

**Ed Gamble**

It was really bad, Carol.

**Carol Vorderman**

What was your show stopper?

**James Acaster**

I made Wicksteed Park out of meringues.

**Ed Gamble**

I mean, they were all show stoppers in a way. As in, they should have stopped the show.

**Carol Vorderman**

Was it that bad, James?

**James Acaster**

It was pretty bad.

**Carol Vorderman**

Was it?

**James Acaster**

Yes.



**Carol Vorderman**

Mine was wonderful.

**Ed Gamble**

Mine was fine, so we've got the full gamut here.

**James Acaster**

The full range.

**Carol Vorderman**

I should've worn it, shouldn't I? I should've worn my star baker apron.

**Ed Gamble**

That would have been amazing.

**Carol Vorderman**

Can I tell you about my show stopper?

**James Acaster**

Yes, go on, let me hear about it.

**Carol Vorderman**

My show stopper, it was all about your favourite bit of leisure time, relaxing time. So, of course, everyone goes, 'Bath, I'll have a glass of champagne in the bath.' I thought, 'That is what I would do.' But, I wanted to think of something different, about proper leisure time. So, I made a cake, like, the size of a bath, not a big bath. But, that was the cake, rather than a little one. Then, I put fondant icing all the way through, like a roll top bath, and all of that, and then the champagne. Everyone else is boring and goes, 'I bought this icing that's done in a champagne.' Oh, no. So, I got Rob Rinder to strip a Ken and a Barbie. I put Ken and Barbie in the bath, and then, you had to pour a bottle of champagne into the bath, and drink it out of straws, before you're allowed to eat the cake.

**Ed Gamble**

That's good. Was Rob Rinder on the show with you?

**Carol Vorderman**

Yes. I didn't just happen to have him.

**Ed Gamble**

Well, we needed to get Rob Rinder to strip Ken and Barbie, because he's the guy that does that for people.

**James Acaster**

He's the guy that will strip a Ken and a Barbie. To be fair, that would make sense. I've met Rob Rinder, I'm sure he would happily strip a Ken and a Barbie for anyone who asked him.



**Carol Vorderman**

He stripped Ken and a Barbie for me, and then, you had to drink the champagne, because it's like a party game. Drink the champagne, and everyone's involved, out of your straws. Then, you chop the cake. By that time, the champagne has, kind of, gone through the fondant icing, taken a lot of the sugar through, and it's not a dry cake, it's quite moist.

**Ed Gamble**

Did you come up with that yourself?

**Carol Vorderman**

Yes.

**James Acaster**

I mean, that deserves star baker, that does. I mean, I was nowhere near any of that, if I'm honest. I'll be completely honest. These prawns, we haven't heard much about the prawns. We've moved on to the sides.

**Carol Vorderman**

Well, I like the ones-, you know when you order an Indian, and they go, 'You can have a normal prawn, or you can have a big, fat Mm-mm'

**James Acaster**

What?

**Carol Vorderman**

'Mm-mm prawn.'

**Ed Gamble**

Tandoori?

**James Acaster**

I do not know what word you are replacing.

**Carol Vorderman**

You know, it's like with everything. When it's over the top, you go, 'It's a Uh-uh.'

**James Acaster**

Fucking?

**Carol Vorderman**

F off dress, or an f off thing.





**Ed Gamble**

They say that to you in the Indian restaurant, do they? 'You can have a normal prawn, or you can have a big, fat, fuck off prawn.'

**Carol Vorderman**

Yes, but everyone knows what that means, don't they? You know what I mean immediately.

**James Acaster**

Well, eventually, when we got down to what it was. Is it off brand for you to swear, Carol?

**Carol Vorderman**

I think that is very expressive, because everyone knows what that is. It's like the king, the queen and the baby of prawns.

**Ed Gamble**

Do people use that phrase? If you don't mind me dwelling on it.

**James Acaster**

The king, queen, and the-

**Ed Gamble**

No, the big fat fuck off prawn.

**Carol Vorderman**

Well, I do.

**Ed Gamble**

No, I know people use it, but use it to describe size. But is that because when you see it, it's so big, you go, 'Fuck off.' Is that why?

**Carol Vorderman**

No, because it's a fond form of those words.

**Ed Gamble**

Yes.

**Carol Vorderman**

And there's a bit difference between, like, a scowly version.

**Ed Gamble**

Yes.

**Carol Vorderman**

Or, like, a happy version.



**Ed Gamble**

'Oh, fuck off.'

**Carol Vorderman**

No, not like that.

**Ed Gamble**

Oh.

**Carol Vorderman**

It's, like, a-, like that.

**James Acaster**

You said it a little bit.

**Ed Gamble**

You said it a little bit.

**James Acaster**

What I love about this is that you've introduced this phrase into the conversation-,

**Carol Vorderman**

You two have said it, like, twenty times.

**Ed Gamble**

But you're refusing to say it, yes.

**James Acaster**

But are the most reluctant one to say it. You can swear on this podcast.

**Ed Gamble**

But you don't want to-,

**James Acaster**

But do you think your fanbase would not like it if you swore?

**Carol Vorderman**

No, it's not that. I don't think about things like that. Do you remember Tom O'Connor?

**James Acaster**

Yes, Tom O'Connor.

**Ed Gamble**

Yes.



**Carol Vorderman**

Lovely Tom O'Connor. So, Tom used to be on Countdown all the time in Dictionary Corner.

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**Carol Vorderman**

And he always used to go, 'Oh,' like that because-, he'd go-, so, he used to have this story. So, he went to this wedding, went to a do, you know, in his suit. And he said, 'Oh, and I went to this wedding, and I said to the girl, you know, "Oh, I've missed the bride." She said, "Oh, yes, she had a great dress, Tom. It was fantastic. And so, it was, like, all dead white, and it had a fuck off skirt.'" So every time, which I thought was a brilliant description.

**Ed Gamble**

Yes, it's lovely.

**James Acaster**

Yes.

**Carol Vorderman**

We all know what that means.

**James Acaster**

Yes.

**Ed Gamble**

Yes. Also, that's just a description of a wedding dress.

**Carol Vorderman**

Yes. So, every time Tom came in, he just used to do the thing with his hands. He used to go, 'Oh, and a fuck off skirt.'

**James Acaster**

So, he was at a lot of weddings, Tom O'Connor.

**Carol Vorderman**

So, every time I think of it, I think of that. I love Scousers.

**Ed Gamble**

Yes. Oh, it's funny.



**Carol Vorderman**

Yes, I love that. Oh, I was going to tell you a story about a skirt. No, that's probably very rude actually.

**James Acaster**

You can't tell that one. Is that the story of how you got your nickname?

**Carol Vorderman**

No, I'm not going to tell you that one. That was a Leeds story.

**James Acaster**

I want to get this nickname out of you.

**Carol Vorderman**

Well, you're not going to.

**Ed Gamble**

I don't feel like you are.

**Carol Vorderman**

No, I don't think he is either somehow. Yes.

**Ed Gamble**

Yes.

**James Acaster**

So, just to-, I mean, we'll recap it all at the end I guess, but-,

**Carol Vorderman**

Oh, I've got a funny Scouse story.

**James Acaster**

Yes, please. Yes.

**Carol Vorderman**

Okay. Really funny Scouse-, last time I went up there. So, you've got to understand, I grew up in North Wales, that strip of North Wales that's a third Scouse really.

**Ed Gamble**

Yes.

**James Acaster**

Yes.



**Carol Vorderman**

Rhyl, I went to school in all my life. You know-,

**James Acaster**

Oh, man, I had a bad gig there.

**Carol Vorderman**

Did you?

**James Acaster**

And it destroyed me.

**Carol Vorderman**

Really?

**James Acaster**

Yes, I supported Milton Jones. They absolutely destroyed me.

**Carol Vorderman**

Did they? The audience?

**James Acaster**

Heckled me to high heaven, yes.

**Carol Vorderman**

They didn't, did they?

**James Acaster**

Oh, yes, they showed me.

**Carol Vorderman**

You've never been back.

**James Acaster**

I've never been back.

**Carol Vorderman**

I understand. So, Liverpool is up the road. So, you'd go to Liverpool for the night out, and all that, kind of, thing. The last time I went, I went to a big do. It was Jamie Carragher, and it was to raise money for-, I think it was a local hospice, it could've been a hospice. But anyway-, it was this big gig-,

**James Acaster**

Lovely.



**Carol Vorderman**

At the Titanic Hotel. Have you been there?

**James Acaster**

Yes.

**Carol Vorderman**

Stunning. So, there were about 500 people who'd paid money. Rod Stewart was there, Pixie Lott was singing on a-, so, not a huge venue, but a lot of people. So, Rod was over on the next table, and I've known him for light years. Anyway, part of the thing is you go, don't you, and then you go from table to table and you have selfies, and all of that. And everyone's going, 'Oh, Carol come 'ed,' 'Oh, it's Carol. Oh, we love Vorders,' you know, and all of this. I absolutely loved it. So, we'd go round, the night's getting longer and longer. I'm having a great time.

**James Acaster**

Yes.

**Carol Vorderman**

Then I go to this-, and this woman goes, 'Oh, Carol, come 'ed. Oh, it's Vorders,' she's going. She said, 'Come here.' So, I'm going there, and we're, like, arm in arm, me and this woman. And she goes, 'See him there?' And she pointed to this bloke on the table who was, like-, I don't know, in his 30s or something. She said, 'You've been in his wank bank for six years. Can he have a selfie?'

**Ed Gamble**

I mean, I was going to say there are a lot of questions we can ask about that story, but I don't think we will.

**James Acaster**

Nothing we know. I think we already know the answer to them. The guy used to wank over you.

**Carol Vorderman**

Oh, it was very funny though. It's a classic. It is a classic

**Ed Gamble**

Well, six years is very specific.

**James Acaster**

Yes.

**Carol Vorderman**

I know. Anyway, I did have the selfie and told him not to laminate it.

**Ed Gamble**

Right, well.



**James Acaster**

He doesn't need to, it's on his phone.

**Carol Vorderman**

There we go. That's life.

**James Acaster**

Straight on the screen.

**Ed Gamble**

That's life?

**James Acaster**

That's life.

**Ed Gamble**

Did you just wrap up that anecdote by saying, 'That's life?'

**James Acaster**

'Anyway, that's life.'

**Ed Gamble**

It's no one else's life, Carol.

**Carol Vorderman**

I went over and told Rod, he said, 'Oh, I've got to go over and shake his hand.' I said, 'I wouldn't advise it.'

**James Acaster**

Your dream drink? If we haven't put you off. I mean, do you just-, you want it to be the one?

**Carol Vorderman**

I've done it. The Margaux.

**James Acaster**

Margaux all the way through.

**Ed Gamble**

So, you can have throughout. Yes, you can have that throughout.

**Carol Vorderman**

Oh, yes.



**Ed Gamble**

But if you wanted another drink, do you switch it up ever?

**Carol Vorderman**

Well, I would drink champagne. Bollinger is my-, two, thank-,

**Ed Gamble**

We'll give you a bottle of Bolly.

**Carol Vorderman**

Oh, well, thank you. That's very kind.

**Ed Gamble**

Yes, we'll sling that on there.

**Carol Vorderman**

Thank you.

**Ed Gamble**

No problem.

**James Acaster**

Well, I mean, we're, kind of, at the dessert, even though it's been-, it's been a roller-coaster ride.

**Carol Vorderman**

Yes, it's been very-,

**James Acaster**

And but, you promised us the more negotiations here.

**Carol Vorderman**

Yes.

**James Acaster**

So-,

**Carol Vorderman**

I am not going to say, happily for you, cheese board.

**James Acaster**

Thank you so much.

**Carol Vorderman**

Because I don't like cheese.





**James Acaster**

No.

**Ed Gamble**

Oh dear.

**James Acaster**

Good on you.

**Carol Vorderman**

I would eat it about once a year, I'd have a cheese board.

**James Acaster**

Yes.

**Carol Vorderman**

Because I couldn't think of anything else. But I'm also not into puddings.

**James Acaster**

Okay. This is-,

**Carol Vorderman**

So, this is the negotiation because long lunch. So, we started around 2, 2:30 ish.

**James Acaster**

Oh, okay, I'm a bit nervous about this.

**Carol Vorderman**

So, now we're at about 6.

**James Acaster**

Yes.

**Carol Vorderman**

So, I would go for a, sort of, very specific afternoon tea with-, because a restaurant-, I live in Bristol, and I've seen them serve afternoon tea with dry ice on it, so it, like-, you know, when it-, what do they call it when it's on, like, different levels?

**James Acaster**

Yes, like, a tiered-,

**Ed Gamble**

Yes, I know what you-, yes.



**Carol Vorderman**

Tiered thing. And then they put dry ice, and it all, sort of, tumbles like that.

**James Acaster**

Yes.

**Carol Vorderman**

Again, it's about the performance of the food. So, I was thinking then I could have little mini this, and mini that. Because I'm not into puddings, and I don't really understand why people eat puddings.

**James Acaster**

What? You don't understand why?

**Carol Vorderman**

No, I don't.

**Ed Gamble**

But you're picking an afternoon tea, which presumably has, like, multiple different cakes and tarts on there, right?

**Carol Vorderman**

Well, I'm taking the sandwiches away. So, that's exactly the point. So, there'd be, like, the little things, you know, that you buy in Marksies for Christmas.

**Ed Gamble**

Yes.

**Carol Vorderman**

And you have twelve, like, little chocolate flapjacks or something like that.

**Ed Gamble**

So, you'd put some of those on there.

**Carol Vorderman**

It's that, yes. So, that then you can make it last for a couple of hours.

**James Acaster**

Lovely.

**Carol Vorderman**

And I could be kind and offer you my tiered thing with the dry ice.

**James Acaster**

And I would accept that invitation.



**Carol Vorderman**

You would, wouldn't you?

**James Acaster**

Yes.

**Carol Vorderman**

So, I think on it, I'd have-, they're all the little mini ones, I'd have an Eton mess type of thing. I like that. A little trifle. I love trifle.

**James Acaster**

A little trifle.

**Carol Vorderman**

Yes. I do like a trifle. I used to be really good at trifles.

**James Acaster**

Well, then you must understand why people eat desserts if you like a trifle.

**Carol Vorderman**

Well, yes, but you go, 'Oh, I'll have a pudding,' and then you have one thing.

**Ed Gamble**

Yes.

**Carol Vorderman**

That's what I don't understand.

**Ed Gamble**

Right, but you like dessert because you picked-,

**Carol Vorderman**

No, more often than not I wouldn't have one.

**Ed Gamble**

You are in the process of picking about five different desserts-,

**Carol Vorderman**

Yes, I am.

**Ed Gamble**

Presented on a dry ice-,



**Carol Vorderman**

But they're more tastes, I would say.

**Ed Gamble**

Yes, little tastes.

**Carol Vorderman**

Little tastes.

**James Acaster**

But when you described how much you like a trifle, you closed your eyes, you were, like-,

**Carol Vorderman**

Yes, I do like a trifle. I used to make trifle all the time on a Sunday.

**James Acaster**

Yes.

**Carol Vorderman**

Back in the day. I was going to tell you about my stepfather. So, he was a prisoner of war, Italian prisoner of war.

**James Acaster**

Wow.

**Carol Vorderman**

So, my father was in the World War 2 in the Dutch resistance border-men. Anyway, they split up. And then when I was about nine, my mum remarried in North Wales. My dad, I called him, and I loved him. And he swore-, every third word he swore. And he was, like, loud, and he'd laugh all the time. And his name was Gabriel Arizi. I called him my dad, my stepfather. So, every Friday we'd cook Italian food. And back in the '70s, you know, the only olive oil you could buy was from Boots chemist, and that was-, you warmed it up on a teaspoon, poured it in your ear to get rid of the wax.

**James Acaster**

Yes.

**Carol Vorderman**

That was it.

**Ed Gamble**

Yes.



**Carol Vorderman**

Otherwise, it was, like, vegetable oil and butter, is what people would cook with. But my dad on a Friday night, he'd get tomatoes pure, as he called it, tomato puree. Because people couldn't buy that, but he went to Italy every year and brought back-

**Ed Gamble**

Nice.

**Carol Vorderman**

Like, gallons of olive oil and Italian food. And so, he'd get steak, bash it with the hammer-, and I would help him all the time on a Friday because I cooked through the week, and then Friday was Italian night. We'd bash, bash, bash. And then we had proper parmesan, not the stuff that you had in a dry tube that smelled like sick. Not like those. Like, proper grated parmesan, breadcrumbs, because you'd save the bread from the week before and then crumb it all, and then mix it all up, beat an egg. So, it was flattened steak. So, I suppose it's, like, Milanese really. And then put it in the egg, and then put it in this, like, fresh breadcrumbs and parmesan, then we'd fry it in olive oil. And then at the same time, chop a lot of peppers up, and then put it in this, sort of-, it became almost sludgy really, but it was so tasty. Of tomato puree and olive oil. And it just used to sit on the AGA cooker, that he'd found in a house that he was doing up, brought it home, put it in. And that was just bliss.

**Ed Gamble**

Yes, that sounds amazing.

**James Acaster**

Yes.

**Carol Vorderman**

And that was-, like, Friday night would always be that.

**James Acaster**

Oh, well, lovely.

**Carol Vorderman**

And there was something lovely about you had the same thing on a Monday. Every Monday you had the same thing, every Tuesday you had the same thing. And, of course, you always back then because there wasn't processed food. You had to cook it from fresh. Now everyone goes, 'Oh, I cook from fresh.' Well, you had to then.

**Ed Gamble**

Yes.

**Carol Vorderman**

So, he was brilliant.



**Ed Gamble**

There's something quite Italian about these long lunches that you like as well.

**Carol Vorderman**

I think there is.

**Ed Gamble**

It feels quite Mediterranean, and yes.

**Carol Vorderman**

Yes, and, sort of, just chilled.

**Ed Gamble**

Yes.

**Carol Vorderman**

Rather than being fussy about, 'Oh, and have we had-, you know, have they served us properly?' And all of that. You just dig in.

**Ed Gamble**

Yes.

**James Acaster**

And with these desserts, you've got the trifle, you've got the-,

**Ed Gamble**

Eton mess.

**James Acaster**

Eton mess.

**Carol Vorderman**

Yes. Lemon meringue I like as well.

**James Acaster**

Lemon meringue.

**Ed Gamble**

Lemon meringue.

**Carol Vorderman**

Yes.



**Ed Gamble**

One of those little chocolate flapjacks from M&S?

**Carol Vorderman**

No, I'm not keen on chocolate really.

**James Acaster**

No?

**Carol Vorderman**

No, I'm cheap to keep, you see.

**James Acaster**

You're cheap to keep?

**Carol Vorderman**

I am very cheap to keep. I do like a bit of ice cream, and I do like lemony stuff. And then I said to Jules, my friend who I was telling you about earlier, because she's disappointed she can't be here, and she said that I've got to choose food that she likes, and I said no.

**James Acaster**

She's a fan of the pod.

**Carol Vorderman**

But I said that I would allow on the afternoon tea tiered thing.

**James Acaster**

She's allowed to come for this bit.

**Carol Vorderman**

A Viennese whirl dipped in chocolate.

**Ed Gamble**

Okay.

**Carol Vorderman**

But I wouldn't eat it.

**Ed Gamble**

Well, thank you for your contribution, Jules.

**James Acaster**

Yes, thank you, Jules.



**Carol Vorderman**

But she's weird. She likes things like that.

**James Acaster**

Yes?

**Carol Vorderman**

So, yes.

**James Acaster**

Has she got a nickname?

**Carol Vorderman**

Jules. Ju-les.

**James Acaster**

Ju-les, yes. Lovely.

**Carol Vorderman**

Yes.

**James Acaster**

I mean, I was really scared for a bit there we weren't going to get a dessert, it was going to be-,

**Ed Gamble**

No, it's a great dessert.

**James Acaster**

I thought you were eating all the way through to dinner and having another meal, and I was going to-,

**Carol Vorderman**

No.

**James Acaster**

You know, not see any puddings here, but there's just-,

**Carol Vorderman**

No. Do you like a pudding?

**James Acaster**

Love them.

**Ed Gamble**

He loves them.





**Carol Vorderman**

Are you sweet tooth?

**James Acaster**

Yes.

**Ed Gamble**

I think I'd go for something more like what you've picked. Like, the little tastes of things.

**Carol Vorderman**

Tastes.

**Ed Gamble**

Yes, or a cheese board.

**Carol Vorderman**

But we'd have to have-, you know, you want that performance again, don't you? So, whoever's-, you know, who's there for serving, I could offer you, James, if you could have a selection, but before that we have to have more dry ice.

**James Acaster**

Bring the dry ice along.

**Ed Gamble**

Yes.

**James Acaster**

Yes. I'll keep you stocked up on dry ice, don't worry.

**Carol Vorderman**

Would you?

**James Acaster**

Fully stocked.

**Carol Vorderman**

As the genie?

**James Acaster**

Yes.

**Ed Gamble**

Yes.



**James Acaster**

Fully stocked up on the dry ice.

**Carol Vorderman**

Marvellous.

**James Acaster**

Maybe I'll pump in some more when you do the tablecloth trick.

**Ed Gamble**

Now, does the dry ice not, sort of, trigger memories of Stars In Their Eyes? When they bring the dessert over.

**Carol Vorderman**

Yes, well, it might tune me into the song.

**James Acaster**

That's why-, if I may-,

**Carol Vorderman**

Yes.

**James Acaster**

That's why the dessert is to Cher.

**Carol Vorderman**

I've seen what you did there.

**Ed Gamble**

That's great. It's just good stuff.

**Carol Vorderman**

Genius.

**Ed Gamble**

Let's cut that out, please.

**James Acaster**

Thank you.

**Carol Vorderman**

Absolute genius from this something Spankees.



**Ed Gamble**

Benito, if you could just cut that out, that would be great.

**James Acaster**

Retro Spankees.

**Carol Vorderman**

Retro Spankees.

**James Acaster**

Yes.

**Carol Vorderman**

You could have a Retro Spankee pudding, couldn't you?

**Ed Gamble**

Yes.

**Carol Vorderman**

'I'll have a Retro Spankee, please.'

**Ed Gamble**

That's what that guy calls it when he watches old episodes of I'm a Celebrity.

**James Acaster**

Hopefully I've got access to the retro spank bank. I hope I've remembered my pin number.

**Ed Gamble**

Well, the pin number for the retro spank bank is one big one and five small ones.

**Carol Vorderman**

You're very naughty.

**James Acaster**

Good, isn't it? It's good fun.

**Carol Vorderman**

Mine was an innocent tale.

**James Acaster**

Wait, what?

**Ed Gamble**

Carol, what are you talking about?



**James Acaster**

'It was an innocent tale.'

**Carol Vorderman**

It was funny though.

**James Acaster**

Yes, it was funny.

**Carol Vorderman**

It was so funny.

**Ed Gamble**

It was funny.

**James Acaster**

No one's arguing it. We laughed a lot. But no innocent tale- Has ever included the phrase, 'You've been in his wank bank for six years.'

**Carol Vorderman**

I know. 'Can I have a selfie?'

**Ed Gamble**

You said at the beginning, to be fair-,

**Carol Vorderman**

Yes.

**Ed Gamble**

'You don't have to be polite with me.' So-,

**Carol Vorderman**

Well, I did, yes, true.

**Ed Gamble**

Yes, and-

**Carol Vorderman**

And I maintain that, yes.

**Ed Gamble**

Yes.



**James Acaster**

I'm going to read your menu back to you now.

**Carol Vorderman**

Okay.

**James Acaster**

See how you feel about it.

**Carol Vorderman**

Okay, go on.

**James Acaster**

So, this is a long lunch.

**Carol Vorderman**

Long lunch.

**James Acaster**

You would like sparkling water with a jug of fresh lime juice.

**Carol Vorderman**

Correct.

**James Acaster**

And you want Margaux red wine from the beginning. You're tanking.

**Carol Vorderman**

I think so, yes. Well, I'm not tanking, but, you know, yes, I like Margaux, yes.

**James Acaster**

Poppadoms or bread? You chose bread with yellow Welsh butter and salt crystals.

**Carol Vorderman**

Yes.

**James Acaster**

Starter-, part one of the starters, three scallops with the roe, in their shells with garlic butter and onions.

**Carol Vorderman**

Yes, followed by a mini magician's trick.

**James Acaster**

That's when you're doing the magician's trick. Oh, yes, with the mini one.



**Ed Gamble**

Yes, that's-

**Carol Vorderman**

Yes, James.

**James Acaster**

The mini one with the-,

**Ed Gamble**

The mini one with the-, yes.

**Carol Vorderman**

I think we made that quite clear.

**Ed Gamble**

Yes, I think it was very clear that-

**James Acaster**

Absolutely. With the shells. Second starter. We didn't really get into this, but big prawns butterflied-

**Ed Gamble**

Do you know the proper name?

**James Acaster**

And more onion.

**Carol Vorderman**

Yes.

**James Acaster**

Big fuck off prawns.

**Carol Vorderman**

Thank you.

**James Acaster**

Would you ever have big fuck off butterflies prawned?

**Carol Vorderman**

That's what I want, yes.

**James Acaster**

Yes. Curled up with like prawns.



**Ed Gamble**

Yes.

**James Acaster**

Sides. Lovely tomatoes and red onions.

**Carol Vorderman**

Correct.

**James Acaster**

Mashed potatoes and sprouts.

**Carol Vorderman**

Yes.

**James Acaster**

Salt and pepper and butter.

**Carol Vorderman**

Lovely.

**James Acaster**

The sprouts are done in the microwave.

**Carol Vorderman**

I love sprouts. I literally- some weeks I have, like, sprouts every night.

**James Acaster**

What?

**Carol Vorderman**

So, I will have a bag of sprouts, shove it in the microwave, and then I'll mix it with a little bit of curry, or something like that.

**James Acaster**

Curry and sprouts?

**Ed Gamble**

Fucking hell, Carol.

**James Acaster**

Fucking hell, are you trying to join the astronaut in space?



**Carol Vorderman**

I love sprouts.

**James Acaster**

Yes.

**Carol Vorderman**

And Richard used to love sprouts. We were Christmas babies, so it was a-, I think it's a thing.

**Ed Gamble**

That's what I call the sprouts.

**James Acaster**

Christmas babies? Yes.

**Carol Vorderman**

Yes, exactly.

**Ed Gamble**

Christmas babies.

**James Acaster**

Christmas babies.

**Carol Vorderman**

Yes, love sprouts.

**James Acaster**

That's why they're the king, and the queen, and the Christmas babies.

**Ed Gamble**

For someone who said you don't eat too much bread because it really hits your stomach, you're eating sprouts mixed with curry.

**Carol Vorderman**

No, sprouts, they're amazing.

**Ed Gamble**

Oh, look, I love sprouts. And bread.

**James Acaster**

Oh, they're delicious, but, like-,





**Ed Gamble**

Every night.

**James Acaster**

I've never met someone who has sprouts every night and sometimes mixes it with curry.

**Carol Vorderman**

No, I have an obsession with sprouts.

**James Acaster**

Yes. Well, you're getting them here. Drink. Obviously, you're having the Margaux all the way through, but also chucking in a bottle of Bolly here.

**Carol Vorderman**

Bolly, yes, defo.

**James Acaster**

And then there's dessert. An afternoon tea, take the sandwiches away, and we've got a mini Eton mess, a mini trifle, lemon meringue, bit of ice cream, Viennese whirl dipped in chocolate for Jules, and it's all got dry ice coming out of it, which I'll top up whenever you need.

**Carol Vorderman**

You'll top up because you're a genie.

**Ed Gamble**

Yes.

**James Acaster**

Yes. And then we're talking big tablecloth trick at the end.

**Carol Vorderman**

Yes.

**Ed Gamble**

Yes.

**James Acaster**

Straight down into a bar.

**Carol Vorderman**

And then we're thrown out of the restaurant.

**Ed Gamble**

Yes.



**James Acaster**

Yes, and then we chuck you out.

**Carol Vorderman**

Boom.

**Ed Gamble**

Off to the pub.

**James Acaster**

Yes.

**Carol Vorderman**

So, I'm very happy.

**Ed Gamble**

Yes, that's a great menu.

**James Acaster**

That sounds great.

**Ed Gamble**

And I love that we've-, yes, we've finally got a long, long lunch on the podcast. That's perfect.

**Carol Vorderman**

Yes.

**James Acaster**

Yes.

**Ed Gamble**

Thank you very much, Carol.

**Carol Vorderman**

Well, thank you both.

**James Acaster**

Thank you, Carol.

**Carol Vorderman**

I'm hungry now.

**Ed Gamble**

Well, there we are, James. A fantastic chat and a brilliant menu from Carol Vorderman.



**James Acaster**

An episode for the wank bank.

**Ed Gamble**

It was lovely to have Carol in the dream restaurant.

**James Acaster**

Sorry, I'll hold my hands up, I don't know what that phrase means. I was pretending when Carol was talking about it, but I'll have to look it up later, what it means.

**Ed Gamble**

Okay.

**James Acaster**

I assume he's positive.

**Ed Gamble**

Well, yes.

**James Acaster**

So, I'm using it-, but I'll look it up later.

**Ed Gamble**

Yes, okay. Thank you, James. Carol, of course, did not say Alphabetti spaghetti-,

**James Acaster**

Thank you, Carol.

**Ed Gamble**

So, she can stay well within the dream restaurant. And it was lovely to chat to Carol. And her new book, Perfect 10 Quiz Book. Carol Vorderman's Perfect 10 Quiz Book is out on the 14th of September.

**James Acaster**

Check out the podcast as well, Perfect 10 with Carol Vorderman.

**Ed Gamble**

Yes, go and check out all of that stuff. Also, if you like books, I've got one coming out in October. Ed Gamble is the name of the author, and the book is called Glutton: The Multi-Course Life of a Very Greedy Boy. That will be available everywhere you get books. You can pre-order now. You can pre-order the audiobook, which will be available from all those places.

**James Acaster**

Yes.



**Ed Gamble**

Just go and buy it. It is good.

**James Acaster**

It's going to be so good. I know it's going to be good. I'm really looking forward to getting it.

**Ed Gamble**

Thank you.

**James Acaster**

Also, if I may, I'm on tour and we've announced new dates for next year, and there are still tickets for them. So, you know, if you live in Liverpool, Nottingham, and some other places that I can't remember-

**Ed Gamble**

Yes.

**James Acaster**

Then please come in.

**Ed Gamble**

If you live in Liverpool and you see there are tickets available, you'll probably go, 'Oh, there are fuck off loads of tickets left.'

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**James Acaster**

Very good.

**Ed Gamble**

Something like that. That referenced something Carol did by the way. I'm not being offensive.

**James Acaster**

Yes, in case some-

**Ed Gamble**

If you're one of those people who skips to the outro.

**James Acaster**

Just loves the outro. Yes, fair enough.



**Ed Gamble**

Thank you very much for listening. Oh, I'm on tour next year.

**James Acaster**

Oh.

**Ed Gamble**

Hot Diggity Dog. Edgamble.co.uk for tickets.

**James Acaster**

Yes.

**Ed Gamble**

We're going everywhere. Also, massive shout-out to Daylesford Organic for sending us a hamper. We once complained that they accidentally sent a hamper to the office, meaning to send it to someone else, and we loved all the look of the stuff in there, but we had to give it back to the people who actually deserved it.

**James Acaster**

Yes.

**Ed Gamble**

Well, that worked.

**James Acaster**

Yes.

**Ed Gamble**

And now we've got a hamper.

**James Acaster**

I can't believe it's happened. We've been divvying it up between records today.

**Ed Gamble**

Yes.

**James Acaster**

It looks like Ed's got the cannolis and I've got the Florentines.

**Ed Gamble**

Well, I've got one pack of cannolis, and then I'm perfectly happy to give Benito a pack of cannolis.

**James Acaster**

Yes.



**Ed Gamble**

Because when you say divvying up, what happened is Benito left the room and then we really started raiding it.

**James Acaster**

Yes. We started-

**Ed Gamble**

Yes. I gave him a cheese as well.

**James Acaster**

Oh, that's nice of you.

**Ed Gamble**

But I shouldn't really be eating cheese.

**James Acaster**

No, because it's-,

**Ed Gamble**

Shouldn't have cheese at home because I'll eat it like an apple, I'd eat it like a hand fruit.

**James Acaster**

Yes.

**Ed Gamble**

So, do you want some more cheese, Benito?

**James Acaster**

I imagine you're hoping that he says no though. You want the cheese, don't you?

**Ed Gamble**

Yes, I want to take the cheese home and go, 'Oh, we were given this and it would be such a waste.'

**James Acaster**

Chop it up, put it in a fruit salad.

**Ed Gamble**

Yes.

**James Acaster**

Thanks for listening.



**Ed Gamble**  
Bye.