

## LA Unscripted | August 3rd, 2023

From hot spots to hidden gems This is your guide to all things local the L A unscripted way and we're celebrating National Black Business Month for generations Black businesses have made critical contributions to America's economy And this month we encourage you to go off script and discover some local spots in your neighborhood Hi everyone I'm de and joining me for this special edition and I use very own J Sims and Olivia I'm so excited to honor and support Black Business Month You ladies now the annual celebration started in 2004 to help advance policies and ensure economic freedom for the black community So every August is considered a time to reflect on the history resilience and future of black entrepreneurship And see that makes me so incredibly proud to work on a show that seeks out small business stories and not just in August but all year round one that made such an impact on me was I did when you first launched Compton Cowboys that they do so much for the community and just riding on horseback through Compton was career highlight that your favorite thing Yeah OK I love fluffy snowball Oh my God It was so yy and the story of him coming to L A from Hurricane Katrina starting a small business in Long Beach was amazing And then to love absolutely love that African Import Store They did all the costumes for black Panther And then last oh my gosh that's the basketball player Kevin Johnson at his restaurant downtown Amazing So no matter race religion or ethnicity we can learn so much by listening sharing and doing You all may have noticed for me food always a great way to connect with different communities and cultures So as we kick off National Black Owned Business Month case a very own Chris suggests going off script in Sherman Oaks for some Creole cuisine Dana I'm in Sherman Oaks One of my favorite spots for Creole food is Mardi Gras Tuesday You are going to love it I just saw you out here Oh my God you guys I am not kidding When I say Chris is absolutely one of my favorite people at KT I was looking forward to the shoot all week Let's go have some Creole food Yes I don't even know I had creole food You're a love creole There's not a lot of crew spots in L A as you Why we chose this location on Ventura Boulevard I'm originally from Texas and my brother in law and my wife were born in Lake Pontius Rain Louisiana So you know growing up in the South we just kind of cultivate that whole southern spirit and southern hospitality In addition to my man Chris Shale we have a lot of different celebrities that come here Wan of the Sykes has been here T I has been here

Niecy Nash I don't know if I've ever seen a spread like this Keith What is all this Welcome Welcome welcome So what we have right now is crawfish etouffee dirty Rice at the end This is Chris's favorite These are the Mardi Gras char oysters char broil and they have fresh crawfish and shrimp cut on top with Parmesan cheese blend right It's like so flavorful Holy smoke I mean this is our amazing jambalaya and this is our catfish bites that everybody loves with the rum a la Let's go Wait wait wait wait What can we drink Are we allowed to drink on on your program Have you watched this show We drink let's do it What's the Mardi Gras without the signature drink Hungry Let's do this I love the story and I'm not sure a lot of people know the story but tell me how you ended up for 10 years I worked across the street at KBC T VA great experience but I have my contract was coming up and there was an opportunity at KL A So I finished my contract at the other station on a Thursday and started KT A on a Monday And now we're you know 12 more than 12.5 years later down the road Henry Megan myself and Ginger are the longest serving morning team foursome in L A Good morning Everybody please You were like hey I'm on TV If I have my way and I'll say it to everybody I'd like to retire many years from now From KTL A That's how much I love working there We're going in on this and this is the crawfish etouffee How did you even know how to say that Because if you know I married a southern woman and she's from she's from Mobile Alabama So what is your favorite thing about living and working in LA I love the people I love the sense of of of culture being eclectic I love the fact that all four of my daughters are now young adult women and none of them left the state for college They all love it here They appreciate California I always told my wife I need beaches or mountains I'm from Colorado I need beaches or mountain We got both Isn't that good Isn't that good So you hit an absolute home run here Thank you So what are some of your other favorite places to go Well date night date night So if I if I wanna take my wife on a really nice date and there's a there's a million great restaurants in L A but I'll use the spot that I went most recently to that I thoroughly enjoy Which is Sparrow Italia in the uh hotel Figueroa in downtown Los Angeles Oh that's delicious I think I've consumed all my calories for the week All me Yeah Do you have any more beats So I I am now here for the first time and he is here for the first time L A unscripted my first shoot first shoot on LAN script And by the way you're the first one that's done this with us And then here are your beads And I I didn't even have to take off my shirt to get them But we could well we will I will OK Chris was one of my favorite people at KTL A and I

could eat at Mardi Gras Tuesday every day of the week now from Creole to soul food So how really has it all And if you're in the mood for some Afrocentric cooking I suggest you had to two homemade in ood if I dance that means I really like it My name is Abdulai Balde also known as chef A B So I Marcus y'all also known as chef Manda and we are two homa So two homa started in March of 2020 Uh we connected after um both leaving our jobs like it was something we both wanted to do for a long time So comfort L A brought us on board They uh they love the coner that level what we was doing It's it's not fine dining It's like uh it's fly dining We both have a parent from West Africa and we both have a parent that was born here So we just really just combined everything we know growing up from the African to the American to the soul to the Latin and kind of just let it all marry and and let it all just come out in the art form on a plate This is probably the most interesting fusion of food I have ever seen in my life Honestly this is super dope So what is on the plates What do we have here So uh starting out right here we have a passion fruit ceviche with some uh fresh Tostadas A little bit of ajar up in there Uh Here we have the root beer bra short ribbed with whipped yams toss root beer is in here There is root beer that nice chocolate color All you see is uh root beer reduced down It's like a nice caramel A little bit of uh red wine in there and some aromatics We got the garlic noodles with uh lamb chops on there Uh Got some Thai basil and cilantro Also got the Jollof plate Uh Ghana and Jollof uh salmon A little bit of barbecue jerk and cilantro lime cream on top pickled onions and arugula salad And last we have the sea bass Tostadas Y'all playing with me This is so good I've been cooking since 15 16 that's when I really started taking it seriously Um decided to go to culinary school Uh After I joined the Navy I've been doing food and cooking since I was about seven or eight My uncle owned a catering company Uh right after high school I went to culinary school to kind of push it a little more forward And that turned into this chef A B got flavor You know he knows how to really season food knows what he needs different combinations And I think that's really rare Marcus has a real attention to detail and he doesn't take shortcuts I think uh when we mesh our styles together and our knowledge is like it it works Oh my gosh All that looked so good I'm taking notes and trying every one of these local eateries and when you do tell you that you and make sure to tag us and let us know your favorite dish OK But don't fill up quite yet because we have a lot more delicious ideas and unique ways to celebrate National Black Business Month More local must try coming your way back to a scripted I'm Devin in August

is National Black Business Month So we encourage you to go off script and discover something in someplace new to you For me KTL A scripted our city and community has everything I love what we do and the heart and soul of the show is truly to connect you all know my segment is called in L A and I am so down to go everywhere and anywhere Now follow me as I discover another local black business rules and regulations When you are down here on Crenshaw we layer the cheese Wow multiple layers of cheese This is absolutely not only the best dog you've ever had This is a custom made beef link Nobody in the city has it exclusively made for Earls It's skinless There's no pork casing So you're getting something without pork in it You're getting something that is that you've never had before This is one of the last great f Wow factors in Los Angeles Welcome to Earls Pearls of the family run business for the community We've been in the community since 1983 and uh we've always been on Cruncher Boulevard We specialize in hot dogs burgers and fries We started in 83 at Venice Beach with a hot dog cart We opened up our first restaurant in 1992 at Crunch on 43rd We were there for 17 years from there We went to Crunch on Exposition We were there for seven years and now this location we've been here for approximately six years We've been supported by the community We have a strong following and we couldn't do it by ourselves Um It's been very important that we stay in the Crenshaw community This is where most of our clients are and it was really important that we've in all three locations that we've had have been on Crenshaw Boulevard What does Crenshaw mean to you Everything It's uh it's home We live close by It's one of those locations where it's has a lot of history Um it's very we're deeply rooted in the black community here on Crenshaw Boulevard and it's everything to us Earl's care is our nonprofit during the pandemic Earl's care raised over \$80,000 where we fed the elderly people that were left at home and now Earl's careers is coming back where we are going to launch a new program whereby Earl's Careers is going to take the homeless people or the unhoused trained them in our kitchen and then placed them throughout the city of Los Angeles and all the restaurants that need help Right now I got my beef dogs and turkey dogs They're about to get that get that wing sir because I'm a hot dog maker now So we're gonna move on to our vegan hot dog Right But before we do that I had to call in my vegan bestie and co-host Jasmine Simpkins Jasmine here So she is the vegan expert Cheers Cheers Mm It's messy but it's so good during Black Business Month Where else is your GPS set So where do you want to go I saw this place Malik books I'm a huge fan of reading in bookstores Malik books I

think it's in Crenshaw That's the next place I wanna go Great idea Ok What about you Ok There's a new store called Supervision It's like street wear clothes I actually check them out Yes Ok And you said something about what was the restaurant you told me Oh And you should go to honey kettles because I need a taster Honey kettles How good does that sound It's fried chicken with honey drizzled on it I I'm actually just talking about it So many good ideas and we have more of them when a unscripted comes right back is National Black Business Month And we hope to inspire you to go local think big but shop small plus take the time to connect with someone new I'm an L A girl through and through and I learn new things from our show every day I also love getting to know the people that make our city so vibrant and diverse No wonder L A is that the city of Angels because there really are real life angels that live here Hello L A unscripted I'm Wendy Raquel Robinson And guess what I wanna welcome you to Amazing Grace Conservatory How big is this space This is a huge facility I know you said it's a campus Amazing Grades Conservatory was co founded in 1997 by my best friend and I Tracy Lamar Coley We're a year round program offering instruction in acting boys dance spoken word media and digital arts uh yoga and chess This is this takes priority sometimes over my career I often find myself traveling back and forth from Atlanta where we film and I'm here on the weekends I love to co write and direct and produce all of the shows that we do here in the summer I'm really hands on I grew up right here in South central Los Angeles and I trained at a studio It was called Inner City Cultural Center and it was the hub of entertainment uh for African American Youth So Kim Fields was in one of my classes and Malcolm Jamal Warner went there but it wasn't as hands on as we are here I feel like I'm also provided these young people with a safe space So many of our young people uh you know I think of Isa Rae I think of Ashton Sanders I think of Edwin and Aldis Hodge you know that are now Oscar nominated and winners I don't have any biological Children but I have tens of thousands of Children that I have touched moved and inspired and have fostered in so many ways When do you guys recently had a renovation from a very dear friend of yours Yes So Niecy Nash Betts we I've known her since high school and we started off as dancers together and um she gifted us a surprise celebrity renovation through a TV show when I say the renovation happened in 3.5 weeks So right now we are still like going into the fourth week and I still can't believe it Welcome to the voice room darling Oh my goodness We have the piano and they donated all these wonderful fender instruments We have microphones we have all of that

So this space is gorgeous It is gorgeous and the acoustic every space has its own personality So they did this all of this is new All of this They uh resurfaced this and they did the black trim and then they added the canopy So now we officially have a breezeway This area that we are in right now is called the Sugar Hill Arts District where Ray Charles Hattie mcdaniel all of the great legends from Little Richard they all lived and communed in this one area So when I walked in I felt an energy got this space I put in It was a true testimony I put in my life savings and bought the building 13 years ago And here we are now you could have put this anywhere You could have put a GC in any part of the city but you chose to bring it to South L A where you grew up There's no place like home And one of the the first shows that I ever saw as a kid growing up was the whiz And I always use all of those elements to parallel with my life because it takes brains it takes courage it takes heart to build a home and I wanted to come home and to have a place that young Children that look like me that don't necessarily get an opportunity to be themselves and to shine bright This is that place where we shine a light on them We uncover and discover so many of our unscripted destinations from you So remember DM and let L A you know the next place to go off script Now my pick to live local with a cup of Joe in hand My name is Janni Hagos and I'm the co founder of hilltop coffee and kitchen And I'm revealing what it means to find your hilltop and where to get a great cup of coffee Find your hilltop What does that mean It's you deciding on what your mission and what your purpose is in order for you to reach your hilltop we provide coffee for the climb we provide food for the climb space for the climb Anything that we can do any tools possible that we can to help people accomplish what they need to do and live a purpose driven life You really wanted to build a business in Inglewood Why I'm born and raised here We've been able to kind of open other businesses in L A We have a restaurant in Hollywood and my partner AJ and I would always have meetings and cafes and all these beautiful spaces north of the 10 and it just dawned on us one day why are we not creating these things that we're capable of putting together in this area that we're from So that's that's where Slosson came from and then just kind of evolved into our flagship location in Inglewood I've always wanted a coffee shop in my neighborhood like coffee shops facilitate productivity in so many ways you meet Isa Rae our mission is just completely aligned She has other businesses and other initiatives that she's doing in Inglewood She has a block party that she does and she's really involved in the community I personally have done all of my writing in coffee shops So it always

disappointed me that there weren't any that were black owned This is a dream coming true with Isa being premier and myself It just made a lot of sense to take advantage of this opportunity That is a very popular bowl It's our soul bowl Soul bowl It's grits with braised collard greens and a poached egg and a cream corn I'm from the South So grits dying to try This is the way you want to start your day for sure Oh my God We're really in essentials where we source our ingredients from And our menu item kind of spans from a very healthy salad with kale and beets and yams all the way to short rib grilled cheese This is the salmon drop We've had a ton of support through from the time we started What does that mean To you as someone who's from this community Amazing just having acceptance from your own community and being able to add value is huge That's going to help me get to my hilltop That is all the time we have for now But we hope you have some new hot spots and hidden gems to visit during National Black Business Month Remember during August seek out and support black businesses So where will we be next We never tell but send us some suggestions until they ready