

## LA Unscripted | October 21st, 2022

It's a city where anything can happen So what could go wrong or right as I hit up L A unscripted It's L A's most photographed structure Hi everyone I'm de and we are inside the Bradbury building at no houses brand new one and bar This is just one of so how many hidden gems So let's get right to it Now revealing another must for local w traditionally people drink tea to socialize So it was like a centerpiece for a conversation Hi my name is Samuel Wang and I'm the owner of ST L A and I am revealing the art of traditional Chinese tea So I grew up drinking tea with my family Uh when I was uh raised in Taiwan it was really comforting It was really fun to to surround myself uh with this practice and a actually having friends over and drink tea I always appreciate it appreciate my own culture and wanted to see what we can do to bring a little bit of that to United States and to Los Angeles Currently everybody is moving at such a fast pace So for us we really want to push for this slow living type of life coming to sleep since I think tea itself is very calming Uh We've had computer engineers Uh we have people on dates You know you can really really kind of focus on each other when you're here doing tea because tea itself it's very uh it needs some care it needs you to make it it needs to you need to wait for it I grew up with these Oolong are what I drank Well what my dad drank so I just drank it drank it with him So that's what we want to focus on here So it's the moment right The moment of having friends around having people around you you know having that conversation around tea the old tree is floral orchid malt vanilla wood So this one is from Yunnan China and this is picked off a tree that's been there for 300 years Uh We tell everybody we're tea room first But when the pandemic hit we put a little more more focus on food and take out and delivery do some outdoor tea ceremony which is really nice to see This is our setup generally if you come and do a tea ceremony uh indoors or outdoors So this is called a Fairness cup But in there since you can see how much tea you have in there you know how much to share with whoever is drinking with you How many times can you see it for a black tea generally you can do at least six This is so soothing So now that I've kind of watched you can you kind of coach me through it Can I do one Of course Ok I'm going in the fairest cup because I don't want you cheating with how much you get is a 50 50 state It's a different color It's almost like drinking wine because there's layers to it Do a tea ceremony online even though you can't serve tea to your friends But I think everybody can gather over tea still or

have a virtual tea gathering still come through and buy the tea ceremony at home We were happy to share all the knowledge we have How do I say Thank you in Chinese It says Xie Xie Xie Xie too much sh down in there So you want a more like a X like a XXX I almost said a bad word So what is going off script mean to you Well for us it's rediscovering the old or finding the new now our so called Born and bred unscripted Jasmine Simpkins with this next address to check out season is back here at the Honda Center in Anaheim while we and I have worked up quite the appetite and now we're going to get some food inside reacts But first it's fun to feed uh 15,000 people uh in one in like a 23 hour span Um It's a new challenge Uh for me to take over as the executive chef but I'm here to bring back the food scene Hi I'm chef Paul at Brewery X Beer Garden Currently our specialties are we're bringing back our own in house smoking smoked meats trying to revamp all the menus for the restaurants Specialties are the chili lime salmon scallop sushi So right here this is our sweet package This is our steakhouse package Um so we have a truffle mac and cheese uh haris uh roasted cauliflower Um our loaded mashed potatoes and then our crab cakes our dual colored asparagus We have white and green asparagus with pink peppercorn and uh lemon vinaigrette And then uh so we have a porcini rubbed plank steak here as well Um The Tomahawk there is um a supplement for the that wants to impress their guests Yeah you guys definitely have stuff for the meat eaters I love this Ok And then for the sushi connoisseurs sushi right here This is a boat for a sweet order as well Um It consists of 60 pieces assorted sashimi and the Giri Rose Um And then we have our grilled and chilled shrimp cocktail in the bottom So wait will it come out in this Yeah it comes out in the boat My gosh this is impressive Yeah we try to impress our guests Sushi is one of our top sellers here So we we stock mostly concession stands with sushi Now we have build your own pokey station I'm a roll girl I love rolls So what kind of rolls do we have here So right here we have just like a low carb roll just cucumber and then a shrimp tempura and then just salmon roll Every event We'll try to have a different cocktail We'll do like an old fashioned with Mezcal and Tequila If you were to get a suite we have a lot of huge selection of wines from Screaming Eagle to abas to anything that's up there All I care about is keeping our customers happy and just keeping everybody smiling and going out to enjoy the game after Well it's a pretty awesome and cool job So thank you for letting A U come I'm going to try something of course help yourselves I will do you have a local hot spot or hidden gym to share the US so we can feature your neighborhood go to and

for more fantastic local find Stay tuned in scripted from the win and bar at no House Bradbury will be right back mcdonald's of Southern California is proud to spotlight the achievements made by LGBT Q plus icon These icons champion progress with inclusivity to move the LGBT Q plus community forward We're celebrating LGBT Q Plus History Month with the Deputy director of we of course began with a film festival and has ballooned over time Outfest is a nonprofit that is dedicated to creating um empowering storytellers to tell LGBT Q stories and characters and and through that create empathy to change the world When it started back in 1983 it was started by uh a few students on the campus of UCL A uh who weren't seeing themselves positively portrayed And so they wanted to they created a media conference for positive LGBT Q Although at the time it was probably leaning into the lesbian and gay portrayal just so that they could see themselves This was before we had a marriage This was before um a number of the trans rights that we saw both achieved And then unfortunately sort of rolled back here of late We're so excited about the Legacy Awards that are this Saturday and this is our annual fundraiser and we're honoring Janelle Monae Star Trek and G Amazon This month is LGBT Q Plus History Month which is so important Tell me about the the kind of importance of celebrating the LGBT Q Plus history especially since you guys have been celebrating for over 40 years Now they always say if you don't know your history then you don't know who you are So I think it's so important that we're looking back at our history in a month like October where we're celebrating LGBT Q History Month to really understand um ourselves as a community that community in relation to the bigger world And now more than ever we're not talking about ourselves and ourselves as having been here for forever Uh Then it just makes it easy to sort of erase us outfest restored Uh One of the earliest known films from 1919 different from the others one of the earliest positive you know gay story lines Um And I think wow we have this in our archive dating back to 1990 along with lots of other material that's just has such history And if those things didn't exist then I think the world looks bleak But when you look back and see how far we've come it really does like lean into that Martin Luther King Junior statement You know history the arc of history bends towards progress Welcome back to unscripted from the iconic Bradbury building Hi everyone I'm David de and from movies to TV This iconic construction has started in so many blockbuster scenes here on unscripted We love to serve up some great stories and you who else loves to dish are Megan Tell us each fish I crafted without

any compromise I want to indulge my customer 100,000 to Japanese sushi I want to distinguish myself distinguish this restaurant so I want to be special Cannot compare to anywhere else in city Chef Masa First of all I'm honored to be here with you today We're going to make some sushi But what is so important to you about those knives They're so sharp I use many knives my knives that traveled with me in more than 10 years part of my profession cannot stay away with them I was born in a small town in Hokkaido city called Hakodate in northern part of the big island in Japan Then I moved to Tokyo to land the sushi at the restaurant kitchens cooking schools gives you just idea Um just knowledge and just on the head walking the restaurant in the back of the house front of the house uh sushi bar more practical learning rather than classroom and just go and circle See the ridges Here's this this isn't salmon this is tuna Here's the tuna OK Dip my fingers in there Yeah You put the figure on the with your hands you need to shape the rice and the sleep over Oh and then you pinch it so called this name in Japanese It's storage rooms This is big enough for storage but not big enough for restaurants That's why we have only eight cities We could provide more 1 to 1 service more pass on uh you know cooking to them This is eight is enough preparation and presentation right Chef Masa They done Thank you so much Do you approve Yes Am I hired OK From tell us talk to rich on tech with what's worth a click today We've got an apple Yes Yeah Even the core with the core food scraps may never have to go into the trash ever again Now this I had for breakfast This is my avocado No pit No thanks to a new appliance that turns them into dirt Now this come on there's no way it'll totally work It's called The Lo Me from Sustainable Product Company Pila It was a crazy idea Three years ago Matt Bertoli is ceo food waste is a huge climate problem You know food in landfills just produces methane is like lighter fluid for the atmosphere It's terrible The kitchen compo is pretty simple There's a removable bucket on the inside just fill it up with the food You might typically toss into the trash Let's throw it in the No no no no It works with many items that will naturally break down like bits of fruit veggie peels coffee grounds and even some paper The machine itself has a bunch of sensors and software in it Right That's monitoring humidity heat oxygen so that we can kind of like design the environment for a breakdown add some water and a special tablet loaded with bacteria to help jump start the process You turn it on when you go to sleep kind of what you do with your dishwasher And then while it's running effectively it's taking all that and it's turning it into usable dirt Once inside scraps are agitated heated and more the

\$500 machine has just one button to select a cycle that lasts between four and 20 hours Here's what the scraps we put in look like after a night of processing compost ready to be tossed into a flower bed or garden It's getting it to a place where it can be added into existing environments and that's keeping it at a landfill and that's a huge win and we have more info to make your life easier better and happier L A unscripted from downtown Las beautiful Bradbury building will be right back The Bradbury Building may not look like much from the outside but step inside and welcome to jaw dropping all inspiring architecture It's kind of like the heart of scripted We want to take you beyond the obvious and scratch more than just the surface of our city Now something else also so amazing you may never have known was right in our own backyard So we're actually fans of L A unscripted We follow the show Hi I'm Roger and this is Paul We're from Savory Roads catering and we dare Dana to come and make Paella with us Savory Roads is a Paella catering service We specialize in Paella and that's my love my passion We are in a Los Angeles based company but we do travel all over We've done Paella in San Diego We've done Pa in San Francisco Palm Springs We've even done one in North Carolina Ok I accept your dare I am so excited I don't know if you know this but I love Paella My family loves Paella Well we're in for a treat Ok You're cooking it I am cooking it and I got you Someone may die here A oh this is perfect Our paella are customized to the specifications of our clients We can do everything from a traditional paella to a paella mix to a vegan Paella also have done kosher friendly paellas where you know we can satisfy the needs of those who can't eat certain of the ingredients that we use All right So I see a lot of ingredients here Well this is the paella mixa and the paella mixa consists of seafood and chicken And I add chorizo because I love chorizo How did you learn to make Paella I made Paella because my parents used to entertain a lot and they would hire chefs to come and make it when I was a kid And when I move on to college I actually my apartment became the hangout for the Spanish department We would dance flamenco poetry recitals guitar and then I would make the pay for everybody So you can take this to people's homes and you can do parties We can do you know 300 people 500 people We're gonna start with the shrimp And why is that We're gonna season the pan We do a quick sear on the shrimp and then remove it Ok This smells delicious It's better than Chanel better than Chanel It's Paella number five What is it about Paella that you think you love so much I love Paella because Paella is a family dish It's normally eaten around the table on a weekend and traditionally it's eaten

right out of the pen Everyone grabs a spoon and has their side I don't know if anybody else can read it but us but it says lau Is this my plate This is your pipe We're going we can feel so excited OK Hold on Yeah Pa Paella made by Dana Wow Oh this is delicious It's like seriously like a symphony of flavors in your mouth So good We we made Pa Dana dare complete Oh my God I love this Think of us as your treasure map to happy Now how about these healthy vibes patients who I've had who really couldn't even take care of their kids anymore Couldn't see couldn't you know just do the daily activities of driving their kids to school You can imagine if your eyes hurt all the time and they were bulging out and you had double vision or decreased vision So you couldn't actually go out in the sun You didn't really want to go to the grocery store because little kids would point at you They say eyes are windows to the soul But a local doctor warns when life gets busy clear signs of health concerns could be blurry things that can actually be associated with an autoimmune disease You know just feeling so lack of energy to not even be able to get out of bed or of actually doing normal function Women are actually nine times more likely to have autoimmune process especially autoimmune thyroid disease that creates eye disease or thyroid Eye disease is when the immune system that we all have that normally fights off bacteria and viruses that we encounter But now it starts to attack the tissue around our eyes A lot of my patients they don't even go into social circumstances They restrict their lives 80 or 90% though today a new focus the IV infusion therapy was called a Breakthrough Therapy by the FDA Because 85% of patients respond to the therapy and of those 93% have long term results and 90% of patients it can reverse and lead to long lasting improvement We spent the last 15 years in our laboratory working towards this type of treatment We're in Los Angeles Um all around Los Angeles actually Beverly Hills uh down in Long Beach uh San Diego uh but also Newport Beach Thank you so much to the No House Bradbury team for letting us go off script in your amazing space Where will we pop up next I don't know but maybe that favorite spot you just DM US you never know We'll see you next time