

LA Unscripted | May 1st, 2023

From hot spots and hidden gems to lots of local flavor It's your guide to L A the unscripted way And tonight it's all about family all Hello everyone and welcome to L A unscripted I'm Dana Devin and I am all for a dynasty So tonight we are keeping it in the fam at the head of the table The 100 year old family owned El Cholo one of las very first Mexican restaurants established in 1923 I celebrated my 90th and El Cholo celebrating their 100th It's kind of a great year I'm Ron Salisbury I'm very fortunate and very blessed to be the owner along with my family of the El Cholo restaurants Cholla was a restaurant first started by my grandparents in 1923 when they first started the restaurant called Sonora Cafe because they came from the state of Sonora and then two years into it a gentleman walked in while I was waiting for his lunch to come He doodled a little man who's our character and wrote El C underneath My mother was the waitress and she took it to my grandfather and he said I like that So much today We're changing the name of the restaurant to El Cholo and this man as our figure who is this beautiful woman This is my mother when she was in her you know young age and my mother loved the camera So this is one of my best pictures I think of my mother and your mother and father actually met at the original El Cholo Right Correct My earliest memories are in his restaurant setting in the booth and the people and the noise and the people moving and everything and that registered right here Ok That's where my mother taught me how to count I stopped using with the coins Yeah In L A of course you're going to get celebrities and you guys have had so many celebrities in your this Madonna the Beach Boys Well it's our 100th anniversary and it dawned on me The appropriate title theme for it should be that we've been creating memories I have a letter from Michelle Phillips from the the Papa is telling me how she did not know what Mexican food was and Jack Nicholson was dating her and said well I'm gonna show you the best Mexican food in town and took her here I have a letter from Louis Zamperini who was the theme for the book Unbroken And he wrote me a letter saying that one of the things that kept them alive in Japanese prison camp was why don't they come back here And need a number one combination I've been an el Cholo regular for years and in my opinion there's not a bad seat in the house But according to Ron this is the worst seat in the house because it's right near the kitchen So if you sit here which is what I'm going to do you get free nachos So this is the nacho table It's nacho bad Our cheese is a year old cheese comes to a special ranch

in Wisconsin and it's one year old which gives it the sharpness and the mellow ability You can taste the difference Yeah OK And tell me how nachos got introduced to L A It was Carmen Rocha came here as a server applied for a job as a server She brought nachos with her I toast Carmen with this Nacho Carmen This is to you I love you Oh Yeah Well you know tequila may run in the blood here at El Cholo but it's vodka that has this next married couple going back to their Lithuanian roots So are you ready to get some drinks It's 11 a.m. and I'm ready to get drinks going Vinda Distilling is a distilled spirits plant located in the heart of Los Angeles Minutes from downtown specializing in premium vodkas We decided to make vodka because Los Angeles didn't really have a producer of distilled spirits that was significant around here that anybody had ever heard of I mean this is my hometown I've been here since I was born in Glendale right And we're standing here in Glendale doing this It was all about making a premium spirit in Los Angeles and you know something high quality that we can be proud of and say it's from Los Angeles I'm Lithuanian your husband's Lithuanian He is and honey vodka is something that is very strong in the Lithuanian culture The honey vodka was really kind of this brainchild that we've been making for years You know our grandparents made it everybody had like a blend of their own And so we decided to take that and take a modern twist on it Oh that is so good Wow My grandparents used to always have it around and then my parents continued that tradition as we were going forward and now here I am doing it on a completely different level We've worked really hard to get that blend correct so that you get what you want you get the honey up front But you also get a little bit of that kick of the vodka in the back so that you have a nice you know juxtaposition to the flavor you wrote into us and I want to read you this Hello We are big fans of everything KT We are a small batch handcrafted vodka company in Los Angeles We make our vodkas in Glendale We would love to be featured on your show Thank you so much for your consideration So are you a fan of unscripted It's on every day I mean we were in Bahamas and we were watching KT A there Amazing And then when we answered were you surprised Of course we had just come back from Disneyland that day as I was checking my email was like exhausted and I was like what this is happening No way I think we're here today and now you're here today So what are you making right now You're making the honey lavender lemonade That is a beautiful drink garnish with a little lemon and oh my God Wow I wasn't expecting that That is my new summer drink right there OK So this is the Mojito really good That's almost like a vodka

soda which is a hint of mint which makes it so much more refreshing but not too sweet or sticky This is our love it It's so good How is it launching an alcohol brand and working with your wife I said I'd kill my husband and I would kill each other Working with my wife is great Actually I mean we work well together I wouldn't have it any other way Nothing like a cocktail party at 11 a.m. All right This next married couple is super chill about their business Jasmine Simpkins meets the husband and wife team giving the competition a licking We used to joke around about retiring one day and opening a record shop and this is sort of a way to sort of meet in the middle Hi I'm Julian Petty The co-owner of All Chill All Chill Combines and marries my wife's love for ice cream which she makes and my love for hip hop which I curate at the shop So we run different exhibits where we may highlight a hip hop artist We've highlighted Slick Rick We've highlighted a tribe called Quest We've highlighted Snoop Dogg and what I mean by highlight we'll have we'll have merchandise we'll have posters and these are things that you just can't find everywhere So we try to create an experience something like a museum but not that serious How did you guys come up with a name All Chill man I think it was just Janelle I was co owner of a chocolate company and we had an event our whole display melted and my partner who was a chef made popsicles basically with ingredients that we were already using for our our Truffle um centers And she said well what if we call it all Chill I thought it made sense When we were talking about opening our ice cream shop we are residents of Lamar Park and my family has been here since the forties and there's also a tradition of mom and pop There's an appreciation for the mom and pop shops in this community I make all of the ice cream I come up with the flavors Friends will have ideas My Children have come up with some of the flavors and I experiment until it's right I have traditional recipes like our sweet cream or vanilla chocolate And then we get more adventurous into the whiskey praline or saffron and pistachio This is like some seriously good ice cream guys all of the ingredients that organic sugar organic powder really taking the time to focus on quality ingredients because we deserve it The overall goal is to put smiles on faces That's the overall goal coming up salad dressing flowers and bread all done The family way A unscripted will be right back Welcome back to a unscripted from the very famous local El Cholo restaurant I'm Dana Devin and we are exploring some of socal's family owned businesses tonight right now how one man's grandma lowly helped him create a vegan product that is flying off the shelves I grew up cooking in the kitchen with grandma Of

course grandma lowly She encouraged me to pursue a career in culinary school that later turned into working in New York where I worked my way up into Michelin starred restaurants and I got into gut health and I wanted to make something in honor of her That's where Loly's was And so that's why I came up with salad dressings dips and sauces My grandmother had diabetes So obviously you know watching sugar was making the best ingredients possible So that's why we're 100% organic because I'm a chef at heart something delicious and something that everybody would be happy to eat at the table And what's also important is what's not in the dressings We're not using you know preservatives gums starches unwanted fillers but we use flax seeds as well We use hya organic sunflower oil to get you away from soy and canola outside of taking all the junk out that you wouldn't want We also added probiotics And so it's kind of a more delicious way natural way to increase your immune health gut health and digestive health So my grandmother lowly you know is short for Dolores and the family we were always cooking in the kitchen you know where she thought you know food is thy medicine whether it's for soul or just for good health And we all have a family and we all have a family table and that was kind of our that was our home as a family table and making everybody happy stories coming you know what you do with your day And that's kind of what I want to create for everybody in their home as well She's been obviously a North Star I mean there's a reason why her name is on the packaging right Because she was so important to me growing up and to everybody in the family we created ranch first then Caesar green goddess and then lemon garlic was our new vinaigrette I'm from Texas and I feel like we know ranch Yeah that'll be more garlic and chive Oh that's really good Thank you And then the Caesar's gonna be more of a lemon pepper and Dijon Mm The Caesar is really good So now we're going to try the green goddess I love green goddess I get it all the time Let me just try that Yeah you could definitely make a dip out of that That is really good lemon vinaigrette which is just going to be a very simplistic you know lemon Dijon which is very simple on a nice aruba salad or like roasted vegetables That is really good Ding ding ding That was my favorite It's lemony and vinegary but super super light But I can see that on salmon I can see that on like you said Brussels sprouts vegetables I think I would probably put this on almost everything It's that good It's so good The thing I like about this too is not only does it taste good but it's it's really good for you and zero sugar We launched into Jimbo San Diego We launched into Lassen's mother's Market Bristol Farms Lazy Acres Late last year we

launched into Hawaii and into Nor Allen to the Raley family Moyes Berkeley Bowl So we're growing fast but we always have our roots into Southern California We're hoping to grow the brand to be something more than just obviously sauces dips and dressings but hopefully make lowly a household name and there's so much more of our family owned Special Coming up we've got tasty and pretty And you know what Those are two words I would actually use to describe the nachos here at El Cholo Oh my God They're so good Get this though to celebrate El Cholo's 1/100 anniversary Any customer who makes a \$100 donation during their visit will receive a VIP card to receive free nachos for the rest of the year What And the proceeds will go to L A and Orange County Children's hospitals to help fight pediatric cancer Oh my God I can mow those down L A unscripted will be right back Welcome back to L A unscripted from the amazing 100 year old El Tolo restaurant and our family owned special I'm Danny Devin And here's a story that will definitely put your soul into full bloom I'm Susan Sanchez I'm Juan Luis Sanchez And we're the owners of Frida Pickles I was born in Mexico City in an area called Coyoacan And I've always been like the like the rebel and and and decide to travel People love this pus grasp And I met my wife in London England 16 years ago and my daughter was born there because we moved over here to pursue the American dream The name of Frida Pickles is my dog She's the she's the boss I'm a Star Frida Pickles Like almost three years ago My wife and I we've been doing plants for a long time And then we thought it would be a very good idea Like to have a little plant gift shop and flowers in here in San Gabriel This is my first daughter is the name Sophia and she is 13 years old and she is on the spectrum She have autism and some mental delays and she's a very lovely joyful little girl That's the reason for my wife and I to open Frida Pickles to give an opportunity for her for the future to go in there Perfect Yeah great job Wesley I'm very privileged to to open a brick and mortar shop to give the opportunity for their own silent people In this case they especially in community that they need some support and they they are very uh they can achieve a lot of things that we think they can't but they can What a great story right OK This next couple filled our hearts and our tummies with their story You may want to head to Sherman Oaks now and get in line for some bars You cannot open Instagram Tik Tok or any food list without seeing this right on the top of the list This is Barak and we came early because once they open the line is down the block Huh You I'm Dana I've heard so much about Baraka I'm so excited Buras It's a Israeli pastry You can find this type

of pastry all around the world the little twist the way we make it Usually um people made it with margarine or oil we make it with butter Only butter We start from like 60 70 a day and we sell out in like one hour hour and a half and it just blow up You know it's it was amazing We've been surprised We're still surprised So it's basically like this flaky buttery pastry It's stuff We have different fillings mouth watering already OK And it comes with like these different condiments on the OK And these are the condiments condiments This one is like a spicy mix a spicy blend We recommend mixing both of them together Well that's a pro tip because it's crunchy It's flaky It's buttery Usually Burek served with hard boiled egg We like to serve it with a little bit jammy egg You know when it's a little bit soft This is my favorite way to eat egg OK This is the secret menu item It's called BUCA Pu You choose any one of our Barreca We have like a creamy egg salad inside fresh tomato slices diced of pickles and zata And it's basically like a sandwich They're just gonna like wrap it cut it in half and it comes with a yogurt tahini on the side Oh my God way This is a box of Bakas Are you kidding me right now Look at what you get four different types of Bakas You get the eggs you get the pickles and you get the two sauces This by the way is bomb I am so excited and by the way come with me Look how charming this is They've got these little tables with the little pill carts that you sit on I mean could this be any more charming It's me my wife and my father in law and one of my workers that worked with me for a long time One of my friends from Israel we have a new little Buras coming and it's cooking in my wife right now So you're gonna take a little bit of the soup mix it into the tomato pot and then you want to take a little piece that the spinach is my favorite And then we wanna I was too excited to eat Take a little piece of the egg with the jam Oh my God It's so flick it It's like sticking to my lip gloss That's so like it Ok How about some New Zealand ice cream I know I've never tried that but thanks to three brothers and a new hot spot called Hokey Pokey L A Now we all can welcome to Hokey Pokey L A We are the three Chalmers brothers here You'll find delicious New Zealand style ice cream Pokey Pokey is the most famous flavor in New Zealand and that means something because New Zealand per capita eats more ice cream than any other country in the world So we should be good at it Oh my God It's probably a little bit like a Butterfinger It's the only way I could describe it in New Zealand Hokey pokey ice cream Traditionally you get it in a tub at the store It's a pretty basic sort of ice cream It's vanilla ice cream with these little candy honeycomb bits in it Us doing it like this where we're making all the toffee and then blending

it through the whole ice cream So the whole ice cream is flavored with the honeycomb Toffee The hokey pokey Toffee and and then putting a Sprinkle on top That's not that's not something you get in New Zealand We mentioned we want to do the holy boggy do the hokey pokey and turn yourself around That's what it's all Originally the three of us are from Hawke's Bay in New Zealand which is on the North Island and we always played music together in a band Then we uh fell into ice-cream Um Turns out that we're not too bad at making ice-cream you know not that I want to say so myself and here we are at the end of the day and this is the magic pot of coffee It just keeps going and this is what went viral So we've been o open just over three months Uh about a month in we put up our first tiktok which we started with showing a video of me making the Toffee and out of nowhere It blew up on tiktok It's got now I think 22 million views almost uh overnight it got about 4 million views Ok Dana I dare you to try the Toffee Toss Are you ready I am so ready It looks hard though But let's go Stop whisking bang the whisk out and now pour the Toffee You are the first person I've allowed to make this Toffee other than my brothers noone else Let's go Despite it being the coldest wettest winter L A has ever had We've still kind of felt like we've taken off and we get on our weekends we have lines out the door for hours on end and so on which for an ice cream business in the in the middle of winter when you've just started is amazing So a cloud bowl is our invention Um It's putting Pavlova which is something that's popular in once again Australia and New Zealand Um It's sort of like a meringue but it's got a softs center And so you get fresh berries cream and soft serve ice cream and we've called it a cloud bowl OK I'm going to need all the brothers in here Can you all come over here I have to say yes This is like the best freaking thing I'd rather have this than any kind of birthday cake Any kind of cupcake Anything This is delicious I 100% agree on high five high five high five There are so many family owned and operated businesses in L A Get out there and find some new ones and let us know about it Will you That is all the time we have for tonight Thank you so much to El Cholo for having us You know I love you guys I'm gonna go have one of their kick butt margaritas See you next time Goodbye everyone