

**Binge Story – Script – Behind The Counter by Will Balata**

<b>VIDEO</b>	<b>AUDIO</b>
<p>VO MS Different restaurants stacked transitions to one after the other (some where people eat together, other of just the storefront, and more.)</p> <p>B-Roll: Sylvain Charlebois (Agri-food Analytics lab and Professor) talking about the restaurant’s situation in Quebec</p> <p>CG: Courtesy CTV NEWS MONTREAL (TOP RIGHT) Pictures of closing restaurants</p>	<p>((VO #1 - :10)) ((MUSIC - :10)) “Intro Music Slow” MONTREAL IS A FOODIE’S DELIGHT ... WITH GREAT RESTAURANTS ... BOTH FANCY ... AND PLAIN.</p> <p>BUT RESTAURANTS ARE CURRENTLY UNDER ASSAULT. SLOWLY CLOSING ONE BY ONE. FOOD EXPERT SYLVAIN CHARLEBOIS HIGHLIGHTS IT ON C-T-V NEWS</p> <p>((SOT – CTV NEWS MONTREAL - :20)) “The reality is that the industry is still shrinking. We are losing more restaurants than restaurants that are actually opening. So, there is some retraction in the industry. Prices are going up, the cost to operate a restaurant is going up, labor is a tough one. You need to generate more revenues with fewer people around and less</p>

	<p>hours of operation. So, it is very challenging right now”</p> <p>((VO #2 – :20))</p> <p>WE GO TO RESTAURANTS TO CELEBRATE BIG EVENTS, TO EAT GOOD FOOD, OR SIMPLY TO GET TOGETHER.</p>
<p>MS Fine dining Pan on fire while cooking</p>	<p>BUT WHAT MAKES A RESTAURANT TRULY SPECIAL? IS IT THAT YOU’RE EATING AT A FANCY RESTAURANT?</p>
<p>CU B-Roll Burger and more foods</p>	<p>IS IT THE DIFFERENT CHARACTERISTICS OF YOUR BURGER? OR IT HAS NOTHING TO DO WITH FOOD AT ALL ...</p>
<p>WS Restaurant Storefront CG: Monkland Grill/Montreal, Canada</p>	<p>((NATS - :10)) “People eating and chatting outside the restaurant”</p>
<p>VO CU Pan on food CG: Reported by Will Balata</p>	<p>((VO #3 – :05)) SOMETIMES CONNECTIONS WITH THE CHEF, SERVERS, OR OWNERS ARE ALSO</p>

<p>SOT MS Shawn on camera being interviewed CG: Shawn Media – Owner/Chef</p> <p>VO B-Roll: Pictures McDonalds and KFC</p> <p>CU ON THE MENU OF MONKLAND GRILL &amp; Poutine, Souvlaki and Pizza</p>	<p>MEANINGFUL.</p> <p>((SOT – Shawn Medina - :15)) “My name is Shawn Omer Medina, I am 38-year-old. What I do for a living; I am a chef, a business owner”</p> <p>((VO #4 – :20)) HIS RESTAURANT IS A NEIGHBOURHOOD SPOT. STEPS ABOVE PLACES LIKE MCDONALDS OR K-F-C.</p> <p>AN EATERY WHERE PEOPLE GET QUALITY FOOD AT GREAT PRICES. IT’S NOT FINE DINING BUT SHAWN CREATES A SENSE OF COMMUNITY, FAMILY, AND CARE THROUGH COMFORT FOOD.</p> <p>THINGS LIKE PIZZAS, SOUVLAKIS, POUTINES, AND MORE...</p>
<p>OC Me walking down the street towards MG while holding the camera and filming myself walking</p>	<p>((OC - :15)) ((Music – :15)) “Intro Music Slow” “Monkland Grill is a restaurant on the West side of Montreal. It has a lot to offer but its greatest asset is</p>

<p>CG: Will Balata</p> <p>Film the restaurant toward the end of my OC</p>	<p>behind the counter. Customers and employees praise Shawn for his work.”</p>
<p>VO</p> <p>Him in the kitchen Cooking</p>	<p>((VO #5 - :10))</p> <p>TO SHAWN MEDINA ... EVERY DISH MATTERS. HE’S BOTH A CHEF AND AN ARTIST.</p> <p>IT’S ALWAYS BEEN PART OF HIS WEST INDIAN HERITAGE.</p>
<p>SOT</p> <p>MS</p> <p>Shawn Interview</p> <p>Picture of Guyana on a map</p> <p>Picture of Shawn in school younger</p> <p>VO</p> <p>Picture of Grandmother</p> <p>B-roll: Georgetown, Guyana</p> <p>Picture of Mother with Shawn</p> <p>SOT</p>	<p>((SOT – Shawn - :15))</p> <p>“Cause my grandma is from Guyana. So, I learned stuff that she made. Every time I was in school there was always food prepared, ready for me for when I come home at 3 o’clock”</p> <p>((VO #6 - :20))</p> <p>HIS GRANDMOTHER EMIGRATED WITH HIS MOTHER FROM GUYANA TO CANADA IN 1967....</p> <p>SHE WANTED A BETTER LIFE FOR HER DAUGHTER, SHAWN’S MOTHER.</p> <p>BOTH PLAYED AN</p>

<p>MS Shawn Interview</p>	<p>IMPORTANT ROLE IN TEACHING SHAWN HOW TO COOK AND APPRECIATE FOOD AS A CULTURE.</p> <p>((SOT – Shawn - :15)) “And then after, my mom comes home at 5, same thing food is ready. I remember my grandma use to cook in the morning finish at 1-2 and that’s it.”</p>
<p>VO Picture of Shawn young</p> <p>SOT MS Shawn Interview</p>	<p>((VO #7 - :10)) IT’S THAT LOVE AND THOSE MEMORIES THAT HE USES IN HIS KITCHEN TODAY.</p> <p>THEY ARE STILL VIVID AND THEY LIVE ON.</p> <p>((SOT – Shawn - :15)) “My grandma passed away back in 2003. It wasn’t easy for me. And then after 3 or 4 years my mom passed away... I was really close with my mother. I did everything for my mom, everything.”</p>
<p>VO MS Cooking in the Kitchen</p>	<p>((VO #8 - :10)) AND ... HE TREATS HIS CUSTOMERS, THE WAY HIS MOTHER AND GRANDMOTHER TREATED HIM THROUGH FOOD.</p>



<p>VO Over Pan of the new poutine flavor.</p> <p>WS Employees tasting and talking about new menu items</p> <p>VO MS Shawn Interview</p>	<p>mozzarella, curd cheese, all the good stuff!”</p> <p>((VO #10 - :10)) FROM NEW POUTINES FLAVORS... TO PIZZAS... TO NACHOS ... AND MORE...</p> <p>((NATS – :10)) “These are ... perfect. Beginning to now, it is all great.”</p> <p>((VO #11 - :10)) THERE ARE STILL SOME PERSONAL FAVORITES SHAWN WANTS TO ADD THE MENU ...</p>
<p>SOT MS Shawn Interview</p> <p>VO MS Shawn Interview</p> <p>SOT Pictures of Roti, Curry Goat, Pepper pot</p>	<p>((SOT – Shawn - :10)) “I have been doing pizza and Greek dishes for 8 years. I want to try something new”</p> <p>((VO #12 - :10)) AND SOME OF THESE DISHES WILL BE A TRIBUTE TO WHAT HIS MOTHER AND GRANDMOTHER COOKED FOR HIM ... YEARS AGO.</p> <p>((SOT – Shawn - :15)) “Like Roti I want to start making because I know it is a little difficult. Stuff like curry, goat</p>

	<p>curry, pepper pot, jerk chicken ... Those are easy.”</p>
<p>VO Pictures of Mother and Grandmother</p> <p>SOT MS Shawn Interview</p>	<p>((VO # 13 - :10)) WHEN I ASKED HOW HIS MOTHER AND GRANMOTHER WOULD FEEL ABOUT HAVING THOSE ITEMS ON THE MENU ... HE DIDN'T HESITATE.</p> <p>((SOT – Shawn - :10)) “I know they are proud and happy for me ... Because I feel they look over me”</p>
<p>NATS MS Kitchen and dining room action at the start of lunch rush</p> <p>VO WS Noon rush accelerated</p>	<p>((NATS - :10)) “Kitchen and dining room natural noise”</p> <p>((VO #14 - :20)) ((MUSIC - :20)) “Orchestra piano cinematic music” ALTHOUGH NEW ITEMS ARE IN THE WORKS, HIS RESTAURANT CANNOT IGNORE THE DAY TO DAY ... LIKE ORCHESTRATING THE LUNCH BREAK 50 TO 60 STUDENTS HAVE TO BE SERVED IN 20 MINUTES.</p>



<p>VO MS Shawn working in the kitchen</p>	<p>((VO # 15 - :10)) THE WORK COMES WITH A TOLL... ONE THAT SHAWN IS WILLING TO PAY ...</p>
<p>SOT MS Shawn Interview</p>	<p>((SOT - :15)) “On busy days I will get up around 10:30-10 o’clock just to start working at 11 o’clock 11:30 maximum” “And what time would you finish?” “Closing time 11 o’clock” “So, 12-hour days?” “Yeah ...I’m used to it. Sometimes I’m tired but there’s no choice.”</p>
<p>VO Pictures of Covid sign &amp; Car crash</p>	<p>((VO #16 - :10)) ON TOP OF 60-HOUR WEEKS SHAWN HAS TO DEAL WITH UNFORESEEN EVENTS LIKE COVID AND EVEN THE TOUGH ECONOMIC TIME TODAY ...  BUT HE STILL KEEPS GOING!</p>
<p>SOT MS Shawn Interview</p>	<p>((SOT – Shawn – :10)) “Because I don’t give up ... I’m a fighter, I’m a fighter. My mother and my grandmother told me not to give up. Always fight for what you believe.”</p>

<p>OC CU Food being cooked. Food on plate</p> <p>MS Talking to camera Taking a bite into the food.</p>	<p>((OC - :20)) “For now, Shawn’s restaurant reflects his culture ... his mom ... and his grandmother, and pledges more is yet to come.</p> <p>I have no problem waiting ... because the food he serves now is undeniably good.</p> <p>(Small bite... not too long) Mmm</p> <p>In Montreal Canada, I am Will Balata.”</p>
--	---