

<p>Food Network Rachel Ray's Tasty Travel Popover Café, NY Writer: Roma Sur Producer: W. Sheeler</p>	
<p>Street shots of NY restaurants Stock footage of egg benedict/scrambled eggs Street shots of uptown NY</p> <p>0439/ 02:09:23;10 - Sign Popover Café 02:09:40:04 – tight CU of sign</p>	<p>COLD OPEN: YOU KNOW WHEN YOU THINK OF A BREAKFAST MENU, YOU THINK OF EGG BENEDICT OR HASH BROWNS. BUT ONE PLACE IN UPTOWN NEW YORK HAS PUT A WHOLE NEW TWIST ON A TRADITIONAL BREAKFAST DELIGHT.</p>
<p>0439/ 02:23:21:13 – restaurant staff</p>	<p>Staff: Welcome to popover.</p>
<p>0439 / 02:04:00:02 – tight CU popover 0438 / 01:50:32:16 – pop art sandwich on table 01:59:10:08 – hot fudge 02:03:16:24 – Tight CU of popover and strawberry butter</p>	<p>VO: YOU'LL FIND POPOVER IN ANYTHING AND ANYTHING IN POPOVER - SANDWICHES, DESSERTS OR JUST PLAIN AND <i>PERTY</i> POPOVER LIKE MAMA MADE.</p>
<p>FNTT 0451 / 01:01:12:06 RR on camera</p>	<p>RR on camera: Well this is the biggest thing I have held next to my head. It is as big as my head. This is a popover. Ever had one of these? This is absolutely delicious. They are huge. But they are hollow. They puff way up and they taste like custard and they are absolutely delicious. (giggle) she thinks so too.</p>
<p>0438/ 01:44:23 – Carol in kitchen 0438/ 01:49:53:08 – waitress takes popover from the oven 0438/ 01:47:13:04 – serve the</p>	<p>VO: IT ALL BEGAN WHEN OWNER CAROL BAER CAME UP WITH THE IDEA OF SERVING POPOVERS FOR BRUNCH.</p>

sandwich on platter.	
0438/ 01:39:07:21 – customers eating popovers 01:41:25:17 – tight CU of popover being torn open, 2 ladies eating 0439/ 02:07:42:15 0439/ 02;18:55;:23 Owner speaking	EVER SINCE THESE HUGE AND HAPPY FELLAS HAVE BEEN ATTRACTING CUSTOMERS FOR THREE GENERATIONS. Owner: I am seeing people who met, got engaged, married, had children. Their children are coming with their new beaus.
0439/ 02:08:58:09 – pov walkthrough 01:42:27:15 – girls eating pancakes and chatting	VO: SO WHAT MAKES PEOPLE POP IN AT THE CAFÉ GENERATION AFTER GENERATION?
0438/01:41:53:11 – lady in black	Lady in black: the most amazing thing about popovers are the popovers!
FNTT 0439 / 02:05:22:08 – lady in green Chryon - RIVITEL MAROM	Lady in green: I think that the atmosphere is very homey./ I think the owner's fantastic. She's amazing. She welcomes people.
043/8 01:39:07:21 - WS customers eating	VO: TO CAROL, IT'S SECOND NATURE.
FNTT – 0439 – 02;20:12:23 Owner speaking	Owner – it's just about following my own instincts. I want people to come and be comfortable.
0438/ 01:53:45:18, 58:46;21 - scrolling down the menu	VO: WHAT'S EVEN MORE COMFORTING IS THAT THE DELICIOUS FOOD DOES NOT PUT A DENT IN YOUR WALLET.
FNTT - 02:12:50:17	Owner: I call it eclectic comfort food. It's very fresh. It's budget conscious for the people who eat here.
0438/ 01:48:02:21 – chef fixes salad	VO: POPOVER CAFÉ IS THE

<p>in kitchen</p>	<p>ONLY RESTAURANT IN THE BLOCK THAT STILL SERVES SALAD WITH THE ENTRÉE. THE CAFÉ FAVORITES ARE SURPRISINGLY LOW-PRICED.</p>
<p>FNTT - 0438 01:44:19:13 – popart sandwich 0438/ 01:43:00:16 – Carol making a popart sandwich, 01:43:31:01 – tight shots of the ingredients Carol adds ingredients 01:47:11:24 – sandwich comes out of oven 01:51:43:07, 53:07:23 – tight CU of sandwich CG of price tag - \$8.95</p>	<p>THE POPART SANDWICH IS HEAVY ON FLAVORS BUT LIGHT ON YOUR BUDGET. VO: IT’S POPOVER WITH RUSSIAN HOMEMADE DRESSING, ARTICHOKE HEARTS, CRUNCHY ONIONS, WATERCRESS, ROASTED RED PEPPER AND TOPPED WITH GOOEY MOZZARELLA CHEESE. AT \$8.95 IT’S ART THAT YOU CAN AFFORD.</p>
<p>0438/ 01:56;32:26 – Granny Sandwich 01:57:36:22 – tight CU sandwich 01:53:45:18 - tight shot of price on menu</p>	<p>VO: CHECK OUT THE NEW KID ON THE BLOCK - THE JUMBO GRANNY SANDWICH. IT’S JAMPACKED WITH APPLE, BACON, FRESH TURKEY BREAST, CHEDDAR CHEESE AND A HORSERADISH AND RAISIN DRESSING. PRICED AT \$10:95 I CALL IT THE MOTHER OF ALL SANDWICHES!</p>
<p>0438/ 01:59:10:08 – hot fudge 02:00:05:23 – tight CU 02:00:47:05 – taking a bite of the fudge – with spoons. 02:02;46:01 – tight CU of menu – Popover Blowout 6:95</p>	<p>VO: WHAT HAPPENS WHEN YOU TAKE HOT POPOVER, ADD MELTED VANILLA ICE CREAM, HOMEMADE FUDGE AND TOP IT WITH WHIPPED CREAM? YOU GET BLOWN OVER BY THE POPOVER BLOW OUT! FOR JUST \$6.95, IT’S LIP SMACKIN’ FINGER L’CKIN’ GOOD! NOW THAT’S WHAT I CALL DEATH BY POPOVER!</p>

<p>FDNTT 0451 01:01:12:06 RR stand up</p> <p>02:04:14:07 – break apart the popover</p> <p>01:02:00:13 Tight CU of pop-over, apple butter and jam.</p>	<p>RR: Back in the day my mom used to make pop overs both at the restaurants I grew up and at home. We still make them today at home. But I am not too good at the baking. So, I gotta come up town to the pop-over café to get mine. And it's just the perfect way to start my day. Nice and simple. This crusty pop-over with apple butter and preserves, nice hot cuppa coffee. It's delicious.</p>
---	--

Sur Creations