

(SPEECH)
[MUSIC PLAYING]

(DESCRIPTION)
A city neighborhood from above with a sign for Swans on the corner, murals on the side of a building, restaurants with tables on the sidewalk line the street. Text, Oakland, CA.

(SPEECH)
Food is the heart of Old Oakland in the market and the restaurants.

(DESCRIPTION)
A bowl of fresh food, a wrap sliced in half in a basket, boxes of produce at an outdoor market.

(SPEECH)
What a perfect time to be out here, the farmer's market.

(DESCRIPTION)
People walk from tent to tent on a city street.

(SPEECH)
Coming here, it's a really big part of what I do in terms of my happiness.

(DESCRIPTION)
A sign reads, The Cook and her Farmer, Cafe, Oyster and Wine Bar.

(SPEECH)
If anything, I think after three years of being away, knowing that there was a global pandemic, just to come together to eat, to break bread, to get to know each other, it's amazing.

I'm the farmer.

(DESCRIPTION)
He prepares a seafood platter.

(SPEECH)
I was here when The Cook and Her Farmer opened up. Eating their good food and getting to know their family, their grandchildren, it's just delightful.

[MUSIC PLAYING]

(DESCRIPTION)
Text, PG&E has partnered with the California Restaurant Foundation to provide grants for hundreds of local restaurants recovering from the pandemic.

This is one of their stories.

Subtitles, Grandma needs to pick some basil.

(SPEECH)

[NON-ENGLISH SPEECH]

(DESCRIPTION)

I have a lot here.

Look at the strawberries there, there and there.

Text, Romney, Owner, The Cook and Her Farmer.

(SPEECH)

We're in the historic district of old Oakland 9th Street. We are a block away from the heart of Chinatown. You go over a block and a half, you're on 7th Street, which was the historic jazz district. So there's a lot of roots in this area. We're inside the Swan's Historic Market. It's over 100 years old. Inside it's a working marketplace. There's the fish, there's the sausage guy.

Hey, Morning, how you all?

All these people, all these characters, I feel right at home.

Hola.

We get to be ourselves here in a way that we wouldn't be if we were somewhere else.

(DESCRIPTION)

Romney wanders through her kitchen at the market.

(SPEECH)

Hi.

(DESCRIPTION)

Text, Aaron Johnson, PG&E Vice President, Bay Area Region.

(SPEECH)

Aaron.

Aaron. Romney.

Romney.

Yes.

Nice to meet you. So tell me a little bit about the origin of this

restaurant.

OK, so let's see. The origin of The Cook and Her Farmer Steve's a better storyteller.

(DESCRIPTION)

Text, Steven, Owner, The Cook and Her Farmer.

(SPEECH)

We tried to chronicle a little bit of history.

(DESCRIPTION)

He opens a photo album.

(SPEECH)

I think this picture is significant. Romney took this photo. We literally drew out plans for a small oyster farm in the sand. Romney made us sandwiches that day, I remember that. That was a while ago. She's taught me everything I know about the business. She has the field of view. And we're all on a great team because we go with that. We trust her. It really is all about trust. So I think that's really part of our power.

(DESCRIPTION)

A platter of oysters on ice, a photo of Romney and Steve on the beach.

(SPEECH)

This last year has been stressful. With COVID, like for a lot of people, it made us go, what do we want to do?

(DESCRIPTION)

She drives through Oakland.

(SPEECH)

I did not want to just be another place creating food, I wanted there to be more.

(DESCRIPTION)

Fresh cuts of seafood on display.

(SPEECH)

It's not without the reality check of you still got to hit the bottom line, but I wanted a connection to the people that walked in the door and that they understood that the food that we were cooking was made within the foundation of love. That has to be what we're leading with.

Oh my goodness.

(DESCRIPTION)

A bowl of seafood is brought to the table where Romney, Steve, and

Aaron sit outside.

(SPEECH)

Oh, you can smell that a mile away.

(DESCRIPTION)

Slices of bread, mussels, prawns, and lemon are heaped in the bowl.

(SPEECH)

I was sharing with someone earlier, we've never said someone works for us. We work with each other. And that's at our core.

I like that, yeah.

Everybody gets to eat, you know? That's, that's really what the mantra is, is we all want, we all get to eat.

Well, and it seems like the continuity you've had with your staff feels like it's at the heart of what you've created.

Yes.

And so--

Yeah.

To be able to contribute to that is amazing.

(DESCRIPTION)

She chops scallions.

(SPEECH)

As Steve would say, I had no idea once we hit the ground that things were just going to take a life of their own, that I had to be mentally prepared in a way that I don't know if you can ever really be. You just have to respond to it.

I told Romney I wanted, I wanted the oyster bar to attract people who didn't eat oysters, that was it.

We cannot go forward if we're not engaged in community. I have this idea, bigger vision of a soup kitchen. That's my carrying my grandmother forward. At my grandmothers table was people from all walks of life, every color, and I always wanted to have that. For me, I just wanted a place where you could have a really great salad, a beautiful bowl of soup, good bread. I didn't want to go back into the restaurant where there was no heart exchange, it's just a transaction.

(DESCRIPTION)

A customer orders from the cashier.

(SPEECH)

Food is alive, right? And so if we're paying attention, and we're working with it with a lot of love and attention, it just feels better. That's just my thing.

(DESCRIPTION)

Romney talks with a woman holding a box of greens.

(SPEECH)

We are a restaurant, that is the nuts and bolts. But I hope that we always are something a little bit more.

[MUSIC PLAYING]

(DESCRIPTION)

Guests take their order number to a table outside.

Text, PG&E proudly supports small businesses.

Learn more about how we support our communities. [p g e.com/giving](http://pg e.com/giving).