

(DESCRIPTION)

In the early morning, against the background of the sunrise, a man carries wood from an outdoor wood pile in the parking lot into a smokehouse barbecue restaurant. He begins to stoke a fire. Text, O.Z. Kamara, Owner, Daddy O's Smokehouse.

(SPEECH)

Yeah, we like to roll it in right at 225, and that's right where it is. This is going to be going til like 7:00 in the morning, because it's cooking pulled pork and brisket. Those take 17 hours.

(DESCRIPTION)

Text, Sacramento County. O.Z. drives a branded van with a large smoker in tow on the top of a trailer.

(SPEECH)

In four miles, take exit 13 onto Bradshaw Road.

(DESCRIPTION)

O.Z. and his partner Valencia stand at a catering table and serve workers dressed in neon green ponchos.

(SPEECH)

We've been places in our relationship we were flat broke, we didn't have anything. In those hard days we'd be like, look, one day we're going to be able to give back to others the same way that we've been given to. To

(DESCRIPTION)

Valencia and several children work together in a kitchen. One of the children plays basketball outside a kitchen back door before entering with Valencia.

(SPEECH)

know what it feels like to be hungry, like legit hungry, I can't imagine being able to provide food and not give it.

(DESCRIPTION)

O.Z. carries a large aluminum tray full of barbecued meat and places it on a table next to others. We return to the front of Daddy O's Smokehouse & Barbecue at dawn. Text, PG&E has partnered with the California Restaurant Foundation to provide grants for hundreds of local restaurants recovering from the impacts of the pandemic. This is one of their stories. O.Z.'s partner enters the front door of the restaurant. Text, Valencia Kamara, Owner, Daddy O's Smokehouse. Valencia sits at one of the tables in the restaurant.

(SPEECH)

When we came into this idea of having a restaurant I knew that we would have to make it our second home.

(DESCRIPTION)

A small child gives a tour of the restaurant.

(SPEECH)

Here's the dining area.

(DESCRIPTION)

They shows off the kitchen freezers.

(SPEECH)

We have meat, meat, even more meat.

(DESCRIPTION)

They gestures to the prep stations.

(SPEECH)

I make the barbecue sauce over here. I know how to make the chicken, not sure how to prep the brisket. He hasn't taught me that yet. That's pretty much it.

(DESCRIPTION)

O.Z. fills a large tray of barbecue with brisket, then takes the brisket to the smoker and places it inside.

(SPEECH)

This is why when I go home I take a shower, I can smell the smoke coming off me. Wherever I go, man, I smell like smoke. Even at the airport, someone was like, man, do you guys smell barbecue? And the whole family is like, yeah, that's us.

(DESCRIPTION)

O.Z. stands outside as smoke rises behind him. Valencia and children stand at prep tables peeling vegetables.

(SPEECH)

We don't cook from measurements like they put on the back of the box, we cook from a feeling, from sight, from smell, from taste. When I pull down the seasoning, I literally feel the seasoning in my hand. And I'm just like, OK, it has this much in it. Like, it's a second nature.

(DESCRIPTION)

Valencia prepares a poultry rub.

(SPEECH)

It's not a feeling of weight or measurement, it's a feeling of love, of respect, of honor.

(DESCRIPTION)

O.Z. carries meats from a smoker. Another man enters the kitchen and they shake hands. Text, Joe Wilson, PG&E Vice President, North Valley and Sierra Regions

(SPEECH)

OZ Nice to meet you, man.

How you doing?

Hey, thanks so much for letting us come.

Hey, no problem, man. Nice to meet you. And thanks for your order.

It smells delicious.

Oh, yeah, you're going to love it.

How long have you been doing barbecue?

I'm doing barbecue-- I've been smoking meats for like five, six years.

Oh, no kidding? OK.

Yeah, too long. I learned fast though.

I was thinking you're going to say like, I've been doing this for 30 years.

No. No. No. I'm doing it about five, six years. I just fell into this, man. I don't know--

[LAUGHTER]

So let me know how I can help.

OK, cool man.

(DESCRIPTION)

O.Z. and Valencia continue working as Joe interviews them.

(SPEECH)

Dump this bowl in here and then start putting it on the plates.

The pandemic was insane. We needed so much help.

With COVID, the whole uncertainty of like, what's going to happen to our business? And like, who's coming in here? We had this huge dream, right, we're going to build a restaurant. We had a lease, we're like, OK, we're going to sign the lease, we're going to make this happen. And everything got shut down.

(DESCRIPTION)

O.Z. places more trays filled with vegetables in smokers outside the restaurant.

(SPEECH)

The restaurant care grant was huge. It came just in time. We were able to take care of our staff and reinvest in a lot of equipment that we needed to make our food more efficiently.

Restaurant equipment, even though it looks less complex--

It's expensive stuff.

Extremely expensive.

So where is this food going?

(DESCRIPTION)

A group of people pray outside a church.

(SPEECH)

Dear Heavenly Father, thank each and every one of us here today,
Heavenly Father

This is going to Greater Emanuel Church. Every Friday, they do a grocery giveaway. It's a mix of income insecure people and homeless. What we've offered to do is give them a home cooked meal.

(DESCRIPTION)

O.Z. and Valencia carry white plastic bags filled with foam meal trays.

(SPEECH)

The feeling of pulling up to the church, there's like a line of people.

(DESCRIPTION)

A socially distanced line of people waits outside the church and advances slowly.

(SPEECH)

To hear their stories about like, man, I haven't had home cooked mac and cheese, I haven't had real food in so long, it means the world to us. It legit means the world to us to be able to be in this position where we're able to give back.

My favorite wood of all is mesquite. That's my favorite wood.

Where do you find mesquite out here?

Well, if I told you then I wouldn't be able to find it.

[LAUGHTER]

That's fair.

Restaurants that are chain restaurants don't have the same soul that restaurants like Daddy O's has. Chains can come and go, but this is the soul of the community.

We'd never thought that we would be at this point where we can spend every waking moment together and enjoy it, but we do. My biggest prayer is that we're always friends, were always together, like, we take care of each other.

(DESCRIPTION)

Joe helps load heavy white sacks outside the restaurant into a truck. O.Z. and one of the children sit in the front of the truck as O.Z. drives.

(SPEECH)

(SINGING) Mine is lost to time, our home is in the space. The bird who walks the line--

Thank you, brother.

(SINGING) --just use those wings and rise.

(DESCRIPTION)

Text, PG&E Proudly supports small businesses. Learn more about how we support our communities. [p g e dot com slash giving](http://pge.com/giving).

(SPEECH)

Moon--

Cool.

(SINGING) Mother open your eyes. Moon mother this magic's just begun. When you. let go.