

## *HoundBite S.1 Ep. 1 - Greek's Pizzeria - Outline*

### **Host introductions and explanation of what HoundBite is / Both -**

#### **Intro Shae-**

My name is Shae Rickel and I'm John Griffin and you're listening to the first of many episodes of HoundBite, the new food podcast on WHJE. Here on HoundBite we are setting out every other week to showcase and review local restaurants in the central Indiana area.

#### **Connection John-**

\*talk about how you've lived here for a while, number of locally owned restaurants has been on the rise, why HoundBite is such a great idea, etc\*

#### **Intro to Greek's Shae-**

So we decided to kick off our very first show at none other than Greek's Pizzeria located about 3 minutes away from WHJE.

#### **Historical background / Shae -**

Greek's Pizzeria was originally a small pizza parlor in Valparaiso in 1968. The two owners, Chris and Cindy, have spent the past years expanding their once tiny business into other locations in the United States. But before we get into that, let's start from the very beginning. Chris Karamesines opened the original Greek's when he was only 17 years old in Valparaiso, Indiana. Although, it wasn't until much later that he got more legitimate experience at different kitchens around the country. Accompanied by his, now late, wife Cindy, the first Greek's was a success and any slivers of doubt that they had had been sliced away. Over the years "the Greek's" continued to grow and expand and now they have several locations, including one right here in Carmel, Indiana. Chris says that to him, eating should be a pleasurable experience. We're heading down there today to taste and review the famous, and local, Greek's Pizzeria.

#### **\*Insert brief-ish collage of all of the GOOD ambient noise we got\* - John**

#### **Rating scale explanation - Shae**

Here at HoundBite we will be judging every restaurant that we visit based on the three Q's. Quality of food, quality of service, and quality of restaurant, or, aesthetics. The three Q's pretty much summarize everything important that a restaurant should be judged on.

#### **Insert individual food review - John**

Make sure you hit on food, service, and restaurant quality

#### **Insert individual food review - Shae**

Although the name might not give it away, Greek's Pizzeria had a lot more of a variety of food to offer than we had originally thought. After browsing the menu full with breads, wings, pizza, salad, and pasta, we settled on some classics. A medium pizza with half pepperonis and half cheese, with a side of breadsticks and cheese dipping sauce. The breadsticks come out first and I'm pretty excited because I love bread in all forms and breadsticks more often than not tend to be my favorite part of the meal. I go to pick one up and they are SO greasy, like, I can practically see my reflection in my bad. \*\*to be continued ad libbing so it sounds more natural

#### **Come together for crossfire/debate - Both**

Conclusion (come to agreement) sign off, date of next episode coming out, you can also check us out on iTunes, etc. - Both