

Shore Leave with Tom Bobbajobski

Episode 1-

Galinda's Gastronomic Gourmet

MUSIC: Theme Tune

GALINDA: Hello, and welcome to this weeks edition of Galinda's Gastronomic Gourmet. (Insincere enthusiasm) Joining me tonight, a new co-host, fresh his little grey ship and the Midnite Hour-a welcome to Tom Bobbajobski.

TOM: Greetings land lubbers-

GALINDA: Your *on* land now, Tom-

TOM: I know- old habits die hard-

GALINDA: Well they need to die off, quickly-

TOM: -Whatever you say Linda-

GALINDA: Galinda-

TOM: What?

GALINDA: This is Galinda's Gastronomic Gourmet-

TOM: That's your real name?

GALINDA: Of course it's my real name-

TOM: -I thought you added the Guh-

GALINDA: How's life on dry land working out for you Tom?-

TOM: (As Galinda keeps talking) And that your name was really Linda

GALINDA: What with no producer, or show-

TOM: Hey there's no need for that-

GALINDA: Tonight, on MY show, we have the creative genius-

TOM: I just go where I'm told-

1 CONTINUED: (2)

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GALINDA: -and twice incarcerated
celebrity chef, Randolph
Frozenfekker, who will be
performing, his word, not mine,
performing, a brand new recipe
live on air, exclusively, for
me.

TOM: (In the background to
himself)Cooking on radio?

GALINDA: Welcome Randolph.

RANDOLPH: Hello Galinda-and aren't you
smelling like a gourmet's
delight this evening-

GALINDA: (Irritated stifled laugh) Ha
hum

RANDOLPH: And Hello Mr Bobbajobski!-love
the show, Tom, absolutely
lurrrve it. Can't believe it's
not running right now-

TOM: Why thank you Gandolph-

RANDOLPH: It's going to be back soon,
right?

TOM: Out of my hands I'm afraid, out
of my hands.

GALINDA: And you love this show too,
don't you Randolph-

RANDOLPH: Well, er,

TOM: He luurrrves my show, Galenda-

RANDOLPH: Of course, of course Galinda.
(Turning attention to Tom) Hey-
Tom-maybe we can share a few
Seagull recipes later-

TOM: -Why yes-sure!

RANDOLPH: Fantastic birds if prepared
correctly-

TOM: They are??

GALINDA: (Interrupting)-Now!- Randolph!-
it's been a few years since-
since you've been on the show.

1 CONTINUED: (3)

RANDOLPH: I'm sorry?

GALINDA: I was saying it's been a year or two since you were last on my show!.

RANDOLPH: Such are the hazards of being a maverick genius I'm afraid

GALINDA: Well I'm very pleased you're out now, and I'm even more delighted that you will be trying a new recipe-

RANDOLPH: Yes-first time ever performed-

GALINDA: Another exclusive on Galinda's Gastronomic Gourmet!

RANDOLPH: But, not the recipe I originally had planned for you, unfortunately -

GALINDA: Huhum-I know, yes- we had to shelve the 'poulet dansant épicé'

RANDOLPH: It's your loss-that's all I'm saying-your loss.

GALINDA: (Patronizing hum) Hmmm-But, you will be back later in the show to prepare chocolate pork with-

RANDOLPH: -Chocolate pork with an agitation of apples and spinach, topped with an electric sauce featuring real volts.

GALINDA: Thank you Randolph-

RANDOLPH: Catch you later Tom-

TOM: See ya Rangolf.
Pause

GALINDA: (Coughing) Ahem

TOM: You ok-need a glass of water?

GALINDA: Hahaha-(whisper through gritted teeth) Script Tom, script.

TOM: What..?

(MORE)

1 CONTINUED: (4)

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TOM: Oh-oh yeah-(clears throat) And, and uh coming up later, I'll be getting my hands filthy as we prepare a basic vegetable stock, but now, it's time to see what's going on in the world of food in the Grey Water Area, with this week's Gastric...Gossip?-

MUSIC: Theme tune begins

TOM: (Fading out)Gastric gossip?
Sounds like a euphemism for the shits..

GALINDA: (Fading out-harsh whisper-pissed off)I never agreed to having you on...never

MELONY: (Super preppy to the point of worrying about sanity) Hi!!
Melanie Lemony here with **all** the gastric gossip from in and around Huron City and the Grey Water Area! And to begin with-Good neewwwws!! The annual showcase for the Huron City Culinary Institute saw record attendees this weekend while at the same time having *less* cases of food poisoning than any-other- previous year! Institute Chief, Howie Awol, says that, after all the inquests, it's a tribute to the quality of their teaching that they are now coming up to 5 years without an event fatality!

MELONY: And next up, news that on Tuesday, the Happy Hippy Diner will be hosting another of its extremely popular, homegrown Pot Pie competitions! Organizers say that the judging starts at five, yeah, and may go on, like, you know, a long time? Maybe? There's no rush, pull up a bean bag. Yeah-you know-

MELONY: And now-some spiiiceee news!!-
Things are rrreally hotting up in downtown Huron City, where the public's insatiable desire
(MORE)

1 CONTINUED: (5)

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MELONY: for Tex-Mex food outlets has seen the addition of two more of such establishments. The opening of hugely popular chain Azteco-taco, together with locally owned outlet, The Border Wall, now makes a grand total of twenty-seven different restaurants selling vaguely authentic regional cuisine, each as indistinguishable as the next! Expect some great deals as businesses compete for customers, plus an impending, violent, turf war.

MELONY: Finally-(Exaggerated sad face voice)some saaaaad news. (Back to preppy self) Uncle Jack's Coney Shacks' opening of their new diner had to be put on hold when Billy the Bull, the special guest and first up to be used in their Colonel Beef-heart's special sauce, went apeshit and smashed through the front window, but not before destroying a nine year old girl's birthday party taking place, and sending half the guests to ER!! A spokesperson for Uncle Jack's said, "errrrrrrrrrrrrrrrrr....."

MELONY: And that's all from me, Melanie Lemony! More Gastric Gossip next time!

GALINDA: (Fading in) You do what you're fucking told. (Back) Thank you Melanie. More food news next week. And now, in our back to basics feature, Tom is going to help me prepare a vegetable stock, a staple for any serious home kitchen-

TOM: You eat staples?

GALINDA: Haha-always having a laugh aren't you Tom-

TOM: Well it beats the alternative...Glinda.

1 CONTINUED: (6)

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GALINDA: As I was saying, being able to make a good vegetable stock can help turn soups, stews, and hot pots into tasty and nutritious meals without resorting to store bought stock that invariably contains enough salt to pickle a possum.

TOM: That sounds good-

GALINDA: Too much salt is not good Tom

TOM: No, uh, the pickled possum. You got some I could try?

GALINDA: (Cutting across) For the vegetable stock you need a variety of vegetables. We have a large white onion, celery, carrots, garlic, and the magic ingredient of a bouquet garni of parsley, thyme-

TOM: Bucket of what?

GALINDA: (Like talking to an annoying 5 year old through gritted teeth) Just start chopping the vegetables Tom-

TOM: I don't see a bucket-

GALINDA: (Snapping at Tom) Start with this carrot-(back to listeners) Yes a traditional bouquet garni with parsley thyme bay leaves and some rosemary, a pinch of-

F/X: Interminably slow chopping-

GALINDA: Speed it up a little Tom-could you?-

TOM: I'm going as fast as I can-!

GALINDA: We're not on the tiny boat now-

TOM: No-we're in a tiny studio-

GALINDA: Faster Tom. A little faster-

F/X: Slightly faster chopping.

1 CONTINUED: (7)

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GALINDA: So while Tom is chopping his little heart out there, I'll start by heating a little olive oil in a large stock pot-

F/X: Chopping very intermittent-

GALINDA: For god's sake come on-

TOM: I'm trying!

GALINDA: (Start to struggle) Give me that-

TOM: No-it's my job-I'm the co-host who chops you said-

GALINDA: All the vegetables should be done by now-

TOM: I've never done this! What did you expect? Like this-is this better?

F/X: Chaotic chopping-

GALINDA: Uggh-the pieces are nowhere near the same size-

TOM: Oh you want me to use a ruler now?

GALINDA: -Give...give me that here-

TOM: I'm chopping-

F/X: Chopping more furious

GALINDA: Let me get it done-

F/X: Scuffle and loud chop!

GALINDA: Ahhhhhhhh!!!! Shitshitshit shit shit my finger!!

TOM: Oops-

GALINDA: Jesusjesusjesus-arrrrrhhhhh-uh-uh-uh-uh

TOM: The blood's going on my carrots!

F/X: Background commotion-

PRODUCER: Medic-get he medic-hold tight Galinda-

1 CONTINUED: (8)

GALINDA: You fucking moron Bobbajobski-

PRODUCER: Calm down dear-calm down. Ok-
Get her out-

F/X: Footsteps

TOM: Is this yours Linda?

GALINDA: Oh my god-that's nearly half of
inch-

TOM: Yeah-same size as some of my
carrot pieces-I was getting
better-

F/X: Woman falling to floor-

PRODUCER: Ok-get her out-delay people,
delay-

F/X: Beep sound followed by 5 seconds
of elevator music.

PRODUCER: (Quiet, fading out) All yours
Tom, all yours.

TOM: Well, sorry about that
listeners, but visit our website
for that recipe, including the
bucket of garnish, because as
promised, it's time for our
celebrity Chef's Randall
Frozenfekker to show you how the
professionals do it.

RANDOLPH: Hey Tom! Bad luck for Galinda
there-

TOM: Yes-most unfortunate. Now, my
notes here tell me you have this
rather unusual pork and
chocolate dish that you're going
to make. Care to tell our
listeners the origin of this
unusual dish.

RANDOLPH: I could do Tom, but that would
be rather dull.

TOM: True, yes...that's true-

RANDOLPH: You know, I could prepare the
brand new recipe I had
originally planned for this show-

1 CONTINUED: (9)

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TOM: Uh...I don't, er, really know about that-

RANDOLPH: But the lame Galinda was not up for it-

TOM: -Well, she isn't the most adventurous of presenters-

RANDOLPH: But a legend like you, you'd be up for it-surely now-

TOM: You-you think so?-

RANDOLPH: 'Poulet...dansant...épicé'- deesn't that sound wondrous?

TOM: Yeah...Maybe..may-be you're right!-

RANDOLPH: I can get the ingredients- They're in my car-you want me to- I can go get them-

TOM: -Yeah, you know what-let's take this show up a notch-

RANDOLPH: Great! I knew you'd come good Tom-won't be a second-

F/X: Running off

TOM: Sure-and while Randall goes and fetches his ingredients, (away-occupied with cleaning) and I'll just clear up the last of the blood, put this tip of the index finger in the freezer, (back) and here on Glenda's Gastric Guts, with me, your host, Tom Bobbajobski, we'll be raising the bar with something never performed on radio before-

RANDOLPH: (A little out of breath) Here...here we go Tom-I have everything we need-

TOM: That's, that's a large sack.

RANDOLPH: I'm always prepared, Tom-

F/X: Knife being drawn

1 CONTINUED: (10)

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TOM: Hells bells- what a huuuge cleaver-

RANDOLPH: Sharp as they come-

TOM: 'poulet dansant épicé'- of French origin then-is it-this dish?

RANDOLPH: (Preoccupied with getting things ready) Possibly Tom, possibly-

TOM: Errr-that sack is moving Rangolf-

RANDOLPH: It's a recipe that requires the freshest of ingredients-

TOM: Poulet...dansant...épicé' That's chicken...

RANDOLPH: (Struggling with sack)Correct there Mr Bobbajobski-

F/X: Muffled chicken clucking

TOM: Dansant...dancing?

RANDOLPH: Easy now...easy now-

TOM: Epicé.. Spicy? Spicy dancing chicken??!!

F/X: Full clucking!

TOM: Fuck me it's alive-

RANDOLPH: Haha-of course-a dead chicken can't dance!!

TOM: But.. But..

RANDOLPH: (Wrestling with chicken) Hold still you little bastard-

TOM: What the-

RANDOLPH: Take the spice mix-

TOM: Huh-

RANDOLPH: (Mad as a box of frogs now) Take this tub of spices Tom!

TOM: Then what-??

1 CONTINUED: (11)

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RANDOLPH: As soon as I chop it's head off-
pour my unique blend of spices
onto its open neck-

TOM: What???

RANDOLPH: And watch the little fucker
dance and dance around like
nothing else on earth!

TOM: No-dear god-Frozenfekker you
maniac-no!!

F/X: Loud chop-clucking stops-running
and flapping.

RANDOLPH: (Crazy laughter)

F/X: Beep-elevator music fading out
then theme music fading in.

MUSIC: Theme tune and closing credits.