

**COMMONWEALTH OF PENNSYLVANIA
COURT OF JUDICIAL DISCIPLINE**

IN RE:

Judge Scott DiClaudio
Court of Common Pleas
First Judicial District
Philadelphia County

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:

1 JD 2025

RECEIVED AND FILED

SEP 18 2025

COURT OF JUDICIAL DISCIPLINE
OF PENNSYLVANIA

TO: SCOTT DICLAUDIO

You are hereby notified that the Pennsylvania Judicial Conduct Board has determined that there is probable cause to file formal charges against you for conduct proscribed by Article V, § 17(b) and § 18(d)(1) of the Constitution of the Commonwealth of Pennsylvania, and the Code of Judicial Conduct. The Board's counsel will present the case in support of the charges before the Pennsylvania Court of Judicial Discipline.

You have an absolute right to be represented by a lawyer in all proceedings before the Court of Judicial Discipline. Your attorney should file an entry of appearance with the Court of Judicial Discipline within fifteen (15) days of service of this Board Complaint in accordance with C.J.D.R.P. No. 110.

You are hereby notified, pursuant to C.J.D.R.P. No. 302(B), that should you elect to file an omnibus motion, that motion should be filed no later than thirty (30) days after the service of this Complaint in accordance with C.J.D.R.P. No. 411.

You are further hereby notified that within thirty (30) days after the service of this Complaint, if no omnibus motion is filed, or within twenty (20) days after the dismissal of all or part of the omnibus motion, you may file an

Answer admitting or denying the allegations contained in this Complaint in accordance with C.J.D.R.P. No. 413. Failure to file an Answer shall be deemed a denial of all factual allegations in the Complaint.

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COMPLAINT

AND NOW, this 29th day of April, 2025, comes the Judicial Conduct Board of the Commonwealth of Pennsylvania (Board) and files this Board Complaint against the Honorable Scott DiClaudio, Court of Common Pleas, First Judicial District, Philadelphia County, Pennsylvania, alleging that Judge DiClaudio has violated the Constitution of the Commonwealth of Pennsylvania and the Code of Judicial Conduct, as more specifically delineated herein.

FACTUAL ALLEGATIONS

1. Article V, § 18 of the Constitution of the Commonwealth of Pennsylvania grants to the Board the authority to determine whether there is probable cause to file formal charges against a judicial officer in this Court, and thereafter, to prosecute the case in support of such charges in this Court.
2. From January 4, 2016, to the present, Judge DiClaudio has served as a Common Pleas Judge in Philadelphia County.
3. Pursuant to Article V, § 18(a)(7) of the Constitution of the Commonwealth of Pennsylvania, the Board determined that there is probable cause to file formal charges against Judge DiClaudio in this Court.

4. In March 2024 Shay's Steaks (Shay's) opened at 200 North 16th Street, Philadelphia, PA 19102.
5. Shay's Steaks is owned by Jackee DiClaudio and was inspired by her husband, Judge Scott DiClaudio's, late parents.
6. On February 27, 2024, Shay's was featured by the Philadelphia Inquirer in an article entitled "A Philly judge inspired his wife to open a cheesesteak shop. What's the verdict?" A copy of this article is attached hereto as Exhibit A, made a part hereof, and incorporated herein as though set forth in full.
7. Three photos of Judge DiClaudio accompanying the article refer to Judge DiClaudio as "Common Pleas Court Judge Scott DiClaudio."
8. In addition to these photos and the title of the article, Judge DiClaudio's judicial position is mentioned in the text of the article.
9. The first such reference details Judge DiClaudio's rise to the bench, noting that "*Scott, now 59, went on to law school, then to the Philadelphia District Attorney's Office, and eight years ago, to the state bench.*"
10. Later in the article, his judgeship is again mentioned, with the text reporting that Judge DiClaudio "*by day hears criminal cases on the Philadelphia Court of Common Pleas.*"
11. Lastly, the article jokingly notes that "*his crier may have addressed [the judge] as 'Whiz Honor.'*"
12. On April 8, 2024, Shay's was featured on FOX 29 Philadelphia in a segment entitled "Ya Gotta Try This," hosted by local news personality Mike Jerrick.
13. This segment begins outside of Shay's with Jerrick stating "*I know, there are a lot of places to get cheesesteaks. Why does he think these are the best? Let him be*

the judge,” after which Jerrick enters the restaurant and states “*Because he is a judge!,*” while pointing to Judge DiClaudio.

14. There follows an interview with Judge DiClaudio and his wife, Jackee DiClaudio.
15. On June 11, 2024, Metro Philadelphia posted on its website their “Ultimate Guide to Philly Cheesesteaks,” which was printed in the hardcopy edition on June 12, 2024. A copy of this article is attached hereto as Exhibit B, made a part hereof, and incorporated herein as though set forth in full.
16. A large photo of Judge DiClaudio is featured in the article with the caption “*Shay’s Steaks owner Scott DiClaudio is pictured.*”
17. The body of the article features a short blurb about Shay’s reading, in part, “*DiClaudio is living out his true best-of-both-worlds, serving as a Philadelphia judge by day and a cheesesteak connoisseur by night.*”
18. A hyperlink over the words “*Philadelphia judge*” takes the reader directly to the Court of Judicial discipline webpage, with details of the judge’s prior case before this court.
19. This article has since been blown up to poster size and hangs in the window at Shay’s.
20. The Metro Philadelphia article was featured on the Shay’s Steaks Instagram account, an active media presence with over 5,000 followers.
21. In January 2025, Judge DiClaudio guested on a video-recorded podcast posted to YouTube by the account “People Talking Sitting Down,” which has over 400 followers. A transcript of this podcast is attached hereto as Exhibit C, made a part hereof, and incorporated herein as though set forth in full.

22. The episode featuring Judge DiClaudio is entitled "The New King of Philly Cheesesteaks."

23. Accompanying this episode is a description reading:

If you've been to Shay's Philadelphia, chances are you've run into the owner, Scott DiClaudio. If you missed him, he was probably in the back chef'ing up Philadelphia's best cheesesteak, or sitting on the bench at his full time job as one of Philadelphia's top judges. In this episode of @peopletalkingsittingdown, Judge Scott DiClaudio joins us to share the story of how he and his wife Jackee started Shay's, and the 5 reasons why they have the highest rated cheesesteak in the city. We also discuss what it takes to be a judge, how he takes mental health into consideration when making judgements, the differences between generations when it comes to screen time, how he approaches his own mental health when it comes to the responsibility of freeing a convicted felon, or taking someone off death row, and much more!

24. As mentioned in the description above, discussion on the podcast, which runs to approximately 2 hours, 15 minutes heavily features Judge DiClaudio's work on the bench, including his philosophy on what makes a good judge and dealing with mental health issues in the courtroom.

25. The podcast also features a lengthy discussion regarding Shay's and its features, Judge DiClaudio's role in its creation, and shows Judge DiClaudio at work in the restaurant, with the host at one point accompanying the judge on a supply run to Reading Terminal Market.

26. This podcast episode was featured in a Shay's Instagram post.

27. In addition to its Instagram page, Shay's maintains an active media presence on Yelp and Google Reviews, where diners can post ratings, reviews, and photos.

28. Currently, Shay's has over 300 reviews on Yelp.

29. Multiple reviews on Yelp mention Judge DiClaudio's judicial position, as set forth below (all errors in originals). Screenshots of these reviews are attached hereto

as Exhibit D, made a part hereof, and incorporated herein as though set forth in full:

- a. **Daniel C., West Haven, CT, July 23, 2024:** *I was looking for a great Philly cheese steak on the drive down to D.C., and boy am I glad we stopped by Shay's Steaks. I actually went in planning to order a Wagyu cheese steak, but I didn't see it on the kiosk and ended up ordering a prime rib cheese steak instead. Obviously using premium cuts of beef makes a huge difference. Probably the best cheese steak I've ever had, and definitely better than anything I've had from the cheese steak places back at home. Scott, the owner, is definitely a character. I didn't believe it at first, but apparently he is a judge that also moonlights as a restaurateur! Eating there is absolutely an experience. He is completely hands on, and you constantly hear his voice booming as he orchestrates the show from the kitchen and front of the house. If I were to describe it, I would say the atmosphere is energetic, with a touch of chaos. I'm sure most of his antics are meant to be entertaining, but I can't help but think it's also his way of coping and making light of a day-to-day craziness of running a food establishment. Shay's is without a doubt a must-visit again in the future. I can't imagine that balancing a day job and the high energy required working at Shay's is sustainable for the long haul though. I'm hoping their business model and the systems and processes they have in place are working for them and they continue to thrive – the world needs more premium cheese steak shops!*
- b. **Cindy C., Allen, TX, June 1, 2024:** *This is an absolute gem of a place located right by Logan Square/City Hall owned by Scott who's a judge by day and chef by night. The phenomenal cheesesteaks paired with wonderful service here had me coming back twice in the span of 5 days while I was in Philly! On my first visit here, my fiancé and I stumbled upon this place a stone's throw from our hotel and were greeted by Scott outside of the restaurant. He proceeded to give us a full run-down of Shay's Steaks, and he was truly such a personable individual who makes you feel right at home. We ordered one NY strip cheesesteak to split, and it was hands down the cheesesteak I've had. The meat is fresh (never frozen) and high quality, the bread has a crisp on the outside and is soft on the inside, and all the flavors just came together perfectly. I ended up getting a few of my friends to come here a few days later to experience these cheesesteaks with me, and the food was just as good as the first time. Scott was also whipping up some fries that he was testing, so he gave us a few to try during our meal! All in all, I don't know when I'll next be back in Philly but I know I'm making a stop here when I do :)*
- c. **Laura R., Ventura, CA, May 20, 2024:** *Stopped by while at a Union convention at the nearby convention center. Ordered a cheesesteak of the special menu, co-workers ordered the classic. Everyone loved their*

choice! So much flavor and the right size. The owner, Scott, stopped by to say hello. He's a judge and had signs up supporting our labor convention. He showed his appreciation for all the work we do. How cool! The kind of business you want to support!

- d. **Evan G., Wilmington, DE, June 17, 2024:** *Do not walk – RUN to Shay's Steak. Best cheesesteak in the entire City of Brotherly Love, which means it is the best cheesesteak in the whole damn world! Scott is the owner and he's a city judge so please don't be a jerk when you visit. 16th & Race Street at the bottom of the Franklin Tower residential building.*
- e. **David S., Denver, CO, July 19, 2024:** *Five out of five. Owned by a local judge who actually lives in the building. Best cheesesteaks I've ever had. You get to pick from different cuts of meat that are sliced fresh and cooked fresh every day. It is truly a build your own cheesesteak with lots of different spices, cheeses, and toppings to pick. The owner is unbelievable nice and is very passionate about his restaurant!*
- f. **Nate F., Palm Harbor, FL, April 29, 2024:** *Not your traditional Philly Chessesteak. This place is an upgrade. Scott is the owner and one of the most passionate chefs I have ever met. And for good reason. He will tell you about his "other job" and how this place is named after his late mom, and share some of his family recipe secrets. The conversation is great with him, but the food is even better. His wife Jackee is there on the grill as well, and Ashley at the front will be your guide to what is being served today! The steak here is fresh and not frozen. He slices it several times a day. 9oz portions. From Wagyu, to NY strip, to Prime Rib, and more. If chicken is your thing, he has fresh chicken breasts that he cuts up as well. Multiple cheese choices, including Housemade Wizz if you feel the need to go a bit traditional. Over 25 seasonings to add to the meat when he grills it up for you, ask about the ones that aren't even on the menu! He will do it on a salad if you're watching those carbs, and he will also make any of them into a giant quesadilla if you are feeling a little spicy. And grab some UTZ chips to snack on while you wait. They also do a limited breakfast on weekdays, but on the weekends, Scott is there at 8am, making full on breakfast. Pancakes, steak and eggs, breakfast sandwiches and more! Don't miss out on this amazing little place on the first floor of the building adjacent to our hotel. Use the entrance off Race St. It'll cost a tad more than a "cheesesteak" from one of the big name stores, but it's a quality and experience that is worth the extra buck.*
- g. **Sean H., Lake Wales, FL, August 30, 2024:** *Premium cuts of steak grilled for the best Philly Steak in the City. The owner is a 1st District Judge – Wonderful man who is probably cooking your meal! Gave us a sample of several cuts of steak and seasoning while waiting. This is*

where I take professional athletes for lunch or dinner. See you soon Judge!

- h. **Mark L., Golden, CO, August 11, 2024:** *Decided to stop in due to the great reviews on Yelp and was not disappointed. The owner, Scott, was hustling and made sure everyone got a bag of free chips before disappearing into the kitchen to help his staff. He came back out later to tell us that the place was named after his late mother, "Shay" and that he's building an adjoining ice cream shop after his late father, "Jimmy." Scott told us he is a homicide judge by day and restaurateur by night/weekend. The Philly cheese steaks are expensive, but fully customizable and made with fresh, delicious ingredients. Super delicious and probably the best I've ever had.*

30. Currently, Shay's has over 1,700 reviews on Google Reviews.

31. Multiple reviews posted to Google Reviews mention Judge DiClaudio's judicial position, as set forth below (all errors in originals). Screenshots of these reviews are attached hereto as Exhibit E, made a part hereof, and incorporated herein as though set forth in full:

- a. **Danny Zhou:** *Great food, amazing service. Scott the owner was very welcoming, really showed his passion for his business and making people happy. He even shared some lamb chops with us while our sandwiches were being made, what love! Criminal judge by day, sandwich shop owner by night. Ice cream shop [emoji] opening soon. Sandwiches were amazing. Great 1st stop in Philly for probably the best cheesesteak sandwich I've had in years! Top quality meats, loved the bread. I got the habanero honey while the rest of the fam got the butter sauce, everyone loved their sandwich. We'll be back!*
- b. **Spyro Morfopoulos:** *Outstanding service, super-tasty cheese steaks. What more could you ask for? The guy behind the counter was so welcoming, I thought, and then, he offers us chocolate covered strawberries while we wait for our sandwiches – who does that? Well, apparently, judge Scott does. Seriously, turns out his day job is being a judge in criminal cases here in Philly, and on the weekend, he serves customers at his wife's sandwich shop – no kidding! If there was a 6-star rating, this place would get it from me and from many others, I'm sure. A MUST experience for anyone visiting the City of Brotherly Love [emoji]*
- c. **Brianflyboy:** *This is not your average "Philly" cheesesteak. This is above and beyond fresh high end steak. I had the New York strip with all the topping. I will be back soon. I highly recommend you come and*

"judge" for yourself. You'll see what I mean. [emoji]. Also got a free sample of his new section opening soon with ice cream floats. Fantastic!

- d. **Gautam Ramchandani:** Was in Philly for the UPenn graduation ceremony. When in Philly I always find an opportunity to eat cheese steak. Instead of going to Jim's or other popular tourist spots, we tried out this new place opened just 48 days ago by Scott & Jackee DiClaudio. Scott is a judge in his day job and inspired his wife to open this restaurant. As we sat there eating our cheese steaks, this charming gentleman stopped by to ask us how we were doing. It was Scott, the owner and he took me to the back of the kitchen to show me that they have no freezer. They get their prime rib and New York Strip Steak fresh everyday, whereas the other places use frozen meats. This South Philly style cheese steak restaurant offers myriad of choices of seasonings and toppings. We had the prime rib option with sharp Cooper cheese, peppers and onion, red garlic jalapeno and it was delicious! He said he would serve us rare cheese steak on our next visit as we like our steaks rare. We were in heaven for 15 minutes while we devoured the meal. Didn't know that cheese steak could taste that good! Well done Scott and Jackee! We'll be back for more.
- e. **Leah Fisch:** Scott the owner is a judge and chef?! And Ray the manager is passionate and friendly. The food is SICK...as in absurdly awesome. This place is all heart – the workers are into it and funny and generous...and you are MISSING out if you don't come eat here!
- f. **Carlos Jackson:** I was in Philly for work and wanted to find a good cheesesteak that was close to my hotel. I came upon this place from searching Google and seeing all the great reviews. I also noticed that it was just around the corner from the hotel so I decided to give it a try. I came in the evening time and was greeted by Scott who runs the place (and is also a judge!). He was very personable and nice, offering to help me with ordering where needed. I initially was going to take out my food but he convinced me to stay and dine in, and talk with him. I ordered the New York Strip and it was amazing! Nothing needed but steak, cheese, onions, and seasonings on fresh hoagie bread. Everything is fresh not frozen, and you can definitely tell. If you're in Philly definitely stop by, meet Judge Scott, and have a great sandwich and grape soda with him!
- g. **Simone Mears:** My family and I were in Philly for the weekend and I wanted to get an authentic Philly cheesesteak! So after a thorough search on google, I came across Shay's. We gave it a try and let me tell you, the reviews do not lie! From the customer service to the food. Omg the FOOD! We ordered the prime rib Philly cheesesteaks and chicken quesadilla for the kids. Everything was fresh, tender and seasoned to perfection! The owner is so friendly and down to earth. He told us he's

a Judge by day and decided to open this business on the side. They've only been open for 100 days, but this is hands down one of the best things I've ever eaten. Yay for Shay's! [emoji]

- h. **Rodney Moore:** *I have to be honest. The first time I went to Shay's it was amazing! So good I told everyone I came in contact with about the awesome sandwich I got from Shay's. However, the second time I literally couldn't finish the damn thing. A complete contrast of what I had previously. For the \$40+ I spent I wanted to fight when I looked at that thing once I got home. My wife was utterly disappointed as well. Her words "Oh...this is the sandwich you were so hyped up about"? Judge, I should throw you in jail for that [emoji]*
- i. **Eli G:** *My first experience at this location, which is very close to me was one of the worst experiences I've ever had in any restaurant takeout or to go place. To you have an owner that is just stomping on his employees and talking to the customers about his employee acting very unprofessional. I almost wanted to just ask for a refund because I felt so bad for the employees that were getting yelled at back-and-forth as he screaming inside of the restaurant. Everyone inside is looking towards the kitchen. If you do look through the back door, you can see that they have raw meat out on a folding table, which is probably past its time temperature control. They are also using the same knife to cut chicken and beef steaks, using the same spatulas that they use for vegetables to use for meat. There was just a pair of shoes on the ground as well as items all over. No one has changed their gloves. No one has done anything in resemblance to health standard. I'm honestly scared for anybody that has to try this place without knowing what can come from it. What's crazier is the owner was a judge and is treating employees in such disrespect. Beware!*
- j. **Mariska Suparman:** *Judge Scott is not only the cheesesteak master but also the lasagna master! Truly the best in town.*
- k. **Jesus Ricardo Vazquez:** *Hands down one of the best steaks I ever had (if not the best). I ordered the Wagyu cheese steak with peppers and I literally devoured it in a minute. Really really really good. You have to meet Judge DiClaudio...*
- l. **Julian Bosch:** *This place is it! Friendly and courteous. Also the best cheese steak in Philly. You will not be disappointed with the taste and portions. Thanks Judge!!!!*

32. Judge DiClaudio has access to and regularly responds to reviews left on Google Reviews, occasionally giving customers his mobile number if they are dissatisfied.

33. Judge DiClaudio admittedly has shared his judicial position with customers, going so far as to take an out-of-town customer to observe court while her husband conducted business.
34. Judge DiClaudio maintains a private account on Instagram, found at [Instagram.com/sdiclaudio13](https://www.instagram.com/sdiclaudio13), a website and mobile application wherein users can post videos, photos, and captions to their "followers."
35. Although it has since been edited, Judge DiClaudio's public bio posted to Instagram previously read "*Raised in Philly. Central and Temple grad. Legal trifecta: Asst DA, Defense Atty, and now, Judge. Maker of City's best Cheesesteak & Milkshake #Shay's.*"
36. Judge DiClaudio is currently serving a probationary term imposed by this Court on July 6, 2021, and running through the end of his current term in January 2026.

CHARGES

Count 1– Violation of Canon 1, Rule 1.2

37. By virtue of some or all of the conduct alleged in paragraphs 4 – 36, Judge DiClaudio violated Canon 1, Rule 1.2 of the Code of Judicial Discipline.
38. Canon 1, Rule 1.2 states the following:

Canon 1, Rule 1.2 – Promoting confidence in the Judiciary.

A judge shall act at all times in a manner that promotes public confidence in the independence, integrity, and impartiality of the judiciary, and shall avoid impropriety and the appearance of impropriety.
39. By virtue of his conduct set forth above, Judge DiClaudio has failed to promote public confidence in the independence, integrity, and impartiality of the judiciary and failed to avoid impropriety and the appearance thereof.

Count 2 – Violation of Canon 2, Rule 1.3

40. By virtue of some or all of the conduct alleged in paragraphs 4 – 36, Judge DiClaudio violated Canon 1, Rule 1.3 of the Code of Judicial Discipline.

41. Canon 1, Rule 1.3 states the following:

Canon 1, Rule 1.3 – Avoiding Abuse of the Prestige of Judicial Office

A judge shall not abuse the prestige of judicial office to advance the personal or economic interests of the judge or others, or allow others to do so.

42. By virtue of his conduct set forth above, Judge DiClaudio has traded on and abused the prestige of his office for the personal and economic benefit of himself and others.

Count 7 – Violation of Article V, § 17(b) of the Constitution of the Commonwealth of Pennsylvania

43. By virtue of some or all of the conduct set forth above, Judge DiClaudio violated Article V, § 17(b) of the Constitution of the Commonwealth of Pennsylvania.

44. Article V, § 17(b) of the Constitution of the Commonwealth of Pennsylvania states the following:

Article V, § 17(b) [Derivative Violation]

Justices and judges shall not engage in any activity prohibited by law and shall not violate any canon of legal or judicial ethics prescribed by the Supreme Court.

45. A violation of the Code of Judicial Discipline constitutes an automatic, derivative violation of Article V, § 17(b) of the Constitution of the Commonwealth of Pennsylvania.

46. Judge DiClaudio violated Canon 1, Rule 1.2, and Rule 1.3 of the Code of Judicial Conduct.

47. By virtue of some, one or all of the violations set forth above, Judge DiClaudio violated Article V, § 17(b) of the Constitution of the Commonwealth of Pennsylvania. (Count 7).

Count 8 - Violation of Article V, § 18(d)(1) of the Constitution of the Commonwealth of Pennsylvania

48. By virtue of some or all of the conduct set forth above, Judge DiClaudio violated Article V, § 18(d)(1) of the Constitution of the Commonwealth of Pennsylvania.
49. Article V, § 18(d)(1) of the Constitution of the Commonwealth of Pennsylvania states the following:

Article V, § 18(d)(1) [Disrepute]

A justice, judge or justice of the peace may be suspended, removed from office or otherwise disciplined for . . . conduct which . . . brings the judicial office into disrepute, whether or not the conduct occurred while acting in a judicial capacity[.]


50. By his conduct as described in paragraphs 4 – 36 above, Judge DiClaudio, while on court probation, engaged in conduct that was so extreme that it brought the judicial office itself into disrepute and thereby constitutes a violation of the Disrepute Clause of Article V, § 18(d)(1) of the Constitution of the Commonwealth of Pennsylvania. (Count 8).

WHEREFORE, Judge DiClaudio, judge of the Court of Common Pleas of Philadelphia County, is subject to disciplinary action pursuant to the Constitution of the Commonwealth of Pennsylvania, Article V, § 18(d)(1).

Respectfully submitted,

MELISSA L. NORTON
Chief Counsel

DATE: April 29, 2025

By: 
Elizabeth A. Hoffheins
Deputy Counsel
Pa. Supreme Court ID No. 209623
Judicial Conduct Board
Pennsylvania Judicial Center
601 Commonwealth Avenue, Suite 3500
Harrisburg, PA 17106
(717) 234-7911

VERIFICATION


I, Elizabeth A. Hoffheins, Deputy Counsel to the Judicial Conduct Board, verify that the Judicial Conduct Board found probable cause to file the formal charges contained in the *BOARD COMPLAINT*. I understand that the statements herein are made subject to the penalties of 18 Pa. Cons. Stat. Ann. § 4904, relating to unsworn falsification to authorities.

Respectfully submitted,

MELISSA L. NORTON
Chief Counsel

Date: April 29, 2025

By:



Elizabeth A. Hoffheins
Deputy Counsel
Pa. Supreme Court ID No. 209623
Judicial Conduct Board
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**COMMONWEALTH OF PENNSYLVANIA
COURT OF JUDICIAL DISCIPLINE**

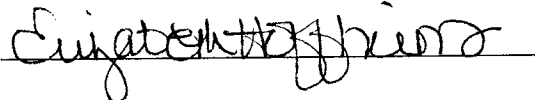
IN RE:

Judge Scott DiClaudio	:	
Court of Common Pleas	:	
First Judicial District	:	1 JD 2025
Philadelphia County	:	

CERTIFICATE OF COMPLIANCE

I certify that this filing complies with the provisions of the *Case Records Public Access Policy of the Unified Judicial System of Pennsylvania* that require filing confidential information and documents differently than non-confidential information and documents.

Submitted by: Judicial Conduct Board of Pennsylvania

Signature: 

Name: ELIZABETH A. HOFFHEINS
Deputy Counsel

Attorney No.: 209623

FOOD > RESTAURANTS



A Philly judge inspires his wife to open a cheesesteak shop. What's the verdict?

The new Shay's in Center City specializes in South Philly-style sandwiches made of high-end beef like prime rib and New York strip.



Common Pleas Court Judge Scott DiClaudio with his wife, Jackee, at Shay's Steaks, 200 N. 16th St.

Alejandro A. Alvarez / Staff Photographer

by Michael Klein

Published Feb. 27, 2024, 10:12 a.m. ET

Jackee DiClaudio said she must have heard the stories a hundred times — the teen years her husband spent behind the counter at his parents' corner luncheonette in South Philadelphia, serving guys like Cadillac Al, Post Office Joe, and Big Mitch (he was big into the horses).

Shay's, across from Mifflin Square Park at Fifth and Wolf, was Scott DiClaudio's passion. His dad, Jimmy, and his mom, Sylvia ("Shay" to everyone), dipped ice cream, sold candy, emptied the quarters out of the video games, and cooked for the neighborhood: bacon and eggs for the truckers at 6 a.m., lunch for the kids from Taggart School, and dinner for the cabbies late at night.

Jimmy and Shay retired in 1996 after 25 years. Scott, now 59, went on to law school, then to the Philadelphia District's Attorney's Office, and eight years ago, to the state bench.



A New York strip steak with Cooper Sharp cheese, peppers, onions, and red garlic jalapeño seasoning at Shay's Steaks.

Alejandro A. Alvarez / Staff Photographer

His memories of Shay's so impressed Jackee DiClaudio, 28, a certified public accountant, that one day she said, "I want to open up a restaurant." Specifically, a South Philly-style cheesesteak shop.

"I said, 'I'll support you,'" said Scott DiClaudio, who by day hears criminal cases on the Philadelphia Court of Common Pleas.

ADVERTISEMENT

Shay's Steaks, the name now revived, hangs over Jackee DiClaudio's cafe at 200 N. 16th St., the ground floor of Franklin Tower Residences in Center City. Jackee said she enlisted her father, Jim, a mechanic, to help out on Saturdays "because I like the family dynamic."



Common Pleas Court Judge Scott DiClaudio slicing meat for orders.

Alejandro A. Alvarez / Staff Photographer

Scott DiClaudio stays in the background, although his crier may have addressed him as “Whiz Honor.” After hours, discussions of pleas turn to cheese and writs to Whiz wit. In addition to Scott’s mother’s recipes for dishes such as lasagna and chicken cutlets, Shay’s offers a regular steak sandwich with sirloin, as well as a chicken steak.

Jackee’s love of steakhouses has found its way into the rest of the menu, which starts at breakfast. (The restaurant is across from Friends Select School.)

ADVERTISEMENT

One day, Jackee had some leftover New York strip steak in the fridge, and asked Scott to slice it down. They had a bottle of Montreal steak seasoning in the house, plus Cooper Sharp American cheese. Scott chopped onions, heated it all up in a pan, popped it into a Liscio’s roll left over from breakfast, “and literally it was the best-tasting steak I ever ate in my life,” she said.

“I said. ‘This would be an incredible idea to make cheesesteaks,’” Scott said. “The next time I did it, I said, ‘Instead of having Montreal steak seasoning, how about if I add red garlic jalapeño?’ It was better than the first one.”



The Philadelphia Inquirer

SIGN IN / SIGN UP



Common Pleas Court Judge Scott DiClaudio (left) and wife Jackee DiClaudio speaking with customers Sai Gangisetty and Dave DiVirgilio at Shay's.

Alejandro A. Alvarez / Staff Photographer

They experimented with other cuts of meats, seasonings, and cheeses, and allow customers to choose. Jackee said her current favorite is prime rib with horseradish seasoning and either pepper jack or Cooper Sharp cheese. The rolls are partly scooped to better hold meat and cheese.

The sandwiches with the steakhouse beef, which are 8 ounces and sliced to order, do not come cheap: \$18.95 for New York strip, \$19.95 for prime rib, \$27.50 for filet mignon, and \$31.95 for American wagyu.

Jackee DiClaudio thinks it's a value compared with the price of a steak at a restaurant: "The meat, and the seasoning, and the bread. Either way, you're in heaven for 15 minutes while you eat it."

metro

FEATURES



AMANDA BRECHER

The ultimate guide

There will always be Pat's, Geno's and Delessandro's, but including these in a round-up would infuriate any true Philadelphian — and we aren't here to make anyone mad, but rather to give you a list of Philly cheesesteaks, both new and old, that will have you falling in love with the city's staple all over again. Don't worry, we didn't forgo all of the classics — only the ones that aren't worth your time. Here is your ultimate guide to Philly cheesesteaks:

Shay's Steaks

As one of the newest and hottest players in the cheesesteak game, Shay's is beginning to make a name for itself in Center City. Its high-quality meats and wide selection of seasoning options sets this small corner spot apart from its competitors — with food so fresh there isn't even a freezer in the place, said owner Scott DiClaudio, who will talk your ear off from the minute you arrive. All good things of course, from his history and his passion to an explanation of the map on the wall which displays the corners of the world from which people traveled to visit his establishment. DiClaudio is living out his true best-of-both-worlds, serving as a Philadelphia judge by day and cheesesteak connoisseur by night. With higher quality comes

higher prices, but this steak makes every penny worth it. If you are willing to splurge, order the American Wagyu cheesesteak with copper sharp and black truffle and garlic seasoning — trust me, you won't regret it.

200 N. 16th Street, 267-804-7731

Woodrow's

You certainly won't leave hungry from Woodrow's, where only a few bites of their Woodrow's Whiz Wit sandwich just may have you in a food coma. Popularized by their housemade truffle wiz, this cheesesteak is an elevated classic you don't want to miss. Woodrow's is located on South Street, just a few blocks away from Angelo's Pizzeria on S. 9th

Street. Featured on Food Network's 'Diners, Drive Ins and Dives' for its Coffee BBQ Brisket sandwich, be sure to bring enough mouths to feed to venture past just the cheesesteak, and after ordering off of a QR code, take a peak over the counter to watch your food be prepared while you wait.

630 South Street, woodrowsandwich.com

Goosey Loonies

Don't be fooled by the deli's facade, this cheesesteak is sneakily delicious. In the back of a convenience store tucked in a shopping center courtyard sits Goosey Loonies, a small operation serving up overstuffed sandwiches at good prices for almost 40 years. For \$14, it's an unde-

niable bang-for-your-buck option — not necessarily because it's cheaper than other places, but because its servings are easily twice the size. Take this steak to go, or grab a seat in the shop on a heart-shaped chair while you indulge in what seems like nearly a pound of meat in the sturdiest soggy bun you'll ever bite into.

231 McClellan Street, 215-334-7668

Nipotina

From the owners of P'unk Burger and Slice Pizza comes their newest brain child: Nipotina. Translating to "Granddaughter" in Italian, Mario Dinlks aims to recreate the sandwiches that are reminiscent of her grandmother's creations —

with everything from your classic cheesesteak to cutlets of every variety. On the corner of S. 21st and Wolf streets sits this rustic, modern, fast-casual spot that is sure to impress. For something more traditional, try "The Eye", or turn your attention towards something more creative like the "P'unk", which is ribeye steak, onion rings, gouda cheese and P'UNK Signature Sauce served on a long roll. Nipotina is a good option for meat lovers and vegans alike, with extensive vegan-friendly options to satisfy even those who may not have thought cheesesteaks to be an option.

2238 S. 21st Street, nipotinaphilly.com

Oh Brother

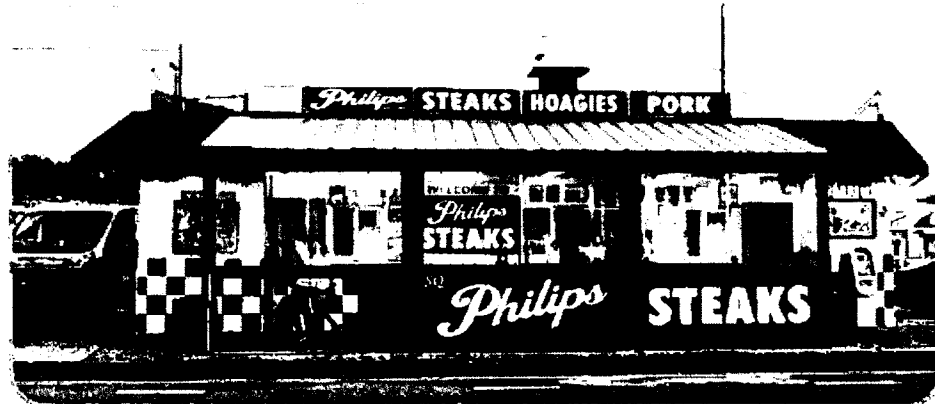
On a block that's stocked with popular cheesesteak spots, Oh Brother distinguishes itself from its neighbors with its toasted seeded bun, which holds together fresh sliced ribeye and the cheese of your choosing. The Seeded Coop sandwich serves as their classic option, possessing the perfect meat-to-cheese ratio with fried onions all throughout. This sandwich won't leave you feeling gross when you finish, a risk anyone and everyone takes when they set out for a cheesesteak. Oh Brother's rendition isn't too heavy or oily, making it the perfect first stop on a cheesesteak tour down Market Street. If you manage to find room in your stomach, head two doors down to Wood Fired Pizza by Oh Brother for an alternative cheesy bite.

206 Market Street, ohbrotherphilly.com

Campo's

The next stop on your Market Street cheesesteak tour is Campo's. Serving up cheesesteaks and other specialty sandwiches since 1947, Campo's renders itself a classic. You can't miss with a standard cheesesteak, but Campo's 'The Heater' is the official cheesesteak of the Philadelphia Phillies, making it the perfect option to devour while you root for the home team. Order at their location in Old City or grab it at Citizens Bank Park.

214 Market Street, camposdeli.com



ALL IMAGES: AMANDA BRECHER



Woodrow's is located on South Street.



Soriny was listed among the best dining destinations in the United States by Trip Advisor



Oh Brother distinguishes itself with its toasted seeded bun.

FEATURES



Campo's 'The Heater' is the official cheesesteak of the Philadelphia Phillies.



Nipolina is located on the corner of S. 21st and Wolf streets.



Gooley Looles has been serving up sandwiches for almost 40 years.

Sonny's

The final stop on your Market Street cheesesteak tour is Sonny's. The Sonny's, Campo's and Oh Brother rivalry is one that may prove itself more fruitful than the classic Pat's vs. Geno's showdown, with all spots more worth the visit than the latter and arguably more famous. Sonny's was listed among the best dining destinations in the United States by Trip Advisor in

2022 and 2023, providing this spot the jurisdiction to claim it's serving one of the best cheesesteaks in Philly.

228 Market Street, sonny-scheesteaks.com

Angelo's Pizzeria

Pack yourself a lawn chair and head on over to this takeout-only pizza place in South Philly. Best enjoyed out of the trunk of your car or perched on a neighboring stoop, this

cheesesteak should be at the top of your list. Done right, Angelo's has concocted a sandwich that builds regulars out of first time visitors - just one steak will never be enough. You won't see Angelo's empty unless it's closed, with a clientele visiting not only for the incredible cheesesteak, but also for the best pizza in the area. Don't miss the Upside Down - a square pan pizza notable for its crispy crust and unbeatable sauce. Angelo's is cash-only, so don't forget to hit an ATM on your way over.

736 S. 9th Street, angelospizzeria.southphiladelphia.com

SQ Phillips

They're doing things a bit differently here at SQ Phillip's Steaks. Of all the places on this list, SQ Phillips was the only to have slices of meat instead of shaved or chopped, and boy is it delicious. The sandwich holds up nicer than most, with less scraps on your plate by the time you get to the end of the roll. This spot in Passyunk is pretty hard to miss, with its red and white checkered walls able to be seen from a mile away.

2234 W. Passyunk Ave., #3318, 215-755-4820

Circles and Squares

Now this is a real Philly cheesesteak. Goopy, soggy, messy, with a miracle bun that can keep it all in check. Shaved meat and cooper sharp on a seeded roll will forever be the way to go, and Circles and Squares has done just that. Similarly to Angelo's, you are drawn to this take-out only spot for its pizza. As the name implies, you can get a 16-inch round or a 10-inch square, each with its own kind of crispy, cheesy crust so good you savor every last bite. Pair the cheesesteak with the UNCLE GUTT CIRCLE

for the perfect meal. Come for the pizza, but stay for the cheesesteak, and devour it all as you sit at a picnic table shaded by a yellow-striped awning. No frills, just good food.

2513 Tulip Street, order: toaststubb.com/online/circles-squares

Joe's Steak and Soda Shop

Easily the most animated option on our list, Joe's Steak and Soda Shop has that retro diner feel that modern foodies crave. Its bright blue painted brick walls sit perpendicular to a row of booths, all occu-

pied by satisfied customers with cheesesteaks in hand. The meat on this sandwich is what sets it apart, seasoned to perfection with crispy yet tender bits in every bite. Add a few toppings, choose your cheese - if you didn't catch on to the pattern already, cooper sharp is the best option - and behold. Fishtown's best cheesesteak. A side of their Old Bay crinkle cut fries and a milkshake-of-the-month and you've got yourself a full-fledged Philly comfort meal.

1 W. Girard Ave., joesteaks.com



Shay's Steaks owner Scott DiClaudio is pictured.

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PODCAST - PEOPLE TALKING

* * *

The New King of Philly Cheesesteaks/Scott

DiClaudio/People Talking

Questions by Chris Antich

Answers by Scott DiClaudio

* * *

BY MR. ANTICH:

Q. Welcome to people talking sitting down.

What makes a good judge?

A. What makes a good judge is temperament and respect. There's a certain point where fairness and justice have to be the main goal to the judicial system.

Q. But does the entire system lean one way or the other?

A. I think it's very polarized, and especially because of politics in this country these days. Both sides say you have to respect our opinion, but they don't respect the other side's opinion. So it's difficult as a judge because somebody always has to lose.

Q. Is that your emotional support paddle?

A. It's me -- who's asking? I'm going to be kicking the next paddle.

Q. That's a good way to start.

1 Well, Scott, thank you so much for joining.

2 One of the reasons -- like, when I met you, I
3 knew there was something that was, like, different,
4 obviously. I'm sure you've heard that.

5 A. You mean off.

6 Q. Yeah, yeah.

7 A. You mean touched?

8 Q. Respectfully. Respectfully.

9 But with people like that there's always more
10 to it, you know? You know, there's always somebody's
11 running around, like, I saw you running around
12 downstairs in the cheesesteak shop. I knew something
13 was up.

14 And then once I saw about, like, the article
15 and your background, it's like, oh, there's so much more
16 going on here.

17 So I think I want to start with what you do
18 full time and what you've done in your career and we'll
19 get to the cheesesteaks after that.

20 A. No problem.

21 Q. But how'd you get into law? Why'd you get into
22 law? Like, what -- what -- can you explain -- I know
23 nothing about the judicial system. And I was telling --
24 actually, we have a mutual friend -- I forgot to
25 mention -- my buddy Rich, the Cajun.

1 A. Oh, Rick's a good man.

2 Q. Yeah.

3 A. Cajun's in my courtroom all the time and he's
4 come to the cheesesteak spot too. Cajun's a good man.

5 Q. Yeah.

6 A. And when he came to my courtroom this week and
7 he had to identify himself for the record, I asked him
8 what grade he was in before he learned to spell his
9 name. I said was he in high school or middle school.
10 He's a good guy.

11 Q. Yeah.

12 A. Good DA too. Good prosecutor.

13 Q. He said the same thing about you. I texted him
14 last night. I was, like, would you know the name Scott
15 Di'Claudio?

16 And he's like, dude, great guy, great judge.

17 And when he said that, my first question was,
18 what makes a good judge?

19 A. Well, I'll start with that. What makes a good
20 judge is temperament and respect.

21 What I mean by that is you have litigants in
22 your courtroom, whether it's civil or criminal. I only
23 do criminal. You have to pay respect to the system,
24 respect to the defendants, respect to the victims
25 especially, respect to each of their families, respect

1 to the judiciary and the appearances that, you know, we
2 convey.

3 So I think the first and foremost thing is you
4 convey respect to everyone and the reason we're there.
5 And by doing that you show up on time. And I've been on
6 the bench nine years and I'm on the bench at 9:00
7 promptly every single day.

8 I like to think that I have some compassion,
9 but I'm not a raging liberal either. There's a certain
10 point where fairness and justice have to be the main
11 goal to the judicial system.

12 Q. So is there -- yeah, you want to stay as
13 centered as possible. Does the entire -- I don't want
14 to say industry -- but does the entire system lean one
15 way or the other?

16 A. I think it's very polarized, especially because
17 of politics in this country these days.

18 I'm a moderate. I've got to be honest. I'll
19 vote for a Republican. I'll vote for a Democrat. I do
20 not affiliate -- I'm a Democrat registered, but I like
21 to think I'm a moderate and do what makes sense for both
22 me, my family, and the people in the city and my
23 electorate. But it seems to be so polarized, this plain
24 life, doesn't it? It's either --

25 Q. Yeah.

1 A. You either are liberal or conservative and
2 everybody's wrong. Both sides say you have to respect
3 our opinion, but they don't respect the other side's
4 opinion.

5 So it's difficult as a judge because somebody
6 always has to lose. There has to be a winning side in a
7 criminal case. It's either guilty or not guilty,
8 generally speaking. But every sentence I give, somebody
9 wants more, somebody wants less.

10 To be a moderate, to be fair and just, you have
11 to be able to be well reasoned. And I pride myself most
12 respectfully in explaining why I got to whatever
13 decision or whatever sentence I impose, how I got there,
14 what factors led into it.

15 Any single thing I've done -- I'll be honest --
16 I explain what the considerations are, what facts I
17 find, and how I got to where I'm going to be and I've
18 found a great deal of respect has been given to me
19 because of the respect to the system, people I give.

20 Q. Yeah. I've never thought about it as people
21 winning and losing and the fact that that -- because one
22 of the things I wanted to unwind with you specifically
23 is, like, the emotional toll that this would take on a
24 person to be in this situation.

25 Like, I talk about it all the time, having

1 these conversations, talking about, you know, people's
2 traumatic pasts. When Max leaves and you leave, it, you
3 know, kind of hits me sometimes afterwards. And, like,
4 you go home and you just go make dinner after a full day
5 of, like, you know, seeing what you see, hearing what
6 you hear. How do you deal with that?

7 A. It's not for everybody. It's not even for all
8 my colleagues. I think it's a little easier for me
9 because I've been doing it about 35 years.

10 I was a prosecutor for four years, a defense
11 attorney for, like, 24, and this is my ninth year on the
12 bench. So I've kind of, like, seen it all.

13 You don't want to be dispassionate. You want
14 to be compassionate. But to analyze anything you have
15 to take passion out of it. You have to take emotion out
16 of it. You have to be able to analytically find
17 rational thought within the facts and within your
18 decisions.

19 For me -- as I told you when we began this
20 podcast, I'm a little touched.

21 Q. Yeah.

22 A. I have a mathematical brain. I observe.
23 I logically come to conclusions. So it's more like it
24 challenged me to get it right, whatever that is, either
25 the finding of guilt or innocence or not guilty, whether

1 it's sending someone to state prison or giving them
2 probation or anywhere in between.

3 It's what makes the most sense factoring in
4 absolutely everything I know both from my experience, my
5 experience as a judge, my experience as a human being,
6 and what I like to think is -- you ready for this? --
7 pure intelligence. You factor everything in, you get to
8 a lot of right decisions, and you have to care.

9 I think caring is probably the most important
10 factor. Not care. I gave up a very lucrative career --
11 actually, two careers -- to do this. Money isn't
12 everything. Happiness is.

13 Q. Yeah.

14 A. And I gave up financial well-being. Like, I'm
15 still, you know, okay, but I gave up three, four times
16 my salary --

17 Q. Yeah. What could have been?

18 A. No. What it was for 25 years. Not what it
19 could have been. What I gave up. Like, I gave up the
20 cars and the houses to make the world a better place,
21 because I realize that every case I do affects not only
22 every defendant or victim, but their families, their
23 friends, their children, their grandchildren, their
24 grandmother.

25 Society at large, if I let someone out and I

1 give them too easy a sentence and they go rob or rape or
2 murder somebody else. So it's an extremely hard
3 balance. But mathematically I factor the right decision
4 99.9 percent of the time.

5 Q. So is there something, like, why -- and this is
6 a dumb question, but why do you care? What is it
7 that -- what is it that your experience led you --

8 A. My parents --

9 Q. Tell me about that.

10 A. -- changing me.

11 We'll go back to my upbringing in South Philly.

12 I grew up lower middle class. Mom and Dad were
13 salt of the earth. Dad helped everybody. If somebody
14 had a flat tire, I remember pulling over and having him
15 help fix a flat. My mom was sweet and kind and made
16 dinners every Monday for my family and friends.

17 We owned a corner store called Shay's in South
18 Philly. If somebody couldn't pay or somebody
19 couldn't -- looked sad because they couldn't play a
20 video game, we'd put a quarter in for them.

21 I was born and raised to be kind to others and
22 compassionate. And growing up in South Philly with the
23 sense of community, owning the corner store in South
24 Philly that had the video games and the ice cream and
25 the cheesesteaks and the cigarettes and the Sunday

1 paper, I think it just shaped me in a way that I care.

2 Q. How different was that? Like, how -- because
3 that's what we talk about in here. And, respectfully,
4 like, we've had a lot of younger people in here. Like,
5 you just grew up in a different world than we did. It's
6 straight up a different world.

7 I went for a walk the other day and, like, we
8 talked, right, right before?

9 A. Yeah.

10 Q. And I've been doing this thing where I'm trying
11 to go for a walk in the morning without my phone or
12 headphones --

13 A. After your -- after your meditation.

14 Q. Yeah, after meditation. Like, just being in a
15 clear mindset. And what I've realized, just in doing it
16 for the past two weeks, like, everyone's on their
17 phone -- 95 percent of people -- and if they're not
18 looking at their phone they've got headphones in. So,
19 like, we're all in this separate world.

20 Where you grew up in a world where you went to
21 the corner store in the morning. You said hi over
22 coffee. You talked to people.

23 A. You stayed on the corner after coffee and
24 talked like we did --

25 Q. Yeah.

1 A. -- for 15 minutes before you went on your walk.
2 You sit there and talk. How's life?

3 I think we talked -- I remember that you
4 meditate in the morning. I know why you're going on a
5 walk, both for health and mental health to just get out
6 of the concept of being on your phone and sitting in
7 your apartment.

8 I actually fear for your generation.

9 I had the great life. I tell people all the
10 time I didn't get cheated. Don't be sad. I hope to
11 live another couple decades, maybe even three. But I
12 didn't get cheated.

13 I had -- I have a great life. My daughter, if
14 you ever see her in the store -- she's one and a half --
15 she waves at everybody. She sees me and my wife
16 communicate with people.

17 One of the greatest joys of Shay's is being
18 able to do that again. We have that map up of everybody
19 in the world coming over. Just 10 minutes. What are
20 you doing here? Where are you going? You should see
21 the Liberty Bell. Make sure you go behind the Art
22 Museum. Don't go north. Go towards Rittenhouse Square.

23 Those 10 minutes, the smiles, people text me
24 from all over the world. I've never been happier than
25 in the last two months. I'm able to talk to people.

1 I -- even though I've always communicated, I
2 find it difficult to communicate. People just --
3 everybody's on their phones.

4 Especially with COVID. We've touched on that.
5 We got further insulated -- everybody's been on their
6 phones. I bet everybody's on their phones two, three
7 hours a day just looking at Facebook and Instagram and
8 the news and nonsense instead of calling Grandmom,
9 texting Grandmom, seeing how their friends are doing, I
10 know you had a tough day.

11 My daughter, I talk to her. She's 25. My
12 eldest. We talk once every two weeks. We text. What's
13 wrong with picking up the phone?

14 I tell my wife, call your sister. She texts.
15 I'm like, I didn't say text your sister. Call your
16 sister. Hear her voice. Ask her -- you can hear in
17 someone's voice how they're doing. Do we have to go
18 over there?

19 So I fear for your generation. You're becoming
20 way too detached, too dependent on isolation.

21 And we spoke about this. And I'll shoot back
22 to you. Most people are on their phone -- I think we
23 said more than this. I said two hours a day.

24 Q. Oh, my God.

25 A. You said four or five.

1 Q. Oh my, God. And that's -- no, double. Like --
2 like, eight -- eight is the standard, I think.

3 A. So if you sleep eight hours and you're awake
4 16, you're on your phone half of your life. Eight out
5 of 16 hours.

6 Who wants to be on their phone looking at
7 Facebook and Instagram about cats half their lives?
8 You're missing out. Take a walk. Say hello. Talk to
9 someone who's interesting. Look up at the sky and see
10 the Gargoyles in City Hall. See Chinatown. Like, just
11 observe and enjoy.

12 Maybe you'd stay on Instagram or Facebook or
13 TikTok for an hour, which spurs an idea that we should
14 go to the bars. That looks fun. We should -- you know,
15 hey, that cat looks like fun. Maybe I'll buy one.

16 But to do it every day, each day, hours a day
17 is foolish. And this message -- this isn't why we're
18 here, but, people, get off your f'ing phones and live
19 your life. Don't live other people's lives. Don't --
20 you're watching TV.

21 We give my daughter a half hour of TV time.
22 You guys are doing eight hours of TV time. You're
23 working eight hours. You're sleeping eight hours.
24 You're on your phone four. What are you doing one-sixth
25 of your life doing anything worth anything that's

1 enjoyable or proactive or fun?

2 I don't know. Do I sound crazy? Somebody tell
3 me.

4 Q. No. No, you're right on point.

5 A. Am I crazy on point or really on point?

6 Q. You're really on point.

7 A. Are you telling me I'm on point because I'm a
8 judge?

9 Q. No, I'm telling you you're on point because
10 there's, like, three different things that you were
11 talking about that I was thinking about. One thing
12 again from that short conversation that we had, I
13 remembered something that you said that had an impact on
14 my walks every single time I went out on a walk.
15 Because you said to me, if you do that for the rest of
16 your life, you're going to be all right.

17 And I've had the best two weeks I've had in a
18 long time, because I've been in this routine I told you
19 about I was trying to get up early in the morning, it's,
20 you know, helped me out with work and being able to,
21 like, do this on the side. Like, all of it. It's
22 finally coming together because I've been able to have
23 this routine and just get off the technology, get into
24 the world.

25 And when I went on a walk I'd go up the Art

1 Museum steps and I looked at the top of the Art Museum
2 steps -- I don't even know what those animals are, but
3 the craftsmanship of that -- and I was, like, you don't
4 see that when you --

5 A. Go around the back of the Art Museum one day.
6 It's amazing.

7 Thank you for that, by the way, and I hope you
8 continue to do it.

9 My ex-girlfriend, who is equally or more
10 touched, used to say an object in motion stays in
11 motion. An object in rest, stays in rest.

12 If you sit on your couch -- how many times have
13 we sat on our couch and got on Instagram and the next
14 thing we know we're kinda watching TV, we're on
15 Instagram, it's two hours later, and you haven't even
16 moved.

17 Q. It happens, yeah.

18 A. Physically, it's horrible for you. You feel
19 better when your endorphins are active and you're
20 walking. You feel better about yourself. You say hello
21 to people. You see people. Like, it's just a better
22 life.

23 Get off the couch. Force yourself to take a
24 20-minute walk in a different direction every day.
25 Smile at somebody. Wave at someone. Don't be on your

1 phone while you're walking. Get your thoughts together.
2 What am I going to do better at work? What can I do
3 better socially?

4 Should I start dating? Is my girlfriend great
5 for me? Like, just think about your life instead of
6 just accepting the status quo.

7 Q. It's so funny you say that, because I had
8 after -- so I got a new manager at work. I set up my
9 schedule and we had a meeting about it and we went over
10 the schedule and he laughed. He's like, you know, we
11 hired you to work. There's a lot of time on the
12 schedule that's not work-related stuff.

13 And I said, like, you know, I have to -- I have
14 to go for my walk. I have to meditate. I have to go --

15 A. You have to.

16 Q. Because -- so that -- yes, I could just take
17 Adderall and, like, lock in and have it, you know, be a
18 drug-induced focus, which is great and works for people.
19 I can't do it.

20 A. It's not great. There's nothing about that
21 that's great. It's about being drug-induced focus. You
22 have to force yourself to --

23 Q. Yes. I mean, I think for the general -- yes,
24 for the general population, no. I could be wrong.

25 A. Unless you have to. Don't get me wrong.

1 Q. Like, yeah, I do know one or two people that it
2 works for them and it's the reason that they're able to
3 do things.

4 A. Are they going to do that for the next 40
5 years?

6 Q. They might and it's something that, like, I
7 can't --

8 A. Tell them to go on walks with you. They'll get
9 the energy from the walk and they'll come back and be
10 focused.

11 Q. But that's the thing is, like, there's --
12 there's -- I said that. I said, now I can turn my phone
13 off and just spend two -- because I can get more out of
14 two hours straight and get into a flow state and be more
15 productive and get eight more -- you know, eight times
16 more done than I can if I'm checking my phone 15 times
17 throughout the hour. Because my thought process is
18 interrupted every single time.

19 A. I'm going to -- I'm going to throw this out to
20 your listeners or people that listen to podcasts. Isn't
21 there such a relief when your phone battery dies and it
22 takes, like, 15 minutes for it to charge? You're, like,
23 you know what, it's not going to be so bad.

24 Q. Yeah.

25 A. I don't have to, you know -- you can actually

1 be productive.

2 Q. So here's my whole thing that -- what I'm
3 trying to do, especially with this, is, like, we need to
4 start talking about these things in the way that they
5 are in reality.

6 The fact is is that we're already steps into
7 this transhumanist movement because --

8 A. Transhumanist? What does that mean?

9 Q. When we become one with technology in one way
10 or the other. And we already are, because --

11 A. Is that really a word or did you make it up?

12 Q. No, it's a word.

13 A. Transhumanist?

14 Q. Transhumanist.

15 A. Is that one word or two words?

16 Q. One.

17 A. One word?

18 Q. So, like, you know, that's, like, what Elon
19 Musk's doing putting chips in people's brains and stuff,
20 for, like, again, paraplegics and --

21 A. Yep.

22 Q. -- you know, it's for good reasons right now.
23 It can get hijacked.

24 But my example that I always use is, like, when
25 you close your apps on your phone -- just like you're

1 talking about --

2 A. Sometimes there's, like, 27.

3 Q. Yeah.

4 A. You're, like, Jesus Christmas, how was I on 27
5 apps?

6 Q. Isn't it a little, like, anxiety relieving when
7 you close them?

8 A. Well, I don't have that many, thankfully, but
9 yeah. When I close -- you know what makes me feel good?
10 When I close my wife's apps. Like, I borrow her phone
11 and talk to her mom and I see them and I swipe as quick
12 as I can and then I say --

13 Q. Yeah. So we're already integrated with this
14 technology in one way or the other. Again, like, we're
15 angered by TV all the time. We're angered by these
16 things. Like, we're already impacted heavily.

17 And, also, like, part of what I was thinking as
18 you were saying that was, like, all of this is just your
19 subconscious being hijacked by different things, which
20 I'm sure you see in the courtroom all the time.

21 A. You know what I challenge everybody to do as
22 they listen to this? So everybody likes to do two
23 things at once.

24 Q. Yeah.

25 A. Go on your Apple phone, which, say you've got a

1 couple thousand listeners, say 1500, and we'll have
2 their Apple phone. Look at how long you were on your
3 phone yesterday. If it's more than two hours, turn it
4 off right now and think about if that's what you want
5 for your life.

6 Everybody looks at -- I mean, I see people with
7 seven, eight hours, as you said.

8 Q. Yeah.

9 A. And then if you look, you spent an hour and a
10 half on Instagram, an hour on Facebook, two hours
11 researching the news, again, two hours -- I'm not a big
12 cat guy. I'm sorry. I'm a dog guy -- like, two hours
13 looking at cats, like, pawing at balls. Like, is that
14 the way you want to live your life?

15 Q. And everybody knows consciously, like, no, we
16 don't want to be doing that. But we're not being
17 conscious is the thing. We're acting in this -- again,
18 just like --

19 A. Lazy.

20 Q. Yes, and we're not thinking.

21 Just like advertisements. Like, the more times
22 you see something, the more times you're going to click
23 it. And I see it on the back end --

24 A. Why do you think Spotify and TikTok are all
25 free? They're free because everybody's watching them.

1 They don't even have to charge because you're so
2 transfixed, they put ads in front of you without even
3 realizing you're watching them, and they don't even have
4 to charge for their great services like music and videos
5 because they have transfixed us into this being a --

6 Q. Transhumanist.

7 A. They've transfixed us into being a
8 transhumanist. Say that three times fast.

9 Q. Do you know anything about the -- I don't
10 know -- some case -- I don't know why I would assume
11 that you just know every law, you know, ever. But I
12 guess you should, right?

13 Do you know every law?

14 A. No, not close. I've never done a civil case in
15 my life or a real estate case. But you talk in the
16 criminal realm, I know every case that ever existed.

17 Q. Okay. Okay. So there's something like that
18 in, like -- I don't know -- the 1950s or '60s when
19 movies starting coming out with --

20 A. I'm old, but not that old.

21 Q. But there was a case where, like, these
22 production companies were putting in advertisements in,
23 like -- because you can only consciously see --

24 A. Subliminal.

25 Q. Yes. Yeah. You can only see so many things or

1 whatever.

2 A. I know. Where they would flip it so fast that
3 you didn't realize you were seeing it and
4 subconsciously --

5 Q. Yeah. And, like, everybody goes and gets
6 Skittles because they saw Skittles a hundred times.

7 A. I never actually saw if that was real. I know
8 they believed it was real because they did it. So there
9 must have been some study. But I've never followed up
10 to see if these subliminally -- I think that's a word,
11 too, like transhumanist -- do something.

12 I mean, that's why they have Coke products
13 placed in a movie. Coke pays for the star to be
14 drinking the Coke. You see it enough, you'll go buy a
15 Coke.

16 Q. But that's the thing. And that's another
17 thing, we don't -- which is where I get uncomfortable.
18 Like, we don't talk about these things. We are being --

19 A. Manipulated.

20 Q. At all times.

21 A. Did I finish your sentence?

22 Q. Yes. Like, that's -- I was thinking about the
23 Phillies and all baseball, you know, that they got the
24 patches now and then there's advertisements on the back
25 of the mound, the Nissan call to the bullpen. It's,

1 like, everything -- we're being pelted with this at all
2 times.

3 A. That's a whole 'nother conversation. Do we
4 really need to pay you a million dollars every time you
5 pitch a game? How about we leave that out and pay you
6 half a million dollars to pitch a game?

7 Q. But why would we do that? So that the owners
8 could make more money?

9 A. Well, how about the owners don't do that and
10 they don't --

11 Q. And then who gets the money?

12 A. Nobody. We don't put the advertisements on the
13 back of the mound.

14 Q. But that's the thing. That's what I'm --
15 again, I think that we don't have this conversation
16 straight enough. Isn't that the way that our system is
17 built? Like, isn't that the way -- like, more --
18 capitalist society. More money. I'm in sales. More
19 money. We want more money.

20 A. So it will even out. What will happen is if
21 they put too much products, we'll stop watching. And
22 then if we stop watching -- it will become a
23 self-fulfilling prophecy -- less people will want to
24 advertise because less eyes are on it.

25 So there's only so many patches you can put on

1 a jersey before the average viewer gets sick and says,
2 I'm not watching this. This is just commercialized.
3 And then when there's less viewers, there's less people
4 buying the patches.

5 Q. Yeah.

6 A. So it's a supply demand argument. And we're
7 not at the -- we're not there yet. I'm there, but you
8 might not be.

9 Q. Baseball's going to see it, because I don't --
10 I mean, I don't watch sports as much as I used to. But
11 baseball's going to see it and with the gambling and
12 everything.

13 And I was -- I'm a big -- I went through
14 college, big gambler. Like, enjoyed it thoroughly. I
15 actually wrote a paper on it, like, the legalization of
16 it before it started. Because it's obvious. Just like
17 everything with marijuana, gay marriage, like, it
18 happens state by state. They start slowly --

19 A. ESPN has their own sports book. While you're
20 watching a game it gives you the odds in the corner of
21 the screen.

22 Q. Yeah.

23 A. It's a little much for me.

24 Q. It takes away -- to me, it takes away from the
25 game.

1 A. Oh, I turn the channel. I get -- I mean, I'm
2 not into gambling. I won't get into my past. I happen
3 to be a professional poker player, by the way.

4 Q. Really?

5 A. My dad -- when we get back to Shay's, my dad
6 was a bookie for 40 years.

7 Q. I was going to say, all right, let's -- yeah,
8 let's get back to that. All right. So I -- yeah --

9 A. I know way too much about --

10 Q. The bookie life?

11 A. The bookie life. I mean, literally I was
12 playing Gin and Pinochle when I was 8 years old. I've
13 been playing cards of all angles and natures since I was
14 8.

15 Q. Damn.

16 A. I kind of -- I was in my first casino before I
17 was old enough to be in a casino.

18 Q. So what did that teach you about?

19 A. I think it goes back to analytics and
20 mathematical equations. Like, I'm not the dopey gambler
21 who just, like, puts money on, like, red.

22 As my friend Brian Epstein says, in gambling
23 I'm always looking for an edge. I'm always calculating.
24 I'm always trying to figure out what makes the most
25 sense, whether it's a case or betting or family life.

1 Do I go to my -- I don't want to go my aunt's
2 birthday party, but she wants me to go. It's
3 inconvenient on a Saturday. But, you know what, it
4 makes sense because she'll be happy.

5 And, like, you know, isn't everything a
6 balancing test?

7 Q. Yeah.

8 A. Like, how many hours you work, how much money
9 you want to make. So I think gambling shaped my life in
10 some way, not making bad bets, not making bad decisions.

11 I tell criminals all the time, you're on my
12 probation. You're on my probation for selling drugs.
13 If you sell drugs again, what am I going to do?

14 They look at me. I'm like, you can answer.

15 They're like, you're going to put me in jail.

16 I'm like, so you have to make the calculation
17 tomorrow. Do I want to go on the corner and hustle to
18 make a hundred dollars knowing that if I get caught this
19 judge is gonna put me in jail for a year? Is that worth
20 the risk?

21 And you should when you go out and your friend
22 says, hey, you wanna go, you know, sling for an hour,
23 you say, you know what, I get caught, I'm going upstate.
24 It's just not worth it to me.

25 Our whole lives are making decisions. Do I

1 want to cross the street against the red light? If the
2 car's at the corner moving towards me, no. If the car's
3 three blocks away I'll cross the street against the red
4 light. Every decision we make -- we make a million
5 decisions a day.

6 Q. So I want to jump in and ask you about what
7 are some of the decisions -- back to your parents. What
8 are some of the decisions that they made early in your
9 life that made a lasting impact on not only the way that
10 you operate in your own personal self, but the way that
11 you treat others? Because the way that you explain it,
12 it gives me, like, that's in, like, a movie and that's
13 how it was and how it should be. Like, that's the
14 American dream.

15 A. My dad was Jimmy D. He woke up at 6 in the
16 morning. He opened Shay's at 7. He served breakfast to
17 the cab drivers, truckers, and neighborhood people
18 before work.

19 He then relinquished at about 11 to my mom. He
20 went and took a nap maybe.

21 He then came back at 7:00 after he was done
22 booking, after the game started, and he worked until 11.
23 He never took a day off. He worked sick. He never
24 stopped in his movement. He cared about other people.

25 And his work ethic is probably what I remember

1 the most. His kindness towards others; his respect
2 towards everyone; his understanding of other people. I
3 think that's what I carry most.

4 My mom was a sweet woman, but she was a
5 homemaker. She worked in the store, but she was a
6 homemaker. She was a kind, sweet woman.

7 Back -- you know, I'm 60 already. So we're
8 going back 50 years, 40 years. That's what women did.
9 They weren't in the workforce as much.

10 But my dad's work ethic, kindness, and
11 compassion for his whole life, not sometimes, but
12 always, every day, every hour of the day, the
13 consistency.

14 I'm my dad, I hope. I hope he's looking down
15 proudly, my parents are. Everything that I do is a
16 reflection on them and how they raised me.

17 And we all make mistakes. We all yell at
18 somebody in traffic. We all cut someone off when we're
19 having a bad day. But if you can be consistently a good
20 person, life's a better place for them and especially
21 us.

22 Q. That's beautiful. What -- I love the way that
23 you talk about them and I love -- you know, I can't wait
24 until you can just kind of see this and see that emotion
25 again. You know, it's, like -- it's intense and I love

1 it.

2 A. It's fun being kind. You open the door for
3 someone and having them say thank you is better than --
4 like, I don't understand being in traffic and yelling
5 out the window.

6 Like, someone crossed in front of the car in
7 front of you, they stopped. People don't stop when
8 they're driving for no reason. They want to get to
9 where they want to get to too. They stopped. It's
10 eight seconds of your life. You don't have to honk on
11 the horn and scream out the window. Ten seconds later
12 you'll be moving.

13 So I've never screamed at anyone. Like, if
14 somebody's stupid and just pulls over in the lane of
15 traffic to drink a soda, yeah. But most people are
16 stopping in traffic because some car is stopping in
17 traffic. If they didn't hit the gas when the light
18 turned green, okay, tap the horn once. Say, hey, dude,
19 time to move. You don't have to lean on the horn. It
20 creates confrontation. It creates animosity. It
21 creates negative feelings in life. Just be nice.

22 Q. Yeah. And it comes back -- I was going to say,
23 have you ever become -- not become. But when did you
24 start being aware of that?

25 Like, because it's just starting to hit me now,

1 which is ridiculous it feels like, but, like -- yeah, my
2 Grandma always used to say, it's nice to be nice. And,
3 like, I -- it's one of my favorite sayings and I'm
4 starting to think about it on a deeper level where it's,
5 like, no, wait, it's everything that I do when I go for
6 those walks -- because that's the thing, it's, like,
7 that -- that start to the day is so important to me
8 because it sets me up.

9 A. You can walk in the hallway and say hello to
10 people and have five minutes before you go for your walk
11 and you're just in a better frame of mind.

12 Q. Yeah.

13 A. And when you're in a better frame of mind,
14 you're more productive as an employee. You're more
15 productive when you make that call because you're not,
16 like, mailing in a -- hey, did you get the invoice?
17 What do you think about -- if you have a better outlook
18 on your own life and you're in a better place, the
19 conversations you have will be more productive.

20 Q. Yeah. And the energy that you give off just
21 comes right back at you.

22 A. And the energy that you give off comes right
23 back at you. And you ask me when did I realize this?
24 Probably about 15 minutes ago. I don't know.

25 But, like, I've always been nice. I know I

1 felt good about being nice, but I'm not the most mature
2 guy. I'm not the most introspective guy.

3 Q. Do you care about that?

4 A. Wow, that's a tough question.

5 I would like to talk less and think more, but I
6 think it's too late for that at 60. I'm trying to be
7 better at -- I'm not a bad listener. I think I've
8 become a better listener. I've always cared about what
9 other people -- what my impact that my words and actions
10 had on others and tried to understand why they're doing
11 things.

12 Like my mother-in-law loves going out on
13 Saturdays to go to yard sales. But it's more than just
14 not wanting to see her grandchild or, you know, not
15 doing something. It's what she needs. She works all
16 week. She doesn't see her friends.

17 Putting yourself in someone else's shoes isn't
18 as easy. We're always quick to judge. It's not easy
19 for a judge not to be quick to judge.

20 Q. Yeah.

21 A. But I'm trying to -- I think that's another
22 thing I would tell you, your generation, your way is not
23 the right way. Your way is your way. It's your truth,
24 as you like to say. Try to understand why other people
25 do it.

1 My friend, Shane -- Shane, he has an
2 18-year-old son. He's going to his graduation. I
3 imagine he's going to be drafted in the pros. I won't
4 say his name. He might be, like, a first rounder. And
5 his mom wanted to wear --

6 Q. What sport are we talking about?

7 A. Baseball. The biggest scholarship Rutgers has
8 ever given. All world, represented Pennsylvania,
9 travels the country playing baseball. What a great kid.
10 What a great family. And they get along great.

11 And his mom at his graduation wanted to wear,
12 like, a shirt with his name on it and bring posters.
13 And they couldn't understand. He's like, Mom, don't do
14 that, like -- and they had, like, a little bit of a
15 tiff.

16 And then the family couldn't understand why he
17 wouldn't want that and they couldn't understand why he
18 wouldn't want it.

19 And then I explained it to my boy, Shane, his
20 father. I said, he's an adult. He has a girlfriend.
21 He's going to college. He wants to be drafted by the
22 pros. He doesn't want Mom there with a poster saying
23 Evan's graduating.

24 Like, you've got to explain to your wife that
25 that's not -- like, she sees him as a kid.

1 Q. Yeah.

2 A. He's not a kid. That's juvenile for him. And
3 you guys gotta treat him more like an adult and he's
4 gotta realize that Mom raised him, sacrificed for him.
5 You've got to sit down and say, hey, Mom's doing this
6 because she's gonna miss you while you're off at
7 college. And he's gotta realize you're gonna have to do
8 things for Mom that you don't wanna do.

9 Q. Yeah.

10 A. And if Mom wants to wear your name on the back
11 of her jersey, that's okay. Get rid of the posters.

12 Q. Yeah.

13 A. And once they understood each other, they
14 hugged it out and couldn't realize that -- they didn't
15 understand each other's perspective.

16 Q. Yeah.

17 A. So maybe that too. Get off your fucking phone
18 and enjoy -- think, use your brains, and don't be so
19 quick to react.

20 Q. Yeah.

21 A. And don't be so influenced -- how about this:
22 Don't be so f'ing influenced about what's on social
23 media. Just because some moron in LA decides something,
24 like, that's not the right way.

25 Q. But that's the thing is like -- that's, like,

1 what I -- we had a kid. He's 17 years old. His name is
2 George Peyrouton. He has some unbelievable podcast.
3 And he had -- I was asking him about all these problems.
4 And the kid's brilliant. Brilliant. But he said to me,
5 he's like, we talk so much about the problems. We never
6 talk about the solutions.

7 And it's like how do we -- how do we do -- what
8 do we do? It's like, yeah, don't be so influenced, but,
9 like, this is the world that we live in now. There's
10 like -- and, again, there's all these algorithms and all
11 these things are more powerful than our brains. They
12 know us better than we know ourselves in a lot of ways.
13 They have a history of our life.

14 A. No. I mean, they know -- I always want to know
15 this. I said the word podcast five times. I guarantee
16 when I pick up my phone there's gonna be some
17 advertisement for a podcast.

18 Q. Yeah.

19 A. I'll say this word, cruise. We should go on a
20 cruise. Cruises are great. Royal Princess is great.
21 Disney cruises are great. It's gonna pop up on my phone
22 in, like, an hour.

23 How many times have you had a conversation with
24 somebody -- and I don't know how they do algorithms. I
25 think they're allowed to listen to our phone maybe and

1 pick up words or key words and --

2 Q. Everything that you've typed, everybody that
3 you've messaged, it also understands that where you are
4 location-wise, what everybody -- you know, I remember I
5 was telling my dad --

6 A. We said the word cheesesteak four times. I bet
7 you we're gonna have cheesesteak ads come up.

8 Q. Yeah.

9 A. Shay's cheesesteaks.

10 Q. Yeah.

11 A. Watch this. Watch this. Shay's cheesesteaks.
12 Shay's cheesesteaks. Shay's cheesesteaks. God, I'm
13 sorry. Shay's cheesesteaks. Shay's cheesesteaks.

14 Q. We're gonna get -- we're going to get some --
15 like I said, we're gonna get some B rolling there and --

16 A. No, I don't want --

17 Q. We're gonna get to the steaks today.

18 A. No, I'm in no rush to get to the steaks. This
19 is just a good conversation I'm having. Just free
20 rolling. We've gotta get out of the trans -- what is it
21 again?

22 Q. Transhumanist.

23 A. Those kind of people and having conversations.
24 I mean, I challenge people to look how many texts they
25 have a day compared to how many phone calls they have a

1 day. I bet you it's 10 to one, right?

2 Q. Yeah.

3 A. Is it 10 to one? The time that you spend on
4 text compared to the time you spend talking to someone.

5 Q. I'm talking in group chats and that's another
6 thing, like --

7 A. I'm not even saying group. I'm just saying
8 written word on your phone as opposed to the spoken word
9 to a person, 10 to one might be underselling. What do
10 you think that number is?

11 Q. Underselling, yes. Underselling. Because I
12 was going to say, like, group chats, like, I could wake
13 up to a 78-text message from a group chat if I --

14 A. And you don't call any back. You just text
15 them back.

16 Q. Yeah. And I --

17 A. And what's that going to do interpersonally
18 later on, like, 10 years, 20 years from now?

19 Q. And this is the thing. This is what I'm saying
20 is that I don't think we talk enough about what is
21 actually happening in this world.

22 A. Nobody stepped back enough to actually analyze
23 it.

24 Q. Yes.

25 A. Our lives are gonna be forever changed in a

1 negative way.

2 Q. Well, I don't -- I'm -- I am -- I call myself
3 an eternal optimist. I always think we can get all
4 intense about these problems.

5 A. I'm an optimist, by the way. It might not
6 sound it in the last hour, but I'm -- the glass is 90
7 percent full for me.

8 Q. Yeah, everything comes back to center. Like,
9 we talked about balance. Like, if we want -- if we
10 really think we're gonna start changing, you know --
11 because there's -- all right. So I'm trying to break
12 this down the best way possible.

13 All right. So when we grew up and I was on AIM
14 was, like, our first -- our first introduction to, like,
15 what would be social media for my age. I'm 28 years
16 old.

17 A. AIM?

18 Q. Yes, so instant messenger from AOL.

19 A. Oh, yeah.

20 Q. I don't know if you ever had that.

21 A. I did.

22 Q. So that's how we, you know --

23 A. We had that with the chisel and the tablet, if
24 I ever had it. What the fuck. Go ahead.

25 Q. Yeah, a little ageism.

1 A. It's a lot of ageism. Thank you.

2 You know AIM, like, instant messaging?

3 Q. Have you ever been on AIM?

4 A. Yes, I knew it before you did.

5 Q. Have you ever been on AIM?

6 A. Yeah, once or twice.

7 Q. So people -- you know, adults would think, oh,
8 you guys are wasting your time on that, you're wasting
9 your time on that, you're wasting your time on that.
10 How do we do business now? It's on Slack, on Microsoft
11 Teams. It's just AIM.

12 We're going to be working -- and what are kids
13 doing right now? They're playing Roblox. They're
14 playing video games. They're living in these worlds.
15 They're streaming.

16 That's what our life is going to be in 20 years
17 when they get here. We keep working in these
18 metaverse-type things and -- it's just what -- it's what
19 happens every time. Like, this stuff to me, like --

20 A. Go watch, like, *Blade Runner 2099* or something.
21 That's where we're gonna be. It's, like, message boards
22 and, you know, video prostitutes and, like, everywhere
23 you walk there's some sign and every time you pick up
24 your phone it's sponsored by the -- like, go watch,
25 like, one of those futuristic movies and see if that's

1 where you want to be.

2 Q. Yep. I liked --

3 A. When I look at that I'm like, please don't let
4 that be.

5 Q. But I -- but I don't even -- like, I'm not mad
6 about it because I'm not gonna stop it.

7 A. You're not mad about it because you don't know
8 what it should be.

9 Q. But what is it supposed to be? Do any of us
10 know what it should be?

11 A. You don't. That's -- your first point to me,
12 the answer I probably tried to answer but just rambled
13 on, was what difference was it from when you were
14 younger until now.

15 We played ball. We communicated. We cared
16 about each other in ways and in depth that you can't
17 understand by texting and communicating, being digital
18 media and -- it's good for some people who are outgoing,
19 but, generally speaking, human interaction is what
20 drives us and makes us happy, not digital communications
21 and metaverses.

22 Q. Yeah.

23 A. Yes, you can be happy on your computer playing
24 video for an hour. But it's all about work/life
25 balance, play/life balance and if your balance is so

1 imbalanced by being on your phone and watching TV and
2 playing games, then, again, find some futuristic movie
3 where you, like, live in a trailer and your whole life
4 is about video games and video messaging and TV and
5 movies and FaceTime and that's a lonely existence.

6 Q. Yeah.

7 A. You don't get the depth of our conversation for
8 15 minutes when we're outside or caring about another
9 person or somebody bringing home eight cheesesteaks to
10 Indiana because they love their cheesesteaks. They went
11 to Target, got a box, drove them home, called me when
12 they got to Indiana and told me how much their
13 girlfriend liked them.

14 The UAW worker who came in with his wife who we
15 talked about it and she didn't have anything to do while
16 they were at meetings, so I took her to court and she
17 watched for a couple hours and then he texted me last
18 night that it made their trip. I have five or six
19 texts.

20 Now I'm going back. I read the texts. I
21 communicate and then I move on in life. But in the last
22 few hours, Mary and I just made it home. We ended up
23 leaving the hotel yesterday and went to Jersey. We went
24 to the aquarium and then drove to New York for the 911
25 memorial. We drove back through Times Square and headed

1 back to Michigan this morning. Thanks again for all
2 your hospitality and your new friendship. You made our
3 trip very memorable.

4 Like, that's what --

5 Q. Yeah.

6 A. And then I got, like, a little chill for after.
7 I got a high from it, my endorphins.

8 And I texted, thank you so much. What a
9 pleasure. You are the people -- the real people I love
10 getting to know, hang with for a few days. Hoping our
11 paths will cross again. Tell Mary I said thanks.

12 Q. That's awesome.

13 A. Like, this is what I like to do in life. Like,
14 that's a small interpersonal three- or four-day
15 interaction. But that can happen with Grandmom.

16 How many people, you young guys, have seen
17 Grandmom, brought her some flowers, some cookies, her
18 favorite cake, go see your aunt, watch your nephew's
19 baseball game, go watch your 5 year old try to play
20 soccer. Like, get the F out of your house. Get off of
21 your phone. Get off your couch.

22 Q. Yeah.

23 A. Go get some fresh air. Go see a family member
24 or a friend. Reach out via text.

25 Facebook was great because initially the goal

1 was to reconnect people from high school and college and
2 growing up. But then it became all knowing, all
3 powerful, and that's all you did.

4 Get to know someone. Meet them for lunch.
5 Don't stay on it for eight more hours.

6 Q. And, again, that's the real talk that I'm
7 trying to have is that, like, it starts out that the
8 intentions are good, they're to interconnect people.
9 But the way that our society is built, it's built to
10 make more money. And how do you keep -- like, once you
11 keep pressing and pushing the ball down that lane, it's
12 going to -- like, I'm not surprised. Like, that's
13 what -- what I'm trying to say is, like, none of this is
14 surprising. So let's take a step back, address it,
15 understand why. Because I believe that -- like you said
16 about, like, the trailer --

17 A. You'll just make less money. You'll make
18 money, just less.

19 Q. Yes. Yeah, and that's what it's going to --
20 like, I'm with you. The same thing on the advertising.
21 The pendulum's going to swing back because everyone is,
22 as I think people are getting to, where it's, like,
23 wait, we don't --

24 A. Will it, or will we become more dependent and
25 teach our kids to be more dependent and just -- how many

1 times have you walked around and when your child cries
2 instead of saying, what's wrong, let's play a game, get
3 on your floor and toss the ball, here's their phone
4 and --

5 Q. The iPad.

6 A. -- give them an iPad and just click the button
7 and then they get on Instagram and Face -- Instagram and
8 Facebook just because their kid was -- needed attention
9 so they put something in front them, they'll get used to
10 that so you can be on Facebook, and then that
11 relationship won't be as loving.

12 I think it's going to be very negative. You
13 think -- I'm an optimist. You're an optimist. I'm a
14 realist.

15 Q. But no, no. But I agree with you, is what I'm
16 saying. I think it's going to get so bad that it
17 eventually has to snap back. And, yes, there will be
18 people and there will be families that don't snap back.
19 But there's also going to be another section of people
20 that realize that and understand, no, I don't want to
21 give my kid an iPad at --

22 A. Well, that's all they understand. Like
23 alcoholics have alcoholic children, fathers who beat
24 their children, those children grow up to beat their
25 children. So I don't know -- you're being an optimist.

1 I think that you're wrong.

2 Q. I just think good wins out in the end. And I
3 take a 100-year view on it. I'm not talking about --

4 A. Well, you know what, the next time I take my
5 walk I'm going to look at it more analytically. I'm
6 gonna do a 50 year. I don't think I'll be around in 50.
7 I can get to 110. Why not?

8 You've gotta get more people to listen, more
9 people to think, more people to react, more people to
10 analyze. We've gotta get you bigger and better. It's a
11 great show.

12 Q. That's what we're trying to do. Well, you're
13 helping it.

14 A. That remains to be seen.

15 Q. Yeah, we'll see.

16 I do want to -- I do want to jump into, again,
17 you know, after touching on your family, talk about
18 Shay's steaks, because I will -- I want to shoot you
19 straight just as you're shooting me straight. When I
20 got the cheesesteak, I was, like, okay, this is an
21 expensive cheesesteak.

22 A. Oh, yeah, a \$20 cheesesteak.

23 Q. A \$20 cheesesteak. It's half the size of a
24 Geno's cheesesteak.

25 A. Let's not get crazy. We're eight inches.

1 They're 10. So do the math. It's 16 percent smaller.

2 Q. But it looks -- so, like, I come upstairs and
3 I'm like, all right. Like, we just -- you know, this is
4 a pretty pricey place down there. We got the cheapest
5 of the -- you know, you got some premium ones.

6 But I understood as soon as I took a bite. I
7 was like, oh, like, I get it.

8 A. So I'm going to go back to that theory. And if
9 anybody listens to that analysis, I'm going to tell them
10 how wrong they are. See, I like to think I'm a chef and
11 I think it's all about balance, like in life, like in
12 food.

13 Watching the shows on TV -- and I don't watch
14 many food shows -- but what's the hero of the sandwich?
15 I remember some -- one of the chefs saying that. The
16 hero of a steak sandwich is the steak, not the bread.

17 So I actually give more meat than Geno's.

18 Q. Yes.

19 A. We give eight and a half to nine ounces.

20 Q. Yes.

21 A. We use a smaller roll because -- and we hollow
22 the roll because you should have the taste of the bread.
23 You should taste the texture of the bread and the seeds
24 in the bread. We all love bread. But the steak is --
25 it's called a cheesesteak. It's not called a bread

1 steak. It's not called a bread sandwich.

2 So it's an eight inch or a seven inch roll, but
3 it has nine ounces of steak. Geno's has seven or seven
4 and a half. We have eight or eight and a half or nine.
5 So it's a small roll but with more food, because I
6 believe that you should have a culmination of flavors.
7 Mostly steak.

8 As my friend Gerry Stanshine says, mostly
9 steak, flavor with the cheese, flavor with the
10 seasoning, flavor with the onions, flavor with the
11 peppers and the bread and there should be the right
12 perc -- again, remember I told you I'm mathematical --

13 Q. Yeah.

14 A. -- like, in life?

15 Q. Yeah.

16 A. What percentage should be steak? 50 percent
17 steak, 10 percent cheese, peppers, onions, seasoning,
18 and roll. And then it should all come together with the
19 hero being the steak. It shouldn't be over-seasoned or
20 over-cheesed.

21 I like to give over-cheese because I love
22 cheese. Who doesn't love cheese? But I give Gerry a
23 little extra cheese because he's my boy. He's like, it
24 was too much cheese. You were trying to take care of
25 me, but it had too much of the flavor of what I was

1 trying to enjoy. And since he gave me that advice, I've
2 taught all my chefs balance, what are we trying to
3 achieve? We want it to kind of explode in your mouth
4 with the flavors.

5 Q. Yes, that's -- that's exactly what -- so that's
6 what I'm saying, as soon as I took the first bite I was
7 like, oh, this was crafted.

8 A. It's called Shay's Steaks, custom crafted. I
9 don't know if you know that.

10 Q. No, I didn't.

11 A. Well, our shirts -- we just got 500 shirts
12 ordered. Shay's Steaks, custom crafted under it.

13 Q. I didn't know that.

14 A. Did you really say that?

15 Q. No, I really didn't know that.

16 A. Custom-crafted cheesesteaks.

17 Q. But that's what I'm saying, because I like --
18 I like Geno's and, like -- but this -- and,
19 legitimately, I --

20 A. I love Dalessandro's. It's, like, just a lot
21 of whole meat. But it's different when you cook with
22 prime rib. It's more money because -- and we cook -- we
23 do orders -- we're carrying 200. I can't give you -- if
24 I did 200 cheesesteaks at once and gave you prime rib, I
25 would need an Armored truck to buy 400 pounds of prime

1 rib.

2 But sirloin and rib eye cost less than prime
3 rib. We give non-frozen prime rib. Prime rib costs
4 more, so I pass that along to you. But you can taste
5 the difference.

6 Q. Yeah.

7 A. And the same thing, Cooper Sharp American costs
8 more than the sliced pasteurized American New York --

9 Q. I love Cooper Sharp.

10 A. Cooper Sharp cheese -- this year's rolls cost
11 20 cents more than any other roll, but it's worth it.

12 Q. Yes.

13 A. So, yeah, you're going to pay a little extra
14 and it's not for everybody.

15 I had sirloin on my menu. Our first week I had
16 sirloin. When you put them on the grill and you break
17 it up with your spatula, when you put prime rib, I can
18 put a hundredth of a percent of pressure and it just
19 breaks apart. When I had the sirloin and we put it on,
20 freshly sliced, you literally broke a sweat trying to
21 break the pieces apart. I'm like, it's not -- and it
22 tasted like that. If you can't break it apart, then
23 it's going to be chewier.

24 What makes the steak -- do you know what makes
25 steak taste good?

1 Q. No. No, I can't, chef, to save my life.

2 A. Do you know what makes a steak taste good?

3 Does anybody know?

4 Q. I would assume the time on the grill. The --

5 A. (Humming Jeopardy TV music.)

6 The marbling of the meat. The fat within the
7 meat. Not the fat on the outside.

8 Like, if you look at a steak and there's white
9 in it, that's the fat in the meat itself. That's called
10 marbling. The more marbling of the meat -- I'll show
11 you a picture that nobody can see.

12 Get on your dopey phones and look up the word
13 marbling.

14 Q. We'll drop it in.

15 A. So marbling of a Wagyu, it's like half red,
16 half white.

17 Q. Okay.

18 A. That fat within the meat makes it flavorful.

19 Prime rib has the second most. New York strip.
20 Sirloin has none. It's just a big slab of red, so it's
21 just leather.

22 Q. Yeah.

23 A. So the more marbling, the more flavor. And the
24 key -- you were partly right how long you cook it for.
25 If you keep it on the grill too long, which every Pat's

1 Geno's, Dalessandro's, they have the big thing of steaks
2 sitting there on the grill, while they're cooking that
3 fat out of it, they're cooking the flavor out of the
4 steak.

5 Q. Yeah.

6 A. Why do people -- what's the most common
7 temperature people eat their steaks when they go to a
8 real restaurant? Medium? Medium rare?

9 Q. Medium rare.

10 A. Medium rare. Why? Because they don't cook the
11 fat out of it. The fat's the flavor. You make it well
12 done, the fat's gone and it doesn't have any flavor.
13 You're eating rawhide.

14 Rare and medium rare have the most flavor
15 because the fat's still within the marbling. Medium has
16 a slight pink center.

17 I'm going to show you this. You talk for a
18 second while I scroll through my phone and find you a
19 picture.

20 Q. Yeah, you can send a picture to me and we'll
21 drop it in the video.

22 A. When people see it they will immediately
23 understand. Do you see the marbling?

24 Q. Oh, wow.

25 A. So the white stuff --

1 Q. I can see it from here.

2 A. Do you see all that white?

3 Q. Yeah.

4 A. That's all the flavor. You keep it on the
5 grill too much --

6 If you look at sirloin, it's just red.

7 Look at the marbling on that.

8 Q. Yeah, that's beautiful.

9 A. You see that, young man? That's the flavor.

10 So that costs more, because that's only on a --
11 look at what Wagyu looks like.

12 Q. I had no idea.

13 A. This melts in your -- you don't have to chew
14 it. You take your first bite and you swallow it. That
15 marbling, as opposed to a sirloin, which is just an ugly
16 solid red.

17 Q. That's incredible.

18 A. So you've got to pay more for it. I don't mind
19 charging \$19, because I'm giving you a better quality
20 steak.

21 Q. So I probably should have started out with -- I
22 don't know if you ever saw my review that I put on-line,
23 but I said --

24 A. I see every review.

25 Q. I said, please don't let the price deter you

1 from --

2 A. I saw it.

3 Q. Because, like, that's what naturally -- like, I
4 saw a group of people. I think they were, like -- it
5 was, like, when the volleyball thing was happening at
6 the Convention Center. And there was a group of people
7 that came by, looked at the menu, and they're like, oh,
8 those are so expensive.

9 A. Yep.

10 Q. And I was like, I'm sure people think that.
11 But then, like, you have -- I mean, again, like I said,
12 it's an experience.

13 And I was, like, I've been telling --

14 A. I showed him a picture. He moved away from the
15 microphone to grab my phone. I showed him a hundred
16 pounds of New York strip and a hundred pounds of prime
17 rib, what it looks like. It's not rib eye that you get
18 at every other restaurant.

19 We serve prime rib. It's a special red stamp.
20 It's a different cut of meat. It's a different taste.
21 It's just so flavorful. And then you season that like a
22 real steak. Because you go to Pat's and Dalessandro's,
23 you squirt it with oil and ketchup. When you go to
24 Capital Grille and Del Frisco's, you don't dare put
25 ketchup on their prime rib. You season it.

1 We have 16 different seasonings, because when
2 you're eating prime rib, you eat with red garlic
3 jalapeno or, you know -- or buttery steakhouse or black
4 truffle.

5 A flavored prime rib cheesesteak is better than
6 the Geno's, Dalessandro's, Jim's. That's great too.

7 Q. Yeah.

8 A. But you know what that's great for? A
9 hangover.

10 Q. That's what I -- so I've been saying, I was
11 like --

12 A. You want a hangover steak, go to Jim's, man, go
13 to Dalessandro's. They're fantastic.

14 Q. I was going to say, Geno's is to me, like, a
15 drunk Uber Eats kind of enjoyable experience.

16 A. We get people traveling from all over the
17 country. We have that map of the world. We have people
18 come from Ocean City, New Jersey, New York. You can see
19 our reviews.

20 So we have a Wagyu cheesesteak that we -- I
21 have to change the price. I'm gonna do one more \$34
22 Wagyu cheesesteak, because Barclay Prime charges \$140,
23 but mine's better. It's the same Wagyu. They just
24 charge 140.

25 Q. Yeah.

1 A. We charge 35, which is a lot for a cheesesteak.
2 We're gonna -- I'm getting in Monday 50 pounds of Wagyu
3 and I'm gonna -- and the next 75 people are gonna get a
4 \$30 Wagyu cheesesteak and they'll never -- I'm gonna
5 ruin their lives. It literally melts in your mouth.

6 Q. Yeah, I was going to say, I want to try it
7 after -- after this.

8 A. Oh, it's insane. You saw the marbling, right?

9 Q. Yeah, it's beautiful.

10 A. You would never dare put ketchup on that.

11 Q. So what is it -- all right. So what is it -- a
12 couple different questions. We're gonna start with the
13 competition because, obviously, I feel like --

14 A. There is none.

15 Q. Let's go. I love that.

16 I was gonna say, you confidently say you've got
17 the best cheesesteak in Philadelphia.

18 A. Yeah, not because I'm -- I'm going -- the
19 wheels -- did I do the wheels analogy? I already did
20 it, right?

21 Q. No.

22 A. I didn't do the wheels analogy?

23 So we invented the wheel 10,000 BC or something
24 like that, right, the wheel? You see the caveman
25 drawings with the big stone wheel? And we use wheels to

1 move heavy things.

2 Luggage has been heavy since the first person
3 tried to move luggage hundreds, maybe thousands of years
4 ago in the Renaissance. 500 years ago in Rome people
5 had luggage to go from one home to the other.

6 You're not old enough, but anybody over 45 will
7 know that we used to have to carry our luggage through
8 airports. You went with the family, you had to go get a
9 porter and give them a 20 or you're gonna be late for
10 your hotel.

11 And someone said, let's put wheels on luggage.
12 See, if something's heavy and you put wheels on it, you
13 can roll it through the airport.

14 You only know wheels on luggage, right?

15 Q. Yeah, pretty much.

16 A. You don't know anything other than wheels on
17 luggage. That's the last 15 years.

18 Nobody knows that you don't have to freeze meat
19 to have it in a restaurant. When you buy a hundred, 200
20 pounds, the meat purveyors drop it off in the morning.
21 We've ran out of meat twice this week. We got a hundred
22 pounds dropped off on Monday. We sliced down all the
23 prime rib and New York strip. When it was done, we were
24 done.

25 Why do you have to serve frozen meat? Why

1 can't you slice the meat that day? Does anybody think
2 that frozen meat's better than non-frozen meat?

3 Q. So you're willing to run out of meat in order
4 to --

5 A. Well, now we're ordering 200 pounds, because --

6 Q. Yeah, yeah.

7 A. -- I don't own a freezer, but we own a
8 refrigerator. Meat can be refrigerated for five days.
9 Maybe we go into a second day with our meat, but it's
10 vacuum sealed and --

11 Q. Yeah.

12 A. So maybe we go into the second day, but we
13 never freeze it.

14 So let's go over the five things we do
15 differently.

16 What's better, frozen meat or non-frozen meat?

17 Q. Non-frozen.

18 A. What's better, sirloin with no marbling or
19 prime rib?

20 Q. Prime rib.

21 A. What's better, when you cook with oil or you
22 cook with butter? Everybody cooks steaks with butter,
23 if you don't know.

24 What's better, when you season a steak or you
25 don't season a steak?

1 Q. Seasoned.

2 A. Seasoned is better. You get the flavor of the
3 seasoning, but it's -- you don't go and they just give
4 you meat. It's seasoned with butter or garlic or red
5 garlic jalapeno or a hundred different --

6 Q. Yeah, that's what I had, the red garlic
7 jalapeno.

8 A. And then what's better, when the steak's been
9 on the grill for 40 minutes and you walk in and they
10 take it out of the pile or they put it on for you fresh
11 when you walk in?

12 Q. Yeah, put it on.

13 A. So those are the five things we do. We never
14 freeze it, we slice it every couple hours, we cook with
15 butter, it's not on the grill, you know, drying out, and
16 we're giving you a better cut of meat for three extra
17 dollars.

18 Q. Yeah.

19 A. Come to Shay's. We'll treat you to -- we have
20 219 reviews as of today. 217 are five star.

21 Q. I was gonna say, you have a ridiculous --

22 A. We were 5.0 until one of the competitors gave
23 me one star. It was funny. Like, he said our place was
24 dirty. We're like a hosp -- like a doctor's office
25 we're so clean down there. So you can tell it's from a

1 local pizza shop. Because he only had one review. He
2 gave us one star for food, one star for cleanliness, and
3 one star for atmosphere.

4 Q. Damn. So that's definitely not true on the
5 atmosphere.

6 A. So that's why we came down to 4.95. But we
7 were a solid 5.0. Because I'm not a great chef. I just
8 had a pretty good idea that let's serve fresh, good
9 food.

10 And by the way, we put it on the best roll in
11 the area, Liscio's. I tried Amoroso's, which is great.
12 I tried Sarcone's which is great.

13 Q. And they drop them off every day.

14 A. They drop them off twice a day.

15 Q. Oh, really? I was going to say, I always --

16 A. And they're hot when they -- it's a fresh roll
17 that -- we don't have to go in to yesterday's rolls or
18 freeze -- people freeze rolls. We don't freeze our
19 rolls. We don't freeze our steak.

20 We cut our onions five times a day. We cut our
21 peppers fives a day. We cut our cheese five times a
22 day.

23 Are you in the mood for pepper jack or
24 mozzarella or our Cooper Sharp or American? We have our
25 homemade cheese whiz. It's so much fun creating food.

1 Q. Yeah.

2 A. I hate when people -- we cheer when they say
3 we're gonna eat in because I want to see the smile on
4 your face when you take your first bite saying -- and by
5 the way, it's steaming hot until your last bite. People
6 are like, why is there still steam coming out? Because
7 it's never been frozen.

8 When food is frozen -- remember that marbling I
9 told you about -- it freezes. You put it on the grill
10 and it immediately dehydrates and starts drying out so
11 it gets cold quicker. Our steaks stay hot pretty much
12 until the last bite. Steam comes out of them still if
13 you eat inside.

14 Q. This is a funny --

15 A. I'm a little passionate. Just a little bit.

16 Q. Yeah, exactly. That's the thing. That's what
17 I saw immediately.

18 But I -- the funny thing, like, what I like is
19 that you have made a lot of decisions -- again, back to
20 the gambling side of things -- you've made a lot of
21 decisions that have been consistent that you're
22 willing -- again, if you're out of meat a half percent
23 of the time to be able to provide fresh steaks 99.5 of
24 the time, you're willing to take that gamble. Where
25 everybody -- and you're willing to take a couple

1 minutes. Like, you're going to wait a couple minutes
2 instead of have it, you know, in 30 seconds where you're
3 just going down the line and picking one up.

4 A. All right. Do me a favor. Read what I'm
5 texting. I'm texting while I'm talking.

6 So I'm talking to a guy who owns Giunta's,
7 G-i-u-n-t-a, at the Reading Terminal. It's the premium
8 meat purveyor, back right corner of Reading Terminal.

9 So what did I say? You have meat or something
10 like that?

11 Q. Yeah, you have some meat for me?

12 A. What does he say?

13 Q. Yeah. You want strips? Yes, they up here.

14 KK. There in an hour. Okay. Want, like, four pieces.
15 Yes, please.

16 A. Yeah, four pieces is four 25-pound pieces of
17 New York strip. So that's a hundred pounds we're gonna
18 pick up in about an hour because we only have 75 pounds
19 left, which is gonna be gone by about 6:00, so I need
20 another hundred pounds. That's me picking up --
21 ordering while we're talking, texting him, I'll be there
22 in an hour to pick up a hundred pounds of New York
23 strip. We've got 75 pounds of prime --

24 Q. I was gonna say, if anybody's watching the
25 video, we're talking to Scott on his busiest -- probably

1 your busiest day, right, Saturdays?

2 A. Yeah, Saturdays we're swamped from the morning
3 to night. We have people -- you were watching at 10 in
4 the morning people were coming in at 10 in the morning
5 and buying cheesesteaks.

6 Q. Yeah. It's that good.

7 A. Well, thank you.

8 Q. What -- what is it that -- again, so we went to
9 the quality of your shop.

10 What is it that Geno's and Pat's and all these
11 classic places have gotten right? Because, obviously,
12 they're doing something right. We can't say that
13 they're not. You know, they make Philly cheesesteaks a
14 thing.

15 A. What they got right was they came up with the
16 idea. Thank you Geno's. Thank you Pat's. Thank you
17 for making the cheesesteak the most popular sandwich in
18 America. The most popular food.

19 One of the reasons I thought -- my wife said,
20 are we going to make money? I'm like, I have no idea.
21 But I'll challenge anyone out there. This will be a
22 little game that you don't have to be on your phone.
23 You'll have to use your brains.

24 What food is more iconic to any city in America
25 other than a cheesesteak to Philadelphia? There is deep

1 dish to Chicago, but nobody comes in and says, I'm in
2 Chicago, I've gotta get deep dish.

3 We have people from all over the world.

4 Q. Yeah.

5 A. Fifty countries in the last seven days, a
6 hundred cities in the last seven days have come in
7 because they need the cheesesteak. So I thank Geno's
8 and Pat's for popularizing --

9 You go to Vegas, Philly-style cheesesteak. You
10 go to Croatia, Philly-style cheesesteak. You go to
11 Puerto Rico, Philly-style cheesesteak. You go to Los
12 Angeles -- everything's on the menu everywhere in the
13 world.

14 Q. Yeah, and they're not really close when you go
15 out there.

16 A. No, but everybody knows about it.

17 Q. Yeah, yeah.

18 A. What other food is associated with any other
19 city in America?

20 Q. There's nothing -- there's nothing --

21 A. There's crepes in Paris.

22 Q. I was gonna say --

23 A. There's crepes in Paris.

24 Q. New England clam chowders.

25 A. But that's not a city.

1 Q. Yeah.

2 A. That's just a state or an area.

3 Name a food.

4 There's Chicago deep dish, but you don't have
5 to get that. There's Buffalo wings, but nobody travels
6 to Buffalo to get wings.

7 Q. Yeah, yeah.

8 A. Somebody just created it there.

9 New York pizza, but nobody -- so do you say I
10 have to have a slice of pizza? A lot of people do but
11 not like the Philly cheesesteak. So I thank them for
12 that.

13 And then they got lazy and then they got
14 content and everybody copied them. But nobody -- name
15 one restaurant that seasons the cheesesteak.
16 Dalessandro's? Pat's? Jamie's? Geno's? Angelo's?

17 Nobody. Why can't you put seasoning on meat?
18 People have put seasoning on meat for thousands of
19 years. Why did it take me to say let's put red garlic
20 jalapeno seasoning or red garlic chili? We just got in
21 11 pepper jalapeno. How about black garlic and truffle?
22 It's not hard. Kinder's makes the best seasonings. Put
23 seasonings on cheesesteaks. And then let you pick your
24 cheese, not just whiz or without.

25 How about we give you Cooper Sharp or

1 pepper jack or mozzarella or one of the other eight
2 cheeses we have? You can go American. You can go our
3 homemade whiz.

4 My wife's like, we're putting whiz. I'm like,
5 over my dead body. And then we compromised on a
6 homemade whiz which is a blend of Cooper Sharp,
7 American, red garlic jalapeno, some seasonings, which I
8 will not divulge, and we make a homemade whiz for
9 somebody who just wants that experience.

10 But why are we the first person to season a
11 cheesesteak, to cut it fresh, to give you prime rib, to
12 give you Wagyu? Why? They got lazy. They got content.

13 It's easy to sell cheesesteaks. Everybody
14 comes to Philly and wants one.

15 I have people who detest us. They're like --
16 on my daughter's lives -- I have two beautiful
17 daughters, Gabriel Emma (phonetic), Emmy James. If it
18 hasn't been five times this week, thank God we came to
19 Philly because we heard about these cheesesteaks and
20 we've been so disappointed. Thank God we came here
21 before we left.

22 Q. That's awesome.

23 A. That's a true -- I'll start reporting them.
24 Look at my reviews.

25 Q. Yeah, look at the reviews, I was going to say.

1 A. Just go on Google and look at the reviews.
2 They're not just five stars. It's five stars and, like,
3 oh, my God.

4 Q. So do you think you could be the biggest shop
5 in Philly?

6 A. We are the best. I don't know if we'll ever be
7 the biggest, because I don't want to be the biggest. I
8 want to be the best.

9 Q. Yeah.

10 A. I want to -- I tell my guys, if people have to
11 wait 10 minutes, so be it. It has to be a five-star
12 product.

13 They usually have lines. We have kiosks where
14 you can custom craft them. They have lines before you
15 order. It might take us five to 10 to 15 minutes to
16 make it, because we're making it fresh for you.

17 Q. Yeah.

18 A. But we'll never be the biggest because I don't
19 want to be. I just want to have the best quality. And
20 not everybody can pay \$20 for a cheesesteak.

21 Q. Yeah.

22 A. But we will continue to be the best, because
23 nobody makes a cheesesteak like ours. It just doesn't
24 exist.

25 Q. Yeah.

1 A. Nobody puts nine ounces of prime rib with
2 Cooper Sharp, fresh onions and peppers that we just do
3 five times a day. It's not in our fridge for weeks.
4 It's nothing -- we don't have a -- not only don't we
5 have a freezer, we don't have, like, a can opener,
6 because there's nothing to open with a can.

7 That's my next part. Never frozen, never
8 opened with a can opener. Like, our mushrooms are
9 fresh. Our onions are fresh. We went from doing a
10 50-pound sack a week to doing 200 pounds of onions every
11 week.

12 Q. Damn. And it isn't -- the one thing -- the
13 other thing I noticed is the sauces.

14 A. Yeah.

15 Q. The seasonings, the sauces. Like, you're
16 paying for quality stuff. You could just throw, like,
17 garbage in there and --

18 A. Yeah, we use Sweet Baby Ray's -- if you know
19 what that is -- is our, like, our buffalo sauce, a Sweet
20 Baby Ray's, like, Buffalo garlic sauce. It costs me
21 more money.

22 Q. Yeah.

23 A. And I do pass it along to the consumer. But
24 it's just better.

25 Q. Yeah.

1 A. And if you want cheap, go to Geno's.

2 Q. And it sounds -- again, it sounds funny, but
3 like, you are creating memories. You're creating the
4 important parts of people's --

5 A. Go -- I challenge you tonight when you can't
6 sleep --

7 Q. I have --

8 A. -- or when you're taking a walk, read the 200
9 reviews. It's like it made our trip better, it made our
10 experience better, we look forward to it.

11 And that's why I'm doing it. It's a
12 combination of my dad.

13 Q. Yeah.

14 A. A combination of the way I was raised. A
15 combination of I like to please people.

16 And you know what's really fun? I've always
17 cooked for my friends and family. Having people pay for
18 something I make is kind of a mind fuck. It's cool.

19 Q. Really?

20 A. And that makes me we want to be better. You're
21 paying for the food I'm giving you. It better be good.

22 Q. Do you remember when we met in the elevator
23 before --

24 A. You don't have to look at me. Not that I have
25 any problem with it, but you're not my type.

1 Q. I was just some random guy to you. But I don't
2 know if it was, like, if I had my eyes squinting or
3 something like that, but --

4 A. Look at those eyes and that smile. You are
5 kind of handsome.

6 Q. You looked at me and you go, you're gonna be
7 one of my costumers. And I, like, took my headphone
8 out. I was like, what? And you're like, yeah, I have
9 the cheesesteak shop downstairs.

10 Like what about it -- what about me says, like,
11 I'm gonna be your guy? Because I am. Like, I mean, the
12 amount I spend on delivery, Door Dash, and all that junk
13 is like --

14 A. Well, that's another thing. The prices that
15 you talked about. I got McDonald's the other day.
16 Like, we were just craving it.

17 Q. Yeah.

18 A. It was \$17 for, like, a patty of hamburger that
19 it was just horrible.

20 Q. Yeah, you're not far off. The sticker shock
21 for the experience for what you're getting for that
22 money, it's --

23 A. And guess what? I don't want to make a \$15
24 cheesesteak.

25 Q. Yeah, yeah.

1 A. I mean, it's just not -- to make a \$15
2 cheesesteak with rent in Center City, with employees
3 that I'm paying double minimum wage -- that's why they
4 work so hard.

5 Q. Yeah.

6 A. They make double minimum.

7 Q. I've brought this up before and I brought it up
8 with Blaze. I said, like, the way you treat your
9 employees, it's so clear -- and I've worked in
10 restaurants, so it's, like, it's so obvious when your
11 employees, and especially in that service-type setting,
12 are angry, having a bad day, upset, they're just trying
13 to get through the day, like it -- it translates to the
14 entire building.

15 A. No, they bought in. So every one of my
16 employees down there opened the shop with me.

17 I found Keshli (phonetic), a beautiful young
18 girl. She was working at Walgreens. I walked in. I
19 dropped something. She picked it up for me. Sir, can I
20 help you? Do you want this?

21 And, again, let's not leave out, she works the
22 cash -- beautiful young girl, one of the considerations.
23 I'm not going to be a liar. And she was so helpful and
24 so personable.

25 And I said, what do they pay you? And I said,

1 I'm gonna pay you \$3 an hour more. Please come work for
2 me. And then she looked at me and I said, oh, I'm
3 married with a child. Here's pictures. I'm not trying
4 to pick you up. You're gonna be -- this is completely
5 professional. Please come work for me. I need people
6 like you.

7 Q. Yeah.

8 A. And she bought in.

9 So I'm going to Italy. This is -- we're a
10 family down there. They're building this. They are so
11 proud that we're number one and we have a 4.98 Google.
12 If we get a four rating, we research who they are.
13 Like, they want us to be great. They want -- they don't
14 work for me. They work for us. They get paid well, but
15 they care. And if you get employees that care, they
16 make a better product. It's a nicer environment.

17 And I said to her and Alex this morning -- I
18 didn't know if I could go to Italy. I planned to go to
19 Italy, my wife and daughter for my 60th. I wanted to go
20 away for three weeks. You open up a cheesesteak shop
21 that new for 50 days and they're so on point, they're
22 so -- when I'm there, they're great. When I'm not
23 there, you know, they're employees and they want to look
24 at their phones and not, you know, fill up the soda
25 machine.

1 But I said to Keshli last night, I said, I know
2 you can do the job. I know you're great at your job
3 seven out of your eight hours. Could you be great if I
4 go to Italy? She said, I'll be great. I said, I'm
5 gonna be away for 14 days. How many of those 14 days
6 can you work for me, Keshli, because you're really good?
7 She said, I'll work all 14. I choked up. I just choked
8 up now.

9 I saw Alex this morning. Great chef. Managed,
10 like, a Chili's. Loves it. Loves our camaraderie. I
11 said, Alex, I need you to step up. He's my best
12 employee. Like, he doesn't stop. Like, if I'm away for
13 14, how many days can you work? He looked at me and
14 said, all 14, Chef. I literally had a tear in my eye,
15 man, and I'm gonna tell Ray and Mason and they're gonna
16 say the same thing.

17 And that's what we're building. We're building
18 camaraderie, kindness, great fucking food.

19 Q. Yeah.

20 A. And just -- I'm proud of them. I'm proud of
21 the idea. I'm proud to be here in my first podcast.

22 How am I doing, by the way?

23 Q. Great. Unbelievable.

24 A. I'm talking way too much.

25 Q. No, no. It's so much easier on me. So much

1 easier.

2 A. You don't have to -- I told you before we
3 started, you're not gonna -- you're gonna have to fight
4 for words. You're not gonna have to fight to pull words
5 out of me.

6 Q. Yeah, you're like don't even tell me anything.

7 A. We should prep. I'm like, we're good.

8 Q. We'll take a quick time out.

9 A. Time out.

10 (Break.)

11 BY MR. ANTICH:

12 Q. All right. So a quick update. Scott got some
13 texts or calls that he's running out of meat down here
14 at the shop, so we are down here. We're about to go on
15 a trip with him to pick up a hundred pounds of steak.

16 So we're gonna get some shots of the shop.
17 Scott's doing a sales job right now showing everybody
18 the map that he was talking about.

19 But thanks so much for checking out the
20 episode. Come on down to Shay's Steaks. It's
21 unbelievable. We're about to eat something after that,
22 but we'll hop back on in a little bit. See you.

23 (Break.)

24 BY MR. ANTICH:

25 Q. Wait. Damn, let's go.

1 A. We're number -- it's not even close. The
2 highest rating is 4.6. We're 4.95.

3 Q. Dude, let's go.

4 A. And we have 220 reviews as of this morning.

5 Q. That's unreal.

6 A. And not only are they leading the review,
7 brother, they're going to the British Airways and saying
8 this. We're putting on our website, anybody who comes
9 to Philly for a layover and wants a cheesesteak --

10 Q. Yes.

11 A. -- go to Shay's.

12 Q. Well, that's what I was talking about because,
13 like, it's -- it's just naturally gonna evolve that way
14 as the best cheesesteaks in Philadelphia --

15 A. No, it's evolving. I mean, we have all the --
16 so all the United and Southwest pilots stay there and
17 they put it on their website.

18 We get anywhere between five and 10 airline
19 employees a day between the pil -- mostly the pilots,
20 because it is a \$20 cheesesteak. Not as many flight
21 attendants because they don't make as much.

22 Q. Yeah, yeah.

23 A. One of the guys, I gave him free steak. He was
24 like, I try to save up so I can eat well. I said, it's
25 on me. He was like freaking out.

1 Q. Damn, that's awesome.

2 A. My dad would do something like that.

3 Q. That's sweet. And, again, what we try to get
4 across on the podcast is where people come from, why
5 they do the things they do.

6 A. I give everybody Oreos. Did you see that?

7 Q. What?

8 A. Oreos. I can get a case of Oreos. They're 45
9 cents a pack. So if I can make somebody smile because
10 they paid \$20 for a cheesesteak --

11 Q. Yes.

12 A. -- but get a pack of Oreos or a
13 chocolate-covered strawberry, why not? Why not?

14 Q. Yeah.

15 A. So, essentially, my bottom line might be 50
16 cents.

17 Q. Which makes it beneficial.

18 (Music.)

19 (Playing ping pong on break.)

20 Q. So this is the first episode to ever have a
21 ping pong game at half time.

22 A. Yep. I got a call from my people. We ran out
23 of meat, believe it or not, and I said, guys, we're
24 going to have to take a time out. And they said, well,
25 we're not done. I said, well, you're going to have to

1 take a ride with me.

2 You'll probably see the video or some audio of
3 these two fine gentlemen having -- carrying about 60
4 pounds of prime rib across Reading Terminal and fresh
5 vegetables and what great sports and great
6 conversationalists and thoughtful, young human beings.
7 It's a joy.

8 And then he challenged me in ping pong. How'd
9 that work out for you?

10 Q. I thought -- I mean, I thought I held my own.

11 A. No, no. What did you say before we started?

12 Q. I said, it would be minus three and a half.

13 A. Yeah, how'd that work out?

14 Q. I needed a couple points.

15 A. Maybe another dozen or so.

16 Q. Maybe nine. We'll have to check the film.

17 A. We will check the film, but I'm pretty sure I'm
18 going with 21-12. There's some great video and it was a
19 lot fun. Thank you for indulging.

20 Q. Thank you.

21 A. I read a meme earlier today. My friend, Matt,
22 who you met in the elevator, sent me a meme. It said,
23 why do 28-year-old women think that their men are going
24 to mature?

25 And the thought of the meme is guys mature by

1 12 and then they get to about 50 or 60 and then they
2 regress. They just never mature past 12. So I like to
3 think that's a good thing.

4 Q. I was gonna say, it's like -- I mean, there's
5 two ends to it, yeah. Do you want to be mature? Sure.
6 But I think as you mature you also stop growing and you
7 loose this child-like excitement, which you clearly have
8 to still be, you know -- are you 60 yet?

9 A. Sixty in six weeks.

10 Q. Okay. Okay.

11 A. July 1st.

12 Q. So coming up on 60 and you're still running
13 around talking shit to kids, playing ping pong in socks,
14 you know. But that keeps your energy alive. And
15 that's -- I mean, this is -- I don't know how to --
16 you're a little wild.

17 A. I'm -- I think I started by saying I'm touched.

18 Q. Touched.

19 A. I'm touched. But, again, I try to be friendly.
20 You saw that.

21 Q. Yeah.

22 A. We talked to people in the Reading Terminal.
23 We talked to people in the restaurant before we came up.
24 We talked to people in our elevator on the way up. You
25 can just be kind and nice.

1 Q. Yeah.

2 A. And it's just crazy how your life can be
3 better.

4 Q. Yeah.

5 A. And it should be better through cheesesteaks.

6 Q. Yeah, good call.

7 So is there something that you -- do you carry
8 this energy in the courtroom?

9 A. I do.

10 Q. Because I want to transition this to how --
11 because I think, again, on the mental health side of
12 things -- this is one of the first thing we ever talked
13 about was, like, the things that you see, I assume that
14 all these things are mental health problems.

15 And, also, just a little side point on mental
16 health in general, starting to try to get away from the
17 term. Because mental health is just health. The
18 reason --

19 A. No, it's -- wow, that is the most accurate
20 statement you've said today. Mental health -- and I'm
21 going to stop you right there. And we'll -- I'm gonna
22 digress for a second, but it's to your point and I don't
23 want to forget it. And when you get to be my age you
24 tend to forget things. Just see how that goes. You're
25 like, I wanted to say that and five minutes later you're

1 like, what was I gonna say? So I need to say this.

2 So when I have someone who's dealing with --
3 I'm still gonna call it mental health issues because
4 it's health issues but it's not a physical health. It's
5 not mental health. So I'm okay with saying it.

6 A lot of people with mental health issues don't
7 believe they have mental health issues. They think
8 they're the ones thinking clearly. And other people, a
9 plethora of people, might see abhorrent behavior.

10 So I try to explain to them, even if -- and
11 they might have been diagnosed. A lot of them do know
12 that they have some issues either with depression or
13 anxiety or even schizophrenia. Even the schizophrenic
14 do. And the difficulty is they don't like taking
15 medications because almost every medication has a side
16 effect. It either causes them to be drowsy, they lose
17 their sex drive, they don't feel like themselves.
18 Everyone will tell you that.

19 And I don't mean to go on and drag on, but the
20 next sentence is exactly what you're saying. I tell
21 them that their mental health is not dissimilar to
22 everybody else's health. And I point to my crier who
23 doesn't mind me saying that he has diabetes. And I'm
24 like, Avi has diabetes. If he doesn't take his insulin
25 or regulate his sugar he's gonna go blind or lose his

1 feet or toes.

2 If you had diabetes, would you take insulin?

3 And they're like, of course I would.

4 And I say, there's some people that have high
5 blood pressure. To stop from having heart attacks they
6 take medications so they don't a heart attack or a
7 stroke. If you had high blood pressure -- yes.

8 Generally speaking, people with mental health
9 issues have a chemical imbalance of some sort. If
10 I told you there's a medicine that would make the
11 balance a little better and make you a little bit more
12 rational, why wouldn't you take it? And that kind of
13 point gets through. And I've given that speech
14 thousands of times and it's worked a great majority.

15 And I say -- and here's the caveat -- you're
16 gonna feel better, but when you feel better, you don't
17 stop taking it. That's the other thing about mental
18 health issues. When they feel better, they stop taking
19 it because they feel better and right. And I say, well,
20 when you have diabetes or high blood pressure, you don't
21 stop taking it because you feel good. You make sure you
22 take it in the morning so you feel good the next day.
23 You can't go off your medications.

24 So mental health and physical health are
25 identical. Just one involves the brain, one your heart,

1 one your liver, one your toes, one your insulin.

2 So there should not be a stigma on mental
3 health.

4 Q. Yeah.

5 A. And we have created a stigma when none should
6 exist, because it is just your health. And there are
7 medications that help people along. And a lot of
8 people -- I'll let you make your next point. A lot of
9 people self-medicate when they have mental health issues
10 and they'll use cocaine or PCP or Adderall to compensate
11 for them not feeling right and then that creates more
12 issues.

13 Q. Yeah. And you try to feel something. And this
14 is part of -- I talk about this all the time. This is
15 part of my medication, essentially, my natural
16 medication. Like, this is therapy for me. This is --
17 again, this supplies that human connection, that deeper
18 level that I need to, like, be happy.

19 But I say that mental health is just health
20 because -- and I'm learning this as I go and grow and
21 develop --

22 A. We're acting like mature adults now. Are they
23 going to say -- are they going to continue to listen
24 like to this serious Chris and Scott conversation?

25 Q. After the ping pong game?

1 A. Yep.

2 Q. But I think mental health is just a -- again,
3 and we want to call it mental health now. Which, again,
4 like, we brand this as a de-stigmatizing mental health,
5 which is what we want to do.

6 I had a friend over here last night, my boy
7 Zack. He said -- because I was talking about the issue
8 that I'm having where it's like, yes, it's a mental
9 health podcast, but we don't -- we're not just going to
10 talk about depression and anxiety and mental health
11 every second, because I just want to create this space
12 where people can open up about, again, who they are.

13 And my friend said, like, half the mental
14 health problem with men is they just need to talk to
15 each other. And, like, that's all I want to do here.

16 A. So, again, you must read my mind or you're a
17 mini me. I'm sorry. You probably --

18 Q. I've got something going on.

19 A. So men don't like seeking help.

20 Before your day, before Google Maps and, you
21 know, Wayfair -- Wayfinder you had to ask for
22 directions. You probably don't remember this, but your
23 father would. You had to stop at gas stations for
24 directions. We all carried a map in the pouch behind
25 the seat of our car. Everybody did. And most men would

1 not stop for directions. They would drive around for an
2 hour.

3 I'll never forget my mom telling my dad, just
4 stop at the gas -- I'll find it. I remember. It's a
5 right turn here.

6 Men don't like seeking help. They don't want
7 help. They want to be independent. They want to be
8 strong. It's what society has done to us.

9 Women are more in touch with themselves.
10 They're more apt to seek resolutions and grow.

11 Men are lazy and like where we are and we don't
12 seek change and we certainly don't ask for help.

13 So men with mental health issues or any -- how
14 about just issues. How about we -- we all have issues.

15 And by the way, I tell the people in my
16 courtroom, like, we're all -- like, we all have
17 problems, fights with our wife, don't get along with our
18 mother-in-law, get depressed, take it out on our mom,
19 have our dog die. It's normal to have a range of
20 emotions. It's how you deal with them and the
21 consequences from those actions.

22 Don't recede into a dark room. Talk to
23 somebody. Talk to a friend. Call your mother. Call
24 your best friend. Whoever your best family friend is,
25 call for 15 minutes. Get out of the hole, the

1 blackness, the depression. Just speaking to one person
2 might spur you to have more energy and not wallow in the
3 issue that you're having.

4 Q. Yeah, and it helps both parties. I have a
5 close friend that I lean on heavily for --

6 A. Not Max.

7 Q. Max too.

8 But I have a friend that I -- he's a little
9 bit -- he's probably, like, in his 40s.

10 A. Old.

11 Q. He's helped -- he's helped me out a lot with
12 just emotional relationship-type stuff like just having
13 that guy --

14 A. I'm here for you.

15 Q. Thank you. I appreciate that.

16 A. And I'll be here for you.

17 Q. I'm sorry?

18 A. No, I'm the older guy that doesn't ask for
19 help. I just give advice and help.

20 Q. And don't take it?

21 A. I like to think I don't need it much right now,
22 but I'm sure I do. Again, we don't ask for help.

23 Q. Yeah, we'll unpack that in a little bit.

24 A. Let me -- I'm on the couch already. Just put
25 the pillow down there and we'll go from there.

1 Q. Exactly.

2 A. No holes in my socks, right?

3 Q. No, no. You're good. You're good.

4 But -- so the story is that usually I'm leaning
5 on him. And for this week he called me and he was
6 struggling. And we went for a walk and I said, hey,
7 what's up? We haven't seen each other in a couple
8 months. And the first thing I said, you know, is like
9 how are you doing?

10 He goes, I'm not good. It hasn't been good.

11 And I was just so happy that we're at a point
12 in that friendship and then also, like, what we're
13 trying to do here and what I'm -- the energy I'm trying
14 to create to say, like, look, if you're -- if shit's not
15 good, say it, because we've hid it for so long and
16 that's --

17 A. So I'm gonna give you another story, because I
18 love to talk.

19 Q. Yes.

20 A. I believe in karma and being good in life and I
21 think things come around. So it's directly regarding
22 mental health. I won't use her name. I'll use one of
23 her initials, L.

24 She was a friend and a colleague in the DA's
25 office who had a very tough go. I think she was

1 orphaned and I think she was raised at the Hershey
2 School. I mean, she had issues if you have to be raised
3 as an orphan.

4 Sweet, beautiful, intelligent, hard working.
5 She became a lawyer. She became a DA. She became the
6 chief of the unit.

7 And she had a boyfriend who manipulated her in
8 some fashion. I mean, if you've been abandoned or have
9 issues, guys can take advantage of you in certain ways.
10 And he did. And she did something she shouldn't have
11 done -- it was entirely stupid -- about a car and she
12 abused her power and -- like, one-tenth of 1 percent in
13 my opinion. But it caused her to lose her job.

14 So she went from, like, a chief of a major unit
15 to unemployed and lost her license to practice law for
16 something that should have been probation. But I won't
17 get into it. She abused power by having a detective put
18 a car in stolen status and take it out. No harm, no --
19 like, a ridiculous amount of punishment, and she got
20 very depressed.

21 And I was not very good friends with her, but I
22 was friendly, like I am with most people. And I knew
23 she had a house and a son. So I offered her to be -- I
24 was a lawyer before being a judge. I said, why don't
25 you be a paralegal? I can't pay you a lot of money,

1 because we all have debts and children and car payments,
2 but I can pay you 25 an hour. You work 20 hours, 500 a
3 week. At least you can pay your mortgage and not lose
4 your house until you get on your feet.

5 She told me that she had some very dark
6 thoughts. I'll leave it that way.

7 Q. Yeah.

8 A. Very. And credits me with --

9 Q. Helping her out?

10 A. In a lot of ways. Like, still being here.

11 Q. Yeah.

12 A. And so when it came time for me to pull a
13 number to be a judge -- so there's an election -- 72
14 people wanted to be a judge. Where you are on the
15 ballot is paramount. If you're number one, you win. If
16 you're number 72, I don't care if you're John F.
17 Kennedy, you won't win. People can't find you in a
18 morass of names. Pull up Harrisburg and pull up my
19 number for me. I'm on trial.

20 What number do you think she picked out of one
21 to 100?

22 Q. One.

23 A. Number one and that's why I'm a judge. She
24 picked number one. The room gasped. I said, I guess
25 I'll be a judge now.

1 And that's when I left a very lucrative
2 criminal practice, very lucrative -- did I leave that
3 out -- because I said I'm gonna help people. And she
4 went and picked my number. She was picked especially
5 for that.

6 Q. And so that was intentional?

7 A. Intentional. I did her -- and we're friends.
8 I'm talking about a year and a half later now, got back
9 on her feet.

10 Like, so now she picks number one -- and this
11 is the craziest story ever -- she then -- we have to get
12 signatures to be on the ballot. You need a thousand.
13 We get 2,000. So Lynn -- L is getting me signatures at
14 the supermarket and a guy comes up, they make a
15 connection, he's a preacher, and they're married now.

16 Q. That's awesome.

17 A. So just me being a good person; her being a
18 great person.

19 Q. It comes right back.

20 A. Karma intervening. I can tell you 10 or 20 of
21 those stories, so --

22 Q. And I just think that people are on our path
23 for a reason and you don't know why. Like, and again
24 even with this situation, we've had way too many
25 situations where we've just had the right people at the

1 right time for the right reason for whatever and I don't
2 understand it. And I've tried to -- something I'm
3 working on in my own personal and this life as well is
4 just, like, getting the fuck out of my own way.

5 A. Yeah.

6 Q. So I feel like --

7 A. People get in their own head.

8 Q. Yeah, yeah.

9 A. And then they dwell on it.

10 Q. You stop yourself.

11 A. I have a friend who's, like, on the internet.
12 She'll have, like, a nail infection. She'll research
13 everything and it's always the worst thing.

14 Q. Everything's of the mind. And that -- you
15 know, people stop themselves from success. And that's
16 like, my whole thing. I won't kind of get into that.

17 But back to the mental health, the things that
18 you see. Like, what I was trying to say is that
19 physical health, spiritual health, intellectual health,
20 relationship health, social health, like, all of these
21 aspects -- and right now we just want to call it mental
22 health. But the truth is is, like, our health in
23 general is terrible as, like, a society.

24 A. Well, there's every -- every study will tell
25 you that if you're active and you're in a good place,

1 you'll live longer.

2 Q. Like, Colorado. Go to --

3 A. People who have a good outlook on life live
4 longer. Anxiety and stress are the biggest killers.
5 They create physical ailments and bad health and we
6 should work on it more. We should -- I've never heard
7 anybody say what you've just said and you're very wise
8 beyond your years. There are all different aspects of
9 your life, all of which we can improve on.

10 I try to improve on relationship health with my
11 wife, not being short, not being condescending. We have
12 an age gap, so I'm often condescending. I'm also
13 dismissive too often. I'm aware of it, so 90 percent of
14 the time I'm great about it, but there's 10 percent.
15 And I wish it was 99/1 instead of 90/10.

16 So relationship health is important because
17 then you spend time with somebody, it makes both of your
18 lives easier. And we have a child, so --

19 Q. Yeah.

20 A. She's the happiest child on the planet, I hope.
21 I think.

22 And work health. I mean, that was one of
23 yours.

24 Q. Yeah, yeah.

25 A. Work/life balance. He has a sister who works.

1 Q. I texted my buddy yesterday. I go -- again,
2 back into this routine. And it started two weeks ago
3 and I've had my best two weeks of work since. And I
4 texted my buddy last night. I was like, it's so
5 ridiculous how much this impacts the rest of my life,
6 because I'm just, like, not as stressed because things
7 are going well. As we talked about in Reading Terminal
8 Market, like, we want to be the best at everything. And
9 I -- you know, for the past six months I started this
10 new job --

11 A. There's not going to be any depression about
12 the ping pong loss, right?

13 Q. No. I'm gonna get you though.

14 A. You're never gonna get me.

15 Q. I'm going to get you.

16 A. Everybody listening to this podcast, I have a
17 text chain with all you guys. I'm going to add you to
18 the text chain with the other 10 guys. They're gonna
19 laugh and say, you're not gonna get him.

20 Q. I will. I will. You didn't -- you didn't have
21 shoes on, so I kind of knew I had to --

22 A. I didn't have shoes on. And you know what else
23 I don't have on?

24 Q. Glasses?

25 A. I don't have my glasses or shoes on.

1 Q. I didn't have my glasses on either. I didn't
2 say anything though.

3 A. Yeah, but I'm 60. You're 28. Sixty-year-old
4 eyes and 28-year-old eyes. So I'm going around in my
5 socks sliding around like I'm doing the *Macarena*, no
6 glasses, and I get better with my second and third game.
7 I'm 60. It takes a game or two --

8 Q. That's true. And you had the light coming in
9 from outside.

10 A. No, no light. It was just -- but you had to
11 deal with the shine off my head, so it's equal.

12 Q. I love it.

13 A. Getting back to mental health. Humor is pretty
14 important.

15 Q. Yes, and that's, again, that's the whole --
16 like, what I was trying to say. And I think --

17 A. Before I cut you off.

18 Q. I think too much about everything, but if you
19 just beat people over the head with something, they're
20 not gonna be interested. So, like, I want stuff to be
21 in here. I want stuff to be light.

22 Like, there's a ton of, like, mental health and
23 trauma-based podcasts where it's, like -- I don't want
24 to listen to that on a Monday. I'm sorry. I don't want
25 to be depressed. I don't want to hear about, like,

1 again, for three straight hours all the bad stuff.

2 Like, I want to try to, you know, present this, like,
3 look --

4 A. What's the goal of this program, to do what?
5 To alert? To ask people to don't be shy, to ask for
6 help, to talk to a friend? What's the goal of this
7 podcast?

8 Q. Like I said, to de-stigmatize conversation.
9 And what I want to do is just to allow people to live in
10 their truth. Who are you? Why are you the way that you
11 are? Like, my personal --

12 A. So they have better lives?

13 Q. So that we all have better lives.

14 A. But I'm saying, this podcast is to get the
15 people that some of what we say today will get in their
16 consciousness and they have better lives and we all have
17 better lives. Even yourself.

18 Q. Yes.

19 A. Because this is probably somewhat therapeutic
20 for yourself.

21 Q. Extremely helpful.

22 A. And fun.

23 Q. Yeah, yeah.

24 A. And productive. And maybe at some point
25 financially helpful. I know you got your first sponsor.

1 We've got to get you more.

2 Q. Yeah.

3 A. When Shay's is up and running and has more
4 money, I can promise you we're gonna do something
5 together.

6 Q. We're gonna have --

7 A. I promise you. Just like I promise I'm giving
8 you a whoop down in ping pong every single time we play,
9 I also promise when we're able to we've gotta do
10 something.

11 Q. Well, thank you. I appreciate it.

12 So --

13 A. Do you have any mental health issues in your
14 family? Why are you so interested in mental health?

15 Q. So I have -- I have been diagnosed with complex
16 post-traumatic stress disorder.

17 A. Okay. An event that occurred in your life?

18 Q. Yes. Yeah, yeah.

19 A. Do you talk about it on your podcast?

20 Q. A series of events.

21 I've mentioned it a little bit. I haven't told
22 my full story and I might not for -- for a little while.

23 A. Okay.

24 Q. This might not be --

25 A. Today's not the day.

1 Q. Yeah, today's not the day.

2 A. But I'll come when you open up.

3 Q. Yeah. And my point is to -- and, again, I
4 don't think you need to go through the mud publicly.

5 A. I don't think you have to. You just have to
6 have the public know that you're gonna work on yourself
7 and you're gonna be the best version of yourself and
8 there's ways to get that done.

9 For you it's meditation, taking a nice walk
10 before work. For others it might be swimming or talking
11 to a therapist or playing basketball or losing in ping
12 pong.

13 Q. Yeah. And I just hope for this to be one of
14 those things in your belt of tools that it's, like,
15 entertaining, it's fun, it's light. It also shows that,
16 like, you can talk about these things in a
17 non-depressing way because, like --

18 A. That's like --

19 Q. So, yeah, so, A, that's my interest. And, B, I
20 went through this really interesting path with therapy
21 and getting help where I canceled my first three therapy
22 appointments, four therapy appointments --

23 A. How long ago?

24 Q. Now it's like 20 -- now, like, six, seven years
25 ago. Because I thought if I go to therapy people are

1 gonna think I'm crazy.

2 A. Did you go to therapy though?

3 Q. Yeah, yeah.

4 A. Do you still go?

5 I just go once a month now and --

6 A. That's okay.

7 Q. -- I'm going less and less. Oh, it's great.

8 A. Yeah, you have somebody to talk to.

9 Q. Yeah, and at this point it's -- it's a
10 different kind of therapy. It's almost more just
11 like --

12 A. Making sure you're thinking clearly, telling
13 people what --

14 Q. Yeah. And, honestly, more just like checking
15 base with myself. Like, it's a mirror. Like, therapy's
16 whatever you want it to be if you have a good therapist.

17 And this is another thing that I've learned is
18 that I'm insanely fortunate to have my therapist. Like,
19 her specifically. Some people go and have a therapist
20 that they don't like, they don't get along with, they
21 don't --

22 A. Time to move on and get one that you can relate
23 to and can relate to you.

24 Q. Yeah, and I just happen -- happen to have one
25 that works extremely well.

1 A. Excellent.

2 Q. But I started out going once a week. And the
3 whole thing is that I canceled my first couple
4 appointments and then I read Kevin Love's article on the
5 *Players' Tribune*.

6 A. Kevin Love, the athlete?

7 Q. The basketball player, yeah.

8 A. Should we call Kevin for you?

9 Q. That's -- I mean, he's the dream guest. He's
10 number one. My first --

11 A. Let me call up my friend. So one of my best
12 friends from the DA's office, Sam Goldfeder, is a sports
13 agent. We worked together in the DA's office. We
14 remain close friends. He is Kevin Love's agent.

15 Let's call Sam on the air and see if he'll pick
16 up the phone and there's nothing like doing something
17 immediately.

18 Now, if you looked up Sam Goldfeder right now
19 on MBA agents, you --

20 *Answering machine: This is Sam. Leave a*
21 *message and I'll call you back.*

22 *At the tone, please record your message. When*
23 *you're finished recording you may hang up or press one*
24 *for more options.*

25 Brother, Sam. It's Scottie. Give me a call

1 when you can. It's reasonably important and I love you.

2 So Sam -- I have a great story about Sam.

3 We're just going to digress. We're going to have fun.

4 So Sam and I and a certain Supreme Court
5 Justice, Pennsylvania Supreme Court Justice Presler,
6 worked in the DA's office in 1989. And Sam and I were
7 good friends. He's from New York. We talked basketball
8 all the time. And when he broke my balls he called me
9 "Dick" Claudio.

10 Q. Okay.

11 A. And it was fun and all. So one day I go to my
12 friend's pharmacy. He owns a pharmacy. And I said,
13 what's the strongest prescription-strength laxative you
14 have? And that's pill form. And laxatives are for
15 people who can't move their bowels.

16 I take five of them and I crush them up. Five.
17 And I put it in a Gatorade bottle. And it's orange
18 Gatorade. You can check me. In 1989, I think they just
19 came out with orange Gatorade. So I crush it up.

20 And Sam comes by my desk and I say, Sam, I'm
21 not digging this orange Gatorade. Do you want it? So
22 Sam drinks the orange Gatorade and gets in the elevator
23 with the Supreme Court Justice and they share the
24 Gatorade.

25 Thank God for me. Because had they not shared

1 it, Sam would probably be in the hospital. By the time
2 they got from 12 to one, they had to run to the Purple
3 Orchard to go to the bathroom. They each lost seven
4 pounds. After they got about -- oh, I gotta go again.

5 They didn't know until I told them. And Sam
6 and I have been best friends ever since.

7 Q. Ever since?

8 A. Thirty -- is it 35 years? He left the DA's
9 office and worked here locally and then went and became
10 probably the biggest sports agent in California.

11 Q. Damn.

12 A. He worked -- his partner, Schwartz, he's the
13 number one basketball agent. He has about 600 million
14 under management. Sam has about 400 million. So they
15 have Jokic. Jokic's their client. They have the guard
16 from -- they have, like, six Nuggets.

17 Q. That's incredible.

18 A. When Miami played Denver, they had 12 guys on
19 each team.

20 So Sam is really good friends with Kevin Love
21 and we will see if we can get you in touch with him and
22 then your podcast really gets nutty.

23 Q. I was going to say I talked about it in the
24 first -- in the introduction of our first episode. I
25 did, like, a four-minute just talking to the camera

1 about why I was starting the podcast and what it's all
2 going to be about. And I said, like, when I read that
3 article I was like, all right, if he can open up about
4 his shit, like, maybe I can go get --

5 A. I told you about I helped someone and they
6 picked my number and it was number one?

7 Q. Yeah.

8 A. We met in an elevator. We had a good
9 conversation. And my friend -- my best friend -- one of
10 my best friends is his agent. So how weird would that
11 be if we get Kevin Love to come on for 15 minutes one
12 day?

13 Q. And that's the thing. That's the thing. It's,
14 like, he has a whole -- and that's -- he's still talking
15 about it. Like, he's got a whole --

16 A. I want him to come to the Sixers for the
17 weekend --

18 Q. So do I.

19 A. Between us and them.

20 Sam actually -- are you a basketball fan?

21 Q. Yes. Yeah, I am. Die-hard Sixers fan.

22 A. Do you know who Mikal Bridges is?

23 Q. Yeah, yeah.

24 A. Mikal Bridges is a local Philly guy. Sam's his
25 agent. He got drafted by the Sixers. We traded him on

1 draft day. We're still pissed that --

2 Q. That was a tough go, yeah.

3 A. So Mikal comes to Four Seasons. Sam was nice
4 enough to call him. We got pictures with Remi, me, and
5 Mikal.

6 Q. Oh, nice.

7 A. It'll be in the cheesesteaks. That's Shay's
8 Steaks. I'm sorry.

9 Q. We're just going to --

10 A. Every once in a while I'll throw that out there
11 just for fun.

12 Q. Subliminal.

13 A. Just a joke. Just a joke.

14 Q. But, I mean, it's gonna happen. I was just
15 looking at the Instagram when we stopped. You got some
16 people coming in. I saw Gargano.

17 A. Yeah, Gargano's --

18 Q. Yeah.

19 A. Shay has to do, like, a hundred thousand.

20 Yeah, we have -- the wrestlers really love us.

21 We have a band called the Red Clay Strays. You
22 know what? It's such a small world and I don't
23 understand it and I'm gonna have to get into one more
24 thing and I keep digressing after Sam's client list
25 comes up, which is -- Kevin Love is his first person.

1 Anyway, the Red Clay Strays came in to Shay's
2 and I didn't recognize them.

3 Q. It's a band.

4 A. It's a band. I'm like, they look like a band.

5 Q. Yeah.

6 A. And then their manager says, do you know who
7 the Red Clay Strays are? I'm like, sorry, I don't know
8 my country bands. And then I looked and there's 105
9 million views of their song *Wondering Why* and a song
10 that I love, *Good Godly Woman* has, like, 20 million
11 views.

12 And we took pictures with Remi and them and
13 they posted our stuff and they're just good guys.

14 And it just so happens -- the world is so small
15 and God is great and I'm not the most religious guy --
16 they just put out a song and their new album drops today
17 about mental health and depression.

18 Q. No way. Are they Philly guys?

19 A. Founded from South Alabama. They're opening
20 for -- so my -- and this is just crazy in my life. My
21 daughter, Remi, has one -- she's running around all day
22 in a Rolling Stones T-shirt. If you look at my
23 Instagram you'll see the lead singer holding my
24 daughter. She's wearing a Rolling Stones -- do you know
25 who the Red Clay Strays opened for this summer?

1 Q. The Stones?

2 A. The Stones.

3 Q. That's wild.

4 A. And they're releasing a song today about mental
5 health. She's running -- it just so happens the day
6 they come into my store and I meet them she's wearing a
7 Stones shirt. That's how I knew they were a band.
8 Like, they opened for the Stones.

9 Q. That's incredible.

10 A. And their music's incredible. My wife says
11 that I have a boy crush or a man crush on all these
12 singers. Amazing voices.

13 Q. That's awesome. That's the thing, there's so
14 many -- and I haven't been the most religious person.
15 I've started to lean into it more and more heavily as,
16 like, I'm gonna have to pray throughout this entire --

17 A. Oh, excuse me one second.

18 Q. Yeah, no worries.

19 Call back?

20 A. Sammy. Brother Sam, I'm in the middle of a
21 podcast. I just dropped your name. He has about a
22 thousand followers. But he brings up a name and his
23 inspiration for starting this podcast and it's his
24 20th is Kevin Love.

25 MR. GOLDFEDER: Okay.

1 JUDGE DiCLAUDIO: I said, my friend, Sam -- so
2 if Kevin's ever in Center City, you've gotta get him a
3 cheesesteak and meet my friend, because my man's
4 starting a career because of Kevin's openness. And I
5 told him the story about a certain Gatorade.

6 MR. GOLDFEDER: Laughs.

7 JUDGE DiCLAUDIO: And he's a sports -- he's a
8 Knicks fan. You probably loving Mike these days, right,
9 Sam?

10 MR. GOLDFEDER: Yeah. Well, we'll see Sunday.

11 JUDGE DiCLAUDIO: What do you think, they win
12 or lose?

13 MR. GOLDFEDER: I think they win.

14 JUDGE DiCLAUDIO: Brunson. Is Brunson -- he's
15 insane, right?

16 MR. GOLDFEDER: Yeah, he's unbelievable.

17 JUDGE DiCLAUDIO: I mean, how did -- he's doing
18 it by himself too. We're digressing. But he's doing it
19 without Randall. OC's barely playing. They lost a guy
20 off the bench.

21 Like, I thought the Sixers were gonna beat them
22 because, I mean, how can you play 40 minutes a game and
23 continue to be successful?

24 MR. GOLDFEDER: Yeah, well, that's -- that's
25 Thibs though. That's Thibs.

1 JUDGE DiCLAUDIO: Thibs is that good, huh?

2 MR. GOLDFEDER: Well, no. It's just that he
3 plays guys 40 minutes. That's just his MO.

4 All right. Bye, bro.

5 JUDGE DiCLAUDIO: Bye.

6 BY MR. ANTICH:

7 Q. That's crazy.

8 A. You will meet -- you don't know Sam. You will
9 meet Kevin Love.

10 Q. We'll put Sam on too. I'd love to talk about
11 that kind of a -- I mean, that's an interesting life,
12 being an agent.

13 A. He lives in Beverly Hills.

14 Q. Does he get out here at all?

15 A. Not often.

16 So Jeff Schwartz is the number one basketball
17 agent in the world. He's XL Sports, which is New York
18 based. Sam is their LA-based rep for all those guys.

19 Q. Interesting. Interesting. I was just looking
20 at the -- I cut off there -- the audio cut off. I had
21 to delete something real quick, but we're good.

22 But thanks for doing that. That's so wild.
23 Like, again, like, this is --

24 A. No, no. We will -- make sure I have all your
25 numbers.

1 Q. Yeah, yeah.

2 A. I mean, if Kevin Love's here in Philly, he will
3 come and -- they stay at the Four Seasons, two and a
4 half blocks away.

5 Q. Yeah, yeah.

6 A. And that's the thing, Sam will call him and
7 say -- Sam's been his agent for 10 years.

8 Q. That's what I'm saying, we'll have to send him
9 the clip and video from the first episode where I
10 said --

11 A. Please. Will you please?

12 Q. Yeah, yeah.

13 A. I will -- Sam will give it to him tonight.

14 Q. Yeah, yeah. Again, that's the whole thing. If
15 I can just be that for one other person -- part of what
16 I want to say to Kevin directly is, like, I don't --
17 does he realize how many lives he saved? Like, that's
18 not a joke. That's -- that's -- the impact that he's
19 made has shifted the conversation so drastically. It's
20 incredible. And he was the first one to do it. Like,
21 now it's popular.

22 A. I'm gonna call Sam and tell him to tell him
23 that today. That was very poignant and very sweet.

24 Q. It happened too.

25 MR. GOLDFEDER: Howdy.

1 JUDGE DiCLAUDIO: One last sentence. I got
2 more Gatorade for you if you keep it the fuck up.

3 So the young man from the podcast just
4 finished, he's, like, does Kevin know how important his
5 message is, how many lives he's saved and how important
6 what he's doing for our population? So just tell him
7 that this young man is touched. His voice was cracking
8 when he was saying it.

9 I'll send you the clip. But please reach out
10 to Kevin and tell him that we are just having, like, a
11 very, very, very poignant moment here in Philadelphia
12 and it's because of him.

13 MR. GOLDFEDER: I will. I will.

14 JUDGE DiCLAUDIO: Bye, Sammy.

15 MR. GOLDFEDER: Thanks for letting me know.
16 Yep.

17 JUDGE DiCLAUDIO: Bye.

18 MR. GOLDFEDER: Bye.

19 BY MR. ANTICH:

20 Q. It's such a small world. It's like --

21 A. I wouldn't doubt that Kevin -- he reaches out
22 to you by the end of the day.

23 Q. I -- I don't even know what to say. I don't
24 even know what to say. I -- thank you.

25 A. Well worth that ping pong beating you took.

1 Q. Yeah, I'm never gonna hear the end of that.

2 A. Nope.

3 Q. But it's incredible. And, like, that's -- are
4 you familiar with Mark Jackson, Sixers, Pregame Live?

5 A. A little bit.

6 Q. So he was -- he was on our ninth episode and he
7 came in and told his whole story. And the same thing
8 where it's like --

9 A. Kevin Love?

10 Q. Yeah, we talked about Kevin Love and, again,
11 the impact and Mark, you know, puts his message out
12 there and helps the cause as well.

13 But, yeah, so I just want to be a little -- you
14 know, a tiny -- as of right now, a tiny fraction of
15 that, but I want that to keep going. And while this
16 won't stay a mental health podcast forever, we'll always
17 talk about it.

18 A. Why not?

19 Q. Because it needs to be talked about.

20 But I do want to ask to -- to hear more of
21 your, again, in your day-to-day, the mental health, as
22 you're saying, the issues. What is it that is the
23 common thread and what has changed over the past 20
24 years? Because it's gotten worse. The suicide -- you
25 know, the suicide rate.

1 A. Yeah.

2 Q. Drug addictions.

3 A. Yeah, I have a very strong opinion on that.

4 After I'm done scrolling, I will tell you what a small
5 world it is.

6 Who'd that be?

7 Q. Big Mark Jackson. Man.

8 A. That was about two months ago.

9 Q. He's one of the freshest guys in Philly.

10 He's a driven guy too.

11 A. He used to live in the building.

12 Q. In here?

13 A. Yeah. Him and Paul Reed. Paul Reed just moved
14 out.

15 Q. That's crazy.

16 A. Paul Reed still uses the gym.

17 Q. I don't know. That's wild.

18 A. So let's get back to your question.

19 We've failed as a society. I talk about this
20 in court daily. I talked about it Thursday. We have
21 not spent enough time, money, or resources dealing with
22 people who have what you don't like to call mental
23 health issues. People are sleeping on grates.
24 Homeless -- most homeless are mentally ill.

25 Q. Yeah, yeah. I think mental illness and mental

1 health are two different things.

2 A. Well, let's talk about both.

3 Mental illness we've -- is a form of mental
4 health. It's just more severe of the conditions. And
5 we've just neglected them. We have them on every street
6 corner and we just -- police and us as professionals
7 just walk by them and hope that they don't interfere
8 with our daily lives.

9 I think we have more of a responsibility than
10 that, don't we?

11 We don't afford enough money. We shouldn't be
12 paying a billion dollars for a stadium. We should build
13 somewhere where we have land, shouldn't spend billions
14 on getting people elected. We should spend billions on
15 building facilities and paying doctors and paying for
16 medications for people with mental illness.

17 As far as mental health, I don't know we've
18 done less. I'm going to disagree with you. I think the
19 message and the awareness and the PDAs that people do
20 like Kevin Love and yourself have brought it more to the
21 forefront so there's no stigmatism [sic] and you can get
22 treatment and there's suicide hotlines and things of
23 that nature. So I don't know if we've regressed as
24 much. I think --

25 Q. I don't mean we've regressed. I just mean

1 statistically.

2 A. Well, statistically's only because there are
3 statistics and there's more --

4 Q. Yeah. We're doing -- we're doing more.
5 There's more resources than ever.

6 A. More people have died. We just didn't know how
7 they died. There's the Internet. We know what happened
8 in Toledo. There's been -- so I would think the numbers
9 are the same, just the causes are now more identifiable
10 than 30 years ago.

11 People can get hit by a train and they write
12 they got hit by a train and not that they jumped in
13 front of the train. A lot of people hid it. I would
14 think that suicides -- in America we probably have
15 more -- and we have more population, so there's more raw
16 people dying and there are more people are getting
17 identified of it.

18 I would hope, and it just makes sense, that
19 because we are so out there with the mental health
20 message, get help, suicide help lines, friends, and
21 health care, I think it's probably less. I hate to
22 disagree.

23 Q. No, that's a good point that
24 statistically it's, like -- you know, they always talk
25 about numbers.

1 A. It's how you report stuff. And I'm not a COVID
2 denier. COVID was horrible. We should have worn masks.
3 I don't know why Trump couldn't have said, hey, I might
4 not believe in it, but wear a mask for Grandmom or wear
5 a mask for the mental health of the person next to you.

6 Q. Yeah.

7 A. There's no real inconvenience to wearing a
8 mask.

9 So with COVID -- I don't know if you know
10 this -- it used to be, like, 100,000 people died every
11 year of flu. The years of COVID, like, 1,000 people
12 died. They were all COVID. So it's how you report it.
13 It's how you want to play with the numbers.

14 Q. Yeah. And you make the point that we just have
15 more people than ever. So, like, of course, they're
16 wrong numbers. But is it the percentage? Is the
17 percentage wrong?

18 A. You can probably say the percentage. But,
19 again, it's how they report the percentages.

20 Q. Yeah.

21 A. Other police chiefs, you can play with violent
22 crime, any data can be manipulated to the purpose of
23 running the story.

24 Q. That's a good point.

25 A. I would just think -- I would hope that we have

1 made an effort to get people in a better place and I
2 would think that that would actually have an effect.
3 Maybe that's the optimist in me.

4 Q. Yeah, yeah. And I agree. And, again, with the
5 drug addiction, all these things are, again, mental
6 health. And the mental health term is the correct term,
7 but it's -- I just think it's --

8 A. You just don't like it.

9 Q. No, I just don't --

10 A. What would you call the health of your -- brain
11 health?

12 Q. Brain health. Well, the MBA calls it mind
13 health.

14 A. Mind health.

15 Q. I like mind health. I mean, mental health,
16 it's just --

17 A. It's the state of --

18 Q. Well, the thing is is that -- and this happens.
19 This is just natural. This happens with everything is,
20 like, you know, now we want to blame everything on our
21 mental health. Well, it's, like, it's not your mental
22 health. You're 75 pounds overweight. You're
23 physically -- and, like, again, like I -- they're
24 picking apart everything. There's trauma --

25 A. So are you 75 pounds overweight because you're

1 depressed?

2 Q. Exactly. And that's my point. It's like --

3 A. You want the cause?

4 Q. Yes, yes.

5 A. And that's what I do in court. Why are you in
6 front of me? Because you're using drugs, because you're
7 not taking your medication, you're not addressing the
8 issues which cause you to make bad decisions.

9 Q. And my belief is the reason -- the reason is --
10 and even with the physical health things, there's
11 traumatic experiences that we don't talk about that
12 nobody wants to accept, nobody wants to acknowledge them
13 in their mind and in their own brain, body, everything,
14 and when you hide those things -- again, that's why I
15 talk about things. That's why I write things. That's
16 why I see a therapist. That's why I -- again, I'm,
17 like, I haven't publicly opened up about stuff to
18 my friends and everybody and --

19 A. It's not necessary that you do. You've just
20 got to say that I have gone through similar issues.
21 What the specific issue is is unimportant.

22 Q. Exactly. Exactly.

23 A. You have traumatic issues in your life, whether
24 it's physical, mental, death, abuse --

25 Q. And everybody goes through it.

1 A. -- dogs, whatever it is, it's of no consequence
2 how you got to where you are presently. It's how you're
3 going to put yourself in a better position tomorrow. By
4 meditating, taking a walk, by swimming, by reading, by
5 doing community service.

6 Endorphins help you get rid of negative
7 thoughts. And once you start having -- my ex-wife has a
8 slogan, make -- she told me. I had broken up with a
9 girlfriend in COVID. She said, make your own luck.
10 Make your own luck.

11 Q. Yeah.

12 A. Do things that will put you in a better
13 position to be happy later. Just don't complain about
14 it. Go do something. Make your own luck. Make efforts
15 to meditate, walk, get a new job, reach out to people,
16 do community service, play in a soccer league, play
17 pinball, communicate with -- we used to have when I was
18 a kid, another country -- be a pen pal. Do something.
19 Be kind today for no reason. Make your own luck.

20 Q. Yeah. And it's a mindset shift. The entire
21 thing. Like, I -- the way that I look at it -- and,
22 again, this is why I want to, you know, share and talk
23 about it and have other people like --

24 A. Did you get me on because you knew I was
25 touched?

1 Q. I had the -- yes, yes. I knew there was
2 something. I knew there was a lot more than what the
3 eye would see in three minutes being in the shop. I
4 think that there was just so clearly something that was
5 bigger than you and your -- like, again, that's my
6 thing.

7 But, again, I can't -- like, I have these --
8 again, like, what you're saying, I have these, like,
9 sixth senses that I wouldn't have if I didn't have that
10 traumatic past. I wouldn't be able to do this today if
11 I didn't go through all that hell.

12 A. Well, that's why I feel I'm a good judge,
13 because I grew up humble, I experienced life, and I
14 wasn't born into -- with a silver spoon -- is that what
15 it's called. You experience life. You experience
16 people -- seeing tragedy and conflict and how things
17 affect people and only your past experiences make you
18 forget what you are doing.

19 You can't be great at washing windows if you've
20 never washed a window. You can't be great at having a
21 mental health show if you didn't have some issues in
22 your past either you've dealt with or a family member.
23 You can't be a good judge if don't have human life
24 experiences.

25 So that's why we need you here. We need you to

1 go big and strong both mentally and within the show so
2 you can promote Shay's -- Shay's Steaks.

3 Q. Yeah, yeah. We're just going to continue that
4 bit on all of the next episodes just randomly.

5 A. I might just knock on the door and go Shay's
6 Steaks.

7 Q. We could get a banner flying out here.

8 A. Well, you know from my apartment we hang a
9 banner down. I can get one up somehow. Well, it's not
10 far from the roof. I can figure out where the roof is
11 compared to your apartment and throw, like, a fishing
12 line over the side and you'll see Shay's Steaks. Don't
13 put that past me.

14 Q. I like it.

15 A. That may happen.

16 Q. We'll make it happen.

17 Some of the last questions on just being a
18 judge. One of the things as you were saying then about
19 everybody's life and that you've just experienced life,
20 are you, like, unsurprised when somebody comes in?
21 Because are you seeing -- you're seeing a person who's
22 clearly gone wrong in some aspect of life, you know, as
23 far as the legal system goes.

24 A. Yeah, I don't think -- I'm past the surprise
25 stuff. I think -- I mean, I've done tens of thousands

1 of cases as a judge in a year. That does sound like
2 you're always exaggerating. But when you do what I've
3 done as a judge, I've done hundreds of thousands of
4 cases just because of my position within the system. So
5 nothing surprises me. Some things make we wonder, like,
6 how can that possibly happen?

7 I had a guy in this week with mental health
8 issues and his mother and his aunt came in, you need to
9 take him off the street, he needs help.

10 And after I dug a little deeper -- he was
11 obviously -- the family situation was fractured beyond
12 any semblance of any reconciliation. Not a semblance.
13 I mean, they could have (inaudible) grip in my
14 courtroom. And they wanted him 302'd.

15 I'm like, why? He seems respectful to me.

16 Q. What's 302'd? Oh, 302 is the house arrest?

17 A. Give him involuntary commitment. And the
18 reason was he's disrespectful.

19 And I'm like, if I put everybody in who's
20 disrespectful, I'm like, that's not what the system is
21 set up to do.

22 And then he blurts out -- so, I'm like -- I was
23 agreeing with him. I wasn't going to put him away, but
24 I was also going to make him go to his doctor and order
25 him to go and take his medication, which was the next

1 day, and he understood. I'm like, you have to go
2 because if you're not treating yourself you're going to
3 act irrationally and maybe hurt someone else. So I'm
4 going to try to help you, and while I'm helping you I'm
5 helping others.

6 And they just want him away. And they're
7 like -- he blurts out, like, what do you think, another
8 whoopin's gonna do me good?

9 And there's really no -- and I asked my staff
10 after -- he was whooped with chains or belts or
11 something. Really formed him and he wants nothing to do
12 with his family. And they want to put him away. You
13 can just tell. And that was a very difficult dynamic.
14 Because they want him put away.

15 He was respectful, but you can tell he wasn't
16 thinking a hundred percent clearly. And he lives with
17 their mother, Grandmom. And I know they're gonna go --
18 they're like, he can't live there.

19 I'm like, well, that's your mother's decision,
20 not your decision.

21 Q. And how old's this guy?

22 A. Forty.

23 Q. So do you -- do you blame him? Do you -- like,
24 again, we're holding these people responsible for things
25 that -- and, again, I go back and forth. And there's,

1 again, the whole thing. This is my whole thing. But
2 everything is now, like, there's nuance to every single
3 situation and that's your job.

4 A. Oh, more than nuance. I mean, what's deeper?
5 It's like the marbling in that prime rib at Shay's
6 Steaks. There is so many permutations and factors that
7 go into someone's health, mental or physical. And
8 there's no doubt that -- and we talked about this with
9 my staff afterwards -- that a lot of his anxiety,
10 depression, acting out, there's no doubt the way he
11 blurted out that they used to whoop him and not with
12 their hands and I'm sure that he has those scars.

13 And that's why I'm having him go to a doctor
14 and making sure -- I said, I don't need you to be best
15 friends, but I need you to talk about what happened and
16 how you're going to get through this for the rest of
17 your life. He's 40.

18 Q. Yeah.

19 A. And that was Thursday.

20 Q. And that's like -- and, again, part of what I
21 wanted to -- and this is what I wanted --

22 A. If I would ever let you get to a point, you can
23 tell me your concepts.

24 Q. I -- I just am interested in everybody -- like,
25 again, like I said earlier, that's what you deal with in

1 your day-to-day and then you go home and you make dinner
2 and, like, you go be with your family and you're, like,
3 dealing with, like, murder cases, criminals.

4 A. So -- so I'm actually doing something -- I've
5 never even told you this. So I'm in my ninth year. So
6 my first five years I'm what's called the smart room
7 which was we tried to resolve cases before they had to
8 go to trial.

9 Remember I told you I was a moderate, pretty
10 well-balanced? That was my job. When I started there
11 were six divisions within the city: East division,
12 northeast, northwest, center city, south Philadelphia,
13 southwest, and we had a judge in each division. And
14 every time you got arrested in a geographical area of
15 center city, whatever the parameters would be, you would
16 go to that judge after the preliminary hearing.

17 When I took over my new boss said, which one do
18 you want to do? I said, I'll take those four.

19 He's like, no, no. Each judge gets one.

20 I'm like, and I'll take those four.

21 So I did the busiest, which is east two days,
22 center city one day, northwest, the second busiest, one
23 day, and the IP program, drug program and I did that for
24 five years.

25 We had two of everything. We worked hard.

1 That's why I did about 50 cases a week to disposition or
2 3,000 a year, which is about 2500 more a year than any
3 other judge in the Commonwealth.

4 Q. Damn.

5 A. So I have all those people under my
6 supervision, like 15,000.

7 And then they asked me to do what's called
8 postconviction relief for the homicide stuff where we --
9 I can look back -- and, again, they were kind enough to
10 give me this responsibility. Anybody who's been
11 unjustly convicted in the last 51 years can ask for
12 what's called postconviction relief.

13 After your conviction something has occurred
14 that causes us to re-look at it, whether it's new DNA
15 evidence, we find out a detective is a liar, a witness
16 was a liar, new evidence in any respect, new video
17 coverage -- it's called postconviction -- and I have the
18 ability and the authority to undo a conviction from a
19 judge's verdict or a jury's verdict and whatever
20 sentence that was imposed. So if I thought it was just
21 and fair I can vacate a verdict and vacate a sentence.

22 This year I let somebody out after 51 years.
23 Just last week after 37 years when we found out that the
24 arson evidence might not be as obvious as was testified
25 to 37 years ago because there's new advances in

1 technology, they thought it was an arson murder but it
2 turns out -- and they did burn patterns primarily back
3 then. It turns out with new evidence -- I had a set of
4 experts and even the Commonwealth said this might not
5 have been an arson. So I said the jury may have reached
6 a different conclusion had they had this set of forensic
7 evidence and I let him out after 37 years.

8 So I'm in charge of all those cases, all
9 postconviction cases from all the judges over the last
10 50 years. And most of them are homicides. Mostly all
11 of them. And I can take people off Death Row, let them
12 out of jail, keep them in jail. Mostly keep them in
13 jail.

14 Q. How do you cope with that power?

15 A. I'm very humble. (Coughs.) Not so much.

16 Q. But do you think about, like, when you're
17 saying that, I'm like --

18 A. We talked about being perfect, never being
19 wrong, striving to be great. I take my time with every
20 case. I read every word and I hope I get every one
21 right. I pray to God I got them all right.

22 But I use my 35 years of experience, intellect,
23 experience. Law clerks read, care to make a decision
24 that's well informed each and every time.

25 I hope I got every one right. I'm sure I can't

1 get every one right. But I make judgment calls using my
2 experience. And sometimes it's as simple as I've been
3 in jail 30 years and this guy now says that he was at
4 the scene and I didn't do it.

5 Really? You just came forward 30 years later?

6 Well, yeah, we just happen to be cellmates and
7 he's my cousin.

8 I'm like, yeah, get out. You're staying in
9 jail. I'm not changing a verdict from 30 years ago
10 because your cellie just came forward 30 years later and
11 said it wasn't you who happens to be your cousin and
12 your cellie.

13 It's a difficult job trying to do what I do.
14 Not only do I gauge credibility, but I go back up to 50
15 years.

16 Q. I was gonna say, we talked about making an
17 impact on somebody's life. You -- what I'm saying is
18 you --

19 A. We had somebody in court -- we had a gentleman
20 in court -- I won't say his name -- but there were 400
21 people there for him. The cases I do have national
22 attention.

23 Q. I was gonna say --

24 A. So we have the Innocence Project. This was the
25 White Men for Racial Justice and there were sports

1 announcers there, celebrities all wearing T-shirts,
2 but -- I'm not impacted by that. But some of the -- the
3 causes that you see in the paper, they're the ones that
4 I actually do. The ones you read about that have been
5 overturned, they're about 75 percent mine.

6 Q. Yeah. Well, I like that you're the one that's
7 doing that because, again, I asked you about how --

8 A. Pretty much I've been -- I was asked to do six
9 months. I'm on my fourth year. I'm pretty -- I'm -- I
10 pray and I believe that all sides from the defense side,
11 the defendants, to the victims, the DA's office, and the
12 judges all give me this great responsibility which I
13 have to take with so much care and responsibility and
14 the only thing I can do is I try very hard to get them
15 right.

16 Q. Yeah, because I was going to say --

17 A. You didn't know that about me, did you?

18 Q. I knew a little -- I knew a little bit. I did
19 my research. I did read -- and then I saw there was one
20 picture with you sitting with two gentlemen as you were
21 trying -- I think the article said -- it was like, you
22 know, Judge Scott DiClaudio was trying to get them --
23 like, it was talking about job stuff.

24 A. Yeah, well, I do a lot of community service. I
25 bring defendants who do minor violations from back in

1 the day, we go to MANNA and do meals for the sick and
2 the elderly. I might bring 40 people every month and we
3 prepare meals for the sick in four-hour shifts.

4 Q. See, that's the thing --

5 A. I go to schools and talk to the whole 9th
6 through 12th grades about -- I'll have juvenile lifers
7 with me to tell about their experience. They were in a
8 car. They thought they were cool. They drove the car.
9 Somebody shot the window. They did life.

10 Q. Yeah.

11 A. So I bring juvenile lifers to high schools
12 around the region to try to give that impact.

13 I'm trying to make the world a better place.
14 I've got a lot of haters, but that's just because
15 they're jealous of me. I'm very handsome, very funny, I
16 have a beautiful wife, and good friends.

17 Q. That was one of the first things you said was
18 that not everybody likes me but they feel something, you
19 know?

20 A. Ten people will meet me. Nine will have an
21 opinion. No, I'm sorry. Ten people will meet me. All
22 10 will have an opinion. Nine will like me. One won't.
23 Too brash. Too arrogant. Too out there. Too
24 outgoing. But if I get nine out of every 10 people in
25 this city to like me, damn, I'm ahead of the game.

1 Q. Well, you're also yourself. I think people
2 like people who are themselves and that's -- that's
3 what -- again, I go back to this whole mental everything
4 health problem is -- and, again, when you asked about
5 what's the point of the show, it's just, like, I just
6 want people to be themselves. I just want to offer a
7 place where people can just be themselves and be
8 comfortable being themselves and not -- not feel like
9 they're judged.

10 A. Oh, I judge people.

11 Q. You get paid for it too.

12 A. I do. Very well. I mean, one could say --
13 let's see, we'll have -- we have video like Big Brother
14 as I watch Shay's Steaks and see we have, like, six or
15 seven people in there. So we're good. We can keep the
16 podcast moving forward.

17 It's going well. What do you think?

18 Q. I think you're unbelievable.

19 A. Me? You're the guy. I'm just sitting here as
20 a guest.

21 Q. No, Max is the one who does it all.

22 But, no, I -- I appreciate it. I mean, I don't
23 know if there's -- I guess one of my other -- you
24 know --

25 A. Well, what's gonna happen where you're really

1 gonna appreciate it is when Kevin Love comes and shakes
2 your hand and thanks you for being -- for doing this
3 podcast, trying to help people.

4 Q. I'm going to thank him.

5 A. Yep, it will be a mutual admiration. We'll do
6 a group hug. Nothing wrong with a group hug.

7 Q. So all right. So I want to transition here and
8 talk about some Philly stuff because you said it's the
9 best place on earth. I think Philly's got a heck of a
10 reputation.

11 A. It's negative for no apparent reason. We threw
12 snowballs at Santa 50 years ago and they won't let us
13 live it down. It's kind of crazy.

14 I watch events. My friends and I all, like,
15 text when, like, people in Cleveland throw batteries or,
16 you know -- who was it? Pat Mahomes got doused with
17 beer, like -- that's all good, but nobody gets it except
18 Philadelphia. We, like, can jay walk and they're like,
19 oh, look at those Philadelphians.

20 It's the City of Brotherly love for a reason.
21 We're a great city.

22 Q. Yeah. And there's a sign that Philadelphia is
23 not as bad as Philadelphians say.

24 A. I think it's the greatest city on earth. We
25 have so much -- it's the biggest small city on earth.

1 We have distinct neighborhoods. We have incredible
2 food. The city's laid out perfectly.

3 If you've ever been to LA, it takes an hour to
4 get everywhere on the planet.

5 Q. Yeah.

6 A. Like, you can't go to the Acme without driving
7 an hour.

8 New York is too jammed in.

9 There's other great cities, but there's -- we
10 even have all four seasons: Spring, summer, fall --
11 what's the other one?

12 Q. Winter.

13 A. Winter, yeah.

14 Q. The toughest one.

15 A. We get a little bit. And as we heard from my
16 wife, she doesn't have the (inaudible). She has four
17 different wardrobes and then gives me grief about it.

18 But we have a great climate. We have nice
19 people. We have great restaurants. We have sports. We
20 have history.

21 We signed the Constitution here. We have the
22 oldest post office, the oldest zoo, the oldest public
23 library. There's so much history.

24 We have Rocky.

25 Q. Yes.

1 A. We have Rocky.

2 Q. Yeah, so I've never --

3 A. Inspirational.

4 Q. So I've never seen Rocky, which is like an --

5 A. You've never seen -- listen to me, I'm not
6 talking to you again until you've seen Rocky.

7 Q. I'm getting beat up about it a little bit.
8 I've never been a movie guy.

9 A. You don't have to be a movie guy. You have to
10 be a Rocky guy. Rocky's, like, ingrained in us.

11 Q. Yeah. Well, that's the thing on my morning
12 walk and I see people taking pictures with the Rocky
13 statue -- again, it's all in how you see things. Like,
14 I've had a tough -- I've had six months where I've been
15 down in the dumps a little bit and I've been looking at
16 everything and everything's, like, a little bit darker.
17 Again, when I talk about this mindset shift. Now I'm
18 starting to see things in a different way.

19 It's, like, I -- the noise of the city used to
20 bother me. Like, we're right here. You know, you've
21 got the sirens and alarms and helicopters flying over
22 all the time.

23 A. You hear helicopters?

24 Q. All the time, yeah. I mean, especially when
25 Biden comes through.

1 A. Well, that's once every six months.

2 Q. Yeah.

3 A. He's also staying, like, eight feet from where
4 we are sitting. He's staying eight feet away. Of
5 course you're gonna hear people.

6 Q. Yeah.

7 A. Sometimes you have to sacrifice for the greater
8 good. So Biden comes in and some people like him, some
9 people don't, but he definitely gets into Philadelphia,
10 which he needs to win Philadelphia to win the state, and
11 he needs to win the state generally to win the election.

12 Q. What do you think about --

13 A. So you might have to put up with helicopters if
14 you like Biden.

15 Q. Yeah. I don't know enough to have an opinion,
16 honestly, at this point.

17 A. How about I just like them both, Trump and
18 Biden? I want to vote for both.

19 Q. We don't talk politics -- we don't really talk
20 politics too much, but what's your -- what's your take
21 on the situation right now?

22 A. I need a third candidate to step up who's
23 moderate and not polarizing.

24 Q. And is that supposed to be RFK?

25 A. No. It needs to be somebody like Manchin or --

1 he's a Democrat who kind of votes Republican. You
2 need -- I don't understand why --

3 Q. Is it gonna happen?

4 A. I think John McCain would have been great.

5 Q. I don't see, like, a third person emerging
6 right now.

7 A. I don't -- no, not for this election. I'm
8 hoping by the time I die there's a third party who is of
9 reasonable -- I mean, sadly, it might have more to do
10 with abortion rights now than anything. I think the
11 religious right and the progressive left have entrenched
12 their positions and they fight for the 30 percent in the
13 middle.

14 I think there's 30 percent progressives, the
15 younger class who aren't Republicans because they
16 haven't turned 40 yet. The under 30 crowd's gonna be
17 Democrat. The over 55 crowd's gonna be Republican.
18 It's that middle 40 percent that really drive us. And
19 I -- we need a candidate that can get all 40 percent.
20 Because if one of the Democrats and Republicans get just
21 10 percent, it becomes 40/30/30. And it's really hard
22 for a moderate to get that whole 40 percent.

23 That's why all these politicians kowtow either
24 to the progressives or the right because you just need
25 10 percent.

1 Trump gets -- I never thought Trump could win.
2 I thought it was funny when he won because I said, who's
3 gonna vote for this clown? I mean, he did some good
4 things. Don't get me wrong. Who's gonna vote for this
5 guy, the TV show host? It turned out that he had 30
6 percent who believed in everything he did and everybody
7 else had fives and 10s.

8 So he has his 30 percent base and Biden has his
9 30 percent and they have to keep their staunch
10 supporters in place by doing things that us in the
11 middle don't agree with. And I don't know -- there's
12 got to be an incredibly great candidate to get that
13 middle 40 and maybe grab 5 percent from each of the
14 entrenched positions.

15 Q. Why is it happening though? Because I think
16 the interesting part that I think the majority, like, 80
17 percent of the people would agree with, is how are these
18 our two candidates? How is this the situation that
19 we're at as a country?

20 A. Well, Biden's the existing president and nobody
21 can beat Trump because he has that 30 or 40 percent base
22 and --

23 Q. And, again, I try not to, you know, shoot my
24 opinion --

25 A. This isn't politics. This is, like, an

1 analysis.

2 Q. Yeah. But, like, how is there not a younger
3 candidate? Like, I just think -- what is it, Biden's 81
4 or something like and Trump's 77?

5 A. Yeah.

6 Q. That's insanity. Like, again, like, where's
7 all the -- where's the fucking adults in the room? I'm
8 sorry, but, like, where's somebody to say, like, this is
9 clearly not right? How do we not have -- like, there's
10 something wrong clearly.

11 A. You know who should be our next president --
12 and maybe we'll start with a thousand, 2,000 people. I
13 don't remember which ones they are because I confuse
14 them all. There's a couple talk show hosts that used to
15 be very liberal, like Bill Miller, who have now kind of
16 gotten more to the middle and say, like, Trump's not
17 that crazy and Biden is kind of off center with some of
18 these issues with immigration. And we need somebody who
19 can call both sides to their face, like, this doesn't
20 make sense. What's best for America?

21 I understand that you don't believe in
22 abortion, but that's good for you. You might not be
23 able to tell a woman who got raped what their life
24 should look like. We respect you and don't get it. And
25 we should be able to talk to the progressive and say, if

1 somebody doesn't believe in abortion, don't make them --
2 you know, we can't use government funding to fund
3 abortion.

4 So that's kind of the way I see that. Like, I
5 can see the staunch pro-life people not wanting the
6 government to encourage or pay for it. But I can see
7 that being a middle ground. And that's a crazy issue
8 and I'm not gonna get too deep. But that's a bigger
9 issue.

10 But there's somebody gonna say, I understand
11 what you're saying -- I understand what you're saying,
12 but this is kind of the fair and just thing to do.
13 While it might not exactly align, let's maybe compromise
14 on a couple of these issues to make it a little bit more
15 palatable to you and we'll take out, you know, all
16 government funding. But let's maybe get private
17 donations, you know, where you'll allow that or so.
18 Somebody give a couple billion dollars for that. Not
19 Planned Parenthood with the government funds. I get
20 that. I get the religious right. They believe so
21 strongly and they pay their taxes. Maybe that's a big
22 enough issue.

23 But there needs to be more adults in the
24 fucking room, as you say, to say, hey, guys, come on,
25 step back. You're taking too strong of a position. And

1 this podcast, while it deals with some things, delves in
2 other things.

3 We're gonna pick up Part 2 because I have to
4 get out of here.

5 Q. No, no.

6 A. I have some work to do. But I'll come back in
7 about 10 episodes and we'll see where we stand.

8 Q. Yeah. My only comment on that was, like, I
9 can't -- I'm surprised Tucker Carlson didn't jump --
10 jump in the ring.

11 A. Is Tucker at it? I don't remember which one.
12 It could be Tucker. It could be Bill. But they're,
13 like, more reasonable people who kind of now -- see, but
14 the Fox people are -- it was so crazy to me -- and I
15 used to show examples -- where they were both --
16 something would happen and both sides would say how
17 wrong it was or how right it was. And I'm like, you're
18 saying the same thing in two different ways.

19 And it's pretty funny how Biden -- I have some
20 strong opinions about immigration I don't agree with
21 Mr. Krasner and some of this stuff. I believe if you're
22 here illegally and you're working and you're doing a
23 great job, maybe we should find a spot for you.

24 But I believe if you're here illegally and
25 you're selling heroin, we should send you back to

1 wherever you came from or if you're raping people or if
2 you're burglarizing houses.

3 Just because you got across our border
4 illegally doesn't mean you cannot be productive in our
5 society. And if you're not going to be productive, I'm
6 probably okay with that, but if you're gonna outright
7 commit felony crimes, see you later.

8 The sanctuary city stuff where we protect
9 illegal immigrants from being deported even when they
10 commit serious felonies like rapes, burglaries, carrying
11 guns, and selling heroin, I just don't understand it.
12 Shouldn't that be easy?

13 Like, you're here illegally and you're
14 committing serious crimes. I don't know that you have a
15 right to stay.

16 Q. Yeah. It's like, I mean, where's the common
17 sense part of that? Is it that obvious?

18 A. And letting everybody in doesn't make sense.
19 But anybody who is persecuted -- so, like, one party
20 doesn't want anybody in and one wants everybody in and
21 there's got to be a fair compromise.

22 I think you and me could sit here in about 10
23 minutes and say not every crime is deportable. Yeah, if
24 you get a DUI, okay, don't drink. You know, you steal
25 something from a car, you're not really a danger.

1 But by the same token if you rape somebody and
2 you're here illegally, why do I protect you from staying
3 in this country? Why don't I send you back to El
4 Salvador or Cambodia or Mexico or Canada or France?
5 Like, why am I letting you stay here when you have no
6 right -- the absolute right to be in the United States
7 isn't an absolute right, in my opinion. Yeah, if you
8 want to come here and be productive, great legally.

9 If you got here illegally but you are
10 productive, why not let you stay? But protecting
11 outright felons doesn't seem, like, to make sense to me.

12 Q. Yeah.

13 A. How about you?

14 Q. What, my opinion on that?

15 A. Yes

16 Q. Well, yeah, I mean, I don't think people that
17 are doing those levels of crime need to be here,
18 especially if they're here illegally. Isn't that what
19 the word is, illegal?

20 A. Okay. We're good. I'll let you stay there so
21 you don't have to -- but -- and that's a topic we
22 probably shouldn't touch. Thank you for having me. I
23 had such a great time. Shay's Steaks.

24 Q. I had a good time too.

25 (End of podcast.)



Daniel C. Elite 24

West Haven, CT

@ 63 📅 27 📩 83

★ ★ ★ ★ ★

Jul 23, 2024

 1 photo

I was looking for a great Philly cheese steak on the drive down to D.C., and boy am I glad we stopped by Shay's Steaks.

I actually went in planning to order a Wagyu cheese steak, but I didn't see it on the kiosk and ended up ordering a prime rib cheese steak instead. Obviously using premium cuts of beef makes a huge difference. Probably the best cheese steak I've ever had, and definitely better than anything I've had from the cheese steak places back at home.

Scott, the owner, is definitely a character. I didn't believe it at first, but apparently he is a judge that also moonlights as a restaurateur! Eating there is absolutely an experience. He is completely hands on, and you constantly hear his voice booming as he orchestrates the show from the kitchen and front of the house. If I were to describe it, I would say the atmosphere is energetic, with a touch of chaos. I'm sure most of his antics are meant to be entertaining, but I can't help but think it's also his way of coping and making light of the day-to-day craziness of running a food establishment.

Shay's is without a doubt a must-visit again in the future. I can't imagine that balancing a day job and the high energy required working at Shay's is sustainable for the long haul though. I'm hoping their business model and the systems and processes they have in place are working for them and they continue to thrive - the world needs more premium cheese steak shops!





Cindy C. Elite 24
Allen, TX

@ 360 + 281 613



Jun 1, 2024

3 photos

This is an absolute gem of a place located right by Logan Square / City Hall owned by Scott who's a judge by day and chef by night. The phenomenal cheesesteaks paired with wonderful service here had me coming back twice in the span of 5 days while I was in Philly!

On my first visit here, my fiancé and I stumbled upon this place a stone's throw from our hotel and were greeted by Scott outside of the restaurant. He proceeded to give us a full run-down of Shay's Steaks, and he was truly such a personable individual who makes you feel right at home. We ordered one NY strip cheesesteak to split, and it was hands down the best cheesesteak I've had. The meat is fresh (never frozen) and high quality, the bread has a crisp on the outside and is soft on the inside, and all the flavors just came together perfectly.

I ended up getting a few of my friends to come here a few days later to experience these cheesesteaks with me, and the food was just as good as the first time. Scott was also whipping up some fries that he was testing, so he gave us a few to try during our meal!

All in all, I don't know when I'll next be back in Philly but I know I'm making a stop here when I do :)



Helpful 5

Thanks 3

Love this 4

Oh no 0



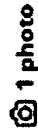
Laura R.

Ventura, CA

@ 127 7 1



May 20, 2024



Stopped by while at a Union convention at the nearby convention center. Ordered a cheesesteak of the special menu, co-workers ordered the classic. Everyone loved their choice! So much flavor and the right size.

The owner, Scott, stopped by to say hello. He's and judge and had signs up supporting our labor convention. He showed his appreciation for all the work we do. How cool! The kind of business you want to support!



Helpfu 1



Thanks 1



Love this 2



Oh no 0



Evan G.

Wilmington, DE

@ 58 📅 76 📧 7



Jun 17, 2024

👁️ 1 check-in

Do not walk- RUN to Shay's Steaks. Best cheesesteak in the entire City of Brotherly Love, which means it is the best cheesesteak in the whole damn world! Scott is the owner and he's a city judge so please don't be a jerk when you visit.

16th & Race Street at the bottom of the Franklin Tower residential building.



Helpful 1

Thanks 0

Love this 0

Oh no 0



David S.

Denver, CO

@ 0 25 1



Jul 19, 2024

Five out of five. Owned by a local judge who actually lives in the building. Best cheesesteaks I've ever had. You get to pick from different cuts of meat that are sliced fresh and cooked fresh every day. it is truly a build your own cheesesteak with lots of different spices, cheeses, and toppings to pick. The owner is unbelievably nice and is very passionate about his restaurant!



Helpful 0



Thanks 0



Love this 0



Oh no 0



Nate F.

Palm Harbor, FL

@ 6 7



Apr 29, 2024

Not your traditional Philly Chessesteak. This place is an upgrade. Scott is the owner and one of the most passionate chefs I have ever met. And for good reason. He will tell you about his "other job" and how this place is named after his late mom, and share some of his family recipe secrets. The conversation is great with him, but the food is even better. His wife Jackee is there on the grill as well, and Ashley at the front will be your guide to what is being served today!

The steak here is fresh and not frozen. He slices it several times a day. 9oz portions. From Wagyu, to NY Strip, to Prime Rib, and more. If chicken is your thing, he has fresh chicken breasts that he cuts up as well. Multiple cheese choices, including Housemade Wizz if you feel the need to go a bit traditional. Over 25 seasonings to add to the meat when he grills it up for you, ask about the ones that aren't even on the menu! He will do it on a salad if you're watching those carbs, and he will also make any of them into a giant quesadilla if you are feeling a little spicy. And grab some UTZ chips to snack on while you wait.

They also do a limited breakfast on weekdays, but on the weekends, Scott is there at 8am, making full on breakfast. Pancakes, steak and eggs, breakfast sandwiches and more!

Don't miss out on this amazing little place on the first floor of the building adjacent our hotel. Use the entrance off Race St. It'll cost a tad more than a "cheesesteak" from one of the big name stores, but it's a quality and experience that is worth the extra buck.



Helpful 3



Thanks 2



Love this 4



Oh no 0



Sean H.

Lake Wales, FL

@ 0 3

★★★★★ Aug 30, 2024

Premium cuts of steak grilled for the best Philly Steak in the City.

The owner is a 1st District Judge - Wonderful man who is probably cooking your meal!
Gave us a sample of several cuts of steak and seasoning while waiting.
This is where I take professional athletes for lunch or dinner.
See you soon Judge!



Helpful 0



Thanks 0



Love this 0



Oh no 0



Mark L.

Golden, CO

@ 190 📅 33 📅 17

...



Aug 11, 2024

Decided to stop in due to the great reviews on Yelp and was not disappointed. The owner, Scott, was hustling and made sure everyone got a bag of free chips before disappearing into the kitchen to help his staff. He came back out later to tell us that the place was named after his late mother, "Shay" and that he's building an adjoining ice cream shop after his late father, "Jimmy." Scott told us he is a homicide judge by day and restaurateur by night/weekend.

The Philly cheese steaks are expensive, but fully customizable and made with fresh, delicious ingredients. Super delicious and probably the best I've ever had.



Danny Zhou

Local Guide · 17 reviews · 81 photos

⋮

2 weeks ago **NEW**

Dine in | Dinner | \$20–30

Great food, amazing service. Scott the owner was very welcoming, really showed his passion for his business and making people happy. He even shared some lamb chops with us while our sandwiches were being made, what love! Criminal judge by day, sandwich shop owner by night. Ice cream shop opening soon. 🍦

Sandwiches were amazing. Great 1st stop in Philly for probably the best cheesesteak sandwich I've had in years! Top quality meats, loved the bread. I got the habanero honey while the rest of the fam got the butter sauce, everyone loved their sandwich. We'll be back!

Food: 5/5 | **Service:** 5/5 | **Atmosphere:** 5/5

Recommended dishes

Philly Special, Shay's Cheesesteak Extravaganza



EXHIBIT E

DiClaudio 00152



Spyro Morfopoulos

Local Guide · 50 reviews · 32 photos

3 weeks ago **NEW**

...

Take out | Lunch | \$10-20

Outstanding service, super-tasty cheese steaks. What more could you ask for? The guy behind the counter was so welcoming, I thought, and then, he offers us chocolate covered strawberries while we wait for our sandwiches - who does that? Well, apparently, judge Scott does. Seriously, turns out his day job is being a judge in criminal cases here in Philly, and on the weekend, he serves customers at his wife's sandwich shop - no kidding! If there was a 6-star rating, this place would get it from me and from many others, I'm sure. A MUST experience for anyone visiting the City of Brotherly Love ♥

Food: 5/5 | **Service:** 5/5 | **Atmosphere:** 5/5

Recommended dishes

Philly Special, Shay's Cheesesteak Extravaganza, Wagyu Steak





Brianflyboy

Local Guide · 87 reviews · 179 photos

⋮

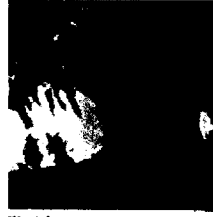
3 months ago

Lunch · \$20–30

This is not your average "Philly" cheesesteak. This is above and beyond fresh high end steak. I had the New York strip with all the toppings. I will be back soon. I highly recommend you come and "judge" for yourself. You'll see what I mean. 🍴
Also got a free sample of his new section opening soon with ice cream floats. Fantastic!

Food: 5/5 | **Service:** 5/5 | **Atmosphere:** 5/5

Recommended dishes
Philly Special



Like

Response from the owner 3 months ago

You are too funny! But, I won't Judge 😊 very kind of you to take the time to review.



Gautam Ramchandani

Local Guide · 167 reviews · 1,553 photos

2 months ago

Dine in | Lunch | \$10–20

Was in Philly for the UPenn graduation ceremony. When in Philly I always find an opportunity to eat cheese steak. Instead of going to Jim's or other popular tourist spots, we tried out this new place opened just 48 days ago by Scott & Jackee DiClaudio. Scott is a judge in his day job and inspired his wife to open this restaurant. As we sat there eating our cheese steaks, this charming gentleman stopped by to ask us how we were doing. It was Scott, the owner and he took me to the back of the kitchen to show me that they have no freezer. They get their prime rib and New York Strip Steak fresh everyday, whereas the other places use frozen meats. This South Philly style cheese steak restaurant offers myriad of choices of seasonings and toppings. We had the prime rib option with sharp Cooper cheese, peppers and onions, red garlic jalapeño and it was delicious! He said he would serve us rare cheese steak on our next visit as we like our steaks rare. We were in heaven for 15 minutes while we devoured the meal. Didn't know that cheese steak could taste that good! Well done Scott and Jackee! We'll be back for more.

Food: 5/5 | **Service:** 5/5 | **Atmosphere:** 5/5

Recommended dishes

Wagyu Steak





Leah Fisch

3 reviews · 3 photos

2 months ago

Scott the owner is a judge and chef?! And Ray the manager is passionate and friendly.

The food is SICK...as in absurdly awesome.

This place is all heart- the workers are into it and funny and generous...and you are MISSING OUT if you don't come eat here!

Food: 5/5 | Service: 5/5 | Atmosphere: 5/5





Carlos Jackson

3 reviews · 1 photo

⋮

4 months ago

Dine in · Dinner · \$20–30

I was in Philly for work and wanted to find a good cheesesteak that was close to my hotel. I came upon this place from searching Google and seeing all the great reviews. I also noticed that it was just around the corner from the hotel so I decided to give it a try.

I came in the evening time and was greeted by Scott who runs the place (and is also a judge!). He was very personable and nice, offering to help me with ordering where needed. I initially was going to take out my food but he convinced me to stay and dine in, and talk with him. I ordered the New York Strip and it was amazing! Nothing needed but steak, cheese, onions, and seasonings on fresh hoagie bread. Everything is fresh not frozen, and you can definitely tell. If you're in Philly definitely stop by, meet Judge Scott, and have a great sandwich and grape soda with him!

Food: 5/5 | **Service:** 5/5 | **Atmosphere:** 5/5



Like



simone mears

6 reviews · 1 photo



1 2 3 a week ago **NEW**

My family and I were in Philly for the weekend and I wanted to get an authentic Philly cheesesteak! So after a thorough search on google, I came across Shay's. We gave it a try and let me tell you, the reviews did not lie! From the customer service to the food. Omg the FOOD! We ordered the prime rib Philly cheesesteaks and chicken quesadillas for the kids. Everything was fresh, tender and seasoned to perfection! The owner is so friendly and down to earth. He told us he's a Judge by day and decided to open this business on the side. They've only been open for 100 days, but this is hands down one of the best things I've ever eaten. Yay for Shay's! 🍕

Food: 5/5 | **Service:** 5/5 | **Atmosphere:** 5/5



Like



Rodney Moore

3 reviews

:

4 weeks ago

I have to be honest. The first time I went to Shay's is was amazing! So good I told everybody I came in contact with about the awesome sandwich I got from Shay's. However, the second time I literally couldn't finish the damn thing. A complete contrast of what I had previously. For the \$40+ I spent I wanted to fight when I looked at that thing once I got home. My wife was utterly disappointed as well. Her words "Oh.....this is the sandwich you were so hyped up about" ? Judge, I should throw you in jail for that🤔



Like

Response from the owner 4 weeks ago

Sorry Rodney! Come back! Everything is ALWAYS fresh I hope you come back to break the tie! Did you leave a 5 star the first time, or only write when it's negative?

😏 (notice the use of the emoji) Let's go for it all - bring the wife!!!

Appreciate you sending folks, too!



Eli G

10 reviews

::

3 months ago

Take out | Lunch | \$10-20

My first experience at this location, which is very close to me was one of the worst experiences I've ever had in any restaurant takeout or to go place. To you have an owner that is just stomping on his employees and talking to the customers about his employee acting very unprofessional. I almost wanted to just ask for a refund because I felt so bad for the employees that were getting yelled at back-and-forth as he screaming inside of the restaurant. Everyone inside is looking towards the kitchen. If you do look through the back door, you can see that they have raw meat out on a folding table, which is probably past its time temperature control. They are also using the same knife to cut chicken and beef steaks, using the same spatulas that they use for vegetables to use for meat. There was just a pair of shoes on the ground as well as items all over. No one has changed their gloves. No one has done anything in resemblance to health standard. I'm honestly scared for anybody that has to try this place without knowing what can come from it. What's crazier is this owner was a judge and is treating employees in such disrespect. Beware !

Food: 1/5 | **Service:** 1/5 | **Atmosphere:** 1/5

Recommended dishes



1

Response from the owner 3 months ago

Genuinely sorry your experience was so troubling I'm sure the frustration that you witnessed was



Mariska Superman

7 reviews · 1 photo

4 months ago

Judge Scott is not only the cheesesteak master but also the lasagna master! Truly the best in town.

Food: 5/5 | **Service:** 5/5 | **Atmosphere:** 5/5

Recommended dishes

Shay's Cheesesteak Extravaganza



1



Jesus Ricardo VAZQUEZ

Local Guide · 32 reviews · 39 photos

[View profile](#) · 2 months ago

...

Dine in · Dinner · \$30–50

Hands down one of the best steaks sandwiches I ever had (if not the best). I ordered the Wagyu cheese steak with peppers and I literally devoured it in a minute. Really really really good. You have to meet Judge DiClaudio....

Food: 5/5 | **Service:** 5/5 | **Atmosphere:** 5/5

Recommended dishes

Wagyu Steak



Like

Response from the owner · 2 months ago



JULIAN BOSCH

3 reviews

Reviewed a month ago

...

This place is it! Friendly and courteous. Also the best cheese steak in Philly. You will not be disappointed with the taste and portions. Thanks Judge!!!

Food: 5/5 | **Service:** 5/5 | **Atmosphere:** 5/5



Like