



PUBLIC MEDIA GROUP OF SOUTHERN CALIFORNIA

KCET Programs Significantly Addressing Community Issues

Burbank, CA

July 1, 2021 – September 30, 2021

ARTBOUND (1 hr)

An arts and culture series that examines the lives, works and creative processes of arts and culture innovators making an impact in Southern California and beyond. The role of Artbound is not just to record, report and broadcast the cultural stories of our time and our region; our aim is to create mechanisms — be it partnerships, projects or online tools — through which audiences participate in an ongoing narrative.

EP 8002 “ARTISANOS/ ARTISANS” (Broadcast July 11 at 5pm)

ISSUE: MULTICULTURALISM & HOW ARTISANS FROM MEXICO AND LATIN AMERICA ARE MAKING A POSITIVE IMPACT ON OUR LOCAL ECONOMY.

The highly skilled labor of artisans migrating from Mexico and Latin America are the backbone of high-end design and retail in Los Angeles, producing some of the most exquisite furniture, textiles, and design goods. But they represent a creative force that seems invisible to the city. Artbound uncovers their stories and their role in making Los Angeles and Southern California the creative capital of the world.

EP 9005 “LA RAZA” (Broadcast Sept. 15 at 9pm and Sept. 16 at 1am)

ISSUE: MULTICULTURALISM & CHICANO PROTESTS FOR CIVIL RIGHTS

In East Los Angeles during the late 1960s and 1970s, a group of young activists used creative tools like writing and photography as a means for community organizing, providing a platform for the Chicano Movement in the form of the bilingual newspaper/magazine La Raza. In the process, the young activists became artists themselves and articulated a visual language that shed light on the daily life, concerns and struggles of the Mexican-American experience in Southern California and provided a voice to the Chicano Rights Movement.

EP 1102 “ARTS EDUCATION” (Broadcast Sept.8 at 9pm, Sept. 9 at 1am and Sept. 12 at 5pm)

ISSUE: USING ART EDUCATION TO BUILD A FOUNDATION FOR AN INCLUSIVE AND ECONOMICALLY VIBRANT SOCIETY.

Artbound sheds the light on how arts education provides for all young people and communities, building the foundation for an inclusive and economically vibrant society. "Artbound: Arts Education" shows that by growing social-emotional intelligence, inspiring a sense of belonging, and developing creative skills, the arts help individuals make sense of the past, act powerfully in the present, and imagine the future.

EP 1103 “CURRENT: LA FOOD” (Broadcast Aug 1 at 5pm)

ISSUE: HUNGER & POVERTY, USING ART TO START A CONVERSATION ABOUT SUSTAINABILITY WITHIN OUR COMMUNITY.

In October of 2019 the city of Los Angeles through the Department of Cultural Affairs and the Institute of Contemporary Art organized a city-wide exhibition of public art and events based around the theme of food. Each artist interpreted a different aspect or issue surrounding food or food systems in the city from climate change, to food access, civic engagement to waste and recycling. Activating public parks throughout the city, artists created works to spark conversation about what it means to live in Los Angeles and how to work together for a sustainable and hopeful future.

BROKEN BREAD (½ hr)

Entrepreneur and social activist, Chef Roy Choi takes a journey through his hometown of Los Angeles to explore complex social justice issues including food deserts, food waste and sustainability. Challenging assumptions and the status quo, Choi meets inspiring individuals and organizations who use food as a platform for activism and a catalyst for change.

EP 101 “TRANSFORMATION: ON THE MARGINS” (Broadcast Aug 8 at 4pm)

ISSUE: CRIME & REHABILITATION: TRANSFORMING GANG MEMBERS AND HOMELESS YOUTH.

Roy explores the power of cooking to rehabilitate those on the margins of society and the organizations taking a chance on those who need it most. He spends time with Father Greg Boyle of Homeboy and Homegirl Industries, the pioneer of socially minded food enterprises focused on transitioning former gang members from lives on the street to lives in kitchens. Roy also visits Mar Diego, a food entrepreneur who has opened Dough Girl, a pizza shop in the San Fernando Valley employing local kids struggling with drug use and homelessness. Additionally, the episode features L.A. Mayor Eric Garcetti shedding light into workforce models with a purpose.

EP 102 “ACCESS: MOVING THE PLANT” (Broadcast Aug 8 at 4:30pm)

ISSUE: HUNGER & POVERTY: HOW TO PROVIDE HEALTHY FOOD OPTIONS TO EVERYONE.

Roy meets the individuals bringing healthy and affordable food options into South L.A. communities that lack access to fresh food. The journey begins with revolutionary sidewalk gardener Ron Finley on a mission to inspire change, one sidewalk plot at a time. Roy also visits with vegan grocer Olympia Auset, whose startup Süprmarkt delivers healthy and affordable food to the doorsteps of her community. Finally, Roy visits Earle’s Hot Dogs, a vegetarian hot dog cart that has grown over its 30-year history into a multi-location brick and mortar shop, now a staple of a community hungry for healthier options.

EP 103 “FUTURE OF FOOD” (Broadcast Aug 8 at 5pm)

ISSUE: CLIMATE CHANGE & EFFECT ON HEALTHY FOOD OPTIONS.

Roy explores future culinary landscapes looking forward to a world affected by climate change. He spends an evening with chefs Henry Fischer and Anna Rose Hopkins from Hank and Bean who make a surprising plant-forward dinner featuring non-traditional protein sources like crickets and jellyfish. Roy also visits with Ethan Brown of Beyond Meat, a company pioneering the plant-based replacements for our favorite burgers and sausages, and Vegan Hooligans, a pop-up restaurant in eastside LA’s Eagle Rock making classic American diner food out of entirely plant-based ingredients.

EP 104 “CANNABIS: THE STATE OF WEED” (Broadcast Aug 8 at 5:30pm)

ISSUE: IMPACT OF THE LEGALIZATION OF MARIJUANA IN LOS ANGELES.

Roy visits Chris Yang’s Pop Cultivate to explore the emergence of a new culinary landscape since the advent of legalized recreational marijuana. He then tackles the gentrification of cannabis culture by visiting Med Men, the leader in upscale legal weed retailers in Los Angeles. An interview with Virgil Grant, a formerly incarcerated weed dealer now seeking to run a legal distribution business, sheds light on efforts to build cannabis equity for those hit hardest by the War on Drugs. The episode also features interviews with actor/activist Cheech Marin and Shep Gordon.

EP 105 “WASTE: RECOVERY AND POSSIBILITY” (Broadcast Aug 8 at 6pm)

ISSUE: FOOD DESERTS, FOOD WASTE & EATING HEALTHY.

Roy journeys from L.A. to Orange County to discover how two non-profit innovators are tackling the problem of food waste. Roy visits Robert Egger, whose project LA Kitchen is simultaneously aggregating wasted food, using it to cook fresh meals for those in need, and providing workforce training. Roy also visits Bill Bracken of Bracken’s Kitchen who partners with Chefs to End Hunger to reuse leftover food and distribute it with his food truck in Orange County. Roy also visits with Richard Garcia at Alma Backyard Farms in Compton where kids are learning how food is grown by digging in to Alma’s hands-on program.

EP 106 “W.A.T.T.S.: WE ARE TAUGHT TO SURVIVE” (Broadcast Aug 8 at 6:30pm)

ISSUE: HOW TO HEAL THE SOCIAL AND ECONOMIC WOUNDS OF WATTS.

Roy takes a head-on look at efforts to heal the social and economic wounds of Watts, acknowledging one of the oldest communities in Los Angeles as a mirror into ourselves and our future. Led by activist Aqeela Sherrills, Roy visits with Sherrills' mother as she prepares free food for the community, digs into the soul of what makes Watts Coffee House a cornerstone in the neighborhood and examines the missed opportunities of the Jordan Downs Housing Project redevelopment. Sharing the "real" story of his own restaurant "LOCOL" and where it stands within the community of Watts.

EARTH FOCUS (½ hr)

An environmental news magazine that features investigative reports and in-depth stories about our changing environment and how it affects people and communities around the world.

EP 206 "DYING OCEANS: ABALONE RESTORATION IN CALIFORNIA" (Broadcast Aug 8 at 7pm)

ISSUE: GLOBAL WARMING; IMPACT OF RISING SEA TEMPERATURES ON SEALIFE.

The ocean is a sponge for all the greenhouse gas emissions we produce, and entire aquatic ecosystems are beginning to collapse. Off the coast of California, the disappearing abalone population is raising flags about ocean health and the lasting impact of rising sea temperatures, acidification and pollution. Various teams of scientists, volunteers and businesspeople are collaborating to protect underwater species threatened by the invasion of sea urchins.

LOST L.A. (½ hr)

Explores the past through the region's archives, where photos, documents, and other rare artifacts unlock the untold history behind the fantasy of Southern California. Hosted by writer and public historian Nathan Masters of the USC Libraries, each episode of Lost LA brings the primary sources of history to the screen in surprising new ways. Much of L.A.'s past is lost to history, but through the region's archives we can uncover the inspiring dreams and bitter realities that built the modern-day metropolis.

EP 305 "VENICE" (Broadcast July 10 at 7:30pm and Sept 4 at 7pm)

ISSUE: CONSTANT CULTURAL REBIRTH, GENTRIFICATION & DISPLACEMENT.

From its origins as a themed seaside trolley resort to its international fame as a countercultural hub, Venice Beach has been in a state of perpetual renaissance, boasting a rich, multilayered history. This episode explores evolution of Abbot Kinney's original Venice of America development, and how the commercial renaissance along Abbot Kinney Boulevard has impacted the historically African American neighborhood of Oakwood. We also look at the Beat poet community who called Venice home.

EP 401 "GRIFFITH PARK" (Broadcast July 17 at 7:30pm)

ISSUE: ACCESS TO CITY PARKS FOR EVERYONE - TOLERANCE & ACCEPTANCE.

At more than 4,500 acres, Griffith Park is one of the largest municipal parks in the United States. Its founder, the controversial and complicated Griffith J. Griffith, donated the land to the city as a public recreation ground for all the people — an ideal that has been challenged over the years. In this episode, Sarah Wilson, director of Education at the Autry Museum of the American West, explains the upcoming "Investigating Griffith Park," exhibition and the effort to create an archive of all things Griffith Park. It also features Casey Schreiner, hiker and author of the forthcoming book "Discovering Griffith Park: A Local's Guide," in a visit to a Mexican-era adobe within the park boundaries. We also ride the historic Merry-go-Round where Griffith's ideal of equal access was challenged.

THE MIGRANT KITCHEN (½ hr)

An Emmy-winning food series that explores California's booming food scene through the eyes of a new generation of chefs whose cuisine is inspired by the immigrant experience. The show often examines how immigrants used the foods of their culture to help their communities start businesses and adjust in their new country. Visit the kitchens of those who have transformed the culinary landscape of the state, combining traditional ethnic cuisines with a fusion of new flavors and techniques to make it a food capital of the world.

EP 102 “BARKADA: LA’S EXPLODING FILIPINO FOOD MOVEMENT (Broadcast July 4 at 4pm)

ISSUE: IMMIGRANTS OVERCOMING DISCRIMINATION AND ACHIEVING TOLERANCE & ACCEPTANCE.

They’re the first- and second-generation immigrants who have one foot in their Filipino culture and the other on American soil. These chefs are also armed with culinary degrees, a strong entrepreneurial spirit, and experience working in the most lauded restaurants around the world. And they’re coming up during a time when L.A.’s culinary landscape is changing, and diners are now more open to discovering different foods from other cultures.

EP 103 “MERCADO: ARTISANAL STREET FOOD & LA’S BEST MOLE” (Broadcast July 4 at 5pm)

ISSUE: IMMIGRANTS OVERCOMING DISCRIMINATION AND ACHIEVING TOLERANCE & ACCEPTANCE.

Two Mexican families behind these different business ventures, and explore what they have in common: hard work, dedication and hope. Through their stories, both families show immigrants' ongoing struggle to make it in the land of opportunity.

EP 301 “THE JEWISH DELIS” (Broadcast July 4 at 5:30pm)

ISSUE: IMMIGRANTS OVERCOMING DISCRIMINATION AND ACHIEVING TOLERANCE & ACCEPTANCE.

The Jewish Delis of Los Angeles serve an important role for connecting heritage to food. Factor’s Famous Deli has been a central pillar for the community for 70 years while newcomers like Micah Wexler and Michael Kassar of Wexler’s Deli bring a fresh take to classic deli food traditions.

SOUTHLAND SESSIONS (1hr)

Southland Sessions connects you to SoCal’s resilient arts scene one session at a time. From drive-by art shows to all-girl mariachi bands, our curated performances, thoughtful reports and artist resources are your link to the cultural heartbeat of our city.

EP 3 “MARIACHI – FROM ROMANCE TO RESISTANCE” (Broadcast Sept 15 at 8pm and Sept 16 at 12am)

ISSUE: MULTICULTURALISM & TRADITIONS.

Hosted by Mariachi musician Julian Torres, this episode explores the tradition of Mariachi music and its transformation through time and circumstance. See how groups are finding ways to survive and support one another like Mariachi Aguilas de Oxnard who took to the fields to celebrate farmers. Featuring special performances by La Marisol and Quetzal.