

## KCET Programs Significantly Addressing Community Issues

Burbank, CA

January 1, 2022 – March 31, 2022

### ***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 Jan. 1 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 Jan. 1 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 Jan. 1 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 Jan. 1 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 Jan. 1 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 Jan. 1 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.

**EP #202 "From Seed to Table"** (Broadcast Feb 1 at 8pm, Feb 2 at 12am, Mar 15 at 8pm, and Mar 16 at 12am)

**ISSUE: FOOD WARS AND PROTECTING THE RIGHTS TO GROW, EAT AND EXCHANGE CROPS.**

Roy explores seed sovereignty with Kristyn Leach, a farmer in Davis, California, harvests vegetables with kids in Compton and sits down for a heart to heart with the legendary restauratrice and food activist Alice Waters to discuss the food war that has been raging for decades ensuring we protect the right to grow, eat and exchange crops.

**EP #203 "Food As Resistance"** (Broadcast Feb. 8 at 8pm, Feb 9 at 12am, Mar 22 at 8pm, and Mar 23 at 12am)

**ISSUE: PRESERVING LATINX CUISINE IN LOS ANGELES.**

After learning more about the buried history of the Chavez Ravine neighborhoods where Dodger Stadium now stands, Roy is inspired to meet the people actively preserving Latinx cuisine in L.A. He explores Kernel of Truth, a tortillería in Boyle Heights, and seeks out some of the city's top taco makers who are using food and flavor as a form of resistance.

**EP #204 “Returning to Chinatown”** (Broadcast Feb. 15 at 8pm, Feb 16 at 12am, Mar 29 at 8pm, and Mar 30 at 12am)

**ISSUE: GENTRIFICATION IN CHINATOWN LOS ANGELES**

Roy’s Chinatown restaurant Chego opened in 2013, which soon became the poster child for gentrification in the area. Roy explores what he would have done differently as he retraces his steps through some of the neighborhood’s beloved establishments like Hop Woo and Phoenix Bakery. He also meets newcomers to the neighborhood, Pearl River Deli and Endorffeine.

**EP #205 “Owning The Block”** (Broadcast Feb. 22 at 8pm, and Feb 23 at 12:04am)

**ISSUE: GENTRIFICATION IN LEIMERT PARK LOS ANGELES**

Roy breaks bread in Leimert Park with legendary artist and activist Chuck D, explores local businesses like Simply Wholesome and Harun Coffee with artist Six Sev and meets with elders to find out how a neighborhood so rich in food, art, music and culture can counteract the forces of gentrification in the community.

**THE MIGRANT KITCHEN**

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 301 “THE JEWISH DELIS”** (Broadcast Jan. 1 at 1pm)

**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 Kassir of Wexler’s Deli bring a fresh take to classic deli food traditions.

**EP 305 “MAN’OUSHE”** (Broadcast Jan. 1 at 3pm)

**ISSUE: IMMIGRANTS OVERCOMING DISCRIMINATION AND ACHIEVING TOLERANCE & ACCEPTANCE**

Two extraordinary women of Palestinian descent, Reem Assil and Lamees Dahbour, use food to bring their misunderstood homeland closer to Western tolerance and acceptance.

**EP #401 “Los Angeles: Taiwanese Food”** (Broadcast Jan. 25 at 8:30pm, Jan. 25 at 12:30am, Mar. 1 at 8:30pm, and Mar 2 at 12:30am)

**ISSUE: TAIWANESE FOOD IN LOS ANGELES**

Taiwanese food is poised for a renaissance in Los Angeles, where chef Jon Yao of Kato draws on his experience growing up in the San Gabriel Valley, fusing his heritage with produce from Southern California’s cutting-edge farmers while educating diners on the nuances of this unique regional cuisine.

## **LOST LA**

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 401 "GRIFFITH PARK"** (Broadcast Mar 19 at 9:30pm, Mar 20 at 5:30pm, and Mar. 22 at 5:30am)

**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.

**EP #501 "Who Killed the Red Car?"** (Broadcast Mar 19 at 9pm, Mar 20 at 9pm, and Mar. 22 at 5am)

**ISSUE: RAIL TRANSIT SYSTEMS IN LOS ANGELES**

Los Angeles dismantled one of the greatest rail transit systems in the nation. In this episode, search for a sunken Red Car off the coast of Redondo Beach, explore remnants of the Pacific Electric, ride a restored streetcar with Southern California Railway Museum co-founder Harvey Laner and visit the site of L.A.'s newest rail transit project, the Crenshaw Line.

**EP #502 "Winemaking"** (Broadcast Mar 26 at 9pm, Mar 27 at 5pm, and Mar. 29 at 5am)

**ISSUE: WINEMAKING IN SOUTHERN CALIFORNIA**

Before the movies, before aerospace, oranges and oil, there was wine. This episode explores a largely forgotten age when winemaking was Southern California's principal industry. Pick grapes from the oldest vines in Los Angeles, learn about the laborers who built the industry and meet enterprising winemakers who are resurrecting a long-lost Southern California tradition.

## **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 1204 "DESERT X"** (Broadcast Jan. 1 at 5pm, Feb 9 at 9pm, Feb 10 at 1am, and Feb 13 at 5pm)

**ISSUE: REALITIES FACING RESIDENTS OF THE DESERT AREAS.**

The desert is both a place and an idea. The recurring site-specific, international art exhibition Desert X 2021 explored the histories and realities of the people who live there and the political, social and cultural contexts that shape their stories. Following widespread lockdowns, Desert X 2021 was one of the first safe, outdoor art experiences in the region, and it was free and open to all. Curated by

artistic director Neville Wakefield with César García-Alvarez, the exhibition included newly commissioned works by 12 participating artists from eight countries.

**EP 1205 "IMAGINED WESTS"** (Broadcast Jan. 5 at 9pm, Jan. 6 at 1am, Jan. 9 at 5pm, Feb 16 at 9pm, Feb 17 at 1am, Feb 20 at 9pm )

**ISSUE: RECONTEXTUALIZATION OF WHITE COLONIALISM ON NATIVE AMERICANS, BLACK SETTLERS, ASIANS & WOMEN AND ITS EFFECTS ON CURRENT TIMES**

Southern California's Autry Museum of the American West is working to recontextualize a large mural, dating from the Disney Imagineers-designed museum's opening in the 1980s. The mural depicts a widely accepted mythology of the West, which prioritizes white settler colonialism at the expense of other perspectives including those of Native Americans, Black settlers, Asian Americans and women. Discussions around civic memory and the renovation of a long-term gallery spark a larger conversation about this piece and its role in the museum.

**EP 1206 "LGBTQ NIGHTLIFE (MUSTACHE MONDAYS)"** (Broadcast Jan 12 at 9pm, Jan 12 at 1:30am and Jan 16 at 5pm, Feb. 23 at 9pm, and Feb. 24 at 1:30am)

**ISSUE: HOW L.A.'S GAY NIGHTCLUBS HAVE BEEN A HAVEN FOR THE LGBTQ ARTS COMMUNITY.**

For a generation of multicultural Queer artists, gay nightclubs were a haven for seeking communion and solidarity. This film examines the history of these spaces and how they shaped the Queer cultural fabric unique to Southern California. One particular event, "Mustache Mondays" was a weekly destination for over a decade and became a seminal event for the Queer art community in the early 2000s.