



PUBLIC MEDIA GROUP OF SOUTHERN CALIFORNIA



KCET Programs Significantly Addressing Community Issues
Burbank, CA
January 1, 2023 – March 31, 2023

187 (1hr 30 min Documentary) (Broadcast(s) February 20 at 12:30am and 4:30am and February 22 at 1:30pm)
ISSUE: HOW PROP 187 CHANGED THE POLITICS OF CALIFORNIA AND CREATED A NEW GENERATION OF LEADERS.

Proposition 187 was a California ballot measure passed in 1994 that sought to deny public services to undocumented immigrants. While the initiative was meant to keep the “immigrant threat” at bay, it mobilized non-immigrants and immigrants in Latino communities as well as their allies across the state. The political awakening of this powerful group would dramatically change the state’s electoral politics, transforming the state into a Blue and progressive state for the first time. Proposition 187 created new and enduring political fault lines across California and across the nation as well as molded the political careers of a new generation of leaders. Narrated by Danny Trejo.

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 202 “FROM SEED TO TABLE” (Broadcast(s) January 22 at 7:30pm and March 26 at 7:30pm)

ISSUE: FOOD WAR AND THE NEED TO PROTECT THE RIGHT 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 chef and 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 205 “OWNING THE BLOCK” (Broadcast(s) February 12 at 7:30pm)

ISSUE: GENTRIFICATION

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.

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 105 “FUTURE OF FOOD” (Broadcast(s) January 4 at 5:00am, January 29 at 7:00pm, and March 15 at 5:00am)

ISSUE: CREATING NEW SUSTAINABLE FOOD SOURCES THAT ARE RESILIENT TO CLIMATE CHANGE AND GROWING POPULATIONS

Communities and innovators all over the world are creating new sustainable food sources that are resilient to climate change and growing populations. San Diego, California, aqua-culturists are highlighted for exploring open ocean farming as a more sustainable model for the fishing industry not only in California; but, throughout the world.

EP 106 "URBAN HABITAT" (Broadcast(s) January 11 at 5:00am and February 19 at 7:00pm)

ISSUE: ENVIRONMENT & ALTERNATE FUEL SOURCES; CRIME & REHABILITATION

Los Angeles is one of the biggest biodiversity hotspots in the world, despite its smog, urban sprawl and snarling freeways. At least 20,000 native and non-native plant and animal species are thriving despite human interference, and in some cases because of it. How can people help make urban habitats more welcoming to non-human urban dwellers?

EP 403 "FIGHTING FOR AIR" (Broadcast(s) February 8 at 5:00am)

ISSUE: AIR POLLUTION IN THE INLAND EMPIRE

Everyday people are standing up against the e-commerce giants polluting the Inland Empire.

LA FOODWAYS (1 hr) (Broadcast(s) January 1 at 7:00pm and January 8 at 4:00pm)

ISSUE: FOODWASTE & BRINGING HEALTHY FOOD OPTIONS TO EVERYONE

A Look at the storied agricultural history of Los Angeles to understand present food waste challenges and opportunities to bring fresh foods to urban communities. From the importance of orange crops in the 19th century to the massive scale of food waste in the U.S., the series is a deep dive into the different manners in which local organizations are coming together to ensure the future of agriculture in the region in order to identify environmentally friendly solutions for the future.

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 406 "SHINDANA TOY COMPANY: CHANGING THE AMERICAN DOLL INDUSTRY" (Broadcast(s) February 4 at 9:30pm)

ISSUE: ECONOMIC REVIVAL & FACILITATING CHANGE THROUGH COMMUNITY INVOLVEMENT

The Watts riots (also known as the Watts Rebellion or Uprising) left South Los Angeles in social and economic distress. In its wake, Operation Bootstrap, a non-profit community-based organization was formed, with hopes of facilitating change through community empowerment. This episode explores the lasting impact of one Operation Bootstrap initiative, the Shindana Toy Company, which left a lasting mark on the American doll industry by manufacturing ethnically correct black dolls. We visit doll collector Billie Green, meet with former Operation Bootstrap organizers David Crittendon and Marva Maxey and hear about the enduring legacy of Operation Bootstrap from the women of the Conner family, who once made clothing for Shindana dolls. It's a story of community strength and economic revival and one that, outside South L.A.'s black community, is barely known.

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 101 “MIGRANT KITCHEN 1-HOUR SPECIAL *(Broadcast(s) January 8 at 7:00pm)*

ISSUE: IMMIGRANTS OVERCOMING DISCRIMINATION AND ACHIEVING TOLERANCE & ACCEPTANCE

Los Angeles’ booming food scene is being shaped by a new generation of chefs. Visit almost any kitchen in Los Angeles and it is likely you will find a migrant chef combining ethnic cuisines with new flavors and techniques. And often within the food, is a story of their migration. In each kitchen is a personal story, and in Los Angeles, a city built on immigration, the journeys of migrants are constantly transforming the city’s landscape. By combining customs from their old country with the new, the inhabitants of Los Angeles are forging a new culture unique to the city. It is through this exchange and combination of traditions, according to Martínez, that “great cities are made.”

EP 102 “BARKADA: LA’S EXPLODING FILIPINO FOOD MOVEMENT” *(Broadcast(s) January 15 at 7:00pm)*

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 & L.A.’S BEST MOLE” *(Broadcast(s) January 22 at 7:00pm)*

ISSUE: IMMIGRANTS OVERCOMING DISCRIMINATION AND ACHIEVING TOLERANCE & ACCEPTANCE

In this episode, we get a glimpse into the lives of the 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 104 “LOGHMEH: WHOLE ANIMAL ROASTS & MIDDLE-EASTERN CULINARY TRADITIONS” *(Broadcast(s) January 29 at 7:00pm)*

ISSUE: IMMIGRANTS OVERCOMING DISCRIMINATION AND ACHIEVING TOLERANCE & ACCEPTANCE

At a pop-up dinner in Los Angeles, a skilled chef and butcher introduces a communal experience of whole-animal roasts influenced by her Iranian heritage. Across town, another chef grills fragrant kobee, a traditional Syrian croquette made of spices, ground beef, bulgar and pine nuts. The aroma of smoke coming from these grills is intoxicating, and the scent can trigger all kinds of memories of home and family. For these two women of Middle-Eastern descent, food is a way to link back to their cultures while gifting a piece of their traditions to their communities.

EP 105 “BANCHAN: KOREAN FOOD BEYOND BBQ” *(Broadcast(s) February 5 at 7:00pm)*

ISSUE: IMMIGRANTS OVERCOMING DISCRIMINATION AND ACHIEVING TOLERANCE & ACCEPTANCE

In this episode, the Jun family describes their highs and lows of immigrating to a new country, the resilience of their people, and the sacrifices they’ve had to make in order to survive. They immigrated to the United States in 1986, and at the time, Yong Won likened Los Angeles to dreary Gotham City. Those early days were trying times when his mother would go door to door selling lunch boxes before she managed to launch her restaurant that ended up becoming a success and was heralded by countless food critics.

EP 301 "THE JEWISH DELIS" *(Broadcast(s) February 12 at 7:00pm)*

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.

10 Days In Watts (1/2 hr)

An intimate docuseries about resilience and hope set in Watts, the most densely populated and underserved 2-square-mile neighborhood in Los Angeles.

EP 103 "Watts Pride" *(Broadcast(s) February 19 at 8:00pm and 11:00pm, February 23 at 9:30pm, February 24 at 3:00am and 5:00pm, and March 14 at 7:00pm)*

ISSUE: Environmental Racism

With four days until the opening of MudTown, the next generation of community leaders are introduced as the effects of environmental racism are explored. Perspectives are shared by local residents and community leaders, which include Michael Krikorian, a renowned journalist who has covered Watts for decades, and Johanna Rodriguez, a Watts resident on the Mayor's task force. The episode also features poet Oshea Luga at the Watts Coffee House, a renowned arts community center in the heart of Watts.