

HERITAGE RADIO NETWORK

“The cheapening of our food has subsidized our falling wages. We won’t be able to find a way to get out of this until we find a way to get money in people’s wallets so they can afford real food.”

Journalist
Michael Pollan
on *The Main Course*

“You would make your own whiskey back in the day just like you would salt your own pork or chop your own trees down.”

Bartender
Nick Jarrett
on *The Speakeasy*

“Patriotism used to be supporting family farms and communities, not shipping tomatoes on a truck from Florida across the country.”

Congresswoman
Chellie Pingree
on *Straight, No Chaser*

“We are puritanically health obsessed in a way that other countries are not.”

Writer and Essayist
Adam Gopnik
on *Taste Matters*



HERITAGE RADIO NETWORK

a clean, honest, and fair media alternative

WE SPEAK TO PEOPLE WHO CARE ABOUT FOOD

HeritageRadioNetwork.com (HRN) captures the full breadth of the food industry today.

Our shows' hosts range from chefs to critics to tastemakers. We are the #1 source for cutting edge forward-thinking food and culture radio.

HRN chronicles and celebrates the growing movement to change American foodways.



...AND THEY LISTEN

The marriage between radio and internet allows us to transmit our message like never before. The internet gives our followers the choice of when, how, and where they listen.

We have 400,000 listens per month and reach over 200 countries around the globe. Our social media outlets and podcasts keep our tech savvy listeners engaged, while the easy-to-use website is accessible to all.

OUR AUDIENCE

The strength and variety of our programming attracts some of the most influential players in food, media, and the arts. Our audience spans many generations from teenagers to seniors—people who are hungry for this mix of current affairs, music, history, science, and culture refracted through the lens of food.








OUR ARCHIVE

All of our shows are entered into a permanent archive creating a database of discussions on food and culture. Our archives provide an enduring record of national culture in its most basic form, food.

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OUR HISTORY

HRN was launched in 2009 by Patrick Martins, founder of Slow Food USA and of Heritage Foods USA. The station is built into two re-purposed shipping containers dropped into the back yard of Roberta's, a legendary Brooklyn restaurant—the premises of HRN aptly demonstrate the do-it-yourself philosophy of today.

STAFF

President/Founder: Patrick Martins
Executive Producer / Engineer: Jack Inslee
Associate Producer / Engineer: Carlos Salguero Jr.
Communications: Katy Keiffer
Design: A. A. Trabucco-Campos

THE DAILY BITE



Every week, HRN staff write and produce one-minute news drops on the food industry, known as The Daily Bite. Driven by real-time content from the programs, the Bites provide listeners with relevant, timely information about their food systems. They are shared and made available for use on other radio stations and food blogs.

These are some examples:

Cocktails for Babies

Is Cheap Food Worth Dying For?

Eat What's Served

Sake Peaks in Quality

New Year Traditions

Cook Your Own Fast Food

Sustainable Food CAN Feed the World

Big Food is Classist

COOKING ISSUES

Hosted by Dave Arnold
Tuesday at 12:00 PM

IF YOU'RE INTERESTED IN:

Modernist cuisine, the use of new culinary tools including: sous-vide cooking, low-temp cooking, liquid nitrogen, hydrocolloids, cocktail science, molecular gastronomy, humor, exotic ingredients and techniques.

NOTABLE GUESTS:

Nathan Myhrvold, Chris Young, Harold McGee, Brooks Headley, Jeffrey Steingarten, Dave Wondrich, Alexander Talbot.

TARGET AUDIENCE:

Chefs, curious home cooks, technology geeks, inventors and tinkerers, mixologists, scientists.



ABSTRACT:

When it comes to the kitchen, there is nothing that Dave Arnold doesn't know and can't fix. Every week for 45 high-tech minutes Dave shares his encyclopedic knowledge of food and cooking equipment with listeners offering information, advice, and answers about new technologies, cooking techniques, and ingredients. From molecular gastronomy and sous-vide cooking to hydrocolloids and obscure Japanese fish-killing techniques Dave Arnold can answer any question. This is a high-energy call-in show.

BIO:

Dave Arnold is the former Director of Culinary Technology at the French Culinary Institute (FCI). Dave began tinkering with restaurant equipment after earning his MFA from Columbia University. Arnold is also Food Arts magazine's Contributing Editor for Equipment & Food Science. He writes equipment and book reviews as well as longer articles, including one on molecular gastronomy which was submitted by Food Arts for a 2007 James Beard Foundation Award. Arnold and his work at the FCI have been covered in several publications, including The New York Times, Food & Wine, The Economist, and Popular Science; his hi-tech kitchen was featured in New York Magazine.

TASTE MATTERS

Hosted by Mitchell Davis
Wednesday at 11:00 AM

IF YOU'RE INTERESTED IN:

Taste trends, sense memories, the role of food in culture and community, global food movements, restaurant culture, chefs, food philosophy, art and performance.

NOTABLE GUESTS:

Adam Gopnik, Andrew Knowlton, James Biber, Ed Behr, Raquel Pelzel, Clark Wolf, The High Line.

TARGET AUDIENCE:

Professional chefs, home cooks, food writers, social anthropologists, restaurateurs, history buffs.



ABSTRACT:

Taste Matters, plain and simple. Join host Mitchell Davis, Vice President of the James Beard Foundation, cookbook author, restaurant reviewer, and food scholar, on a journey of exploration of the sense, the cultural construct, and the culinary phenomenon of taste. However much we talk about where our food comes from, how it is produced, who prepares it, or what sorts of socio-cultural-political implications our food choices and eating behaviors have, taste is fundamental. And matters of taste aren't just the purview of the privileged. Analyzing personal tastes and collective tastes, biological tastes and acquired tastes, good tastes and bad tastes, Mitchell Davis and his guests bring insider insight to the world of food.

BIO:

Mitchell Davis is a cookbook author and food journalist with a Ph.D. in Food Studies from New York University. After graduating from Cornell, Davis spent two years cooking and eating in France and Italy before settling in New York City to write about food. He joined the staff of the James Beard Foundation in 1993 and is now the Vice President. Davis's most recent cookbook is Kitchen Sense (Clarkson Potter, 2006), he is the author of two other cookbooks, Cook Something (Macmillan, 1997) and The Mensch Chef (Clarkson Potter, 2002), and is the co-author with Michael Ginor of Foie Gras...A Passion (Wiley, 2000), which won the International Cookbook Review's Prix la Mazille for Best International Cookbook of the Year.

BEER SESSIONS RADIO

Hosted by Jimmy Carbone
Tuesday at 5:00 PM

IF YOU'RE INTERESTED IN:

DIY brewing, sourcing superior brewing ingredients, beers from around the world, local breweries, beer history, craft beer, beer trends, beer pairings, cider, starting a brewery, bartending, opening a bar.



NOTABLE GUESTS:

Brooklyn Brewery, Ommegang Brewery, Sixpoint Craft Ales, Kelso Brewing, Pretty Things Beer & Ale Project, Lagunitas, Samuel Smith Brewery.

TARGET AUDIENCE:

Home and industry brewers, trendspotters, beer lovers, chefs, culinary historians, college students.



ABSTRACT:

New York City publican Jimmy Carbone plays host to an audio ale salon celebrating the world of craft beer. Through discussions with beer industry insiders and knowledgeable beer fans from across the country, Jimmy and his friends explore every aspect of the brewer's craft from grains to pint glass and tasting to toasting.

BIO:

Jimmy Carbone is a NYC-based restaurateur, dedicated social entrepreneur, and beer lover. In addition to overseeing daily operations at Jimmy's No. 43, an East Village bar and restaurant with a focus on unique beers and a greenmarket menu, Jimmy has served as co-chair for Taste of Tribeca, as a special adviser for The New Amsterdam Market, and was elected as an advisory council member for Greenmarkets GrowNYC in 2010. He is also a founding member of the Good Beer Seal.

LET'S GET REAL

Hosted by Erica Wides
Tuesday at 6:30pm

IF YOU'RE INTERESTED IN:

Busting food myths, making healthier choices, seasonal foods, using real ingredients, essay-style reporting, food safety, advice and expertise on how to maximize the health and economic benefits of home cooking.



TARGET AUDIENCE:

Concerned consumers, home cooks, dieters, culinary professionals, industry insiders.



ABSTRACT:

On *Let's Get Real* Chef Erica Wides walks you down the aisles of the surreal world of food, serving up a heaping dose of reality by separating the food from the "foodiness" so you can forage, hunt, gather, trap, and fish for real food anywhere, even in a foodiness-filled mega market. Known for her sarcasm, wit, in-touch attitude, and matchless knowledge of everything food, Erica Wides is a national authority on how to find, afford, cook and eat minimally processed, wholesome food.

BIO:

Chef Erica Wides has appeared on PBS's Stress Free Cooking, Martha Stewart Morning Living, the Food Network's Chopped and Top Five, and HSN TV; she is a regular guest on NPR's All Things Considered, and a featured culinary expert for About.com. She is also a Chef and Culinary Instructor at the Institute of Culinary Education, and a consultant on product, recipe and curriculum development for clients such as Unilever, Fresh Prep Cookware and Tools, and BeFine Food Skin Care.

CUTTING THE CURD

Hosted by Anne Saxelby
Monday at 5:30 PM

IF YOU'RE INTERESTED IN:

Artisanal cheese, American Farmstead Cheese makers and dairies, running a dairy farm, the history of cheese, making and aging cheeses, cheese and gastronomy, the role of cheese in the diet and on the plate.



NOTABLE GUESTS:

Max McCalman, Harold McGee, Ann Mendelson, Dr. Paul Kindstedt, Steve Jenkins.

TARGET AUDIENCE:

Cheesemongers, tastemakers, restaurateurs, dairy lovers and farmers, shop owners, wine enthusiasts.



ABSTRACT:

Prepare to dive into the world of dairy with Anne Saxelby, one of New York's most accomplished fromagers. From the fields and farms where our dairy products first take shape to the best cheese shops and markets in every state in America, Cutting The Curd explores the challenging world of dairy. Farmers, processors, distributors, dairy activists, tastemakers, historians, chefs, and authors have found an outlet for dairy discourse with Anne so that we can all gain a better understanding (and a better block) of this thing we call cheese.

BIO:

Anne Saxelby is the proprietor of Saxelby Cheesemongers, New York's first cheese shop devoted exclusively to American Farmstead Cheese. She is a regular speaker at conferences and symposia about cheese and the dairy industry. Her shop won New York City's Small Business Of The Year in 2010.

A TASTE

OF THE PAST

Hosted by Linda Pelaccio
Thursday at 12:00 PM

IF YOU'RE INTERESTED IN:

Culinary history: why we eat what we eat, the origins of favorite dishes and recipes, food traditions from around the world, food in myth and lore, culinary secrets of antiquity, the evolution of the kitchen, the philosophy of taste.



NOTABLE GUESTS:

Jacques Pepin, Ed Behr, Mark Bitterman, Barry Estabrook, Jessica B. Harris, Joe Bastianich, Susan Yager, Jim Lahey, Molly O'Neill.

TARGET AUDIENCE:

Students, history buffs, culinary historians, collectors, antiquarians, social anthropologists.



ABSTRACT:

Turn back time with host Linda Pelaccio on A Taste of the Past as she takes listeners on a weekly journey to illuminate the traditions of food, cooking, drinking and dining of yesteryear. Linda interviews authors, scholars, friends and chroniclers to learn about what was eaten, where, when, and how, from as long ago as ancient Mesopotamia and Rome right up to the grazing tables and deli counters of today. The show highlights food as a lively link between present and past cultures.

BIO:

Linda Pelaccio is a former producer of talk radio and TV food shows. She was the executive producer for "Everyday Kitchen" on Talk America Radio in addition to working as a producer for The Food Network. Linda is a member of Culinary Historians of New York, New York Women's Culinary Alliance, Les Dames d'Escoffier, and the International Association of Culinary Professionals (IACP).

STRAIGHT NO CHASER

Hosted by Katy Keiffer
Sunday at 1:00 PM

IF YOU'RE INTERESTED IN:

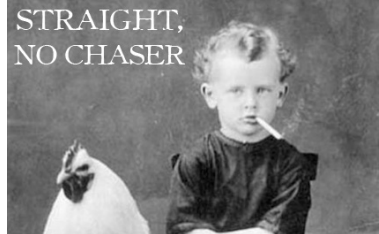
Food politics and policy, food writers, political figures, environmental and agricultural issues, food safety, activism, and the various protein industries.

NOTABLE GUESTS:

Chellie Pingree, D-Maine, Temple Grandin, Alex Prud'homme, Bill Marler, Katherine Alford, Peter Pringle, Catskill Mountainkeeper.

TARGET AUDIENCE:

Concerned consumers, voters, politicians, chefs, food bloggers, writers, restaurant workers.



ABSTRACT:

Straight, No Chaser hosted by food industry veteran Katy Keiffer is an interview format show that takes aim at the policies, professionals, and performance of the food industry. Catering to listeners curious about why we eat what we eat, where it comes from, and the players making decisions about this vital aspect of life, Straight No Chaser digs deep into the issues and challenges that face us in feeding our burgeoning population.

BIO:

Katy Keiffer is a well-rounded food professional with decades of experience in many aspects of the business. She worked as a cook, a caterer and a butcher before moving to an office as a book publicist for celebrity chefs such as Anthony Bourdain, Robin Miller, Rachael Ray, and the Food Network Kitchens staff among many others. She is a regular contributor to Food Arts Magazine, often writing about the meat industry.

THE MAIN COURSE

Hosted by Patrick Martins
Sunday at 12:00 PM

IF YOU'RE INTERESTED IN:

Interviews with the most important advocates for food system change, including authors, politicians, restaurateurs, and farmers; food awareness and politics; food production and delivery systems, the Slow Food movement, the new food revolution.

NOTABLE GUESTS:

Michael Pollan, Jeffrey Steingarten, Alice Waters, Marion Nestle, Joan Gusso, Temple Grandin, Peter Kaminsky, Scott Stringer, Ariane Batterberry.

TARGET AUDIENCE:

chefs, farmers, distributors, processors, restaurateurs, locavores, gastronomes, food media.



ABSTRACT:

Patrick Martins is the founder of HeritageRadioNetwork.com. Patrick interviews the most interesting chefs, farmers and other food luminaries who he has the great fortune of working with through his current work at Heritage Foods USA and former work as President of Slow Food USA. Each Main Course begins with the Week in Review regarding HRN happenings with Executive Producer of the station, Jack Inslee.

BIO:

Patrick Martins was born in New York City's Mount Sinai Hospital on February 10th, 1972 and has lived in the city ever since. Patrick received a Masters' Degree in Performance Studies at New York University's Tisch School of the Arts. Patrick is the founder of Slow Food USA, Heritage Foods USA, HeritageRadioNetwork.com, and co-founder of the New York City Trivia Game.

THE FOOD SEEN

Hosted by Michael Harlan Turkell
Tuesday at 3:00 PM

IF YOU'RE INTERESTED IN:

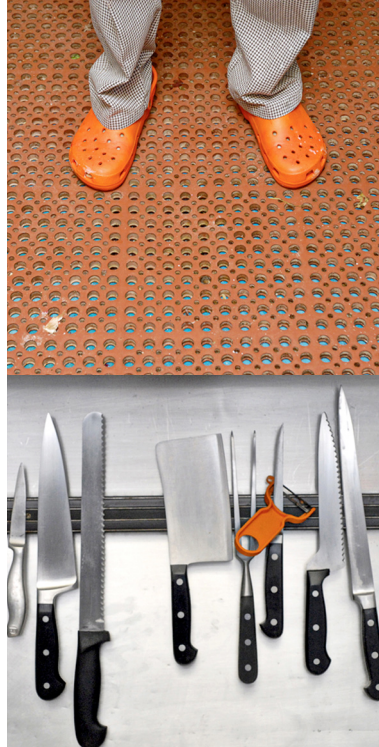
Food art, photography, design, cookbooks, stylists, artisans, builders, restaurateurs, a different POV on food.

NOTABLE GUESTS:

Canal House, Design*Sponge, Sweet Paul, Ditte Isager, Experimental Cuisine Collective, The Recipe Project, The Perennial Plate, Lior Lev Secarz of La Boite a Epice, Nikki McClure, Molly Birnbaum, Lotta Jansdotter, Chef Daniel Humm.

TARGET AUDIENCE:

Freelancers, young restaurateurs, photographers, designers, entrepreneurs, editors.



ABSTRACT:

On *The Food Seen*, Michael Harlan Turkell explores the confluences of food and art in conversations with artists from a multitude of media. Guests include photographers, food stylists, interior architects for restaurants, industrial designers – the talented visionaries that bring food magazines and restaurant culture to life.

BIO:

Michael Harlan Turkell's photography was selected for *25 Under 25: Up-and-Coming American Photographers V2*, (PowerHouse Books, Spring 2008), received a Photo District News Photo Annual Award, and has been published in an array of publications, including his recurring *BACK OF THE HOUSE* series for *Edible Brooklyn* and *Edible Manhattan* magazines where he served as photo editor for several years. His book credits include the photography for "The New Brooklyn Cookbook", "Clinton Street Baking Co.'s" and more. He lives in Brooklyn, NY.

HOT GREASE

Hosted by Nicole Taylor
Monday at 3:30 PM

IF YOU'RE INTERESTED IN:

Southern food and traditions, food news and headlines, socially conscious eating, Black foodways and food entrepreneurs, eating locally, community engagement, urban farming.

NOTABLE GUESTS:

John T. Edge, Dr. Frederick Douglass Opie, Karen Washington, Brooklyn Food Coalition, Food Network, Craig Samuels, Eric Denby, Chef James Boyce.

TARGET AUDIENCE:

Community activists, gastronomes, urban farmers, teachers, students, parents, Southerners, African American community.



ABSTRACT:

Hot Grease is a food culture radio show about sustainability and the local food movement. As host, Nicole Taylor reminds people what's great about food: reclaimed culinary traditions, cooking at home, knowing who your farmer is, and growing your own herbs or vegetables. Her show spotlights the leaders in the "good food movement," from chefs to taste-makers to moms on a budget.

BIO:

Nicole Taylor is a member of Food Systems Network NYC, Slow Food USA, and a frequent speaker at New York City food events. Previously, Nicole was the community outreach manager for the Brooklyn Food Coalition and raised funds for the Urban Justice Center through the Vandy Awards. She is featured in *America I Am Pass it Down Cookbook*. This special keepsake cookbook preserves African American collective food history through touching essays, celebratory menus, and over 130 soul-filled and soul-inspired recipes.

SNACKY TUNES

Hosted by Finger On The Pulse
Monday at 2:00 PM

IF YOU'RE INTERESTED IN:

The synergy between food and music, the newest bands and breakout DJ's, how to start your own label, event listings, food startups, haute cuisine, hipster culture.

NOTABLE GUESTS:

Moby, Matt & Kim, Daedelus, Neon Indian, Dave Sitek, We Are Scientists, YACHT, The Dap Kings.



TARGET AUDIENCE:

Foodies and music lovers, musicians, hipsters, writers.



ABSTRACT:

Food and music collide with DJs and twin brothers Greg & Darin Bresnitz. Raucous in-studio live sets from the best new and emerging bands and DJs, alternate with in-depth conversations with premiere restaurateurs, bartenders, and leaders in local food.

BIO:

Darin and Greg Bresnitz have been spinning tunes in New York and Brooklyn for the last five years, working in clubs, and at private events. Their DJ business is called Finger on the Pulse. They also produce Dinner With the Band on IFC TV.

THE SPEAKEASY

Hosted by Damon Boelte
Wednesday at 4:00 PM

IF YOU'RE INTERESTED IN:

Cocktails, historic and exotic drink recipes, bartending culture, aperitifs, fine spirits and liqueurs, vintage bitters, drink pairings.

TARGET AUDIENCE:

Spirits enthusiasts, bitters geeks, DIY cocktail chemists, cocktail culturists, barkeeps, and their patrons.



ABSTRACT:

Damon Boelte, one of New York's top cocktail experts, is joined by a cadre of the best brewers, bartenders, alchemists, distillers, mixologists, and imbibing impresarios working today. Learn from some of the world's leading experts in mixology, bar history, distillation and brewing, about how we used to drink, and how and what we drink now.

BIO:

Damon Boelte is a classic cocktails and spirits aficionado, enthusiastically focusing on the works of legendary 19th and early 20th century bartenders and authors. He is currently the bar director for critically acclaimed Prime Meats restaurant in Carroll Gardens, Brooklyn.

BURNING DOWN THE HOUSE

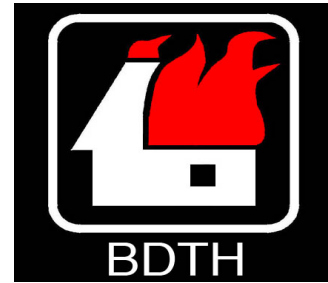
Hosted By Curtis B. Wayne
Sunday at 4:30 PM

IF YOU'RE INTERESTED IN:

Architecture and design, LEED, BIM, design critique, form and function, green building, design theory and discussion, building policy, construction tips and tricks, recycling, architectural history and philosophy.

TARGET AUDIENCE:

Architects, interior designers, architecture professors, design and drafting students, greenscapers, DIY builders.



ABSTRACT:

Architecture is the keystone of Burning Down the House, a weekly discourse on all things built, destroyed, admired, and despised. It supports a foundation that spans urban design, green architecture, remodeling, building policy, and the history of man's quest to take shelter. Each week architect Curtis B. Wayne invites authors, critics, builders, designers, and other architecture fiends to reflect on various topics related to perhaps the most functional of all art forms.

BIO:

Curtis B. Wayne is a graduate of the Cooper Union in New York City and of Harvard Design School. He has designed and built projects ranging from the Bridgehampton National Bank Headquarters to the restoration of the torch of the Statue of Liberty.

GREENHORN RADIO

Hosted by Severine Von Tscherner Fleming
Tuesday at 1:00 PM

IF YOU'RE INTERESTED IN:

Farming and the agricultural revolution, sustainable agriculture, grassroots activism, CSAs, extension programs, growing your own crops, organic life, changing current food systems.

TARGET AUDIENCE:

Young farmers, agricultural activists, seed savers, aspirational farmers, students, organic suppliers.



ABSTRACT:

Greenhorn Radio is radio for young farmers, by young farmers. Helmed by acclaimed activist, farmer, and documentarian Severine Fleming, Greenhorn Radio is a weekly phone interview session, surveying America's cutting edge, under-forty farmers.

BIO:

Severine is an agriculturalist, activist and organizer based in the Hudson Valley, NY. She is the director and chief logistician of the Greenhorns project. The Greenhorns is a small, land-based non-profit for young farmers.

FLASH TALKS CASH

Hosted by JoAnn "Flash" Fleming
Thursday at 4:30 PM

IF YOU'RE INTERESTED IN:

Managing personal finances, current fiscal and monetary policy, investment strategies, starting a business, the overlaps of art and money, money myths.

TARGET AUDIENCE:

Restaurateurs, entrepreneurs, savers and spenders, artists, savvy CPA's, and the financially illiterate.



ABSTRACT:

Flash Talks Cash is all about the money--making it, spending it, saving it, what to do when you have it. Tune in every week for a half-hour of prudent financial insight and market analysis from mother-and-son team JoAnn 'Flash' Fleming and Andrew Newman. In 30 minutes Flash and Andrew can offer usable information and confidence in managing personal economic affairs.

BIO:

JoAnn Fleming has owned a small accounting firm for 20 years. Her clients are small businesses and individuals located throughout the metro NYC area. JoAnn has recently found a voice in social justice and activism and is involved with the financials of the burgeoning Occupy Wall Street movement.

GROWING GOOD

Hosted by Alessandra Maria Iavarone
Thursday at 11:00 AM

IF YOU'RE INTERESTED IN:

Holistic parenting and medicine, DIY arts and crafts, reviews of baby products and places, children's books and authors, lullabies, activities for young children.

TARGET AUDIENCE:

Parents of any age, handcrafters, naturopaths, folk song and story lovers, babysitters, trendspotters.



ABSTRACT:

Growing Good is a "mommy and me" show for new/expecting parents. A multifaceted program targeting all aspects of modern child-rearing practices including conventional vs. alternative medicine, teaching green and eco-friendly values, and discussing community politics that affect us and our children. Since no single parenting style can be called 'correct', Alessandra is often joined by parents from every walk of life--from artists to professionals, who add their parental insight to the program's compendium of parenting advice.

BIO:

Hosted by Alessandra Maria Iavarone, a.k.a. Mamassandra, of the Brooklyn band Tomorrow's Friend, mother of Wallace Rainbow Iavarone.

LET'S EAT IN

Hosted By Cathy Erway
Monday at 1:00 PM

IF YOU'RE INTERESTED IN:

Home cooking, recipes, new cookbooks, dating, food blogging, homesteading, food writing, young producers, DIY culture, food as a tool for building relationships.

NOTABLE GUESTS:

Amanda Hesser, Mark Bittman, Peter Meehan, Peter Kaminsky, Robert Sietsema, Brooklyn Soda Works.



TARGET AUDIENCE:

Recipe collectors, home cooks, do-it-yourselfers, young romantics.

ABSTRACT:

Let's Eat In is the weekly radio dispatch from Cathy Erway, founder of the blog Not Eating Out in New York. Cathy is an invaluable ally in the quest to woo that special someone with a delicious, memorable, and affordable meal. Offering interviews with cookbook authors, dating experts, and all manner of food industry experts, Cathy offers up the expertise and know-how to bring two souls together with plate, knife, and fork.

BIO:

Cathy Erway writes the blog, Not Eating Out in New York. She writes for Saveur.com, Edible Brooklyn, The Huffington Post. Her memoir, The Art of Eating In: How I Learned to Stop Spending and Love the Stove was published by Gotham/Penguin in February 2010.

THE FARM REPORT

Hosted by Erin Fairbanks
Thursday at 1:00 PM



IF YOU'RE INTERESTED IN:

Agricultural policy and politics, sustainable meat, heritage breeds, current socio-agro events, sustainable businesses and practices, community building, health and nutrition, harvesting tips, raising livestock.

TARGET AUDIENCE:

People interested in every level of the food distribution system, growers to retailers, dairy and produce farmers, non-profits, farming innovators, eco-centric thinkers, agrarian activists, chefs.

ABSTRACT:

Erin Fairbanks examines the essential roles in building a strong community and a sustainable national farm system. Through discussion with key players in the farming community, distribution networks, and community organizers, Erin dissects policy issues and current events in the worlds of agriculture and food.

BIO:

Erin has been working in the food industry since 2005, first in restaurants, and then directing the famous "Farm Camp at Flying Pigs Farm". Erin is completing her graduate degree in Urban Policy Analysis at The New School. She also heads *No Goat Left Behind*, a project of Heritage Foods USA.

MY WELCOME TABLE

Hosted by Jessica B. Harris

IF YOU'RE INTERESTED IN:

Culinary history, travel, social and cultural trends, food geography, memoirs, arts & literature, global foodways.

TARGET AUDIENCE:

Travellers and jetsetters, culinary history enthusiasts, gastronomes, global foodies, imbibers.



ABSTRACT:

Join noted author Jessica B. Harris as she traces the paths of culinary traditions around the world. Using music, interviews, and narration, My Welcome Table is a post-produced program that moves from New Orleans to Jamaica, from Paris to Puerto Rico, and beyond.

BIO:

Jessica B. Harris is a prominent academic and author in the culinary world. She holds a Ph.D. from NYU, and teaches English at Queens College. Harris is a member of the IACP, and Les Dames d'Escoffier. Her articles have appeared in Eating Well, Food & Wine, Essence, and The New Yorker, among other publications, and she has been profiled in The New York Times. Harris is the author of eleven cookbooks documenting the foods and foodways of the African Diaspora.

WE DIG PLANTS

Hosted by Carmen DeVito & Alice Marcus Krieg
Thursday at 2:00 PM

IF YOU'RE INTERESTED IN:

Landscaping, garden design, organic plantings, herbariums, window farming, turning your small space into lush greenscape, learning about plant species from across the world, rooftop gardens, botanical latin.

NOTABLE GUESTS:

Bob Hyland, Scott Appel, Kevin Yardley, Lorraine Brooks, Cornell Extension Program, Jim Duggan.



TARGET AUDIENCE:

Anyone with a green thumb, expert horticulturists, landscape architects.

ABSTRACT:

Garden designers, Carmen DeVito and Alice Marcus Krieg of Groundworks Inc, will delve into our human relationship with plants: as food, medicine, fodder, and as a source of beauty and inspiration. They bring the culture to horticulture and discuss such topics as: botany, cultivation, horticultural history, garden design trends, and all things generally budding.

BIO:

Alice Marcus Krieg and Carmen DeVito met in 1997 at the Horticultural Society of New York. In 2001 they launched their own landscape business, Groundworks Inc. With over 20 years of experience in the botanical field, Alice and Carmen offer design, installation, and maintenance services to corporate and residential clients.

THE MORNING AFTER

Hosted By Jason Colucci
Sunday at 3:00 PM

IF YOU'RE INTERESTED IN:

Insider restaurant news, food trends and fads, food celebrities, star chefs, the New York City food scene, back of the house culture.

NOTABLE GUESTS:

Matthew McConaughey, Ken Friedman, Mike Colameco, Amanda Freitag, Arthur Schwartz, Chris Behr, Drew Nieporent, Lee Schragger, David Burke.



TARGET AUDIENCE:

Restaurant owners and managers, food writers and bloggers, foodies.

ABSTRACT:

Jason Colucci speaks with an A-list of food personalities, star chefs, and up-and-coming restaurant insiders, along with the occasional Hollywood star! The Morning After provides an inside scoop on the New York restaurant scene.

BIO:

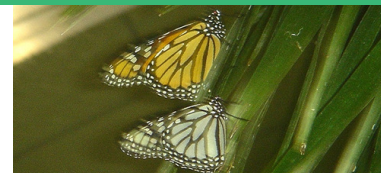
Jason Colucci is the co-founder of Righteous Fiction, and a New York restaurant insider who has worked under Drew Nieporent, Robert De Niro, and Keith McNally. Jason currently resides in Park Slope, Brooklyn and is working on his second documentary.

THE NATURALIST

Hosted by Bernie Wides and Carol A. Butler

IF YOU'RE INTERESTED IN:

Environmental science, natural history, geography and travelogues, biology and taxonomy, all living things from bugs to butterflies, trees, plants, even keeping your own apiary.



TARGET AUDIENCE:

Lovers of the Discovery Channel, Animal Planet, National Geographic, BBC Documentaries, Scientific American, scientists and museum-goers, intrepid explorers, history buffs, storytellers.

ABSTRACT:

Bernie Wides aka The Naturalist is a walking encyclopedia of the sciences including biology, geology, chemistry, animals, and botany. On The Naturalist he and his co-host Carol Butler cover an enormous breadth of topics ranging from contemporary ocean life to prehistoric New York.

BIO:

Bernie Wides taught science and industrial arts for 30 years, and then worked as a naturalist teaching coastal ecology on a schooner called The Phoenix. Bernie is now a volunteer docent at The American Museum of Natural History. Carol A. Butler, Ph.D. has joined The Naturalist as Bernie's co-host. She is the co-author of 8 books, 7 of them about the natural world. Her day jobs are psychotherapist, divorce mediator, clinical supervisor/ Adjunct Assistant Professor in NYU.

UNFILTERED

Hosted by Erin Fitzpatrick & Brian DiMarco
Tuesday at 4:00 PM

IF YOU'RE INTERESTED IN:

Wine, terroir, vintages, trends, vineyard news, sommelier training, tasting notes, wine regions, new varietals, winemakers.



TARGET AUDIENCE:

Oenophiles, sommeliers, novices, grape growers, wine makers, wine importers and brokers, pairing enthusiasts, diners, restaurateurs, liquor store managers, restaurant service workers, chefs.

ABSTRACT:

Every palate, from the most experienced connoisseur to the nervous new-comer, can benefit from a taste of Unfiltered. Wine expert and enthusiast Erin Fitzpatrick along with co-host Brian DiMarco of Barterhouse Wines canvass the wine world for the listeners benefit. From the vintners and professionals shaping the industry, to the farmers who make the wine, to the industry that bottles and distributes it, every aspect of the trade is discussed!

BIO:

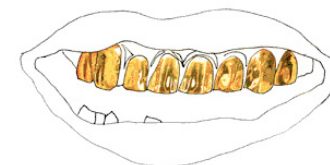
Erin Fitzpatrick works as a consultant in the hospitality trade. She has received accreditation from the American Sommelier Association in Viticulture and Vinification, and Advanced Blind Tasting. Brian DiMarco is a wine entrepreneur and founder of The Barterhouse.

U LOOK HUNGRY

Hosted by Helen Hollyman
Thursday at 3:00 PM

IF YOU'RE INTERESTED IN:

Contemporary youth culture, food in pop culture, community food systems, young people in the food system, culinary trends.



NOTABLE GUESTS:

Das Racist, Lucky Peach, Kings County Distillery, Madecasse, Christina Tosi, Big Freedia, Gastronomista.

ABSTRACT:

U Look Hungry is a radio show bridging the gap between food and contemporary youth culture. Host Helen Hollyman uncovers what happens when current food and cultural shifts collide, analyzes the ever-changing community food systems, and exposes the new figures in the food spectrum that have chosen to go against the grain. The show focuses on the game changers taking part in these trends, from chefs and artists, to musicians and food writers.

TARGET AUDIENCE:

Young foodies, home cooks, pop culturists, bloggers, hipsters.

BIO:

Helen Hollyman is a food writer for various publications such as Saveur, GQ, and Tasting Table, and author of the blog, *ulookhungry*. She's worked in most aspects of the food industry: baking at Momofuku Milk Bar, working for Food & Wine Magazine, cookbook editing, recipe testing, and cooking on the line in New Orleans.

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Flashing logo on homepage for 1 year
Radio guest appearance

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Social media promotions
50 Daily Bites
Flashing logo on homepage for 1 year
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