



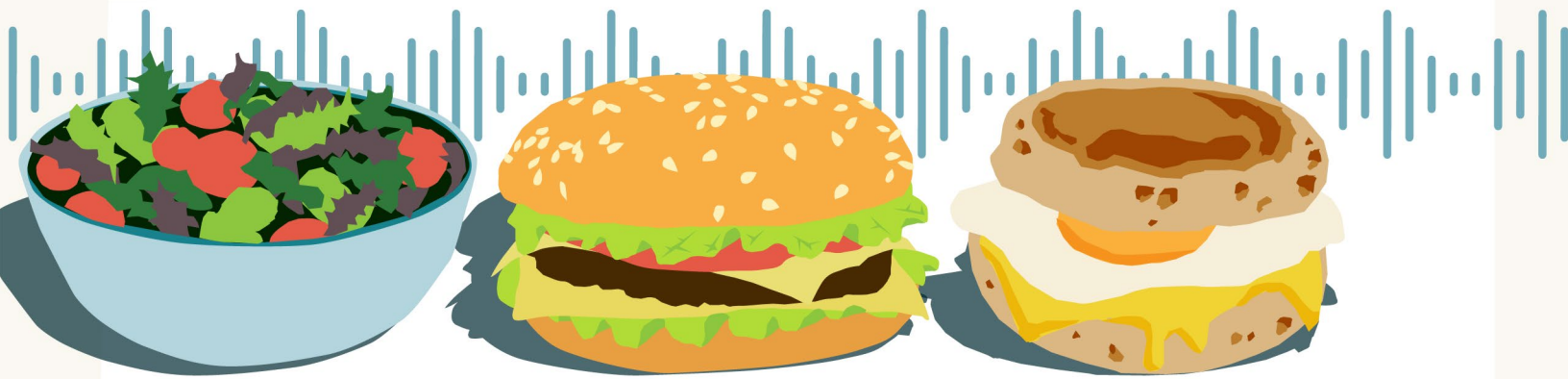
what you're eating

a FoodPrint. podcast



PODCAST PRESS KIT

FoodPrint.



contact for press inquiries:

Jerusha Klemperer, Director of FoodPrint, jerusha@foodprint.org

what

Whether it's a salad, a hamburger or your morning egg sandwich, the way your meal gets made has an impact. What You're Eating is here to help you understand how your food gets to your plate, and see the full impact of the food we eat on animals, planet and people. Host Jerusha Klemperer is the Director of FoodPrint.org, a website that uncovers the problems with the industrial food system, and offers examples of more sustainable practices, as well as practical advice for how you can help support a better system, through the food that you buy and the system changes you push for.

From practical conversations with farmers about the true cost of raising chickens to discussions with policy experts on the barriers to sustainability, to tips from chefs about how to reduce kitchen waste, FoodPrint's new podcast covers everything from the why to the how.

when

What You're Eating launches February 15, 2022 and will release new episodes every two weeks, with an 8 episode season.

why

Information about food tends to come in one of two ways: how to cook and enjoy something delicious or an explanation of the complicated and often unsavory ways our food is produced. FoodPrint – and its new podcast – combines these two approaches, connecting the story behind our food to the food we need to prepare three times a day in order to feed ourselves. We help people understand how to shop, cook and eat more sustainably, while also making clear that we won't be able to shop, cook and eat our way out of our deeply flawed, industrial food system.

who

host:

Jerusha Klemperer is the Director of FoodPrint.org, a website dedicated to helping people understand the full impact of their food on animals, planet and people. Prior to leading FoodPrint, she was a co-founder and the Communications Director for FoodCorps, an organization that works with local communities around the country to serve healthy food in schools, and before that led campaigns at Slow Food USA. She has a 15+ year career working for places with “food” in the title, working to support a food system that is better for the planet, more just, more humane and more delicious.

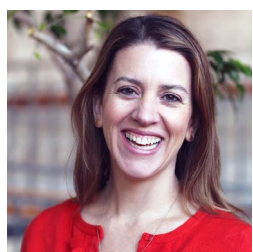


regular contributors:

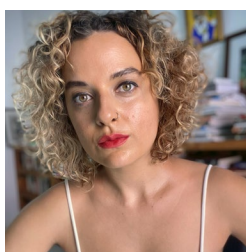
Patty Lovera works on food and agriculture policy, with a special focus on animal agriculture. She helped start Food & Water Watch (FWW), serving as their Food and Water Program Director for 14 years.

Dr. Urvashi Rangan is the Chief Science Advisor for FoodPrint, and a toxicologist and public health scientist with 20 years of experience studying the food system. She is a co-chair of the Funders for Regenerative Agriculture and for many years she worked at Consumer Reports, heading up their Food Safety and Sustainability Center.

some of the other voices:



Anna Lappé is a national bestselling author, a respected advocate for food justice and sustainability, and an advisor to funders investing in food system transformation.



Alicia Kennedy is a food and culture writer who has a widely read Substack newsletter called “From the Desk of Alicia Kennedy.” She is at work on a book about ethical eating.

Vincent Medina and Louis Trevino co-founded mak-‘amham, an East Bay organization and restaurant focused on reviving and strengthening traditional Ohlone foods and sharing them back with their communities, and educating the public of Ohlone culture through cuisine.

FoodPrint staff contributors:



Ryan Nebeker is the Research and Policy Analyst for FoodPrint, and works on understanding the impact of our diets on climate, water and soil. He holds an M.S. in Agriculture, Food and the Environment from The Friedman School of Nutrition Science and Policy at Tufts University.



Katherine Sacks is the Digital Content Manager for FoodPrint. She draws on her previous experiences as a chef and food editor to write about cookbooks, ingredients and food industry trends for FoodPrint and heads up FoodPrint's social media and communications planning. She has been on staff with Epicurious, Vice, and StarChefs, among others.

where

Visit <https://foodprint.org/what-youre-eating/> for more information, and subscribe to What You're Eating everywhere you listen to podcasts.

how

This show would not be possible without producer Nathan Dalton and the GRACE Communications Foundation.

Nathan Dalton is an audio producer and filmmaker. With longtime visionary storytellers The Kitchen Sisters, he produces the James Beard- and duPont-Columbia Award-winning series Hidden Kitchens for NPR's Morning Edition, and the Webby-winning podcast The Kitchen Sisters Present. He has created stories for TED, Pop-Up Magazine, and Radiotopia Live, and videos for social impact clients across the country. He spent much of his youth touring the country and playing music with a variety of bands, but these days he can be found wandering the farmer's markets and the library stacks of Berkeley, California, where he lives with his family.

accessibility

Transcripts of each episode will be made available on our website within a week of airing.

social

 @FoodPrintorg  @FoodPrintorg  @FoodPrintorg  @FoodPrintorg

