



New Podcast Episode:

Creative Culinary Couple Battle Climate Change

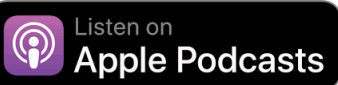
Greetings!



Karen Leibowitz and Anthony Myint made an impression in San Francisco long ago. It began with a pop up in the city's vibrant, immigrant-rich, Mission District. Mission Street Food evolved to become a unique restaurant within a restaurant that is now iconic: [Mission Chinese Restaurant](#).

Over the years and with several partners, they opened a number of noted restaurants in San Francisco and New York City, including Commonwealth and The

Perennial. The latter offered an explicit commitment to climate protection through its ingredients and management.



Yet, in a world full of great chefs and restaurant teams, perhaps their most important contribution has been their activism. They are pioneers in the charitable restaurant movement and important allies with those fighting hunger and the climate crisis. They operate the nonprofit Perennial Farming Initiative that includes the [Zero Foodprint Program](#). The program includes a list of chefs and restaurateurs that use the program's information and management tools to lower their emissions of greenhouse gases and even become carbon neutral. This program has impacted the Restore California campaign, which is an integral part of the state's climate

healing actions.

These actions are an example to the world, as Governor Gavin Newsom so [clearly demonstrated in his speeches](#) at the Climate Action Summit yesterday in New York City. California's desire to partner with Karen and Anthony and build off Zero Foodprint provides a way to greatly scale their impact. This dynamic couple's work was also recognized this year with the announcement that Anthony was the recipient of the 2019 [Basque Culinary World Prize](#), which includes a \$125,000 grant.



In today's Flipping the Table podcast, Karen and Anthony share their inspiring journey to create a creative program that will allow those eating in participating restaurants to directly fund farmers and ranchers who are capturing carbon in their soils in order to help end the climate crisis that threatens our common future.

We know you'll enjoy the program and begin to seek out the restaurants that are doing their part to heal the climate!

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Thank you!

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A Project of Roots of Change



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