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## ANNUAL REPORT 2021

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To our listeners and supporters,

We entered 2021 knowing that food radio was more important than ever. As the cracks in our nation’s food system became apparent, possibilities for systemic change also presented themselves. Our network used this critical time to develop new shows, strengthen our brand, and engage with our global community.

HRN’s hosts remained a constant source of inspiration; sharing impactful stories, collaborating on enlightening virtual events, and facing the challenges Covid presented with grit and resilience. It was a highlight to see hosts return to the studio for the first in-person recordings since March 2020. On HRN’s staff, Dylan Heuer stepped into the role of Communications Manager + Producer and Frank Mentesana joined the team as Head of Growth. We welcomed three new engineers, who are all alumni of the internship program. Our board gained marketing guru Lee Ann Daly as a member.

After two years in the making, it was a cause for celebration when HRN launched a new visual identity and website, making our brand and content library exponentially more agile and accessible. 2021’s accomplishments also included: onboarding our largest and most diverse cohort of interns ever, launching five shows, hosting three virtual events, winning three Taste Awards, and surpassing 20,000 Instagram followers. It is affirming to grow HRN’s reach and impact in our virtual world.

Our community did experience heartbreak this year when Anne Saxelby passed away in October. She was one of HRN’s first hosts, and created Cutting the Curd, a podcast celebrating everything about cheese which has been continuously produced on the network for over a decade. Current and former hosts of the series came together to honor her legacy and we encourage others to contribute to the Anne Saxelby Legacy Fund, providing training to young adults passionate about sustainable food systems.

The care, kindness, and impact of our community is always humbling. You keep HRN’s mission alive and thriving, so thank you.

Sincerely,

Caity Moseman Wadler
Executive Director
BOARD MEMBERS

LIZA HAMM
Board Chair
Veteran Journalist

BRANDON HOY
Location Partner
Co-Founder, Roberta’s

BRIAN KENNY
Hearst Ranch Beef

JULIE SHAFFER
Slow Food USA

AKIKO KATAYAMA
Host Representative
Japan Eats!

ESTHER TRAKINSKI
Professor

TODD RICHARDS
Chef, Restaurant Owner, Author

CHADWICK BOYD
Chadwick Boyd Lifestyle

PHIL WINSER
Silkstone Hospitality

LEE ANN DALY
Marketing and Media Executive

HRN STAFF

CAITY MOSEMAN WADLER
Executive Director

KAT JOHNSON
Communications Director

HANNAH FORDIN
Program Manager

MATT PATTERSON
Head of Audio Production

DYLAN HEUER
Communications Manager + Producer

FRANK MENTESANA
Head of Growth

ENGINEERS

ARMEN SPENDJIAN

KEVIN CHANG BARNUM

LIAM WERNER

HRN INTERNS

RESEARCH AND RADIO

MATAN DUBNIKOV

KARINA PENA-ANDREATOS

RYDER BELL

ANNA OAKES

ALICIA QIAN

SETH HARTMAN

CAROLINE FOX

ARMEN SPENDJIAN

HANNAH FULLMER

SASHA COHEN

MAYA BERNSTEIN-SCHALET

CAMERON BURGER

VY DUONG

PABLO ALVAREZ

BRIANA BRADY

ZOE DENCKLA

H CONLEY

WILL HARTMAN

SAM BURROS

JULIAN SMEDLEY

JUNI TERRY

ISAAC FURMAN

ELLIE KATZ

CHAPIN MONTAGUE

ANGIE FIKE

ANDREANA CHOU

AMANDHA SILVA

SARA MATHES

ENGINEERING

BRANDON FUTERNICK

MICHAEL EDWIN

DEVELOPMENT

AMELIA DAUBE

JULIA CHILD FELLOW

KELLY SPIVEY

FOOD EDUCATION FUND INTERN

LANNA GONZALEZ
OUR MISSION

To create a more sustainable, equitable, and delicious world by expanding the way eaters think about food.

ABOUT HRN

Heritage Radio Network is an independent nonprofit media network dedicated to enhancing people’s understanding of the role food plays in shaping our lives and the world.

Our platform amplifies the voices of current and emerging leaders and tastemakers with free, fair, food-focused content that supports our mission. We broadcast live news and programming, in addition to managing an extensive podcast archive where our listeners can explore thousands of hours of food and culture talk. We partner and collaborate with organizations and individuals that work to celebrate diversity, dissolve socio-economic barriers, promote sustainability, expose injustice and explore the pleasures food has to offer.
After two years of fundraising and planning, HRN is thrilled to unveil a new visual identity and website. It was an honor to work with iconic designers at Pentagram on this project, which will make it easier than ever to discover our podcasts and explore our 15,000-episode archive. Our new visual identity was created by Paula Scher and her team at Pentagram. Paula is one of the most influential graphic designers in the world. Her work includes designs for The Public Theater, MoMA, Shake Shack, and the NYC Department of Parks and Recreation. For this project she worked alongside Jeff Close who has designed for clients such as The New School, The Library of Congress, New Jersey Performing Arts Center, and many more. In 2012, he started the design podcast *Listen Close* and, in 2019, he founded and launched *Crust Magazine*, an online magazine that recognizes the collective meanings of our relationships and individual stories with food.

They sat down together with HRN for an interview about the process. Paula said: “The reality of the situation is that [HRN is] exactly the perfect type of client for us. You love what you make and what you do and you care about it and you want to be able to connect to your audiences. You wanted to make the site more accessible. You wanted to be able to have the public come to the site and search your archives. I mean, all the things you wanted to do about it and what you needed to do about it were right. They were the right ask. I think the tension is against the collective - which is the site - and the individuality of the podcasts. And what’s the right balance so that the audience can understand you and understand the individual pieces equally?”

Our new website was built by the intrepid team behind Knapsack, utilizing design systems to ensure future updates will be smooth and efficient. The patterns can be repurposed and reused without having to build from scratch, and there will be a clear source of truth to guide HRN’s work going forward.
Growing HRN’s Intern Program
Opportunities for the next generation of food storytellers

HRN’s internship program prepares college students and young professionals for careers in podcasting, media and beyond. Interns get hands-on job experience, and access to professional networking and cultural events. By the end of their 6-month commitment, every intern has a strong portfolio of published podcast segments, many of which they have pitched, researched, written and recorded for Meat and Three, HRN’s flagship news show.

Freed from the constraints of office and studio space, HRN has continued to grow our internship program in 2021. With 23 interns, we nearly doubled our cohort sizes in the fall and spring compared to preview years. We welcomed a diverse class of interns with students and young professionals joining our team from Spain, Brazil, California, New York and New Jersey. Without the chance to work remotely, some interns would not have had the opportunity to learn from and network with HRN’s community. Our staff has taken advantage of virtual meeting platforms to develop and implement a more formalized and robust series of workshops focused on audio editing skills, voiceover techniques, and approaches to interviewing.

In 2021, we also laid the groundwork to welcome two paid interns to our team in the summer of 2021 in partnership with the J Corps program at CUNY’s Craig Newmark Graduate School of Journalism and a matching donation from HRN’s board. Additionally, with funding from the Julia Child Foundation we recruited a fellow who worked on My Family Recipe throughout the fall and received a stipend of $2,500.

Using HRN’s flagship show as a tool and a platform, our intern team reported on cutting-edge stories about community responses to food insecurity and regenerative agriculture, explored how the hospitality business was reimagining itself, and looked at how food labels mislead consumers. The outstanding work that HRN interns did in 2021 earned the show Taste Award nominations for Best Food Program (online and streaming) and Best Filmed at Home Episodes or Film. Interns also reported and produced the first ever mini-series on Meat and Three, which took an exceptional amount of planning and research.
HRN developed 10 new series in 2021 and launched five shows. Released in 2021, **Fields** explores the untold stories of urban agriculture; **Pizza Quest** celebrates artisanship in all its forms; **My Family Recipe** shares cherished heirloom recipes and the stories behind them; and **Spill & Dish** hosts conversations with entrepreneurs that go beyond what you read on specialty food labels. We also released the trailer for **No Farms No Future**, a show that illuminates pressing issues faced by farmers and ranchers.

Our team laid the groundwork for 2022 releases as well. **Gastronomica** - a longtime guest host of **Meant to be Eaten** - will receive its own podcast feed early in the new year which will continue to hone in on where the academic field of food studies meets a public appetite for gastronomy and the culinary arts. **ShiftWork** and **Dyed Green** are likewise poised to launch in early 2022, introducing us to the workers and organizations leading a transformation in the hospitality industry and celebrating Ireland’s food and culture (beyond Guinness and potatoes), respectively. In the early stages of development are two more shows: **Everything's Better in Barryville**, which will use food as a gateway to understanding one Upstate New York towns’ evolving landscape and politics, and **The Culinary Call Sheet**, which focuses on making entryways into food media careers more accessible.

Many of these podcasts are the result of strategic collaborations with like-minded and complementary organizations. **My Family Recipe**, **Spill & Dish**, **ShiftWork**, **No Farms No Future** and **Gastronomica** are shows developed in partnership with Food52, The Speciality Food Association, The Restaurant Workers’ Community Foundation, American Farmland Trust, and **Gastronomica – The Journal for Food Studies**, respectively. Working with these partners creatively, as well as with regards to promotion has allowed HRN to grow our reach and increase our mission’s impact.
2021 TIMELINE
HRN’S YEAR IN HIGHLIGHTS

JANUARY >> *Fields* launches on HRN.

HRN offers free business memberships to BIPOC-owned food businesses.

*Meat and Three* celebrates episode 100 by kicking off the show’s first ever mini-series.

FEBRUARY >> HRN hosts orientation for spring interns.

MARCH >> HRN hosts a virtual book launch party for *The Twisted Soul Cookbook*.

Caity Moseman Wadler, HRN’s Executive Director, is a panelist for the event, Mission Critical: Redefining Purpose Amidst a Pandemic.

APRIL >> Together *The Speakeasy* and *Agave Road Trip* take home three Taste Awards for Best Food or Drink Podcast, Best Drink or Beverage Program, and Best New Series.

Buenlimón Radio premiers a mini-series in collaboration with Parsons School of Design’s Emigrant Food Futures class.

MAY >> HRN hosts virtual book launch parties for *Mezcal + Tequila Cocktails & American Cider*.

*Pizza Quest* launches on HRN.

JUNE >> HRN hits 20,000 Instagram followers.

JULY >> HRN celebrates a new visual identity and website.

HRN’s summer membership drive begins.

AUGUST >> The HRN studio re-opens for the first time since the pandemic began.

Dylan Heuer becomes HRN’s Communications Manager + Producer.

SEPTEMBER >> *My Family Recipe* - a collaboration between HRN and Food52 - is released.

OCTOBER >> Frank Mentesana becomes HRN’s Head of Growth.

Anne Saxelby, one of HRN’s original hosts, passes away.

NOVEMBER >> HRN curates “Food Week” on Stitcher featuring three curated collections on the homepage.

HRN’s holiday auction goes live.

DECEMBER >> HRN’s winter membership drive begins.

Carmen DeVito and Caity Moseman Wadler host a Youtube mini-series on winter gardening and edible gifts.

*Spill & Dish* launches on HRN.
2021 Lineup

NETWORK NEWS

CULINARY
LISTENERSHIP SPOTLIGHT
ANALYTICS & STATISTICS

PROGRAMMING
- 35+ Shows
- A focus on Covid-19’s impacts on food
- Expanding our lineup to include regional voices and stories
- Building partnerships and virtual events

EPISODE STATS
- 5 new programs added
- Over 1,000 new episodes
- > 16,000 archived episodes
- Estimated 200,000 monthly listens

HOW TO LISTEN
All of Heritage Radio Network’s episodes are available for listening on our website, desktop players, and mobile devices.

- WEB: Listen live to our web radio player or stream archived episodes from 16,000+ available past programs at HeritageRadioNetwork.org.
- DESKTOP: Download shows from our website, or use the iTunes player to download and manage your library of episodes.
- MOBILE DEVICE: HRN publishes to the Apple Podcasts app, Spotify, Stitcher, and many other mobile applications. Follow, download, and listen to all of our programs on your favorite platform.

PLATFORMS

LISTEN
HERITAGERADIONETWORK.ORG
Desktop & Mobile

PODCASTS
iTunes
Stitcher
Spotify
Overcast
+ your favorite podcast app

LISTENER DEMOGRAPHICS
HRN Listeners hail from over 100 countries around the world!

TOP CITIES
1. New York, NY
2. Chicago, IL
3. Los Angeles, CA
4. San Francisco, CA
5. Washington, DC

ENGAGE
SOCIAL
Twitter
Facebook
Instagram
EMAIL
Newsletter
EVENTS
BI-ANNUAL
MEMBER
DRIVES
In 2021 HRN continued to offer virtual events that engaged our community. We brought authors, entrepreneurs and chefs together with audiences across the country through online events. Each of these events was published as a podcast or Youtube video for the public to enjoy for free. Ticket holders for our book events received copies of the books with admission and in some cases could opt in for a beverage package to taste along.

American Cider Book Party and Tasting
May 2021

American Cider: A Modern Guide to a Historic Beverage by Daniel Pucci and Craig Cavallo is the first-of-its-kind. In a conversation facilitated by Beer Session Radio’s Jimmy Carbone, the authors dove into history and flavor. They were joined by Angry Orchard’s head cider maker Ryan Burk for myth-busting about this beverage and an interactive cider tasting.

Mezcal + Tequila Cocktails Book Party and Tasting
May 2021

Robert Simonson joined The Speakeasy’s Sother Teague for a conversation about his new book Mezcal + Tequila Cocktails. Attendees received a copy of the book and could purchase a kit to make three of the book’s recipes at home and sip along.

The Twisted Soul Cookbook Launch Party
March 2021

Chef Deborah VanTrece’s Kansas City roots, world travel, and celebrated culinary career have gifted her with a uniquely rich way with food—she keeps soulful recipes fresh and fun while honoring cultures, ingredients, and tradition. Speaking Broadly’s Dana Cowin chatted with Chef VanTrece about her new cookbook, The Twisted Soul Cookbook: Modern Soul with Global Flavors.
Hosts at Heritage Radio Network bring 35+ shows to the air every week. They create the compelling and trustworthy programming that listeners turn to for coverage on issues that matter. Their shows forge strong connections between their work as practitioners, educators, and industry leaders and a community of listeners. They’re also movers and shakers outside of the studio. Here is a taste of some of our hosts’ projects and accomplishments in 2021:

**Mariana Velasquez, Buenlimón Radio**

*Author, Colombiana: A Rediscovery of Recipes and Rituals from the Soul of Colombia*

A recipe developer and food stylist—whose work has taken her across the globe to work with clients like Michelle Obama and into the test kitchens of today’s most esteemed culinary publications—pays homage to her native country with this vibrant, visually stunning cooking, the first dedicated solely to Colombian food, featuring 100 recipes that meld the contemporary and the traditional.

**Vallery Lomas, Why Food?**

*Author, Life is What You Bake It*

Lawyer turned popular baking personality, Vallery Lomas debuts her first baking book named one of the best cookbooks of the year by *Boston Globe*, *Food Network*, and *The Washington Post*. Vallery’s “when life gives you lemons, make lemon curd” philosophy will empower legions of bakers and fans to find their inner warrior and bake their best life.

**Sother Teague, The Speakeasy**

*Chef-Bartender, Reserve by Amor y Amargo*

In 2021 The Michelin Guide added Reserve by Amor y Amargo to its ranks, writing: “For a fine drinking experience paired with food rather than the other way around, stop at this speakeasy, nestled within Amor y Amargo…Along with partner Ravi DeRossi, Sother Teague expanded this matchbox-sized bar to offer a tasting menu…focused on vegan cuisine.”
Our financial position in fiscal year 2021 enabled us to continue to weather the ongoing Covid-19 pandemic and expand the scope and scale of our organization, while delivering on our mission daily. Underwriting continues to represent the largest source of revenue for HRN, although grants and other large donations, as well as our membership program, remain significant.

The majority of network expenses in 2021 were directly attributed to the creation of our shows and supporting our ongoing program work. Our strong commitment to better serving our hosts, guests, and listeners has always driven our financial strategy.

Throughout the year we made strategic investments, including contributions to a reserve fund, to grow and strengthen the content, delivery, and reach of our programming, streamline operations and improve efficiency, and advance our position as a dynamic, mission-driven media organization.

In 2021, HRN launched our website overhaul and rebrand, which drew on several prior years of fundraising and planning. We expect this to support HRN’s continued growth for many years to come.
2021 PARTNERS
UNDERWRITERS, BUSINESS MEMBERS, AND GRANTS

FOUNDING SUPPORTERS
Cain Vineyard & Winery
Fairway Market
Hearst Ranch
Heritage Foods USA
Roberta’s
S. Wallace Edwards & Sons
TekServ
White Oak Pastures
Whole Foods Market

SUPPORTERS & BUSINESS MEMBERS
Angry Orchard
Brooklyn Grange
Burlap & Barrel
Cabot Creamery Cooperative
Charlito’s Cocina
Chemists in the Kitchen by LabX
Clementine’s Naughty & Nice
Creamery
Cowgirl Creamery
Diaspora Co.
Dr. Bronner’s
Eatingtools
El Guapo Bitters
Food52
Garden Cult
Gustiamo
Gulf of Maine Conservas
HotDish
Jacobsen Salt Co.
Jono Pandolfi Designs
Kermit Lynch
Kikuichi Cutlery
Kitchen Detail Print Shop
Kokoro
Lady Edison
Le Creuset
LEVO Oil
Lucy Park
Ludwig Coffee
Maine Crisp
The Mercer Hotel
The Mercer Kitchen
MisenBox
Momofuku

UNDERWRITERS
Angry Orchard
BentoBox
Comte
Diageo Bar Academy
Emmi Roth
Flask Fine Wine
Food52
Gardencult
Hearst Ranch
Maine Crisp
Monstruo de Agua
Pasa Agricultural Summit
Pennsylvania Hemp Summit
Route 11
Sombra
Square
Steward
Sweet Grass Dairy
Tabard Inn
TD Bank
Tock
Visit Ithaca
Washington Wine
Wisconsin Cheese

NY Distilling Company
Organic Growers School
Penguin Random House
Razza
Roberta’s
Sacred Agave
Shacksbury
Shaker & Spoon
Smithey Ironware
Ten Speed Press
Tuk Tuk Box
Vinegar Revival
Wine + Peace
Wisconsin Cheese
WORLDWIDE-SOBA, INC.
Yolélé

GRANTS
The Julia Child Foundation of Gastronomy and the Culinary Arts
New York City Department of Cultural Affairs
New York City Council Discretionary Fund
The Nell Newman Foundation

Additional support from: SBA Supplemental Targeted Advance, Shuttered Venue Operators Grant, Federal Paycheck Protection Program Loan Forgiveness, and Economic Industry Disaster Loan Forgiveness
Adam Riess
Akiko Katayama
Alex McLeod
Alfred and Eve Milanese and Michel
Allison Hamlin
Amanda Pittman
Andreana Chou
ANDREW CAMPBELL
ANDREW SOLOMON
Angela Madaras
Anna B’s Kitchen
Anne-Laure Vercollier
Autumn Garibay
B M
Barbara Knecht
Barbara Pryor
Barry Jacobs
Billie Lenke
Bradley Koehler
Brendan Sheairs
Bret Rosen
Brian J. Kenny
Bryan DiFrancesco
Bryan Wetherton
Caitlin Wadler
Caity Moseman Wadler
Camille Austin
Carl Schulkin
Caroline Fox
Caroline Schoneweis
Carolyn Curran
Carrie Williams
Cesare Casella
Chadwick Boyd Lifestyle
Charity Robey
Charles Dunlay
Chris Cirkus
Christina Mirra
Christopher Bunker
Christopher Hannah
Clarence King
ClearCOGS
Dana Cowin
David Crofton
David McTarnaghan
David Steinberg
Deborah Lang
Deborah Poulin
Deborah Rose
Diana Pittet
Dorothy Don
Doug Margerum
Douglas Milvaney
Eatingtools
Eden James
Edward Janik
Elba Rodriguez
Eliza Loehr
Elizabeth Lange
Ellen Bayer
Emily Luchetti
Esa Nickle
Esther Trakinski
Evelyn J Pine
Florence Matt
Food Karma Projects
Forever cheese
Francis Bissonnette
Fred Knight
Gary Spoto
Genett Mills-Miller
Gerald Strode
Giselle Lord
Gustiamo, Inc.
Hannah Fordin
Happy Hour History
Harold McGee
Jacie Meyer
James Patterson
Jane Widiger
Jason Lee
Jasper White
Jeffrey Mayes
Jennifer Leuzzi
Jeremy Hunter
Jessica Graves
jill degroff
Jimmy Carbone
Jody Adams
Joe Carroll
John Smith
Jordan Werner Barry
Julia O’Neal
Julie Shaffer
Kat Johnson
Kathryn Johnson
Kelly Phelps
Kevin McHugh
Kirk & Leslie Justus
Kirsten Dixon
Krishnendu Ray
Landon Neustadt
Laura Hall
Lauren Bradley
Linda Moseman
Linda Pelaccio
Liza Hamm
Lorilynn Bowles
Lou Bank
Louisa Kasdon
Lucy Saunders
M Rebecca Carr
Marion Nestle
Mat&Tia Raiford
Megan Shutes
Meredith Smith
Michael Mercurio
Michael Titus
Mike O'Connor
Morgan Tucker
Myiah Hutchens
Nancy Faris
New York Distilling Company
NNPR, inc
Pamela Gray
Pamela M Petrilla
Patrick Dooley
Patrick O'Sullivan
Paul Willey
Peter Farrell
Rachel Fisch-Kaplan
Radicle Wine
Renee Cafaro
Richard Owen
Rodney Benson
Romina Schnelle
Russ Cohen
Sally Walsh
Sarah Strong
Satoko Hoshino
Scott Muggleton
Sean McCarthy
Sebastian Quaade
Shai Fargian
Sigrid Tiedtke
Sombra Mezcal / Davos Brands
Stephanie Di Loreto
Stephanie Van Parys
Steven Satterfield
Stosh Janese Horton
stuart fleischmann
Sunny Rutten
Susan Lempert
Susan Moseman
Susan Nichols
Tad Pinney
The Anchor and Sail
The Bronx Beer Hall
Theodore Bayer
Tiffany Tseng
Todd Schulkin
Tom Metcalf
Tony Sachs
Veronica Tai
Walter Foster III
William Hansen
William Riess
Wyatt Crossin
Wythe Marschall
Yolele Foods Inc.
Yorm Ackuaku
Thank you for reflecting with us on 2021. In closing, we are proud to share with you a glimpse of our plans for 2022 and beyond.

WE ARE LOOKING FORWARD

We remain committed to being the world's leader in food radio as a platform that empowers eaters to cultivate a radically better world through transformative exchanges about food.

While we continue to deliver new and cutting-edge programming by raising awareness of the people and organizations who are changing the world and the food system, we see 2022 as a time to advance our mission of sustainability, equity, and deliciousness in the food world.

As we build on our solid foundation, we will explore and work towards expanding our reputation as leaders by continuing to grow and strengthen our internship program and broaden our event offerings. Committing to cultivating the next generation of food journalists, we prepare our interns to be stewards for an improved food system. We will expand the program with focus on diversity, equity and inclusion as well as career path focuses. Additionally, we aim to build a strong reputation for producing ongoing event series that are engaging, educational, and community building with the goal of growing the HRN network.

WHAT YOU CAN DO

Sign up for our newsletter and follow us on social media! We promise you don’t want to miss a minute of our urgent coverage of the state of food.

Signing up for our email newsletter is easy!

Show your support and become a member today.

HeritageRadioNetwork.org/Donate

To be part of our work as an underwriter, supporter, host, intern, or staff, please contact us at: Info@HeritageRadioNetwork.org
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