

Building relationships with reporters for outreach

Pam Kan-Rice, News & Information Outreach

February 20, 2020

UNIVERSITY OF CALIFORNIA Agriculture and Natural Resources

Agenda:

- Why we want to build relationships with reporters
- How to find reporters who cover your subject
- How to build a relationship with reporters
- What reporters want



Why should you work with news media?

Visibility

- Accountability
- Outreach & education
- Partnering
- Funding



Look for the name of reporters on stories about subjects related to your work.

Their contact information is usually next to their name or at the end of the article.



Establish yourself as a source

- Knowledgeable
- Credible Introduce yourself with your title and affiliation with UC Cooperative Extension or appropriate UC program
- Approachable
- Helpful

Connect with journalists



Following

Would you pay \$18 for a cup of **#coffee**? A growing number of California coffee farms are coming online and the beans are selling out. My newest article for **@NPRFood**





Pam Kan-Rice @UCANRpam

@helmerjodi Thanks for the follow & nice feature on California-grown coffee! If you'd like to know about other California crops, I'd be happy to help connect you with UC scientists.

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Ok people, how can it be that the tiny bit of my beach plum jelly left in the pot jelled beautifully, but the jars didn't set?



7:38 AM · Sep 8, 2019 · Twitter for Android

7 Likes						
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	Master Food Preservers of OC @mfpoc1 · 10h Replying to @TamarHaspel Hi! University of California Master Food Preservers here. How did you cook and process the jelly?					~
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Master Food Preservers of OC @mfpoc1 · 10h Replying to @TamarHaspel

Hi! University of California Master Food Preservers here. How did you cook and process the jelly?

Q1 t⊒ ♡2 ₫



Tamar Haspel 🥝 @TamarHaspel · 8h OOH! 4 c. beach plum juice, six c. sugar, bring to a hard boil for 2 minutes. Is there any way for me to save this?

Q1 t↓ ♡

Master Food Preservers of OC @mfpoc1 · 8h It's absolutely salvageable! A few more questions.

1. You didn't mention pectin, so I'm guessing none was added?

After pouring the hot juice/sugar mix into jars, did you process them in a water bath, or did you just cap the jars?

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Tamar Haspel 🤣 @TamarHaspel · 8h Forgot to say 2 tablespoons powdered pectin. And no water bath.



Master Food Preservers of OC @mfpoc1 · 3h First, refrigerate the unset jelly until you can reprocess it. It's definitely not shelf stable.

Second, here is the @NchfpUGA 's instructions for re-processing soft jelly. Use either a water bath or steam canner to safely finish your jelly.

nchfp.uga.edu/how/can_07/rem...

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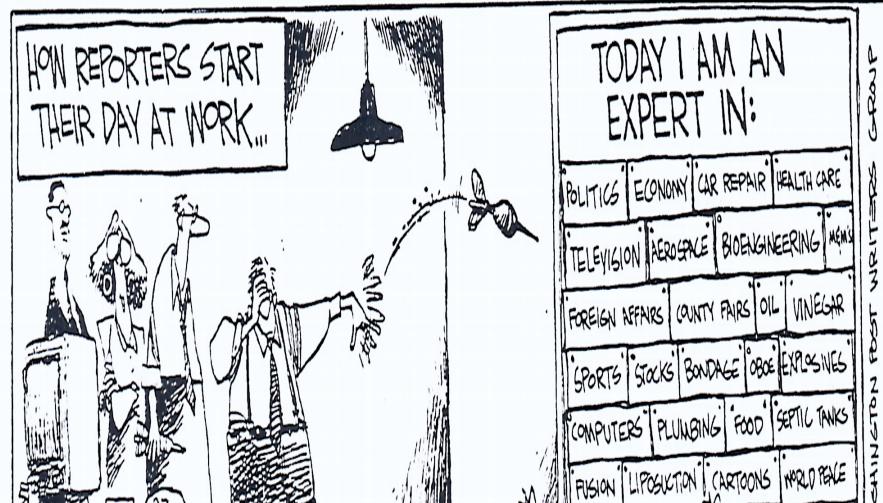
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Share background material

- Fact sheets
- Press releases
- Articles you've written on the subject
- Website addresses



Simply offering healthy options is not enough to motivate children to make healthy choices. Moreover, imposing restrictions rather than providing children with options to make healthy choices has long-term negative implications. With recent estimates of childhood obesity showing that approximately 32 percent of children are overweight or obese, it is clear a program that addresses multiple, obesity-related factors is necessary to successfully target this complex issue.

What has ANR done?

The Shaping Healthy Choices Program (SHCP) is a multi-component, schoolbased intervention composed of five components: 1) nutrition education and promotion, 2) family and community partnerships, 3) integration of regional agriculture, 4) foods available on the school campus, and 5) school wellness policies. Using pre- and post-test measurements, we determined if schools utilizing the program have improved student outcomes compared to controls.

As part of the program, a UC Davis and UC Cooperative Extension team provided 1) a standards-based curriculum with interactive classroom nutrition, garden, and physical activity education for fourth-grade students, 2) healthy cooking activities that link agriculture, food preparation and nutrition, 3) experiential nutrition and health-related activities at school events. 4) school garden technical support, 5) local grower and distributor connections to encourage regional sourcing, 6) support for increased fresh produce in the school cafeteria, and 7) the implementation of committees to integrate SHCP program activities into the school wellness initiatives. The Payoff



Two students planting in a Shaping Healthy Choices Program garden

School-based nutrition education program results in fewer overweight and obese children

Results provided a base for state and national dissemination of a school-based multi-component program to prevent childhood obesity. Preliminary analyses show that overweight and obese children participating in the SHCP in Sacramento County dropped from 56 to 38 Using school sites for the SHCP components allows students, families, school personnel, health partners, and community members to

cultivate excitement and acceptance of nutrition and health behaviors that positively impact the school environment and the community. The success of the SHCP to promote health and prevent obesity enabled participating schools to sustain lasting improvements for the

"My students shared things they learned about safe food handling and safety in cooking ... parents said their children want to help in "Parents shared with me that their children are voicing input on meals, and asking if they can add fruit to their salads." SHCP teacher

"I tried zucchini and yellow squash when I was little and didn't like it but more that

Engage a reporter

- Invite them to an event
- Offer to give them a tour
- Give them a new angle on a timely subject



The medium is the message

- **Television** visual, engaging
- Radio sound, create visuals with words
- Newspaper Visual, more detailed, in-depth
- Internet/blogs/ social media – Video, audio, photos, links



Advice from reporters







"Times are changing."

I spend a lot more time on social media than ever.

We find ideas and story tips in social media posts.



"Twitter is where I am often."

"I get story ideas there."



"If you're telling me about a field day or other event, e-mails with an attached Word doc or .pdf are still the best."

"Farm advisors who regularly update their social media this is a quick way to put that in front of me and keep me updated on stuff you think might interest me."





Camille von Kaenel

@cvonka Follows you

Covering the aftermath of the Camp Fire for @chicoer as a @report4america corps member. Previously @EENewsUpdates, @columbiajourn.



Camille von Kaenel @cvonka

From the journalist perspective, extension advisors are golden sources for local environment, agriculture and climate change articles.

🌇 Ag&Natural Resources 📀 @ucanr · 8h

Fewer UC Cooperative Extension advisors "means less capacity to do research to address local issues, and we're more spread out, trying to do more outreach," said Luis Espino @UCRice in #Butte County to @cvonka @ChicoER chicoer.com/2020/01/10/loc...

Local ag experts face budget constraints

chicoer.com

Camille von Kaenel January 10, 2020 at 4:00 a.m. Agriculture, Local News, News, Science, Top Headlines



Almond orchards begin to bloom near Durham on Wednesday, February 20. (Matt Bates --Enterprise Record)

Butte and Glenn counties have been going with

What is news?

Timely information that affects one's health, wealth, heart or mind

- Promoting economic prosperity in California
- Developing a qualified workforce for California
- Safeguarding abundant and healthy food for all Californians
- Protecting California's natural resources
- Building climate-resilient communities and ecosystems
- Promoting healthy people and communities
- Developing an inclusive and equitable society

Strategic Communications

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