

"You have the power to
protect your peace."

Frenchie@wbai.org



Host

Frenchie Davis

General Manager

Bob Hennelly

Program Director

Keziah Glow

INSIDE *the* CONVERSATION



Menu Themes:

- Cultural Heritage Feast
- Freedom and Resistance Menu
- Farm-to-Table Conversation
- Comedy & Comfort Food
- Global Fusion Dialogue

LETTER *from Frenchie*



Dear Friends,

As the host of What's Going On? On WBAI 99.5FM, I believe in the magic that happens when people come together over a table—not just to share food, but to share ideas. Throughout history, from the revolutionary gatherings of the Harlem Renaissance to courageous dinners in the fight against apartheid, meals have been the quiet stage where bold visions are born.

That's why I've created the TOP 5 Dinner Conversation Kit—an invitation for you to imagine your dream dinner guests, craft one powerful question for them and explore the answers you might receive.

My own table would include: James Baldwin, Kimberle Crenshaw, Dave Chappelle, Richard Pryor and Winnie Mandela. And my one question? “What does America need right now?” I can already imagine their answers—filled with truth, challenge, and hope.

In a time when division is louder than dialogue, the dinner table can be a place of courage, curiosity and connection. This kit is about reclaiming that space. Whether you're gathering with family, friends, or strangers, the conversations you spark can change how you see the world — and maybe how you shape it.

I invite you to use the Kit, host your own “Top 5” dinner and then share Your guest list and question with me. Who would you invite? What would you ask? And what truths do you imagine would be served alongside the meal?

Let's break bread, exchange ideas, and keep building the future —one conversation at a time.

Frenchie Davis

Your host in love and solidarity

TOP 5 *is Live*



Break out the good dishes!



The Purpose:

The goal is to bring together people (real or imagined) whose perspectives challenge, inspire, expand your thinking — and to focus the conversation on one compelling question.

Why it works: Throughout history— from the Harlem Renaissance salons to the White House dinners that shifted politics— sharing a table has been a catalyst for alliances, bold ideas, movements for change.



Step-by-Step

1. Choose Your 5 Guests
 - a. They can be living or deceased
2. Mix thinkers, artists, activists, comedians and historical figures
3. Pick your one question
 - a. The question should be big enough to open doors and provoke honesty
4. Set the Scene
 - a. Think about your table — intimate and candle-kit, or vibrant and bustling
 - b. Food that reflects your guests heritage or theme of the evening

Libations for the Conversations



Pairing Suggestions

South African Red Blend (alcoholic) pairs beautifully with robust, spiced dishes like bootie or stews.

Bourbon Old Fashioned (alcoholic): a nod to soulful storytelling, rich, smooth, and a little bold.

Ginger Hibiscus Cooler (nonalcoholic) floral, tart, and spiced — works with global fusion menus, vibrant in color and taste.

Caribbean Rum Punch (alcoholic) Tropical, layered, and conversation sparking — a toast to cultural blending and celebration.

Sparkling Cucumber Mint water (nonalcoholic) Crisp, hydrating, and palate cleaning for long, idea-filled conversations.

EXPLORING *our realities*

Suggested Questions



5 Thought provoking questions to get the dinner flowing:

If you could create one law that would stand for 100 years, what would it be?

What moment in history do you wish more people truly understood?

When was the last time you changed your mind about something important?

If tomorrow you had the platform to speak to the entire world for 10 minutes, what would you say?

What would you risk everything for?

*What song best describes your life's work?

