

THE FOOD FILM FEST



WOLFVILLE • NOVA SCOTIA • CANADA

DEVOUR!

THE FOOD FILM FEST

NOVEMBER 13-17, 2013

DEVOURFEST.COM



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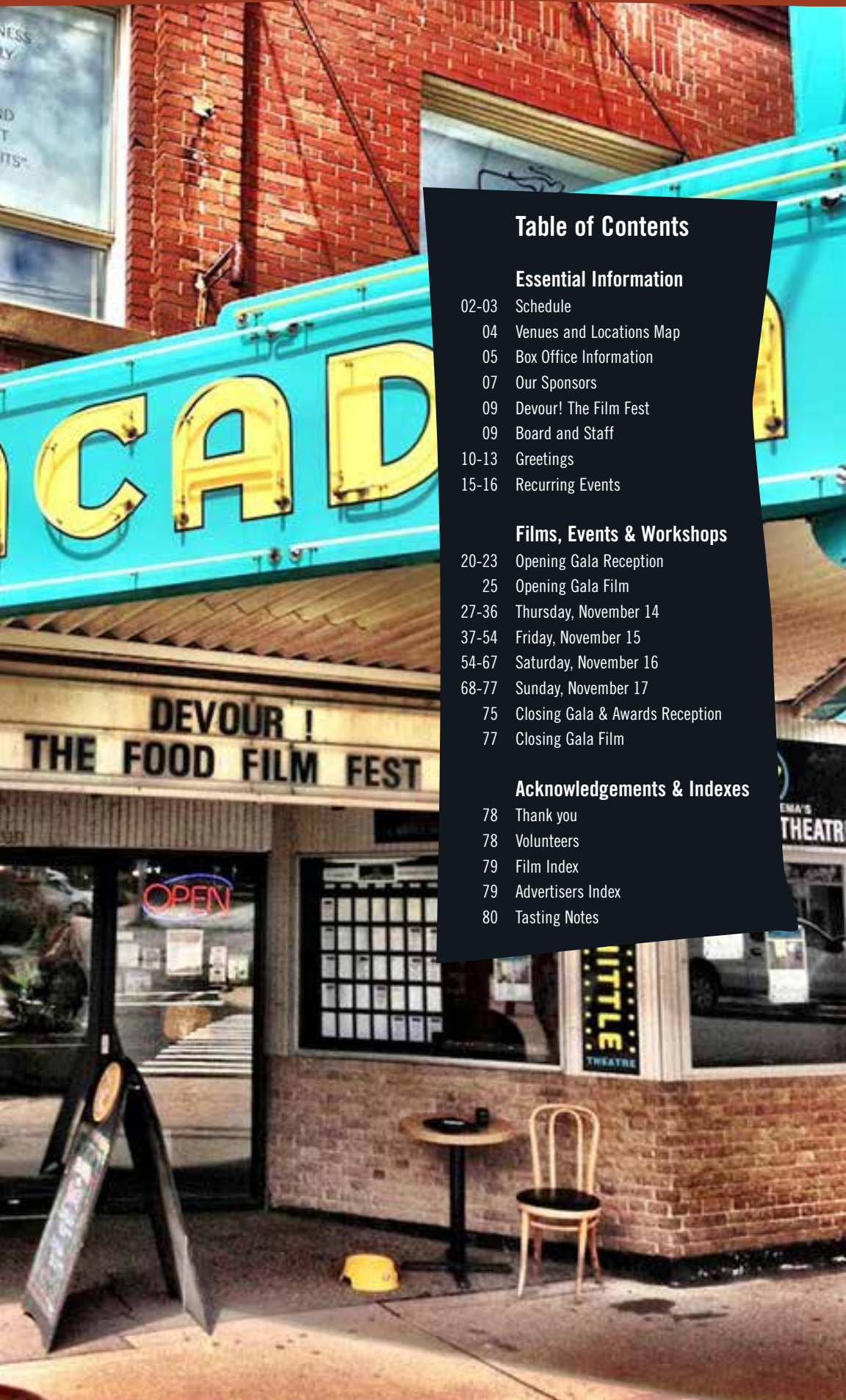


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Devour! the Food Film Fest Program Schedule

Wednesday, November 13th

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6:00PM-8:00PM	Fountain Commons, Acadia University	The Five Senses: Opening Gala Reception featuring Nova Scotian Chefs	Special Event	20
8:30PM	Al Whittle Theatre - Main	The Fruit Hunters (Opening Gala)	Film Program/ Special Event	25
12:00PM-12:00AM	The Merchant Wine Tavern & Library Pub	Devour! the Lounge	Special Event	15

Thursday, November 14th

2:00PM	Al Whittle Theatre - Main	More Than Honey	Film Program	27
4:00PM	Al Whittle Theatre - Main	Gone Fishing	Film Program	28
6:00PM-9:00PM	Town Centre Parking Lot	Select Nova Scotia Food Truck Rally	Special Event	31
6:30PM	Al Whittle Theatre - Main	Now, Forager	Film Program	32
8:00PM	Front and Central	Dinner with Michael Blackie & David Smart	Special Event	33
9:00PM	Al Whittle Theatre - Main	Devour! the Shorts!	Film Program	34
12:00PM-12:00AM	The Merchant Wine Tavern & Library Pub	Devour! the Lounge	Special Event	15

Friday, November 15th

10:00AM	Al Whittle Theatre - Studio	The Filmmaker: Pitching Food Content to Networks & Production Companies	Industry Session	37
10:30AM	Main Street Bus Stop	Wolfville Magic Winery Bus	Special Event	17
11:00AM	Corner of Linden & Main St.	All You Need is Cheese Express	Special Event	17
12:00PM	Acadia University	The Culinary Enthusiast: Nose-to-Tail Cuisine	Industry Session	39
12:30PM	Main Street Bus Stop	Wolfville Magic Winery Bus	Special Event	17
1:00PM	Corner of Linden & Main St.	All You Need is Cheese Express	Special Event	17
2:00PM	Acadia University	The Food Blogger: Food Photography	Industry Session	40
2:00PM	Al Whittle Theatre - Main	Women with Cows w/Lil's Meatballs	Film Program	41
2:10PM	Al Whittle Theatre - Studio	Canned Dreams	Film Program	42
2:30PM	Main Street Bus Stop	Wolfville Magic Winery Bus	Special Event	17
3:00PM	Corner of Linden & Main St.	All You Need is Cheese Express	Special Event	17
4:00PM	Al Whittle Theatre - Main	FoodPorn	Film Program	43
4:10PM	Al Whittle Theatre - Studio	The Rice Paddy w/Where the Water Settles	Film Program	47
6:30PM	Al Whittle Theatre - Main	The Last Shepherd	Film Program	47
7:10PM	Al Whittle Theatre - Studio	It's Five O'Clock Somewhere	Film Program	49
8:00PM	Privet House	Dinner with Scott Vivian & Jamie Smye	Special Event	51
9:00PM	Al Whittle Theatre - Main	Hey Bartender	Film Program	52
9:10PM	Al Whittle Theatre - Studio	Step Up to the Plate w/Fäviken	Film Program	53
10:00PM-2:00AM	Rafters Lounge, Old Orchard Inn	Cocktail Pop-Up Party	Special Event	54
12:00PM-12:00AM	The Merchant Wine Tavern & Library Pub	Devour! the Lounge	Special Event	15

Saturday, November 16th

pg.

8:30AM-1:00PM	Wolfville Farmers Market	The Devour! Cinema Brunch	Special Event	54
10:00AM	Al Whittle Theatre - Studio	The Filmmaker: Creating Culinary Content for the Web	Industry Session	55
10:30AM	Main Street Bus Stop	Wolfville Magic Winery Bus	Special Event	17
11:00AM	Corner of Linden & Main St.	All You Need is Cheese Express	Special Event	17
12:00PM	Acadia University	The Culinary Enthusiast: Seafood Inspired	Industry Session	56
12:30PM	Main Street Bus Stop	Wolfville Magic Winery Bus	Special Event	17
1:00PM	Corner of Linden & Main St.	All You Need is Cheese Express	Special Event	17
2:00PM	Acadia University	The Food Blogger: Recipe Writing	Industry Session	57
2:00PM	Al Whittle Theatre - Main	Himself He Cooks w/Sikh Formaggio	Film Program	58
2:10PM	Al Whittle Theatre- Studio	Bill W. w/Two Chips	Film Program	59
2:30PM	Main Street Bus Stop	Wolfville Magic Winery Bus	Special Event	17
3:00PM	Corner of Linden & Main St.	All You Need is Cheese Express	Special Event	17
4:00PM	Al Whittle Theatre - Main	Red Obsession w/How To Taste Vino Like a Sommelier	Film Program	60
4:10PM	Al Whittle Theatre - Studio	The Last Catch w/Do Not Blame the Sea	Film Program	61
6:30PM	Al Whittle Theatre - Main	Mussels in Love	Film Program	62
7:10PM	Al Whittle Theatre - Studio	Artisanal Shorts	Film Program	63
8:00PM	The Blomidon Inn	Dinner with Danny St. Pierre & Sean Laceby	Special Event	65
9:00PM	Al Whittle Theatre - Main	At Any Price w/The Slaughter	Film Program	66
9:10PM	Al Whittle Theatre - Studio	Kiss the Water w/Seasick	Film Program	67
12:00PM-12:00AM	The Merchant Wine Tavern & Library Pub	Devour! the Lounge	Special Event	15

Sunday, November 17th

10:30AM	Main Street Bus Stop	Wolfville Magic Winery Bus	Special Event	17
11:00AM	Corner of Linden & Main St.	All You Need is Cheese Express	Special Event	17
12:00PM	Acadia University	The Culinary Enthusiast: Modern Cuisine	Industry Session	69
12:30PM	Main Street Bus Stop	Wolfville Magic Winery Bus	Special Event	17
1:00PM	Corner of Linden & Main St.	All You Need is Cheese Express	Special Event	17
2:00PM	Acadia University	The Food Blogger: Food Styling	Industry Session	70
2:00PM	Al Whittle Theatre - Main	To Make a Farm w/Tea for Two	Film Program	71
2:10PM	Al Whittle Theatre - Studio	Enjoy Your Meal w/Impromptu	Film Program	72
2:30PM	Main Street Bus Stop	Wolfville Magic Winery Bus	Special Event	17
3:00PM	Corner of Linden & Main St.	All You Need is Cheese Express	Special Event	17
4:00PM	Al Whittle Theatre - Main	Slow Food Story w/Two Options	Film Program	73
4:10PM	Al Whittle Theatre - Studio	Make Hummus Not War	Film Program	74
6:00PM-8:00PM	Acadia Art Gallery	The Sweet Hereafter: Awards Presentation & Desserts Showcase	Special Event	75
8:30PM	Al Whittle Theatre - Main	Closing Film: The Pastry Chef w/Bittersweet	Film Program	77
12:00PM-12:00AM	The Merchant Wine Tavern & Library Pub	Devour! the Lounge	Special Event	15

WOLFVILLE



Devour! the Food Film Fest Tickets

Prices Per person. All taxes in. Subject to service fees through Ticketpro if purchased online.

Film Ticket	\$10
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Film Ticket - Seniors, Students, Fundy Film Society & Slow Food Members	\$8
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Packages

Dinner and a Movie: <i>Now, Forager</i> with Front and Central Dinner (limited)	\$105
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Dinner and a Movie: <i>The Last Shepherd</i> with Privet House Dinner (limited)	\$105
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Dinner and a Movie: <i>Mussels in Love</i> with Blomidon Inn Dinner (limited)	\$105
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Opening Night Bundle: The Five Senses Opening Gala Reception & <i>The Fruit Hunters</i>	\$70
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Closing Night Bundle: The Sweet Hereafter Awards Showcase & <i>The Pastry Chef</i>	\$30
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Industry Sessions Progressive Discount: Buy 1 at cost, Buy 2-get 5% discount, Buy 3-10%, Buy 4- 15%, up to 40% off for all 9 sessions	\$30
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Films-Only Rush Wristband: 5-Day Access to all films including Opening Gala film (subject to venue capacity)

Adult Films-Only Rush Wristband	\$50
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Student Films-Only Rush Wristband	\$20
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To see the complete program, visit www.devourfest.com.

Tickets for the festival's screenings and events are now on sale online via www.devourfest.com and www.ticketpro.ca. Tickets are available by phone at 1-888-311-9090.

Tickets are also available at all Ticketpro outlets in Nova Scotia, including Box of Delights Bookshop (466 Main Street, Wolfville), Wilson's Pharmasave (100 Station Lane, Kentville) and Video Difference (6086 Quinpool Road, Halifax).

Please note that Ticketpro outlets accept cash or debit only. Tickets will be available at the Festival Box Office at the Al Whittle Theatre (450 Main Street, Wolfville) beginning November 13th. For hours of operation, visit www.devourfest.com.

Wolfville is proud
to welcome

DEVOUR!

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wolfville.ca

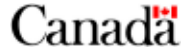
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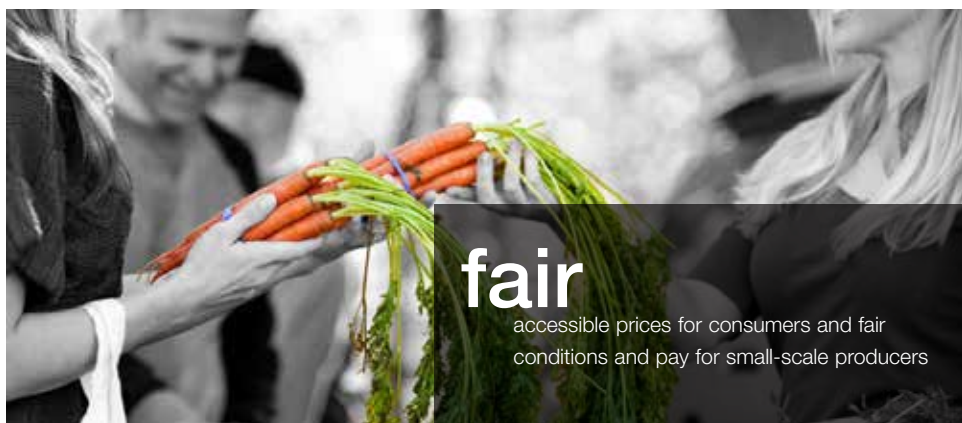
good

a fresh and flavoursome seasonal diet that satisfies the senses and is part of local culture.



clean

food production and consumption that does not harm the environment, animal welfare or our health



fair

accessible prices for consumers and fair conditions and pay for small-scale producers

Slow Food was founded in 1989 to counteract fast food and fast life, the disappearance of local food traditions and people's dwindling interest in the food they eat, where it comes from, how it tastes and how our food choices affect the world around us. We believe everyone must have access to good, clean and fair food.

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Devour! The Food Film Fest

Devour! The Food Film Fest is an international festival celebrating cinema, food and wine culture that takes place in the culinary epicenter of the province—Wolfville, Nova Scotia. The festival is managed by organizers Michael Howell & Lia Rinaldo and overseen by an advisory board made up of key players from the film, business & culinary sectors including honorary members director Robert Kenner (Food, Inc.) and actor/director Jason Priestley.

The annual event showcases some of the most engaging international documentaries, dramas, and short films that celebrate food on film, bring awareness of the impact of food, food culture and current food systems on our lives and educate and entertain through the lens of food. The Town of Wolfville is a magnificent setting with a number of historic theatres and unique local venues all within walking distance set against the beautiful backdrop of the Annapolis Valley, only one hour from Halifax.

Founded in 2009 by Slow Food Nova Scotia, the first festival took place at the historic Al Whittle Theatre in the centre of Wolfville. The Slow Motion Food Film Fest Society was formed in January 2013 and the now annual event has been rebranded as Devour! The Food Film Fest. Slow Food Nova Scotia remains a founding partner and the event is still produced with the support of Slow Food International. Devour! will continue to contribute knowledge toward improvement in our food systems locally and around the world.

Michael Howell is the founder of Slow Motion Food Film Fest, Co-Chair of Slow Food Canada, a former CAEA actor and director. He is currently a well-known, well-travelled chef (Tempestuous Culinary—tours of Italy) and for 10 years owned and operated the highly regarded Tempest Restaurant in Wolfville, NS.

Lia Rinaldo has been involved in the film industry for 20+ years, specifically working with the Atlantic Film Festival (AFF) for the past 22 years and serving as Festival Director for the past 12 years. She joined the Slow Motion team for the 2nd edition of the event and the board of Slow Food Nova Scotia in 2011.

At the end of 2012, Michael sold his restaurant and Lia left her full-time job at the AFF. These two passionate advocates of local food & film culture are committed to building Devour! into the top cultural and culinary tourism destination event in Eastern Canada.

Advisory Board

Leo Artalejo
Ann Bernier
Leo Christakos
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Brookes Diamond
Fiona Diamond
Roma Dingwell
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Craig Flinn
David MacLeod
Joe McGuinness
Robyn McIsaac
Bill Niven
Colette O'Hara
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Honourary Members

Jason Priestley
Robert Kenner

Staff Members

Michael Howell, Executive Director
Lia Rinaldo, Managing Director
David Jones, Event Development Consultant
Peter Jackson, Culinary Coordinator
Jill Delaney, Volunteer Coordinator
Simon Thibault, Festival Programmer
Robyn McIsaac, Marketing & Communications
Colette O'Hara, Marketing & Communications
Daphne North, Marketing & Communications
Katie Blaikie, Marketing & Communications
Julé Malet-Veale, Festival Photographer
Teresa Rooney, Accountant
Spectacle Group, Creative Agency
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www.acoa-apeco.gc.ca

Canada



A message from the Honourable Rob Moore, Minister of State (Atlantic Canada Opportunities Agency)

Welcome to *Devour! The Food Film Fest*

Culinary tourism is on the rise in Nova Scotia.

It's no surprise that this region, with its long tradition of harvesting delicacies from land and sea, is becoming a preferred destination for gourmets and connoisseurs of fine foods and wines. International visitors are making their way to the area to sample local fare from markets, vineyards and orchards.

Devour! The Food Film Fest is helping to expand that awareness and strengthen linkages between Nova Scotia and global food cultures.

Our Government, though ACOA, is proud to invest in *Devour! 2013*. This unique cultural experience attracts international visitors, supports existing local businesses and builds new industry relationships.

Our Government supports initiatives such as *Devour!* because they help build strong, vibrant communities and contribute to local economic growth.

Culinary tourism is fertile ground poised for continued growth — growth that will benefit communities such as Wolfville and surrounding areas for years to come.

I offer my best wishes for a successful festival.

Un message de l'honorable Rob Moore, ministre d'État (Agence de promotion économique du Canada atlantique)

Bienvenue au *Devour! The Food Film Fest*

Le tourisme culinaire est en hausse en Nouvelle-Écosse.

Pas surprenant que cette région, avec sa longue tradition de cueillette de spécialités de la terre et de la mer, devienne une destination de choix pour gourmets et connaisseurs d'aliments et de vins fins. En effet, les visiteurs internationaux s'y rendent pour déguster les produits locaux des marchés, des vignobles et des vergers.

Le *Devour! The Food Film Fest* aide à accentuer la tendance et à renforcer les liens entre la Nouvelle-Écosse et les cultures alimentaires du monde.

Notre gouvernement, par l'entremise de l'APECA, est fier d'investir dans le *Devour! 2013*. Cette expérience culturelle unique attire des visiteurs internationaux, appuie les entreprises locales et établit de nouvelles relations industrielles.

Notre gouvernement appuie les initiatives telles que le *Devour!* car elles aident à bâtir des collectivités fortes et dynamiques et contribuent à la croissance économique locale.

Le tourisme culinaire est mûr pour connaître une croissance soutenue, laquelle profitera aux collectivités comme Wolfville et les municipalités avoisinantes pendant de nombreuses années.

Je vous souhaite un festival couronné de succès.



Greetings from Jeff Cantwell Mayor of Wolfville

What a pleasure it is for me to welcome Devour! The Food Film Fest back to Wolfville!

I would extend a warm welcome to all those who have come to enjoy what will clearly be an entertaining, educational and epicurean delight over the next five days.

Building on past success with a vision to the future, dedicated people have worked hard to make this festival happen. I offer thanks to the Devour! The Food Film Fest organizers, partners and volunteers whose presence in our community is welcomed.

The Town of Wolfville is very pleased to once again be a major sponsor for this festival. We look forward to future partnerships.

Enjoy the festival! Enjoy Wolfville!



Greetings from Michael Howell Executive Director, Devour! The Food Film Fest

We at Devour! The Food Film Fest are delighted to welcome you to Wolfville and our Festival. This cinematic cauldron of food, wine and film, seasoned with great dining, significant industry workshops and finished with a “Sweet hereafter” of desserts and awards for great filmmaking is sure to keep you coming back year after year.

Wolfville is the culinary and cultural epicentre of Eastern Canada. Blessed with great location only one hour from Halifax, on the glorious Bay of Fundy, it is a haven from the hurry up world. Combine that with the presence of Acadia University, dynamic and engaged residents, and passionate support of arts and culture, our vision to become the “Sundance for Food Films” couldn’t be in a better place.

You will find food at every touchpoint during Devour!—whether on screen, in your hand or filling your belly, we hope that this collision of food and art will satisfy your every craving.

We have curated over 70 films for your viewing this year—from the gritty reality of “Canned Dreams” the ethereal “Now, Forager,” family dramas that explore the fundamentals of farming and Family—“At Any Price” or the reality and dichotomy of our food system “Nile Perch,” we have found films from around the world that will entertain and enlighten, mystify and move you profoundly. From Nova Scotia to Namibia this years films represent great cinematic art from all corners of the Globe. Our great Canadian chefs, visiting from other parts of this great country and from our own province will be inspired by the films to create great meals for your gustatory pleasure.

Welcome to Devour! and be prepared to Eat It Up!



Greetings from Lia Rinaldo Managing Director, Devour! The Food Film Fest

Welcome to the ultimate culinary and cinema mash-up!

You're about to enter a world where fork meets screen. Where chefs are inspired by what they have just seen and deliver it to your very plate. Where filmmakers have travelled to the farthest reaches of the planet to share the deeply personal stories of those who work the land, the sea, the kitchens, the vineyards... the Devour! program is chock-full of amazing films and great eats from some of the region's best, alongside a group of outstanding visiting chefs and filmmakers.

We culled through over 200 titles to come up with this program of 70 films from 20 countries around the world. This the first edition of our event with no retrospective programming—these are films fresh from the world's film festival circuit—Berlin, Tribeca, SXSW, Hot Docs, TIFF and other food film fests.

The parts that make us particularly excited are where tines chew through celluloid—three national chefs paired with three Wolfville chefs will create decadent five-course meals inspired by films in our program, our region's top chefs, market vendors, mixologists and food trucks will build decadent dishes & drinks throughout the five days inspired by their favourite films—we have put together a formidable program with something for every taste. Literally.

This year marks our first foray into industry workshops open to all, with a focus on The Culinary Enthusiast, The Food Blogger and The Filmmaker. Significant players from both industries are stepping off the big screen, the TV screen, the mobile screen, leaving the pages of their novels, cookbooks and blogs to share their experiences and knowledge that have put them where they are today—Kathleen Flinn of Cook Fearless, Bonjwing Lee of The Ulterior Epicure, Laurie Barnett of Zero Point Zero—to name but a few.

As you can imagine, a program of this scale does not come together without the tireless work of a league of people. On behalf of my Devour! partner-in-crime, Michael Howell and myself, we would like to thank our Advisory Board, event partners, staff, volunteers, participating filmmakers, chefs, producers, restaurants & industry members. We would also like to thank our families, friends and you—the audience!

A seed of an idea became a serious reality with the enthusiastic support from key partners early on. You would not be looking at this printed page without the Nova Scotia Department of Economic and Rural Development and Tourism, Atlantic Canada Opportunities Agency and Taste of Nova Scotia and their respective hard-working teams behind-the-scenes. This was very swiftly followed by what can only be described as a full embrace from the community of Wolfville and specifically the Town of Wolfville, Acadia University and countless other individuals and businesses. A very heartfelt thank you!

Prepare yourself for a veritable feast on screen and on your plate. Prepare for an attack on all five senses. Prepare to be full.



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We are passionate about promoting exceptional culinary experiences throughout Nova Scotia. That is why we are thrilled about supporting DEVOUR! The Food Film Festival.

tasteofnovascotia.com



DEVOUR!

THE FOOD FILM FEST

RECURRING EVENTS

Devour! The Food Film Festival program features five jam-packed days of food and film. Participate in these exciting events which are recurring throughout the week. Each showcases the beauty of Nova Scotia's Annapolis Valley as you savour the excellence of local and international wine, food and film.



Devour! the Lounge

Wednesday, November 13; Thursday, November 14; Friday, November 15; Saturday, November 16; and Sunday, November 17
The Merchant Wine Tavern and Library Pub, 12:00PM - 2:00AM

For five days, the Merchant Wine Tavern and Library Pub will be THE fest hang out, your home away from home. Before or after a movie, join other festival delegates for a drink, a snack and some lively movie discussion.

Free entry with a ticket stub or badge.



Savour Canadian Cheeses

Cheese Notes

<p>Bella Casara Ricotta Cheese Quality Cheese Inc. Vaughan, Ontario qualitycheese.com</p>	<p>Quality Cheese represents the fourth generation in a family tradition of cheesemaking. The Bella Casara Ricotta made history in the 8th edition of the Canadian Cheese Grand Prix as the first fresh cheese and the first Ontario cheese to be given the title of Grand Champion. The creamy texture and milky aroma create a Ricotta that is refined, delicate and well-balanced.</p> <p>Winner, Fresh Category and Grand Champion, 2013 Canadian Cheese Grand Prix.</p>
<p>Avonlea Clothbound Cheddar COWS Inc. Charlottetown, PEI cowscreamery.ca</p>	<p>Originally Cheddar was made in wheel shapes wrapped in cheesecloth. Armand Bernard is reviving this tradition, following the style of great English farmstead Cheddars. Made from raw Holstein cow milk, which is then thermalized and aged for 14 months in carefully monitored temperature and humidity conditions. The aroma and flavour is uniquely PEI, reminiscent of fresh unwashed potatoes, grassy yet both sweet and tangy on the finish.</p> <p>Winner, Aged Cheddar (1-3 years) Category, 2013 Canadian Cheese Grand Prix.</p>
<p>Applewood Smoked 2 Year Old Cheddar COWS Inc. Prince Edward Island Charlottetown, PEI cowscreamery.ca</p>	<p>COWS Creamery has been making award-winning cheddars since 2006. Their newest creation, Applewood Smoked 2 Year Old Cheddar, is naturally smoked for 8 hours to create a rich cheese with a smooth creamy texture and smoky aroma. The distinctive PEI flavour of this thermalized milk cheese is derived from the proximity to salt water along with the iron-rich red soil of the island.</p> <p>Winner, Flavoured cheese with Added Non-Particulate Flavouring, 2013 Canadian Cheese Grand Prix.</p>

Note: Most of these cheeses are available in Sobeys, Superstore, Co-op and specialty stores in the region and one can also use the cheesemakers’ websites to locate.



Presented by
Dairy Farmers of Canada



For recipes, visit allyouneedischeese.ca



Wolfville Magic Winery Bus

Friday, November 15; Saturday, November 16; and Sunday, November 17
Main Street Bus Stop, 10:30AM, 12:30PM & 2:30PM

A great opportunity to board the Wolfville Magic Winery Bus for a new experience offering you a TASTE of what the full tour is like each year. Take a moment to immerse yourself in the rich cultural and culinary connections this place has with Acadiens at The Landscape of Grand Pre View Park, savour the wines that are achieving international acclaim at Domaine de Grand Pre Winery and Gaspereau Vineyards all while in the comfort of a guided, traditional British Double Decker bus. Spectacular scenery from every window, gives you a TASTE of why we love it here!

\$20.00 per guest, 50 seats available per trip

Sponsored by:



All You Need is Cheese Express

Friday, November 15; Saturday, November 16; and Sunday, November 17
Corner of Linden & Main Streets, 11:00AM, 1:00PM & 3:00PM

Our express bus to Fox Hill Cheese House where you will enjoy a visit to Nova Scotia's most prominent Fromagerie, tastings of both local and award-winning cheeses from across Canada curated by Canadian Cheese Grand Prix Jury Chairman Phil Bélanger. Local artisanal beers from Sea Level Brewing and ciders from Tideview Ciders accompany the cheeses. Enjoy the views of beautiful Starrs Point on the return trip to Wolfville (round trip 1.5 hours).

\$20.00 per guest, 14 seats available per trip

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Winery Bus with
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THE PORT
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PORT WILLIAMS, NOVA SCOTIA



FILMS, EVENTS & WORKSHOPS





The Five Senses: Opening Gala Reception hosted by Bob Blumer and featuring Nova Scotian Chefs

Wednesday, November 13, Fountain Commons, Acadia University, 6:00 - 8:00 PM

We kick off Devour! with The Five Senses Opening Gala Reception hosted by Bob Blumer, where twelve of Nova Scotia's finest chefs come together to create a feast for the senses in celebration of cuisine and cinema at Acadia University's Fountain Commons.

\$50.00 per guest

Sponsored by:





Bob Blumer (chef, artist, producer and television host)
 Lewis Acker (The Port Pub and Bistro)
 Phil Bélanger (Dairy Farmers of Canada)
 Craig Flinn (Chives Canadian Bistro & 2 Doors Down)
 Mark Gray (The Brooklyn Warehouse)
 Dennis Johnston (of Fid Resto fame)
 Matt Krizan (Mattheus Bistro)
 Jason Lynch (Le Caveau)
 Jeffrey MacNeil (Luckett Vineyards)
 Mike McKinnon (Acadia University)
 Martin Ruiz Salvador (Fleur de Sel)
 Frédéric Tandy (Ratinaud French Cuisine)
 Chris Velden (Flying Apron Cookery)

Bob Blumer

Culinary adventurer, chef, artist, and seven time Guinness World Record holder, Bob Blumer is the creator and host of the television series *Surreal Gourmet*, and *Glutton for Punishment*, and co-executive producer and host of *World's Weirdest Restaurants*. His shows air in over twenty countries world-wide.

As a chef, Blumer transforms ordinary ingredients into wow-inspiring dishes through simple cooking methods and whimsical presentations that have become his culinary trademark. He is the author of six acclaimed cookbooks. *Publishers Weekly* summed up his most recent book *Glutton for*

Pleasure as “equal parts memoir, lavish art book, multi-genre soundtrack, and culinary tour de force.”

When he is not traveling for work or pleasure—which is most of the time—the transplanted Canadian cycles daily in the canyons near his home in the Hollywood Hills, doing his best to stay in shape for his next big adventure.

Lewis Acker

Lewis Acker has been with The Port Pub and Bistro from the very beginning. His cuisine is based on creating quality food for a relaxed atmosphere, while complimenting the fine beer from Sea Level Brewery.

Chef Acker comes from a family of restaurateurs, growing up helping his parents working in their restaurants. He went on to study culinary arts at Akerley campus in Halifax and then worked at Paddy's Pub under Chef Michael Carrol and then later at Blomidon Inn in Wolfville, under Chef Sean Laceby. He later became Sous Chef under Chef Peter Welton at The Port Pub and has since taken the helm. Chef Acker enjoys being creative with local products and always strives for excellence in his craft.

Phil Bélanger

A well-known food gourmet and cheese expert Phil has been a part of the Canadian Cheese Grand Prix since its inception in 1998, and Chairman since 2009. He has had a distinguished career in the Atlantic agrifood industry and currently is senior consultant for Post-Secondary Education, Training and Labour for the province of New Brunswick and chairman of La Confrérie de la Chaîne des Rôtisseurs for the New Brunswick chapter, as well as an independent consultant in hospitality and tourism. His passion for Canadian cheese has kept him roaming the country in search of new jewels in the world of cheese.

Craig Flinn

Craig graduated in 1997 from the Culinary Institute of Canada following a Bachelor of Arts degree in geography from Saint Mary's University. His apprenticeship began in 1996 when he met and worked with Chef Michael Smith at The Inn at Bay Fortune on Prince Edward Island. He continued his apprenticeship over the next 4 years in Europe, Canada, and the U.S., most notably at the famous Savoy Hotel in London, England.

Craig opened Chives on December 4th, 2001. Since then the restaurant has been a solid supporter of local food producers. The restaurant menus are based on seasonal produce from local farmers, artisan cheese and meat producers, and sustainable seafood with the core menu changing every 6 to 8 weeks.

In November of 2012 Craig was awarded the Gary MacDonald Culinary Ambassador of Nova Scotia Award,

an honor he is immensely proud of. In Spring 2013 he opened his second restaurant called Two Doors Down located next to Chives on Barrington Street in Halifax. Craig is currently writing his fourth cookbook that is due to be released in 2014.

Mark Gray

Born in Halifax, Mark has been in the kitchen since age 16. He started washing dishes at Il Mercato in Bedford, NS, under Chef Maurizio Bertossi & Martin Ruiz Salvador. Once he graduated from high school, he moved out west to Canmore, Alberta where he became Sous Chef at The Drake Inn, and also worked under Chef Michael Lyon at The Wood Steakhouse.

Moving back to Halifax in 2009 at age 20, Mark took the Executive Chef position at The Hilton Garden Inn. After 9 months, he decided to take a step back to continue to learn the craft and started working under Chef Graeme Ruppel at The Brooklyn Warehouse. While at Brooklyn, he completed the Culinary Arts program at Nova Scotia Community College and also earned his Canadian Red Seal certification. Finally, in 2011, at age 23, he took command of The Brooklyn Warehouse and has been working his way into the culinary scene ever since.

Dennis Johnston

Born in the UK of Nova Scotian parents Dennis grew up surrounded by his family's gardening, pickling and preserving. Cooking with his parents and grandmothers began at a very young age. The smells and flavours of the kitchen left a big impression on him. He moved back to the UK at the age of 17 and through a series of events ended up apprenticing with the Roux Brothers in London and in Brae and with Anton Mossimann at the Dorchester. After travelling and working through Europe, he moved back to Montreal where he worked for 20 years with the constant dream of being able to open his own restaurant with his own philosophy. In the early eighties he became interested in heritage varieties of vegetables and the concept of a restaurant being completely self sufficient locally. After moving back to Nova Scotia in 1999, the seed of an idea began to grow and he opened restaurant FID with his wife, Monica, with the mantra of being local, sustainable and ethical. Working directly with the farmers, foragers and fishermen, Dennis began using heritage varieties of fruits and vegetables, sustainable fish species and the concept of nose to tail butchery in using whole animals. After winning numerous local awards over the years and being named as one of the top 50 restaurants in Canada by Macleans magazine in September 2012, Monica and Dennis decided to close FID and take a little break before moving on to other projects.

Matt Krizan

For as far back as his memory can carry him, Matthew Krizan remembers cooking. In his mother Anna's

kitchen, on the large tile countertop, Matt would sit near the window over looking the communal back yard in the complex they lived in Bratislava, Czechoslovakia. There he would observe the Slovakian and Hungarian dishes created by Anna and her mother. The smells of onion, paprika and chicken filled the kitchen where Matthew learned to love food. This natural inclination to cook brought Matthew to graduate from Le Cordon Bleu Paris Cooking School in London, England.

He carried on his career working in high quality kitchens in Nova Scotia and Ottawa until moving to Iqaluit. After living in Canada's North for nearly a decade Matt decided it was time to open his own restaurant making the food he loves. He was drawn back to the abundance of the Maritimes. Working with Nova Scotia's farmers and fishermen, Mateus Bistro delivers fresh and exciting dishes using local produce, heightened with a European style. Following the seasons, Matt creates new menus to suit each harvest.

Jason Lynch

Le Caveau is located in the Annapolis valley where Jason grew up on a poultry farm. Having grown up on a farm in a rural farm community, product and quality were always important to him. After working in Toronto and Ottawa while attending Le Cordon Blue the opportunity to move back to Nova Scotia and train with some of Canada's best restaurateurs, David Barrett, Nicholas Pierce and their Chef Werner Bassen. He took the chance and moved back to the Annapolis Valley where he has dedicated himself to working with local farmers, meat purveyors and fish mongers to build a supply chain that would be able to supply the majority of the product he would need to run his restaurants. His food reflects the care and passion for good clean product. His philosophy goes beyond nose to tail, Using all of the ingredients before him with in a season.

Jeffrey MacNeil

A Maritimer by birth, Jeff honed his kitchen skills with chefs in both Toronto and Australia before returning to the East coast. Since opening in 2010, he has led the kitchen at Luckett Vineyard's Crush Pad Bistro as well as being the driving force behind the in-house catering for the Barrel Cellar room. His platform focuses on fresh and local products and adding innovative techniques to classic dishes.

Mike McKinnon

Corporate Sector Chef Chartwells Canada (Compass Group Canada): Current; Executive Chef Acadia University: Current; Executive Chef Westin Nova Scotian Hotel (Starwood Hotels), Delta & Canadian Pacific Hotels; 2013 CCUFSA Competition Silver Medal: Culinary Institute of Canada Prince Edward Island; 2012 CCUFSA Competition Silver Medal: Algonquin Culinary College; 2010 CCUFSA Competition Silver Medal: Newfoundland; 2010 CCUFSA People's Choice winner: Newfoundland; 2008 Chef Masters Competition

Winner: Toronto, Canada; In 1997 was Star Chef of the year with Canadian Pacific Hotels; In 1999 was gold medal winner of the Catering Challenge at the Halifax Discovery Center; In 2001 took part in the World Westin Culinary Challenge in Atlanta, Georgia, USA, and Placed Third; In 2001 completed the Professional Chef Associate degree Program at Johnson & Wales Culinary University in Providence, Rhode Island, USA.

Martin Ruiz Salvador

Martin Ruiz Salvador was born and raised in Nova Scotia. Martin is co-owner and chef of Fleur de Sel with his wife Sylvie. Martin's journey began in the two-year Le Cordon Bleu Program at the Scottsdale Culinary Institute in Arizona; then a year apprenticing in Dublin's Michelin-starred Commons Restaurant. With a desire to hone his skills and mastery of French cooking, Martin then moved on to the source...the culinary Mecca of Lyon...where he did back-to back stints at Michelin 2 starred Restaurant Lyon de Lyon with Chef Jean-Paul LaCombe, followed by an inspiring term at Caro de Lyon under the tutelage of renowned Chef Frédéric Côte. Before returning home to Canada, Martin explored the culture and culinary traditions of Marseilles and Corsica, experiences that have influenced his own cooking style.

Martin has harmoniously melded his classical French training with his own Nova Scotian roots and locale. He specializes in local seafood and using whole animals. With his Spanish heritage, he is a lover of eating and making fine charcuterie as well as the salting, smoking and curing of fish.

Frédéric Tandy

Born in Limoges, Frédéric Tandy studied and worked in kitchens all over France before coming to Canada in 2002. In 2010, he opened Ratinaud French Cuisine, Nova Scotia's only artisanal Charcuterie. The shop features expertly prepared, hand-made charcuterie with seasonal and local ingredients. Ratinaud hosts "The Kitchen Table", an immensely popular series of intimate dinners held at the shop. Ratinaud's charcuterie can also be found at many of Nova Scotia's best restaurants.

Chris Velden

Chef Chris Velden is a Certified European Master Chef with over 35 years of Culinary Experience working and teaching in Europe, the U.S. and across Canada from the West Coast to the East Coast. He is co-owner of The Flying Apron Cookery, a Local Food focused company that provides Culinary Education & Events, Private Catering and produces Locally sourced Frozen Entrees along with a Gourmet Pantry product line. Chef Chris is passionate in growing new farms and farmers in Nova Scotia through the use and promotion of Local Food Ingredients. This passion and determination for Sustainable, Honest Food shines through from every Jar of Jam he produces to every menu he serves.

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The Fruit Hunters - Opening Gala Screening

Wednesday, November 13, Festival Theatre, Acadia University, 8:30 PM

Hunting for wild game is child’s play compared to hunting for fruit. Rare durian that stink of sewers yet taste of custard, and miracle berries that turn sour into sweet. Filmmaker Yung Chang introduces viewers to a devoted few who spend their days hunting down the rare, the forgotten and the most elusive fruits in the world.

Canada, 2012, 95 minutes	
Director	Yung Chang
Distributor	Kinosmith
\$25.00 per guest	



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More Than Honey

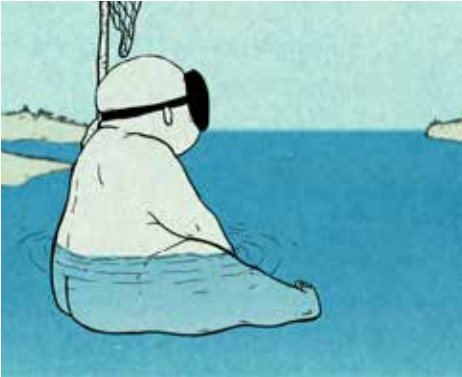
Thursday, November 14, Al Whittle Theatre-Main, 2:00 PM

We've seen a lot of bee films, so you have to trust us when we say, you haven't quite seen THIS bee film. Over the past fifteen years, numerous colonies of bees have been decimated throughout the world, but the causes of this disaster remains unknown. Depending on the region of the world, between 50%-90% of the bees have simply disappeared. Beautifully shot with some outstanding macro work, we are exposed to some extraordinary bee happenings and the people working to solve this global crisis. This film has just been submitted for the Oscar nominations in the Best Foreign Language Film category.

Switzerland/Germany/Austria, 2012, 95 minutes

Director Markus Imhoof

Distributor Films Boutique



Seasick

Thursday, November 14
Al Whittle Theatre-Main, 4:00 PM

A thoughtful little pen and ink animation contemplating a moment in the sea. One most of us have experienced.

Canada, 2013, 3 minutes	
Director	Eva Cvijanovic
Distributor	Furka Films



Lobster Fishing

Thursday, November 14
Al Whittle Theatre-Main, 4:00 PM

The lobster on your plate may have been caught by Victor Thibault of Meteghan, Nova Scotia.

Canada, 2012, 4 minutes	
Director	Alexandre Lampron
Distributor	Canadian Council of Professional Fish Harvesters



Sumo Roll

Thursday, November 14
Al Whittle Theatre-Main, 4:00 PM

A sumo wrestler walks into a sushi joint. He challenges the chef to a showdown. Who will be victorious?

USA, 2013, 4 minutes	
Director	Jay Kim
Distributor	Jay Kim



Oyster Harvesting

Thursday, November 14
Al Whittle Theatre-Main, 4:00 PM

Oysters are known to inject passion into your life, but we think it's partially due to the person who plucked it from the waters, especially in Bedeque, PEI.

Canada, 2012, 3 minutes	
Director	Alexandre Lampron
Distributor	Canadian Council of Professional Fish Harvesters



Nile Perch

Thursday, November 14
Al Whittle Theatre-Main, 4:00 PM

Lake Victoria supports Africa's largest inland fishery to a fault. Nile Perch was a non-indigenous fish species introduced into the lake in the late 1950s and has altered the freshwater ecosystem. Fishermen move through a complex network of middlemen, transporters and packaging factories. In the end all that is left is bones.

Uganda, 2013, 17 minutes

Director Josh Gibson

Distributor Josh Gibson Productions



Crab Fishery

Thursday, November 14
Al Whittle Theatre-Main, 4:00 PM

Jeff Vollant and the crew of his ship Chasseur d'écumes are a feisty bunch from Malotienam, Québec, and when it's time to start catching crab, they know how to get the task done.

Canada, 2012, 5 minutes

Director Alexandre Lampron

Distributor Canadian Council of Professional Fish Harvesters



Well Fished

Thursday, November 14
Al Whittle Theatre-Main, 4:00 PM

Grace and Fallon are an anomaly on a fishing boat. They aren't just working the lines and the traps to make money. This is the beginning of their careers, a continuation of a long tradition in their families, and in Nova Scotia.

Canada, 2013, 20 minutes

Director Corrine Dunphy

Distributor Corrine Dunphy



Do Not Blame the Sea

Thursday, November 14
Al Whittle Theatre-Main, 4:00 PM

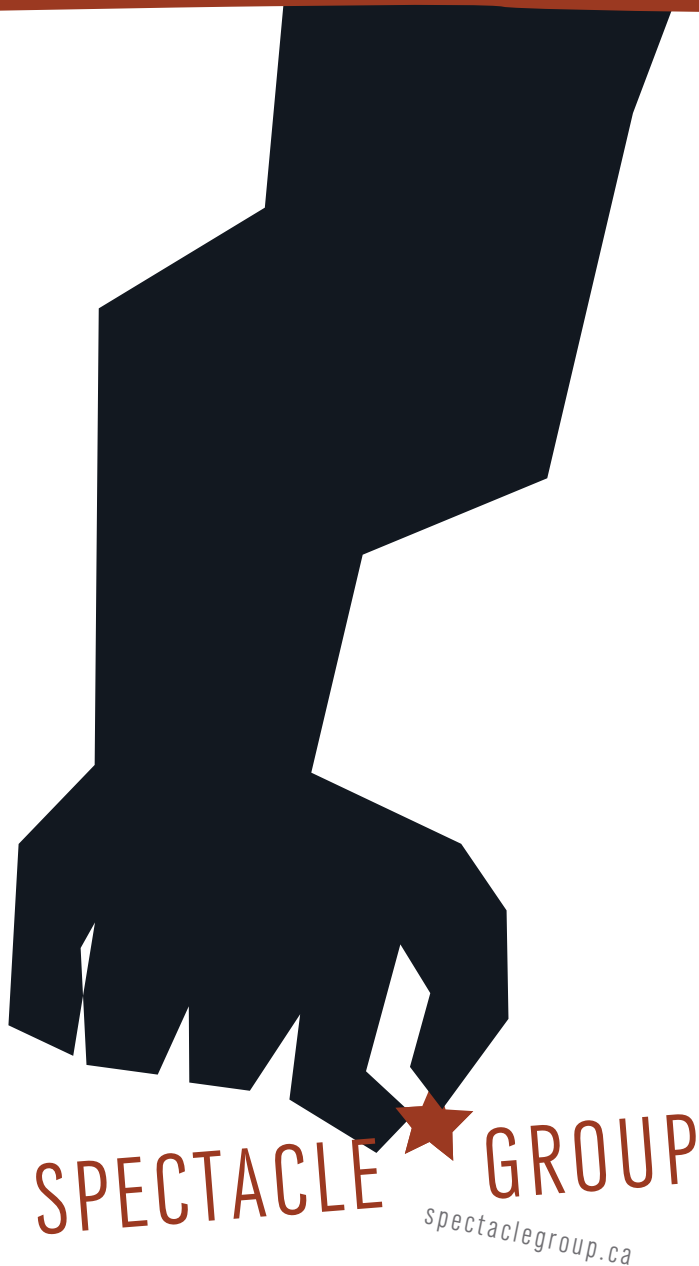
The sea taketh and the sea gives back, a family fishes against the elements.

USA, 2013, 5 minutes

Director Daniel Klein, Mirra Fine

Distributor The Perennial Plate

THURSDAY, NOVEMBER 14



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Select Nova Scotia Food Truck Rally

Thursday, November 14, Town Centre Parking Lot, 433 Main Street, 6:00 - 9:00 PM

Presented by Select Nova Scotia, the hottest food rage in North America hits the streets of Wolfville with fast, delicious accessible food for all from Halifax Food trucks—Nomad Gourmet, Tin Pan Alley and The Food Wolf.

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A close-up shot of two hands, one in a plaid shirt and one in a pink sweater, holding a bunch of fresh orange carrots with green tops. The background shows a kitchen sink and a window.

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A wooden cutting board with various fresh vegetables including carrots, a tomato, a cucumber, and a head of cabbage.A gingerbread cookie shaped like a Christmas tree, decorated with white icing dots, sitting next to a metal cookie cutter in the same shape.

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INSPIRATION FOR
DINNER WITH

MICHAEL BLACKIE
& DAVID SMART

Now, Forager

Thursday, November 14, Al Whittle Theatre-Main, 6:30 PM

Foraging for plants, herbs and mushrooms is an exercise in knowing where to look, finding the right places where the conditions are just right. It's dependent on luck, both good and bad. In *Now, Forager*, Lucien and Regina's relationship echoes this idea as the off-the-grid forager duo learn to look at themselves and their relationship and try to find the best place for their love and themselves.

Now, Forager is the inspiration for tonight's dinner at Front and Central with chef Michael Blackie (NEXT Food, Ottawa) and David Smart (Front and Central, Wolfville), See page 33 for details.

USA, 2012, 93 minutes	
Director	Jason Cortlund, Julia Halperin
Distributor	New Europe Film Sales



**INSPIRED BY
FILM**

NOW, FORAGER

Dinner with Michael Blackie (NEXT Food, Ottawa) & David Smart (Front and Central, Wolfville)

Thursday, November 14, Front and Central, 8:00 PM-11:00 PM

Ottawa's preeminent Chef (and co-host of Food Network's Chef Off) joins Chef Dave Smart of Front and Central for a celebration of modern cuisine inspired by the film *Now, Forager*.

\$100.00 per guest

Michael Blackie

Born in Leicestershire, England, and raised in Montreal, Michael Blackie has been cooking for almost 27 years on three continents. Over the past decade, he's worked at some of the world's finest hotels including the Fairmont Pierre Marques (Mexico) and the Oberoi (Bali), an exclusive five-star facility voted the world's best boutique resort by Leading Hotels of the World (2002) and listed on Cond Nast's "hot list".

Among his many career highlights, Chef Blackie held executive sous chef and acting chef positions at the prestigious and world-renowned Mandarin Oriental in Hong Kong. In 2003 Michael returned to Canada and was responsible for the opening of Brookstreet hotel as the Executive chef. Within 4 months of opening Brookstreet was awarded the prestigious four-diamond rating from CAA for the dining room Perspectives.

In 2009 Michael joined the National Arts Centre as the Executive chef and Director of Food and Beverage. During his tenure Michael created "Celebrity Chefs of Canada" two years running this event showcased the talents of 18 chefs from across Canada. This unique event garnered national attention. In 2010 Michael was the co-host of Chef Off! A seven-part Food Network produced show that showcased the antics and challenges of two chefs, as they battled for number one position. Chef Off was nominated for a Gemini award in 2010, in the category of reality TV.

Currently Michael is the co-founder Nextfood.ca a 11,000 SQFT unique facility located in the west end of Ottawa, featuring casual dining, events, catering and take home. Nextfood.ca represents the fruits of Michael's dedication to his craft and is proud to call this place his home.

David Smart

Passions are like vegetables. They start with a single seed, and over time, if nourished properly, they grow. The seed of Chef Dave Smart's culinary passion was planted at a young age (the antics of Jack Tripper must have inspired more than one budding chef), but it took years for that seed to sprout. Dave started his career as an engineer. Even during this twenty year tenure, however, he was lured by the kitchen and by one ingredient in particular: garlic. He and two friends would gather on Tuesday nights for "Garlic Night" to cook (with what ingredient other than...) and entertain a host of friends. Inspired by the potential he found in food, it was not long before Dave kicked his collaborators out the kitchen to invent and compose his own meals. So the chef in Dave Smart developed, leading eventually to his placement at Le Cordon Bleu Culinary Arts Institute in Ottawa. And you know what they say about the rest... it's history. After his education and internships with prominent chefs in Ottawa, Dave found his way back to his home province of Nova Scotia and to the town of Wolfville, a place that had always drawn his culinary curiosity.

Dave Smart has now opened Front & Central, a casual restaurant with exquisite food, in the space that has been home to some of the province's most outstanding restaurants. There is no doubt that he will live up to his predecessors. His goal, however, is more humble: he aims to nourish the mind, belly and soul.



Lil’s Meatballs

Thursday, November 14
Al Whittle Theatre-Main, 9:00 PM

A sweet, or rather savoury, little animation where grandma gives up her infamous meatball recipe.

Canada, 2012, 2 minutes	
Director	Sheila Provazza
Distributor	Sheila Provazza



Delicacy

Thursday, November 14
Al Whittle Theatre-Main, 9:00 PM

In a bizarre twist of fate, a man hunting for the ultimate food experience finds himself in a mare's nest.

USA, 2012, 11 minutes	
Director	Jason Mann
Distributor	Jason Mann



Haleema

Thursday, November 14
Al Whittle Theatre-Main, 9:00 PM

Beautifully shot, heartbreaking and at times, hard to watch, Haleema sheds light on the growing water crisis in Sudan.

Germany, 2012, 17 minutes	
Director	Boris Schaarschmidt
Distributor	Boris Schaarschmidt



Recipe for Love

Thursday, November 14
Al Whittle Theatre-Main, 9:00 PM

Why be a sole, lonely cupcake, when you can bake your own companion?

Canada, 2012, 3 minutes	
Director	Gwyneth Christoffel
Distributor	Gwyneth Christoffel



Two Penny Roadkill

Thursday, November 14
Al Whittle Theatre-Main, 9:00 PM

A modern day Cinderella story with road kill and excellent appetizers.

Canada, 2012, 3 minutes

Director Lisa Rose Snow

Distributor Organic Water Productions



I Kill*

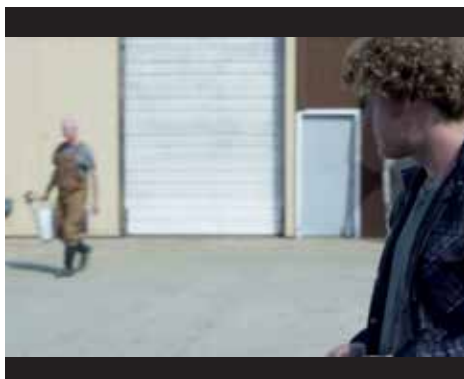
Thursday, November 14
Al Whittle Theatre-Main, 9:00 PM

Meet the man who killed the cow that gave you that steak on your plate. *(Warning: Graphic imagery.)

New Zealand, 2012, 9 minutes

Director David White, Paul Wedel

Distributor New Zealand Film Commission



The Slaughter*

Thursday, November 14
Al Whittle Theatre-Main, 9:00 PM

No one talks about the work that goes into killing the food you eat. Not even the people who do it. But they should. *(Warning: Graphic imagery.)

USA, 2012, 14 minutes

Director Jason Kohl

Distributor Jason Kohl



Chung Ching

Thursday, November 14
Al Whittle Theatre-Main, 9:00 PM

A love poem to that quintessential of small town joints: the local chinese restaurant.

USA, 2013, 5 minutes

Director Mark Hood

Distributor Mark Hood



Impromptu

Thursday, November 14
Al Whittle Theatre-Main, 9:00 PM

We have all been to this dinner party, hopefully not all of us have had to throw it.

Canada, 2013, 10 minutes

Director Bruce Alcock

Distributor National Film Board of Canada



Grandpa and Me and a Helicopter to Heaven

Thursday, November 14
Al Whittle Theatre-Main, 9:00 PM

The deep friendship between a boy and his bedridden grandfather at the end of his days has them set out for one last adventure together and culminates with perfected mushrooms on toast.

Sweden, 2013, 14 minutes

Director Johan Palmgren, Åsa Blanck

Distributor Johan Palmgren



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The Filmmaker: Pitching Food Content to Networks & Production Companies

Friday, November 15, Al Whittle Theatre-Main, 10:00 AM

Are you the next Anthony Bourdain? Padma Lakshmi? Jamie Oliver? Some of the top culinary content creators and producers talk about what it takes to craft the perfect pitch from the onset of a creative idea through to execution and just how to break into this business on screen. This could even be your opportunity to pitch your very own cooking show in the room!

\$30.00 per guest

Sponsored by:



Rachel Low

Low is an award-winning executive producer who has won five Gemini awards for her work in factual entertainment and documentaries.

Prior to joining forces with Hutt to found madHIVE MEDIA, Low was President of Red Apple Entertainment where she oversaw the development and production of hundreds of hours of programming for networks including Biography, CBC, Discovery Canada, Discovery Times, History, Food Network, Court TV, truTV, Cooking Channel and international distributors including Beyond Distribution, RDF and IMG. She also served as Vice President of Shaftesbury's factual entertainment division.

Low's hit series include several high profile Food series including Pitchin'In, Opening Soon, Fink, Chef School and From Spain with Love. Other hits include Masterminds and Opening Soon By Design. Low executive produced the one-hour drama doc Assault and Rescue for Discovery Canada. Her ground breaking documentaries include Why Men Cheat, Gamer Revolution, Who's Sorry Now?, Surviving the Future, The End of Men, The Disappearing Male, and Talkin' About AIDS. Low won a James Beard Award for Best Television Special for Morimoto Raw, for FOOD Network, USA. She is currently executive producing Gay Revolution for CBC, After Digital for TVO and the Documentary Channel and the crime series Addicted to the Life for OWN Canada.

Kathy Cross

As Production Executive of Original Lifestyle Content for Shaw Media, Kathy Cross oversees a slate of original lifestyle programming for Slice, HGTV Canada and Food Network Canada. For the past 6 ½ years, she has worked closely with production companies to develop original series and follows projects from the inception of an idea through to broadcast. Some of her recent projects for Food Network Canada include Chopped Canada, Chef Michael's Kitchen, and Pitchin' In. Prior to her role as a Production Executive, Kathy worked as a series producer and director of entertainment and lifestyle programming.

Laurie Barnett

Laurie Barnett is a veteran talent manager, event producer, project manager, and sales and marketing executive with over 30 years experience.

She is an entrepreneur with deep roots in the food and restaurant business and the theatre. She began her career as an actress and producer, founding The Actor-Managers, an actors' collaborative. Like many actors, she waited tables to pay the rent; soon she rose as a restaurant professional. In 1990, she became Director of Dining Services for the Hearst Corporation. She installed a restaurant kitchen, hired the first professional chefs, raised culinary standards, reduced the subsidy by 50%, and produced special events for Race for the Cure and Taste of the Nation.

In 1995, Laurie joined The Food Group, an ad agency for food service manufacturers, including Lipton,

Kraft, Nabisco, and Uncle Ben's. She created a new Event Marketing division, became its Director, and produced over 40 multi-faceted events a year, including events at the 1996 and the 1997 National Restaurant Show. The department experienced double digit growth within 18 months. Upon the sale of The Food Group in 1998, Laurie became a consultant to clients including Restaurant Associates, Air France, Chase Bank, Estee Lauder Inc., The Omni Group, New York Times and The New Yorker. For Chef magazine, she curated a Chef Des Chefs conference for pastry chefs, featuring Jacques Torres, Francois Payard, and Drew Shotts.

In 2001, she joined the Royce Carlton lecture agency, exclusively representing distinguished public intellectuals such as Thomas Friedman, Dr. Fareed Zakaria, Glenn Close, and Edward Albee. She built sales of over \$2.5 million per year and championed a popular culinary group, representing Lidia Bastianich, Danny Meyer, Ruth Reichl, Anthony Bourdain, Eric Ripert and Jacques Pepin. Laurie was responsible for many aspects of clients' speaking careers, including

content development, contract negotiations, finances, and global logistics. Global accounts included IBM, American Express, major universities, Barclay's, Bank of America.

From 2011-2013 she took the helm to develop a boutique talent and event production division at Zero Point Zero, the Emmy award winning production company, well known for PARTS UNKNOWN on CNN with partner and executive producer, Anthony Bourdain, whom she represented since 2004. Among other clients are Eric Ripert, Joe Bastianich, Roy Choi, Sam Calagione, and by special arrangement, Andrew Zimmern.

Laurie Barnett & Co, the newest iteration of her journey, is a collaborative boutique, focusing on custom content programming for live events, strategic partnerships across all platforms and special projects with celebrity talent and brands around the globe.





The Culinary Enthusiast: Nose to Tail Cuisine

Friday, November 15, Huggins Science Hall, Acadia University, 12:00 PM

Nose to tail is using everything, the way our ancestors always did. Creating delicious food from all parts of the animal—no waste! Toronto's Scott Vivian, owner of Beast Restaurant and a member of The Group of Seven Chefs is one of Canada's leading Nose to Tail proponents and Anthony Bourdain is a big fan of his. Come enjoy a demonstration on how you can employ more creatively and deliciously the other parts of the beast.

\$30.00 per guest

Scott Vivian

Born in Montreal to an Indian mother and Italian father, food has always been an important part of Scott's life. After cooking in top kitchens in Atlanta and Portland, Scott returned home to Canada where he worked for Tobey Nemeth at the Jamie Kennedy Wine Bar. After a year he was promoted to chef de cuisine of Jamie Kennedy at the Gardiner where local food procurement was an every day occurrence.

In June of 2010, Scott was able to fulfil his dream of owning a restaurant by taking over the culinarily historical space on 96 Tecumseth Street with his wife Rachelle. Their passion of supporting local artisans is the number one philosophy at Beast Restaurant. With a weekly changing menu, Scott allows seasonal produce and top quality Ontario ingredients to become the focal point of the gastronomic experience that is offered.

Chris Velden

Chef Chris Velden is a Certified European Master Chef with over 35 years of Culinary Experience working and teaching in Europe, the U.S. and across Canada from the West Coast to the East Coast. He is co-owner of The Flying Apron Cookery, a Local Food focused company that provides Culinary Education & Events, Private Catering and produces Locally sourced Frozen Entrees along with a Gourmet Pantry product line. Chef Chris is passionate in growing new farms and farmers in Nova Scotia through the use and promotion of Local Food Ingredients. This passion and determination for Sustainable, Honest Food shines through from every Jar of Jam he produces to every menu he serves.



The Food Blogger: Food Photography

Friday, November 15, Huggins Science Hall, Acadia University, 2:00 PM

In his own words, well-travelled blogger Bonjwing Lee of The Ulterior Epicure is reminded at every turn—show, don't tell. This is a primer for bloggers who find themselves increasingly moving out of their controlled, well-lit kitchens and studios and thrown into covering restaurants, chefs, dinners and events. Lee walks us through what it takes to capture high impact food photos in the moment, especially when you have very little control over your environment.

\$30.00 per guest

Bonjwing Lee (The Ulterior Epicure)

One of the most respected global food bloggers, Bonjwing Lee is a food writer and photographer based in Kansas City, Missouri. His photographs have appeared in numerous publications, including The New York Times, The Wall Street Journal, Food & Wine Magazine, and Bon Appetit Magazine. In addition to writing the blog, “the ulterior epicure,” Bonjwing also photographed and co-authored “bluestem, the cookbook” with James Beard Award-winning chef Colby Garrelts and his wife, Megan. He is currently

working on cookbooks with chefs and hopes to announce them soon.

Bonjwing holds a Bachelor of Science from Northwestern University and a Juris Doctorate from the University of Michigan Law School. Prior to taking up a career as a full-time photographer and writer, he worked in Hollywood as a web designer for Sony Pictures Entertainment, as an aide to a U.S. Senator in Washington, D.C., and practiced corporate and aviation law in Kansas City.



Women With Cows

Friday, November 15, Al Whittle Theatre-Main, 2:00 PM

Britt has been tending to her cows since she was four. Now 79, and with limited mobility, she refuses to let go of her cows and her farm. Her sister, Ingrid, tends to both the cows and her sister in a Grey Gardens-esque documentary that shows the bonds of love, both familial and bovine.

Sweden, 2011, 93 minutes

Director Peter Gerdehag

Distributor Tellemontage AB



Lil's Meatballs

Friday, November 15
Al Whittle Theatre-Main, 2:00 PM

A sweet, or rather savoury, little animation where grandma gives up her infamous meatball recipe.

Canada, 2012, 2 minutes

Director Sheila Provazza

Distributor Sheila Provazza

Sponsored by:





Canned Dreams*

Friday, November 15, Al Whittle Theatre-Studio, 2:10 PM

A dark and at times brooding rumination on the people who put the food in the cans and onto the supermarket shelves, literally. Melancholy at its finest, as we wind our way through nine countries from Brazil to Finland, stepping into people's very personal stories, hopes and dreams. Countless farmers, factory workers, miners and many more let us in, knocking the global mass production of a canned meal to a very human scale. ***(Warning: Graphic imagery.)**

Finland, 2011, 78 minutes

Director Katja Gauriloff

Distributor Deckert Distribution



Breakfast for Two

Friday, November 15
Al Whittle Theatre-Main, 4:00 PM

Breakfast for two people never looked so ethereal.

USA, 2013, 1 minute

Director Andrew & Carissa Gallo

Distributor Kinfolk



how beautiful japanese morning is

Friday, November 15
Al Whittle Theatre-Main, 4:00 PM

An exercise in mindfulness, as well as on how to make a proper Japanese breakfast.

Japan, 2011, 15 minutes

Director Yuichi Suita

Distributor Suita Japan



Nettle Fettucine Alfredo

Friday, November 15
Al Whittle Theatre-Main, 4:00 PM

A most exquisite foraged combination. Kitchen Vignettes dishes up the unexpected at every turn in her garden.

Canada, 2013, 3 minutes

Director Aube Giroux

Distributor Kitchen Vignettes



Risotto

Friday, November 15
Al Whittle Theatre-Main, 4:00 PM

Take a classic Italian dish and add in a dash of Nova Scotia—featuring Getaway Farm's Maple Shoulder Bacon and Domaine de Grand Pre's L'Acadie Reserve.

Canada, 2013, 1 minute

Director James Ingram

Distributor Jive Photographic



Light Plate

Friday, November 15
Al Whittle Theatre-Main, 4:00 PM

Late afternoon light, streetscapes, hand-processed film, the Tuscan landscape are all kneaded into this pasta dough.

USA/Italy, 2012, 10 minutes	
Director	Josh Gibson
Distributor	Josh Gibson Productions

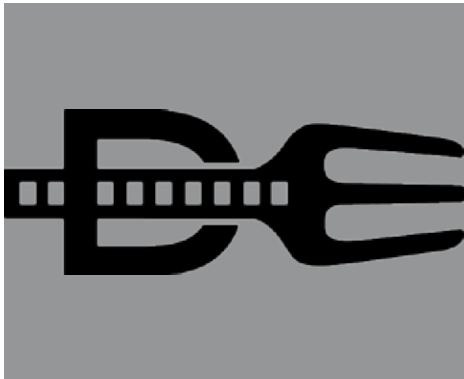


Tea for Two

Friday, November 15
Al Whittle Theatre-Main, 4:00 PM

A look at an organic, fair trade Ceylon tea farm in Sri Lanka where an endearing love story was steeped.

USA, 2013, 4 minutes	
Director	Daniel Klein, Mirra Fine
Distributor	The Perennial Plate



Where the Water Settles

Friday, November 15
Al Whittle Theatre-Main, 4:00 PM

For hundreds of years, the rice fields of Yunan have been a beacon of beauty and bounty. The Perennial Plate visits this magical place.

USA, 2012, 6 minutes	
Director	Daniel Klein, Mirra Fine
Distributor	The Perennial Plate



Ribboned Asparagus Salad

Friday, November 15
Al Whittle Theatre-Main, 4:00 PM

Asparagus. Coarse salt. Ground pepper. Parmesan cheese. Pine nuts roasted. Olive oil. Lemon.

USA, 2013, 2 minutes	
Director	Tiger in a Jar
Distributor	Kinfolk



Japanese Knotwood Quiche

Friday, November 15

Al Whittle Theatre-Main, 4:00 PM

What would be an invasive weed to one person, is another person's gourmet fare.

Canada, 2012, 2 minutes

Director Aube Giroux

Distributor Kitchen Vignettes



Kinfolk Dinner: Brooklyn, NY

Friday, November 15

Al Whittle Theatre-Main, 4:00 PM

This is exactly what it looks like in your head when you dress up a Brooklyn warehouse and share a meal.

USA, 2013, 2 minutes

Director Andrew & Carissa Gallo

Distributor Kinfolk



A Time for Foie

Friday, November 15

Al Whittle Theatre-Main, 4:00 PM

The most ethical, thoughtful and, dare we say, sweet tale of a man and his foie.

USA, 2013, 7 minutes

Director Daniel Klein, Mirra Fine

Distributor The Perennial Plate



Tiramisu

Friday, November 15

Al Whittle Theatre-Main, 4:00 PM

Warning: You will get hungry watching this film. Eat dessert first.

Canada, 2013, 2 minutes

Director James Ingram

Distributor Jive Photographic



Reverie

Friday, November 15
Al Whittle Theatre-Main, 4:00 PM

Part dream, part reality, Reverie explores the visionary cuisine of Chef Jordan Kahn. Sit back and watch this virtual culinary storm from your sublime seat.

USA, 2013, 22 minutes	
Director	Natasha Subramaniam, Alisa Lapidus
Distributor	Chayka Sofia Studio



10 Things We Love About Italy

Friday, November 15
Al Whittle Theatre-Main, 4:00 PM

In a place like Italy, it's no small feat to narrow it down to a top ten list of favourite foods.

USA, 2013, 5 minutes	
Director	Daniel Klein, Mirra Fine
Distributor	The Perennial Plate



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The Rice Paddy

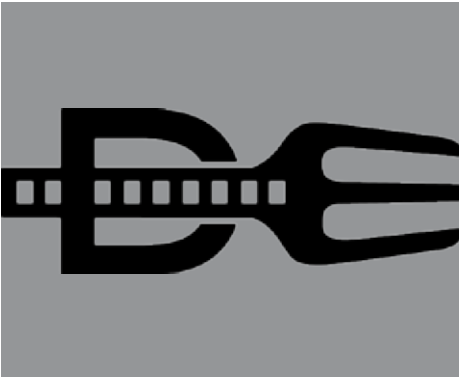
Friday, November 15, Al Whittle Theatre-Studio, 4:10 PM

The Dong people in southern China are renowned for their rice, so it's apt that one of the first films in the Dong language is *The Rice Paddy* by Xiaoling Zhu. A Qui, a young Dong girl, dreams big of things outside her small village, and the rice paddies that fill the lives and bellies of those around her.

France, 2011, 82 minutes

Director Zhu Xiaoling

Distributor Striped Entertainment



Where the Water Settles

Friday, November 15

Al Whittle Theatre-Studio, 4:10 PM

For hundreds of years, the rice fields of Yunan have been a beacon of beauty and bounty. The Perennial Plate visits this magical place.

USA, 2012, 6 minutes

Director Daniel Klein, Mirra Fine

Distributor The Perennial Plate



The Last Shepherd (L’ultimo pastore)

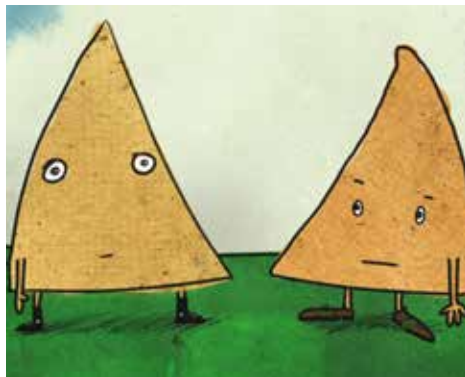
Friday, November 15, Al Whittle Theatre-Main, 6:30 PM

**INSPIRATION FOR
DINNER WITH**
**SCOTT VIVIAN
& JAMIE SMYE**

The truly compelling story of Renato Zucchelli, the last travelling shepherd in a metropolis. Renato moves his flock from pastoral meadows in the Alps to his suburban home in Milan with the help of an engaging cast of characters equal parts humans and animals. It’s a dying vocation and Renato is losing to massive suburban sprawl, as Milan has one of the highest populations and industrial density in Europe with a vast commuter belt overtaking what were once green pastures.

The Last Shepherd is the inspiration for tonight’s dinner at Privet House with chef Scott Vivian (Beast, Toronto) and Jamie Smye (Privet, Wolfville), See page 51 for details.

Italy, 2012, 78 minutes	
Director	Marco Bonfanti
Distributor	Visit Films



Two Chips

Friday, November 15

Al Whittle Theatre-Studio, 7:10 PM

A perfect moment between a couple caught and animated for posterity and the world.

USA, 2013, 2 minutes

Director Adam Patch

Distributor Avocados and Coconuts



How to Taste Vino Like a Sommelier

Friday, November 15

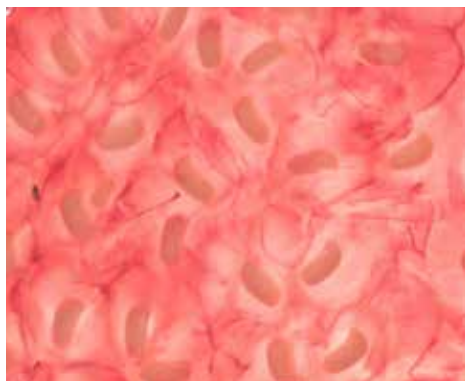
Al Whittle Theatre-Studio, 7:10 PM

Baked Pie. Saddle Leather. A white peach note. There are only 186 master sommeliers in the world and you get to hear from one of them.

USA, 2013, 3 minutes

Director Dark Rye

Distributor Dark Rye



Kinfolk Saturdays-Making Soda: Raspberry

Friday, November 15

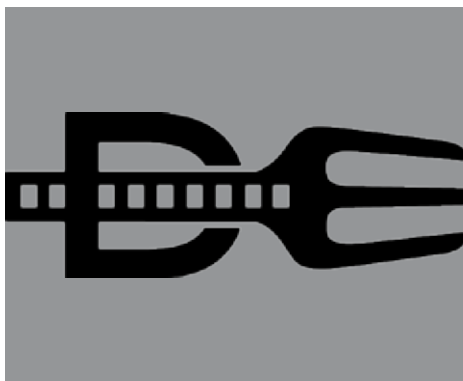
Al Whittle Theatre-Studio, 7:10 PM

Soda. Up close and personal. You'll never look at a single bubble the same ever again.

USA, 2013, 1 minute

Director Andrew & Carissa Gallo

Distributor Kinfolk



The Distiller

Friday, November 15

Al Whittle Theatre-Studio, 7:10 PM

Brad Estabrooke is following a dream. And a very boozy one at that.

USA, 2011, 6 minutes

Director Keith Erlich

Distributor Bureau of Common Goods



Coconut: Nose to Tail

Friday, November 15
Al Whittle Theatre-Studio, 7:10 PM

The Perennial Plate travels to Sri Lanka to discover myriad uses for coconuts and their trees. Toddy, anyone? *hiccup*

USA, 2013, 5 minutes	
Director	Daniel Klein, Mirra Fine
Distributor	The Perennial Plate



Kinfolk Saturdays-Making Soda: Lavender Vanilla

Friday, November 15
Al Whittle Theatre-Studio, 7:10 PM

The perfect artisanal soda combination—lavender and vanilla.

USA, 2013, 1 minute	
Director	Andrew & Carissa Gallo
Distributor	Kinfolk



Spirit Guides: The Return of Craft Bartending in New York

Friday, November 15
Al Whittle Theatre-Studio, 7:10 PM

A Sazerac or a side car, an old fashioned or a gimlet? These are the tipples that the new era of bartenders are looking to not only resurrect, but perfect in today's bars. No guns filled with sour mix, these are quality quaffs for a discerning public.

USA, 2012, 39 minutes	
Director	Jesse White
Distributor	Jesse White



Dinner with Scott Vivian (Beast, Toronto) & Jamie Smye (Privet House, Wolfville)

Friday, November 15, Privet House, 8:00 PM-11:00 PM

Chef Scott Vivian of Toronto's Beast Restaurant joins Privet House's Jamie Smye for a gustatory experience inspired by the feature presentation The Last Shepherd.

\$100.00 per guest

Scott Vivian

Born in Montreal to an Indian mother and Italian father, food has always been an important part of Scott's life. After cooking in top kitchens in Atlanta and Portland, Scott returned home to Canada where he worked for Tobey Nemeth at the Jamie Kennedy Wine Bar. After a year he was promoted to chef de cuisine of Jamie Kennedy at the Gardiner where local food procurement was an every day occurrence. In June of 2010, Scott was able to fulfil his dream of owning a restaurant by taking over the culinarily historical space on 96 Tecumseth Street with his wife Rachelle. Their passion of supporting local artisans is the number one philosophy at Beast Restaurant. With a weekly changing menu, Scott allows seasonal produce and top quality Ontario ingredients to become the focal point of the gastronomic experience that is offered.

Jamie Smye

Having worked in the foodservice industry for 35 years across Canada, not only as an Executive Chef but also as a Food & Beverage Executive, Jamie has had a broad range of experiences & flavours to draw on. Most recently, the successful run of "Madison's Grill" in Steady Brook Newfoundland for 3 years. Jamie & his partner Liisa Sellors, closed that location to move to the Annapolis Valley and take advantage of all the fantastic local growers & purveyors. Now having opened Privet House Restaurant in the heart of Wolfville in the former Acton's location, he feels he has arrived home.



INSPIRATION FOR
COCKTAILS BY

JEFFREY
VAN HORNE

Hey Bartender

Friday, November 15, Al Whittle Theatre-Main, 9:00 PM

Fuelled by a spirited soundtrack from Joe Jackson, Hey Bartender trips through some of the world’s most infamous cocktail bars with commentary from their renowned bartenders. Or as one mixologist so aptly puts it—the world as seen through the prism of a cocktail glass. This is access to some of New York’s most exclusive hot spots, including Employees Only, and this is officially the rebirth of the cocktail cool.

Love Cocktails? Come enjoy the Cocktail popup party. See page 54 for details.

USA, 2013, 92 minutes

Director Douglas Tirola

Distributor 4th Row Films

Sponsored by:





Step Up to the Plate (Entre les Bras)

Friday, November 15, Al Whittle Theatre-Studio, 9:10 PM

Fathers and sons have worked side by side in all sorts of trades. Meet Michelin-starred chef Michel Bras and his son, Sebastien. The two prepare for the inevitable trade-off when the son will take over. But is everyone ready?

France, 2012, 86 minutes

Director Paul Lacoste

Distributor filmswelike



Fäviken

Friday, November 15
Al Whittle Theatre-Studio, 9:10 PM

Bon Appétit magazine claims it's the world's most daring restaurant, a behind-the-scenes look at the world of Chef Magnus Nilsson.

USA, 2013, 8 minutes

Director Ira Chute

Distributor Dark Rye



Cocktail Pop-Up Party

Friday, November 15, Rafter's Lounge,
Old Orchard Inn, 10:00 PM-2:00 AM

HEY
BARTENDER

Tonight we celebrate the rebirth of cocktail cool with the ultimate Cocktail Pop-Up Party in a heritage barn. The night will feature four cocktails inspired by the film Hey Bartender, served up by one of Halifax's most renowned, award-winning mixologists, Jeffrey Van Horne. And if that isn't enough for you, our film programmer Simon Thibault will be spinning tracks and Halifax pop-up heroes Ace Burger will be dishing up their tasty burgers via the Nomad Gourmet food truck into the wee hours. Samples of each of the four cocktails are included with the price of admission. Watch out for celebrity party crashers!

\$20.00 per guest



The Devour! Cinema Brunch

Saturday, November 16, Wolfville Farmer's Market, 8:30 AM-1:00 PM

Ten Market chefs and farmers will offer mouth-watering flavours and a local gastronomic experience inspired by their film favourites. Does a Fresh Pressed Beet Infused Juice conjure up the captivating colour viewed in the film Red Obsession or does a deeply saturated Dark Chocolate Stew recall the romance of the delectable bean in the film Chocolat? For \$15, browse around the market and choose three cinematic dishes from three Market Vendors to create your own thumbs up brunch.

\$15.00 per guest

Sponsored by:





The Filmmaker: Creating Culinary Content for the Web

Saturday, November 16, Al Whittle Theatre- Studio, 10:00 AM

OMG—it's a panel where you don't have to turn off your mobile device! A close look at the culinary web with an eye on cutting edge video blogs, online magazines, interactive iPad cookbooks who are dramatically changing their methods of delivering content to their fans to keep up with Gen C. Gen C is a powerful new force in consumer culture. It's a term used to describe people who care deeply about creation, curation, connection, and community. It's not an age group; it's an attitude and mindset defined by these key characteristics.

\$30.00 per guest

Leo Artalejo

Leo is a communications strategist who believes the right story at the right time can change the world. He draws from two decades of experience using compelling narratives to share ideas, build communities, and launch new ideas as meaningful brands.

Working with organizations, large and small, from Fortune 100 companies to international foundations to non-profits, Leo helps people tell their stories to the world in a way that inspires those that matter most.

As an amateur chef and avid traveler, one of the highlights in Leo's life is his Men's Supper Club where some of Nova Scotia's finest culinary experiences come to life. He lives in Halifax, which serves as a launching pad to explore farms, food trucks and community suppers with his wife and three children.

Aube Giroux

Aube Giroux is a filmmaker and food blogger based on the East Coast. She has directed 2 films for the National Film Board, as well as several independent

productions. Her work has been shown on CBC and at international film festivals. In 2011, she started a video food blog called Kitchen Vignettes, combining her interests in food activism, organic farming, cooking, and filmmaking. Kitchen Vignettes received Saveur Magazine's 2012 Best Food Blog Award in the video category and is now a weekly web series on PBS Food. Having grown-up in the Wolfville area, Aube is thrilled to take part in this year's festival.

Zahra Sethna

A writer and editor with over a decade of experience, Zahra has contributed to the CBC, BBC Travel, the New York Times and East Coast Living. She gardens, cooks and writes on the south shore of Nova Scotia.

Stephen Mostad

Stephen is an award-winning writer who has advised the Lieutenant Governor of Nova Scotia on communication, managed public relations for a luxury goods auction company, and edited documentation for the United Nations.



The Culinary Enthusiast: Seafood Inspired

Saturday, November 16, Huggins Science Hall, Acadia University, 12:00 PM

Here in Eastern Canada, menus are often inspired by the oceans. We all know that eating seafood is good for us and can be a creative outlet for intrepid cooks. Chef Danny St Pierre's Auguste Restaurant (Sherbrooke, QC) is inspired by the new wave of "Bistronomy". Cooking great ingredients with flair but not pretension. He leads a demo that explores what we can do with seafood; cooking fish and shellfish can be delicious without being daunting! Expand your seafood repertoire.

\$30.00 per guest

Danny St. Pierre

After graduating from l'École Hôtelière de Laval cooking school, Danny rose through the world of cuisine including advanced-level training at the Institut de Tourisme et d'Hôtellerie du Québec in 1998 and two years at the world-renowned Toqué restaurant in Montreal, where he earned his stripes as a chef. Danny also served as host of the *Ma Caravane au Canada* TV show that aired on TV5 Monde. He is the owner of Auguste restaurant in Sherbrooke, Quebec and co-owner of Chez Augustine, a new café and caterer that celebrates home cooking for both eating in or taking out.



The Food Blogger: Recipe Writing

Saturday, November 16, Huggins Science Hall, Acadia University, 2:00 PM

Renowned author Kathleen Flinn gives this recipe writing primer with tips on how professional food writers develop recipes, the importance of a finely articulated ingredient list, common mistakes, copyright issues, and more. Measure twice, pour once.

\$30.00 per guest

Kathleen Flinn

Kathleen Flinn is the author of *The Kitchen Counter Cooking School* (2011) and *The Sharper Your Knife, the Less You Cry* (2007), both published by Viking/Penguin. Her forthcoming book, a childhood memoir with recipes titled *Burnt Toast Makes You Sing Good*, is slated for publication by Viking/Penguin in April 2014. A writer for more than 20 years, her work has appeared in more than three dozen publications worldwide. She serves on the board of directors for the International Association of Culinary Professionals and divides her time between Seattle and Anna Maria Island, Fla., with her husband and trusty rescue dog.



Himself He Cooks

Saturday, November 16, Al Whittle Theatre-Main, 2:00 PM

In the Golden Temple in Amritsar, India, hundreds of volunteers prepare 50,000 free meals every day. Watching food prepped, cooked, served and cleaned up by a selfless league on this scale is nothing short of epic. An amazing insight into a place that truly symbolizes the openness of Sikhs towards all people and religions.

Belgium, 2011, 65 minutes	
Director	Valérie Berteau, Philippe Witjes
Distributor	Valérie Berteau



Sikh Formaggio

Saturday, November 16
Al Whittle Theatre-Main, 2:00 PM

The centuries-old Parmesan Cheese industry of Northern Italy is one of history, passion, tradition and... Sikhs.

Italy/USA, 2012, 21 minutes	
Director	Devyn Bisson, Katie Wise
Distributor	Katie Wise
Sponsored by:	



Enjoy a hosted tasting of award-winning cheeses from this years Canadian Cheese Grand Prix, compliments of Dairy Farmers of Canada



Bill W.

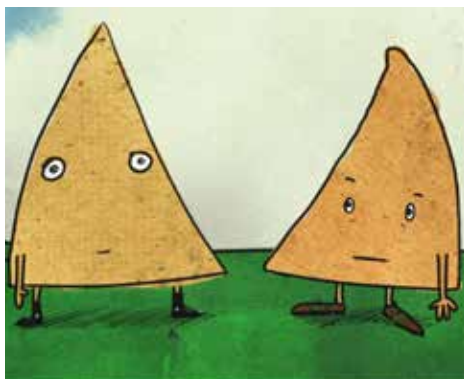
Saturday, November 16, Al Whittle Theatre-Studio, 2:10 PM

Bill W. serves as a cautionary tale at its best as it reveals the story behind one of America's most interesting and magnanimous characters in recent history. Seamlessly weaving together photos, recordings and archival footage, the co-founder of Alcoholics Anonymous, Bill Wilson was the reluctant hero of an organization that is now over two million strong today.

USA, 2012, 104 minutes

Director Dan Carracino, Kevin Hanlon

Distributor Page 124 Productions



Two Chips

**Saturday, November 16
Al Whittle Theatre-Studio, 2:10 PM**

A perfect moment between a couple caught and animated for posterity and the world.

USA, 2013, 2 minutes

Director Adam Patch

Distributor Avocados and Coconuts



Red Obsession

Saturday, November 16, Al Whittle Theatre-Main, 4:00 PM

For centuries, Bordeaux has commanded a mythical status in the world of fine wine as a leitmotif of wealth, power and influence. But its prosperity has always been linked to the capricious nature of weather and the shifting fortunes of global economies. Now, change is coming to Bordeaux. Traditional customers in US, Europe and the UK are falling away as China pushes prices to stratospheric levels. The demand is unprecedented but the product is finite, and this new client wants it all.

Australia, 2012, 70 minutes	
Director	Warwick Ross, David Roach
Distributor	FilmBuff



How to Taste Vino Like a Sommelier

Saturday, November 16
Al Whittle Theatre-Main, 4:00 PM

Baked Pie. Saddle Leather. A white peach note. There are only 186 master sommeliers in the world and you get to hear from one of them.

USA, 2013, 3 minutes	
Director	Dark Rye
Distributor	Dark Rye

Sponsored by:





The Last Catch

Saturday, November 16, Al Whittle Theatre-Studio, 4:10 PM

In this investigative documentary, European bluefin tuna and those who fish them are facing extinction. Once a year, schools of tuna migrate from the Atlantic to spawning grounds in the Mediterranean. It is a well-established fact that tuna stocks now face imminent collapse. Yet they are still being fished during spawning season, interrupting the natural cycle of replenishment. Some fishermen have used questionable means to secure fishing licenses for still plentiful Libyan waters, the rest are left to trawl the already heavily overfished areas. A desperate fight for survival is coming to a head.

Germany, 2013, 52 minutes

Director Markus Schmidt

Distributor Autlook Films



Do Not Blame the Sea

Saturday, November 16
Al Whittle Theatre-Studio, 4:10 PM

The sea taketh and the sea gives back, a family fishes against the elements.

USA, 2013, 5 minutes

Director Daniel Klein, Mirra Fine

Distributor The Perennial Plate



INSPIRATION FOR
DINNER WITH

DANNY ST. PIERRE
& SEAN LACEBY

Mussels in Love (L'amour des moules)

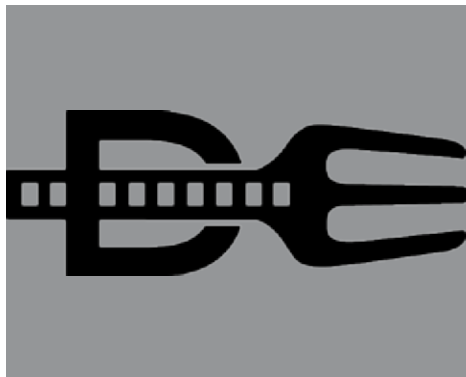
Saturday, November 16, Al Whittle Theatre-Main, 6:30 PM

Sex is tasty and necessary when it comes to mussels. Mussels In Love delves into the what and how of mussel farming in the Netherlands. (Warning: Gratuitous sex between mussels.)

Mussels in Love is the inspiration for tonights dinner at Blomidon Inn with chef Danny St Pierre (Auguste Restaurant, Sherbrooke, QC) and Sean Laceby (Blomidon Inn, Wolfville), See page 65 for details.

Netherlands/Belgium, 2012, 73 minutes	
Director	Willemiek Kluijfhout
Distributor	Kinosmith
Sponsored by:	





The Knife Makers

Saturday, November 16
Al Whittle Theatre-Studio, 7:10 PM

An act of devotion is one that is imbued with dedication and affection. This is the way in which Joel Bukiewicz makes knives.

USA, 2011, 10 minutes

Director Keith Erlich

Distributor Bureau of Common Goods



Monk's Meat

Saturday, November 16
Al Whittle Theatre-Studio, 7:10 PM

If you were to ask Chris Kim, seitan isn't just the new meat. It's better than meat. Because it's not meat.

USA, 2013, 4 minutes

Director Dark Rye

Distributor Dark Rye



The Salmon Smoker

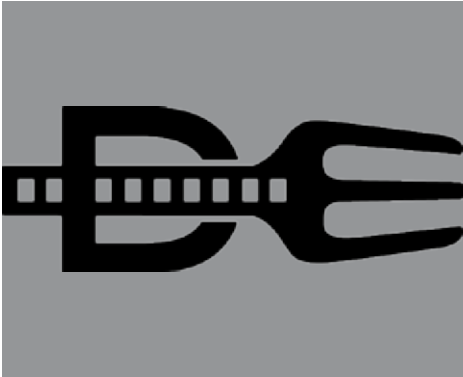
Saturday, November 16
Al Whittle Theatre-Studio, 7:10 PM

A displaced Norwegian hones the craft of salmon smoking from his rooftop grotto in London.

UK, 2013, 6 minutes

Director Nikolaj Belzer

Distributor Everything is Okay



The Distiller

Saturday, November 16
Al Whittle Theatre-Studio, 7:10 PM

Brad Estabrooke is following a dream. And a very boozy one at that.

USA, 2011, 6 minutes	
Director	Keith Erlich
Distributor	Bureau of Common Goods

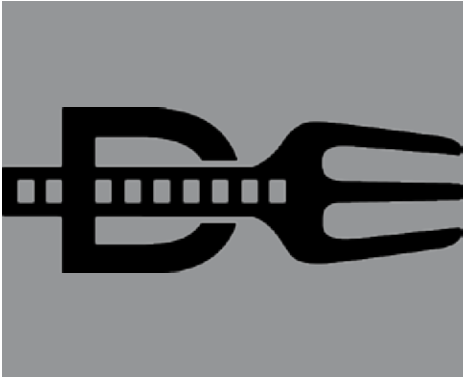


From Soup to Nuts

Saturday, November 16
Al Whittle Theatre-Studio, 7:10 PM

Prepare to be heckled! The Goods Shed is a lively market next to the Canterbury West Train Station in London brimming with good food and the stall-holders, artisans and chefs who make it.

UK, 2012, 36 minutes	
Director	Tim Leandro
Distributor	Tim Leandro Films



For Udon and Country

Saturday, November 16
Al Whittle Theatre-Studio, 7:10 PM

Tetsuo Shimizu's devotion to the soft pliable japanese noodle, udon, begins in his wheat field and peaks in his kitchen.

USA, 2012, 5 minutes	
Director	Daniel Klein, Mirra Fine
Distributor	The Perennial Plate



INSPIRED BY FILM

MUSSELS
IN LOVE

Dinner with Chef Danny St. Pierre (Auguste Restaurant, Sherbrooke, QC) & Sean Laceby (The Blomidon Inn, Wolfville)

Saturday, November 16, The Blomidon Inn, 8:00 PM-11:00 PM

Join us for a sensational five-course seafood dinner inspired by the film, *Mussels in Love*, with Chef Danny St. Pierre (Auguste Restaurant) and Chef Sean Laceby of Wolfville's Blomidon Inn.

\$100.00 per guest

Danny St. Pierre

After graduating from l'École Hôtelière de Laval cooking school, Danny rose through the world of cuisine including advanced-level training at the Institut de Tourisme et d'Hôtellerie du Québec in 1998 and two years at the world-renowned Toqué restaurant in Montreal, where he earned his stripes as a chef. Danny also served as host of the *Ma Caravane au Canada* TV show that aired on TV5 Monde. He is the owner of Auguste restaurant in Sherbrooke, Quebec and co-owner of Chez Augustine, a new café and caterer that celebrates home cooking for both eating in or taking out.

Sean Laceby

Sean Laceby was born in Orangeville, Ontario in 1972 but moved with his family to Nova Scotia as an infant. It was in Nova Scotia, the province he calls home, that he was first given the opportunity to develop his passion for hunting, fishing and wilderness. Upon graduating from high school, Sean turned his parttime job of working in the kitchen of the family Inn to a full time position. As the year progressed, so did Sean's love for cooking and his obvious talents for the culinary arts truly began to show!

Sean took a leave of absence from the Blomidon Inn to enrol in the Culinary Institute in Charlottetown, Prince Edward Island. He later graduated with two gold medal awards and a professional rating.

As well as studying in P.E.I., Sean has been a student at the Culinary Institute of America in both the Hyde Park and Napa Valley campuses.

Sean also had the privilege of being asked to work with Canada's Culinary Team when they were in Halifax, Nova Scotia to prepare a multiple course fundraising dinner.

Sean's tenure in Nova Scotia has only helped to nurture and maintain his love for cooking wild game. For the patrons of Wolfville's Blomidon Inn, there is often the special opportunity to enjoy game that has been prepared by the chef of the Inn. Sean has been big game hunting in British Columbia, and has also made a continental leap to hunt in the Northern Transvaal of South Africa.

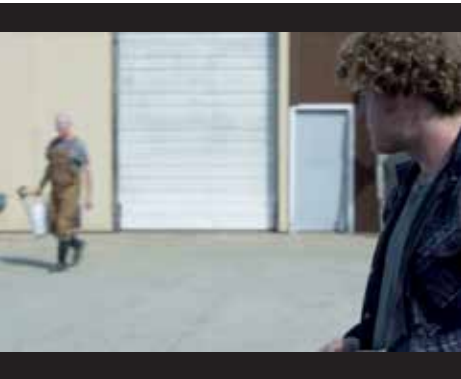


At Any Price

Saturday, November 16, Al Whittle Theatre-Main, 9:00 PM

When director Ramin Bahrani set out to make this film, he spent time living with families featured in Robert Kenner's documentary Food Inc., about global food production as controlled by a handful of multinational corporations. Dennis Quaid stars as Henry Whipple struggling to hold all of the pieces of his family's farming empire together with very little help from his rebellious, professional race-car driving son, Zac Efron.

USA, 2011, 105 minutes	
Director	Ramin Bahrani
Distributor	Mongrel Media
Sponsored by:	



The Slaughter*

Saturday, November 16
Al Whittle Theatre-Main, 9:00 PM

No one talks about the work that goes into killing the food you eat. Not even the people who do it. But they should. ***(Warning: Graphic imagery.)**

USA, 2012, 14 minutes	
Director	Jason Kohl
Distributor	Jason Kohl



Kiss the Water

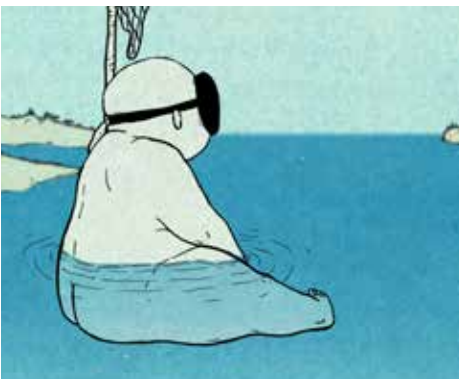
Saturday, November 16, Al Whittle Theatre-Studio, 9:10 PM

This is the story of Megan Boyd and her very unlikely place in history. In this beautifully shot film, in the far reaches of Scotland's northern highlands, a colourful cast of characters regale us with stories on the life and remarkable influence of this fishing fly-maker extraordinaire. Self-taught in this enigmatic, artful craft, Boyd became an internationally renowned artisan and supplier to, among others, Prince Charles. Her flies are still collected and emulated worldwide and are revered as some of the best that fishermen have ever cast.

US/UK, 2013, 80 minutes

Director Eric Steel

Distributor Easy There Tiger Inc.



Seasick

Saturday, November 16
Al Whittle Theatre-Studio, 9:10 PM

A thoughtful little pen and ink animation contemplating a moment in the sea. One most of us have experienced.

Canada, 2013, 3 minutes

Director Eva Cvijanovic

Distributor Furka Films



DEVOUR!

THE FOOD FILM FEST 2014

November 12-16, 2014

Mark your calendar, and plan to join us
in beautiful Wolfville, Nova Scotia
to celebrate extraordinary
cinema, food and wine culture.

Submit your film for next year
at Withoutabox.com
starting in January 2014.
Entry deadline June 27, 2014.

Withoutabox.



The Culinary Enthusiast: Modern Cuisine - Designing the Plate

Sunday, November 17, Huggins Science Hall, Acadia University, 12:00 PM

Making food look AND taste great. You're a great cook, but somehow it never seems to come together on the plate. Let Chef Michael Blackie demonstrate plate composition: textures, colours and flavour profiles that are complementary so that you can up your culinary game, wow your guests and improve your own culinary prowess.

\$30.00 per guest

Michael Blackie

Born in Leicestershire, England, and raised in Montreal, Michael Blackie has been cooking for almost 27 years on three continents. Over the past decade, he's worked at some of the world's finest hotels including the Fairmont Pierre Marques (Mexico) and the Oberoi (Bali), voted the world's best boutique resort by Leading Hotels of the World (2002) and listed on Conde Nast's "hot list."

Among his many career highlights, Chef Blackie held senior positions at the world-renowned Mandarin Oriental in Hong Kong. In 2003 Michael returned to Canada to open The Brookstreet Hotel - Ottawa as the Executive Chef. Within 4 months of opening Brookstreet was awarded the prestigious four-diamond rating from CAA for the dining room Perspectives.

In 2009 Michael joined the National Arts Centre as the Executive chef and Director of Food and Beverage. During his tenure, Michael created "Celebrity Chefs of Canada" two years running this event showcased the talents of 18 chefs from across Canada. This unique event garnered national attention. In 2010 Michael was the co-host of Chef Off! a seven-part Food Network produced show that showcased the antics and challenges of two chefs as they battled for number one position. "Chef Off!" was nominated for a Gemini award in 2010, in the category of Reality TV.

Currently Michael is the co-founder of Nextfood.ca in the west end of Ottawa. Nextfood.ca represents the fruits of Michael's dedication to his craft and is proud to call this place his home.



The Food Blogger: Food Styling

Sunday, November 17, Huggins Science Hall, Acadia University, 2:00 PM

Can I still eat that when we're done with this session? One of the region's top food stylists, will take us through all of the elements of a perfectly styled dish that tells its very own story. Lighting, props, glue guns, glycerine, tooth picks, brushes... yeah, you might not want to eat that after all. Just take the picture.

\$30.00 per guest

Debbie Page

Debbie Arthurs Page, is based in Halifax with twenty years of food styling under her apron.

Before becoming a food stylist, Debbie was production manager for one of Atlantic Canada's leading-edge advertising agencies. In 1991, she went on to manage a photography studio where more food was shot than in any other studio on the east coast of Canada. This is when Debbie became passionate about food styling.

She furthered her training in Manhattan and Minneapolis and since then, has styled food and

beverages for film, television, packaging, publishing and print—always bringing a high level of order and creativity to every assignment. And when things are quiet with food styling, she can be found following her other passions for yoga or, creating abstract art in her own art studio.

She has been a guest speaker for photography students at NSCC as well as other schools throughout the province.



To Make a Farm

Sunday, November 17, Al Whittle Theatre-Main, 2:00 PM

The average age of farmers in Canada is rising into the mid-fifties. But there are still young farmers out there, looking to encapsulate both old and new ideologies when it comes to farming. To Make A Farm follows five young farmers as they try to learn the ropes of small-scale farming and all that it ensues.

Canada, 2011, 74 minutes

Director Steve Suderman

Distributor Orangeville Road Pictures



Tea for Two

Sunday, November 17
Al Whittle Theatre-Main, 2:00 PM

A look at an organic, fair trade Ceylon tea farm in Sri Lanka where an endearing love story was steeped.

USA, 2013, 4 minutes

Director Daniel Klein, Mirra Fine

Distributor The Perennial Plate

Sponsored by:





Enjoy Your Meal

Sunday, November 17, Al Whittle Theatre-Studio, 2:10 PM

Following in the foot steps of films like Food, Inc., this is a brilliantly woven together food exposé that follows the links in the food chain to show us how our daily habits impinge upon the lives of people in Brazil, Africa and Thailand. From shrimp to soya beans, no plate is left unturned in this epic film about the very real effects of globalization on farmers and fishermen everywhere.

Belgium/The Netherlands, 2010, 90 minutes	
Director	Walther Grotenhuis
Distributor	Autlook Films



Impromptu

Sunday, November 17
Al Whittle Theatre-Studio, 2:10 PM

We have all been to this dinner party, hopefully not all of us have had to throw it.

Canada, 2013, 10 minutes	
Director	Bruce Alcock
Distributor	National Film Board of Canada



Slow Food Story

Sunday, November 17, Al Whittle Theatre-Main, 4:00 PM

Good, clean and fair food for all. This is the story of Carlo Petrini and the original food movement that revolutionized gastronomy. Today, there are 100,000 members in 1,500 convivia worldwide, as well as a network of 2,000 food communities who practice small-scale and sustainable production of quality foods, this 25-year-old cultural revolution still shows no sign of waning. This is the story of Slow Food.

Italy, 2013, 74 minutes

Director Stefano Sardo

Distributor Kinosmith



Two Options

Sunday, November 17
Al Whittle Theatre-Main, 4:00 PM

Slow Food Vice President Dr. Vandana Shiva continues her work worldwide on seed saving solutions and eloquently speaks up for rural farmers in India.

USA, 2013, 8 minutes

Director Daniel Klein, Mirra Fine

Distributor The Perennial Plate

Sponsored by:





Make Hummus Not War

Sunday, November 17, Al Whittle Theatre-Studio, 4:10 PM

One of the oldest-known prepared foods in human history, hummus is claimed by multiple Middle Eastern nationalities. When filmmaker Trevor Graham heard of a 2008 Lebanese plan to sue Israel for acting as if it had proprietary rights over the dish, he was intrigued and hungry for more. This is one man's humorous journey through the bars and kitchens of Beirut, Tel Aviv, Jerusalem and New York to figure out who owns the hummus heritage.

Palestinian Territories/UK/Australia/Israel/Lebanon/USA, 2012, 77 minutes

Director Trevor Graham

Distributor Yarra Bank Films



The Sweet Hereafter: Awards Presentation & Desserts Showcase

Sunday, November 17, The Art Gallery, Acadia University, 6:00-8:00PM PM

The Devour! Awards ceremony featuring Chef Don Mailman and the Culinary Students of NSCC Kingstec preparing an extraordinary sweet finish to Devour! followed by an awards presentation with Devour! Organizers and President & CEO Lisa Bugden of Film & Creative Industries Nova Scotia. We will present awards for this year's films in four categories chosen by an esteemed jury—Best Short Documentary, Best Short Drama, Best Feature Documentary and Best Feature Drama.

\$25.00 per guest

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As a proud supporter of Devour! The Food Film Fest, Film & Creative Industries Nova Scotia invites you to enjoy this amazing cultural and culinary experience. Open your mind to the potential of the creative industries.



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rans.ca



The Pastry Chef (Il pasticciere)

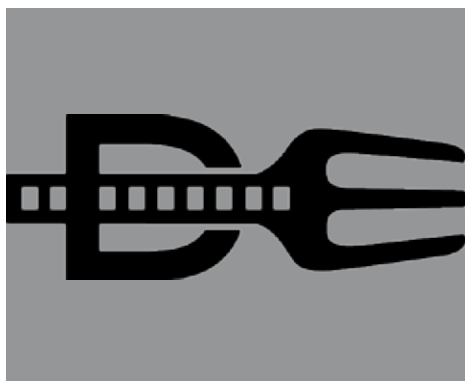
Sunday, November 17, Al Whittle Theatre-Main, 8:30 PM

Crime. Intrigue. Lies. Deceit. These are the ingredients used to make up The Pastry Chef, a film where the protagonist, Achille Franzi finds himself with a recipe for disaster made with a dish of a woman, a grifter and a dirty cop.

Italy, 2012, 97 minutes

Director Luigi Sardiello

Distributor Ellipsis Media International



Bittersweet

Sunday, November 17
Al Whittle Theatre-Main, 8:30 PM

A beautifully rendered story about teaching farmers from Ghana sustainable methods in cocoa production with an eye on protecting their environment and themselves.

Ghana/The Netherlands, 2012, 19 minutes

Director Peter Bicknell, Andrew Kappel

Distributor En Route Productions

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Thank you!

Lewis Acker	Kathy Cross	Scott Hodgson	Jeffrey MacNeil	Judy Saunders
Dave Adler	Rob Currie	Voula Holliday	Don Mailman	Phil Sedore
Tom Alexander	Laurence Currie	Nick Horne	Kellie Manning	Stephen Sekerak
Mallory Andrews	Danielle Currie	David Hovell	Stephen	Zahra Sethna
Lee Anne Arsenault	Sandra Da Silva	Eva Huber	Mastroianni	Fae Shaw
Leo Artalejo	Dark Rye	Ray Ivany	Cathy McDonald	Andrew Sheridan
Suzanne Balcom	George Davis	Andrew Jackson	Stephanie McGrath	Dave Smart
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Sadie Beaton	Lou Duggan	Dennis Johnston	Stephen Mostad	Gordon Stevens
Phil Bélanger	Leslie Duncan	Kathy Jollimore	Kelly Neil	Sheila Stevenson
Linda Best	Beth Dunham	Wendy Jones	Hana Nelson	Gordon Stewart
Patricia Bishop	Ginny Duzak	Stacey Jones-Oxner	Greg O'Brien	Bethany Stout
Michael Blackie	Grace Evans	Caroline Khoury	Lynn O'Brien	Patrick Sullivan
Kaitie Blaikie	Andrew Farrell	Ivy Knight	Debbie Page	Frédéric Tandy
Jen Boyd	Mark Flindall	Kinfolk Magazine	Lukas Pearse	The Perennial Plate
Michael Boyuk	Craig Flinn	David King	Doug Phelan	Doug Townsend
Colford Brianna	Kathleen Flinn	Mat Krizan	Jennifer Pratt	Jeffrey Van Horne
Sean Buckland	Kerry Fraser	Sean Laceby	Crad Price	Chris Velden
Lisa Bugden	Jenny Gammon	Lisa Landry	Anita Price	Scott Vivian
Melissa Buote	Aube Giroux	Lynn Ledwidge	Andrew Prince	Shelley Wallace
Bob Caissie	Jake Gorman	Bonjwing Lee	Asheley Ramey	Bill Wallace
Claire Calabrese	Ruth Grant	Rachel Low	Kelly Marie Redcliffe	Pam Wamback
Jeff Cantwell	Mark Gray	Lauren Luscombe	Lynn Redmond	Karl Warmé
Marie-Eve Chaput	Astrid Guger	Patricia Lyall	Erica Rinaldo	Kristi Wenaus
Natalie Chavarie	Jane Gutteridge	Jason Lynch	Scott Roberts	Christine White
George Christakos	Glen Halfyard	Ron Foley Macdonald	Mary Lou Roche	Andria Wilson
Gianna Ciano	Mary Harwell	Kelli MacDonald	Matt Rogers	Linda Wood
Siobhan Cleary	Janet Hawwood	Grant MacDonald	Jason Ross	Helen Wright
Scott Colwell	Emily Haynes	Heather MacFarlane	Jude Rothenburg	Ronald Young
Donna Colwell	Alexander Henden	Nancy Jean MacIsaac	James Rothenburg	Chris Zimmer
Rita Cordeiro	Sarah Hennebury	Iain MacLeod	Wren Rothenburg	
Ken Crichton	Abbi Hennigar	Lynette MacLeod	Janice Ruddock	
Tom Crilley	Jo-Ann Hicks	Monica MacNeil	Martin Ruiz Salvador	

THANK YOU TO ALL OF OUR EXTRAORDINARY

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THE FOOD FILM FEST

VOLUNTEERS



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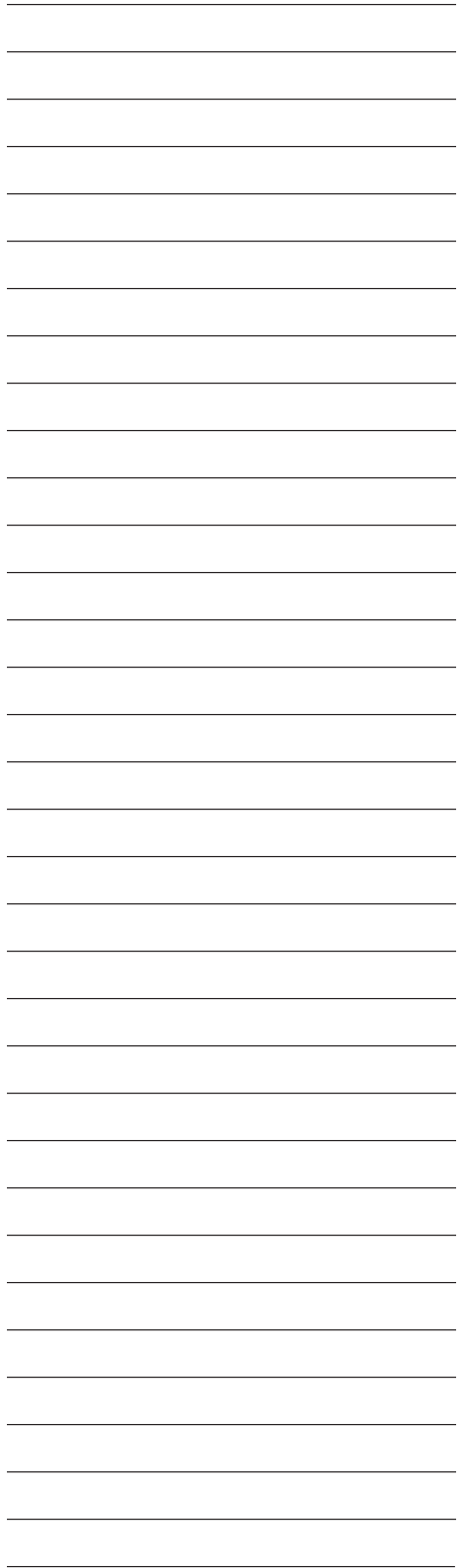
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Tasting Notes

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