

DEVOUR!

THE FOOD FILM FEST

WOLFSVILLE • NOVA SCOTIA • CANADA



NOVEMBER 4-8, 2015

DevourFest.com

#EatItUp





Our panoramic screen is over
7,600 KM WIDE

When you've got your fill of food and film,
step into the great outdoors and discover
the beautiful Bay of Fundy & Annapolis
Valley. Start your very own culinary-
inspired story by spending an extra day or
two exploring the colourful countryside.
It's a feature you'll never forget.

NOVA SCOTIA.COM
take yourself there

Cape Split Provincial Park Reserve

Wednesday, November 4

			pg.
10:00AM	Al Whittle Theatre - Main	That Sugar Film w/Healthy Food	18
8:00PM	Fountain Commons, Acadia University	Devour! Opening Gala Film: Babette's Feast curated by Bill Pullman	25

Thursday, November 5

10:00AM	Al Whittle Theatre - Main	Just Eat It: A Food Waste Story w/Play with your Food	49
12:30PM	Al Whittle Theatre - Main	"Cheese, Please! Happy Goats Happy Cheese, Cheese, Cáis, Melt-down, Joe's Dairy"	52
3:00PM	Al Whittle Theatre - Main	The Birth of Saké w/365 Spoons	58
4:30PM- 8:30PM	Robie Tufts Park	Select Nova Scotia Food Truck Rally, Disco Soup & al Fresco Screening-- Rising Canteen, Slow Food in Canada, Lamb 'n Lobster, Slow Fish, Oysters 'n Clams	37
5:00PM	Al Whittle Theatre - Main	The Singhampton Project w/Dinner for Levi - Dinner Film	59
8:00PM	Al Whittle Theatre - Main	A Year in Champagne w/Crooked Candy	61
8:00PM	Al Whittle Theatre - Studio	Swank Farm w/Make Love: McCamus Maple Syrup, Allen Farm & SandorKraut	63

Friday, November 6

			pg.
10:00AM	Al Whittle Theatre - Main	In Defense of Food w/At Needle Point	65
12:30PM	Al Whittle Theatre - Main	Surf & Turf Ain't No Fish, Soft Slaughter, The Oyster Men, Verrückt: The Snail Farmer of Vienna, Sausage, Sweet Sexy Ocean, Wurst, You Say Texas I Say BBQ, The Benevolent Butcher: Bacon, Kubo's Crickets, Fish Soup, The Shrimper, Submarine Sandwich	68
5:00PM	Al Whittle Theatre - Main	The Empire of Scents w/Soup of the Day - Dinner Film	75
8:00PM	Al Whittle Theatre - Main	Sergio Herman: Fucking Perfect w/Cooking Up a Storm	78
8:00PM	Al Whittle Theatre - Studio	The Sandwich Nazi w/I'm F**king Hungry & Butter Ya'Self	79

Saturday, November 7

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11:00AM	Al Whittle Theatre - Main	Happy 140 w/Sogni Culinari	83
2:00PM	Al Whittle Theatre - Main	Foodies w/Coffee: Espresso Intelligentsia & Spruce Tip Jelly	87
5:00PM	Al Whittle Theatre - Main	The Great Chicken Wing Hunt w/Teeth	91
5:00PM	Denton Hall, Acadia University	Devour! Spotlight Gala: Good Things Await w/La Botanique des Amours	93
8:00PM	Al Whittle Theatre - Main	The Duel of Wine w/The Rhubarb Rum Runner	96
8:00PM	Al Whittle Theatre - Studio	Hangry for More Drama: The Chicken, Iron Deficiency, Reservations for Three?, We'll Find Something"	97

Sunday, November 8

1:00PM	Al Whittle Theatre - Main	For Grace w/300 Dishes	98
3:00PM	Al Whittle Theatre - Main	Life in the Kitchen - The Appetizer: Scandinavian Sashimi, Cook, Alimento, Lifers, The Main Course: Porter Braised Ox Cheek, Pasta Fatta a Mano, Campbell's, Cooking with Chef David Toutain in Paris, Best Man Wins, Meet the Maker: The Pastry Chef, The Benevolent Baker: Doughnuts	99
5:00PM	Al Whittle Theatre- Main	Relative Happiness w/Pesto Puff Pastry Pinwheel	102



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Devour! The Food Film Fest Program Schedule

Wednesday, November 4

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10:00AM	Al Whittle Theatre - Main	That Sugar Film w/Healthy Food	School Program	18
10:30AM	Across from Theatre (Linden @ Main St.)	The Acadian Express	Tasting Tour	30
12:30PM	Across from Theatre (Linden @ Main St.)	The Acadian Express	Tasting Tour	30
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour	29
5:30PM-7:30PM	Fountain Commons, Acadia University	Devour Opening Gala Reception presented by Taste of Nova Scotia	Special Event	19
8:00PM	Fountain Commons, Acadia University	Devour! Opening Gala Film: Babette's Feast curated by Bill Pullman	Special Event Film Program	25

Thursday, November 5

10:00AM	Al Whittle Theatre - Main	Just Eat It: A Food Waste Story w/Play with your Food	School Program	49
10:30AM	Across from Theatre (Linden @ Main St.)	The Acadian Express	Tasting Tour	30
11:00AM	Al Whittle Theatre - Studio	Food Photography/Styling with Dennis Prescott	Workshop	50
11:00AM	Wolfville Farmers Market	Culinary Workshop with Daniel Burns	Workshop	51
11:00AM-1:00AM	The Wilsons Home Heating Pavilion, Troy Restaurant	Festival Lounge	Special Event	35
12:30PM	Al Whittle Theatre - Main	"Cheese, Please! Happy Goats Happy Cheese, Cheese, C��is, Meltdown, Joe's Dairy"	Film Program	52
12:30PM	Across from Theatre (Linden @ Main St.)	The Acadian Express	Tasting Tour	30
2:00PM	Al Whittle Theatre - Studio	An Interview with Thug Kitchen	Workshop	54
2:00PM	Wolfville Farmers Market	Culinary Workshop with Martin Juneau	Workshop	55
3:00PM	Al Whittle Theatre - Main	The Birth of Sak�� w/365 Spoons	Film Program	58
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour	29
3:00PM	Grand Pr�� Winery	Guided Tasting by Jeremy Bonia & Kim Cyr: Nova Scotia's Traditional Method Sparkling & Acadian Sturgeon Caviar	Workshop	57
4:30PM-8:30PM	Robie Tufts Park	Select Nova Scotia Food Truck Rally, Disco Soup & al Fresco Screening��Rising Canteen, Slow Food in Canada, Lamb 'n Lobster, Slow Fish, Oysters 'n Clams	Special Event	37
5:00PM	Al Whittle Theatre - Main	The Singhampton Project w/Dinner for Levi - Dinner Film	Film Program	59
6:00PM-7:30PM	Al Whittle Theatre - Studio	Bubbly Workshop	Workshop	60
8:00PM	Wolfville Farmers Market	Dinner with Daniel Burns, Jeremy Charles, Todd Perrin & Bryan Picard	Special Event	62
8:00PM	Al Whittle Theatre - Main	A Year in Champagne w/Crooked Candy	Film Program	61
8:00PM	Al Whittle Theatre - Studio	Swank Farm w/Make Love: McCamus Maple Syrup, Allen Farm & SandorKraut	Film Program	63

ESSENTIAL INFORMATION

Friday, November 6				pg.
10:00AM	Al Whittle Theatre - Main	In Defense of Food w/At Needle Point	School Program	65
11:00AM	Across from Theatre (Linden @ Main St.)	The All You Need is Cheese Express	Tasting Tour	33
11:00AM-3:00PM	Robie Tufts Park	Nova Scotia Food Truck Pop-Up Rally	Special Event	39
11:00AM	Wolfville Farmers Market	Culinary Workshop with Jeremy Charles & Todd Perrin	Workshop	66
11:00AM	Al Whittle Theatre - Studio	Show Don't Tell	Workshop	67
11:00AM-1:00AM	The Wilsons Home Heating Pavilion, Troy Restaurant	Festival Lounge	Special Event	35
12:30PM	Al Whittle Theatre - Main	Surf & Turf Ain't No Fish, Soft Slaughter, The Oyster Men, Verrückt: The Snail Farmer of Vienna, Sausage, Sweet Sexy Ocean, Wurst, You Say Texas I Say BBQ, The Benevolent Butcher: Bacon, Kubo's Crickets, Fish Soup, The Shrimper, Submarine Sandwich	Film Program	68
12:00PM	Troy Restaurant	Northern Thai Cuisine Masterclass & Lunch with Chef Nuit Regular	Special Event	71
1:00PM	Across from Theatre (Linden @ Main St.)	The Crafty Beer Bus	Tasting Tour	31
1:00PM	Across from Theatre (Linden @ Main St.)	The All You Need is Cheese Express	Tasting Tour	33
2:00PM	Wolfville Farmers Market	Culinary Workshop with Ned Bell	Workshop	72
2:00PM	Al Whittle Theatre - Studio	Cooking Up Content That Matters	Workshop	73
2:00PM	Al Whittle Theatre - Main	Taste of Nova Scotia Prestige Awards	Special Event	40
3:00PM	Across from Theatre (Linden @ Main St.)	The Crafty Beer Bus	Tasting Tour	31
3:00PM	Across from Theatre (Linden @ Main St.)	The All You Need is Cheese Express	Tasting Tour	33
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour	29
4:00PM	Al Whittle Theatre - Studio	It's Five O'Clock Somewhere: Cocktails Workshop with Matt Jones & Jeffrey Van Horne	Workshop	74
4:30PM-7:30PM	Wolfville Farmers Market	The Devour! Chowder Smackdown	Special Event	43
5:00PM	Al Whittle Theatre - Main	The Empire of Scents w/Soup of the Day - Dinner Film	Film Program	75
8:00PM	Troy	Dinner with Bob Blumer, Rob Gentile, Martin Juneau & Joe MacLellan	Special Event	76
8:00PM	Al Whittle Theatre - Main	Sergio Herman: Fucking Perfect w/Cooking Up a Storm	Film Program	78
8:00PM	Al Whittle Theatre - Studio	The Sandwich Nazi w/I'm F**king Hungry & Butter Ya'Self	Film Program	79
9:00PM-1:00AM	The Church of Devour	Devour! Cocktail Pop-Up Party	Special Event	41

Saturday, November 7				pg.
8:30AM-1:00PM	Wolfville Farmers Market	Devour! The Grills (two sessions: 9-11am, 11am-1pm)	Special Event	44
11:00AM	Across from Theatre (Linden @ Main St.)	The All You Need is Cheese Express	Tasting Tour	33
11:00AM	The Wilsons Home Heating Pavilion, Troy Restaurant	Culinary Workshop with Chef Rob Gentile	Workshop	80
11:00AM	Al Whittle Theatre - Studio	Managing Your Career—From the Kitchen to the Camera	Workshop	81
11:00AM	Al Whittle Theatre - Main	Happy 140 w/Sogni Culinari	Film Program	83
11:00AM-1:00AM	The Wilsons Home Heating Pavilion, Troy Restaurant	Festival Lounge	Special Event	35
1:00PM	Across from Theatre (Linden @ Main St.)	Crafty Beer Bus	Tasting Tour	31
1:00PM	Across from Theatre (Linden @ Main St.)	The All You Need is Cheese Express	Tasting Tour	33
2:00PM	The Wilsons Home Heating Pavilion, Troy Restaurant	Culinary Workshop with Chef Tom Fleming	Workshop	84
2:00PM	Al Whittle Theatre - Studio	Perfect Pages	Workshop	85
2:00PM	Al Whittle Theatre - Main	Foodies w/Coffee: Espresso Intelligentsia & Spruce Tip Jelly	Film Program	87
3:00PM	Across from Theatre (Linden @ Main St.)	Crafty Beer Bus	Tasting Tour	31
3:00PM	Across from Theatre (Linden @ Main St.)	The All You Need is Cheese Express	Tasting Tour	33
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour	29
4:00PM	The Wilsons Home Heating Pavilion, Troy Restaurant	Sturgeon Nose-to-Tail Workshop & Sturgeon Technical Handbook Launch	Workshop	89
4:00PM	Al Whittle Theatre - Studio	Which Wine with Your Cheese?	Workshop	90
5:00PM	Al Whittle Theatre - Main	The Great Chicken Wing Hunt w/Teeth	Film Program	91
5:00PM	Denton Hall, Acadia University	Devour! Spotlight Gala: Good Things Await w/La Botanique des Amours	Film Program	93
8:00PM	Wolfville Farmers Market	Dinner with Ned Bell, Michael Hoffmann, Michael Stadtländer & Andrew Aitken	Special Event	94
8:00PM	Al Whittle Theatre - Main	The Duel of Wine w/The Rhubarb Rum Runner	Film Program	96
8:00PM	Al Whittle Theatre - Studio	Hangry for More Drama: The Chicken, Iron Deficiency, Reservations for Three?, We'll Find Something"	Film Program	97
9:00PM-1:00AM	The Church of Devour	Devour! Kitchen Party	Special Event	45
Sunday, November 8				
11:00AM-1:00PM	Wolfville Farmers Market	Devour! Golden Tines Awards Brunch with Tom Fleming & Dennis Johnston	Special Event	47
1:00PM	Al Whittle Theatre - Main	For Grace w/300 Dishes	Film Program	98
1:00PM-5:00PM	The Wilsons Home Heating Pavilion, Troy Restaurant	Festival Lounge	Special Event	35
3:00PM	Al Whittle Theatre - Main	Life in the Kitchen - The Appetizer: Scandinavian Sashimi, Cook, Alimento, Lifers, The Main Course: Porter Braised Ox Cheek, Pasta Fatta a Mano, Campbell's, Cooking with Chef David Toutain in Paris, Best Man Wins, Meet the Maker: The Pastry Chef, The Benevolent Baker: Doughnuts	Film Program	99
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour	29
5:00PM	Al Whittle Theatre- Main	Relative Happiness w/Pesto Puff Pastry Pinwheel	Film Program	102

Devour! The Food Film Fest Ticket Prices

Prices per person including all taxes. Subject to service fees if purchased on Ticketpro online.

Events

Devour! Opening Gala Reception	Devour! Opening Gala Reception presented by Taste of Nova Scotia- remove Featuring 14 Local Chefs & The Order of Good Cheer	\$100.00
Devour! Opening Gala Film	curated by Bill Pullman	\$50.00
Devour! Opening Gala Package	Reception & Gala Film	\$125.00
Select Nova Scotia Food Truck Rally	(\$5 Bites available for purchase from food trucks directly)	Free admission
Nova Scotia Food Truck Pop-Ups	(Food available for purchase from food trucks directly)	Free admission
Devour! Cocktail Pop-Up Party	(Includes cocktail samples)	\$25.00
Devour! The Grills	(food available for purchase from the grills & market vendors)	Free admission
Devour! Kitchen Party		\$25.00
The Golden Tine Awards Brunch	(Includes brunch, cocktails & wine)	\$45.00
Devour! Spotlight Gala - Saturday Night		\$25.00

Films

Regular Film	\$12.00
Seniors, Students & Slow Food Members	\$10.00
School Program Films	\$6.00

Films-Only Rush Wristbands - One of the best Devour! deals going!

The #EatItUp Film Wristband - Adult	\$50.00
The #EatItUp Film Wristband - Student (must be able to present student ID)	\$20.00

Are you a mega-film buff? Want to spend as much time as you can seeing great films on the big screen at the gorgeous Al Whittle Theatre? Now is your chance! These wristbands provide access to all films at the Al Whittle Theatre from Wednesday-Sunday based on availability (venue capacity). Another bonus, most of the films will have special guests in attendance and food & drink surprises. For the first time, we will be presenting a Gala Film on Saturday night that is included in this price.
Five-day access to all films in program excluding the Opening Gala Evening (subject to venue capacity).

Workshops

Regular Workshop	\$30.00
Progressive Discount. Buy 1 at cost, Buy 2-5% discount, Buy 3-10% discount, Buy 4-15% discount, Buy 5-20%, Buy 6-25% discount cap.	

Dinners

Dinners Inspired by the Film	(Includes wine pairings, tax & gratuity)	\$130.00
Dinner & A Movie Package:	Add in the film the meal is based on for just an additional \$5!	+ \$5.00
The Evening Party:	Add on the evening's party for an additional \$5!	+ \$5.00

For travel & stay packages, Day at Devour! discounts and to view the complete program, visit devourfest.com.

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

Tickets are also available at all Ticketpro outlets in Nova Scotia, including Cochrane's Pharmasave (442 Main Street, Wolfville), Wilson's Pharmasave (100 Station Lane, Kentville), Video Difference (6086 Quinpool Road, Halifax) and Alderney Landing Theatre (2 Ochterloney Street, Dartmouth).

Devour! The Bounty of King's County Tasting Tours

The Acadian Express (includes lunch)	\$45.00
The Bubbles Bus (includes light fare)	\$45.00
The All You Need is Cheese Express (includes light fare)	\$45.00
The Crafty Beer Bus (includes light fare)	\$45.00

Devour! Packages

Want to Devour! Wolfville in a day? New this year, we're offering a number of package options to make it easy for you to taste a little piece of Devour! It's as simple as bundling a few of our films & workshops together with a few stay & play options.

For the first time ever, we're launching the Devour! Express, daily roundtrips from Halifax for only \$20.00 per person! We're delivering you right to the theatre doors in Wolfville. And the fun doesn't stop there, remember you're traveling to the world's largest film festival dedicated to all things culinary, so there will be a few treats from the second you step on the bus.

Devour! The Day Pass (2 films & 1 workshop) \$45.00

Devour! The Day Pass+ (2 films, 1 workshop & 1 tasting tour) \$85.00

**Only available on Thursday, Friday & Saturday during the event.*

Devour! The Day Trip Pass (2 films, 1 workshop & Devour! Express return bus ride from Halifax) \$65.00

Devour! The Day Trip Pass+ (2 films, 1 workshop, 1 tasting tour & Devour! Express return bus ride from Halifax) \$105.00

**Only available on Thursday, Friday & Saturday during the event. The Devour! Express leaves daily for Wolfville at 9AM from the Delta Halifax (1990 Barrington Street). Guests are encouraged to congregate in the hotel lobby. The return ride back to the Delta Halifax will leave at 7PM & 11PM daily from the Devour! bus stop across from the Al Whittle Theatre on Linden at Main.*

Devour! The Overnighter - Halifax

Option 1 - Build your own Devour! schedule, Devour! Express return bus ride from Halifax (\$20.00) + 1 night at the Delta Halifax (\$109.00 + HST + 2% Destination Fee)

**Sold through the Delta exclusively. Room rates are based on single or double occupancy and applies to stays from November 3 to November 9, inclusive.*

Option 2 - Devour! The Day Trip Pass (2 films, 1 workshop & Devour! Express return bus ride from Halifax) \$65.00 + 1 night at the Delta Halifax (\$109.00 + HST + 2% Destination Fee)

Option 3 - Devour! The Day Trip Pass+ (2 films, 1 workshop, 1 tasting tour & Devour! Express return bus ride from Halifax) \$105.00 + 1 night at the Delta Halifax (\$109.00 + HST + 2% Destination Fee)

**Options 2 & 3 only available on Thursday, Friday & Saturday during the event.*

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 4. For hours of operation, visit: devourfest.com.

Ticketpro Box Office Hours at the Al Whittle

Wednesday, November 4th 9:30AM-5:00PM- Opening Day
 Thursday, November 5th 9:30AM-8:30PM
 Friday, November 6th 9:30AM-8:30PM
 Saturday, November 7th 10:30AM-8:30PM
 Sunday, November 8th 11:30AM-5:30PM

Additional Box Office Hours & Locations on Opening Night- November 4
 Fountain Commons, 26 Crowell Drive 5:00PM-7:30PM
 Festival Theatre, 504 Main Street 6:30PM-8:30PM (Public Doors 7PM)

WOLFVILLE



ESSENTIAL INFORMATION

Lead Donor

Margaret & David Fountain

Founding Partner



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IACP - International Association
of Culinary Professionals &
The Culinary Trust

Innovative Fisheries Products
King of Donair
Kings Produce
Lightfoot & Wolfville
Lost Cod Clothing
Mermaid Fare
Noggins Corner Farm
Nova Scotia Community College -
Culinary & Tourism Programs
Ocean Wise
Oulton's
Paddy's Pub
Planter's Barracks

Planter's Ridge Winery
Port Pub
Real Food Media Project
Restaurant Association of
Nova Scotia
Sustainable Blue
T4G Kick
T Dogs
Ticketpro
Troy Restaurant
Up Public Relations
Victoria's Inn



Devour! The Food Film Fest

Combining cinematic talent with extraordinary culinary and wine creations, *Devour! The Food Film Fest* is the world's largest festival focused on food and film. Taking place in the culinary epicenter of the province, Wolfville, Nova Scotia, the fifth edition of *Devour!* is slated for November 4-8, 2015.

Set against the beautiful backdrop of the Annapolis Valley, the town of Wolfville and Kings County is a magnificent festival setting, with a number of historic theatres, unique local venues and scenic beauty. Only one hour from the city of Halifax, in the heartland of Nova Scotia's burgeoning wine industry and the centre of culinary and agricultural innovation, Wolfville is also home to Acadia University, one of Canada's most renowned academic institutions, and a partner of *Devour! The Food Film Festival*. It is important to organizers that each event ties in the local atmosphere.

Aiming to educate and entertain through the lens of food, *Devour! The Food Film Fest* is an annual event that showcases some of the most engaging international documentaries, dramas and short films that celebrate food on film. With over 75 new food and wine films from around the world, the festival brings awareness to audiences on the impact of food, food culture and the current food systems in our lives. Through various interactive industry sessions, *Devour! The Workshops* allows festival-goers to gain hands-on experience in all things culinary – from inspiring panels with high profile participants to cooking demos. *Devour! The Bounty of Kings County Tasting Tours* includes four food and wine-focused excursions that allow participants to experience the Annapolis Valley in all its beauty. Other popular events include farmer's market events, experiential dinners, food truck pop-ups, celebrity visits, host receptions and more.

Devour! The Food Film Fest is managed by festival organizers, Michael Howell and Lia Rinaldo, and is overseen by a Board of Directors and an Advisory Board made up of key partners from the film, business and culinary sectors.

Devour! The People

Devour! Organizers

Michael Howell, Executive Director
Lia Rinaldo, Managing Director

Devour! Executive Board

Michael April	Ron Lovett
Charles Bishop	Brian Johnston
Keith Dexter	John MacKay
Roma Dingwell	Max St. Pierre

Devour! Advisory Board

Jason Priestley-Honourary	Sheri Elwood
Robert Kenner-Honourary	Craig Flinn
Leo Artalejo	Ivy Knight
Ann Bernier	David MacLeod
Leo Christakos	Joe McGuinness
Jill Delaney	Robyn McIsaac
Brookes Diamond	Bill Niven
Fiona Diamond	Colette O'Hara
Roma Dingwell	Christine White

Devour! Staff

Jason Lynch, Culinary Coordinator
Peter Jackson, Facilities Coordinator
David Jones, Event Development Consultant,
David Jones Associates
Robyn McIsaac, Marketing & Communications,
Infuse PR
Kate Elliot, Marketing & Communications
Jill Delaney, Volunteer Coordinator
Simon Thibault, Programmer
Alissa MacLean
James Skinner, Technical Coordinator
Julé Malet-Veale, Festival Photographer
Mike Stack, Festival Photographer
Teresa Rooney, Accountant
Spectacle Group, Creative Agency
T4G Kick, Social Media Strategy & Support
Jason Ross, Box Office, Ticketpro Atlantic
Jessica McCarvell, Box Office, Ticketpro Atlantic



SUPPORTING WHAT MATTERS TO YOU

The Chronicle Herald is proud to be a part of your community, delivering local coverage, employing local people and offering local support.

Enjoy the very best of local and international food, wine and film at this year's Devour! The Food Film Festival.

The ChronicleHerald
Connecting you to what matters

DEVOUR!
THE FOOD FILM FEST





A message from the Honourable Premier

On behalf of the Government of Nova Scotia, welcome to our beautiful province.

Culinary tourism provide visitors an opportunity to not only to experience our province, but to taste it. It's no surprise that the *Devour Food Film Festival* is becoming a must see and taste experience.

Nova Scotia is known for its exceptional seafood, award-winning wines and authentic dining experiences. The Devour Food Film Festival provides visitors and residents alike with the unique opportunity to not only celebrate the best of culinary cinema but to showcase our culinary offerings to the world.

In addition to our leading culinary experiences, we are a province rich with tradition and culture. While you are here, we encourage you to extend your stay. Consider taking a drive along the Cabot Trail, sampling wines in the Annapolis Valley, or taking in the world's highest tides along the Bay of Fundy. No matter where you go in Nova Scotia, we know you'll enjoy our warm and friendly hospitality.

Many thanks to event organizers, and best wishes for an exciting and enjoyable event.

Sincerely,
Honourable Stephen McNeil, M.L.A.
Premier



Greetings from Ray Ivany Acadia University

Welcome to *Devour!*

This past summer, the National Post named Wolfville one of Canada's Top 10 Underrated Travel Destinations. For the thousands of visitors who come to Wolfville – many year after year – this recognition was received with typical Nova Scotia humility. We know what we have here and we know why. It's the people. It's our artists, our entrepreneurs, and the people on our streets who welcome everyone to our community. And we particularly want to welcome fans and friends of *Devour!*

At Acadia, what the Post calls the “most striking campus in Canada”, we are proud of our partnership with Devour! and the opportunities the festival provides our students and the many benefits it brings to our town. We also extend our heartiest congratulations to the *Devour!* team for its success in making the festival bigger and better each year. Please enjoy your stay in Wolfville and make sure you book your return visit before more people discover this fantastic travel destination and, of course, *Devour!*

Cheers!

Raymond E. Ivany
President and Vice-Chancellor
Acadia University

Wolfville is proud to welcome
Devour! The Food Film Fest



A cultivated experience for the mind, body and soil.



wolfville.ca



WIN A SEASON'S SUPPLY
of SWEETANGO APPLES!

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Greetings from Jeff Cantwell Mayor of Wolfville

It is my distinct pleasure and privilege to welcome *Devour! The Food Film Fest* back to Wolfville, for its fifth year.

Each year Chef Michael Howell and Ms. Lia Rinaldo bring a cast of characters to the *Fest*, who illuminate the varied culinary sets on location here in Wolfville.

The Town of Wolfville is pleased to once again be a major sponsor for *Devour!* and we look forward to future partnerships with the event.

On behalf of the entire Town staff, Town Council and community, I want to offer sincere thanks to the *Devour!* festival organizers, partners, volunteers and participants for the tremendous effort in having this event feature Wolfville as the Epicenter of Epicurean Entertainment.

Buon Appetito,
Jeff Cantwell
Mayor
Town of Wolfville



Welcome from Janice Ruddock Executive Director, Taste of Nova Scotia

You haven't seen Nova Scotia until you've tasted Nova Scotia.

Welcome to *DEVOUR! The Food Film Fest* and the beginning of your delicious Nova Scotia culinary journey. At Taste of Nova Scotia we represent farmers, fishers, producers, winemakers, brewers, chefs and restaurants. We believe "what grows together goes together". We have the land and the sea right at our doorstep and a plethora of natural, quality ingredients in our backyard. Our chefs have travelled and trained around the world, and choose to come back to our province to live and work because of Nova Scotia's access to quality ingredients, the passion of our people, and our abundant seacoast and land. Welcome to Nova Scotia.

As a proud partner of *DEVOUR!*, we are excited to sponsor the opening reception showcasing 14 local chefs and the Nova Scotia Good Cheer Trail – Canada's first winery, craft brewery and distillery trail. Representing every region of the province, we will take you on a province-wide tasting journey.

If *DEVOUR!* is your first taste of Nova Scotia, pick up one of our Taste of Nova Scotia Culinary Guides (over 150 ways to eat and drink your way through our beautiful province) or grab a spoon and hit the Chowder Trail. We've made it super easy for you to discover our local culinary experiences.

From our land, from our sea and from our hands – I'm raising a glass of Tidal Bay and toasting your culinary exploration of our beautiful province. Enjoy!

Cheers,
Janice Ruddock
@TasteofNS
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Welcome to Devour! The Food Film Fest 2015 From Lia Rinaldo and Michael Howell

Milestones are important. They are benchmarks for growth, commitment and tenacity. This year marks the fifth edition of *Devour! The Food Film Fest* coming to life. Five festivals! From a humble two-day event that celebrated food on film to what has now become an internationally recognized film festival with global reach, we are proud of where we have come from and even more excited for where we are going.

Our funders and partners have brought us to this point, our core team of staff and volunteers have made it possible, and our collaborators and participants have given us the mandate to dream big. A visiting delegate said to us in 2013 “Keep it small, keep it connected, keep it exceptional” and we hold dearly to this credo. *Devour!* will never become too big—that is not our desire. But it IS our desire to create a festival of import, of relevance, and one that all Nova Scotians can be proud of.

From our many regional chef and industry colleagues who participate year after year, showcasing the excellence of our cuisine, to our government and private partners, we could not be more excited for the future of *Devour!*. Our vision, to become Canada’s answer to the SXSW Festival, seems achievable and real. To you, the patron, guest and visitor, we say thank you for sharing in this vision.

We thank Slow Food Nova Scotia, Tourism Nova Scotia, Bishop’s Cellar and Taste of Nova Scotia for believing since day one. To Margaret and David Fountain, we thank you for your commitment to helping us achieve our goals. To the many new government and private partners we thank you for joining us on our journey. To Wolfville, Kings County and Nova Scotia, we thank you for being such a wonderful place to live, do business and create magic.

Michael & Lia



That Sugar Film

**Wednesday, November 4,
Al Whittle Theatre-Main, 10:00 AM**

Damon Gameau explores the bittersweet nature of sugar by upping his personal intake of added sugar in seemingly healthy foods. Gameau puts more than his health in question in this film, which follows in the vein of Michael Moore and Morgan Spurlock’s first person documentaries.

Australia/UK, 2014, 100 minutes
Director Damon Gameau
Distributor Soda Pictures



Healthy Food

**Wednesday, November 4,
Al Whittle Theatre-Main, 10:00 AM**

In this animated Sesame Street segment, we find out that the letter “H” actually stands for healthy food.

USA, 2015, 1 minute
Director Robert Grievies

The Acadia Cinema Co-operative
and the Al Whittle Theatre
are proud to share the stage with

DEVOUR!
THE FOOD FILM FEST



ACADIA CINEMA'S
AL WHITTLE THEATRE

“The Al Whittle Theatre is a gem” - Stephen Pedersen, Chronicle-Herald
450 Main Street, Wolfville, N.S
alwhittletheatre.ca



Devour! Opening Gala Reception presented by Taste of Nova Scotia

Wednesday, November 4, Fountain Commons, Acadia University, 5:30-7:30 PM

The fifth edition of *Devour!* kicks off in grand style with the *Devour!* Opening Gala Reception presented by Taste of Nova Scotia. Fourteen of Nova Scotia's finest chefs will come together to create a sensory exploration that celebrates our local cuisine. This signature Nova Scotia event will feature the Order of Good Cheer celebration inducting all visiting chefs and celebrities – including special guest curator Bill Pullman. Featuring musical stylings by The Prohibition.

\$100.00 per guest

Sponsored by: Taste of Nova Scotia





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Find the true spirit of Nova Scotia through our cuisine and the artisans who love all Nova Scotia has to offer.

Plan your adventure and meet over 150 Taste of Nova Scotia members waiting to tempt your tastebuds.



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Participating Chefs, listed left to right starting in top lefthand corner:

Brad Wammes (Kitchen Door Catering), Martin Ruíz Salvador (Salt Shaker Deli), Patrick MacIsaac (Glenora Inn Distillery), Chris Velden (The Flying Apron Cookery), Matt Krizan (Mateus Bistro), Nichole Hopkins & Tony Ross (The Lobster Shack), Darrick Mailman (The Flying Apron Cookery), Dan Vorstermans (Field Guide), Michael Carroll (Paddy's Brew Pub), Renée Lavallée (The Canteen), Jonathan Joseph (The Argyle Lodge & Restaurant), Mike McKinnon (Acadia University), & Stephanie Ogilvie (Brooklyn Warehouse).

Brad Wammes, Kitchen Door Catering

A maritimer at heart, Brad Wammes hails from a small waterside community in Southern Ontario, where he grew up with a love of food and family. After attending George Brown College and working his way around the world in Michelin Star restaurants (from Scotland to Southern England, South East Asia to Australia), he found a home in Halifax with his wife and twin daughters.

For over five years, Brad headed the culinary team at the infamous Seven restaurant in downtown Halifax. In 2012, Brad joined Kitchen Door Catering to oversee all aspects of the culinary team that produces off-site catering and gourmet to-go food items sold in the Bedford shop. Sharing his passion of extraordinary culinary talents with Nova Scotia (and everywhere else the catering company travels to), Brad has helped the small silver-award winning catering company grow by focusing on local, fresh ingredients.

Chris Velden, The Flying Apron Cookery

Hailing from Germany, Chris Velden has been cooking and teaching across Canada, the US, and Germany for more than 35 years. As a Certified European Master Chef and Culinary Instructor, his expert qualifications match his passion for teaching culinary education to future chefs and the larger public at his Flying Apron Cooking School.

As the Chef and Co-owner of the newly opened The Flying Apron Inn & Cookery in Summerville, Nova Scotia, Chris brings his love for local, honest food to each item on the menu. In the short time since opening, The Flying Apron has become known for using seasonal, wild, locally grown ingredients. Developing personal partnerships with many Nova Scotian farmers, Chris stands strongly for the use of sustainable and ethical farming practices. He is a member of the Nova Scotia Slow Food Board, and is a representative for OceanWise.

Darrick Mailman, The Flying Apron Cookery

Raised in a food focused family, Darrick Mailman grew up fishing, gardening, hunting and cooking. Cooking professionally from age 16, he went on to Graduate from the Culinary Institute of Canada. After working under some of Halifax's best known chefs, Darrick took on the position of Chef de Cuisine at Dennis Johnston's FID, before following his dream of travelling throughout Europe to experience cultural food and farming.

Upon returning home to Nova Scotia in 2013, Darrick opened Mother's Pizza in Halifax. With the next chapter of his local food dream having already begun, Darrick and his partner, Lindsay, moved to an organic farm in Center Burlington, Nova Scotia to work with Chef Chris Velden at The Flying Apron Inn & Cookery in August 2014. The two have excitedly embraced the rural community, and are looking forward to following

their dream of farming with their latest project, Full Belly Farm.

Dan Vorstermans, Field Guide

Dan Vorstermans is truly dedicated to his craft. As a chef with a hyper-local focus, he sources as many products locally as possible, both farmed and foraged for his famed North End of Halifax restaurant, Field Guide.

Dan, who was born and raised outside of Toronto, has found his home in Nova Scotia and takes his inspiration from his beautiful east coast surroundings. With an ambitious and pure approach to cooking — think the whole animal, raw fish dishes and beautiful, fresh vegetables — Dan and his talents are a force to be reckoned with in the local restaurant scene.

Jonathan Joseph, Ye Olde Argyle Lodge

Born and raised in Miami, Jonathan Joseph lives and breathes all things culinary. Working in kitchens since the young age of 14, Jonathan spent several years in various restaurant settings, working every position in the kitchen. Graduating magna cum laude from Florida International University's Hospitality program, he received degrees in hotel and restaurant management (all the while working in the food labs as a teaching assistant and student instructor, mentored by Chef Michael Moran).

Jonathan gained further industry experience by helping organize one of the world's largest food and wine festivals — South Beach Food and Wine. His participation with the annual festival provided him the opportunity to work alongside some of the world's greatest chefs, such as Bobby Flay, Aaron Sanchez, Mary Sue Millikan, Susan Feniger, and Jonathan Eismann.

With over 20 years of experience, Jonathan made Nova Scotia his home in 2007. Bringing his love and passion for food and hospitality with him, Jonathan opened Ye Olde Argyle Lodge in Lower Argyle, Nova Scotia (voted Best Restaurant in Yarmouth and Acadian Shores in 2013).

Martin Ruiz Salvador, Fleur de Sel

Born and raised in Nova Scotia, Martin Ruiz Salvador began his culinary career as a young dishwasher in Halifax before working his way across the country as a line cook. After graduating from Le Cordon Bleu at the Scottsdale Culinary Institute in Arizona, Martin travelled to Europe where he apprenticed and worked in three different Michelin-starred restaurants under the likes to Chef Aiden Byrne, Chef Jean-Paul LaCombe and the renowned Chef Frédéric Côte.

Upon returning to Canada, Martin followed his dream to open his own fine dining restaurant in rural Nova Scotia. Fleur de Sel opened its doors in 2004. Run by Martin and his wife, Sylvie, the Lunenburg restaurant is a harmonious meld of Martin's classical French

training with his own Nova Scotian roots and locale. In 2005, Fleur de Sel earned the eighth spot in enRoute's Top Ten New Restaurants in Canada. Martin has since opened The Salt Shaker Deli and The South Shore Fish Shack, both located in Lunenburg. He has also cooked at the James Beard House in New York, competed in the National Gold Medal plates competition in 2008 and 2014, represented Nova Scotia at The Canadian Chefs Congress and has held Four Diamonds with CAA since 2007. This year, Fleur de Sel was named #22 by Canada's Best 100 Restaurants Magazine.

Matt Krizan, Mateus Bistro

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 overlooking 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. With the smells of onion, paprika and chicken filling the kitchen, it was here that Matthew first learned to love food.

Riding on his natural inclination to cook, Matthew graduated from Le Cordon Bleu Paris Cooking School in London, England. From there, he continued 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, and was naturally drawn back to the abundance of the Maritimes. Working with Nova Scotia's farmers and fishermen, Mahone Bay's Mateus Bistro delivers fresh and exciting dishes using local produce, heightened with a European style. Following the seasons, Matt works hard to create new menus to suit each and every harvest.

Michael Carroll, Paddy's Irish Pub & Rosie's Restaurant

With over 33 years in the culinary industry, Michael Carroll is known as a culinary guru. Receiving his Red Seal in 1991, he has been the Executive Chef for Paddy's Irish Pub & Rosie's Restaurant – an Annapolis Valley staple! – in both Kentville and Wolfville for the past 23 years.

A long standing member of Taste of Nova Scotia, Michael is currently waiting for the third location of his iconic restaurant to open in Windsor.

Mike McKinnon, Acadia University

Obtaining undergraduate degrees from Acadia University and Johnson & Wales Culinary University, Michael McKinnon spent the large part of his young adulthood educating himself on the culinary world. After completing his two degrees, Michael rose to local culinary fame by winning the 1997 Star Chef of the Year award with Canadian Pacific Hotels, and the 1997 Gold Medal of the Catering Challenge at the

Halifax Discovery Center. Prior to working at Acadia University, Michael was the Executive Chef for Westin Nova Scotian Hotel and Phillips Crab USA, and worked for Canadian Pacific Hotels and Delta Hotels.

Michael has been the Executive Chef at Acadia University since 2007. His focus is to create restaurant quality food to residential dining. His strong emphasis on local products and professional presentation delights the students and staff of the university on a daily bases. Since beginning at Acadia, he has continued to claim many culinary titles across Canada, including the 2008 Chef Masters Competition, the 2010 CCUFSA People's Choice Winner, and the 2010, 2012 and 2013 CCUFSA Competition Silver Medalist. Michael is also the Corporate Sector Chef for Compass Group Canada.

Nichole Hopkins & Tony Ross, The Lobster Shack

Each with their own unique flare and passion for fantastic food, Nichole Hopkins and Tony Ross run The Lobster Shack in Barrington Passage together. Known for their unique atmosphere and wide range of tasty choices, the dynamic duo use as many of Nova Scotia's bountiful fresh products as possible.

With a live lobster tank the the restaurant and an endless supply of fresh fish at the doorsteps, the menu is always based on keeping it first and foremost fresh and local.

Patrick MacIsaac, Glenora Distillery

Known for his exemplary leadership and culinary capabilities, Patrick MacIsaac is a chef for the ages. Following his tour in the navy, he began focusing his time on his passion of cooking by touring the world to develop the skills and appreciation of food necessary in order to succeed in the culinary industry. Mastering his chosen skill, Patrick found himself heading establishments like Savannah of Montreal, the MicMac Beverage Room of Halifax, The Store House of Ireland, Coyotes of Banff, leaving each establishment better than when he arrived.

Drawn to that smoky spectre of single malt whisky, Patrick recently joined the team at Glenora Distillery, where once again he has lead yet another team to great success.

Renée Lavallée, The Canteen

Born and raised in Shawville, Quebec, Renée Lavallée left home at an early age in hopes of becoming a lawyer, but after "politely" being asked to leave the university she was attending, her parents gave her a choice: find a new school and buckle down or get a job. She promptly applied to George Brown College in Toronto and decided to give cooking a shot. After twenty crazy years in the business, including many stints in restaurants around the world, Renée has called Nova Scotia home for the past ten years.

Renée currently divides her time between her popular communal dinners and cooking classes and as the chef and owner of The Canteen – a bustling neighborhood shop in Downtown Dartmouth, specializing in chef-inspired sandwiches, soups, salads, fresh baked artisanal breads and meals to go. With years of experience under her belt, Renee has built a successful consulting business under The Feisty Chef brand, working for a variety of clients in both the public and private sectors. Renée's ability to not only cook, but to confidently communicate with consumers and media in both French and English has led to numerous contracts locally and abroad.

Stephanie Ogilvie, Brooklyn Warehouse

Hailing from the maritimes, Stephanie began her journey in the kitchen at a very young age with her grandmother. Working in the industry since she was 16, she decided to further pursue her interest in the culinary world by attending the Culinary Institute of Canada at Holland College in Prince Edward Island. After graduation, she moved to Toronto and worked at the prestigious George Restaurant under Chef Lorenzo Loseto, apprenticed under Paul Boehmer at Ultra Supper Club and staged at Canoe Restaurant under Anthony Walsh. From there, her travels continued all the way to Australia, and eventually home to Nova Scotia where she became Sous Chef and eventually Executive Catering Chef at Jane's on the Common.

Steph found a new home at Brooklyn Warehouse in 2013 as Sous Chef. After accomplishing great success, she has taken the reigns as Head Chef under Chef Mark Gray.



Music by The Prohibition

The Prohibition have a lot of love for the craftsmanship and raw energy of popular songs written in the prohibition era between 1900-1930. The tunes come from Hoagy Carmichael, Irving Berlin, Cole Porter and many other greats whose songs are among the most memorable of all time. Especially designed for dinner or cocktails and expanding to frenzied dance parties, The Prohibition's catalogue includes the punchy upbeat numbers and expressive waltzes of a bygone era.

Lap Steel: Phil Sedore, Drums: Crad Price, Upright Bass: Lukas Pearse, Rhythm Guitar: Lou Duggan

We're bringing the Nova Scotia Good Cheer Trail to Devour!

Explore Canada's first winery, craft brewery and distillery trail at the *DEVOUR!* opening reception - where we'll have 14 of our 35 Good Cheer Trail experiences for you to try. Meet passionate Nova Scotia artisans from Yarmouth to Cape Breton. Although the trail weaves through stunning Nova Scotia landscapes, heritage sites, beaches, farmlands and cities, we'll have many of the wineries, breweries and distilleries under one roof in Wolfville on November 4, 2015.



Opening Night Gala Participants:

Avondale Sky Winery
Benjamin Bridge
Blomidon Estate Winery
Boxing Rock
Devonian Coast
Garrison Brewing
Ironworks Distillery
L'Acadie Vineyards
Lockett Vineyards
Meander River Farm and Brewery
Paddy's Irish Brew Pub
Petite Riviere Vineyards
Planters Ridge Winery Ltd.
Sainte-Famille Wines



Devour! Opening Gala Film Featuring Bill Pullman: *Babette's Feast*

Wednesday, November 4, Festival Theatre, Acadia University, 8:00-10:30 PM

We're thrilled to have internationally-renowned actor, Bill Pullman curate his favourite food film of all-time, the Academy Award-winning, 1987 classic *Babette's Feast*. A passionate advocate for sustainable food, with a penchant for exotic fruits that *Devour!* fans are sure to remember from the 2013 Opening Gala film, *The Fruit Hunters*, starring Pullman.

THE quintessential feast for the senses on film! Set at the end of the 19th century and beautifully adapted from the short story by Isak Dinesen (*Out of Africa*), this is the tale of Babette, a mysterious French housekeeper who works for two spinster sisters in Denmark. As it turns out, both women at one time, relinquished love, fame and fortune to serve the lord alongside their father in a village where pleasure is considered inherently sinful. When Babette comes into some money, she asks permission to cook a classic French feast in honour of their late father's centenary, and they begrudgingly relent, promising not give into the sensual pleasures of food and wine.

Following the screening, Bill Pullman will chat it up with the Food Network star Bob Blumer (and the audience).

Denmark, 1987, 102 minutes

Director Gabriel Axel

Distributor Audio Ciné Films

\$50.00 per guest

Sponsored by: Forest Lakes Country Club





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EXCITING NEW
DEVELOPMENT”

- WORLD PROPERTY JOURNAL, 2015



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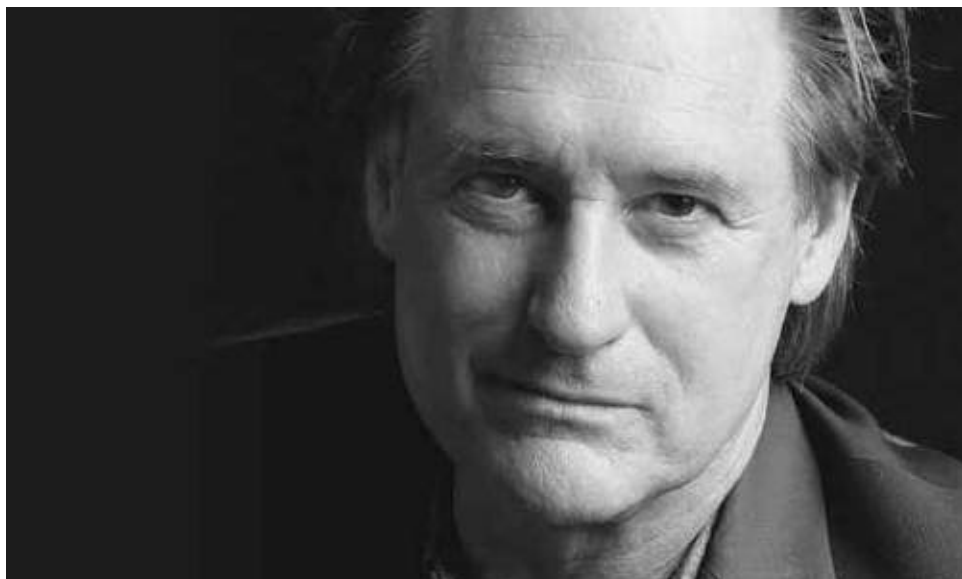
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Bill Pullman

Bill Pullman started acting professionally in New York Theater in 1983, and shortly after, began a film career that currently spans over seventy features and several television series.

In recent years, Pullman was an on-camera subject for the documentary *The Fruit Hunters* (released in May 2013), performed in Beth Henley's play *The Jacksonian* (with Ed Harris, Amy Madigan, Glenn Headley) and appeared in filmmaker Cherien Dabis' feature *May In The Summer* (shot in Jordan, opened the 2013 Sundance Festival).

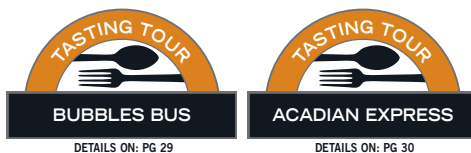
His most recent theater work has been on Broadway in *The Other Place* co-starring Laurie Metcalf, as well as the premiere of the devised physical theater piece *Healing Wars* at Arena Stage, The New Group's *Sticks and Bones* and the bi-lingual production of *Othello* at the National Theater in Bergen, Norway.

Pullman's other theater work includes the Broadway world premiere of Edward Albee's *The Goat* (Drama Desk nomination), Albee's *Peter and Jerry* (Drama Desk Nomination), the Kennedy Center production of *The Subject Was Roses* (Helen Hays nomination).

His movie work includes blockbuster comedies (*Ruthless People*, *Spaceballs*, *Casper*), dramas (*The Serpent and the Rainbow*, *The Accidental Tourist*, *Igby Goes Down*), romantic comedies (*Sleepless in Seattle*, *While You Were Sleeping*), action (*Independence Day*), thrillers (*Malice*), westerns (*The Virginian*, *Wyatt Earp*), film noir (*The Last Seduction*, *Lost Highway*, *The Zero Effect*), horror (*The Grudge*) and two television mini-series (*Revelations*, *Torchwood*).

Aside from his acting career, Pullman directed and produced the TNT movie *The Virginian* (Wrangler Award/Best Picture, 2000). He also wrote and directed *Expedition 6* that was performed at the Kennedy Center, Baltimore Theatre Project, and the Magic Theatre/San Francisco.

Pullman can next be seen in the films *Brothers-In-Law* and *Independence Day: Resurrection*, and will soon begin shooting *LBJ* with Rob Reiner directing.



OUR KITCHEN BUILDS COMMUNITY



Dartmouth North COMMUNITY FOOD CENTRE

The Dartmouth North Community Food Centre is a beautiful new space for the community to come together to grow, cook, share, learn and advocate for good food.

Visit dartmouthfamilycentre.ca for our monthly program calendar. Get involved and help us **#CultivateChange!**

Dartmouth North Community Food Centre is a project of the Dartmouth Family Centre and was founded in partnership with Community Food Centres Canada.



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DEVOUR! THE BOUNTY OF KINGS COUNTY TASTING TOURS

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



The Bubbles Bus

**Wednesday, November 4; Thursday, November 5; Friday, November 6;
Saturday, November 7; and Sunday November 8**
Hop on at Linden & Main St. at 3:00 PM

All aboard The Bubbles Bus! It's time to drink in the beautiful Gaspereau Valley, literally. This tour will feature three tastings per vineyard at two of the region's finest purveyors of traditional method sparkling wines – L'Acadie Vineyards and Benjamin Bridge. Round trip: 2 hours.

\$45.00 per guest

Note: This activity is restricted to 19 years of age and older

Sponsored by: L'Acadie Vineyards, Benjamin Bridge

Benjamin Bridge

Benjamin Bridge is Nova Scotia's ultra premium sparkling wine house located in the heart of the Gaspereau Valley on the Bay of Fundy, where the cool climate bears an uncanny affinity with the Champagne region of France. Their experienced winemakers work in collaboration with international experts to produce world-class Méthode Classique sparkling wines and limited edition luxury wines.

Benjamin Bridge's innovative sparkling wines display the hallmarks of classic prestige cuvées from Champagne, but with a Nova Scotia signature. "They are, without question, the best sparkling wines I have tasted in Canada," says Tony Aspler, Canada's most renowned wine authority.

Their collection of hand crafted fine wines, including perennial sell-out Nova 7, together with our sparkling wine program, have helped raise the profile of Nova Scotia terroir and its winemaking in Canada and internationally.

Small bites provided by Stéphane Levac, Frais Catering

L'Acadie Vineyards

This family winery was founded over 10 years ago by internationally experienced winemaker Bruce Ewert and released the province's first traditional method sparkling wines and planted the first certified organic vineyard. They have earned numerous awards and accolades including silver for Prestige Brut at the 2011 Effervescents du Monde competition of the world's best sparkling wines in France. Prestige Brut Estate is grown on unique rocky well drained soil with vibrant microflora contributing enhanced minerality with 4-5 years of bottle tirage on yeast lees for harmonious brioche accents. From bright crisp sparklers to pioneering appassimento reds, their wines have been game changers for the Nova Scotia wine industry bringing national and international interest to our growing emerging region.





The Acadian Express

Wednesday, November 4, Hop on at Linden & Main St. at 10:30 AM (Lunch served at 11:30AM)

Wednesday, November 4, Hop on at Linden & Main St. at 12:30 PM (Lunch served at 1:30PM)

Thursday, November 5, Hop on at Linden & Main St. at 10:30 AM (Lunch served at 11:30AM)

Thursday, November 5, Hop on at Linden & Main St. at 12:30 PM (Lunch served at 1:30PM)

Just a short jaunt from downtown Wolfville, this moving tour through the history of the Acadian people at the Grand-Pré National Historic Site includes a walk of the UNESCO World Heritage Site grounds (including the Memorial Church and the Deportation Cross and a special stop to the Grand Pré View Park). Following this, guests will be treated to a wine tasting at Domaine de Grand Pré Winery and an Acadian-inspired lunch at Le Caveau Restaurant, named one of twenty of the world's best winery restaurants by Wine Access magazine. Featuring a collaborative lunch between Jesse Vergen and Chef Jason Lynch (Le Caveau). Round trip: 2 hours.

\$45.00 per guest

Sponsored by: Le Caveau Restaurant, Domaine de Grande Pré



Jesse Vergen, Saint John Ale House

Hailing from New Brunswick, Jesse Vergen is a passionate chef that has made his mark by utilizing his province's untapped bounty of small farms and

fisherman as a base for his craft. Raised on a small organic farm in Fundy Hills, Jesse now resides on his family farm with his wife and three kids. Produce from his farm is readily consumed by the hungry diners of the Saint John Ale House (ranked #39 on Vacay.ca's Top 50 Restaurants in Canada list), Smoking Pig BBQ and Cleaver Catering, where Jesse has brought local flavours together with unpretentious dining.

Jesse's life is all about food – whether he's in his kitchens, on his tractor, or hunting coastal marshes – flavour is always on his mind. A competitor on the fourth season of Food Network's *Top Chef Canada*, his restaurant has also been featured twice on the network's award-winning show, *You Gotta Eat Here!* Featured in many newspapers and magazines such as The Globe and Mail, Maclean's Readers Digest, Chatelaine and enRoute, Jesse was also one of the contributing chefs in Michael Smith's documentary, *Village Feast*.



Jason Lynch, Le Caveau

Having grown up in a rural farm community in Nova Scotia, product and quality has always been important to Jason Lynch. This upbringing has set the tone

for Jason's restaurant, Le Caveau, located in the Annapolis Valley where he started his journey.

After working in Toronto and Ottawa while attending Le Cordon Bleu, he decided to move home to train with some of Canada's best restaurateurs – David Barrett, Nicholas Pierce and their Chef Werner Bassen. After years of experience, Jason took the chance to move 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 supplies the majority of the product used in his restaurants. He ensures his food reflects his care and passion for good clean product, sticking to his philosophy of going beyond nose to tail while using all of the ingredients before him within each season.





The Crafty Beer Bus

Friday, November 6 and Saturday, November 7
Hop on at Linden & Main St. at 1:00 PM and 3:00 PM

Craft beer is all the rage these days – so much so – we just had to board a bus for it! This tour will start with a drive out to the first official microbrewery in the Annapolis Valley, Sea Level Brewing in Port Williams, to tipple a few of their fine ales. Then we'll continue with a few more craft beers and snacks overlooking the beautiful Cornwallis River from the patio of the area's first gastropub, the Port Pub & Bistro. Finally, guests will be delivered back to one of the iconic fixtures of Main Street, Paddy's Pub, to sample some of their brews. Thankfully this stop is just a short stumbling distance from the Al Whittle Theatre. Round trip: 2 hours.

\$45.00 per guest

Note: This activity is restricted to 19 years of age and older

Sponsored by: Sea Level Brewing, Port Pub & Bistro, Paddy's Pub

Paddy's Irish Pub

A Wolfville icon! Just a stone's throw away from Acadia University, Paddy's is an Irish pub in the truest of senses. A staple for students, out-of-town guests and (of course) their regulars, the relaxed, comforting atmosphere mixed with local brew and classic pub eats keep everyone coming back, time and time again.


Sea Level Brewing

Upon opening their doors in 2007, The Seal Level Brewing Company quickly established themselves as the first and only microbrewery in the Annapolis Valley. All along their mission statement has been to produce an approachable taste to quality, micro brewed beers – and believe us, they've nailed it. Using as many local ingredients as possible, they provide distinguished characteristics and unique flavours to each of their handcraft recipes, all the while guaranteeing to never compromise quality for quantity in the pursuit of brewing happiness.

The Port Pub

Being named one of Canada's Favourite Bars and One of Five Must-Visit Canadian Patios by enRoute Magazine (all in the same year) is no easy feat, but The Port Pub managed to do it in 2014. Quickly becoming a staple in the Annapolis Valley community, The Port is known for being a social crossroads of the entire valley. Constantly striving to up their culinary game, their menu features many sought-after local ingredients and brews, showcasing the best of their community.






Discover the World of Canadian Cheese

Cheese Notes


Laliberté <i>Fromagerie du Presbytère</i> Sainte-Elizabeth-de-Warwick, QC fromageriedupresbytere.com	Laliberté is a triple cream cheese, made with whole milk. Its wonderful bloomy rind surrounds a melting paste with an exquisite creamy mushroom flavour. Its name comes from the name of the sculptor, Alfred Laliberté, born in St-Elizabeth de Warwick. <i>Winner, Cream-Enriched Soft Cheese with Bloomy Rind Category, and Grand Champion, 2015 Canadian Cheese Grand Prix</i>
Avonlea Clothbound Cheddar <i>COWS Inc.</i> Charlottetown, PEI cowscreamery.ca	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. <i>Winner, Aged Cheddar (1-3 years) category, 2015 Canadian Cheese Grand Prix</i>
Urban Blue <i>Blue Harbour Cheese</i> Halifax, Nova Scotia blueharbourcheese.com	New cheesemaker Lyndell Findlay has a love for blue cheese. Her first cheese - Urban Blue - is inspired by the Italian Gorgonzola Dolce-style cheese. Made using pasteurized milk and aged for 2 months, this blue comes in an interesting cube shape with a natural rind. The blue flavour is mild, making this a good cheese for those new to blue. The texture is smooth and creamy; the flavour is savoury with rich mushroomy undertones.

Laliberté is available in specialty stores: Les Gourmandes in Moncton, NB, Boulangerie Grains de folie, Caraquet, NB and European Pantry and Local Source shops in Halifax, NS. The Avonlea Clothbound is available in: Sobeys, Superstore and Costco in the region, as well as Pete's in Halifax and Bedford, NS. The Urban Blue Cheese is available at: Pete's in Halifax and Bedford NS, as well as European Pantry, Local Source and Odell's Gluten free Bakery in Halifax, NS and also Noggins Corner Farm Store in Dartmouth, NS.



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Presented by
Dairy Farmers of Canada



For recipes, visit allyouneedis cheese.ca

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The All You Need is Cheese Express

Friday, November 6, and Saturday, November 7
Hop on at Linden & Main St. at 11:00 AM, 1:00 PM and 3:00 PM

Hop on our express bus to Fox Hill Cheese House and enjoy a visit to Nova Scotia's most prominent fromagerie. This is a great opportunity to enjoy tastings of both local and award-winning cheeses from across Canada, curated by Canadian Cheese Grand Prix Chairman, Phil Bélanger. Local artisanal beers and ciders will accompany the cheeses. To finish, a quick stop over to Planter's Ridge Winery for wine and artisanal chocolates. Enjoy the views of beautiful Starrs Point on the return trip to Wolfville. Round trip: 2 hours.

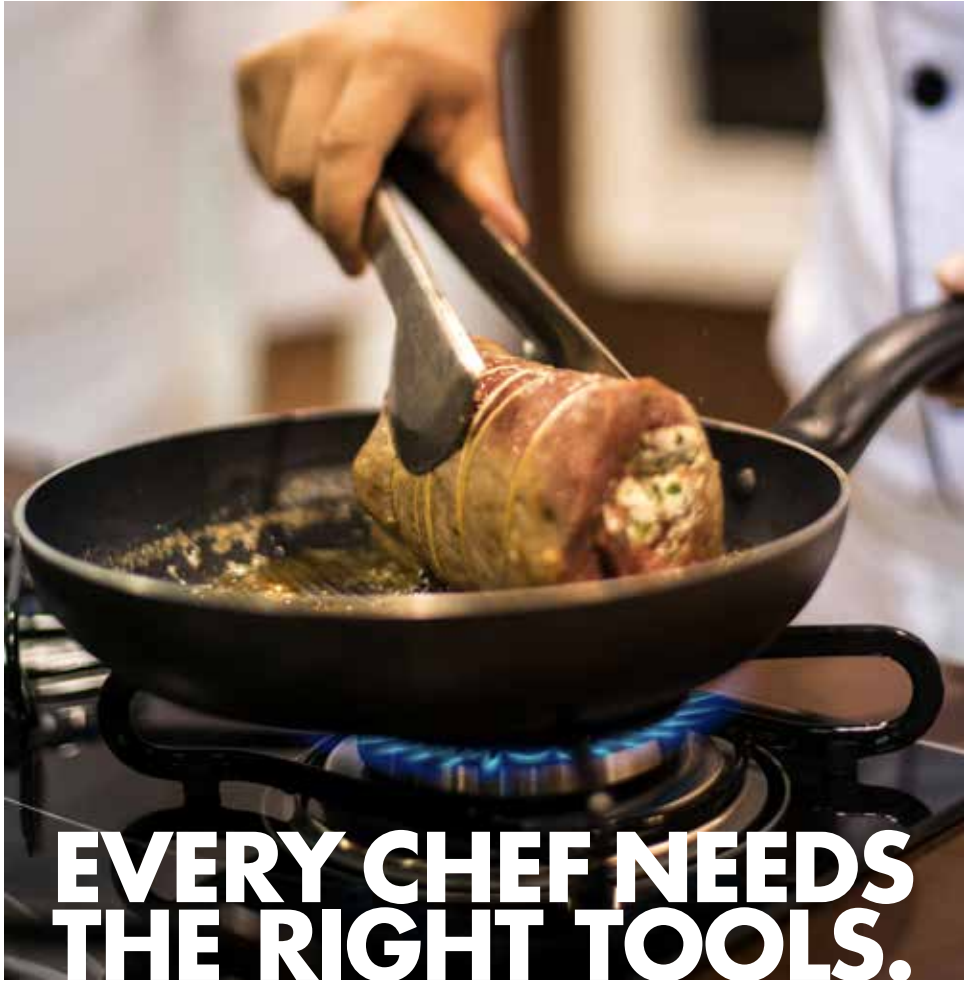
\$45.00 per guest

Sponsored by: Dairy Farmers of Canada

Phil Bélanger, Chairman Canadian Cheese Grand Prix, Dairy Farmers of Canada

Phil is a cheese expert and independent consultant working with the Dairy farmers of Canada and has been a part of the Canadian Cheese Grand Prix national competition since its inception in 1998, and Chairman since 2009. He has had a distinguished career in the Atlantic agrifood industry, which included directing a Provincial Hotel and Culinary Training Institution, where he developed and managed all aspects of the hotel, restaurant and tourism programs. He currently is executive director in the New Brunswick Department of Post-Secondary Education, Training and Labour and chairman of La Confrérie de la Chaîne des Rôtisseurs for the New Brunswick chapter. His passion for Canadian cheese keeps him roaming the country in search of new jewels in the world of cheese.





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The Devour! Festival Lounge

**Thursday, November 5-Saturday, November 7, The Wilson's Home Heating Pavilion,
Troy Restaurant 11:00 AM-1:00 AM daily, Sunday, November 8, 1:00 PM-5:00 PM**

A meeting place, a resting place, a place to get your groove on... this is the inaugural year for our Festival Lounge presented by Wilsons Home Heating. Under the heated tent, we'll host receptions, culinary workshops, tastings and demos. This will be your home away from home as you dash around town between screenings and workshops. We'll be hosting a few private events restricted to 19 years of age or older at times, so look out for the full schedule at www.devourfest.com.

Admittance with Badge or Festival Ticket

Sponsored by: Wilsons Home Heating





WINE + DINE WITH A DELTA STAY

Enjoy downtown Halifax accommodations paired with film, food and wine at the 2015 Devour! The Food Film Fest.

Dining with us during your stay? Enjoy your own bottle of Nova Scotian wine at Harbour City Bar & Grill at no extra fee when you bring it to dinner (available nightly with purchase of an entrée.)



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Select Nova Scotia Food Truck Rally, Disco Soup & al Fresco Screening

Thursday, November 5, Robie Tufts Park, 4:30 PM-8:30 PM

Presented by Select Nova Scotia, the hottest rage in North America hits the streets of Wolfville. From gourmet burgers to fish tacos to doughnuts with a Nova Scotia twist, the town's largest food truck rally offers fast, accessible, delicious food for all! New to the rally this year, Slow Food Youth Annapolis Valley will be presenting the first Disco Soup in Nova Scotia, and to top it all off, we'll have an alfresco screening with great local content.

Free admission, \$5.00 bites

Sponsored by: Select Nova Scotia

Participating Vendors:

Edible Sideshow
Gecko Bus
Jamaica Lee Style
Morris East - Pizza Oven

Noggins Corner Farm
Nomad Gourmet
Old School Donuts
Slow Food Youth

T Dogs
Taco Stiles
Tin Pan Alley

New This Year! at the Food Truck Rally:

Disco Soup at the Food Truck Rally

*Turn Food Waste into Party Fuel –
 Dance against Food Waste*

According to the FAO, one third of all food produced worldwide is thrown away. That's more than 1 billion tons of food every year – most of which would be edible but is not perfect in shape, colour, or size. The Disco Soup movement was started by the Slow Food Youth Network in Germany to bring awareness to the massive scale of food waste. A Disco Soup event brings together people from all walks of life to dance,

chat about food and transform vegetables from farms and markets that would otherwise have been wasted into a delicious meal. This Disco Soup will be hosted by Slow Food Youth Annapolis Valley and will be the first Disco Soup in Nova Scotia.

Free Screening at the Food Truck Rally

On a big outdoor screen in the park, grab a snack and watch films highlighting the culinary scene in Nova Scotia and across Canada. You'll definitely recognize a few of the chefs and producers on screen! Films include: *Rising Canteen*, *Slow Food in Canada*, *Lamb 'n Lobster*, *Slow Fish* and *Oysters 'n Clams*.

Rising Canteen

Dartmouth chef Renée Lavallée competed for gold at the Canadian Culinary Championships last year... but did she bring home the gold?

Canada, 2015, 24 minutes

Director Brad Sayeau





Slow Food in Canada

A portrait of some of the fine people behind this global food movement in Canada. Good, Clean and Fair Canadian Food for All.

Canada, 2015, 15 minutes
Director Kevin Kossowan



Untapped - Lamb ‘n Lobster

The Untapped adventure begins as Alexander Keith’s invites Chef Renée Lavallée and Chef Eric Wood to learn about the farmers, fishermen and culinary heritage that makes Nova Scotia special.

Canada/USA, 2015, 12 minutes
Director Gab Taraboulsy



Slow Fish

Slow Food Canada has created a Slow Fish Canada campaign, a national group that focuses on issues related to fisheries – united from coast to coast in the protection and celebration of our diverse Canadian seafoods.

Canada, 2015, 14 minutes
Director Kevin Kossowan



Untapped - Oysters ‘n Clams

The Untapped adventure continues as Alexander Keith’s invites Chefs Dan Geltner and Rob Bragagnolo to learn about the farmers, fisherman and heritage that make Nova Scotia special. Featuring Sober Island Oysters.

Canada/USA, 2015, 13 minutes
Director Gab Taraboulsy



Nova Scotia Food Truck Pop-Up Rally

Friday, November 6, Robie Tufts Park, 11:00 AM-3:00 PM

Now this is lunch as its meant to be! After last night's rally, a few trucks will remain to fuel your movie & workshop going throughout the day.

Free admission

YOUR HOME FOR NEWS

A promotional graphic for CTV News Atlantic. It features two news anchors, a man and a woman, smiling and standing in front of a lighthouse on a rocky shore. The man is wearing a suit and tie, and the woman is wearing a pink blazer. The background shows a blue sky and ocean. The text "YOUR HOME FOR NEWS" is at the top, and "CTV NEWS ATLANTIC" and "WEEKNIGHTS 5" are at the bottom.



Taste of Nova Scotia Prestige Awards

Friday, November 6, Al Whittle Theatre-Main, 2:00 PM

We're thrilled to host the Taste of Nova Scotia Prestige Awards of Excellence at our event this year. These awards provide an opportunity for Taste of Nova Scotia members and the public to celebrate and honour the people who produce, develop, export, prepare and serve the best quality local food and culinary experiences in the province. Join us for a very special celebration of this year's winners. Admission is Free.

Free admission
Sponsored by: Taste of Nova Scotia





Fresh



Sober Island



Oysters

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Devour! Cocktail Pop-Up Party

Friday, November 6, The Church of Devour (329 Main St), 9:00 PM-1:00 AM

They're back! For the third year running, our super talented *Devour!* mixologists, Matt Jones and Jeff Van Horne will serve up some of their best creations to date. Your ticket includes four cocktail samples and music by The House of Wax. The House of Wax presents gems from the collection. Excavated from the dusty crates of Europe and North America, our operatives take great pride in bringing you only the finest cuts of latin, soul jazz, funk and swing.

\$25.00 per guest. Dinner ticket holders only \$5

This activity is restricted to 19 years of age and older

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Imbibe: A Cocktail Event	February 11
Rare & Fine Wine Tasting	February 26
Craft Beer Cottage Party (new)	February 27
Savour Food & Wine Show	March 10



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The Devour! Chowder Smackdown

Friday, November 6, Wolfville Farmer's Market, 4:30 PM-7:30 pm

Who will be crowned the chowder champion in 2015? Brought to you by Ocean Wise and the Restaurant Association of Nova Scotia, this family-friendly event is destined to become a signature event at Devour! Ten contestants will compete with their chowder prowess, vying for votes from the esteemed judges led by Bob Blumer or you! Your \$5.00 ticket includes samples of all ten chowders and the opportunity to vote for your favourite. Visiting chefs Ned Bell (Four Seasons Hotel Vancouver) and Todd Perrin (Mallard Cottage, NL) will go head to head in an east coast-west coast battle.

\$5.00 per guest

Presented by: Ocean Wise, Restaurant Association of Nova Scotia

Also featuring: Hana Nelson (Afashionado Fishmongers), Amy Nickerson (The Hatfield House), Jonathan Canning, (NSCC Culinary Arts) Jeffrey MacNeil (Rime Restaurant), Richard Sanford (Durdy Nelly's), Shane Robilliard (Fox Harb'r Resort)





Devour! The Grills

Saturday, November 7, Wolfville Farmer’s Market, 8:30 AM–1:00 PM

This has quickly become one of our most special annual events where two rounds of chefs take turns grilling on our glorious Big Green Eggs. Brunch on the grills. Fun for the whole family! Two sessions from 9-11am & 11am-1pm featuring Chef Joseph Crocker, Peasant’s Pantry and Kim Martin, D’Vine Morsels Restaurant, at Avondale Sky Winery.

Free admission
Sponsored by: Wolfville Farmers’ Market

Joseph Crocker, Peasant’s Pantry

Joseph has been building his career in the Nova Scotia food industry for nearly 20 years, beginning with culinary training at NSCC and Holland College. After working on the line at the original Acton’s in Wolfville, he went on to help run the kitchens of Halifax restaurant Fid, focusing on classic French cuisine with Asian influence, The Halifax Club, and, most recently, Domaine de Grand Pré’s fine dining restaurant Le Caveau.

In fall 2011, he started his own business based on his interests in high quality local ingredients and classical recipes and techniques. As chef and owner of Peasant’s Pantry, he uses local meat to produce handmade over thirty types of charcuterie and other specialty meats, including classic French pâtés, fresh and smoked sausages, bacon, and ham. The wide selection is the result of Joseph’s relentless interest and research in ingredients, methods and the culture of good food.

Kim Martin, D’Vine Morsels Restaurant, at Avondale Sky Winery

Chef Kimberly Martin graduated from the Culinary Arts Program, at the Culinary Institute of Canada - Holland College in Prince Edward Island. She began her career by travelling to the Rocky Mountains, inspired by fresh local coast to coast cuisine. She has worked with such acclaimed places as the Canadian Rocky Mountain Resort in Banff under Linda Calabrese, and completed her internship with Bee Choo head chef of the Prince George Hotel. Before landing her Head Chef position with the newly opened D’Vine Morsels Restaurant at Avondale Sky Winery, Kim Martin was the sous chef at Front and Centrale in Wolfville. She worked closely from start up with Head Chef and Owner Dave Smart. She has extensive work, travel experience and defines her own cuisine as; comfort rustic with a twist of elegance. Her menu always has a focus on seasonal local ingredients.





Devour! Kitchen Party

**Saturday, November 7 and Sunday, November 8, Church of Devour (329 Main St.),
9:00 PM - 1:00 AM**

After our Saturday night dinner at the market, the room will magically morph into a classic late night Nova Scotian kitchen party. With the combination of lively music and flowing drinks (in typical maritimer fashion, of course) there is no way you'll be able to resist getting on the dance floor!

\$25.00 per guest

This activity is restricted to 19 years of age and older

The logo for 'Chowder Smackdown' is centered on a wooden plank background. The text 'Chowder Smackdown' is in a stylized, teal-colored font. To the right of the text is a small illustration of a bowl of chowder with a spoon.

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The Devour! Golden Tines Award Brunch

Sunday, November 8, Wolfville Farmers Market, 11:00 AM-1:00 PM

Join Dallas' hottest breakfast Chef Tom Fleming (Crossroads Diner) and Local Chef Dennis Johnson to celebrate this weekend ritual with the very best of the 2015 festival at the *Devour!* Awards Brunch. We guarantee to blow your mind with this incredible finish to *Devour!* including boozy brunch cocktails served up by *Devour!* mixologist Matt Jones and beautiful wines from L'Acadie Vineyards.

We will present the Golden Tine Awards for this year's films in our four categories – Best Short Documentary, Best Short Drama, Best Feature Documentary, Best Feature Drama – chosen by our esteemed jury led by Steve Shor, along with his fellow jurors Anita Stewart and Grant Keir. For the first time, we will also award the youth winner of The Nourish Nova Scotia Food & Film Challenge. We officially partnered with Nourish Nova Scotia this year and invited children and youth of all ages to make a short film under three minutes about serious food issues – Sugar, Food Waste and Healthy Bodies. The winner will receive a \$500.00 prize to support a healthy eating program or initiative in their school/community.

\$45.00 per guest (includes cocktail and wine)
Sponsored by: Mer Et Soleil, L'Acadie Vineyards

Tom Fleming, Crossroads Diner

Tom Fleming brings a depth of experience to his culinary savvy including education, international assignments and a knowledge of local flavors that would rival any Texas-born cuisinier. After graduating from Kendall College, Tom moved to France where he staged at Paul Bocuse and L'Auberge de l'Ille. Back in Chicago, he then worked under the tutelage of his mentor Chef Jean Joho at Everest. After five years at Everest, he opened the James Beard Award winning Brasserie Jo for Joho.

In 1997, Tom moved to Dallas, cultivating his career as Chef de Cuisine at Mediterraneo and Executive Chef of Riviera. Other Dallas restaurants included Lombardi Mare, Lobster Ranch, Old Hickory at the Gaylord Texan Resort and Convention Center and Central 214 at the Hotel Palomar. Though he began his long culinary adventure with classical French cooking studies, he is now part of a restaurant movement of peeling off the white gloves, clearing the table of crystal goblets and silver, and putting out hearty, comforting American bistro fare.

Dennis Johnston, Formerly Fid Resto

Born and raised by Nova Scotian parents, Dennis Johnston grew up surrounded by his family's gardening, pickling and preserving. Cooking with his parents and grandparents from a young age, the smells and flavours of the kitchen left a big impression on him – so much so that he decided to make a career out of it. After apprenticing with the Roux Brothers in London and in Brae, and also with Anton Mossimann at The Dorchester, Dennis continued travelling and working through Europe, honing his culinary skills. He then moved to Montreal where he worked for 20 years with the constant dream of one day being able to open his own restaurant with his own philosophy.

After moving to Nova Scotia in 1999, his interest in heritage varieties of vegetables, and the concept of a restaurant being completely self-sufficient locally, Dennis and his wife Monica opened their own restaurant, Fid. With the mantra of being local, sustainable and ethical, Dennis and Monica worked 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. They have won numerous local awards over the years (including being named as one of the Top 50 Restaurants in Canada by Maclean's Magazine in 2012).





The Golden Tines Awards Jury

Steve Shor

Steve Shor is a film guy. Working in a variety of positions in Hollywood including Columbia Pictures Features and TriStar Pictures Business Affairs Administration, he is currently an independent producer with a variety of projects in development. Known for quality material and as an established production consultant, he has formed solid relationships throughout the industry and at international film festivals. Steve's main focus is on strong material with an emphasis towards socially responsible projects.

In the past, Steve was a programmer for the AFI International Film Festival (for ten years). He now consults with other festivals - currently an advisor and the programmer to the Sonoma International Film Festival, a programmer/industry liaison for the Newport Beach Film Festival and program director for the Long Beach International Film Festival. He was also a board member of the Hartley-Merrill International Screenwriting Prize, as well as a sponsor for three years of the Mill Valley Film Festival, San Francisco International Film Festival and IFFCON. Steve has been a juror or panelist at numerous festivals, including a symposium in Cannes for the Kodak Emerging Filmmakers Group and a two-day symposium for the Toronto Worldwide Shorts Festival.

Steve is currently working on the second draft of his foodie film, *BBQ*.



The Golden Tine Awards

Best Feature Drama
Best Feature Documentary
Best Short Drama
Best Short Documentary

Awards made by Metal Artist: Brad Hall

Grant Keir

Grant Keir develops and produces film, TV drama, documentary and cross platform projects with a range of national and international partners. An active member of Sheffield Docfest Board, he is a graduate of the European Audio Visual Entrepreneurs (EAVE) professional producer training course. Throughout his career, he has produced films and television programmes on four continents for broadcasters and financiers including BBC, C4, ARTE, ABC (Australia), UKFC, National Film Board of Canada, Screen Yorkshire, EM Media and NFM.

Recent productions at his Edinburgh based production company, Faction North, include: *From Scotland with Love*, *A Very Unsettled Summer*, and *Takeaway*. His next film production will be *Mystery Ride*.

Anita Stewart

Anita Stewart, Founder and President of Food Day Canada and Senior Editor of Taste and Travel Magazine, has quite the impressive resume on her hands.

In 2009 she was named a Guelph Woman of Distinction and in that same year was inducted as an Honorary Lifetime Member of the Canadian Culinary Federation of Chefs and Cooks. Shortly after, she was awarded a Doctor of Laws (Honouris causa) from the University of Guelph's College of Management & Economics and in 2012 was invested into the Order of Canada. In 2012, she was named the University of Guelph's Food Laureate, a first for both Canada and the world. She was also the recipient of the Chairman's Award, Ontario Hostelry Institute in the same year.

Anita is the first Canadian to earn a Master of Arts in Gastronomy from the University of Adelaide in South Australia; has authored or co-authored 14 books on Canadian foods and wines and is a regular on CBC Radio. Above and beyond her many accolades, one of her greatest accomplishments is Food Day Canada, a pan-Canadian event that celebrates the summer's bounty in our most respected restaurants.



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Just Eat It: A Food Waste Story

Thursday, November 5, Al Whittle Theatre-Main, 10:00 AM

In a world of plenty, food is always available. But that also means a lot of food is wasted. Two filmmakers decide to eat nothing but discarded foods and find out the hows, whys, and whats of wasted produce in our food delivery system.

Canada, 2014, 75 minutes
Director Grant Baldwin
Distributor Peg Leg Films



Play With Your Food

Thursday, November 5
Al Whittle Theatre-Main, 10:00 AM

Let’s hear it for the letter “P”! Plantains, pineapples – perfection!

USA, 2015, 1 minute
Director Sesame Street

Sponsored by: Scotiabank, Nourish





Food Photography & Styling with Dennis Prescott

Thursday, November 5, Al Whittle Theatre-Studio, 11:00 AM

If we eat with our eyes, nowadays it seems that the camera eats first. Whether for Instagram, Facebook, or documenting our food adventures, food photography has absolutely taken over the visual landscape. Through social media, a personal blog, or commercial work, food photography and styling has a special ability to inspire us in the kitchen, with a camera, and ultimately make us incredibly hungry. In this hands-on workshop, attendees will learn practical tips on lighting, props, styling, and general food photography. We will style several dishes together, have a ton of fun, and leave better at our craft.

\$30.00 per guest

Dennis Prescott

Dennis Prescott is a food photographer, stylist, blogger, and a proud Maritimer. A regular contributor to Food & Wine Magazine, and a recipe developer working with brands like Frigidaire, Reynold's, Baking Steel, Nomiku, and Vita Coco, he is constantly taking the idea of #foodporn to the next mouth-watering level. Dennis is the author of DennisThePrescott.com, and can be found there, on Instagram, or somewhere that delicious things are happening.



Culinary Workshop with Chef Daniel Burns: Craft Beer - Modern Food

Thursday, November 5, Wolfville Farmer's Market, 11:00 AM

Halifax native Dan Burns is making waves in New York City, having recently been awarded a Michelin star at his Brooklyn hotspot Luksus. Come see why the culinary world is being taken by storm with Chef Burns' cuisine and his magical pairings with beer, emphasizing unique flavour profiles and combinations. Its culinary adventuring outside the wine bottle, for the inner hophead in you.

\$30.00 per guest

Daniel Burns

Halifax-born, Daniel Burns is known for being one of the most talented and innovative Canadian chefs of his time. Previously working at widely acclaimed restaurants like The Fat Duck in the UK, and as the pastry chef at Noma until 2009, he then moved to New York City to set up the test kitchen for Momofuku, as head of R&D.

Daniel is now widely recognized as Chef and Partner at Tørst and Luskus in Greenpoint, Brooklyn, which earned a Michelin Star earlier this year.



Happy Goats Happy Cheese

Thursday, November 5,
Al Whittle Theatre-Main, 12:30 PM

Just as it says: happy goats equal happy cheese in this delightful little romp through a goat farm in South Carolina.

USA, 2014, 17 minutes
Director Barbara Tranter



Cheese


Thursday, November 5,
Al Whittle Theatre-Main, 12:30 PM

Forget spaghetti westerns and their stand-offs. This woman knows what she wants and she's not letting anyone keep her from her cheese.


Canada, 2014, 5 minutes
Director Hannah Cheesman

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Cheese (Cáis)

**Thursday, November 5,
Al Whittle Theatre-Main, 12:30 PM**

You don't really think cheese when you think Ireland, but as this documentary reveals, you most definitely should.

Ireland, 2013, 25 minutes
Director Tanya Doyle



Meltdown

**Thursday, November 5,
Al Whittle Theatre-Main, 12:30 PM**

The first rule of fight club is: you do not talk about fight club, especially if it involves cheese and wagering your best chef knife.

USA, 2015, 13 minutes
Director Barry Cunningham



Joe's Dairy

**Thursday, November 5,
Al Whittle Theatre-Main, 12:30 PM**

Joe's Dairy has been a fixture in the heart of Manhattan for 80 years, but if you didn't take a moment to pause and look in, you'd have no idea that a famed mozzarella was made here.

USA, 2014, 31 minutes
Directors Piero Iberti & Jeremy Zalbin

Sponsored by: Dairy Farmers of Canada





An Interview with Thug Kitchen

Thursday, November 5, Al Whittle Theatre-Studio, 2:00 PM

You're not going to f**king believe this career trajectory. In just a few short years, the creators of the vegan cooking blog Thug Kitchen rule the internet with their trash talk and a staggering number of social media followers that surpass all of the culinary majors. Their first book, *Thug Kitchen: the Official Cookbook*, became a New York Times bestseller. All this on the back of one good niche idea to get people to eat more vegetables and adopt a healthier lifestyle (and with no background in culinary, writing or photography). With a new book to be released this fall, *Thug Kitchen: Party Grub*, the dynamic duo are stopping by *Devour!* to give the low-down on their rise to fame to one of their brethren, Lucy DeCoutere from *Trailer Park Boys*. Warning: copious amounts of swearing included.

Confirmed Participants: Lucy DeCoutere (Trailer Park Boys) — Moderator, Matt Holloway & Michelle Davis (Thug Kitchen)

\$30.00 per guest



Thug Kitchen

Thug Kitchen blew up the Internet back in 2012, when the duo — Michelle Davis and Matt Holloway — first began blogging. Their first cookbook, *Thug Kitchen: Eat Like You Give a F*ck*, was an instant #1 New York Times bestseller.

Their second book, *Thug Kitchen Party Grub* is coming out in October 2015. They are based in Los Angeles, CA.



Lucy DeCoutere

A legend in Canadian film production, Lucy DeCoutere's first involvement in the biz was as a background performer in Thom Fitzgerald's first feature film, *The Hanging Garden*. It was here that she came to understand that the real magic of filmmaking is what happens

behind-the-scenes. And she was hooked. Deciding to dedicate the next decade to working on any and all projects — from associate producing, to casting, to directing — she was captivated by the synergy of the crews who worked behind the camera. Upon receiving a graduate diploma in communication studies from Concordia University, she set her focus on more documentary projects. This lead her to work on the television hit *Trailer Park Boys* for the last 16 years.



Culinary Workshop with Chef Martin Juneau: Natural Wines and Quebecois Cuisine

Thursday, November 5, Wolfville Farmer's Market, 2:00 PM

Martin Juneau's Pastaga in opened in 2012 to immediate acclaim in the hot Montreal scene, earning a coveted #5 position in the enRoute Magazine's prestigious Best New Restaurants in Canada. Additionally, Martin won Gold Medal Plates (Canada's national culinary competition) in 2011. Come see and taste Martin's passion for natural (no additives) wines and his regionally inspired menu with samples of food from the Pastaga menu.

\$30.00 per guest

Martin Juneau

Martin Juneau is well-known on the restaurant circuit for his ever-changing list of accolades. In 2011, Martin won the Canadian Culinary Championships, Gold Medal Plates, before becoming a judge on the Québec Masterchef-style reality-show *Et que ça Saute!* for two seasons. Proud of his Québec culinary tradition, he was the ideal choice to host *Les Prix Juneau* in 2014, where he traveled the roads of the province in search of the best classic recipes. His latest show with Steven Raichlen, *La Tag BBQ*, is now airing weekly.

And that's not all! He's also a restaurateur. In 2012, Martin and his business partner, Louis-Philippe Breton, opened their award-winning restaurant, Pastaga, named fifth best new restaurant in Canada by *enRoute* Magazine. In their their up-and-coming neighbourhood of Mile-Ex, the two promote natural wine, in the spirit of purity and quality, to go with the simplicity of the food. The duo recently opened an ice cream truck, Mr. Crèmeux, a neighbourhood grocery store called Le Petit Coin (a perfect hybrid between the small French market and a general store there once was in Québec) and CUL-SEC (the first real caviste in Montréal).

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Guided Tasting by Jeremy Bonia & Kim Cyr: Nova Scotia's "traditional method" Sparkling & Acadian Sturgeon Caviar

Thursday, November 5, Le Caveau Restaurant at Domaine de Grand Pré Winery, 3:00 PM

Join Jeremy, wine director, sommelier and co-owner of the famed Raymonds restaurant meets up with old friend and rival Kim Cyr Le Caveau's wine director and resident wine geek. Jeremy and Kim will guide you through a sampling of Nova Scotia's "traditional method" sparkling wines. Paired with foods showcasing another fest partner Acadian Sturgeon Caviar. They will keep it simple and dry in wine and wit.

\$30.00 per guest

Sponsored by: Domaine de Grande Pré

Kim Cyr

Kim Cyr is a certified sommelier by the American Court of Master Sommeliers in 2004. She has developed wine list and cellars across the country and has been awarded by American Express, Toronto Life and enRoute Magazine, published in Food & Drink and Vancouver Magazine, with mention in National Post and Globe & Mail. She has done James Beard House, Canada à La Carte and East vs West at Raymond's. Next to Nova Scotia, her first loves are biodynamic, natural and French wines.

Jeremy Bonia

Jeremy Bonia grew up in Logy Bay, and began his career in the restaurant business at Bianca's, one of Newfoundland's original fine dining restaurants. It was here that he developed an interest in wine which led him to become a certified sommelier. In 2007 he met Jeremy Charles and went to work with him at Atlantica, where, in their first year, they earned the title Best New Restaurant in Canada from enRoute.

Together they opened Raymonds in 2010, and took the Best New Restaurant title for an unprecedented second time and is now considered one of the best restaurants in Canada. This year they opened their newest venture, The Merchant Tavern. Jeremy has traveled extensively throughout Europe and Canada researching and buying wines for Raymonds. He has been featured in Decanter, Wine Spectator, Fool, The Globe & Mail and MacLean's among other national and international publications.

Cornel Ceapa

Cornel Ceapa has dedicated the greater part of his life to studying and working with sturgeon. A scientist with a PhD in sturgeon biology, he is also a conservationist, a researcher, a fisherman, a businessman, a roving salesman and an unadulterated sturgeon geek who can spend hours talking about sturgeon migration, sturgeon anatomy, sturgeon fishing, sturgeon recipes, sturgeon everything.

Founded in 2005, Acadian Sturgeon is truly a family business. Cornel works closely with his wife Dorina and son Michael to manage all aspects of the business – from caring for the fish, to harvesting, salting and mixing the eggs, to smoking and packaging the sturgeon meat, to managing the daily operations. Cornel and his family work hard, loving what they do and taking pride that they are able to build a very difficult, sustainable business using their knowledge and passion for sturgeon, as well as the support of the people around them.





The Birth of Saké

Thursday, November 5, Al Whittle Theatre-Main, 3:00 PM

For 144 years, Yoshida Brewing has been making sake in the traditional manner: sons emulate their fathers, mastering brewing techniques that have been practiced for centuries. But the making and drinking of saké in Japan is slowly fading. The Birth of Saké lovingly portrays where tradition and modernisation meet in a common goal of survival.

USA/Japan, 2015, 91 minutes

Director Erik Shirai

Distributor The Film Sales Co.



365 Spoons: A Spoon for Every Day

Thursday, November 5,
Al Whittle Theatre-Main, 3:00 PM

Imagine if we lived in a world where every spoon was so precious made and thoughtfully considered.

USA, 2014, 3 minutes

Director Joe Gomez



The Singhampton Project

Thursday, November 5, Al Whittle Theatre-Main, 5:00 PM

Michael Stadtländer is arguably one of Canada's preeminent chefs. The Singhampton Project allows viewers to catch a glimpse of this creative mind at work as he plans the ultimate moveable feast in collaboration with French landscape artist Paul Ganam. Planned over a six month period, and tucked throughout the hundred acres of Eigensinn Farm, seven unique edible gardens were planted, seven outdoor kitchens were built and hundreds of diners enjoyed this hyper-local experience.

Canada, 2014, 62 minutes

Director Jonathan Staav

Distributor Drehtaber Fulmowitz



Dinner for Levi

Thursday, November 5,
Al Whittle Theatre-Main, 5:00 PM

A group of Canada's top chefs gather once a year for a very good cause – to honour their good friend, Chef Jeremy Charles in Newfoundland. Grab your kleenex!

Canada, 2015, 6 minutes

Director Phil Maloney



Bubbly Workshop

Thursday, November 5, Al Whittle Theatre - Studio, 6:00 PM - 7:30 PM

We are all about the bubbles. Last year, the talented sommeliers from Bishop's Cellar took us on a tour through one of France's most distinctive wine regions in support of the screening of *A Year in Burgundy*. This year they return to focus in on the world's most exclusive champagne houses to get you primed for the next film in the series, *A Year in Champagne*.

\$30.00 per guest
Note: This activity is restricted to 19 years of age and older
Sponsored by: Bishop's Cellar, Benjamin Bridge



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A Year in Champagne

Thursday, November 5, Al Whittle Theatre - Main, 8:00 PM

Who's signing up for a year in Champagne? Pick me! Pick me! The filmmakers who brought us last year's A Year in Burgundy, follow renowned wine importer Martine Saunier through some of the most glorious behind-the-scenes footage of the world's most exclusive champagne houses.

USA/France, 2014, 82 minutes

Director David Kennard

Distributor Polished Brands

Note: This activity is restricted to 19 years of age and older

Sponsored by: Bishop's Cellar



Crooked Candy

**Thursday, November 5,
Al Whittle Theatre - Main, 8:00 PM**

Who knew there was so much drama packed into this infamous chocolate egg?

USA, 2014, 6 minutes

Director Andrew Rodgers





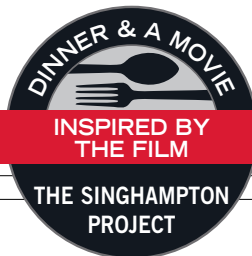
Dinner with Daniel Burns, Jeremy Charles, Todd Perrin & Bryan Picard

Thursday, November 5, Wolfville Farmer's Market, 8:00 PM

This dinner is inspired by the screening of *The Singhampton Project*.
Ticket includes wine pairings, gratuity and tax.

\$130.00 per guest

Sponsored by: Bishop's Cellar



Daniel Burns, Tørst & Luskus

Halifax-born, Daniel Burns is known for being one of the most talented and innovative Canadian chefs of his time. Previously working at widely acclaimed restaurants like The Fat Duck in the UK, and as the pastry chef at Noma until 2009, he then moved to New York City to set up the test kitchen for Momofuku, as head of R&D.

Daniel is the chef and partner at Tørst and Luskus in Greenpoint, Brooklyn, which retained its Michelin Star earlier this year.

Jeremy Charles, Raymonds

Known as one of the kings of Newfoundland culinary, Jeremy Charles grew up in Old Perlican (a quaint fishing village in Trinity Bay, Newfoundland) where he spent the majority of his summer vacations selling cod tongues to locals and tourists. This is where his love for the sea began. After travelling Canada and the USA for years following his culinary passion – working everywhere from prestigious fishing camps to some of chi-town's top tables – he was finally drawn home by his Newfoundland roots.

Opening two widely successful restaurants, Atlantica and Raymonds, he was unprecedentedly named Best New Restaurant by enRoute Magazine twice. He is also known for his appearances on TV shows like *Untamed Gourmet*, *Land and Sea*, *The Shopping Bags*, *Bizarre Foods with Andrew Zimmern* and the Genie Award nominated *The Chef's Domain*. His latest project, a cookbook of Newfoundland food and culture, is set to be published in 2016 by HarperCollins.

Todd Perrin – Mallard Cottage

Canadian foodies know Todd Perrin as the burly, entertaining, larger than life Newfoundlander who made it to the top eight on Food Network's hit series *Top Chef Canada* in 2011. Graduating from PEI's Culinary Institute of Canada, he went on to work at The Lodge at Kananaskis in Alberta and then at a private hotel near Zurich, Switzerland.

Returning home to Newfoundland, Todd opened Two Chefs in 2001 (named to enRoute Magazine's Top 50 New Restaurants list), The Chef's Inn in 2008 and Mallard Cottage in 2013. For the unprecedented second time, one of his restaurants was recognized for the second time by enRoute Magazine's Top Ten Best New Restaurants in Canada list. Mallard Cottage was also named #7 on Vacay.ca's Top 100 Restaurants in Canada list in 2015.

Bryan Picard, The Bite House

Born in a small French speaking village in New Brunswick, Bryan Picard spent a number of years in Montreal training and working to hone his culinary skills. He recently returned to the Maritimes to appreciate and enjoy even more what the countryside has to offer — amazing food, lush environs, and an unparalleled sense of community.

In 2014, Bryan went on to open The Bite House — a small restaurant located in a century-old farmhouse on Cape Breton Island. It is here that Bryan happily cooks with the seasons and the best ingredients the region has to offer.





Swank Farm

Thursday, November 5,
Al Whittle Theatre-Studio, 8:00 PM

Nothing can stop the Swank Family from realizing their dream of a hydroponic farm – not hurricanes, bankruptcy, life in a trailer with three growing children, the ever changing climate in Florida or the nudist colony next door.

USA, 2015, 58 minutes
Director Judith Olney



Make Love: McCamus Maple Syrup

Thursday, November 5,
Al Whittle Theatre-Studio, 8:00 PM

The McCamus Family has been tapping trees and making maple syrup with plenty of love for over four generations.

Canada, 2014, 4 minutes
Director James Reid



Allen Farm

Thursday, November 5,
Al Whittle Theatre-Studio, 8:00 PM

The Allen family patriarch extolls the virtues of responsible animal husbandry and farming against the backdrop of a beautiful family wedding.

USA, 2014, 5 minutes
Director Conor Hagen



SandorKraut

Thursday, November 5,
Al Whittle Theatre-Studio, 8:00 PM

Sandor Katz is living, breathing encyclopedia of fermentation knowledge. From sauerkraut to scobies, kimchi to kefir, Sandor proselytizes the beauty and benefits of fermentation.

USA, 2014, 12 minutes
Directors Emily Lobsenz & Ann Husaini





Nourish supports healthy food environments for Nova Scotia's children and youth

As the provincial partner and largest supporter of school breakfast programs in the province, we provide funding, tools and resources to help 361 community owned, volunteer run breakfast programs serve more than **4.5 million** breakfast meals annually!

We know that good eating = good thinking



Nourish is proud to be part of the Devour! Food and Film Fest, and educational partner for the Scotiabank Big Picture Program

We're moving beyond breakfast!

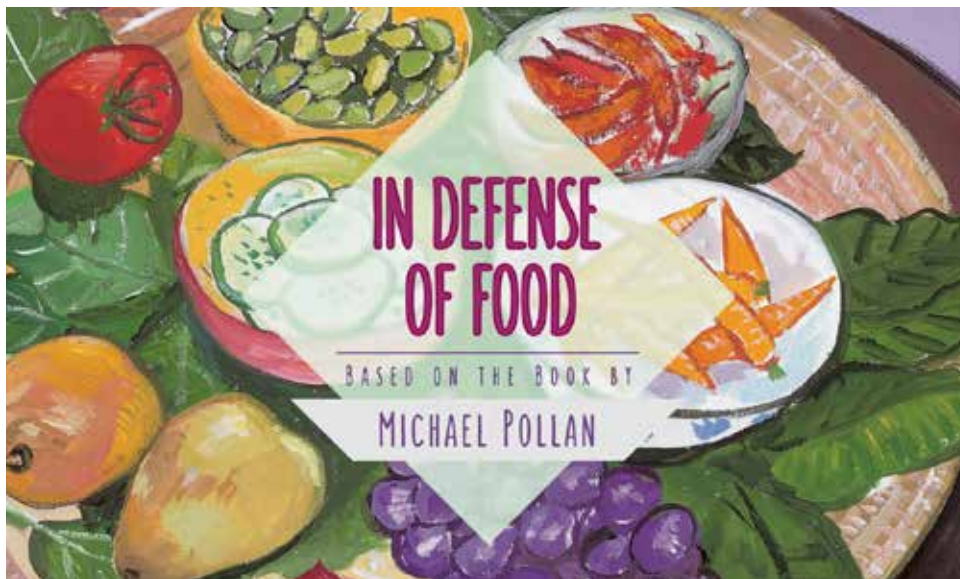
We want to arm our children and youth with nutrition knowledge and food literacy skills so they can better understand what nourishment means to the body, what local farmers and producers mean for our economic and social prosperity, and how to connect the dots between the garden and the table.

Stay tuned for our next program...

Edible School Gardens

Won't you help us grow?

nourishns.ca



In Defense of Food

Friday, November 6, Al Whittle Theatre-Main, 10:00 AM

Michael Pollan wants you to think about food before you eat it. *In Defense of Food* is based on his critically-lauded and best-selling book which explores the politics — and the machinations thereof — that deliver the food that ends up on your plate.

USA/France/Tanzania, 2015, 117 minutes

Director Michael Schwarz

Distributor Kikim Media

Sponsored by: Nourish Nova Scotia, Scotiabank



At Needle Point

Friday, November 6,
Al Whittle Theatre-Main, 10:00 AM

This poetry slam addressing the many issues of sugars and its affect on our bodies took the grand prize at this year's Real Food Media Project.

USA, 2015, 4 minutes

Director Jamie DeWolf





Culinary Workshop with Chefs Jeremy Charles & Todd Perrin: Newfoundland's Hot, Hot, Hot

Friday, November 6, Wolfville Framers Market, 11:00 AM

Vacay.ca publishes an annual ranking of the best restaurants in Canada. It seems Newfoundland hits the high notes with two in the top 10 – Chefs Jeremy Charles (#1 Raymonds) and Todd Perrin (#7 Mallard Cottage) are hitting it out of the park with their dynamic culinary prowess – a nose to tail cuisine (or should we say seal flipper to tail) celebrating the best products from their fair province. Its a unique combination of traditional and very, very modern techniques that result in a cuisine all their own. Watch and sample as they create their versions of tasty tidbits from The Rock.

\$30.00 per guest

Jeremy Charles

Known as one of the kings of Newfoundland Culinary, Jeremy Charles grew up in Old Perlican (a quaint fishing village in Trinity Bay, Newfoundland) where he spent the majority of his summer vacations selling cod tongues to locals and tourists. Moving to Montreal when he was 19 to study culinary arts at St. Pius X Culinary Institute, he also found himself working under Claude Pelletier and Michel Ross at Mediterraneo. After landing his dream job as chef at a prestigious fishing camp in northern Quebec, he later found himself a regular at the Fulton fish market in Chicago where he worked as a personal chef, honing his skills at many of chi-town's top tables.

Drawn home by his Newfoundland roots, Jeremy opened two widely successful restaurants, Atlantica and Raymonds (both unprecedentedly named Best New Restaurant by enRoute Magazine). He is also known for his appearances on TV shows like *Untamed Gourmet*, *Land and Sea*, *The Shopping Bags*, *Bizarre Foods with Andrew Zimmern* and the Genie Award nominated *The Chef's Domain*. His latest project, a cookbook of Newfoundland food and culture, is set to be published in 2016 by HarperCollins.

Todd Perrin

Canadian foodies know Todd Perrin as the burly, entertaining, larger than life Newfoundlander who made it to the top eight on Food Network's hit series *Top Chef Canada* in 2011. Graduating from PEI's Culinary Institute of Canada, he went on to work at The Lodge at Kananaskis in Alberta and then at a private hotel near Zurich, Switzerland.

Returning home to Newfoundland, Todd opened Two Chefs in 2001 (named to enRoute Magazine's Top 50 New Restaurants list), The Chef's Inn in 2008 and Mallard Cottage in 2013. For the unprecedented second time, one of his restaurants was recognized for the second time by enRoute Magazine's Top Ten Best New Restaurants in Canada list. Mallard Cottage was also named #7 on Vacay.ca's Top 100 Restaurants in Canada list in 2015.



Show Don't Tell

Friday, November 6, Al Whittle Theatre-Studio, 11:00 AM

"Show, don't tell" is an old TV news adage, but it can easily be applied when talking about food videos. Viewers want to understand everything from the step-by-step process of making a cake, to the real story behind their favourite diner. Moving images of and about food are a dime a dozen these days, but the recipe for GOOD food video content is not always an easy recipe. In this workshop, panelists will discuss the ins-and-outs of what makes good video content, from the genesis of an idea, to the final moment when a story is uploaded or broadcast.

\$30.00 per guest

Sponsored by: Telefilm Canada

Steve Shor

Steve Shor is a film guy. Working in a variety of positions in Hollywood including Columbia Pictures Features and TriStar Pictures Business Affairs Administration, he is currently an independent producer with a variety of projects in development.

In the past, Steve was a programmer for the AFI International Film Festival. He now consults with other festivals—currently an advisor and the programmer to the Sonoma International Film Festival, a programmer/industry liaison for the Newport Beach Film Festival and program director for the Long Beach International Film Festival.

Tucker Shaw

Tucker Shaw is an executive editor at America's Test Kitchen and Cook's Country Magazine in Boston. Tucker previously worked as Dining Critic and then Arts & Culture Editor at The Denver Post, and before that, as an advertising copywriter and freelance journalist in New York. In 2004, Tucker photographed everything he ate for one calendar year and the resulting book, *Everything I Ate*, was released in 2005. Looking back at his diet ten years ago, he is at turns impressed and appalled.

Scott DeSimon

Scott DeSimon is a freelance writer, editor, and video producer who most recently spent five years as Deputy Editor of *Bon Appétit*, where he edited special projects in both print and digital, as well as oversaw all video content for the ASME- a James Beard-winning food and lifestyle brand. Before that he spent seven years in and out of ESPN The Magazine and wrote series and specials for VH1 before realizing that cable TV is a fool's game.

He now lives in Brooklyn with his wife and two young sons but will, without much prompting, let you know that he is from Maine. He likes Vietnamese food, slightly chilled red wines and late-60's era Kinks records.

Gab Taraboulsy

Deeply passionate about the culinary world, Gab Taraboulsy has dedicated his waking life to unearthing the delicious stories happening on plates, in kitchens and restaurants all over the world. At the center of his unique approach to culinary storytelling are painstakingly crafted cinematic visuals that aid in truly capturing the emotion and philosophy of a place, communicating every aspect of taste and aura. Ever hungry, ever curious, Gab hopes to tap into the infinite power of food to travel the world and shed light on the remarkable people working solemnly to better our food landscape.

TELEFILM
CANADA



Ain't No Fish

Friday, November 6,
Al Whittle Theatre-Main, 12:30 PM

Holy mac-ker-al! Wish for a catch ev'ry day and you're wasting a wish, for Some days there just ain't no fish.

UK/USA, 2014, 4 minutes
Directors Mike Cash & Tom Gasek



The Oyster Men

Friday, November 6,
Al Whittle Theatre-Main, 12:30 PM

A beautifully shot portrait of the oyster divers of Long Island, New York.

USA, 2015, 4 minutes
Director Peter Crosby



Soft Slaughter

Friday, November 6,
Al Whittle Theatre-Main, 12:30 PM

Confessions of a female butcher.

USA, 2015, 3 minutes
Director Allison Milligan



Verrückt:
The Snail Farmer of Vienna

Friday, November 6,
Al Whittle Theatre-Main, 12:30 PM

It's totally normal to leave your professional career and become a snail farmer, right? Andreas Gugumuck grows the ultimate in slow food and supplies the top restaurants in Vienna.

USA, 2015, 4 minutes
Director Kevin Longa



Sausage

**Friday, November 6,
Al Whittle Theatre-Main, 12:30 PM**

Two artisan stallholders' worlds are flipped upside down upon the arrival of a villainous fast food truck.

USA, 2014, 7 minutes
Director Robert Grieves



Wurst

**Friday, November 6,
Al Whittle Theatre-Main, 12:30 PM**

So, two sausages are tanning on a beach and [insert joke here].

USA, 2014, 6 minutes
Director Carlo Vögele



Sweet Sexy Ocean

**Friday, November 6,
Al Whittle Theatre-Main, 12:30 PM**

This character-driven piece sheds light on the red sea urchin business in San Diego, the beauty of southern California and the passionate life of an urchin diver.

USA, 2013, 18 minutes
Director Alexander Finden



You Say Texas, I Say BBQ

**Friday, November 6,
Al Whittle Theatre-Main, 12:30 PM**

Texans loves BBQ and Aaron Franklin is their darling. There's a reason people lineup at 7 a.m. for brisket at this infamous Austin hotspot.

USA, 2013, 10 minutes
Director Erica Robert Pallo



The Benevolent Butcher: Bacon

Friday, November 6,
Al Whittle Theatre-Main, 12:30 PM

Food pornography is at its best when it involves bacon and steak.

USA, 2012, 1 minute
Director Scott Pitts



The Shrimper

Friday, November 6,
Al Whittle Theatre-Main, 12:30 PM

Drying shrimp in Louisiana: a portrait of the dwindling remains of a family business that's been impacted by massive oil spills.

USA, 2015, 7 minutes
Director Katrina Albright



Kubo's Crickets

Friday, November 6,
Al Whittle Theatre-Main, 12:30 PM

Kubo Dzamba believes he has the answer to world famine: he's aiming to save us one cricket at a time.

Canada, 2015, 16 minutes
Director Michael Allcock



Submarine Sandwich

Friday, November 6,
Al Whittle Theatre-Main, 12:30 PM

This delightful animation gives a whole new meaning to slice and dice.

USA, 2014, 2 minutes
Director PES



Fish Soup

Friday, November 6,
Al Whittle Theatre-Main, 12:30 PM

A father's attempts to pass along the family fish soup tradition to his filmmaker son.

Canada, 2015, 10 minutes
Director Rami Katz



Northern Thai Cuisine Masterclass & Lunch with Chef Nuit Regular

Friday, November 6, Troy Restaurant, 12:00 PM

Chef Nuit Regular and her husband Jeff are celebrated for bringing Northern Thai cuisine and hospitality to Toronto and across Canada, including to Bridgewater, Nova Scotia! The popularity of their restaurants all began with the opening of the humble Curry Shack in the small town of Pai, in Northern Thailand. Chef Nuit will present a Thai cooking masterclass featuring a number of dishes that you too can learn to make at home. Discover the versatility of ingredients such as sticky rice, kaffir lime leaves, and coconut milk through Issan Laap Salad, Seafood Red Curry and Mango Sticky Rice to enjoy some truly authentic Northern Thai food.

\$30.00 per guest

Nuit Regular

Chef Nuit Regular and her husband Jeff are celebrated for bringing Northern Thai cuisine and hospitality to Toronto and across Canada. The popularity of their restaurants (PAI Northern Thai Kitchen, Sabai Sabai, and Sukho Thai) all began with the opening of the humble Curry Shack in the small town of Pai, in Northern Thailand.

Having learned to cook in her mother's kitchen, Chef Nuit left her career as a nurse in Thailand to share

her passion and life experiences through family recipes. After being named the Nine of Dine winner at the 2009 Gourmet Food and Wine Expo, Chef Nuit has been regularly featured as an influential chef in Toronto. Acknowledging the authenticity of cooking, the government of Thailand awarded PAI Northern Thai Kitchen the prestigious Thai Select Premium designation.

Broadening her reach across Canada, Chef Nuit has consulted for restaurants in Vancouver and Nova Scotia.



Culinary Workshop with Ned Bell: Hooked Up with Sustainable Seafood

Friday, November 6, Wolfville Farmer's Market, 2:00 PM

Chef Ned Bell, one of Canada's leading culinary figures (Executive Chef, Four Seasons Vancouver) is an outspoken advocate for making the right choices when it comes to eating from the sea. Enjoy Ned's skill and warm personality as he shows us how to cook a variety of fish and seafood, while making the right choices and being an informed consumer and cook.

\$30.00 per guest

Ned Bell, Four Seasons Hotel Vancouver

Whether cooking for six or six hundred in his role as Executive Chef at Four Seasons Hotel Vancouver and YEW seafood + bar, Ned Bell's cooking philosophy is globally inspired and locally created.

Ned's love of sport, travel and adventure have taken him all around the world creating memorable experiences and cooking up a storm along the way. He is inspired and passionate about crafting dishes that lean heavily on plant based, nutrient dense ingredients with an emphasis on sustainable seafood. His community-focused life is firmly based on the health and wellness of his home, his country and the world through 'feeding' extraordinary life experiences. In 2014, Ned founded Chefs for Oceans and rode his bike 8,700km across Canada. He hosted two dozen events that featured some of the best chefs in the

country striving to raise awareness for healthy lakes oceans and rivers and sustainable seafood.

Ned's diverse British Columbia upbringing instilled a passion for fresh and locally sourced cuisine. This drive led him to work in some of the country's top kitchens in Vancouver, Niagara, Toronto, Calgary, Kelowna and Vancouver amassing many great accolades along the way – from seven seasons on Food Network Canada's Cook Like a Chef, to Where Magazine's Best Overall and Rising Star awards, to being named Western Living Magazine's Top 40 Foodie's Under 40. To add to the list, Ned was recently honoured as Canada's Chef of the Year recipient for Food Service and Hospitality Magazine's 2014 Pinnacle Awards, along with the Green Award for Sustainability at this years Vancouver Magazine Awards.



Cooking Up Content That Matters

Friday, November 6, Al Whittle Theatre - Studio, 2:00 PM

We love Twitter and we heart Instagram, but what our souls truly crave are meaningful stories that provide real value in our lives. Join Steph and Lily for an interactive workshop all about how to hop on the content marketing bandwagon, without losing your soul.

\$30.00 per guest

Sponsored by: T4G Kick

Stephanie McGrath

Stephanie's online odyssey began in 1999 after graduating from the University of King's College with a Bachelor of Journalism, Honours. That's when she was tasked with interviewing pop stars and evaluating Britney Spears concerts for Canoe.ca in Toronto. The job opened doors to the dynamic world of digital content and led her to television newsrooms (CityTV), global editorial teams at AOL and MSN and into a life and career creating digital content and strategizing new ways to organize and measure its success.

Before joining NATIONAL Public Relations, Stephanie was the Content Strategist for T4G and then the Storytelling and Content Lead for T4G's creative agency – T4G Kick. Her client list included Tourism New Brunswick, Sheridan College, Nova Scotia Liquor Corporation (NSLC), Saputo and many others.

Stephanie's efforts to continue improving her skills saw her attend the Video Storytelling Workshop at KDMC Berkeley, University of California, Berkeley Graduate School of Journalism. In 2014 she was accepted into the writing program at the Banff Centre for the Arts where she spent a week in the Writing with Style program and was mentored by award winning writer and Giller Prize 2015 judge Alison Pick.

Lily Sangster

Lily is a lover of stories in all forms. She has a passion for understanding people, their experiences and their interests. Oh, and did we mention she's a social media guru?

While studying for her Bachelor of Journalism, Lily was part of a multi-award nominated investigative multimedia project that helped kick-start her passion for creating meaningful online content. With a Master of Journalism, Digital & New Media from the University of King's College, Lily's skills and experience make her perfect for keeping social channels and websites alive with fresh content.

As a content strategist at T4G Kick, Lily brings a fresh, quirky and utterly original outlook to the content she aggregates and creates. Her clients include Tourism New Brunswick, the Two Nation Vacation, Nova Scotia Liquor Corporation (NSLC) and others.

Lily has a weakness for podcasts and British murder mystery shows, and nothing irritates her more than a misplaced apostrophe.

T4G **KICK.**



It's Five O'Clock Somewhere with Matt Jones & Jeffrey Van Horne

Friday, November 6, Al Whittle Theatre - Studio, 4:00 PM

They're back! Our resident mixologists Jeff Van Horne (Lot Six Bar & Restaurant) and Matt Jones (Whisky Ambassador, Beam Suntory) are totally pumped to take you on a boozy tour through the wild world of cocktails. Disclaimer: last year's workshop attendees left with rosy cheeks all a buzz. Know what we're saying? Sssshhh... it's five o'clock somewhere.

\$30.00 per guest

Note: This activity is restricted to 19 years of age and older

Sponsored by: Mer et Soleil

Matt Jones

Both bartending nerd and whisk(e)y geek, Matt has been working within the beverage alcohol industry for 16 years. He has trained bartenders around the world in product knowledge and bar technique for over a decade. Also known as @Whisky_Chef, Matt continues to share his love of classic cocktails and culinary applications of whisk(e)y.

In 2010, he accepted his favourite role to date: Beam Suntory's Whisk(e)y Ambassador to Canada, traveling the country coast to coast preaching the gospel of whisk(e)y. Specializing in Bourbon, Matt also speaks to over 25 whiskies from Scotland, Ireland, Canada, and USA. Did we mention he is also one of our resident festival mixologists?



Jeffrey Van Horne

With 7 years under his belt in the hospitality industry and numerous local and national awards Jeffrey Van Horne works tirelessly every day to offer the highest quality service and experience to his guest. For the last four years he has been perfecting his craft at The Bicycle Thief where Jeff and his team behind the bar offer a warm comfortable dining experience filled with beautifully crafted cocktails, award winning wines and lots of laughs.

After a trip to New York City five years ago Jeff fell in love with classic cocktails and the millions of intricate details that sets apart a good cocktail from a cocktail that evokes a spirituous journey back in time. Since then he has been passing on his knowledge and passion to bartenders and industry professionals alike. Most recently he helped build the bar program at Field Guide which was awarded by The Coast the title of best cocktail bar in Halifax.

Jeffrey will be creating a signature *Devour* cocktail with Canadian Club %100 Rye Whiskey and many other cocktails that will be sure to set the tone for a special night with new and old friends. Come celebrate cocktails and all the glory of finely crafted spirits and maybe you too will fall in love with cocktails.



The Empire of Scents

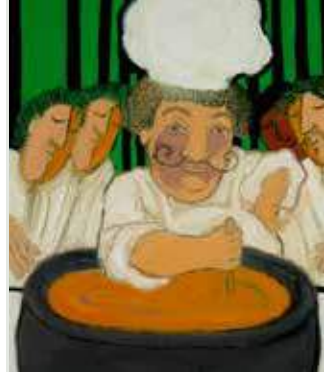
Friday, November 6,
Al Whittle Theatre-Main, 5:00 PM

Before you open your mouth to taste food, your sense of smell feeds you hints of flavours, memories and emotions. *The Empire of Scents* is an exploration of that most primal of our senses, which leads us to pleasure, to sustenance, to connections, and to profit.

Canada, 2014, 90 minutes

Director Kim Nguyen

Distributor FunFilm Distribution



Soup of the Day

Thursday, November 5
Al Whittle Theatre-Main,
5:00 PM

You've apologized for this dinner guest at a restaurant, but probably not with musical accompaniment.

Canada, 2013, 4 minutes

Director Lynn Smith

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VIEWED EVERYWHERE.

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À PORTÉE DE VUE.

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STORIES THAT BRING US TOGETHER
DES HISTOIRES QUI NOUS RASSEMBLENT

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Canada



Dinner with Bob Blumer, Rob Gentile, Martin Juneau & Joe MacLellan

Friday, November 6, Troy Restaurant, 8:00 PM

This dinner inspired by the screening of *The Empire of Scents*.
Ticket includes wine pairings, gratuity and tax.

\$130.00 per guest
Sponsored by: Telefilm Canada, Bishop's Cellar

Bob Blumer – The Surreal Gourmet
Proud born and raised Canadian (turned Californian), gastronaut, artist and seven time Guinness World Record holder Bob Blumer is the creator and host of the television series *The Surreal Gourmet* and *Glutton for Punishment*, and host of *World's Weirdest Restaurants*.

Known for transforming ordinary ingredients into wow-inspiring dishes through simple cooking methods and whimsical presentations, his creativity has become his culinary trademark. As an artist, Blumer recently created a show featuring 25 surreal wine glasses and decanters that he exhibited in Napa, California, and designed a Surreal Gourmet Suite for Toronto's legendary Gladstone Hotel.

He is the author of five acclaimed cookbooks and is co-author of the best-selling *Pizza on the Grill*

(just released in it's second edition). His culinary *Inventions du jour* can be found on his Instagram page, @bobbblumer.

Rob Gentile – Buca
A first generation Canadian, born to Italian parents, Rob Gentile's earliest memories are from his grandmother's garden and kitchen, where he soon learned that food was what fascinated him most. When challenged by his mother at age 12 to choose a job that he could love forever, he inherently knew it would need to revolve around food. After working in restaurants from the age of 13, Rob entered George Brown's Culinary School and joined the kitchen at Grazie in 1998. Soon after, he found his first role in a professional kitchen at North 44. After ten years working in Mark McEwan's celebrated restaurants,



Rob was ready for a new challenge. He was introduced to Peter Tsebelis and Gus Giazitzidis of King Street Food Company and joined them to take the helm of Buca. The restaurant opened in September of 2009 to rave reviews and soon became one of Canada's most celebrated dining destinations, not to mention its most sought-after dinner reservations.

In addition to his enthusiastic search for the exact ingredients needed for each recipe, Rob made his mark for his disciplined craft and innovative, artisanal approach to Italian cuisine. Regular trips to Italy continue to fuel inspiration and refine his skills in his family's homeland. Diners and critics alike have taken note of his commitment to excellence and creativity, resulting in awards and accolades such as Toronto Life naming Buca Osteria & Bar (Yorkville) Toronto's Best New Restaurant of 2015, and honours from Ontario Hospitality Institute with 2015's Gold Award for Independent Restaurateur, as well as recent opportunities to cook with and earn the praise of culinary icons such as Alain Ducasse, Massimo Bottura, and Mario Batali.

After success as Executive Chef at Buca (King Street), Bar Buca, Buca Osteria & Bar (Yorkville) and the soon to open Jamie's Italian (Yorkdale), Rob still feels the passion for food he has had since childhood. This, coupled with a determined, detail-oriented and thoughtful approach to his craft, ensure there is much more to come in his culinary story.

Martin Juneau – Pastaga

Martin Juneau is well-known on the restaurant circuit for his ever-changing list of accolades. In 2011, Martin won the Canadian Culinary Championships,

Gold Medal Playes, before becoming a judge on the Québec Masterchef-style reality-show Et que ça Saute! for two seasons. Proud of his Québec culinary tradition, he was the ideal choice to host Les Prix Juneau in 2014, where he traveled the roads of the province in search of the best classic recipes. His latest show with Steven Raichlen, La Tag BBQ, is now airing weekly.

And that's not all! He's also a restaurateur. In 2012, Martin and his business partner, Louis-Philippe Breton, opened their award-winning restaurant, Pastaga, named fifth best new restaurant in Canada by EnRoute Magazine. In their up-and-coming neighbourhood of Mile-Ex, the two promote natural wine, in the spirit of purity and quality, to go with the simplicity of the food. The duo recently opened an ice cream truck, Mr. Crèmeux, a neighbourhood grocery store called Le Petit Coin (a perfect hybrid between the small French market and a general store there once was in Québec) and CUL-SEC (the first real caviste in Montréal).

Joe MacLellan, The Kitchen Table

Joe is rooted in rural Nova Scotia, returning a few years ago, after working abroad spending time in the Canadian Rockies, Toronto and New Zealand. Marc Thuet and Lorenzo Loseto are his Major influences, shaping him into who he is today. He is a creative mind who wants to embrace ingredients of Nova Scotia using old techniques with new ideas. Joe now cooks and forages in the season, and tries to preserve what he can for the colder months. Progression and respect for ingredients are his motivation and will be highlighted at "The Kitchen Table", coming this fall to north end Halifax, which is an expansion of Frederic Tandy's very successful Ratinaud charcuterie.

TELEFILM
CANADA





Sergio Herman: Fucking Perfect

Friday, November 6, Al Whittle Theatre-Main, 8:00 PM

Eventually, something has to give – your family, your Michelin-starred restaurant or your mind. In Chef Sergio Herman's race for perfection in the kitchen, it may surprise you what he ultimately chooses. An intensive and at times hard to watch (we're looking at you, chefs) portrait of a man in transition at the top of his game.

Netherlands, 2015, 80 minutes
Director Willemiek Kluijfhout
Distributor Fortissimo Films



Cooking Up a Storm

Friday, November 6,
Al Whittle Theatre-Main, 8:00 PM

Batten down the hatches! Storm's a'comin' and it could already be on your stovetop.

USA, 2015, 1 minute
Director Tim Wilson



TASTING TOUR

BUBBLES BUS

DETAILS ON: PG 29



TASTING TOUR

CRAFTY BEER BUS

DETAILS ON: PG 31



TASTING TOUR

ALL YOU NEED IS CHEESE EXPRESS

DETAILS ON: PG 33



SPECIAL EVENT

CHOWDER SMACKDOWN

DETAILS ON: PG 43



The Sandwich Nazi

Friday, November 6,
Al Whittle Theatre-Studio, 8:00 pm

Salam Kahil is crass, rude and inappropriate. He is an exhibitionist and former sex worker who likes to talk about his penis. Oh, and he makes great sandwiches. *The Sandwich Nazi* follows this anti-hero from Vancouver to Lebanon and back, as he doles out food, insults and love to his patrons.

Canada, 2015, 72 minutes

Director Lewis Bennett

Distributor Lewis Bennett



I'm F**king Hungry &

Friday, November 6,
Al Whittle Theatre-Studio, 8:00 PM

Screening guarantee: you have never seen snacks throw down a rap like this before – especially bacon. Bacon is bada**.

USA, 2015, 4 minutes

Director Max Lanman



Butter Ya'Self

Friday, November 6,
Al Whittle Theatre-Studio, 8:00 PM

Butter Ya'Self before you wreck ya'self with Nana Splits.

USA, 2014, 4 minutes

Director Julian Petschek



DETAILS ON: PG 35



DETAILS ON: PG 39



DETAILS ON: PG 40



DETAILS ON: PG 41



Culinary Workshop with Chef Rob Gentile: Salumi Di Mare

Saturday, November 7, The Wilson's Home Heating Pavilion, Troy Restaurant, 11:00 AM

Executive Chef Rob Gentile of acclaimed Canadian restaurants, Buca Osteria & Enoteca (King Street), Bar Buca and Buca Osteria & Bar (Yorkville) is known for his innovative, artisanal approach to Italian cuisine. Come and witness Chef Gentile as he showcases his unique approach to making Salumi di Mare (cured fish and seafood) a signature of the newest Buca outpost in Yorkville. Taste the final result of an intriguing interpretation of Italian coastal cuisine that has captured the attention and praise of well-known critics.

\$30.00 per guest

Rob Gentile, Buca

A first generation Canadian, born to Italian parents, Rob Gentile's earliest memories are from his grandmother's garden and kitchen, where he soon learned that food was what fascinated him most. When challenged by his mother at age 12 to choose a job that he could love forever, he inherently knew it would need to revolve around food. After working in restaurants from the age of 13, Rob entered George Brown's Culinary School and joined the kitchen at Grazie in 1998. Soon after, he found his first role in a professional kitchen at North 44. After ten years working in Mark McEwan's celebrated restaurants, Rob was ready for a new challenge. He was introduced to Peter Tsebelis and Gus Giazitzidis of King Street Food Company and joined them to take the helm of Buca. The restaurant opened in September of 2009 to rave reviews and soon became one of Canada's most celebrated dining destinations, not to mention its most sought-after dinner reservations.

In addition to his enthusiastic search for the exact

ingredients needed for each recipe, Rob made his mark for his disciplined craft and innovative, artisanal approach to Italian cuisine. Regular trips to Italy continue to fuel inspiration and refine his skills in his family's homeland. Diners and critics alike have taken note of his commitment to excellence and creativity, resulting in awards and accolades such as Toronto Life naming Buca Osteria & Bar (Yorkville) Toronto's Best New Restaurant of 2015, and honours from Ontario Hospitality Institute with 2015's Gold Award for Independent Restaurateur, as well as recent opportunities to cook with and earn the praise of culinary icons such as Alain Ducasse, Massimo Bottura, and Mario Batali.

After success as Executive Chef at Buca (King Street), Bar Buca, Buca Osteria & Bar (Yorkville) and the soon to open Jamie's Italian (Yorkdale), Rob still feels the passion for food he has had since childhood. This, coupled with a determined, detail-oriented and thoughtful approach to his craft, ensure there is much more to come in his culinary story.



Managing Your Career: From the Kitchen to the Camera

Saturday, November 7, Al Whittle Theatre - Studio, 11:00 AM

So, you've been working hard at your craft, and people are starting to take notice. The invitations are pouring in for appearances and gigs, and there appears to be no standard for what people are offering across the board. Most chefs on the ascendant rise often find themselves balancing the load of a busy kitchen and restaurant management while trying to navigate the unknown: personal brand management, the publishing, film and television worlds, not to mention that huge social media space. Our panel will share tips and trade secrets direct from both sides of the culinary trenches.

\$30.00 per guest

Sponsored by: Boyneclarke

Debbie Trenholm, Savvy Company

Debbie is constantly waving the Canadian flag. She has devoted her career to helping winemakers, brewmasters and artisan cheesemakers from coast to coast forge strong ties with consumers. Debbie's enthusiasm for sharing creative social experiences, her refreshing approach to marketing and her in-depth industry knowledge have helped her clients increase their market access. At the same time, she has developed Savvy Company into the go-to resource for consumers and the media.

Initially focused on hosting and marketing wine and food events, Savvy Company now offers Taste & Buy events where consumers meet the makers. Debbie created Savvy Selections – Ontario's largest 'wine-of-the-month club' and recently launched Savvy Hip Hops

craft beer of-the-month club that quickly has become the largest in Ontario.

Debbie's achievements have earned her a place on the Ottawa Business Journal's Top Forty Under 40 list and was recognized as a finalist for Ottawa's Businesswoman of the Year Award. Recently Debbie was selected to be on the Board of Directors for Ontario Culinary Tourism Alliance and the Amazing People movement.

Kimberley King, Limelight Group

Kim's talent is that she knows talent. And she understands her customer.

After many years in advertising and public relations, Kim founded her own independent firm as a successful

marketing consultant. Her work as a publicist and agent for Pete Lockett, Canada's favorite greengrocer led her into the speaking industry, where she recognized an opportunity to build a full service speaker and entertainment bureau: LimeLight.

Working with Kim is a process. She takes the time to truly understand her clients' objectives. Then, she carefully selects the right talent for the job. Because it can't be just anybody up on that stage. It has to be the right somebody.

At LimeLight, everything is about delivering outcomes. Kim has spent years collecting a lineup of truly inspiring talent from all walks of life. Each artist and speaker is unique, but the one thing they all share in common is excellence. Kim looks for authentic talent that moves people; talent that wows the audience by connecting with them on a deeper level.

Bob Blumer, The Surreal Gourmet

Proud born and raised Canadian (turned Californian), gastronaut, artist and seven time Guinness World Record holder Bob Blumer is the creator and host of the television series *The Surreal Gourmet* and *Glutton for Punishment*, and host of World's Weirdest Restaurants.

Known for transforming ordinary ingredients into wow-inspiring dishes through simple cooking methods and whimsical presentations, his creativity has become his culinary trademark. As an artist, Blumer recently created a show featuring 25 surreal wine glasses and decanters that he exhibited in Napa, California, and designed a Surreal Gourmet Suite for Toronto's legendary Gladstone Hotel.

He is the author of five acclaimed cookbooks and is co-author of the best-selling *Pizza on the Grill*. His culinary *Inventions du jour* can be found on his Instagram page, @bobblumer.

Todd Perrin, Mallard Cottage

Canadian foodies know Todd Perrin as the burly, entertaining, larger than life Newfoundlander who made it to the top eight on Food Network's hit series *Top Chef Canada* in 2011. Graduating from PEI's Culinary Institute of Canada, he went on to work at The Lodge at Kananaskis in Alberta and then at a private hotel near Zurich, Switzerland.

Returning home to Newfoundland, Todd opened Two Chefs in 2001 (named to enRoute Magazine's Top 50 New Restaurants list), The Chef's Inn in 2008 and Mallard Cottage in 2013. For the unprecedented second time, one of his restaurants was recognized for the second time by enRoute Magazine's Top Ten Best New Restaurants in Canada list. Mallard Cottage was also named #7 on Vacay.ca's Top 100 Restaurants in Canada list in 2015.

Ned Bell, Four Seasons Hotel Vancouver

Whether cooking for six or six hundred in his role as Executive Chef at Four Seasons Hotel Vancouver and YEW seafood + bar, Ned Bell's cooking philosophy is globally inspired and locally created.

Ned's love of sport, travel and adventure have taken him all around the world creating memorable experiences and cooking up a storm along the way. He is inspired and passionate about crafting dishes that lean heavily on plant based, nutrient dense ingredients with an emphasis on sustainable seafood. His community-focused life is firmly based on the health and wellness of his home, his country and the world through 'feeding' extraordinary life experiences. In 2014, Ned founded Chefs for Oceans and rode his bike 8,700km across Canada. He hosted two dozen events that featured some of the best chefs in the country striving to raise awareness for healthy lakes oceans and rivers and sustainable seafood.

Ned's diverse British Columbia upbringing instilled a passion for fresh and locally sourced cuisine. This drive led him to work in some of the country's top kitchens in Vancouver, Niagara, Toronto, Calgary, Kelowna and Vancouver amassing many great accolades along the way – from seven seasons on Food Network Canada's *Cook Like a Chef*, to Where Magazine's Best Overall and Rising Star awards, to being named Western Living Magazine's Top 40 Foodie's Under 40. To add to the list, Ned was recently honoured as Canada's Chef of the Year recipient for Food Service and Hospitality Magazine's 2014 Pinnacle Awards, along with the Green Award for Sustainability at this year's Vancouver Magazine Awards.





Happy 140 (Felices 140)

Saturday, November 7, Al Whittle Theatre-Main, 11:00 AM

On her 40th birthday, Elia invites some of her close friends and family to spend a weekend with her over great food and wine in a luxury seaside villa. But that's not the only thing worth celebrating, as she reveals that she has won a 140 million euro jackpot; and each guest in turn reveals their true motives.

Spain, 2015, 94 minutes

Director Gracia Querejeta

Distributor Latido Films

Sponsored by: Forest Lakes Country Club



Sogni Culinari

**Saturday, November 7,
Al Whittle Theatre-Main, 11:00 AM**

David Lynch meets Salvador Dali in this surreal, gastronomic dream.

Venezuela, 2015, 3 minutes

Director Clarissa Duque





Culinary Workshop with Chef Tom Fleming: Baking for Breakfast

Saturday, November 7, The Wilson’s Home Heating Pavilion, Troy Restaurant, 2:00 PM

Crossroads Diner in Dallas has been called one of the Top Diners in the US (Food and Wine). And for good reason. Chef Tom Fleming mastered his craft in the fine dining kitchens of America, eventually settling in Dallas. Known as the hottest breakfast joint in that city, Tom will show you why. Learn the secrets of Tom’s Hot Cross Buns and other pastry treats that are simple and satisfying, yet come off with rock star chef panache. Toms lessons will ensure your next brunch is a culinary highlight.

\$30.00 per guest

Tom Fleming, Crossroads Diner

Tom Fleming brings a depth of experience to his culinary savvy including education, international assignments and a knowledge of local flavors that would rival any Texas-born cuisinier. After graduating from Kendall College, Tom moved to France where he staged at Paul Bocuse and L’Auberge de l’Ille. Back in Chicago, he then worked under the tutelage of his mentor Chef Jean Joho at Everest. After five years at Everest, he opened the James Beard Award winning Brasserie Jo for Joho.

In 1997, Tom moved to Dallas, cultivating his career as Chef de Cuisine at Mediterraneo and Executive Chef of Riviera. His position and contribution to other Dallas restaurants included Lombardi Mare, Lobster Ranch, Old Hickory at the Gaylord Texan Resort and Convention Center and Central 214 at the Hotel Palomar. Though he began his long culinary adventure with classical French cooking studies, he is now part of a restaurant movement of peeling off the white gloves, clearing the table of crystal goblets and silver, and putting out hearty, comforting American bistro fare. His dishes are simple, homey and nostalgic.



Perfect Pages

Saturday, November 7, Al Whittle Theatre - Studio, 2:00 PM

Whether we access it through cookbooks, newspapers, or online, food writing inspires us. It tells us stories and teaches us how to access all sorts of culinary knowledge. But the game is changing for the writers, editors, publishers and readers of food writing in all its forms. What is important when pitching/writing/researching/editing/publishing a cookbook? What impact has the internet had on how we access recipes, food writing, or even the authors themselves? What are the right (and wrong) moves in forging a path in food writing? What about getting paid? These are but some of the topics we will touch in this panel discussion on the changing shape of food writing.

\$30.00 per guest

Naomi Duguid

Naomi Duguid is a food-culture-focussed traveler, writer, and photographer. She is the co-author of six award-winning books of food and travel: *Hot Sour Salty Sweet: A Culinary Journey Through South-East Asia*, *Seductions of Rice, Flatbreads and Flavors*, *Mangoes and Curry Leaves*, *HomeBaking*, and *Beyond the Great Wall: Recipes and Stories from the Other China*. Her most recent book, *Burma: Rivers of Flavor*, explores daily home-cooked foods in their cultural context through stories, recipes, and photographs.

Naomi is now working on a cookbook, tentatively titled *Greater Persia*, that explores the Persian culinary

region, to be published in 2016. Her travels for the book have taken her to Azerbaijan, Armenia, Georgia, Iran, and Kurdistan, to eat, to photograph, and to connect with people...

Naomi leads an intensive cultural-immersion-through-food sessions in northern Thailand each winter, and frequently speaks at food conferences. Her work frequently appears in *Lucky Peach*.

Ivy Knight

Ivy Knight is a food writer (Munchies), cookbook author (HarperCollins) and former cook. Her website, *SwallowDaily.com*, is devoted to all things food, booze

and pop culture, and is geared to the FOH & BOH demographic. She hosts events and pop-ups with a number of Toronto-based restaurant groups and conferences (the Drake Properties, Terroir Symposium, Icon Group and others), bringing in chefs and restaurateurs from around the world. She grew up in PEI, but having been born in BC she will always be considered from away.

Judith Olney

Judith Olney has led a wildly interesting career, born and schooled in Michigan, she started out teaching at Drake University in Des Moines, Iowa. Shortly after marrying her husband, a Fulbright scholar, the two of them moved to Liberia for two years to teach college deep in the bush. She spent the following two years in London where she worked for English cookery writer Elizabeth David and interned at the Connaught Hotel and the Westminster Hotel School. In 1973, she opened her own cookery school.

Judith has published six cookbooks including "Comforting Food", "Summer Food", and "The Farm Market Cookbook"; "Entertainments" and "The Joy of Chocolate" (the best selling chocolate cookbook ever written) were both named James Beard Tastemaker award winners. She has written countless articles for magazines (Gourmet, House & Garden, Prevention, Conde Nast's Traveler) and worked as a media spokesperson for General Mills, Cadbury Chocolates, The American Tea Council, etc. Appeared on Regis Philbin; The Today Show; Good Morning America, CBS this morning and more. In 1989, she moved to Washington to become the restaurant critic and food editor at the Washington Times.

Judith now resides in Florida and also happens to be the director of the award-winning film, Swank Farm, playing at Devour! this year.

Lesley Chesterman

Lesley Chesterman has been the fine-dining critic and food columnist for The Montreal Gazette since 1998. Her work has also appeared in The Art of Eating, Gourmet Magazine, Nuvo, The Globe and Mail, The National Post, Food Arts, Fool Magazine, the New York Post and Eater.com... so it's safe to say that she knows her stuff.

Prior to her career in food writing, she attended the Institut de Tourisme et d'Hotellerie du Quebec for three years before working as a professional pastry chef in Quebec and in France. She then worked for several years as a cooking teacher for professionals and amateur chefs alike. Lesley participates in two weekly radio shows: in French on the Radio-Canada program Médium Large as their gastronomy reporter and on CHOM FM as host of their "Foodies Rock" segment. As if all of these accolades weren't enough, she has also written three books, Boulangerie et Pâtisserie: Techniques de Base (2001), and Flavoursville: Lesley Chesterman's Guide to Dining out in Montreal (2002 and 2003).

Anita Stewart

Anita Stewart, Founder and President of Food Day Canada and Senior Editor of Taste and Travel Magazine, has quite the impressive resume on her hands.

In 2009 she was named a Guelph Woman of Distinction and in that same year was inducted as an Honorary Lifetime Member of the Canadian Culinary Federation of Chefs and Cooks. Shortly after, she was awarded a Doctor of Laws (Honouris causa) from the University of Guelph's College of Management & Economics and in 2012 was invested into the Order of Canada. In 2012, she was named the University of Guelph's Food Laureate, a first for both Canada and the world. She was also the recipient of the Chairman's Award, Ontario Hospitality Institute in the same year.

Anita is the first Canadian to earn a Master of Arts in Gastronomy from the University of Adelaide in South Australia; has authored or co-authored 14 books on Canadian foods and wines and is a regular on CBC Radio. Above and beyond her many accolades, one of her greatest accomplishments is Food Day Canada, a pan-Canadian event that celebrates the summer's bounty in our most respected restaurants.

Whitney Moran

Whitney Moran is the senior editor with Atlantic Canada's largest book publisher, Nimbus Publishing and Vagrant Press. In her other life as a beer enthusiast, she writes about her favourite beverage for The Coast, The Chronicle Herald, and Occasions magazine. whitneymoran.ca



Foodies

Saturday, November 7, Al Whittle Theatre-Main, 2:00 PM

Live to eat. Eat to write. Welcome to the wonderful, slightly maniacal world of foodies – or in this case a very special class of foodie. The wealthy food blogger with 100,000+ followers who travels to the ends of the earth to eat at the world's best restaurants.

Sweden, 2014, 94 minutes

Directors Thomas Jackson, Charlotte Landelius & Henrik Stockare

Distributor Fortissimo Films



Coffee: Espresso Intelligentsia

**Saturday, November 7,
Al Whittle Theatre-Main, 2:00 PM**

Everything you'll ever needed to know about how to pull a perfect shot in less than four minutes.

USA, 2013, 4 minutes

Director Matt Checkowski



Spruce Tip Jelly

**Saturday, November 7,
Al Whittle Theatre-Main, 2:00 PM**

It just wouldn't be a *Devour!* without a little something from our gal, Aube. This time it's a punchy, playful and unexpected little jelly.


Canada/USA, 2015, 3 minutes


Director Aube Giroux

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Sturgeon Nose-to-Tail Workshop & Sturgeon Technical Handbook Launch

Saturday, November 7, The Wilson's Home Heating Pavilion, Troy Restaurant, 4:00 PM

During this workshop we are going to introduce the audience to sturgeon – the royal fish that, over centuries, was cherished, forgotten, overfished, misunderstood and at many times, only known for its caviar. While some people still think that sturgeon is a by-product of the caviar production (wrong!), we have long advocated for the nose-to-tail use and respect of this majestic fish. During this workshop we will talk about all the sturgeon products and benefits, will cook and taste some simple dishes and share some of our sturgeon love with you! A newly launched Sturgeon Technical Manual will also be available to purchase for participants.

\$30.00 per guest

Sponsored by: Acadian Sturgeon and Caviar Inc.

Cornel Ceapa, Acadian Sturgeon

Cornel Ceapa has dedicated the greater part of his life to studying and working with sturgeon. A scientist with a PhD in sturgeon biology, he is also a conservationist, a researcher, a fisherman, a businessman, a roving salesman and an unadulterated sturgeon geek who can spend hours talking about sturgeon migration, sturgeon anatomy, sturgeon fishing, sturgeon recipes, sturgeon everything.

Founded in 2005, Acadian Sturgeon is truly a family business. Cornel works closely with his wife Dorina and son Michael to manage all aspects of the business – from caring for the fish, to harvesting, salting and mixing the eggs, to smoking and packaging the sturgeon meat, to managing the daily operations. Cornel and his family work hard, loving what they do and taking pride that they are able to build a very difficult, sustainable business using their knowledge and passion for sturgeon, as well as the support of the people around them.





Which Wine with Your Cheese?

Saturday, November 7, Al Whittle Theatre - Studio, 4:00 PM

When some things work, they just really, really work... so we're bringing back this popular session from last year. The team from Bishop's Cellar will lead this seminar on what wines to have with the ultimate cheese plate. They will circumnavigate the globe with wines to show you some strategic choices you can make when pairing wine and the new roster of 2015 award-winning Canadian cheeses. Canadian Cheese Grand Prix Chairman, Phil Bélanger, will provide commentary and tasting notes on the selection of cheeses. There are a few Grand Prix judges in our midst this year, so there may be a few surprises. Recommended viewing following this workshop: *The Duel of Wine*.

\$30.00 per guest

Note: This activity is restricted to 19 years of age and older

Sponsored by: Bishop's Cellar, Dairy Farmers of Canada

Phil Bélanger

Phil is a cheese expert and independent consultant working with the Dairy farmers of Canada and has been a part of the Canadian Cheese Grand Prix national competition since its inception in 1998, and Chairman since 2009. He has had a distinguished career in the Atlantic agrifood industry, which included directing a Provincial Hotel and Culinary Training Institution, where he developed and managed all aspects of the hotel, restaurant and tourism programs. He currently is executive director in the New Brunswick Department of Post-Secondary Education, Training and Labour and chairman of La Confrérie de la Chaîne des Rôtisseurs for the New Brunswick chapter. His passion for Canadian cheese keeps him roaming the country in search of new jewels in the world of cheese.





The Great Chicken Wing Hunt

Saturday, November 7, Al Whittle Theatre-Main, 5:00 PM

Five wing-nuts decide to go all over New York State looking for the penultimate chicken wing. Passionate debates on the virtues of hot sauces, blue cheese preparations, crispiness, cooking oils, frying methods and more points of contention than you can shake a wing at ensue.

Czech Republic/Slovakia/USA, 2013, 71 minutes

Director Matt Reynolds

Distributor Team Wing Hunt



Teeth

**Saturday, November 7,
Al Whittle Theatre-Main, 5:00 PM**

Richard E. Grant narrates this wicked little animation chronicling a life through its teeth.

UK/Hungary/USA, 2015, 6 minutes

Directors Daniel Gray & Tom Brown



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Devour! Spotlight Gala: Good Things Await

We're thrilled to present our first ever Spotlight Gala highlighting a film in our program that speaks to our Slow Food ethos, along with some important festival sponsors and our Founding Partner—Slow Food Nova Scotia.

Saturday, November 7, Harvey Denton Hall, Acadia University, 5:00 PM

Niels Stokholm has been a biodynamic farmer in Denmark for over 30 years. He along with his wife Rita are profoundly connected to their land, the ebb and flow of each season and the spiritual force of the earth and stars. All of this results in the world's top restaurants (like Noma) knocking on the farm door to procure produce, meat and cheese for their exclusive menus. However, he is also a repeat offender who balks against a bureaucratic system that doesn't understand his kind of animal husbandry: living harmoniously with the Danish Red cattle he fights so hard to preserve.

\$25.00 per guest

Denmark, 2014, 90 minutes

Director Phie Ambo

Distributor CAT&Docs

Sponsored by: ACORN, Lightfoot & Wolfville, Tap Root Farms, Slow Food Nova Scotia



La Botanique des Amours

**Saturday, November 7,
Harvey Denton Hall, Acadia University,
5:00 PM**

The pages of botanical illustrations come alive and may be feeling the love in this delightful animation.

Belgium, 2014, 4 minutes

Directors Laura Nicolas & Anne-Sophie Cayon





Dinner with Ned Bell, Michael Hoffmann, Michael Stadtländer & Andrew Aitken

Saturday, November 7, Wolfville Farmer’s Market, 8:00 PM

This dinner is inspired by the Spotlight Gala screening of *Good Things Await*. Ticket includes wine pairings, gratuity and tax.

\$130.00 per guest
Sponsored by: Bishop’s Cellar

Ned Bell, Four Seasons Hotel Vancouver
Whether cooking for six or six hundred in his role as Executive Chef at Four Seasons Hotel Vancouver and YEW seafood + bar, Ned Bell’s cooking philosophy is globally inspired and locally created.

Ned’s love of sport, travel and adventure have taken him all around the world creating memorable experiences and cooking up a storm along the way. He is inspired and passionate about crafting dishes that lean heavily on plant based, nutrient dense ingredients with an emphasis on sustainable seafood. His community-focused life is firmly based on the health and wellness of his home, his country and the world through ‘feeding’ extraordinary life experiences. In 2014, Ned founded Chefs for Oceans and rode his bike 8,700km across Canada. He hosted two dozen events that featured

some of the best chefs in the country striving to raise awareness for healthy lakes oceans and rivers and sustainable seafood.

Ned’s diverse British Columbia upbringing instilled a passion for fresh and locally sourced cuisine. This drive led him to work in some of the country’s top kitchens in Vancouver, Niagara, Toronto, Calgary, Kelowna and Vancouver amassing many great accolades along the way – from seven seasons on Food Network Canada’s *Cook Like a Chef*, to *Where Magazine’s* Best Overall and Rising Star awards, to being named Western



Living Magazine's Top 40 Foodie's Under 40. To add to the list, Ned was recently honoured as Canada's Chef of the Year recipient for Food Service and Hospitality Magazine's 2014 Pinnacle Awards, along with the Green Award for Sustainability at this years Vancouver Magazine Awards.

Michael Hoffmann, Formerly Margaux

German culinary whiz Michael Hoffmann has a resume worth bragging about. Completing his training as a cook in the mid-1980s at the small hotel and restaurant Gasthof Wickel, he then honed his culinary mastery under Eckart Witzigmann at the legendary three-star restaurant Aubergine in Munich. Starting out as Poissonnier, Michael quickly became Saucier, and finally Sous Chef. Equally influential was his time with two-star chef, Lothar Eiermann.

In 1996, at the young age of 29, Michael became Head Chef at Haerlin at the Hotel Vierjahreszeiten in Hamburg. From 2003 until 2014, Michael ran his own Michelin Star winning restaurant, Margaux, in Berlin. Specializing in vegetarian menus, he runs his own vegetable garden – using his home-grown produce in many of his culinary creations. He now owns a bread bakery in Berlin, and is currently working as a consultant for a cruise line.

Michael Städtlander, Haisai

At Eigensinn Farm, Michael Städtlander tries to grow and raise as much as he can. He cooks a few times a week for 12 people a night; 8 course menu from what he has available. Quite simply, his menu reflects the land and what it has to offer. He has defiantly developed his own style loosely based on classical French cuisine. Once in awhile he also creates special outdoor dining events, like The Singhampton Project.

There is also a small restaurant in Singhampton called Haisai, where ingredients from the farm are served up in a tapas format. Winters the farm closes and it's time to dream up new ideas.

Andrew Aitken, Wild Caraway Inn

At *Devour!* we love our aussies. Growing up and perfecting his craft around Australia, Andrew Aitken worked his tail off in some of Melbourne's finest restaurants for nearly 10 years. Meeting his partner, Sarah Griebel, while working at Jacques Reymond's, the duo travelled together for a while before settling down in the quaint region of Advocate Harbour, Nova Scotia. Fulfilling their dreams by opening their own spot, Wild Caraway Inn, in 2009, they work hard to create dishes using what they bay and land provides for them, foraging regularly in their rich surroundings.

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The Duel of Wine

Saturday, November 7, Al Whittle Theatre-Main, 8:00 PM

For those who remember the epic fall from grace in *El Camino del Vino* – where an infamous sommelier loses his palate – this film is for you. In *The Duel of Wine*, Charlie Arturaola returns to the wine world once again with unwavering determination, lots of gusto, and a few hilarious gags along the way.

Italy/France/Spain/USA, 2015, 97 minutes
Director Nicolas Carrerras
Distributor Media Luna New Films



The Rhubarb Rum Runner

Saturday, November 7,
Al Whittle Theatre-Main, 8:00 PM

The history of rum-running runs deep in Nova Scotia, especially on its bar tops. Time for a cocktail.

Canada, 2015, 3 minutes
Director Michael Stack

DETAILS ON: PG 29

DETAILS ON: PG 31



The Chicken

**Saturday, November 7,
Al Whittle Theatre-Studio, 8:00 PM**

In war-torn Sarajevo, a mother will do anything for her kids, including avoiding gunfire to feed them.

Germany/Croatia, 2014, 15 minutes

Director Una Gunjack



Reservations for Three?

**Saturday, November 7,
Al Whittle Theatre-Studio, 8:00 PM**

Some dinner conversations are better left at home... or are they?

Canada, 2015, 13 minutes

Director Steven Bennett



Iron Deficiency

**Saturday, November 7,
Al Whittle Theatre-Studio, 8:00 PM**

Hands down, one of the strangest interactions on a hike – and over nutrition and dietary issues at that.

Estonia, 2015, 12 minutes

Director Sander Jahilo



We'll Find Something

**Saturday, November 7,
Al Whittle Theatre-Studio, 8:00 PM**

Remember that time, when you were hungry and couldn't decide what to eat until there's nothing actually available to eat and you're just hangry?

USA, 2015, 12 minutes

Director Casey Gooden





For Grace

Sunday, November 8, Al Whittle Theatre-Main, 1:00 PM

For Grace is not your typical “chef strives to make a career” documentary. Yes, Curtis Duffy is a chef who strived to learn from the best chefs he could find. But he is also man who screws up, is uncomfortable in front of a camera and is possessed by a story that he will not allow to ruin his future.

USA, 2015, 93 minutes
Directors Mark Helenowski & Kevin Pang
Distributor For Grace Films



300 Dishes

Sunday, November 8,
Al Whittle Theatre-Main, 1:00 PM

Brace yourself for 300 dishes in 1 minute, in this little bit of behind-the-scenes action from the purveyors of *Good Housekeeping*.

UK, 2014, 1 minute
Director Adam Baroukh



A culinary dream from the backwards mind of a chef: The Appetizer: Scandinavian Sashimi

**Sunday, November 8,
Al Whittle Theatre-Main, 3:00 PM**

A meal of sashimi, shown backwards from plate to source.

USA, 2013, 1 minute
Director Matt Checkowski



Alimento

**Sunday, November 8,
Al Whittle Theatre-Main, 3:00 PM**

Chef Zach Pollach has scoured the corners of Northern Italy in search of tastes to inform the cooking at his Los Angeles restaurant, Alimento.

USA, 2015, 3 minutes
Director Gab Taraboulsy



Cook

**Sunday, November 8,
Al Whittle Theatre-Main, 3:00 PM**

Chef Joseph Johnson is the Sous Chef at Mélisse, a traditional French, fine-dining restaurant with two Michelin stars in Los Angeles.

USA, 2014, 5 minutes
Director Nathan Sage



Lifers

**Sunday, November 8,
Al Whittle Theatre-Main, 3:00 PM**

When you wash dishes for a living, there's plenty of time to let your mind wander.

Canada, 2014, 10 minutes
Director Joel Salaysay



A culinary dream from the backwards mind of a chef: The Main Course: Porter Braised Ox Chee

**Sunday, November 8,
Al Whittle Theatre-Main, 3:00 PM**

A meal fit for a king, shown backwards from plate to source.

USA, 2013, 1 minute
Director Matt Checkowski



Campbell's

**Sunday, November 8,
Al Whittle Theatre-Main, 3:00 PM**

A prestigious chef refuses to make a death row inmate's last requested meal – and when the final dish is indeed served, it's not quite what you'd expect.

USA, 2014, 10 minutes
Director Will Cherry

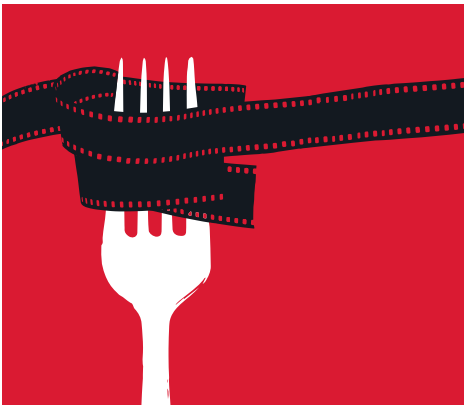


Pasta Fatta a Mano

**Sunday, November 8,
Al Whittle Theatre-Main, 3:00 PM**

Chef Evan Funke makes beautiful, handmade, perfect pasta. Say no more

USA, 2014, 2 minutes
Director Nathan Sage



Cooking with Chef David Toutain in Paris

**Sunday, November 8,
Al Whittle Theatre-Main, 3:00 PM**

Warning! Cooking is sexy, dark and brooding in the kitchens of Paris.

France, 2014, 6 minutes
Director Jean-Dominique Ferrucci



Best Man Wins

Sunday, November 8,
Al Whittle Theatre-Main, 3:00 PM

With his wife out of town, a chef invites his old buddy to a meal. But is it his friend's last meal?

USA, 2015, 20 minutes
Director Stéphane Dumonceau



The Benevolent Baker: Doughnuts

Sunday, November 8,
Al Whittle Theatre-Main, 3:00 PM

Doughnuts never looked so good. We promise.

USA, 2012, 2 minutes
Director Scott Pitts



Meet the Maker –
Vol. 4 The Pastry Chef

Sunday, November 8,
Al Whittle Theatre-Main, 3:00 PM

Simone Faure had big dreams as a child growing up in the projects in New Orleans, and when Katrina forced her out of her home and into a new life in St. Louis, it was just the push she needed to finally realize her dream of a pastry shop.

USA, 2015, 11 minutes
Directors Jane Davis & Mandy Mushlin

TASTING TOUR

BUBBLES BUS

DETAILS ON: PG 29

SPECIAL EVENT

GOLDEN TINES AWARDS BRUNCH

DETAILS ON: PG 46

SPECIAL EVENT

FESTIVAL LOUNGE

DETAILS ON: PG 35



Relative Happiness

Sunday, November 8, Al Whittle Theatre-Main, 5:00 PM

Lexie Ivy is looking for love in this charmingly funny and award-winning rom-com. Lexie thinks that love should be as easy as following a recipe, but she soon figures out that any good cook knows how to improvise with the ingredients laid out before them.

Canada, 2014, 97 minutes
Director Deanne Foley
Distributor Wreckhouse Productions



Pesto Puff Pastry Pinwheel

Sunday, November 8,
Al Whittle Theatre-Main, 5:00 PM

You will never fold pastry the same again.

UK, 2015, 3 minutes
Director allrecipes

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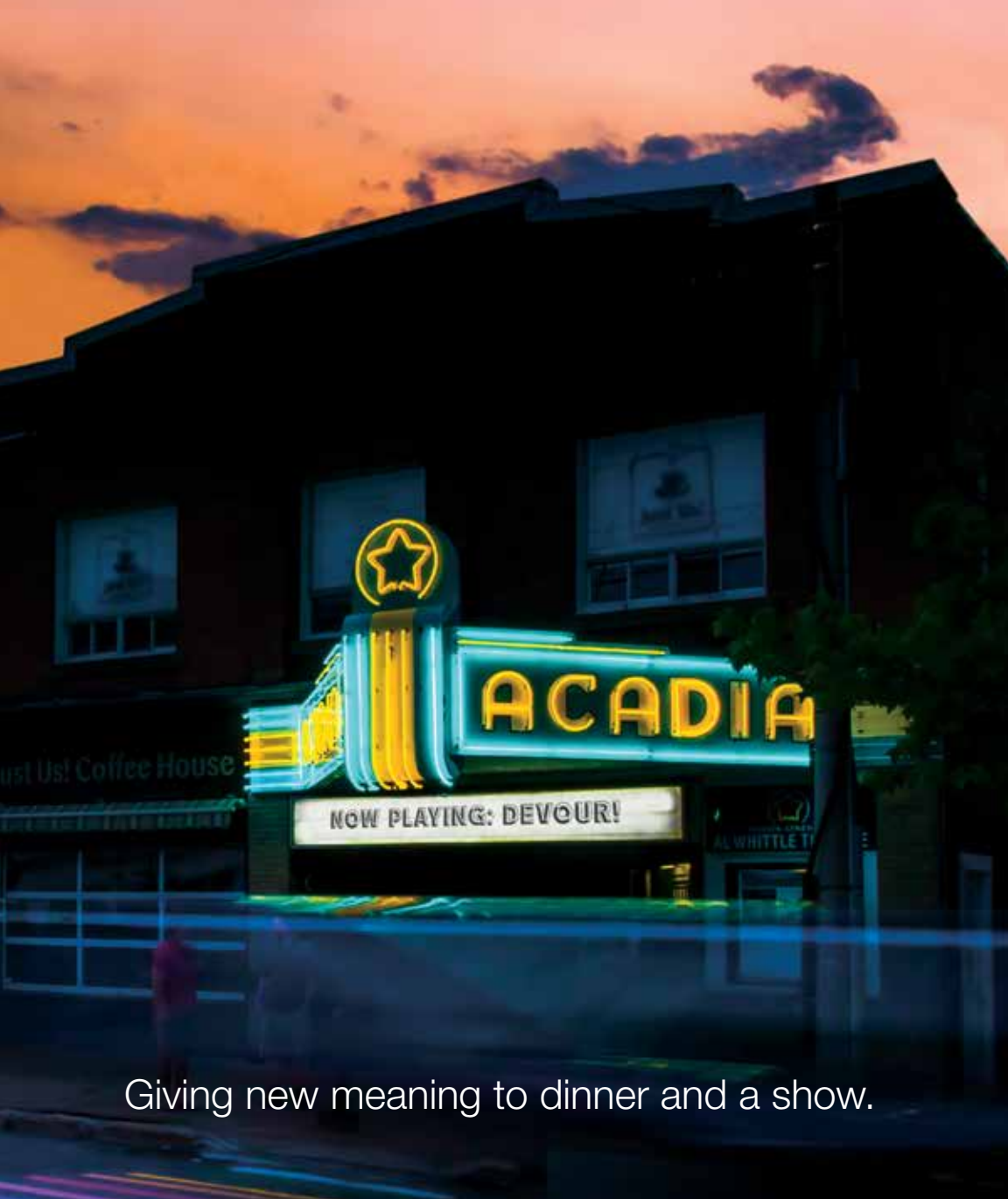
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