

DEVOUR!

THE FOOD FILM FEST

WOLFSVILLE • NOVA SCOTIA • CANADA



NOVEMBER 2-6, 2016

DevourFest.com

#EatItUp





elevate your menu with lobster

Clearwater's Nova Scotia Prime Lobster is the perfect addition to any menu. A fine dining treat for your guests, easily prepared in any operation. Use Clearwater's Nova Scotia Prime frozen raw lobster meat any time with year-round availability, any place with frozen storage and any way across a variety of temperature and cook methods.



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Wednesday, November 2

			pg.
10:00AM	Al Whittle Theatre - Main	Scotiabank Big Picture Program: Bugs on the Menu w/Waste Not	15
8:00PM	Denton Hall, Acadia University	Devour! Opening Gala Film with Chef Dominique Crenn	23

Thursday, November 3

10:00AM	Al Whittle Theatre - Main	Scotiabank Big Picture Program: SEED: The Untold Story w/Seeding Fear	47
3:00PM	Al Whittle Theatre - Main	Angry Inuk w/The Forge (Panel Discussion to Follow)	52
3:00PM	Al Whittle Theatre - Studio	Can You Dig This w/Home Flavored	54
5:00PM	Al Whittle Theatre - Main	Theater of Life w/Why This Road: Dan Portelance	56
5:30PM	Al Whittle Theatre- Studio	Holy Cow w/The Meadow	57
8:00PM	Al Whittle Theatre - Main	The Islands and the Whales w/West Coast Sea Salt	59
8:30PM	Al Whittle Theatre - Studio	The Trap w/Pien - Queen of Bees	60

Friday, November 4

10:00AM	Al Whittle Theatre - Main	Scotiabank Big Picture Program: Wi'kupaltimk: Feast of Forgiveness w/Bees of the Valley & Made with Local	61
12:30PM	Al Whittle Theatre - Main	First Growth w/Clos Solene	67
12:30PM	Al Whittle Theatre - Studio	L'ADN do Ceviche w/Monsieur Oyster	68
3:00PM	Al Whittle Theatre - Main	The Chocolate Case w/El Cacao (Panel Discussion to Follow)	71
3:00PM	Al Whittle Theatre - Studio	Shorts Program: Eat My Shorts w/The Chop, Kill Your Dinner, Rated, Buck & Spoetnik	72
5:00PM	Al Whittle Theatre - Main	Sour Grapes w/Lilac Coconut Cream Tarts	75
5:30PM	Al Whittle Theatre - Studio	Migrant Dreams w/Farmed with Love	76
8:00PM	Al Whittle Theatre- Main	BUGS w/Red-end and the Factory Plant	77
8:30PM	Al Whittle Theatre - Studio	Soul Food Stories w/Strudel Sisters	80

Saturday, November 5

10:00AM	Al Whittle Theatre - Main	Blue Fin w/Hand. Line. Cod., Cod-Pot Fishing Fogo & The Seafood Shop	81
12:30PM	Al Whittle Theatre - Main	Shorts Program: Look Who's Coming to Dinner w/Food, First, Lobster Fra Diavolo, Sunday Lunch, So Good To See You, Candice & Peter's Smokin' Hot Date, Home Suite Home & The Cannoli	85
5:00PM	Al Whittle Theatre - Main	Chicken People w/The Chickening	88
5:00PM	Denton Hall, Acadia University	Devour! Spotlight Gala: The Goddesses of Food w/Heritage - Farm to Table in Rockland, Maine with Chef Melissa Kelly of Primo	89
5:30PM	Al Whittle Theatre - Studio	Open Tables w/Leekchi	90
8:00PM	Al Whittle Theatre - Main	A Year in Port w/Naturali Tea	92
8:30PM	Al Whittle Theatre- Studio	An Acquired Taste w/Deer Flower	93

Sunday, November 6

1:00PM	Al Whittle Theatre - Main	Café Nagler w/Bacon & God's Wrath	94
1:30PM	Al Whittle Theatre - Studio	French Cuisine w/For the Love of Cheese	96
3:00PM	Al Whittle Theatre - Main	Shorts Program: It's a Chef's Life w/Jonathan Gold's Los Angeles: The Baco by Baco Mercat, Heritage - Contemporary California Cuisine in Venice with Chef Nyesha Arrington of Leona, Rise, Jonathan Gold's Los Angeles: The Ugly Bunch by Providence, A Word to the Wise, Chef's Cut: Daniel Burns on Mathematical Precision, Jonathan Gold's Los Angeles: The Jazz Burger by Jitlada, One Star, Chef's Cut: Beyond the Forest with Rasmus Kofoed, Jonathan Gold's Los Angeles: Shrimp & Grits by Willie Jane, Wolvesmouth	97
3:30PM	Al Whittle Theatre - Studio	Need for Meat w/Lambs Abroad	100
5:00PM	Al Whittle Theatre - Main	Closing Gala: Noma: My Perfect Storm w/Unbroken Ground	101

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Devour! The Food Film Fest Program Schedule

Wednesday, November 2

pg.

10:00AM	Al Whittle Theatre - Main	Scotiabank Big Picture Program: Bugs on the Menu w/Waste Not	School Program	15
10:30AM	Across from Theatre (Linden @ Main St.)	The Acadian Express	Tasting Tour	28
12:30PM	Across from Theatre (Linden @ Main St.)	The Acadian Express	Tasting Tour	28
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour	26
5:30PM-7:30PM	Fountain Commons, Acadia University	Devour! Opening Gala Reception presented by Taste of Nova Scotia	Special Event	17
8:00PM	Denton Hall, Acadia University	Devour! Opening Gala Film with Chef Dominique Crenn	Special Event Film Program	23

Thursday, November 3

pg

10:00AM	Al Whittle Theatre- Main	Scotiabank Big Picture Program: SEED: The Untold Story w/Seeding Fear	School Program	47
10:30AM	Across from Theatre (Linden @ Main St.)	The Acadian Express	Tasting Tour	28
11:00AM	Wolfville Farmers Market	Culinary Workshop with Chef John Sundstrom	Workshop	48
11:00AM	Wilsons Home Heating Pavilion, Troy Restaurant	Food Photography & Storytelling with Nik Sharma - A Brown Table	Workshop	49
12:30PM	Across from Theatre (Linden @ Main St.)	The Acadian Express	Tasting Tour	28
2:00PM	Wolfville Farmers Market	Culinary Workshop with Chef Dale MacKay	Workshop	50
2:00PM-3:00PM	Al Whittle Theatre- Main	Taste of Nova Scotia Awards Program	Special Event	35
2:00PM	Wilsons Home Heating Pavilion, Troy Restaurant	Culinary Workshop with Chef Christine Flynn	Workshop	51
3:00PM	Al Whittle Theatre- Main	Angry Inuk w/The Forge (Panel Discussion to Follow)	Film Program/ Workshop	52
3:00PM	Al Whittle Theatre- Studio	Can You Dig This w/Home Flavored	Film Program	54
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour	26
4:00PM-8:00PM	Robie Tufts Park	Devour! Street Food Party	Special Event	35
4:00PM	Wilsons Home Heating Pavilion, Troy Restaurant	Which Craft Beer with your Cheese?	Workshop	55
5:00PM	Al Whittle Theatre- Main	Theater of Life w/Why This Road: Dan Portelance	Film Program	56
5:30PM	Al Whittle Theatre- Studio	Holy Cow w/The Meadow	Film Program	57
6:00-7:30PM	Wilsons Home Heating Pavilion, Troy Restaurant	Industry Happy Hour: Meet the Founding Partner – Slow Food Nova Scotia	Special Event	37
8:00PM	Wolfville Farmers Market	Celebrity Chef Dinner with Normand Laprise, John Higgins, Stephen Wall, Ardon Mofford & Martin Ruiz Salvador	Special Event	58
8:00PM	Al Whittle Theatre- Main	The Islands and the Whales w/West Coast Sea Salt	Film Program	59
8:30PM	Al Whittle Theatre- Studio	The Trap w/Pien - Queen of Bees	Film Program	60
8:00PM-1:00AM	Wilsons Home Heating Pavilion, Troy Restaurant	Nova & Beer Garden	Special Event	36

ESSENTIAL INFORMATION

Friday, November 4					pg
10:00AM	Al Whittle Theatre - Main	Scotiabank Big Picture Program: Wi'kupaltimk: Feast of Forgiveness w/Bees of the Valley & Made with Local	School Program		61
11:00AM	Across from Theatre (Linden @ Main St.)	The All You Need is Cheese Express	Tasting Tour		30
11:00AM-3:00PM	Robie Tufts Park	Devour! Street Food Party	Special Event		35
11:00AM	Wolfville Farmers Market	Culinary Workshop with Chef Normand Laprise	Workshop		62
11:00AM	Wilsons Home Heating Pavilion, Troy Restaurant	Innovation in Culinary Tourism Summit	Workshop		63
12:30PM	Troy Restaurant	Culinary Workshop & Lunch with Chef Mary Sue Milliken & Chef Bob Blumer	Workshop		66
12:30PM	Al Whittle Theatre - Main	First Growth w/Clos Solene	Film Program		67
12:30PM	Al Whittle Theatre - Studio	L'ADN do Ceviche w/Monsieur Oyster	Film Program		68
1:00PM	Across from Theatre (Linden @ Main St.)	The Crafty Beer Bus	Tasting Tour		29
1:00PM	Across from Theatre (Linden @ Main St.)	The All You Need is Cheese Express	Tasting Tour		30
1:00PM	Wilsons Home Heating Pavilion, Troy Restaurant	Making it' on the Food Network! with John Higgins, Logan Hepditch, Clayton Carnes & Bob Blumer	Workshop		69
2:00PM	Wolfville Farmers Market	Culinary Workshop with Chef Barbara Lynch	Workshop		70
3:00PM	Al Whittle Theatre - Main	The Chocolate Case w/El Cacao (Panel Discussion to Follow)	Film Program/ Workshop		71
3:00PM	Al Whittle Theatre - Studio	Shorts Program: Eat My Shorts w/The Chop, Kill Your Dinner, Rated, Buck & Spoetnik	Film Program		72
3:00PM	Across from Theatre (Linden @ Main St.)	The Crafty Beer Bus	Tasting Tour		29
3:00PM	Across from Theatre (Linden @ Main St.)	The All You Need is Cheese Express	Tasting Tour		30
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour		26
4:00PM	The Church of Devour!	It's Five O'Clock Somewhere: Cocktails Workshop with Matt Jones & Jeffrey Van Horne	Workshop		74
4:30PM-6:30PM	Wolfville & District Lion's Club	Devour! Chowder Smackdown	Special Event		38
5:00PM	Al Whittle Theatre - Main	Sour Grapes w/Lilac Coconut Cream Tarts	Film Program		75
5:30PM	Al Whittle Theatre - Studio	Migrant Dreams w/Farmed with Love	Film Program		76
6:00PM-7:30PM	Wilsons Home Heating Pavilion, Troy Restaurant	Industry Happy Hour: Meet the Chefs	Special Event		37
8:00PM	Wolfville Farmers Market	Celebrity Chef Dinner with John Sundstrom, Dale MacKay, Ray Bear, Andru Branch & Mark Gray	Special Event		79
8:00PM	Al Whittle Theatre - Main	BUGS w/Red-end and the Factory Plant	Film Program		77
8:30PM	Al Whittle Theatre - Studio	Soul Food Stories w/Strudel Sisters	Film Program		80
9:00PM-1:00AM	The Church of Devour!	Devour! Cocktail Pop-Up Party	Special Event		40
Saturday, November 5					pg
9:00AM-1:00PM	Wolfville Farmers Market	Devour! The Grills (two sessions: 9-11am, 11am-1pm)	Special Event		41
10:00AM	Al Whittle Theatre - Main	Bluefin w/Hand. Line. Cod., Cod-Pot Fishing Fogo & The Seafood Shop	Film Program		81
11:00AM	Across from Theatre (Linden @ Main St.)	The All You Need is Cheese Express	Tasting Tour		30
11:00AM	Wilsons Home Heating Pavilion, Troy Restaurant	Culinary Workshop with Chef John Higgins	Workshop		82
11:30AM	Al Whittle Theatre - Studio	A Fish Called Sustainable: Human impacts on the ocean and sustainable seafood initiatives in Canada	Workshop		82

ESSENTIAL INFORMATION

12:30PM	Al Whittle Theatre - Main	Shorts Program: Look Who's Coming to Dinner w/Food, First, Lobster Fra Diavolo, Sunday Lunch, So Good To See You, Candice & Peter's Smokin' Hot Date, Home Suite Home & The Cannoli	Film Program	85
12:30PM	Troy Restaurant	Culinary Workshop & Lunch with Chef Clayton Carnes	Workshop	84
1:00PM	Across from Theatre (Linden @ Main St.)	Crafty Beer Bus	Tasting Tour	29
1:00PM	Across from Theatre (Linden @ Main St.)	The All You Need is Cheese Express	Tasting Tour	30
2:00PM	Wilsons Home Heating Pavilion, Troy Restaurant	Culinary Workshop with Chef Stephen Wall	Workshop	84
2:00PM	Al Whittle Theatre - Studio	Sourdough Starter Workshop with Chef Laura MacLeod	Workshop	86
3:00PM	Al Whittle Theatre - Main	An Interview with John Henion, Producer of Chef's Table	Workshop	86
3:00PM	Across from Theatre (Linden @ Main St.)	The Crafty Beer Bus	Tasting Tour	29
3:00PM	Across from Theatre (Linden @ Main St.)	The All You Need is Cheese Express	Tasting Tour	30
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour	26
4:00PM	Wilsons Home Heating Pavilion, Troy Restaurant	Port Tasting Workshop with Bishop's Cellar	Workshop	87
4:00PM	Al Whittle Theatre - Studio	Mozzarella Cheesemaking Workshop with Joy Weir, Jolly Farmer	Workshop	87
4:00PM	The Church of Devour!	Bitters Workshop with Jeffrey Van Horne & Jenner Cormier	Workshop	88
5:00PM	Al Whittle Theatre - Main	Chicken People w/The Chickening	Film Program	88
5:00PM	Denton Hall, Acadia University	Devour! Spotlight Gala: The Goddesses of Food w/Heritage - Farm to Table in Rockland, Maine with Chef Melissa Kelly of Primo	Film Program	89
5:30PM	Al Whittle Theatre - Studio	Open Tables w/Leekchi	Film Program	90
6:00PM-7:30PM	Wilsons Home Heating Pavilion, Troy Restaurant	Industry Happy Hour: Meet the Filmmakers	Special Event	37
8:00PM	Wolfville Farmers Market	Celebrity Chef Dinner with Barbara Lynch, Mary Sue Milliken, Christine Flynn, Renée Lavallée, Bee Choo Char, Laura MacLeod & Charlotte Langley	Special Event	91
8:00PM	Al Whittle Theatre - Main	A Year in Port w/Naturali Tea	Film Program	92
8:30PM	Al Whittle Theatre - Studio	An Acquired Taste w/Deer Flower	Film Program	93
9:00PM-1:00AM	The Church of Devour!	Devour! Spotlight Party	Special Event	42
Sunday, November 6				pg
11:00AM-1:00PM	Wolfville Farmers Market	The Devour! Golden Tine Awards Brunch Featuring the Students of the George Brown & NSCC Culinary Programs	Special Event	44
1:00PM	Across from Theatre (Linden @ Main St.)	The Good Cheer Express	Tasting Tour	31
1:00PM	Al Whittle Theatre- Main	Café Nagler w/Bacon & God's Wrath	Film Program	94
1:00PM	Wilsons Home Heating Pavilion, Troy Restaurant	The Power of Women in Gastronomy	Workshop	95
1:30PM	Al Whittle Theatre - Studio	French Cuisine w/For the Love of Cheese	Film Program	96
3:00PM	Al Whittle Theatre - Main	Shorts Program: It's a Chef's Life w/Jonathan Gold's Los Angeles: The Baco by Bâco Mercat, Heritage - Contemporary California Cuisine in Venice with Chef Nyesha Arrington of Leona, Rise, Jonathan Gold's Los Angeles: The Ugly Bunch by Providence, A Word to the Wise, Chef's Cut: Daniel Burns on Mathematical Precision, Jonathan Gold's Los Angeles: The Jazz Burger by Jitlada, One Star, Chef's Cut: Beyond the Forest with Rasmus Kofoed, Jonathan Gold's Los Angeles: Shrimp & Grits by Willie Jane, Wolvesmouth	Film Program	97
3:30PM	Al Whittle Theatre- Studio	Need for Meat w/Lambs Abroad	Film Program	100
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour	26
5:00PM	Al Whittle Theatre- Main	Closing Gala: Noma: My Perfect Storm w/Unbroken Ground	Film Program	101

Devour! The Food Film Fest Ticket Prices

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

Films

Regular Film	\$15.00
Seniors, Students & Slow Food Members	\$12.00
Scotiabank Big Picture Program (school screenings)	\$5.00

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

The #EatItUp Film Wristband - Adult	As of October 19:	\$100.00
	As of November 2:	\$150.00
The #EatItUp Film Wristband - Student (must be able to present student ID)		\$20.00

- Five-day access to all films in program excluding the Opening Gala Evening (subject to venue capacity).
- These wristbands provide access to all films at the Al Whittle Theatre from Wednesday-Sunday based on availability (venue capacity) includes the Spotlight Gala on Saturday evening at Denton Hall & the Closing Gala.

Workshops

Regular Workshop	\$30.00
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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.

Events

Devour! Opening Gala Reception (Presented by Taste of Nova Scotia)	\$100.00
Devour! Opening Gala (film)	\$50.00
Devour! Opening Gala Package (Reception & Gala bundled)	\$125.00
Devour! Spotlight Gala (film)	\$25.00
Devour! Cocktail Pop-Up Party	\$25.00
Devour! Golden Tine Awards Brunch (Includes brunch & cocktails)	\$45.00
Devour! Spotlight Party	\$25.00
Celebrity Chef Dinners Inspired by Films (Thurs & Fri)* Includes wine pairings; tax & gratuity extra (approx. \$156.00)	\$120.00
Celebrity Chef Dinners Inspired by Films (Sat)* Includes wine pairings; tax & gratuity extra (approx. \$195.00)	\$150.00

*Celebrity Chef Dinner & A Movie Package: You can add in the film the meal is based on for just an additional \$5.00!

*Add on the evening's party for an additional \$5!

Devour! The Bounty of King's County Tasting Tours

The Acadian Express (includes lunch)	\$45.00
The Bubbles Bus	\$45.00
The All You Need is Cheese Express (includes light fare)	\$45.00
The Crafty Beer Bus (includes light fare)	\$45.00
The Good Cheer Express Bus	\$45.00
Be a part of the inaugural ride at this year's Devour!	

Non-Ticketed Events

Devour! Street Food Party (Free admission, food available for purchase from food trucks & vendors directly.)
Devour! The Grills (Free admission, food available for purchase from the grills & market vendors.)
Taste of Nova Scotia Awards (Free admission; celebrating the best of NS culinary.)

NEW THIS YEAR!!!

DEVOUR! THE FESTIVAL PASS

An all-access, priority, front-of-the-line pass for 2016.

We have been asked for years to offer an all-access pass—so we're going to give it a try in 2016 and offer a limited number allowing priority access to our exclusive opening gala evening, all films, workshops, tasting tours, celebrity chef dinners, parties and special events. Passes will be available for \$999.00 + tax.

- Passes are non-transferrable and photo ID may be required.
- Admission to all festival screenings, workshops and parties. Preferred access to Devour! screenings as soon as venue is open to the public. Seats are held for passholders until five minutes before showtime. Simply scan your pass at the screening venue.
- Due to limited capacity and demand, passholders will need to reserve tickets in advance for tasting tours and Celebrity Chef Dinners.
- Access to our concierge@devourfest.com in the lead up to and for the duration of the festival.

Devour! Packages

Want to Devour! Wolfville in a day? We've put together a number of packages 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. Once you purchase a package, a Ticketpro representative will contact you directly to help you select your schedule.

We are returning with our popular **Devour! Express** featuring daily round trips from Halifax for only \$20.00 per person! We'll deliver 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)* \$55.00

Devour! The Day Pass+ (2 films, 1 workshop & 1 tasting tour)* \$95.00

**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)* \$75.00

Devour! The Day Trip Pass+ (2 films, 1 workshop, 1 tasting tour & Devour! Express return bus ride from Halifax)* \$115.00

**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 Stay

Option 1 - Build your own Devour! schedule, Devour! Express return bus ride from Halifax (\$20.00) + 1 night at the Delta Halifax (\$119.00 + HST + 2% Destination Fee)*

**Sold through the Delta exclusively. Room rates are based on single or double occupancy and applies to stays from November 2nd to November 6th, inclusive.*

Option 2 - Devour! The Day Trip Pass (2 films, 1 workshop & Devour! Express return bus ride from Halifax) \$75.00 + 1 night at the Delta Halifax (\$119.00 + 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) \$115.00 + 1 night at the Delta Halifax (\$119.00 + HST + 2% Destination Fee)*

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

***Devour! Express is available on its own as well.**

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

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

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 2nd. For hours of operation, visit: www.devourfest.com.

Ticketpro Box Office Hours

Wednesday, November 2nd 9:00 AM - 3:00 PM

Additional Hours Opening Day: 5:00 PM - 7:00 PM (Fountain Commons), 7:00 PM - 8:30 PM (Denton Hall)

Thursday, November 3rd 9:00 AM - 9:00 PM

Friday, November 4th 9:00 AM - 9:00 PM

Saturday, November 5th 9:00 AM - 9:00 PM

Sunday, November 6th 10:00 AM - 5:30 PM

WOLFVILLE



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 sixth edition of *Devour!* is slated for November 2-6, 2016.

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 the festival organizers that each event ties in the local atmosphere.

Aiming to educate and entertain through the lens of food on film, *Devour! The Food Film Fest* is an annual event that showcases some of the most engaging documentaries, dramas and short films that celebrate food on film. With a great mix of Canadian content as well as international hits, *Devour!* brings awareness to the audiences on the impact of food, food culture and the current food systems in our lives. Through various interactive industry sessions, festival-goers are able to gain hands-on experience – from inspiring panels with high profile participants to cooking demos. *Devour! The Bounty of Kings County Tasting Tours* include four food and wine-focused excursions that allow participants to

experience the Annapolis Valley in all its beauty. Other popular events include experiential dinners, food truck rallies, 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 an Executive Board and an Advisory Board made up of key partners from the film, business and culinary sectors. Over the years, many public sector partners such as Atlantic Canada Opportunities Agency, Taste of Nova Scotia and Select Nova Scotia have joined the festival's founding partner, Slow Food Nova Scotia, in support of the event. Over the past three years, the list of festival partners have almost tripled to include industry and media partners including Bell Media as a television and radio sponsor.

Since its inception, *Devour!* has garnered a steady increase in overall awareness of the festival, as well as an increase in attendees – with box office numbers continuing to grow on a yearly basis (from just over 3,000 attendees in 2013, to 6,120 in 2014 and 9,200 in 2015). *Devour!* has also garnered worldwide media attention with multiple articles in The Hollywood Reporter and Screen International, as well as USA Today, Yahoo News, Saveur Magazine, The Daily Meal and Reader's Digest. It is projected that the 2016 festival will increase the number of attendees to 11,000 people, with continued accolades spanning over the past two years including the prestigious Gary MacDonald Culinary Ambassador of the Year Award (2014) at the Taste of Nova Scotia Prestige Awards.

2016 Devour! Board & Staff

Michael Howell, Executive Director
Lia Rinaldo, Managing Director

Devour! Executive Board

Roma Dingwell	Craig Flinn
Charles Bishop	John Swain
Maddy Carter	

Devour! Advisory Board

Jason Priestley-Honourary	Fiona Diamond
Robert Kenner-Honourary	Sheri Elwood
Leo Artalejo	Ivy Knight
Ann Bernier	David MacLeod
Leo Christakos	Joe McGuinness
Brookes Diamond	Bill Niven

Devour! Staff

Jason Lynch, Culinary Coordinator
Peter Jackson, Facilities Coordinator
David Jones, Event Development Consultant
Dela Erith, Fund Development Consultant
Robyn McIsaac, Marketing & Communications
Kate Elliot, Marketing & Communications
Jill Delaney, Volunteer Coordinator
Simon Thibault, Programmer
Beatrice Stutz, FOH & Beverage Coordinator
Alissa MacLean, Travel & Housing Coordinator
Warren Young, Technical Coordinator - Theatres
Matthew Swanigan-Graves, Print Traffic Coordinator
Lia Hennigar, Devour! Concierge
Jason Mullen, Transport Coordinator
Julé Malet-Veale, Festival Photographer
Mark Davidson, Festival Photographer
Chris Bauer, Dr. Devour!
Teresa Rooney, Accountant
Spectacle Group, Creative Agency
Jessica McCarvell, Box Office, Ticketpro Atlantic
Gabby McNeill, Box Office, Ticketpro Atlantic

ESSENTIAL INFORMATION

Lead Donor

Margaret & David Fountain

Founding Partner



Slow Food Nova Scotia

Platinum Partners



Atlantic Canada
Opportunities
Agency

Agence de
promotion économique
du Canada atlantique



Gold Partners



SPECTACLE ★ GROUP



Silver Partners



Silver Partners



Bronze Partners - Official



Bronze Partners- Suppliers

Acadian Seaplants	Lightfoot & Wolfville	Port Pub
Accomplice Content Supply Co.	Lost Cod Clothing	T Dogs
David Jones Associates	Nova Scotia Community College	The PR Hive
Downeast Destination Management	Ocean Wise	Ticketpro
George Brown College	Paddy's Pub	Troy Restaurant
Grape Escapes Wine Tours	Planter's Barracks	Up Public Relations
King of Donair	Planter's Ridge Winery	Victoria's Inn

Media Partners



Designated Charities of Choice





Roma Dingwell, Chair of the Devour Board of Directors

I am delighted on behalf of the Board of Directors to extend my warmest greetings to everyone attending the 6th Annual Devour! The Food Film Fest held in Wolfville, Nova Scotia.

The Founding members of Devour! Lia Rinaldo and Michael Howell had a vision to educate and entertain through the lens of food and film, and in a few short years Devour! The Food Film Fest has been a resounding success not only locally but provincially, nationally and now, internationally.

Their vision is now a reality as Devour! The Food Film Fest is the largest of its kind in the WORLD. The success of Devour! is largely due to the support of our Lead Donors Margaret and David Fountain, as well as our many corporate and government partners.

I also want to acknowledge with gratitude the many visiting chefs, filmmakers, industry presenters, and, last but not least, our army of volunteers, all of whom contribute to making this Festival the great success that it is.

And last but not least, thank YOU for choosing to participate in the celebration of Devour! 2016!

Kindest Regards,
Roma Dingwell



A message from the Minister of Communities, Culture & Heritage

Welcome to Devour! The Food Film Festival.

The festival celebrates a unique blend of cinema, food and wine culture. It is no surprise that the Devour Food Film Festival has become a must-see and taste experience for locals and visitors alike.

This year's Devour! event also provides an opportunity to celebrate Wolfville, which received an international designation as a slow food community. Special congratulations to the town and area for being one of three communities in Canada to receive this distinction and for demonstrating excellence in sustainability and quality of life. You continue to embrace environmental protection and the promotion of healthy lifestyles through your support for local food, agriculture, artisans and community engagement, among others.

Our Government recognizes and applauds the value of events and initiatives that foster creative and sustainable economic development. Initiatives such as Devour remind us to be proud of our province's culture and heritage, while sharing it with national and international audiences.

Many thanks to the event organizers and volunteers, and best wishes for an exciting and enjoyable event!

Sincerely,
Tony Ince
Minister of Communities, Culture and Heritage



Greetings from Jeff Cantwell Mayor of Wolfville

Once again it is my distinct pleasure and privilege to welcome Devour! The Food Film Fest back to Wolfville, for its now sixth iteration.

Each year Executive Director, Chef Michael Howell and Managing Director, Lia Rinaldo bring a cast of characters to the Festival who illuminate the varied culinary sets on location here in Wolfville.

Please take time to enjoy a walk around our compact but robust downtown, experience Wolfville's varied and unique, owner-operated shops, and take a walk or bicycle ride on some of our relaxed or more adventurous trails.

The Town of Wolfville is pleased to be a major sponsor of Devour! and we look forward to continued partnerships with this exciting 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



Greetings from Ray Ivany Acadia University

Welcome to Devour!

Each year, Wolfville and the Annapolis Valley are recognized for the exquisite outdoor experience they offer visitors. Beautiful scenery combined with outdoor adventure bring first-time travelers to Wolfville but it's the people who live here and their lifestyle that bring them back. There are simply no other Canadian towns like Wolfville. Its unique combination of entrepreneurs, eager students, and world-wise residents ensure that there is something here for everyone. And we have something no one else does: Devour! At Acadia, we're proud of our long association with this annual celebration of our lifestyle — exceptional local food and beverages, award-winning art and culture, and a passion for our community.

We invite Devour! visitors to spend time on our beautiful campus. Acadia is proud of our partnership with Devour! and we are grateful for the opportunities this award-winning event creates for our students and for the many benefits it brings to our town. The team at Devour! deserves our heartiest congratulations and we extend a warm welcome to everyone visiting Wolfville. Please enjoy your stay and make sure to book your return visit before you leave — and, of course, reserve your ticket for next season's Devour!

Cheers!

Raymond E. Ivany
President and Vice-Chancellor

Michael Howell & Lia Rinaldo, Devour! Organizers



Once again, we find ourselves humbly back in this moment... standing at the precipice of the sixth edition of Devour! The Food Film Fest. We're about to host our largest program to date with 94 events over five days including more than 80 films. Imagine our delight at the economic ramifications of 10,000+ visitors descending upon Wolfville, Kings County and Nova Scotia this year over the course of the festival.

This year we were excited to have themes organically develop for this year's edition—a celebration of Slow Food Nova Scotia (our founding partner), a Building Community day that includes some of the top innovators in culinary tourism from across Canada and beyond; and new exchanges forged between two of Canada's premiere tourism and hospitality programs—the Nova Scotia Community College and Toronto's George Brown College.

This year we secured the world premiere of V  rane Fr  diani's film *The Goddesses of Food*, not knowing where it would lead us— from the World's top female chef Dominique Crenn hosting our Opening Night, to our Saturday Spotlight Gala evening that will have V  rane's film inspiring a dinner with an all-star cast of female chefs from around the world. We have had the opportunity to meet some incredible women in the industry—including the late Dorothy Hamilton, founder and CEO of the International Culinary Center - whose memory we will honour this year.

We would not be in this place without the support of many behind-the-scenes. We are humbled by our staff, board and volunteers who return year over year—such a professional, hard-working team. We are thankful for our many partners, supporters, our leading patrons Margaret and David Fountain and our many champions. And to our family and friends, who give us the room to do what we do, which often means time away from them.

Each Devour! is the true culmination of an entire year's work. We're looking forward to hosting the many chefs, filmmakers and industry folks that we have had the pleasure of meeting and working with in other parts of the world. We will showcase the best of what Nova Scotia has to offer, and proudly... to YOU!

Michael & Lia

A poster for Devour! The Food Film Fest. The poster features a film strip border and the text: "The Acadia Cinema Co-op is proud to set a place for DEVOUR! THE FOOD FILM FEST". Below this is a logo consisting of a yellow star inside a blue circle. At the bottom, it says "ACADIA CINEMA'S AL WHITTLE THEATRE" and "alwhittletheatre.ca".

The Acadia Cinema Co-op
is proud to set a place for
DEVOUR!
THE FOOD FILM FEST

ACADIA CINEMA'S
AL WHITTLE THEATRE
alwhittletheatre.ca



Bugs on the Menu

Wednesday, November 2, Al Whittle Theatre-Main, 10:00 AM

It's time to think outside of the lunchbox. How will we feed the world's expanding population in the future? Bugs are an excellent source of protein and other nutrients and billions already consume them worldwide. But what is it going to take to get western world on-side one tiny bite at a time?

Canada, 2016, 78 minutes

Director Ian Toews

Distributor 291 Film Company



Waste Not

**Wednesday, November 2,
Al Whittle Theatre-Main, 10:00 AM**

Our favourite Perennial Plate duo, Daniel and Mirra, are back with the straight facts on food waste.

USA, 2016, 4 minutes

Directors Daniel Klein, Mirra Fine

Sponsored by: Scotiabank, Nourish NS



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NOVA SCOTIA, CANADA

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THE FOOD FILM FEST



Devour! Opening Gala Reception presented by Taste of Nova Scotia

Wednesday, November 2, Fountain Commons, Acadia University, 5:30PM-7:30PM

The sixth edition of Devour! kicks off in grand style with the Devour! Opening Gala Reception presented by Taste of Nova Scotia. Twelve of Nova Scotia's finest chefs will come together to create a sensory exploration that celebrates our local cuisine. This signature event will feature the Order of Good Cheer celebration inducting all visiting chefs and celebrities – including our special Opening Night guest curator, Chef Dominique Crenn.

\$100.00 per guest

Sponsored by: Taste of Nova Scotia





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

Participating Nova Scotia Chefs & Restaurants include: Renée Lavallée (The Canteen, Dartmouth), Martin Ruiz Salvador (Half Shell Oysters & Seafood, Lunenburg), Chris Velden (The Flying Apron Inn & Cookery, Summerville), Shane Robilliard (Fox Harb'r Resort), Charlie Burt (The Port Pub, Port Williams), Kim Magistro (Restaurant Avalon at Castle Rock Country Inn, Cape Breton), Julie Cook (Agricola Street Brasserie, Halifax), Jonathan Joseph (Argyler Lodge and Restaurant, Yarmouth), Mark Gray (Battery Park, Dartmouth), Steph Ogilvie (Brooklyn Warehouse, Halifax), Ingrid Dunsworth (The Cake Lady), Michael McKinnon (Acadia University, Wolfville) and Howard Selig (Valley FlaxFlour, Middleton).

Charlie Burt, The Port Pub

Award-winning Chef Jonathan Charles Burt began his culinary career in Saint John, NB, where he completed his training under Chef Doug MacDonald at the prestigious Riverside Golf and Country Club and obtained his Red Seal Certification. Charlie has over 15 years of culinary and hospitality experience in the foodservice and hotel industry before moving to Nova Scotia.

Using only the freshest produce from around the Valley or The Port Pub's summer garden, and the highest quality proteins such as our house raised grass fed beef, local lamb & duck from Québec, Chef Charlie creates dishes with the highest standards in a casual dining experience.

Chef Charlie would like to welcome all visitors to the The Port Gastropub for a remarkable dining experience with an excellent selection of micro beers brewed on site along with our local wine list. Whether you're travelling from near or far your experience at The Port Gastropub Restaurant will be special with every visit.

Julie Cook, Agricola Street Brasserie

Pastry Chef and Sous chef at Agricola Street Brasserie, Julie Cook, grew up in Truro and completed culinary training at NSCC. After her studies Julie trained to become pastry chef at the Keltic Lodge, she has made Halifax her home for the past 10 years and has worked at Scanway, Jane's, Bish, Bicycle thief and now works at the Brasserie since the opening, 3 years ago. Julie enjoys baking, cooking, loves teaching, and creating beautiful dishes with local, farm fresh ingredients whenever possible.

Ingrid Dunsworth, The Cake Lady

The Cake Lady serves wonderful authentic fresh German Baked Goods. Fresh Pretzels, German Apple Strudel, Blueberry Cakes, Black Forest Cakes and much more.

Mark Gray, Battery Park Bar & Eatery

Born in Halifax, Nova Scotia, Mark Gray has been working in the culinary industry since age 16. Beginning his climb at the beginning, he started washing dishes at Il Mercato Trattoria under Chef's Maurizio Bertossi and Martin Ruiz Salvador. After graduating high school, Mark moved to Alberta, where he became Sous Chef at The Drake Inn and at The Wood Steakhouse & Grill, under back-to-back Gold Medal Plates winner Chef Michael Lyon.

Moving back to Halifax in 2009, Mark became the Executive Chef at The Hilton Garden Inn, Halifax Airport,

at the age of 20. From there, he decided to take a step back to continue learning the craft, and began working under Chef Graeme Ruppel at The Brooklyn Warehouse. He earned his Canadian Red Seal Certification, and completed the Culinary Arts program at Nova Scotia Community College, before becoming Executive Chef at The Brooklyn Warehouse. The popular Halifax restaurant has won the title of Best Restaurant in Halifax in The Coast's Best of Food Awards in 2012, 2013 and 2014. His second endeavor, ACE Burger Co., has taken the title of Best Burger, Halifax in 2013, 2014 and 2015.

Independently, Mark has also won Nova Scotia Association of Chefs and Cooks' Culinarian of the Year in 2014 and Chef of the Year in 2015. In 2015, Mark became Executive Chef at his third establishment, Dartmouth-based beer bar and eatery, Battery Park.

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).

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, Renée 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.

Kim Isabella Magistro, Restaurant Avalon at Castle Rock Country Inn

Executive Chef for Restaurant Avalon located within the Castle Rock Country Inn, a 4-star boutique hotel located in the Cape Breton Highlands, Nova Scotia. Kim is a graduate of the New York Restaurant School, and worked in the culinary industry for 20 years including Delmonico's Steakhouse, the Alameda Restaurant and Café Du Cervin. She has been the Executive Chef for Restaurant Avalon for the past 10 years. Kim has collaborated closely with famed Chef Gilbert Bourdillon of France and Chef Irene Khin Wong of NYC where she developed an interest in Asian cooking. She has incorporated an Asian flare into her fusion menu which also features Cape Breton Classics.

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.

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.

Shane Robilliard, Fox Harb'r Resort

Born and Raised on Vancouver Island Shane's passion for food and beverage began right out of high school. Attending Vancouver Island University's culinary arts program he knew right away that this was going to be a lifelong passion. Apprenticing under chef Vincent Stufano the value of fresh and local was instilled from his first position.

The next ten years were spent with Fairmont hotels and resorts working in Whistler, Vancouver and San Francisco where Shane expanded his experience and challenged himself with new roles. A desire to know all aspects of food and beverage has led him to acquire his sommelier diploma. Currently the Executive Chef & Food and Beverage Director at Fox Harb'r resort Shane has the unique opportunity to oversee all aspects of the food and beverage operation.

Martin Ruíz Salvador, Half Shell Oysters & Seafood

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 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. In 2015, Fleur de Sel was named #22 by MacLean's Magazine's Canada's Best 100 Restaurants.

In 2016, Martin and Sylvie took a year sabbatical from Fleur de Sel to make time for the arrival of their son Oscar. In August of 2016, they opened The Half Shell Oyster & Seafood, an open air dining experience built next to the Fish Shack on Montague Street. Martin is now looking forward to the relaunch of Fleur de Sel in the spring of 2017.

Howard Selig, Valley Flaxflour

Preparing Safe, Nutritious Foods for over 30 Years.

Howard Selig, Chef, Registered Dietitian, Certified Foodservice Manager, inductee into the Canadian Culinary Federation Honour Society (2014) and Co-owner of Valley Flaxflour Ltd, applies both his cooking skills and professional nutrition knowledge to

the development of gluten free ingredients which are nutritious, versatile, easy to prepare and delicious. Chef Selig believes that selecting a variety of nutritious foods, understanding basic food preparation techniques and safe food handling practices are essential to the enjoyment of the foods we provide to help ourselves and others live a healthy, active life.

Chris Velden, The Flying Apron Inn & Cookery

Hailing from Germany, Chris Velden has been cooking and teaching across Canada, the US, and Germany for more than 40 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 Cookery School.

As the Chef and Co-owner of The Flying Apron Inn & Cookery in rural Summerville, Nova Scotia, Chris brings his love for local, honest food to each item on the menu. Awarded Taste of Nova Scotia's Best Casual Dining Restaurant in 2015, The Flying Apron is known for using seasonal, locally grown ingredients on its weekly changing menus. Having developed personal partnerships with many Nova Scotian farmers and Producers, 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.

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 members of taste of Nova Scotia 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 a great selection of the wineries, breweries and distilleries under one roof in Wolfville on November 2, 2016.



Opening Night Gala Participants:

Guests on this special night will also be treated to drinks from The Good Cheer Trail featuring:

L'Acadie Vineyards
Authentic Seacoast Company
Benjamin Bridge
Garrison Brewing Company
Gaspereau Vineyards
Grand Pré Wines
Lightfoot & Wolfville
Lockett Vineyards
Meander River Farm & Brewery
Muwin Estate Wines Ltd
Planter's Ridge
Rudder's Seafood Restaurant & Brew Pub



Nourish supports food literacy and nutrition programs in Nova Scotia schools

As the provincial partner and largest supporter of school breakfast programs, we provided funding and resources to help over 350 schools deliver more than 5 million breakfast meals last year!

For the second year, Nourish is pleased to offer the **Nourish Food and Film Challenge** engaging children and youth in issues of food literacy through the medium of film as part of Devour! Nourish is the educational programming partner for Devour! and the Scotiabank Big Picture Program.



We are growing!

Nourish Your Roots A new way to fundraise offered to schools and non-profit childcare centres. Boxes of local, farm fresh produce are sold with funds raised going to support healthy school food programs and initiatives.

Edible School Gardens Students in the garden! Nourish is working with partners to build an Edible School Garden program that provides hands-on learning opportunities for cross curricular integration of food literacy in schools.

Good eating = Good thinking

Won't you help us grow?

Donate at www.nourishns.ca OR text *nourish* to 20222



Opening Night Gala: Haute Cuisine (Les saveurs du Palais)

Wednesday, November 2, Denton Hall, Acadia University, 8:00 PM

Hortense Laborie is a celebrated chef living in the Perigord region. To her great surprise, the President of the Republic appoints her as his personal cook. She accepts reluctantly but once she has accepted her nomination, Hortense works her heart and soul to produce both a stylish and authentic cuisine. For a while, she manages to impose herself thanks to her sturdy character and despite the jealousies she arouses among the other chefs. For a while only, unfortunately for her and for... the President.

France, 2012, 95 minutes

Director Christian Vincent

Distributor Criterion Pictures

\$50.00 per guest

Sponsored by: Forest Lakes Country Club

On this special evening, we will also award the youth winner of the Nourish Nova Scotia Food & Film Challenge. We 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.





Dominique Crenn, Atelier Crenn and Petit Crenn, San Francisco, USA

Dominique Crenn was exposed to French fine dining almost from birth. While still a young girl growing up in Versailles and Paris, she would visit celebrated and luxurious restaurants with her politician father. Such early access to the gastronomic intricacies of her country, combined with the comforts of her mother's rural home cooking, instilled in Crenn a lifelong love of French cuisine.

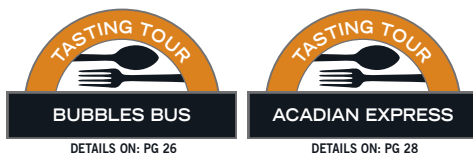
But Crenn is not someone who does things by the book. A Ted Talk regular, who speaks passionately about defining success, being a woman in a male-dominated industry, creativity and the importance of sustainability, she has always followed her own unique path.

Instead of going to culinary school in France, for instance, she got herself a business degree from the Academy of International Commerce in Paris and headed to the USA, where she trained under legendary San Francisco chef Jeremiah Tower. After stints at some of the city's top restaurants, she again chose the road less travelled by moving to Indonesia, where she made culinary history as the country's first ever female executive chef at the InterContinental Hotel in Jakarta. Returning to the USA and spending almost a decade in Southern California, she finally settled in San Francisco, where after heading up the kitchen at Luce, she opened her own restaurant, Atelier Crenn, in 2011.

A homage to her late father, the restaurant is modelled on his personal studio and a place where art is the guiding force. Entitled "poetic culinaria" with menus written as poems, Crenn's imaginative modernist cooking reflects her deeply personal creative expression and vision of fine French cuisine. Fiercely local, seasonal and sustainable, her highly artistic tasting menus speak of place and memory and take diners on an unapologetically emotional journey through flavours, textures and scents.

Last year, Crenn branched out to open a second restaurant called Petit Crenn. Inspired by the home cooking of Brittany and an ode to her mother and grandmother, it is a more homely space that serves a family-style five-course menu of vegetables and seafood. Petit Crenn is both the antithesis and perfect counterpart to Atelier Crenn; together the restaurants encapsulate the chef's unique take on life and food.

As The World's Best Female Chef 2016, Crenn may have come a long way from that little girl back in France who dreamed of becoming a chef. However, the memories of her childhood continue to define her extraordinary and singular cooking to this day.



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Come experience our culture, vineyards and shores

“Best wishes for another successful
food and film festival”

- Municipality of the County of Kings

Pair our world renowned seafood with our
award winning local wines all year around.
Come explore our history and experience the
World’s Highest Tides. From harbours to
beaches, markets to trails, Kings County has
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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 2; Thursday, November 3; Friday, November 4;
Saturday, November 5; and Sunday November 6**
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. This Devour! The Bounty of Kings County Tasting Tour is facilitated by our partner Grape Escapes Wine Tours. 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, Municipality of the County of Kings & Grape Escapes Wine Tours

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.

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.



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again next
November!

DEVOUR! The Food Film Fest

It can't be BEET!

One of Wolfville's signature events.

#doitinwolfville is a business
promotion campaign sponsored by
The Wolfville Business
Development Corporation



The Acadian Express

Wednesday, November 2, Hop on at Linden & Main St. at 10:30 AM (Lunch served at 11:30AM)
Wednesday, November 2, Hop on at Linden & Main St. at 12:30 PM (Lunch served at 1:30PM)
Thursday, November 4, Hop on at Linden & Main St. at 10:30 AM (Lunch served at 11:30AM)
Thursday, November 4, 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 includes a walk of the UNESCO World Heritage Site grounds (including a visit to the Grand Pré National Historic Site Memorial Church, the Deportation Cross, and a special stop at the Landscape of Grand Pré View Park). Following this, guests will be treated to an Acadian-inspired lunch including a glass of wine at Le Caveau Restaurant, named one of twenty of the world’s best winery restaurants by Wine Access magazine. Featuring a collaborative lunch between Chef Jason Lynch (Le Caveau, Grand Pré Winery) and Chef Shane Robilliard (Fox Harb’r Resort). This Devour! The Bounty of Kings County Tasting Tour is facilitated by our partner Grape Escapes Wine Tours. Round trip: 2 hours.

\$45.00 per guest
Sponsored by: Le Caveau Restaurant, Grand Pré Winery, Grand Pré National Historic Site, Municipality of the County of Kings & Grape Escapes Wine Tours



**Shane Robilliard,
Fox Harb’r Resort**
Born and Raised on Vancouver Island Shane’s passion for food and beverage began right out of high school. Attending Vancouver Island

University’s culinary arts program he knew right away that this was going to be a lifelong passion. Apprenticing under chef Vincent Stufano the value of fresh and local was instilled from his first position.

The next ten years were spent with Fairmont hotels and resorts working in Whistler, Vancouver and San Francisco where Shane expanded his experience and challenged himself with new roles. A desire to know all aspects of food and beverage has led him to acquire his sommelier diploma. Currently the Executive Chef & Food and Beverage Director at Fox Harb’r resort Shane has the unique opportunity to oversee all aspects of the food and beverage operation.



**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 4 and Saturday, November 5
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 that 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. Guests will then be delivered back to one of the iconic fixtures of Main Street, Paddy's Pub, to sample some of their brews – thankfully just a short stumbling distance from the Al Whittle Theatre. And finally, somewhere along the way, you'll have the opportunity to try KinoBier – our first Devour! beer made in collaboration with Spindrift Brewing. This Devour! The Bounty of Kings County Tasting Tour is facilitated by our partner Grape Escapes Wine Tours. 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, Municipality of the County of Kings & Grape Escapes Wine Tours

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.





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 the Starr’s Point Loop – first stop is Planter’s Ridge Winery for a guided tasting of both local and award-winning cheeses from across Canada, curated by Canadian Cheese Grand Prix Chairman, Phil Bélanger, and paired with wines at the source. Then it’s off to a quick tour of Fox Hill Cheese House, one of Nova Scotia’s most prominent fromageries. Enjoy the views of beautiful Starrs Point on the return trip to Wolfville. This Devour! The Bounty of Kings County Tasting Tour is facilitated by our partner Grape Escapes Wine Tours. Round trip: 2 hours.

\$45.00 per guest
Sponsored by: Dairy Farmers of Canada, Municipality of the County of Kings & Grape Escapes Wine Tours

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.





The Good Cheer Express

Sunday, November 6, 1:00 PM - ONE RIDE ONLY THIS FESTIVAL!

Our favourite tour guide and the one behind all of our unique experiential tasting tours, Susan Downey of Grape Escapes Wine Tours will wrap up the festival week with one of her own distinctive tours. Aligned with the Good Cheer Trail, this three hour tour will feature stops at one brewery, one cidery, one distillery and one winery.

This Devour! The Bounty of Kings County Tasting Tour is facilitated by our partner Grape Escapes Wine Tours. Round trip: 2 hours.

\$45.00 per guest

Sponsored by: Municipality of the County of Kings & Grape Escapes Wine Tours



Discover the World of Canadian Cheese

Cheese Notes

Old Growler Gouda <i>That Dutchman's Farm</i> Upper Economy, Nova Scotia thatdutchmansfarm.com	After moving from the Netherlands to Canada in 1970, Willem and Maja van den Hoek settled in Nova Scotia. They decided to go back to the Netherlands to learn how to make cheese after purchasing a few cows for their farm. That Dutchman's Farm started producing cheese in 1980. At over 1 year old, their gouda is referred to as Old Growler. The flavours intensify, the texture becomes firm and more crumbly and the taste has a crunchy feel from the crystals that start to form in the cheese. Destined for those who like their gouda with a full flavour. <i>Winner, Gouda Category, 2016 Canadian Cheese Awards</i>
COWS CREAMERY Appletree Smoked Cheddar COWS Inc. Charlottetown, PEI cows.ca	COWS CREAMERY has been making award-winning cheddars since 2006, based on a recipe from the remote Orkney Islands in the northern part of Scotland. Appletree Smoked Cheddar, aged for 2 years, is naturally smoked for 8 hours to create a rich cheese with a smooth, creamy texture and a smoky aroma. The distinctive PEI flavour of this thermalized milk cheese is derived from the proximity to salt water, along with the iron-rich red soil of the island. <i>Finalist, Smoked Cheese Category, 2015 Canadian Cheese Grand Prix, Winner, Best Cow Milk Cheese and Winner, Best Atlantic Canada Cheese, 2016 Canadian Cheese Awards</i>
Knoydart Old Cheddar Knoydart Farm Ltd. Knoydart Farm Ltd, Nova Scotia knoydartfarm.org	Fraser and Angela Hunter emigrated to Nova Scotia from the U.K. in the late 1970's, purchasing their farm in 1998. The family wanted to add value to their certified organic milk and started making cheese in 2010. Their herd of Jersey and Holstein cows provides the organic milk that goes into all their cheese. Based on a traditional English recipe, the Old Cheddar, with its rich flavour, is aged for at least 10 months.

Old Growler Gouda is available at the Halifax Farmer's Market and Pete's in Halifax and Bedford, NS, and can also be purchased online

COWS CREAMERY Appletree Smoked Cheddar is available in Sobeys, Superstore and Costco in the region, as well as Pete's in Halifax and Bedford, NS.

Knoydart Old Cheddar is available in Sobeys in the Atlantic region, Just Us Coffee Houses, Falmouth Farmers Market, Noggins Farm Stall, Dartmouth, NS, Wolfville Farmers Market, NS as well as Pete's in Halifax and Bedford, NS.



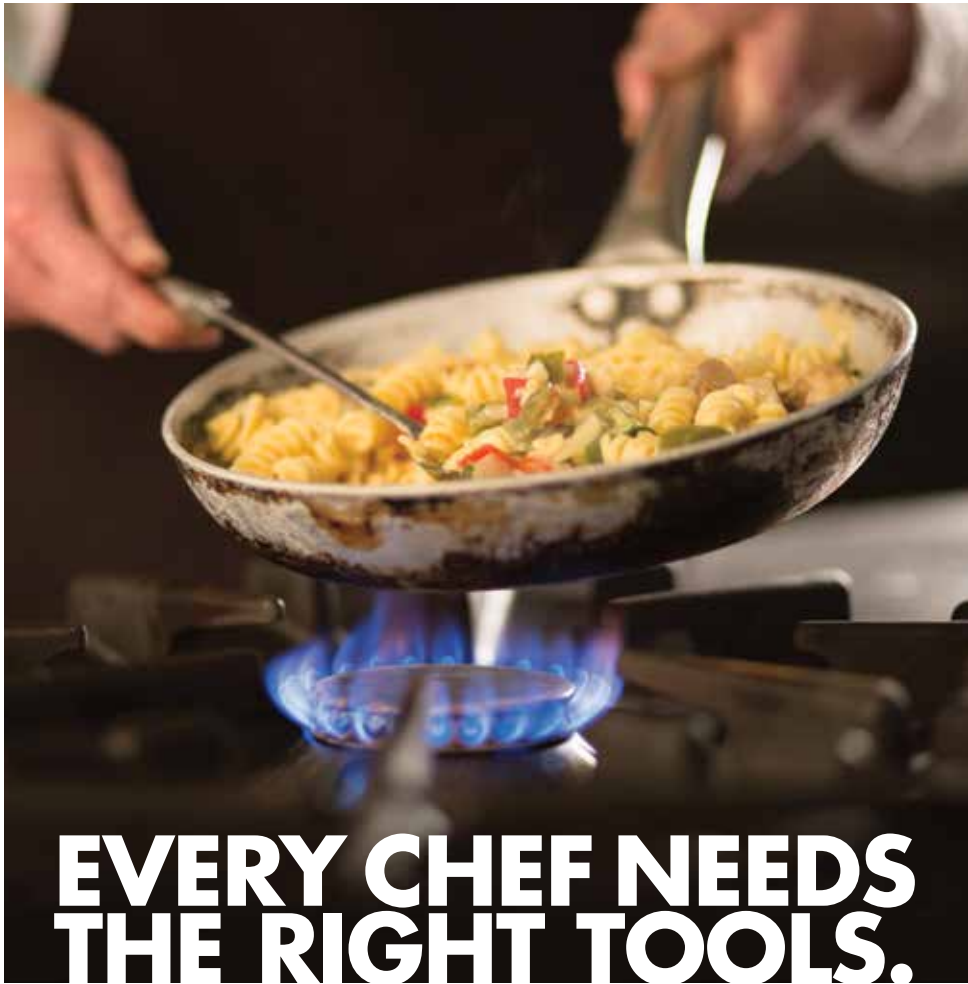
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For recipes, visit allyouneedischese.ca

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The Devour! Festival Lounge at the Wilsons' Home Heating Pavilion

Daily Programming from Thursday, November 3-Sunday, November 6

A meeting place, a resting place, a place to get your groove on... this is our Festival Lounge. Under the heated tent, we'll host receptions, workshops, tastings and culinary demos. Try our new Devour! Beer on tap! This will be your home away from home. From Thursday through Saturday, we will host a series of industry happy hours from 6:00PM-7:30PM nightly focusing in on our chefs, filmmakers and our founding partner, Slow Food Nova Scotia.

Admittance with Badge or Festival Ticket.

Sponsored by: Wilsons Home Heating





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THURSDAY, NOVEMBER 3, 2016
2:00PM - 3:00PM

AL WHITTLE THEATRE
MAIN STREET, WOLFFVILLE

tasteofnovascotia.com





Taste of Nova Scotia Awards

Thursday, November 3, 2:00 PM-3:00 PM, Al Whittle Theatre

We're thrilled to host the Taste of Nova Scotia Awards at our event this year. These awards provide an annual 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.

Free admission.

Sponsored by: Taste of Nova Scotia



Devour! Street Food Party

Thursday, November 3, Robie Tufts Park & Around Wolfville, 4:00 PM-8:00 PM

We're back with the third edition of our largest free outdoor event during Devour! For years, thousands have been flocking to our annual food truck rally and you're going to witness a subtle shift to our new Devour! Street Food Party – one that not only includes some of your favourite trucks, but also restaurants and vendors from the whole County. Come with your family, friends or even sneak out on your own for al fresco snack between movies.

Free admission.

Sponsored by: Wilsons Home Heating, Select Nova Scotia





Nova & Beer Garden

Thursday, November 3, 8:00 PM-1:00 AM

Our first official beer garden ever at Devour! with not only our first official beer—Kino Bier from Spindrift Brewing—but one with wine from Benjamin Bridge too! Drop by after the Devour! Street Food Party or in between films... let those suds warm you up, fuel your conversations and inspire your evening.

Admittance with Badge or Festival Ticket.

Sponsored by: Benjamin Bridge & Spindrift Brewing

BB
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Industry Happy Hours

**Thursday - Saturday, November 3-5, Wilsons Home Heating Pavilion, Troy Restaurant,
6:00 PM - 7:30 PM**

Join us in our most hospitable of hours at the Festival Lounge over three days of the festival—from Thursday to Saturday, we'll raise a glass, enjoy some fresh Nova Scotia oysters courtesy of our partners at Sober Island Oysters and mingle with an interesting crew night after night. Restricted to 19 years of age or older. Admittance with a badge or festival ticket.

Industry Happy Hour: Meet the Founding Partner -

Slow Food Nova Scotia

Thursday, November 3, 2016, 6:00 pm - 7:30 pm

Wilsons Home Heating Pavilion, Troy Restaurant

Industry Happy Hour: Meet the Chefs

Friday, November 4, 2016, 6:00 pm - 7:30 pm

Wilsons Home Heating Pavilion, Troy Restaurant

Industry Happy Hour: Meet the Filmmakers

Saturday, November 5, 2016, 6:00 pm - 7:30 pm

Wilsons Home Heating Pavilion, Troy Restaurant

With treats from Oceanwise Executive Chef Ned Bell & Sober Island Oysters.

Vancouver Chef Ned Bell presents some delectable and sustainable treats while delegates and festival guests have a chance to meet and mingle with Filmmakers from the 2016 Devour Program. Sample local wines, our festival brew "KinoBier", oysters from Sober Island, and ethically sourced seafood prepared with flair by Ned.

Admittance with Badge or Festival Ticket.

Sponsored by: Benjamin Bridge & Spindrift Brewing, Mer Et Solier, Sober Island Oysters





BEER WORTH FINDING

Craft beer enthusiast? Well you'll want to discover Spindrift Brews as soon as possible. Find them on tap at your favourite pub, and in cans at your nearest NSLC. But if you want the full Spindrift experience our retail stores well worth finding in Burnside.



21 Frazee Avenue, Burnside Industrial Park, Dartmouth
902.703.7438 • spindriftbrewing.com




/SpindriftBrew

Must be 19+. Please enjoy responsibly.



Devour! Chowder Smackdown

Friday, November 4, 4:30 PM-6:30 PM, Wolfville Lions’ Club

Who will be crowned the chowder champion in 2016? Brought to you by Ocean Wise, this family-friendly event is a signature event at Devour! Ten contestants will compete with their chowder prowess, vying for votes from the esteemed judges led by Ocean Wise Executive Chef Ned Bell or you! Your ticket includes samples of all ten chowders and the opportunity to vote for your favourite.

\$10.00 per guest
Sponsored by: Ocean Wise



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The advertisement features a vibrant, artistic illustration of an underwater scene. Various fish, including salmon and smaller species, are swimming among colorful coral reefs and sea anemones. The water is depicted in shades of blue and green, creating a sense of depth and movement. The text is overlaid on the right side of the image, and the app download buttons are at the bottom left.

Lobster Caesar by the Kilted Chef.

Follow the Good Cheer Trail to celebrate the great wineries, breweries and distilleries of Nova Scotia and the history that inspires them. Who knows what else you'll discover along the way.



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Devour! Cocktail Pop-up Party

Friday, November 4, The Church of Devour!, 9:00 PM-1:00 AM

They're back! For the fourth year running (how lucky are we?!), 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 our resident DJ & Devour! Programmer, Simon Thibault.

\$25.00 per guest

Sponsored by: Mer Et Soleil, Beam Suntory



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1 oz Jim Beam Apple
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Devour! The Grills

Saturday, November 5, Wolfville Farmers Market, 9:00 AM-1:00 PM

Two rounds of chefs will take turns grilling on our glorious Big Green Eggs during a busy Saturday morning at the Wolfville Farmers' Market. Snack and wander through one of Atlantic Canada's market gems. Fun for the whole family!

Free admission.

Sponsored by: Wolfville Farmers' Market



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8:30am - 1pm



**Wednesday
Market &
Supper**
4 - 7pm



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Cooking Classes & Meetings

Visit us online for information about events & live music:



WolfvilleFarmersMarket.ca





Devour! Spotlight Party

Saturday, November 5, The Church of Devour!, 9:00 PM-1:00 AM

Come and celebrate the wrap of a great festival week (almost!)—drink, dance and mingle with new and old festival friends alike until the wee hours! All the usual suspects will be there—including our favourite drink purveyors—Benjamin Bridge & Spindrift Brewing along with a few food surprises and featuring music by the Mark Riley Project.

\$25.00 per guest



The Mark Riley Project is a 5-piece blues, funk and soul band created by Mark Riley. A former member of the Nova Scotia Mass Choir, Mark still performs as a Gospel Artist and also fronts another 15-piece band. The band currently performs throughout the Atlantic Provinces at concerts, festivals and other venues. The members are: Mark Riley on guitar and lead vocals, Fisher Akao on piano and keyboards, Mark Towers on saxophone, Gordon Blackmore on bass and Glenn Higgins on drums.

The Good Cheer Express

Sunday, November 6, 1:00PM- ONE RIDE ONLY THIS FESTIVAL!

Our favourite tour guide and the one behind all of our unique experiential tasting tours, Susan Downey-Lim of Grape Escapes Wine Tours will wrap up the festival week with one of her own distinctive tours. Aligned with the Good Cheer Trail, this three-hour tour will feature stops at one brewery, one cidery, one distillery and one winery.

This Devour! The Bounty of Kings County Tasting Tour is facilitated by our partner Grape Escapes Wine Tours. Round trip: 3 hours.

\$45.00 per guest

Sponsored by: Municipality of the County of Kings & Grape Escapes Wine Tours



Devour! Express

Round Trip Shuttle Halifax-Wolfville Thursday-Saturday

Getting to the Town of Wolfville and back for Devour! The Food Film Fest has never been so easy (or affordable!) For only \$20, you can hop on the bus at the Delta Halifax (at 9AM) and be delivered to our main theatre in Wolfville courtesy of our friends at Grape Escapes Wine Tours. Returns to Halifax at 7PM and 11PM. Limited seats available.

Thursday, November 3-Saturday, November 5, Special runs will be added for November 2 and 6

\$20.00 per guest

Sponsored by Grape Escapes Wine Tours

Is It Time For A Second Opinion?

When the markets turn as volatile as they have been in recent years, even the most patient investors may come to question the wisdom of the investment plan that they've been following. The CIBC Wood Gundy Wolfville branch would be pleased to provide you with a personal consultation and second opinion on your portfolio.



Call us at 902 542-6410 or 1 888 542-6410.

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Devour! Golden Tines Awards Brunch

Sunday, November 6, Wolfville Farmers Market, 11:00 AM - 1:00 PM

Join us to celebrate the very best of the 2016 Festival at our Devour! Awards Brunch. We’re going to bear witness to a bit of a culinary showdown—George Brown College and Nova Scotia Community College culinary students will prepare our brunch under opposing faculty. Who will win? Our stomachs for certain! 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 wine from L’Acadie Vineyards. We will present the Golden Tine Awards for this year’s films in our five categories – Best Short Documentary, Best Short Drama, Best Feature Documentary, Best Feature Drama and Best Animation – chosen by our esteemed jury led by Craig Weintraub, along with his fellow jurors Arlene Stein and Steve Chagollan.

\$45.00 per guest (includes brunch & cocktails)
Sponsored by: Mer Et Soleil, L’Acadie Vineyards
Awards made by Artist: Brad Hall



Chair of the Jury: Craig Weintraub,
Long Beach International Film Festival

Craig Weintraub is the ultimate New Yorker. Delving into the entertainment game from an early age, Craig studied theatre and dramatic arts at Hofstra University, Stella Adler Conservatory, Lee Strasberg Institute and Susan Batson’s Black Nexus School of Acting. Moving from acting (starring in films such as Murdered Innocence) to filmmaking (writing, producing and directing his first award-winning feature, Uncle Melvin’s Apartment), Craig was able to form his own motion picture production company, Weintraub Films. Being a guest at other film festivals over the years, Craig was inspired to create one on Long Island, and in 2011, launched the Long Beach International Film Festival. Combining his two passions – the art of film and giving to those in need – Craig believes that the medium of film has power to offer new perspectives on life, our culture and our world. In his community, Craig produces the annual Gala film for the Give Kids a Smile Foundation (which offers free dental to children

from low income neighbourhoods) and assists with the Laughter Saves Live Foundations (which supports families of those lost in 9/11 and provides medical care for patients fighting cancer).

Arlene Stein, Terroir Symposium

Over the past 20 years, Arlene Stein has developed a perfect balance of the holy trinity of food events – event management, food program design and a keen sense of marketing communications. As founder and executive director of the Terroir Hospitality Symposium – an annual conference held in Toronto – she strives to create an event that works to create a global hospitality community through inspiration and education. She is also a speaker on food system issues and a curator of gastronomic programs worldwide.

Arlene currently lives in Berlin with her family. Using her carefully honed holy trinity on a daily basis, she works with destination marketing organizations to develop culinary tours and producing film projects on regional gastronomy.



Steve Chagollan, Editor-in-chief, DGA Quarterly

As editor-in-chief of DGA Quarterly (the glossy arts magazine produced by the Directors Guide of America), Steve Chagollan spends his days focusing on the art and craft of directing. Not quite a giant shift from his previous 21-year career at Variety, where as the Features senior editor he spent his days assigning, editing and writing stories on film festival's, directors, acting, film and television composers, cinematographers and costume designers. You could say that by now, Steve knows everything and anything there is to know about the entertainment biz.

Building his career upon star-studded profiles on the likes of silver screen legends such as Warren



Beatty, Jane Fonda, Martin Scorsese, Robert Altman, Roger Deakins, Kate Winslet, Cate Blanchett, Quentin Tarantino, Michael Moore and many others, Steve has become a legend himself in the entertainment industry. As a moderator, Steve has served on panels at Film Fest Gent in Belgium, Camerimage in Poland and the Mill Valley, Napa Valley and Santa Barbara Film Festivals in California. He has also written features about films and filmmakers for the New York Times' Sunday Arts & Leisure pages dating back to 2005.

The Golden Tine Awards

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

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Effervescents du Monde, Judges' Notes






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SEED: The Untold Story

Thursday, November 3, Al Whittle Theatre-Main, 10:00 AM

The word “seed” can be applied to anything from ideas to plants. In Seed: The Untold Story, these two dovetail in a global story about the people who have made it their mission to ensure that these plants and ideas come to fruition, rather than be forgotten to wither and expire.

USA, 2016, 94 minutes
Directors Taggart Siegel, Jon Betz
Distributor Collective Eye Films



Seeding Fear

Thursday, November 3
Al Whittle Theatre-Main, 10:00 AM

David and Goliath, as told through the story of one lone farmer and Big Ag company Monsanto.

Canada, 2015, 11 minutes
Director Craig Jackson

Sponsored by: Scotiabank, Nourish





Culinary Workshop with Seattle Chef John Sundstrom

Thursday, November 3, Wolfville Farmer's Market, 11:00 AM

Learn how to fuse bi-coastal ingredients with classic Alsatian technique with Chef John Sundstrom, owner of Lark Restaurant in Seattle – one of the Pacific Northwest's preeminent restaurants. This workshop will highlight one of John's featured recipes in his cookbook *Lark: Cooking Against the Grain*.

Dish: Scallop Choucroute with Ham Hock and Pickled Mustard Seeds

\$30.00 per guest

John Sundstrom is a legend on Seattle's culinary scene. A graduate of the New England Culinary Institute, John completed a four-year apprentice with classically trained sushi chef Yasuyuki Shigarami before travelling the world to gain an extensive understanding of food and culture.

In 2003, John opened Lark in Seattle's Capitol Hill neighbourhood. Since then, he has been featured on Food Network's *Best Of* and *Food Nation*, as well as on the PBS original series *Chefs A' Field*, which was

nominated for a James Beard Award. John himself won a James Beard Award for Best Chef Northwest in 2007 and was a semi-finalist for a James Beard Award for Outstanding Chef USA in 2014.

Recently, John published his first cookbook, *Lark: Cooking Against the Grain*, which was awarded an IACP Judges Choice Award. In 2014, he also relocated Lark to a larger space and opened two additional spots in the same building: Bitter/Raw and Slab Sandwiches + Pie.



Food Photography & Storytelling with Nik Sharma - A Brown Table

Thursday, November 3, Wilsons Home Heating Pavilion, Troy Restaurant, 11:00 AM

Every tradition had to begin somewhere at some point, so go ahead and break the rules and make your own traditions! Join San Fran's Nik Sharma as he explores tradition and innovation in learning how to visually story tell food and it's creation.

\$30.00 per guest

Nik Sharma is a former molecular biologist turned commercial food writer, photographer and blogger based in Oakland, California. He also writes a regular Sunday recipe column for the San Francisco Chronicle (A Brown Kitchen) and has won numerous awards for his photography.

His unique style of photography and approach to food was recently the subject of a PBS documentary, *PBS/KQED: Discover the Hands behind Nik Sharma's Food Photography*. His work has been featured in numerous publications and brands some of which include, Saveur, Jarry Mag, Edible Silicon Valley, Food52, the Kitchn, Williams Sonoma, West Elm, Pottery Barn, among others.

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Culinary Workshop with Saskatoon Chef Dale MacKay

Thursday, November 3, Wolfville Farmer's Market, 2:00 PM

Dale Mackay's Ayden restaurant in Saskatoon is a celebration of Saskatchewan products. Watch how the winner of Top Chef Canada Season One prepares trout three ways and have a sample of each – salt cured (like gravlax), trout tartare and finally, trout rillette.

Dish: Saskatchewan Trout Three-Ways

\$30.00 per guest

Canada's first Top Chef and multi-award winning culinary artist Dale MacKay is a culinary force. Born in Saskatchewan, Dale knew from an early age that he was destined for the kitchen. Honing his skills across the globe under the likes of world-renowned Chef Gordon Ramsay and New York Chef Daniel Boulud, Dale's talents significantly contributed to a two-Michelin Star restaurant (Restaurant Gordon Ramsay) and Zagat's Best New Restaurant (Maze) by the age of only 26. His keen sense of business knowledge also helped Dale play an integral role in 12 restaurant openings under these two culinary legends.

Moving to the west coast as Executive Chef of Ensemble Restaurant and Ensemble Tap, Dale offered Vancouverites an entirely new and exciting dining concept, combining classic French techniques with modern influences and flavour profiles from around the world. Returning to his roots, Dale has continued to do the same in Saskatchewan since 2013 at his own Ayden Kitchen & Bar (named after his son). The restaurant was recently named #10 on Vacay.ca's Top 50 Restaurants list and Best New Restaurant by enRoute Magazine. In 2015, Dale opened his newest establishment, Little Grouse on The Prairie, just down the street from Ayden Kitchen & Bar.



Culinary Workshop with Chef Christine Flynn

The Art of Playing: Looking at Food through a Different Lens

Thursday, November 3, Wilsons Home Heating Pavilion, Troy Restaurant, 2:00 PM

Christine Flynn received international attention for her satirical social media account @chefjacqueslamerde. She'll be speaking about her background as a chef and creator and the origins of her alter-ego, as well as dishing up one of her signature whimsical dishes.

Dish: A complete surprise.

\$30.00 per guest

Christine Flynn knows food... and we mean really knows food. As Executive Chef and Partner of iQ Food Co. in Toronto, she features locally-sourced, sustainable fare with an emphasis on community-building through food. As an honours graduate from Dalhousie University, Christine trained in some of Nova Scotia's top kitchens before furthering her education. She went on to study at the French Culinary Institute in New York, complete a stage at the Michelin-Starred Levernoise in the heart of Burgundy, earn a diploma at the Academy of Culinary Nutrition and run two restaurants in Nantucket and Amherst while simultaneously working as the Culinary Director for the Nantucket Wine Festival for three years.

In 2015, Christine gained widespread notoriety as the creator of the satirical Instagram account @chefjacqueslamerde. Her writing and photography have appeared in The Globe and Mail, Bon Appetite, BuzzFeed, Eater, The London Times, Vogue Online, Munchies, High Times, Wired and a variety of other fun and whimsical publications. She also appeared as a judge on Season 13 of *Top Chef*, a guest expert on AEG's *Tastology* series and as the creative force behind Tastemade's *Pretentious Kitchen*.



Angry Inuk

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

It's easy to misread a voice of dissent as one of anger, while a calm voice is often ignored. Alethea Arnaquq-Baril's *Angry Inuk* wavers between the two as it tells the complex story of the commercial seal hunt in the Canadian Arctic and how it affects economies, traditions, ethics and even survival.

Canada, 2016, 85 minutes

Director Alethea Arnaquq-Baril

Distributor National Film Board of Canada

Sponsored by: Slow Food NS



Slow Food Nova Scotia

The Forge

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

Three young artisans craft high quality chef knives in Blenheim Forge, South London, and it never looked so gritty and sexy.

UK, 2016, 3 minutes

Director Carlos Carneiro



Following the screening, Slow Food NS will host a panel: **What is Slow Food?**

Slow Food is an international movement with over 150,000 members in hundreds of countries. Everyone is talking slow these days – but what does it mean to be slow? Our host town recently became a Cittaslow (“Slow City”) and is only the third in Canada. How do we engage citizens to be more slow? Join this lively discussion on good, clean, fair food. Hosted by Devour! founding partner Slow Food Nova Scotia.



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in Nova Scotia and all over the world.



www.slowfoodns.com
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Can You Dig This

Thursday, November 3, Al Whittle Theatre - Studio, 3:00 PM

In the words of one of its residents, South Central Los Angeles is “home of the drive-through, and the drive-by.” *Can You Dig This* turns that on its head, by showing a community that is rallying together to not only feed its bellies, but its souls as well.

USA, 2015, 80 minutes

Director Delila Vellot

Distributor Delirio Films



Home Flavored

Thursday, November 3, Al Whittle Theatre - Studio, 3:00 PM

Award-winning youth poet Monica Mendoza weaves a daunting, poetic tale of Latino American family life.

USA, 2016, 4 minutes

Director Jamie DeWolf



Which Craft Beer with Your Cheese?

Thursday, November 3, Wilsons Home Heating Pavilion, Troy Restaurant, 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 craft beers to have with the ultimate cheese plate. They will circumnavigate the globe with beer to show you some strategic choices you can make when pairing beer with a roster of award-winning Canadian cheeses. Canadian Cheese Grand Prix Chairman, Phil Bélanger, will provide commentary and tasting notes on the selection of cheeses.

\$30.00 per guest

Sponsored by Bishop's Cellar & Dairy Farmers of Canada



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LE TALENT, LA PASSION ET LES SUCCÈS D'ICI.

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Theater of Life

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

A soup kitchen is not where one would expect to see award-winning chefs with global reputations. Loaded and larded with food waste, this is where you will find Massimo Bottura in his Refettorio Ambrosiano, where he invited 60 of the world's top chefs to cook with the food waste from Milan's 2015 World Fair to feed the city's hungry.

Canada, 2016, 94 minutes
Director Peter Svatek
Distributor National Film Board of Canada

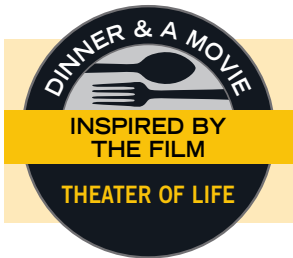


Why This Road: Dan Portelance

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

As the son and grandson of fish fryers in coastal Massachusetts, Dan Portelance dreamed of a life elsewhere as a famous chef. But sometimes life deals some tough cards....

Canada, 2016, 5 minutes
Director Ben Proudfoot



This film will inspire a dinner following the screening at **8:00 PM at the Wolfville Farmer's Market** - Celebrity Chef Dinner with Normand Laprise, John Higgins, Stephen Wall, Ardon Mofford & Martin Ruiz Salvador



Holy Cow

**Thursday, November 3,
Al Whittle Theatre - Studio, 5:30 PM**

Tapdig wants to break with tradition — at least bovine ones — when he says he wants to bring a European cow into his tiny village in Azerbaijan. What follows is a documentary that touches on globalization, family strife and the will to thrive for both man and cow.

Germany/Azerbaijan/Romania, 2015, 77 minutes

Director Imam Hasanov

Distributor Rise and Shine World Sales



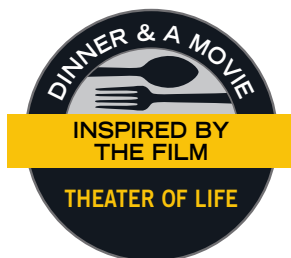
The Meadow

**Thursday, November 3,
Al Whittle Theatre - Studio, 5:30 PM**

Sometimes you need a different perspective to see what is really happening. Like this cow does in war torn Golan Heights.

Switzerland, 2016, 9 minutes

Director Jela Hasler



Celebrity Chef Dinner with Normand Laprise, John Higgins, Stephen Wall, Ardon Mofford & Martin Ruíz Salvador

Thursday, November 3, Wolfville Farmer's Market, 8:00 PM

This four-course dinner is inspired by the film *Theater of Life*.

Your \$120.00 ticket includes wine pairings; tax & gratuity extra (30% = approx. \$156.00).

You can add in the film the meal is based on for just an additional \$5.00!

8:00 pm - 10:00 pm

Price: \$120.00

Normand Laprise, Grand Chef Relais & Châteaux – TOQUÉ!, BRASSERIE T!

Hailing from a small farm in Kamouraska, Québec, Normand Laprise followed the rhythm of the seasons from an early age. In 1978 Normand enrolled at the Charlesbourg Hotel School in Québec City and completed his first apprenticeship under Chef Jean-Pierre Billoux at the Relais & Château La Cloche d'Or in Dijon. It was there that he learned his masterful skills, rigorous techniques and love of quality products.

Normand opened Toqué! – now known as a Montreal staple – in 1993 with his associate Christine Lamarche. In 2010, Normand opened his second restaurant, Brasserie T. He has also been the recipient of the Order of Canada and Order of Québec.

John Higgins, Director/Corporate Chef, George Brown College

Director of North America's best chef school at Toronto's George Brown College, John Higgins has had a career worth

celebrating. From cooking for the Queen at Buckingham Palace, to heads of state in Washington, John continues to wow people around the world with his culinary craft.

At the beginning of his culinary career, he apprenticed at Glasgow's Michelin Star Restaurant, Malmaison, and Scotland's world-famous, five-star luxury hotel, Gleneagles. Upon immigrating to North America, John worked for the Four Seasons Hotel in Canada and the United States. His final stint was at the King Edward Hotel in Toronto. Since arriving at GBC in 2002, John is leading the way for the next generation of talented chefs. He is also known for his several Food Network appearances including Top Chef Canada, Chopped Canada and At the Table with.

Steve Wall, Supply and Demand

Steve Wall's passion for food began at the young age of 16 in his home town Happy Valley Goose Bay, Labrador. It was during his time at the Culinary Institute of Canada in Charlottetown and his years spent as an intern under Chef Jason Lynch of Le Caveau at Grand Pre Winery.



Spending his early twenties gaining experience in some of the world's best restaurants (Per se, Le Bernardin, A voce, Marea), Steve continued honing his natural abilities. He soon realized his true passion for pasta and made the decision to open his own restaurant with a heavy focus on fresh, extruded and handmade pastas. In 2013, Steve and his wife Jennie opened the doors to Supply and Demand Foods and Raw Bar – a 58-seat neighbourhood oyster bar specializing in fresh pasta. In 2014, Supply and Demand was named one of enRoute's Best New Restaurants and Steve was named one of the Top 30 Under 30 for his industry achievements.

Ardon Mofford, Governor's Pub & Eatery

Known for being a fervent ambassador in the advancement of culinary development on Cape Breton Island, Ardon Mofford is a force to be reckoned with. With a passion for both the region and the sector, the college alumnus mentors

faculty at the Marconi Culinary Arts Program and supports aspiring chefs by employing graduates and helping them in the work required for their Red Seal Certification. Currently Executive Chef and Owner of two successful Sydney-based restaurants – Governor's Pub & Eatery and the Commoner Table & Tap – he is committed to local, sustainable food and uses his love for the sea and his Celtic-Caribbean roots as inspiration for his signature cuisine. Investing his talent and time mentoring those following in his footsteps, Ardon's passion for the culinary industry is equal only to his love for Cape Breton, its growth and success.

Martin Ruíz Salvador, Fleur de Sel, Salt Shaker Deli, South Shore Fish Shack & The Half Shell Oyster & Seafood

See bio on page 20.



The Islands and the Whales

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

The residents of the Faroe Islands have eked out a life on the remote islands for hundreds of years, living on seabirds and whale meat. But the residents discover that their health is in danger due to environmental pollutants found in their main source of food. The Islands and the Whales examines everything from tradition to cultural (and culinary) imperialism, to the welfare of the residents and the animals that sustain them.

UK/Denmark, 2016, 82 minutes

Director Mike Day

Distributor Intrepid Cinema



West Coast Sea Salt

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

Founder of Vancouver Island Salt Co. Andrew Shepherd makes foraging and harvesting sea salt on the west coast look effortless.

Canada, 2015, 8 minutes

Directors Deborah Burns, Rich Johnson



The Trap

Thursday, November 3, Al Whittle Theatre - Studio, 8:30 PM

In the bucolic countryside of Southern India, Kuttappayi and his grandfather raise flocks of ducks in vast flooded fields. Ever since the eight-year-old lost his parents, his Grandfather has looked after him. But when the old man falls ill, the boy’s future and fate is suddenly uncertain in the face of poverty and dashed dreams.

India, 2015, 81 minutes
Director Jayaraj Rajasekharan Nair
Distributor Appu Bhattathiri



Pien - Queen of Bees

Thursday, November 3,
Al Whittle Theatre - Studio, 8:30 PM

Pien may just be the most thoughtful beekeeper known to man; in spite of what she has to deal with on a day-by-day basis.

The Netherlands, 2016, 16 minutes
Director Ellen Vloet

TASTING TOUR

BUBBLES BUS

DETAILS ON: PG 26

TASTING TOUR

ACADIAN EXPRESS

DETAILS ON: PG 28

SPECIAL EVENT

TASTE OF NOVA SCOTIA
PRESTIGE AWARDS

DETAILS ON: PG 35

SPECIAL EVENT

NOVA & BEER GARDEN

DETAILS ON: PG 36

SPECIAL EVENT

INDUSTRY
HAPPY HOUR

DETAILS ON: PG 37



Wi'kupaltimk: Feast of Forgiveness

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

To erase the foodways of a culture is to help erase its history – to feed is to survive and thrive. In *Wi'kupaltimk*, viewers learn about more than just wild food and feasts – they learn of the resiliency of Mi'kmaw foodways and traditions, without ignoring the paths that they have taken over the generations.

Canada, 2016, 46 minutes

Directors Kent Martin, Salina Kemp

Distributor Kent Martin



Bees of the Valley

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

Rose Schoonhoven was the winner of our first Nourish Nova Scotia Food & Film Challenge last year. Now she returns with a film for the regular film program – an exploration of local bees.

Canada, 2016, 9 minutes

Director Rose Schoonhoven

Sponsored by: Scotiabank, Nourish NS





Culinary Workshop with Montreal Chef Normand Laprise

Friday, November 4, Wolfville Farmer's Market, 11:00 AM

Exploring food waste and maximizing use of products has always been at the core of the Toqué!'s philosophy. Chef Normand Laprise will demonstrate how to use as much of an Atlantic Cod as possible, and at the same time, produce a sample of Sophie's Cold Cod Soup – a Toqué! signature dish.

Dish: Cold Cod Soup

\$30.00 per guest

Normand Laprise, Grand Chef Relais & Châteaux – TOQUÉ!, BRASSERIE T!

See bio on page 58.





Annapolis Valley REN Innovation in Culinary Tourism Summit

Thursday, November 3, Wilsons Home Heating Pavilion, Troy Restaurant, 2:00 PM

What is the importance of culinary tourism to a region? How does it bring both economic prosperity and pride in community? How can we innovate? Our presenters bring expertise and ideas for innovation from coast-to-coast to this forum open to all. Find inspiration and idea generation for your business with our panel of visiting speakers, all leaders in their respective regions.

Free admission

Sponsored by: Michelin Canada, Canada's Smartest Kitchen

Allison Kouzovnikov, President, Shorefast Foundation

Allison is the President of Shorefast Foundation, a unique charity that helps to create social, cultural and economic resiliency on Fogo Island, NL through a comprehensive community economic development strategy. Shorefast currently operates three social businesses: the internationally-acclaimed Fogo Island Inn, Fogo Island Shop and Fogo Island Fish which was recently featured in the NFB's short documentary Hand. Line.Cod. Shorefast also runs a contemporary artist in residence program through Fogo Island Arts, in addition to a Geology at the Edge, New Ocean Ethic and Fogo Island Fellows program and a Business Assistance Fund modelled after the Grameen bank.

Arlene Stein, Terroir Symposium

Over the past 20 years, Arlene Stein has developed a perfect balance of the holy trinity of food events – event management, food program design and a keen sense of marketing communications. As founder and executive director of the Terroir Hospitality Symposium – an annual conference held in Toronto – she strives to create an event that works to create a global hospitality community through inspiration and education. She is also a speaker on food system issues and a curator of gastronomic programs worldwide.

Arlene currently lives in Berlin with her family. Using her carefully honed holy trinity on a daily basis, she works with destination marketing organizations to develop culinary tours and producing film projects on regional gastronomy.

Jocelyn Lightfoot, Lightfoot & Wolfville

Hailing from the Annapolis Valley, Jocelyn Lightfoot is certified sommelier and co-owner of Lightfoot & Wolfville Vineyards – the newest winery in Nova Scotia. Lightfoot & Wolfville crafts small-lot, terroir-driven wines from their certified organic and biodynamic vineyards.

Jocelyn's past career in travel and tourism has helped fuel her passion for extensive travel over the past decade to numerous wine regions abroad, exploring and studying quality producers and the success of wine tourism within North America and Europe. This ultimately brought her home with a vision to create a project centered around agri-tourism and local wine and food culture. Heavily invested in the Nova Scotia wine industry, her passion for fine wine and exceptional



hospitality is clear. Whether she is planning events, consulting for restaurants, or working within the daily operations of the winery, Jocelyn is always focused on advancing Nova Scotia as a world class wine and culinary region.

Mary Tulle, Destination Cape Breton

A national leader in the tourism industry, Mary has been CEO of Destination Cape Breton Association for six years. Mary is passionate about the tourism industry and truly feels there is no product quite as exceptional and with as much potential as Cape Breton Island. In her role, Mary's responsibilities are all-encompassing; networking, developing, facilitating and leading with industry and community influencers regionally, provincially and nationally. She works to ensure that Cape Breton capitalizes on building and promoting the Island as one of the top tourism destinations in the world. The Island's national and international travel awards and accolades are a testament to Mary's ability to mobilize stakeholders at all levels, while working towards building a strong and healthy economy through growing the tourism industry on Cape Breton Island.

Rebecca Mackenzie, Culinary Tourism Alliance

Rebecca loves Canada and local edibles. She is lucky in her role as Executive Director for the Culinary Tourism Alliance (CTA) as it lets her explore Canada and the globe, connecting people across agriculture and tourism industries.

Rebecca is passionate about the interrelation between food, agriculture, tourism, arts and culture. In her 19 year food tourism development career, Rebecca has been instrumental in developing tourism products including Prince Edward County's award winning Taste Trail and the CTA's Feast ON program to name a few. Rebecca's work now takes her to destinations around the world to teach about developing local economies through "taste of place".

Rebecca contributes her expertise to a variety of industry Boards including the Terroir Hospitality Symposium, the Ontario Tourism Marketing Partnership Corporation and the UNWTO's Gastronomic Tourism Network.

Ingrid Jarrett, Watermark Beach Resort

This long-time travel and hospitality veteran is more superwoman than resort executive. Ingrid has spent over two decades building solid partnerships and boosting tourism for the South Okanagan and across B.C. This accomplished industry pro brings her intense passion each day to her role as General Manager and Vice President of Business Development at Watermark Beach Resort.

Her impressive resume spans stints at almost every well-known hotel and organization in the region, including the Fairmont Hotel Vancouver, Fairmont Palliser, Fairmont Hotel Macdonald and Fairmont Empress. And while her CV includes positions at larger luxury hospitality organizations, she was also a key driver for the development of boutique hotels and resorts across B.C. She's been the regional general manager for Nita Lake Lodge in Whistler, Blackrock Oceanfront Resort in Ucluelet, Cove Lakeside Resort in West Kelowna, The Oswego in Victoria and L'Hermitage in Vancouver, among many others.

Ingrid certainly practices what she preaches about. Currently, she's the sitting president of the B.C. Hotel Association and is on the Marketing Advisory Committee for Destination B.C. Prior to that, she was Chair of the Thompson Okanagan Tourism Association.

Her passions don't end at building the region's prominence as a top tourism destination either. She's deeply rooted in growing the South Okanagan's culinary and agricultural tourism, and has partnered with local producers and growers as the Convivium President for Slow Food Thompson Okanagan and as a member of the national board for Slow Food in Canada.

Kelley Glazer

Kelley grew up in the northern BC community of Prince George, it is there that she started her career in the hospitality industry and was afforded many opportunities in her career to get involved in the growth and development of tourism in Northern BC and expand business opportunities for the community. Working her way up in senior management roles, and volunteer boards, she accepted the opportunity to move to Victoria in 2005 and accept the role of Director of Sales and Marketing for Delta Hotels and Resorts. There she continued to develop her career as an executive team leader in a number of roles including key senior management positions and several board appointments. Key accomplishments in her career have been the appointment to the Premiers Northern Economic Summit, BC Ferries North Coast Advisory Board, re design and brand development for Black Ball Ferry Line, Chair of Corporate Services, Business Development and Marketing for Destination BC, Executive Director for the Regional Tourism Association for Northern Saskatchewan and current Executive Director for Destination Osoyoos. Kelley will complete her Master's Degree from Royal Roads University in Tourism and Hospitality Management in November of 2016.

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The Valley REN can connect you with people and resources to grow your business and thrive in the Annapolis Valley. We provide one-on-one support, plus employer engagement services to deliver our Workforce Advantage to local businesses.

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Culinary Workshop & Lunch with Chefs Mary Sue Milliken and Bob Blumer

Friday, November 4, Wolfville Framers Market, 11:00 AM

Mary Sue Milliken's Border Grill Restaurants in California celebrate modern Mexican cuisine steeped in rich tradition. Mary Sue demonstrates how to make one of their most popular dishes – Heirloom Bean Tostada. Oceanwise Executive Chef Ned Bell is a Canadian culinary icon and returns to Devour! to demonstrate sustainable seafood cookery with BC Spot Prawns. And the intrepid Bob Blumer (The Surreal Gourmet, Glutton For Punishment) returns for his third Devour and riffs on one of his classic Surreal Gourmet recipes by creating his Savory Cupcake.

Dishes: Heirloom Bean Tostada, Savoury Cupcakes and BC Spot Prawns

\$30.00 per guest

Mary Sue Milliken, Border Grill Restaurants & Trucks

A pioneer of world cuisine since the creation of City Café and CITY Restaurant in Los Angeles in the 1980s, Mary Sue is most notably recognized as a preeminent ambassador of modern Mexican cuisine with her Border Grill Restaurants (Los Angeles, LAX, Las Vegas) and Trucks. In 2014, she and longtime business partner, Susan Feniger, opened a second location in Las Vegas at The Forum Shops at Caesars Palace.

After becoming the first female chef at Chicago's Le Perroquet in 1978, Mary Sue went on to refine her skills in Paris at Restaurant D'Olympe, a woman owned Michelin two-star restaurant. In 1993, she joined a handful of progressive colleagues to found Women Chefs & Restaurateurs, an organization promoting women's education and advancement in the restaurant industry. Mary Sue and Susan received the California Restaurant Association's Lifetime Achievement award in 2013, just the third time this prestigious honor was presented to a woman, and most recently were welcomed into the 2014 Menu Masters Hall of Fame.

Mary Sue has co-authored five cookbooks, co-starred in nearly 400 episodes of Food Network's Too Hot Tamales and co-hosted a food centered radio show for over a decade in Los Angeles. She competed on season three of Bravo's Top Chef Masters – making it to the finale and winning \$40,000 for her charity, Share Our Strength

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 its second edition). His culinary *Inventions du jour* can be found on his Instagram page, @bobbblumer.



First Growth

Friday, November 4, Al Whittle Theatre - Main, 12:30 PM

The making of wine is a tool honed by families. But what does that honing do to families? First Growth looks at how father and son – a winemaker and wine critic –re-examine the defining characteristics of good wine and strong families.

France, 2015, 97 minutes

Director Jérôme Le Maire

Distributor The Festival Agency



Clos Solene

**Friday, November 4,
Al Whittle Theatre - Main, 12:30 PM**

The beautiful ebb and flow of winemaking through the eyes of a French winemaker and his young family in California wine country.

USA, 2014, 8 minutes

Director Chris Lechinsky



Ceviche's DNA (L'ADN du ceviche)

**Friday, November 4,
Al Whittle Theatre - Studio, 12:30 PM**

Ceviche is more than just fish seasoned with citrus. It starts in the beautiful bays that caress Peru's shorelines, takes a detour into the lives of those who fish those same waters and ends up on the plate of thousands of diners over generations. Director Orland Arriagada looks at one dish, and comes up with a country, a culture, and a depth of flavour that is thousands of years old.

Canada, 2016, 85 minutes

Director Orlando Arriagada

Distributor Productions Pimiento Inc.



Monsieur Oyster

**Friday, November 4,
Al Whittle Theatre - Studio, 12:30 PM**

A true amateur is one who does it for the love of it all.
Meet an amateur of the oyster.

France, 2015, 9 minutes



Making it' on the Food Network! with John Higgins, Logan Hepditch, Clayton Carnes & Bob Blumer (Moderator)

Friday, November 4, Wilsons Home Heating Pavilion, Troy Restaurant, 1:00 PM

The influence of the Food Network on Cuisine and Career. Many young chefs aspire to 'make it' on the Food Network. But what does it take to get there? How do you get discovered? And once 'there', how are you affected as a chef? Are there consequences and considerations you need to make? Join these Food Network chefs and personalities as they round-table a lively discussion on the pitfalls and pleasures of being on the Food Network.

\$30.00 per guest

John Higgins

See bio on page 58.

Logan Hepditch

Hailing from Timberlea, Logan Hepditch is a 15-year-old whiz in the kitchen. Logan has loved cooking for as long as he can remember – crediting his growing passion to his father and grandfather who he grew up with in the kitchen. While other kids were watching cartoons, Logan was watching cooking shows.

In 2015, Logan competed on Food Network's *Chopped Canada: Teen Tournament* as one of the youngest competitors. Most recently, Logan has been staging at the Armview – a popular Halifax restaurant – where he has picked up additional skills and experience as a young cook in a professional kitchen. Logan can be found regularly in the kitchen cooking upscale recipes seen on the Food Network for his family and friends.

Clay Carnes

Clay Carnes is one of South Florida's hottest culinary commodities. Bringing cutting-edge Latin street-food to the foodie-faithful as Executive Chef of Cholo Soy Cocina, Clay is known for tantalizing his audiences with Andean-American selections crafted from freshly-milled organic, non-GMO white corn tortillas, locally-grown produce and top-quality meats and ingredients. Prior to this, Clay spent some time in Cuenca, Ecuador, where he led the team at boutique hotel, Mansion Alcazar before returning home to Florida to open The Grille and become Executive Chef of The White Horse Tavern.

Known for his eclectic Italian, Mediterranean, Latin and North American cuisine, Clay rose to food television fame as Food Network's Cutthroat Kitchen: Time Warp Tournament Champion. He is also a regular at the Palm Beach Food & Wine Festival and Swank Farm dinners, including the inaugural Devour! 2016 event.

Bob Blumer

See bio on page 66.



Culinary Workshop with Boston Chef Barbara Lynch

Friday, November 4, Wolfville Farmer’s Market, 2:00 PM

The prune gnocchi is Chef Barbara Lynch’s signature dish at the highly regarded No 9 Park in Boston. The dish is the perfect mix of Italy (handmade pasta/gnocchi-and vin santo) meets Gascony (rich foie gras). Early in her career, Chef Barbara traveled to both places and loved what both had to offer so assembled this tasty morsel for your sampling pleasure.

Dish: Prune Gnocchi

\$30.00 per guest



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DELICIOUS AND
SCENE-STEALING
YEAR!**



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The Chocolate Case

Friday, November 4, Al Whittle Theatre - Main, 3:00 PM

What would you do if the food you were eating was produced by slaves? Could you be arrested? Watch what happens when one team of Dutch journalists decide to look into the who and the how of chocolate production and discover that the answers aren't quite cut and dry, legally or otherwise.

France, 2015, 97 minutes

Director Jérôme Le Maire

Distributor The Festival Agency



El Cacao

Friday, November 4,
Al Whittle Theatre - Main, 3:00 PM

The idea of chocolate is one of luxury and yet the reality of harvesting it is anything but. Samuel Murillo, a fair trade cocoa farmer, shows how the other half lives.

USA, 2015, 20 minutes

Director Michelle Aguilar

Following the screening:

The **Future of Food Law & Policy in Canada** conference will host a panel discussing law as a tool in ethical sourcing, transparency, and enabling consumers to gather the information necessary to vote with their wallets. Join the delegates of the Dalhousie based-conference at the screening of *The Chocolate Case*, a superb film showcasing inequities in international law and thus inspiring a conversation on the ramifications presented by the film to Food Law proponents. Come join the most stimulating conversations that *Devour!* can provoke as we talk about the Future of Food.



The Chop

Friday, November 4,
Al Whittle Theatre - Studio, 3:00 PM

A jewish butcher leaves his father’s kosher shop to go work for the halal competition.

UK, 2015, 16 minutes
Director Lewis Rose



Kill Your Dinner

Friday, November 4,
Al Whittle Theatre - Studio, 3:00 PM

Nothing gets between father and son. Not even a crazy girlfriend who thinks you should kill your dinner.

Australia, 2016, 13 minutes
Director Bryn Chainey



Rated

Friday, November 4,
Al Whittle Theatre - Studio, 3:00 PM

When your life becomes a Yelp rating, it's time to take a serious look in the mirror.

USA, 2016, 19 minutes
Director John Fortson



Buck (Jungwild)

Friday, November 4,
Al Whittle Theatre - Studio, 3:00 PM

There is more to hunting than pointing a gun and shooting. There is waiting. And uncomfortable silences. And father and son having difficult conversations.

Austria, 2016, 16 minutes
Director Bernhard Wenger



Spoetnik

Friday, November 4,
Al Whittle Theatre - Studio, 3:00 PM

A love story about a sex worker, a food truck worker and tasty, tasty kebabs.

The Netherlands, 2015, 11 minutes
Director Noël Loozen



DEVOUR! *The Sea*

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DARTMOUTH NORTH COMMUNITY FOOD CENTRE

Join the world's largest food film festival as they pair up with the **Maritime Museum of the Atlantic** for the ultimate east coast collaboration. Featuring six of Nova Scotia's most renowned chefs and delicious local ingredients paired with films, the evening is sure to create a feast for the senses.

Thursday, March 23, 2017, 6:30PM - 9:30PM
\$100/pp + HST Tickets available online at www.devourfest.com
Maritime Museum of the Atlantic, 1675 Lower Water Street, Halifax

WESTJET

Thanks to the generosity of WestJet, two return tickets to anywhere WestJet flies will be drawn for a lucky attendee.





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

Friday, November 4, The Church of Devour!, 4:00 PM

They're back! Our resident mixologists Jeff Van Horne (Half Shell) 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 abuzz. 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 18 years as bartender, mixologist and consultant. 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 and Bourbon Specialist. In this role he travels the country coast to coast preaching the gospel of Whisk(e)y. In 2016 Matt was officially highly commended by Whisky Magazine's Icons of Whisky as American Whiskey Ambassador of the Year, as well as World Whisky Ambassador of the Year. Matt was most recently featured on the cover of Whisky Magazine issue 138, a global publication.

Jeffrey Van Horne

After a trip to New York City six years ago, Jeffrey Van Horne 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 sharing his knowledge and passion to bartenders and industry professionals alike.

With eight years in the hospitality industry and numerous local and national awards under his belt, Jeffrey Van Horne works tirelessly everyday to offer the highest quality service and experience to his guest. Each day behind the bar is one where he strives to elevate his craft as well as his team behind the bar. In 2015, Jeff helped build the bar program at Halifax's Lot Six and Field Guide after leaving the bar manager position at The Bicycle Thief. Currently, Jeff is working on a new bartending business, Hawthorne Hospitality, specializing in corporate and private events, weddings, home workshops, professional bartending courses and other beverage related consulting services. His main goal in this industry is to use his expertise to help build a stronger community in the place he calls home.





Sour Grapes

Friday, November 4, Al Whittle Theatre - Main, 5:00 PM

The world of wine can be as exciting as a hunt and one can easily be fleeced. Charismatic Rudy Kurniawan meets all the right people, makes all the right moves, until a Burgundian wine producer decides to stop the party and everyone realises they've all been drinking the wrong kool-aid.

USA/UK/France, 2016, 86 minutes

Directors Jerry Rothwell, Reuben Atlas

Distributor Kinosmith



Lilac Coconut Cream Tarts

Friday, November 4,
Al Whittle Theatre - Main, 5:00 PM

The best spring dessert idea we've seen in some time. We'll never look at lilac bushes the same way.

Canada, 2016, 3 minutes

Director Aube Giroux



This film will inspire a dinner following the screening at **8:00 PM at the Wolfville Farmer's Market** - Celebrity Chef Dinner with John Sundstrom, Dale MacKay, Ray Bear, Andru Branch & Mark Gray



Migrant Dreams

Friday, November 4,
Al Whittle Theatre - Studio, 5:30 PM

Now that we know how our food is grown, the next question is: who is growing and harvesting it, and in what condition? This documentary examines the conditions that many of temporary foreign workers must endure, from extortion to threats upon their lives. And it's happening in Canada.

Canada, 2016, 88 minutes
Director Min Sook Lee
Distributor Cinema Politica Network



Farmed with Love

Friday, November 4,
Al Whittle Theatre - Studio, 5:30 PM

When it comes to the environment, China may be a wild west of agricultural practices. But some farmers are looking to tame the wild by letting it be.

China, 2016, 4 minutes
Director Wang Yu



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BUGS

**Friday, November 4,
Al Whittle Theatre - Main, 8:00 PM**

Ben and Josh, two young chefs-turned-scientists, want to save the world and are willing to crisscross the globe to get a taste of every bug known to man in an effort to do so. A gastronomic adventure from René Redzepi's experimental Nordic Food Lab (Noma) that has its protagonists willingly and, often giddily, getting bitten and stung in pursuit of this elusive new protein.

Denmark, 2016, 75 minutes

Director Andreas Johnsen

Distributor Kinosmith



Red-end and the Factory Plant

**Friday, November 4,
Al Whittle Theatre - Main, 8:00 PM**

Bugs against the machine!

The Netherlands, 2016, 15 minutes

Directors Robin Noorda, Bethany de Forest



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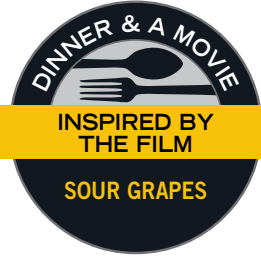
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Celebrity Chef Dinner with John Sundstrom, Dale MacKay, Ray Bear, Andru Branch & Mark Gray

Friday, November 4, Wolfville Farmer's Market, 8:00 PM

This four-course dinner is inspired by the film *Sour Grapes*.

Your \$120.00 ticket includes wine pairings; tax & gratuity extra (30% = approx. \$156.00).

You can add in the film the meal is based on for just an additional \$5.00

8:00 pm - 10:00 pm

Price: \$120.00

John Sundstrom, Lark, Bitter/Raw, Slab Sandwiches + Pie, Southpaw Pizza

See bio on page 48.

Dale MacKay, Ayden Kitchen & Bar

See bio on page 50.

Ray Bear, Studio East Food + Drink

Shaping the way Haligonians think about food for over 20 years, Ray Bear is known on the local culinary scene for his knowledge of food culture and his focus on fresh, sustainable, flavourful food.

From his education at the Culinary Institute of America, through hands on training at top restaurants such as Radius, Aliena, August, Nobu and Michi, he has become a master in the kitchen. Named Nova Scotia's Chef of the Year and Culinarian of the Year in 2005, he lead the opening of Gio at the Prince George Hotel and Bear Restaurant before opening Halifax hotspot Studio East with his life partner Saronn Pov in 2015.

Not only is his talent evident in the kitchen, but he has become an ambassador throughout Canada and abroad,

on both television and in print. He regularly travels to promote Atlantic Canadian Lobster and other indigenous products. As an Indigenous person, he has constantly made choices to promote traditional food and keep the flavour of his ancestors alive and well in Canada.

Andru Branch, Dartmouth North Community Food Centre

Born in the sleepy university town of Sackville, New Brunswick, Andru Branch has experienced the best of both worlds. Growing up amidst the hustle and bustle of Toronto, Andru became inspired by the diverse tapestry of multicultural flavours, while continuing his passion for local, home-grown communities. Since 2007, he has been creating savory, healthy meals at the Saturday Free Clinic in Halifax – a volunteer organization that provides free alternative health care to people living on low incomes. With over 20 years of experience working in the restaurant industry in local gems such as 2 Doors Down, Chives & Il Mercato, Andru brings a wealth of knowledge and a fresh perspective to his role as Community Chef at the Dartmouth North Community Food Centre Community, where he combines flavourful herbs and spices into nutritious and delicious meals.

Mark Gray, Battery Park Bar & Eatery

Born in Halifax, Nova Scotia, Mark Gray has been working in the culinary industry since age 16. Beginning his climb at the beginning, he started washing dishes at Il Mercato Trattoria under Chef's Maurizio Bertossi and Martin Ruiz Salvador. After graduating high school, Mark moved to Alberta, where he became Sous Chef at The Drake Inn and at The Wood Steakhouse & Grill, under back-to-back Gold Medal Plates winner Chef Michael Lyon.

Moving back to Halifax in 2009, Mark became the Executive Chef at The Hilton Garden Inn, Halifax Airport, at the age of 20. From there, he decided to take a step back to continue learning the craft, and began working under Chef Graeme Ruppel at The Brooklyn Warehouse.

He earned his Canadian Red Seal Certification, and completed the Culinary Arts program at Nova Scotia Community College, before becoming Executive Chef at The Brooklyn Warehouse. The popular Halifax restaurant has won the title of Best Restaurant in Halifax in The Coast's Best of Food Awards in 2012, 2013 and 2014. His second endeavor, ACE Burger Co., has taken the title of Best Burger, Halifax in 2013, 2014 and 2015.

Independently, Mark has also won Nova Scotia Association of Chefs and Cooks' Culinarian of the Year in 2014 and Chef of the Year in 2015. In 2015, Mark became Executive Chef at his third establishment, Dartmouth-based beer bar and eatery, Battery Park.



Soul Food Stories

**Friday, November 4,
Al Whittle Theatre - Studio, 8:30 PM**

This film takes “food for the soul” religiously, as food becomes the background for a spiritually diverse group of Bulgarians.

Bulgaria/Finland, 2013, 69 minutes
Director Tonislav Hristov
Distributor Syndicado



Strudel Sisters

**Friday, November 4,
Al Whittle Theatre - Studio, 8:30 PM**

This beautiful short introduces viewers to two sisters who bake some of the most belly filling and heart-warming strudel you'd ever want to eat.

Australia, 2016, 7 minutes
Directors Peter Hegedus, Jaina Kalifa

TASTING TOUR

BUBBLES BUS

DETAILS ON: PG 26

TASTING TOUR

ACADIAN EXPRESS

DETAILS ON: PG 28

TASTING TOUR

ALL YOU NEED IS CHEESE EXPRESS

DETAILS ON: PG 33

SPECIAL EVENT

TASTE OF NOVA SCOTIA AWARDS

DETAILS ON: PG 35

SPECIAL EVENT

CHOWDER SMACKDOWN

DETAILS ON: PG 38

SPECIAL EVENT

FESTIVAL LOUNGE

DETAILS ON: PG 33

SPECIAL EVENT

DEVOUR! STREET FOOD PARTY

DETAILS ON: PG 35

SPECIAL EVENT

COCKTAIL POP-UP PARTY

DETAILS ON: PG 40



Bluefin

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

Bluefin is a tale of epic stakes set in North Lake, Prince Edward Island, known as the “tuna capital of the world.” Local fishermen swear the spectacular Atlantic bluefin tuna are so plentiful here they literally eat out of people’s hands. But many scientists contend the species is on the brink of collapse.

Canada, 2016, 53 minutes

Director John Hopkins

Distributor National Film Board of Canada



Hand. Line. Cod.

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

It seems like everything good keeps turning up Fogo, including the reversal of a 20-year moratorium on North Atlantic cod and the fishermen leading the sustainable revolution in this remote place.

Canada, 2016, 13 minutes

Director Justin Simms



Culinary Workshop with Toronto Chef John Higgins

Saturday, November 5, Wilsons Home Heating Pavilion, Troy Restaurant, 11:00 AM

The Celtic-Atlantic Connection! Join Food Network's Chopped Canada judge and head of the George Brown Chef School, John Higgins, as he teaches you everything you'll ever need to know about haggis and the passion behind Fogo Island cod. The charismatic Scottish Chef is entertaining and knowledgeable with 30+ years in the kitchen.

\$30.00 per guest



A Fish Called Sustainable: Human impacts on the ocean and sustainable seafood initiatives in Canada

Saturday, November 5, Al Whittle Theatre - Studio, 11:30 AM

This panel will bring together experts from academia, industry, and conservation to highlight the current ecological impacts of fishing—both local and globally, and discuss where gaps in seafood supply chain management currently exist. Additional emphasis will be placed on the role and accessibility of sustainable seafood recommendation programs, and the involvement of chefs and businesses in the promotion of responsibly sourced seafood to consumers. Audience participation will be highly encouraged and attendees are welcome to ask our panelists any questions they have related to fisheries and/or aquaculture practices in Canada and abroad.

Free admission

Sponsored by: Ocean Wise



Laurenne Schiller, Ocean Wise Research Analyst

Laurenne joined the Ocean Wise team as a research analyst in December 2014 after completing her Master's at the University of British Columbia Fisheries Centre. The majority of her research has looked at industrial tuna fishing dynamics in the Pacific Ocean. With Ocean Wise, Laurenne is focused on small-scale Canadian fisheries, specifically assessing their sustainability using criteria developed by the Seafood Watch Program at Monterey Bay Aquarium. Through these assessments, Laurenne hopes to bring more local sustainable seafood choices to Canadian consumers in the near future. When not at work, Laurenne can be found on a mountain, at the beach, or running through Pacific Spirit Park with her dog, Cousteau.

Hana Nelson, Afishionado Fishmongers

Hana has a strong, diverse background in food and food systems. She has experience in the government sector, from a term position with the Nova Scotia Department of Agriculture. Hana is an advocate for the Sustainable Seafood Industry in Nova Scotia. She started Afishionado fishmongers in 2014, a company solely focused on sustainably farmed and fished products and has grown it to a company that currently serves retail customers in Nova Scotia through the popular Catch of the Week CSF, over 30 restaurants within Nova Scotia and a growing number of restaurants and distributors across Canada. Hana is passionate about connecting people with their food and being an advocate for small, owner-operated food businesses.

Ned Bell, Ocean Wise Executive Chef at Vancouver Aquarium

Long-time sustainable seafood ambassador Ned Bell is the Ocean Wise executive chef at Vancouver Aquarium. Bell's cooking philosophy is globally inspired and locally created. His love of sport, travel and adventure have taken him around the world, creating memorable experiences and cooking up a storm along the way.

Recently honoured with the 2015 Green Award for Sustainability by Vancouver Magazine and as a finalist for the Global Seafood Award for Advocacy at the 2015 Seaweb Seafood Summit in Malta, Bell's diverse British Columbia upbringing instilled a passion for fresh and locally sourced cuisine.

He has experience working in some of the country's top kitchens and was, most recently, executive chef of Four Seasons Hotel Vancouver and YEW seafood + bar. Bell's diverse background includes seven seasons on Food Network Canada's Cook Like a Chef and he has been recognized as Canada's Chef of the Year at Food Service and Hospitality magazine's 2014 Pinnacle Awards, Best Overall and Rising Star by Where magazine and Top 40 Foodies Under 40 by Western Living magazine in 2008.

Dr. Megan Bailey, Assistant Professor; Canada Research Chair in Integrated Ocean and Coastal Governance

Megan grew up in London Ontario, completing her bachelors degree in Zoology at Western University. She then attended the Fisheries Centre at UBC to pursue graduate school, completing a Masters and Doctorate under the supervision of Dr. Rashid Sumaila. Megan's PhD focused on solutions to global tuna governance through the lens of game theory and economics. Megan joins the Marine Affairs Program after a three-year Postdoc with the Environmental Policy Group at Wageningen University in the Netherlands where she helped to lead the BESTTuna and IFIT projects.

Dave Adler, Hooked Inc Halifax

Dave Adler Dave is a marine conservationist, an entrepreneur, and a seafood junkie. He is a co-founder of Slow Fish Canada, and is a crusader for Good Clean & Fair fish. Dave holds an Executive MBA from Saint Mary's University and is a serial entrepreneur. For 5 years he worked at the Ecology Action Centre on various sustainable seafood initiatives including by-catch reduction, fabricated baits, seafood value chain analysis and development, and Off the Hook Community Supported Fishery. In addition to his work in sustainable fisheries, he is the president of East Coast Outfitters, an award winning eco-tourism company which has served as alternative economic driver in a small fishing village for the past 15 years.

Dave and his family live in a coastal community themselves, and are familiar with the challenges they face. His interests in community economic development, marine conservation, and business drive his passion to find, develop, and implement innovative fisheries solutions.

Dave's newest venture is Hooked Halifax- a seafood shop that he just opened in Halifax's North End. The shop brings fresh, sustainably harvested, fairly traded seafood to consumers and restaurants in Halifax, while acting as a distribution hub to supply the rest of the Hooked network across Canada with seafood from the East Coast.



Modern Mexican Tacos with Clay Carnes

Saturday, November 5, Wilsons Home Heating Pavilion, Troy Restaurant, 12:30 PM

West Palm Beach, Florida is home to Clay Carnes' red-hot Cholo Soy Taqueria. The winner of Food Network USA's Cutthroat Kitchen Time Warp Tournament will demo handmade yellow corn tortillas using common equipment, make some quick pickles and sauces to top the tortillas and use some local inspiration with Nova Scotia products. He will be roasting meat on the open grill as well!

Dish: Modern Mexican Tacos

\$30.00 per guest



Culinary Workshop with Ottawa Chef Steve Wall - Supply and Demand

Saturday, November 5, Wilsons Home Heating Pavilion, Troy Restaurant, 2:00 PM

This workshop is a great demonstration on how to turn what could usually be considered food waste into a scrumptious and attractive dish. Featured in enRoute Magazine, Ottawa's Chef Steve Wall from the red-hot Supply and Demand demonstrates how to slice tuna crudo and serve that, followed by taking the tuna scraps and making meatballs out of cured pork scraps and bread scraps.

Dish: Squid Ink Rigatoni with Tuna and Prosciutto Meatballs

\$30.00 per guest



Food, First

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

Two couples for a lovely evening out. Two couples endure the most awkward of conversations.

Germany, 2016, 11 minutes
Director Pol Ponsarnau



Lobster Fra Diavolo

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

A comedy of errors, family and a roving lobster.

USA, 2015, 15 minutes
Director Oriana Oppice



Sunday Lunch (Le repas dominical)

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

In this animated short, a young gay man talks about how his dysfunctional family functions during dinner.

France, 2015, 13 minutes
Director Céline Devaux



So Good to See You

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

Sienna Miller stars in this painfully funny short which teaches you how NOT to use your phone before, after and during a dinner party.

USA, 2016, 10 minutes
Director Duke Merriman



Candice & Peter's Smokin' Hot Date

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

Since last year's *Reservations for Two*, Candice and Peter have amped up their relationship and it's smokin' hot, to say the least.

Canada/USA, 2016, 8 minutes
Directors Leanne Melissa Bishop, Michael Mason



Sourdough Starter Workshop with Chef Laura MacLeod

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

Learn the ins and outs of sourdough from the Halifax-based bread maven herself. Topics include: baking a classic Euro-style sourdough, the different between a Euro-style and San Francisco-style sourdough, starters, gluten, mixing, fermentation, proofing, scoring and baking.

\$30.00 per guest

The Old Apothecary Bakery & Café

Laura MacLeod is the mastermind and pastry chef behind Halifax's newly beloved establishment The Old Apothecary Bakery & Cafe. After spending years as an interior designer, she decided to follow her passion for food (and her son) to the Pacific Institute of Culinary Arts in Vancouver. Fully intending to concentrate on the

culinary side of things, she unexpectedly fell in love with baking bread and pastries. Immediately following graduation, she returned home to Halifax where she opened TOA. With a year and half under her belt, she is proud to say the bakery has been well received and she is excited to be a part of the evolving and expanding downtown Halifax scene.



John Henion

John Henion has produced and/or directed documentaries and branded entertainment for dozens of clients including Netflix, Fox, Fox Sports 1, Fuel TV, Hulu, Crackle and Current TV. John produced the highly acclaimed Netflix Original documentary series, *Chef's Table*, which profiles the art and craft of six of the world's most innovative chefs.

An Interview with John Henion, Producer of *Chef's Table*

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

John Henion produced the first season of highly-acclaimed Netflix Original documentary series, *Chef's Table*, which profiles the art and craft of six of the world's most innovative chefs. Devour! Jury member Steve Chagollan moderates a lively discussion with John and explores creatively telling food stories through the medium of television – it's challenges and triumphs.

John has also created, executive produced and directed two documentary series for Fox Sports: *The Pecos League* and *Road to the Show*. Prior to this John directed and produced the Peabody, Livingston and Dupont award-winning investigative docuseries, *Vanguard*.

John recently produced 'Fearless,' a docuseries for Netflix Originals about Brazilian bull riders that premieres August 19th.

\$30.00 per guest



Port Tasting Workshop with Bishop's Cellar

Saturday, November 5, Wilsons Home Heating Pavilion, Troy Restaurant, 4:00 PM

The people of Portugal have been growing grapes along the Douro River for centuries. Port is a rich, often sweet style of wine that is "fortified" with spirits, this gives the wine a unique strength and allows it to age for many years. Join the staff at Bishop's Cellar for a fun and friendly education session about Port. We'll learn about the many styles of Port and taste examples of this food-friendly wine's most popular styles.

\$30.00 per guest

Sponsored by Bishop's Cellar



Mozzarella Cheesemaking Workshop with Joy Weir, Jolly Farmer

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

Calling all cheese lovers! Learn a 30-minute at-home mozzarella recipe that Joy's tried and tested for years.

\$30.00 per guest

Joy Weir

On the rolling hillsides in the Saint John River valley of Northampton, New Brunswick, Jolly Farmer operates a mixed farm. We raise grass-fed beef and lamb, pasture raised pork and chicken, but our main source of income is the cheese and milk from our Brown Swiss dairy herd. Our animals are raised with plenty of space, air and sunshine; no artificial hormones or growth stimulants; we only use antibiotics in emergencies; we feed all non-GMO grains and forage. Our dairy and creamery are provincially inspected and licensed; we are very careful to maintain high standards of cleanliness and have won a milk quality award in New Brunswick for the past 5 years. We specialize in making raw milk cheeses thus maintaining all the good vitamins, minerals, and enzymes. Joy Weir is the farm manager as well as the head cheese maker.





Bitters Workshop with Jeffrey Van Horne & Jenner Cormier

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

Two of Canada’s top barkeeps Jenner Cormier and Jeffrey Van Horne will be providing an interactive workshop on everything you need to know about cocktail bitters. The course will provide an in depth look at the creation and use of cocktail bitters, including the opportunity to craft your own.

\$30.00 per guest
Sponsored by Mer Et Soleil

Jeffrey Van Horne
See bio on page 74.



Jenner Cormier

Jenner Cormier is a beverage professional with 10 years experience in the hospitality industry, training or working in bars in Halifax, Toronto, Europe and the United States. Jenner has acquired skills from bartenders from all corners of the globe by competing in National as well as International (named Canada’s best bartender by winning Diageo World Class Canada 2013, as well as winning Canada’s BOL’s Around The World competition in 2013) bartending competitions. Jenner has been involved behind the scenes at the world’s largest cocktail convention at Tales of The Cocktail as an apprentice manager on 5 different occasions in 2 different continents over 4 years. Jenner takes a lot of pride in where he comes from and decided to take the knowledge he has acquired over the past decade to bring something new and exciting back to his hometown, Halifax.



Chicken People

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

Christopher Guest’s *Best In Show* has nothing on these proponents of poultry pulchritude. Meet the cocks of the walk as they ruffle more than a few feathers and henpeck their competitors as they fight for the win. And we’re just talking about the owners of these banty birds.

USA, 2016, 83 minutes
Director Nicole Lucas Haines



The Chickening

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

All pork and no chicken makes Jack a dull boy. Fasten your seatbelt for this psychedelic ride through *The Shining* meets fast-food amusement park.

USA/Canada, 2016, 6 minutes
Directors Nick DenBoer, Davy Force



The Goddesses of Food

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

We're thrilled to host the world premiere of this film at the sixth edition of Devour! Filmmaker V rane Frediani circumnavigated the globe to tell the story of the world of women and cuisine. Featuring some of the greats from Chef Dominique Crenn to Chef Barbara Lynch, to those at the very start of their careers, to those making incredible food in the farthest reaches of the world in places like Bolivia – the many successes and challenges that face women in the kitchen are revealed. This film has spurred a theme at this year's festival – celebrating the Power of Women in Gastronomy.

France, 2016, 106 minutes

Director V rane Frediani

Distributor V rane Frediani



This film will inspire a dinner following the screening at **8:00 PM at the Wolfville Farmer's Market** - Celebrity Chef Dinner with Barbara Lynch, Mary Sue Milliken, Christine Flynn, Ren e Lavall e, Bee Choo Char, Laura MacLeod & Charlotte Langley



Heritage - Farm to Table in Rockland, Maine with Chef Melissa Kelly of Primo

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

Chef Melissa Kelly is known for her hyper-local approach to food at her multiple award-winning, farm and restaurant, Primo in Maine; worth the drive from anywhere.

USA, 2016, 9 minutes

Director Gab Taraboulsy



Open Tables

Saturday, November 5,
Al Whittle Theatre - Studio, 5:30 PM

Take two parts dining experience, three parts relationships, and one part human heart. Stir as required and season liberally to create a quirky film about three couples and the lengths they go to live, love and eat. As one character in the film says, “It’s about finding your own flavour of crazy.”

USA, 2015, 76 minutes
Director Jack Newell
Distributor Jack Newell



Leekchi

Saturday, November 5,
Al Whittle Theatre - Studio, 5:30 PM

A delicious and tongue-in-cheek take on kimchi, as only Aube Giroux can deliver.

Canada, 2016, 3 minutes
Director Aube Giroux



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WEEKNIGHTS 5



Celebrity Chef Dinner with Barbara Lynch, Mary Sue Milliken, Christine Flynn, Renée Lavallée, Bee Choo Char, Laura MacLeod & Charlotte Langley

Saturday, November 5, Wolfville Farmer's Market - Main, 8:00 PM

This five-course dinner is inspired by the film *The Goddesses of Food*.

Your \$120.00 ticket includes wine pairings; tax & gratuity extra (30% = approx. \$156.00).

You can add in the film the meal is based on for just an additional \$5.00

8:00 pm - 10:00 pm

Price: \$150.00

Sponsored by: Bishop's Cellar



Barbara Lynch, Barbara Lynch Gruppo

James Beard-Award winner and Relais & Châteaux Grand Chef, Barbara Lynch is regarded as one of Boston's — and the country's — leading chefs and restaurateurs. After working under some of Boston's greatest culinary talents in her early twenties, Barbara traveled to Italy where she learned about the country's cuisine firsthand from local women. Returned to her native Boston, she quickly became the Executive Chef at Galleria Italiana, bringing national acclaim to the tiny trattoria when she captured Food & Wine's Ten Best New Chefs in America Award.

In 1998, Barbara opened her own No. 9 Park in Boston's Beacon Hill. Now at the helm of Barbara Lynch Gruppo, she oversees seven celebrated culinary concepts including No. 9 Park, B&G Oysters, The Butcher Shop, Stir, Drink, Sportello and Menton, all while employing a staff of over 250. Barbara has received numerous accolades over the years, including her second James Beard Foundation Award in 2014 for Outstanding Restaurateur — the second woman ever to receive this honour.

As the author of *Stir: Mixing It Up in the Italian Tradition*, she received a prestigious Gourmand Award for Best

Chef Cookbook, and is currently working on her second book, a memoir, which is slated to be published in 2017.

Mary Sue Milliken, Border Grill Restaurants & Trucks

See bio on page 66.

Christine Flynn, iQ Food Co.

See bio on page 70.

Renée Lavallée, The Canteen

See bio on page 19.

Bee Choo Char, The Prince George Hotel

Bee Choo Char's culinary adventure at the Prince George Hotel started 16 years ago as third cook. Now known as an absolute mainstay of the hotel's core culinary team, it's Bee Choo's determination and undeniable talent that has continued to elevate her through the ranks. Now the Executive Chef, Bee Choo is also a graduate of the Culinary Arts Program at the Nova Scotia Community College, where she graduated at the top of her class.

Throughout her culinary career, Bee Choo has continued to receive both praise and accolades for her innovation and talent including the Alex Clavel Educational Award.

She has also won gold medals at the International Culinary Competition, the APEX Culinary Chef War Competition and three times with senior team Nova Scotia.

**Laura Macleod,
The Old Apothecary Bakery & Café**

See bio on page 86.

Charlotte Langley

PEI Native Chef Charlotte Langley is often identified by her cabal as “Maritime Chic”. She cultivates the essence of the Maritimes in all the work she does. Her East Coast

hospitality is absolutely magnetic, pulling farmers, clients, & restaurateurs alike across provinces to come knocking on her door. And if you ask Charlotte to tell you about herself she’d humbly reply that she loves to cook and laugh. But Langley’s biggest passion is sharing her favorite foods with as many mouths as possible. Upon tracking Charlotte’s experience, it is a certainty that the mouths are many, & more to come. Charlotte has over 10 years of practice as a chef & culinarian, and in that time has forged a reputation for herself as a creative multi tasker utterly dedicated to the art and craft of cooking.



A Year in Port

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

We’re three for three now! After explorations in both Burgundy and Champagne at the last couple of festivals, we’re diving deep into the dizzying world of Port. Director David Kennard returns with well-known wine importer Martine Saunier to guide us through the intoxicating microclimate of the Duoro Valley and the spirited seaside city of Porto in Portugal – revealing the mystery of port and all of its age-old traditions.

USA/Portugal, 2016, 86 minutes
Director David Kennard
Distributor Inca Films



Naturali Tea

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

From multiple Devour! Golden Tine award winner, director Jeremy Siefert (Dive!, GMO OMG), comes this bucolic look at tea farming in Japan.

USA/Japan, 2016, 4 minutes
Director Jeremy Siefert

TASTING TOUR

BUBBLES BUS

DETAILS ON: PG 26

TASTING TOUR

CRAFTY BEER BUS

DETAILS ON: PG 29

TASTING TOUR

ALL YOU NEED IS CHEESE EXPRESS

DETAILS ON: PG 33

SPECIAL EVENT

INDUSTRY HAPPY HOUR

DETAILS ON: PG 35

SPECIAL EVENT

THE GRILLS

DETAILS ON: PG 41

SPECIAL EVENT

DEVOUR! SPOTLIGHT PARTY

DETAILS ON: PG 42



An Acquired Taste

Saturday, November 5,
Al Whittle Theatre - Studio, 8:30 PM

In *An Acquired Taste*, director Vanessa LeMaire documents the various paths – emotional, personal, ecological – that every hunter must follow. But in this case, the hunters are teenagers from Southern California who learn that hunting for one's food isn't to be taken lightly.

USA, 2016, 80 minutes
Director Vanessa LeMaire
Distributor Vanessa LeMaire



Deer Flower

Thursday, November 3,
Al Whittle Theatre - Studio, 8:30 PM

Not all food experiences are meant to be pleasant, especially when they're being forced upon you.

South Korea/USA, 2016, 8 minutes
Director Kangmin Kim



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Café Nagler

Sunday, November 6,
Al Whittle Theatre - Main, 1:00 PM

Sometimes you need to stretch the truth a little bit when you're tracing your roots. Much to the excitement of her grandmother, filmmaker Mor Kaplansky journeys to modern-day Berlin to get the real story behind one of the city's hottest cafés in the 1920s, Café Nagler, owned by her family. In this delightful doc, equal parts hilarious and poignant, history has a way of revealing its own special truths.

Israel/Germany, 2016, 59 minutes
Director Mor Kaplansky
Distributor Go2Films



Bacon & God's Wrath

Sunday, November 6,
Al Whittle Theatre - Main, 1:00 PM

An elderly Jewish woman decides to break kosher law and eat bacon for the first time.

Canada, 2015, 9 minutes
Director Sol Friedman

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www.oharmstrong.ca



The Power of Women in Gastronomy

Sunday, November 6, Wilsons Home Heating Pavilion, Troy Restaurant, 1:00 PM

The advances that female chefs and restaurateurs have made in a traditionally male-dominated industry are to be applauded and celebrated. At what cost have these changes come? What do women in cuisine see as their future challenges, goals and aspirations? Join internationally celebrated chefs as they roundtable a discussion on the power of Women in Gastronomy – to inspire, grow and change an industry.

\$15.00 per guest

Barbara Lynch

See bio on page 91.

Mary Sue Milliken

See bio on page 66.

Christine Flynn

See bio on page 70.

Heidi Petracek, Producer/Co-Host, CTV Morning Live

Co-host and producer of CTV Morning Live, Heidi Petracek has been bringing her energetic, witty and engaging personality to radio and television for more seventeen years.

Heidi started her career as a television news reporter in her home province of Saskatchewan, before moving on to work in Calgary, Toronto, Corner Brook, and St. John's. Over the years, she has worked in both radio and television as a news reporter, host, producer, and writer.

She is a highly-skilled communicator who has interviewed hundreds of people including Academy Award winner Olympia Dukakis, Canadian rocker Kim Mitchell, baseball Hall of Famer Roberto Alomar and Col. Chris Hadfield. Heidi has also interviewed countless people across Canada who simply have compelling personal stories to share.

On CTV Morning Live, Heidi plays an active role both producing and hosting. She not only informs the morning show audience but she also interacts with them via social media – keeping track of trends and breaking news. Heidi was recently named “Media Person of the Year” by the Tema Conter Memorial Trust for her coverage on PTSD among first responders in Canada.



**French Cuisine
(Pension Complete)**

**Sunday, November 6,
Al Whittle Theatre - Studio, 1:30 PM**

And you may ask yourself, how do I work this? And you may ask yourself, where is this large restaurant? And you may tell yourself, this is not my beautiful house! And you may tell yourself, this is not my beautiful wife!

France, 2015, 81 minutes
Director Florent Emilio Siri
Distributor TVA Films



For the Love of Cheese

**Sunday, November 6,
Al Whittle Theatre - Studio, 1:30 PM**

Sometimes you don't just buy cheese. Sometimes you live for it.

USA, 2015, 6 minutes
Director Angus Cann



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Jonathan Gold's Los Angeles: The Baco by Băco Mercat

**Sunday, November 6,
Al Whittle Theatre - Main, 3:00 PM**

City of Angels, or City of Secret Dishes more like. You just have to know where to go.

USA, 2015, 4 minutes
Director John Henion



Heritage- Contemporary California Cuisine in Venice with Chef Nyesha Arrington of Leona

**Sunday, November 6,
Al Whittle Theatre - Main, 3:00 PM**

In the first year they were open, Leona Chef Nyesha Arrington, received EATER LA's title of 'Chef of the Year'. Hear directly from the creative vision behind this popular California neighbourhood eatery.

USA, 2016, 10 minutes
Director Gab Taraboulsy



Rise

**Sunday, November 6,
Al Whittle Theatre - Main, 3:00 PM**

Director James Reid (last year's *Make Love: McCamus Maple Syrup*) is working his way through the virtual larder and returns to Devour! with his take on dough this time. Rise is the simple story of real bread. The way it's supposed to be made. Naturally leavened. Sourdough.

Canada, 2016, 8 minutes
Director James Reid



Jonathan Gold's Los Angeles: The Ugly Bunch by Providence

**Sunday, November 6,
Al Whittle Theatre - Main, 3:00 PM**

Venerated LA Times food critic Jonathan Gold takes us on a tour of his city's favourite dishes, even the most ugly beautiful.

USA, 2015, 4 minutes
Director John Henion



A Word to the Wise

**Sunday, November 6,
Al Whittle Theatre - Main, 3:00 PM**

Fogo Island Inn's Chef Murray McDonald waxes poetic on the work and beauty of cooking on the remote island.

Canada, 2016, 2 minutes
Director Rosemary House



The Art of Plating: Chef's Cut - Daniel Burns on Mathematical Precision

**Sunday, November 6,
Al Whittle Theatre - Main, 3:00 PM**

Dartmouth's first Michelin-starred chef in Brooklyn, our homeboy Daniel Burns, reveals the science behind some of his dishes.

USA, 2015, 3 minutes
Director Aiala Hernando



Jonathan Gold's Los Angeles: The Jazz Burger by Jitladaa

**Sunday, November 6,
Al Whittle Theatre - Main, 3:00 PM**

Sometimes it's embarrassing to take your lunch to school, sometimes it becomes the basis for a chef's all-star dish.

USA, 2015, 5 minutes
Director John Henion



One Star

**Sunday, November 6,
Al Whittle Theatre - Main, 3:00 PM**

Chef Maria Groß is one of the only women in Germany who has achieved a Michelin star

Germany, 2016, 9 minutes
Director Victoria McCurrie



Chef's Cut: Beyond the Forest with Rasmus Kofoed

**Sunday, November 6,
Al Whittle Theatre - Main, 3:00 PM**

From growing up primarily as a young vegetarian boy in the forest to spearheading one of the world's must see destinations, Rasmus Kofoed has created a restaurant that is a clear reflection of himself and the environment he grew up in.

USA, 2015, 5 minutes
Director Aiala Hernando



Jonathan Gold's Los Angeles: Shrimp & Grits by Willie Jane

Sunday, November 6,
Al Whittle Theatre - Main, 3:00 PM

A classic, low-country dish elevated beyond compare.

USA, 2015, 4 minutes

Director John Henion



Wolvesmouth

Sunday, November 6,
Al Whittle Theatre - Main, 3:00 PM

Chef Craig Thornton created an underground supper club that quickly became the most coveted dinner reservation in Los Angeles.

USA, 2016, 16 minutes

Director Lucy Walker



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Need for Meat

Sunday, November 6,
Al Whittle Theatre - Studio, 3:30 PM

Marijn love of meat knows nearly no bounds. Her doctor says she desires it more than sex. Her shrink says she should look at the root cause of it. And her boss at the abattoir wants her to look it in the eye when it dies, so that she can make the right decisions in this funny and occasionally scandalous documentary about our love of eating meat.

The Netherlands, 2015, 74 minutes
Director Marijn Frank
Distributor Moondocs



Lambs Abroad

Sunday, November 6,
Al Whittle Theatre - Studio, 3:30 PM

Forget grass-fed lamb. Keith Morry and his family bring their sheep to graze on the grassy salt marshes, calling for hard work, yet yielding divine results

Canada, 2016, 3 minutes
Director Rosemary House



Noma: My Perfect Storm

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

“The best restaurant in the world.” This is the refrain that followed René Redzepi, sung by customers who flocked from around the world to eat in his Copenhagen restaurant. Noma demonstrates what is necessary to gain such a reputation and the costs of keeping it.

Denmark/UK, 2014, 80 minutes
Director Pierre Deschamps
Distributor Video Services Corp

you



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Unbroken Ground

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

Revolutions start from the bottom. The makers of Patagonia, follow four groups that are pioneers in the fields of regenerative agriculture, regenerative grazing, diversified crop development and restorative fishing.

USA, 2016, 26 minutes

Director Chris Malloy

TASTING TOUR

BUBBLES BUS

DETAILS ON: PG 29

TASTING TOUR

THE GOOD CHEER EXPRESS

DETAILS ON: PG 31

SPECIAL EVENT

GOLDEN TINES AWARDS BRUNCH

DETAILS ON: PG 46

— FIELD TO FORK TO FILM —

We are excited
for 2016 Devour
Have a great
time everyone,

Patricia & Josh



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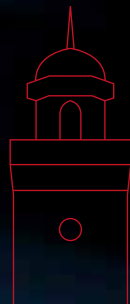
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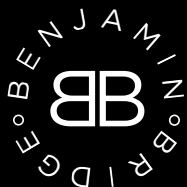
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