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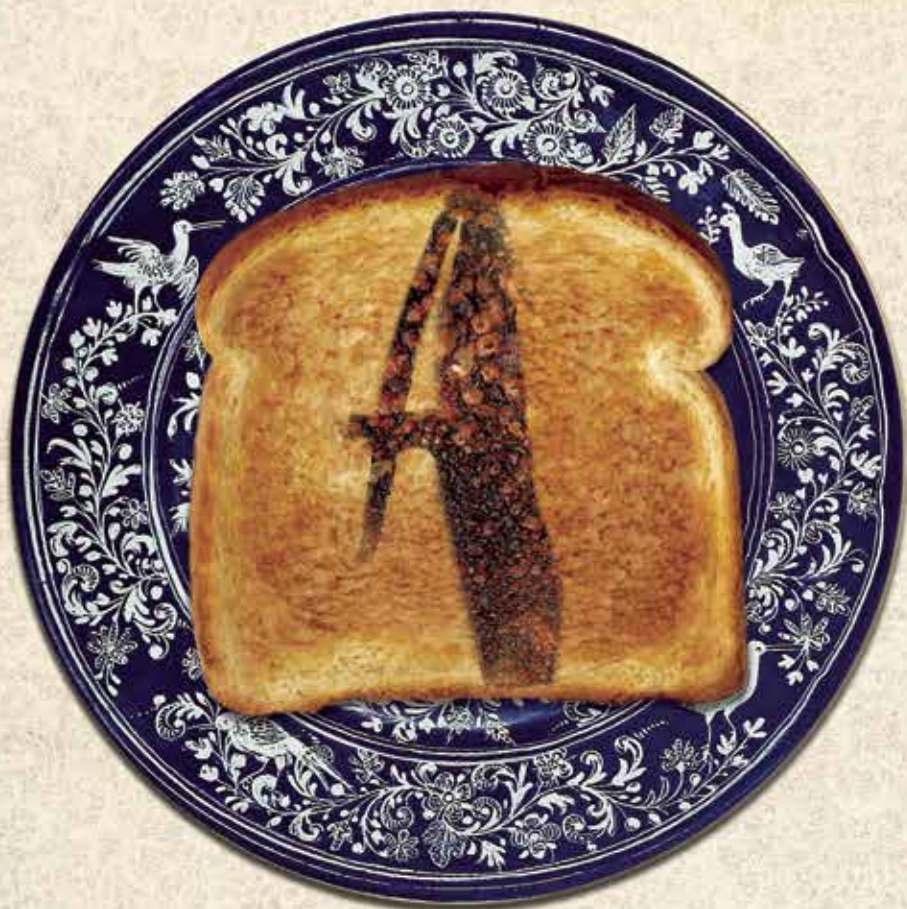
OCTOBER 25-29, 2017

DevourFest.com

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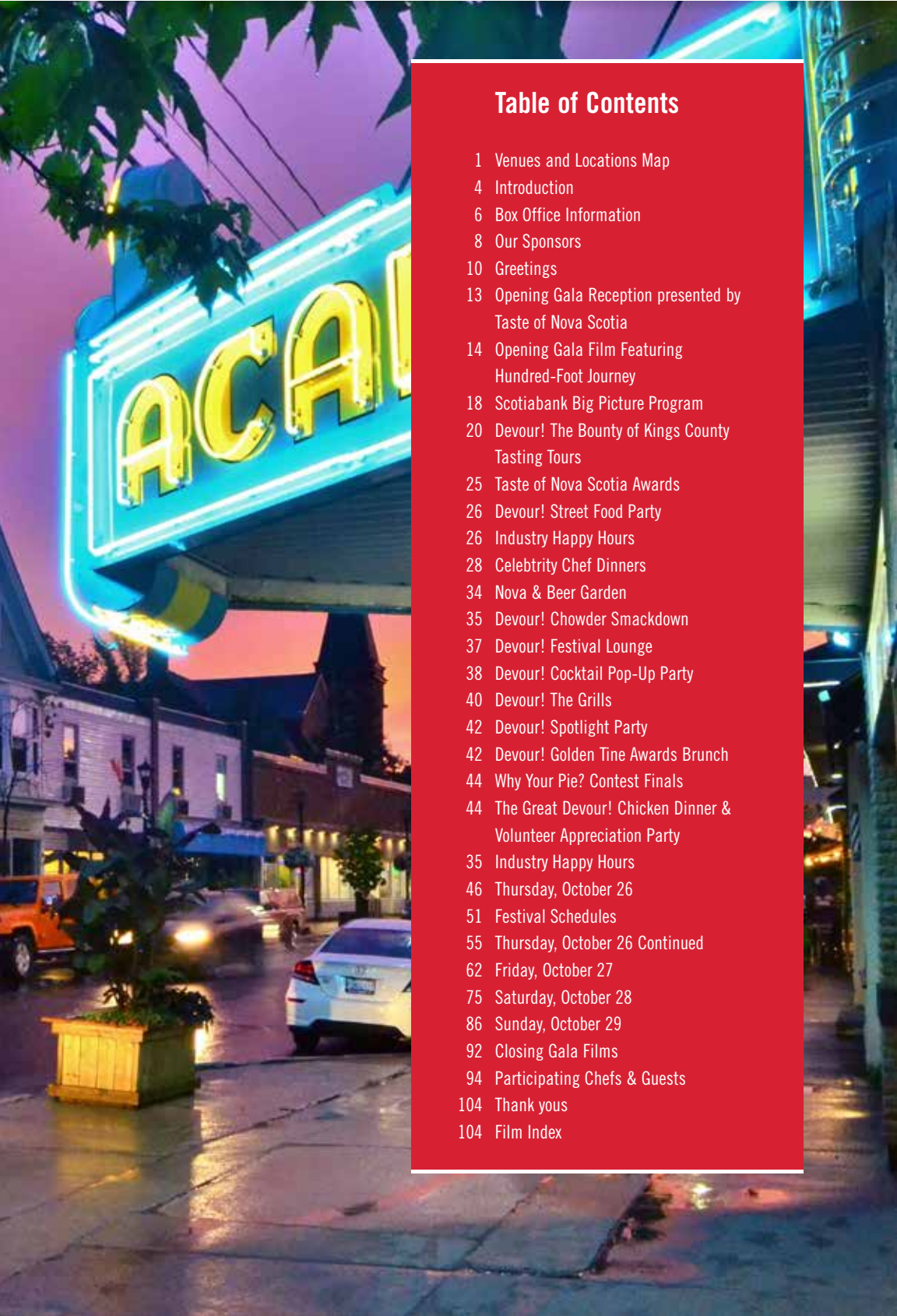


Table of Contents

1 Venues and Locations Map

4 Introduction

6 Box Office Information

8 Our Sponsors

10 Greetings

13 Opening Gala Reception presented by
Taste of Nova Scotia

14 Opening Gala Film Featuring
Hundred-Foot Journey

18 Scotiabank Big Picture Program

20 Devour! The Bounty of Kings County
Tasting Tours

25 Taste of Nova Scotia Awards

26 Devour! Street Food Party

26 Industry Happy Hours

28 Celebrity Chef Dinners

34 Nova & Beer Garden

35 Devour! Chowder Smackdown

37 Devour! Festival Lounge

38 Devour! Cocktail Pop-Up Party

40 Devour! The Grills

42 Devour! Spotlight Party

42 Devour! Golden Tine Awards Brunch

44 Why Your Pie? Contest Finals

44 The Great Devour! Chicken Dinner &
Volunteer Appreciation Party

35 Industry Happy Hours

46 Thursday, October 26

51 Festival Schedules

55 Thursday, October 26 Continued

62 Friday, October 27

75 Saturday, October 28

86 Sunday, October 29

92 Closing Gala Films

94 Participating Chefs & Guests

104 Thank yous

104 Film Index

Innovation Grows

Here

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DEVOUR!
THE FOOD FILM FEST

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NOV 28, 6PM IN BERWICK**



Agriculture Innovation
Accelerator Award

Devour! The Food Film Fest

Combining cinematic talent with extraordinary culinary creations, Devour! The Food Film Fest is the world's largest festival focused on food and film. The seventh edition of Devour! is Oct. 25-29, 2017, in Wolfville, Nova Scotia.

The Town of Wolfville is a magnificent festival setting, with a number of historic theatres and unique local venues.

Just one hour from the city of Halifax, Wolfville is in the heartland of Nova Scotia's burgeoning wine industry and the centre of culinary and agricultural innovation. It is also home to Acadia University, one of Canada's most renowned academic institutions, and a partner of Devour! The Food Film Festival.

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. With a smorgasbord of Canadian content and international hits, Devour! brings awareness to the impact of food, food culture and current food systems in our lives. Festival-goers gain hands-on experience through interactive industry sessions – from inspiring panels with high-profile guests to cooking demos. Devour! The Bounty of Kings County Tasting Tours include four food and wine-focused excursions. 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 advisory council made up of key partners from the film, business and culinary sectors. 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 four years, the number of festival partners has almost tripled, including CBC Atlantic as the 2017 television and radio partner.

Since its inception, Devour! has garnered a steady increase in overall awareness and attendees. Box office numbers continue to grow on a yearly basis (from just over 3,000 attendees in 2013 to 10,100 in 2016). Devour! has also garnered worldwide media attention with articles in The Hollywood Reporter, Screen International, USA Today, Saveur Magazine, The Daily Meal and Reader's Digest. The 2017 festival is projecting more than 12,000 attendees. Devour!'s accolades continue to grow having recently been recognized as a national culinary, hospitality and tourism trailblazer and named a 2017 Canadian Treasure by the Centre for Hospitality and Culinary Arts (CHCA) at George Brown College. Previous awards include 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! Board

Roma Dingwell - Chair	Renée Fournier
John Swain - Treasurer	Peter Spurway
Charles Bishop	Gordon Whittaker
Bob Book	

Devour! Advisory Panel

Jason Priestley	Lucy Waverman
Sheri Elwood	Bob Blumer
Bill Niven	Lindsay Cameron-Wilson

Devour! Staff

Jason Lynch, Culinary Coordinator
Peter Jackson, Facilities Coordinator
David Jones, Event Development Consultant
Beatrice Stutz, FOH & Beverage Coordinator
Alissa MacLean, Travel & Housing Coordinator
Anna Maria Jachimowicz, Culinary Logistics
Jill Chappell, Marketing & Communications
Lia Hennigar, Devour! Concierge
Jill Delaney, Volunteer Coordinator
Simon Thibault, Programmer
Warren Young, Technical Coordinator - Theatres
Terra Tailleux, Editor
Branden Robar, Marketing Intern
Jason Mullen, Transport Coordinator
Julé Malet-Veale, Festival Photographer
Chris Bauer, Dr. Devour!
Teresa Rooney, Accountant
Jessica McCarvell, Box Office, Ticketpro Atlantic
Spectacle Group, Creative Agency
Holmes PR, PR Agency
Box Office, Ticketpro Atlantic



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une économie
plus forte*

The Atlantic Canada
Opportunities Agency
is pleased to support
Devour!
The Food Film Fest.

L'Agence de promotion
économique du Canada
atlantique est ravie
d'appuyer Devour!
The Food Film Fest.

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Atlantic Canada
Opportunities
Agency

Agence de
promotion économique
du Canada atlantique

Canada

BOX OFFICE INFORMATION

Films	
Regular Film	\$15.00
Seniors, Students	\$12.00
Scotiabank Big Picture Program	\$5.00

Workshops	
Regular Workshop (there's a discount with the more you buy)	\$30.00

Events	
Devour! Opening Gala Reception	\$50.00
Devour! Opening Gala (film)	\$25.00
Devour! Spotlight Gala (film)	\$15.00
Devour! Cocktail Pop-Up Party Under the Stars (includes 2 drink tickets)	\$25.00
Devour! Golden Tine Awards Brunch (Includes brunch & beverages)	\$25.00
Devour! Spotlight Gala Party (includes 2 drink tickets)	\$25.00
Devour! Closing Gala Film	\$15.00

Celebrity Chef Dinners Inspired by Films	
(ticket includes wine pairings & a ticket to the after party each evening)	
Scotland vs New Scotland	\$150.00
The Devour! Roadshow Comes Home	\$150.00
A Celebration of Canadian Cinema & Cuisine	\$160.00

Devour! The Bounty of King's County Experiential Tasting Tours	
See pages 20-24 for tours	\$45.00

Visit our website for a variety of pass and package options – VIP passes, film wristbands, \$3 films for \$30, day passes, day trip passes and the Devour! Express! Individual tickets for festival screenings and events are on sale online at www.devourfest.com/program 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). 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 October 24th. For hours of operation, visit: www.devourfest.com.

Ticketpro Box Office Hours	
Tuesday, October 24	9:00AM-7:00PM
Wednesday, October 25	9:00AM-9:00PM - Opening Day*
Thursday, October 26	9:00AM-9:00PM
Friday, October 27	9:00AM-9:00PM
Saturday, October 28	9:00AM-9:00PM
Sunday, October 29	10:00AM-7:00PM

you



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ESSENTIAL INFORMATION

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Margaret & David Fountain

Founding Partner



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David Jones Associates
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King of Donair
Lost Cod Clothing
Made with Local
Norman Hardie Wines
Nova Scotia Community College -
Culinary & Tourism Programs
Ocean Wise
Pacific Institute of Culinary Arts
Planter's Barracks
Planter's Ridge
Sea-Hawgs

Shopper's Drug Mart
Solas Kombucha
Ticketpro
Troy Restaurant
Van Dyk Blueberry Juice
Victoria's Inn
Walter Craft Caesar Mix
Wayfarers' Ale Society
Winery Association of Nova Scotia
Wolfville & District Lion's Club
Wood 'n Hive Honey
Workplace Essentials



Welcome - ACOA

Message from the Honourable Navdeep Bains, Minister of Innovation, Science and Economic Development and Minister Responsible for the Atlantic Canada Opportunities Agency

Welcome to Devour! The Food Film Fest.

Devour! is the signature event on Nova Scotia's culinary tourism calendar. The stars of Nova Scotia's wine industry are double featured with produce from the province's agricultural heartland to accompany a feast of food films.

The Government of Canada is pleased to support Devour! as part of its commitment to building a strong, competitive regional economy.

This commitment was cemented in the Atlantic Growth Strategy. For instance, a new partnership with the Atlantic provinces, Destination Canada and the four Atlantic tourism industry associations will invest \$24.5 million to develop and promote tourism.

As well, as part of Canada's New Tourism Vision, the government has committed to working with the tourism and food industries to develop a national culinary tourism strategy.

Devour! is a model of what we can hope to achieve by working hard and working together for Atlantic Canadians. Congratulations.

The Honourable Navdeep Bains, P.C., M.P.



Welcome - Nova Scotia Department of Communities, Culture & Heritage

Message from Minister Glavine

On behalf of the Nova Scotia Department of Communities, Culture and Heritage, it is my pleasure to welcome you to Devour! The Food Film Fest.

Celebrating its seventh anniversary, Devour! celebrates a unique blend of cinema, food and wine culture while celebrating our province's rich cultural heritage and diversity. It's no surprise that the festival is becoming a must see and taste experience for locals and visitors alike.

Our government recognizes the value of initiatives that foster creativity. Events like Devour! showcase the province's culture and heritage to a national and international audience and enhance community pride. Stronger, richer communities help to build a vibrant province.

Investing in community events, like the Food Film Fest, is a vital part of Nova Scotia's Culture Action Plan. Launched earlier this year, the plan supports the government's mandate to contribute to the well-being and prosperity of Nova Scotia's diverse and creative communities through the promotion, development, preservation and celebration of the province's culture, heritage, identity and languages.

Congratulations to the co-ordinators and the multitude of volunteers who bring Devour! The Food Film Fest to life.

Enjoy the festival!

Honourable Leo Glavine
Minister, Communities, Culture & Heritage



Welcome - Board Chair Roma Dingwell

Welcome to you as our guests of Devour! The Food Film Fest where the magical components of food and film are dedicated to all things culinary.

Special thanks to our Donors and Sponsors for recognizing the value of Devour! and its contribution to our community, locally, regionally, nationally and internationally. They have supported us in our continued growth, allowing us to establish Devour! as a world-class festival on the global stage, while generating economic and cultural growth here at home.

The vision of Devour! has been driven by pure passion from its Executive Director Michael Howell and Managing Director Lia Rinaldo and it continues to thrive as a under the guidance of its capable Board of Directors whom are committed to its growth and sustainability.

On Behalf of the Board of Directors, enjoy the 2017 Devour! The Food Film Fest, we look forward to celebrating even more with you in the years to come.

Kindest Regards,

Roma Dingwell
Chair of the Devour! Board of Directors



Devour! Organizers Michael & Lia

Welcome to the 7th edition of Devour! The Food Film Fest. This year we are shining a spotlight on Canada — on screen, on your plate and in your heart. Canadian film icon Gordon Pinsent will launch our festival on our Opening Gala evening. We will be hosting some of Canada's top chefs who will collaborate with some of our region's best. And through the magic of film connections, a culinary legend will be stepping off the silver screen to join us, Chef Jacques Pépin.

This year we screened hundreds of films from around the world to build this year's program that includes 25% Canadian content. Devour! is quickly becoming an important place of discovery within our unique niche, attracting more filmmakers and delegates from across the country and abroad to our part of the world.

With satellite events now booked across Canada, from the Okanagan Valley to Fogo Island, we are becoming a national entity. Every time we hit the road, Nova Scotia is top of mind as we proudly showcase film, food and wine from our bountiful region. Some of our travels this year led us to Scotland, and we're pleased to welcome Chefs Mark Greenaway from Edinburgh, Peter McKenna from Glasgow and our returning friend, John Higgins, who honoured Devour! earlier this year with a Canadian Treasure Award for innovation in culinary education.

Last year, students and faculty from the George Brown College Centre for Hospitality and Culinary Arts joined our long-time partners the Nova Scotia Community College here on the ground. This year we will be joined by the Pacific Institute of Culinary Arts in Vancouver, thus cementing the coast-to-coast reach of Devour! as THE place where culinary schools and our future workforce can collaborate and grow.

And a heartfelt note of thanks to everyone who works tirelessly to support our Devour! dream—our staff, board, volunteers, sponsors, families, friends, festival alumni and our founding patrons Margaret and David Fountain, who have generously supported us for the last four years. We would not be here today without this.

We look forward to welcoming you to our festival once again!

Michael & Lia



YOUR CULINARY JOURNEY STARTS HERE



TASTE OF NOVA SCOTIA OPENING GALA RECEPTION

WEDNESDAY, OCT 25, 2017 5:30PM - 7:30PM
FOUNTAIN COMMONS, ACADIA UNIVERSITY

TASTE OF NOVA SCOTIA AWARDS PRESENTATION

THURSDAY, OCT 26, 2017 2:00PM - 3:00PM
AL WHITTLE THEATRE MAIN ST., WOLFVILLE

PROUD PARTNER OF DEVOUR! THE FOOD FILM FEST

tasteofnovascotia.com

[@TasteofNS](https://twitter.com/TasteofNS)



Devour! Opening Gala Reception presented by Taste of Nova Scotia

**Wednesday, Oct. 25, Fountain Commons,
Acadia University, 5:30 p.m. - 8:30 p.m.**

The seventh 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 come together to create a sensory exploration that celebrates our local cuisine. Participating Nova Scotia chefs and restaurants include: Renée Lavallée (The Canteen), Charlie Burt (The Port Pub), Margie Lamb (Meadowbrook Meat Market), Stephanie Ogilvie (Brooklyn Warehouse), Ludovic Eveno (Agricola Street Brasserie), Jonathan Joseph (Argyle Lodge and Restaurant), Martin Ruiz Salvador (Fleur de Sel), Matthew Krizan (Mateus Bistro), Chris Bolt (The Press Gang Restaurant & Oyster Bar), Virginia Fynes (The Union Street), Ingrid Dunsforth (The Cake Lady) and Peter Welton (Chartwells at Acadia University). Guests on this special night are also treated to drinks from The Good Cheer Trail featuring: Domaine de Grand Pré, Planters Ridge Winery, Avondale Sky Winery, Benjamin Bridge, Sainte-Famille Wines, L'Acadie Vineyards, Barrelling Tide Distillery, Halifax Distilling Co., Tangled Garden, Boxing Rock Brewing Company and Bulwark Cider.

\$50.00 per guest

Sponsored by: Taste of Nova Scotia

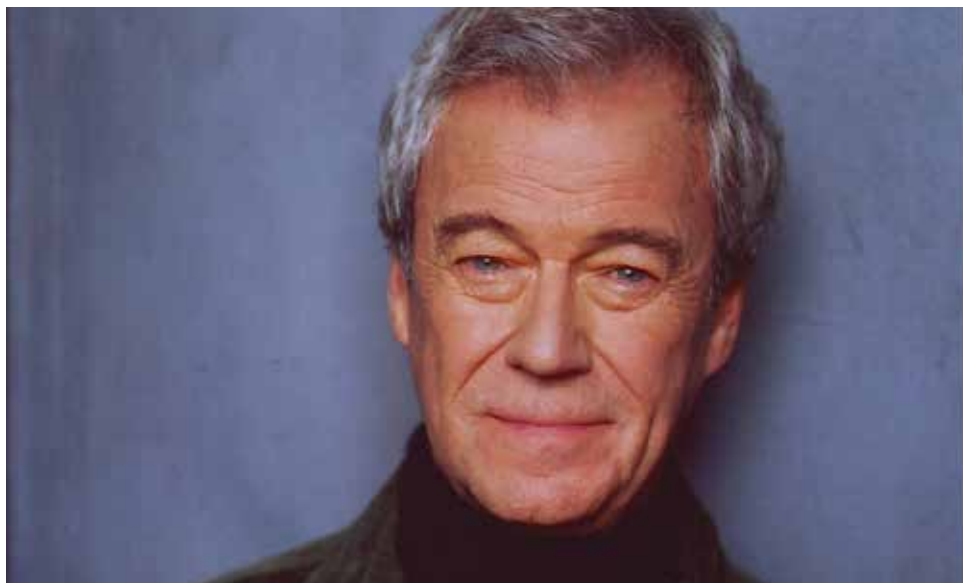




Devour! Opening Gala Film Presented by CBC: *The Hundred-Foot Journey* Curated by Gordon Pinsent


Wednesday, Oct. 25, Al Whittle Theatre, 450 Main Street, 8:00 p.m. - 11:00 p.m.

We're thrilled to have celebrated Canadian film icon Gordon Pinsent curate his favourite food film of all time, *The Hundred-Foot Journey*.




Gordon Pinsent


It is impossible to imagine a Canada without Gordon Pinsent. The award-winning actor and writer from Newfoundland has created indelible characters that have woven themselves into the fabric of our nation's consciousness. His numerous appearances in television and film include *The Red Green Show*, *Republic of Doyle*, *The Shipping News* and *Away from Her*. He has won ACTRA, Genie, Gemini and Dora awards, and has honorary doctorates from several Canadian universities. He is a companion of the Order of Canada and recipient of the Queen Elizabeth II Diamond Jubilee Medal. As the CBC's George Stroumboulopoulos said: "If you had to pick one person to symbolize acting in this country, Gordon Pinsent might be it."



REEL TASTY FILMS

CBC is proud to sponsor
Devour! The Food Film Fest



**NOVA SCOTIA**
cbc.ca/ns

Opening Night Gala:
The Hundred-Foot Journey

After a fatal tragedy, the Kadam family leaves India for a small town in southern France. Once settled they get to work on realizing their dream of opening a traditional, family-run Indian restaurant — 100 feet from a Michelin star classic French restaurant run by the indomitable Madame Mallory (Helen Mirren). The initial rivalry and cultural clashes succumb to their shared passion for food, and ultimately their lives and the sleepy little town are charmingly transformed.

France/India, 2014, 123 minutes

Director Lasse Hallström

Distributor Audio Ciné Films Inc.

\$25.00 per guest

Sponsored by: CBC Atlantic

On this special evening we 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 food literacy — having the knowledge, skills and attitudes necessary to choose, grow, prepare and enjoy food to support one's health, community and the environment. The winner receives a \$500.00 prize from Nourish Nova Scotia to support a healthy eating program or initiative in their school/community, as well as a new CBC Prize.



Devour! Opening Gala Post-Party

Wednesday, Oct. 25, the Festival Lounge, 9:00 p.m. - 1:00 a.m.

Special guests, delegates and sponsors of the sixth edition of Devour! The Food Film Fest have the opportunity to schmooze under the tent of our Festival Lounge, the Wilsons Home Heating Pavilion. Celebrate with bubbly from Benjamin Bridge, our Devour! signature cocktails and authentic Nova Scotian fare, from fresh oysters and caviar to donairs. This is the perfect way to christen our lounge for the week's festivities!

Admittance with Badge or Festival Ticket

Sponsored by: Benjamin Bridge, Mer Et Soleil, Sober Island Oysters, Spindrift Brewing, and King of Donair



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- Municipality of the County of Kings

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THE SCOTIABANK BIG PICTURE PROGRAM, NOURISH NS FOOD & FILM CHALLENGE

Every year Devour! invites students from regional schools to come to the Al Whittle Theatre to appreciate the cultural experience of attending a film festival and seeing important films related to health and community. Four School Screenings & Nourish NS Film & Food Challenge.

\$5.00 per guest



Atlantic

Tuesday, October 24,
Al Whittle Theatre - Main, 10:00 a.m.
Thursday, October 26,
Al Whittle Theatre - Main at 10:00 a.m.

This richly shot Canadian doc explores coastal fishing communities in Newfoundland, Ireland and Norway as they wrestle with the effects of factory fishing fleets and deep water oil exploration.

Ireland/Canada/Norway, 2016, 80 minutes
Director Risteard Ó Domhnaill
Distributor Wreckhouse Productions



Straws

Tuesday, October 24,
Al Whittle Theatre - Main, 10:00 a.m.

Half a billion unrecyclable plastic straws end up in landfills, streets and beaches, but there's a sea of change happening one straw at a time.

USA, 2017, 30 minutes
Director Linda Booker



Modified

Tuesday, October 24,
Al Whittle Theatre - Main, 1:00 p.m.
Wednesday, October 25,
Al Whittle Theatre - Main, 10:00 a.m.

Nova Scotia filmmaker Aube Giroux's first full-length feature documentary takes a poignant and thought-provoking look at GMOs and their effect on society, culture and health, while she interweaves a personal tale of family.

Canada, 2017, 86 minutes
Director Aube Giroux
Distributor Kinoshm



Cranberry Orange Brioche Star

Tuesday, October 24,
Al Whittle Theatre - Main, 1:00 p.m.
Wednesday, October 25,
Al Whittle Theatre - Main, 10:00 a.m.

An enchanting and festive sweet bread for Christmas morning.

Canada, 2017, 3 minutes
Director Aube Giroux



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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, Oct. 25 - Saturday, Oct. 29
Hop on at Linden & Main St. at 3:00 p.m.

All aboard the Bubbles Bus! It's time to drink in the beautiful Gaspereau Valley. This tour features 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

Sponsored by: L'Acadie Vineyards, Benjamin Bridge, Municipality of the County of Kings and Grape Escapes Wine Tours



Devour! Express - Round Trip Shuttle

Halifax-Wolfville Wednesday-Sunday

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 in Halifax and be delivered to our main theatre in Wolfville courtesy of our friends at Grape Escapes Wine Tours. The shuttle returns to Halifax at 7PM and 11PM each evening. Limited seats available.

Wednesday, Oct. 25, through Sunday, Oct. 29

\$20.00 per guest

Brought to you by Grape Escapes Wine Tours



COME DEVOUR!

BENJAMIN BRIDGE
OCT 25 - OCT 29 | 10am to 5pm

BARREL TASTINGS ON THE HOUR
\$12 per person, 3 wines

BENJAMINBRIDGE.COM/VISIT





The Acadian Express

Wednesday, Oct. 25, Hop on at Linden & Main St. at 10:30 a.m. & 12:30 p.m.
Thursday, Oct. 26, Hop on at Linden & Main St. at 10:30 a.m. & 12:30 p.m.

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 are treated to an Acadian-inspired lunch including a glass of wine at Le Caveau Restaurant, named one of 20 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 Max Daigle from Beausoleil Oysters. 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 and Grape Escapes Wine Tours



Devour the EXPERIENCE

🐦 📷 📱 SHOP.GRANDPREWINES.NS.CA



The Everything Apple Express

Friday, Oct. 27, Hop on at Linden & Main St. at 1:00 p.m. & 3:00 p.m.

Saturday, Oct. 28, Hop on at Linden & Main St. at 1:00 p.m. & 3:00 p.m.

We're celebrating everything about the apple in this newest of tasting tours at the Devour! festival. In the agricultural heartland of Nova Scotia, the apple is a most diverse offering and we'll show you with a guided cider tasting at the Annapolis Cider Company and a tour with the family through the orchards, market and facilities at Noggins Corner Farm Market. Sample apples, pies and award-winning liquers. 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: Annapolis Cider Company, Noggins Corner Farm Market, Domaine de Grand Pré, Municipality of the County of Kings and Grape Escapes Nova Scotia Wine Tours





The Good Cheer Express: Starr's Point Loop Edition

Friday, Oct. 27, Hop on at Linden & Main St. at 11:00 a.m., 1:00 p.m. & 3:00 p.m.

Saturday, Oct. 28, Hop on at Linden & Main St. at 11:00 a.m., 1:00 p.m. & 3:00 p.m.

Aligned with the Good Cheer Trail and featuring members of Taste of Nova Scotia, this spirited tour features stops with sips and tiny bites at Planters Ridge Winery, Wayfarers' Ale Society and Barrelling Tide Distillery. 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: Wayfarers' Ale Society, Planters Ridge Winery, Barrelling Tide Distillery, Municipality of the County of Kings and Grape Escapes Wine Tours



Proud to call Devour one of our signature events
and provide support as a Strategic Partner.

**A warm welcome
to all those attending Devour.**

**www.wolfville.ca
#doitinwolfville**



Taste of Nova Scotia Awards

Thursday, Oct. 26, 2:00 p.m. - 3:00 p.m., Al Whittle Theatre

We're thrilled once again to host the Taste of Nova Scotia Awards 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 followed by a reception at the Festival Lounge from 3:00 p.m. - 5:00 p.m.**

Free admission.

Sponsored by: Taste of Nova Scotia



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DEVOUR!
THE FOOD FILM FEST



Devour! Street Food Party

Thursday, Oct. 26, Robie Tufts Park and around Wolfville, 4:00 p.m. - 8:00 p.m.

We're back with the fourth edition of our largest free outdoor event. Look out for some of your favourite food trucks, along with delectable dishes from restaurants and vendors from the whole county. Come with your family, friends or even sneak out on your own for an al fresco snack between movies.

Free admission.
Sponsored by: Wilsons Home Heating, Select NS
Watch our website at devourfest.com for a list of participating vendors and restaurants.



Industry Happy Hours

Join us in our most hospitable of hours at the Festival Lounge over three days of the festival, from Thursday to Saturday. We 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.

Meet, Drink & Be Merry
Thursday, Oct. 26,
6:00 p.m. - 7:30 p.m.

The Festival Lounge, Wilsons Home Heating Pavilion, Troy Restaurant

Meet the Chefs
Friday, Oct. 27,
6:00 p.m. - 7:30 p.m.

The Festival Lounge, Wilsons Home Heating Pavilion, Troy Restaurant

Meet the Filmmakers -
SCREEN NOVA SCOTIA
Saturday, Oct.

28, 6:00 p.m. - 7:30 p.m.
The Festival Lounge, Wilsons Home Heating Pavilion, Troy Restaurant

Sponsored by: **SCREEN NOVA SCOTIA**

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THE Bubbling

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CELEBRITY CHEF DINNER

Scotland vs. New Scotland: Celebrity Chef Dinner

Celebrity Chef Dinner with Chefs Mark Greenaway, Peter McKenna, John Higgins, Martin Ruíz Salvador, Johnathan Canning, Shane Robilliard & Chris Velden

Wolfville Farmers’ Market, Thursday, Oct. 26, 8:00 p.m. - 11:00 p.m.

Price: \$150.00 (Ticket includes wine pairings, tax and a ticket to the Nova & Beer Garden)

This five-course dinner is inspired by the film *Jacques Pépin - The Art of Craft* and will be prepared by:



Mark Greenaway,
Restaurant
Mark Greenaway,
Edinburgh



Peter McKenna,
The Gannet, Glasgow



John Higgins,
George Brown
College, Toronto



Martin Ruíz Salvador,
Fleur de Sel,
Lunenburg



Johnathan Canning,
Nova Scotia
Community College,
Dartmouth



Shane Robilliard,
Fox Harb'r Resort,
Wallace



Chris Velden,
The Flying Apron
Inn & Cookery,
Summersville

See chef bios on page 94

Sponsored by: Fox Harb'r Resort, Scottish Development International, Bishop's Cellar



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CELEBRITY CHEF DINNER

The Devour! Road Show Comes Home:

Celebrity Chef Film Dinner with Chefs Derek Dammann, Alex Haun, Julian Bond, Mark Gray, Renée Lavallée, Adair Scott & Ron Kneabone

Lightfoot & Wolfville Winery
Friday, Oct. 27, 8:00 p.m. - 11:00 p.m.

Price: \$150.00 (Ticket includes wine pairings, tax and a ticket to Devour! Cocktail Pop-up Party Under the Stars)

Each dish in this five-course dinner is inspired by a corresponding short film screened right in the wine cellar with the diners:



Peter Burt,
Raymond's,
St. John's



Alex Haun,
Savour in the
Garden, St. Andrews
by-the-Sea



Julian Bond,
Pacific Institute
of Culinary Arts,
Vancouver



Mark Gray,
The Watch That Ends
the Night, Dartmouth



Renée Lavallée,
The Canteen,
Dartmouth



Adair Scott,
The Watermark
Beach Resort,
Osoyoos

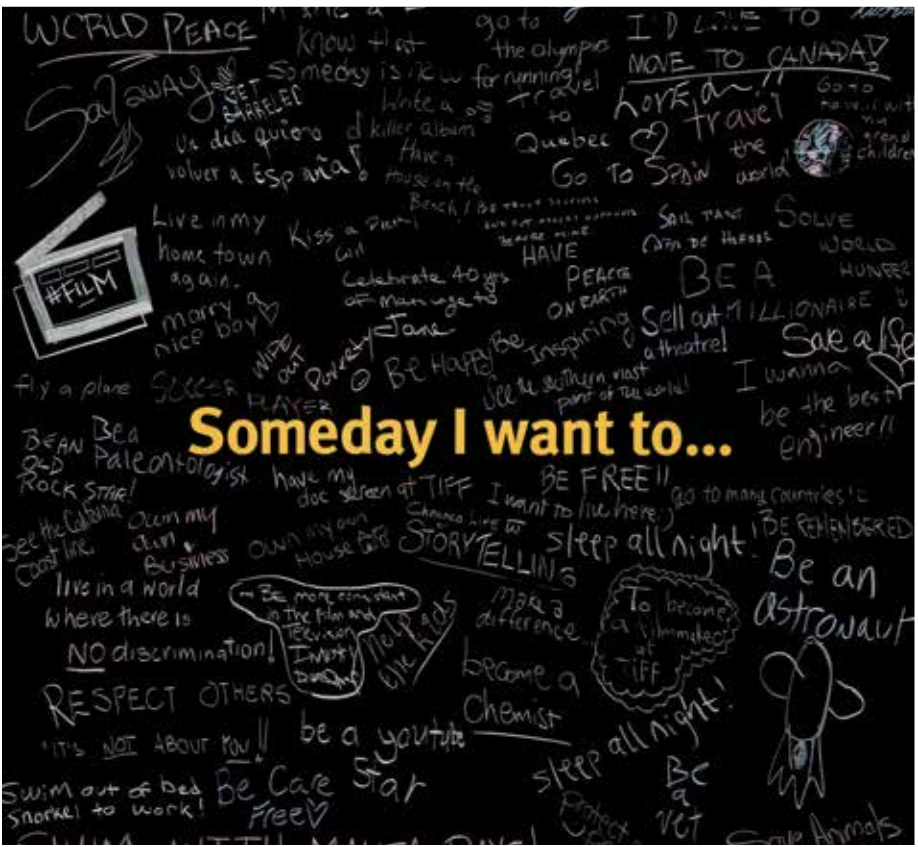


Ron Kneabone,
The Algonquin
Resort, St. Andrews
by-the-Sea

See chef bios on page 94

Sponsored by: RBC, Lightfoot & Wolfville, Bishop's Cellar





Think about it. Dream it. Say it out loud. Write it down. Then share it. Celebrate it. Live for it. Spend every single day working towards it. And always remember we're here to help. **Let's Make Someday Happen.™**

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The Devour! Road Show Comes Home:
Film Program:



From Milpa to Mesa

The process of transforming heirloom corn from tiny farms across Mexico into tortillas for the world's best restaurants and taco carts has never been more danceable.

USA/Mexico, 2017, 2 minutes
Directors Daniel Klein & Mirra Fine



Bacon & Greens

A most lyrical look at some of Ireland's staple foods — a flitch of boiled meat, potatoes and greens.

USA/Ireland, 2017, 2 minutes
Directors Daniel Klein & Mirra Fine



Dish

You'll be surprised to see how much work can go into just one dish at a restaurant.

Canada, 2017, 4 minutes
Director Cohen King



Fruit (Fruta)

Don't take your eyes off your kitchen counter for one second; you never know what your fruit might get up to.

Germany, 2016, 5 minutes
Director Gerhard Funk



Bari

On the streets of Bari, Italy, the mesmerizing secrets of pasta-making are passed from nonna to nonna. But who will carry on the tradition in the future?

USA/Italy, 2017, 6 minutes
Director Gab Taraboulsy



CELEBRITY CHEF DINNER

A Celebration of Canadian Cinema & Cuisine:

Celebrity Chef Spotlight Gala Dinner with Chefs Michael Smith, Paul Rogalski, Craig Flinn, Joshna Maharaj, Ali Hassan, Emma Cardarelli, Tony Rinaldo & David Smart

Wolfville Farmer's Market

Saturday, Oct. 28, 8:00 p.m. - 11:00 p.m.

Price: \$160.00 (Ticket includes wine pairings, tax and a ticket to the Devour! Spotlight Gala Party)

This six-course dinner is inspired by the world premiere of the Canadian film *Grand Cru* and will be prepared by chefs:



Michael Smith,
The Inn at Bay
Fortune, Souris



Paul Rogalski,
Rouge Restaurant,
Calgary



Craig Flinn, Chives
Canadian Bistro,
Halifax



Joshna Maharaj,
The Drake Hotel,
Toronto



Ali Hassan,
CBC, Toronto



Emma Cardarelli,
Nora Gray, Montréal



Tony Rinaldo,
Rinaldo's Italian
American Specialties,
Halifax



David Smart,
Bessie North House,
Canning

See chef bios on page 94

Sponsored by: Scotiabank & Bishop's Cellar





Nova & Beer Garden

Thursday, Oct. 26, 8:00 p.m. - 1:00 a.m.

What's a festival without a beer garden? Join us for an evening in our Festival Lounge courtesy of Benjamin Bridge and Spindrift Brewing. Drop by after the Devour! Street Food Party or in between films and let those bubs and suds warm you up, fuel your conversations and inspire your evening.

Admittance with badge or festival ticket.

Sponsored by: Benjamin Bridge and Spindrift Brewing





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LAGER

Find Devour branded Killick Session Lager at your local NSLC. Proceeds from sales for the month of October support Devour and local arts in Nova Scotia.





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During the 2016 Devour Food Film Festival, Killick Session Lager, then known as Kino Beer, was launched to market and buoy what a launch it was.

Many Thanks to Devour and the demand it created for Killick. It has become our #1 selling craft beer in Atlantic Canada.

So raise a glass of Killick and say cheers to excellent beer, food, folk and film. Cheers!



Devour! Chowder Smackdown

Friday, Oct. 27, 4:30 p.m. - 6:30 p.m., Wolfville & District Lions Club

Who will be crowned the chowder champion in 2017? Brought to you by Ocean Wise, this family-friendly event is a signature event at Devour! Ten contestants compete with their chowder prowess, vying for votes from the esteemed panel of judges and you! Your ticket includes samples of all 10 chowders and the opportunity to vote for your absolute favourite.

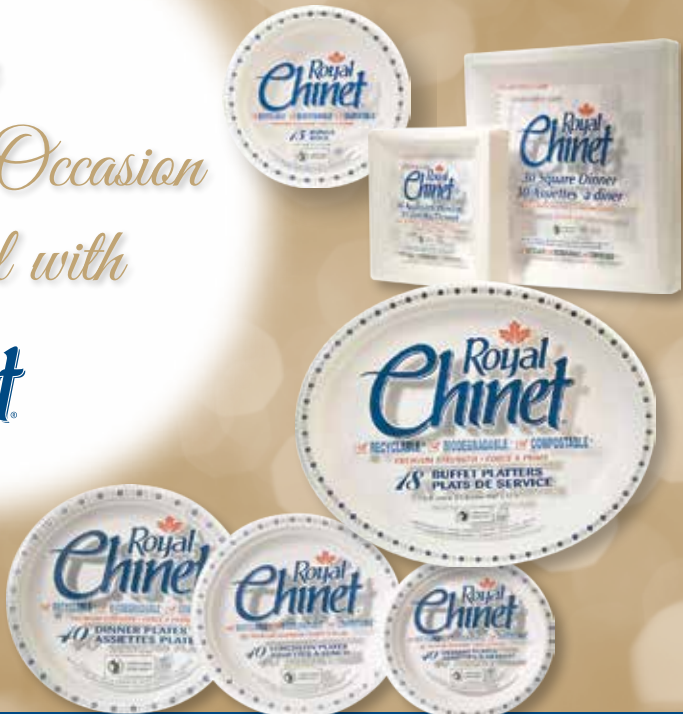
\$10.00 per guest

Sponsored by: Afashionado, Ocean Wise



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The Devour! Festival Lounge at the Wilsons Home Heating Pavilion

Daily Programming from Thursday, Oct. 26, to Sunday, Oct. 29

A meeting place, a resting place, a place to get your groove on — this is our Festival Lounge. In our heated tent we host receptions, workshops, tastings and culinary demos. This is your home away from home. From Thursday through Saturday, we also host a series of **industry happy hours from 6:00 p.m. - 7:30 p.m.** focusing in on our chefs, filmmakers and event partners.

Admittance with badge or festival ticket.

Sponsored by: Wilsons Home Heating





Devour! Cocktail Pop-up Party Under the Stars

Friday, Oct. 27, Lightfoot & Wolfville Winery, 9:00 p.m. - 1:00 a.m.

They're back! For the fifth year running, super talented Devour! mixologists Matt Jones, Jeff Van Horne and Matt Boyle serve up some of their best creations in the heated tent at the new Lightfoot & Wolfville Winery. Your ticket includes two cocktail samples and music by the Mark Riley Project.

\$25.00 per guest (Ticket includes two drink tickets for cocktails and live music)
Sponsored by: Mer Et Soleil, Beam Suntory, The Clever Barkeep, Lightfoot & Wolfville Winery

The Mark Riley Project is a five-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 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.



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MAKE HISTORY®



Devour! The Grills: Culinary School Takedown

Saturday, Oct. 28, Wolfville Farmers' Market, 9:00 a.m. - 1:00 p.m.

Three culinary schools from across the country 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.

Brought to you by students and faculty of the Nova Scotia Community College, George Brown College Chefs School and the Pacific Institute of Culinary Arts.

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THE FOOD FILM FEST



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Devour! Spotlight Gala Party

Saturday, Oct. 28, The Festival Lounge, 9:00 p.m. - 1:00 a.m.

Come and celebrate the wrap (almost!) of a great festival week. Drink, dance and mingle with new and old festival friends alike until the wee hours! Music by DJ Simon Thibault.

\$25.00 per guest (Ticket includes two drink tickets for cocktails and music by DJ)



Devour! Golden Tine Awards Brunch

Sunday, Oct. 29, Wolfville Farmers' Market, 11:00 a.m. - 1:00 p.m.

Join us to celebrate the very best of the 2017 festival at our Devour! Awards Brunch. We present the Golden Tine Awards for this year's films in five categories: Best Short Documentary, Best Short Drama, Best Feature Documentary, Best Feature Drama and Best Animation. Winners are chosen by our esteemed jury led by Gary Meyer, along with his fellow jurors Janet Hawkwood and Sarah Musgrave. We're changing it up this year, we have selected chefs to participate who we believe are the ones to watch this season – the new guard – expect exceptional food from this talented crew.

\$25.00 per guest (Includes brunch and beverages)

Sponsored by: Egg Farmers of Nova Scotia, L'Acadie Vineyards, Walter Craft Caesar Mix

Awards made by Artist: Brad Hall



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DEVOUR!
THE FOOD FILM FEST



Why Your Pie? Contest Finals

Sunday, Oct. 29, The Festival Lounge, 1:00 p.m. - 3:00 p.m.

Who makes the best apple pie? Who has the best story? Apple pie finalists turn out for the deciding round hosted and judged by Chef Craig Flinn (Chives Canadian Bistro and 2 Doors Down) and a discerning jury of event partners. Drop on by and sample some pies under the tent and fresh out of the Bosch Test Kitchen ovens. The winner receives a new Bosch slide-in oven valued at \$7,000.00.

Free admission and plenty of pies to sample.

Sponsored by: Bosch Canada and Windsor Home Furniture



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The Great Devour! Chicken Dinner & Devour! Volunteer Appreciation Party

Sunday, Oct. 29, The Festival Lounge and Clock Park, 4:00 p.m. - 7:00 p.m.

Devour! hosts what will become an annual event for communities in need on the last day of the festival in support of regional food banks – a free roast chicken dinner prepared by celebrity chefs from coast to coast. This is also an opportune time to celebrate our many community volunteers after another successful edition of the festival. We couldn't put on this event without the support of our dedicated crew!

Admission with pre-issued food bank ticket or donation of food or cash to a regional food bank.

Sponsored by: Chicken Farmers of Nova Scotia



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THE SCOTIABANK BIG PICTURE PROGRAM, NOURISH NS FOOD & FILM CHALLENGE



Atlantic

This richly shot Canadian doc explores coastal fishing communities in Newfoundland, Ireland and Norway as they wrestle with the effects of factory fishing fleets and deep water oil exploration.

Ireland/Canada/Norway, 2016, 80 minutes
Director Risteard Ó Domhnaill
Distributor Wreckhouse Productions
Sponsored by: Scotiabank, Nourish



"What if we taught students that they have as much potential as a seed?
That in the right conditions, they can grow into something great?"
- Stephen Ritz, founder of the Green Bronx Machine & author of The Power of a Plant

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NOVA SCOTIA

- Devour's school programming partner
- Presenter of the Nourish Food & Film Challenge

School Breakfast Programs Edible School Gardens Nourish Your Roots

Good Eating = Good Thinking



From the Wild Filmmaking Intensive w/Kevin Kossowan and Jeff Senger

Thursday, October 26, Linden Avenue & Main Street, 10:00 am - 4:00 pm

In this daylong workshop, From the Wild filmmakers Kevin Kossowan and Jeff Senger take chefs and filmmakers into the wilds of Nova Scotia to fish, hunt, forage and film. From the Wild is a documentary series following a group of food industry friends exploring the wild foods that surround them.

\$75.00 per guest (Ticket includes transport and a meal)

See bios on page 94



Culinary Workshop with Chef Peter McKenna

**Thursday, October 26,
Wolfville Farmer's Market,
11:00 a.m. - 12:30 p.m.**

Chef Peter McKenna, from one of the top restaurants in Glasgow, has a love of the ocean and a deep appreciation for its bounty. Peter prepares two of his customers' favourite seafood dishes — seaweed cured wild halibut, crème fraîche, kohlrabi, radish and orange, and Blanched and scorched squid, ink and black garlic.

\$30.00 per guest

Sponsored by: Scottish Development International



See bios on page 94

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THE FOOD FILM FEST



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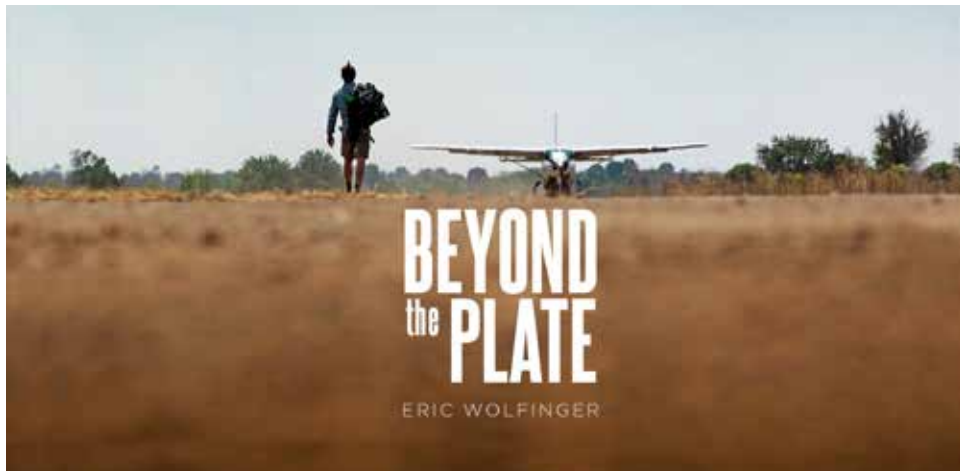
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THE QUEST FOR TASTE: SHORT FILMS PROGRAM



Beyond the Plate: Eric Wolfinger

Thursday, October 26, Al Whittle Theatre - Main, 11:30 a.m.

“If you want to tell a human story, the best place to start is at the table.” Photographer Eric Wolfinger takes us on a journey far beyond the kitchen’s reach to discover stories around the world while forging his own.

USA, 2017, 22 minutes
Director Anton Lorimer



Saffron - The Search for the Red Gold

**Thursday, October 26,
Al Whittle Theatre - Main, 11:30 a.m.**

No plant is more mysterious and valuable on the international market than saffron. German Christoph Hanke travels to the farthest reaches of Iran, close to the border of Afghanistan, to buy the plant for some of Europe’s top chefs.

Germany, 2016, 29 minutes
Director Andreas Ewels



Nests of Gold

**Thursday, October 26,
Al Whittle Theatre - Main, 11:30 a.m.**

A visual journey following one of the world’s most expensive foods—harvested bird’s nests. From its creation in the remote island caves of the Philippines to its transformation into the legendary Cantonese dish of Bird’s Nest Soup at a 3 Michelin star restaurant, this film examines this strange delicacy.

Canada, 2017, 18 minutes
Director Alan Poon

THE QUEST FOR TASTE: SHORT FILMS PROGRAM



Caviar Dreams

Thursday, October 26,
Al Whittle Theatre - Main, 11:30 a.m.

Caviar has long been synonymous with wealth, extravagance and overindulgence, but look a little closer and you'll discover the less glamorous underbelly of overfishing and the struggle towards sustainability.

USA, 2017, 15 minutes
Directors Brian Gersten, Liv Dubendorf & Wei Ying



The Rabbit Hunt

Thursday, October 26,
Al Whittle Theatre - Main, 11:30 a.m.

In a small town in Florida, since the beginning of the 20th century, a tradition carries on for young men on the cusp of manhood to capture fleeing rabbits from burning sugarcane fields. An initiation rite like you've never seen before.

USA/Hungary, 2017, 12 minutes
Director Patrick Bresnan



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Tuesday, October 24			pg.
10:00AM	Al Whittle Theatre - Main	The Scotiabank Big Picture Program: Atlantic w/Straws	15
1:00PM	Al Whittle Theatre - Main	The Scotiabank Big Picture Program: Modified w/Cranberry Orange Brioche Star	23
Wednesday, October 25			pg.
10:00AM	Al Whittle Theatre - Main	The Scotiabank Big Picture Program: Modified w/Cranberry Orange Brioche Star	15
8:00PM	Al Whittle Theatre - Main	Devour! Opening Gala Film Presented by CBC: The Hundred-Foot Journey Curated by Gordon Pinsent	23
Thursday, October 26			
10:00AM	Al Whittle Theatre - Main	The Scotiabank Big Picture Program: Atlantic	47
11:30AM	Al Whittle Theatre - Main	Shorts Program: The Quest for Taste w/Beyond the Plate: Eric Wolfinger, Saffron - The Search for the Red Gold, Nests of Gold, Caviar Dreams, The Rabbit Hunt	
3:30PM	Al Whittle Theatre - Main	Dreaming of Wine w/Somm State of Mind	52
5:30PM	Al Whittle Theatre - Main	Jacques Pépin - The Art of Craft w/Crepes in Broth (Crespelle in Brodo)	54
5:30PM	Al Whittle Theatre - Studio	Water & Power: A California Heist w/Mr. Salty	56
8:00PM	Al Whittle Theatre - Main	Beatriz at Dinner w/A Portrait of a Chef as a Young Woman	57
8:30PM	Al Whittle Theatre - Studio	Tuna, Farofa & Spaghetti w/A Chef's Moment	59
Friday, October 27			
10:00AM	Al Whittle Theatre - Main	Strawberry Days w/The Migrant Kitchen - Chirmol	61
12:30PM	Al Whittle Theatre - Main	Look & See: A Portrait of Wendell Berry w/Bagels in the Blood	67
3:00PM	Al Whittle Theatre - Main	Schumann's Bar Talks w/Hand-cut	68
5:00PM	Al Whittle Theatre - Main	Barbecue w/Cook It Raw	71
5:30PM	Al Whittle Theatre - Studio	The Essence of a Country w/MacKinnon Brothers	72
8:00PM	Al Whittle Theatre - Main	Coffee w/The Ovens of Cappoquin	75
8:30PM	Al Whittle Theatre - Studio	The Promise w/Beyond the Break	76
Saturday, October 28			
10:00AM	Al Whittle Theatre - Main	Plastic China w/In a Nutshell	81
12:30PM	Al Whittle Theatre - Main	24 Snow w/Kill Day	85
3:00PM	Al Whittle Theatre - Main	James Beard: America's First Foodie w/Buffer	88
4:00PM	Al Whittle Theatre - Studio	Thank You for the Rain w/The Land, The Sea	89
5:00PM	Al Whittle Theatre - Main	Devour! Spotlight Gala: Grand Cru w/Donair Dynasty	90
6:00PM	Al Whittle Theatre - Studio	New Chefs on the Block w/Burtown and the Barn	92
8:00PM	Al Whittle Theatre - Main	The Dinner w/The Carvery	93
8:30PM	Al Whittle Theatre - Main	Cabbages, Potatoes & Other Demons	
Sunday, October 29			w/
1:00PM	Al Whittle Theatre - Main	Back to Burgundy w/The Magical Mystery of Musigny	94
1:30PM	Al Whittle Theatre - Studio	42 GRAMS w/The Chef at the Palace	96
3:30PM	Al Whittle Theatre - Main	Ella Brennan: Commanding the Table w/Croissant	97
4:00PM	Al Whittle Theatre - Studio	Tongue Cutters w/Turf Salmon Smoke	97
5:30PM	Al Whittle Theatre - Main	Ramen Heads w/Riceballs	97
7:30PM	Al Whittle Theatre - Main	Closing Gala: The Trip To Spain w/The Butcher Shop	97

FESTIVAL SCHEDULE

Tuesday, October 24					pg.
10:00AM	Al Whittle Theatre- Main	The Scotiabank Big Picture Program: Modified w/Cranberry Orange Brioche Star	School Program		18
1:00PM	Al Whittle Theatre- Main	The Acadian Express	Tasting Tour		22
Wednesday, October 25					pg.
10:00AM	Al Whittle Theatre- Main	The Scotiabank Big Picture Program: Modified w/Cranberry Orange Brioche Star	School Program		18
10:30AM	Across from Theatre (Linden @ Main St.)	The Acadian Express	Tasting Tour		22
12:30PM	Across from Theatre (Linden @ Main St.)	The Acadian Express	Tasting Tour		22
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour		20
5:30PM-8:30PM	Fountain Commons, Acadia University	Devour! Opening Gala Reception presented by Taste of Nova Scotia	Special Event		13
8:00PM	Al Whittle Theatre- Main	Devour! Opening Gala Film Presented by CBC: The Hundred-Foot Journey Curated by Gordon Pinsent (w/Winner of Nourish NS Film & Food Challenge)	Special Event		14
9:00PM-1:00AM	Wilsons Home Heating Pavilion, Troy Restaurant	Devour! Opening Gala Post-Party at The Festival Lounge	Special Event		
Thursday, October 26					pg.
10:00AM	Al Whittle Theatre- Main	The Scotiabank Big Picture Program: Atlantic	School Program		46
10:00AM-4:00PM	Across from Theatre (Linden @ Main St.)	From the Wild Filmmaking Intensive w/Kevin Kossowan & Jeff Senger	Workshop		47
10:30AM	Across from Theatre (Linden @ Main St.)	The Acadian Express	Tasting Tour		22
11:00AM	Wolfville Farmers Market	Culinary Workshop w/Chef Peter McKenna	Workshop		47
11:30AM	Al Whittle Theatre- Main	Shorts Program: The Quest for Taste w/Beyond the Plate: Eric Wolfinger, Saffron - The Search for the Red Gold, Nests of Gold, Caviar Dreams, The Rabbit Hunt	Film Program		49
12:30PM	Troy Restaurant	Lobster 101 Culinary Workshop w/Chef Alain Bossé	Workshop		55
12:30PM	Across from Theatre (Linden @ Main St.)	The Acadian Express	Tasting Tour		22
1:30PM	Wilsons Home Heating Pavilion, Troy Restaurant	Savour Spain Workshop	Workshop		55
2:00PM	Wolfville Farmers Market	Culinary Workshop w/Chef Alex Haun	Workshop		56
2:00PM-3:00PM	Al Whittle Theatre- Main	Taste of Nova Scotia Awards Program	Special Event		25
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour		20
3:00PM-5:00PM	Wilsons Home Heating Pavilion, Troy Restaurant	Taste of Nova Scotia Awards Reception	Special Event		25
3:30PM	Al Whittle Theatre- Main	Dreaming of Wine w/Somm State of Mind	Film Program		57
4:00PM-8:00PM	Robie Tufts Park	Devour! Street Food Party	Special Event		26
5:30PM	Al Whittle Theatre- Main	Jacques Pépin - The Art of Craft w/Crepes in Broth (Crespelle in Brodo)	Film Program		58
5:30PM	Al Whittle Theatre- Studio	Water & Power: A California Heist w/Mr. Salty	Film Program		59
6:00-7:30PM	Wilsons Home Heating Pavilion, Troy Restaurant	Industry Happy Hour: Meet, Drink & Be Merry	Special Event		26
8:00PM	Wolfville Farmers Market	Scotland vs New Scotland: Celebrity Chef Dinner with Chefs Mark Greenaway, Peter McKenna, John Higgins, Martin Ruiz Salvador, Johnathan Canning, Shane Robilliard & Chris Velden	Special Event		28
8:00PM	Al Whittle Theatre- Main	Beatriz at Dinner w/A Portrait of a Chef as a Young Woman	Film Program		60

FESTIVAL SCHEDULE

8:00PM-1:00AM	Wilsons Home Heating Pavilion, Troy Restaurant	Nova & Beer Garden	Special Event	34
8:30PM	Al Whittle Theatre- Studio	Tuna, Farofa & Spaghetti w/A Chef's Moment	Film Program	61

Friday, October 27 pg

10:00AM	Al Whittle Theatre- Main	Strawberry Days w/The Migrant Kitchen - Chirmol	Film Program	62
10:00AM-12:30PM	Wayfarers' Ale Society	What is Innovation? Growing agri-food businesses through innovation	Workshop	63
11:00AM	Across from Theatre (Linden @ Main St.)	The Good Cheer Express: Starr's Point Loop Edition	Tasting Tour	24
11:00AM	Wolfville Farmers Market	Culinary Workshop w/Chef Joshna Maharaj	Workshop	63
11:00AM	Lightfoot & Wolfville Winery	Becoming a Visual Storyteller: How to capture nostalgia-filled, hunger-inducing moments through food photography with Dennis Prescott	Workshop	64
12:30PM	Troy Restaurant	Culinary Workshop w/Chef Paul Rogalski	Workshop	64
12:30PM	Al Whittle Theatre- Main	Look & See: A Portrait of Wendell Berry w/Bagels in the Blood followed by a moderated panel discussion with Nick Saul and the Food Law & Policy Conference	"Film Program/ Workshop"	66
1:00PM	Across from Theatre (Linden @ Main St.)	The Everything Apple Express	Tasting Tour	23
1:00PM	Across from Theatre (Linden @ Main St.)	The Good Cheer Express: Starr's Point Loop Edition	Tasting Tour	24
2:00PM	Wolfville Farmers Market	Culinary Workshop w/Chef Michael Smith	Workshop	67
2:00PM	Lightfoot & Wolfville Winery	Chardonn-YAY Workshop	Workshop	68
3:00PM	Al Whittle Theatre- Main	Schumann's Bar Talks w/Hand-cut	Film Program	69
3:00PM	Across from Theatre (Linden @ Main St.)	The Everything Apple Express	Tasting Tour	23
3:00PM	Across from Theatre (Linden @ Main St.)	The Good Cheer Express: Starr's Point Loop Edition	Tasting Tour	24
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour	20
4:30PM-6:30PM	Wolfville & District Lion's Club	Devour! Chowder Smackdown	Special Event	35
5:00PM	Al Whittle Theatre- Main	Barbecue w/Cook It Raw	Film Program	70
5:30PM	Al Whittle Theatre- Studio	The Essence of a Country w/MacKinnon Brothers	Film Program	71
6:00PM	Lightfoot & Wolfville Winery	It's Five O'Clock Somewhere: Cocktails Workshop with Matt Jones, Jeffrey Van Horne & Matt Boyle	Workshop	72
6:00PM-7:30PM	Wilsons Home Heating Pavilion, Troy Restaurant	Industry Happy Hour: Meet the Chefs	Special Event	26
8:00PM	Lightfoot & Wolfville Winery	The Devour! Road Show Comes Home: Celebrity Chef Film Dinner with Chefs Alex Haun, Peter Burt, Julian Bond, Mark Gray, Renée Lavallée, Adair Scott & Ron Kneabone Film Program: From Milpa to Mesa, Dish, Bari, Bacon & Greens & Fruit	"Special Event/ Film Program"	30
8:00PM	Al Whittle Theatre- Main	Coffee w/The Ovens of Cappoquin	Film Program	73
8:30PM	Al Whittle Theatre- Studio	The Promise w/Beyond the Break	Film Program	74
9:00PM-1:00AM	Lightfoot & Wolfville Winery	Devour! Cocktail Pop-Up Party Under the Stars	Special Event	38

Saturday, October 28 pg

9:00AM-1:00PM	Wolfville Farmers Market	Devour! The Grills: Culinary School Takedown Edition	Special Event	40
10:00AM	Al Whittle Theatre- Main	Plastic China w/In a Nutshell	Film Program	75
11:00AM	Across from Theatre (Linden @ Main St.)	The Good Cheer Express: Starr's Point Loop Edition	Tasting Tour	24

FESTIVAL SCHEDULE

11:00AM	Wilsons Home Heating Pavilion, Troy Restaurant	Culinary Workshop w/Chef Emma Cardarelli	Workshop	76
12:30PM	Al Whittle Theatre- Main	24 Snow w/Kill Day	Film Program	77
1:00PM	Across from Theatre (Linden @ Main St.)	The Everything Apple Express	Tasting Tour	23
1:00PM	Across from Theatre (Linden @ Main St.)	The Good Cheer Express: Starr's Point Loop Edition	Tasting Tour	24
2:00PM	Wilsons Home Heating Pavilion, Troy Restaurant	Culinary Workshop w/Chef Mark Greenaway	Workshop	78
2:00PM	Al Whittle Theatre- Studio	Make Your Film Now Panel	Workshop	78
3:00PM	Al Whittle Theatre- Main	James Beard: America's First Foodie w/Buffer	Film Program	79
3:00PM	Across from Theatre (Linden @ Main St.)	The Everything Apple Express	Tasting Tour	
3:00PM	Across from Theatre (Linden @ Main St.)	The Good Cheer Express: Starr's Point Loop Edition	Tasting Tour	24
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour	20
4:00PM	Wilsons Home Heating Pavilion, Troy Restaurant	From Old to New Scotland - A Historical Spirits Journey in Six Glasses	Workshop	80
4:00PM	Al Whittle Theatre- Studio	Thank You for the Rain w/The Land, The Sea	Film Program	81
5:00PM	Al Whittle Theatre- Main	Devour! Spotlight Gala: Grand Cru w/Donair Dynasty	Film Program	82
6:00PM	Al Whittle Theatre- Studio	New Chefs on the Block w/Burtown and the Barn	Film Program	83
6:00PM-7:30PM	Wilsons Home Heating Pavilion, Troy Restaurant	Industry Happy Hour: Meet the Filmmakers	Special Event	26
8:00PM	Wolfville Farmers Market	A Celebration of Canadian Cinema & Cuisine: Celebrity Chef Spotlight Gala Dinner with Chefs Michael Smith, Paul Rogalski, Craig Flinn, Joshna Maharaj, Ali Hassan, Emma Cardarelli, Tony Rinaldo & David Smart	Special Event	33
8:00PM	Al Whittle Theatre- Main	The Dinner w/The Carvery	Film Program	84
8:30PM	Al Whittle Theatre- Studio	Cabbages, Potatoes & Other Demons w/Buttercup Squash Fries with Sage Aioli	Film Program	85
9:00PM-1:00AM	Wilsons Home Heating Pavilion, Troy Restaurant	Devour! Spotlight Gala Party	Special Event	42
Sunday, October 29				pg
11:00AM-1:00PM	Wolfville Farmers Market	The Devour! Golden Tine Awards Brunch	Special Event	42
1:00PM	Across from Theatre (Linden @ Main St.)	The Good Cheer Express: Starr's Point Loop Edition	Tasting Tour	24
1:00PM	Across from Theatre (Linden @ Main St.)	Late Fall Mushroom Hunt with Brendon Smith	Workshop	86
1:00PM	Al Whittle Theatre- Main	Back to Burgundy w/The Magical Mystery of Musigny	Film Program	87
1:00PM	Wilsons Home Heating Pavilion, Troy Restaurant	Why Your Pie? Contest Finals Hosted & Judged by Chef Craig Flinn & Visiting Chefs	Special Event	44
1:30PM	Al Whittle Theatre- Studio	42 GRAMS w/The Chef at the Palace	Film Program	88
3:00PM	Across from Theatre (Linden @ Main St.)	The Bubbles Bus	Tasting Tour	20
3:30PM	Al Whittle Theatre- Main	Ella Brennan: Commanding the Table w/Croissant	Film Program	89
4:00PM	Al Whittle Theatre- Studio	Tongue Cutters w/Turf Salmon Smoke	Film Program	90
4:00PM-7:00PM	Wilsons Home Heating Pavilion, Troy Restaurant & Clock Park	The Great Devour! Chicken Dinner & Devour! Volunteer Appreciation Party	Special Event	44
5:30PM	Al Whittle Theatre- Main	Ramen Heads w/Riceballs	Film Program	91
7:30PM	Al Whittle Theatre- Main	Closing Gala: The Trip To Spain w/The Butcher Shop	Film Program	92



Lobster 101 Culinary Workshop with Chef Alain Bossé

Thursday, October 26, Troy Restaurant, 12:30 p.m. - 2:00 p.m.

Join Chef Alain Bossé on an exciting and informative look at the life of the North American lobster – from conception through the perilous journey for survival to your plate. He'll also share valuable tips for selecting, storing and preparing this tasty crustacean for the ultimate Atlantic Canadian experience!

\$30.00 per guest



Savour Spain Workshop

Thursday, October 26, Wilson's Home Heating Pavilion, Troy Restaurant, 1:30 p.m. - 3:00 p.m.

Spain is the most widely planted country under vine, a place where deep-rooted winemaking traditions and evolving modern practices are creating an irresistible wine culture. From Priorat to Ribera del Duero, Rias Baixas to Penedès, taste and learn about hidden gems, old favourites and everything in between.

\$30.00 per guest

Sponsored by: Bishop's Cellar





Culinary Workshop with Chef Alex Haun

Thursday, October 26, Wolfville Farmer's Market, 2:00 p.m. - 3:30 p.m.

Chef Alex Haun is at the helm of the prestigious Savour in the Garden at Kingsbrae Gardens in St. Andrews by-the-Sea, where customers adore his tasting menus featuring hyper-local ingredients. Alex prepares three dishes with three ingredients – delving into the unique stories of people and place behind each one.

\$30.00 per guest

A photograph of the exterior of Bishop's Cellar at night. The storefront has large glass windows and doors, revealing shelves stocked with various bottles of wine and spirits inside. Above the entrance, a sign reads "Bishop's Cellar" in a cursive font, with "Wine • Spirits • Beer" written below it. To the left of the sign is a logo featuring a red wine glass. The building is illuminated by warm outdoor lights.

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Dreaming of Wine

Thursday, October 26, Al Whittle Theatre - Main, 3:30 p.m.

A handful of pioneers arrived in the Priorat region of Spain in the early 1980s. The people of the region suspected the intentions of this bunch of hippies, but the Magnificent Five were able to bring to the table talent and perseverance while local people brought the hard work and tenacity that maintained the vineyards despite historical decline in the region.

Spain, 2016, 68 minutes

Director David Fernández de Castro

Distributor Dogwoof Global



Somm State of Mind

**Thursday, October 26,
Al Whittle Theatre - Main, 3:30 p.m.**

A New York City wine director prepares to take the highly stressful Court of Master Sommeliers Advanced Exam, that if passed would provide entry into an elite rank of wine professionals worldwide.

USA, 2016, 28 minutes

Directors Lani Chan & Bianca Holman



Jacques Pépin - The Art of Craft - Canadian Premiere

Thursday, October 26, Al Whittle Theatre - Main, 5:30 p.m.

Considered by many as one of the greatest contemporary French chefs, Jacques Pepin came to America as a young man and has profoundly influenced generations of chefs, restaurateurs and home cooks. This warm and uplifting documentary charts his life from his early years in France to present day where, at 81 he is still cooking, travelling and entertaining a host of new food lovers around the world.

Jacques Pépin and director Peter Stein will do a post-screening Q&A with festival host Bob Blumer.

USA, 2017, 54 minutes
Director Peter Stein
Distributor PBS American Masters



Crepes in Broth
(Crespelle in Brodo)

Thursday, October 26,
Al Whittle Theatre - Main, 5:30 p.m.

Many of us have special recipes in our lives that have been passed down from our family. These recipes are often deliciously wrapped up in our cultural identity.

Canada, 2017, 3 minutes
Director Aube Giroux



Water & Power: A California Heist

Thursday, October 26, Al Whittle Theatre - Studio, 5:30 p.m.

Guided by the work of a handful of burr-like journalists, this dense and disturbing documentary dives into the regulatory quagmire of California water rights with more courage than hope.

USA, 2016, 87 minutes

Director Marina Zenovich

Distributor National Geographic



Mr. Salty

**Thursday, October 26,
Al Whittle Theatre - Studio, 5:30 p.m.**

Peter Burt has worked as a chef all over Canada and around the world, including Australia, China and Spain. He has painstakingly developed his salt production technique at the Newfoundland Salt Company through research and trial and error, while working as a sous chef at world-renowned Raymond's.

Canada, 2014, 4 minutes

Director Daniel Williams



Beatriz at Dinner

Thursday, October 26, Al Whittle Theatre - Main, 8:00 p.m.

Beatriz is a Los Angeles massage therapist and holistic healer who drives to the seaside mansion of her client Cathy. When her old Volkswagen breaks down, she receives a friendly invitation from Cathy to stay for a seemingly innocent business dinner. As the guests arrive and the wine starts to flow, Beatriz finds herself in an escalating war of words with Doug Strutt, a ruthless real estate mogul who cares more about money than people.

USA, 2016, 83 minutes

Director Miguel Arteta

Distributor Elevation Pictures



A Portrait of a Chef as a Young Woman

**Thursday, October 26,
Al Whittle Theatre - Main, 8:00 p.m.**

Katie Sanderson is a new kind of chef — a nomad without a restaurant who follows her passion from project to project.

USA/Ireland, 2017, 3 minutes

Directors Daniel Klein & Mirra Fine



Tuna, Farofa & Spaghetti

Thursday, October 26, Al Whittle Theatre - Studio, 8:30 p.m.

Three high profile Brazilian chefs travel to France, Italy and Japan and back to their roots. A road movie full of flavours and gastronomic stories, this is an earnest look through the culinary landscape at how global cuisine has truly become.

Brazil, 2016, 95 minutes

Director Riccardo Rossi

Distributor Riccardo Rossi



A Chef's Moment

**Thursday, October 26,
Al Whittle Theatre - Studio, 8:30 p.m.**

A day in the life of a busy Halifax restaurant.

Canada, 2017, 2 minutes

Director Erica Meus-Saunders



Strawberry Days (Jordgubbslandet)

Friday, October 27, Al Whittle Theatre - Main, 10:00 a.m.

Fifteen-year-old Wojtek travels to Sweden from Poland with his parents to work on a farm picking strawberries. Against all odds he forms a connection with the farmer's daughter. The outside world will never accept the relationship, and they find themselves trapped on opposite sides when the slowly brewing conflict between the Swedes and the guest workers erupts in a sudden violent confrontation.

Sweden, 2016, 97 minutes
Director Wiktor Ericsson
Distributor The Yellow Affair



The Migrant Kitchen - Chirmol

Friday, October 27,
Al Whittle Theatre - Main, 10:00 a.m.

In American restaurants, immigrants are the backbone of the kitchen. Born in Guatemala, kitchen manager Jorge Dugal brings indispensable knowledge and skill to Los Angeles' Providence Restaurant, helmed by executive chef Michael Cimarusti.

USA, 2017, 10 minutes
Director Antonio Diaz



What is Innovation? Growing agri-food businesses through innovation

**Friday, October 27, Wayfarers' Ale Society,
10:00 a.m. - 12:30 p.m.**

Join us as we explore how stakeholders in the Annapolis Valley can expand horizons, grow businesses – locally, nationally and globally – and support communities all at the same time. This moderated panel discussion explores how the commercial agri-food sector can discover inspiration and innovation in the creative rural economy.

Participants: Ted Grant (moderator), Patricia Bishop, Andrew Rand, Mike Lightfoot and Kirk Havercroft.
See chef bios on page 94.

Free admission

Sponsored by: Valley REN

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Culinary Workshop with Chef Joshna Maharaj

**Friday, October 27,
Wolfville Farmers Market,
11:00 a.m. - 12:30 p.m.**

Concerned about social justice, food security, sustainability and ethically sourcing food for large-scale institutions like hospitals and community food centres, Joshna is quite literally a force of good food. She demonstrates two seasonal dishes – masala char ceviche on a root veg chip and a spiced pumpkin crumble with maple thyme cream.

\$30.00 per guest



**Becoming a Visual Storyteller:
How to capture nostalgia-filled,
hunger-inducing moments
through food photography with
Dennis Prescott**

**Friday, October 27,
Lightfoot & Wolfville Winery,
11:00 a.m. - 12:30:00 p.m.**

Dennis Prescott returns to the festival for his second time, after a successful launch and whirlwind global tour for his first cookbook, *Eat Delicious*. His photos are nothing short of breathtaking and any tip you can glean from him on how to improve your photography will be a delicious decision.

\$30.00 per guest



**Culinary Workshop with
Chef Paul Rogalski**

**Friday, October 27,
Troy Restaurant, 12:30 p.m. - 2:00 p.m.**

Paul Rogalski is renowned for his passion for exceptional cuisine created from homegrown and sustainable food. And as everyone knows a great dish often starts with a great stock. Paul will present a session on The Art of Bone Stock, where he will make a variety of stocks and show participants what to do with them once they are made.

\$30.00 per guest



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Look & See: A Portrait of Wendell Berry

Friday, October 27, Al Whittle Theatre - Main, 12:30 p.m.

This rhapsodic film celebrates the life, art and activism of award-winning poet, essayist, novelist and farmer Wendell Berry. It eloquently explores the challenges and opportunities facing family farmers in an age of industrial agriculture. The screening will be followed by a panel discussion with Canadian Food Centre founder Nick Saul and food law expert Jamie Baxter, exploring themes of food law, food justice and disenfranchisement.

USA, 2016, 82 minutes
Director Laura Dunn
Distributor Laura Dunn



Bagels in the Blood

Friday, October 27,
Al Whittle Theatre - Main, 12:30 p.m.

A behind-the-scenes peek at one of the stalwarts of the Montréal bagel scene.

Canada, 2016, 5 minutes
Directors Daniel Beresh & Jonathan Keijser

Discussion following the screening:

The screening of *Look & See: A Portrait of Wendell Berry* is followed by a discussion moderated by Devour! programmer Simon Thibault with Canadian Food Centre founder Nick Saul and food law expert Jamie Baxter, exploring themes of food law, food justice and disenfranchisement.

See bios on page 94



Culinary Workshop with Chef Michael Smith

Friday, October 27, Wolfville Farmers Market, 2:00 p.m. - 3:30 p.m.

Are you a chef or a cook? Join Chef Michael Smith for his uncompromising life lessons learned from the intersection of being a professional chef and a passionate home cook. He'll be sharing secrets on how to get your whole family cooking.

\$30.00 per guest



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Chardonn-YAY Workshop

Friday, October 27, Lightfoot & Wolfville Winery, 2:00 p.m. - 3:30 p.m.

From Chablis to Côte d'Or, California to Canada, experience the great Chardonnay with your friends at Bishop's Cellar. Taste and learn more about the wines produced by this personality-filled and flexible grape, from famous Chardonnay producing regions like Burgundy to wineries right here in our own backyard! See bio on page 94.

\$45.00 per guest
Sponsored by: Bishop's Cellar



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Schumann's Bar Talks (Schumanns Bargespräche)

Friday, October 27, Al Whittle Theatre - Main, 3:00 p.m.

Charles Schumann is the man behind Schumann's Bar in Munich — a writer, model, thinker and traveller in all things to do with bars. *Schumann's Bar Talks* is not only a voyage of discovery to the most beautiful bars in the world, but also to the people who bring them to life.

Germany, 2016, 102 minutes
 Director Marieke Schroeder
 Distributor outlook film sales



Hand-cut

**Friday, October 27,
 Al Whittle Theatre - Main, 10:00 a.m.**

From chainsaw to cocktail, this beautiful five-minute documentary tracks the journey of clear, artisan ice into the hands of New York City bartenders.

USA, 2017, 5 minutes
 Director Griffin Hammond



Barbecue

Friday, October 27, Al Whittle Theatre - Main, 5:00 p.m.

A symphony of meat and fire, *Barbecue* shows us how an everyday ritual is shared by cultures around the world as a way to celebrate community, friendship and tradition. A film told in 13 languages, from Texas to the Syrian border, from Shisa nyama to Lechon, *Barbecue* reveals the simple truths in life that bring people together.

Australia, 2017, 101 minutes
Director Matthew Salleh
Distributor Urtext Films



Cook it Raw

Friday, October 27,
Al Whittle Theatre - Main, 5:00 p.m.

Sustainability, collaboration, tradition and creativity are the pillars of the annual Cook It Raw pilgrimage. Each year, a group of chefs and producers descends upon a different part of the world to tap into a region's foodways, in this case, Norway.

Canada, 2017, 2 minutes
Director Kevin Kossowan



The Essence of a Country (Le goût d'un pays)

Friday, October 27, Al Whittle Theatre - Studio, 5:30 p.m.

In Québec, maple syrup is a way of life. This poetic documentary tells the story of the Québécois through their devotion to the sweet amber liquid. With striking northwoods scenery and polemical observations about Québec culture and history, *The Essence of a Country* is an homage to a people holding fast to their customs and conviction.

Canada, 2016, 106 minutes

Director François Legault

Distributor FunFilm Distribution



MacKinnon Brothers

**Friday, October 27,
Al Whittle Theatre - Studio, 5:30 p.m.**

The MacKinnon brothers only use ingredients sourced entirely from their own farm to create their craft beer.

Canada, 2017, 9 minutes

Director James Reid



**It's Five O'Clock Somewhere:
Cocktails Workshop with Matt Jones, Jeff Van Horne and Matt Boyle**

Friday, October 27, Lightfoot & Wolfville Winery, 6:00 p.m. - 7:30 p.m.

They're back! Our resident mixologists Matt Jones (Beam Suntory Whisky Ambassador) and The Clever Barkeep's Jeff Van Horne and Matt Boyle 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. Know what we're saying?

\$30.00 per guest
Sponsored by: Mer et Soleil





Coffee

Friday, October 27, Al Whittle Theatre - Main, 8:00 p.m.

This rich and often black Altman-like drama follows the intersection of three groups as their lives take a dire turn through unfortunate circumstances. Does crime pay?

Italy/Belgium/China, 2016, 114 minutes

Director Cristiano Bortone

Distributor Uncork'd Entertainment



The Ovens of Cappoquin

**Friday, October 27,
Al Whittle Theatre - Main, 8:00 p.m.**

A tale seen the world over: the struggle to survive and maintain quality and integrity on this changing planet. In this case, for its longevity, commitment to tradition and love of good bread, Barron's Bakery is a beacon of inspiration.

USA/Ireland, 2017, 4 minutes

Directors Daniel Klein & Mirra Fine



The Promise

Friday, October 27, Al Whittle Theatre - Main, 8:30 p.m.

A century ago Rogljevo was incredibly prosperous for a remote village in far eastern corners of Serbia. But today this region is poor and deserted. Suddenly a French family moved in to grow grapes and produce wine. They believe they have discovered a promised land, one of the top five wine regions in Europe. Will the locals accept this? But more importantly, will the wine world?

Serbia, 2017, 76 minutes
Director Zeljko Mirkovic
Distributor Optimistic Film



Beyond the Break

Friday, October 27,
Al Whittle Theatre - Studio, 8:30 p.m.

The story of a group of pro surfers who have left the international surfing circuit in order to grow organic vegetables on Ireland's Wild Atlantic Way.

USA/Ireland, 2017, 8 minutes
Directors Daniel Klein & Mirra Fine



Plastic China

Saturday, October 28, Al Whittle Theatre - Main, 10:00 a.m.

A thought-provoking look at families involved in small scale recycling in urban China. Heartbreaking and gut wrenching, this film is sure to make you rethink plastic in your life.

Serbia, 2017, 76 minutes

Director Zeljko Mirkovic

Distributor Optimistic Film



In a Nutshell

**Saturday, October 28,
Al Whittle Theatre - Main, 10:00 a.m.**

What kind of world are we living in? How are we connected? It only takes six minutes to sum up in this poignant piece of animated sensory overload.

Switzerland, 2017, 6 minutes

Director Fabio Friedli



Culinary Workshop with Chef Emma Cardarelli

Saturday, October 28, Wilson's Home Heating Pavilion, Troy Restaurant, 11:00 a.m. - 12:30 p.m.

Chef Emma Cardarelli is a linchpin in the Montréal restaurant scene, especially when it comes to Italian specialties like fresh pasta. She will make her classic Tortellini in brodo—demonstrating the dish start to finish from clarifying the broth to making and shaping the tortellini.

\$30.00 per guest

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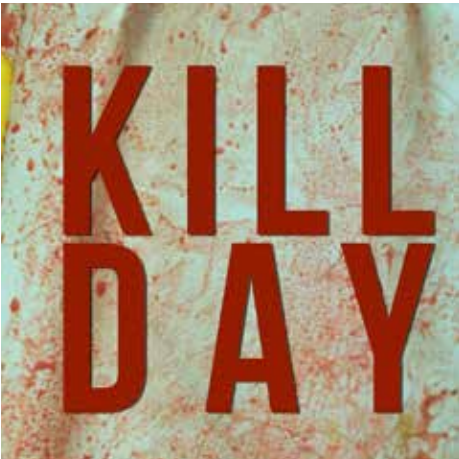
Saturday, October 28, Al Whittle Theatre - Main, 12:30 p.m.

In the coldest reaches of Siberia, Sergei raises Yakutskian horses and lives a life of rarity, hunting, fishing and raising a family. This compelling and beautifully shot documentary gives us an uplifting glimpse into life in one of the harshest environments on Earth.

Russia, 2016, 90 minutes

Director Mikhail Barynin

Distributor Sardana Savvina



Kill Day

**Saturday, October 28,
Al Whittle Theatre - Main, 12:30 p.m.**

Never has a butcher so eloquently summed up the somewhat conflicted, ongoing struggle to put ethically sourced meat on the table. *Note: contains images and a real account of meat production that viewers may be sensitive to.*

Canada, 2017, 5 minutes

Director Kevin Kossowan



Culinary Workshop with
Chef Mark Greenaway

Saturday, October 28,
Wilson's Home Heating Pavilion,
Troy Restaurant, 2:00 p.m. - 3:30 p.m.

Chef Mark Greenaway's new cookbook *Perceptions* just won Best Cookbook in the world at the Gourmand World Cookbook Awards. Mark will make his Scottish take on Jacques Pépin's classic pastry, Paris Brest with a Scottish cranachan of whisky, toasted oatmeal and raspberry cream.

\$30.00 per guest
Sponsored by: Scottish Development International



Make Your Film Now

Saturday, October 28,
Al Whittle Theatre - Studio,
2:00 p.m. - 3:30 p.m.

One of Nova Scotia's most-acclaimed film producers, Bill Niven, moderates a panel of his peers to let you know all about the realities of pitching, financing, making and distributing your film in Nova Scotia and across Canada.

Free admission
Sponsored by: Screen Nova Scotia

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James Beard: America's First Foodie

Saturday, October 28, Al Whittle Theatre - Main, 3:00 p.m.

Author, raconteur, bon vivant and consummate host, James Beard was a trailblazer in the modern day love for all things culinary. As one of the earliest cooks on television, culinary instructor and author of more than 20 books on food and entertaining, his legacy lives on through the James Beard Foundation. This entertaining bio-pic gives us a loving and in-depth look at how James Beard became America's first foodie.

USA, 2017, 54 minutes

Director Elizabeth Federici

Distributor Federici Films



Buffet

**Saturday, October 28,
Al Whittle Theatre - Main, 3:00 p.m.**

An insatiably hungry crowd of guests practically assault a buffet and its brave servers like never before.

Italy, 2017, 17 minutes

Directors Santa de Santis & Alessandro d'Ambrosi



From Old to New Scotland - A Historical Spirits Journey in Six Glasses

Saturday, October 28, Wilson’s Home Heating Pavilion, Troy Restaurant, 4:00 p.m. - 5:30 p.m.

Uisge beatha, the fiery nectar that helped clans survive harsh winters, was revered to have mystical and medicinal powers. But Scotch whisky today is not at all the spirit the ancient Celts created. Join Johanne McInnis and Graham MacKenney for a guided tasting through the historical journey from old to new Scotland.

\$30.00 per guest

Sponsored by: Mer Et Soliel

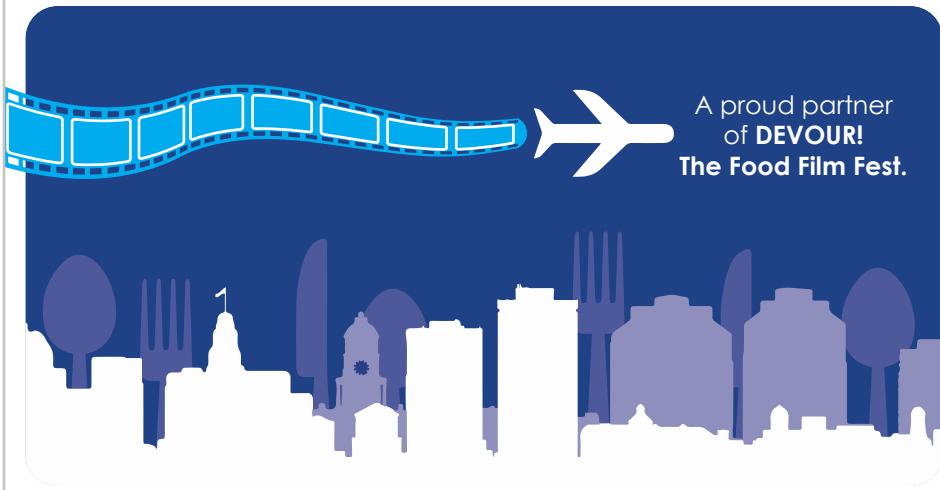


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Thank You for the Rain

Saturday, October 28, Al Whittle Theatre - Studio, 4:00 p.m.

Five years ago Kisilu, a Kenyan farmer, started to use his camera to capture the life of his family, his village and the damages of climate change. When a violent storm throws him and a Norwegian filmmaker together we see him transform from a father to a community leader and activist on the global stage.

UK, 2017, 87 minutes

Director Julia Dahr

Distributor outlook film sales



The Land, The Sea

**Saturday, October 28,
Al Whittle Theatre - Studio, 3:00 p.m.**

How do you choose the land or the sea? Longtime deep sea fisherman turned goat farmer, Gabriel Flaherty of Aran Islands Goats Cheese, doesn't have to. The sea surrounds him and runs through his veins.

USA/Ireland, 2017, 6 minutes

Directors Daniel Klein & Mirra Fine



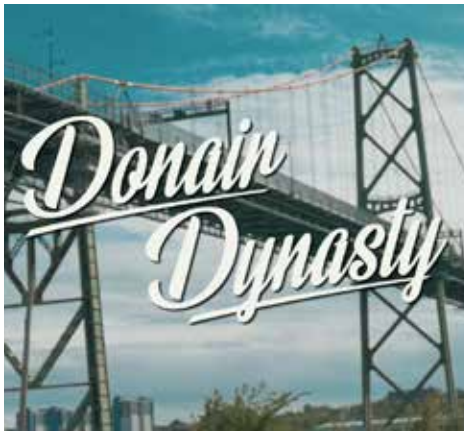
Grand Cru - *Premiere*

Saturday, October 28, Al Whittle Theatre - Main, 5:00 p.m.

Quebec born winemaker Pascal Marchand has gone on to become a legendary winemaker in Burgundy, France. This insightful documentary chronicles how Pascal leads his winery through the disastrous 2016 season with a little bit of luck and a great deal of skill and perseverance.

Director David Eng and producer Katarina Soukup will do a post-screening Q&A with festival host Bob Blumer.

Canada, 2017, 80 minutes
Director David Eng
Distributor Catbird Productions



Donair Dynasty

**Saturday, October 28,
Al Whittle Theatre - Main, 5:00 p.m.**

A greasy little tour through the history of Halifax's officially declared food, the donair.

Canada, 2017, 5 minutes
Director Gwydion Morris



New Chefs on the Block

Saturday, October 28, Al Whittle Theatre - Studio, 6:00 p.m.

Another great film in our series on what it takes to open a successful restaurant. This film charts the rise of two restaurants in Washington D.C., from inception to opening and through the first year. Success is never easy.

USA, 2016, 96 minutes

Director Dustin Harrison-Atlas

Distributor New Chefs on the Block, LLC



Burtown and the Barn

**Saturday, October 28,
Al Whittle Theatre - Studio, 6:00 p.m.**

Sometimes the most unlikely cast of characters open a restaurant in a 300+ year old Quaker house in Ireland

USA/Ireland, 2017, 20 minutes

Directors Daniel Klein & Mirra Fine



The Dinner

Saturday, October 28, Al Whittle Theatre - Main, 8:00 p.m.

Richard Gere, Laura Linney and Steve Coogan headline this gripping drama revolving around some terrible decisions their children make one eventful night during dinner and its effects on their families and relationships.

USA, 2016, 120 minutes
Director Oren Moverman
Distributor The Orchard



The Carvery

Saturday, October 28,
Al Whittle Theatre - Main, 8:00 p.m.

A slow restaurant's course is changed forever when a food critic with an insatiable appetite shows up and the restaurant's owners will stop at nothing to ensure he gets fed.

UK, 2016, 14 minutes



Cabbages, Potatoes & Other Demons

Saturday, October 28, Al Whittle Theatre - Studio, 8:30 p.m.

This is an honest and often humorous look at how farming in Eastern Europe has challenges. You've never seen so many cabbages and neither has the marketplace! How does a farmer make a living in the face of oversupply?

Romania, 2015, 52 minutes

Director Serban Georgescu

Distributor Deckert Distribution



Buttercup Squash Fries with Sage Aioli

**Saturday, October 28,
Al Whittle Theatre - Studio, 8:30 p.m.**

Nothing says autumnal meal more than a plate of homemade buttercup squash fries with sage aioli.

Canada, 2017, 3 minutes

Director Aube Giroux



Late Fall Mushroom Hunt with Brendon Smith

Sunday, October 29, Linden Avenue & Main Street, 1:00 p.m. - 3:00 p.m.

Join Nova Scotia über mycologist Brendan Smith on a two-hour walk through the local forest on the hunt for late fall mushrooms. And it doesn't stop there, as Brendon points out many other edible and toxic species along the way.

\$45.00 per guest

See bios on page 94



Back to Burgundy (Ce qui nous lie)

Sunday, October 29, Al Whittle Theatre - Main, 1:00 p.m.

Returning to his native Burgundy, the heir to a struggling winery looks to the past to reinvent the family business so that it can regain its former glory.

France, 2017, 114 minutes

Director Cédric Klapisch

Distributor MK2 Mile End



The Magical Mystery of Musigny

**Sunday, October 29,
Al Whittle Theatre - Main, 1:00 p.m.**

John has an enthusiasm for wine, especially for a particular Pinot Noir, and attempts to convince his wife of the power of wine at every turn.

USA, 2017, 3 minutes

Directors Emmett Goodman & John Meyer



42 GRAMS

Saturday, October 28, Al Whittle Theatre - Studio, 1:30 p.m.

Opening a high profile restaurant with Michelin star aspirations is never easy and is always hardest on the owners, even for Chicago's 42 Grams.

USA, 2016, 82 minutes
Director Jack Newell
Distributor Gunpowder & Sky Distribution



The Chef at the Palace

Saturday, October 28,
Al Whittle Theatre - Studio, 1:30 p.m.

Chef Maciej Nowicki is no ordinary chef. He digs deep into a culinary identity of Poland through research, reconstructs historical recipes, and ultimately, recreates long-forgotten dishes.

Poland, 2017, 6 minutes
Director Bartosz Dziamski

Sponsored by: Screen Michelin Canada





Ella Brennan: Commanding the Table

Sunday, October 29, Al Whittle Theatre - Main, 3:30 p.m.

Ella Brennan is a household name in the restaurant industry. Known today as the inspirational matriarch of the rambling Brennan family of New Orleans and the force of nature behind first Brennan's and then Commander's Palace, she is a commanding force in the history of American hospitality.

USA, 2016, 96 minutes

Director Leslie Iwerks

Distributor Cargo Film & Releasing



Croissant

**Sunday, October 29,
Al Whittle Theatre - Main, 3:30 p.m.**

The best way to start a new relationship is with breakfast in bed. Or is it?

Spain, 2016, 6 minutes

Director Marius Conrotto Diaz



Tongue Cutters

Sunday, October 29, Al Whittle Theatre - Studio, 4:00 p.m.

In this charming and whimsical coming of age story, nine-year-old Ylva dreams of following in her family's footsteps and earning money by working a season in the fisheries of northern Norway. There she meets 10-year-old Tobias, a highly skilled and ambitious cod tongue cutter who takes her under his wing and shows her the art. Over time, they discover they have much in common, and as Tobias' big dreams inspire Ylva, their bond grows. A beautiful friendship is formed while knee-deep in fish heads.

Norway, 2017, 80 minutes
Director Solveig Melkeraaen
Distributor Cat & Docs



Turf Salmon Smoke

**Sunday, October 29,
Al Whittle Theatre - Studio, 4:00 p.m.**

Irishman Declan McConnellogue uses 10,000-year-old turf (compressed dirt held together by roots over hundreds of years) to smoke salmon from a time gone by.

USA/Ireland, 2017, 8 minutes
Directors Daniel Klein & Mirra Fine



Ramen Heads

Sunday, October 29, Al Whittle Theatre - Main, 5:30 p.m.

Japan's reigning king of ramen, Osamu Tomita, takes us into his kitchen, where he shares recipes, trade secrets and flavour philosophies. A mouth-watering survey of culinary history, famous restaurants and specialty ingredients, *Ramen Heads* makes a compelling case for finding Japan's heart through its stomach.

Japan, 2016, 93 minutes

Director Koki Shigeno

Distributor Generation Eleven Pictures



Riceballs

**Sunday, October 29,
Al Whittle Theatre - Main, 5:30 p.m.**

Can a small lunchbox tradition break down the barriers between father and son and ultimately unite schoolyard bullies?

Australia, 2015, 11 minutes

Director Shingo Usami

Sponsored by: Screen Michelin Canada





The Trip to Spain

Sunday, October 29, Al Whittle Theatre - Main, 7:30 p.m.

Steve Coogan and Rob Brydon embark on another deliciously deadpan culinary road trip. This time they head to Spain to sample the best of the country's gastronomic offerings in between rounds of their hilariously off-the-cuff banter. Over plates of pintxos and paella, the pair exchange barbs and their patented celebrity impressions, as well as more serious reflections on what it means to settle into middle age.

UK/Spain, 2017, 115 minutes
Director Michael Winterbottom
Distributor Entertainment One



The Butcher Shop

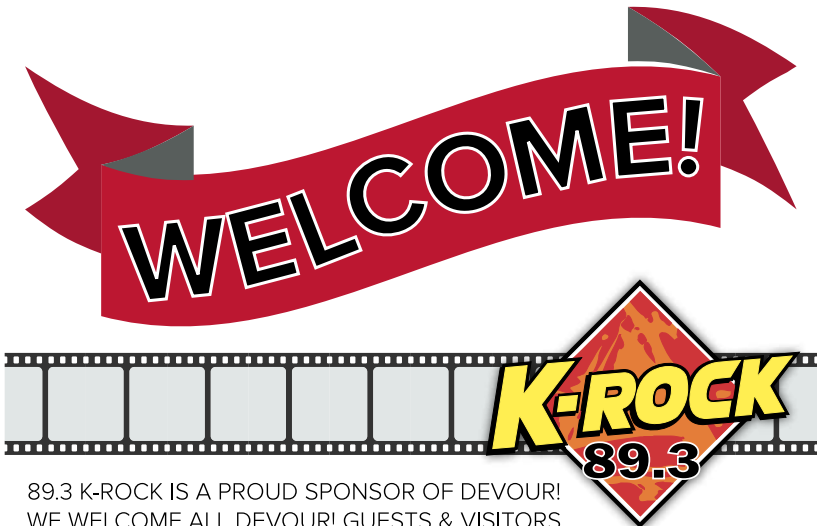
Sunday, October 29,
Al Whittle Theatre - Main, 7:30 p.m.

With many small businesses struggling to survive, this traditional family butcher shop with its own farm and abattoir has been in the trade since the 1600s. *Note: contains a real account of meat production that viewers may be sensitive to.*

USA/Ireland, 2017, 8 minutes
Directors Daniel Klein & Mirra Fine

Sponsored by: Michelin Canada





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DEVOUR!
THE FOOD FILM FEST



Jamie Baxter

Jamie is an Assistant Professor at Dalhousie University's Schulich School of Law, where he researches and teaches on land law and policy—

mainly the role of land rights in agricultural and food systems and in rural/urban development. He has been active in cultivating the new field of food law in Canada and much of his current work focuses on how communities can with engage law to support sustainable food systems. Jamie currently leads a research group that studies shared farmland governance and works to develop alternative models of farmland access and ownership. He holds degrees in economics and in law from McMaster University, the University of Toronto, and Yale, and has been a Canada-US Fulbright Scholar at the Appalachian Center, University of Kentucky. @FoodLawCanada



Jessica Best

Jessica Best trained in Culinary Arts at the Culinary Institute of Canada in Prince Edward Island. Originally from Newfoundland,

Jess cooked in professional kitchens throughout Eastern Canada for several years before discovering her passion for sourdough bread baking during her time at the renowned Raymonds Restaurant in St. John's. There she learned about the fascinating methods behind the art of naturally leavened breads, and has been obsessed with creating and exploring within the discipline ever since. In 2017, she opened Birdies Bread Co. in Dartmouth Nova Scotia. It is a natural continuation of that obsession, and her love of feeding people really good bread!



Patricia Bishop

Patricia Bishop cares deeply about the importance of agriculture in our lives. She and her husband Josh have been farming for 13

years. TapRoot Farms provides fresh and delicious fruit, vegetables, meat and eggs to dedicated customers each week, year round. The farm is now entering into organic grain production and is especially excited about growing barley for malting at the local malt house. TapRoot is also growing flax to make into linen yarn. Patricia hopes to be wearing and sharing clothes that have been grown, processed, weaved, designed and sewn in the Annapolis Valley of Nova Scotia. Patricia believes in the power of the local movement, a systems shift we need for community well-being. @TaprootFarms



Julian Bond

Born and trained in England, Julian Bond is executive chef and VP of the Pacific Institute of Culinary Arts, boasting 3,000+ alumni around

the globe. Industry accolades include Maître Rôtisseur du Bailliage du Canada, BBB's 2014 Torch Award for Marketplace Excellence and Where Vancouver Magazine's 18th Annual Editor's Choice - Where to Dine Award.

Chef Bond is a BC Restaurant Hall of Fame industry inductee and an inaugural recipient of Vancouver Magazine's annual restaurant Mentorship Award. He has been on the forefront for conservation and awareness initiatives, including Vancouver Aquarium's Ocean Wise Program and Chefs' Table Society of British Columbia. Chef Bond is an active promoter, educator and advocate for the betterment of our culinary industry. @picachef



Alain Bossé

Alain Bossé, known as the Kilted Chef, has travelled the world from kitchens to convention centres sharing his expertise and love for

buying and eating local ingredients. With his signature tartan kilt, proud Acadian heritage and undeniable flair for cooking, he has earned a reputation as Atlantic Canada's culinary ambassador.

Chef Alain has cooked for global dignitaries and has worked in kitchens and on event stages alongside top chefs from around the world. @KiltedChefAlain

Alain also runs a busy consulting business where he helps restaurateurs and producers. He has been a frequent guest instructor at culinary schools, educating students on the use of sustainable Atlantic Canadian seafood. Chef Alain is a frequent guest on radio and TV, a prolific recipe creator, food writer and cookbook author. He offers private group cooking lessons and culinary experiences at his farm in Nova Scotia.



Peter Burt

Born and trained in England, Julian Bond is executive chef and VP of the Pacific Institute of Culinary Arts, boasting 3,000+ alumni

around the globe. Industry accolades include Maître Rôtisseur du Bailliage du Canada, BBB's 2014 Torch Award for Marketplace Excellence and Where Vancouver Magazine's 18th Annual Editor's Choice - Where to Dine Award. @peterb666

Chef Bond is a BC Restaurant Hall of Fame industry inductee and an inaugural recipient of Vancouver Magazine's annual restaurant Mentorship Award. He has been on the forefront for conservation and awareness initiatives, including Vancouver Aquarium's Ocean Wise Program and Chefs' Table Society of British Columbia. Chef Bond is an active promoter, educator and advocate for the betterment of our culinary industry. @picachef



Johnathan Canning

Johnathan grew up in Sydney River, N.S., and at the age of 18 went to the Culinary Institute of Canada in Prince Edward Island.

He interned at the Keltic Lodge in the Highlands of Cape Breton where his interest for fish and shellfish was confirmed and grew into a love affair with seafood. Upon returning to P.E.I. to complete the culinary program Johnathan started to look for his next job, which landed him in New York. He spent the remaining of 2001 at the Sagamore Resort in Bolton Landing. From there Johnathan moved to Calgary to join the opening team of the acclaimed Catch restaurant, winning best new restaurant in Canada. Johnathan then took a job in Vancouver at the award-winning Lumiere restaurant under the leadership of executive chef Rob Feenie. After a year working in Vancouver Johnathan became executive chef of the Raw Bar at Hotel Arts in Calgary. He opened Hotel Arts group's next project, Olives restaurant, in Calgary. He was a culinary instructor at SAIT in Calgary before joining the team at NSCC Akerley campus.



Emma Cardarelli

After completing double major in English and Psychology from the University of King's College, Emma Cardarelli decided she

would like to try something different. She headed out west to try her hand at cooking in a professional kitchen at Lake O'Hara Lodge in Yoho National Park. This is where Emma determined that the life of a professional chef was for her. She returned to Montreal to attend cooking school at L'Institut de tourisme et hôtellerie du Québec where her teacher, Jean-Paul Grappe introduced her to Frederic Morin and David MacMillan, now of Joe Beef. After working with Fred and Dave for many years in a couple of different establishments, Globe and Liverpool House, Emma was ready to strike out on her own. She opened Nora Gray in September 2011 with business partners Ryan Gray and Lisa Mc Connell. After six years, Nora Gray is still going strong

and only getting busier. At the moment, Emma is looking forward to opening second restaurant with Ryan Gray and Marley Sniatowsky in November 2017. @noragraymtl



Lachlan Culjak

Born and raised in Halifax, Nova Scotia, Lachlan imagined a career in art or history, but after taking a summer kitchen job,

fell in love with the culinary arts. Upon graduating from culinary school, he moved to Toronto to further his knowledge and skills, in the best kitchens in Canada and beyond like Splendido, Nota Bene, Scarpetta Toronto, in the Thompson Hotel and Scarpetta Las Vegas in the Cosmopolitan.

In 2012 Lachlan travelled to Europe, staging at 2 michelin star Mayer's restaurant at Schloss Prielau in Zel Am Zee in Austria and Noma restaurant in Copenhagen, Denmark, there learning modern techniques as well as the fundamentals of foraging and fermentation. Following a stage at Corton in New York, under legendary chef Paul Liebrandt, he returned to Toronto to take the helm of Yours Truly restaurant in 2013. In late 2014, he joined a former colleague from Noma, Nurdin Topham, at restaurant Nur, in Hong Kong. As development chef, he helped the restaurant gain a michelin star. Now back in Nova Scotia, Lachlan aims to create a culinary group focused on Atlantic Canada's biodiversity and terroir, as well as the region's cooking traditions. @LachlanCuljak



Maxime Daigle

Maxime is a third generation oyster farmer; he grew up working on one of the first floating-tray oyster farms in Atlantic Canada. He now works

for Maison Beausoleil led by industry pioneer and father Maurice Daigle, who along with business partner Amédée Savoie developed the brand and marketing of cocktail-sized oysters on the world market. Maxime has occupied many roles on the farm over the years and contributes to getting oyster aquaculture better understood via his social media accounts (@maxbeausoleil) and public speaking.



Craig Flinn

Chef Craig Flinn is the chef/proprietor of Chives Canadian Bistro, 2 Doors Down, and 2DD Bar & Bites in

Halifax. His apprenticeship began when he worked with Chef Michael Smith at The Inn at Bay Fortune on Prince Edward Island. He then worked in Europe, Canada, and the U.S., most notably at the famous Savoy Hotel in London, England.

Craig opened Chives in 2001. Since then the restaurant has been a solid supporter of local food producers and has won numerous accolades, including being named among the Best New Restaurants in Canada in enRoute magazine and earning Best Cuisine in Nova Scotia from Taste of Nova Scotia. In 2013 Craig opened 2 Doors Down Food & Wine, a restaurant that quickly became one of the most popular restaurants in Halifax. He launched 2 Doors Down Bar & Bites two years later.

Craig launched his first cookbook, Fresh and Local, in 2008. Two more books in his "Fresh" series soon followed. A fourth book, Out of New Nova Scotia Kitchens, made the 2016 shortlist for best Cultural & Regional Canadian Cookbook at the Taste Canada National Cookbook Awards. @chefcraigflinn



Jenny Gammon

Jenny Gammon is Bishop's Cellar's marketing and events manager and CAPS-certified sommelier. Jenny's love of food,

wine and people has taken her around the world, including Spain, where she had no problem finding perfect food and wine pairings. Day to day, Jenny manages the Bishop's Cellar brand, community and marketing endeavours. She aims to find, craft and share incredible behind-the-scenes stories for every bottle on their shelves. @BishopsCellar



Ted Grant

Ted was born and raised in Halifax, the son of a "gourmet cook." Educated at Dalhousie University and the Stratford Chefs

School, he spent eight years working as a chef in Calgary, London, New York and Toronto. Returning to Halifax, he led the four diamond culinary team at The Prince George Hotel and Gio restaurant, in his role as executive chef. After teaching at the Culinary Institute of Canada in Charlottetown for three years, Ted joined the product development umbrella known as Canada's Smartest Kitchen. He became a leading expert in Atlantic Canadian seafood, leading missions to Asia, Europe and throughout North America. Ted's passion for Nova Scotia and education brought him home to complete his master of education degree in 2013 and

join the Nova Scotia Community College as manager of hospitality programming. In 2016, Ted left the college to join Trueleaf Plant Science and GoodLeaf Farms as chief product officer.



Mark Gray

Mark has been working in the culinary industry since the age of 16. He began his climb at the bottom, washing dishes at Il Mercato in

Bedford, N.S., under chefs Maurizio Bertossi and Martin Ruiz Salvador. After high school he moved to Canmore, Alta., where he became sous chef at The Drake Inn and worked under Chef Michael Lyon at The Wood Steakhouse & Grill.

After returning to his hometown of Halifax in 2009, Mark was briefly co-executive chef at The Hilton Garden Inn before working under Chef Graeme Ruppel at The Brooklyn Warehouse. He earned his Canadian Red Seal Certification and completed the culinary arts program at the Nova Scotia Community College. In 2011, he became head chef at The Brooklyn Warehouse.

The Nova Scotia Association for Chefs & Cooks named him Culinarian of the Year in 2014 and Chef of the Year in 2015. He won gold in the prestigious Gold Medal Plates regional competition, Halifax, in 2016 and placed fourth in the Canadian Culinary Championships in 2017.

Now 29, Mark is head chef of the new restaurant The Watch that Ends the Night, opening in King's Wharf in Dartmouth, N.S., in 2017. @mjamesgray



Mark Greenaway

Mark Greenaway of Restaurant Mark Greenaway in Edinburgh was the only chef in Scotland to be newly awarded 3 AA Rosettes

for Culinary Excellence in 2012. The restaurant has held its 3 AA Rosettes every year since 2013 and was named No. 13 in the U.K. by Square Meal in their 2016 list of the Top 100 restaurants.

Mark is an ambassador for Scotland Food and Drink and works closely with Seafood Scotland. He has made numerous appearances on television, including STV Edinburgh's The Fountainbridge Show and BBC One's Saturday Kitchen Live. He was a weekly columnist for the Edinburgh Evening News in 2014 and 2015 and now writes a regular column for heraldscotland.com's food and drink section. He launched his first cookbook,

Perceptions: Recipes from Restaurant Mark Greenaway, in 2016.

Mark has been an ambassador for the Prince's Trust, helping to train and support young people looking for a start in the hospitality industry. He has worked with Young Scot to bring school-leavers aged 16 to 18 into his kitchen for work experience. @markgreenaway



Kathryn Harding

Kathryn Harding is retail manager at Bishop's Cellar and CAPS-certified sommelier. When you step into the retail store, there is

a pretty good chance you'll find Kathryn creating amazing wine experiences for Bishop's Cellar customers. As retail manager, her day-to-day work includes providing wine education, developing pairings, and planning for the store's future. Chardonnay is Kathryn's grape of choice - at home and abroad! @BishopsCellar



Ali Hassan

Ali Hassan is a Canadian standup comedian, writer, actor and radio and television personality. CBC fans will recognize him as

the past lead panellist on George Stroumbouloupoulos Tonight, the recent host of the annual battle of the books, Canada Reads, and the weekly host of Laugh Out Loud.

He has starred in films like French Immersion, Breakaway and Goon. You can find him on television right now as a recurring character on FXX's Man Seeking Woman, PBS Kids' Odd Squad, the CTV/eOne series Cardinal and upcoming on the VICE series FUBAR.

As a standup comedian, he is a Canadian Comedy Awards nominee who has performed at the Just for Laughs Festival, JFL42, the Winnipeg Comedy Festival and the Amman Stand-Up Comedy Festival - the first festival of its kind to be held in the Middle East. Ali is touring his solo show, Muslim Interrupted, across Canada in 2017. @StandUpAli



Alex Haun

Chef Alex Haun is from St. Andrews by-the-Sea, a small seaside community in southwestern New Brunswick. He started his culinary

career at the age of 13 working at the Garden Café in Kingsbrae Garden. He took the culinary arts program at the Culinary Institute of Canada in Prince Edward Island after high school, later returning to complete the pastry arts program.

Chef Alex was an active member on Culinary Team Canada for one and a half years. He competed at the Nations Cup in Grand Rapids, Michigan, and the Culinary Olympics in Erfurt, Germany. He has 12 culinary gold medals, including five international wins.

In 2009, Chef Alex opened his first restaurant, Savour, in his hometown at the age of 22. In 2013, he became executive chef at Kingsbrae Garden. He operated the Garden Café and created a new restaurant, Savour in the Garden. He takes great pride to create all his menus using fresh and local ingredients, minding his environmental footprint by using items from his own garden and other local suppliers around New Brunswick. @ChefAlexHaun



Kirk Havercroft

Kirk Havercroft immigrated to Canada from the UK in 2007 to co-found the Sustainable Blue aquaculture facility in Nova

Scotia. As one of the four founding members, Kirk helped build the Sustainable Blue land based aquaculture pilot plant in Centre Burlington on the Minas Basin. Kirk is the current project CEO and has overseen the company's transition from a producer of niche European species to a producer of premium Atlantic salmon grown in a unique, world leading zero discharge facility. Kirk is responsible for strategic planning and market development and will be managing the "go to market" phase for Atlantic salmon in late 2017 and early 2018. In addition, Kirk has oversight responsibilities on the construction and integration of the new 300 tonne salmon grow out addition due to be commissioned in the Spring of 2018.



John Higgins

John Higgins is director of North America's best chef school at Toronto's George Brown College. He has cooked for the Queen at Buckingham

Palace and on the Royal Yacht Britannia, as well as for heads of state in Washington and celebrities around the world.

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 in the hotel industry was at the King Edward Hotel in Toronto.

Since arriving at GBC in 2002, John has steered the school through a massive expansion due to an explosive demand in enrolment. With his Scottish brogue, keen wit and passion for teaching, John is leading the way for the next generation of talented chefs. He has travelled the world, from India to Italy and Sao Paulo, promoting Canadian cuisine. He is also known for several Food Network appearances, including Top Chef Canada, Chopped Canada and At the Table with. @haggisracer



Matt Jones

Matt has been Beam Suntory Canada's Bourbon Whiskey Ambassador since 2010, representing the Jim Beam Family, Maker's Mark, Knob Creek, Basil Hayden's, Baker's and Booker's Small Batch Collection. Matt has been working within the beverage alcohol industry for 18 years as bartender, mixologist and consultant, so it's no surprise that Matt's passions include the culinary arts, cocktails and people. Known to many as the "Whisk(e)y Chef," Matt travels across Canada preaching the gospel of whisk(e)y and spreading his love of bourbon often with a cocktail and culinary approach. This, coupled with his love of travel and wealth of knowledge in the alcohol beverage industry, has made Matt the perfect bourbon specialist to travel coast to coast educating consumers and trade professionals on whisk(e)y. @Whisky_Chef

In 2016 Matt was officially highly commended by Whisky Magazine's Icons of Whisky as World Whisky Ambassador of the Year 2016 and won the Global American Whiskey Ambassador of the Year 2017. Matt was most recently featured on the cover of Whisky Magazine issue 138, a global publication.



Ron Kneabone

Ron is born and raised in Brantford, Ont. He found his passion when he started working in a restaurant at the age of 16. He graduated from

the Culinary Institute of Canada in 1988. He worked in Calgary for the winter Olympics before accepting an apprenticeship in France. After a two-year stint in Toronto, he returned to France, working primarily in the Alsace region for 10 years. He also spent time in Switzerland and Germany. @AlgonquinResort

Ron returned to Canada to work with chefs Michael and Anna Olson in Niagara-on-the-Lake. He was executive chef at the Fallsview Marriott in Niagara Falls and later joined the Algonquin Resort in St. Andrews-by-the-Sea, where his first customer was Prime Minister Justin Trudeau.

Ron has taken part in many competitions and galas, but says he gets more satisfaction from pleasing his guests.



Kevin Kossowan

Kevin Kossowan is an Edmonton based filmmaker spending most of his time telling stories in the world of food - agriculture, culinary, and wild food. Kevin's series 'From The Wild' is in season 4 of production, sharing his journey exploring the outdoors through a culinary lens - hunting, fishing, and foraging through all seasons in a wide array of ecoregions, ultimately seeking to put up a terroir-driven plate of wild food. Kevin's series has hosted the likes of Hank Shaw [wild food writer, Sacramento], Amanda Cohen [Dirt Candy, NYC], Blair Lebsack [RGE RD, Edmonton], Connie DeSousa and John Jackson [Charcut, Charbar Calgary], among many others. Kevin has also worked on the most recent iteration of Cook It Raw, this time in Norway, for a second round of adventures with founder Alessandro Porcelli. On deck is launching a series of food skills workshops called 'Food Workshop', with a view to enabling access to the best food around at lower than box store prices, by teaching fundamental food skills [butchery, gardening, charcuterie, cider making, etc.] to the at-home cook. @kevinkossowan



Renée Lavallée

Renée Lavallée was born and raised in Shawville, Que. She left home at an early age to attend George Brown College in Toronto. After

more than 20 crazy years in the business, including many stints in restaurants around the world, Renée now calls Nova Scotia home.

After a brief hiatus to raise her family, Renée jumped back into the ring to open The Canteen, an award-winning sandwich shop in downtown Dartmouth. After fewer than three busy years The Canteen opened up a brand new full-service restaurant and takeout shop called Little C only two blocks from its original location.

Renée has a long list of professional accolades and has been the spokesperson for a number of culinary brands

and organizations, including Taste of Nova Scotia, Select Nova Scotia, Community Food Centres Canada and Dairy Farmers of Canada.

Renée is an ardent supporter of local farmers, fishers and various other types of food producers. She can often be spotted at any number of local farmers' markets with her husband and business partner Doug, daughter Zoe and son Philippe in tow. @thecanteenns



Heman Lee

Born and raised in Scarborough, Ontario, Heman spent his early childhood and teens in his father's Chinese restaurant, Oriental

Kitchen. School became a big focus for him as he clocked up training—the Culinary Program at George Brown College, further specializing in the Italian Culinary program and finally back once more for a Bachelor of Applied Business, Hospitality Operations Management Degree. @elchinosnackbar

After his extended college stint, he hit the road travelling across the US with a notable 6-month stay in San Francisco working closely with his Aunt in her restaurants — her Uncle Yu brand in three locations — building a variety of concepts to bring back to Canada and open his own.

In 2014, he travelled to Halifax, Nova Scotia for two days with his partner and found what use to be Jane's on the Commons. They fell in love with the space, signed a lease, moved to Halifax and later that year opened Robie St. Station Diner, an all day breakfast restaurant with global flair. In July 2016, they opened El Chino Snack Bar in the space next door, a Chinese and Mexican late night snack bar—pulling from his family's recipes and tricks he learned from Mexican friends he made in San Francisco at Uncle Yu's.



Mike Lightfoot

A native of Wolfville, Nova Scotia, Mike is a seventh generation farmer who has been farming supply managed poultry for for

over 25 years. In 2009, Mike and his wife, Jocelyn, decided to diversify the family farm by planting wine grapes. Today, they own and operate Lightfoot & Wolfville Vineyards, managing 35 acres of organic and biodynamic wine grapes. A member of the Nova Scotia Wine Development Board, Mike is passionate about the growth of the local wine industry. Mike is also a proud father to four daughters. @lwines



Jason Lynch

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. @ChefJasonLynch

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.



Graham Mackenney

Graham can thank his dad for the introduction to whisky when he was in his early 20s as it quickly turned into a

passion. He is a founding member and past president of the Saint John Whisky Tasting Society. He has been a presenter, writer and judge for the Canadian Whisky Awards and more recently expanded his passion for spirits to the rum category as well. Graham travels regularly near and far to visit distilleries and increase his knowledge and experience.



Joshna Maharaj

Joshna Maharaj is a busy chef, activist and speaker with big ideas about good food! Joshna's strong social

justice and sustainability ethics are rooted in her time at The Stop, a community food centre where she built innovative and delicious community food programs.

Recently, Joshna has been working with institutions in Toronto building new models for institutional food procurement, production and service, proving that the institution is a viable tool for social change. Joshna has been an expert panellist on TVO's The Agenda with Steve Paikin and makes regular appearances on CBC Radio.

PARTICIPATING CHEFS & GUESTS

Joshna is a two-time TEDx speaker and recently made the shortlist of nominees for the inaugural Basque Culinary World Prize, which recognizes chefs who use gastronomy for social change. @joshnamaharaj



Joe Martin

Born and raised in Halifax, Nova Scotia; Martin has been surrounded by both Acadian and traditional Nova Scotian flavours.

A culinary school dropout, he started as apprentice under Graeme Ruppel (Stillwell, Brooklyn Warehouse) in 2013 and has worked his way up the ranks holding the Sous Chef position at Stillwell Barrington as well as the Headchef/BBQ pit boss at Stillwell Beergarden (Spring Garden) for the last two years. In the Fall of 2016, Martin travelled through New York and Montreal seizing the opportunity to “stage” (apprentice) under Dartmouth’s Daniel Burns at Luksus/TØRST (Brooklyn), Blanca (Carlo Mirarchi, Brooklyn), Roberta’s Pizza (Brooklyn), as well as Joe Beef (Montreal), Vin Papillion (Montreal) and Nora Gray (Montreal).

Martin is also half of the brain behind Cahoots! A Cooks Collective along with co-founder Brock Unger (Brooklyn Warehouse, 8th Apostle) which focuses on creating a platform for younger cooks and chefs in the city to challenge each other and work together with pop ups and menu takeovers.



Johanne McInnis

Johanne is a freelance spirits writer, whisky panellist and judge with more than 30 years of experience as a public speaker. Armed

with an educational background in distillation, she regularly travels the world and presents master classes in the U.K. and North America. Passionate, enthusiastic and entertaining, Johanne loves to share her stories and knowledge and help others on their own spirits discovery journey. @Whiskyllassie



Peter McKenna

Peter McKenna started his career in rural Ireland in the mid-1990s and went on to train in the kitchens of renowned chefs in

the Netherlands, London, Sydney, Dublin and Glasgow. He spent four years travelling the world as the personal chef of a Saudi sheik and two years on the yacht of a Russian oligarch.

Chef Peter opened The Gannet restaurant four years ago with business partner Ivan Stein to critical acclaim. They quickly gathered a reputation as one of Glasgow’s leading restaurants. Having a firm focus on seasonal Scottish produce with solid links to local artisan producers, farmers and gamekeepers has helped them pick up many accolades and awards, including AA Scottish Restaurant of the Year 2015-16, 3 AA Rosettes and a Michelin Bib Gourmand. @PeterTheGannet



Stephanie Ogilvie

Stephanie Ogilvie has been the head chef at Brooklyn Warehouse for the past three years. Originally from New Brunswick, Stephanie

started cooking at a young age with her grandmother and continued to pursue her passion by attending the Culinary Institute of Canada at the Holland College in PEI.

After graduating, she spent time honing her craft in Toronto and Australia at such restaurants as Canoe, George and Ultra Supper Club. Upon returning to Halifax, she accepted the sous chef role at Jane’s on the Common before arriving at Brooklyn Warehouse. The daily changing menu at Brooklyn Warehouse has given Stephanie the platform to explore and celebrate the abundance of local, sustainable fare in an elegant and imaginative way to represent Nova Scotian Cuisine.



Dennis Prescott

Six years ago, Dennis Prescott was a musician who didn’t know how to cook. After visiting the Nashville Public Library and cooking

through a few Jamie Oliver books, Dennis threw himself into not just creating delicious recipes but styling and photographing them in a way that will leave you drooling. Now, in just a few short years, Dennis has amassed a devoted following of more than 390,000 followers on Instagram, writes a weekly column for Food & Wine/FWx magazine, was included in the Globe and Mail’s prestigious Food 53 roundup, has appeared multiple times on network television in the U.S. and Canada, and has travelled the globe, cooking from New York to Nairobi. Prescott’s first cookbook, Eat Delicious, was released in April 2017. Dennis lives in Moncton, N.B., with his wife. @dennisfprescott



Bill Niven

Bill Niven began his film career in 1984 at Telefilm Canada with positions in Halifax, Vancouver, Toronto, Paris, London and Los Angeles.

In 1995, he produced the Gotham Awards in New York for the IFP. Later that year he taught at the Escuela de Tres Mundos film school in Cuba. In 1996 he joined Salter Street films (Now DHX) as VP Development. He opened his own production company, Idlewild Films, in 1999 and formed Northeast Films with Jay Dahl in 2009.

Niven is bilingual (English and French). Originally from Cape Breton, he is past-chair of the Nova Scotia Motion Picture Industry Association; a member of the CMPA; lifetime ex-officio member of the board of the Atlantic Film Festival; and served for three terms as vice-chair, Eastern Canada of the Academy of Canadian Cinema and Television.



Andrew Rand

Andrew Rand is the operations manager with the family business Randsland Farms. Since the mid 1980s, Randsland has special-

ized in supplying broccoli to the Atlantic region. In 2016 they launched a new line of bagged salads for the local market, using ingredients grown in their farm.



Antonio Rinaldo

Born and raised in Halifax, Tony grew up experiencing everything in the kitchen first hand in his father's restaurant, Salvatore's

New York Pizzeria. After graduating from the culinary management program at Georgian College in Barrie, Ont., Tony spent time cooking in Halifax (Rogi Orazio), Montréal (Nora Gray), Toronto (Parts & Labour), Jasper, New York, Las Vegas and Lyon (Le Potager des Halles) before returning home to open two businesses with his brother, Sam.

Inspired by a rich family history including a long line of culinary mavericks in Halifax, Buffalo, New York, Sicily and beyond, the brothers launched T Dogs, a gourmet hot dog cart on the streets of Halifax. Two short years later they opened their first official restaurant, Rinaldo's Italian American Specialties. The restaurant specializes in handmade sandwiches, pizzas and pastas just like the family used to make – everything from scratch using local ingredients.

A few months after opening, Rinaldo's was nominated in five categories for The Coast's Best of Halifax awards, nominated as New Business of the Year for the Halifax Chamber of Commerce's 2018 Halifax Business Awards and listed as one of 'New Restaurants Across Canada That are Worth Travelling For' in WestJet Magazine. @rinaldoshfx



Shane Robilliard

Born and raised on Vancouver Island, Shane's passion for food and beverage began right out of high school. As a student at

Vancouver Island University's culinary arts program he knew right away that this was going to be a life-long passion. Shane apprenticed under chef Vincent Stufano, who instilled in him the value of fresh and local food.

Shane spent the next 10 years with Fairmont hotels and resorts in Whistler, Vancouver and San Francisco. A desire to know all aspects of food and beverage led him to acquire his sommelier diploma. As the executive chef and food and beverage director at Fox Harb'r Resort in Nova Scotia, Shane has the unique opportunity to oversee all aspects of the food and beverage operation. @FoodMasterNS



Paul Rogalski

Paul Rogalski is renowned for his passion for exceptional cuisine created from homegrown and sustainable food. He is

co-creator and owner of Calgary's acclaimed Rouge Restaurant, as well as Bistro Rouge, a casual concept in Calgary's Signal Hill district. The accolades for Rouge include Best Overall, Where Magazine, 2017.

Chef Paul is the recipient of the University of Guelph Food Day Canada Good Food Innovation Award (2016) and was recognized by his alma mater, the Southern Alberta Institute of Technology, as a Distinguished Alumni (2014).

In 2011 Paul was awarded Foodservice and Hospitality magazine's Independent Restaurateur of the Year, named by Alberta Venture Magazine as one of Alberta's Most Influential People and recognized by Business in Calgary Magazine as one of the Twenty Business Leaders of Tomorrow.

During the 2010 Winter Olympics, Paul was part of the management team that oversaw food production at Athletes Village in Whistler. Paul received special recognition for "Leadership and Support of Organic and Sustainable Cuisine" from California's Monterey Bay Aquarium in 2009. @RougeCal



Martin Ruiz Salvador

Martin Ruiz Salvador was born and raised in Nova Scotia. He began his culinary career as a young dishwasher in

Halifax then worked his way across the country as a line cook. When he decided that cooking would be his life, he took Le Cordon Bleu program at the Scottsdale Culinary Institute in Arizona. In Europe he apprenticed at Dublin's Michelin-starred Commons Restaurant under Chef Aiden Byrne. He did back-to-back stints at Michelin 2 star Restaurant Lyon de Lyon with Chef Jean-Paul Lacombe and Caro de Lyon under the tutelage of Chef Frédéric Côte.

After returning to Canada, Martin and his wife Sylvie opened Fleur de Sel in Lunenburg in 2004. The next year the restaurant earned 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 in Lunenburg, cooked at James Beard House in New York, competed in the National Gold Medal plates competition in 2008, 2014 and 2016, represented Nova Scotia at The Canadian Chefs Congress and has held Four Diamonds with CAA since 2007.

Martin and Sylvie took a year sabbatical from Fleur de Sel to make time for the arrival of their son Oscar. They opened The Half Shell Oyster & Seafood in 2016 and relaunched Fleur de Sel in 2017. @FleurdeSel_NS



Nick Saul

Nick Saul is co-founder and president and CEO of Community Food Centres Canada. These centres are based on the idea that good food

is a powerful force for greater health, equity and social change. Nick is a recipient of the prestigious Jane Jacobs Prize, as well as the Queen's Jubilee Medal and has an honorary doctorate from Ryerson University. Born in Tanzania and raised in Canada, Nick studied at University of Toronto and Warwick University in the U.K. as a Commonwealth Scholar. His bestselling book, *The Stop: How the Fight for Good Food Transformed a Community and Inspired a Movement*, written with his wife, Andrea Curtis, was nominated for the Toronto Book Award and won several other awards. It is published in Canada, the U.S. and U.K. @njsaul



Adair Scott

An affinity for flavourful local fare has been ingrained in Chef Adair Scott from birth. Growing up on a small farm outside Prince

George, B.C., mingling with the feathered and bovine residents, Adair gained a deep respect and understanding for the origin of great ingredients. He left for Kelowna to pursue a culinary career at the age of 18. He worked under Paul Ceconi, the renowned Okanagan chef and eventual founder of Penticton's BRODO restaurant. After completing a one-year apprenticeship at Okanagan College and more formal training at Vancouver Community College, Adair worked his way up the culinary ranks at restaurants across the Okanagan, Victoria and travelled to Australia where he cooked at the well-known Stoke House in Melbourne.

After returning to B.C., Adair worked at the Lake Village Bakery in Osoyoos and fell in love with the region. As executive chef of the Watermark Beach Resort, he oversees catering for the resort's conference space and has taken the reins of The Restaurant at Watermark. With distinct influences from the Mediterranean, the restaurant focuses on fine regional wine pairings and tasty dishes. He also manages the outdoor barbecue kitchen featured on the resort's deck. @WatermarkResort



Jeff Senger

In 2010, Jeff Senger left his boring office job to own and operate a Provincially licensed slaughterhouse and meat processing facility

in Sangudo, Alberta. With over ten thousand hours invested learning the arts of humane slaughter, meat cutting, sausage making, marketing and small business management, Jeff became emotionally and physically scarred and exhausted.

On a quest to recuperate during his days off, Jeff joined his longtime friend and filmmaker Kevin Kossowan on regular poorly thought out adventures in a quest to search for the meaning of Wild Food in Alberta. The 'From the Wild' film series features Kevin, Jeff, and a host of interesting guests exploring wild harvested flora and fauna and is currently working on filming its fourth complete season. Battling the ethics and morality of a largely dysfunctional food system in an ignorant and compliant culture dominated by corporate consumerism keeps Jeff working to tell the stories that most people just don't want to hear.



David Smart

Dave Smart took a circuitous route to becoming a chef. He worked as an engineer and project manager while indulging his love

of cooking by making dishes for his friends. Eventually his skill as an amateur chef prompted those friends to suggest he take his cooking to another level.

Dave attended Le Cordon Bleu cooking school in Ottawa, graduating at the top of his class. He cooked in various restaurants in Ottawa before landing in the kitchen The Tempest in Wolfville. He eventually inked a deal to buy the restaurant and become its chef/owner, rebranding it Front and Central.

"I love the excellence, the precision, the technical aspects of cooking. I'm a traditionalist when it comes to cooking but I still have fun playing on the sidelines with avant-garde food styles and techniques."

Now with his wife Susan, Dave is opening a small farm-restaurant with a 12-seat dining room in their farmhouse at the base of the North Mountain in the beautiful Annapolis Valley, with the hope of sharing the best of what the region has to offer. @ChefDaveSmart



Brendon Smith

Hailing from Yarmouth originally, Brendon Smith studied environmental studies at Mount Allison University. This lead to

one of his first roles leading edible food walks at Trout Point Lodge, as well as supplying mushrooms to their prestigious restaurant. In the last few years, he has been mentoring and working with Fred Dardenne of fdwildfoods. Brendon is currently the Director of the Nova Scotia Mycological Society.



Michael Smith

Hailing from Yarmouth originally, Brendon Smith studied environmental studies at Mount Allison University. This lead to

one of his first roles leading edible food walks at Trout Point Lodge, as well as supplying mushrooms to their prestigious restaurant. In the last few years, he has been mentoring and working with Fred Dardenne of fdwildfoods. Brendon is currently the Director of the Nova Scotia Mycological Society. @ChefMichaelSmith



Chris Velden

Hailing from Frankfurt, Germany, Chris Velden has been cooking and teaching across Canada, the U.S. and Europe 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, N.S., Chris brings his love for local, honest food to each item on the menu. The Flying Apron is known for its use of 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, chair of Slow Meat NS and is a long-standing member of Ocean Wise. @FlyingApronCook



Jeff Van Horne and Matt Boyle

In 2016 Matthew Boyle and Jeffrey Van Horne found themselves in a rare situation. After spending 10 years

focused on the craft of bartending and hospitality they both had a desire to give more back to the industry that has given them so much. Clever Barkeep was founded on the desire to bring finely crafted cocktails to larger audiences, unique places and into your home. The Clever Barkeep is Atlantic Canada's first luxury beverage catering and comprehensive consulting service. It has always been the Clever Barkeep's strongest belief that in order to grow this industry, knowledge and education must be shared in hopes of inspiring people to create better cocktails and to provide warmer hospitality to anyone: friends, neighbours and guests. Their vision is to redefine the bartending industry as an accredited professional career

Thank You!

Celinda Amos	Craig Flinn	Wendy Jones	Trevor & Michelle	Claudia Seeber
Krista Armstrong	Margaret & David	Ginny Jones Duzak	Munroe	Anne Seuss
Erika Beatty	Fountain	Adrienne Kakoullis	Norman Nahas	Andrew Sheridan
Anton Behnke	Renée Fournier	Daniel Klein	Hana Nelson	Steve Shor
Chelsea Belyea	Randi Fox	Kevin Kossowan	Bill Niven	Av Singh
Patricia Bishop	Kerry Fraser	Roberta Kubik	Jeremy Novak	David Smart
Denise Bradbury	Jenny Gammon	Wil Lang	Josh Oulton	Gordon Stevens
Scott Brison	Samantha Geer	Charlotte Langley	Dale Palmeter	Anita Stewart
Meagan Brown	Fabian Geppert	Chris Larsen	Jacques Pépin	Hans Peter Stutz
Lorraine Bruce Helmky	Ted Grant	Jocelyne Lightfoot	Daniel Pilkington	Krista Sullivan
Margo-Riebe Butt	Mark Gray	Mike Lightfoot	Gordon Pinsent	Trevor Sutherland
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Bruce Ewert	Ingrid Jarrett	Gary Meyer	Joann Sampson	Stewart Young
Mirra Fine	Matt Jones	Bob Mills	Amy Savoury	

Film Index

24 Snow77	Crepes in Broth	Modified.....18
42 GRAMS.....88	(Crespelle in Brodo)58	Mr. Salty.....59
Atlantic18	Croissant89	Nests of Gold.....49
Back to Burgundy	The Dinner84	New Chefs on the Block83
(Ce qui nous lie)87	Dish32	The Ovens of Cappelouin73
Bacon & Greens32	Donair Dynasty.....82	Plastic China75
Bagels in the Blood.....66	Dreaming of Wine.....57	A Portrait of a Chef as a
Barbecue.....70	Ella Brennan:	Young Woman.....60
Bari32	Commanding the Table89	The Promise74
Beatriz at Dinner60	The Essence of a Country	The Rabbit Hunt50
Beyond the Break74	(Le goût d'un pays)71	Ramen Heads.....91
Beyond the Plate: Eric Wolfinger ...49	From Milpa to Mesa32	Riceballs91
Buffet79	Fruit (Fruta):32	Saffron - The Search for the
Burton and the Barn83	Grand Cru82	Red Gold49
The Butcher Shop.....92	Hand-cut.....69	Schumann's Bar Talks (Schumanns
Buttercup Squash Fries with Sage	The Hundred-Foot Journey16	Bargesprache).....69
Aioli.....85	In a Nutshell75	Somm State of Mind57
Cabbages, Potatoes & Other Demons...85	Jacques Pépin - The Art of Craft ...58	Strawberry Days
The Carvery84	James Beard: America's First Foodie ...79	(Jordgubbslandet)62
Caviar Dreams	Kill Day.....77	Straws.....18
50	The Land, The Sea81	Thank You for the Rain.....81
The Chef at the Palace.....88	Look & See: A Portrait of	Tongue Cutters90
A Chef's Moment61	Wendell Berry.....66	The Trip to Spain.....92
Coffee73	MacKinnon Brothers71	Tuna, Farofa & Spaghetti.....61
Cook it Raw.....70	The Magical Mystery of Musigny87	Turf Salmon Smoke90
Cranberry Orange Brioche Star18	The Migrant Kitchen - Chirmol.....62	Water & Power: A California Heist ..59

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