



DEVOUR!®

THE FOOD FILM FEST

WOLFVILLE • KENTVILLE • KINGS CO.

OCTOBER 23-28, 2018

DevourFest.com | [#EatItUp](https://twitter.com/EatItUp) | [f](https://www.facebook.com/DevourFest) [i](https://www.instagram.com/DevourFest)



DEVOUR!

Eat your vegetables!

SEA



WOLFVILLE





SCHEDULE

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Cheers Wolfville!

You continue to rollout the welcome
mat for visitors around the world.

Thank you to the filmmakers,
chefs, farmers, and volunteers
that make **DEVOUR! Food Film
Festival** a must-see experience
in our Province.





Devour! The Food Film Fest is a transformative food and film experience combining cinematic excellence with extraordinary gastronomic activities. The annual six-day festival hosts 100+ events, celebrated filmmakers and high-profile chefs from around the globe.

Devour! takes place in Wolfville, Kings County, the agricultural heartland of Nova Scotia. The region is home to a thriving wine

industry and hospitable community with a longstanding farm-to-table ethos.

Devour! aims to inspire people to think differently about food and create a deeper connection to it. The festival's finely curated program provides unforgettable original experiences, from cooking demos and interactive sessions with high-profile guests, to foraging adventures, film and photography workshops and more.

Devour! Board & Staff

Michael Howell, *Executive Director*

Lia Rinaldo, *Managing Director*

Devour! Board

Roma Dingwell - *Chair*

Gordon Whittaker - *Vice Chair*

John Swain - *Treasurer*

Bob Book

Lindsay Cameron-Wilson

Renée Fournier

Ted Grant

Darrell Johnston

Devour! Advisory Panel

Charles Bishop

Bob Blumer

Sheri Elwood

Gary Meyer

Bill Niven

Jason Priestley

Lucy Waverman

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! Corporate & VIP Relations*

Jill Delaney, *Volunteer Coordinator*

Warren Young, *Technical Coordinator - Theatres*

Terra Tailleir, *Program Editor*

Jason Mullen, *Transport Coordinator*

Megan Halliburton, *Print Traffic Coordinator*

Andrew Donovan, *Festival Photographer*

Crissie Brenton, *Festival Photographer*

Julé Malet-Veale, *Festival Photographer*

Dave Culligan, *Festival Videographer*

Gavin Hatheway, *Festival Videographer*

Chris Bauer, *Dr. Devour!*

Teresa Rooney, *Accountant*

Spectacle Group, *Creative Agency*

Holmes PR, *PR Agency*

Ticketpro Atlantic, *Festival Box Office*

*Building a
stronger economy
together*

*Ensemble, pour
une économie
plus forte*

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

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

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Atlantic Canada
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Agence de
promotion économique
du Canada atlantique

Canada

BOX OFFICE INFORMATION

HOURS OF MAIN BOX OFFICE

NEW!! Devour! Festival Lounge, Box Office & Retail Shop is now located in the Wilsons Home Heating Pavilion at Troy Restaurant, 12 Elm Avenue, Wolfville

Devour! Satellite Box Offices - Prior to main film & event programming in the lobby of the Al Whittle Theatre, 450 Main Street, Wolfville, and at the door of selected event locations

Tuesday, October 23	9:00AM-5:00PM
Wednesday, October 24	9:00AM-5:00PM - Opening Day*
Thursday, October 25	9:00AM-9:00PM
Friday, October 26	9:00AM-9:00PM
Saturday, October 27	9:00AM-9:00PM
Sunday, October 28	10:00AM-7:00PM

*Additional Opening Night Satellite Box Office Hours on Opening Night- October 24 Fountain Commons, Acadia University, 26 Crowell Drive **5:00PM-7:00PM (Public Doors 5:30PM)**.

FILMS

Regular Film	\$15
Seniors & Students	\$12
Scotiabank Big Picture School Program	\$5

WORKSHOPS

Regular Workshop	\$30
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For details on pricing for all individual **Dinners, Events, Parties, Lunches & Workshops**, please visit our website at www.devourfest.com/program.

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), Wilson's Pharmasave (100 Station Lane, Kentville) and Alderney Landing Theatre (2 Ochterloney Street, Dartmouth). Please note that Ticketpro outlets accept cash or debit only. For hours of operation, visit: www.devourfest.com.



**Now that you've had a taste,
come back for seconds.**

Imagine building your dream life, career,
or business here. To learn more about our
full menu of tempting options, contact us
at The Valley.



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the
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Slow Food Nova Scotia

Official Media Partner



CBC

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Wolfville & Regional Food Banks

Platinum Partners



Atlantic Canada
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Agency

Agence de
promotion économique
du Canada atlantique



NOVA SCOTIA

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Silver Partners



Bronze Partners - Official



Bronze Partners - Suppliers

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- Al Whittle Theatre
- L'Arche Homefires
- Annapolis Cider Company
- Barrelling Tide Distillery
- BFL CANADA Risk and Insurance Inc
- Bicycle Nova Scotia
- Bishop & Company Chartered Professional Accountants Inc
- Church Brewing Company
- The Clever Barkeep
- Commercial Tent
- Compass Distillery
- David Jones Associates
- FD Wild Foods
- George Brown College
- Grape Escapes Wine Tours
- Hardware Gallery
- International Culinary Center
- King of Donair
- Kings County Museum
- Kings Produce
- KWT Global
- Louisbourg Seafoods
- Mercator Vineyards
- Merit Travel
- Monarch Brokers Limited
- Noggins Farm Market
- Nova Scotia Community College
- Nova Scotian Crystal
- Pacific Institute of Culinary Arts
- Planters Ridge
- Pork NS
- Screen NS
- Sea-Hawks
- Sober Island Oysters
- Sophienwald
- Spa Springs
- Steinhart Distillery
- Sustainable Blue
- TapRoot Farms
- threesixfive media
- Ticketpro
- Troy Restaurant
- Uncommon Common Art
- Victoria's Inn
- Wayfarer's Ale Society
- We're Outside
- Wolfville & District Lion's Club
- Wolfville Farmers Market



Welcome - ACOA

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

Devour! The Food Film Fest celebrates the top tier of Nova Scotia's culinary tourism. A feast of sensory experiences, the festival builds and supports cultural exchange while creating export opportunities. Devour! entertains and educates through the lens of food, helping Canadians and visitors better appreciate and understand each other through the universal language of food.

L'honorable Navdeep Bains, ministre de l'Innovation, des Sciences et du Développement économique et ministre responsable de l'Agence de promotion économique du Canada atlantique

Le Devour! The Food Film Fest célèbre le nec plus ultra du tourisme culinaire en Nouvelle Écosse. Véritable fête d'expériences sensorielles, ce festival établit et appuie les échanges culturels tout en créant des occasions d'exportation. Le Devour! divertit et éduque dans l'optique de l'alimentation, aidant ainsi les gens du Canada et les visiteurs à mieux s'apprécier et se comprendre grâce au langage universel que constitue la nourriture.

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



Welcome - Nova Scotia Department of Communities, Culture & Heritage

Message from the Minister

On behalf of the Nova Scotia Department of Communities, Culture and Heritage, it is my pleasure to welcome you to the 2018 edition of Devour! The Food Film Fest.

Devour! offers a unique blend of cinema, food and wine culture and celebrates our province's rich heritage and diversity. It's no surprise that the festival has grown into a must-see and taste experience for Nova Scotians and visitors alike.

Investing in events such as Devour! is a vital part of Nova Scotia's Culture Action Plan, which supports 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 coordinators 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

On behalf of the Devour! Board of Directors, welcome to the 2018 edition of Devour! The Food Film Fest. Over the course of six days, Devour! will bring the culinary and film communities together to share food stories told through the lens of film.

Community: it's where we live, it's how we identify ourselves, it's what binds us, our ideals, goals and interests. One of the greatest joys of experiencing Devour! is this true spirit of community. The festival allows us to immerse ourselves into food and cultures we might not otherwise be exposed to; enabling a sense of wonder and discovery.

A heartfelt thank you to our supporters – government, corporate, community partners and donors. Thank you for your valued patronage.

And a special thank you to YOU our guests! If this is your first time, you're about to Devour! the best in food and film.

Kindly yours,

**Roma Dingwell, Chair of the Devour!
Board of Directors**

*Gordon Whittaker, John Swain, Bob Book,
Lindsay Cameron-Wilson, Renée Fournier,
Ted Grant, Darrell Johnston*



Devour! Organizers Michael & Lia

And so we find ourselves again in this special place...Autumn in one of the most beautiful parts of the world, the Annapolis Valley in Nova Scotia for our flagship event, the 8th Devour! The Food Film Fest. It's nothing short of humbling to get here – the culmination of a year of work and travel, connections made, some poignant losses and long overdue shifts in our industry – this is why we settled on our overall festival theme The Power of Food & Film to Transform.

We feel our guests and films truly embody this – our opening night guest curator, the Obama's White House Chef and friend, Sam Kass; our inspirational star of Charged: The Eduardo Garcia Story; musician and culinary entrepreneur, Questlove. Our regional theme is an homage to the great food city of Chicago and runs the full gamut from Michelin-starred Chefs to BBQ Aficionados.

Canada's future culinarians are well-represented from coast-to-coast; the Nova Scotia Community College, George Brown College (Toronto) and Pacific Institute of Culinary Arts (Vancouver). And we're thrilled to welcome students and faculty from the International Culinary Center in New York, our first international culinary school.

A heartfelt note of thanks to everyone who continues to work tirelessly and with great enthusiasm in support of our Devour! dreams—our staff, board, volunteers, sponsors, families, friends, festival alumni, satellite event hosts and our new festival patrons Anne Campbell and John Lindsay.

Michael & Lia



YOUR CULINARY JOURNEY STARTS HERE



TASTE OF NOVA SCOTIA OPENING GALA RECEPTION

WEDNESDAY, OCT 24, 2018 5:30PM - 8:30PM
FOUNTAIN COMMONS, ACADIA UNIVERSITY

TASTE OF NOVA SCOTIA AWARDS PRESENTATION

THURSDAY, OCT 25, 2018 2:00PM - 3:00PM
AL WHITTLE THEATRE MAIN ST., WOLFVILLE

PROUD PARTNER OF DEVOUR! THE FOOD FILM FEST

tasteofnovascotia.com

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Devour! Opening Gala Reception Presented by Taste of Nova Scotia

**Wednesday, Oct. 24, Fountain Commons,
Acadia University, 5:30 p.m. - 8:30 p.m.**



The eighth edition of Devour! kicks off in grand style with the Devour! Opening Gala Reception featuring 12 of Nova Scotia's finest chefs coming together to create a sensory exploration celebrating our local cuisine. Participating Nova Scotia chefs and restaurants include: Amanda Bezanson (The Henley House Pub & Restaurant), Virginia Fynes (The Union Street), Andy Hay (Andy's East Coast Kitchen), Jonathan Joseph (Argyler Lodge & Restaurant), Matthew Krizan (Mateus Bistro), Renée Lavallée (The Canteen), Dwayne Macleod (SHUCK Seafood + Raw Bar), Shane Robilliard (Fox Harb'r Resort), Martin Ruiz Salvador (The South Shore Fish Shack/Salt Shaker Deli), Chris Velden (The Flying Apron Inn & Cookery), Peter Welton (Chartwells at Acadia University) and featuring a collaboration between the Brooklyn Warehouse and Battery Park Beer Bar, Andrew Prince & Andrew Shannon. Guests on this special night will also be treated to beverages from The Good Cheer Trail featuring: Annapolis Cider Company, Barrelling Tide Distillery, Benjamin Bridge, Bulwark Cider, Compass Distillers, Garrison Brewing Company, Grand Pré Wines, Halifax Distilling Co., Ironworks Distillery, L'Acadie Vineyards, Petite Rivière Vineyards, Saltbox Brewing Company, Sober Island Brewing Company, St. Famille Wines, Steinhart Distillery, Still Fired Distilleries, Tangled Garden, Van Dyk's Wild Blueberry Juice & Wayfarers' Ale Society.

\$50 per guest, ticket includes food and beverages.

Sponsored by Taste of Nova Scotia





Devour! Opening Gala Film
Presented by CBC:
Jiro Dreams of Sushi
Curated by Chef Sam Kass

**Wednesday, Oct. 24, Al Whittle
Theatre, 8:00 p.m. - 10:30 p.m.**

We're thrilled to have celebrated Chef Sam Kass curate his favourite food film of all time, *Jiro Dreams of Sushi*.



Nova Scotia

The Perennial Plate spent one month filming the fishermen, farmers and foragers of Nova Scotia, and shares its favourite moments.

Canada, 2018, 3 minutes

Directors The Perennial Plate



Sam Kass

Sam Kass is the former White House chef and senior policy adviser for nutrition in the Obama administration. He was executive director of First Lady Michelle Obama's "Let's Move!" campaign and helped her create the first major vegetable garden at the White House since Eleanor Roosevelt's victory garden. Sam is the founder of TROVE, a strategy firm focusing on improving health and sustainability of food, and author of *Eat a Little Better: Great Flavor, Good Health, Better World*. He helped create the American Chef Corps, which is dedicated to promoting diplomacy through culinary initiatives. He is an MIT Media Lab fellow and a World Economic Forum Young Global Leader.

INFORMATION MORNING

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AND LOUISE
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WEEKDAYS 6AM

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Opening Gala: Jiro Dreams of Sushi

85-year-old Jiro Ono is considered by many to be the world's greatest sushi chef. He is the proprietor of Sukiyabashi Jiro, a 10-seat, sushi-only restaurant inauspiciously located in a Tokyo subway station. Despite its humble appearances, it is the first restaurant of its kind to be awarded a prestigious three-star Michelin Guide rating, and sushi lovers from around the globe make repeated pilgrimage, calling months in advance and shelling out top dollar for a coveted seat at Jiro's sushi bar. A thoughtful and elegant meditation on work, family, and the art of perfection, chronicling Jiro's life as both an unparalleled success in the culinary world and as a loving yet complicated father.

USA, 2011, 81 minutes

Director David Gelb

Distributor eOne Entertainment

\$25 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 about how youth can impact change in food. The winner will receive a \$500 prize from Nourish Nova Scotia to support a healthy eating program or initiative in their school/community, as well as \$500 in equipment from CBC.

The Exclusive Devour! Opening Gala Post-Party



Wednesday, Oct. 24, Devour! Festival Lounge & Box Office in the Wilsons Home Heating Pavilion, 12 Elm Avenue, 9:00 p.m. - 1:00 a.m.

Special guests, delegates and sponsors of the eighth edition of Devour! The Food Film Fest will schmooze under the tent of our expanded Festival Lounge. Come celebrate and raise a glass of one of our Devour! signature cocktails and chow down on authentic Nova Scotian fare – from fresh oysters to donairs.

Admittance with Badge or Festival Ticket

Sponsored by Mer et Soleil, L'Acadie Vineyards, Annapolis Brewing Co., Sober Island Oysters & King of Donair





Devour! Youth Programming Partner

Nourish Food & Film Challenge

Scotiabank Big Picture Program

Our goal is to support the nutritional well being of children & youth.
Good food = Good thinking!

School Healthy Eating Program

Nourishing students to prepare them for their learning day.



Nourish Your Roots

Connecting local farms with schools for the purpose of fundraising.



School Food Gardens

Supporting schools to teach children to plant, grow, harvest and prepare fresh, healthy food.



Help us grow!

nourishns.ca/donate

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 while seeing important films related to health and community.

\$5 per guest



Tuesday, October 23, Al Whittle Theatre - Main, 10:00 a.m.

Wednesday, October 24, Al Whittle Theatre - Main, 1:00 p.m.

From Seed to Seed

This charming film chronicles several years in the life of a family farm, through thick and thin, delving into conventional versus organic farming in the most open and honest way.

Canada, 2017, 87 minutes

Director Katharina Stieffenhofer

Distributor Katharina Stieffenhofer



The Common Chameleon

In a world where a single chameleon has no natural enemies, this creature is destined to hunt for prey.

Germany, 2017, 4 minutes

Director Tomer Eshed



Tuesday, October 23,
Al Whittle Theatre - Main, 1:00 p.m.

All the Time in the World

A family of five leaves the comforts of home to live remotely in the Yukon wilderness during the long northern winter and amidst the surprises that the rawness of nature provides.

Canada, 2016, 52 minutes

Director Suzanne Crocker

Distributor Driftwood Productions



What If Wes Anderson Made S'mores?

Recipe videos in the style of famous directors. S'mores fit for *The Royal Tenenbaums*.

USA, 2017, 1 minute

Director David Ma



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

The Superfood Chain

Every year, we are introduced to a new "superfood" that boasts extraordinary nutritional features. This film explores the facts and myths behind superfoods, and reveals the ripple effect on farming and fishing families around the world.

Canada, 2018, 70 minutes | Director Ann Shin | Distributor Fathom Film Group



Conad Compilation

Food coming at you literally from every direction.

Italy, 2018, 2 minutes

Director Stef Viaene

Sponsored by Nourish NS, Scotiabank





Naturally Cultivated: Nova Scotia Terroir, Sparkling and Icewines w/Kim Cyr & Amy Savoury

**Wednesday, Oct. 24, Le Caveau Restaurant, Grand Pré Winery,
1:00 p.m. - 2:30 p.m.**

Our Nova Scotia terroir is perfect for producing world-class sparkling wines similar to those in northern France and Champagne. Canada is also responsible for 80 per cent of the global production of icewine. Celebrate and taste these two wonderful styles.

\$45 per guest, includes light food & drink pairings

Sponsored by Sophienwald & Grand Pré Winery

Sophienwald

Grand Pré


Wolfville:
 - MOST -
INSTAGRAMMED
 MEALS
per capita




**Wolfville Business
Development Corp.**

#Doitinwolfville





**CONGRATULATIONS
ON YOUR 8TH YEAR OF
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FILM TO NOVA SCOTIA.**



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Scotiabank is proud to sponsor
Devour! The Food Film Fest and pleased
to be a part of your community.

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You're richer
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DEVOUR! THE BOUNTY OF KINGS COUNTY EXPERIENTIAL TASTING TOURS



The Bubbles Bus

**Wednesday, Oct. 24, to Sunday, Oct. 28,
Bus leaves from Linden @ Main Street, Daily trips 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 – Benjamin Bridge and L'Acadie Vineyards.

\$45 per guest, Round trip: 2 hours.

Sponsored by Benjamin Bridge, L'Acadie Vineyards, Municipality of the County of Kings & 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 7 p.m. and 11 p.m. each evening. Limited seats available. For more info and to book, visit at www.devourfest.com/program.



Wednesday, Oct. 24, through Sunday, Oct. 28

\$20 per guest

Brought to you by Grape Escapes Wine Tours





Where the fork in the road takes you...



acadiau.ca



Make
Every Occasion
Special with

www.ckfinc.com



The Everything Apple Express

**Friday, Oct. 26, & Saturday, Oct. 27, Bus leaves from Linden @ Main Street,
Daily trips at 1:00 p.m. & 3:00 p.m.**

In the agricultural heartland of Nova Scotia, the apple is a most diverse offering and we'll show you just how much with a guided cider tasting at the Annapolis Cider Company and a tour through the orchard, market and facilities at Noggins Corner Farm Market.

\$45 per guest, Round trip: 2 hours

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



ANNAPOLIS
CIDER COMPANY

MAIN STREET, WOLFVILLE

OPEN DAILY
10AM TO 7PM

TOURS AND TASTINGS

DRINKANNAPOLIS.CA



ACCOMPLICECONTENT.CA



The Good Cheer Express: Starr's Point Loop Edition

**Friday, Oct. 26, & Saturday, Oct. 27, Bus leaves from Linden @ Main Street,
Daily trips at 11:00 a.m., 1:00 p.m. & 3:00 p.m.**

As part of the Good Cheer Trail, this spirited tour features stops with sips and tiny bites at Planters Ridge Winery, Wayfarers' Ale Society and Barrelling Tide Distillery.

\$45 per guest, Round trip: 2 hours

Sponsored by: Wayfarers' Ale Society, Planters Ridge Winery, Barrelling Tide Distillery,

Municipality of the County of Kings & Grape Escapes Wine Tours



www.valleycreditunion.com



DEVOUR!
THE FOOD FILM FEST



Beyond Terroir

Saturday, Oct. 27, Benjamin Bridge Winery, 11:00 a.m. - 1:00 p.m.

In search of the deepest roots of the Gaspereau Valley, Benjamin Bridge invites guests to its vineyards to learn about the pre-European history of the area and experience Mi'kmaq food traditions. In partnership with Glooscap First Nation, food and wine pairing stations will feature the culinary collaborations of Mi'kmaq community members and Devour! chefs.

\$85 per guest, includes food & drink pairings

Sponsored by Benjamin Bridge, Municipality of the County of Kings

BB
BENJAMIN BRIDGE



COME DEVOUR!
BENJAMIN BRIDGE
TASTINGS 10 AM to 5 PM
3 WINES • \$12 PER PERSON



benjaminbridge.com

1966 White Rock Rd Gaspereau Valley

1.902.542.1560



Foraging Experience with Frédéric Dardenne

Sunday, Oct. 28, Bus leaves from Linden @ Main Street, 1:00 p.m. - 3:00 p.m.

Join master forager Frédéric Dardenne of FD Wild Foods on a two hour walk through the local forest in search of late fall wild foods. Fred has been supplying some of the best chefs and restaurants worldwide with the bounty of foraged treasures from Nova Scotia year-round.

\$30 per guest, includes transportation

Sponsored by Municipality of the County of Kings



The Annapolis Valley ...Simply Extraordinary

We hope you enjoy your time in the Annapolis Valley this weekend.
Be sure to find some time to explore our many nature trails, tour our world-renowned wineries, visit one of our local historic sites or go for a lobster supper along the Fundy shore...



www.valleytourism.ca



WELCOME TO

the

MUNICIPALITY OF THE COUNTY OF KINGS



Land of Orchards, Vineyards & Tides



Devour! Kentville: Sip & Savour

Tuesday, Oct. 23, Calkin Building, Kentville, 6:00 p.m. - 9:00 p.m.

Devour! is spreading its wings into Kings County with this special pre-festival celebration in Kentville. Guests will be treated to delectable bites and delicious drinks from area businesses in this graze-around reception in three parts of the town's iconic Calkin building – Hills Grills, the Kentville Market and the new Hardware Gallery. Guests will be guided through each room and businesses will collectively draw their inspiration from a short film from this year's program in each space.

\$20 per guest in support of Nourish Nova Scotia, ticket includes food and beverages.

Sponsored by Town of Kentville, Kentville Business Community & Valley Regional Enterprise Network



Kentville Business COMMUNITY





Taste of Nova Scotia Awards

Thursday, Oct. 25, Al Whittle Theatre, 2:00 p.m. - 3:00 p.m.

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 Devour! Festival Lounge from 3:00 p.m. - 5:00 p.m.**

Free admission.

Sponsored by Taste of Nova Scotia



**CHEFS
WITH
FINESSE
CHOOSE
PROPANE**



WILSONS
PROPANE

wilsonshh.ca



Devour! Street Food Party

Thursday, Oct. 25, Robie Tufts Park, 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 county. Come with your family, friends or even sneak out on your own for an al fresco snack between movies.

Free admission. Sponsored by Wolfville Business Development Community, Wilsons Home Heating



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

Welcome to Wolfville

For more information about what to do in and
around Wolfville, stop into our Visitor Information
Centre at 11 Willow Avenue or contact:
tourism@wolfville.ca; 902-542-7000

#doitinwolfville

www.wolfville.ca



Industry Happy Hours x 3

Thursday, Oct. 25, through Saturday, Oct. 27, Devour! Festival Lounge & Box Office in the Wilsons Home Heating Pavilion, 5:30 p.m. - 7:30 p.m. daily

Join us in our most hospitable of hours at the Devour! Festival Lounge over three days of the festival. Raise a glass and mingle with an interesting crew night after night.

Admittance with a festival badge or ticket. Restricted to 19 years of age or older.

Sponsored by Mer et Soleil, L'Acadie Vineyards, Annapolis Brewing



The Devour! Festival Lounge & Box Office in the Wilsons Home Heating Pavilion

Daily Programming from Thursday, Oct. 25, to Sunday, Oct. 28
Devour! Festival Lounge & Box Office in the Wilsons Home Heating Pavilion

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, culinary demos and parties. New this year, the tent will house our Main Festival Box Office and Retail Shop.

Admittance with badge or festival ticket.

Sponsored by Wilsons Home Heating, Windsor Home Furniture, Bosch Canada & Ticketpro





CELEBRITY CHEF DINNER

Based on the film *André - The Voice of Wine*

Thursday, Oct. 25, Wolfville Farmers' Market, 7:30 p.m. - 10:00 p.m.

\$150 per guest. Your ticket includes wine pairings, taxes and a ticket to the **After Party - The Deep Dish - A Party for Chicago**.

This five-course dinner is inspired by the film *André - The Voice of Wine* and will be prepared by chefs:



Michael Blackie,
NEXT, Ottawa



Peter Dewar,
Nova Scotia Community
College & Canadian Culinary
Olympic Team, Kentville



Ryan Keough,
Spuntino Wine Bar &
Italian Tapas, New York



Brandon Olsen,
La Banane, Toronto



Christopher Pyne,
Founders House Dining &
Drinks, Annapolis Royal



Louis Bouchard Trudeau,
Bouchon du Pied bleu,
Québec City

The Deep Dish - A Party for Chicago

**Thursday, Oct. 25,
Devour! Festival Lounge &
Box Office in the Wilsons
Home Heating Pavilion,
9:00 p.m. - 1:00 a.m.**

This year's regional theme of Chicago, where Devour! founder and executive director Michael Howell got his start in the culinary world, is certainly reason to celebrate one of America's great food cities. There may even be a little deep dish pizza action.

Admittance with a festival badge or ticket.

1 drink ticket. Cash bar. Restricted to 19 years of age or older.

Sponsored by Mer et Soleil,
L'Acadie Vineyards, Annapolis Brewing

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Mark



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CELEBRITY CHEF DINNER

Based on the Spotlight Gala

Charged: The Eduardo Garcia Story

Friday, Oct. 26, Wolfville Farmers' Market, 7:30 p.m. - 10:00 p.m.

\$150 per guest. Your ticket includes wine pairings, taxes and a ticket to the Devour! Spotlight Gala Party.

This five-course dinner is inspired by the Spotlight Gala film
Charged: The Eduardo Garcia Story and will be prepared by chefs:



Eduardo Garcia,
Charged: The Eduardo Garcia Story, Montana



John Higgins & Glenn White,
George Brown College,
Toronto



Charlotte Langley,
Scout Canning, Toronto



Blair Lebsack,
RGE RD, Edmonton



Martin Ruiz Salvador,
Fleur de Sel, Lunenburg



Annaleisa Scigliano,
Nova Scotia Community
College, Kentville



Devour! Spotlight Gala Party

Friday, Oct. 26, Devour! Festival Lounge & Box Office in the Wilsons Home Heating Pavilion, 9:00 p.m. - 1:00 a.m.

When we set out with this year's festival theme, the Power of Food & Film to Transform, we had no idea of the amazing people and films we'd come across including tonight's spotlight gala, *Charged: The Eduardo Garcia Story*. Drink, dance and mingle with new and old festival friends alike until the wee hours!

\$25 per guest, includes 2 drink tickets & music by **The House of Wax**.

Sponsored by Mer et Soleil, L'Acadie Vineyards, Annapolis Brewing

The House of Wax presents gems from the collection. Our operatives take great pride in bringing you only the finest cuts of soul, rare groove and rocksteady

Maker's
Mark

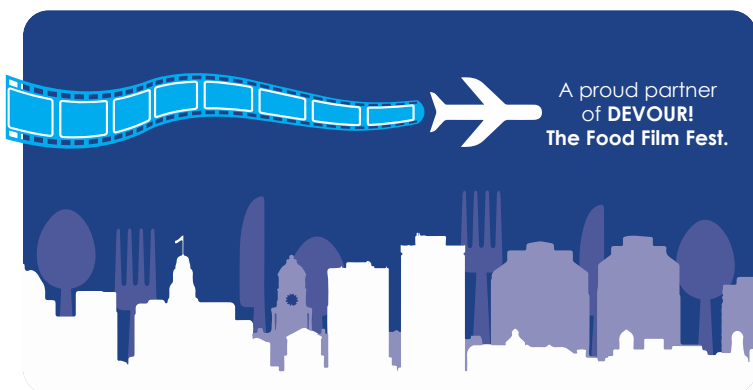


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CELEBRITY CHEF FILM DINNER

The Devour! Road Show

Saturday, Oct. 27, Lightfoot & Wolfville Winery, 7:00 p.m. - 10:00 p.m.

\$200 per guest. Your ticket includes wine pairings, taxes and a ticket to the Devour! Cocktail Pop-up Party.

Each chef-created dish in this five-course dinner is inspired by a corresponding short film screened right in the **Barrel Cellar** with the diners:



Marc Bauer,
International Culinary
Center, New York



Darren Clay,
Pacific Institute of Culinary
Arts, Vancouver



Geoffrey Hopgood,
Lightfoot & Wolfville Winery



Jean Joho,
Everest, Chicago



Paul Virant,
Vie Restaurant, Chicago

The Devour! Road Show: Film Program



Lightfoot & Wolfville

A family reclaims its once lost land and makes biodynamic wine with the pull of the world's largest tide cycle.

Canada, 2018, 5 minutes
Directors The Perennial Plate



Pulled Strings

A father teaches his daughter the ancient art of hand-pulled noodles, and in a musical montage, strands of the noodles blend with the strings of the instruments.

Canada, 2018, 6 minutes
Director Vicki Chau



How Mr & Mrs Gock saved the Kumara

When New Zealand gave two Chinese refugees citizenship in the 1940s they found an unlikely way to return the gift.

New Zealand, 2016, 4 minutes
Director Felicity Morgan-Rhind



From the Wild: Devour! Edition

Several filmmakers and chefs head into the wilds of Nova Scotia to hunt, forage, fish and film a meal together.

Canada, 2018, 3 minutes
Director Kevin Kossowan



What If Michael Bay Made Waffles?

Recipe videos in the style of famous directors. Waffles meet the end of the world, *Armageddon*-style.

USA, 2017, 1 minute
Director David Ma



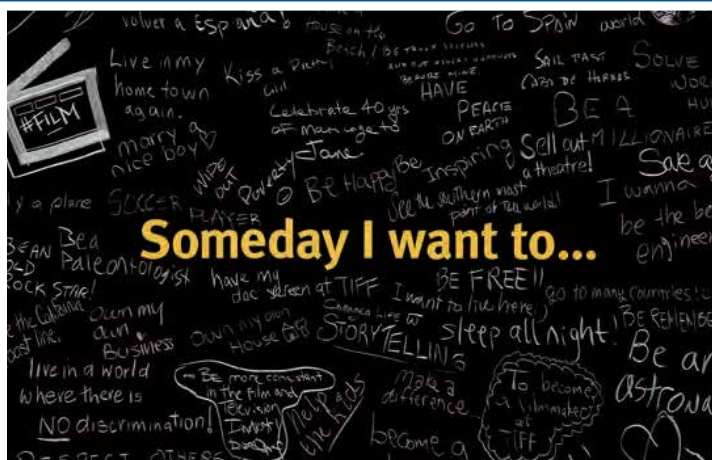
Devour! Cocktail Pop-up Party

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

They're back! For the sixth year running, super talented Devour! mixologists Jeff Van Horne and Matt Boyle from The Clever Barkeep will serve up our Devour! Signature cocktails in the heated tent at Lightfoot & Wolfville Winery. Your ticket includes two cocktail samples and music by the Mark Riley Project.

Admittance with a festival badge or ticket. 1 drink ticket. Cash bar. Restricted to 19 years of age or older.

Sponsored by Mer et Soleil, Lightfoot & Wolfville, Annapolis Brewing, Sober Island Oysters



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Devour! Chowder Smackdown

**Friday, Oct. 26, Wolfville &
District Lions Club,
4:30 p.m. - 6:30 p.m.**

Who will be crowned the chowder champion in 2018? 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 favourite.

\$20 per guest, includes all the chowder you can eat

Sponsored by Afashionado & Sustainable Blue



First Annual Devour! Down Home Lobster Supper with Chef Alain Bossé

Saturday, Oct. 27, Lightfoot & Wolfville Winery, 7:30 p.m. - 9:00 p.m.

For the first time ever at Devour!, and by popular demand, we're introducing a classic lobster dinner into this year's program. Under the beautiful tent at Lightfoot & Wolfville Winery, Chef Alain Bossé will host an unforgettable and truly Atlantic Canadian experience with our favourite crustacean.

\$65 per guest, your ticket includes one lobster dinner with sides, dessert, access to a cash bar during dinner and a ticket to **Devour! Cocktail Pop-up Party**.

Sponsored by Taste of Nova Scotia, Louisbourg Seafoods & Lightfoot & Wolfville Winery





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Devour! The Grills

Saturday, Oct. 27, Wolfville Farmers' Market, 9:00 a.m. - 1:00 p.m.

Our celebrity BBQ aficionado, Meathead Goldwyn, will grill delectable dishes in the midst of a busy Saturday morning at the Wolfville Farmers' Market. Snack and wander through one of Atlantic Canada's true market gems.

Free admission with food for purchase.

Sponsored by Wolfville Farmers' Market





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TUESDAY 23

SP

SCHOOL PROGRAM

F

FILM

S

SPECIAL EVENT

T

TOUR

W

WORKSHOP

	Al Whittle Theatre-Main	Calkin Building
10 - 12	SP The Scotiabank Big Picture Program: <i>From Seed to Seed w/The Common Chameleon</i>	
1 - 2:30	SP The Scotiabank Big Picture Program: <i>All the Time in the World w/What If Wes Anderson Made S'mores?</i>	
6		S Devour! Kentville: Sip & Savour
9		

WEDNESDAY 24

	Al Whittle Theatre-Main	Le Caveau Restaurant	Linden @ Main St	Fountain Commons	Festival Lounge & Box Office
10AM	SP The Scotiabank Big Picture Program: <i>The Superfood Chain w/Conad Compilation</i>				
11					
12PM					
1	SP The Scotiabank Big Picture Program: <i>From Seed to Seed w/The Common Chameleon</i>	W Naturally Cultivated: Nova Scotia Terroir, Sparkling and Icewines			
2					
3			T The Bubbles Bus		
4					
5				S Devour! Opening Gala Reception	
6					
7					
8	F Devour! Opening Gala Film: <i>Jiro Dreams of Sushi</i> curated by Sam Kass (w/short film <i>Nova Scotia</i>)				S The Exclusive Devour! Opening Gala Post-Party
9					
10					
11					
12					
1AM					

THURSDAY 25

F FILM S SPECIAL EVENT T TOUR W WORKSHOP

	Al Whittle Theatre-Main	Linden @ Main St	Festival Lounge & Box Office	Wolfville Farmers Market	Church Brewing Company	Robie Tufts Park
9AM						
10	F <i>ULAM: Main Dish w/A Rising Tide</i>	W	W Love Your Knives w/Master Sharpener Peter Nowlan			
11	F		W From First Chop to Final Cut w/ Dave Culligan & Andy Hay	W Culinary Workshop with Chef Paul Virant		
12PM	<i>Our Blood is Wine w/Lightfoot & Wolfville</i>	From the Wild Filmmaking Intensive w/ Kevin Kossowan & Chef Blair Lebsack				
1			W Wild Wines w/ Jenny Gammon			
2	S Taste of Nova Scotia Awards Program			W Culinary Workshop w/Chef Michael Blackie		
3	F	T The Bubbles Bus	S Taste of Nova Scotia Awards Reception			
4	<i>Constructing Albert w/Style Points</i>			W It's Five O'Clock Somewhere: Cocktails Workshop with The Clever Barkeep & Mixxit Canada	S	
5	F		S			Devour! Street Food Party
6	<i>André - The Voice of Wine w/Corky</i>		Happy Hour at the Festival Lounge			
7				S		
8	F <i>Soufra w/America: The Ice Cream Truck</i>			Celebrity Chef Dinner based on the film <i>André - The Voice of Wine</i>		
9			S			
10			The Deep Dish - A Party for Chicago			
11						
12						
1AM						

FRIDAY 26		F FILM	S SPECIAL EVENT	T TOUR	W WORKSHOP			
	Al Whittle Theatre-Main	Al Whittle Theatre-Studio	Linden @ Main St	Homefires	Festival Lounge & Box Office	Troy Restaurant	Wolfville Farmers Market	Wolfville & District Lion's Club
9AM								
10	F The BBQ w/ The Foolish Side of Food			W				
11			T The Good Cheer Express	Cooking Master Classes for Youth	W Intro to Filmmaking w/Scott Simpson		W Culinary Workshop w/Chef Brandon Olsen	
12PM	F					W BBQ & Bourbon: Workshop & Lunch w/Meathead Goldwyn & Bill Pratt		
1	A Fine Line w/Gefilte		T The Everything Apple Express / The Good Cheer Express					
2					W Taste of Tuscany w/ Kathryn Harding		W Culinary Workshop w/ Chef Louis Bouchard Trudeau	
3	F World Premiere: Six Primrose w/On the Shores of This Bay		T Everything Apple Express / Good Cheer Express / Bubbles Bus					
4					W Culinary Workshop w/ Chef Marc Bauer			S Devour! Chowder Smackdown
5	F Spotlight Gala: Charged: The Eduardo Garcia Story w/What if Quentin Tarantino Made Spaghetti...	F The Silver Branch w/ The Birth of Bread			S Happy Hour at the Festival Lounge: Six Primrose Reception			
6								
7							S Celebrity Chef Dinner based on the Spotlight Gala Charged: The Eduardo Garcia Story	
8	F There is No Place Like Home w/ Is You Is My Baby	F Knife Skills w/A Butcher's Heart & Tungrus						
9					S			
10					Devour! Spotlight Gala Party			
11								
12								
1AM								

SATURDAY 27

F FILM

S SPECIAL EVENT

T TOUR

W WORKSHOP

	Al Whittle Theatre-Main	Al Whittle Theatre-Studio	Linden @ Main St	Benjamin Bridge Winery	Le Caveau Restaurant	Lightfoot & Wolfville Winery	Wolfville Farmers Market	Festival Lounge & Box Office	Robie Tufts Park
9AM							S		S
10							Devour! The Grills w/ Meathead Goldwyn		The Mayors' Bike Ride for Devour!
11	F <i>Scotch: A Golden Dream w/ Make Love: Bar Ape</i>		T The Good Cheer Express	S Beyond Terroir	W Whisky Lunch w/ The Whisky Lassie & Chef Mark Gray		W Culinary Workshop w/Chef Charlotte Langley		
12PM									
1	F The Quest for Taste Shorts Program		T The Everything Apple Express / The Good Cheer Express				W Culinary Workshop w/Chef Christopher Pyne		
2		F <i>The Empire of Red Gold w/ Chapters...</i>							
3	E A Food Conversation w/ Questlove & Book Signing with Host Ali Hassan		T Bubbles Bus / Everything Apple Express / Good Cheer Express						
4		F <i>Tazzeke w/Cups & Robbers</i>							
5	F <i>Funk w/Proud to be Prairie</i>								
6		F <i>Once Again w/The Bite House</i>						S Happy Hour at the Festival Lounge	
7						S The Devour! Road Show: Celebrity Chef Film Dinner	S Devour! Down Home Lobster Supper		
8	F <i>Chef Flynn w/ Tibor & What If Alfonso Cuarón Made Pancakes?</i>								
9		F <i>Secret Ingredient w/Thin Skinned</i>							
10									
11									
12									
1AM									

VENUE CHANGE
Harvey Denton Hall,
Acadia University
3:00pm - 4:45pm



The Mayors' Bike Ride for Devour!

Saturday, Oct. 27, Robie Tufts Park, 9:30 a.m. - 12:30 p.m.

Three regional mayors – Jeff Cantwell (Wolfville), Sandra Snow (Kentville) and Peter Muttart (Kings County) – will lead a three-hour relaxed morning bike ride from Wolfville to Kentville and out to the Starr's Point Loop and back with scheduled Valley 'refreshment stops.' The ride will also feature a number of our celebrity guests, chefs and a few Olympians for good measure.

\$20 per rider, includes refreshment breaks.

Sponsored by Support 4 Culture, Bicycle Nova Scotia
& We're Outside



SUNDAY 28		F FILM	S SPECIAL EVENT	T TOUR	W WORKSHOP	
	Al Whittle Theatre-Main	Al Whittle Theatre-Studio	Lightfoot & Wolfville Winery	Linden @ Main St	Festival Lounge & Box Office	Robie Tufts Park
11 AM			S Devour! Golden Tine Awards Brunch			
12 PM						
1	F As Needed w/ Red Velvet	F The Heat: A Kitchen Revolution w/Cosmic Connection		T The Good Cheer Express	W Foraging Workshop w/Frédéric Dardenne	
2						
3	F A Polar Year w/ John Bil	F The Devil We Know w/Soul of a Nosh		T The Bubbles Bus		S The Great Devour! Chicken Dinner & Devour! Volunteer Appreciation Party
4						
5	F Closing Gala: Splinters w/ Embrace the Blue and Borscht & Fresh Bread					
6						
7						



Devour! Golden Tine Awards Brunch

Sunday, Oct. 28, Lightfoot & Wolfville Winery, 11:00 a.m. - 1:00 p.m.

Join us to celebrate the very best of the 2018 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 – Anita Stewart (Food Day Canada), Dan Clapson (Eat North) and Greg Rubidge (Syndicado Film Sales). This year's brunch will feature chefs and food from some of the province's busiest and most tasty brunch locations.

Participating Nova Scotia chefs and restaurants include: Christine Fancy (Yesteryear Baking), Stéphane Levac (JustUs Coffee), Jamie MacAulay (WATER&BONE), Antonio Rinaldo (Rinaldo's) & Terry Vassallo (Mappatura Bistro).

\$25 per guest, includes brunch and beverages.

Awards made by Artist Brad Hall

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

Sunday, Oct. 28, Robie Tufts Park, 3:00 p.m. - 6:00 p.m.

Devour! hosts 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! We're pleased to also host the official closing of the annual Uncommon Common Art season – look back at 17 art installations featured in 2018 and bring a plain white t-shirt and silkscreen the 2018 UCA commemorative design.

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

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www.uncommoncommonart.com

Silkscreen your own t-shirt at our joint closing event with Devour! on October 28 from 3 to 6 pm at Robie Tufts Park in Wolfville





ULAM: Main Dish

Thursday, Oct. 25, Al Whittle Theatre - Main, 10:00 a.m.

Ulam follows the meteoric rise of Filipino cuisine in North America as one of the hottest trends in the restaurant industry.

USA, 2018, 80 minutes

Director Alexandra Cuervo

Distributor Kidlat Entertainment



A Rising Tide

Lobster is the lifeblood of many Nova Scotia fishing communities, where the world's largest tides dictate the daily catch.

Canada, 2018, 9 minutes

Directors The Perennial Plate

Welcome to Wolfville!
 And the home of Devour! – the
 world's largest Food Film Festival
alwhittletheatre.ca



The ACADIA Theatre building is now a registered heritage property



From the Wild Filmmaking Intensive w/Kevin Kossowan and Blair Lebsack

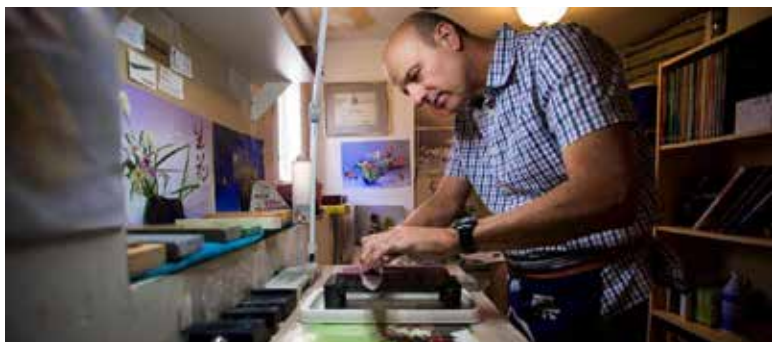
**Thursday, Oct. 25, Bus leaves from Linden @ Main Street,
10:00 a.m. - 4:00 p.m.**

In this daylong workshop, *From the Wild* filmmaker Kevin Kossowan and Chef Blair Lebsack of Edmonton's RGE RD take chefs and filmmakers into the wilds of Nova Scotia to hunt, fish, forage and film.

\$65 per guest, includes transport and a meal

Sponsored by Telefilm Canada

TELEFILM
CANADA



Love Your Knives w/freehand sharpener Peter Nowlan

**Thursday, Oct. 25, Devour! Festival Lounge & Box Office in the
Wilsons Home Heating Pavilion, 10:00 a.m. - 11:00 a.m.**

Retired Canadian Navy officer Pete Nowlan LOVES knives. In this one-hour workshop, Pete will share the history of great knife-making, demonstrate how to care for and sharpen your knives and maybe even sell you a Japanese masterpiece for your own culinary adventures.

\$30 per guest

Sponsored by Big Erics

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Culinary Workshop w/Chef Paul Virant

**Thursday, Oct. 25,
Wolfville Farmers' Market,
11:00 a.m. - 12:30 p.m.**

Preservation and How to Utilize It
Chicago area chef and Iron Chef America competitor Paul Virant teaches us new ways to innovate with preserved foods - a great showcase in the fall!

\$30 per guest

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From First Chop to Final Cut w/Dave Culligan & Andy Hay

Thursday, Oct. 25, Devour! Festival Lounge & Box Office in the Wilsons Home Heating Pavilion, 11:00 a.m. - 12:30 p.m.

How to capture the food experience through video. Join Andy Hay and Dave Culligan as they show the full process of creating digital videos for food. They will highlight tricks, tips, and hacks on how you can do this in your business.

\$30 per guest

Sponsored by Telefilm Canada, Big Erics

BIG ERICS
at home

TELEFILM
CANADA

Our Blood is Wine

Thursday, Oct. 25, Al Whittle Theatre - Main, 11:30 a.m.

Since time immemorial, the country of Georgia has produced some of the rarest and most sought after wines in the world.

USA, 2018, 78 minutes

Director Emily Railsback

Distributor Music Box Films



Lightfoot & Wolfville

A family reclaims its once lost land and makes biodynamic wine with the pull of the world's largest tide cycle.

Canada, 2018, 5 minutes

Directors The Perennial Plate





Wild Wines

Thursday, Oct. 25, Devour! Festival Lounge & Box Office in the Wilsons Home Heating Pavilion, 1:00 p.m. - 2:30 p.m.

Natural, organic and biodynamic wines are on the rise! There's a growing movement of producers and wine lovers around the world who are advocating for a return to farming and the vineyard, away from much of the processing and manipulation of "modern" winemaking. So, what does it mean for a wine to be natural, organic or biodynamic? More importantly, what does it taste like? Take a walk on the wild side and decide for yourself! Workshop led by Bishop's Cellar's Jenny Gammon.

\$30 per guest

Sponsored by Bishop's Cellar





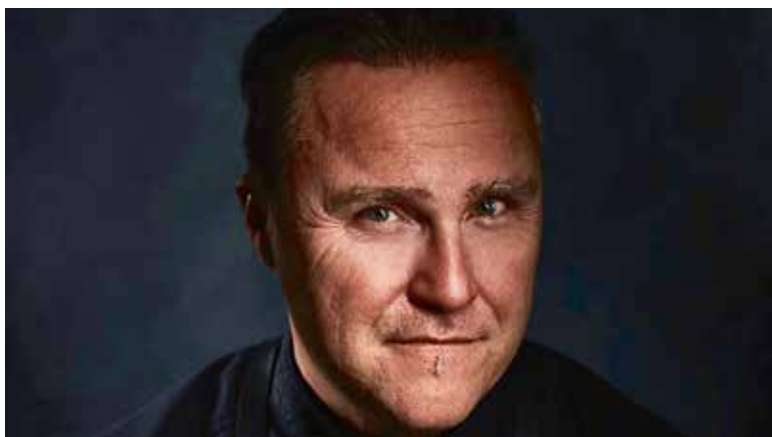
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Culinary Workshop w/Chef Michael Blackie

Thursday, Oct. 25, Wolfville Farmers' Market, 2:00 p.m. - 3:30 p.m.

Approachable Cuisine to Take Home

Leading Ottawa Chef Michael Blackie (NeXt Food) demonstrates how easy it is to make delicious and innovative dishes at home, including his signature General Blackie's Chicken.

\$30 per guest

Sponsored by Big Erics

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Constructing Albert

**Thursday, Oct. 25,
Al Whittle Theatre - Main, 3:30 p.m.**

Long under the shadow of his famous brother Ferran, Albert Adrià rises to the top of the world's gastronomy scene with his new restaurant empire in Spain and his own brand of creative cuisine.

Spain/Estonia, 2017, 82 minutes

Directors Laura Collado & Jim Loomis

Distributor Juno Films

Style Points

A chef and food stylist who has plated gourmet meals for every occasion, Adam Banks knows why the illusion of his work is so easy to believe.

USA, 2018, 1 minute

Director James Boo

Sponsored by Michelin Canada



It's Five O'Clock Somewhere: Cocktails Workshop

Thursday, Oct. 25, Church Brewing Company, 4:00 p.m. - 5:30 p.m.

Our resident mixologists, Jeff Van Horne and Matt Boyle from The Clever Barkeep, along with Mike McLean from Mixxit Canada, take you on a boozy tour through the wild world of cocktails. Disclaimer: this workshop will make you tipsy.

\$30 per guest

Sponsored by Mer Et Soleil, Church Brewing Company,
Nova Scotian Crystal





André - The Voice of Wine

**Thursday, Oct. 25,
Al Whittle Theatre - Main, 5:30 p.m.**

André Tchelistcheff arguably invented California wine as we know it today. Told in his own voice, the history of winemaking in America comes to life in this touching feature documentary from André's own grand-nephew, director Mark Tchelistcheff.

USA/Germany, 2016, 98 minutes

Director Mark Tchelistcheff

Distributor Mark Tchelistcheff



Corky

A corkscrew with a screw loose battles a giant glass bottle to uncork seven magical lightning bugs.

USA, 2017, 6 minutes

Director Ty Primosch



Soufra

**Thursday, Oct. 25,
Al Whittle Theatre - Main, 8:00 p.m.**

The wildly inspirational story of Mariam Shaar as she sets out to launch a catering company, Soufra, with an eye on expanding it into a food truck business with women who now share a refugee camp as their home.

USA, 2017, 73 minutes

Director Thomas Morgan

Distributor Hydro Studios



America: The Ice Cream Truck

It may surprise you to see who is actually behind the ice cream truck.

USA, 2018, 10 minutes

Directors The Perennial Plate



Cooking Master Classes for Youth

Friday, Oct. 26, L'Arche Homefires, 9:00 a.m. - 2:30 p.m.

Under the guidance of culinary instructors and students from prestigious schools across Canada, local students will learn the secrets of great dishes in this hands-on workshop series. All food produced in these workshops will be distributed to a local senior citizens home.

9:00 a.m. - 10:30 a.m. - Salads with the Pacific Institute of Culinary Arts, Vancouver

11:00 a.m. - 12:30 p.m. - Lasagna with George Brown College, Toronto

1:00 p.m. - 2:30 p.m. - Desserts with the Nova Scotia Community College, Nova Scotia

Pre-registration required. \$5 per person, recommended ages 12-17

Sponsored by Wolfville Rotary Club



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The BBQ

Friday, Oct. 26, Al Whittle Theatre - Main, 10:00 a.m.

Dazza has a passion for barbecuing. When he accidentally gives his neighbours food poisoning, to make amends, he seeks tutelage from a Scottish chef and together they enter an international barbecue competition.

Australia, 2017, 90 minutes | Director Stephen Amis | Distributor Cinema Management Group



The Foolish Side of Food

A food fight of epic proportions.

Italy, 2018, 2 minutes | Director Luca Goudon



Culinary Workshop w/ Chef Brandon Olsen

**Friday, Oct. 26, Wolfville
Farmers' Market,
11:00 a.m. - 12:30 p.m.**

Find your inner Willy Wonka - Celebrated Toronto chef and chocolatier Brandon Olsen (Restaurant La Banane/CXBO Chocolates) shares his tips and techniques for creating beautiful and delicious chocolate confections, including his signature salted caramel bonbons.

\$30 per guest

Sponsored by Big Erics

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Intro to Filmmaking w/ Filmmaker Scott Simpson

**Friday, Oct. 26, Devour! Festival Lounge
& Box Office in the Wilsons Home Heating
Pavilion, 11:00 a.m. - 12:30 p.m.**

This workshop introduces participants to the elements needed to make an independent film. Participants will walk through the filmmaking process from beginning to end. They will receive a better understanding of the various jobs on a film set and how they work in conjunction with each other. A special focus will be made on the tools and resources that are available for making films in Nova Scotia.

\$30 per guest

Sponsored by Telefilm Canada & AFCOOP



BBQ & Bourbon: A Culinary Workshop & Lunch w/ Meathead Goldwyn & Bill Pratt

Friday, Oct. 26, Troy Restaurant, 12:30 p.m. - 2:00 p.m.

Old Husbands' Tales: Barbecue Myths That Deserve to Die

The audience usually leaves with black and blue marks on their forehead from slapping it so much. Meathead will discuss such myths as: Why you shouldn't soak wood chips, why beer-can chicken is a waste of good beer, why you don't want grill marks, why searing doesn't seal in juices, why charcoal briquettes are better than lump, red juices are not blood, why you shouldn't let meat come to room temp, how marinades and rubs really work, why salt is the magical rock, why you shouldn't cook chicken til the juices run clear, why it doesn't hurt to open the lid and look, why you can't tell when meat is done by cutting into it or poking it, why you should not cook roasts in roasting pans, why heat and temperature are different, and the single most important tip that will improve your cooking overnight.

Author and BBQ guru Meathead Goldwyn is sure to help you elevate your BBQ game. Supported by Chef Bill Pratt (Cheese Curds, Habaneros), this smoke-laced luncheon workshop is guaranteed to be TASTY!

\$65 per guest, includes light lunch & drink pairings

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A Fine Line

Friday, Oct. 26, Al Whittle Theatre - Main, 12:30 p.m.

Only 6% of head chefs and restaurant owners are women. This film charts the life of Valerie James through the heartache and joy of owning a restaurant, plus connects with famous female chefs from around the world in the process.

USA, 2017, 71 minutes | Director Joanna James | Distributor Joanna James



Gefilte

A Jewish family finds beauty in a traditional holiday fish dish.

USA, 2018, 11 minutes | Director Rachel Fleit
Sponsored by RE/MAX



Culinary Workshop w/Chef Louis Bouchard Trudeau

Friday, Oct. 26, Wolfville Farmers' Market, 2:00 p.m. - 3:30 p.m.

The Charcuterie of Québec

Bouchon was named one of the Top 10 new restaurants in Canada by enRoute magazine in 2016 for its straightforward approach to classic French food. Chef/owner Louis Bouchard Trudeau gives a demonstration and tasting of classics from his Quebec City restaurant.

\$30 per guest
Sponsored by Big Erics



A
TRUEFAUX
Documentary Film

SIX PRIMROSE

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Six Primrose is a feature-length documentary film about the power of food to build community.

SixPrimrose.ca

World Premiere

October 26, 2018

3pm

Al Whittle Theatre

Wolfville

Truefaux Films is proud to be celebrating our world premiere at *Devour! The Food Film Fest*.



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Taste of Tuscany w/Kathryn Harding

**Friday, Oct. 26, Devour! Festival
Lounge & Box Office in the
Wilson's Home Heating Pavilion,
2:00 p.m. - 3:30 p.m.**

Italy is considered the world's largest wine producing nation by volume and has some of the most diverse and unique wine producing regions. Boasting an enormous selection of Italian wines, it is safe to say that Bishop's Cellar has a love affair with wine from all corners of "the boot." Join Kathryn Harding for a delicious exploration of Tuscany's wines, from Chianti to "Super Tuscans" and everything in between.

\$30 per guest

Sponsored by Bishop's Cellar



WORLD PREMIERE: Six Primrose

**Friday, Oct. 26,
Al Whittle Theatre - Main, 3:00 p.m.**

Six Primrose is a feature-length documentary film about the power of food to build community.

Panel to follow.

Canada, 2018, 75 minutes

Director John Hillis

Distributor Truefaux Films

Sponsored by

Dartmouth North Community Food Centre



On the Shores of This Bay

On Malagash Bay in Nova Scotia lives a very happy oyster farmer. Meet Charles Purdy of Bay Enterprises.

Canada, 2018, 7 minutes

Directors The Perennial Plate



The Silver Branch

**Friday, Oct. 26,
Al Whittle Theatre - Studio, 5:00 p.m.**

Patrick longs to farm in the Burren, the quiet place his ancestors did, but his life changes direction when he's called to battle in the Irish Supreme Court to decide on the fate of this iconic wilderness.

Ireland, 2017, 75 minutes

Director Katrina Costello

Distributor Katrina Costello



The Birth of Bread

On a small farm outside Paris, Nicolas Humphris bakes "primitive bread" and keeps an ancient craft alive.

UK, 2018, 4 minutes

Director Matthew Pendergast

SPOTLIGHT GALA: CHARGED



Charged: The Eduardo Garcia Story

**Friday, Oct. 26,
Al Whittle Theatre - Main, 5:30 p.m.**

This unbelievably inspiring tale of survival, tenacity and passion for life tells the story of Chef Eduardo Garcia. After surviving a massive electrocution, he fights not only to live but to seize life.

USA, 2017, 86 minutes

Director Phillip Baribeau

Distributor Implement Productions

What If Quentin Tarantino Made Spaghetti & Meatballs?

Recipe videos in the style of famous directors. Spaghetti and meatballs get the *Kill Bill* treatment.

USA, 2017, 1 minute

Director David Ma

Sponsored by Support 4 Sport





CANADIAN PREMIERE: There is No Place Like Home (*A Casa Tutti Bene*)

Friday, Oct. 26, Al Whittle Theatre - Main, 8:00 p.m.

A sudden storm hits after a family reunites for a celebration on a small Italian island. Forced to live under the same roof for two long days and nights, everyone's passions are stirred and family secrets are exposed.

Italy, 2018, 105 minutes | Director Gabriele Muccino | Distributor Indie Sales | Sponsored by RE/MAX



Is You Is My Baby

The third and triumphant return of the dynamic duo, Candice and Peter, and their madcap culinary adventures.

Canada/USA, 2018, 11 minutes
Directors Kelly Perine & Bry Sanders



Knife Skills

Friday, Oct. 26, Al Whittle Theatre - Studio, 8:30 p.m.

What does it take to build a world-class French restaurant? What if the staff is almost entirely men and women just out of prison with barely two months to learn the trade?

USA, 2017, 40 minutes
Director Thomas Lennon
Distributor Film Sprout

A Butcher's Heart

Wessel, 13, is learning the butcher trade from his grandfather, who assumes his grandson will eventually take over the family business.

Netherlands, 2017, 15 minutes
Director Wouter Jansen

Tungrus

In a cramped apartment in Mumbai, an eccentric patriarch and his family have their feathers ruffled over their slightly hell-raising pet rooster.

India, 2016, 17 minutes
Director Rishi Chandna



Scotch: A Golden Dream

Saturday, Oct. 27, Al Whittle Theatre - Main, 11:00 a.m.

This beautifully photographed ode to Jim McEwan, one of the godfathers of Scotch whisky, brims with gorgeous scenes of Scotland, distilling, and the colourful characters behind scotch.

Taiwan/Scotland, 2017, 88 minutes | Director Andrew Peat | Distributor Island Productions



Make Love: Bar Ape

Owners James Carnevale and Nick Genova candidly discuss what makes their Toronto gelato shop, Bar Ape, a quirky success.

Canada, 2018, 6 minutes

Director JR Reid

Sponsored by Mer Et Soleil



Culinary Workshop w/Chef Charlotte Langley

Saturday, Oct. 27, Devour! Festival Lounge & Box Office in the Wilsons Home Heating Pavilion, 11:00 a.m. - 12:30 p.m.

Creating a Seacuterie Tower. Toronto Chef Charlotte Langley shows you how to prepare and assemble a seafood extravaganza for your next gathering. Tips and tricks on preparation, presentation and wow factor.

\$30 per guest

Sponsored by Big Erics and Louisbourg Seafoods



BIG ERICS
at home

DEVOUR!
THE FOOD FILM FEST

THE QUEST FOR TASTE SHORTS PROGRAM

Saturday, Oct. 27, Al Whittle Theatre - Main, 1:00 p.m.



The Best Place to Tell Stories

Chef Adair Scott from the Watermark Beach Resort in B.C. forages a perfect, seasonal plate.

Canada, 2018, 5 minutes

Director Kevin Kossowan



Mitsuharu Tsumura of Mado

In Lima, Mitsuharu Tsumura has created a tasting menu inspired by the Peruvian sea.

Peru, 2017, 4 minutes

Director Jim Kane



A Brief History of Acadians in Nova Scotia (and their food)

Without a country, what defines a people? Simon Thibault takes us to his Acadia, where family and homely food give a sense of place.

Canada, 2018, 4 minutes

Directors The Perennial Plate



The Grey Zone

The 250-year-old dispute between the U.S. and Canada for Machias Seal Island makes the news again.

USA, 2018, 16 minutes

Director Brian Gersten



Virgilio and Malena Martinez

Chef Virgilio Martínez of the restaurant Central, along with his sister Malena, tour the Peruvian Andes in search of native ingredients and culinary traditions that date back thousands of years.

Peru, 2017, 7 minutes

Director Jim Kane



Café de Temporada

Four Nicaraguan kids move to a Costa Rican coffee farm with their families to work over the summer, but kids will be kids.

USA, 2018, 13 minutes

Director Maria Luisa Santos



Wild Mushroom and Venison with Jon Parry

Chef Jon Parry embodies the forage to plate experience.

UK, 2018, 2 minutes

Director Jamie Orlando Smith



From the Wild: Bay of Fundy

James Beard award-nominated filmmaker Kevin Kossowan finds himself on an epic Nova Scotia adventure.

Canada, 2018, 26 minutes

Director Kevin Kossowan



Whisky Lunch w/The Whisky Lassie & Chef Mark Gray

**Saturday, Oct. 27, Le Caveau Restaurant, Grand Pré Winery,
1:00 p.m. - 3:00 p.m.**

Following the screening of *Scotch: A Golden Dream*, come enjoy a lovely whisky tasting and luncheon with our very own Whiskyllassie, Johanne McInnis. Try four amazing whiskies paired with mouthwatering bites from Chef Mark Gray, executive chef and owner of The Watch That Ends the Night.

\$65 per guest

Sponsored by Mer et Soleil, Grand Pré Winery, Nova Scotia Crystal



Culinary Workshop w/Chef Christopher Pyne

**Saturday, Oct. 27, Devour!
Festival Lounge & Box Office in the
Wilsons Home Heating Pavilion,
1:30 p.m. - 3:00 p.m.**

Jazzing Up Vegetarian

Founders House executive chef Chris Pyne (Annapolis Royal, N.S.) shows you how to elevate your vegetarian dishes to please even the most discerning diner. He will demonstrate celeriac "linguine" with wild and cultivated mushrooms, truffle butter, goat cheese mousseline, confit shallot and more.

\$30 per guest

Sponsored by Big Erics





The Empire of Red Gold

**Saturday, Oct. 27,
Al Whittle Theatre - Studio,
2:00 p.m.**

The tomato industry. Who would have known that global domination from China would be a part of the recipe.

France, 2017, 52 minutes

Directors Xavier Deleu & Jean-Baptiste Malet

Distributor Java Films



Chapters of Food: Mole is Mexico

A most surreal homage to the Mexican dish, mole sauce.

Mexico, 2018, 4 minutes

Director Barbara Anastacio

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CELEBRITY HEADLINER: QUESTLOVE



A Conversation about Food w/Questlove & Book Signing with Host Ali Hassan

Saturday, Oct. 27, Al Whittle Theatre - Main, 3:00 p.m. - 4:30 p.m.



Drummer, DJ, producer and five-time Grammy Award-winning musician Questlove will join host Ali Hassan (CBC) for an intimate conversation about food issues, culinary creativity, and his infamous food salons. Following the live interview, the New York Times bestselling author will meet festival-goers for a book signing.

\$25 per guest



Tazzeka

**Saturday, Oct. 27,
Al Whittle Theatre - Studio, 4:00 p.m.**

Growing up in the Moroccan village of Tazzeka, Elias learned the secrets of traditional Moroccan cuisine from his grandmother. Meeting a top Paris chef and a young woman named Salma inspires him to leave home to become a chef.

France, 2018, 95 minutes

Director Jean-Phillipe Gaud

Distributor WIDE Management



Cups & Robbers

A restaurant robbery goes awry when the thieves forget to lock the door.

USA, 2017, 5 minutes

Director Jim Simone



Funke

Saturday, Oct. 27, Al Whittle Theatre - Main, 5:00 p.m.

Los Angeles Chef Evan Funke is on a quest to make the best pasta in the world.

USA/Italy, 2018, 101 minutes | Director Gab Taraboulsy | Distributor Tastemade



Proud to be Prairie

Five chefs from the Prairies spend eight days together as part of a collaborative, travelling dinner series featuring artisans and visual artists.

Canada, 2018, 10 minutes

Director James Reid



Once Again

Saturday, Oct. 27, Al Whittle Theatre - Studio, 6:00 p.m.

A lyrical ode to nighttime Mumbai. An aging famous Bollywood actor falls in love with the food of a restaurant and, ultimately, the beautiful woman behind it.

Germany/India/Austria, 2017, 100 minutes | Director Kanwal Sethi | Distributor Urban Distribution



The Bite House

Chef Bryan Picard transforms a tiny farm-house in the wilds of Cape Breton into a wondrous, world-class dining experience.

Canada, 2018, 2 minutes
Directors The Perennial Plate



Chef Flynn

Saturday, Oct. 27, Al Whittle Theatre - Main, 8:00 p.m.

The true story of culinary wunderkind Flynn McGarry and his rise from child chef and self-taught dinner party host to owning a high-profile restaurant in New York, all before he was 19!

USA, 2018, 83 minutes
Director Cameron Yates
Distributor Kinoshift Inc



Secret Ingredient

Saturday, Oct. 27, Al Whittle Theatre - Studio, 8:30 p.m.

In an effort to disguise some cannabis that he inadvertently comes across, a young man makes potcake and serves it to his ailing father, who miraculously gets better. But watch out for the gangsters looking to recover their weed!

Macedonia, 2016, 105 minutes | Director Gjorce Stavreski | Distributor WIDE Management



Thin Skinned

Food pushing the lines...and against the grain.

UK, 2017, 2 minutes

Director Aaron Tilley



Tibor

Cooking is a meticulous craft for an eccentric elderly man, who has the unique ability to transform a soup recipe into a complex and precise science.

Canada, 2018, 6 minutes

Director Petra O'Toole



What If Alfonso Cuarón Made Pancakes?

Recipe videos in the style of famous directors. Imagine pancakes at zero Gravity.

USA, 2017, 1 minute

Director David Ma

Sponsored by Michelin Canada





As Needed (*Quanto Basta*)

Sunday, Oct. 28, Al Whittle Theatre - Main, 1:00 p.m.

Arturo, a former superstar chef with aggression issues, is serving his parole teaching cooking at a school for people with autism. He discovers that Guido, a student who has Asperger's, is a genius cook.

Italy/Brazil, 2018, 92 minutes

Director Francesco Falaschi

Distributor True Colours

Sponsored by Michelin Canada



Red Velvet

When Nancy suffers from a sudden cardiac arrest, her only chance of survival is her five-year-old son, Asser.

Egypt, 2017, 15 minutes

Directors Mahmoud Samir & Youssef Mahmoud



The Heat: A Kitchen (R)evolution

Sunday, Oct. 28, Al Whittle Theatre - Studio, 1:30 p.m.

The restaurant world is broken. *The Heat* focuses on female chefs who have risen through the ranks of a male-dominated industry.

Canada, 2018, 75 minutes

Director Maya Gallus

Distributor Kinoshsmith Inc



Cosmic Connection

Helen You, who makes over 100 kinds of dumplings, has learned the essential truth of this food.

USA, 2018, 1 minute

Director James Boo



A Polar Year (*Une année polaire*)

Sunday, Oct. 28, Al Whittle Theatre - Main, 3:30 p.m.

Idealistic Anders heads to Greenland to teach Danish to the Indigenous people. At first he meets resistance, but, ultimately, he wins over the locals when he accepts their traditions.

France, 2017, 94 minutes | Director Samuel Collardy | Distributor Kinology

John Bil

Canada lost a seafood legend this past year. John Bil reminisces about his unorthodox, yet very happy life.

Canada, 2017, 8 minutes
Director Shane Pendergast



The Devil We Know

Sunday, Oct. 28, Al Whittle Theatre - Studio, 4:00 p.m.

One of our favourite award-winning directors, Jeremy Seifert, tells us all we need to know about Teflon and its profound impact on health.

USA, 2018, 88 minutes
Directors Stephanie Soechtig & Jeremy Seifert
Distributor The Film Collaborative



Soul of a Nosh

The owner of Knish Nosh in Queens explains why people have such a deep connection to the food that this longtime local institution serves.

USA, 2018, 1 minute | Director James Boo

CLOSING NIGHT GALA SCREENING



Splinters

Sunday, Oct. 28, Al Whittle Theatre - Main, 5:30 p.m.

Set on an apple farm in the Annapolis Valley, Belle returns home after the death of her father to confront family expectations, modern lifestyles and loss.

Canada, 2018, 94 minutes

Director Thom Fitzgerald

Distributor Emotion Pictures



Embrace the Blue

Lyndell Findlay, a former UN aid worker, achieves a lifelong dream of starting a traditional cheese-making operation in Halifax.

Canada, 2018, 10 minutes

Director Douglas Keir Blackmore



Borscht & Fresh Bread

Nova Scotia filmmaker Lulu Keating recounts an evening when she received an unexpected visitor in her now-home of Dawson City, Yukon.

Canada, 2018, 2 minutes

Director Sarah Gignac

Sponsored by Telefilm Canada, Screen NS

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PARTICIPANTS: CHEFS & GUESTS



MARC BAUER Marc Bauer is senior director of culinary and pastry arts at the International Culinary Center. Born in Alsace, France, Marc

grew up tending his family's organic farm and selling the produce at local farmers' markets. He attended culinary school at Lycée Hôtelier Alexandre Dumas in Strasbourg, France, at age 14 and trained in restaurants throughout France and Switzerland. He earned two culinary degrees and a bachelor of science. He has been a member of the prestigious Maître Cuisinier de France (Master Chef of France) North American chapter since 2004. He is co-author of *Dropping Acid: The Reflux Diet Cookbook & Cure* and his recipes were included in the coffee table book, *Master Chefs of France: The Cookbook*. @ICCedu



MICHAEL BLACKIE Born in Leicestershire, England, and raised in Montreal, Michael has been cooking for over 30 years on three continents. He's

worked at some of the world's finest hotels including the Windsor Arms Hotel (Toronto) and the Oberoi (Bali). He held executive sous chef and acting chef positions at the prestigious Mandarin Oriental in Hong Kong. In 2003, Michael returned to Canada and was the opening executive chef at Brookstreet Hotel (Ottawa), which after just three months was awarded a four-diamond rating from CAA for both the rooms and main restaurant. He joined the National Arts Centre as the executive chef and director of food and beverage in 2009. In 2013, Michael opened his first signature food and beverage operation in Ottawa called NeXT, which was quickly recognized for its innovative cuisine and sharing dining menu concept. @michaelblackie



BOB BLUMER Gastronomer, author, and seven-time Guinness World Record holder Bob Blumer is best known as the creator and host of

Food Network's award-winning shows *Surreal Gourmet* and *Glutton for Punishment*, and host of *World's Weirdest Restaurants*. He has written six cookbooks in which he transforms ordinary ingredients into wow-inspiring dishes through simple cooking methods and whimsical presentations that have become his culinary trademark. His other car is a Toastermobile. @bobbblumer



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 stages alongside top chefs from around the world. He 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. He is a frequent guest on radio and TV, a prolific recipe creator, food writer and cookbook author. @kiltedchefalain



DAN CLAPSON Dan Clapson is the Globe and Mail restaurant critic for the Canadian Prairies and co-founder of the popular culinary site, Eat

North. Considered to be one of the top authorities on the Canadian food and drink scene, Dan is a regular expert on TV programs like *Cityline*, *Global Calgary* and *CTV Morning Live Vancouver*. Proudly born in Saskatchewan, he's somewhat embarrassed that he's never been to a Saskatchewan Roughriders game, but you can't do it all, right? When Dan is not writing, eating or travelling across Canada, he's probably relaxing at a pub in Calgary with some friends or watching *Ru Paul's Drag Race*. @dansgoodside



DARREN CLAY After graduating from culinary school in 1998, Darren began his professional culinary career at the Fairmont Waterfront hotel.

He earned his Red Seal designation and a first place finish in the Vancouver Magazine Rising Star black box challenge. He worked in Singapore for the Raffles hotel group and ran an authentic Mexican restaurant. He later became the executive chef at the Robson Street Cactus Club in Vancouver and opening chef for Cactus Club's Village Taphouse in Park Royal in West Vancouver. After completing his provincial instructor's diploma in 2009, he joined the faculty at Pacific Institute of Culinary Arts. He is

currently the executive culinary chef instructor and oversees all day-to-day operations of the culinary arts program. He sits on various advisory committees and is vice-president of the Chefs' Table Society of B.C. @specialklay



DAVE CULLIGAN Dave Culligan is a 25-year-old filmmaker and founder of Halifax-based video production company Three Six Five Media Inc. He got his start

by creating a new video every day and sharing it online for an entire year. Since then, he's worked with brands such as Puma, Ford, lululemon and Red Bull. He has a deep love and appreciation for the amazing people, places and businesses in Nova Scotia and is passionate about the internet's potential for pushing our province forward. When he's not working on his business, he's watching good movies, eating good food or riding his bike. @dave.culligan



KIM CYR Kim Cyr is a certified sommelier by the American Court of Master Sommeliers. She has developed wine lists and cellars across the country

and has been awarded by American Express, Toronto Life and EnRoute Magazine, published in Food & Drink and Vancouver Magazine, with mention in the National Post and the Globe and Mail. She has done James Beard House, Canada à La Carte and East vs West at Raymond's. Next to Nova Scotia, her first loves are biodynamic, natural and French wines. @kimcyr



FRÉDÉRIC DARDENNE I have been lucky enough for 11 years to explore many territories in Nova Scotia in search of high quality natural foods, from

berries to seaweed, for chefs, distillers and others. Passion and respect for the natural environment is always my priority. Quality, respect, flavour, knowledge, understanding — these are the words that drive my daily work. @fdwildfoods



PETER DEWAR Peter started his culinary career at the Culinary Institute of Canada in P.E.I. following a two-year apprenticeship in Bern,

Switzerland, he worked in Whistler, B.C., and Atlantic Canada. Peter teaches culinary arts at NSCC in Kentville, N.S., and is a member of Culinary Team Nova Scotia. He has won the International PEI Shellfish Chef Challenge and title of Competing Chef of the Year for

Canada. He has also won multiple awards from the Nova Scotia Chefs' Association including the President's Citation Award (2008 & 2009), Culinarian of the Year (2010) and Chef of the Year (2011). Peter has coached his junior team to numerous provincial and Atlantic hot salon titles. In 2010, Peter won the CATCH seafood competition in Halifax and New York City. Peter won gold with Culinary Team Canada at the 2012 World Culinary Olympics in Erfurt, Germany. @nsccculinaryarts



CHRISTINE FANCY Always a lover of art and design, Christine left her native New Brunswick to study architecture and design in 2006.

Living and studying in Montréal ignited another artistic flame; cooking. After completing a comprehensive cooking and baking program at Humber College in Toronto, she worked in France as an apprentice in a chocolaterie. She then returned to work in Toronto in the pastry kitchens of Auberge du Pommier and Colborne Lane, later taking the lead role of pastry chef in restaurants including The Gabardine, Origin, the Drake Hotel and Blackbird Baking Co., earning the Top 30 Under 30 award from the Ontario Hospitality Institute in 2015. Christine, her partner and their two dogs now call the Annapolis Valley home. @jybbaking_ns



JENNY GAMMON 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 all marketing endeavours. She aims to find, craft and share incredible behind-the-scenes stories for every bottle on Bishop's shelves. @localjenny @bishopsccellar



EDUARDO GARCIA Eduardo Garcia is a chef, outdoorsman, athlete and motivational speaker, and the co-founder of a national food brand,

Montana Mex. Eduardo spent over a decade cooking for royalty, the rich and the famous, and for people from all over the world and from all walks of life as a chef in the luxury yachting industry. During a Montana backcountry hike in 2011, Eduardo was electrocuted by a buried high voltage power source. He suffered extensive injuries and had to have his arm amputated. Today, Eduardo is the subject of the award-winning

feature-length documentary *Charged* and is working on a number of media projects including "A Hungry Life," a TV concept which follows him into the wild places of the world as he creates exceptional food over a campfire. @chefeduardogarcia



MEATHEAD GOLDWYN Meathead is the barbecue whis-perer, hedonism evangelist, and mythbuster behind AmazingRibs.com, the world's most popular outdoor cooking website. He is the author of *Meathead, The Science of Great Barbecue and Grilling*, a bestseller named one of the 100 Best Cookbooks of All Time by Southern Living magazine. He was a syndicated wine critic and has taught at Cornell University's School of Hotel Administration and Le Cordon Bleu in Chicago, and has judged food, wine, beer and spirits all around the world. He lives in Chicago with his wife, a microbiologist and food safety expert, so if you dine at his house you will eat and drink well, and safely. @meatheadgoldwyn



MARK GRAY Mark has been working in the culinary industry since the age of 16. He started at the bottom, washing dishes at Il Mercato in Bedford, N.S. After high school he moved to Canmore, Alta., and became sous chef at The Drake Inn and worked at The Wood Steakhouse & Grill. After returning to his hometown of Halifax in 2009, he was briefly co-executive chef at The Hilton Garden Inn before landing work at The Brooklyn Warehouse. In May 2011, he earned his Canadian Red Seal Certification and completed the culinary arts program at the Nova Scotia Community College. A month later he became head chef at Brooklyn, which earned many "best restaurant" accolades. His second endeavour, ACE Burger Co., and Battery Park Beer Bar & Eatery were also honoured. 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 Gold Medal Plates regional competition, Halifax, in 2016 and placed fourth in the Canadian Culinary Championships in 2017. Now 30, Mark is chef/owner of the restaurant The Watch that Ends the Night, in Dartmouth, N.S. @mjamesgray



KATHRYN HARDING Kathryn Harding is retail manager and CAPS-certified sommelier at Bishop's Cellar. 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! @wino_kat @bishopsccellar



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 Stroumboulopoulos 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*, and has appeared on FXX's *Man Seeking Woman*, PBS Kids' *Odd Squad* and other TV programs. He toured his solo standup show, *Muslim Interrupted*, across Canada in 2017. @StandUpAli



ANDY HAY Andy has been obsessed with food for years. Beyond simply eating something delicious, he is fascinated by the process of cooking: the heat, sounds, smells, successes and failures. Andy assumed it was too late to chase his culinary dreams until he was selected for MasterChef Canada. After finishing second in the competition, Andy cooked for a wide range of diners and built a sizeable social following from scratch. Using photos, videos and a targeted story, he continues to leverage his experience in digital media to build his brand. @andyseastcoastkitchen_



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 five-star luxury hotel Gleneagles. He later 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. He is also known for several

Food Network appearances, including Top Chef Canada, Chopped Canada and At the Table with. @haggisracer



GEOFFREY HOPGOOD Halifax native Geoff Hopgood spent most of his culinary career working in Vancouver and Toronto at some of Canada's

best restaurants. After learning and honing his craft under his mentors, he opened the acclaimed Hopgood's Foodliner in Toronto in 2011. The Nova Scotia-inspired restaurant is named after a family grocery chain in Halifax. After six successful years, Geoff and his young family moved to Nova Scotia to plant some roots and contribute to the blossoming food and wine culture of the region. He now helms the culinary program at Lightfoot & Wolfville, which offers amazing potential for food and wine in the Maritimes. @foodliner



JEAN JOHO Jean entered the profession as a six-year-old, peeling vegetables in his aunt's restaurant kitchen in Alsace, France. His formal

training began as a 13-year-old apprentice for Paul Haeberlin of the acclaimed L'Auberge de l'Il, and continued in kitchens in France, Italy and Switzerland. His rise to international success began on the 40th floor of the Chicago Stock Exchange with Everest, now one of the world's premier dining rooms. Today, his establishments across the country in Chicago (Everest, Studio Paris), Boston (Brasserie JO) and Las Vegas (Eiffel Tower Restaurant) set standards for dining and win accolades at every turn. Everest is a member of Les Grande Table Du Monde Traditions & Qualité, Maitre Cuisiniers de France and the only Chicago member of the prestigious Relais & Châteaux/Relais Gourmand. @everest_chicago

SAM KASS See Bio on page 14.



RYAN KEOUGH Originally from Rhode Island, Ryan spent his childhood summers in New Hampshire with his family. The experiences of his youth

— tending to local vegetable gardens, fishing with his family and cooking together for Sunday night dinners — led to an appreciation for local, seasonal and sustainably sourced ingredients. This ethos is a major component in Ryan's work as executive chef of Spuntino Wine Bar & Italian Tapas' Garden City, N.Y., location.

While pursuing his culinary education at

Johnson & Wales, Ryan worked as pastry chef for Chow Fun Food Group in Providence while honing his skills during nights and weekends cooking at two other restaurants. Upon graduating, Ryan moved to Ireland, where he learned old world cooking, from full butchery of whole animals to crafting signature cheese and dairy. Back in the U.S., Ryan worked at Lumiere in Boston before returning to his roots in Rhode Island, working at Stone house 1854, XO Café, Mill's Tavern, Coco Pazzo, and Sorbo Restaurant Group, where he served as executive chef. He opened Succotash as chef/owner. @rykeo1029



KEVIN KOSSOWAN Kevin Kossowan is an Edmonton-based filmmaker telling stories from the world of food.

His 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. Kevin has also worked on the most recent iteration of Cook It Raw, in Norway, with founder Alessandro Porcelli. He is launching a series of food skills workshops called Food Workshop, teaching fundamental food skills (butchery, gardening, charcuterie, cider making, etc.) to the at-home cook. @kevinkossowan



CHARLOTTE LANGLEY Hailing from P.E.I., Charlotte embodies what her peers call "Maritime chic" — a love for honest food shared with

warmth and charm, and that famed East Coast hospitality that has chefs, farmers, restaurants, collaborators and clients across provinces and borders knocking on her door.

Her work has taken her through some of the country's most recognized restaurants (C Restaurant, Whalesbone, Catch, Rodney's Catering) and in 2014 she created Canada's first fresh canned seafood company, Scout Canning. She has expanded her repertoire with Scout Events, the Bibbs and Bubs event series, judges culinary competitions and participates on speaking panels. In 2017 she became ambassador for the Marine Stewardship Council (MSC). It is in this role that Charlotte helps educate about the importance of caring for the oceans that feed millions, and inspire chefs and consumers alike to choose certified sustainable and traceable seafood. @chefcharlottelangley



BLAIR LEBSACK Blair gained his experience as an executive chef working throughout Alberta and the Prairies. He

now calls Edmonton home and is the owner and chef of RGE RD (Range Road). RGE RD grew out of a series of local farm dinners and transitioned into a lauded restaurant earning mentions on “best of” lists locally and nationally. Rather than emulate a style of cuisine or be pegged as something that can be instantly categorized, RGE RD endeavours to be “untamed” — reflecting the ever changing landscape and the spirit of the city. Blair’s cooking exemplifies the philosophy of local, healthful and ethical food, while also reimagining the dining experience as belonging to a specific time and place. @blairlebsack



STÉPHANE LEVAC Based in the Annapolis Valley, Stéphane Levac is inspired by the local farms and vineyards, as well as fishing and foraging. He made a name for himself at the Wolfville Farmers’ Market. In 2012, together with his partner, Stéphane established Frais Catering, providing an opportunity to partner with some of the most well-known local wineries such as Benjamin Bridge. Over the past year he has worked under Chef Ray Bear at the popular restaurant Studio East in Halifax. Today, you can find Stéphane working at Just Us! Coffee Roasters as the chef/kitchen team lead. @fraisaterer



JAMIE MACAULAY A native of Nova Scotia, Jamie’s first taste of the kitchen was washing dishes and prepping in a local pub as a teenager. After travelling Canada as a cook, Jamie began a five-year mentorship with Chef Bernard Casavant in British Columbia. He attended cooking school and received his Red Seal diploma in Nova Scotia before rejoining Chef Bernard in Whistler, B.C. In 2006, Jamie relocated to Oliver in the Okanagan wine country as sous chef of the Senora Room at the Burrowing Owl Estate Winery.

Jamie has also worked as Chef de Partie for the world-renowned Fairmont Hotels and Resorts and Chef de Partie and butcher at Market by Jean George. He cooked locally in the kitchen of the exceptional Fid Resto. He is currently chef and owner of WATER&BONE noodle bar in the north end of Halifax. @waterandbonehfx

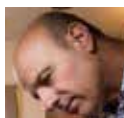


JOHANNE MCINNIS This is Johanne’s second appearance at Devour! The Food Film Fest. She is a freelance spirits writer/panellist who regularly

travels 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. @whiskylaclassie



MIKE MCLEAN Mike McLean is the program co-ordinator and lead trainer for Mixxit Canada. In this role, he is responsible for training bartenders and engaging guests across the country as a representative for the full range of Beam Suntory brands. With over 25 years of experience in the hospitality industry, Mike is known as an entertaining and educational presenter at trade shows, media appearances, industry events and bartending competitions. He is also the owner of Flairco Event Services and the vice-president of the Flair Bartenders’ Association. @mixxitcanada



PETER NOWLAN In 1976 I watched my father sharpen a chisel on an oil stone. The process captivated me and my sharpening journey began. I spent decades attempting to duplicate what my father did. In 2010 things changed and I developed an obsession for Japanese Water Stones. This led to a love of Japanese kitchen knives and a better understanding of steel. I retired from the Royal Canadian Navy in 2014 and focused entirely on improving my sharpening skills. I sharpen knives daily by hand and enjoy every moment.



BRANDON OLSEN Brandon spent two decades working under some of the world’s top chefs, including two years with Chef Thomas Keller at his French Laundry and Ad Hoc restaurants. He was chef de cuisine at Toronto’s Black Hoof Restaurant and Bar Isabel. Inspired by his time at the French Laundry, Brandon became a self-taught chocolatier and in 2015 he opened CXBO Chocolates in Toronto with artist and filmmaker Sarah Keenlyside. Their colourful, geometric, handmade confections earned them a 2017 Design Award from Wallpaper Magazine and two Canadian International Chocolate Awards. A year later, he and Sarah partnered with Toronto restaurant group King Street Food Co. and opened Restaurant La Banane, named Canada’s Best New Restaurant of 2017 by Canada’s Best Restaurants Magazine. Brandon and Sarah’s next project is a 40-seat cocktail and wine bar located above La Banane that will serve smaller

bites, but still in the French classic style. @king_of_ginger



BILL PRATT Bill is the founder, director and driving force behind the Chef Inspired® group of restaurants. He served in the Royal Canadian

Navy for 27 years, retiring as Command Food Services Chief, overseeing all the cooks in the Navy. He was chosen to serve on board the Queen's Yacht Britannia for Prince Charles and the late Princess Diana; to compete on The Food Network's most popular show, *Iron Chef America*, as Chef Michael Smith's sous chef; to serve as head production chef for the International Olympic Committee during the Salt Lake City Olympics in 2002; and to act as executive chef for the Athletes' Village in Whistler during the Vancouver 2010 Olympics. Over the past six years, Bill has opened 18 restaurants, five food trucks and a full catering division in the Halifax area. @chefbillpratt



CHRISTOPHER PYNE Chris Pyne's apprenticeship and first taste of fine dining started at one of the top restaurants in Calgary, Rush Restaurant,

followed by stints with Chef Michael Noble at NOtaBLE and Chef Justin Labossiere. Chris graduated from the culinary program at SAIT, achieved his journeyman papers and a Red Seal certification – all by the age of 21. In the U.K. he worked for Michelin star chefs Anthony Demetre and Marcus Wareing in London, finally landing at Restaurant James Sommerin in Wales, where they earned a coveted Michelin star for the first time and were also awarded restaurant of the year during his time there. He's now executive chef at Founders House in Annapolis Royal, N.S. @chr1s.pyne



GREG RUBIDGE After graduating with an MBA in finance and working in commercial banking, Greg Rubidge worked in film and TV production

before founding an interactive digital agency focused on entertainment and websites for TV series. He went on to work at a national mobility carrier overseeing product development for the then emerging wireless internet service market. Later, he oversaw VOD distribution at one of Canada's largest TV networks, leading development of digital distribution partnerships with Sony, Hearst, Omnimedia, Rogers and MTV. He founded Syndicado, a film and TV distribution company specialized in VOD distribution,

and later co-founded Syndicado Film Sales, a boutique documentary film sales company.



QUESTLOVE Drummer, DJ, producer, culinary entrepreneur, New York Times best-selling author, and member of The Roots – Questlove, is the

unmistakable heartbeat of Philadelphia's most influential hip-hop group. He is the Musical Director for *The Tonight Show Starring Jimmy Fallon*, where his beloved Roots crew serves as house band. Beyond that, this 5-time GRAMMY Award winning musician's indisputable reputation has landed him musical directing positions with everyone from D'Angelo to Eminem to Jay-Z. Questlove has also released two books including the *New York Times* bestseller *Mo' Meta Blues* and *Soul Train: The Music, Dance and Style of a Generation*. One of his latest endeavors includes scoring Chris Rock's film, *Top Five*, and also working as the music supervisor. He also recently produced the Original Broadway Cast Recording of *Hamilton*, alongside Alex Lacamoire, Bill Sherman, Lin-Manuel Miranda and Tarik "Black Thought" Trotter. He will also serve as the Executive Music Producer and Composer on the A&E Miniseries "Roots."

Questlove made his way into the culinary world with his signature "Love's Drumstick." Currently, he is hosting a series of Food Salons with world-renowned and innovative chefs at his Financial District apartment in the NY by Gehry building. Questlove has appeared as a Guest Judge on *Top Chef* Season 11, his interest in food and his own culinary endeavors have been featured on the cover of *New York Magazine*, in *Food & Wine Magazine*, *Bon Appetit*, and seen on *The View*, *Watch What Happens Live*, and *Late Night with Jimmy Fallon*. He is a Celebrity Ambassador for Food Bank for New York City, is on the City Harvest Food Council, a board member of Edible Schoolyard, and the first Artist-in-Residence at the Made in NY Media Center. Questlove is also a Founding Member of the CAPA Foundation in Philadelphia.

Questlove's upcoming lifestyle and creativity book *Creative Quest* is set to release in Spring 2018, following 2016's *somethingtofoodabout* via publisher Clarkson Potter. Additionally, Questlove and Tariq "Black Thought" Trotter wrote a new original song "It Ain't Fair" for the critically acclaimed motion picture *DETROIT*, directed by Academy Award-winner Kathryn Bigelow. The song is performed by The Roots and Bilal. @questlovesfood @questlove @fallontonight



ANTONIO RINALDO Born and raised in Halifax, Tony experienced everything in the kitchen first hand in his father's restaurant, Salvatore's New York Pizzeria. He graduated from the culinary management program at Georgian College in Barrie, Ont., then cooked 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 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 years later in 2017 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. It won the Best New Restaurant Award from the Restaurant Association of Nova Scotia and was listed as one of 'New Restaurants Across Canada That are Worth Travelling For' in WestJet Magazine. @rinaldoshfx



MARTIN RUÍZ SALVADOR Martin was born and raised in Nova Scotia. 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 stints at Michelin 2 star Restaurant Lyon de Lyon with Chef Jean-Paul Lacombe and Caro de Lyon under Chef Frédéric Côte.

Martin and his wife Sylvie opened Fleur de Sel in Lunenburg, N.S., in 2004. The next year the restaurant earned eighth spot in enRoute's Top Ten New Restaurants in Canada. Martin 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. They relaunched Fleur de Sel in 2017.

They opened The Half Shell Oyster & Seafood in 2016, and opened The Beach Pea in 2018. @martinruizsalvador



AMY SAVOURY Amy is a wine enthusiast and passionate advocate for nurturing our wine culture here in Nova Scotia. Her thirst for wine knowledge

began as an employee of Domaine de Grand Pre and led her to obtain her sommelier certification from the International Sommelier Guild in 2002. Amy currently works for the Nova Scotia Community College, Kingstec Campus, as a faculty member in the School of Business, where she continues to spread her passion about wine education. @amy_uncorked



ANNALEISA SCIGLIANO

Annaleisa has worked at NSCC Kingstec as the baking and pastry arts instructor for the last five years. She worked as

a pastry chef at various hotels and restaurants, and through her work, travelled to Germany, New York, Australia, Chicago and all over Canada for advanced training. She got her passion for teaching by learning from Pierre Herme, Jacqy Pfeiffer and Michel Frank, collaborating with local chefs and cooks, and by taking part in various competitions, including Pastry Chef of the Year competition in Montreal. She has won The Alex Clavel Award and The Clay Burrill Award. "It has taught me about dedication and commitment in this crazy industry," she says, "which is why I love what I do and now I'd like to share what I have learned." @annaleisascigliano



SCOTT SIMPSON Whether it's in film or television, drama or documentary, Scott brings a cinematographer's eye, a writer's flair for story, and a

producer's organizational skills to every project. Over the past 20 years, he has amassed a list of credits that include director, producer, writer, editor, camera operator and more. He has led the creation of over 40 hours of primetime television for Discovery, Smithsonian, National Geographic, the History Channel and the National Film Board of Canada. His dramatic film work and music videos have received recognition from industry press and award shows across the globe. He is also a teacher and mentor, and a passionate advocate for arts and culture in his city and beyond. @scottsimpson17



ANITA STEWART Anita Stewart writes, "Over the years I've been called many names. Most, thankfully, have been polite. Summing up the past 4

decades or so, the words Activist and Disrupter have been applied the most. I like them because I have never believed that life is a dress rehearsal and if we are to live it fully, we'd better damn well get busy. My mantra? Canada IS food and the

world is richer for it.” Anita is a member of the Order of Canada, the Food Laureate for University of Guelph, and president of Food Day Canada. @fooddaycanada



LOUIS BOUCHARD TRUDEAU

Louis studied culinary and hospitality management at Collège Mérici in Quebec with the aim of opening a café-theatre. Wishing to highlight the cuts of unloved meat and avoid food waste, Louis and wife Thania Goyette decided that the pig would be at the heart of their culinary approach. In 2009, the duo opened a catering service, Le Pied Bleu, that quickly turned into a deli counter. This counter, specializing in charcuterie, cold cuts and blood sausage, has become the central element of their restaurant, Le Bouchon du Pied Bleu, which opened in 2012. In 2014, just 100 metres from Le Pied Bleu, the entrepreneurs opened a wine bar and charcuterie, Le Renard et La Chouette. Most recently, Louis and Tania acquired the Vietnamese restaurant Nhà Tỏi, which opened in 2017. @le_bouchon_du_pied_bleu



JEFF VAN HORNE AND MATT BOYLE, *CLEVER BARKEEP*

In 2016, after spending 10 years focused on the craft of bartending and hospitality, Matthew Boyle and Jeffrey Van Horne both had a desire to give more back to the industry. 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 belief that in order to grow this industry, knowledge must be shared in the hope of inspiring people to create better cocktails and to provide warmer hospitality to friends, neighbours and guests. Their vision is to redefine the bartending industry as an accredited professional career. @cleverbarkeep



TERRY VASSALLO

Terry's experience in the restaurant industry began in a Jewish delicatessen in Sydney, N.S. After taking the culinary arts program at Malaspina College in Powell River, B.C., he apprenticed at highly regarded restaurants in Vancouver such as Star Anise and Montr'is. He returned to Nova Scotia and spent three seasons at The Keltic Lodge in Cape Breton.

Terry moved to Halifax and became chef at Sweet Basil Bistro, Seven Winebar and Restaurant, The Five Fishermen, and Trattoria della Nonna. He won the silver medal in the Gold Medal Plates competition in 2013. He was hired by a British catering company to cook at the 2014 Olympics in Sochi, Russia, and was asked to return with the company for the Summer Olympics in Rio de Janeiro. He currently owns and operates Mappatura Bistro in Halifax with his partner Simone Mombourquette. @mappaturahalifax



PAUL VIRANT

Since opening Vie, his flagship restaurant in Western Springs, Ill., in 2004, Paul has earned acclaim for his contemporary Midwestern cuisine that emphasizes canned and preserved ingredients. His philosophy of local, seasonal eating stems from techniques he learned on his family's farm in Missouri. He released *The Preservation Kitchen: The Craft of Making and Cooking with Pickles, Preserves, and Aigre-Doux*, the first canning manual and cookbook authored by a critically acclaimed chef that creatively combines the technical aspects of canning with a chef's expertise on flavour. Virant's accolades include multiple year finalist nominations for the James Beard Foundation Award's Best Chef: Great Lakes; Best New Chef by Food & Wine; and Best New Chef by Chicago magazine. He also has competed on Food Network's *Iron Chef America*. Vie earned a Michelin star in 2011. @paul_virant



GLENN WHITE

Raised in Bathurst, N.B., Glenn has spent a lifetime exploring and working with some of the top restaurants and hotels in Canada. A graduate of George Brown College's culinary program, Glenn explored large quantity cooking at Fairmont's Royal York hotel, caviar and champagne dining at the King Edward Hotel and fast paced, trend setting cuisine at North 44°. He was head chef at the Shadow Lawn Inn in Old Rothesay, N.B., eventually returning to Toronto to begin his teaching career at the Calphalon Culinary Centre while operating Taste Fine Foods, specializing in corporate dining and catering services. He is a culinary instructor at George Brown College's Centre for Hospitality and Culinary Arts and is working toward his master's in environmental studies at York University with a focus on the role of the chef in the newly evolving Canadian food policy. @chefwiththyme

Thank You!

Celinda Amos
Chelsea Belyea
Chantal Bernard
Charles Bishop
Patricia Bishop
Bob Blumer
Bob Book
Denise Bradbury
Scott Brison
Margo-Riebe
Butt
Lindsay
Cameron-Wilson
Anne Campbell
Mayor Jeff
Cantwell
Siobhan Cleary
Melanie Coates
Tom Crilley
Roma Dingwell
Susan
Downey-Lim
Sheri Elwood
Bruce Ewert
Mirra Fine
Renée Fournier

Randi Fox
Kerry Fraser
Jenny Gammon
Fabian Geppert
Ted Grant
Mark Gray
Greg Guy
Brad Hall
Christina
Harnett
Darrin Harvey
Mary Harwell
Ali Hassan
Alex Haun
Janet Hawkwood
Emily Haynes
John Higgins
Scott Hodgson
Juie Houde
Michelle
Ingraham
Keith Irving
Ingrid Jarrett
Darrell Johnston
Wendy Jones
Ginny Jones
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Kakoullis
Daniel Klein
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Chris Larsen
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Lightfoot
Mike Lightfoot
Robin Linden
John Lindsay
Kristen
MacDonald
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MacDonald
Iain MacLeod
Keltie MacNeil
John Maffei
Kellie Manning
Gary Meyer
Devon
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Gordon
Ashley
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Anne-Marie
McElrone

Andrea
McLoughlin
Kevin McNeely
Susan Meldrum
Gary Meyer
Bob Mills
Mary Sue
Milliken
Trevor & Michelle
Munroe
Norman Nahas
Hana Nelson
Bill Niven
Josh Oulton
Dale Palmeter
Bill Pratt
Anita Price
Crad Price
Kelly Price
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Sam Rinaldo
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Kyra Rose
Amy Savoury
Claudia Seeber
Anne Seuss
Andrew Sheridan
Steve Shor
David Smart
Anita Stewart
Hans Peter Stutz
Krista Sullivan
Trevor
Sutherland
John Swain
Terra Tailleux
Gab Taraboulis
Andrea Dawson
Thomas
Danny Thomas
Louis Thomas
David Watts
Lucy Waverman
Craig Weintraub
Kristi Wenaus
Glenn White
Gordon Whittaker
Noel Whitten
Chay Woerz

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