

DEVOUR!®

THE FOOD FILM FEST



OCTOBER

22-27, 2019

CELEBRATING
ITALIAN
FOOD &
CINEMA

DEVOURFEST.COM | #EATITVP |   

WOLFVILLE, NOVA SCOTIA
WINDSOR • KENTVILLE • KINGS CO.

5-7pm

THURSDAY 24
October

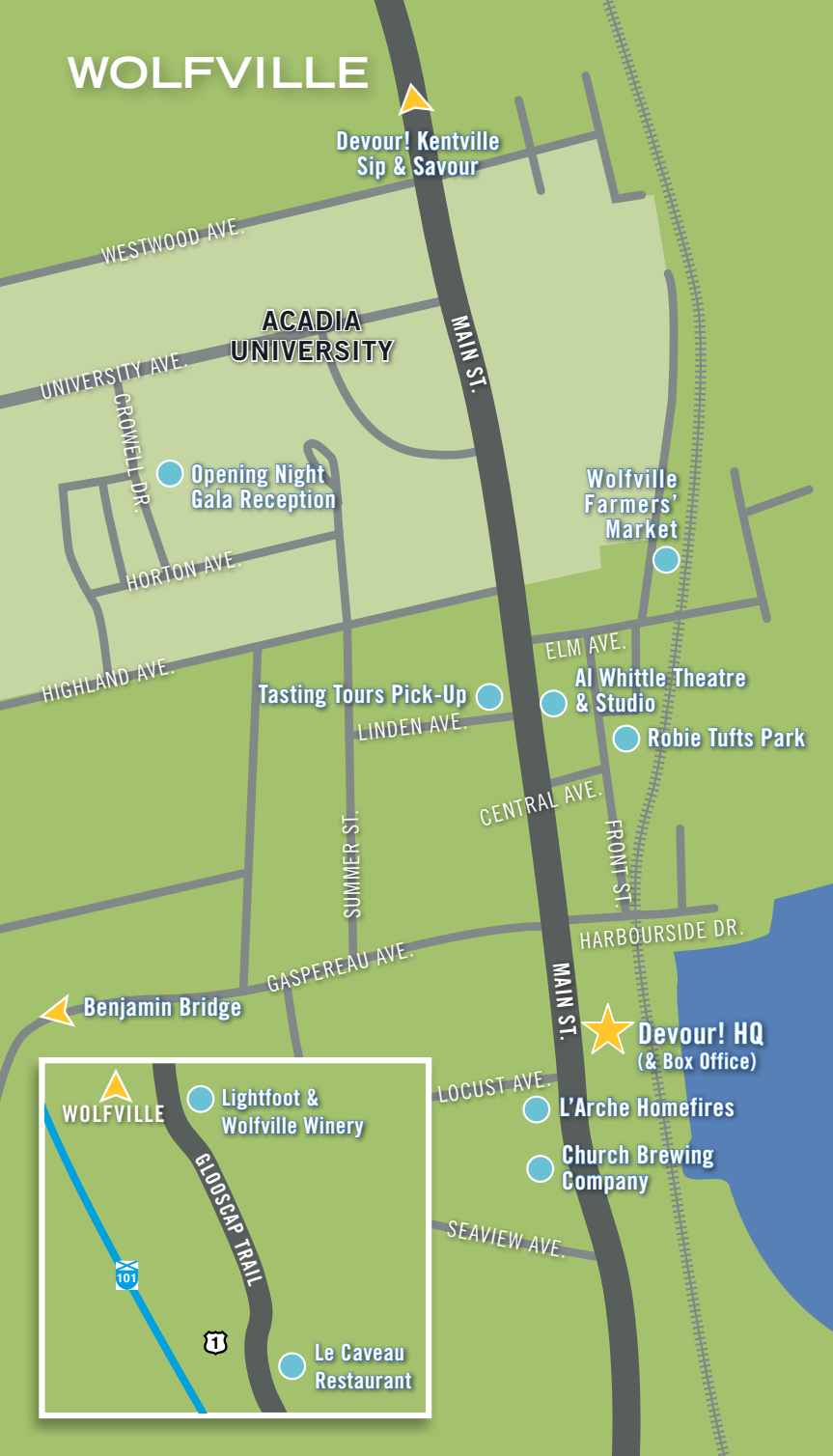


Featuring
dishes from
the bible of
Italian
cooking:
*The Silver
Spoon
Cookbook.*

The
NOODLE
Guy

PORT WILLIAMS, NOVA SCOTIA

WOLFVILLE





SCHEDULE

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*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 économique
du Canada atlantique
est ravie d'appuyer
Devour!
The Food Film Fest.

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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 and create a deeper connection to food. 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

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*

Jill Delaney, *Volunteer Coordinator*

Anna Maria Jachimowicz, *Culinary Logistics*

Lia Hennigar, *Corporate & VIP Relations*

Alissa Maloney, *Travel & Housing Coordinator*

Warren Young, *Technical Coordinator - Film*

Mary Harwell, *Theatre Manager*

Nicolle Spagnoli, *Program Editor*

Jason Mullen, *Transport Coordinator*

Megan Halliburton, *Print Traffic Coordinator*

Andrew Donovan, *Festival Photographer*

Crissie Brenton, *Festival Photographer*

Mark Davidson, *Festival Photographer*

Chris Bauer, *Dr. Devour!*

Teresa Rooney, *Accountant*

Spectacle Group, *Creative Agency*

C2C Communications, *PR Agency*

The PR Hive, *PR Agency*

threesixfive media, *Video Production*

Ticketpro Atlantic, *Festival Box Office*

BOX OFFICE INFORMATION

NEW BOX OFFICE HOURS & LOCATION DURING FESTIVAL

Our **Devour! Box Office & Retail Shop** is located in the **Devour! HQ**, 360 Main Street, Wolfville.

Monday, October 21	9:00AM-5:00PM
Tuesday, October 22	9:00AM-5:00PM
Wednesday, October 23	9:00AM-5:00PM - Official Opening Day*
Thursday, October 24	9:00AM-10:00PM
Friday, October 25	9:00AM-10:00PM
Saturday, October 26	9:00AM-10:00PM
Sunday, October 27	10:00AM-7:00PM

*Additional Opening Night Satellite Box Office Hours: Wednesday, Oct. 23, 5:00 p.m. - 7:00 p.m. (public doors open at 5:30 p.m.), Fountain Commons, Acadia University, 26 Crowell Drive

FILMS

Regular Film	\$15
Seniors & Students	\$12
Scotiabank Big Picture School Program	\$5
Devour! Opening Gala Film	\$25
Devour! Spotlight Gala Film	\$15
Devour! Closing Gala Film	\$15

For details on pricing for all individual **Dinners, Tasting Tours, Events, Parties, Lunches & Workshops**, please visit our website at www.devourfest.com/program. 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), **Windsor Home Hardware** (50 Empire Lane, Windsor) 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.

Festival Patrons

Anne Campbell & John Lindsay

Devour! Donors



Foundation



Founding Partner



Slow Food Nova Scotia

Official Media Partner



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Gold Partners



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- North Nova Seafoods
- Nova Scotia Community College
- Nova Scotia Crystal
- Pacific Institute of Culinary Arts
- Planters Ridge
- The PR Hive
- Screen NS
- Sea-Hawks
- Sober Island Oysters
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- SOUP
- TapRoot Farms
- threesixfive media
- Ticketpro Atlantic
- Victoria's Inn
- Viveau
- We're Outside
- Wolfville Farmers Market
- Workplace Essentials



Welcome - Nova Scotia Department of Communities, Culture & Heritage

Message from the Minister

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

Now in its ninth year, Devour! brings chefs, filmmakers, and visitors from across the globe to Nova Scotia while celebrating our province's rich cultural heritage and diversity. It's no surprise that the festival is becoming a must see and taste experience for locals and visitors alike.

Investing in events like Devour! is a vital part of Nova Scotia's Culture Action Plan. The plan 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, it's my pleasure to welcome you to the ninth edition of the festival.

Along with my Board colleagues, I strongly believe that the combination of food and film has the potential to change lives. This powerful duo has proven to be a significant economic generator for our province and region that has the power to educate, entertain and engage.

We're fortunate to have two visionary leaders at the helm of Devour! — Michael Howell and Lia Rinaldo who work tirelessly to promote Wolfville, the Annapolis Valley and Nova Scotia. As a result, more and more people from around the world recognize Devour! as a transformative experience of food and film. Through their hard work, and with the support of the Board, we're pleased that Devour! has earned charitable status. This comes with so much opportunity and adds another level to the foundation for sustainability and continued growth.

A heartfelt thank you to our committed supporters — patrons Anne Campbell and John Lindsay, and government, corporate community, partners and donors. We're pleased to have you at our side as we continue to cultivate a space of discovery through excellence in food and film.

And a special thank you to YOU, our guests! We love that more and more of you are coming back every year and spreading the word about this incredible experiential festival. Enjoy — there's truly something for everyone.

Kindly yours, **Roma Dingwell**



Devour! Organizers Michael & Lia

2019 marks the ninth edition of Devour! The Food Film Fest. How time flies, especially when you are creating memories, friendships, professional collaborations in food and film around the world, and opportunities for the next generation of chefs and filmmakers. This year sees Devour! with the largest number of partnerships we had ever had in creating a universally loved film festival around cuisine.

We are so proud of our team, our staff, our

Board, our Festival patrons, our government partners, our sponsors, and our volunteers, who always show you the smiling side of Nova Scotia. Tirelessly for almost a decade, we have strived to bring the world's best to Nova Scotia while holding our own up high on the global stage. This year, we are celebrating Italian cinema and cuisine and we will literally deliver you ITALY on film and on your plate across the event.

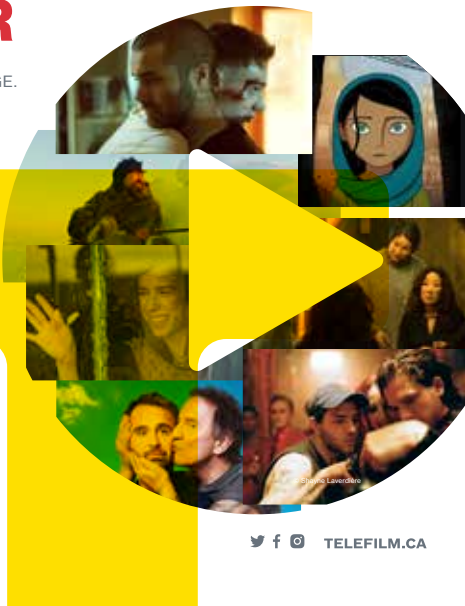
We simply can not wait for you to eat and drink LA DOLCE VITA!

Grazie mille!
Michael & Lia

SEE BIGGER

CANADIAN TALENT SHINES
BRIGHT ON THE WORLD STAGE.
TELEFILM CANADA IS PROUD
TO SUPPORT AND PROMOTE
HOMEGROWN SUCCESS.

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DEVOUR!
THE FOOD FILM FEST



A Taste of Devour! in Windsor

**Saturday, Oct. 19,
Mermaid Imperial Performing Arts Centre, Windsor, 6:00 p.m. - 9:30 p.m.**

Devour! is spreading its wings into Hants County with this special pre-festival celebration in Windsor. Come join Windsor and area restaurants and businesses for food, film, and fun. Wind your way through the Historic Imperial Theatre and the mesmerizing Mermaid Theatre workshop spaces to taste, sip, and savour what makes Windsor great. Enjoy short films from the upcoming Devour! Program. Come on out for an evening of cuisine, cinema, and camaraderie.

Participants include: Avondale Sky Winery, Bent Ridge Cucina & Winery, Cocoa Pesto, Common Confections, Dr Solas Kombucha, Flying Apron Cookery & Inn, Sainte Famille Wines, School House Brewery & Wine Grunt.

\$20 per guest; ticket includes food and beverage

Sponsored by the Town of Windsor and Mermaid Imperial Performing Arts Centre



*The Town of Windsor
is pleased to sponsor this year's*

“A Taste of Devour”

Mermaid Imperial Performing Arts Centre

*And Welcomes all Foodies and Film Fans
To the Land of Giant Pumpkins !*

THE SCOTIABANK BIG PICTURE PROGRAM

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 22,
Al Whittle Theatre - Main, 10:00 a.m. - 11:40 a.m.



The Pollinators

The Pollinators tells the story of the controlled migration of billions of honey bees around the US—how they're used to pollinate the crops that grow into the food we eat...and how our food supply is truly at risk.

USA, 2018, 92 minutes

Director Peter Nelson

Distributor The Pollinators Documentary Project



BZZZ

A little girl with a great affinity for bees goes to the limit in order to protect her community from itself.

Mexico, 2016, 4 minutes

Directors Güicho Núñez & Anna Cetti

Sponsored by: Scotiabank, Nourish NS, NSTU

Scotiabank.



DEVOUR!
 THE FOOD FILM FEST



Devour! Kentville: Sip & Savour

Tuesday, Oct. 22, Cornwallis Inn, Kentville, 6:00 p.m. - 9:30 p.m.

Devour! returns to Kentville and doubles in size due to popular demand with this kick-off celebration. Get treated to delectable bites and delicious drinks from area businesses in this graze-around reception in the town's iconic Cornwallis Inn. You'll also be guided through parts of the Inn, and businesses will collectively draw their inspiration from a short film from this year's program in each unique space.

Participants include: 3Fs Food Experience, Barrelling Tide Distillery, Casa Nova Fine Beverages, Charts Café, Crystany's Brasserie, Dr Solas Kombucha, Kate's Bakery, Maritime Express Cider, NSCC Kingstec Culinary & Pastry Programs, Paddy's Irish Pub, Planter's Ridge, Still Fired Distilleries, The Noodle Guy, Tipsy Toad Grove & Union Street Café.

\$25 per guest in support of Nourish Nova Scotia; ticket includes food and beverage

Sponsored by the Town of Kentville and the Kentville Business Community

Kentville
A BREATH OF FRESH AIR





Duck Academy

Wednesday, October 23, Al Whittle Theatre - Main, 10:00 a.m. - 11:45 a.m.

Three thousand ducks, one farmer, and an ultimate goal to produce chemical-free sustainable rice. Against all odds, a determined farmer in Thailand trains ducks to become “rice protectors”.

Thailand, 2019, 52 minutes

Director Suriyon Jongleepun



The Old Man and the Pears

A weak and hungry old man begs for a pear from a fruit peddler, but the peddler refuses. A little boy bravely steps forward and spends his last coin to buy a pear for the old man. Finally, a magical form of justice emerges from the ground.

USA, 2018, 5 minutes

Director Jing Sun

Our kids deserve the best start

But with limited resources, teacher shortages and not enough help for kids with special needs – it's hard to give students the individual support they deserve.

Students are relying on parents, teachers and the government to work together to fix our public schools.



Let's invest in our kids' futures by investing in them.

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

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OPENING GALA

OPENING GALA - WEDNESDAY, OCT. 23



Devour! Opening Gala Reception Presented by Taste of Nova Scotia

**Wednesday, Oct. 23,
Fountain Commons, Acadia University, 5:30 p.m. - 8:30 p.m.**

Participating chefs and restaurants include: Brady Bertrand (Lightfoot & Wolfville), Michael Dolente (The Carleton), Jonathan Joseph (Argyle Lodge and Restaurant), Matthew Krizan (Mateus Bistro), Renée Lavallée (The Canteen), Meadowbrook Meat Market, Chris Pyne (Founders House Dining), Shane Robilliard (Fox Harb'r Resort), Martin Ruiz Salvador (The South Shore Fish Shack, Salt Shaker Deli and Beach Pea Kitchen & Bar), Chris Velden (The Flying Apron Inn & Cookery), and Peter Welton (Acadia University Dining Services). As a guest of this special night, you'll also be treated to beverages from The Good Cheer Trail: L'Acadie Vineyards, Annapolis Cider Company, Barrelling Tide Distillery, Benjamin Bridge, Bulwark Cider, Compass Distillers, Grand Pré Wines, Ironworks Distillery, Lake City Cider, Lightfoot & Wolfville Vineyards, Maritime Express Cider Co., Petite Rivière Vineyards, Planters Ridge Winery, Sober Island Brewing Company, Sôlas Kombucha, and Viveau.



\$50 per guest; ticket includes food and beverage

Sponsored by Taste of Nova Scotia





Devour! Opening Gala Film Presented by CBC: The North American Premiere of *From the Vine*

Wednesday, Oct. 23, Al Whittle Theatre, 8:00 p.m. - 10:30 p.m.

A downtrodden man (Joe Pantoliano) experiences an ethical crisis and travels back to his hometown in rural Italy. He finds new purpose in reviving his grandfather's old vineyard, offering the small town of Acrenza a sustainable future, and reconnecting with his estranged family in the process.

Director Sean Cisterna and actor Joe Pantoliano will be in attendance and will participate in a post-screening Q&A with festival host Bob Blumer.

Canada, 2019, 95 minutes

Director Sean Cisterna

Distributor Mythic Productions

\$25 per guest

Sponsored by Italian Trade Commission, CBC Atlantic & Telefilm Canada

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DELEGATION COMMERCIALE D'ITALIE

TELEFILM
CANADA



Actor, Joe Pantoliano

With more than 100 film, television, and stage credits to his name, Joseph Peter Pantoliano is a prolific American character actor who has played many diverse and memorable roles, from Guido in *Risky Business* (1983) to Eddie Moscone in *Midnight Run* (1988), Cosmo Renfro in *The Fugitive* (1993), Cypher in *The Matrix* (1999) and Teddy in *Memento* (2000). He is the winner of a primetime Emmy for his work on *The Sopranos* (1999), for which he also received two SAG Award nominations.



SHORT FILM
**FACE
OFF**

**ABSOLUTELY
CANADIAN**

LAND AND SEA

REC

REEL EAST COAST

PRESENTED BY **FIN**

NOVA SCOTIA
news



**CBC MUSIC
SPECIALS**



Gem



**START
STREAMING**



Director, Sean Cisterna

Sean Cisterna is an accomplished, multi-award winning film director. His works are frequently screened at recognized international festivals and often find homes with broadcasters and distributors worldwide—*Moon Point* (2011), *30 Ghosts* (2013), *Full Out* (2015) and *Kiss and Cry* (2017). His latest *From the Vine* is a North American Premiere as Devour!'s Opening Night Gala.



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



2018 Nourish Food & Film Challenge winner,
Kieran O'Neill (11 years old)



NOVA SCOTIA

is proud to be the

Devour! Youth Programming Partner

Scotiabank Big Picture Program



Bringing food topics to
life for students
through film.

School Healthy Eating Program

Nourishing students to
prepare them for their
learning day.



Nourish Your Roots Fundraiser



Supporting healthy
school food programs
and local farmers.

School Food Gardens

Engaging with students
to plant, grow, harvest
and prepare food.



Good Food = Good Thinking!

DEVOUR! THE BOUNTY OF KINGS COUNTY EXPERIENTIAL TASTING TOURS & WORKSHOPS



The Bubbles Bus

Wednesday, Oct. 23 to Sunday, Oct. 27,
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 is 2 hours

Sponsored by Benjamin Bridge, L'Acadie Vineyards,
and the Municipality of the County of Kings

BB
BENJAMIN BRIDGE

NOVA SCOTIA
L'ACADIE
VINEYARDS



Absolutely delicious!



acadiau.ca

 **ACADIA**
UNIVERSITY



Gleaning Expedition with FOUND Nova Scotia

Thursday, Oct. 24,

Bus leaves from Linden @ Main Street, 11:00 a.m. - 1:00 p.m.

All aboard the gleaning bus on a fall day in Nova Scotia! This expedition will feature an incredible cross-section of individuals working hard on waste reduction—from the grower TapRoot Farms to the gleaners FOUND Forgotten Food to the recipient organization SOUP. Participants will take part in a farm tour and literally glean their own meal while they gain a deeper understanding of the drivers of food loss and waste; its subsequent environmental impacts; individual, community, and corporate reduction strategies; and the immediate impact of food redistribution in Nova Scotia.

\$45 per guest, includes transportation

Sponsored by FOUND Forgotten Food, TapRoot Farms, SOUP and the Municipality of the County of Kings



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SPECIAL TO THE PROGRAM:
A 20th Anniversary Underwater Quest
 w/Benjamin Bridge & Maison BeauSoleil

Friday, Oct. 25, Benjamin Bridge Winery, 2:00 p.m. - 3:30 p.m.

Benjamin Bridge and Maison BeauSoleil share a vision to showcase to the world the incredible quality that can be sustainably and meticulously produced from their distinct maritime terroir. Coming from neighbouring coastal ecosystems, their respective wines and oysters share a natural affinity for one another and represent the quintessential regional pairing. Join Alexandre from Benjamin Bridge and Max from Maison BeauSoleil—in collaboration with Devour! The Food Film Fest—to learn (and see) more about this experiment and their terroir pursuits, while enjoying three unique pairings of oysters and bubbly.

\$60 per guest, includes transportation (40 ppl max)

Sponsored by Benjamin Bridge, Maison BeauSoleil & the Municipality of the County of Kings

BB
BENJAMIN BRIDGE

Chaire
BeauSoleil
Oyster



Due to the devastating effects of
HURRICANE DORIAN,
 please consider making a donation to help rebuild a special place.



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Visit:

www.gofundme.com/f/green-turtle-cay-hurricane-dorian-relief/donate



From The Wild Filmmaking Intensive w/Kevin Kossowan

Saturday, Oct. 26, bus leaves from Linden @ Main Street, 10:00 a.m. - 4:00 p.m.

In this day-long workshop, join *From The Wild* filmmaker Kevin Kossowan as he leads chefs, film-makers and you into the wilds of Nova Scotia to hunt, fish, forage, and film.

\$75 per guest, includes transport and a meal

Sponsored by Telefilm Canada & the Municipality of the County of Kings

TELEFILM
CANADA



Devour is
known for its
great tastes.

So are we.

The perfect meal deserves the
perfect outfit. Shop the latest
looks from Canadian designer
Joseph Ribkoff and more!



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WELCOME

TO KINGS COUNTY

PROUD SPONSOR OF DEVOUR THROUGH THE

*Kings Economic
Advancement Grant*



MUNICIPALITY OF THE
COUNTY OF KINGS



Foraging Expedition with East Coast Wild Foods

Sunday, Oct. 27, bus leaves from Linden @ Main Street, 1:00 p.m. - 3:00 p.m.

Join forager Sarah d'Apollonia of East Coast Wild Foods on a two-hour walk through the local forest in search of late fall's wild foods. Sarah has been supplying some of the best local chefs and restaurants with the bounty of foraged treasures from Nova Scotia year round.

\$45 per guest.

Sponsored by the Municipality of the County of Kings



tourism@wolfville.ca
902-542-7000




Taste
OF NOVA SCOTIA

EAT. DRINK. EXPLORE.

TASTE OF NOVA SCOTIA OPENING GALA RECEPTION

WEDNESDAY, OCT 23, 2019 5:30PM - 8:30PM
FOUNTAIN COMMONS, ACADIA UNIVERSITY

TASTE OF NOVA SCOTIA AWARDS PRESENTATION

THURSDAY, OCT 24, 2019 2:00PM - 3:00PM
AL WHITTLE THEATRE MAIN ST., WOLFVILLE



**PROUD PARTNER OF DEVOUR!
THE FOOD FILM FEST**

@TasteofNS
tasteofnovascotia.com



Taste of Nova Scotia Awards Program & Reception

Thursday, Oct. 24, Al Whittle Theatre, 2:00 p.m. - 3:00 p.m.

We're thrilled to once again host the Taste of Nova Scotia Awards. 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 special celebration of this year's winners **followed by a reception from 3:00 p.m. - 5:00 p.m.**

Free admission

Sponsored by Taste of Nova Scotia



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Daily HAPPY devHOUR! at The Church Brewing Co.

**Thursday, Oct. 24 to Saturday, Oct. 26,
The Church Brewing Co., 3:00 p.m. - 5:00 p.m.**

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.

Free admission; food and beverages available for purchase; restricted to 19 years of age or older



churchbrewing.ca





BREW GOOD DO GOOD

We are a brewery, a farm to table restaurant with a patio, in a historic stone church located in the heart of Wolfville. **Stop in & check us out today!**

📍 329 Main St. | Wolfville, NS

☎ 902.542.2337



Devour! Street Food Party

Thursday, Oct. 24, 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. Food and beverages available for purchase

Sponsored by Wolfville Business Development Corporation & Wilsons Home Heating



GALA SCREENING

Special Presentation of *Big Night* curated by *Lidia Bastianich*

*Lidia Bastianich will be in attendance and will participate in a post-screening Q&A with festival host, Bob Blumer, followed by a book signing with a selection of books including her latest, **Felidia**. Books will be available for purchase on-site.*

Big Night

Thursday, Oct. 24, Al Whittle Theatre - Main, 5:00 p.m.

Chef Primo (Tony Shalhoub) and businessman Secondo (Stanley Tucci) are immigrant brothers from Italy who open their dream restaurant in New Jersey. However, Primo's authentic food is too unfamiliar for the locals' tastes, and the restaurant is struggling. When bandleader Louis Prima is scheduled to appear at their restaurant, the two brothers put all of their efforts into one dinner, which will ultimately decide the fate of their restaurant.

USA, 1996, 109 minutes | Director Campbell Scott & Stanley Tucci | Distributor Criterion Pictures
 Sponsored by: Italian Trade Commission



Loss of Taste

Memory, passion, and heartache come together over a glass of wine, when remembering what is lost.

Italy, 2012, 3 minutes
 Director Luca Nestola

ITA
 ITALIAN TRADE COMMISSION
 DELEGATION COMMERCIALE D'ITALIE



CELEBRITY CHEF DINNER

Based on *Big Night*

Thursday, Oct. 24, Wolfville Farmers' Market,
7:30 p.m. - 10:30 p.m.

This five-course dinner is inspired by the film *Big Night*
and will be prepared by:

\$150 per guest; ticket includes wine pairings and ticket to the

After Party – Devour! Italiano

Sponsored by Italian Trade Commission, Istituto Italiano di Cultura,
Bishop's Cellar, Armstrong Foodservice, Chef Works Canada



Paola Colucci,
Pianostrada Laboratorio di
Cucina, Rome



Emma Cardarelli,
Elena, Montréal



Renée Lavallée,
The Canteen, Dartmouth



Melissa Kelly,
Primo, Maine



Alida Solomon,
Tutti Matti, Toronto



Lidia Bastianich

Award-winning chef, TV
host, restaurateur and
author Lidia Bastianich
is our headlining guest
at this year's festival
and has curated her
favourite food film of all
time, *Big Night*. She will
be at the screening, will
take part in an onstage

interview with Bob Blumer and will sign books, including
copies of her latest, *Felidia*.

With over a dozen books published to date, Bastianich
is an accomplished restaurateur and the owner of a
flourishing food and entertainment business. She is also
co-owner of three acclaimed New York City restaurants,
and is a partner in Eataly NYC, Chicago, Boston, Los
Angeles, Las Vegas, and Sao Paulo, Brazil. Bastianich's
line of artisanal pastas and all-natural sauces, Lidia's,
are sold at food stores nationwide.



Devour! Italiano Party

Thursday, Oct. 24, Devour! HQ, 9:00 p.m. - 1:00 a.m.

When a moon hits your eye, like a big pizza pie...that's amore! Join us for a party in honour of our Celebrity Headliner Guest, Lidia Bastianich, and this year's regional theme, Celebrating Italian Food & Cinema.

Admittance with a festival badge or ticket; one drink ticket included; restricted to 19 years of age or older



CBC Mainstreet East Coast Kitchen Party Live at The Church Brewing Co.

Friday, Oct. 25, The Church Brewing Co., 3:00 p.m. - 7:00 p.m.

Join host Jeff Douglas and the crew from CBC Mainstreet for a live broadcast and kitchen party with musical guests and featured interviews from Devour! attendees and the valley.

Free and open to the public; first come, first seated
Sponsored by CBC



The Extraordinary Italian Taste!

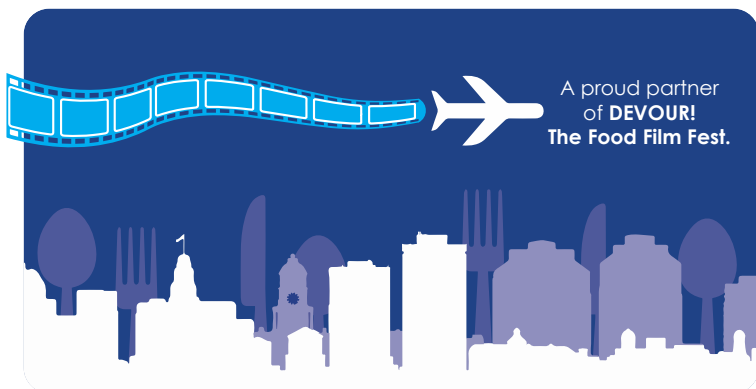


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Devour! Chowder Smackdown

Friday, Oct. 25, Devour! HQ, 4:30 p.m. - 6:30 p.m.

Who will be crowned the chowder champion in 2019? 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 North Nova Seafoods



Logan's Fish Mart

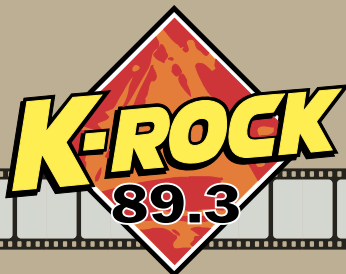
- **Live and Cooked Lobster**
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- **Various Fresh and Frozen Fish**

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Pizzeria Libretto, Toronto



Bob Blumer,
The Surreal Gourmet,
Los Angeles



Lora Kirk,
Ruby Watchco, Toronto



Dario Tomaselli,
George Brown College, Toronto



Terry Vassallo,
Mappatura Bistro, Halifax

CELEBRITY CHEF DINNER

Celebrity Chef Dinner based on the
Spotlight Gala Food Fighter

**Friday, Oct. 25, Wolfville Farmers' Market,
7:30 p.m. - 10:30 p.m.**

\$150 per guest; your ticket includes wine pairings and a ticket to the
Devour! Spotlight Gala Party.

Sponsored by Divert NS, Bishop's Cellar, Armstrong Foodservice,
Chef Works Canada

**This five-course dinner is inspired by the
Spotlight Gala film *Food Fighter* and will be
prepared by chefs:**





Devour! Spotlight Gala Party

Friday, Oct. 25, Devour! HQ, 9:00 p.m. - 1:00 a.m.

Drink, dance, and mingle with new and old festival friends alike into the wee hours!

\$25 per guest; includes two drink tickets and music by The Sundries
Sponsored by Grand Pré Winery

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Devour! The Market

Saturday, Oct. 26, Wolfville Farmers' Market, 9:00 a.m. - 1:00 p.m.

Celebrity chefs will grill delectable breakfast dishes using fresh ingredients from market vendors on our Big Green Eggs 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; donations can be made to the
Wolfville Farmers' Market Food Bucks Program



The Mayors' Bike Ride for Devour!

Saturday, Oct. 26, Robie Tufts Park, 9:30 a.m. - 12:30 p.m.

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, to Camp Aldershot and out to the Starr's Point Loop and back, with scheduled Valley "refreshment stops". This year, we are adding a youth ride from 9:30 a.m. - 10:30 a.m., followed by a pizza party in the Front Street Community Oven.

\$20 per rider; includes refreshment breaks

\$10 for youth ride; includes pizza party

Sponsored by Support 4 Culture, Bicycle Nova Scotia,
We're Outside and the Department of National Defence

Pre-registration required. A limited number of bike loans
available; please contact Brian at We're Outside 902.542.3065.





CELEBRITY CHEF DINNER Devour! Chefs & Shorts Gala Dinner

Saturday, Oct. 26, Lightfoot & Wolfville Winery, 7:00 p.m. - 10:00 p.m.

\$200 per guest; your ticket includes wine pairings and a ticket to the **Devour! Cocktail Pop-up Party**

Sponsored by RBC, Italian Trade Commission, Bishop's Cellar, Lightfoot & Wolfville, Armstrong Foodservice, Chef Works Canada

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



Michele Forgione,
Impasto, Montréal



Stella Shi,
Cu_Cina, Rome



Antonio Rinaldo,
Rinaldo's Italian American
Specialties, Halifax



Danny Smiles,
Le Bremner, Montréal



Jennifer Crawford,
MasterChef Canada



The Devour! Chefs & Shorts: Film Program



Champagne!

Deathbed toasts sometimes have unexpected consequences!

USA, 2018, 1 minute

Director Olivia Saperstein



Looney Foodz!

When the fridge door closes, the food comes alive!

Italy, 2017, 2 minutes

Director Paolo Gaudio



Men Overboard

Memories of those lost at sea, interspersed with the power the ocean has over us and the grandeur of danger.

Canada, 2018, 7 minutes

Director Alexandre Rufin

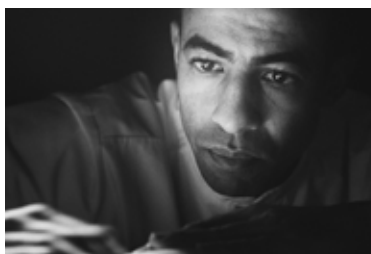


Sorry, Not Sorry

A couple's one-upmanship reaches unbelievable heights after a man eats his wife's plums.

USA, 2019, 7 minutes

Director Monique Sorgen



That's My Jazz

Pastry Chef Milton Abel reminisces about his father and the balance between achieving greatness in the world and being present in the lives of your loved ones.

Canada, 2019, 14 minutes

Director Ben Proudfoot



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Devour! Down-Home Lobster Supper

Saturday, Oct. 26, Wolfville Farmer's 7:30 p.m. - 9:00 p.m.

Back by popular demand, we're hosting a classic lobster dinner with all the fixings. Come and savour an unforgettable and truly Atlantic Canadian experience with our favourite crustacean.

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

Sponsored by Clearwater Seafoods

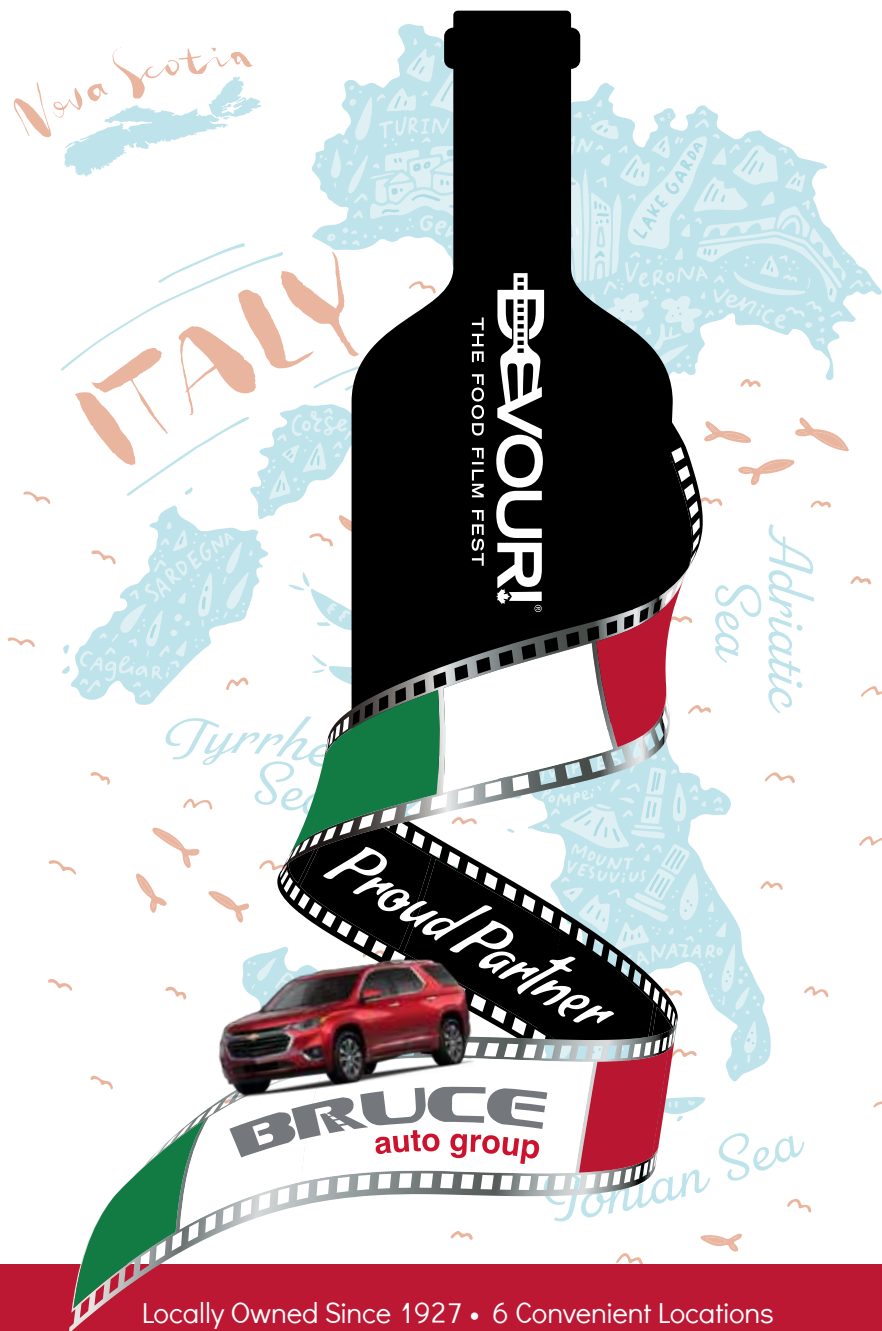


Think about it. Dream it. Say it out loud. Write it down. Then share it. Celebrate it. Live for it. Spend every single day working towards it. And always remember we're here to help. **Let's Make Someday Happen.™**

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Devour! Cocktail Pop-up Party

Saturday, Oct. 26, Devour! HQ, 9:00 p.m. - 1:00 a.m.

For the seventh year running, super talented mixologists will serve up this year's Italian-inspired signature cocktails at our Devour! HQ.

\$25 per guest; includes two signature cocktails and live music by the Mark Riley Project

Sponsored by Mer Et Soleil & IPC Securities Corporation



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TUESDAY, OCTOBER 22

10:00AM	AI Whittle Theatre - Main	The Scotiabank Big Picture Program: The Pollinators w/BZZZ	11
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WEDNESDAY, OCTOBER 23

10:00AM	AI Whittle Theatre - Main	The Scotiabank Big Picture Program: Duck Academy w/The Old Man and the Pears	13
8:00PM	AI Whittle Theatre - Main	Opening Gala Film: From the Vine (North American Premiere) w/Winner of the Nourish NS Food & Film Challenge	16

THURSDAY, OCTOBER 24

10:00AM	AI Whittle Theatre - Main	The Scotiabank Big Picture Program: Dive! w/Hearth / Chef Dylan: How to Make Pizza	55
2:00PM	AI Whittle Theatre - Main	Taste of Nova Scotia Awards Program	27
3:15PM	AI Whittle Theatre - Studio	Beloved w/Côte de Boeuf	57
3:30PM	AI Whittle Theatre - Main	David Rocco's Dolce Italia w/Off the Beaten Path & Hope in the New Rome	57
5:00PM	AI Whittle Theatre - Main	Special Presentation of Big Night curated by Lidia Bastianich w/Loss of Taste	30
8:00PM	AI Whittle Theatre - Main	Big Night	75
8:00PM	AI Whittle Theatre - Main	The Game Changers w/Masters	61
8:15PM	AI Whittle Theatre - Studio	The Best Sommelier in the World w/The Sommelier	61

FRIDAY, OCTOBER 25

11:00AM	AI Whittle Theatre - Main	Shorts Program: Italian Wines w/Wine on Garda Lake - Cantina Malavasi, Franzoni Botticino - The Hidden Gem of Northern Italy, Wine Masters - Italy, Leonardo's Wine, The Madeleine and the Stranger	64
11:15PM	AI Whittle Theatre - Studio	The Wandering Chef w/Truffles	67
2:00PM	AI Whittle Theatre - Main	Merci Bocuse w/Dish Pigs	69
2:15PM	AI Whittle Theatre - Studio	Virgin & Extra: The Land of Olive Oil w/Tomatoes	69
5:15PM	AI Whittle Theatre - Studio	Stage: The Culinary Internship w/CHEF	70
5:30PM	AI Whittle Theatre - Main	Devour! Spotlight Gala: Food Fighter w/Make Love: Horton Ridge	70
8:00PM	AI Whittle Theatre - Main	Billion Dollar Bully w/Beatz and Eatz	71
8:15PM	AI Whittle Theatre - Studio	Nose To Tail w/Almost Famous: The King of Fish and Chips	71

SATURDAY, OCTOBER 26

11:00AM	AI Whittle Theatre - Main	Shorts Program: Comedy w/American Marriage, Forbidden Tikka Masala, Mom's Recipe, Peggy, Shanghai Sole, Stepdaddy, The Adventures of Mr. Food & Mrs. Wine, Is You Is	72-73
11:15AM	AI Whittle Theatre - Studio	Shorts Program: Slice of Life w/73 Cows, Dulce, From the Wild: Easy Wins, The Fishnet and the Fish, The Three Sisters Community Garden, A Sweet & Sour Christmas, 99 Problems, America: Betty and Larry, Italian Pizza Masters	74-75
2:00PM	AI Whittle Theatre - Main	Shorts Program: Olive Oil w/AmalaTerra & Obsessed with Olive Oil	81
2:15PM	AI Whittle Theatre - Studio	Nothing Fancy: Diana Kennedy w/The Dishwasher	81
5:00PM	AI Whittle Theatre - Main	The Great Italian w/Hole & Ouzo Therapy	82
5:15PM	AI Whittle Theatre - Studio	Artifishal w/The Youngest Captain	83
7:00PM	Lightfoot & Wolfville	Devour! Chefs & Short Gala Dinner - Films: Champagne!, Men Overboard, Looney Foodz!, Sorry Not Sorry, That's My Jazz	39
8:00PM	AI Whittle Theatre - Main	Maxima w/Kahawa	83
8:15PM	AI Whittle Theatre - Studio	Hang Time w/Sweater	83

SUNDAY, OCTOBER 27

2:00PM	AI Whittle Theatre - Main	Ghost Fleet w/Hybrids	84
2:15PM	AI Whittle Theatre - Studio	The Cake General w/Creamed Lobster Nova Scotia-Style	84
5:00PM	AI Whittle Theatre - Main	Honeyland w/Flour, Water, and Salt.	85
5:15PM	AI Whittle Theatre - Studio	T for Taj Mahal w/Thank You Seagulls	85
8:00PM	AI Whittle Theatre - Main	Closing Gala Film: The Biggest Little Farm w/Distance - Short Stories About Food	86

SATURDAY 19 S SPECIAL EVENT

Mermaid Imperial Performing Arts Centre, Windsor

6PM -
9:30 S

A Taste of Devour! in Windsor

TUESDAY 22 SP SCHOOL PROGRAM S SPECIAL EVENT

Al Whittle Theatre-Main

KBC, Town of Kentville

10AM -
11:40SP The Scotiabank Big Picture Program:
*The Pollinators w/BZZZ*6PM -
9:30S

Devour! Kentville: Sip & Savour

WEDNESDAY 23 SP SCHOOL PROGRAM F FILM S SPECIAL EVENT T TOURAl Whittle
Theatre-MainAl Whittle
Theatre-StudioLinden @
Main StFountain
Commons

Devour! HQ

10AM

SP The Scotiabank Big
Picture Program: *Duck
Academy w/The Old Man
and the Pears*

11

12PM

1

2

3

T

The Bubbles Bus

4

5

S

6

Devour!
Opening Gala
Reception
presented by
Taste of Nova Scotia

7

8

F Opening Gala Film:
From the Vine
(North American
Premiere) w/ Winner of
the Nourish NS Food &
Film ChallengeF*From the Vine*

9

10

11

12

1AM

THURSDAY 24								
	SP SCHOOL PROGRAM	F FILM	S SPECIAL EVENT	T TOUR	W WORKSHOP			
	Al Whittle Theatre-Main	Al Whittle Theatre-Studio	Linden @ Main St	LeCaveau Restaurant	Devour! HQ	Wolfville Farmers Market	Robie Tufts Park	The Church Brewing Co.
9AM								
10	SP The Scotiabank Big Picture Program: Dive! w/ Hearth / Chef Dylan: How to Make Pizza							
11			T Gleaning Expedition with FOUND Forgotten Food		W Culinary Workshop w/ Chef from Danny Smiles			
12PM								
1				W Bourbon Luncheon Workshop w/ Ray Daniel & Chef Jennifer Crawford	W Culinary Workshop w/ Chef Michele Forgione			
2	F Taste of Nova Scotia Awards Program							
3	F David Rocco's <i>Dolce Italia</i> w/Off the Beaten Path & Hope in the New Rome	F Beloved w/Côte de Boeuf	T The Bubbles Bus		W Cocktails & Photography Workshop			S Happy DevHOUR!
4							S	
5	F Special Presentation of <i>Big Night</i> curated by Lidia Bastianich w/Loss of Taste	F Big Night					Devour! Street Food Party	
6								
7						S		
8	F The Game Changers w/ Masters	F The Best Sommelier in the World w/The Sommelier				Celebrity Chef Dinner based on <i>Big Night</i> curated by Lidia Bastianich w/All Female Chefs		
9					S			
10					Devour! Italiano Party			
11								
12								
1AM								

FRIDAY 25			F FILM	S SPECIAL EVENT	T TOUR	W WORKSHOP		
	Al Whittle Theatre-Main	Al Whittle Theatre-Studio	Linden @ Main St	LeCaveau Restaurant	Devour! HQ	Wolfville Farmers Market	L'Arche Homefires	The Church Brewing Co.
9AM							W	
10								
11	F Shorts Program: Italian Wines	F The Wandering Chef w/ Truffles			W Culinary Workshop w/ Chef Tony Mantuanon		Cooking Master Classes for Youth	
12PM						W Zero Waste Workshop w/ Bob Blumer		
1				W Culinary Luncheon Workshop with Pianostrada Laboratorio di Cucina	W Culinary Workshop w/Chef Melissa Kelly & Renée Lavallée			
2	F Merci Bocuse w/Dish Pigs	F Virgin & Extra: The Land of Olive Oil w/ Tomatoes	T A 20th Anniversary Underwater Quest w/Maison BeauSoleil & Benjamin Bridge			W Food Waste Panel		
3								S S Happy DevHOUR
4			T The Bubbles Bus		S Devour! Chowder Smackdown			
5	F Devour! Spotlight Gala: Food Fighter w/ Make Love: Horton Ridge	F Stage: The Culinary Internship w/ CHEF						CBC East Coast Kitchen Party with Mainstreet Live at The Church Brewing Co
6								
7						S		
8	F Billion Dollar Bully w/ Beatz and Eat	F Nose To Tail w/Almost Famous: The King of Fish and Chips					Celebrity Chef Dinner based on the Spotlight Gala Film Food Fighter	
9					S			
10					Devour! Spotlight Gala Party			
11								
12								
1AM								

SATURDAY 26

F FILM **S** SPECIAL EVENT **T** TOUR **W** WORKSHOP

	Al Whittle Theatre-Main	Al Whittle Theatre-Studio	Linden @ Main St	Lightfoot & Wolfville	Le Caveau Restaurant	Devour! HQ	Wolfville Farmers Market	Robie Tufts Park	The Church Brewing Co.
9AM				Italian Wine & Cheese Workshop w/Jenny Gammon	Pizza Workshop w/Chef Rocco Agostino		S	S	
10			W	W	W	W	Devour! The Grills	The Mayors' Bike Ride for Devour!	
11	F	F		W	W	W			
12PM	Shorts Program: Comedy	Shorts Program: Slice of Life	From the Wild Filmmaking Intensive w/Kevin Kossowan		Whisky Luncheon Workshop with the Whisky Lassie & Chef Martin Ruiz Salvador	Culinary Workshop w/Chef Stella Shi			
1				W The Wines of Southern Italy w/ Kathryn Harding		W Culinary Workshop w/Chefs Emma Cardarelli & Alida Solomon			
2	F Shorts Program: Olive Oil w/ Amala Terra & Obsessed with Olive Oil	F Nothing Fancy: Diana Kennedy w/The Dishwasher							
3									S
4			T The Bubbles Bus			W Short Doc Shop Talk with Filmmaker Ben Proudfoot			Happy DevHOUR!
5	F	F							
6	The Great Italian w/ Hole & Ouzo Therapy	Artifishal w/The Youngest Captain							
7				F			S		
8	F	F		Devour! Chefs & Short Gala Dinner			Devour! Down Home Lobster Supper		
9	Maxima w/Kahawa	Hang Time w/Sweater				S			
10						Devour! Cocktail Pop-Up Party			
11									
12									
1AM									

SUNDAY 27

F FILM

S SPECIAL EVENT

T TOUR

W WORKSHOP

	Al Whittle Theatre-Main	Al Whittle Theatre-Studio	Wolfville Farmers Market	Linden @ Main St	Robie Tufts Park
11 AM			S Devour! Golden Time Awards Brunch		
12 PM					
1				T Foraging Expedition with East Coast Wild Foods	
2	F Ghost Fleet w/Hybrids	F The Cake General w/Creamed Lobster Nova Scotia-Style		T The Bubbles Bus	S The Great Devour! Chicken Dinner & Devour! Volunteer Appreciation Party
3					
4					
5	F Honeyland w/Flour, Water, and Salt	F T for Taj Mahal w/ Thank You Seagulls			
6					
7					
8	F Closing Gala Film: The Biggest Little Farm				
9					
10					



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BMO is proud the sponsor
this year's **Devour! The
Food Film Fest.**



Devour! Golden Tine Awards Brunch

Sunday, Oct. 27, Wolfville Farmer's Market, 11:00 a.m. - 1:00 p.m.

Join us in celebrating the very best of the 2019 festival at our Devour! Golden Tine Awards Brunch hosted by CBC's Ali Hassan. We will present our coveted 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: award-winning documentary filmmaker and film festival programmer Peter Stein, award-winning journalist Rita DeMontis, and British Film Institute's Justin Johnson. Brunch features decadent breakfast bites from some of the province's top chefs—whose renowned restaurants may be off-the-beaten-paths of Nova Scotia, but are definitely worth the road trip.

Your \$25.00 ticket includes brunch and beverages

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Awards made by artist Brad Hall

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

Sunday, Oct. 27, Robie Tufts Park, 3:00 p.m. - 6:00 p.m.

Devour! is thrilled to return with this 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 our wonderful and dedicated crew!

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

Sponsored by Chicken Farmers of Nova Scotia, Bank of Montréal & Wilsons Home Heating



Devour! HQ

**Daily Programming from Wednesday, Oct. 23, to Sunday, Oct. 27,
360 Main Street, Wolfville**

A meeting place, a resting place, a place to get your groove on — this is our Devour! HQ. Throughout the Festival, we will host receptions, workshops, tastings, culinary demos, book signings and parties. Devour! HQ will also be home to our Main Festival Box Office, Retail Shop, and our VIP Delegates Lounge.

Admittance with badge or festival ticket

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Dive!

Thursday, Oct. 24, Al Whittle Theatre - Main, 10:00 a.m.

Dive! follows filmmaker Jeremy Seifert and friends as they dumpster dive in the back alleys and gated garbage receptacles of Los Angeles' supermarkets. In the process, they salvage thousands of dollars worth of good, edible food.

USA, 2010, 42 minutes

Director Jeremy Seifert

Sponsored by: Scotiabank, Nourish NS, NSTU

Scotiabank.



Chef Dylan: How to Make Pizza

Adorable four-year-old chef Dylan prepares pizza from scratch. Anyone can cook!

UK, 2018, 1 minute

Directors Simon Wild



Hearth

A short animated film about the power of community: a soup pot, lovely smells, and sharing helps to melt the coldness of winter.

Canada, 2019, 2 minutes

Director Max Shoham

Benvenuti a 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

DEVOUR!
THE FOOD FILM FEST



Bourbon Luncheon Workshop w/Ray Daniel & Chef Dennis Johnston

**Thursday, Oct. 24,
Le Caveau Restaurant, Grand Pré Winery, 11:00 a.m. - 1:00 p.m.**

Ray Daniel, BeamSuntory Bourbon Brand Ambassador, will co-host a delicious lunch with dishes from Dennis Johnston paired perfectly with the Beam Suntory Small Batch Bourbon Collection. Ray will feature bourbons from Jim Beam, Maker's Mark, Knob Creek and Basil Hayden. Bottoms up!

\$85 per guest

Sponsored by: Mer Et Soleil &

Le Caveau Restaurant at Grand Pré Winery



Culinary Workshop w/Chef Danny "Smiles" Francis

**Thursday, Oct. 24, Devour! HQ,
11:00 a.m. - 12:30 p.m.**

Chef de cuisine and co-owner (along with cohort Chuck Hughes) of Le Bremner in Montréal, Danny Smiles is no stranger to the screen—with appearances on *Top Chef Canada*, *Chuck & Danny's Road Trip*, and most recently, *Iron Chef Canada*. His love of Italian food has him about to open a new restaurant focusing specifically on Roman cuisine. So this culinary workshop will not only be a delectable amuse-bouche from Chef Danny, it will also bring a "smile" to your palate.

\$30 per guest

Sponsored by:

Russell Hendrix & Italian Trade Commission





Beloved

**Thursday, Oct. 24,
Al Whittle Theatre - Studio,
3:15 p.m.**

This striking portrait captures the story of 82-year-old Firouzeh, one of the last female shepherders working in the traditional way in Iran. She's an indomitable woman who wrestles with her family's choices, and ultimately chooses independence.

Iran, 2018, 54 minutes

Director Yaser Talebi

Distributor ELI Image



Côte de Boeuf

Festival fave director James Reid returns with a deep dive into the dying art of butchery. Passion for excellence and quality artisanal beef is reviving this skill.

Canada, 2019, 5 minutes

Director JR Reid

David Rocco's Dolce Italia - Off the Beaten Path & Hope in the New Rome

**Thursday, Oct. 24,
Al Whittle Theatre - Main, 3:30 p.m.**

Two episodes of Italian-Canadian Chef *David Rocco's Dolce Italia* are in-depth looks at the food and modern culture of Italy. First up is eating like a REAL Roman and not like a tourist. The second is an inspiring look at an Italian prison where female inmates are learning to make artisanal cheese in advance of being released.

David Rocco will be in attendance and will participate in a post-screening Q&A with festival host, Bob Blumer.

Canada, 2019, 44 minutes

Director David Rocco


Sponsored by: Italian Trade Commission



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Culinary Workshop w/Chef Michele Forgione

Thursday, Oct. 24, Wolfville Farmers' Market, 3:00 p.m. - 4:30 p.m.

A Canadian force on the culinary scene, Chef Michele Forgione now owns four restaurants—Impasto, Pizzeria Gema, Chez Tousignant, and the newly opened Vesta—and all are located in the heart of Montreal's Little Italy. Expansion into consumer goods with his new national brand, Aliments Faita-Forgione, is just a natural progression. Michele will demo Paccheri with Seafood, one of his signature dishes from southern Italy. It's a pasta dish that savours the flavours of the sea combined with a delicious tomato sauce from Aliments Faita-Forgione.

\$30 per guest

Sponsored by: Russell Hendrix & Italian Trade Commission

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Cocktails & Photography Workshop

Thursday, Oct. 24, Devour! HQ, 3:00 p.m. - 6:00 p.m.

Beam Suntory Bourbon Brand Ambassador Ray Daniel—along with official festival photographers Andrew Donovan and Crissie Brenton of Phototype—will co-host an interactive cocktail and photography session. While Ray presents five make-at-home cocktail basics using the brands Maker's Mark, Sipsmith, Knob Creek, Basil Hayden, and Jim Beam Black, Andrew and Crissie will show you how to capture these beverages for posterity (while drinking them, of course).

\$30 per guest

Sponsored by: Mer et Soleil



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The Game Changers

**Thursday, Oct. 24,
Al Whittle Theatre - Main, 8:00 p.m.**

A UFC fighter's world is turned upside down when he discovers an elite group of world-renowned athletes and scientists who prove that everything he had been taught about protein was a lie. Starring Arnold Schwarzenegger.

USA, 2018, 90 minutes
Director Louie Psihoyos
Distributor The Game Changers



Masters

It's crunch time and a frazzled young woman prepares to take the hardest test in the world.

USA, 2019, 10 Minutes
Director Mark Ward



The Best Sommelier in the World

**Thursday, Oct. 24,
Al Whittle Theatre - Studio, 8:15 p.m.**

The world's best sommeliers have three days to demonstrate a lifetime of study at the prestigious World Sommelier Competition. It's the ultimate expression of a fascinating culture that gives new meaning to the fabulous myths and mysteries of the world of wine.

Argentina, 2019, 90 minutes
Director Nicolás Carreras
Distributor Latido Films



The Sommelier

Winning the title of Best Sommelier in Hungary doesn't come without a cost.

Hungary, 2019, 10 minutes
Director Witeck Ducki



Cooking Master Classes for Youth

Friday, Oct. 25, L'Arche Homefires, 9:00 a.m. - 2:30 p.m.

Under the guidance of instructors and students from prestigious culinary 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. - **Nova Scotia Community College, Nova Scotia**

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

1:00 p.m. - 2:30 p.m. - **Pacific Institute of Culinary Arts, Vancouver**

Pre-registration required; \$10 per person per session (\$25 for all three sessions); recommended ages 12-17



Culinary Workshop w/Chefs Melissa Kelly & Renée Lavallée

Friday, Oct. 25, Devour! HQ, 11:00 a.m. - 12:30 p.m.

One workshop and two incredible chef-entrepreneurs—Melissa Kelly of Primo in Maine and Renée Lavallée of The Canteen in Dartmouth—will share the stories behind their success, their drive, and a few dishes that will leave you wanting for more (like Renée's infamous chicken liver parfait with crab-apple mustard).

\$30 per guest

Sponsored by: Russell Hendrix & Italian Trade Commission

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Zero Waste Workshop w/Bob Blumer

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

Returning host and longtime festival friend, Bob Blumer, has just become the newest spokesperson for the National Zero Waste Council. Join him for some tips on zero waste solutions and a demo of two of his signature dishes: "garbage pizza" and a "zero-waste frittata".

\$30 per guest

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ITALIAN WINES SHORTS PROGRAM

Friday, Oct. 25, Al Whittle Theatre - Main, 11:00 a.m.



Wine on Garda Lake - Cantina Malavasi

Growing on the shores of Lake Garda, the wines of Northern Italy never looked so good.

Italy, 2018, 3 minutes

Director Claudio Pelizzer



Franzoni Botticino - The Hidden Gem of Northern Italy

A virtually unknown wine region in Northern Italy produces amazing wines under the guidance of a caring family.

Italy, 2019, 8 minutes

Director Matteo Bertoli

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Wine Masters - Italy

An in-depth and personal look at Angelo Gaja and his family—pioneers in creating some of Italy's greatest wines from the terroir of Piemonte.

Netherlands, 2019, 42 minutes

Director Klaas de Jong



Leonardo's Wine

Very few people know of one of Leonardo da Vinci's most passionate loves: winemaking.

Italy, 2019, 25 minutes

Director Marco Carosi



The Madeleine and the Stranger (*La madeleine e lo straniero*)

Cuisine and wine are creators of memories—and guardians of secrets—of what has happened in the past.

Italy, 2018, 15 minutes

Director Alessandra Cardone

Sponsored by: Italian Trade Commission

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The Wandering Chef

Friday, Oct. 25, Al Whittle Theatre - Studio, 11:15 a.m.

The Wandering Chef is a heartwarming story of how food can bring people together in times of clarity, confusion, and loss. As Chef Jiho Im wanders the roads of his country, cooking wild foods for people he meets along the way, we rediscover food as a sacred practice that can generate lifelong memories, health, and longevity.

South Korea, 2018, 86 minutes | Director Hye-Ryeong Park | Distributor Wide House



Truffles

Canadian superstar Chef Jason Bangerter cooks with truffles at the venerated Langdon Hall.

Canada, 2018, 7 minutes

Directors Robin Miller & Rob Quartly



Culinary Luncheon Workshop w/Pianostrada Laboratorio di Cucina

Friday, Oct. 25, Le Caveau Restaurant, Grand Pré Winery, 1:00 p.m. - 3:00 p.m.

One of the hottest restaurants in Rome, Pianostrada Laboratorio di Cucina, is helmed by an all-female crew. Join co-owners, chef Paola Colucci and front-of-house manager Chiara Magliocchetti, for a true taste of modern Roman cooking and a few stories on their restaurant's success.

\$30 per guest

Sponsored by: Russell Hendrix, Italian Trade Commission, Istituto Italiano di Cultura & Le Caveau Restaurant

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Italian Prosciutto & Cheese Tasting w/Chef Dario Tomaselli

Friday, Oct. 25, Devour! HQ, 1:00 p.m. - 2:30 p.m.

World-renowned chef Dario Tomaselli has spent almost 40 years criss-crossing the globe with a focus on Italian cuisine. Join him for a tasting of some of his favourite prosciutto and cheese from this special part of the world.

\$30 per guest

Sponsored by: Russell Hendrix & Italian Trade Commission

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Panel on Food Waste

**Friday, Oct. 25,
Wolfville Farmers' Market,
1:00 p.m. - 2:30 p.m.**

FOUND Forgotten Food hosts this timely panel on food waste. Through their extensive network across the province, they have forged relationships with people who are working hard to make our food system stronger, less wasteful, and with limited resources.

PARTICIPATING PANELISTS:

Laurel Schut, *FOUND Forgotten Food*
Phillip Keddy, *Valley Harvest Sweet Potatoes*
Sarah MacDonald, *Sharing Our
Unappreciated Produce (SOUP)*
Peter Tyedmers,
Professor at Dalhousie University
Jeff MacCallum, *Divert NS*

\$30 per guest

Sponsored by: FOUND Forgotten Food & Divert Nova Scotia

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Merci Bocuse

**Friday, Oct. 25,
Al Whittle Theatre - Main, 2:00 p.m.**

Canadian chefs Trevor Ritchie and Jenna Reich head to the prestigious and daunting Bocuse d'Or chef competition in France. The pressure to win has never been more intense.

Canada, 2019, 90 minutes | Director Michael Nguyen

Distributor Andrew Wright

Sponsored by: Telefilm Canada, George Brown College

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Dish Pigs

In a city known for its nightlife and haute cuisine, *Dish Pigs* tells the untold stories of dishwashers working in Montréal.

Canada, 2019, 23 minutes

Director John Deitcher



Virgin & Extra: The Land of Olive Oil (Jaen, virgen y extra)

**Friday, Oct. 25,
Al Whittle Theatre - Studio, 2:15 p.m.**

This gorgeously shot film explores Jaén, Spain—the “World Capital of Olive Oil”—and the historical relationship it’s had with Italy since time immemorial. Is the best olive oil in the world from Spain...or Italy?

Spain, 2018, 94 minutes

Director José Luis López Linares

Distributor Latido Films



Tomatoes

Toronto Chef Craig Harding cooks with tomatoes at his restaurant, Campagnolo.

Canada, 2017, 5 minutes

Directors Robin Miller & Rob Quartly

SPOTLIGHT GALA: FOOD FIGHTER



*Film feature for the
Celebrity Chef Dinner*

See **Special Events** page 35

Food Fighter

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

Filmed across four continents over two years, this is the inspirational story of Ronni Kahn's one woman crusade against the global scandal of food waste. She chooses social activism over profit for the betterment of the world.

Australia, 2018, 84 minutes

Director Dan Goldberg

Distributor Mint Pictures

Sponsored by: Divert Nova Scotia



Make Love: Horton Ridge

Nova Scotia's AI Stewart creates the region's first malt house to serve the growing local craft beer movement.

Canada, 2019, 4 minutes | Director JR Reid



Stage: The Culinary Internship

**Friday, Oct. 25,
Al Whittle Theatre - Studio, 5:15 p.m.**

The film follows a group of interns during a nine-month apprenticeship at one of the best restaurants in the world, Mugaritz. The extremely high standards prove to be mentally and physically exhausting. Ultimately, not everyone can handle the heat.

Canada, 2019, 90 minutes

Director Abby Ainsworth

Distributor Butternut Productions

Sponsored by: Telefilm Canada



CHEF

Chef Christophe Bonnegrace takes us on a quick journey into the sacrifices it takes to be a chef.

USA, 2018, 5 minutes

Director Paulina Lagudi

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CANADA



Billion Dollar Bully

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

This gripping documentary takes an investigative look into accusations that online marketing giant Yelp! is running a mob-like extortion racket against business owners who refuse or can't afford to pay-to-play.

Director Kaylie Milliken and Chef Davide Cerretini will be in attendance and will participate in a post-screening Q&A.

USA, 2019, 82 minutes | Director Kaylie Milliken
Distributor Virgil Films



Beatz and Eatz

Beatz and Eatz takes a cooking lesson and turns it into a music video so you can cook better, faster, and louder.

USA, 2019, 3 minutes
Director David Michard



Nose to Tail

**Friday, Oct. 25,
Al Whittle Theatre - Studio, 8:15 p.m.**

A talented but abrasive chef struggles mightily with his personal demons and the relentless pressures of running a high-end restaurant. It's an intense film that captures the sometimes messy reality of being a chef proprietor.

Canada, 2018, 82 minutes | Director Jesse Zigelstein
Distributor Jesse Zigelstein
Sponsored by: Telefilm Canada



Almost Famous: The King of Fish and Chips

In the late 1960s, Haddon Salt built a fast food empire based on traditional English fish and chips. Then Kentucky Fried Chicken came knocking.

Canada, 2019, 9 minutes
Director Ben Proudfoot

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COMEDY SHORTS PROGRAM

Saturday, Oct. 26, Al Whittle Theatre - Main, 11:00 a.m.



American Marriage

Leonardo, a New York Italian immigrant facing deportation, fakes a marriage with Hispanic single mother Nikki, all in an effort to get American citizenship.

USA, 2018, 15 minutes

Director Giorgio Arcelli Fontana



Forbidden Tikka Masala

A recently retired Indian woman allows her palate to take her on a unique—and sacrilegious—culinary journey.

Canada, 2018, 15 minutes

Director Rahul Chaturvedi



Mom's Recipe (*La ricetta della mamma*)

Assassins shouldn't eat Mom's stuffed chilies before work.

Italy, 2019, 16 minutes

Director Dario Piana



Peggy

Everything always seems to work out perfectly for Peggy, but she is tested mightily when she throws a birthday party for her eight-year-old son.

USA, 2019, 13 minutes

Director Justin O'Neal Miller



Shanghai Sole

Some people will go to extraordinary "depths" to finalize a business deal.

USA, 2019, 14 minutes

Director Eli Stern



Stepdaddy

Dating in the modern world has never been so complicated!

USA, 2019, 8 minutes

Director Lisa Steen



The Adventures of Mr. Food and Mrs. Wine (*Le avventure di Mr. Food e Mrs Wine*)

In an Italian restaurant in Paris, the stories of a group of bunglers led by Chef Giulio Cesare, better known as Mr. Food, are intertwined.

Italy, 2018, 19 minutes

Director Antonio Sylvestre



Is You Is

What could possibly interrupt dinner? Oh, maybe having a baby....

Canada, 2019, 13 minutes

Director The Sanderine Brothers -
Bry Thomas Sanders & Kelly Perine

SLICE OF LIFE SHORTS PROGRAM

Saturday, Oct. 26, Al Whittle Theatre - Studio, 11:15 a.m.



73 Cows

Jay and Katja Wilde are cattle farmers in England who woefully give their herd of cows to the Hillside Animal Sanctuary and take up vegan organic farming.

UK, 2018, 15 minutes

Director Alex Lockwood



Dulce

In a coastal village in Colombia, where digging for shellfish is a way of life, everyone must learn to swim eventually. Even little Dulce.

USA/Colombia, 2018, 11 minutes

Directors Guille Isa & Angello Faccini



From The Wild: Easy Wins

James Beard award-nominated filmmaker Kevin Kossowan returns with another sneak peek from his upcoming series, *From the Wild*.

Canada, 2019, 3 minutes

Director Kevin Kossowan



The Fishnet and the Fish

A young boy who works for a fishmonger is ill-treated, but it does not affect his compassionate nature.

Iran, 2018, 9 minutes

Director Ali Nikfar

Sponsored by: ReMax





The Three Sisters Community Garden (*Les trois soeurs: un jardin communautaire*)

A young Mi'kmaq tries to reintroduce the "Three Sisters" (the traditional white corn, squash, and beans used in Native gardens) in his community with the help of others.

Canada, 2016, 5 minutes | Director Zach Greenleaf



99 Problems

99 Problems delves into the humorous, charming, but often murky, world of the Irish ice-cream van trade where turf wars are often fierce.

Canada, 2019, 16 minutes
Director Aram Siu Wai Collier



America: Betty and Larry

Betty and Larry travel the country year-round in their RV. And every October, they settle in North Dakota for the beet harvest, where they work nights to harvest America's sugar.

USA, 2018, 19 minutes
Director Daniel Klein



Italian Pizza Masters

A lighthearted look at creative pizza makers from southern Italy pushing the pizzaiolo envelope.

Italy/USA, 2019, 18 minutes
Director James Orr



A Sweet and Sour Christmas

A hard-working immigrant family and their cross-cultural Canadian Christmas.

Canada, 2019, 16 minutes
Director Aram Siu Wai Collier

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Culinary Workshop w/Chef Stella Shi

**Saturday, Oct. 26,
Devour! HQ, 11:00 a.m. - 12:30 p.m.**

Born in Bari, Puglia, into a second-generation Chinese family, Chef Stella Shi will showcase the cuisine of her restaurant in Rome, Cu_Cina, and her unique take on Italian contemporary food from Puglia with an oriental twist.

\$30 per guest

Sponsored by:

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Better Together: Italian Wine & Cheese Workshop w/Jenny Gammon

**Saturday, Oct. 26,
Lightfoot & Wolfville Winery,
11:00 a.m. - 12:30 p.m.**

Boasting an enormous selection of Italian wines, it is safe to say that the team at Bishop's Cellar has a love affair with wine from all corners of "the boot". Jenny Gammon for a rich and tasty tour around Italy's classic wine and cheese pairings with the Italian Trade Commission. Become a better wine taster and master the basics of food & wine matching. What grows together goes together!

\$60 per guest

Sponsored by:

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Pizza Workshop w/Chef Rocco Agostino

**Saturday, Oct. 26,
Lightfoot & Wolfville Winery,
11:15 a.m. - 1:00 p.m.**

Pizzeria Libretto is synonymous with pizza in Toronto. Chef-owner Rocco Agostino is credited with bringing the first VPN-certified pizza to Toronto—sparking the infamous “pizza wars”, as more and more shops opened up featuring the popular Neapolitan-style pizza. Now at the helm of his successful Pizzeria Libretto Group, Rocco is coming to Nova Scotia to share a few of his pizza secrets.

\$60 per guest

Sponsored by:
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Whisky Lunch w/The Whisky Lassie & Chef Martin Ruiz Salvador

**Saturday, Oct. 26,
Le Caveau Restaurant, Grand Pré Winery, 1:00 p.m. - 3:00 p.m.**

Come spend a few hours where opulence and gastronomy collide, and where scotches are perfectly paired with mouth-watering courses. Join the one and only Whisky Lassie, Johanne McInnis, and Chef Martin Ruiz Salvador for an experience that only Devour! can offer.

\$85 per guest

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Culinary Workshop w/Chefs Emma Cardarelli & Alida Solomon

Saturday, Oct. 26, Devour! HQ, 1:00 p.m. - 2:30 p.m.

Two of the leading lights of Italian cuisine in Canada—Chef Emma Cardarelli from Montréal (Nora Gray, Elena) and Chef Alida Solomon from Toronto (Tutti Matti)—will talk about what it is to be at the top of the national game while serving up some of their signature dishes.

\$30 per guest

Sponsored by: Russell Hendrix, Italian Trade Commission & Larch Wood Canada

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LW **LARCH WOOD**
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Soak Up the Sun: The Wines of Southern Italy w/Kathryn Harding

**Saturday, Oct. 26,
Lightfoot & Wolfville Winery,
1:00 p.m. - 2:30 p.m**

From Puglia to Campania, Calabria to the slopes of Etna: *Wine Enthusiast Magazine* calls Southern Italy one of “the largest grape biodiversity hotspots on the planet”. Join Bishop’s Cellar sommelier Kathryn Harding as she introduces you to the wines of Italy’s southernmost winemaking regions, which are blessed with a plethora of indigenous grape varieties—from aromatic Malvasia to bold Nerello Mascalese and everything in between. Rooted in diverse soils and historic vineyard sites, the wines from the heel of “the boot” offer up some of the best value wines from Italy.



\$60 per guest

Sponsored by Bishop’s Cellar & Lightfoot & Wolfville

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OLIVE OIL - SHORTS PROGRAM

Saturday, Oct. 26, Al Whittle Theatre - Main, 2:00 p.m.



AmalaTerra

The spread of the disease Xylella is harming not only the Apulian economy, but also its wonderful landscape. More than 60 million olive trees are likely to decline, as well as the tradition of a land that for thousands of years has considered its olive trees and olive oil its most precious commodity.

Italy, 2018, 52 minutes

Director Gabriele Greco

Sponsored by: Italian Trade Commission



Obsessed with Olive Oil

Fil Buccino, a former punk rock musician turned olive oil expert, visits Italy every year during the harvest on a quest for exceptional extra virgin olive oils. Fil will be at the screening and is on his way to this year's olive harvest.

Canada, 2019, 43 minutes

Director Ed Zych

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Nothing Fancy: Diana Kennedy

**Saturday, Oct. 26,
Al Whittle Theatre - Studio, 2:15 p.m.**

Master chef, teacher, and environmental activist Diana Kennedy is living proof that size has nothing to do with strength. Now in her nineties and barely five feet tall, she's a fierce jolt of energy who has become one of the most celebrated culinary legends of Mexican cuisine.

Mexico/USA, 2019, 87 minutes

Director Elizabeth Carroll

Distributor Honeywater Films



The Dishwasher

The dishwasher at a fine dining restaurant is sent on a quest to satisfy chef's desire to cook authentic tacos.

USA, 2019, 12 minutes

Directors Nick Hartanto & Sam Roden



Short Doc Shop Talk w/Filmmaker Ben Proudfoot

**Saturday, Oct. 26,
Devour! HQ, 4:00 p.m. - 5:30 p.m.**

Ben Proudfoot—award-winning filmmaker and founder and CEO of Breakwater Studios—takes you on a deep dive into the craft and step-by-step process of short documentary filmmaking, from idea to distribution. His short documentary work has won seven Vimeo Staff Picks, an Emmy, a Webby, premiered at the Tribeca Film Festival, and has been published by *The New York Times*.

\$30 per guest

Sponsored by: Telefilm Canada

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The Great Italian

Saturday, Oct. 26, Al Whittle Theatre - Main, 5:00 p.m.

Gualtiero Marchesi is a chef but also an artist, a revolutionary. His cooking changed the history of Italian regional cuisine forever. For Marchesi, it's all about love—for the ingredients, for the technique, for the experience, and yes, maybe for a little art, too.

Italy, 2019, 90 minutes | Director Maurizio Gigola | Distributor TriCoast Worldwide

Sponsored by: Italian Trade Commission

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Hole

Award-winning filmmaker Jeremy Seifert takes a brief repose from global activism to focus in on a family-run, farm-to-table donut shop.

USA, 2019, 6 minutes | Director Jeremy Seifert



Ouzo Therapy

Chef Giannis Kritikos invites you into his village taverna on the Greek island of Lesbos, the land of ouzo, for a rowdy night of local music and food.

Canada, 2019, 4 minutes | Director Paul McNeill



TELEFILM
CANADA



Artifishal: The Road to Extinction Is Paved with Good Intentions

Al Whittle Theatre - Studio, 5:15 p.m.

Man has had a profound and damaging effect on the wild fish population, driving it closer to extinction. This film is about what it means to be human: capable of such soaring achievements of ingenuity and, at the same time, such aggressive and lethal idiocy.

A Sustainable Blue Farm Tour will take place before the screening from 2pm-4pm. Free admission; registration required. Visit www.devourfest.com for more info.

USA/Canada/Norway/Wales, 2019, 83 minutes | Director Josh Murphy Distributor The Film Collaborative | Sponsored by: Telefilm Canada & Afishonada



The Youngest Captain

For Captain Sean Dwyer, the youngest captain in the region, the sea and fishing are all he knows. So he'd better be good at it.

Canada, 2019, 5 minutes | Director David Bolen



Maxima

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

Undeterred by corporate intimidation, subsistence farmer Maxima knows what's at stake. This landmark film portrays one woman's courageous journey to stand against the destruction of resources that hold far more value than gold. Her strength earned her the world's most prestigious environmental award: the Goldman Environmental Prize.

USA, 2018, 88 minutes | Director Claudia Sparrow | Distributor Trustfall Films



Kahawa

Nova Scotia filmmaker Janet Hawkwood melds the creation of coffee to a rhythm and a beat.

Canada, 2019, 2 minutes | Director Janet Hawkwood



Hang Time

Al Whittle Theatre - Studio, 8:15 p.m.

A wine movie for millennials! Three 20-something friends get some much-needed hang time when a cancelled wedding reunites them for a long weekend together at a beautiful vineyard. But it's not all fun, sun, and drinking games. There are bigger issues bubbling beneath the banter. A poignant look at modern masculinity and complex relationships.

New Zealand, 2018, 83 minutes | Director Casey Zilbert | Distributor Hang Time



Sweater

Success in dating is all about THE sweater...and a raucous choreographed dance routine.

USA, 2019, 5 minutes | Director Nick Borenstein



Ghost Fleet

**Sunday, Oct. 27,
Al Whittle Theatre - Main, 2:00 p.m.**

Ghost Fleet is a haunting documentary that uncovers the vast injustice of slavery in the Thai fishing industry through thrilling escape stories. Thailand supplies a large portion of the world's seafood, but Thailand's giant fishing fleet is chronically short tens of thousands of fishermen per year.

USA, 2018, 90 minutes

Directors Shannon Service & Jeffrey Waldron

Distributor Vulcan Productions



Hybrids

What's under the sea is beyond your wildest dreams. Mother Nature personified in this brilliant animated short.

France, 2018, 6 minutes

Directors Florian Brauch, Matthieu Pujol, Kim

Tailhades, Yohan Thireau & Romain Thirion



The Cake General

**Sunday, Oct. 27,
Al Whittle Theatre - Studio, 2:15 p.m.**

Based on a true story, *The Cake General* is an outrageous, unconventional comedy set in the eighties about an eccentric resident of "the most boring town in Sweden" who decides to put his sleepy hamlet on the map by assembling the world's longest layer cake.

Sweden, 2018, 101 minutes

Directors Filip Hammar & Fredrik Wikingsson

Distributor Media Luna



Creamed Lobster Nova Scotia-Style

Nova Scotia cook and food blogger Laura Muise brings lobster from the sea to the plate with her version of a signature dish, creamed lobster over toast.

Canada, 2019, 4 minutes

Director Laura Muise



Honeyland

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

This powerful documentary follows Hatidze Muratova, a Balkan woman utilising ancient beekeeping traditions to cultivate honey in the mountains of Macedonia. When a neighbouring family tries to do the same, it becomes a source of tension as they disregard her wisdom and advice.

Macedonia, 2018, 85 minutes

Directors Ljubomir Stefanov & Tamara Kotevska

Distributor MK2 Mile End

Sponsored by: IPC Securities Corporation



Flour, Water, and Salt

Birdie's Bread Co. in Nova Scotia makes amazing bread traditionally.

Canada, 2019, 3 minutes

Director Brad Sayeau



T for Taj Mahal

**Sunday, Oct. 27,
Al Whittle Theatre - Studio, 5:15 p.m.**

In this inspirational charmer, an illiterate villager runs a roadside eatery near the Taj Mahal. He fears that another generation of the villagers will also grow up without an education. He hatches a unique social enterprise idea of offering tourists who eat his food the option of paying their bill, or teaching the local youngsters.

India, 2018, 104 minutes

Director Kireet Khurana

Distributor Climb Media



Thank You Seagulls (Megwetch Kiayashk)

An exploration of a First Nation community tradition of harvesting seagull eggs.

Canada, 2017, 5 minutes

Director Austin Delaronde & Jolene Chartrand

CLOSING NIGHT GALA SCREENING



The Biggest Little Farm

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

The Biggest Little Farm chronicles the eight-year quest of John and Molly Chester as they trade city living for 200 acres of barren farmland and a dream to harvest in harmony with nature. Through dogged perseverance and embracing the opportunity provided by nature's conflicts, the Chesters unlock and uncover a biodiverse design for living that exists far beyond their farm, its seasons, and our wildest imagination.

USA, 2018, 91 minutes | Director John Chester | Distributor Elevation Pictures

Sponsored by: Valley Credit Union



Distance - Short Stories About Food

This short film contemplates family ties and homesickness through a delectable visual homage to Italian cuisine.

Canada, 2019, 14 minutes

Director Luigi Capasso



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PARTICIPANTS: CHEFS & GUESTS



ANDREW AITKEN & SARAH GRIEBEL opened Wild Caraway in Advocate Harbour in 2009. They were enticed by the quality of the seafood and other ingredients available here in Nova Scotia, and truly respect the relationships they have with local producers and the land

that provides the bounty. They were both raised in rural areas, but have travelled and worked in cities such as Melbourne and London. These experiences have helped create their vision of a quality experience in a rural area—close to the source of the ingredients that continue to instill excitement. @wildcaraway



ROCCO AGOSTINO Born and raised in Toronto by two Italian immigrant parents, Rocco's passion for food was cultivated at an early age when he sold

fruit for his uncle. Starting as a dishwasher at Ciao Bella in Woodbridge, Rocco's hunger took him to the Stratford Chefs School, and then to study abroad in Rome. His first experience leading a kitchen was at Ferro Bar Café—and from there, he went on to open his own restaurant, the Silver Spoon. Alongside Max Rimaldi, he opened Pizzeria Libretto in 2008, changing the Toronto landscape of pizza. When not slinging pies, Rocco loves to spend his days with his wife and partner Kara and their two children, Super Sebastian and Mighty Mia. His philosophy is one of simplicity, flavour, and passion, using a few seasonal ingredients to create a tasty dish that evokes memories of a passionate heart. @chefroccoto



SARAH D'APOLLONIA East Coast Wild Foods is led by Sarah d'Apollonia. Sarah holds a degree in Biology and a Master degree in Sustainable

Agriculture. Sarah has always lived a life inspired by the beauty of nature. She is a biologist by training and has an appetite for travel and culture. She has lived in Spain, Denmark, Italy, Bolivia, and Japan and has taken the time to explore the local food ingredients in these cultures. After exploring for several years, Sarah returned home to Nova Scotia to discover that many wild ingredients growing in Nova Scotia are underutilized in East Coast cuisine. So, in 2016, East Coast Wild Foods was formed with the mission to bring the unique, wild flavours of Nova Scotia to the menu and rediscover East Coast terroir.



CRISSIE BRENTON is a food stylist, photographer, and chef from Halifax. Her photos have appeared in *The Coast*, *Halifax's Weekly*, *The Chronicle Herald*,

and currently works for *Curated Magazine*. She has done promotional shots for many of Halifax's best restaurants and is an official photographer for Devour! Film Fest with her company, Phototype.



BOB BLUMER Gastronomaut, author, and eight-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 as the host of *World's Weirdest Restaurants*. He has written six cookbooks—transforming ordinary ingredients into wow-inspiring dishes through simple cooking methods and whimsical presentations that have become his culinary trademark. His seventh book, *Flavorbomb*, will be released in the fall of 2020 (Appetite/Penguin Random House). Bob is a long-term ambassador for Second Harvest, Toronto, a perishable food bank. He is also the ambassador for Love Food/Hate Waste, a national Canadian zero-waste initiative. His other car is a Toastermobile. @bobbblumer



EMMA CARDARELLI After completing a double major in English and Psychology from the University of King's College, Emma Cardarelli decided to try something different. She headed out west to try her hand at cooking in a professional kitchen at Lake O'Hara Lodge in Yoho National Park. She returned to Montreal to attend cooking school at L'Institut de tourisme et hôtellerie du Québec, where teacher Jean-Paul Grappe introduced her to Frederic Morin and David MacMillan of Joe Beef. After working with Fred and Dave for many years in a couple of different establishments, Emma was ready to strike out on her own. She opened Nora Gray in September 2011. In 2018, Emma opened a second restaurant, Elena—a modern wood-fired pizzeria that has garnered acclaim and awards. @nonnanora



PAOLA COLUCCI Chef Paola Colucci may have been a financial advisor for 20 years, but during that time she was always honing her passion for food, constantly developing new techniques and skills in modern Italian cuisine. She finally decided to pursue her dream of owning an Italian restaurant and opened up Pianostrada Laboratorio di Cucina—now one of the hottest restaurants in Rome, and helmed by an all-female crew. Her Italian-Mediterranean cuisine is influenced by tradition, combining raw materials, and great attention to preparation and details. Paola believes in treating guests as if they were coming into her home, and being extremely generous in terms of care and dedication because, “Making

someone happy can be one of the most rewarding feelings in this world." @pianostrada



JENNIFER CRAWFORD Raised in the Annapolis Valley, 2019 *MasterChef Canada* winner Jennifer Crawford has an intimate appreciation for the abundance and beauty of Nova Scotian ingredients. An enthusiastic eater with a wild imagination, she's been cooking since she could reach the kitchen counter as a way to express herself, as a means to loving connection. Lauded by Chef Claudio Aprile as the most creative cook in six seasons of *MasterChef Canada*, Jennifer believes that sharing food made with joy and imagination is the most magical fast-track to connecting us with what matters most: a sense of place, ourselves, and each other. @jennifer.e.crawford



RAY DANIEL brings with him nearly two decades of experience behind the bar, from Europe to North America—and currently he is the Beam Suntory Bourbon Ambassador to Canada. Hailing from Ireland, he has a huge and broad range of knowledge of whiskey, and the bourbon category in particular. With a long background in competitive bartending, Ray's escapades have landed him in competitions and as a guest speaker and lecturer throughout Canada, Mexico, and the United States, and he has appeared in numerous publications including Whisky Magazine and The New York Times. @raydanielwhiskey



ANDREW DONOVAN is a photographer and mixologist from Halifax, with a background in design. He is a staff photographer for *Curated Magazine*, and has been published in *The Coast*,

Halifax's Weekly. This is his third year as a Devour! The Food Film Fest photographer with Phototype, his company with partner Crissie Brenton. He has worked in the fine and fast-casual food industry for years. His favourite drink to make is a boulevardier.



MICHELE FORGIONE is an Italian chef and restaurateur in Montréal. He is also the executive chef and co-owner of four restaurants—Impasto, Pizzeria Gema, Chez Tousignant, and the newly opened Vesta—all of which are located in the heart of Montréal's Little Italy, and continue to garner critical acclaim since their respective openings. His formal training took place at the Pius X Culinary Institute, followed by the Institut de Tourisme et d'Hôtellerie du Québec, where he specialized in pastry and baking. He is a co-author of his first cookbook, *Montrealissimo*, a history of food of the Italian-Montrealers. He is also the co-owner and

brand ambassador of Aliments Faita-Forgione. @micheleforgione



JENNY GAMMON CAPS-certified sommelier Jenny Gammon's love of food, wine, and people has taken her around the world to such gastronomique destinations like 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

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 returns to Devour! for the third time! Ali is a stand-up comic, actor, and radio host. CBC fans will recognize Ali as the host of *Laugh Out Loud* and *Canada Reads*, as well as a frequent guest host of *q*, the leading arts and culture program in Canada. He has performed for audiences across Canada and internationally and is part of the *Just for Laughs* Live Tour across Canada, hosted by Rick Mercer. Ali was recently in the CBS action series *Blood & Treasure*. His other credits include *Designated Survivor* on ABC, FX's *Man Seeking Woman*, PBS Kids' *Odd Squad*, and CTV's *Cardinal*.



JOHN HIGGINS Director of the renowned chef school George Brown College in Toronto, John Higgins has cooked for the Queen, 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, Malmalson, 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 enrollment. He is also known for several Food Network appearances, including *Top Chef Canada*, *Chopped Canada* and *At the Table with*. @haggisracer



DENNIS JOHNSTON Born in the UK of Nova Scotian parents, Dennis grew up in Montréal, surrounded by his family's gardening, pickling, and preserving. This early kitchen exposure inspired him to work in restaurants around the world, including apprenticeships with the Roux Brothers and Anton Mosimann. In 1999, Dennis and his wife Monica moved to Halifax to open their restaurant FID. With a mantra of being local, sustainable, and ethical, they worked directly with farmers, foragers, and fishermen—focusing on heritage varieties of fruits and vegetables, sustainable fish species, and the concept of nose-to-tail butchery. After numerous awards and being named as one of 2012's top 50 restaurants in Canada by *Maclean's* magazine, Monica and Dennis closed FID in 2013 to take a break before charting their next course. Dennis now operates Fid Kitchen, a Halifax business combining sustainable and local catering, fine dining, and guiding foodie adventures throughout Europe.



MELISSA KELLY is the Executive Chef and proprietor of Primo, an award-winning restaurant on a 4 ½ acre farm in Rockport, Maine. After studying business at the State University of New York and the University of Maine, Melissa's kitchen inclinations and curiosity led her to the Culinary Institute of America. Eventually Melissa returned to New York to work for iconic Chef Larry Forgione at An American Place. Working with Alice Waters at Chez Panisse, she realized that simplicity, seasonality, and freshness were what mattered to her most. Melissa took this mentality and applied it to her career and travels from Barbados to the south of France. In 2000, Kelly opened Primo and in 2013, Kelly became the first two-time recipient of the James Beard Foundation's Best Chef, Northeast. The following year *Bon Appetit* named Primo one of the top 20 most important restaurants in America; it has since been featured on *Anthony Bourdain's No Reservations*, *Esquire Magazine*, *Gourmet*, *The New York Times*, *Wine Spectator*, *Oprah Magazine*, and many more. @chefmelissak



LORA KIRK is regarded as one of Canada's leading chefs with over 15 years of international culinary experience. Lora graduated from Algonquin College's culinary program and soon after moved to London, England. She gained her culinary strength and knowledge by working with renowned Chefs Gordon Ramsey and Angela Hartnett at the famous Connaught Hotel for three years. Lora continued her culinary journey moving to New York City to take over the kitchen at Allen and Delancey as Chef de Cuisine. Lora received the Top 10 New Restaurants award in the *New York Times* and a very prestigious Michelin Star for her talents. Lora then went on to run the kitchen at the SOHO House, New York. Chef Lora

now is the Chef – owner of the market inspired, critically acclaimed restaurant Ruby Watchco, located in Toronto's East End. @chef_lora



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 at-home cooks. @kevinkossowan



RENÉE LAVALLÉE Born and raised in Shawville, Quebec, Renée left home at an early age to attend Toronto's George Brown College. After close to 25 crazy years in restaurants around the world, she now calls Nova Scotia home. After a brief hiatus to raise her family, Renée jumped back into the ring to open The Canteen—an award-winning sandwich shop in Downtown Dartmouth—then went on to open up Little C, a full-service restaurant and take-out shop. Renée has a long list of professional accolades and has been the spokesperson for numerous culinary brands and organizations including Community Food Centres Canada and Dairy Farmers' of Canada, and was named the 2018 Culinary Ambassador of the Year by Taste of Nova Scotia. Renée is an ardent supporter of local food producers, and she can often be spotted at farmers' markets with her husband and business partner Doug, daughter Zoe, and son Philippe in tow. @feistychef



JASON LYNCH is an award-winning chef, restaurant owner, and author of *Straight From the Line*—recipes and reflections from a chef at work. Born and raised in Nova Scotia's Annapolis Valley, he studied at Le Cordon Bleu Culinary Arts Institute in Ottawa. Upon returning to Nova Scotia, he was part of the team at Acton's Restaurant in Wolfville, before joining Domaine de Grand Pré Winery's Le Caveau Restaurant in 2003. In 2008, Jason took over as Head Chef of Le Caveau, which went on to be named one of the 20 world's best winery restaurants by *Wine Access* magazine. At the forefront of the local food movement in the region, Jason sources roughly 80% of the restaurant's ingredients locally. He is also Chef at the Black Spruce Restaurant in Gros Morne National Park. @chefjasonlynch

CHIARA MAGLIOCCHETTI used to work in the communication field, but her life totally changed



when she met Paola Colucci. As soon as they met, sparks flew and they both left their careers to open Rome's renowned restaurant, Pianostrada Laboratorio di Cucina. While Paola takes care of culinary concepts, Chiara represents the front of the house, and now manages two different restaurants that run with the same mindset. It's a philosophy of creating special connections, as Chiara believes that "making our guests happy and satisfied is one of the most rewarding feelings". And while the work may be very challenging, the best way to face it is to "approach everything with a great smile, good vibes, and positive energies!" @pianostrada



JOHANNE MCINNIS, also known worldwide as the Whisky Lassie, has over 20 years experience in the public speaking field. Her educational background in distillation has given her a strong understanding of the whisky-making process—and when it's combined with her natural passion, it lends beautifully to her master class. We are happy to have Johanne back again this year as a Devour! presenter. @whiskylassie



ANDREAS PREUSS leads the Trout Point Lodge culinary team in his role as Executive Chef, a position he has held since 2017. Andi completed his formal training in Germany, and before joining the Trout Point Lodge team, worked as Sous-Chef at Austria's world-renowned Schloss Fuschl Hotel. In his early career, Andi held roles at the Steigenberger Strandhotel in Zingst, Germany, and also worked as a Chef de Partie at Saxony House at the XXI Olympic Winter Games in Vancouver. Andi's culinary philosophy engages all senses and combines classical techniques with a focus on fresh, hyper-local ingredients. Every dish tells a story of place and time. When not in the kitchen, Andi can be found in Trout Point Lodge's on-site gardens, or exploring the far-flung corners of South-West Nova Scotia, where he has developed an extensive array of local partners, all of whom feature prominently in his refined cuisine. @chef_andreas_preuss



BEN PROUDFOOT is an award-winning filmmaker and founder and CEO of Breakwater Studios, a film production company that specializes in short documentaries. In telling humanist stories across documentary, narrative, and branded mediums, Proudfoot leads a diverse team of artists, technologists, and businesspeople across a variety of pre-, post-, and physical production spectrums, modeled on the original studio system. Proudfoot's short documentary work has won seven Vimeo Staff Picks, an Emmy, a Webby, has premiered at the Tribeca

Film Festival, and has been published by *The New York Times*.



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, 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, named one of the "New Restaurants Across Canada That Are Worth Travelling For" in *WestJet Magazine*. In 2018, they launched Taco Lina's—specializing in fusion tacos from scratch—and just recently, Rinaldo's New York Pizza. @rinaldoshfx



DAVID ROCCO Trailblazing, international celebrity chef David Rocco breaks down cultural barriers by uniting people through the love of sharing a great meal. David brings his passion for food, travel, and adventure to millions of homes worldwide through his hit television programs David Rocco's Dolce Vita, Dolce India, Dolce Italia, Dolce Africa, and now his latest, David Rocco's SouthEast Asia. Named one of "Canada's Top Ten Style Makers" by Flare magazine, David has also authored three international bestselling cookbooks: David Rocco's Dolce Famiglia and the award-winning David Rocco's Dolce Vita and Made In Italy.



MARTIN RUIZ SALVADOR Martin was born and raised in Nova Scotia. He took the 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, competed in the multiple Gold Medal Plates competitions, represented Nova Scotia at the Canadian Chefs Congress and has held Four Diamonds with CAA since 2007. They have since opened The Half Shell Oyster & Seafood in 2016, and opened The Beach Pea in 2018. @martinruizsalvador


DAVID SMART & SUSAN MELDRUM

Chef David Smart and Susan Meldrum own and operate Bessie North House—a 12-seat, farm-to-table dining experience in their 135-year-old farmhouse, located at the base of the North Mountain in the beautiful Annapolis Valley. They offer a seven-course set menu that changes with the seasons, sharing the best of what the region has to offer. Susan is the General Manager and runs the front of house at Bessie North House. She brings a combined 25 years of hospitality experience to the business. David is the Chef at Bessie North House. Following his passion for cooking, he left his previous career as an engineer to enroll in the Cordon Bleu cooking school in Ottawa in 2010. David's style of cooking is rooted in classic French cuisine.

@bessienorthhouse


STELLA SHI Born in Bari, Puglia from a second generation of a Chinese family living in Italy. She studied law before quit everything to reach her passion: cook. After

attended ALMA "LA Scuola Internazionale di Cucina Italiana". She worked in the most prestigious restaurant in Europe and Asia, until now that she owns her restaurant in Rome, Cu_Cina where she makes an Italian contemporary cuisine, mostly from Puglia, influenced with oriental techniques or/and products. @cu_cina


DANNY SMILES He may be Chef at the acclaimed Le Bremner in old Montréal and a first runner-up of *Top Chef Canada*, but Danny

Smiles' cooking career had a far less auspicious start. It began at age 14, in the dish-pit at his parent's small hotel in Montréal. One night, a cook on the line lost his thumb and Danny was thrown in to take his place, quickly realizing there was no turning back. He went on to attend Montréal's St. Pius X Culinary Institute, then headed to Italy, where he interned for Michelin-star chefs. Danny's love of food and easy-going manner has gained him many appearances at national food festivals and television shows. He has starred in *Giardino* (a three-part web series for Vice TV), and most recently with Chef Chuck Hughes in *Chuck & Danny's Road Trip* for Food Network Canada. This fun series followed the two best friends as they explored and ate their way across Canada. @chefdannysmiles


ALIDA SOLOMON is one of only a few women chef/owners in Canada. Since her renowned restaurant, Tutti Matti, opened its doors in 2002, it has been hailed

by critics and received both local and national awards—including the prestigious "L'Eccio D'Oro" for Osteria of the Year, and Chef Solomon

being awarded a "Fellow of the Institute" at the 2016 Ontario Hospitality Institute's Gold Awards. Throughout its history, Tutti Matti has stayed true to its roots, serving food and wine that honours the spirit and culture of Tuscany. Prior to opening Tutti Matti, Alida lived and worked for six years in Montalcino, Tuscany. She was highly respected in the regional hospitality industry, where she garnered acclaim and Michelin recognition for the hilltop restaurant, Boccon di Vino. Currently, Alida is working on Motherland, a documentary filmed in Italy that celebrates women in wine and food. @alidasolomon


DARIO TOMASEI is a world-renowned international chef and culinary artist. A scion of a successful hotelier family, Dario's

gastronomic passion began as a young child in his Nonna's kitchen in Italy, spending countless hours watching, learning, and developing his skills. He went on to attend culinary school E Maggia in Stresa, Italy, and meeting his next mentor, Chef Gualtiero Marchesi, the founder of modern Italian cuisine. Dario's 39-year culinary career saw him spanning the globe and eventually landing in Toronto, where he worked as Executive Chef at the critically acclaimed restaurant Oro, awarded Top 10 in Canada. Today, you can find Dario teaching the next generation of chefs as a culinary professor and international coordinator of the Italian culinary post-diploma programs at Toronto's George Brown College. Dario is a firm believer that food leaves a meaningful impact on our way of life. @chefdariatomasei


TERRY VASSALLO Terry's experience in the restaurant

industry began in a Jewish delicatessen in Sydney, NS. After taking the culinary arts program at Malaspina College in Powell River, BC, he apprenticed at highly regarded restaurants in Vancouver such as Star Anise and Montri's. He returned to Nova Scotia and spent three seasons at The Celtic Lodge in Cape Breton, where he worked and apprenticed under accomplished European chefs such as Gilles Hostel and Daniel Francois. Terry moved to Halifax and went on to become 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 asked to return with the company for the Summer Olympics in Rio de Janeiro. Terry currently owns and operates Mappatura Bistro in Halifax with his partner Simone Mombourquette. @mappaturahalifax

Thank You!

Celinda Amos	Tom Crilley	Glenda Hunter	Kevin McNeely	Nicolle Spagnoli
Leanne	Dave Culligan	Michelle	Susan Meldrum	Peter Stein
Arsenault	Abby Davis	Ingraham	Gary Meyer	Anita Stewart
Suzanne Balcom	Cristiano de	Anna-Maria	Bill Niven	Jerusha Stewart
Steve Bedard	Florentiis	Jachimowicz	Lino Oliveira	John & Lucille
Bee Hunter	Rita DeMontis	Barbara James	Matthew	Stuart
Wines	Roma Dingwell	Ingrid Jarrett	Oppenheimer	John Swain
Angel Betancourt	Sheri Elwood	Justin Johnson	Jon Oulton	Terra Tailleux
Patricia Bishop	Scott Estabrooks	Kelsey Johnson	Ian Palmeter	Jill Thorpe
Beth Binkley	Camille Forcier	Darrell Johnston	Yannick Plouffe	Rebecca Tibbitts
Michael Blackie	Renée Fournier	Jean Joho	Bill Pratt	Tim Tibbitts
Bob Blumer	Kerry Fraser	Kevin Kossowan	Jason Priestley	Andrea Dawson
Bob Book	Kelsey Fuhro	Ginny Krieger	Ben Proudfoot	Thomas
Jan Bracka	Fabian Geppert	Chris Larsen	Marc Reardon	Danny Thomas
Denise Bradbury	Ted Grant	Robin Linden	Estela Rebelo	Steve Townsend
Scott Brison	Stephanie	John Lindsay	Margo	Zacc Townsend
Margo-Riebe	Greenslade	Kristen	Riebe-Butt	Peri Unver
Butt	Green Turtle Cay	MacDonald	Sam Rinaldo	Norman Van Aken
Lindsay	Foundation	Louise	Tony Rinaldo	David Watts
Cameron-Wilson	Brad Hall	MacDonald	Teresa Rooney	Lucy Waverman
Anne Campbell	Mary Harwell	Mary Ellen	Greg Rubidge	Kevin West
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Cantwell	Gavin Hatheway	Iain MacLeod	Anne Seuss	Craig Weintraub
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Christopher	Brett Hendrie	Kellie Manning	Adam Showell	Glenn White
Chafe	John Higgins	Benedetta	Sarah Ann	Zabrina Whitman
Siobhan Cleary	Scott Hodgson	Marasi	Showell	Gordon Whittaker
	Ryan Hotchkiss	Anne-Marie	David Smart	Chay Woerz
		McElrone		

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