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**Fourth Flatirons Food Film Festival debuts in downtown Boulder Oct. 20-24**  
*8 film programs, national and local speakers, and film-related events galore*

BOULDER, Colo. (September 8, 2016) – Tickets and passes for the fourth annual [Flatirons Food Film Festival](#) go on sale on Sept. 15. This year, the festival will be held in downtown Boulder to take advantage of its abundant food culture, and allow people to leave their cars at home. Festivalgoers will be able to stroll and dine on the pedestrian Pearl Street Mall between films and events, or enjoy a beer or cocktail at one of the downtown Boulder after-parties after watching the last film of the night.

Full festival schedule follows. Highlights include a conversation about restaurant criticism with Pulitzer Prize Award-winning *LA Times* restaurant critic Jonathan Gold, an in-depth exploration into food waste, an introduction to “Munchies” (a website and digital video channel from VICE dedicated to all things food,) and the festival’s first children’s program. The eight film programs also cover produce icon and female pioneer Frieda Caplan of Frieda’s Specialty Produce and an inquiry into the compelling quality of wine through the lens of famed and cult winemakers.

In addition, there will be a Bristol Bay sockeye salmon dinner at Basta, co-sponsored by Chefs Collaborative and the Bristol Bay Regional Seafood Development Association; a children’s tour of the Boulder Farmers Market; wine sampling; and delectable dishes made from locally collected “wasted food” for our Wasted Sunday event.

The Munchies website and digital video channel from VICE creates original video content that chronicles the wide spectrum of the global culinary experience, such as FARANG: THE STORY OF CHEF ANDY RICKER, which Chef Andy Ricker presented in person at last year’s festival. Our **Munchies night on Friday, Oct. 21** includes short films about Chef Danny Bowien of the Mission Chinese restaurants in San Francisco and New York City; a gourmet weed dinner at Hunter S. Thompson’s house, which Chef Hosea Rosenberg of Blackbelly Market will introduce; Bar High Five, a Tokyo cocktail bar that many consider to be the best in Asia; and the oysters of Hog Island Oyster Company.

Today's children are tomorrow's food entrepreneurs, activists, and enthusiasts, so we are launching our first **children's programs** on **Saturday morning, Oct. 22**, both free of charge. Our children's programs kick off with a tour of the Boulder Farmers Market for kids guided by the market, and Bryce Brown of the Growe Foundation. The tour is an opportunity to teach children about farmers markets, their farmers, local food, and school and home gardens.

Immediately following the tour is a screening of short food films for children. The program will also include presentations by Dan Hayward of Boulder's Savory Spice Shop on spices, Tim Brod of Highland Honeybees on bees, and Taber Ward of Mountain Goat Dairy on goats.

**Saturday evening**, *LA Times* restaurant critic **Jonathan Gold** will introduce a documentary about his life and work in Los Angeles, and be interviewed on stage by *5280 Magazine* food editor Amanda Faison, followed by a short Q&A with the audience.

The festival feature films will conclude on **Sunday, Oct. 23** with our "Wasted Sunday" program that covers food waste around the world. We will screen JUST EAT IT, where filmmakers dive into the issue of North American food waste from farm, through retail, all the way to the back of their own fridge, surviving for six months on discarded foods. Next follows THEATER OF LIFE, which looks at Refettorio Ambrosiano, a soup kitchen conceived by renowned chef Massimo Bottura during the Milan 2015 World's Fair. Bottura invited 60 of the world's best chefs to join him to cook for refugees and the homeless of Milan. All meals were made from the wasted food of Expo just as the soup kitchen that Bottura created in Rio De Janeiro used wasted food of the Olympics.

Speakers include *LA Times* restaurant critic Jonathan Gold, *5280 Magazine* food editor Amanda Faison, Bryce Brown of the Growe Foundation, Dan Hayward of Boulder's Savory Spice Shop, Chef Hosea Rosenberg of Blackbelly Market, Joshua Pollack of Rosenberg's Bagels and Deli, Lindsey Loberg of Boulder Food Rescue, Taber Ward of Mountain Flower Goat Dairy, and Tim Brod of Highland Honeybees. Additional speakers will be announced soon.

The festival will screen the following film programs and events:

**DOUGH**, Thursday, Oct. 20—a drama about an old Jewish baker (Jonathan Pryce of "Brazil" and "Game of Thrones") in Britain who struggles to keep his business afloat until his young Muslim apprentice drops cannabis in the dough and sends sales sky high.

**Chefs Night at eTown Hall: A Celebration of Munchies Films**, Friday, Oct. 21

**Munchies After Party**, Friday, Oct. 21

**Children's Tour of the Boulder Farmers Market**, Saturday, Oct. 22

**Food Films for Kids**, Saturday, Oct. 22

**FEAR NO FRUIT**, Saturday, Oct. 22—a documentary about female produce pioneer Frieda Kaplan and how she transformed American cuisine by introducing over 200 exotic fruits and vegetables, including kiwis, to the US market.

**SOMM: INTO THE BOTTLE**, Saturday, Oct. 22 (preceded by a wine sampling)—a documentary in which some of the world's most famous winemakers and sommeliers unravel what makes wine a compelling elixir.

**CITY OF GOLD**, Saturday, Oct. 22—a penetrating portrait of Pulitzer Prize-winning restaurant critic Jonathan Gold and his deep and complex relationship with the food and culture of his city, Los Angeles. Includes Jonathan Gold appearance.

**After party**, Saturday, Oct. 22

**JUST EAT IT**, Sunday, Oct. 23—an exploration of how nearly 50% of food in the US goes into the trash, from the perspective of filmmakers who quit grocery shopping and lived on discarded food for six months.

**THEATER OF LIFE**, Sunday, Oct.23—a documentary about Refettorio Ambrosiano, an extraordinary soup kitchen in Milan that internationally known chef Massimo Bottura established and ran. 40 of the world's best chefs, including Ferran Adria, Rene Redzepi, Alain Ducasse, Daniel Humm and many others, cooked meals there. We will screen it the week after its US premiere.

**Taste the Wild**, Monday, Oct. 24— Bristol Bay Sockeye Salmon Dinner at Basta, featuring chefs Kelly Whitaker and Kyle Mendenhall: An intimate multi-course family-style dinner to celebrate and savor the wild flavors of Bristol Bay sockeye salmon. Includes two short films about sustainable seafood. Sponsored by Chefs Collaborative and the Bristol Bay Regional Seafood Development Association.

Our opening night and most of our screenings will take place at the Canyon Theater of the main branch of the Boulder Public Library. Our celebration of Munchies content will take place at eTown Hall. We will end the feature films portion of the festival at Muenzinger Auditorium on the University of Colorado at Boulder campus as part of the International Film Series.

Film stills available upon request.

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#### **About Flatirons Food Film Festival**

The Flatirons Food Film Festival is an annual multi-day feast celebrating exceptional culinary cinema from various nations. It screens a diverse representation of films in format, both dramatic and documentary, and subject matter, from political issues to the pleasure of cooking, eating, and drinking. Expert speakers and related events accompany the films. For more information, please visit [www.flatironsfoodfilmfest.org](http://www.flatironsfoodfilmfest.org). For interviews with Julia Joun, Director of the Flatirons Food Film Festival, contact Kuvy Ax at ROOT PR: [kuvy@rootpr.com](mailto:kuvy@rootpr.com) or [720.329.7327](tel:720.329.7327).