



News Release

For Immediate Release

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2019 Flatirons Food Film Festival whets the appetite with four days of film, new programs and features, and a free screening at CU on August 28

Boulder, Colo. (June 12, 2019) –The [Flatirons Food Film Festival](#), a festival that has been wowing foodies, film lovers, and the intersection of both for seven years, is adding new flavors again this year. This year’s Festival, taking place October 10-13, will offer eight film programs. Following its usual eclectic programming philosophy, the Festival will cover diverse topics such as legendary culinary figure Diana Kennedy, blind wine tastings, aspiring chefs in Southern and North Africa, and the natural world of farms and bees.

In addition, this year’s Festival will offer the following new features: a lecture series, a visual art collaboration, and for the very first time, multiple films showing concurrently, to provide more film choices.

Festival highlights include:

- A collaboration with visual artists where the artists preview Festival films, create art inspired by the films, and the Festival displays the art before the films screen
- A celebration of the culinary contribution that immigrants have made to the US, with screenings of two episodes of the Emmy Award-winning Migrant Kitchen series, OMOTENASHI and THE JEWISH DELI
- A documentary about culinary luminary Diana Kennedy, who tirelessly researched and wrote seminal cookbooks about authentic Mexican cuisine
- A children's program with short food films made by kids, followed by a film-making workshop with food that the children can use in their films, and take home
- A visit by Master Sommelier, former Frasca Food and Wine staffer, and Verve Wine owner Dustin Wilson, in support of the latest installment in the popular SOMM series of documentaries, SOMM 3
- African narrative films (Zimbabwean romantic comedy culminating in a televised chef's contest, a drama about a boy in a Moroccan village who wants to become a master of French cuisine)
- A short film program with the top three films from the Festival’s Colorado Student Film contest, along with other short films

- A lecture series that kicks off with a pair of lectures, one with local speakers and other with a visiting speaker
- Films about the vital importance of our imperiled bees and regenerative agriculture.

Most films and events will take place in downtown Boulder, allowing festival participants to walk from films to downtown Boulder hotspots and festival events. The majority of film screenings will be located at the [Canyon Theater](#) of the Boulder Public Library, Main Branch. The festival will also screen a program of short films at [eTown](#) and end at the [International Film Series](#) at Muenzinger Auditorium on the CU Boulder campus. Visit <http://www.flatironsfoodfilmfest.org/about-us/venue-and-parking> for venue information, including parking.

Festival Schedule

The Festival will include the following films (additional events and speakers will be announced later):

Thursday, Oct. 10, 7:30pm, Canyon Theater, Boulder Public Library (1001 Arapahoe Ave, Boulder)

THE MIGRANT KITCHEN: A documentary series that highlights a new generation of LA chefs whose cuisine is inspired by the immigrant experience. We will screen OMOTENASHI and THE JEWISH DELI.

Friday, Oct. 11, 7:30pm, Canyon Theater, Boulder Public Library

SOMM 3: In this third installment of the hit documentary SOMM, legendary wine experts Steven Spurrier, Jancis Robinson, and Fred Dame blind taste the rarest bottles of their storied careers. Meanwhile, Dustin Wilson, featured in all SOMM films, gathers some of the younger generations' greatest blind tasters for a Burgundy wine tasting. Dustin Wilson will introduce the film and participate in a discussion after the film.

Saturday, Oct. 12, Canyon Theater, Boulder Public Library (unless otherwise noted)

10:30am-12 noon: Children's program with a screening of short food films made by kids and a film-making workshop.

11am-12 noon: Boulder Creek Room, Boulder Public Library: Lecture, TBD.

12:30pm, eTown (1535 Spruce Street, Boulder): Short film program with top three Colorado Student Film contest winners, and other short food films.

1pm, **TAZEKKA:** A drama about a young man's passion for food, love, and following his dreams. Growing up in a Moroccan village, Elias learned the secrets of traditional Moroccan cuisine from his grandmother and pored over Escoffier's *Larousse Gastronomique*. Years later, meeting a top Paris chef and a young woman inspires Elias to leave for Paris where he faces hardship as an undocumented immigrant.

2-3pm, Boulder Creek Room, Boulder Public Library: Lecture, TBD.

3:30pm, **COOK OFF:** In this romantic comedy from Zimbabwe, single mother Anesu's life is turned upside down when her son enters her into a televised chefs challenge show. A refreshing view of contemporary life in Harare, told through the lens of a classic romantic comedy.

6:30-7:15pm, Mexican cuisine reception for NOTHING FANCY.

7:30pm, **NOTHING FANCY:** A candid and frank look at the life and work of the influential champion of authentic Mexican cuisine, Diana Kennedy. The British-born author, environmentalist, and

television personality, Kennedy is one of our most celebrated chefs and cookbook writers. **NOTHING FANCY** is a candid and frank look at her life and work.

Sunday, Oct. 13, Muenzinger Auditorium with the International Film Series, CU-Boulder campus

1pm, **THE POLLINATORS**: A documentary that presents the story of the travelling bees that pollinate the crops throughout the nation and their keepers. It also delves into the environmental hazards that are killing all bees, citing organic agriculture as part of the solution.

3:30pm, **BIGGEST LITTLE FARM**: A lively documentary that chronicles the eight-year journey of John and Molly Chester after they traded city living for 200 acres of barren farmland. Through embracing the opportunity provided by nature's conflicts, they unlock and uncover a biodiverse design for living that transforms and regenerates the farm.

Free CU-Boulder screening in August

On August 28th, 6:30pm at the Humanities 150 building on the CU-Boulder campus, the Festival will hold a free screening of the 2019 James Beard Award-winning film, **MODIFIED**.

MODIFIED is a first-person feature documentary that questions why genetically modified organisms (GMOs) are not labeled on food products in the United States and Canada, despite being labeled in 64 countries around the world. It interweaves the personal with the political to create a moving account of family legacy, grassroots activism, and the journey for a more sustainable and transparent food system.

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High resolution movie stills available on request.

About Flatirons Food Film Festival

The 2019 Flatirons Food Film Festival is the seventh 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, [Facebook](#), [Twitter](#), and [Instagram](#). For interviews with Julia Joun, Director of the Flatirons Food Film Festival, contact Kuvy Ax at ROOT Marketing & PR: kuvy@rootmarketingpr.com or 720.329.7327.