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[ticketing and parking]

Tickets for individual films and events and the Festival Weekend Pass (\$25) are available at the door or online (see the festival Web site for more information). Prices are as noted in this program.

Parking for Muenzinger Auditorium is available at CU's Euclid AutoPark on Euclid Avenue, and in additional parking lots nearby. Parking fees at most lots including Euclid AutoPark are \$4 after 5pm and during the weekend.

Parking options are limited for the Nomad Playhouse. Park on Quince Avenue and on 15th Street. The Boulder Public Library offers three-hour free parking in its Arapahoe lot.

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Volunteers

Alanna Moore, Alannah McTighe, Angela Kalyvianakis, Ann Yeager, Audrey Rupe, Brandy Driebelbis, Carol Carlson, Catherine Yang, Conner Middelmann-Whitney, Dan Harris, Dan Hayward, Deb Whittaker, Don Roberts, Ellen Wagner, Engrid Winslow, Eve Orenstein, Gail Zucker, Genevieve Doll, Jane Roach, Jeff Reid, Jen Hagan, Julia Wockner, Julie Thenell, Kaye Lyssy, Keith Summers, Laura Bloom, Linda Stonerock, Lolly Grede, Mala Kavuluri, Manisha Pandit, Mimi Yanus, Mitra Fathollahi, Patrick Taylor, Ramon Diaz, Rise Keller, Rosie Harris, Sari Levy, Sean Failing, Shelley Pierce, Stephanie Krause, Steve Austin, Susan Guegan

2015 FLATIRONS FOOD FILM FESTIVAL

Presented by

SUPERIOR LIQUOR
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Muenzinger Auditorium
CU-Boulder campus

Canyon Theater
Boulder Public Library

Nomad Playhouse

Affiliated with the
International Film Series
at CU-Boulder



FEAST ON REEL FOOD

OCTOBER 19 - 25

www.flatironsfoodfilmfest.org

MONDAY, Oct. 19

6:30 - 7:15pm

Book signing with fermented food legend Sandor Katz. Fermented food fair, with Basta, Britt's Pickles, Fresh Thymes Eatery, Happy Leaf Kombucha, Kraut Source, Moxie Bread Company, MouCo Cheese Company, & Ozuké / No Charge

7:30pm

Symphony of the Soil screening, preceded by **SandorKraut**. Introductions by Kirsten K. Shockey and Sandor Katz with Sandor Katz Q&A session / \$12

WEDNESDAY, Oct. 21

3 - 5pm

Guided downtown Boulder sushi crawl, led by Megan Bucholz of Local Table Tours. Includes special FFFF rolls from Hapa Sushi Grill & Sake Bar, Sushi Tora, Sushi Zanmai, & Japango / \$35

THURSDAY, Oct. 22

7:30pm

Nomad Playhouse, 1410 Quince Ave, Boulder: **East Side Sushi** screening, preceded by **From Japan with Love (and Dashi)**, Introduction by and Q&A with filmmaker Anthony Lucero / \$10

FRIDAY, Oct. 23

6:30 - 7:15pm

Book signing with James Beard Award-winning chef Andy Ricker of the Pok Pok restaurants, Pok Pok-style chicken-wings sampling courtesy of Boulder Natural Meats & Chef Theo Adley, and demo/tasting with Chef Lon Symensma of ChoLon and Cho77 / No charge

7:30pm

Farang screening, preceded by **Sikh Formaggio**. **Farang** introduction by and Q&A session with Chef Andy Ricker / \$8

SATURDAY, Oct. 24

4pm

Canyon Theater, Boulder Public Library, 1001 Arapahoe Ave.: **Artisanal and Local Food Short Films**. Introductions by Tim Brod of Highland Honey Bees, Britt Eustis of Britt's Pickles, and Fabrizia Lanza of the Ana Tasca Lanza cooking school in Sicily, and Peggy Market of Peggy Marke's Culinary Adventures / No charge

7pm

The Serach for General Tso screening preceded by Food. Introduction by Edinw Zoe, owner of Zoe Ma ma / \$8

9:15pm

Deli Man screening, preceded by **Culinary Dreams**. Introduction by Joshua Pollak, owner of Rosenberg's Bagels / \$8

11pm - 1am

Bramble and Hare, 1970 13th St., Boulder: Late night menu takeover by Basta chefs Josh Legrand & Nick Maglia. Check out this pop-up after **Deli Man** / Pay at the restaurant

SUNDAY, Oct. 25

1:20pm and 1:40pm

Permaculture site tour by Marco Lam, permaculture designer and educator, at his Boulder residence / \$5

2:30pm

Inhabit screening, preceded by **Ferment**. Introduction by Adam Brock, permaculture designer and co-founder of the GrowHaus. Panel discussion with Brock, Amanda Scott of 63rd Street Farm, permaculture designer/educator Jason Gerhardt, and permaculturalist/educator Patrick Padden / \$8

7pm

School Food Reform Community Gathering with screenings from the **Lunch Love Community** documentary series and of **Slow Food Bites: Food for Thought**. Speakers include Chef Ann Cooper, Director of Food Services for BVSD, Bryce Brown of the Grow Foundation, Curry Rosato of the BVSD School Food Project, and Eric Skokan of Black Cat Bistro. Filmmaker Helen De Michiel will facilitate. Audience participation strongly encouraged / \$8



FEATURES

Deli Man

Erik Greenberg Anjou (Producer/Director)

USA, English, Color, 92 minutes

Sponsored by Snarf's Sandwiches

This documentary explores famous delicatessens past and present, using the story of third-generation deli man Ziggy Gruber to pull together a history of Jewish culture, cuisine, and immigrant experiences.

East Side Sushi

Anthony Lucero (Director)

USA, English, Color, 90 minutes

Sponsored by Northeast Seafood Products

A dramedy about a single-mother Latina who learns to love sushi and is determined to become a sushi chef despite cultural and gender discrimination.

Farang: The Story of Chef Andy Ricker

Vice's Munchies (Director/Producer)

USA, English/Thai, Color, 62 minutes

A documentary about celebrated chef Andy Ricker, who is so passionate about the authenticity of the Northeastern Thai food served in his Pok Pok restaurants that he regularly travels to Thailand to renew his palate and glean recipes from open market grandmothers.

Inhabit: A Permaculture Perspective

Costa Boutsikaris (Director/Producer)

Emmett Brennan (Producer/Assistant Director)

USA, English, Color, 92 minutes

Sponsored by Harlequin's Gardens

A documentary about permaculture, a system of agricultural and social design principles that works by following the patterns and features of natural ecosystems.

Lunch Love Community

Helen De Michiel &

Sophie Constantinou (Filmmakers)

USA, English, Color

Sponsored by Bauman College &

the BVSD School Food Project

Selected films from a suite of short films that cover how parents, educators, public health advocates, and food system reformers in Berkeley, California worked together to change the way children learn about food, nutrition, and gardening as well as provide healthy and nutritious meals from scratch to public school students.

The Search for General Tso

Ian Cheney (Filmmaker)

USA, Taiwan, China, English, Color, 71 minutes

A documentary that explores Chinese-American food, assimilation, and cultural heritage through an inquiry into the origins of General Tso's chicken. Cheney's inquiry turns up surprising revelations and humorous characters. While immersed in food, it also serves as a story of the American immigrant experience.

Symphony of the Soil

Deborah Koons Garcia (Filmmaker)

USA, English, Color, 104 minutes

Sponsored by Chefs Collective,

Fresh Thymes Eatery, and Ozark

Symphony of the Soil explores the critical role that soil plays in supporting life and the environment. "Unfolding with gentle joy and an unexpected beauty, this ode to the miracle of the Earth's topmost layer gives us a new-found respect for the ground beneath our feet."—Jeannette Catsoulis, *New York Times*.

SHORTS PROGRAM

Artisanal and Local Food Short Films

Sponsored by the Boulder County Farmers

Market & Peggy Market's Culinary Adventures

Forager

Elaine Sheldon (Filmmaker)

USA, 2015, English, Color, 8 minutes

Forager explores the relationship of artist Tiffany Noe to urban foraging in Miami.

The Bee Keeper

Spencer Sarson (Filmmaker)

Boulder, 2015, English, Color, 8 minutes

Boulder bee keeper Tim Brod shares his passion for bee keeping and artisanal and local honey production.

Britt's Pickles

Tia White (Filmmaker)

USA, 2015, English, Color, 7 minutes

This short film focuses on the practices of Britt's Pickles and the way that company founder and owner Britt Eustis envisions his work.

Amuri: The Sacred Flavors of Sicily

Giuseppe Costa (Director), Fabrizia Lanza,

Chiara Pelizzoni (Writers), & Anna Tascia Lanza

Cooking School (Producer)

Italy, 2014, Italian, Color, 37 minutes

This documentary illuminates the little-known world of the traditional artisan foods made to celebrate local Sicilian religious festivals.

OTHER SHORTS

Culinary Dreams

Clarissa Buque (Filmmaker)

Venezuela, 2015, Spanish, Color, 4 minutes

Have you ever dreamed of being a pasta dish? In this comedic fantasy, a man's voluptuous night-time transformation turns into a tale of high anxiety.

Food

Siqi Song (Animator/Filmmaker)

China, 2014, English, Color, 4 minutes

Featuring eaters from around the world, **Food** is an animated documentary that brings attention to the way we see food, the way we eat it, and the way we think about it.

Ferment

Joe Zork (Filmmaker) in association with the

Southern Foodways Documentary Project

US, 2014, English, Color, 8 minutes

This documentary shows Katz at home in Tennessee, preparing cabbage for sauerkraut and talking about fermentation as a vehicle for building community and powering social change.

From Japan with Love (and Dashi)

Daniel Klein & Mirra Fine (Filmmakers)

USA, 2012, English, Color, 4 minutes

The James Beard Award-winning Perennial Place presents an energetic and colorful montage of striking culinary images from contemporary Japan.

SandorKraut

Ann Husaini & Emily Lobsenz (Filmmakers)

USA, 2014, English, Color, 13 minutes

This documentary is a portrait of acclaimed author and self-described "fermentation fetishist" Sandor Katz, whose revival of ancient culinary practices has transformed his relationship with life and death.

Sikh Formaggio

Katie Wise, Devyn Bisson, & Dan Duran (Filmmakers)

Italy/USA, 2014, Italian/Punjabi, Color, 21 minutes

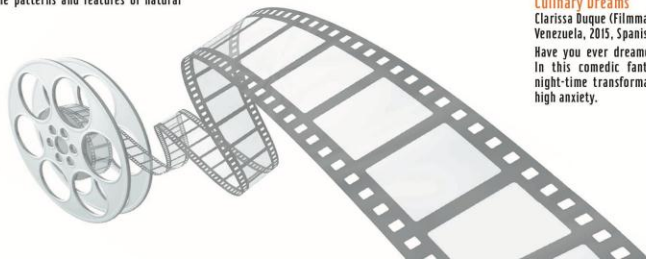
This film documents how a generation of Sikh immigrants from India have been absorbed into the heart of the Italian cheese industry, ensuring there will be parmesan cheese on our tables.

Slow Food Bites: Food for Thought

Julia Casey (Filmmaker)

USA, 2014, English, Color, 6 minutes

When she was a senior at New Vista High School in Boulder last year, Julia Casey created a series of short documentaries on local food in Boulder, drawing upon ideas popularized by the Slow Food movement. **Slow Food Bites: Food for Thought** looks at the BVSD School Food Project.



Adam Brock is a permaculture designer and facilitator. He is a co-founder of The GrowHaus, an award-winning food-justice nonprofit.

Amanda Scott is co-owner of 63rd St. Farm in Boulder, CO with her husband, Brian. They have owned and operated the farm, which is designed around permaculture principles and ethics, since 2007.

Andy Ricker, the James Beard Award-winning chef behind the Pok Pok Thai restaurant empire, accumulated culinary knowledge while backpacking and working in restaurants while abroad. Ricker has regularly traveled to Thailand since 1993, staying there for several months each year to study Thai food culture and cuisine.

Chef Ann Cooper is an internationally recognized author, chef, educator, public speaker, and advocate of healthy food for all children. She serves as Director of Food Services for Boulder Valley School District in Boulder, Colorado, and is Partner at Lunch Lessons, LLC, a consultancy for school districts undergoing large-scale food change.

Anthony Lucero is the writer and director of the feature film *East Side Sushi*. He has worked as a film editor and director of photography for Lucasfilm and in the world of visual effects.

Britt Eustis, co-founder of Britt's Pickles, started the company to provide great tasting fermented foods with live culture. With over thirty years of experience in the organic and natural foods industry, Britt helped develop organic certification standards for food processing.

Bryce Brown is the founder of the Grow Foundation, a Boulder-based non-profit that provides schools with its Garden-to-Table program. The program provides schools with lessons that teach students how to grow food in their school garden, nutrition, and how food choices affect the environment.

BVSD School Food Project Program Coordinator **Corry Rosato**, is responsible for education and outreach, including the Farm-to-School and nutrition education programs. She has been developing and coordinating K-12 and community-based education and action for sustainability programs for nearly two decades.

Edwin Zoe grew up in a restaurant family after immigrating to the U.S. In 2010, after starting and running a local software company, he started the Zoe Wa Ma restaurant for and in honor of his mother. Zoe Wa Ma is a high-quality, fast-casual Chinese homestyle and street food restaurant.

Eric Skokan is the father of two children who attend Boulder Valley School District schools. He is also the chef and owner of Black Cat Farm-Table-Bistro and Bramble and Hare restaurant, and owner and chief farmer of the Black Cat farm in Boulder County.

Fabrizia Lanza was born in Palermo to the renowned Tasca family, the daughter of cooking school founder Anna Tasca Lanza. She promotes Sicilian food practices and slow food traditions, the research of which inspired her to write *Amuri: Sacred Flavors of Sicily*.

Helen De Michiel is a Bay Area-based independent filmmaker/author whose narrative, documentary, and new media works have screened theatrically and been broadcast on public television. This year, she joins the new College of Media, Technology and Information at CU-Boulder as Visiting Professor.

Jason Gerhardt has been a professional permaculture designer/educator for over a decade. He teaches permaculture at Naropa University, University of Colorado, and Permaculture Institute USA. He also runs a design company, Real Earth Design.

Drawing on his love of New York City's classic food establishments, such as Katz's Deli, native New Yorker **Joshua Pollack** decided to focus on what he loves most: New York bagels and lox. After years of product development, Joshua opened Rosenberg's Delicatessen in 2014.

Kirsten K. Shockey is co-author of "Fermented Vegetables," which originated from her desire to not only teach people how to ferment but to also push this culinary art to new flavors. She blogs at The Fermentista's Kitchen and MotherEarthNews.com.

Lon Symensma is the award-winning chef/owner of Cholon and Cho77 in Denver. Symensma's extensive world travels and his passion for Southeastern Asian cuisine clearly has contributed to the popularity of his restaurants.

Megan Bucholz is the founding foodie of Local Table Tours and guides culinary tours in Boulder and Denver. Megan writes for her blog, A Bolder Table, and the Boulder Weekly.

Marco Lam, renowned licensed acupuncturist and herbalist at the Mandala Integrative Medicine Clinic, has been practicing and teaching permaculture and sustainable living skills for over twenty years. Bill Mollison, the founder of permaculture, trained him.

Patrick Padden is a practicing permaculturalist, consultant, public speaker, and educator. Patrick received his design certificate from the International Permaculture Design Course in Harare, Zimbabwe and recently obtained a Master's Degree in Integrative Eco-Social Design with Gaia University.

Peggy Markel has been designing and directing culinary adventures worldwide since 1992 with programs in Italy, Morocco, Spain, and India. She has been collaborating with Fabrizia Lanza and the Anna Tasca Lanza cooking school in Sicily for 16 years.

Sander Ellix Katz is a fermentation revivalist. His books, "Wild Fermentation" and "The Art of Fermentation," along with the hundreds of fermentation workshops he has taught around the world, have helped to catalyze a broad revival of the fermentation arts.

The cuisine of **Chef Theo Adley** revolves around wholeness and allowing seasonal ingredients to shine. He is the former executive chef of The Squeaky Bean in Denver and former owner/chef of The Pinyon in Boulder.

Tim Brod is the owner/operator of Highland Honey Bees, a Boulder commercial bee keeper, and an educator and advocate for honey bees and pollinators. Tim has worked with honey bees and agricultural development concerns all over the world.



Adam Amanda Andy Ann Anthony Britt Bryce Corry Edwin Eric Fabrizia



Helen Jason Joshua Kirsten Lon Marco Patrick Peggy Sander Theo Tim