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Market**

MUNCHIES



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Opera on Tap Colorado,
Seeds Library Cafe,
Snarf's Sandwiches

[ticketing and parking]

Tickets for individual films and events and the all-films pass (\$50) are available at the door or online (see the festival website for more information).

For the Boulder Public Library, free parking during the library festival events and screenings is available in the parking lots in front of the main library entrance or near the Canyon Boulevard library entrance.

The eTown Hall parking options include the City of Boulder parking structure at 15th and Pearl Streets, metered downtown Boulder street parking, and free parking in the Whittier neighborhood.

Paid parking for Muenzinger Auditorium is available, depending on the day and time, in parking lots on the CU-Boulder campus. The most convenient one is lot 360 next to the Duane Physics building, which is across from Folsom Stadium. The parking kiosk immediately east of the stadium and north of lot 360, is a landmark for it. Please use the CU-Boulder parking map on the International Film Series website (www.internationalfilmseries.com) for reference.

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34 Degrees, Aspen Moon Farm, Bristol Bay Regional Seafood Development Association, Cafe Aion, Cocktail Punk, Cure Organic Farm, Eco-Products, First Fruit Organic Farms, French Twist Food Truck, Moxie Bread Bakery, Northeast Seafood Products, OAK at fourteenth, Organic Sandwich Company, Quinn Snacks, Rosenberg's Bagels, Tender Belly, Theo Adley, Wonder Press

Volunteers

Abraham Proffitt, Alannah McTighe, Ann Yeager, Artem Nazarov, Cary MacDonald, Curtis Riggs, Elizabeth Gibb, Ghada Kanafani, Jane Roach, Jeff Reid, Julia Wockner, Justin Chentnik, Keith Brown, Laura Bloom, Linda Stonerock, Mala Kavuluri, Manisha Pandit, Melissa Russo, Pumpkin Yang, Ramon Diaz, Randy Hudson, Rise Keller, Rosie Harris, Scott Poston, Shelly Pierce, Susan Guegan

2016 FLATIRONS FOOD FILM FESTIVAL



Canyon Theatre
Boulder Public Library
eTown Hall

Muenzinger Auditorium
CU-Boulder Campus

A 501c3 NON-PROFIT
ORGANIZATION

FEAST ON REEL FOOD

OCTOBER 20 - 24

www.flatironsfoodfilmfest.org

THURSDAY, Oct. 20

7:30pm

Dough screening, preceded by **Bob the Baker**. Introduction by Joshua Pollack, owner of Rosenberg's Bagels. / \$10

FRIDAY, Oct. 21

eTown Hall, 1535 Spruce St., Boulder:
Chefs Night at eTown Hall:
A Celebration of MUNCHIES Films

6pm

VIP party, / \$35 (includes film screenings)

7:30pm

MUNCHIES short films screening. Film introductions by Bryan Dayton of OAK at fourteenth, Chad Pettrone of Northeast Seafood Products, Hosea Rosenberg of Black-belly, Theo Adley, recently of Rino Yacht Club. / \$10



SATURDAY, Oct. 22

9:30 to 10am (ages 4-8);

10 to 10:30am (ages 9-12)

Boulder Farmers Market, 13th St. between Arapahoe and Canyon: Children's tour of the Boulder Farmers Market. Includes story-telling, local food education from a farmer, and a scavenger hunt. Meet at the Boulder Farmers Market information booth. / No charge but reservation required

10:45 to 11:45am

Food Films for Kids. Short food films aimed at kids, presentations about honey and spices, and a visit with goats. Presentations by Tim Brod of Highland Honey Bees, Dan Hayward of Savory Spice Shop - Boulder, and Taber Ward of Mountain Flower Goat Dairy. Aimed at children ages five through twelve. / No charge but reservation required

1:30pm

Fear No Fruit screening, preceded by **Life After Water**. Introduced by Hass Hassan, co-founder of the original Alfalfa's Market. / \$10

4pm

SOMM: Into the Bottle screening, preceded by the **Papermeal** stop-motion series. Introduced by Bobby Stuckey, Master Sommelier and owner of Frasca Food and Wine and the Pizzeria Locale restaurants. / \$10

Wine sampling at 6pm for **SOMM** and **City of Gold** ticket holders. / No charge but must be 21+

7:15pm

City of Gold screening, preceded by **Food from Home: Andrew Gooi**. Introduction by Jonathan Gold of the LA Times. Interview with Amanda Faison of 5280 Magazine and Q&A session after the film. / \$10

10pm

Bramble and Hare, 1970 13th St., Boulder: **City of Gold** after party. Celebrate with us after the screening. / \$5 cover

SUNDAY, Oct. 23

Muenzinger Auditorium, 1905 Colorado Ave., CU-Boulder campus.

12 to 4:30pm

Wasted Sunday event. Consists of two films (**Just Eat It** and **Theater of Life**), food waste snacks, and panel discussion. Purchase single film tickets or the combo ticket for the entire event. / \$18

12pm

Just Eat It screening, preceded by **One Hundred Thousand Beating Hearts**. Introduction by Philip Taylor of Mad Agriculture. Followed by snacks made from food waste. / \$10

2pm

Theater of Life screening. Introduction by Peter Svatek, director of the film. A Q & A session with Svatek and a panel discussion with Lindsey Loberg of Boulder Food Rescue, Svatek, and Philip Taylor will follow the film. / \$10

MONDAY, Oct. 24

6pm

Basta, 3601 Arapahoe Ave.: **Taste the Wild: Bristol Bay Sockeye Salmon Dinner**. An intimate multi-course family-style dinner to celebrate the wild flavors of Bristol Bay sockeye salmon with three short films about sustainable seafood. Special sockeye courses to be prepared by Chefs Joshua Pollack, Kelly Whitaker of Basta, and Kyle Mendenhall of Arcana. Co-sponsored by Chefs Collaborative and the Bristol Bay Regional Seafood Development Association. / \$45 with optional wine pairings; call Basta at (303) 997-8775 for reservations.



Dough



Fear No Fruit



SOMM



City of Gold



Just Eat It



Theater of Life

FEATURES

City of Gold

Laura Gabbert (Director)
USA, English, Color, 96 minutes

This documentary chronicles Pulitzer Prize-winning restaurant critic Jonathan Gold's relationship to his beloved and sprawling metropolis, Los Angeles. It explores the rigor, knowledge, and curiosity that make Gold's style of criticism nationally recognized.

Dough

John Goldschmidt (Director)
UK/Hungary, English, Color, 94 minutes

When the London Kosher bakery shop of curmudgeonly owner Nat Dayan (Jonathan Pryce) is understaffed, he reluctantly enlists the help of teenager Ayyash (Jerome Holder), who has a secret side gig selling marijuana. When Ayyash accidentally drops his stash into the mixing dough, the challah starts flying off the shelves and an unlikely friendship forms between the old Jewish baker and his young Muslim apprentice.

Fear No Fruit

Mark Brian Smith (Director)
USA, English, Color, 97 minutes

Fear No Fruit chronicles Frieda Caplan's rise from being the first woman entrepreneur on the Los Angeles Wholesale Produce Market in the 1960s to transforming American cuisine by introducing over 200 exotic fruits and vegetables to U.S. supermarkets.

Just Eat It

Grant Baldwin (Director)
Canada, English, Color, 75 minutes

A documentary that takes on the issue of food waste in North America. It looks at our systemic obsession with expiration dates, perfect produce, and portion sizes, and reveals the core of this seemingly insignificant issue that is having devastating consequences.

SOMM: Into the Bottle

Jason Wise (Director)
USA, English, Color, 90 minutes

In this documentary, some of the world's most famous winemakers and sommeliers unravel what makes wine a compelling elixir. It provides a rare glimpse inside the private world of both famed and cult winemakers and tackles wine as it intersects with politics, pleasure, world war, natural disasters, and religion.

Theater of Life

Peter Svatek (Director)
Canada, English/Italian, Color, 93 minutes

Theater of Life is about the Refettorio Ambrosiano, a soup kitchen conceived by renowned chef Massimo Bottura during the Milan 2015 World's Fair. Chef Massimo invited 60 of the world's best chefs to join him cooking for refugees and the homeless of Milan. All meals were made from the waste food of the Expo.

SHORTS PROGRAM

Food Films for Children

Fresh Guacamole

PES (Director/Animator)
USA, 2012, English, Color, 2 minutes

In this Oscar-nominated short, familiar non-edible objects are transformed into the ingredients for guacamole.

Western Spaghetti

PES (Director/Animator)
USA, 2008, English, Color, 2 minutes

Everyday objects become delicious ingredients as we learn how to cook spaghetti through stop-motion photography.

Submarine Sandwich

PES (Director/Animator)
USA, 2014, English, Color, 2 minutes

A butcher makes a unique submarine sandwich out of non-edible objects that resemble and become sandwich ingredients.

Ormie the Pig

Rob Silvestri (Director/Animator)
Canada, 2010, English, Color, 4 minutes

Ormie the pig goes to great lengths to get the cookies that are out of reach on top of the refrigerator.

Johnny

Jide Tom Akinleminu (Photographer)
Germany, 2012, English, Color, 4 minutes

A tongue-in-cheek fable about what happens to little boys who don't drink their milk!

Precise Peter

Martin Schmidt (Director/Animator)
Germany, 2010, Non-verbal, Color, 6 minutes

A toddler is introduced to his family's dining rituals with comic results.

Aromantic Tea

Danielle Bethel (Director)
United Kingdom, 2015, Non-verbal, Color, 4 minutes

To reach enlightenment, a young monk must overcome his obsession with tea.

Snack Attack

Andrew Cadelago (Director)
Canada, 2012, Non-verbal, Color, 5 minutes

A comic scenario unfolds when an old lady waiting to board a train encounters a teenager on the platform who seems intent on stealing some of her cookies.

Chefs Night at eTown Hall: A Celebration of MUNCHIES Films

In My Words: Danny Bowien

MUNCHIES
USA, 2014, English, Color, 5 minutes

In his own words, acclaimed chef Danny Bowien of Mission Chinese details how his passion brings people together through the uniquely defined voice found within his creations.

On Tour with the Mission Chinese Food Cookbook

MUNCHIES
USA, 2016, English, Color, 15 minutes

This short film documents a pop-up dinner at Night+Market with chefs Danny Bowien of Mission Chinese, Andy Ricker of the Pok Pok restaurants, and Jessica Koslow of Sqirl that was part of Bowien's Mission Chinese cookbook tour.

A Gourmet Weed Dinner at Hunter S. Thompson's House

MUNCHIES
USA, 2014, English, Color, 23 minutes

To celebrate the legalization of marijuana in Colorado, Munchies columnist David Bienenstock organized a dinner of cannabis-infused gourmet dishes at the late Hunter S. Thompson's house in Woody Creek, Colorado.

Ice Diamonds and Cocktails at Bar High Five

MUNCHIES
USA, 2016, English, Color, 5 minutes

Bar High Five is a tiny premium cocktail bar in Tokyo that is said by some to be the best cocktail bar in Asia. Hidetsugu Ueno, its bartender and owner, concocts libations worthy of any cocktail pilgrimage with intense focus and attention to detail.

Shuck This

MUNCHIES
USA, 2015, English, Color, 10 minutes

Anthony Rizzi, an oyster shucker from San Francisco's Hog Island Oyster Company, shows how they farm this delectable sustainable shellfish at the Hog Island Oyster Farm on Tomales Bay. He also shows how to correctly shuck oysters.

OTHER SHORTS

One Hundred Thousand Beating Hearts

Peter Byck (Director)
USA, English, 2016, Color, 15 minutes

Will Harris, owner of White Oak Pastures, tells us of his evolution from the industrial farming that his father and himself practiced to regenerative and sustainable farming.

Bob the Baker

Greg Kiger (Director)
USA, English, Color, 3 minutes

A celebration of small businesses that demonstrate authentic character and passionate craftsmanship. Features Bob Smith, who baked bread at the Carondelet Bakery in St. Louis from age 13 until the bakery's final days.

Food from Home: Andrew Gooi

Andrew Gooi (Director)
USA, Chinese/English, Color, 3:19 minutes

Filmmaker Andrew Gooi shares the story behind the dish he grew up loving in Kuala Lumpur, Pig Trotter Vinegar Soup, a Chinese dish combining sweet & sour flavors.

Life After Water

A film by MediaStorm
USA, English, 9 minutes

Jesus Ramos, a small family farmer in California's Central Valley, shares his story about what a monumental four years of drought in California has meant to his business.

Papermeal stop-motion series

Matt Willis/Yell Design (Director and animator/Studio)
Australia, English, Color, 3:21 minutes

The five-film Papermeal stop-motion video series resembles mini cooking lessons for dishes like penne and meatballs and banana splits, but animated and with all of the food and utensils made out of paper.

Food editor of 5280 Magazine, **Amanda M. Faison** has won multiple writing awards and was recently named the 2016 Outstanding Media Professional of the Year by the Colorado Restaurant Association.



Bobby Stuckey is a Master Sommelier and owner of Frasca Food and Wine and the Pizzeria Locale restaurants. Stuckey has cultivated wine programs, garnering numerous accolades, including the James Beard Foundation's Outstanding Wine Service Award in 2000.



Bryan Dayton is the beverage director and co-owner of critically acclaimed restaurants OAK at fourteenth, Acorn, and Brider. Dayton is a nationally acclaimed judge and competitor in cocktail competitions. National publications like Bon Appetit have featured his cocktails.



Chad Pettrone, sustainability director at Northeast Seafood Products, is a passionate fish-hugging seafood lover who is dedicated to sustaining the world's populations of aquatic life.



Dan Hayward, owner of Savory Spice Shop - Boulder, is a Georgia native who developed a passion for food, history, culture, and travel at an early age.



Hass Hassan is a natural foods industry pioneer and entrepreneur with 40 years of experience who was a co-founder and CEO of the original Alfalfa's Market.



Hosea Rosenberg is the chef and owner of acclaimed restaurant and butcher shop, Blackbelly Market, located in Boulder. Years of training under established chefs and a competitive work ethic enabled Rosenberg to win Bravo TV's Top Chef, Season 5, in 2009.



Pulitzer Prize-winning restaurant critic **Jonathan Gold's** work for the Los Angeles Times and LA Weekly took restaurant reviews into the territory of cultural writing. Gold is best known for his passionate reviews of LA's hidden treasures in ethnic enclaves.



The passions of **Joshua Pollack**, owner of Rosenberg's Bagels and Delicatessen, in the medical and recreational cannabis field were validated when his mother's terminal illness was eased by her usage of medical cannabis. Marijuana and quality Jewish food come together as Joshua campaigns to prove that the two have life-enriching qualities that are available to everyone.



Lindsey Loberg, program director of Boulder Food Rescue, first became involved with food justice work as a high school teacher in Milwaukee, Wisconsin. Loberg loves using food as a tool to connect with and learn from people.



Montreal-based **Peter Svatek** is a visionary director who has written and directed many award-winning documentary and fiction films, including the acclaimed "Call of the Wild."



Philip Taylor is the founder of Mad Agriculture and a fellow at the University of Colorado and Duke University who has a Ph.D. in Ecology and Evolutionary Biology. Mad Agriculture's first innovation is sustainable animal feed produced by transforming food waste into nutritious insects.



Taber Ward, co-founder and executive director of Mountain Flower Goat Dairy, directs the daily operations, food safety protocol, and more at the dairy. She has a background in goat husbandry and farm management as well as a law degree with a focus on public health, food, and agricultural policy.



The cuisine of Chef **Theo Adley** revolves around wholesome-ness and allowing seasonal ingredients to shine.



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.

