



News Release
For Immediate Release

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Eighth Annual Flatirons Food Film Festival, Jan. 28 – Feb. 5, 2021, celebrates Indigenous and Black American foodways, tackles today’s food crises

Boulder, Colo. (Dec. 8, 2020) – [Tickets are on sale](#) now for the [Eighth Annual Flatirons Food Film Festival](#) (FFFF), Jan. 28 - Feb. 5, 2021, which boasts eight days of food-centered films including 10 feature films and three short film programs, speakers, delicious food to enjoy at home, discussions, and more. The Festival will feature several indigenous and underrepresented food cultures, part of the expanded programming made possible by this first-ever, all-virtual iteration. Other highlights include live opera supporting *Vatel*, events exploring food waste, and a critically acclaimed drama with Oscar buzz, *First Cow*.

FILM:

This year’s FFFF will cover topics like cell-grown meat in [Meat the Future](#), and world-class craft chocolate makers like [Dandelion Chocolate](#), searching for Amazonian wild strains of cacao in [Setting the Bar](#) (exclusive to Colorado). Discussions are supported by local industry experts like Bobby Stuckey of [Frasca Food and Wine](#) and experienced food writers like John Lehdorff and Linnea Covington leading engaging conversations and Q&As. Virtual visits by filmmakers, chocolate-makers, and lead actors are also in the mix. Events will be recorded for attendees to “attend” at a later date throughout the eight-day festival if they are unable to attend the live feature. Top film events include:

- **[SHORT FILMS: KEEPERS OF BLACK AMERICAN FOOD CULTURE](#)** (*short films*): Films from The [Southern Foodways Alliance](#) pay tribute to Black American food culture as celebrated in seven stories. A discussion/Q&A by author and film subject [Adrian Miller](#), and filmmaker [Joe York](#) follows.
- **[FUNKE](#)** (feature film): *Funke* follows the journey of nationally known pasta maestro Even Funke from the ashes of his career, which led him to master the art of hand-made pasta from Italian nonnas and resurrect his reputation and open a prominent pasta-oriented restaurant.
- **[A TASTE OF SKY](#)** (feature film): *A Taste of Sky* follows the journey of two students from [Restaurant Gustu](#), the revolutionary cooking school and fine-dining restaurant founded by Noma's Claus Meyer in La Paz, Bolivia. A discussion by Noma co-founder Claus Meyer and filmmaker Michael Lei led by Jensen Cummings of [Best Served Podcast](#) follows.

- **[FOOD FIGHTER](#)** (*feature film*): *Food Fighter* profiles internationally known Australian food waste activist Ronni Kahn. A discussion/Q&A with an international panel of food waste experts from [Second Harvest Japan](#), [Environmental Working Group](#) (EWG), and Ronni Kahn from [OzHarvest](#) follow. Presentations/Q&As from Boulder and Denver food waste organizations like [Uproot Colorado](#) and [Boulder Food Rescue](#) precede FOOD FIGHTER.

FOOD:

The Festival will offer plenty of festive events and grab-and-go food to whet your appetite. Attendees nationwide can purchase a concession-like treat box from [The Inventing Room](#) and customized craft chocolate bar packs with chocolate makers in *Setting the Bar* from purveyors like [Cured](#) in Boulder. Exclusive dinners to-go and meal kits will be available for purchase by Boulder and Denver favorites like the [Big Red F Restaurant Group](#), [Pastificio Boulder](#), [Frasca Food and Wine](#), and more. [Boulder County Farmers Markets](#) will also be offering a “Festival Snack Box,” available for curbside pickup in Denver, Boulder, Colo. and Lafayette, Colo.

FAVORITES:

Returning FFFF favorites include art inspired by films curated by [R Gallery](#), which will be exhibited at R Gallery and in an online exhibition. Master puppet maker Cory Gilstrap of the [Denver School of the Arts](#) will be teaching a “puppet-making for everyone” class designed for kids of all ages. The new and exclusive [FFFF Virtual Lounge](#) Facebook group will allow attendees to compare notes with fellow festival viewers. [ROOT Marketing and PR](#) Owner Kuvy Ax will be hosting the first-ever food and film trivia night on Feb. 3 at 7:30pm.

The FFFF online platform, Virtual Festival, integrates film, live streams, and box office functions like purchasing, transferring and gifting tickets. In addition to paid Virtual Film Passes, Virtual Ticket Packs, and single tickets for individual events, there will also be free events like our children’s [Puppet-Making for Everyone](#) workshop and [Food Geeks Trivia Night](#) as well as pay-what-you-can events like the [Local Restaurants and the Pandemic](#) discussion with industry heavy hitters like Bobby Stuckey and Sara Brito of the [Good Food 100 Restaurant List](#). Early-bird passholders will be entered to win a gift box filled with goodies from Boulder and Denver artisan food purveyors, including [Dryland Distillers](#), [Il Porcellino Salumi](#), and [Highland Honey](#). There will be additional gift box drawings for passholders as well as ticket pack and individual ticket buyers.

Festival Schedule

Thursday, January 28, 2021 (*performance, feature film, food, speakers*)

6:30-7:20pm, [Opera from the Court of the Sun King](#) (*performance*): The festival opens with a performance by [Opera on Tap Colorado](#) that features opera played in the court of King Louis XIV, the king referenced in the following drama, *Vatel*.

7:30-10pm, [VATEL](#) (*feature film*): Set in 1671 in France, in this classic drama, a master chef (Gerard Depardieu) falls in love and becomes entangled with the cruel intrigue of aristocrats during a special visit by King Louis XIV. Uma Thurman and Tim Roth co-star. Professor and Culinary Historian

[Ken Albala](#) of the University of Pacific will follow with a discussion/Q&A. Paired pre-ordered French cuisine by [Brasserie Boulder](#) and other restaurants will be available for premiere ticket holders.

Friday, January 29, 2021 (event, feature film, food and drink, speakers)

7:30-9:45pm, [MEAT THE FUTURE](#) (feature film): Peer into the birth of the revolutionary lab-grown meat industry in *Meat the Future*. A discussion/Q&A follows the film with Director Liz Marshall, David Kay of [Memphis Meats](#), and Caroline Bushnell of [The Good Food Institute](#).

Saturday, January 30, 2021 (children's event, short films, feature films, food, speakers)

10:00-11:45am, [Puppet-Making for Everyone](#) (event): Taught by Master Puppet-Maker Cory Gilstrap of the [Denver School of the Arts](#), this free class for kids ages 4-and-up (and parents who want to join in on the fun!) teaches kids how to make sock puppet. There are also two short films, *Michael Jackson - Thriller* (Sock Puppet Parody) and *Sock Puppet Film Noir*. Food items are among the recommended puppet-making materials.

11:00am-12:10pm, [SHORT FILMS: THE COLORADO PLATE – INSIDE OUR LOCAL FOOD CULTURE](#) (short films): *The Denver Post* documents four Colorado tastemakers – Farmer/Chef Eric Skokan of [Black Cat](#), Cheesemaker Jackie Chang of [Haystack Mountain](#), Butcher Kate Kavanaugh of [Western Daughters Butcher Shoppe](#), and Chef Duncan Holmes of [Beckon](#). Food Writer Linnea Covington will moderate a discussion/Q&A with Director Amy Brothers and the film subjects.

1:45-3:45pm, [A SIX DOLLAR CUP OF COFFEE](#) (feature film): An indigenous Tzeltal-Maya family seeks to escape poverty with an innovative approach to coffee producing in Chiapas, Mexico. Leigh Holbrook, Researcher and Founder of [OneHome Collective](#), will lead a discussion.

4:00-6:00pm, [GATHER](#) (feature film): Native Americans reclaim their spiritual and cultural identities by obtaining sovereignty over their ancestral food systems. A discussion/Q&A will be led by [Dr. Clint Carroll](#), a Cherokee Nation citizen and Associate Professor in Ethnic Studies at CU Boulder.

7:00-9:45pm, [FIRST COW](#) (critically acclaimed feature film): Two travelers start a risky food business on the Oregon frontier of the 1820s. Clay Fong will lead a discussion/Q&A with actor and co-lead [Orion Lee](#) and professor Ken Albala. The [Big Red F Restaurant Group](#) will offer pre-ordered paired dinners for premiere ticket holders.

Sunday, January 31, 2021 (short films, feature films, demos, children's event; speakers, food)

10:30-11:30am, [SHORT FILMS: CONNECTIONS AND TRANSFORMATION](#) (short films): Seven submitted films, including those of 2020 Colorado Student Film Contest winners Omri Dayan and Leilani Osmundson, explore food matters of the heart and mind.

11:45am-12:45pm, [Metro Denver Food Waste Organizations](#) (presentation): The U.S. ranks the highest in worldwide food waste. Learn how [UpRoot Colorado](#), [Boulder Food Rescue](#), the [Boulder](#)

[Food Project](#) of the Boulder Valley School District, and the [City and County of Denver Office of Climate Action, Sustainability and Resiliency](#) alleviate food waste.

1:00-3:15pm, [FOOD FIGHTER](#) (feature film): Ronni Kahn, founder of [OzHarvest](#), holds big business and government accountable in a crusade against a global food waste scandal. Following is a discussion/Q&A, including Ronni Kahn, [Second Harvest Japan](#) CEO, Charles E. McJilton, and Scott Faber of [Environmental Working Group](#).

3:30-5:45pm, [SACRED COW](#) (feature film): An ethical case is made to humanely and sustainably raise cattle for the betterment of the environment and nutrition. A discussion/Q&A will follow, including director [Diana Rogers](#), Alan Lewis of [Natural Grocers](#), and journalist Judith D. Schwartz.

7:30-9:45pm, [FUNKE](#) (feature film): A talented chef makes a culinary comeback by mastering the dying art of handmade pasta. Following will be a discussion/Q&A. Paired pre-ordered meal kits by Frasca Food and Wine, and Pastificio Boulder will be available for premiere ticket holders.

Monday, February 1, 2021 (short films; lecture/speakers)

6:30-7:50pm, [SHORT FILMS: KEEPERS OF BLACK AMERICAN FOOD CULTURE](#) (short films): Films from The [Southern Foodways Alliance](#) pay tribute to Black American food culture as celebrated in seven stories. A discussion/Q&A by author and film subject [Adrian Miller](#) and filmmaker [Joe York](#) follows.

8:00-9:00pm, [Local Restaurants and the Pandemic](#) (discussion): Industry leaders will discuss the present and future of Colorado restaurants struggling to survive with Caroline Glover of [Annette](#), Dana Query of Big Red F, Jimmy Seidel of [Snarf's Sandwiches](#), and Bobby Stuckey of Frasca Food and Wine.

Tuesday, February 2, 2021 (feature film; speakers)

6:30-8:40pm, [A TASTE OF SKY](#) (feature film): Follow the journey of two students from [Gustu](#) – the ground-breaking Bolivian cooking school and fine-dining restaurant for underprivileged youth – founded by [noma](#) co-founder Claus Meyer. To follow will be a discussion led by Jensen Cummings of [Best Served](#) podcast with director Michael Lei.

Wednesday, February 3, 2021 (game night, speakers)

7:30-8:30pm, [Food Geeks Trivia Night! Home Edition](#) (event): Enjoy a fun game night with the Flatirons Food Film Festival's first-ever trivia night led by special host Kuvy Ax of ROOT Marketing and PR. Viewers will get tested on their knowledge of food and film.

Friday, February 5, 2021 (feature film; food, speakers)

6:30-8:40pm, [**SETTING THE BAR: A CRAFT CHOCOLATE ORIGIN STORY**](#) (*feature film*): Top craft chocolate-makers search for rare wild strains of cacao in the Peruvian Amazon. Food journalist John Lehdorff talks about tasting chocolate and leads a discussion/Q&A with director Tim Shepard, Greg D'Alesandre of [Dandelion Chocolate](#), Nate Hodge of [Raaka Chocolate](#), and Cacao Expert/Environmentalist [Steve Bergin](#). Pre-ordered paired dinners made with mole sauce will be available for premiere ticket holders. Viewers can also purchase a festival craft chocolate pack, featuring bars from chocolate makers in the movie.

Ticketing Details

Individual tickets, Virtual Film Passes and Ticket Packs are available at <https://flatironsfoodfilm.eventive.org>

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High resolution movie stills can be found [here](#).

About Flatirons Food Film Festival

The eighth Flatirons Food Film Festival is a 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. Visit www.flatironsfoodfilmfest.org, [Facebook](#), [Twitter](#), and [Instagram](#) for more information. For interviews with Julia Joun, Director of the Flatirons Food Film Festival, contact Emily Tracy at ROOT Marketing & PR: emily@rootmarketingpr.com or 919.449.4803.