

The Food Film Festival[™] To Celebrate 10 Years in New York City

Oct. 20-23, 2016

Official Selections Announced

Opening Night to Feature the Best Food Films of a Decade The World's First Food Porn Star, Larry Cauldwell, Returns Billion Oyster Project Returns as Beneficiary

Click HERE for a sneak peak at the films!

The Food Film Festival[™] returns to NYC for its 10th straight year! The four-day festival will offer a particular series of events where food and film lovers will **taste what they see on the screen**, as attendees are served the food from the films while they watch. Feast your eyes (and bellies) on the latest and greatest independent food-films accompanied by a feast of incredible dishes sourced locally and from abroad.

In celebration of a decade of fantastic food-filmmaking, The Food Film Fest is dipping into the archive to bring you some of the best food films ever shown over the course of all 10 years of screenings. Mouth-watering highlights include **Ice Cream Picasso, Fondue, How to make a Turtle Burger,** and a film from the Inaugural Food Film Festival in 2007, XXX. In addition to these historic films, brace yourself for some exceptional new **1-Minute Meal**films from **James Boo**, the filmmaker who brought us last year's feature and the unforgettable event, *Restaurant Revival: Jodie's Diner*. **The World's First Food Porn Star**, **Larry Cauldwell**, also returns this year to permeate the screen with his latest edible love affair.

Food Film Fest rookies, Aaron Straight, Jacob Hoyson, and Mr. Hirokazu Kishida, will ensnare your senses in ways you never thought possible with the World Premieres of **A Year in the Life, The Cobbler and the Diamond**, and **Sakurada**, about the life of a Japanese **two Michelin star** winner.

At the Food Film Festival[™], finally, you can taste exactly what you see on screen. It's a festival for all the senses.

--- OFFICIAL SELECTIONS OF THE 2016 FOOD FILM FESTIVAL in NYC ---

1 Minute Meal: Crust Fund

Dir. James Boo, 1:05 This is what three generations of pizza tastes like.

1 Minute Meal: Into My Alms

Dir. James Boo, 1:01

For over thirty years, a group of Buddhist monks in Queens has been forbidden from feeding itself.

A Year in the Life

Dir. Aaron Straight, 10:10, World Premiere A Year in the Life follows the seasons, from seed to harvest, in Northwest Washington's raspberry country.

Cous Cous with Mackerel

Dir. Massimo Zambiasi, 1:20, World Premiere In a warm and enveloping atmosphere a delicious recipe is prepared.

Fondue

Dir. Charles Grantham, 2:51, WINNER: Charleston, 2014: Food Filmmaker of the Year Award Food Porn Star Larry Cauldwell returns in a film full of succulent food, sexiness, and Larry! His virility permeates the silver screen and seduces viewers with both his aura and the intrinsic romance...of fondue.

Fried Pig Tails and Corn

Dir. David Sherwin, 3:00

Food Porn Chef Joaquin Baca preparing his Fried Pig Tails and Fried Corn Cob at The Brooklyn Star.

How the Taste of Louisiana was Born

Dir. Jordan Kahn, 22:01

A comprehensive picture of Cajun and Creole culture largely centered around family, companionship, regional independence and the universal tie that binds – their food.

How to make a Turtle Burger

Dir. Jason Lam, 5:28, WINNER: Chicago, 2011: Fanny May Food Filmmaker of the Year Award Director Jason Lam's redneck roommate makes a bacon-wrapped turtle burger.

How to Prepare for a Midwinter Soup Frenzy

Dir. Simon H. Friedman, 4:58

An instructional film, loosly demonstrating the preparation for a Midwinter Soup Frenzy.

Ice Cream Picasso

Dir. Kris Brearton, 4:19

No one is more inventive or as passionate about ice cream as Bruce Becker of Max & Mina's.

Iced Coffee in the Japanese Method

Dir. James Mann, 1:59 A decadent food porn film about the Japanese method of making iced coffee.

Pork Chop

Dir. Thomas Barnes, 8:50 A narrative slice of life about a girl in Hong Kong with secret desires.

"SAKURADA" Zen Chef

Dir. Mr. Hirokazu Kishida, 11:46, World Premiere During the training of the Zen temple, Mr. Isuzu Sakurada awoke to cook the best soup and became a 2 starred Michelin Chef in Kyoto.

Sweet, Sour, Dill and Everything in Between

Dir. Justine Miller, 3:35 Steve Leibowitz is a third-generation pickle maker in a more than 115-year-old pickle company. Learn how it all started and see how they still transform cucumbers into pickles today.

That's Mandorlato

Dir. Aromi Creativi, 4:30

Authentic mandorlato comes from Cologna Veneta, a small town close to Verona, Italy. This film shows how a local product is kept alive using technology, but never forgetting tradition.

The Cobbler and the Diamond

Dir. Jacob Hoyson, 20:08, NYC Premiere A down-on-his-luck private eye is torn between his client's search for her missing diamond and his own search for peach cobbler.

Vegetables: Friend or Foe?

Dir. Grady Hendrix, 6:00 What are Vegetables? Are they here to help us or harm us? Dirt Candy examines the many myths surrounding vegetables, showing us their lighter, and darker, sides using bad animation, clumsy diagrams, and pseudoscience.

Volcano Bread

Dir. Alisson Grasso, 3:19, World Premiere Experience the Icelandic tradition of using geothermal energy to bake rye bread underground.

XXX

Dirs. Joe Pacheo and Stavros Stavropoulos, 1:00 Crazy, sexy, canimation set to Klezmer music.

ABOUT THE NYC FOOD FILM FESTIVAL

The Food Film Festival[™] is a multiscensory food and film experience. Over the course of 10 years, the Festival has hosted over 30,000 guests from New York City to Charleston to Copenhagen. Past events include a screening of *The Mud and The Blood* followed by an authentic Lowcountry Oyster Roast on a rooftop in Brooklyn with 15,000 South Carolina oysters, and the World Premiere of *New York Cooks for Tohoku* paired with dishes from Michelin Starred Chefs Boulud, Bouley, Romano, Telepan and Tadashi Ono. In 2012, the I [heart] Japan event featured *Ramen Dreams star* and Ramen Burger creator, Chef Keizo Shimamoto, who cooked and served his legendary ramen in the U.S. for the 1st time ever.

And a special screening of John Markus' *The Kings of BBQ Barbecue Kuwait* aboard the USS Yorktown Aircraft Carrier in Charleston featuring a BBQ feast smoked on-site by the World Champion Pitmasters featured in the film.

The Food Film Festival[™] is a competitive film festival and Official Selections are reviewed by a judging panel comprised of esteemed members of the food and film communities. Awards are presented in 6 categories including: Best Short Film, Best Super-Short Film, Best Food Porn Film, The Audience Choice Award, The Made in New York Award and The Food Filmmaker of the Year Award.

The Food Film Festival[™] hosts its flagship series of events in New York City every October and has curated and produced multiple events around the country. All Festival events benefit important non-profit organizations, such as the Food Bank For New York City, The Billion Oyster Project, The Good Food Project and GrowFood Carolina. The Festival works hard to promote these organizations and the important work they do.

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