



Press Release

Culinary Cinema 2014: “We like it hot... but don’t let it burn”

“We like it hot... but don’t let it burn” is the motto of the *Culinary Cinema* of the 64th Berlinale, which will be held from February 9 to 14, 2014.

“The use of fire and our ability to cook distinguishes us from all other living beings. Yet fire also poses a threat to future generations, for global warming has reached dangerous levels. Let’s do something about it, and leave no stone unturned,” says Festival Director Dieter Kosslick.

Fourteen of the fifteen films in this series about food and the environment will be presented at the movie theatre in the Martin-Gropius-Bau. Following the 7.30 pm screenings, star chefs Daniel Achilles, Matthias Diether, Michael Kempf, Tim Raue and the Roca brothers will each serve a meal inspired by one of the films in the “Gropius Mirror” restaurant, an elegant tent lined with mirrors.

Opening the programme is the Korean feature *Final Recipe* by Gina Kim. Michelle Yeoh (*Crouching Tiger, Hidden Dragon*) plays the producer of an extremely glamorous cooking contest who becomes entangled in a family drama. On this first evening, Daniel Achilles from Berlin’s reinstoff restaurant will man the *Culinary Cinema’s* stove.

Franc Aleu’s documentary *El Somni (The Dream)* is about the Roca brothers from Girona, a Catalanian town. Since 2013, their restaurant, El Celler de Can Roca, is number one on the list of the World’s 50 Best Restaurants. At an exclusive dinner with twelve top personalities from the fields of gastronomy, art and science, the brothers’ extraordinary dishes are put in an intercultural context through video projections and performances. Josep, Joan and Jordi Roca will prepare the meal following the film.

With *Zone Pro Site: The Moveable Feast*, Chen Yu-Hsun presents a zany, colourful comedy about traditional Taiwanese outdoor catering chefs. Tim Raue, chef of the restaurant that bears his name and expert on Asian cuisine, will create the menu.

Yuzo Asahara’s *Bushi No Kondate (A Tale of Samurai Cooking - A True Love Story)* is a Japanese love story between a samurai chef, who prefers swords to kitchen knives, and his wife, who is a brilliant cook. Michael Kempf, chef of the restaurant Facil, will let this kitchen warrior inspire him.

In *Natural Resistance*, Jonathan Nossiter documents how Italian winemakers, who rely on local traditions, battle norms set by the EU and winegrowers associations. He connects scenes in vineyards with archive footage from the Cineteca Bologna, and so reveals the relationship between culture and agriculture. Matthias Diether, chef at first floor, will present his interpretation of Italian cuisine.

**64. Internationale
Filmfestspiele
Berlin
06. – 16.02.2014**

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The late 10.00 pm screenings will also showcase films about food, but no meals will be served afterwards. Fisher Stevens' and Robert Nixon's film *Mission Blue* tells of the life of marine biologist and environmentalist Sylvia Earle and her "Hope Spots" project. Sanjay Rawal's documentary *Food Chains* was co-produced by, among others, Eva Longoria (*Desperate Housewives*) and Eric Schlosser (*Food, Inc.*), and shows the current struggle of farmworkers against deplorable working conditions in Florida and California. *The Food Guide to Love* by Dominic Harari and Teresa de Pelegri describes the romantic relationship between an Irish omnivore and a Spanish vegetarian. In *Le Semeur (The Sower)*, Julie Perron portrays a Canadian artist who unites cultivating and preserving rare seeds with inventive art performances. Diego Luna's feature *Cesar Chavez (USA)* provides the historical backdrop for *Food Chains*, showing how civil rights activist César Chávez successfully organized field workers to fight for their rights in 1960s California.

On February 14, within the scope of "Berlinale Goes Kiez", *Culinary Cinema* will go to Eiszeit Kino and Markthalle Neun in Berlin Kreuzberg. The 15th and final full-length film in the series is the Italian documentary *I Cavalieri della Laguna (The Knights of the Lagoon)*, by Walter Bencini, about a fishing cooperative on the coast of Tuscany. During the Berlinale, Markthalle Neun will also provide street food for festival guests in the Joseph-von-Eichendorff-Gasse (see press release from December 16, 2013.)

The short films *El Juego En La Mesa*, *3 Acres in Detroit* and *I Maccheroni* complete the programme.

At 10.00 am on February 14, during "Youth Food Cinema", Jacques-Rémy Girerd and Benoît Chieux's animated film *Tante Hilda! (Aunt Hilda! - France / Luxembourg)* will be presented. It examines the topic of genetically modified plants in a way that is comprehensible to children and inspires debate.

At 4.30 pm in the "Gropius Mirror" tent, it is "TeaTime" with talks on individual films. On February 11, there will be a discussion entitled "Reality and Culinary Dreams" with the Roca brothers from Spain and Madeleine Jakits from "Der Feinschmecker" magazine. On February 12, Michael Naumann will discuss "The Human Factor" in the food industry with filmmaker Diego Luna as well as producer and author Eric Schlosser.

"With these new films, we are presenting both the beautiful and frightening sides of the world of nutrition for the eighth time. This is a lucky number for the Chinese, which might explain why Southeast Asia is contributing so many films this year," remarks curator Thomas Struck.



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Advance ticket sales for *Culinary Cinema* will begin at 10 am on February 3, 2014, at the central ticket counters at Potsdamer Platz Arkaden, Kino International and the Haus der Berliner Festspiele. They will also be available at www.berlinale.de and all theatre ticket offices linked with Eventim.

Warendorf, manufacturer of modern professional kitchens and *Culinary Cinema*'s official partner, is supporting the series.

Films in *Culinary Cinema* 2014:

3 Acres in Detroit - France / USA

By Nora Mandray

Bushi No Kondate (A Tale of Samurai Cooking - A True Love Story) - Japan

By Yuzo Asahara

With Aya Ueto, Kengo Kora

German premiere

Cesar Chavez - USA

Cross Section *Berlinale Special*

By Diego Luna

With Michael Pena, America Ferrara, Rosario Dawson, John Malkovich

World premiere

El Juego En La Mesa - Spain / Japan

By Pep Gatell & Eloi Colom

El Somni (The Dream) Spain

By Franc Aleu

Documentary

World premiere

Final Recipe - Republic Korea / Thailand / Singapore

By Gina Kim

With Michelle Yeoh, Henry Lau, Chin Han

German premiere

Food Chains - USA

By Sanjay Rawal

Documentary

World premiere



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I Cavalieri della Laguna (The Knights of the Lagoon) - Italy

By Walter Bencini
Documentary
World premiere

I Maccheroni - Italy

By Raffaele Andreassi

Le Semeur (The Sower) - Canada

By Julie Perron
Documentary
International premiere

Mission Blue - USA

By Fisher Stevens, Robert Nixon
Documentary
International premiere

Natural Resistance - Italy

Cross Section *Panorama Dokumente*
By Jonathan Nossiter
Documentary
World premiere

TABA - El Juego En La Mesa (TABA - The Table Game) - Spain / Japan

By Pep Gatell & Eloi Colom

Tante Hilda! (Aunt Hilda!) - France / Luxembourg

Cross Section *Generation*
By Jacques-Rémy Girerd & Benoît Chieux
Animation
International premiere

The Food Guide to Love - Spain / Ireland / France

By Dominic Harari & Teresa de Pelegri
With Leonor Watling, Richard Coyle
German premiere

Zone Pro Site: The Moveable Feast - Taiwan

By Chen Yu-Hsun
With Lin Mei-Hsiu, Yang Yo, Hsia Kimi
European premiere

Press Office
January 20, 2014