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Press Release

Culinary Cinema: 10 Years of Food & Film

From February 8 - 13, 2015, the Berlinale *Culinary Cinema* programme will present 13 new or recent feature-length films about food and ecology, serve menus by top European chefs, and discuss the relationships between food, culture and politics.

The Berlinale was the first A-festival worldwide to put the subject of food in the cinematic spotlight. Now, *Culinary Cinema* has become an audience favourite - a level of success that wouldn't have been possible without the incentive of America's best-known cook Alice Waters and Slow Food president Carlo Petrini. Both will be honoured with the Berlinale Camera as part of *Culinary Cinema*'s opening on February 8 (see December 11, 2014 press release).

"Not only did Alice Waters and Carlo Petrini give the Berlinale the idea in 2006 that would eventually become the first *Culinary Cinema* in 2007, they also inspired 'food and film' events in many other countries," comments Dieter Kosslick, director of the Berlinale.

Following each film in the main programme at 7.30 pm, the top chefs and Michelin star recipients Michael Hoffmann, Tohru Nakamura, Michael Kempf, Paco Pérez, and Massimo Bottura with Christian Lohse will serve a menu inspired by the respective film at the Gropius Mirror Restaurant.

The Danish production *Så meget godt i vente* (*Good Things Await*) by Phie Ambo - which documents one Demeter farmer's victory over bureaucracy - will kick off the programme, with Michael Hoffmann (formerly of Margaux, Berlin) cooking the menu.

The documentary *Sergio Herman*, *FUCKING PERFECT* by Willemiek Kuijfhout, a film about Holland's most innovative chef Sergio Herman, reveals the stresses and joys of Michelin star gastronomy. Tohru Nakamura (one Michelin star, Geisels Werneckhof, Munich) will cook the menu.

The young protagonist in the four-part Japanese film *Little Forest* by Junichi Mori also cooks with fine ingredients, but primarily for herself. The chef of the evening will be Michael Kempf (two Michelin stars, Facil, Berlin).

The subject of the Spanish documentary Jerez & El misterio del Palo Cortado (Sherry & The Mystery of Palo Cortado) by José Luis López Linares is a nearly forgotten wine and its return to the dining table. Paco

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Pérez (5-Cinco, Berlin), who has been awarded a total of five Michelin stars, will cook.

Chef's Table "Massimo Bottura" by David Gelb is a portrait of Italy's best chef Massimo Bottura, who has revolutionised his country's culinary traditions. Massimo Bottura (three Michelin stars, Osteria Francescana) will cook the evening's main course and Christian Lohse (two Michelin stars, Fischers Fritz, Berlin) will cook the remaining courses.

"This year's *Culinary Cinema* programme is dominated by the themes tradition and evolution, and the number of documentaries on chefs is remarkable", says curator Thomas Struck in summing up the selection.

The late shows (without menus) will begin with Jap-sik-ga-jo-gui-dil-lema (An Omnivorious Family's Dilemma), in which Korean filmmaker and vegetarian Yun Hwang documents conflicts with her meat-eating family. In Seeds of Time, American director Sandy McLeod takes the viewer on a journey into the depths of the Svalbard Global Seed Vault in Spitzbergen, a seed bank that aims to preserve world's biodiversity. Cooking Up a Tribute by Luis González focuses on the culinary adventures of the Spanish Roca brothers as they tour through Texas and Latin America. Buscando a Gastón (Finding Gastón) by Patricia Pérez, on the internationally active Peruvian chef Gastón Acurio, documents the potential of culinary art for instigating social change. Il segreto di Otello (Otello's Secret) by Francesco Ranieri Martinotti is a reminiscence on a Trattoria that was once a political and creative focal point in Rome.

"Youth Food Cinema" on February 13 at 10.00 am will feature the Australian production *That Sugar Film* by Damon Gameau, which takes a humorous look at the ill consequences of excessive sugar consumption. Patissier Thomas Yoshida (Facil, Berlin) is well-versed in the subject and will cook lunch with students of the John-F.-Kennedy-Schule Berlin.

On the evening of February 13 at 4.30 pm, *Culinary Cinema* will present the *Culinary Cinema Goes Kiez* "Celebrating Food" double feature programme at Eiszeit Kino and Markthalle Neun, with *Festins Imaginaire* (*Imaginary Feasts*) by Anne Georget and *The Sturgeon Queens* by Julie Cohen - two films celebrating food from very different perspectives.

The short films Feeding the Body Politic, Automatic Fitness, Wurst, La Ricotta, Flamin' Hot, El sueño de Sonia and Quando l'Italia mangiava en bianco e nero complement the programme themes.

A "TeaTime" on February 11 at 4.30 pm at Gropius Mirror Restaurant will round out the programme. Alice Waters will present her cookbook "The



Art of Simple Food", which was recently released in German language, and discuss "The Art of Simplicity" with Michelin star cook Massimo Bottura.

Berlinale Street Food

Following last year's successful debut, the Berlinale Street Food Market on Joseph-von-Eichendorff-Gasse and the corner of Alte Potsdamer Strasse will continue. This year, Bite Club will provide festival visitors with a selection of international, slow food treats throughout the festival. Among the food trucks are Buns Mobile with classic organic burgers, the Parisian Sunken Ship with fish and chips, Heisser Hobel with traditional Kässpatzen, and returning vendor Maria Maria Arepas with her Latin American arepas. A Truck of the Day will complement the selection with alternating guest vendors.

Tickets for *Culinary Cinema* go on sale starting on February 2, 2015 at 10.00 am at the central sales points in the Arkaden on Potsdamer Platz, at Kino International, at Haus der Berliner Festspiele, at Audi City Berlin and online at www.berlinale.de.

Films in the 2015 Culinary Cinema programme

Automatic Fitness - Germany By Alejandra Tomei & Alberto Couceiro

Buscando a Gastón (Finding Gastón) - Peru By Patricia Pérez Documentary German premiere

Chef's Table "Massimo Bottura" - USA By David Gelb TV series / documentary International premiere

Cooking Up a Tribute - Spain By Luis González, Andrea Gómez Documentary World premiere

Feeding the Body Politic - USA By Helen De Michiel



Festins imaginaires (Imaginary Feasts) - France / Belgium

By Anne Georget Documentary Weltpremiere

Flamin' Hot - USA By Helen De Michiel

Jap-sik-ga-jo-gui-dil-le-ma (An Omnivorous Family's Dilemma) -

Republic of Korea By Yun Hwang Documentary International premiere

Jerez & El misterio del Palo Cortado (Sherry & The Mystery of Palo

Cortado) - Spain By José Luis López Linares Documentary World premiere

Little Forest - Japan

By Junichi Mori With Ai Hashimoto, Karen Kirishima, Mayu Matsuoka, Yoichi Nukumizu, Takahiro Miura TV series / feature film World premiere

Quando l'italia mangiava en bianco e nero (When Italy ate in Black and White) - Italy

By Andrea Gropplero di Troppenburg

La Ricotta - Italy By Pier Paolo Pasolini

Så meget godt i vente (Good Things Await) - Denmark

By Phie Ambo Documentary German premiere

Seeds of Time - USA By Sandy McLeod Documentary German premiere

Il segreto di Otello (Otello's secret) - Italy



By Francesco Ranieri Martinotti Documentary World premiere

Sergio Hermann, FUCKING PERFECT - Netherlands By Willemiek Kluijfhout Documentary World premiere

The Sturgeon Queens - USA By Julie Cohen Documentary German premiere

El sueño de Sonia - Peru By Diego Sarmiento

That Sugar Film - Australia / UK By Damon Gameau Documentary German premiere

Wurst - USA By Carlo Vögele

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