

## Press Release



### *Culinary Cinema* 2013: "Dig Your Food - From Field to Fork"

"Dig Your Food - From Field to Fork" is the motto of the 7th *Culinary Cinema* of the Berlinale, which will be held from February 10 to 15, 2013. Sixteen films about food and the environment will be presented in the movie theatre at the Martin-Gropius-Bau. Following the films screening at 7:30 pm, star chefs Nils Henkel, Michael Hoffmann, Kolja Kleeberg, Hendrik Otto and Tim Raue will each serve a meal inspired by a film in the "Gropius Mirror" restaurant, an elegant tent lined with mirrors.

"If you want maximum freshness and pesticide-free foods, you should garden. If you want a green city, you may become a guerrilla gardener and throw seed bombs. In Berlin, urban gardening has taken root. The Prinzessinnengarten at Moritzplatz will now be able to remain where it is, while other grassroots movements are spreading all around the world. Gardeners are among us! As can also be seen in the programme of the 7th *Culinary Cinema*," says Festival Director Dieter Kosslick.

"Our *Culinary Cinema* pleasure garden is freshly stocked. Many of this year's films include some aspect of gardening, be it concretely or figuratively," comments Thomas Struck, Programme Curator.

The Dutch-Belgium film *L'Amour des Moules (Mussels in Love)* explores the love life of mussels as well as our own love of mussels. Director Willemiek Kluijfhout shows how these delicious shellfish are cultivated and harvested from subtidal beds in the Wadden Sea. This tradition is now endangered by EU regulations. Chef Nils Henkel will be coming to Berlin from Lerbach Castle to serve a meal inspired by the sea.

In the classic Hollywood comedy *Being There* by Hal Ashby, Peter Sellers plays Mr. Chance, a naïve gardener who has spent his whole life tending just one garden. When his employer dies, he is forced to leave this paradise. By chance he meets a very wealthy woman named Eve (Shirley MacLaine). Michael Hoffmann, chef of Margaux and gardener, will prepare a meal for this film.

In *Slow Food Story*, an Italian documentary, Stefano Sardo documents the milestones of the slow food movement as it took on international importance. Hendrik Otto, chef at the Lorenz-Adlon, has the delicate task of creating a meal inspired by *Slow Food Story*.

In the Australian documentary *Red Obsession* by Warwick Ross and David Roach, we stroll through Bordeaux vineyards, descend into the wine cellars of famous châteaux, and travel with some very expensive bottles to new and affluent wine collectors in China. Vau chef Kolja Kleeberg will take

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inspiration from Bordelais and China for the meal he will be cooking.

The British comedy *Jadoo* by Amit Gupta serves up spicy Indian food made at two restaurants whose chefs are not just brothers, but feuding rivals. Tim Raue, chef and owner of an eponymous restaurant, looks forward to using his Indian herbs and spices.

Late screenings at 10 pm will showcase social and ecological issues. Jeremy Seifert's *GMO OMG*, a US-American documentary, traces the highly creative actions of a young father against the genetically modified food industry in the USA. The Canadian documentary *The Fruit Hunters* by Yung Chang shows individuals - such as actor and fruit farmer Bill Pullman - who are obsessed with the colours, forms and tastes of exotic fruits. The French-Chinese fictional feature *La Rizière (The Rice Paddy)* by Zhu Xiaoling portrays a 12-year-old schoolgirl who works in a heavenly landscape of terraced rice fields. In the Australian production *Make Hummus Not War*, Trevor Graham documents a kitchen conflict in the Middle East, fought with chickpeas. In the British documentary *The Moo Man* by Andy Heathcote and Heike Bachelier, a dairy farmer on the Sussex marshes in England succeeds in saving his farm by switching to organic raw milk.

Short films will supplement the programme: *Kitchen Dreams* (Director: Felipe Ugarte), *Haleema* (D: Boris Schaarschmidt), *Couscous Island* (D: Francesco Amato, Stefano Scarafia), *Una furtiva lagrima* (D: Carlo Vogele) and a selection from Isabella Rossellini's *Green Pornos*.

At 9:30 am on February 15, during "Youth Food Cinema", the Spanish-Peruvian documentary *Perú sabe: La cocina, arma social (Cuisine as an Agent of Social Change)* by Jesús M. Santos will be shown. Ferran Adrià and Gastón Acurio will take the audience to their cooking school, where it can experience the enthusiasm with which young Peruvians cook. Afterwards, Kolja Kleeberg will prepare a Peruvian meal inspired by the film with apprentice cooks from Berlin.

"TeaTime" at 5 pm will present readings, discussions and tastings in the "Gropius Mirror" restaurant. On February 12, star chef Michael Hoffmann and "gastrosopher" Dr. Harald Lemke from Hamburg will discuss "Dig Your Food"; the event will be accompanied by a garden film installation and finger food. On February 13, Hansjürgen Rosenbauer will host a discussion entitled "The Political Gardner" with Slow Food founder Carlo Petrini and Dr. Harald Lemke.

Advance ticket sales for *Culinary Cinema* will begin at 10 am on February 4, 2013, at the central ticket counters at the Potsdamer Platz Arkaden, Kino International and the Haus der Berliner Festspiele; as well as online at



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[www.berlinale.de](http://www.berlinale.de) and all theatre ticket offices linked with Eventim network.

The programme is sponsored by WMF, the official partner of *Culinary Cinema* and a professional supplier of modern cook- and tableware.

Films in *Culinary Cinema* 2013:

*Being There* - USA 1979

By Hal Ashby

With Peter Sellers, Shirley MacLaine, Melvyn Douglas, Jack Warden

*Couscous Island* - Italy

By Francesco Amato, Stefano Scarafia

Documentary

World Premiere

*GMO OMG* - USA

By Jeremy Seifert

Documentary

World premiere

*Green Porno Season Two* - USA 2008

By Isabella Rossellini, Jody Shapiro

*Haleema* - Germany

By Boris Schaarschmidt

With Dara Iruka, Dani Dare, Peres Owino, Samba Schutte, Larry Thigpen

World Premiere

*Jadoo* - Great Britain

By Amit Gupta

With Amara Karan, Harish Patel, Kulvinder Ghir, Tom Mison

World Premiere

*Kitchen Dreams* - Spain

By Felipe Ugarte

With Naia Ugarte Gillis, Julieta Caruso

International Premiere

*L'Amour des Moules (Mussels in Love)* - Netherlands/Belgium

By Willemiek Kluijfhout

Documentary

German Premiere



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*La Rizière (The Rice Paddy)* - France/People's Republic of China

By Zhu Xiaoling

With Yang Yingqiu, Yang Xiaoyuan, Wu Shenming, O Xuexin, Shi Guangjin

German Premiere

*Make Hummus Not War* - Australia

By Trevor Graham

Documentary

International Premiere

*Perú sabe: La cocina, arma social (Cuisine as an Agent of Social Change)* - Peru/Spain

By Jesús M. Santos

With Ferran Adrià, Gastón Acurio

Documentary

*Red Obsession* - Australia

By Warwick Ross, David Roach

Documentary

World Premiere

*Slow Food Story* - Italy

By Stefano Sardo

With Carlo Petrini, Azio Citi

Documentary

World Premiere

*The Fruit Hunters* - Canada

By Yung Chang

Documentary

German Premiere

*The Moo Man* - Great Britain/Germany

By Andy Heathcote, Heike Bachelier

Documentary

European Premiere

*Una furtiva lagrima* - USA

By Carlos Voegelé

German Premiere

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