

***REEL TO REAL FOOD
FILM FESTIVAL***

MARCH 13-15, 2009
At the Roxy Theatre on South Higgins



Sponsored By:
Community Food and Agriculture Coalition (CFAC)
The Good Food Store,
Farm to School, Edible Missoula,
Missoula Community Co-Op
and NewWest.net

Friday, March 13th - 7pm: We Feed the World and Homegrown Revolution

We Feed the World: Vividly reveals the dysfunctionality of the industrialized world food system and shows what world hunger has to do with us. Close to a billion of the nearly seven billion people on Earth are starving today. But the food we are currently producing could feed 12 billion people. This is a film about food and globalization, fishermen and farmers, the flow of goods and cash flow -- a film about scarcity amid plenty. (96 mins.)

Homegrown Revolution: In the midst of a densely urban setting in downtown Pasadena, radical change is taking root. For over twenty years, the Dervaes family have transformed their home into an urban homestead. They harvest nearly 3 tons of organic food from their 1/10 acre garden while incorporating many back-to-basics practices, as well as solar energy and biodiesel. (15 mins.)

Saturday, March 14th - 7pm: Heart and Soil and Eating Alaska

Heart & Soil: A family documentary that clips along with the pace of barefoot children and frolicking livestock. The film takes us on a journey into the rich landscape and lives of farmers in the southwest and into the bustling energy of farmer's markets and farm to school programs. The farmers are an inspiration for all of us to dig in more, grow our own, or support those who do for our personal and planetary health. (44 mins.)

Eating Alaska: What happens to a vegetarian who moves to the last frontier? This film is a serious and humorous film about connecting to where you live and eating locally. It is about trying to break away from the industrial food system when that means not only buying fresh seasonal food from local farmers, but taking part in a world of hunting and gathering. Made by a former city dweller now living on an island in Alaska and married to fisherman and deer hunter, it is a journey into regional food traditions, our connection to the wilderness and to what we put into our mouths. (60 mins.)

Sunday, March 15th - 4pm: Pollen Nation and Tableland

Pollen Nation: Every year, hundreds of professional beekeepers forklift their wooden hives onto 18-wheel semis, strap down the loads, and head out on the highway. Across the country - from the Imperial Valley in California to the Florida panhandle and the hills of Maine - farmers rely on honeybees to pollinate crops worth \$15 billion every year. But parasites, pesticides, and modern agricultural practices are making it harder and harder for beekeepers to keep their bees alive, and the crisis could affect what shows up on all of our dinner tables. (25 mins.)

Tableland: Tableland is about the people with their hands in the dirt; the farmers, chefs and consumers of small-scale, sustainable food. From the orchards of BC, the inner city gardens of Chicago to the Napa Highlands and everywhere in between, *Tableland* showcases the successful production of tasty, local, and seasonal food from field to plate. (75 mins.)

After each showing, there will be a discussion about the topic led by local folks in Missoula who are working on the issue presented in the films.