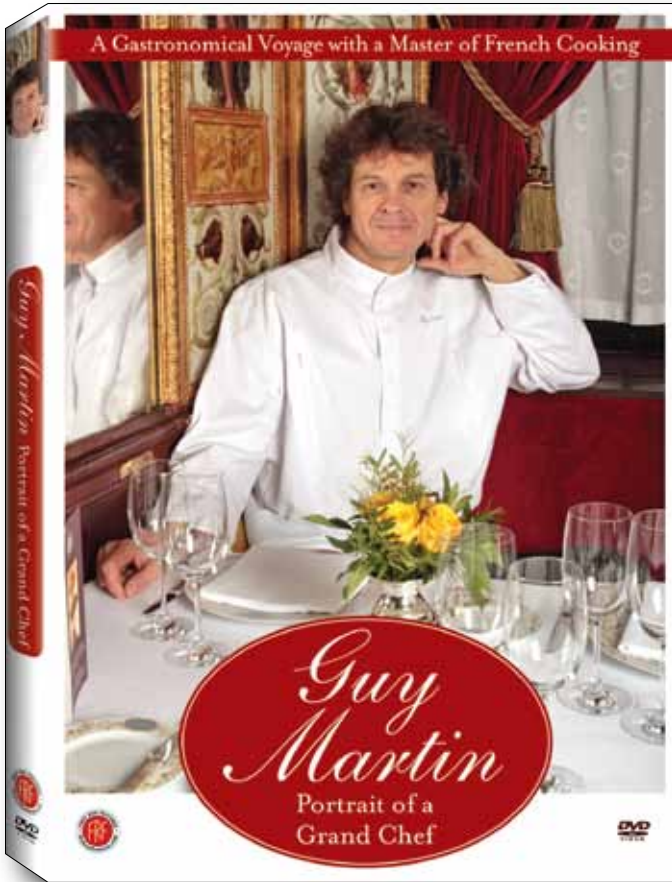




FIRST RUN FEATURES PRESENTS

A NEW FILM ABOUT THE ART OF FOOD



A Gastronomical Voyage with a Master of French Cooking

Guy Martin is the chef of Le Grand Véfour, the legendary Michelin 3-star Parisian restaurant. As a kid, he dreamed of being a doctor or a rock star. First trained in a pizzeria, 20 years later he is one of the best chefs in the world, with dozens of awards and restaurants in four countries.

Guy Martin: Portrait of a Grand Chef reveals Martin's philosophy of cooking, which ranges from resolutely traditional to savagely creative. It brings to life the sources of his inspiration, from his childhood in the rugged Savoy region, to his appreciation of France's historical supremacy in food, to his surprising and open-minded curiosity. For Martin, everything always is to be discovered. Nothing is ever finished. The cooking is to be reinvented every day. By drawing from past, he reinvents the present.

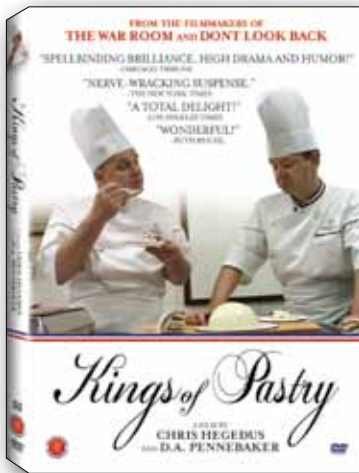


SRP: \$24.95 Canada: \$27.95
 Catalog: FRF 914598D
 52 minutes, color
 French with English subtitles

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**PRE-BOOK:
MARCH 15
STREET DATE:
APRIL 12**

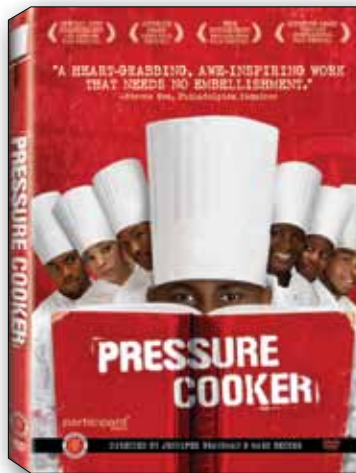
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**"How exciting can a cooking movie be?
As it turns out, really exciting!"**
-KANSAS CITY STAR

When D.A. Pennebaker and Chris Hegedus, makers of the classic docs *Dont Look Back* and *The War Room*, turn their sights on the competition for France's Nobel Prize for pastry, you're in for a treat. Sixteen chefs whip up the most gorgeous, delectable, gravity-defying (and fragile!) concoctions. The inevitable disasters prove both poignant and hilarious.

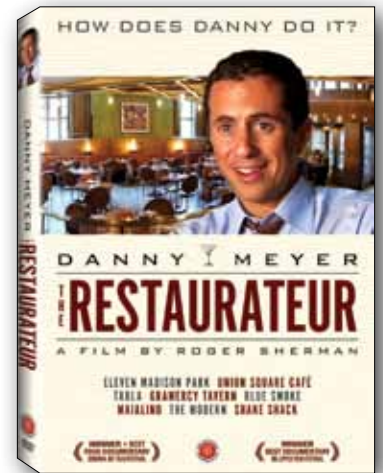
84 minutes • \$27.95 • FRF 914505D



**"A heart-grabbing, awe-inspiring work
that needs no embellishment!"**
-PHILADELPHIA INQUIRER

There's a force-of-nature at Frankford High School in Philadelphia. Her name is Wilma Stephenson and she runs a Culinary Arts "boot camp" for students. *Pressure Cooker* documents an entire school year with Wilma and her students, who must find the motivation to wake up at 6AM to get to class early enough to master crepes and tournée potatoes.

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**WINNER • BEST
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SONOMA INT FILM FESTIVAL

How does restaurateur Danny Meyer do it? This intimate film, made over a 12 year span, joins Meyer and his team as they struggle to create two new ambitious restaurants next to New York's Madison Square Park. Meyer bares all in this portrait as we witness first-hand how difficult it is to create a world-class restaurant.

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