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FOR IMMEDIATE RELEASE



CAAMFest 2023 Serves An Appetizing Food Program

SAN FRANCISCO, April 11, 2023 - With expanded programming, CAAMFest 2023 is ready to serve up a delicious lineup of food programming full of distinguished chefs and restaurants. Get ready to dive into the food from Chef Francis Ang and Chef Tara Monsod's inspired collaboration, to the journey of seeds! The festival returns fully in-person from **May 11-21, 2023**. All food programming and food-related films can be found below.

FOOD PROGRAMMING

***Benkyodo: The Last Manju Shop In J-Town*, directed by Tadashi Nakamura & Akira Boch**

Friday, May 12, 5:00 PM - 9:00 PM | Japanese Cultural Center of Northern California in Japantown (JCCCNC)

Join the world premiere of *BENKYODO: The Last Manju Shop in J-Town*, a short documentary capturing the last 6 months of San Francisco Japantown's first and last traditional Japanese American confectionery. Celebrate the 116-year legacy of Benkyodo with the community in the heart of Japantown at the Japanese Cultural and Community Center of Northern California (JCCCNC)! Enjoy beautiful bites, beverages, and beats by J-Town's very own, alongside local artists and vendors.

*screener available

EVER-GREEN VIETNAMESE WITH ANDREA NGUYEN AND SOLEIL HO

Saturday, May 13, 12:00 PM | *The Great Star Theater*

Finally, a vegan fish sauce recipe worthy of our attention! Godmother of Vietnamese cooking and James Beard Award-winning author, Andrea Nguyen, returns with her 7th cookbook, *Ever-Green Vietnamese: Super-Fresh Recipes, Starring Plants from Land and Sea*. Never a virtuous or regimented eater but

driven by the realities of a changing body in her mid-life, Andrea sets out to reimagine Vietnamese dishes, with a renewed determination to cultivate and lift the exciting flavors, textures, and colors of the vegetable kingdom. In the process, she debunks public perceptions of Viet cooking as just beefy pho and meat-filled sandwiches. Vietnamese culinary foodways have been steeped in the resourcefulness of its cooks, rich Buddhist traditions, and emphasis on vegetables, plant-based protein, and seafood. Andrea builds upon this foundation to craft accessible and meticulously researched plant-forward recipes that push Vietnamese flavors to new imaginative heights.

Andrea Nguyen will be in conversation with former *San Francisco Chronicle* restaurant critic Soleil Ho followed by a book signing with [Eastwind Books](#).

FUTURIST FLAVORS: ABACÁ x ANIMAE

Tuesday, May 16, 5:00 PM / 8:00 PM | *Abacá*

An interstellar collaboration with these two chef-visionaries is serving all the stars in our eyes and the stories of a familiar future on a plate with a fork and spoon. Executive Chef Tara Monsod of Animae and James Beard nominated Chef-Owner Francis Ang of Abacá's menu promises unique untold flavors of possibility, designed to transport us into and beyond diaspora, time, and place.

Gone are the days of punching down flavors to appease the unseasoned palette. We'll be calling these culinary wayfinders in for a spirited conversation, learning firsthand how chefs are paving the way towards a future that's rich in collaboration, bold profiles, and unapologetic swag. Our chefs will be dishing up indulgent courses family-style amidst the backdrop of sonic beats so pull up a chair, we want you there! *This program is made possible in part by Dave Liu and Lauren Wu.*

FUTURIST FLAVORS: CALABASH

Wednesday, May 17, 6:00 PM | *Calabash, Oakland*

The calabash is a gourd with multidisciplinary properties; carried from Asia to Africa, Europe, and the Americas through human migration. They've been turned into food, tools, instruments, and utensils. Like its namesake, Calabash, a joint project by Chef Nigel Jones (formerly Kingston 11) and Chef Hanif Sadr (Komaaj), seeks to be a hybrid restaurant, market, and events space. It is a place ripened with global innovation; a home for creative local chefs and producers to bring the uniqueness of their culture and flavors to The Town. Join us for a vibrant evening filled with delicious Jamaican and Iranian food and a conversation with Chef Nigel and Chef Hanif about how they're transforming the way we gather.

A SOY STORY with Second Generation Seeds

Thursday, May 18, 7:00 PM | *KQED*

\$20 Tickets sold through [KQED](#)

Join modern-day stewards of our ancestors' seeds, local chefs, and eaters as we journey through the culinary landscape of the soybean in all its forms in a night of storytelling and tastings. Second Generation Seeds reminds us that seeds carry memories and histories transported through time and space. This event is a collaboration with [KQED](#), featuring Kristyn Leach of Namu Farm, Steve Joo of Joodooboo, eco-educator Aileen Suzara, artist Dohee Lee and more.

FEATURE FILMS/SERIES

Family Ingredients

Friday, May 19, 6:00 PM | New Parkway Theater

Emmy Award-winning *Family Ingredients* is a first-of-its-kind series that celebrates Pacific Islanders' stories through food, connecting our genealogy to what we eat. A cinematic beautyscape, *Family Ingredients* showcases Hawai'i's small-town communities and highlights untold stories and exhilarating experiences that cross the Pacific Ocean. The show is a joyful ode to farmers, food producers, and families.

This program is made possible with support from Pacific Islanders in Communications.

SHORT FILMS

***Becoming Yamazushi*, directed by G Yamazawa**

Part of the Shorts Program: ALL YOU CAN EAT (AYCE)

Sunday, May 14, 6:15 PM | Roxie Theater

George and Mayumi Yamazawa risk it all to bring traditional, Japanese kaiseki cuisine to Durham, NC.

*screener available

***Cambodian Futures*, directed by Dustin Nakao-Haider**

Part of the Shorts Program: ALL YOU CAN EAT (AYCE)

Sunday, May 14, 6:15 PM | Roxie Theater

Drawing on his family's culinary legacy, award-winning chef Ethan Lim creates dishes inspired by the rich, complex history of Cambodia and imagines how Cambodian cuisine might have evolved had the civil war not paused its growth.

*screener available

***Eid Mubarak*, directed by Mahnoor Euceph**

Part of the Shorts Program: ALL YOU CAN EAT (AYCE)

Sunday, May 14, 6:15 PM | Roxie Theater

A privileged Pakistani girl embarks on a mission to save her beloved pet goat from being eaten on Eid al-Azha, only to learn the meaning of sacrifice.

*screener available

***Matsutake*, directed by Theodore Haas**

Part of the Shorts Program: ALL YOU CAN EAT (AYCE)

Sunday, May 14, 6:15 PM | Roxie Theater

A 98-year-old patriarch passes on his legacy by teaching his family the time-honored Japanese American tradition of mushroom hunting.

*screener available

***Oyakodon*, directed by Roxy Shih**

Part of the Shorts Program: MAMA TRAUMA

Sunday, May 14, 3:15 PM | Roxie Theater

A single, immigrant mother struggles to keep traditions and a small noodle shop alive in a rapidly changing world.

*screener available

Shallots And Garlic, directed by Andrea Nirmala Widjajanto

Part of the Shorts Program: ALL YOU CAN EAT (AYCE)

Sunday, May 14, 6:15 PM | Roxie Theater

Tensions simmer as two diametrically different sisters prepare their grandparents' wedding anniversary dinner.

*screener available

Supermarket Affairs, directed by Hang Luong Nguyen

Part of the Shorts Program: JAM SESH

Saturday, May 20, 3:30 PM | Roxie Theater

While preparing for her husband's death anniversary, an immigrant Vietnamese mother and her Americanized daughter butt heads and inadvertently drags a handsome stranger into their messy family dynamic.

*screener available

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TICKET INFORMATION

General admission tickets for screenings and panels range from complementary to \$15. Special presentations and events range from \$20 - \$135. Tickets for students, seniors, and people with disabilities are at reduced prices for most events. For more information, please visit the box ticketing information page at: CAAMFest.com

CAAMFest COVID-19 POLICY

Masks are recommended for indoor events and venues and when not eating or drinking. This policy may change depending on each host venue's policy as well as any changing local and federal guidelines.

About CAAMFest

Celebrating its 41st year in 2023, CAAMFest is the nation's leading showcase for Asian and Asian American talent in film, food, music, and arts. CAAMFest takes place May 11-21, 2023. Check CAAMFest.com for more programming and ticketing details.

About CAAM

For over 40 years, CAAM (Center for Asian American Media) has been dedicated to presenting stories that convey the richness and diversity of Asian American experiences to the broadest audience possible. As a nonprofit organization, CAAM funds, produces, distributes, and exhibits works in film, television, and digital media. For more information about CAAM, please visit www.CAAMedia.org.