Try Your Hand at Cooking Film-Inspired Recipes to Enjoy in Front of the Small Screen

FotoFocus is pleased to invite you to take part in SECOND SCREENS: Foodie Edition, a monthly virtual cinematic and culinary experience celebrating food in film and bringing “Dinner and a Movie” to your home.

Each month, from February through May, download a unique, movie-inspired recipe prepared by a local Cincinnati chef to be paired with one of four food-centric films: Big Night (1996); Spirited Away (2001); Willy Wonka & the Chocolate Factory (1971); and Amélie (2001).

Not only do these iconic films make food center stage, they also celebrate notable anniversaries in 2021—making it the perfect time to rewatch an old favorite or discover a cinematic treasure for the first time.

“Engage your senses by cooking and eating delicious food while watching a great film, and pay tribute to the regional restaurateurs and industry workers who help make ‘Dinner and a Movie’ even possible. SECOND SCREENS: Foodie Edition is truly a fun cinematic celebration of the cultures and cuisines represented in these movies,” says C. Jacqueline Wood, FotoFocus Film Curator.

Follow FotoFocus on social media for weekly updates every Tuesday, free downloadable recipes, pre-recorded chef interviews to learn more about the films and recipes, and take-out specials and offers from the restaurants. Check the FotoFocus website for links of where to stream each film and for future film programming announcements throughout 2021.

For the full menu and schedule, click here or scroll below.

CHEFS

- Chrissy Antenucci, The Wheel
- Hideki Harada, Kiki
- Frances Kroner, Sleepy Bee Cafe
- Jean-Robert de Cavel, French Crust Café & Bistro, Le Bar a Boeuf, Frenchie Fresh
A darling of the indie film circuit, *Big Night* is the story of two brothers, Primo (Tony Shalhoub) and Secondo (Stanley Tucci), who run a small authentic Italian restaurant on the Jersey Shore in the mid-1950s. While one brother is lured by the ritz and glam of a neighboring restaurant, the other is unwilling to compromise authentic cuisine in order to entice American customers, who are drawn to simplified meals and style over substance.

*Big Night* follows these Italian immigrants, as they prepare one last amazing meal from start to finish. The film equally highlights Primo’s preparations in the kitchen, while showcasing Secondo’s attention to detail in the dining room. From rolling the pasta for the famous timpano, to Louis Prima playing on the
record player, these scenes create a special cinematic experience where good food, wine, and music truly bring people together.

Chef Chrissy Antenucci offers a pasta recipe that will be a delicious pairing with *Big Night*. Like the film’s small restaurant, Paradise, Chef Antenucci of The Wheel in Oakley is bringing authentic pastas and bread to the regional food scene.

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**MARCH 2021**

*Spirited Away* (2001)
Directed by Hayao Miyazaki. 125 min. Japanese with English Subtitles. 20th Anniversary

Chef Pairing: Hideki Harada, Kiki

In *Spirited Away*, a young Chihiro moves to a new town with her parents, where she discovers that they have been turned into glutinous pigs by the sorceress Yubaba. She takes a job in a bath house in order to survive, and to free herself and her parents from the curse. Chihiro realizes that food represents power and survival in this fantastical world, when her new friend Haku explains that “unless you eat something from this world, you’ll vanish.”

Winner of the Best Animated Feature at the 75th Academy Awards, this masterpiece from Studio Ghibli realistically depicts authentic food from varying cultures, like Japanese rice balls, Chinese steamed buns, and konpeito (a Japanese hard candy introduced by the Portuguese).
Chef Hideki Harada’s Onigiri recipe looks to Japan, where he trained as a sushi chef, for his culinary interpretation of *Spirited Away*. Hideki and his wife opened Kiki, a Japanese pub-style restaurant in College Hill, inspired by the concept of Japanese *izakaya*, where dishes aren’t necessarily held to strict tradition but are a delicious cultural mash up.

**APRIL 2021**

*Willy Wonka & the Chocolate Factory* (1971)  
Directed by Mel Stuart. 100 min. 50th Anniversary

**Chef Pairing: Frances Kroner, Sleepy Bee Cafe**


*Willy Wonka & the Chocolate Factory* started out as a film to promote and sell chocolate, but ended up being a cult classic featuring one of Gene Wilder’s greatest performances. The film, based on the book by Roald Dahl, tells the story of young Charlie Bucket’s search for a golden ticket, and the opportunity to experience the fantastical world of a culinary genius. From the opening scene detailing how chocolate is made, to Bill’s Candy Shop and the famous Oompa Loompa factory workers, the music, art direction, characters, and sets of *Willy Wonka* create a technicolor world rooted in pure imagination.

The film depicts the power of food to transform and uplift—from the bite of a scrumdiddlyumptious bar and lickable fruit flavored wallpaper to the changing flavors of an everlasting gobstopper. What went
from a contest to win a lifetime supply of chocolate and exclusive factory tour transforms one little boy’s life forever, where he learns that vision, hard work, and a little bit of imagination can truly make “the world taste good.”

Frances Kroner creates a one-of-a-kind whimsical recipe in honor of this sugary sweet classic film. Sleepy Bee Cafe is known for food that appeals to the conscious eater, supporting local purveyors, and surrounding the culinary experience with art.

MAY 2021

Amélie (2001)
Directed by Jean-Pierre Jeunet. 122 min. French with English Subtitles. 20th Anniversary

Chef Pairing: Jean-Robert de Cavel, French Crust Café & Bistro, Le Bar a Boeuf, and Frenchie Fresh

After watching Amélie you will never crack creme brûlée the same, and always remember that “even artichokes have hearts.” Set in the Montmartre neighborhood of Paris in the mid-1990s, Audrey Tautou plays Amélie, a quirky introvert longing for love and connection. Food is ever present in her world, as she takes pleasure in helping everyone from the customers at The Two Windmills Cafe where she works, to the grocer she befriends and defends. As Amélie searches for a mysterious crush, the food
that characters buy, cook, and consume not only grounds them in reality, but creates a sensorial cinematic space for fantasy and escape.

Chef Jean-Robert de Cavel presents a selection of sauces and dressings in the classic French tradition. Enjoy these pairings as you enter Jean-Pierre Jeunet’s wonderful world of Amélie.

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**FOTOFOCUS** is a Cincinnati-based nonprofit arts organization that champions photography and lens-based art through exhibitions and public programming. Since 2010, the organization has engaged art and educational institutions throughout the region to support and expand the cultural dialogue around the medium that has come to define our time. With an emphasis on intellectually and academically rigorous programs, the organization provides uniquely enriching access to lens-based art, film, and practices inspired by photography. FotoFocus has collaborated with organizations, curators, academics, and more than 1600 artists and participants, to present over 600 exhibitions and programs.

FotoFocus has awarded over 500 grants to support partners presenting projects and educational programs that are accessible and engaging to the public. In April 2020, in response to the Covid-19 pandemic, FotoFocus pledged part of its 2020 Biennial budget to financially support more than 100 Participating Venues and Partners in the region’s art community through FotoFocus Emergency Art Grants.

Signature programming includes: FotoFocus Biennial, which had a record-breaking 207,000 visitors in 2018 and has presented exhibitions of work by both historic and contemporary artists such as Berenice Abbott, Eugène Atget, Roe Ethridge, Zanele Muholi, Karl Blossfeldt, Francis Bruguière, Thomas Ruff, and Akram Zaatari in Cincinnati; the FotoFocus Symposium, which has contributed significant dialogue and insight to culturally relevant topics including the controversial Mapplethorpe exhibition; the FotoFocus Lecture and Visiting Artist Series, which has brought internationally renowned artists, such as Zoe Leonard and William Wegman, to Cincinnati; and the FotoFocus Film Program, created to enrich the region’s cinematic landscape.

**SECOND SCREENS** is a free monthly film series presented by FotoFocus across Greater Cincinnati and Northern Kentucky. It expands the nonprofit's mission of promoting lens-based art to fully encompass film, video, and the moving image. The aim of **SECOND SCREENS** is to enrich the region’s cinematic landscape through public screenings of works that span many years, subjects, and genres, including narrative, documentary, avant-garde, and animation. In 2021, **SECOND SCREENS** launched a virtual experience to support accessible cinematic initiatives during the coronavirus pandemic.

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**PRESS CONTACT**
Jill Robinson
Associate Director, Cultural Counsel
jill@culturalcounsel.com