

Introducing Feast Film Fest at the South Carolina State State Museum

Two Day Fest will Explore S.C. Foodways with chefs, farmers, film makers, tastings and more

COLUMBIA, S.C., May 9, 2017– The South Carolina State Museum in conjunction with Farm to Table Event Co. invites you to explore South Carolina Foodways with two days of films, food, conversation and more. A Columbia original, Feast Film Fest, will open Thursday, June 8 and run through Friday, June 9, featuring discussions led by local farmers, chefs and historians, over 20 films, delicious bites prepared by South Carolina Chefs, tasty samplings from South Carolina breweries and distilleries and live music.

“Feast is an opportunity to explore the diverse foodways of South Carolina,” said Paul Matheny, director of collections at the State Museum. “This program celebrates the chefs, farms and the culinary intersection of flavors, traditions and concepts that have developed the rich food history in South Carolina, and its continuously evolving food scene.”

Feast Film Fest Evening Events:

Each of the two evening events on Thursday, June 8 and Friday, June 9 from 6:30 until 10 p.m. will offer guests a choice between two screenings of film selections and discussions with time to enjoy food and drinks inspired by the films.

- **Opening Reception:** Each night guests will experience delicious charcuterie and Hors d’Oeuvres provided by Farm to Table Event Company and Catering.
- **Film Screenings:** Guests can choose between two film screening rooms including guest speakers each night. Locally produced films like *Palmetto Scene: Past, Present, Future of the Gullah Geechee Community*, *Bradford Watermelon*, *Overalls and Aprons*, *Grain to Glass: An American Craft Spirits Renaissance* and *It’s Grits* are just a few of the many films that will be featured. For a list of films and show times visit scmuseum.org.
- **Tasty Plates: Sampling Food from the films:** Chefs will use the freshest produce and proteins available to prepare food inspired by the evenings featured films. Guests will experience delicious food prepared by local chefs like Charley Scruggs pastry chef at Talullah, Kristian Niemi owner of Bourbon and partner of Farm to Table Event Co., Frank Bradley, executive chef at Bourbon, Mike Davis, owner and executive chef at Terra, Pierce Bowers, executive chef at Lula Drake, Todd Woods, executive chef at The Oak Table and many more.
- **Tasty Sips:** Guests will enjoy samples of beer and spirits from South Carolina breweries and distilleries and hear from people working in the industry. Related short films like *Discover SC: Craft Beers of South Carolina*, *Crafting a Nation*, and many others will be playing throughout the event.

Feast Film Fest Luncheon:

During this special daytime program on Friday, June 9 at 12 p.m. guests will enjoy a catered lunch from Spotted Salamander as experts discuss the evolving focus on the path food takes and the best possible uses of our food resources. During the luncheon guests will view a screening of *Global Waste: The Scandal of Food Waste* and meet individuals engaged with these emerging and innovative food and farm concepts.

Tickets for Opening and Closing Night are \$75 per person/per night and \$60 per person/per night for museum members. Tickets for the Luncheon are \$40 per person and \$32 per person for museum members. Guests can

purchase a Two Day Pass and enjoy all three events for one price at \$170 per person and \$135 per person for museum members. To purchase tickets or for a full schedule and list of chefs, speakers and films visit scmuseum.org.

About the South Carolina State Museum: *As the state's largest and most comprehensive museum, the South Carolina State Museum offers a unique, entertaining and educational experience to visitors throughout its 225,000 square foot facility located in the heart of downtown Columbia's Congaree Vista. The State Museum is housed in one of its largest artifacts, an 1894 old textile mill full of character and charm. Guests can explore outer space in one of the largest planetariums in the Southeast, watch an interactive 4D movie and look through a vintage telescope in a one-of-a-kind observatory. These opportunities are all in addition to the four floors of South Carolina art, cultural history, natural history and science/technology. Visit scmuseum.org to learn more.*

About Farm to Table Event Co: *The Farm to Table mission is to bring together the community through agritourism, local food and local chefs who are experts in bringing the freshest ingredients to the table in creative and unique ways. Our events include the Harvest Dinner series, Rosé Festival, Annual Pig and Oyster Roast, Cream of the Crop Beer Festival, Dinner and Show Series, Pop up Dinners and the Dinner on Main St. We host most of our events at City Roots farm, Columbia's in-town, local and sustainable organic farm while also exploring locations in the city with other events. You can [book us](#) for private for profit, non-profit events as well as private parties, receptions, rehearsal dinners and weddings. Join our table and join your community.*

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