



DURATION: 9 x 30'

GENRE: Nature & Wildlife,
Cultural, Food, Travel

YEAR: 2020

LANGUAGES: English & French

FORMAT: HD

RIGHTS: Worldwide,
excluding Canada

Chef Rich Francis explores indigenous communities across Canada, learning about the traditional and modern methods of harvesting and preparing the food that has shaped their cultures over the millennia. This documentary series also bring us into the hunting, harvesting and fishing technique either used today or in the past, and brings everything together in a final scene where Rich draws on what he's learned, and uses his contemporary culinary techniques and understanding to reimagine a new dish for the community to enjoy.

Trailer: <https://vimeo.com/363406758>

**TOPICS OF THE
9 EPISODES**

- EP101 - Walleye
- EP102 - Lobster
- EP103 - Oysters
- EP104 - Sturgeon
- EP105 - Caribou
- EP106 - Beluga
- EP107 - Beaver
- EP108 - Corn
- EP109 - Striped Bass

