

MOUTHFUL

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Dinner and a documentary farm film in Chapel Hill



Filmmaker Judith Olney Courtesy of Silverspot

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Chapel Hill's Silverspot Cinema is hosting a dinner and documentary screening with filmmaker, Judith Olney, on June 13.

Olney may be familiar to some longtime Triangle residents. In 1973, she opened Judith Olney Cookery, the area's first cooking school. Culinary luminaries, such as Simone Beck, Paula Wolfert and Jacque Pepin, taught in Olney's Durham kitchen. Olney, who also has written six cookbooks, later became the restaurant critic at The Washington Times.

Olney's film is about Swank Farm, a family-owned and operated hydroponic farm in Florida. According to a press release, "Nothing can stop the Swank family from realizing their dream of a hydroponic farm— not hurricanes, bankruptcy, life in a trailer with three growing children, the ever changing climate in Florida or the nudist colony next door." The film won the Audience Favorite Documentary Award at the Palm Beach International Film Festival.

Tickets are \$25 per person to include dinner, a glass of wine and the film. A question-and-answer session with Olney will follow the screening. The menu includes baked red snapper with leeks, carrots and parsnips served with an arugula salad with citrus vinaigrette.

Individual tickets to the film are \$14.50 per adult and \$9.75 per senior.

For tickets, visit silverspot.net.

The event starts at 6:30 p.m. The theater is at 201 S. Estes Dr.