

Program Molenzinnema - Anglais

Molenzinnema film festival on sustainable food, in the framework of the European project FoodWave

If you too are interested in environmentally friendly, alternative and local food projects, or if you want to know more... Come join us at the CCM in February for three themed evenings!

When?

- February 4, 2022, from 6 to 8:30 pm, screening of the documentary "Demain" followed by a debate;
- February 11, 2022, from 6 to 8 p.m., screening of the documentaries "Do you know how to plant Brussels sprouts?" and "C'est encore bon" followed by a debate;
- February 18, 2022, from 6 to 8 pm, screening of the documentary "Flour, Salt, Water and Know-How" followed by a debate and a bread tasting

Where?

At the Maritime Community Center

Rue Vandenboogaerde 93 - 1080 Molenbeek-Saint-Jean

(metro Ribaucourt / Bus 89,14,13)

Free events !

Covid measures : subject to health evolution

Program details

February 4:

6-8:30 pm:

- Documentary « Demain »:
 - o Following the publication of a study that announces the possible disappearance of part of humanity by 2100, Cyril Dion and Mélanie Laurent travel with a team through a dozen countries and investigate to understand what could cause this catastrophe and especially how to avoid it. During their journey, they met the pioneers who are reinventing agriculture, energy, the economy, democracy and education.
- Debate
- Drinks and soup by Les Uns et Les Autres

February 11:

6-8pm:

- Documentary "Do You Know How to Plant Brussels Sprouts?" :
 - o This documentary follows the path of a group of Molenbeekers who wonder about the social bond created by initiatives such as: baking bread together or growing an urban vegetable garden. And what if these activities were also a way to resist?
- Documentary "C'est Encore Bon":
 - o This documentary shows the amount of waste (especially from supermarkets) that is thrown away despite being still good! Opening the lid of a garbage can may seem like a disgusting act, but what if it was a political act? What if, inside that trash can, was the treasure that our capitalist society is so adept at hiding? Opening this straitjacket is called gleaning.

Gleaning to live, gleaning to feed ourselves, gleaning to shout out loud all that we throw away without being aware of it. Each one of us has a good reason to glean...
- Debate
- Drinks and soup by Les Uns et Les Autres

February 18:

Evening dedicated to artisanal bread

6-8pm:

- Flour, Salt, Water and Know-How:
 - o This documentary presents the artisans who allow Sébastien, the baker of "La Mie qui Roule", to have a quality raw material for his sourdough bread: Pierre, the cereal farmer, Joseph, the miller and Pascal the salt worker. Through this film, the director wishes to provoke a reflection on our society of food abundance (even waste), where bread has simultaneously lost its nutritional richness, its symbolic importance and the attention of consumers. In order not to remain on this alarming report, this documentary talks about tasty alternatives, old wheat, sourdough, direct sale, short circuit, know-how, passion and especially about the respect of producers, consumers and ecosystems.
- Debate
- Bread tasting
- Drinks and soup by Les Uns et Les Autres

