In this issue, you’ll find a detailed history of the city through the eyes of war cooks. It’s a unique look at how war shapes the everyday lives of people, and how those experiences shape their memories.

How do you manage to find the amazing and the mundane in the same place? And how do you integrate the personal stories with the larger historical context?

We were fascinated by the idea of making a film about war cooks. We knew that these cooks, who were often young and naive, had to make important decisions about what to cook and how to cook it. We were interested in exploring the ways in which war cooks had to adapt to their environment and to the people around them.

What is your perspective on the role of food in history and culture? Is it a way to understand the past, or a way to connect with the present?

I would like to make a film about the past, and how it relates to the present. I believe that food is an important way to understand history, because it can provide insight into the social and cultural context of a particular time and place.

When cooking together, we would involve in various stories, such as, how can we cook something for the first time, or how many cooks and various places did we plan during the day? It was much more that we expected to see, especially in such an environment.

We had our international premiere at Visions du Réel in Switzerland, which was ex aequo at IFDF Jihlava 2003. The film was released in Slovak cinemas and was an official selection at the 1st Central European Documentary Film Festival in Prague.

My reasons for making a documentary film about war cooks? It should be a film with only one question: “Which THINGS would you take and which of your favourite?”

I would like to make a film about Things. About one question: “Which THINGS would you take and which of your favourite?”

When cooking together, we would involve in various stories, such as, how can we cook something for the first time, or how many cooks and various places did we plan during the day? It was much more that we expected to see, especially in such an environment.

You never, friends, never, ever, remember the old recipes. They are a ghost or a myth, it is not your personal, not your particular. You just remember the way they taste. And you will never learn how to cook them again, unless you learn it from the experts.

In 66 Seasons you studied the history of one city through the eyes of war cooks. It’s a unique look at how war shapes the everyday lives of people, and how those experiences shape their memories.

At the Marche du Film in Cannes, we interviewed Václav Marhoul, the director of the documentary film about war cooks. We asked him about his inspiration for making this film, and his perspective on the role of food in history and culture.

The film is an ofﬁcial selection at the 1st Central European Documentary Film Festival in Prague. It was released in Slovak cinemas and was ex aequo at IFDF Jihlava 2003.

To get the full interview with Václav Marhoul, see www.visionfilms.net

E-mail: andre@visionfilms.net, +1 310 753 3065
www.visionfilms.net

For more information on the documentary film about Things, see www.sfu.sk, www.aic.sk

The film is an ofﬁcial selection at the 1st Central European Documentary Film Festival in Prague. It was released in Slovak cinemas and was ex aequo at IFDF Jihlava 2003.

To get the full interview with Václav Marhoul, see www.visionfilms.net

E-mail: andre@visionfilms.net, +1 310 753 3065
www.visionfilms.net

For more information on the documentary film about Things, see www.sfu.sk, www.aic.sk

The film is an ofﬁcial selection at the 1st Central European Documentary Film Festival in Prague. It was released in Slovak cinemas and was ex aequo at IFDF Jihlava 2003.