



# ●● HEATING UP ●● SUNDANCE

The high-altitude film festival seeks the next big thing, and finds DCS's precision heat in the process



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Photos by Getty Images/  
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# The Sundance Film Festival

LAUNCHED IN THE EARLY '80S AS A VEHICLE TO HONOR AND PROMOTE MOVIES THAT HADN'T BEEN CRANKED THROUGH THE HOLLYWOOD MILL. TWENTYSOMETHING YEARS ON, THE FESTIVAL RETAINS THAT ORIGINAL INDIE CRED, EVEN THOUGH MANY OF THE DISTRIBUTORS BUYING UP THE FILMS ARE SIMPLY THE "ARTHOUSE" ARMS OF THE HUGE STUDIOS. THE FILMS STILL CAN GET QUITE EDGY, BUT THE AVERAGE WATTAGE OF THE STARS IS HOTTER, THE AVERAGE DEAL IS RICHER AND THE BUZZ IS A LOT BUZZIER. IT'S A PERFECT STORM OF ART, COMMERCE AND HOOPLA—THE LITTLE FESTIVAL WITH ITS HEART AND TALENT IN THE RIGHT PLACE HAS DEFINITELY GONE BIG TIME. OF COURSE, THAT'S A STORYLINE DCS BY FISHER & PAYKEL HAS EXPERIENCED FIRSTHAND, SO IN JANUARY THE COMPANY SHIPPED A FULL OUTDOOR KITCHEN TO PARK CITY, UTAH, TO ADD A LITTLE HEAT TO THE SUNDANCE FIRE.



During the festival, the four blocks of Main Street where most of the hubbub bubbles was a slightly surreal snow globe—with Park City ski runs in the background and the figures in the wintry scene played by Crispin Glover, Quentin Tarantino, and what's-his-name, you know, that guy with the funny laugh who was in that thing with Parker Posey. Character actors and A-listers were easy targets for photographers who dotted the balconies like snipers. Only in this shooting gallery the ducks were standing as tall as possible, and if the shooter missed the shot, all he had to do was yell, "Hey, So-and-so, up here!" Clearly, a bad shot benefits nobody.

But it wasn't just the actors there to hawk their work who were constantly "on." Industry folk, tourists, movie fans, locals—everyone seemed cranked up on 16-ounce Monster energy drinks, perhaps with a shot of vodka thrown in for good measure. All heads were on swivels, heat-seeking the famous or nearly-so, and everyone was on the lookout for tickets to hot showings. Rumors flew down the theater queues about Fox Searchlight buying "Choke" or Focus Features winning a \$10 million bidding war for "Hamlet 2." Packs of hipsters tried to scam or charm their way into closed parties and lounges where the connected and glamorous could get off the street, chill, party, collect some swag and goose the PR machine.

From the outdoor balcony of the Gibson Guitar Lodge, Chef Tim Creehan took aim at the Hollywood set, not with a camera but with tasty treats off a DCS by Fisher & Paykel 48-inch Professional Grill. Inside, Tim's assistant José Cruz had a three-piece Liberty Collection setup that was piled high with grilled vegetables and

natural-raised prime rib of beef and buffalo, courtesy of Maverick Ranch Natural Meats ([www.maverickranch.com](http://www.maverickranch.com)). On the side burners, smoked tomato soup and lamb stew competed for attention. The Gibson Guitar Lodge had a full band playing almost constantly, and visiting stars and musicians would sit in for two or three songs before having their pictures taken by Getty Images or recording an interview with "Entertainment Tonight." In between, they accepted Gibson duffel bags stuffed with Descente ski jackets, Swany ski gloves, Anon goggles, beauty products from Rejenuvie and Boots Cosmetics, True Religion designer jeans, Mio personal GPS units, watches and jewelry of various stripes, and Osiris shoes. The peckish snacked from the copious DCS spread as Chef Tim and wife Melissa extolled the virtues of the Liberty Collection and collected autographs on a DCS cutting board.

"Pardon me, but do you think I might have another small ladle of this delicious soup, please?" asked Alan Rickman in a polished accent ideal for British theatre and chilling villain roles. He'd been enjoying and warming his hands with a cup of Tim's smoked tomato delight while perched on the outdoor balcony with his co-stars from "Bottle Shock." The movie is about how a little Napa winery's 1973 Chardonnay won a major French tasting competition and set the wine world on its ear. Many of the film's exteriors were shot at Sonoma's beautiful Buena Vista Carneros vineyard, a vintner whose wines have been featured in these pages and whose Chardonnay would go beautifully with Chef Tim's soup (recipe at right).

"This is really a lot of fun," Chef Tim said, turning lamb chop "lollipops" on the grill from Meat & Wool New Zealand ([www.meatandwoolnz.com](http://www.meatandwoolnz.com)). "So many of these stars are really just normal people, but with awesome jobs. Cooking and eating good food with family and friends has universal appeal, and it's cool how many of them want to know more about the Liberty Collection."

And so it went for a week: The snow kept falling, stars kept circulating and the festival tramped on through the slush to the closing awards ceremony. The energy surged like a sugar buzz in the Gibson Lodge whenever celebs wandered in from the slopes or screenings up the street. John Legend grooved his way through a sweet little set. Dennis and Randy Quaid spread their relaxed charm. Virginia Madsen radiated class. Anthrax's Scott Ian threw the "devil horns" for the cameras. Jack Black pulled madcap faces. Fun was had by all, but the serious work of hype happened, too. "This is something else," said Chef Tim in the coolest understatement of the week.

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Utah's Wasatch Range (previous spread) towered over Sundance, where celebrity chef Tim Creehan fed the famous. Stars took a break from the snowy Park City streets in the Gibson Guitar Lodge, including (clockwise from far left) a dapper Crispin Glover, Aussie beauty Rachael Taylor, "Walk the Line" musician/actor Larry Bagby, Colin Hanks with a cool Gibson Les Paul, Miss USA Rachel Smith, funny man Jack Black, crooner John Legend and suave Alan Rickman with Chef Tim Creehan.



### Smoked Tomato Soup

- 2 yellow onions
- 4 tomatoes
- ¼ cup garlic, chopped
- 3 cups canned Italian plum tomatoes
- 3 cups tomato sauce or purée
- ½ cup tomato paste
- 2 canned chipotle peppers in adobo
- 1½ quarts chicken stock
- ¼ cup sugar
- 2 cups heavy cream
- ¼ cup chopped parsley or chive stems
- salt & black pepper to taste

Sprinkle a DCS smoker tray with soaked hickory chips and preheat on grill. Cut the onions in half and place them and the whole tomatoes on grill and smoke them over low heat for 30 minutes. Allow to cool and chop. Sauté onions, garlic and tomatoes for 15 minutes, stirring occasionally. Add the next six ingredients, mix well, and simmer for 20 minutes. Process the mixture in batches in a blender or food processor until smooth. Combine the mixture in the soup pot and stir in the cream. Season with salt and pepper and heat to serving temperature. Top with parsley or chive garnish. (For heartier soup, add bacon in the sauté and/or whole steamed shrimp when serving.)