

Evenings of Gastronomic Arts



Tenerife

La Cabra tira al monte (special native goat breeds)

Friday, October 4, Teatro El Sauzal (El Sauzal).

Gran Canaria

La Cabra tira al monte (special native goat breeds)

Friday, November 15, Teatro Cuyás (LPGC)

¡Brutal! (special Tarantino-inspired evening)

Saturday, November 16, Teatro Cuyás (LPGC).

www.famtastic.es

(Evening program starts on page 6)

FamTàstic evenings combine audiovisual content, gastronomy, live arts, and music to create a different cultural experience for audiences and creators.

The 2024 edition of FamTàstic includes two thematic nights across three sessions in Tenerife and Gran Canaria:

- *La cabra tira al monte* (special native goat breeds).
- *¡Brutal!* (special Tarantino inspiration)

Each night, FamTàstic offers the adult audience a “pairing” of:

- Audiovisual Content: national and international short films related to the evening’s theme.
- Signature Cuisine with Local Products:
 - A gastronomic offering of three tastings.
 - Designed and elaborated according to the evening’s theme.
 - Prepared by local chefs recognized for their creativity and focus on storytelling.
 - Prioritizing local, Km 0 products with quality labels.
- Live Artistic Performances
- Musical Content: curated by DJs and music selectors.

FamTàstic’s Core Values:

Social

- Sustainability (km 0, zero food waste). Seasonal product.
- Gender Equality.
- Cultural Diversity.
- Cross-disciplinarity.
- Valuing local products and their connection with other traditions and cultures.

Cultural

- Social and cultural impact.
- Promotion of local creation and production.

Public / Experiential

- Discover - Experiment - Enjoy.
- Differentiation: Offering a unique combination of content and interaction, making it a distinctive cultural experience for the audience.

What’s New in FamTàstic 2024 Edition:

- Highlight the producers — the women and men who work with their hands to extract the raw materials that everything is built upon. We proudly present the perspectives of shepherds and master cheesemakers, whose passion and authenticity have made them leading figures in the Canary Islands.
- Chefs will share the stories behind each tasting, while scientists will offer historical, biological, nutritional, and organoleptic insights.
- The venues (Teatro Cuyás and Teatro El Sauzal) play a key role, inviting the public to engage with the space and discover its uniqueness.
- The event features an enhanced creative offering (with two Michelin-starred contributors) and stronger alliances with similar initiatives (SeSIFF, Film Food Menu, BCN Sports Film Festival, El Festivalito).
- Efforts to expand accessibility include reaching new territories such as La Palma and Fuerteventura.

El Famtástico is a festival that offers a different approach to the arts: the public discovers, experiences, and enjoys non-mainstream cultural expressions that, together and within a context like Famtástico, acquire a new meaning — one that is more accessible and helps to overcome certain clichés.

The content of Famtástico is selected and created specifically by artists with a strong narrative and creative voice. It is about participating in culture by telling and living stories that endure in the public's memory and knowledge.

Famtástico is made with heart, so that each participant can create their own personal experience through interaction with the artists, the space, and other attendees.

A unique proposal that has the support and sponsorship of Promotur and the ICDC, the Canary Islands Government, and Cervezas Victoria.

Night

La cabra tira al monte
(special native goat breeds)



Tenerife

October 4, Teatro El Sauzal (El Sauzal, Tenerife)

Presentation of the Night



La cabra siempre tira al monte” (the goat always returns to the mountain) — or in its Canarian version “la cabra jala pal risco” — refers to the goat’s preference for rugged, high places.

This expression is used figuratively to suggest that everyone acts according to their nature or origins. Often it’s used in a slightly negative sense, implying inherited tendencies.

Since ancient times, goats have accompanied humans and gods alike.

In Greek mythology, Rhea saved her son Zeus by hiding him in the mountains, where he was fed with milk from the goat Amalthea. Zeus and Athena were later said to wear cloaks made from the skin of a goat. On the Canary Islands, goats are the iconic livestock species, with native breeds that delight us with their meat, cheeses, milk, and kefir — promoting both gastronomy and culture. Moreover, goats play a crucial role in landscape maintenance and wildfire prevention. Tonight, we celebrate the native goat breeds of the Canary Islands:

Ladies and gentlemen,
con todos Vds.,
las razas caprinas autóctonas de Canarias...
la majorera,
tinerfeña norte,
tinerfeña sur y
palmera.

¹ El dicho en inglés sería *A leopard does not change its spots*.

² Instituto Cervantes: <https://cvc.cervantes.es/lengua/refranero/ficha.aspx?Par=58840&Lng=0>.

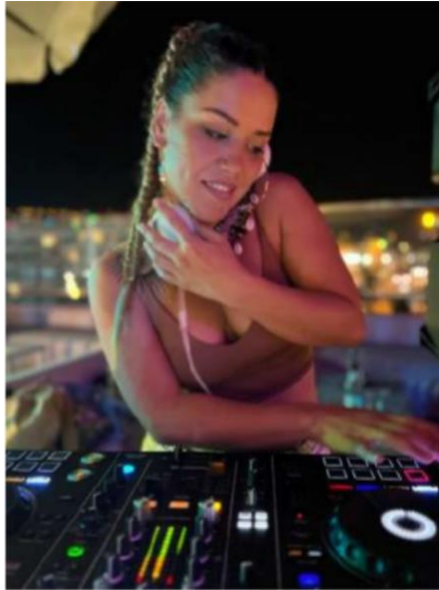


Program of the night



Luigi Stinga's sculpture loaned for the evening La cabra to the Mountain by *Asociación de Ganaderos de Tenerife* (AGATE).

Arrival and welcome with Sistah Vibes and wines from the Sociedad Cooperativa Cumbres de Abona winery (DOP Abona and DOP Islas Canarias).



- Hosted by **Sistah Vibes (Colectivo 7HTP, Tenerife).**

+ info: IG https://www.instagram.com/sistah_vibes/



- Wine tasting provided by **Sociedad Cooperativa Cumbres de Abona (DOP Abona and DOP Islas Canarias) (Tenerife).**

The wines and oils of the Cooperativa Cumbres de Abona (Arico) are the result of the landscape, hard work, and commitment to quality.

The Cooperative was founded in 1988, born from the concerns of a group of winegrowers worried about the gradual decline of the viticulture sector in the south of the island. It became one of the first wineries in the Abona region and one of the pioneers on the island of Tenerife.

Today, it belongs to two Protected Designations of Origin: DOP Islas Canarias and DOP Abona, and it brings together over 700 winegrower members who own vineyards distributed across the Canary Islands.



Flor de Chasna Tradición Tinto

Young red wine. Grape varieties: Listán Negro, Ruby Cabernet, Tempranillo.

DO: Abona.

Allergens: Contains sulfites.



Flor de Chasna Blanco Sensación

Semi-sweet white wine. Monovarietal: Listán Blanco.

DO: Abona.

Allergens: Contains sulfites.



Cumbres de Abona Rosado Seco.

Tipo de Vino: Rosado joven. Variedad: monovarietal Listan Negro. D.O.: Abona.

Alérgenos: contiene sulfitos.



Cumbres de Abona Rosado Seco

Young rosé wine. Monovarietal: Listán Negro.

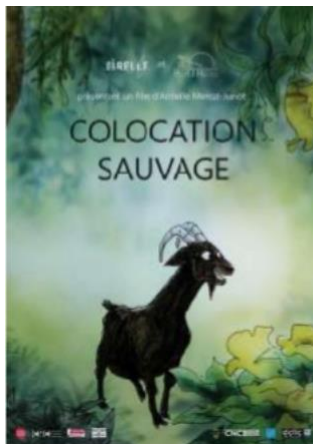
DO: Abona.

Allergens: Contains sulfites.

+ info: <http://www.cumbresdeabona.com/>

Short Films

GOAT (Greatest of All Times) Selection, in collaboration with El Festivalito and Pentacle.



SALVAJES COMPAÑEROS DE CASA (*Colocation Sauvage, Wild Housemates*)

France | 2023 | 14m51s | Comedy, animation | Directed by:

Armelle Mercat-Junot | French.

Synopsis: An innocent goat ventures into the jungle in pursuit of his dreams.

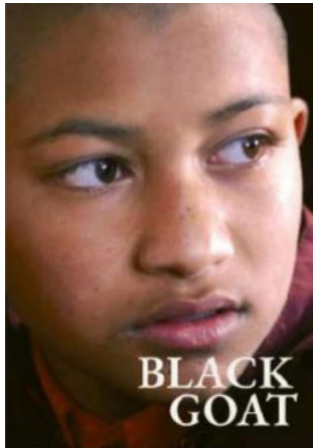


COMO UNA CABRA (*Like a Goat*)

Spain | 2011 | 8m21s | Drama | Directed by: Kai Adam. Producer: Kai

Adam. Cast :Miguel Zurita, Cristina Amador. | Spanish.

Synopsis: The security of a human resources professional is shaken by a candidate, which makes him reminisce his recent past.



LA CABRA NEGRA (*Kalo Bakhra, Black Goat*)

Nepal, United States | 2019 | Drama | 12m | Directed by: Tang Yi | Nepali.

Synopsis: a young woman has her period for the first time. She believes that she has been cursed and that she must sacrifice a black goat to get rid of this misfortune. This short is the winner of the Palme d'Or at the Cannes Film Festival in 2021 with All the Crows in the the World.



OTRO CHISME (*Un Nòt Kankan, Another gossip*)

USA | 2021 | 6m19s | Musical | Directed, Produced and Edited by: Douglas Capron. | Music: Benoit LeBlanc. *Louisian*

Synopsis: Mrs. Pédaux liked to gossip so much that they made her a song - sung in the Kouri-Vini Creole language, spoken to this day in Louisiana - gaining widespread popularity in New Orleans in 1906.

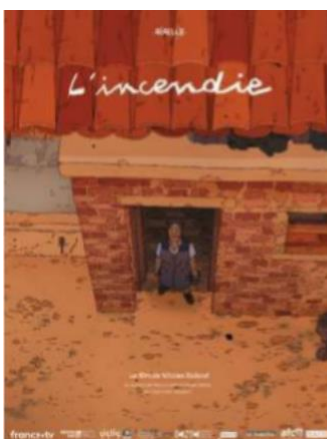
+ info: *Kouri-Vini: The return of the US' lost language* (artículo): <https://www.bbc.com/travel/article/20230228-kouri-vini-the-return-of-the-us-lost-language>



EL PODER DEL AGUA (*The Power of Water*)

Canary Islands, Spain | 2024 | 3m59s | *Thriller* | *Directed by:* Javi Armas. | *Spanish.*

Synopsis: he who has the water has the power, though the water transforms he who has the power.



EL INCENDIO (*L'incendie, Wildfire*)

France | 2022 | 13m49s | *Animation* | *Directed by:* Nicolas Rolland.
Written by: Pierre Le Gall y Nicolas Rolland. *Voices :* Cécile Becquerelle, Nassim Bouguezzi, Nicolas Dromard et Alain. *French.*

Synopsis: Harmonious country life is disrupted by the worst of nightmares: a fire that ravages everything.



LA COOPERATIVA (*The Cooperative*)

Canary Islands, Spain | 2024 | 3m59s | *Comedy* | *Directed by:* Carlos de León. | *Spanish.*

Synopsis: When it comes time to distribute, it is hard to please everyone.



PAJARRACOS (Big Ugly Birds)

Canary Islands, Spain | 2024 | 3m59s | Comedy, musical | *Directed by:* Domingo de Luis. Música : Aristides Moreno. | *Spanish.*

Synopsis: Birds of a feather flock together - but not all feathers are alive. Featuring avian species of all sorts: from big birds and little chicks to birds that roam virtual realms.

Gastronomy

Aged goat meat and other goat delicacies, with Diego Schettenhofer, chef at the Michelin-starred restaurant 1973 Taste (Hotel Europe Villa Cortés 5*GL, Playa de Las Américas), Marichu Fresno, Doctor of Veterinary Medicine and researcher at the Canary Institute of Agricultural Research (ICIA), and Salvador Betancort, shepherd and artisan cheesemaker, along with Victoria Beers (Málaga) and Óleo Teide EVOO (Abona).



- Aged goat meat and other goat delicacies, with Diego Schettenhofer, from the restaurant 1973 Taste (Hotel Europe Villa Cortés 5*GL) (Las Américas), awarded one Michelin star, working with Tenerife native goat breed products.

The charismatic Diego Schettenhofer, together with his team and the ICIA, is leading a unique research project on a global scale, following the methodology question · create · cook: matured goat meat.

"In my kitchen, every ingredient tells its story, challenging the conventional to reveal hidden flavors and unexpected textures. I dive into the art of the possible and impossible, merging science and tradition in every dish, always seeking the purest essence of each ingredient and its flavor."

A statement of principles fully aligned with the philosophy of Famtástico.

Tastings:

- *Aged goat tartar (30+ days).*

Allergens:

- 3. Eggs.
- 6. Soybeans.
- 7. Milk.
- 10. Mustard.
- 11. Sesame seeds.

- *Fish cooked at
Canary Style.*

Allergens:

- 4. Fish.
- 6. Soybeans.
- 7. Milk.
- 15. Mollusk.

- *Young goat honeyed rice.*

Allergens:

- 6. Soybeans.
- 7. Milk.

- *Cheese Selection.*

Allergens:

- 7. Milk.

Info : <https://curso-alergenos.com/lecciones/los-14-alergenos-principales/>

+ info: Restaurant 1973 Taste (Playa de las Américas) (web): <https://www.europe-hotels.org/hoteles/villa-cortes/taste-1973/?lang=en>

Diego Schattenhofer Cuestionar · Crear · Cocinar (web): <https://diegoschatten.com/>

Diego Schattenhofer, el genio detrás de Taste 1973 (artículo La provincia): <https://www.laprovincia.es/ocio/gastronomia/2024/10/26/diego-schattenhofer-genio-detras-taste-estrella-michelin-restaurant-canarias-110526493.html>



- **Canary Island Goat Breeds: Characteristics, History, and Products, with Marichu Fresno, Doctor of Veterinary Medicine and researcher at the Canary Institute of Agricultural Research (ICIA).**

Her latest projects have focused on studying the racial traceability of Canary Island goat cheeses and the effect of breed on their sensory quality. More recently, she coordinated a project on the morphological, genetic, and productive characterization of the Canarian Hen, and she is currently leading the project Revaluation of Goat Meat through Maturation.

All these initiatives aim to enhance the value of the products derived from the Canary Islands' native breeds.

- + info: Sensory Analysis of Pressed Paste Goat Cheeses (book):
<https://www.icia.es/icia/download/publicaciones/AnalisisSensorialQuesos.pdf>
 Use of goat rennet pastes in cheese making (report),
<https://www.icia.es/icia/GanAfrica/Cuajos.pdf>



- **What Makes a Cheese Unique? with Salvador Betancort, shepherd and artisan cheesemaker (La Laguna).**
 Authenticity, passion for his craft, and originality are the keys to the success of this exceptional shepherd, whose exclusive cheeses cannot be bought with money.



- In memory of **Don Nicomedes Carballo**, an iconic shepherd from the highlands of Candelaria and Arafo (following the tradition of his father, Juan de Izaña, the last shepherd of Las Cañadas del Teide), who passed away in 2024 at the age of 89.

To go deeper:

- Official Breed Catalogue – Goat Breeds (Ministry of Agriculture, Fisheries and Food):
<https://www.mapa.gob.es/es/ganaderia/temas/zootecnia/razas-ganaderas/razas/catalogo-razas/>
- The Shepherd Nicomedes Returns: "The Goat Always Heads for the Hills" (article):
<https://diariodeavisos.elespanol.com/2021/03/regresa-el-pastor-nicomedes-la-cabra-siempre-tira-pal-mente/>
- *Farewell to Nicomedes Carballo, the Oldest Goatherd of Tenerife:*
<https://diariodeavisos.elespanol.com/2024/07/muere-nicomedes-cabrero-mas-longevo-tenerife/#Echobox=1720273751>
- *Goat Hoof Care* (documento): <https://culturatradicionalgc.org/wp-content/uploads/2022/02/03UnHerrajeDeCabras.pdf>
- Nobody Wants to Be a Shepherd (article): <https://elpais.com/gastronomia/2024-07-22/jose-manuel-sanchez-nadie-quiere-ser-pastor-los-jovenes-prefieren-irse-de-fiesta-y-cobrar-las-ayudas.html>



- **Cervezas Victoria (Málaga)**

It was born with the conviction to pursue excellence, seeking it where the best beer is produced: German machinery and master brewers combine with the Malaga spirit of the brand.

Beer selection: Clásica, Marengo (dark), Pasos Largos (lemon), Malacatí (wheat), Sin (alcohol-free).

+ info: <https://www.cervezavictoria.es/es>



- **AOVE OleoTeide (Cooperativa Cumbres de Abona)**

Extra virgin olive oil, a Canary Islands product made from Arbequina, Arbosana, Koroneiki, and Picual olive varieties. A superior category extra virgin olive oil.

+ info: <http://www.cumbresdeabona.com/wp-content/uploads/2023/07/Aceite-OleoTeide-2023.pdf>

Live Performance

The Shepherd's Timple and Other Contemporary Ruralities, by Pedro Ageno, Félix Morales, and Fernando Angulo, with the special collaboration of Victoria Hernández (Tenerife, Fuerteventura).



The Shepherd's Timple and Other Contemporary Ruralities (Tenerife, Fuerteventura) is an innovative fusion of Canarian tradition and modernity. Folk and ethnic instruments, accompanied by the poetry of authors from Fuerteventura, blend with touches of electronic music to create a contemporary experience that reinterprets rural life on the islands.

This performance connects the sounds and voices of the past with a current vision, where tradition and modernity coexist to celebrate the deep bond with the goat-herding culture and island identity from a fresh, unique perspective.

By Pedro Ageno (timple and artistic direction), Félix Morales (vocals, guitar, and guembri), and Fernando Angulo (vocals, percussion, and electronics), featuring the poetry of Andrés Francés and Domingo Umpiérrez "El Cuco."

This show, created especially for the occasion, will also feature the special collaboration of Victoria Hernández, who will delight us with her wonderful voice.

+ info: *Tighattin*, by Pedro Ageno: <https://youtu.be/6zB15CO3YnE?feature=shared>
Años Nuevos, by Félix Morales: <https://youtu.be/0yJijhZ3ifs?feature=shared>
Corra el Agua, by Félix Morales: <https://youtu.be/O-E0FwMKlql?feature=shared>
 IG Victoria Hernández: <https://www.instagram.com/victorienne?igsh=MTdpcmJ1MzFwc290YQ==>
 IG Pedro Ageno: <https://www.instagram.com/pedroageno/>
 IG Félix Morales: <https://www.instagram.com/felixmoralesmusic?igsh=Y3pmbW1icmh1Z2d0>
 IG Fernando Angulo: https://www.instagram.com/fer_sinviendo?igsh=MmYzcmx1ajZuaDli

**Music Set
with Sistah Vibes**



Farewell, End of the Night

Special thanks to those who have directly helped us make this Night possible.



GOBIERNO DE ESPAÑA

MINISTERIO DE CULTURA Y DEPORTE



Turismo de Islas Canarias
MARKETING CANARIO



TEATRO EL SAUZAL




ICDC Instituto Canario de Desarrollo Cultural



Practical Information

Ticket Purchase:

<https://entradas.tickety.es/es/events/famtastic-festival-de-artes-gastronomicas-en-el-teatro-el-sauzal-el-sauzal-teatro-el-sauzal>

 Your ticket will be validated with a barcode or QR code scanner, which you can present on your mobile device.
There is no need to print it.
Think of our environment.

¿How to come?

Direction:

Teatro El Sauzal

C. la Constitución 3

38360 El Sauzal

Santa Cruz de Tenerife

To come on foot, by public transport, by private vehicle or by bicycle:

[Click here](#)

Nearest taxi stand: Avenida Inmaculada Concepción, s/n · Tel. 922 58 44 11

Other taxi stops: <https://www.elsauzal.es/transporte-publico/>

☐ Please prioritize the use of public transportation.

If you use private transportation, choose a low-emission and/or electric vehicle whenever possible. In any case, try to share your ride with others whenever you can.

Accessibility for People with Functional Diversity

Following a recent renovation, Teatro El Sauzal has become a cultural landmark in the north of Tenerife, featuring fully accessible facilities.

More information [here](#) and [here](#).

¿Do you have more questions?

Teatro El Sauzal

Tel. 922 14 97 56 (horario de oficina)

Email:

Contact: <https://teatroelsauzal.com/contacto/>

FamTàstic

Email: info@famtastic.es

☐ Before printing this program, please make sure it is absolutely necessary.
At FamTàstic, we take the protection of our privileged environment very seriously.
It is within our reach.