Film Festival Honors Build Momentum for “Truly Texas Mexican”

The documentary feature film, “Truly Texas Mexican,” is garnering acclaim and awards at international film festivals.

HOUSTON, TX, US, December 10, 2020 /EINPresswire.com/-- The documentary feature film, “Truly Texas Mexican,” is garnering acclaim and awards at international film festivals, and is scheduled to start video streaming in March. “We’re thrilled at all the film festival honors,” says Adán Medrano, the writer and executive producer of the 90-minute film about the Native American roots of Texas Mexican food.

The film is very soulful--the kind of story missing from all the cooking documentaries and series out there, except for the occasional Latino segment from Anthony Bourdain, RIP.” — Chon Noriega

This week the film was named “Official Selection” by the Mallorca, Spain, international film festival,”FilmsInFest,” and previously the film received the same honor.
from the Montreal Independent Film Festival. Directed by the Uruguayan director, Anibal Capoano. "Truly Texas Mexican" was nominated for "Best Picture" at the 25th Anniversary of the Red Nation Film Festival in Los Angeles.

Last week the film won “Best US Documentary Feature” at the New York Independent Cinema Awards.

The production team is a Latin America and Texas, USA collaboration. Along with the director, the cinematographer, Gabriel Bendahan, is also from Uruguay while Medrano and the producer, Virginia Díaz-Laughlin are both from Texas. “The story of indigenous Texas people resonates with the stories of indigenous peoples throughout the Americas, from north to south,” says Capoano about the film that is based on Medrano’s book by the same title, “Truly Texas Mexican: A Native Culinary Heritage In Recipes.”

Styled as a road movie of discovery, the film weaves through Texas cities, naming the racism that erased Native American history and celebrating the food that kept alive the community's living memory and heritage. “Women led the cultural resistance against colonization,” says Producer, Virginia Diaz-Laughlin. “They did so by cooking foods like nopalitos, deer, mesquite and tortillas. Over time and during conquest, they sustained Native American memory and identity.”

The festival circuit concludes for the documentary just before it is to be distributed on video streaming services and on local PBS stations. For the next three months the film will continue on the festival circuit, and praise for the cinematography and research has been mounting.

Los Angeles author and film critic, Chon Noriega who is also the Director of the UCLA Chicano Studies Research Center, says "The film is very soulful--the kind of story missing from all the cooking documentaries and series out there, except for the occasional Latino segment from Anthony Bourdain, RIP."

Adan Medrano
JM Communications
+1 713-524-1628
adan@jmcommunications.com
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"Truly Texas Mexican" Trailer

TRULY TEXAS MEXICAN

"Cuisine and Culture: A New Encounter"

Menu
Documentary Feature Film

The Native American roots of Texas Mexican food serve up tacos, feminism, and cultural resistance. Inspired by the award-winning history and cookbook, Truly Texas Mexican: A Native Culinary Heritage

SYNOPSIS: Over time and during conquest, Texas Mexican food (not tex-mex) sustained Native American memory and identity. Cooking foods like nopalitos, deer, mesquite and tortillas, indigenous women led the cultural resistance against colonization.

15,000 years ago, Native American women domesticated the plants and cooked the same game and fish we eat today. It's the “comida casera,” (home cooking) of contemporary Texas Mexican American families. Comida casera was made famous in the late 1800s by indigenous businesswomen, chefs, who operated outdoor diners in downtown San Antonio. Later dubbed “Chili Queens,” the chefs were harassed and forced out of business, victims of racism.

But other women followed in their footsteps throughout the state, they kept on cooking. Chefs, artists and community leaders in San Antonio, Corpus Christi, Brownsville and other cities share intimate food experiences that shape who they are today, facing a history of discrimination, dispossession and violence.

The road movie weaves through Texas cities, naming the racism that erased Native American history and celebrating the food that kept alive the community’s living memory and heritage.

Food narrates who we are, and indigenous Texas Mexican food questions what it means to be “American.” It offers a new type of encounter. One of understanding, building a table where ALL ARE WELCOME.

Our production team is an international Texas/Latin America collaboration:


Producer: Virginia Díaz, (Texas) her list of Feature Film and Television credits include: “Selena,” “The Chase,” “Rushmore,” and others.

Director: Anibal Capoano, (Uruguay) his documentary films involve communities in the making, his most recent, the award-winning, “Caballitos De Lata”

Cinematographer: Gabriel Bendahan, (Uruguay) Award-winning documentary films including “Preso” and “Mandado”

Running time: 90 Minutes
Presented by The Texas Indigenous Food Project
A Production of: JM Media, LLC

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Christine Ortega
Dr. Richard Jiménez
David Laughlin and Virginia Diaz-Laughlin

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Adan Medrano
JM Communications
+1 713-524-1628
adan@jmcommunications.com

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