



Detroit

THE CITY OF CHEFS™ III

Dedicated × Daring × Defiant

A Film By **Keith Famie**



VISIONALIST
ENTERTAINMENT PRODUCTIONS

August 6th, 2025

Keith Famie
Visionalist Entertainment
28345 Beck Road
Wixom, MI 48393



Dear Keith,

Thank you for the recent conversation about your upcoming documentary project, *Detroit: City of Chefs Part 3*—an exciting continuation of the acclaimed series that has so vividly captured Detroit's culinary identity.

This new installment, with its focus on plant-based vegetarian cuisine, offers an essential and timely exploration of how food traditions evolve alongside cultural, environmental, and health-conscious movements.

As Detroit continues to be a center of innovation and reinvention, it's compelling to see how chefs and entrepreneurs are leading a culinary transformation rooted in sustainability, heritage, and wellness.

We're also intrigued by your plan to explore the deep connection between chefs and Detroit's farming community. In the spirit of better understanding our rich growing seasons, we'll highlight how chefs are working closely with local farmers to fully grasp the meaning of "farm to table." This movement helps reveal why Detroit is becoming a national leader in urban agriculture—and how that leadership is bringing powerful benefits to local neighborhoods.

At Detroit PBS, we remain deeply committed to telling stories that serve the public interest and reflect the diversity of our region. *Detroit: City of Chefs Part 3* aligns perfectly with this mission—shining a light on how our city's food scene is shaped by global influences, local traditions, and the emerging plant-forward lifestyle that is gaining momentum across communities.

As a follow-up to the success of the previous films, this third chapter promises to be just as impactful offering a fresh perspective on how food continues to connect people, create opportunity, and define Detroit's resilient spirit. We are proud to support this production and look forward to bringing it to our viewers soon.

Sincerely,

A handwritten signature in black ink, appearing to read "Fred", written in a cursive, stylized script.

Fred Nahhat
Senior VP, Production
Detroit PBS



Film Overview:

In the 2026 Detroit PBS film, ***Detroit: The City of Chefs III*** will explore the world of vegetarianism and veganism.

The vegetarian story will be driven by the rich agricultural bounty that Michigan has to offer the chef community. In the spirit of better understanding how in-depth our rich growing seasons are, we will feature chefs working closely with the farming community to better understand the significance of the term “farm to table”. We will learn why Detroit is one of the cities leading the way nationally with urban farming and how this has great benefits to the local communities. Black Star Farms winery on the Leelanau Peninsula will host a fall harvest dinner bringing together some of Michigan’s most iconic chefs. We will also learn how the Native Americans impacted Michigan’s agricultural community.

The 1970s will come alive again as we shed light on how many of the chef community were part of the free-spirited hippie movement that spurred the vegetarian movement. Through this in-depth story, we will gain a better understanding of why they refer to food as “medicine”.

Where is the inspiration of vegetarian cooking drawn from today and has it become main stream? Who are Detroit’s chef and restaurant leaders today in vegetarian cooking and why?

As part of ***Detroit: The City of Chefs III***, we will also explore veganism. What is it, where did it originate and why? How challenging is it for today’s chefs to build their repertoire with innovative vegan dishes? How far has the food industry come in helping support chefs’ needs for unique vegan-based products?

With the first installment of ***Detroit: The City of Chefs*** being awarded a Michigan Emmy Award and the second addition to our chef story debuting this fall, ***Detroit: The City of Chefs III*** will round out the story of Michigan culinary heritage.



Black Star Farms

***A Michigan Harvest Epicurean Feast
on Oct. 23rd, 2025***



BLACK STAR FARMS

Sherri Fenton
Managing Owner
Black Star Farms
10844 E. Revold Rd.
Suttons Bay, MI 40682
sfenton@blackstarfarms.com. 231.944.1294

Date: August 4, 2025

To Whom It May Concern:

Black Star Farms is honored to provide our full support for *Detroit City of Chefs III* and proudly host a fundraising dinner on October 23, 2025, in collaboration with Chef Jimmy Schmidt and Keith Famie of Visionalist Entertainment Productions.

Our 160-acre, family-owned, working farm—nestled in the heart of Leelanau County—is an ideal setting to celebrate the culinary arts and the deep agricultural roots that nourish them. With vineyards, gardens, a winery, a fine dining restaurant, and an Inn, Black Star Farms offers a unique and immersive experience for guests. Our estate-grown wines will thoughtfully complement the dinner, curated to highlight the exceptional local bounty.

The evening will begin in our historic Centennial Barn, setting the tone with a “Meet the Farmer” reception that connects guests directly with the producers behind the plate. Following this, the chef-curated dinner will be held in our elegant Aquarius Ballroom at the Inn, offering a refined space for an evening of meaningful dialogue and celebration.

We are equally committed to ensuring the event creates a lasting impact on our community. Proceeds from ticket sales will benefit several outstanding local organizations dedicated to addressing food insecurity in our region, including Leelanau Christian Neighbors, 5 Loaves 2 Fish, and Project Feed the Kids. Supporting these groups aligns with our values and commitment to community well-being.

We are thrilled to support *Detroit City of Chefs III* and contribute to an event that elevates culinary talent while giving back to those in need.

Sincerely

Sherri Fenton

Sherri Fenton
Managing Owner
Black Star Farms





BLACK STAR FARMS



Black Star Farms is a premier winery and estate nestled in the heart of Northern Michigan's Traverse Wine Coast. Family-owned and operated, we pride ourselves on a rich winemaking heritage cultivated over generations. Our passion for creating exceptional wines is deeply personal, with every decision and detail woven into each hand-crafted bottle we produce.



As farmers, we draw our livelihood from the fertile Michigan soil, embracing the challenges and rewards of growing premium grapes in this unique region. As winemakers, we are privileged to capture the essence of our vineyards in every bottle, offering a distinct taste of Northwest Michigan's terroir. Our commitment extends beyond just wine—it's about stewardship of the land, ensuring its preservation for future generations to enjoy.

The Inn is located on our 160-acre Suttons Bay winery estate in the heart of northwest Michigan wine country. Twelve miles north of Traverse City in the heart of Leelanau County wine country, you will find our unique equestrian-inspired bed and breakfast nestled below a hillside of vineyards with sweeping pastoral views.



BLACK STAR FARMS PRESENT

A Michigan Harvest Epicurean Feast Celebrating Detroit: The City of Chefs III

RECEPTION CHEFS

Chef Les Eckert
*Great Lakes Culinary Institute
at Northwestern Michigan College*

Chef Amber Poupore
Cacao Tree Café

Chefs Sarah Welch & Cameron Rolka
Umbo

Chef Andrew Viren
Taproot Cider House

Chef Sarah Bobier
Artisan

DINNER CHEFS

Chefs Jennifer Blakeslee & Eric Patterson
The Cook's House

Chef George Vutetakis
Inn Season Café

Chef Myles Anton
Trattoria Stella

Chef Jimmy Schmidt
Rattlesnake Club

DESSERT

Collection of Local Artisan Sweets

SOMMELIER

Amanda Danielson
Trattoria Stella



BLACK STAR FARMS



Aug. 5th, 2025

Visionalist Entertainment Productions
Attn: Keith Famie
28345 Beck Rd., Suite 404
Wixom, MI 48393

Dear Keith,

We are excited and honored to be a part of this historic dinner for the film, ***Detroit: The City of Chefs III***.

You have a passion for bringing light and focus to meaningful life experiences and events, and the people involved. Your ability to capture and condense this into film enhances the experience.

Being featured in the ***Razor's Edge*** was an incredible opportunity to spread awareness on food insecurity and homelessness.

5Loaves2FishNMI is an outreach group that promotes compassion by providing nourishing meals, infused with love, to those experiencing food insecurity and homelessness. We feed people.

More than a Meal:

Every week volunteers come together to create delicious meals with love! It is our hope that each meal will nourish families and communities not only in body, but in spirit too. Love is the message. Food is the vehicle!

5Loaves2Fish has served over 70,000 meals since we started in 2020. We serve in 3 counties with 9 different meal sites. This year alone we have served over 11,000 homemade meals to date.

<https://www.5loaves2fishnmi.org/>

Sincerely,

Michelle White
Founder, 5Loaves2FishNMI
PO Box 516
Leland, MI 49654
5loaves2fishnmi@gmail.com



LEELANAU CHRISTIAN NEIGHBORS

7322 E. Duck Lake Road, PO Box 196
Lake Leelanau, MI 49653 • 231-994-2271
www.leelanauchristianneighbors.org

August 5, 2025

To whom it may concern;

On behalf of Leelanau Christian Neighbors (LCN), I want to express our heartfelt gratitude and full support for the upcoming dinner in celebration of the vital work being done across our local nonprofit community. Detroit the City of Chef 111, looking at vegetarianism and veganism, promises to be insightful and interesting.

It is a true honor to be included alongside two other impactful organizations and to have been featured in *The Razor's Edge*. That recognition alone meant so much to our team — and now, to see your efforts continue in the form of a benefit dinner, is both humbling and incredibly meaningful.

LCN has long served as a lifeline for individuals and families in need across Leelanau County. Through our food pantry, baby pantry, financial assistance program, food for children and community partnerships, we aim to walk alongside our neighbors with dignity, compassion, and hope. In recent years, the need for support has only grown, and events like this remind us that we are not doing this work alone.

We're thrilled to know this dinner will be a sold-out event and are grateful to be invited to attend. We're especially excited to partner with such talented chefs — Chef Jimmy, Chef George, Chef Keith and Chef Amber — who bring not only their culinary artistry but also their generosity of spirit to the table. It's inspiring to see how food, service, and community can come together to make a tangible difference.

Please accept this letter as our enthusiastic support for this very special event. We look forward to collaborating, celebrating, and continuing this shared mission of caring for our neighbors.

With deepest appreciation,

Mary Stanton
Executive Director
231-510-0271-cell



Letters of Support



Chef, Food Scientist, Inventor
JimmySchmidt.com

Dear Keith,

I am writing to express my enthusiastic support for your work on documenting the plant world in the upcoming Detroit: City of Chefs III. The focus on exploring vegetarian and vegan cuisines sheds light on the deep connection between humans and plants, which have been our primary source of nutrients since the dawn of our species.

Plants have been thriving on Earth for 400 million years before humans appeared, providing us with a rich bounty of food sources. However, our journey to understand and utilize these plants effectively has been a process of trial and error over time. Through culinary experimentation, we have developed cooking techniques to unlock the valuable nutrients within plants, fueling our bodies and supporting our health.

Plants offer essential nutrients that are crucial for our well-being and resilience against various environmental challenges. For instance, plants have Flavonoid Polyphenols with medicinal properties like anti-cancer, antioxidant, anti-inflammatory, and antiviral effects. Additionally, Carotenoid-rich plants help combat oxidative stress and reduce the risk of chronic illnesses such as cardiovascular diseases, neurological disorders, and type 2 diabetes. Foods rich in Catechins, such as chocolate, red wine, and berries, are packed with antioxidants that improve vascular circulation and aid in cancer prevention.

Enlightened chefs play a vital role in transforming these nutrients into bioavailable forms through their cooking techniques. By making these nutrients more accessible to our bodies, chefs contribute to nourishing our internal microbiome, supporting our Enteric Nervous System, fueling our mitochondria, protecting our cells from harmful free radicals, and promoting cell regeneration.

Detroit: City of Chefs III promises to deliver not just a culinary experience but a journey through history and a glimpse into our future of food as medicine.

Best regards,

Jimmy Schmidt



Chef Brian Polcyn

June 26, 2025

Dear Keith,

I'd like to offer my complete support for your next project, **Detroit: The City of Chefs III**, being a part of **Detroit: The City of Chefs I**, I watched firsthand the dedication, hard work and quality you and your staff put into such an important project. I'm sure **Detroit: The City of Chefs III** will not be any different especially with its' focus on vegetarian and food truck cooking.

Detroit diners are some of most traveled and food-educated customers in the nation. 35 years ago, when someone asked for a vegetarian meal, they got a plate of steamed vegetables. Today, they may get lentil loaf with tomato gel and fava bean foam. Look at the pioneer vegetarian restaurants such as Seva in Ann Arbor and Chef George's wonderful Inn Season Café. They set the standard in Michigan, to validate the status of vegetarian cooking. Think of Eleven Madison Park in NYC, a Michelin 3 start restaurant devoted to all plant-based cuisine. Exploring and documenting Detroit's contribution is a film worth doing.

I hope this project informs, educates, and entertains half as much as **Detroit: The City of Chefs I**. If it does, you can expect another Emmy!!

Best,

Chef Brian Polcyn
Restaurateur
Professor
Author
Podcaster

Certified Master Chef Ed Janos

June 26th, 2025

Dear Keith,

I was proud to be a part of *Detroit: City of Chefs, Volume I*, and I am honored to express my full support for the upcoming 2026 Detroit PBS film, *Detroit: City of Chefs, Volume III*. This next chapter promises to be a timely and important exploration of our evolving culinary identity, one shaped by the rise of vegetarianism, the creativity of vegan cuisine, and the powerful grassroots movement represented by Metro Detroit's vibrant food truck scene.

Detroit has long been a city of culinary innovation, and the growth of vegetarianism here reflects that spirit. From humble beginnings in the 1970s, often led by passionate, community-focused pioneers, we have witnessed the steady rise of vegetarian offerings that celebrate local ingredients, global influences, and cultural heritage.

Today, vegetarian cuisine is no longer just an alternative; it's a vital part of mainstream dining. Detroit chefs are redefining what it means to cook meatless with both creativity and soul. Even restaurants that are not exclusively vegetarian offer a wide array of meatless dishes; a great way to highlight seasonal, local ingredients at the peak of their flavor, captivating diners, and challenging chefs to continually evolve.

Detroit: City of Chefs III will again shine a light on the innovation, resilience, and cultural richness that define our food scene. As someone deeply connected to this community, I believe this film will serve as both a tribute and a catalyst, showcasing how Detroit continues to lead with flavor, purpose, and heart.

Sincerely,
Ed Janos, C.M.C

Chef George Vutetakis
VegTraditions.com

Dear Keith,

As a vegan and the former chef and owner of Detroit's beloved vegetarian institution, Inn Season Café, I'm honored to lend my support to *Detroit: City of Chefs III* and its inspired exploration of how vegetarian and vegan cuisine has helped shape the city's vibrant and diverse food landscape. My journey into plant-based living began not just as an ethical choice, but as a lifelong path of discovery into the richness of global culinary traditions. When Inn Season Café opened its doors in 1981, our mission was clear: to root our menu in the great plant-based cuisines of the world—many of which have nourished communities for centuries. These traditions offered more than sustenance; they embodied connection, celebration, and resilience. Food became a universal language—one that bridged divides and brought people together at the table.

From the very beginning, we embraced a farm-to-table ethos. Long before it became a movement, it was simply the way we operated—sourcing fresh produce directly from Michigan's historic farmers markets: Eastern Market, Royal Oak, Oakland County, and Ann Arbor. Each market had its own character, filled with passionate growers and heirloom varieties nurtured by the unique climate of the Great Lakes region. We proudly supported organic agriculture, even sponsoring the first certified organic farmers at the Royal Oak Farmers Market—an initiative that continues to thrive today.

As the plant-based movement gained momentum, landmark works like *The China Study*, John Robbins' *Diet for a New America*, and the EPIC study on Mediterranean diets confirmed what we had long believed—that food could be both healing and delicious. At Inn Season Café, "food as medicine" wasn't just a philosophy—it was a lived experience. Doctors prescribed our meals to their patients, and customers often dined in track suits as a proud badge of health consciousness. The original Emmy-winning *Detroit: City of Chefs* captured the creative surge that transformed the city's culinary scene in the 1980s and 1990s, a time when chefs became cultural icons and Detroit's kitchens buzzed with energy, collaboration, and innovation. It's fitting that Part III now turns its lens toward the plant-forward movement—a movement that has grown from the fringes to the forefront of contemporary cuisine.

There is a powerful story here—of food that heals, restaurants that nurture, and a community strengthened by shared meals and purpose. I'm proud to be part of that story, and I look forward to seeing *Detroit: City of Chefs III* bring it vividly to life.

Warm regards,
Chef George Vutetakis



Chef Rick Halberg

June 27th, 2025

In support of **Detroit: The City of Chefs III**

Back in the late 60's and early 70's, they were called "Health Food Restaurants". Several had markets attached, selling all sorts of supplements, teas and healing herbs. These were places frequented and usually owned by hippies and run in a communal way. Things started changing when the bills needed to be paid and we had to learn how to run very difficult businesses.

Slowly at first, as more people were focusing their own dietary preferences away from meat and potatoes, mainstream restaurants had to start accommodating them and not just with "pasta primavera" or a plate of limp steamed vegetables. This is how the real farm to table idea started.

Soon, we were seeing fine dining establishments with very specific and creative vegetarian options on the menus. Today, it's vital for our chefs to have a thorough understanding of the many facets of a vegetable-based diet.

My own culinary journey started in restaurants like these in Aspen, Tucson and Ann Arbor before I went to culinary school, and I credit much of my own creative processes to these early experiences.

There's a vital part of our culinary history to be told here and Keith Famie is the one to tell it!

Sincerely,

Chef Rick Halberg



CACAO TREE CAFE

204 W 4th St Royal Oak MI 48067 * (248) 336-9043 hello@cacaotreecafe.com

Dear Keith,

I am proud to lend my full support to *Detroit: City of Chefs III*, an essential and timely documentary that will explore the history, evolution, and impact of plant-based cuisine and culture – while celebrating Michigan’s vibrant farming communities and their role in shaping a more sustainable and connected food future.

For over two decades, I’ve committed my life and work to nourishing our community through honest, intentional, and vibrant plant-based food. In 2010, I opened the Cacao Tree Cafe in downtown Royal Oak with a vision to inspire wellness, sustainability, and mindful eating. What began as a passion project has evolved into a lifestyle, a platform, and a mission to demonstrate that food rooted in compassion and integrity can also be deeply satisfying and delicious. As a plant-based chef, educator, and advocate, I’ve witnessed firsthand how conscious food choices can transform lives – both in the kitchen and far beyond.

This next chapter of the *City of Chefs* series offers a rare opportunity to spotlight the culinary pioneers, entrepreneurs, and change-makers who have helped shape Detroit’s identity as a city rooted in innovation, resilience, and cultural richness. Celebrating the city’s evolving food culture also illuminates the deeper purpose behind this powerful movement – one grounded in tradition, sustainability, and the healing potential of food, creating a future where both people and the planet are nourished.

I’m especially excited by the film’s focus on Michigan’s agricultural legacy and farmers whose dedication to the land and local food systems have supported plant-based cuisine for generations. Their contributions, along with the chefs and communities who embrace this lifestyle out of love, resilience, heritage, and necessity, are central to the story of how food can connect, heal, and enrich our lives.

Detroit: City of Chefs III is more than a film. It’s a necessary conversation and a cultural archive that will inspire, educate, and empower viewers to think differently about the future of food.

I am honored to stand with this extraordinary team of culinary leaders, and I strongly encourage support of this transformative project.

Warmly and with gratitude,

Amber Poupore

Owner | Cacao Tree Cafe & Herban Grounds

Plant-Based Chef | Educator | Advocate

Certified Master Chef Jeffrey Gabriel

June 26, 2025

To whom it may concern:

I am a great supporter in the Detroit: The City of Chefs documentaries. These films inspire many future culinarians to excel in their careers and advance in the evolution of modern food trends. I have experienced the first 2 films, and they are done very well and professional.

I believe there is much more to deliver to the public especially in the area of Health and Vegetarianism. Vegetarians and vegans are becoming much popular in today's society. Chefs are realizing they have to offer these options on their menus to survive in this very competitive industry.

The public needs to hear and see this from the chef's perspective. The evidence of the health benefits of this life style is proven.

I am in total support of Keith Famie to develop a part 3 film supporting this very important topic to the public and the culinary industry.

Best regards

*Chef Jeffrey Gabriel CMC
Schoolcraft College, Livonia Michigan
jgabriel@schoolcraft.edu*



July 1, 2025

Dear Keith,

Congratulations on your Emmy award for Detroit: The City of Chefs, so well deserved. I'm sure Detroit: The City of Chefs II will be just as successful.

When I heard about the third installment of covering vegetarianism and the food truck profession, I was equally excited.

There is no other food "trend" that I've seen grow faster in my over 40 years in the culinary industry than vegetarianism/vegan food trend. As a chef, we have all challenged ourselves to be more creative and approachable towards vegetables being the main ingredient on a plate. Gone are the days where people could only order a steamed vegetable plate somewhere while being uncomfortable while doing so. Top restaurants in the world pay much more attention and detail to vegetables just as we do here in Detroit. This is a big story that needs to be told. We as chefs now offer vegetarian tasting menus on a daily basis. I have even dedicated a vegan menu option on our daily menu at Schoolcraft College so that students will be well aware of the importance of being able to produce wonderful vegetable dishes. Making us better chefs for it. Making our guest much more comfortable and approachable.

Congratulations again. You have my full support on this adventure as usual.

Chef Paul Grosz
Chef/Owner Cuisine Restaurant
Chef Instructor Schoolcraft College



August 21, 2025

Keith Famie
Visionalist Entertainment
28345 Beck Road
Wixom, MI 48393

Dear Keith, thank you for reaching out to the Groundwork Center and me personally this week. I'm pleased to offer this letter of support from Groundwork Center for Resilient Communities and our Food and Farming team of dedicated food system and health professionals for the next installment of your excellent documentary series, Detroit: City of Chefs Part III.

The Groundwork Center for Resilient Communities (Groundwork) was founded in 1995 as a 501(c)3 nonprofit named the Michigan Land Use Institute. In 2015, we changed our name to the Groundwork Center for Resilient Communities to reflect more accurately the organization's mission, which is to build resilience in the communities across Michigan. We have three main focus areas, which we identify as local food, clean energy, and transportation & community design. Our Food and Farming programs advocate on behalf of all communities and support building strong local food and farming economic opportunities. We champion food systems that are local, rooted in local regions and centered on food that is healthy, good for the planet, fair and affordable. And, we have been champions for increasing consumers' access to healthful, locally grown food for more than 25 years.

Groundwork has worked for more than two decades to help schools in both rural and urban regions access healthy, fresh food from neighboring farms, and teach kids about where their food comes from and how to become more active eaters. We are food equity focused and our project connecting farm produce, eggs and dairy to regional food pantries is ongoing. Our work establishing a regional pilot project confirmed that the contributing factors to food insecurity are complex and pervasive, and that a community-based approach which includes local farmers and food producers is critical to increasing healthy food access within the region. Our team works in Traverse City (Grand Traverse region), the Upper Peninsula, Grand Rapids, and Detroit and we roll our successes out to impact and influence the entire state of Michigan, and, in some cases, to go even beyond our home state.



Since 2014 Groundwork has cultivated and maintained an excellent working collaboration with our primary rural hospital system Munson Healthcare. Over that time, we've convened and co-hosted five clinical practice training programs offering didactic food system education and Culinary Medicine. These Clinical Medical Education (CME) opportunities help providers connect the dots between local food/farming systems and clinical practices. We educate on screening for food and nutrition security with corresponding food access interventions, medical nutrition therapy, public health promotion, disease specific food interventions, and motivational interviewing. Food access as an essential feature along with plant-forward diets using cultural foodways and education featuring local, healthful and nutrient dense products. This work is done through professional convenings under our Farms, Food and Health project area umbrella. We've hosted regional and national speakers in 2014, 2017, 2019, 2023 and again in October 2025.

We will support professional and technical assistance your project may need and will make introductions to food growers and producers as appropriate. Thank you for your great work and we are looking forward to seeing the outcomes.

Sincerely,

Paula Martin, MS, RDN
Community Nutrition Specialist
Farms, Food and Health Project
Groundwork Center for Resilient Communities



Hi Keith,

Thank you so much for taking the time to connect with me. Myself and Fennigan's Farms are excited to participate in the film.

As a bit of background, Fennigan's Farms is a Black family run design and development firm + urban farm committed to building community resilience through innovative design and food sovereignty. We design resiliency hubs for the community and on our urban farm- turned community hub we offer free produce, a free market, growing space, fresh flowers, dyes, and bio-composites. We are deeply connected to our community of farmers in Detroit and have been given the honor of telling the story of this kind of resilience for various platforms and outlets. We are proud to be the resident storyteller/historian regarding this work.

I am looking forward to giving a bit of history around the food sovereignty movement in Detroit and how we have been building a local food economy within the city, involving everything from food education in schools, to farms, to a wide network of talented chefs.

Best,
Amanda B.

DOCUMENTARIES

Ice Warriors (2005) An action-packed journey with the Detroit Red Wings' Alumni team through Russia.

Our Italian Story (2006) Progress, passion and promise – Detroit's Italian heritage.

Our Arab American Story (2007) Reverence, resourcefulness and respect – Detroit's Arab American Heritage.

Our Greek Story (2007) Antiquity, modernity, and destiny- Detroit's Greek Heritage.

Our Polish Story (2007) Family, faith and fortitude- Detroit's Polish Heritage.

Our India Story (2008) Amity, diversity and sovereignty- Detroit's Indian Heritage.

Detroit: Our Greatest Generation (2009) A tribute to our Michigan WWII veterans, both men and women, who fought for the freedom of our families and our country.

Our Vietnam Generation (2011) A long overdue welcome home to the men and women who served during Vietnam.

Can You See How I See? (2011) An inspiring look into the life of those who are without sight.

One Soldier's Story (2011) the profound story of Sgt. Michael Ingram, Jr. and his legacy.

The Embrace of Aging: Men's Series (2012) 13-part series on men and 7-part series on women.

The Embrace of Aging: Women's Series (2014) 13-part series on women and 7-part series on men.

The Embrace of Dying (2015) 8-part series on how we deal with the end of life.

Maire's Journey (2016) Follow Maire Kent as she sets sail on an epic journey to fulfill her dying wish.

Death is NOT the Answer (2016) A deep look into the complex world of depression and suicide.

Enlisted (2017) Choice. Adventure. Growth. Why would one enlist in the military?

Those on the Front Lines of Alzheimer's & Dementia (2018) What can be done to stop this truly devastating disease?

Those on the Front Lines of Cancer (2019) Can the uncommon journey that cancer patients undergo result in anything positive?

Blessed Solanus Casey's Journey to Sainthood (2019) How does a humble boy from Irish immigrant parents rise to the rare and distinguished honor of beautification?

Shoah Ambassadors (2021) An educational journey two young non-Jewish individuals go on with those who survived the Holocaust.

Hospice Care in America Today (2022) Where did Hospice originate? Why is this service so important for end of life care?

Chromosomally Enhanced: What's Your Superpower? (2022)
A story of those living and thriving with Down Syndrome.

Detroit: The City of Churches (2022) The significance the many Detroit churches played on some of the most iconic moments in Detroit's history.

Detroit: The City of Hot Rods & Muscle Cars (2023) Celebrating Detroit's hot rod & muscle car community & how the Motor City has shaped world culture.

DOCUMENTARIES CONT.

Detroit: The City of Faith (2024) Shining the light on the Christian community and those early immigrants who made their way to the Motor City in search of the American dream.

The Razor's Edge (2024) A day in the lives of those that live on the razor's edge of society who face poverty and survival every day with many calling the streets their home.

Detroit: The City of Chefs (2024) The unfiltered story of Detroit's culinary heritage.

MICHIGAN EMMY AWARD WINNERS

Taste of Taiwan (2006)
On-Camera Talent – Keith Famie

Our Italian Story (2006)
Best Human Interest Special, Best Director

Our Polish Story (2007)
Best Director: Post-Production

Our Greek Story (2007)
Best Cultural Documentary, Best Human Interest Program Special

Our Arab American Story (2007)
Societal Concerns Program Special

Our India Story (2008)
Best Documentary Cultural

Detroit: Our Greatest Generation (2009)
Best Editor

Our Vietnam Generation (2011)
Best Documentary Historical

The Embrace of Aging: The Female Perspective of Growing Old (2014)
Best Director: Post-Production

Shoah Ambassadors (2021)
Best Director, Best Lighting, Best Editing

Chromosomally Enhanced: What's Your Superpower? (2022)
Best Human Interest - Long Form Content

Detroit: The City of Churches (2022)
Best Director, Best Editing, Best Photography, Best Lighting

Detroit: The City of Faith (2024)
Best Documentary - Cultural, Best Lighting, Best Photography

Detroit: The City of Chefs (2024)
Best Documentary - Historical

AWARDS & HONORS

2016 – Maire's Journey

DOCUTAH 2016 – International Documentary Film Festival – Winner

2021 – Shoah Ambassadors

- Toronto Indie Filmmakers Festival – Best Feature Documentary – Winner
- SR Socially Relevant Film Festival NY – Honorable Mention
- Tokyo International Short Film Festival – Honorable Mention
- Austin Lift-Off Film Festival – Official Selection
- LA Documentary Film Festival – Official Selection
- Miami Jewish Festival – Official Selection
- Santa Monica Film Festival – Official Selection
- Malibu Film Festival – Official Selection

2022 - Chromosomally Enhanced: What's Your Superpower?

- Grand Rapids Film Festival – Award Winner

