**511 Wild Duck Hunt Episode Synopsis**

**Logline:** Art and Dan go on a duck hunt in the Cowichan Valley. They meet Jared Williams, head chef at the Cowichan Elder’s Centre who specializes in Indigenous food sovereignty. The episode concludes with a cook/dine at the Imagine café where a couple of Coast Salish youth give the hosts a hand!

**Episode Synopsis:**

Dan’s former manager has just opened her own Café in Victoria. The guys sample one of her

duck dishes and Dan gifts Art with a shotgun and they plan of a duck hunt. Art has invited

his Nuuchanulth hunting friend, James Swan. The hunters set up a blind at a marshland and

wait. Ducks begin to fly overhead, and shots are fired. They manage to hit one, but will it be

enough for the meal?

The next day, Art uses Dan to scurry up a tree for some bark. They have been invited to up

island by Jared Williams, a chef at the Cowichan Elder’s Kitchen. Dan is called away after

the forage, so Art meets Jared and the Elders alone.

At the Elder’s Centre, Jared gives a little cooking demo. The Elders join the conversation

while they sample Indian ice cream. Jared gifts Art with a jar of soapberries and challenges

him to come up with something.

The cook takes place at the Imagine Café and Gallery in James Bay, a social enterprise that

helps youth. Two youth from the Esquimalt First Nation, are on hand to help the chefs. One

of them is a barista and the other specializes in baking. The hosts have fun cooking with the

boys who are immediately put to work. On the menu, wild duck with highbush cranberry

glaze and soopolallie “power tea” spritzers. By the end of the cook it’s obvious that Art and

Dan have taken a shining to the youth.