





The seed

Part of the ambitious new concept "Twin Sisters Reunited • Sœurs Jumelles Réunies • Reyinyon Marasa", the first edition of GEDE FEST will take place in Port-au-Prince from October 25 to November 01, 2018 and will travel to Jacmel on November 02 – 03, 2018.

For the past 20 + years, the owners and founders of the historical Oloffson Hotel, Mrs. Lunise and Mr. Richard A. Morse, through their band RAM each year celebrate Fèt GEDE (Gede's feast), which is the Vodou equivalent of the Mexican Day of the Dead (Dìas de los Muertos), and Halloween, all in one.

Fèt GEDE is usually celebrated from October 31st until the end of November throughout Haiti. People come together to honor their ancestors, Haitian heritage and cultural traditions, through music, dance and gastronomy. Much like the traditions of its twin sister, New Orleans, people in Haiti dress up, take to the streets, and walk in processions to the cemeteries. Vèvès are drawn, drums are beaten, songs are sung, candles are lit, gifts are given; It's a real party!

This year during the festive period of Gede, the legendary Preservation Hall Jazz band of New Orleans will join RAM for GEDE FEST!

Here's a sneak peek of what's on the 10 day GEDE FEST menu:

5 All-Stars concerts including a Rara and Second Line parade • Jije m Byen Block party • Folklore (Banda) • 6-day series of informative and fun lectures presented by well-known speakers • Photo and Art exhibits • Culinary, Music and Dance master classes • Luck Bath • "Fusion Dinner" specially prepared by Chef Donald Link (NOLA) and Chef Stephan Berrouet (Haiti) and animated by the Holy Trinity Music School orchestra and Creole Jazz • Cajun and Creole

In keeping with Gede's particular sense of humor we matched each of the events with a RAM song title.

Twin sisters reunited



The concept "Twin Sisters Reunited • Sœurs Jumelles Réunies • Reyinyon Marasa" is a new umbrella brand for all previous and future recurring activities allowing the implementation of a bridge between Haiti and New Orleans and vice versa. Initiatives involving meetings and cultural, sporting, commercial, religious, professional, academic, political and other events in Haiti as well as New Orleans will be encouraged to use this branding. This should allow both communities to share and/or "discover" their common cultural and historical past and to explore multiple reasons not only to interact in the event of disaster or charity but also into investment, trade and tourism.



"I didn't think this whole project would become this big when we first started talking about bringing Haïti and New-Orleans together back in 2011. It is good to see so many people involved in what has become GEDE FEST."

-Richard A. Morse



"This will be a real first in Haiti with musical and culinary experiences from New-Orleans in well organized venues. Interested revelers from New-Orleans and beyond will be able to participate with a choice of package tours for individuals and groups."

-Pierre "Bobby" Chauvet



"This reunion is long overdue. Having visited New-Orleans several times, it is obvious to me that Haiti shares a historical, a cultural and a gastronomy link that has survived 300 years. We welcome this opportunity and embrace it!"

-Gaëlle Delaquis



"It's very important through GEDE FEST to plunge into the Haitian cultural traditions, to demystify the Gede tradition by opening a door to New-Orleans for a better understanding of the Creole culture. This reunification of these Twin Sisters will bopefully bring cultural and economic exchanges."

-Allenby Augustin

All the things

With the intent of strengthening ties between Haiti and New Orleans, Louisiana (NOLA), the GEDE FEST committee has the pleasure to present an initiative being undertaken by the emblematic Oloffson Hotel, RAM, Preservation Hall Jazz Band and the celebrated Chef Donald Link from New Orleans.

As you well know, the Republic of Haiti and the City of New Orleans are linked by their historical past and their cultural wealth based in particular on Vodou, gastronomy, and Creole culture. So much so that New Orleans is celebrating its 300-year Anniversary and pledges that it reunite with her Twin Sister, "Haïti", so that their Haitian roots can be appreciated and celebrated. Richard A. Morse, RAM, was instrumental into making that dream of reunification into reality by bringing New Orleans to us for a ten (10) day long GEDE FEST that will take place in Port-au-Prince from October 25 to November 01, 2018 November and in Jacmel on November 02 – 03, 2018.

GEDE FEST will surely keep our Haitian Culture and traditions alive. It is the first of many activities that will bring people, from both destinations, together to visit and allow both communities to rediscover their historical-cultural roots, maintain solidarity relations as well as create investment opportunities in the trade and tourism sectors.

GEDE FEST Our vision is to renew and enhance the cultural, economic and social links between Haiti and the United States, more specifically New Orleans, Louisiana and branding it as "Twin Sisters Reunited" project.

GEDE FEST Our mission is to keep the Haitian traditions and culture alive by combining the arts, history and gastronomy of the Twin Sisters, thus, promoting and attracting a growing number of visitors to both destinations.

GEDE FEST Our commitment at first is to enrich Haitian and New Orleanians on this historical link and secondly, to support music education in Haitian schools. To this end, a portion of GEDE FEST 2018 proceeds will be redistributed to Holy Trinity Music School in Port-au-Prince.





Our goals

- Promote a better understanding of the Creole culture of Haiti and that of New Orleans.
- 2. To restore and enhance the cultural, economic and social links between Haiti and the United States (New Orleans).
- 3. Create a window of opportunity able to attract foreign investment to Haiti.
- Bring RAM and Pres Hall's commitment to life by reuniting Haiti and New Orleans the "Twin Sisters", during the 2018 GEDE period.
- 5. Establish and maintain a new tourism circuit and place Haiti on the international map as a destination during the GEDE period.
- Upkeep an annual "rendez-vous" around the GEDE period. To encourage the sense of patriotism among our fellow Haitians by promoting and valuing our customs, songs and traditional rhythms.
- 7. To host a 2nd edition of GEDE FEST, in 2019.

Who's it for?

The beneficiaries of the festival are the general population of both countries (Haiti-New Orleans) through exchanges. In particular, but not limited to, festivalgoers and those attracted to music, the arts, history and gastronomy.

The sectors: cultural, tourism and business.

Places of intervention: Port-au-Prince, Jacmel and New Orleans.

GEDE FEST 2018 project duration: June 2018 - November 2018



Did You Know? #DYK

- November 1st: All Saints
- November 2nd: All Souls. In Haiti, this time of the year belongs to Gede, the Haitian Vodou Loa (Lwa/ Spirit) of the dead.

Loa (Lwa): the Spirits in Vodou, a very broad category that is not easily translatable. Also known as Deities, Gods, angels or just generic spirits.

Gouyad • Pronounced: [grew -yadd]: The dance incorporates an emphasis on the gentle rolling of the hips seen in many Caribbean dances. In Haitian Creole, it is the word used to depict sexually suggestive dance moves derived from the French verb grouiller (gouye), which means to move or to stir.

Gede Fest's official drink is called a Gouyad

Gede 101:

Gede, also spelled Guédé or Ghede:: Pronounced: [Geh-Day]

All the Gede are children of Bawon and Grand' Brigitte, except for Creole Gede, and Gede Nibo. There are many hundreds if not thousands of Gede.

Gede are the family of spirits that embody the power of death, fertility, sexuality and birth. They are the intermediaries between the living, and the dead. They are the largest family Loa in Vodou.

Gede are much loved, as they are the life of the party when they appear. They are tricksters waiting for you at the crossroads. Gede has the capability to read people's minds and to know everything that happens in both worlds. They are known for their bawdy and irreverent sense of humor; they are the goofiest and loudest. They love to dance to the rhythm known as Banda – a dance that parodies intercourse. They are also known for their great ability to beal the sick, give advice and prophesy the future. Their favorite drink is Piman Kleren made of fiery white Haitian rum known as Kleren soaked in 21 hot peppers. They love it so much, that they pour it on their body, wash their faces, and even their genitalia with it. They have a special fondness for and are protective of children. If a child is dying, Gede is prayed to.

When Gede come in possession, they wear top hats, glasses with a missing lens, black tailcoats, cotton plugs in the nostrils, carry a cane, some cover their faces with baby powder and smoke a cigar, a pipe or multiple cigarettes at once. They eat nearly everything but prefer spicy food. They gossip and put people's embarrassing secrets out, at the leisure of laughs from participants, but pull one aside and ask him a serious question; he will have an accurate answer for you. The colors associated to Gede are: white, black or/ and purple.

Gede's feast (Fèt Gede) is usually celebrated in Haiti throughout the month of November. This festive period draws huge crowds to the streets, en route to the cemeteries. Rituals, dancing, singing, eating and more... are all part of this celebration. In this way, ancestors and spirits are honored and the protection of the participant is gained for the coming year.





More on Gede

THE GEDEs (GUÉDÉs) to name a few....

- Papa Gede Gede Nibo
- Gede Loray
- Gede Egare
- Gede Mazaka

- Brave Gede
- Gede Pete
- Gede Avoka
- Gede Zarenven

SYMBOLS: Phallus, his cane and his black bottle, the cross

COLORS - CLOTHING: Black, violet and white (satin fabric)

ALTAR: Gravestones and cemetery, bookshelf or table

ALTAR TREE: The lime tree

SACRIFICIAL ANIMAL: A black native he-goat. Black native rooster with curly feathers and black paws.

OFFERINGS: Black goat, black rooster, rice and black beans, fish, squash, salted herring, sweet potato, plantain, yam, yucca, all of them grilled, pull bread, the black cock feathers, black feathered chicken/rooster stewed or grilled, peppers, pepper sauce, hot creole food – These offerings are served in a "Kwi" (dried calabash bowl) Pipe, cigar, cigarette, tobacco, skulls, rum, crosses, miniature coffin, sequined bottles, top hat, cane, dark glasses

DRINKS: "Piman Kleren" or "Pisé Tig" (The urine of the tiger) - a drink made of twenty-one (21) hot peppers soaked in Haitian white rum /moonshine (Kleren), Haitian white Rum, Haitian dark rum, Moonshine (Kleren)

VENERATION DAY: Thursday or Saturday

FEAST DAY: November 2nd

LUMINARY: Black and/or purple, white candles

CATHOLIC CORRESPONDENT: Saint Gerard Majella, Saint Expedite

CHARACTERISTIC: A Licentious and frank Loa. Very powerful and very generous





Series of Lectures

"Twin Sisters Reunited" presented by Haitian@La

Haitianola, an organization whose mission is to amplify the connection between New Orleans and Haiti by facilitating artistic and cultural exchanges. HaitiaNOLA fosters relationship building between New Orleanians and Haitians to encourage personal and financial investment in the well-being and progress of Haitian artists and cultural bearers

HaitiNOLA has been founded by Lori Martineau, an American-Haitian artist and educator and her partner, Linda Reno, an American photographer. The pair share an affinity for artists and cultural bearers in general, but with a special love for Haitians and New Orleanians. The desire to contribute to the progress and success of artists and cultural bearers, while sharing knowledge of the deep historical, spiritual and cultural connections between both locations serves as the foundational ideology of HaitiaNOLA.

Haitianola, proudly joins us as an official partner of GEDE FEST to take on the educational component by organizing a series of lectures with panel discussions.

The ultimate goal of these series of lectures is for Haitians and New Orleanians to introduce themselves to each other through guided discussions, which go along so well with "Twin Sisters Reunited • Sœurs Jumelles Réunies • Reyinyon Marasa", umbrella brand.

Contact us: haitianola@gmail.com (US) 1(912)604-9661 / (HT) +1(509)36-22-8368



Dear participant,

As venue capacity is limited and organizers are facilitating interactive discussions, participant capacity is limited and will be allocated on a first-come, first-served basis.

We look forward to connecting and welcoming your participation in this component of GEDE FEST!

If you have any questions, please contact haitianola@gmail.com



25 OCT - 3 NOU 2018

PORT-AU-PRINCE

THURSDAY

25

The seed

Lecture topic

Introduction to Cultural Connections Between Haiti and New Orleans

- a. Shared ancestry, shared colonial powers
- b. Exodus of Domingois (modern day Haitians) to New Orleans after the revolution of 1791
- c. Introduction of shared current day cultural expressions Language: Kreuol / English/ French

Kite Yo Pale - Pre Gede

Concert RAM and friends

FRIDAY

26

Music and Heritage

Lecture topic :Language: Kreyol / English/ French

Haitian Legend

Documentary: Open air projection

Gran jipon - Pre Gede

Happy Hour

SATURDAY

27

Music and Heritage

Lecture topic: Musique et Patrimoine Language: Kreyol / English/ French Wind instruments workshop

Sine Timoun

Movie: Open air projection

Tout pitit - Pre Gede

Happy Hour

SUNDAY

28

Fun Facts! From Bamboula to Bounce

Topic: Fun Facts! Meet and Greet Pool Party with Haitanola Playlist - From Bamboula to Bounce ... and everything in between.

Language: Kreyol / English/ French

Sine Timoun

Movie: Open air projection



MONDAY

29

Twin Sisters Reunited

Lecture topic

Twin Sisters Reunited - General/Introduction Discussion Language: Kreyol / English/ French

Why Do We Drum?

Lecture topic

Why Do We Drum? -The role of drumming in preservation of culture and spirituality in both places
Language: English/French/Kreyol
Drums and haitian rythms workshop

Ghetto Symphony

Welcome Happy Hour

TUESDAY

I Feel You!

Lecture topic: I Feel You! - Shared Musical Heritage Lanauaae: Enalish/French/Kreuol

@ Hotel Oloffson

- •Luck Bath (Registration and payment required in advance)
- •Music Master Class in collaboration with Haiti Jazz Foundation: Pres Hall, RAM and friends • (Registration required)
- •Dance Master Class: Haitian folklore led by Isabelle Morse

Reyinyon Marasa

Fusion Dinner" by Chef Donald Link (NOLA) and Chef Stéphan Berrouet Durand (Haiti) sponsored by AmCham, Animation by the Holy Trinity Music school of Port-au-Prince (Reservation required)

After: Kreyol Jazz with Gouyad

WEDNESDAY

31

Vodou! Voodoo! Hoodoo!

Lecture Topic: New Orleans practitioner + Haitian practitioner + Historian for context

Language: English/French/Kreyol

- •Luck Bath @ Hotel Oloffson (Registration and payment required in advance) **@ Hotel Oloffson**
- •Exhibit of Haitian acclaimed sculptor André Eugene on display
- @ Hotel Oloffson
- •Demo and tastings, led by Chef Donald Link of the Link Restaurant Group (Registration required) © École des Chefs

Men Gouyad!

Soirée "Rara & Fritay" • Rara (Haiti) and Second Line (NOLA) RAM & Pres Hall + special guests

Admission @ 1,000.00 HTG including one (1) welcome drink

•Afters - DJ (Haïti) @ Hotel Oloffson



PORT-AU-PRINCE

THURSDAY

01

Gede. Ghede. Guédé!

Lecture Topic: Who/What is Gede? + *A demo of Banda dance + rhythm Language: English/French/Kreyol

•Stroll to the Cemetery of Port-au-Prince

•Folklore show / Ceremonial Banda performed and orchestrated by

Isabelle Morse accompanied by Linda François

Language: English/French/Kreyol

 $\bullet \mathsf{Luck}$ Bath @ Hotel Oloffson \bullet (Registration and payment required in advance)

•Exhibit of Haitian acclaimed sculptor André Eugene on display

@ Hotel Oloffson

•Demo and tastings, led by Chef Donald Link of the Link Restaurant Group (Registration required) **© École des Chefs**

Mon Konpè Gede!

Concert at the Oloffson Hotel with the RAM and Pres Hall + Fusion food stations by Haiti and New Orleans
Admission @ 750.00 HTG (food and drinks additional)

•Afters: DJ (Haiti) & DJ Wijndows 98

Admission @ 1,000.00 HTG including one (1) welcome drink

@ Hotel Oloffson

JACMEL

FRIDAY

02

Jije m Byen - Block Party

- Gallery talk and joint exhibition of #JacmelOrNewOrleans in Jacmel •Folklore Show
- Gardy Girault (DJ) (Haiti)
- •Rara | La Flè Reziyen Bann a pye Jakmel

SATURDAY

Zanj

Music Master class • Pres Hall, RAM @ Artists Institute, Meyer.

03

Ayiti a Nou Ye!

Concert @ Wharf Jacmel | Free



SPECIAL ADMISSION FEE for 2 concerts 31 Oct + Nov 1st , 2018 Hotel Oloffson | 1,500 HTG





It is customary for adherents of Vodou or those interested to take magical baths. Although there exists several types of magical baths, we instinctively added a "Luck Bath" whose main purpose is for well being and good fortune in the GEDE FEST agenda.

In collaboration with Hotel Oloffson's in-house Hougan (Vodou Priest) "Anis" and Mambo (Vodou Priestess) "Édele", we are happy to bring this experience to you.

- Register at gedefestival@gmail.com please specify your preference for "Anis" and "Édele"
- Available: From Thursday, Oct 30th 2018 Thursday Nov 1st 2018
- Time: from 9 AM to 9 PM
- Duration: approximately 1-hour ritual
- Where: in the gardens of the Oloffson
- Special Price \$57.00 USD in advance (57 number associated with sudden changes)

You will need to bring a spare set of clothes, underwear and sandals; we will take care of the rest.

The "one on one" Luck bath ritual involves 3 steps:

- 1. Come with an open mind and be ready to let the Hougan or Mambo wash away the misfortune, which the bather has accumulated throughout the years. This part involves a bath of leaves and other ingredients. The bather will simply stand (wearing underwear) as the Hougan washes him/her down.
- 2. Now that the bather is free of misfortunes, the bather is now ready to receive the luck bath, which merely consists of being bathed with a mixture of aromatic and emblematic fruits and perfumes. This mixture of different ingredients and aromas become a "potion", which will then be rubbed over the whole body by the priest or priestess. The Hougan or Mambo will then add prayers to seal this ritual.
- 3. After this hour of baths, the luck bath beneficiary is now to wear a fresh piece of clothing and walk out of the bath area feeling refreshed and lucky!

Official partners

RAM is a Haitian music band founded by singer and songwriter Richard A. Morse, from whose initials the band takes its name. He began playing in 1990 and recorded his first album in 1993. His musical style is described as "vodou rock" resulting from a combination of modern rock and traditional Vodou instruments and vocals, such as rara horns and Petwo drums etc. https://ramhaiti.com

New Orleans' Preservation Hall was established in 1961 to honor one of America's truest art forms – Traditional New Orleans Jazz. Operating as a music venue, a touring band, and a non-profit organization, Preservation Hall continues its mission today as a cornerstone of New Orleans music and culture. http://www.preservationhalljazzband.com

The Preservation Hall Foundation was launched in 2011 to protect, preserve and perpetuate the musical traditions and heritage of New Orleans through music education, international and community outreach, archives, multi-media projects, cross-cultural collaborations, its legacy program and more. The Foundation creates greater awareness and appreciation for New Orleans music and the communities that support it. www.preshallfoundation.org

The Link Restaurant Group was founded in January 2009 by James Beard Award Winning Chefs Donald Link and his business partner Stephen Stryjewski, with the goal to support the continuous growth of their family of restaurants, currently including Herbsaint, Cochon, Cochon Butcher, Calcasieu, Pêche Seafood Grill and La Boulangerie. Their guiding philosophy is to produce honest, simple food. Growing up in South Louisiana taught Chef Link about the importance of traditions and the region's unique flavors, and he is proud to share that food at the restaurants of the Link Restaurant Group. http://linkrestaurantgroup.com



Fondation Haïti Jazz http://papjazzhaiti.org

Agence Citadelle http://www.agencecitadelle.com

Agence Citadelle is the official Travel Agency and Inbound Operator / DMC that will manage the logistics. The core package will include Airport meet and greet, ground transportation, admission to events, accommodation in nearby 3 or 4 stars properties: Prince Hotel, Le Plaza Hotel and Marriott Port-au-Prince as well as limited rooms at the Oloffson. Special airfare and customized package tours will also be available. For more info: incoming@agencecitadelle.com

American Chamber of Commerce in Haiti (AMCHAM)

http://amchamhaiti.com/home/language/en/

U.S. Embassy in Haiti https://ht.usembassy.gov

HaitiaNola www.haitianola.org

Haitianola, an organization whose mission is to amplify the connection between New Orleans and Haiti by facilitating artistic and cultural exchanges will be available in New Orleans during the Summer and Fall of 2018 to answer any questions potential festival participants may have, as well as to drum up interest and enthusiasm within the New Orleanian community to come to the fest. HaitiaNola has taken on the educational component and Social Media contributions and cross posting on accounts. For additional information: haitianola@gmail.com

Artists Institute http://artistsinstitute.org

Fondasyon Konesans Ak Libète http://fokal.org



Donald Link

Executive Chef and Chief Executive Officer, Link Restaurant Group: Herbsaint, Cochon, Cochon Butcher, Calcasieu, Pêche Seafood Grill and La Boulangerie Co-Founder, Link Stryjewski Foundation

LINK GROUP

Inspired by the Cajun and Southern cooking of his grandparents, Louisiana native Chef Donald Link began his professional cooking career at 15 years old. Recognized as one of New Orleans' preeminent chefs, Chef Link peppered the streets of the Warehouse District of New Orleans with several restaurants over the course of the past fifteen years. Herbsaint, a contemporary take on the French-American "bistro" was Link's first restaurant. Cochon. opened with chef-partner Stryjewski, is where Link offers true Cajun and Southern cooking featuring the foods and cooking techniques he grew up preparing and eating. Cochon Butcher is a tribute to Old World butcher and charcuterie shops which also serves a bar menu, sandwiches, wine and creative cocktails. Calcasieu is Chef Link's private event facility that takes its name from one of the parishes in the Acadiana region of southwest Louisiana. Pêche Seafood Grill serves simply prepared coastal seafood with a unique, modern approach to old world cooking methods featuring rustic dishes prepared on an open hearth over hardwood coals. Enjoy handcrafted pastries and breads at La Boulangerie Link's neighborhood bakery and café.

Link's flagship restaurant Herbsaint earned him a James Beard award in 2007 for Best Chef South. The same year Cochon was nominated for Best New Restaurant; Link was also nominated by the James Beard Foundation for the prestigious award of Outstanding Chef for multiple years. Pêche Seafood Grill was awarded Best New Restaurant at the

2014 James Beard Foundation Awards. Gourmet Magazine listed Herbsaint as one of the top 50 restaurants in America, and was inducted into the Nations Restaurant News Hall of Fame. Cochon was listed in The New York Times as "one of the top 3 restaurants that count" and named one of the 20 most important restaurants in America by Bon Appétit. For his commitment to the industry, the Louisiana Restaurant Association honored Link by naming him Restaurateur of the Year in 2012.

The James Beard Foundation also honored Link's first cookbook-- Real Cajun: Rustic Home Cooking from Donald Link's Louisiana (Clarkson Potter) with their top award for Best Cookbook. American Released 2009. Real Cajun is a collection of family recipes that Link has honed and perfected while honoring the authenticity of the Cajun people. In February 2014. Link celebrated the release of his second cookbook "Down South: Bourbon, Pork, Gulf Shrimp & Second Helpings of Everything," (Clarkson-Potter), which looks beyond New Orleans and Louisiana at dishes in nearby states.

In 2015, Chefs Link and Stryjewski created the Link Stryjewski Foundation to address the persistent cycle of violence and poverty, as well as the lack of quality education and job training opportunities available to young people in New Orleans. http://www.linkstryjewski.org

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Stephan Berrouet Durand
Award Winning Chef
Creator of Haiti Food & Spirits Festival
Creator of Taste of Haiti in Miami



When you get to taste a meal from Chef Stephan Berrouet Durand or you get to see him at work or again just listening to him talk about food, you can feel and taste his passion, and he shares it with everyone he meets. He always says, cooking islike sharing a piece of your soul, sharing a piece of yourself. The Consul of Liechtenstein had to say this during a dinner; "Chef Stephan cuisine is truly fabulous and every bite conveys the wonders of Haitian culture and cuisine". Today, Chef Stephan has taken a special place in Haiti's culinary history as a champion and ambassador of Haitian gastronomy.

Born and raised in Haiti, Stephan Berrouet Durand is an award winning and highly acclaimed Chef receiving many recognitions for his work not only as a chef but for the creation and organization of Gout et Saveurs Lakay – Haiti Food & Spirits Festival and Taste of Haiti in Miami. After moving to the United States, Stephan went on to receive a culinary degree from the prestigious Johnson & Wales University and continued to also get a Bachelor's from University of South Florida in Communication.

Using his passion for Haiti, Chef Stephan has represented Haiti in many events including his recent presentation at the White House for the celebration of Caribbean Cultural Month and the D.C Embassy Chefs Challenge representing Haiti with 31 countries. Today because of his work, Chef Stephan is not only a champion and promoter of Haiti's cuisine but an international champion promoting local cuisine and the use of local ingredients in the Caribbean as an ambassador for Chefs for Development. He also just received the distinction from the Académie Culinaire for Creole Cuisine as an ambassador for Haiti. Other invitations have included cooking at the World Bank, the Haitian Embassy in Washington D.C and the Haitian Embassy in Venezuela and Montreal en Lumière just to name a few. Stephan is the initiator of the new culinary movement and was featured in the first video of Haiti's national tourism campaign "Let me take you to discover Haiti". The Minister of Tourism Balmir Villedrouin Stephanie recognized Chef Stephan on numerous occasions for his support, dedication and contribution for the promotion of Haiti's gastronomy and the development of the countries culinary industry.

Chef Stephan's has been published in several magazines such as Magic Haiti, N.B Magazine, Rebelle Magazine & Sanctuary Magazine to name just a few. Several publications such as Le Nouvelliste, Ticket Magazine, World Footprint, Lakay Weekly & The Montreal Gazette.

PRESERVATION HALL FOUNDATION



Founded in 1961, Preservation Hall is the home of the living traditions of New Orleans Music. Situated in the heart of the French Quarter at 726 St. Peter Street, the Hall presents intimate, acoustic New Orleans jazz concerts nightly featuring some of New Orleans' finest performers, showcasing a musical legacy dating back to the origins of jazz itself.

Hotel Oloffson



The hotel was built at the end of the 19th century in Port-au-Prince, as a private house for the prestigious and influential family Sam, from which Tiresias Simon Sam was born, who later became President of Haiti from 1896 to 1902.

At the end of the US occupation in 1935, the mansion was rented to Werner Gustav Oloffson, captain of the Swedish Navy of Germany, who, together with his wife Margot and his two sons Olaf and Egon, transformed the property in hotel. In the 1950s, Roger Coster, a French photographer, took charge of the hotel's lease and named "Greenwich Village of the Tropics", attracting actors, writers and artists from all walks of life. Between 1970 and 1980, the hotel had a short period of glory and good fortune. Celebrities like Jacqueline Kennedy Onassis and Mick Jagger to name a few all stayed at Oloffson Hotel. IThe hotel was the real-life inspiration for the fictional Hotel Trianon in Graham Greene's famous 1966 novel The Comedians.

In 1987, with the help of his halfbrother Jean Max Sam, Richard A. Morse signed a 15-year lease for the management of the Oloffson Hotel. which fell into ruins after the fall of the Duvalier's regime. Restoring the building and resuming the hotel operations, Morse hired a local folk dance troupe and slowly transformed it into a group. Richard A. Morse alongside his, now, wife Lunise joined forces to become the main male and female singer of the popular Haitian music band RAM. Throughout the political upheavals of Haiti in the 1990s, the regular performance of Thursday night RAM at the hotel has become one of the essential sociocultural events in Port-au-Prince to gather people from various positions and political allegiances.

During the January 12, 2010 earthquake, the Oloffson Hotel was damaged. Without much delay, the hotel was back ion its feet. RAM continues to offer its regular shows on Thursday night.





RAM is a drum-roots-driven powerhouse band from Port-au-Prince, Haïti, founded by singer and songwriter Richard A. Morse, from whose initials the band takes its name.

Ancient folkloric polyrhythms intertwine harmoniously with punk rock guitar riffs and swinging Caribbean keyboard melodies, led by the entrancing singer, Lunise, all combine for a truly magical experience on Thursdays at Hotel Oloffson - where ram has consistently gigged for the last 25 years, as well as international concerts and festivals which include: the us, France, the UK, Mexico, and Brazil.

This year, the popular Haitian music band, released its 7th album titled: August 1791. This symbolic date that refers to the - Bois-Caïman ceremony - which voices once more the importance that RAM brings to its Haitian roots.

Worthy of their national and international popularity, being one of Haiti's officious Cultural Ambassadors, RAM participated in the renowned New Orleans Jazz Festival and performed in Congo Square, New Orleans, Louisiana, alongside the legendary Preservation Hall Jazz Band (Pres Hall).

PRESERVATION HALL JAZZ BAND



At a moment when musical streams are crossing with unprecedented frequency, it's crucial to remember that throughout its history, New Orleans has been the point at which sounds and cultures from around the world converge, mingle, and resurface, transformed by the Crescent City's inimitable spirit and joie de vivre. Nowhere is that idea more vividly embodied than in the Preservation Hall Jazz Band, which has held the torch of New Orleans music aloft for more than 50 years, all the while carrying it enthusiastically forward as a reminder that the history they were founded to preserve is a vibrantly living history.

PHJB marches that tradition forward once again on So It Is, the septet's second release featuring all-new original music. The album redefines what New Orleans music means in 2017 by tapping into a sonic continuum that stretches back to the city's Afro-Cuban roots, through its common ancestry with the Afrobeat of Fela Kuti and the Fire Music of Pharoah Sanders and John Coltrane, and forward to cutting-edge artists with whom the PHJB have shared festival stages from Coachella to Newport, including legends like Stevie Wonder, Elvis Costello and the Grateful Dead and modern giants like My Morning Jacket, Arcade Fire and the Black Keys.







TRIBUTE Emerante de pradines



For this first edition of GEDE FEST, we wish to pay a special tribute to the late Émerante de Pradines Morse, an essential monument of Haitian traditions

Émerante de Pradines, born in Port-au-Prince in 1918, was the daughter of the legendary Haitian singer-songwriter Auguste de Pradines, better known as Ti-Candio or Kandjo, who sang for the first time the national anthem La Dessalinienne.

Émerante grew up in an artistic atmosphere and made her debut in poetry, before turning to singing, then theater and dance.

"Emmy" attended the schools of the best choreographers of her day, Catherine Dunham and Martha Graham. During a brief five-year career in the United States, she was employed by Catherine Dunham to teach others songs of Haitian folklore.

In the late 40s, she returned to Haiti, later becoming an integral part of Société Nationale d'Art Dramatique, Haiti's dramatic arts association, as an active member and actress. She was later named director of the Troupe Folklorique Nationale (National Folklore Troupe) and was one the primary forces in the movement to foster Haitian culture in the country's theaters. She performed in a regular concert series at the Rex Theater in Port-au-Prince. She often sang renditions of traditional Vodou songs, "then a novelty in Haitian social life".

She married Professor Robert Mc Gee Morse, an American she met while studying anthropology at Columbia University. Later had 3 kids, amongst them their son Richard resumed the de Pradines Cultural legacy, fronting the band RAM with wife Lunise.

Singer, dancer, folklorist, choreographer, stage actress and anthropologist, Émerante de Pradines Morse passed away on Thursday, January 4th, 2018 at Saint-Esprit Hospital, rue Capois at the age of 99. On February 3, 2018, a memorial service was held in her honor at Haiti's Holy Trinity Cathedral Ste Tirnité). At the mass, Émerante Morse's daughter in law Lunise Morse sang the traditional song "Carolina Caro", a favorite of the deceased.

Emerante De Pradines Morse was also remembered and celebrated for numerous philanthropic activities, including education of young people, founding the school La Ruche in Pelerin (Pétion-Ville), and supporting other institutions such as Ste Trinité, Octane Deslouches Martissant and other schools and cultural centers outside the capital.

Today, de Pradines is known as a national treasure, having internationally released three albums Voodoo, Original Meringues (Remington) and Creole Folk songs of Haïti (Folkways Records), including by Smithsonian Folkways in the United States, which propagated the significance of Haiti's rich culture all over the world.

In memory of Madame Émerante De Pradines Morse some of GEDE FEST proceeds will go to the Holy Trinity Music school of Port-au-Prince.

Who are we?

Organizing Committee of Gede Fest

- Richard A. Morse "Captain of the ship" / Producer
- Gaëlle Delaquis Project manager
- Allenby Augustin Director of Communication
- Obed Lamy- Communication
- Xavier Delatour Graphic Designer
- Josué Azor Graphic Designer
- Pierre "Bobby" Chauvet Logistics Director
- Isabelle Morse Artistic Director
- Lunise Morse Hotel Coordinator Oloffson
- Gaïa Stecher Director of Gastronomic Operations
- Chef Stephan Berrouet Chef and Food Coordinator
- Chef Giuseppe Chef and Gastronomic Advisor Hotel Oloffson
- Vladimir Laborde Advisor
- William Morse Advisor

In support

- Embassy of the United States in Haiti
- Agence Citadelle and Tourism expert
- FondasyonKonesans akLibète (FOKAL)
- Haitianola Educational component and social media contributors
- Mayor of Port-au-Prince
- Members of the American Chamber of Commerce in Haiti (AMCHAM)
- Fondation Haïti Jazz
- Jean Apollon Artistic Advisor



For more information:

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#GedeFest #HaitiNewOrleans #HaitiNola #TwinSistersReunited

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