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Volume 27 • Number 31

HARDY COUNTY WEEKENDER

Circulars Inside

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Not all areas covered by circulars

Denzel Becomes The 'Sequelizer.' Is His New Film to Die For?

MOVIE REVIEW

By Teddy Durgin

Special to the Examiner

What a difference a week makes! Seven days ago I was plotting out my movie schedule for the days ahead. There were two sequels on my horizon. The first was the "The Equalizer 2," which

I was looking forward to big time because I love Denzel Washington and the first "Equalizer" was a pretty cool action thriller. The second was "Mamma Mia! Here We Go Again," a follow-up to a 10-year-old movie I truly despised.

So, I previewed "Here We Go Again," and I was ... totally

charmed! So much fun, so much better than the first one, so surprised. And "The Equalizer 2?" Oooof! What a missed opportunity.

The first "Equalizer" came out

in September 2014, almost a month to the day before the first "John Wick" flick came out. And they were really two sides of the same coin. Both were former trained killers, adept at using their hands

and whatever those hands could get a hold of to use as a weapon. Both were just looking to leave their old life behind. Both were called upon again due to a code of honor to slaughter large numbers

of bad dudes. They were kind of the Ebony and Ivory of blood-lusting ex-assassins.

Whereas the "John Wick" sequel ratcheted up the violence,

Continued on page 4

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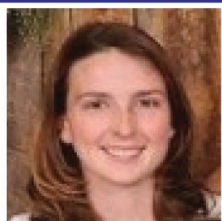
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Savory Summer Entertaining

Island infusion for warm-weather festivities

FAMILY FEATURES

Flavorful foods and cold drinks are the focal points of just about any summer gathering. Create a party atmosphere that can stand out by adding a bit of island infusion to both bites and beverages so your warm-weather soiree can soar to new heights.

To help add that island spark, an ingredient like bitters provides a potent flavor made from botanicals like aromatic herbs, bark, roots and fruit. While known for their ability to balance countless cocktails, it may come as a surprise that bitters are regarded by some chefs as a pantry staple, adding real depth of flavor to a variety of dishes. Bitters can be added to classic and contemporary cocktails and a range of cuisines to create taste-tempting creations.

Much like vanilla extract, when cooked, the alcohol in bitters evaporates, so bitters-infused recipes can be enjoyed by the whole family at your next backyard barbecue or patio party.

Center your spread around a summer favorite like Pulled-Pork Sliders with Bitters, a tangy Caribbean twist on a classic dish featuring a spicy chili rub. Coupled with a vinegar-based sauce dashed with Angostura aromatic bitters, an unmistakable culinary and cocktail essential made with the same secret recipe since 1824, the flavorful sliders make for a crowd-pleasing main course.



Add to the island vibe with a unique take on a tried-and-true sweet treat like cake. Orange Butter Sponge Cake enhances every party's dessert course with the sweet and tangy combination of citrus and bitters.

These tasty foods paired with hot temperatures call for cooling off with inventive bitters-forward drink recipes like the Queen's Park Swizzle, Angostura's signature Trinidadian cocktail, and a summertime go-to, the Traditional Mojito. These drinks balance the art of the swizzle with the tastes of tiki to provide guests with refreshing beverage options.

Whether you're an aspiring home chef, an amateur bartender or anything in between, you can elevate summer entertaining with bitters to complement an array of ingredients for exceptional entertaining all summer long.

Find more summertime food and drink recipes to savor at AngosturaBitters.com.



Traditional Mojito

Makes: 1 cocktail

- 1 cube brown sugar
- 1/2 ounce simple syrup
- 12-15 mint leaves
- 3/4 ounce fresh lime juice
- 2 ounces white rum
- 2 dashes Angostura aromatic bitters
- crushed ice
- 1 bottle club soda
- 1 mint sprig, for garnish

In Collins glass, muddle brown sugar cube and simple syrup, then add mint and lightly press to extract flavor. Add lime juice, rum and aromatic bitters. Fill glass with crushed ice and swizzle. Repack with crushed ice and top with club soda. Garnish with mint sprig.



Queen's Park Swizzle

Makes: 1 cocktail

- 12-14 mint leaves
- 1 ounce fresh lime juice
- 1 ounce Demerara simple syrup
- crushed ice
- 2 ounces Caribbean rum
- 6-8 dashes Angostura aromatic bitters
- 1 mint sprig, for garnish

In highball glass, muddle mint leaves in lime juice and simple syrup, then fill glass with dry, crushed ice. Pour rum over crushed ice and swizzle well until glass is ice cold and frosted. Pack glass with more crushed ice and top with aromatic bitters. Garnish with mint sprig.

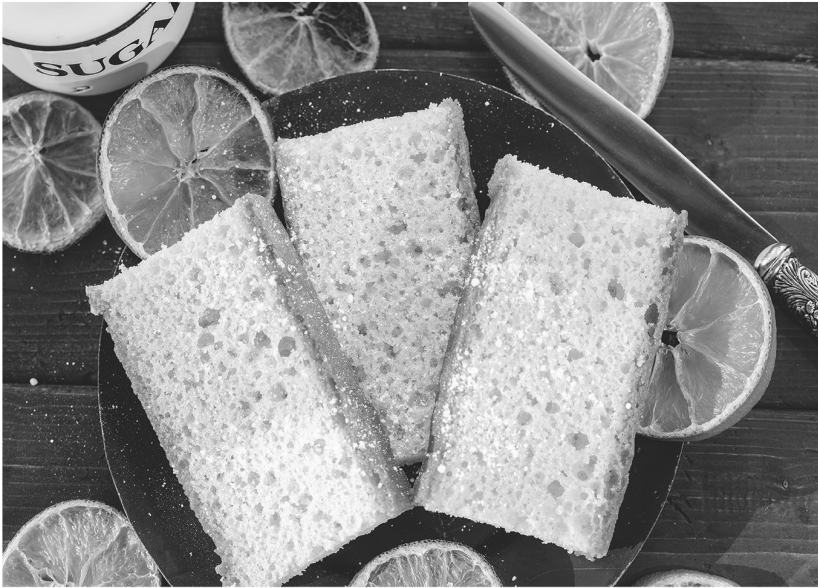


Photo courtesy of Getty Images

Orange Butter Sponge Cake

- 8 ounces butter, plus additional for buttering pan
- 2 cups cake flour, plus additional for flouring pan
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla
- 1 tablespoon Angostura orange bitters
- 1 cup freshly squeezed orange juice
- powdered or extra-fine sugar, for dusting

Heat oven to 350 F.

Butter and flour two 9-inch cake pans. Sift flour three times and add baking powder and salt. Set aside.

With electric mixer, cream butter and sugar until light and creamy, about 10 minutes. Add eggs one at a time, beating well between additions. Add vanilla and orange bitters.

Divide flour mixture into four portions. Set electric mixer on medium low and add flour alternately with orange juice, starting and ending with flour. Mix just until incorporated after each addition.

Divide batter evenly between cake pans and bake 35-40 minutes, or until cake pulls away from sides of pans. Remove from oven and cool 5 minutes in cake pans before turning out.

Pulled-Pork Sliders with Bitters

Servings: approximately 14 small sandwiches

Chili Rub:

- 2 tablespoons Angostura aromatic bitters
- 2 tablespoons chili powder
- 1 teaspoon salt

- 3-3 1/2 pounds boneless pork shoulder roast
- 1 tablespoon cooking oil

Bitters Sauce:

- 1 can (15 ounces) unseasoned tomato sauce
- 1/2 cup packed dark brown sugar
- 2 tablespoons Nature's Intent apple cider vinegar
- 1 tablespoon Angostura aromatic bitters
- 1 tablespoon chili powder
- 3 large cloves garlic, chopped
- 1-2 tablespoons cornstarch (optional)

- 14 small slider buns

To make Chili Rub: Stir together aromatic bitters, chili powder and salt; let stand 10 minutes.

Cut pork shoulder across grain into 1 1/2-2-inch thick slices; trim excess fat. If needed, cut into chunks to remove some fat.

Rub meat with chili mixture. In 8-quart pot or 9-10-inch wide, high-sided saute pan with lid, heat oil. Add meat and brown on both sides, about 15 minutes total. Remove meat and place on plate; keep warm.

To make Bitters Sauce: Combine tomato sauce, brown sugar, apple cider vinegar, aromatic bitters, chili powder and garlic cloves; stir well. Pour into hot, empty pan. Simmer 5 minutes, stirring and scraping bottom of pan.

Return meat to pan; spoon sauce over meat. Cover and cook 1 hour and 15 minutes on low, rearranging meat halfway through cooking. Transfer meat to plate; cover with foil to keep warm.

To thicken sauce, if desired: Let sauce cool in pan 5 minutes then whisk in cornstarch. Bring to boil; continue to cook and whisk until slightly thickened.

To serve: Pull meat apart with two forks or fingers. Serve warm on buns, drizzled with sauce.

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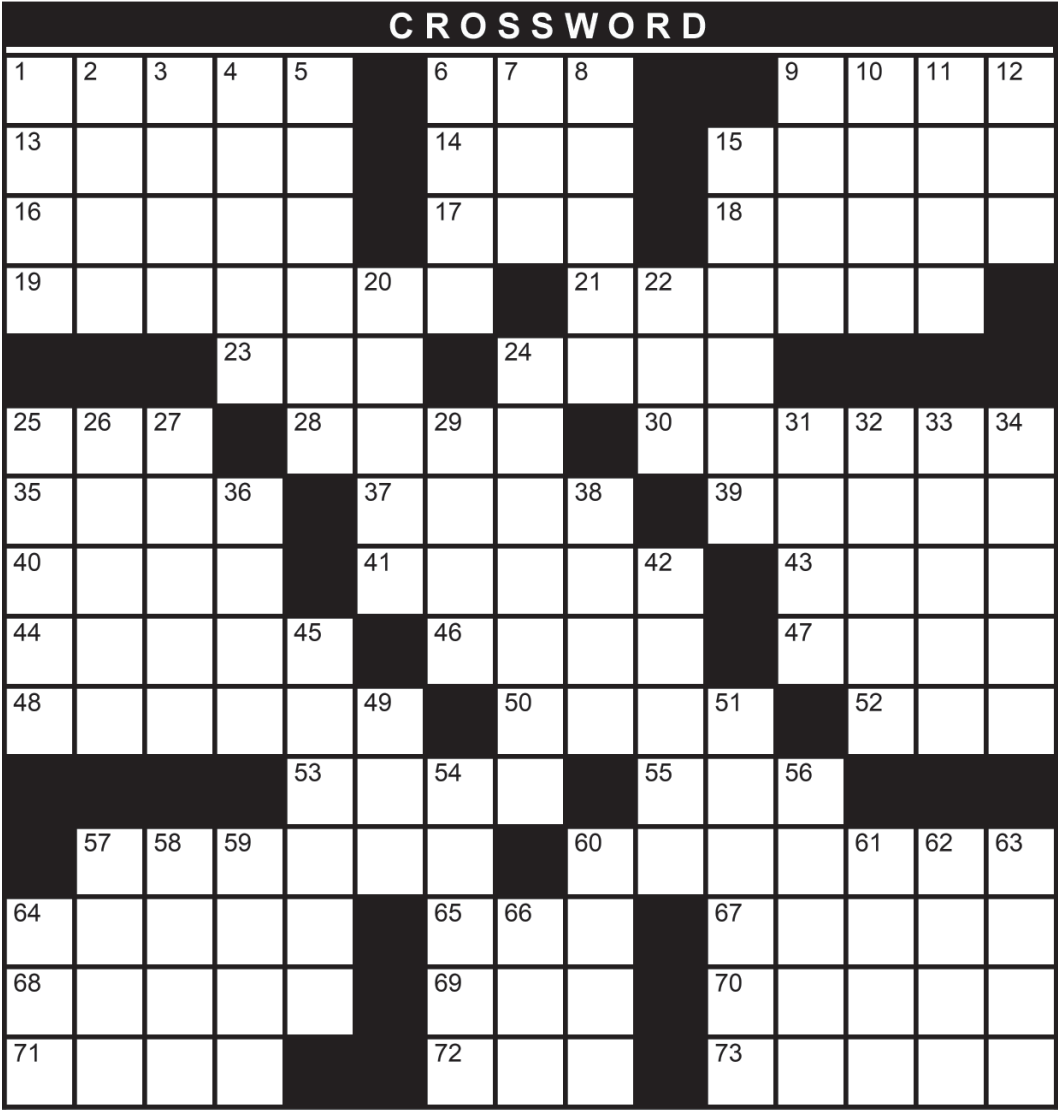
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 - Fly hangout?
 - Toothy tool
 - Lickety-split
 - Lennon’s wife
 - Jolly one
 - Climber’s spike
 - FEMA provisions, e.g.
 - Early anesthetic
 - *Laser or LED at the super-market register
 - *Advantageous grocery display
 - Male or female
 - Show off
 - Blue
 - *Type of a grocerant
 - Same as torsi
 - Kind of sandwich
 - Transversus abdominis location
 - “The Voice” concern
 - Sunrise in Spain
 - Civil wrongs
 - ____ d’Ivoire
 - Tarzan’s swing
 - Fork prong
 - Shaped like Humpty Dumpty
 - Brain teaser
 - Viper’s tooth
 - Santa’s helper
 - Miniature whirlpool
 - Miner’s bounty
 - *Salad bar ____ guard
 - *Perimeter aisle at the market
 - Make dim
 - Make a pigeon sound
 - Corruptible

- Rotary files
 - *Supermarket circulars
 - Same as #45 Down
 - Ke\$ha’s 2012 hit
 - Thus far
 - #28 Across purchase
- DOWN**
- Depletes
 - Colossal
 - “Pro” follower
 - Desktop pictures
 - Tiny fox with large ears
 - Wild swine
 - American cuckoo
 - Barrel racing meet
 - Campus military org.
 - Turkish honorific
 - What hoarders do
 - Make a mistake
 - Cow’s favorite grass?
 - Dead-on
 - Peanut isn’t this
 - Scare stiff
 - *Weights and Measures inspector’s concern
- Make or break bet
 - Persian Gulf port
 - *Sales per square ____
 - Puerto ____
 - Range in the kitchen
 - Based on number 8
 - * ____ life
 - *”More ____ for your buck!”
 - Tallest volcano in Europe
 - Mister in Madrid
 - Arabian chieftains
 - Wood-shaping tool
 - Show submission
 - Tooth trouble
 - Organ swelling
 - Undesirable location
 - Infamous Roman
 - Garner wages
 - Well-mannered Emily
 - *U in SKU
 - *Grocery carrier
 - Additional
 - British public service broadcaster
 - Keats’ poem



The Equalizer 2

Continued from page 1

cool kills, and even cooler characters several notches almost to the point of high comedy, “The Equalizer 2” is an oddly paced, oddly plotted, rather glum and even preachy in spots would-be thriller. The sequel begins promising enough, with McCall on a train heading towards Istanbul on which he attempts to rescue a kidnapped little girl from her abusive, international criminal father. The sequence has all of the style and brutality of the first “Equalizer.” Then, McCall comes home to Boston, and we find him as a part-time Lyft driver being kind to an elderly Holocaust survivor, a local teen torn between gang life and art school, and other potentially lost souls. It takes a while before anything resembling a plot kicks in involving murder and espionage in Washington and in Europe. And when the

story does kick in, centering on a murdered colleague and a crooked former operative, it keeps getting interrupted by Robert’s efforts to play Good Samaritan back in Beantown. I think Denzel and his frequent collaborator, director Antoine Fuqua, took this all a bit too seriously this time. Their film that feels long and drawn-out. Either Fuqua and Co. should have kept their film focused on McCall cleaning up his neighborhood at home or on his globe-trotting intrigue and espionage abroad. The two just don’t quite mix here. That’s not to say there aren’t pleasures to be had. There’s a sequence where McCall has to defeat a backseat passenger using only one hand, his gas pedal, and his brake that is perfectly shot and edited. There’s also a great bit where McCall breaks into a drug den full of street thugs, pulls out

his young friend who he has been mentoring, and when one of the crooks asks, “Who the BLEEP are you?!” McCall calmly replies, “I’m your father. Your mamma didn’t tell you.” And the Holocaust survivor storyline also comes together beautifully in the end in an emotionally affecting final scene. I guess, in retrospect, what I am realizing writing this out is that all of the Boston stuff worked. It was grounded in the sort of gritty realism Fuqua and Washington were going for here. All of the stuff with the international intrigue feels like low-rent “Jason Bourne” junk. And, yet, I still like McCall enough to hope for a third film. Hey, if “Mamma Mia!” can be made great with a sequel... “The Equalizer 2” is rated R for bloody violence, language, and some sexual references.



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