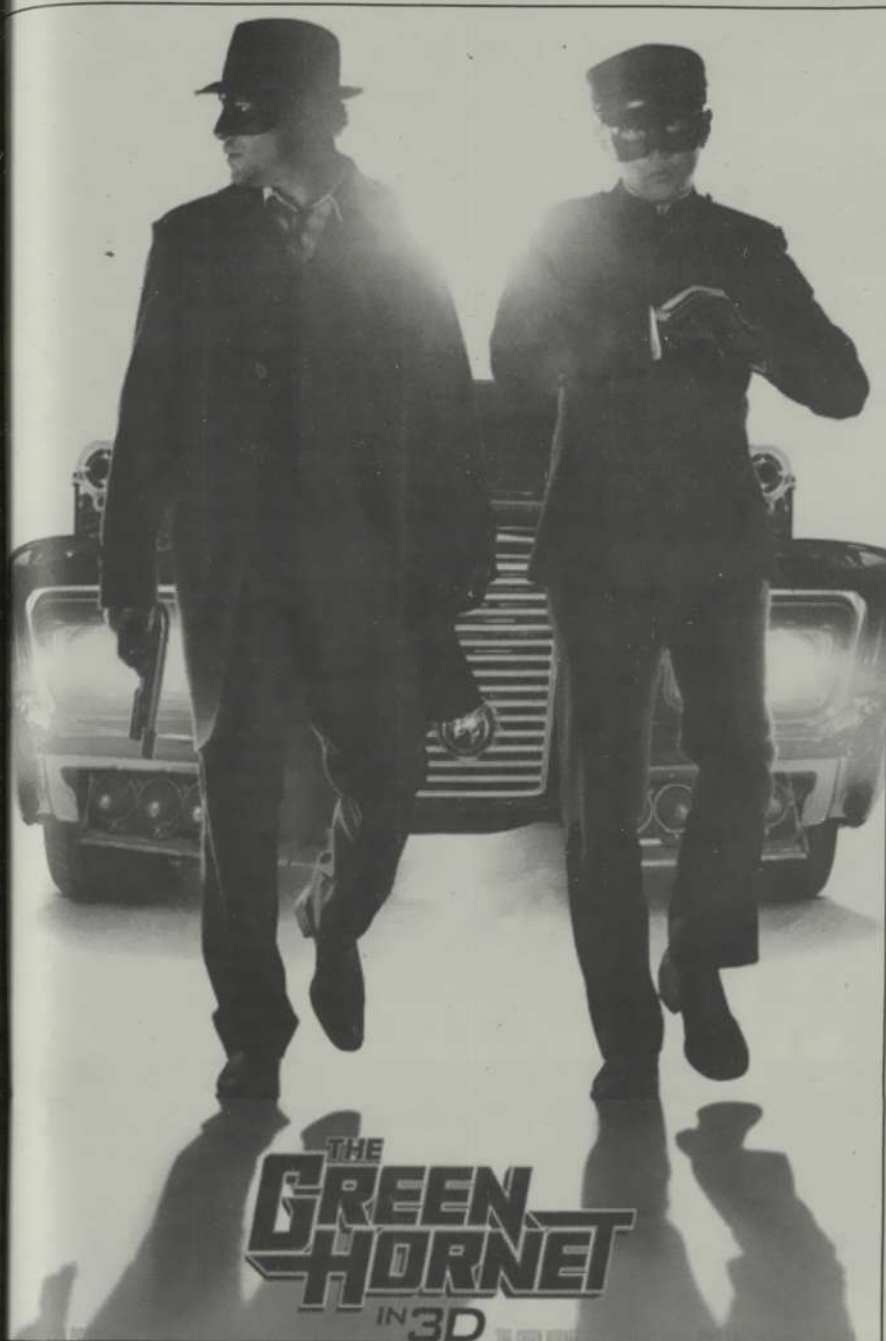


Feel 'Hornet's' sting



Sony Pictures

New "Green Hornet" remake turns out suprisingly well, starring Seth Rogan and Jay Chou as two costumed crime fighters.

By Joshua Baird
Arts & Culture Editor

...a multi-millionaire and his son decides to become a superhero. Hasn't the outline been done to already by the seven movies, dozens of TV series and even a appearance on "Scooby-Where Are You"?

...currently Hollywood diswith that opinion, and because of "The Green Hornet" they were right, it is a miracle in and of

...the "Green Hornet" written by and starring Seth Rogan, despite being a remake of a 1970s TV series was actually done very well. The action sequences are artistically done in a new rendition of freeze frame technique from "The Green Hornet" movies, using modern technology.

...the multi-millionaire newspaper owner in Los Angeles. As the movie begins with a similar relationship between father and son that anyone can easily recall from their youth: Reid thinks his father is a "dick." After the death of his

father, the spoiled, womanizing, party-boy Reid befriends Kato (Jay Chou), who felt the same about Reid's father, and exposes Reid to a world of fun gadgets and awesome cars. This, in turn, leads to Reid's decision to become a superhero posing as a super villain to get back at his daddy for being so mean to him.

This brings the attention of local crime boss Chudnofsky, or Bloodnofsky as he later becomes known, played by Christoph Waltz. Bloodnofsky is the typical big bad wolf type, with a twist in a similar fashion to our heroes; he wants to be scary but just comes off campy, which was more than likely the point.

Kato's relationship with Reid comes off as a bit codependent, and Reid the party boy sees himself as being the hero, instead of the sidekick that he actually is, due to his narcissistic nature.

The only real downside to the film was the writer's reliance on gay jokes, so much in fact that it makes it seem as though Reid's character may in fact have some bisexual tendencies. I did say he was a womanizer, but who knows? That could just be a cover for his true feelings for his best friend and partner ... in crime-fighting.

The movie is rated PG-13 and it is deserving of that for all of the violence and one particularly gruesome murder scene.

Watching Chou in action fighting bad guys and constantly keeping Rogan's butt out of the fire was hilarious and at times heartwarming. The movie was well worth checking out in theaters and the 3D imaging was fantastic.

The Green Hornet (PG-13)

Opening: Jan. 14, 2011 | 119 minutes

Genre: Action

Cast: Seth Rogan, Jay Chou, Christoph Waltz, Cameron Diaz

Summary: A multi-millionaire becomes superhero in the wake of his father's death. Soon after, a daring new villain surfaces.

Rating: ★★★★★

21+: Make martinis right or not at all



By Joshua Baird
Arts & Culture Editor

A martini. Shaken, not stirred." - James Bond

"What is the perfect martini?" This is the true question for the ages, not, "What is the meaning of life?" or "How many licks does it take to get to the center of a Tootsie Pop?"

Martini drinkers come from many schools of thought, gin vs. vodka, dry vs. extra dry, etc. So the best way to really tackle the subject is to try them all out yourself. However, some key points about martinis you may want to take into account are the basics.

Many people claim responsibility for the creation of the first martini, but any proof of that first martini is long gone. Though what is certain is that the first martini was made with gin and not vodka. Gin provides an excellent floral bouquet that can be best enjoyed when served extra dry, which means very little dry vermouth.

This was changed after white whiskey, or vodka as it is called now, was introduced to Americans. Though James Bond would be the most recognizable fictional figure to enjoy a vodka martini, most would say that what you are drinking is not a true martini. The name for a vodka martini is actually a kangaroo, not a martini.

Now on to dry martinis. A dry martini only has a small amount of vermouth in the glass, usually only a few drops, and the drier the martini becomes the less vermouth it has. Many purists will argue that less vermouth makes a better martini. Those people prefer what is called

the in-and-out method. To prepare an in-and-out martini you splash a few drops of vermouth into your mixing tin, swirl it around and then pour the vermouth out. Afterwards you add your gin (or vodka if you're a heathen) to the glass and shake or stir your drink, then you pour it into a cocktail glass and garnish, which will be discussed later.

Shaken or stirred? Shaken has become very popular over the last few decades, though traditionally this is the wrong way to prepare the drink for two reasons. The first reason is no longer a valid argument: traditional vermouth had wormwood in the recipe, that's the stuff that was added to absinthe that supposedly made people see hallucinations. When wormwood is shaken vigorously it causes the drink to become cloudy and not crystal clear. This led to an ugly cocktail.

The second reason is still valid: when you shake a cocktail it causes the ice in the cocktail tin to chip and break apart which waters down the liquor, leading to a weaker drink and less of an aroma from the gin. Vodka has no real scent so it only makes your kangaroo more watered down.

Most people identify a martini by the olives that are used as garnish, and possibly a snack before dinner. There are other items you can add to your drink instead, though they change the name of the drink. Cocktail onions can be added in place of your olives to make a Gibson, or you can add a thin peel of citrus fruit to your glass to make a Vesper.

Keep in mind that instead of vermouth a number of sophisticates are drinking "dirty martinis." This means that the vermouth has been replaced by olive juice, which creates a salty flavored drink.

Everyone has a preference for how they like their drink — dry, extra dry, dirty, vodka (bleh) chocolate, apple or virgin (just water, thank you) martini — so go try one for yourself and make up your own mind on what makes the perfect martini.

Disclaimer: We at *The Clackamas Print* do not encourage drinking to excess or underage drinking of any kind. Remember to drink responsibly.



i wonder ...



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