

Parker

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her time. Four years for this project, four years for the last one. She's been in the driver's seat for so long, and been so passionate about it, and she's never taken no for an answer. And it shows in the work. Not only did she write the perfect script, but she was so intentional about her vision coming across, that it made it easy for me to do my job.

KW: But you bring a lot to the table, too. I've seen you do reliably great work in picture after picture.

NP: Thanks, Kam. You and I will probably be on the phone a lot in the coming years, and you'll always hear me say the same thing: I attribute everything that I've attained to my leadership. I am nothing without my director. I really believe that. I can prepare a charac-

ter, and put myself in a position to deliver truthful nuance and put on the skin, but it's the director's job to usher me into a place that achieves the vision in way that's understated and believable.

KW: What message do you think people will take away from the film?

NP: I think the first is that the language of love tran-

sends all obstacles. I think the second is that in order to love someone else you first have to know yourself, and be comfortable in your own skin.

KW: The Melissa Harris-Perry question: How did your first big heartbreak impact who you are as a person?

I try to live my life as an example for young black men navigating the life space

NP: Oh my goodness! That's a good question. My first great heartbreak was losing my father. I was 11, when I lost my dad. It changed me, because I had to be the father for my family. My outlook on life changed immediately, and it became all about service. And that's how I approach my craft, as if I'm a servant of the film. Losing my father was the biggest transition that affected so much of my life.

KW: The Viola Davis question: What's the biggest difference between who you are at home as opposed to the person we see on the red carpet?

NP: I do my very best to be the same person. I always say I'm an "actor-vist." All I do, I do for my people. I make no apologies

than police brutality. I believe there's an overall dehumanization and hypercriminalization of black youth that affects everyone. It wasn't a cop who killed Treyvon Martin. So, Ferguson was not an isolated incident, but emblematic of an epidemic that's been around for over 400 years. The injuries and conditioning caused by slavery continue to live within us today. We're constantly told that the value of a black life is less. There's a certain level of white supremacy and black inferiority that's entrenched in our society. Once you become desensitized to that truth, you fall right into the trap. And until we have an honest confrontation of those evils, we cannot heal as a country, and a Ferguson is going to continue to happen every other week. That's why it's so important that you, as a journalist, and that I, as an artist, pursue justice, and make it a strong thread of who we are as individuals.

Read the rest online at www.theskanner.com



Stuffed Mushrooms

Yield: About 50 mushrooms / Prep time: 45 minutes / Cook time: 20 minutes

2 pounds large mushrooms, stems removed and reserved
1 package pork sausage
1 clove garlic, minced
4 ounces cubed and softened cream cheese
3/4 cup dry Italian breadcrumbs, divided
1/2 cup (2 ounces) grated Parmesan cheese, divided
1/4 cup chopped fresh parsley
1 tablespoon olive oil



*Preheat oven to 350°F.
Finely chop enough mushroom stems to measure 1 cup; discard any remaining stems. Place mushroom caps, rounded-side down, in lightly greased shallow baking pans.
Cook sausage, chopped stems and garlic in large skillet over medium-high heat 8-10 minutes or until sausage is thoroughly cooked, stirring frequently. Drain and return to skillet.*

*Add cream cheese, 1/2 cup breadcrumbs, 1/4 cup Parmesan cheese and parsley; mix well. Spoon into mushroom caps.
Combine remaining breadcrumbs, remaining Parmesan cheese and oil; sprinkle over mushrooms.
Bake 20 minutes or until mushrooms are tender and stuffing is lightly browned.*

SOURCE: JIMMY DEAN



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