



#StarringJohnCho. This image released by Sony Pictures shows John Cho in Screen Gems' thriller *Searching*. Cho stars as a father trying to find his missing teenage daughter. The film has become a late summer must-see propelled by strong reviews from critics and a warm afterglow following the successful launch of *Crazy Rich Asians*. (Sebastian Baron/Sony Pictures via AP)

Computer-screen thriller *Searching* transcends its gimmick

By Lindsey Bahr
AP Film Writer

LOS ANGELES — If you think *Searching*, a mystery about a father looking for his missing teenage daughter told only with smartphone and computer screens, sounds like a gimmick, don't worry, you're in good company. Its star, John Cho, and director and co-writer, Aneesh Chaganty, thought so too initially. It wasn't even a new concept. The producer for *Searching* was also behind the "screen thriller" *Unfriended*, and wanted a follow-up that used the same technique.

But even with its inauspicious beginnings, the film has become a late summer must-see propelled by strong reviews from critics and a warm afterglow following the successful launch of *Crazy Rich Asians*, which has only bolstered enthusiasm around *Searching* and its Asian-American leads.

In its first weekend in limited release, actress Karen Gillan hosted a free screening of the film. *Crazy Rich Asians* director Jon M. Chu and star Henry Golding bought out a theater too. It made an impressive \$390,000 from nine theaters, according to distributor Screen Gems, and quickly expanded to 1,200 screens nationwide.

Chaganty laughs now about how he was more than willing to walk away from a chance to make his first feature just because he didn't buy into the ploy.

"I like good movies and I want to feel emotional and I don't want to give that up to do something just because there's an opportunity," Chaganty said. "It was a gimmick. I had seen the other films that took place on screens and I thought they were gimmicks."

But he and his co-writer and producing partner Sev Ohanian decided to think about it, and for two months raked their brains for a way in. Then one day, they hit gold. The film, they decided, would open with a montage showing a young family of three through the years told in digital photo albums, videos, and calendar dates. It is a slice of life tearjerker that has been compared to the opening of *Up*. And, perhaps most importantly, it makes you care about David Kim (Cho) and his daughter Margot (Michelle La).

It's what got Cho on board, too, who was put to the test in this role. For the most part, Cho had to act opposite only a blank computer screen and webcam.

"I don't know how I did it, I was bumbling my way through it really," Cho said. "It was weird, it was like acting in a black box ... Several times on set I was like, 'Aneesh can we please stop this webcam business and let's shoot the third act with a

bunch of cameras, real cameras and pop out of it? Can we please?'"

According to Cho, Chaganty's response to this was, "John, shut up and act."

While the concept may have been frustrating to execute, the final product and story is so seamless it almost makes you forget that you're watching a story unfold through screens.

"After I saw the movie for the first time, I (told Aneesh), 'You have expanded the vocabulary of cinema, and that is so freaking hard to do,'" Cho said.

Searching, Cho said, is a kind of bookend to *Crazy Rich Asians* and both are necessary for advancing representation in Hollywood movies.

"That's an Asian specific story and this one isn't," Cho said. "Those are two very important things to say. One is, 'We're going to tell our stories' and the other is, 'Don't limit what our stories are.'"

Chaganty simply wanted an Asian-American lead, and specifically Cho, because those are the families he grew up around in San Jose, California, where the film is set. Other than that, there is no story reason that necessitates that the lead be any ethnicity.

"I grew up watching movies that I loved that had nothing to do with race or culture or addressing skin color that just didn't have people like me in it. *Mission: Impossible*, the *Bourne* movies, the ones that don't have anything to do with that," Chaganty said. "We've become part of the conversation because we're the first ones to do it in a thriller. It's insane to me that this is even a conversation. I hope people look back on this and are like 'I don't get how this is racially progressive.'"

The film's opening and the enthusiasm around it has also made Cho start to reflect on progress. The 46-year-old Korean-American actor's name became its own social media movement in 2016 when a tech-savvy man, William Yu, started photoshoping Cho into movie posters for Hollywood blockbusters like *Spectre* along with the hashtag #StarringJohnCho.

"I've been asked so much about it and it's kind of awkward. The common question is, 'Did it work?' And I'm like, 'I don't know!' In a way, I was thinking it didn't work because they were like, 'Oh he's supposed to be Captain America' or something in these big tent-pole movies. And while I really appreciated that sentiment, I'm not in any of these franchises. I've got my own, but I'm not in any of those," Cho said.

And yet, he also sees a silver lining. The two movies he's starred in since #StarringJohnCho, *Columbus* and *Searching*, were directed by Asian Americans and found their own grassroots success.

"It's an incredible story about what the people can will to be," Cho said.

Cooking on deadline: Korean Fried Chicken Tenders

By Katie Workman
The Associated Press

In cities around the country with large Korean populations, you might find Korean fried chicken wings. With their shattery thin crust and lacquered coating, they aren't something you're likely to eat just once and then say, "Well, that was satisfying, I'll cross that off the old bucket list."

You'll probably dream about them until you eat them again.

But in these professional kitchens, making these amazing wings is a bit more arduous than we mere mortal home cooks are willing to take on. They are batter-dipped and then usually fried twice, which I can't rationalize in my home kitchen, even during my most decadent moments.

So, I set out to make the whole thing more home-kitchen friendly and slightly healthier, or at least justifiable for a week-night dinner. I used chicken tenders instead of wings, and traded in the batter for a dusting of seasoned flour. To get a lightly crispy crust, I blended some rice flour in with the all-purpose flour, but you can use 100 percent all-purpose if that's what you have on hand.

The floured strips are pan-fried in a moderate amount of oil and then, instead



CRISPY CHICKEN. Pictured is a serving of Korean Fried Chicken Tenders, a recipe by Katie Workman. (Photo/Lucy Beni via AP)

of being enveloped in a glaze, they are served with a flavorful sauce designed to be very lightly "drizzled" (it's a thick sauce, so sort of lightly dotted) over the tenders, or just used as a dip.

Proceed with restraint as you determine your threshold for heat. Gochujang is a Korean hot chili pepper paste found at some Asian markets. It's also available online. Or just grab the Sriracha or other hot sauce. You don't want to miss these.

Katie Workman has written two cookbooks focused on easy, family-friendly cooking, *Dinner Solved!* and *The Mom 100 Cookbook*.

Korean Fried Chicken Tenders

30 minutes start to finish

Serves 6

For the sauce:

- 5 gloves garlic
- 1 1/2-inch piece peeled ginger
- 1/3 cup less-sodium soy sauce
- 2 teaspoons sugar
- 1 tablespoon Gochujang paste or Sriracha sauce, or to taste
- 1 tablespoon rice vinegar
- 1 tablespoon toasted sesame oil
- 1 tablespoon lemon juice

For the chicken:

- 1/3 cup all-purpose flour
- 1/3 cup rice flour (or an additional 1/3 cup all-purpose flour)
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 3 to 4 tablespoons vegetable or canola oil, as needed
- 2 pounds chicken tenders

Hot cooked rice to serve

In a blender or a food processor, finely mince the garlic and ginger. Add the soy sauce, sugar, Gochujang or Sriracha, rice vinegar and sesame oil, and purée. Heat the sauce in a small pot over medium-high heat for about five minutes until slightly thickened. Stir in the lemon juice and set aside.

In a shallow bowl, mix together the all-purpose flour, rice flour, salt, and pepper. Line a plate with paper towels.

Heat two tablespoons of the oil in a large skillet over medium-high heat. Dredge the chicken tenders in the seasoned flour mixture in batches, and cook them for about three minutes on each side, until golden brown and cooked through. Be sure they have space between them in the pan so that they brown nicely. Transfer them to the paper towel-lined plate when they are cooked, and repeat until all of the chicken is cooked.

Transfer the chicken to a platter and use a spoon to sprinkle some or all of the thick sauce over it, or serve the sauce on the side for dipping.

Pass the rice and any remaining sauce.

Nutrition information per serving: 340 calories (118 calories from fat); 13 g fat (2 g saturated, 0 g trans fats); 110 mg cholesterol; 868 mg sodium; 16 g carbohydrate; 1 g fiber; 2 g sugar; 37 g protein.

Department of Consumer & Business Services



Workers' Compensation Board (WCB): What It Is and What It Does

A worker who disputes the outcome of his or her workers' compensation claim for a work-related injury or illness may request a hearing before the Hearings Division of the Workers' Compensation Board. WCB offers mediation to workers and employers/insurers as an alternative to hearings. If both parties agree to mediation, they may schedule by calling (503) 934-0104. Workers who don't speak English may use interpreter services provided by WCB, for hearings and mediations. These services can be arranged by calling (503) 378-3308.

For questions about the hearing process, or the Oregon's workers' compensation system, call the Ombudsman for Injured Workers at 1-800-927-1271.

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