

A Bright Light Dimmed

Like many people, I considered every movie featuring Philip Seymour Hoffman to be mandatory viewing. Even when the film itself wasn't the greatest (*Mission:*



ScreenTime

GREG W. LOCKE

Impossible III, Along Came Polly, etc.), PSH was always worth seeing. In most cases he either blew his co-stars off the screen or inspired them to be better than ever.

When I heard news of Hoffman's passing this past Super Bowl Sunday, I stopped what I was doing and sat quietly for a while, thinking, surprised at the news. Heroin? Who'd have thunk it. Not me. Sure, the guy often looked disheveled when he wasn't working, but the rate – not to mention the quality – of his production over the last decade would alone suggest a level of sobriety. Needless to say, I was a bit torn up over the news, as were, I'm sure, just about all the other cinephiles around the world. PSH was, almost undeniably, one of the top three or four screen actors of his time.

As something of a tribute, I figured I would take this week to talk about my five favorite Philip Seymour Hoffman performances. Looking over the very lengthy list of films I considered for my Top 5, I was shocked by how cool, how tasteful, how good Hoffman's filmography was. It was hard to pick just five, but here they are ...

5. *Happiness* (directed by Todd Solondz, 1998): Solondz's very eerie, unsettling family sex drama is the only movie to ever make me physically ill. It's one of the most uncomfortable, odd, divisive films I've seen, and much of that drama is driven by Hoffman's very powerful performance as the sexually frustrated Allen. Chances are good that, if you read this column regularly, you've seen this film and already have an opinion on it; if not, definitely rent or stream or steal it ASAP.

4. *The Savages* (directed by Tamara Jenkins, 2007): This familial drama saw Hoffman paired up with a very powerful Laura Linney as a very true-to-life brother and sister who, through tragedy, both become closer and help each other solve some personal issues. It's a very authentic feeling film for which Hoffman gave the year's second best performance (after Daniel Day-Lewis' Daniel Plain-

view).

3. *Capote* (dir. Bennett Miller, 2005): The movie for which Hoffman will likely be best remembered is also the film he won his Oscar for, playing the brilliant Truman Capote during the years when he was writing his masterpiece, *In Cold Blood*. Hoffman falls so deep into his character in *Capote* that he emerged almost unrecognizable, ultimately beating out Heath Ledger's *Brokeback Mountain* performance, considered by many to be one of the best of the decade.

2. *Synecdoche, New York* (directed by Charlie Kaufman, 2008): A movie seen by very few and understood by only its biggest fans, Charlie Kaufman's *Synecdoche, New York* is considered by several notable film critics to be the best film of the last decade. Leading that film is Hoffman in a decades-spanning performance that sees the actor holding together a very complicated script and production. It's a film and performance that I think will earn a legacy over time, maybe even someday standing as an all-time classic.

1. *The Master* (directed by Paul Thomas Anderson, 2012): Ahh yes, finally, Hoffman's masterwork. Everyone involved's masterwork. Alongside Joaquin Phoenix and Amy Adams, Hoffman leads the way in what is, for my money, one of the best-acted films ever made. It's a strange puzzle of an art house epic, and Hoffman's performance is one for the ages. A beautiful, complex, poetic and powerful performance from one of the hardest working and most soulful actors of all-time.

Also Great: *Jack Goes Boating, Doubt, Charlie Wilson's War, Love Liza, Owning Mahoney, Before the Devil Knows You're Dead, Cold Mountain, 25th Hour, Punch-Drunk Love, Almost Famous, State and Main, Magnolia, Flawless, The Big Lebowski, Boogie Nights, Scent of a Woman* and, a major personal favorite, *The Talented Mr. Ripley*.

Wow. What a career. If only it were longer. R.I.P. Scotty J.
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Foodies: Believe the Buzz

Review • Tucanos Brazilian Grill



Dining Out

AMBER RECKER

I have a general rule of thumb when it comes to new restaurants: wait a few months to give it a chance to work out all the new-restaurant kinks. That is what I intended with the new Brazilian restaurant at Jefferson Pointe – Tucanos, which opened late last year – but I couldn't ignore the hubbub. Friends and acquaintances were reporting back with rave reviews, and it piqued my interest. I mean, seriously, how could I not be intrigued by exclamations of "meat fiesta" and "meat extravaganza?"

Before venturing to Tucanos, my only encounter with Brazilian food was through my friend and fellow food blogger Cynthia Presser, a Brazilian native living in Fort Wayne who helps organize the annual Taste of Brazil event. She taught Jon and me about typical Brazilian seasonings and introduced us to its delicious national drink, Caipirinha, made with sugar cane hard liquor and lime. Beyond that, we didn't know what to expect.

We visited Tucanos one afternoon in early January, and the place was hopping. Tables were full of families while servers bustled around with skewers of meat and vegetables, creating a lively buzz throughout the brightly decorated former food court space. We chose to sit at the bar which gave us a great view of the dining room and the Salad Festival. Yes, you read that right: Salad Festival. The bartender greeted us, asked us if it was our first visit and explained how the Churrasco (aka meat fiesta) works, which was a bit intimidating only because it was new to us. Churrasco is a term for barbeque that uses a variety of meat cooked over a flame on a spit or skewer. A small tri-colored column at each table is used to let servers know you are ready for more meat. Green means go and red means stop. There is also a sampling of sauces at each seat used for dipping.

The menu is pretty basic. Guests can order the Churrasco (\$14.95 at lunchtime, \$21.95 during dinner) which includes the Salad Festival, or they may order from a small sampling of appetizers. There are also specialty skewers available that may be added to the Churrasco. Guests may also opt for just the Salad Festival (\$10.95 at lunchtime, \$14.95 during dinner). We chose the Churrasco in order to get the full experience. Tucanos also has a small selection of specialty cocktails and a full bar. We opted for Brazilian Lemonade with a few shots of tequila added to it, making it the best mixed drink price on the menu.

We began with the Salad Festival, a multi-sided salad bar loaded with fresh veggies and fruit, cured meats, cheeses, soups, breadsticks, deli salads and

even sushi, all prepared fresh daily. I wanted to try everything but was mindful of the amount of food ahead. If you aren't careful, it is easy to fill up quickly. I was thoroughly impressed with everything I sampled, with the exception of the sushi, which I found mediocre (I am pretty snobby when it comes to sushi). The cured meats were especially delicious, and I paired mine with fresh melon for a salty sweet treat. The most interesting item on the salad bar was hard-boiled quail eggs, which, aside from being smaller than chicken eggs, taste just like them, but made me feel adventurous nonetheless.

Once we finished our Salad Festival, we flipped our tri-colored column to green, and the Churrasco began. Waiters came by every few minutes with skewers of meat, grilled veggies and even grilled pineapple. They were knowledgeable about the food, answering our questions and explaining each item. First up was Picalho, garlic Parmesan beef, which was tender and delicious and cooked to a perfect medium rare. Peru, turkey wrapped in bacon, was next out of the kitchen and it too was tender and

flavorful. We also sampled Contra Coxa, a sweet and sour chicken wing; Corazon de Frango, smoky chicken hearts; Faldinha, beef tenderloin; Picanha, top sirloin; Assado, marinated beef brisket; Presunto, brown sugar glazed ham; and grilled veggies and grilled pineapple.

Absolutely everything wowed us. All of the meats were cooked to perfection and seasoned appropriately. We never even ventured into the dipping sauces in front of us because the meats, veggies and fruit were just right on their own. Once we had tried everything, the servers came around with the items we liked best: grilled pineapple and Garlic Parmesan Beef. We may have had three or four helpings of the pineapple, but who is counting? I thought we would need to be wheeled out of there because of the amount of food we ate! Sadly, we didn't leave room for dessert, but we were pleasantly surprised to learn that all desserts are made fresh daily.

Overall, we were extremely impressed with the experience and the food, and we will certainly visit again.

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Tucanos' Grilled Veggies and Salad Festival



Tucanos Brazilian Grill
4130 Jefferson Blvd., Fort Wayne
(260) 436-4433
Hours: 11 a.m.-10 p.m. Mon.-Thurs.
11 a.m.-11 p.m. Fri.-Sat.
Closed Sunday

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intentions by explaining, "He wants to show that people have the power to make changes and that the process is actually quite easy—just put positive energy out in the world."

Can You Spare Change? opens at Wunderkammer, 3402 Fairfield Avenue, on February 8 at 6 p.m. The show runs through February.

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