

# Activity Idea

## ASIAN PACIFIC AMERICAN HERITAGE MONTH VIRTUAL FILM FEST:

### **Boy (NR) Viewer's Guide**

**Not rated; parental guidance suggested. Recommended for ages 12 and up.**

*When his father returns from many years away, 11-year-old Boy must reconcile reality with the fantasy dad he created in his imagination.*

Stream the film here: <https://lacounty.kanopy.com/video/boy>

#### MOVIE RESOURCES:

- Video: Taika Waititi: Mastering Happy Sad Cinema <https://bit.ly/3g4Kter>
- New Zealand on Film: Taika Waititi Biography <https://bit.ly/2ZicZn0>
- CBC: Taika Waititi on Why 'Normal' Indigenous Representation in Film Matters <https://bit.ly/3cL0mEK>
- Silhouette Magazine: Taika Waititi's *Boy*: Exploring Masculinity from an Indigenous Perspective <https://bit.ly/3fVQaLT>
- New Zealand History: 'Poi E' by the Patea Maori Club <https://bit.ly/3dSSUri>

#### DISCUSSION QUESTIONS:

- “You could be happy here... we could grow up together.” Why do you think *Boy* begins with this quotation from *E.T.: The Extra-Terrestrial*? What connections can be made between this quotation and the story told in *Boy*?
- While *Boy* eagerly welcomes his father home, *Boy*'s little brother Rocky is more apprehensive. Why do you think this is so?
- Why does Rocky think he has magic powers? Why is this idea so important to him?



- What does Boy learn about the adult world when Alamein comes to stay?
- What conclusions can we make about the family's future at the end of the film? Do you think this was an apt way to end the film?

#### **OTHER TAIKA WAITITI FILMS:**

- *Hunt for the Wilderpeople* on Kanopy <https://bit.ly/2X7Laeu>
- *What We Do in the Shadows* on Kanopy <https://bit.ly/2Tib3Hv>

#### **SNACK RECOMMENDATION:**

##### ***Maori Fried Bread***

*Makes 8-10 Large Pieces*

##### **Ingredients:**

- ½ cup Water
- ½ cup Milk
- ½ Tbsp Dried Active Yeast
- ½ Tbsp Sugar
- ½ Tbsp Plain Flour
- 2 cups Plain Flour
- 1 Pinch Salt
- 2 Tbsp Canola Oil
- Extra Oil for frying
- Extra Flour for dusting

##### **Directions:**

1. Combine the water, milk, yeast, sugar and ½ Tbsp of plain flour in a bowl and set aside in a warm part of the kitchen for 10 minutes. The mixture will bubble and become sponge like. This is the yeast activating.
2. In a large bowl, combine the 2 cups of plain flour, salt and canola oil. Slowly add the yeast sponge to the dry mix. Fold together gently, being careful not to overmix. There will be lumps.
3. Cover the dough with plastic wrap and leave to proof in a warm part of the kitchen for approximately 30-40 minutes. It should double in size.



4. Remove dough from the bowl onto a lightly floured work surface. Roll to a  $\frac{3}{4}$  in thickness and cut into  $2\frac{1}{2}$  x  $2\frac{1}{2}$  in squares. Cover the dough with plastic wrap and leave to proof on your work surface for 15 minutes.
5. Heat a medium size pot of oil to 330° F.
6. Gently place dough in the hot oil and cook until golden brown.
7. Once cooked, remove from oil and drain on a paper towel. Allow to rest for 5 minutes before serving.
8. Serving Suggestion: Serve with jam and butter. Add a little honey and salt to your butter for something a bit different.