



LGBTQIA+ PRIDE MONTH VIRTUAL FILM FEST: Heart Beats Loud (PG-13) Viewer's Guide

Some drug references and brief language. Parental guidance suggested. Recommended for ages 14 and up.

In the hip Brooklyn neighborhood of Red Hook, single dad and record store owner Frank (Nick Offerman) is preparing to send his hard-working daughter Sam (Kiersey Clemons) off to college, while being forced to close his shop. Hoping to stay connected through their shared musical passions, Frank urges Sam to turn their weekly "jam sesh" into a father-daughter live act. After their first song becomes an Internet breakout, the two embark on a journey of love, growing up and musical discovery.

Stream the film here on Kanopy: <u>https://www.kanopy.com/en/product/13586494?vp=lacounty</u>

Listen to the soundtrack on Freegal here: <u>https://tinyurl.com/hblsoundtrack</u>

Listen to the soundtrack on Hoopla here: <u>https://www.hoopladigital.com/title/12140310</u>

MOVIE RESOURCES:

- Nick Offerman Boosts 'Hearts Beat Loud' on Rolling Stones: <u>https://tinyurl.com/y8lmdw3t</u>
- 'Hearts Beat Loud': Film Review-Sundance 2018: <u>https://tinyurl.com/yah62ffv</u>
- "The Story Behind 'Hearts Beat Loud' and the Sweetest Queer Romance of the Summer" https://tinyurl.com/hbletonline
- "Kiersey Clemons Represents a New Kind of Queer Actor Hollywood Needs Now": <u>https://tinyurl.com/y8eck8ao</u>
- 'Hearts Beat Loud' Doesn't Make Race Or Sexual Orientation A Plot Point And That's Everything: <u>https://tinyurl.com/ych79deo</u>

DISCUSSION QUESTIONS:



- Hearts Beat Loud is a multi-racial film where the queer lead character is not struggling with her sexuality, her love relationship, or acceptance from her father and friends. This is actually a pretty rare take in most Hollywood films. Should more movies celebrate this type beautiful ordinary-ness? How do you feel about the relationship between Sam Rose?
- The movie is ultimately about the relationship between a father and daughter. Sam is a self-proclaimed realist, while Frank is more idealistic. How does this dynamic shape their futures? Did you relate more to Frank or Sam?
- Another important relationship in the film is the one between Frank and his mother, Marianne. How does the relationship between Frank and Marianne parallel the one between Sam and Frank?
- Frank rejects Leslie's offer on Red Hook. Did he make the right decision? Why or why not?
- Music is a theme throughout the film. How does the music contribute to the mood the filmmakers are trying to establish?
- The film covers multiple kinds of love: self-love, romantic love and familial love. How does being LGBTQ enrich experiences in these categories of love?

SNACK RECOMMENDATION:

Strawberry Whoopie Pie

Yields: About 15 cookies

Ingredients

For the Cookies:

- 1 cup stemmed and halved strawberries
- 3 1/2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1 tsp baking soda
- 3/4 tsp salt
- 2 cups light brown sugar
- 2/3 cup canola oil
- 1/2 cup plain yogurt
- 2 large eggs

For the filling:

• 1 1/2 cups stemmed and halved strawberries



- 2 sticks unsalted butter at room temperature
- 2 tsp vanilla extract
- 5 cups powdered sugar

Directions

To Make the Cookies:

- 1. In a medium bowl, combine flour, baking powder, baking soda, and salt. Set aside.
- 2. Put strawberries in a food processor and pulse until chopped into little pieces (about 5 pulses). Set aside.
- 3. In large bowl mix together brown sugar and oil, until there are no longer any lumps of sugar.
- 4. Whisk in the strawberries until combined then whisk in the eggs, one at a time. Fold in the flour mixture and mix until just combined. Don't over mix.
- 5. Cover and refrigerate for 30 minutes.
- 6. Preheat oven to 350 degrees F.
- 7. Using a medium cookie scoop, drop a little more than 1 tablespoon of batter onto parchment paper lined baking sheet, about 2 inches apart.
- 8. Bake in preheated oven for 10-12 minutes, until a toothpick comes out of the middle clean. Cool completely.

To Make the Frosting:

- 1. Puree the strawberries in food processor until smooth. Set aside.
- 2. In large bowl, cream together the butter, powdered sugar, and vanilla. Add the pureed strawberries and beat until smooth.

To assemble the cookies, put frosting in pastry bag or large plastic baggie and snip the corner off. Pipe generous amount of frosting onto bottom of one cookie, then top with an unfrosted cookie to form the whoopie pies. Enjoy!