



# StageWrite

[www.latrobetheatrecompany.org.au](http://www.latrobetheatrecompany.org.au)

LATROBE THEATRE COMPANY INC.

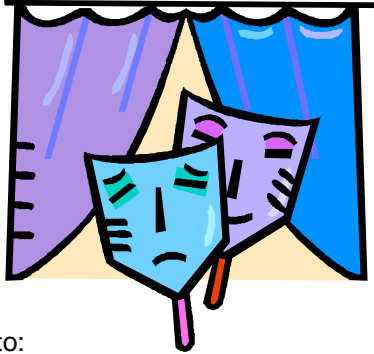
June 2006

## Ceiri's Capers

Hi everybody,  
Hope there are not too many colds and flu floating around. What **LTC** have to offer this year should cheer up the most miserable person or harshest critic.

We have two wonderful musicals to look forward to:

*Into the Woods* (July 20<sup>th</sup> – August 5<sup>th</sup>) and *Joseph And The Amazing Technicolor Dreamcoat* (November 8<sup>th</sup> - 25<sup>th</sup>). Both shows should cater for all tastes as they have very different storylines and musical arrangements, the first is a fairytale with a moral and small adult cast, the second is about Jacob and his twelve sons from the Old Testament with a large adult and child cast.



### **Into the Woods**

Rehearsals: Going well and all cast, orchestra and production team are looking forward to the weekend camp at Rawson on the 24<sup>th</sup>/25<sup>th</sup> June. This is where all the hard work is consolidated and the show becomes a reality. This is an empowering experience that highlights areas that need more work and those that have achieved excellence. It is both rejuvenating and motivating for all involved, as well as heaps of fun and lots of laughter.

Ticket Sales: Advanced ticket sales organised and selling well. Tickets now available at the Box Office so start organising friends, family etc. and book those seats. Remember that pre show meal deals are available this year at *Cafe Evviva's* or *PJ's, Traralgon*. Groups of ten or more are able to reserve tickets for a length of three weeks and then must finalise payments. Other bookings must be finalised within five days.

Publicity: Christine has sent off another editorial for the *Express* so keep your eyes peeled. Posters are a little behind time but should be out shortly. You should also have noticed the banner on the highway by this stage.

Program: Biog proformas sent to all cast, program cover design nearly completed. Cast photos will be taken by Dan Clancey who always does a great job and as everyone hopes a flattering one.

Sets/Costumes/Props: All these areas are coming along nicely. Waiting for the arrival of Rapunzel's wig from America, two unitards for the Wood Nymphs and corsets for the Ugly Sisters and the Stepmother. Most of the other costumes have been revamped from those in the Hut and boy are they gorgeous. Michelle and Lone have nearly completed costume plots and are working on theatre dressing room arrangements. Jan Smith has offered her services as Wardrobe Mistress. Set Construction going full speed ahead and painting well on its way. Cast will be rostered to assist during their rehearsal calls.



### **Joseph And The Amazing Technicolor Dreamcoat**

Rehearsals: Cast of 28 children and 36 adults met for their first rehearsal on Sunday 21<sup>st</sup> May. Directing Team, cast and parents enjoyed an aerobic warm-up, vocal gymnastics and social time afterwards. Cast list and other relevant information is available on the **LTC** website - [www.latrobetheatrecompany.org.au](http://www.latrobetheatrecompany.org.au)

## Social

The Trivia Night on the 2<sup>nd</sup> June was enjoyed by thirty-one people, and why wouldn't they with our own Mark Woods from *The Einstein Factor* as MC? Lots of laughter, groans and exclamations during question & answer sessions. A big thanks to Craigen for organising this and of course Mark for making it a memorable one. Money raised from the night will go towards a rug for our meeting room to make it more cosy.



Future social events for this year will be a Disco Tenpin Bowling Night and an **LTC** Marquee at the Traralgon Races. Flyers will be sent out in time to organise your life around applicable dates.

## The Wings

Sometime between the two shows we will look at organising a working bee at Ronald Reserve Hall to tidy up the place and make it more homey. Anyone who has any furniture they think we could use e.g. bookcases, coffee tables, display cabinets, lamps etc. please contact me or any of the committee members. Another alternative would be if you know someone who is a cabinet maker who would be happy to help out.

One of the main aims is to display our memorabilia whether it's in a display case or a picture/montage on the wall. Christine and Kate looking at designing and making an **LTC** Banner to display at *The Wings* and use for publicity purposes.



## Sponsorship

Here is an update on our Corporate Patron & Sponsors.

- Corporate Patron - Loy Yang Power
- Corporate Sponsors - Valley Motor Group, WHK Armitage Downie, Latrobe City, Latrobe Valley Express
- Major Sponsors - Albroy's, McMillan Partners, Bahcon Steel, Waco Kwikform

Contributions from the above are always greatly appreciated and enable us as a company to produce shows of high quality on an ongoing basis.



## Future Shows

The Show Launch for **LTC's** 2007 show will be held on Friday 22<sup>nd</sup> September at the Morwell Cub. So if you're waiting with baited breath and anticipation come along, have a great night and enjoy the food, wine and song. This event is also an excellent forum where we show our appreciation for all our sponsors. More information will be available closer to the event.

## GAT Awards

*Break a Leg Theatre Company* have offered to host the 2006 GAT Awards. This will be held on Saturday 9<sup>th</sup> December. Venue to be announced.

## Happy Birthday To:

- Elise Dwyer
- Rhys Gray
- Chris Irvine
- Ann Maloney
- Violette O'Donnell
- Christine Skicko
- Bernard Detering





- Croutons
- 1 loaf of Turkish bread
- 50g soft butter
- 100g blue cheese, at room temperature
- 2 cloves garlic, crushed
- 1/2 cup grated parmesan cheese or pecorino cheese

Heat oil in large, heavy based pan. Add onion, leek and celery, cook stirring for 5-10 minutes or until lightly browned. Stir in nutmeg, bay leaves and split peas. Add the pork hock or ham bones and pour over stock. Bring to the boil. Reduce heat and simmer over a low heat for about 2 hours until peas are mushy and ham is tender. Skim any froth that appears on the surface during cooking. Remove from heat. Carefully remove ham bones and chop up meat from bone then return to soup, gently reheat. Add ground pepper and salt to taste.

## Recipe

Definitely soup weather and this is an old favourite that will stick to your ribs.

### Pea & Ham Soup With Cheese & Garlic Croutons

Serves 6

- 2 tablespoons olive oil
- 1 onion, chopped
- 1 leek, chopped
- 1 stick celery, chopped
- Pinch nutmeg
- 2 bay leaves
- 500g green split peas, rinsed and drained
- 1 smoked pork hock or ham bone
- 2.5 litres (10 cups) water or stock



While soup simmering, cut Turkish bread in half through the centre. Combine butter, blue cheese and garlic in a bowl, beat till smooth. Spread bread with mixture, place on baking tray. Sprinkle bread with parmesan or pecorino. Bake in moderate oven for 20 - 25 minutes. Remove and cut into cubes. Scatter on baking tray and return to oven for further 10 minutes until golden & crisp. Serve soup topped with croutons. As a variation, add 1- 2 teaspoons of freshly grated ginger. Sauté with the onion & leek.

Catch you up at *Into the Woods* and *Joseph And The Amazing Technicolor Dreamcoat*.

**Thanks to our  
Corporate  
Patron**



StageWrite is published by Latrobe Theatre Company Inc.

Post Office Box 832, Traralgon 3844  
 President: Ceiri Byers, 51955402  
 Secretary: Kate Dougan, 51277036  
 Editor: Aron Toman, 51924386  
 E-mail: [stagewrite@latrobetheatrecompany.org.au](mailto:stagewrite@latrobetheatrecompany.org.au)

**DEADLINE FOR NEXT ISSUE OF STAGEWRITE IS  
JULY 20**

## Ceiri

