

CLARENCE BROWN TATTLE



The Department of Theatre Internal News
COLLEGE OF ARTS AND SCIENCES

Jill Baker - Curator | Issue 6, Volume 6 | December Edition

A CHRISTMAS CAROL

By **Charles Dickens**

Adapted by **Edward Morgan** and **Joseph H**

Directed by **Kathleen**



Alice Bramblett as Tiny Tim; photo by Elizabeth Aaron

	S	M	T	W	T	F
					1 7:30pm	2 7:30pm
TB 2:00pm	4	5	6 CBT Family Feast	7	8	9
Deaf 7:30pm			7:30pm	7:30pm	7:30pm	7:30pm
OC 2:00pm	11	12	13	14	15	16
	7:30pm				7:30pm	7:30pm
	18					
2:00pm						

- TB** Actor Talk Back after matinee
- OC** Open Captioned matinee
- Deaf** Deaf Night at the Theatre
- CBT Family Feast** CBT Family Feast at 6pm



The First Annual CBT Cook Off was a Success!

Thanks to everyone who participated in our first annual cook off.
We had a great turnout and a lot of fun.

Congratulations to our winners:

BILL BLACK took first place in the entrée division
for his Butternut Squash and Green Apple Soup.

DAVID ALLEY received first place for his side dish, Orzo Pasta Salad.

MELISSA CALDWELL-WEDDIG won for her delicious Cheesecake dessert.

A special thank you to the judges

Maranda DeBusk, Carol Mayo Jenkins, Brooks Clark, and Crystal-Marie

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We have managed to obtain the three winning recipes.
The recipes are listed below with notes from the chef. Please enjoy.

Bill Black's Butternut Squash and Apple Soup

Single batch:

- 16 oz. Butternut Squash, peeled, seeded and cut up
- 3 medium green apples, peeled, cored and chopped coarsely
- 2 (10 oz.) cans of vegetable broth - or you could use chicken broth - low sodium
- 1 medium onion, chopped
- 3 slices of white bread, torn in pieces
- Salt, pepper, rosemary, and marjoram - a generous pinch of each.
(You may choose to add more salt to taste when the soup is finished, but start small.)

Combine all ingredients in a large pot. Bring to a boil, then reduce heat and simmer uncovered about 45 minutes - until squash is very tender. Cool, then put in a blender and process until smooth *(I do this in small batches).*

When ready to serve, heat the soup again. Add a swirl of half and half after you transfer the soup to the serving bowl. Garnish with toasted salted pepitas (pumpkin seeds).

When using this as a Pot-luck dish, I transfer the whole batch to a crock pot. When I reheat the soup, I mix in about a ½ cup of half and half to lighten the cold mixture. Even after doing this, I still serve with a swirl of half and half in each bowl.

David Alley's Orzo Salad

Dressing:

- ½ cup red wine vinegar *(I usually use a little MORE than this)*
- 2 tbsp fresh lemon juice *(not out of a bottle!)*
- 1 tsp honey
- ½ cup Olive Oil *(I usually use a little LESS than this)*

Whisk vinegar, lemon juice and honey in small bowl. Gradually whisk in oil. Season with salt and pepper, cover and chill. ***This can be made 1-2 days ahead—it only gets better!!*

To cook orzo:

- 6 cups chicken broth
- 1 lb orzo

Bring broth to boil in heavy large saucepan. Stir in orzo, reduce heat to medium and cover part

boil, stirring occasionally. Drain. Transfer to large bowl, tossing frequently until cool.

Add to cooked, cooled orzo:

- 2 cups red teardrop or grape tomatoes—halved
- 1 8oz package Feta Cheese—cut into cubes
- 1 cup chopped fresh Basil
- 1 cup chopped green onions (*scallions*)
- ½ cup pine nuts—toasted (*optional—I don't use them*)
- 2-3 cloves of garlic—pressed

Mix tomatoes, feta, basil, green onions, pressed garlic & pine nuts into orzo. Toss with dressing basil garnish on top just before serving. Serve at room temperature.

POLKA DOT CHEESECAKE (MAIDA HEATTER'S RECIPE) MAKES ONE 8" CAKE

Ingredients:

- 2 oz. unsweetened chocolate, chopped
- 2 lb. cream cheese
- 1 tsp. vanilla extract
- ¼ tsp. almond extract
- 1 ¼ cups sugar
- 4 large eggs

⅓ cup chocolate wafer crumbs

Instructions:

Adjust a rack to the lowest position in the oven and preheat oven to 350°. Butter an 8" x 3" one-piece cheesecake pan all the way up to the rim and including the inside of the rim itself. You will also need a larger pan (*for hot water*) to place the cake pan in while baking: The larger pan must not be deeper than the cheesecake pan. Set aside.

In the top of a small double boiler over hot water on low heat, melt the chocolate and set it aside.

In the large bowl of an electric mixer, beat the cheese until it is completely smooth. During the beating, frequently scrape the sides and bottom of the bowl with a rubber spatula. When the cheese is smooth, beat in the vanilla and almond extracts and the sugar. Beat well and then add the eggs one at a time. After adding the eggs, do not beat any more than necessary to mix.

Remove the bowl from the mixer. Place 1 ½ cups of the

Then, using the same procedure, squeeze out 6 smaller balls around the rim. In order to space the 6 balls evenly, place the first one at twelve o'clock (*straight up*), the next at six o'clock (*straight down*). Then, two on each side. Doing it this way, the chances are that the spacing will be quite even. The balls around the rim should be smaller than the one in center, and they should not touch each other or the center ball. If you have some chocolate mixture left over, add it to the center ball; if you still have some left over, add a bit to each of the other balls.

The top of the cake will not be smooth and level now, will level itself during baking. When baked, the polka dot the center will be about 2½" wide, the dots around the will be about 1½" wide.

Place the cake pan into the larger pan. Place it in the oven and pour hot water into the larger pan, about 1½" deep. Bake for 1½ hours. The top of the cake will become golden brown and it will feel dry to the touch. But the cake will be soft inside (*it will become firm when it has cooled a hour refrigerated*).

Remove the bowl from the mixer. Place 1/2 cups of the batter in the small bowl of the electric mixer. Add the melted chocolate and beat until smooth.

Spray the buttered cake pan with nonstick spray, then pour in the light-colored mixture.

Fit a large (about 16") pastry bag with a plain #6 (1/2") tube. Fold down a deep cuff on the outside of the bag and twist the tube end of the bag to prevent the mixture from running out.

Place the chocolate mixture in the bag.

Now, work at table height, not counter height (*you will have better control at table height*). Place the cake pan on the table. Unfold the cuff on the pastry bag. Untwist the tube end of the bag. Place the tip of the tube in the center of the top of the cake, inserting it 1/4" to 1/2" into the cake. Squeeze out enough of the chocolate mixture to form a perfectly round ball about 2" wide. There will now be a dark polka dot in the center of the cake.

Refrigerate.

Lift the cake pan out of the water and place it on a cooling rack. Cool the cake in the pan for 2 1/2 hours. (*Do not cool in the refrigerator or the butter will harden and the cake will stick to the pan.*)

Cover the pan with plastic wrap. Place a flat plate or serving board upside down over the pan and turn the pan and plate or board upside down. Carefully remove the pan.

Carefully and evenly sprinkle the chocolate cookie crumbs over the bottom of the cake. Gently place another flat or small board upside down over the cake and carefully invert again (*without squashing the cake*), leaving the right side up. Remove the plastic wrap.

Refrigerate for several hours or overnight.

To serve, dip a sharp knife in very hot water before each cut (*shake off the water but do not dry the blade*). Make the first cut through the middle of one of the smaller dots; the second cut (*the one that will release the first portion*) between two of the smaller dots.



DEAF NIGHT AT THE THEATRE

Sunday, December 4 at 7:30pm

Deaf Night at the Theatre seeks to make the theatre experience 100% accessible to our Deaf audience. We provide interpreters in the Box Office, at concessions, throughout the Lobby, and interpreting the show. As a community engagement effort, we also strive to educate our hearing patrons about the Deaf experience and market the show. We encourage our hearing patrons to express how much they have enjoyed watching the interpreters as a part of their experience.

T CENTER ON DEAFNESS

Paul Kampf On-Camera Acting Workshop

Paul Kampf, a Los Angeles based filmmaker and teacher, recently completed his third on-camera workshop with the M

is in the process of devising and writing a micro budget film for the MFA actors that he will shoot in Knoxville ne:



**CBT
FAMILY FEAST**

To promote the fading practice of family dinners and to celebrate our community through theater, the Clarence Brown Theatre invites you and yours to a pre-performance buffet-style dinner following the performance of *A Christmas Carol* in the Clarence Brown Theatre. The only stipulation is that you

performance of *A Christmas Carol* in the Clarence Brown Theatre. The only stipulation is that you attend as a family unit, however that may be defined. All for just \$10 per person!

WHEN:

December 6 at 6pm

Performance immediately follows dinner at 7:30pm in the Clarence Brown Theatre \$10 tickets*

WHERE:

Buffet: Art & Architecture Atrium (located at the University of Tennessee)

A Christmas Carol performance: Clarence Brown Theatre mainstage

**Must purchase at least 2 tickets, limited availability ** Exchanges / refunds for previously purchased tickets will not be*



12th Bill Black 19th Shelly Payne 28th Mike Ponder

A Department of Theatre and Department of Psychology Collaboration



As seen in the photographs above, Charlotte Munson, Jeff Dickamore and John Sipes are wearing reflecting markers used for motion capture tracking. Earlier this semester, while fitted with these markers, they moved about the Department of Kinesiology and Sports Studies 360-degree motion capture studio. Cameras sensitive to the light reflected from the markers reconstruct their movement in a computer model, conveying information about the dynamics of their limb speed, their center of mass, and estimates of their energy exerted. John Sipes performed several corporeal mime figures, including *Actions of Agriculture*, while MFA Acting students Charlotte Munson and Jeff Dickamore performed a mock audition and creative movement figures. This research was conducted in collaboration with Psychology Department PhD graduates Michael Finn and Connor Smith and their faculty advisor, Dr. Michael Nash, who are using this data to describe the dynamics of expressive human movement. John Sipes is a member of Michael Finn's dissertation committee, and part of a research team studying the phenomenology of the body and human movement.

The CNC Router

If you have visited the Scene Shop in the last month you more than likely heard the CNC router running. Below are some interesting facts about the CNC router that you may not know.



- The CNC normally runs at 120 inches per minute (IPM) and in some cases can run at 500+ IPM. Whereas a jig saw can cut around 40 – 50 IPM
- The CNC router bit spins at its fastest 24,000 revolutions per minute (RPM). It spins so fast that it can actually burn the wood. Normally, we run it at about 9000–10000 RPM.
- The CNC cuts to an accuracy of .001-.003 inches standard paper from your printer is about .0039 inches thick!
- Once the machine is programmed, it is capable of cutting the same part, exactly the same, over and over without wear.
- The Computer aided manufacturing (CAM) software used with the router is capable of placing multiple pieces on a sheet of plywood to best utilize the sheet, therefore saving materials and money.

Some facts related to this year's production of *A Christmas Carol*.

- The main header piece flying over top of the stage is 40' long. It took 11 sheets of plywood to make and each sheet took about 14 minutes to cut.
- The ground row upstage would have taken two weeks to layout and build without the CNC router. We built the ground row under a week using parts and pieces cut from the CNC.

If you have not had a chance to see the CNC Router in action, you should visit the scene shop or view the video below.





Green Tip for the Month

Facility Services has installed an easy fill station for water bottles in the Cla Theatre Lobby. It allows for easy fill access for water bottles, encouraging reusable containers opposed to disposable bottles of water.

Please feel free to visit the Lobby and refill your water bottles.
Stay tuned for other "green" updates in the near-future.



Congratulation to Marianne Custer and Misty Anderson on the Approval of the

Grant!

In February, the Clarence Brown Theatre will present an eighteenth century production of *The Busy Body*. We will be able to show 15 minutes of footage from the production along with interviews with the artistic team to record and publicize this important example of the scholarship of performance. Therefore, it was necessary for the costumes to express the splendor of the time. While most costumers must paint embroidery designs onto costumes, thanks to the SARIF grant, the fabrics for 7 will sport true embroidery. With the grant money, the department will be purchasing a semi-industrial embroidery machine like the one featured in this [video](#).

Important Dates in December:

December 1st – Class Ends

December 2nd – Second Study Day

December 4th – Deaf Night

December 6th – Family Feast

December 9th - Commencement

December 11th – CBT Society Backstage Tour

19th - A Christmas Carol Closing

December 26th - 30th – Administrative Closing



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