

New Kensington Civic Theatre November 2013 Callboard

Open the curtains and light the lights! Comedy and music on tap for the "Nuncrackers" opening night! I am certain we will be brought up-to-date about rehearsals, costumes, props and the progress of the show at the General Meeting on Friday, November 9th at the workshop on the corner of Carl and George. The meeting begins at 8PM. Stop by and find out what's happening with this fabulous show!

Notable News, Notes and Quotes

*I must bring attention to the new website that Denny Sulava created for NKCT. It is undeniably SUPERB! Check it out, folks (if you haven't already!) and you will be amazed. Definitely a show stopper! www.nkct.info



Wedding Bells are going to be ringing for Monica Filippone! As of this past weekend, Monica is officially engaged! Best Wishes, Monica!

Tom Lisiewski had a hip replacement earlier this month and is now recuperating at Belair Nursing Home in Lower Burrell. He will complete his recovery at a friend's home. Get well soon, Tom!



Dick Devlin reported that Shryl Sheppard was in the hospital after sustaining a fall prior to her annual migration south. She is now at her winter home in Florida.

There is a change in the cast for "*Nuncrackers."* Hannah Barch was previously cast as one of the children; unfortunately, she decided not to continue. Thankfully, the lovely and talented, Eva Smittle has taken over her role.

Inferring that I would be forced to start including recipes if no one responded to my begging for news for the callboard, John Delvecchio replied that it probably would be a good idea to do just that! I am not quite sure if he is truly on the level. In any event, I will share one healthy side dish per John's request!

HARVARD BEETS

- 1 16 ounce can sliced, whole or diced beets
- 1 tablespoon cornstarch
- 2 tablespoon sugar (or sugar substitute)
- ¼ cup vinegar
- 2 tablespoons Smart Balance stick margarine
- ¼ teaspoon salt (optional)

Drain liquid from beets, reserving 1/3 cup liquid. In saucepan, combine sugar, cornstarch and ¼ teaspoon salt. Stir in reserved liquid, vinegar and margarine. Cook and stir until mixture thickens and bubbles. Add beets; heat through. Serves 4-6.







Sue became interested in the theatre while in high school. She began by playing in pit orchestras for the musicals. Eventually, she was able to get out of the pit and onto the stage in 1972. Sue joined a local touring company's production of *Jesus Christ Superstar*. She portrayed a priest, an old lady by the well and sang in the chorus. Sue was hooked!

The first show she did for NKCT was in the orchestra for *Man of La Mancha* in 1973. Her favorite role was that of Eulalie Mackechnie Shinn in *The Music Man*. Sue stated that her portrayal of a fountain was something to be seen!

Sue loves gathering props for period pieces; whether comedy, drama or musicals. As far as performing, she prefers comedies and musicals. The most challenging aspect of being prop manager is staying within the budget. Sue swears that she becomes a "ninja" about the budget.

I was curious to know what plays Sue would like us to produce or re-visit. Several years ago NKCT present a play called *Foxfire*. Something about this play really impressed Sue and she would welcome the opportunity to see it again as well as work on it.

Sue has two roles that she would love to portray. The first is Mrs. Potts in *Beauty and the Beast*. Sue said it looks like a fun role and is ideally suited to those who are teapot shaped! Her second choice would be that of Mama Rose in *Gypsy*. To quote Sue, "If you ever had children that did theatre, you have either been or seen a psycho stage mom. A chance to draw from experiences."

Thank you, Sue, for taking the time to share your experiences with me!



I most certainly want to wish everyone a "Happy Thanksgiving."

If you choose to brave the Black Friday crowds, good luck and stay safe. I will be home nibbling on the delicious leftovers and working on the December callboard...

Hmmm...."let's have another cup of coffee, let's have another piece of pie!"

----Cindy Ansani