The Matter of Taste

Devised & Directed by Granada Artist-in-Residence Anna Fenemore
Co-Sponsored by UC Davis Arboretum

Wyatt Pavillion Theatre
May 19 - 23, 2010

This production runs 90 minutes without intermission. There is a one hour reception immediately following the performance on Wyatt Deck. Before the performance begins, please note the exit closest to your seat. Kindly silence your cell phone, pager, and other electronic devices. Video, photographic or audio recording of this production is strictly prohibited by law. Food and drink are not permitted in the theatre. Thank you for your cooperation.
The Matter of Taste: A Food and Performance Event

Director’s Notes

“One can say everything best over a meal.” George Eliot

Part autobiography and part cookery demonstration, The Matter of Taste is a show about the people in it. All of them strangers to me until we ate one evening together in the Wyatt Theatre at a long table. We ate Avila’s Favorite Heartbreak Sad Blue Soup, Huiboom’s Sushi, Juan’s Mother’s Ceviche, my Grandmother’s Bread and Butter Pudding, Will’s Mother’s German Chocolate Cake with Snail Topping, Stephanie’s Aunt’s Poppyseed Cake, Kevin’s Chocolate Pudding Cake, Michael’s Great Grandmother’s Cucumber and Tomato Salad …

My interest in food started with the first show that I made with Pigeon Theatre: The Housekeeper. This was a site-generic performance designed for domestic kitchen spaces and involved the performers cooking for the audience. This act of ‘doing something for’ and ‘giving something to’ the audience was initially merely a strategy for attempting a certain kind of intimacy between performer and spectator/stranger (for me, sharing food with another human being is an extraordinarily intimate act). But it quickly became clear to me that the food was doing far more than just connecting all the different people in that room at that time – it was also connecting all those people present with other, absent, people – mothers, grandmothers, fathers, daughters, lovers, friends. It also became clear that this act of eating was one that for all participants was charged at one time or another with obsession, seduction, shame, joy and perhaps most importantly of all, pleasure and memory. The act of feeding people began a (pleasurable) process of remembering for audiences. I have subsequently strived continually to make work that ‘moves’ audiences in this way. Taste and smell are significant in our construction of memories. When Proust wrote about madeleines in Remembrance of Things Past, it wasn’t the madeleine itself that was important, the madeleine merely served as a strategy to explore the shifting value of memory. This is reflected in The Matter of Taste where food (like Won’s Birthday Soup or Paige’s Grandmother’s Shrimp and Cabbage Salad, or Kevin’s Bag of Veggies) is important, but more so are the stories and memories and people and bonds attached to the food.

I’m interested in this particular collection of people asked to cook food that has memories and family stories attached. I’m asking them to present themselves, perhaps to tell us things they should only really tell their friends, to bring their cultural and social individualities together. I want to squeeze all this into a theatre, and see what happens when an audience with their food memories and experiences is also thrown into the mix.
Everyone has food to celebrate something – a birth, a death, a marriage. We have powerful memories of exquisite food, sacred food, hunger, the taste of something we didn’t want to eat, the smell of the kitchen we grew up in. The memories of meals cooked in love, cooked in anger, cooked in a hurry, cooked slowly, cooked as though our life depended on it, cooked haphazardly and joyfully, or tearfully and in pain. We all have to eat.

Eating at our table in the Wyatt every week I have been introduced to mothers and fathers and sisters and aunts and grandmothers and lovers who I will never meet, and I have heard stories of love, of heartbreak, of fighting, of growing up, of getting to know people, of hatred, of seduction, of loss, of death, of grieving, of celebration, of passion and of dispassion. And knowing all these people and all these stories has come from my eating with strangers.

The Kitchen Table

This is the place where you sat for long periods of time dreaming of another life or watching the world go by, or playing with the cat. This is the place where a celebration happened, for a birth, a death, a marriage. This is the place where you travelled a long way away without ever leaving the table. This is the place where you took a fresh sheet of paper and laid it out on the kitchen surface before you. You drew a map of all the places you had never been to and will never go to. You wrote a list of the food you would have in all these places that you would never go to. Of course what you were really doing was trying to fool yourself that you were going on some kind of journey away from the kitchen table. A journey into the unknown, and yet the whole time you were just standing in the kitchen. A story about food should start with a blueberry muffin, or poppyseed cake, or sushi, or dirty beans and rice, or miso soup. A story about food should be complicated. A story about food should end with a fight. A story about food should end with laughter. A story about food should end with a meal. A story about food should end with music.

--Anna Fenemore, UC Davis Granada Artist-in-Residence

About the Director

Anna is artistic director of Manchester based Pigeon Theatre, a solo performance artist and performs for other contemporary performance companies. Anna is also lecturer and Program Manager of BA Theatre and Performance at the School of Performance and Cultural Industries, University of Leeds, specializing in Practice-as-Research, physical performance, performer bodywork training, site-specific theatre and devised performance. Research interests are spectating embodiment, performer bodywork training, multi-sensory immersive performance, performance and phenomenology, theories of performance space/place and performance and death studies. Anna is also director of the Centre for Practice Led Research in the Arts (CePRA) at the University of Leeds.
UC Davis Department of Theatre & Dance

presents

The Matter of Taste

Cast

Kevin Adamski, Jennifer Adler, Sarah Birdsall, Huibeom Choe, Michael Davison, Juan Gallardo, Paige Greco, Daniel Jordan, Jason Masino, James Marchbanks, Stephanie Moore, Darryl Paltao, Avila Reese, Will Reid, Alejandro Torres, Won Joon Yoon

DIRECTED BY
Anna Fenemore

This performance lasts approximately 90 minutes followed by a one hour reception on Wyatt Deck.
Special Thanks

All of our mothers (and fathers, aunts, and grandparents) for teaching us the joys of cooking when we were young

Heston Blumenthal, Mrs. Beeton, Ferran Adria, Wylie Defresne, Julia Child, Marcel Proust, Jean-Anthelme Brillat-Savarin and Meryl Streep

Burger King for paper crowns

Campus Catering

Church of Jesus Christ of Latter Day Saints

Tom Munn and Roxanne Femling for the refrigerators

Elaine Fingerett, UC Davis Arboretum

Sam Matoba of UC Davis Department of Food Sciences for letting us use the kitchen at RMI Sensory

Tom Munn for string lights

Molly Lear of UC Davis Department of Food Sciences for showing us the kitchen in Cruess Hall

Calvin Pettigrew and Kyle Peiper of the Segundo Dining Commons for donations of supplies and ingredients, training accommodations, and overall support

Efrain Lara of the Segundo Dining Commons for Knife Skills Training

Denise Wietrick of Sodexo for Food Preparation Safety Training

Steve’s Pizza for food donations and deliveries

Darcia Tipton of Solano College Theatre for prop donations and support
PERFORMER BIOS

An Abridged Selection of Memories from Birth to Death

KEVIN ADAMSKI
1) GG’s house with the rocking chair 5) Discover Kindergarten is just jumping and galloping 6) Only honorable card-turner 15) Hell is riding a suicidal donkey 20) The earthquake 32) Leave EA to help start Trapdoor Games 37) Lead advertising campaign for ‘endoplasmic’ Trapdoor’s hit music/rhythm game 38) Test prototype holosphere 40) Matter printer malfunctions, burning house 41) Metacorp case settled 51) Trapdoor studios merges with InfinityWare 52) Move back to San Luis Obispo 56. Buy hovercar 58) Attend premier of the film adaptation of OATS 62) Hover cruise over Europe 63) Given three years to live 64) Die in hover car accident.

JENNIFER ADLER
Year 1 Jenny’s first teeth came down and went back up when her sister dropped her on her face. At 16 she played a woman whose dog ate her baby in her first high school show. At 17 Jenny wrote and directed a musical. At 26 she wrote her second musical about an oatmeal factory (OATS), winning her first Tony. At 29 she met her husband Paul, they later had triplets. At 51 she divorced and married Brian the sous chef. At 64 Jenny began designing rice crispy treat models of celebrities. At 78 Jenny started gardening. She died in her sleep at 88.

SARAH BIRDSALL
3) Experience jealousy for the first time. Wish that I had come up with that 10) The Butterfly Dress 12) Intro to Feminist Literature 14) First kiss as performance 21) I don’t want you to drown 24) Visit Barcelona and follow favorite literary references 31) Dog dies. After mourning and contemplating futility of life, adopt another from a shelter 38) Relationship fails, spend many sleepless nights redefining self 44) Buy a small house, get various pets to share it with 49) Have last major migraine, resume living normally 51) Have an existential crisis 54) Never alone 60) Explore afterlife?

HUIBEOM CHOE
When I was eight years old, I drank a cup of instant coffee for my first time, which was prepared for me by my father. When I was 22, I cooked a really good Korean miso soup by myself with all good ingredients, which I can only find in Korea and is often served by my mom. When I was 45, I portrayed Arkadina in Chekhov’s The Seagull. When I was 46, I held a dinner party to celebrate my 20th wedding anniversary. When I was 48, I composed and wrote a song by myself for my husband. When I was 49, I cooked a delicious sweet pumpkin soup for my mom with the same recipe she uses.

MICHAEL DA VISON

JUAN GALLARDO

PAIGE GRECO
1) I don’t really remember this, but I know there is a picture of me asleep in a high-chair, face smeared with tomato sauce, and a single noodle slithering down my forehead. I feel this says something about me as a person. 9) Singing in choir. Beginning to cook dinner. Meatloaf. 20) Going to class with muffin batter in my armpits and flour in my hair after working the morning shift at the bakery. 47) Opened a bar on the moon. 80) Wrote a new will stipulating that I be buried in a sarcophagus made of pulled sugar, toffee and almond paste. Children think I’ve gone round the twist.

DANIEL JORDAN
1) I was born 7) I dreamt a monster was going to eat my family, a pile of leaves saved me 10) I met my best friend. Alanis Morissette 14) Harry Potter, baseball, pre-cancer, pictures 20) Bought a car, wrote a play, bought a long board, and got my heart broken 22) Mark, dusty, Blue Jay’s Song and photography 25) Relationship, friends, work 26) Grad School 29) Big photography job, quit acting, just doing photography 30) Car breaks down, missed opportunity, becomes huge success 32) Another bad one, realizing I'm old 38) Life is Great, mid-life crisis 45) PhD 65) Retire.

JASON MASINO

JAMES MARCHBANKS
2) The woman with the changing faces 12) Slick Rick does a cool song called Lodi Dodi 17) My heart does things when I am around my girlfriend 46) The strike against budget cuts to Cast Oakland Youth 61) My book being written 76) I received double-decker peach cobbler with extra butter for my birthday 78) Died in sleep while eating donuts 79) My wife dies of a stroke 80) My kids sell the property 81) My grandson is admitted to Harvard 82) My granddaughter wants to be an actor 83) My other granddaughter brings her 1 year old child with her to Alameda College.

STEPHANIE MOORE
DARRYL PALTAO
6) The New Fledgling, Sister Joins the Fray 12) Turnabout Expulsion 15) First Love, Not Like the Movies 17) Under the Disney Fireworks, I’ll Love you till I die 21) Gambling with Mother Dearest 22) Drinking Like crazy, throwing up on a freeway, and attempting to parallel park 46) WHO’S SERENADING MY DAUGHTER???

AVILA REESE
6) Blackberries all over! 14) Granny Jean with the yellow-paper-tender-cold-cold hands 30) Dance in the dark (or – How a woman, with a glass of wine, Frank Sinatra, candlelight and just the right hint of happy-sad-lovely-bright, dances for hours alone) 61) No more air, my heart’s breathed out (or – The Year of Funeral Black) 71) Footprints in the sand – we place our two-sized-crooked moons in concentric-trembled circles of old-old embracing dance to be devoured by the blister-cold waves, sting of salt, and wind, always wind 72) Last summer together 81) Writing again.

WILL REID

32) Reid Golf Tournament – Link It Up! 34) 1st Day of Kindergarten 35) This is My Dream House 36) Twins 38) Am I a Good Father? 39) The End?

ALEJANDRO TORRES
At age 17, I dined with my mother on an island off the coast of Puerto Vallarta. At 27, I enjoyed brunches in rainy weather. At 28, I was in some romantic relationship with someone with an accent. At 39, I continued to age finely like wine and cheese, and enjoyed getting older. At 63, I was unmarried, but quite content!

WON JOON YOON
3) Spam is my favorite food 9) Snack time with grandma! Kimchi pizza and steam potato! 14) First time trying “THE TACO BELL” I am glad that I came to the States to study! 16) Yes give me the whole Costco pizza! I can finish the whole thing by myself! 19) The very first time I did not want to go back to Korea for the summer because I did not want to miss the strawberry pie season from the Heidi’s Pie 22) Enjoying Sapporo beer with sushi 35) I opened a restaurant so I wouldn’t have to pay to eat.

CONCEPT ARTIST BIOS

LYLE FARRELL (Food Science Specialist)

GLENN FOX (Scenic/Lighting Designer) When I was 15, my friends and I spotted a holiday cheese log in a mail order catalog. Intrigued, we jested, “Who would order a cheese log through the mail?” Curiosity got the better of us and the log was ordered. The six weeks gave us time to anticipate and get excited for our little friend. We decided that when it arrived we would have a
party to celebrate. Thus, Cheese Fest was born. Since then, the burden of Cheese Fest has fallen primarily on me, the Commissioner of Cheese. I couldn’t stop hosting this event if I wanted to (and I have a few times) because it is so beloved by many. My devotion to this dairy product is part of my identity. I love cheese. “Every boy needs his cheese, just like every janitor’s got a lot of keys, just like every pirate sails the deep blue seas. Every boy needs his cheese (sung to the tune of Every Rose…”

TODD HARPER (Stage Manager)


DAVID LUTHERAN (Properties Designer)

**Avila’s Favorite Heartbreak Sad Blue Soup**

1 Cup of Orzo Pasta  
1 Large Yellow Onion, chopped  
6 Cloves (or more) of Garlic  
1/2 Cup (to full cup) of Dry Sherry  
1 (15 ounce) Can of Organic Whole Kernel Corn (don’t drain)  
2 (15 ounce) Cans of Quartered Artichoke Hearts, drained  
1 (14.5 ounce) Can of Diced Tomatoes, drained  
10 Ounces of Frozen Spinach or 1 Pound of Fresh Spinach  
4 Cups Cooked Rotisserie Chicken  
2 Large Portobello Mushrooms, quartered and sliced into bite sized pieces  
1/2 Teaspoon of Kosher Salt  
1/2 Teaspoon of Fresh Black Pepper  
2 Tablespoons of Olive Oil  

**Directions:** Cook orzo pasta, drain and set aside. In large saucepan over medium heat, saute olive oil, onions, garlic, and all spices until onions are tender. Mix in mushrooms, corn, chicken, and liquid from corn - let simmer and stir occasionally, adding any seasoning now. Pour in chicken broth, sherry, artichokes, drained tomatoes, and let simmer for 10 minutes or so. Add orzo pasta and spinach and let simmer for 5 more minutes.

**Michael’s Great Grandmother’s Tomato and Cucumber Salad**

4 Cucumbers, chopped into jagged bite-sized pieces  
3 Large Tomatoes or a 1 Package of Grape/Cherry Tomatoes, chopped into bite-sized pieces  
1 Cup of Finely Diced Carrots  
1 Cup of Diced Red Onion  
Wishbone Italian Salad Dressing, to taste  

**Directions:** Place all of the prepared vegetables into a large bowl or large sealable plastic container. Completely cover with Wishbone Italian Salad Dressing. Cover and refrigerate overnight, or at least 8 hours.

**Stephanie’s Aunt’s Poppy Seed Cake**

1 Box of Betty Crocker Yellow Cake Mix  
1 (3 ounce) Box of Instant Vanilla Pudding  
1/2 Cup of Vegetable Oil  
5 Eggs  
1/2 Cup of Pineapple Juice  
1/2 Cup of Water  
2 Tablespoons of Poppy Seeds  
1 Teaspoon of Almond Extract  
1/4 Cup of Sugar  
1/2 Tablespoon of Cinnamon Butter  

**Directions:** Preheat oven to 350 degrees. Mix the sugar and cinnamon in a small bowl. Butter a bundt cake pan. Sprinkle with cinnamon/sugar mixture. Mix all ingredients; beat for 2 minutes. Pour batter slowly in pan in circles. Bake 45 - 55 minutes.
cooked, add the miso. Chop the green onion and crush the garlic. Add the garlic and green onion and boil a while longer.

**Will's Mom's German Chocolate Cake with Snail Topping**

1 (4 ounce) Package of Sweet German Chocolate
1/2 Cup of Water
1 Cup of Soft Butter
3 Cups of sugar
4 Eggs
2 Teaspoons of Vanilla
2 1/2 Cups of Cake Flour
1 Teaspoon of Baking Soda
1 Cup of Evaporated Milk
1/2 Cup of Milk
1 1/3 Cup of Coconut
1 Cup of Pecans
1 Square of Semi-Sweet Chocolate
1/2 Teaspoon of Shortening

Directions: Prepare 3 9” round pans with cooking spray. In a small saucepan, melt chocolate with water over low heat and cool.

In a large mixing bowl, combine cream, butter, and 2 cups of sugar until fluffy and light. Beat in egg yolks, one at a time, blending well after each addition. Blend in chocolate and 1 teaspoon of vanilla. Combine flour and other dry ingredients together, then add to cream mixture alternately with buttermilk, beating well after each addition.

In a small mixing bowl, beat 4 egg whites to peaks form. (use clean beaters)

. Fold into cream mixture, 1/4th at a time and blend well after each addition.

Pour into pans. Bake @ 350 degrees for 30 minutes or until toothpick comes out of center of cake clean. Cool cake 10 minutes on wire rack and remove from pans to cool completely. In a small saucepan, heat remaining sugar, milk, butter, and egg yolks over medium low heat until thick and brown. Stir constantly. Remove from heat. Stir in coconut, pecans, and vanilla. Cool until thick enough to spread. Spread 1/3 of this mixture over cake layers. Melt chocolate and shortening and drizzle over sides.

**Jason’s Mom’s Louisiana Fried Chicken**

1 Cup of Salt
1/4 Cup of Black Pepper
1/4 Cup of Garlic Powder
4 Eggs
1/3 Cup of Water
1 Cup of Hot Red Pepper Sauce
2 Cups of Self-Rising Flour
1 Teaspoon of Pepper
2 1/2 Pound Chicken, cut into pieces
Tabasco Sauce, to marinate chicken
Oil, for frying, preferably peanut oil

Directions: To make the house seasoning, mix salt, black pepper, and garlic powder together and store in an airtight container for up to 6 months. Marinate chicken in tabasco sauce overnight. Proceed by beating the eggs with the water in a medium sized bowl. Add enough hot sauce to make the egg mixture a bright orange. In another bowl, combine the flour and pepper. Season the chicken with the house seasoning. Dip the seasoned chicken in the egg, and then coat well in the flour mixture. Heat the oil to 350 degrees in a deep pot. Do not fill the pot more than 1/2 full with oil. Fry the chicken in the oil until brown and crisp. Dark meat takes longer than white meat. It should take dark meat about 13 to 14 minutes, white meat around 8 to 10 minutes.

**Huibeom’s Father’s Korean Chicken**

1 Medium Sized Chicken
1 Cup of Milk
6 - 7 Tablespoons of Chicken Powder
1/3 Tablespoon of Oregano
1 Pinch of Salt
1 Pinch of Pepper
4 Cups of Corn Oil
2 Tablespoons of Gochujang (Korean Red Pepper Paste)
1/3 Tablespoon of Powdered Red Pepper
2 Tablespoons of Onion, chopped
1/2 Tablespoon of Garlic, crushed
3 Tablespoons of Peanuts, finely chopped
4 Tablespoons of Ketchup
1/2 Tablespoon of Soy Sauce
1 Tablespoon of Sugar
4 Tablespoons of Rice Syrup
1/2 Tablespoon of Vinegar

Directions: To make the house seasoning, mix salt, black pepper, and garlic powder together and store in an airtight container for up to 6 months. Marinate chicken in tabasco sauce overnight. Proceed by beating the eggs with the water in a medium sized bowl. Add enough hot sauce to make the egg mixture a bright orange. In another bowl, combine the flour and pepper. Season the chicken with the house seasoning. Dip the seasoned chicken in the egg, and then coat well in the flour mixture. Heat the oil to 350 degrees in a deep pot. Do not fill the pot more than 1/2 full with oil. Fry the chicken in the oil until brown and crisp. Dark meat takes longer than white meat. It should take dark meat about 13 to 14 minutes, white meat around 8 to 10 minutes.
Directions:  Put chicken into a bowl of milk and let it sit for 30 minutes. Remove the chicken from the milk and mix it with oregano, a dash of salt, and a dash of pepper. Mix the chicken with the chicken powder. Heat the corn oil to 320 degrees. Shake off the chicken powder and put the chicken into the oil. Bring the oil to 360 degrees and continue to fry the chicken until it becomes yellow brown. Remove the chicken from the oil with a kitchen towel. Mix the Gochujang, red pepper, onion, garlic, peanuts, ketchup, soy sauce, sugar, rice syrup, and vinegar to create the sauce and briefly fry it with 1/2 teaspoon of oil and then cool it down. Mix the fried chicken with the sauce.

Paige’s Grandmother’s Shrimp and Cabbage Salad
1 Small or 3/4 of a Large Head of Cabbage, chopped into small pieces
2 Cans of Bay Shrimp, drained
Hard Boiled Eggs, chopped (to taste)
Mayonnaise (to taste)

Directions: Mix all ingredients together.

Won’s Aunt’s Sushi
1 Cup of Rice
1 Pinch of Salt
5 Teaspoons of Sesame Seed Oil
2 Pieces of Sushi Seaweed
1 Carrot, cut into long strips
1 Cucumber, cut into two long strips
1 Yellow Pickled Radish, cut into two long strips
1 Cup of Spinach
Other Vegetables, to taste

Directions: Cook steamed rice and cool it down. When the rice is almost cooled, mix with sesame oil and a dash of salt. Cut every vegetable into long strips or into julienne. Stir fry carrots briefly with a dash of salt and 1 teaspoon of sesame seed oil. Blanch the spinach slightly and then mix with a dash of salt and 1 teaspoon of sesame seed oil. Using a bamboo sushi roller or a piece of tin foil, lay the dried seaweed shiny side down. Spread about 1/2 cup of rice onto lower 2/3 of the seaweed, leaving the the top 1/3 bare. Lay the prepared ingredients down about 1/2 of the way up from the bottom of the seaweed. Roll from the bottom (as if you’re rolling a sleeping bag), pressing down to make the fillings stay in. As you continue to roll, pull the whole thing down towards the end of the bamboo mat. Set aside and continue with other seaweed sheets.

Juan’s Mom’s Frijoles Puercos (Dirty Beans and Rice)
1 Chorizo
3 - 4 Slices of Turkey Meat, cubed
4 - 6 Cut Pieces of Cooked Bacon
1 Cup of Long Grain White Rice
1 Medium Onion, finely chopped
1/2 Cup Green Pepper, finely chopped
1 1/2 Teaspoon of Salt
3/4 Teaspoon of Chili Powder
1/4 Teaspoon of Garlic Powder
2 Tablespoons of Vegetable Oil
2 1/2 Cups of Water
8 Ounces of Tomato Sauce

Directions: For the beans, cook the chorizo thoroughly, as if it were bacon (just add to non-stick pan). While cooking, mash it with a spatula to allow it to cook thoroughly. Once fully cooked, set aside. Lower the heat and add the beans into the pan and begin to mash them. They do not need to be perfectly mashed. As a matter of fact I prefer them slightly mashed so that the end result does not result in watery condition. Now while letting them simmer in very low heat, grab the meats. Add both of the meats (the bacon and turkey) and continue to stir. Add the chorizo to the beans. Mix together. For the rice, warm vegetable oil in a large skillet over medium heat. Add onions and uncooked white rice to the heated oil and stir until the onions are tender. The rice should have a light brown color. Add green pepper, salt, chili powder, garlic powder, water, and tomato sauce to the rice and onions. Stir well while heating to boiling. Reduce heat to lower, cover with a tight fitting lid, and simmer until rice is tender. This should take approximately 30 minutes. Chick it at 15 minutes to gauge cooking time.
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