



MUCH ADO ABOUT STEWARDING

SHAKESPEARE'S GLOBE VOLUNTEER STEWARD NEWSLETTER



CAKE, CANDLES AND CHRISTMAS!

Season's Greetings all, and welcome to your festive edition of Much Ado about Stewarding!

This issue includes everything you need to know about this year's Winter Selection themed Bake Off, a day in the life of the Globe's Candle Technician, Cleo, a 'quizmas' classic by quizmaster extraordinaire, Graham Jones, and last but by no means least, our reigning Bake Off winner shares her baking tips with us in our '10 Questions With...' feature – a cornucopia of delights!

Talking of delights, the 2017 Bake Off was an evening to be remembered – Head Pastry Chef Jean-Claude made a triumphant return to his role as judge, and was joined by the dazzling Meow Meow to taste an amazing array of Winter Selection themed entries. It was death by chocolate by the end of the evening, but the flowing prosecco (thanks to the Swan team) refreshed everyone between tastes. The standard was unprecedented this year and after much deliberation (the judges took their roles very seriously, Meow Meow declared her pre-show

diet was out the window), the prizes were awarded. Third prize went to seasoned Bake Off champion Elle Zacharegka-Laughland for her mayonnaise infused brownies (delicious, trust us!), second prize went to Doreen Taylor's keylime and white chocolate pie, and the Golden Bard trophy was awarded to Sonia Haywood, for her incredible 'Les Émotifs Anonymes' chocolate cake, complete with Angelique and Jean-Rene love hearts, pink tea lights and homemade truffles. Worthy of Mercier himself! Thy Noticeboard is chock full of our most photogenic Bake Off highlights to keep us going for another year.

We are well underway with our Winter Selection box of treats, ready for something more colourful in the form of *Apocalypse Meow* after the dark flavours of *The Secret Theatre*. Those of you who are kindly volunteering either side of Christmas will see Meow Meow in full swing until her New Year's Eve finale, and we'll be greeting you in the briefing with chocolate and Christmas crackers

(and maybe the odd pair of antlers).

Finally, a massive thank you to everything who filled out our annual survey, we had an amazing 394 responses. Lotty will be compiling a full report in the New Year, but in the meantime here is a really nice bit of data for you... We asked: What did you find enjoyable or rewarding about volunteering in the Globe this year? Your top three things were: 1. The visitors, 2. Your fellow stewards and 3. The shows.

Thank you for all your support this year, it is simply a joy to work with such committed and positive ambassadors, the Globe volunteers are truly one of a kind. We can't wait to see what 2018 brings our way!

With best Christmassy wishes,

**Lotty, Rosie, Carly, Lily, Bob, Anna
and the Duty Managers**

MERRY QUIZMAS!

Once again, Graham Jones has come up trumps for this year's Pick 'n' Mix! It had us all scratching our heads in the office, so have a crack and email us at foh@shakespearesglobe.com if you work it out. The answers will be printed in next month's edition.

PICK 'N' MIX

Each set of pictures leads to the name of a Shakespeare character. For example, pictures of a horse and foal, a snooker cue and a stage musical would lead to Mercutio (Mare + cue + show).

Once you have named the characters depicted, rearrange the initial letter of each name to discover something associated with *Twelfth Night* and the Summer of Love (two words).



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This month, Cleo describes what being a Candle Technician for the Sam Wanamaker Playhouse involves...

Before a show we clean out the candle holders and handhelds, scrape the stage of wax as any build up can make it slippery, and ensure that lights, tapers and snuffers are in all the correct places for the show. During a show we light and snuff any candles coming on or off stage and monitor any big fire moments. We also have to make sure all the candles are pre-burned as this makes them easier to light in a show condition. We spend a lot of time cutting down wicks and pre-burning to stock pile in advance.



TEAM OF THE MONTH: THEATRE, CANDLE TECHNICIAN

All the stubs get sent back to the maker in Cumbria so he can re-melt the beeswax and make new candles. Historically, the candles would have been tallow (animal fat) which stinks, melts in your hand and gives off loads of smoke – terrible for the audience and the actors! After some research, we found that beeswax burnt very purely, didn't drip much and lasted a long time. All our beeswax candles are made by Ted in Cumbria and most of the shows are lit through those.

One set of candles will usually last a show. Downstage chandeliers burn really fast because of a cross breeze so we need to tend to them after 1.5 hours, tops, so we need to make sure there's always an interval. You never know really, one candle will hardly burn at all for a whole three hour show, the next night it'll be gone in an hour!

It's intimidating creatively to light a whole show with candles, but the audience love watching

a show that is candlelit when we are so used to everything being electric. You can create an amazing sense of space using the chandeliers; for example you can move them further out or up to create a bigger space, it's good to experiment for different effects. You have to embrace it for what it is – a lot of the time people try to recreate electric light with candle light and you can't, it's completely different. The most successful shows work with it rather than against it. My favourite show was Lions and tigers for this reason, what they did in the venue and with the candles was clever, simple and beautiful!

We get a lot of people not realising the candles are real! My favourite moment was when a woman asked if the fire department knew we were burning candles, another person once advised that it would be a lot easier to use electric candles – they make them very well nowadays! I said that it would put me out of a job...

DATES FOR YOUR DIARY

Read below for upcoming dates for the New Year!

SHAKESPEARE'S GLOBE SITE CLOSED

Shakespeare's Globe

Saturday 24 and Sunday 25 December

APOCALYPSE MEOW: FINAL PERFORMANCE

Sam Wanamaker Playhouse

New Year's Eve, 7.30pm

MICHELLE TERRY'S SEASON ANNOUNCEMENT

Keep an eye on the website on the 4 January for details of the new shows!

STEWART DROP-IN: OPEN TO ALL!

Theo's Café, Sackler Centre

Thursday 4 January, 5.00pm–6.00pm

ROMANTICS ANONYMOUS: FINAL PERFORMANCE

Sam Wanamaker Playhouse

Saturday 6 January, 7.30pm

NEW STEWARDS AND FOCUS GROUP APPLICATION DEADLINE

Shakespeare's Globe

Monday 8 January, 6pm

ALL'S WELL: OPENING NIGHT

Sam Wanamaker Playhouse

Thursday 11 January, 7.30pm

SAVE THE DATE: FEBRUARY COMMS SESSION

The Nancy Knowles Lecture Theatre

Thursday 11 January, 7.30pm

10 QUESTIONS WITH...

Sonia Haywood (Bake Off Champion 2017!)



1 Name?
Sonia Haywood

2 Favourite Stewards room biscuit?
The favourite shortbread finger.

3 Coffee or Tea?
Both.

4 How long have you been volunteering at the Globe?
This is my first season.

5 Favourite Duty?
On the cushion carts where you get to meet all the visitors who are excited to be there and in the yard where it all happens!

6 Of any Shakespeare Character, who would you be and why?

Much Ado's Beatrice – she is a strong, independent woman with wit and intelligence.

7 What's your favourite thing about volunteering at the globe?
Being part of the Globe Team and the wonderful atmosphere in this special place.

8 How does it feel to be the winner of the Great Globe Bake Off 2017?
Amazing – and such a surprise.

9 Share your best baking tips with us!
I think the Bake Off shows demonstrate this so well. For the basics – follow the recipes carefully, practice and learn by your mistakes. For something

special it's seeking inspiration, getting creative and having fun!

10 If you were on a desert island, what disc, book and food would you take?

Disc: Motown Chartbusters Volume Three – memories from the 70s and would keep my spirits up on the Island.

Book: "Poem for the Day Two" – one for every day of the year to keep me inspired, although I hope I would be rescued before then!

Food: A supply of mayonnaise would be good to go with the seafood that should be readily available.

THY NOTICEBOARD

Doing something exciting you want to tell everybody about? Taking part in a fundraiser for charity or got tickets to a show you would like to share? Let us know and we can pin it here...

We've been working hard to recruit some more brilliant stewards for next year at Concert for Winter and our Taster Afternoon. Thank you for all your help with spreading the word!



Steward elves hard at work at our 'Together at Christmas' wrapping day for Better Bankside!



We collected an amazing amount of goodies for Better Bankside this year. Thank you everyone for your generosity and Christmas spirit!



Bake Off!

Winners Doreen, Sonia and Elle with our wonderful judges, Jean Claude and Meow Meow!



Alistair Wilson's Romantic's inspired entry. Brilliant!



Sue Thomas's 'Cakespeare' masterpiece



2016 winner Jane Mak created this extraordinary 'Changing Seasons' showstopper!



Veronica's chocolate and peanut cake was a firm favourite with a kick of chilli!



The winning bake.... Sonia's spectacular 'Les Émotifs Anonymes' chocolate cake.



CONTACT US

Email: foh@shakespearesglobe.com

This is the only inbox monitored 7 days a week.

Call: 0207 902 1531

Feel free to leave a voicemail if nobody is able to pick up.

Text: 07503 984 933

Use this if you are running late and on the move!

In Person: At our monthly Wednesday Drop in's at Theo's Café throughout the Winter Season. Dates are listed in our Dates for the Diary section.

Feedback, compliments or concerns:

Please feel free to contact:

Lotty: lotty.e@shakespearesglobe.com

Rosie: rosie.l@shakespearesglobe.com

or if you have anything to talk to us about specifically that is regarding something more sensitive.

SPECIAL THANKS FOR YOUR CONTRIBUTIONS TO...

Sonia Haywood, Graham Jones, Cleo Maynard, Jean Claude, Meow Meow, Swan Bar and Restaurant, our steward bakers, Tania Newman, Miki Govedarica