

Dhahran Theatre Group

Dhahran Theatre Group Cookbook

1945 - 1993

Contributed by: Bud Jones



1993

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Theatre Group Names:

- 1945 - 1948 Dhahran Little Theatre Group
- 1948 - 1978 Dramaramco
(Name submitted by George Snodgrass)
- 1975 - 1980 Tibro Theatre Workshop Productions
- 1978 - Dhahran Theatre Group (often called DTG)

YEAR	PAGES	TITLE	DIRECTOR
1945	14	LIFE GOES TO DHAHRAN	Jimme Fullerton
		SANTA CLAUS IS A WOMAN	Jimme Fullerton
1946	14	ONE ACT PLAYS	Jimme Fullerton
		VARIETY SHOWS	Jimme Fullerton
1947	16	THE DRUNKARD	Jimme Fullerton
		HOME LEAVE ON A MAGIC CARPET	Jimme Fullerton
		LADY IN DANGER	Jimme Fullerton
1948	18	GEORGE	Lorraine Johansen
		THINGS IS THET-A-WAY	Jimme Fullerton
		THE FOURTH MRS. PHILLIPS	Jimme Fullerton
		THE ARAMCOCADE	Florence Chadwick
1949	20	MY SISTER EILEEN	Bud Wheeler
1950	22	MR. ROBERTS	Jimme Fullerton
1951	24	BLUE GHOST	Larry Barnes
		YOU CAN'T TAKE IT WITH YOU	
		BLACKOUTS OF 1367	
		LIGHT UP THE SKY	Jimme Fullerton
1952	24	THE GLASS MENAGERIE	
		BORN YESTERDAY	Jack Kibbee
		THE PHILADELPHIA STORY	Jack Kibbee
1953	26	STALAG 17	Jack Kibbee
		THE WOMEN	Jack Kibbee/Joe Trela
		DON JUAN IN HELL	
		THE VOICE OF THE TURTLE	
		THE MIKADO	Jimme Fullerton
			Larry Barnes
			Miriam Biggins
		DETECTIVE STORY	
		HARVEY	Jack Kibbee
1954	28	THE HITCHHIKER	
		MY THREE ANGELS	
		SORRY WRONG NUMBER	
		GONE TOMORROW	
1955	30	CAINE MUTINY COURT	
		MARTIAL	
		THE MOON IS BLUE	
		THE MAN WHO CAME TO DINNER	
		BELL, BOOK AND CANDLE	
		PIRATES OF PENZANCE	Miriam Biggins

<p>Contributed by: Anastasia Economou</p> <p>For garlic lovers</p>	<h3>Anastasia's Pesto Cheese</h3> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Camembert, remove rind1 8 Oz. package cream cheese1½ Cups whipping cream, whipped <p>Pesto Layer:</p> <ul style="list-style-type: none">1 Jar dry basil¼ Cup olive oil¼ Cup pine nuts (add a few more)4 Large cloves of garlic, minced½ Cup Parmesan cheese <p>Directions:</p> <p>Mix Camembert and cream cheese. Fold in whipped cream. Set aside.</p> <p>Adding the ingredients one at a time, mix basil, olive oil, pine nuts, garlic and cheese. Mix like paste - if too thick add olive oil.</p> <p>Put saran wrap in a bowl first. Then layer white and green, white and green. End with white on top. Cover with saran wrap. Let set and serve.</p> <p>Serve with Pita bread or tortilla chips.</p>
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YEAR	PAGES	TITLE	DIRECTOR
1956	32	THE OLD SOAK PETTICOAT FEVER ANTHONY AND CLEOPATRA TWO BLIND MICE DIAL M FOR MURDER THE SKIN OF OUR TEETH	
1957	32	TIME OUT FOR GINGER	
1958	34	DEAR CHARLES NIGHT MUST FALL SOUTH PACIFIC	Jimmee Fullerton
1959	36	KING OF HEARTS ACTING WORKSHOP <i>WITNESS FOR THE PROSECUTION</i> <i>GASLIGHT</i> <i>MY FAIR LADY</i> <i>ST. JOAN</i> <i>LYSISTRATA</i>	Jim Sitar Pat Kelly
1960	38	ROAR LIKE A DOVE THEATER SEMINAR REHEARSAL FOR DEATH <i>(Returning Student Production)</i> NATIVITY PAGEANT	Jim Sitar Herb Neuman Jim Sitar Ivee Fullerton, Camille Powell
1961	40	SOUND OF MURDER MAD WOMAN OF CHAILLOT MEN ARE LIKE STREETCARS <i>(Returning Student Production)</i> ONE ACT PLAYS <i>NO EXIT</i> <i>THE STRANGER</i> NATIVITY PAGEANT	Jim Sitar Spencer Deverill Jim Sitar Mona Haddad Ivee Fullerton
1962	42	THE CURIOUS SAVAGE	Jim Sitar
1963	44	BLITHE SPIRIT FATHER'S BEEN TO MARS <i>(Returning Student Production)</i> UNDER THE GASLIGHTS (Sponsored By The Aea)	Jim Sitar Jim Sitar Ivee Fullerton
1964	46	NATIVITY PAGEANT	Mrs. C.T. Nelson
1965	48	NEVER TOO LATE BROTHER GOOSE <i>(Student Production)</i> SUSPECT KON KAI DRAMATIC GROUP	Jim Sitar Jim Sitar Jim Sitar Khon Tho Fakhur

YEAR	PAGES	TITLE	DIRECTOR
1966	50	ANY WEDNESDAY HOLIDAY FOR LOVERS <i>(Returning Student Production)</i> NATIVITY	Jim Sitar Jim Sitar Ivee Fullerton

<p>Contributed by: Laureen Flynn Clare Jones Francis Johns</p> <p>When this many people recommend it - It must be good</p>	<h2 style="text-align: center;">Artichoke Dip</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">2 Cans of artichoke hearts1 Cup mayonnaise1 Cup Parmesan cheeseGarlic powder to taste <p><i>Variations: (add one or all of the following)</i></p> <ul style="list-style-type: none">1 Can tomatoes/green chilies (Ashley's)1 onion (diced and sautéed) <p><i>Directions:</i></p> <p>Mix with food processor Bake @ 350° F. for 20-30 minutes Serve with Pita bread or tortilla chips</p>
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YEAR	PAGES	TITLE	DIRECTOR
1967	52	THE HAPPIEST DAYS OF YOUR LIFE	Rosalind Eathorne
		ABQAIQ PLAYERS	
		DIRTY WORK AT THE CROSSROADS	Jim Sitar
		<i>(Returning Student Production)</i>	
		VISIT TO A SMALL PLANET	Jim Sitar
1968	54	SLICE IT THIN <i>(Returning Student Production)</i>	Jim Sitar
1969	56	EXIT THE BODY <i>(Returning Student Production)</i>	Jim Sitar
			Mary Jane Hanna
		BAREFOOT IN THE PARK	Jim Sitar
1970	58	REHEARSAL FOR DEATH	Jim Sitar
		<i>(Returning Student Production)</i>	
		NATIVITY PAGEANT	D.K Cameron
			Ed Hill
			Jim Sitar
1971	60	PRESENT LAUGHTER	Jim Sitar
		LO AND BEHOLD	Jim Sitar
			Bob Reece
1972	62	ON STAGE	Jim Sitar
		VARIETY SHOW WITH DWG	Jack Curry
		CURIOUS SAVAGE	Jim Sitar
		THERE'S ALWAYS A MURDER	Jim Sitar
		<i>(Returning Student Production)</i>	
		NATIVITY PAGEANT	D.K. Cameron
			Melania Kaharl
			Jim Sitar
1973	64	THEATER WORKSHOP - One Act Plays	Bob Reece
		<i>THE HAPPY JOURNEY</i>	<i>Bill Belcher</i>
		<i>UGLY DUCKLING</i>	
		<i>THE ENCOUNTER</i>	
		NO TIME FOR FIG LEAVES	Jim Sitar
		<i>(Returning Student Production)</i>	
		HOW THE OTHER HALF LOVES	Jim Sitar
		NATIVITY PAGEANT	D.K. Cameron
1974	66	MY THREE ANGELS <i>(Returning Student Production)</i>	Jim Sitar
		ONCE MORE WITH FEELING	Bette Lord
		JEDDAH PLAYERS	
		SET BY DRAMARAMCO	

<p>Contributed by: Judy Walker</p> <p>Serve hot with chips or fried Arab bread</p>	<h3 style="text-align: center;">Artichoke Dip - Judy's</h3> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">2 Cans (1^{1/4} oz.) artichoke hearts. Marinated are best1 Cup grated Parmesan cheese8 Oz. softened cream cheese½ Cup mayonnaise½ Teaspoon dill weed½ Teaspoon garlic powder <p><i>Directions:</i></p> <p>Drain and cut up artichokes. Mix all ingredients together, Bake at 400° F. until bubbly (20 minutes or so).</p> <p>Or: Put into mushroom caps; then bake.</p>
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YEAR	PAGES	TITLE	DIRECTOR
1975	68	HAY FEVER 30TH ANNIVERSARY PERFORMANCE NATIVITY PAGEANT	Jim Sitar D.K. Cameron Ed Hill
1977	72	SNOW WHITE AND THE SEVEN DWARFS TIBRO THEATER WORKSHOP PANTOMIME	Patricia Broad
1977		BARNEY THE EASTER BUNNY TIBRO THEATRE WORKSHOP AMAZIN' PRODUCTIONS <i>(Returning Student Production)</i>	Patricia Broad
1978	74	CINDERELLA ONE ACT PLAYS A WAITING GAME THE DEAR DEPARTED BUS STOP FANTASTICKS WITNESS FOR THE PROSECUTION	John Ivinson Barry Hampshire Arthur Dewhurst Barbara Wade Barbara Kimmons John Baxter
1979	84	BIG BAD MOUSE THE CRUCIBLE PLAZA SUITE EVENING WITH CARL SANDBURG	Barry Hampshire Barbara Kimmons Barbara Wade
1980	86	ALADDIN ONE ACT PLAYS IMPROMPTU THE WAITING ROOM AN INSPECTOR CALLS FRONT PAGE DEATH OF A SALESMAN SCENES FOR TWO WOMEN BEYOND THE FRINGE DECEMBER FANTASY TIBRO THEATRE WORKSHOP	Gail Mangham Mike Vautier George Macgillivray John Baxter Bob Reece Paul Clark Barbara Kimmons Gail Mangham Dennis Emmerton Patricia Broad
1981	90	MAN OF LA MANCHA BORN YESTERDAY HOW THE OTHER HALF LOVES CHAPTER TWO LION IN WINTER EPIGRAMS AND EPITAPHS RAINBOW CABARET A COMEDY OF ERRORS COUNT DRACULA THE FANTASTICKS	Barbara Kimmons Barbara Jessop Arthur Dewhurst Paul Clark Gail Mangham Geoff Mcgraw Barbara Kimmons Arthur Dewhurst John Baxter Jim Boles

<p>Contributed by: Joe Pastorino</p>	<h2 style="text-align: center;">Artichoke Dip Elgante</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Cans of artichoke hearts½ Cup mayonnaise2 Cups shredded Cheddar cheese½ Cup Parmesan cheese½ Fresh green chili, chopped finelytoasted slivered almonds <p>Directions:</p> <p>Mix together in medium bowl. Put in oven proof 1 quart bowl or dish.</p> <p>Bake in pre-heated oven @ 350° F. for 20-30 minutes until bubbly around the edges. Top with toasted slivered almonds</p> <p>Serve with Pita bread or tortilla chips</p>
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YEAR	PAGES	TITLE	DIRECTOR		
1983	114-120	THE BICYCLE RIDERS	Douglas Broad		
		SOUTH PACIFIC	Eve Mcalister		
		THE BELLE OF AMHERST	Geoff Mcgraw		
		NEVER TOO LATE	Barbara Jessop		
		COLD CUTS	Bill Mandis		
		THE HOLLOW CROWN	Robin Polley		
		SCROOGE	Kathrynne Holden		
		A THURBER CARNIVAL	Eve Mcalister		
		1984	122-128	THE BOY FRIEND	Geoff Mcgraw
				THE MISER	Bob Reece
ARSENIC AND OLD LACE	Patti Hansen				
1985	130-138	UNDER MILKWOOD	Bill Seward		
		THE MIKADO	Arthur Dewhurst		
		IT HAPPENED IN HARRODS	Barbara Jessop		
		DIRTY WORK AT THE CROSSROADS	Butch Conner		
		BAREFOOT IN THE PARK	Chris Robbins		
		TAMING OF THE SHREW	Bill Seward		
		5678 THE MOVING COMPANY	Nancy Ackerman		
		1986	140-144	THE PAJAMA GAME	Eve Mcalister
				BLITHE SPIRIT	Arthur Dewhurst
				ON THE RAZZLE	Keith Kynoch
1987	146-158	THE REAL THING	Bob Reece		
		5678 ENCORE	Nancy Ackerman		
		ONCE UPON A MATTRESS	Chris Robbins		
		WHO'S AFRAID OF VIRGINIA WOOLF	Bob Reece		
		LOVE,*** AND THE IRS	Barbara Jessop		
		THE LOVER	Steve Hamilton		
		DAYDREAMS AND DANDELIONS	Steve Sidebottom		
		ANTIGONE	Bill Seward		
		CINDERELLA	Arthur Dewhurst		
		1988	160-178	PIRATES OF PENZANCE	Arthur Dewhurst
CATS	Bob Reece				
EVERYBODY LOVES OPAL	Barbara Jessop				
ODD COUPLE (FEMALE VERSION)	Butch Conner				
DUET FOR ONE	Keith Kynoch,Sylvia Bertie				
A MIDSUMMER NIGHT'S DREAM	Chris Robbins				
GOLDBLOCKS AND THE THREE BEARS	Keith Kynoch				

<p>Contributed by: Brenda Rose</p> <p>Makes 40</p>	<h2 style="text-align: center;">Asparagus Goodies</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">½ Cup butter3 Oz. Blue Cheese1 Oz. Cream Cheese2 Tablespoons sour cream20 Slices white bread1 19 oz. can asparagus spears3 Tablespoons melted butterParmesan cheese, melted <p>Directions:</p> <p>Cream butter with blue cheese, cream cheese and sour cream.</p> <p>Remove crust from bread slices. Roll each slice of bread with rolling pin until flat.</p> <p>Spread the cheese mixture lightly over each slice of bread.</p> <p>Drain asparagus and place on a paper towel until dry.</p> <p>Place one asparagus spear on each bread slice. Roll bread around asparagus spear. Place on cookie sheet, seam side down. Cut each in half.</p> <p>Drizzle melted butter over top of rolls. Sprinkle Parmesan over each roll.</p> <p>Bake at 350° F. for 15 - 20 minutes till brown.</p>
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YEAR	PAGES	TITLE	DIRECTOR
1989	180-192	MY FAIR LADY STEPPING OUT A MARVELOUS PARTY MIRACLE WORKER ABSURD PERSON SINGULAR THE GOLDEN FLEECE MOTHER GOOSE	Chris Robbins Nancy Ackerman , Keith Kynoch Leslie Edwards, Connie Robbins, William Phillips Suzanne Boles Arthur Dewhurst Bob Reece Butch Conner
1990	194-206	STEAMBATH ST. VALENTINE MASSACRE GUYS AND DOLLS STRANGER WITH ROSES AMADEUS AN EVENING WITH THE DTG (ONE ACT PLAYS) <i>IMPROMPTU</i> <i>LOVE SUICIDE AT</i> <i>SCHOFIELD BARRACKS</i> <i>BARGAINS</i> SNOW WHITE AND THE SEVEN DWARFS	Steve Sidebottom Steve Hamilton Keith Kynoch Bob Loeb Bob Reece Steve Sidebottom Pat Angel Steve Sidebottom Bob Reece
1991	208-220	COMPANY CALIFORNIA SUITE THE SKIN OF OUR TEETH THE LADY'S NOT FOR BURNING GASLIGHT JACK AND THE BEANSTALK	Jim Boles Bob Loeb Bob Reece Keith Kynoch Steve Sidebottom Arthur Dewhurst Keith Kynoch
1992	222-234	LES MISERABLES SHIRLEY VALENTINE EXTREMITIES ODD COUPLE EQUUS CHECKING OUT LETTICE AND LOVAGE STEEL MAGNOLIAS ROBINSON CRUSOE	Arthur Dewhurst Bob Loeb Donna Peterson Pat Angel Bob Reece Joe La Presta Bob Loeb Chris Robbins Arthur Dewhurst
1993	234-236	RUMORS CAT ON A HOT TIN ROOF THEN THERE WERE NONE MACBETH	Bob Reece Pat Angel Steve Sidebottom Keith Kynoch

<p>Contributed by: Dawn Esso</p> <p>Dawn likes to serve these with chutney.</p>	<h2 style="text-align: center;">Atlantic City Puffs</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">2 Tablespoons olive oil1 Medium onion, minced$\frac{1}{4}$ Pound ground round beef3 Cloves minced garlic2 Teaspoons ground coriander2 Teaspoons chili powder1 Tablespoon grated fresh ginger root$\frac{1}{2}$ Teaspoon ground cumin2 Tart apples, peeled, cored, and chopped$\frac{1}{2}$ Cup water1 Teaspoon salt1 Pound frozen puff pastry1 Egg, beaten <p>Directions:</p> <p>Heat the oil in a skillet and add the onion, beef, garlic, coriander, chili powder, ginger root, and cumin. Sauté until the onion is tender and the beef is browned, about 10 minutes.</p> <p>Stir in the apples, water and salt. Reduce the heat and simmer until the apple is soft, about 20 minutes. Stir to mash the apple. Cool.</p> <p>Preheat the oven to 400° F.</p> <p>Use one piece of pastry at a time and roll out into a 12-inch square. Cut into 3-inch squares. Place a rounded teaspoonful of filling in the center of each square. Moisten the edges with water. Fold the squares diagonally in half to enclose the filling. Press to seal; press edges with the tines of a fork (can be frozen at this point).</p> <p>Brush the tops of the puffs with beaten egg, pierce the tops with a fork and bake on an ungreased cookie sheet for 15 minutes. Serve hot.</p>
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A Walk Through History

ARAMCO'S 'Great White Way Or Theatre In ARAMCO

1945-1975

Theater began in Dhahran on a serious basis with the arrival in 1945 of Jimmie V. Fullerton to work for the Public Relations Department. He had always been interested in the theater. His career at Aramco provided the opportunity to write several original plays, including "Life Goes to Dhahran", "Santa Claus is a Woman", and "Home Leave on a Magic Carpet". During the first two years, several one-act plays were staged, workshops were held, and two variety shows were produced for the Aramco Employees Association.

Another series of theatrical productions began in 1945 and continued until 1975. This was the presentation of "the Nativity", with live sheep and camels and a donkey, as well as children. This series was begun by the Principal of the Senior Staff School, Mary Leonardini. Several hundred people worked on each of these performances, including a choir, a sky full of angels, a field full of shepherds, and townspeople, Wise Men, Mary, Joseph, Herod, and another army of people behind the scenes. Miriam Biggins, Ivey Fullerton and Melania Kaharl directed several of these performances, and Don Cameron was a producer.

<p>Contributed by: Syliva Bieniek</p> <p>Makes 2 cups; serves 8 to 10</p>	<h2 style="text-align: center;">Bacon Almond Dip</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 Pound bacon, chopped2 packages (3 oz.) cream cheese with chives, at room temperature1 Cup sour cream3 Tablespoons chili sauce¼ Teaspoon Tabasco sauceFreshly ground pepper¼ Cup chopped green onions½ Cup slivered almonds, toasted at 350° F. for 10 to 15 minutes and stirred occasionally <p><i>Directions:</i></p> <p>In large skillet, cook bacon over moderate heat, stirring occasionally, until crisp. Drain on paper towels. In food processor with metal blade, or in mixing bowl, mix cream cheese, sour cream, chili sauce, Tabasco, and pepper to taste. Add green onions, bacon, and almonds and process or mix until blended but still chunky. Remove to a bowl and refrigerate until ready to serve.</p> <ul style="list-style-type: none">• May be refrigerated for 2 days.• May be frozen. Defrost in refrigerator. <p>If dip is too thick, stir in additional sour cream. Serve with vegetables.</p>
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1947

In 1947, the Dhahran Little Theater group was formally organized, with Jimmie Fullerton as the first president.

The variety shows “Home Leave on a Magic Carpet”, and “The Drunkard” were presented in 1947 in local Aramco communities, Dhahran, Abqaiq, Ras Tanura (where it was almost rained out), and was taken on tour to Ras Al Misha'ab, a Tapline construction camp, and to Awali, Bahrain, home of the Bahrain Petroleum Company.

Since Ras Al Misha'ab was a bachelor community, special housing was constructed in four days for the female members of the cast, complete with muslim curtains at the windows and tablecloths on the tables. This trip was so successful that the play “Lady in Danger” was also taken later in 1948 to Ras Al Misha'ab.

<p>Contributed by: Sarah Rockhold</p>	<h2 style="text-align: center;">Baked Quesadilla Squares</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">2 Cups shredded Cheddar cheese2 Cups shredded Monterey Jack cheese2 4 oz. cans diced green chilies, drained2 Cups of milk1 Cup buttermilk baking mix4 Eggs, beaten to blend1/4 Cup salsa <p>Directions:</p> <p>Preheat oven to 425° F. Spray 9 x 13 inch oven proof glass baking dish with nonstick vegetable oil spray. Sprinkle cheeses in bottom. Top with chilies. Combine milk, baking mix and eggs in large bowl and beat until smooth. Carefully pour over chilies. Top with 1/4 Cup salsa Bake until puffed and golden, 25 to 30 minutes. Cool 10 minutes. Cut into squares and serve. You can pass sour cream, guacamole and salsa with them. For spicier squares I add 2 or 3 diced jalapeno peppers to the green chilies and I put "hot" salsa on top.</p>
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1948

In 1948, a contest was held to select a new name for the theater group. The winning entry was submitted by a Mr. George Snodgrass. The group would thenceforth be known as 'Dramaramco'. Mr Snodgrass was to receive a prize of 50 riyals for his contribution. According to minutes of a July 11, 1948 general meeting, due to climatic conditions and limited facilities, Dramaramco would concentrate on developing member skills with one-act plays and workshops. Until the new theater was completed in 1949, performance were presented outdoors on the Patio. 125 people were listed as attending this general meeting, followed by a one-act comedy, "George", directed by Lorraine Witt, later Johansen. Other performances in 1948 included "Things is Thet-A-Way", and "The Fourth Mrs. Phillips".

As is frequently the situation, turn-out at business meetings was usually limited. Dramaramco decided that business meetings were unnecessary and that it would concentrate on actual productions. Qualification for membership in the group was determined by work, rather than by membership fees. Acting, directing, constructing sets or ushering for any three performances during a one-year period established membership eligibility. There was no shortage of personnel for try-outs. Larry Barnes and Jim Owen formed the technical crew. Jimmie Fullerton, Bud Wheeler, Lorraine Johansen and others were directors. Originally, Dramaramco was supported by the Aramco Employees Association. It later became self-supporting.

Contributed by: Laureen Flynn	Baked Stuffed Shrimp
	Ingredients: 20 -30 Raw shrimp 32 Crushed Ritz crackers 1 Stick butter, melted Parsley Squirt of lemon 4 Squirts of hot sauce Directions: Lay shrimp in a pan. Top with the Ritz crackers mixed with the melted butter, parsley, lemon juice and hot sauce. Bake @ 350° F for 30-35 minutes.

1949

“The Aramcocode”, in 1949, was the first performance for which admission was charged. This musical water show was directed by Florence Chadwick, who later became the first woman to swim the English Channel, and almost swam it non-stop both ways. She used to practice in the Dhahran pool, and later on at Ras Al-Misha'ab in the Gulf itself, tying a rope around herself and securing the other end to something strong onshore.

The first actual Broadway production produced by Dramaramco was “My Sister Eileen” which was directed by Bud Wheeler in 1949.

<p>Contributed by: Joe Pastorino</p>	<h2 style="text-align: center;">Boursin Cheese Spread</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">16 Oz. cream cheese1/4 Cup cream or milkJuice of 1/2 lemon3 Cloves garlic1/4 Teaspoon tarragon1/4 Teaspoon basil1/4 Teaspoon thyme1/8 Teaspoon cayenne pepper3/4 Teaspoon saltFreshly ground pepper to taste2 Dashes oregano <p><i>Directions:</i></p> <p>Grind spices in a mortar and mix it all together.</p>
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1950

The extravaganza production in 1950 of “Mr. Roberts”, featured a cast of thirty-seven and a total of seventy-four persons assisting in the production. The six performances drew an audience of over 3000 paid admissions, and launched Dramaramco on a self-supporting basis. Costumes for “Mr. Roberts” were provided by U.S. Naval personnel at Ras Tanura and the Dhahran Air Base. The stage setting featured a very realistic ship's deck and bridge, as well as the use onstage of an oil field crane. “Mr. Roberts” was the last show presented on the Dhahran Patio. The new theater was completed shortly thereafter and performances were moved indoors, which was a great improvement.

<p>Contributed by: Eva Farnsworth</p>	<h2 style="text-align: center;">Brie en Croûte</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 3 Oz. pkg. cream cheese, room temperature$\frac{1}{4}$ Cup butter, room temperature$\frac{1}{4}$ Cup all purpose flour1 (4$\frac{1}{2}$ oz) pkg. Brie cheese$\frac{1}{2}$ Teaspoon sesame seeds <p>Directions:</p> <p>In a medium bowl, cut cream cheese and butter into flour with a pastry blender until particles resemble small peas. Shape into a ball. Wrap in foil or plastic wrap; refrigerate at least 1 hour.</p> <p>Divide dough into 2 pieces. On a lightly floured surface, roll out each piece about $\frac{1}{4}$ inch thick. Cut each into a 6-inch circle, reserving excess dough for trim. Place 1 circle of dough on an ungreased baking sheet. Place whole Brie cheese in center of dough; top with other pastry circle.</p> <p>Pinch pastry edges together to seal. Preheat oven to 400° F (205° C). Roll out excess dough. Cut 1 decorative design with a cookie cutter and about 10 small designs with hours d'oeuvre cutters. Place large cut-out on top of croûte and small cut-outs around side. Sprinkle with sesame seeds. Bake 15 to 17 minutes in preheated oven until golden brown. Let stand several minutes before cutting into small wedges. Serve warm. Makes 16 to 18 appetizer servings.</p>
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1951 - 1952

Productions in 1951 included “Blue Ghost”, directed by Larry Barnes, “You Can't Take It With You”, “Blackouts of 1367”, and “Light Up the Sky”, directed by Jimmie Fullerton.

The 1952 productions were “The Glass Menagerie”, and “Born Yesterday” and “The Philadelphia Story”, directed by Jack Kibbee.

<p>Contributed by: Joe Pastorino</p>	<h2 style="text-align: center;">Caviar Mousse</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">4 Oz. red lumpfish caviar3 Tablespoons fresh parsley, chopped2 Tablespoons Spanish onion, finely minced¹/₄ Teaspoon pepper, freshly ground1 Cup sour cream¹/₂ Teaspoon unflavored gelatin2 Tablespoons water¹/₂ Cup whipping cream, whippedCucumber slicesRye melba toast <p>Directions:</p> <p>Set aside 2 tablespoons of caviar, 1 tablespoon parsley and 1 tablespoon onion for garnish; cover and refrigerate.</p> <p>Combine the remaining caviar, parsley and onion with sour cream and pepper in medium-size nonmetallic bowl and blend well.</p> <p>Sprinkle gelatin over water in small saucepan. Stir over low heat until gelatin dissolves completely. Remove from heat and stir into caviar mixture. Fold in whipped cream. Turn into 2 cup nonmetallic crock or mold. Cover and refrigerate until set. Let stand at room temperature before serving.</p> <p>Spoon mousse from crock or unmold onto nonmetallic platter. Surround with cucumber slices and melba toast. Garnish top with reserved caviar, parsley and onion.</p>
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1953

1953 was an ambitious year for Dramaramco. Leading off the year was another first for Dramaramco, the presentation in March 1953 of the first production outside of the United States of "Stalag 17". This play opened in Dhahran two months before the London opening. Mrs. Hendrika Van den Oudt made the uniforms for the Nazi S.S. troopers. The long underwear for the prisoners were again borrowed from U.S. Air Base personnel at Dhahran. "Stalag 17" was directed by Jack Kibbee, son of Broadway actor Guy Kibbee.

In August, 1953, Dramaramco produced "The Mikado". Costumes and wigs of the Gilbert and Sullivan D'Oyly Carte Company were flown in from London especially for the performance. Fans were supplied by Aramco's New York office and were flown to Dhahran two days before the show opened.

Other plays presented in 1953 included "The Women", directed by Jack Kibbee and Joe Trela, "Don Juan in Hell", "Detective Story" and "The Voice of the Turtle". The banner 1953 season closed with "Harvey" by Mary Chase, again directed by Jack Kibbee. The cast included Jimmie Fullerton Byron W. Curtis and Marian Bower.

<p>Contributed by: Linda Esposito</p> <p>Easy & delicious Rehearsal 'Gnash'!</p>	<h2 style="text-align: center;">Cheese Wafers</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">3 Sticks margarine, softened8 Oz. Cheddar cheese, grated¹/₄ Teaspoon cayenne pepper³/₄ Teaspoon salt2 Cups white flour2 Cups Rice Krispies <p>Directions:</p> <p>Combine ingredients, roll into small balls and press each with a fork, flattening the dough slightly.</p> <p>Bake at 325° F. for 15 minutes on unbuttered cookie sheets.</p>
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1954

A highlight of 1954 was the production of "My Three Angels". This performance was notable because the leading actor hurt his back right before dress rehearsal, and Jack Kibbee spent all the next day learning the lines in order that the 'show could go on'. The other 1954 productions were "The Hitchhiker", "Sorry, Wrong Number", and "Gone Tomorrow".

<p>Contributed by: Bob Reece</p>	<h2 style="text-align: center;">Chili Cheese Squares</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 Lb. Cheddar Cheese5 Jalapeños (more or less to taste)4 Eggs1 Teaspoon salt <p><i>Directions:</i></p> <p>Slit peppers and remove (and discard) seeds and pithy spines, wash in running tap water. Put cheese and Jalapeños in processor and mix. Add eggs and salt and process until mixed.</p> <p>Transfer to greased baking dish (about 9 inches square). Bake at 350-370° F for about 20 minutes.</p> <p>Let cool five minutes, cut into small squares.</p>
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1955

Dramaramco continued to do several plays a year, depending on funds available. Productions in 1955 included "Caine Mutiny Court Martial", "The Moon is Blue", "The Man Who Came to Dinner", "The Pirates of Penzance" and "Bell, Book and Candle".

<p>Contributed by: Judy Walker</p> <p>Serve with chips or fried Arab bread</p>	<h2 style="text-align: center;">Chili Dip</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 Lb. hamburger1 Onion, chopped3 Cloves garlic, minced1 Can chili, no beans3 Packages processed Cheddar cheese1 or 2 Jalapenos, chopped <p><i>Directions:</i></p> <p>Cook hamburger, onion and garlic over medium-high heat until meat is well-browned. Drain off fat.</p> <p>Reduce heat to low and add chili, Cheddar cheese and jalapenos.</p> <p>Can be frozen. I keep this in the refrigerator and heat in the microwave whenever snacks are called for. It's also good spread on a flour tortilla with lettuce and tomatoes added before rolling.</p>
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1956 - 1957

The 1956 productions were “The Old Soak”, “Petticoat Fever”, “Anthony and Cleopatra”,

“Two Blind Mice”, “Dial M for Murder”, and “The Skin of Our Teeth”. “Time Out for Ginger” was presented in 1957.

<p>Contributed by: Noel Cave</p> <p>(Hot & Spicy)</p> <p>Serve with chips or fried Arab bread</p>	<h2 style="text-align: center;">Chili Dip à la Chita Rivera</h2> <hr/> <p>Ingredients:</p> <p>bottom layer: 16 Oz. cream cheese, softened and whipped</p> <p>middle layer: 1 Can of chili without beans 1 Small can of hot chili sauce (Ashleys) 4 Seeded jalapeño peppers, finely chopped</p> <p>top layer: 8 to 16 Oz. grated Cheddar cheese, grated to cover the top, depending on taste 1 Can chopped black olives</p> <p>Directions: Use a round quiche dish. Spread the cream cheese evenly over the bottom of the dish. Mix together the chili, chili sauce and peppers. Spread over the bottom layer. Cover with the grated Cheddar cheese and top with the black olives. Bake at 350° F for 15 minutes until cheese melts and bubbles.</p>
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1958

Another spectacular performance was the presentation in 1958 of “South Pacific”, which again featured a cast of hundreds, including band, chorus, dancers, and principals. Jimmie Fullerton became director of the show after several production delays almost caused cancellation of the whole performance.

Jim Wattenbarger was musical director, conducting a 30 piece orchestra, which accompanied 22 members of the women's ensemble and 16 members of the men's ensemble being directed by Edna Weber. The cast included Marion Howard, Lyman 'Dusty' Rhodes', Jim Mears and others. The backstage crew numbered 66 persons. The programs were designed by Lardani of Rome, the wigs came from Lorian of Italy, and the uniforms were furnished by the U.S. Navy. The play was a resounding success, playing to a full house for five nights; however, at its conclusion, the treasury was again almost bone dry. Other 1958 productions included “Dear Charles” and “The Night Must Fall”.

<p>Contributed by: Karen Huggins</p> <p>This makes a great dip, too</p>	<h2 style="text-align: center;">Crabbies</h2> <hr/> <p><i>Ingredients:</i></p> <p>1 Jar sharp Cheddar cheese spread (I use the Kraft Cheddar Creamy Cheese Spread from the commissary. You may want to add a little more than one package of cheese spread to taste.</p> <p>$\frac{1}{2}$ Cup butter</p> <p>$1\frac{1}{2}$ Teaspoon of mayonnaise</p> <p>Dash of garlic salt</p> <p>8 Ounces of crab meat; you can get away with a 6 oz. can</p> <p><i>Directions:</i></p> <p>Mix all ingredients. Separate muffins in halves and spread crab meat mixture on the 12 halves. Freeze for 10 minutes. Then cut each in wedges. Refreeze until ready to serve. Bake at 350° F. for 15-20 minutes or until browned and bubbly.</p>
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1959

In 1959, Jimmee Fullerton became producer of Aramco's television and radio programs. A new director, Jim Sitar, who had joined Aramco and Dramaramco in 1957, directed several plays for Dramaramco as well as an annual play for returning students in the 1960's. Ed Hill and Melania Kaharl were among those appearing regularly on stage during these years. 1959 included the production of "King of Hearts" and a directing, acting workshop lead by Pat Kelly. Included in the workshop were presentations of segments of "Witness for the Prosecution", "Gaslight", "My Fair Lady", "St. Joan", and "Lysistrata". Participants in this workshop were Mona Haddad, Miriam Connor, Charles Simmons, and Jack Wilson.

<p>Contributed by: Eva Farnsworth</p> <p>Makes 30 appetizers</p> <p>You can use pimientos instead of water chestnuts if you put them on after baking</p>	<h2 style="text-align: center;">Crab & Swiss on Sourdough</h2> <p>Ingredients:</p> <ul style="list-style-type: none"> 1 Can (6 oz.) can crab meat or 1 (6 oz.) pkg. frozen crab meat 1 Cup Enemental (Swiss) cheese, grated $\frac{1}{2}$ Cup sour cream 2 Tablespoons green onions, minced 1 Tablespoon lemon juice $\frac{1}{2}$ Teaspoon Worcestershire sauce $\frac{1}{4}$ Teaspoon salt 1 Can (8$\frac{1}{2}$ oz.) can water chestnuts, drained 3 (6 or 7 inch) sourdough rolls <p>Directions:</p> <p>Drain and flake canned crab meat or thaw, drain and flake frozen crab meat. In a small bowl, combine flaked crab meat, cheese, sour cream, onions, lemon juice, Worcestershire sauce and salt; set aside.</p> <p>Slice 10 water chestnuts into thirds; set aside.</p> <p>Finely chop remaining water chestnuts and add to crab meat mixture.</p> <p>Preheat oven to 400° F (205° C). Slice each sourdough roll into 10 crosswise slices. Spoon about 2 teaspoons crab meat mixture evenly onto each slice. Top each with 1 slice water chestnut. Arrange on an ungreased baking sheet. Bake 10-15 minutes until bubbly and slightly browned. Serve hot.</p>
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1960

In 1960, Miriam Biggins, who had helped found the Nativity plays and had directed the music for the 1950's productions of the "Mikado", "Pirates of Penzance", and "South Pacific", died shortly after the family returned to the New York office. Plays presented in 1960 included "Road Like A Dove", and a returning student production of "Rehearsal for Death", both directed by Jim Sitar. A theater seminar was held in March, 1960, conducted by Herb Neuman. A reorganization meeting of Dramaramco members was held in May 1960, and a new board, headed by Jimmie Fullerton, Larry Barnes, Barbara St. John, Paul Klett, and Ed Martin, was elected.

<p>Contributed by: Donna Peterson</p>	<h2 style="text-align: center;">Crab Pizzas</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">$\frac{1}{2}$ Cup mayonnaise1 Teaspoon lemon juice$\frac{1}{4}$ Teaspoon curry powder$\frac{1}{4}$ Teaspoon salt1 Can (6 oz.) can crab meat, claw meat removed and drained1 Cup Emmenthal (Swiss) cheese, shredded12 Small 2" pizza crusts or toasted English muffin halves2 Tablespoons green onions, chopped <p><i>Directions:</i></p> <p>Combine mayonnaise, lemon juice, curry powder and salt in a medium bowl. Spread on pizza crusts. Top with crab, onions and cheese.</p> <p>Bake at 450°F approximately 10 minutes or until puffed and brown.</p>
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1961

1961 began with the production of "Sound of Murder", directed by Jim Sitar, with major roles played by Dan Nelson, Rhea Cyr, and Paul Klett, and with Charles MacFarlane as stage manager. This was followed by "The Mad Woman of Chaillot" directed by Spencer Deverill. The cast included Mona Haddad, Louise Pender, Herb Neuman, and Zafer Husseini. The returning student production, directed by Jim Sitar, was "Men Are Like Streetcars". Mona Haddad directed two one act plays, "The Stranger" and "No Exit".

Contributed by: Bob Reece from FIT FOR LIFE by Harvey and Marilyn Diamond Makes 2 cups	Creamy Avocado Dressing (or Dip)
	<i>Ingredients:</i> 1 Avocado 1 Clove garlic, minced ¹ / ₄ Cup water 2 Teaspoons olive oil 2 Tablespoons sour cream 1 Tablespoon fresh dill (or 1 teaspoon dried dill) ¹ / ₂ Teaspoon honey ¹ / ₄ Teaspoon salt 2 Tablespoons lemon juice <i>Directions:</i> Cut avocado in half. Peel, remove pit, and cut into large cubes. Place all ingredients into a food processor and process until creamy and smooth. Use as dressing or dip.

1962

In 1962, Jim Sitar directed "The Curious Savage". The cast included Arlyne Sherman, Marian Connor, Mona Haddad, and Rhea Cyr. Howard Norton served as production manager.

<p>Contributed by: Carol Lanhardt</p>	<h2 style="text-align: center;">Curry Cheese Ball</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">16 Oz Cream cheese1 Cup Chutney, chopped2 Teaspoons Curry powder¹/₂ Teaspoon Dry mustardAlmonds, slicedCoconut, shredded <p>Directions:</p> <p>Combine cheese, ¹/₂ cup chutney, curry powder and mustard - blend. Place in a plastic wrap lined bowl and refrigerate for at least 2 hours.</p> <p>Unmold on serving platter. Pour remaining chutney over top and then sprinkle with almonds and coconut. Serve with toasted Arab bread.</p>
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1963

The first production of 1963 was “Blithe Spirit”, directed by Jim Sitar. The returning student production was “Father's Been to Mars”, also directed by Jim Sitar. The cast included Cory Milam, Ken Zinzer, Mike and Diane Sherman, Lynn Schaffer, Racquel Zimmerman, and Lynn Tietjen. “Under the Gaslights” was directed by Ivey Fullerton. This production was sponsored by Dramaramco and the AEA.

<p>Contributed by: Nancy Wondal</p>	<p>Dill Dip</p> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Cup sour cream1 Cup mayonnaise1^{1/2} Tablespoon finely chopped onion1^{1/2} Tablespoon parsley flakes1^{1/2} Teaspoon seasoned salt1^{1/2} Teaspoon dill weed <p>Directions:</p> <p>Mix together the night before and refrigerate.</p>
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1964

In 1964, the only Dramaramco production was the Nativity Pageant, directed by Mrs. C.T. Nelson. The Ras Tanura Players presented two plays, "Slice It Thin" and "Farewell, Farewell Eugene". The Abqaiq Players presented "Harvey" and "The Boy Friend".

<p>Contributed by: Cathrine Elsey</p>	<h2 style="text-align: center;">Good Spread</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 Can Cream of Mushroom Soup8 Oz package cream cheese1 Package unflavored gelatin1 Cup mayonnaise1 Can of small shrimp1 Can of crabmeat1 Cup onions, chopped1 Cup celery, chopped3 Teaspoons lemon juice <p><i>Directions:</i></p> <p>Heat Cream of Mushroom soup. Add cream cheese. Dissolve unflavored gelatin in 3 teaspoons of water and add to soup mixture.</p> <p>Add mayonnaise, shrimp, crabmeat, onions, celery and lemon juice.</p> <p>Place in lightly oiled mold overnight.</p>
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1965

The play, "Never Too Late", presented in 1965, drew an audience of over 1,000. The other productions in 1965 were "Brother Goose", presented by the returning students, and directed by Jim Sitar, and "Suspect".

<p>Contributed by: Pamela Andrews</p>	<h2 style="text-align: center;">Hot Beef Dip</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 8 oz. package cream cheese¹/₂ Tablespoons milk2¹/₂ Oz dried beef (cut fine)2 Tablespoons chopped green pepper2 Tablespoons instant onion flakes¹/₈ Teaspoon black pepper¹/₂ Cup sour cream <p><i>Directions:</i></p> <p>Soften cream cheese. Blend cream cheese and milk. Stir in remaining items. Spread in small square Pyrex dish. Bake at 350° F. for 15 minutes. May be prepared the day before.</p>
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1966

In 1966, the season began with “Any Wednesday”. The cast included Bej Tewell, Bev Mischler, Lou Cunningham and Paul Bessor. The returning student play was “Holiday for Lovers”. The Nativity Pageant, which was usually staged every year, was directed by Ivey Fullerton.

<p>Contributed by: Judy Walker</p>	<h2 style="text-align: center;">Olive (Mushroom) Cheese Puffs</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">$\frac{1}{4}$ Pound sharp Cheddar cheese, grated$\frac{1}{4}$ Cup soft butter$\frac{1}{2}$ Cup sifted flour$\frac{1}{4}$ Teaspoon salt$\frac{1}{2}$ Teaspoon paprika24 Stuffed olives (or canned mushrooms) <p>Directions:</p> <p>Blend cheese and butter 4 hours ahead. Wait. Add flour, salt and paprika to the cheese-butter blend and mix well. Wrap 1 teaspoon of dough around each olive or mushroom, completely covering it. Arrange on ungreased baking sheet and refrigerate. About $\frac{1}{2}$ hour before serving, remove and bake puffs at 400° F. for 10-15 minutes. Serve warm. I usually double recipe, cover both olives and mushrooms and refrigerate them the day before. Unbaked ones can be frozen.</p>
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1967

In 1967, the Abqaiq Players presented “The Happiest Days of Your Life”. The cast included Dave and Judy Switzer, now of Dhahran, and Paul Clark, later president of the Dhahran Theater Group. Rosalind Eathorne directed that production. The returning students presented “Dirty Work at the Crossroads”, and in November, Dramaramco presented “Visit to a Small Planet” starring Ed Hill and Melania Kaharl and directed by Jim Sitar.

<p>Contributed by: Bob Bieniek</p> <p>Makes 64</p>	<h2 style="text-align: center;">Oven-Fried Potato Skins</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">8 Large baking potatoes$\frac{1}{4}$ Pound (1 stick) butter or margarine, melted2 Cloves garlic, crushed$\frac{1}{2}$ Teaspoon salt$\frac{1}{4}$ Teaspoon pepper1 Recipe Roasted Garlic Dip or other dip as desired <p>Directions:</p> <p>Preheat the oven to 425° F.</p> <p>Rinse the potatoes, dry, and pierce with a fork. Place them on a baking sheet. Bake them for 50 to 60 minutes or until tender. Cool slightly and cut in half widthwise. Cut each half into quarters. Scrape out almost all the potato pulp, leaving $\frac{1}{4}$ inch. Reserve the potato pulp for another use (spudnuts?).</p> <p>Combine butter, garlic, salt, and pepper in a small bowl. Dip the skins in butter and arrange them, skin side down, on a baking sheet. Bake at 425° F. for 15 to 20 minutes or until golden brown.</p> <p>The skins may be held at room temperature overnight or frozen. Reheat at 425° F until hot.</p>
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1968

The only production in 1968 was “Slice It Thin”, presented by the returning students. In 1968, Jim Owen, one of the first board members and directors of Dramaramco, and also the first president of the Abqaiq Players retired.

<p>Contributed by: Bob Bieniek</p> <p>Makes about 40 triangles</p>	<h2 style="text-align: center;">Oven-Fried Sesame Eggplant</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1¹/₄ Cup saltine cracker crumbs (12 double saltine crackers)¹/₂ Cup grated Parmesan cheese¹/₄ Cup sesame seeds¹/₄ Teaspoon pepper1 Medium eggplant (about 1¹/₄ pounds)Mayonnaise <p>Directions:</p> <p>Preheat the oven to 400° F. Grease 2 baking sheets.</p> <p>Stir the cracker crumbs, cheese, sesame seeds, and pepper together in a small bowl. Cut off the stem and cap and peel the eggplant. Cut it into ¹/₂ -inch-thick slices. Spread both sides of each slice with mayonnaise. Dip each side into the crumbs, pressing lightly so they adhere. Cut each slice in quarters, making four triangles.</p> <p>Place them on the prepared baking sheets. Bake for 10 to 12 minutes or until the undersides are golden. Turn the triangles over and bake 5 to 7 minutes longer, or until they are golden on both sides.</p> <p>*The eggplant may be refrigerated, covered, overnight, or it may be frozen. Do not defrost. Reheat frozen at 400° F. for 4 or 5 minutes or until hot.</p> <p>Serve warm or at room temperature.</p>
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1969

In 1969, the returning student production was “Exit the Body”, directed by Jim Sitar and Mary Jane Hanna. The cast included Rise Johansen, Heather and David Collier, Barbara Crampton, Raneb Owen, Rob Sivak, Doral Zaderkin, Allen Lanier, and Jeff Wall as production manager. “Barefoot in the Park”, directed by Jim Sitar, was presented in November. The cast included Melania Kaharl, Dick and Sue Fulton, Ed Hill and Norm Murrell. Bill Belcher was production manager.

<p>Contributed by: Nina Bradbury</p> <p>Can be used as hors d'oeuvres, a dinner entree, as a kabob or pre-cooked for a picnic basket, chopped up in a salad or in a sandwich</p>	<h2 style="text-align: center;">Peanut Chicken</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">2 Whole chicken breasts, skinned, boned and split$\frac{1}{4}$ Cup peanut butter1 Small red chili pepper, seeded and minced1 Teaspoon ground cumin1 Teaspoon ground coriander$\frac{1}{2}$ Teaspoon cayenne3 Tablespoons reduced-sodium soy sauce1 Teaspoon lemon juice1 Teaspoon honey3 Cloves garlic, minced <p>Directions:</p> <p>Wash the chicken and pat dry. Cut into pieces 1 inch wide and $2\frac{1}{2}$ inches long. Arrange in a single layer in a large shallow baking dish.</p> <p>In a small bowl, combine the peanut butter, chili pepper, cumin, coriander, cayenne, soy sauce, lemon juice, honey and garlic. (If sauce is very thick, thin with a little warm water.)</p> <p>Pour sauce over chicken. Allow to marinate for several hours or overnight in the refrigerator. Turn chicken occasionally to coat all sides.</p> <p>Remove chicken from marinade. Broil 5 inches from heat, turning to brown all sides.</p>
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1970

Jimme Fullerton, Dramaramco founder, retired in 1970, ending a 25 year association with theater at Aramco. His wife, Ivey Fullerton, also served as a director and as a member of the Dramaramco Board. Both Fullertons were also involved over the years with the December Nativity Pageant.

In February, 1970, the Ras Tanura Players were revived, with the presentation of a variety show, followed by "Blithe Spirit". The returning student production in 1970 was "Rehearsal for Death", directed by Jim Sitar.

The cast included Barbara Crampton, David Collier, Bill Burmester, Doral Zadorkin, Boyd Roy, Tom Masso, Lisa Mears, Beanie Mandis, and Rise Johansen. The Nativity Pageant was directed by Don K. Cameron, Ed Hill and Jim Sitar.

<p>Contributed by: Linda Esposito</p> <p>Appetizers After the Applause</p>	<h2 style="text-align: center;">Pickled Shrimp</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">2 Lbs. cleaned shrimp2 Chopped onions3 Cloves chopped garlic$\frac{3}{4}$ Cup olive oilSliced onion rings$1\frac{1}{2}$ Teaspoon salt$\frac{1}{4}$ Teaspoon dry mustard$\frac{1}{2}$ Teaspoon pepper$\frac{1}{2}$ Cup white vinegarOregano$2\frac{1}{2}$ Teaspoons celery seed3 Tablespoons capers & juiceDash Tabasco <p>Directions:</p> <p>Boil shrimp separately. Sauté the chopped onions and garlic in oil. Combine all ingredients and marinate at least 24 hours, mixing frequently. Remove from the refrigerator about one hour before serving so the oil will thin.</p> <p>*The beauty of this dish is that it will keep in the refrigerator for up to 10 days and can be frozen indefinitely.</p>
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1971

The 1971 production of 'Present Laughter' introduced a newcomer to Dramaramco, Bob Reece, as well as Sue Long, Melania Kaharl, Corky Rentscher, Bev Daley, Joan Halpin, Boyd Roy, Lori Burmester, returning after an 18 year rest, Ed Hill and Ghazzi Nasser. Jim Sitar was director, and Bill Belcher was production manager. The returning student production in 1971 was 'Lo and Behold', directed by Jim Sitar. The cast included Bob Reece, Doral Zadorkin, Sharon Boynton, Vickie and Peter Kaharl, Steve Hutchinson, Jeff Hill and Khamis Abdullah.

<p>Contributed by: Bob Bieniek</p> <p>Makes 1¹/₂ Cups</p>	<h2 style="text-align: center;">Roasted Garlic Dip</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">2 Heads garlic, with the largest cloves available (about 2 oz. each head)2 Tablespoons olive oil8 Ounces cream cheese, at room temperature¹/₄ Cup sour cream¹/₂ Teaspoon saltPepper to taste <p><i>Directions:</i></p> <p>Preheat the oven to 400° F.</p> <p>Peel the heavy outside layer from the heads of garlic, separating the heads into cloves. Place the unpeeled cloves in a pie dish. Drizzle with olive oil.</p> <p>Bake for 30 minutes or until the cloves feel soft when pressed. Remove them from the oven and cool slightly.</p> <p>Peel the warm cloves by cutting off the stem ends and pushing the pulp up with the fingers. Scrape the pulp into a food processor fitted with the metal blade. Add cream cheese, sour cream, salt, and pepper, and process until puréed, scraping the sides as necessary.</p> <p>Remove the mixture to a bowl. Serve it with the potato skins.</p> <p>*The dip may be refrigerated up to 3 days. Bring to room temperature before serving.</p>
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1972

Productions in 1972 began with 'Curious Savage' directed by Jima Sitar, with the cast including Melania Kaharl, Bob Reece, John East, Hazel Graham, Sue Fulton, Lori Burmester, Phil Melmer, Mary Jane Lowman, Ed Hill and Bert Haggard. Bill Belcher was production manager, Marguerite Newill was prompter, and the backstage crew included Norm Murrell and Jess Arceneaux.

In Najmah, a Gilbert and Sullivan parody written by Lillian E. Ullissey, with the title 'NMS Para-More' was directed by Tom Rash, with music by Carol Jay.

The returning student production was 'There's Always a Murder', directed by Jim Sitar. The cast included Lisa Mears, Garth Stauffer, Peter and Vickie Kaharl, Sharon Boynton, Jeanne Scott, Ali and Shadia Ala 'Ud-Din, Peter Sundstrom, Manuja Newill, and Denis Dougherty.

"On Stage", a variety show, was presented by Dramaramco and the Dhahran Women's Group, directed by Jim Sitar and production chairman Jack Curry.

The 25th anniversary of the Nativity Pageant, which was begun in 1947, was directed by Don Cameron, Melania Kaharl and Jim Sitar. Pat Johnston did the sets, with Dean Navratil and Roger Stauffer as stage crew. Larry Barnes was the narrator.

<p>Contributed by: Donna Peterson</p>	<h2 style="text-align: center;">Salmon Pate</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 Can (15¹/₂ oz.) salmon1 Package (8 oz.) cream cheese, softened2 Tablespoons green onions, chopped1 Tablespoon lemon juice¹/₂ Teaspoon salt¹/₈ Teaspoon pepper¹/₈ Teaspoon dill2 Tablespoons capers <p><i>Directions:</i></p> <p>Blend everything except capers until smooth. Spoon into bowl. Stir in capers. Cover and refrigerate until well chilled - approximately 2 hours. Serve with crackers.</p>
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1973

1973 began with a theater workshop organized by Bob Reece that included three one-act plays, 'The Happy Journey', 'Ugly Duckling', and 'The Encounter', written by Bill Belcher. Participants included Stanley Swete, Sandra Taylor, Patti Jo Long, Mark Eggerman, Mitch Murrell, Norm Murrell, Beverly Olsen, Lori Burmester and Lori Mackay.

The returning students presented 'No Time for Fig Leaves', directed by Jim Sitar. The cast included Vickie and Peter Kaharl, Doug Stockwell, Sharon Boynton, Sandra Taylor, Wendy Rhea, Jeanne Mullin, Laurie Carl, Pixie McGrath with Peter Sundstrom and Margaret McDonald as producers.

The production "How the Other Half Loves", directed by Jim Sitar, was presented in October. The cast included Ed Hill, Sue Fulton, Walt Unger, Melania Kaharl, Joan Halpin, Dorothy Boynton, and Bill Belcher as production manager. The year ended with the Nativity Pageant in December.

<p>Contributed by: Nabil Akkad</p>	<h2 style="text-align: center;">Sambousek</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Kilo Sambousek dough readymade strips$\frac{3}{4}$ Cup of flour4 Onions, chopped fine$\frac{1}{3}$ Cup Mazola oil1$\frac{1}{2}$ Lbs. ground beef1 Bunch parsley, choppedSaltCinnamonBlack pepper (ground) <p>Directions:</p> <p>Mix flour with a little water to make a smooth thick paste. Fry chopped onions in oil until yellow. Add ground beef and fry. Add chopped parsley. Salt and season to taste. Mix well.</p> <p>Spread each strip of dough separately on counter. Put in meat filling and fold into a triangle. Seal ends with the flour paste.</p> <p>Fry in oil until golden brown.</p>
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1974

The 1974 productions were the returning student presentation of “My Three Angels”, directed by Jim Sitar, with a cast of Peter and Mary Beth Kaharl, Lisa Mears, Garth Stauffer, Sandra Taylor, Mark and Jim Mears, Peter Sundstrom, Jeff Tewel, and David McDonald. The set crew was headed by Jean De St. Croix.

The Jeddah Players traveled to Dhahran to present “Once More With Feeling”, directed by Bette Lord. Dramaramco constructed the set for this production.

<p>Contributed by: Brenda Rose</p> <p>Serves 25</p>	<h2 style="text-align: center;">Shrimp Piquante</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">5 Lbs. shrimpCrab Boil mix1^{1/2} Cups of oil^{1/2} Cup ketchup1 Tablespoon Worcestershire sauce7^{1/2} Oz. prepared horseradish1 8 Oz. jar Dijon mustard^{1/4} Cup white wine vinegar2 Medium onions, thinly slicedSalt & pepper to taste <p>Directions:</p> <p>The day before:</p> <p>Boil shrimp in crab boil for 5 minutes. Do not overcook. Peel shrimp. Mix next 6 ingredients together for marinade. In a covered bowl, layer shrimp with onions and sauce. Add salt & pepper. Marinate shrimp in refrigerator overnight, stir every few hours.</p> <p>Remove shrimp with slotted spoon and serve with toothpicks.</p> <p>Shrimp will keep several days in the refrigerator.</p>
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1975

1975 was the 30th anniversary of the founding of theater in Aramco. Dramaramco produced "Hay Fever", directed by Jim Sitar, with Bob Butler, Jim Mears, Melania Kaharl, Tricia Broad, Elizabeth Ann Barlow, John Barker, Olga Benyo, Suhail Besharat and Judy Richardson in the cast.

The Abqaiq Players presented "The Night of January 16",

The Nativity Pageant was presented for the last time in December.

<p>Contributed by: Clare Jones</p> <p>The secret is to freeze them and cook them frozen. That way the shrimp don't fall off</p>	<h2 style="text-align: center;">Shrimp Toast</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none"> 9 Slices of extra-thin white bread (day old is preferable) Water 1 Lb. fresh shrimp, shelled, deveined and chopped 4 Water chestnuts, chopped fine 1/2 Medium-sized onion, chopped fine 1 Scallion, chopped fine 1 Teaspoon salt 1 Teaspoon sherry 1 Tablespoon cornstarch 1 Egg, slightly beaten Pepper to taste 3 Cups oil for deep-frying <p>Directions:</p> <p>Trim crusts from bread. Cut each slice into 4 squares (36 squares). Soak 4 of the squares in water for 1 second. Squeeze out liquid. Set aside.</p> <p>In a bowl combine shrimp, water chestnuts, onion, scallion, salt, sherry, cornstarch, egg, pepper, and soaked bread squares. Mix well.</p> <p>Place 1 teaspoon of shrimp mixture on each of remaining bread squares, slightly mounded. Freeze until party time.</p> <p>Heat oil to 375° F in a wok. Slide bread pieces into oil, a few at a time, with shrimp side down.</p> <p>Deep-fry about 2 minutes. Turn and fry other side until golden brown.</p> <p>Drain on paper towels.</p>
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1976

1976 was a quiet year in Dhahran. The Abqaiq Players presented “Curious Savage”, directed by Peter Jones, “Suddenly At Home” and “Move Over, Mrs. Markham”, directed by John Benderik and Robert Simms.

The Ras Tanura Players, active again, presented “Sunshine Boys”, directed by Tom Aulenbach and “The Girls in 509”.

In 1976, the Dramaramco Board included Jim Sitar, President, and Committee members Dorothy Boynton, Bill Belcher and Boyd Roy. This organizational structure had been established in 1948, when it was decided that the group would not hold business meetings but would concentrate on productions of plays and workshops.

<p>Contributed by: Cathrine Elsey</p>	<h2 style="text-align: center;">Spiced Pecans</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 Egg white$\frac{1}{2}$ Teaspoon water3 Cups pecan halves$\frac{1}{2}$ Cup sugar$\frac{1}{2}$ Teaspoon salt1 Teaspoon cinnamon$\frac{1}{2}$ Teaspoon cloves$\frac{1}{2}$ Teaspoon nutmeg <p><i>Directions:</i></p> <p>Beat together egg white and water. Add pecan halves. Mix sugar, salt, cinnamon, cloves and nutmeg. Add to pecan mixture and coat well.</p> <p>Spread on foil lined cookie sheet. Bake at 300°F for 30 minutes. Stir twice while baking.</p>
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1977

In 1977, the Tibro Theatre Workshop, headed by Patricia Broad, presented the pantomime “Snow White and the Seven Dwarfs”. The cast included Anne Barlow, Richard Thom and Barbara Kimmons.

The Ras Tanura Players presented “Guys and Dolls”, “Meet Captain Kidd” and “Cactus Flower”, directed by Peggy McCool and Mike Costas, with set by Doug Broad. Patricia Broad appeared in this performance.

The Abqaiq Players presented “Curse for an Aching Heart”.

The Najmah returning students presented “Best of Broadway”, and the Dhahran returning students presented 'Amazin' Productions', both of which were variety shows.

<p>Contributed by: Kathy Gunter Smith, Toni Maheshwari, Noel Cave</p> <p>Kathy sometimes adds Parmesan cheese</p> <p>You can also serve with pita bread cut in small pieces and toasted in microwave until hard (2-3 minutes).</p>	<h2 style="text-align: center;">Spinach Dip</h2> <hr/> <p>Ingredients:</p> <p>10 oz. (284g.) Frozen chopped spinach, thawed, drained and blotted dry</p> <p>1 Cup (250 ml) sour cream</p> <p>1 Cup (250 ml) mayonnaise</p> <p>$\frac{1}{2}$ Cup (125 ml) green onions, chopped</p> <p>1 Teaspoon (5 ml) parsley flakes</p> <p>1 Teaspoon (5 ml) lemon juice</p> <p>$\frac{1}{2}$ Teaspoon (2 ml) seasoned salt</p> <p>1 Round crusty bread loaf</p> <p>Directions:</p> <p>Put spinach, sour cream and mayonnaise into bowl. Stir. Add onion, parsley, lemon juice and seasoned salt. Mix together. Chill. Heat before serving.</p> <p>Cut top from round or oblong loaf. Remove bread from the inside leaving shell about 1 inch (2.5 cm) thick. Reserve removed bread for dipping. Fill with dip. You may need to double the recipe if the loaf is large. Wrap in foil. Heat in 300°F (150°C) oven for 2 hours. Remove from oven and turn foil back.</p> <p>Use reserved bread, cut into pieces, for dipping. After dip is finished break off pieces of shell and enjoy the best part of all.</p> <p>Toni Maheshwari's variation: Use 1 package of Khorr Florida Spring Vegetable Mix instead of the onions, parsley, lemon juice and seasoned salt. Also add 5 oz. of chopped water chestnuts.</p>
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1978

In January, 1978, the soon to be organized Dhahran Theater Group presented an English pantomime, "Cinderella", directed by John Ivinson. The cast included Ann Barlow, Anne Hutchinson, Richard Thom, John Webb, Bob Reece, Barry Hampshire, Sharon Adams, Bill Tracy, Bruce and Brenda Burgner, Elissa Adams, Sarah Martin, Kristin McIntosh, Debbie Morgan and Jenny Montgomery. Anne Staal provided piano accompaniment.

<p>Contributed by: Karen Huggins</p>	<h2 style="text-align: center;">Sweet and Sour Wieners</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 10 oz. bottle chili sauce1 10 oz. jar raspberry jelly or red currant jelly2 Pounds of wieners, cut into chunks <p><i>Directions:</i></p> <p>Mix chili sauce and jelly in saucepan. Add wiener chunks and simmer gently about 10 minutes. Turn to warm position. Serve with toothpicks.</p>
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1978 (continued)

In 1978 another era in the history of theater in Aramco was begun with the formation of the Dhahran Theater Group. Dramaramco ceased to exist; its assets of scripts and equipment were transferred to the DTG. The inaugural organization meeting was held February 12, 1978. The proposed constitution, which had been modeled after that of the Dhahran Kennel Club, was adopted; technical, production and publicity sub-committees were established, and an election of officers was held. Barry Hampshire was elected Chairman, Anne Hutchinson, Secretary and Jim Fleming, Treasurer.

John Baxter was elected chairman of the production sub-committee, Bob Reece chairman of the technical sub-committee, and Barbara Kimmons chairman of the publicity sub-committee. Membership fees were set at SR 10. John Baxter, Freda Martin, and Barbara Wade were elected to the Executive Committee, with Bruce Burgner as the juvenile member.

A Friends of the Dhahran Theater Group was established for to allow cooperation by non-Aramco persons interested in theater. John Ivinson was elected chairman of the Friends group.

Initially it was decided to present three major productions per year, as well as smaller productions, poetry readings, etc. Persons interested in directing or production work were encouraged to first direct or produce one-act plays in order to develop their abilities in these areas. It was decided to have regular general meetings which could be held as workshops or social events. A mailing list was begun which would be distributed to all those who attended the inaugural meeting, as well as an interest questionnaire.

<p>Contributed by: Sylvia Bieniek</p> <p>Makes 45 Meatballs</p>	<h2 style="text-align: center;">Veal and Blue-Cheese Meatballs</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Small onion, peeled1 Pound ground veal1 Cup dry breadcrumbs3 Ounces crumbled blue cheese$\frac{3}{4}$ Teaspoon salt$\frac{1}{2}$ Teaspoon pepper2 Large eggs3 Tablespoons milk6 Tablespoons vegetable oil for frying <p>Directions:</p> <p>Chop the onion in a food processor fitted with the metal blade. Add the veal, $\frac{1}{2}$ cup of the breadcrumbs, the cheese, salt, pepper, eggs, and milk. Process until they are thoroughly mixed. Form into approximately forty-five $\frac{3}{4}$-inch balls. Toll in the remaining $\frac{1}{2}$ cup breadcrumbs.</p> <p>Heat 3 tablespoons oil in a large skillet until hot. Sauté half the meatballs at a time over moderately high heat, turning them several times, until they are golden and cooked through, about 10 minutes. Remove to paper towels. Add the remaining oil to the skillet and repeat with the remaining meatballs. Serve the meatballs hot from a platter or chafing dish with toothpicks.</p> <p>*The meatballs may be refrigerated up to 2 days or frozen in a covered container. Bring to room temperature and reheat at 400° F. until hot, about 5 minutes.</p>
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1978 (continued)

The first official production of the Dhahran Theater Group was 'Witness for the Prosecution', presented in May 1978. The director was John Baxter. The cast included Anne Hutchinson, Mary Jane Lowman, Sally Keeler, Bernard Joubert, Paul Clark, Bob Jenks, Steve Fotos, Tom Carrington, Linda Wright, Barry Hampshire, Nabil Akkad, Freda Martin, Ali Ala 'Ud-Din, Jim Fleming, Caroline Barrett, Bill Ezzel, Jeff Yaeger, Ann Burgess, Bill Bigenwald, Tom Harmon, Margaret Voyle, Paul Wade, Brenda Burgner, Barbara Wade, Steve Tobel, Sue March, Lynn Williams and Debbie Herath. Sets for the performance were designed by Bob Reece, who was also stage manager. Dennis Donahue, Vic Harvey and Peter Howard handled lighting. Linda Wright handled props, and Freda Martin, Carolyn Barrett, Margaret Voyle and Wanda Wheeler served as wardrobe committee.

The second production was "The Fantasticks", in July 1978, which was directed by Barbara Kimmons. Sharon Adams, Jim Fleming, Alwyn Longstaff, Jan Winward, Bob Reece, John Baxter, Dennis Donahue, and Barry Hampshire were members of the cast. Bud Winward was musical director, with Judy Battle as pianist; Freda Martin was the costumer, Ian Fox was stage manager, with assistance from Larry Stahl and Ralph Mervine; Ann Berry was in charge of props, and Art Williams handled the lighting. Ann Berry tells the story of volunteering to assist backstage shortly after her arrival in Saudi Arabia, and upon being assigned to handle props for "The Fantasticks", immediately had to go about locating a 'brick wall'. She says she thought about immediate retirement.

<p>Contributed by: Noel Cave</p> <p>Serve with chips and a fire extinguisher</p>	<h3>West Side Story Jalapeño Cheese Ball</h3> <p>Ingredients:</p> <ul style="list-style-type: none">5 Jalapeño peppers (seeds removed)1 Lb. grated Cheddar cheese ($\frac{1}{2}$ white Cheddar, $\frac{1}{2}$ yellow Cheddar)1 Large onion3 Cloves of garlic, minced$\frac{1}{2}$ Cup mayonnaiseChopped pecans <p>Directions:</p> <p>Mix peppers, cheese, onion and garlic in a food processor or by hand until well mixed. Add the mayonnaise. Chill until firm. Form into a ball. Roll in the chopped pecans. Makes one large ball.</p>
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1978 (continued)

Two one-act plays were presented as showcases for new and experienced members of the theater group. Barry Hampshire directed 'A Waiting Game'. The cast included Ann Burgess, Ann Berry, Val Gardiner, Ann Cuddeback, Paul Markham, Peter Liljeberg, and Tom Carrington. Arthur Dewhurst directed his first DTG production, 'The Dear Departed'. This cast included Norma Hoke, Lucille Harwood, Paul Clark, Jim Fleming, Bill Biegenwald, and Jenny Hoke. A common set for both plays was constructed by Ian Fox, Ignatius Perry, Edward Blackshaw, Larry Stahl and Ralph Mervine. Linda Wright handled props for both productions, Bob Reece was stage manager, and Carol Pierce was the prompter.

The final 1978 production was 'Bus Stop', presented in November, 1978, which was directed by Barbara Wade. The cast included Paul Clark, Dennis Emmerton, Clara Myers, Larry Stahl, Arthur Dewhurst, Donna Lewallen, Gail Mangham, and Bob Jenks. The set was designed by Barbara Wade and built by Ian Fox, et al. Barry Hampshire was production and stage manager, Carol Pierce was prompter, Ann Hutchinson, Faith P'Simer, Sylvia Bertie, Erma Ward and Pat Polluck handled props, and Dennis Donahue ran the lighting. Pat Gibbons was wardrobe mistress, and Sue March and Alwyn Longstaff did makeup. Musical entertainment and accompaniment was by Judy Battle and Jim Davidson.

<p>Contributed by: Alan & Yvonne Fullbrook</p>	<h2 style="text-align: center;">Wine-Flavored Camembert</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Can (150 gm.) Camembert cheese³/₄ Cup dry white wine4 Oz. (250 gm.) butter A few drops of Tabasco sauce2 Oz. (90 gm.) flaked almonds <p>Directions:</p> <p>Place camembert in a small bowl, cover with wine; cover and leave overnight. Save the can.</p> <p>Next day, drain off wine, chop camembert roughly - including rind. Put into small bowl of electric mixer. Add softened butter and a few drops of Tabasco. Beat on medium speed until mixture is smooth and well blended. Refrigerate for 5 minutes.</p> <p>Place flaked almonds on oven tray, bake in moderate oven 5 minutes or until pale golden brown; cool.</p> <p>Shape cheese mixture into original shape of cheese - this is why you saved the can. Roll top and sides of cheese in toasted almonds, patting them on firmly with hands.</p> <p>Refrigerate until firm. Remove from refrigerator 30 minutes before serving.</p>
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<p>Contributed by: Kathy Gunter Smith</p> <p>Makes 12</p>	<h2 style="text-align: center;">Apple Streusel Muffins</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1¹/₂ Cups (375 ml) all-purpose flour¹/₂ Cup (125 ml) granulated sugar3 Teaspoons (15 ml) baking powder¹/₂ Teaspoon (2 ml) salt1 Egg¹/₄ Cup (60 ml) milk¹/₄ Cup (60 ml) cooking oil³/₄ Cup (175 ml) apple, shredded (peeled or not according to preference) <p>Topping:</p> <ul style="list-style-type: none">¹/₂ Cup (125 ml) brown sugar, packed¹/₄ Cup (60 ml) all-purpose flour¹/₄ Cup (60 ml) butter or margarine, softened <p>Directions:</p> <p>Topping: In a small bowl rub sugar, flour and butter until crumbly. Set aside.</p> <p>Muffins: In mixing bowl stir flour, sugar, baking powder and salt together. Make a well in center.</p> <p>In another bowl beat egg, milk and oil to blend. Stir in apple. Pour into well. Stir until just moistened. Fill muffin tins ³/₄ full. Sprinkle with topping.</p> <p>Bake in 400°F (200°C) oven for 20 to 25 minutes.</p>
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1979

The 1979 year began in March with the presentation of “The Crucible”, directed by Barbara Kimmons and Bob Reece as stage manager and set designer. Familiar names in the cast included Barbara Jessop, Sandra Rees, Kevin Dagg, Maria Williams-North, Judy Switzer, Gail Mangham, Alan Kaldor, Jan Winward, Ann Burgess, Paul Markham, Ann Hutchinson, Howard DeKalb, Arthur Dewhurst, Sylvia Bertie, John Wild, Barry Hampshire, John Baxter, Joe Pastorino, Paul Clark, Barbara Wade and Bob Reece. The production crew included Ian Fox, Art Williams, Bruce North, William Kimmons, Linda Johnson, Norma Hoke as prompter and make-up artist, Nabil Akkad, and many others. The DTG newsletter of April 1981 reports that on one night during the production, Bob Reece made an impromptu appearance to keep a set wall from falling down.

“Big Bad Mouse” was presented in May, 1979, directed by Barry Hampshire. The cast included John Connell, Arthur Dewhurst, Anne Hutchinson, Barbara Jessop, Val Gardiner, Kevan Dagg and Debbie Herath. Doug Broad was stage manager, Norma Hoke and Shadia Ala 'Ud-Din handled make-up, Larry Stahl designed the set; costume design was by Susan Husted and Wanda Wheeler, Fran Ahearne and crew provided props, and the stage crew was included Bob Reece, Ian Fox and many others.

DTG conducted a theater workshop in 1979 which included the production of Neil Simon's “The Good Doctor”.

Bill Walker made his DTG debut in “Plaza Suite” in July 1979, directed by Barbara Wade, assisted by Richard Budd. Other cast members included Wilma Wilcox, Barbara Kimmons, Bob Reece, George Macgillivray, Bob Carlton, Mary Jane Lowman, Sandra Rees, Ellen Meyer and Butch Connor. Doug Broad was stage manager, Bob Reece set designer, Margaret Woodham did the lighting, Susan Husted the costumes, Norma Hoke the make-up, Fran Ahearn the props, and the stage crew was headed by Ian Fox.

<p>Contributed by: Susie Bates</p>	<h2 style="text-align: center;">Banana Nut Bread</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">8 Oz. self-rising flour2 Oz. butter2 Oz. caster sugar2 Oz. chopped walnuts3 Oz. golden syrup1 Egg2 Ripe medium bananaspinch of salt <p>Directions:</p> <p>Rub butter into flour (and pinch of salt). Stir in sugar and nuts. Beat egg. Blend with syrup and bananas. Pour into dry ingredients. Mix well.</p> <p>Bake at 360°F for one hour.</p>
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1980

The 1980 season opened in January with “The story of Aladdin and His Wonderful Lamp”, directed by Gail Mangham, with Jules Milsom as stage manager. The cast included Butch Conner, Ricky Budd, Beverly Conner, Paul Clark, Barbara Jessop, Mike Vautier, Arthur Dewhurst, Philip Oppenheim, Neal Mangham, John Baxter, Linda Storr, Pat Polluck, Shadia Ala 'Ud-Din, Sharon Ethridge, Karen Cox, Elaine Archer, Mary Jane Lowman, Wilma Cox, Susan Smith, Sadaat Yazadani, and David Batey. There were 43 persons on the production staff.

In March, 1980, two one-act plays were presented. These were “Impromptu”, directed by Mike Vautier and “The Waiting Room”, directed by George MacGillivray. The casts included Sally Keeler, Sharon Ethridge, Tony Faint, Robert Reyner, Dennis Goldsmith, Patricia Polluck, Les Robinson and Barbara Jessop. Neil Mangham was stage manager for both productions.

In April, DTG presented “An Inspector Calls”, directed by John Baxter. The cast included Dennis Emmerton, Joe Pastorino, Sue Harker, Anne Hutchinson, Shadia Ala 'Ud-Din, Fred Bobb and Paul Clark. Shadia Ala 'Ud-Din was assistant director, and Jules Milsom was stage manager. Fiona Digby-Owens assisted with props.

At the Annual General Meeting held April 12, 1980, the following DTG officers were elected:

Paul Clark	Chairman
Patricia Broad	Secretary
Neal Mangham	Treasurer
Kevin Carty	Publicity
Dennis Goldsmith	Technical
Gail Mangham	Production
Barbara Wade, Arthur Dewhurst and Dennis Emmerton	Members at Large
Tony Faint	Friends of DTG

<p>Contributed by: Nancy Ackerman</p> <p>Best when served with cinnamon flavored hot coffee during morning rehearsals</p>	<h2 style="text-align: center;">Between Number Muffins</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none"> $\frac{1}{2}$ Cup butter or margarine $\frac{1}{2}$ Cup honey 2 Eggs 1 Medium orange, grated (put the quartered orange in a food processor) $\frac{1}{2}$ Cup plain yogurt $\frac{1}{2}$ Cup low fat milk 2 Cups whole wheat flour $\frac{1}{2}$ Cup wheat germ 2 Teaspoons baking powder 1 Teaspoon baking soda 1 Cup raisins $\frac{1}{2}$ Cup chopped walnuts <p>Directions:</p> <p>Beat together butter, honey and eggs until mixture is thoroughly blended. Beat in orange, yogurt and milk until blended. Mix together the dry ingredients and add all at once, beating until dry ingredients are just moist. Do not overbeat.</p> <p>Divide batter between 12 paper-lined muffin cups and bake at 350° F. for about 30 minutes, or until a cake tester, inserted in the center of a muffin, comes out clean. Allow to cool for 10 minutes, then remove from pan and continue cooling on a rack.</p> <p><u>Note:</u> These make large muffins so you can divide the batter into 18 cups (reduce the baking time a few minutes). If the cast is large, double this recipe. These muffins do not last long, especially if the set construction crew is working. Triple the recipe if you are working on the Panto!</p>
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1980 (continued)

In October, the DTG adopted a new constitution, to replace the one adopted in 1977. The new constitution added the office of Vice-President, and Clydia Cuykendall was elected to fill this office until the 1981 Annual General Meeting.

Bob Reece directed "The Front Page" in June, 1980. The cast included Barbara Jessop, Les Robinson, Alan Symonds, Fred Bobb, Bud inward, Bill Ezzell, Butch Conner, Judy Switzer, Bill Walker, Dan Uman, David Switzer, Tricia Broad, Neil Mangham, Mike Vautier, Eva Burns, Barbara Wade, William Tracy, Richard Thom, Arthur Dewhurst, Howard De Kalb, Ralph Mervine, Howard Hurst and Chipper Lichtenstein. Faith P'Simer handled props, Kevin Carty, publicity, Susan Husted, wardrobe, Reine Brunst, make-up, Jarvis Burton and Mike Hoffman, sound, John Shonsey, lighting, Dennis Goldsmith et al. were stage crew, Marguerite Newill, prompter, Charles Krausche, set design, and Paul Clark was assistant director.

In July, 1980, DTG presented "Death of a Salesman" directed by Paul Clark. The cast included Bill Norman, Barbara Wade, Jerry Dudderar, Bill Walker, Bob Reece, Gail Mangham, Paul Clark, Arthur Dewhurst, Neal Mangham, Paula Sanchez, Bob Thielhelm, Judy Switzer, Clydia Cuykendall, and Bud Winward. Production staff included Neal Mangham as stage manager, and 35 crew members. Debra Shea assisted with props.

"Scenes for Two Women" was presented in August, featuring Barbara Kimmons and Gail Mangham. Bob Reece conducted a series of six workshops to assist members wishing to develop acting and technical skills. 'Beyond the Fringe', directed by Dennis Emmerton, was presented jointly as dinner theater by DTG and the AEA in November. 1980 closed with the presentation of "December Fantasy" by DTG and Tibro Theatre Workshop, which was written and directed by Tricia Broad, with Doug Broad as stage manager.

<p>Contributed by: Donna Peterson</p> <p>Makes 12 muffins</p>	<h2 style="text-align: center;">Blueberry Muffins</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">2 Cups flour$\frac{1}{3}$ Cup sugar1 Tablespoon baking powder1 Egg$\frac{3}{4}$ Cup milk$\frac{1}{3}$ Cup oil1 Teaspoon grated lemon peel1 package (8 oz.) cream cheese, cut into $\frac{1}{2}$ inch cubes1 Can (16 oz.) blueberries, drained1 Teaspoon lemon juice3 Tablespoons sugar <p>Directions:</p> <p>Heat oven to 400°F. Mix flour, sugar and baking powder in bowl.</p> <p>Beat egg. Add milk, oil and lemon peel.</p> <p>Add to flour mixture. Mix until moistened. Fold in cream cheese and blueberries.</p> <p>Spoon into greased muffin pan. Bake 20 minutes or until slightly brown. Mix lemon juice and sugar. Brush on muffins.</p>
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1981

The 1981 season was begun with the production of 'How the Other Half Loves', directed by Arthur Dewhurst. The cast included Ann Hutchinson, Sue Hare, Dennis Emmerton, Les Robinson, Anne Lillie and Dave Switzer. The set was designed by Mike Hare, Doug Broad and Ian Fox. Mike Hare was also stage manager. Barbara Jessop provided continuity, Libby Bowers and Laura Bloomquist handled props, Mike Vautier ran the lighting, Gail Mangham did make-up and Neil Mangham did sound.

At the Annual General Meeting held March 14, 1981, Paul Clark was elected President, Clydia Cuykendall Vice President, Valerie Gardiner Secretary, Jeff Warren Treasurer, Tom Arlt Technical Committee Chairman, Barbara Kimmons Production Committee Chairwoman, John Newton Publicity Committee Chairman, and Dennis Emmerton, Barbara Jessop and Butch Connor were elected Members at Large.

<p>Contributed by: Donna Peterson</p> <p>A Thanksgiving tradition at Donna's house</p> <p>225 calories 13 grams fat per muffin</p>	<h2 style="text-align: center;">Cranberry Muffins</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none"> 2 Cups flour 1 Cup sugar 1^{1/2} Teaspoons baking powder ^{1/2} Teaspoon baking soda 2 Teaspoons grated orange peel 1^{1/2} Teaspoons mace 1 Teaspoon cinnamon ^{1/2} Teaspoon ginger ^{1/2} Cup shortening ^{3/4} Cup orange juice 1 Tablespoon vanilla 2 Eggs, slightly beaten 1^{1/2} Cups cranberries 1^{1/2} Cups walnuts, chopped <p>Directions:</p> <p>In a medium bowl mix flour, sugar, baking powder, soda, peel, mace, cinnamon and ginger. Cut in shortening with pastry cutter. Stir in juice, vanilla and eggs. Fold in cranberries and walnuts.</p> <p>Spoon into 18 well greased muffin cups. Bake at 350°F for 25 minutes.</p>
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1981 (continued)

In March, 1981, the musical 'Man of La Mancha' was presented to audiences totalling over 2000 for five performances. The originally scheduled performances sold out so quickly that a special matinee performance was scheduled. This production fulfilled a long term dream for director Barbara Kimmons, who planned its presentation for over two years. The cast included Stan Klop, Deborah Marche, Stan Monson, Bob Reece, Fred Moore, Joe Pastorino, John Dougherty, Butch Conner, Patty Hansen, Cathy Score, Dot Shapley, C.J. Cuykendall, David Torr, Geoff McGraw, Bill Walker, Mike McFadden, Tom Arlt, Rody Tamayo, and Les Robinson. Judy Walker and others were in the chorus. Costumes were authentically designed by Susan Husted. Geoff McGraw served as assistant director. Bud Winward was musical director, and Lila Cross directed the on-stage vocalists, as well as playing French horn.

The stage set was constructed at an improvised work-site outside the theater as well as on-stage between other scheduled theater performances. All props, including armor were made locally by volunteers with metal-working and welding experience. Melissa Arlt designed the set, Bruce North ran all the lighting, Gail and Neal Mangham did make-up, Bill Kimmons did the sound, Marcia Stanton was the pianist, Veronica McLaughlin was in charge of props, choreography was done by Barbara Kimmons and Clydia Cuykendall, and Rob Hinchliff was special technical assistant. The total technical crew numbered over 30 persons. There were 20 people in the orchestra, including Mike Pape on percussion.

Gail Mangham conducted an Acting Workshop to teach voice exercises and scene work to newcomers to the craft of acting. Participants learned to 'breathe from the belly, loosen the lips, relax the jaw, make funny sounds and even funnier faces, move through the six basic acting areas of a stage, give and take focus, decorate the fourth wall, as well as to articulate and project'. A good time was had by all.

Contributed by:
Brenda Rose

Spiced Apricot Bread Dainty Sandwiches

Ingredients:

- 1^{1/2} Cups dried apricots, diced
- 1 Cup sugar
- ^{1/2} Teaspoon cloves
- ^{1/4} Teaspoon nutmeg, ground
- ^{1/2} Teaspoon cinnamon, ground
- ^{1/2} Teaspoon salt
- 6 Tablespoons butter, melted
- 1 Cup water
- 1 Egg, beaten
- 2 Cups flour, measured before sifting
- 1 Teaspoon soda
- 1 Cup pecans or walnuts, chopped

Directions:

Combine apricots, sugar, spices, butter and water in saucepan. Cook 5 minutes and cool thoroughly. Add water, egg and then flour sifted with soda. Stir in nuts, mix well and turn into greased 9x5x3 inch loaf pan. Bake at 350°F for 1 hour.

Freezes beautifully. For a party, chill bread then slice thinly and make small dainty sandwiches. For fillings use:

- Softened cream cheese flavored with honey and lemon juice
- 1 Cup of chopped dates mixed with ^{1/4} cup of orange juice and ^{1/4} cup finely chopped hazelnuts or walnuts
- 4 Oz cream cheese mixed with 1 tablespoon grated orange rind, ^{1/4} cup chopped raisins, 2 tablespoons chopped pecans and 2 tablespoon orange juice

<p>Contributed by: Syliva Bieniek</p> <p>Serves 8</p>	<h2 style="text-align: center;">Angel Hair Pasta with Spinach and Pine Nuts</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Cup pine nuts$\frac{1}{2}$ Cup olive oil4 Very large cloves garlic or 8 small cloves, minced$\frac{3}{4}$ Teaspoon dried red pepper flakes3 Pounds fresh bulk spinach, stemmed, washed, dried well and coarsely chopped (about 18 oz. stemmed)$\frac{3}{4}$ Pound angel hair pasta (Cappellini)4 Tablespoons ($\frac{1}{2}$ stick) butter or margarine$\frac{1}{2}$ Cup grated Parmesan cheeseSalt and pepper to taste <p>Directions:</p> <p>In wok or large skillet, sauté pine nuts until golden. Remove and set aside. Heat oil in same pan; sauté garlic and red pepper flakes for 1 minute; remove from heat.</p> <p>Before serving, bring a large pot of salted water to a boil. Cook pasta until tender to the bite (al dente). Reheat oil with garlic; add spinach and toss over high heat until wilted, 2 to 3 minutes; do not overcook or it will stick together. Stir in butter or margarine. Drain pasta well. Place in a large bowl, add spinach mixture, Parmesan cheese and pine nuts; toss well. Season to taste with salt and pepper. Serve immediately.</p>
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1981 (continued)

'Born Yesterday' was presented in May, 1981, directed by Barbara Jessop. The cast included Mike Vautier, Ellen Meyer, Bill Walker, Bob Thielhelm, Bob Reyner, Anne Hutchinson, Dennis Emmerton, Nabil Akkad, Tricia Broad, Bob Reece, Bill Ezzell, Bruce Ralph, Gerry Smith and Billy Walker. Doug Broad designed the set and served as stage manager. Gil Hunter ran the lighting and Mike Lucas the sound. Melissa Arlt, Judy Walker and Veronica McLaughlin handled props, Susan Husted was wardrobe mistress, Gail Mangham and Patty Hanson did make-up, Freda Martin was prompter, John Newton was business manager, and Dave Healey did the photography. The technical crew consisted of over eleven people.

'Chapter Two' was presented as dinner theater in the Intermediate School Gymnasium in June, 1981. Paul Clark was director, Tom Arlt was stage manager, and Bob Thielhelm was in charge of dinner arrangements. The cast included Jim Noland, Sue Belvo, Butch Conner, and Sharon Adams. The set was designed by Paul Clark and Judy Switzer, Jeff Warren ran the lights, Veronica McLaughlin handled props, Susan Husted designed and made the costumes, and Tricia Broad did make-up. Laura Bloomquist was prompter. The technical crew was composed of over nine people.

In July, 1981, Gail Mangham directed 'Lion In Winter'. The cast consisted of Neal Mangham, Barbara Kimmons, David Torr, Stan Klop, Harold Bahr, Patty Hansen and Bob Reece. Linda Wolfe was assistant director, Paul Gatenby was stage manager, Debra Shea was property mistress, Paul Gatenby and Gail Mangham designed the set, Bill and Barbara Kimmons ran the sound and video, Bruce North ran the lights, Jan Valbracht was prompter, Sharon Adams did make-up, Marie Blessing and Susan Husted and others did the costumes, and another fifteen people assisted with the technical side of the production.

<p>Contributed by: Ann Kennedy</p>	<h2 style="text-align: center;">Beef Wellington</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 Package puff pastry - thawed1 Tenderloin1 Jar of pâté1 Box of mushrooms, sliced and sautéed <p><i>Directions:</i></p> <p>Cook beef alone for 20 minutes at 450° F. <i>Cool</i></p> <p>Roll out puff pastry in a large rectangle. Put meat on top of pastry. Cover meat with pâté and mushrooms. Fold pastry over the meat and seal edges well. Brush the top with milk or a beaten egg. Cut out decorations for top from extra pastry for a professional look.</p> <p>Bake, uncovered, at 450° F for 20 minutes until golden brown. Cool for 5 minutes before carving.</p>
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1981 (continued)

In August, 1981, Geoff McGraw directed 'Epigrams and Epitaphs', an evening of poems by Ogden Nash and Edgar Lee Masters set in a dramatic context. Freda Martin was the assistant director. The cast included Paul Clark, Clydia Cuykendall, Arthur Dewhurst, Kathrynne Holden, Anne Hutchinson, Barbara Jessop, Chipper Lichtenstein, Deborah Marche, Sarah Martin, Fred Moore, Les Robinson and Jeff Warren. Bruce North and Ian Barley did the lighting, Tonny Man was the stage crew, Marsha Stanton was the pianist, Marie Blessing did the wardrobes, and Mike Hare et al did the scenery.

In October, David Torr directed 'He Done Her Wrong, or Wedded But No Wife', a melodrama, which was presented as a dinner theater event in the Intermediate School Gymnasium. Patty Hansen was assistant director. The cast included Fred Bobb, Butch Conner, David Torr, Dick Coe, Joe Pastorino, and Bill Walker. The barbershop chorus consisted of Jim Blackwell, Joe Cullen, John Edwards, Paul Hooker, Don Huovinen, Tony Mar, Mike McFadden, Jim Milne, Rocky Profitt, Ed Van Cleeve, and Jerry Virgil. Peggy McGee was the introducer/conductor, and Edith Salisbury was the pianist and musical director.

Doug Broad did the set design and was stage manager, Jeff Warren and Ian Barley did the lighting, Veronica McLoughlin handled props, Susan Husted and Jean Warburton created the wardrobes and wigs, Patty Hansen was prompter, John Newton was business manager, Peter Larkin did the drums, Tito Agoncillo the poster design, Sharon Adams and Freda Martin did make-up and ten persons assisted as the stage crew.

<p>Contributed by: Clare Jones</p>	<h2 style="text-align: center;">Chicken Dulce</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">12 Chicken thighs1 16 Oz. can whole berry cranberry sauce$\frac{1}{2}$ Cup French dressing1 Pkg. dry onion soup mix <p><i>Directions:</i></p> <p>Arrange chicken pieces in greased 9 x 13 inch baking dish. Mix together cranberry sauce, French dressing and onion soup mix. Pour over chicken and marinate in refrigerator for $1\frac{1}{2}$ hours.</p> <p>Bake, uncovered, at 350° F for $1\frac{1}{2}$ hours.</p>
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1981 (continued)

The final production of 1981 was 'A Man for All Seasons', directed by Lucy Bushore. This production was also sponsored by the AEA. The cast included Ken Crawford, Paul Clark, Bob Reece, Les Robinson, Gail Mangham, Kathrynne Holden, Bill Burnham, David Munds, Arthur Dewhurst, David Switzer, Art Bushore, Judy Switzer, and Bob Thielhelm. Judy Switzer served as assistant to the director. Neal Mangham was stage manager, Mike Hare headed the fifteen person stage crew, Bruce North and Jeff Warren ran the lighting and sound with Bill Kimmons, Susan Husted coordinated costumes, and Tito Agoncillo designed the posters. Costumes for the production were rented from the Stamford Shakespeare Company with the Dhahran Recreation Department providing the shipping.

On November 19, 1981, the Dhahran Theater Group held its first 'Awards Night' as an opportunity for as many as possible of the membership to get together, not only those involved in productions, but also those who support financially but take a non-active role. This event was held in the home of Paul Clark and included a buffet supper as well as awards, memorabilia from past productions, and segments of videos from previous shows. Award winners were:

Best Director and Best Production	Barbara Kimmons	"Man of La Mancha"
Best Actor	Dennis Emmerton	"How the Other Half Loves"
Best Actress	Ellen Meyer	"Born Yesterday"
Best Supporting Actress	Anne Lillie	"How the Other Half Loves"
Best Supporting Actor	Butch Conner	"Chapter II"
President's Cup	Paul Clark	
Best Set Design	Doug Broad	"Born Yesterday"
Special Award	Howard De Kalb	presented by Anne Hutchinson

<p>Contributed by: Toni Maheshwari</p> <p>NOT HARD, NOT FATTENING, NOT EXPENSIVE, AND NOT BAD CHICKEN!</p>	<h2 style="text-align: center;">Chicken Pieces</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none"> Chicken Pieces Your favorite seasonings Boiling water seasoned with chicken bouillon cubes Flour Paprika Garnish: cilantro, onions & lemon slices <p>Directions:</p> <p>Take your favorite pieces of chicken and sprinkle both sides with your favorite seasonings - onion salt, garlic salt, curry or just salt and pepper.</p> <p>Boil water with the bouillon cubes, enough to <i>almost cover</i> the chicken pieces. Sprinkle some flour in a pan and arrange the chicken in it. Add the boiling water. Bake for 45 minutes in a 350° F oven. Turn pieces over, sprinkle with paprika and bake another 30 to 45 minutes.</p> <p>Take out and arrange on a platter. Garnish with cilantro, onions and lemon.</p>
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1982

In January, 1982, the Dhahran Theater Group presented 'Further Beyond the Fringe', a satirical revue of world events, as a dinner theatre production. The cast for this 'tongue in cheek' presentation included Arthur Dewhurst, John Hestand, John Baxter, Chris Mortimer, Val Gardiner and Lynne Gould. Arthur Dewhurst directed the production; Doug Broad was stage manager; Mike Vautier was the business manager, and the production crew consisted of Libby Bowers, Jeff Warren, Ian Barley, George Hammersley, Susan Husted, John Newton, Ann Burgess, Gerry Smith, Pat Johnson, Elissa Adams and Tito Agoncillo, who designed a very unusual program, including a diagram of the usable parts of an alligator for the "shop til you drop" contingent.

The second 1982 production was "National Health", again a dinner theatre production catered by the Oberoi and directed by Les Robinson. Members of the cast included Graeme Bell, Richard Emery, Mike Kenyon, Jerry Hart, Robert Reyner, Bob Reece, Steve Czapiewski, Hugh Mulligan, Gus Sinclair, Elaine Archer, Sylvia Bertie, Ann Hutchinson, Stephanie Sapp, Pat Polluck, Ann Burgess, Les Robinson, Bill Walker, Mary Blanchard and Reb Brittan. Les Robinson also designed the set, and Eve McAlister served as stage manager. The production crew included thirty-three persons, some of whom were also in the cast. The AEA helped sponsor this production.

The 1982 musical production, presented in March for six nights and two matinees spread over two weekends, was 'Oklahoma'. This production was directed by Geoff McGraw, assisted by Kathrynne Holden. Jim Boles was the musical director, and Nancy Ackerman was the choreographer. Doug Broad designed the set and served as technical director, Laura Bloomquist was the stage manager, Veronica McLaughlin was in charge of props, Bruce North handled the lighting, and Lucy Bushore designed the costumes. The production crew consisted of 37 persons.

<p>Contributed by: Linda Esposito</p>	<h2 style="text-align: center;">Chicken Sherried</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">Chicken PartsFlourPaprika¹/₄ Cup celery2 Onions, sliced in ringsSalt and pepper1 Can Cream of chicken or mushroom soup Cooking sherry - 2 or 3 Tablespoons to taste <p>Directions:</p> <p>Mix flour with paprika, salt & pepper; coat chicken pieces in the mixture.</p> <p>In a large frying pan brown the chicken on all sides, then set aside in a deep baking dish. In the same frying pan sauté the celery and onion rings. Add the soup, sherry and a little water and bring to a boil. Pour the sauce over the chicken in the baking dish (should be enough to nearly cover the chicken).</p> <p>Bake, uncovered at 350° F for 30 to 40 minutes.</p>
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1982 (continued)

The May 1982 performance of "The Good Doctor" was the first time that the Dhahran Theater Group sold reserved seat tickets to members through an advance order plan. A reserved seat section was set aside to be sold in advance to cast and group members before tickets were placed on sale for general admission. "The Good Doctor" was directed by Geoff McGraw, with Gil Hunter as stage manager, Libby Bowers in charge of props, Lucy Bushore, costumes, Patty Hansen, makeup, Tom Arlt, lighting, Mike Kenyon, sound, Debra Shea, ticket sales, Mike Buckley, set design and construction, and John Lockett as assistant stage manager. Ten persons assisted backstage. The cast included Kathrynne Holden, Anne Hutchinson, Anne Lillie, Robin Polley, Bob Reece, and Jeff Warren.

In May, 1982 the Production Committee was requested to prepare a set of guidelines for directors that could also be used by the committee to ensure that productions in trouble for any reason could be salvaged rather than canceled. The committee was requested to monitor, on a regular basis, all scheduled productions during rehearsals.

In June, 1982, a private cabaret dinner theater, titled "Rainbow Cabaret" was presented exclusively for the DTG membership. The cast included Penny Cavanaugh, Dick Coe, William Phillips, Carol Childers, Ninette Mordaunt, and Dan Swenson from the recent musical, "Oklahoma". The band consisted of Ed Foster, Rob Joachim, Peter Larkin and Larry Zwier. Barbara Kimmons was production manager, Judy Switzer was in charge of dining arrangements, Paul Gatanby was technical manager, Tom Arlt handled the lighting, Lucy Bushore the invitations, and Barbara Kimmons the programs.

<p>Contributed by: Melodie Alverson</p>	<h2 style="text-align: center;">Chicken Spaghetti</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">4 Lbs. Chicken Parts4 Chicken flavored bouillon cubes3 Stalks celery, chopped1 Onion chopped1 Bell pepper, chopped1 12 Oz. package spaghetti2 Cans Cream of Mushroom soup1 Medium package Velveeta cheese <p>Salt, pepper and garlic powder</p> <p><i>Directions:</i></p> <p>Boil chicken in 3-4 quarts of water (enough to cover the chicken) along with bouillon cubes until done. Take chicken out of broth.</p> <p>Add celery, onion, bell pepper and spaghetti to broth. Cook until done. Meanwhile, debone the chicken and cut into pieces. Strain noodles along with vegetables but save about 2 cups of the broth to thin the consistency of the casserole.</p> <p>In the same pot, combine the noodles, chicken, celery, onion, bell pepper, Cream of Mushroom soup, Velveeta cheese, salt, pepper and garlic powder. Mix well. Add broth if necessary. Cook in casserole dish for approximately 30 minutes @ 325° F.</p>
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1982 (continued)

In August, 1982 Arthur Dewhurst directed "A Comedy of Errors", the first Shakespearian production by the Dhahran Theater Group. The cast included John Baxter, Bill Walker, Butch Conner, Tom Arlt, Anne Hutchinson, Barbara Kimmons, Paul Clark, Jeff Warren, John Dougherty, Chris Robbins, in his first appearance with the DTG, Barbara Jessop, Anne Lillie, Bob Reece, Melissa Arlt, Chipper Lichtenstein, Russell J. Husted, and John Pacey.

Libby Bowers was production manager, Melissa Arlt was designed the set and served as stage manager, Bruce North designed the lights, Susan Husted the costumes, Judy Walker was in charge of props, and Barbara Jessop was in charge of makeup. Bill Kimmons handled the sound, and twenty-four persons assisted in various aspects of the production.

<p>Contributed by: Anne Lillie</p> <p>Hot</p>	<h2 style="text-align: center;">Chili Con Carne</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Kilo ground beef1 Packet Chili-O mix for ground beef1 Can tomato sauce (15 oz.)6-8 Green or red chili peppers or to taste1 Can red kidney beans (18 oz.) <p>Directions:</p> <p>Brown the ground beef in its own fat. Drain off excess fat. Dissolve Chili-O mix into one cup of water, add to meat. Add tomato sauce. Simmer for 10 minutes.</p> <p>Add sliced green or red chili peppers. Add red kidney beans. Simmer for another 5 minutes.</p> <p>Add salt and/or MSG to taste.</p> <p>*Optional - add 1 oz. dark chocolate for authenticity.</p>
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1982 (continued)

In October, 1982, the DTG Board proposed revised guidelines for directors to be included in the Production Committee criteria. These guidelines were the following:

1. All directors new to DTG (regardless of past experience elsewhere) must first serve as an assistant director to an already proven director of a DTG production, in order to learn the ropes of theater in Dhahran.
2. After this "apprenticeship" has been served, the potential director must direct a one-act play, with the Production Committee monitoring rehearsals and progress.
3. Only after the above criteria are fulfilled will the potential director be allowed to direct a full length production.
4. Before a director is allowed to hold auditions for a musical, he/she must have the following technical staff lined up:
 - a. Assistant director (Preferably one who has directed a musical previously) if this is a "first" for the designated director. If the director is already a "proven" one, the assistant director may be someone interested in directing future musicals.
 - b. Musical director - Orchestral
 - c. Vocal director
 - d. Stage manager
 - e. Business manager

Contributed by: Sarah Rockhold	<h2 style="text-align: center;">Chipped Beef Gravy</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">$\frac{1}{4}$ Cup butter$\frac{1}{2}$ Jar chopped chipped beef;$\frac{1}{4}$ Cup flourPepper to taste1 Cup of milk <p><i>Directions:</i></p> <p>Melt the butter and sauté the chopped chipped beef for a few minutes.</p> <p>Add $\frac{1}{4}$ cup flour and pepper. Stir and blend for another 5 minutes to cook the flour. Lower heat and slowly add milk until you reach the desired thickness. Pepper to taste</p>
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1982 (continued)

By the fall of 1982, the Dhahran Theater Group had outgrown the space available for rehearsals, and needed space to store costumes, scripts, lights, props, and a technical reference library, as well as needing space for acting workshops. Gas Operations offered a portable building which was surplus to their needs. Recreation Services was requested to assist in providing a location for this building as well as providing expansion of the existing theater facilities.

In October, 1982 Nancy Ackerman conducted a Dance Workshop for the DTG, and Tricia Broad conducted a Voice and Speech Workshop. "Count Dracula", directed by John Baxter, was also presented in October, 1982. The cast included Tricia Broad, Ralph Neihaus, David Munds, Arthur Dewhurst, Susan Wells, Mark Simpson, Joan Wolf, Mark Sevier, and Jim Hestand. Laura Bloomquist was the assistant director and stage manager, Melissa Arlt designed the set, Henry White and others provided special effects, and forty-six persons assisted with the production.

In November, 1982 the DTG and the AEA presented "The Fantasticks", directed by Jim Boles, as a dinner theater. The cast included Bill Walker, Tom Arlt, Connie Robbins, making her first appearance with the DTG, Geoff McGraw, Norm Murrell, who had been involved with Dramaramco productions since 1966, Butch Conner, John Dougherty, and Keith Baillie. Suzanne Boles was assistant director and choreographer, Dave Williams was assistant to the directors, Melissa Arlt was stage manager and set designer, Bruce North lighting designer, Susan Husted, costume designer, Paul Gatenby the technical director, Debra Shea was in charge of props, Vonnie Rhodes, makeup, and twenty-nine persons assisted with the production. Lisa Twinem-Rosser was the accompanist.

Curtain Time Chicken

Contributed by:
Nancy Ackerman

Make it the night before so you can have an elegant meal before the performance - or have it ready to take to the cast party!

Ingredients:

- 8 Split chicken breasts, boned and skinned
- 1 7 oz. can diced green chilies
- 8 Slices Jack cheese (1 oz. each)
- $\frac{3}{4}$ Cup dry bread crumbs
- $\frac{1}{3}$ Cup Parmesan cheese
- $1\frac{1}{2}$ Tablespoon chili powder
- $\frac{3}{4}$ Teaspoon salt
- $\frac{1}{4}$ Teaspoon cumin
- $\frac{1}{4}$ Teaspoon fresh ground pepper
- 6 Tablespoons melted butter or margarine

Directions:

Pound each breast of chicken to a thickness of $\frac{1}{4}$ inch between wax paper. Put 2 Tablespoons of chilies and 1 slice of cheese on each breast, leaving a slight edge. Roll up the breasts tightly and tuck in the ends (using toothpicks to secure if necessary). Combine bread crumbs, Parmesan cheese, chili powder, salt, cumin and pepper. Roll the breasts in butter and dip in the crumb mixture. Gently pat crumbs into the breasts. Place in baking dish and refrigerate at least 4 hours, or overnight.

Preheat oven to 400° F. Remove any toothpicks. Bake for 20 minutes. Place on serving platter and spoon Mexican salsa or Picante Sauce over; garnish with fresh parsley. Serve with flour tortillas that have been spread with garlic butter, rolled then cut in half; wrap in damp/dry towel and heat gently in oven. Serves 8 very lucky people.

1982 (continued)

At a DTG board meeting in November, the policy of offering reserved seat tickets first to cast members and crews of productions, then to DTG members, and then for public sale, was adopted. Three hundred fifty Arammy ballots were mailed to DTG membership.

The second annual "Arammy" award night was held on November 15, 1982. Receiving awards were:

Best Production and Director	Geoff McGraw	"Oklahoma"
Best Actor	Robin Polley	"The Good Doctor"
Best Actress	Anne Hutchinson	"The Good Doctor"
Best Supporting Actor	Joe Pastorino	"Oklahoma"
Best Supporting Actress	Ninette Mordaunt	"Oklahoma"
Best Set	Doug Broad	"Oklahoma"
President's Cup	Barbara Kimmons	
Special Award for Technical Effort	Laura Bloomquist	
Special Award	Susan Husted for Costume Supervision	

<p>Contributed by: Dawn Esso</p>	<h2 style="text-align: center;">Dawn's Chicken Chili</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">4 Tablespoons of oil2 Medium onions, diced2 Medium green peppers, cut into chunks2 Pounds of Chicken breasts, boneless, cut into chunks4 Cloves of garlic, crushed1 Medium red pepper, cut into chunks3 Large stalks celery, cut into 1/2 inch pieces6 Large mushrooms, sliced large (optional)2 Large cans of Tomatoes2 Cans Mexican Tomatoes (Rotel)3 Tablespoons chili powder (or more to taste)3 Teaspoons cumin2 Teaspoons salt1 Teaspoons ground coriander3 Cans drained kidney beans <p>Directions:</p> <p>Heat 2 Tablespoons of oil in a large saucepan or Dutch oven. Add onions and sauté for 5 minutes. Add green pepper and sauté 5 minutes. Add chicken and garlic and cook until chicken is white. Add red pepper and celery and sauté 5 minutes. Add mushrooms and sauté 5 minutes. Break up tomatoes with knife or food processor and add with juice to chicken vegetable mixture. Season with chili powder and other spices. Taste to adjust seasonings.</p> <p>Simmer for at least 2 hours before serving. A half-hour before serving, add 3 cans drained kidney beans.</p>
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1983

"Showcase" with a one act play and readings, was held in January 1983. This featured Arthur Dewhurst, Tricia Broad, Robin Polley and Butch Conner. The one-act play was "The Bicycle Riders". Doug Broad was stage and technical director; the crew consisted of John Spivey, John Watkins, and Mike Buckley. Bob Reece, Carmello Costello, and Kathrynne Holden were in charge of refreshments. In February, a "Valentine Cabaret" featuring the UPM group was held as a dinner theater event for members.

1982/83 board members were: Barbara Kimmons, President, Tricia Broad, Vice President, Susan Husted, Secretary, John Dougherty, Treasurer, Bob Reece, Production Committee, Bill Mandis, Publicity Committee, Tom Arlt, Technical Committee, Butch Conner, Geoff McGraw and Kathrynne Holden, Members at Large.

In March, 1983 the Dhahran Theater Group presented "South Pacific", directed by Eve McAlister. Judy Walker was assistant director. There were forty-four persons in the cast, including Bob Reece, Bill Walker, Norm Murrell, Keith Dawes, Julia Hurley and Michelle Tullier-Palmer who shared the role of Ensign Nellie Forbush, Gayle Archer, Lilia Skutnik, Mark Sevier, Marty Morris, Michael Lin, Graeme Bell, Mike Kenyon, Jose Virgilio Garcia, Allison Kingsley and Robin Polley. There were twelve persons in the orchestra. Doug Broad was technical director, Lou Anderson was musical director, Nancy Ackerman was choreographer, Tricia Broad was business manager, Susan Husted and Violet designed and coordinated the costumes, Bruce North designed the lights, Hani Abukhadra designed the sound, Vonnie Rhodes handled makeup, Roland Van Houten designed the set, Debra Shea was properties manager, Jim Niebohr was vocal consultant, Bud Winward was music consultant, Genevieve Hurt led the set construction team, and fifty-two persons assisted with the production.

<p>Contributed by: Gayle Smith</p> <p>Leftovers can be mixed with leftover rice and heated in the microwave</p>	<h2 style="text-align: center;">Easy Stir Fry</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">3-4 Chicken breasts (boneless), thawed1-2 Tablespoons vegetable oil2 Tablespoons cornstarch2 Tablespoons Soy Sauce2 Tablespoons sherry or water1½ Cups chicken broth (canned, natural or from bullion)1 10 oz. package (or more) frozen Chinese vegetables3 Cups cooked rice (optional) <p>Directions:</p> <p>Start thawing frozen vegetables. Start cooking rice (if desired). Cut chicken into bite size pieces. Mix cornstarch, soy sauce and sherry (or water) together and set aside. If using bullion for broth, prepare that.</p> <p>After vegetables have thawed 15-20 minutes, heat vegetable oil (medium-high) in a wok or skillet. When oil is very hot, stir-fry chicken until it's white. Add vegetables and continue stir frying 5-6 minutes. Add mixture of cornstarch, soy sauce, sherry. Add broth. Stir until liquids thicken. Serve immediately.</p>
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1983 (continued)

In April, 1983 the Dhahran Theater Group presented "The Belle of Amherst", directed by Geoff McGraw, with the role of Emily Dickinson played by Barbara Kimmons. Bill Kimmons and Geoff McGraw designed the sets; Bruce North designed the lighting, assisted by Susan Husted and Mark Sevier. Barbara Kimmons designed the costumes. This showcase production was also presented to the public in July, 1983.

"Never Too Late" was presented May 31 and June 1-2, 1983, directed by Barbara Jessop. The cast included Anne Lillie, Bob Reyner, Sue Belvo, Bill Walker, Russell Husted, Judy Switzer, Paul Clark, Stuart Rubaloff and Kelly Walker. Tom Arlt was stage manager, Doug Broad and Barbara Jessop designed the set, Susan Husted designed the lights, Bill Kimmons, sound, Debra Shea, props, Susan Husted, costumes, Sharon Adams, makeup, Les Salmon led the stage crew, and forty-four persons assisted with the production.

The world premiere of "Cold Cuts", written by Aramcon Bill Mandis, was presented in August, 1983. The cast included John Dougherty, Butch Conner, Brenda Boyce, Jim Hestand, Julie Pauls, Dave Collier, Lynn Grover, Mike Vautier, and Fred Bobb. Bill Mandis served as director as well as playwright, Annis Howard was tech and set director, Eugenia Pruette was stage manager, Tom Arlt and Doug Broad were tech advisors, and thirty-one persons assisted with the production.

1983/84 officers were: Barbara Kimmons, President; Tricia Broad, vice president; Susan Husted, secretary; John Dougherty, treasurer; Patty Hansen, publicity; Bob Reece, production; Bill Walker, Debra Shea and Norm Murrell, members-at-large. These officers were elected in March at the annual general meeting.

Paul Clark, who served as President from 1980- 1982, retired in June, 1983. He was given a gold DTG mask as a retirement present. Jeff Warren, who had served as Treasurer, was transferred to Ras Tanura, and Lucy Bushore resigned as Secretary during the year.

Contributed by: Arthur Dewhurst	Eggs Les Misérables
	<i>Ingredients:</i> 1 Egg
Serves 6 generously	<i>Directions:</i> Take one fresh(ish) egg - preferably a hen's egg. Immerse in a pan of water and bring to the boil. Boil for 3 ¹ / ₂ minutes or 210 seconds if preferred.
Very Average	Remove from pan with a clean(ish) tablespoon and place in an egg cup or liqueur glass. Bash the top with a teaspoon and peel off most of the broken shell at the top of the egg. Retain a little shell for "roughage". Scoop out contents of shell and serve hot or cold.

1983 (continued)

At Arammy night, 1983, the following persons received awards:

Best Supporting Actress	Lila Skutnik	South Pacific
Best Supporting Actor	Bill Walker	South Pacific
Best Technical	Henry White	Dracula
Best Actor	Robin Polley	South Pacific
Best Actress	Barbara Kimmons	Belle of Amherst
Best Director	Barbara Jessop	Never Too Late
Best Choreographer	Nancy Ackerman	South Pacific
Best Set Design	Annis Howard	Cold Cuts
Best Production	Eve McAlister	South Pacific
Special Awards	Debra Shea, Bill Mandis, Lou Anderson, Russell Husted	

In November, 1983, Robin Polley directed "The Hollow Crown". The cast included Arthur Dewhurst, Brenda Boyce, Iain Ferguson, Mark Sevier, Keith Dawes, John Stacey, Jim Boles and Robin Simmons, accompanist. Jim Niebohr was musical director. Tricia Broad was stage manager, Melissa Arlt was set designer, Violet Darby, costumer, Susan Husted, light design, and Iain Ridley headed the backstage crew of ten persons.

At the semi-annual DTG general meeting in November, elections were held to replace officers who had resigned. The revised list of officers were: Barbara Kimmons, President; Bill Walker, Vice President; Kathrynne Holden, Secretary; John Dougherty, Treasurer; Patty Hansen, Publicity; Paul Gatenby, Technical; Bob Reece, Production; Geoff McGraw, Norm Murrell and Sharon Ethridge, Members at Large.

<p>Contributed by: Clare Jones</p> <p>Serves 6</p>	<h2 style="text-align: center;">Fandango</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Lb. Ground beef1 Medium onion, chopped1 10 Oz. can mushrooms, drained1-2 Garlic cloves, crushed1 Teaspoon oregano1-2 10 Oz. pkgs. chopped spinach, thawed and drained1 10 Oz. can cream of celery soup1 Cup sour cream1 Tablespoon uncooked Minute RiceSalt and Pepper1 6 Oz. pkg. Mozzarella cheese <p>Directions:</p> <p>Brown meat, onions, mushrooms, garlic and oregano in a frying pan. Stir in spinach, soup, sour cream, rice. Salt and pepper to taste. Place cheese (grated or cut in strips) on top. Bake in 350° F oven for 35 to 45 minutes. If you are a cheese fan, double the amount called for and layer this in the middle of the casserole.</p>
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1983 (continued)

December productions were "A Thurber Carnival" and "Scrooge". Cast members for "A Thurber Carnival" included Marty Morris, Bill Walker, Mark Simpson, Mike Butler, Peter Armitage, Greg Smith, Sheila Simpson, Sharon Adams, Lynn Grover and Wilma Wilcox. Eve McAlister was the director, assisted by B. Kim Mauldin, who was also stage manager. Set design was by Ray Knolls and Arnold Chadney. Wilma Chadney was costume designer. Nancy Ackerman was choreographer. The band included Robin Simmons, Fred Myers, Bob Wylie and Bill Lampe. The backstage crew included thirty-seven persons.

"Scrooge" was directed by Kathrynne Holden as a Christmas social evening, complete with carolers. Arthur Dewhurst was "Scrooge". Other cast members included Chris and Connie Robbins, Norm Murrell, Mike Kenyon, Anne Lillie, Bev Conner, Mark Sevier, Staci Husted, Peter Stubbs, Elise Carlson, Stevie Holden, Bryn and Langan Robbins, and Caroline Conner. Carolers were Sharon Ethridge, Dick Coe, William Phillips and Stan Gentry. David Scapelhorn was set designer and stage manager, and Stan Gentry served as musical director. Judy Switzer was in charge of makeup, Pat Angel was costumer, Arnold Chadney designed the lighting, assisted by Susan Husted and Tom Arlt, Stu Griffith and Bob Pardoe. Ian Fox and Peter Stainer were the technical crew. Christina O'Dwyer was prompter.

<p>Contributed by: Jackie McQuillen</p> <p>Serves 6</p>	<h2 style="text-align: center;">Gone All Afternoon Stew</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">2 Lb. Stew meat3 Medium carrots, sliced2 Onions, chopped3 Potatoes, peeled and quartered1 Pkg. frozen peas1 Can tomato soup¹/₂ Soup can of water1 Tsp. saltDash of pepper1 Bay leaf¹/₄ Cup sweet or sour pickle juice <p>Directions:</p> <p>Mix the ingredients in large casserole, cover, and bake for 5 hours at 275° F. Leftover vegetable may be added or used instead of the peas.</p>
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1984

The 1984 musical production, presented in February, 1984, was "The Boyfriend", directed by Geoff McGraw. The cast included Melissa Arlt, Joan Wolf, Susan Wells, Linda Wolfe, Julia Hurley, Victoria Seward, Harry Derderian, Green Garcia, Mike Kenyon, Connie Robbins, Jim Hestand, Arthur Dewhurst, Keith Kynoch, Graeme Bell, Sharon Ethridge, and Ed Van Cleve. The dance ensemble included Norma Ackert, Staci Husted, Valerie Kelley, Barbara Kimmons, Ann Prather, Kay Siebold, and Jennifer Simpson. Nancy Ackerman was choreographer. Bob Reece, Kathleen Shaw and Karen Patterson served as understudies. Jim Boles was musical director, Connie Ikert was the pianist, and Terry Hotchkins, Jack Schaar, Lou Anderson, Cliff Goldman, Frank Willis, Thomas Tong, Robert Novak, Fred Myers, Barry Langendorf, Perter Larkin and Mike Pape were in the orchestra. Dick Woodman was stage manager, Geoff McGraw and Ian Fox designed the set, Iain Ridley was technical director, Patty Hansen was business manager, and seventy-nine persons assisted the production as the technical crew.

In April, 1984, the Dhahran Theater Group presented "The Miser", directed by Bob Reece. The cast included Robin Polley, Tricia Broad, Keith Kynoch, Sylvia Bertie, Steve Hamilton, Clydia Cuykendall, Bill Seward, Peter Stubbs, Jim Hestand, Trefor Davies, Jim O'Driscoll, and Robert MacKenzie. Suzanne Boles was assistant director;, Arnold Chadney designed the set; John Watkins was stage manager. Ray Knoll was in charge of set construction, Hilda Hamayan of props, Ruth Meyers and Violet Darby, costumes, Bruce North, lighting, and Yvonne Rhodes, makeup.

<p>Contributed by: Carol Lanhardt</p> <p>Recipe from a cookbook bought on honeymoon. "Favorite Recipes From California Wine Makers"</p>	<h2 style="text-align: center;">Honeymoon Stroganoff</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none"> 2 Lb. Fillet of beef, cut into 1/2 x 2 inch strips 4 Tablespoons butter &/or a little olive oil 1 Large onion, chopped 1 Clove garlic 1 Box fresh mushrooms or 1 can, chopped 1 Tablespoon ketchup 1/2 Teaspoon salt Fresh ground pepper 2 Cubes of bullion with 1 cup of water or 1 can of bullion 1/2 Cup white wine (or more) 1 Teaspoon fresh dill 2 Pkgs. sour cream <p>Directions:</p> <p>Heat oil in frying pan and sauté meat, onions, garlic, Ketchup, salt, pepper and dill. Then add mushrooms, bullion and wine. Slow cook for several hours or as long as possible (all day in a crock pot is OK).</p> <p>Raise heat to a low boil, add sour cream and serve immediately over rice or noodles.</p>
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1984 (continued)

In July, 1984, Patty Hansen directed "Arsenic and Old Lace" for the Dhahran Theater Group. Barbara Jessop was assistant director, and Melissa Arlt was the technical director. Members of the cast were Sally Bonner, Mike Buckley, Mike Butler, Keith Dawes, Arthur Dewhurst, John Dougherty, Ryan Dougherty, Jim Hestand, Marty Morris, Norm Murrell, Kathleen Shaw, Bill Walker, Kelly Walker, Joan Wolf and Ed Van Cleve. Dick Woodman was stage manager, Russell Husted, business manager, Melissa Arlt, set designer, Susan Husted, costume design, and forty-one persons worked on the technical crew.

At the annual general meeting held in March, 1984, the following officers were elected for the 1984/85 year: Chris Robbins, President; Russell Husted, Vice President; Kat Holden, Secretary; Connie Robbins, Treasurer; Robin Polley, Production; Dick Woodman, Technical; Barbara Kimmons, Publicity; Susan Husted, Social; Norm Murrell, Jim Hestand, and Libby Bowers, Members-at-Large. In July, 1984, Kat Holden resigned as secretary, and was replaced by Tom Arlt. Norm Murrell became Production Chairman, and Sharon Ethridge became a Member-at-Large.

During the summer of 1984, Iain Ridley and Dick Woodman finished the theater workshop, installing flat bins and racks and other storage areas in the new theater addition area.

In October, 1984, Bill Seward directed "Under Milkwood" as a showcase for DTG members. The 63 speaking parts were handled by seven actors, including Keith Kynoch, Sylvia Bertie, David Ann, Victoria Seward, Bill Seward, Kathleen Shaw, and John Watkins.

Contributed by:
Sharon Eboch

Italian Meat Pie

Ingredients:

Filling:

- 1 Lb. ground beef (or cubed beef or veal)
- 1 Medium onion, chopped
- 1 Lb. can of diced tomatoes
- 8 Oz. can tomato sauce
- $\frac{1}{4}$ Cup grated Parmesan cheese
- 1 Teaspoon salt
- 1 Teaspoon garlic salt
- 1 Teaspoon leaf oregano
- 4 Slices processed American cheese

Crust:

- $1\frac{1}{2}$ Cups flour
- $\frac{1}{2}$ Cup butter
- $\frac{1}{2}$ Teaspoon garlic salt
- $\frac{1}{2}$ Teaspoon oregano
- $\frac{1}{2}$ Teaspoon basil
- 3 Tablespoons grated Parmesan cheese
- 3-4 Tablespoons water

Directions:

Filling: Brown meat and onion. (Use a little oil if needed.) Add remaining ingredients (except for the American cheese) and simmer until meat is tender.

Crust: Mix flour and spices and cheese. Cut in butter with pastry blender until pieces are the size of peas. Sprinkle water over mixture and mix just until moistened.

Roll out about $\frac{2}{3}$ of the dough and line a 9 inch pie pan. Add filling. Top with 4 slices of sliced processed American cheese. Cut remaining pastry into circles and place them on top of cheese, overlapping slightly.

Bake at 375° F for 25-30 minutes, until lightly browned.

1984 (continued)

The fourth annual "Arammy" awards evening was held October 25. Receiving awards were:

Best Director and Best Production:	Geoff McGraw	"The Boyfriend"
Best Actor:	Arthur Dewhurst	"Scrooge"
Best Actress:	Connie Robbins	"The Boyfriend"
Best Supporting Actor:	Keith Kynoch	"The Miser"
Best Supporting Actress:	Joan Wolf	"The Boyfriend"
Best Costume Design:	Ruth Meyer	"The Miser"
Best Set Design:	Melissa Arlt	"Arsenic and Old Lace"
Best Set Construction:	Dick Woodman	"Arsenic and Old Lace"
President's Cup:	Chris Robbins	
Technical awards were presented to:	Jim Boles, Bruce North, Susan Husted, Cookie Johnson, Karen Noel	
Special awards for time and effort were presented to:	Genevieve Hurt, Violet Darby and Nancy Ackerman	
Special mention awards were presented to:	the dance ensemble from "The Boyfriend" and Staci Husted	

Entertainment for the evening was provided by Connie Robbins and Ed Van Cleve, accompanied by Robin Simmons. Susan Husted was Mistress of Ceremonies.

<p>Contributed by: Deborah Colterman Dougherty</p>	<h2 style="text-align: center;">Jambalaya</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">2 Tablespoons butter1 Medium onion, chopped coarsely1 Medium green pepper, chopped coarsely1 Lb. kilbasa sausage, sliced1 Lb. large shrimp1 16 Oz. can tomatoes1 Can chicken broth6 Oz. tomato paste³/₄ Cup uncooked rice2 Teaspoons sugar1 Teaspoon thyme¹/₂ Teaspoon garlic powder¹/₈ Teaspoon cayenne¹/₂ Teaspoon black pepper1 Bay leaf <p>Directions:</p> <p>Melt butter and sauté onions till tender. Add everything else. Stir well and simmer 20 to 30 minutes until rice is done. Remove bay leaf and serve</p>
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1984 (continued)

"The Rainmaker", directed by Melissa Arlt with Arthur Dewhurst as assistant director, was presented in November, 1984. The cast included Jim Hestand, Kathy Richardson, Tom Arlt, Butch Conner, Bob Reece, John Dougherty, and Ken Crawford. Patricia Angel was stage manager, Russell Husted was business manager, Melissa Arlt also designed the set, Violet Darby the costumes and Bruce North the lighting. Crew heads were: Iain Ridley, Set construction, Judy Walker, Props, Susan Husted, Lighting, Mike Kenyon, Sound, Karen Noel, Box Office, Sharon Ethridge, Front of House. Russell Husted and Anita Andreou videotaped the performance. Twenty-eight persons assisted with the production.

Nancy Ackerman conducted a jazz dance workshop and a choreography lab for the DTG beginning in October, 1984. In November, 1984, the DTG Jazz Dance Workshop presented "Footloose", an original creation by Geoff McGraw, with choreography by Nancy Ackerman. The cast included Norma Ackert, Freddie Boyd, Yvonne Boudreaux, Harry Derderian, Lynn Flower, Michael Hart, Barbara Kimmons, Connie Robbins, Liz Ross, Kay Siebold, Lilia Skutnik, Gregg Smith, Linda Wolfe, Diana Zajicek, and Julia Zak. Assisting with the performance were: Chris Robbins as MC, Susan Husted, Russell Husted, Michael Hart, Kat Holden, Karen Noel and Bill Kimmons.

Late For Dance Rehearsal Casserole

Contributed by:
Nancy Ackerman

Serves 4
Can be frozen

Ingredients:

- 1 7¹/₄ oz. macaroni and cheese boxed dinner
- 1¹/₂ Cups milk
- 1 10¹/₂ oz. condensed cream of chicken soup
- 2 4¹/₂ oz. cans of shrimp, drained
- ¹/₂ Teaspoon Worcestershire sauce
- ¹/₄ Cup chopped bell pepper
- Salt & Pepper to taste
- Crushed crackers (your choice), butter or margarine

Directions:

Prepare macaroni and cheese according to package directions, except increase total amount of milk to 1¹/₂ cups. Stir in soup, shrimp, Worcestershire sauce, bell pepper, salt and pepper.

Pour into a greased casserole (1¹/₂ quart). Sprinkle cracker crumbs on top and dot with butter.

While baking at 350° F. for 45 minutes, go over your dance steps.

1985

In March, 1985, the Dhahran Theater Group presented "The Mikado" as a 100th anniversary revival of the show first performed in 1885. Arthur Dewhurst was the director, with Butch Conner as co-director and Bruce Simmons as the musical director.

The cast included Bill Walker, Ed Van Cleve, Keith Kynoch, Butch Conner, Frank Harland, Sue Melton, Donna Lewallen, Lynn Taylor, Earl Bain, Reid Ricciardi, and Charlene Stackhouse. The chorus included: Elaine Archer, Sylvia Bertie, Freddie Boyd, Wilma Chadney, Sharon Ethridge, Barbara Hauke, Ellen Herron, Victoria Seward, Lilia Skutnik, Wilma Wilcox, Linda Wolfe, Sol Asekun, Andy Battenbaugh, Mike Brown, Keith Dawes, Jareer Ellass, Mike Kenyon, Martin MacIntire, Chris Mank, Norm Murrell, Bill Penoyar and John Steacy, Nabil Akkad, and Gregg Smith. The dance ensemble included Norma Ackert, Yvonne Boudreaux, Barbara Kimmons, Marci Long, Kay Siebold, Libby Murrell, Diana Zajicek and Julia Zak.

Orchestra members included: Lou Anderson, Rebecca Chapman, Ann Marie Hoke, Robert Novak, Frank Willis, Mary Norad, Mort Engmann, Mary Ann Littlejohn, Mary Dill, Pam Sivert, Don Stokes, Carol Cespedes, Russ Cherry, Cliff Goldman, Fred Bobb, Barry Langendorf, Jim Blackwell, Scott Lewis, Peter Larkin, and Mike Pape. Accompanists were Robin Simmons and Connie Ikert.

Anne Lillie was production manager, Libby Bowers, business manager, and Nancy Ackerman, choreographer. Crew heads included Fiona Proctor and Jean Warburton, props, Melissa Arlt, set design, Bruce North and Susan Husted, lighting, Ruth Meyers, costume design, Kathy Van Cleve, seamstress, Karen Noel, makeup design, Patti Hansen, front of house and Barbara Kimmons, publicity. Sixty persons assisted with the production.

Up to this time, this was the largest production in the history of the current Dhahran Theater Group.

<p>Contributed by: John Baribault</p> <p>Makes 4 cups</p>	<h2 style="text-align: center;">Marinara Sauce</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">$\frac{1}{4}$ Cup Olive oil4 Medium Onions, diced4 Cloves of garlic, minced10 Large ripe tomatoes, peeled, seeded and chopped1 Cup Fresh Basil, chopped1 Teaspoon sugarSalt & Pepper seasoning as desired <p>Directions:</p> <p>Heat oil in large skillet over medium heat. Add the onions and garlic and sauté until transparent (about 8 minutes). Add tomatoes and simmer gently over low heat for at least 1 hour, stirring until the tomatoes are broken up and the sauce is fairly smooth. Add the basil and sugar and season very well with salt and pepper.</p> <p>This sauce can be used with fish, veal, chicken and pasta.</p>
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1985 (continued)

At the annual general meeting in March, 1985, the following officers were elected for 1985/86: Bill Walker, President; Russell Husted, Vice President; Gregg Smith, Secretary; Tom Arlt, Treasurer; Bob Reece, Production; Arnold Chadney, Technical; Butch Conner, Publicity; Sharon Ethridge, Social; Melissa Arlt, Sally Bonner and Bob Hackney, Members-at-Large.

In April, 1985, Keith Kynoch directed a showcase, "Night, Mother" with Sylvia Bertie as Night and Anne Lillie as Mother. This performance was held in the Ad Diwan Building. Ian Fox was technical director; the set was designed by Keith Kynoch and Melissa Arlt; Tom Arlt and Keith Kynoch did the lighting; Libby Bowers handled props, assisted by cast and friends; Greg Smith and Norm Murrell did the publicity, with Brian Foster as photographer; Trefor Davies and Wilma Wilcox were front of house; Barbara Pearce was the prompter, and Sylvia Bertie's car served as wagon and props storehouse.

"It Happened in Harrods" was presented in May, 1985, directed by Barbara Jessop. The cast included Sue Belvo, Sharon Adams, Noel Cave, Tony Darroch, Ron Clayworth, Christina O'Dwyer, and Dennis Emmerton (Back with DTG from Udhailiyah). Melissa Arlt was assistant to the director as well as set designer. Arnold Chadney was stage manager. Russell Husted served as business manager and videotape coordinator. Crew heads were: Violet Darby, Mike Kenyon, Karen Noel, Tom Arlt, Andy Gnudsen, Paul Gatenby, Arnold Chadney, Wilma Wilcox, and Lou Griffith. Twenty-two persons assisted with the production.

<p>Contributed by: Anne Lillie</p> <p>8 smallish servings.</p> <p>180 total calories per serving.</p> <p>12 sat-fat calories</p> <p>and it's very good</p>	<h2 style="text-align: center;">Peppery Chicken</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none"> 8 Skinned chicken breast halves 2 Tablespoons olive oil 2 Tablespoons soy sauce 2 Tablespoons honey $\frac{1}{2}$ Teaspoon thyme $\frac{1}{2}$ Teaspoon paprika $\frac{1}{4}$ Teaspoon cayenne pepper 1 Tablespoon white vinegar $\frac{1}{2}$ Teaspoon allspice 1 Teaspoon ground pepper 2 Cups sliced mushrooms <p>Directions:</p> <p>Preheat oven to 375° F. Place chicken in a shallow casserole. Combine olive oil, soy sauce, honey, thyme, paprika, cayenne pepper, vinegar, allspice and pepper. Pour over the chicken. Marinate in refrigerator for at least 1 hour. Bake chicken for 30 - 45 minutes or until cooked through. Surround chicken with slice mushrooms and bake 5 minutes more.</p>
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1985 (continued)

In July, 1985, Chris Robbins directed "Barefoot in the Park". The cast included Dawn Essoe, Jim Hestand, Connie Robbins, Ted Heath, Mike Vautier, and Arthur Dewhurst. Jareer Ellass was assistant director; Lynn Taylor was stage manager; Eugenia Pruette was technical director; Lou Griffith was business manager. Chris Robbins designed the set; Mike Vautier the lighting and sound; Ruth Burwell provided the artwork and design, and crew heads were: Freddie Boyd, Lynn Flower, Sharon Adams, Paul Gatenby, Lutz Bahr, Sue O'Conner, and Libby Bowers. Twenty-nine persons assisted with the production.

At the fifth annual "Arammy" awards evening on October 10, "The Mikado" captured 9 out of a possible 11 awards. The awardees were:

Best Director	Arthur Dewhurst	"The Mikado"
Best Production	Bruce Simmons Butch Conner	"The Mikado"
Best Actor	Keith Kynoch	"The Mikado"
Best Actress	Connie Robbins	"Barefoot in the Park"
Best Supporting Actress	Dawn Essoe	"Barefoot in the Park"
Best Supporting Actor	Butch Conner	"The Mikado"
Best Set Design	Melissa Arlt	"The Mikado"
Best Properties	Libby Bowers	"The Mikado"
Best Lighting Design	Bruce North	"The Mikado"
Best Costume Design	Ruth Meyers	"The Mikado"
Best Makeup Design	Karen Noel	"The Mikado"
Presidential Awards	Bob Reece, Sharon Ethridge	
Special Awards	Freda Martin, Lou Griffith, Iain Ridley, Freddie Boyd	

Entertainment for the evening was songs from Arammy-winning shows, presented by Donna Lewallen, Sue Melton, Frank Harland, Bruce Simmons, Freddie Boyd, Keith Dawes, Connie Robbins, Susan Wells, Greg Smith, Karen Noel, Sharon Ethridge, and Jennifer Simpson.

<p>Contributed by: John Baribault</p> <p>Makes 1¹/₂ cups</p>	<h2 style="text-align: center;">Pesto Sauce</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">2 Cups fresh basil leaves3 Cloves of garlic¹/₂ Cup Parmesan Cheese¹/₂ Cup olive oilSalt & pepper seasoning as desired <p><i>Directions:</i></p> <p>Place all the ingredients in the work bowl of a food processor and process until smooth, stopping occasionally to scrape down the sides of the bowl.</p> <p>This sauce can be used with broiled fish, steamed vegetables, pasta or spread on slabs of bread. Can be stored in refrigerator for 6 months (under ¹/₄ inch of olive oil).</p>
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1985 (continued)

In October, 1985, Butch Conner directed a melodrama, "Dirty Work at the Crossroads, or Tempted, Tried and True". The cast included Bill Walker, Dave Collier, Butch Conner, Joe Pastorino, Keith Kynoch, Russell Husted, Norm Murrell, Ted Heath, Fred Bobb, and Nabil Akkad. The crew consisted of Robin Simmons at the piano, Peter Larkin on drums, Wilma Wilcox as prompter, Melissa Arlt, set design, Iain Ridley, set construction crew chief, Tom Arlt, lighting design, Karen Noel, makeup design, Violet Darby, costumes, Judy Walker, props, and twenty-eight crew assistants.

In November, 1985, "Taming of the Shrew" was directed by Bill Seward, with Melissa Arlt as assistant director. The cast included Sylvia Bertie, Keith Kynoch, Brenda Rose, Tony Darroch, Frank Harland, Steve Hamilton, Kat Holden, Ken Crawford, Gregg Smith, Bob Reece, Ted Heath, David Munds, Danny O'Connor, Russell Husted, Nabil Akkad, Norm Murrell and Freddie Boyd. The crew consisted of Dick Woodman, stage manager, Russell Husted, business manager, Melissa Arlt, set design, Bill and Victoria Seward, costume design, Violet Darby, costume coordination, Arnold Chadney, set crew chief, Eugenia Pruette, props, Tom Arlt, lights, Mike Kenyon, sound, Karen Noel, makeup design, Freda Martin, makeup, Patty Hansen, front of house, Butch Conner, publicity, Pat McGown, tickets, and a additional sixty crew assistants.

<p>Contributed by: Sarah Rockhold</p> <p>Makes 4 bowls</p>	<h2 style="text-align: center;">Puget Sound Tomato-Seafood Bisque</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Can (6 oz) chopped clams1 Can (10 oz) condensed chicken broth1 Small can (11 oz) V-8 juice1 Clove of garlic - minced¹/₂ Cup dry white wine1 T dry sherry¹/₄ teaspoon dry oregano2 Large tomatoes - peeled, seeded & chopped1 Cup of shrimp or whitefish in bite size hunks¹/₂ Cup of whipping cream¹/₂ Cup finely chopped parsleyPepper seasoning as desired <p>Directions:</p> <p>Put the clams, chicken broth, V-8 juice and the garlic in a heavy saucepan and bring to a boil.</p> <p>Lower heat and add wine, sherry and chopped tomatoes. Simmer for a few minutes while you have a glass of wine.</p> <p>Add shrimp and/or fish. Cook gently for a few minutes.</p> <p>Add cream. Reheat.</p> <p>Add parsley and a few pinches of pepper seasoning (or put the pepper seasoning on the table).</p>
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1985 (continued)

Also in November, the Dhahran Theater Group and the AEA presented "5678: The Moving Company", directed and choreographed by Nancy Ackerman.

Cast included Norma Ackert, Yvonne Boudreaux, Kay Caraway, Jill Cramer, Harry Derderian, Dawn Essoe, Barbara Kimmons, Scott Mussett, Liz Ross and Kay Siebold.

The production staff included Chris Robbins, production manager and MC, Bob Long of Recreation, AEA entertainment, Connie Robbins, stage manager, M. Scott Mussett and Melissa Arlt, set design, Ruth Meyers, costumes, Csaba Essoe, photography, Mike Kenyon, sound and light, Karen Noel, makeup design, Bill Kimmons, video, and an additional twenty production assistants and dressers.

<p>Contributed by: Nancy Wondal</p>	<h2 style="text-align: center;">Sausage & Hash Brown Pie</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Pkg. frozen shredded hash brown potatoes, thawed (about 4^{1/2} cups or 24 oz.)^{1/3} Cup margarine, melted^{1/2} Teaspoon Instant Beef Bouillon1 Pkg. bulk sausage or Italian beef sausage^{1/3} Cup onion, chopped3 Eggs, beaten1 Cup cottage cheese4 slices Process American cheese, cut into pieces <p>Directions:</p> <p>Preheat oven to 400° F.</p> <p>In a medium bowl, combine potatoes, margarine and bouillon. Spoon into a lightly greased 10 inch pie plate; press on bottom and up sides to rim in order to form a crust. Bake 25 minutes.</p> <p>Reduce oven temperature to 350° F.</p> <p>In a large skillet, cook sausage and onion; pour off fat. Stir in eggs, cottage cheese and cheese pieces. Pour into prepared crust. Bake 30 to 35 minutes or until set.</p> <p>Let stand 5 minutes.</p>
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1986

The year 1986 began with the production of "The Pajama Game", directed by Eve McAlister and Freda Martin as assistant director. This production was held in the Ad-Diwan Building since the theater building was being renovated. John Kunkle was musical director and Nancy Ackerman was choreographer.

The cast included Keith Dawes, Lynn Taylor, Jennifer Simpson, Bob Reece, Michael Knight, Wilma Wilcox, Mike Butler, Lynn Flower, Sheila Bolduc-Simpson, Danny O'Connor, Steve Sidebottom, Bob Loeb, and Allan Meyer.

The production crew consisted of Pat Angel, set and costume design, Violet Darby, wardrobe mistress, Bob Loeb and Arnold Chadney, set construction, Melissa Arlt, technical adviser, Bruce North, lighting design, Steve Sidebottom, props, Hani Abukhadra, sound effects, Barbara Jessop, makeup crew chief, Noel Cave, prompter, John Spivey, box office, Steve Hamilton, business manager, Mike Buckley, video, and an additional seventy crew assistants.

At the annual general meeting in March, 1986, the following officers were elected for 1986/87:

President	Bill Walker
Vice President	Bob Reece
Secretary	Steve Sidebottom
Treasurer	Tom Arlt
Publicity	Butch Conner
Production	Melissa Arlt
Social	Noel Cave
Technical	Arnold Chadney
Members At Large	David Baker, Lynn Taylor, Keith Kynoch

<p>Contributed by: Anastasia Economou</p>	<h2 style="text-align: center;">Sausage, Peppers and Tomato Casserole (spentzofai)</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">2-3 Polish kielbasa sausage8-10 Green bell peppers1 28 Oz. can peeled whole tomatoes, drained1 Tablespoon oreganoVegetable oil for frying <p>Directions:</p> <p>Preheat oven to 350° F.</p> <p>Cut peppers into strips about 1/2 inches wide. Fry in vegetable oil. Cut sausage in pieces about 1 inch long. Fry in the same oil after removing the peppers. Place sausage and peppers in Pyrex baking dish and add tomatoes and oregano.</p> <p>Cook covered at 350° F for 45 minutes. Take the cover off and cook for another 15 minutes. Let cool.</p> <p>Serve over French fries, spaghetti or white rice.</p>
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1986 (continued)

In June, the Social Committee, led by Noel Cave, held a casual mixer for DTG members to get acquainted.

In July, Arthur Dewhurst directed "Blithe Spirit" in the newly renovated theater building. The cast included Christine O'Dwyer, Sylvia Bertie, Keith Kynoch, David Baker, Val Perry, Anne Lillie, and Anne Hutchinson Moss. Jareer Ellass was assistant director.

The production crew included Doug Broad, set design and construction, David Scapelhorn, scenery artist, Ruth Meyers, costumes, Bruce North, lighting design, Linda Heath, lighting crew, Barbara Jessop, makeup, Libby Bowers, props, Butch Conner, publicity and business manager, Cindy Ham and Dorothy Speckhard, tickets, Noel Cave, prompter, John Spivey and Paul Gatenby, front of house, Russell Husted, video, and an additional twenty-three persons as production assistants.

The September, 1986 production was "On the Razzle" directed by Keith Kynoch. The cast included Bob Reece, Bill Seward, Sheila Simpson, Jean Canfield, Victoria Seward, David Scoville, Steve Sidebottom, Tony Darroch, Danny O'Connor, Ann Lillie, Sylvia Bertie, Lynn Taylor, Melissa Arlt, Anthony Scoville, David Baker, Keith Dawes, Andy Battenbaugh and Dorothy Russell.

The production crew consisted of Iain Ridley, technical director, Bob Loeb, stage manager, Butch Conner, business manager, Melissa Arlt, set design, Stu Griffith, set construction, Susan Husted, lighting design, Pat Angel, costume design, Donna Peterson, wardrobe mistress, Linda Meyers, makeup, Steve Sidebottom, props, Christina O'Dwyer, prompter, and an additional thirty-nine production assistants.

<p>Contributed by: Nancy Wondal</p>	<h2 style="text-align: center;">Shepherd's Pie</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">Leftover mashed potatoesLeftover vegetablesLeftover meat scraps1 Cup bread crumbs2 Eggs, beaten1 Cup milkSeasonings <p>Directions:</p> <p>Grease a casserole and spoon in a ring of mashed potatoes. In the center place the vegetables and meat. Also any leftover gravy you may have. Spread bread crumbs evenly over the top of the casserole. Beat eggs and milk together and pour over the bread crumbs. Salt and pepper to taste and dot with butter.</p> <p>Bake in a 350° F oven for 35-40 minutes</p>
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1986 (continued)

In October, 1986, Bob Reece directed "The Real Thing", assisted by Noel Cave. The cast included Chris Robbins, Sylvia Bertie, Keith Kynoch, Lynn Taylor, Bill Seward, Lauren Flynn and Tony Darroch.

Melissa Arlt was technical director and set designer. David Baker was stage manager, Butch Conner was business manager, Tom Arlt, lighting designer, Arnold Chadney, set construction chief, Violet Darby, costumes, and Linda Meyer, makeup. Steve Sidebottom was props chief, Mike Kenyon, sound, Lynn Flower, prompter, and an additional thirty persons were production assistants.

At the Arammy awards dinner, the program for the evening was a series of Broadway melodies presented by Jareer Elass, Linda Meyer, Susan Wells, Lynn Flower, Lynn Taylor, Keith Dawes and Peter Cook. The following awards were presented:

Best Production	Nancy Ackerman	"5678"
Best Director	Keith Kynoch	"On the Razzle"
Best Actor	Keith Kynoch	"Taming of the Shrew"
Best Actress	Sylvia Bertie	"Taming of the Shrew"
Best Supporting Actor	Bob Reece	"Pajama Game"
Best Supporting Actress	Anne Lillie	"Blithe Spirit"
Best Set Design	Melissa Arlt	"On the Razzle"
Best Props	Steve Sidebottom	"On the Razzle"
Best Lighting Design	Susan Husted	"5678"
Best Costumes	Bill & Victoria Seward	"Taming of the Shrew"
Best Makeup Design	Lynn Flower & Barbara Jessop	"Blithe Spirit"

At the AEA Fair parade, the Dhahran Theater Group won the award for "Best Walking Group".

<p>Contributed by: Kathy Gunter Smith</p>	<h2 style="text-align: center;">Stroganoff Meatballs</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">2 Lbs. ground beef1 Cup bread crumbs1 Cup water2 Teaspoons salt$\frac{1}{2}$ Teaspoon pepper2 Cups water1 Small onion, finely chopped$\frac{1}{4}$ Cup Instant beef in a mug soup powder1 Teaspoon salt$\frac{1}{4}$ Teaspoon pepper4 Tablespoons cornstarch$\frac{1}{4}$ Cup water10 Oz. mushrooms, sliced10 Oz. Condensed cream of mushroom soup2 Teaspoons dry parsley flakes$\frac{1}{4}$ Teaspoon paprika2 Cups sour cream <p>Directions:</p> <p>In a large bowl mix beef, crumbs, water, salt and pepper. Shape into about 40 meatballs. Put on cookie sheet with sides. Bake in 425° F oven for 15 minutes. Pile into casserole.</p> <p>In medium saucepan put water, onion, soup powder, salt and pepper. Bring to a boil.</p> <p>In small bowl, stir cornstarch into water. Pour into boiling liquid, stirring until thickened.</p> <p>Stir in mushrooms, soup, parsley, paprika and sour cream. If too thick stir in a bit or water.</p> <p>Pour over meatballs. Cover. Bake in 350° F oven for 25 to 30 minutes until heated through. Serves 6.</p>
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1987

In January, 1987, Nancy Ackerman directed "5678 Encore" for the Dhahran Theater Group. Judy Walker was production manager. Members of "The Moving Company" included Jill Cramer, Kay Caraway, Marla Calhoun, Kay Siebold, Patsy Inglet, Kathy Franklin, Trudi Novak, Karrie Thompson, Joanne Keller-Wolf, Barbara Watson, Elaine Archer, Linda Ksiazek, Lisa Twinem-Rosser, Gwen Holmes, Connie Robbins, Susan Wells, Ladine Householder, Laureen Flynn, Linda Meyer, M. Scott Mussett, Andy Battenbaugh, Steve Sidebottom, Chris Mank, Rene Punzalan, Roger Kramer, Allan Meyer, Green Garcia, Michael Knight, Danny O'Connor, Bob Bieniek, Butch Conner, Keith Kynoch, Abboy Umadhay, and David Baker.

Butch Conner was business manager; Ruth Meyers, costume design; Mike Kenyon, sound and photography; Susan Husted and Bruce North, lighting design; M. Scott Mussett, graphic design and set design with Melissa Arlt; Ginny Freeman and Patty Squires, wardrobe; Lynn Paul and Tela Seim, stage managers; David Crosby, musical direction; Barbara Kimmons and Liz Ross, dance coaches; John Kunkle, vocal coach; Bob Loeb and Iain Ridley, set construction; Linda Heath and Carol Hudson, lighting; Paula Hull, makeup design; Rita Steininger, hair design; Burl Caraway, video; Pat McGown, tickets; Libby Bowers, front of house. There were an additional fifty-four production assistants.

<p>Contributed by: Suzanne Boles</p> <p>Makes 10 servings</p>	<h2 style="text-align: center;">The Salvation Army Pot of Beans</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 (16 oz) package of dried black-eyed peas3 Cups chopped onion2 Cloves garlic - pressed1 Bunch green onions - chopped1 Cup chopped fresh parsley1 Cup chopped green pepper1 to 1^{1/2} teaspoons salt1 Teaspoon pepper3 Dashes of hot sauce1 Tablespoon Worcestershire sauce1 (8 oz) can tomato sauce^{1/4} Teaspoon dried whole oregano^{1/4} Teaspoon dried whole thyme1 teaspoon red pepper2 pounds smoked sausage cut into 1 inch pieces <p>Directions:</p> <p>Sort and wash the black-eyed peas; cover with water & soak overnight or cook for 20-30 minutes. Drain.</p> <p>Add all ingredients except for the sausage. Cover and cook over low heat for one hour - stir occasionally.</p> <p>Add the smoked sausage and cook uncovered over low heat until preferred consistency is reached (up to 45 minutes).</p> <p>Serve over rice or with bread.</p>
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<p>Contributed by: Shiela Simpson</p>	<h2 style="text-align: center;">Cauliflower Marranca</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Lb. mushrooms, slicedJuice of 1 lemon1 Large onion, chopped1 Large head of cauliflower, in flower pieces3 Cloves of garlic crushedBasil, Salt & Pepper to taste3 Cups cooked brown rice or millet, salted & buttered²/₂ Cups grated cheese of your choice <p>Directions:</p> <p>Sauté mushrooms and onion in butter with the lemon juice.</p> <p>Sauté cauliflower, garlic, basil, salt and pepper.</p> <p>Combine all ingredients in a casserole dish, Bake covered ¹/₄ hour at 350° F.</p>
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1987 (continued)

At the annual general meeting in March, 1987, the following officers were elected for 1987/88:

President	Don McGown
Vice President	Butch Conner
Secretary	Donna Peterson
Treasurer	Don McArthur
Production	Sylvia Bertie
Technical	Bob Loeb
Publicity	Steve Sidebottom
Social	Debra Shea
Members at Large	Lynn Flower, Allan Meyer, Barbara Jessop

The 1987 musical production was "Once Upon a Mattress" directed by Chris Robbins. The cast included Connie Robbins, Keith Kynoch, Dawn Essoe, Arthur Dewhurst, Donna Lewallen, Jareer Ellass, Chris Mank, Bob Bieniek, Bob Reece, Sheila Bolduc-Simpson, Allan Meyer, Lynn Flower, Elaine Archer, Mark Simpson, Victoria Seward, Russell Clark, Kim Mauldin, Betty Ringley, Mac Macaluso, William Phillips, Yvonne Boudreaux, M. Scott Mussett, Trudi Novak, Cynthia Cashill, Stan Gentry, Andy Battenbaugh, Byron Peterson, Tod Heath and Langan Robbins.

Ted Heath was stage manager for the production. The production staff included Arnold Chadney as technical director, John Kunkle as music director, Nancy Ackerman as choreographer, Brad Everett as business manager, Noel Cave as assistant director, Pat Angel, set designer, Laureen Flynn, costume designer, Lynn Flower, production secretary, Sylvia Bieniek, prompter, Ruth Burwell, publicity/program artist, Butch Conner, publicity, and Pat McGown, tickets. An additional fifty-nine persons were production assistants.

<p>Contributed by: Anne Lillie</p> <p>8 smallish servings.</p> <p>142 total calories per serving.</p> <p>5 sat-fat calories</p> <p>Very good and thick</p>	<h2 style="text-align: center;">Chili Non-Carne</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none"> $\frac{3}{4}$ Cup chopped onion 2 Cloves garlic, crushed 2 Tablespoons olive oil 2 Tablespoons chili powder $\frac{1}{4}$ Teaspoon basil $\frac{1}{4}$ Teaspoon oregano $\frac{1}{4}$ Teaspoon cumin 2 Cups zucchini, finely chopped 1 Cup carrot, finely chopped 1 Large can tomatoes 1 Small can tomatoes, drained and chopped 1 Can (15 oz.) kidney beans, undrained 2 Cans kidney beans, drained and rinsed thoroughly any garnish you like <p>Directions:</p> <p>In a large pot sauté onion and garlic in olive oil until soft. Mix in chili powder, basil, oregano and cumin. Stir in zucchini and carrots until well blended. Cook for about 1 minute over low heat, stirring occasionally. Stir in chopped tomatoes, and all 3 cans of kidney beans. Bring to a boil. Reduce heat and simmer for 30 - 45 minutes or until thick. Top with garnish (chopped onions, tomatoes, lettuce, etc.)</p>
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1987 (continued)

"Who's Afraid of Virginia Woolf?", directed by Bob Reece, was presented as a Showcase event in June, 1987. The production was staged "in the round" in the Ad Diwan Building. The cast included Sylvia Bertie, Keith Kynoch, Ted Heath and Sheila Bolduc-Simpson. Bob Loeb designed the set and Linda Heath did the lighting. The crew and front of house were "friends".

In July, 1987, Barbara Jessop directed the comedy "Love, ### and the IRS". The cast included Dawn Cate, Allan Meyer, Butch Conner, Steve Sidebottom, Mac Macaluso, Christina O'Dwyer, Dorothy Russell and Nabil Akkad.. Dawn Cate & Allan Meyer met during this play and later married.

The production staff included Steve Hamilton, business manager; Bud and Clare Jones, stage managers; Doug Broad, set design and construction; Violet Darby, costumes; Carol Hudson, lighting; Mike Buckley, sound and video; Brian Foster, photography; Judy Butler and Wilma Wilcox, makeup; Debra Shea, props; Joe Ayres, Arnie Cantal and Freddie Esteban, programs and graphic design; Pat McGown and Dick Benton, tickets; Paul Gatenby and John Spivey, front of house. Twenty persons were production assistants.

In July, 1987, the Dhahran Theater Group began to use new stationary, which included theater lights as well as the traditional DTG mask. Dance classes were held in August and September for those wanting to learn more about ballet and jazz dance movement.

<p>Contributed by: Emily C. Swantner</p>	<h2 style="text-align: center;">Dilled Green Beans</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 Lb. green beans, trimmed2 Tablespoons olive oil1 Tablespoon red wine vinegar¹/₂ Teaspoon Dijon mustard2 Tablespoons dried dill6 green onions, chopped <p><i>Directions:</i></p> <p>Boil green beans 5-8 minutes and drain. Beat oil, vinegar, mustard & dill. Add mixture to onions and toss. Pour over beans & toss. Serve hot or at room temperature.</p>
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1987 (continued)

In September, "Deathtrap", directed by Keith Kynoch, was a two-act presentation for the Dhahran Theater Group. The cast included Bill Seward, Alan Russell, Sylvia Bertie, Chris Mank, and Dawn Essoe. M. Scott Mussett designed the posters for the production. After the production ended, these works were sold at auction, with the proceeds of the sale being sent to a school in Thailand.

Also in September, Steve Hamilton directed a video production of "The Lover". The cast for the open-air presentation was Sylvia Bertie and Keith Kynoch. In October, Sheila Bolduc-Simpson presented "Daydreams and Dandelions" as a showcase 60's style coffee house of poetry readings.

In October, 1987, Bill Seward directed "Antigone". Frank Householder composed the music for the production. The cast included Chris Robbins, Dawn Essoe, Victoria Seward, Connie Robbins, Kevin D'Arcy, Keith Kynoch, Gabrielle Glahn, Bob Loeb, Jareer Ellass, Mac Macaluso, and Alan Russell.

The production staff included Eva Farnsworth as assistant to the director, Bob Loeb, production manager, Don McArthur, business manager, Bryce Humphreys, stage manager, Violet Darby, prompter, Bill Seward, set design, Arnold Chadney, set construction, Ginny Moore, props, Csaba Essoe, sound coordination, Robert Bish and Linda Heath, lighting design, Mike Buckley, lighting, Pat Angel and Petie Bergfield, costume design, Violet Darby, wardrobe mistress, Dawn Essoe, makeup design, Paula Hull, makeup crew, Rita Steininger, hair design, Csaba Essoe, video chief, Brian Foster, photography, Pat McGown and Dick Benton, tickets, John Spivey, box office, and Paul Gatenby, front of house. Thirty-six persons were production assistants.

<p>Contributed by: Sylvia Mercer</p>	<h2 style="text-align: center;">Five Bean Cassoulette</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Oz. Pinto Beans1 Oz. Black Eye Beans1 Oz. Haricot Beans1 Oz. Red Kidney Beans1 Oz. Soya Beans$\frac{1}{2}$ Lb. Carrots$\frac{1}{2}$ Lb. Onions$\frac{1}{4}$ Lb. Celery$\frac{1}{2}$ Lb. Leeks$\frac{2}{3}$ Lb. TomatoesThyme - just a sprinklingChili Powder to tasteCumin <p>Directions:</p> <p>Soak beans overnight. Boil for $\frac{2}{3}$ hours in salted water. Dice all vegetables and sweat off Add tomatoes, seasoning and herbs. Simmer until reduced to reasonable consistency. Add beans to vegetable mixture, mix thoroughly and serve.</p>
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1987 (continued)

At the "Arammy" awards presentation, the following awards were presented:

Best Production and Director	Nancy Ackerman	"5678 Encore"
Best Set Design	Pat Angel	"Once Upon a Mattress"
Best Lighting	Susan Husted	"5678 Encore"
Best Makeup	Paula Hull	"5678 Encore"
Best Costumes	Ruth Meyers	"5678 Encore"
Best Props	Donna Peterson	"Deathtrap"
Best Actor	Keith Kynoch	"Virginia Woolf"
Best Actress	Sylvia Bertie	"Virginia Woolf"
Best Supporting Actor	Arthur Dewhurst	"Once Upon a Mattress"
Best Supporting Actress	Dawn Essoe	"Once Upon a Mattress"
President's Award	John Spivey and Paul Gatenby	
Production Award	Bob Bish	
Technical Award	Violet Darby	
Social	Eva Farnsworth	
Publicity	Pat McGown	

The Dhahran Theater Group won the award again for "Best Walking Group" at the AEA Fair in November, 1987. The DTG booth also sold out of t-shirts, earning SR 2570. Participants were treated to dinner at the Gulf Royal Chinese Restaurant.

<p>Contributed by: Sylvia Mercer</p> <p>Serves 4</p>	<h2 style="text-align: center;">Hazelnut Roast</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">10 Oz. Hazelnuts, coarsely chopped8 Oz. Wholemeal breadcrumbs8 Oz. Onion, chopped8 Oz. Carrot, gratedSea saltBlack pepper, freshly-milled¹/₂ Teaspoon Dried mixed herbs2 Egg yolks, beatenMilk, a little <p>Directions:</p> <p>Mix the ingredients well, adding salt, pepper and herbs to taste. Use the eggs and milk to bind the mixture and place in a well greased loaf tin. Bake for 45 minutes at 375°F / 190°C / Gas Mark 5.</p> <p>Serve with a cooked green vegetable or green salad.</p>
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1987 (continued)

In December, 1987, a traditional English pantomime, "Cinderella" was presented for the whole family by the Dhahran Theater Group. Arthur Dewhurst was the director, assisted by Eva Farnsworth. The cast included Judy Gombos, Lynn Flower, Liz Ross, Kevin D'Arcy, Bob Reece, Roseanna McGeough, Butch Conner, Bill Walker, Sylvia Bertie, Elaine Firbank, Anne Lillie (who is remembered for singing "Nobody Loves a Fairy When She's Forty"), Vernon Clark, Barbara Jessop, Andy Battenbaugh, Keith Kynoch, Simon Sharpe, Fiona Proctor, Adam Flyn, Peter Flyn, Julie Franklin, Tod Heath, Kristen Howell, Mark Long, Sarah Long, Kathryn McQuillen, Sarah McQuillen, Laura Reardon, Vanessa Ziegler, Dawn Cate, Joan Hart, Pat Latchford, Jacqueline McQuillen, Jean Warburton, Peter Wardrope, Barry Westby, Drena Brown, Mike Mason, Saniyyah Itani, Trefor Davies, Derinda Suchow and the Dhahran Ballet Group; Laureen Flynn, Instructor.

Butch Conner was business manager. Bob Loeb was stage manager. The production staff included Bruce Humphreys, set construction, Debra Shea and Clare Jones, props, Alan Russell as musical director, David Crosby as orchestra director, Carol Hudson, lighting, Robert Bish, sound, Laureen Flynn, costume design, Violet Darby, wardrobe mistress, Paula Hull, makeup, Elaine Archer, video, Steve Sidebottom, photography, Arnie Cantel, graphics and poster design, John Spivey, box office, Paul Gatenby, front of house, Pat McGown and Dick Benton, tickets. An additional fifty nine persons served as production assistants or dancers.

<p>Contributed by: Sylvia Mercer</p> <p>This recipe was adapted from a beef stroganoff recipe. It has maintained the stroganoff flavor without the high calorie and cholesterol count. Yogurt has been substituted for sour cream</p>	<h2 style="text-align: center;">Lentil Stroganoff</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none"> $\frac{1}{2}$ Cup onions, chopped 1 Small clove garlic, chopped fine $\frac{1}{2}$ Lb. fresh mushrooms, sliced $\frac{1}{4}$ Cup safflower oil, soy, margarine or butter 1 Cup dry lentils 1 Tablespoon tomato paste 2 Tablespoons ground oat flour $\frac{1}{4}$ Cup vegetable broth 2 Tablespoons Tamari (soy sauce) 1 Cup low-fat, unflavored yogurt <p>Directions:</p> <p>Combine lentils with $2\frac{1}{2}$ cups of water. Bring to a boil; turn heat down to a simmer. Simmer about 45 minutes, until the lentils are tender but still maintain their shape.</p> <p>Sauté the onion, garlic, and mushrooms in oil about 5 minutes. Add the cooked lentils, flour, broth, tomato paste, and soy sauce. Simmer several minutes and slowly add the yogurt, stirring constantly. Simmer 2 minutes, but do not boil.</p> <p>Serve over cooked whole-wheat noodles or cooked brown rice.</p> <p>NOTE: Whole-wheat noodles will not expand as much as white noodles. To cook them, simply put them in a pot of boiling water and boil until tender, about 7 to 10 minutes.</p>
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1988

In January, 1988, a series of theater workshops were held. Chris Robbins taught "Blocking/Stagecraft". Bill Seward taught "Motivation". Keith Kynoch taught "Characterizations" and Bob Reece taught "Traditions". Sol Asekun and Sylvia Bertie taught a ballroom dance series. Dawn Essoe taught jazz dance.

At the annual general meeting in March, 1988, the following officers were elected for the year 1988/89:

President	Don McGown
Vice President	Bob Reece
Secretary	Donna Peterson
Treasurer	Don McArthur
Production	Sylvia Bertie
Publicity	Butch Conner
Social	Debra Shea
Technical	Bob Loeb
Members at Large	Lynn Flower, Keith Kynoch, Pat McGown

The ticket price for musicals was increased to SR 30. Tickets for other performances remain SR20.

In April, 1988, the DTG hosted a backstage night to honor all the hardworking backstage crews. Cast members of 1987/1988 shows served as waiters (flunkies) or entertainers in a reversal of usual functions.

<p>Contributed by: Susie Bates</p>	<h2 style="text-align: center;">Marrow Provencale</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Marrow - Courgettes/zucchini may be substituted if marrow is not available1 Medium onion3 Oz. butter1 Green or red pepper8 Oz. tomatoes (remove skins)4 Oz. crumbly cheese (e.g., Lancashire or Cheshire) <p>Directions:</p> <p>Peel marrow and cut in 1-inch rings. Remove centre and cut into cubes. Melt butter in saucepan and fry marrow 6 to 7 minutes. Transfer to plate. Add onion and green/red pepper. Fry gently. Add tomatoes and fried marrow. Mix well. Arrange mixture in ovenproof dish and cover with grated cheese.</p> <p>Bake 375°F for 30 minutes.</p>
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1988 (continued)

The 1988 musical production, presented in March, was "Pirates of Penzance". Arthur Dewhurst was the director, Anne Lillie was assistant director and Mike Earles was the musical director. The cast included Brad Everett, Darryll Maston, Keith Kynoch, Peter Wardrope, Sylvia Bertie, Lynn Flower, Judy Gombos, Linda Ksiazek, Desiree Al-Meer, Trefor Davies, Jareer Ellass, Jayne Linter, Susie Bates, Trudi Novak, Elaine Archer, Judy Nelson, Dorinda Suchow, Angela Mundy, Jean Warburton, Sheryl Froese, Patsy Inglet, Beverly Williams, Linda Williams, Lynn Paul, Barry Westby, Alan Russell, Bob Lathan, Andy Battenbaugh, Mike Mason, Cliff Kellett, Michael Stephens, Dick Pekhrun, Mike Brown, Robert O'Hara, Nabil Akkad, Howard Taylor, Bob Chaytor, and Chris Mank.

The production staff (of thousands) included the following crew chiefs:

Business Manager	Don McArthur
Prompter	Pat Latchford
Consulting Artist	Pat Angel
Set Design	Leng Hunter
Stage Manager	Bob Loeb
Set Construction	Pat Angel
Props	Debra Shea
Sound	Alastair Forbes
Lighting Design	Bruce North, Mike Buckley
Lighting	Mike Buckley
Costume Design	Ruth Meyers
Wardrobe Mistress	Violet Darby
Makeup	Paula Hull and Tom Hull
Video	Csaba Essoe
Photography	Brian Foster
Publicity	Steve and Christina Sidebottom
Tickets	Pat McGown and Dick Benton
Box Office	John Spivey
Front of House	Paul Gatenby

<p>Contribute by: Shiela Simpson</p> <p>spicy sautéed peppers, layered with cheese, topped with a sour cream custard. And it's not difficult to make</p>	<h2 style="text-align: center;">Mexican Pepper Casserole</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none"> 4 Large eggs 1½ Cups sour cream (you can use part yogurt) 6 Medium bell peppers (try and get a mix of red and green) 1½ Cups thinly-sliced onion 2 Tablespoons butter 2 Tablespoons olive oil 3 Medium cloves of garlic, crushed 1 Teaspoon salt 1 Teaspoon cumin 1 Teaspoon coriander ½ Teaspoon dry mustard ¼ Teaspoon black pepper ¼ Teaspoon red pepper ¼ Teaspoon paprika 2 Tablespoons flour ½ Lb. medium sharp Cheddar, thinly sliced <p>Directions:</p> <p>Preheat the oven to 375° F. Prepare the custard by beating the sour cream and eggs together.</p> <p>Slice the peppers into thin strips. Heat butter and olive oil together in a heavy skillet. Sauté onions and garlic with salt and spices. When onions are translucent, add peppers. Sauté over low heat for about 10 minutes. Sprinkle in the flour. Mix well and sauté until there is no extra liquid.</p> <p>Butter a deep casserole. Spread in half the sauté, top with half the sliced cheese. Repeat these layers. Pour custard over and sprinkle with paprika</p> <p>Bake 40-45 minutes (uncover for the last 15 minutes)</p>
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1988 (continued)

In May, 1988, the Dhahran Theater Group proudly presented "Cats" in the Ad Diwan Building. Because seating was limited, each member was allowed to purchase only six tickets. Director for the production was Bob Reece. Donna Peterson was assistant director. David Crosby arranged and directed the music, and Nancy Ackerman was choreographer. The cast (cats) included Sol Asekun, Luis Bayquen, Sylvia Bertie, Bob Bieniek, Diane Burgoyne, Kay Caraway, Jill Cramer, Kevin D'Arcy, Leslie Edwards, Linda Esposito, Brad Everett, Laureen Flynn, Gwen Holmes, Vikki Hudson, Lisa Kochinski, Keith Kynoch, Darryll Maston, Dina Matheos, M. Scott Mussett, Ami Nayef, Trudi Novak, Greg Parker, Connie Robbins, Judy Switzer, Barbara Watson, and Barry Westby. Kittens were Tasoula Harlan, Andrea Chen and Jamie Everett.

Kathleen Shaw was vocal director, assisted by William Phillips and Russell Clark. Lynn Paul was business manager. Pat Angel designed the set; Laureen Flynn designed the costumes. Linda Heath designed the lighting and Tom and Paula Hull designed the makeup. Bob Loeb was stage manager and construction chief. Debra Shea was props manager. Violet Darby and Barbara Loeb were wardrobe mistresses. Quin Gregor was audio engineer. Nabil Akkad was photographer. Pat McGown and Dick Benton handled ticket sales. John Spivey was in charge of box office and front of house.

A "Cats" drawing contest was held for young local artists (Ages 3-15) who were children of DTG members. Prizes were to be awarded on production nights in three age group categories. Andrew Christopher, Age 9, won first place. Jessica Lawrence, Age 8, placed second and Jacob Doty, Age 4, placed third. Honorable mentions went to Kristin Anderson, Max Doty, Burgundy Fritz, Jesia Gorka, Vanessa Hobson, R. Maheshwari, and Erika Nelson. The first three winners received ceramic cats crafted by Wilma Chadney. The others received certificates.

<p>Contributed by: Jackie McQuillen</p> <p>4 to 6 servings</p> <p>Chicken can be substituted for the Tofu but cook for another $\frac{1}{2}$ hour</p>	<h2 style="text-align: center;">Saturday Tofu</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none"> 2 Pkgs tofu, cut into large cubes 1 Can condensed cream of mushroom soup 1 Cup of cream (don't cheat and use milk; the cream makes a lot of difference) Salt & garlic salt Paprika Chopped parsley <p><i>Directions:</i></p> <p>Salt and garlic salt the Tofu lightly, then paprika it thoroughly. Next, spread it out, in one layer, in a shallow baking pan. Dilute the soup with the cream, pour it over the Tofu, and sprinkle the chopped parsley prettily on top.</p> <p>Bake it, uncovered, at 350° F for 1 hour.</p> <p>Serve over white rice.</p>
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1988 (continued)

At an appreciation dinner sponsored by Community Services on June 14th, Arthur Dewhurst received a special community appreciation award in recognition of his many contributions to the Dhahran community through his direction of and performances in a long list of DTG events over the last ten years. Arthur received a nice plaque and the DTG received a cash award of SR500.

In July, 1988, Barbara Jessop directed the comedy "Everybody Loves Opal". The cast included Christina Sidebottom, Dorothy Russell, Mac Macaluso, Steve Sidebottom, Andy Battenbaugh, Mike Butler, and the cat, "Safeway Ackerman".

Production staff included Don McArthur as stage manager, Byron Peterson as business manager, Pam Bartgis and Arnold Chadney, set designers, Don McArthur, construction crew chief, Mike Buckley, lighting, Ginny Moore, sound, Bob Bish, sound effects, Violet Darby, costumes, Melanie Dreiman, makeup, Clare Jones, props, Melanie Dreiman, prompter, Butch Conner, Dick Benton, Don McGown, publicity, Brian Foster, photography, Don McGown, tickets, John Spivey, box office and Paul Gatenby, front of house. An additional forty-two persons assisted with the production.

<p>Contributed by: Mary Renquist</p>	<h2 style="text-align: center;">Spinach Rice Casserole</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 Pkg. Frozen spinach, thawed1 Medium onion, finely chopped¹/₄ Cup butter1 Can mushroom soup1¹/₂ Cups grated cheese1 Cup buttered crumbs <p><i>Directions:</i></p> <p>Sauté onion & onion in butter; mix with remaining ingredients except bread crumbs. Turn into buttered 1¹/₂ quart casserole. Top with crumbs.</p> <p>Bake at 350° F for 30 minutes.</p>
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1988 (continued)

In August, 1988, Butch Conner directed "The Odd Couple (Female Version)". This old favorite was adapted and rewritten for women. Oscar became Olive and Felix became Florence. The cast included Dawn Essoe, Donna Peterson, Karen Huggins, Lynn Flower, Nancy Ackerman and Patsy Inglet.

Eva Farnsworth was assistant director. Jim Latchford was construction crew chief; the set was designed by R&B&B, the lighting by Bruce North. Violet Darby and Jean Warburton handled costumes, Judy Anwyl was props chief, Judy Butler, makeup, Ginny Moore, sound and special effects, Csaba Essoe, video, Nabil Akkad, photography. Violet Darby was prompter and Eva Farnsworth served as stage manager. Butch Conner handled publicity and ticket sales, John Spivey, box office, and Paul Gatenby, front of house. Thirty-two persons also assisted with the production.

In September, 1988, Sylvia Bertie and Keith Kynoch presented a showcase "Duet for One" in the Ad-Diwan Building. A DTG "Interest" night was held on September 10 in the Ad Diwan Building to encourage new participants in backstage work to find out more about the techniques involved.

<p>Contributed by: Emily C. Swantner</p>	<h2 style="text-align: center;">Tomato-Artichoke Bake</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1¹/₂ Cups finely chopped onion2 Tbs. finely chopped green onion1¹/₂ Cup butter1 35 Oz. can whole tomatoes, drained1 14 Oz. can artichoke hearts, drained and quartered1¹/₂ Tsp. dried basil2 Tbs. sugar, salt & pepper to taste1¹/₂ Cup grated Parmesan <p>Directions:</p> <p>Lightly grease 1 quart baking dish. Sauté onion & green onion in butter till tender. Add tomatoes, artichoke hearts and basil. Stir gently over medium heat 2-3 minutes. Season with salt, pepper & sugar. Turn into baking dish and top with Parmesan. Bake 20 minutes or until vegetables are heated through and cheese is lightly browned and bubbly.</p>
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1988 (continued)

The "Arammy" winners selected by DTG members for 1987/88 were:

Best Director and Production:	Bob Reece & Nancy Ackerman	"Cats"
Best Actor	Keith Kynoch	"Antigone"
Best Actress	Dawn Essoe	"Antigone" and "Odd Couple"
Best Supporting Actress	Anne Lillie	"Cinderella"
Best Supporting Actor	Patsy Inglet Bob Bieniek	"Odd Couple" "Cats"
Best Set Design	Chan Leng Hunter Arthur Dewhurst	"Pirates of Penzance"
Best Costume Design	Laureen Flynn	"Cats"
Best Props	Debra Shea	"Pirates of Penzance"
Best Lighting	Carol Hudson	"Cats"
Best Makeup	Paula and Tom Hull Melanie Dreiman	"Cats"
Special Effects/Sound Effects	Jim Latchford, Don McArthur Ginny Moore	"Cats"
President's Award Production Committee Award	Bob Loeb Mike Buckley	
Publicity Committee Award	Scott Mussett	
Social Committee Award	Bob Reece	
Technical Committee Award	Andy Paul and Bud Jones	
Special Board Award	Frank Householder and David Crosby	

These awards were presented at the annual "Arammy" dinner on October 13, 1988. The theme for the dinner was "Cabaret". Keith Kynoch was the Master of Ceremonies for the evening and presented the entertainment, along with Linda Esposito and Dawn Essoe. William Phillips was musical director. Dan Lansdown and Bob Wylie provided piano and percussion.

<p>Contributed by: Sylvia Mercer</p>	<h2 style="text-align: center;">Vegetable & Fruit Curry</h2> <hr/> <p>Ingredients: Selection of Vegetables i.e. Courgettes, Carrots, Onions, Aubergenes, Leeks, Celery (¹/₂ the amount), Chopped Tomatoes Selection of Fruit i.e. Banana, Pineapple, Apples Curry Powder Vegetable Stock</p> <p>Directions: Dice vegetables and sweat off together with fruit. Add curry powder and chopped tomatoes and little amount of vegetable stock. Reduce until reasonable consistency and vegetables are cooked. Serve with natural brown rice.</p> <hr/> <hr/>
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1988 (continued)

In October, 1988, Chris Robbins directed "A Midsummer Night's Dream". Violet Darby was director's assistant. Ginny Moore was stage manager. The cast included Wayne Hanson, Scottie Fingar, Lutz Bahr, Mike Offley, Cynthia Cashill, Michael Loyer, Dawn Cate, Joe Laing, Paula Hull, Tom Hull, Brian Moss, Elaine Firbank, David Collier, Sheila Bolduc-Simpson, Allan Meyer, Bob Bieniek, Kevin D'Arcy, Paul Bamber, Bob Loeb, Andy Battenbaugh, Steve Sidebottom, Connie Robbins, Dawn Essoe, Lisa Kochinski, Beverly Williams, Lynn Flower, Ainsley Laing, Linda Esposito, Yvonne Boudreaux, Keith Kynoch, Arthur Dewhurst, Linda Ksiazek, Laureen Flynn, Mary Renquist, Janet Phelps, M. Scott Mussett, and Luis Bayquen.

M. Scott Mussett was production artist. Chan Leng Geok Hunter designed the set. Don McArthur and Arnold Chadney were construction coordinators, assisted by Roy, Brock and Rebecca Gunter-Smith. Pat Angel decorated the set. Dawn Essoe was choreographer. Laureen Flynn was costume designer. Paula and Tom Hull designed the makeup. Robert Bish was lighting director and special effects coordinator. Alastair Forbes was sound coordinator. Violet Darby and Barbara Loeb were wardrobe mistresses. Mairi Ball was props coordinator. Christina Sidebottom was prompter. Csaba Essoe coordinated video and photography. Nabil Akkad and Ian Bennett were photographers. Don McArthur was business manager. Paul Gatenby was house manager. Don McGown coordinated ticket sales. Dick Benton was ticket sales crew chief. Butch Conner was in charge of publicity. Sixty-five persons also assisted with the production.

In November, 1988, after years of efforts, promises, followed by let-downs, the Dhahran Theater Group finally received its own house, 042-6B, to use for showcases, auditions, rehearsals, cast and crew functions and other official DTG business. The house was promised in June, 1988, but was not received until November due to air conditioning problems. A celebratory open house was held in November.

<p>Contributed by: Pamela Andrews</p>	<h2 style="text-align: center;">Wild Rice Casserole</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1^{1/2} Pounds round steak2 Large onions, chopped1/2 Cup Wild Rice (Uncle Ben's uncooked)1 Cup peas, frozen1 Can Cream of Mushroom soup4 Tablespoons Soy Sauce1 Cup celery, chopped1 Can Chicken Broth <p><i>Directions:</i></p> <p>Cube steak and brown with onions. Mix all the ingredients together in deep casserole dish. Bake for 2 to 2^{1/2} hours at 300° F. Stir occasionally</p>
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Contributed by: Nabil Akkad	Fattoosh
	A Syrian/Lebanese Salad

Ingredients:

- 4 Tomatoes
- 3 Cucumbers
- 10 Small radishes
- 2 Scallions
- 14 Parsley branches with leaves
- 12 Mint branches with leaves
- 12 Small hot green pepper
- 12 Leaves of Romaine lettuce
- 1 or 2 loaves of Arab (Pita) bread

Dressing:

- 1 Clove garlic
- $\frac{1}{4}$ Cup olive oil
- $\frac{1}{2}$ Cup lemon juice
- 1 Teaspoon sumac
- Salt & pepper taste

Directions:

Wash vegetables, cut tomatoes finely, peel cucumbers and radishes and cut finely. Chop scallions. Strip the leaves off the parsley and mint. Chop the leaves finely. Remove seeds from the pepper and cut pepper finely. Chop lettuce. All vegetable pieces must end up the same size. Place all the vegetables in a salad bowl.

Toast Arab bread until very crisp and break into small pieces.

Prepare dressing by crushing garlic and mixing it with the oil, lemon juice and seasonings.

Add dressing to the vegetables and stir. Add bread and stir some more.

1988 (continued)

The special DTG holiday show, also known as the "pantomime" presented in December, 1988 was "Goldilocks and the Three Bears". This production was directed by Keith Kynoch, assisted by Violet Darby. The cast included Judy Gombos, Janet Northrup, Bill Walker, Bob Reece, Don McArthur, Denis Frize, Sylvia Bertie, Howard Taylor, Connie Robbins, Cynthia Cashill, Debra Shea, Richard Hunt, Peter Grainger, Mark Wilson, Peter Ward, Gwen Holmes, Sue Howell, Ainsley Laing, Judy Walker, Lynn Paul, Paul Bamber, Wendy Read, Halim Jabbour, Eric Bater, Jennifer Renquist, Judy Anwyl, Carole Bird, Joan Hart, Jean Warburton, Kristen Edwards, Elizabeth Hanson, Nathan Hanson, Ann Lawrence, Mark Long, Sarah Long, Alan Russell, Desiree Al-Meer, Heather Boyes, Erin Drobotij, Carmen Goff, Marla Goff, Rebecca Gunter-Smith, Krista Hamilton, Kirsten Howell, Vicki Hudson, Jessica Lawrence, and Mary Renquist.

Anne Lillie was stage manager, assisted by Ann Berry. Roy Gunter-Smith and Keith Kynoch designed the set. Roy Gunter-Smith was construction coordinator and Chris Robbins was set crew manager. Carol Hudson and Mike Buckley designed the lighting. Ginny Moore and Alastair Forbes were sound coordinators. Jim Latchford was in charge of special effects. Jim Boles was music director and Alan Russell was music coordinator. Laureen Flynn coordinated costumes. Dawn Cate and Melanie Dreiman were wardrobe mistresses. Paula and Tom Hull were makeup coordinators. Debra Shea was props coordinator. Susie Bates and Jim Curry were in charge of publicity. Sylvia Bertie, Laureen Flynn, Desiree Al-Meer and Vickie Hudson were choreographers. John Spivey was in charge of the box office. Paul Gatenby was front of house coordinator. Csaba Essoe was video coordinator. Brian Foster was photographer. Pat McGown and Dick Benton coordinated ticket sales. Sylvia Bertie was business manager. Fifty-nine persons assisted with the production.

<p>Contributed by: Laureen Flynn</p>	<p>Lentils-African</p> <hr/> <p>à la Frank Householder</p> <p>Ingredients:</p> <ul style="list-style-type: none">1 Bag of lentils1 Cup olive oil1 Cup lemon juice5 small green hot peppers, diced2 medium onions, diced <p>Directions:</p> <p>Cook lentils for 25 minutes and drain. Mix in other ingredients and let stand several hours for flavor.</p>
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1988 (continued)

The following changes to the constitution were proposed at a board meeting in November, 1988: changing the membership year from January to December rather than from AGM to AGM; annual dues to be increased to SR20; also, memberships be in one name only, but that more than one member of a family may be a member of the DTG for voting or ticket purchase privileges if so desired.

<p>Contributed by: Sharon Eboch</p>	<h2 style="text-align: center;">Mandarin Salad</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">$\frac{1}{2}$ Cup sliced almonds3 Tablespoons sugar$\frac{1}{2}$ Head iceberg lettuce$\frac{1}{2}$ Head romaine lettuce1 Cup celery, chopped2 Whole green onions, chopped1 11 Oz. can mandarin oranges, drained <p><i>Dressing:</i></p> <ul style="list-style-type: none">$\frac{1}{2}$ Teaspoon saltDash of pepper$\frac{1}{4}$ Cup vegetable oil1 Tablespoon parsley, chopped2 Tablespoons sugar2 Tablespoons vinegarDash of Tabasco sauce <p><i>Directions:</i></p> <p>In a small pan over medium heat, cook almonds and sugar. Stir constantly until almonds are coated and sugar dissolved. Watch carefully as they will burn easily. Cool and store in air-tight container. Mix all dressing ingredients and chill. Mix lettuces, celery and onions. Just before serving, add almonds and oranges. Toss with the dressing.</p>
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1989

The 1989 musical production, directed by Chris Robbins, was "My Fair Lady", which was presented for six performances in March, 1989. The cast included Keith Kynoch, Connie Robbins, Kevin D'Arcy, Shona Shahryar, Arthur Dewhurst, Don Renquist, Sylvia Bertie, Vern Clark, Cliff Kellett, Jim Curry, Violet Darby, Janet Northrup, Alex Lawrence, Scott Dodds, Freddie Boyd, Wilma Chadney, Sue Howell, Marion O'Rourke, Mike Offley, Elaine Archer, Michael Brown, Barry Westby, Paul Bamber, Sue Bates, Howard Taylor, Brian Moss, Ainsley Laing, Gwen Holmes, Michael Petrale, Joe Laing, Sol Asekun, Cynthia Cashill, Lynn Flower and Carolyn Wratten.

William Phillips was musical director. Jim Boles was associate music director. Robin Pape was accompanist. There were nineteen persons in the orchestra.

The production staff included Suzanne Boles as stage manager and Mac Macaluso, Alastair Forbes and Roy Gunter-Smith as assistant stage managers. Laureen Flynn was choreographer, assisted by Sol Asekun and Sylvia Bertie. Pat Angel designed the set. Arnold Chadney was construction crew coordinator. Lisa Kochinski designed the costumes. Carol Hudson designed the lighting, assisted by Mike Buckley. Debra Shea and Mairi Ball were props coordinators. Alastair Forbes was sound coordinator. Judy Butler coordinated makeup. M. Scott Mussett was production artist. Paul Gatenby was house manager. Csaba Essoe coordinated video and photography. Gillian Stone was business manager and John Spivey was box office manager. Pat McGown and Dick Benton coordinated ticket sales. An additional one hundred and six persons assisted with the production. This made this production the largest to date staged by the Dhahran Theater Group.

<p>Contributed by: Mary Renquist</p>	<h2 style="text-align: center;">Marinated Vegetable Salad</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 Medium onion, chopped1 Green pepper, chopped1 Red pepper, chopped1 Cup celery, chopped2 Cups carrots, sliced1 Cup cauliflower flowerlets¹/₂ Cup small pitted black olives¹/₂ Cup green olives, stuffed2 Cups broccoli flowerlets⁴/₂ Oz. Jar whole mushrooms1 Can artichoke hearts <p><i>Dressing:</i></p> <ul style="list-style-type: none">¹/₂ Cup corn or olive oil1 Teaspoon seasoned salt¹/₄ Teaspoon paprika¹/₂ Cup vinegar¹/₂ Cup lemon juice¹/₄ Teaspoon dill¹/₄ Teaspoon basil <p><i>Directions:</i></p> <p>Mix together and refrigerate overnight.</p>
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<p>Contributed by: Susie Bates</p>	<h2 style="text-align: center;">Apple Cake</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">12 oz self-rising flour8 oz butter6 oz sugar4 oz sultanas1 lb cooking apples (preferably Bramley's)3 eggspinch of salt <p>Directions:</p> <p>Grease and flour an 9-inch round, deep cake tin. Sift flour and salt and rub butter in. Stir in sugar and sultanas. Peel, core and dice the apples, and stir into the mixture. Lightly beat eggs, and stir into the mixture. Do not beat. No other liquid is required. Turn into tin and bake in the centre of the oven at 360°F (Mark 4) for approximately $1\frac{1}{2}$ hours. Dredge with caster sugar whilst still hot.</p>
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1989 (continued)

At the annual general meeting in March, 1989, the proposed changes to the constitution were adopted. The following officers were elected for the year 1989/90:

President	Don McArthur
Vice President	Sylvia Bertie
Secretary	Jim Boles
Treasurer	Bill Walker
Publicity	Cynthia Cashill
Social	Donna Peterson
Production	Bob Reece
Technical	Chris Robbins
Membership Secretary	Debra Shea
Members at Large	Keith Kynoch, Mike Offley

In May, 1989, Nancy Ackerman and Keith Kynoch co-directed "Stepping Out". The cast included Elaine Archer, Susie Bates, Ann Berry, Sylvia Bertie, Diane Burgoyne, Dawn Essoe, Donna Peterson, Bob Reece, Christina Sidebottom and Bennie Brown, Steve Sidebottom, Janet Northrup and Mike Offley.

The production crew included Mike Offley, who designed the costumes and Ainsley Laing as stage manager. Mike Buckley and Steve Sidebottom coordinated the lighting. Marc Moore, Jim Curry and Alastair Forbes coordinated the sound. Set construction and design was by Bud Jones, Gordon Hazelton, Bob Loeb, Larry Harren, Andy Paul, Bill Fell, Orville Wetzell, Andrea Green, Lynda Oversby, Sylvia Mercer, Hans Groneman and Mike Flynn. Mairi Ball coordinated props. David Valentine did the graphic design and Freddie Esteban the program. John and Susan Kunkle were makeup artists. Dorothy Russell and Janet Northrup were the prompters. Csaba Essoe ran the video. Dick Benton conducted the ticket lottery and sales. John Spivey ran the box office and Libby Bowers was house manager. Twenty-two persons assisted with the production.

<p>Contributed by: Suzanne Boles</p> <p>Clare Jones' stage version was Styrofoam.</p> <p>Cake is very moist with no beet flavor.</p>	<h2 style="text-align: center;">Bobby's Surprise Birthday Cake!</h2> <p style="text-align: center;"><i>(from Company)</i></p> <p>Ingredients:</p> <ul style="list-style-type: none"> 1^{1/2} Cups of sugar 3 Eggs 1 Cup of salad oil 1^{1/2} Cups of drained mashed canned beets (Surprise) 2 Squares (1 oz. each) unsweetened chocolate, melted 1^{3/4} Cups of flour 1^{1/2} Teaspoons of baking soda ^{1/2} Teaspoon of salt 1 Teaspoon of vanilla <p>Directions:</p> <p>Cream thoroughly sugar and eggs in a large bowl. Add salad oil, drained mashed canned beets and chocolate. Blend well. Beets may be prepared in electric blender or food processor; if you have to mash them by hand, be sure and mash fine.</p> <p>Sift together flour, baking soda, salt. Add to beet mixture; mix well.</p> <p>Add 1 tsp. vanilla; keep mixing.</p> <p>Pour into 2 well-greased and floured 9-inch layer cake pans. Bake in preheated 350° F. oven for 20-25 minutes. Cool.</p> <p>Icing:</p> <p>Mix 4 cups sifted confectioners' sugar and 3 Tablespoons hot water. Beat in 1 egg and ^{1/2} cup softened margarine. Add 4 squares (1 oz. each) melted unsweetened chocolate.</p> <p>Makes enough to fill and frost an 8 or 9 inch layer cake.</p>
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1989 (continued)

In June, 1989, Leslie Edwards, William Phillips and Connie Robbins produced a showcase titled "A Marvelous Party" as a goodbye event for William Phillips. Guest appearances were made by Dawn Essoe, Nancy Ackerman, Diane Burgoyne, Keith Kynoch and Bob Reece. Chris Robbins was stage manager. Mike Buckley did the lighting. Nabil Akkad handled the video. Cynthia Cashill managed the programs and the front of house. Robin Pape, Carol Van Slooten, Joyce Rieske, William Ayres and Bob Wylie provided musical accompaniment.

In June and July, 1989, Jim Boles conducted music workshops for the Dhahran Theater Group.

In August, 1989, Suzanne Boles directed "The Miracle Worker". The cast included Marian O'Rourke, Sarah Long, Lynn Flower, Bill Walker, Chris Muncy, Donna Peterson, James Boles, Michael Petrale, Renae McConnell, Brandy Simoneaux, Susie Iliyan, Abby Burgoyne, Julie Erwin, Angela Freeman, Rebecca Gunter-Smith, Amy Lake, Beth Lake, Mark Long, Anne Lillie, Debra Shea, and Paul Gatenby.

Bruce North provided lighting design. Sue Howell designed the costumes. Goleh Petrale designed the set. M. Scott Mussett was responsible for graphic design, and Debra Shea was design coordinator. Pam Rice was stage manager, assisted by Arthur Dewhurst. Bob Loeb and Ed Osborne were construction crew chiefs. Michael Buckley and Carol Hudson coordinated the lighting. Alastair Forbes handled the sound. Judy Butler and Paula Hull were makeup coordinators. Dick Benton coordinated ticket sales. John Spivey was box office manager and Libby Bowers was house manager. Eva Farnsworth was assistant to the director and Anita Andreou was business manager. Fifty-eight persons assisted with the production.

Contributed by: Nancy Wondal	<h2 style="text-align: center;">Bourbon & Rum Balls</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">$\frac{1}{4}$ Cup bourbon or rum$\frac{1}{2}$ Tablespoon of white Karo syrup1 Cup crushed vanilla wafers1 Cup nuts, chopped$\frac{1}{4}$ Cup of confectioner's sugar <p><i>Directions:</i></p> <p>Combine bourbon or rum and Karo syrup. Blend well and add to crushed vanilla wafers and nuts. Shape into balls and roll in confectioner's sugar.</p>
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1989 (continued)

In October, 1989, Arthur Dewhurst directed "Absurd Person Singular", assisted by Ginny Moore. The cast included Robert Bish, Anne Lillie, Keith Kynoch, Glenys Cochrane, Kevin D'Arcy, and Sheila Bolduc-Simpson.

Production staff included Chris Robbins as assistant stage manager and Bob Loeb as construction crew chief. Brian Foster was photographer. Jim Latchford provided special effects. Pat Latchford coordinated props. Csaba Essoe coordinated the video. Dick Benton was ticket sales coordinator. Bobbie Bryant was wardrobe mistress. Melanie Dreiman designed the makeup. John Spivey was box office manager. Libby Bowers was front of house manager. Marc Moore and Alastair coordinated the sound and Carol Hudson the lighting. Thirty-eight persons assisted with the production. Christina Sidebottom was the prompter.

During the fall, Dawn Essoe taught Dance for the musical theater and advanced jazz for the DTG. Sol Asekun taught ballroom exercise, waltz and jive, quickstep and the chacha. At the AEA fair, the DTG booth sold memberships and t-shirts.

The first club night event at the DTG House was "The Golden Fleece" directed by Bob Reece. Cast included Keith Kynoch and Sylvia Bertie. Mike Buckley did the lighting. Jim Latchford and John Spivey provided technical assistance. Refreshments were provided by Angela Mundy, Pat Latchford and Chris Brechenmacher.

<p>Contributed by: Dawn Esso</p>	<h2 style="text-align: center;">Cappuccino Cheesecake</h2> <hr/> <p>Ingredients:</p> <p>Crust</p> <ul style="list-style-type: none">1¹/₃ Cups graham wafer crumbs1¹/₄ Cup of sugar1¹/₃ Cup melted butter <p>Filling</p> <ul style="list-style-type: none">3 Packages (250 gm.) cream cheese, softened1¹/₂ Cup sugar1¹/₂ Cup brown sugar2 Tablespoons flour2 Teaspoons vanilla3 eggs1¹/₄ Cup of milk1 Tablespoon instant coffee granules <p>Directions:</p> <p>Crust</p> <p>Combine ingredients well. Pour into bottom and halfway up sides of a 9-inch spring form pan.</p> <p>Filling</p> <p>Beat together cream cheese, sugars, flour and vanilla until smooth.</p> <p>Add eggs, beating on low speed until just blended.</p> <p>Combine milk and instant coffee, stirring until just dissolved; stir into cream cheese mixture.</p> <p>Pour into prepared crust and bake at 450° F (230° C) for 10 minutes. Reduce heat to 250° F (140° C) and bake 45-55 minutes. Cool cake on wire rack. Garnish with whipped cream and chocolate coffee beans.</p>
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1989 (continued)

The 1989 "Arammy" presentation evening was entitled "A Night of Nostalgia". The program featured and honored those winning the first Arammys ever. Butch Conner was the Master of Ceremonies for the first "Arammys" as well as for this production. Award winners were:

Best Production and Director	Chris Robbins	"My Fair Lady"
Best Actor	Keith Kynoch	"My Fair Lady"
Best Actress	Marion O'Rourke	"Miracle Worker"
Best Supporting Actor	Arthur Dewhurst	"My Fair Lady"
Best Supporting Actress	Sylvia Bertie	"Stepping Out"
Best Musical Direction	Jim Boles William Phillips	"My Fair Lady"
Best Costumes	Lisa Kochinski	"My Fair Lady"
Best Props	Mairi Ball and Debra Shea	"My Fair Lady"
Best Choreography	Dawn Essoe	"Midsummer Night's Dream"
Best Set	Pat Angel	"Midsummer Night's Dream"
Best Lighting	Bob Bish	"Midsummer Night's Dream"
Best Makeup	Tom and Paula Hull	"Midsummer Night's Dream"
Best Music Score	Frank Householder	"Midsummer Night's Dream"
President's Awards	Sarah Long	"Miracle Worker"
	Donna Peterson	"1989 Arammys"
Award to the President	Don McArthur	
Special Award	Mark Moore	
Technical Committee	Roy Gunter-Smith	
Publicity Committee	Dick and Ginnie Benton	
Production Committee	Sylvia Bertie	
Social Committee	Ginny Moore	

1981 winners and nominees present included Doug Broad, Anne Lillie, Arthur Dewhurst, Barbara Jessop and Bob Reece as well as Butch Conner. Ellen Meyer was unable to attend. Robin Pape provided musical accompaniment. Singers were Sol Asekun, Leslie Edwards, Bob Bieniek, and Lynn Flower. Costumes were modeled by Susie Bates, Sylvia Bertie, Dawn Cate, Betti Dudenas, Lynn Flower, Sheila Bolduc-Simpson and Janet Northrup.

Contributed by:
Sharon Eboch

Cheese Filled Coffee Cake

Ingredients:

- 1 Package dry yeast
- $\frac{1}{4}$ Cup lukewarm water
- 1 Teaspoon sugar
- 1 Egg, lightly beaten
- 2 Cups flour, sifted
- $\frac{1}{4}$ Teaspoon salt
- $\frac{3}{4}$ Cup margarine
- 2 8 Oz. packages cream cheese
- 1 Cup sugar
- 1 Teaspoon fresh lemon juice
- Powdered sugar

Directions:

Mix yeast, water and sugar. Let stand for 10 minutes. Add egg. Cut margarine into flour and salt and mix well. Add yeast mixture. Divide into two balls and roll each into 8 x 10 inch rectangles.

Make filling by combining cream cheese, lemon juice, and sugar.

Spread $\frac{1}{2}$ of the filling on each rectangle and fold by taking each long side toward the middle, making sure the sides overlap a little. Fold the ends up about $1\frac{1}{2}$ inches. Bake immediately at 375° F for 25 minutes. When cool, sprinkle with powdered sugar.

1989 (continued)

The December, 1989 pantomime was "Mother Goose" directed by Butch Conner with Donna Peterson as assistant director and Robin Pape as musical director. Nancy Ackerman was choreographer. The cast included Diane Burgoyne, Bill Walker, Carmen Goff, Erika Nelson, Csaba Conner, Annie Wallace, Todd Bowers, Donna Peterson, Megan Kultgen, Alexis Olsen, Susie Iliyan, Lynn Flower, Vernon Clark, Janet Northrup, Jim Latchford and Howard Taylor. Other performers were Abby Burgoyne, Emily Bowers, Christy Conner, Sarah Dawson, Marla Goff, Krista Hamilton, Caroline Hann, Julie Jacobs, Brooke Lauten, Sarah McQuillen, Angela Olsen, Michelle Saner, Vanessa Ziegler, Jenny Zoll, Lamees Al-Ali, Elizabeth Barr, Angie Bollen, Monisha De Quadros, Julie Dickinson, Erin Drobotij, Hannah Gaskin, Jenna Glover, Meredith Goska, Kara Griffith, Amy Lake, Kathryn McQuillen, Christi McSurley, Heather O'Flaherty, Brenda Salazar, Brandy Simoneaux, Betsy Ashton, Joseph Cochrane, Annie Crumm, Chris Conner, Nathan Grey, Shannon Huey, Dalia Osman, Julie Schlembach, Dana Taler and Jasper Turner.

The production staff included Bob Loeb as stage manager and special assistant Eva Farnsworth. Chris Wallace was the prompter. Roy Gunter-Smith designed the set and Laureen Flynn the costumes. Bobbie Bryant was wardrobe mistress. Tom and Paula Hull were makeup chiefs. Dawn Cate was props mistress. Michael Buckley designed the lights and Marc Moore was sound crew chief. Csaba Essoe coordinated the video and Nabil Akkad was the photographer. Cynthia Cashill was publicity coordinator. Dick Benton was ticket crew chief. John Spivey was box office manager. Libby Bowers was house manager. Fifty-five persons assisted with the production.

Contributed by:
Donna Peterson

Chocolate Carrot Cake

Ingredients:

- 2 Cups flour
- 1½ Cup sugar
- 1 Cup oil
- ½ Cup orange juice
- ¼ Cup cocoa
- 2 Teaspoons baking soda
- 1 Teaspoon salt
- 1 Teaspoon cinnamon
- 1 Teaspoon vanilla
- 4 Eggs
- 2 Cups shredded carrots
- 4 Oz. flaked coconut

Directions:

Heat oven to 350°F. Grease and flour Bundt pan. In a large bowl beat first 10 ingredients until just blended. Increase beater speed to high and beat for 2 minutes. Stir in carrots and coconut. Bake 50-55 minutes. Cool 10 minutes on wire rack. Remove from pan

Glaze:

- 1 Cup powdered sugar
 - 3 Tablespoons cocoa
 - 2 Tablespoons butter
 - 2 Teaspoons vanilla
 - 1-3 Tablespoons hot water
- Mix ingredients until smooth and spoon over cake.

or Cream Cheese Frosting:

- 1 8 oz. package cream cheese
 - ¼ Cup margarine
 - 1 Teaspoon vanilla
 - 1 Package powdered sugar
- Beat cream cheese and margarine till light & fluffy. Add vanilla & powdered sugar.

1990

In February, 1990, Steve Sidebottom directed a reading of "Steambath" at the DTG House. Steve Hamilton conducted the February Club Night, "The St. Valentine Massacre: A Not for Beginners Guide to the Love Poem".

The 1990 musical production was "Guys and Dolls" directed by Keith Kynoch. The cast included Bill Walker, Diane Burgoyne, Andy Battenbaugh, Bob Bieniek, Kevin D'Arcy, Don Davis, Bob Loeb, Dave Long, Don McArthur, Mike Offley, Michael Petrale, Bob Reece, Barry Silverstone, Howard Taylor, Bob Thielhelm, Bill Woods, Sylvia Bertie, Linda Esposito, and Judy Walker. The "Hot Box Dancers" were Susie Bates, Ainsley Laing, Freddie Boyd, Trudi Novak, Kathleen Drobotij, Marion O'Rourke, Lynn Flower, Janet Phelps, Elizabeth Haren, and Debra Shea.

On the production staff side were Pat Angel, set designer and Jim Latchford, set construction manager. Michael Buckley designed the lighting and Ginny Moore the sound. Alastair Forbes was stage manager, assisted by Sol Asekun. Pam Rice was production manager and Renae McConnell was production assistant. Liz Ross was rehearsal assistant. Judy Anwyl headed the props crew. Chris Elliott designed the poster. Nancy Ackerman designed the program. Cynthia Cashill coordinated publicity. Paula Hull and Judy Butler coordinated makeup design. Dick Benton coordinated ticket sales. Brian Foster was photographer. Jim Boles was the orchestra conductor and Robin Pape was the accompanist. Bobbie Bryant was head seamstress and wardrobe mistress, accompanied by Sue Howell. Csaba Essoe coordinated the video. Libby Bowers was house manager. Ninety-four persons assisted with the production.

Contributed by: Libby Bowers	Chocolate Cream Refrigerated Cake
	<p><i>Ingredients:</i></p> <ul style="list-style-type: none">6 Oz. Graham Crackers2 eggs2 Cups whipped cream4 Oz. walnuts2 Oz. sultanas2 Oz. candied cherries8 Oz. sweet chocolate <p><i>Directions:</i></p> <p>Melt the chocolate and mix with crumbed biscuits. Put in saucepan and add eggs. Heat for a few minutes and cool. Add cream, nuts, cherries, sultanas mixing thoroughly.</p> <p>Refrigerate for at least four hours (overnight gives thicker consistency).</p>

1990 (continued)

At the annual general meeting held in April, 1990, the constitution was amended to be in compliance with the Saudi Aramco "Guidelines for Self-Directed Groups". Executive Officers will be elected for terms of one year. No one can be elected to the same executive office more than two consecutive terms. Terms for committee chairs and members-at-large are also for one year. Violet Darby made a historian's report. This new position was created in July, 1989. Violet had pulled together the records, programs, tickets, photos, of as many of the DTG shows from 1978 to the present as possible. She is still searching for posters for some of the shows. The following officers were elected for the 1990/91 year:

President	Suzanne Boles
Vice President	Debra Shea
Secretary	Pam Rice
Treasurer	Roy Gunter-Smith
Production	Chris Robbins
Technical	Steve Sidebottom
Membership	Don McArthur
Social	Betty Dudenas
Publicity	Nancy Ackerman
Members-At-Large	Lynn Paul, Dawn Essoe

A "High Tea" was held to honor Sylvia Bertie, who was departing to run a tea room in northern England. Guests were asked to bring recipes on cards as well as a "covered dish" to share. Some guests arrived in costumes befitting "high tea" ala "My Fair Lady".

Contributed by: Mary Renquist	<h2>Chocolate Mint Sticks</h2>
	<p>Ingredients:</p> <ul style="list-style-type: none">2 Squares unsweetened chocolate$\frac{1}{2}$ Cup butter2 Eggs1 Cup sugar$\frac{1}{4}$ Teaspoon peppermint extract$\frac{1}{2}$ Cup flour, siftedDash of salt$\frac{1}{2}$ Cup walnuts, chopped <p>Directions:</p> <p>Melt the chocolate and shortening over hot water. Beat eggs until frothy. Stir in sugar/chocolate mixture and peppermint extract. Add flour, salt and nuts. Mix thoroughly. Pour into greased 9 inch square pan.</p> <p>Bake @ 350° F for 20-25 minutes.</p>

1990 (continued)

In April, Bob Loeb directed a showcase production of "Stranger With Roses" at the DTG Playhouse. The cast included Susie Bates, Keith Kynoch, Bob Reece, Liz Ross, Alan Russell and Ginny Moore. Violet Darby was production assistant.

Ginny Moore, Mark Moore and Ainsley Laing coordinated the sound. Mairi Ball and Don McArthur handled props. Jim Latchford ran the lighting.

In May, Suzanne Boles began offering a series of stage dance classes for men to begin preparing for future musicals.

Bob Reece directed the production of "Amadeus" in May, 1990. The cast included Keith Kynoch, Bob Reece, Diane Houldsworth, Bill Jines, Jeff Harris, Violet Darby, Liz Ross, Steve Hamilton, Badie Nijim, Dale McIntyre, Wayne Hanson, Don McArthur, Nabil Akkad, Hans Groneman, and Jim Latchford.

The production crew included Jim Boles as assistant director and Suzanne Boles as stage manager. Roy Gunter-Smith was assistant stage manager. Nancy Franz was the assistant to the director. Sally and Charles Yancey designed the sound. Hans Groneman and Jonathan Rice designed the set, which was built by Vince Connor, Roy Gunter-Smith and others. Bobby Bryant designed the costumes. Mike Offley made the wigs. Sue Howell was wardrobe mistress. Bruce North designed the lighting. Dawn Essoe headed the makeup crew. Nancy Franz and Faith P'Simer coordinated props. Chris Elliott handled the graphic design. Eva Farnsworth was business manager and social coordinator. Nancy Ackerman coordinated publicity. Elaine Archer handled videotaping. Brian Foster was photographer. Dick Benton ran the ticket sales. John Spivey was box office manager and Libby Bowers was house manager. Forty-two persons assisted with the production.

Contributed by:
Nina Bradbury

Chocolate Turtle Cheesecake

Ingredients:

Crust:

- 2 Cups Vanilla Wafer crumbs
- 6 Tablespoons margarine, melted

Filling:

- 1 14 oz. bag caramels
- 1 5 oz. can Pet milk (sweetened condensed)
- 1 Cup pecans, chopped
- 2 8 oz. packages Cream Cheese, softened
- ¹/₂ Cup sugar
- 1 Teaspoon vanilla
- 2 Eggs
- 2 Cups semi-sweet chocolate pieces, melted

Directions:

Crust:

Mix the Vanilla Wafer crumbs with the margarine and press into a lightly greased 9 inch spring form pan. Bake at 350° F. for 10 minutes.

Filling:

Melt the caramels in a microwave or in double boiler (unwrap first). Stir in condensed milk. Pour into crust.

Pour chopped pecans over caramel layer.

Mix together in a large bowl until well blended the cream cheese, sugar and vanilla. Add eggs one at a time mixing well. Stir in melted chocolate. Pour over pecan layer.

Bake at 350° F. for 40 minutes.

Loosen cake from rim of pan. Cool completely before removing from pan. Chill.

1990 (continued)

In June, 1990, three one-act plays were presented as "An Evening with the DTG", directed by Pat Angel and Steve Sidebottom. Steve first directed "Impromptu", whose cast included Dorothy Russell, Mark Ceilley, Bill Walker and Natalie Cook. Pat Angel directed "Love Suicide at Schofield Barracks" with a cast including Keith Kynoch, Barry Silverstone, Don McArthur, Diane Holdsworth, Bob Loeb, Connie Robbins, Wayne Hanson, Noel Cave, Bob Bieniek, Luis Bayquen and Chiseko Cotton. Steve Sidebottom then directed "Bargains", whose cast included Bob Bieniek, Karen Huggins, Natalie Cook and Joan Kerr.

The production crew for all three was Chris Robbins, producer and Vera Shimon and Sherry Hurley as assistants to the directors. Roy Gunter-Smith was stage manager. Linda Silverstone was prompter. Suzanne Boles was choreographer. Mike Buckley and Carol Hudson designed the lighting. Charles and Sally Yancey designed the sound. Jonathan Rice designed the sets. Set construction chiefs were Roy Gunter-Smith and Vince Connor. Violet Darby was costume designer. Bob Reece was wardrobe coordinator. Mairi Ball headed the props crew. Melanie Dreiman was chief of the makeup crew. Leonard Conner did the video. Jim Boles was business manager. Cynthia Cashill was social coordinator. Libby Bowers was house manager. John Spivey was box office manager. Dick Benton coordinated ticket sales. Brian Foster was photographer. Nancy Ackerman and Donna Peterson handled publicity, and Chris Elliot designed the poster. Lito Esteban designed the program.

Jim Boles offered a series of beginners' voice classes beginning in July. Eva Farnsworth was appointed Social Chairman for the remainder of the year.

<p>Contributed by: Alan & Yvonne Fullbrook</p>	<h2 style="text-align: center;">Classic Pavlova</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">3 Egg whites (save yolks for the filling)pinch of salt³/₄ Cup sugar2 Teaspoons corn flour1 Teaspoon lemon juiceextra corn flour <p>Directions:</p> <p>Cut 9 inch (23 cm.) circle from piece of grease proof paper. Place on greased oven tray. Brush lightly with melted butter, dust with excess corn flour.</p> <p>Beat egg whites and salt until soft peaks form. Add sugar gradually, beating well after each addition. Beat until sugar is dissolved completely. Lightly fold in sifted corn flour and lemon juice.</p> <p>Spread approximately ¹/₄ inch (5 mm) layer of mixture over prepared circle. Pipe or spoon swirls of remainder of mixture around edge to form a shell.</p> <p>Bake in a very slow oven 1 hour or until Pavlov is dry to touch. Cool in oven.</p>
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1990 (continued)

"Lettice and Lovage" and "Steel Magnolias" had been cast and production had started on "Lettice and Lovage" when Iraq invaded Kuwait. Subsequent event led to the evacuation of key cast members for both productions; therefore, they were postponed. Both were later produced in 1992. Many activities which had been scheduled were canceled, including some club night events and the AEA Fair.

But we had new activities: "safe rooms" instead of sets to build; Air raid sirens instead of rehearsal calls; incoming SCUDS replaced the thrills of opening night. One group of volunteers organized a USO show that opened at the US Consulate and played until it was featured on world-wide news broadcasts. (The first show we ever had closed because of too much publicity.)

<p>Contributed by: Alan & Yvonne Fullbrook</p>	<h2 style="text-align: center;">Classic Pavlova Filling</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">$\frac{3}{4}$ Cup sugar$\frac{1}{3}$ Cup corn flour1 Cup water$\frac{1}{2}$ Cup lemon juice2 Oz. (60 gm.) butter3 egg yolks2 Teaspoons gelatin1 Tablespoon water1 Cup cream, lightly whipped <p>Directions:</p> <p>Combine sugar and corn flour. Blend in water and lemon juice gradually, stir until smooth.</p> <p>Stir constantly over medium heat until mixture boils and thickens.</p> <p>Remove from heat, quickly stir in butter and egg yolks.</p> <p>Sprinkle gelatin over water; stand over hot water until dissolved. Add to lemon mixture and allow cooling.</p> <p>Lastly, fold in cream. Refrigerate 20 minutes, then spoon into Pavlov shell; refrigerate until set. Decorate with extra whipped cream.</p>
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1990 (continued)

In October, the "Arammys" were held. The theme was "An Evening on the Orient Express" in honor of the 100th anniversary of Dame Agatha Christie's plays and mysteries. Award winners were:

Best Director and Production:	Bob Reece	"Amadeus"
Best Actor	Keith Kynoch	"Amadeus"
Best Actress	Linda Esposito	"Guys and Dolls"
Best Supporting Actor	Bob Reece	"Amadeus"
Best Supporting Actress	Dianne Houldsworth	"Amadeus"
Best Choreography	Suzanne Boles	"Guys and Dolls"
Best Musical Direction	Jim Boles	"Guys and Dolls"
Best Makeup	Tom and Paul Hull	"Amadeus"
Best Costumes	Truus Groneman Bobbie Bryant	"Amadeus"
Best Sound	Charles and Sally Yancey	"Amadeus"
Best Lighting	Bruce North	"Amadeus"
Best Props	Nancy Franz Faith P'Simer	"Guys and Dolls"
Best Graphics	Chris Elliott	"Guys and Dolls"
Best Set Design	Jonathan Rice Roy Gunter-Smith Hans Groneman & Pat Angel	"Guys and Dolls"
Presidential Award	Bobby Bryant Mike Offley	

Bob Bieniek was master of ceremonies for the awards evening. Robin and Mike Pape and Ladine Householder provided the musical accompaniment.

Contributed by: Cathrine Elsey	<h2 style="text-align: center;">Cream Cheese Mints</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 3 Oz package Cream cheese$\frac{1}{2}$ Teaspoon Peppermint extract2 Cups powdered sugar <p><i>Directions:</i></p> <p>Beat extract into cheese first then add sugar and mix until smooth. Add a few drops of food coloring.</p> <p>Spread granulated sugar into molds. Form mixture into small balls. Press into mold. Dry on wax paper overnight.</p> <p>May be frozen</p>
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1990 (continued)

A farewell party for Arnold and Wilma Chadney was held at the DTG House in October. Auditions for the spring musical "Company" were held in November. A Club Night was scheduled for December which would include a reading of "For the Time Being" as well as seasonal selections.

The December pantomime "Snow White and the Eight Dwarfs" was presented as scheduled. It was re-written and directed by Bob Reece, assisted by Donna Peterson. The cast of forty-odd brave souls included Bill Walker, Bob Loeb, Donna Peterson, Janet Northrup, Judy Gombos, Kevin D'Arcy, Pat Latchford, Jim Latchford, Shona Shahryar, Bill Jines, Barry Silverstone, Larry Jones, Howard Taylor, Robin Taylor, John Kunkle, Susan Kunkle, Gerard Griffin, Margo Rochefort, Bob Lingard, Ann Berry, Megan Kultgen, Vanessa Ziegler, Marlo Goff, Maryah Nijim, Missy Saner, Brandy Simoneaux, Annie Wallace, Erika Nelson, Miriam Franz, Monesha De Quadros, Susie Iliyan, Jessica Lawrence, Devi Sengupta, Alex Lawrence, Violet Darby, Carmen Goff, Laura Young, Badie Nijim, Matt Flesk, Peter Sheal, Mike Offley, Alexis Olsen, Julie Erwin, Jeremy Nelson, Lauren Steininger, Angela Olsen, Katrina Hann, Caroline Hann.

The technical crew included Jonathan Rice, Roy Gunter-Smith, Keith Kynoch, Jim Curry, Mairi Ball, Pat Angel, Truus Groneman, Tom Hull and Paula Hull.

<p>Contributed by: Judy Walker</p> <p>Great with ice cream or whipped cream. Serve either warm or cold.</p> <p>Easy and good</p>	<h2 style="text-align: center;">Dump Cake</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">1 Can crushed pineapple1 Can cherry pie filling1 Box yellow cake mix1 Can pecans, broken$\frac{1}{2}$ to 1 Stick of margarine <p><i>Directions:</i></p> <p>Spread pineapple in 9 x 13 inch pan. Spread cherry pie filling on the pineapple. Sprinkle the yellow cake mix over the pie filling. Sprinkle the pecans over the cake mix. Melt the margarine and drizzle on,</p> <p>Bake at 350° F until lightly brown - about 30-45 minutes.</p>
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1991

The 1991 musical production was "Company" directed by Jim Boles and choreographed by Suzanne Boles. Cast members include Diane Burgoyne, Lynn Flower, Judy Gombos, Suzanne Boles, Trudi Novak, Barbara Pearce, Debra Shea, Beverly Williams, Francis Johns, Keith Kynoch, Bob Lingard, Don McArthur, Bob Reece and Barry Silverstone.

Production staff included Mike Offley as producer, elevator engineer and operator. Mairi Ball as production manager. Set design and construction manager was Jonathan Rice. Lighting was by Carol Hudson and Mike Buckley and sound by Quin Gregor. Roy Gunter-Smith was stage manager. Arthur Dewhurst was business manager. Beverly Williams was dance assistant. Sylvia Mercer led the props crew. Donna Peterson coordinated publicity. Scott Mussett provided graphic design. Judy Butler headed the makeup crew. Nabil Akkad was photographer. Linda Silverstone was costume designer and wardrobe mistress. Elaine Archer ran the video. John Spivey was box office manager. Libby Bowers was house manager. Robin Pape was the pianist. Jim Boles directed the orchestra, which included Mike Pape on percussion. Thirty-two persons assisted with the production.

At the annual general meeting in March, 1991, the following officers were elected for 1991/92:

PRESIDENT	Bill Walker
VICE PRESIDENT	Bob Loeb
SECRETARY	Donna Paterson
TREASURER	Roy Gunter-Smith
MEMBERSHIP	Don McArthur
PRODUCTION	Suzanne Boles
PUBLICITY	Bob Reece
SOCIAL	Eva Farnsworth
TECHNICAL	Mike Buckley
MEMBERS-AT-LARGE	Pat Angel, Keith Kynoch

<p>Contributed by: Gayle Smith</p> <p>A little different from Judy's</p> <p>Easy and good</p>	<h2 style="text-align: center;">Dump Cake 2</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1½ Sticks of margarine (or ¾ cup)1 Box yellow cake mix1 Can cherry pie filling1 Can crushed pineapple½ Cup pecans or walnuts, chopped½ Cup coconut <p>Directions:</p> <p>Melt margarine in a 9x13 baking dish (about 8 minutes in a 350°F oven). Pour ½ cup of the melted butter into a measuring cup and set aside. Into the baking dish, dump (in this order): cherries, pineapple, dry cake mix, chopped nuts and coconut. Top with remaining melted margarine.</p> <p>Bake at 350° F until lightly brown - about 30-45 minutes.</p>
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1991 (continued)

In May, 1991, Bob Loeb directed "California Suite". The cast included Christina Sidebottom, Kevin D'Arcy, Bill Walker, Mairi Ball, Pat Angel, Margo Rochefort, Jeff Harris, Don McArthur, Janet Northrup, Kim Mauldin and Debra Shea.

Mairi Ball was production manager and best prop. Set design and construction coordination was by Jonathan Rice. Jim Latchford was stage manager. Don McArthur was business manager. Lighting was by Mike Buckley and Steve Sidebottom. Jim Wallace and Joe Laing coordinated the sound. Dorothy Russell was prompter. Judy Walker coordinated props. Bob Reece handled publicity. Scott Mussett was graphic designer. Dick Benton coordinated ticket sales. Betti Dudenas and Fiona Digby-Owens were the costumers. Judy Butler led the makeup crew. Geoff Allan and Ted Seymour ran the video. John Spivey was box office manager. Libby Bowers was house manager. Eighteen persons assisted with the production.

<p>Contributed by: Robin Taylor</p> <p>from a play based on the life of Emily Dickinson</p> <p>with Barbara Kimmons as Emily</p> <p>Directed by Geoff McGraw</p> <p>Lighting by Bruce North, Susan Husted, Mark Sevier</p> <p>Sets by Bill Kimmons and Geoff McGraw</p> <p>Costumes by Barbara Kimmons</p>	<h2 style="text-align: center;">Emily's Black Cake</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none"> 2 Lbs flour 2 Lbs sugar 2 Lbs. butter 19 eggs 5 Lbs. raisins 1^{1/2} Lbs. currents 1^{1/2} Lbs. citron 1 Cup brandy 1 Cup molasses 2 Teaspoons nutmeg 5 Teaspoons cloves, mace and cinnamon 2 Teaspoons soda 1^{1/2} Teaspoons salt <p>Directions:</p> <p>Beat the sugar and butter together. Add the eggs, one at a time, without beating. Next, add the brandy, alternately with the flour, soda, spices, and salt that you've sifted together. Add the molasses. Gently sprinkle in all 8 lbs of fruit, stirring all the while.</p> <p>Bake in a 350° F oven, in a round "pan de mie" pan for 35 minutes (about 1 Cup of batter). Everybody loves it -- I hope you will too!</p>
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1991 (continued)

The July, 1991 production was "The Skin of Our Teeth", directed by Bob Reece. The cast included Barry Silverstone, Mona Chakkal, Vince Connor, Noel Cave, Bud Jones, Clare Jones, Bob Lingard, Donna Peterson, Keith Kynoch, Jawdat Saleh, Mike Brown, Badie Nijim, Francis Johns, Karen Huggins, Eva Farnsworth, Pamela Andrews, Dale McIntyre, Mike Offley, and Alexis Olsen. Several cast members played more than one role.

Production staff members included Donna Peterson, assistant director and Pam Andrews, assistant to the director. Roy Gunter-Smith was set designer and construction manager. Pat Angel coordinated costumes. Sylvia Mercer was props manager. Pat Angel and Byron Peterson did the lighting. Mark Orr handled the sound, assisted by Donna Peterson. Iro Smith was makeup chief. Dick Benton was ticket sale coordinator. Sylvia Mercer coordinated the photography. Elaine Archer ran the video crew. Libby Bowers was house manager. Eva Farnsworth and Chris Wallace were responsible for social functions. An additional forty-two persons assisted with the production.

<p>Contributed by: Nabil Akkad</p>	<h2 style="text-align: center;">Gureiby Cookies</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Cup shortening1¹/₂ Cups icing sugar2³/₄ Cups flour1¹/₂ Cup almonds, peeled and cut into wedges (optional) <p>Directions:</p> <p>Put shortening and icing sugar into mixing bowl and beat or mix until smooth and well blended. Add flour and mix by hand to form dough.</p> <p>Make walnut sized balls out of dough. Pat on counter to form a round cookie ¹/₂ inches thick.</p> <p>Arrange on an ungreased cookie sheet. Decorate with almond wedges.</p> <p>Bake in preheated oven (350° F.) until bottom of cookies turns yellow or about 8 minutes. Remove from oven and cool before storing.</p>
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1991 (continued)

In September, 1991, Keith Kynoch directed "The Lady's Not for Burning". The cast included Jamie Clark, Keith Kynoch, Marion O'Rourke, Vince Connor, Christina Sidebottom, Wayne Hanson, Arthur Dewhurst, Mona Chakkal, Kevin D'Arcy, Don McArthur and Dale McIntyre.

Production staff members included Pam Andrews, who was production coordinator and business manager. Badie Nijim was the stage manager. Doug Broad was set designer and construction manager. Eleanor Sherwyn was lighting designer. Linda Silverstone was costume manager. Mairi Ball was props manager. Faith P'Simer coordinated the sound. Tom and Paula Hull were makeup crew chiefs. Rod Petsef was the graphics designer. Pat Latchford was the prompter. Donna Peterson coordinated publicity. Dick and Ginny Benton conducted the ticket sales. John Spivey was box office manager. Libby Bowers was house manager. Brian Foster was photographer. Elaine Archer headed the video crew. Eva Farnsworth sold the t-shirts and coordinated the social activities. Forty-one persons assisted with the production.

Contributed by: Laureen Flynn	<h2>Lemon Soufflé</h2>
	<p>Ingredients:</p> <ul style="list-style-type: none"> 1 Small container of lemon yogurt 1 Bowl of partially set lemon Jell-O 1 Container of Cool Whip <p>Directions:</p> <p>Mix together and put into the refrigerator until set, (½ to 1 hour)</p>

Contributed by: Patsy Knox	<h2>Lime Yogurt</h2>
	<p>Ingredients:</p> <ul style="list-style-type: none"> 1 Package Lime Jell-O 1 Cup boiling water 1½ Cups sugar 2-3 Lemons (grated rind & juice) 3 (16 oz.) plain yogurt (1.5% fat) drained in cheese cloth for 8 hours <p>Directions:</p> <p>Mix Jell-O, boiling water, sugar and rind. Cool in refrigerator until slightly jellied. Beat until consistency of whipping cream (un-whipped). Add approximately 1½ oz. lemon juice. Fold in drained yogurt. Taste for sweetness. Freeze in electric freezer.</p>

1991 (continued)

In October, 1991, Steve Sidebottom directed "Gaslight". The cast members were Karen Huggins, Joseph Kenny, Marion O'Rourke, Dorothy Russell, Alan Russell, Roger Crisp and Bob Loeb.

Roger Crisp was assistant director. Christina Sidebottom was production assistant. Keith Kynoch was stage manager. Don McArthur was business manager. Jim Latchford was construction crew chief. Pat Angel designed the set. Mairi Ball was props manager. Michael Buckley designed the lighting and Faith P'Simer the sound. Nancy Wondal was wardrobe mistress. Paula and Tom Hull were makeup crew chiefs. Elizabeth Hughes was hair stylist. Christina Sidebottom was prompter. Bob Loeb was photographer. Elaine Archer ran the video. Bob Reece coordinated publicity. Dick Benton was in charge of ticket sales. John Spivey was box office manager. Jon Horley was house manager. Arnie Cantal and Freddie Esteban were the graphics designers. Christina Sidebottom coordinated social activities. Twenty-nine persons assisted with the production.

Contributed by:
Emily C.
Swantner

Luscious Apricot Bars

Ingredients:

- $\frac{2}{3}$ Cup dried apricots
- $\frac{1}{2}$ Cup softened butter
- $\frac{1}{4}$ Cup sugar
- $1\frac{1}{3}$ Cup flour
- 1 Cup light brown sugar, firmly packed
- 2 Eggs, beaten
- $\frac{1}{2}$ Tsp baking powder
- $\frac{1}{4}$ Tsp salt
- $\frac{1}{2}$ Tsp vanilla
- $\frac{1}{2}$ Cup chopped nuts

Directions:

Combine butter, sugar and 1 cup of flour until crumbly. Pack into a greased 9" square pan. Bake @ 325°F for 20 minutes.

Beat brown sugar with eggs. Sift remaining $\frac{1}{3}$ cup of flour, salt, baking powder. Add to egg/sugar mixture. Add vanilla, $\frac{1}{4}$ cup nuts & apricots. Spread on baked layer and sprinkle with remaining nuts.

Bake again for 20 minutes @ 350°F. Cool 30 minutes and cut into bars. Can be doubled, baked in 9 x 13" pan and frozen.

1991 (continued)

The 1991 Arammys were presented in a Viennese ballroom to the theme "A Little Night Music". Musical selections from "A Chorus Line" were transposed to an 18th century setting. Keith Kynoch was in charge of entertainment for the evening. Awards were presented to the following:

Best Production and Director	Bob Loeb	"California Suite"
Best Actress	Karen Huggins	"Gaslight"
Best Actor	Joe Kenny	"Gaslight"
Best Supporting Actress	Margo Rochefort	"California Suite"
Best Supporting Actor	Bill Walker	"California Suite"
Best Musical Direction	Jim Boles	"Company"
Best Choreography	Suzanne Boles	"Company"
Best Set Design	Doug Broad	"Lady's Not for Burning"
Best Costume Design	Linda Silverstone Cele Morrissey	"Lady's Not for Burning"
Best Props	Judy Walker	"California Suite"
Best Lighting Design	Mike Buckley	"Gaslight"
Best Sound	Mike Crawley	"Skin of Our Teeth"
	Quin Gregor	"Company"
Best Graphics	Rod Petsef	"Lady's Not For Burning"
Technical Committee	Hans Groneman	
Production Committee	Donna Peterson	
Publicity Committee	Bud & Clare Jones	
Social Committee	Pam Andrews	
President's Awards	Eva Farnsworth	
	Alan Russell	
Award to the President	Bill Walker	

At the AEA Fair in November, the DTG Marionettes presented Hansel and Gretel at the DTG booth, which was decorated like a gingerbread house. Won first place again! Kids loved it.

<p>Contributed by: Bob Reece</p> <p>The name? Credit Bob Loeb I got the recipe from the Food Services Manager of the local branch of a major hotel chain, but Bob dubbed it “Merry Ott”</p>	<h2 style="text-align: center;">Merry Ott Cheesecake</h2> <hr/> <p>Ingredients:</p> <p><i>cheesecake</i></p> <ul style="list-style-type: none"> 1 Kg. Cream cheese (five 200 gm packages) 10 Eggs 1^{1/2} Cups sugar 2 Tablespoons lemon juice 1 Tablespoon vanilla 1 Tablespoon flour <p><i>Graham Cracker Crust</i></p> <ul style="list-style-type: none"> 18 Graham crackers ^{1/2} Stick butter <p>Directions:</p> <p>Make the crust by using a food processor to make crumbs of the crackers, then adding the butter. Pulse until the butter is incorporated into the cracker crumbs.</p> <p>Press the graham cracker crust mixture into the bottom and about a half inch up the sides of a well-buttered spring form pan. Soften cream cheese at room temperature, then use a food processor until smooth.. Add sugar, flour, lemon juice and vanilla slowly. In a large bowl beat the eggs. If you have a large food processor, add the eggs to the cream cheese mixture and blend until smooth. Alternatively, add the cream cheese mixture from the food processor to the eggs and stir with a spoon until the eggs are completely incorporated and the mixture is smooth. Pour the batter into the spring form pan lined with the graham cracker crust and bake at 250° F for about two hours (may be 2^{1/2} hours, depending on the oven). Chill thoroughly.</p>
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1991 (continued)

Club night in November featured "Blind Date", directed by Bob Loeb and starring Roger Crisp and Susie Bates. Club night in December was "Dulce Domen" from "Wind in the Willows" presented by the DTG Marionettes and operated by Robin and Howard Taylor, Mike Pape and Bob Reece, with narration by Herman Bell. Robin Pape provided seasonal music for the evening, assisted by Alan Russell.

The December 1991 pantomime was "Jack and the Beanstalk", directed by Arthur Dewhurst and Keith Kynoch. The cast included Roger Crisp, Mark Egginton, Larry Jones, Anne Lillie, Janet Northrup, Marion O'Rourke, Dorothy Russell, Christina Sidebottom, Bill Walker, Andy Battenbaugh, Elizabeth Gregson, David Hay, John Hough, Pat Latchford, Jackie McQuillen, Badie Nijim, Leila Nijim, Trudi Novak, Alan Russell, Francie Tankersley, Howard Taylor, Abby Burgoyne, Cristin Cirrincione, Pollie Cooper, Julie Dickinson, Dana Ghorab, Sherry Grant, Julie Jacobs, Caitlin Johnson, Monica Ledyard, Andrea Naber, Katy Pratt, Michele Saner and Virginia Ster.

The production staff included Chris Robbins as stage manager and Alan Russell as musical director. Pam Andrews was production assistant. Rob Goings wrote additional dialogue. Laureen Flynn and Trudi Novak were choreographers. Enda Tuomey was pianist and Tony Maher used the synthesizer. Jim Latchford designed the set and managed the set construction. Clare Jones was props manager. Pat Angel was costume coordinator. Mona Chakkal was prompter. Carol Hudson was lighting coordinator. Faith P'Simer designed the sound. Steve Sidebottom was business manager. Susie Hirsch was graphics designer. Elaine Archer ran the video crew. Bob Loeb was photographer. Bob Reece coordinated publicity. Dick and Ginnie Benton coordinated ticket sales. John Spivey was box office manager. Anita Andreou was house manager. Social activities were coordinated by Pam Andrews, Eva Farnsworth and Sue Jones. Forty-four persons assisted with the production.

Peanut Butter Ice Cream

Contributed by:
Patsy Knox

Serves 16

Ingredients:

- $\frac{1}{2}$ Cup egg mix + $\frac{1}{2}$ cup water (or 2 eggs)
- 2 Cups sugar
- 3 Cups liquid nonfat milk or whole milk
- 1 Cup peanut butter
- 2 Cans (13 oz.) evaporated milk

Directions:

Beat egg mix and water with egg beater or fork until free from lumps.

Add sugar and beat until well mixed. Add liquid nonfat milk, stir; add peanut butter.

Put mixture on low heat, stir and cook about 10 minutes until milted. Cool.

Add evaporated milk. Beat well.

If you have an electric freezer now is your chance to use it; *otherwise*, pour into freezer trays and place in freezer for about one hour until ice crystals start to freeze around edges. Place in bowl and beat until smooth and fluffy. Return to freezer until it becomes ice cream.

Put plastic wrap on top of ice cream. This keeps it from becoming grainy.

1992

In January, 1992, Bob Loeb directed "Shirley Valentine" as a showcase production at the DTG House. Christina Sidebottom played the title role.

In March, 1992, Arthur Dewhurst directed "Les Miserables". The cast included Don Renquist, Jennifer Renquist, Nadia Bock, Annie Maze, Debra Shea, Connie Robbins, Chris Robbins, Keith Kynoch, Glenys Cochrane, Tom Rollo, Roger Crisp, and Andrew Fleming. Male chorus members were Andy Battenbaugh, Luis Bayquen, Peter Clarke, John Cochrane, Vince Connor, Mark Egginton, Jim Fleming, John Hough, Dave Long, Mike Offley, Paul Price, Rene Punzalan, Steve Sidebottom, Barry Silverstone, Howard Taylor and Bill Walker. Female chorus members were Elaine Archer, Susie Bates, Fran Bell, Diane Burgoyne, Martha Grover, Cindy Hebert, Katie Knock, Debbie LaRue, Carol Morrod, Trudi Novak, Ann O'Reilly, Barbara Pearce, Liz Ross, Christina Sidebottom, Francie Tankersley, Jackie Turnbull, Judy Walker and Julia Zak.

Robin Pape was musical director. Christina Sidebottom was production manager. Bob Loeb was stage manager. Mairi Ball was the assistant to the director. John Griffiths provided the musical arrangements. Dawn Essoe and Nancy Ackerman were choreographers. John Spivey was box office manager. Roy Gunter-Smith was business manager. Construction chief was Doug Broad. Pat Latchford was prompter. Lisa Kochinski was costume designer. Anita Andreou was house manager. Scott Mussett was graphics designer. Mike Buckley and Carol Hudson designed the lighting. Tom and Paula Hull were responsible for makeup design. Pam Andrews headed the props crew. Bob Reece coordinated publicity. Doug Broad and Pat Angel designed the set. Yvonne Boudreaux and Eva Farnsworth were responsible for social activities. Quin Gregor and John Griffiths coordinated the sound. Bob Reece coordinated ticket sales. Geoff Allan and Ted Seymour were the video crew. Lynne Renaud was wardrobe mistress. An additional eighty-nine persons assisted with the production.

<p>Contributed by: Suzanne Boles</p> <p>Makes about one quart</p>	<h2 style="text-align: center;">Pomegranate Sorbet for the Lady Who Didn't Burn</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">2 Large or 4 medium pomegranates1^{1/2} Cups of sugar3 Cups of waterJuice of one lemon <p>Directions:</p> <p>Cut the pomegranates into halves or quarters and crush them in a juice squeezer. Strain the resulting juice, being sure to remove any bits of white pith which will cause the syrup to be bitter. Put seeds aside.</p> <p>Combine the juice (1 cup) with 2 cups of water, ¹/₂ Cup of sugar and juice of one lemon.</p> <p>Boil in a small saucepan for 15 minutes until the liquid is reduced to 1^{1/2} cups.</p> <p>Combine with remaining 1 cup of water and 1 cup of sugar and boil for 10 minutes. Add the pomegranate syrup and boil 5 minutes more. Let cool and then freeze (in ice cream maker according to instructions or in ice cube trays).</p> <p>When the sorbet is almost frozen, but still creamy, stir in the pomegranate seeds and put sorbet in a bowl and cover with aluminum foil or in a plastic container with a cover. Finish freezing process.</p>
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1992 (continued)

In March, Donna Peterson directed "Extremities" as a showcase production. The cast included Margo Rochefort, Karen Huggins, Clare Jones and John Baribault. Mike Offley and Brian Doyle assisted with construction.

At the annual general meeting in March, 1992, the following officers were elected:

PRESIDENT	Bill Walker
VICE PRESIDENT	Bob Reece
SECRETARY	Pam Andrews
TREASURER	Don McArthur
MEMBERSHIP	Bob Loeb
PRODUCTION	Pat Angel
PUBLICITY	Francie Tankersley
SOCIAL	Clare Jones
TECHNICAL	Jim Latchford
MEMBERS-AT-LARGE	Diane Burgoyne, Donna Peterson

In April 1992, Roger Crisp offered a series of theater workshops at the DTG House for members who have little or no experience on the stage. There was also the opportunity to work on lights, sound, and prompting.

Contributed by:
Sharon Eboch

Raisin Filled Cookies

Ingredients:

Dough:

- 5 Cups flour, sifted
- 2 Teaspoons baking powder
- 1 Teaspoon baking soda
- $\frac{1}{2}$ Teaspoon salt
- 1 Cup soft shortening
- 2 Eggs
- 1 Teaspoon vanilla
- 2 Cups Sugar
- 1 Cup sour cream

Filling:

- $1\frac{1}{2}$ Cups seedless raisins
- $\frac{1}{3}$ Cup water
- $\frac{1}{2}$ Cup sugar
- 1 Tablespoon cornstarch
- Pinch of salt
- 1 Tablespoon lemon juice

Directions:

Sift flour, baking powder, baking soda and salt together. Cream shortening, sugar, eggs and vanilla. Add sour cream. Add flour mixture to shortening mixture. Refrigerate until firm enough to handle.

Make filling by simmering all ingredients, stirring until thick. Cool.

Roll dough to $\frac{1}{8}$ inch thickness and cut into 3 inch rounds.. Place a rounded teaspoon of filling on one round and top with another round. Seal edges by pressing. Bake on greased cookie sheet at 425° F for 8-10 minutes until golden.

1992 (continued)

In May, 1992, Pat Angel directed "The Odd Couple" (Traditional male version this time). The cast included Bill Walker, Keith Kynoch, Joe Pastorino, Larry Jones, Nabil Akkad, and Jeff Harris, as well as Dawn Essoe and Diane Houldsworth.

Production staff included Chris Robbins as production advisor and stage manager and Pam Andrews as assistant stage manager. Donna Peterson was assistant to the director, and Toni Maheshwari was production assistant. Sue Jones was the prompter. Roy Gunter-Smith was the business manager. Pat Angel was also set designer. Construction chiefs were Mel Hall and Rob Harris. Susie Hirsch was set coordinator. Victoria Seward and Leila Nijim were wardrobe coordinators. Connie Robbins was makeup chief. Csaba Essoe and Ted Seymour ran the video. Bob Loeb was photographer. Donna Peterson was graphic designer. Eva Farnsworth was responsible for social activities and t-shirts. Francie Tankersley was publicity and ticket crew chief. Libby Bowers was house manager and John Spivey was box office manager. Forty-eight persons assisted with the production.

In June, 1992 Bob Reece directed "Equus" as a showcase production. It was a very well done production and would have won Arammies for costumes, lighting and sound if it had not been competing against "Les Miserables".

<p>Contributed by: Carol Lanhardt's Mom</p> <p>Serve warm with whipped cream or ice cream</p>	<h2 style="text-align: center;">Raw Apple Cake</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">2 Cups flour2 Teaspoons soda1 Teaspoon salt2 Teaspoons cinnamon1 Cup nuts, chopped4 Cups diced & peeled raw apples¹/₂ Cup Oil2 Eggs2 Cups Sugar <p>Directions:</p> <p>Sift flour, soda, salt and cinnamon together. Then add the other ingredients and mix by hand (no mixer or food processor).</p> <p>Bake in 11x13 inch pan at 325° F for 45 minutes or till done.</p>
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1992 (continued)

In July, Joe LaPresta directed a showcase world premier production of "Checking Out", which he also wrote. The cast included Larry Jones, Karen Huggins, Janet Phelps, John Baribault, Frank Potvin, Jim Hughes, Marissa Burgoyne, George Grover, Diane Burgoyne, John Flaws, Jennifer Bledsoe, Christina Sidebottom, Steve Sidebottom, Suzanne Elder, Denise Imbault, Robert Phelps, Geoff Cooper and Jeff Harris.

The production crew included sets by Larry Jones, Kathy Jones, Paul Boothsby, Frank Potvin, Lorene LaPresta, and Amy LaPresta. Makeup was by John Kunkle, Pam Andrews and Clare Jones. Lorene LaPresta was prompter. Jeff Harris did the lighting and Geoff Allan the sound. Libby Bowers was house manager. Publicity was coordinated by George Grover and Lorene LaPresta. Francie Tankersley handled ticket sales. Jennifer Bledsoe was in charge of props. Martha Grover ran the video.

In August Bob Loeb directed "Lettice and Lovage", which had been postponed from August 1990. The cast included Glenys Cochrane, Dorothy Russell, Kevin D'Arcy, Ann Berry and Jeff Harris as well as walk-ons by various backstage crew members.

Doug Broad designed the set and coordinated construction. Mairi Ball was production assistant. Eva Farnsworth was props manager. Janet Northrup coordinated costumes. Tom and Paula Hull were makeup chiefs. Steve Sidebottom was in charge of lighting and Keith Kynoch sound. Christina Sidebottom was prompter. Ted Seymour was video manager. Rod Petsef was graphics designer. John Spivey was box office manager. Libby Bowers was house manager. Francie Tankersley coordinated ticket sales.

<p>Contributed by: Linda Esposito</p> <p>Sweets for the not-so-sweet</p> <p>These will keep a long while stored in airtight tins or the frig</p>	<h2 style="text-align: center;">Sugar Bombs</h2> <h3 style="text-align: center;">Greek KourambiÉthes</h3> <p>Ingredients:</p> <ul style="list-style-type: none"> 1 Lb. butter ¹/₂ Cup confectioner sugar 2 Egg yolks 2 Teaspoons brandy or ouzo (ad lib if necessary) 1 Cup ground walnuts 4-5 Cups sifted flour 2 Teaspoons vanilla 1 Teaspoon baking powder <p>Directions:</p> <p>Preheat the oven to 350° F.</p> <p>Have butter at room temperature and cream with mixer on medium until it whitens - about 5 minutes. Mix in the sugar and egg yolks and beat again until creamy. Add the liquor and nuts and then slowly mix in one cup of flour with a wooden spoon. As the dough begins to stiffen, add the remaining flour and knead with your hands until smooth. The dough should be on the soft side. Roll it into small balls with your hands and flatten slightly onto ungreased cookie pans.</p> <p>Bake for 15 - 20 minutes until just slightly golden.</p> <p>Place the warm cookies in a bowl of confectioners' sugar and sift additional sugar over the tops.</p>
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1992 (continued)

In October, 1992, Chris Robbins directed "Steel Magnolias", the other production postponed from 1990. The cast included Connie Robbins, Marti Knotts, Noel Cave, Dawn Essoe, Diane Burgoyne and Pam Rice.

Roger Crisp was assistant director and stage manager, assisted by Steve Sidebottom. Christina Sidebottom was production secretary and publicity coordinator. Roy Gunter-Smith was set designer and technical director. Jim Gane was set construction manager. Susie Hirsch decorated the set. Alfred Hanner was lighting coordinator. Barry Silverstone was sound coordinator. Costume design and wardrobe coordination was by Cele Morrissey. Paula Hull was makeup and hair/wigs coordinator. Debbie LaRue was social coordinator. Csaba Essoe was video coordinator. Mike Offley was business manager. Chris Elliot was production artist. Bob Loeb and Csaba Essoe were photographers. Linda Silverstone was prompter. Angela Mundy was house manager. John Spivey was box office manager. Fifty-one persons assisted with the production.

<p>Contributed by: Judy Walker</p>	<h2 style="text-align: center;">Strawberry Pretzel Desert</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">2 Cups crushed pretzels³/₄ Cup butter, melted3 Tablespoons sugar8 Oz. softened cream cheese9 Oz. Cool Whip1 Cup sugar6 Oz. package strawberry Jell-O2 Cups boiling water20 Oz. package frozen strawberries, unsweetened <p><i>Directions:</i></p> <p>Mix crushed pretzels, melted butter and sugar. Press in 9x13 inch pan. Bake at 400° F. for 8 minutes and cool.</p> <p>Mix cream cheese, cool whip and sugar (food processor works well) and spread on cooled crust.</p> <p>Mix Jell-O and boiling water, add frozen berries. Stir until it starts to thicken. Spread on top of creamy layer. Refrigerate.</p>
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1992 (continued)

The theme for the twelfth annual "Arammy" awards night was "Comedy, Masks and Masquerade!" Those receiving awards were:

Best Production & Director	Arthur Dewhurst	"Les Miserables"
Best Actor	Don Renquist	"Les Miserables"
Best Actress	Christina Sidebottom	"Shirley Valentine"
Best Supporting Actress	Glenys Cochrane	"Les Miserables"
Best Supporting Actor	Keith Kynoch	"Les Miserables"
Best Set Design	Doug Broad, Pat Angel, Mel Hall	"Les Miserables"
Best Makeup	Tom and Paula Hull	"Les Miserables"
Best Costumes	Lisa Kochinski	"Les Miserables"
Best Props	Linda Johnson	"Les Miserables"
	Pam Andrews	
Best Sound	Quin Gregor	"Les Miserables"
Best Lighting	Mike Buckley	"Les Miserables"
	Carol Hudson	
Publicity Committee	Donna Peterson	
Technical Committee	Alfred Hanner	
Social Committee	Susan Hanner	
Production Committee	Roger Crisp	
President's Award	Mairi Ball	
	Robin Taylor	
Special Awards	Robin Pape	
	John Griffiths	
	Dawn Essoe	

Entertainment for the evening was provided by Bob Reece, Susan Hanner, Keith Kynoch, Bob Bieniek, Pam Andrews, Linda Esposito, Laureen Flynn, Debra Shea, Jim Clark, and Wayne Hanson. Peter Clarke was pianist for the evening. Clare Jones and the Social Committee were responsible for the entire awards evening.

<p>Contributed by: Nancy Ackerman</p>	<h2 style="text-align: center;">Scottish Lemon Curd</h2> <hr/> <p><i>Ingredients:</i></p> <ul style="list-style-type: none">3 Oz. butter3 Eggs8 Oz. sugar2 Whole lemons <p><i>Directions:</i></p> <p>Melt butter in microwave. Whisk eggs well and add to melted butter. Add sugar. Put lemons (cut into quarters and remove as many seeds as possible) run through Cuisinart or blender. Add to mixture.</p> <p>Microwave on high for 5 minutes, stopping to stir every minute. Done when mixture coats the back of a spoon.</p> <p>I always double this recipe and increase cooking time by another minute or two.</p>
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1992 (continued)

The 1992 pantomime, presented in December, 1992 was "Robinson Crusoe". Arthur Dewhurst was the director. Christina Sidebottom was production secretary. The cast included Steve Sidebottom, Kevin D'Arcy, Marion O'Rourke, Roger Crisp, Mairi Ball, Mel Hall, Larry Jones, Tom Besson, Carol Morrod, Bill Walker, Andy Battenbaugh, Paul Bamber, Barry Silverstone, Linda Safranek, Ann Berry, Janet Northrup, Cristin Cirrincione, Dorothy Russell, Christina Sidebottom, and Mike Offley. Male chorus members were Andy Battenbaugh, Geoff Cooper, Jim Fleming, Francis Johns, Jim Latchford, Mike Offley, and Howard Taylor. Female chorus members were Melodie Alverson, Francis Blome, Nadia Bock, Geraldine Brown, Noirin Garrett, Diana Hartsell, Audrey Judkins, Pat Latchford, Jackie McQuillen, Leila Nijim, Linda Silverstone, Francie Tankersley, Robin Taylor, Jackie Turnbull and Julia Zak. The dancers were Sara Buckley, Caitlin Clark, Claire Fleming, Julie Jacobs, Whitney Ksiazek, Nicholas Ksiazek, Adria Naber, Michelle Norek, Cathy Norek, Shayne Ramsey, Julie Sandifer, Michelle Schneider, Christina Smith, Rebecca Soileau and Sara Spadaro.

The stage manager was Steve Sidebottom, assisted by Chris Robbins. Set design was by Pat Angel, Doug Broad and Jim Latchford. Set construction coordinator was Jim Latchford. Special effects were handled by Molly Brown and Jim Latchford. Mike Buckley headed the lighting crew, assisted by Carolien Groneman. Quin Gregor and Jean Canfield were the sound coordinators. Jackie McQuillen was wardrobe coordinator. Fiona Digby-Owens coordinated the dressers. Judy Butler was makeup coordinator. Roy Gunter-Smith was business manager. Christina Sidebottom coordinated publicity. Marcia Barham coordinated props. Laureen Flynn was choreographer. Music was provided by Enda Twomey, Peter Clarke, Tony Maher, Mike Pape and Bernadette Ryan. Pam Rice was prompter. Arnie Cantal was graphics designer. Bob Loeb was photographer. Ted Seymour was video coordinator. Elizabeth Hughes was in charges of social activities. John Spivey was box office manager. Libby Bowers was house manager. Francie Tankersley coordinated ticket sales. Ninety-seven persons assisted with the production.

Contributed by: Patsy Knox	<h2 style="text-align: center;">White Chocolate Cake</h2> <hr/> <p>Ingredients:</p> <ul style="list-style-type: none">1 Cup margarine2 Cups sugar$\frac{1}{4}$ Pound white chocolate4 Egg yolks$2\frac{1}{2}$ Cups flour1 Teaspoon baking powder1 Cup buttermilk4 Egg whites (beat to peak)1 Teaspoon vanilla1 Cup chopped nuts, pecans1 Can ($3\frac{1}{2}$) coconut (Angel Flake) <p>Directions:</p> <p>Cream margarine and sugar until light, add melted chocolate (melt over hot water), then add the egg yolks one at a time beating well after each addition. Sift the flour with the baking powder then add to the batter alternately with the buttermilk, beating well each time. Fold in beaten egg whites, vanilla, pecans and coconut.</p> <p>Bake at 350° F. for 45 minutes in an oblong pan or two 9 inch layer pans. Grease and flour pans.</p>
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1993

At the AEA Fair, the DTG won the award for best walking group and placed second for best decorated booth, which was a medieval castle designed by Pat Angel. Entertainment at the booth was provided by the DTG puppet troupe, who presented "Cinderella" for four performances. The Dhahrn Theater Group is preparing to publish a cookbook, featuring recipes suitable for cast parties and other social events as well as cast and crew favorites, **(this is it)**.

In February, 1993, Bob Reece directed "Rumors". The cast included Linda Esposito, Don McArthur, Anita Andreou, Bob Loeb, Donna Peterson, Wayne Hanson, Pat Perkerson, John Baribault and Melodie Alverson.

Pam Andrews was production assistant. Set design and construction management was by Mollie Brown. Lynn Miller was set decorator. Mollie Brown was also stage manager, assisted by Pam Andrews. Lisa Kochinski was costume designer. Alfred Hanner was lighting coordinator. Mike Crawley was sound coordinator, assisted by Quin Gregor. Sue and Steve Mayernik were props coordinators. Trudi Novak coordinated makeup. Cheryl Heldt-Pope was graphics designer. Sue Jones was prompter. Ted Seymour was video coordinator. Ann and Richard Barr coordinated social activities. Libby Bowers was house manager. John Spivey was box office manager. Alan Scullard was photographer. Francie Tankersley coordinated publicity and ticket sales. Fifty-seven persons assisted with the production.

In 1993, Pat Angel directed a showcase production of "Cat on a Hot Tin Roof" as a showcase production. Keith Kynoch directed "Macbeth".

Contributed by:
Nancy Ackerman

5-6-7-8! Chocolate Cake

Ingredients:

- $\frac{1}{2}$ Cup butter or margarine, melted
- 4 Tablespoon cocoa
- 4 Eggs
- $1\frac{1}{4}$ Cups sugar
- 1 Cup chopped walnuts
- $\frac{1}{2}$ Cup of flour
- $\frac{1}{2}$ Teaspoon baking powder
- 1 Teaspoon vanilla

Frosting:

- $\frac{1}{2}$ Cup butter or margarine, softened
- $\frac{1}{2}$ Cup semi-sweet chocolate chips, melted
- 1 Teaspoon rum extract (or something similar)
- $\frac{1}{2}$ Teaspoon vanilla
- 1 Tablespoon cocoa (if you like bittersweet taste; otherwise, omit)

Directions:

Cake:

Put all ingredients in a food processor and blend for 30 seconds. Scrape down the sides and blend for another 30 seconds. (This will give you time to do 4 grande plies, 4 high kicks on each leg, and one review of the complicated tap step).

Pour batter into a buttered 10-inch spring form pan and bake at 350° F. for 25 minutes or until a cake tester, inserted in center, comes out clean. Do not over bake. Cool cake in pan.

Frosting:

Beat butter till light and creamy, beat in the melted chocolate, rum extract and vanilla until blended. Swirl on the top and sides of cake.

Cake can be prepared 1 day earlier and stored in the refrigerator. However, serve at room temperature.

1993 (continued)

At the annual general meeting in March, 1993, the following officers were elected for 1993/94:

President	Roy Gunter-Smith
Vice President	Donna Peterson
Secretary	Pamela Andrews
Treasurer	Don McArthur
Technical	Jim Latchford
Production	Bob Reece
Membership	Bob Loeb
Publicity	Susan Hanner
Social	Pamela Rice
Members-At-Large	Barry Silverstone, Robin Taylor

In two years, the Dhahran Theater Group will celebrate **fifty** very active years as a self-directed group at Saudi Aramco. Many thanks are owed to those directors who over the years have persevered in keeping the group alive and active, such as Jimmie and Ivey Fullerton, Larry Barnes, Jim Sitar, Bob Reece, Tricia Broad and Doug Broad, Barbara Kimmons, Paul Clark, Tom and Melissa Arlt, Norm Murrell, Arthur Dewhurst, Chris Robbins, Keith Kynoch, Sylvia Bertie, Barbara Jessop, Anne Hutchinson, John Baxter, Bill Seward and recent directors such as Steve and Christina Sidebottom, Pat Angel, Donna Peterson, and Bob Loeb as well as author/director Joe LaPresta. Thanks are also owed to all actors and crews who have participated throughout the last fifty years, those named and those referred to as the numbers who assisted with each production.

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