

Gastronomic

The Show

An elaborate theatrical feast, centred around our magical twelve foot table, that shakes off all the cutlery, lifts up to strand our diner in the air and finally, literally does walk off in disgust! A succession of unpredictable courses from exploding crab to motorised puddings and flies in the soup.

The show has delighted audiences at **Winchester Hat Fair**, **Henley International Festival**, Amersfoort in Holland, **Chelmsford Streets Alive**, Stockton Riverside Festival, **Stourhead National Trust Gardens**, Keochang International Festival in South Korea, **The National Theatre**, Harrogate International Festival, **Salisbury Festival**, Greenwich & Docklands International Festival and many other events.

The amazing walking table was made by Andy Plant (www.andyplant.co.uk), who also made the tower in **Tock Tick**. Other set and props made by Neil Robson and Karen McKeown.

Gastronomic was commissioned by Salisbury Festival and funded by Arts Council England.

“...a superb surreal piece of drama. Through mime it showed the veneer of civilisation degenerating into farcical chaos through the image of servants and a meal. I have seldom laughed so much - this was just so silly, but clever too, with perfect timing, amazing props (a walking table, an exploding fish.....), all delivered with incredible style and panache.”

Jackie Williams - What's on South West

Technical Requirements

The show is completely self contained and does not require mains power.

In order to perform GASTRONOMIC we require:

- a) Minimum flat performance area 8 x 8 metres.
- b) Minimum 2.5 hours to get in before the first show.
- c) The set will remain on site between shows.
- d) A minimum of two hours break between the end of one show and the start of the next.
- e) Changing and toilet facilities nearby.
- f) Vehicular access to the site.
- g) Reasonable distance from amplified music.
- h) A steward.
- i) We have costume for two days of performance, but then need to be able to wash and iron everything to do more shows, so it is important there is a fast, efficient laundry service we can use for bookings over 2 days
- j) For international transport the total weight of Gastronomic is 400kg.
- k) GASTRONOMIC is approximately 35 minutes long. There are three performers.
- l) If GASTRONOMIC is performed at night it will need to be lit.

The Company

Hoodwink are company in residence at Salisbury Arts Centre. We are one of the leading producers of theatre and cross art form events for non-theatre spaces in the UK. We perform everywhere from the National Theatre and International Festivals to village greens, city centres and National Trust gardens.

As well as performing outdoor shows, we make site specific events which have taken place at sites including beach huts, theatres, and hospitals and a Martello Tower. In 2007 Salisbury Festival commissioned a new site specific piece *The River Is Revolting*.

We also make touring shows for indoor venues, and undertake participatory projects. Much more information, images, and video of the show is available on the company website.

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Risk Assessment

General Safety Aspects:

All props and materials are fire proofed. All pyrotechnics are Le Maitre.

Risk: That the audience will suffer injury from the pyrotechnics.

Control: The audience will be at least 4 metres from the pyrotechnics behind a roped cordon. The pyrotechnics are **non fragmental microdets**. Two are positioned in small brass tubes on model ships on the table which is the main set, and resemble miniature cannons. Another is secured in the barrel of a fake hunting rifle, one more is in a fake crab.

The pyrotechnics are too small to cause injury to the audience even if exploded in the open - they are normally used to simulate bullet hits on walls, bodies etc. The casing of the pyrotechnics are made of cardboard and there is no possibility of fragments of casing endangering the audience. During the performance the pyrotechnics in the ships and rifle explode inside strong metal tubes. The brass tubing, and rifle barrel amplify the sound of the explosion so that it seems very loud. The pyrotechnic in the crab is buried beneath lots of bread disguised as crab meat which soaks up almost all of the explosion. The effect is that the top pieces of bread fly into the air. As an indication of the safety of this there is a performer with her head about 30 cms from the crab.

Risk: That the general public may tamper with the pyrotechnics before, during or after the show.

Control: While the show is being set up, and during performances the pyrotechnics are kept either locked in the company vehicle, or in a secure changing area. They are at all times in a secure steel box. During the time when the pyrotechnics are set before the show they are in a small tent, that is part of the set, which is tied shut. At this time the set and props are under constant supervision

either by the company or by a steward provided by the booker who has been thoroughly apprised of the situation.

Risk: That the audience will suffer injury from the flambe dish, a small metal dish with some wick fixed inside to the base, soaked in paraffin and lit, or oven gloves worn by a performer which are momentarily alight.

Control: The audience are at least 3 metres away behind a roped cordon. The flames in the flambe dish are easily contained, surrounding materials including costume are fireproofed. Even in gusting wind conditions the flames rise no higher than approx 30 cms. There is a bucket of water, a bucket of sand, a fire extinguisher and a fire blanket no more than 2 metres away. The flaming oven gloves are always on the hands of a performer, and are only alight for seconds. There is another performer standing directly by him with a bucket of water.

Risk: That the audience will suffer injury as a result of the walking table walking on them.

Control: The table moves very slowly making it very difficult for an audience member to be taken by surprise. However stewards will be briefed before the show to make sure audience members give the table a clear path should they be in the way. Performers are also able to stop the table at very short notice, and are aware and trained to deal with any risk.