

DAVID MYNNE

A ONE-MAN PERFORMANCE OF CHARLES DICKENS'

A CHRISTMAS CAROL

DIRECTED BY
SIMON HARVEY

NOW
WITH EXTRA
HUMBUG!

A one-man performance of **Charles Dickens'**

A CHRISTMAS CAROL

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HUMBUG!**

Joy to all mankind? **Bah!**

Spend an evening with Ebenezer Scrooge:
a squeezing, wrenching, grasping, clutching, covetous, old miser. **Bah!**

Watch horrified as Ebenezer Scrooge is haunted by four creepy ghosts (wooo-oooh)
each one more terrifying than the last. **Bah!**

Sob at the bedside of a small, sickly boy with a frail body. **Bah!**

In their inimitable style, the team that brought you *Great Expectations*, *Dracula*
and *The Odyssey* will now take you on a grim (sort of) journey through the dark,
dismal streets of Victorian London.

This is Dickens' original words with added silliness. Silliness? **Bah!**

Celebrate the festive season with a mesmerising one-man performance of
Charles Dickens' timeless, transformative story: **A CHRISTMAS CAROL. Bah!**



Suitable for adults and accompanied children 9+



“A Christmas Carol was beautiful - apparently simple theatre with just one actor,
but you go home remembering a cast of dozens! He is a genius.”

Richard Wolfenden-Brown: Director The Plough Arts Centre



What the audience had to say:

Just brilliant! We loved The Odyssey and this was even better. Thank you!

Incredible performance... and by ONE MAN! Very enjoyable for kids, parents and grumpy dads!

Absolutely the best show I've seen this year.

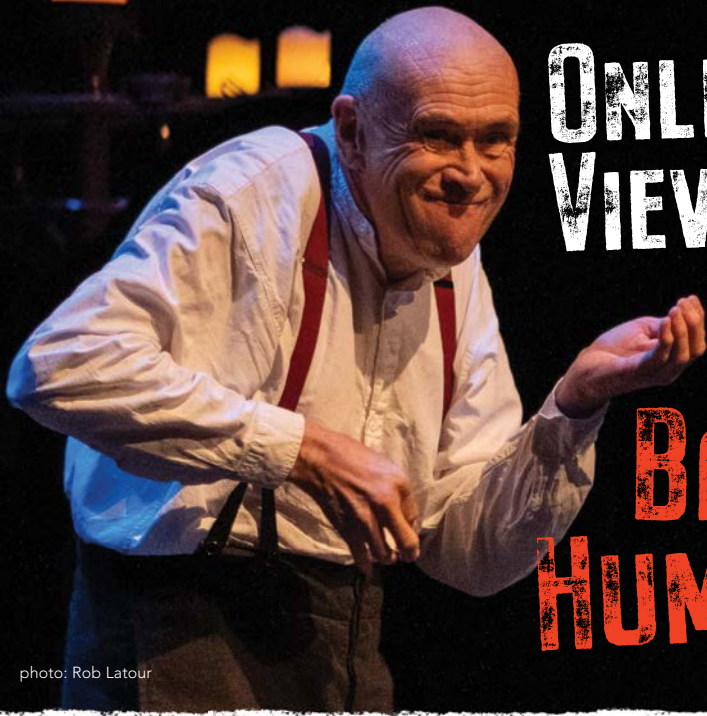
It was incredible. He must know the book inside out! "God bless us, everyone!"

Fun? Call that fun? Bah, Humbug!



Directed by **Simon Harvey** | Performed by **David Mynne**
Script by **Simon Harvey** and **David Mynne** | Original adaptation by **Andrew McPherson**

www.davidmynne.com



ONLINE VIEWING?

BAH... HUMBUG!

photo: Rob Latour



A festive treat, adapted by David specifically for online enjoyment!

A Christmas Carol was first devised and performed in 2017, by veteran Cornish actor and founder member of Kneehigh, David Mynne, and Director **Simon Harvey**.


The show has toured nationally, every December since then, with several sell-out performances here in Dorset.

This Christmas we are thrilled to have worked alongside David and **Pageant Productions** to bring the show to life online!

A Christmas Carol is also on tour, during December, in Cornwall. For further details about David's work: www.davidmynne.com

Although this show is 'free to view', please consider supporting **Artsreach** by making a donation to our charity when booking. **Thank you!**



Are you an old grump, like Ebenezer, or cheerful and good-humoured like his nephew, Fred? Whatever, we have a couple of seasonal recipes to get you in the right mood! Read on... 

www.artsreach.co.uk

www.pageantproductions.co.uk



Ebenezer Scrooge's Barley Gruel

Wash three heaping tablespoons of pearl barley, drop it into a pint of boiling water, and parboil five minutes.

Pour this water off and add a quart of fresh boiling water.

Let it simmer gently for three hours.

Strain, season, and serve.

A small piece of lemon rind added to the gruel a half hour before it is done gives it a very agreeable flavour.

Equal quantities of milk and barley gruel make a very nourishing drink. The milk, however, should not be added to the gruel until needed, as in a warm atmosphere it undergoes quite rapid change, and is likely to ferment.

A little lemon juice, with sugar to sweeten to taste, is sometimes preferred as seasoning for barley gruel.



Nephew Fred's Mulled Wine

4oz. sugar

4 cinnamon sticks

2" piece fresh root ginger, peeled and sliced

Small handful cloves, or to taste

1 orange, zest only

2 pints port wine or claret

Place two wine glasses of water, and the sugar, cinnamon, ginger, cloves and orange zest into a saucepan.

Bring the mixture to the boil, then reduce the heat to its lowest setting and simmer, stirring regularly, until the mixture has reduced to form a thick syrup, about 15-20 minutes.

Add the port wine or claret and stir well. Increase the temperature until the mixture is piping hot, but not boiling.

Serve immediately in wine glasses.

Strain the mixture before serving, if desired.

"And so, as Tiny Tim observed, God bless Us, Every One!"

Charles Dickens

