

A NEWSLETTER DEDICATED TO GROUPS, ORGANIZATIONS AND FRIENDS OF THE FIRESIDE THEATRE

## Join Us For A Second Helping Of Fun!

### A Second Helping™ The Church Basement Ladies sequel



MAY 31 - JULY 15, 2018

*"... you will be happier when you leave the theatre than when you entered. That's a promise."*

— Ed Flesch

**SOME SHOWS FILL THE STAGE WITH SPECTACLE – DAZZLING COSTUMES, HEART POUNDING RHYTHMS, EXCITING DANCING, AND GLORIOUS SINGING. SOME SHOWS GET YOUR HEART RACING WITH SPECIAL EFFECTS AND THRILLING CHASES. OTHERS ARE FILLED WITH DRAMA AND TRAGEDY AND MAKE YOU WEEP. STILL OTHERS FULL OF SLAPSTICK AND SILLINESS.**

And then there are shows that pull at your heartstrings. Shows that are about real people, people we know, people we love. We recognize our loved ones and even ourselves on the stage and the stage exudes warmth and familiarity. Such a show is CHURCH BASEMENT LADIES 2: A SECOND HELPING.

The CHURCH BASEMENT LADIES experience is a phenomenon! First there was a book and then there was a musical. When it first opened in Minneapolis the reaction was astounding. People didn't just watch the show – they LIVED the show. One minute they were doubled over in laughter and the next moment they shed a tear or two.

We produced the first CHURCH BASEMENT LADIES last season and the audience reaction was nothing less than extraordinary. It tells the story of the four ladies who run the kitchen in the basement of their Lutheran church in rural Minnesota. They are ever supported by their beloved Pastor. In that one, set in 1965, they go through a Christmas time Lutfisk dinner during a blizzard, a summer funeral for the church's long time maintenance man; a Hawaiian luau fund raiser, and the wedding of the group's youngest member.

CHURCH BASEMENT LADIES 2: A SECOND HELPING picks up the story in 1969 with the world changing. As Vietnam War protests swell and women everywhere demand equal pay for equal work, the finely tuned ladies running the church basement kitchen face changes of their own. Their antics this time will revolve around serving high school students at a Luther League Banquet, a church sponsored Missionary Night, and the rise and fall of a Viking's Super Bowl Sunday.

I didn't get to direct CHURCH BASEMENT LADIES last season. It was directed by one of the creators of the show. But this season I get a chance to create all the fun and merriment that is at the heart of every version of CHURCH BASEMENT LADIES.

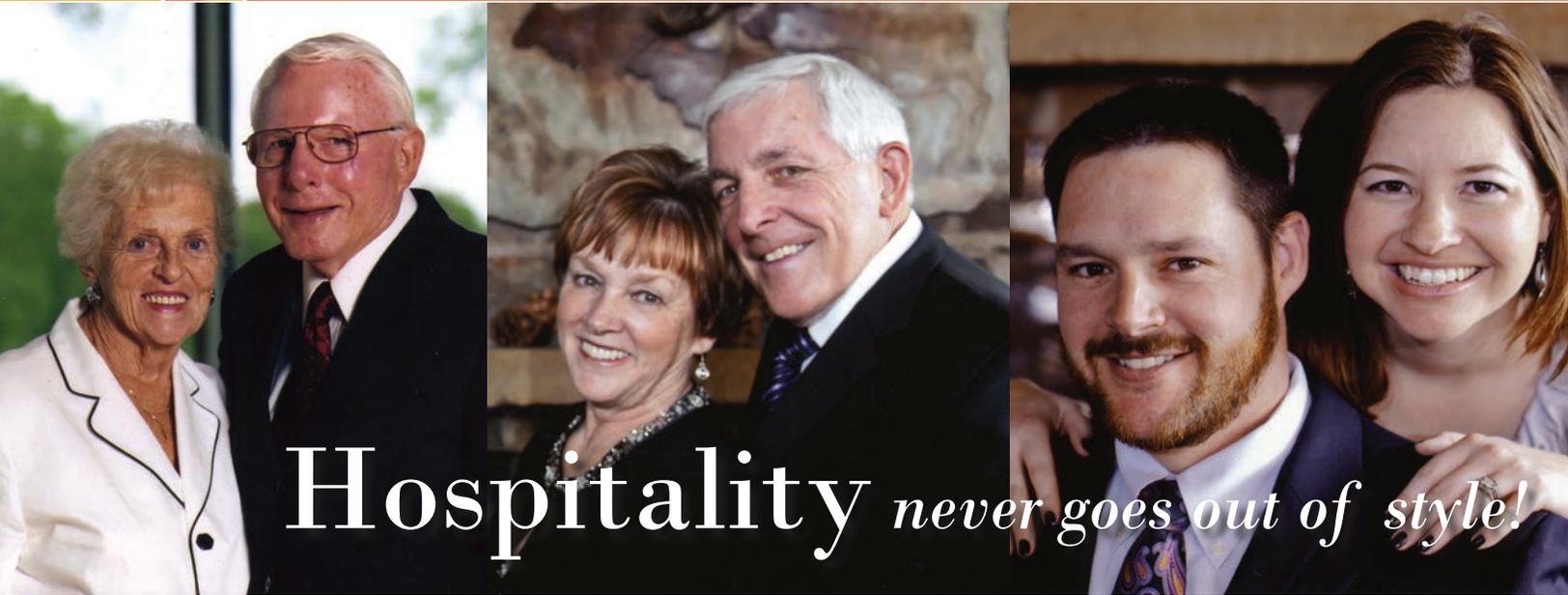
There is nothing I like more than making people laugh and believe me , laugh you will in our production of CHURCH BASEMENT LADIES 2. You'll laugh a lot, tear up a bit. Your heart will be filled with warmth and faith and you will be happier when you leave the theatre than when you entered. That's a promise.

**P2** FUN IN THE CHURCH BASEMENT KITCHEN

**P3** MEET TRAVEL LEADER DONNA SCHRAUFNAGEL

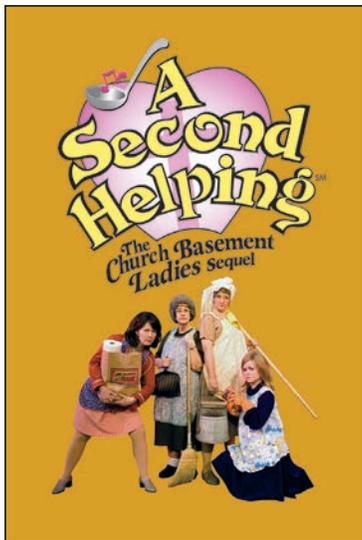
**P5** MORE DELICIOUS NEW MENUS

**P7** NEW SPRING KITCHEN DECOR



# Hospitality *never goes out of style!*

**LAST SUMMER'S FIRESIDE DEBUT OF CHURCH BASEMENT LADIES WAS A LOT OF FUN AND A GREAT TRIP DOWN MEMORY LANE FOR MANY OF US. MANY OF YOU HAVE PROBABLY SERVED A MEAL OR TWO IN YOUR OWN CHURCH BASEMENT EVEN IF IT'S NOT THE UPPER MIDWEST LUTHERAN CHURCH OF THE 50'S AND 60'S THAT THE AUTHOR STEREOTYPED IN THE SHOWS.**



The church we attend here in Fort Atkinson, First Congregational, has an incredible group of people, mostly women, who "run" the kitchen and serve our congregation. Their dedication is second to none. Their biggest event is the Country Fair, in its 64th year, where they serve a Thanksgiving Dinner featuring Turkey ala King (and Fireside Cole Slaw) to nearly 600 people over the course of two hours. Some dine in and others do take-out but it's a huge day at the church.

Since we're located right across the street from the Hoard's Dairyman magazine offices, the church basement ladies also host 500 students

from all over the world for two lunches when they come to town during the World Dairy Expo. The FFA students are part of the judging competition and also visit the National Dairy Shrine which is right here in Fort Atkinson.

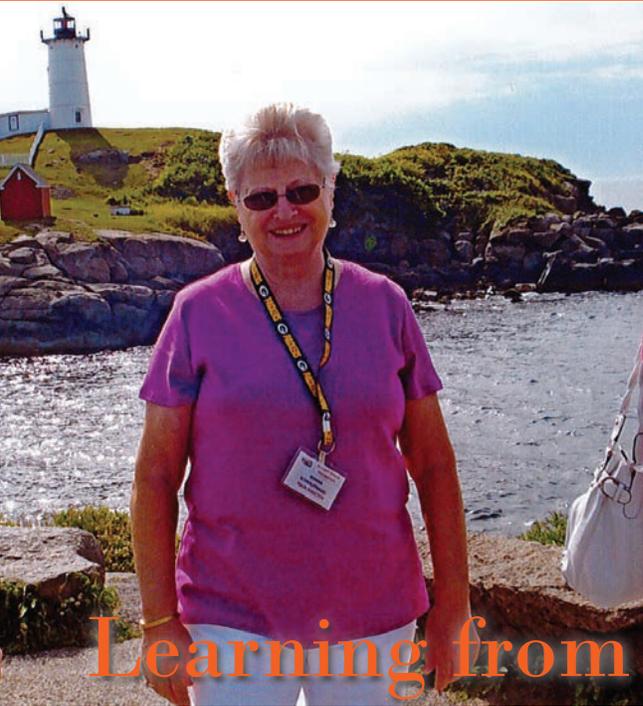
In addition to preparing and serving the meals for all of our funerals, the group boils, peels, roasts, salts, and bags 1,600 pounds of peanuts that are quite delicious! It takes three months to make them all, and the money raised from this and all their activities goes to support the church, its radio ministry, and several local outreach projects. These 50 or so active members are the heart and soul of the church and we applaud them all!

If your church group is booked for A SECOND HELPING, we invite you to share your own story so we can give you a special tribute when you're here to see the show. Just send them to your group sales representative. We look forward to hearing about all the great work you do in churches all around the Midwest, and to seeing you here this summer!

*Rita Flynn*

*Shots from a Troupe America production of A SECOND HELPING.*





“My main goal is just to get people out of the house so they can socialize and have fun.”

– Donna Schraufnagel

**DONNA SCHRAUFNAGEL  
LEADS THE TRAVELING  
"CUDAHY VAGABONDS"**

While the Cudahy Vagabonds don't consider themselves a formal group, they've been around for over 50 years. Nearly 150 people gather once a month in the Cudahy High School auditorium and under the direction of Donna Schraufnagel, take one day-trip each month and two longer trips in the spring and fall. Donna has been leading the group since 2008 and with about 235 members she doesn't have to advertise or promote her trips outside of these meetings to get a full coach. For the 4-5 day trip this spring and the 9-10 day trip this fall she expects to get two coaches each. Not bad for a group that's not really a group!

There's no age requirement to travel with the Cudahy Vagabonds, but most of their travelers are over 65 and some are 80 - 90. Donna says they have a lot of widows, some widowers, and some couples. Her main goal is to get them out of the house so they can socialize, make new friends that they can do things with, and continue to have fun experiences. "There's a lot of camaraderie on the bus trip, especially with our longer trips," she said. "We play games and have a lot of fun. I just know that some of these folks wouldn't get out to do this kind of thing on their own so I'm happy to help them do that."

The Vagabonds are completely non-profit so any funds that have been accumulated throughout the year get used on their Christmas party in December. Their day trips include two to three shows at The Fireside, a couple of in-town trips like downtown Milwaukee and a Brewers game, and other events around the region like Chicago's Lyric Opera, Drury Lane, and Port Washington. Donna has some help from another couple and uses a travel agency to plan the over-the-road trips but does all the work on the day trips herself.

This season's Fireside trips include GREASE and CHURCH BASEMENT LADIES 2 - A SECOND HELPING. Last summer, after enjoying our first production of CHURCH BASEMENT LADIES, the group had so much fun Donna called the next morning to book seats for the sequel. Donna's a bit of a Church Basement Lady herself, having spent the last 45 years (!) as the treasurer for Lutheran Chapel of the Cross in Milwaukee. She's cooked many years for their annual Harvest Buffet, raised her children in the church, and is gratified they are each active in their own churches today. "It's the basis of our life," she remarked, "So it's just normal to do a lot for the church. There's so much in that show that's just so true!"

Donna grew up in Lily, Wisconsin (near Antigo) and moved to Milwaukee with three friends after graduating from High School. Eventually they each got married and moved on but remained friends as they raised their families. Donna also spent 27 years with the Cudahy Police Department working her way up through the clerical ranks to the position of Administrative Assistant to the Chief of Police. She and Clyde raised a son and daughter who are both still in Wisconsin with five grandchildren between them. Their favorite leisure and summertime activity was spending weekends at their camper near Rio, visiting other family up north, and traveling. Right now Clyde's health isn't good so they're waiting to see "what the good Lord decides to do," she shared.

A few minutes on the phone was all it took to see the beauty of this soul whose mission in life is all about serving others. It's no wonder people enjoy traveling with her and are no doubt inspired by her giving spirit and strong faith. We are so honored to work with Donna and others like her who give of themselves so others can have a good time. It's the true spirit of being a group leader and a Church Basement Lady. We hope you can join us this summer to pay tribute to them all!

## Years of experience creating delicious dinners!



The dictionary definition of a Sous Chef, or Sous-Chef de Cuisine as it is also called, reads "the second-in-command in a kitchen." To Dan Grzenia, The Fireside's Sous Chef since his promotion last October, it is the person who executes the chef's plan, who works with the staff "to create the chef's vision," he explained. Dan has many years of varied experience, including over three years here, that serve him well in his new role. We are pleased to welcome him to our management team and to introduce him to you.

Dan's restaurant ambition started in his high school Foods classes and his work experience began as a dish washer at a country club in Lake Geneva. In his twelve years there he went from dishwasher to head chef, initially because the chef felt he was wasting his talent in the dish room and as time went by, through hard work and a lot of on-the-job training.

His, like most country clubs in Wisconsin, closed over the winter so Dan found seasonal work at Westmoor Country Club in Brookfield, where he worked with Mike Scott (who later became our Executive Chef) and their Pastry Chef, Marissa who

would later become his wife. After a few winters there Dan left the country clubs to take the Sous Chef position at Eddie Martini's in Wauwatosa. Five years later he opened his own Mexican restaurant, Dos Amigos, in East Troy and ran that for eleven years. Over the course of owning his own restaurant Dan realized he'd rather be cooking than dealing with bookkeeping, taxes, and all the other paperwork tasks that came with owning a small business.

Following a short return to Westmoor, we were fortunate to have him join our team as Pantry Supervisor. He still provides leadership for that group but has put together an excellent team over the last few years that do everything from cleaning and cutting fruit for your salads to prepping the delicious roasted vegetables.

Dan is enjoying the daily challenge of providing excellent three to five course meals to as many as 650 guests at a time. Like Dan, nearly all of the 20 or so cooks in our kitchen have learned on the job and most of those learned it here. He actually prefers that new hires have little experience from other kitchens so we can train them on how we want things done. Their attitude and aptitude are more important than formal training.

In addition to supervising the work of the kitchen, Dan helps create new items for our Thursday night buffet like the Pork Adobo from a recent show, fun new flavors for the individual quiches on the Sunday morning brunch such as the Hawaiian Pizza Quiche, and featured soups for Saturday evening's five course dinners including Chicken Tortilla Soup. He assists with menu planning when each new season comes out and for special

events such as New Year's Eve and our annual Group Leader Appreciation Party which will include such delights as Steak and Lobster, Roast Pork Tenderloin, and Key Lime Creme Brulee!

Dan admits he doesn't cook a lot at home, especially now that his son and daughter are away at colleges in Madison and Whitewater but he does enjoy cooking a good steak and making Italian food. He also enjoys Marissa's Filipino cooking. On Tuesdays in the summer (or more likely spring, summer, and fall) you'll find Dan on the golf course. He plays one



league in the mornings and another in the afternoons perfecting his 4 handicap.

Dan leads the kitchen team with a calm demeanor and commitment to excellence. He will likely be the mentor many of the younger staff members look back on as playing a key role in their future success just as he does with the inspirational high school teacher and that first country club chef who went to great lengths to teach him everything he knew. If you were to walk through our kitchen from morning prep through crunch time for serving, you would find a well-managed team all working together to make sure your meal is just as delicious as it can be, and that is hat's off to Dan! Bon appetit!

# Inside the Kitchen

with Chef Mike



Hi everyone, its that time again to talk about the meal for the show, A SECOND HELPING. We have created a new salad for you this summer we're calling the Fresh Summer Salad. Our pantry crew will prepare this for you starting with a mix of healthy greens, Kale and Arugula. The Kale has a tangy flavor and the Arugula has a sweet nutty taste. These two greens come from the same species of vegetable that broccoli, cauliflower, and cabbage do, so there are a lot of health benefits and great taste. In addition to the Kale and Arugula, we will add Strawberries, Mangoes, Candied Pecans and Sartori's Montamore Cheddar Cheese, all glazed with a Raspberry Vinaigrette, Yumm!! What a way to start a meal!

That's just the prelude to a meal featuring our tender Choice Beef Short Rib, Whipped Idaho Potatoes flavored with a Garlic and Herb Cheese, a mix of Fresh Julienne Vegetables, and a Baked Tomato filled with house made Garlic Croutons, Feta Cheese, and Bacon Chips. Wow, what a meal and I'm not even finished yet.

We'll top off this dinner with our very own Triple Layer Carrot Cake with Cream Cheese Frosting and our homemade Butter Pecan Frozen Custard. What a great way to end a great meal, YUMM!! YUMM!!

  
Executive Chef

## SEE WHAT'S COOKING

# Menu



### A SECOND HELPING

#### Featured Menu May 31 - July 15, 2018

Wednesday, Thursday, and Saturday Matinees,  
Saturday Evenings\*, and Sunday Middays.

##### Fresh Summer Salad

Strawberries, Mangoes, Candied Pecans, and Sartori's Montamore Cheddar Cheese on Arugula and Kale glazed with a Raspberry Vinaigrette.

Freshly Baked Breads from our Artisan Bakery

##### Beef Short Rib

Slowly braised in beef stock and dressed with a red wine demi-glaze. Served with Whipped Idaho Potatoes with Garlic and Herbed Cheese, a mix of Fresh Julienne Vegetables, and a Baked Tomato filled with Seasoned Garlic Croutons, Feta Cheese, and Bacon Chips.

##### Triple Layer Carrot Cake

With Cream Cheese Frosting and our homemade Butter Pecan Frozen Custard.

Coffee, Tea and Milk

**The Thursday Evening Signature Buffet** begins with our Signature Salad topped with Papaya Chutney Dressing and served with Freshly Baked Breads. Enjoy two special entree selections in addition to Beef Tenderloin and Roast Turkey from the Carving Station, Barbecued Pork Back Ribs, Chicken Tenderloin Tempura with Brandied Apricot Sauce, Beer Batter Fried Cod, Shrimp and Scallops Fusilli with Tomato Butter Sauce, Fresh Atlantic Salmon, Sweet Potato Soufflé, Whipped Idaho Potatoes and Roasted Farm Fresh Vegetables. Triple Layer Carrot Cake with Butter Pecan Frozen Custard for dessert plus coffee, tea and milk are included.

**The Sunday Matinee Brunch** begins with an assortment of Quick Breads and Pastries from our Bakery to enjoy with our Honey Glazed Fresh Fruit Medley with Yogurt and Natural Granola. We'll be carving Jones Cherrywood Smoked Premium Ham and Roast Turkey Breast along with the buffet of Eggs Benedict on Jones Canadian Bacon, Miniature Individual Quiche, Crisp Bacon, Maple Sausage Links, Chicken Tenderloin Tempura with Brandied Apricot Sauce, Biscuits and Sausage Gravy, Fresh Atlantic Salmon, Bread Pudding with Vanilla Whiskey Sauce, Breakfast Potatoes, a featured Beef Tenderloin Entree, and Roasted Farm Fresh Vegetables. Triple Layer Carrot Cake with Butter Pecan Frozen Custard for dessert plus coffee, tea and milk are included.

\*Saturday Evening's menu also includes Appetizer and Soup courses.

## Jean's Corner of the World



### A SECOND HELPING: The Church Basement Ladies Sequel

Several groups that came to CHURCH BASEMENT LADIES last summer were so excited after seeing the show that the group leaders called us from the bus or right away the next morning to book for 2018. Now THAT is a popular show!

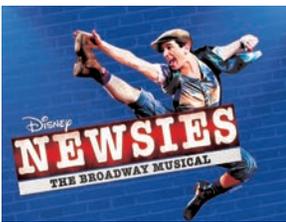
I expect the same reaction this June and July after seeing A SECOND HELPING. If you missed CBL, never fear because seeing the first show is NOT required to enjoy this sequel. Each of the five versions stand on their own with new stories and more laughs as time passes and the church ladies take the stage. Now is a great time to book to not miss out on this follow-up show or on great seats!

For personal help with any of your bookings, call me at 800-477-9505 or email [jean@firisidetheatre.com](mailto:jean@firisidetheatre.com).

A SECOND HELPING picks up the story in 1969 with the world changing. As Vietnam War protests swell and women everywhere demand equal pay for equal work, the finely tuned ladies running the church basement kitchen face changes of their own. From the elderly matriarch to the young mom-to-be, these women find strength in each other as they deal with the joys and upheavals of life with their heartwarming humor and hilarious antics.

*Jean Lynn*  
Box Office and Sales Manager

### NEWSIES REMINDER FROM ERICA



NEWSIES is my favorite show of all time. I've seen it twice in Chicago and once each in Madison and Milwaukee. I am so excited that we finally have it on our stage that I'm planning to see it at least once a week! *(She is not kidding!)*

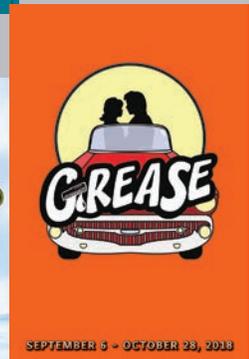
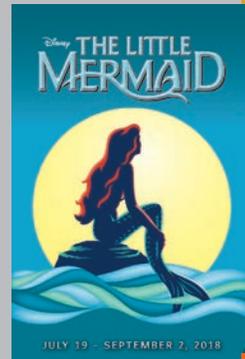
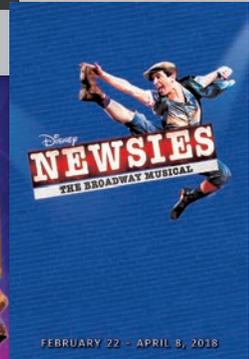
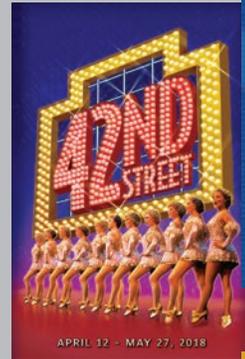
I listen to the soundtrack often because the music and lyrics are so heartfelt and moving it still gives me goose bumps every time I hear them. Yet there's something so much more moving watching the characters on stage bringing the words to life right in front of you.

Among the amazing dancing and singing, there is the story of family and friends and the idea of being a part of something important and life-changing. Like in the song "Seize the Day" when they sing **"Then say to the others who did not follow through, you're still our brothers, and we will fight for you."** To me that sums up the whole idea behind NEWSIES. This group of street kids selling papers just to survive, truly underdogs against the powerful corporations, knows that the only way they have a chance is by banding together, to right a wrong, for the greater good. Now THAT makes great musical theatre!

Erica Siekert  
Box Office Supervisor



Promotional materials are available for all 2018 productions. You can order them on our web site or call a group sales rep to request them.





## Check Out These Beautiful New Spring Styles

SOMETIMES IT'S IMPORTANT TO GET SOMETHING NEW FOR OURSELVES JUST BECAUSE IT MAKES US HAPPY. THESE NEW KITCHEN TOWELS DESIGNED BY LISA AUDIT WILL NOT ONLY MAKE YOUR KITCHEN LOOK NICE, THEY'LL REMIND YOU TO "LIVE SIMPLY," "CHOOSE JOY," AND "DO MORE OF WHAT MAKES YOU HAPPY." THEY MAKE LOVELY GIFTS, OF COURSE, BUT WHY NOT CONSIDER A GIFT FOR YOURSELF!



The new line includes dishes, embroidered tea towels, terry towels, krinkle flour sack towels, pot holders, and oven mitts in coordinating styles and colors. It's everything you need for a well-dressed kitchen.

Lisa Audit is a Canadian artist born and raised in Quebec. Her love for drawing and innovative design was nurtured by her family at an early age. She went on to study graphic arts in college and upon graduation she began designing for several well-known companies that produce wallpaper. Later she expanded her designs into stationery, fabrics, and bathroom accessories. Today much of her work can be found printed on decorative household items including those you see here. "I love to make a home look fresh and pretty," Lisa wrote in her blog. "I have loved to draw as far back as I can remember." Her original artwork is painted with oils on canvas, watercolor, acrylics, and pen and ink. They're so beautiful - we know you'll love them, too!





**SAVE NOW! CALL 800-477-9505**  
**WWW.FIRESIDETHEATRE.COM**

## Groups are our specialty - visit early to get the best discount!

### What is a group?

At The Fireside, there are many benefits for any group of 18 or more people attending a performance. You can hold seating with a small deposit while you finalize your exact count, due a few weeks before your visit. You'll also qualify for a discounted ticket price and your meal gratuity is included.

For weekday matinees, 18 paid tickets earns a complimentary package, for all other shows it's every 21st ticket. There is plenty of safe, free parking on-site for coaches. The Fireside is accessible to guests with disabilities; just let us know what special needs you have when making reservations.

- You can save over 20% with a group booking over individual ticket prices.
- The three-course dinner and show for groups of 18 or more in 2018 is \$72.74 (\$68.95 tax exempt) per person.
- **PREMIER GROUP RATE** offers an additional discount of \$3.00 per person when your group attends a performance of **A SECOND HELPING - The CHURCH BASEMENT LADIES Sequel** - from May 31 - June 24, 2018.
- **2018 Premier Group Rate is \$69.58 (\$65.95 tax exempt) per person.**
- The five-course Saturday Night Group rate in 2018 is \$76.96 (\$72.95 tax exempt) per person. For rates on optional entree selections call Group Sales.
- **2018 Premier Saturday Night Group Rate is \$73.80 (\$69.95 tax exempt) per person.**
- **INCENTIVE** rates are offered for groups of 13 to 17 attending Wednesday and Thursday matinees.
- 2018 Youth Group Rates for ages 14 and under with the youth meal are offered at \$51.64 (\$48.95 tax exempt) per youth.
- 2018 School Group Rates are available for Mid-Week matinees as low as \$63.95 tax exempt rate per student. Chaperones qualify for the Group Rate.