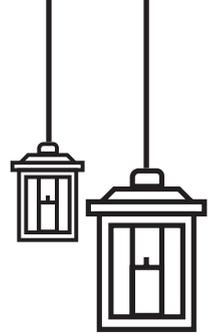


How to create your own theatre at home



Because we can't all go to the theatre at the moment, you can create the magic of theatre in your home. Here's everything you need to set up your own theatre in your living room.

Before the show



Set up an area in your house where everyone can watch the performance. Make sure all the seats have a good view of the screen.



Find an usher costume — an usher is a helpful member of staff who shows the audience to their seat. Ushers usually wear smart black clothes. If you want to be **really** smart why not add a hat or a bow tie. Or just something fun.



Draw some tickets (you can use our template on page six) and give them to everyone that will be watching.



Get the snacks ready. Ideally satsumas or mince pies. (You can use our mince pie recipe on page five if you want to try making your own)

When the show is about to start



You will need to announce to the audience that the show is going to start soon. Find something that makes a loud noise (like hitting a saucepan with a spoon) and shout '**Everybody, could you take your seats please, the show is about to start**'



Make sure everyone has a snack and a drink and is sitting comfortably and then you can turn off any bright lights.

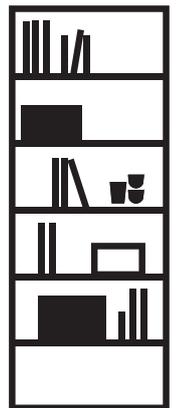
Oh! And make sure that everyone has been to the loo.



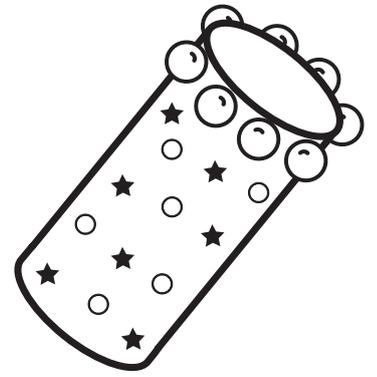
Wait at the door — you will need to collect the tickets that you gave to everyone earlier as they come in and then show the audience to their seats.



By the way — there are some videos that will play an hour before the show so make sure you don't miss these.



Make your own musical instruments

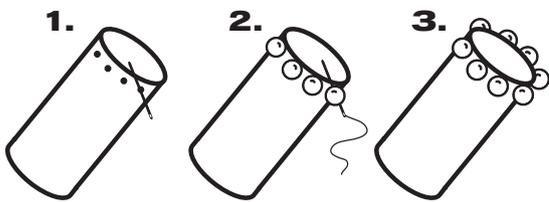


Play along with the show with these homemade musical instruments.

Tubular (cardboard) bells

You will need

A cardboard tube
Bells
Needle and thread
Decorations (optional)



Method

1. Pierce some holes around the top of the cardboard tube using a needle (ask an adult for help). You can use a wrapping paper roll, the inside of a toilet roll or any other cardboard tube you can find
2. Sew the bells through the holes using a needle and thread.
3. If you'd like to decorate you could use coloured pens, sequins or try gluing on some paper streamers.

Rainbow shaker

You will need

A drink bottle or carton or a cardboard tube
Coloured card
Sellotape
Rice or dried pasta
Decorations (optional)

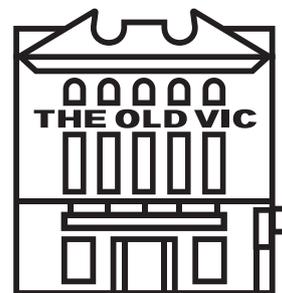


Method

1. Empty and wash your drink bottle and fill with your rice or pasta. Put the lid on.
2. If you are using a cardboard tube make sure you have taped the card over one end, fill the tube and then tape cardboard to the other end.
3. If you'd like to decorate you could use paint, stickers or glitter.



Design your own poster



Draw your own version of *A Christmas Carol*, post it online with the hashtag **#OVChristmasCarol** and we'll share it. We've drawn the logo and the title to start you off.

OLD VIC:
IN CAMERA

ANDREW
LINCOLN
A
CHRISTMAS
CAROL

A version by

JACK THORNE

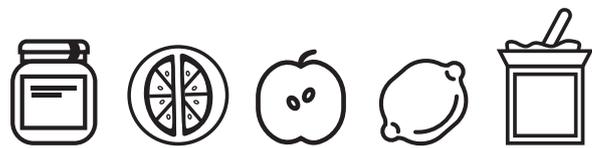
Mince pie recipe



Make sure there is an adult to supervise with the oven bit.

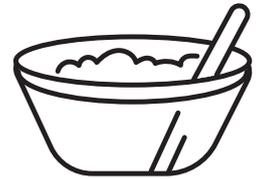
Ingredients

1 large jar of mincemeat (about 600g)
2 satsumas, segmented
1 apple, finely chopped
Zest of 1 lemon
A little icing sugar, for dusting



For the pastry:

375g plain flour
260g unsalted butter, softened
125g caster sugar, plus extra for sprinkling
1 large egg
1 beaten egg for glazing



Method

1. Place 375g plain flour and 260g softened unsalted butter in a bowl and rub together to a crumb consistency.
2. Add 125g caster sugar and 1 large beaten egg, and mix together.
3. Tip out onto a lightly floured surface and fold until the pastry comes together, be careful not to over mix.
4. Wrap the pastry in cling film and chill for 10 mins.
5. Scoop the large jar of mincemeat into a bowl and add 2 segmented satsumas, 1 finely chopped apple and zest of 1 lemon.
6. Heat oven to 220C/200C fan/gas 7.
7. Roll out the pastry to 3mm thick.
8. Using a round cutter (about 10cm), cut out 16 bases and place them into muffin trays. Put 1½ tbsp mincemeat mixture into each. Brush the edge of each pie with a little beaten egg.
9. Re-roll out the pastry to cut 7cm lids and press them on top to seal. Glaze with the beaten egg, sprinkle with the extra caster sugar, then make a small cut in the tops.
10. Bake the mince pies for 15-20 mins until golden brown. Leave to cool before releasing them from the muffin trays and dusting with a little more icing sugar before serving.

This recipe was sourced on [bbcgoodfood.com](https://www.bbcgoodfood.com)

Create your tickets



Either cut out these tickets, or trace round them if you need to create more.
Make sure there is an adult around when using scissors

	OLD VIC:IN CAMERA
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