

# The Pixie and the Pudding

A Little Angel Theatre production

Aimed at ages 4 – 11

18 November – 29 January 2023

Written by Barb Jungr and Samantha Lane

Directed by Samantha Lane

Music and lyrics by Barb Jungr

Set and costume design by Mila Sanders

Puppets designed and made by Lyndie Wright

Lighting design by Sherry Coenen

Performed by Jazmine Wilkinson and Samuel Dutton



**BARB JUNGR – Writer/Music & Lyrics**

Barb Jungr is an award winning international performer, recording artist, composer and lyricist. Work for Little Angel Theatre includes There May Be A Castle, The Singing Mermaid, The Pixie and the Pudding, The Fabulous Flutterbys, and We're Going on a Bear Hunt. She also co-wrote the script and wrote music for Little Angel Theatre's 2020 Christmas short film, Mother Christmas. Other work includes Chocolate Cake, How to Hide a Lion (Polka Theatre); Liver Birds Flying Home (Royal Court Theatre, Liverpool); Jungle Book (Birmingham Stage Company); and the song cycle Mabel Stark Tiger Tamer. She also worked as a lyricist for the new family musical, Maisie! and co-wrote and wrote the music for Dare at Polka Theatre.

**SAMANTHA LANE – Writer/Director**

Samantha began her tenure as Artistic Director at Little Angel Theatre in 2015. She was formerly Director of Projects at the Almeida Theatre where she made theatre for, by and with young people aged 14–25; and Education Manager at the Queen's Theatre, Hornchurch, where she created numerous Theatre-in-Education shows for primary and secondary schools, as well as directing community plays with casts of 60+ people. Her adaptation and directing credits at Little Angel Theatre include: There May Be A Castle, The Bed, The Slightly Annoying Elephant, Me..., The Flying Bath and The Singing Mermaid. Her writing and directing credits include: Let's Fly, Junk and The Pixie and the Pudding. She has also directed a number of digital shorts including Scoop's Space, Scoop's Space: Mr Gobble's Garden, Clever Cakes and Mother Christmas.

**MILA SANDERS– Set and Costume design**

Mila's designs include: Jelly Bean Jack (Little Angel), Jabala and the Jinn (Touring), Pinocchio, The Wind in the Willows (Birmingham Old Rep), The Little Mochi Man (A Thousand Cranes), Macbeth, Twelfth Night and A Midsummer Night's Dream (NT Education). She loves being inventive and making a lot of mess!

**LYNDIE WRIGHT – Puppet designer**

In 1961 Lyndie and John Wright founded Little Angel Theatre. Lyndie was responsible for designing Little Angel Theatre shows as well as making puppets and performing in the productions of the first 40 years. She retired from Little Angel Theatre in 2002, but continues to design and make puppets for theatres including not just Little Angel Theatre, but also the RSC, National Theatre, Shakespeare's Globe, Opera North, Opera Circus, Tamasha, Puppet Players – Munich, Polka Theatre, TheatreRites and Kneehigh. Most recently she has made puppets for The Little Matchgirl (Shakespeare's Globe) and Tin Drum (Kneehigh)

**SHERRY COENEN – Lighting designer**

Sherry has been lighting shows in the US and UK since graduating with a BFA in Lighting Design from the University of Miami. Shows for Little Angel Theatre include There May Be A Castle, The Singing Mermaid, WOW! It's Night-time, Prince Charming, The Flying Bath, The Bed and The Pixie and the Pudding, I Want My Hat Back Trilogy. Other shows include: Operation Mincemeat (New Diorama Theatre) \*KOI nominated 2019\*, Frankenstein (Battersea Arts Centre) \*KOI winner 2019\*.



**JAZMINE WILKINSON- Performer**

Jazmine trained at Rose Bruford Drama School, graduating in 2016. Jazmine has most recently completed a UK tour of Grandad Anansi (Half Moon & Z-Arts) for Black History Month. Other theatre credits include: the title role in Romeo & Juliet (The Orange Tree Theatre), MacBeth (The Orange Tree Theatre), The Border (UK Tour), Shakespeare in Love (UK Tour), Christmas at Kew (Kew Gardens), Gilgamesh (The White Bear Theatre), Shadow Games (UK Tour), Drafters (Jazz Central, New York).

Other notable credits include: lead female in the music video Pray by Tora Kamanja, web series The Art of Dating and short film The Left Trail. This past summer Jazmine completed filming Little Bell and the Moon with Little Angel Theatre.

**SAMUEL DUTTON - Performer**

Sam trained at The Arts Educational London Drama School. Theatre includes: The Singing Mermaid, The Pixie and the Pudding, Me..., The Further Adventures of The Owl and The Pussycat, Fantastic Mr Fox (Little Angel Theatre); Miss Julie, Black Comedy (Chichester Festival Theatre); Citizen Puppet (Blind Summit); Mojo (Theatre-Rites/New Victory Theater, New York); The Tempest (Dundee Rep); Hamlet, A Midsummer Night's Dream, Love's Labour's Lost (RSC); and many more.

Film and TV includes: This England (Sky Atlantic), The Current War (The Weinstein Company), Hamlet (BBC/RSC) Awards include: Best Puppetry - Polish Association of Theatre, Film, Radio and Television Artists Fringe First - Edinburgh



# Bake St. Lucia buns with Pixie



Keeping with their Scandinavian roots, Pixie would like to teach you how to make St. Lucia buns. St. Lucia day is a festival of lights, celebrated in Norway, Sweden and Finland on 13th December. Children dress in white, put lights in their hair, and sing and pass out buns to other children and the elderly.

## You need:

- 200g butter
- 5.5 dl whole milk
- 50g dry yeast
- 0.5g saffron
- 180g sugar
- 1/2 tbsp. salt
- 2 tbsp. cardamom
- 14 dl flour

## For décor

- 1 egg
- Raisins

## How to:

- Mix your flour, cardamom, sugar and salt in a large bowl. Hold back 1 dl flour in case the dough is too sticky later.
- In a separate bowl: Melt your butter and add the milk. Add the yeast and make sure it's mixed in properly before adding the saffron.
- Mix your wet ingredients with your dry ingredients and knead the dough.
- Leave the dough in the bowl with a clean kitchen towel over it, and let the dough rise to twice its size (circa 30 minutes).
- Take the dough out and knead it thoroughly before rolling it into a long sausage. Cut it into 20 pieces and start shaping your St. Lucia buns.
- Set your finished buns aside on a baking tray and let them prove for another 15 minutes
- When ready, brush the buns with beaten egg and press a raisin into the centre of each spiral. Put the trays in the oven and bake for about 10 mins. at 250°C. Allow to cool before serving.



**Or why not bake your own Christmas pudding?**





# Were you inspired by the show?

Draw your favourite holiday meal or memory, and we will include it on our website and social media!

Please send your completed drawings to  
[marketing@littleangeltheatre.com](mailto:marketing@littleangeltheatre.com)



