No Wake by Erica Berman

at the Milwaukee Chamber Theatre

Thursday, March 12, 2020

Coach bus leaves Tallent Hall at 10:45 a.m. and returns at approximately 6:00 p.m.

With determination (and a bullhorn), elderly Peter Michaels is on a mission to save the loons of Lake Winnipesaukee, who are dying in record numbers. His summer expectations are thwarted by Sarah, a townie teenager hired to clean the house next door. While the two initially grate on each other, they slowly forge a unique intergenerational bond, opening up one tentative moment at a time and encouraging each other to truly acknowledge their loneliness and loss.

The World Premiere by Wisconsin writer Erica Berman is a humorous and poignant tale of two individuals learning to take back control of their lives. It is directed by Kayleigh Kitzman and features James Pickering and Hannah Shay.

Join ALL to see No Wake at the Milwaukee Chamber Theatre. Once again, Don Cress has generously donated a block of tickets to us, and we will be having an early dinner after the play at Trattoria di Carlo on Howell Street.

See back for menu choices. Limit of 80 spots.

Questions – contact Frances M. Kavenik at 262-654-7570 or kavenik@uwp.edu

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3/12/20 No Wake w/early dinner  □ Member $70  □ Guest $80  Register by February 12, 2020

Mark One Entree  _______beef  _______chicken  _____seafood  ____eggplant

Mark One Dessert  _______tiramisu  _____cannoli  _____chocolate cake

Name _________________________________________________________  Check # ____________________

Email _______________________________ Cell Phone ___________________ Home ___________________

Emergency Contact name & phone _____________________________________________________________

Deliver cash registration to the ALL office in Tallent Hall. Checks payable to UW Parkside/ALL; deliver or mail to Vanessa. Credit card registration for members must be submitted online; an email with a member registration link will be sent around the 1st Monday each month. NO online credit card registrations can be accepted for guests. As registrations fill, members get preference in signing up.

NEW: a fee of $5 will be charged for registration changes.
Trattoria di Carlo Menu

Each meal includes a house salad: mixed greens, tomato, cucumber, croutons, and choice of dressing.

Choice of Entrée:

Risotto and Cabernet Braised Beef: slowly braised beef and vegetables served with Arborio risotto and imported parmiggiano reggiano

Chicken Marsala: thin sliced chicken breast, seared and simmered with mushroom, marsala wine imported from our hometown “marsala,” served with seasonal vegetables and rosemary roasted potatoes

Seafood Arrabiata: shrimp, scallops, and crab meat with a spicy marinara sauce tossed with angel hair pasta

Eggplant Parmiggiana: two pieces of eggplant topped with our delicious red sauce and mozzarella then baked to perfection, served with a side of pasta with red sauce

Choice of Dessert:

Homemade Tiramisu: Tiramisu quite literally means “a pick me up.” One of Italy’s most popular, Tiramisu is a rich treat blending the bold flavors of cocoa and espresso with savory mascarpone cheese, layered with lady finger biscuits

Cannoli: a unique and delicious Italian tube pastry filled with our homemade sweetened ricotta cream and topped with diced pistachios

Chocolate Cake: Traditional classic chocolate cake

Coffee, Tea or Soda also included with the meal