

"Foremost In Marching And Concert Percussion Literature"
P.O. Box 292671 ● Nashville, TN 37229 ● 1-800-624-8001 ● FAX 1-615-885-0370 ● rlpmail@rowloff.com

Diners Club

by Chris Crockarell Medium - 3:06 / 6 players, *includes performance notes*

Instrumentation

3 Plates, 3 Knives, 3 Forks, 3 Water Glasses, 3 Sets of Small Shakers, 3 Various sized Wooden Bowls, 3 Various sized Stainless Steel Bowls, 3 Various sized Tupperware Bowls, 3 Pair of Wooden Spoons or Spatulas, 1 Pair of Wisks, 1 Metal Bowl, 1 Large Grater, 1 Large Pair of Shakers, 3 Aluminum Pie-Pans, Optional - (3 more pie pans filled with whipped cream for pie-in-the-face)

Props

Maitre d' Stand, 3 Menus, 3 Tables, 3 Table Clothes, 3 Waiters Trays, 3 Tray Tables, 3 Chairs, 3 Sets of Pad and Pencils

Performance Notes

Stage Set Up

Three tables set six to eight feet apart, centered on the stage. These tables are preped with white table clothes and place-settings consisting of one plate, one water glass, (filled with various levels of water to attain different pitches to your liking), one dinner knife placed to the right of the plate and one dinner fork placed to the left of the plate. Each table has a pair of salt and pepper shakers placed in the center of the table. These may be purchased at any food store. You may wish to alter the contents, (beans, seeds, etc..), for a variation in shaker tambre between the three tables. The tables should be three to four feet in diameter and one single chair placed at each table. Simple card-tables will do. When seated, the patrons should all be facing stage left, toward the maitre d' stand.

A maitre d' podium is set on stage left. (this is where the patrons will enter) It should resemble a maitre d' stand that one might find at an elegant restaurant ie; desk light, small vase of flowers, etc... Three menus are also placed at this stand to be given to the patrons as they enter, one at a time.

The waiters may enter from hard stage right and/or left or...an eight to ten foot screen may be centered on stage directly behind the tables from which the waiters may enter. It is important that the audience not know of the waiters presence before their first entrance however.

Waiter Set Up

The waiters should have identical trays to carry their individual culinary objects. (18 to 24 inches in diameter)
Each waiter will have a pair of wooden spoons or spatulas for playing their respected bowls as well as one aluminum disposable pie pan. (If pie-in-the-face is used... waiters will need an additional pie pan filled with whip cream!)
Waiters will need a small pad and pen for taking the order. The waiters wardrobe should be as authentic as possible.

WAITER 1: Carries large salt and pepper shakers. (These may actually be tubo shakers with black and white construction paper wrapped around the outside to resemble salt and pepper shakers.) Three different sized tupperware bowls ranging from five to twelve inches. Velcro may be necessary to attach to the bottom of the bowls and tray. This will aid in immobility of the bowls while playing on the lids.

WAITER 2: Carries three various sized wooden bowls. They may be of any type but make sure there is a difference in tambre between these and the tupperware bowls. These bowls are placed upside-down and struck on the bottom. A grater is also used as a guiro and scraped with the handle of the spatula/spoon.

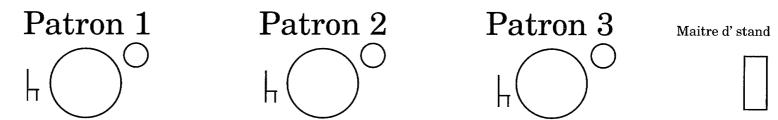
WAITER 3: Carries three various sized stainless-steel mixing bowls. These bowls are also turned upside-down and struck on the bottom with two sturdy wisks. Waiter three also has a metal bowl filled half-way with water.

SET-UP FOR ALL BOWLS ON TRAYS:



Lets Eat!

All players should be off stage at the beginning of the piece. To set the mood, have some elegant restaurant music playing in the background while the patrons are being seated. Low lighting would be a nice effect. The maitre d'approaches his podium at the very edge of the stage, perhaps talking on the phone or just perusing the reservation list. Then the patrons show up, one at a time, and are seated with a menu. They should be seated in this order - patron 1, patron 2 then patron 3.



After all three patrons are seated, the maitre d'returns to his podium. At this point, if there is background music, it should slowly fade away. While the patrons are examining their menu in their left hand, the right hand picks up the knife and patron 1 starts the piece. It should be noted that the composer will not file suit against anyone who wishes to lengthen "Diners Club" or embelish it in any way...in fact....I promote it! The beginning section is case in point. I would recommend waiting until the groove is established at bar 5 before waiter 1 appears carrying his/her tray. It may be necessary to have a tray table to place the tray on if there is not enough room on the tables. (see above diagram) Once the travs are placed, the waiter notices the glass groove going on and decides to contribute. Each waiter needs to establish their groove at least four bars before the next waiter begins playing. The waiters should enter one at a time. The entire introduction up to bar 21 can take as long as need be before getting to the "lets get on with it" point. Up to bar 21, the maitre d'has been noticing the foolishness going on and is getting angry at the waiters. In bar 21 the maitre d' claps four quarter notes to get their attention and the waiters in unison and in time say their vocal line in bar 22. Patron 2 begins his groove on the plate in bar 23 with the other two patrons picking up their salt & pepper shakers to assist. Patron 1 lays down the groove on the table in bar 27 and patron 3 joins in playing on the glass in bar 31. Throughout this section the waiters may be pretending to "listen" to the patrons as though taking their order and writing on a pad. At bar 35, waiter 2 can't take it anymore and picks up his grater and sets down a "guiro groove" scraping with the handle of his spatula/spoon. The same goes for waiter 1 in bar 37 and waiter 2 in bar 39. This motif shall continue and crescendo into the call and answer with the patrons in bars 43-45.

Bars 47-50 set-up the solo sections for the waiters in bars 51-61. (These solos may be extended to your hearts desire but remember, some audience members may have low tolerance for a 3 minute tupperware bowl solo. Be tasty!) In bar 62, waiter 3 takes his metal bowl with water and plays the rhythm on the metal bowl while pouring the water into a previously up-turned stainless-steel bowl. This makes for a hip visual and audio effect. (pretty clever, huh?) The mood from the patrons in bars 63-71 is a total "rock-out" with heads going back and forth and egos a flyin'. The waiters are getting rather "put-out" by all of this and tap them on the shoulders in bars 67 and 70. (at these bars the patrons bang their fists on the table with utensils in hand behaving just like the Bohemians they are). Finally, to get the patrons attention, waiter 2 picks up his pie pan and establishes the new tempo in bar 73.

In bar 74 the other waiters join in with the patrons chiming in at bar 75. Bar 75 is executed by having the waiters hold their respected pie pans up for their respected patrons to play on. It should also be noted that the waiters are striking their pans with the spatula/spoon in the right hand and pan in the left with the flat side facing inwards.

In bars 77-80, have the waiters make a flowing rainbow shape motion with their pans while playing their up-beats. One bar moving right, one bar moving left... alittle "Motown" style.

Bars 81-86 are break down solos for the patrons. In bar 84, beats 3 and 4, waiter 2 needs to hold his pie pan up for patron 2 to play on. Likewise in bar 86, waiter 3 holds his stainless-steel bowl up, (now with water inside), for patron 3 to play his sixteenth note solo on while the waiter pours the water back into the original metal bowl. (pretty clever, huh?) Waiter 3 then has two bars to place his stainless steel bowl upside down in playing position when entering in bar 89. Use your imagination for choreography from bar 89 to the end. It obviously needs to be played loud and in time. The last bar ends with the patrons being angry at not having been served their food by their statement, "Where's my food?" At this point the waiters smack their pie pans over the patrons head for the final note.........

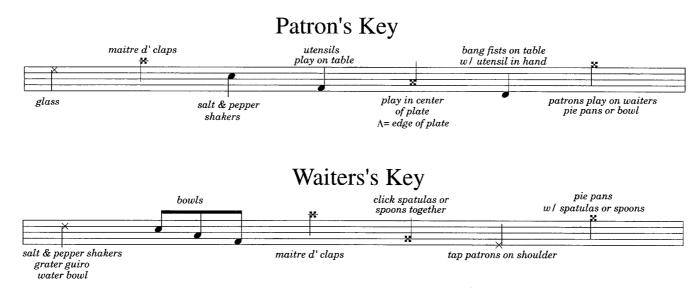
If That's What You Wanna Do......

OR.....

How bout having a second pie pan filled with whipped cream! hee, hee, hee!

Instead of having the obnoxious patrons ask "Where's my food?", have them say "I want dessert"! (start on the "and" of 1) Then, of course, the waiters gladly give them what they ask for either straight over the head or by coming around to the side and "SMACK"right in the 'ol face! (AHHHHH.....what a fun piece this will be!)

Clean-up is up to you!



Diners Club

by Chris Crockarell



Diners Club

pg 2

