

演前快賞 Pre-performance Appreciation Talk

在印度，儀式、煮食、敲擊表演，三者有何連繫？特邀曾在印度修行的資深舞台美術家曾文通任「演前快賞」領航員，在演前半小時導賞作品，告訴你廚房如何變成進行儀式的場所。

What are the links between ritual, cooking, and drumming in Indian culture? In this 30-minute pre-show talk, scenographer Tsang Man-tung shares his experience of meditation in India and considers how to turn a kitchen into a sanctuary.

講者：曾文通

粵語主講
免費入場，座位有限，額滿即止
國際演藝評論家協會(香港分會)統籌

Speaker: Tsang Man-tung

In Cantonese
Free admission, limited seats available on a first-come-first-served basis
Organised by the International Association of Theatre Critics (Hong Kong)

25.10 六 Sat 7:30pm

沙田大會堂演講室
Sha Tin Town Hall Lecture Room



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節目全長約1小時10分鐘，不設中場休息。觀眾務請準時入場，遲到者須待節目適當時候方可進場。
Programme duration is approximately 1 hour and 10 minutes without intermission. Audience members are strongly advised to arrive punctually. Latecomers will only be admitted when there is a suitable break in the performance.

10月24日設有演後藝人談 Meet-the-artist session after the performance on 24 October

門票現於城市售票網公開發售 Tickets available at URBIX now

網上購票 Internet Booking: www.urbtix.hk

信用卡電話購票 Telephone Credit Card Booking: 2111 5999

節目查詢 Programme Enquiries: 2370 1044

優惠購票計劃

- 設有全日制學生、六十歲或以上高齡人士、殘疾人士及看護人、綜合社會保障援助受惠人士半價優惠。全日制學生及綜援受惠人士優惠票數量有限，先到先得，額滿即止。
- 團體購票優惠：每次購買新視野藝術節四至九張演藝節目的正價門票，可獲九折優惠；十至十九張可獲八五折優惠；二十張或以上，可獲八折優惠。
- 套票優惠：每次購買新視野藝術節三至四場不同演藝節目的正價門票，可獲九折優惠；五場或以上可獲八五折優惠。
- 購買每張門票，只可享用以上其中一種購票優惠。

藝術節紀念品

於10月3日至11月14日期間，凡購買四張新視野藝術節門票，即可換領便攜LED卡片燈一個。數量有限，換完即止。換領詳情請參閱「新視野藝術節2014」節目手冊或瀏覽網址 www.newvisionfestival.gov.hk。(查詢：2370 1044)

「新視野藝術節2014」其他節目及活動介紹，請參閱城市售票網售票處備取的節目手冊或瀏覽網址 www.newvisionfestival.gov.hk

如遇特殊情况，主辦機構保留更換節目及表演者的權利。本節目內容並不反映康樂及文化事務署的意見。

沙田大會堂
新界源禾路1號
查詢：2694 2509

合作媒體 Media Partners



Discount Schemes

- Half-price tickets are available for full-time students, senior citizens aged 60 and above, people with disabilities and the minder and Comprehensive Social Security Assistance (CSSA) recipients. Tickets for full-time students and CSSA recipients are available on a first-come-first-served basis.
- Group Booking Discount: 10% discount for each purchase of 4-9 full-price tickets for New Vision Arts Festival 2014 performing arts programmes; 15% discount for 10-19 full-price tickets; 20% discount for 20 or more full-price tickets.
- Package Booking Discount: 10% discount on full-price tickets for each purchase of 3-4 different New Vision Arts Festival 2014 performing arts programmes; 15% discount for 5 or more different programmes.
- Patrons can enjoy only one of the above discount schemes for the purchase of each ticket.

Festival Souvenir

Redeem a free LED pocket lamp from 3 October to 14 November with every 4 programme tickets purchased. The offer is available on a first-come-first-served basis, while stocks last. For details, please refer to the programme brochure available at all URBIX outlets or visit www.newvisionfestival.gov.hk (Enquiries: 2370 1044)

For information of other programmes and activities of the New Vision Arts Festival 2014, please refer to the programme brochure available at all URBIX outlets or visit www.newvisionfestival.gov.hk

The presenter reserves the right to substitute artists and change the programme should unavoidable circumstances make it necessary. The content of this programme does not represent the views of the Leisure and Cultural Services Department.

Sha Tin Town Hall
1 Yuen Wo Road, Sha Tin, N.T.
Enquiries: 2694 2509



新視野
藝術節

NEW VISION
ARTS FESTIVAL

16.10-16.11.2014

《曼加尼亞的誘惑》導演最新作品
The latest work from the director of
The Manganiyar Seduction

概念/導演 Concept/Direction

羅伊斯頓·埃布爾 Roysten Abel

該因與埃布爾劇團(印度)
Can & Abel Theatres (India)



the kitchen 人間百味



24-25.10 五 Fri – 六 Sat 8pm

沙田大會堂演奏廳

Sha Tin Town Hall Auditorium

\$300, \$260, \$180, \$130*

*部分座位視線受阻 Some seats have restricted view

鼓樂激盪 米香馥郁 好男好女 實時烹調
包羅聲、色、香、味、觸感的人生劇場

To the stirring sound of drumbeats,
the fragrance of rice permeates a house

A husband and wife cook in real time on stage,
taking you on a multi-sensory journey of life
through sound, sight, smell, taste and touch



康樂及文化事務署主辦
Presented by the Leisure and
Cultural Services Department

www.newvisionfestival.gov.hk

「埃布爾打破劇場慣例，
將《人間百味》打造成一杯完美無瑕的雞尾酒，
搔動觀眾的五感神經」
—《新印度快報》

“Breaking the conventional norms of the theatre,
Roysten Abel’s *The Kitchen* became the perfect cocktail,
tingling the five senses of the viewers”
— *The New Indian Express*

概念/導演 Concept/Direction
羅伊斯頓·埃布爾 Roysten Abel

羅伊斯頓·埃布爾是印度著名劇場導演，畢業於印度新德里的國家戲劇學院，後加入英國皇家莎士比亞劇團實習。1995年，返回印度成立印度莎士比亞劇團。1999年，以首個原創作品《黑白奧賽羅》獲蘇格蘭人藝穗節首獎。曾獲邀創作有關電影導演費里尼的戲劇作品和執導電影《在奧賽羅內》；其後，通過與樂師合作，埃布爾創作出兩部重要作品《曼加尼亞的誘惑》和《一百個弄蛇人》，並在世界各地巡迴演出，《人間百味》是其最新作品。

Roysten Abel is a notable Indian theatre director. He graduated from the National School of Drama in New Delhi before taking an apprenticeship with the Royal Shakespeare Company. In 1995, he returned to India to form the Indian Shakespeare Company. In 1999, he won a Scotsman Fringe First Award with his first original production, *Othello in Black and White*. He was invited to conceive and direct a play on the Italian filmmaker, Federico Fellini, and directed the feature film, *In Othello*. Later, he created theatre with musicians, which resulted in two major productions, *The Manganiyar Seduction* and *A Hundred Charmers*, which have been taken on tour around the world. His latest work is *The Kitchen*.

古今中外，食物從來不單是生存的必需品，更與靈性生活有著密不可分的關係。在希臘和印度神話裡，人們奉獻精緻的食物以取悅神；英諺「你吃甚麼，就成為甚麼」，則道出了食物對身心健康有巨大影響。《人間百味》，正是一齣體驗烹飪與人生的劇場。

生於南印度喀拉拉邦的劇場導演羅伊斯頓·埃布爾，擅於發掘印度深厚傳統，2011年為香港觀眾帶來《曼加尼亞的誘惑》，大獲好評；這次將印式廚房帶到香港，展現神迷的印度音樂，打通觀者身體、情感與靈性的觸覺。

故事講述一對矛盾糾結的夫婦，烹煮著兩大鍋印式米飯甜糊，與此同時，十二位來自喀拉拉邦廟宇的「米札甫」鼓手，在巨型的米札甫型立體舞台上，以鼓聲伴隨夫婦攪拌香料與食材。烹煮甜糊的香氣與鼓聲從四面八方襲來；夫婦調和的不單是甜品，還有人生中不同的衝突和他們的靈魂。

在印度傳統中，身體是靈魂的器皿，「祭五臟廟」不僅僅是象徵性的描述。這個來自印度的廚房，不單帶來印度食物風味，更挑戰觀眾對人生的思考！

演後將與觀眾分享印式米飯甜糊

The audience will be invited to share the *paal payasam* after the show

米札甫 (*mizhavu*)，是世界上最古老敲擊樂器之一，常用於印度廟宇的宗教表演及傳統印度教儀式。米札甫外型像甕，通常以銅或陶泥燒製而成，狹小甕口封上獸皮，敲擊時聲音低迴。在南印度的廟宇，米札甫被視為神聖且有生命的樂器，當它因為破損而不能再使用時，人們會為它舉行正式葬禮。在《人間百味》的舞台上，將出現一個高二十二呎半的米札甫型舞台裝置，十二位鼓手安坐其中現場擊打米札甫。

The Indian *mizhavu* is one of the world’s oldest percussion instruments, often played during sacred temple performances and customary Hindu rites. Shaped like an urn, it is usually made of copper or clay, with its narrow mouth tightly sealed with leather to produce a deep tone. In the temples of southern India, this type of drum is regarded as a living entity and sacred in itself – when damaged, it cannot be used again and a “funeral” is held. In *The Kitchen*, 12 *mizhavu* musicians play live on a 22.5-foot high structure shaped like the instrument and installed on stage.

印式米飯甜糊 (*paal payasam*) 是印度南部農民在慶祝豐收節時製作的傳統甜品。米飯甜糊製作方法很簡單，只需將米、牛奶和糖放在鍋裡熬煮，直至變得濃稠便可。

Paal payasam is a creamy pudding made from rice simmered in milk and sugar and traditionally served at Pongal, a large harvest festival in southern India.

Across time and culture, food has never been merely a necessity for survival. It has also been closely linked to our spiritual life. From edible offerings made to please the deities in Greek and Hindu mythologies to the contemporary global concept that “you are what you eat”, the great impact of food on our thinking about well-being is clear. *The Kitchen* provides a dramatic testament to the intimate relationship between cooking and life.

Born in Kerala, South India, theatre director Roysten Abel is renowned for exploring his country’s cultural heritage on stage. Following *The Manganiyar Seduction*, presented to great acclaim in Hong Kong in 2011, Abel returns with another music theatre boundary-breaker that sets out to invigorate all five senses and delivers an entrancing emotional and spiritual experience.

In *The Kitchen*, an estranged couple wordlessly confront each other as they go through the rituals of blending ingredients for two large pots of *paal payasam*, a traditional rice pudding. Behind them sit 12 *mizhavu* temple drummers in a multi-level edifice, built to resemble the sacred instrument they play. As the sensuous performance unfolds, the theatre is suffused with palatable aromas and mesmerising drumbeats, actively drawing you in to the intangible conflicts embroiling the couple, their inner selves, and their journey towards reconciliation.

In Hindu tradition, the body is the vessel of the soul. Here, you too get the chance to taste how Indian cuisine can serve up tantalising food for thought about the meaning of life.

