

**HEARTFELT THANKS TO THE SPONSORS WHO HAVE
GENEROUSLY UNDERWRITTEN THE COST OF THIS EVENT**

Glenna Kendall • Kraig & Pam Kennedy

Destination**Marketing**

Tom & Linda Burley
Mary Anne Braund &
Steve Pellegrin
Gary & Deborah Ferguson
Hoots & Thomas
Susan Rutherford, M.D.

 **National Christian**
FOUNDATION® Northwest

Scott & Karen Altus • David & Anne Ball • Craig & Denise Daniels Barwell
Lorann & Larry Bjork • Amanda & Ben Davis • Dorothy Herley
John & Jude Hubbell • Peter & Megumi Morrill • Kathy Pearson
Brian & Christa Poel • George A. & Claire E. Scranton
Dan & Joann Wilson • Robert & Maree Zawoysky

BOARD OF DIRECTORS

Steve Thomas, Chair	Scott Altus
Peter Morrill, Vice Chair	Larry Bjork
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	Rob Zawoysky

TAPROOT THEATRE
C O M P A N Y

Taproot Theatre Company creates theatre experiences to brighten the spirit, engage the mind and deepen the understanding of the world around us while inspiring imagination, conversation and hope.

Mailing Address

P.O. Box 30946
Seattle, WA 98113

Theatre Address

204 N. 85th Street
Seattle, WA 98103

Administrative Office: 206-781-9705

Box Office: 206-781-9707

taproottheatre.org



**TELL ME A
STORY**

SATURDAY, APRIL 21, 2018



TELL ME A STORY

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MUSIC & MINGLING

Jason Coult, pianist

WELCOME

Amanda Davis, Taproot Theatre Board Member
Pam Nolte, Taproot Theatre Co-Founder/Community Liaison

DINNER & DESSERT

Provided by Wild Ginger at Triple Door

YOUR TAPROOT STORY

Written & Directed by Karen Lund,
Associate Artistic Director
Musical Direction by Tyler Todd Kimmel

THE POWER OF OUR STORY

Scott Nolte, Producing Artistic Director

THE NEXT CHAPTER

Steve Thomas, Taproot Theatre Board Chair

THANK YOU & GOOD NIGHT

FEATURED PERFORMERS

Maya Burton	Jed Mathre
Jenny Cross	Marianne Savell
Tyler Todd Kimmel	Nikki Visel
Rob Martin	

MENU

*This evening's meal is provided by
Wild Ginger at Triple Door*

KALE SALAD

Chiffonade kale, bell pepper, cabbage and toasted almonds
in spicy ginger agave vinaigrette with roasted local beets

CHAR SIU PORK LOIN

House cured pork loin slowly roasted with five spice,
demi-glace, hoisin and brown sugar

PACIFIC KING SALMON

King salmon grilled medium with orange lemongrass butter

Served with Sichuan Green Beans

CHOCOLATE LAVENDER MOUSSE

COFFEE OR TEA

BEVERAGES

Alcoholic beverages are available separately through
your server. A personal tab will be created for your
individual purchases.

Last call for beverages will be 7:30pm.

*Your dietary needs are very important to us. Please let your
server know if you are a vegetarian or a vegan, if you have
allergies to peanuts, dairy or shellfish, or any other dietary
concern. An alternate dish will be provided for you.*