We all know the story of Santa Claus, but do you know how it all started? Rend Lake College’s fall play “The Life and Adventures of Santa Claus” will hit the stage this November to teach the story of Santa Claus childhood, and we’re looking for actors.

Auditions for the play are set for 6 p.m., Tuesday, Sept. 1, at the RLC Theatre in Ina, and are open to everyone over the age of 14. The play is an adaptation of the original children’s novel of the same name published in 1902 by L. Frank Baum, who is known for creating the Oz character and writing a series of books for children. Baum was heavily influenced by the Victorian concept of the young child as an innocent being of an ideal age and the narrative typically includes a magical journey that presents as a child’s story of growth and development.

“The play is about Santa Claus’ youth and how he came to be Santa,” explained Webb. “You’ll learn why he chose reindeer, why he uses a sleigh, what the elves do, and why he makes toys for children, among other things. It’s a very cool story full of fanciful characters and a great adventure plot. It’s much more modern than you’d expect from an old story, and I know the adults will enjoy it just as much as the children.”

Webb said auditions will begin promptly at 6:30 p.m. with a choreographed dance number that all attendees will be required to learn and perform during auditions. “Everyone who auditions should wear appropriate shoes. If you have dance shoes, that’s fine, but others can wear any kind of shoes they want. I suggest a smooth-soled dress shoe,” said Webb. “There will be some simple choreography and a cold read during the audition, so practice reading out loud. I also suggest those who audition to have some background knowledge about the novel and play. The novel was written by the man who came up with flying monkeys in ‘The Wizard of Oz,’ so you know it’s a great read.”

There will be 33 roles cast in the play, some specified for adults and others for children, plus spots for people to work behind the scenes on the set, on costumes, with electrical equipment, and much more. Auditions for the children’s parts are by invitation only due to a limited number of roles.

“Everyone involved gets three credit hours, tuition waived, for participating. They will put in a lot of practice, from Monday through Thursday, starting in mid-September. Headshots and résumés are optional for auditions, though attendance is required to fill out an application. Performance dates are scheduled for 7 p.m. Thursday, Nov. 5, through Saturday, Nov. 7, and 2 p.m. Sunday, Nov. 8, all in the RLC Theatre. The workshop costs $12 and will be available on Monday, Oct. 19, by calling the RLC Box Office at 618-437-5321, Ext. 1447. For more information, contact Tracey Webb at 618-437-5321, Ext. 1295, or webbt@rlc.edu.

‘Everyone involved gets three credit hours, tuition waived, for participating. They will put in a lot of practice, from Monday through Thursday, starting in mid-September. Headshots and résumés are optional for auditions, though attendance is required to fill out an application. Performance dates are scheduled for 7 p.m. Thursday, Nov. 5, through Saturday, Nov. 7, and 2 p.m. Sunday, Nov. 8, all in the RLC Theatre. The workshop costs $12 and will be available on Monday, Oct. 19, by calling the RLC Box Office at 618-437-5321, Ext. 1447. For more information, contact Tracey Webb at 618-437-5321, Ext. 1295, or webbt@rlc.edu.
I went to a place I call Scoop Scoop Scoop at the corner of Broadway and Cherry. I have had this place on a list of things to visit for quite some time. I had heard about it from the same person who had phrased the phrase and had recommended it to me. I was in search of something different for my palate.

But when I arrived, someone was already sitting in the window on a cloud of smoke from a snack-in-an-open-air kitchen that was quite pleasant. On the table was a bowl of food that I had never seen before. It was a beautiful dish with ingredients I had never tasted. As I sat down to enjoy my meal, I was hypnotized by the aroma and the flavor of the food. The dish was so delicious that I could not stop eating. I was in heaven.

I bit into the heavenly food, and I realized that this was the most delicious meal I had ever had. I asked the name of the dish and the person who had prepared it. The person told me that it was called “Enchiladas.”

Enchiladas are a traditional Mexican dish made of tortillas, beans, cheese, and sauce. They are typically served with a side of rice and beans. They are a popular dish in Mexico and are loved by many people around the world.

The Enchiladas at Scoop Scoop Scoop were called “Mamacita Enchiladas.” I was so impressed with the dish that I decided to write about it in my blog. I hope you enjoy this recipe as much as I did.

Recipe for Mamacita Enchiladas:

Ingredients:
- 2 cups shredded cheese
- 1 cup refried beans
- 1 can of tomatoes
- 1/2 cup salsa
- 1/4 cup served fresh
- 2 tablespoons fresh chopped tomatoes
- 1/4 teaspoon dried oregano
- 1/2 teaspoon cumin
- Salt and pepper to taste

Instructions:
1. Preheat the oven to 350°F. Spread a layer of fresh melted cheese on the bottom of a baking dish.
2. Add a layer of refried beans and then a layer of tortillas.
3. Spread a layer of salsa on top of the tortillas. Add an equal amount of refried beans. Repeat layers.
4. Top with more cheese and bake until bubbly.

Enjoy your delicious Enchiladas!

Sincerely,
[Your Name]
Do You Prepare More for Family Vacations Than You Do for College?

Having fun with your family is important. But nothing is more vital than your child’s future. That’s why at Edward Jones, we can help you put together a strategy to save for college.

Using our education funding tool, we can estimate future expenses at more than 4,000 schools and then recommend a financial strategy based on your unique needs. True, vacations are great. But graduation ceremonies are even better.

For a free, personalized college cost report, call or visit today.

Bill Dwyer, AAMS®
Financial Advisor
521 West Main
Salem, IL 62881
618-548-6555

Darren L Dwyer
Financial Advisor
521 West Main
Salem, IL 62881
618-548-6555

YES! I want all the school news, academic info and sports coverage delivered to my home or business for _____ weeks at $2 per week. ($2.50 per week for rural routes)

Please bill my: ☐ Visa ☐ Mastercard ☐ Discover ☐ American Express

Card Holder’s Name: ____________________________ Expiration Date: __________

Card Account #: _______________________________ Subscriber Address Information:

Name: ____________________________ City/State/Zip: ________________
Address: ____________________________ Phone: ______________________
Apt. #: ____________________________

New subscribers or if you haven’t subscribed in 3 months. Offer not valid with any other promotion or special offer.