

Pannenkoek Rondeau

by meLê yamomo

For 5 or more bakers

A trumpetist

Two poets

Materials for the Cooks

Ingredients

150 g Flour
1 tsp salt
1 Medium-sized Egg
250 ml Milk
30g Butter
Toppings of your choice

Cooking Utensils

Mixing Bowl
Whisk or Fork
Spoon
Pan
Spatula
Plate

Instructions

1. The piece is divided into 10 sections. A section may be subdivided into a part with a letter following the number of the section, (i.e. 1.A, 2.C). All sections and their parts are to be played in sequence.
2. Each section (including its parts) is about 1 minute in length each (unless otherwise specified at the beginning of the section).
3. The role of the conductor is to keep the time with a stopwatch. The conductor indicates the section and part of the piece by showing a card with the number of the section on the screen.
4. It is not necessary to play in synchrony. However, the ensemble should try to keep their tasks for each section/part within the specified time limit.

Variation:

Instead of going directly to CODA, the conductor can repeat section 7 after completing section 9, by showing again Card 7.A. In case of a repeat, the piece has to be played again from sections 7.A to 9.C in sequence. Variations can be made to the text of the poems or the trumpet and piano players can provide variations. The piece can cycle to only a maximum of seven repetitions by which the entire piece must conclude to the CODA.

SECTION	PART	Tasks	Player
1	A	Poetry 1 (3 minutes)	Poet
2	A	Sift the flour with the salt over a large mixing bowl. (1 minute)	Bakers
	B	Trumpet	Trumpetist
3	A	Add the eggs and half of the milk and beat with a whisk or fork until smooth. (1 minute)	Bakers
	B	Poetry 2	Poet
	C	Trumpet	Trumpetist
4	A.	Pour in the rest of the milk and beat smooth again. (1 minute)	Bakers
	B.	Poetry 3	Poet
	C.	Trumpet	Trumpetist
5	A.	Let the batter rest for 3 minutes .	Bakers
	B.	Trumpet Cadenza 1	Trumpetist
	C.	Poetry 4	Poet
6	A.	Put a knob of butter in the pan. (<1 minute)	Bakers
	B.	Poetry 5	Poet
7	A.	Spoon in a tablespoon of pancake batter. Turn the pan around so that the entire bottom is covered. Let the pancake bake for 2 minutes on medium heat until the top is dry, and the bottom is golden brown.	Bakers
	B.	Trumpet Cadenza 2	Trumpetist
8	A.	Turn the pancake over and cook for 1 more minute .	Bakers
	B.	Poetry	Poet
9	A.	Remove the pancake and place on a plate. If repeating 7 again, put some butter in the pan. (1 minute)	Bakers
	B.	Trumpet	Trumpetist
	C.	Poetry	Poet
CODA		Spread butter on the pancake and add desired topping. Eat the pancake	Bakers, Trumpetist, Poets