



Lavinia Roberts

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Happily Ever After's Top Chef

FARCE/SPOOF. Greetings elves, witches, dwarves, and magical beasts to this week's episode of "Happily Ever After's Top Chef," where fairytale guests prepare an array of mouthwateringly marvelous morsels. This week's gastronomic "geniuses" include Rumpelstiltskin, who tries to spin straw into pie; a big bad wolf, who wants to share his recipe for "grandma in a blanket"; and the Three Bears, who attempt to get the temperature of their porridge just right. There are even guest appearances by Prince Charming, Puss in Boots, the Pied Piper, a princess who is allergic to everything, a hyperactive gingerbread boy, a witch, and even an evil stepmother! Audiences of all ages will enjoy this fun show.

Performance Time: Approximately 20-30 minutes.

Characters

(6 M, 6 F, 4 flexible)

- BELINDA:** Perky, sugary-sweet, fairy godmother who is the host of the TV show, “Happily Ever After’s Top Chef”; female.
- RUMPELSTILTSKIN:** Strange little man who tries to spin straw into a pie; male.
- GINGERBREAD BOY:** Obnoxious, hyperactive gingerbread boy who enjoys dancing and singing; flexible.
- WIDOW:** Gingerbread Boy’s mother who regrets the day she made him; female.
- PRINCE CHARMING:** Egocentric prince and author of the book *Charm Yourself Skinny*; male.
- AGENT:** Prince Charming’s agent; flexible.
- PRINCESS PENELOPE:** Sensitive, prissy princess who is allergic to everything; female.
- QUEEN JEZEBEL:** Evil stepmother who uses poison to deal with the stress of having a teenage stepdaughter; elegantly dressed; female.
- PIED PIPER:** Guest who tries to make chocolate chip cookies by playing his pipe; flexible.
- JACK:** Wanted criminal/murderer; male.
- HAGATHA:** A wicked witch who claims “Rapunzel” is a vegetable; female.
- KARLOFF:** Big, bad wolf who shares his recipes for Pigs in a Blanket and Grandma in a Blanket; male.
- PAPA BEAR:** Bear who makes porridge that is too hot; male.
- MAMA BEAR:** Bear who makes porridge that is too cold; female.
- BABY BEAR:** Bear who makes porridge that is just right; flexible.
- PUSS IN BOOTS:** Cat who would like to wear sneakers instead of boots; flexible.

Setting

The kitchen set of a TV cooking show.

Set

A kitchen backdrop or a bare stage will suffice.

Props

Magic wand
Mixing spoon
Pie
Book entitled, *Charm Yourself Skinny*
Mixing bowl
Pipe or flute
Broom
Blanket
3 Bowls of porridge

Fee, fi, fo, fum,
let's all cook up some fun!

—Jack

Happily Ever After's Top Chef

(AT RISE: *The kitchen set of a TV cooking show. Belinda twirls on. She has a wand in one hand and a mixing spoon in the other.*)

BELINDA: *(To audience.)* Greetings elves, witches, dwarves, magical beasts, and beastly magicians! You are watching "Happily Ever After's Top Chef," where every week we mix, beat, brew, bake, chop, garnish, whisk, whip, stir, simmer, and sauté to see whose culinary creations taste of happily ever after and make all your mouth's taste buds dearest wishes come true! I'm your host, Belinda Botts, but my friends call me Godmother! This week, I'm joined by a plethora of gastronomic geniuses and an array of mouthwateringly marvelous morsels and palate-pleasingly perfect desserts! Let's give a hand to our first guest...Crumblemilktin!

(Rumpelstiltskin enters.)

RUMPELSTILTSKIN: Do you have pixie dust for brains, Belinda? How hard is it to say "Rumpelstiltskin"?

BELINDA: I'm sorry, Rumblehiltbin.

RUMPELSTILTSKIN: *(Correcting, annoyed.)* Rumpelstiltskin, Rumpelstiltskin, Rumpelstiltskin! Let's do it together. "Rumple" followed by "stilt" ending with "skin." "Rumpelstiltskin"! *Viola!* Easy as pie!

BELINDA: Which is what you are going to bake for us today on "Happily Ever After's Top Chef"! Pie! Right, Rumblekiltwin?

RUMPELSTILTSKIN: *(Correcting, annoyed.)* Rumpelstiltskin. And, yes, I am going to show all of you how to make a delicious mystery pie.

BELINDA: Sounds exciting! Why don't you start by telling us your list of ingredients?

RUMPELSTILTSKIN: Well, first, you need some straw. I would say maybe a bale of straw, depending on how many servings you need. Wheat is the best, but rye, barley, oats, work too...even rice if you are in a pinch and need something gluten-free.

BELINDA: How many servings will one bale of straw make?

RUMPELSTILTSKIN: About ten to 15 servings for dwarves, 112 generous helpings for pixies...maybe one small serving for a giant. Make sure that the grain and chaffs have been thoroughly removed from the straw before you start spinning. Make sure the straw is nice and dry.

BELINDA: *(Confused.)* Spinning?

RUMPELSTILTSKIN: Naturally! How else would you make a pie than by spinning straw? Really, I thought this was a cooking show.

BELINDA: So you spin straw into a pie, Dumblewiltchin?

RUMPELSTILTSKIN: *(Correcting.)* Rumpelstiltskin! Yes, of course.

BELINDA: Could you demonstrate here for our live studio audience and viewers at home how to spin straw into pie?

RUMPELSTILTSKIN: Sorry, I can't. The Weird Magic Little People's League would evict me for revealing trade secrets, so just figure out on your own how to spin the straw into pie. It's easy. It usually takes me an hour, but if you are just starting out spinning straw into desserts, it will probably take you all night. I would recommend learning how to make cookies first and working your way up to pies. Now, after you have spun the straw into pie, have a dragon blow on it for five minutes, or if you don't have any friendly dragons handy, bake it at 350 degrees for 45 minutes. You should end up with something like this.

(Rumpelstiltskin holds up a pie. Belinda smells it.)

BELINDA: That smells fabulous! So what's in it?

RUMPELSTILTSKIN: It's a mystery.

BELINDA: Can I try it?

RUMPELSTILTSKIN: Only if you can guess my name...
(*Annoyed.*) ...which I have told you how to pronounce a dozen times already.

BELINDA: Humblewiltkin? Mumbleguiltswim?
Jumblehiltgin?

RUMPELSTILTSKIN: (*Angry.*) That's it! I can't take this type of nomenclature abuse! Goodbye! (*Exits.*)

BELINDA: (*To audience.*) What a strange little man! Now, our next master chef is coming with her son to teach us the fine art of gingerbread cookies! Please give them a warm once-upon-a-time round of applause! Let's clap those hands, folks! (*Widow enters with Gingerbread Boy. To Widow and Gingerbread Boy.*) Welcome, we are delighted to have you on "Happily Ever After's Top Chef."

GINGERBREAD BOY: I am the Gingerbread Boy, I am!

I can run away from you, I can!

BELINDA: (*To Widow and Gingerbread Boy.*) I understand that today you are going to show our viewers at home, as well as our delightful studio audience, how to make gingerbread cookies!

GINGERBREAD BOY: (*Taunting.*) Nah, nah, nah, nah, nah!
You can't catch me!

(*Gingerbread Boy taunts Widow and Belinda by running circles around them, making faces at the audience, running around the stage, dancing obnoxiously, humming to himself, and generally causing mischief.*)

WIDOW: (*To Belinda.*) Me? Make gingerbread cookies? Never again! I still remember that fateful afternoon. Little did I know that my life was about to change forever. Yes, I just wanted a little something sweet to go with my afternoon tea and this monstrosity... (*Indicating Gingerbread Boy.*) ...this monster is what I created! [END OF FREEVIEW]