CAMPUS LIFE

Machinal Debuts in Jones Hall

Larissa Icard, staff writer

This fall, the Meredith College theatre department is putting on a production of Sophie Treadwell's expressionist masterpiece Machinal. The play is based loosely on the scandalous Ruth Snyder trial of 1927. Snyder and her lover were tried and convicted of the murder of her late husband before being executed by the state of New York in 1928. That same year, Machinal hit Broadway and brought Sophie Treadwell, an observer of the trial and witness to the execution, to fame.

Treadwell's script is deemed an expressionist masterpiece for its use of emotion as a facade for the real world. The illusory nature of emotion is illustrated through the main character Helen, as played by Sabrina Aldridge, who loses touch with reality as the play progresses. Helen finds herself in a loveless marriage with a misogynistic husband from whom she cannot escape. She sees fit to take on a lover, whom she meets at a local speakeasy. For an extended time, she reminisces on her brief, yet delightful encounter with a gentleman who expresses emotion. Helen begins to grow increasingly detached from her husband, and

her disdain for her life becomes progressively worse as scenes transition in tone from abstractly mechanical to overwhelmingly obvious.

In Meredith's

opens with a bare

production, the play

stage, and the many sounds of industryphones ringing, gears grinding, machines drilling-fill the emptiness. Nameless characters flood the stage, placing props accordingly, and moving as cogs in a welloiled machine. Throughout the play, Helen is the only character whose inner thoughts are on display for the audience to hear. Her emotions are illustrated through the set design. As critic Nikki Usher notes in a review of a Harvard production of Machinal, the use of metal framework as the set backdrop shows Helen's detachment from the physical world. The sharp lighting illuminates the abundance



Meredith senior Sabrina Aldridge in *Machinal*.

Photo by Marilyn Gorman

of metal, creating an overwhelmingly robotic feel that is highlighted in the Meredith production by the proximity of the audience to the stage.

The production opened this week in the Studio Theatre in Jones Hall. Performances will continue nightly at 8 p.m. through Saturday with a final matinee performance at 3 p.m. on Sunday.

UPCOMING EVENTS

9/26 - 10/9

0/26

--Daisy Trade open from 11 a.m. to 2 p.m.

--Majors Fair, 1:30-3:30 in Cate Center

--Flu Vaccine clinic, 4-7 in SMB Atrium

--Machinal, 8 p.m. in Studio Theatre

9/27

--Service Fair, 11-2 in Cate Center

--LeaderShape Vision Showcase, on display in Kresge

--Couch to 5K walk/run at 5:30 in Weatherspoon

--Daisy Trade open from 6 to 7:30 p.m.

--Zumba, 6:30 in Weatherspoon gym

--Machinal, 8 p.m. in Studio Theatre

9/28

--Circuit class, 8:30 in the Fitness Center

--Daisy Trade open from 11 a.m. to 2 p.m.

--LeaderShape Vision Showcase, on display in Kresge --Machinal, 8 p.m. in Studio

9/29

Theatre

--Soccer v. Maryville, 1 p.m. --Volleyball v Maryville, 4 p.m. in Weatherspoon

--Machinal, 8 p.m. in Studio Theatre

9/30

--Soccer v. Ferrum, 2 p.m.

--Machinal, 3 p.m. in Studio Theatre

--Zumba, 6:30 in Weatherspoon gym

10/2

--Flu Vaccine clinic 1-4 in Kresge

10/3

--Soccer v. Guilford, 5 p.m. --Volleyball v. St. Andrews, 7

10/4 - 10/7 --Fall Break

10/8

--AMA clothing and accessories drive for Dress for Success

--AMA meeting, 10 a.m. in Harris 110

MEET...

Meet ... is a new series where Herald reporters interview and introduce Meredith College staff members. With this column we hope to highlight staff contributions to campus and share their concerns.

In our second interview of the series, staff writer Jennifer Cash introduces Director of Food Services, Scott Lamond.

With degrees in Criminal Justice and Political Science and a minor in History, it may seem surprising that Scott Lamond is the Director of Food Services at Meredith and not in an office in Joyner. So how did he end up in the food services industry?

Lamond has worked in the restaurant and hotel business since the age of fourteen. Originally from Workington, England, a small coastal town in Northern England, Lamond attended college at Barton College in Wilson, North Carolina. While at Barton, he took a job as a student worker with ARAMARK. Upon graduation from Barton, he took a job at Peace College, then East Carolina University. Lamond worked at ECU for nine years, eventually working his way up to Food Service Director. Of that position he says, "I oversaw a Subway, three Java City coffee shops, a Freshens Smoothie Bar, two retail food courts and a 650 seat dining hall." Lamond also oversaw concessions for the football, basketball and baseball games. "I had a team totaling 12 managers and more than 225 employees." In the fall of 2009 Lamond was offered a job at Meredith.

As Meredith's current Director of Food Services, Lamond oversees a team of two managers, 38 staff members and nine student workers. His daily responsibilities are to provide food service to Belk Dining Hall and the Bee Hive Café as well as to provide catering to the Meredith community. Lamond also works with students and parents one-on-one to accommodate students with specific dietary and medical needs. He oversees daily communication of dining services from distributing posters/flyers to updating the Facebook page and Campus Dish mobile app. On being at Meredith Lamond says, "Being a smaller school, we can personalize our services more than a larger school and truly develop relationships with our customers. It is a fun place to work."

Lamond is excited about the exciting changes dining services has made this fall, "We just introduced the Campus Dish Mobile App available for free for Androids and iPhones." Available through Google Play and iTunes, the app includes daily menus, hours of operation, and nutrition information. Additionally, Lamond says that the app "has the capability to search



Scott Lamond is the Director of Food Services. Image via Jennifer Cash.

menus by nutrition requirement such as a maximum number of calories or minimum grams of protein."

Dining services has also made changes to the Bee Hive Café. A F'real machine has been added that makes milkshakes and smoothies to order. A refreshed menu and new items have been added at Bene Pizza, and Montague's Deli now offers specialty paninis, sandwiches, and combo meals. Lamond and his team work hard each day to serve the dining needs of the Meredith community. He says, "I, my assistant Lisa and my chef Michelle are here every day to serve you our customer. Come talk to us!"