

« Mon p'tit espace »

Meet Santanu Das, director (India)

Liens utiles :

- **Santanu Das website** <http://kalamandalam.in>
- **Contact Santanu Das** santanudas.kly1@gmail.com
- **Presentation of india for children (1min)**
https://www.youtube.com/watch?v=A6Ef_58FAGk
- **Créa website** <https://www.crea-spectacles.com/>

Summary

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1 / A few words about Santanu Das, director:

Santanu Das is an Indian director and actor. He is deeply involved in the search for a new theatrical language and in a modern artistic practice. He trained in drama at Rabindra Bharati University in Kolkata (Calcutta) and then graduated from the National School of Dramatic Art in New Delhi. Now he works at Rabindra Bharati University as a professor and deputy director of the theater department. He began his career as a director in 1990 with a play based on the story of Tagore called "Atha Dar Pal Katha". Then he worked as an assistant for "Ebar Ganeshar Pala" and "Eka Evam Eka" produced by Theater Workshop (Kolkata). He has collaborated with several Delhi theater groups like Delhi Music Theater, TAG, Act One etc. He is always associated with Rang Vidushak (Bhopal). He continues his collaboration with Bansi Kaul for the organization of festivals such as: South Asian Music Festival, Adult Education Festival, Republic Day Festival, National Games and Festival of India in Bhutan. He works with Shri Devandra Raj Ankur, Shri Prassna, and Shri Ashok Mukhopadhyay, among others. He has directed works by Leo Tolstoy "Power of Darkness", Badal Sarkar's "Ebom Indrajit", or Bertolt Brecht's "Ain" ... Recently, he wrote an article on Shakespeare in the Bengal Theater for Rhodes University, South Africa. Its productions are presented in different states, regions, countries and international festivals.

2 / Some questions about the video:

Can you locate Kalayani, the city of Santanu, India?

Why is India a country of diversity?

What does the theater represent for Santanu?

What is the traditional Indian dress worn by women called?

Do they speak several languages in India?

3/ Vocabulary:

Relate the French word with its English translation.

| | |
|------------------|----------|
| Metteur en scène | Actor |
| Pays | Director |
| Décor | Country |
| Comédien | Set |

4 / Learning to direct:

Step 1 – 2 by 2

Write a simple dialogue of a few sentences for 2 characters. Choose a situation that is both simple and precise and provides content (meeting at a bus stop at nightfall on October 31, discussion of elderly people who have run away from a retirement home, etc.).

Step 2 - By 4, a group of 2 (A) with another group of 2 (B).

Exchange the dialogues, read them several times, become acquainted with them.

“A” gives its text to “B” and change.

Then “A” becomes the director of “B” and change.

The “staging” group kindly directs the “actor” group and we exchange.

Pay attention to intonations, movements, actions (you can add 1 or 2 objects).

Step 3 - Return 2 by 2

Present the scenes to the rest of the group. Then discuss in a relaxed and constructive way about the staging choices.

Focus attention throughout the exercise on the communication between directors and actors

5 / Imagine and create around the work of Santanu.

The purpose of this exercise is not to find an answer to the reality of the situation but to "imagine" to "create".

From the photo below



Imagine and write a portrait about the character using the following questions:

- Who is he/she ?
- Where is he/she ?
- Which action takes place here ? And why ?
- At what point in the character's life does this action take place?
- What will happen at the end of this action?
- What will this character's next main action be?
- What will become of him in the more distant future? Don't hesitate to make up your own questions!

6 / An Indian cooking recipe proposed by Santanu

CHAPATI BREAD

Ingredients for 4 people:

250 gr of wholemeal flour (also works with white flour)

2 tablespoons of mustard oil (or another flavored oil but mustard oil is typical of Bengali cuisine)

1 pinch of salt

Lukewarm water

- Mix everything, until you obtain a homogeneous paste.
- Separate the dough to form about 8 dough pieces.
- Roll out very thinly and fold into a triangle shape.
- Cook in a pan without fat at first, then with it during a second cooking.

Santanu's advice : insert when folding the dough, a mashed potato with turmeric with onion, garlic, chili and chopped ginger

To be enjoyed hot preferably!

Recipe written by Des Sens à l'assiette

<https://dessensalassiette.fr/>



The games and exercises proposed are avenues of work that can be adapted according to the ages, the number of children, the desired purpose (work in progress), and the possibilities of implementation. These proposals are intended to launch activities and other games can of course be imagined and stem from them.