

elizabethan
holiday
feast



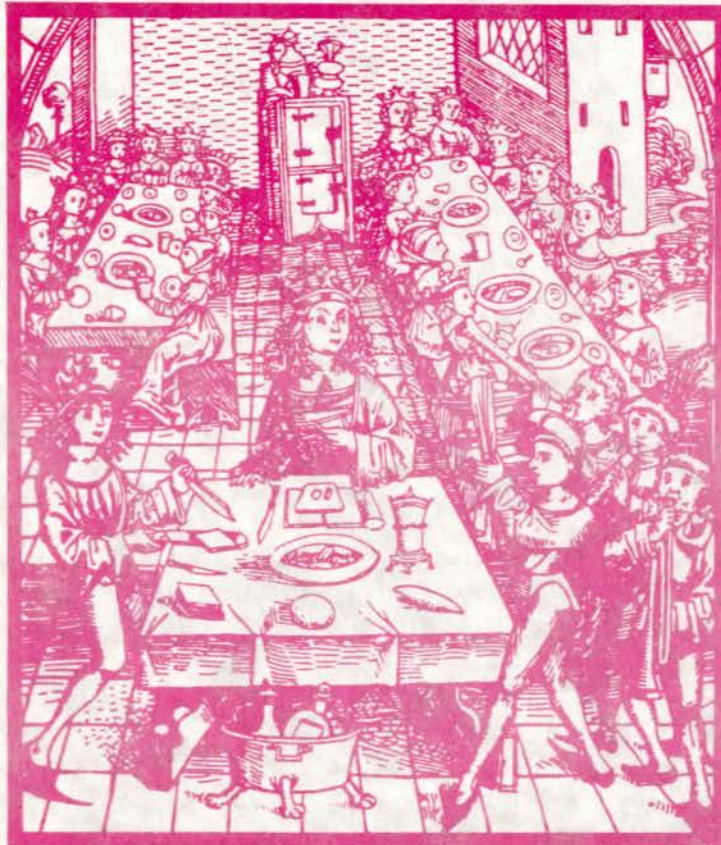
Lindenwood college

1985

1985

Acad Depts/Divs
Music Madrigal Singers

an elizabethan christmas rout



welcum

Tonight, as we lift our glasses in a toast to the Christmas season, we greet our old friends, and we welcome our new ones upon this occasion—the celebration of our Traditional Madrigal Dinner.

Madrigal singing, brought to England from Italy in the 16th Century, was at first an informal type of private entertainment at the castle and country homes of the landed gentry. Frequently, the lords and ladies performed the music themselves as they sat at dinner in the Great Hall. Naturally, during the twelve days of the Christmas Season, there was much entertaining and singing of Madrigals.

Madrigals are songs written for small groups in which several voice parts are skillfully combined so that each part is interesting and independent, both melodically and rhythmically. The Madrigals are sung without instrumental accompaniment, and they are frequently based on a secular text or fable of the times. The first Madrigals were quite spontaneous. It wasn't until the late 16th and early 17th Centuries that they were published in written form.

Madrigal singing continued to flourish in England, and the Madrigal Society, founded in 1741, still meets regularly in Carpenters Hall, London. Today such groups are becoming more and more popular in this country, and small groups of singers get together to sing as a pastime in the tradition of the Madrigals which first reached popularity in England's Elizabethan Age.

With the sound of each fanfare, you will discover Christmas as celebrated in the ancient traditions of Merrie Olde England. We present this annual dinner for your pleasure at the Christmas Season. As we raise our voices in a toast to the meaning of Christmas, we wish you and your families a season filled with joy and beauty.



programme



FANFARE THE FIRSTE

Entrance & Welcum

Let All That Are To Mirth Inclined. Sam Batt Owens

*Gloucestershire Wassail. arr. by R. Vaughan Williams
flute descant by Ansley Fleming*

"Wassail" was the old Anglo-Saxon drinking pledge Waes-Heal which means "Be in good health." At early Saxon feasts it was customary to drink a wassail to the lord of the house, and thus the wassail bowl became a feature of the English Christmas. Also, the custom of wassailing the fruit trees was common throughout England. Men went out to the orchard with a large jug of cider, and there they drank a toast to the trees, often beating upon them, bidding them bear fruit in the coming Spring.

FANFARE THE SECONDE

Processyon to the Grand Hall

FANFARE THE THIRDE

Book of Curtasye

Kindly Heed These Rules of Etyquett

- I. Gueysts myst hav nayles cleane or they wyll dysgust theyre table companyones.*
- II. Gueysts myst aboyd quarrelyny and makyng grymaces wyth other gueysts.*
- III. Gueysts myst not stuff theyre mouths. The glutton who eats wyth haste, if he is addressed, he scarcely answers thee.*
- IV. Gueysts should not pyck theyre teethe at the table wyth a knyfe, strawe, or stycke.*
- V. Gueysts myst not tell unseemly tales at the table, nor soyle the clothe wyth theyre knyfe, nor reste theyre legs upon the table.*
- VI. Gueysts myst never leave bones on the table; always hyde them under the chayres.*
- VII. Gueysts myst not wype theyre greezy fingers on theyre beardes.*
- VIII. Gueysts myst not leane on the table wyth theyre elbowes, nor dyp theyre thumbs in theyre drynke.*
- IX. Gueysts myst retane theyre knyfes or they shall be forced to grubbe wyth theyre fingers.*

Boar's Head Carol Traditional

The use of the Boar's Head at Christmas is based not only on its value as an article of food but its symbolism as well. The Boar, because he roots into the ground with his tusks, had long been revered as having taught mankind the art of plowing. It was first established as a Christmas dish by Henry VIII. The head was dressed with a garland of Rosemary and Laurel. As a final touch a lemon, the symbol of plenty, was placed in its mouth. The eating of suckling pig today is a variation of eating the boar's head.

Dinner Music by Instrumentalists and Singers

We Wish You A Merry Christmas arr. by Ansley Fleming

The Christmas pudding has evolved from a sorry mess of watery gruel pottage—fermenty—which, according to the oldest recipe extant, was "Wheat boiled 'til the grains burst, and, when cool, strained and boiled again with broth or milk and yolks of eggs." It must have been quite awful, for every Christmas somebody tried to do something about it. Later, lumps of good English suet were added, and by 1670 the old pottage, after centuries of culinary evolution, had sweetened and stiffened into plum pudding, much as we now eat it. It was good luck to eat plum pudding on each of the days between Christmas and Epiphany. A wish was to be made each day upon the first mouthful. But woe to anyone who nibbled at the holiday pudding before the Christmas feast began—he would be in trouble for twelve months.

INTERMISSION

O COME ALL YE FAITHFUL Traditional

To Be Sung By All

O come, all ye faithful,
Joyful and triumphant,
O come ye, O come ye to Bethlehem;
Come and behold him,
Born the King of angels;
REFRAIN

Sing, choirs of angels,
Sing in exultation,
Sing, all ye citizens of heav'n above;
Glory to God
In the highest;
REFRAIN

Yea, Lord, we greet thee,
Born this happy morning;
Jesus, to thee be glory giv'n;
Word of the Father,
Now in flesh appearing;
REFRAIN

REFRAIN:



AFTER DINNER ENTERTAINMENT

Greensleeves. Traditional English

MADRIGALS

Tutti venite armati. Giovanni Gastoldi

Everyone come with arms, o my brave soldiers.
I am unvanquished Love, wise and accurate
shooter of darts;
Do not be afraid,
But follow me boldly in noble ranks.

Those who oppose you appear to
be mighty foes,
But those who know how to wound
know not how to defend themselves.
Do not be afraid,
If courage is strong, it will
be cunning against blows.

Adieu, Sweet Amaryllis John Wilbye

Her Reply Eugene Butler

Text by Sir Walter Ralieggh

Hark, the Birds Melodious Sing Thomas Linley, Jr.

A Bird on the Hedge-row Did Sit Johann Steffens

DANCES

Pavane. Thoinot Arbeau

Branle. Thoinot Arbeau

THE MUSIC OF CHRISTMAS

Hodie, Christus natus est. Healey Willan

Today Christ is born;
Today the Saviour hath appeared.
Today on earth the Angels sing;

Today the Archangels rejoice.
Today the just exult, saying:
Glory to God in the highest,
Alleluia.

The Lindentree Carol. Traditional German
arr. by Reginald Jacques

Dadme albricias, hijos d'Eva Anonymous

Give me a reward, sons of Eve!	Reward me and rejoice	And his birth saves us
Why should we reward you?	for this night is born	from sin and wrong.
Because the new Adam is born!	The promised Messiah,	Because the new Adam is born.
O children of God, what tidings!	God and man, born of a woman.	O children of God, what tidings!

Videntes stellam Francis Poulenc

Beholding the star,
with great joy the Magi came:

And they entered the house,
and offered the Lord gold and
myrrh and incense.

Silent Night Franz Grüber



the Lindenwood chamber singers

Nancy Fleming, Director



Mike Middleton,
Lord of the Manor
Allison Hahn,
Lady of the Manor
Joe Arnold
Johnna Bryan
Chris Campbell
Stacey Cirar

Jim Felder
Larry Fernandez
Paul Gatrell
Karen Long
Lisa Morris
Laura Muckerman
Gail Payne
Pam Pierce



Jacquelyn Wurm

cast

Nell Jannell L. Robinson
George Bryan C. Reeder
The Steward D. Keith Muessigmann
The Jester Kristin Nolte
Wenches Dawn Bimson, Terri Schwartz, Cate Scott,
Jennifer Vorst, Tracy Zerwig

instrumentalists

Ansley Fleming, harpsichord
Jim Felder, trumpet
Jay Rechtien, trumpet
Dawn Bimson, flute
Stacey Cirar, viola

production staff

Musical Director Nancy P. Fleming
Stage and Dialogue Jannell L. Robinson
Costume Designer Niki Juncker
Choreographer Jane Conzelman Horvath
Stage Manager Jannell L. Robinson
Assistant State Managers Laura Muckerman, Paul Gatrell
Table Decorations Johnna Bryan
Lindenwood Food Service Sue Brown, Donna Clark
Publicity and Reservations Matthew Schliesman
Producer Bruce Longworth
Assistant to the Producer Bryan C. Reeder



menu

POTAGE DE OIGNON
SALADE VERTE
CÔTE DE BOEUF RÔTIE
GREENBEAN CASSEROLE
YORKSHIRE PUDDING
FLAMING PUDDING



Special Thanks:

Roger Tackette



WORCESTER

Baroness Mary Ellen of Mills, Royal Purveyor of Good Taste Through Merchandise
Baron Rohn of Thomas, Head of Royal House of Histrionics
Paul, Earl of Bozwell, Merchant of Royal Baubles
Lady Linda of Bozwell, Player of the King's Courts
Sir Bob of Cox, Transporter of Royal Supplies
Lady Paula of Cox, Her Majesty's Seamstress
Lord Clyde of Bozwell, Counter of the King's Coins
Sir Virgil of Burrows, Loyal Knight from Saxophony
Duke Kenneth of Strickland, Tender of the King's Famous Barr
Sir Rusty of Henle, Purveyor of Sons & Delight
Sir Jeffrey of Pearson, Keeper of the King's Technology
Dame Cynthia of Huse, King's Ambassador of the Arts
Sir Andrew of Skroska, the Viscount of Video

GLOUSTER

Dame Virginia of Terry, Protector of the Past
Lady Donna of Schenebeck, Maker of Minds and Tales
Lord Rick of Cluff, Royal Manager of Housing for the King's Subjects
Lady Marie of Mickey, Keeper of the King's Health
Baroness Jean of Hamil, Lover of the King's Sports
Baron Jack of Hamil, Maker of Royal Machines
Sir Clarence of Goellner, Wise Printer of the King's Commands
Lady Florontin of Goellner, Keeper of the King's Household
Duke Melvin of Hallemeyer, Majestic Player of the Royal Cards
Duchess Vivian of Hallemeyer, the Duke's Faithful Partner
Lady Helen of Lermer, Beautiful Maker of the Queen's Decor.

CHESHIRE

Lady Carolyn of Thompson, Contributor to Royal Population
Lord Ron of Thompson, Collector of Toys & Joys
Dame Doll of Thompson, the Court Cookie Giver
Sir Bill of Thompson, Keeper of the the King's Tools
Lady Jackie of Thompson, Organizer of the Court Activities
Dame Skip of Moellman, Keeper of the King's Tours
Dennis, the Earl of Moellman, Master of the Physical Sciences
Lord John of LeBeau, Keeper of His Highness's Drumsticks
Lady Karen of LeBeau, the Holder of the Golden Tresses
Dame Rhonda of Bittner, Keeper of the King's Steeds
Dame Fern of Bittner, Wielder of the Royal Brushes

HUNTINGDON

Lord Jerry of Hartz, Royal Seller of Aluminum for the King
Lady Heidi of Hartz, Apothecary to the Court
Duchess Joan of Allebach, Advisor to the Companies of the Court
Duke Don of Allebach, Advisor to the Business of the Court
Sir Charles of Zeisler, Royal Owner of the Holiday Spirits
Lady Ruth of Zeisler, Manager of the King and Queen's Servants
Baroness Sharon of Talley, Royal Lover of the Madrigal Dinner
Baron Sanford of Talley, Designer of the King's Things
Dame Cynthia of Watson, Keeper of Unworldly Vegetation
Sir Doug of Watson, Keeper of the King's Waterways
James, Earl of Stewart, Breeder of the Royal Bulls and Bears
Lady Mary Ann of Stewart, Maker of Beds for the King's Hounds

BERKSHIRE

Sir Leonard of Lewis, Commander of the Royal Fleet
Lady Jane of Lewis, First Admiral of the Fleet
Lord Harry of Cromer, Maker of Magic and Metals
Lady Nancy of Cromer, Royal Administrator
Frederick, Earl of Lewis, Treasurer to the Court
Lady Linda of Lewis, the Most Honorable of Mothers
Count James of Lustig, Mystical Mender of Muscles and Bones
Countess Kathleen of Lustig, Keeper of the Royal Records
Duke Edward of Reilly, Director of King's Fisheries
Duchess Marie of Reilly, Seamstress to the Queen
Lady Edith of Graber, Royal Advisor on the State of the State
Lord O'Ray of Graber, His Majesty's Counsellor of Faiths

WESTMORELAND

Lady Suzanne of Felder, Royal Tickler of the Sharps and Flats
Lord James of Felder, Valued Healer to the King
Count Daniel of Felder, Royal Conjuror of Delicacies
Viscount Blaise of Felder, Royal Advisor on Emergencies
Dame Kathy of Felder, Assistant to the King's Physician
Lord Peter of Felder, Avid Watcher of the King's Cinema
Lord Eric of Felder, His Majesty's Most Valued Cleaner of the Plates
Dame Andrea of Felder, His Highness's Royal Ballet Artist
Lady Bonnie of Dickens, Designer of the Queen's Surroundings
Lord Jeff of Dickens, Keeper of the Royal Bicycles
Lady Claire of Felder, Keeper of the King's Pep and Spirit
Lady Monica of Dickens, the King's Most Valued and Respected Performer

CUMBERLAND

Baroness Kay of Richterkessing, Keeper of the Ivories
Baron Tim of Richterkessing, Robots for Royalty
Sir Richard of Yalem, Avid Adult Admissionist
Lady Sharon of Yalem, Royal Keeper of the T. P.
Dame Maggie of Kracke, New Citizen Screening for the Court
Sir Don of Henni, Keeper of the Royal Carriages
Lady Carolyn of Scott, Advisor on Education to Royal Household
Lord James of Scott, Keeper of the King's Tongue
Duchess Myrna of Williams, Avid Learner of the Truth
Duke Paul of Williams, the Victor of the Handball
Lord Arthur of Prell, Royal Keeper of Knowledge
Lady Jerry of Prell, Enjoyer of All Events

SOMERSET

Lady Mary Ann of Pierce, the King's Honorary Guest at the Madrigal Feast
Sir Arnold of Pierce, Royal Escort of Lady Mary Ann to the Feast
Sir Bob of Gill, Court Jester
Lady Debbie of Jemison, Educator of the King's Kids
Lady Mary of Graveman, King's Clerk
Dame Sarah of Dashner, Charged with the King's Communications
Lady Darlene of Jemison, Merchant of Court Propaganda
Lady Kristi of Jemison, Improving the Health of the Court
Duchess Barbara of Broadfoot, Avid Proponent of the "Elementary" School of Thinking
Duke Linn of Broadfoot, Commander of the King's Skies
Sir Alan of Gingerich, Royal Mediator Between the McDonnell & Douglas Feud
Lady Joan of Gingerich, Improving Adults Throughout the Kingdom

WINDSOR

Duchess Janet of Cordes, Most Excellent Grandmother in the Kingdom
Lady Edna of Wetterau, Supporter of Royal Food Transportation
Lady Lorette of Medard, Worker of Miracles with the King's Playing Cards
Lady Mildred of Mirch, Wondrous Recaller of the Past
Duke Dean of Purdy, Engineer to the Royal House
Duchess Carol of Purdy, Spender of Sir Dean's Money
Sir Keith of Purdy, Pupil of Jousting, Chivalry, & Current Events
Lady Lisa of Bock, Keeper of the Queen's Horses

NOTTINGHAM

Duke William of Clouser, Creator of Royal Masterpieces
Duchess Minerva of Clouser, Royal Source of Knowledge
Louis, the Earl of Seper, Almost a-Prints
Lady Helen of Seper, Keeper of the King's Cookery
Sir Bob of King, Royal Professor Under the Linden Trees
Lady Marilyn of King, Royal Hater of Cooking
Sir Mike of Solar, Counsellor of the King's Subjects
Lady Marty of Solar, Writer of the King's Literature