

elizabethan
holiday
feast



Lindenwood college

1986

1986

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

Come Now, Let Us Be Joyful.....Orazio Vecchi

Here's a Health to all Good Lasses

"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

FANFARE THE FIFTH

The Flaming Pudding

We Wish You A Merry Christmas.....arr. by John Rutter

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

FANFARE THE SIXTH

Return to the Hall

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

The Music of Christmas

- Ding Dong! Merrily on High.....16th C. French
Come sirrah Jack ho.....Thomas Weelkes (1608)
Greensleeves.....English Folksong
Angels We Have Heard on High.....French Carol, arr. Shaw-Parker



The Court Dance.....Moresce

The Coventry Carol.....anon.
Duet

The Ladies of the Court:

The Holly and the Ivy.....arr. John Rutter

Deck the Halls in 7/8.....arr. McKelvy

Lo How a Rose E'er Blooming.....Hugo Distler

Exultate, justi.....Lodovico Viadana-1564

Sing, oh, sing ye righteous, unto the Lord
and exalt in song the Lord of hosts.
Praise Him, praise ye the Lord above
Sing, rejoice in the Lord and exhalt Him

Silent Night.....Franz Gruber



the Lindenwood chamber singers

Kristana Weiler - Conductor

Jacquelyn Wurm - Assistant to the Conductor

Keith Muessigmann
Lord of the Manor

Jacquelyn Wurm
Lady of the Manor

Ladies of the Court:

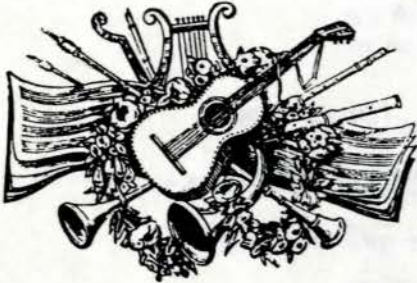
Bonnie Carpenter
Stacey Cirar
Lisa Morris
Pam Pierce

Terri Schwartz
Cate Scott
Jennifer Vorst

Gentlemen of the Court:

Paul Gatrell
Phil Heckler
* Mike Middleton

Matt Schliesmann
Richard Watts



cast

| | |
|------------------|----------------------------|
| Norma Jean..... | Lisa Albert |
| George..... | Bryan Reeder |
| The Steward..... | Mark Baue |
| The Jester..... | Sara Taylor |
| Wenches..... | Debora Nowak |
| | Kathi Jackson Heather Glen |

instrumentalists

Natalie Borders, harpsichord
Gene Henderson, trumpet
Brad Robinson, trumpet
Robert Willis, guitar
Richard Goodman, guitar

production staff

| | |
|---------------------------------|------------------------|
| Musical Director..... | Kristana Weiler |
| Stage & Dialogue..... | Patrick O'Driscoll |
| Costume Designer..... | Niki Juncker |
| Choreographer..... | William Lengenfelder |
| Stage Manager..... | Paul Gatrell |
| Lindenwood Food Service..... | Sue Brown, Donna Clark |
| Publicity and Reservations..... | Matthew Schliesmann |
| Producer..... | Niki Juncker |
| Assistant to the Producer..... | Bryan C. Reeder |



menu

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



*Very special thanks to:
Connie Fine*



WINDSOR

Duchess Darlene of Jemison, Keeper of Her Majesty's Stamps
Lady Kristi of Jemison, Puller of the Royal Thread and Needle
Lady Esther of Fenning, Royal Explorer
Lady Jerri of Jacobs, Entrusted Manager of the Royal Flower Garden
Lady Virginia of Terry, Orgnaizer of the Royal Bookshelves
Duchess Joy of Weiler, Entrusted Player of the Royal Harpsichord

NOTTINGHAM

Lady Peggy of Smith, Creator of the Royal Crafts
Lord Marion of Thomas, Keeper of the Royal Maps
Lady Wanita of Zumbrunnen, Tutor to the Royal Children
Lord Dan of Fauvier, Crafty Creator

BERKSHIRE

Lord James of Larkin, Former Keeper of the Royal Elements & Compounds
Lady Martha of Larkin, Keeper of the Hearth of Larkin
Lord Bruce of Larkin, Royal Seller of Software
Lady Sheryl of Larkin, Tutor of her Lord's Children
Lord Dave of Larkin, Entrusted Buyer for the Royal Court
Lady Jodell of Larkin, Keeper of the Royal Videos
Duke Phillip of Whitefield, Keeper of the Royal Gravity
Duchess Barbara of Whitefield, Her Majesty's Trusted Rearer of Children
Lord Ry of Bodeax, Counsel of the Royal Court
Lady Jan of Bodeax, Keeper of the Royal Computer
Lord Ralph of Stille, Entrusted Manager of the Royal Banquet
Lady Charlot of Stille, Manager of the Royal Kitchen

WESTMORELAND

Duchess Jan of Dickson, Entrusted Breeder of the Royal Pet
Duke Rick of Dickson, Keeper of the King's Sandtraps
Lady Cindy of Sprigg, Healer of the Royal Animals
Lord Mark of Sprigg, Keeper of the King's Greens
Baron Pete of Ritchie, Climber of His Majesty's Cliffs.
Baroness Shelly of Ritchie, Entrusted Keeper of the Lord's Household
Lady Diane of Denney, Gracious Lady of the Court
Lord Dick of Croner, Breaker of Royal Hearts
Lord Matt of Croner, Keeper of the Royal Pool
Lord Scott of Croner, Student of His Majesty's School
Lord Paul of Kampfe, Entrusted Healer of the Royal Court
Lady Sissy of Kampfe, Royal Mother/Teacher-in-Waiting

WORCESTER

Lady Lee of Phillion, Tutor of Her Majesty's Children
Lord Dennis of Phillion, Keeper of His Majesty's M. G.
Lord Harry of Schuttenberg, Leader of the Royal Dance
Lady Lillian of Schuttenberg, Former Tutor to the Wee Children of the Realm
Sir James of Plonka, the Great Communicator
Lord Macke of Granlund, Keeper of the Royal Karate Kicks
Lady Eva of Fitz, Respected Manager of the Lord's Household
Lord James of Fitz, Manager of His Majesty's Utilities

WORCESTER (CONTINUED)

Lady Deb of Schuttenberg, Future Bearer of the Royal Subjects
Lord Ed of Schuttenberg, Entrusted Hunter of Royal Investments
Lady Staci of Rohn, Breaker of the Royal Hearts
Lady Lise of Gruenlon, Entrusted Crier of the Royal News

GLOUCESTER

Duke Robert of Zwart, the King's Engineer in the Field
Duchess Margaret of Zwart, Entrusted Keeper of the Castle
Baron William of Borst, Keeper of the Royal Bat & Ball
Baroness Judy of Borst, Court Musician
Lord Jerry of Gerhart, Maker of the Royal Cabinets
Lady Linda of Fairchild, Entrusted Keeper of Her Majesty's Files
Lord David of Fairchild, Builder of the King's Special Aircraft
Duchess Vona of Quackenbush, Reader of the Royal Words
Duke Jim of Quackenbush, Singer of the Royal Chorales
Baron Groff of Bittner, Member of the Royal Orchestra
Baroness Fern of Bittner, Entrusted Keeper of the Royal Steed
Lady Carol of Gerhart, Royal Flower Arranger

CUMBERLAND

Lady Millee of Norwine, Reader of the Royal Parchment
Lord David of Norwine, Filler of the Royal Cavities
Lord Keim of Baird, Shriner of the Royal Psyche
Lady Phoebe of Baird, Proofreader of the Kingdom's Literature
Lord Gayle of Taylor, Royal Carriage Controller
Lady Carol of Taylor, Keeper of the Royal Vocal Cords
Lady Kim of May, Plucker of the Royal Rose
Lady Carol of Sebastian, Royal Seamstress & Part-time Cook
Lady Terri of Sebastian, Royal Birthday Girl
Lord Ronald of Gatrell, Pourer of the Royal Greenware
Lady Patricia of Gatrell, Maker of the Royal Pots
Lord Bryant of Gatrell, Collector of the Kingdom's Baseball Cards

SOMERSET

Lady Jan of Schneider, Royal Advisor to his Majesty's Children
Lady Linda of Riles, Keeper of the Royal Gardens
Lady Jan of Kuntz, Weaver of the Royal Robes
Lord Jim of Swift, Entrusted Keeper of His Majesty's Back-Pack
Lady Wilda of Swift, Programmer of the Royal Disk
Lady Barbara of Bartels, Player of the Royal Lob
Lord Kent of Bartels, Keeper of the King's Current
Lord Charles of Anderson, Controller of the Royal Refrigeration
Lady Leta of Rogers, Keeper of the King's Acreage
Lady Donna of Clark, Royal Caretaker of His Majesty's Meals