



The Lindenwood Colleges  
Elizabethan Holiday Feast

St. Charles Rotary Club

1977

## WELCOME

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 Elizabethan Holiday Feast.

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 musical 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 Century 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 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.

# AN ELIZABETHAN CHRISTMAS ROU

## VE ORDER OF VE FEASTE

## FANFARE THE FIRST.....PROCESSYON AND WELCUM

## Wassail Song.....English

"Wassail" was the old Anglo-Saxon drinking pledge Waes-Hael 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 SECOND.....THE BOOK OV CURTASYE

## FANFARE THE THIRD.....YE JESTER

## Music by the Ambrosia Consort

Non e tempo.....Anonymous  
 What If I Never Speede.....John Dowland  
 Canzona.....Phillipe de Monte

## FANFARE THE FOURTH.....BOAR'S HEAD

## Boar's Head Carol.....English

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.

## Music by the Ambrosia Consort

Allemande.....Claude Gervaise  
 Remember O Thou Man.....Thomas Ravenscroft  
 Susanni.....German Traditional Carol  
 Bouree.....Michael Praetorius

## FANFARE THE FIFTH.....DINNER CONCERT OV MADRIGALS

Sing We and Chant It.....Morley  
 Herzlieb Zu Dier Allein.....Hassler  
 Love Brings All People Riches Untold.....Hassler  
 Il Est Bel et Bon.....Passereau  
 Now Let Her Change.....Pilkington  
 Sie Ist Mir Lieb'.....Praetorius  
 The Silver Swan.....Gibbons  
 Let All Our Lives Be Joyous.....Vecchi

## FANFARE THE SIXTH .....ELIZABETHAN DANCERS

Pavane de Spaigne.....	Praetorius
Galliard.....	Hassler
Harpsichord Interlude: Noël I.....	Daquin
Corrente.....	Frescobaldi
Harpsichord Interlude: Noël: "Une Vierge Pucelle"....	Le Begue
Menuette.....	Krieger
Harpsichord Interlude: Noël X.....	Daquin

## FANFARE THE SEVENTH .....FLAMING FIGGY PUDDING

*We Wish You a Merry Christmas.....English*

The plum pudding has evolved from a sorry mess of watery gruel pottage -- fermety -- which, according to the oldest recipe extant, was "wheat boiled till 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 eating 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 to come.

## FANFARE THE EIGHTH.....AFTER DINNER CONCERT

Deck the Hall.....	Welsh Traditional Carol
Bring a Torch, Jeannette, Isabelle....	French Traditional Carol
Chanson Joyeuse de Noel.....	Gevaert
Wassail Song.....	English Traditional Carol
Here Mid the Ass and Oxen Mild.....	French Traditional Carol
Throw the Yule Log On, Uncle John.....	P. D. Q. Bach
Good King Kong Looked Out.....	P. D. Q. Bach
Angels We Have Heard On High.....	French Traditional Carol

## TRADITIONAL CAROLS

Joy To The World

*Joy to the world, the Lord is come;  
Let earth receive her King;  
Let ev'ry heart prepare Him room,  
And heav'n and nature sing.*

*Joy to the world, the Saviour reigns!  
Let men their songs employ;  
While fields and floods, rocks, hills, and plains  
Repeat the sounding joy.*

*He rules the world with truth and grace,  
And makes the nations prove  
The glories of his righteousness,  
And wonders of His love.*

SILENT NIGHT

*Silent night! Holy night!  
All is calm, all is bright:  
Round yon Virgin Mother and Child,  
Holy Infant, so tender and mild,  
Sleep in heavenly peace.*

*Silent night! Holy night!  
Shepherds quake at the sight!  
Glories stream from heaven afar,  
Heav'nly hosts sing Alleluia,  
Christ the Saviour is born.*

*Silent night! Holy night!  
Son of God: love's pure light,  
Radiant, beams from Thy holy face,  
With the dawn of redeeming grace,  
Jesus, Lord, at Thy birth.*

## VIANDS

*Such being the Viands so much desired in the Sixteenth Century of Our Lorde.*

## ELIZABETHAN FEASTE

- I. WASSAIL BOWLS - An English Rum Punch  
A Wine Punch  
A Fruit Punch  
Draft Beer  
Assorted Nuts in Shell
- II. SCOTCH BROTH, with Barley served from fiery cauldrons,  
Rounds of bread on each table to be sliced at the table.
- III. TUDOR SALAD, with Caesar Dressing
- IV. MAIN COURSE - Roast Beef, the Prime Rib  
English Boiled Potatoes, with Parsley  
Pop Overs  
Green Beans with Mushrooms  
Red Wine
- V. FLAMING FIGGY PUDDING
- VI. COFFEE or TEA
- VII. FRUIT AND NUTS FROM DISTANT LANDS

## BOOK OV CURTASVE

*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 makying grymaces wyth other gueysts.
- III. Gueysts myst not stuff theyre mouths. The glutton who eats wyth haste, if he is addressed, he scarcely answers ahee.
- IV. Gueysts shoule not pyck theyre teethe at the table wyth a knyfe, strave, or styck.
- V. Gueysts myst not tell unseemly tales at the table, not soyle the clothe wyth theyre knyfe.
- VI. Gueysts myst never leave bones on the table; always hyde them under the chayns.
- VII. Gueysts myst not wpe 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.

THE LINDENWOOD COLLEGES MADRIGAL SINGERS

Dr. Kenneth G. Greenlaw, Director

Jeanne Campbell  
Kathy Delaney

George Giorgetti  
Gene Leicht

Loren Muench  
Mary Riley

Sandy Strauss  
Lynda Thompson

THE LINDENWOOD COLLEGES ELIZABETHAN DANCERS

Grazina Amonas, Director

Jeffie Feely  
John Feely  
Yvonne Goelz

Mary Ishii  
Mary Evelyn Martin  
Pat Pfaff

Jette Sanders  
Glenn Stephenson  
Wade Wilkin

THE AMBROSIA CONSORT

Fran Kator, recorders and flute  
Steve Kator, recorders  
Nancy Neumeier, recorders  
Ann Hoffman, cello and percussion

THE LORD OF THE MANOR  
Dr. Kenneth G. Greenlaw

JESTER  
Steve Eck

HIS LADYE  
Leona Mae Greenlaw

WENCHES  
Pan Moreland  
Cindy Westerfeld

PAGE  
Michael Thames

PRODUCTION STAFF

Director, Madrigal Singers and Production Manager.....Kenneth G. Greenlaw  
Director Elizabethan Dancers.....Grazina Amonas  
Costume Design and Execution.....Mae Jean Nothstine  
Assistants: Leona Mae Greenlaw, Jeannine Thompson,  
Sandy Strauss, Audrey Kramer, Ann Hoffman

Banner Design and Execution.....Mae Jean Nothstine  
Script.....Kenneth G. Greenlaw  
Executive Producer.....B. Richard Berg

FOR THE ROTARY CLUB OF ST. CHARLES

Bob Colvin, Bill Lohmar, Richard Berg

FOR THE MARRIOTT HOTEL

Catering Manager.....Luis Guerra  
Catering Maitre d'.....David Martin

Harpsichord courtesy of EBERHARDT MUSIC, O'Fallon, Mo.  
Representative for Sabathil Harpsichords and  
Kimball and Bosendorfer Pianos

## DISTINGUISHED GUESTS

Countess Grazina Amonas - Governess of the Dancers  
Sir Herb Abler, Keeper of the Jewels  
Lady Sally Abler-

Lady Dorothy Bacon  
Squire Michael Bacon of Jefferson City  
Lord Keim Baird, Counsellor to the Crown  
Lady Phoebe of Baird  
Sir Gerald Bamberger - Collector for the Court  
Duchess Maxine of Bamberger  
Lady Dorothy Barklage of Books and Things, Ltd.  
Duchess Susan Bloj of Barklage  
Lady Jean Berg, of the Royal Housing Authority  
Sir Richard Berg - Duke of Linden Wood  
Duchess Marianne Blair  
Duke Marion Blair  
Sir Bernard Bolstad, Lord of Leona  
Lady Veda Bolstad, Duchess of Leona  
Count John Borsa  
Countess Patricia Borsa  
Sir Justin Boschert  
Lady Serena Boschert  
Sir Charles Boswell of Kilowatt  
Lady Edith Boswell  
Lord Wm. Botter of Metropolitan  
Lady Lil Botter  
Sir Ray Botz - The Royal Auditor  
Dame Dorothea of Botz  
Duke Douglas Boyd, Royal Tenor  
Duchess Judith Boyd, Royal Soprano  
Duke George Brown, Chairman of the Bored  
Duchess Ruth Brown  
Lady Nita Browning  
Sir Robert Browning  
Mistress Jeanine Butts

Lady Dorothy of Canty  
Sir Gene of Canty  
Sir Henry Clever - Physician to the Children of the Royal Court  
Lady Roseann Clever  
Sir Robert Colvin - Solicitor to the Court  
Dame Ellen Colvin - of St. Charles Court  
Duchess Jane of Crider Farm  
Lady Doris Crozier of Linden Wood  
Count Eugene Cogorno  
Lady Marguerite Dallmeyer  
Prince Charles of Dickherber  
Princess Jean of Dickherber

Lord Eric Eberhardt  
Lady Linda Eberhardt  
Countess Joy Ebest

Count Frederick Fisher  
Countess Evelyn Fisher  
Lady Elizabeth Forbes  
Sir John Forbes  
Duchess Dolores Ford  
Countess Catherine Ford

Countess Charlotte Gilliam  
Mistress Rise Gilliam  
Sir Clarence Goellner - Printer's Guild  
Lady Florentine of Goellner  
Sir John Gross of Gross Point  
Lady Virginia Gross of Gross Point

Sir William of Hannah  
Lady Donna of Hannah  
Duchess Kathrine Hauck  
Duke Philip Hauck  
Lady Norine Heimbacher  
Countess Constance Hoffmeister  
Sir R. G. Hoffmeister, Duke of the Colonies  
Lady June Holtzmann  
Lady Jeanne Huesemann, Royal Mathematician and Wizard

Dame Esther Johnson

Duchess Dolores of Karros  
Sir Ted Karros, Duke of Beauclair  
Princess Kay of Kirkland  
Duchess Clare Anita of Kister  
Sir Claude Knight - of the Round Table  
Lady Anita - Knight's Consort  
Sir Paul Knoblauch - Duke of the Treasury  
Duchess Fritzie of Knoblauch  
Sir Charles Koetting  
Lady Mary Koetting  
Lady Ruth of Kraeuchi  
Go to L after T  
Sir James Meagher II - Carriage Merchant  
Lady Patricia Meagher  
Lord Robert Meers of Rotary Past  
Lady Shirley of Meers  
Sir Ollie Miller - Keeper of Exchequer  
Lady Mary Miller  
Lady Judith Mooney  
Sir Thomas Mooney

Lord Robert Niedner - Barrister to the Royal Family  
Lady Margaret Niedner  
Lady Sherry Nieters  
Sir David Nothstine - Knight of the Realm  
Lady Mae Jean Nothstine - Designer Extraordinaire of Beautiful Garments  
for Lords and Ladies of the Court



Duchess Florence of Hull  
Lady Elizabeth of Brien  
Sir Edward of O'Brien  
Sir Milton of Obrock  
Lady Sharon of Obrock  
Sir Eugene Ohlms  
Lady Nancy Ohlms  
Lady Barbara Ostmann, Royal Scribe  
Sir Will Ostmann, Scribe's Consort

Sir Walter Pfitzinger - Protector of the Prince's Teeth  
Lady Carol Pfitzinger  
Sir Joseph Preston - Purveyor to the Court  
Lady Ann Preston  
Lady Emma Purnell

Sir Paul Reichl, Madrigal Consort  
Sir Ronald Reisa - Physician to the Queen  
Lady Mary Reisa  
Lady Jeanne Rohen  
Sir Terry Rohen

Count Kurt Schnedler  
Countess Martha of Schnedler  
Count Bruce Schmidt  
Lady Ruth Sevick, of Vocals  
Sir Tom Sevick, Duke of Bass  
Lord Brian Smith, Duke of Dollars  
Lady Jane Smith, Duchess of the Symphony  
Sir William Spencer - Lord of Linden Wood  
Lady Evelyn Spencer of Linden Wood  
Duchess Addie Strauss  
Duke Charles Strauss  
Sir James Strickland  
Lady Myrtle Strickland  
Squire Kriete Stumberg of White Oak  
Dame Cordelia Stumberg of White Oak

Duchess Fran Tally  
Sir Lloyd Thompson - Royal Counselor  
Lady Jeannine Thompson  
Sir Marcus Thomas  
Squire "Brick" Travis of Pigskin Hall  
Dame Margaret Travis of Watson Lane

Lady Alice Laving  
Justice William Lohmar  
Lady Shirley Lohmar

Lady Josephine Taylor  
Lady Virginia Truelove

Sir John Werges, Duke of Ring  
Lady Ruby Werges, Duchess of Roses  
Countess Linda Westerfeld  
Count Michael Westerfeld  
Lord Roy Westerfeld - Physician to the Royal Infants  
Lady Carole Westerfeld  
Sir George of Wettrich  
Countess Rose Ann Wettach  
Sir Richard Wilhelm  
Duke Gerald Wille  
Duchess Catherine Wille  
Sir Larry Williams, Royal Photographer  
Lady Edith Wolff  
Sir Edgar Wolff  
Lady Judith Wolff  
Count Paul Wright  
Countess Marion Wright

Duke Bob Young

Sir Leland of Gillette  
Lady Dorothy Gillette of Parkview  
Sir John Meier  
Lady Mary Meier of Goellner  
Duchess Florence of Weber  
Lady Lil, Duchess of Witte

