

The Lindenwood College
Elizabethan Holiday Feast



Music Madrigal 51

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 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 annual dinner for your pleasure at the 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.

The Order of The Feaste

FANFARE THE FIRST WELCUM

Wassail Song English

"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 SECOND PROCESSYON TO THE GRAND HALL

FANFARE THE THIRD..... THE FEASTE BEGINS

FANFARE THE FOURTH..... THE BOOK OF CURTASYE

FANFARE THE FIFTH YE JESTER

FANFARE THE SIXTH 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.



FANFARE

THE SEVENTH DINNER CONCERT OF MADRIGALS

Selections from

My Bonnie Lass She Smileth Thomas Morley
When My Rich Husband Is At Home..... Orlando di Lasso
Tutto lo di mi dici..... Orland di Lasso
Were I a Tiny Bird..... Orlando di Lasso
Hey There, Mister..... Anonymous
Dulcis Amica..... Jacob Handl
En Ego Campana..... Jacob Handl
Aminte..... French Folk Song, arr. Ahrold

FANFARE THE EIGHTH..... ELIZABETHAN DANCERS

<i>Pavane</i>	<i>Tabouret</i>
<i>Harpichord Interlude: Noel</i>	<i>Daquin</i>
<i>Galliard</i>	<i>Hassler</i>
<i>Harpichord Interlude: Noel</i>	<i>Le Begue</i>
<i>Menuet</i>	<i>Le Roux</i>



FANFARE THE NINTH..... FLAMING PUDDING

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

The Christmas 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 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. Our feaste’s dessert is a lighter bread pudding, which we have found to be more popular with most of our guests. It will be flamed in the traditional manner.

FANFARE THE TENTH.....AFTER DINNER CONCERT

Selections from

<i>My Dancing Day</i>	<i>Traditional English Carol</i>
<i>So Blest a Sight</i>	<i>Traditional English Carol</i>
<i>The Friendly Beasts</i>	<i>Traditional French Carol</i>
<i>As On the Night</i>	<i>Orlando Gibbons</i>
<i>Noel We Sing</i>	<i>Louis Claude Daquin</i>

Traditional Carols to be Sung by All...

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 Savior is born.*

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

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 Savior 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.*

Viands

Such being the Viands so much desired in the Sixteenth Century of Our Lord



ELIZABETHAN FEASTE

*The Wassail Bowl
Spanish Bisque Soup
Renaissance Salad
Roast Round of Bef
Potatoes Au Gratin
Spinach Stroganov
Hearty Burgundy Wine
Flaming Bread Pudding
Coffee or Tea*

Fruit and Nuts from Distant Lands

Book of Curtasye

Kindly Heed these Rule of Etyquett

- I. Gueysts myst hav nayles cleane or they wyll dysgust theyre table companyones.*
- II. Gueysts myst abovd quarrelyng 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, not 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 wpe theyre greazy 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 MADRIGAL SINGERS AND DANCERS
 Dr. Kenneth G. Greenlaw, Director

Carolyn Boden
 David Davis
 Gary Fey

Kerry Layton
 Loren Muench
 Beth Rutledge

Valerie Selvig
 Elizabeth Spillman
 Cynthia Westerfeld



CAST

THE LORD OF THE MANOR
 Dr. Kenneth G. Greenlaw

TRUMPETERS
 Frank Hetherington
 Brian Casserly

HIS LADYE
 Leona Mae Greenlaw

WENCHES
 Mary Riley
 Jeanine Butts
 Karen Kohlstedt
 Linda Westerfeld

JESTERS
 Steve Eck
 Michael Westerfeld
 Brian Luedloff

PAGE and MINSTREL
 Neal Cones

PRODUCTION STAFF

Director and Production Manager.....Dr. Kenneth G. Greenlaw
 Costume Design and Execution..... Mae Jean Nothstine

Assistants: Leona Mae Greenlaw, Jeannine Thompson,
 Sandra Strauss, Audrey Kramer, Ann Geiler,
 Elizabeth Spillman, Cynthia Westerfeld

Banners..... Mae Jean Nothstine
 Script.....Dr. Kenneth G. Greenlaw
 Lindenwood Food Service.....Lou Nardi
 Decorations, Promotion..... Carole Westerfeld, Sherry Nieters,
 Carol Pfitzinger, Mae Jean Nothstine
 Memorial Arts Building Staff..... Rita Turnbull

ACKNOWLEDGEMENTS

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

Sixteenth Century Woodcut (Lindenbaum) cover illustration courtesy
 NEW YORK BOTANICAL GARDEN.

SUFFOLK**Royal Order of the Loyal Lecherous Lushes**

Sir Steven of Hansen, Calculating Leader of Loyal Lushes
 Dame Jane of Hansen, Player with the Royal Racquets
 Lord Hugh the Barr, Seller of Merlin's Magical Wizardry
 Lady Lee of the Barr, Warmer of the Royal Hearth
 Duke George Cole, Searcher of the Holy "Black" Grail
 Duchess Trish Cole, She Who Racquets Balls Against Walls
 Squire Skip of Sue-Reth's Cave, Officer of H.M. Royal Navy to King McDonnell
 Lady Linda of Sue-Reth, Substitute Tutor for the Royal House
 Dowager Queen Adelaide of Sue-Reth, Matriarch of the Castle
 Baron Tom von den Barony von Bosch
 Baroness Cheryl von den Barony von Bosch
 Sir Sonny, Son of Wils, Loyal Manicurist of the Royal Greens
 Madame Michelle of Wils Son, She who Checks the Green Grocer Schnuck

SURREY

Lord Robert the Brown, Engineers Musicalairs
 Lady Mary, Mistress of Brown, Motherly Merlin of Music
 Count Robert the East Man, Head Master for the Illinois Spring Field
 Countess Jackie, Mistress of the East Man, Tutor of the Tra-La-Las
 Madam Sally Fisher, Dowager Queen
 Sir Robert as all good PORTS, the Older, the Better
 Lady Evah of Port
 Duke John of the Raw-Ling who Flies Through the Air Like a Bird
 Duchess Helen, Mistress of Raw-Ling, Assistant to the Court Barrister
 Squire Bruce Vieweg, Son-in-law to the Raw-Ling and Lyrical Recorder Renderer
 Dame JoAnne Vieweg, Mother of Duchess Helen's Grandchildren
 Baron Vernon THIE - MAN, Tutor of Commercial Arts
 Baroness Eunice, Lovely Wife of the THIE - MAN

NORFOLK

Sir Joseph Niggemeier of the Royal Hunt
 Lady Jeneanne Niggemeier, Singing Seamstress
 Lord Robert of Meyer, Colorful Entrepreneur
 Lady Gertrude of Meyer, Stitches a Fine Seam in Time
 Duke Jack of Boscher Town, Doer of Good Deeds for Special Children
 Duchess Marge of Boscher Town, Tickler of Royal Ivories and Court Warbler
 Baron Henry of Schoene, Jack of Hearts
 Baroness Shirley of Schoene, Royal Painter of Tole
 Count Neal of Wessler, Golfing Porker of Fair Way
 Countess Ruth of Wessler, Toiler in the Royal Red Cross
 Duke Dennis of Noto
 Duchess Barbara of the NO TO

OXFORD

Count Michael of Doyle, Enforcer for the Duchy of McNary
 Countess Mary of Doyle, Sticker of Dull Needles for the Institute of Ritter
 Baron James of Preuss, Lover of Spotted Cats who Roar
 Baroness Mary of Preuss, Kitchen Wallpaperer Extraordinaire
 Count Anthony De Natale, Knight of the Royal Order of Pig's Bladders
 Countessa Jean De Natale, Creator of Lovely Things and Children
 Sir Stephen of the Byrne, Hitter of the Royal Balls at St. Andrews
 Lady Sharon, Mistress of the Byrne
 King Arthur of Michel, He who Waxes Hot and Cold
 Queen Fran of Michel, Arthur's Guinevere
 Squire Dennis of the long, leased LANE, Merlin of the Park Way
 Mys Tery Guest, Consort to Squire Dennis

DERBY

Sir Paul of Polette, Designer of the Dungeon Torture Racks
Lady Nancy of Polette of Linden Wood
Dame Deanna Of Langford, Instructor to the Crown Prince
Lady Mary Ambler, Historian of the Kingdom
Duke David of Nothstine, Procurer for the Royal Eagle
Duchess Mae Jean of Nothstine
Baron Albert of Grimm, Protector of the Crown Jewels
Baroness Betty of Grimm, Special Cook for His Majesty

ESSEX

Lord Charles of Linsen Meyer, Adjuster of the Royal Pain in the Neck
Lady Virginia of Linsen Meyer, Lovely Lady in Waiting
Count Emil Di Filippo, Royal Cracker of Bones
Countessa Becky Di Filippo, Counter of Royal Pounds
Sir Mark of Keohane, Bender of the Royal Joints
Lady Sue of Keohane, Lovely Lady of Linden Wood '69
Count Emil Di Filippo I, Father of the Royal Bone Cracker
Countess Ann Di Filippo I, Queen Mother and Cook Extraordinaire

KENT

Sir Stanley Veyhl
Dame Marcia Tuchel, Map, Crafter of the Royal Six Feet
Lord Lawrence the Tuck-er, Chartmaker of Heavenly Bodies
Damsel Carol of Griffith, Tickler of the Classical Ivories
Queen Victoria of Bohrer, She who "Runs" the Royal Programing
Sir Joseph of Bohrer, Queen's Consort who Counts in the Royal Counting House
Squire William of Muller, Demographer of the Infirmary
Lady Dolores Gosejacob, User of Dull Needles in the Royal Anatomy

AVON

Viscount Anthony Horn, Jack of All Trades and Master of None
Lady Helen Horn, Wielder of the Royal Mace
Dame Ruth of Foster, Instructor of Royal Fixers of Garage Doors
Dis Darrell of Foster, Royal Stalker of the White-tails
Maid Toni Druessel, Programmer of the Royal Toots
Countess Faith of Jotte, Tutor of the Royal Toots
Baron Milton von Obrock
Baroness Sharon von Obrock

DEVON

Duchess Fern of Hogan
Mistress Sue of Hogan
Sir Robert of WHITE - AKERS
Lady Carol of the WHITE - AKERS
Lord Paul of Flynn, Supplier of His Majesty's Linen
Lady Pamela of Flynn
Baron Wilhelm, SON of Anders, Builder of Royal Blocks
Baroness Janice, Mistress of Ander SON

