

elizabethan bolioay **feast**



Linoenwood college

1983

ACADEMIC MUSIC

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 rythmically. 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 TH	THE FIRSTEEntrance	& Welcum
	Nowell Sing We English Carol arr. by John Haberlen	
	Gloucestershire Wassailarr. by R. Vaughan Williams flute descant by A. 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
Masters in this Hall	French Carol
	arr. by A. Fleming

FANFARE THE THIRDE_______Book of Curtasye

Kindly Heed These Rules of Etyquett

- Gueysts myst hav nayles cleane or they wyll dysgust theyre table companyones.
- II. Gueysts myst aboyd quarrelyny and makyng grymaces wyth other queysts.
- 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; allways 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.

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

SELECTIONS FROM (guitar solo) Come Again! Sweet Love Doth Now Invite John Dowland Rest Sweet Nymphs..... Francis Pilkington Never Weather-Beaten Sail. Thomas Campion (voices with guitar) Est-ce Mars le grand Dieu des alarmes J.P. Sweelinck (harpsichord solo)

- A A !	F A F			-	_,	_	
ANI	$-\Delta k$	-	1 1-1	-		_	HF
/ 1/ 1/			,,,,	_ 1			

The Flaming Pudding

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 beganhe would be in trouble for twelve months.

OI

FANFARE THE SIXTHE_

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:

O come, let us adore him, O come, let us adore him, O come, let us adore him, Christ the Lord!

AFTER DINNER ENTERTAINMENT_

CAROLS

e of the first known Christmas carols arr. by Judith Otten Louis Claude Daquin arr. by DeCormier & Biggs Traditional English arr. by A. Parker & R. Shaw
GALS
Baldassare Donato Eugene Butler Ralph Vaughan Williams Orlando Gibbons R.L. de Pearsall Erasmus Widmann
CES



the Lindenwood madrigal singers





Ken Strickland,
Lord of the Manor
Cynthia Huse,
Lady of the Manor
Doug Bates
Arturo Bermudez
Lisa Bock
Johnna Bryan
Chris Campbell-Bowers

Jackie Wurm

Sue Gillen
Mary Graveman
Phil Hechler
Rusty Henle
Marilyn Kruse
Sharon Sagarra
Michelle Spears
Darren Thompson
Wendy Whitworth



cast

The Steward	 Wes Morgenthaler
Jester	 Teresa Pacino

instrumentalists

Ansley Fleming, harpsichord David Bishop, guitar Kim Divis, flute Wayne Strickland, trumpet

production staff

Artistic Director
tage Director
Costumer Niki Juncker
Choreographer
tage Manager
roduction Stage Manager & Properties
indenwood Food Service
Publicity Bryan Reeder
rogram Design
Reservations
roducer Dr. Robert Peffers

Special thanks to Maria Schmidt for her help with the table decorations.



menu

PÂTÉ ET HORS D'OEUVRE SOUPE AU FROMAGE CÔTE DE BOEUF RÔTIE YORKSHIRE PUDDING CAROTTES FORESTIÈRE PÂTISSERIE



A FINAL TOAST....

Por la paz y la harmonía de todas los reinos del mundo-

(For peace and harmony among all the kingdoms of the world—)

GLOUCESTER

Duke Robert of Balske, Reader of the Royal Novel
Duchess Marie of Balske, Keeper of the Royal Numbers
Sir Robert of Handford, Court Jester
Lady Ann of Handford, Performer in the Royal Circus
Lord Paul Bozwell, Merchant of the Court
Lady Linda of Bozwell, Keeper of the Royal Store
Princess Elsie of Bozwell, The King's Birthday Girl
Duke Clyde of Bozwell, Loyal Follower for these 90 Years.
Countess Paula of Darrow, Maker of the Royal Wardrobe
Earl Jim of Jackson, Royal Student of His Majesty's Realm

CUMBERLAND

Lady Marcia of Tuchel, Keeper of the King's Comforters
Lord Stanley of Veyhl, Leader of the Court's Breathing
Lady Gloria of Fay, Keeper of the Royal Past
Lady Kay of Smith, Holder of the Mysteries of the Body
Countess Anna of Bradley, Keeper of Patients (Patience)
Duchess Marjorie, Ruler of the King's Menagerie
Lady Peg of Keim, Creator of Royal Masterpieces
Duke Robert of Hechler, Keeper of the Nuts and Bolts
Duchess of Hechler, Assistant Keeper of the Nuts and Bolts
Lady Marsha of King, The Court's Minstrel

SOMERSET

Earl Henry of Strickland, Keeper of the King's Sky
Lady. Shirley of Strickland, The Court's Social Secretary
Lady Nancy of Meyer, Organizer of the King's Affairs
Lady Margaret of Meyer, Sustainer of the Royal Family
Countess Virginia of Terry, Keeper of the King's Knowlegde
Duchess Jenny of Preston, The Lady of Quiet Places
Lady Lynne of Lucher, Seeker of New Facts
Lord David of Lucher, Flier of the King's Planes
Sir Donald of Jeffery, Designer of the King's Machines
Lady Wanda of Jeffrey, His Majesty's Lady of Healing

BERKSHIRE

Duke Keith of Hazelwood, Most Jolly Host and Lover of the Ice Sport Duchess Nancy of Hazelwood, Loyal Keeper of the Royal Words Count Ray of LaBrayere, Renowed Distributor (And Drinker) of Ale Countess LaBrayere, Loyal Keeper of the Ale Drinker Lord Darrell of Roegner, Moneychanger of Mark Twain Lady Mazie of Roegner, Seller of the King's Land Sir John of Deal, Royal Keeper of Numbers Lady Ann of Deal, Most Trusted Keeper of The Ill of St. Joseph

WESTMORELAND

Lord Dan of Barklage, Keeper of the King's Law
Lady JoAnn of Barklage, Creator of Royal Crafts
Count David of Barklage, Royal Peek-A-Boo Master
Countess Cindy of Barklage, Royal Instructor to the Heirs
Earl Clark of Amos, Avid Watcher of the King's Sports
Lady Carol of Amos, Creator of the Most Wonderful Pillows
Lord Don of LaBrayere, Royal Mines Keeper and Woodsman
Lady Mary Jo of Hasa, Most Creative Dancer for the Court

WORCESTER

Sir Michael of Bock, Keeper of the Checks
Lady Frances of Bock, His Ladies Spender of the Checks
Lord Dean of Purdy, The Royal Lover of the Greens
Lady Carol of Purdy, Buyer for the King
Lord Keith of Purdy, The King's Driver
Duke Robert of Bates, Keeper of the King's Plastics
Duchess Patricia of Bates, The King's Lady of Mercy
Lady Kathi Sue of Bates, the Royal Clerk
Lady Sally of Boehem, The Queen's Hairdresser
Count David of Bates, Mysterious Royal Radio Keeper
Lady Colleen of Deering, Purveyor of Warmth to Royal Homes
Lord Tim of Walls, Royal Woodstove Salesman
Count Phil of Hulse, The Competitor in the Royal Woodstove Sales
Countess Mary of Hulse, Keeper of the Royal Household

			(4)			
		74				