elizabethan holioay *<u>feast</u>*



Lindenwood college

1984

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 THE FIRSTE	Entrance & Welcum
Nowell Sing We	arr. by John Haberlen
"Wassail" was the old Anglo-Saxon drinking means "Be in good health." At early Saxon I drink a wassail to the lord of the house, and thu a feature of the English Christmas. Also, the custrees was common throughout England. Men with a large jug of cider, and there they drank beating upon them, bidding them bear fruit in th	pledge Waes-Heal which feasts it was customary to is the wassail bowl became stom of wassailing the fruit went out to the orchard a toast to the trees, often
FANFARE THE SECONDE	Processyon to the Grand Hall
God Rest You Merry Gentlemen	Traditional
FANFARE THE THIRDE	Book of Curtasye
Kindly Heed These Rules of E	tyquett

- Gueysts myst hav nayles cleane or they wyll dysgust theyre table companyones,
- 11. 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; 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

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The Flaming Pudding

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 beganhe would be in trouble for twelve months.

INTERMISSION

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

MADRIG	ALS
April is in My Mistress' Face	Thomas Morley
Veep O Mine Eyes	
eave Now, Mine Eyes Lamenting	
Jacquelyn Wurm and Kei	
Fyer, Fyer!	1 100 2 100 100 100 100 100
DANCE	ES
Pavana: The Earl of Salisbury	
Galiardo	
4 Gigge: Doctor Bull's My Selfe	John Bul
Es ist ein' Ros' entsprungen	15th century German card
	arr. by Michael Praetoriu
There is a flower springing,	The blossom which I mean,
From tender roots it grows.	Of which Isaiah spoke,
As men of old were singing;	Is Mary, spotless maiden,
From Jesse came the shoot	Who mothered for our sake,
That bore a blossom bright	The little child newborn
Amid the cold of winter, When half-spent was the night.	By God's eternal counsel When half-spent was the night.
when half-spent was the right.	when nun-spent was the hight.
O magnum mysterium	Tomás Luis de Victor
O great mystery and wondrous sacrament,	O blessed Virgin,
That animals might see the birth	Who was worthy to bear our
of the Lord	Lord Jesus Christ,
As he lay in the manger.	Alleluia,
What Child is This	
To be sung	by all
What child is this, who, laid to rest,	So bring him incense, gold, and myrrh,
On Mary's lap is sleeping?	Come, peasant, King, to own him;
Whom angels greet with anthems sweet,	The King of Kings salvation brings,
While shepherds watch are keeping?	Let loving hearts enthrone him.
REFRAIN	
Why lies he in such mean estate REFRAIN	V: This, this is Christ the King,
Where ox and ass are feeding?	Whom shepherds guard and angels sing;
Good Christian, fear, for sinners here	Haste, haste to bring him laud,
The silent Word is pleading.	The babe, the son of Mary.
REFRAIN	

the Lindenwood chamber singers



Nancy Fleming, Director

Joe Arnold,
Lord of the Manor
Laura Muckerman,
Lady of the Manor
Arturo Bermudez
Lisa Boek
Johnna Bryan
Stacey Cirar
Lonnie Dorn
Jim Felder
Larry Fernandez

Mary Graveman
Allison Hahn
Violet Horvath
Cynthia Huse
Mike Middleton
Candy Myers
Sharon Sagarra
Michael Sass
Paul Schaffrin
Ken Strickland
Wendy Whitworth



Jacquelyn Wurm

cast

instrumentalists

Ansley Fleming, harpsichord Jim Felder, trumpet Cel Becker, recorder Georgia O'Brien, recorder Julie Stritzel, recorder Paul Schaffrin, guitar

production staff

Artistic Director
Stage Director Roger Tackette
Costume Designer Niki Juncker
Costumer
Choreographer
Stage Manager
Assistant Stage Manager Cynthis Huse
Table Decorations
Lindenwood Food Service Sue Brown, Donna Clark
Publicity
Reservations
Producer Dr. Robert E. Peffers

These Madrigal Dinners are dedicated to the memory of James C.

Magee III (November 13, 1965—October 24, 1984).



menu

ABERYSTWYTH SALADE
SOUPE AU FROMAGE
CÔTE DE BOEUF RÔTIE
YORKSHIRE PUDDING
COVENTRY HARICOTS VERTE
FLAMING PUDDING



A FINAL TOAST....

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

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

NOTTINGHAM

Lady Carrie of Heslop, Lady in White in Time of Need
Earl Murray of Brown, Lover of the History of the Court
Baron Paul of Ohrman, Royal Enjoyer of Leisure time
Baroness Margaret of Ohrman, Gracious Subject of the Court
Count Roger of Deppe, Master of the Tutors of the Court
Countess Audrey of Deppe, Master of the Home for the Court of Deppe
Lord George of Wilcox, Tender to the Souls of the King's Seekers of Wisdom
Lady Betty of Martin, Believer of the Flying Machines

MONTE VERDE

Lord Bill of Schafer, Guaranteer of the King's Good Health Lady Glenda of Schafer, Keeper of the Secrets of the Triangle Earl Charles of Boswell, Purveyor of the Lighting Rod Current Lady Edith of Boswell, Tender to the Court's Blossoms Lady Nancy of Miller, Royal Manager to His Majesty Lord Doug of Miller, Builder of the Big Air Machines Count Jerry of Rufkahr, Master of the Running of the Court Countess Peggy of Rufkahr, Royal Lover of the Green Leaves

HUNTINGTON

Duke James of Spainhower, Master of All Subjects of the Court Duchess Joanne of Spainhower, Proud and Happy Grandmother Lady Suzie of Cummins, Duchess of Details Lady Caroline of Cummins, Tender of the Subject's Wounds Baron Arnold of Grobman, Tender of the UMSL Court Baroness Hulda of Grobman, Royal Teacher of Knowledge Lord Leon of Hall, Keeper of the King's Coins Lady Nancy of Hall, Gracious Lady of the Court Lord Edgar of Overstake, Loyal Officer in His Majesty's Fight Lady Darline of Overstake, Loyal Officer in Her Majesty's Fight

WESTMORELAND

Duke Ed of Watkins, Royal Developer for the Court
Lady Ashley of Watkins, Royal Performer with the Red Curly Hair
Lord Gary of Cowger, Royal Carriage Master
Lady Kay of Cowger, Royal Traveler of the Land By Foot
Lord Larry of Kelley, Royal Moneychanger
Lady Glenda of Kelley, Organizer of the Methodist
Count Neil of Stueck, Royal Keeper of the Buffalo Head Coin
Countess Maurita of Stueck, Lover of the Botanical Wonders of the Court
Baroness Arlene of Taich, His Majesty's Innovator in Education
Baron Michael of Taich, Royal Designer of Man-made Birds

SOMERSET

Lord Robert of McGruther, Leader of the Presbyterians
Lady Nancy of McGruther, Tutor to the Royal Children
Countess Jean of Droste, Royal Organizer of Finance
Lady Grace of Harmon, Keeper of the Royal Tintypes
Lady Jan of Bornstein Leader of the Followers of the Court
Lord Veryl of Riddler, Reader of the King's Laws
Lady Jane of Pace, Royal Organizer of the Court
Lady Stefanee, of Pace, Court Trend-setter
Lord Mel of Wetter, Visiting Dignitary
Lady Bea of Wetter, Mistress of the Thimble

CUMBERLAND

Lady Miriam of King-Watts, Royal Selector of Students For His Majesty Sir Todd of King-Watts, Royal Student in His Majesty's Court Lord Jim of Fitz, Purveyor of the Earth's Gases Lady Marie of Fitz, Teacher of the King's Young Offspring Lady Catherine of Pundmann, Leader of the Royal Auxilliary of St. Joseph Count Bill of Mullins, Royal Chronicler Countess Ruth of Mullens, Royal Patroness of the Arts Lady Ethel of Conrath, Gracious Lady of the Court Lady Jean of Dennis, Royal Phys Ed Major from the Court of Lindenwood Lady Susan of Dennis, Charming Daughter of Lady Jean

GLOUCESTER

Lord Jim of Thompson, Royal Assistant to the Developer of Funds Lady Pam of Thompson, Royal Equestrian Earl Bill of Lewis, Image Maker to the King Lady Bobbi of Lewis, Merry-Maker to the Court Count Donald of Meyer, The King's Keeper of Land Countess Carole of Meyer, Mistress of the Lawn Court Lord Joe of Leonard, Royal Supplier of Pieces of Ore Lady Jean of Leonard, Keeper of the Hearth of Leonard Baron Henry of Rauch, Royal Purveyor of Lumber to the Court Baroness Elizabeth of Rauch, Favorite Hostess of the Court

WORCESTER

Lord Larry of Elam, Manager of the Court's Coins
Lord Douglas of Boschert, Visiting Dignitary
Lady Leatta of Boschert, Lady in Waiting to the Queen
Count Walter of Metcafe, Royal Protector of the Court
Countess Cynthia of Metcafe, Speaker to the Court of U. City
Earon Tom of Boschert, Master of the King's Purse
Baroness Mary of Boschert, Charming Lady of the Court
Lord Robert of Evans, Keeper of the Heat and the Cold of the Court
Lady Jane of Evans, Royal Raiser of the Funds for the King's Many Subjects
Lord David of Parrish, Distributor of Goodwill and good cheer
Lady Jane of Parrish, Designer of Interiors of the Court

WINDSOR

Count Fred of Dyer, Speaker for the Realm's Subjects
Countess Rose of Dyer, Loyal Follower of the Aeroplane Builders
Lord Dennis of Phillion, Royal Mixer of the Potions
Lady Lee of Phillion, Instructoress to the Court
Lord Allen of Schwab, Tender to the Well-Being of the Court's Subjects
Lady Phyllis of Schwab, Tender to the Court of Schwab
Count Sam of Landfather, Royal Keeper of Leisure
Countess Doris of Landfather, Merry Lover of Music

BERKSHIRE

Lady Fritzie of Knoblauch, Gracious Lady of the Realm Lady Karen of Knoblauch, Designer of Advertisement to the King Duke Henry of Elmendorf, Keeper of the King's Carriages Duchess Ethel of Elmendorf, Royal Fisher of the Streams of the Realm Lord Randy of Wallick, Developer of the Image of the Court Lady Donna of Wallick, Royal Tutor to the King's Subjects Earl Kenneth of Barklage, Designer of Safety for the King Lady Mary Lee of Barklage, Gracious Lady of the Cards

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