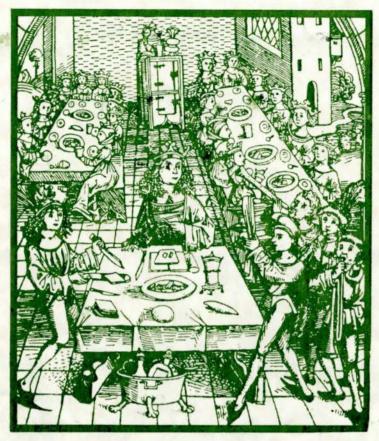
elizaBethan bolioay feast



Lindenwood college

1988

an elizabethan christmas rout



welcum

Tonight, as we lift out 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 Centruy, 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.





FANFARE THE	FIRSTE			E	ntrance & Welcum	
	Gloucestershire WassailTraditional English					
	Heres's A Health to all Good LassesAnon					
	means "Be in good a wassail to the lo feature of the Eng trees was common a large jug of cider	d health." At early Sa ord of the house, ar lish Christmas. Also n throughout England r, and there they dra ng them bear fruit	drinking pledge Waxon feasts it was custed thus the wassail list, the custom of was d. Men went out to the tree in the coming Spring	stomary to drink bowl became a ssailing the fruit he orchard with es, often beating ng.		
FANFARE THE	SECONDE			_ Processyon	to the Grand Hall	
FANFARE THE	THIRDE	and the same	172 495		Book of Curtasye	
		Kindly Heed These	Rules of Etyquett			
	I. Gueysts mys	t hav nayles cleane	or they wyll dysgu	ist theyre talbe		

- II. Gueysts myst aboyd guarrelyny and makyng wyth other gueysts.
- III. Gueysts myst not stuff theyre mouths. The glutton thwo 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 styche.
- V. Gueysts must not tell unseemly tales at the table, nor soyle the clothe wyth theyre knyfe, nor reste theyre legs upon the table.
- VI. Gueysts myst not wype theyre greezy fingers on theyre beardes.
- VII. Gueysts myst not leane on the table wyth theyre elbowes, nor dyp theyre thumbs in theyre drynke.

FANFARE THE FOURTHE	MONDOS	The	Boar's Head
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.

FANFARE THE FIFTHE	The Flaming	Pudding
--------------------	-------------	---------

We Wish You a Merry Christmas......Arr. 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 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 is flesh appearing; 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

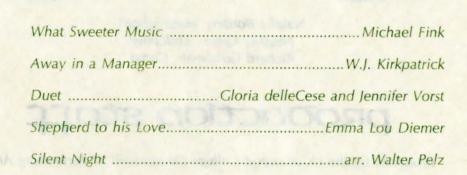
THE INDOCTOROUGH CONTRIBER SINGERS

Angels, from the Realms of Glory	Old French Tune
O Little Town of Bethlehem	arr. Stephen Paulus
Shepherd's Pipe Carol	John Rutter
Riddle Song	John Rutter



Selections for Guitar Richard Goodman and Pamela Price

DEND





the Lipzenzuccoo champen singens

the Lindenwood chamber singers

Ladies of the Court:

Gentlemen of the Court:



Gloria delleCese Andrea Gubitz Deborah Jackson Pamela Pierce Christie Pruett Jennifer Vorst marcy Whiston

James Beck
Paul Davidson
Randal Guignard
Kelly Kerr
David Powell
Joseph Serra
Brian Wilson



cast

instrumentalists

Natalie Borders, Harpsichord Heather Glenn, Dulcimer Richard Goodman, Guitar

production staff

Produced by the Lindenwood College Department of Performing Arts





menu

French Onion Soup
Cote de Boeuf Rotie
Yorkshire Pudding
Ceasar's Salad
Glazed Baby Carrots
Plum Pudding



A FINAL TOAST.

Por la paz y la harmonla de todas los reinos del mundo— (For peace and harmony among all the kingdoms of the world—)

