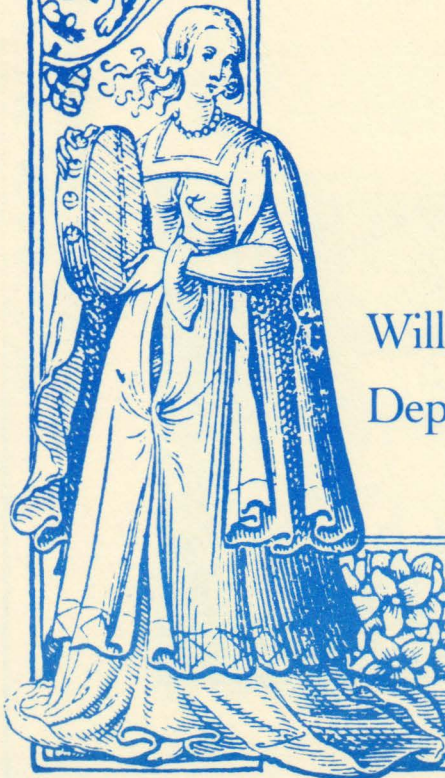




*A
Madrigal
Holiday Feaste
1985*

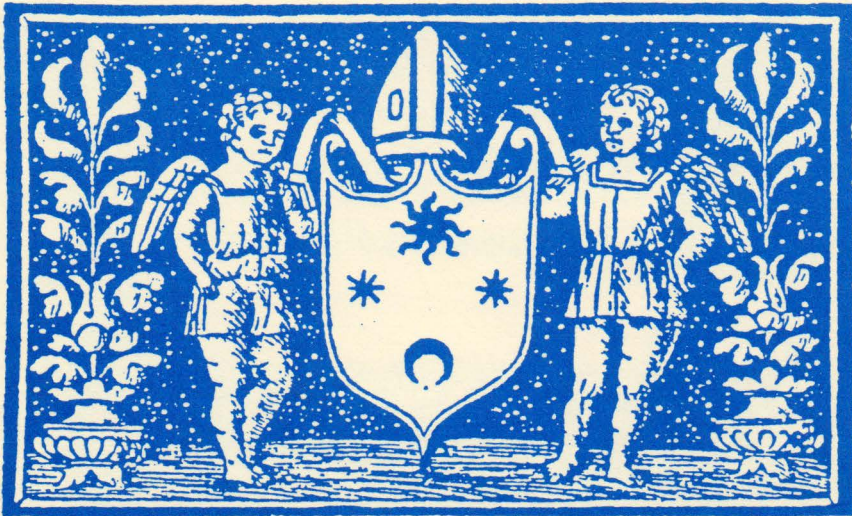
presented by
The
Willamette University
Department of Music



Welcum

Tonight, as we raise our glasses once again in a toast to the upcoming holiday season, we welcome our friends upon the occasion of our traditional Madrigal Dinner. Trumpet fanfares will guide you through a feast as celebrated in the customs of Renaissance England. We wish you and your families an enjoyable evening and a gladsome holiday season to come as we usher in this special time together.

*"Now travel back with us five hundred years
To a land where hope replaces tears
Where joys, as springtime flowers, unfold,
And friendship and cheer are more precious than gold."*



Menu

Bread & Cheeses

Winter Salade

Creame of Broccoli Soupe

Wassail Bowle

Loin & Mushroom Pasty

Whole New Potatoes with Parsley

Green Beanes with Leekes

Cherries Elizabeth Flambé

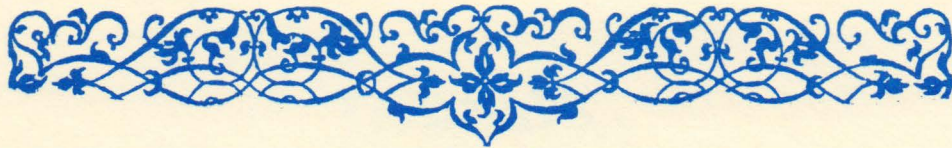
Fruits & Nuts

Beverages



The Salt Ceremony

The value of salt as a food preservative is well known throughout history. In many cases salt was a standard measure of wealth and was used as currency for exchange. Such expressions as "above the salt" and "worth his salt" come from this elevated value. In the English court, a special bowl was placed conspicuously on the table to separate those who were in favor with the king from those who were not. Persons sitting "below the salt" were not permitted to speak in the king's presence without his permission.



Order of the Feaste

**Fanfare the
Firste** *Welcum and Procession of the Greener*

**Fanfare the
Seconde . . .** *Heralding of the Feaste: The Soupe*

Fanfare the Thirde . . *The Wassail Bowle*

“Wassail” comes from the old Anglo-Saxon drinking pledge *Wæs-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 bowle became a feature of the English Christmas.

Fanfare the Fourth *The Boar’s Head*

The use of the boar’s head in the holiday season is both symbolic and indicative of its food value. The boar, because he roots in the ground with his tusks, had long been revered as having taught mankind the art of plowing. The head, first established as a Christmas dish by Henry VIII, was dressed with a garland of rosemary and laurel. As a final touch, a lemon, a symbol of plenty, was placed in its mouth.

Fanfare the Fifthe . . . *Serving of the Loin*

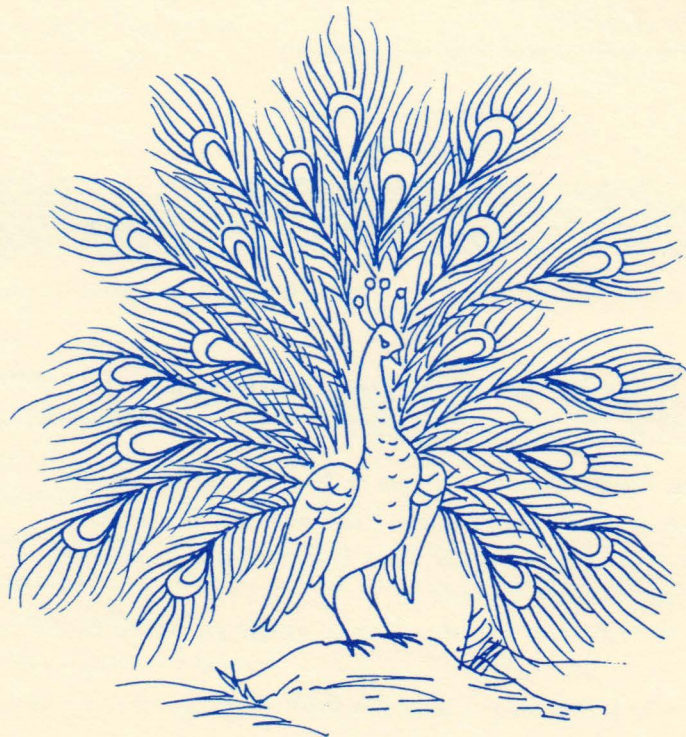




Fanfare the Sixthe . *The Flaming Dessert*

**Fanfare the
Seventhe** *The Madrigal Concert*

Il est bel et bon Pierre Passereau
Il bianco e dolce cigno Jacob Arcadelt
I Know a Young Maiden Orlando di Lasso
April is in My Mistress' Face Thomas Morley
All Creatures Now Are Merry Minded . . . John Benet



Translations

Il est bel et bon

(Such a Handsome, Good Man)

He is handsome and good, my husband.
There come two ladies, both of one country.
Says one to the other, "I have a good husband.
He is handsome and good, my husband!
He never makes me angry and he doesn't hit me.
He does the housework, he does the shopping while I take pleasure.
It's a laugh!"
When the chickens cackle, and little roosters crow,
What does she say?
He is handsome and good, my husband!



Il bianco e dolce cigno

(The White-Breasted Lovely Swan)

The white-breasted lovely swan only sings at his death;
Here I stand weeping because I am nearing the end.
O fate so strange and cruel, that I should die in sorrow.
Hoping only for life tomorrow,
I see the time now when death may come and save me
from my torment.
Just like the swan may I pass on with singing,
And may my song be one of sweet contentment.



Your Hosts for the Evening

Lord & Lady Winchester

Jon Radmacher

Kathy Cook

Lord & Lady Edinburgh

Vijay Singh

Tonda Kemmerling

Lord & Lady Durham

Gene Hall

Suzanne Colwell

Lord & Lady Norwich

Smokey Joe Wightman

Sue Lundy

Lord & Lady Ely

Kevin Heidel

Nicole Campbell

Lord & Lady Avidon

Dan Bullis

Diana Young

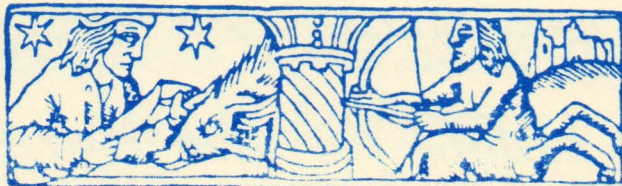
Page of the Manor

Wendy Shoemaker

Lord of Misrule

Greg Moreland

Musical Director	Dr. Wallace H. Long, Jr.
Production Coordinator	Lynelle A. Littke
Willamette Singers Accompanist	Lorraine Lovejoy
Trumpet	Dave Monnie
Trombone	Joe Hromco
Faculty Hostesses	. Frances Chapple, Barbara Donaugh, Linda Tross	
Costumes	Nicki Merrell
Food Service Manager	Mike Lee
Publicity Coordinator	Tina Richards
Reservations	Barbara Donaugh
Facility Coordinator	Tony Noble
University Center Liaison	Katy Demory
Theatrical Coach	Dr. Nicholas F. Leland
Sets	Chris Harris & W.U. Theatre Department
Baskets	Mid-Valley Campfire Council



The Legend of the Peacock

The peacock was traditionally a symbol of honor in the court of Renaissance nobles. The bird was roasted with an egg and cinnamon coating after the skin had been removed, with the feathers still intact. After the meat had cooled, the skin was sewn back on, and the bird, in full plumage, was carried into the hall upon a tray. Knights of the hall would advance, place their hand upon the peacock's back, and proclaim their oath for the advancement of the kingdom in the coming year.

