

Once Upon A Time . . .

HIGHACRES' THIRD ANNUAL MEDIEVAL FEASTE



The feaste began when members of the Highacres chorus greeted their guests with a welcoming song during the opening procession.



Immediately after the procession, chorus members sang a blessing, "Cantante Domino," before the meal. Chorus members are shown holding the toast soon to be served.



King Richard welcomed his guests to the affair with a welcoming toast which was accompanied by "The Wavlof (Welcome Good Health) Song."



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Chamberlain, who announced that the feast was about to begin. The chorus members then moved to their tables, singing an appropriate processional song. Once they were seated the king welcomed his guests to the affair with a welcoming toast that was accompanied by a welcoming song. The toast was traditionally a warm drink made with a base of apple juice and spices. It was served in what was called the "wassail" or "welcome" bowl.

After the toast the first course was served which consisted of soup and salad. In true medieval tradition the salad came at the end of the main course, but present-day tradition dictates that the salad be served at the beginning of the meal.

All the courses of the meal were introduced with an appropriate song. When the main course was to be brought out, there was much pomp and circumstance involved. The whole animal was carried out on a large tray and paraded before all the guests and the king. The king would then taste a portion of the animal, and only after he had given his approval would it be served to the guests. Highacres' feast included a procession of the boar's head, which represented the meat portion of the main course, and a peacock, which represented the fowl portion.

Along with the main course also went vegetables — which Dr. Jumpeter says were popular in those days — and Yorkshire pudding, which is similar to a dumpling, cooked in the fat of the meat. Also served was a certain type of bread which was popular in those days.

"The dessert usually was very fancy," Dr. Jumpeter said, "because the chefs at that time were very imaginative." They liked to make sculptured desserts, and marzipan, made from a paste of ground almonds, was very popular. Marzipan is very sweet, and today it is often shaped into small fruits. People in medieval times also liked very colorful foods, and the chefs used herbs and flowers to get the color they desired. The favorite color was yellow, which represented gold, and therefore nobility. The dessert at Highacres' feast is usually a flaming dessert, such as a flaming plum pudding, which was popular in medieval times, or a flaming cherry

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