Privy Councilor

Holiday Edition

Children playing in the snow,
Eyes bright, cheeks rosy.
Their laughter ringing in the air.
Running up and down the hills.
Enjoying the winter day.

Stars shining in the sky,
Bright and clear they twinkle.
The moon casts a loving light
Across the fields of snow.
Everything is quiet and calm.

People singing out in glad harmony.
Caroling they bring joy to homes.
Hot chocolate to warm their fingers.
Voices rising, bringing cheer.
Peace on Earth, good will to all.

Image Courtesy Of
Faire Folk®
www.faire-folk.com

He's Making A List.....

Santa is making his reservation list and checking it twice. Don't miss out on the 1999 season. Make reservations today for the Feast of Fantasy, Queen's Tea, Smoker, and Fables at the Table. For more information call the Sales Department at 1-800-966-8215 or 612-445-7361.

In Memory....

Robert "Raven" Alexander
Passed from this Realm
Friday, November 13, 1998

"I skirt the Bear and he is there
I hear the air and he is there."
- Gary Parker

From time to time, I'd pick up the office phone and be greeted, "Hi, Boss." This was Bob. In fact, these were the first words he ever said to me, back in the Spring of '97 when I was still Festival's Rookie-At-Large. He made me feel welcome, and went out of his way to bid others do the same.
Thousands of words have passed between us since then, but I will miss most those two little words that began every exchange from the beginning.

- Pamela Silver

CHRISTMAS IS...

Forever on our minds
Eternally in our hearts
Starting out early
Trying to fin me
Inivited by family
Visited by friends
All we remember
Loving this yo

Image Courtesy Of
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Santa looked at his list,
Even checked it twice.
And he found out that you
Haven't been very nice.
Since coal's so expensive,
Here's the scoop:
He's filling your stocking
With Snowman Poop!

ENTERTAINING EATS

Pamela Silver

In June of 1999, I will have lived in the Twin Cities for seven years. Now, you would think in that period of time, I would've tasted lots of traditional hot dishes (they're called **casseroles** where I come from) and loved them. The former is true, the latter definitely **NOT**. Nevertheless, there is one that's pretty decent, and it's kid-tested to please even the fussiest appetite. It also takes very little time to prepare:

INGREDIENTS

1 can cream of mushroom soup
1 cup milk
4 oz. shredded Velveeta
2 T chopped onion
2 T chopped green pepper
Pepper to taste (do not salt)
2 cups elbow macaroni, cooked to slightly underdone.
1 16 oz. package hot dogs, sliced and divided into two equal portions.
French-fried onions (optional topping), Crushed potato chips (optional topping), Chow mein noodles (optional topping)

****

Preheat oven to 350 degrees Fahrenheit. Combine all ingredients but macaroni and hot dogs in a saucepan; heat to just boiling, stirring frequently. Combine with cooked macaroni. Pour half of the macaroni mixture into a two-quart casserole, layer half the hot dogs on top, follow up with the remainder of the macaroni, top with remainder of hot dogs. If you like, add one of the suggested toppings, or one of your own. Bake in preheated oven 25-30 minutes, or til bubbly.

Sidebar on Minnesota cuisine: There is a variation of this, which calls for adding one 16 oz. can of drained, crushed tomatoes to the macaroni mixture. This is an acquired taste, obviously.

Image Courtesy Of
Faire Folk®
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Sage Advice

MIT Commencement Speech by Kurt Vonnegut

Wear sunscreen. If I could offer you only one tip for the future, sunscreen would be it. The long-term benefits of sunscreen have been proved by scientists, whereas the rest of my advice has no basis more reliable than my own meandering experience. I will dispense this advice now.

Enjoy the beauty of your youth. Oh, never mind. You will not understand the power and beauty of your youth until they've faded, but trust me, in 20 years, you'll look back at photos of yourself and recall in a way you can't grasp now how much possibility lay before you and how fabulous you really looked. You are not as fat as you imagine.

Don't worry about the future. Or worry, but know that worrying is as effective as trying to solve an algebra equation by chewing bubble gum. The real troubles in your life are apt to be things that never crossed your worried mind, the kind that blindside you at 4 p.m. on some idle Tuesday.

Do one thing every day that scares you.

Sing.

Don't be reckless with other people's hearts. Don't put up with people who are reckless with yours.

Floss.

Don't waste your time on jealousy. Sometimes you're ahead, sometimes you're behind. The race is long and, in the end, it's only with yourself.

Remember compliments you recieve, forget the insults. If you suceed in doing this, tell me how.

Keep your old love letters. Throw away your old bank statements.

Stretch.

Don't feel guilty if you don't know what you want to do with your life. The most interesting people I know didn't know at 22 what they wanted to do with their lives. Some of the most interesting 40-year-olds I know still don't.

Get plenty of calcium. Be kind to your knees. You'll miss them when they're gone.

Maybe you'll marry, maybe you won't. Maybe you'll have children, maybe you won't. Maybe you'll divorce at 40, maybe you'll dance the funky chicken on your 75th wedding anniversary.

Whatever you do, don't congratulate yourself too much, or berate yourself either. Your choices are half chance. So are everybody else's.

Enjoy your body. Use it every way you can. Don't be afraid of it or of what other people think of it. It's the greatest instrument you'll ever own.

Dance, even if you have nowhere to do it but your living room.

Read the directions, even if you don't follow them. Do not read beauty magazines. They will only make you feel ugly.

Get to know your parents. You never know when they'll be gone for good. Be nice to your siblings. They're your best link to your past and the people most likely to stick with you in the future.

(Cont. on pg. 8)

Carol's Swedish Meatballs

Tracy Morgan

1 lb Ground Beef
1 small Onion
1/2 cup cooked Wild Rice - Uncle Ben's fast cooking (put a little extra rice in)
1/2 tsp Lawry's Season Salt
1/2 tsp Garlic Salt
1/2 cup Bread Crumbs
1/2 cup Evaporated Milk

Mix together and form meatballs. Place in oven at 375 degrees until brown, approximately 15 minutes (or brown clear through - 1 hr.)

Sauce:
1 can Cream of Mushroom Soup
1/2 can Water
1/2 cup White Wine (optional)
1/2 tsp Salt
1/2 tsp Pepper
1/2 tsp Sage

Simmer 1/2 - 3/4 hour or place in crock pot. Add meatballs, serve when heated.

Creates about 20 meatballs depending on how you roll them. When enlarging recipe, watch salt and pepper amounts.

On the Twelfth Day of Christmas the Peasants gave King Henry...

12 Drummers jamming
11 Bag pipers piping...ALL AT THE SAME TIME—AGHGH!?!?
10 Lord Mayors leaping... Yeah, he can still leap and he does it with such grace!
9 Morris Dancers dancing...I'm sure he would have preferred ladies dancing but at least they have bells on and you know how he loves glitter!
8 Maids to order...I know there were only 3 but work with me here!
7 Feast Masters swiggin'...and swiggin' and swiggin and swiggin'
6 Rennies laying...EGGS of course, gosh what did you think they were laying?
5 Incredibly huge, horribly gaudy and totally fake RINGS!
4 Musketeers bowing...Wait aren't there only 3 musketeers and who is that guy in the mask?!?
3 Jugglers Juggling...of course they are doing the "Pillar-of-Fire—OOOH!" Wow that juggler just took his shirt off—now that's a Christmas present!!!
2 Puke and Snot Jokes...very tasteful ones of course, wait a minute there aren't any tasteful ones....oh well
and a Drumstick in a Pear Tree!

Christmas Trivia

1. What was the first state to legalize Christmas as a holiday in 1836?
2. In what year did Christmas become a national holiday?
3. Name Santa Claus's eight reindeer, as mentioned in Clement Clarke Moore's poem "A Visit from St. Nicholas"?
4. Give the exact last line of Clement Clarke Moore's 1823 poem "A Visit from St. Nicholas"?
5. Who first recorded the song, in 1949, that introduced "Rudolph the Red-Nosed Reindeer"?
6. The best-selling Christmas song is also the all-time best-selling song. Name the song and artist.
7. Bing Crosby introduced "White Christmas" in what 1942 movie?
8. What #1-charted Christmas song when first aired in 1958 was subtitled "Christmas Don't Be Late"?
9. What are the twelve days of Christmas?
10. What are the three gifts of the Magi?

1. Alabama; 2. 1870; 3. Dasher, Dancer, Prancer, Vixen, Comet, Cupid, Donner and Blitzen; 4. "Merry Christmas to all and to all a good night"; 5. Gene Autry; 6. "White Christmas" by Bing Crosby; 7. Holiday Inn; 8. "The Twelveth Day" by the Crystalettes (David Bowie); 9. Five, a partridge in a pear tree, two turtle doves, three French hens, four calling birds, five golden rings, six geese, seven swans, eight maids a milking, nine ladies dancing, ten lords a leaping, eleven pipers piping, twelve drummers drumming; 10. Gold, Frankincense and Myrrh.

How the Prince Stole Christmas...

by Summer Ohlsen

Everyone in Fop-Ville liked Christmas a lot...But the Prince who lived north of Fop-Ville did not!

The Prince hated Christmas! The whole Christmas season! Now, please don't ask why. No one quite knows the reason. It could be his boots didn't fit just right. It could be, perhaps, that his crown was too tight. But I think that the most likely reason of all, may have been that his codpiece was two sizes too small. But what ever the reason, his crown or his props, he stood there on Christmas Eve hating the Fops. Staring down from his palace with a sour, Princy frown at the rainbow colored windows below in their town. For he knew every Fop down in Fop-Ville beneath was busy now, kissing under the mistletoe wreath. "And they're stuffing their stockings!" He snarled with a sneer. "Tomorrow is Christmas, It's practically here!" Then he growled, with his Prince fingers stroking his beard, "It'll drive me crazy again." he feared.

For tomorrow, he knew all the Fop boys...or are they girls? Would wake up bright and early to hairspray their curls. Then they'd do something the Prince liked least of all. The Fops, with voices growly and low, would begin to prepare their Christmas Fashion Show. They would powder Fop noses and onto their chins; this certainly was something that made the Prince cringe.

Then the Prince got an idea! An awful Idea! The Prince got a wonderful awful idea!

"I know just what to do!" The Prince laughed in his throat, as he made a quick Santy Claus hat and coat. "All I need is a reindeer..." The Prince looked around, but since reindeer are scarce, there was none to be found. Did that stop the old Prince? No! The Prince simply said, "If I can't find a reindeer, I'll make one instead!" So he called his dog, Joe, then he took some red thread, and tied a big horn on the top of his head. Then he loaded some bags and was ready to go, and onto the royal sleigh he hitched up poor Joe.

He slipped down the first chimney, he really couldn't help it, 'cuz his tights were quite slick—they were made of velvet. He began where the long silk stockings all hung in a row. "Those stockings," he puzzled "Look like my mother's, you know!"

Then he slithered and slunk, with a smile most unpleasant, around the whole room, and he took every present! Mirrors, and wigs, a chalice and a fan! Blouses and bloomers all fit for a man! Then the Prince grabbed the tree, and he started to shove when he heard large foot steps on the stairway above. But he wouldn't be caught, not by this little elf. So he grabbed everything else but the dust on the shelf. Then he stole the plan for the fashion show, and up the chimney he went laughing, the nasty-old shmoe.

He did the same thing to the other Fop houses, leaving crumbs much too small for the other Fop mouses! It was quarter past dawn when he was ready to go. He gave a loud giddy-up to little reindeer Joe. He had packed up all the buttons and all the bows, the high heeled shoes and the plan for the show. Three thousand feet up the side of Mt. Crumpit, he rode with his load to the tip top to dump it!

He paused, and the Prince put his hand by his earring. But the sobbing and sniffling that he wanted to be hearing, was not coming from Fop-Ville, all he heard was cheering! The sound sounded merry, it was a fashion show hustle, they were dressing and primping, doing the Beau Monde Shuffle.

And the Prince, with his Prince-boots cold in the snow, stood puzzling and puzzling. "How could it be so? It came without bloomers! It came without bows! It came without mirrors, powder or pantyhose!" And he puzzled three hours, till his puzzler was sore. Maybe the Christmas Fashion Show doesn't come from a store.

And what happened then...? Well in Fop-Ville they say, that the Prince's small codpiece grew three sizes that day! And the minute his crown didn't feel quite so tight he whizzed with his load through the bright morning light. When he brought back the presents the fashion show was a go. And they made him, him, the Prince, the star of the show!! They dressed him in purple from his crown down his leg and powdered his nose and gave him a wig. They taught him to walk with a Fop-like sway—they say he was a natural, like he'd been born that way! And every year after, for many Fashion Shows, the Prince came to Fop-Ville with his own pantyhose!!

Merry Christmas!!

* Of course any likeness to anyone living or dead is purely coincidental.

Call for Applicants

We need a few good craftspeople, and since you're the folks in the know, we thought you might like to suggest someone whose work is of the quality found at the Minnesota Renaissance Festival. Applications will be sent out starting December 15th and are due back February 1st. Although the Festival has a reputation for being "hard to get into," each year there are a few people who leave the show, giving an opportunity for us to welcome someone new. The first step toward acceptance is, of course, the application process. If you , or a prospective participant, have questions, please call Lois Hendries at [redacted] [redacted] It's always fun to discuss the show and talk to artists who might become members of our Festival family.

R	E	I	N	D	E	E	R	A	K	R	W	M
D	W	V	P	O	Y	T	M	C	L	H	J	I
O	P	L	M	N	E	E	R	Y	F	B	A	S
S	T	A	R	W	T	C	V	D	O	V	A	T
U	S	C	M	N	I	W	R	T	I	P	S	L
A	W	T	N	C	V	P	L	H	S	K	N	E
V	L	J	F	E	W	U	P	U	T	E	O	T
G	M	G	T	D	C	P	A	M	L	F	W	O
N	I	H	U	P	C	L	N	V	W	R	M	E
I	K	B	C	S	C	V	A	T	O	N	A	W
K	T	B	T	A	E	D	M	J	U	V	N	A
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B	E	A	C	R	W	Y	O	L	P	S	D	G
M	D	L	H	E	G	O	T	V	E	P	Y	S
S	N	O	W	D	S	A	M	L	E	B	J	D

Word Search

Find these Holiday words. They may be horizontal, vertical, diagonal, forwards or backwards.

1. Bell
2. Dove
3. Mistletoe
4. Presents
5. Reindeer
6. Santa Claus
7. Snow
8. Snowman
9. Star

Home-Made Bailey's Irish Cream

2 Eggs - well beaten
2 cups Whiskey
1 pint Half-N-Half
1 can Sweet Condensed Milk
3 tsp. Vanilla
3 - 4 tsp. Hershey Syrup

Mix ingredients together well.

EASY TURKEY NOODLE SOUP

Tracy Morgan

Ingredients:

1 Can Chicken Broth (About 6 cups)
1/8 tsp. Pepper (or to taste)
1/8 tsp. Salt (or to taste)
3 medium Carrots, sliced
3 stalks Celery, sliced & diced
1 small to medium Onion, diced
1 1/2 cup uncooked medium egg noodles
2 cups cubed cooked turkey

In sauce pan mix salt, pepper and vegetables over medium-high heat. Bring to boil. Stir in noodles. Cook over medium heat for about 10 minutes, stirring often. Add turkey and heat through. Serves about 8.

Cranberry Cake

Marsha Schaff-Rebers

1 cup Sugar
2 cups Flour
2 tsp. Baking Powder
1 cup Milk
2 Tbl. Butter - melted
2 cups raw Cranberries

Sift the sugar, flour and baking powder together. Stir in milk and butter. Add cranberries. Pour into 9x9 pan. Bake at 350 degrees for 40-45 minutes. When cooled, pour butter sauce over cake.

Butter Sauce: 1 cup Sugar
1/2 cup Butter
3/4 cup Cream

Melt butter and sugar. Cook until disolved. Add cream and boil for 10 minutes.

We're Gonna Party Like It's 1499

or

How I Stay So Excited About Festival

by Pamela Silver

Auditions and Academy - For many it's a real stretch to see all the way to summer, when next we hold Festival auditions. Yes, it's a nasty job - PLANNING - but someone's got to do it. Anyway, the picking of dates is such a no-brainer. So save this page, tell your friends, particularly your minstrel friends (though we are looking for all types and talents every year). We are on the lookout for new Villagers, and here's when we'll cast the nets:

Saturday, June 19, 1999, 1 - 5 pm
Monday, June 21, 1999, 6:30 - 9:30 pm
Tuesday, June 22, 1999, 6:30 - 9:30 pm

The next important milestone is Academy, which will kick off on July 5, 1999, and continue weekday evenings for the six weeks preceding Festival, with graduation on Wednesday, August 11th. And now you're wondering where this will all take place, so let me assure you it won't be in a manger somewhere. Again, we've got that planning thing going, and the location will be set in time for the Spring Newsletter.

1998's Apprentice class numbered more than 90, helping to swell this past season's cast to almost 850 Entertainers!

Updating the Old Database - But one of the things most to cherish in all my days is typing in new addresses. NOT! Nevertheless, this is one of my functions as your tireless office hound, and I would rather be typing that new address in than receiving crumpled-up return mail that can't be delivered, especially financial documents. If you have moved in the last year, please check in and make sure I have everything current.

Yak-Yak-Yak - Some things are definitely worth repeating, and folks tell me that evening appointments are something I should continue to offer. So I am!

Last Holiday Thought - Thank you all who have helped me through this difficult year, but most of all to my fine companion, John, who is The Man.

Need a great gift idea?
Minnesota Renaissance Festival Season Passes
available through the Faire Folk Department
at [redacted]
Image Courtesy Of Faire Folk®
www.faire-folk.com

TRAIL OF TERROR....

....was an absolute ball this year! So na-na-nah to those of you who thought I would wear down to a nub directing this show. I'd like to thank every entertainer personally right here for putting on the best Halloween show in the Cities, and boosting us to double the attendance from '97 to '98:

Hans Anderson
Katie Anderson
Matthew Anderson
Theresa Anderson
Patricia Bailey
Suzanne Becker
Brendan Bellew
Mary Bettilson
Anna Bican
Alexis Brust
Carolyn Brust
Brent Carlson
Tiffany Carlson
Donna Chadwick
Colin Clark
Kelli Clausen
Jessica Clifford
Donna Cunningham
Ron Daher
Lori Dahlstrom
Eric Davis
Joseph Day
Molly Donovan
D.J. Dornbush
Rachel Dornbush
Zach Dumas
Gina Dupuis
Amanda Egdorf
Alex Emlaw
Kevin Esping
Bruce Eyton (Maze Runner)
Chris Feist
Mark Freeman
Jayne Garrison
Joseph Gearin
Rhonda Gill
Lori Gordon
Christopher Groth
Sean Hamilton
Christine Heine
Danny High
Jeff High
David Hobbs
Joshua Hoffman
Chris Hudzinski
Megan Husby
Daniel Jay-Dixon
Jesse Johnson
Nowell Johnson
Shaun Johnson
John Kay
Kevin Kittleson (Maze Runner)
Kristen Kittleson
Amy Kloss
Brianna Kloss
Cailin Kloss
Jennifer Konic
Kelly Larson
Sean Larson
Jeremy Latchan
Anne Latta
John Leary
Tom Lee
Corey Lerbs
Jessica Lerbs
Marianne Lerbs
Katherine Lindahl
Karla Lindemann
Kurt Lindemann
Jessica Linkey
Scott Livingston
Sean Lorenson
Betsy Lynott
Elizabeth Marks
Shayne Martin
Mark Mayer
Mark McConnell
Les Merlin
Stephen Miller
Angelique Moning
Russell Mosher
Amy Munkelwitz
Steven Munkelwitz
Chris Nash
Andrew Nelson
Jennifer Nelson
Jessica Ness
Devon Nichols
Patrick Norsten
Matthew Nowak
Dan Patton
Jana Palo
Ian Pleasants
Lindsey Pleasants
Cameron Porter
Cindi Porter
Craig Porter
Steven Porter
David Potter (Maze Runner)
Jenny Becky Potter
"Skippy" Priester
Jake Preston
Scott Ridlon
Luis Rosa
Amy Rudkin
Stephen Rudolph
Linda Schaeffer
JoAnn Schindler
Morgan Schindler
David Schneider
Anthony Smith
Cherie Smith
Patrick Stevens
John Sundahl
Natalie Sundahl
Jessica Vasquez
Bill Verburg-Cunningham
Calli Vickmark
Chad Wahlman
Heather Weesling
Lindsay Weesling
Terry Weesling (Maze Runner)
Demorris West
Jacob Wolf
Michael Young

Phantom's Feast Cast:

Susan Adamson
Elizabeth Donnelly
Dan Hanselius
Bill Lochen (Director)
Laura Lochen
Tonia Miller
Mary Rohe (Stage Manager)
Michael Ritchie
D'Lis Schmidt
Jill Stanton
Tim Wick

Special Thanks to....

Brad Peterson
Lejo Rasao
Mark Sterling

And our scriptwriter, Brian Murphy

Thank you all! A very special thanks to John Sjogren - Second in Command, Christopher Winter-Ritt - Hayride Director, Bob Peloso - Makeup Wizard, Rob Roloff - the Tunesmeister and Dave Walbridge who put up with a lot of Prairie Pansy jokes. Tentative dates for Trail of Terror: October 8, 9, 15, 16, 21, 22, 23, 24, 28, 29, 30, 31, 1999. Pay range is $6 - $10/hour - a really great way to earn holiday money!

("Sage Advice" continued from pg. 3)

Understand that friends come and go, but with a precious few you should hold on. Work hard to bridge the gaps in geography and lifestyle, because the older you get, the more you need the people who knew you when you were young.

Live in New York City once, but leave before it makes you hard. Live in North California once, but leave before it makes you soft.

Travel.

Accept certain inalienable truths. Prices do rise. Politicians will philander. You, too, will get old. And when you do, you'll fantasize that when you were young, prices were reasonable, politicians were noble and children respected their elders.

Respect your elders.

Don't expect anyone else to support you. Maybe you have a trust fund. Maybe you'll have a wealthy spouse. But you really don't know when either one might run out.

Don't mess too much with your hair or by the time you're 40 it will look 85.

Be careful whose advice you buy, but be patient with those who supply it.

Advice is a form of nostalgia. Dispensing it is a way of flushing the past from the deposit, wiping it off the top, and recycling it for more than it's worth.

But trust me on the sunscreen.

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CHRISTMAS SPIRIT CERTIFICATE OF APPRECIATION

- FOR BRAVING STREETS AND CROWDED MALLS AND DECKING THE HECK OUT OF THE HALLS
- FOR HANGING STOCKINGS LIKE A PRO AND STUFFING EACH ONE TO THE TOE
- FOR PUTTING TREES UP WITH GREAT CARE AND DECORATING THEM WITH FLAIR
- FOR ALL THESE CHRISTMAS THINGS YOU DO

THIS CHRISTMAS SPIRIT AWARD'S FOR YOU!!

Courtesy of Faire Folk® www.faire-folk.com

Suite 306
1244 South Canterbury Road
Shakopee, MN 55379

May Peace, Joy, Hope and Happiness be yours during this Holiday Season and throughout the New Year!