

Privy Councilor Holiday Herald



HUZZAH AND CHEERS FOR 30 YEARS



As we celebrate the final holiday season of the millennium, let's start thinking about the glorious Festival seasons yet to come. Together we will celebrate the 30th year of the Minnesota Renaissance Festival. We look forward to wonderful new attractions and of course, drawing the crowds with our extraordinary entertainment, crafts, food and games that always improve from year to year.

Take a moment to look back through Father Time at "A Celebration of Nature, Art and Life" that began in the small town of Jonathan 30 years ago and has now grown to the grand Renaissance Festival it is today. The community spirit that was generated due to the devastating fire should remind everyone that this wonderful 30 year Festival will go on in good times and bad.

Together, we took a dismal situation and made it a Renaissance of our own. We not only created a new Children's Realm, but we added terrific new acts and great special events like the Living History Tours and the ever popular Costume Contest. With the combination of old and new attractions, we had a record breaking attendance on Labor Day, sold attendance overall and sold out Feast of Fantasy seats. Therefore we enter into our 30th season with a great challenge.

The past 29 seasons were sensational, let us do our best to make our 30th anniversary the best ever.



Trinity Council Holiday Herald



BUCKLE UP AND CELEBRATE FOR 30 YEARS

As we celebrate our 30th anniversary, we reflect on the many challenges we have faced and the many successes we have achieved. We are proud to have grown from a small group of volunteers to a large organization that serves the needs of our community. We are grateful for the support of our donors and the dedication of our staff and volunteers. We look forward to continuing our mission for many more years to come.

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FOR
STOCKING STUFFERS

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2000 Season Passes and Feasts of Fantasy seats available

*Perfect for a last minute holiday gift!
for more information
call 1-800-966-8215 or 612-445-7361*

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UNCLE JANE'S ATTENTION-GETTING DEVICE

Good Yuletide to you all! Uncle Jane fervently wishes that there was the space to thank each and every one of you for your wonderful performance art in the Festival Village, as well as the Halloween show. Wherever she goes, if there are Festival participants, there is already talk of the 2000 season, and Uncle Jane is gratified and satisfied by this enthusiasm and excitement. Truly, thank you all for making this part of Uncle Jane's life grand. (For the record, the rest of Uncle Jane's life is rendered grand by her "angel", John!)

It is in this warm, fuzzy spirit that Uncle Jane wishes to tease you with an oblique preveiw of things to come. Which "neighborhood" of Festival appeals to you most? And would it not be wonderful to turn Festival performance into a more relaxed and fun experience? Do you enjoy free actors' training? Would it not be exciting to indulge your Festival persona with your fellow participants even in the dreariness of winter? Aa-aah, that's enough to keep you for now. Just sit back and wait for a special Purple mailing that will come your way sometime in the next few weeks with more details!





Hear Ye

Hear Ye

Faire - What Folk® dates for the 2000 Minnesota Renaissance Festival?

August	12, 13
August	19, 20
August	26, 27
September	2, 3 & 4
September	9, 10
September	16, 17
September	23, 24

*What's that you say? It's the Minnesota Renaissance Festival's
30th Anniversary? Well, than mark your calendar
so that you can join in on all the fun!*

Swedish Ginger Cookies

Cream 1 cup butter, 1 1/2 cups granulated sugar and 1/4 tsp. salt. Add 1 egg, beat until fluffy. Add 1 1/2 Tbsp. grated orange peel, 2 Tbsp. dark corn syrup, and 1 Tbsp. and 1 Tbsp. water; mix. Sift together 3 1/4 cups sifted all purpose flour, 2 tsp. baking soda, 2 tsp. cinnamon, 1 tsp. ginger and 1/2 tsp. cloves. Stir into creamed mixture, chill well before rolling.

On lightly floured surface, roll dough to 1/8 inch thickness. Sprinkle dough with granulated sugar; press in lightly with rolling pin. Cut with floured cookie cutter. Place 1 inch apart on an ungreased cookie sheet. If desired, top each with a toasted blanched almond. Bake at 375 for 8 to 10 minutes. Cool slightly before removing from pan. Makes about 8 dozen cookies.

If icing is preferred, mix powdered sugar with warm water to the desired consistency. Drizzle or spread over cookies when cooled. Decorate as desired. Enjoy.

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.

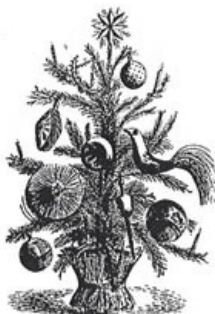


The SOCK MONKEY

Build your very own

Let Dana and Stacy show you how.

If you get confused, feel free to stop by and visit our sock monkey.



Materials:

1 pair of socks with contrasting heels and toes
colored embroidery floss
1 small bag of stuffing
thread
2 buttons

Directions:

1. Turn one sock inside out. Start 3" from colored heel and sew two seams 3/8" apart in center of sock, curving at ends of legs as shown.
2. Cut sock between seams to within 1 1/2" of contrasting heel. This leaves opening for stuffing.
3. Turn right side out, stuff.
4. Whipstitch opening closed.
5. To shape head, tie floss around neck.

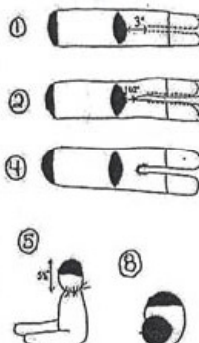
Directions (cont.):

6. **TAIL:** Fold in half lengthwise, sew with right sides together. Curve one end like legs. Turn and stuff. Whipstitch to body.
7. **ARMS:** Sew and stuff same as tail. Whipstitch to body about 1" down from neck.
8. **MUZZLE:** Whipstitch to lower part of face, 2" down from colored toe, sewing around the bottom. Stuff and finish whipstitch around top.
9. **EARS:** Sew all the way around with right sides together leaving the flat side open. Turn right side out, lightly stuff and whipstitch to head.
10. **EYES:** Sew buttons to head. For eyelashes, use floss to make straight stitches as shown.
11. **MOUTH:** Using floss, make one long stitch with a French Knot on either side.

Notes:

- all seam allowances are 1/4"
- use 3 of the 6 strands of floss when stitching
- when whipstitching, fold in raw edges
- use ample stuffing

FIRST SOCK



SECOND SOCK

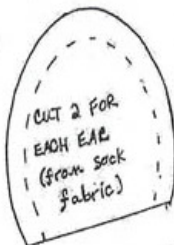
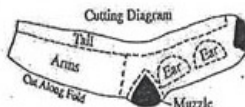


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Call for Applicants

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 612-445-7361, X224 or 1-800-966-8215. It's always fun to discuss the show and talk to artists who might become members of our Festival family.



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.

CHRISTMAS IS...

Forever on our minds
Eternally in our hearts
Starting out early
Trying to find time
Invited by family
Visited by friends
All we remember
Loving this year!



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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.



Cranberry Cake



- 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 dissolved. Add cream and boil for 10 minutes.



Christmas Trivia

1. What was the first state to legalize Christmas as a holiday in 1836?

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. 1836, 3. Dasher, Dancer, Prancer, Vixen, Comet, Cupid, Donner and Blitzen, 4. "Rudolph the Red-Nosed Reindeer", 5. "White Christmas", 6. Bing Crosby, 7. Holiday Inn, 8. "The Christmas Song" by the Cagney Sisters (I don't know), 9. "The Christmas Song" by the Cagney Sisters (I don't know), 10. "The Christmas Song" by the Cagney Sisters (I don't know).



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

