Privy Councilor

August 30 - September 1, 2003

Volume 33 Issue 3

Mid-America Office

1244 Canterbury Road Suite 306 Shakopee, MN 55379

Phone

Shop Site

Costume Shop ext. 102 First Aid /Safety Services ext. 101

Site Hours for Show

Outer Gates: Fri, Sat, Sun Locked @10:30pm

-Exceptions-

Back Gate: 7am-2pm Monday with security guard on duty

Inner Gate: A and B open 7am-10:30pm. C only open 7am-midnight

> Drive-in Gates: 6:30am-8am

Special Weekend Events

Garlic Cooking Demonstrations

Join Brother Paul for the "Celebration of Garlic Cooking Show!" Learn how to make rousted garlic, (the special way), and a wonderful appetizer called Died and Gone to Montecelli. Learn about the culinary and medicinal benefits of garlic as well as how to grow garlic in your own garden. There's only one show per day so don't miss it! Enjoy Brother Paul's expertise and test the scrumptious samples in the Special Event Pavilion at 3:30.

Garlic Seminars

Joel Girardin, the Garlic Farmer of Girardin Gourmet Gardens, will be giving a seminar on hardneck and softneck garlic, how to grow garlic in Minnesota and what varieties grow best in cold climates. The seminar occurs in the Special Events Pavilion at 11:30.

Garlic Festival Shoppe

Visit the Garlic Festival Shop and sample all of the garlic culinary wonders. Gourmet garlic seasonings, pickled garlic, garlic salsa – a total of 18 different products in all. They are located on the south end of the New Market Joust Track.

Spaghetti Eating Competition

Geests of the King can test their appetite at the Jeaghetti Eating Competition held at the Special Event Pavilion. The children's competition is at 12:30 and the adult's will be held at 2:10.

ig-It-Up Scavenger Hunt

Lade and lassies can find hidden treasures burie din the Children's Realm at 1:00.



Mask Making in the Children's Realm

Join the masquerade! Young princes and princesses can take advantage of free mask making at the craft table in the Children's Realm.

Complimentary Tickets: (for participating in promotions)

If you haven't picked up your complimentary tickets and/or food books for participating in secondary events, you can pick then up at Will Call after cast call on Saturday or Sunday. Note: If you haven't called or emailed the Marketing department with info on how you want your points, they will not be at will call this week. This will be the LAST WEEK we will be taking calls or emails for this (except for new promotions). To ensure you get your tickets/food books next weekend, please contact the Marketing department by Thursday. Thanks again!!

Paychecks!!!

Everyone may cash their paychecks before 4:30 p.m. at the ticket booth.

Halloween Fun

We are accepting applications for ghoulish entertainment at "The Trail of Terror".

The dates for this years Trail are as follows: Oct 9-12, 16-19, 23-26, 30-3; Fridays 7-11pm, Saturdays and Sundays 5-11pm.

Applications are available in the Entertainment Office Lobby, above Bad Manor. Please fill out your application and return it to Melissa. Hope to scare you there!



Entertainers, We Want YOU!!!

Bass Ale Promotions need to be filled by our wonderful entertainers! Please call marketing at 952-445-7361 to sign up and for more information!

Thursday, September 4
Brit's Pub 9-11pm Minneapolis

Innovation & Entertainment

I've been playing the lanes of this old festival for a good long time, and I know every door, shortcut and hiding spot in the place. I am a frequent visitor here during the winter months, wandering the paths through snow, imagining the energy and excitement of this place; it's a nice thought in the middle of winter's grip.

This is home to many of us, it's where we found ourselves and discovered something inside us we didn't know we had. Some of us grew up here, found mentorship and friendship, and a community of misfits not unlike ourselves. We return to this place every year with all its fun and challenges, because its become impossible for us not to. We do this for something elusive, for those rare moments of magic with another, where what we perform, or what we've created brings joy to those who come to visit us.

For many of us who have been here so long, it's easy to fall onto the routines of the past. We do things the same way year in and year out, with success. There is nothing wrong with this, since many of our patrons come back every year expecting to find that one favorite performer, show, crafter or food item. At the same time, innovation is critical to creative sustainability, through it we are challenged to grow and extend our talents. We are more interesting to the outside world if we are continually innovating how we present ourselves.

Innovation doesn't come easy, especially when so many people are personally and emotionally involved and have passionate opinions. It's at times like these when innovation seems impossible, since there is often antagonism to change and discomfort with veering from the wellworn path. Yet without change and its inherent challenges, we may be destined to live in a closed loop, never able to cultivate the seedlings of new beauty, or discover powerful and provocative new ideas.

I believe, as do many others here, in innovation and am willing to risk a lot to find out what's on the other side of the challenges. To me, this is a kind of war, a war for new life and new ideas, a war against the tyranny of our own comfort zone. I don't believe we have to sacrifice all the things that work and which we hold dear, that would be foolish. Instead, and I know I speak for others, if we are leaning towards our discomfort by trying and innovating new things; we're growing in the right direction, even if that direction isn't always immediately clear to us.

As an example, this year we've made changes to our front gate experience, offering our patrons (and ourselves) some new and exciting energy when the gates open first thing in the morning. We've recreated a post parade gathering on the Bakery Stage that is nothing short of inspiring. We'll be doing the same to our closing gate experience, as well as a continuing effort to grow and nurture new talent, and new street interactions. Ideas from many that have manifested into a few cool events. Though each of these efforts needs fine-tuning, they lead us to a deeper well, and give us something new to crow about and experiment with.

If you want to embrace innovation, ask yourself, "What could I/we do differently that would make this experience more than just memorable, but remarkable?" Investigate the possibilities in the obvious. It's important for all of us to remember, including management, that innovation doesn't mean cheaper, it may cost us more in the short run, but have yields beyond our imagination down line.

So as we look forward to cooler days and larger crowds ahead, imagine what you can do each day to make this old festival experience a little more remarkable than it was yesterday, and perhaps, somewhere in the midst of all of it, you'll find something new inside yourself you never



News from the Hall of Masters

A huge thank you to everyone who exhibited last weekend!! It was one of our best displays ever! You may have heard that we have an addition to the Hall...and while a cash machine is not our first choice Renaissance craft ware, it does put us on the map. The number of visitors in the Hall has increased and now we are able to send them your way with money in their hands. On display this week: Astrology; Candles; Glass; Jewelry; Paintings, Prints & Wall hangings; Plants, Perfume & Potpourri. Be sure to stop in and see the work of your fellow artists and remember the Hall is open on Sunday mornings at 8:00 for your viewing convenience. Thanks, Alicia Wold

Hall of Masters

The Hall of Masters, near the Big Bear, is the place to display the best example of your wares. Each craftsperson is scheduled to exhibit in the Hall twice during the season.

Exhibit Schedule

Aug. 30 - Sept. r - Astrology, Candles, Glass, Jewelry, Paintings, Print & Wall hangings, Plants, Perfume & Potpourri

Sept. 6-7 - Apparel, Caricatures & Portraits, Fiber, Leather, Metals, Musical Instruments and Sculpture

Sept. 13-14 - Calligraphy & Paper, Furniture, Ornamental, Potters, Toys, and Wood

Sept. 20-21 - Astrology, Candles, Glass, Jewelry, Paintings, Print & Wall hangings, Plants, Perfume & Potpourri

Masters Program

The Masters Program continues to provide a forum for the exchange of ideas and to recognize and reward excellent work. Participation in the Masters Program is voluntary and occurs through a nomination and balloting process. The Hall of Masters is reserved for use by the Masters Program on the last weekend of the season.

Sept. 27-29 - Masters and Artisans of the Masters Program.

Crafters Returning from Sabbatical-2003

#342	Sarah Neil - Paper Dragon (Addition	on)
The second secon		

Crafters on Sabbatical-2003

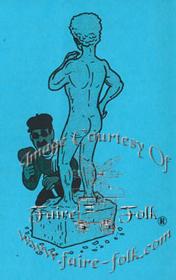
#125 Sandy Barry , M'Lord & Tailors

Crafters Not Returning-2003

#104	Ruth Ipsan-Brown - Sand Castings
#110	Karyn & John Lidington -
	Animal Friendly Designs
#114	Russell Mattson & Art Gannet -
	The Chandlery
#114	Ernest Swinson - Hobbit Candles
#233	Peter Potter - Peter Potter Pottery
#644	Carol & Linn Lisbona - Jul Hus
#645	Brandi Reuter - Beauty by Brandi
#	Varley Harrison Van In ale III.

Returning Crafters, New Location

From Shop #445 to Shop #104: Gail Lofgren & Susan Horton - Scrim & Gimp



Stop in! The Chaska Community Center

All Festival employees who have a photo ID will be able to use the center for the same rate as a Chaska resident. The center is equipped with a workout area, pool, basketball, volleyball, daycare, skating rink, and full-service locker rooms. Call (952) 448-5633 for information & times. Take a break from the routine and check out what they have to offer.

Best Breakfast in the Realm!

Best Breakfast in the realm will be returning to Bad Manor, show days from 7-8 a.m. The price is \$3. We hope that you will join us in the realm to start your festival day off right.

Weddings After Hours

Please be respectful of the wedding that we have on Saturday, August 30, from 7 pm-12 am. And also Saturday, September 20, from 7 pm - 1 am. There will be guests here during that time and your cooperation in not disturbing their celebration would be appreciated. Thank you very much for your help.

Balloon Fencing Tournament

The 12th Annual LHS Balloon Fencing Tournament, Saturday August 30, and Sunday August 31. Close of registration for the Squires Event is 6 p.m., August 30; close of registration for the Knights Event is 6 p.m., August 31. To register, you must be at least 16 years of age and have a pass to be on site after hours. Competition will begin at 7:45 p.m. both days. Entry fee is \$5.00 per event. Prizes will be awarded. We are trying a new format this year. For more information, or to register, please stop by the fencing booth and ask for Missy or Beth.

Attention Coffee Lovers!

The Cappuccino Inn will be hosting a Coffee Breakfast Bazaar Monday mornings from 9am to 12 pm. They are located across from the Joust track. Come and partake in this new endeavor.



We welcome you to our office.

Special rates for Renaissance Festival Employees

11110

For massage therapy: \$45.00 for a nour Call 952-293 \$552 for appointment

For chiropractic therapy: \$35 per office visit (Exam Fee Waved) Call 952-448-9908

Located in downtown Chaska in the City Square Center. 119 WEST 4TH ST • CHASKA, MN 55318 952-448-9908

Important Notices from the Director of Site Operations

There are many unauthorized electrical cords plugged in around the site. Beginning September 2nd, any unauthorized cord will be removed or cut. In addition, we will be randomly inspecting those individuals who are approved for electricity. Refrigerators, microwaves, and air conditioners are among the items that are not approved for electricity. If you have any of these items plugged in, you will be asked to remove them. Failure to adhere to this policy may result in the loss of your electric privileges.

The Shakopee fire Marshall has informed us that all fire extinguishers must be mounted in each booth. Basically, this means that they can no longer be stored on the floor. The deadline for compliance is Sunday, August 31st.

Do not place your scrap wood or compost in any dumpster or trash compactor around the site. There are two 30 yd dumpsters located near the studio office (up front, near stables) for this purpose. Also, if using these dumpsters, place the proper materials in the proper receptacle.





Have you...

liquor store?

was over?

100 miles?

Women only: Have you	plaids?
Dworn a rose in your cleavage (ie, a rose garden)?	Olet your hair grow long or added extentions specifically for
Ohad comments regarding your rose garden?	faire?
Odone the "reach and pull" maneuver in plain view?	Ofelt uncomfortable when you show up in "civies"?
Othought that unlacing is almost as good as sex?	Oshown up out of garb and not been recognized?
Othought "If I can breathe it's not tight enough"?	Obeen recognized and asked why you're wearing such odd
Osuffered from "bodice tan"?	clothing?
Operformed a kilt-check?	□found a bug in your food and kept eating?
	Clfound that you don't mind the taste of dirt in your food anymore?
	Oblown your entire budget for the season on the first day?
At faire	used this list for ideas about things to do at faire?
Have you	Odone the "pub crawl"?
gotten paid for being there? (ie: did you ever work there?)	Dfound that torrential downpours don't bother you
Obeen offered a job at booths you stop by?	
Dattended at least 3 different faires?	After hours
Owithin a 12 month period?	Have you
Obeen asked "Do you work here?"	changed out of garb in the middle of the parking lot?
Obeen asked for directions by a patron?	Obeen backstage or in tent city?
Obeen able to accurately give them?	Oslept there?

O...been legally married at faire? O...managed to make a performer drop character? ...been hung-over from the night before and still attended?

...been given a title (willingly or not) by the nobility? O...been involved with in "wench walk, fairy ring, roguing or wenching"?

O...been involved in "grape-diving"?

O...been fest-married?

...more than once?

O... "fallen asleep" at a pub table (ie, passed out)?

...found yourself laughing at the Clan McPizzahut variety of

O ... slept there? O...crashed or attended a cast-only party? D...been involved in any sort of drinking games with the royalty?

....walked past security without being asked for an ID after hours?

D...ever been told to "lose the accent"? ...and not been able to?

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