

Image Courtesy Of



Mid-America Festivals

1244 Canterbury Road

Suite 306

Shakopee, MN 55379

Phone: (952) 445-7361

Fax: (952) 445-7380

Shop: (952) 496-9232

Site: (952) 445-2753

First Aid: (952) 445-2351

Safety Services: Ext. 101

Site Hours For Show

Security on duty
6pm Friday thru
2am Monday

First Aid Office
8am - 8pm

Outer Gates:
Fri, Sat and Sun locked
@ 10:30 PM

-Exceptions-
Back Gate:
7 am—2pm Monday
With security guard on
duty

Inner Gates:
A and B Gate open
7am - 10:30pm

Check In Gate Times
B Gate 6:30am - 8:00pm
C Gate 6:30am - 1:00pm

Drive-In Gates:
6:30 am to 8:00 am

Privy Councilor

Volume 40 Issue 7

October 1, 2 & 3, 2010

High Seas Adventure!

BBQ Rib Fest

Get those bibs ready for our first annual BBQ Rib Fest! Many local BBQ vendors have come to share their mouth watering BBQ recipes. Come to the Special Events Field from 9am - 5pm for delicious food, live music, and a chance to see the BBQ competitors hard at work.

BBQ Competition

Come to the Special Event Field to see BBQ crews from around the region compete for the title and bragging rights of King Henry's prestigious "Best BBQ" award. Meat Turn in times are Chicken - 2:00pm, Ribs - 3:00pm, and Pork - 4:00pm. Make sure to stop by at 5:00pm for the award ceremony to see which team has the Best BBQ in the realm! It's sure to be good, messy fun!

Pirate Costume Contest

Ahoy, matey's! Come to the Special Events Pavilion at 3:00pm with your best Pirate threads to compete for the best Pirate Costume Contest. Everyone is encouraged to participate.

Dominio's Pizza Eating Contest

Impress King Henry with your pizza eating skills by entering in the Domino's Pizza Eating contest! Contest will take place on the Special Events Pavilion beginning at 1:30pm with the children's contest with the adult contest to follow at 2:00pm.

Talk like a Pirate Contest

Come to the Special Events Pavilion at 12:00 to give us your best Argh or other Pirate language to win prizes!

Swab the Deck

Watch as two teams of pirates compete in swabbing the deck on the Special Events Pavilion at 3:30.

Orange Eating Contest

Avoid Scurvy by joining us in the Orange Eating contest. You will need to peel the orange and eat it the fastest to win! The Contest will take place on the Special Events Pavilion at 12:30.

Pavilion Schedule

12:00	Talk like a Pirate Competition
12:30	Orange Eating Contest
1:30	Children's Domino's Pizza Eating
2:00	Children's Domino's Pizza Eating
3:00	Pirate Costume Contest
3:30	Swab the Deck

BBQ Competition and Rib Fest

	Free BBQ Samples
2:00	Chicken Turn in
3:00	Rib Turn in
4:00	Pork Turn in
5:00	Awards Ceremony

Parking Notice

No Parking in the pit Until 5pm
on Friday (10/1)

All Cars must be moved from
the main parking lot to the pit
by 10pm Friday Night
Violators risk being towed at
owners expense

All cars must be
out of the pit by
10pm on Sunday
Night



Last Sunday, I stood on the hill overlooking the parking lot to see the steady stream of cars coming in. It was clear that it was going to be the busiest day of our season, and one of the nicest. As I contemplated this scene, with people walking from the far end of the parking lot, a line at the ticket office, and a flow into the gate, I felt a familiar sense of connectedness and joy. The sounds of the festival were floating about the air with crowds cheering and laughing, a distant bagpipe signaling the dance and the softer sounds of people chattering as they walked towards the ticket office, each sound, a voice in a chorus of activity.

I've spent so much time here, so much of my life burned in movement and action, the years of fluid energy poured out into the lanes and lit afire by an audience ready and willing to engage, to laugh, or sit by and listen. When I first came here I couldn't believe what people were doing, that there was a place where performers were working off stage, in a circle, where the rules of engagement seemed flexible and fair, and the people who populated the stages, the street and the artisan shacks were cool smooth with whatever jive you had up your sleeve.

I was the kid that hated school, that was always in trouble, called a loser, the problem child, the attention-seeking class clown. Mabel Hanson, my third grade teacher frequently called my mother, she called to have her pick me up and take me home because I was a "handful" and was keeping others from learning. She told my mother that I might have problems in my brain. My grandmother sat me down that year and asked me "Are you stupid?" I didn't know if I was, I didn't know what I was. I knew that school was the lock down, that the slack-jawed teachers didn't allow for exploration, they had little tolerance for the kinetic energy of curiosity. It was containment and confinement. I flunked the third grade, I was officially dumb. It didn't get any better. The system of grades and graders kept shoring me out, putting checkmarks in places that drew me narrow, toned down the interesting edges and tried to take out whatever color I might have mixed for myself and keep me to an approved black, or the white or a shade of either, and sit down, again.

But when I got here, I found the space to move, to experiment and tinker. All I needed were some rags, some dirt, a stick and a little hat...and the space to try it out and an audience. The audience was tender-ready, big and kind and open to be abused, the willing subjects in this strange little cornfield "kingdom". I didn't have to sit still with them, I didn't have to contain my creative urges, they were comfortable with whatever I could throw at them, they played along, they gave me ideas, they made me okay.

The world outside these gates is full of contradictions where economic and political challenges have turned all of us into contortionists, bending us towards narrower niches, demographic, monochromatic this, that and the other. That's the set up, and we can be thankful for it because without it this place wouldn't make much sense, without it there would be a fuel shortage of energy to work with because constriction creates the energy that seeks an outlet...a release. Without the mess and the tangle, our work as performers would be over.

As this year draws to a close, I will be on a plane to New Zealand. I will be the first time I've missed the closing canon in 37 years. I've been invited to talk to audiences in New Zealand and Australia about creativity, engagement, and the energy of collaboration. My book "Top Performer" has just been added to the course work at the Australian Institute for Management. When I come back, I will have a full plate of engagements and consultations with companies across the country. Not bad for stupid. But none of it would have happened had it not been for this place, for the dirt paths and performing partnerships I've found here, and for the owners who paid to keep the place open. More over, I would not have found my place in the world hadn't the audience found me and given me a chance. They did, and I'm grateful.

I won't be there to hear the closing canon, nor to play the drum in our march out of the gates, but, as in so many of the starlit skies over the Pacific Ocean I'll be thinking about here, I'll be listening for the sounds of ringing and drumming that will roll about in my heart and my head, and sad that I will miss it. Somewhere out here, I'll be thinking about this place and counting the days until I can back here, back to this audience, back to my friends, and back to home.

(Contact Carr: carrhagerman@gmail.com)



Craft Booths for Sale

The following shops are for sale. Please remember all shops must be listed through the Craft Coordinator and all sales approved by management before they can be completed. Only crafters who have been juried into the festival may purchase a booth and have their products for sale.

- 110 Owned by ShannoBankosh
- 338 Bridget Donahue Pottery
- 343 Owned by Vivian Sherrick
- 402 Ye Olde Iron Garden Dante Fraboni
- 424 Blue Castle Pottery

- 425 Noble Casting Studio
- 431 Lou Ferreri

- 446 Currently occupied by the Hookah Booth (Owner Nicki Nelson/Contact Martin Young)

- 451 Deb Armstrong
- 522 The Redwood Wagon
- 638 Magidob's Flagge Shoppe (Margaret Dobbin)
- 641 Ron Lewis (No structure)
- 727 Seventh Sojourn (Melissa & Brian Penney)
- 819 Five Minute Portraits by Giotto
- P-55 Silks With Attitude - Ann Tachet

Greeting from the Craft Department!

New Craft Coordinator: Beverly Deville
952-445-7361 952-445-7380 (fax) crafts@renaissancefest.com

2010 Participant Party - is scheduled for this Saturday starting at 7:30 p.m.. The Craft Awards will be presented at about 8:15. Come and help recognize those who have earned awards this year. This year one award helps us remember an old friend as well as recognize an artist.

Craft fees - will be collected this weekend on Saturday and Sunday. The final fee numbers are not yet calculated. We will collect deposits as usual or collect fees based on last year and make any adjustments as needed once the final calculations are done.

Booth for Sale - Please remember that all shop sales must be approved by the Festival management before they can be finalized. Only crafters who are juried into the festival may purchase a shop and sell their items at the Festival. There are no exceptions to these requirements.

SERVICE AWARDS - If you did not pick up your Service Award last weekend they will be available at Gate B this weekend. After that you will need to pick them up at the Canterbury Inn office

There will be a **breast cancer benefit** for Candace McCown on Sunday October 10, 2010, at the Patrick McGovern Pub in St Paul. Candace has worked for Masquerade (Shop #404-405) for 25+ years. For further details see Erin at Ash Coulee Pottery (Shop #818)

Do you want to stay in touch and discuss crafter related ideas? Check out the Yahoo Group for Minnesota Renaissance Crafters at MNRFCrafters@yahoo.com

Greeting from the Marketing Department!

There are many people that deserve to be thanked for helping us out this year, you know who you are! If we can get more people motivated to help, just think of the things we can accomplish!

If you have marketing ideas, suggestions, constructive criticism, event ideas, etc please email us during the winter months at Marketing@renaissancefest.com.

If you have a social media page or website for your character or Artisan shop, we would like to work with you during the off season. Marketing would be happy to work with you to offer your Customers discounts, or give you tickets to use for contest giveaways.

Thanks for a Great Year!

The Marketing Team - Deb, Tiffany, Taylor, Leah, Casey, Alyssa

2010 Participant Party

Food, Drink, Dancing and Fun!

Saturday, October 2, 2010
7:30 to Midnight

Where:

Special Events Pavilion - Awards @ 8:00 pm

Queen's Tea Tent - CKC Awards @ 8pm

Wedding Tent - DJ @ 9:00 pm

Hosted By: The Mid-America Festivals Staff



FOR SALE MUSICAL JESTER DOLL BUSINESS!

Judy is no longer able to produce the musical jesters but would love to see Jester's Court continue as it has been such a vital part of the Renaissance.

Judy will teach you everything you need to know to create the jesters that have been sold all over the world and have been in demand by collectors for over 20 years.

The sale of the business also includes the patterns, directions, materials, components plus over 300 face designs, to get you started on this lucrative business.

Renaissance Festivals, as well as art shows, are a great venue for these unique items.

Contact Judy at [REDACTED]

Community Chess Game

Booth 110 - Sure Wood Forest

Any member of the 'community' (actors, crafters, etc) are free to come in, make a move, and turn the flipper to the other side. It adds a different dimension because it is now involving the entire 'village', rather than pitting two players against each other.

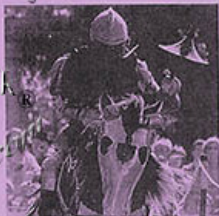
Flowers made from

Metal Scales & Chain Mail

Can be purchased at Jester's Beer Pub (by C Gate)
For \$6.00 each. I have them in 10 different colors.

Just ask for Jolene Patterson

Any money that's raised from this goes to the purchase of Christmas presents for the Veterans, living in the local nursing homes in Owatonna.



Trail of Terror Open Auditions October 6th 5:30-7:30pm

Where:

Canterbury Inn
1244 S Canterbury Rd
Shakopee, MN 55379



Please welcome our new food vendors for 2010!

Start your morning with a warm greeting for Ron & Debbie Kissel and have a refreshing coffee beverage from Espresso Ala King in Ups & Downs!

Don't forget to stop in and meet Alain Lenne with Crepes in the Ups & Downs area as well. I have to say the Banana Nutella is fantastic.

Head over to Cart Wheel Cove to visit Jackie Williams at the Salads & Wraps booth and try a Thai Chicken Salad or a fabulous Chicken Bacon Club Wrap.

Last but certainly not least run over to Thabt & Amira Mohamed's booth Royal Shish Ka-bob in the Narrows and try a Chicken Ka-bob dipped in garlic sauce, yummy!