

Yule Feast Tables Explained: Nobles & Purveyors



The scene: local nobles have been invited to a great celebration at the manor hall of the Lord and Lady. The Lord and Lady provide their grand dining hall, entertainment, wassail, a fine meal of roast pork, and dessert. The noble 'houses' (each table is a 'house') provide the rest of the meal for their table. The various roles are as follows:

The Nobles are the central organizers for a given table. They gather people together to make a table, perhaps including friends and neighbors, but also making an effort to include MPC'ers that they would like to get to know better. The Nobles turn in the Table Reservation form, and make sure that a table member has a recipe if their role calls for them to provide food. The Yule Feast Food Chairs will supply the Nobles with recipes and will also work with them to supply gluten-free and vegan options if needed.

At the Yule Feast, the Nobles act as table hosts, carving the roast pork when it arrives, and making sure that every person at their table knows what they need to bring.

Purveyor(s) of Quiche provide two quiche pies, following a recipe from the Nobles.

Purveyor(s) of Chicken provide chicken drumettes, following a recipe from the Nobles.

Purveyor(s) of Potatoes & Vegetables provide roasted potatoes & vegetables, following a recipe from the Nobles.

Purveyor(s) of Bread provide medieval bread, following a recipe from the Nobles.

Purveyor(s) of Wine & Juice provide wine and juice for their table. Water is provided by the manor hall.

Purveyor(s) of Clearing and Cleanup make sure that, when the Feast is over, their table is clean and all leftovers are either composted or taken home.

Nobles will meet on **Sunday, December 10 at 11:15** in the Thornhill Room to make sure they are supported by the planning committee and understand their roles.

The Yule Feast Committee will happily reimburse any Purveyors for food purchases -- see Cindy Gullikson.