

## 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 distribute recipes to those table members making 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, making sure the table members are welcomed and introduced to each other. They also carve the roast (bring knife and cutting board from home).

**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.