

A BOON DAY MEAL

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THE PREMISE:

In the middle ages, peasants and serfs were expected to serve their lords by working in the fields and performing other tasks of labor. These days of labor for the lord were known as "boon days". In return, the lord was expected to provide a simple lunch and a more elaborate supper for the workers, to recompense them for their efforts. This was a time of camaraderie and feasting. Games were held, and entertainments enjoyed. In this spirit, the Madrone Culinary Guild prepared a relatively simple dinner "from" Their Excellencies, the baron and baroness, "to" the people of Madrone. The meal was served on the field, after a day of tourneying, and all were invited to break bread together and share the tales of the day. Entertainment was provided to the diners, in the form of songs and stories..

THE MENU:

Fruменты (barley in broth with saffron)

Funges (stewed mushrooms with leeks)

Cretonnée of New Peas (a thick pea soup)

Tartes of Flessche (pork pies with fruit, nuts and spices)

Wardonys in Syrup (pears in a spiced port wine syrup)