

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 MPCers 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 Committee will supply the Nobles with recipes.

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. They also encourage their table to take part in competitions between noble houses, including table-decorating and singing contests.

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

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

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

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

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

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

Purveyor(s) of Cleanup (optional) make sure that, when the Feast is over, their table is clean and all leftovers are either composted or taken home. This role can also be filled by the table members generally.

The Yule Feast Committee will happily reimburse any Purveyors for food purchases -- just ask!