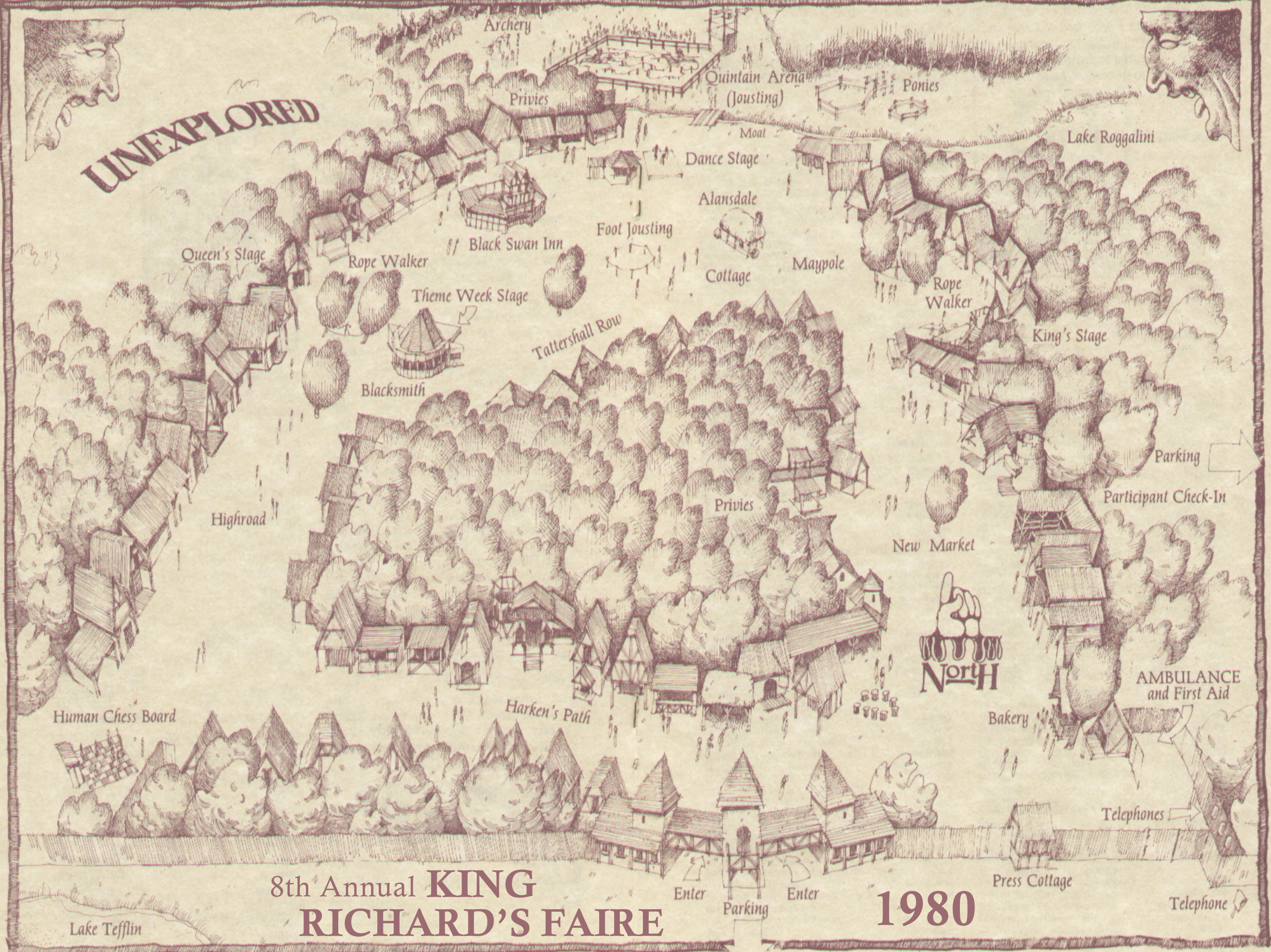


UNEXPLORED



8th Annual **KING**
RICHARD'S FAIRE

1980



Group Sales

25 to 350 — \$4.50 per person
 350 to 1000 — \$4.00 per person
 1000 and Over — \$3.50 per person
 For Group Sales — Contact Sydney Faye,
 312-337-6012.

Tickets:

Adults \$6.00
 Children 5 thru 12 \$2.00
 Under 5 Free

All citizens of the Realm desiring information about King Richard's Faire, whether looking for lost articles, children or directions . . . consult the Informistress at the front gate. The Informistress will gladly show you where to sign to receive King Richard's quarterly newsletter, how to purchase King Richard's T-Shirts and tote bags . . . The Informistress knows all!

Office:

Greathall of Illinois	Greathall of Wisconsin
P.O. Box 432	12420 - 128th Street
Lake Forest, Illinois	Kenosha, Wisconsin
312-680-2800	414-396-4385

Staff

President Richard Shapiro
 Vice President &
 General Manager Robert F. Rogers
 Vice President & Director
 of Admissions Bonnie Shapiro
 Entertainment Director John Mills
 Administrative Assistant to
 General Manager Deanna Bull
 Mistress of the Guilds Carol Letkey
 Theme Weekend
 Coordinator Michael Dvorak
 Group Sales Sydney Faye
 Site Designer Robert F. Rogers
 Royal Gardener
 Artist Julie B. Winsberg
 Illustrations Brian Hough
 Public Relations John Iltis & Associates
 Assistant Entertainment
 Director Michael Pinney
 Groundskeeper Thomas Dohmen
 Parking, Security Davis Rogers
 Performance
 Coordinator . Kathy Amato-Von Hemert
 Site Construction Theme Weekend
 Designer Peter Amato-Von Hemert



10:30 a.m. to 7:00 p.m.
 June 28 & 29, July 4, 5 & 6, 12 & 13, 19 & 20, 26 & 27, August 2 & 3, 9 & 10.

A Return to the Renaissance.

Hundreds of years ago, farmers, villagers and peddlers would gather in a sun-filled meadow to barter livestock and goods. From year to year the gathering and pageantry grew, and so came the minstrels, troubadours, dancers, actors and mongers of all sorts. The faire became a festive time of year when nobleman and peasant raised up the cup together, when the boisterous laughter of king and commoner mingled together in the warm summer air. . .

King Richard's Faire is a re-creation of just such a Renaissance period marketplace. There are hundreds of sights and happenings here at any one time. To find them, all, you must take your time, and fully utilize all your senses. The smell of fresh baked bread, a flute trilling through the trees, hand dyed linen hanging in front of a shop, the amazing taste of a handmade crepe, the shows, the contests, street people . . . and on and on.

With all that surrounds us in our contemporary lifestyles and necessities, there sleeps in all of us, the desire to indulge in these simple pleasures; a time to set our spirits free, if only for an afternoon . . .



Games Of Skill

Archery, Slay the Dragon, King Richard's Joust, King of the Log, Jacobs Ladder

There are ponies for our younger visitors, and horse rides through unexplored regions of the realm, escorted by the King's best horsemen.



King Richard's Faire is a presentation of Greathall of Illinois, Limited. Commercial use photographs of KRF without express written permission of faire management is prohibited.

ORDER of the REVELS

The Renaissance era is that period in time when man saw a rebirth - a strengthening and broadening — of the arts. Actors, clowns, singers, mimes, dancers, and musicians traveled from one receptive audience to another, sharpening their skills. In this modern day of television, film and professional stage entertainment, it is often difficult for young performers to find the space and audience that their growing talents require. This is one of the reasons that King Richard's Faire affords such a rare opportunity. Here the performers interact with one another, getting valuable direction and feedback from other performers as well as from the very responsive audience. In this setting performers are able to, indeed, they are encouraged to, work and re-work and experiment with their imagination in order to reach the limits of their talent. Please join us for this exciting and rewarding new Renaissance.

Daily Schedule

- 12:30 Grand March to the King's Stage
- 2:00 May Pole Celebration
- 2:30 Beggar's Parade
- 4:00 Children's Procession to the Queen's Stage (Assemble at the Front Gate)
- 7:00 Queen's Recessional

King's Schedule

- 10:30 SunGarden
- 11:00 Love through the Renaissance The Saints
- 11:30 The Creation of the World The Rainbow Players
- 12:00 Turk Pipkin — Juggler, Mime, Fool
- 12:30 King's Proclamation
- 1:00 Commedia Dell'Arte By the Last Chance Circuz
- 2:00 Showcase
- 2:30 Song Filled Scene from Shakespeare
- 3:00 The Taming of the Shrew By William Shakespeare
- 4:00 James Ridgley — Ropewalker, Juggler
- 4:30 Commedia Dell'Arte The Last Chance Circuz
- 5:30 The Marvelous Pageant The Rainbow Players

Queen's Stage

- 10:30 Bouree' (Madrigals)
- 11:00 Magician (Tom Tremont)
- 11:30 Ysbadadden
- 12:30 Mentalists (Robert Evvers & the Incredible Elizabeth)
- 1:30 "The Wife of the Bath" from Canterbury Tales, Chaucer
- 2:00 Showcase
- 3:00 Magician (Tom Tremont)
- 3:30 Ysbadadden
- 4:00 Knighting of the Children of the Realm
- 5:00 Magician (Tom Tremont)
- 5:30 Juggler (James Ellis)
- 6:00 Scenes from Shakespeare — The Saints

Dance Stage

- 10:30 Showcase
- 11:30 Janoo Rani
- 12:00 Viata Romaneasca Dance Troupe
- 1:00 Opus Mime Ensemble
- 2:00 Showcase
- 2:30 James Ridgley — Ropewalker, Juggler
- 3:00 Opus Mime Ensemble
- 4:00 El Itehad Middle & Near East Dance Troupe
- 5:00 Opus Mime Ensemble
- 6:00 Janoo Rani

Minstrel Stage

10:30 John Lawrence
11:00 Paul Erickson & Steve Givensky
11:30 Piper-Mark McDonnell
12:00 Bryan Miller
12:30 Brass Concentus
1:00 Dana Runestad
1:30 SunGarden
2:00 Andrew Calhoun
2:30 Privateer
3:00 Gregory Popek & Shannon Billings
3:30 The Court Musicians
4:00 Showcase
4:30 Showcase
5:00 Jill Odermann
5:30 Bourree'
6:00 SunGarden
6:30 Cindy Lowenstein

Quintain Arena (Jousting)

1:00 Parade of Knights
1:30 Tournament
4:00 Tournament

Royal Arena (Foot Jousting)

10:30 Knights School
1:00 Tournament
3:00 Tournament
5:30 Foyning

Royal Falconer

Shows at 11:00, 12:00, 1:00, 2:00, 3:00, 4:00,
5:00, 6:00

Human Chess Games

3:30

Rose and Thorn Puppet Theatre

The Miller's Tale — Chaucer
Shows at 11:30, 2:00, 4:00, 6:00

Royal Proclamation

All performers are paid out of the King's personal treasury. In keeping with the fashion of the time, his Majesties Players may ask for further consideration. If this be the case, let wisdom and discretion be your tutor.

King Richard II

His Majesties

King Richard II Vaughn Filwett
Queen Anne Janyne Joan Peek
Prince of Fools James Ellis
Dauphin Harry Henderson
Royal Trumpeter Lori Wilson

Ring Of Steel

Directed by: Robert Dawson

Locksley Bob Page
Friar Francis E. D. Buck
The Port Robert Dawson
new Skinner Paul Kieliskowski
John Lovedall Bob Kane
Mistress of the
Black Swan Debbie Bathurst

The Lord High Sheriff's Men

Lord High Sheriff Richard Weber
Don Juan Gaspar Jose Granados
(Mercenarie)
Nicholas Dave Krajec
Brian Conrad, Phil Burchnel, Matt Larsen,
Jane Witherell, Walter Wojciechowski

Jousting Knights Of The Renaissance

Director: Cort Wilson

Knights

Cort Wilson, Shirley Wilson, Don, Demal,
Linda Kojder, Frank Ducato, Lori Mathews

Squires

Susan Bonheimer, Sandy Pierzynski,
Claudia Putlach, Eddie Kojder, Cathy
Cunningham, Paul Dawson, Carol Michel-
letto, Dianne McHugh, Dave Gelusha,
Bruce Brown, Lynn Vea, Gloria Olszewski,
Liv Ubanks

Merry Revelers

Royal Falconer

Ryan B. Walden

Rope Walkers

Jim Ridgley, Cliff Spengers & Mary Evanoff,
Featuring Gypsy & Goofy (Performing
Dogs)

Clown

Nancy Weiss-McQuide

Sturdy Beggars

Rush Pearson, Herb Metzler, Reid Branson,
Paul Barrosse, Jamie Baron

Mentalists

Irene Hughes, Robert Evvers & the Incred-
ible Elizabeth

Puppeteers

Ken Raabe, Linda Hedges, Neil Cowan

Fire Eaters

Mike Vondruska, Jim Ellis

Street Mime

Michael Unger

Stilt Walker

Ray St. Louis

Jugglers

Turk Pipkin, Michael Vondruska, Jim Ellis,
Jacob Mills, Steven S. Russell

Street Magician

Tom Tremont

Story Teller

Genevieve Malm

Opus Mime Ensemble

Scott & Rebecca Shepherd, Dave Flemino,
Floyd Rueger, Ken Matlock

Dancers

Viata Romaneasca Dance Troupe

Janoo Rani, Pat Wimsey, Jeff Fruehauf,
Barb Jordan, Jim Fleury, Diane Thompson,
Greg Wimsey, Sandy Biller, Don
Ackerman, Dinara

El Itehad Middle & Near Dance Troupe

Hal & Anita Bradley, Kris Kwat, Joan
Gapinski, Bezme Kranick, Jackie Horwitz,
Irene Milass, Marilyn Jazwik, Virginia
Oakland, Cheryl Rudman, Chris Mehmet
Yundem

Theatre Groups

Milwaukee Imagination Theatre, The Last
Change Circuz — Directed by: Jacob Mills,
Song Filled Scenes from Shakespeare —
Directed by: Michael Dvorek, Rose and
Thorn Puppet Theatre, The Saints, The
Rainbow Guild of Players — From:
Northwestern University, Ardith Morris,
Jeff Semmerling, Christina Calvit, Bekka
Eaton, John Goodrich

Wandering Minstrels

John Lawrence, Cindy Lowenstein, Paul
Erickson, Steven Givensky, Bryon Miller,
Gregory Popek, Shannon Billings, Dana
Runestad, Jill Odermann, Mark McDonnell,
Mike Dvorak, Andrew Calhoun



Loyal Subjects Of The King

William Shakespeare Frank Harnish
Lady Anne Andrea Owens
Meg Merrilees Joanna Tagney
Rat Catcher Alan Leinonen
Troll Daniel Devel
Mother Goose Jill Kaar
Sister Gunedgunde Paula Melvin
Falstaff David Murphy
Aurelius the Wizard Jeffrey P. Grygny
Leper Tim Goforth
Sir Politic Would-Be Ronald S. Fry
The Green Man Jean Mache'
Guinevere Genevieve Malm
Murdock Susan Fine
Strider Jayson Graliewicz
Beatrice the Witch Melanie Panush
Aarlan the Orange Jeffrey Kesselman
Fool Conrad Warren
Gypsy Ellen Lefkowitz
Gypsy/Story-Teller Jessa Piaia
Gypsy/Fortune Teller Dianne Sunn

The Taming of the Shrew

by William Shakespeare
Directed by: John T. Mills

Katherine Barbara Burinski
Petruchio Tim Goforth
Grumio Christopher Scott
Hortensio Harry Henderson
Gremio Dale Heitala
Baptista Conrad Warren
Lucentio Jeff Semmerling
Bianca Donna Lusch
Haberdasher Harry Henderson
Widow Gale Walker

King Richard's loyal craftsmen are the finest in the land. Each applicant must submit a rendering of their proposed costume and shop. All work is carefully juried to ensure quality and suitability to the Renaissance in medium and subject. The number of shops in each medium is limited to help insure the broadest representation possible of various types of works. Keep in mind, that many accept bank cards for payment, and most can be commissioned to perform custom work.

Merchants Of The Realm

Cutting boards, trivets	Joel Anderson (Prior Lake, MN)	Leather, glass, wood	Roger McNear (Rush City, MN)
Stained glass	Bob Angarola (Makanda, IL)	Jewelry, glass, wood	Jon Miller (Minneapolis, MN)
Paintings, jewelry	Arthur Almquist (Magnolia, TX)	Stained glass	Patricia Mochat (Lisle, IL)
Prints, jewelry	James Auble (Glencoe, IL)	Leathersmith	Carren Austen (San Francisco, CA)
Sheepskins	Patti Balitz (Hastings, MN)	Sculptures	Glen Moss (Libertyville, IL)
Post cards, fireworks	Gail Barth (Buffalo Grove, IL)	Wall hangings	James Nelson (Minneapolis, MN)
Costumes	Barnes & Lorber (Milwaukee, WI)	Woodenware	Lee Nielsen (Kildeer, IL)
Jewelry, cutlery	David Benitez (Berkeley, CA)	Stoneware	Bill Niffenegger (Chicago, IL)
Thumb pianos	Bob & Helen Berg (Tamaros, IL)	Model creatures	Nirado (Hermosa Beach, CA)
Dulcimers, mandolins	William & Lora Berg (Harrisburg, IL)	Leathersmith	Nacca Dacca (San Francisco, CA)
Leathersmith	Ken Brattain (Gardena, CA)	Woodenware	Out of the Ordinary (Milwaukee, WI)
Mentalist	Elizabeth Brent (Chicago, IL)	Masques	Elizabeth Paule (Highland Pk., IL)
Weavings, jewelry	Connie Buettgen (Chaska, MN)	Woodenware	Louis Plante (El Cajon, CA)
Leather moccasins	Richard W. Burden (Sebastopol, CA)	Animal Wax Animals	Dean Pine (Chicago, IL)
Hanging chairs	Canvas Crafters (Minneapolis, MN)	Metal sculptures	William Potter (Plantersville, TX)
Woodchucker	Craig Carey (Lyons, IL)	Sculptures, fibers	Gail Preisler (Prospect Hts., IL)
Toys, puzzles	Steven Ciacio (Elgin, IL)	Wood signs	Puma and the White Buffalo (San Antonio, TX)
Jewelry	Gene Cody (Austin, TX)	Exotic signs	Claire Richardson (Milwaukee, WI)
Pottery	John Colner (Minneapolis, MN)	Austrian crystal mobiles	Rainbow Maker Mobiles (Waller, TX)
Pottery	Paul Corbin (Stanwood, Iowa)	Wooden lamps	Paul Ringwelski (Winoma, MN)
Crocheted clothing	Sharon Crystal (Los Angeles, CA)	Jewelry	Herb and Becky Redmond (Deerfield, WI)
Bronze Sculptures, jewelry	David Dardis (Makanda, IL)	Jewelry	Harry & Andrea Ristow (Ft. Pierce, FLA)
Pottery, wood, leather	Michael Devenish (Mt. Horeb, WI)	Bas-Relief Paintings	Beth & Howie Ritter (Burnsville, MN)
Soft sculpture, weavings	Shelley Evans (Lake Zurich, IL)	Jewelry, textiles	Ross and Elms (Chicago, IL)
Brass rubbings	W. H. Farnham (Glendale Hts., IL)	Scribble, portraits	Elizabeth Rothwell (Houston, TX)
Soft art clothing	Becky Farnham (Chicago, IL)	Leather, jewelry	Rough Edge (Carbondale, IL)
Portraits	Sara Fields (Antioch, IL)	Jewelry	Tabra Tunoa (Forest Knolls, CA)
Pottery	Daniel Ferri (Lake Forest, IL)	Wall hangings, t-shirts	Robert Sagan (Chicago, IL)
Pottery & Stoneware	John R. Fisher (Tucson, AZ)	Stoneware	Greg Satre (San Diego, CA)
Portraits	Ellida Sutton Freyer (Chicago, IL)	Carvings, sculpture	John Schroeder (Magnolia, TX)
Antique Maps	Waldo Graton (Evanston, IL)	Whistles	Vern Schmidt (Faribault, MN)
Pottery	Jill Grau (Northbrook, IL)	Leathersmith	Smith's Leather (Minneapolis, MN)
Jewelry	Paul Hapip (Scottsdale, AZ)	Custom knives	Sharp Custom Knives (Minneapolis, MN)
Stained glass ceramics	Hamm, Wood, Holmes (Arlington Hts, IL)	Watercolors	Russell Snopek (Milwaukee, WI)
Stained glass	Michael Hargas (Winter, WI)	Fiber Wallhangings	Chris Soper (Old Saybrook, Conn)
Paper mache sculptures	Allen Hazlett (Houston, TX)	Woodenware	J. Jacob Snyder (Lake Bluff, IL)
Candles, woodenware	Jane Hersee Pittasis (Chicago, IL)	Jewelry	Sorcerer's Apprentice (Matteson, IL)
Soft sculpture dolls	Linda Hedges (Lake Geneva, WI)	Clocks	Mike Sodd (Lubbock, TX)
Clocks	Donald Hastert (Minnetonka, MN)	Featherwork	Robert Sorensen (Dassel, MN)
Jewelry	Alan Heugh (Sedro Wooley, CA)	Tarot readings, incense	Ann Spencer (Wheaton, IL)
Flutes	Craig Hirsch (Springfield, IL)	Leathersmith, jewelry	Sandra Steinweg (New Orleans, LA)
Portraits	Ann Hoyer (Palatine, IL)	Leathersmith,	Michele Stremke (Austin, TX)
Batik and ceramics	Jo Huettel (Northbrook, IL)	Jewelry	Dorothy Susman (Magnolia, TX)
Astrological readings	Irene Hughes (Crete, IL)	Woodenware	Gerald Swensen (Hanover Park, IL)
Silhouettes	Ellen Jacobsen (Wonder Lake, IL)	Macrame	Mark and MaryAnn Swieca (Antioch, IL)
Silhouettes	Ellen Jacobsen (Wonder Lake, IL)	Jewelry	Tabra Tunoa (Forest Knolls, CA)
Jewelry	Bill Jeppard (Makanda, IL)	Jewelry	Lynn M. Tallaksen (Chicago, IL)
Jewelry	Bruce Kadota (Hypoluxo, FLA)	Jewelry	Da'oud Thompson (Scottsdale, AZ)
Toy ducks, parrots	Arvin Kagan (Winetka, IL)	Woodenware	Kathy Torkelson (Freeport, IL)
Glass blower	Sol Kaniuk (Chicago, IL)	Painting on wood	Diana Thurman (Chicago, IL)
Woodenware	John Kaufman (Chicago, IL)	Gift Boxes	The Unicorn (Lisle, IL)
Stained glass	George Kazda (Lombard, IL)	Jewelry	Sylvia and Dale Warren (Auburn, CA)
Jewelry	Paulette Keil (Barrington, IL)	Tolepainting	Hattie Wells (Montgomery, IL)
Stained glass	Mary K. Kulka (St. Charles, IL)	Woodenware	Norm Wendt (Vail, AZ)
Jewelry	Albert Landa (Austin, Texas)	Flowers, herbs	Susan Taddy Wheeler (Mundelein, IL)
Leathersmith	Nicholas LaVigne (Hamel, MN)	Hats, belts, purses	Gail Wilson (Houston, TX)
Sketches	Joan Lindner (Arlington Hts., IL)	Felt hats	Patti Witt (Houston, TX)
Woodenware	Robert Logan (Metairie, Iowa)	Jewelry	Wizard Wax Works (Cambridge, IL)
Woodenware	Naomi McCloud (Taylors Falls, MN)	Stoneware Pottery	Whole Earth Clay Works (Racine, WI)
Leather, herbs, oils	Harold McMillen (Burnsville, MN)	Belts, buckles, jewelry	Don Zeitelhack (Tomahawk, WI)
Flower garlands	Charles McCauley (Santa Barbara, CA)	Jewelry	Roger & Donna Zimpel (Edwardsville, IL)
Woodenware	Made On Earth (Watertown, MN)	Jewelry	Ray Zeason (Magnolia, IL)
Wood furniture	Mills and Mills (Monticello, MN)	Woodenware	Dan Wahlstrom (Minneapolis, MN)
Woodenware	Mole in the Ground (Wolverine, MI)	Blacksmith	Perk Zettlemeyer
Wands	Audrey McMahon (Northbrook, IL)		

Theme Weekends

Royal Mime Festival

June 28,29

Open Competition - cash awards; Performances & Workshops. Steven Ivich, Jacob Mills & Unicorn Mime Ensemble featuring Robert C. Carleton.

Carnival of Dance

July 4, 5, 6

Some of the area's finest dance ensembles will perform and demonstrate many popular dances of the Renaissance. Workshops will also be featured.

Folk and Fairytale Festival

July 12 & 13

Join Mother Goose and charming assortment of fairytale characters for an enchanting weekend of storytelling, contests and dramatizations of popular stories and legends.

King's Tournament of Athletes

July 19 & 20

Members of the University of Chicago Track Club will compete in events such as Caber Toss, Hammer Throw, Tossing the Sheaf, Putting the Storn, Barrel Toss & 56 lb. weight.

Festival of Renaissance Music

July 26 & 27

Performances, Demonstrations and Workshops by some of the areas most qualified musical talent.

His Majesty's Hound Show

August 2 & 3

August 2 — Royal Hound Show: Cash awards/5 categories. Costumed dogs with costumed owners admitted free.

August 3 — Sight Hound Racing Exhibition: Coordinated by Midwest Coursing Club.

St. George's Day — A Guild Festival

August 9 & 10

Participants in this Summer's Faire will be competing in "friendly" contests, measuring skill, strength and stamina. Events will include Horseshoes, darts, tug-of-war, bake-off, and foot race and will culminate on St. George's Day — The last day of the Faire.

For theme weekends information, inquire at the Cottage in Allendale.



Pre-Faire Workshops Faculty

Customs & Manners of the Renaissance Prof. Frank Harnish
British Dialects Dr. Leslie Hinderyckx
Costuming of the Renaissance Ellen Marie Kozak
Calligraphy Nancy Fortunato
Music of the Renaissance Peter Droles

Entertainment Staff

Director of Entertainment . . . John T. Mills
Assistant Director Michael Pinney
Theme Weekend Coordinator Michael Dvorak
Make Up Artist Angela Murphy
Production Assistant Gale Walker
*King Richard's Costume was designed by Ellen Stern of Sweet Pea Studio, Chicago, IL.

8th Annual King Richard's Faire Apprenticeship Program

We are proud to announce that our apprenticeship program is in its second year. The 8th Annual King Richard's Faire Apprenticeship Program excellently combines both performance in front of live audiences, and structured classes in acting, mime, juggling, magic and stage combat. Since this is a Renaissance Faire, training is primarily classical and therefore provides a solid base for contemporary theatre. King Richard's Faire offers a complete and balanced theatrical training, taught by professionals in each field. Those interested in the 9th Annual King Richard's Faire Apprenticeship Program please consult the Informistress at the main gate.



Great Feast — September 23, 1387 given by King Richard and the Duke of Lancaster. The cooks gathered the following provisions: 14 owen, 120 heves of shepe, 120 carcass of shepe, 12 bores, 14 calvys, 140 pigs, 300 maribones, 3 tons venison, 50 swannes, 210 gees, 50 capons, 60 dussen hennies, 400 conyngges (lg. rabbits), 160 dozen pcions (pidgeons) 12 doz partridges, 12 cranes, 120 gallons milk, 11 thousand egges

There is no account of the number of guests invited, ten thousand, perhaps? For it is known that Richard feasted with ten thousand guests daily, and employed over 300 cooks. His chefs were culinary artists as are ours here at King Richard's 8th Faire. All foods and drink are prepared with the finest and freshest ingredients available. Working within the guidelines of present day health standards, careful thought and preparation has been given to provide your palate with a fine multitude of delicacies. Enjoy!

A Hearty Repast

Canterbury Apple Cidar — Chaucer's Cheese Cake

Fresh squeezed from four different apple types — absolutely no preservatives added.

Cornish Cove

At the King's command, Lady Barbara has prepared a delightful pastry stuffed with turnips, veal, onions, potato, herbs, spices and egg.

Feast of Fowl

Turkey leg roasted over hot coals and dipped in a secret sauce. This leg of fowl is the best in the land.

Quiche

Princess's favorite, very light — a palatable array of eggs, vegetables, cheeses, herbs and spices, baked so carefully in a pastry shell.

The Doe's Head

Our fudge is homemade goatsmilk, in several unusual flavors.

The King's Rib — Prime Rib

Sir Joseph's peasants have again satisfied Richard's desire for the largest and leanest ribs to be, prepared over hot coals and dunked in a superior sauce.

Beef Kebob

Sirloin marinated 12 hrs. and served on a stick with green pepper, onion and tomato.

Ears of Korn

Brought to this Kingdom by travelers from unexplored Florida — the sweetest, roasted and steamed — dipped in butter from the royal dairy.

Shrimp Kebobs Castle

Jumbo shrimp prepared three different ways — all with their own sauce. A fish fillet is also available for your pleasure.

Queen's Dairy

Yogurt

Little John's Cookies

Cookies, pastries

Honey Chicken

By Richard's command, fresh chicken deep fried without a hint of batter or breading, then drenched in a spiced honey sauce — Hmmm!!

Royal Fruitery

Iced Tea (2 locations)

Lemonade (3 locations)

Sassafras (3 locations)

King's Brew (3 locations)

Roast Beef (2 locations)

The Medici's own recipe, tender — with au jus on the freshest of rolls.

Lord Harrington's Falafel

From traders crossings, falafel and pita, vegetables and sauce — a tasteful bounty from the Far East.

Wibaux Bakery

Apple fritters baked daily with fresh apples fried in a mysterious coating, colored with saffron and sprinkled with sugar.

King's Brat and Brew

By the Queen's command, Lady Judith has laboriously prepared the finest homemade sausage, roasted over live coals, with or without sauerkraut as you like them.

Crepes De Versailles

The thinnest crepes, surrounding hand picked fruits, and topped with iced cream from the royal dairy.

Oh Mora, Oh Tempura

Potatoes, carrots and more all harvested from the Kingdom's vast fields, and fried in a secret batter that only Lady Pamela knows. Truly a favorite of the royal court.

Cornish Cooked Hens

Imagine young cornish hens roasting on a spit to a deep golden brown. Succulent and tender, this court favorite found its way to many a banquet table. One of Richard's favorites.

Iced Cream Frappes' —

Iced Cream on Cantelope

Steak Sandwich

Red Berry Nectar

Catawba Wine

Polish Sausage

Carefully cooked over hot coals and topped with pan fried onions, red and green peppers.

Flavored Popped Korn

Pan popped with an array of toppings — from chocolate to cinnamon.

Stuffed Potatoes

A potato baked to perfection and offered with a choice of toppings — An Outrageous Skin!

Earthly Delights

Come and indulge on a natural food feast, with over 25 fresh and natural ingredients. Make up your own gastronomic gorge — or munch on some of the Realm's finest path mix, granola, or nuts as you explore Richard's realm.



Hot Buns Royal Bakery

Located in the New Market near the main gate, Hot Buns is a working bakery, stop by and see how bakery products were prepared in Richard's time. The tastiest croissants, french bread and sour dough breads are available in hot, individual servings, and of course, available in quantities to take home.