

CHAUCER'S NEW EASTER CLOTHES DAY

A Grand Celebration of Geoffrey Chaucer and *The Canterbury Tales*

presented by:

the Department of English, the English Club @ ASU,
and the Arizona Center for Medieval and Renaissance Studies

Friday, April 3, 2009 | Lb Bldg Rm 316 | 4:00—7:00 pm

Schedule of Events

4:00 – 5:00 pm

“The Miller’s Tale: A Roundtable Discussion,” with Robert Sturges and Richard Newhauser, ASU Professors of English, and Chauncey Wood, McMaster University Professor Emeritus

5:00 – 5:15 pm

15-minute intermission to set up food

5:15 – 6:00 pm

Sample medieval delicacies provided by ASU faculty and enjoy musical performance by ASU School of Music students Ryan Olsen, Baritone, Eric Perry, Tenor, and Dallas Heaton, harpsichord (Please see lyrics to accompany this musical performance below.)

6:00 – 7:00 pm

Viewing of “The Canterbury Tales,” a film produced by the BBC, followed by audience Q & A with Chaucer specialists

Olde English Lyrics (for songs performed by Olsen, Perry, and Heaton)

Sumer is icumen in

Sumer is icumen in Lhude sing cucu;
Groweth sed and bloweth med,
And springeth wode nu,

Sing cucu;
Awe bleteth after lomb,
Lhouth after calve cu;
Buloc sterteth bucke verteth,
Murie sing cucu.
Wel singes thu cucu,

Ne swik thu naver nu.

Jesu Cristes milde moder

Jesu Christes milde moder stud biheld hire sone o rode that he was ipined on.
The sone heng, the moder stud and biheld hire childes blud wu it of hise wundes ran.
Neue blisse he us broute that mankin so dere bouthe, and for us gaf is dere lif.
Glad and blith thu us make for thi swete sones sake, odi (edi?) maiden blisful wif.
Quen of evene for thi blisse lithe al hure sorinesse and went hur yvel al into qud.
Bring hus moder, to this one mak hus ever wit him wone that hus bouthe wit this blud.

Edi beo thu hevene quene

Edi beo thu hevene quene folks froure and engles blis.
Moder unwemmed and maiden clone (clene?) swich in world non other nis.
On the hit is weleth sene of alle wimmen thu havest the pris,
Mi swete levedi her mi bene and reu of mezif thi wille is.

Web links to medieval recipes, for your information:

<http://www.bitwise.net/~ken-bill/med-p1.htm>

<http://www.godecookery.com/godeboke/godeboke.htm>

<http://www.godecookery.com/mtrans/mtrans.htm>

<http://recipes.medievalcookery.com/>

<http://www.cs.cmu.edu/~mjw/recipes/ethnic/historical/med-anglosaxon-coll.html>

<http://members.tripod.com/BlackTauna/recipes.html>

<http://www.press.uchicago.edu/Misc/Chicago/706842.html>

<http://fooddownunder.com/cgi-bin/search.cgi?q=medieval>