

St. Ives Household Rules and Expectations

Tavern Household:

Behave as an adult

Assume responsibility- for everyone and every task

Perform with a light heart

Be willing-

- Many hands make light work
 - Arrive by 7:30am
 - 16th century on stage
 - California backstage – always
 - Party like a professional
- no falling
 - no puking
 - no scaring the straights

Help Build

- The site
- The tavern
- Lunch

Maintain

- The site
- The tavern
 - clean daily
 - decorate daily
 - pack up daily
 - nothing on the floor

Children are welcome – parents must follow the “Faire Brat Rules”

The Bell Household:

These guidelines are not meant in any way to circumvent the already clearly stated guidelines of St. Ives, but are additional and specific items that have come up over time at The Bell.

Attendance

The Bell is a full-time requirement and does not have “shift” work; it is a large commitment of time and effort, before, during and after the Faire.

If you know you will be unable to attend a particular day, please let your Head of Household (HoH) know as much in advance as possible. Contact from the HoH is made at least once during the week via email to include known specific gigs as well as attendance.

Call time is 7:00 AM. This is to aid in preparation of the stage and backstage areas, food set up and to apply make-up and costuming.

While this is a volunteer position, this is a role in an ensemble cast, and your presence is necessary to provide the appropriate atmosphere for the patrons of the Faire.

You **must** get your HoH permission before leaving the St. Ives’ area. This is both for your safety and the safety of the stage. Bawds cannot leave the area alone, groups of two or more are required as the extreme nature of the costume and known “profession” make you outstanding targets. Constables and Household are not required to go in parties of two or more.

Backstage Conduct

Please remember, this is still a job; treat it as such. Do not bring the remainder of the cast into personal issues - keep it professional. If you are having issues with people on-site, please handle them through the proper channels. This is not to say you cannot discuss things with your friends, however, please keep the drama on-stage.

Please respect the backstage area by keeping it clean. There are hangers, trash cans and “resting places” for your things.

Please wipe down all dishes before putting them in the wash area; it is easier to wipe something off than to scrape it off once it’s baked on.

On Stage Conduct

This is a comedy troupe; we must be funny, and completely un-objectionable; double-entendre and puns, but nothing overt; silly, yes, sexy no.

If you have children, they should be old enough to play with another group. We are not able to have children on our stage or running up and down the stairs; yes, it is historical, but it creates too many issues with the customers.

You must be able to laugh at yourself, and have others laugh at you, be angry with you, or just plain ignore you. It’s not personal, that is simply the way that these types of people would have reacted

toward each other. Remember the social caste of your character! We don't win. Cowering, especially with noble ladies, is a great way out. Or you can just hide your face. Watch the other girls. You will pick it up. You can talk back to servants or others of similar social levels, but they must win. Keep in mind; you are the lowest rung on society's ladder.

If you know you have a gig that may upset people, please reconsider it all together. If you wish to go forward, please pitch the idea to the Guild Master or your Head of Household. St. Ives is well respected and it should be kept that way.

You are required to know (but not limited to) the following for performance:

Songs: Johnny Be Fine, Went to Market, and Roll Your Leg Over (at least two verses and the chorus)

Card Games: 31 (any version)

Dice Games: Pair and Ace

Some of the history of: brothels, prostitution, child-birthing, etc. You should be able to speak on the subject, appropriately, if questioned. We are living history as well and are often called on to provide actual information to interested guests.

Personal Props

The House is high in stature as far as "disposable income," so please make an attempt to get a "pewter" plate to eat from as well as a set of metal eating utensils. Servants can have wooden dishes; however, they may choose to use metal as well, since they are paid well.

Please get a personal cup/tankard/goblet that is appropriate for the time and your character. Household items can be used in a pinch, but it creates additional work for those that do dishes.

Clothing

Sleeves: you have sleeves, wear them. If you are overly hot, please keep them tied to your bodice/jerkin/whatever and take them off of your arms.

Socks: stripy if you're a bawd, plain if you're Household; the exception might be "House" colored stripes as advertising – that's good comedy.

Bloomers: wear them, please. Please do not show your bloomers if they are modern print, not-appropriately colored (black, purple, neon pink) or not an "appropriate" style, like pajama pants. Bloomers should not be exposed, with the exception of "up to the knee" if sitting on the porch, for ventilation during hot days. The girls of the house are higher class than to advertise in the streets in that way; leave that to the doxies.

Shirts: should be off-white for Household, dyed an era-appropriate color for the Bawds, and should never be worn off-shoulder.

Guild Hall Household:

The Guild Hall members are showcase crafters of some sort of Elizabethan/16th Century craft. Most of the crafts are textile-based but may be some other appropriate craft, subject to prior approval by the Head of Household. All must be appropriate for the time period we demonstrate. Not all the crafts are demonstrated in the Guild Hall stage areas; our Barber Surgeon character spends most of his time on the street interacting with patrons and demonstrating his craft. You must have a craft to showcase in order to be part of the Guild Hall.

Specific Guidelines for the Guild Hall:

- Be on time; cast call EACH morning is 8:00 am.
- Be courteous to everyone, back stage and front stage alike.
- Be prepared to stay the full day; that means staying until after closing each day.
- Know the craft you're doing and be prepared to talk about & answer questions about your craft.
- Interaction with the audience is a must!
- Be prepared to take a shift demonstrating the floor loom; teaching will be provided.
- Be responsible for your belongings, props and personal items.
- Stage space is limited; be prepared to share space as needed during open hours.
- Help with Guild Hall lunch preparations and clean-up; schedules will be posted.
- Help with set-up and tear down each day.
- Be willing to teach about your showcase craft to other Guild Hall members.
- Be willing to learn about the crafts being demonstrated around you.

Faire is a wonderful outlet for our creativity. Each one of us is involved to have fun and share our passion for crafting. Following these guidelines will help each one of us have a great experience and let our audience members in on the fun!

Cooks Household:

WHY WE'RE HERE

The Kitchen exists to demonstrate Elizabethan recipes (called receipts) and food preparation methods to the public. Kitchen workers may discourse on the types of cooking vessels, the seasonality or variety of food, the different sense of flavour and spices, the availability of cooking fuel, or the differences between and importance of ordinaries, inns, taverns, and alehouses. Anything that can be done in or around a kitchen is fair game (dying fabric, gardening, edible flowers, making soap, rendering fat, washing clothes, etc.). Be prepared with at least one subject and work on expanding your subject matter.

The Kitchen's currency is delectable food. We may loudly arrange with another guild member to provide a well-prepared dish in return for a bobbin of thread, a length of cloth, sewing services, or an implement from the Forge or the Goldsmith. Another guild member may have a joint of meat that needs to be cooked, in which case hearth services may be "rented" in exchange for goods or money.

CLEANLINESS

The Kitchen is a place of food preparation, with the intent of providing something safely edible, so cleanliness is vital. Wash your hands before handling food. Wash your hands after handling meat, after mixing/kneading dough with your hands, after separating eggs, after handling any sticky substance, or after any other time that food residue gets on your hands. Warm water and/or hand sanitizer must be available on set for this purpose.

Dishes, pans, pots, cutting boards, utensils and any other implements used in food preparation should be scraped as soon as possible after their use, then washed. It is period to scrape and wash dishes, so do it on set whenever possible using a large bowl or bucket and hot water. If the Kitchen is a cold hearth setup and warm water is not available, sanitizing wipes should be on hand to finish the cleanup. At the worst, plastic tubs of wash & rinse water should be available backstage, with sanitizing wipes or rinse to finish. You must wash what you use so that it's available for the next demonstration.

A receptacle for clean vegetable & fruit waste and a separate, washable receptacle for grease, meat, scrapings, and other "dirty" waste should be available on set whenever food is being prepared. At the worst, a cloth bag can be used for "dirty" waste because it can be boiled clean afterward. The "dirty" waste receptacle should be emptied backstage often enough to discourage flies and smells in the Kitchen table. The vegetable & fruit waste can make a good gig with the fair-site petting zoo or can be the launch point for a conversation about compost for the garden.

A ready supply of clean cloths must be available on set for hands, dishes, and food covers. Keep the food covered except to show the public what's being made. Thick clothes or small towels are also necessary for handling hot pans and pots. Keep a small cooler of ice hidden on set in case of burns.

SAFETY

The Kitchen is a place of hot food production. Whenever practical there should be at least one fire consisting of wood or charcoal on the set. If the fair-site falls under the jurisdiction of a local fire marshall, local fire department regulations shall dictate how far away from structures the fire must be, how high the fire floor and containment must be, etc. If the kitchen space is not able to accommodate the hosting fair-site's fire regulations, then no fire should be lit. Even if the hearth is cold, the Kitchen might still have representative vessels displayed in a manner representing their use. Whenever a fire is present, the Kitchen **MUST NOT** be left unattended. Any adult guild member from any other household of Saint Ives may be asked to mind the fire if the need arises.

When we have fire, burns happen to the best of us. Always have thick cloth available for pot lifting. Keep a cooler of ice hidden and handy so you can grab some ice the minute you burn your hand.

The Kitchen is a place of knives, forchettes, and other sharp implements. When not in use, all such implements must be kept **OUT OF REACH** of the public. When using a sharp instrument at a table close to the public, keep that instrument in your hand or put it down **AWAY FROM THE PUBLIC**. Even with a cold hearth, it is better to ask another adult guild member to keep an eye on the Kitchen if you must leave the set.

GARB

The Kitchen has fire, small tables, and breakable vessels. Hooped skirts, swords hanging from belts, and another articles of clothing or accessories that exaggerate the body profile below the waist & elbows or that prevent you from seeing a hot coal or pot upon the ground are dangerous in the Kitchen. It is period to wear a shift

covered by a simple kirtle, with narrow sleeves and an apron. If the apron has a bib, it must pin to the kirtle instead of tying around the neck. If the apron is unbibbed, a partlet may be worn over the kirtle for extra protection from dirt. Men should dress equally simply, again with narrow sleeves or sleeve guards and an apron. Just because we dress simply does not mean we dress poorly. Clothing should be in good repair, and the sleeves (or sleeve-guards) and aprons should be washable, therefor clean. Hair must be covered by a muffin cap, biggins, or coif to keep it out of the fire and out of the food. Closed-toed shoes will protect your feet from hearth bricks and hot coals.

SHARING

At some fair-sites the Kitchen may serve the results of cooking demonstrations to the public. At others, regulations forbid serving the public. Whatever the fair-site manager(s) direct in this regard is the law of the land. When serving the public, provide individual implements for taking up a portion of food to taste. Toothpicks work for many things. If spoons are used, they must be washed between uses. When forbidden to allow the public to taste, dishes may still be served out among Guild members.

The Kitchen has a small budget for food for demonstration recipes, with the understanding that the results are shared with the Guild. The Kitchen is not required to provide a full meal for the Guild, as each Household makes arrangements for a midday meal. If the Kitchen plans on providing a sufficient quantity of something to supplement the midday meal for all Households, advance notice must be given to the other Households. If you plan on taking all of the food you cook home with you, then you must provide all of the food that you cook.

STAFFING

The Kitchen is a lively place but is frequently hot and dirty with a bit of heavy lifting. Come prepared to put in at least a half-day shift on set and to demonstrate at least one recipe or other Kitchen skill in that time. You must clean what you use during your shift. The early shift will include dressing the set: getting out the cooking vessels and the food preparation boards and bowls, as well as starting & maintaining the fire and starting the first pipkin of hot water. The later shift will include putting away the Kitchen and stopping the fire. Depending on staffing, there might be a mid-day shift which would include replenishment of charcoal and shifting tables to shade, as well as a Kitchen use demonstration. If there is a show you particularly want to see at a certain time, or a group gig taking place at a certain time, make arrangements BEFORE THAT DAY with the Kitchen Head of Household for coverage. If you become ill, make certain that someone comes in to mind the fire and make certain that someone else knows you are unwell.

CHILDREN

The Kitchen is a place of knives and fire, breakable vessels and heavy pots. A child who already cooks at home is welcome to try a short shift in the Kitchen, provided the child's guardian is willing to be present the entire time. The guardian does not have to be in the Kitchen if there is seating immediately adjacent to the Kitchen, but the guardian must be present in case of emergencies or discipline issues. Any discipline issue will result in the immediate expulsion of the child from the Kitchen. No matter how knife-safe a child is at home, it is strongly recommended to keep knives out of the child's hands on set and to provide preparation activities like mashing, rolling, or shaping instead. The same garb issues that apply to Kitchen staff apply to visiting children.

It is strongly encouraged to provide activities that public children can participate in without getting their hands sticky or contaminating food meant to be shared. It is possible to go through the work of preparing and cooking a recipe purely for the show, without anyone eating the results, in which case the public can be as hand-on (without sharp pointies) as you will.

FUN

By working with the Saint Ives Historical Society, we uphold a tradition of having fun while we work. In addition to the camaraderie, wicked jokes, good stories, and fond memories, one of our rewards is getting to extend our participation through the rest of the fair-site in order to see the other acts and to visit the vendors. Kitchen participation is demanding, but we don't want you to miss the reward of extended participation. That's why we ask for a half-day shift. We hope to make it pleasurable enough that you spend most of the weekend on set in the Kitchen, but we recognize that you deserve to play with the rest of the fair as well.

The Forge Household:

Morning duties are to be completed by 9:30.

Start the forge by using flint and steel.

Be dressed in a complete costume suitable for working at the forge.

Pick the stones out of the coal.

Keep the forge clean at all times!

No drinking 2 hours prior to your shift

Finish what you start.

Wear appropriate safety equipment when in the forge area.

Be present opening day, closing day and teardown.

Minimum age for apprentices is 12.

No horseplay in the forge.

If you are intoxicated OR exhausted you may not work the forge.

Once the forge fire is lit the forge is no longer a pass through.

Beginning apprentices should have a forging partner AND never be left alone in the forge.

Forge etiquette class should be taken each year to review safe practices in the forge and how to tend to the fire.

Visiting forge members should be given a quick reminder of forge rules.