

April 2023

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Issue

610

The Kingdom of An Tir brings you...

The Crier

Welcome to Fighting Season!

Greater Offices of An Tir



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seneschal@antir.org
Warrant expires January 2024



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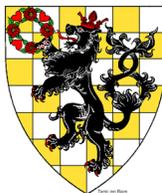


Kingdom Webminister
HL Saito no Ryoichi Mitsukage
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Warrant expires May 2023

Reporting Calendar of An Tir

		Report Due
Q1	Jan-Mar	May 1st
Q2	Apr-Jun	August 1st
Q3	July-Sep	November 1st
Q4	Oct-Dec	February 1st

The Royal Court



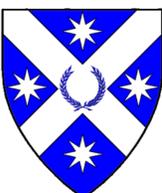
Their Majesties

King Athanasios (Athos) Belisarios & Queen Alianora Greymoor
crown@antir.org



Their Alpine Highnesses of the Summits

Prince Weylyn Middleeson & Princess Lindis de Aquisgranno
summitscoronets@antir.org



Their Highnesses of Tir Righ

Prince Argyle MacMillan Ban & Princess Bernadette Ebhilín Árd
prince@tirrigh.org & princess@tirrigh.org

Royal Champions

Champion of An Tir	Sven Fallgr Gunnarsson, OC	July Coronation
Kingdom Protector	HL John de Percy	September Crown
Queen's Rapier Champion	L Aidan Conroy	Kingdom A&S
Arts & Sciences Champion	HL Athelyna da Oldenfeld	Kingdom A&S
Bardic Champion	HL Briauhna Colette La Trouvere	Collegium
Equestrian Champion	HE Drifa in Rauda	September Crown

Health and Safety



Although the SCA (Society of Creative Anachronism) complies with all applicable laws to ensure the health and safety of our event participants, we cannot eliminate the risk of exposure to infectious diseases during in-person events. By participating in the in-person events of the SCA, you acknowledge and accept the potential risks. You agree to take any additional steps to protect your own health and safety and those under your control as you believe to be necessary.

From the Office of the Seneschal



Photo by Mavis

Royal Summons

Kingdom Seneschal of An Tir

Applications and resumes accepted until May 31, 2023

Projected changeover date: 12th Night, 2024

The Kingdom Seneschal is responsible for the administrative operation of the Kingdom of An Tir and is the sole corporate officer in the Kingdom. The modern world recognizes Kingdom Seneschals as Regional Vice Presidents. The Kingdom Seneschal maintains and updates Kingdom Law as well as the kingdom's business records.

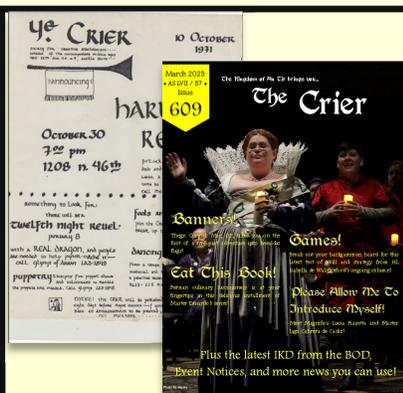
If you have questions about the position, email the Seneschal.

Send your application and resume to seneschal@antir.org and crown@antir.org

Notice of Temporary Removal from Participation

On February 24, 2023, Their Majesties, Athos and Alianora of An Tir have issued the sanction of Temporary

Removal from Participation in the SCA against Steven Guenther, also known in the Society as Guenther Von Wiseland and Aabula Guenther. This sanction precludes attendance or participation in any manner at any SCA activity, event, practice, or official gathering for any reason, at any time. This includes a ban on participation in officially recognized SCA social media sites, officially recognized SCA electronic email lists, and officially recognized SCA webpages.



The Crier Archive— Now Available Online!

The Chronicler's Office is very pleased to announce that **every issue of The Crier is now available** to access on the Kingdom website, with the precious hard copies catalogued and residing in the Kingdom heated storage unit. You can read the very first issue published in October 1971 up to the most current.

This project was a two-year labour of love undertaken by the Chronicler's Office Archive Deputy Dame Ellen Fraser. This is an amazing resource of our Kingdom's history. We hope you enjoy it. Our gratitude to Dame Ellen for her work in bringing this compilation to reality. Thank you!

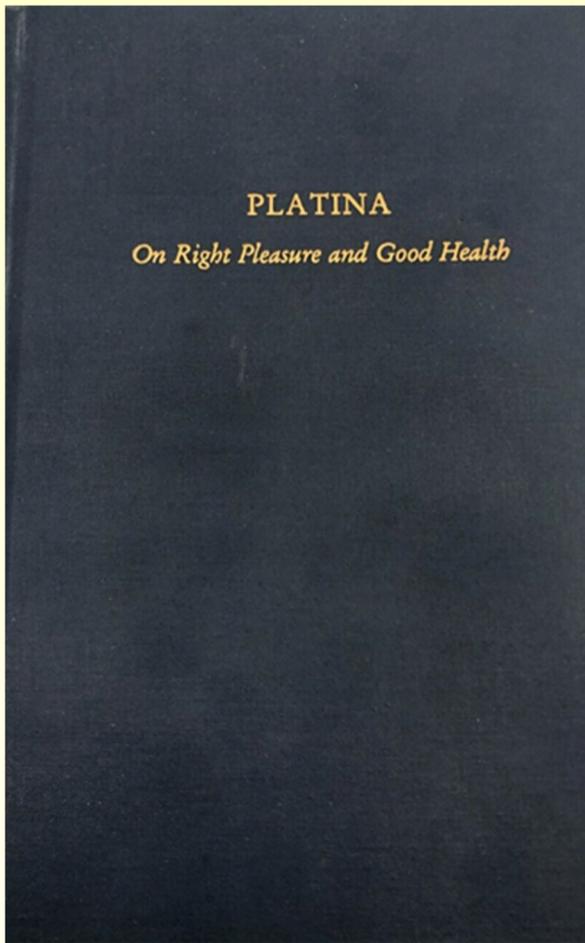
Access the archive from the Kingdom Website. www.antir.org

[Home > Library > An Tir Kingdom Newsletter Archive](#)

Closely related to my obsession around Martino, the good cook from 1460's Aquila, Italy, is a cookbook by Bartolomeo Sacchi (aka Platina). His book "De Honesta Voluptate et Valetudine" was published in 1475 in Venice and was the first printed cookbook. Sacchi was an Italian humanist and historian who rose to favor during the papacy of Pius II. He belonged to the College of Abbreviators from 1458 – 1464, was imprisoned in Rome's infamous Castel Sant'Angelo by Pope Paul II in September of 1464, and subsequently released in January of 1465. Platina wrote his most famous book, "The Lives of the Popes", in 1474 and in June of 1475, under Pope Sixtus, he became the first librarian of the Vatican Library, a position he occupied until his death in 1481. "De Honesta" was written in Latin and divided into 10 "books" or chapters and is filled with hundreds of recipes. The last five chapters are taken almost directly from Martino's slightly older manuscript, "Libre de Arte Coquinaria". Platina acknowledges Martino's contribution to "De Honesta". He tells the reader, "if possible, he should be completely like the man from New Como [Martino], the prince of cooks of our age, from whom I have learned the art of cooking food." Platina took the 261 recipes included in Martino's cookery book and incorporated them into the last five books of "De Honesta". The first five books are mostly made up of commentary on agriculture, medicine, humoral theory and general food information, but if you look closely approximately 165 recipes, including recipes for meat, fruit dishes, dairy, miscellaneous and 62 for vegetables, can be found. "De Honesta" was published and re-published and re-published again and again in the original Latin and was translated and printed in Italian, German, French and many other languages.

actually exist, but is close to a true, corrected copy of the work.

"De Honesta" is filled with hundreds of recipes. There are no redactions included, but the instructions plain and simple and easy to cook. The last five books, as noted above, are Martino's recipes. He includes pasta dishes, roasted, boiled and stuffed meat recipes, a few vegetables, many different tarts, fish recipes galore and even ubiquitous peacock shooting fire from his mouth. The last five books are worth exploring and sharing with your friends and family. The first five books you have to dig a bit further, these recipes are hidden among the



Currently we are lucky to have several easily available editions of the original Latin, as well as two translations, but the one I want to recommend to you this month is "Platina: On Right Pleasure and Good Health" by Mary Ellen Milham, published 1998 by Medieval and Renaissance Text & Studies. Dr. Milham was a classics professor specializing in Greek and Latin. Her approach to "De Honesta" is academic in nature. She reviews many, if not all, of the early editions of the book in order to publish an edition of the work which didn't

agricultural and medical texts. The digging is so worth it.

There are five categories of recipes included in the first five books. The dairy recipes are the smallest with only 8 recipes. The recipes include: buns stuffed with cheese, milk sweetened with sugar or honey, a recipe for smoked cheese, details on how to make ricotta, as well as what recipes to use it in, how to make butter, and eggs cooked in vinegar. In BK II recipe #17, "De Caseo" (On Cheese) Sacchi takes us through all the steps of making a good smoked

cheese, including forming the cheese from the coagulated milk, placing it into "molds or reed containers or baskets" so the whey can drain and then salting, smoking and aging the cheese. This recipe is so detailed it could easily be used today with only a small addition to the directions regarding the heating and coagulation of the milk to obtain the curds.

There are 16 recipes included in the meat category, including one fish with olives recipe. There recipes included salted meats, poultry stuffed buns, roasted meats flavored with citron, several stew-like dishes, sausages, pigeons cooked in verjuice, poultry brains seasoned with mint, vinegar and spices. And others.

There are 43 fruit recipes in the first five chapters. They detail the preservation of fruits such as plums, apples, cherries, pears and peaches. They instruct the cook in pickling fruits and melon rinds and detail many ways to candy fruit. Also found among the fruit recipes is a method for curing olives and flavoring them with fennel. The candied fruits are a standout in this collection. In the quince entry, BK II recipe 6, details how to candy quinces. It says first rinse them in rainwater, par-boil them, dip them in honey and then dry them in the shade on a linen cloth. It then directs the cook to keep them in a pot with honey and sprinkle spices, specifically cloves, cinnamon and ginger, over them. The recipe continues on, altering the primary ingredient (quince) by listing five variations on this candy "gourds, lemons, citron apples, pears, and apples".

The category which is the most noteworthy is vegetables. There are very few vegetable recipes included in any of the 15th century cookery books, so it is remarkable to find 62 recipes for vegetables in "De Honesta". This treasure trove includes: pickled and spiced cucumbers, candied gourds, roasted beets with garlic, beans cooked with garlic, vinegar preserved thistles seasoned with laser and cumin, cooked asparagus, capers, parsnips, carrots, onions and leeks, as well as raw and cooked salads too numerous to detail here. Check out BK IV recipe #6, where Platina suggests the use of "finely-cut onion" in a purslane salad. BK IV recipe #4, where borage is tossed with calamin, mint, salt, oil and vinegar and then "serve(d) immediately to your guests". Or BK

IV, recipe #5 “Conditura Pantodapum” (a salad with many herbs) composed of a minimum of thirteen greens and herbs, and tells the reader they need “an ample dish” and that it requires “more oil and less vinegar”. 41 of the total vegetable recipes are cooked in some way. How the vegetables are cooked can be broken down into three distinct methods – roasting (eight total recipes), boiling (13 total recipes) and frying or sautéing (18 total recipes). In most instances the cooking method is indicated directly.

37 recipes do not fall into one of the other four categories. Included in this “miscellaneous” category are several recipes for bread, practically the only ones found in any of the cookery books from this time period, nut candies, olive oil, rendered fats, vinegar, beverages, spiced and herbed candies, and three “salad” recipes that are composed entirely of flowers (rosemary flowers, chicory flowers and mallow flowers). For instance, in BK I recipe #16, there is a recipe for spiced pine nut candy, which Platina notes is called “Bellaria” and in BK III #4 Sacchi gives us another recipe for Pine nut candy and tells us “the nobler and rich eat these, often in Lent”. These candies, “pastelli”, are gilded “for pleasure”. In these chapters Sacchi also has instructions on how to make fennel buns and other bread products, or “buns, which enclose in dough, figpeckers and small birds or fresh rich cheese”. He also tells us that these buns are cooked in “the oven with the bread” or “on the hearth under a lid covered with ashes and coals”.

Mary Ella Milham was a professor emerita in the Classics Department at the University of New Brunswick. She was a prolific writer with over 45 works published in 6 languages. Dr. Milham was a member of the Waukesha first nations community and was the “only woman to have served as president of the Classical Association of Canada”.

“Eat this book” is a column produced for AnTir’s Kingdom newsletter, The Crier. I hope to help you build your food history library. If you have a book, a country, or a time period you would like explored please write to me at: info@vastrepast.com

The recipes included in this month’s column were redacted by David Huffman-Walddon for AnTir’s Arts and Sciences Championship. The below translation from the Latin and the recipes are protected by copyright. Permission to re-print or use in any way besides cooking for

home or group use must be granted by the copyright holder.

TESSELLATIM CUCUMBERS IN VINEGAR AND HERBS



De Cucumeribus

Duo illa superiora genera ablata cute erutoque semine tessellatim consisa ex sale oleo aceto comeduntur sunt qui ad reprimendam frigiditatem aromata consisis ispergant.

On Cucumbers

... The two above kinds (of cucumbers are used). (Once) the skins are taken away, cut (the cucumbers) into pieces half the size of a tessellatim (small square mosaic piece). Let them stand in salt, oil and vinegar. Some sprinkle them with aromatics. They (must) stand (like this) to repress the cold.

- 1 cucumber
- ½ cup white wine vinegar
- ¼ cup olive oil
- ½ teaspoon salt
- 2 tablespoons aromatic herbs, chopped

Peel the cucumber and cut it in half crosswise and lengthwise. If they are overly seedy, seed them. Dice each quarter into small pieces no bigger than a ½ inch. This should yield approximately 2 cups of diced cucumbers.

In a large bowl combine all ingredients and let them stand, in a cool place, for at least 3 hours. This “pickle” will keep for up to a week in the fridge. A good aromatic herb mix is parsley, thyme, marjoram and rosemary.

Serve chilled, but not cold, as a side dish for 8 to 10 people.

PLATINA’S ONIONS WITH SABA



De Conditura Ceparum

Coquitur et cepa sub cinere et carbonibus tandiu donec omne crudum exhalaverit. Ubi refrixerit minutatim concisa patinae inditur,

Eat This Book

sale oleo defructo vel sapa involvitur. Sunt qui et cepa piper aut cinnamum aspergant.

On Preparing Onions

Onion is cooked under (the) ashes and coals (for) as long a time as all the crudeness has been exhausted. When it has cooled, make it into small pieces. Put it in a “patinae” (pot or pan) and mix it with salt, oil, and “defructo” (new wine or must) or “sapa” (new wine or must that has been reduced to 1/3).

On onion, some also sprinkle pepper or cinnamon.

- 14 ounces frozen petite whole onions
- 1 tablespoon olive oil
- 2 tablespoons saba
- ¼ teaspoon salt

Pre-heat oven to 450 degrees. Thaw and drain the onions.

Spread the onions evenly on a baking sheet. Bake them in the hot oven for 45 minutes until they start to shrivel slightly, but are not mushy.

In a large sauté pan heat the oil over medium high heat. Sauté the baked onions in the hot oil

for approximately one minute or until they start to caramelize. Add the saba and salt to the pan and continue to cook over medium heat until the onions are coated with the saba.

Serve hot as a side dish for 6 to 8 people.

DE HONESTA DEEP FRIED PARSNIPS TIDBITS



De Cariota et Pastinaca

... Frigi etiam excavata post primam concoc-tionem in oleo et liquamine farina involuta solet.

On Carrots and Parsnips

... Also Fried: Scoop them out (of the water) after the first boiling (and) as is the custom toss them in “farina” (flour or meal) and (fry) in oil and fat.

2 cups rendered pork fat (lard)

1 cup olive oil

6 quarts boiling salted water

1 pounds parsnips, peeled and diced into 1 inch cubes

1 cup semolina

1 teaspoon salt, or to taste

In a medium cast-iron pot bring the pork and olive oil up to 360 degrees. In a separate pot boil the parsnips in the salted water until they are almost fork tender, approx. 5 minutes. Drain them and immediately toss them in the

semolina until they are completely coated with the flour.

Deep-fry the parsnips in the fat and oil, in small batches, until golden.

Serve hot, as an appetizer or side dish for 4 to 6 people.

BARTOLOMEO SACCHI'S PARSNIPS AND LETTUCE



De Cariota et Pastinaca

... Bis elixanda est pastinaca: prima decoctio abiicitur, secundo cum lactuca incoquitur, inde in patinam translata cum sale aceto coriandro pipere condita esui percommode datur;

On Carrots and Parsnips

... Twice boil the parsnips. The first boiled water should be thrown away. The second time, cook with lettuce. Next transfer to a “patinam” (pot or pan) and with salt, vinegar, coriander and pepper. And when it is composed (like this) it is very commendable to present.

6 quarts boiling salted water

2 pounds parsnips, peeled and diced into 1 inch cubes

1 pound red lettuce, chopped

1 teaspoon salt, or to taste

1 ½ teaspoons ground coriander seed, or to taste

1 teaspoon ground pepper, or to taste
¼ cup white wine vinegar

Place the parsnips and lettuce in the salted water. Bring back to boil and continue to cook until they are fork tender, approx. 10 minutes.

Drain the parsnips and lettuce. Return them to the pot. Add the rest of the ingredients. Over low heat mash the parsnips and cook for 10 minutes.

Serve hot, as a side dish for 10 to 12 people.

Recipe Photos by Eduardo Lucrezia (David Huffman-Walddon) release on file.



Photo by Tessina

Maestro Eduardo Lucrezia is a mid-15th Century Italian Renaissance Court and Kitchen Punk. He is obsessed with the food from the Iberian Peninsula, specifically the recipes of Martino and Platina. He is a member of the Order of the Laurel, the order of the Pelican, and a Lion of AnTir.

David Huffman-Walddon owns a technology consulting company, Renaissance Strategic Consulting, Inc., and an Arbonne health and wellness business. He has written on food history for The Journal of Italian Food and Wine and Petits Propos Culinaires. He has given papers on the food of the Italian Renaissance at the Oxford Symposium on Food and Cookery and the Renaissance Society of America. His weekly food history and tradition column, The Vast Repast, was syndicated in Washington, Oregon, California and British Columbia.



Photo by Mavis



Ursulmus

Court Held on January 28, 2023

Elevated to the Order of Chivalry:
Refbrandr Geirleikrsson

Award of Arms given to:
Ambrose of Aquaterra

Inter-Kingdom Archery Challenge

Open Handbow 1st Place:
Weylyn
Alaricus Simmonds
Erikk MacLost

Open Crossbow 1st Place:
Tymme Lytefelow
John de Percy



Court Reports

Gawain le Brewere
Kanin Gustavson
Ragnar Longbeard
Tasha of House Sinister
Sigrid Hrafnstottir
Griffe et du Lion given to:
Biom Atalson

James Lewellyn ap Gruffydd

Period Handbow 2nd Place:
Weylyn
Triggr Tyresson
Lorenzo di Leone Salvini



Elevated to the Order of the Grey Goose Shaft:
Feradach the Beardless
L'Esperon et du Lion given to:
Wilhelm Van Kerstenberg

Period Crossbow 1st Place:
John de Percy
Tymme Lytefelow
James Lewellyn ap Gruffydd

Sable Gauntlet given to:
George Slade

Submitted by Duchess Dagrún Stjarna
Ulriksdóttir, OP, OL

Sable Pheon given to:
Anastasia Hunter

Entered into the order of Terpsichore's Fox:
Alan ap Neal
Soelig Sweteglee
Jambe de Lion given to:
Rhodri Longshanks



Photos this page by Mavis

This article is the second in a series covering the various types of heraldic flags found in the Middle Ages, providing enough of an overview to their use to inspire the reader to design and paint their own. Each article will describe the distinguishing features of the flag type, including their typical use in period, using examples from period art where available. At the end of the article, I will guide the reader through the process of designing a new flag using armory appropriate both to the SCA and history. This article covers the most prestigious and persevering heraldic flag: **The banner**.



Banners from the Zurich Armorial, 1340

Heraldic Flags: Banners

A banner is a square or tall rectangular flag that displays the owner's arms. They range between 3 and 5 feet to a side, and are frequently decorated with fringe and/or dags. Banners were used throughout Western Europe, and remained largely unchanged in form throughout the Middle Ages and Renaissance. Earlier banners tended to be taller rectangles, following the pattern of the tall, narrow kite shields of the time. As shields widened and shortened, however, banners tended to follow suit, becoming more square in shape.



The banners of the pope, Holy Roman Emperor, Kings of Castile y Leon, Aragon, Sicily, Portugal, Navarre, Naples, Poland, Bohemia, and Denmark, and the Dukes of Savoy, Austria, Saxony, and Brittany. From Latin MS 28, Council of Constance, 1418

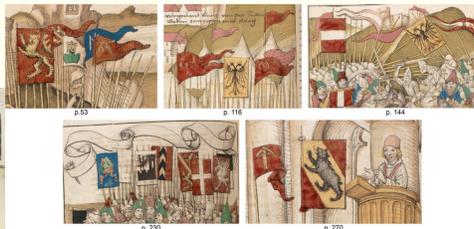
Banners marked the location of an important commander on the battlefield, and thus were a mark of prestige. Unlike the pennon, which was borne by bachelor knights (from the French *bas chevalier*, or base knight), the banner was borne by someone of at least the rank of knight banneret. In Jean Froissart's *Chronicles*, he describes the ceremony of making a banneret:

Sir John Chandos advanced in front of the battalions with his [pennon] uncased in his hand. He presented it to [Edward the Black Prince], saying: "My lord, here is my banner: I present it to you, that I may display it in whatever manner shall be most agreeable to you; for, thanks to God, I have now sufficient lands to enable me so to do, and

maintain the rank which it ought to hold." The prince, [King Peter of Castile] being present, took the [pennon] in his hands, which was blazoned with a sharp stake gules on a field argent: after having cut off the tail to make it square, he displayed it, and, returning it to him by the handle, said: "Sir John, I return you your banner. God give you strength and honour to preserve it." (Sir John Froissart, *Chronicles of England, France, Spain, and the Adjoining Countries*, p.370)

Keep the Banner Displayed

Banners needed to be fully displayed regardless of the wind. Some banners used light fabric, such as silk, and relied on dags to help catch the wind and keep the banner displayed. In most manuscripts, however, banners appear to be rigid, as if made of wood or metal. Even in action-based images that show other flags curling and waving in the breeze, banners look more like placards than flags.



Details from Spiezer Schilling, BBB Mss.hh. IO016, 1480s

While it's possible that some of these field banners were made of wood or metal (see Vanes, below), their use on the battlefield is

highly unlikely, as they would be horribly unwieldy. In another illustration from the same chronicle cited above, we see the banner of the city of St Gallen being torn apart in the middle of battle, so it's safe to assume that most of these banners were made of fabric, such as linen or silk. So why do they appear so rigid and structured in manuscripts?



Tearing the banner. From Spiezer Schilling, BBB Mss.hh. IO016, 1480s Germany

In his work, *Heraldic Standards and Other Ensigns*, Robert Gayre asserts that the top edge of banners were probably stiffened to keep them displayed:

"It is significant that banners were formerly, in France, stiffened along one edge, as will be seen from Fig. 46, of the Banner of France, from a medieval MS. This stiffening, no doubt, like the cross bar of the gonfannon, was to enable the charges on the ensign to be seen more easily...Most medieval representations show the banners outstretched, and it may well have been the general custom to stiffen them in order to display their colours." (Gayre p.108)

However, other than a casual mention of a "top-bar-stiffened banner," Gayre provides no evidence for historical methods for this. He doesn't identify the manuscript he sourced other than "French," and his Figure 46 provides nothing useful for banner-makers.

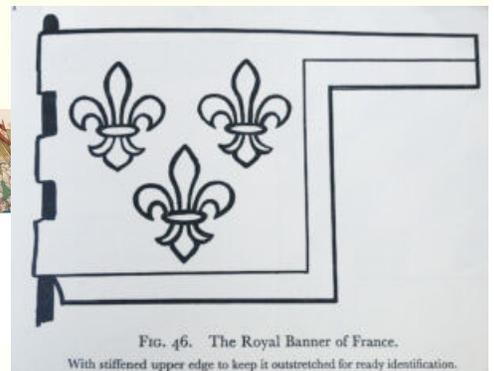


FIG. 46. The Royal Banner of France. With stiffened upper edge to keep it outstretched for ready identification.

Gayre Fig. 46, p. 109

I've found only one example of an extant banner with built-in sleeves both at the hoist and the chief which support Gayre's assertion. Oddly enough, it's der Grosses Banner der Stadt St. Gallen, an iteration of the banner we saw being destroyed earlier. Made of painted linen, the banner has clear seamlines inset from the edge of both the top and left sides of the banner. The sleeves are easily visible due to their discoloration, and don't interrupt the primary charge.



Grosses Banner der Stadt St. Gallen, early 15th century Switzerland

However, a common model for structured banners may be found in Japanese nobori, with a horizontal bar issuing from the top of the flagpole and attached to the banner with loops.



From right to left: The nobori (with red maneki), mumajirushi, and sashimono of Matsudaira Yasushige, and the nobori and sashimono of Satake Yoshiaki. From Omijiarushi, v5 p14, 17th century Japan.

Modern prop departments have assumed that the Japanese external-frame technique is historically accurate, and we see it often in film and television. External-frame banners also appear in historical re-enactment groups, even

those with stricter standards than the SCA. However, if it was used by Europeans prior to the 17th century, manuscript evidence suggests that the top bar was hidden inside the structure of the banner, rather than exposed.

Vanes

Some banners weren't made of fabric at all. Heraldic vanes, the precursor to the modern weathervane, took the form of banners and pennons, made of painted and pierced wood or metal, and mounted to the peaks of castles and common buildings alike. In the image below from a 15th century French manuscript, fabric banners hang from poles in windows, while rectangular vanes fly from every visible peak. Take note that both visible buildings are hotels, not castles, and that the vanes likely have no relation to the current guests.



Banners of knights attending a tournament, flying from the windows of their hotel rooms. From King Rene's Tournament Book f33v-34r, 15th century.

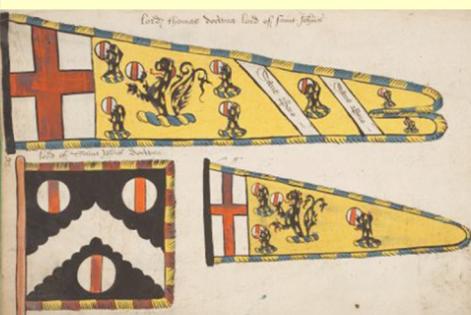
William Henry St. John Hope's invaluable book, Heraldry for Craftsmen and Designers, goes into more detail on heraldic vanes, including fascinating information about the vanes of Hampton Court. I will also go into more detail about vanes in a future article.

Embellishment

While banners are among the most straightforward of the heraldic flags, they were frequently embellished with fringe and dags.

Fringe

Like most heraldic flags of high rank, especially in later period, fringe often adorned the edges of banners. The banners of the Order of



Fringed standard (top), banner (bottom left) and guidon (bottom right). From Wriothesley Heraldic Collections, Volume II, Add MS 45132.

the Garter were decorated with fringe "made of Gold or Silver and Silk, of the colours in the Wreath [livery]." (Elias Ashmole, The institution, laws & ceremonies of the most noble Order of the Garter, 17th century).

Schwenkels

A common embellishment of the banner was the schwenkel, a long single dag that extends from the top of the fly. Not much information exists about the purpose of the schwenkel. However, if we accept Gayre's conceit that banners had rigid upper edges to keep them displayed, then the schwenkel might have originated as a sleeve to house the top bar. The schwenkel extends past the edge of the banner to at least 50% of the width of the main body.



A banner in the arms of Grave Werner von Hornberg, Or, in pale two eagles displayed sable, with schwenkel. Note the three vanes flying from the peaks of the castle in the background. From the Manesse Codex, op. cit.

Over time, the schwenkel became an integral part of many banners, present even without a rigid horizontal bar. Several texts mention the red schwenkel as a mark of particular distinction, and indeed there are several banners (such as Bavaria's) which almost never appear without them.

Some schwenkels extended directly out of the fly of the main body of the banner, rather than a separate piece added to the top. Sometimes, banners featured both fringe and schwenkel, to dramatic effect.

Multiple Dags

Some banners featured multiple dags. More common in earlier period banners and seen often in pre-heraldic resources e.g. the Bayeux Tapestry, dagged banners apparently fell out of favor by the 13th century.

Materials

As mentioned above, banners were made primarily of silk and linen. The practicalities of the battlefield required sturdy fabrics and sensible construction. Much has already been

written on painted banners, especially using Cennini's techniques from *Il Libro Dell'Arte*. I recommend *Compleat Anachronist* 153, "Painted Flags of the Late Middle Ages," by Master Rebecca Robynson (Shannon Miller) for more information on this matter.

Ceremonial use of banners in the 16th century allowed for more opulent fabric and surface decoration. For the installation of Henry III of France into the Order of the Garter, for example, Elizabeth I ordered that Garter purchase:

...as much Blue Velvet, Cloth of Gold yellow with works, and Purple Cloth of Gold, tissued with Silver, as shall serve to make one large Banner, richly embroidered on both sides, with the Arms of France...and that ye pay for the embroidering of the same Banner, for Purls of Damask Gold, and for Venice Gold Fringe, and Passamain Lace of Gold with Silk. (Ashmole, op. cit.)

Layout

Heraldry, as a general rule, expands and flows to fill all available space. Moving from the relatively triangular space of a heater shield to a rectangular shape of the banner requires some careful consideration in this regard.

Consider the arms of Bohemia: Gules, a lion rampant queue-fourchy argent, crowned Or. As depicted in the Zurich Armorial, the torso appears fully upright and parallel with the tail. One hind leg extends into the base point, while the other pulls in towards the body, following the curve of the shield. However, on a square banner, the torso shifts to a diagonal posture, with the hind legs pushing into the lower left and right corners and the tail filling the entire fly.



Arms of Bohemia, from the Zurich Armorial, op. cit.



Banner of Bohemia, Latin MS 28, op. cit.

If charges are arranged in a default position (e.g. three items arranged two and one on an escutcheon) in registered armory, on tall banners the arrangement may shift to the default for that shape. See the arms of Herr Hartman von Aue on shield and banner, below.



Herr Hartman von Aue, from the Manesse Codex, op. cit.

Marshaled Arms

Banners frequently displayed quartered arms; that is, two or more sets of arms held or claimed by the same person. The armorial pairings were sometimes inextricably linked, as in the arms of Castile and Leon as borne by the Kings of Spain, or they could be displayed independently as well as quartered. Below we see the quartered arms of the duchies of Jülich and Berg, with an escutcheon of pretense for the County of Ravensberg. To the right, banners display the combined arms of Jülich and Berg, the arms of Jülich alone, and the arms of Guelders.

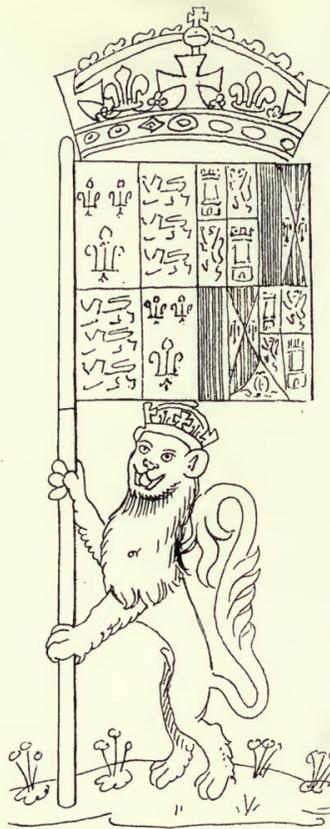


The arms of Jülich and Berg, from the Armorial de Lyncenich, Bibliotheek van Belgie ms II 6567, 15th century.

Sometimes, arms of spouses were impaled (displayed side-by-side) on a banner. Following is a sketch of a banner from a Tudor manuscript, displaying the arms of Henry VIII impaled with the arms of Catherine of Aragon. Each set of arms are themselves quarterings: Henry bears the arms of France quartered with England, while Catherine bears Castile quartered with Leon, Aragon impaled with Sicily, and Granada in base.

While many better-known arms were legitimately inherited, other quartered arms were assumed simply for the aesthetic of a banner. Ashmole informs us that this was a common consideration for new Knight-Companions of the Order of the Garter:

And because a single Coat was conceived not to stand fair enough in a Banner of this proportion, therefore the Sovereign hath been pleased (where a Knight-Companion wanted Quarterings) to grant a new Coat to bear in Quarter with his paternal Coat; as did King James to Robert Carr Viscount Rochester, afterwards Earl of Somerset; to whose paternal Coat he first added a Lyon passant gardant Or, in the dexter part, as an especial gift of favour, and then a new invented Coat to be born in quarter therewith, viz. Quarterly Or and Gules, a Lyon



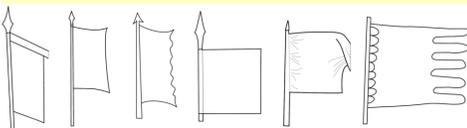
The arms of Henry VIII impaled with Catherine of Aragon. From Banners, standards, and badges, from a Tudor manuscript in the College of Arms.

Rampant sable over all. He also granted to Sir Thomas Erskin (afterwards created Earl of Kelly) a Coat of Arms to be quartered with his paternal Coat, viz. Argent, a pale Sable. (Ashmole, op. cit.)

How do I design my own banner?

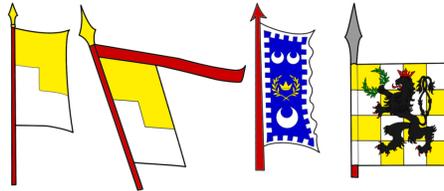
Banners always display arms, either real or assumed. If you have registered arms in the SCA, you can put them on a banner.

First, choose the shape of your banner. Do you want a taller banner common to earlier period, or a square banner popular in late period? Where do you want to use the banner? Below are some templates from banners we've seen so far.



Three banners from the Manesse Codex (1340), one from Latin MS 28 (1418), one from Augsburg Chronik (1457), and one from Chronica Maiora (1250), op. cit.

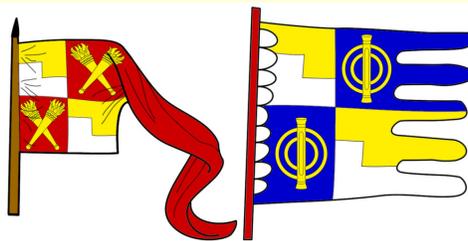
Below are two examples of my own arms, as well as banners for the Kingdoms of Caid and An Tir. Caid's arms have the crescents arranged and resized to fit the tall shape of the banner, while An Tir's lion has been oriented like Bavaria's, to better fill the square.



Banners in the arms of Cormac Mor, Caid, and An Tir.

You can choose to display only your arms, or you might choose to marshal your arms, either by impaling them with your spouse/significant other's arms, or by quartering them with one or more badges.

In the SCA College of Arms, heralds distinguish between devices and badges. The device represents the individual, while badges indicate ownership or affiliation. However, this distinction is largely administrative. In practice, the only difference between a device and a badge is that a badge can be fieldless (that is, it can be placed on any background). It's a simple matter to take one of your badges, treat it as inherited arms, and quarter it with your arms. Below, I've quartered my arms with my crossed torches badge on a red field, and with my punner badge on a blue field.



Arms of Cormac Mor quartered with two different assumed arms

Each quarter can be a separate design, and each can itself be quartered, which can be taken to ridiculous extremes. But with a little restraint, your banner will exemplify good period heraldic design.

What other kinds of heraldic flags are there?

For more information about heraldic flags, please see the options below:

Standard – A large, tapering flag used to display the badges of its owner, a rallying point for armies.

Pennon – A smaller flag used to display arms or single badges, great for battlefield identification

Gonfalon – A processional flag hung from a horizontal pole, can display arms, full achievement with awards, artistic motifs unrelated to heraldry



Photo by Ghislaine Triest

Thegn Cormac Mór is a very loud person who, for his sins, served a time as Wreath King of Arms. He is best best known by his appellation "the Voice of the War," which he

earned by serving as cry herald for wars across the Known World. He has been described by at least three knights as the embodiment of everything that is wrong with the Society.

Kevin Rhodes is a business systems analyst living in the Goldene Medina of Portland, Oregon. He has no spare time.



Kingdom Calendar

April 2023

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

May 2023

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

Upcoming Events

May Crown	May 19 Weekend	Barony of Vulcanfeldt
July Coronation	July 16 Weekend	Bid needed
September Crown	September 1 Weekend	Bid needed
Collegium	November 10 Weekend	Bid needed

April

Lyceum

April 1, 9am—7pm

Barony of Glymm Mere

Event Steward: Catrine La Crosetiere

(Caladphort.Seneschal@antir.org), Eric Loren Elcara (jg.dana@gmail.com)

Event Fee: Adult non-member \$20, Adult member \$15, Minors free. Please make checks payable to SCA, Inc., Barony of Glymm Mere. Site Address: 705 S. Temple Street Oakville, WA

Join Glymm Mere for a day of arts and sciences! We will be choosing our new A&S and Bardic champions.

Something Bardic

April 1, 9am—11pm

Barony of Three Mountains

Event Steward: Hlutwige Wolfkiller (hlutwige@gmail.com)

Event Fee: Adult non-member \$20, member \$15, 17 and under no fee. Please make checks payable to SCA, Inc., Barony of Three Mountains

Site Address: 4812 NE 102nd, Portland OR
A one-day event April first, 2023 featuring various bardic oriented classes TBD, a bardic competition currently featuring "Best New Bard" category with others TBD and in fine Three Mountains tradition, some heraldic tomfoolery. Watch for updates and classes here: <https://www.facebook.com/events/935388294094782> <https://antir.org/events/omething-bardic/>

Canterbury Fool

April 1, 8am—9pm

Barony of Lions Gate

Event Steward: Madame Jaqueline Lefleur

(scajaqueline@shaw.ca), Koga of the Wolf-pack (billwonghm@outlook.com)
Event Fee: Adult non-member \$25, member \$20; under 19 Free. Please make checks payable to SCA, Inc., Barony of Lions Gate
Site Address: 1284 184 St, Surrey, BC V3S 9R9

Turn east off of 184th Street in Surrey, BC at the Semiahmoo Fish and Game Club sign. Head east on the private road, which curves south and goes down over a little bridge. Up a rise past the field on your right will bring you to the parking lot in front of the blue roofed Hall. Please note parking spots against the building are reserved and for accessibility parking spaces.

Join us at Lions Gate's whimsical event, *Canterbury Fool on April Fool's day. Compete in the Lions Gate championships: arts & sciences, bardic, and games. Enjoy informal salons about the martial and gentle arts; bardic fun; games for all ages; archery and crossbow competitions; and dance including a masquerade. Partake of the merchants or the Wolf and Drum Tavern. Enjoy day food from SwanSong Kitchen. See the Facebook event page or the Kingdom event calendar for further details and updates.*

Quest for the Golden Fleece

April 14—April 16

Shire of Ramsgaard

Event Stewards: Vladimir Andreivich Aleksandrov (youngrocketsamurai@gmail.com) and Duncan Darroch (duncan1466@gmail.com)
Event Fee: \$25.00. with a \$5.00 discount for SCA members. Attendees under 18 no charge!
Make checks payable to SCA, Inc., Shire of Ramsgaard

Site Address: North Thompson Fall Fair 4856 Dunn Lake Rd, Barriere, BC

Quest for the Golden Fleece

*Beauregaard, the Fabulous Golden Fleece of Ramsgaard, has eluded his guardian and run off with some very silly Knights after some kind of Grail-like object. We ask all who would vie for the position of Beauregaard's protector come to the Shire of Ramsgaard on the weekend of April 14-16 to compete in the multiple challenges required to become Ram's Guardian! Bring your coconuts and holy hand grenades!
Maybe not the hand grenades...*

Baroness War

April 14, 12pm—April 16, 3pm

Barony of Vulcanfeldt

Event Stewards: Ionamyst Reginasdottir (ionamyst@gmail.com), Jon MacLeod
Event Fee: Adult non-member \$25, member \$20, under 18 free. Make checks payable to SCA, Inc., Barony of Vulcanfeldt
Site Address: Grandview Country Park Event Center and Fairgrounds 812 Wallace Way, Grandview, WA 98930

As the weeks grow warmer and the light grows longer, the Baroness of Vulcanfeldt sends out a call of WAR across the land! Welcome to Baroness War XVI!

There will be many ways to earn war points for the side you choose: heavies upon the War Field, archery, thrown weapons, combat archery, equestrian events, Baroness Tea, merchants, largesse (six shall be the number and the number shall be six), and more!

The lush lands of the Grandview County Park will provide our backdrop. PLEASE NOTE THAT THIS SITE IS VERY DISCREET. Gate times:

- Friday: 12 pm – 10 pm
- Saturday: 6 am – 11 am

Also, notice the return of Siege Cooking to Baroness War!

Adiantum Birthday Bash

April 15, 10am—9pm

Barony of Adiantum

Event Steward: Wulfric Marinus
(t.mole95@gmail.com)

Event Fee: Free

Site Address: 84421 Gaupp Ln., Pleasant Hill,
OR, 97455

*Adiantum Birthday Bash with Baronial court.
Along with the new Youth Archery Champion-
ship, Archery Championship, and the
Thrown Weapons Championship.*

Site is Dry.

ADA accessible.

Service Animals only.

Bar Gemels

April 21, 3pm—April 23, 12pm

Barony of Terra Pomaria

Event Stewards: Luther Gutman
(Nathanstreight@yahoo.com), Zulaikha al-
Zarqa (mdlieb@hotmail.com), Fortune verch
Thomas (ladyfortunethomas@gmail.com)

Event Fee: Adult non-member weekend \$30,
Adult non-member day trip \$20, Adult mem-
ber weekend \$25, Adult member day trip \$15
Under 18 free. Make checks payable to SCA,
Inc., Barony of Terra Pomaria

Site Address: Camp Taloali 15934 N Santiam
Hwy SE, Stayton, OR 97383

*Greetings people of An Tir! Spring is in the air
and the time is upon us to venture out and
celebrate the changing of the seasons. Come
join the Barony of Terra Pomaria for fun, food,
games, and fighting at our annual Bar Gemels!
Hosted by Camp Taloali this year's Bar Gemels
will feature the Terra Pomaria Youth Champi-
onship and Bardic Championship, along with
the Sir Dublin O'Guinn Silverwolf Memorial
Nobles Oblige tournament and Heavy
Fighting Bar Room Brawl, also featuring a
rapier tournament and silent auction. [https://
antir.org/events/bar-gemels-20/](https://antir.org/events/bar-gemels-20/)*

Honor War 2023

April 21, 12pm—April 23, 12pm

College of Lyonsmarche

Event Steward: Aki Nakagawa
(vennes1312@aol.com)

Event Fee: Adult 18 and up \$25.00, youth
under 18 free. \$5 discount for blue card mem-
bers. Make checks payable to SCA, Inc., Col-
lege of Lyonsmarche

Site Address: Chief Timothy State Park, Silcott
Island, Clarkston, WA 99403

From the west: Follow Highway 12 towards
Clarkston, WA. At the bottom of Alpowa Grade
(approximately 5 miles before Clarkston), take
a left and cross over the bridge to Silcott Is-
land.

From the north, east, and south: Take US-95 or
Highway 12 through Lewiston and Clarkston
headed west to Tri Cities. Approximately five
miles west of Clarkston there is a bridge to the
right crossing over to Silcott Island.

*The Port of Silcott is once again besieged by
roving bands of brigands from East, South, and
Nor... well from all over. Come to Ly-
onsmarche's aid, and a share of our bounty!
Fighting, food, merry-making and mead! Let
us all protect these lands of our Great King and
Queen from the foul highwaymen. WARI,
archery, A&S, merchants, fellowship.*

April Feast

April 22, 9:30am—8pm

Shire of Rivers Bend

Event Stewards: Barbara Svardhardt
(barb_mello@yahoo.com), Aniasstasia Hunter
(anya.hunter22@gmail.com)

Event Fee: Free, but requesting a donation to
the Shire. Make checks payable to SCA, Inc.,
Shire of Rivers Bend

Site Address: 5815 Ocean Beach Highway,
Longview WA 98632

*Classes in Psyanky eggs, SCA Etiquette, also
fighting demos all to be arranged. posting of
schedule and fees in the Shire Face Book page.
"Shire of Rivers Bend" Potluck Feast by mun-
dane last name:*

- A - G Deserts,
- H - N Side-dishes,
- O - P Main-dishes,
- V - Z Bread and Cheese.

*Bring your feast gear and an ingredient list for
your dish, potential allergies. The Shire will
provide coffee and Tea to this dry site.*

Stromgard Founding Revel

April 29, 10am—9pm

Barony of Stromgard

Event Steward: HL Ælfwynn Fiske
(aelffriend@gmail.com)

Event Fee: Adult non-member: \$25, Adult
member: \$20. Under 18: Free. Make checks
payable to SCA Inc., Barony of Stromgard.

Site fee includes 3 course Landsknecht feast.
Site Address: Mt. Valley Grange, 40107 NE
221st Avenue, Amboy, WA

*Activities include: Baronial A&S Champion-
ship, Silent Auction fundraiser for new baroni-
al coronets. Fun for Heavy and Rapier fighters*

*and Throwers. Classes still be determined, but
include: Introduction to Gate and Gate/Lead
Coordinator.*

Lions Gate Champions

April 29, 9am—7:30pm

Barony of Lions Gate

Event Stewards: Roesia du Bois
(roesiadubois8@gmail.com), Sylvina du Bois
(sylvinadubois1227@gmail.com)

Event Fee: Adult non-member \$20, member
\$15, under 18 free. Make checks payable to
SCA Inc., Barony of Lions Gate.

Site Address: 4250 Piper Avenue Burnaby, BC
V5A 3B4

*The Barony of Lions Gate welcomes all to a
tournament to choose our next Heavy, Rapier,
Thrown Weapons, and Archery Champions!
Lions Gate Champions is traditionally held at
Warner Loat Park, so this year the theme for
the event is the Loat! We will be exploring the
earliest documented history of the Loat as well
as how it has evolved over the years through
storytelling and artistry. Several of the Cham-
pionships, such as Archery and Thrown
Weapons, will incorporate this idea into their
tournaments.*

*The Artists village will be a space for artists to
gather, work and share their process. We will
also be holding an Arts and Sciences competi-
tion! Artisans from far and wide are encour-
aged to create a Loat in the medium of their
choice. The symbol of the Loat has become
intertwined with acts of service. On a smaller
scale, continuing the Lions Gate tradition of
service, we want to invite you try out service
types and activities that you may not normally
engage in with the Loat Service Challenge. You
will be asked to challenge yourself to provide
service and participate in a broad range of
activities, from set-up and sitting gate, to the
various martial disciplines, and helping out
wherever possible.*

May

May Revel

May 6, 9am—9pm

Shire of Southmarch

Event Steward: Leonardus Czypsser
(snowalex993@gmail.com)

Event Fee: Non-member \$20 member \$15
Under 17 free. Make checks payable to SCA,
Inc., Shire of Southmarch

Site Address: Midland Community Center 111
Old Midland Road Midland, OR 97634

Greetings unto the Honorable and Noble populous of An Tir. Come revel in the re-birth of spring and the SCA at Southmarch's May Revel. Join us as we search far and wide to find our Premier Bardic Champion. Bear witness to the next Arts & Sciences and Archery Championships.

Entrants for the Bardic Championship will present one vocal piece, and one non-vocal piece and prepare a "bring your best" for the finals.

Entrants for Arts and Sciences must prepare 2 entries of different disciplines with a 1 page minimum of documentation/ explanation of your items. Be prepared for a period fire making component as well as an onsite mystery box challenge.

The Archery Champion format will be by Royal Rounds. The heavy fighting community will have war scenarios and melees. The rapier tournament will be held for fun. The day will conclude with a fabulous feast and Bardic Finale. Other fun competitions will continue through out the day as time allows.

May Crown

May 19, 1pm— May 21, 4pm

Barony of Vulkanfeldt/Wealdsmere

Event Steward: HL Lilion Jane Godwin

(lilion.godwin@gmail.com),

Baroness Arnora Grimsdottir

(wealdsmere.baroness@antir.org)

Event Fee: Adult non member \$30.00, member \$25.00, under 17 free. Make checks payable to SCA, Inc., Barony of Wealdsmere

Site Address: Grandview Country Park Events Center, 812 Wallace Way, Grandview, WA
The Barony of Wealdsmere is hosting May Crown and Their majesties Athos and Alionora cordially invite you to the glorious lands of Vulkanfeldt and the same site as May Crown '22 to attend the An Tir Crown Tournament to select the new heirs. Please see Kingdom calendar at antir.org for all information.

Embers and Ambrosia

May 26, 3pm— May 29, 12pm

Barony of Blatha an Oir

Event Stewards: HL Maire Blakater

(ladymaire_bard@outlook.com),

HL Andromacha tis Lesvos

Event Fee: Adult non-member: \$30, Adult member: \$25, Under 18: free as our guests

Make checks payable to SCA, Inc., Barony of Blatha an Oir

Site Address: 9205 198th Ave. E. Bonney Lake, WA 98391

Join us for a full weekend of classes! All the A&S you can handle. Plus Sunday archery and rapier tourneys. Our Bardic Championship and A&S Championship will be Saturday and Sunday this year: RV hook up available and plenty of tent camping. Two playgrounds, indoor bathrooms and showers and walking trails.

Egil Skallagrimsson Memorial Tournament XLVJJ

May 26 12pm—May 29, 3pm

Barony of Adiantum

Event Stewards: Hrodnavar Hakonsson

(oriolo005@gmail.com), Yseult of Broceliande

(pam@bobwhitman.com)

Event Fee: Adult: \$30. Youth ages 11-17: \$15, children 10 and under free.

For a single day, Saturday or Sunday only:

Adult Day: \$20. Youth ages 11-17: \$10, children age 10 and under free.

Adult Members will receive a \$5 member discount. To lessen the impact on families we will institute a family cap, limiting the fees to two youths per family accompanied by parents. Any additional minors attend for free.

Pet fee \$2 per pet (either full entry or day-tripping). Each pet must be accompanied by a proof of current rabies vaccination showing either the date of vaccination or the date of expiration of the current vaccination. Only non-livestock mammals and birds are allowed (Park rules).

We can accept PayPal payment, cash, or checks payable to SCA Inc./ Barony of Adiantum. All payment to be made at the gate; we will not collect payment at pre-reg.

Site Address: Lynx Hollow State Park, 80998 Davisson Road, Creswell, OR, 97426

From north or south, take I-5 to the Creswell exit, #182. At the end of the off-ramp, turn west toward the center of town. Turn left onto Hwy. 99 directly after the railroad crossing. Go south on Hwy. 99 for 1.3 miles. Turn left onto Davisson Road. Park entrance is 2.3 miles on the left, directly across from the state park sign.

Egil's Tourney has something for everyone: demos and classes galore; a prize bardic circle; multiple heavy, rapier and cut & thrust competitions; multiple archery scenarios and competitions; thrown weapons competitions & beginner's sessions; Norse stick-ball; Norse trade blanket; and of course Merchants' Row. This year

we bring back the Three Pillars Competition, which includes individual events within the service, A&S, and martial pillars of our society. There will be many prizes and lots of opportunity for participation. For details, class lists, specific martial competitions, merchant application forms, information about pre-registration, the Three Pillars Competition. etc. please see the Baronial website or Facebook group – <http://adiantum.antir.sca.org> - <https://www.facebook.com/groups/BaronyOfAdiantum>

Celtic Revolt/Wealdsmere

Champions Tourney

May 26, 2pm— May 29, 12pm

Barony of Wealdsmere

Event Stewards: Baron Sir Caieth of Umber

(sircaieth@gmail.com), HL Gernaut von See

(griffdjd@gmail.com)

Event Fee: \$25 non-member, \$20 member, 15 and under free. Make checks payable to SCA, Inc., Barony of Wealdsmere.

Site Address: Lancaster Estates, 6325 HWY 291, Nine Mile Falls, Wa, 99026

GREETINGS, ALL GOOD PEOPLE!

Know ye that Celtic Revolt and Wealdsmere Champions Tourney returns this year to it's ancestral home on the Beautiful Land of Our Beloved Baron, HE Michael of Lancaster. Shady pine groves, flowers and butterflies will combine with the Clangor of Battle, the Determination of Champions, the Blaze of Bonfires, Song, Dance and Merriment! War scenarios will begin after Court on Saturday, Heavy List ~11 am Sunday. Schedule for Championship Competitions will be made available on the Baronial Website and at Gate. Site opens 2 pm on Friday and closes Noon on Monday. This site is discreetly wet, pets on leash welcome. For RV space, please contact the Autocrat at sircaieth@gmail.com. Join Us, Noble Folk, for a Weekend of Joy, Friendship and Remembrance of Old Times as we create New Stories as only the Celts can do! Vivat!



Photo by Mavis

An Tir Seneschals – Your Local Leaders

BRANCHES OF AN TIR

Akornebir, canton of Wastekeep (Walla Walla, WA):
Baroness Katherine of Akornebir
akornebir.seneschal@antir.org

Aquaterra, barony (Snohomish Co., WA):
Master Conal MacLaren
aquaterra.seneschal@antir.org

Blatha an Oir, barony (Tacoma-Pierce Co., WA):
Agmundr Glúmsson
blathaanoir.seneschal@antir.org

Caladphort, canton of Glymm Mere (Gray's Harbor Coun-ty, WA):
Seneschal Catrine la Crosetiere
caladphort.seneschal@antir.org

Cranehaven, college (Chelan and Douglas Co., WA):
Seneschal Runfridr Kennar
cranehaven.seneschal@antir.org

Dragon's Laire, barony (Kitsap & N Mason Co., WA): Seneschal Marqueza Laurellen de Brandevine
Dragon-sLaire.Seneschal@antir.org

Dragon's Mist, Barony (Washington Co., OR):
Seneschal Sir Nikolai Rabenis von Tachov
dragonsmist.seneschal@antir.org

Fire Mountain Keep, shire (Lewis Co., WA)
Seneschal Sybil Strangeways
FireMountainKeep.Seneschal@antir.org

Glymm Mere, barony (Thurston Co., Grays Harbor County and south Mason Co., WA): Seneschal Tamsyn L'Argent
glymmere.seneschal@antir.org

Hauksgardr, shire (Hood River and Wasco Co., OR): Seneschal Rebecca Fletcher
hauksgardr.seneschal@antir.org

Kaldor Ness, canton of Three Mountains (Columbia Co., OR):
Seneschal Alexandria Delassene
Kourkouaina, OP
kaldorness.seneschal@antir.org

Lyonsmarche, college (Pullman, WA & Moscow, ID): Seneschal Sigrun Osrikskona
lyonsmarche.seneschal@antir.org

Madrone, barony (King Co., WA):
Ynesen Ongge Xong Kerij-e, OP, OL, Visc..

Madrone.Seneschal@antir.org
Porte de l'Eau, canton of Madrone (E King Co., WA):
Seneschal Margaret Palmer
Porte-de-leau.Seneschal@antir.org

River's Bend, shire (Kelso & Longview-Cowlitz Co., WA):
Seneschal Artuir the Rogue
riversbend.seneschal@antir.org

Stromgard, barony (Vancouver, WA):
Seneschal Lord Ronan Mac an Leagha
stromgard.seneschal@antir.org

Three Mountains, barony (Clackamas & Multnomah Co., OR):
Seneschal Kattera Giese
threemountains.seneschal@antir.org

Vulcanfeldt, barony (Yakima-Yakima Co., WA): Seneschal Eldgrimir Hvikatimbr
vulcanfeldt-seneschal@antir.sca.org

Wastekeep, barony (Tri-Cities, WA):
Seneschal Ciosa Leonara Fioravanti
wastekeep.seneschal@antir.org

Wealdsmere, barony (Spokane-Spokane Co., WA): Seneschal Gernot Vomme Sewe
wealdsmere.seneschal@antir.org

Wyewood, barony (South King Co., WA): Seneschal Johanna de Wassing-ton
wyewood.seneschal@antir.org

PRINCIPALITY OF THE SUMMITS (Southwestern OR):
Seneschal Master Seamus O'Caellaigh
summitsseneschal@antir.org

BRANCHES OF THE SUMMITS

Adiantum, barony (Lane Co., OR):
Seneschal Murchadh Monaidh Chraoibhe
adiantum.seneschal@antir.org

Briaroak, shire (Douglas Co., OR):
Seneschal HL Sleibhin O'leannachai
briaroakseneschal@antir.org

Coeur Du Val, shire (Benton Co., OR):
Seneschal: Dominus Marcus Longinius Rufus
coeurduval.seneschal@antir.org

Corvaria, shire (Jefferson, Deschutes & Crook Co., OR):
Seneschal HL Rowan Keele
corvariaseneschal@antir.org

Glyn Dwfn, Barony (Jackson Co., OR):
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Tir Bannog, shire (Smithers, BC):
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IN ABEYANCE

Dregate, shire (Okanogan County, WA)

Druim Doineann, shire (Port Angeles-Clallam & Jefferson Co., WA)

Pendale, shire (Sandpoint, Bonner & Boundary Co., ID)

Silverhart, canton of Wealdsmere (Kootenai Co., ID)

Midhaven, shire (Skagit, San Juan & N Island Co., WA)

DORMANT BRANCHES

Bearwood, canton of Aquaterra (E Snohomish Co., WA): IN SUSPENSION

Cáe Mór, shire (Kitimat and Terrace, BC): INACTIVE

Crickstow-On-Sea, port (CFB Esquimalt, BC): DORMANT

Earnrokke, shire (Whidbey Island, WA): DORMANT

False Isle, shire (Powell River, BC): DORMANT

Fjordland, shire (Sunshine Coast, BC): IN SUSPENSION

Rath an Oir, stronghold of Blatha an Oir (Ft Lewis, WA): DORMANT

Saint Bunstable, college (University of Washington, WA): INACTIVE

St. Giles, college (University of Victoria, BC): DORMANT

Southmarch, shire (Klamath & Lake Co., OR): IN SUSPENSION
Windwic, shire (Klickitat Co., WA): DORMANT

Wittanhaven, college (The Evergreen State College, Olympia, WA): DORMANT



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TBD

Quarterly Board Meetings

The Board of Directors is considering the possibility of a return to live meetings in late 2023. Groups interested in hosting a meeting should contact the Executive Assistant (ea@sca.org) for information on meeting requirements and how to submit a bid.

Meeting Schedule:

Meetings will be held online until further notice.
Second Quarter 2023—April 23, 2023
Third Quarter 2023—July 23, 2023
Fourth Quarter 2023—October 22, 2023