



Summer 2026



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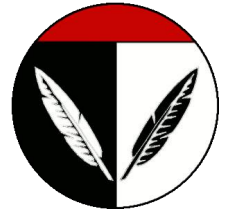


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Disclaimer

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Cover photo: *The Pennsic War*, by Duchess Maisie

Letters from the Editors

Greetings unto the populace of our fair Trimarian Arts and Sciences community!

We had the great pleasure of returning to Camp Wewa this month. I swear I felt the timbers of the feast-hall resonate with past memories, and when the crowd in Court let out a hearty “Vivat Trimaris,” it nearly brought me to tears. We had teachers of all ages and experience contribute to the merriment in the hall. One educator graced us with her first class ever!



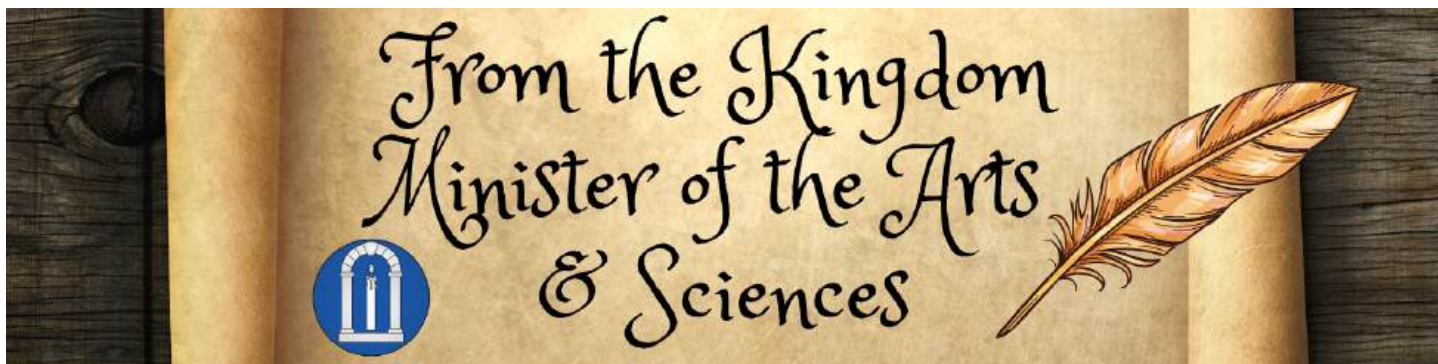
I speak from long, delightful experience on this: if you have something to share, pray share it. We all want to learn! Even a small class is an opportunity to immerse someone else in your passions, and I’ve often found the one-to-few approach is more fun than lecturing to a crowd.

And it doesn’t have to be in a formal class at TRU, Res, Village Faire, or your neighborhood arts-and-sciences event. I daresay your local group would love to set aside a bit of time for your passion. It never hurts to ask! If your chapter has a newsletter, or you happen to know of a certain Kingdom arts-and-sciences quarterly, send ‘er in! Every editor I know is happy to help make you look good.

If the class is public-friendly - simple crafts, bite-size information, a simple presentation - consider a demo. The thing you share may be just what a visitor has been looking for all these years, and I’d hate for them to miss out on the fun.

In service,

Ehrenwerteherrin (HL) Hildegard von Grünwald



Unto my good and noble friends all doth the KMOAS, Kingdom Minister of Arts and Sciences of the fair Kingdom of Trimaris, give warm and ardent greetings,

With the summer ovr soldiers and artisans prepare for battle as allies are called from across the known world to join in efforts at the Pennsic War in August. But, war cannot last forever. And so it is we look to ovr future.

In August after Pennsic, we shall gather together in search of knowledge. Come join us at Camp Kiwanis for ovr yearly Trimaris Royal University. To volunteer to teach classes, please engage ovr Trimaris Royal University Chancellor, Lady Charlotte, and ovr event Steward, Baroness Birna, OL. See the event calendar for more details.

Ovr next arts and sciences exposition display will be held at Coronation in September. Please feel encouraged to participate. Or, if you are uncertain as to how, please email expo@trimaris.org, and ovr lovely arts and sciences exposition deputies will be happy to engage and support you. As always, my door is always open.

At TRU, the new expo deputies and KMOAS deputies and Chancellor of the laureate deputy will be announced. Until that time, the application window is still open. Interested parties, please email ArtSci@Trimaris.org. These positions have been advertised for some time and will be finalized at the Summer arts and sciences event in consultation with the Crown and heirs.

Lastly, a reminder that our regional arts and sciences fairs begin in the fall. The first in September at Village Faire, the last at Yule in Oldenfeld traditionally, and also at Ex Opus. However, please check the event schedules to confirm and should any variance occur that you feel may be a blocker to your continued development, please do not hesitate for a moment to reach out to me. You may send any documentation you are working on to ArtSci@Trimaris.org And I or one of my deputies will engage with an applicable laurel to get you assistance.

I also would like to highly encourage those interested in continuing their scholastic pursuits to join the many arts and sciences communities we have on Facebook. It is not a requirement, and there are many ways to do it, but if you have a mental block, it is literally my job to help you get connected with a mentor for your next step. Do not hesitate to reach out to me or my incoming replacement.

Please note that I will be stepping down as KMOAS at Crown. I would like to ensure that my office is clean for its transfer. So please all officers ensure that your quarter four and Doomsday reports are all in prior to Crown tourney. They are typically due that month, but if you will please ensure they are done before that time, I can ensure a very clean and not overloaded office handover. If you foresee a blocker to this request please contact me offline and we can troubleshoot together.

I truly appreciate each and every member of the populace and their commitment to the aesthetic and scholastic evolution of our kingdom. You are literally the dream. And I have been honored to serve you over the course of my tenure. Thank you for your continued inspiration. And please do not hesitate to leverage me throughout the remainder of my term. And after.

In service to the dream

- *Valbrandr*

I Did a Thing

Greetings to the Populace of Trimarisis!

I am honored to carry forward this wonderful group promoting monthly Arts & Sciences challenges across our Kingdom and beyond. IDAT has been such a joyful way to keep creativity alive, encourage experimentation, and connect our community through making and learning together.

We have an incredible Webinar coming up on May 31st Bardic Basics Webinar with Aibhilin inghean Daibhidh. Join us May 31st at 7:00pm! Since stepping into this role, we have welcomed 36 new members into our ranks, bringing our community to 225 members strong! Please join us on our IDAT Facebook Group. Challenge yourself with a new Art Sci Topic every month!



Looking ahead, here are our upcoming monthly themes:

- June, Light & Shadow: Explore art, illumination, contrast, symbolism, or dramatic visual arts.
- July, Skill Swap: Teach or learn a small skill through informal sharing.
- August, Heat Hacks: Experiment with period-inspired ways to survive hot climates.

We have also successfully launched our new webinar series! So far, we have hosted three wonderful sessions. All three webinars had excellent attendance, lively discussion, and fantastic community engagement. Thank you to everyone who joined us and helped make these events such a success.

- ✓ Research Webinar with Mistress Ambra
- ✓ Dance Webinar with Mistress Xena
- ✓ Natural Dyes Webinar with Master Nishigori

Recorded webinars can be found on our webpage and YouTube channel at: <https://idat.trimaris.org/> More webinars are already in planning, so stay tuned for upcoming topics and presenters.

I am excited to see what everyone creates this year. Whether this is your first challenge or your fiftieth project, your participation helps build the vibrant creative community we all enjoy.

So, go! Make a thing. Share a thing. Do the thing!

*Yours in service and creativity,
Lady Charlotte Annunziata da Firenze al-Rumiyyah*



Arts & Sciences Happenings



As Art-Sci Expo Deputies, we are looking for Deputies to replace us when our warrants expire in November. We would like to have at least (2) events to work with the Deputies for on boarding.

Expo is a great "no pressure" opportunity for anyone to come work on and display their crafts, even a work in progress is welcome. Feedback is optional, but helpful to anyone who participates.

Anyone interested can email expo@trimaris.org and we will gladly assist.

Lord Kelwyn Owain
Shire of Sudrholt
Kingdom of Trimaris Art-Sci Expo Deputy

Upcoming Events

<p>Starhaven's Summer Arts & Sciences Symposium June 13 @ 8-5 St. Timothy Lutheran Church 1903 Croton Road, Melbourne</p>	<p>https://trimaris.org/event/starhavens-summer-arts-sciences-symposium/</p>
<p>Pennsic War LIII July 24 - August 9 Coopers Lake Campground 205 Currie Rd, Slippery Rock, PA</p>	<p>https://www.pennsicwar.org/</p>
<p>Trimaris Royal University (TRU) August 15 @ 8-5 Camp Kiwanis 19300 SE 3rd St, Silver Springs</p>	<p>https://trimaris.org/event/tru-2026/</p>
<p>Res August 22 @ 10-5 39820 US Hwy 19 N, Tarpon Springs</p>	<p>https://trimaris.org/event/res-societas-lxi/</p>
<p>Fall Coronation 2026 September 11-13 Camp Kiwanis 19300 SE 3rd St, Silver Springs</p>	<p>https://trimaris.org/event/fall-coronation-2026/</p>
<p>Village Faire 2026 September 18-20 Camp Kiwanis 19300 SE 3rd St, Silver Springs</p>	<p>https://trimaris.org/event/village-faire-2026/</p>



THE Laurel's Corner



Featuring

Meisterin Sibilla Daine

The Laurel's Corner is where we learn more about Peers of the esteemed Order of the Laurel. If you would like to nominate a Laurel, or, as a Laurel, if you would like to be featured, please send an email to triskele-editor@trimaris.org indicating your interest.



What is your SCA name and titles?

Sibilla Daine - Duchess, Meisterin.

What is your mundane name?

Lorie.

What do you do mundanely if you'd like to share?

I am a nurse.

What is your specialty, i.e., in what is your Laurel?

16th-century tailoring and patterning.

What do you feel was your most successful or favorite Art/Sci and why?

I made a 16th-century set of doublet and skirts for my daughter when she was a small child. It was chosen as a Gulf Wars champion entry. It was my one and only A&S project, so that makes it my favorite, lol.

Tell me about any offices or roles you hold or have held in Trimaris (or other Kingdoms if applicable).

I've been Kingdom Regalia Officer and Kingdom Rapier Marshal. I was shire hospitaler, Marshall, and art-sci officer. I held those offices for a total of 12 years. But, I have never held a Baronial office.

Did anything interesting happen at your elevation? Would you like to share your elevation experience?

I was elevated on the field prior to Crown list. A few hours later I was Princess. People jokingly asked me if I had played the lottery that weekend!

What does it mean to you to be a Peer?

Being a Peer means leading by example. It means doing the right thing even if it's hard. It means speaking up for people who otherwise would not have a voice. It means giving counsel to the Crown even if it's what they don't want to hear. It means making the Society a welcoming place for everyone, and teaching freely, without expectations or obligations.



How would you define The Dream?

It's hard to define. But for me, it's the glint and a newcomer's eye when they find the thing that interests them. It's seeing acts of valor and chivalry. It's watching the joy of our society through the youths' eyes. It's the small things in the grand things, and all of the moments in between.

What is the best thing that's ever happened to you in the SCA?

I don't know that I can pin it down to one thing. But honestly, the best things in the SCA have happened to others and I've just been privileged to witness them.

But I think if I'm speaking just about myself, I think that most of my "best things" moments have revolved around the rapier community. Getting to be the crown that gave Hawke her White Scarf and then later being able to elevate her to the Order of Defense is something that I've always held dear. The way that the rapier community treated me the first time I was Queen kept me coming back to the SCA. Becoming a white scarf in my own right - that's one thing that I will probably cherish more than anything else in the SCA. It gave me a chance to give back to that relationship from the opposite end. Something that's hard to explain in a few words. But the one piece of regalia that I never come out of my tent without, is my white scarf. I hope to be a part of that community for many more years to come.

What is the most amazing thing you've witnessed at an SCA event?



There are so many. From watching my daughter put on armor the first time, to watching Master Matthias win the Rose Tournament as my champion, in a way which was made for storybooks, to watching my husband get elevated to the Order of Defense, the entire epic tale of "the prophecy", rowing long boats in the middle of a lightning storm... so many amazing things and stories in which I'm willing to tell at any given time, but are just too long to tell here.

Featured Artisan

Aoife of the Green

Do you merchant? If so, where can people find your wares?

I do not! But assuming you're of legal age, I'll gladly pour you a glass of my latest project should you find me at event that allows such things.

What do you do mundanely if you'd like to share?

I'm a travel agent, so I spend my days planning all sorts of nerdy adventures around the world.



Who is your muse? Who inspires/inspired you to your artistry?

*I've long held a deep love for the Dionysian in both the basest and highest forms. Brewing is just one way I encourage late night philosophical talks amongst friends. So I suppose if I'm name dropping, Euripides for *The Bacchae*, Plato's *Symposium*, and Nietzsche's *The Birth of Tragedy*. Is now a good time to mention I have a degree in Philosophy?*

Tell me about your persona.

Aster is Elizabethan and belongs to a small group of Spanish Crypto-Jews who lived secretly in Elizabethan England.

How do you define The Dream?

For me it's about comradeship - recognizing each others' talents, crafts, and skills and the way they interweave to create something none of us could do alone.

What is the best thing that's ever happened to you in the SCA?

When I received my AoA, Her Majesty quietly leaned down and checked in about what title I'd liked to be announced to the kingdom as. As a non-binary person who uses "Noble" it meant the world to me to be seen in that moment.

Any suggestions you would give to someone just starting to learn your art form? Tips and Tricks, or resources to use?

Don't be afraid of the weird! Humans have been fermenting beverages for pretty much our entire history and learning about all the ways we've managed to do that in Period with differing climates, ingredients, and palates. Period brewing goes far beyond just wine, beer, and mead.

Darkwater Summer Scribal Spectacular

This summer the Darkwater scribal guild is hosting a scroll competition. We need to restock the scribal stores for the next event season, and would like your help!

When: May 1 2026 - September 12 2026. Winners will be announced at Village Faire 2026.

Who: The competition is open to everyone. All ages and skill levels are welcome!

What: Scrolls for Baronial use! The goal is to rebuild our stock of scrolls for Their Excellencies Darkwater. All entries should be appropriate for one of the Darkwater awards.

How: Apply your artistic talents to create an award scroll.

- ❖ You can do the drawing, the illumination, the calligraphy, or any combination of the three.
- ❖ All scrolls should be done on Bristol (Smooth or Vellum) or on Pergamenta, with gouache paint.
- ❖ Make sure you label the back of the scroll with your SCA name and which element(s) you did. *For example: Calligraphy done by Bob the Scribe.*
- ❖ Points will be awarded as follows:
 - For a drawing, 1 point.
 - For a fully painted illumination, 2 points.
 - For a calligraphed but non-illuminated piece, 1 point.
 - For a complete scroll, 3 points.
 - Extra credit for complexity: 1-2 points.
- ❖ Turn your scroll(s) in to Mistress Ilene no later than Sept. 12th. Scrolls can be turned at events, Darkwater meetings, or by special arrangement.

Prizes: Yes, there will be prizes! We will be naming winners in several categories, with a prize being awarded for each. There will also be an overall winner for the person who accrues the most points.

- ❖ Categories:
 - Youth - most points (17 and under)
 - Beginner - most points (2 years scribing or less)
 - Intermediate - most points (More than 2 years scribing)
 - Advanced - most points (Scribal Laurel, previous Chart Signet, 5+ years scribing)
 - Best Use of Heraldry
 - Best Use of Darkwater's Heraldic Dolphins
 - Best Original Wording

Need supplies? Contact Baroness Meadb or Mistress Ilene for assistance.

Want to support the scribal guild and the Barony, but not an artist? You can be a Patron! We are looking for gentles willing to sponsor or donate a prize for the competition. Contact Mistress Ilene for details and/or suggestions.

Organizer: Mistress Ilene Johnnestoune herald.ilene@gmail.com

'R is for Rissoles

Greetings and salutations from **Wulfwyn aet Hamtvne, OL, OP**, your friendly, neighborhood chief cook and bottle washer! Food and cooking are my favorite things, and like any recipe, cooking is a cup of art, a handful of science, a spoonful of history, and a dash of laughter, every now and then. Baking, on the other hand, is a cup of science, a handful of art, a spoonful of history, and a dash of blood, sweat, and tears. Welcome to the weird and wonderful world of rissoles.



The pictures I chose are meant to illuminate the most common difference in the food item called a rissole. It is as true today as it was in the Middle Ages. Sometimes, they are wrapped in some kind of dough, sometimes they are just fried balls of finely minced foodstuffs with various binders. They can be sweet, savory, and even a little bit of both. In the Asian world, the simple eggroll or spring roll is sometimes identified as a rissole. In the Middle East, they are kofta (or any number of other spellings... how medieval!) The Land Down Under (Australia) has several different versions. Technically, a rissole can also be a dumpling, ravioli, a Wellington (yep, really,) or something that resembles a meatball, but, as I discovered, the difference is that a meatball is round all around, and a rissole is flattened. Every cuisine I've looked at has some kind of rissole-like finger food in its repertoire.

As always, I start with the word. 'Rissole' as a noun is French, from Middle French *roissole*, from Vulgar Latin *russeola*, from Latin *russeus reddish*, from *rusvus red*. 'Rissole' as an adjective is French, from the past participle of *rissole*, to brown by frying in deep fat, from *rissole*. The etymology is also the same for 'russet', which in my culinary lingo means golden brown and delicious, abbreviated GBD.

Here are some words for 'rissole' in other languages: Arabic—*kafata*; Catalan—*risol*; Chinese—*Li svo lai*; Danish, Dutch, Norwegian & Welsh—*rissole*; Icelandic—*rissoli*; Italian—*polpetta*; Portuguese—*rissol*; Spanish—*croqueta*; Turkish—*kofta*. It's interesting that in Spanish, there is no separate word for 'rissole'; they are simply called a 'croquette,' while in Italian they are just 'meatballs.' In most of these cuisines, the dough-wrapped version and the unwrapped version are interchangeably called 'rissoles,'

and all are basically minced food, often from leftovers, which are ultimately fried in some kind of grease. We all love fried food (even if it isn't very good for you,) and these seem to be pretty universal around the world.

In *Early French Cookery* by D. Eleanor & Terence Scully, they offer two different recipes for the dough for rissoles, with the additional note that your favorite pasta dough or egg-noodle dough is also appropriate, however, they are to be boiled before being fried (like ravioli.) There are also several fully-redacted recipes for rissoles, including pork, fish, and fruit.

In the 2-volume opus by Cindy Renfrow, *Take a Thousand Eggs or More*, there are both redacted and unredacted recipes for both types of rissoles, which are variously spelled risshewes and ryschewys, and raynolles.

Here are some other recipes from <https://medievalcookery.com>. Let's start with rissoles in pastry or dough of some kind.

This is an excerpt from *Du fait de cuisine* (France, 1420 - Elizabeth Cook, Trans.) The original source can be found at David Friedman's website

Rissoles: and to give understanding to him who will make them, according to the quantity of them which he will make let him take a quantity of fresh pork and cut up into fair and clean pieces and put to cook, and salt therein; and when his meat is cooked let him draw it out onto fair and clean tables and remove the skin and all the bones, and then chop it very small. And arrange that you have figs, prunes, dates, pine nuts, and candied raisins; remove the stems from the raisins, and the shells from the pine nuts, and all other things which are not clean; and then wash all this very well one or two or three times in good white wine and then put them to drain on fair and clean boards; and then cut the figs and prunes and dates all into small dice and mix them with your filling. And then arrange that you have the best cheese which can be made, and then take a great quantity of parsley which should have the leaves taken off the stems, and wash it very well and chop it very well in with your cheese; and then mix this very well with your filling, and eggs also; and take your spices: white ginger, grains of paradise - and not too much, saffron, and a great deal of sugar according to the quantity which you are making. And then deliver your filling to your pastry-cook, and let him be prepared to make his fair leaves of pastry to make gold-colored crusts; and when they are made, let him bring them to you and you should have fair white pork lard to fry them; and when they are fried, you should have gold leaf: for each gold-colored crust which there is, have one little leaf of gold to put on top. And when this comes to the sideboard arrange them on fair serving dishes and then throw sugar on top.

<https://medievalcookery.com/search/display.html?duvai:50>

My notes: Spicy fried meatballs in pastry; what's not to like? The pastry for this recipe could be puff pastry or regular pie dough, or something else entirely. Since it calls for gold-colored crust, this can be accomplished through the addition of egg yolks and probably saffron to the dough. This is a rich man's plate, calling for gold leaf on top. As to the cheese, well, your guess is as good as mine. Personally, I'd go for a cheese that's a little aged and firm, but not too much. Fresh cheese often has too much liquid in it to fry well (or safely) and would be more likely to leak and ruin the visual effect of a bunch of them on a platter, at which the recipe hints. The description of the production of this recipe also hints at a big deal, like a feast, rather than something for a family meal. Also note that this is a recipe which provides for salty-sweet flavors, rather than one or the other.



This is an excerpt from *Le Menagier de Paris* (France, 1393 - Janet Hinson, Trans.)
The original source can be found at David Friedman's website

RISSOLES ON A FISH DAY. Cook chestnuts on a low fire and peel them, and have hard-cooked eggs and peeled cheese and chop it all up small; then pour on egg yolks, and mix in powdered herbs and a very little free-running salt, and make your rissoles, then fry in lots of oil and add sugar. And note, in Lent, instead of eggs and cheese, put in cooked whiting and sciaena, chopped very small, or the flesh of pike or eels, and chopped figs and dates. On ordinary days, they can be made of figs, grapes, chopped apples and shelled nuts to mimic pignon nuts, and powdered spices: and the dough should be very well saffroned, then fry them in oil. If you need a liaison, starch binds and so does rice. Item, the flesh of sea lobster is good instead of meat.

<https://medievalcooking.com/search/display.html?menag:467>

My notes: There's a lot to unpack here. First off, the dough doesn't get mentioned until the end of the recipe, which tells me that, in the menagier's household, rissoles are probably always wrapped in pastry rather than fried without. The Lenten version uses figs and dates to help bind the filling rather than eggs and cheese. Sciaena is a fish commonly known as 'drum' or 'meagre,' prevalent in the Eastern Atlantic. This is a recipe for a sweet rather than savory version, using only fruits as the binder. The dough is colored with saffron. The 'liaison' is the binder, and here, we are told that starch (probably wheat starch) and rice (probably pounded in a mortar into flour) will work. If you're thinking of making this with lobster, please note that over-fried lobster meat is

disgustingly inedible, and can happen in an instant. One of the hallmarks of the menagier's manuscript is the common addition of substitutions and other kitchen hints throughout the recipes. His wife, after all, was a teenager who probably had basic kitchen skills, but needed to know what her husband liked, and what he'd put up with if there was a dearth of his usual ingredients.

These are recipes for rissoles with no wrappers. This is a recipe that is found in *Forme of Cury*, and then, a few decades later, appears in Thomas Awkbarow's *Recipes*, showing that recipe copyrights are a pretty useless concept. When you read as many cookbooks as I do, you learn that there are many multitudes of repeats. Sometimes there are miniscule changes, but often, there are none.

This is an excerpt from *Forme of Cury*, (England, 1390). The original source can be found at the Project Gutenberg website.

RYSSHIEWS OF FRUYT. Take Fyges and raisouns. pyke hem and waisshe hem in Wyne. grynde hem wiþ apples and peeres. ypared and ypiked clene. do þerto gode powdours. and hole spices. make bailes þerof. fryen in oile and serve hem forth.

<https://medievalcookery.com/search/display.html?forme:181>

See my modernization and notes below the next recipe.

This is an excerpt from Thomas Awkbarow's *Recipes* (MS Harley 5401) (England, 15th century) [based on a concordance]

The original source can be found at Thomas Gloning's website

Rysshellis of Frute. figis & rasyns & wesh þam in wyne, & pike þam & grind þam with appyls & peres paryd clene, & do þerto powdyre & hole spices; & make it in balls, & fry þam in oyle & serof it forth.

<https://medievalcookery.com/search/display.html?thoma:45>

My modernization: Wash figs and raisins in wine, remove the stems, and grind them in a mortar with peeled apples and pears. Add powdered and whole spices. Roll it into balls, fry them in oil, and serve it forth.

My notes: The concordance mentioned in the Awkbarow version is by Constance B. Heatt, who also wrote *Pleyn Delight*, which everyone should own. We have another unique spelling of 'rissole' as well, leading to my reminder about the utter disregard for spelling conventions in these manuscripts. Rote memorization of spelling words in primary school does not prepare you for studying medieval recipes, but phonics can be helpful. This is a simple fruit mixture with no binder and no dough. Unless, of course, the cook knew that rissoles had wrappers and simply didn't mention them in the recipe, which is another dilemma for us. What did they know, when did they know it, why didn't they write it down, etc. It's why I continually remind everyone that there are almost no absolutes in medieval cooking. In this case, the oil could be anything from olive oil to rendered lard. In many cases, 'oil' and 'grease' are used interchangeably. They would invariably use what they had in their kitchen or storehouse. I would also hazard an opinion that fresh apples and pears might not be used; it could be over-wintered fruit instead. After a lot of trial and error, with many different types of fried ball, I learned to make them small, not much bigger than 1" to 1 1/4 ". This size makes a crispy little popper that's warmed all the way through, without burning. Most unwrapped rissoles are made of fruit or minced, cooked meat, so the fry is just the finish, and as with any fried food, a little crispy crunch goes a long way to making your mouth happy.

See you next time with S is for Sops.

A Correspondence

To my Most Noble Sister Hildegard,

I pray this message finds my older sister in good health, and not yet consumed by fever, plague, nor the attentions of unchaste vagabonds. I write unto thee regarding my imminent pilgrimage unto the Great Pennsic War, of which I am assured by many learned drunkards shall be both glorious and muddy.

Firstly, thou shalt rejoice to hear that I have secured passage unto the War by means most arcane. I hath paid coin unto a crone of suspicious demeanor through the Magic Box of Invisible Commerce, and she hath promised me conveyance upon a great iron dragon breathing smoke and despair.

As for provisions, fear not for me, dear sister, for I am well supplied. I hath packed no fewer than THREE whole garments. Concerning cleanliness, many cowards have spoken unto me of "showers," but I place my faith instead in rose oil, clove pomanders, and the mercy of Saint Febreze.

Though this be my First War and I know approximately nothing, I shall nevertheless be teaching FOUR classes, for humility is for lesser souls than my own. I expect the assembled kingdoms shall be grateful for my wisdom, despite the fact that I myself know not where the privies are located nor how tents do function.

I am furthermore informed that the revelries are beyond mortal comprehension. Tales abound of midnight bacchanals, wandering courtesans, and naked drum men occurring somewhere betwixt the battlefield and the merchant rows whilst a man in Viking garb playeth Wonderwall upon a lute.

Most wondrous of all, however, are the whispered legends of the Sacred Chocolate Milk... the "Pensic Crack". Men and women speak of it in hushed reverence. Some say it restoreth the dead. Others claim maidens have traded jewels, dignity, and at least one lawful marriage for but a single sip.

I have also heard many terrifying stories of heroism and danger: warriors clashing at dawn, drunken nobles falling into fire pits, a man who walked 500 miles and 500 more just to get to The Bog. Yet I remain undaunted.

If I perish, tell the kingdoms I died as I lived:
 hopelessly overcommitted,
 wildly underprepared,
 and smelling faintly of cloves.

Yours in impending disaster and glory,
Lady Charlotte



To My Most Worthy and Bold Lady Charlotte,

I received thy missive today, dear younger sister. I must confess I hid it beneath my psalter, for my *Magistra* hath a most uncharitable view of "iron dragons" and "naked drum men."

I have lit a candle for thy soul, and sense of direction.

By the Martyrs, child! To trust thy person to a smoke-breathing beast summoned via a Box of Invisible Commerce? Our Mistress of Novices suggests that such sorcery leads directly to the furnace; yet I find myself curious if this dragon hath a steady pace. As I ponder, though, an' it truly breathes despair, it will surely have a congenial home in our scriptoria during the winter frosts. Canst thou arrange a visit then?

Thou claimest a mere three garments are sufficient? My adorned sister, I spend my days in a single habit of coarse wool, and yet I feel keenly the lack of a spare I can layer when the *föhn* winds blow in from the Rheingaugebirge.

As for thy "Saint Febreze," I shall search our martyrology for his name, though I suspect he is a modern spirit of dubious canonization. What *are* you reading? Rose oil and cloves may mask the flesh, but I daresay they shall do little against the bog you seem to seek with eagerness. Art confusing it with the Third Circle of the Inferno?

To teach four classes, whilst claiming to know nothing, is a feat of such magnificent hubris that even our childhood itinerant Latin instructor would blush. Truly: thou art a mistress of the *Ars Rhetorica*.

I must caution you against this "Pennsic Crack." If it causeth maidens to trade their jewels and lawful marriages, it is surely a philtre of the Fiend. Does it come from a cow of gold, or merely one that hath been greatly agitated, I wonder?

Should that bard begin the chant of *Die Welt ist klein* from our childhood, I counsel thee to walk swiftly in the other direction. Such repetitive melodies are known to induce a melancholy, which I fear no herbal remedy in our extensive apothecary can touch.

I have inscribed thy final words, blessed sister, in my convent's own *lingua ignota* upon the margin of an old scroll. I dare say is a finer epitaph than many Kings receive, as they prefer to be remembered for "piety" or "conquest" rather than "efficient use of spice."

I also secreted a copy into the massive codex of our blessed Saint Hildegard's teachings. Perhaps one day, some centuries hence, a historian, or someone enamoured of our time in this World, may discover it anew!

Go forth, then, cherished kin, to thy mud and thy questionable glory. I shall remain here in the peace of the cloister, among my books, and pray that thou dost not accidentally trade thy soul for a flagon of enchanted milk.

If the dragon returneth thee to us, pray bring me a souvenir.

Perhaps a map to these mysterious "privies".

*Yours in service, familial care, and no small concern,
Ordensschwester Hildegard
Anfänger-Prokurator, Abtei Eibingen*

Contributor Guidelines

We would like to highlight your Arts & Sciences with the Kingdom! Do you have an article you would like to share? A period recipe? Pictures or original artwork? A review of an event, or exposition? Send them to us for publication!

Submissions must be received by the 1st of the month of publication. Any submissions received after the submission deadline may be held until the next issue.

The preferred method of submission is via email to *triskele-editor@trimaris.org*.

Electronic submissions may be in the body of an email or as an attachment. Artwork should be submitted as a computer graphic file. If you are using artwork found online that is not yours, even if it is in the public domain, please include a citation or page link from where you obtained it. If you have any questions, please contact the Kingdom Chronicler or Triskele Editor.

(These guidelines do not pertain to event announcements, which follow the submission guidelines laid out for *Talewinds*.)

All contributions must be accompanied by the appropriate release forms -

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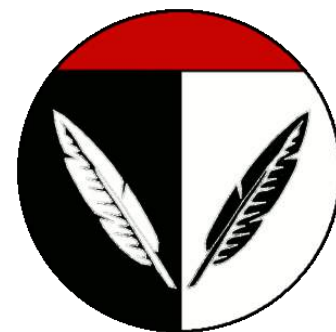
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Deadline

1st of the
month of
publication

March

June

September

December



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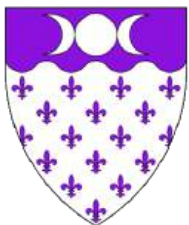


Hildegard is the fourth daughter of a devout guild-master, who named his child with innate foreshadowing. Due to her unchecked enthusiasm and occasional spiciness, her *Magistra* has sent her in this Year of the Lord 1433 on an extended journey to collect alms, seek and teach knowledge of all things Saint Hildegard, and gain political support for the convent. This special freedom is sometimes abused, alas! and one may find our dear Novice Procurator dancing oh so scandalously, or sneaking back home to borrow some fancy clothes for a bit of fun.

Alice Drury is an information-security engineer, occasional mermaid, Internet pioneer, fashion influencer, and part-time belly dancer. Her lame claim to fame is in helping bring GIF to the world during her first of many careers. She met her BFF after a late-Eighties Darkwater meeting (whilst wearing a cloak of many memories!). She lives with a cantankerous cat in a cozy cottage in her home Barony, and counts an utterly-supportive family, workplace, church, and friends among her many riches.

She can be found in virtual worlds as *hildy*, typically on a pilgrimage between medieval, educational, and religious sims: the better to keep up her first-person persona work, and to provide outreach to LGBTQIA+ folk with accessibility and spiritual challenges.

Honorable Lady Anthionette de Cavlmont



Anthionette was born in 1465 in the Duchy of Burgundy and left for Marseille when Louis XI inherited the area from Mary, Charles the Bold's daughter. She married Henri de Cavlmont, a French merchant in Marseille, in 1486. She learned the art of embroidery and sewing at her mother's knee as a young child and uses her talents in her home today.

Vicky Lutz is an expat making her way to Trimaris by way of a small shire, Tir Bannog, in northern An Tir. She is a teacher, teaching high school in British Columbia while raising four boys and one girl. She was introduced to the SCA by a friend in the 1990s and has been playing ever since. As all of her family is still in Canada, she spends three to four months in the summer there. She is the Art/Sci Warranting and Admin Officer.

She designs and sews her own garb, and creates for others as well. She enjoys embroidery, and is currently working on an Art/Sci involving it.

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