

AVANTGARDE

10 YEARS OF MAJESTY, 10 YEARS OF AVACAL



Kingdom of Avacal's Official Newsletter
AS LX (60) Vol VIII December 2025



CHRONICLER'S Desk

Greetings Avacal,

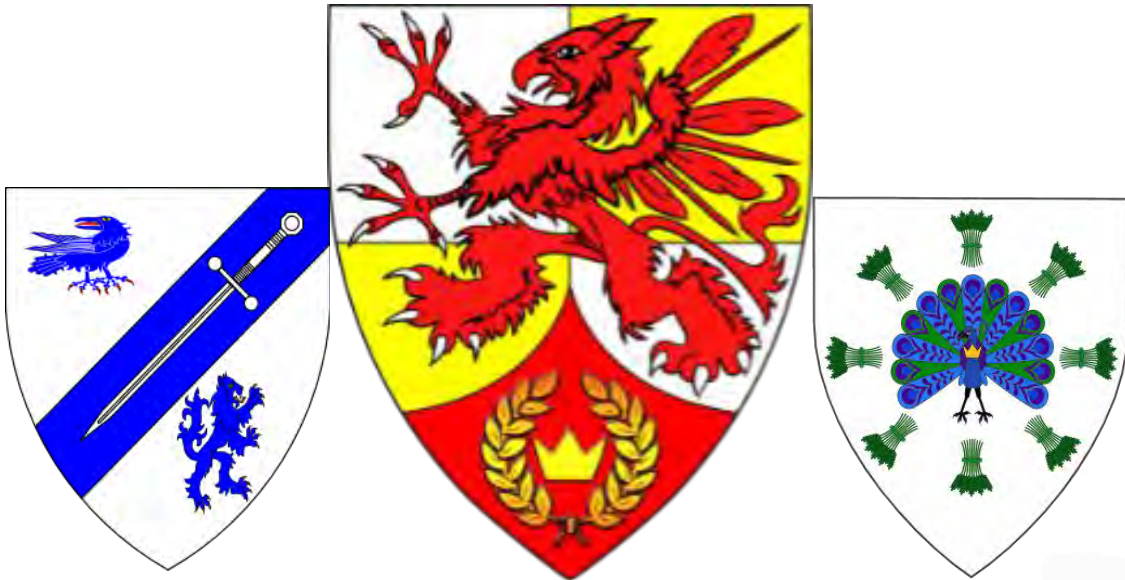
Merry meet and merry make! No matter where you are and what you are doing, I wish you the best celebrations and a wonderful new year! I myself will be in St Lucia for the holidays - and I may even claim it for our Glorious Kingdom of Avacal!

Grinning like a Cheshire Cat,

Lucrezia Iseppa Constantina di Arborea



AVACAL ROYALTY



AIDEN AP GRENDAL
KING OF AVACAL

ISSABELLA OF KENDAL
QUEEN OF AVACAL

KINGDOM OF AVACAL CHAMPIONS

Champion of Sword	Sir Hjalti the Wonder Viking	Champion_of_sword@avacal.org
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Champion of Arrow	Sylvie Tofadottir	Champion_of_arrow@avacal.org
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Champion of Rapier	Tommaso Tiepolo	Champion_of_rapier@avacal.org
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Champion of Arts & Sciences	Susan of Myrgan Wood	Champion_of_artsci@avacal.org
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Youth Champion	Emmett ap Malabar	
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Champion of Bardic	Dolce Machiavelli	Champion_of_bardic@avacal.org
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AVACAL OFFICIAL EVENTS

A VERY AYRESGARDE CHRISTMAS

November 28th - 30th, 2025
Girl Guide Hall Cranbrook
1428 2nd Street
Cranbrook BC V1A 3H1
Event Steward: [Thisbe Elysande la Blanchette](#)
Feast Steward: Sylve Leslie



Gate Fees:
Adults FREE
Youth 0-17 FREE

Feast Fees:
Adults \$25
Youth 12-17 \$15
Child 0-11 \$5

What better way to kick off the holiday season than Ayresgarde's annual celebration? This is laid back event full of merriment and just a pinch of mischief. Defenders in both A&S and Bardic will be decided, games will be played, gifts will be exchanged, and of course we will be rounding it all off with a fabulous feast! Hope to see you there! Another sumptuous multi-course feast fit for a King! Menu TBD but guaranteed to be grand!

KRAMPUS

Dec 5th - 7th, 2025
Immanuel Anglican Church
142 Massey Road
Regina, SK S4S 4M9
Event Stewards: [Matthew Pawliuk](#) & [MacKenzie Graham](#)
Feast Steward: [Bela Dunn-Beadry](#)

Gate Fees:
Adult: \$30 (\$20 with membership)
Youth: FREE

Feast Fees:
Adult: \$20
Youth (12-17) \$15



Join us in Sigelhundas for Krampus! We offer an enchanting mix of sword fighting, arts and sciences, and feasting for all ages. Enjoy thrilling tournaments and explore medieval arts and sciences through exciting classes. As night falls, savor a banquet fit for royalty with traditional dishes and exciting flavours!

AVACAL OFFICIAL EVENTS

YULE

December 13th, 2025
Alberta Avenue Community League
9210 118 Ave NW
Edmonton, AB T5G 0N4
Event Steward: Guillaîne de Gualle
Feast Steward: Jean de Chauliac

Gate Fees:

Adults	\$30 (\$20 with membership)
Youth 0-17	FREE

Feast Fees:

Adults	\$20
Youth 12-17	\$10
Child 0-11	Free



As the old year winds to a close and the new year draws nigh, come eat, drink and be merry. Gather with friends both old and new as you admire our artisans, cheer on our youth, and listen to our bards, as they compete for the honour of becoming our Champions. Feast details and menu will be announced closer to the event.

12TH NIGHT INFORMATION TBA

WINTER CROWN

Wembley Recreation Centre
9831 97 Street
Wembley, AB T0H 3S0
Event Stewards: [Sir Olaf the Snowman](#) & [Lord Ademar Denedei di Pietro](#)
Feast Steward: TBA

Gate Fees:

Adults	\$40 (\$30 with membership)
Youth 0-17	FREE

Feast Fees:

Adults	\$30
Youth 12-17	\$15
Child 0-11	Free



The Kingdom of Avacal Seeks New Heirs, and the Shire of Vinjar is proud to host Winter Crown 2026.

Kingdom Officer Opportunities

Open officer positions are listed on Avacal.org as vacant. If you are interested in assuming an officer position, please submit your letter of intent as well as your SCA and mundane resume to the Chief Administrator of that Office and the Seneschal.



Avacal's College of Heraldry requires a Contingency Deputy Herald to meet kingdom status conditions. If you are interested, please forward your SCA resume and a letter of application to the current Sanguinaris Herald, Arwyn of Leicester at herald@avacal.org.

CONTINGENCY DEPUTY HERALD AKA RED RAM HERALD

Job Description:

1. The Contingency Deputy Herald will administer the office if the Sanguinaris Herald, for whatever reason, cannot continue in that role.
 - a. Specifically, the contingency deputy herald will work with the Crown and Kingdom Seneschal to advertise and select a new replacement.
2. The Contingency Deputy Herald shall not be a spouse/partner of the Sanguinaris Herald.
3. The Contingency Deputy Herald will report quarterly to Sanguinaris Herald.

Skills and Competencies:

- o Prefer to have a knowledge of a least one aspect heraldry or a willingness to learn
- o Strong administrative skills including email, spreadsheets, word processing
- o Good working knowledge of governing aspects of the SCA such as corpora, kingdom law and Avacal customs
- o Able to learn administrative aspects of heraldry such as OSCAR (Online System for Commentary and Response), Administrative Handbook, Order of Precedence, etc.



KINGDOM CHRONICLER

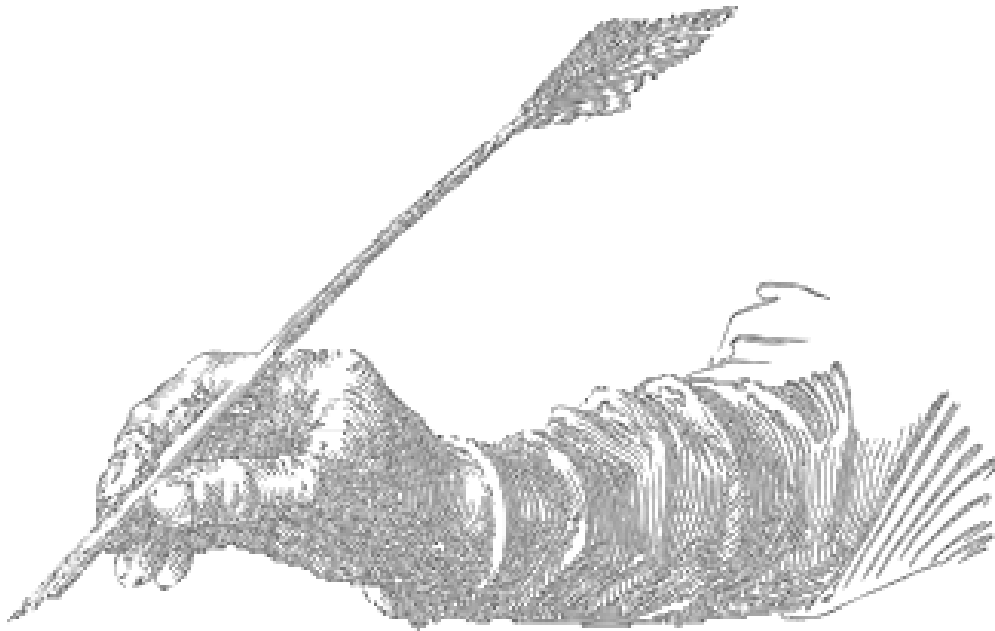
Are you the chronicler Avacal needs? If so, please forward your SCA resume to the [Kingdom Seneschal](#) and [Kingdom Chronicler](#) by November 31st 2025.



The Office of the Chronicler is responsible for the publication of the Kingdom Newsletter, the Avantgarde: a primary source of information about Kingdom activities, events, law changes and other matters relevant to our Kingdom.

Job Description and Skills Required:

1. Create the kingdom newsletter according to the laws and procedures of Society.
2. Remain ***Neutral*** at all times.
3. Have a computer with reliable access to the internet.
4. Use open-source software to create newsletter.
5. Own a dictionary or have access to one.
6. Occasionally wrangle cats.
7. Have fun.





Society News and Events



FEEDBACK REQUEST - PROPOSED ADDITION TO CORPORATE POLICY

The organization has apologized for the initial error in announcing the proposed Confidentiality and Responsible Information Use Agreement and aims to clarify its intent. The primary goal of this policy is to protect the membership by safeguarding confidential information, specifically concerning personal details and sensitive matters related to investigations or sanctions. The change is designed to ensure that all individuals in leadership roles, including Royals, Board Members, and Corporate Officers, are formally aware of their responsibilities in handling such information.

The proposed policy requires that any competitor or consort who wins a Crown or Coronet Tourney must execute the agreement within ten business days, unless they have done so in the previous ten years. The organization is inviting commentary on this draft as a starting point and values member input for potential revisions. Feedback must be emailed to SCA-Comments@sca.org with the subject line "Confidential Information Draft" and received no later than December 23, 2025, with the note that attachments will cause the message to be rejected.

FAC FOR AC RATTAN HANDBOOK UPDATES

The Society Marshal has announced the creation of several new resources to improve communication regarding the new AC-Rattan Handbook. These include two FAQ documents addressing the update process and specific rule changes, as well as a "Cliff notes" summary of the revisions. The Marshal also thanks those who provided feedback, noting that some suggested changes are already in the approval process. Links to all these documents and the online handbooks are provided for easy access; click title above.



KNOWN WORLD
NEWCOMER'S
SYMPOSIUM

[Hosted by the Kingdom of Atenveldt November 29, 2025 via Zoom](#)



Society News and Events

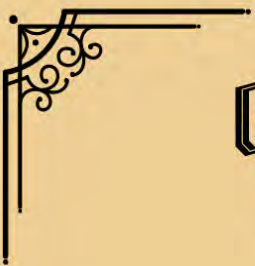


WAR OF THE PHOENIX

[The Year of the Phoenix & Dragon](#)


February 10-16, 2026

Kingdom of Atenveldt



Gulf Wars XXXIV

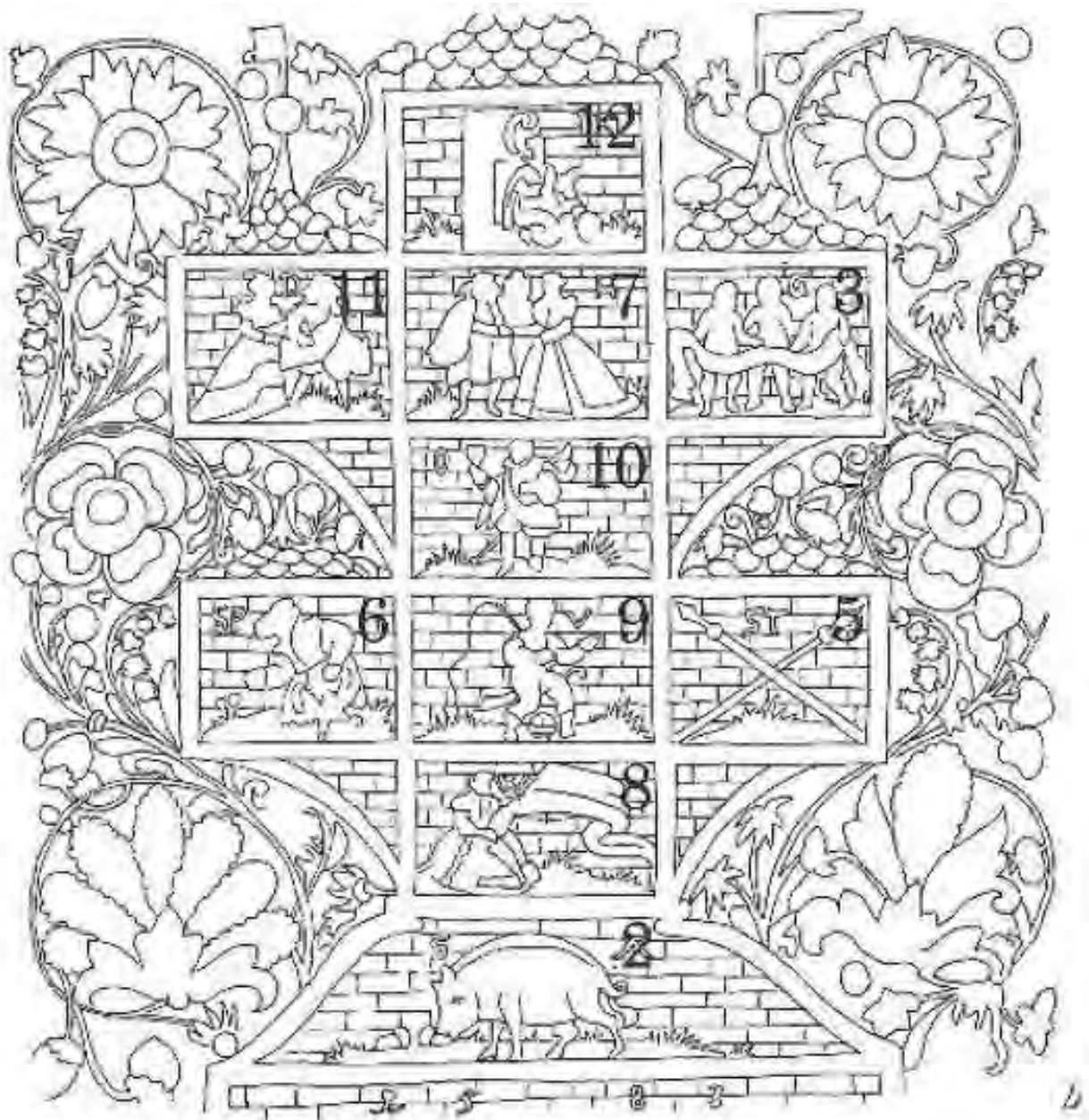
March 14-22, 2026



For detailed information click [here!](#)



Glückshaus



Richter, Jonas. (2019). The Game of Seven: Glückshaus and Related Dice Games. Board Game Studies Journal. 13. 67-97. 10.2478/bgs-2019-0004.

Yuletide Pudding

By Lucrezia Iseppa Constantina di Arborea

Dark, dense, and spiced pudding, flamed with brandy, is the culmination of weeks of anticipation.

Yields: One 1.2 (2-pint) pudding, serving 8-10 people

Prep time: 45 minutes, plus overnight soaking

Cooking time: 6-8 hours steaming initially, then 2 hours re-steaming day of serving.

INGREDIENTS:

FRUIT MIXTURE:

100g (3.5 oz) raisins
100g (3.5 oz) sultanas
100g (3.5 oz) currants
50g (1.7 oz) mixed peel
100g (3.5 oz) dried figs, finely chopped
1 medium cooking apple, peeled, cored, and coarsely chopped
1 medium carrot, peeled and finely grated
Zest and juice of 1 orange
Zest and juice of 1 lemon
100ml (3.5 fl oz) brandy or dark rum (plus extra for feeding and flaming)

PUDDING:

100g (3.5 oz) breadcrumbs
100g (3.5 oz) plain flour
1 tsp pumpkin pie spice
1 tsp cinnamon
1 tsp grated nutmeg
150g (5 oz) shredded suet (beef)
100g (3.5 oz) dark soft brown sugar
50 (1.7 oz) blanched almonds roughly chopped
2 large eggs
2 tbsp dark ale/stout

FOR SERVING:

2-3 tbsp brandy or dark rum
Brandy butter, custard or double cream

INSTRUCTIONS:

THE DAY BEFORE: PREPARING THE FRUIT

1. Combine Fruits: In a large mixing bowl, combine all the dried fruits (raisins, sultanas, currants, mixed peel, figs), grated apple, grated carrot, and both citrus zests and juices.
2. Add Spirit: Pour over the 100ml of brandy or rum and stir thoroughly.
3. Soak Overnight: Cover the bowl with a clean cloth or cling film and leave in a cool place for at least 12 hours, or overnight. This allows the fruits to plump up beautifully and absorb the flavours.

ON COOKING DAY: MAKING THE PUDDING

1. Prepare the Steamer: Fill your steamer or a large pot (with a trivet in the bottom to keep the basin off the base) with water, ensuring the water level is about a third of the way up the basin. Bring to a gentle simmer.
2. Grease the Basin: Thoroughly grease your 1.2 litre pudding basin with butter.
3. Mix Dry Ingredients: In a very large mixing bowl, combine the breadcrumbs, flour, spices, suet, brown sugar, and chopped almonds. Stir well.



4. Add the Soaked Fruit: Add the entire soaked fruit mixture (and any remaining liquid) to the dry ingredients. Mix until everything is evenly distributed.
5. Combine Wet Ingredients: In a separate jug, beat the eggs with the milk (or ale).
6. Bring it All Together: Pour the wet mixture into the large bowl with the fruit and flour. Using a wooden spoon (or your hands—it's traditional!), stir everything together vigorously until you have a stiff, heavy mixture. If it seems too dry, add a little more milk or ale.
7. Fill the Basin: Spoon the mixture into the greased pudding basin, pressing it down firmly. Leave a little space at the top as the pudding will expand slightly.
8. Cover and Tie: Place a circle of baking parchment over the pudding, then a circle of aluminium foil. Create a pleat in the middle of both to allow for expansion. Secure them tightly with kitchen string, tying it under the lip of the basin to create a handle. Trim any excess paper or foil.
9. Steam the Pudding: Carefully lower the basin into the steamer or pot. The water should be simmering, not boiling vigorously. Cover the pot tightly and steam for 6 to 8 hours. Check the water level every 2 hours and top up with boiling water from the kettle to prevent it from boiling dry.

AFTER STEAMING & MATURING

1. Cool and Store: After the long steam, carefully remove the basin from the pot. Leave it to cool completely.
2. "Feed" the Pudding: Remove the old covers and replace them with fresh ones. Prick the top of the pudding with a skewer and spoon over another tablespoon of brandy or rum. This is "feeding" it.
3. Mature: Store the pudding in a cool, dark, dry place until Christmas Day. You can "feed" it once more with a little extra spirit a week or two before Christmas if you like.

ON CHRISTMAS DAY: REHEATING AND SERVING

1. Re-steam: On the big day, steam the pudding again for approximately 2 hours until it is heated through.
2. The Grand Finale - Flaming: Just before serving, turn the pudding out onto a warm serving plate. Warm 2-3 tablespoons of brandy in a small saucepan. Carefully set it alight with a match and, while it's flaming, pour it evenly over the pudding. Bring it to the table while it's still blazing for a truly dramatic entrance!
3. Serve: Serve in wedges with a generous dollop of brandy butter, pouring custard, or double cream.





Fáelán's Armoury

Gord Daley

780-565-2121

faelan.armoury@gmail.com

Phone to book viewing appointments

[Fáelán's Armour Page](#)



Kingdom Populace Pennants
Populace Badge Pins
Encampment walls

Contact:

Baron Hamelin L'Archier
hamelin1066@gmail.com



With the sun shining and summer in full bloom, have you been eager to set up your encampment but can't seem to find all of your tent pegs or S hooks? Has your spouse been saying they'll get around to making you a trivet but keeps going a Viking or chasing the goats in the field? Or are you looking for a new tripod to give your fire that special something? Well look no further because here at Iron Sunset Forge lady Thora Volundsdottir is here to help with all your iron needs. We even make flint strikers to get your fire going. Feel free to contact us at ironsunsetforge@gmail.com (fb:iron sunset forge)



KINGDOM OF AVACAL
ARMY CLOTHING & ACCESSORIES

<https://sir-gunther.creator-spring.com>





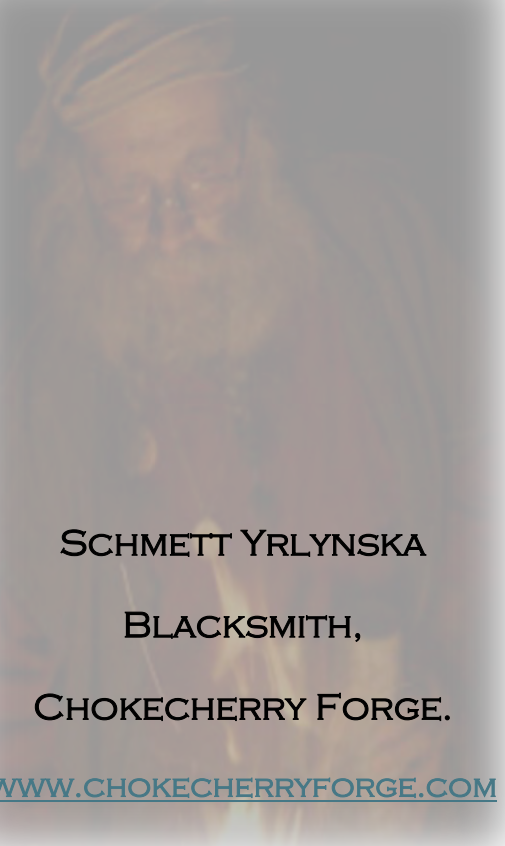
MASTER ARK



Master Ark - Providing the Known World with
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Free shipping in Canada!



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WWW.CHOKECHERRYFORGE.COM

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chronicler@avacal.org

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Raoul Delaroche (Duane Walker)
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BARONETS OF AVACAL

BOREALIS (Edmonton, AB)

<http://borealis.avacal.org>
Baron: Aman Brennan (Zach Blanchette) Baroness: Sarah of Tarragon (Sarah Hamilton)
borealis.bandb@avacal.org

MONTENGARDE (Calgary, AB)

www.montengarde.org
Baron: Refr Bjarnarson (David Laney) Baroness: Adis Ulfisdottir (Suzanne Laney)
excellencies@montengarde.org

MYRGAN WOOD (Saskatoon, SK)

<http://sites.avacal.org/Myrganwood>
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BORDERGATE

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MONTENGARDE (Calgary, AB - Barony)
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VALLEY WOLD (Moose Jaw, SK - Shire)

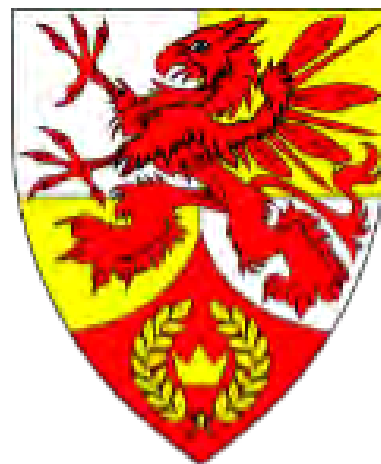
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