

April 2025

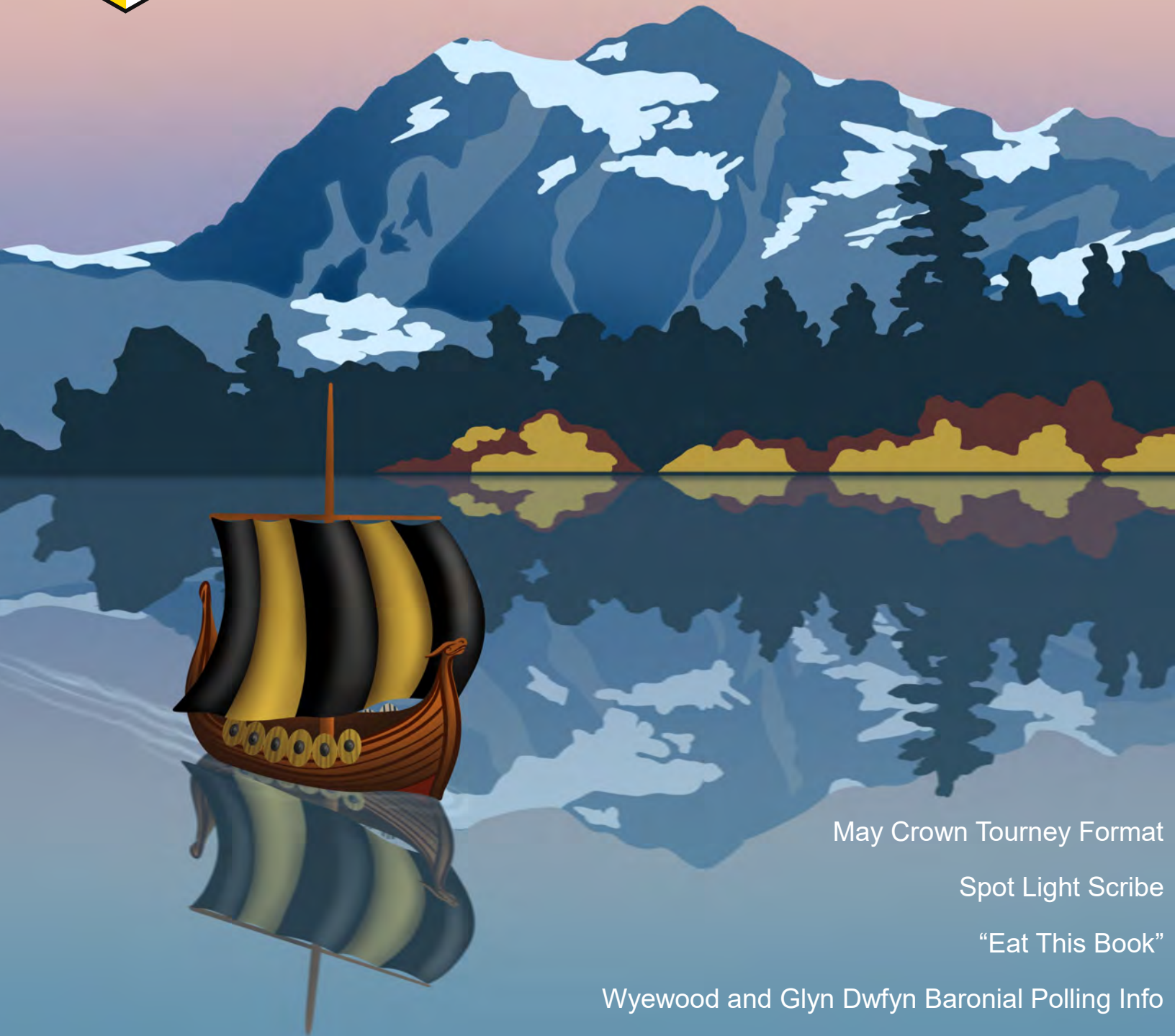
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Issue

634

# The Crier

OFFICIAL NEWSLETTER FOR THE KINGDOM OF AN TIR



May Crown Tourney Format

Spot Light Scribe

“Eat This Book”

Wyewood and Glyn Dwfyn Baronial Polling Info

Interview with the Artist: An Tir Travel Posters

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### 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 Nicolai Rabenis Von Tachov  
and  
Queen Ana de la Sara  
crown@antir.org



### *Their Alpine Highnesses of the Summits*

Prince Ivan Shield Bane  
and  
Princess Mina de filia Philipe  
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### *The Coronets of Tir Righ*

Bryn Fritz Savaric  
and  
Tatiana Alexievna  
coronets@tirrigh.org

## Royal Champions

Champion of An Tir	C Rauokinn Eyverska Starradottir, KSCA, OP	July Coronation
Kingdom Protector	Drekah Thoreson	September Crown
Queen's Rapier Champion	Godfrey von Ravensburg, MOD	Kingdom A&S
Arts & Sciences Champion	L Matittiyahu von Modin	Kingdom A&S
Bardic Champion	HL Margaret ingen Domnaill	Collegium
Equestrian Champion	D Angharad Banadaspus Drakenhefd	Twelfth Night

## Health and Safety

**A**lthough 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.

# Notices

## Their Royal Majesties announce the format for Their

### May Crown Tournament:

We would like to announce the format for Our Crown Tourney. Processional will be in highest Order of Precedence of the Fighter and Inspiration.

Processional will be in Reverse OP order into Court.

Challenge round will be fought after a 20 minute warm up.

Challenge round will be single sword only (one handed only).

Main Tournament will be Round Robin into a Sweet 16 (Ursalmas style)

Sweet 16 - Semi-Finals will be Single Elimination best 2 of 3

Finals will be best 3 of 5

Nicolai King An Tir, Ana Queen Ana Tir

## FROM THE ATWW FINANCIAL COMMITTEE

### EVENT STEWARDS AND SEARCH FOR A WAR EXCHEQUER

We are excited to announce the Event Stewards for An Tir West War 2025 are to be Evren Ankaravi from the West Kingdom and Cassandra Deveroux from the Kingdom of An Tir! Thank you both for stepping up to make An Tir West War 2025 a great event!

Additionally, the An Tir West War Financial Committee is looking for those interested in being the War Exchequer or Deputy for An Tir West War.

The War Exchequer is responsible for

managing the ATWW funds, providing financial reports, and running the Financial Committee meetings. We are treating this as a Kingdom level office for both the West Kingdom and An Tir with a 2 year term.

If you are interested in being the War Exchequer or Deputy, please submit your SCA resume

to [antirwestwarfinancial@antirwestwar.org](mailto:antirwestwarfinancial@antirwestwar.org), [seneschal@antir.org](mailto:seneschal@antir.org) and [seneschal@westkingdom.org](mailto:seneschal@westkingdom.org) by February 14th, 2025.

This resume does not need to be comprehensive, simply an overview of past exchequer or relevant modern-day financial management experience you would like to include. Some exchequers or society law experience is preferred, but not required to apply.

We are also looking for Department Heads, deputies and other volunteers for ATWW 2025. We would love to see a mix of experienced and new leaders from the West and An Tir working together to make this War amazing! A quick overview of some roles can be found at <https://antirwestwar.org/staff/>

Please contact the event stewards at [EventStewards@antirwestwar.org](mailto:EventStewards@antirwestwar.org) if you are interested in volunteering.

### The DELIGHTFUL DUO LARGESSE CONTEST is coming to May Crown 2025!

When: Saturday

Where: TBD

Overview: Each entrant is asked to contribute two nearly identical handmade items which WOULD NOT NORMALLY be donated as largesse due to COST, COMPLEXITY, or TIME COMMITMENT. One of the two items will be kept by the Crown for gifting to fellow royals or to be used as prizes for other kingdom level

contests, the second of the two items will be taken home by one of the other entrants as a prize. THIS MEANS EVERYONE WHO ENTERS WILL GO HOME WITH SOMETHING FABULOUS! Each duo will be put on display Saturday and voted on by the populace during the day, granting the winner first choice of one of the other entries to take home. The order by which the rest of the entrants choose their prize item will be based on a blind drawing of names.

### ENTRANTS:

~ While it is not required that you declare your intention to enter ahead of time, it's quite helpful to us if you do so that we can plan accordingly for set-up. \*It will also allow me to reach out directly with additional contest details if they change.\*

Please email [kingdom.largesse@antir.org](mailto:kingdom.largesse@antir.org) when you've decided to participate.

~ Entries must include 2 CARDS (if hand written, please make sure they are legible) with the following information:

- Entrant SCA name
- Home branch
- Point of contact (email or fb name if different from SCA name)
- A brief description of the item(s) being entered.

•If your items have loose pieces please include a way to carry EACH SET (plastic bag, cardboard box, etc, nothing fancy or period required just practical containment)

~ Please see the "overview" above for contest details/requirements, and if you have any questions please reach out.

Thank you and we look forward to seeing your entries!

YIS,

Sibylla de Waryn, OL

## Officer Position Open:

Kingdom Earl Marshal is seeking applications for successor to **Marshal Authorization Officer.**

The Authorization officer is responsible for receiving and entering both physical and electronic marshal authorizations into the database from all marshal activities excluding equestrian in a timely manner

Collaborating with the An Tir IT team to maintain an improve the authorization page and database.

Responding to authorization questions from members of the populace and An Tir and Branch leadership

Supporting the Kingdom List Minister for all Kingdom level marshal tournaments

Working with Kingdom, Regional, and Branch Marshal leadership providing information and reports

Maintaining the Marshal warrant list for all marshalled officers at both the Kingdom and local level and providing this list for signatures to the Earl marshal at 12th night and July Coronation

No Authorization in a combat weapon form required

Support Equestrian Marshal authorization deputy

Letters of Intent with SCA resumes and mundane resumes need to be emailed to: [earlmarshal@antir.org](mailto:earlmarshal@antir.org) and [marshal.authorizations@antir.org](mailto:marshal.authorizations@antir.org).

## Barony of Wyewood Announcement of Polling

Baron Alarich von Thorn and Baroness Aline Swynbroke would like to request nominations for those who would succeed them as the next Coronets of Wyewood.

Letters of Intent and Resumes should be sent to Lady Caterine Rose d'Evreux, the An Tir Polling Deputy at [pollings@antir.org](mailto:pollings@antir.org) by Midnight Thursday, May 1st.

A Baronial in-person meet and greet (& FB live stream) with the populace will be held after Thursday, May 15th. (Day/Time TBA)

Online/Digital polling will open June 23 and close at midnight on June 30th.

Only paid members are eligible to participate through the official polling form. Anyone who is not a paid member or who lives outside the official zip codes / postal codes is welcome to use the same polling link to submit their comments to the Crown directly. Gentles may also email the Crown. However, these will be earmarked as non-members.

More information can be found at <https://antir.org/online-baronial-polling/>

Change over date TBD in consultation with Their Royal Majesties and Heirs after Their May Crown Tournament.

If you have any more questions, you can contact the Seneschal of Wyewood, or the An Tir Polling Deputy.

## Barony of Glyn Dwfn Polling Announcement:

Barony of Glyn Dwfn's Baronial Polling

Baron Piaras mac Toirdheadlbaigh and Baroness Milisandia filia Willelmi filii Roberti would like to request nominations for those who would succeed them as the next Coronets of Glyn Dwfn.

Online/Digital polling will open April 1 and close at midnight on April 7th.

Only paid members are eligible to participate through the official polling form. Anyone who is not a paid member or lives outside the official zip codes / postal codes is welcome to use the same polling link to submit their comments to the Crown directly. Gentles may also email the Crown. However, these will be earmarked as non-members.

More information can be found at <https://antir.org/online-baronial-polling/>.

Change over date TBD.

If you have any more questions, you can contact the Seneschal of Glyn Dwfn, or the An Tir Polling Deputy.

## Note from the Crier Editor:

Do you have an idea for content for the Crier? Artwork, articles, poems, or pictures?

We would love to see what you have to share with the Kingdom! We publish as space allows after required content/regular features. We can also publish a Supplement for longer articles, classes or features.

Please email your ideas to [crieditor@antir.org](mailto:crieditor@antir.org)



# Spotlight Scribe

What is your SCA name?

Siobhán an Sionnaigh Ruaidh

How long have you been a scribe?

I began learning the scribal arts at around 8 years old . . .



That would have been 1992

How did you become a scribe?

My father is a master scribe, and I went along with him to baronial scribal nights where I caught the bug. My first memories of scribing are being sat down on the floor in front of a coffee table, given a charter and some paints and a brush. I was shown how to load my brush, the appropriate pressure to use to pull a long, even line of paint to fill in a bar and ivy style charter. After that I was hooked. I attended scribal nights regularly, learned to draw bar and ivy style, and

learned uncial and how to use a calligraphy pen and nib. I began to paint charters regularly, and eventually was commissioned to create a couple of originals and asked to design a new baronial charter. It wasn't until that point that I began to think of myself as a scribe.

What do you enjoy most about being a scribe?

I enjoy seeing my work given out in court, and seeing the delight on the face of the recipient most. But a very close second is painting charters.

Have you ever held an office/position as a Scribe? If so, please describe what office, briefly what it entailed, and anything you would like to share with the populace about the position and your experience in it.

I am currently the scribe for my beloved local barony, Stromgard and a deputy to the Royal scribe. I host our monthly scribal nights at a local market for accessibility and visibility to newcomers.

What is your scribal pet peeve?

Hmm... I'm not sure that I have a scribal pet peeve. I'm very much into making scribal accessible for all - which means I aim to exercise patience and acceptance of all abilities and entry levels. Any pet peeves I once held have kind of gone out the window.

Was there anyone that helped you along your scribal journey that you would like to

acknowledge? If so, how did they influence you on this

journey?

Oh my! There have been so many! This may get a little long.

First and foremost, my father - Daniel fitz Aaron. Being an artist, I grew up in a home surrounded by Art and Art History. Drawing and painting mostly, but then when he joined us in the SCA he became

and butterflies to the rescue! Dagon Robert Fenwick, whom I still miss, never did anything halfway or without humor. Helen Jennet of Foxhall has been my stalwart supporter and influenced me to dig deeper, to never forget the Creative Anachronism part of SCA, and also instilled a love of books and Shakespeare in me. Each of them inspired me and



immersed in scribal arts. So, then I was also surrounded by calligraphy and illumination, and oh so many books! Other early influencers were her Grace Varia the Wolf Slayer, who made everything she touched beautiful. More specifically, she taught me illumination can be fun, even when an oops happens. Strawberries

encouraged me to follow my interests and passions. After returning from a long break from the society, I'm lucky enough to be inspired by a new group of artisans and scribes here in An Tir. Komitissa Achaxe Ek Auchatae constantly inspires me with her creativity and dedication to

share her arts. My most recent influence is her Grace Hlutwige Wolfkiller, who never rests, and has reinvigorated my love for the scribal arts. I look forward to learning so much more from her.



Do you have any special tips, tricks, or techniques that you use or have learned through your scribal journey?

I have a few tips and tricks up my sleeves. Your tools matter. Get the best you can afford at the time, and try to make sure they fit the method you will be using. Big scroll or large painting surface? Use a big brush. Tiny scroll, use a smaller brush.

Also, I tend to use a fairly large round brush with a good point on it for almost everything. They're very versatile if you use varying degrees of pressure. So you don't in fact need a lot of brushes to get started.

When painting charters, I prefer the puddle method of painting. It's where you heavily load up your brush and then form a puddle of gouache at the beginning of where you want to fill in. Then use the tip of your brush to push the paint around to fill in the empty spaces. This method avoids a streaky finish which I know a lot of new illuminators fear.

Lastly, if you are right handed, work left to right. Visa versa if you are left handed. This helps keep your work clean.

Have you ever done an original award? If so, what did you learn through the process? Do you have

any advice you would pass on to someone new to original work?

Yes, I have done original awards. I'm still learning to begin as early as possible! I find doing a little research about the recipient to be very helpful. I tend to personalize original works to the recipient if I can, and that helps to alleviate much of the initial stress about what to do or how to design it. I let the type of award, the persona of the individual, or their interests guide my design choices. I really love including a depiction of them in the work. Granted, I'm far from an expert, this is merely what I find helps me to move forward and not get paralyzed by blank canvas syndrome.

What is your favorite Kingdom Award that you have painted, calligraphed, or designed? Why is that your favorite?

I love painting AoA charters and youth award charters - because it's typically the first award scroll someone receives. I love helping to make someone feel special and recognized.

What is the best or most impactful piece of advice you have ever received through your scribal journey?

Tracing is period! I have always struggled with imposter syndrome, even before we had a name for it. Being advised that tracing and copying is period, and then learning it from period sources in college to reinforce the idea, has made all the difference for me personally.

Is there anything that you would say to your younger scribal self just starting out on this path?

It's alright to not be perfect on your first try. Perfection is the enemy of progress (and the killer of joy).

Is there anything else that you would like to say or add as an An

Tir Spotlight Scribe?

Scribal Arts are for everyone! You don't have to be able to draw a straight line (that's what rulers are for), or have great handwriting. There are many elements to a scroll and scribal that can be done by different people with a myriad of talents and abilities. If you are interested, but don't know what you can do, reach out to your local scribe or A&S officer.

Photos by Siobhán an Sionnaigh Ruaidh and used with permission



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QUARTERLY BOARD MEETINGS

PLEASE NOTE: UNLESS OTHERWISE NOTED, VIRTUAL, QUARTERLY MEETINGS ARE HELD ON SUNDAYS. LIVE, QUARTERLY MEETINGS ARE HELD ON SATURDAYS TO ACCOMMODATE NECESSARY TRAVEL. SATURDAY MEETINGS WILL STILL BE BOTH

STREAMED LIVE AND RECORDED FOR VIEWING AT A LATER DATE. ALL MEETING DATES ARE TENTATIVE AND SUBJECT TO POSSIBLE CHANGE.

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.

TENTATIVE SCHEDULE:

- a. April 12 and 13, 2025 Quarterly Board Meeting – Hybrid
  - b. July 12 and 13, 2025 Quarterly Board Meeting – Virtual
  - c. October 18 and 19, 2025 Quarterly Board Meeting – Hybrid
- MID-QUARTER CONFERENCE CALL – TENTATIVE
- a. Monday, February 24, 2025
  - b. Monday, March 24, 2025

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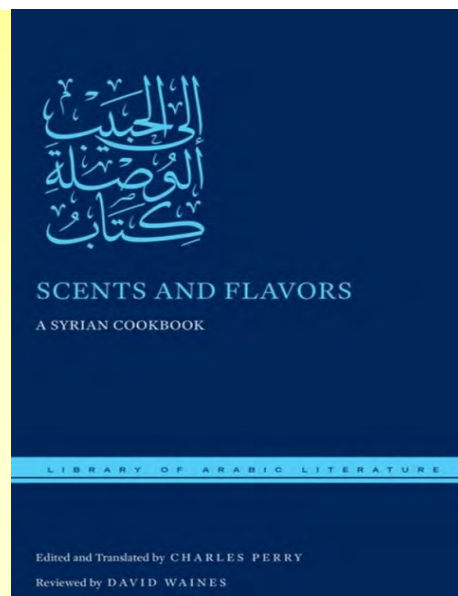
## Eat This Book!

By Visconti Eduardo Lucrezia

In this month's "Eat This Book" besides exploring "Scents and Flavors; A Syrian Cookbook" edited and translated by Charles Perry New York University Press, 2017, we are also lucky to have a few recipes redacted by Urtatim Al-Qurtubiyya from this amazing book. Urtatim is from the Kingdom of the West, a member of the Order of the Laurel, and is an expert on Persian and Middle Eastern cuisine. She teaches and cooks across the known world and is especially known for her cooking classes at Pennsic and the West Coast Culinary Symposium.

"Scents and Flavors" is a recipe book from the middle of the 13<sup>th</sup> Century. Perry presents his translation with a side-by-side transcription in the original language. Something I always like to see in any culinary translation even though this is not one of the languages I can read. "Scents and Flavors" starts with an excellent table of contents that includes all the recipes in the ten chapters that follow. Perry starts with an introduction that sets the stage for "Scents and Flavors". He speaks to the "sudden explosion of cookbooks in Arabic" that occurs in the 10<sup>th</sup> through 13<sup>th</sup> century. These cookbooks are the earliest codified recipe books we have after the ones from antiquity. They were "intended for practical household use" and were inexpensive. He goes on to briefly describe the "characteristics of the cuisine" noting that "fresh fish are completely absent and even salt fish play only a small part". He also has a great section dedicated to the translation of the text and the conventions he uses in his translation.

The ten chapters, which compose the bulk of Perry's book are jam packed with so many amazing, delicious and often simple recipes to try out. It should be noted that of the 635 recipes included in the book chapters one, nine and ten consist of recipes for perfumes, hand-washing powders and perfumed soaps, distilling waters, and perfuming the breath. The other seven chapters are for food and drink. Chapter two, "Beverages" includes 14 recipes. The stand-outs in this chapter are a "Citron drink", "Spiced oxymel", a "sugar and lemon drink" and a "sour orange drink". Chapter three expands on the beverage chapter with 8 recipes on "How to make various kinds of fruit juices". Chapter four is a very short chapter with only three recipes on "several varieties of tail fat", essential in the cooking of this cuisine. Chapter five, with 74 recipes on "Chicken Dishes – Sweet, Sour and other Varieties" is a cornucopia of deliciousness. Here you will find recipes for "bread-crumbs stuffing", chicken sausages, and a section on "sweet chicken dishes" which includes recipes for chicken with pistachios, one with rose jam, and the two recipes included below for sour cherry chicken and yogurt chicken. This chapter also has many recipes for "masus" which Perry describes in his glossary as "a recipe for stewing meat with vinegar, saffron, sesame oil and herbs originally a treatment for suckling kid", but here the original author substitutes chicken. The "sour orange chicken" and the chicken with rhubarb are on my list to redact. Chapter six, the largest chapter, has recipes for "Egyptian kebabs", "Georgian Kebab(s)" and many recipes for roast meats, eggplants, cucumbers, cauliflower, spinach, etc. I am sure you will want to explore "The many kinds of sweets, baked goods and the like" included in chapter seven. Chapter eight, the last of the food chapters, includes many different kinds of pickles. Pickles, a generic word for preserved foods, spreads and dips, are made from all sorts of ingredients. There are pickles made from turnips, eggplants, lemons, quince, capers, olives,





bottle gourds and many other products. This is a chapter you will really want to read in-depth. Perry also includes a brief notes section, a glossary, a section on weights and measure and an extensive bibliography.

The first two recipe, redacted by Urtatim Al-Qurtubiyya, can be found in Chapter 8, "How to make various types of sour and salty pickles". The fifth type is olive pickles, of which there are several kinds. It can be found on page 209 of hardcover edition of "Scents and Flavors". These two recipes are delicious, have many ingredients and, although not complicated in cooking techniques, will take some time and care to prepare. I have also included two simple recipes that have far less ingredients and are easy to prepare. These recipes come right from the translation and need little to no directions to make.

The second kind is green olive paste (Zaytūn Akhdar Marsūs)

Green olives. Remove their pits. Pound for them peeled, roasted walnuts and dissolve in lemon juice. Add to it atrâf al-tîb, tahini, salted lemon pieces chopped small, parsley leaves stripped from their stems, mint, and rue. Knead together in order that it can be removed to be put on bread. Add to it dried coriander [i.e., seeds], caraway, and a little pepper.

1/2 lb. green olives, pickled in salt  
4 Tb. ground [roasted] walnuts  
1 Tb. lemon juice  
1/4 salted lemon (see substitute below)  
2 Tb. finely chopped [flat leaf] parsley leaves  
1 Tb. finely chopped fresh mint leaves  
1 tsp. finely chopped fresh rue [leaves] [opt.]  
1/4 tsp. ground caraway seeds  
1/4 tsp. ground coriander seeds  
1/4 tsp. ground black pepper  
1/4 tsp. atrâf al-tîb (see recipe below)  
2 Tb. tahini  
3 Tb. Water

1. Wash and pit olives, and grind in food processor. ["pound"]
2. Lightly roast walnuts, rub to remove skin, then grind in food processor. ["pound"]
3. "Dissolve" roasted walnuts in lemon juice
4. Rinse, then finely chop the salted lemon.
5. Finely chop herbs. [doesn't say to mince, but seems probable]
6. Dissolve tahini in water.
7. Thoroughly combine all the ingredients.

8. Mix caraway seeds with ground coriander seeds & pepper, and sprinkle on top of olive paste in serving dish. I prefer to toast the caraway seeds in a dry pan just until they become fragrant, a very brief time. Serve as dip or spread.

Salted Lemon substitute

Take a nicely ripe lemon. Cut into quarters and remove seeds. Remove peel from one quarter and cut into 1/2" wide strips. Put the peel and the flesh into a small saucepan with 1-1/2 tsp. non-iodized salt and cover with juice squeezed from the remaining lemon. Simmer on a low fire until the peel becomes tender. Cool, drain, and use in the recipe.

Atrâf al-Tîb

Grind small quantities of the following whole ingredients individually. Then measure:

1/4 tsp. cardamom  
1/8 tsp. cloves  
1/4 tsp. ginger  
1/2 tsp. black pepper  
1/2 tsp. nutmeg  
1/4 tsp. bay leaf  
1/2 tsp. dried rose buds

Mix together the specified amounts of ground ingredients. Should make 2-3/8 tsp. total.

The original recipe calls for the inclusion of long pepper, mace, betel leaf, spikenard (*Nardostachys jatamansi*), and elm tree seeds (from Nawal Nasrallah, who said they are still used in Iraqi cooking). These are of varying degrees of difficulty to obtain.

If you have long pepper, use 1/4 tsp. each ground black pepper and ground long pepper. If you have mace, use 1/4 tsp. each ground nutmeg and ground mace.

This recipe is also included in Chapter 8 from the same section as the above. The twenty-seventh type is eggplant dishes, of which there are several kinds p. 239 of hardcover edition

The second kind (Ibn al-cAdîm, Kitâb al-Wuslah ilâ al-Habîb fî Wasf al-Tayyibât wa'l-Tîb)

Fry the eggplants and put sumac juice on them. To make sumac juice, macerate pounded sumac in water, extract the water through a cloth, and add lemon juice to make it more sour. Pound toasted walnuts, spices, and garlic, with minced parsley, mint, and rue and pour onto the fried eggplants. How to pound walnuts and almonds: Toast them and pound in a mortar,

moistening with vinegar or lemon juice for however long it takes to achieve the consistency of ointment. Sweeten with sugar and they are ready to use.

1 Tb. dried sumac berries [or bottled sumac liquid, sold in some Middle Eastern markets]  
1/2 c. walnut pieces  
1 Tb. red or white wine vinegar or fresh lemon juice  
1/2 tsp. granulated cane sugar  
4 eggplants, long skinny Asian variety, or one globe eggplant  
Olive oil as needed for frying (not EVOO) - eggplants can absorb a fair bit of oil  
2 Tb. fresh lemon juice  
3/4 tsp. powdered cinnamon  
1-1/2 tsp. ground coriander seeds  
1/2 tsp. caraway or cumin seeds  
1/4 tsp. ground white pepper  
1/2 tsp. salt, or to taste  
2 cloves garlic, or to taste, crushed  
1 Tb. minced flat leaf parsley  
2 tsp. minced fresh mint leaves  
1-1/2 tsp. rue leaves substitute (see note)

1. If bottled sumac juice is not available, soak dried sumac in warm water to cover for a minimum of 15 minutes, but preferably longer. Then drain, saving juice. Put sumac into a clean muslin cloth and squeeze out the remaining liquid into the bowl with the rest of the juice.
2. Toast walnuts. Rub in a clean cloth to remove some of the skins. Chop finely and then pound to paste with wine vinegar and sugar.
3. Cut off the tops from the eggplants, then halve. If using a globe eggplant, cut in quarters. If very seedy, remove seeds as much as possible without depleting the meat. Cut in half again.
4. Put olive oil in a frying pan and heat on medium. When hot, add eggplant pieces, stirring to coat well with olive oil. The goal is for the eggplant to become soft and somewhat translucent, so it may be necessary to reduce heat so they don't burn. When done, remove eggplant from pan, but do not drain - the oil will help make it pleasantly unctuous. Chop the eggplant coarsely.
5. Mix sumac juice and lemon juice together, pour into eggplant, mashing well.
6. Stir together walnuts, garlic, cinnamon, coriander, white pepper, and ground caraway or cumin. [I prefer to lightly toast the caraway seeds first.] Then stir in half of the minced parsley, mint, and rue substitute.

Continued on page 14

# THE AN TIR TRAVEL POSTERS



You may have seen them online, or perhaps you were lucky enough to be at an event and snagged your very own copy from their creator; the very talented new Baroness of Wealdsmere, HE Shazia Nisaburi. We are of course talking about the beautiful An Tir Travel Posters that made their debut at 12th Night. Everyone has been super excited about them and I was able to snag an interview with Her Excellency Shahzia to talk about them and her inspiration for this project.

## What gave you the idea to create these?

We are all familiar with vintage travel posters, and I've just always loved the art styles. Other artists have created similar designs for fantasy worlds like *Dune* or *LoTR* and I just thought it would be cool to include Kingdoms from SCA. I've used my artistic skills as my form of service since joining the SCA, and I thought it was time for something with more impact.

## Where do the proceeds of the sales go?

After printing costs, all proceeds go to the Kingdom Travel Fund. As I get other Kingdoms, Principalities, or Baronies completed, sales will benefit those respective territories. I have plans to do some of the larger Kingdom Events as well... I'll probably work with event stewards or Kingdom reps to find an appropriate fund to benefit.

## These have been wildly successful, do you have plans to do other posters for other Kingdoms or Baronies?

Already in the works! I've just finished a poster for Avacal, and Artemesia is next. I have a little bit of a list going as folks have reached out to me. I still have a full time job, and a Barony to care for, so I will get to them when time allows.

## Can they be purchased online?

Sorry to say, but no. That would require payment management, packaging and shipping, and I do not have the free time for that.

## What events do you plan to sell them at this summer?

I will be at Oasis War, Honor War, May Crown, Celtic Revolt, and July Coronation. I may send posters with a courier to Tir Righ's Investiture and Kingdom A&S. I was planning to attend but I may have family matters that take precedence.

Also, Celtic Revolt is one of my favorite events put on by my Barony and everyone should come! There will be lots of fighting and fun!

## Is there a particular technology you prefer for creating works like this?

So everything is done on an Ipad pro with the Procreate program, and an Apple Pencil. So it's all digital, but it's all hand drawn.

## What other arts do you practice?

Better to ask what art I don't practice, ha-ha! I am a full time tattoo artist with over 15 years experience. Painting and draw-



ing is a part of the job, but I also enjoy mediums that I don't have to focus so much on perfection, like ceramics. I've done embroidery, nalbinding, cooking, baking, wood working and carving, and some musical pursuits. If I think I can make it with my own hands, I will at least attempt it.

## Anything else you would like people to know?

I'm so glad my posters have been super Cont. on page 11

successful. I think to date I've been able to donate a little over \$1800 to the travel fund. I was able to identify a need, and use my skill set to solve a problem. I would like to challenge others to identify a need and use their industry and creativity for the benefit of their local area or Kingdom. Digital art posters aren't exactly medieval, but sometimes thinking outside the box can yield incredible results!

Also, with my ever growing list of requests, I cannot possibly accomplish them all alone. There are many phenomenal artists in our Kingdom and I encourage representatives to reach out to your populace and see if anyone could take on a similar project.

Lastly, I've made the decision to keep this project small, and in my eyes, special. I don't want to commercialize this project or contribute to consumerism, so I will not be using the art from this project to make additional products like tote bags or phone cases, etc. I might consider a Red Bubble or similar for future art that I don't intend as a fund-raiser.

**Thank you, Your Excellency** for taking the time to talk with us and for allowing your art to grace the cover of the April Crier. We all look forward to seeing what you do next!

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Photo by Ylva Annarsdottir

**Bio:** Shahzia joined the SCA sometime around 2006 or 2007 in the Kingdom of Drachenwald, moved to Caid, and then to An Tir in 2012.

She is currently the Baroness of Wealdsmere. She is protegee to Mistress Doe O'Flynn OP and apprentice to Master Phelan OL, OP, KSCA.

Shahzia is a professional tattoo artist, but blends her mundane skills with medieval life by focusing on Scythian and Norse tattoo designs, and the study of other cultural tattooing traditions.

## Salon Artificum

Pitt Meadows Heritage Hall  
12460 Harris Rd, Pitt Meadows, BC V3Y 2J5

April 26, 2025

The site opens to the public at 9:00 am and closes at 8:00 pm

The sponsoring branch is The Barony of Lions Gate

Event steward: Roesia du Bois  
roesiadubois8@gmail.com

Co-steward Arianna Freemont  
dcooking@shaw.ca

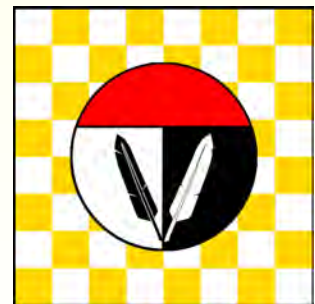
Gate fee is: Adult non-member \$25.00  
Checks should be made payable to The Barony of Lions Gate

Welcome to Salon Artificum. This event offers a non-competitive opportunity to display your artistic abilities and receive valuable feedback and commentary from experienced artists/artisans in a relaxed atmosphere. Whether it be calligraphy, illumination, fibre arts, glass work, pottery, music or bardic we would love to have you. This also offers an opportunity for members of the populace to view and learn about a wide range of artistic pursuits and perhaps find a new and exciting rabbit hole to fall down. Everyone is welcome!!

Space for artists and creators are filling up fast!  
Reserve now before we get fully booked!

<https://forms.gle/noRuG8oXBGtUj5wJ8>

Please note the site is two levels with the second level accessed by stairs or a chair lift. Certified assistance animals are always welcome. No other animals or pets are permitted



# Event Announcements

## Baroness War

April 4, 2pm — April 6, 3pm

Barony of Vulcanfeldt

Event Steward(s): Ashley Longbow  
(ashleylongbow@gmail.com)

Event Fee: Adult non-members \$35. Day fee \$15. Youth 17 and under are free. Members will receive a \$10 discount. Make checks payable to Barony of Vulcanfeldt, SCA, Inc.

Site Address: Grandview County Parks Event Center, 812 Wallace, Way, Grandview, WA 98930

Come join the Baron and Baroness of Vulcanfeldt for Baroness War as they celebrate Vulcanfeldt's 20th anniversary as a barony. Site will open 12 PM Friday for Merchants, RVs, and Equestrians, all others please join us at 2 PM. Please contact the event steward if you are bringing an RV.

## First Contact Fayre Barony of Lions Gate

April 5, 9am — 7pm Event Steward(s): Caemgen mac Garbith

(courtier.caemgen@gmail.com), Sorcha inghean Triein (medievalicious@gmail.com)

Event Fee: Adult non-members \$30. Youth 18 and under are free. Members will receive a \$10 discount. Make checks payable to Barony of Lions Gate.

Site Address: Langley Fine Art School, 9096 Trattle St, Fort Langley

Baronial Championships

All Championships will have their entry requirements and details determined in collaboration with current Champions and Baronial Officers. \* Championship 001: Arts & Sciences

\* Championship 002: Bardic \* Championship 003: Games

## Something Bardic This Way Comes

April 5, 9am — 8pm

Barony of Three Mountains

Event Steward(s): Beak Bell of Dumfries  
(beakbellofdumfries@gmail.com)

Event Fee: Adult non-members \$35. Youth 17 and under are free. Members will receive a \$10 discount. Make checks payable to Barony of Three Mountains, SCA, Inc.

Site Address: East Gate/Parkrose Lodge, 4812 NE 102nd, Portland OR

A bardic event with lunch and feast featuring competitions focused on the bardic arts. Come to our tavern hosted by the Barony of Three

Mountains! More information and updates are also available on the Book of Faces

## Honor War 2025

April 11, 12pm — April 13, 2pm

College of Lyonsmarche

Event Steward(s): Yu San Mi  
(mlavernh21@gmail.com) contact for merchandising and teaching classes.

Event Fee: Adult non-members \$30. Youth 17 and under are free. Members will receive a \$10 discount. Make checks payable to SCA, Inc., College of Lyonsmarche

Site Address: Chief Timothy Park, 13766 US-12, Clarkston WA 99403

7.3 miles west of Clarkson WA.

Rapier and Heavy WARI, merchants, bardic, classes and fellowship. Who will fly their flag over our fair island this next year? Championships: A&S, Target Archery, and Rapier.

## Mountain Edge Defender

April 19, 10am — 5pm

Shire of Mountain Edge

Event Steward(s): Tyric Magnason  
(me\_eventstewards@antir.org)

Event Fee: Adult non-members \$20. Youth 17 and under are free. Members will receive a \$10 discount. Make checks payable to Barony of Vulcanfeldt, SCA, Inc.

Site Address: Beulah City Park, 405 E 3rd St, Yamhill, OR 97148

More information can be found at <https://mountainedge.antir.org/defenders-tourney/>

The Event Steward for this event is HL Tyric Magnason, who may be contacted via email at [me\\_eventstewards@antir.org](mailto:me_eventstewards@antir.org)

## Bar Gemels

April 25, 3pm — April 27, 1pm

Barony of Terra Pomaria

Event Steward(s): Aurelia de le Mer  
(aureliadelemer@gmail.com)

Event Fee: Adult non-members \$30. Youth 18 and under are free. Members will receive a \$10 discount. Make checks payable to Barony of Terra Pomaria, SCA, Inc.

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

Terra Pomaria will host their baronial bardic and youth championships, A Silent Auction fundraiser will be held for Camp Taloali, a camp for children who are Deaf and or Hard of Hearing community members.

Merchants welcome for a donation.

Bunks available for a \$20 fee.

RV spots are \$20. Space is limited.

Pre-reg and more information will be available on the website.

## Misty Ridge Beltane II

April 25, 3pm — April 27, 12pm

The Barony of Dragon's Lair

Event Steward(s): Máel Cáemgein mac Sheamus Ui Chonchobair

(kfmmodkevin@gmail.com)

Event Fee: This is a free event. Make donation checks payable to Barony of Dragon's Lair, SCA, Inc.

Site Address: Sequim Prairie Grange

290 Mac Leay Rd Carlsborg, WA 98324

Please join the incipient Canton of Misty Ridge for our returning SCA event to celebrate Beltane on the beautiful Olympic Peninsula to welcome summer. This event will include heavy weapons and rapier tournaments, YAC tournament, novelty archery shoots, arts and sciences, family games, a May Pole, and a bardic circle in the evening. Feast: The Barony will provide meats, and we will have a no-fee buffet style potluck dinner Saturday, (first name starts with A-D: side dish, E-K: dessert, L-S: veggie/ salad, T-Z: bread.) Please bring enough to feed 6-8 people. The site permits propane fireplaces (no open woodfires) and is discreetly wet.

Overnight camping fees are \$12 per unit (RV, Tent, Vehicle, etc.) per night for up to 4 people. For camping, bring cash or checks payable to the Sequim Prairie Grange #1108 at the site. Pre-Registration forms and updates will be posted to the Dragon's Lair Event website @Misty Ridge Beltane – The Barony of Dragon's Lair (antir.org).

## ST. CATHERINE'S TUTR

APRIL 12th

9:00 am - 5:00 pm

Fees: Non-members \$25 Members \$15.

Evergreen Hall 9291 Corbould St, Chilliwack, BC

To teach, merchant or ask a question, please contact Catherine Rose d'Evreux on FB or [catherine.rose.devreux@gmail.com](mailto:catherine.rose.devreux@gmail.com)

The Fraser Valley Shire of Lionsdale and our Seneschal, Viscountess Lishinia, invite you to our first ST. CATHERINE'S TUTR (the patron saint of teachers and scholars) There will be a full day of diverse and informative hands-on and lecture style TUTR classes, along with a simple hot dog lunch, snacks and drinks to purchase. We will also be unveiling a year-

long garb challenge called 'The Passionate Shepherd' based on Christopher Marlow's poem. As an added bonus there will be areas designated for rapier pick-up games, heavy fighting outside under cover and ample space for 4 merchants in our main hall.

### **Tain Bo**

May 9th - May 11th

Friday at 3:00PM and Closes Sunday at 4:00PM

Barony of Glyn Dwfn

Steward: Baron Piaras mac Toirdhealbhagh, piaras2013@gmail.com

Co-Steward: Feradach mac Tralin mec Domongairt, viperzka@gmail.com

Gate fee: Adult Non-Member Weekend Fee \$35.00, Adult Member Weekend Fee \$25.00,

Adult Non-Member Day Fee \$30.00, Adult Member Day Fee \$20.00, Children & Youth (Under 19) \$0.00

Checks payable to: Barony of Glyn Dwfn, SCA Inc.

Site: Willowdale Ranch, 261 Hyatt Prairie Rd, Ashland, OR 97520

The Barony of Glyn Dwfn welcomes ALL to the 10th Annual Tain Bo! We will be at a new site this year with lots of space! As always, Tain Bo will have something for everyone: Armored combat, archery, rapier, cut & thrust, arts & sciences competitions, classes, the popular Mead Meet, and much more. New this year we will have Equestrian! As this is our 10th year, all branches are eligible to compete for the coveted Tain Bo Banner, including the branch that won last year - the branch that wins will get to keep the banner forever!

Merchants will pay an additional \$20.00 fee and must email GlynDwfnMerchants@gmail.com to receive an application. Further site rules: Dogs and other pets are allowed so long as they are leashed or otherwise contained and cleaned up after. Personal alcohol is allowed on site. Wood & propane fire pits are allowed (assuming no changes to fire restrictions from the County or State) - fire must be contained and not directly on the ground (please use an off the ground fire pit). There will be plenty of camping space. If you intend to bring an RV, please email the event steward at piaras2013@gmail.com - please note there are no electric or water hook-ups

### **May Crown**

5/16-5/18

Grandview Country Park/Yakima Valley Fairgrounds

812 Wallace Way, Grandview, WA 98930

2pm Friday to 2 pm Sunday

By the Canton of Porte de l'Eau

Event steward: Ysolt Tayler of Windhill taylasablero@gmail.com

Fee:

Adult Weekend Fee (17+) \$40

Adult Day Fee (17+) \$30

Under 17 Free

\*SCA Members will receive a \$10 member discount off the cost listed above.

Checks should be made payable to: SCA Inc-Canton of Porte de l'Eau

*May Crown is once again being held at the Grandview Country Park/Yakima Valley Fairgrounds. Please come join us to witness the*

*tournament to choose An Tir's next Heirs! There will be a host of activities from fighting of all disciplines to A&S Classes, Equestrian, Merchants and the return of the May Crown Eric Party! Reservation information for Camping, RVs, Eric space, Merchants and the tournaments can be found on the An Tir Kingdom Calendar page.*

### **SPRING FEAST**

April 26, 2025, 10am - 7pm

Shire of River's Bend

Event Stewards: Barbara Svardhardt and Gillian Lenzi hlglillian.lenz@gmail.com,

Barb\_mello@yahoo.com Event Fee: FREE (no class or activities fees either)

Site Address: HERON POINTE RECREATION CENTER, 5815 Ocean Beach Hwy Longview, WA 98632 Please join us as we celebrate the arrival of Spring to our lands. We are welcoming the season with a True Potluck Feast. No assignments, bring what you'd like, but please bring enough to share (and include a list of ingredients). The shire will provide refreshments of coffee and teas for the day. Our Family Friendly Festivities include (weather permitting, inside or out) a Maypole, Trebuchet toss of the rabid rabbits, rats, and peeps from the winter, making Flower Crowns, Decorating Focaccia Bread for the feast, planting Mini Herb Gardens, Life-size and Table top Board Games, and what ever wandering minstrels might find their way to our happy hall. We will have a Subtleties Contest - Dazzle everyone with your Flower-inspired concoctions - sweet or savory, you decide. Documentation not required, but origin stories to entertain are always appreciated and enjoyed by all. Judging will be by popular choice. (Please also include a list of ingredients.) Our hall is extremely ADA-friendly, with ADA parking available. Regular parking is tight, so carpooling is highly recommended.

### **Mayfaire** May 3rd 2025 Oakville Grange -

405 S. Temple St Oakville, WA 98568 Directions to the site: Oakville Grange, eleven miles off of I-5 at exit 88. 9AM - 7PM Barony of Glymm Mere

Event Steward: Volk the Grey/Vettor de Carduci - volkthegray@comcast.net

Co-stewards: Sigmund Faust

Gate fee: Adult Non Member - \$20.00, Adult

Member - \$10.00, Youth - Free

Checks payable to: SCA, Inc, Barony of Glymm Mere

Bring some victuals that would go with soup, that will be supplied by the Barony, to the rustic Oakville Grange and join Glymm Mere for an eventful day of Heavy(rattan) and Rapier tournaments for Baronial Championships.

### **Celtic Revolt**

23 to 26 May 2025

10 AM on 23rd, closes 4pm 26th

Barony of Wealdsmere

Event Steward: Modwenna, amanda.reitz1337@gmail.com

Gate fee: Adult (19+) Non members: Weekend

\$35, Day \$25. Youth (13-18) Weekend \$12.50, Day \$7.50. Children (up to 12) No charge. Member discount applicable to Adult weekend (\$25) and day (\$15) fees.

Checks payable to: Barony of Wealdsmere SCA, Inc

Site: Lancaster Estates: 6325 HWY 291, Nine Mile Falls, WA

Come one come all! The Celts are revolting again! Baron Arawn and Baroness Shahzade invite all to join them in the Baronial Championships, the war scenarios, siege cooking, classes, and many other forms of entertainment lasting the entire weekend.

Site is primitive camping, with port-a-potties and plenty of room for large encampments. Please pack out everything you pack in. No ground fires. Above ground fires, propane fires and tiki torches are allowed depending on current fire conditions. Water (onsite spigot), dirt, arrival soups and lots of fun and friendship are the only things provided. Grounds are pine trees, scrub grass, sand and clay. Activities to include: Heavy war and tournaments, Rapier war and tournaments, target archery, A&S contests including brewing and pickling, bardic, siege cooking and children's activities

### **Madrone Lionhearts Championship & Wyewood Day of Archery**

Date: May 31st, 2025

Time: 10am to 6:00pm

Branch: Barony of Madrone and Barony of Wyewood

Event Stewards: (Madrone) Rowena Jade of the Lion Isles rowenajadeotli@gmail.com

(Wyewood) Tymme "Prodkiller" Lytefelow lytefelow@outlook.com

Event Fee: \$25 (Members receive a \$10 member discount)

Checks: SCA Inc. - Barony of Wyewood

Site Address: Associated Energy Systems Field, 8621 S 180th St Kent, WA 98032

Don your armor, pick up your swords, your bows and arrows, and your thrown weapons to join us for a day of valiant combat and competition in the heart of the Barony of Wyewood (Kent, WA).

By display of prowess, chivalry, and joy in the martial arts, competitors will vie for selection by the Baron and Baroness of Madrone to take on the mantles of Champions for Armored Combat, Rapier and Cut-and-Thrust whilst Wyewood will hold Archery and Thrown Weapons competitions. This is a great opportunity for those wishing to send in IKAC and Royal Round scores. For those wishing to learn the martial arts, there will be lessons available in some of the forms.

A simple luncheon is included in your site fee as our noble Baronesses Gera (Madrone) and Aline (Wyewood) invite you to have "Brats with the Baronesses." Donations are suggested but not expected. A hospitality table with snacks and nibbles will also be available to all attending. Do bring a favorite to share!

The site is a grass field. Bring your pop-ups and day-flies to share shade with your friends. There will be designated ADA parking and ADA biffies available. Pets are welcomed if they are leashed and under supervision at all times. Please plan to "pack in and pack out"

Cont. from pg 9 -

### 7. Pour seasonings over fried eggplant.

Toss so eggplant is well-seasoned. Let sit a bit for flavors to meld before serving. Add salt if needed.

### 8. Put into serving dish and sprinkle the top with remaining minced herbs.

Substitute for rue:

Chinese celery works as a substitute for rue, although it is less bitter. Other possible substitutes are leaves of arugula, chichory, dandelion, or endive. Herbalists sell dried, chopped rue leaves, but, as Gernot Katzer wrote, "dried leaves are a poor substitute."

Note:

This recipe, which doesn't have a name, is very similar to Eggplant Muhassa, for which there are recipes in ibn Sayyar al-Warraq's compendium of 9th and 10<sup>th</sup> century recipes and the 14<sup>th</sup> century Kitab Wasf al-At'imah al-Mu'tadah, Book of the Description of Familiar Foods. In both those books the eggplant is "cut small", which is why I said to chop it coarsely.

Both of the next recipes can be made with fresh chicken you cook up yourself or a quick substitute is fresh or leftover rotisserie chicken. They are so simple and delicious they don't even need a redaction. Use your best judgement when it comes to the ratio of chicken to flavoring ingredients. For a whole chicken you might use one can of sour cherries or a cup to a cup and a half of yogurt. Your taste buds will guide you. Let me know how your version turns out!

### Village-style chicken with sour cherries - recipe 5.72 page 71

Boil ripe sour cherries with a little water. Strain and thicken on the fire with mint and fried chicken.

### Jurjan Chicken - recipe 5.70 page 71

Take sour jug yogurt and strain through a woolen wrapper. Dissolve white mustard in the sour yogurt, using enough to make distinctly hot. If it is not hot enough, add some finely pounded white mustard. Pound white sugar and add; mix in very well. Fry a chicken. Put into the yogurt, and add fresh peeled pistachios. Mound the yogurt on the chicken and garnish with fresh pistachios and sour pomegranate seeds.

I have used both Greek yogurt in this recipe as well as goat yogurt. The goat yogurt can be an acquired taste and is harder to

find than Greek Yogurt. Use what you have available and like. I also used yellow mustard powder since white mustard is not readily available.

Charles Perry is a well-known culinary and food historian with a focus on medieval Arabic Cuisine. He spent 18 years as the staff writer for the Los Angeles Times food section. He is a long time contributor to The Oxford Symposium on Food and Cooking as well as to Petits Propos Culinaires (PPC). He co-founded the Culinary Historians of Southern California and has been a guest speaker at the West Coast Culinary Symposium.

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

Visconti Eduardo Lucrezia is a mid-15<sup>th</sup> 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, a Baron of the Court of An Tir and a Lion, An Tir.



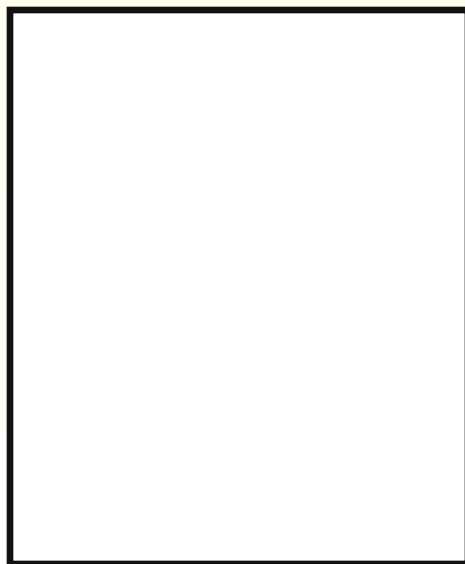
David Huffman-Walddon owns a technology consulting company, Renaissance Strategic Consulting, Inc., and an Arbonne health and wellness business. He has written on food history for The Journal of Italian Food and Wine and Petits Propos Culinaires. He has given papers on the food of the Italian Renaissance at the Oxford Symposium on Food and Cookery and the Re-

naissance Society of America. His weekly food history and tradition column, The Vast Repast, was syndicated in Washington, Oregon, California and British Columbia. Eat This Book has run almost every month in The Crier, An Tir's official newsletter, since March of 2021.

Urtatim al-Qurtubiyya bint 'abd al-Karim al-hakam al-Fasi was born in 10th century Fas (called Fez by the Franj) where her father teaches at the University of al-Qarawiyyin, founded in 857 by Fatima al-Fihri. Urtatim moved to Qurtubah (called Córdoba by the Franj) in al-Andalus during the reign of Abd al-Rahman III, where her profession is arranging for books to be copied for her clients.

In the SCA Urtatim was a feast cook until she became disabled, but she continues to teach culinary history classes and hands-on cooking classes. She translated a circa 1430 manuscript of Ottoman palace recipes into English. She is also known for her extensive research on clothing of the medieval Islamic world. She was recognized as a Laurel at Pennsic LI, in August, 2024.

Ellen Perlman was born in Chicago Illinois. She taught herself to cook beginning in 1968 using cookbooks featuring cuisines of different countries. She especially enjoys cuisines of North Africa, Southwest Asia, and Southeast Asia.



# An Tir Seneschals – Your Local Leaders

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### Quarterly Board Meetings TENTATIVE SCHEDULE:

- a. April 12 and 13, 2025 Quarterly Board Meeting – Hybrid
  - b. July 12 and 13, 2025 Quarterly Board Meeting – Virtual
  - c. October 18 and 19, 2025 Quarterly Board Meeting – Hybrid
- MID-QUARTER CONFERENCE CALL – TENTATIVE
- a. Monday, February 24, 2025
  - b. Monday, March 24, 2025

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