

The Kingdom of An Tir brings you...

October 2023

◆ AS LVIII / 58 ◆

Issue

616

# The Crier

## Spotlight Scribe!

Our newest column highlighting Scribes of An Tir, featuring Braith!

## Eat This Book!

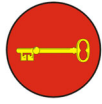
Join the Great An Tirian Bake-off with Master Eduardo's review of Six Thousand Years of Bread, featuring recipes from Master Eduardo and Baroness Vasilisa Myshkina!

## Lunch Is On The Way!

Mistress Gianetta walks you through making a sophisticated repast, influenced by the cuisine of 14th century France!



## Greater Offices of An Tir



Seneschal  
Attia Prima, OP  
seneschal@antir.org  
Warrant expires January 2024



Black Lion Principal Herald  
Fina MacGrioghair, OL  
blacklion@antir.org  
Warrant expires January 2024



Chancellor of the Exchequer  
HL Aislinn of Blatha An Oir  
exchequer@antir.org  
Warrant expires October 2023



Chatelaine  
HL Una of Grimwith  
chatelaine@antir.org  
Warrant expires January 2024



Chronicler  
HL Kendryth filia Gerald  
chronicler@antir.org  
Warrant expires January 2025



Earl Marshal  
Althaia filia Lazari, OP  
earlmarshal@antir.org  
Warrant expires May 2023



Minister of Arts & Sciences  
HG Dagrún Stjarna, OP  
artsci@antir.org  
Warrant expires July 2024



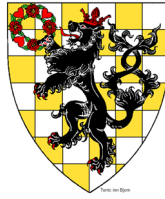
Kingdom Webminister  
HL Saito no Ryoichi Mitsukage  
webminister@antir.org  
Warrant expires May 2023

### Reporting Calendar of An Tir

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

## The Royal Court

### *Their Majesties*



King Morgan of the Oaks & Queen Livia Alexandra Severa  
crown@antir.org

### *Their Highnesses*

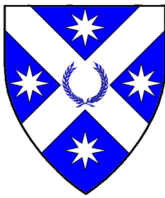
Crown Prince Ulfgar Hjartar Bani Thorvaldsson & Crown Princess Juahara al Azin  
heirs@antir.org

### *Their Alpine Highnesses of the Summits*



Prince Ivan Shield Bane and Princess Mina de filia Philippe  
summitscoronets@antir.org

### *Their Highnesses of Tir Righ*



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

## Royal Champions

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

## Health and Safety

**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

## From the BOD:

### Draft Proposals for Commentary

#### CORPORATE POLICY XIX. DELEGATION OF INVESTMENT AUTHORITY POLICY

The Board of Directors is currently considering the following addition to the SCA's Corporate Policy:

#### XIX. Delegation of Investment Authority Policy

The Board shall ensure that fiduciary responsibilities concerning the proper management of SCA, Inc.'s institutional funds are fulfilled through appropriate investment structure, internal and external management, and portfolio performance consistent with all policies and procedures. Based on the advice and recommendations of the Treasurer and its external fund manager(s), the Board shall approve investment policies and objectives that reflect the long-term investment-risk orientation appropriate to the organization. The Board may, at its sole discretion, create or eliminate committee(s) to advise the Board in furthering its duties and may select, appoint, and remove members thereto.

The Board hereby delegates supervisory responsibility for the management of its invested funds to the Corporate Treasurer, subject to the financial limitations specified in Corpora, as noted below:

- determine that institutional funds are prudently and effectively managed with the assistance of management and any necessary investment consultants and/or other outside professionals, if any. • recommend the retention and/or dismissal of investment consultants and/or other outside professionals.
- receive and review reports from management, investment consultants and/or

other outside professionals, if any.

- periodically meet with management, investment consultants and/or other outside professionals management, investment consultants and/or other outside professionals.
- report to the Board (as needed) whether this policy, investment activities, risk management controls and processes continue to be consistent with meeting the goals and objectives set for the management of institutional funds.
- execute such investment transactions as are necessary to ensure that SCA, Inc.'s investment portfolio reflects the asset allocation, investment-risk orientation, or other direction regarding the investment portfolio as has been established by the Board.

Corpora in its entirety can be found here: <https://www.sca.org/resources/document-library/govdocs/>

Please email all commentary to SCA-Comments@sca.org and use the title "Corpora – Investment Authority in the subject line. NOTE: Do not use attachments in your commentary. Attachments will cause your message to be marked as spam, and it will be bounced.

In lieu of email, commentary may be sent by US Mail, Postage-Prepaid, to:

Society for Creative Anachronism, Inc.  
RE: Corpora – Investment Authority  
P.O. Box 611928  
San Jose, CA 95161

Commentary regarding this proposed Corpora change, whether sent by email or US Mail, must be received by the Board no later than **September 15, 2023.**

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#### ByLaws Proposal—Director Selection

The Board of Directors is currently considering the following change to the By-Laws of the Society for Creative Anachronism, Inc.:

Current Language:

VI. E. Election and Term

Directors are elected by the unanimous vote of the Board.

Proposed Change:

VI. E. Election and Term

Directors are elected by unanimous save one vote of the Board.

Current Language:

VI.F.2. Vacancies and Removal

2. Filling Vacancies

All vacancies may be filled by a unanimous vote of the Directors then in office, whether or not their numbers constitute a quorum.

Proposed Change:

VI.F.2. Vacancies and Removal

All vacancies may be filled by a unanimous save one vote of the Directors then in office, whether or not their numbers constitute a quorum.

Corpora, including the By-Laws, can be found in its entirety can be found here: <https://www.sca.org/resources/document-library/govdocs/> Please email all commentary to SCA-Comments@sca.org and use the title "By-Law Proposal" in the subject line.

NOTE: Do not use attachments in your commentary. Attachments will cause your message to be marked as spam, and it will be bounced.

In lieu of email, commentary may be sent by US Mail, Postage-Prepaid, to:

Society for Creative Anachronism, Inc. RE: By-Law Proposal P.O. Box 611928 San Jose, CA 95161

Commentary regarding this proposed Corpora change, whether sent by email or US Mail,

must be received by the Board no later than **November 1, 2023.**

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### Corpora Proposal—Royalty Selection

The Board of Directors is currently considering the following addition to Corpora and invites commentary from the membership and participants:

#### IV.A. Royalty—Selection

4. The Crown may refuse entry into the Royal Lists as either combatant or consort, on an individual basis only, for just cause stated in writing to that individual.

Corpora, including the By-Laws, can be found in its entirety can be found here: <https://www.sca.org/resources/document-library/govdocs/>

Please email all commentary to SCA-Comments@sca.org and use the title “Royalty Selection” in the subject line.

NOTE: Do not use attachments in your commentary. Attachments will cause your message to be marked as spam, and it will be bounced.

In lieu of email, commentary may be sent by US Mail, Postage-Prepaid, to:

Society for Creative Anachronism, Inc.

RE: Royalty Selection

P.O. Box 611928

San Jose, CA 95161

Commentary regarding this proposed Corpora change, whether sent by email or US Mail, must be received by the Board no later than **November 1, 2023.**

## Announcement of Sanctions

On July 24, 2023 the Society Seneschal issued the sanction of Temporary Removal from Participation in the SCA against Randolpho Pozos-Brewer, known in the SCA as Constantinus Puteolanus Germanicus.



# Court Reports

## Autumn War

In the lands of An Tir, in Chehalis Washington. Their Majesties Spoke of great deeds of their populace.

The following awards were given out upon the grassy fields of An Tir.

Thora the Weaver – Award of Arms

James the Shoemaker - Griffes et du Lion

Tomasso Dragonetti – Sable Pheon

Chelsea of Cougars Cove – Award of Arms

Ysmiralda di Istria – Sanguine Thorn

Olivia of Glymm Mere – Award of Arms

Raphael of Bryn Gwald – L’esperon et du Lion

Pleiades – Award of Arms

Jack Wilde Von Hessen – Sanguine Thorn

Uhtred Tiernanson – Award of Arms

Brandr inn havi – Sanguine Thorn

Also, upon this day, Blatha an Oir’s new Baron and Baroness were invested into the court, and now protect and hold the lands of Blatha an Oir. Nels Ulfgar i Jaren and Elizabeth Fitzwilliam de Carlisle.

Their Majesties thanked the stepping down Baron and Baroness for their service during the last 4 years. Yusuf Ja’bar al Timbuktuwwi el qalot who already held a Court Baron. And Angharat verch Reynulf who was awarded a Court Baroness for her service.

Many cheers for the recipients of the word fame and awards. Many cheers for the generosity of their Majesties.

Long Live the King, Long Live the Queen, Long Live An Tir!

## The Long and Short of It

On Saturday August 12th, 2023 in the lands of the Crown. Deeds of greatness were praised by the Majesties.

His Majesty Morgan of the Oaks ventured to Barony of Terra Pomaria where he awarded to the following gentiles.

Adrienne von Brandenburg received an Orda Vita

Cloves was awarded a Grace of An Tir, along with Xemena also receiving a Grace of An Tir.

Many Cheers for these Good Gentiles and the time they give to An Tir and their Majesties.

## An Tir Arts Academy

Her Majesty Livia Alexandra Severa visited the Barony of Stromgard where her gracious gifts were spread to the following individuals.

These individuals all received a Griffes et du lion

Alisaundre ni Feidhleimeidh dal gCais

Domhnall MacCeallaigh of Dublin

Jarl Ulfred Draumfjallr

Una of Grimwith

Kira Baranova

A joyous noise was heard throughout the lands.

Her Majesty also awarded to Eoghan ÓBriain a L’esperon and to Miranda Faoltiarna a Sanguine Thorn. Of which many more cheers were rai

Submitted by HL Kira Mikkelsdotter, Court Reporter for the Kingdom of An Tir



Photo submitted by Maminka the Bohemian

that you would like to acknowledge? If so, how did they influence you on this journey?

Baroness Araviere for getting me started as a local scribe designing and painting charters. Still my first love. Mistress Rannveig for pointing me to the backlog job. Kit (Wellner) for showing me design tips using publisher. I can't draw, but I can trace! My partner in all things backlog Maminka for keeping me and the scribal world moving forward.

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

Tracing is period! Seriously it is. I can rough sketch, but I cannot draw a design. For that use computer programs like paint, publisher to find design elements I want and put them together to create the scroll or charter design.

Have you ever done an original award? If so, what did you learn though the process? Do you have any advice you would pass on to someone new to original work?

Several pieces of advice for doing originals: 1. If the assignment is going to frustrate you it can show in your work, so know your limitations. If the design the recipient asks for is way out of your wheelhouse or is simply not a favorite style it is ok to pass on the assignment. 2. Give yourself time but not too long, set a deadline. Without a deadline scrolls sit on work benches for years. Remember, a scroll is a recognition from Their Majesties, it is an honor bestowed upon someone. Making the recipient wait for years on end to receive their scroll is unfair and an abeyance to Their Majesties wishes.

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

I have not painted a principality award, but my favorite kingdom awards are ones I have created for friends. I love that I can include snippets important moments into the designs of the scrolls.

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

"You too can do this." In other words support from other scribes. Through on line forums, video conferences or in person the scribal community society wide will share their knowledge with you, you just need to show up, listen and ask questions.

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

Keep going, don't be afraid to try to new things and for the love of all things sacred practice more, it's ok to waste paint and paper to improve your skills!!

Is there anything else that you would like to say or add as our Spotlight Scribe?

You, too, can do this!

## Spotlight Scribe

### Braith

What is your SCA name?

I go by Braith, but full name is Rhiannon wreic Gryffyd

How long have you been a scribe?

15+ years

How did you become a scribe?

My friends became Baron and Baroness and they needed scrolls, so I was invited to learn the process with them.

What do you enjoy most about being a scribe?

The thing I enjoy most about being a scribe is seeing the recipients faces. It is very rewarding to build something especially for a recipient. Their smiles are great encouragement to keep on going.

Have you ever held an office/position as a Scribe?

I am Kingdom Backlog officer for An Tir. My job is to find people whose scrolls are missing and then match them with available scribes. To date thanks to the scribes and the scribes of the backlog competitions, 150 recipients have received their missing scrolls.

What is your scribal pet peeve?

Short notice? I am a planner so fast turnarounds stress me out.

Was there anyone that helped you along your scribal journey

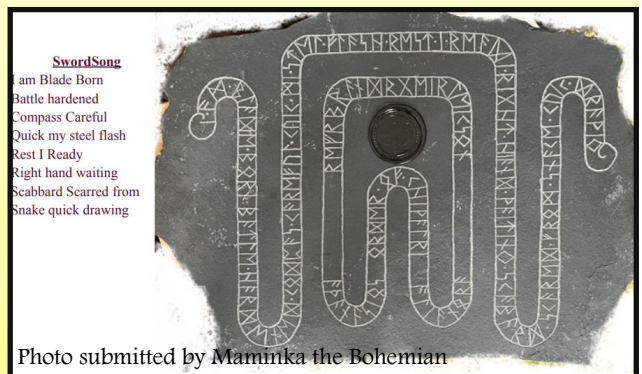
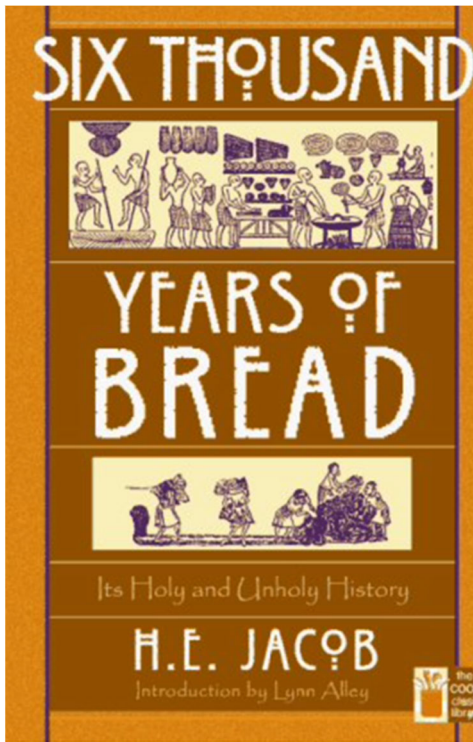


Photo submitted by Maminka the Bohemian



of Bread” is the book that all others are built on. Also, it is not your “typical” read. Ms. Alley quotes Laurel Robertson’s “Laurel’s Kitchen Bread Book” in her introduction as saying it is “a passionately written and engaging idiosyncratic book”. Passion and Idiosyncratic beautifully describe this work! I will leave engaging up each individual reader. “6,000 Years of Bread” was written after H.E. Jacob had been subjected to the horrors of both Dachau and Buchenwald. Fortunately for him, and his eventual readers, “his wife Dora and an American uncle” sponsored Mr. Jacob for American citizenship and he was released in 1939. Escaping to New York he started work on “6,000 Years of Bread”. In her forward to the book Ms. Alley gives us many details on H.E. Jacob’s life. He was a respected editor and author with over 40 works attributed to him. Since publication most reviews of “6,000 Years of Bread” have been positive, but one or two disparage the style and lack of scholarly notes. Some might take this as a fair critic, but given the time period, Jacob’s intention of an approachable, not scholarly work and the included bibliography, these reviews are, as Ms. Alley writes, “for the interested reader to assess the validity”. For more about Jacob’s life and work I encourage you to pick up a copy of this book

As I have said above, but it is well worth repeating here, this is a different kind of read. It is from a time and place in the history of food ways, but still has much to offer. I hope you will enjoy the style and information.

### Basic Bread

Recipe by Baroness Vasilisa Myshkina (mka Britta Hall)

Baroness Vasilisa says, “This is how I make bread most of the time, more or less. Almost all the ingredients can be changed depending on mood, what you have on hand or dietary restrictions. For example, I used large chicken eggs for this, but you could use duck or quail or none at all. If you skip the eggs, add extra moisture with more water, milk, or whey. For flour I used 4 c all purpose and ½ c rye, because I had it and like it; you could just as easily use another whole grain flour, wheat germ, et cetera. Caveat, if you use more whole grain flour than all purpose, you may need more liquid. This calls for olive oil in this but I have used butter; I suppose lard or bacon fat could be used, but I’ve never done it. And, unless you are in the middle of a salt war do not omit the salt! Happy baking!”

- 1 pkt yeast
- 1 generous tsp honey or sweetener of choice
- 1 c warm water
- 4-5 c flour
- 2 large eggs

Now that the weather is getting cooler, at least in the Northern hemisphere, it might be time to think about baking. Baking can mean many things, but one of the most important

## Eat This Book

and dive into the fascinating forward.

Besides the forward “6000 Years of Bread” is divided into 6 “books” or sections.

baked products is bread, the staff of life. Unfortunately, pre-1650’s bread recipes are few and far between. There are some, as you will see below, but recipes for bread, one the most ubiquitous products on every table, for both high and low, were rarely written down. When they were they were not very modern, had only limited instructions and rarely outlined weights and measures.

This month The Crier editor has allowed “Eat This Book” the space for my regular cookbook review, along with some recipes. The book discussed this month is “6000 Years of Bread: It’s Holy and Unholy History” by H.E. Jacob originally published in 1944 by Doubleday, Doran, and Co., and translated by Richard and Clara Winston. This new publication, with a forward by Lynn Alley, was published in 1997 by Lyons & Burford. Let me start by saying this book is a reference book, not a cookbook. There are several other books on the history of bread that do include recipes, but “6000 Years

The ones of concern to pre-1650’s cooks are the first four sections. The first, “Bread in the Prehistoric Man” is short and discusses the start of gathering grains, the invention of the plow and the rise of different grain types. The second section, “Bread in the Ancient World”, details bread and baking in Egypt, Israel, Greece, and Rome. “Bread in the Middle Ages”, the third section speaks to millers, monks, bakers and much more. Finally, section four, “Bread in the Early Americas”, would seem like it is not of interest, but the impact of maize and other new world food products, plus the impact of wheat in the America’s is an important aspect of 16th Century bread. The last two sections, “Bread in the Nineteenth Century” and “Bread in our time” are just as interesting as the previous sections, but have a focus outside of our time period of interest. There are also 29 illustrations, all but a few are redrawn from primary sources.



Photo by Elena Karlovna



Photo by Elena Karlovna

¼-1/3 c olive oil

1 tsp salt

Take eggs out of fridge to let them come to room temperature. Put yeast in a mixing bowl, add water then honey. Let sit until the yeast blooms; it should have a nice smell. After the yeast blooms add 2-2 ½ flour and eggs. Mix for a bit with a wooden spoon. Add oil and more flour. Mix until you have a soft dough. Add more flour if needed and mix. Tip out onto lightly floured surface. Scape out as many of the little bits that cling to the sides of the bowl as you can; sprinkle these on the top of your dough. Knead gently a couple times by folding over the top third of the dough and then turning 90°. Sprinkle the salt over the dough and knead some more. Continue kneading until it all holds together and pull it into a ball. Set dough into a greased bowl to rise, turn once to make sure top is also covered with oil. Cover bowl and let rise for about an hour or until double. Tip out onto floured surface and let rest for a few minutes. Whilst the dough is resting, pre-heat your oven to 375°F. If you are using a baking stone, put it in the oven to heat up. Shape the dough as it best pleases you and set it to rest in bread pan or on a paddle until the oven comes to temp. At this point, slide the dough onto the stone or put pan in the middle of the oven. Bake for 25-30 minutes or until done. Take bread out. Resist the urge to slice right into it. Let it rest for a few minutes, then enjoy.



Photo by Elena Karlovna

In Platina's "De Honesta Voluptate et Valetudine" (On Right Pleasure and Good Health translated by Mary Ella Milham) from the late 1400's in Italy there are two entries of interest to us. Book 1, Entry 14 is titled "De Pane" (On Bread). Platina talks the about barley and African winter wheat, then goes on to discuss how to grind and separate the wheat from the bran. One of the most interesting parts is the discussion on how "the people at Ferrara" make their bread in a baker's table with flour, warm water, salt and some leaven (yeast). He continues to speak about the kneading and how "Bread should be well-baked in an oven and not used the same day". Book 1, Entry 15 "De Placentis" includes 4 bun recipes, enriched buns with butter or lard and fennel seeds, plain fennel buns without the fat but with fennel, and a recipe for buns stuffed with fig-peckers and/or other small birds. You can easily use or adapt, without the eggs, the above bread recipe provided by Baroness Vasilisa adding fennel seeds and/or lard or butter, and



Photo by Elena Karlovna

your favorite poultry. If you make these let me know how your Italian buns turned out!

## Toriglione Ripieno

Translation by David Huffman-Walddon

The below is a recipe for a stuffed fruit and cinnamon bread. This recipe is from Bartolomeo Scappi's cookbook "Cuoco segreto di Papa Pio V Opera Dell'arte del cucinare" published in Venice in 1570. The original Italian transcription I used for my translation comes from the Arnaldo Forni Editore, published in 2002. I have made this several times. It is delicious. I have yet to do a formal redaction, but with my translation and the pictures I have included I am sure you will be able to work it out! As always, I would love to hear how your redaction turned out.

To make all manner of diverse tortiglioni [with] puff pastry, and without puff pastry, stuffed, and hollow.

To make stuffed tortiglione Cap. CXXII.

Knead two pounds of flour with six fresh egg yolks, and two ounces of rose water and one ounce of leaven tempered with tepid water and four ounces of fresh butter, or else suet, suet that does not have a bad odor, and sufficient salt, and for the space of half an hour blend the pastry well, and then fashion a thin sheet of dough and anoint with liquid butter, which is not too hot, or else suet, and with a spurred tool for cutting pastry turn and turn the edge, which is always much more bigger than the rest; dust the sheet of dough with four ounces of sugar, and one ounce of cinnamon, then take one pound of dried grapes of Corinto which have been left to boil in wine, and one pound of dates also cooked in wine, and chopped minutely, and one pound of raisins without stones which have been left to boil in wine, and all the said matter is gathered together and mixed together with sugar, cinnamon, cloves, and nutmeg, and somewhat carefully the said composition [is] spread over the sheet of dough, with some little morsels of butter and commence with the length [of] the sheet of dough rolling it like a wafer – take warning not to break the pastry, and this tortiglione should require no more than three rolls, so it may cook better, nor does it like to be pressed, anoint it all over with liquid butter not too hot, commence at one end rolling it not too tightly in the manner of the shell of a snail,



Photo by Maestro Eduardo Lucrezia



Photo by Maestro Eduardo Lucrezia



Photo by Maestro Eduardo Lucrezia



Photo by Maestro Eduardo Lucrezia



or a labyrinth; then prepare the tart pan with a sheet of dough, some of the same pastry, somewhat large, anointed with liquid butter, and put it upon the tortiglione lightly without being pressed, and gently cook in the oven, or under a temperate fire, not forgetting at times [to] anoint with liquid butter, and when it is almost cooked scatter over it sugar, and rose water and serve hot. The tart pan in which you cook the tortiglioni should be broad and wide and with low sides.

This woodcut is from Bartolomeo Scappi's cookbook. It doesn't take much imagination to see the cooks rolling out the pastry for a Tortiglione Ripieno. And the baker is standing by to put it in the oven!

"Eat this book" is a column produced for An-Tir's Kingdom newsletter, The Crier. I hope it helps you build your food history library. If you have a book, a country, or a time period you would like me to explore please write to me at: [info@vastrepast.com](mailto:info@vastrepast.com)

Baroness Vasilisa Myshkina lives in the north of Russia and prefers to ignore the politics of the upstart princes of Moscow so that she can play with string and explore the cuisine of the areas once claimed by the Eastern Roman Empire.

Britta Hall is a 21st century cleric (it says so on her tax forms) who likes to play with string and may have too many cookbooks.



Photo by Tessina

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

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



Photo by Ylva Annarsdottir

## The Crier Archive— Now Available Online!

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

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

Access the archive from the  
Kingdom

Website. [www.antir.org](http://www.antir.org)

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



**A** friend asked what she could bring as a 14th century French lunch. As usual, our guidelines are it should be available at a major grocery store, and not need any cooking.

I included a picture of the spices and things I keep in my picnic basket.

The next picture is the items I bought at the store. Instead of buying a whole rotisserie chicken this time, I bought fried chicken pieces and a package of grilled chicken breast. There's also frozen spinach, applesauce, commercial almond milk, sliced almonds, a small apple pie, a bread roll, goat cheese, brie, plums, and some little toast crackers.

Our first dish is the little charcuterie plate - goat cheese, chicken drumsticks, brie, dijon mustard, slices of bread from the roll. You could add the plums here, sliced up. This is the easiest, no cooking, minimal assembly. This is extrapolated, I don't know if people actually ate this kind of food in this serving style, but I always like it.

I put the little apple tart in a bowl to hide the aluminum pan, then cut it into quarters. It makes a nice bite size addition.

### A Spinach Dish

The next dish was a surprise to me and my taste testers. It's just frozen spinach, thawed and dressed with a little oil. I couldn't find almond oil at my store, so I used grapeseed oil. I sprinkled the sliced almonds on it, because I always used a few sliced almonds to denote something has almonds in it. In this case, it wasn't necessary, but the period recipe calls for almond oil. Both I and my testers found this to be a refreshing dish on a hot day. A little vinegar or lemon juice might be a nice addition, and make it a little more salad like.

(from Du Fait de Cuisine) 69. Again, a green purée for the sick made of spinach and parsley: and to give understanding to him who will make it let him arrange that he has good and fair spinach and parsley according to the quantity which he ought to make of the said purée and let him clean and wash them very well, then put them to boil; and, being boiled enough, let him draw them out onto fair and clean boards and chop them very small and drain them well; and then he should have a fair, clear, and clean pot and put them in to sauté in a little salt and as much good almond oil as is needed. And, if he has none of the said almond oil made, take a great quantity of good and sweet almonds and clean them very well

and wash them in three or four changes of lukewarm water and then put them to drain and dry out on a fair and clean table; and when they are well dried, take them to be ground on the fair stones on which one makes nut oils and have oil made from the said almonds; and, being done, put it in a very fair and good flask in which he keeps it, and then have the said spinach sautéed well and gently. And when it is ready let the doctor know, then let it be served to the lord.

### Grocery Version

Bag of frozen chopped spinach  
almond oil  
salt  
fresh chopped parsley (I used the little pre-chopped cup of parsley from the herb section in produce)  
Thaw the spinach, toss with the parsley, a little oil and salt.

### Apples with Almond Milk

This dish was not well received. Modern applesauce and modern almond milk made a liquidy, messy, very bland dish. I'd recommend just serving the apple sauce plain, it goes well with the next dish.

Original from Du Fait de Cuisine 73.

Again, emplumeus of apples: to give understanding to him who will make it, take good barberine apples according to the quantity of it which one wants to make and then pare them well and properly and cut them into fair gold or silver dishes; and let him have a fair, good, and clean earthen pot, and let him put in fair clean water and put to boil over fair and clear coals and put his apples to boil therein. And let him arrange that he has a great quantity of good sweet almonds according to the quantity of apples which he has put to cook, and let him blanch, clean, and wash them very well and put them to be brayed in a mortar which does not smell at all of garlic, and let him bray them very well and moisten them with the broth in which the said apples are cooking; and when the said apples are cooked enough draw them out onto fair and clean boards, and let him strain the almonds with this water and make milk which is good and thick, and put it back to boil on clear and clean coals without smoke, and a very little salt. And while it boils let him chop his said apples very small with a little clean knife and



Photo by Mistress Gianetta del Bene

then, being chopped, let him put them into his milk, and put in a great deal of sugar according to the amount that there is of the said emplumeus of apples; and then, when the doctor asks for it, put it in fair bowls or pans of gold or silver.

### Grocery version:

1 cup applesauce  
1/4 cup almond milk

## Lunch Is On The Way ☐ 14th Century France

Mix the applesauce and almond milk together. You can add more sugar if you want, but since the grocery store versions of both of these products contain sugar, I don't. If you have



Photo by Mistress Gianetta del Bene

gold or silver pans, by all means, use them!  
Or just skip the almond milk. I didn't think it added anything to the dish. If you make the original recipe, it's tasty, just not the grocery version.

### Chicken in Cameline Sauce (Uncooked version)

'The' sauce for this time and place. It was so popular, you could buy it ready made. We can't buy it now, but it's fairly simple to put together.

Here's one from Le Viander de Taillevant: 152. To make Cameline [Sauce].

Take ginger, plenty of cassia, cloves, grains of paradise, mastic thyme and long pepper (if you wish). Sieve bread soaked in vinegar, strain [through cheesecloth], and salt to taste.

And here's one from Du Fait de Cuisine 44. For the salmon and for the trout, the cameline: to give understanding to the sauce-maker who will make it, take his white bread according to the quantity of it which he is making and let him put it to roast on the grill, and let him have good claret wine of the best which he can have in which he should put his bread to soak and vinegar in good measure; and let him take his spices, that is cinnamon, ginger, grains of paradise, cloves, a little pepper, mace, nutmeg

and a little sugar, and this is mixed with is bread and a little salt; and then dress it as you will.

Grocery version -

in your picnic basket, you should have powdered ginger, cinnamon, black pepper, salt. If you have the exotic spices, mastic, grains of paradise, long pepper, cool. If not you can skip them.

2 slices fresh white bread - you can substitute a gluten free bread here if you like. It's only used as a sauce thickener. I used the rest of the roll from the charcuterie plate.

- 1 tablespoon cinnamon
- 1 teaspoon ginger
- 1 clove or 1/8 teaspoon ground cloves
- 1/2 teaspoon dried thyme, or 1 tablespoon fresh thyme
- 1/2 cup red wine vinegar
- 1/2 cup water
- 1 tablespoon sugar
- 1/2 teaspoon nutmeg
- 1/2 teaspoon mace
- Red wine if you want some
- One package grilled chicken strips. Be careful to get the unseasoned ones, not the Southwest Flavored ones.

Remove the crusts from the bread, and tear into crumbs. Mix all ingredients together, except the water, adjusting to your taste. It

should taste strongly of cinnamon. Add water to cut the vinegar, you may not need all of it. Cut your chicken into small bites, mix with the sauce. I use a mason jar, so I can shake everything together. Let it sit for 20-30 minutes, then serve.

If you use whole herbs and spices, you'll want to grind in a mortar.

My taste testers were very happy with the chicken breast. It's neater, you don't have to cut up a chicken, and it's a smaller amount. It works really well in the sauce.

Another not so great thing I tried, so you don't have to.

Meat pies are a popular food for this time. I bought the deli pot pies - you can see one in the ingredients picture. If you have a way to heat them, they're passable. Cold, I found them really bad. You can pick up a pot pie in the deli section - either chicken or beef. Get the one with the pastry crust, not the mashed potato topping.



Photo by Ghislane

Mistress Gianetta del Bene, OL lives outside Florence in the early 1500s. She enjoys cooking many different cuisines and managing the estate for her children.

# Kingdom Calendar

## October 2023

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

## November 2023

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

## Upcoming Events

Collegium & Bardic Championship	November 10-12	Barony of Waste-keep
Twelfth Night Coronation	January 12-14	Barony of Blatha An Oir
SCA DEI Collegium	January 20	Virtual Event

Children: 12-17 years; Daily \$5, Weekend \$10, 11 and under free  
Make check payable to SCA, Inc., Barony of Sentinels' Keep  
Site Address: 544 Smith Ranch Road, St. Regis, MT 59866 Directions: Make your best route to St. Regis, Montana. At the four-way intersection with blinking red light take Old US 10 south (the direction of the Super 8). Immediately after the second bridge turn left onto Mill Creek Road. In 0.7 miles turn left onto Smith

## September

### Archers' Dream

September 22, 12pm—September 24, 12pm

Barony of Sentinels' Keep  
Kingdom of Artemesia

Event Steward(s): Keely Craggsdaughter (LThompson@blackfoot.net), Duncan Fletcher  
Event Fee: Adults: Daily \$15, Weekend \$25, \$5 discount for members

Ranch Road and go to the end. Site specifics: Site is wet! Campfires allowed, based on fire restrictions at the time of event and will be posted prior to the event. Shade, water and restrooms available.

*Hear our call all noble archers of the realm, string your bows and fill your quivers! Arrows will fly and targets found! Archers' Dream is here! The Barony of Sentinels' Keep invites all to a weekend camping event second to none, featuring archery and thrown weapons. Baronial Archery and Thrown Weapons Championships will be held, along with archery classes and clinics, Royal Rounds, IKAC Rounds, SCA Seasonal shoot, 200-yard clout shoot and many other activities. We welcome merchants, bardic, and A&S, as well as rapier and armoured fighters to test their steel! Meet our Cousins of the Barony of Wealdsmere, Kingdom of An Tir!*

## October

### Forest Champions and Bent Bodkin

September 29, 3pm — October 1, 12pm

Shire of Coill Mhor

Event Steward(s): Garet Doiron, OP (Garetdoiron@gmail.com)

Event Fee: Adults \$25. There is a \$5 discount for seniors, students, and those holding a current SCA membership

Feast Fee: \$20

Make checks payable to SCA, Inc., Shire of Coill Mhor

Site Address: 4485 Eagle Creek Road, Forest Grove, BC

*Please join the Shire of Coill Mhor as we celebrate the end of harvest at our annual Shire Championship tournament! Compete for our Heavy, Rapier, Archery, Thrown Weapons, and Bardic Champions!*

*A buffet feast will commence at 6:30pm - pre-registration is required. Please contact the event steward (garetdoiron@gmail.com) to register for the feast, with a deadline of Monday September 25th. Overnight camping is available, and must be preregistered.*

*The hall will close each night at midnight!*

### Baron's Ball

September 29, 2pm — October 1, 2pm

Barony of Wastekeep

Event Steward(s): HL Ciosa Fioravanti (cck6204@charter.net), D Katherine of Akornebir (Katharine.akornebir@gmail.com)  
Event Fee: Adults \$25. There is a \$5 discount for members. 17 and under are free  
Make checks payable to SCA, Inc., Barony of Wastekeep

Site Address: Horn Rapids County Park, NSA Benton City, WA 99320

*Baron Thorkell and Baroness Gudrun invite one and all to the best annual fighting event in the Kingdom! It's true – just ask Duke Styrrkarr! Baron's Ball was conceived by Baron Dyon de Mantel many years ago for the general merriment of all. For those who like a good fight this year will Heavy Fighting scenarios with special attention parent versus child engagements, a Rapier Prize Tournament, an Archery Prize Tournament, a Cut & Thrust Tournament. In addition, there will be the "Not the Sharpest Knife" and "Battered Helm" For those not combat inclined there will be the Baronial Arts & Sciences Championship on Saturday with the Bardic Championship during evening court followed by Dancing with Duchess Stjarna with potluck dessert on Saturday evening*

### Rose and Thorn Symposium

September 29, 3pm — October 1, 3pm

Canton of Caladphort

Event Steward(s): Theodora Pleustissa (caladphort.rapier@antir.org)

Event Fee: Adults \$25. There is a \$5 discount for members. Youth are free

Make checks payable to SCA, Inc., Barony of Glymm Mere

Site Address: Olympia Hotel at Capitol Lake 2300 Evergreen Park Dr SW Olympia, WA 98502

*The Canton of Caladphort welcomes you to the second annual Rose and Thorn Symposium.*

*Join us as we celebrate the women and gender diverse combatants of all disciplines! We will have classes! We will have panel discussions! We will have Knights, MoD's, and champions doing one on one training! And of course we will have tournaments! The tournaments are open to women and gender diverse fighters. Gentlemen, have no fear, if you want to fight there will be pickups going most of the day Saturday and Sunday (as long as we have marshals available) that you're welcome to jump into.*

*We will also be having a fundraiser to benefit a charity for survivors of domestic violence so bring your generosity.*

### Salon Artificum

October 14, 9:30am—6pm

Barony of Lions Gate

Event Steward(s): Anika Styfe (anikastyf@gmail.com)

Event Fee: Adults \$25, 18 and under free.

Members receive a \$5 discount. Make checks payable to SCA, Inc., Barony of Lions Gate  
Site Address: Pitt Meadow Heritage Hall, 12460 Harris Road Pitt Meadows, BC V3E 2N8  
*Artisans connecting and building the community. Display the projects you've been re-searching. Have inspiring conversations, connect with others, discover divergent interests! Non-competitive. It's all about you! Pre-registration for artisans. We want to ensure you have the space you need! Contact us at salon.artificum@gmail.com or Anika Styfe at anikastyf@gmail.com. Please note the site is two levels with the second level accessed by stairs or a chair lift. We will have a person on call all day to operate the lift. Doors will open at 9 am for artists and 10 am for the general attendees*

### Tournament of the Golden Swan

October 6, 6pm—October 9, 10am  
Shire of Appledore

Event Steward(s): Magdalen of Haphazard Manor (mdefeo@hotmail.com)

Event Fee: Adults Non-member \$30 for the weekend, \$20 day trip. Members \$25 for the weekend, \$15 day trip. Youth 13-17 \$10 for the weekend, \$5 day trip, 12 and under free. Make checks payable to SCA, Inc., Shire of Appledore

Site Address: Cawston Hall, 2119 Main Street, Cawston, BC

Directions: Make your way to Cawston on Highway 3. Turn south on Coulthard Road (right from the west, left from the east) then at the next intersection, turn left onto Main Street. The Cawston Hall is past the school on the righthand side. Main entrance is on the side facing the park.

*Join the Shire of Appledore and the Sisterhood of the Golden Swan to celebrate the best of female personal development. Enjoy old school SCA camaraderie as we play games, dance, fight, sing, and socialize. There will be classes, as well as discussions and demonstrations of skills expected from Golden Swan candidates.*

*Camp on the grounds, sleep in the hall, or find a comfortable bed elsewhere. There is room adjacent to the site for dry RV camping on the street or side street. A peasants' breakfast of hot oatmeal and warm spiced applesauce will be for sale Saturday and Sunday. Group pot-luck feast for both Saturday and Sunday magnify the camaraderie. Bring your own lunch. There is a grocery store next door and a kitchen on-site. For more info, visit the Appledore Facebook page, or the Facebook Event at <https://www.facebook.com/events/1211633686203780>.*

## **An Tir Heraldic and Scribal Symposium**

October 7, 9am – 6pm

Canton of Porte de l'Eau

Event Steward(s): Simon Fisc  
(simonthefisc@gmail.com)

Event Fee: Adult non-member \$20, under 18 free Members receive a \$5 discount  
Make checks payable to SCA, Inc., Canton of Porte de l'Eau

Site Address: St Andrew's Lutheran Church, 2650 148th Ave SE, Bellevue, WA 98007

*Greetings unto the populace of An Tir! The time for the An Tir Heraldic and Scribal Symposium draws near. Please join us in the Canton of Porte de l'Eau on October 7, 2023 for a day filled with classes for all interests.*

## **Freezeoff 2023**

October 13, 3pm – October 15, 12pm

Shire of Ramsgaard

Event Steward(s): HL Conn McRoy  
(conn\_mcroy@hotmail.com), HL Sine Ni Guinne

Event Fee: Adult non-member \$25, under 18 free Members receive a \$5 discount  
Banquet: \$20 per person  
Make checks payable to SCA, Inc., Shire of Ramsgaard

Site Address: North Thompson Fall Fair Rodeo and Agriplex, 4856 Dunn Lake Rd, Barrière, BC VOE 1E0

*The dark and cool days of October glower ominously. The camping/tourney season is over in Tir Righ. The Yales and Ravens hunker down, sadly waiting for Spring.*

*But wait! What if there was still an event you could go to, to camp and fight and make merry?*

*WELL THERE IS!*

*The beautiful Shire of Ramsgaard is holding the coolest of all events - the annual Freeze-Off Tourney! In its 35th year! It's the fabled indoor camping event of the year! The arena is a great way to camp but stay dry.*

*Come compete in a plethora of challenges, including:*

- Wacky Weapons Defenders Tournament - bring the craziest
- Heavy Armoured Prize Tournament
- Rapier Tournament
- Archery Tournament
- Thrown Weapons Challenge
- Arts & Sciences Challenge
- Bardic Defender

*The Shire members are excited to see all the Defender baldrics return to the nest with their newly added badges and names! (Hint Hint Nudge Nudge)*

*And that's not all! This year, once again there will be a feast of special magnificence to celebrate the 35th year of the event! Merchants are welcome! We love merchants! We'd love to see you, and you'll love seeing us!*

## **Octoberfeast: Toys for Tots**

October 14, 9:30am—10pm

Barony of Wealdsmere

Event Steward(s): HL Avacyn Geriksdochter  
(dianna.haught@wordsbyhaught.com)

Event Fee: Adults \$15,16 and under free.

Members receive a \$5 discount  
Make checks payable to SCA, Inc., Barony of Wealdsmere

Site Address: Audoban Masonic Hall, 2821 W Northwest Blvd, Spokane, WA 99205

*Come join us for a day of fighting, fun and feasting!*

*Fighting tourneys to be announced.*

*Games tourney!*

*Classes, classes and more classes!*

*Delightful half dozen largess contest.*

*A&S contest to be announced.*

*Dancing!*

*This is our Toys for Tots event. Please bring an unwrapped toy to participate in any tourney. Site is completely discreetly wet.*

## **Salon Artificum**

October 14, 9am—6pm

Doors will open at 9 am for artists and 10 am for the general attendees  
Barony of Lions Gate

Event Steward(s): Anika Styfe  
(anikastyf@gmail.com)

Event Fee: Adults \$25,18 and under free.

Members receive a \$5 discount  
Make checks payable to SCA, Inc., Barony of Lions Gate

Site Address: Pitt Meadow Heritage Hall  
12460 Harris Road Pitt Meadows, BC V3E 2N8  
*Artisans connecting and building the community.*

*Display the projects you've been researching. Have inspiring conversations, connect with others, discover divergent interests!*

*Non-competitive. It's all about you!*

*Pre-registration for artisans. We want to ensure you have the space you need!*

*Contact us at [salon.artificum@gmail.com](mailto:salon.artificum@gmail.com), or Anika Styfe at [anikastyf@gmail.com](mailto:anikastyf@gmail.com)*

*Please note the site is two levels with the second level accessed by stairs or a chair lift. We will have a person on call all day to operate the lift.*

## **Three Mountains Ballistic Championships**

October 14, 9am—4pm

Barony of Three Mountains

Event Steward(s): Judith of Three Mountains  
(3M.Ballistics.Event2023@gmail.com)

Event Fee: Adults \$25,17 and under free.

Members receive a \$5 discount

Feast Fee: Adults \$10, 17 and under free. Payable at Gate, pre-registration requested. Make checks payable to SCA, Inc., Barony of Three Mountains

Site Address: Mandorla Farm, 28815 S. Needy Road, Canby, OR 97013

*Join us under the moon-shadowed sun to vie for glory in the Barony of Three Mountains' Archery Championship (aka the Wolf Fork Invitational) and Thrown Weapons Championship! In addition to the championships, there will be related activities and a silent auction. Food will be provided by the Virgin Countess Inn.*

## **Martinmas**

October 20, 3pm—22, 12pm

Barony of Terra Pomaria

Event Steward(s): Thegn Clovis de Walton, OP  
(flaskkooflett@gmail.com)

Event Fee: Adult non-members \$25, children under 18 free. Members receive a \$5 discount.

Lodging (Cabins/RV): \$26

Meal plans will be available. Cost will be posted. Make checks out to SCA, Inc., Barony of Terra Pomaria

Site Address: 5605 Jubilee Dr SE, Turner, OR 97392

*Short grow the days and the time of Thegn Clovis de Walton and Baronessa Ximena as the Baronets of beautiful Terra Pomaria.*

*Join us as we celebrate the step-up of their successors, the Terra Pomaria Baronial Arts & Sciences and Terra Pomaria's Rapier Championship, Adiantum's Armored Champion Tournament, giant board games, a Youth A&S display, a cookie fundraiser to further youth activities in the Society, an amazing kitchen run by Her Grace Duchess Zanobia Fiorentini, and much more!*

## Harvest Feast

October 21, 9am—8pm

Barony of Dragon's Laire

Event Steward(s): Adelheide Leeuwin & Owain ap Gwyllim Pengryth

(harvest\_feast@dragonslaire.org)

Event Fee: \$15 adult non-members, \$10 adult members, 17 and under FREE

Feast Fee: \$15 per person (pre-register online)

Make checks payable to SCA, Inc., Barony of Dragon's Laire

Site Address: Our Saviour's Lutheran Church, 1015 Veneta Ave Bremerton, WA 98337

*Join Dragon's Laire for a day of feasting, A&S activities, games, and more! Our baronial Arts & Sciences and Bardic championships will be the highlight of the day. We will also have games, family activities, demos, and possibly some classes. A hot lunch will be available (by donation). Finally, enjoy a delicious later-period (1400-1600CE) German feast in the evening. Details at <https://dragonslaire.antir.org/wordpress/events/harvest-feast/>*

## Mimir's Well: A Day of Learning and Fellowship in the Shire of Lionsdale

October 21, 9am—9pm

Shire of Lionsdale

Event Steward(s): THL Elspeth Selwode (mdkimberley@gmail.com), Lady Tova Tolisdottir (tovatolisdottir@gmail.com)

Event Fee: \$25 (\$5 discount for members)

Students and seniors: \$5 discount applies with valid student ID/65+

18 and under: FREE

Make checks payable to SCA, Inc., Shire of Lionsdale

Site Address: Atchelitz Hall, 6542 Lickman Rd., Chilliwack, BC

*Mimir, Norse God of Knowledge and Wisdom summons one and all to his Well. As the days grow shorter and frost threatens, hearth-fires are reignited. He bids us to drink deeply and acquire the knowledge that will bring us through the darkness and guide our steps on the path back to the light.*

*Join us in the Shire of Lionsdale for a day of learning and fellowship. There will be classes for Newcomers and old-timers alike. If you're new to our Current Middle Ages, want to sharpen your skills, or are ready to discover your new passion, there will be something for everyone. Day food will be available, and join us for a potluck feast in the evening (Lionsdale is delighted to provide both a meat and meat-free option; stay tuned for more information about this). Drink Deeply, friends!*

## Mountain Pride Field Day

October 21, 10am—8pm

Barony of Three Mountauns

Event Steward(s): Blue Spiderfairy (bluespider-

fairy.ThreeMounatains@gmail.com)

Event Fee: Adult non-members \$25, Children 17 and under no charge. Members receive a \$5 discount. Make checks payable to SCA, Inc., Barony of Three Mountauns

Site Address: St Aidan's Episcopal Church, 17405 NE Glisan st, Portland, Or 97230

Held in the Murdock Hall. The building on the right with the red doors.

*Come join us for the changing of the season and the changing of the guard at Mountains Pride Field Day.*

*The Three Mountauns Armored and Rapier Championships!*

*There will be an auction of baked goods. With proceeds going to the making of the new coronets fund. Donations of baked goods are welcome starting at 10am.*

*There will be a fabric and garb exchange. Bring something old, get something new to you. You do not need to bring an item to get an item. You will be responsible for your items at the end of the event should there be some remaining.*

*Games, Games, Games! Fun for the whole family, being played throughout the day.*

*Pumpkin decorating will be available also! (foam pumpkins)*

*NO Alcohol Allowed on site.*

*NO animals, other than service animals, are allowed in the Murdock Hall.*

*We look forward to seeing you soon!*

## Autumn Colloquium and Harvest Feast

October 28, 10am—9pm

Barony of Madrone

Event Steward(s): Eden of Lionsguard (sca\_spam@hotmail.com), Isabella Parr (IsabellaParrsca@gmail.com)

Event Fee: Free

Site Address: Saint Andrew's Lutheran Church, 2650 148th Ave SE, Bellevue, WA 98007

*The Barony of Madrone will be hosting a casual day of classes, socializing & project space for new & long term members! Simple Dinner provided. Court and Revelry in the evening. See Baronial Website for details as they are finalized. DRY SITE. NO WEAPONS OF ANY KIND!*

## Crows Feast

October 28, 1pm—7pm

Shire of Fire Mountain Keep

Event Steward(s): Gracia Abrabanel (firemountainkeep.seneschal@antir.org)

Event Fee: Adult non-members \$15, under 18 free. Members receive a \$5 discount. Make checks payable to SCA, Inc., Shire of Fire Mountain Keep

Site Address: Newaukum Grange in Chehalis, at the intersection of Old Hwy 603 and Brown Rd E (46.623366, -122.971571)

*Friends, the rustling of wings and rattling of wind bid you welcome to the fantastic fete of Crows Feast.*

*Journey to our mystical masquerade bearing the dishes which your skills have made. If your persona name begins with:*

*A-E, please bring an appetizer or side dish*

*F-L, please bring a dessert or drink*

*M-R, please bring a salad, fruits, or veg*

*S-Z, please bring a main dish*

*Please remember serving utensils and feast gear – extras are welcome to help new members participate. All dishes should be labeled with ingredients. Kindly take special care to note allergens. If your interests do not extend to matters culinary, store-bought additions are also permitted.*

*This event includes these contests three, for skill, for rhyme, and subtlety:*

*Skill: Largesse Competition! Contribute at least two pieces of largesse to the competition. The The winner gets to have one piece of largesse from each competitor, with the remainder contributed to the Barony's supplies.*

*Rhyme: Bardic Competition! Sign up for a 15 minute slot during dinner to perform a scary song, rhyme, riddle, or short story. The winner gets bragging rights as the Crow of Crows, and all participants will receive a small token of the audience's esteem.*

*Subtlety: Craft your most marvelous treats for your peers to devour! Attendees can vote on favorites with pebbles, with the winner getting a gift and participants receiving a small token of thanks.*

*Board games, instruments and activities are all welcome to help us while away the hours.*

*There will be classes and dancing on offer.*

*Please contact the event steward to volunteer your services to teach. Pre-registration is not required for this event.*

## Danescombe Academy

October 28, 9am—9pm

Shire of Danescombe

Event Steward(s): Tobias von Rosenheim (vonrosenheim@outlook.com)

Event Fee: Adult non-members \$20, under 18 free. Members receive a \$5 discount

Feast: \$5

Please make cheques payable to SCA, Inc., Shire of Danescombe

Site Address: Peachland Community Centre, 4450 6th Street, Peachland, B.C.

*Danescombe Academy will have a wide variety of classes, with a focus on learning and trying new things. In the evening there will be a pot-luck feast, main dish to be provided by the shire.*

## Samhain

October 28, 9am—9pm

Barony of Glyn Dwfn

Event Steward(s): TH Robbin Bowring (fortysecondscarf@gmail.com)

Event Fee: Adult non-members \$25, under 18 free. Members receive a \$5 discount

Feast: Adult \$6, Children \$3

Please make checks payable to SCA, Inc., Barony of Glyn Dwfn

Site Address: Jackson County Expo Padgham Pavillion, 1 Peninger Rd., Central Point, OR 97502

*Our feast this year will be Polynesian inspired. It is also our A&S, Rapier, and Bardic championships. There will be classes, fighting, and dancing, and of course a delicious feast!*

## November

### Adiantum Fall Revel

(Formerly Adiantum Beach Revel)

November 4, 10am—5pm

Barony of Adiantum

Event Steward(s): William Jakes (williamjax@yahoo.com), Cyeth de Westcote (lkaterine4812@yahoo.com)

Event Fee: Free

Site Address: Mohawk Valley Community Grange, 93727 Marcola Road, Marcola, OR 97454

*Baronial Court and Adiantum's Armored Combat Championship. Please bring your own food, drink, chair, and feast gear. Site is improved with beach access. Schedule will be posted soon.*

### Tir Righ's November Coronet Tourney

November 4, 9am—10pm

Barony of Seagirt

Event Steward(s): D Morgaine Essex (morgaine@ramst.ca)

Event Fee: \$35. Members will receive a \$5 discount.

Merchant fee: \$5

All funds are in CND. USD will be taken at par. Make cheques payable to SCA, Inc., Barony of Seagirt

Site Address: 140 Oswego St, Victoria BC V8V 2B1

*Their Highnesses Tir Righ and Their Excellencies Seagirt welcome one and all to Seagirt for Tir Righ's November Coronet Tourney. Watch as noble fighters from across the land vie for Tir Righ's Coronet! Please watch the event page for more updated information.*

### Storm Rider Championship

November 11, 10am—8pm

Barony of Stromgard

Event Steward(s): D Miranda (mirandabrothers2@gmail.com), Dagmar, Yollotli of An Tir (stephaniefait86@gmail.com)

Event Fee: Adult non-members \$20. Children 18 and under are free. Members will receive a \$5 discount. Make checks payable to SCA, Inc., Barony of Stromgard

Site Address: Mandorla Farm, 28815 S Needy Rd, Canby, OR 97013

*Please join us as we watch incredible feats of physical strength, prowess and horsemanship during the thrilling StormRider Championship! Classes offered for both equestrians and Non-equestrians who'd like to learn more about horses & more!*

### An Tir Collegium and Bardic Championship

November 18, 8am—8pm

Kingdom of An Tir

Barony of Wastekeep

Canton of Akornehir

Event Steward(s): B Forkell Palsson (40kfelix@gmail.com), B Gudrun Ulriksdottir (aisling23@gmail.com)

Event Fee: Adult non-members \$30. Children 18 and under are free. Members will receive a \$5 discount. Make checks payable to SCA, Inc., Barony of Wastekeep

Site Address: 1101 N Columbia Center Blvd B, Kennewick, WA 99336

*Join the Barony of Wastekeep and the Canton of Akornebir for a day of Arts & Sciences, learning, and education. Witness the choosing of the next Kingdom Bardic Champion. Check the event site for class listings closer to the event.*



Photo by Ylva Annarsdottir

# An Tir Seneschals – Your Local Leaders

## BRANCHES OF AN TIR

Akornebir, Canton of Wastekeep  
(Walla Walla, WA)  
Seneschal: porkell Palsson  
akornebir.seneschal@antir.org

Aquaterra, Barony (Snohomish Co., WA)  
Seneschal: HL Sabina di Zorzi  
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Druim Doineann, Shire (Port Angeles-  
Clallam & Jefferson Co., WA)

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

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

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

## DORMANT BRANCHES

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

Cáe Mór, Shire (Kitimat and Terrace,  
BC) INACTIVE

Crickstow-On-Sea, Port (CFB Esqui-  
malt, BC) DORMANT

Earnrokke, Shire (Whidbey Island,  
WA) DORMANT

False Isle, Shire (Powell River, BC)  
DORMANT

Fjordland, Shire (Sunshine Coast, BC)  
IN SUSPENSION

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

Saint Bunstable, College (University of  
Washington, WA) INACTIVE

St. Giles, College (University of Victo-  
ria, BC) DORMANT

Southmarch, Shire (Klamath & Lake  
Co., OR) IN SUSPENSION

Windwic, Shire (Klickitat Co., WA)  
DORMANT

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



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PUBLISHED BY THE KINGDOM OF AN TIR  
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This issue of *The Crier* is the official newsletter of the Kingdom of An Tir. An Tir is a branch of the Society for Creative Anachronism Inc., and *The Crier* is published as a service to the SCA's membership. This newsletter is available online at <https://members.sca.org/apps/#Newsletters>. Membership is available from the Member Services Office, SCA Inc., P.O. Box 360789, San Jose, CA 95036-0789 or online at <https://membership.sca.org>. Send changes of address or questions about subscriptions to the San Jose address. U.S. and international SCA membership forms are available online at [sca.org](https://sca.org).

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### Quarterly Board Meetings

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

### Meeting Schedule:

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