



Official Supplement Publication of the Kingdom of Avacal
Volume 1, October AS LIX. (2024)



As our reign comes to a close, we want to take this opportunity to thank everyone. Whether you were officially part of our retinue or helped us with guarding or provided any sort of assistance, we couldn't do what we do without the help and love of our populace. We want to extend another heartfelt congratulations to our new heirs, His Highness Vik and Her Highness A'isha. We look forward to your time on the throne. We are sure you will do great things for our Kingdom.

We are hoping to attend the Myrgan Wood Anniversary and Samhain events and would love to see everyone's faces at these events as we're sure they will not disappoint.

Our time as King and Queen of Avacal have been truly enjoyable. We look forward to our heir's upcoming reign!

Together we conquer!

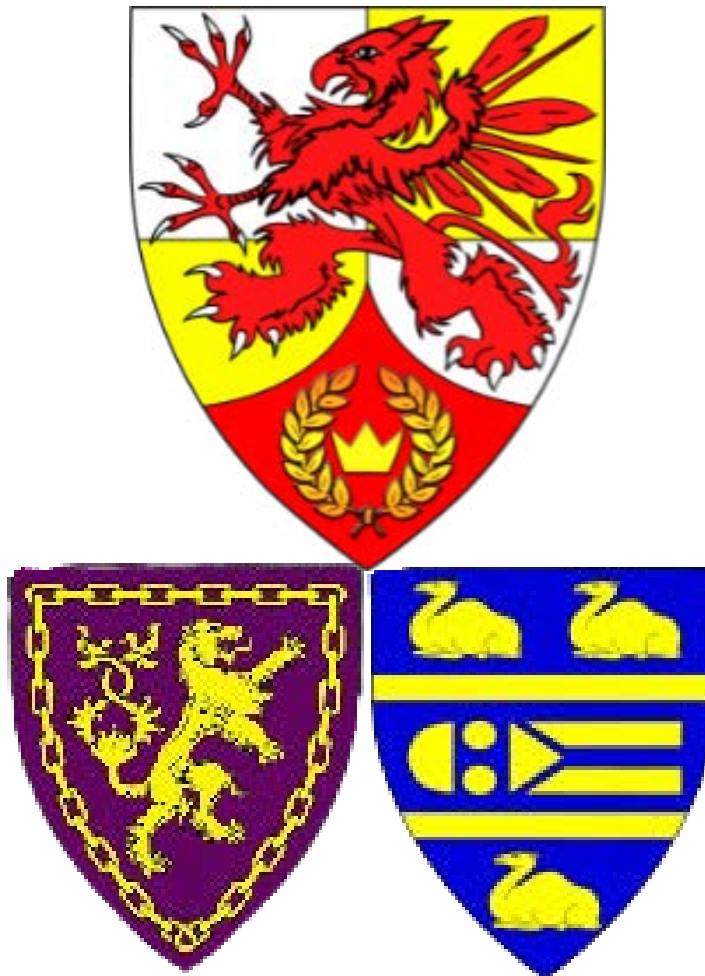
In service to the dream,

John and Bailey
King and Queen



The New Heirs of Avacal

Our magnificent kingdom has new heirs to the Avacal Throne! At Fall Crown 2024, His Grace, Duke Vik Vikingsson, OC triumphed on the field of battle, and standing by his side was Countess A'isha Rayhana al-Karim, OL. This will be their second time together as the Crown Prince and Princess of Avacal before their step up at Winter Coronation 2024!





BARONY OF MYRGAN WOOD CONFIDENCE POLLING.

We are excited to announce that the Myrgan Wood confidence polling will take place during the [Myrgan Wood Anniversary Event on October 12, 2025](#). This is a significant opportunity for you to voice your opinions, as representatives of Their Majesties and the Kingdom Seneschal will be present to collect your feedback.

This confidence poll allows you to express your thoughts on the performance of our Their Excellencies Baron Alexios Mavros and Baroness Amya Mavros and share your perspective on their suitability for another term. Your input is invaluable in shaping the future of our community.

If you have any questions or need further clarification, please don't hesitate to ask below or reach out directly to Her Grace, Duchess Svava, OP (Candice Lajeunesse) at seneschal@myrganwood.org. For those unable to attend in person, there will also be an option to submit your responses via email. Thank you for your participation and commitment to our community!

Greetings and Salutations,

As your devoted chronicler, I am thrilled to unveil the first edition of our newsletter, The Fluffy Flyer.

I must confess the reason for the delay in our debut—an experience so uncanny that it feels as if it was meant to be, especially with Halloween just around the corner. On a fateful night beneath the full moon, I was drawn to the irresistible allure of the woods. Though my head warned me of the dangers that lay in wait, my heart could not resist temptation. As I ventured further into the forest, the night came alive with a symphony of eerie sounds—the rustling of leaves, the mournful cry of an owl, and the murmur of the wind. I felt a strange thrill, a mixture of excitement and trepidation that quickened my pulse. Yet as I walked, the atmosphere altered, and a chill crept through the air, thick with foreboding. Just as I began to reflect on my choices, a swift movement caught my eye—an apparition flitting between the trees as if conjured from the very essence of the night itself. The shadows danced around me, and at that moment, I realized these woods were alive with stories and even, perhaps, spectres of the past. With my heart racing, I retraced my steps and ran from the woods as if being chased by death itself. It seems fate has woven this spine-chilling encounter into my journey, a fitting prelude to Halloween, which is now approaching.

So, dear friends, this thrilling adventure delayed the publication of The Fluffy Flyer, and I dare say, I won't be walking alone at night in the woods again!

Happy Halloween!

Lady Lucrezia Iseppa Constantina di Arborea
Avacal Chronicler



SHARE YOUR PASSION AND KNOWLEDGE

Are you a skilled practitioner or passionate enthusiast in the SCA? We invite you to contribute your insights and expertise to our Kingdom by submitting articles on various SCA topics!

Topics of Interest (not a complete list!)

- Martial Arts Examples:
 - a. Armoured, share your techniques, training tips, or historical insights.
 - b. Rapier, write about your insights and rapier fighting and training skills.
 - c. Archery, we want to hear about your experiences, equipment, and techniques.
- Bardic, celebrate the art of storytelling, music, and performance. Share your favourite bardic traditions, techniques, or original works!
- Arts & Sciences, from alchemy to Zampieri, we would love to hear from you!
- Service, articles that highlight the importance of service in Avacal. Share stories, experiences, and ways to engage in service-oriented activities.
- Youth, not only to newsletter pieces encourage the next generation, but we would love to hear from them and publish their articles (with proper consent, of course)!
- Classes, do you have knowledge to share? Please send us your class for publication!

Why Contribute? Your voice matters! By sharing your articles, you can inspire others, foster learning, and contribute to the vibrancy of our community. Whether you're a novice or an expert, we would love to hear from you!

Submission Guidelines for the Fluffy Flyer

Articles should be SCA-relevant, in good taste, and neutral.

Include any images or references that enhance your article.

Please submit your work by the 10th of the month.





HERALDRY



Devices Added to the Avacal Roll of Arms

Sugne Smidt

Gules, a loaf of bread Or transfixied by a sword bendwise inverted argent



Soma of Myrgan Wood

Per bend indented sable and vert, an increscent and ewe argent



Fróði Þórmundarson

Per fess Or and Azure, a pair of wings conjoined in lure gules and an oak tree argent



Tófa Váladóttir

Per bend sinister azure and purpure, a bend sinister between a fox sejant erect contourny and a squirrel contourny argent



Njall Vader

Argent, a helm sable, a bordure embattled gules



Sandeshend

Or, a pincushion cactus within a laurel wreath vert, a ford proper



Gwen MacFergus

Quarterly argent and gules, a peacock proper in their pride maintaining a key Or in their talons



Freydis of Windwyrn

Per Chevron throughout purpure and argent, two bees proper and a raven sable



Sinech MacTire

Or, a wolf sejant contourny, on a bordure gules in chief an arrow fesswise Or



Hamelin L'Archier

Gules a fess nebuly ermine



Sicillia Beaumont

Argent, a wooden rod proper bendwise sinister, on bordure vert in chief two cat eyes Or



Bardic Arts

The Hag

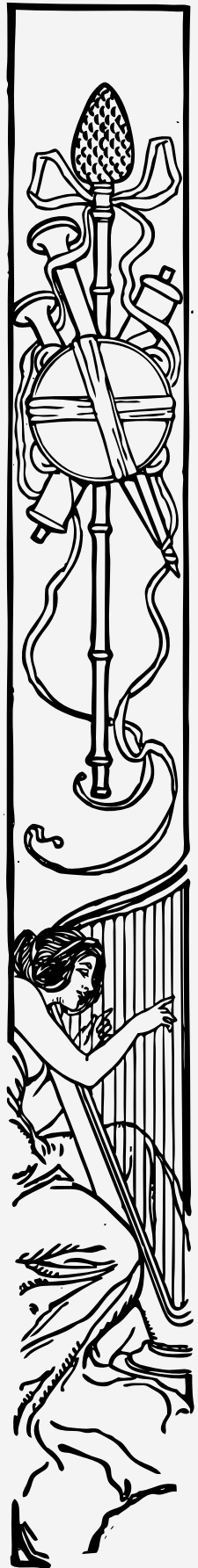
by Robert Herrick 1561-1674

The Hag is astride,
This night for to ride;
The Devill and shee together:
Through thick, and through thin,
Now out, and then in,
Though ne'r so foule be the weather.

A Thorn or a Burr
She takes for a Spurre:
With a lash of a Bramble she rides now,
Through Brakes and through Bryars,
O're Ditches, and Mires,
She followes the Spirit that guides now.

No Beast, for his food,
Dares now range the wood;
But husht in his laire he lies lurking:
While mischiefs, by these,
On Land and on Seas,
At noone of Night are working,

The storme will arise,
And trouble the skies;
This night, and more for the wonder,
The ghost from the Tomb
Affrighted shall come,
Cal'd out by the clap of the Thunder.



This poem is in the public domain.

Song of the Witches: “Double, double toil and trouble”

by William Shakespeare 1564 - 1616
(from *Macbeth*)

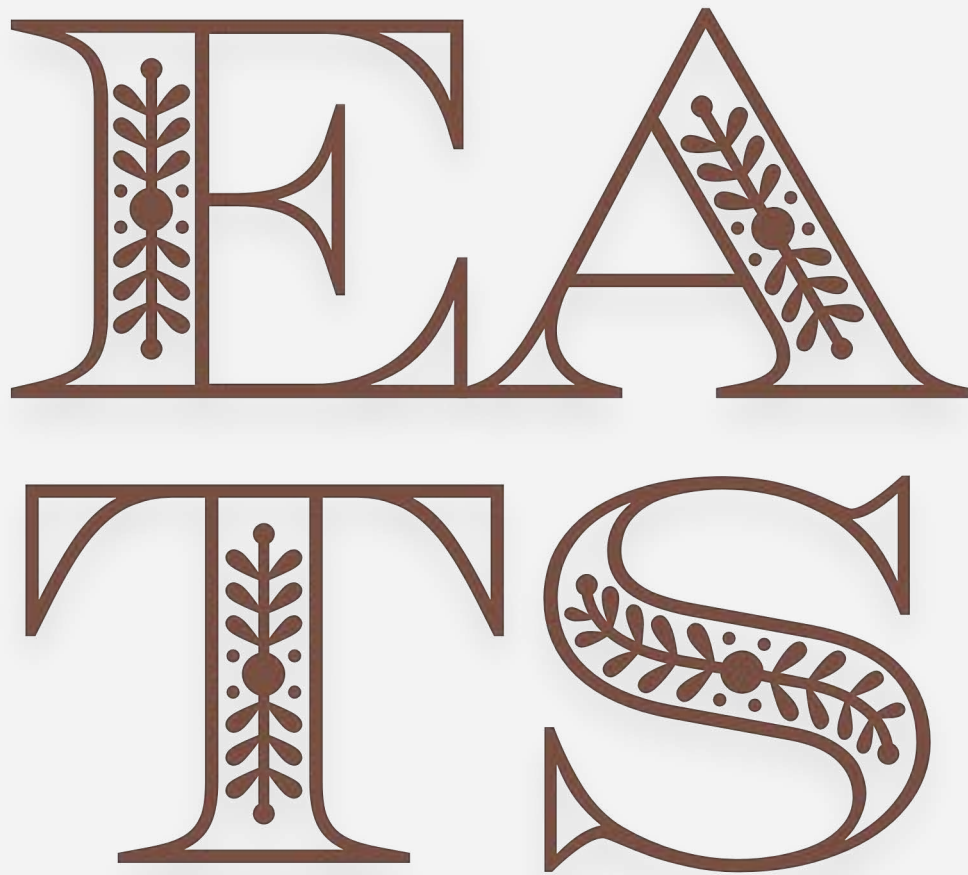
Double, double toil and trouble;
Fire burn and caldron bubble.
Fillet of a fenny snake,
In the caldron boil and bake;
Eye of newt and toe of frog,
Wool of bat and tongue of dog,
Adder's fork and blind-worm's sting,
Lizard's leg and howlet's wing,
For a charm of powerful trouble,
Like a hell-broth boil and bubble.

Double, double toil and trouble;
Fire burn and caldron bubble.
Cool it with a baboon's blood,
Then the charm is firm and good.



Notes: Macbeth: IV.i 10-19; 35-38

Source: The Random House Book of Poetry for Children (1983)



EATS

Recipes

Redacted Period Recipe

ZIRBAJ

BY ALLERT PIERSON

Zirbaj is a Persian chicken dish which is mentioned in David Waines' *In a Caliph's Kitchen*, which is a popular collection of translated Medieval Islamic recipes. It is originally printed in the cookbook *al-Warraq*, which is from the 10th century. Waines mentions that sweet and sour flavours were a common feature of Persian dishes, something we still continue to enjoy around the world today.

The recipe, as translated: "Take a fine quality chicken, joint it and clean it and place it in a clean pot. Then pour over one half ratl of fresh water and one half uqiya of a good quality oil, some white of onion, and boil together. When boiled, pour in white vinegar, a half ratl and two uqiya of white sugar, and one uqiya peeled almonds, and one uqiya rose water. Add spices, pepper, cinnamon and ginger tied up in a fine cloth so that they do not alter the dish's colour. Place on the fire a little allowing it to thicken."



My modernized version:

- 4 chicken legs with skin and back on (or thighs, if you want to save time)
- Olive oil
- An onion, chopped
- 1.5 cups white wine vinegar
- 1/2-3/4 cup honey (or caster sugar, I like the taste of honey though. Add it to taste.)
- 3 T rose water (or to taste; start light and add more)
- 1/2 cup flaked almonds
- 1 T mixed spices (pepper, cinnamon, ginger)
- 1 T corn starch (or similar thickening agent)

Brown your chicken in the bottom of a large saucepan, then add water to cover and dump in all other ingredients except the parsley. Boil for at least 40 minutes, until the chicken pulls away easily and is fully cooked.

Remove the chicken from the cooking broth and put it in a large bowl to cool down a little.

Strain solids from liquids and discard about 3/4 of the liquid, then replace the solids and add your corn starch (don't forget to pre-mix with a little water in a cup or small bowl.) Simmer the liquid on low and stir it while it thickens.

Meanwhile, remove the skin from the chicken legs and discard. Remove the meat from the bones as much as possible, then discard the bones and other inedible matter. Shred the remaining chicken meat and place in a serving dish. Pour a small amount of the thickened liquid on to the chicken and mix through until well-coated, then strain the solids again and mix them with the shredded chicken, removing any unappetizing bits of skin or gristle as needed. Garnish with sliced almonds if you wish.

Redacted Period Recipe

POTAGES DE CHOUX FLORIS

BY ALLERT PIERSON

Potages de choux floris

This recipe comes from Lancelot de Casteau's popular late-period French cookbook *Ouverture de Cuisine*. It's very simple but tastes great. Season to your own taste!

The recipe, as translated by Master Thorvald, is as follows: "Put into the pottage some cauliflowers, some sausages, some chicken or pigeon, or mutton carbonado, and a bit of chopped mint."

A modernized version:

- 1 head of cauliflower, chopped very small (or frozen, if you have to)
- 2 cups of chicken stock (add a dash of white wine if you like)
- 6 ounces of mild sausage, par-cooked and chopped up
- 6 ounces of chicken thighs, chopped up
- A few leaves of mint chopped up
- Salt and pepper to season

Bring your broth to a low boil. Add meat and simmer until fully cooked. Add the cauliflower and mint to the mixture and simmer until the cauliflower is soft to your taste. Season if you wish. Enjoy!



A FINNISH DRINK RECIPE

RHUBARB SIMA

CONTRIBUTED BY RORIK GUNNARSON

Notes:

You get a less pleasing final colour if you use brown sugar rather than white sugar.

If you use more red stems, you should get a nice pink final colour than if you use just green.

You can swap out half the rhubarb with strawberries for a different fruit blend.

INGREDIENTS

1-gallon water (distilled, not tap)

6 cups chopped rhubarb

3 cups sugar

¼ teaspoon yeast (I use champagne yeast, but any will do. This is a low-alcohol mead.)

EQUIPMENT

5 bottles with caps, 25 ounces, 750ml

1 big pot



INSTRUCTIONS

1. Cut the leaves and root parts from the rhubarb. Rinse the stems.
2. Cut the stems into 1-2 cm thick pieces.
3. Put the rhubarb pieces, along with the water and sugar, in a big pot. Add additional flavours like honey (which gives it a more floral taste), vanilla (one vanilla bean), or cinnamon (one stick, which will affect the final colour).
4. Bring to a boil. Let simmer for 20 minutes.
5. Let the mix cool down. When it is lukewarm, strain the rhubarb pieces.
6. Stir in the yeast. If you use fresh yeast the water needs to be your body temperature, if you use dried yeast the liquid needs to be 42 degrees Celsius.
7. Let the mead stand at room temperature, covered overnight.
8. The next day, pour into airtight bottles. Put 1-2 raisins in each bottle. Place the bottles in the fridge.

The mead is ready when the raisins rise to the top. Store upright and open the caps between 1-2 days so that the CO2 levels do not get too high, and the bottles explode when opened. You should wind up with about five 750ml bottles when you are done.

SIMPLE CAMP BREAD

BY RORIK GUNNARSON

INGREDIENTS

- 2 teaspoons salt
- 1/2 teaspoon active dry yeast
- 3 and a 1/4 cups of flour
- 1 and 3/4 cup of warm water

INSTRUCTIONS

- Put flour yeast and salt in bowl and whisk together
- Add warm water
- If not sticky add more warm water bits at a time to get right consistency (should be sticky to the bowl)
- Cover and let proof room temp 5-8 hours
- Put Dutch oven in/over your oven/heat source for 30 min at 425 °F
- Flour your dough and cut a slit or two and then put dough in Dutch oven and bake for 30 min at 425 °F
- Remove cover of Dutch oven and bake an additional 15 min





Events

Myrgan Wood Anniversary

The Barony of Myrgan Wood and its people have been part of the foundation of our Kingdom for decades. Every year, the people of our barony, the kingdom, and beyond come together to revel in our growth, prosperity, and the connections that have made us and the kingdom what they are today. That time is once again upon us, and we want the populace of our amazing Kingdom to make it a celebration to remember.

So please join us this fall for a celebration to commemorate the anniversary of our Barony. Three days of activities are planned, including a feast focused on the bounty of our Barony's harvest, tournaments to determine the new Armoured and A&S champions of our Barony and a Grand All-Tourney that will span all three days of the event encompassing armoured combat, fencing, Arts and Science and Bardic.

Friday, October 11th to Sunday, October 13th, 2024

Friday – 5 pm to 10 pm

Saturday – 8:30 am to late (1:30 am)

Sunday – 9 am to 2 pm

Menu:

The First

Homemade breads and fresh flavored butters

Cheeses and pickles

Mushroom and onion soup over white wine and parmesan noodles

The Second

Roast pork loin with sweet cameline sauce and mustard

Root vegetables and salad

Turkish rice

The Third

Fartlets with custard

All Tourney:

There will be three days of team-based contests, including rapier, armoured combat, Arts and Science, and missile weapon contests. Not all team members need to compete in all events. We are planning on 10 teams but may allow for more if interest warrants.

3 people per team max

You can start working on your Arts and Science entries as soon as you like.

You can't be on more than one team at a time.

Requirements:

Team Name

Team Heraldry

Name of Each Team Member

Send team submissions to pstmstudio@gmail.com

Friday Night: Rapier Contest

Saturday: Heavy Contest, A&S Contests, Bardic Contest, Jack-o-Lantern Hunt for kids w/ prizes; Tavern Rapier Brawl (post Court)

Sunday: Missile/Thrown Weapon Contest

ALL-TOURNEY RULES ARE NOW AVAILABLE!

Tavern

The morally flexible and much renowned tavern-keep Skald will be setting up shop to lubricate the parched throats of our fine Barony and perhaps our purses too. Skald is determined to libate the populace, both Lord, Lady and scoundrel alike. So, if it pleases you, meet Skald at the Rose and Raven Tavern throughout the day.

Accommodations:

Canalta Hotel Martensville

611 Centennial Drive South ([Google Map Link](#))

Martensville, Sk

306-249-2555

Book under SCA Myrgan Wood

Northridge Centennial Community Centre

901 3rd St N, Martensville, SK ([Google Map Link](#))

Entry: \$25/\$35 non-member Adults

Children/Youth ages 0-17 FREE

Feast: \$25 adult/ youth 12-17 \$15 / children 11 and under FREE

[Pre-register for feast here.](#)

Event steward is Haskul Thorkellson and can be reached at: pstmstudio@gmail.com





Snow Eaters

As the summer heat fades into the brisk chill of fall, let us gather together and once again to find our new defenders of swords and arts and science.

Adult Event Registration - \$30

Adult Member Discount Event Registration - \$20

Youth Registration (O-17) - \$0

Feast Details:

It will be potluck style.

Names starting with A to H meat dish

Names beginning with I to P veggies

Names beginning with Q to Z desserts

If this list above doesn't work for you, bring whatever you wish to bring

There will be coffee available

October 25 - 27, 2024

Shaughnessy Community Hall

133 3 Street

Shaughnessy, AB, TOK 2AO

The event steward is Freydis Birthesdottir



Samhain

November 2, 2024 8:00 am to 11:00 pm

Abbeydale Community Hall, 821 Abbeydale Dr NE, Calgary, AB T2A 6N7

Good gentles, Their Excellencies of Montengarde invite you to Samhain to bear witness to their noble and mighty Bardic Championship! There will be combat archery, heavy fighting, rapier fighting, and a scrumptious dumpling feast! Come join us for a day of revelry and entertainment!

Adult Event Registration - \$25

Adult Member Discount Event Registration - \$15

Youth Registration (O-17) - \$0

Feast Details:

But what will we eat you may ask? His Lordship Quon Jien would never let you go hungry - for after a long day of shedding blood (not really, we hate paperwork), sweat, and tears, he will have a Dumpling Feast prepared for all those who wish to be satiated Space is limited but you can reserve your spot by dropping him an email at Cwykwan@gmail.com

But Lo! What about our midday peckishness? His Lordship will have a \$5 lunch (Hot Pot Soup) prepared to give might to your second wind. His Lordship can answer the questions you may have about all things eating.

Feast fee (adult) - \$15

Feast fee (youth, 12 - 17) - \$10

Feast fee (children, 0 - 11) - \$0



Bardic Championship:

Two entries are required one of which should be period with some documentation. And I do mean an actual period piece, not something created in a period style. Original works can be entered as your second entry. No one is allowed to read out of texts or off of scripts. Reference sheets for Music, of course are acceptable, but all pieces should be extremely rehearsed, including storytelling. We also accept entrants from our incipient and bordering shires.

All championship candidates must have their letter of intent sent to their excellencies no later than October 19th. There will be no last-minute entries allowed.

In service to the Crown
Her Excellency, Baroness Ádís



Art & Sciences Prize Competition

Calling all seamstresses, embroiderers, cooks, painters, metal and leather workers! Samhain is fast approaching, and there will be an A&S prize competition on Saturday, November 2. Was there a creature, spirit or wraith that haunted your chosen eras' deepest dreams? What about a boogeyman, spectre or demon that ran rampant through their darkest nights? Show us, through your chosen Art or Science, the protections, charms or wards that your persona would have used in their time to protect them from these dreaded oogie boogies!! The competition is open to all who wish to enter, no matter what land they hail from. There will be three prizes presented at the evening court. Is the entry not finished? I still want to see it! It's important to see your process and where you started. Doesn't it exactly follow the theme? I still want to see it! Creativity is key, and Rules Lawyering is Pre-Approved. Is it food? I still want to see it! And maybe eat it! Do you need clarification on whether it qualifies? If it falls under the Arts or Science, I want to see it! Are you still trying to figure it out? Send me a message, and we can chat. I'm so excited to see what magic you all will bring.

Yours in Service, Arts and Science,
Kassandra Formica, Stenbocken Hus
Apprentice to Master Mai
Emerald Rose of Montengarde



Armoured Tournament:

Greetings! I am your Montengarde champion of heavy Vladimir, and I will be running the heavy combat tournament at Samhain this year.

This will be a prize tournament. The format will track win/loss with unlimited fights within a time limit, with the winner being the fighter with the most fights. Breaks are encouraged, but there will not be a scheduled break. Please respect the lists when you report. This is a sticking point for me, and as you may feel a rush to fight as much as you can, I will not tolerate drive-by reporting. Ensure the lists are ready for you, and you clearly report your number and win or loss. There is a prize for chivalry, and I will ask the lists for their feedback.

As Samhain is the event where we select our champion of bardic, I will take about 15 minutes between introductions and tournament fighting for a fun revival of an old tradition we have in Montengarde: the Tavern Brawl, though with some modifications from how it once was. The Tavern Brawl is optional, and a bardic performance occurs between the group introduction and tournament fighting. Brawl wins are not tracked, there is no prize for winning the brawl, and it has no impact on the heavy tournament, so you could consider it a warm-up exercise. Bards will be in full heavy armour, helm-on, demi-gauntlets as minimum hand protection, but weapon strikes will be to-the-touch. After all, this isn't about fighting; it is about performance.

When you brawl, be entertaining! Make banter and die gloriously. When you die, you must perform for the crowd and get their permission to return to the brawl. A joke, dance, or song is entirely up to you. I ask the populous to be generous and allow them to return to the brawl no matter their opinion of the performance, but don't worry; I do want their opinion. There is a prize in crowd choice through volume! Cheer for your favourite performance and win that fighter-bard the prize.

Weapons will be improvised out of foam and should be made to look like things that could be found in a tavern. Please be encouraged to make some! Here are the rules:

I must be consulted about all weapons before the event. If you are not local or cannot talk to me at fight practice, contact me through Facebook messenger or email at matthewwcambear@outlook.com. I will not allow weapons I was unaware of before the event. Weapons are to be made of foam. This can be firm, like a yoga block, or flexible, like a pool noodle. If flexible, it needs to have a core covered in a minimum of 3/8" foam, like a youth weapon, to prevent whipping. No part of the weapon should be thinner than 1 1/4" so it won't go inside a helmet grill. The YAC weapon rules are a good place to reference what is safe, but again, see rule 1 and talk to me about it.

All surfaces except the grip must be made of or covered with foam. Fighting is to-the-touch, but I don't want hard surfaces possibly hitting fingers. Weapons should look like objects (like a baguette) and not like weapons (like a dagger). This doesn't mean knives are forbidden, but if you make a chef knife or a cleaver, exaggerate the appearance to make it look like that object and not just a generic dagger.

Use tape or a cloth sleeve to cover the foam. Again, like the YAC weapon rules, it should cover but not compress. You can colour the tape or cloth with an ink marker to help with the object's appearance, but do not use paint or attach other material that might come off when fighting. Absolutely no glitter!

Weapons are to be shared and tossed in a pile for anyone to use.

Please come participate in or watch both the heavy tournament and tavern brawl; I need both fighters and spectators!



Winter Coronation

Fair populace of Avacal, Sigelhundas invites you to come and bear witness to the Heirs of Avacal taking Their rightful place on the Thrones at Winter Coronation 2024! Join us for a feast for the senses and the stomach as we bid farewell to King John and Queen Bailey and watch as the next Royals of Avacal take up the crowns.

Adult Event Registration - \$40

Adult Member Discount Event Registration - \$30

Youth Registration (O-17) - \$0

Feast registration:

Adult - \$25

Youth (12 - 17) - \$10

Children (0 - 10) - \$0

Feast Details:

Come enjoy and explore a Scandinavian Feast as we bid farewell to Their Majesties John and Bailey and celebrate the Heirs of Avacal as they take Their thrones!

Feast Steward:

Ella Baldric & Tófa Váladóttir

dunnbeaudry@hotmail.com & tofavaladottir@gmail.com



A Very Ayresgarde Christmas

November 30, 2024, 9:00 am to 11:00 am

Girl Guide Hall Cranbrook
1421 2nd St S, Cranbrook, BC V1C 1C4

Event Details

The annual Ayresgarde holiday affair is upon us! Prepare to be dazzled by our bardic and A&S defenderships, your tastebuds tantalized by our fabulous feast and of course all of the other mischief and mayhem one can expect from your favourite shire to the south.

Adult Event Registration - \$10

Adult Member Discount Event Registration - \$0

Youth Registration (O-17) - \$0

Feast Details:

A spectacular festive array prepared by our very own Sylve Leslie, menu TBD. Please check the website for updates and further details.

Feast fee (adult) - \$20

Feast fee (youth, 12 - 17) - \$10

Feast fee (children, 0 - 11) - \$0

Feast Steward: Sylve Leslie taaviah@yahoo.ca



Defenderships!

Arts & Science - Details coming soon

Bardic

Come all ye faithful, this season, and your Ayres-bard brings you tidings of great joy. The time has come for a new bard to take on the mantle and become the defender of our fine shire for the upcoming year. I know my successor is among us. Could it be you?

What you will need:

1) A letter of intent sent to me by...competition time. The earlier the better though!

2) Two SCA-appropriate pieces in WHATEVER bardic medium you choose!

First, I call upon thee to deliver me a piece of great joy! Give me some good news, friends. It could be romantic, celebratory, or hilarious. It doesn't matter; just make us smile.

The second should be what I am calling your Bardic BEST! It should show us who you are and demonstrate your talent. Give us a real showstopper!

Bonus points for pieces that are period, festive, or if more than one bardic medium is showcased in your performances. And please make sure you choose pieces that are appropriate for all ages!

3) A brave and willing heart.

So go on, be merry and bard hard! I'll see you on the stage.

YIS,
Thisbe

Avacal Directory

ROYALTY

KING

John Wernarsson (Travis Marcotte) crown@avacal.org

QUEEN

Bailey of Borealis (Bailey Reilly) crown@avacal.org

PRINCE

Vic Vikingson heirs@avacal.org

PRINCESS

A'isha Rayhana al-karim (Lisa Bealey) heirs@avacal.org

KINGDOM OFFICERS

SENESCHAL

Renee Carr (Wanda Edel) seneschal@avacal.org

CONTINGENCY DEPUTY SENESCHAL

Roxanne Delaroche (Tracy Walker) seneschal-contingencydeputy@avacal.org

CALENDAR

Medb Pollstripper (Amanda Gueguen) calendar@avacal.org

CHATELAINE

Richard D'Hauke (Brad Sparks) chatelaine@avacal.org

CHRONICLER

Lucrezia Iseppa Constantina di Arborea (Renea Barker) chronicler@avacal.org

EARL MARSHAL

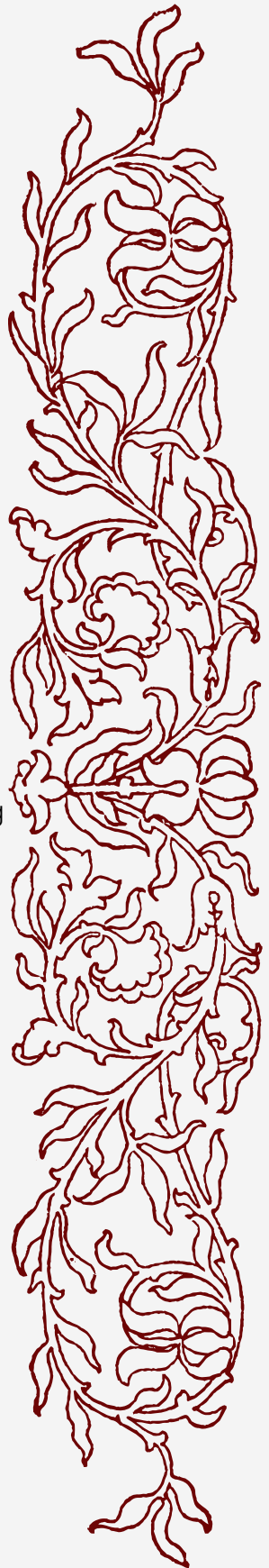
Fergus of Carlisle (Murray MacGregor) earlmarshal@avacal.org

EXCHEQUER

Ruqayyah bint Abbas al-Ifriqi (Joanne MacDougall)
exchequer@avacal.org

MINISTER OF ARTS AND SCIENCES

Brangwayn the Everpresent (Simone Brangwayn Brazel) artsci@avacal.org



SANGUINARIS HERALD - KINGDOM HERALD

Sadb Jófreysdóttir (Vicki Feyrer- Foster)

herald@avacal.org

GULES SIGNET SCRIBE - KINGDOM SCRIBE

A'isha Rayhana al-Karim (Lisa Bealey) scribe@avacal.org

WEB MINISTER

Roya Khuvö Tavilan (Nicole Roth) web@avacal.org

WEB TEAM

webteam@avacal.org

UNIVERSITY OF AVACAL (TUA) REGENT

Philippe de St-Denis (Anne Harwood) tua-regent@avacal.org

BARONETS OF AVACAL

BOREALIS

(Edmonton, AB) <http://borealis.avacal.org>

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Baroness: Sarah of Tarragon (Sarah Hamilton)

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SOCIETY 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.

Quarterly Board Meeting – Live October 20, 2024, 11:00 am start

Courtyard Denver Airport at Gateway Park

4343 Airport Way

Denver, CO 80239

Modern clothing only, please.

MID-QUARTER CONFERENCE CALL SCHEDULE: TBA





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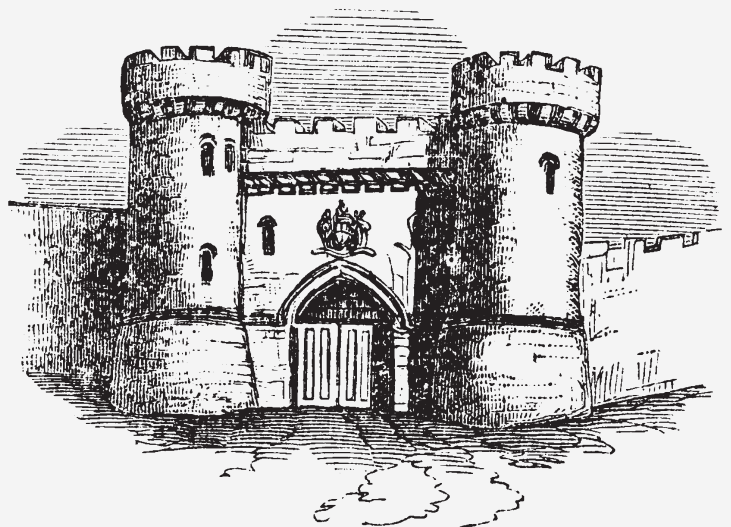
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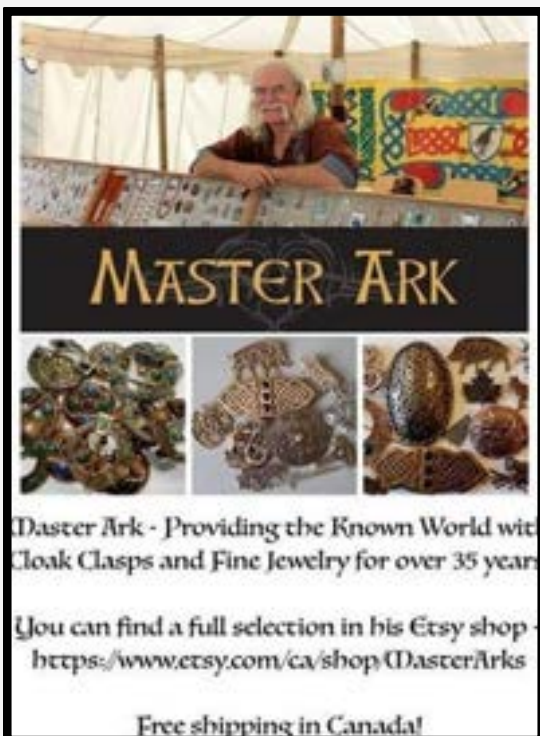
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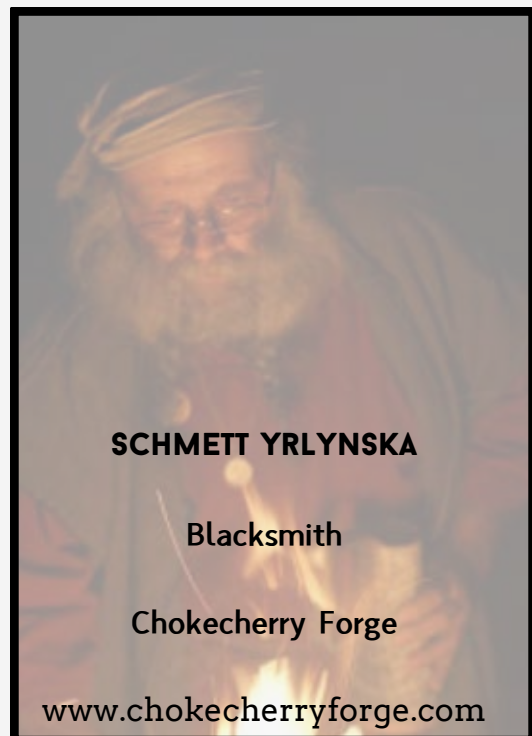


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