



Fret Knot

Winter – Winter/Spring: A.S. XLVIII



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From the Chronicler

Greetings Readers,

Welcome to the Winter-Spring issue of the Fret Knot. The tourney season for CAID is just starting up again and it brings with it promises of a fun, action packed year. Crown has passed several weeks back and our own Mistress Bridget Lucia Mackenzie is now Lady Caid. Lord Agrippa Morris won the day for Her, defeating in honorable combat Sir Kjartan Daegarson, who fought for Lady Shaia the Gipsie. There will be A&S classes that will be focusing on creating Largess for Her, so if you want to help and get involved, keep your eyes peeled on our websites and Facebook Page for these fun classes.

Happily, I have found a deputy for our chronicler. Hugh de Greyllonde will be taking over and he'll be doing a great job on each issue. Please keep sending any articles, reports, art or whatever you have to chronicler@sca-altavia.org.

I wanted to thank the Barony for allowing me to be their Chronicler these past two years. It was a lot of fun.

In Service to the Dream,

Baroness Asakura Mashime

From Their Excellencies

From the Baron and Baroness

Greetings to the glorious barony of Altavia!

We have a demo coming up on Friday, March 28th and Saturday, March 29th at Walter Reed Middle School in North Hollywood. The demo will run from Noon until 5:00pm on Friday and 10:00am until 5:00pm on Saturday. The school is located at 4525 Irvine Ave, North Hollywood, 91602. We'll be setting up the baronial pavilion, the dragon wing, and fighting erics on the Thursday before at 4:30pm and we would appreciate any assistance you could provide. Obviously, we would also love it if you came to the demo in garb and added to the ambiance! Bring your art projects to show off and demonstrate. We'll also have archery and thrown weapons set up. It's going to be a great time and a wonderful way to show the students and their families the wonder that is the SCA!

Thanks to the hard work of Philip de Greyllonde we have a beautiful new website! Check it out at sca-altavia.org!

We will be attending Starkhafn Anniversary on April 12th (and mostly likely sharing shade there) and Dun Or Anniversary on April 19th (and bringing the dragon wing). We hope to see you at those events!

The barony will be holding our Equestrian Championship at the Shire of Darach's anniversary event on May 3rd! Please see the Kingdom Calendar on www.sca-caid.org for more details.

Of course, our anniversary event will be on Saturday, May 10th at Veteran's Park! The theme is "The Colors of Altavia" and Cristof and Cecilia will step up as the 8th Baron and Baroness of Altavia! We know that you will show them the love you have shown us.

We are extremely excited for the future - the reign of Bridget and Agrippa (beginning June 7th) and the stepping up of our Heirs. This will likely be our last Fret Knot article as your Baron and Baroness and we could write NOVELS expressing our love and appreciation for you all but we will just say THANK YOU!! We literally could not have done this past 5 years without each and every one of you. You'll never know how much your generosity has touched us. Your joyous spirit and love for this barony is awe inspiring.

Long live Altavia! Long live Caid!

Yours in service,

Baron Secca and Baroness Meliora



This the Winter-Spring 2014, issue of the **Fret Knot**, a publication of the Barony of Altavia of the Society for Creative Anachronism, Inc. (SCA, Inc.). The **Fret Knot** is available from Mercy Neumark (Baroness Asakura Mashime) at chronicler@sca-altavia.org. It is not a corporate publication of SCA, Inc., and does not delineate SCA, Inc. policies.

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The Fret Knot is provided free of charge; and can be downloaded from the *Altavia* Yahoo!® Group website: <http://groups.yahoo.com/group/Altavia/>. Membership in the online *Altavia* group is free and open to the public, though initial posts are moderated.

Submission Guidelines: Just do it! (chronicler@sca-altavia.org.)



**Altavia Baronial Council Meeting Minutes**

Tuesday, December 10, 2013

California State University, Northridge

Baronial comments: Baroness Meliora says Yule was fabulous, thank you Niko! We had a great time, got lots of wonderful comments, and we had lots of food. Thank Stephanie for us. Brianna and Cassandra got their Sable Fret. Collette is our new BARDic champion. Nathaniel Longbow is new chess champion. New arts and crafts activity stamping and painting leather bracelets was loved! Several newcomers had fun, thank you! Thank you Margo for taking the Toys for Tots to the drop off! Fabulous, fabulous, fabulous! We are not going to other Yules or Twelfth night. Our next event is Angels Melee. Baron Secca said Flavia and John said this was the best Yule they had been to in a long time. He needs to remember to write up an email for the Archery folks, and will send it Niko and Cecilia.

Cecilia and Cristoff are the new Altavian Heirs! "We enjoyed ourselves tremendously at Yule. Cecilia's daughter attended and was thrilled. Sunday we went to Lyondemere/Gyldenholt Yule and Cecilia got to do one of the toasts as the youngest Peer/Pelican. "

Seneschal's Report: If my quarterly report is due, then yours are too! 4th quarter reports are due now. If you are sending your report THANK YOU! If your membership has or is expired, please reapply. You are not official if you are not a Member of the SCA! Thank you for making my job so easy!

Minutes approval:

- Minutes for October and November 2013 are currently available for approval. Meliora moved to approve, Lorissa seconded. Voted approval of both months.

Old Business: (ITEMS that have been or need to be finished)

- Queen's Champion Archery and Thrown Weapons (11-23-2013): Don son of Fergus QC Thrown Weapons. Jon-Thom was winner QC Archery. Nicolai won Youth Target Arts. Chirons won against the Queens Guard!

Ongoing Business: (items in process)

- Angels/Altavia Yule (12/7/2013): 110 attended. No complaints from the church the day after! There is lost and found, contact the Constable if you lost something! Head table cloth looked fantastic~

Officer's Reports

- **College of St. Firmin** – Lord Philip de Greylonge: *Not in attendance, no report. Planning a tourney in spring at CSUN. Altavia website still has LIna and other old officers, Webwright needs to get info from Philip and update.*
- **Archers** – THL Nikolaos Phaistos (Deputy: THL Cristofanus Castellani): Practice is down in numbers, although we have had two successful Archery events within a month of each other. We only had two practices this month. Four people at November 17th practice. Two at Dec. 1st practice. Nov 23 QC archery Cristof.
 QC archery 73 people, 30 archers
 JonThomme Queen's Champion
 Winfred of Leondemere crossbow winner
 Nicolai Stagghorn youth champion
 Nov 24 work day at Woodley Cristof and Cecilia were in attendance.
 Cristof was told Crossbows are illegal in LA.
 Wayne and I both received insurance certificate for 2014 practices.
 Robin hood is now on the WPA calendar for Sunday April 27th. Need to remind other baronies to come help on our Woodley work days, this is how we pay for the park and they need to come help!
- **Arts & Sciences** – Lady Aethelwynne of Ashgrove (Deputy: Luca): Aethelwynne not in attendance. Madelena will teach a class next year on hair cauls. Muirgein is setting up class on etching.
- **Chatelaine** – Baroness Bridget Lucia MacKenzie (Deputies: Lady Murghein, Lady Catriona inghean Diamada, THL Kienna the Blue; Deputy for Social Media: Baroness Asakura no Mashi): Catriona and I flipped back, Bridget is once again Chatelaine. November newcomers meeting was Heraldry and Persona taught by Selene and Timoteus. 2 newcomers and 6 veterans in attendance. No Newcomers meeting in December. Bridget will be setting up Newcomers meeting for 2014 and get it posted on the website.

Social Media: all events up on Facebook. Was able to get some events like the St Fermin event and QC Archery up within a few weeks of the event.

Children, Minister of – Lady Fara MacGregor (Deputy: THLady Cecillia Medici and THL Tezar of Aeolis): Youth Activities are going well. Yule activity for the youth turned out to be a hit and our youth are requesting for more of this activity. Thank you to Sir Uilliam for the great idea. If anyone has leather scraps please feel free to send them my way. Lynnette says Garb the World has fabric and leather scraps that could be used.

- **Chirurgion** – Lord Caine Dorcha (Deputy: Duke Edric Aaron Hartwood and THLady Cecillia Medici): I passed out a few band aids at QC Archery and TW, and had to issue myself one at as well. We had a bug in the eye incident with a youth, but nothing serious to report.
- Chronicler** – Baroness Asakura no Mashi (Deputy:): Chronicler: Last Fret Knot of 2013 is uploaded to Facebook and sent to various people. Will updated that issue with the council meeting notes for the past few months when I receive them. Depending on when I get them, those may get placed in the next Fret Knot that I am hoping to start work on in January. *She is looking for replacement.*
- **Constable** – Sir Thorin vordr O'Seaghdha (Deputy Pro Tem: Yusef): Thorin has lost and found, contact him if you are missing anything
- **Exchequer** – Lady Leonor de Seville (Deputy: THLEiríkr Mjoksiglandi): Leonor is new exchequer! Yay. Any new receipts for Yule need to get to Leonor asap. We have money.

- **Herald** – THL Damien von Baden (Deputy: THL Tezar of Aeolis): Cristof's device passed kingdom. Next heraldry meeting is Jan 19. I might be there.
- **Lists** – THL Matlens Litovka (Deputy:): *Nothing to report.*
- **Marshal** – Sir Thorin vordr O'Seaghda (Deputy: Sir Eronric of Devon): No report
- **Marshal, Equestrian** – (Deputy: Lady Lysette of Altavia): No report
- **Marshal, Rapier** – Don Colwyn Stagghorn (Deputy: THL Nikolaos Phaistos and Luca Serafini da Firenze): Niko reports: Rapier is alive and well.
November practice averaged around 10 at the beginning, but the weather has gotten colder and we only had three on December 9th. We did have two newcomers out though. This month did not have any big tournaments, so nothing to report there. Its been cold, we had 3 fighters on Dec 9.

Marshal, Thrown Weapons – Acting: THL Cecilia Medici (Deputy:): We only had 1 official practice because of Queen's Champion on the 1st Sunday. Our 3rd Sunday practice had 10 people (1 was a youth). We were also represented at the TW and Archery Championship for Navejiem and Calafia, Cristof and I shot and threw for fun not competing either day, and had a blast. Hope more Altavian's can join us next year We held QC Archery and TW at Woodley Park. New QC TW is Master Donn Son of Fergus. We held the first youth QC Target Arts Champion which is our very own Nicolai Stagghorn who competed against both Cristof and I in the Archery portion and 3 arrows shot from 15 yards, to our 1 arrow each shot from 30 yards and on his first shot was closet to the gold, he also did the same TW throw as the adults (he got to throw the bolos from 15' while adults threw from 25'), and scored high up with the adults. We all had fun defending the Castle Caid from the dark knights. In the Queens guard vs TW Deputy (that would be me), TW Deputy was victorious over the Queens Champion who was selected to represent her Majesty's guard. One of each weapon thrown (knife, axe, spear, and Bolo) at the various targets.

- **Marshal Pro Tem, Unarmored** – Cecilia de Medici (Deputy: Niko): Nothing new. Both Niko and I have a few more events to Marshal and then take the new test from the new Handbook that has been put out. I am hoping to get out to Thurs. practices just to demo and start interest in Unamored soon. We have a few more loaner knee and elbow pads that have been donated. Looking for heavy tunics as well to have on hand for the loaner equipment. Cecilia is working with kingdom on possible awards for UC. She is also hoping to go to Thursday CSUN practice more to encourage students. Rapier is not allowed on UC campus, so we want to encourage Unarmored Combat.
- **Marshal, Youth Combat** – THL Uilliam Mór MacGregor (Deputy: Lady Lyonette): Youth Combat is slowing down possible due to weather/ midterms/ and holiday.
- **Seneschal** – THL Madelena Hidalgo de Valencia (Deputy: Baroness Iseabail inghean Bhaltair): Given above.
- **Webwright** – Dame Lynnette de Sandoval del Valle de los Unicornios (Deputy: Lord Gendu and Lord Philip de Greylonge): Gendu has upated all the new champions thru Yule on Altavia website and on Wki page. Did Red/Black Tournay hold a Champion? Do we count them as champions next time? Unarmored Combat on website, do you want it? Secca says don't remove it, leave Niko and Cecilia's contact info for Acting Marshal. Madelena needs to check and see if Niko can be marshal of UC, TW while he is kingdom archery marshal.


Announcements

New Business:

- Need event steward for Altavia Anniversary possible Courtney, partner with Muirgein.
- Lynnette says the Crown Prints print and electronic copy need to be the same. To be able to put some of the other cool stuff. The Crown Printcess have this extra stuff and also event info earlier. We should get in the habit to get event into the Crown Printcess earlier.
- Secca we got email from Angels Baronial: from Gabrielle, thank you for the best Yule we had, hall beautiful. Thanks to Niko and Stephanie and Jason in the kitchen. Get full text from Secca!
- Lynnette says we do not have announcement for the Heirs, do we want that? Waiting for info from Cecilia and Cristoff.

Next Council Meeting – Tuesday, January 14, 2013

Meeting Ended at: 8:26pm

	<p align="center">Altavia Baronial Council Meeting Minutes Tuesday, January 14, 2014 California State University, Northridge</p>
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Baronial Comments: Cristof and Cecilia will be there with dragon wing. Unbelted will have Cate the Great's memorial. B&B can't be at either event. Jan 23 Thursday Medb will be hosting a cotehardie patterning class, location to be posted. Jan 27, Monday will be period potluck at fighter practice, soups and stews! Also there will be a special guest, Monique, she will also be at Unbelted. Meliora is teaching A&S Class on serving on Court and Guard Jan 28 Tuesday at CSUN. Secca says the Woodley Archery range info has been passed on to other baronies to ensure they follow our guidelines.

Seneschal's Report: Trivia of the Day: The dot over the I is called a tittle. Reminder to keep your membership updated and current, and we need your warrants signed! Having your membership makes you legal for holding a position/office. The directors and officers insurance covers us for liability, but we must be members for it to work. They cover fees associated with legal costs. If you are not a member, then YOU are liable for legal costs in your defense.

Madelena will be getting with everyone whose warrants are not yet signed. Doomsday reports were due at Twelfth Night, we are overdue. She cannot complete hers until she receives all officers reports.

Minutes approval:

- December 2013 and January 2014 minutes will be approved at the February 2014 meeting.

Old Business: (ITEMS that have been or need to be finished)

- Angels-Altavia Yule (12.01.2013) – Leonor said we made a profit! Report will be done at end of January. Head count 113, 103 for feast 10 for revel only.

Ongoing Business: (items in process)

- Altavia Anniversary and Baronial Investiture (05.10.2014) Murghein/Courtney - Need planning meeting, Thursday January 30 at Courtney's house., 7pm. Courtney will be Event Steward! Thank you! The Vert Fret only covers 2 fighting forms so far, Secca wants to expand this to other Marshal combat forms, send him your ideas. Kingdom Seneschal Baron Thomas will be getting zip codes for us for our succession polling.
- 2015 Calendar - For 2015, all 3 of our requested dates for Altavia Equestrian were turned down. Discussion to follow.
- Altavia Equestrian Champion - Do we join Darach's Equestrian event on May 3? Discussion...
- Walter Reed Demo (March 23 & 29, 2014) Bridget has been contacted about this demo.
- Philip is working with CSUN for torchlight tourney in April, wet site. Details to follow.

Officer's Reports

- **College of St. Firmin** – Lord Philip de Greylonge: Philip is working with CSUN for torchlight tourney in April, wet site. Details to follow. Philip says we have not done anything recently. WE had 20 folks sign up at Demo and 80 come through to see. 2 demos coming up January 28 and 29, 11am to 2pm. First meeting in 3 weeks. He will be staying on as seneschal after the semester, but needs a new seneschal to replace him.
- **Archers** – THL Nikolaos Phaistos (Deputy: THL Cristofanus Castellani): Niko was not here, but he sent in his Doomsday report! Gendu reports we had wonderful practice with 2 people over the holidays, lots of practice in, several royal rounds. Niko achieved Forester in period division! Cristoff says the kingdom seneschal says we need to get our date requests in for Woodley Park in early so we don't have to pay extra for the insurance (\$150), instead of \$50.
- **Arts & Sciences** – Lady Aethelwynne of Ashgrove (Deputy: Luca): Aethelwynn is out of town, Meliora reported that there will be Jan class on Court and Guard. Feb 25 Catharine of Hawkwood teaching about appreciation tokens, how to make them. Lynnette says anyone can leave appreciation tokens at A&S competitions. Both classes in CSUN Burbank room.
- **Chatelaine** – Baroness Bridget Lucia MacKenzie (Deputies: Lady Murghein, Lady Catriona inghean Diamada, THL Kienna the Blue; Deputy for Social Media: Baroness Asakura no Mashi): We had a couple of new-ish folks at Yule, Bridget welcomed them, gave them flyers and got them settled and comfy at the feast.

No Newcomers Meeting in December due to the Holidays.

The January Newcomers meeting will be on January 27, Monday at 7pm, at Verdugo Park Fighter Practice in Burbank. The Subject will be "History, Maps and Organization

of the SCA". Those Ancient and Venerable Members out there are welcome to come and tell their stories about Times Past!

We have been asked by Carole Convey of Walter Reed Middle School to come again and give them a demo at their Faire on Friday, March 28 and Saturday, March 29. Bridget will be getting logistical info from the school and sharing it with the Barony, as well as asking others in the Kingdom to come help us work this demo.

Muirgein (Dawnie) is joining the Chatelaine Team as a Deputy. Yay, Lady Muirgein!

Bridget, Chatelaine of Altavia

Social Media: Asakura not here. No report.

- **Children, Minister of** – Lady Fara MacGregor (Deputy: *THL* Lady Cecillia Medici and *THL* Tezar of Aeolis): Fara not in attendance, but Everyone loved the leather project at Yule!
- **Chirurgeon** – Lord Caine Dorcha (Deputy: *Duke* Edric Aaron Hartwood and *THL* Lady Cecillia Medici): Nothing to report.
- **Chronicler** – Baroness Asakura no Mashi (Deputy:): Asakura not here, she is looking for Fret Knot articles, and she is looking for replacement officer.
- **Constable** – Sir Thorin vordr O'Seaghdha (Deputy Pro Tem: *Yusef*): Thorin not here, he had some lost and found, and we believe he got it back home to rightful owners.
- **Exchequer** – Lady Leonor de Seville (Deputy: *THL* Eiríkr Mjoksíglandi): Leonor says we have money! See Yule notes. She is working with Eiríkr to ensure smooth transitions. See note she sent to Madelena. Please fill out check request form when people give her receipts.
- **Herald** – *THL* Damien von Baden (Deputy: *THL* Tezar of Aeolis): Damien says have not been doing much. Next heraldry meeting is next Sunday, Jan 19, next one Feb 2.
- **Lists** – *THL* Matlens Litovka (Deputy:): Matlens not here and nothing to report
- **Marshal** – Sir Thorin vordr O'Seaghdha (Deputy: *Sir* Eronric of Devon): Thorin not here. Meliora says Liam says everything going well. We have some new fighters. Loaner gear is good.
- **Marshal, Equestrian** – (Deputy: *Lady* Lysette of Altavia): No report
- **Marshal, Rapier** – Don Colwyn Stagghorn (Deputy: *THL* Nikolaos Phaistos and *Luca* Serafini da Firenze): Niko sent report, was slow over the holidays, but it is going strong. We are averaging 5 a week. Preparing for Angels Melee.
- **Marshal, Thrown Weapons** – Acting: *THL* Cecilia Medici (Deputy:): Poorly attended practice, 8 (that's poorly attended?) Cecilia will be stepping down, Niko taking over. We have been asked to run TW at Robin Hood, waiting to hear from Angels. She is asking Angels to provide Marshal, and we will just provide equipment.
- **Marshal Pro Tem, Unarmored** – Cecilia de Medici (Deputy: *Niko*): Cecilia is going back to practice in Gyldenholt. She wants to spar with Niko on Monday practices. CSUN is still


having Thursday night drill practice with no fighting at the Park. She is waiting for draft of new UC handbook from Felina and Mora. Nico and Cecilia are not yet UC marshals, and they have a couple of pieces of UC armor/weapons. Sir Monz is interested in UC, Cecilia will bring gear to Monday fighter practice. Philip says CSUN may try to get armor/weapons for practice.

- **Marshal, Youth Combat** – THL Uilliam Mór MacGregor (*Deputy: Lady Lyonette*): Liam says Zavi transitioning, and needs to make his own armor to move to Armored Combat
- **Seneschal** – THL Madelena Hidalgo de Valencia (*Deputy: Baroness Iseabail inghean Bhaltair*): Given above.
- **Webwright** – Dame Lynnette de Sandoval del Valle de los Unicornios (*Deputy: Lord Gendu and Lord Philip de Greylonge*): Lynnette is happy with her deputies, Gendu has been doing daily updates and posted Newcomers classes. Meliora asked to change exchequer to Leonora. Philip says Altavia has new website which is going online tonight, very cool and tricky. Fantastic!

Announcements

New Business:

Next Council Meeting – Next meeting Tuesday, February 11, 2014

	Altavia Baronial Council Meeting Minutes Tuesday, February 11, 2014 California State University, Northridge
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Baronial Comments: Secca: He helped Lyondemere with A&S Judging. Meliora: Niko is Lyondemere's new Thrown Weapons Champion. Medb is Lyondemere's new A&S Champion. Rapier Open autocrat is Laertes who recommends October 4, weekend before Great Western War.

Seneschal's Report: Waiting for you officers to send in their Doomsday Year-end reports. Please send a summary of your year to Madelena. Jim, newcomer, attended the meeting! He has been looking at wholesale axes for thrown weapons, and got a vendor to consider giving us 30% discount!

Minutes' approval:

- December 2013 and January 2014 Minutes. They didn't get brought to the meeting; we will approve them next meeting.

Old Business: (Items that have been or need to be finished)

- Angels-Altavia Yule (12.01.2013) THL Nikolaos Phaistos – closed

Ongoing Business: (Items in process)

- *Altavia Anniversary and Baronial Investiture (05-10-2014)* Murghein/Courtney – theme is "The Colors of Altavia." Murghein was going to write up minutes from their meeting, but she was delayed, they will be sent soon. We are using Veterans Park at the recent area.

Next meeting on 2/20 7pm at *Murghein's house*. We are looking forward to anyone who wants to help with the event.

- *August Crown Tourney Aug 16*: Lenor reminds us we need to reserve the park 6 months in advance, which is now. She will chat with park about reserving Veterans. Niko will reserve his church for Aug 17 for Privy Council.
- 2015 Calendar – Madelena reported that we are still looking at a conflict with all dates put in for Altavia Equestrian Champion. Depending on how this year's Equestrian Champion play's out we may just continue to piggy back with Darach.
- Altavia Equestrian Champion - but we can piggy back with Darach Anniversary. Courtney is Altavia Equestrian champion and will liaison with Darach, Ismay to discuss.
- Walter Reed Demo (March 23 & 29, 2014) *Baroness Bridget Lucia Mackenzie*: We have a school Demo at Walter Reed Middle school on Friday, March 28 and Saturday March 29, and we need EVERYONE who can to come out to one or both days. Fighters, Artisans and folks to talk to the students are needed. Contact Bridget if you can help out. The Baronial and several other pavilions will need to be assembled the Thursday night before, details to follow! Tim and Lynnette will be going to Angels council meeting and will recruit help there.

Officer's Reports

- **College of St. Firmin** – *Lord Philip de Greylonge*: Deadline for shutting down College is April. Damien got email that club is suspended, we don't know why. Philip is trying to go to Dean of Students to find out what is the process for maintaining status. He is still working on reserving a meeting room through May of next year.
- **Archers** – *THL Nikolaos Phaistos (Deputy: THL Cristofanus Castellani)*:
Practices:
Jan 19 6 archers 1 youth.
Feb. Same.

Made a new marshal Gendu Adarmaghedi. He is Captain as of today with Their Excellencies permission.

Feb 8th Califia Gyldenholt Friendship tourney was a blast. Cristof came in 2nd and Gendu 3rd.

Lyondemere Arts and Archery Feb 9th Lots of fun.

Authorized Aggrippa in target archery

May 17th swap meet at Woodley park

Need to talk to exchequer (Laenor) about Robin Hood insurance form. Please send the form to the Angels exchequer so they can purchase insurance for April 27th.

- **Arts & Sciences** – *Lady Aethelwynne of Ashgrove (Deputy: Luca)*: Meliora reported for her, Tuesday Feb 25 in Activity room 1, Catharine Hawkwood is teaching Appreciation Tokens class.
- **Chatelaine** – *Baroness Bridget Lucia MacKenzie (Deputies: Lady Murghein, Lady Catriona inghean Diamada, THL Kienna the Blue; Deputy for Social Media: Baroness Asakura no Mashi)*: Bridget was sick for January 27 Newcomers meeting, blessings to Catriona for running the meeting! Subject for the February 24 will be Arts & Sciences. Everyone is asked to bring their Art objects to show to our Newcomers!
 - Lyondemere says they attend a farmers market mall on Friday nights with fighting and arts demo, and they pass out many flyers and get newcomers! Please look around in your neighborhood for a well-attended public space where that we could chatelaine and recruit! Sunday morning children's center victory blvd in Encino. Tuesday night 3pm to 8pm Sherman oaks, woodman at the fashion square mall.

Mall Northridge Wednesday night. Also Northridge mall has vintage fair. Woodland hills community Sunday night at park behind Warner center. www.farmersmarket.com . Sunday in Montrose. Sunday at Autry museum.

- Reminder that as an Officer in a Not for-Profit 501c organization, you can deduct your officer expenses as donations. Notify your tax person how much you spent on SCA stuff this year.
- **Children, Minister of** – Lady Fara MacGregor (Deputy: THLady Cecillia Medici and THL Tezar of Aeolis): Check for email report, nothing to report
- **Chirurgeon** – Lord Caine Dorcha (Deputy: Duke Edric Aaron Hartwood and THLady Cecillia Medici): Nothing to report
- **Chronicler** – Baroness Asakura no Mashi (Deputy: Hugh): Chronicler -- Hugh has graciously become my deputy. I plan on doing one more issue before May and stepping down.

Side note -- for those that don't know I'm working now on Society level projects for marketing, advertising and social media. I have been speaking to Philip about the new website and possibly using it as a test for a society project. I reached out to my contacts and haven't received any feedback either way. This may never come to pass, however I felt I should at least give you all a heads up.

- **Constable** – Sir Thorin vordr O'Seaghdha (Deputy Pro Tem: Yusef): Not here. Cecilia is looking for yellow handled knife from Yule.
- **Exchequer** – Lady Leonor de Seville (Deputy: THLEirikr Mjoksiglandi): Currently working on getting the event space confirmed for Altavia Anniversary. May 10th at Veteran's Park in Sylmar. Erikr and I have not yet fully switched over, so I apologize if this is holding up anything (for example, the delay in people getting reimbursed for expenses.) We also need to discuss the site for Crown Tourney for August 16th LA County Parks asks for a 6 month lead on events our size.

Event Information:

Yule 2013

Attendance: 113

Gross: \$1098

Net: \$577

Split with Angels: \$288.50

The check to Angels should be sent out some time next week.

- **Herald** – THL Damien von Baden (Deputy: THL Tezar of Aeolis): I will be unable to be at Council this Tuesday. The next heraldry meeting will be the road show at Collegium (Sunday, March 23).
- **Lists** – THL Matlens Litovka (Deputy:): Lists Report is that I have nothing to report except that I am now on a hunt for a Deputy if anyone hears of a prospective candidate
- **Marshal** – Sir Thorin vordr O'Seaghdha (Deputy: Sir Eronric of Devon): No report. Meliora says fighter practice is going great, especially because crown is coming up.
- **Marshal, Equestrian** – (Deputy: Lady Lysette of Altavia): Courtney says Ariadne organized jousting clinic in Darach, Courtney is authorized to joust! 12 riders and 9 horses. It was well received by the arena horse people.
- **Marshal, Rapier** – Don Colwyn Stagghorn (Deputy: THL Nikolaos Phaistos and Luca Serafini da Firenze):
Practices:
Jan 14 5 fighters
Jan 20 6 fighters

Jan 27 6 fighters
 Feb 3rd 6 fighters 3 don looky loos
 Feb 10th 5 fighters

Angels Melee was rescheduled March 8th
 Will remind fighters about Walter reed demo March 28 and 29
 Rapier is alive and well.

- **Marshal, Thrown Weapons** – THL Nikolaos Phaistos (Deputy: *): We had 2 practices with a good turn out for both. We need and are going to make up flyers with Archery and TW info with practice dates and times along with contact information, so we can hand them out at practices and demos. We have a new Champion amongst us - Niko won the TW championship for Lyondemere at Arts and Archery on Sunday. Throwing cold he out threw his 18 opponents.
- **Marshal Pro Tem, Unarmored** – Cecilia de Medici (Deputy: THL Nikolaos Phaistos): Both Niko and I got signed off on another Marshal gig at Friendship Tourney. I have 2 more and Niko 3 with several events coming up that I will not be at but Niko will. We both also competed in the Friendship Tourney on this past Sat., and had a blast. I will not be at QC on the 23rd. The new handbook is on the unarmored Yahoo group for viewing. I will be attending up date classes at Talon Crescent and Collegium. *There is a 3rd fighting form, single sword. Niko and Cecilia competed in Mad Dog Tourney this last weekend at Califia/Gyldenholt, it was a lot of fun.*
- **Marshal, Youth Combat** – THL Uilliam Mór MacGregor (Deputy: Lady Lyonette): *Meliora says there have been a lot of kids at the fighting practice. Zavi is transitioning to armored, but he is helping train younger kids.*
- **Seneschal** – THL Madelena Hidalgo de Valencia (Deputy: Baroness Iseabail inghean Bhaltair): *Send in your reports!*
- **Webwright** – Dame Lynnette de Sandoval del Valle de los Unicornios (Deputy: Lord Gendu and Lord Philip de Greylonge and Brianna). Webwrights want to meet with B&B, Heirs and Seneschal to bring you up to speed on social media. Philip spearheaded the new website. Discussion of new site.
- Social media -- Philip has taken over for Asakura. He is live on the group currently working with the web team.

Per Society handbook, Social Media falls under the webwright. Please remove Asakura off Chatelaine emails and please do not put any future social officer under chatelaine duties. Thank you.

Announcements

New Business: Lenore announced Culinary Guild meeting Feb 24 at fighter practice! Students CSUN interested in brewing class.

Next Council Meeting – Next meeting Tuesday, March 11, 2014 in Activities 1 room

Adjournment: 8:33 p.m.

Honey Butter:

A Sweet Conundrum Or An Exercise in Buttering Up?

Contributed by THL Johnnae Ilyn Lewis, CE

Flavored butters are once again in the news. The popular magazine *La Cucina Italiana* recently featured an article on “Buttering Up” which offered twelve recipes for flavored butters for use in modern and traditional Italian cookery. The inbox meanwhile simultaneously chimed in with a *Tasting Table National* post suggesting that anchovy butter was a remarkable and flavorful dish. But of more immediate interest to many in the Society would be the recent *Huffington Post Taste* article, which offered “Honey Butter Recipes: 12 Ways to Make Your Own.”

Yes, Honey Butter has always been one of those tricky subjects. Kings come and go and sometimes they make announcements and maintain their preferences for the dish with the words “honey butter (yum!)”! And along with such announcements comes again another conversation about how or why it ever came to grace our Society tables. Was there ever a medieval source for the combination? Dame Katja Davidova Orlova Khazarina in her 2001 article “Is Honey Butter Period?” attempted to trace the recipe back to the popular cookbooks of the 1960’s with mixed success. I think honey butter presents the sweetest of conundrums where the meaning of conundrum may be either “A confusing and difficult problem or question” or “A question asked for amusement, typically one with a pun in its answer; a riddle.” So for amusement, I’ve turned once again to the sweet questions surrounding honey butter.

I first wrote an article on “Honey Butter and Butter Molding” in 2007 which was published in early 2008. In that article, I asked if it was possibly a question of someone reading the phrase “honey, butter” in a few scattered medieval manuscripts and missing the comma? For those that would serve it at their Society feasts in the 21st century, it’s been suggested that one should say it is a recipe or cure for poor lungs as based upon an early medicinal recipe found in an ancient Anglo-Saxon Leechbook. Mark Grant’s translation of *Anthimus* in 1996 revealed that back in the sixth century *Anthimus* had mentioned that “butter should be blended with a little honey” and taken then as a remedy for consumption. The information from the Leechbooks or *Anthimus* of course wasn’t commonly available back when the practice began at our early 1970’s feasts in the Society. So that brings us back to asking the question again of where did the idea or practice of honey butter in the SCA actually arise?

Having looked into the matter at that time in 2007, I was left wondering if it was just a matter of a comma. A 1579 quotation from John Merbecke’s *The Holie Historie of King David* reads:

néedefull things.

Of barley floure and parched corne, of beanes and also wheate,
Of honey, butter, shéepe and chéeze, for all his men to eate.
For weary, hungry and a thirst,

Another source is Peter Lowe’s *The Whole Course of Chirurgerie* [London: [Printed by] Thomas Purfoot, 1597.]

where the gangren ceaseth. The furie of the maladie being past, cause the scarre to fall, with honey, butter, and yolkes of egges. A number of other sources also list “honey, butter.”

Then again in 2009 to celebrate the Fortieth Anniversary of the Middle Kingdom, I returned once more to the delicious subject of honey butter in an effort to find out “exactly how old was this delicious custom of it being placed upon our feast tables? And if not for the entire Society then perhaps for the Midrealm! Back in December of 2003, His Grace Duke Cariadoc of the Bow, the first and third King of the Middle Kingdom had summed up honey butter as a mistake. He wrote then: “I have made mistakes in the past—I used to serve honey butter, for instance, under the vague impression that it was the sort of thing medieval people would serve. But that was not a deliberate attempt to fake something, merely a mistake.”

What a crushing blow, I thought then, that a fabled dish of olden days was being deemed just a mistake, albeit a delicious mistake, but how old was this mistake? And so it might have remained except in the spring of 2009, there came to be once again a conversation on the topic of honey butter and its history. And again His Grace, Duke Cariadoc would comment on the subject. This time he would admit and write “I like honey butter and probably deserve some of the blame for spreading its use in the Society, but as far as I know there’s no evidence it was used as a spread in period.” (David/Cariadoc 3/29/2009)

That dated honey butter back to the early days of the Middle Kingdom and possibly to the reign of the first monarch, but did it date back even farther perhaps to the West Kingdom? In March 2002, it was asserted on the SCA Cooks List that in the West "Honey Butter - hasn't shown up at Kingdom or Principality feasts." Never, ever? Was this actually correct? Some cooks in the West suggested on SCA Cooks that it might have been served in the early days because the California restaurant chain owned by Marie Callender served honey butter, but no one knew for sure. The chain dates back to 1948, so they were around in those early days of AS I. (This restaurant connection seems to follow along with the folklore or "forklore" urban myth that the Society might have come to serve honey butter because the Nickerson Farm's restaurants served it in the Midwest.)

I took a gamble and put a query on the West-Cooks List on 3 March 2013, saying that I was updating my earlier article on honey butter. I wrote: "Someone has suggested that it first appeared on tables in the West Kingdom back in the late 1960s? Is this true? Does anyone remember? Thanks for any information."

The reply came later that evening. Mistress Geraldine of Toad Hall, OL, OP, Baroness Bufo wrote back to say, "I did indeed serve pots of honey butter at the first two society feasts which I produced for 12th night, I believe, (sic) A.S. 4 and 5. Mistress Geraldine." We worked out with the help of the online West Kingdom History that Her Excellency served as cook for Twelfth Night Coronation and Revels (January 4, 1969 AS III) and then again for the fourth year Twelfth Night Coronation and Revel

January 3, 1970, by which time she had been laurelled. On 4 March 2013, she affirmed that the dates of 1969 and 1970 were indeed correct. She also helpfully added her source. "In addition to honey-butter, which my family always called "Pooh Butter," and for the feasts I called "Bjorns Butter," being that Tolkien (sic) was huge in the sixties. I also served a butter with minced fresh herbs whipped into it."

So here we have honey butter being served in The West as early as January 1969. This is of course earlier than reports of honey butter showing up on tables here in the Middle or Midrealm. (The first Crown fought in the Midrealm wasn't held until the July 4th weekend of 1969, or six months later.) We also have the intriguing aspect that somehow or the other, the inspiration for the dish might lie with the writings of A. A. Milne and the culinary preferences of Winnie-the-Pooh. (Pooh asked a difficult question. "I have been thinking about honey," he said, "and how we get it from the bees. ... "How about bread and butter?" suggested Christopher Robin.) And the name of the dish at the 12th Night feast in 1969, being "Bjorns Butter" owes its inspired name to J.R.R. Tolkien!

Lastly, I shall leave you with this most apt seventeenth century quote from John Bunyan. I recently came across it and thought it very appropriate:

Then they brought up in course a dish of butter and honey.

Then said Gaius, Eat freely of this, for this is good to cheer up and strengthen your judgments and understandings. This was our Lord's dish when He was a child: "Butter and honey shall He eat, that He may know how to refuse the evil and choose the good."

John Bunyan. *The Pilgrim's Progress*. 1678. 1 page 345

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Le Ouverture de Cuisine . 1604. This rough translation is courtesy of Daniel Myers (copyright 2006) at <http://www.medievalcookery.com/notes/ouverture.shtm>
(The descriptions are located just prior to the book's index.)

"Secret Weapon: Anchovies. Seattle Chef Ethan Stowell Uses Them in Everything." Tasting Table. Tasting Table National. 07 Mar. 2013. Web. 07 Mar. 2013. <http://www.tastingtable.com/entry_detail/national/12821>.

SCA Cooks List. Archives at <http://lists.ansteorra.org/pipermail/sca-cooks-ansteorra.org/> Also see Stefan's Florilegium <http://www.florilegium.org> for more of the conversations on honey butter.

My earlier efforts:

Holloway, Johnna. [Johnnae Ilyn Lewis.] "Honey Butter and Butter Sculptures. The Gauntlet. January 2008. http://www.midrealm.org/pentamere/pdfs/Gauntlet_Jan-Mar08.pdf [The updated 2009 article was submitted but not published.]

For Dame Katja's [Chris Adler-France] take on this subject see her article: <http://www.florilegium.org/files/FOOD-CONDIMENTS/Honey-Butter-art.html> OR <http://www.katjaorlova.com/MedFoodHoneyButter.html>

PSS- [By the way-- Should I or anyone else be accused of buttering up, well the phrase, according to the OED dates from 1700 when William Congreve wrote in the Way of the World "The 'Squire that's butter'd still, is sure to be undone."]

Contributed by Johnnae Ilyn Lewis, CE

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Upcoming Baronial Events

Altavia Anniversary

Date of Event: May 10, 2014

Where: Veteran's Park, 13000 Sayre Street Sylmar, CA 91342

Salutations Good Gentles!

We invite one and all to help us make Altavia's 31st Anniversary a stepping stone to the Future! Join us May 10, 2014 at Veteran's Park in Sylmar as we as celebrate THE COLORS OF ALTAVIA with all our Excellencies Past and Present! Witness the stepping down of our beloved Baron Secca and Baroness Meliora !! And then 'Hip Hip Huzzah' for their Heirs, THL Cristofanus Castellani and Mistress Cecilia Medici, our shiny new B& B's !! Highlighting the day will be the search for new Altavian champions in Armoured, Rapier, Unarmoured, A&S, and Youth !! So, just how many shades of Green, White, and Black can YOU wear as we celebrate the day ??

Events

Our Armoured Combat, Rapier, Unarmoured, and Youth tournaments will all be standard double-elimination style.

Our Arts and Science Competition is open to any creative art or science, functional or not; and entries inspired by the Baronial Colors of Vert, Argent, Sable (Green, White, and Black) are greatly preferred !! The New Champion will be decided by a People's Choice competition, so please remember to come by and cast your vote !! All entries must be in by 2 pm, but voting will run until just before closing court.

Along with the tournaments there will be various other fun activities throughout the day. More details to follow...

Schedule for the Day

7:30 am Site opens

8:00 am Populace welcome and gate open

10:00 am Opening Court

2:00 pm Last of the A&S Entries accepted

3:00 pm Contests close

5:00 pm Closing Court

6:00 pm Site closes

Site Information: Veteran's Park is located at 13000 Sayre Street, Sylmar, CA 91342.

Directions: For those coming from the NORTH, make your way to the 5 South, then take the 210 East towards Pasadena. Take the Hubbard St Exit. Turn Left. Follow Hubbard St to Eldridge Ave. Then, see Step 2 below. For those coming from the SOUTH and WEST, make your way to the 118 East, then take the 210 West towards Sacramento. Take the Hubbard St Exit. Turn Right. Follow Hubbard St to Eldridge Ave. Then, see Step 2 below. For those coming from the WEST, make your way to the 210 West towards Sacramento. Take the Hubbard St Exit. Turn Right. Follow Hubbard St to Eldridge Ave. Then, see Step 2 below.

STEP 2: Then everyone will turn left onto Eldridge Ave. At the first stop sign, which is at Sayre St, turn right. Follow Sayre St all the way up the hill into Veterans Memorial Park. Altavia signs will direct you towards the event once in the park.

Site Fees: Site fee is \$7 for members with proof of membership, \$3 for children 4-12, children under 3 are guests of the Barony. A \$5.00 non-member surcharge will apply for non-members over the age of 12. Make checks payable to SCA Inc./Barony of Altavia.

Merchants: Merchants are welcome! Fees are your site fees as well as 10% of gross sales, which goes to the park. If you are interested in merchanting, please e-mail event steward for space reservations.

Additional Info: This is a dry site. Pets must be leashed at all times. The park has requested that we haul out all of our own trash. The Barony will provide trash bags, but please arrange to take them with you at days end.

Event Stewards: THL Courtney of the White Meadows and Lady Muirgen ingen Ailella. Please email them at - anniversary@sca-altavia.org



Rose Confections

Contributed by THL Johnnae Ilyn Lewis, CE

Roses should be gathered in April and in May: and of them shoulde be made Suger to set in Syropes of Roses and in this same Month should Oyle be made of Camamyll.

John Partridge. 1573

According to The Oxford Companion to the Garden, there are over 3300 varieties of roses grown in the UK today and over 14,000 different varieties grown around the world. They all originate from a handful of the 120 wild species that are still scattered around the world; nearly all of the garden roses originate from just one, the *R. gallica*. Even the esteemed Damask roses are a hybrid of the *R. gallica*. If one just wants to read about roses and not grow them, well one can safely say that books on roses would fill a library. There are simply thousands of books catalogued under the general subject heading of roses. OCLC's Worldcat database lists some 73,000 plus, in fact, including over 2200 dissertations. In this short article, we won't delve into the botanical history, all the folklore, religious, literary and artistic associations, or the conversations about varieties, gardens, and horticulture, but instead will concentrate on recipes for roses as used in confectionary.

Recipes

The best way to eat them is with Rose-sugar.

Thomas Venner. *Via Recta*. 1620. vii. 129

Rose Sugar

We'll begin with rose sugar, which as food historian C. Anne Wilson noted was highly sought after by the medieval English royal court. "The royal household in 1287 used 677 pounds of sugar, and also no less than 300 pounds of violet sugar and 1,900 pounds of rose sugar," wrote Wilson in *Food and Drink in Britain*. Most recipes for Rose Sugar call for rose petals to be crushed with or layered in sugar, but in one of the many manuscripts of the *Menagier de Paris*, there appeared a version calling for rosewater and not rose petals. (We have to digress here and mention that rosewater is of course a primary flavoring ingredient in many dishes throughout the medieval Middle East and India. It appeared in numerous Islamic and Andalusian recipes, and was used widely in English cookery. It's a ubiquitous distillation, and like other distillations, there are many good rosewaters and rather bad, just plain awful, rosewaters available today in a variety of formulations and strengths. An unromantic form of steam distillation is most often used today. Some complain that rosewater always tastes soapy, but they may be using a concentrated variety in too great a quantity. Try a variety of types and always start out with less. One can always add more.)

The recipe, as appearing in "Appendice to Article V" in the 1846 version of *Le Menagier de Paris* as edited by Baron Pichon, begins:

Item, pour faire de sukere rosart en plate, il fault pour une
livre de sukere ung pinte et demie de bonne eaue rose et faire
boilier ensamble et tant qu'il fache le fillet entre deux doés
mais ensois que on maeste boilier, [<http://tinyurl.com/cs5wxdT>]

Joop Witteveen explains that one combines 1.5 parts rosewater with 1 parts sugar. Bring to a boil and cook slowly until the mixture forms a thread. Dust a pan with fine flour. Pour into the pan. Allow to cool and then cut into pieces.

Conserves, Preserves, Candies

The vertue of the conserue of Roses.

Conserue of Roses comforteth the stomach, the heart and all the bowells, it molyfyeth and softneth the bowells, and is good againste blacke Color: melancoly, conserues of white roses doth loose the belly more then the red.

John Partridge. 1573.

For those that would like to experiment with a combination of modern local roses and medieval or Renaissance methods, there are all sorts of authentic recipes to be found. It is important to use only organically grown roses from a vendor or from a trusted garden. Use only pesticide free blooms. Here are some appropriate recipes to try:

A collection of recipes edited and annotated by yours truly included this rose recipe by John Partridge dating from 1573.

To make Conserue of Roses, or other Flowers. Cap. xvii.

Take the Buddes of Red Roses, somewhat before they be ready to spread: cut the red part of the leaues from ye white, then take the red leues and beat and grind them in a stone mortar with a pestell of wood, and to euery ounce of Roses, put .iii. ounces of suger in ye grinding (after the leues are wel beaten) and grinde them together till they be perfectlye incorporated, then put it in a glas made for the nonce: and of purpose: or els into an earthe pot: stop it close, and so kepe it. Thus ye may make conserues of all kynde of flowres vsed therunto. Partridge. 1573.

A generation later than Partridge, there appeared the marvelous *A Closet for Ladies and Gentlevvomen. or, The Art of Preseruing, Conseruing, and Candyng* which I annotated and edited in 2011. (The work was first published in 1608.) This is the recipe for a conserve of roses from *A Closet*.

[68] To make conserue of red and damaske Roses.

Take of the purest and best coloured buddes you can get, and clip off the whites from them and to euery pound of leaues you must take three pound of Barbarie sugar, and beat them together till they be very fine, and then with a wodden spatter take it vp, and set it on the fire till it be through hot, and then presently put it vp, and it will be of an excellent colour.

See also Ivan Day's excellent website for more on conserves of red roses. *A Closet for Ladies and Gentlevvomen* also includes these interesting recipes for candyng and preservation:

[8] To preserue red Rose leaues.

Take of the leaues of the fairest buds halfe a pound, sift them clean from seeds, then take a quart of faire water, and put it in a earthen pipkin, and set it ouer the fire vntill it bee scalding hot, and then take a good many of other red Rose leaues, and put them into the scalding water, vntill they begin to looke white, and then straine them, and thus do vntill the water looke very red: then take a pound of refined sugar, and beat it fine, and put it into the liquor with halfe a pound of Rose leaues, and let them seeth together till they bee ynough, the which to know is by taking some of them vp in a spoone, as you doe your Cherries, and so when as they be thorow cold, put them vp, and keepe them very close.

A Closet for Ladies and Gentlevvomen. 1608.

[21] To Candy Rose leaues as naturally as if they grew vpon the Tree.

Take of the fayrest Rose leaues, red or dammaske, and on a Sun-shine day sprinkle them with Rose water, and lay them one by one vpon faire paper, then take some double refined suger, and beat it very fine, and put it in a fine lawne searce, when you haue layd abroad all the Rose leaues in the hottest of the sunne, searce suger thinly all ouer them, then anon the Sun will candy the suger, then turne the leaues, and searce suger on the other side, and turne them often in the Sun, sometimes sprinkling Rose water, & some times searsing suger on

them, vntill they be ynough, and come to your liking: and being thus done, you may keepe them. A Closet for Ladies and Gentlevvomen. 1608.

[23] To Candy all manner of flowers in their naturall colours.

TAke the flowers with the staulkes, and wash them ouer with a little Rose water, wherein Gum-arabecke is dissolued, then take fine searsed suger, and dust ouer them, and set them a drying on the bottome of a siue in an ouen, and they will glister as if it were Suger-candy. A Closet for Ladies and Gentlevvomen. 1608.

[32] To make Past of Eglantine of the colour of thrred Corall.

Take your EglantineBerries, otherwise called Hips, and stampe them in a mortar, with Gum-tragacant and Rosewater, then strayne it thorough a strayner, then take halfe a pound of refined suger, beaten and searsed, and worke it vp into Past with this straying, then print it with your moulds, then stoauē it, and then guild them. A Closet for Ladies and Gentlevvomen. 1608

By way of annotation, the title of this recipe in the 1608 edition certainly looks like “thrred.” Later editions clearly show that “thrred” is two words: “the red”. The title of the recipe then becomes: To make Paste of Eglantine, of the colour of the red Corall in the 1635 edition. The words “Eglantine Berries” are indeed run together in the first line. OED defines eglantine as the sweet-briar rose, so this is in fact a rose recipe.

I hope you enjoy the experience of creating confections with roses soon.

Select Sources:

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Upcoming Inter-kingdom Events

2014 Known World Heraldic and Scribal Symposium

The Caid College of Heraldry invites you to the 2014 Known World Heraldic and Scribal Symposium, hosted by the Barony of Starkhaffn, June 13-15, in beautiful Las Vegas, Nevada!

A Known World Heraldic Symposium (or KWHSS, for short) is the annual meeting of the College of Arms of the Society for Creative Anachronism. An annual event since 1987, the KWHSS is a great opportunity to meet heralds of all levels within the Society, attend classes, mixers, and attend the Laurel Roadshow. Individual or group reservations can be made, and you can register online, even submitting your device through the website.

Please check out the website here: <http://heralds.sca-caid.org/kwhss/>



Rough Winter Everlastingly

by THL Johnnae Ilyn Lewis

As January and the New Year dawns, the question arose as to what was written about winter and these months in past times. In these days of central heating and thermal clothing, we welcome winter because it brings snow for skiing and winter sports, but of course in the past people didn't welcome winter with such enthusiasm.

Here are some selections:

January

Then came old January, wrapped well
In many Weeds to keep the cold away:
Yet did he quake and quiver like to quell,
And blow his Nails to warm them if he may;

Spenser. The Faerie Queene.
Book VII. Cantos VII and VIII.

Ianuary.

The fyrst. vi. yeres of mannes byrth & aege
May well be compared to lanyuere.
For in this month is no strength no courage
More than in a chylde of the aege of. vi. yere.

Here after foloweth the prymer in Englysshe
sette out alonge, after the vse of Sarum. 1538

Ianuary.

¶The firste moneth is Ianuarye, the childe is without myght tyll he be vi. yere olde, he can not helpe hym selfe.

The Shepheards kalender. 1570

The regiment for Winter, December, January, and February.

The shepheards in winter are clothed in thick gowns of rough cloth hie shorne well furred with foxe. For it is the warmest furring that is, and Cats, Conies, Lambs, and diverse other thicke furies that be good and wholesome.

In the winter shepheards do eat beef, Pork, Brawn of Harts, Hinds and all kind of venison, Partridges, Fesants, Hares, fowles of the river and other meats that they love best: for that is the season of the year that nature suffereth greatest plenty of vittle for the naturall heat that is drawn with in the body.

In this season also they drink oft strong wines, after their cōplexion, bastard or Osey. Twice or thrice in the week they use good spi|ces in their meats: For this is the wholsomest season of all the yeer in the which

chanceth no sicknesse, but by great excesse and outrages done to nature, or by evill government. Shepheards say also that Prime time is hot & moist, of the nature of ayr, complexion of the sanguine, and that in the same season nature reioyceth, and the pores open, and the bloud spreads through the veins more than another time. Summer is hot and dry of the nature of fire, of complexion of cholerick, when one ought to keep him from all things that procure heat, all excesse, and hot meats. Harvest is cold and dry of the nature of earth & complexion of melancholy, in the which time one ought to keep him from doing excesse more thā at other times. But winter is cold and moist, of the nature of water, and complexion of flegmatick, then ought a man to keep him warm and meanly to live in health.

The Shepheards kalender
newly augmented and corrected. London, 1656.
A revision of The shepardes kalender. [1570?]]

Me. I would chuse March, for I would come in like a Lion.
To. But you'd go out like a Lamb, when you went to hanging.
Fletcher. Wife for Month, 1624 ii. i

We'll end with quotations from assorted works by William Shakespeare

What's the matter? That you haue such a Februarie face
Much Ado About Nothing. v. iv. 41 (1599)

You'd be so lean, that blasts of January
Would blow you through and through.

The Winter's Tale. IV, iii
before this frost; but thou know'st winter tames man, woman, and beast

The Taming of the Shrew. IV, i
And make rough winter everlastingly

Two Gentlemen of Verona. II, iv
The seasons' difference, as the icy fang
And churlish chiding of the winter's wind,
Which when it bites and blows upon my body
Even till I shrink with cold, I smile and say,
"This is no flattery: these are counsellors
That feelingly persuade me what I am."
Sweet are the uses of adversity,

As You Like It. II, i
Come hither, come hither, come hither!
Here shall he see
[No enemy
But winter and rough weather].

As You Like It. II, v
Amiens:

Blow, blow, thou winter wind,
Thou art not so unkind
As man's ingratitude;
Thy tooth is not so keen,
Because thou art not seen,
Although thy breath be rude.
Heigh-ho, sing heigh-ho! unto the green holly,
Most friendship is feigning, most loving mere folly.
[Then] heigh-ho, the holly!
This life is most jolly.
Freeze, freeze, thou bitter sky,
That dost not bite so nigh
As benefits forgot;
Though thou the waters warp,
Thy sting is not so sharp
As friend rememb'ed not.
Heigh-ho, sing, etc.

As You Like It. II, vii
Barren winter, with his wrathful nipping cold;

Henry VI. II, iv
Daffodils, That come before the swallow dares, and take
The winds of March with beauty; violets dim,
But sweeter than the lids of Juno's eyes
Or Cytherea's breath;
The Winter's Tale. IV, iiiii.

As was written in MacBeth (III, iv) this has been but "A woman's story at a winter's fire", but one I hope that has been enjoyed on a winter's day.

Sources:

EEBO. Early English Books Online. Restricted Academic database.

OED Online. 2nd Ed. 1996.

The Riverside Shakespeare. 1974. Online. Restricted Academic database.

Chambers' Book of Days. <http://www.thebookofdays.com/months/>

Spenser, Edmund. The Faerie Queene. Ca 1596.

<http://spenserians.cath.vt.edu/TextRecord.php?action=GET&textsid=32894>

Altavia Current Champions

- ✠ Archery **Brighid Ni Muirean** 10/27/13
- ✠ Armored Combat **Sir Edward Senestre** 5/11/13
- ✠ Arts & Sciences **Lady Arianna di Zanchi** 5/11/13
- ✠ Bardic **Briauhna Colette des Trouvères** 12/7/13
- ✠ Chess **Nathaniel Longbow** 12/7/13
- ✠ Equestrian **THL Courtney of the White Meadow** riding Blaze 6/29/13
- ✠ Rapier Combat **Nathaniel Longbow** 5/11/13
- ✠ Thrown Weapons **Cormac Mor** 10/27/13
- ✠ Unarmored Combat **Kolbrandr Kollson** 5/11/13
- ✠ Youth Archery **Tara of Caitness** 10/27/13
- ✠ Youth Combat **Dante, Dmitri, & Natalya** 5/11/13
- ✠ Youth Thrown Weapons **Nicolai Stagghorn** 10/27/13



The Turkey: Unjoynted and Served Forth

Contributed by THL Johnnae Ilyn Lewis

O, peace! Contemplation makes a rare turkey-cock of him.
How he jets under his advanc'd plumes!

Shakespeare. Twelfth Night. II, v.

The great birds of the medieval table were carried to the English feast table with imposing ceremony. The carving instructions found in *The Boke of Keruyng* (Book of Carving) of 1508 listed a number of birds, including 'goose, swanne, capon, henne, chekyn, malarde, conye, heron, crane, pecocke, bytture, curlewe, fesande, partryche, quayle, plover, pygyon, pasty, woodcocke,' and "lastly all maner small byrdes." The text directed that one should, for example, "Dysmembre that heron. Dysplaye that crane. Dysfygure that pecocke. Unjoynt that bytture." Later in that same text one is told exactly how one should dismember, unjoint, or display the bird in question.

The carving rhyme and the carving instructions were reprinted and reappeared in 1513, 1560, c1570, and in 1613. They were also included in numerous other culinary books, with one notable exception. While one was instructed to "unjoynt that bytture" in the initial rhyme of 1508, John Murrell in his 1617 *A Nevv Booke of Cookerie* drops the bytture and supplements the original text to include explicit and very detailed instructions for the reader on how "To cut up a Turkie or Bustard." Murrell's work carries a long title ending in a phrase promising: Together with the newest fashion of cutting vp any fowle, however his detailed instructions are, they include just the swanne, goose, turkie or bustard, hearne, and mallard. The other great birds are left out.

It's not quite as straightforward to say that the Central American or North American turkey of Mexico gradually supplanted the bitturine or bustard (*Otis tarda*) and other great birds in Tudor England. Prior to the voyages of discovery to the Americas, the African guinea-fowl had been reintroduced back into England in the late 14th or early 15th century. This smaller bird also bore the name of turkey. When the New World turkeys arrived on the scene in the late 1520's or 1530's, both guinea-fowls and these new birds shared the same name for a period of time. (The Strickland family of Boynton near Bridlington in East Riding is usually mentioned in connection with the introduction of the turkey into England.)

The American turkey, however, rapidly became a status item and was quickly adopted and being raised along with peacocks in many poultry yards. By 1541 the upstart new arrival had earned its place in the ecclesiastical sumptuary laws, and by 1555 their price was legally fixed in the markets of London. By 1573 Thomas Tusser was writing that good hospitality at Christmastime demanded the host would provide "Good bread & good drinke, ... brawne pudding & souse & good mustarde withal. Biefe, mutton, & porke, shred pyes of the best, pig, veale, goose & capon, & turkey wel drest."

Various books on husbandry, including *Four Bookes of Husbandry* and *Maison Rustique*, or *The Countrey Farme* gave instructions on the raising of turkeys. Thomas Moffett in his late 16th century manuscript for *Healths Improvement* would suggest "Bistards or Bustards (so called for their slow pace and heavy flying)" should be the youngest and fattest and should be "hanged three or four daies in a cool place out of the Moon-shine, either rost it or bake it as you do a Turkie, and it will prove both a dainty and wholesome meat." So by this time in the mid 1590's, the treatment of fowl has come full circle with one being instructed to treat the now rare Bistard or Bustard as one does the more common Turkie.

By the time the Pilgrims arrived in New England they were well acquainted with turkeys. William Wood in *Nevv Englands Prospect* in 1634 would differentiate between the domesticated turkey of England and the native wild bird when he wrote that in New England "The Turkey is a very

large Bird, of a blacke colour, yet white in flesh; much bigger than our English Turkey.”

The first systematic English work on the subject of ornithology, *The ornithology of Francis Willughby of Middleton* was published in 1678. In that volume John Ray and Francis Willughby would write an explanation that is still informative:

“The TURKEY, *Gallopavo seu Avis Numidica & Meleagris*. Neither Turkeys nor Peacocks are native of England, but because they are tame fowl, and easily bear our Winters, and it is now a long time that they have been brought over, we may very well reckon them among English birds. ... In English they are called Turkeys, because they are thought to have been first brought to us out of Turkey.”

The Willughby book contains numerous illustrations. Amazingly enough, illustration XXVII includes on the same plate two views of the Peacock, and singular views of the Turkey, and the Guinea Hen. In the upper left corner of the same illustration, there may be found another important and great bird. This is the famed Dodo!

And how did one prepare the turkey in Elizabethan and Stuart times? No doubt one used recipes and sauces for other poultry. The Tudor-Jacobean manuscript titled *A Booke of Cookery* simply lists “turkeys, Capons, partridge, pheasants, woodcock, tele, duck, plover, curlues, & quailles...” would be suitable for the recipe titled: “To make sause for foule.” Gervase Markham in 1623 would write “Capons, Pheasants, Chickens and Turkies you shall roast with the Pinions.” Jos. Cooper, chef to the late king Charles I, would simply record: “Pea, Partidge, Pheasants or Turkey, which require lard and deep seasoning, with store of Butter.” One also encounters recipes which specifically call for turkey. Early culinary sources include the following recipes:

To bake Turkey Fowles.

Cleve your Turkye foule on the back, and bruse al the bones. Season it with Pepper groce beaten and salt, and put into it good store of Butter, he must have five houres baking.

A.W. 1584, 1591.

To bake a Turkie and take out his bones.

TAKE a fat Turkie, and after you haue scalded him and washed him cleane, lay him vpon a faire cloth and slit him through out the backe and when you haue taken out his garbage, then you must take out his bones so bare as you can, when you haue so done wash him cleane, then trusse him and pricke his backe together, and so haue a faire kettle of séething water and perboyle him a little, then take him vp that the water may runne cleane out from him, and when he is colde, season him with pepper and salt, and then pricke him with a fewe cloues in the brest, and also drawe him with larde if you like of it and when you haue made your coffin and laide your Turkie in it then you must put some butter in it and so close him vp in this sort you may bake a Goose, a Pheasant, or Capon. Pp 13-14.

Dawson, 1587.

To make sauce for capons or Turkey Fowles.

Take Onions and slice them thin, and boyle them in faire water till they be boyled drye, and put some of the gravie unto them and pepper groce beaten. *A Book of Cookrye*. 1591.

To bake Turkey Fowles.

Cleve your Turkye foule on the back, and bruse al the bones. Season it with Pepper groce beaten and salt, and put into it good store of Butter, he must have five houres baking.
A Book of Cookrye. 1591.

To bake a Turkey, or a Capon.

BOne the Turkey, but not the Capon: parboyle them, & sticke cloues in their breasts: Lard them and season them well with Pepper and Salt, and put them in a deepe Coffin with the breast downeward, and store of Butter. When it is bakte poure in more butter, and when it is colde stop the venthole with more Butter.
Murrell. 1615.

Later 17th century recipes include:

To bake a Turkie.

Take out her bones and guts, then wash him, then prick his back together again, then perboil him, season him with pepper and salt, stick some Cloves in the breast of him, then lard him, and put him into your Coffin with Butter, in this sort you may bake a Goose, Feasant, or Capon.
Countess of Kent, 1653.

To make gallendine Sauce for a Turkey.

Take some Claret Wine, and some grated Bread, and a sprig of Rosemary, a little beaten Cloves, a little beaten Cinnamon, and some Sugar.
Countess of Kent 1653

To souce Turkeys.

Take a good fat Turkey or two; dress them clean, and bone them; then tye them up in the manner of Sturgeon with something clean washed. Take your kettle, and put into it a pottle of good White-wine, a quart of Water, and a quart of Vinegar; make it boil, and season it with Salt pretty well. Then put in your Turkeys, and let them boil till they be very tender. When they are enough boiled, take them out, and taste the Liquor; if it be not sharp enough put more Vinegar, and let it boil a little; then put it into an earthen pot, that will hold both Turkeys. When it is cold enough, and the Turkeys through-cold, put them into the Liquor in the Pot, and be sure they be quite covered with the Liquor; Let them lye in it three weeks or a month; Then serve it to the table, with Fennel on it, and eat it with elder Vinegar.

You may do a Capon or two put together in the same manner: but first larding it with great Lardons rowled in Pepper and Salt. A shorter time lying in the pickle will serve.

Digby. 1669.

CLXVIII. To bake a Turkey or Capon.

Bone the Turkey, but not the Capon, parboil them, & stick Cloves on their breasts, lard them, and season them well with Pepper and Salt, and put them in a deep Coffin with good store of Butter, and close your Pie, and bake it, and soak it very well, when it is baked, fill it up with melted butter, and when it is quite cold, serve it in and eat it with Mustard and sugar: garnish it with Bay Leaves.
Hannah Woolley, 1670.

So Unjoynt that Turkey and Serve it Forth in the tradition of the Great
Birds of Olden Days.

Sources:

EEBO. Early English Books Online. Restricted Academic database.

Oxford English Dictionary. OED Online. 2nd Ed. 1996. Restricted Academic database.

Eiche, Sabine. *Presenting the Turkey. The Fabulous Story of a Flamboyant and Flavourful Bird*. Florence, Italy: Centro Di, 2004. <http://members.shaw.ca/seiche/>

Holloway, Johnna. "On Turkeys and Great Birds." 2005. <http://www.florilegium.org/>

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The Great Birds

For recreated pre-1500 medieval feasts, the turkey is often used to replace the "great" birds of old which are no longer available. The best examination of these great medieval birds may be found in Joop Witteveen's series in *Petits Propos Culinaires*. See:

Witteveen, Joop. "On Swans, Cranes, and Herons," 1986-87. Parts 1-3 in PPC, 24, 25, 26.; "The Great Birds, Part 4: Peacocks in History," 1989, PPC 32.; "The Great Birds, Part 5: The Preparation of the Peacock for the Table," 1990, PPC 36.

Culinary Sources:

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The Boke of Keruynge (Book of Carving) 1508, edited by Peter Brears. 2003.

Cooper, Jos. *The Art of Cookery*. 1654.

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Digby, Sir Kenelm. *The closet of the eminently learned Sir Kenelme Digbie Kt. Opened*. 1669. Facsimile. Prospect Books, 1997.

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Martha Washington's *Booke of Cookery*. Edited by Karen Hess. New York: Columbia Univ. Press, 1981. Includes the manuscript *A Booke of Cookery*.

Moffett, Thomas, and Christopher Bennet. *Healths improvement: ... Written by that ever famous Thomas Muffett, Doctor in Physick: corrected and enlarged by Christopher Bennet, Doctor in Physick, and fellow of the Colledg of Physitians in London*. Written circa 1595 and published finally 1655.

Murrell, John. *Mvrrels Two Books of Cookerie and Carving*. 1638. Facsimile. Otley: 1985.

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Murrell, John. A new booke of cookerie VVherein is set forth a most perfect direction to furnish an extraordinary, or ordinary feast, either in Summer or Winter. Together with the newest fashion of cutting vp any fowle. By Iohn Murrell. (1617) EEBO Editions, 2010.

Ray, John and Francis Willughby. The ornithology of Francis Willughby of Middleton. 1678.

Tusser, Thomas. Fiue hundreth points of good husbandry. 1573.

W., A. A Book of Cookrye. 1584, 1591. Facsimile. Amsterdam: 1976.

Woolley, Hannah. The queen-like closet; or, Rich cabinet stored with all manner of rare receipts for preserving, candying & cookery. 1670.

Wood, William. Nevv Englands Prospect. 1634.

Those wanting more information on the heritage turkey should see: Heritage Turkey Foundation.
<http://heritageturkeyfoundation.org/>



Baronial Officers

Baron is THL Secca of Kent	(Baron@sca-altavia.org)
Baroness is THL Meliora Deverel	(Baroness@sca-altavia.org)
Chief Lady-in-Waiting is Lady Fara MacGregor	(court@sca-altavia.org)
Captain of the Guard is Lord Uilliam mór MacGregor	(guard@sca-altavia.org)
Seneschal is THL Madelena Hidalgo de Valencia	(seneschal@sca-altavia.org)
Deputy Seneschal Lord Francisco Rojas de Gomez Y Sandoval	
Captain of Archers is Lord Gendu Secen	(archery@sca-altavia.org)
Deputy Captain of Archers is THL Nikolaos Phaistos	
Arts & Sciences Officer is Lady Aethelwyn of Ashgrove	(arts@sca-altavia.org)
Chatelaine is Lady Catriona inghean Diarmada	(chatelaine@sca-altavia.org)
Children's Minister is Lady Fara MacGregor	(children@sca-altavia.org)
Deputy Children's Officer is THL Tezar of Aeolis	
Chiurgeon is Lord <i>Caine</i> Dorcha	(chiurgeon@sca-altavia.org)
Deputy Chiurgeon is THL Cecilia Medici	
Chronicler is Baroness Asakura Mashime	(chronicler@sca-altavia.org)
Deputy Chronicler is Hugh de Greyllonde	
Constable is THL Thorin O'Seaghda	(constable@sca-altavia.org)
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Herald (<i>Sable Fret Cornet</i>) is THL Damien von Baden	(herald@sca-altavia.org)
Court Herald is THL Tezar of Aeolis	
Lists Officer is THL Matlens Litovka	(lists@sca-altavia.org)
Marshal is Sir Thorin O'Seaghda	(marshal@sca-altavia.org)
Deputy Marshal is Sir Eronric of Devon	
Deputy Marshal for Equestrian is Dona Lady Virgina Read	(equestrian@sca-altavia.org)
Deputy Marshal for Armored Combat is Sir Thorin O'Seaghda	(marshal@sca-altavia.org)
Deputy Marshal for Rapier is Don Colwyn Stagghorn	(rapier@sca-altavia.org)
Deputy Marshal for Thrown Weapons is THL Nikolaos Phaistos	(tw@sca-altavia.org)
Deputy Marshal for Unarmored is Mistress Cecilia Medici	
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Altavia's College of Saint Firmin

College of Saint Firmin website: www.collegeofstfirmin.org

The College's **Seneschal** / President is Lord Philip Berenger de Greylonde
The College's Exchequer / Treasurer is Lord Philip Berenger de Greylonde
The College's Arts & Sciences Officer / Secretary

(firminseneschal@sca-altavia.org)
(firminexchequer@sca-altavia.org)
(firminarts@sca-altavia.org)

Ways to Stay Connected

Altavia has numerous ways of keeping in contact with you, keeping you informed and active. We welcome you to participate however way you feel most comfortable with. Here are several links in order to always keep up with what's going on with the Barony and the SCA.

Altavia's Website: www.sca-altavia.com

Altavia's Yahoo Groups Page: <http://groups.yahoo.com/group/Altavia/join>

Altavia's Facebook Page: <http://www.facebook.com/groups/297336603655499/>

Altavia's Twitter: <http://twitter.com/BaronyOfAltavia>

CAID's Website: <http://sca-caid.org/>

CAID's Facebook Page: <http://www.facebook.com/groups/3533625108/>



SECCA AT DRAGON'S KEEP

By Lady Muirgein ingen Aiilella

Secca did rise so early that morn
'ere e'en the mists had cleared

To find and conquer the evil Beast
That all his People feared.

A dragon whose breath did scorch the land
So huge in height and breadth

Whose scales of gold and silver did blind
The eyes of all he met

Secca kissed the lips Of his Lady fair
Who in her slumber but stirred

He looked upon her then stole away
With nary a parting word

For nay would he give fear to her
in return for that she gave to him

Let her believe This day to be
But a sporting day, a whim

And ne'er suspect as tmoon drew nigh
The dangers he would face

That field and hounds were nowhere near
His destined frightful place

His steed he mounted after one last look
Upon his sleeping love

And set upon His perilous path
To dread Dragon's lair above

As near to his destination came he
horrors revealed 'round every bend

Land blackened and barren was all to see
Naught of beginnings but only of ends

The populace lay upon the ground
no life in their staring eyes

But fear froze upon their poor sad faces
Upturned, blind - toward the skies



"This shall not be !" the Brave Knight cried
Heart-broken - to the winds

Nor shall the populace fall again
whilst yet I have strength within my limbs

No more shall yonder Dragon kill
No more take father from son
No more make widow and orphan weep
At the evil that it has done

Shall I live free and safe and loved
while my people perish and fall?

Nevermore, dread Dragon . . . I call you out
most heinous Beast of all

Come Forth, you monster of fiery breath
Your life will you now lose

No more to breath upon the land
Or my own death God shall choose

And miles away, within her dreams
Meliora stirred, then awoke and cried

She looked in fear - 'twas as she dreamed
Secca lay notthere by her side

Her dreams were troubled
no hounds and stagdid hold her vision there

But a mighty battle, a feaful cry
a silver and gold evil dragon lair

"My love," she cried, "You lied to me!
You go forth not for the hunt

'least not the oneyou told me of
of hound and deer and such

You have, as brave and goodas you are
Gone to the Dragon's keep

You've gone to save knight and knave alike
stealing away whilst I did sleep

But, Love, you have but robbedyour Love
No wakened kiss had I

No chance to sharein your Crusade
nor chance to say good bye



What if it be that you should fall,
ere I can swiftly ride ?

What if upon the ground you lie
before e'er I can arrive?

Before your broken self I find
to encircle, to entreat, to hold

What if fly you upto Gods above
before we together do grow old?

Do you not mind that oath you swore
Two ancients together we will become?

Dare'st you now to break that vow
upon the rising sun?"

And Meliora wept aloud
in fear for Secca's life

So is the fate of all who become
to Knight a Lady Wife

And Miles Away, at Dragon's Keep
did ground now shake and groan

As miles away did Dragon rise
Who dare disturb his home??

And Secca saw the very air
disturbed by waves of heat

And thought he heard upon those
waves
His Meliora weep

Thought he heard All that she said
here at faraway Dragon's keep

And answered he -so far away
his mind to hers did say

No, Dear My Love, This alone must I
do
There is a test this day

For Secca knew the Trial was nigh
Who now to live, who now to die?

He pulled his sword, he steadied his steed
He galloped at so fierce a pace



As all around him turned fire and flame
he searched for cool safe space

Again and Again did dragon spit
his lethal breath of fire

Again and again did dragon spit
naught but hatred and venom and ire

Horse and Knight did move as one
As each blast they did outsmart

Searching, always where sword could find a home
deep in the Dragon's heart

One final stream,
an incendiary blast
did strike the noble steed,

Down fell the horse, and man and sword
fell to the Dragon's greed.

Horse rose not, But did the Knight –
hidden -stand tall and and raise his sword

Dragon swooped upon the noble beast
Saw not the Knight behind

Dragon's hunger and his triumph make
The Evil dragon blind

To Secca's sudden fierce attack
beneath the Dragon's head

To Secca's sword with knightly art
so deep impaled in dragon's heart!

A scream a cry of anguish and fury
came out of Dragon's Keep

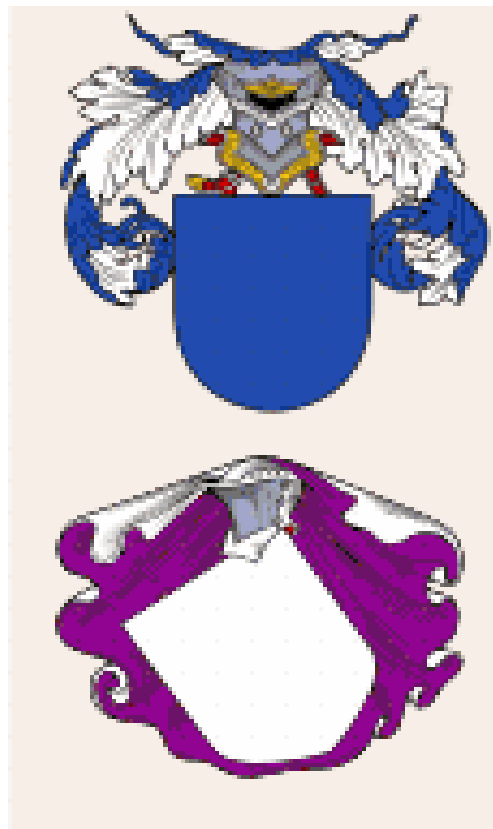
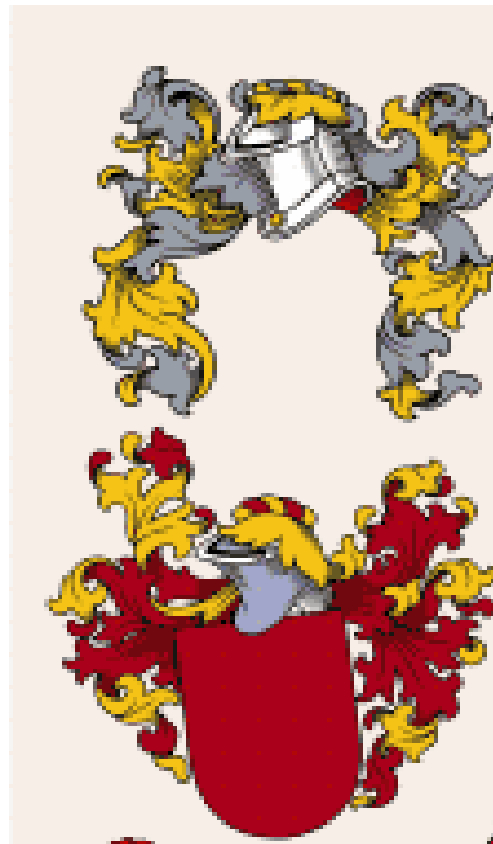
A sound so vile, so fierce so loud
As to waken the dead from sleep

A fiery tower became the Beast
as it crushed upon the ground

And then no flame - no fire, no bile
yea, not even a single sound

as the beast, engulfed in it's owndark arts
disappeared never more to be found

And miles away, Meliora sat



and thought she heard that sound

And prayed it bewith all her might
Death throes of beast And not of Knight

Now day's have past, nor has Meliora moved
From her lonely vigil place

She waits forever if need be
To find her true love's fate

And just when she all but distraught
Did think to take her life

Did see she there . . . far down the road
The love to whom she is wife.

Running she so fast it seems,er feet not touching o'er ground
Once again, upon the land there is nary a sound

But the joyful weeping of maid to Knight
Who has. at last, come home this night

Exhausted, no steed, only bloody sword
He is home at last, her Knight, her Lord.



Meetings & Practices in the Barony

Business Meetings

- **Council Meeting**

2nd Tuesday of the month, 7:00pm at CSUN: Meeting room, parking info and maps are available on the [CSUN Meeting Site Info page](http://www.sca-altavia.org/Meetings/CSUN.html): <http://www.sca-altavia.org/Meetings/CSUN.html>

This is the monthly business meeting for the group. There are officer reports, event reports, discussion of Baronial involvement at the Kingdom Level, choosing new officers, when necessary, and announcements. Baronial decisions are made here, and you do have a voice. **Everyone is welcome (and encouraged) to attend the meeting!**

Pre-Meeting work session and officers arrive by 7:00pm. Meeting starts at 7:30pm.

Contact the [Seneschal](#) for details

- **Newcomers' Meeting**

Once a month, usually on the 4th Monday of the month, 7:00pm at [Verdugo Park](#) in Burbank, 3201 West Verdugo, Burbank CA, 91505. Directions: Off of Verdugo, turn North onto California and we are on the right hand side, half way down the block near the tennis courts. This is the same location as our weekly Fighter Practice.

We meet at the stone tables next to the restrooms; look for Bridget's Red Lantern!

These classes cover a general overview of the SCA and the types of events we hold in Caïd. Please bring your questions and wonderful smiles. We look forward to seeing everyone there!

Contact the [Chateline](#) (chatelaine@sca-altavia.org) for directions and dates.

Combat Practices

- **Archery Practice**

The first and third Sunday of the month, 11:00am to 3:00pm At Woodley Park Archery Range, directions are <http://woodleyparkarchers.org/direction>

Additional practice times are available most **Tuesday and Friday nights**. Contact the [Captain of Archers](#) to verify dates and times.

Contact ahead for loaner gear. Lord Everglad is there on most Wednesday nights and Saturday mornings for authorization tests and help in shooting.

Contact the [Captain of Archers](#) (archery@sca-altavia.org) for more information.

- **Equestrian Practice**

Practices are held on various Fridays of every month, 6:30-8:30PM at Conejo Creek Equestrian Park, 1350 Avenida de las Flores, Thousand Oaks, CA 91360.

Open to any participants regardless of territory of residence. Rider must bring their own mounts. Unmounted ground crew training available. Authorizations available. Jousting, mounted combat, crest combat, mounted games, marshalette/marshalette-in-training, and general riding authorizations available on site. General driving and driving games authorizations available subject to prior coordination. Mounted archery authorizations available offsite. Riders are advised to bring their normal tack and equipment. No rental horses are available. Minors must have a parent or guardian present at all times.

Please contact the [Marshal in Charge: Lady Lysette](mailto:equestrian@sca-altavia.org) (equestrian@sca-altavia.org). For more information, visit the [CAID equestrian site](http://equestrian.sca-caid.org/) (http://equestrian.sca-caid.org/) or the [Altavia Equestrian webpage](http://www.sca-altavia.org/Meetings/Equestrian/index.html). (http://www.sca-altavia.org/Meetings/Equestrian/index.html). Join the [Altavian Equestrian Email group](http://groups.yahoo.com/group/AltavianEquestrian/) (http://groups.yahoo.com/group/AltavianEquestrian/)

- **Fighter Practice -- Armored Combat**

Every Monday, 7:00pm to 9:30pm at [Verdugo Park](#) in Burbank, 3201 West Verdugo, Burbank CA, 91505. Directions: off of Verdugo, turn North onto California and we are on the right hand side, half way down the block near the tennis courts.

Contact the [Heavy Weapons Marshal](mailto:heavy@sca-altavia.org) (heavy@sca-altavia.org) for more information or to request to join the [practice information E-mail list](http://groups.yahoo.com/group/fretfights/) (http://groups.yahoo.com/group/fretfights/).

Every Thursday, 7:00pm to 9:00pm at [Northridge Park](#), 18300 Lemarsh St. Northridge, CA 91324. Find us on the Reseda Blvd. side of the park. Hosted by St. Firmin. Contact the [THL Owain ap Gwyllim Pengryth](#) for more information.

[Guardians of the High Road webpage](http://wiki.caid-commons.org/index.php/Guardians_of_the_High_Road) (http://wiki.caid-commons.org/index.php/Guardians_of_the_High_Road)

- **Fighter Practice -- [Rapier](#)**

Every Monday, 7:30pm to 9:30pm at [Verdugo Park](#) in Burbank, 3201 West Verdugo, Burbank CA, 91505. Directions: off of Verdugo, turn North onto California and we are on the right hand side, half way down the block near the tennis courts.

Contact the [Rapier Marshal](#) for more information

Every Thursday, 7:00pm to 9:00pm at [Northridge Park](#), 18300 Lemarsh St. Northridge, CA 91324. Find us on the Reseda Blvd. side of the park. Hosted by St. Firmin. Contact the [THL Owain ap Gwyllim Pengryth](#) for more information.

[Guardians of the High Road webpage](http://wiki.caid-commons.org/index.php/Guardians_of_the_High_Road) (http://wiki.caid-commons.org/index.php/Guardians_of_the_High_Road)

- **Fighter Practice -- Youth Combat**

Twice a month - 2nd and 4th Mondays, 7:30pm to 8:00pm at [Verdugo Park](#) in Burbank, 3201 West Verdugo, Burbank CA, 91505. Directions: off of Verdugo, turn North onto California and we are on the right hand side, half way down the block near the tennis courts.

Contact the [Youth Combat Marshal](#) for more information

[Guardians of the High Road webpage](http://wiki.caid-commons.org/index.php/Guardians_of_the_High_Road) (http://wiki.caid-commons.org/index.php/Guardians_of_the_High_Road)

- **Thrown Weapons Practice**

The first and third Sunday of the month, 11:00am to 2:30pm at Woodley Park Archery Range, directions are <http://woodleyparkarchers.com/directions.html>

Contact ahead for loaner gear. Lord Everglad is there on most Wednesday nights and Saturday mornings for authorization tests and help in shooting.

Contact the [Thrown Weapons Marshal](mailto:tw@sca-altavia.org) (tw@sca-altavia.org) for more information and to verify dates and times.

Arts & Sciences

- **Arts & Science Workshops (aka Craft Nights)**

The 4th Tuesday of the month, 7:00pm to 9:00pm at CSUN, [Meeting site info](http://www.sca-altavia.org/Meetings/CSUN.html) (<http://www.sca-altavia.org/Meetings/CSUN.html>). Bring your sewing or craft project to work on or help us make Baronial Presentations. The meetings sometimes have a project theme, which is usually published on the [Altavia E-mail list](http://groups.yahoo.com/group/altavia/) (<http://groups.yahoo.com/group/altavia/>).

Contact [A&S Officer](mailto:arts@sca-altavia.org) (arts@sca-altavia.org) for details.

- **Bardic Circle**

Hosted by Baron Sir Charles of Dublin at the home of Baron Sir Robear du Bois. Contact [the A&S officer](mailto:bardic@sca-altavia.org) (bardic@sca-altavia.org) for directions. The Bardic Circle will be pick, pass or play. For those who are new, this means that, as we go around the circle, you have the choice of:

1. Picking someone to perform something you like or something they want to do
2. Passing your turn to the next person
3. Performing yourself

This way you can relax & listen, perform, hear your favorites, or mix it up.

Contact [The A&S officer](mailto:bardic@sca-altavia.org) (bardic@sca-altavia.org) for dates, directions, and further information.

- **Children's Activities**

Children's activities are held at every event that Altavia sponsors.

Contact the [Children's Officer](mailto:children@sca-altavia.org) (children@sca-altavia.org) for information or offers to help.

- **Culinary Guild**

Special interest group for All Things Delicious to eat and drink, by the Barony of Altavia, the north-west Los Angeles County group of the Society for Creative Anachronism. Everyone is welcome in our discussions of recipes, historical research and events based around the food and beverages of the Middle Ages and Renaissance.

Meetings happen once a month. Contact the Guild through their Facebook page here: <http://www.facebook.com/groups/242868192471271/> or contact Baroness Asakura Mashime for information (chronicler@sca-altavia.org)

- **Dance Practice**

Belly Dance every Monday, 7:30pm at [Verdugo Park](#) in Burbank, 3201 West Verdugo, Burbank CA, 91505. Directions: off of Verdugo, turn North onto California and we are on the right hand side, half way down the block).

Tribal style belly dance practice. We have a mixture of absolute beginners, beginners and old pros. It's outside so dress warmly. Its lots of fun!

We are near the tennis courts and, as we practice next to the Heavies Fighters, just look for the fierce men and women in armor!

English Country Dance, the 3rd Tuesday of the month, 7:00pm to 9:00pm at CSUN, [Meeting site info](#).

No previous dance knowledge, equipment, or expertise is needed – but bring water - dancing takes more energy than you think. Garb is encouraged, but not required. The main focus will be English Country dancing, but we may introduce a few sets of some more international dances as well – depending on who is teaching that month. Special instructors and sets may be announced when/if they are known. If you are already skilled at dancing, and are willing to teach a dance or three to others; don't hesitate to contact [Meala Caimbeul](#) and we can make that happen! Likewise, if you want to learn a specific dance – ask and I'll do my very best to make that happen too.

Contact [Baroness Meliora Deverel](#) (bellydance@sca-altavia.org) for more information or to request to join their practice and event information E-mail group. For English Country Dance, contact Meala Caimbeul (dance@sca-altavia.org) for more details.

- **Potters Guild of Caid**

Meets once a month, contact Baroness Asakura Mashime (chronicler@sca-altavia.org) for meeting times and location. To provide a supportive organization for ceramic artists of all skill levels. To provide an opportunity to network and share knowledge and techniques through workshops, special events, and at Arts and Sciences displays. To provide populace awareness and appreciation for ceramic artists and their work. To promote period creation, education and high quality work among our members.

[Potters_guild_of_CAID Yahoo group](http://groups.yahoo.com/group/Potters_guild_of_CAID/) (http://groups.yahoo.com/group/Potters_guild_of_CAID/)



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