



The  
**Fret Knot**

Newsletter of the Barony of  
Altavia in the Kingdom of Caid



4<sup>th</sup> Quarter: October – December  
A.S. XLVIII (2015)



2015 Marks the 600<sup>th</sup> Anniversary of the Battle of Agincourt!

Don't miss Altavia's

**Agincourt Tourney**

On Sunday, October 25<sup>th</sup>



Breaking News: Tourney winners on Page 6

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Submissions of any kind are gratefully welcome: Please email to [chronicler@sca-altavia.org](mailto:chronicler@sca-altavia.org)



## ❧ From the Chronicler ❧

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Fall has arrived, though you wouldn't know it from our blazing Southern California weather. Great Western War was notoriously warm and humid and there is talk of moving the date to a later time in the fall. However, it was nevertheless a wonderful time, how could it not be? I would say that a bad day at an SCA event is better than a good day at work, no?

As I write this, there is rain in the forecast so let us hope some of that wonderful stuff falls soon on our barren land! I want to wear some of that woolen garb that has been sitting in my closet far too long!

This issue features two articles on period food from our long time contributor Johnnae llyn Lewis, both of them suitable to the coming winter months. We are glad to have her as a gifted writer who enriches our humble newsletter! Our own Lynette de Sandoval gives us a bit of Altavian history with the story of Saint Sangria. Did you know about Saint Sangria? It is a story well worth the telling!

Don't forget our upcoming **Agincourt Archery and Thrown Weapons Tourney!** We hope to see a great turnout from our populace!

*Until next time,*

*Lord Charles Ivansen of Borreby*



*Borreby Castle, near the town of Skælskør on the island of Zealand, Denmark.*

## ~ From Their Excellencies ~

### The honorable Lord Cristofanus Castellani And Mistress Cecilia Medici

*Welcome home Altavians!*

I hope everyone has recovered from the "Hot and Tired GWW"! War was HOT and I don't just mean the temperatures (it was hot on so many levels). I want to thank all the Altavians for putting in at least 2 hours of volunteering at war. Speaking of wonderful Altavians the following supported the GWW war this year on behalf of Altavia: Briana, Cassandra, Monique, Skrifia, Eya, Alice, Eleanor, Catlin, Engelhardt, Sorpcha, Justin, Asakura, Catlin, Drew, (Niko volunteered as well but was with all the wonderful peeps of House Valentine) and also thanks to Andre, Kate, Noah, Jonah, and Joshua, and Beth. If I missed anyone let me know so you can receive your "I helped at war and survived token".



Congratulations go to Niko and Garrick for becoming students to Master Don Leartes and to Garrick for being named one of the five premiers of the new Order of the Argent Blade. Also Baron Cristof won the tooth picks and testosterone competition (I'm so lucky).

We had a delicious pot luck dinner on Friday Drew's lentils and Skrifia's burgers were the bomb! We had a beautiful camp thanks to the Beautification of Altavia, had plenty of space thanks to the generous donation of their land by Master Don Leartes, Aleksandera, Xena, their Excellencies Mater Tim and Dame Lynnette, and Lyonnette and Dante, and to those who did not make war but donated their land; Edrick, Melisande, Alcie and Wistan.

October is light from now out. We of course have Agincourt on the 25th (so don't party too much on the 24th at Kie and Lee's Halloween Party) I look forward to meeting our new champions of Archery and TW and also trying the fruits of all the Fretted fork entries. The 31st is Drieburgen Anniversary. Please join us and if you'd like to help out with the presentation please bring in your art to practice or donate to feed the horses.

Thank you to Asakura for her generous donation of largess.

And make sure you congratulate Jameson for his award given at GWW!

*~Baron Cristof and Baroness Cecilia*

# from the Seneschal

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## *Your Ideas are Needed!*

Do you have an idea for an event theme? Is there something that you've always wanted to see done at an event? Do you have an idea for a fun field trip or a baronial encampment activity at war?

If you have ideas, we want to hear them. No idea is too big or too small...let us hear them all. Please join us on the second Tuesday of the month for Altavia's monthly council meetings or send an email to [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org).

Let's put the "creative" back into the Society for Creative Anachronism!

*Lady Briana MacCabe*  
*Seneschal, Barony of Altavia*



# Agincourt Archery & Thrown Weapons Tourney

The famed Agincourt Tourney is coming up soon! It will be held on Sunday, October 25<sup>th</sup> from 8:00am to 6:00pm at Woodley Park. The address is 6350 Woodley Avenue, Van Nuys, CA 91406. The Event Steward is Dame Selene Colfox, the Archery Marshal is Lord Gendu Secen, and the Thrown Weapons Marshal is the Honorable Lord Nikolaos Phaistios.

This year marks the battle's 600<sup>th</sup> anniversary! The Battle of Agincourt was a major English victory in the Hundred Years' War. It took place on Friday, 25 October 1415 (Saint Crispin's Day), near modern-day Azincourt, in northern France. Come celebrate, once again, the victory of the humble English longbow over the pride of French chivalry.



"Schlacht von Azincourt" by Chroniques d'Enguerrand de Monstrelet (early 15th century)

## Breaking News!!!!

Well, the Fret Knot didn't make it out before Agincourt Tourney so we now can announcement the WINNERS!!! They are the following:

- **Archery Champion: Baron John of Sudwell**
- **TW Champion: Baron Paganus Grimlove**
- **Youth Archery Champion: Nikolai Stagghorn**
- **Youth TW Champion: Lady Kora Aelfbairn**
- **Fretted Fork: Dame Selene Colfox, Period Division: Lady Guene Annwyll**

**Congratulations to all!!!!**

# Altavia and Angels Yule

*Sunday, December 12<sup>th</sup> at St. Mary's Proto-Cathedral Feast Hall,  
5329 Sepulveda Blvd., Sherman Oaks, CA 91411*

Come join the Baronies of Angels and Altavia as we celebrate the Holidays together! It will be an evening of competition and masked fun. There will be much to do, much to eat, and much fun to be had, so please come feast and frolic with us! The theme for the evening, and all contests and competitions, is "Medieval Masquerade." There will be a contest for Best Silly and Period Mask, as well as table decoration and culinary contests. Also, the annual Baronial competitions will be available throughout the event. Entries matching the theme are preferred (but not required).

The night's events include: Mask contest: Best Silly and Best Period Table-Decorating: Tables are round and seat 8 Culinary contest: Best Side Dish, Best Main Dish, & Best Dessert Altavia Chess & Bardic Champion Angels Games & Seraph (Angels) Bard Champion Our Bardic competitions will be held concurrently (i.e., contestants for either of the two Baronies will perform in one competition) and will be judged as a People's Prize, with the final results decided by consultation between the Barons and Baronesses. PLEASE



Carrying in the Boar's Head

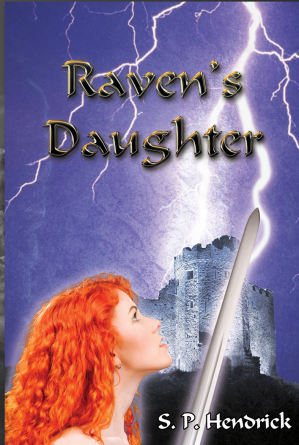
keep your performances under FOUR minutes due to time restriction. Those interested in competing should arrive on site no later than 4pm prepared to perform a piece of their own choosing. Entries relating to the day's theme of "Medieval Masquerade" is encouraged, but not required.

The Yule Feast is potluck, so each person should bring a dish to serve at least 8. Please include an ingredients list as a courtesy to those with food allergies. Please bring serving utensils as well and put your name on everything that you bring! Outlets for crock-pots will definitely be available, but the kitchen is not available for cooking. All dishes should be brought completely cooked and/or ready to eat. Potluck dish suggestions by SCA first name: A-H Main Dish I-O Side Dish P-Z Dessert. There will be a revel after the feast with dancing and games.

Baroness Meliora Deverel will be teaching a few Medieval court-style dance classes at Altavia and Angels fighter practice the month before Yule. She will also be leading the dancing at the event, so remember to wear your dancing shoes. For more information on the classes, you can contact Meliora at: [socialmedia@sca-altavia.org](mailto:socialmedia@sca-altavia.org) We will be having our annual Toys for Tots drive, so please bring a new, unwrapped toy for donation. There will also be children activities during the event.

The site opens to the populace at 3:00pm. For those interested in table decorating, come early and get started. We will also have games available at this time as well. Court will be at 4:00-6:00pm, followed by the Yule Feast. Both the Angels and Altavia Bardic Champion competitions will be held during the feast. At 6:30-10:00pm will be Food Judging and Revel (games and music) and clean up is at 10:00-10:45 pm. At 11:00pm the hall closes and everyone must be off the site.

These merchants have graciously offered gift certificates as prizes for the Yule contests (Best Period Mask, Best Humorous Mask, Best Mask-Themed Table Decoration, Best Humorous Mask Themed Table Decoration). Many thanks to them! Give them your business this Holiday Season!



Jacynet Corbeau was a Bladeswoman, trained since childhood by the Raven Guild of the Blade and as skilled with a sword as any man. Donall was a Bard, steeped in song, history and legend, living in the shadow of a secret past. Escorting the future bride of the King's son to her wedding sounded like a simple task, but they hadn't reckoned with the treacherous Duke of Savonne whose lands they had to cross on the way to the wedding.

**Raven's Daughter**, by S. P. Hendrick, author of "The Glastonbury Chronicles" and "Tales of the Dearg-Sidhe"  
[www.pendraigpublishing.com](http://www.pendraigpublishing.com)

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# ❧ Astavia Current Champions ❧

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- ❧ Archery **Baron John of Sudwell** 10/25/15
- ❧ Armored Combat **Duke Patrick O'Malley** 5/9/15
- ❧ Arts & Sciences **Owain of Angeles** 5/9/15
- ❧ Bardic **Lady Briana MacCabe** 12/13/14
- ❧ Chess **Natasha** 12/13/14
- ❧ Equestrian **Courtney of the White Meadows** 6/28/15
- ❧ Fretted Fork **Dame Selene Colfox** 10/25/15,  
    **Period Division: Lady Guene Annwyll** 10/25/15
- ❧ Rapier Combat **Master Don Colwyn Stagghorn** 5/9/15
- ❧ Thrown Weapons **Baron Paganus Grimlove** 10/25/15
- ❧ Unarmored Combat **Lady Iona of Lyondomere** 5/9/15
- ❧ Youth Archery **Nikolai Stagghorn** 10/25/15
- ❧ Youth Combat 4-5 **Owen Wolf** 8-10 **Natallyia Barsova**  
    14 & up **Sarafina di Zati** 5/9/15
- ❧ Youth Thrown Weapons **Lady Kora Aelfbairn** 10/25/15



# Period Food

## Venison

Contributed by Johnnae llyn Lewis, CE

*Come, we have a hot Venison pasty to dinner.*  
Shakespeare. *Merry Wives of Windsor*. I. i. 202

*The venison first shall be the lord o' th' feast*  
Shakespeare. *Cymbeline*. III. iii. 75

*Of these also the stag is accounted for the most noble game, the fallow deer is the next, then the roe, whereof we have indifferent store.*  
William Harrison. *A Description of Elizabethan England*. 1577.

In this region of the upper Midwest where I live and where white tailed deer abound, it may come as a shock to learn that in the medieval period, venison wasn't always the flesh of a deer. In fact venison might have been the flesh of any game animal killed by hunting or through the chase. Venison might extend to the flesh of a boar, a bear, a hare or rabbit, as well as the flesh of a deer. As late as 1672, Josselyn's *New England's Rarities* would record "Bears are very fat in the fall of the leaf, at which time they are excellent venison." In Scotland venison could even refer to the flesh of a goat, although that meaning is listed as archaic and rare.

Deer (*Cervidae*) are native to all continents, excepting Australia and Antarctica. Male deer generally have antlers, which are grown and shed annually. In reindeer, both the males and females have antlers. (A Chinese water deer has no antlers.) The Old World deer are subfamily *Cervinae*; the new world deer are subfamily *Capreolinae*. The following three species were found in the British Isles as well as the continent.

**Roe deer** (*Capreolus capreolus*) have existed in the British Isles since the last Ice Age. Roe deer measure only 24-35 inches at the shoulder and weigh 46-76 pounds for the males. The females weigh as little as 42 pounds. These very slender deer have antlers that are usually three forked. The coat is seasonal with red in summer and gray in winter.

**Red Deer.** The hart and hind are the male and female red deer. Red deer (*Cervus elaphas*) are indigenous to the British Isles and are the largest of the native deer. The males can reach a shoulder height of 47-59 inches and weigh 350-530 pounds. Stags were harts that had reached age five, were fully mature, and would bear antlers with five or more points. Older more impressive red deer would be called "great stags."

**Fallow Deer.** The buck and doe are the male and female of the fallow deer. Fallow deer (*dama vulgrais*) have palmate, multi-pointed antlers. The shoulder height of the male is between 33-39 inches. The weight of an average male is 176-186 pounds. The coat color is variable and ranges from reddish to brown to dark brown. Some are nearly white. They were introduced to the British Isles by either the Romans or just after the Roman

period. Aelfric's *Colloquy* mentions them, as does FitzStephen's 12<sup>th</sup> century *Description of London*. Some have suggested that they were introduced as late as the Norman period in the 11<sup>th</sup> century. It could well be that they were introduced from the continent by both the Romans and again later by either the Anglo-Saxons or even the Normans. It is known that the Normans took fallow deer to Ireland and there stocked a "King's park of Glencry" in 1244. Fallow deer remained a favorite kept animal in the various deer parks (especially the smaller parks) of the noble estates throughout the medieval period. They provided sport and were also a source of meat.

For points of comparison, in Michigan or in the Midrealm's region of Pentamere, White tailed deer (*Odocoileus virginianus*) weigh 125-225 pounds (according to the DNR Michigan.gov website). Their weight is given as 128-300 pounds in *Grzimek's Animal Life Encyclopedia*. The males measure 39 inches at the shoulder with the does measuring 35 inches. They are roughly the same size as fallow deer and perhaps smaller than the red deer. (As to how common they are, a doe with twin fawns is a frequent visitor in my back yard, and the open unfenced hayfield behind my house provides grazing for up to a dozen at times in the early evening.)

It hardly mattered what kinds of deer were available in medieval Britain as they were not intended for the common man. This is not an essay on hunting or its history, but it's valuable to include a few comments. In Anglo-Saxon times, game was considered *res nullius*, (no one's property) according to N. J. Sykes. Both rich and poor hunted, and the *Domesday Book* records that 31 game parks were already in existence. There were also 70 game hays. These were places with strategic nets were placed and where game was driven into the nets by dogs and hunters. Rich and poor might have hunted on their own land in Anglo-Saxon times, but that ended with the Normans. The Normans created vast new royal forests and new forest laws. By 1250 there were 70 royal forests. The privilege of hunting was also soon reserved to the King, and then to his noble Vassals. Landowners might hunt if permission was obtained. Deer in other words belonged and could be hunted only by a privileged few, although those select few might slaughter dozens at a time. Male deer (stags and bucks) might be taken between the Feast of Saint John the Baptist on June 24<sup>th</sup> and Holy Rood day on September 14<sup>th</sup>. This was when they were in their prime and loaded with fat. The does and hinds might be taken from Holy Rood day until Candlemas on February 2<sup>nd</sup>. Red deer were the favorite animals of William the Conqueror, and they were especially protected in the various new royal forests that had been established by the Normans.

Poaching or killing a deer without permission was punishable by death, mutilation, or even blinding. By the time of Edward III, there were heavy fines imposed, but one might escape with one's life. An Act of Parliament in 1651 still imposed heavy fines and upwards of a year in prison for killing a deer. It remained a noble pursuit throughout the period. George Gascoigne's *The Noble Arte of Venerie or Hunting* was subtitled *Translated and collected for the pleasure of all Noblemen and Gentlemen* [1575], making it very clear just whom the intended Elizabethan audiences for this older French work might be. Published as a companion volume to George Turberville's *The Book of Faulconrie*, both books were intended to serve and "to gratifie the Nobilitie and Gentlemen of this land."

As can be seen, legal access to deer in Britain was extremely restricted. One might be a noble with one's own deer park, and in fact there were hundreds and hundreds of these parks. By 1250 even mere knights had their own deer parks. One might be an associate of someone with a deer park and have permission to hunt in that park. Payments or rewards for permission to hunt were common in the 16<sup>th</sup> century. Gamekeepers or park-keepers, foresters, and huntsmen often received portions of the hunt as part of their living and would have had venison to eat. (And as explained before there was the risky practice of poaching. There was also a practice of raiding another's deer park. Many disputes and feuds involved taking deer from someone else's park.) Venison was also a tithe, and many monasteries and abbeys received a supply of venison as rent.

Legally, there was no market for deer. They were hunted by the select few who could legally hunt or they could be ordered to be hunted by those nobles and park owners. In anticipation of special events, the nobility would simply order their servants to hunt and procure a number of deer for their table. According to J. Birrell, Henry III gave specific instructions that a dozen does and six roebucks were to be taken alive and delivered alive to his cook for his daughter's wedding feast. Although, deer couldn't be bought or sold, there was a trade in deer and venison. One might receive deer or venison as presents. The gift of a buck, doe, or haunch of venison allowed the owners of deer parks or those with hunting privileges to extend hospitality to others in their circle or perhaps to seek favor with those higher on the social scale. Again according to J. Birrell, King Henry III gave away some 200 deer annually, and John of Gaunt sent an unknown number of deer from Needwood Chase prior to Christmas 1372 to 'divers knights, ladies, squires and other persons of gentle estate.' Deer killed out of season were often given away, as though that mitigated the crime. Certainly the privileged classes liked to have venison on their tables and were perfectly happy to overlook a deer taken out of season.

Venison was certainly a lord's dish. Andrew Boorde said as much when he wrote in his popular dietary:  
"I am sure it is a lordes dysse, and I am sure it is good for an Englysheman, for it dothe anymate him to be as he is: whiche is stronge and hardy, but I do aduertise euery man for all my wordes nat to kyll and so to eate of it, except it be lefull. for it is a meate for greate men. And great men do nat set so moch by ye meate as they do by the pastyme of kyllynge of it." Boorde, Andrew, 1490?-1549. *A Compendyous Regyment or a Dyetary of Health*. [1567 i.e. 1547]

It's a sign of how things change over the centuries in that for this region and indeed for much of the United States, white tailed deer are seen as nuisances or as destructive "rats on hooves". The herds are large and increasing, hunting and auto-deer crashes notwithstanding. The deer of Olde England are still found in a few forests and mountainous areas of the United Kingdom. They still live in their protected parks, but increasingly these days they are farmed for commercial purposes. No longer are they only the "lordes dysse". All might partake these days, and for those that love venison that is a good thing indeed.

## Recipes

According to surviving recipes gathered and indexed in the *Concordance of English Recipes*, between the 13<sup>th</sup> and 15<sup>th</sup> centuries venison was served in brewet, stewed, served in broth, in sauce, in pastry or in pies, and with frumenty. It was baked, roasted, preserved, salted, and served as steaks or collops. Six recipes are for noubles or nombles of venison. At least three recipes are for venison with pevorade sauce.

For those that would like to experiment with a combination of local or regional venison and medieval or Renaissance methods, there are all sorts of authentic recipes to be found. Some would be appropriate for last season's frozen venison which needs to be eaten before this season's deer is harvested. Here are some appropriate recipes from England, France, Italy, and Germany to try this autumn and winter. They range from the early 14<sup>th</sup> century to the 17<sup>th</sup> century to show how techniques changed or didn't change over time.

### Roe Deer.

The loin roasted or in pies, slightly larded, with hot pepper or with garlic sauce in winter, made of garlic and cinnamon and ginger, tempered with almond milk, - the almonds tempered in warm water, - and fried in grease or in bacon fat, and the sauce therein.

*Enseignements qui enseignent a apareillier toutes manieres de viands.* (France, ca. 1300 - D. Myers, trans.)

### To mak stewed colopes

To mak stewed colopes tak collopes of venyson rostid and put them in a pot and do ther to hole clowes poudere of pepper canelle and other spice and boille it up with a gret part of swet brothe and session it up with poudere gyngir and the venyson and serue it.

Napier, Robina. *A Noble Boke of Cookry.* (from the Holkham mss circa 1468-1475)

### To roast Venison

First perboile it, and then make it tender cast it into cold water, then Lard it and roste it, and for sauce take broth, Vinagre, Pepper, Cloves and mace, with a little salt and boile these together and serve it upon your Venison.

*A Book of Cookrye.* (England, 1591)

### To bake venison to eat hot.

Cut the Venison in faire peeces, in quantitie as you will have your pasties, and perboyle it, that doon stick the grain side ful of Cloves, and Lard the lean side with good lard, and season it with pepper, salt, and all manner of spices; then put the grained side of the

venison downwards into the coffin of brown paste, and so close it and bake it, and when it is open turn the grain side upward.

*A Book of Cookrye.* (England, 1591)

**To bake Red deare.**

TAke a hand full of time, and a hand full of rosemarie, a hand full of winter sauorie, a hand full of bay leaues and a hand ful of fennel, and when your liquor seeths that you perboyle your venison in, put in your hearbes also and perboyle your venison vntill it be halfe enough, then take it out and lay it vpon a faire boorde that the water may runne out from it, then take a knife and pricke it full of holes, and while it is warme haue a faire traye with vineger therein, and so put your venison therein from morning vntill night, and euer nowe and then turne it vp side downe, and then at night haue your coffin ready, and this done season it with synamome, ginger, and nutmegges, pepper and salte, and when you haue seasoned it, put it into your coffin, and put a good quantitie of swéete butter into it, and then put it into the Ouen at night, when you goe to bedde, and in the morning drawe it forth, and put in a saucer full of vineger into your pye at a hole aboue in the toppe of it, so that the vineger may runne into euerie place of it, and then stop the whole againe and turne the bottome vpward and so serue it in.

Dawson, Thomas. *The Good Husvifes Ievvell.* 1587.

**When you bake red Deere,** you shall first parboile it and take out the bones, then you shall if it be leane larde it, if fat saue the charge, then put it into a presse to squeeze out the blood; then for a night lay it in a meare sauce made of Vinegar, small drinke and salt, and then taking it forth, season it well with Pepper finely beaten, and salt well mixt together, and see that you lay good store there of, both vpon and in euery open and hollow place of the Venison; but by no meanes cut any slashes to put in the pepper, for it will of it selfe sinke fast enough into the flesh, and be more pleasant in the eating: then hauing raised the coffin, lay in the bottome a thicke course of butter, then lay the flesh thereon and couer it all ouer with butter, and so bake it as much as if you did bake great browne bread; then when you draw it, melt more butter with three or fowre spoonefull of Vinegar, and twice so much Claret wine, and at a vent hole on the toppe of the lidde powre in the same till it can receiue no more, and so let it stand and coole; and in this sort you may bake Fallow-deere, or Swanne, or whatsoever else you please to keepe colde, the meare sauce only being left out which is only proper to red Deere: And if to your meare sauce you adde a little Turnesole, and therein steepe beefe, or Ramme mutton; you may also in the same manner take the first for Red-deere Venison, and the latter for Fallow, and a very good iudgement shall not be able to say otherwise, then that it is of it selfe perfect Venison, both in taste, colour, and the manner of cutting.

Markham, Gervase. *Countray Contentments, or The English Husvwife.* 1623.

**A Red deere Pye.**

BOne your Venison, and if it be the side, skin it, and beat it with an Iron pestel, but not too small: then lay it in meere sauce, which is Claret and Wine-vinegar: put it in some close thing, letting it lye two daies and nights if in the Winter, otherwise not so long; then drayne and dry it very well; it being leane, lard it with fat Bacon or Lard: cut your

Lard as big as a Finger, and as long; season it very high with Nutmeg, Mace, Ginger, Pepper and Salt, shaking it well into the Mace: make your Pie with Rye paste, deepe, round, and very thick, laying Bay-leaves in the bottome and top; then lid it close with a funnell on the top. This will require but a little Butter to bake it, onely when it is baked and cold, if you will keep it long let out the Gravie, and fill it with Butter, as clear from Buttermilk as possible, otherwise it will sowre and mould: it being filled and cold, stop the funnell close, and it will keep three moneths very well; you may bake it in a pot in stead of paste, and it will keep longer and better, and lesse Butter will fill it up.

Cooper, Joseph. *The Art of Cookery Refin'd and Augmented*. 1654

**How to boyl a hanch of Venison (with a suggested sauce)**

LEt your Venison be poudred, then boyl it in water: for the sauce, take some of the strongest broth and put it into a pipkin, with Vinegar, Ginger sliced, a little Pepper, Colleflower or Collewort stalks boyled, and the pith taken out, and put in large Mace, Cowes udder boyled and sliced, a little Horse-radish root scraped, and sweet Herbs; boyl all these a convenient time, then dish the Venison, being boyled, & beat up the sauce with a little Butter, & lay Colleflowre on it, and what you please. This sauce is very good with a boyled poudred Goose, you may lard your Goose with Bacon, if you please.

Cooper, Joseph. *The Art of Cookery Refin'd and Augmented*. 1654.

**Sauces**

**Pevorat for Veel and Venysoun.**

XX.VI. XV. Take Brede & fry it in grece. drawe it up with broth and vynegur, take perto powdour of peper & salt and sette it on the fyre. boile it and messe it forth.

**Forme of Cury.** (England, 1390)

**6 Sauce camelyn for venison and wilde foule.**

Take brone brede; draw with viniger & cast theron but pourdire of canel.

Bodleian MS Ashmole 1393 [circa 1410]. The recipe appears in C. B. Hiatt's *A Gathering of Recipes*.

**To Rooste Veneson (Sauce to accompany venison)**

To Rooste Veneson. Roosted Veneson must have vyneger, Suger and Cinomome and butter boyled upon a chafing dyshe with cooles, but the sauce maye not bee to tarte, and then laye the Veneson upon the sauce.

*A Proper newe Booke of Cokerye.* (England, mid-16th c.)

### **Sauce for venison**

7 To make a sauce in which to put a haunch of venison. Lard it well and roast it and make a good sauce for it. Take *Reinfal* and stir cherry syrup into it, and fry *Lebkuchen* in fat and chop good sweet apples, almonds, cloves, cinnamon sticks, ginger, currants, pepper and raisins and let it all cook together. When you want to serve it, then pour the sauce over it. It is also for marinating a boar's head. Then cook it in two parts water and one third vinegar. The head of a pig is also made in this manner.

*Das Kuchbuch der Sabina Welserin.* (Germany, 16th century - V. Armstrong, trans.)

### **Sausage**

167 To make venison sausage. Take the liver and the lungs from a red deer, also good roast meat and deer fat, bacon, spices, saffron, ginger and mace as well, chop it all together and cook the sausage in a suitable broth.

*Das Kuchbuch der Sabina Welserin.* (Germany, 16th century - V. Armstrong, trans.)

*Recipes often called that venison be enclosed in a paste, with rye paste being often mentioned.*

### **Pastes**

To speake then of the mixture and kneading of pastes, you shall vnderstand that your Rie paste would be kneaded only with hot water and a little butter, or sweet seame and Rie flower very finely sifted, and it would bee made tough and stiffe that it may stand well in the raising, for the coffin thereof must euer be very deepe: your course wheat crust would be kneaded with hot water, or Mutton broth and good store of butter, and the paste made stiffe and tough because that coffin must bee deepe also; your fine wheat crust must be kneaded with as much butter as water, and the paste made reasonable lythe and gen|tle, into which you must put three or fowre eggs or more according to the quantity you blend together, for they will giue it a sufficient stiffening.

Markham, Gervase. *Countray Contentments, or The English Husvife.* 1623.

#### **To make Paste for a pasty of Venison.**

Take almost a peck of flower, wet it with two pound of butter, and as much suet, then wet your Pastie, put in the yolks of eight or ten Eggs, make it reasonable lithe paste, then roul it out, and lay on suet; First lay a paper under your paste, hen lay on your Venison, close it, pinke it, baste it with butter, and bake it, when you draw it out, baste it with butter.

Kent, Elizabeth Grey, Countess of, 1581-1651. *A Choice Manual of Rare and Select Secrets in Physick and Chirurgery*, 1653. This recipe also appears in the Countess of Kent's *A True Gentlewomans Delight*, 1653.

*Frumenty* was a dish often served with venison. Food historian C. Anne Wilson recounts the old saying: "Fat venison with frumenty, it is a gay pleasure." The following Italian recipe was



*translated originally as maize but it has been revised to be "grain" so as not to confuse people with the maize of the New World.*

### **Grain dish (Frumenty)**

XXIV - Grain dish (Frumenty) good and perfectly useful. If you want to make a frumenty, take the wheat and beat it well to when it leaves the shell / husk, then wash it well, then put it to boil not much, then throw away the water, then put into it that fat of the meat that you choose, and it needs to be not too much, and mix spices sweet and strong and saffron, and if you do not have wheat take rice; it will be good.

*Libro di cucina / Libro per cuoco.* (Italy, 14th/15th c. - Louise Smithson, trans.)

### **Frumenty.**

Take wheat, prepare it, wash it very well, and cook it in water. When it is cooked, drain it. Take cow's milk boiled for an instant, add the wheat, and boil it for an instant. Move it to the back of the fire, stir often, and thread in plenty of egg yolks. Some add spices, saffron and venison stock. It should be yellowish and well thickened.

*Le Viandier de Taillevent.* (France, ca. 1380 - James Prescott, trans.)

*Lastly, for those times when venison was not available or one had guests to impress, there are a number of recipes for counterfeiting venison out of beef.*

### **To make fillets of beefe or clods instead of red Deare**

To make fillets of beefe or clods instead of red Deare. First take your Beefe, and Larde it very thicke, and then season it with pepper, and Salt, Sinamon and ginger, Cloves and Mace good store, with a greate deale more quantitie of pepepr and Salte, then you would a peece of Venison, and put it in covered Paste, and when it is baked, take vineger and suger, Sinamon and Ginger, and put in, and shake the Pastie, and stope it close, and let it stande almost a fortnyght before you cut it up.

*The Good Housewife's Jewell.* (England, 1596)

Additional and interesting sources include:

Interested in Salted Venison? Be sure and see Master Edouard Halidai's illustrated account at: <http://www.medievalcookery.com/recipes/saltvenison.html> Master Edouard has also experimented with "Humbles of a Deere" and other recipes for venison. His worked out venison and frumenty recipes may be found at <http://recipes.medievalcookery.com/>

Ivan Day's website <http://www.historicfood.com/Venison.htm> features a "Venison Dressed in Collops." Photos illustrate how to lard with short lardons and spit roast in front of a fire, and enclose a joint in a paste.

Those interested in traditional English and Scottish recipes may want to look for a copy of Nichola Fletcher's *Ultimate Venison Cookery* (Swan-Hill Press, 2007).  
<http://www.nicholafletcher.com/index.html>

I hoped you have enjoyed this short examination of deer and venison.

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*The Dictionary of the Scots Language. DSL*. <http://www.dsl.ac.uk/index.html>

*Oxford English Dictionary. OED*. Academic restricted database.

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*Recipes may be found in the following online editions; otherwise they came from academic restricted EEBO editions.*

*Das Kuchbuch der Sabina Welserin*. Trans: V. Armstrong. (Germany, 16th century). [http://www.davidfriedman.com/Medieval/Cookbooks/Sabrina\\_Welserin.html](http://www.davidfriedman.com/Medieval/Cookbooks/Sabrina_Welserin.html)

*Two Fifteenth-Century Cookery-Books*. Edited by Thomas Austin. (England, 1430). London: Oxford University Press, 1964. <http://name.umdl.umich.edu/CookBk>

*Das Kochbuch des Meisters Eberhard* Trans: Giano Balestriere. (Germany, 15th century) <http://www.florilegium.org/?http%3A//www.florilegium.org/files/FOOD-MANUSCRIPTS/Eberhard-art.html>

*A Book of Cookrye*. (England, 1591) <http://jducoeur.org/Cookbook/Cookrye.html>

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*Enseignements qui enseignent a apareillier toutes manieres de viands*. (France, ca. 1300 - D. Myers, trans.) <http://www.medievalcookery.com>

*Forme of Cury*. (England, 1390) [http://www.gutenberg.org/wiki/Main\\_Page](http://www.gutenberg.org/wiki/Main_Page) OR <http://www.medievalcookery.com/notes/rylandsms7.txt>

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### Illustrations

The fallow deer is depicted in Edward Topsell's *Historie of Fourefooted Beasts* (London, 1658). The illustration for "... the Englishe manner, in breaking up of the deare" from *The Noble Arte of Venerie or Hunting* (1575) may be found online at <http://extra.shu.ac.uk/emls/14-1/article1.htm>

### Other

Extensive use was made of EEBO-TCP and Doc's Medieval Cookery website <[www.medievalcookery.com](http://www.medievalcookery.com)> in the preparation of this article. Additional medieval recipes for venison as used in the Society may be found at: <http://www.florilegium.org>

Information on deer and game may be found on each state's conservation and game pages. For example, Michigan's DNR and the hunting season can be found at: [http://www.michigan.gov/dnr/0,1607,7-153-10363\\_10856\\_10905---,00.html](http://www.michigan.gov/dnr/0,1607,7-153-10363_10856_10905---,00.html) There are links on the website for field dressing deer, processing guides, chronic wasting disease, etc. The South-central Michigan white-tailed deer research project may be found at: <http://www.fw.msu.edu/~pusater3/deer/>

Contributed by Johnnae llyn Lewis, CE

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*From July's Altavia Council Meeting:*

**What was your favorite Lyndomere Anniversary moment?**

Cecilia- Watching the Baronial Cutie - Natalia in her first youth combat fights

*[Editor: I'm sorry to have missed this!]*

Cristof - Arriving safely (he drove)

Briana - Maestra Claudia receiving her Court Barony

Lynnette - Being Home

Shamus - Dreaming

Selene - Nemo Nomming the Baron

Damien - Didn't go

David Whitaker - I was home'n

Timotheus - Being home

Tezar - Nicolai fighting Natalia in youth

Catriona - Could not make it

Nicolai - Climbing the tree

Nicolai won the first drawing a bag with Viking wire wrapping tools

Briana won second drawing for a jar of sugar scrub

*~Cecilia*

*From Augusts' Altavia Council Meeting:*

**What was your favorite summer memory?**

Cecilia: West An-Tir War and coming home lots of Honey-Do's done.

Cristof: Nataly

Briana: 4th of July BBQ

Niko: Saving a man's life in the ocean off St Martin

Lynnette: Tim and my Anniversary

Courtney: Seeing a Grizzly get fed

Shamus: Road Trip to Texas

Tim: New Toys

David: Jousting in 100 degrees/100% humidity in Texas :)

Our raffle winner was Courtney and she won a beaded bling/award/charm holder

## from Baroness Lynnette.....

Back before we had electronic Kingdom newsletters, we had an annual Crown Prints Prize Tourney to raise extra money to print the Caid newsletter. The newsletters received money from the SCA based on number of paid members in the kingdom, but the Crown Prints used extra funds to printer a larger, better newsletter then the SCA stipend allowed.

In 2005 the theme for the Crown Prints Prize Tourney was Pilgrimage, and each group was asked to create a game/shrine for a saint (real or invented). Tickets were sold at gate and those tickets were used to play the games or view the shrines.

Altavia's game was a ring toss, trying to throw embroidery hoops onto wine bottles. And our saint was St. Sangria, who was loosely based on a persona story I had developed for Widow's Abbey. Winners of the ring toss were allowed to view the contents of the saint's reliquary.

\*\*\*\*\*



### The History of Saint Sangria

**History:** The early history of Saint Sangria is foggy, and many contradictory versions exist. It is known that at the time of his death he was a well-to-do retired merchant living in the Kingdom of Caid. All stories agree that he was "good and kind and beloved by all".

His passion and pride in retirement was brewing, and his brewing prowess was known far and wide. Many came to him to seek his knowledge, and help with their own brewing. None were turned away, and all left with the new confidence in their brewing skills.

The one sad note in his life was his wife's homesickness; she pined for the taste of Sangria that had flavored her childhood in Spain. Labor as he might, he was unable to brew Sangria capable of bringing Spain to his wife.

**His martyrdom** came about at the culmination of his quest for the perfect Sangria. He was alone in his brewing cellar, tapping the cask of his latest Sangria attempt when something went horribly wrong.

With the first blow of the hammer, the cast EXPLODED. He was pierced with thousands of splinters. His servants found him face down in a pool of blood and wine, drowned in the Sangria that remained in the bottom of the cask.

**His first miracle** was the Sangria that caused his death. The brew that pooled in the surviving portion of the cask, the same brew that had accepted his last breath, was the best Sangria his wife had ever tasted (alas the recipe died that day with the Saint)! Those who drank of that fateful batch of Sangria were cured of any ailments they'd been suffering, and NONE ever suffered from hangovers again! The level of remaining brew in the shattered cask never diminished throughout his wife's lifetime, thus providing a permanent cure for her homesickness, and a permanent income source!

**His second miracle** occurred a year later when two local fishermen were washed overboard during a sudden storm. They were saved from drowning when an empty brewing cask floated into sight. While they clung to the cask it floated straight and true back to their ship! Upon examination, it was discovered that the mysterious cask bore the sigil of the late, lamented brewer!

**His third miracle** occurred a few years later, during an immense thunderstorm when a lightning strike shattered a large, old oak tree in the center of the village near his manor. Where the tree had stood was now a large pile of perfectly shaped toothpicks, much like the splinters that had pierced the Saint. Burned into the shattered stump was the sigil of the future St. Sangria. That year's dry summer and early frosts had caused a poor harvest, many villagers would have starved had it not been for the money made selling the toothpicks to the sailors, fishermen, and travelers who came to the village to drink of the Saintly Sangria!

**His miracles continue:** To this day, Alpine search dogs wear casks around their necks while on rescue missions; because it is believed that Saint Sangria causes the casks to lead the dogs straight to the victims and right back to the lodge!

Many of the oak tree toothpicks survive to this day, and those carrying them claim they prevent heartburn, cure dental problems, and add a delightful flavor to cocktail wieners. Home brewers claim that their brew tastes better when served with a St. Sangria toothpick in the glass - to prevent choking, the toothpicks are usually fitted with a paper umbrella-like topper.

**Relic:** This shrine is honored to have a relic of the beloved Saint Sangria. The very spigot that the Saint used to broach the fateful cask has been preserved and can be viewed by those who prove themselves worthy!

**Feast Day:** Saint Sangria's feast day is January 1<sup>st</sup>. The Saint is traditionally celebrated by lifting drinks on high at midnight to remember his many miraculous intercessions.

**Patron Saint:** Saint Sangria is the patron saint of home brewers, cask makers, fishermen, sailors, drowning victims, toothpick salesmen, lifeguards, dentists, drinkers, gourmets, party hostesses, homesick wives, and college party girls.





# Period Food

## Printed Cookies

### *Creating Edible Masterpieces with Your Family and Friends*

by THL Johnnae Ilyn Lewis, CE

Looking for an authentic fun culinary activity that children and young adults can participate in? Why not try printed or molded cookies? These cookies, in contrast to their modern free form, dropped or spooned counterparts, are created using specially carved molds or replica molds made of resins, wood, ceramic or even Corian. The cookies receive an embossed or pressed image, created by pressing the raw dough into a carved mold. An alternative method runs a special rolling pin with carved images over the rolled dough.

Today the most famous of these molded cookies are the intricate pure white anise Christmas cookies known as springerle. Of course, a number of other cookies can be molded, and according to food historian Sharon Hudgins, this has been happening for centuries. Hudgins traces shaped and stamped cookies and their molds back to the original *Julfests* of the early Germanic tribes. Sarah Kelly notes the wooden molds were “Known as early as the 16<sup>th</sup> century, these intricately hand-carved molds were originally used on Lebkuchen (honey cake) which was stamped by the mold to produce an elaborate relief.” (p. 154) Their popularity continued through the medieval period, Renaissance, and Baroque periods right up until today where the festive cookies still appear as part of the traditional European (German, Austrian, Swiss, Dutch, Slovenian, Czech, etc.) holiday tables and Christmas fairs.

#### **MOLDS**

To get started your family will need to acquire at least one mold. Replica or reproduction molds are readily available today and can be used to produce a number of these traditional and authentic cookies and small cakes. A number of these molds are replicas based on antique or historical molds found in museums and private collections. These molds allow the 21<sup>st</sup> century Society cook to reproduce cookies, which look like the cookies of centuries ago. Quality replica molds are not inexpensive, and prices of the lovely imported molds will vary with the rise and fall of the dollar versus the euro. With care the molds can last long enough to be passed down from generation to generation. Or one can invest in a hand carved wooden mold, for an original heirloom, but those in pearwood may run as much as \$150 and require special care. If working with younger children, a mold with animals or St. Nicholas/Santa, for instance, may be more appealing than a more accurately historical or ecclesiastical reproduction.

The surviving original molds of stone, metal, pearwood, or clay may date to as early as the 16<sup>th</sup> century. (Some illustrations date earlier.) Many molds, including a number of nativities, may be early to mid 17<sup>th</sup> century. The reproduction molds are often dated broadly, meaning that they will be sold as 17<sup>th</sup> century, and one often can't easily determine if that's 1601, 1650, or 1698. Linus Feller's website and book help to date some of the molds, and with investigation and research one can sometimes date certain others.

## **RECIPES**

Gingerbread, gebildegeback, springerle, speculaas, shortbread, tirggel, bildlebkuchen, lebkuchen, leckerli, honiglebkuchen, aniseed biscuits, and honey cakes are some of the cookies, which lend themselves to being molded or printed. Sources for appropriate and historical recipes are listed at the end of the article. Recipes vary. Instructions may call for some of these cookies to be baked in very hot ovens; others call for very low ovens. Some recipes call for special ingredients like hartshorn. Often it is suggested that sheets of the raw cookies be dried overnight before baking; drying allows the details to firm and set. Most recipes also call for or should require parchment paper for baking. (Using silicon baking mats/sheets is not recommended.)

Each type of cookie and mold requires attention to detail, but with some experimentation and some practice, one can find a recipe, come up with "a workable" dough, and create something special. Yes, certain recipes, especially the historical ones with honey, may stick to the intricate molds. Amounts of eggs and flour needed may vary from the stated measures of the recipe. Humidity can cause problems with drying. It takes practice. You may need to oil or flour the molds in order to get them to release the dough; some molds work better with certain recipes rather than others. Read the instructions (and even check the web) for tips and techniques for each type of mold. (Wood is handled differently than resin; each type of material requires different cleaning and storage techniques.) A cookie stamp handles differently from the large twelve inch resin molds. Employ patience and keep trying. I will mention the shallow molds, often sold as speculaas or speculoos molds, require a different approach than the deep molds. Likewise, "tragant" molds (used originally with sugarpaste) may require special handling.

## **SUGGESTIONS FOR USE IN THE SOCIETY**

To start, the larger historical resin molds produce splendid pieces of food art that can readily serve as subtleties or presentation pieces at Society feasts. Consider using them as prizes for contests or as gifts for children. (I've had gentles beg to be gifted with one or two at the end of a feast.) The cookies can be colored with food safe colors, dusted with edible gold dust, or gilded with silver or gold. (I am really fond of the gold or silver dusts; they create rather splendid and festive items. The application of the dusts moreover can be a quick matter of applying the edible dust with a brush.) Besides cookies, butter, marzipan, sugarpaste, fondant, and fruit pastes can also be molded. Non-food activities using the molds include paper casting or casting with softened beeswax to make holiday tree ornaments or tokens for Easter baskets, weddings or head table favors.

## ADDITIONAL HINTS FOR SUCCESS

As already detailed above, using replica molds and achieving success will take time and practice as learning to mold or print springerle, other cookies, sugarpaste, or marzipan is an art. There are now a variety of videos and blogs on the web, which offer helpful instructions that will help guide the novice baker. The Springerle Cookie Appreciation Group on Facebook offers help to members having problems. After you have mastered the baking, you may want to try painting or coloring the cookies which will require a fine brush, quality food safe colors in the paste foam, thick liquid, or dusts with vodka to thin if needed.

## IN CONCLUSION

Learning to use the replica molds can be a rewarding, fun, and even an addictive activity. Collecting the molds themselves is also addictive. My advice is to start with one or two and see if you like the cookie making and baking. The molds when not in use can be hung on walls where they provide decorative inspiration. The molds as well as the molded or printed cookies make great gifts and grand presentation items for family and society occasions.

## SOURCES FOR MOLDS:

Below are excellent sources for replica molds and stamps. For Christmas, 12th Night, or a special event, I would advise ordering any special or desired molds sooner rather than later. Many companies sell out of the holiday items or dated holiday issues.

### **House on the Hill,**

Elmhurst, Illinois, 60126. Large selection of molds, but now only sells through the commercial accounts listed on website. No sales to individuals. Offers a newsletter & blog with helpful hints as well as *recipes*. <http://www.houseonthehill.net/> **Fancy Flours** offers more than 150 styles of House on the Hill Cookie Molds <http://www.fancyflours.com/category/springerle-molds>

### **Springerle Joy,**

2104 Clairmont Drive, Pittsburgh, PA 15241 [ph: 412-616-9066] offers over 1000 imported Swiss molds from Änis-Paradies. Website offers instructional videos, recipes, a newsletter, plus a catalog. Mail order only. <http://www.springerlejoy.com/>

Linus Feller's and **Änis-Paradies's** beautiful Swiss molds can be seen at:

<http://www.springerle.com/aktuelles.html> or  
[http://www.springerle.com/en\\_home.html](http://www.springerle.com/en_home.html)

The Canadian dealer **ITC** sells imported molds from Europe but is increasingly moving into creating their own original molds. <http://www.itcwebdesigns.com/cmindex1.htm>  
[http://www.itcwebdesigns.com/cgi/ars\\_replica\\_usa/store/commerce.cgi](http://www.itcwebdesigns.com/cgi/ars_replica_usa/store/commerce.cgi)

**Ken Hamilton**, POB 842 Clinton, SC 29325 Phone: 828-380-0578

<http://www.thespringerlebaker.com/> and  
<http://cookiemolds.wordpress.com/molds/gingerbread-molds/>

Marvelous selection of unusual and easy to use resin molds, many one of a kind from family collections. Offers sales. Check his links section for other info and recipes. See also:

[https://www.facebook.com/TheSpringerleBaker?\\_rdr](https://www.facebook.com/TheSpringerleBaker?_rdr)

**Gene Wilson** P O Box 25, Belleville, IL 62222-0025 offers hand carved and highly collectable wooden cookie molds.

<http://www.cookie mold.com/CookieMoldsforGINGERBREADfigures.html>

He defines the types of molds here:

<http://www.cookie mold.com/Types-of--Wooden-Cookie-Molds-.html>

Martin Merkle's wooden molds from Germany are offered through La Cuisine of Alexandria, VA.

<http://lacuisineus.com/index.php/shop-lacuisine/cookie-cutters-molds/springerle-speculatus-molds>

Wandering Wood Products ([rgreen105@aol.com](mailto:rgreen105@aol.com)) offers SCA oriented cookie stamps. See

<https://www.facebook.com/WanderingWoodProducts?ref=ts&fref=ts>

King Arthur Flour, Williams-Sonoma, and Sur la Table also often carry molds around the holidays. If they don't sell out, these often get offered for sale after the holidays at greatly reduced prices.

Facebook

Those on Facebook should explore the Springerle Cookie Appreciation Group:

<https://www.facebook.com/groups/89641444456/>

## Recipes

Traditional and modern recipes may be found in the websites listed above or by searching in the various books listed below. [It should be noted the more modern but still traditional recipes maybe easier to use for those just starting out in exploring this activity.] Many historical recipes may be located by using the online search function to browse through the various early cookbooks, which are indexed at

**MedievalCookery.com.** <http://medievalcookery.com/search/search.html>

**Delights for Ladies** (1609) offers recipes for gingerbread, sugarpaste, and marchpane.

**Das Kuchbuch der Sabina Welserin** offers several *lebkuchen* recipes.

Also consider searching the files at Stefan's Florilegium. [www.florilegium.org](http://www.florilegium.org)

Also see:

Gloning, Thomas. "Letter on Springerle." 27 January 2000. Food-Germany File. **Stefan's Florilegium.** [www.florilegium.org](http://www.florilegium.org) [Earliest printed recipe for springerle dating from 17<sup>th</sup> century.]

Holloway, Johnna. "Shortbread: Another Look." **Tournaments Illuminated.** Fourth Quarter 2009 #172 pp. 21-24.

Muusers, Christianne. "Speculass with rich almond stuffing." **Coquinaria**. Web. 21 July 2014. <http://www.coquinaria.nl/english/recipes/speculaas.htm>

Articles:

Day, Ivan. "Lady Barbara Fleming's Gingerbreads 1673." And "Quince Recipes." **Historic Food**. Web. Excellent articles on molded gingerbreads and quince pastes. Also check out the section on "Culinary Moulds."  
<http://www.historicfood.com/moulds.htm>  
<http://www.historicfood.com/Quinces%20Recipe.htm>  
<http://www.historicfood.com/Gingerbread%20Recipe.htm>

Hudgins, Sharon. "Edible Art: Springerle Cookies." **Gastronomica**. IV, no.4, 2004. pp. 66-71. Provides interesting reading & a list of sources for those desiring more information on molds. Online through Jstor.

Kelly, Sarah. "Specialty Baking in Germany, Austria, and Switzerland." **National & Regional Styles of Cookery**. [Proceedings: Oxford Symposium, 1981.] Edited By Alan Davidson. Pp. 148- Available through Google Books.

Ross, Alice. "A Gingerbread Tradition." **Journal of Antiques Collectables**. December, 2000. <http://www.journalofantiques.com/hearthdec.htm>

The brand new **Oxford Companion to Sugar and Sweets**, edited by Darra Goldstein [Oxford: OUP, 2015] offers numerous articles on numerous cookies and even cookie molds. Highly recommended for background information.

Select Books

Brears, Peter. **All the King's Cooks. The Tudor Kitchens of King Henry VIII at Hampton Court Palace**. London: Souvenir Press, 1999. Paperback, 2011. *Use of molds at the Tudor court.*

Brears, Peter. **Cooking and Dining In Tudor and Early Stuart England**. London: Prospect Books, 2015. Use of molds in Tudor and Stuart England.

**The Edible Mass Medium: Traditional European cookie molds of the Seventeenth, Eighteenth, and Nineteenth Centuries**. Edited by Anneliese Harding. Cambridge, MA: Harvard University and Busch-Reisinger Museum, 1975. [*Rare item. Catalogue of an exhibit of cookie molds from the 17th, 18th and 19th centuries. 28 pp.*]

Feller, Linus. **Anismodel: Geschichte, Brauchtum, Symbolik : die Freude am Weiterleben einer Volkskunst**. Olten: Paradies Verlag, 1998. *In German. This can be ordered from some of the shops that sell molds. Springerle Joy offers Patrice Romzick's English translation to accompany the German text.*

Horandner, Edith. **Model. Geschnitzte Formen für Lebkuchen, Spekulatius und Springerle**. Munchen: Callway Verlag, 1982. [*"Model. Carved shapes for gingerbread, cookies and Springerle." In German. Comprehensive history. Contains hundreds of photos of historical molds.*]

Jones, Malcolm. "Love, Death and Biscuits." **The Secret Middle Ages**. Stroud, [Gloucestershire] UK: Sutton, 2004. pp 1-12. [*Discusses medieval molds.*]

Knittel, Elke and Rolf Mauer. **Springerles-Back-Lust**. Tübingen: Silberburg-Verlag, 2004, 2005. Lahr/Schwarzwald, 2011. *History with recipes. In German.*

Watson, Anne L. **Baking with Cookie Molds. Secrets and Recipes for making amazing handcrafted cookies for your Christmas, holiday, wedding, party, swap, exchange, or everyday treat**. Friday Harbor, WA.: Shepard Publications, 2010. New edition in color, 2015. The first edition was inexpensive and full of recipes and great tips for baking success. Available through Amazon and also on Kindle. Described on her website here:

<http://www.annelwatson.com/books/CookieMolds.html>  
<http://www.annelwatson.com/cookie molds/index.html>

### Websites and Images for Documentation

For that wish to view some images online of various and historical molds for purposes of documentation, these images are online:

#### 1475-1500.

"Gingerbread Mold with Lovers" of earthenware with leadglaze. It's dated ca. 1475-1500. German. Held by the Walters Museum in Baltimore.  
<http://art.thewalters.org/detail/27099/gingerbread-mold-with-lovers/>

#### 1508.

A gentleman presents either a carved mold or cookie to a table. "Geiler von Kaysersberg, Johannes / Otther, Jacob: Fragme[n]ta passionis d[omi]ni nostri Jesu Christi, [Straßburg], 1508." See Edith Horandner's volume **Model**. She also includes another image of a noble/king serving a large printed cookie in the book. It's dated 1514.  
<http://tinyurl.com/95bhj5j>

#### 1520.

**Lebküchner image**. A gingerbread maker with his wares. "Hanns Buel. Gingerbread baker." [[Ger.: Lebküchner.] 1520. Amb. 279.2° Folio 11 verso (Landauer I).] Nuremberg: Stadtbibliothek Nürnberg and Germanisches Nationalmuseum, 2007-2009.

<http://www.nuernberger-hausbuecher.de/75-Amb-2-279-11-v>

#### 1598.

**Engraved Culinary Roller**. Victoria and Albert Museum. Carved Pearwood. # 746-1904 Germany. "Four bands of ornament separated by the inscription GOT.ALEIN.DIE. ER.1.5.9.8." The bands are decorated with a variety of animals and birds.  
<http://collections.vam.ac.uk/item/O119391/culinary-roller-unknown/>

Those with access to **Artstor** (an academic database of images related to the arts and architecture) can check out a "Gingerbread Mold with Lovers" of earthenware with lead

glaze. It's dated ca. 1475-1500. Held by the Walters Museum. Or see it here:  
<http://art.thewalters.org/detail/27099/gingerbread-mold-with-lovers/>

**Thomas Collection Homepage.** "Cookies and Cake Boards. Wooden Molds from the 17<sup>th</sup> to 20<sup>th</sup> Centuries." 2008. An interesting but dated website devoted to molds.  
<http://www.cookieboard.com/>

Feller, Linus. "Empfehlenswerte Internet-Angebote/Recommended Internet Sites." has links to museums, etc. **Änis-Paradies.**  
[http://www.springerle.com/information\\_links.html](http://www.springerle.com/information_links.html)

In Addition:

The website **Gode Cookery** offers a section titled "Goode Cookys from Gode Cookery." Part history and part shop for cookies.  
<http://www.godecookery.com/cookies/designs.html>

There's also this blog that I will mention:

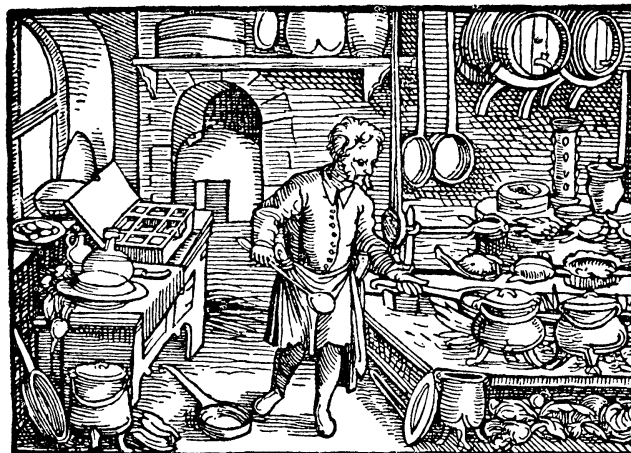
**Turku Gingerbread** is a blog about baking springerle, speculaas, gingerbread etc.  
<http://turkugingerbread.blogspot.com/> . The photos on flickr are also interesting  
<http://www.flickr.com/photos/oldworldcookies/>

Lots of instructional videos are now on YouTube and websites. For instance, painting or coloring instructions can be found here:

[http://www.food52.com/recipes/8389\\_the\\_painted\\_springerle](http://www.food52.com/recipes/8389_the_painted_springerle)  
<http://www.springerlejoy.com/Articles.asp?ID=250>

See also Holloway, Johnna. "Reproduction Subtlety Molds" in *Tournaments Illuminated* Summer issue 2007 #163 pp 9-10

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# Baronial Officers

<b>Baron</b> is THL Cristofanus Castellani	(Baron@sca-altavia.org)
<b>Baroness</b> is Mistress Cecilia Medici	(Baroness@sca-altavia.org)
<b>Chief Lady-in-Waiting</b> is Lady Monique Marie Sauniere	(court@sca-altavia.org)
<b>Chief Lady-in-Waiting</b> for Communications is Baroness Asakura no Mashi	
<b>Captain of the Guard</b> is Cassandra de Lorrain	(guard@sca-altavia.org)
<b>Lieutenant of the Guard</b> is Skrifá Odinsonn	
<b>Seneschal</b> is Lady Briana MacCabe	(seneschal@sca-altavia.org)
<b>Deputy Seneschal</b> LHS Madelena Leonor Hidalgo de Figueres	
<b>Deputy Seneschal for Social Media</b> Baroness Meliora Deverel	
<b>Captain of Archers</b> Lord Gendu Secen	
<b>Arts &amp; Sciences Officer</b> is Lord Luca Serafini da Firenze	(arts@sca-altavia.org)
<b>Chatelaine</b> is Lady Catriona inghean Diarmada	(chatelaine@sca-altavia.org)
<b>Deputy Chatelaine</b> Countess Bridget Lucia MacKenzie	
<b>Children's Minister</b> is Lady Fara MacGregor	(children@sca-altavia.org)
<b>Deputy Children's Officer</b> is THL Tezar of Aeolis	
<b>Chronicler</b> is Lord Charles Ivansen of Borreby	(chronicler@sca-altavia.org)
<b>Constable</b> is THL Thorin O'Seaghda	(constable@sca-altavia.org)
<b>Deputy Constable</b> Yusuf of Altavia	
<b>Exchequer</b> is Lady Leonor de Sevilla	(exchequer@sca-altavia.org)
<b>Deputy Exchequer</b> Eirikr Mjoksiglandi	
<b>Herald</b> ( <i>Sable Fret Cornet</i> ) is THL Damien von Baden	(herald@sca-altavia.org)
<b>Court Herald</b> is THL Tezar of Aeolis	
<b>Lists Officer</b> is THL Matlens Litovka	(lists@sca-altavia.org)
<b>Marshal</b> is Sir Thorin O'Seaghda	(marshal@sca-altavia.org)
<b>Deputy Marshal</b> <i>This position is currently vacant</i>	
<b>Deputy Marshal for Equestrian</b> is Lord David Straker Whitaker	(equestrian@sca-altavia.org)
<b>Deputy Marshal for Armored Combat</b> is Sir Thorin O'Seaghda	(marshal@sca-altavia.org)
<b>Deputy Marshal for Rapier</b> is Don Colwyn Stagghorn	(rapier@sca-altavia.org)
<b>Deputy Marshal for Thrown Weapons</b> is THL Nikolaos Phaistos	(tw@sca-altavia.org)
<b>Deputy Marshall For Youth Combat</b> is Sir Uilliam of Altavia altavia.org)	(youthcombat@sca-
<b>Webwright</b> is Dame Lynnette de Sandoval del Valle de los Unicornios altavia.org)	(webwright@sca-
<b>Deputy Webwright</b> are Gendu Adarmaghedi, and Alice Tredgold	



# Meetings & Practices in the Barony

## Business, New Member, and Social Meetings

### Council Meeting

- **2nd Tuesday of the month, 7:00pm**
- Pre-Meeting work session and officers arrive by 7:00pm. Meeting starts at 7:30pm.
- At the Proto-Cathedral of St. Mary Byzantine Catholic Church at 5329 Sepulveda Boulevard, Sherman Oaks, CA 91411-344
  - This is the monthly business meeting for the group.
  - The meeting consists of officer reports, event reports, discussion of Baronial involvement at the Kingdom Level, new officers discussion, and announcements.
  - Baronial decisions are made here, and you do have a voice.
  - **Everyone is welcome (and encouraged) to attend the meeting!**
- 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 (From Verdugo, turn North onto California and we are on the right hand side, half way down the block).
- We meet at the stone tables next to the restrooms
  - These classes cover a general overview of the SCA and the types of events we hold in Caid. Please bring your questions and wonderful smiles. We look forward to seeing everyone there!
  - This is the plan for our **2015 Newcomers Meetings**:
    - **January 26** - History, Organization, Maps
    - **February 23** - Arts & Sciences
    - **March 23** - Combat Forms
    - **April 27** - Attending Events, Garb, Awards
    - **May 18** - Camping in the SCA (One Week Early for Potrero)
    - **June 22** - Heraldry & Persona
    - **July 27** - History, Organization, Maps
    - **August 24** - Combat Forms
    - **September 28** - Camping in the SCA
    - **October 26** - Arts & Sciences
    - **November 23** - Heraldry & Persona
    - **December** - No Meeting - Happy Holidays!
- Contact the [Chateline](#) for more information.

### Fighter Practice / Social Night

- **Every Monday, 7:00pm**
- At [Verdugo Park](#) in Burbank, 3201 West Verdugo, Burbank CA, 91505 (From Verdugo, turn North onto California and we are on the right hand side, half way down the block).

- Almost every Monday night we gather at Verdugo park for Fighter Practice ([Armored Combat](#), [Rapier](#), Unarmored Combat, [Youth Combat](#)), Arts & Sciences Activities ([Belly Dance Practice](#), [Culinary Guild Potluck](#)), [Newcomers Meetings](#), and just socializing.
- Come on down and participate in the activities, hang out, bring a project to work on, or chat with fellow Altavians.
- Non-meeting days include Monday holidays and the few days we get rained out ... updates about the Fighter Practice nights are posted on the Altavia Email list.
- Contact the [Chateline](#) for more information.

### Arts & Sciences Activities

#### Arts & Science Workshops (aka Craft Nights)

- **The 4th Tuesday of the month, 7:00pm to 9:00pm**
- At the Proto-Cathedral of St. Mary Byzantine Catholic Church at 5329 Sepulveda Boulevard, Sherman Oaks, CA 91411-344

The meeting is in the small hall next to the church (on the street side of the parking lot)

- 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](#).
- **2015 Classes:**
  - **Jan. 27th** – Leatherworking with Sir Thorin vorðr Ó Séaghdha
  - **Feb. 24th** – Sewing circle by [Baroness Cecilia Medici](#)
    - Anyone is invited, sewing unfinished garb for upcoming events
  - **March 24th** – Historic games by [THL Mealla Caimbeul](#)
  - **April 28th** – Beginning Bead Weaving: Strands, Triangles, Flowers, and Cartwheels by [Dame Lynnette de Sandoval](#)
    - Learn how to make beaded strands that can be used for trim, necklaces, bracelets, circlets, ear rings, and more! No experience at anything necessary (although being able to thread a needle would help)! Class kits include: beads, needles, thread, beading tray, and instructions. Class cost: TBD
  - **May 26th**
  - **June 23rd**
  - **July 28th**
  - **Aug. 25th**
  - **Sept. 22nd**
  - **Oct. 27th**
- Contact [Arts & Sciences Officer](#) for details

#### Bardic Circle

- Hosted by Baron Sir Charles of Dublin at the home of Baron Sir Robear du Bois.
  - 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:

- Picking someone to perform something you like or something they want to do
  - Passing your turn to the next person
  - Performing yourself
- This way you can relax & listen, perform, hear your favorites, or mix it up.
- Contact [The A&S officer](#) for dates, directions, and further information.

### Belly Dance Practice

See also: [Dance Practice](#)

- **Every Monday, 6:30pm through 9pm** (Note: Not held on the Monday of Labor Day, Memorial Day, or any holiday that occurs on a Monday.)
- At [Verdugo Park in Burbank](#), 3201 West Verdugo, Burbank CA, 91505 (From Verdugo, turn North onto California and we are on the right hand side, half way down the block).
  - 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
    - Tribal style belly dance practice. We have a mixture of absolute beginners, beginners and old pros. It's outside so dress warmly. It's lots of fun!
    - Finger Cymbals:
    - If possible, we will practice with zills (finger cymbals) for fast moves [with mufflers: these can be as simple as baby socks or as lovely as crocheted, knitted, or sewn covers]. Contact [Eilidh \(Cat\)](#) if you need help getting zills or zill mufflers.
    - Depending on who arrives for any 30-minute block of dance, we may be able to start including Level 2 vocabulary into the rehearsals. By the time we are all rehearsing Level 2, the goal is that all dancers will be practicing zills with Fast Moves
- Contact [Dame Eilidh Swann](#) for more information or to request to join their practice and event information E-mail group.

### Culinary Guild

- **Meetings happen once a month.**
  - Special interest group for All Things Delicious to eat and drink.
  - Everyone is welcome in our discussions of recipes, historical research and events based around the food and beverages of the Middle Ages and Renaissance.
- For more information contact the Guild through their [Facebook page](#) or via [Email](#)

### Dance Practice

See also: [Belly Dance Practice](#)

- **Currently on Hiatus**

- Watch the [Altavia Email list](#) or contact the [Arts & Sciences Officer](#) for the latest information.

#### **Potters Guild of Caid**

- **Meets once a month**
  - [Potters Guild Yahoo group](#)
- Contact [Baroness Asakura no Mashi](#) for meeting times and location.

#### **Youth Activities**

- Youth activities are held at every event that Altavia sponsors.
- Contact the [Youth Activity Officer](#) for information or offers to help.

### **Combat Form Practices**

#### **Archery Practice**

- **The 1st, 3rd, and 5th Sunday of the month, 11:30am to 3:00pm**
- At Woodley Park Archery Range, directions are <http://woodleyparkarchers.org/direction>
- Contact the [Captain of Archers](#) for more information and for loaner gear.

#### **Armored Combat Practice**

- **Every Monday, 7:00pm to 9:30pm**
- At [Verdugo Park](#) in Burbank, 3201 West Verdugo, Burbank CA, 91505 (From Verdugo, turn North onto California and we are on the right hand side, half way down the block).
  - [Guardians of the High Road webpage](#)
- Contact the [Heavy Weapons Marshal](#) for more information or to request to join the [practice information E-mail list](#).

#### **Equestrian Practice**

- **Third Sunday of the month 12 noon to 3pm** (Usually)
- Swanhill Farms (<http://www.swanhillfarms.com/>) 8500 Waters Road Moorpark, Ca 93021
- Join the [Altavian Equestrian E-mail list](#)
- Check the email list or contact the [Equestrian Marshal, Lord David Whittaker](#) to confirm each month's practice

#### **Rapier Practice**

- **Every Monday, 7:30pm to 9:30pm**
- At [Verdugo Park](#) in Burbank, 3201 West Verdugo, Burbank CA, 91505 (From Verdugo, turn North onto California and we are on the right hand side, half way down the block).
  - [Guardians of the High Road webpage](#)
  - [Caid Rapier webpage](#)
- Contact the [Rapier Marshal](#) for more information

### Thrown Weapons Practice

- **The 1st and 3rd Sunday of the month, 11:00am to 2:30pm**
- At Woodley Park Archery Range, directions are <http://woodleyparkarchers.com/directions.html>
- Contact the [Thrown Weapons Marshal](#) for more information, to arrange for loaner gear, and to varify dates and times.

### Unarmored Combat Practice

- **4th Monday of the month, 7:30pm to 9:30pm**
- At [Verdugo Park](#) in Burbank, 3201 West Verdugo, Burbank CA, 91505 (From Verdugo, turn North onto California and we are on the right hand side, half way down the block).
  - [Guardians of the High Road webpage](#)
- Contact the [Unarmored Marshal](#) for more information

### Youth Combat Practice

- **Twice a month - 2nd and 4th Mondays, 7:30pm to 8:00pm**
- At [Verdugo Park](#) in Burbank, 3201 West Verdugo, Burbank CA, 91505 (From Verdugo, turn North onto California and we are on the right hand side, half way down the block).
  - [Guardians of the High Road webpage](#)
- Contact the [Youth Combat Marshal](#) for more information



## Altavia Baronial Council Meeting Minutes

August 11, 2015

Proto-Cathedral of St. Mary's Church, Sherman Oaks CA

**Baronial Comments:** Summer is almost over and so is our vacation from events. We will not attend any events until Highland War and then it starts! Highland is hosting the theme Monty Pythons Holy Grail in which his Excellency and I will run Archery and TW. Come dress in your favorite character and shoot or throw to victory. There will be 2 champions chosen and 2 competitions 1 for Highland War Champion and the other for Al Sahid champion. I'm hoping you will all come visit the Altavia moat (wading pool that will be at the ranges).

Sept.12th is Angels Anniversary. I am looking for items for the basket. I will have a basket set out for those who do not have time to make anything but would like to help out with a small donation to fed their horses (gas money). Next is Fall crown on the 19th in Tustin. We are going to be there and sponsoring an eric, we will need extra water, oranges, pickles etc... for visiting fighters. The next day his excellency and I will be at Privy council.

Oct. 3rd is Caid Rapier Open and Altavia is sponsoring this event. Please come out and support our Rapier community.

If you haven't already pre-registered for GWW time is running out. Only those pre-reg with land allocation can camp in the Altavia Camp area. Space is tight! If there is any interest in an Altavian meal plan let's talk on FB and Altavia camp group. Anyone can participate even if not camping in Altavia. Because of all the responsibilities I have at war [running ranges etc...] I ask for a

volunteer to help run the meal plan if we decide to have one. We of course will host the Altavia pot luck dinner on Friday evening.

Please step up and support your Barony. No matter how new or old you are to the Barony you can learn to take on an officer position or as a deputy. All offices are in need. Let's keep this Barony running with everyone participating instead of burning out the few!

Your ever Grateful Baroness,  
~Mistress Cecilia Medici  
Baroness of Altavia

**Seneschal's Report:** We have a couple of officer changes coming up. As of this Saturday, August 15, THL Courtney of the White Meadow will be our exchequer, with THL Leonor de Sevilla staying on as deputy exchequer. I'm sure Courtney will have a lot to say when we get to the exchequer report :) but please join me in welcoming her to the team now. Also, Baroness Meliora Deverel has agreed to step up as our chatelaine at Agincourt in a few months so that Lady Catriona inghean Diarmada can take some well-earned time off. Thanks to the both of you for making this work!

Please let me know if you're aware of anyone with web editing (HTML, CSS) skills in the barony. Dame Lynnette is looking for someone to take over the webwright duties as soon as possible.

**Minutes Approval (July): Motioned by Lynnette, Seconded by Christof, 7approvals, 2 abstentions**

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

- Unarmored Budget - Financial Committee needs to set the bi-annual budget. Will meet after Council.

**Ongoing Business:** (Items in process)

- Caid Rapier Open (Nathaniel/Tezar): T is continuing to follow up with park people ut tye haven't given a final answer of cost. They think it will be \$485, but it hasn't been approved by the parks higher ups. She has submitted a preliminary budget.
- Agincourt (Selene): We don't have a budget from S. The ad has been written (by Brianna and Nico) and sent to CP. Fretted Fork will be held again this year: any period dish, documentation required. Will have a people's choice A&S contest. Event Theme: Shakespearian theme and 600 year of Agincourt. Cecilia will reach out to Selene for more info. Christof will reach out to Heath for archery demo, but he might in Europe for the 600<sup>th</sup> annv of Agincourt. Will ask if he has anyone who can demo.

**New Business:**

- Altavia/Angels Yule (Niko): Yule is scheduled for December 12th. The site has been acquired, and it is St. Mary's Proto-Cathedral. The stewards had a meeting with all their Excellencies and Seneschals and it was productive. The theme this year will be masquerade. It will be a potluck. Altavia will be deciding their new bard and chess champion. Angels will be deciding their bard and games champion. There will be table decorating, best mask and food competitions. Many of the jobs and tasks have been filled, but we are still looking for a few positions and jobs. The ad for the CP is being made and we are very much ahead of schedule on planning. Bardic competition will be

people's choice again. Table decoration and masks contests will hopefully have prizes from merchants. Check with Charles about adding their ads to Fret Knot.

### Officer's Reports

- **Archers** – *Lord Gendu Secen (Deputy: THL Nikolaos Phaistos)*: We had about 6 archers at the last practice, the one before was about 8. Cecilia upped her rank to Bowman.
- **Arts & Sciences** – *Lord Luca Serafina da Firenze (Deputy: Vacant)*: Here is the report I received from Niko about his class on sign language for July's A&S class:

It went very well. We had 8 people including me. Everyone participated and looked like they had fun."

He also mentioned that he would love to do an SCA sign class someday as well.

I am currently looking for someone to teach a class for the month of August. If anyone would like to teach a class, or knows of anyone who would, please reach me at [scjohnstone22@gmail.com](mailto:scjohnstone22@gmail.com).

If no one steps up Cecilia will hold a sewing night.

- **Chatelaine** – *Lady Catriona inghean Diamada (Deputy: Countess Bridget Lucia MacKenzie)*: Melioria will be stepping up. Newcomers class had 5 people and then another class followed with 2 people who arrived late. All were very interested and asked lots of questions, and kept Tim talking. He was very happy.
- **Children** – *Baroness Tezar of Aeolis (Deputy: Vacant)*: Yes, the barony has some. For Yule Tezar has an idea for an activity, but she may not be able to attend the event. If she can't Catriona will run the activity. Liam might teach a leather mask class for the kits ... but may be too busy. Cecilia has masks to donate for a child's activity.
- **Chronicler** – *Lord Charles Ivanson (Deputy: Vacant)*: The Fret came out last week. People enjoyed the persona and potluck info. If you find something good that we have reprint rights for, please send them to the chronicler so he has a file of things to publish.
- **Constable** – *Sir Thorin vordr O'Seaghdha (Deputy: Vacant)*: Cecilia has some lost and found items for the constable. They are published on the baronial facebook page and if not claimed will be raffled off.
- **Exchequer** – *THL Leonor de Sevilla (Deputy: THL Eirikr Mjorsiglandi)*: Hi! I don't know. No, you can't have a dollar. Current project is that the BoD had notified the Kingdom that some event's NMS submissions are missing (going back to 2009). Courtney will have to check all of our records to see if we did pay them (and prove it with check info) or will have to figure out the amount owed and send it to the Kingdom. She has started researching it and will be able to do more when the office files are turned over Friday. The info/money have to be turned in by September 21, or we lose our Barony status. If we can't find the data, she will have to estimate the numbers based on other similar events and pay that amount (including that it is an estimate). Tim will work with Courtney, and Cecilia will look through her sign in sheets for events she ran. Lynnette suggests a Google doc be created to keep a history of event attendance for future use by event stewards, and others.
- **Herald** – *THL Damien von Baden (Deputy: Baroness Tezar of Aeolis)*:

Next heraldry meeting will be this Sunday, Aug. 16.  
I will not be attending.  
I mailed Seamus the device forms so he can re-submit.  
The address for him to mail the completed forms is in the August CP  
(it was missing in the July CP).

That is all.

Enjoy!

Damien of Baden

- **Lists** - THL Matlens Litovka (Deputy: Vacant): Nothing to report.
- **Marshal** - *Sir Thorin vordr O'Seaghdha* (Deputy: Vacant):
- **Marshal, Equestrian** - *Lord David Whitaker* (Deputy: Vacant): The report is in the mail.

Next practice is the 23 of August, 10 am sharp.

- **Marshal, Rapier** - *Don Colwyn Stagghorn* (Deputy: THL Nikolaos Phaistos and Luca Serafina da Firenze): On July 6th we had 16 people of all skill levels at practice including a returning minor and three returning new people.

July 13th we had 14 people.

July 20th we had 16 people with one from the meet-up group: Marrybell.

July 27th we had 16 people of all levels.

Aug 1st Garrick won Pirate Tourney.

Aug. 3rd we had 14 fighters.

Rapier is strong as always.

We had an authorization; Lady Fiona got uthorized before she went back to school.

A couple of MeetUp people have been showing up regularly. One has gotten a membership.

- **Marshal, Thrown Weapons** - *THL Nikolaos Phaistos* (Deputy: Vacant): June 7th was Queen's Champion and practice was cancelled.  
June 21st was Father's Day and practice was cancelled.  
July 5th practice had 14 people with 2 observers and 5 new people.  
July 19th practice had 14 people with three other observers.  
August 2nd, we had 15 throwers with seven new people. We added bollos to our range as well, thanks to Her Excellency, Cecilia.  
We need a tomahawk axe, axe handles and four 8 inch knives for Agincourt.  
At least 5 newcomers each time. Asking again for Chatalines to come and talk to newcomers.

- **Marshal, Unarmored (pro tem)** - *THL Nikolaos Phaistos* (Deputy: ): July 27th we had five fighters with one observer. Lessons were taught and fights were had. I uploaded YouTube videos of long sword technique to the Facebook page. We need to buy gorgets, unarmored gorgets are larger than rapier.

- **Marshal, Youth Combat** - *Baroness Tezar of Aeolis* (Deputy: *Sir Thorin vordr O'Seaghdha*): We might want to talk to some of the fighters to help out Tezar to help with teaching the kids. She doesn't have much fighting experience, and the fighters can teach techniques and such. Often fighters arrive earlier than the fighting starts and hopefully they can come help the kids.

- **Seneschal** - *Lady Briana MacCabe* (Deputy Seneschal: *THL Madelena Leonor Hidalgo de Figueres*, Deputy for Social Media: *Baroness Meliora Deverel*): Hi all!



I was really hoping to make it tonight but I can't so here's my report:

We renewed our meet [up.com](http://up.com) account for another 6 months! We currently have about 170 members and we are still getting a constant stream of people joining the group. An occasional newcomer will show up to fighter practice or archery/TW and we have several regulars who are now part of the barony.

We have 339 members on our Facebook group and I continue to create events and post about upcoming happenings there. This has become the place where a lot of information is shared.

I pin things to our Pinterest account but I still haven't tackled Instagram yet.

That's it for me!

~ Meliora

- **Webwright** - *Dame Lynnette Sandoval del Valle de los Unicornios (Deputies: Lord Gendu Adarmaghedi, Alice Tregold)* : We have a website. I need a deputy to take over the office.

#### Announcements

**Next Council Meeting** - Tuesday, 9/8, Proto-Cathedral of St. Mary Byzantine Catholic Church

**Adjournment** : 8:27



## Altavia Baronial Council Meeting Minutes

September 8, 2015

Proto-Cathedral of St. Mary's Church, Sherman Oaks CA

**Baronial Comments:** I'm exhausted from the fabulous time we had at Highland War. Sorry most of Altavia didn't make it, but we had a small group (really small camp - Cristof, myself and Amanda and Griffin with day trippers Skrifia, Eya, and Leon) and were grateful for the hospitality of our cousins Dun Or and peeps of Al Sahid who shared their encampment, with neighbors to the left the 5th Brigade. (And Blue was there - I had to cut her free from Cristof!). The weather was fabulous, it was actually comfortable out on the range. Winds were strong parts of the day, but this was the first Highland War in years that I actually used my covers at night. The Archery and Thrown Weapons Holy Grail competitions were a lot of fun and we continued the shenanigans to the touch light tourney by throwing animals (stuffed that is) disguised as French men (I had a mustache and spoke with a french accent) I became an enabler as I (and the Baron) passed out animals to be thrown at the fighters and marshals and put mustaches on any youngster that wanted to be French. We attended two vigils, 1 for Baroness Murien of Starkhafyn and 1 for Johanness of Nordwache, both for Pelicans. Murien was elevated at court on Saturday, and their Majesties asked Master Thomas Bromwell to join the order and he said yes. And history was made (after many years of none of these) Master Christian De Guerre was given an augmentation of Arms for service to Caid. Hopefully you all will be at Angels Anniversary for the stepping up Sir Liam and Fara. We will have the Dragon wing and the following will be Crown were we will be hosting Countess Bridget and Count Aggrippa as he fights again to win Crown. Please bring water and snacks to share for both.

YIS,  
~Cecilia

**Seneschal's Report:** After a slow summer, the next couple of months are busy, busy, busy for our barony. By the time we meet again, we'll have already had Caid Rapier Open and gone to GWW and Agincourt will only be two weeks away. After that Yule will be upon us in no time! It's also time to start thinking about Anniversary next year as well (we'll cover that in a few minutes). As always, if you know of anyone that is looking to get more involved, please encourage them to come to a council meeting!

#### **Minutes Approval (August):**

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

- NMS fees
- Fighter Practice park permit

**Ongoing Business:** (Items in process)

- Caid Rapier Open (Nathaniel/Tezar)
- Agincourt (Selene)
- Altavia/Angels Yule (Niko)

**New Business:**

- Financial Committee members
- Theme/Steward for Altavia Anniversary

#### **Officer's Reports**

- **Archers** - *Lord Gendū Secen (Deputy: THL Nikolaos Phaistos):*
- **Arts & Sciences** - *Luca Serafina da Firenze (Deputy: Vacant):*  
Hi all.

Last month Her Excellency graciously stepped up to bring fabric and sewing machines and books for sewing to A&S night.

I am currently looking for a couple things:

1. Life has taken over, and as many of you probably know, I have not been around the SCA much. I am looking for someone that would like to be my deputy and wouldn't mind taking over much of the position as I cannot give the attention to the job as it deserves.

I have sent out an email to Tom Wistan, who some of you may know, as he was interested in the position a while ago. If anyone knows him, could you maybe pass along a message that I am trying to contact him?

2. Currently looking for someone to teach a class this month for A&S. If no one jumps at it, I could probably teach a class, though I don't know what it would be yet. Please contact me with any leads.

Thanks!

Luca

- **Chatelaine** – *Lady Catriona inghean Diamada* (Deputy: Countess Bridget Lucia MacKenzie):

I might not make it to council. I am going to try. in the event I cannot be there:

Our last meeting was August 24. The subject was Combat forms. I was ill and unable to attend. Meliora was kind enough to step in for me. We had several newcomers attend. I think the number was between 5 and 8?

The next meeting will be Monday, September 28. Subject will be camping in the SCA.

I will be stepping down as Chatelaine at Agincourt. Meliora has kindly agreed to take over the position. This is a very good plan in that she is already the contact person for the Meet up groups.

I am considering doing Children's with Tezar as well but I need to take a step back after Great Western War and Agincourt for a short time and get things in order in my personal life.

- **Children** – *Baroness Tezar of Aeolis* (Deputy: Vacant):
- **Chronicler** – *Lord Charles Ivanson* (Deputy: Vacant):
- **Constable** – *Sir Thorin vordr O'Seaghdha* (Deputy : Vacant):
- **Exchequer** – *THL Courtney of the White Meadow* (Deputy: THL Leonor de Sevilla):
- **Herald** – *THL Damien von Baden* (Deputy: Baroness Tezar of Aeolis):

I've been talking to someone named Wolf about a name and device.  
The name 'Wolfgang Westhof' looks pretty plausible.  
We're still talking about the device.

That is all.

Enjoy!

Damien of Baden

- **Lists** – *THL Matlens Litovka* (Deputy: Vacant): Lists has nothing to report.
- **Marshal** - *Sir Thorin vordr O'Seaghdha* (Deputy: Vacant):
- **Marshal, Equestrian** – *Lord David Whitaker* (Deputy: Vacant):
- **Marshal, Rapier** – *Don Colwyn Stagghorn* (Deputy: THL Nikolaos Phaistos and Luca Serafina da Firenze): On Aug. 10th we had 14 fighters. lady Fiona was authorized.  
On Aug 17th we had 8 fighters. Don Nathaniel taught a class on spears.  
On August 24th we had 15 fighters with 5 new people and two continuing students.  
Aug. 31st practice had 10 fighters and 4 new people.  
Sept. 7th practice was canceled for highland war.  
Rapier is alive and very well.

- **Marshal, Thrown Weapons** – *THL Nikolaos Phaistos (Deputy: Vacant)*: August 16th practice was over 105 degrees, but we still had five throwers and another five people watching. We had one new person, Marleen.

I bought a tomahawk axe and four 8 inch knives. Receipt was emailed to the exchequer.

On August 30th we had 10 throwers with 2 from the meetup: Crystalyn was one.

The Sept. 2nd practice was canceled for highland war.

I still need some axe handles.

- **Marshal, Unarmored** – *THL Nikolaos Phaistos (Deputy: )*: August 24th we had six fighters. Lessons were taught and fights were had. We are gaining momentum and continuing students. It is slowly maturing. We need gorgets, but have to wait to buy them.

- **Marshal, Youth Combat** – *Baroness Tezar of Aeolis (Deputy: Sir Thorin vordr O'Seaghda)*:

- **Seneschal** – *Lady Briana MacCabe (Deputy Seneschal: THL Madelena Leonor Hidalgo de Figueres, Deputy for Social Media: Baroness Meliora Deverel)*:

- **Webwright** – *Dame Lynnette Sandoval del Valle de los Unicornios (Deputies: Lord Gendru Adarmaghedi, Alice Tregold)*

### Announcements

**Next Council Meeting** – Tuesday, 10/13, Proto-Cathedral of St. Mary Byzantine Catholic Church

### Adjournment



## Altavia Baronial Council Meeting Minutes

October 13, 2015

Proto-Cathedral of St. Mary's Church, Sherman Oaks CA

**Baronial Comments:** Welcome home Altavians. I hope everyone has recovered from the "Hot and Tired GWW"! War was HOT and I don't just mean the temperatures; it was hot on so many levels). I want to thank all the Altavians for putting in at least 2 hours of volunteering at war. There will be a special raffle at the meeting tonight for those who volunteered at war as well as one for those wonderful Altavians who show up for council meeting. Speaking of wonderful Altavians, the following supported the GWW war this year on behalf of Altavia: Briana, Cassandra, Monique, Skrifia, Eya, Alice, Eleanor, Catlin, Engelhardt, Sorscha, Justin, Asakura, Caitlin, Drew, (Niko volunteered as well but was with all the wonderful peeps of House Valentine) and also thanks to Andre, Kate, Noah, Jonah, and Joshua, and Beth. If I missed anyone let me know so you can receive your "I helped at war and survived" token.

We had a delicious potluck dinner on Friday Drew's lentils and Skrifia's burgers were the bomb! We had a beautiful camp thanks to the Beautification of Altavia, had plenty of space thanks to the generous, and Lyonnette and Dante. and to those who did not make war but donated their land: Eadric, Melisande, Alice and Wystan.

October is light from now out. We of course have Agincourt on the 25th (so don't party too much on the 24th at Kie and Lee's Halloween Party) I look forward to meeting our new champions of Archery and TW and also trying the fruits of all the Fretted Fork entries. The 31st is Drieburgen

Anniversary. Please join us and if you'd like to help out with the presentation please bring in your art to practice or donate to feed the horses.

Courtney had Angel delivering ice, and that was very handy!

Thank you to Asakora for her generous donation of largess.

And make sure you congratulate Jameson for winning his age group at GWW! And to Christof who won Toothpicks and Testoron.

Christoff really enjoyed all the interaction in Altavia's encampment at GWW. And having House Valentine next to the.

**Seneschal's Report:** Fees and Waivers and Event Reports, Oh My! My one big takeaway at Privy Council last month was that we need to be more on the ball when it comes to submitting NMS fees, waivers, and event reports. All three of these items need to be submitted to Kingdom within 10 days of the event. If you are an event steward and need to know how to submit an event report, please let me know and I can guide. Thanks, once again, to everyone who has helped me collect non-member signatures for waivers at fighter practice; I know it can be a pain with as many newcomers as we're getting these days but it helps protect our favorite hobby/family.

**Minutes Approval (September): Motion: Lynnette, Second: Ceilia, Approved: 9 Nay: 0 Abstain: 1**

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

- Caid Rapier Open (Nathaniel/Tezar) 34 fighters, Don Eogan ua Confre won, no injuries. Approx 63 attended. Site cost received. \$250 net after park cost. The park will probably cost more next time, we probably got it cheap on accident this time.

**Ongoing Business:** (Items in process)

- Agincourt (Selene): 600<sup>th</sup> annv of Agincourt. Shakespeare Shakedown, Shakespeare novelty shoots and throws. Entertainment: English archers demoing long bow. Insurance cert received. Tazar might be herald, if not Selene will take care of it. Courtney is running Fretted Fork, Nico running TW, Guendu running archery. Cecilia as skulls to be used for targets in archery, may be used. Site tokens: Cecilia has scarabs that can be used for skulls, or Selene will work on something this week, 100 needed. Courtney will probably be running gate (Cora can help with Fretted Fork), Tim can help if needed. Stand, Saunder's mats, and bale set up will be needed. Christoff will arrange for that. Lynnette will be running Fiber Playday and has permission to drive on to assist with TW gear. No A&S competition this year. Site opens at 6:30 am. No merchants have contacted us. Christoff will talk to a fletcher about selling there. B&B will bring extra carts to allow for unloading and loading. Selene will remind Angels to bring popups instead of pavilions. B&B will check that Matlins will do lists.
- Altavia/Angels Yule (Niko): Coming along well. A problem last month when the decorating committee head quit, but Elle has stepped up: Melioia and Matlens are on the committee.
- Theme/Steward for Altavia Anniversary: Meloria will steward. She will find newcomers to train up to event stewarding. We won't scare them off, just help them get involved.

Damion suggests they can field herald. Cecilia has suggested Viking theme as something we haven't done yet (or recently). Meetings should start January or sooner.

- Items for Fall Fret Knot: Due this week. The issue will come out soon. Has ads from Yule contest prize donors.

#### **New Business:**

- 2017 Kingdom Calendar bids (See Page 2): Altavia will bid on Fall Crown and Privy Council. Winter QCEquestian. Winter QC Archery & TW. Beware that they don't all fall at the end of 2017.
- Officer changeover at Agincourt (Chatelaine, Art & Sciences Minister, ?): Meloria as Chatalane, Asakoria as A&S. Don Andre is interested in helping with Youth Combat and might take over for Tezar.

#### **Officer's Reports**

- **Archers** – *Lord Gendu Secen (Deputy: THL Nikolaos Phaistos)*: Archery is still alive and well in Altavia. No practice on the 20th due to Privy Council. The 4th was well attended with a number of Lyondomere archers attending as well as several new archers and a couple of altavians. Practice will be held on the 18th.
- **Arts & Sciences** – *Luca Serafina da Firenze (Deputy: Vacant)*: No report. Getty trip on Saturday. No A&S for November or December (to close to holidays). October to be reported.
- **Chatelaine** – *Lady Catriona inghean Diamada (Deputy: Countess Bridget Lucia MacKenzie)*  
We had two newcomers at September's newcomer meeting which covered camping in the SCA.

October's meeting is Monday, October 26 and the subject will be Arts and Sciences. We would appreciate anyone bringing out their projects to show off.

I will be stepping down as Chatelaine at Agincourt and Meliora will be stepping up as Baronial Chatelaine. I am working on getting her supplies as we speak.

- **Children** – *Baroness Tezar of Aeolis (Deputy: Vacant)*: No report
- **Chronicler** – *Lord Charles Ivanson (Deputy: Vacant)*: 4<sup>th</sup> Q coming out end of this week. Has some submissions. Sometimes doesn't respond to emails, because AOL doesn't work on the Chronicler. Will look into forwarding from Gmail to AOL account.
- **Constable** – *Sir Thorin vordr O'Seaghdha (Deputy: Vacant)*: No report. But we have a knife that's lost and needs to be found. Briana will post it.
- **Exchequer** – *THL Courtney of the White Meadow (Deputy: THL Leonor de Sevilla)*: No report. Tim says Rapier Open went well (in the black), we got insurance for Agincourt. Need to remind Courtney to get insurance for Yule in the next couple of weeks. He and Courtney will go over the Corporate report soon. No plan yet to have Ida go over the Altavia books, they will work on it.
- **Herald** – *THL Damien von Baden (Deputy: Baroness Tezar of Aeolis)*: I wasn't very busy this last month.

The next kingdom heraldry meeting is this Sunday, Oct. 18.  
I am planning on being there.

- **Lists** – *THL Matlens Litovka (Deputy: Vacant)*: No report.

- **Marshal** - *Sir Thorin vordr O'Seaghdha (Deputy: Vacant)*: No report.
- **Marshal, Equestrian** - *Lord David Whitaker (Deputy: Vacant)*: No report.
- **Marshal, Rapier** - *Don Colwyn Stagghorn (Deputy: THL Nikolaos Phaistos and Luca Serafina da Firenze)*: September 14th we had 17 fighters with 4 new fighters and 1 minor. We also had three onlookers.

Rapier is alive and very well.

On September 21st we had 14 fighters with 4 new people and two from the meet up group. September 28th's practice had 12 people with 4 returning beginning level fighters and 2 new ones. One was from the meet up.

October 5th and 12th practices were cancelled due to GWW.

Nico and Garret were taken on as Provosts and Garret received the Argent Blade at GWW.

- **Marshal, Thrown Weapons** - *THL Nikolaos Phaistos (Deputy: Chris)*: September 19th's practice was cancelled due to privy council. October 4th 11 throwers with 4 meetup group. Marribell, Sam, Crystaline, and Maryus.

- **Marshal, Unarmored** - *THL Nikolaos Phaistos (Deputy: )*: On September 28th we had six fighters. Lessons were taught and drills we had.

- **Marshal, Youth Combat** - *Baroness Tezar of Aeolis (Deputy: Sir Thorin vordr O'Seaghdha,)*: No report, but we had kids.

- **Seneschal** - *Lady Briana MacCabe (Deputy Seneschal: THL Madelena Leonor Hidalgo de Figueres, Deputy for Social Media: Baroness Meliora Deverel)*: We have approx. 208 members of the meet up group and still growing! We had several meet up newcomers attend fighter practice last week and have a great time and one of our meet up newbies attend GWW! I'm continuing to create meet ups for practices.

We have 352 members of our Facebook group and this continues to be a place where much of the Baronial information is disseminated.

I'm stepping up as Chatelaine at Agincourt but will continue to be the Social Media Officer as well.

Lynnette: Reminder that Official (capital O) info for the Barony has to be disseminated via email or newsletter and not Facebook.

Nico: There have been delayed communications for TW / Archery re Meet Up events. Can the marshals be included to cancel Meet Ups when the FPs are practiced.

- **Webwright** - *Dame Lynnette Sandoval del Valle de los Unicornios (Deputies: Lord Gendru Adarmaghedi, Alice Tregold, Maile Fergusson)* We have a new webwright deputy! (I know we need to do paperwork before it's official!)

Lady Maile Fergusson has been added to the Webwright email address, has been given access to the website, and has updated the Champions page!!!!

So If you have change requests, send them to [webwright@sca-altavia.org](mailto:webwright@sca-altavia.org) and Maile will be happy to work on them.

We have some work to do on the website that we need Phillip's help for, at GWW he told me he'll be able to work on that for us soon.

## Announcements

**Next Council Meeting** - Tuesday, 11/10, Proto-Cathedral of St. Mary Byzantine Catholic Church

**Adjournment: 8:40pm**

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☚ Herewith endeth the Fret Knot, see you next issue! ☚