



Fret Knot



1st Quarter: January-March
A.S. XLVIII - 2016



*Winter at Neuschwanstein Castle in Bavaria, Germany
(photo by Charles Ivansen)*

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Herewith follows the legal stuff:

This is the 1st Quarter 2016 issue of the **Fret Knot**, a publication of the Barony of Altavia of the Society for Creative Anachronism, Inc. (SCA, Inc.). The **Fret Knot** is available from Chris Kollgaard (Charles Ivansen) at chronicler@sca-altavia.org. It is not a corporate publication of SCA, Inc., and does not delineate SCA, Inc. policies.

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

From the Chronicler

Lord Charles Ivansen of Borreby

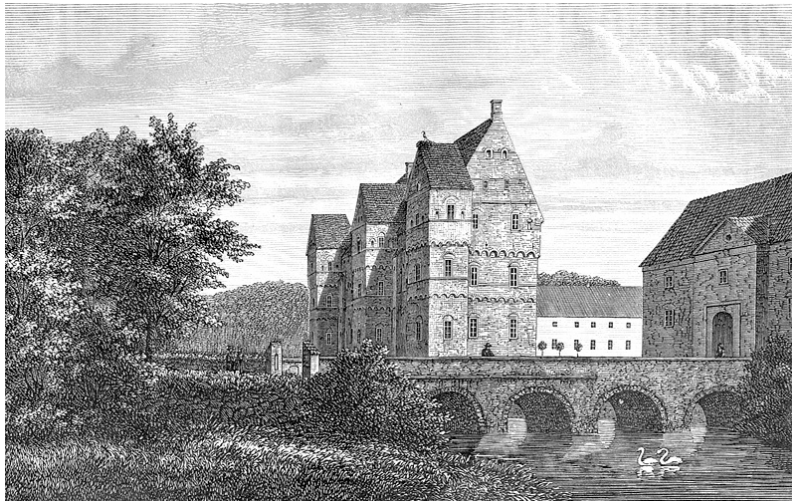
Greetings!

We present to you this, the first issue of Altavia's Fret Knot for the year 2016. This year has already had a number of enjoyable events and promises to be extra special due to the fact that we are approaching the 50th anniversary of the creation of the Society for Creative Anachronism. This will take place in May, at which time we enter the 50th year of our existence. It all started in 1966. Who can imagine what life was like before the creation of the "Known World"? It must have been a dull and dreary place back then, full of Danish Modern furniture and Perry Como albums. But then certain brave, ingenious souls in Northern California had the idea to create the "Modern Middle Ages" bringing color, life, and pageantry back into the world. And, most of all, Chivalry!

We have, as usual, some great period food articles in this issue, three of them in fact. Make sure to try them out in your kitchen! We also have some pictures from December's Altavia/Angel's Yule. And messages from their Excellencies and from our hard working Seneschal.

As this is being written, many of you are undoubtedly attending Talon Crescent War or have just returned. I hope your War went well! Let us look forward to even more fun as the year progresses!

*Yours in Service,
Charles Ivansen of Borreby, Chronicler of Altavia*



Borreby Castle, near the town of Skælskør in the south-west corner of the island of Zealand, Denmark.

From Their Excellencies

The honorable Lord Cristofanus Castellani And Mistress Cecilia Medici

Greetings Altavians and Happy New Year!

Cupid's arrow has appeared, but fear not with Baron Cristof and myself at the helm we will take him out if need be to protect the Barony! It is with much sadness that Baron Cristof and I will not be able to attend Talon Crescent this year. I hope all that do attend have a safe and fabulous trip. Enjoy the classes and make Altavia look good in all the fighting, shooting, throwing, or art display you do! Have a fabulous time and do us proud! (I'm really going to miss the tailgate party at court). I want to thank Flax N Abbey for taking the dragon wing to be used by Countess Bridget for the A&S at Talon Crescent.

With anniversary around the corner make sure you send us your recommendations for awards. Please help us to recognize all the deserving people in our wonderful Barony. We are also always looking for largess for baskets for our cousins and Royalty. Every dollar helps feed their horses and food items are always welcome as long as an ingredient list accompanies it.

March 5th is our next event the Calafia/Gyldenholt Friendship Tourney as usual we will have the dragon wing and tables for all the wonderful snacks you all bring.

February Birthdays:

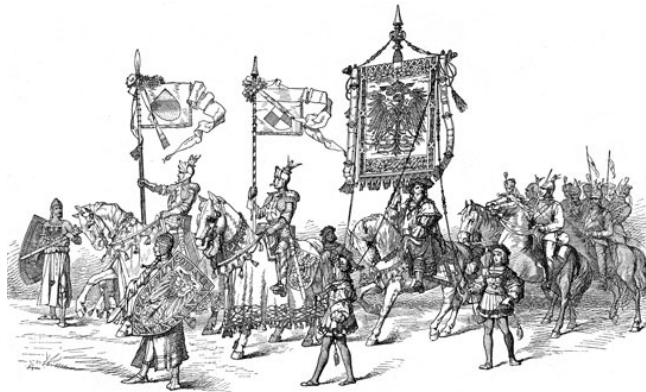
10th - Don Andre, Don Robert, and the baronial cutie Natalia

16th - Tori

25TH Grizelda

~Cristof and ~Cecilia

Baron and Baroness of Altavia



from The Seneschal

Lady Briana MacCabe

Greetings Altavians,

Happy 2016, Altavia! Spring is a busy time in our barony, as we prepare for Altavia Anniversary, coming up on May 14. This year's theme is Canterbury Tales, so it's time to brush up on your Chaucer and Middle English!

I wish to encourage everyone to help out our event steward (and Chatelaine Extraordinaire!) Baroness Meliora Deverel with the event planning. Everyone's input and assistance is vital to the success of our event. Be on the lookout for emails and Facebook posts on when the next planning meeting is or drop an email to Anniversary@sca-altavia.org to see how you can help!

~Briana MacCabe
Seneschal of Altavia



Upcoming Events

May 14th is Altavia Anniversary!



Sierra Vista Jr. High School Demo

On Wednesday, February 24, Altavia will be putting on a demo at Sierra Vista Jr. High School's history night.

We will be demonstrating the rapier and armored combat forms, weaving and spinning, there will be a storytelling performance, and we'll teach or demonstrate a few medieval dances. We have several volunteers already so we are probably set but let our Chatelaine (chatelaine@sca-altavia.org) know if you can attend!

The demo will take place from 6:30pm - 8:00pm at Sierra Vista Jr. High, 19425 Stillmore Street, Canyon Country 91351.



Some Spring Events

- February 12 – 16: Talon Crescent War
- Calafia/Gyldenholt Friendship Tourney, March 5th
- February 24 – March 1: Estrella War
- Caid Collegium, March 19-20
- March 15 – 22: Gulf War XXIII
- May 21 – 25: Potrero War

Altavia/Angels Yule



Altavia/Angels Yule of 2015 was a great success! We had a big turnout, great food, wonderful music and entertainment, and the fellowship of the wonderful people who make up the populace of Altavia! Here are some photos that capture the event!





Niko photo bombs the Altavia musicians!

*Altavia is a wonderful barony.
Where we all live our lives merrily.
The B&Bs so cool,
And sometimes play the fool.
And they lead us all so caringly.*

*Angels is a barony of lore.
Forming part of Caid's core.
With B&Bs so new.
In charge of **this** zoo.
Their reign will never be a bore!*

A Baric poem composed on site by
Dame Lynnette de Sandoval del Valle de los Unicornios
And dedicated to the B&Bs of Altavia and Angels.

Period Cooking

By The Honorable Lady Johnnae Slyn Lewis, CE

Subtleties and Sotleties: Surveying Splendid Foolishness

*It were veyn euery cours to telle, her straunge sewes and her sotyltees,
Ne how they sat lik to her degrees.*

John Lydgate, *Siege of Thebes* [Arun. 19 a1450(?c1421)]

The *Oxford English Dictionary* notes that forms for *Subtletie* include such spellings as “sotilti, sutil(l)te, suttelte, sotelte.” The *Middle English Dictionary* under “sotiltē” goes further and lists thirty-two variations. *MED* defines subtleties as “A culinary decoration for the table, a course of a meal, or a particular dish, freq. in the form of a historical or religious tableau; also, a device to make a culinary dish seem something it is not.” At their most basic level, subtleties or sotleties are “contrivances,” “a crafty or cunning device; an artifice,” or “highly ornamental devices” [OED] or perhaps “a clever device, an apt contrivance” [MED] which appeared at feasts. In England the subtleties might begin or introduce the feast or its courses. Lastly, they might signal the end of a feast. In France these devices were known as *entremets* or *entremez*, dishes, often with entertainments, which literally came between the *mets* or courses. In Italy they were *intermezzo* or *intermissum*. Later the elaborate sugar sculptures in baroque Italy became known as *trionfi*, or triumphs. Throughout their history, subtleties were “sometimes eaten, sometimes used as a table decorations.” Akin to the subtletie was the *Warner*, which is defined in the *Oxford English Dictionary* as “A table decoration or device, probably similar to the subtlety but preceding it.”

The major problem with any investigation of subtleties is too often we find many menus or accounts list that just “a soltetie” or perhaps “Diverse Sotylties” were served. In 1552, it’s noted: “At the end of the dinner they have certain subtleties, custards, sweet and delicate things.” [OED] A circa 1440 account mentions “A soteltee Seint-jorge on horsebak, and sleyng the dragun.” [OED] An earlier 1425 account mentions “a soteltee: a castel that the Kyng and the Qwhene comen in for to see how Seint Jorge slogh.” [MED] Saint George appears again in a circa 1465 account as “The therde sotilte was a castell, and Seint George and the kynges doughter ledyng the lambe in to the castell gate.” [MED] Two warners from 1505 are described as “First, a Warner conveyed upon a rounde boorde, of viii. panes, with viii. Towres, enbattled and made with flowres, standyng on every towre a Bedil in his habite, with his staffe” and another as “A Warner with three Stages, with vanes and towres enbattled.” [OED]

During important feasts, subtleties played several roles. They ranged from simple to complex and reflected the ingenuity and skills of the cooks and the wealth of the host. They might be entertainment or serve as part of a pageant. Robert May describes a ship with pastry cannons which fired gunpowder and a deer of pastry which bled wine when struck with an arrow. Subtleties might be symbolic or political. Charles the Bold, Duke of Burgundy, had representations of thirty ducal domains served at his wedding to Princess Margaret of York in 1468. They were symbols of his

wealth, prestige and power. Henry IV of England was crowned at the age of nine. His coronation feast in 1429 included subtleties of fleur de lis and leopards which promoted his claim to “ by title of right, Justly in reygne in Englande and in France.” [Brears II] Numerous subtleties might be religious, representing scenes from the Bible or lives of saints. In 1450 one is described as “A sotelte: A godhede in a son of gold glorified aboue; in the son the holy giste voluptable; Seint Thomas kneeling a-for him, with þe poynt of a swerd in his hede & a Mitre there-vppon.. in sinistra parte Johannes Baptista; et in iiij partibus, iiij Angeli incensantes.” [MED] “Ffor to make a feste for a bryde” includes a subtletie of a woman in childbed to be served to a new bride (who might be little older than a child). In this case the subtletie was hardly subtle with its implication of what the wife’s role was to be.

Subtleties are hard to categorize as even the most simple of these dishes might have contained or combined one or more creative elements. It’s worth trying as it helps to show their variety and elaborate playfulness. Broadly here then is a survey of what one might encounter when researching subtleties. {The ordering is of my own devise.}

Subtleties that are presentation dishes included the boars’ heads served with or without flames; peacocks, pheasants, and swans roasted and redressed to be served in their feathers; *cogzheanmez* or *cockentrice* where cocks are combined with suckling pigs; likewise helmeted cocks holding lances while riding suckling pigs or piglets; pikes or other large fish served with lances and sometimes mounted upon large birds or piglets, and other elaborate presentations featuring game animals and fowl. Molded edible figurines or sculptures featured saints, kings, queens, knights, ladies, gods, or goddesses. A 1504 mention was “A Subtiltie, a Kyng syttyng in a Chayre with many Lordes about hym.” [OED] The themes were often Biblical, mythical, heraldic, or symbolic. “A subteltie, representing a pelican on a nest with her birds” [OED] is recorded in one account. Queen Katherine, wife of Henry V, was served several representations of Saint Catherine with her wheel at her Coronation feast in 1421. Christmas feasts might feature scenes of the Annunciation, followed by Angels announcing Christ’s birth to the shepherds, and lastly the visit of the Magi to the Virgin and Child. [Brears II]

Monuments, often of raised pastries, were popular and included towers, castles, houses, churches, and cathedrals. In 1562 Elizabeth I was presented with a subtletie of old St. Paul’s Cathedral, constructed of marchpane or marzipan. Natural or constructed artificial trees proved very popular and are mentioned in the accounts. Their branches were oftentimes decorated with leaves, birds, and fruits made from sugar or pastry. Plates of real or imagined beasts, fish, and fowl were presented. These could be made of marzipan, sugar, or pastry. Tables might feature molded items of butter. One feast in Leige in 1557 featured such items as “Adam & Eve made of butter, a serpent on a tree, & a running fountain, with little animals all around of butter. The second park was the love of Pyramus & Thisbee, the lion by the fountain, & the trees all around environed in a hedge of butter.” [Blog Dec 19, 2014] Breads, pastries, gingerbreads, and dough might be fashioned or molded into plaques or items like ships, cornucopias or harvest loaves.

Subtleties that are illusion foods or disguised foods include roast birds that have had their bones removed and then been carefully re-stuffed; ground meats shaped into hedgehogs or perhaps fashioned as fruits such as apples; pies or pastries which reveal surprises; fruits or vegetables hollowed out and used as containers. Wide ranges of counterfeit dishes were created. Good meat was made to seem as if it contained worms or even worse. Circa 1420, one recipe instructed “Anoper sotelte I wylle telle. Take harpe strynges made of bowel....” [OED] Fish were suspended in aspic gelatins so that they appeared to be swimming. Other dishes were disguised through the use of colors. Yellow dishes might appear as blue; red dishes might appear as brown. Dishes, such as the elaborate pastries, might also be gilded or endored. The beaks and feet of birds and animals were often decorated with gold or silver.

Other illusion foods include sugarpaste or marzipan shaped into plates, serving dishes, salt cellars, baskets, goblets, and boxes that might contain comfits or sweets. These items might be splendidly decorated or painted in the manner of real dishes or illuminations. Likewise, lifelike bacon, hams, and fruits might be molded from marzipan or cast sugar. Real animal carcasses were

cast in plaster, and the subsequent molds used to create natural looking subtleties of sugarpaste. Walnut shells might be shaped from sugarpaste. Assembled and colored to look like real nuts, the artificial sugarpaste nuts when cracked might reveal clever sayings or even marzipan shaped into nutmeats. Chessboards and playing cards of marzipan are also described.

Sugar items made of marzipan, cast or poured sugar, or sugarpaste also formed part of elaborate sideboard displays. *Trionfi*, according to John Florio's Italian dictionary of 1611, means "triumph" and refers to these sweet sculptural components. No Renaissance or Baroque Italian funeral, festival, procession, wedding, state visit or state banquet was complete without an elaborate display of created sugar works or *trionfi*. Marie de Medici's wedding feast in 1600 included fabulous sugar sculptures of mythical and heraldic creatures, including the absent Henry IV of France seated on a prancing horse. (The groom did not attend the ceremony in Florence.) **[Dolci]** The wedding feast of Duke Johann Wilhelm to Jacoba of Baden in 1585 featured a festive table of castles and trees, along with dogs, lions, bears, camels, elephants, unicorns, and a pelican in her piety. **[Day, page 16]**

In England the sugar collations eventually became part of the banquet or banqueting course, which followed the feast. Often served there were molded or printed cakes, along with bowls of lettercakes, cutwork open pastries, molded gelatins, fruits, fruit pastes, creams, and ices, as well as all manner of molded candies, as well as items of sugarpaste and marzipan. In 1591 while on progress at Elvetham, Elizabeth I was treated to an evening entertainment of sugarworks in a parade; it featured in part "standing dishes of sugar work" such as "Castles, forts, ordnance, drummers, trumpeters, and soldiers of all sorts, in sugar work...Lions, unicorns, bears, horses, camels, bulls, rams, dogs, tigers, elephants, antelops, dromedaries, apes, and all other beasts, in sugar work...Eagles, falcons, cranes, bustards, hermschaws, bittens, pheasants, partridges, quails, larks, sparrows, pigeons, cocks, owls, and all that fly, in sugar work." **[J Blog Dec 13, 2014]**

Not all subtleties or warners were edible. Inedible and intricate table fountains of gold and silver poured out wines or rosewater. Historic accounts mention the use of pasteboard, wood, fabric, tinfoil, wax, and tallow in the creation of subtleties. In the 14th century Chaucer's Parson in *The Canterbury Tales*, when commenting about the sin of pride, mentions "such manner bake-meats and dish-meats burning of wild fire, and painted and castled with paper, and semblable [similar] waste, so that it is abuse to think." Food historian Peter Brears believes wax was probably the material most often chosen for subtleties, given that sugar has a tendency to weep and deform when the weather is humid. Sugar items can become brittle over time while wax items remain rigid, could be made far in advance and are not subject to humidity. **[Brears II]** Often cited is the 1548 account where it's recorded Anne Boleyn at her coronation feast in 1533 was presented with "the first course.. was xxviii dishes besides subtilties and shippes made of waxe mervailous gorgious to beholde." **[OED]** In 1555 Queen Mary and Philip II of Spain were presented with "A standing Dish of wax, representing the Court of Common Pleas, artificially made." **[Brears]**

Subtleties served on our current tables in the Society often seek to combine the fantastical with more modern and feasible methods and elements to create much-appreciated amusements and dishes. Medieval recipes are adapted to our present needs and personalities. Subtleties now include a variety of iced cakes and marzipans decorated with SCA heraldry or medieval designs or cakes carved into creatures and then iced. (Sugar icing dates to the late 16th century.) Sugarpaste still turns into fragile and edible plates or cups, but now they are decorated with food safe colors and dusts. Watermelons become ships or baskets or they may be turned into fabulous blossoms or flowers in Thai or Chinese traditional styles. Fruits such as apples or pears are carved into apple or lemon birds, much like they were in the Italian carving manuals of the early 17th century. Other fruits and vegetables become edible flowers and animals. Blocks of cream cheese become fantastical creatures, like huge cats and dogs. Paper mache is often used to create peacocks, swans, and boars' heads. Breads are shaped and baked into fantastic dragons or tigers. Butter is still molded. Pastry castles and gingerbread houses are created and decorated. While technically edible, many of these creations are

often created to be recycled, just as they were centuries ago. At their very best these modern subtleties bring a sense of wonder and amusement to our feasts and delight all with their ingenuity and art.

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Brears, Peter. *Cooking and Dining In Medieval England*. Totnes, Devon, UK: Prospect Books, 2008. See Chapter 18 on "The Confectionery and Wafery" for material on subtleties. [Brears II]

Brears, Peter. *Cooking and Dining In Tudor and Early Stuart England*. London: Prospect Books, 2015. See especially Chapter 25 "Banqueting Stuff" which includes a section on "Subtleties" pages 555-579.

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Additional:

MedievalCookery.com includes a number of recipes and sources on the subject. Countess Alys Katharine's famous and often cited sugarpaste article is among those included.
<http://damealys.medievalcookery.com/CooksPlayDough.html>

SCA_Subtleties · SCA Subtleties & Confections is a Yahoo list devoted to the art of subtleties and confections. Created in 2004, the founder and original Moderator is Baroness Faerisa Gwynarden, OL with THL Johnnae llyn Lewis, CE handling daily chores and moderation since 2005.
http://groups.yahoo.com/group/SCA_Subtleties/ A substantial number of Johnnae's articles along with photos of her created subtleties may be found in the photos and files sections.

THL Johnnae llyn Lewis's Blog "Subtleties&Stuffe" on sugar, subtleties, & sources appears at <http://commonplaceboke.blogspot.com> It was created to complete her final 50 in the A&S 50 Challenge. In her case she overachieved and created 250 or a personal challenge of *Five times Five!*
 Cited as [J Blog Date]

Ivan Day's website *Historic Food* is at <http://www.historicfood.com>
 His blog *Food History Jottings* is at <http://foodhistorjottings.blogspot.com/>

One of his YouTube contributions is "Supper with Shakespeare: The Evolution of English Banqueting" which highlights an exhibit from the Minneapolis Institute of Arts in 2012.
<https://www.youtube.com/watch?v=qebdv6yH2B8>
 See <http://commonplaceboke.blogspot.com/2015/04/subtleties-ivan-day.html>

This work was originally published in *The Pale* and then in *Tournaments Illuminated* in Spring 2007 #162 issue. See pages 19-23 and page 31.
 This expanded and updated version was created especially for RUM November 21, 2015.

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Cast sugar sphere with two dragons, created for Royal University of the Midrealm November 2015



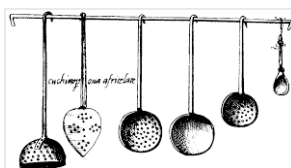
Baroque mold, pressed springerle dusted with gold, Midrealm crown, May 2015



*Cast sugar dragons on a cast sugar sphere,
May 2015 Midrealm Crown*



*Midrealm Crown 2015 May 2015, Butter Lion
and a springerle lion cookie*





Molded butter swans with springerle swans, Midrealm Crown May 2015

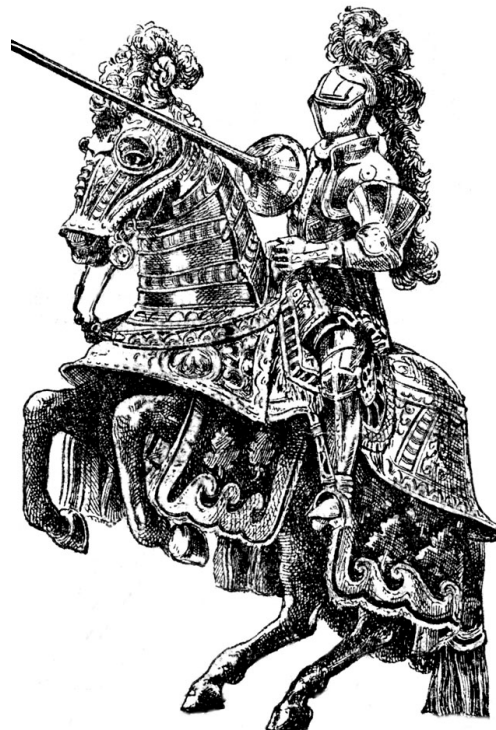


Cast sugar "Greenman" created for The Royal University of the Midrealm November 2015



❧ Astavia Current Champions ❧

- ❧ 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 Aurora of Finchingefeld** 12/12/15
- ❧ Chess **Natalya Barsova** 12/12/15
- ❧ 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 **Natalya Barsova**
 14 & up **Sarafina di Zati** 5/9/15
- ❧ Youth Thrown Weapons **Lady Kora Aelfbairn** 10/25/15



from The Baroness

Question from January meeting:

Did you make a New years Resolution?

Cecilia: Hell No!

Cristof: Nope

Santiago: Have more dance parties!

Beth: No

Shamus: Not Even - HA HA

Niko: Nope

Malie- To be more resolved, kinda

Briana: Be more fearless

Meliora: To go to fewer meetings

Matlens: No resolutions, just better habits

Damien: No

Courtney Nope!

Question from February meeting:

What are your Weekend Plans?

Cecilia: Thinking about all the fun I'm missing at Talon Crescent

Santiago: Quidditch practice

Niko: Talon Crescent Baby!

Courtney: Spending the weekend with my sweetie

Lynnette: A date night with my love

Shamus Working around the house

Timotheus: Date Night

Briana: Talon Crescent performing at a FOTR for the first time

Damien: ?



Period Cooking

By The Honorable Lady Meala Caimbeul

Cream of Root Vegetable Soup

From the Winter Country Lunch at Winter Weekend 2016:

This soup proved very popular at the event, so much so that we ran out. If you want to make your own, here is the recipe I used. (Please understand the volumes here are approximate for a six-service recipe. When scaling up or down, there are likely to be variations. Feel free to modify this to achieve the best balance and texture for you and the number of people you are serving.)

Happy eating!
The Honorable Lady Meala Caimbeul

INGREDIENTS

Topping:

- ½ cup chopped walnuts
- 1 tablespoon melted butter
- 1 tablespoon brown sugar

Soup:

- 1 onion,
- 8 cups vegetable broth
- 2 pounds rutabaga (Swedish Turnip)
- 1½ pound parsnips
- ½ pound carrots
- 1 small tart apple (or half a large one.)
- 1 small sweet apple (or half a large one.)
- ¾ cup heavy cream
- 1 tsp butter
- Salt and Pepper

DIRECTIONS

TOPPING

1. Heat oven to 350° F.
2. Melt the butter and add brown sugar, stirring to dissolve.
3. Spread the nuts on a jelly roll pan and coat them with the melted sugar.
4. Bake the mixture until golden and glazed, 8 to 10 minutes. Toss and/or chop the topping as it cools to prevent it from sticking together.

SOUP

1. Peel and chop the rutabaga into 1" pieces
Clean and shred the carrots and parsnips
Peel and slice the apples.
Dice the onion
2. Toss the rutabaga in olive oil, sprinkle with salt, and bake at 400° until just soft and starting to brown.

3. Meanwhile, bring the broth to a simmer, then add the carrots, onion, parsnips and apple. Cover, and bring to a gentle boil.
4. Add the roasted rutabaga to the boiling soup. Reduce heat and simmer until the vegetables are tender, about 8 minutes.
5. Remove from heat and puree the soup, until smooth. (An immersion blender is ideal.) Add Salt and Pepper to taste.
6. Stir in the cream and butter.

TIP: If you need to re-heat the soup, do not let it boil after you add the dairy.

Serve the soup topped with the nuts.

Notes: This is not a recipe from history but the ingredients and methods are historically accurate for pre-17th century northern Europe. The main inspirations are from *Forme of Curry* and *Le Viandier de Taillevent*.



Period Cooking

By The Honorable Lady Johnnae Ilyn Lewis, CÆ

Ypocras and Spice

*Soone after that, this hastif Januarie
Wolde go to bedde, he wolde no lenger tarye,
He drynketh ypocras, clarree, and vernage
Of spices hoote. T'encreeßen his corage...*

Geoffrey Chaucer. *The Merchant's Tale*.

So named because it was “filtered through a ‘Hippocrates’ sleeve’ or ‘bag’”, the drink known today as *Hippocras* or *Ypocras* was also spelled as *ipocras*, *ipocrasse*, *ipocratis*, *ipocras*, *hipocras*, *hippocris*, *hyppocris*, and *hypocras*. Hippocrates bags or sleeves were filtering or straining bags that were conical in shape. Karen Hess notes that they were called *Manica Hippocrates*. They were said to resemble the sleeves of the gown worn by the physician Hippocrates in ancient Greece. Drinks other than hippocras might be strained through Hippocrates’ bags, so it cannot be said that all drinks strained through these sleeves are ypocras. These other drinks include notably Sir Kenelme Digbie’s ‘very plesant drink of apples’ and the ‘Countess of Newport’s Cherry Wine.’ [For an excellent explanation with illustrations of the process, please take a look at Ivan Day’s website at: <http://www.historicfood.com/Ypocras.htm>]

At the time that Chaucer was writing *The Merchant's Tale* (as quoted previously, the master cooks of England’s King Richard II were composing the culinary manuscript that is known today as the *Forme of Cury*. Recipe 199 of that manuscript states:

Pur fait ypocras. Troys vnces de canell & iii vnces gyngueuer; spykenard de Spayn, le pays dun denerer; garyngale, clowes gylofre, poeure long, noiey mugadey, mayioyame, cardemonii, de chescun i quarter donce; grayne de paradys, flour de queynel, de chescun dm. vnce; de dout soit fait powdour &c.

Or modernized as:

To make Ypocras. Three ounces of cinnamon and three ounces of ginger; spikenard of Spain, a pennysworth; galangal, cloves, long pepper, nutmeg, marjoram, cardamom, of each a quarter of an ounce; grain of paradise, flour of cinnamon, of each half an ounce; of all, powder is to be made, etc. Hiatt & Butler. *Curye on Inglysch*, p. 145.

Ypocras recipes varied from household to household. Cindy Renfrow in her excellent chapter on hypocras in *A Sip Through Time* mentions recipes can be found for versions with white wine, red wine, and oddly sounding to the modern palate, versions that call for wine and milk or cream. Ypocras was at once both a medicinal drink prescribed by doctors and apothecaries and a digestive to be taken at the end of a meal.

At roughly the same time that the master cooks at the English court were compiling their recipes, the *Menagier of Paris* in a middle class French household was dictating that ypcras or hippocras ought to be made as a powder. His recipe called for fine cinnamon, selected ginger, grains of paradise, nutmegs, and galangal. One was to mix this powder with sugar and add to the wine. As translated by Professors Gina L. Greco & Christine M. Rose, the *Menagier's* recipe reads:

Hippocras. To make hippocras powder, pound together a quartern of very fine cinnamon, selected by tasting it, half a quartern of choice cassia buds, an ounce of hand-picked, fine white Mecca ginger, an ounce of grains of paradise, and a sixth of an ounce of nutmeg and galingale together. When you want to make hippocras, take a generous half ounce of this powder and two quarterns of sugar, and mix them together with a quarter of wine as measured in Paris. And *nota* that the powder and the sugar mixed together make "duke's powder." *The Good Wife's Guide. Le Menagier de Paris. Page 329.*

Or As translated by Janet Hinson. the *Menagier's* recipe reads:

HIPPOCRAS. To make powdered hippocras, take a quarter-ounce of very fine cinnamon, hand-picked by tasting it, an ounce of very fine meche ginger and an ounce of grains of paradise, a sixth of an ounce of nutmeg and galingale together, and pound it all together. And when you want to make hippocras, take a good half-ounce or more of this powder and two quarter-ounces of sugar, and mix them together, and a quart of wine as measured in Paris. And note that the powder and the sugar mixed together make "duke's powder".

To make a quart or a quarter-ounce of hippocras by the measure used in Besiers, Carcassonne, or Montpellier, take five drams of fine select clean cinnamon, select peeled white ginger, three drams: of clove, grains, mace, galingale, nutmeg, nard, altogether one and a fourth drams: more of the first, and of the others less and less of each as you go down the list. Grind to powder, and with this put a pound and half a quarter-ounce, by the heavier measure, of ground rock sugar, and mix with the aforesaid spices; and have wine and the sugar melted on a dish on the fire, and add the powder, and mix: then put in the straining-bag, and strain until it comes out a clear red. Note that the cinnamon and the sugar should dominate.

<http://www.daviddfriedman.com/Medieval/Cookbooks/Menagier/Menagier.html>

Another early circa 1380 recipe identified as "Potus ypcras" from the English Mss. Royal 17 notes if one lacks sugar, one should use a 'potel of hony' in the making of the drink.

Potus ypcras. Take a half lb. of canel tried; of gyngyuer tried, a half lb.; of greynes, iii unce; of longe peper, iii unce; of clowis, ii unce; of notemugges, ii unce & a half; of carewey, ii unce; of spikenard, a half unce; of galyngale, ii unce; of sugir, ii lb. Si deficiat sugir, take a potel of honey. Hieatt & Butler. *Curye on Inglysch*, p. 148.

By the time John Russell was writing his *Boke of Nurture* (circa 1440) ypcras was being divided into differing versions for the wealthy and for the poor. Ginger, Cinnamon, Grains of Paradise, Sugar, and Turnsole for coloring were called for in the wealthy version. For 'commyn peple' ginger, canelle, long pepper, and honey were called for. Dinners for the wealthy and nobility required the festive meal at feasts be ended with ypcras, wafers and comfits. Ceremonies, weddings, and christenings required the drink. During the reign of Henry VIII, Anne Boleyn and her ladies were solemnly served "great standyng spyce plates, a voyde of Spice and subtilties with Ipocras and other wyne" at her Coronation. (Hall) For Elizabeth I, it was recorded "at the seruing vp of the Wafers, the

Lorde Maior of London went to the Cupboord, and fitting a cup of golde with Ipocrasse, bare it to the Queene, and kneeling afore hir tooke the assay, and shee receyuing it of him, and drinking of it, gaue the Cuppe wyth the couer vnto the sayde Lorde Maior for his fee, which Cuppe and couer weyed. xvj. dunzes Troy weight." The account ends with the words: "Finally this feast being celebrated with all royall ceremonies, and high solemnities, due and in like cases accustomed, tooke ende wyth great ioy and contentation to all the beholders." (Holinshed)

All three, wafers, comfits, and ipocras could be purchased for special occasions. As the 15th century progressed, ready-made hippocras powders or spice mixtures were increasingly being made available from obliging spicers or spice merchants. This made the task simpler for the not so wealthy household who operated without the services of a butler.

With the arrival of the printing press, ypocras recipes made the leap from manuscripts to the printed page. An elaborate and detailed recipe titled "For to make Ipocras" appears in Wynkyn de Worde's *The Boke of Keruyng* [Book of Carving] in 1508. The first paragraph of this version of the recipe appears below. It calls for red wine, ginger, pepper, grains of paradise, canell, cinnamon, sugar and turnsole: **For to make Hypocras** begins

Take gynger, peper, graynes, canell, synamon, suger and tornsole, than loke ye have fyve or syxe bagges for Hypocras to renne in & perche that your renners may hange on, than must ye have by peautre basyns to stande under your bagges than loke youre spyce be redy & your gynger well pared or it be beten to poudre, than loke your stalkes of synamon be well coloured & swete canell is not too gentyll in operacyon synamon is hote and drye, graynes of paradico ben hote and moste, gynger, graynes, longe peper and suger ben hote and drye, tornsole is holsome, for reed wyne colourynge. Now knowe ye the proporcyons of your hypocras. than bete your pouders eche by them selfe & put them in bladders & hange your bagges sure that no bagge touche other

For the extended recipe see *The Boke of Keruyng*. 1508. Or see the online version at: <http://milkmama.tripod.com/kervynge2.html> >

A number of other ypocras recipes found their way into printed texts in the 16th century. The first volume of Alessio published in England in 1558 included this recipe for an "Excellent Ipocras."

Excellent Ipocras.

TAke an vnce of Synamom, of Ginger .ii. dragms Melligetta thre dragmes, Cloues two deniers, Nutmegges, Galanga, of eche of them a denier, stampe all, and put it in a ielley bagge or strainer, than take a pint of the best redde or white wine you can get, or a pint of good Malmesey or other stronge wine, mixe well all togethers, than take a pounce of Sugre fined, and hauinge stamped it, put it into the other wyne, and so poure it vpon the strainoure, wherin you dyd put the sayd wine with the spices, than hauinge taken it oute, you muste poure it on agayne, so often vntyll it become as cleare as it was before, styrringe it sometime in the strayner or bagge: and here note that this is to make but a flagon full. Wherefore, if you will haue more, you muste take a greater quantitie of the sayd things. And for to make it verye excellente, you maye bynde a lyttle Muske in a fine linnen clothe at the ende of the strayner, so that all the substaunce maye passe ouer and vpon it, the which by that meane will receiue the odour and sent of the sayde Muske. Pp. 57-58.

John Partridge's books on cookery began appear in the 1570s. He included this recipe:
To make Ipocras. Cap.xl.

TAke of chosen Cinimon, two ounces, of fyne Gynger one ounce, of Graynes half an ounce, bruse them all, & steepe them in .iii. or .iiii. pyntes of good odiferous wine, with a pound of Sugre by the space of .xxiiii. howres, then put them into an Ipocras Bag of Wollen, and so receaue the liquor. The rediest and best waye is to put the Spices with the halfe powned of sugre, and the Wine into a stone bottle, or a stone pot stopped close, and after .xxiiii. howres it wyll bee rady, then cast a thin linnen cloth, or a peece of a boulder cloth on the mouth, & let so much run thorow: as ye wyll occupy at once, and kepe the vessell close, for it will so well keep both the sprite, odour, and vertue of the Wine, and also Spices.

Partridge. *The Treasurie of commodious Conceits*, 1573.

Thomas Cohan in his 1584 *The Haven of Health* included this unusual recipe:

CHAP. 234. Hippocras made with water.

TAke of chosen Cinamom two ounces, of Ginger scraped halfe an ounce, long Pepper, Greynes, Galingale, of each a dramme, Nutmegs, Cloves, Mace, of each halfe a dramme, Spring water three quarts, let it boyle to the halfe or to one quart, then straine it hard through a cloth, and put to it halfe a pound of Sugar, boyle it a little againe and skimme it, then put it into some close pot and use it. To make Hippocras of Aquavita, excellent for one that is very weake. Take a quart of Aqua vitae, and put it in a glasse, then take two ounces of Cinamom, one ounce of Ginger, two pennyworth of Cloves, as much of Greynes, a peny worth of Nutmegges, beat them all grosse, and put them to the Aqua vitae and shake it together every day often for nine daies together, then drinke it with wine or ale, halfe a spoonefull or a quarter, with halfe a pinte of Ale. Page 266

In the early 17th century, versions for hippocras can be found in Gervase Markham's *The English Housewife*. Markham calls for a woolen bag through which to strain the mixture and helpfully notes 'if your wine be claret, the hippocras will be red; if white, then of that colour also.'

To make hippocras

To make hippocras, take a pottle of wine, two ounces of good cinnamon, half an ounce of ginger, nine cloves, and six pepper corns, and a nutmeg, and bruise them and put them into the wine with some rosemary flowers, and so let them steep all night, and then put in sugar a pound at least; and when it is well settled, let it run through a woolen bag made for that purpose: thus if your wine be claret, the hippocras will be red; if white, then of that colour also. Gervase Markham. *The English Housewife*, p. 111

Sir Kenelme Digbie's *Closet Opened* from 1669 is well known for its collection of mead and wine recipes, but the book contains no ypocras titled recipes. For a representative recipe from that period, we can turn to *The Accomplish'd Lady's Delight* of 1675, which contains this recipe for a white wine version.

14. To make Hippocras.

Take a gallon of White-wine, two pound of Sugar; and of Cinamon, Ginger, long Pepper, Mace not bruised, Grains, Galingal Cloves not bruised, of each two pennyworth, bruise every kind of spice a little, and put them all together into an earthern pot for a day, then cast them through your bags two or three times, as you see cause and so drink it. *The Accomplish'd Lady's Delight*.

Lest we think that only in modern times have we strived to create foods and drinks in an instant – here’s another recipe from the same book.

93. To make excellent Hippocras in an instant.

Take of Cinamon two ounces, Nutmegs, Ginger, of each half an ounce, Cloves two drams, bruise these small, then mix them with as much spirit of Wine, as will make them into a Past, let them stand close covered in a glass the space of six days in a cold place, then press out the liquor and keep it in a glass. A few drops of this liquor put into any Wine giveth it a gallant relish and odour, and maketh it as good as any Hippocras whatsoever in an instant. *The Accomplish'd Lady's Delight*.

As cold and bitter winter days and nights seem to call for what medieval food historian Moira Buxton calls “undoubtedly the best and most comforting of the spiced drinks” here is her modern recipe for the drink.

Hypocras.

Up to 3 bottles of good plain red vin de table

6 ounces sugar

3-4 quills of cinnamon

1 level tablespoon each of ginger and galingale

1 teaspoon each of nutmeg, mace, cloves and cardamon-all ground

¼ teaspoon hot paprika (I’d use long pepper here but the paprika is an interesting substitute when one doesn’t have long pepper in the cabinet.)

Warm the wine- do *not* allow to become hot and *never boil*- and dissolve the sugar in it. Now add the spices and simmer over very, very low heat for 10-15 minutes. Strain several times to remove the spices. Serve warm or cool or bottle and cork or cap. (pp.76-77)

Last, but not least Peter Brears offers up this simple recipe for a Tudor style Hippocras. Brears in his latest volume *Cooking and Dining In Tudor and Early Stuart England* describes ipocras or hippocras as “the sweet, spiced digestive liqueur of the medieval period” which continued to be drunk at wedding feasts in the seventeenth centuries. Brears notes that if even if one halves the amounts of specified spices found in early modern cookery books, the mixture will be well spiced enough for modern tastes. His version from *All the King's Cooks* follows. He notes it is minus the dangerous ingredients of turnsole, etc.

For two pints of red or white wine, use one-half teaspoon each of ground cloves, nutmeg, and galangal, 2 teaspoons of ground cinnamon and one quarter teaspoon ground ginger. Mix the spices and add them to the wine. Leave overnight. Then filter the wine mixture through paper coffee filters until no longer cloudy. Add one cup sugar (to taste) to the wine mixture. Mix well. It’s ready to serve.

Comfits and wafers (or pizelles) may still be purchased, but it is hard to find a good bottle of hipocras at the local liquor store, but with the recipes above, one can easily make a batch at home. Enjoy!

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Ivan Day's website *Historic Food* is at <http://www.historicfood.com>
His blog *Food History Jottings* is at foodhistorjottings.blogspot.com/

For more about Alessio see *Tournaments Illuminated* #147 [2003] for my article on the 16th century culinary and medical recipe bestsellers that appear under his name.

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This expanded version with additional material and recipes. © Johnna Holloway 2007, 2012, 2015.



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Deputy Webwright is Dame Lynnette de Sandoval del Valle de los Unicornios	

Meetings & Practices in the Barony

Business Meetings

- **Council Meeting**

2nd Tuesday of the month, 7:00pm

*Location: Proto-Cathedral of St. Mary Byzantine Catholic Church,
5329 Sepulveda Boulevard, Sherman Oaks 91411.*

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

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

Contact the [Seneschal](#) for details

- **Newcomers' Meeting**

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

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

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

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

Combat Practices

- **Archery Practice**

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

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

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

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

- **Equestrian Practice**

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

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

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

- **Fighter Practice -- Armored Combat**

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

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

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

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

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

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

- **Fighter Practice -- Youth Combat**

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

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

- **Thrown Weapons Practice**

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

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

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

Arts & Sciences

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

The 4th Tuesday of the month, 7:00pm to 9:00pm location TBA. Please contact the [A&S Officer](#) or the [Seneschal](#) information on meeting locations. Bring your sewing or craft project to work on or help us make Baronial Presentations. The meetings sometimes have a project theme, which is usually published on the [Altavia E-mail list](http://groups.yahoo.com/group/altavia/) (<http://groups.yahoo.com/group/altavia/>).

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

- **Bardic Circle**

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

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

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

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

- **Children's Activities**

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

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

- **Culinary Guild**

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

Meetings happen once a month. Contact the Guild through their Facebook page here: <http://www.facebook.com/groups/242868192471271/>

- **Dance Practice**

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

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

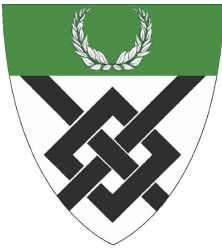
We are near the tennis courts and, as we practice next to the Heavies Fighters, just look for the fierce men and women in armor!

- **Potters Guild of Caid**

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

[Potter's Guild of CAID Yahoo group](http://groups.yahoo.com/group/Potters_guild_of_CAID/) (http://groups.yahoo.com/group/Potters_guild_of_CAID/)





Baronial Council Meeting Minutes

Tuesday, November 10, 2015

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

Baronial Comments: I want to thank all who came out to Calafia this last weekend to make Altavia have a nice showing and for all the help with set up. Altavia looked good thanks to Cassandra Brianna, Niko, Monique, Fu Ching, Paganus, Tezar, Colwyn, Leartes, Alexandria, Nicolai and Xena. We had a great spot to watch the fighting and were not too far from the Archery and TW ranges. It is always fun to go to events and have so much participation by all. We will not be able to go to the Frost Dragon / Navejeim Ann. this week due to a wedding. I have a basket going up with Niko. On Sunday we will be doing a final walk through for Yule. I want to start Sewing nights again at my place but want to know what night is best Thursday or Friday? Anyone who wants to make new garb for Yule let me know. I will be going to Isles (girls weekend) with Cassandra and Monique. I will be running classes both days in Archery and TW. I encourage anyone who can to come out for the weekend.

Seneschal's Report: The barony continues to do well. We held two successful events in October, Caid Rapier Open and Agincourt Archery and Thrown Weapons Tourney. Thank you to all the event stewards, Nathaniel, Tezar and Selene for running the events and to everyone that helped make them a success. Next month, we have Angels/Altavia Yule and soon it will be time to start planning Altavia Anniversary. If you know of anyone that would like to help Meliora with planning Anniversary, please let her or me know.

Minutes Approval (October):

Motioned: Lynnette

Secoded: Cecilia (change Christoff's name)

Yays: 9

Nays: 0

Abstentions: 2

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

- Caid Rapier Open (Nathaniel/Tezar): Event report has been submitted. Needs reimbursement. 53 total attendance, 7 non-members. BRIANA will add champions here.
- Agincourt (Selene): 83 attended, 12 were non members. BRAINA will add champions here.

Ongoing Business: (Items in process)

- Altavia/ Angels Yule (Niko): Tezar will run Youth Activities. Check is being handed in tonight. Sunday is the walk through of the site.
- Dates for 2017 Kingdom event bids: In reading over Dame Ismay's email regarding bids for kingdom events, I realized that we need to propose dates for the QC Equestrian and QC Archery/TW bids we're making. We said we'd bid for the winter reign version of these, so I'm thinking Mar. 12 (Sunday) for QC Archery/TW and Apr. 1 (Saturday) for QC Equestrian. Archery/TW: 2/5 or 2/19. Equestrian: TBD by Eq Marshal (some Sunday at Swan Hill)

- Loaner gear for fighters: 3 heavy loaner helms have been repaired and painted white for identification. Baron John of Angels wants to sell his 25# bow and arrows, Christoff suggests we buy it for \$80~. Meliora suggests we talk to Jason (newcomer who has been armoring up) how many sets of armor we actually have. And she will put the word out asking for donations and for armor workshops. Need gorgets for rapier and unarmored. Need unarmored swords. MARSHALS: submit list for all needs by Dec 1st to Seneschal, she will forward to Lynnette for spreadsheeting.

New Business:

- Preliminary planning for Altavia Anniversary: Meliora is Stewarding. Theme suggestions requested. Planning meeting before January. Need to get the park secured, Seneschal will take care of it.
- Website updates - need your help! - Can everyone take a couple of minutes and look over the Altavia website (<http://www.sca-altavia.org>) and let the webwrights know if you find anything that needs to be updated? Please send updates to webwright@sca-altavia.org

Officer's Reports

- **Archers** – *Lord Gendu Secen (Deputy: THL Nikolaos Phaistos)*: No report. No archers at the last practice. But some SCAers showed up to help with the range rebuild. This week's practice will be posted as a MeetUp session

- **Arts & Sciences** – *Sensei Asakura Machime (Deputy: Vacant)*: I am assuming I stepped up after Agincourt. October Meliora did do an A&S night for us on Dance.

November I am not sure if we should schedule anything since it's Thanksgiving week. December has the same problem.

I was thinking of getting feedback from the populace on November to see who would come. Idea for that class would be making masks for Yule.

Waiting for Niko to let me know what in the kitchen can we use. Hoping the site will allow sink and countertops.

I have the first three or so months of the year scheduled loosely with garb classes, pewtering and other arts. I should be able to get the schedule firmed up by December and will send that out around then.

If anyone would like a specific class or would like to teach something, please contact me directly.

Thanks!

--Mercy

- **Chatelaine** – *Baroness Meliora Deverel (Deputies: Lady Catriona inghean Diamada, Countess Bridget Lucia MacKenzie)*: Hi there!

I should be able to make the meeting tomorrow but I might be late. But, here's my report:

We have 230 members in our meet up group! We had several meetup people come to FP 2 weeks ago (last week was canceled due to rain) who are interested in armored fighting. Thorin gave a great group lesson and we definitely need some new loaner gear. I know that's Thorin's territory but, just thought I would mention it.

We have 358 members of our Facebook group and 240 likes on our Facebook page. Facebook continues to be where a lot of information is disseminated.

I've been pinning things on Pinterest and we get quite a few re-pins.

I stepped up as Chatelaine at Agincourt and did a class with Master Tim. I have lots of pamphlets to hand out and organizing the meet up group and being Chatelaine seems to be a good combo.

Looking into Nottingham Fair as a demo possibility.

Walter Reed demo is looking less possible, we don't get any newcomers from the event and it's a lot of work and manpower. Cecilia wants us to do something education related, perhaps scale Walter Reed down, or find another venue. Fighters can't have "hit a fighter" interacting between fighters and children, need to find a way to make it work if there aren't enough fighters to do fighting demos.

That's it for me!

~ Meliora

- **Children** – *Baroness Tezar of Aeolis (Deputy: Vacant)*: No report. Will do children's activities at Yule.
- **Chronicler** – *Lord Charles Ivanson (Deputy: Vacant)*: No report. New Fret Knot came out.
- **Constable** – *Sir Thorin vordr O'Seaghdha (Deputy: Vacant)*: No report. One lost and found item
- **Exchequer** – *THL Courtney of the White Meadow (Deputy: THL Leonor de Sevilla)*: The 3rd quarter report was submitted on time (with help from Timotheus)!! Gate fro Rapier Open was \$397, Agincourt \$480. Waiting for reimbursement request for Rapier and Agincourt. Working on getting the books in order (January to current) so they can be reviewed by Kingdom. Nico doesn't get a dollar!
 - **Herald** – *THL Damien von Baden (Deputy: Baroness Tezar of Aeolis)*: Not been busy, Cecilia has stuff for him. Next meeting is 12/6, get your items into him before the meeting.
 - **Lists** – *THL Matlens Litovka (Deputy: Vacant)*: Hello!

I will not be able to attend because we are seeing Benedict Cumberbatch in Hamlet! It's a Fathom event in the movie theater. I'm very excited.

Also, I have nothing to report lists wise.

YiS,

Matlens

- **Marshal** - *Sir Thorin vordr O'Seaghdha (Deputy: Vacant)*: No report.
- **Marshal, Equestrian** – *Lord David Whitaker (Deputy: Vacant)*: No report. Practice was canceled last month because of the heat.

- **Marshal, Rapier** – *Don Colwyn Stagghorn (Deputy: THL Nikolaos Phaistos and Luca Serafina da Firenze)*: October 18th's practice had 12 people with 4 returning beginning level fighters and one minor. One was from the meet up.

Garrick Thomas Atwell became one of the premiers to the Argent Blade at GWW.

At the October 26th practice we had 11 fighters and 3 onlookers. One brand new from the meet up and three returning newbies. One transplant from the West, then Gyldenholt.

Nov 2nd's practice was cancelled due to weather.

On November 7th, Master Don Colwyn Stagghorn made it to the finals of Calafia anniversary's rapier contest.

- **Marshal, Thrown Weapons** – *THL Nikolaos Phaistos (Deputy: Vacant)*: October 18th 13 throwers with 3 meetup group: Marribell, Sam, and Marlene. There were also 4 new people. Chris was a great help as an MiT. I made a few repairs to the stands.

Altavia Agincourt Thrown Weapons report. October 25, 2015.

24 throwers threw at five targets with three weapons each: knives, axes, spears, bolos and fondue forks. 1st place and Altavia's new champion is Baron Paganus who also threw high score in axes and forks. Second place is lord Ivor of Calafia who also tied for highest spears and bolos with Lady Matilda and Lord Johann. Third place was Lady Sorcha who had highest knives' score. And Fourth place was Lord Johann. We had three youth throwers: Lady Kora was first. lord Brauden was second and third place went to lord Nicholai Staghorn. Everyone seemed to enjoy the Shakespeare themes and had fun throwing. It was a great day!

November 1st was a slow practice. We only had six throwers. The yahoo reminder failed to post and there was no post about the practice on Facebook.

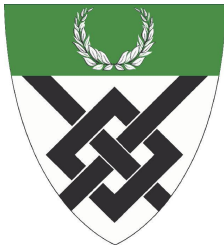
- **Marshal, Unarmored** – *THL Nikolaos Phaistos (Deputy:)*: On October 26th we had two fighters and battles were had.
- **Marshal, Youth Combat** – *Baroness Tezar of Aeolis (Deputy: Sir Thorin vordr O'Seaghdha)*: No report. She has the official stuff, and her background check info has been sent in.
- **Seneschal** – *Lady Briana MacCabe (Deputy Seneschal: THL Madelena Leonor Hidalgo de Figueres, Deputy for Social Media: Baroness Meliora Deverel)*: See Chatelaine report for Social Media info.
- **Webwright** – *Dame Lynnette Sandoval del Valle de los Unicornios (Deputies: Maile Fergusson, Lord Gendu Adarmaghedi, Alice Tregold)*: Maile has been making web changes. Still trying to get ahold of Phillip for access to the WordPress code.

Anniversary ... can be do archery with blunt arrows at the park???? Seneschal will look into it.

Announcements

Next Council Meeting – Tuesday, 12/8, Proto-Cathedral of St. Mary Byzantine Catholic Church

Adjournment: 8:40



Baronial Council Meeting Minutes

Tuesday, December 8th, 2015

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

In Attendance: Cecilia, Christof, Niko, Santiago, Lynnette, Courtney, Tim, Paolino, Briana

Baronial Comments: Deck the Halls It's December and Yule is upon us. This past weekend Cristof and I were joined by Niko and his lovely wife Stephanie at the Dun Or Yule. We feasted on some very yummy food and Cristof and I participated in the white elephant gift exchange which was quite fun. I was able to hold onto my gift of a ceramic jug in a leather strap, and a silver chalice. Cristof selected a beautiful amethyst necklace. It was a lot of fun. Now we are preparing for our own combined Angle/Altavia Yule. I hope you all have your masks ready, if not I'll have plenty of extras. I am looking forward to all the yummy food and great company. We do not plan on having a long court, but if you know of anyone deserving of an award and know they will be at Yule, let me know so we can present them at Yule.

We took a trip up north to visit our cousins in Isles. It was a beautiful weekend, were we ran TW and assisted with Archery, taught classes and met with new and old friends. I would like to thank my chief lady Monique and Captain Cassandra and of course Niko, who helped with set up and teardown. We met some new Altavians Kumo and Sasori (sorry about the spelling) both of which placed in the TW tournament, 1st time throwers and both took my class in bolas and tried out archery. We hope we can get them to more events.

I would like to take a moment and thank all our officers, court and guard, and all who have come out throughout the year and helped out at events, and look forward to a fantastic 2016 with the best Barony in Caid (ok I may be a little bias)!

After Yule we will be taking rest of the year off from events. We wish you all Happy Holidays and safe travels when visiting friends and family.

~Cecilia

Please bring any and all forms of largess to help fill our baskets for the outgoing and incoming Royals at coronation/12thnight/QC which we will be attending and are already on the presentation list.

Thank you

~Cecilia

Seneschal's Report: The barony continues to be strong and thanks to Meliora's great work as Chatelaine, we continue to grow by leaps and bounds. Please encourage our new folk to get out and attend events as well as practices. If you know people who might need rides to events, please encourage them to come post on the FB group or email list as there are always ways of getting people around Caid. Also, encourage people to attend council meetings and event planning meetings. The more populace voices we hear at council and while planning events, the strong those events and our barony will be.

Also, as I've been seneschal for almost a year now, I'd love any suggestions on things I should be doing differently. If you have feedback, please find me for a one-on-one chat or send an email to

seneschal@sca-altavia.org. I'm figuring this out as I go along and I value any feedback or guidance you can provide!

Minutes Approval (November):

Motioned: Lynnette

Seconded: Brianna

Yays: 9

Nays: 0

Abstentions: 1

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

- Caid Rapier Open (Nathaniel/Tezar) - Tezar's expenses passed to Exchequer.

Ongoing Business: (Items in process)

- Altavia/ Angels Yule (Niko) - Almost ready. Needs more chess sets. Needs tablecloths for food tables, Cecilia has them ... plastic w/ flannel back so they are more sturdy. Thorin will bring a ladder. Kitchen off limits for all but Nico and Jason. Need extension cords and power strips. Drink dispensers needed, Selene will bring some. Church has extra sodas they are donating to our event. Laticia will be asked to do the gleening. Warm drink stuff will be brought by several folks. We will have cups, paper plates, etc in case someone needs them. Hall is not dry. Youth activities are ready to go making masks. Tezar has bought a bin to contain youth activity items. Will have coloring activity for younger children, and coffee cans to decorate. Cora will probably help with running the activities. Cecilia will bring some extra masks for kids or adults to decorate. Angels might also have some children's activities planned for Yule. Tezar will check.
- Dates for 2017 Kingdom event bids - 1 of 5 Baronies to submit request on time. We were actually the first. Baronial event submission will be opened at Coronation.
- Loaner gear for fighters - Rapier is good, except gorgets are needed for rapier and unarmored. Youth loaner gear needs to be inventoried, have 5 good helmets, need more shorter swords.

Waiting on new rules so will use old rules to build equipment.

New Business:

- Preliminary planning for Altavia Anniversary (December 14) probably at 9pm Briana will check. Deciding on theme.

Officer's Reports

- **Archers** - *Lord Gendu Secen (Deputy: THL Nikolaos Phaistos)*: Archery is going fine! The range is being redone.
- **Arts & Sciences** - *Sensei Asakura Machime (Deputy: Vacant)*: A&S. No A&S classes for December. None were in November as the site wasn't paid for.

January and February there will be a beginning sewing class from Molly. I need to reach out to web minister as my work has been crazy. Hoping the web person is on this list and can add these classes to the website.

More classes will be added as I confirm teachers.

Thanks!

--Mercy

- **Chatelaine** – *Baroness Meliora Deverel (Deputies: Lady Catriona inghean Diamada, Countess Bridget Lucia MacKenzie)*: We had a newcomer's meeting on 11/23/15 and the topic was Heraldry and Persona. Thanks to Tim and Niko for talking to the group. We had 3 brand new people from Meetup attend and 12 newcomers at the meeting overall. I've now given out all of my pamphlets and I will print more up today. I need to find the electronic version of it in the files. There will be no newcomer's meeting in December due to the holidays. I've updated the 2016 schedule of newcomer classes on the Altavia website.

The loaner garb is being looked through and organized and so far, our newcomers are set for Yule.

I will stay on top of the "Mock Tournament" idea for the beginning of the year (addendum from Briana: Meliora has suggested we set up a mock tourney for fighters before an event, Nico says we have done that before.). I think loaner gear for both rapier and armored still needs to be addressed. The good news is that we have a bunch of new fighters!

As I stated above, I will be out of town on the 21st and 28th of December so I need to assign some deputy chatelaines to be on the lookout for newcomers on those two Monday nights! I will have pamphlets (which I think everyone should have handy) to give to people tonight.

We have had a tremendous influx of newcomers in the last couple of months and it's very exciting! I encourage everyone to introduce yourselves to new people and chat with them!

- **Children** – *Baroness Tezar of Aeolis (Deputy: Vacant)*: Tezar is approved as a Youth Officer
- **Chronicler** – *Lord Charles Ivanson (Deputy: Vacant)*: No report.
- **Constable** – *Sir Thorin vordr O'Seaghdha (Deputy: Vacant)*: No report. Cecilia has a lost fan looking for its owner.
- **Exchequer** – *THL Courtney of the White Meadow (Deputy: THL Leonor de Sevilla)*: Can now close Rapier Open Eriker received a refund from LA County, will get it to Courtney, she will figure out what it's for. Lyondermere is using Woodly park for Arts and Archery, Courtney has helped them with the required paperwork for the insurance. Courtney and Sarnat (Angels Exchequer) will work gate at Yule.
- **Herald** – *THL Damien von Baden (Deputy: Baroness Tezar of Aeolis)*: See email.
- **Lists** – *THL Matlens Litovka (Deputy: Vacant)*: Nothing to report.
- **Marshal** – *Sir Thorin vordr O'Seaghdha (Deputy: Vacant)*: No report
- **Marshal, Equestrian** – *Lord David Whitaker (Deputy: Vacant)*: Greetings! I'm unable to make tonight as I'm on a training flight in Phoenix (usually, I'm able to bid days home but training department is less flexible). I can't remember if I sent a formal report for September/October, so including that as well.

September 27th practice - 12 people and 9 horses, including the famous mini Angel. We practiced for War including standard games and a great demonstration of mounted combat from Master Damales (OLL).

No October practice due to GWW. Huzzah to Lady Guen Annwyll (who we have stolen from Darach), who won Queen's Champion at the War.

November 27th practice - low attendance only 3 people and 2 horses. Standard games and experimental mounted combat session. (Report on experimental session submitted to Yahoo group for program administrators.)

For the record, historically attendance is pretty low from October (GWW) through the holiday season. We haven't had a loss of members, and our local equestrians remain active.

Future practice dates:

Jan 24th

Feb 21st

Mar 6th

Apr 17th

Practices will begin at 10am, setup at 930. Typically done by 2

- **Marshal, Rapier** - *Don Colwyn Stagghorn (Deputy: THL Nikolaos Phaistos)*: Rapier is alive and well!

November 14th was Naevhjem Anniversary and Amabel (from Altavia) won the rapier competition.

November 16rd 9 fighters.

November 23rd 9 fighters with one new and one observer. Two from the meet up group: Jeff and Kirsten.

November 30th we had 10 fighters with one brand new.

December 7th's practice had 9 fighters with two new people. One was from the meet up. We had an on looker too.

Usually 9-10 fighters, usually 2 newcomers (not the same each week). Need to coordinate with Meliora to stage when new comers come from rapier. They are short of teachers for teach newcomers, Don Alexander Baird has been a great help working with new comers

- **Marshal, Thrown Weapons** - *THL Nikolaos Phaistos (Deputy: Cristobal Santiago B)*: At the November 15th practice we had 11 throwers with one minor. Marleen from the meet up.

November 29th we canceled practice for the thanksgiving holiday.

December 6th practice was canceled because of personal reasons.

The area we usually set up our range is being refurbished. It is taped off now and might not be a viable location in the future. I talked to Wayne and he has no problem with us continuing to throw there. If we do, we will need to purchase a metal detector. Cecilia will start bringing a large run for the spectators.

Cheap metal detectors are available but will probably break quickly. Woodly is the only local archery range were we can throw weapons without a large payment.

- **Marshal, Unarmored** - *THL Nikolaos Phaistos (Deputy:)*: See email

- **Marshal, Youth Combat** – *Baroness Tezar of Aeolis (Deputy: Sir Thorin vordr O'Seaghdha)*: Tazer is approved as a Youth Combat Marshal. 2-3 fighters per practice. We need shorter swords. Have kneepads and helmets. Tezar will cancel December (12/14 & 12/28) practices because of the cold and time constraints for parents – Happy Holidays!

- **Seneschal** – *Lady Briana MacCabe (Deputy Seneschal: THL Madelena Leonor Hidalgo de Figueres, Deputy for Social Media: Baroness Meliora Deverel)*: Meetup.com continues to deliver and we have 243 members, (with about 5 of those being barony peeps) but we have a steady stream of 1 or 2 newcomers attending every Monday night and Archery/TW practices. I need to decide if I'm going to create meet ups for the 2 weeks in December that I will be out of town (the 21st and 28th).

Our Facebook group has 363 members and our page has 253 likes. There's a little bit of confusion on Facebook that I wanted to address. We have a page and a group and, when they search for us, a lot of the newcomers are just finding the page and liking it, not knowing that we also have a group that they can join. The group is interactive, the page is not.. I've started pasting the Facebook group address to the page and encouraging people to join the group but, maybe we should consider only having a group? I've lost track of a couple of newcomers this way. Let me know your thoughts. (The meeting attendees agree that just a group makes more sense.)

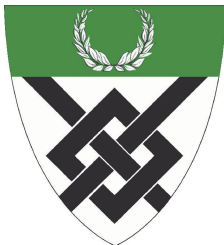
Pinterest continues to get repins.

Briana suggests we adopt the color flyers that Angels uses. She will talk to the Chatelaine about it.

- **Webwright** – *Maile Fergusson (Deputies: Dame Lynnette de Sandoval del Valle de los Unicornios, Lord Gendu Adarmaghedi, Alice Tregold)*: No report (probably because Lynnette forgot to tell her!). Brianna will work look into taking photos of officers, and getting the paperwork done to allow them on the website. She'll talk to Maile about it.

Announcements

Next Council Meeting – Tuesday, 01/12, Proto-Cathedral of St. Mary Byzantine Catholic Church
 Opened 7:36
 Closed 8:48



Baronial Council Meeting Minutes

Tuesday, January 12th, 2016

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

In Attendance: Cecilia, Cristof, Santiago, Beth, Seamus, Maile, Niko, Briana, Meliora, Matlens, Courtney, Damien

Baronial Comments: Happy 2016 and I look forward to a great year. I hope you have all recuperated from the holidays. Yule was so much fun thank you to all who put so much time and thought into

such a memorable evening. This last weekend was 12th night/Coronation/QC. I had a fun time and want to thank Anwyll, Courtney, and Cora for driving and keeping me entertained on the journey. I also have the ransom to get my socks back. I was pleased to be announced as the winner of the dirty dozen. This was a team effort by Baron Cristof, the Baronial Cutie Natalia and myself. The idea itself came from a project Countess Bridget asked me to do and after 3 different samples made we came up with the screen printed Caid idea. I know it was thought that Niko did the glitter part, and would like to make him Altavia's official glitter deputy. A special thank you to Baroness Asakura who was instrumental in supplying most of the largess given in the Royal baskets. Please donate to our largess to be given out. Nothing is too small. Share your talents with the society! I am going to start up the fund to collect for food for the horses for upcoming baskets. It's always a welcome gift and something everyone can help with. I want to ask forgiveness of the December babies which did not get their B-day song last month. Hopefully you were there last night as I combined the December and January birthdays at last night's practice. We are planning on attending Angels Melee this weekend and will have the dragon wing. We will not be at Unbelted, nor will we be at Talon Crescent :(.

Cristof says happy new year.

Seneschal's Report: Welcome to a new year! I want to thank THL Courtney for speedy work getting our fighter practice insurance going for 2016 and Master Laertes for alerting us that it needed to be taken care of ASAP. This is going to be a great year for Altavia and work has already started on our big event for the year, Anniversary. As always, please keep your eyes open for people who would make great deputies and officers for the barony. The more truly active people we have, the lighter the workload for everyone!

Minutes Approval (December): No one looked at them, we will vote on them next month.

Motioned:

Seconded:

Yays:

Nays:

Abstentions:

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

- Altavia/Angels Yule (Niko) It's done! Check for hall has been sent. 112 total 82 members 30 non-members. No reimbursements so Courtney will be closing it out soon.

Ongoing Business: (Items in process)

- *Preliminary planning for Altavia Anniversary (December 14):* We had a preliminary meeting on December 14th and decided on the theme - Canterbury Tales! The event is on Saturday, May 14, 2016 at Veteran's Park and I have the request email written for the park. I'll send it later this month. We'll have merchants and I'll ask Morgaine if she would be the vender liaison. We decided to have a select raffle and a bake sale to generate money. We also discussed having sno-cones and perhaps "buy a cup and get a free sno-cone" sale. Site tokens could be pilgrim badges and we discussed making those out of pottery or looking for charms online. Our youth activity could be a pilgrimage/treasure hunt. Lynnette will create an event email group. We will not have Heirs this time! We will need to feed Their Majesties and we discussed having Bridget and Niko be our Royal Liaisons. We also discussed having other baronies decorate their pavilions to be places along the pilgrimage or have badges to give out. I think the treasure hunt idea would be good for everyone, not just the kids! :) Anyway, read up on Canterbury Tales and I'll let you know when the next meeting is scheduled.

- Loaner gear for fighters – Jason has been helpful in getting gear together. Helgi repaired 3 helms. Melioria will talk to Jason next week. Bri will email marshals.

New Business:

- Archery/Thrown Weapons practices and the status of Woodley Range (Niko) – Long range closed for 9 weeks. Short range is still open. Possibly to have archery but not TW. Pasadena, Conejo, and the Oak Tree Gun Club do not allow TW. Might have gear repair days or go to different ranges for archery in the interim. Cristof will talk to Gendu to see what he wants to do for Archery. TW will just be cancelled for the time being, We have someone (Vince Moore) to take the Saunders mats off the barony's hands.

Officer's Reports

- **Archers** – *Lord Gendu Secen (Deputy: THL Nikolaos Phaistos)*: See above (practice last week)
- **Arts & Sciences** – *Sensei Asakura Machime (Deputy: Vacant)*: Our first of two classes for the year are planned. Monique will be teaching beginning sewing. We've had a lot of interest so depending on who really shows up (ie if a lot of people actually do come) we may look into doing another beginning sewing later in the year.

The idea of possibly doing a quarterly largess "class" at the church to replace a class is being considered. We need a variety of people to make largess (more hands lighten the workload) so contemplating many ideas for simple get togethers. If anyone can or would enjoy teaching a class or leading a largess party, please let me know.

More dancing! Both belly dance and medieval taught by Meliora and Lyonette.

- **Chatelaine** – *Baroness Meliora Deverel (Deputies: Lady Catriona inghean Diamada, Countess Bridget Lucia MacKenzie)*: The big news for December was Angels/Altavia Yule! SO many newcomers attended! Victor, Lin, Ann, Mirabelle, and Beth attended, (and I had loaner garb for Victor, Lin, and Mirabelle; the others wore their own clothes), and also, Alethea brought her father, John, and new to Caid, Elinor, attended and sat at my table. Newcomer, Jason, brought Raffi and 6 others!! We had loaner garb for all of them and they seemed to really enjoy themselves. Gehrig, Deputy Chatelaine for Angels, sat with them and talked to them about fighting.

I got the loaner garb from Catriona and have gone through it. We need some better women's dresses! Wintermist is in desperate need of loaner garb and we have plenty so I put some of ours in a bag and I'm in the process of getting it to them.

There was no newcomer's meeting for the month of December as it was too close to the holidays. The next Newcomer's meeting will be on January 25th and the topic will be History, Organization, and Maps.

As you saw in my email and FB post, I'd like to coordinate a mock tournament in the near future. I'll talk with B&B's and marshals and we'll come up with a good date. Maybe mid-March?

Walter Reed Demo? No one has reached out to us, Meliora will reach out to the school to let them know we are unable to participate. Meliora will look around for other demo opportunities.

- **Children** – *Baroness Tezar of Aeolis (Deputy: Vacant)*:
- **Chronicler** – *Lord Charles Ivanson (Deputy: Vacant)*:
- **Constable** – *Sir Thorin vordr O'Seaghdha (Deputy: Vacant)*: Briana has lost and found for Yule.
- **Exchequer** – *THL Courtney of the White Meadow (Deputy: THL Leonor de Sevilla)*: Altavia Angels Yule – total gate \$1210 ...total expenses \$600, profit \$610, split \$305 with Angels. Will meet with Timotheus to get more help with books.
 - **Herald** – *THL Damien von Baden (Deputy: Baroness Tezar of Aeolis)*: The next Heraldry meeting is Feb. 21. I should be able to make it.

I provided Baroness Cecilia with info on documenting the alternate name 'Cecil Smitterswayne'.

I was emailing one submitter about documenting the name 'Paolino Quatraocchi'. Haven't heard back yet.

That's all.

- **Lists** – *THL Matlens Litovka (Deputy: Vacant)*: Angels is looking for a Lists officer for Angels Melee.
- **Marshal** – *Sir Thorin vordr O'Seaghdha (Deputy: Vacant)*: Will not be at practice next week but has asked Sir Helgi to be there as marshal for the evening.
- **Marshal, Equestrian** – *Lord David Whitaker (Deputy: Vacant)*: No practice in December.
- **Marshal, Rapier** – *Don Colwyn Stagghorn (Deputy: THL Nikolaos Phaistos)*: Rapier is alive and well!

December 14th was cold, but we still had 7 fighters with one continuing new person and a minor. We did practice a bear pit style tournament.

December 21st was drizzling, but we had 5 fighters. We went over some defense for the people who stayed.

December 28th we had 4 fighters, but it was too cold to fight. John from the meet up stopped by and we talked.

No practice January 4th due to lack of insurance. Master Laertes McBride made it to the finals of Queen's Champion on January 10th.

Rapier practice on January 11th was great! We had 12 fighters. One from the meet up group: Ilona, and one minor. Don Alexander Beird taught four of the newer fighters and the other marshals helped out the other fighters. We have decided we need more and better loaner gear, specifically gorgets and swords. We will look into integrating the St. Firmin gear when we get it. Will revisit next month after we've had a chance to go through the St. Firmin's gear.

- **Marshal, Thrown Weapons** – *THL Nikolaos Phaistos (Deputy: Cristobal Santiago Barba Alcazar)*: Santiago's MiT paperwork is coming along well.

No practices this month. Holidays and Vacation took precedence. Our range will be out of commission for 10 weeks due to city re-landscaping. We need to talk about alternate sites. Cecilia has 3 knives to donate for loaner gear.

- **Marshal, Unarmored** – *THL Nikolaos Phaistos (Deputy: Vacant)*: On December 28th, we had four fighters and lessons were learned.
- **Marshal, Youth Combat** – *Baroness Tezar of Aeolis (Deputy: Sir Thorin vordr O'Seaghdha,)*: Youth combat will resume Jan 11th at 7, & be 2nd & 4th Mondays each month.
- **Seneschal** – *Lady Briana MacCabe (Deputy Seneschal: Baroness Meliora Deverel)*: We have 367 members of our Facebook group and I'm continuing to encourage newcomers to join that instead of

looking for our Facebook page. We have 247 members of our meet up group and still a slow trickle of people joining. I'd like to refresh the weekly meet up ad and reach out to our members more. We still continue to get new people showing up at fighter practice. As soon as we have a few more particulars for our Anniversary event, I'll make up an ad and send it to the Kingdom Social Media people to approve.

- **Webwright** - Maile Fergusson (Deputies: Dame Lynnette de Sandoval del Valle de los Unicornios, Lord Gendu Secen, Alice Tregold) Updates are being applied to the website as soon as they come in. The new dedicated page for Agincourt will be online likely either this week or next. It would be good if the lists of Officers and Champions could be verified and any updates sent. As soon as they are available the rest of the updates for the Baronial Progress, Arts and Sciences as well as events will be listed.

Adjournment at 8:35 p.m.

Announcements

Next Council Meeting - Tuesday, 2/9, Proto-Cathedral of St. Mary Byzantine Catholic Church

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