



Fret Knot



3rd Quarter: July-September
A.S. LI - 2016



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Herewith follows the legal stuff:

This is the 3rd 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!

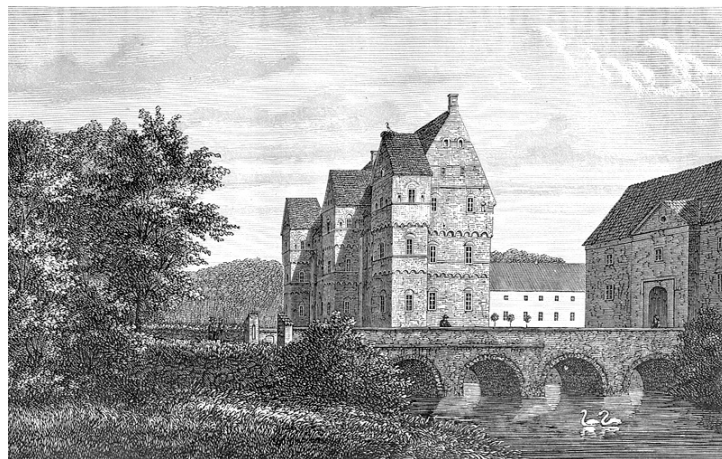
I hope your summer is going well. Much has happen since our last issue, wonderful things like Altavia Anniversary, SCA 50th Anniversary, the crowning of a new King of Queen of CAID. We truly live in a wonderful Kingdom and Barony.

So, I have a bit of egg on my face! Last issue I ran on and on about the coming year 50 or "L" of the SCA. Silly me, I got my dates wrong. Though we recently celebrated the SCA's 50th Anniversary, *last* year was A.S. L and we are now in A.S. LI. So..... never mind. Same issue with the 19th Century containing years that start with 18. Duh. Please forgive. ☺

As our Baroness mentions below, two of Altavia's own were awarded great honors at coronation a few weeks ago: Meliora Deveral was elevated to the Order of the Pelican and Alexander Baird was elevated to the Order of Defense. My heartfelt congratulations to them both!

I will you all a happy and prosperous summer!

*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!

Altavia is HOT!... really we are in the heat of summer with lots of summer fun things planned. I want to thank everyone who came out to coronation and QC to help out. It was so exciting (and emotional for me) to see Meliora getting her Pelican and Alexander his Master of Defense. Thanks to all who participated in ceremonies. Looking into this month our next event is Darach/Pirate Tourney. We will also be at the Festival of the Rose and finish the month at Highland war. Looking forward to as many Altavians as can come out to join us. QC Archery, TW, and Unarmored will take place at Highland. Hoping the weather will be as nice this year as it was last year.

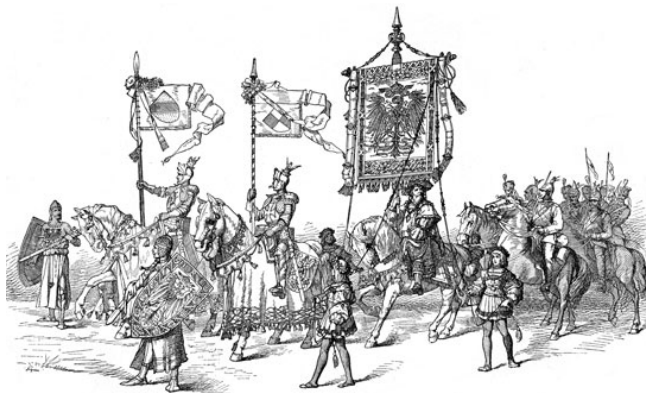
Please drop off any largess for upcoming Anniversaries (Angels next month). Food for horses is also a welcome gift!!!

Just a heads up I will not be at Caid Rapier open on Sept. 24 and with a sad heart will not be at Caid Archery TW open either on Oct. 4th due to other obligations. His Excellency Baron Cristof will be at Archery/TW but depending on work may or may not be at the rapier open. Happy Birthday to all our August birthdays!

Your Ever Grateful Baroness,

~Cecilia

Baroness of Altavia



from The Seneschal

Lady Briana MacCabe

Happy (Almost) Fall, Altavia!

There are two major events coming up for the Barony in the next few months.

First up we have Great Western War, October 4 - 10! I hope everyone is planning on camping with the Barony and has sent in their pre-reg info already so we don't swamp the GWW staff and servers at the last minute. GWW is always a great time and we have many fun events planned for the camp including potluck dinners and a Hawaiian-themed gate shift party. More details about the camp layout and activities will be posted in the Yahoo group and on Facebook as we get closer to the event.

Our second big event this fall is our Agincourt Archery and Thrown Weapons on Sunday, October 23. This year's theme is the Hundred Years' War so be ready for sieges and prophetic young ladies. In addition to plenty of shooting and throwing, we will have our annual Fretted Fork culinary contest, a fiber play day for all you stringheads, and merchants to tempt your pocket books. Keep an eye on the kingdom calendar and Facebook for more information on this event.

The Barony continues to be strong and active, and we are still seeing new faces out at fighter practice almost every week. Thank you, everyone, for making Altavia a hopping and happy place!

YIS,

THL Briana MacCabe
Seneschal, Barony of Altavia



Announcements

Congratulations to Altavians
Mistress Meliora Deveral and Master Alexander Baird!



Upcoming Events

- Festival of the Rose (Lyndemere) August 20th
- Highland War (al-Sahid) September 1st through 5th
- Crown Tournament (Calafia) September 17th
- Caïd Rapier Open (Altavia) September 24th
- Caïd Archery Open (Altavia) October 1st



Period Cooking

A Few Thoughts on Molds and Replica Molds

By THL Johnnae Ilyn Lewis, CE

Created for Royal University of the Midrealm
11/21/2015

I have been asked over the years about my affinity for using molds and creating molded subtleties and baked items. To begin, I have to admit that I do not carve my own molds. I have tried, but I'm afraid the arthritis in the hands makes that sort of activity a non-starter. I do as many would have done in ages past—I buy my molds and then tinker with the purchased ones to create my subtleties. (We know that in the past itinerant carvers made molds for people; I just purchase from dealers and stores.) Here anyway are a few notes on the topic which were created for a session I taught in November 2015. This is primarily a reading list with a few notes on the topic. These are not by any means detailed class notes or a formal article. Rather these are sources and items being mentioned in my recent Royal University of the Midrealm class. Please feel free to contact me for more information.

- Johnnae Ilyn Lewis, CE

Definitions and Quotations

Mould

From OED "A modeled or incised surface from which an impression can be taken." Or "to press or cast *in* or *into* a particular form."

1530 J. Palsgrave, *Lesclarcissement* 157 A moulde, to moulde or print a thyng in

1573–4 in P. Cunningham *Revels at Court* (1842) 55 For the Mowldes and for Mowlding the frutes made of the stuf aforesaide.

Recipes

Here are a few early recipes from English printed cookery books which mention moulds or molds and the art of moulding. Besides moulding, one might also "print" or impress a design. The first recipe talks of both activities.

To make drie Marmelet of Peches.

TAke your Peaches and pare the□, and cut them from the stones, and mince them very sinely, and stéepe them in rosewater, then straine them with rosewater through a course cloth or Strainer into your Pan that you will séethe it in, you must haue to euery pound of peches halfe a pound of suger finely beaten, and put it into your pan y^t you do boile it in; **you must reserue out a good quatity to mould your cakes or prints withall, of**

that Suger, then set your pan on the fire, and stir it til it be thick or striffe that your stick wil stand vpright in it of it self, the□ take it vp and lay it in a platter or charger in prety lumps **as big as you wil haue y^e mould or printes, and when it is colde print it on a faire boord with suger, and print the□ on a mould or what knot or fashion you will, & bake in an earthen pot or pan vpon y^e embers or in a feate couer, and k  p the□ continually by the fire to k  p them dry.**

From Dawson, Thomas. **The second part of the good hus-wiues iewell.** 1597

The anonymous 1608 **A Closet for Ladies and Gentlewomen** (which I edited and annotated) offers these recipes:

To make Past Royall white.

TAke a pound of refined suger beaten and searsed, and put into an Alabaster mortar, with an ounce of Gum-tragacant, steeped in Rose water, and if you see your Past bee too weake, put in more suger, if too drie, more gumme, with a droppe or two of oyle of Cynamon, so that you neuer deceiue your selfe to stand vpon quantities, beat it into perfect Past, **and then you may print it with your moulds, and when it is drie, guild it, and so keepe them.**

To make Past of Violets.

YOu must take of your Violets, which are ready picked, & bruise them in an Alabaster or marble mortar and wring the iuyce from them into a porringer, and put as much hard suger in fine powder as that iuyce will couer, drie it, and then powder it againe, and then take as much Gum-tragacant steeped in rose water, as wil bring this suger into a perfect past, when it is perfect, take it vp and print it with your moulds, and so drie it in your Stoaue, and not by the fire for feare of daunger, and when it is drie, guild it. It is a fine banqueting conceit.

To make all sorts of banqueting conceits of Marchpane stufte, some like Pyes, Birds, Baskets, and such like, and some to print with moulds.

TAke a pound of Almond past, made for the Marchpane, and drye it on a Chafindish of coales, till you see it waxe white, then you may print some with moulds, and make some with hands, and so guild them, then stoue them and you may keepe them all the yere. They bee excellent good to please children.

Here endeth the conceits of Banqueting.

Your **mouldes** must lie in water one night before you vse them: and an houre before you print with them, take them out of the water.

From **A Closet for Ladies and Gentlewomen.** 1608. [Edited and annotated by Johnna Holloway]
www.medievalcooking.com/notes/1608closet.pdf

And where did these molds come from?

By the time **A daily exercise for ladies and gentlewomen** by John Murrell is published in 1617, there are 32 mentions for moulds in the text. Murrell includes this advertisement where he helpfully offers moulds for sale:

“GEntle Reader, if any shall bee desirous to buy any of the moulds wherein any of the formes specified in the Booke following are made, they may haue them also where these Bookes are to be sould.”

Murrell contains such recipes as:

To make Gellie of Pippins of Amber colour.

46 PAre and core eight Pippins, boile them in a quart of spring water, from a quart to a pinte, put in a quarter

of a pint of Rose-water, one pound of Sugar, and boile it vncouered vntill it come to a deeper colour, drop a drop on a piece of glasse, & if it stand, then it is enough, then let it run through a gellie bag into a vessell on a chafingdish of coales, and while it is warme fill your moulds or boxes with a spoone, and let it stand till it be colde.

To make Letters, Knots, or any other Iumball for a banquet quicklie.

79 **YOu must take single mouldes carued inward, either in wood or stone, with the true forme of what you would haue, lay them in cold water:** then take double refined Sugar, and as much Rose-water as will dissolue it, boile it to a Candie height, then take the mouldes out of the water, shake out the water, but wipe them not, and fill your Letters or Knots with the hot Sugar, and when they be colde and hard, turne them out, and wipe them with a faire cloath.

There is also another way to make these or such things, thus: **Take drie single moulds,** dust them through a Lawne or Tiffanie Sieue, then take Sugar-plate paste, or Almond paste, wrought vnto a good temper, and fill your mould, then cut it off smooth and euen, with the top of your mouldes, and turne it out, the rest of your stuffe you may make in long Iumballs about the bignesse of a Goose quill, and then you may knit it in double knots, or turne it in forme of capital letters, or like claspes & eyes, or wax-lights

From Murrell, John. **A daily exercise for ladies and gentlewomen.** 1617.

Dropping back in time a bit from Murrell, the 1594 *The Jewell House of Art and Nature* by Sir Hugh Plat includes a chapter or section on molds, entitled "The Art of molding and casting." It appears on pages 41-68. Besides instructions on the creation of molds, it includes oddly enough instructions for papercasting and engraving.

The 1594 edition is available as an EEBO Edition through Amazon. Less available, but worth seeking out from a library is:

Platt, Hugh. **The Jewell House of Art and Nature.** London, 1594. Norwood, N.J. : Walter J. Johnson, Inc. and Amstrdam: Theatrum Orbis Terrarum, Ltd., 1979. The English Experience Series. 1979. #950. Reproduces the Cambridge University copy.

Plat returns to the subject of molding in his later work **Delightes for ladies** and cites his earlier work in this recipe. [Hugh Plat lived from 1552-1611?]

10. A most delicate and stiffe sugar paste whereof to cast Rabbets, Pigeons, or any other little birde or beast, either from the life or carued molds.

First dissolue Isinglasse in faire water or with some Rosewater in the latter ende, then beate blanchd almonds as you woulde for marchpane stuffe, and drawe the same with creame, and Rosewater (milke will serue, but creame is more delicate) then put therein some powdered sugar, into which you may dissolue your Isinglasse beeing first made into gellie, in faire warme water) note, the more Isinglasse you put therein, the stiffer your worke will prooue) then hauing your rabbets, woodcocke, &c. molded either in plaister from life, or else carued in wood (first annointing your wodden moldes with oyle of sweete almonds, and your plaister or stone moldes with barrowes grease) poure your sugar-paste thereon. A quarte of creame, a quarterne of almonds, 2. ounces of Isinglasse, and 4. or 6. ounces of sugar, is a reasonable good proportion for this stuffe. **Quaere of moulding your Birdes, Rabbets, &c. in the compounde wax mentioned in my Iewel house, in the title of the arte of moulding & casting, pag. 60.** For so your moulds will last long. You may dredge ouer your foule with cru□s of bread, cinamon and sugar boyled together, and so they wil seem as if they were rosted and breaded. Leach & gelly may be cast in this manner. This paste you may also driue with a fine rowling pin, as smooth & as thin as you please; it lasteth not long, & therefore it must be eaten within a fewe dayes after the making

thereof. By this means a banquet may be presented in the form of a supper, being a verie rare and strange devise.

Plat, Hugh, Sir, 1552-1611? **Delightes**. 1600, 1602.

Plat also continues his discussion of moulding in the very long very detailed recipe for **"13. The making of sugar-plate, and casting thereof in carued moldes."** One may find it online here:

<http://www.medievalcooking.com/search/autodoc.html?delig:10>

Molds and Moulds

I will now include a few notes on specific types of molds.

A general overview may be found in the work of food historian Ivan Day. Ivan's website and blog feature a number of moulds, images and text. Not all are Society era, but all are worth a look.

Day, Ivan. "Culinary Moulds." Historic Food. Web. <http://www.historicfood.com/moulds.htm>

Ivan writes extensively about molds in his article on "Sugar sculpture" in the new work **The Oxford Companion to Sugar and Sweets**. Speaking about subtleties, he writes: "Carved wooden molds were frequently used in their construction. A probate inventory of 1551 of the goods belonging to a deceased York cook called William Thornton lists an impressive array of these prints: "a print called Sampson; a print with Fleurdelyce; small leache print; print with Lion and Unicorn; standing print with hart and hind; print with one knot; close print with birds...." Page 691.

The Oxford Companion to Sugar and Sweets. Edited by Darra Goldstein. Oxford: Oxford University Press, 2015. See my review: <http://commonplaceboke.blogspot.com/2015/04/subtleties-oxford-companion-to-sugar.html>

Jelly or Gelatin

Gelatin in the UK is known as a Jelly!

Brears, Peter. **Jellies & Their Moulds**. Totnes, Devon: Prospect Books, 2010. Historical recipes for gelatins, starting in the Middle Ages and jelly moulds of all sorts! Not the topic of sweet jams and jellies. The British call gelatins "jellies"!

The historical information is in Brears! For a fun work on jellies, take a look at Bompas & Parr <http://bompasandparr.com/> Especially their 2010 Elizabethan dessert tables at Kenilworth Castle <http://bompasandparr.com/projects/view/elizabethan-dessert-banquet/>

Ivan Day discusses jellies here: <http://www.historicfood.com/Jellies.htm>

Butter

Very cheap. Takes time and a good mold(s). Practice. Can be made in advance. I like Tomric molds for butter figures. <http://tomric.com/moulds>

Holloway, Johnna. [Johnnae llyn Lewis.] "Honey Butter and Butter Sculptures. *The Gauntlet*. January 2008. http://www.midrealm.org/pentamere/pdfs/Gauntlet_Jan-Mar08.pdf

or "Butter Sculptures." *The Pale*. December 2008 pp. 20-21 or <http://commonplaceboke.blogspot.com/2014/12/subtleties-butter-sculptures.html>

{I wrote about the ever popular topic of honey butter for articles in 2007 and 2009. In 2012 I returned to the topic of honey butter to report I had successfully traced it back to an early 12th Night feast in the West Kingdom served in 1969. Serving honey butter at Society feasts was not as previously thought a Middle Kingdom invention or innovation! See my article: "Honey Butter. A Sweet Conundrum Or An Exercise in Battering Up?" *The Gauntlet*.

<http://www.midrealm.org/pentamere/pdfs/gauntlet2013q2.pdf>

or http://www.sca-altavia.org/docs/2014-01_Fret_Knot_Winter-Spring.pdf }

Sugarpaste Molds

The following book on moulds and sugarpaste is out of print, but worth interlibrary loaning. Features an important collection of moulds now owned by the Bowes Museum in the UK.

Day, Ivan. **Royal Sugar Sculpture. 600 Years of Splendour.** Barnard Castle, Durham, U.K.: The Bowes Museum, 2002. See <http://www.historicfood.com/moulds.htm> for notes on Ivan's website.

Countess Alys Katharine's famous and often cited sugarpaste article is among those included on medievalcookery.com. <http://damealys.medievalcookery.com/CooksPlayDough.html>

Candy Molds

(Poured sugar; Cast sugar figures; Grained Sugar; Candy (Lollypop) molds)

Pouring hot sugar is not for the faint of heart. Think severe burns! The best instructional manual for inexperienced home cooks is:

Fasolt, Nancy. **Clear Toy Candy.** Mechanicsburg, PA: Stackpole Books, 2010.

Cast Sugar: I recently dated and discussed 14th century English recipes for cast sugar images in my blog. See:

<http://commonplaceboke.blogspot.com/2015/04/subtleties-ymages-in-suger.html>

Marzipan, fruit pastes, and sugarpaste can be molded. Practice is the key. Do not leave the molding until the last minute. For Royal teas and picnics, molded items like mints may be requested and may be suitable or appropriate for the table.

[Molded Chocolate began late. Think mid 19th century. It's really only appropriate for the Society under limited and requested circumstances. But if Their Royal Majesties or your Baron/Baroness or event autocrat express a desire for chocolate, use good quality chocolate and temper it properly. Practice and follow the mold's instructions. Again I like Tomric moulds. <http://tomric.com/moulds>)

The Ottoman Court loved parades of sugar items. They also molded sweets, including items of molded sugar on sticks. These early "lollypops" are depicted in early seventeenth century colored drawings. See:

Isin, Mary. **Sherbet & Spice. The Complete Story of Turkish Sweets and Desserts.** London: I.B. Taurus, 2013.

Baked Items and Replica Molds

(including: Tirggel, Springerle, Speculas, Gingerbread, Shortbread, ShortCakes, Biscuits & Cookies, various and sundry. Also non baked items like marzipan, sugarpaste, butter, wax, tallow, crafts.)

Springerle and similar molded, shaped and stamped cakes date back to the original *Julfests* of the early Germanic tribes. For Springerle-earliest printed recipe dates to 17th century. Earlier mentions and descriptions. Replica Molds here today date to 1530!

The valuable article "Cookie molds and stamps" by Sharon Hudgins appears in **The Oxford Companion to Sugar and Sweets**. Edited by Darra Goldstein. Oxford: Oxford University Press, 2015.

My 2015 article "**Printed Cookies. Creating Edible Masterpieces with Your Family and Friends**" contains sources for purchasing replica molds, a bibliography of rticles and books, recipe suggestions, online images of historical molds, etc. It was printed in an earlier *Fret Knot*.

See also these articles:

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

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

Holloway, Johnna. "Molding Cookies." *The Gauntlet*. 2014:1.
www.midrealm.org/pentamere/pdfs/gauntlet2014q1.pdf and as

Molded Cookies for the Holidays. *The Citadel*.
 2014 <http://cynnabar.org/sites/default/files/Citadel2014-Winter.pdf>

Papercasting & Other Items

As mentioned earlier, Plat suggests at papercasting in the *Jewel House*. Numerous other foods can be molded. These include ices, ice cream, sherbets, pastries, ground meats, pie and pastry crusts, etc.

See Ivan Day's excellent page on moulds and foods for moulding other items at:
<http://www.historicfood.com/moulds.htm>

Subject Headings

Books on the topic of molds are catalogued under such subject headings as:

Molds (cookware)	Cookie molds	Plaster casts	Folk art
Metal molds (cookware)	Bread molds	Wood carving	Backmodel
Food--folklore			

Subtleties in General

Please see my *Tournaments Illuminated* articles on the subject

Holloway, Johnna. "Subtleties and Sotleties: A Survey of Splendid Foolishness (a combined version of the two articles on subtleties)." *Tournaments Illuminated*. Spring 2007 #162 pp. 19-23, 31. or see "Subtleties and Sotelties: A Survey of Splendid Foolishness." *The Pale*. April 2007. The updated enhanced article is available on the RUM CD.

As to my work in subtleties: Besides my new blog on Subtleties&Stuffe at <http://commonplaceboke.blogspot.com/>

I am also the co-moderator of the international SCA *Subtleties and Confections* list on Yahoo. See https://groups.yahoo.com/neo/groups/SCA_Subtleties/info

Questions????

Please feel free to Contact me at: Johnnae@mac.com

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➤ Announcements ➤

Altavía's Agincourt Archery and Thrown Weapons Tourney

Sunday, October 23, 2016

For five generations, the kings France and England, along with their many allies, fought for control of the Kingdom of France. The early years of this 100 Years War saw the success of the English longbow over the might of the French armies.

The Barony of Altavia invites you to join us on October 23, 2016 Woodley Park archery range as we celebrate the 601 anniversary of the Battle of Agincourt, the most famous victory of the English longbow in the 100 Years War.

Altavia's Archery and Thrown Weapons Champions (adults and youths) will be decided from the day's competitors. See either Facebook or the Caid Calendar for more details.

Contests: Do you like competing? There will be contests throughout the day for the populace to take part in. Please check the event's Facebook page and the Kingdom Calendar for more details as the event approaches.

Altavia's Culinary Guild is hosting their Fretted Fork cooking contests. Come and bring your favorite 14th or 15th Century dishes.

Fiber Play Day: come and sit under the trees, compete, and play with fibers, work on new or unfinished projects, and maybe learn a new hobby. Please bring your own supplies.

Schedule of the day:

8 a.m. Site opens

10 a.m. Opening court

5 p.m. Closing court

6 p.m. Site closes

Location: Woodley Park is at 6331 Woodley Ave., Van Nuys, CA 91406 in the Sepulveda Dam Basin Recreation Area, between Burbank and Victory

- Children are welcome but must be supervised at all times by a parent or guardian.
- Pets are NOT ALLOWED ON SITE - This is not a good place for your dog to chase a stick.
- THIS IS A DRY SITE. Seriously - DRY SITE. Sharp projectiles and alcohol do not mix.
- Extra long stakes are needed when putting up pavilions or pop-ups.

Fees: Non-member event registration: \$10. Member discount event registration: \$5. Attendees 12 and under are guests of the Barony. Please make checks payable to SCA Inc./Barony of Altavia

Merchant Information: Merchants are allowed within the confines of the range. Please contact the Event Steward for merchant information and reservations

Event Steward: Anne of Altavia

E-mail: agincourt@sca-altavia.org

Archery Marshall: archery@sca-Altavia.org

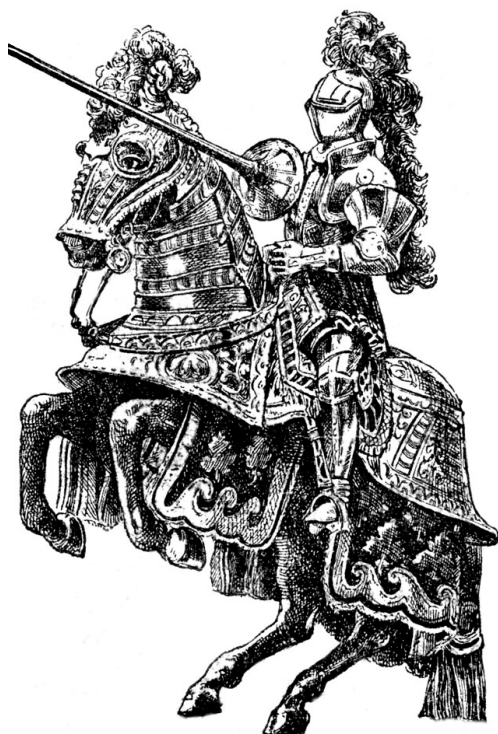
Thrown Weapons Marshall: tw@sca-Altavia.org

Directions to site: Take your favorite route to the 405 and Burbank Blvd. From the 405 North: Exit at Burbank Blvd. and turn left. At Woodley, turn right. Look for a sign that bears the legend "Japanese Gardens." Turn right towards the gardens. Just before entering the gardens, turn right on the access road that traverses the park picnic grounds. Continue along this road until you reach the traffic circle. The Archery range is on the left, up the hill. Parking is limited near the range, but overflow parking is available alongside the range, behind the paved lot. From the 405 South: Exit at Burbank Blvd. and turn right. Follow the directions above.



Altavia Current Champions

- ❖ Archery **Baron John of Sudwell** 10/25/15
- ❖ Armored Combat **Count Agrippa Morris** 5/14/16
- ❖ Arts & Sciences **Lady Cassandra de Lorain** 5/14/16
- ❖ 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 Laertes McBride** 5/14/16
- ❖ Thrown Weapons **Baron Paganus Grimlove** 10/25/15
- ❖ Unarmored Combat **THL Nikolaos Phaistos** 5/28/16
- ❖ Youth Archery **Nikolai Stagghorn** 10/25/15
- ❖ Youth Combat – Under 3: **Aibhlin of Lyondemere** and **Natalia of Altavia**, 5-7: **Jameson of Altavia**, 8-11: **Nikolai Stagghorn**, 12-15: **Sarafina di Zati**
- ❖ Youth Thrown Weapons **Lady Kora Aelfbairn** 10/25/15



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,
at 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 varify 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/)



Period Cooking

Suitable Still for a Summer: Fruit and Vegetable Subtleties & Carving Sources

By THL Johnnae Ilyn Lewis, CE

Note: I began work on this topic a decade ago. Articles were originally published in 2006 and again in 2009. Now with new sources available and new tools at hand, I felt it was time to reinvestigate the topic.

Carved watermelons have been part of the Society's summer banquet tables for decades. I can personally remember creating a festive one for a head table as far back as the summer of 1974. The nagging question has always been: Was it period to do so? Fruit carving has been a subject of much discussion on the various Society Cookery E-Lists over the past several years. On the one hand we know watermelons and sweet melons are of course suitable for eating as they were grown within our period of interest in the lands surrounding the Mediterranean, but the question often arises as to whether or not medieval or Renaissance cooks ever carved or decorated melons. Did they carve any fruits or vegetables for decorative purposes at all prior to 1650?

The one long quoted recipe with the evidence is this one by Gervase Markham which appears in his volume **The English Housewife**. There we have carrots of differing colors cut into various shapes for use in a sallat.

Sallats for shew onely:

Now for Sallets for shew only, and the adorning and setting out of a table with numbers of dishes, they be those which are made of Carret rootes of sundrye colours well boiled, and cut out into many shapes and proportions, as some into knots, some in the manner of Scutchions and Armes, some like Birds, and some like wild Beasts, according to the Art and cunning of the Workman; and these for the most part are seasoned with Vinegar, Oyle, and a little Pepper. A world of other Sallets there are, which time and experience may bring to our Hous wifes eye, but the composition of them, and the seruing of them differeth nothing from these already rehearsed. Markham. Pp 66-67.

So here we are given license to "fancify up" carrots for use in sallats, but does that instruction help us in our quest? (Today's cooks seeking to follow Markham's instructions might make use of those small modern stainless steel hors d'oeuvres cutters of assorted shapes and turn this activity into an easier task.)

Markham's **Housewife** dates from as early as 1615 and dominated the marketplace for almost thirty years. Where else might one look for such instructions besides Markham? Well, there are English works dedicated to just carving. In 1508 Wynkyn de Worde printed the first book dedicated to the art of carving in England. Titled **The Boke of Keruyng**, the early Tudor work was reprinted and included then in numerous other cookery books until well past the English Civil War, the Restoration, and even into the 1680s by which time it was quite dated to say the least. De Worde's **Boke** is dedicated primarily to meats and famously instructs one how to "break and display" game and domestic animals, fish, and birds, and includes what sauces must be

served with said meats for the noble table. **The Boke of Keruyng** does not, however, delve into the carving of fruits or vegetables nor does it feature illustrations for carving.

Roughly contemporary with Markham, however, is an Italian carving book, which does include both fruit carving and illustrations. Mattia Giegher's instructive Italian works featured elaborate folding of napkins, carving instructions, stewardship, and table service. A German, Matthias Jäger or Giegher began working in Padua as early as 1616. His books were first published as **Il Trinciante** (Padoua) in 1621 and in 1623. According to Gillian Riley, Giegher died of the plague in 1630. Later in 1639 long after his death, **Li Tre Trattati** (a combination of Giegher's earlier books and more importantly now featuring 48 engraved plates) was published in Padua. Almost as an afterthought, this carving manual includes engravings featuring "frutti". Ivan Day describes the book as showing how to "also whittle fruits, such as citrons, into the most extraordinary shapes." (Day, p. 123)

It's possible today to actually browse through Giegher's masterpiece online. After a number of false starts and several hours, I finally managed in 2009 to locate an online copy which includes the sought after plates. (Any number of these early volumes may exist but often they lack the desired woodcuts or engravings. The valuable illustrations or fold-outs have simply disappeared over the subsequent centuries.) The Academia Barilla Gastronomic Library has a copy, which may be viewed online once one has registered. The website advertises or describes the sought after section as "In the third, called Trinciante, or Carver, he explains how to carve every sort of dish...A famous work, from which many things have developed.)" Plate 21 (image/page 150) shows a pear being sliced into birds. Plate 22 (image/page 152) shows cedri or citrons being carved into flowers, fish, turtles, & birds and even forming the center of a double-headed eagle. The final page shows melarance or oranges being carved into a variety of decorative spheres. Academia Barilla allows zooming so one can examine all the details. It's a marvelous work, and we should be very grateful that the work and the plates can be viewed online. (For those interested in subtleties, Giegher also offers diagrams for the placement of sweet dishes on the table for a banqueting course.)

The Eastern Tradition

So in the west, we have 17th century sources for the practice, but if we are willing to look to the Far East, we can date fruit and vegetable carving back another four or five centuries or possibly even to the Chinese Tang Dynasty (AD 618-906) and Sung Dynasty (AD 960-1279). (Others such as Renqing Zhang believe it may date to the aesthetics of the Han Dynasty (206 BCE- 220 AD). The new revised volume of **Culinaria China** in the section on "The sweet fruits of Fujian" states definitely "The art of fruit and vegetable carving in China dates back to the Tang dynasty (AD 618-907)."

Interestingly, we also know the watermelon was introduced and being grown in India in the 9th century and in China possibly as early as the 9th century and certainly by the 10th century. By the 11th century, (c 1080 AD) sources mention the Chinese were eating watermelon seeds, a habit which continues to this day. Were they carving watermelons in the Far East as early as the 10th or 11th centuries? Meanwhile, there's also the Japanese art of fruit and vegetable carving and garnishing which is called *Mukimono*. It's reputed by some sources to be ancient, but others insist it only became popular after the sixteenth century.

The September 2008 issue of **Saveur** magazine #113 carried a major article on watermelons. Included in the article on pages 78-79 is a paragraph devoted to the art of watermelon carving or garnishing. Of interest to us in the Society, is the section, which talks about the history of fruit carving in Southeast Asia. It reads:

"In Thailand, however, the elaborate carving of watermelon and other fruits and vegetables is a long-standing and respected tradition that dates to the 14th century, when the art evolved in the court of King Phra Ruang. Chefs for Thai nobility and royalty were expected to make food that was not only delicious but also beautiful, even fantastical."

Other sources date festival fruit carving in Thailand to an exact year, 1364 to be exact. There are literally dozens of sites now on the Internet, which cite the same date, the same king, and the same tradition. Are all these sites correct or are they merely copying each other? The 2014 article by Panprom, Somtrakool, and Thidpad. "Traditional Knowledge Principles of Thai Fruit and Vegetable Carving" states, "In fact, there is no evidence to say when the craft first began, although it can be traced to the early Sukhothai Kingdom (1238-1438) (Hongwiwat, 2003). In the past, fruit and vegetable carving was used when offering food to monks and elders." So far so good, but then the article continues with the statement: "The pumpkin was one of the first vegetables used for carving and it was decorated with flowers for ceremonial presentation." This, of course, can't be true, as the true pumpkin is a New World plant. It would not have been introduced to Asia or Thailand before the voyages of discovery to the Americas, which only started in the 1490s. The pumpkin could not have been the vegetable of choice prior to the sixteenth century.

After a decade of researching, I'm still not certain, but I am hopeful that perhaps the forthcoming reference volumes **The Oxford Companion to Chinese Food** by Fuchsia Dunlop and **The Oxford Companion to Southeast Asian Food** by Sri Owen will contain details on the history of fruit carving and clear up some of the various mysteries and contradictions. Julia Abramson in her 2008 article "Vegetable Carving: For Your Eyes Only" for the Oxford Symposium described the situation as, "Collectively, the new works on vegetable carving adopt a contradictory stance. They insist on exotic origins in Thailand or China, while withholding detail about these origins.... Unspecified origins leave the reader-practitioner free to appropriate, naturalize, and enjoy vegetable carving as she sees fit. No information, no background, no history – no strings attached." Meanwhile, her article points out the Eastern tradition is alive and well and growing.

Book wise, Chef Martin Yan mentions food carving in his books, including his 2008 volume **Martin Yan's China**. (Yan now runs a culinary program in Shenzhen, China, which offers some tourist sessions.) Chef Fuchsia Dunlop in her award winning **Shark's Fin and Sichuan Pepper** compares present day Chinese food sculpture to the creation of past subtleties. She writes, "It is as ostentatious and utter frivolous as the sugar-paste cathedrals... Vegetable carving can only exist in a society with a surplus of underpaid and underworked youths, who can be persuaded to spend hours engraving the outside of a watermelon with minutely realized scenes...."

Tips, Techniques, Hints on Sources

Dunlop's words remind us that watermelon, fruit or vegetable carving can take a long time to master. Those extraordinarily intricate designs take practice and more time than one can often spare in those rushed hours before Society events. Neither fruit nor vegetable carving is an activity, which can be done far in advance of presentation. On the other hand, the activity is decorative, relatively inexpensive when the fruits or vegetables are in season and abundant, and a most festive thing to do for Society sideboards and tables. It's also fun and simple designs can be relatively easy, if one has the time and has developed some skills.

Professionals often use special tools; one major drawback is the professional garnishing kits with the wide variety of tools and design cutters can be quite expensive and hard to come by. Amazon.com at times offers a relatively moderately priced imported Chinese “International Culinary Carving Set of 80 Pieces” for \$140. It is possible to acquire knives and cutters inexpensively if one is on vacation in Shanghai or Hong Kong, but searching for them in Chinatowns and Asian markets in the US can be a mixed experience. It’s perhaps best to start simply with a selection of extra sharp and flexible paring knives. Throw in a few of those specialty shaped knives known as bird’s beak paring knives before spending money on more elaborate garnishing knives and special saws. Also remember that one may need a melon scoop or melon baller if working with watermelons. Try to choose knives that fit your hands and that you can work with. Or consider acquiring those pumpkin carving kits and making use of those tools; those sets always go on sale after Halloween in late October or early November.

There are a number of other books in addition to those previously mentioned, which might help or provide ideas and patterns. Yuci Tan has written a general book titled **The Art of Food Sculpture**. Xiang Wang has authored a number of books that feature the Chinese techniques; Penpan Sittitrai and Sumitra Narain have written on the Thai techniques. **The Decorative Art of Japanese Food Carving: Elegant Garnishes for All Occasions** by Hiroshi Nagashima (2009) covers the Japanese techniques. Inquire if your local public library can interlibrary loan these books for you, as the often heavily illustrated books are not inexpensive.

Websites providing instructions and equipment also now abound. Wikipedia even offers advice, such as: “Thai fruit carving is a traditional Thai art that requires neatness, precision, meditation, and personal ability.” One can also browse and buy books and equipment through Amazon.com and other online merchants. YouTube and Pinterest offers hundreds of instructional videos and photos. Try a Google Images search under “watermelon carving”. Add in the term Thailand” or “China” and that will narrow the search. Or search YouTube and watch videos such as “A traditional Chinese dragon being carved around a watermelon.” The Thai tradition is one of carving flowers and petals, while the Chinese often incorporate more animals (like dragons) into their work. The Food Network with their program “Fantasy Food Sculpture” and more recently with “Halloween Wars” has taken pumpkin, fruit, and vegetable carving to new and inspired heights. Photos are online of the creepy creations.

Lastly, allow yourself time to create. Practice in advance. Be flexible. Especially with melons, one is never sure if the rind is thick or thin or will be able to be easily cut into and decorated. You may have to change the design or idea in order to work with the melon at hand. Try to purchase more fruits than thought to be needed too.

I would end as I did many years ago and say once again that serving carved watermelons or other fruits and even vegetables, can still be as it was centuries ago ‘marvelously refreshing’ and entertainingly festive on today’s Society tables.

- Johnnae Ilyn Lewis

Selective Sources include:

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Tan, Yuci. **The Art of Food Sculpture. Designs & Techniques**. Atglen, PA: Schiffer, 2002.

Wang, Xiang. "The History of Garnishing." Web. http://www.veggyart.com/?q=history/by_xiang

Yan, Martin. **Martin Yan's China**. San Francisco: Chronicle Books, 2008.

Note: Temple of Thai.com offers instructional videos and .pdf patterns, which can be downloaded for free. <http://www.templeofthai.com/fruit-carving/> and
http://www.templeofthai.com/fruit_carving/carving.php

My original article “Regarding Watermelons” from the August 2006 **Pale** is now archived in part at: www.florilegium.org. An updated article on watermelons appeared in the 2009 August **Pale**.

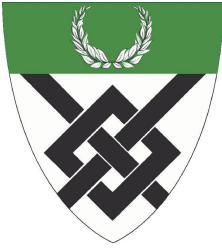
Published originally in **the Citadel**, Barony of Cynnabar, June 2010 and revised for the House Excelsior website in December 2011.

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Baronial Officers

Baron is THL Cristofanus Castellani	(Baron@sca-altavia.org)
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Chief Lady-in-Waiting for Communications is Baroness Asakura no Mashi	
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Deputy Chatelaines Lady Catriona inghean Diarmada & Countess Bridget Lucia MacKenzie	
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Deputy Children's Officer <i>This position is currently vacant</i>	
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Court Herald is Baroness Tezar of Aeolis	
Lists Officer is THL Matlens Litovka	(lists@sca-altavia.org)
Marshal is Sir Thorin O'Seaghdha	(marshal@sca-altavia.org)
Deputy Marshal <i>This position is currently vacant</i>	
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Deputy Marshal for Armored Combat is Sir Thorin O'Seaghdha	(marshal@sca-altavia.org)
Deputy Marshal for Rapier is Don Colwyn Stagghorn	(rapier@sca-altavia.org)
Deputy Marshal for Thrown Weapons is THL Nikolaos Phaistos	(tw@sca-altavia.org)
Deputy Marshall For Youth Combat is Baroness Tezar of Aeolis	(youthcombat@sca-altavia.org)
Webwright is Lady Maile Fergusson	(webwright@sca-altavia.org)
Deputy Webwrights are	
Dame Lynnette de Sandoval del Valle de los Unicornios	
Gendu Secan	
Alice Tredegold	



Baronial Council Meeting Minutes

Tuesday, May 10th, 2016

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

7:31 to 8:28

In Attendance: Cecilia, Cristof, Anwylldd, Courtney, Niko, Durnyn, Edith, Lynnette, Charles, Matlens, Seamus, Tim, Briana, Damien

Baronial Comments: Well it's going to be a busy month! We regret that they had to cancel Altavia/Darach Equestrian (and their anniversary), but I am glad to keep our current champion, Courtney for as long as we can. We are down to the wire for anniversary. This Saturday we travel the Canterbury Tales. Some of you have volunteered to be character or to work at a station. Whether it be helping at gate, youth, A&S Cup or bake sale, or the raffle. The more the merrier and less work for all. Please bring a baked good with list of ingredients to the event. We will have a slightly unusual opening court if their majesties do make it. His majesty post op and her majesty just two weeks after giving birth, they will need to leave soon after opening court so no Baronial business. Opening comments, steward / marshal comments and Kingdom awards then we will close opening court and begin presentation court as their majesties depart. We will still plan on serving their majesties lunch. We will have to stay on top of the day's events to make sure we have at least 1 hour for closing court for Baronial awards and recognition. To try and keep a good attendance for closing court I may use any grab bags from raffle (if there are any left) and have some kind of contest like if I say a random word first to call me on it wins. The following weekend is crown and the Baron and I will be there for the weekend. We are looking for an Altavian to cook for the revel. If you have any concerns or comments/questions for us to bring up in Privy council let me know. We will not arrive to Potrero until very late Friday night so don't drink too much so you can help us get the dragon wing up.
Yea Team!

Seneschal's Report: It's May, Altavia's month to shine! I can't wait to see everyone at Anniversary this weekend. If you haven't already, please let Meliora know where you can help out at the event. As we enter another year for the Barony, I want to thank everyone for all their hard work to make us the excellent community that we are. On the boring side of things, I will be looking over everyone's paperwork to make sure we all have current warrants for our offices. If you know yours is running out or need to find a replacement for your office, please let me know in the next month so we can have everything squared away by our next council meeting.

Minutes Approval (March): (14 attending)

Motioned: Lynnette

Seconded: Charles

Yays: 11

Nays: 0

Abstentions: 3

Minutes Approval (April):

Motioned: Lynnette

Seconded: Niko

Yays: 13

Nays: 0

Abstentions: 1

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

- **Park Permit for FP:** Has been renewed. Good for another quarter.

- **Rapier/Unarmored Loaner Gear:** Had a problem buying the new loaner gear because the sites they shop at don't have affordable ones in stock. Next month they will try to find better deals.

Ongoing Business: (Items in process)

- **Altavia Anniversary:** Meliora IS THIS SATURDAY!! We are all set. We need people to bring tables, pop-ups, tablecloths (rectangle, 6'), extra water/oranges/pickles for the fighter support table, and items for the bake sale (that can be sold individually). We'll need help setting up (the site opens at 7:00am) and breaking down. I'm reminding the port-a-potty place today, and we are all set with the park. I've been getting responses back from the Baronies and it looks like we'll have a full house. We are still waiting to hear if Their Majesties are attending and to what capacity (as I'm sure you know, Her Majesty just gave birth to their second daughter), so we will play it by ear. It's going to be a fun day!!

Lynnette: Ads are sent out. We now have 28 or 24 items (I can't say no)! We may have to start the raffle earlier than 3pm, will talk to Meliora about it. Cecilia: Has raffle items to give to Lynnette, and has a basket to hold the grab bags.

- **Potrero Prep:** Potluck with House Valentine on Sunday.
- **GWG Gate Shift:** Do we want to do a shift? If so, which one? Our traditional shift has been taken.

Wednesday night shift might work ... Briana will check to see what's available.

- **Testing out Google Groups:** Lynnette: As far as I can tell Google Groups doesn't have a way to attach a Google calendar to it. Briana will look into it with the Baronial Webwright.

New Business:

- **Rescheduling of Equestrian Championship:** Canceled because of rain, the arena was too wet to use. Darach Seneschal will work on rescheduling the Eq activities Or ... it might be cancelled until next year. We could perhaps reschedule Altavia Eq Champ to GWG, but the Altavia B&B are in no hurry to replace their current champion. (Darach Anniversary will be combined with their Pirate Tourney this year)

Officer's Reports

- **Archers – Lord Gendu Secen (Deputy: THL Nikolaos Phaistos):** Woodley park range is usable and working well. The metal detector was only needed once to find arrows. Had a good number of attendees at last practice. Need longer stakes for pavilions. Can drive **limited** amount of cars onto site for events.

- **Arts & Sciences – Sensei Asakura Machime (Deputy: Vacant):**
A&S class on leather working happened end of last month and part two of this class will happen for the May class.

Largess done from April assignment and member made up hats to be given as largess. Also voting bags for A&S were done and help provided to Her Excellency on gifts.

Anniversary this week and have created forms to use since none of the previous paperwork from the past was available. Will be running A&S people's choice this weekend and watch over the cup sales.

Last firing of cups completed last night. They will be picked up by her Excellency tomorrow hopefully. We should have a good showing of fundraising pieces. (We have about 50 cups)

- **Chatelaine – Baroness Meliora Deverel (Deputies: Lady Catriona inghean Diamada, Countess Bridget Lucia MacKenzie):** Our mock tournaments were very successful and people have asked if they can be a regular thing. I'm thinking twice a year, maybe? I'd love any feedback from people who participated. We had a newcomer trip to the fabric district and that was helpful. Our newcomer sewing day was well attended but not by any newcomers! :) I directed them to the Angels Garb The World sewing night so hopefully some of them attended that. I've been helping people get garbed up and I think all newcomers have something to wear for Anniversary.

I'll be bringing loaner garb and fliers to Anniversary. Our last newcomer's meeting was Attending Events, Garb, and Awards and was well attended. Our next newcomer's meeting will be on May the 23rd and the topic will be Camping in the SCA (just in time for Potrero War)! Several newcomers are planning on attending Potrero and camping with the barony. I'd love to have anyone who's interested attend that newcomer's meeting and give them some tips on camping!

- **Children** – *Baroness Tezar of Aeolis (Deputy: Vacant)*: No report. Cecilia: PlayDough pilgrimage tokens will be made by kids at Anniversary. Background check for the kids offices are up-to-date (Nov 2016)
- **Chronicler** – *Lord Charles Ivanson (Deputy: Vacant)*: Has managed to get 4 issues out each year. The new issue is ready to go out the Seneschal and B&B will check it out tonight, and the new issue will be out before Anniversary.
- **Constable** – *Sir Thorin vordr O'Seaghdha (Deputy: Vacant)*: No report.
- **Exchequer** – *THL Courtney of the White Meadow (Deputy: THL Leonor de Sevilla)*: We have money! Is all ready for Anniversary, borrowing 3 cash boxes. Raffles should now be called Fund Raisers. The Barony put in 163.5 volunteer hours at GWW last year and received \$425.10 from GWW. The \$20 check still needs to be sent to 50th Year, remanded to Financial Committee meeting.

Herald – *THL Damien von Baden (Deputy: Baroness Tezar of Aeolis)*: I will be at Anniversary this Saturday.

The next heraldry meeting is May 15 (yes folks – the day after Anniversary). The last meeting before Crown.

I will not be attending.

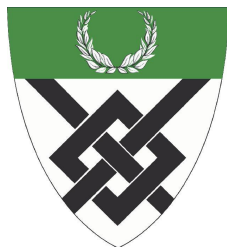
- **Lists** – *THL Matlens Litovka (Deputy: Vacant)*: She has nothing to report. She's ready for Anniversary. Fu is going to assist on Saturday because she wants to learn lists.
- **Marshal** – *Sir Thorin vordr O'Seaghdha (Deputy: Vacant)*: No report.
- **Marshal, Equestrian** – *Lord David Whitaker (Deputy: Vacant)*: Lady Courtney is coordinating the new dates and times for the Darach/Altavia championship, which as you know was moved for weather. There was no May practice because of the championship.
- **Marshal, Rapier** – *Don Colwyn Stagghorn (Deputy: THL Nikolaos Phaistos)*:
This month rapier practices have been pretty steady. We have about 10 fighters each week with a couple of returning new people. A couple of weeks we have some cut and thrust fighters attending. We also have had quite a few fabrics being punch tested. We have not ordered the extra loaner gear yet. The sites that we order from are out of stock of the equipment we want.
- **Marshal, Thrown Weapons** – *THL Nikolaos Phaistos (Deputy: Cristobal Santiago...)*:
Our thrown weapons stands and gear was used at both Angels's Robin Hood (April 17th: no practice) and Lyondemere's Arts and Archery (April 23rd). I ran the Angels competition. The new landscaping at Woodley was a nuisance, but not too bad.
7 throwers on May 1. We scored royal rounds and are on our way to ranking people.
I repainted the rounds we have and bought more bolts for the stands. We will be in need of new rounds sometime this summer.
Santiago's MiT paperwork is coming along well.
- **Marshal, Unarmored** – *THL Nikolaos Phaistos (Deputy:)*:
Unarmored is still coming along. On April 25th, we had a great practice with 8 fighters. We had a lesson and then sparing. The night went swimmingly. There was even talk of wanting practices more often. We had an impromptu practice on May 2nd with 3 fighters.
Rapier report will be sent after practice tonight.
- **Marshal, Youth Combat** – *Baroness Tezar of Aeolis (Deputy: Sir Thorin vordr O'Seaghdha,)*: No report.
Hasn't had much attendance.

- **Social Media**: On Facebook we have 386 members to the Altavia group. I haven't gotten rid of the Altavia page because the Kingdom Chatelaine advised me to keep it as just an extra way to reach people. I'm just making sure that the people who like the page also join the group. On meet up.com we have about 305 members and a steady stream of people joining. We average about 3-4 newcomers showing up a month.

- **Webwright** – *Maile Fergusson* (Deputies: *Dame Lynnette de Sandoval del Valle de los Unicornios*, *Lord Gendu Secen*, *Alice Tregold*): Creating an A&S page for workshop descriptions instead of trying to fit the full class info in the Meetings page. The Anniversary email address is still going to Courtney instead of Meliora, Lynnette will fix.

Announcements

Next Council Meeting – Tuesday, 6/14, Proto-Cathedral of St. Mary Byzantine Catholic Church



Baronial Council Meeting Minutes

Tuesday, June 14th, 2016

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

In Attendance: Briana, Cecilia, Christof, Courtney, Anne, Lynnette, Tim, Damien

Baronial Comments

Altavia Anniversary was a big success. Thank you Meliora for putting together such a great event with the help of the committee of people who backed her up. So many helping hands and that is why it went so well. The raffle was profitable, we sold almost all the cups, and all the games we had were played by many. We have new champions, hope to see all the new champions on the website. We are keeping last years equestrian (our very own Courtney), and Niko won unarmored at Potrero. I'd say yes Altavia Anniversary ROCKED! Next up Agincourt and Yule. Would like to see some newcomers joined with experienced Altavians to run these events.

Potrero happened and what fun it was even though both his Excellency and I were out of sorts. A miracle happened that weekend, I spent more time on the archery range than his Excellency did (unfortunately I didn't shoot because of my shoulder). We had a fabulous group of campers thank you to our wonderful camp mistress Lady Monique. And also thank you to Flaxen Abbey for driving up the dragon wing and having camp all nice for us when we arrived. We had newcomers Vlad and Illarria and Denis and Ellaina (sorry I know I killed the spelling of those names), camping with us for the first time as well as Ann and Brigid (and Eadric the Younger who kept us all entertained) We had a fabulous pot luck dinner with House Valentine, Niko beat out the competition to become our Unarmored champion and we now know Paul can count down from at least 5! Our practices have had lots of new people. That being said I'd like to look again at the possibility of purchasing the bow that we spoke about previously. I (and Cristof) have been running archery practice and we are in need of additional (especially left handed) bows.

Just an FYI, I leave tonight for the SCA 50th and will not be back until first of July. That being said there will be no Archery/ TW practice the 3rd Sunday. I'm hoping to be back for the first Sunday, but if I'm not Cristof and I believe Niko will be back by then too.

I am currently collecting for baskets for the outgoing and incoming Royals. Lyondomere and Coronation may be the only events we attend in July. We will not be going to Drieburgen arts/FOR. Griffin Freehold is taking care of Meliora's vigil. We can bring gluten free snacks and share with vigil and our own table. We have been asked to run archery and TW at pentathalon 2017, would like to have input on this.

Seneschal's Report

Cecilia and I attended Privy Council the Sunday after Crown. Some highlights:

- Christian de Guerre will be taking over as Kingdom Seneschal at Coronation and he has ideas, so many ideas!
- They are looking at changing up how the QC events work. The plan is to have all martial forms have their QCs at one weekend long event that is not the same weekend as Coronation and make a weekend out of Coronation/FOTR. This way the hosting group only has to find one venue, either outdoor or indoor.
- Request for Bids for 2018 events will start soon.
- Talon Crescent will no longer be a kingdom event. Starkhafn has the option of keeping it as a baronial event (like Potrero) but nothing has been said on whether it will happen next year or not :(

Minutes Approval (May)

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

- **Altavia Anniversary:** The event seems to have been a rousing success! Thank you all for your hard work. It was a great day! 229 attended, \$1,653.26 expenses, Income \$3,518. Donated to Kingdom Travel Fund (From cup sales): \$180, Total net profit was: \$ 1,985.24 ... Gleaners donated to Kingdom: \$660 ... Courtney will send a complete report to Briana
- **Rescheduling of Equestrian Championship** Has been canceled, Courtney will stay on as Eq Champion Next year will work better

Ongoing Business: (Items in process)

- **Testing out Google Groups** Will start using Google Altavia Calendar ... Lynnette will add events and Briana and Meliora will publicize it
- **GWW** Briana is Camp Master and hasn't been getting any emails ... her address is incorrect, she will get it fixed. Altavia has asked to sponsor the Chiron dinner, Altavia is invited. Altavia has a gate shift on Wednesday at 8 to midnight. More to come

New Business:

- **Notes from Privy Council** (See seneschal message)
- **Agincourt** Anne will be event steward. Cecilia and Christof may be the archery and thrown weapons marshals. Lynnette will create the Agincourt email list.
- **Looking for a Yule steward!**

Officer's Reports

• **Archers – Lord Gendu Secen (Deputy: THL Nikolaos Phaistos):** Averaging about 10-12 archers per practice. Dennis (newcomer) posted: "I'll be at the range anyone want to come join me?" on Baronial list. Altavia hopes to compete in the Tribecka in the summer and Royal Rounds. .

- **Arts & Sciences – Sensei Asakura Machime (Deputy: Vacant):**

Anniversary happened and I ran the A&S people's choice. We had a winner, and I currently don't have the name. It was a wooden box by someone from Wintermist. My apologies for not having that handy. I gave the name over in court. Perhaps Meliora has it? Website isn't updated so I'm assuming nothing was given to webright? Did I need to do that or is the event steward with all the campaigns of the day? If no one has the name for A&S let me know and I'll try to unearth my paperwork. Sorry!

As I ran the comp I noticed large groups of friends that voted for their buddies. I'm not 100% sure I appreciate this and perhaps next year we should do something else as this turns into a popularity contest and this is not what I see this champion position should be. Perhaps Baronial A&S should be moved to a different smaller event to avoid such things but not sure if this is the best solution either. Feedback would be appreciated.

Altavia had a class last month (last Tuesday) which was the second half of Dame Selene Colfox's leather working. It was well attended. This month is Brewing with Master Tim.

I am just waiting for Webright to update but I've filled all but one class in August. And that one might be filled. Waiting for final write ups and will start scheduling classes for next year probably in the next few months.

Cassandra is the new A&S champion. Need a class on how to enter A&S contests and how to document. "So you think you can't enter an A&S competition"

- **Chatelaine** – *Baroness Meliora Deverel* (Deputies: *Lady Catriona inghean Diamada*, Countess Bridget Lucia MacKenzie): Meetup.com continues to bring us fabulous newcomers! We've received some new loaner garb so we are fully stocked. I've even given out some to our newcomers so that they have something to wear. I'm planning another sewing night soon, probably after Coronation. Our last newcomer's meeting was on Camping in the SCA and we had 2 absolute newcomers attend. They were so inspired, they went to Potrero 4 days later! Our next newcomer's meeting will be on June 27th and the subject will be Heraldry and Persona. If any of our Heralds could attend and help out with this meeting, I'd appreciate it. We have several newcomers looking for help with their SCA names. I will be looking for a replacement for this office next May so, let me know if you're interested!
- **Children** – *Baroness Tezar of Aeolis* (Deputy: *Vacant*): NO report. There were well attended activities at ANNV. Made pilgrimages badges.
- **Chronicler** – *Lord Charles Ivanson* (Deputy: *Vacant*): No Report ... Fret Knot out before Annv
- **Constable** – *Sir Thorin vordr O'Seaghdha* (Deputy: *Vacant*): No report
- **Exchequer** – *THL Courtney of the White Meadow* (Deputy: *THL Leonor de Sevilla*): We have money. Anniv was very profitable. Exchequer book review at Crown went well, a few changes are required, but nothing big.
- **Herald** – *THL Damien von Baden* (Deputy: *Baroness Tezar of Aeolis*): Enjoyed annv. Thank you meiliora! Last herald meeting was 2 days ago, next is 7/10. He might be there. Some submissions might be coming up soon.
- **Lists** – *THL Matlens Litovka* (Deputy: *Vacant*):
On May 14th we had our Anniversary Tourney and much fun was had by all.

Our Heavies List included 21 fighters. After 7 rounds and a final between Duke Sven and Count Agrippa, Agrippa was victorious.

Rapier List was 28 fighters. After a round robin tourney of 4 pools of 7 and a single elim tourney of 3 rounds, Master Laertes was victorious.

Unarmoured Combat had a sign up of just a few people, so competition was cancelled and there was discussion of holding the Champion of Altavia at Potrero or some other time.

Youth combat had a total of 7 entrants. Winners were:

Natalie- tied for under 5

Aibhilin- Tied for under 5

Jamison- 5-7

Nicholai-8-11

Serafina- oldest (15)

As usual, Giovanni was amazingly helpful as Assisting Lists officer. Fu Ching helped, observed and hopefully had an enjoyable time.

- **Marshal - Sir Thorin vordr O'Seaghdha (Deputy: Vacant):**

- **Marshal, Equestrian - Lord David Whitaker (Deputy: Vacant):**

Hello all! I'm off to San Antonio today, so won't be at meeting. The big EQ news is about the championship, which as you know was canceled. No practice last month due to Queen's EQ championship and the fact that 80% of the local horses are out of state on their way to 50 year

- **Marshal, Rapier - Don Colwyn Stagghorn (Deputy: THL Nikolaos Phaistos):**

At Anniversary on May 14th, Master Don Laertes McBride became the new Altavia rapier champion.

May 16th 7 fighters plus three new people and four talkers.

We had 9 fighters at the May 23rd practice, and much talking was accomplished.

May 30th practice was canceled because of Potrero War.

On June 6th we had 15 people at practice including 3 new fighters.

The new equipment has still not been ordered.

- **Marshal, Thrown Weapons - THL Nikolaos Phaistos (Deputy: Cristobal Santiago...):**

May 15th we had ten throwers and three people threw royal rounds.

The May 29th practice was cancelled due to Potrero war.

On June 5th's practice was glorious. We had 18 throwers, and many of them were newcomers. We had four people throw royal rounds. Now three of us are ranked.

Santiago's MiT paperwork is coming along well.

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

Unarmored is still coming along well. Our May 23rd practice had 6 fighters. Teaching and fights were abundant. On the Sunday of Potrero war Altavia's unarmored champion was decided. An Altavian, Niko, won.

- **Marshal, Youth Combat - Baroness Tezar of Aeolis (Deputy: Sir Thorin vordr O'Seaghdha,):** NO report.

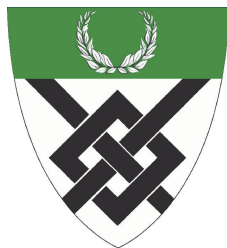
Unable to hold it last night, but Squire Liam worked with the Youth who attended.

- **Social Media - Baroness Meliora Deverel:** Our Facebook group continues to be a great place to communicate with members of the Barony and to let people know about upcoming events.

- **Webwright - Maile Fergusson (Deputies: Dame Lynnette de Sandoval del Valle de los Unicornios, Lord Gendu Secen, Alice Tregold)**

Announcements

Next Council Meeting - Tuesday, 7/12, Proto-Cathedral of St. Mary Byzantine Catholic Church



Baronial Council Meeting Minutes

Tuesday, July 12th, 2016

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

Baronial Comments

Can't believe we are already in July. I have to say that the 50 year was so much fun even with all the confusion and humidity. If you haven't already heard, Caid won 50year! We placed or won every competition we competed in. I personally competed in an axe competition and finished 2nd 3 points (1 axe) behind the winner. I was asked by her majesty to throw for Avacol a new kingdom in Canada and I finished 4th behind Paganus who tied for 2nd (and I did this without hitting a single spear - I really need to work on my spears), top 4 were only ones to score double digits 9imagine if I stuck any spears) Baron Cristof finished top in his period form archery in the Known World Archery tournament. I wanted to do 50 hours for 50 year and did 41 volunteer

hours for the event and 16 hours of service to the Royals. I am looking forward to helping with the Caid 40th event.

I am looking for someone or a couple of some ones to take on the designs for Crown Prints May 2017 issue for Altavia. We are loosing Lynn & I was going to ask her to design borders and cover but she is moving to Texas :(. Please let me know if you or someone you know would be interested. We need to start on this soon.

Lyondomere was so much fun. the Baronial cutie had so much fun at the tea party and I ended up with a posse of little ones and we "took" the raffle and all its goodies! Meliora had her vigil thank you Briana and Cassandra for taking on the job of table monitors (and thank you for not cow belling us when we went in) and to Murigein for assisting. Meliora looked as lovely as ever. I am so glad I was able to get in to see her. Unfortunately I had a sleeping baronial cutie on my lap when my turn came and she slept through til their vigil tent was torn down. Thank you to Briana and Cassandra for giving Alexander my best wishes.

I want to thank everyone who helped out with set up and tear down. Briana, Cassandra, Monique, Bridget, Ann, Arianna, Fu Ching, Tezar, Nicolai, Lynnette, Timotheus, sorry if I missed anyone. Niko did really well in rapier and made it to finals in his pool (double killing a don twice)

Up for this month is Coronation this weekend as well as QC. If you have anything for largess bring it Sat. Please join us. We will not be attending anything else until Darach on August 13th

Would like to get volunteers for Yule steward and some ideas for themes.!!

Seneschal's Report

I've had a couple of people mention the possibility of new events and demos to me recently and I want to make sure that everyone knows they can always suggest new ideas to myself and/or their Excellencies. It's true that Caid's calendar is chock full of events but there are always ways of either changing up or adding to existing events we have on the calendar or finding a weekend when there aren't any local events to conflict with and asking to add something to the calendar. Doing the same things over and over is boring and trying out new ideas is fun!

Minutes Approval (May)

Motioned:

Seconded:

Yays:

Nays:

Abstentions:

Minutes Approval (June)

Motioned:

Seconded:

Yays:

Nays:

Abstentions:

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

-

Ongoing Business: (Items in process)

- Testing out Google Groups
- GWW
- Agincourt

New Business:

- Approved Calendar for 2017 - Winter QC Archery/TW, Fall Crown
- Possible Demo - May 2017

Officer's Reports

- **Archers** – Lord Gendu Secen (Deputy: THL Nikolaos Phaistos):
- **Arts & Sciences** – Sensei Asakura Machime (Deputy: Vacant):

Had our Beginning Brewing A&S Class last month, but only 1 student showed up. Not sure if this was because of the timing of the class (the week before July 4th holiday), the subject or what. We've been getting around 10 per class so far. I'll try to keep an eye on this. Master Tim will also be teaching the same class at Fighter Practice, so that's a little added A&S at least for the month.

This month we have a beginning guitar class, which may have lower numbers as well due to people needing an instrument. We will keep an eye out on this class attendance and adjust from there.

I just have one class spot that is still in flux, but the rest of the year is totally scheduled. I've already started to schedule classes for 2017. The spot that is unscheduled is waiting for a class description from the newer member. I'm not 100% confident that she will be teaching as she mentioned she might be moving out of the kingdom depending on real life. If it falls through, I have other options to fill that spot.

Cooking Guild is very quiet. There is a cooking class scheduled for the barony which I am hoping will get people interested. The Brewing class was supposed to help with this as well. Hoping to get more people to help. I need to follow up on scheduling the potlucks again for FP. I'll see if I can find help with this. I have a few ideas on new people that might be able to help out in the next few months. I'll keep people posted as things happen.

Thanks!

- **Chatelaine** – Baroness Meliora Deverel (Deputies: Lady Catriona inghean Diamada, Countess Bridget Lucia MacKenzie): Our last newcomer's meeting was on Heraldry and Persona. 5 newcomers attended the meeting and Damien attended in order to help people with their names and devices. The next meeting on July 25th will be on History, Organization, & Maps. Over the last month I've handed out several flyers to people walking by at fighter practice and at events (including a guy walking by my vigil on Saturday! :) I have no demos lined up so I'm hoping to have one on the books for next Spring. Our newcomers seem to be pretty set with garb and should have enough to attend events. I'll be setting up another sewing day/night in the next few weeks. I'm looking for someone to take over this position next year as I'm stepping up as Kingdom Social Media Officer and Baronial Seneschal in May. Let me know if you are interested or know of someone who is interested!
- **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):
- **Lists** – THL Matlens Litovka (Deputy: Vacant): Nothing to report
- **Marshal** – Sir Thorin vordr O'Seaghdha (Deputy: Vacant):
- **Marshal, Equestrian** – Lord David Whitaker (Deputy: Vacant):
- **Marshal, Rapier** – Master Colwyn Stagghorn (Deputy: THL Nikolaos Phaistos):

On June 6th we had 15 people at practice including 3 new fighters.

I have no information regarding the middle of the month due to my absence. June has been a hot month. Only 3 at practice on the 20th.

We had 7 fighters and 2 people watching at the June 27th practice.

July 4th was a holiday and practice was canceled.

We had 10 fighters on July 11th including three MoDs, a soon to be MoD and two Ardent Blades. It was an epic practice.

The new gorgets could not be found for a reasonable price, so we are going to make them. All the materials have been purchased. They should be done in a week or two.

- **Marshal, Thrown Weapons** – *THL Nikolaos Phaistos (Deputy: Cristobal Santiago...):*

Practice was cancelled on June 19th due to me being on vacation and 50th anniversary.

On July 3rd we had 5 throwers and a few observers. We had three people throw royal rounds and their scores have improved. Baron Cristof now has the highest Royal Round score in the barony with a 79, a very good score.

Santiago's MiT paperwork is coming along well.

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

Unarmored is still coming along well. We had a short practice this month (June 28) with 3 people. No fighting was done, but there was some teaching.

That is all.

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

- **Social Media** – *Baroness Meliora Deverel:* We have 398 members in our Facebook group and 317

members in our meet up group! Meet up attendance slowed down a bit last month, probably due to end of school year and 4th of July holidays. For next month I want to try sending messages to individuals to encourage attendance.

- **Webwright** – *Maile Fergusson (Deputies: Dame Lynnette de Sandoval del Valle de los Unicornios)*

Apologies hope this isn't too late. No real news to report website is still there. I am in a better position to do updates to it, I need an updates for the Champions page including any changes in titles

There hasn't been an update to the Baronial progress in an age, not sure if they are able to plan that far ahead at this point. I'd like to consider adding a separate A&S page to cover not only the deeper details in the next month's class but perhaps with links to documentation from classes that any might be willing to provide for those that can't make it.

I'd like to do the same with the Culinary Guild they don't have much regular stuff to upgrade but if there is interesting info on period recipes perhaps we could put some up.

The idea behind both would be to start making the website more of a resource for newcomers and not so newcomers alike

Announcements

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

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

