



# Fret Knot



4th Quarter: July-September  
A.S. LI - 2016



**The Tower of London - White Tower**

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*Herewith follows the legal stuff:*

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

# From the Chronicler

## Lord Charles Ivansen of Borreby

Greetings!

I hope you all had a marvelous Halloween! And that you are enjoying the Fall weather as it swings madly, Southern California style, between cold & rainy and hot and sunny. Make up your mind, Los Angeles!

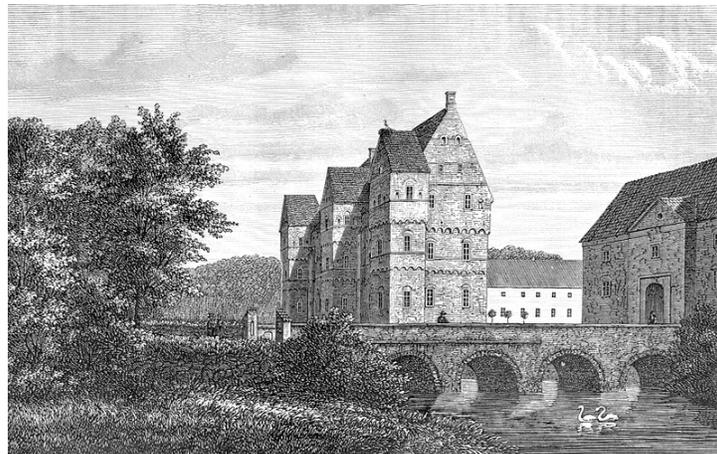
This issue of the Fret Knot will be a short one. As most of you know, yours truly has been absent for much for the time since, oh, Potrero War. Not good. Stupid mundane life gets in the way, often in the form of having to work for a living (and work nights, no less...)

The holiday season is soon upon us (I always count Halloween as the first in the string of Holidays that stretches through until 12<sup>th</sup> Night). Our wonderful ALTAVIA/ANGELS YULE is on December 10<sup>th</sup>. This is one of the premiere yearly events in our Barony, I hope you can make it! Unfortunately, because of work (see above), yours truly can NOT be there, he will be playing another #\*%@\*!!! Nutcracker performance (see above: "working for a living"). However, my wonderful wife, Aurora of Finchingefeld, will be attending and will be leading the musicians. Please say hello to her!

By the way, please note that, because of the coming election, November's council meeting (open to all!) is postponed from November 8<sup>th</sup> to November 15<sup>th</sup>. The church where we hold our monthly meetings is being used as a polling place.

Life is good in the SCA! Cherish the time you spend with it and savor the moment because it's all we really have. Have a healthy and prosperous Holiday Season!

*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!*

Happy Turkey Month or, if you are a veggie like me, Happy *Tofurkey* Month! Besides getting ready for the big day, let us give thanks for all our friends and family and count on them to get us through the holidays and them some...

I want to thank Ann for her terrific job of being steward for Agincourt. It was fun and we have new champions: Archery: Paganus Grimlove, Youth Archery: Loki of the Dell, Thrown Weapons: Lord Friedrich. Our fretted fork winners were - Period: Courtney for her pea tart and Non period: Sorcha for her meringues. Thanks to Baron Cristof and Niko for running archery and TW. To Selene and Amlyth for running fretted fork, and to Her Excellency Lynnette for hosting fiber play day and to Matlins and Giovanni for running lists. And everyone who helped out. We collected \$106.00 for Royal travel fund which we will present to Bridget and Agrippa at coronation.

We have some fun events coming up. This week we will be at Isles Anniversary for Saturday only. I am teaching a bola class and having some novelty throws. They are planning an archery/chariot shoot, so come by the equestrian area. We selected our first Altavia appreciation recipient but he has classes on Tuesdays please congratulate Arshavir when you see him he has made some wonderful suggestions to the barony please let me know your suggestions for next months recipients.

Cristof and I will be going to Dun Or Yule. Speaking of - I'm really excited about Altavia Yule! Baroness Fara and I are doing the decorations. Any decorations would be welcomed. Our theme is 12 Days of Holiday. Please bring any holiday decorations to Yule during set-up, we will give it back to you during clean-up. Also I would like to ask that half the toys we collect for the Toys for Tots drive be donated to a program I'm working on. The program provides services for low income and homeless families in the Hollywood Burbank area (which is Altavia). We collect toys, books, stuffed animals, games, etc. for children 12 and under. Also any donated new or slightly used purses, dishware, jewelry, etc. are welcome for the parents or their older children. If you would like to donate toys or other items please contact me before Friday December 16th.

Wishing all a happy turkey day and safe travels!

*Your Ever Grateful Baroness,*

~Cecilia  
*Baroness of Altavia*

## Upcoming Events

# Altavía/Angeles Yule!

Saturday, December 10<sup>th</sup>

3:00-10:00pm

St. Mary's Proto-Cathedral, Feast hall  
5329 Sepulveda Blvd, Sherman Oaks, CA 91411



# Populace Profiles

Profile of our very own Baroness

## Cecilia Medici

*Who is Mistress Cecilia Medici and why is she the way she is? To answer this we must look into her lineage to see what made her and what drove her. We start with the beginning of the Medici clan.*

*Giovanni de Medici a simple, though distinguished citizen of the republic of Florence, died in 1429, leaving 2 sons, Cosmos the oldest, named Father of his country, and younger brother Lorenzo who became progenitor of a race, and at the death of the last male descendant in 1537 a long inglorious line of Tuscan Dukes. Some famous Medici's were Cosmos, Lorenzo the Magnificent, 2 pontiffs, Leo the 10th and Clement the 7th, and my mother Catherine all of 1 stock within 1/2 century.*

*My mother Catherine's parents (my grandparents) were Lorenzo (named for his grandfather Lorenzo the Magnificent), nephew of Leo the 10th, and Madeline de la Tour d' Auvergne, daughter of John de la Tour d' Auvergne et Boulogne and Giovanna Bourbon. The marriage was arranged by Leo the 10th. Lorenzo was 27, his bride much younger. My mother, (Caterina Maria as named when baptized April 16th) was born on April 13th, 1519 in the Palazzo Medici. Her mother (my grandmother) died just 15 days after her birth and her father died May 4th, 1519. So as an infant she was alone.*

*At age 6 she moved in with her Aunt Clarice (Lorenzo's sister). Also living there was her 1/2 brother Alessandro reputed to be Lorenzo's illegitimate son and Ippolito (the illegitimate son of Giuliano (Pope Leo's younger brother). She was very attached to Ippolito and both were not close to Alessandro.*

*When unrest began against the Medici's, my mother was taken to Convent of the Murate to secure her from danger. It was untouched by contagion of the plague. They kept her safe from the ever angering crowds. They felt that the state of Florence having the sole legitimate scion of the pontiff's family might prove important in hands of the rebel rulers. Many nobles sent their daughters to this convent to be educated and as refuge. She was moved to St Lucia before age 9 when men ordered by the republic government came for her. She was there 31 months in a cell with 2 serving women where she had no communication.*



*She was finally released at age 11. At this time the Pope made Alessandro leader of Florence (and he was assassinated 6 years later) and assigned Ippolito to order of the Cardinal, (he did not want to be a priest).*

*The little duchess (as my mother was referred to) had strong feelings for Ippolito. Their mutual regard was so notorious that it was rumored that Ippolito was considering getting himself released from priesthood. The Pope tried to keep them apart. All three came together at carnival in 1531; Ippolito 20, Alessandro 19, and my mother 13, in Rome. It was during this time I was conceived, and then born on December 1st, 1531. My mother concealed her pregnancy and went back to the convent she called home in those years prior. It was there she gave birth and hid my existence. My mother, not wanting anything to do with me left shortly there after. The nuns whisked me out of Florence to far reaches of the Italian hillsides. This is where I was taught to read and write, a privilege seldom offered to girls. I had no idea who I was until one day I overheard them talking about arranging for me to be moved to a family in which they were going to marry me into. My mother, now Queen of France, was sending men out to dispose of me after a rumor was started of my existence. At age 7, I gathered a few items from one of the male stable boys and ran away. It was very fortunate that I was familiar with my surroundings and that I was knowledgeable of the land. I dressed as a boy and set out...*

*To be continued.....*



*Catherine de' Medici, mother of Cecilia.*

# Period Cooking

## Soul Cakes

*Researched by Lady Aurora of Finchingefeld*

*From Wikipedia:*

"A **soul cake** is a small round cake which is traditionally made for All Hallows' Eve, All Saints' Day and All Souls' Day to commemorate the dead in the Christian tradition. The cakes, often simply referred to as souls, are given out to soulers (mainly consisting of children and the poor) who go from door to door during the days of Allhallowtide singing and saying prayers 'for the souls of the givers and their friends'. The practice in England dates to the medieval period, and was continued there until the 1930s, by both Protestant and Catholic Christians. The practice of giving and eating soul cakes is seen as the origin of the practice of trick-or-treating.

The cakes were usually filled with allspice, nutmeg, cinnamon, ginger or other sweet spices, raisins or currants, and before baking were topped with the mark of a cross to signify that these were alms. They were traditionally set out with glasses of wine on All Hallows' Eve as an offering for the dead, and on All Saints' Day and All Souls' Day children would go "souling", or ritually begging for cakes door to door.

In 1891, Rev. M. P. Holme of Tattenhall, Cheshire, collected the song traditionally sung during souling, from a little girl at the local school. The Cheshire tune could be a folk corruption of the medieval plainchant Dies Irae, 'Day of Judgment', as children and beggars asked for cakes in return for praying for the dead."

The 1891 song contains a chorus and three verses:

[Chorus]

*A soul! a soul! a soul-cake!  
Please good Missis, a soul-cake!  
An apple, a pear, a plum, or a cherry,  
Any good thing to make us all merry.  
One for Peter, two for Paul  
Three for Him who made us all.*

[Verse 1]

*God bless the master of this house,  
The misteress also,  
And all the little children  
That round your table grow.  
Likewise young men and maidens,  
Your cattle and your store ;  
And all that dwells within your gates,  
We wish you ten times more.*

[Verse 2]

*Down into the cellar,  
And see what you can find,  
If the barrels are not empty,  
We hope you will prove kind.  
We hope you will prove kind,  
With your apples and strong beer,  
And we'll come no more a-souling  
Till this time next year.*

[Verse 3]

*The lanes are very dirty,  
My shoes are very thin,  
I've got a little pocket  
To put a penny in.  
If you haven't got a penny,  
A ha'penny will do ;  
If you haven't get a ha'penny,  
It's God bless you*

## **Soul cakes** *(recipe from lavenderandlovage.com)*

### **Makes 12–15 cakes**

175g butter (1 cup)  
175g caster sugar (1 cup)  
3 egg yolks  
450g plain flour (2 ¼ cups)  
2 teaspoons mixed spice  
100g currants (1/2 cup)  
a little milk to mix

1 Pre-heat the oven to 190C/Fan 170/375F. Cream the butter with the sugar until it's light and fluffy and then beat in the egg yolks one at a time.

2 In a separate bowl, sieve the flour and the spices together and add to the wet mixture along with the currants (reserving a small handful to decorate the tops later).

3 Mix with a wooden spoon and then add some milk to pull everything together into a dough.

4 Roll out to a thickness of around 1cm and cut out rounds with a biscuit cutter. Use a straight-sided knife to make a slight cross indent in the top of each cake and then push in raisins along it.

5 Place on a piece of baking parchment on a baking tray and bake for 10 to 15 mins on the fire or in the oven until golden. Allow to cool before eating.





Soul, soul, soul cake, Please, good ma- ma a soul cake, An ap- ple, a plum, a



peach or a cher- ry, A- ny good thing to make us all mer- ry, One for Pe- ter,



two for Paul. Three for Him who made us all.



# Period Cooking

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## Bills of Fare for Autumn and Christmas

Contributed by

THL Johnnae Ilyn Lewis, CE

When researching the subject of what was eaten when, the reader today can often turn to contemporary menus reflecting either restaurant fare or the banquets of the rich and famous or to suggestions in the backs of thousands of modern cookery books. Want to know what was served in the best hotels of the 19<sup>th</sup> century or on the trains as they crossed the American prairies? Want to know what the ethnic restaurants of New York City, Chicago or LA served in the roaring 20s? How about the Titanic? There are archives of menus with collections providing those details. Many of these collections and items are now online, providing the opportunity to browse away countless hours while marveling that in bygone eras oysters were a nickel each and partridges only \$1.25.

It's not so simple when the attention turns to the earlier historical periods. Yes, there is the occasional cuneiform or stone tablet from the earliest of times. Later there are some accounts or descriptions of banquets or feasts, but never many and never wordy enough to satisfy our curiosity. Those of the medieval and early modern period seem lacking. What do they mean when it is written 'a subtletie was served'? What kind? Made of what? Who ate it? Questions, questions, questions .....

Given that our stores and malls are combining and displaying Halloween and Christmas items already, it doesn't seem too early to think about the holidays. When researching the subject of menus, courses, bills of fare, etc. for the holiday of an English Christmas, there is some material but not a great deal. Carefully perusing Janet Clarkson's *Menus from History* yields this seasonal menu from 23 December 1626. On that date, Sir Edward Deering served the following for "A Dinner att London." The dinner was planned for ten people, but only eight attended. The first course was "a peece of Brawne, a boiled ducke in white broathe, a boiled haunch of powdered venison, 2 minct pyes, a boiled legge of mutton, a venison pasty, a roast ducke, a powdered goose roasted, a breast of veale, and a cold Capon py." The second course included: "a couple of rabbits, 3 plovers, 12 larks, 4 snikes, pickled oysters- 2 dishes, a cold warden py, a joull of Sturgeon." The third course was: "Compliment- Apples and Carrawayes, wardens bakt and cold, A Cake and cheese, a banquet ready in y'e next room."

Why I find this 1626 menu to be of note is that it fits in with a suggested and much earlier general menu scheme for seasonal dishes. The advice, it turns out, was repeated in numerous sources for a period of centuries. One encounters mentions of the advice in

numerous books and sources, and oftentimes these sources credit Thomas Dawson as the source. And yes the advice does appear in a long account in Thomas Dawson's 1597's *The Second Part of the Good Hus-wiues Iewell*. The oft-repeated advice is a suggested seasonal menu of sorts for the period of time from 29 September (St. Michael's feast day) unto 25 December or Christmas.

The account begins:

**From the feast of S. Michael vnto the feast of Christmas.**

IN the first course, potage, béefe, mutton, bacon, pestles of porke, or with Goose, capon, malard, Swan or Fesant, as it is before said, with tarts or bake meats, or chines of porke.

In the second course, potage, mortrus or Conies or few, than rost flesh, mutton pork, veale, pullets, chickins pigions, teles Wigions, Malards, Partrich, Wodcock, plouer, bitture, curlewe, Heronsew, Veson rost, great birdes, snite, feldfares, thrushes, fruiter, chewits, béefe with sauce, geloper rost, with sauce pogill, and other baked meates as is aforesayds:

The account continues with various instructions on how one is to serve and cut up the various birds and roasts for serving, reminding readers that the original menus and bills of fare were instructional and served as suggestions for the cooks as to what might be served in a particular time or season of the year. The account ends "Thus endeth the feasts and caruing of flesh."

Ah, well and good, except it turns out this suggested menu or bill of fare is not original to Thomas Dawson. It does in fact not even really appear in Dawson's *The Second Part of the Good Hus-wiues Iewell* of 1597, but in a separate work appended and included at the end of the volume. The full title for this secondary work is: "*The Booke of Caruing and Sewing and all the feastes in the yeere, for the seruice of a Prince or any other estate, as yee shall finde each Office, the seruice according in this booke following.*"

*The Boke of Keruyng* or *The Book of Caruing* has a long and special history all of its own. The work largely first appears in a surviving manuscript (British Library - Sloane MS 1351) dated to the first half of the fifteenth century. Food historian Peter Brears then notes the work is revised twice more in the fifteenth century. The work first appeared in print in 1508 in an edition by William Caxton's apprentice Wynkyn de Worde. William Caxton famously first introduced the printing press, and sale of printed books to England in 1476. After his death in 1491, his press passed to his assistant William de Worde. This means *The Boke of Keruyng* is directly associated or connected with the beginning of printed books in England. The book was subsequently reprinted and appeared in editions of 1513, 1560, and 1570(?); more importantly, it was included in numerous other cookery books throughout the sixteenth and seventeenth centuries, making the *Boke* a very long-lived work indeed. In any event, this suggestion for feasts from S. Michael unto the feast of Christmas is nearly ninety years old when it appears in the volume credited to Thomas Dawson. The original transcription from 1508 begins:

From the feest of saynt Myghell unto  
the feest of Crystmasse.

In the fyrst course potage befe motton bacon or  
pestelles of porke or with goose capon mallarde  
swanne or fesande as it is before sayd with tartes or  
bake metes or chynes of porke. In the seconde course  
pottage mortrus or conyes or sewe / then roost flesshe  
motton porke vele pulletes chekyns pygyons teeles  
wegyons mallardes partryche woodcocke plover byt  
ture curlewe heronsewe / venyson roost grete byrdes  
snytes feldfayres thrushes fruyters chewettes befe  
with sauce gelopere roost with sauce pegyll & other ba-  
ke metes as it is aforesayd. ....

Here endeth the feestes and the kervynge of flesshe.

(\*\*The original 1508 edition is available in facsimile and is also up online courtesy of  
Master Edouard Halidai [Daniel Myers@ Medievalcooking.com])

Another long-lived suggestion as to what should be served for Christmas in  
Elizabethan times is found in the work of Thomas Tusser. Tusser (c.1524-1580) was in his  
turn a writer, poet, and a failed farmer. He is best known for an agrarian publication, which  
originally appeared as *A Hundreth Good Pointes of Husbandrie*. It was first published in  
1557. The very popular work was expanded to *Five Hundreth Points of Good Husbandry*  
when re-published in 1573. There were at least eighteen editions between 1557 and 1599 with  
another five editions by 1638. From the *Fiue hundreth points of good husbandry* from 1573,  
here is Thomas Tusser's advice:

### **Christmas husbandly fare.**

GOod husband & huswyfe, now chiefly be glad,  
things handsom to haue, as they ought to be had  
They both do prouide, against Christmas do come  
to welcom their neighbour, good chere to haue som

Good bread & good drinke, a good fyer in the hall,  
brawne pudding & souse & good mustarde withal.  
Biefe, mutton, & porke, shred pyes of the best,  
pig, veale, goose & capon, & Turkey wel drest:  
Chese, apples & nuttes, iollie Caroles to here,  
as then, in the cuntrey, is counted good chere.

What cost to good husbände, is any of this?  
good housholde prouision, onely it is.  
Of other the like, I do leaue out a meny,  
that costeth the husbandman, neuer a peny.

How long did Tusser's idea of Christmas husbandry fare persist? In this case we know Randle Holme would repeat almost exactly Tusser's advice in the late 1680's. In Holme's marvelous encyclopedia the *Academy of Armory*, 1688, he would write:

### **Christmas Fare,**

for the Good Husbandman and Houswife,  
is good Bread, good Drink, good Fire in the Hall, and varieties  
of good Meat: as Brawn, Pork, Puddings, Souce,  
Beef and Mustard, Mutton, Pig, Veal and Pyes of the best,  
with Geese, Capons, Turkeys, and Ducks: also Cheese, Apples  
and Nuts, &c. with Masking and Mumming, Carols and Dancing good Store.

And of other Dainties I leave out a many,  
Which cost the Husbandman never a Penny.

Holme also included bills of fare in his volume and those in part may be traced to the master cook and author Robert May. (I documented May's long life and career in an article for *Tournaments Illuminated*. May was born in 1588 and his cookery reflects the Elizabethan and Jacobean periods.) Here is May's bill of fare for Christmas:

### **A Bill of Fare for Christmas Day, and how to set the Meat in order.**

- Oysters.  
1 A collar of Brawn.  
2 Stewed Broth of Mutton Marrow bones.  
3 A grand Sallet.  
4 A pottage of Caponets.  
5 A Breast of Veal in Stoffado.  
6 A boild Partridge.  
7 A Chine of Beef, or Surloin roste.  
8 Minced Pies.  
9 A Jegote of Mutton with Anchove sauce.  
10 A made dish of Sweetbread.  
11 A Swan roste.  
12 A Pasty of Venison.

- 13 A Kid with a Pudding in his Belly.
- 14 A Steak Pie.
- 15 A hanch of Venison roasted.
- 16 A Turkey roste and stuck with Cloves.
- 17 A made dish of Chickens in Puff-paste.
- 18 Two Brangeese roasted, one larded.
- 19 Two large Capons one larded.
- 20 A Custard.

**The second course for the same Mess.**

Oranges and Lemons.

- 1 A young Lamb or Kid.
  - 2 Two couple of Rabits, two larded.
  - 3 A Pig soust with Tongues.
  - 4 Three Ducks, one larded.
  - 5 Three Pheasants, 1 larded.
  - 6 A Swan Pie.
  - 7 Three brace of Partridge, three larded.
  - 8 Made dish in puff-paste.
  - 9 Bolonia Sausage, and Anchove, Mushrooms, and Caviare, and pickled Oysters in a dish.
  - 10 Six Teels, three larded.
  - 11 A Gammon of Westfalia Bacon.
  - 12 Ten Plovers, five larded.
  - 13 A Quince Pie, or Warden Pie.
  - 14 Six Woodcocks, 3 larded.
  - 15 A standing Tart in puffpaste, preserved fruits, Pippins, &c.
  - 16 A dish of Larks.
  - 17 Six dried Neats Tongues.
  - 18 Sturgeon.
  - 19 Powdered Geese.
- Jellyes.

And for good measure, here is Robert May's menu for New Year's:

**A Bill of Fare for *Newyears Day*.**

Oysters.

- 1 Brawn and Mustard.
- 2 Two boild Capons in stewed Broth, or white Broth.
- 3 Two Turkies in Stoffado.
- 4 A hash of twelve Partridges, or a Shoulder of Mutton.
- 5 Two brand Geese boild.
- 6 A forst boild meat with Snites or Ducks.
- 7 A Marrow Pudding bak't.
- 8 A Surloin of roste Beef.
- 9 Minced Pies, 10 in a dish, or what number you please.

- 10 A Loin of Veal.
- 11 A Pasty of Venison.
- 12 A Pig roste.
- 13 Two Geese roste.
- 14 Two Capons, one larded.
- 15 Custard.

**A second Course for the same Mess.**

**Oranges and Lemons.**

- 1 A side of Lamb.
- 2 A soust Pig.
- 3 Two couple of Rabbits, two larded.
- 4 A Duck and Mallard, one larded.
- 5 Six Teels, three larded
- 6 A dish made, or a Battalia Pie.
- 7 Six Woodcocks, 3 larded.
- 8 A Warden Pie, or a dish of Quails.
- 9 Dried Neats Tongues.
- 10 Six tame Pigeons, three larded.
- 11 A soust Capon.
- 12 Pickled Mushrooms, pickled Oysters, and Anchoves in a dish.
- 13 Twelve Snites, six larded.
- 14 Orangado Pie, or a Tart Royal of dried and wet Suckets.
- 15 Sturgeon.
- 16 Turky, or Goole Pie.

Jelly of five or six sorts, Lay Tarts of divers colours, and Ginger Bread, and other Sweet Meats.

Robert May **The Accomplisht Cook**, 1660.

Happy forthcoming Holidays, Everyone.

May you enjoy a festive and grand bill of fare on your tables this year.

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# Altavia Current Champions

- ❖ Archery **Baron Paganus Grimlove** 10/23/16
- ❖ 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 **THL Courtney of the White Meadows** 6/28/15
- ❖ Fretted Fork **Lady Sorcha Dudb** 10/23/16,  
Period Division: **THL Courtney of the White Meadows** 10/23/16
- ❖ Rapier Combat **Master Laertes McBride** 5/14/16
- ❖ Thrown Weapons **Lord Friedrich von Stemwalde** 10/23/16
- ❖ Unarmored Combat **THL Nikolaos Phaistos** 5/28/16
- ❖ Youth Archery **Loki of the Dell** 10/23/16
- ❖ 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



# Baronial Officers

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

# Meetings & Practices in the Barony

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## 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](mailto: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](mailto: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](mailto: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/](http://groups.yahoo.com/group/Potters_guild_of_CAID/))

