

# FRET KNOT



2nd Quarter ♦ **April – June 2022** A.S. LVI (56)

Newsletter of the Barony of Altavia, Caid



## TABLE OF CONTENTS



❖ <a href="#">From the Chronicler</a>	Page <b>3</b>
❖ <a href="#">From Their Excellencies</a>	Page <b>3</b>
❖ <a href="#">Spotlight on the Arts: Camp Cooking</a>	Page <b>8</b>
❖ <a href="#">Altavia History: Display at Caid's 40th Year</a>	Page <b>15</b>
❖ <a href="#">Altavia Family Tree Painting</a>	Page <b>16</b>
❖ <a href="#">Altavia Anniversary Announcement</a>	Page <b>19</b>
❖ <a href="#">Covid Guidelines</a>	Page <b>21</b>
❖ <a href="#">Baronial Officers</a>	Page <b>22</b>
❖ <a href="#">Meetings and Practices</a>	Page <b>24</b>
❖ <a href="#">Baronial Champions</a>	Page <b>26</b>
❖ <a href="#">Request for Submissions</a>	Page <b>26</b>

*Herewith follows the legal stuff:*

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**Please send submissions to [chronicler@sca-altavia.org](mailto:chronicler@sca-altavia.org)**



## FROM THE CHRONICLER

Dame Lynnette de Sandoval del Valle de los Unicornios



**In this issue:** I start two columns that I hope you will find of interest:

- **History of Altavia**, containing stories, photos, and info about the history of our barony
- **Spotlight on the Arts**, we engage in a lot of interesting arts and sciences, let's share them with everyone!!

**CONTENT NEEDED:** This newsletter is for **the people of Altavia (YES, that's you!) to share** their artwork, research, writing, and more. Please contact me at [Chronicler@SCA-Altavia.org](mailto:Chronicler@SCA-Altavia.org) if you have an idea of something you'd like to submit, you have questions about what to submit, or you know someone I should contact about submitting content.

**DEPUTY NEEDED:** One of my duties as Chronicler is to take a deputy, train them, and if they like the job, pass the Fret Knot on to them. If you have ever wanted to work on a newsletter, or would like to know what the job entails ... Please contact me at [Chronicler@SCA-Altavia.org](mailto:Chronicler@SCA-Altavia.org)

Yours in Service to Altavia,  
--Lynnette



## FROM THEIR EXCELLENCIES

Master Nikolaos Phaistos & THL Briana MacCabe



### April 2022 Comments

Spring has sprung. The COVID restrictions have been lightened. People are starting to gather together once again. The temperature has been optimal for outside activities. The birds are chirping and there is the songlike sound of swords bashing shields.

We started the month with Crown tourney. It was a spectacular spectacle of swordsmanship where His Highness, Prince Adam (not of Eternia) was victorious for his inspiration Her Highness, Princess Staena.

West Coast Culinary Symposium happened online this year. It was well attended by individuals from around the Known Word. We are sure some great food and recipes were had. Excitement and fun flowed through Zoom and anticipation grew for the next live symposium in the West.

A number of Altavians went to Gulf Wars. From all the stories and photos that were taken, it looked like a great time was had. Our contribution of largess to the Crown was happily received and appreciated. The Queen was well looked after. Thank you for representing the Kingdom and the barony so well. Your hard work makes this game happen.

We had a great Arts and Science class this month where we made largess. It was a very productive evening.

Altavia knocked them over at Gyldenholt/Calafia Friendship tourney! Our kubb game was a big hit. We received so many compliments on how fun it was. We even saw a few Altavians helping people learn how to hit a pel. You guys are AWESOME!!

Dun Or Anniversary was a blast. We had a great many Altavians there to fight and have fun. And much fighting was had. THL Griffith and Lady Amebele fought valiantly in the heavies bear pits. We had a handful of rapier fighters, and Don Nathaniel Longbow made it to the rapier finals. It was a spectacular day.

Last weekend a small but mighty crew of Altavians headed up to Wintermist for Caid's premier Arts and Science event, Pentathlon and Arts and Sciences faire. The arts we saw and heard and tasted up there was simply amazing! There are not enough words to describe the talent and the bravery of Caid's artisans put themselves out there for all to see. Our very own seneschal, Lady Sibylla, entered her first Arts and Sciences faire in the Costume Review category with an amazing Burgundian gown. Congrats on a first place Journeyman placement on your very first entry, Sibylla!

We will be trying something new for our baronial council meeting this month. It will be both in person at a new venue as well as on Zoom. It should be lots of fun and we should be able to get through all the events on the agenda in a timely fashion. (Here's hoping!)

Now we look to the future. Al Sahid and Starkhafn anniversaries are coming up as well as Robin Hood Archery Tournament. There are quite a few investitures this season and we plan on attending as many as we can.

Remember, if you want to come to an event, but don't have a ride, talk to us. We will try to get people together for carpools to save on gas. As always, Thank you all for all your hard work and service. You are Barony and you make it shine!

Yours in Service to the Dream,  
Baron Nikolaos Phaistos  
Baroness Briana MacCabe

## March 2022 Comments

Hello, Altavia!

Spring is just around the corner and, after a relatively quiet February, event season is about to go into high gear!

Since we last met, we've attended two events. The first ever Red Star Rapier War in Wintermist and last weekend's Crown Tournament in Naevehjem.

Rapier War was a blast with many fun times both on and off the field! It was so much fun facing off with our baronial cousins from Dreibergeren and then getting to laugh and dance and sing with everyone in the tavern at night. It was great community building event for the kingdom and we both highly recommend attending next year, even if you aren't a rapier fighter. Thank you to all the Altavians that came out and played!

Crown Tournament was windy and cold, but all our hearts were warmed by the excellent fighting and chivalry shown on the field. We cheered on our marshal, THL Griffith and his lady, Amabel, in the lists and then watched as the finals came down to a three-way Many congratulations to TRH Adam and Staeina! Thank you to all who huddled with Altavia on that chilly day and to our Cousins of Dreibergeren who provided hot drinks to all who needed them. On a personal note, thank you to everyone who wished me a happy birthday both online and in person and especially to all those that came out to karaoke at the Moose Lodge to celebrate with me!

Coming up this weekend is the start of Gulf Wars where TRM will be in attendance and the online West Coast Culinary Symposium. If you are interested in period cooking, I highly suggest checking it out (info is posted on the book of Faces) and consider moderating a session for them as I know they are still in need of people to help out with that.

The following weekend on the 19th of March is the Gyldenholt/Calafia Friendship event. While there will be some fighting, mainly in the form of melees, the focus of the day is the living history artisans village. Come hang out with us in the dragonwing and investigate some new skills during the day. We will bring the baronial kubb set and perhaps get a bit of a friendly tournament going on with that!

That will take us to the end of March but April promises to be busy with two baronial investitures at the end of the month plus lots of planning for our own Anniversary on the horizon. We will need a lot of largesse in the coming months, and I have spoken to a few people on some special items. Thank you to all those that have already contributed largesse this year including Niko, Edith, Allesandra, Battista, Caterina, and many more! I will also try and host a couple of ring-making events so we can get a good stock of those going and I am always happy to hear suggestions for other items we should be gifting. Please reach out if you'd like to help!

We hope that you all have a grrrrrrrrrrrrrrrrrrrrreat month and don't forget to spring ahead this weekend.

We love you, Altavia!

Yours in Service to the Dream,  
Baron Nikolaos Phaistos  
Baroness Briana MacCabe

## February 2022 Comments:

Greeting Altavia

January and the first part of February were busy months for the Barony. We started off hosting Queen's Champion Martial. It was an interesting day filled with ups and downs, literally. We had a few Altavians honored that day, including THL Monique with a Lux Caidis for costuming and THL Griffith with a Crescent for superior service to the kingdom. Don Nathaniel made it to the finals of rapier in which Don Ian was victorious. Dame Lynnette and Lady Bex ran a very successful fundraiser for the Kingdom and sold our Fret Knot shirts. It was the first kingdom event we had hosted in quite some time, yet it felt like we were home. The Baroness and I received many compliments regarding the barony and its people. We really do have a most friendly and welcoming populace.

The next day brought Queen's Champion Ranged to our barony. Although we did not host it, it was within our borders. Mistress Cecilia, THL Cristof, Natalia and I competed in the day's events, and we had a great time.

Unbelted was the next weekend in Gyldenholt and Altavia was well represented. THL Griffith, Lord Xeres and THL Amabel fought well, and one got to the later rounds of the tourney. Chivalry and Honor were the main focus of the day. Altavians hold those ideals to a high level, and it shows. That was truly an inspiring day!

Finally, we attended the Festival of the Dark Rose in Dreiburgen. So much fun and laughter amongst so much artistic talent! Lady Sybilla, her lord Sean, Lord Eadric and I learned Kubb from her Grace Kara and laughs were had by all. Cristof and Natalia got into the fun as well. THL Courtney won the people's choice arts award and Saystine won the brewing contest for her wonderfully tasty syrups. Our Baroness Briana, Dame Lynnette, and Lady Bex all performed in the bardic as well. So much fun and comradery came out of the day. I was refueled by all the SCA positive energy, and I am sure most people felt the same way. Thank you Altavia for being so utterly AWESOME!

Potrero war pre-reg has been set up and THL Monique has graciously volunteered to be our camp master. Register early for the best prices. See you at war!

Looking to the future, Altavia has a camp for the new Wintermist Rest Star Rapier War. Please register for the weekend's festivities and come out and enjoy the outside with us.

Our Anniversary is coming up as well. We need help with the planning and execution of the events of the day. Please help in any way you can. It looks like it is going to be a GREAT DAY!

To all Altavians and Altavian adjacent friends, I thank you for being so much fun and loving. See you all at an event soon!

In Service,

Baron Niko Phaistos

Baroness Briana MacCabe

## January 2022 Comments:

Happy New Year, Altavia!

His Excellency and I hope you all had a wonderful and safe holiday season with the ones you love! Since the last time we wrote our monthly missive, we've only had one event, but it was a major one!

Last Saturday saw the coronation of our new King and Queen, Valrik and Drada. The day started with the last court of Queen Katherine and King Panza (who sadly had to miss the event). Many awards and honors were bestowed and, thanks to the efforts of Countess Batista and milady Maura (and the artisans of Altavia), the barony presented the outgoing queen with lovely thank you gifts. The afternoon saw the spectacular oathtaking on TRM Valrik and Drada...he spoke his in Russian and she sang hers in English. So very impressive and I am sure videos will surface soon. Thank you to all who attended and especially those who were there to be a part of my special day. It means more than you will ever know.

Looking ahead, we are still planning on hosting Queen's Champion at Veteran's Park next weekend. Plans continue apace for all the various activities of the day, led by our able event stewards, Mistress Cecilia and her Ladyship Amabel. We will hear more about what is still need a bit later in the meeting.

The next day is Queen's Champion Archery and Thrown Weapons, being held at Woodley Park Archery Range here in Altavia but hosted by our friends in Lyondemere. Come out and shoot for the Queen!

The following Saturday is Gyldenholt Unbelted which is always a fun event with some spectacular fighting!

As you may have seen on the Book of Faces, there are a lot of discussions going on at both the Kingdom and Society level about whether we should be continuing to host events and practices right now. His Excellency and I will do our best to keep you informed on the latest decisions. Please know that we will try and make the best and safest decisions for Altavia and Altavian events based on the info we have at the time. Always remember that the SCA is a hobby and your health and safety come first; if you feel unsafe to attend an event for any reason, do what is best for you. No one should ever tell you or make you feel otherwise.

Just as before, we can get through these continued tough times together. I stand ready to host all the Zooms, should it become necessary, and both His Excellency and I are here if you need a listening ear or a virtual shoulder to cry on. Somehow, someday...this too shall pass.

We love you, Altavia.

Yours in Service,  
Baroness Briana MacCabe  
Baron Nikolaos Phaistos



# SPOTLIGHT ON THE ARTS:

## *Camp Cooking*



Potrero is almost here, so I've asked folks to share their favorite camp recipes.

Don't forget the S'mores and ENJOY!

- [Slow Cooker Bacon Jam](#)
- [Griddle Bread](#)
- [Easy Tomato Cucumber Salad](#)
- [Renaissance Barbecue!](#)
- [Andregor's Chili Noodle One Pot](#)
- [Gorp – One Pot Dinner](#)
- [Candle Lantern Chocolate Fondue](#)
- [Related Weblinks](#)

### **Slow Cooker Bacon Jam**

Submitted by Courtney of the White Meadow

Slow Cooker Bacon Jam on Griddle Bread is one of our favorite war foods!

**Prep:** 40 mins

**Total time:** 4 hours

**Yield:** Makes 3 cups

#### **Ingredients:**

2 pounds sliced **bacon**, cut crosswise into 1-inch pieces

1 Large **brown onion**, diced small

7 **garlic cloves**, smashed and peeled

1/2 cup **balsamic vinegar**

1/2 cup packed **dark-brown sugar**

1/4 cup **pure maple syrup**

1 cups **water** with 6 Tbsp. of **cocoa powder**

#### **Preparation:**

##### **Step 1**

In a large skillet, cook bacon over medium-high, stirring occasionally, until fat is rendered and bacon is lightly browned, about 20 minutes.

With a slotted spoon, transfer bacon to paper towels to drain.



Pour off all but 1 tablespoon fat from the skillet; add onions and garlic, and cook until onions are translucent, about 6 minutes.

Add vinegar, brown sugar, maple syrup, and coco water and bring to a boil, stirring and scraping up browned bits from the skillet with a wooden spoon, about 2 minutes.

Add bacon and stir to combine.

## **Step 2**

Transfer mixture to a 6-quart slow cooker and cook on high, uncovered, until liquid is syrupy, 3 1/2 to 4 hours.

Use an immersion blender to chop to desired texture. Let cool or not and serve, transfer to an airtight container and refrigerate up to 4 weeks.

Serve on fresh made griddle bread.

## **Griddle Bread**

Submitted by Courtney of the White Meadow

### **Ingredients:**

- 3 cups **all-purpose flour**
- 1 cup **water** (ice cold)
- 3 tablespoons shortening
- 2 teaspoons **salt**
- 2 teaspoons **baking powder**
- 1 pinch **baking soda**

### **Preparation:**

Combine all ingredients and form into a dough.

Cut into 4 or 5 equal pieces.

Roll out to a thin 8-inch circle.

Prick the surface of the dough with a fork and cook on an oiled hot griddle.

Turn with a spatula.

Watch these flatbread disks closely because they cook fast.

Serve warm with Bacon Jam.

## **Easy Tomato Cucumber Salad**

Submitted by Lynnette de Sandoval

This is my quick and easy take on the classic summer salad.

This works well for picnics, potlucks, or camping: just leave it in the Ziploc™ bag and toss it in the ice chest and remember to bring a serving bowl and slotted spoon.

### **Ingredients:**

**Tomatoes**

**Cucumbers**

Bottle of **Red Wine Vinaigrette salad dressing** (I use Wish Bone™)

### **Preparation:**

Chop tomatoes and cucumbers into bite sized pieces, more on the large size than the small.

Combine in a gallon size Ziploc™ bag.

Add enough salad dressing to thoroughly cover the veggies, seal the bag, and mix it up.

Refrigerate it for a few hours, and it's ready.

## **Renaissance Barbecue!** **42 Ways to Cook Carbonadoes of Beef and Mutton, Pork, and Venison of Hart and Roe Deer**

By Master Giano Balestriere, Barony of Knight's Crossing, Drachenwald

From: Frantz de Rontzier: Kunstbuch von mancherley Essen / Gesotten / Gebraten / Posteten / von Hirschen / ogelen / Wildprat / und anderen Schawessen / so auff Fuerstlichen / und anderen Pancketen zuzurichten gehöricht ("**An artful book of many foods, boiled, roasted, and pastries, of harts, poultry, venison and other show dishes that are properly prepared for princely and other banquets**"), Wolfenbüttel 1598, pp. 121-127

If you want you can pour vinegar or alegar over the carbonadoes once they are grilled. You must always beat them with the back of a knife before they are grilled so that they become tender.

1. You roast /Moerbraten/ or lean meat on a griddle, sprinkle it with salt and serve it etc.
2. You place it in vinegar overnight, sprinkle it with salt on the griddle and roast it over very hot coals, etc.
3. You mix salt and pepper, sprinkle them with it, then roast them on a griddle and serve them when they are done.
4. You sprinkle them with salt and ginger, fry them on a griddle, and serve them.
5. You sprinkle them with salt and mace and fry them on a griddle etc.
6. You sprinkle them with salt and cloves, fry them, etc.

7. You sprinkle them with salt and /Gartenkoehm/ (cumin? caraway?) and then roast them etc.
8. You sprinkle them with / /, green or dried, and salt and fry them, then pour butter or dripping over them etc.
9. You sprinkle them with ground dried juniper berries and salt when they are half done etc.
10. When they are done you cook dripping with vinegar and pepper, reduce it to half its volume, and pour it over them etc.
11. You mix brown butter, vinegar and mustard, let it come to the boil, pour it over the roast carbonadoes and sprinkle them with salt.
12. You cook ground nutmeg, pepper, and ground bread in wine, pour it over the roast carbonadoes, sprinkle them with nutmeg and salt, cover it tightly and leave it over the coals until you want to serve it etc.
13. You boil to half its volume unmelted butter, vinegar and pepper, add parsley and pour it over the fried carbonadoes, cover it, let it cook through a little, and when you want to serve it, sprinkle it with pepper and salt etc.
14. You fry onions in dripping and when they are fried a little you add vinegar, pepper and salt and pour it over the fried carbonadoes etc.
15. You boil rosemary, dripping, ginger, pepper and vinegar together and pour it over the fried carbonadoes etc.
16. You mix bay leaves, ginger, mace, pepper, vinegar and dripping, let it come to the boil and pour it over the fried carbonadoes etc.
17. You pour bitter orange juice, salt and pepper over the carbonadoes and serve them.
18. You boil cinnamon and sugar in wine, bring it to the boil, [add: pour it over the carbonadoes] and if you want to serve them sprinkle them with cinnamon and sugar etc.
19. You drip lemon juice over the roasted carbonadoes and sprinkle them with salt and mace etc.
20. You boil lemon slices, ginger and sugar in wine and pour it over the roasted carbonadoes etc.
21. You pour dripping, cloves and sugar into red wine, pour it over the carbonadoes and sprinkle them with sugar and cloves etc.
22. You boil whole /Haberkoem/ (oats?) ground pepper, butter and vinegar, pour it over them and sprinkle them with salt etc.
23. You fry diced apples in butter, season them with pepper and vinegar and pour them over the roasted carbonadoes etc.
24. You clean capers, boil them in vinegar, then add olive oil and pepper and pour it over the roasted carbonadoes etc.
25. You boil pepper and mace in vinegar and olive oil, pour it over the roasted carbonadoes and sprinkle them with mace etc.
26. You boil gooseberries (?) in butter and wine, pour it over the roasted carbonadoes and sprinkle them with sugar etc.

27. You pass gooseberries (?) through a cloth with egg yolks, (fry it?) in butter, pour it over the roasted carbonadoes and sprinkle them with salt etc.
28. You boil grapes/raisins, pepper and ginger in beef stock, butter and a little vinegar and pour it over the fried carbonadoes.
29. You boil saffron, ginger and sugar in wine and butter, pour it over the fried carbonadoes, sprinkle them with ginger and sugar etc.
30. You pass grapes/raisins through a cloth and pour it over the fried carbonadoes, sprinkle them with salt and serve them warm.
31. You slice cucumbers and pour them over the fried carbonadoes with olive oil and vinegar, sprinkle them with pepper and salt and etc.
32. You fry garlic in butter, pour it over the fried carbonadoes and sprinkle them with salt etc.
33. First you pour vinegar over the fried carbonadoes, then you garlic fried in butter with grated bread and finally you sprinkle them with salt etc.
34. You wash sage in water, cut it small lengthwise, fry it in a little butter so that it becomes hard and wavy, sprinkle those over the fried carbonadoes and sprinkle salt over them etc.
35. You boil thyme and whole cloves in vinegar and dripping until it is reduced by half, then pour it over the roasted carbonadoes and sprinkle them with salt and cloves etc.
36. You boil bread cubes fried in butter with sugar, brown butter and wine, pour them over the roasted carbonadoes, sprinkle them with sugar and serve them.
37. You melt butter, mix it with the juice of sorrel, pour it over the roasted carbonadoes and sprinkle them with salt etc.
38. You fry sorrel juice, pepper and sugar in butter, pour it over the roasted carbonadoes, sprinkle them with sugar and salt etc.
39. You fry parsley juice in butter, pour it over the roasted carbonadoes and sprinkle them with salt etc.
40. You fry parsley juice in butter with sugar and pepper, pour it over the roasted carbonadoes, sprinkle them with sugar and pepper etc.
41. You warm Malvasier wine in a dish, pour it over the roasted carbonadoes and sprinkle them with cinnamon and sugar etc.
42. You warm currant juice, pour it over the roasted carbonadoes and serve them.

Ciao, Giano

Translation (c) 2003, Volker Bach. All nonprofit use permitted

## **Andregor's Chili Noodle One Pot**

Submitted by Lynnette de Sandoval

This recipe is tasty, easy, quick, and takes only 1 pot. It's a surprisingly filling dish that's great for camping, or a quick meal at home.

### **Ingredients:**

1 can Hormel™ Chili (no beans)

1 package Ramen noodles

### **Preparation:**

Heat up the chili.

When it's ready, break up the noodles into the chili. Don't add the flavor package, save it for some other application.

Heat for a few more minutes to soften the noodles.

Serve forth.

### **Modifications:**

Instead of noodles, I sometimes use a drained can of whole potatoes. They're precooked, so just add them at the end as you would the noodles.

If you like it hot, use Hormel™ Hot Chili or have your favorite hot sauce handy.

## **Gorp – One Pot Dinner**

(Submitted by Lynnette de Sandoval)

This recipe is VERY flexible. Add rice or potatoes, add vegies of your choice, change the spices. Etc.

This recipe is also good cooked ahead, sealed in a boil-in-bag, and heated up on site!

### **Ingredients:**

1 pound **hamburger** and/or **hot dogs**

2 small cans or 1 large can **Veg-All™** (Original soup sized Veg-All™, or Large Cut Veg-All™)

2 large cans **Tomato sauce**

**Italian Spice mix** to taste

### **Preparation:**

Brown the hamburger in bite size pieces or smaller and/or cut up the hot dogs into bite size pieces.

Add all ingredients to a large pot and simmer for 1 to 2 hours.

Serve -- Makes enough to serve a group, or reheats well for leftovers.

## **Candle Lantern Chocolate Fondue**

Submitted by Selene Colfox

We have a candle lantern from olden days when Crafts O'The Dell sold these four-candle enclosed lanterns, with a flat-bottomed metal top so you could put a teakettle on it to keep warm.

So, I took a metal pie plate, dumped chocolate chips in, let it melt, and stirred in some heavy cream or coconut cream. Voila, ganache.

Bring out the marshmallows, cookies or whatever. 8 oz. each of chocolate and cream.

### **Related Weblinks:**

Getting Started with SCA Camp Cooking by Lady Eulalia de Ravenfeld

<http://www.geocities.ws/shadowdryad/SCA/campcooking.pdf>

Medieval Pavilion Resources: Period and Camping Cooking Links (LOTS of good stuff!)

<http://www.currentmiddleages.org/tents/cooking.htm>

Favorite Camp Recipes? On Reddit

[https://www.reddit.com/r/sca/comments/4l942k/favorite\\_camp\\_recipes/](https://www.reddit.com/r/sca/comments/4l942k/favorite_camp_recipes/)

Plain Fare: A Period Camp Cookbook. A Collection of Simple, Documented Recipes for Cooking in Camp from the Kingdom of Drachenwald by Giano Balesriere (Volker Bach)

[https://drive.google.com/drive/u/0/folders/1jsSpua9bvlnWe26YaQhy4eDnEPRfJ\\_w](https://drive.google.com/drive/u/0/folders/1jsSpua9bvlnWe26YaQhy4eDnEPRfJ_w)

## **A Request for Fret Knot submissions**

Exactly what it sounds like!! Cartoons, Articles, Recipes, How-tos, Photos, Stories! It counts as an official publication for resume & documentation purposes!

**Share what you do with your barony!!**

**Please send submissions or questions to: [chronicler@sca-altavia.org](mailto:chronicler@sca-altavia.org)**

**(Picture your artwork here!!)**



# ALTAVIA HISTORY: *Altavia's Display at Caid's 40<sup>th</sup> Year Anniversary Event*



On the weekend of June 21-25, 2018, the Kingdom of Caid celebrated our 40th year anniversary, our 82<sup>nd</sup> Coronation, and the first Coronation of two kings, it was an historic weekend!

Each of the territories were invited to create a display of their history, and Altavia's display can be seen in the photo above.

Over the next few issues, I'll be sharing the historical essays that were created for that display as well as spotlighting some of the items included in the display.

**The first item to spotlight is:**







**Included with the painting were these information sheets:**

**INSPIRATIONS & GOOD IDEAS**

When tasked with creating ALTAVIA'S FAMILY TREE, I sought inspiration in nature – [ & the Pre-Raphaelites.]



Starting in the left hand corner, is THE WEST'S device; it has opened seed pods representing ANGELS and THE EAST.

ANGELS was the first Barony created by THE WEST; she became ALTAVIA'S Mom [along with our sisters, Lyondemere & Gyldenholt]. I chose opening seed pods to represent growing into a Barony-in-Its-Own-Right and continued this theme with DUN OR, ALTAVIA'S daughter.

The SCA is represented in the right-hand corner, then – traveling down the trunk – you'll find CAID'S device and First Coronation date. Opposite, my depiction of the 40<sup>th</sup> Glorious Year Anniversary as part of the Sixth Kingdom of the Society for Creative Anachronism.

On the back of the framed artwork are the signatures of the former Barons & Baronesses – with room for more. Michael & Amadea, 2<sup>nd</sup> B-n-B, Aeflyn and Secca signatures are absent [for the time being]



Trees



Seed pods



In Service

THL Edith of Arbroath






\*\*\*\*\*

With gratitude and thanks to Baroness Briana & Baron Niko for offering me this task. To Baroness Catharine Hawkwood da Barbiano, Master Paul fitz Dennis, Mistress Lynnette de Sandoval del Valle de los Unicornios, Lady Juanica Montanez, Lord Geirr Eiriksson and the populace of Altavia for offering suggestions & encouragement.

## INTERESTING FACTS ABOUT ALTAVIA

### CANTON & BARONIAL DATES

- *New Albion* was founded in Mar 1977 (approx) as a Canton of the Barony of The Angels. It encompassed the San Fernando Valley & later included Malibu.
- Name changed to Canton of *Sarmwold* in April or May 1978.
- Name changed to Canton of *Altavia*, registered in April of 1982.
- Altavia became a Barony on May 14, 1983 (registered in July of 1983) It now included Malibu.

<p><b>ARGENT, A FRET SABLE AND ON A CHIEF VERT A LAUREL WREATH ARGENT.</b></p> 	<p>The Latin for "high way" is "alta via," thus "Altavia" (pronounced: all-TAY-vee-ah) references the San Fernando Valley's freeway system.</p> <p>The device carries on the freeway theme:</p> <ul style="list-style-type: none"> <li>• The wreath is white on green [like the freeway signs]</li> <li>• The fret is a reference to The Valley's freeway system.</li> </ul> <p><b>BARONIAL DEVICE:</b> registered in April of 1982</p> <p><b>ALTAVIA'S MOTTO:</b></p> <p style="text-align: center;"><b>Theatrum, non dramatis</b>  <i>(Theater, not drama)</i></p>
	<p><b>POPULACE BADGE:</b> registered in July of 1983</p> <p>Per pale vert and sable, two horses rampant regardant adorsed within a bordure argent.</p> <p>Also used by <b>NORTH RIDING</b> Canton beginning 10 May 1986</p>
	<p><b>CALDERA KEEP</b> Canton          (10 May 1986 to October 2005)          Azure, platy, a cauldron within a laurel wreath argent.</p>
	<p><b>CAER DUNNIS</b> Canton          (March 1986 to Sometime between 1988 and 1993)          No device found</p>
	<p><b>COLLAGE[S] OF ALTAVIA</b></p> <ul style="list-style-type: none"> <li>• <b>SAINT FIRMIN</b> (2005 – 2008)</li> </ul>
<p><b>ALTAVIA'S DAUGHTER BARONY – DUN OR</b></p> 	<p><i>Per pale azure and Or, a tower, the base environed of a laurel wreath, all within a bordure all counterchanged</i></p> <ul style="list-style-type: none"> <li>• July 1985 – Altavia announces Canton of Calmadum in CP</li> <li>• Sep 1985 – Canton was registered</li> <li>• Oct 1985 – First Anniversary Tournament of Calmadum</li> <li>• May 1986 – Canton registered as Dun Or</li> <li>• October 17, 1992 – Dun Or became a Barony</li> </ul>

*Used with permission*





## UPCOMING ALTAVIA EVENT

*Altavia Anniversary May 14, 2022*



Altavia Calls for all Fighters, Bards, Artisans, and Everyone Else!

Altavia is calling all Scottish Clans! (That means everyone) So don ye best tartan and journey over to this year's Highland Games themed anniversary event May 14, 2022! The Highland Games celebrate Scottish and Celtic culture, especially that of the Scottish Highlands. Along with all the classic marshal activities we will be having our own version of traditional Highland Games. So head on over to Altavia this May and make your Scottish Clan proud!

*“Something stirs within me  
When I hear the bagpipes play  
They reach down deep inside my heart  
Whether close or far away*

*And as I stand and listen  
Something happens deep inside  
Their music flows into my soul  
And fills my heart with pride*

*But something else is happening  
Something you cannot see  
For my heart begins to wander  
and longs once more to be free”*

~ Author Unknown

**REGISTRATION INFORMATION:** Adult Event Registration: \$20.00. Adult Member Discount Event Registration: \$15.00. Children ages 16 and under are guests of the barony. Please make checks payable to: SCA, Inc./Barony of Altavia. Cash and checks only will be accepted for this event.

**LOCATION/SITE RESTRICTIONS:** Veterans Memorial Community Regional Park, 13000 Sayre St, Sylmar, CA 91342. There is no staking into the turf deeper than 6 inches and no driving on turf. No amplified music and no alcohol. Pets must be leashed at all times and picked up after. The park asks that we haul out all of our own trash. Trash bags will be provided.

**ACTIVITIES:** Activities of the day will include baronial champion tournaments for armored, rapier, unarmored, and youth combat. A baronial Arts and Sciences champion will be chosen. Altavia's Highland Games will include a caber toss, stone throw, hammer toss, shot putt, and tug o war these games have all been made especially so that anyone of any age who would can participate! The barony will also be having a silent auction and a market of gently-used SCA items, with all proceeds to go towards the baronial fund.

**MERCHANTS:** Merchants are welcome! If you are interested in merchanting, please email the merchant steward at [ducorbeau@aol.com](mailto:ducorbeau@aol.com) for space reservations.

**ARTS AND SCIENCES (INCLUDING BARDIC):** Hail from the far shores of fair Scotland! Altavia calls for all bards, skalds, artists, and artisans who wish to join in celebrating our anniversary! The Arts and Sciences challenges this year are of a theme that is a wee bit different! In acknowledgement of the myths and legends of Scotland's Fair Isle, the theme for the people's choice competition is the Loch Ness monster, Nessie. How this takes shape in your art is up to the artist, with creativity of the theme always appreciated!

The **bardic/ performative portion** is open to all stories, songs, and various performances relating to Scotland and the Highland Games! In order for all that wish to perform to have time, please sign up at Gate upon arrival or contact Alessandra Gioielliere at [arts@sca-altavia.org](mailto:arts@sca-altavia.org) prior to the event.

**Schedule for the Day:**

- 8:00 am:** Populace welcome and gate opens.
- 9:00 am:** All lists open
- 10:00 am:** Opening court (at the discretion of TRMs).  
All lists close **30 min after the close of morning court**
- 1:00 pm:** Last of the A&S entries accepted
- 1-2:00 pm** Bardic performance at A&S
- 4:00 pm:** Closing court (at the discretion of TRMs).
- 5:00 pm:** Site closes.

**DIRECTIONS:**

- From the east:** Take I-210 west to the Hubbard Exit and turn right onto Hubbard.
  - From the west:** Take the I-210 east to the Hubbard exit and turn left onto Hubbard.
- Follow Hubbard to Eldridge.  
Turn left on Eldridge and go to the first stop sign, which is Sayre.  
Turn right on Sayre and follow it all the way up the hill.  
As soon as you enter the gate into the park, turn right. Altavia signs will direct you.

**EVENT STEWARD:** Lady Amber MacRae

**EMAIL:** [anniversary@sca-altavia.org](mailto:anniversary@sca-altavia.org)

**DISCLAIMER:** Although the SCA complies with all applicable laws to ensure the health and safety of our event participants, we cannot eliminate the risk of exposure to infectious diseases during in-person events. By participating in the in-person events of the SCA, you acknowledge and accept the potential risks. You agree to take any additional steps to protect your own health and safety and those under your control as you believe to be necessary.

In conjunction with the Kingdom of Caid COVID Policy you will be required to show proof of COVID vaccination or a negative COVID test taken within 72 hours of an event start time from all event attendees. For more information, please visit Kingdom of Caid's COVID policy:



# COVID GUIDELINES

## *as of March 9, 2022*



The "COVID Guidelines & Kingdom Reopening Plan" is an active procedure with changes made as necessary. Please check the complete and CURRENT document for changes before attending an event:

[https://docs.google.com/document/d/1B\\_Y3w8fgNzDLw1VNqu0DeLyiLGeiNTmrOoKrNmE0uq0/edit](https://docs.google.com/document/d/1B_Y3w8fgNzDLw1VNqu0DeLyiLGeiNTmrOoKrNmE0uq0/edit)

- Masks are required at indoor events unless you are eating or drinking.
- Proof of vaccination or a recent administered negative test are required to attend any Caid activity. Check the "COVID Guidelines & Kingdom Reopening Plan" link above for complete details.
- The Kingdom of Caid will follow any federal, state and local mask requirements.

## **A Request for Fret Knot submissions**

Exactly what it sounds like!! Cartoons, Articles, Recipes, How-tos, Photos, Stories! It counts as an official publication for resume & documentation purposes!

**Share what you do with your barony!!**

**Please send submissions or questions to: [chronicler@sca-altavia.org](mailto:chronicler@sca-altavia.org)**

**(Picture your artwork here!!)**



# ALTAVIA BARONIAL OFFICERS

Webpage: <https://altavia.sca-caid.org/officers/>



- ❖ **Baron:** Master [Nikolaos Phaistos](#)
  - [Baron@sca-altavia.org](mailto:Baron@sca-altavia.org)
- ❖ **Baroness:** THL [Briana MacCabe](#)
  - [Baroness@sca-altavia.org](mailto:Baroness@sca-altavia.org)
- ❖ **Chief Lady in Waiting:** Lady Cirstene Fojtik
  - [court@sca-altavia.org](mailto:court@sca-altavia.org)
- ❖ **Captain of the Guard:** Baroness [Cassandra de Lorrain](#)
  - [guard@sca-altavia.org](mailto:guard@sca-altavia.org)
- ❖ **Seneschal:** Lady [Sibylla de Haze](#)
  - [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)
- ❖ **Deputy Seneschal:** Mistress [Meliora Deverel](#)
  - [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)
- ❖ **Captain of Archers:** **Currently vacant**
  - **To apply:** Contact the Seneschal at: [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)
- ❖ **Arts & Sciences Officer:** Lady Alessandra Gioielliere
  - [arts@sca-altavia.org](mailto:arts@sca-altavia.org)
- ❖ **Deputy Arts & Sciences Officer:** THL [Edith of Arbroath](#)
  - [arts@sca-altavia.org](mailto:arts@sca-altavia.org)
- ❖ **Chatelaine:** THL [Monique Marie Sauniere](#)
  - [chatelaine@sca-altavia.org](mailto:chatelaine@sca-altavia.org)
- ❖ **Deputy Chatelaine:** Mistress [Meliora Deverel](#)
  - [chatelaine@sca-altavia.org](mailto:chatelaine@sca-altavia.org)
- ❖ **Children's Officer:** Baroness [Tezar of Aeolis](#)
  - [children@sca-altavia.org](mailto:children@sca-altavia.org)
- ❖ **Deputy Children's Officer:** **Currently vacant**
  - **To apply:** Contact the Seneschal at: [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)
- ❖ **Chronicler:** Dame [Lynnette de Sandoval del Valle de los Unicornios](#)
  - [chronicler@sca-altavia.org](mailto:chronicler@sca-altavia.org)
- ❖ **Deputy Chronicler:** **Currently vacant**
  - **To apply:** Contact the Seneschal at: [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)
- ❖ **Constable:** **Currently vacant**
  - **To apply:** Contact the Seneschal at: [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)
- ❖ **Exchequer:** THL [Elle Wynn of Essex](#)
  - [exchequer@sca-altavia.org](mailto:exchequer@sca-altavia.org)
- ❖ **Deputy Exchequer:** **Currently vacant**
  - **To apply:** Contact the Seneschal at: [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)

- ❖ **Herald:** THL [Damian von Baden](#)
  - [herald@sca-altavia.org](mailto:herald@sca-altavia.org)
- ❖ **Court Herald:** Baroness [Tezar of Aeolis](#)
  - [herald@sca-altavia.org](mailto:herald@sca-altavia.org)
- ❖ **Largesse Coordinators:** Condessa [Battista de Kie del Goya da Lagos](#) and Maura of Altavia
  - [largesse@sca-altavia.org](mailto:largesse@sca-altavia.org)
- ❖ **List Officer:** THL [Matlens Litovka](#)
  - [lists@sca-altavia.org](mailto:lists@sca-altavia.org)
- ❖ **Deputy List Officer:** **Currently vacant**
  - **To apply:** Contact the Seneschal at: [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)
- ❖ **Marshal:** Lord Griffith Von Bremen
  - [marshal@sca-altavia.org](mailto:marshal@sca-altavia.org)
- ❖ **Deputy Marshal:** **Currently vacant**
  - **To apply:** Contact the Seneschal at: [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)
- ❖ **Deputy Marshal of Armored Combat:** **Currently vacant**
  - **To apply:** Contact the Seneschal at: [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)
- ❖ **Deputy Marshal for Equestrian:** THL [Guene Annwyll](#)
  - [equestrian@sca-altavia.org](mailto:equestrian@sca-altavia.org)
- ❖ **Deputy Marshal of Rapier:** Don [Nathaniel Longbow](#)
  - [rapier@sca-altavia.org](mailto:rapier@sca-altavia.org)
- ❖ **Deputy Marshal Thrown Weapons:** Cristobal Santiago Barba de Alcazar
  - [tw@sca-altavia.org](mailto:tw@sca-altavia.org)
- ❖ **Deputy Marshal Unarmored Combat:** Cecil Sawyer Smiter
  - [unarmored@sca-altavia.org](mailto:unarmored@sca-altavia.org)
- ❖ **Deputy Marshal Youth Combat:** Baroness [Tezar of Aeolis](#)
  - [youthcombat@sca-altavia.org](mailto:youthcombat@sca-altavia.org)
- ❖ **Social Media Officer:** Lord Eadwine Dane
  - [socialmedia@sca-altavia.org](mailto:socialmedia@sca-altavia.org)
- ❖ **Deputy Social Media Officer:** **Currently vacant**
  - **To apply:** Contact the Seneschal at: [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)
- ❖ **Webwright:** Dame [Lynnette de Sandoval del Valle de los Unicornios](#)
  - [webwright@sca-altavia.org](mailto:webwright@sca-altavia.org)
- ❖ **Deputy Webwright:** **Currently vacant**
  - **To apply:** Contact the Seneschal at: [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)

Interested in helping the barony and learning how to be an officer?

Interested in one of the open positions, or in being a deputy for one of the offices?

Please contact the Seneschal at: [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)



# MEETINGS & PRACTICES IN THE BARONY



Webpage: <https://altavia.sca-caid.org/groups/>

All attendees to events (including fighter practices, etc.) must show their signed blue card (or an electronic copy) OR sign a waiver to attend as well as proof of Covid vaccination or negative Covid test - just like you do at gate when you attend an event.

The "COVID Guidelines & Kingdom Reopening Plan" is an active procedure with changes made as necessary. Please check the complete and CURRENT document for changes before attending an activity: [https://docs.google.com/document/d/1B\\_Y3w8fgNzDLw1VNqu0DeLyiLGeiNTmrOoKrNmE0uq0/edit](https://docs.google.com/document/d/1B_Y3w8fgNzDLw1VNqu0DeLyiLGeiNTmrOoKrNmE0uq0/edit)

## Meetings

- **Council Meeting**
  - **Date/Time:** 2<sup>nd</sup> Tuesday of the month 7:00pm
  - **Location:** Held via **ZOOM** -- Link is posted to the Altavia Baronial Facebook group: <https://www.facebook.com/groups/297336603655499> (Membership is free and open to the public, although membership must be approved by the admins)
  - This meeting involves officer reports, Baronial discussions, event reports, and announcements, **everyone is welcome (and encouraged) to come**
  - Contact the Seneschal for details: [seneschal@sca-altavia.org](mailto:seneschal@sca-altavia.org)
- **Newcomers Meeting**
  - **Date/Time:** As needed ON Mondays at 7:00pm
  - **Location:** Verdugo Park, 3201 West Verdugo, Burbank, CA 91505, right hand side of the park at the stone tables near the tennis courts
  - **Everyone is welcome to come and learn more about the SCA**
  - Contact the Chatelaine for details: [chatelaine@sca-altavia.org](mailto:chatelaine@sca-altavia.org)

## Combat Practices

- **Archery** - Currently on Hiatus - [archery@sca-altavia.org](mailto:archery@sca-altavia.org)
  - 1<sup>st</sup> & 3<sup>rd</sup> Sunday of the month 11:30am-3:00pm
  - **Location:** Woodley Park archery range ([woodleyparkarchers.org/direction](http://woodleyparkarchers.org/direction))
  - Additional times most Tuesday and Friday nights. Contact the Captain of Archers to verify dates and times. Contact ahead for loaner gear.
- **Armored Combat** - [rapier@sca-altavia.org](mailto:rapier@sca-altavia.org)
  - Monday 7:30pm-9:30pm
  - Location: Verdugo Park, 3201 West Verdugo, Burbank, CA 91505, right hand side of the park near the tennis courts.
- **Equestrian** - Currently on Hiatus - [equestrian@sca-altavia.org](mailto:equestrian@sca-altavia.org)
  - Various days of every month 6:30pm-8:30pm
  - **Location:** Conejo Creek Equestrian Park, 1350 Avenida de las Flores, Thousand Oaks, CA 91360
  - **Open to all regardless of Baronial affiliation**
  - Riders must bring own mounts. Authorizations available, jousting, mounted combat, crest combat, mounted games, marshalette and general riding.
  - Minors must have a parent or guardian present at all times.



- [www.sca-altavia.org/meetings/equestrian/index.html](http://www.sca-altavia.org/meetings/equestrian/index.html)
- **Rapier Combat** - [rapier@sca-altavia.org](mailto:rapier@sca-altavia.org)
  - Monday 7:30pm–9:30pm
  - **Location:** Verdugo Park, 3201 West Verdugo, Burbank, CA 91505, right hand side of the park near the tennis courts.
- **Thrown Weapons** - [tw@sca-altavia.org](mailto:tw@sca-altavia.org)
  - 1<sup>st</sup> & 3<sup>rd</sup> Sunday 11:00am–2:30pm
  - **Location:** Woodley park archery range ([woodleyparkarchers.org/direction](http://woodleyparkarchers.org/direction))
- **Unarmored Combat** - [unarmored@sca-altavia.org](mailto:unarmored@sca-altavia.org)
  - 2<sup>nd</sup> & 4<sup>th</sup> Monday 7:30pm–9:30pm
  - **Location:** Verdugo Park, 3201 West Verdugo, Burbank, CA 91505, right hand side of the park near the tennis courts.
- **Youth Combat** - [youth@sca-altavia.org](mailto:youth@sca-altavia.org)
  - 2<sup>nd</sup> & 4<sup>th</sup> Monday 7:30pm–9:30pm
  - **Location:** Verdugo Park, 3201 West Verdugo, Burbank, CA 91505, right hand side of the park near the tennis courts.

## **Arts & Sciences**

- **Arts & Science Workshops (aka Craft Nights)** - [arts@sca-altavia.org](mailto:arts@sca-altavia.org)
  - 4<sup>th</sup> Tuesday of the Month 7:00pm–9:00pm
  - **Location:** Proto-Cathedral of St. Mary Byzantine Catholic Church, 5329 Sepulveda Blvd., Sherman Oaks, Ca. 91411
  - Take part in the advertised class or bring sewing or craft projects.
  - Meeting themes are published on Facebook and the Altavia Website
- **Bardic Circle (in person)** - [bardic@sca-altavia.org](mailto:bardic@sca-altavia.org)
  - Often held after Altavia events
  - **All can perform or watch**
  - Contact the bards for directions & dates
  - Host Baron Sir Charles of Dublin at the home of Baron Sir Robear du Bois
- **Bardic Circle (online)** - [bardic@sca-altavia.org](mailto:bardic@sca-altavia.org)
  - Held quarterly via **ZOOM** -- Link is posted to the Altavia Baronial Facebook group: <https://www.facebook.com/groups/297336603655499> (Membership is free and open to the public, although membership must to be approved by the admins)
  - **All can perform or watch**
  - Contact the bards for dates, or watch the Facebook group
- **Brewing** - [bardic@sca-altavia.org](mailto:bardic@sca-altavia.org)
  - Special interest group for home brewing of beer, mead, wine, liqueurs, fermented foods, and more.
  - All are welcome in discussions, recipes & historical research.
  - **Join the Guild at:** <https://www.facebook.com/groups/KnottyBrewers> (Membership is free and open to the public, although membership must to be approved by the admins)
- **Children's Activities** - [children@sca-altavia.org](mailto:children@sca-altavia.org)
  - Children's events are held at every event that Altavia sponsor
- **Culinary Guild**
  - Special interest group for all things delicious to eat and drink.
  - All are welcome in discussions, recipes & historical research.
  - **Join the Guild at:** <https://www.facebook.com/groups/242868192471271> (Membership is free and open to the public, although membership must to be approved by the admins)



# ALTAVIA BARIONAL CHAMPIONS



Webpage:

[https://caidwiki.org/index.php?title=Altavia\\_Champions](https://caidwiki.org/index.php?title=Altavia_Champions)

- ❖ **Archery:** [Adelais de la Tour](#) (10/30/19)
- ❖ **Armored Combat:** Duke [Sven Orfhendur](#) (05/11/19)
- ❖ **Arts & Sciences:** Countess [Stæina Hálfdanardóttir](#) (5/8/21)
- ❖ **Bardic:** THL [Delphine de Montallieu](#) (12/11/21)
- ❖ **Games Champion:** Lord [Ceallach mac Uilliam](#) (12/11/21)
- ❖ **Equestrian:** [Inara Kyri of Darach](#) riding [Roxy the Wonder Pony](#) (05/20/18)
- ❖ **Fretted Fork Period:** [Marya of Dun Or](#) (10/30/19)
- ❖ **Fretted Fork Non-Period:** Mistress [Cecilia Medici](#) (12/16/19)
- ❖ **Games Champion:** Baroness [Tezar of Aeolis](#) (12/14/19)
- ❖ **Rapier Combat:** Master [Éógan Ua Confraích](#) (05/11/19)
- ❖ **Thrown Weapons:** [Kazetani Tarou Noritatsu](#) (10/30/19)
- ❖ **Unarmored Combat:** THL [Tierrynna Caer Narvon](#) (05/12/18)
- ❖ **Youth Archery-Youth:** [Benjamin Scully](#) (10/30/19)
- ❖ **Youth Archery-Under 8:** [Voltar of Drieburgen](#) (10/30/19)
- ❖ **Youth Combat:** [Zakarja Von Bremen](#) (05/11/19)

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**Share what you do with your barony!!**

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**(Picture your artwork here!!)**