

The Chanticleer

Monthly Newsletter of the Barony Beyond the Mountain

June 2009

AS 44

From Dinsdale, Baron Beyond the Mountain,

Greetings!

The grass is once again green, the air is warm, summer is upon us! Now is the time to prepare for War with the Mid-Realm!

Pennsic will soon be upon us. For those of you planning ahead, the deadline for on-line Pennsic pre-registration is June 15. The deadline for mail-in pre-registration has already passed. If you have not already heard, there is one significant change at Pennsic Troll this year: TRAVELLERS CHECKS WILL NO LONGER BE ACCEPTED AT TROLL. The accepted forms of payment for admission at Pennsic will be cash, Visa or Mastercard. As in previous years, personal checks will not be accepted.

Their Majesties are calling upon the Baronies of the East Kingdom to provide warriors, archers, fencers and artisans to assure victory in this year's War. It is my hope that you, the Populace of the Barony Beyond the Mountain, will answer this Call and inspire the rest of our Kingdom to glorious deeds. Fighters and Fencers, remember that the Sunday afternoon practices at the Nathan Lester House in Gales Ferry have resumed. Archers: practices at the Norwich Archery Club in Bozrah have also resumed. In the very near future, a new archery practice in Bowman's Rest will commence.

[Look for more information in next month's Chanticleer and on the BBM discussion list.]

As Aelfgifa and I previously announced at the last baronial meeting, the Baronies of the East have been asked to host a party for the Populace of the Kingdom in East Royal Encampment. There is one significant change to this announcement: the party will now be Tuesday night of war week and not Thursday night. East Kingdom Royal Court will still take place on Thursday night in East Royal. Several of you have already volunteered to help man refreshment tables at the party. I thank you for volunteering. I ask that you e-mail me so I can compile a list of volunteers.

As is customary, the Barony will process with the rest of the East Kingdom at Opening Ceremonies on Sunday morning of war week. Aelfgifa and I ask that you attend and process with Us, while proudly displaying the arms and favors of the Barony. For those of you who have never made it to Pennsic's Opening Ceremonies, processing with the Barony is a great way to see the War Declarations. As the East's third oldest barony, we get a great view - take advantage of it.

In service to the East,

Dinsdale

Barony Beyond the Mountain Officers:

Baron and Baroness: Master Dinsdale of Northumbria and Mistress Aelfgifa of the Hazel Thicket / Shiro (Anthony R. Leshinskie & Andrea Leshinskie), 131 Mountain Road, East Hartland, CT 06027-1515, 860-653-5901 before 9:30 p.m.;

barondinsdale@yahoo.com or amleshinskie@sbcglobal.net

Seneschal: Master Marcus Quintius Clavus (Quinton Johansen), 371 Woodford Ave, Apt. 32, Plainville, CT 06062, 860-410-1196, qmj52@netzero.net

Captain of Archers: Mistress Kayleigh McWhyte (Elizabeth Regnier), 15 Beechwood Drive, Colchester, CT 06415, secret.scribe@gmail.com

Chatelaine: Lady Eilidh Froach (Elizabeth Hawes-weeks), 320 Old Canterbury Tpk, Norwich CT 06360, 860-822-1196, anoliverdi@yahoo.com

Chirurgion: Lady Aurelia di Stellari (Cheryl Grieco) (Seeking Replacement), 61 Oak St., Manchester, CT 06040, 860-646-4011; lady_aurelia@hotmail.com

Chronicler: Lady Johanna de Glastingburi (Jane Brezzo), 146 Prospect St., Glastonbury, CT 06033, 860-659-2420; janeofglastonbury@yahoo.com

Emissary: Mistress Camma an Daraich, (Camma Orchard), 49 Alan Drive, Weatogue, CT 06089

Bowman's Rest: Mistress Anarra Karlsdottir (Terry Neill), 1166 Slater Road, New Britain, CT 06053-1600, 860-223-6843;

ilevna@att.net.

Dragon's Aerie: Master Frodo von Halstern (Dexter Herron); 49 Mystic Rd., North Stonington, CT 06359, lordfrodo@comcast.net

Exchequer: Lord Lahbruinn MacMhicheil (Larry Laudenslager); 473 N Windham Rd, North Windham, CT 06256, 860-423-8404; larry.laudenslager@att.net

Herald: Lord Ryan McWhyte (Gregory Regnier); 15 Beechwood Drive, Colchester, CT 06415; 203-556-8171; gregnier@optonline.net

Knight Marshal: Master Frodo von Halstern (Dexter Herron); 49 Mystic Rd., North Stonington, CT 06359, lordfrodo@comcast.net

Marshal of Fence: Lord Garrick Mapmaker (Greg Stauff); 17 Dorset Drive, New Milford, CT 06776, h-860-355-5204; w-203-794-1100 ext. 161, gstauff@atmi.com

Minister Arts and Sciences: Lady Gabriella De Bas-Serra (Gabriella Pirisi Intemann), 28 John Beach Rd, Newtown, CT 06470, 203-270-3670 (9:00 AM to 8:00 pm); unicorno@charter.net

Mistress of Lists: Lady Chardonne de Lyon (Gail DeCoteau), 19 D Street, Groton, CT 06340, 860-449-6929; chardonne@sbcglobal.net

Vicar: Mistress Adin Tinkar (W. DeCoteau), 91 Buddington Road,

Lot 51, Groton, CT 06340, 860-448-6714; atink@tvconnect.net

Web Minister: Master Frodo von Halstern (Dexter Herron); 49 Mystic Rd., North Stonington, CT 06359, lordfrodo@comcast.net

Youth Combat Marshal: Karrah the Mischievous (Karina Whitaker), 178 Rt 2A, Preston, CT 06365, nightmaretoareality@yahoo.com

Canton Seneschals:

Fennbrycg: Lady Leandra de Leon (Suzanne Kunz), 58 Alice Dr., Manchester, CT 06040, 860-646-5173; Leandrasuz@aol.com

Ravenhill: Michael Intemann, 28 John Beach Rd, Newtown, CT 06470, 203-270-3670 (Before 9:00 pm), michael.seneschal@yahoo.com

Baronial Calendar

NOTE: Meetings and practices are subject to change without notice. Please call ahead.

Meetings

Baronial: Next meeting will be Monday, June 29, 2009 at the Metropolitan Training Center. See Directions below. Contact Seneschal Marcus Quintius Clavus (Quinton Johansen); 860-410-1196; qmj52@netzero.net.

Bowman's Rest: Second Thursday of the month. Contact Seneschal Mistress Anarra Karlsdottir (Terry Neill), 1166 Slater Road, New Britain, CT 06053-1600, 860-223-6843; ilevna@att.net.

Dragon's Aerie: Contact Master Frodo von Halstern (Dexter Herron); 49 Mystic Rd., North Stonington, CT 06359, lordfrodo@comcast.net

Fennbrycg: Second Mondays in odd months at the home of Seneschal Leandra 58 Alice Rd, Manchester, CT 06040; 860-646-5173; Leandrasuz@aol.com.

Ravenhill: Second Monday of the month, at the home of Seneschal Michael Intemann, 28 John Beach Rd, Newtown, CT 06470, 203-270-3670 (Before 9:00 pm), michael.seneschal@yahoo.com.

Archery

Sundays, 12pm-3pm, from mid-April to mid-October, weather permitting, at Roosevelt Forest in Stratford, CT. **No crossbows are permitted!** (hosted by Barony of Dragonship Haven) Contact archery@dragonshiphaven.eastkingdom.org

By appointment only, Norwich Archery Club, Wawecus Hill Road, Bozrah. Contact Lord Kieran bren of Bannockburn (Bob Smith), 860-848-3525. \$5 for non-club members.

Once a month, Master Krakken will host a Steel Cage Sudden Death Match competition. 5 Arrows, 65 yards, high score gets bragging rights for 30 days, Site: 1399 Rte 169, Woodstock, CT. Times: Call for appointment - 860-928-0578 Dean.Whitehead@bose.com

Heavy-List Fighting

Thursday, 8-10 p.m., Keefe Community Center, Hamden, CT hosted by Barony of Dragonship Haven). Contact Baron Osgkar of the Wood (Stephen Straut-Esden); osgkar@earthlink.net.

Fridays, 7:30-9:30 p.m., Wyman Elementary School, 1 Columbia Ave., Warwick, RI. Directions and contacts on BBM website.

Sunday, 2-6 p.m, Nathan Lester House, 153 Vinegar Hill Road, Gales Ferry, CT. More details at: <http://www.dragonsaieire.eastkingdom.org/Nathan%20Lester.htm>

Youth Fighter Practice

Thursday, 7-8 p.m. at the Keefe Center in Hamden, CT (hosted by Barony of Dragonship Haven). Contact the Youth Fighter Marshal (Taoisech Holt Kincaid) for more information at youth@dragonshiphaven.eastkingdom.org. Those who are new or need loaner gear should arrive a little early and a marshal will be there assist them. Please bring your own personal protection (athletic cup) and water bottles.

Sunday, 2-6 p.m, Nathan Lester House, 153 Vinegar Hill Road, Gales Ferry, CT. More details at: <http://www.dragonsaieire.eastkingdom.org/Nathan%20Lester.htm>

Thrown Weapons Practice

Tuesday from 6pm-8pm, from mid-April to mid-October, weather permitting, in Milford, CT - hosted by Barony of Dragonship Haven. Contact thrown@dragonshiphaven.eastkingdom.org

Fencing

Wednesday, 6:30-9:30 p.m. at Western Connecticut State University in Danbury. Contact Lord Garrick Mapmaker (Greg Stauf) at 203-207-9327 (days), 860-355-5204 (7-10 p.m.); gstauf@atmi.com.

Thursday, 7:30-10:00 p.m., Keefe Community Center, Hamden, CT (hosted by Barony of Dragonship Haven). Contact the Fencing Marshal (Christophel) @ fence@dragonshiphaven.eastkingdom.org.

Sunday, 1-5 p.m. at Mary Elizabeth McGrath Educational Center, 130 Elm Street, Millbury, MA (hosted by the Shire of Quintavia). Contact Captain Anssem van Rienen, Marshall of Fence, Carolingia, at fence-marshal@carolingia.eastkingdom.org.

Sunday, 2-6 p.m, Nathan Lester House, 153 Vinegar Hill Road, Gales Ferry, CT.

Middle-Eastern Dance

Sundays, 1-4 p.m., Authur Murray Dance Studio, Glen Lochen Marketplace, 39 New London Turnpike, Glastonbury, CT. Contact Mistress Su'ad (Nancy Barrett) at 860-228-6933 (before 10 p.m.); Nancysuad@rcn.net

Baron Dinsdale teaches Middle Eastern Dance through Manchester Community College Continuing Education. Contact him at barondinsdale@yahoo.com.

A&S Workshops & Schmooze Nights

Ana Ilevna and Anarra Karlsdottir are starting a Monthly A&S night at 7:00 at their house in New Britain near exit 37 off of I-84, at 1166 Slater Road, New Britain, CT, 860-263-6843, t_neill@hotmail.com.

Master John McGuire is hosting a craft night on the first and third Thursday of the month at 34 Russell Street, Manchester, CT, at 6:30 p.m. It is open to all those who wish to share projects or who need help patterning or fitting garb. The costuming library is also available to those who just want to browse or do research. john@jtdiii.com

Directions to BBM Baronial Meetings

- Most baronial meetings are held at the Metropolitan Training Center, 125 Maxim Road, Hartford:
- From I-84, take I-91 south to Airport Road exit, take left at ramp, then left onto Brainard Road. Follow until it turns right and becomes Maxim Road.
- From I-91 northbound, exit on Airport Road then left at light. Follow road until it turns right and becomes Maxim Road.
- From Route 2, take Route 3 exit to Wethersfield, go over Putnam Bridge and take right onto I-91 north. Stay in right lane and take next exit. Take left at light and follow Brainard Road at it turns into Maxim Road.

- The Chanticleer
- This is the Chanticleer, a publication of the Barony Beyond the Mountain of the Society for Creative Anachronism, Inc. It is not a publication of the SCA, and does not delineate SCA policies. Subscriptions for the Chanticleer, published monthly, are \$8 per year. Please send checks payable to SCA, Inc. Barony Beyond the Mountain to Chronicle Lady Johanna de Glastingburi (Jane Brezzo), 146 Prospect St., Glastonbury, CT 06033. Email to: janeofglastonbury@yahoo.com.

Heraldic Contest

Match the Scadian with their arms – either picture or description.

The first person to email, call or write me (Jane Brezzo, 146 Prospect Street, Glastonbury, CT 06033, 860-659-2420, janeofglastonbury@yahoo.com) with the correct answers will win their arms embroidered on their choice of either a trinket box or hand mirror.

1. Aelfgifa of the Hazel Thicket
2. Ana Ilevna
3. Mariot Carllein
4. Chardonne de Lyon
5. Elizabeth Vynehorn
6. Emme Attewater
7. Ernst Nuss von Kitzingen
8. Frodo von Halstern
9. Grace Chamberlane
10. Gauen Wydefare
11. Gwenhwyfar of Ravenhill
12. James of Ravenhill
13. Johanna de Glastingburi
14. John MacGuire
15. Kayleigh McWhyte
16. Labhruinn MacMhickiel
17. Leandra de Leon
18. Patricus Preater Montis
19. Robert Abeille
20. Ryan McWhyte

j.



p.



k.



q.



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- a. Argent, on a bend gules between two dandelions eradicated blossomed Or and leaved proper a leek proper
- b. Vert, a tree eradicated between three bees Or.
- c. Azure, on a bend between two seahorses argent, a seahorse palewise azure.
- d. Azure, a fish naiant argent and in base a ford.
- e. Per saltire azure and gules, four quatrefoils or.
- f. Argent, a pal inverted vert mullety or, between 3 columbine flowers in profile azure.
- g. Or, a lozenge gules, between six pellets, one, two, two, and one.

l.



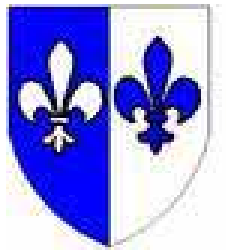
r.



m.

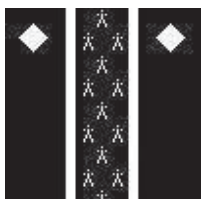


s.



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h.



n.



t.



i.



o.



Pennsic Sanitation for the Compleat Idiot

Part 2

By Jaji

(mka George Page)

The Scullery

Here is where the mess the cooks just made is cleaned up. In some camps, the cooks wash the pots, etc., and everyone else washes their own feast gear. In some larger camps, disposable feast gear (ie paper and plasticware) is used instead, and the pots & pans are washed by others than the cooks. However your camp decides to organize, the principle is the same.

Wash, rinse, sterilize. That's it. Three containers: one for each of the activities. You can use three large plastic tubs (the rectangular "Rubbermaid-types fit neatly on a table) and heat your water on a stove, or you can put your water in a heavy tin bucket near the fire and pour it into tin washbasins. If you have any tin canning basins, they are perfect since they hold about 7 gallons, and have handles so that the dishwashing basins themselves can be put near the fire to heat. Though it may look cool, I do not recommend using wooden basins or tubs since they may absorb bacteria from the dirty wash water and defeat the entire purpose of this exercise.

The wash water should be warm, the rinse water **MUST** be hot, and the bleach water can be cold, warm, or hot. It is best to use bio-degradable soap; Ivory dish soap is about the best and nowhere near as expensive as the soaps found in all the natural food stores. To the bleach/sanitize container, add 1/4 cup of bleach per gallon of water. Use only normal bleach, no scents, softeners, etc. Dunk the items to be bleached into the bleach water, swish around a bit, remove and air-dry.

Air-drying is of paramount importance. The amount of bacteria that can grow on a dishtowel is staggering. Even if the towel is used for nothing but dishes, it may not properly dry, leaving moisture to grow mold and other nasty things. Get a wooden dish rack, which can be found in almost any store now for under \$10, and set it up where the breeze can get to it. The breeze will prevent insects from settling and will help the dishes to dry faster. If you are not cooking in a period camp, find yourself a stainless steel dish rack instead.

Discarding the dishwater should be given the same precaution as discarding the cooler water, and dump the bleach water last to prevent any bacteria problems.

How to be a Period Cook, or Just Look Like One

OK, not really about cooking, but important nonetheless. As mentioned in the beginning, wooden feast gear and iron cookware are great for adding to the period feel of our game, and it looks awesome in camp to see iron pots boiling over a fire. Care must be taken lest the first clean up destroy beautiful (and sometimes expensive) gear.

In our busy lives at home we can sometimes put off chores like dishwashing until later, or when we get to it. That can happen at Pennsic also. While it may be tempting to let things soak until later, please avoid that temptation and don't do it!

Woodenware is often either laminated or otherwise made from many different pieces of wood joined together. Leave a cutting board or wooden bowl in a washbasin for a day or two and it will separate and literally come apart at the seams. The handles on wooden tankards are often glued on and will come off, sometime much later when you have a drink in them. If left to soak in hot water, woodenware will discolor and while it will still be safe to use, it will look horrible. Since wood is porous, it will also soak up any soap that is in the water and you'll know it the next time you want some soup. French Onion a la Ivory Soap? Yuck! This same precaution applies to wooden spoons and any utensils made from natural horn.

Cast iron is an animal unto itself. Many do not realize that it too is porous and will absorb odors and flavors, such as soap. The best way to keep cast iron clean is to not let food sit in it for a long time and get stuck. When cleaning cast iron, it is best to use no soap at all, but simply remove all food particles and gently scrub clean with steel wool (NOT A BRILLO PAD) and hot water. To remove food particles, fill the pot about halfway and bring to a boil. Remove from the fire, then scrape the food particles off the bottom using a wooden spoon to move the steel

wool. Pour out the water and dry either over slow heat or with a paper towel then add a few drops of oil to the pan/pot while the pan is still warm. Rub the oil into the pan with a paper towel. So long as this paper towel only has the oil and not water on it, you can also save it to help start your next fire. Be certain you also treat the lid in the same manner. Don't leave iron pots out in the rain or dew, and definitely don't assume that since the lid was on, the inside of a pot is dry. Many a dinner had to be delayed so that the inside of a "sealed" pot could be de-rusted.

A stainless steel dish rack was mentioned earlier, if you are not interested in the period look. Even if you are, don't discount stainless entirely. Visit your local dollar store and see what they have for stainless steel cups, bowls, plates, and trays. I have several cups which are virtually indistinguishable from the period tin ones. The plates are excellent as well. This feast gear gives me everything I want: a mostly period look, durability (I'm rough on my gear) and the bacteria resistance of stainless. While food left on these plates may grow mold and bacteria, it takes a lot to stick and it can't penetrate the metal. Wash, rinse, sterilize, and the nastiest stainless steel plate is safe to use.

Sanitary Serving, or how not to poison your friends

In some larger camps, a breakfast or lunch board is part of the experience. Fruit, bread and spreads, cold cooked meats and hard-boiled eggs are perfect for breakfast, and the addition of some savory spreads and cold cuts made a decent lunch. The key is to keep it all cold.

One way to do this is to obtain either foil or stainless steel chafing pans. Foil can be found in any discount store, and check the bargain newspapers for old restaurant supplies to get the stainless ones. The deepest pan is filled with ice and a shallower one is laid in that. Place the food to be kept chilled into this shallow pan and cover with foil or plastic. A clean cloth towel can be laid over the top if you wish to keep it covered, and it will also stay cold longer. A full pan of ice set up this way should last for the duration of the meal time. (Hint: on those REALLY hot Pennsic days, instead of discarding this melted ice water, pour it into a tub of some kind and soak your feet in it.) Alternately, you can set bowls of food directly into the ice and keep an eye on them to make sure they don't tip and spill into the ice as it melts.

Whole fresh fruit can safely sit out on the table, but cut fruits including loose grapes and hulled strawberries should be kept chilled. Same goes for veggies: keep all cut veggies as cool as you can and in the cooler between meals.

Cooked meats, lunch meats and cheeses must be kept cold, and so should spreads like mayonnaise and butter. Hardboiled eggs can safely be served unpeeled in a bowl and left out. If you have the room, keep jams and jellies at breakfast cold as well. It's not imperative to chill them while serving, but they will keep longer and you won't waste food or make anyone sick.

In our camp, leftovers from dinners happen, and are often served for lunches. If the food will not be reheated, keep it cold.

Chances are the leftovers sat out a bit during dinner. We all know that coolers are imperfect beasts, so err on the side of caution. And mark leftovers like you would at home. If they are more than 2 days old, throw them away. Pennsic offers enough opportunities for Plague without adding botulism to the mix.

Lastly, whenever food is out as part of a Pennsic board, keep it covered. A clean towel (white will do; leave the rubber ducky one at home), some damp muslin (evaporation will aid in the chilling process), or even some of those mesh "domes" you see for picnics all work to keep direct sunlight and bugs at bay.

That, as they say, is that. Happy and safe camp cooking and eating!

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***Please note that the next deadline
for submissions to the Chanticleer
is June 26, 2009.***

Answer to Last Month's Cryptogram

The first key to wisdom is defined, of course, as assiduous and frequent questioning.

- Peter Abelard



Since the heraldic contest is this month, I thought you might be interested in the following:

(There Must Be) Fifty Ways to Use Your Arms

I decided my A&S 50 Challenge would be to identify and learn something about 50 different purposes to which people put their coats of arms before 1600. It's a topic about which I am, in general, curious. I'd also really like to see more people in my area using their arms once they've got them registered. At present, fighters' shields are about the only place they seem to turn up. So I'm hoping I'll manage a little inspiration with this challenge, too.

Eventually, I hope to try out at least a few of the applications with my own arms. I don't, however, expect to recreate most of them. For one thing, I hope they'll reflect the skills of a wide variety of craftspeople, many of which I inevitably won't possess. It's also probable that I won't have any real use for most of them, and there's a limit to how many things I'm willing to spend time, money, and storage space on just so I can say I've made them or had them made. The information is what I'm collecting, not items based on the information.

I am currently in the initial phase of the project, gathering ideas. I'm listing them here because it's a convenient way to keep track of them, and to spur myself to progress with the challenge. If you can point me to information on any ways individuals used their coats of arms before 1600 that I haven't already listed here, please do.

Coblaith Muimnech
Barony of Bryn Gwlad
Kingdom of Ansteorra
<http://coblaith.net/Heraldry/50Ways/50Ways.html>



Holcomb Farm Demo Sunday, June 14, 2009

This is a call for demonstrators!
Holcomb Farm in Granby CT is holding a fiber and "farms" day on Sunday June 14, 2009, and has asked SCAdians to come and demonstrate fiber arts. I have already heard from a few people, and we would like to have more. If you do anything related to fiber, please come show off! There is some indoor space and lots of outdoor space available.

Lucy Lindeyer would like to be able to include a list of arts and crafts to be demonstrated in an advertising flyer, so if you plan to be there, please contact me soon so that I can pass information along to her.

Along with us, they plan to have local farm producers and their products on display. I expect this to include fresh produce, goat's milk products, and who knows what else. They plan to be making flatbread pizza in their beehive oven.

As demonstrators, we get in free.

Here is a link to the Farm's website: <http://www.holcombfarm.com/index.htm>

After the Demo, there are several good restaurants nearby in Granby. Those who wish can join us for dinner, if we can decide where to go... Please cross-post this message to our neighboring Baronies.

Thank you, everyone.
Aelfgifa



BBM Picnic at the Park Saturday, August 22, 2009

Their Excellencies, Baron Dinsdale and Baroness Aelfgifu, invite the barony and its friends to a picnic in their Canton of Fennbrycg. The event will be held on Saturday, August 22, 2009 from 10am to 6pm in Beech Groves 4 and 5, at Wickham Park, 1329 West Middle Turnpike, Manchester, CT 06040.

Come and join the populace for a day of potluck, relaxation and merriment. The only planned activity is to have fun! Her Excellency encourages the artisans and crafters of the barony to bring their projects to work on and to share their knowledge with others. There is plenty of room for lawn games (bocce!!) and more strenuous activities like fighting and fencing, but please bring your own marshals and/or supplies.

Cold Leshe Viand

This chilled dish of quince is a great accompaniment to meat.

- 2 quince
- 2 Tbsps honey
- 1/2 cup almond milk
- 1 1/2 Tbsps butter
- 1/4 tsp salt
- Pinch saffron, ground
- 2 egg yolks
- 1/2 cup chopped dates

Boil quince until tender. Peel, core and cut quince into tiny pieces. Put quince into a pot with honey, butter, egg yolks, almond milk, ground saffron and salt. Bring to a boil until thick. Stir mixture so it does not burn.

Source [*A Noble Boke off Cookry*, Robina Napier (ed.)]: *Cold leshe viand. To mak cold lesche vyand take quynces boiled paire them and pik out the core and cutt them in small pessess and put them in an erthen pot put ther to whyt grec and alay them up with hony clarfyied and with raw yolks of egges and lttill almonde mylk and dates pouder of saffron and lesche it furthe.*

With the gracious permission of Lady Avelyn Grene. Check out her website at: <http://www.greeneboke.com> and her blog at <http://greeneboke.blogspot.com>.



Potential Changes to the Peerage Orders

The Board of Directors and President of the Society for Creative Anachronism, Inc., have received an independent survey regarding potential changes to the Peerage Orders. Following our procedures for receipt of this type of information, The President and Board of Directors are seeking your comments and opinions. The complete packet can be reviewed at: <http://www.sca.org/4peerage>

We request comments from the membership regarding this subject no later than September 1, 2009. Please send them to: SCA Inc., Box 360789, Milpitas CA, 95036; email: comments at [sca.org](mailto:comments@sca.org)

—
Patrick Anderson
President
Society for Creative Anachronism, Inc.
president at [sca.org](mailto:comments@sca.org)
952-412-4112



Events

The site is damp, but alcohol must be consumed only within the picnic areas. Dogs are allowed but must be kept on a leash at all times and cannot enter the Aviary or playground areas. Pop-up tents are allowed but space is limited - if you wish to bring one, please contact the steward. The picnic area does not have electricity or running water, so please plan accordingly. There are restrooms with flush toilets and sinks located within 150 feet of the picnic groves.

Event Fees:

The cost to enter the park is \$5.00 per vehicle (this money goes to Wickham Park). The cost of the event is \$3.00 per person for those 18 and over, \$2.00 per person for children aged 6-17, and free for children 5 and under. A surcharge of \$3.00 per person will be applied to non-members.

The day will also feature a potluck dayboard, so please bring a dish to share with others. The barony will supply water, lemonade, ice, and charcoal for the two grills available to us.

Reservations are not necessary and will not be accepted. Questions about the event can be sent to the event steward, Mistress Elizabeth Vynehorn (Sue Scoville, muirnesue@aol.com, 860-647-9730 (please call before 9pm)).

Directions:

From east or westbound Interstate 84, take Exit 60 (Manchester-East Hartford). The park is about 500 feet west of the exit. Look for the stone gatehouse.

From 291 East, take exit 5. Take a right at end of exit ramp and proceed to second stop sign. Take a left onto Longhill Drive. At stop light take a left onto Burnside Avenue. Park entrance will be on the left in approximately 1 mile.

Once inside the park, take a right at the first fork in the road, and then take another right at the second fork. Beech Groves 4 and 5 will be on the left side of the road, immediately before the volleyball courts. Parking is available in Lot D, which is located past the Groves and on the right. There are other parking lots available on the site if D is full. Parking on the road is prohibited by the park. Carpooling is encouraged in order to save money on the entrance fee and to minimize any possible parking crunch. For a map of the park, please see http://www.wickhampark.org/images/wickham_map.pdf.

Request for Guards for the East Kingdom Encampment Guard

Unto their Housatonic Excellencies Aelfgifa and Dinsadle does Lord Ryan McWhyte, Lieutenant of the Imperial Guard to their Majesties Andreas and Gabriella send greetings.

As we all prepare for the upcoming Pennsic War their Majesties have instructed their Lieutenants to ask the Baronies and Households of the East if they would be willing and able to help provide guards to man the gates of the East Kingdom Encampment during the War.

Guards will be asked man the gates for short (2-4 hours depending on participation) shifts during the days of war week. The Imperial Guard will provide a liaison for each Baronial Guard shift to act as majordomo for the camp and to help with protocol and organization. Light refreshments will also be made available. Display of Group Heraldry is strongly encouraged.

Thank you for your consideration in this matter.

In Service,
Ld. Ryan McWhyte

Lord Ryan,

Know the Barony Beyond the Mountain will once again answer the call for guards for the East Kingdom's Royal Encampment at this year's Pennsic War. Last year, the populace of our Barony covered half of the guard shifts of our designated day to guard East Royal. (Considering that we were one of three baronies slated to guard Royal Encampment that day, we certainly did our part last year.) I will endeavor to encourage a similar response this year.

To the Populace of the Barony:

This year's Gate Guard schedule is less structured than last year's. While last year each barony was asked to provide guards on a specific day, this year we can pick and choose our times. This should make it easier for those willing to volunteer to be able to do so. Based on past experience, I suggest a minimum of three guards in any shift of volunteers. While only two guards are absolutely necessary, having a third person allows for one gate guard to escort visitors into Their Majesties presence or to help locate others within the encampment without leaving the gate undermanned. Having more than three guards on a shift makes for good 'presence.' Remember, guarding East Royal Encampment is an opportunity to look good on behalf of our Barony. The wearing of baronial and personal regalia is greatly encouraged.

Gentles interested in volunteering may contact me via e-mail (barondinsdale@yahoo.com).

In service,

Dinsdale, Baron Beyond the Mountain

THLord Stefan li Rous offers updates to *Stefan's Florilegium* for May 2009.

Here are the new files for this month:

In the CLOTHING section:

pattens-chpns-msg - Medieval pattens and chopines

In the CRAFTS section:

Cast-Wood-Mlds-art - "Pewter-Casting in Wood" by Lady Shara of Starwood, OVO, CMC, AoA

In the ENTERTAINMENT section:

Stool-ball-art - "Stool ball: an early bat and ball game" by Lady Wenyeva atte grene.

In the FEASTS section:

feast-spices-msg - Purchasing and storing spices for feasts.

Perf-P-Feast-msg - Perfectly Period Feast cooked by Mistress Crystal of the Westermark. A medieval feast, with atmosphere, 'done right'.

In the FOOD-BOOKS section:

Scully-Opera-REV - "Lost in Translation - a critical review of the Scully translation of Scappi's 'Opera'" by Mistress Helewyse de Birkestad.

In the FOOD-CONDIMENTS section:

flavord-butrs-msg - Period and SCA, flavored butters.

In the FOOD-MEATS section:

LeMen-Sausags-art - "Le Menagier's Sausages" by Master G. Tacitus Adamantius, OL.

In the PERFORMANCE-ARTS section:

AS-Prase-Poem-art - "An Anglo-Saxon Praise Poem" by Mistress Siobhán ní hEodhusa.

In the SCA-EVENT-PLANNING section:

feedg-fightrs-msg - Feeding SCA fighters on the field.

In the SCA-STORIES section:

SCA-Barbie-art - "Talking SCA Barbie" by unknown author(s).

Here are the updated files for this month.

butter-msg - Period butter. Making butter. Butter churns.

furniture-msg - Making chests and tables for the SCA. Period furniture.

gingerbread-msg - Medieval gingerbread. Recipes.

hotel-events-msg - Holding SCA events in hotels. Suggestions.

mortar-pestle-msg - Mortar and pestles. Sources.

pot-lck-ideas-msg - Menu ideas for pot luck feasts and revels.

shoemaking-msg - Making shoes. More detailed than shoes-msg.

St-Hildegard-msg - Hildegard von Bingen. writer. References.

THLord Stefan li Rous

Barony of Bryn Gwlad

Kingdom of Ansteorra

Mark S. Harris

Austin, Texas

StefanliRous@austin.rr.com

Folio 5v: the calendar page for June of Les Très Riches Heures du Duc de Berry



Jane Brezzo

146 Prospect Street

Glastonbury, CT 06033