

The Althing

A quarterly publication of the Barony-Marche of the
Debatable Lands in the Kingdom of Æthelmearc
Located in these modern times in Pittsburgh, Pennsylvania and
surrounding areas

Second Quarter 2026, AS LXII

Upcoming Local Events

A Tasting Faire

August 29, 10:30am-7:00pm

Meisterin Elss of Augsburg,
elss.of.augsburg@gmail.com

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Upcoming Events of Interest

These events occur outside of our barony.

Three Day Event	July 10 - July 12	Iollann Figge, iollannfigge@gmail.com
Pennsic War	July 24 - August 9	Oscar Goerijns Goriszoon, mayor53@pennsicwar.org
7 Pearls	August 22, TBD	Mistress Rioghnach ni Rose, nrobson2000@gmail.com

Regular Meetings, Second Quarter 2026, AS LXXI

Please check with the activity contact before traveling to the location. Activities might change dates and/or locations depending on weather, religious observances, and/or other unforeseen circumstances.

Business Meetings (First Wednesday of even months, 8pm)	August TBD October 7, 8pm	Contact Hara Kikumatsu for location.
General Barony Meetings (Third Sunday of odd months, in conjunction with martial practices)	Varies, Garb Swap on July 12 at 10:30am at the Avalon Shelter in North Park; baronial meeting at 2pm.	Contact Hara Kikumatsu to confirm location and timing.
Debatable Lands Choir Practice	Tuesdays, 7-8:30pm	18 Schubert St. Pittsburgh, PA 15212 Contact Arianna of Wyntrope (ariannawyn@gmail.com) to confirm.
Debatable Consort Practice	Tuesdays, 8:30-9:30pm	18 Schubert St. Pittsburgh, PA 15212 Contact Alaric MacConnal (alaric@pobox.com) to confirm.
Heavy Weapons Practice	Sundays, 1-5pm	Highland Park next to the Northeast Parking Area. Contact Patrokles Athenaios for heavy weapons and Robert MacEwin of Thornhill for fencing.
Fencing Practice		
Archery Practice	Sundays, 11am-2pm No archery practice on: June 7, July 12, July 26, August 2, and August 9.	Highland Park next to the Northeast Parking Area, at the northern end of the Cat Tail Trail. Contact Niall Mac Raedwulf for archery and Meinulfr Grimsson for thrown weapons.
Thrown Weapons Practice		
Scriptorium (Monthly)	Varies, next is July 8 th , 6:30-9:30pm	Contact Lisabetta di Rossi for date and location.
Dance Practice (First Friday of every month, 7-9pm)		100 Borough Park Dr, Pittsburgh, PA Contact Gwendolyn the Graceful (gwenlygrace@gmail.com) to confirm.
Brewer's Guild (Second Thursday of every month, 7-10pm)		Contact Brehyres Muirgheall inghean Dubhgaill (brewing@debatablelands.org) for location and to confirm dates.
A&S Night (Fourth Thursday of every month, 6:30-9:30pm)		Contact Elinor Walden for location and to confirm dates.

From the Seneschal

Salve Accolens,

Here is a news update about baronial things that happened recently or are happening in the coming months. First, Noble Gerschon de Gervoi l'amiot is the newest officer in the barony. Gerschon is our new Minister of the Lists. You may have seen them at the MoL table last Pennsic, at War Practice, or at barony stellar tournaments. They were also the MoL for the fencing tournament at the Japanese Iris Festival and Iron Comet Challenge event.

At the Archery Muster at the Castle this year, we had a tournament to select our Baronial representative for the Scarlet Guard Challenge. Lady Arthes MacLeod won that tournament, and Ramir was second. Then at War Practice Arthes won Kingdom archery champion tournament and was elevated to the Scarlet Guard. Thus, she was no longer eligible to participate in the Scarlet Guard Challenge. Ramir represented the Barony at the Scarlet Guard Challenge. We also have a new barony archery champion, The Honorable Lady Arthes MacLeod won the Barony archery tournament.

The Iris Festival was held on the Sunday of Memorial Day weekend. We had martial tournaments in heavy, fencing, thrown weapons, and archery. We also had an Arts and Sciences competition and a display. We also had Japanese lawn games thanks to Fine and her helpers. There was an iron skillet dessert making competition organized by Arthes and her team of helpers and judges. Between Michi-san's terrific bento boxes, the iron skillet desserts, and the vendor with coffee, tea, and cookies, everyone was quite full of food and the day was full of fun activities.

At the end of court at the Iris Festival, Baronessa Violeta and Praetoria Prima announced they plan to retire and are starting the Baronage Selection Process. Further information is below.

The Garb Swap is coming soon. The Garb Swap is an annual tradition that started years ago and is coordinated by Baroness Constance Glyn Dwr. It will be held on Sunday, July 12th, at the Avalon Shelter in North Park, from 10:30 until 5pm. There will also be the baronial fencing tournament. Fencers should come early to warm up and sign-up for the tournament at 11:30. The tournament will start promptly at noon, so it will be done in time for everyone to participate in the swap. There will also be a barony meeting starting around 2pm or so. The nominations for new Baronage candidates will be held at the end of the Barony meeting.

For directions and more information see the garb swap calendar entry on the baronial calendar: <https://calendar.google.com/calendar/u/0/event?eid=NWLxb2lpcDhtMHNzNTV2djNhc3NnbGZpNmYgaWJiNGVmaja3N3IzZ2M5a2txdmdjaWszOXNAZw>.

If you are planning to attend Pennsic this year, the Barony will be holding a **reception in Æthelmearc Royal on Sunday August 2nd from noon-4pm**. There will be both Baronial and Royal Court. Royal Court is currently scheduled from 1-2ish. Please note that the actual time of Royal Court may vary depending on Their Majesties schedule. THL Robert Pour Maintnon's elevation to the Order of the Pelican is scheduled for that royal court.

My last bit of news is that there will be a social media transition to Æthelmearc managed social media in November. For discord that is nothing more than changing the owner of the discord server. The barony google email lists will also be transferred, but the members of the email list can be imported into the new email group. Facebook is a different issue. There is not a member or content transfer process. If there is content or contacts that you want to save, do so. Note that if content is not yours, you cannot upload it to the new server without written permission via online form or email. Please see the social media policy document regarding this. <https://www.sca.org/wp-content/uploads/2021/05/Society-Social-Media-Policy-April-2021.pdf>.

The transition for our barony is scheduled for November. It was scheduled this late so that the baronial election process won't be interrupted by the social media transition.

Baronial Election:

The process, the requirements candidates must meet to serve as Baronage, and the requirements to be allowed to vote are outlined in Section V of the Barony Governance Policy document. Here is that document: https://debatablelands.Aethelmearc.org/resources/policies-and-forms/downloads/BMDL_Governance_Policies_FINAL_Dec2023.pdf.

At the June 3rd business meeting the selection committee members were identified: the current Baronage, Violeta and Prima; myself, Hara, the Seneschal; the Knight Marshal, Patrokles; the Minister of the Lists, Gerschon; and the Exchequer, Forveleth. Depending on who is running for Baronage, the committee members may change. If a committee member is running, is a partner or living with someone who is running or has a teacher/student or belt relationship with someone who is running, they cannot serve on the selection committee. At that June meeting, the committee voted me, Hara Kikumatsu, as Chairman of the Selection Committee.

Here are the steps for selecting our next Baronage and approximate timing:

1. Announcement of the upcoming election. It was announced at court at Iris Festival on May 24th.
2. Approximately one month later, nominations - this has already been scheduled for Jul 12th at the garb swap.
3. Approximately one month later, acceptance of nominations.
4. Then:
 - a. Ballots are mailed to eligible barony citizens.
 - b. Candidate town hall meetings, ideally one in person and one online, are held for candidates to introduce themselves and to answer questions from the populace.
5. Two months later (on or around Sunday, October 18th) the ballots are counted. (Exact date and location will be announced once we have a better idea of whether the process is running on schedule.)

Note that nominations can be sent in writing to the Chairman of the Selection Committee. The written nomination must be received before the nomination meeting. Send a written nomination to Hara Kikumatsu. Mailing address: Sharon Booth, 1105 Shady Avenue, Pittsburgh, PA 15232.

The requirements of the office: The Territorial Office of the Baronage, must meet the requirements stated in Corpora and Kingdom Law, be 18 years of age or older as of the date the votes are to be tallied, and must be a citizen of the Barony-Marche of the Debatable Lands. The Office of the Baronage of the Debatable Lands is not subject to a term limit. Note: Individuals or couples may be nominated, but no individual can occur on the ballot more than once.

Eligible Voters: Any person residing in the zip codes of the Barony-Marche of the Debatable Lands who is 17 years of age or older as of the date the votes are to be tallied (estimated to be October 18) and is on the corporate membership list may vote. A Non-Resident Citizen of the Barony-Marche of the Debatable Lands can vote if they have their contact information on file with the Offices of the Seneschal and Herald. Under exceptional circumstances, the Selection Committee may consider a written request for a ballot from a person who would not otherwise receive one. Such a request must be received by the Chair of the Selection Committee by the date of the Nominating Meeting, July 12th.

Send a written nomination or a request for a ballot if you would not otherwise receive one to the Chairman of the Selection Committee, Hara Kikumatsu: Mailing address: Sharon Booth, 1105 Shady Avenue, Pittsburgh, PA 15232. You can also send email request for ballot or nomination to bmdl@aethelmearc.org. No text or social media requests please. If you are requesting a ballot, include your full mailing address and mundane name.

If you are not a current member, or your address is not up-to-date with Corporate, please correct that. If you are a non-resident citizen, make sure your contact information is up to date with the Seneschal and Herald. We will be requesting the list of members from corporate in early July before the nominating meeting.

After the nominating meeting, the chairman will notify the nominated candidates in writing within one week of the nominations. For the candidate to be considered, they must accept the nomination in writing to the Chairman of the Selection committee within one month of the nomination meeting.

Ballots will be mailed to eligible voters. There will be numbered ballots, and a record will be kept of the total number of ballots, but no record will be kept of which number was mailed to a voter. Voters are not required to put their name on the ballot. Voters can return in ballots by mail or in person to the Chair the the Selection Committee.

The ballot will contain a group status question that the voter must answer. The group's status question asks if the Barony should remain a barony. Then it will contain a list of candidates to be ranked in order of preference with 1 being the favorite candidate. A voter can leave a candidate blank or unranked. A voter can also mark a candidate unacceptable, UA.

A duplicate, invalid, or missing ballot number will be considered invalid ballot and not counted. If the ballot doesn't have unambiguous and legible ranking of candidates including UA and blank responses it will be considered invalid.

Any candidate receiving unacceptable, UA, votes from more than 33% of the valid ballots will be eliminated.

General Summary of Tallying: The voters rank candidates from most favorite to least favorite. Take the ballots and make a pile for each candidate, based on just the first-place votes (ignoring all the other rankings on the ballots). Then eliminate the candidate with the fewest votes and re-distribute those ballots to the other piles, using the second-place votes. Keep eliminating the candidate with the fewest votes until one candidate is left. This is a summary only. Please refer to the governance document, Section V, for more details. https://debatablelands.Æthelmearc.org/resources/policies-and-forms/downloads/BMDL_Governance_Policies_FINAL_Dec2023.pdf

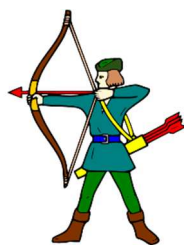
From the Captain of the Archers

With a relatively clear schedule between now and Pennsic, I will be bringing back our official mid-week archery practices at our regular martial practice location in Highland Park, starting this Wednesday, June 17, from 5:30 pm until 8:00 (or until we're done). I will continue to do these on Wednesday evenings through July 22 as the weather permits.

These mid-week practices tend to draw a much smaller group than our regular Sunday practices, meaning we can get many more ends in. Because they're official, these practices are good for working on Royal Rounds (which will be submitted to the SCA Scores site) and drilling down on refining technique.

I will not plan on bringing loaner bows and arrows to the mid-week practices unless specifically requested. If you are planning to attend and require loaner gear, e-mail archerymarshal@debatablelands.Æthelmearc.org no less than 24 hours beforehand, include your name and the type and poundage of bow you normally use. I will continue to bring all the loaner gear to the regular Sunday practices, however.

YIS, Niall.



Event Announcements

Bog 3-Day Event & Investiture 2026: When Eagles Fell: Twilight of Rome

Barony of St. Swithin's Bog

July 10, 5:00 pm - July 12, 12:00 pm



Join us this year for a special 3-Day as we prepare for the retirement of Their Excellencies Jean-Philippe & Catherine to their estates and invest Master Ian Campbell of Glen Mor & Lady Eudoxia Antonina to the Cattail Thrones.

The once-mighty Empire trembles. The eagles of Rome falter beneath the weight of corruption, invasion, and the turning of fate's relentless wheel. The roads crumble, the legions waver, and whispers spread that the Eternal City itself may soon fall into shadow. Will you stand with the legions to preserve civilization? Will you march with the barbarian tribes to claim the riches of a dying empire? Or shall you simply revel as the world burns around you?

Join us for yet another fun-filled weekend of martial activities including Heavy, Rapier, Thrown Weapons, and Archery. We will again have A&S Activities including the 17th Annual Iron Scribe Competition! There are also children and youth activities planned. After feast this year we will have a tavern in the Beer Hall open to bards!

Royalty Liaison: Baroness Ragna Hakonardottir of Skara (Nicole Sciscente); 711 South Street, Apt. 1, Berlin, PA 15530; 724-322-6796 (Text preferred); ragnahakonardottir@gmail.com

Site Information: New Germany Grove Hall, 1635 New Germany Road, Summerhill, PA 15958

Site will open on Friday, July 10th at 5:00pm and close Sunday, July 12th at 12:00pm. There is space for camping at no additional cost. No shower facilities are available, but please feel free to bring your own amenities. The site is discreetly wet and above ground fires are permitted. Service animals only please.

Hours for Troll: Friday 5:00pm to 10:00pm; Saturday 9:00am to 2:00pm

Site Fees & Registration: Adult Member Pre-Registration: \$15.00; Adult Member Day-of Registration: \$20.00; Adult Non-Member Day-of Registration: \$30.00; Children 17 and under Event Registration: Free. Included in the site fee will be Friday dinner sideboard, a breakfast and lunch on Saturday as well as leftovers for breakfast on Sunday. You will not leave hungry! Saturday feast will be limited to 64 people. Saturday Feast Fee (Ages 6+): \$15.00; children under 6 free.

Pre-registration payments may be mailed to the **Reservations Clerk:** Mistress Aelfra Long (mka Sherry Meyers); 1284 Killiwhat Street, Johnstown, PA 15902. The only good reservation is a paid reservation. Make checks payable to SCA-PA, Inc. Barony of St. Swithin's Bog. Pre-Registrations must be received by 07/08/26.

For dietary questions and concerns, please contact the Feastocrats (contact information available from the autocrats):

Friday Dinner: TBD

Saturday Breakfast & Dayboard: THL Arvik Hyttonen (Tim Johnson)

Saturday Feast: Baroness Catherine de Troyes (Jamie Gillies)

Questions regarding the event may be directed to the Autocrats:

Lord Iollan Figge

(mka Ryan Dillon)

126 Dillon LN, Ebensburg, PA 15931

814-341-8519,

rgrantdillon@gmail.com

Baroness Ragna Hakonardottir of Skara

(mka Nicole Sciscente)

711 South Street, Apt.1, Berlin, PA 15530

724-322-6796 (Text preferred)

ragnahakonardottir@gmail.com

Pennsic War 53

Shire of Steltonwald

July 24 – August 9



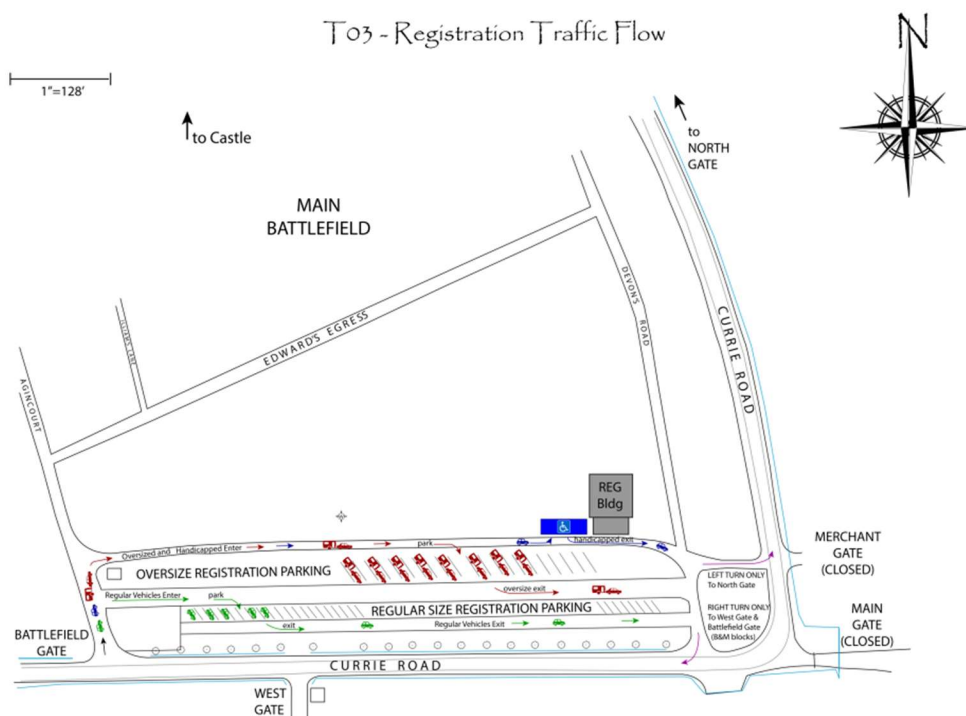
Mayor: Baron Oscar Goerjis Goriszoon, OP; mayor53@pennsicwar.org.

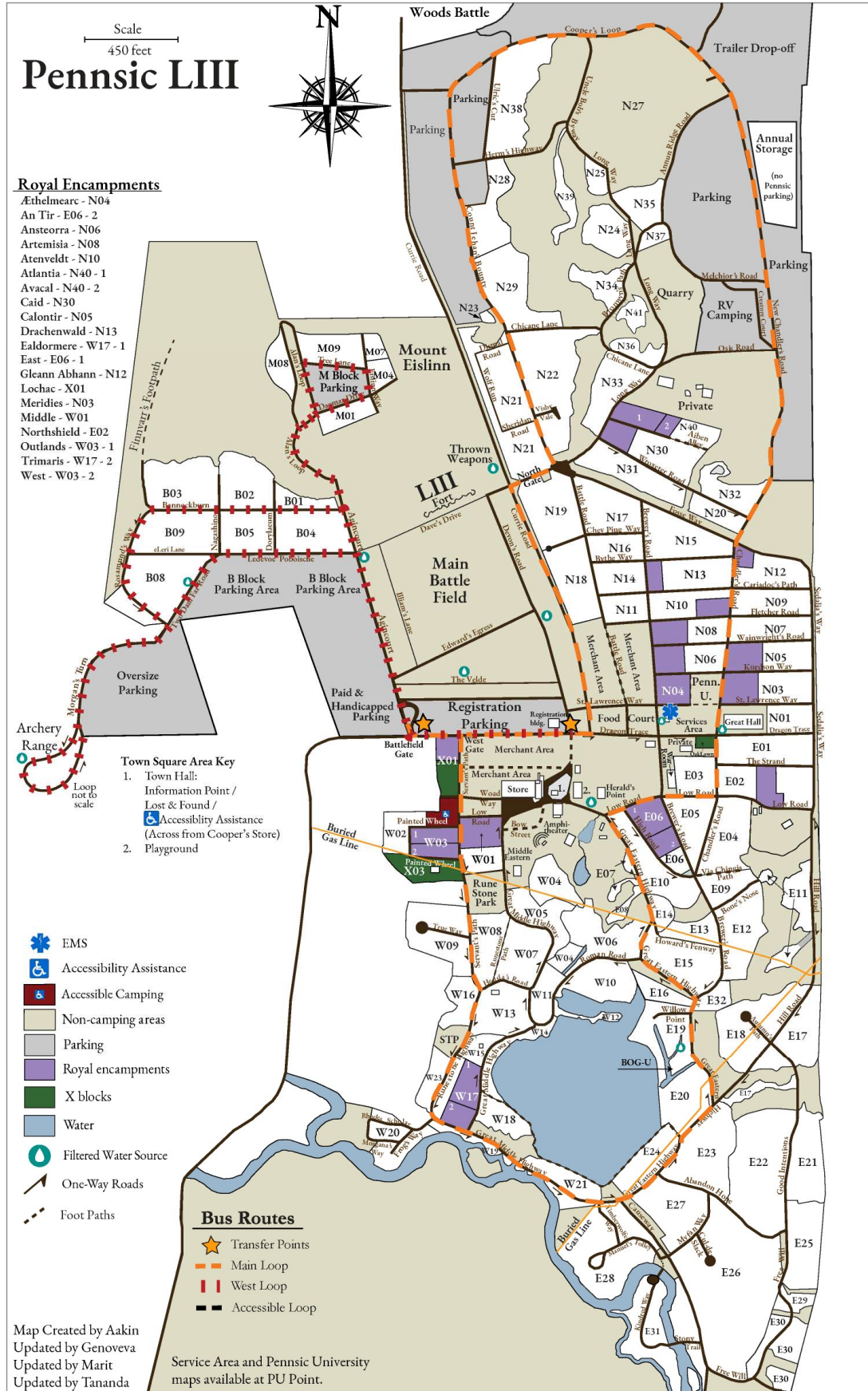
Site Information: Cooper's Lake Campground: 205 Currie Road, Slippery Rock, PA 16057

Site Fees & Registration: All advanced registration ends on July 1. Check-in opens on July 24 at 9am; (9am - 12pm Land Agents ONLY). Check-in closes on August 5 at 10pm. Check-in is NOT open overnight on opening Friday, July 24th. Visit the Check-in page for details. Following are the steps you can expect to follow upon arrival at Pennsic:

1. Upon initial arrival, you are required to enter via the **Battlefield Gate** at the western end of the battlefield.
2. Gate personnel will then direct you on which lane to proceed down towards the Registration based on the type of vehicle you are driving. All parking and travel within the Registration parking lot is one-way only.
3. Once you get to an available space, you will **turn right** into the space and park with your nose facing the corresponding exit lane for that parking lane (please see the map below for a visual representation of this).
4. After parking, you and your entire party must exit your vehicle and proceed directly to the Registration building and join the line there to check-in for the event. In the Registration building you will pay for your length of stay (if not already pre-registered or if there is a balance due); receive your medallion; and receive a parking pass for your vehicle(s). Note: if you wish to obtain VIP/Paid parking for the event, you will be offered this opportunity at the end of the Registration process.
5. After you have completed Registration, return **immediately** to your vehicle.
6. As you proceed to the exit, you will **pull forward** (DO NOT BACK UP) into the exit lane and head east towards the Registration parking exit.
 - If you are heading to the North Gate to enter site, you will proceed straight towards Currie Road at the end of the parking area and turn left onto Currie Road (across from what was previously the Merchant Gate).
 - If you are heading to the West or Battlefield Gates to enter site, you will turn right at the end of the parking lanes and then turn right again on Currie Road to proceed back towards those gates.
 - NOTE: With the exception of Friday of Land Grab, the "Main Gate" is not accessible and is closed for the entirety of the event. The only gates through which you can enter the site are the North, West, and Battlefield Gates.
7. Once you arrive at your selected gate, you will need to show your medallion and parking pass to the gate personnel to obtain further entry to the site. You cannot access the site via any gate prior to obtaining your medallion(s) and parking pass via the Registration process as noted above.

T03 - Registration Traffic Flow





Seven Pearls
(Barony of Endless Hills)
August 22

Questions about the event can be directed to the Autocrat: Mistress Rioghnach ni Rose; (570) 561-8650; nrobson2000@gmail.com. **Note from the Chronicler:** this is all I could find about Seven Pearls online and my email to the autocrat has not been answered as of yet.

A Tasting Faire
Barony Marche of the Debatable Lands
August 29, 10:30 am - 7:00 pm



Do you enjoy sampling food and drink? Are you a Foodie who likes to learn about food? This is an event for you! Are you a Cook or Brewer who wants to see people enjoying your food or drinks? This is an event for you!

The Castle will have 20 Cook's tables with two-bite samples of two to three dishes. There will be a separate room containing a Brewer's serving table, and there will be room for cooking demonstrations in the Period Kitchen. Attendees stroll through the Castle, tasting samples of food and drink and discussing them with the Cooks/Brewers.

Cooks, is there a recipe you want to make but don't think it's amenable to a big event menu? Now is your chance to show it off! Having at least one gluten-free and/or vegetarian recipe is encouraged, and only one Cook per Cook's table will have their registration fee waived. Each Cook's table will be six feet long and have the same budget for materials, but Cooks can choose to add personal funds if desired. Cooks should prepare 100 samples each of 2-3 dishes. A Brewer can pair a beverage with what is on a Cook's table; in that case, small sample cups will be available on the Cook's table, and the Brewer is welcome to add information or discussion to the pairing. However, Brewers need to register to attend and are not provided with a budget. Cooks, brewers, and staff may arrive as early as 8:30am on the day of the event to set up.

Site Information: The Castle, 755 Stonegate Drive, Wexford PA 15090.

Site Fees & Registration: Adult Event Registration is \$50; Adult Member Discount Registration is \$40. No child discount or family cap. Babes in arms are free. The registration fees will be used to reimburse Cooks for their materials. This event is capped at **80** paid Attendee registrations. **Checks must be received by Saturday August 22nd.** Make checks payable to SCA PA, Inc.-BMDL and mail to: Laird Forveleth (Miranda Gavrin); 326 Lincoln Ave, Carnegie PA 15106; Forveleth@gmail.com.

In addition, attendees must complete an online form to register for the event. The form includes a place to note dietary restrictions: [Registration form for Attendees](#)

If you are interested in cooking or brewing for the event, please contact the Cook's or Brewer's Liaison. Cooks interested in demonstrating period cooking should contact the Cooking Demonstration Liaison.

Cooks' Liaison:

Mistress Otillige von Rappoltsweiler
ottilige4sca@gmail.com

Brewer's Liaison:

Brehyres Muirgheal Inghean Duhbhail
(Heather Cogan)
(724) 683-7558
Muirgheall@gmail.com

Cooking Demonstration Liaison:

Mistress Illadore de Bedegrayne.
(Monica Gaudio)
Illadore@livejournal.com

General questions regarding the event may be directed to the **Autocrat:**

Meisterin Elss of Augsburg
(Rocky Hayeslip)
221 Pine Rd, Pittsburgh, PA 15237
(724) 759-3333
elss.of.augsburg@gmail.com

Court Reports

Court Report of the Barony-Marche of the
Debatable Lands
Violeta da Valencia and Aurelia Argentia Prima

May 24, AS 61 (2026)
Iris Festival and Iron Comet Challenge
Barony-Marche of the Debatable Lands

The report of the Court of Praetoria Aurelia Argentia Prima and Baronessa Violeta da Valencia, ninth Baronage of the Barony-Marche of the Debatable Lands, held on the 24th day of May, Anno Societatis 61 at Iris Festival and Iron Comet Challenge, as recorded by Oyama Shichi-i Michiharu, Comet Pursuivant.

After an exciting day of competitions, games, and cuisine, Their Excellencies took a moment to meet with **Lady Philipa Faye of Rockford**. With the Comet Pursuivant present as witness, Their Excellencies chose to quietly bestow upon her a **Hematite Comet**, citing her dedication to the fencing arts. Illumination by THLady Aibell Shul-uaine, Calligraphy and Wordsmithing by Oyama Michiharu-san.

A short time later, Their Excellencies opened court to trumpeted fanfare courtesy of Master Kieran MacCrae. Baronessa Violeta spoke fondly of the day's events, noting the fierce Iron Comet competition and the abundance of games, as well as the delicious Iron Skillet dessert competition.

With that, Their Excellencies invited Hara Chunagon Kikumatsu to speak as the day's event steward. Hara thanked the abundance of people who helped run the event. She specifically thanked those who helped with the setup (of which there were many!), the team that manned the troll table (Laird Forveleth, Lady Helena, and Lady Eliza), the Bento Box team (Michi-san and Brehyres Gwendolyn) and the MoLs, Competition Judges, Competition Organizers, Marshals, and Games Organizers - without whom the day's events could not have happened.

Next, Their Excellencies called up Lady Finé Failain to speak on the games tents. Lady Finé explained the various games that she and Lord Turlough Feolain had created, learned, and acquired. Finally, she, with the help of Baronessa Violeta, randomly chose a winner of the drawing, **Mikey of the Debatable Lands**. Mikey was given a set of

Hanafuda Cards and a rulebook, provided by Morikawa Rei.

Their Excellencies requested the presence of the newly Honorable Lady Arthes to provide the results of the Iron Skillet dessert competition. THLady Arthes explained that the competition required competitors to create desserts using the provided ingredients, and to include the required secret ingredient, Strawberries. Bonus points were given to competitors that were able to make their desserts more accommodating by avoiding allergens like Gluten, Soy, and Dairy. The two competitors, Lady Donna of the Debatable Lands and Lady Kattera Doplerin had an incredibly tight competition with **Lady Kattera** just barely cinching the victory.

Next, Their Excellencies invited **Noble Melodia Beaupel** before them. The Baronage spoke of their commitment to the arts, specifically noting their time in the Debatable Choir. With that, They bestowed upon them a **Lapis Comet**. Illumination by Mistress Arianna of Wynthrope, Calligraphy and Wordsmithing by Oyama Michiharu-san.

Their Excellencies then insisted upon the attendance of **Mikey of the Debatable Lands**. Baronessa Violeta and Praetoria Prima commented on their time spent in the Debatable Choir and Consort. In thanks, They honored them with a **Lapis Comet**. Illumination by Dame Olyf Moorcroft, Calligraphy by Magister Ceindrech verch Elidir.

After this, Their Excellencies called up **Vaczi Matyas**. In addition to his work in the Debatable Choir and Consort, Their Excellencies noted his Ice Dragon entry and his work on making musical works more accessible. Recognizing his work in the Arts, They bestowed upon him a **Lapis Comet**. Illumination by THLady Elinor Walden. Calligraphy by Oyama Michiharu-san. With words adapted from Matyas' and Allegra Pescatore's translation of Ovunque Volgi il Piede by Maddalena Casulana.

Their Excellencies then requested the presence of **Laird Forveleth Dundee**. They spoke of Forveleth's frequent presence at the Troll Table, as well as working as exchequer for the Barony and as reservations clerk and event steward for various events. Noting this exceptional service, They

awarded Laird Forveleth an **Amber Comet**. Scroll by Ruadh O'Connor was in transit at the time.

Next, Their Excellencies invited **Lord Patrokles Athenaios**. Baronessa Violeta and Praetoria Prima spoke of his dedication to serving the Barony and the Rattan community, serving as Knight Marshall and ensuring the practices run consistently and smoothly. Recognizing this service, Their Excellencies bestowed an **Amber Comet** upon Lord Patrokles. Scroll by Ruadh O'Connor was in transit at the time.

Wanting to keep the populace in suspense for just a little longer, Their Excellencies then called up Lord Ingvar Sviatoslavich to announce the winner of populace choice in the Arts and Sciences competition. **Master Kieran MacCrae's** piece on Japanese Calligraphy was announced as the populace choice.

Having kept the populace waiting long enough, Their Excellencies finally announced the winners of the Iron Comet Challenge. Specifically, they wanted to recognize the winners of each individual competition, as well as the overall winner. Each winner was given a small token of recognition by the baronage, as well as a hand stamped handkerchief by Hara Chungaon. In addition, the thrown weapons winner was named the Champion of the Forest and given an additional token of recognition by Lady Trystyn of Griffin's Keep (Who had to leave prior to court).

The Winners were as follows:

- In Thrown Weapons: **Don Ferruccio diCosimo**
- In Fencing: **Lord Fredericus Vagus**
- In Rattan: **Master Kieran MacCrae**
- In Archery: **Maisterin Fredeburg von Katzenellenbogen**

- In A&S: **Ishiyama Shonagon Gen'tarou Yori'ie**

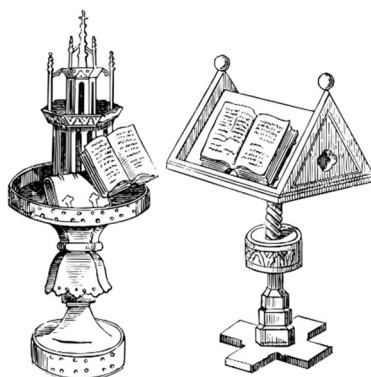
Finally, the overall champion was announced. **Don Ferruccio diCosimo** was declared the Iron Comet winner and given an additional scroll to recognize his accomplishments across so many disciplines.

Each champion was also given a scroll, blockprinted with a custom made stamp by **Magister Owen Tegg**. The scrolls were customized to each competition and winner with words calligraphed by Magister Owen. After recognizing each and every champion of the day, Their Excellencies took a moment to recognize the work put into the scrolls by Owen, noting the artistry and skill involved. Finally, Their Excellencies took a moment to recognize and thank **Hara Chunagon** for organizing and setting up the entire competition, and for **THLady Elinor** for managing the math and crunching the numbers.

Having given out an abundance of Comets (Both Iron and Gemstone), Their Excellencies had one final announcement. With heavy but prepared hearts, Baronessa Violeta and Praetoria Prima announced that they had made the decision to start seeking their successors to the Baronage. They announced that they would be accepting nominations for Baronage at the upcoming **Garb Swap on July 12, 2026 in North Park**.

There being no further business this day, the Baronial Twelfth Night court of Their Excellencies was closed.

Faithfully Submitted,
Oyama Shichi-i Michiharu
Comet Pursuivant



Inter-Kingdom Roundup

From the July 2026 issue of the Northwatch (Northshield)

SCA Packing List

by Mistress Eithni ingen Talorgain

Staying comfortable at SCA events can help keep an individual safe and reduces one's individual stress. Mistress Eithni ingen Talorgain has prepared an expansive packing list of things to consider when preparing to travel to an event. These suggestions may not be applicable to every person or every event, but a traveler can be assured that they won't forget anything important with this helpful reference guide. Tips are included below the list – have a fun and safe summer season everyone!

Travel and Arrival:

- Directions to the event
- Directions to crash space/hotel
- Directions from site to ER
- Maps or Atlas
- Prereg info or travel tickets
- Forms & Waivers (health, kids...)
- Picture ID/Passport
- Keys
- Auto insurance/registration
- Membership card
- Kingdom Newsletter
- Authorization card(s)
- Cash or Travelers checks
- Toll money & emergency gas \$
- Credit or ATM card
- Checkbook
- Cell phone
- Cell phone charger
- Emergency numbers (hardcopy)
- Address book/directory

- Auto emergency kit/jumper cable
- Change of clothes (keep in car)

Basic Modern Supplies:

- Bag of suitcase
- Rubbermaid bins
- Ziplock baggies
- Glasses/contacts
- Backup glasses/contacts
- Camera (& charger)
- Film or memory
- Flashlight
- Sunglasses
- Book
- Games
- Sewing kit (Needles & Pins, Thread, Safety Pins, Scissors)
- Notebook and pen/wax tablet
- Business/calling cards

Basic Event Supplies:

- Basket or Bag for the day
- Current project
- Sun hat
- Veil
- Fan

- Chair
- Banner
- Mug
- Beverage bottle
- Bitty tasting cup

Modern Clothing:

- Coat
- Hat/scarf/gloves
- Sweater/Sweatshirt
- Footgear and insoles
- Underwear
- Socks
- Change of clothes
- Watch
- Swimsuit
- Pajamas
- Rain gear

Garb:

- Basic garb (warm or cold weather; night time)
- Court garb
- Hat/veil/circlet
- Belt
- Pouch
- Jewelry
- Cloak/hat
- Shoes and insoles
- Hangers

Toiletries/Bath Items:

- Shampoo/conditioner
- Soap
- Washcloth/Towel
- Shower shoes
- Shower bag or basket
- Razor
- Shaving cream
- Mirror
- Deodorant
- Cologne/perfume
- Baby powder
- Brush/comb
- Hair ties, barrettes, etc
- Toothbrush, toothpaste, floss
- Contact lens solution/case
- Lotion
- Lip balm
- Make-up
- Nail clipper
- Tweezers
- Nail brush
- Small scissors
- Sanitary products
- Q-tips
- Baby Wipes

If Feasting:

- Plate(s)
- Bowl(s)
- Goblet/mug
- Flatware
- Napkins
- Salt/pepper
- Seasonings/sugar
- Plastic bag for dirty dishes
- Candle/matches
- Bottle opener/corkscrew
- Serving utensils

- Tablecloth
- Feast basket or box

Health and Safety: Keep easily accessible!

- Medications
 - Prescriptions
 - Over-the-counter meds
 - Insurance details
 - Medical history info
- First Aid Kit
 - Antacids
 - Antihistamine
 - Anti-diarrhea
 - Pain killers
 - Hydrocortisone cream
 - Vick's Vaporub
 - Alcohol wipes
 - Antibiotic cream
 - Band-aids
 - Gauze and tape
 - Ace bandage
 - Moleskin
- Emergen-c/ Rehydration solution
- Florajen
- Hand sanitizer
- Sunblock/Aloe vera
- Bug Spray

Food and Beverages:

- Based on menu & if cooking
- Granola/snack bars
- Munchies/fruit cups
- Beverages (especially water!)
- Water filter
- Tea and drink mixes

General:

- Duct tape

- Multi-tool/Swiss Army knife
- Electrical tape
- Sharpie
- Super glue
- Rope
- Clothespins
- Glo-sticks
- Bootlaces/shoelaces
- Pieces of fabric to cover modern
- 1-3 yards white cotton
- Extra batteries
- Toilet paper/Tissues
- Laundry Soap
- Tool kit
- Umbrella (sun/rain)
- Gifts
- Those things you promised to bring someone...

Camping Supplies:

- Tent (stakes, ropes, etc0
- Shade fly
- Tarps
- Mallet/Hammer/tools
- Small shovel for trenching
- Hatchet
- Broom & dustpan
- Carpets/flooring
- Seam sealant
- Chairs
- Portable holes
- Shelves/clothes rack
- Water cooler/storage
- Camp signage/decoration
- Trash/recycling bags
- Bug fogger

Bedding/overnight needs:

- Sleeping bag
- Extra blanket(s)
- Sheet(s)
- Sleeping pad
- Air mattress/pump
- Cot/bed
- Pillow/pillowcase
- Ear plugs
- Alarm clock
- Mosquito net

Campfire Management:

- Matches/lighter/flint & steel
- Fire ring
- Wood (buy locally!)
- Grill/metal fire pit
- Tiki torches/fuel
- Lantern/lantern stand
- Candles/holders
- Fire extinguisher
- Fire bucket

If cooking:

- Camp table
- Camp stove/fuel
- Washbasin, soap, towels, bleach
- Tea kettle or coffee pot
- Pots and pans
- Cutting board (disposable)

- Can opener
- Mixing bowls and spoons
- Measuring implements
- Plates/bowls/cups/etc.
- Mixing/serving implements
- Foil/plastic wrap
- Sharp knives
- Potholders
- Seasonings
- Cooler
- Money for ice
- Paper towels
- Extra tablecloth

Special activities:

- Music/instruments
- Martial activity weapons and armor, field gear, and repair tools
- Bardic book
- Class materials
- Favor(s)
- Tokens
- Wagon for hauling stuff

Traveling with kids:

- Toys
- Books

- Coloring books/crayons
- Craft supplies
- Car games
- Favorite blankie or toy
- Binkies
- Wagon
- Waivers
- Sippy cups
- Wide brimmed hats

Traveling with Royals:

- Thrones
- Crowns/Coronets
- Court Box/List
- Gifts for hosts/royals
- Favors
- Scrolls
- Scroll text
- Scroll folders
- Small notebook/pen
- Thank you cards/postage
- Copy of Kingdom calendar
- Copy of Corpora
- Copy of Kingdom Law
- Important phone numbers
- Calligraphy pen and ink

Explanation of odd stuff on the list:

- **Sharpie, Super glue, Bootstrings, White cotton fabric** – Trust me, these things will come in handy in ways you never fathomed.
- **Electrical tape** – even better than moleskin for blisters! Cover the blister or irritated area with a band-aid, then a layer of electrical tape.
- **Emergen-C** – a powdered multi-vitamin drink – good for dehydration or as a hangover preventative.
- **Vicks Vaporub** – can be used for congestion as intended, or as a muscle rub, or to stop itching from bug bites. Carmex can also help with itchy bug bites.

- **Florajen** – acidophilus – this is a capsule that contains lots of the bacteria found in yogurt. If you take it when traveling, you are less likely to get sick from Pennsic Plague or other gastrointestinal complaints.
- **Disposable cutting boards** – these are a wonderful invention! The cutting boards are essentially heavy wax paper with a plastic lining – use them once and then throw the yuck away! (This is particularly good for chicken and other meats.)
- **Disposable scrubbies** – also a great idea – thick fiber pads with a scrubby size and a soft side and soap on the inside – use them to wash the dishes and wipe down tables, then throw away.
- **Bitty cups/Taster cups** – one of the most dangerous phrases in the SCA is “here, try this!” Having a bitty cup in hand to receive a small taste before offering your ginormous mug can be a lifesaver.

Notes:

- If you are camping, try to arrange your travel so you arrive in daylight. Do a test set-up of your tent at home before you go – there is nothing worse than setting up a new tent in the dark. If you try to do so, it will rain.
- Do maintenance on the car (oil change, check tires, etc.) BEFORE you leave.
- You need a special form for car insurance in Canada. Most insurance plans can provide it at no or little cost but make sure to order it in advance.
- For long events, arrange for pet care, someone at least to check on the house/apartment, and have the mail and newspapers stopped or forwarded.
- You may want to construct a set-up kit that includes all the things you’ll need (or may want) as soon as you hit site. Pack it on top or in between the front seats so it stays accessible throughout the trip. A possible list of things (either from above or a second set) to go in the box include:
 - First aid kit
 - Multi-tool/Swiss army knife
 - Raingear for each person
 - Mug or cup for each person
 - Matches
 - Flashlight
 - Tools (hammer/mallet, etc.)
 - Hardware for tent/pavilion
 - Work gloves
 - Sunscreen
 - Bug spray
 - Fire extinguisher
 - Spare wire & rope
 - “Travel and Arrival” items

From the May 2026 issue of the Ambassador (Gleann Abhann)



The Landsknecht's Fancy Pants

January 26, 2016 at 4:42 pm

There are two big things to know about landsknechts: they dressed like circus clowns, and for most of a century, they beat the crap out of nearly everyone they faced on the battlefield. They weren't the only ones dressed in brightly-colored clothes that had been slashed to floppy ribbons, but theirs tended to be the most brightly colored, most slashed, most floppy clothes around. Apparently the Holy Roman Emperor exempted them from sumptuary laws (which restricted clothing choices, among other things) on account of their 'short and brutish' lives.

Landsknechts mostly used pikes which, contrary to what years of video games taught me, are very long spears, not very long axe-things. They'd arrange themselves into big squares, several ranks deep, and move across battlefields poking their enemies to death, with support from arquebusiers (men with early firearms called arquebusses) and higher ranking landsknechts using six-foot long swords to bat down enemy pikes.

But back to the clothing.

Slashed clothing (see the dead soldier on the right, as well as on more or less everything Mr. Landsknecht is wearing) seems to have been inspired by the way clothing would look after a few hours on a blade-filled renaissance battlefield. Since soldiers are badass, all the boys in court started copying them, and soon you had delicately sewn-on patterns of 'slashes' in doublets and hose (read: jackets and pants), usually with brightly-colored clothing underneath showing through. It's sort of the early-1500's version of, like, the \$200, monogrammed, five-sizes-too-large jeans all the rich kids wore to look like badass rappers in the 1990's. Landsknechts weren't the only ones wearing slashed clothing, but you might say they were on the...cutting edge?

Incidentally, military uniforms have influenced a huge amount of our modern-day clothing. Ever wonder why they're called trench coats or bomber jackets? Codpieces, however, were not invented for the military, although they were super-popular for the first half of the 1500's. It surprised me to learn they were invented for modesty's sake. See, in the century or so beforehand, European men had taken to wearing pants that covered only their legs. They'd wear linen underwear, too, and men's coats tended to be pretty long at this point, but things like sitting and riding horses could still give people an eyeful of man-parts. Enter the codpiece: a flap of fabric to cover your cod ("cod" is a middle-English word meaning scrotum or pouch, but the joke sort of works either way.) But I guess boys will be boys, because within a few decades your average codpiece was padded and enlarged to such a degree that it might have been more modest to go nude.

In closing, here is a [link](#) to these drawings of metal codpieces from Wikipedia, which I present without comment.

~Korwin Briggs

<https://veritablehokum.com/comic/landsknecht/>

<https://korwinbriggs.com/>

From the June 2026 issue of the Crier (An Tír)
Walking in the Weeds
Wild Carrot, Queen Anne's Lace - "The queen has hairy legs!"

"Walking in the weeds" is written by Her Ladyship. Ailynn Catriona Moireabh of Crow's Gate, a canton of the Barony of Glymm Mere. She enjoys foraging, gardening, sewing, inkle weaving, and some scribal arts. She thinks that plants that were originally foraged, eventually were cultivated and have become the garden staples we rely upon today.

Description

It is in the umbelliferae (parsley family). Carrot has lacy foliage, and finely divided, lacy leaves. It prefers meadows and fields in full sun. It was naturalized in Europe and elsewhere from Iran. The whole plant is covered in clearly visible hairs. These hairs are very important because the poisonous look-alike (poison hemlock) does not have these hairs.

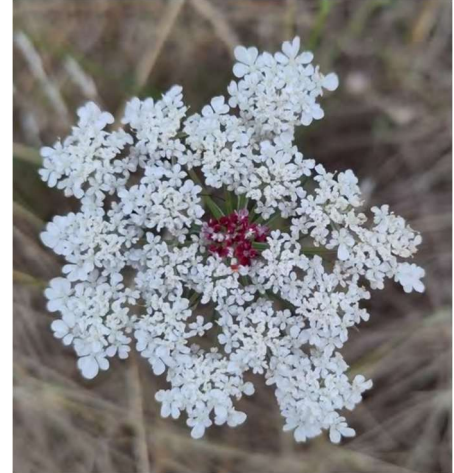


Figure 1: Daucus carota- Queen Anne's Lace, bishop's lace, rattle-snake weed, birds nest, bees nest.

Just remember the saying, "The Queen has hairy legs". The roots smell like carrots. Poison hemlock doesn't. *Daucus carota* has wiry roots that are reddish-purple due to anthocyanins-these have been bred out of the cultivated varieties of the orange carrots. The orange carrot is believed to have been developed in the 16th century in Holland to commemorate the Royal House of Orange.

Wild carrot is a biennial, laying low the first year and sending up delicate flower umbels in the second year about 1-4 feet tall. They are white florets, flattened on top and compact.

There is also a frill under the upright flower portion. Many times there will be a single purple or maroon floret in the center. In the book by Doug Elliott called *Wild Roots*, Healing Arts Press, 1995, Rochester, Vermont, he says "Sometimes this central floret is called 'the queen,' as she is surrounded by her 'lace.'"

Another story tells that the maroon floret commemorates the drop of blood spilt when Queen Anne pricked her finger as she was sewing lace." As the blossom fades and the seeds begin to ripen, the sides of the head rise and form a cup, hence the name bird's nest.

Ancient Remedies- anti-flatulence, to promote menstruation, urine flow, cystitis, gout, vermicide, rheumatism, arthritis.

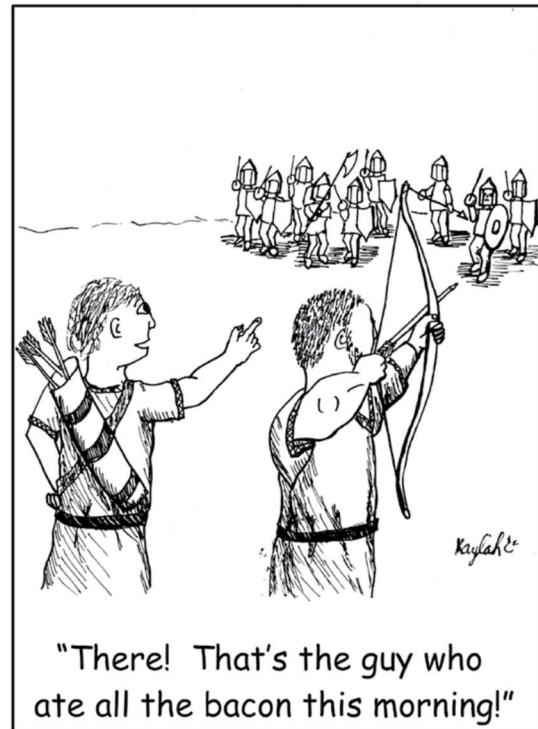
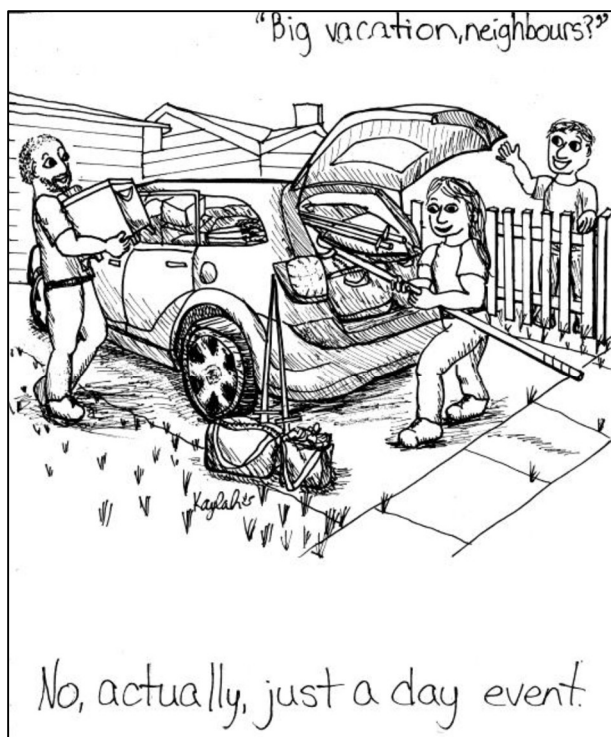
Nutrition-vitamins A, C, E, potassium, calcium, magnesium, phosphorus. Acts as an antioxidant. Has beta carotene, lutein, and fiber. If you leave the skins on, it can double the antioxidant power.

The roots from the first year are not as tough and can be used to flavor soups. The flowers can be made into fritters and teas. The seeds can be used as a spice.

From the May and July 2026 issue of the Tidings (Caldormere)

Parallax

by Duchess Kaylah the Cheerful



**From the May and June 2026 issues of the Sage Advice (Artemisia)
Random Carp that I have learned: A look at modern practices and their medieval
sources**

by K. Braden von Sobernheim

Muhammad ibn Musa al-Khwarizmi, thanks for nothing. No, seriously. Al-Khwarizmi (c. 780-c. 850) was a mathematician in the Abbasid Caliphate, working in Baghdad. His treatise compiled between 813-833, *Al-Jabr* (see where Algebra came from?) looked at linear and quadratic equations and was the first text to give Algebra its own independent discipline with reducing and balancing equations, and his name, al-Khwarizmi led to the term algorithm. One important discussion in *al-Jabr*, was explaining that if no number appears in the place of tens in a calculation, a little circle should be used “to keep the rows.” This circle was called *şifr*. This circle signifying a holding place reached Western Europe in the 11th century, starting the migration from using Roman numerals to using Arabic numerals for scientific and mathematical study. So the *şifr*, or zero came into use for technical needs, though dates would continue to use the Roman method for hundreds of years more. While East Asia used it in text before, we can thank al-Khwarizmi for *şifr*, aka zero, or nothing. And now you know more Random Carp.



King Edward I declared war on the Welsh in 1276, focused on reuniting the isle under the crown. The Welsh capitulated in 1284 with the stipulation that they would be directly ruled by a prince that “spoke no language but Welsh.” Ed agreed, and the Welsh surrendered, expecting a local lord to be appointed Prince. Instead, The King’s two month old son, later to be Ed 2, was installed. Since he couldn’t speak any non-Welsh language, he fit the terms. Since then, the heir to the Crown of England has traditionally been given the title The Prince of Wales. And now you know more Random Carp.

**From the Summer 2026 Issue of the Seasons (Meridies)
Making and Using A Strop
[Aka Keeping ye olde woodworking tools sharp]
by THL Gaius Nautius Maximus**

A strop is a very useful tool for a woodworker to have in the toolbox, and they are staggeringly inexpensive and easy to make. It is a piece of leather glued to a stiff surface, with a mildly abrasive compound applied to the top of the leather. So, we will need to gather a few things before we begin construction.

Materials List:

- Piece of scrap wood, at least 2.5" wide by 8-10" long
- Piece of leather to cover the wood (or at least 6" of it)
Glue (nearly any glue. Wood glue, E6000, hot glue, etc.)
- A knife to cut the leather
- Green polishing compound (sold many places, including Amazon and Harbor Freight.)



Quickly assess how you plan to fit the leather to the board with the smooth side facing up. We will be gluing the rough side to the wood base. Apply the glue to the board and press the leather to it. If you are using wood glue or another glue that takes some time to cure, set the assembly aside overnight with some books on it for weight.

Now that the leather is firmly glued to the board, flip it so that the leather side of the strop is facing down, and use a sharp knife and a surface you don't mind cutting on to trim the leather to the shape of the base.



With the leather trimmed to fit, it looks spiffy! Now, we take the green polishing compound bar and apply it to the leather in a manner not unlike using a crayon :) Neatness is not important, nor is bearing down hard as that will leave dark green streaks on the leather which won't hurt anything but don't help, either.

To use the strop, you simply drag your chisel across the strop, with the sharp edge trailing so that it doesn't dig in to the leather. Basically, the reverse of the direction that you'd use the chisel to cut wood. 4 to 6 passes down the strop will restore a nice sharp edge to your chisels and keep your tools sharp and easy to work with. I keep a strop in my kit with my carving chisels and strop them every 15-20 minutes of use. This makes a significant difference in the ease of cutting and carving, and makes for cleaner cuts as well. Make a strop today and give it a try :)

From the July 2026 issue of the Crown Prints (Caid)
A Comparison of Roman and Hellenistic Greek Wine Culture
by Duke Wilhelm Skallagrimsson

Of Grapes, Gods, and Governance

Raise a cup in almost any corner of the ancient Mediterranean, and you raise it in the company of centuries of argument — about dilution, about breeding, about who may drink

and who may not, about which deity presides over the vine, and about what a drinking occasion says about the society that hosts it. Wine was never merely a beverage in antiquity. It was a civilizational statement.

The two great wine cultures of the classical world — Hellenistic Greek and Roman — share a common root in the archaic Mediterranean, yet they grew into strikingly different social forms. The Greek symposium, governed by the symposiarchos and dedicated as much to philosophical discourse as to pleasure, was a carefully regulated ritual of civic community. The Roman convivium, reclining in the triclinium and pouring better Falernian for guests of higher rank, was a theater of social hierarchy. Both poured from the same tradition; both staged a different drama.

This article traces the principal culinary and cultural differences between the two traditions, from the vine to the vessel to the table, drawing on the accounts of Pliny the Elder, Athenaeus, Columella, the Hippocratic physicians, and the poets who immortalized their cups. A comparative table at the article's close offers a convenient side-by-side reference for the SCA practitioner or curious scholar.

The Vine and Its Varieties

Both cultures brought sophisticated empirical knowledge to viticulture. Hellenistic Greek wine production was anchored in the Aegean islands — Chios, Thasos, Lesbos — whose volcanic soils and maritime climate produced wines of such consistent renown that they set the benchmark for prestige in the Mediterranean world. Chian wine, made partly from the aminean grape and distinguished by the addition of seawater during fermentation, commanded premium prices from Alexandria to Rome. Rhodian amphorae, their handles stamped with the image of the sun-god Helios and a dated magistrate's name, have been recovered from Britain to the Black Sea, testifying to a trade network of remarkable reach.

Roman viticulture centered on Campania, and above all on Falernian, produced in three recognized sub-varieties on the volcanic slopes of the Massic range. Pliny the Elder's fourteenth book of the *Naturalis Historia* is the most ambitious attempt in antiquity to organize knowledge of wine systematically: scores of Italian and provincial varieties are cataloged by soil type, aspect, cultivation method, grape, and flavor. This taxonomic impulse — wine as a subject for encyclopedic reason — is distinctively Roman, and has no Greek equivalent in scale.

Roman winemakers also pioneered the use of *defrutum* — grape must reduced by long boiling to a concentrated syrup used both as a preservative and a flavor agent. Tragically, these reductions were typically prepared in lead-lined vessels, introducing lead acetate into the product; some historians have linked chronic lead poisoning among the Roman elite to the quantities of leaded wine sweetener consumed. The Greeks favored pine resin, chalk, gypsum, and honey as stabilizers, producing flavor profiles quite different from the pitch-and-spice character of Roman amphora wine.

The Occasion: Symposion and Convivium

The Greek Symposion (Symposium)

The Greek symposium (from sym-, 'together,' and pinein, 'to drink') was one of the most elaborately theorized institutions of the ancient world. Held in the andron — the men's room of a private house — after the evening meal, it admitted only male citizens and their invited companions, with women present solely as hetairai or entertainers. Participants reclined on klinai arranged around the room's perimeter, and the krater stood at the center: the great mixing bowl into which wine and water were combined in proportions decreed by the symposiarchos, a master of revels elected for the evening.

The ratio of wine to water was a matter of genuine deliberation. To drink akratos — undiluted wine — was to drink as a Scythian, a barbarian, a man without self-governance. A ratio of 1:2 or 1:3 (wine to water) was standard; a stronger mixture signaled the evening's escalating ambition. The symposiarchos also set the topics of conversation — philosophy, poetry, riddles, myth — and presided over the entertainment, which might include the aulos player, the acrobat, and the game of kottabos (flicking wine dregs at a target). Plato's Symposium immortalizes the aspiration: wine, in the right hands and the right proportion, as a medium for philosophical ascent.

The Roman Convivium

Rome absorbed the symposium's furniture — reclining posture, wine mixed with water, the communal drinking occasion as the premier event of elite social life — but reconstituted these forms within a social logic built on hierarchy and patronage. The triclinium's three couches seated nine; the placement of each guest was a legible statement of their relationship to the host. The seating of a newcomer below the salt, or at a lesser couch, carried social consequences that every Roman at the table could read.

Most tellingly, Roman hosts routinely served wine of different quality to guests of different rank — better Falernian for the host's social peers, cheaper Campanian or provincial wine for lesser attendees. Martial (Epigrams 3.49) skewers this custom with characteristic venom. The practice presupposes a wine market sufficiently differentiated in quality and price — and an amphora-labeling system, stamped with vintage and producer, sufficiently reliable — to sustain this hierarchical choreography.

Enslaved people were present at the Roman convivium not merely as servers but as entertainers and, frequently, as sexual companions — a dimension of power that has no structural parallel in the Greek symposium, which took the male citizen body as its community of reference. The Roman convivium performed dominium in its broadest sense.

Gods, Women, and the Physician's Cup

Dionysus and Bacchus were, formally, the same god — yet the cultural work each performed differed considerably. In the Hellenistic Greek world, Dionysus retained his archaic power as a god of ecstatic transgression, theatrical performance, and the dissolution of civic boundaries. Euripides's Bacchae had shown what happened when a city failed to honor him

properly. The symposium was, among other things, a ritual attempt to manage Dionysian energy within civic bounds — to enjoy the god's gifts without succumbing to his chaos.

Roman Bacchus was a more domesticated figure. After the Senatorial suppression of the Bacchanalia in 186 BCE — when Rome forcibly dismantled unauthorized Dionysian cult associations on grounds of civic disorder — Roman Bacchus became the patron of orderly viticulture and licensed pleasure, his festivals folded into the civic calendar alongside the Vinalia Rustica and Vinalia Priora, which connected the vine as much to Jupiter as to the wine-god.

The question of who may drink is equally revealing. In the early Roman Republic, women were legally prohibited from wine — the *ius osculi* (the right of the kiss) permitted male relatives to smell a woman's breath for evidence of transgression, and Valerius Maximus records women killed by their husbands for the offense. By the Imperial period, this prohibition had collapsed among the elite, though the moralizing undertow never entirely disappeared. Greek women, by contrast, were not formally banned from wine but were barred from the symposium because they were excluded from the male citizen community that defined it. The Maenad — the ecstatic female follower of Dionysus — was the mythological image of what women became when wine and the god's power were combined without the symposium's civilizing frame.

Both traditions embedded wine in elaborate medical doctrines derived from Hippocratic humoral theory. Wine was prescribed for digestive complaints, wound treatment, fever, melancholy, and the debilities of old age — but the specific varieties differed by tradition. Galen's extensive discussions of Falernian's therapeutic properties and Dioscorides's botanical catalogs of Greek island wines reflect a shared conviction that the body is a vessel to be calibrated, and that wine, properly chosen and dosed, is among the physician's most reliable instruments.

A Closing Toast

The Roman who raised a silver cup of aged Falernian at his patron's convivium and the Athenian who held a kylix of diluted Chian at a symposium in the company of Socrates were, in one sense, doing the same thing: using wine to locate themselves in a social world, to signal their membership in a community of the properly civilized. In another sense, they were doing something quite different — enacting distinct ideologies of what that community was, who belonged to it, and what pleasure owed to power.

For the SCA practitioner reconstructing a Roman feast or a Hellenistic symposium, these distinctions are more than antiquarian detail. The krater at the center of the room, the symposiarchos setting the ratio, the philosophical question posed before the first round — these are not decorative flourishes but the structural grammar of the Greek occasion. The triclinium's ranked seating, the stratified wine service, the toga-clad host pouring better wine for the senator — these are the grammar of the Roman one. To get either right is to step into a social world, organized cup by cup around a particular vision of what it means to drink well.

Table 1. Principal Culinary, Social, and Cultural Distinctions

Category	Roman Wine Culture	Hellenistic Greek Wine Culture
Divine Patron	Bacchus (Liber Pater); wine integrated into the imperial cult and civic calendar via the Vinalia festivals.	Dionysus: wine inseparable from theatre, the Mysteries, and philosophical tradition.
Dilution	Always diluted with water (1:2 or 1:3); drinking merum (undiluted) was considered barbaric except in ritual.	Diluted in the krater; ratio set by the symposiarchos; drinking akratos was the mark of a Scythian.
Additives	Defrutum (reduced must), seawater, honey (mulsum), resin, pitch-lined amphorae, spices; lead-lined vessels for cooking must.	Pine resin (proto-retsina), seawater (Kos, Chios), honey (oenomel), chalk/gypsum to cut acidity; pithoi sealed with pitch.
Service Vessels	Amphora (transport); crater (mixing); cyathus (ladle); silver and glass cups for elites; terracotta for daily use.	Regionally distinctive amphorae (Chian, Rhodian); krater as centerpiece; kylix (flat cup); kantharos (deep cup).
Social Occasion	Convivium: mixed-gender by the Imperial era; triclinium seating encoded hierarchy; wine quality deliberately varied by guest rank.	Symposion: male citizens only (women present only as hetairai); governed by symposiarchos; structured philosophical and erotic discourse.
Prestige Wines	Falernian (Campania) supreme; also Caecuban, Alban, Massic, Setine; later Gallic and Iberian provincial wines.	Chian, Thasian, and Lesbian wines are most prized; legendary Pramnian; Aegean islands dominated prestige production.
Aging & Vintage	Vintage years systematically recorded; Falernian aged 10–20+ years; apothecae (heated lofts) used for aging; Opimian (121 BCE) the benchmark.	Aged wines are valued, but vintages are less formally documented; storage in buried or cellar pithoi, pitch lining extended longevity.
Religious Use	Libations at every sacrifice; Vinalia, Lupercalia, Saturnalia all involve wine; soldiers' religion incorporated wine offerings.	Spondai (libations) opened every symposion and assembly; Anthesteria, Lenaia, Dionysia were structured around wine; undiluted wine was used at grave offerings.
Gender & Access	Early Republic: women were legally barred (ius osculi enforced); by the Imperial period, elite women drank freely; soldiers issued posca (vinegar-water).	Women were barred from the symposium by civic exclusion, not formal law; ordinary women drank domestically; Maenads as a mythic archetype of transgression.
Medical Use	Humoral doctrine (Celsus, Galen) prescribed wine for digestion, wounds, fever, grief; Falernian was preferred for its aged therapeutic quality.	The Hippocratic corpus is foundational; wines are classified by origin, age, and color for therapeutic effect; Dioscorides systematized medico-botanical properties.
Trade Scale	Imperial: Dressel amphorae distributed from Britain to India; thermopolia sold wine by the cup in every Roman city.	Pan-Mediterranean: stamped Rhodian and Chian amphora handles track exports; wine used as a diplomatic gift across successor kingdoms.

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From the Summer 2026 issue of the Triskele (Trimaris)

'R' is for Rissoles

by Wulfwyn aet Hamtune



Greetings and salutations from Wulfwyn aet Hamtune, OL, OP, your friendly, neighborhood chief cook and bottle washer! Food and cooking are my favorite things, and like any recipe, cooking is a cup of art, a handful of science, a spoonful of history, and a dash of laughter, every now and then. Baking, on the other hand, is a cup of science, a handful of art, a spoonful of history, and a dash of blood, sweat, and tears. Welcome to the weird and wonderful world of rissoles.

The pictures I chose are meant to illuminate the most common difference in the food item called a rissole. It is as true today as it was in the Middle Ages. Sometimes, they are wrapped in some kind of dough, sometimes they are just fried balls of finely minced foodstuffs with various binders. They can be sweet, savory, and even a little bit of both. In the Asian world, the simple eggroll or spring roll is sometimes identified as a rissole. In the Middle East, they are kofta (or any number of other spellings... how medieval!) The Land Down Under (Australia) has several different versions. Technically, a rissole can also be a dumpling, ravioli, a Wellington (yep, really,) or something that resembles a meatball, but, as I discovered, the difference is that a meatball is round all around, and a rissole is flattened. Every cuisine I've looked at has some kind of rissole-like finger food in its repertoire.

Here are some words for ‘rissole’ in other languages: Arabic—kafata; Catalan—risol; Chinese—Li suo lai; Danish, Dutch, Norwegian & Welsh—rissole; Icelandic—rissoli; Italian—polpetta; Portuguese—rissol; Spanish—croqueta; Turkish—kofte. It’s interesting that in Spanish, there is no separate word for ‘rissole’; they are simply called a ‘croquette,’ while in Italian they are just ‘meatballs.’ In most of these cuisines, the dough-wrapped version and the unwrapped version are interchangeably called ‘rissoles,’ and all are basically minced food, often from leftovers, which are ultimately fried in some kind of grease. We all love fried food (even if it isn’t very good for you,) and these seem to be pretty universal around the world.

In *Early French Cookery* by D. Eleanor & Terence Scully, they offer two different recipes for the dough for rissoles, with the additional note that your favorite pasta dough or egg-noodle dough is also appropriate, however, they are to be boiled before being fried (like ravioli.) There are also several fully-redacted recipes for rissoles, including pork, fish, and fruit.

In the 2-volume opus by Cindy Renfrow, *Take a Thousand Eggs or More*, there are both redacted and unredacted recipes for both types of rissoles, which are variously spelled rissshewes and ryschewys, and raynolles.

Here are some other recipes from <https://medievalcookery.com>. Let’s start with rissoles in pastry or dough of some kind.

This is an excerpt from *Du fait de cuisine* (France, 1420 - Elizabeth Cook, Trans.) The original source can be found at David Friedman's website.

Rissoles: and to give understanding to him who will make them, according to the quantity of them which he will make let him take a quantity of fresh pork and cut up into fair and clean pieces and put to cook, and salt therein; and when his meat is cooked let him draw it out onto fair and clean tables and remove the skin and all the bones, and then chop it very small. And arrange that you have figs, prunes, dates, pine nuts, and candied raisins; remove the stems from the raisins, and the shells from the pine nuts, and all other things which are not clean; and then wash all this very well one or two or three times in good white wine and then put them to drain on fair and clean boards; and then cut the figs and prunes and dates all into small dice and mix them with your filling. And then arrange that you have the best cheese which can be made, and then take a great quantity of parsley which should have the leaves taken off the stems, and wash it very well and chop it very well in with your cheese; and then mix this very well with your filling, and eggs also; and take your spices: white ginger, grains of paradise – and not too much, saffron, and a great deal of sugar according to the quantity which you are making. And then deliver your filling to your pastry-cook, and let him be prepared to make his fair leaves of pastry to make gold-colored crusts; and when they are made, let him bring them to you and you should have fair white pork lard to fry them; and when they are fried, you should have gold leaf: for each gold-colored crust which there is, have one little leaf of gold to put on top. And when this comes to the sideboard arrange them on fair serving dishes and then throw sugar on top.

<https://medievalcookery.com/search/display.html?dufai:50>

My notes: Spicy fried meatballs in pastry; what’s not to like? The pastry for this recipe could be puff pastry or regular pie dough, or something else entirely. Since it calls for gold-colored

crust, this can be accomplished through the addition of egg yolks and probably saffron to the dough. This is a rich man's plate, calling for gold leaf on top. As to the cheese, well, your guess is as good as mine. Personally, I'd go for a cheese that's a little aged and firm, but not too much. Fresh cheese often has too much liquid in it to fry well (or safely) and would be more likely to leak and ruin the visual effect of a bunch of them on a platter, at which the recipe hints. The description of the production of this recipe also hints at a



big deal, like a feast, rather than something for a family meal. Also note that this is a recipe which provides for salty-sweet flavors, rather than one or the other.

This is an excerpt from *Le Menagier de Paris* (France, 1393 - Janet Hinson, Trans.) The original source can be found at David Friedman's website.

Rissoles on a Fish Day. Cook chestnuts on a low fire and peel them, and have hard-cooked eggs and peeled cheese and chop it all up small; then pour on egg yolks, and mix in powdered herbs and a very little free-running salt, and make your rissoles, then fry in lots of oil and add sugar. And note, in Lent, instead of eggs and cheese, put in cooked whiting and sciaena, chopped very small, or the flesh of pike or eels, and chopped figs and dates. On ordinary days, they can be made of figs, grapes, chopped apples and shelled nuts to mimic pignon nuts, and powdered spices: and the dough should be very well saffroned, then fry them in oil. If you need a liaison, starch binds and so does rice. Item, the flesh of sea lobster is good instead of meat. <https://medievalcooking.com/search/display.html?menag:467>

My notes: There's a lot to unpack here. First off, the dough doesn't get mentioned until the end of the recipe, which tells me that, in the menagier's household, rissoles are probably always wrapped in pastry rather than fried without. The Lenten version uses figs and dates to help bind the filling rather than eggs and cheese. Sciaena is a fish commonly known as 'drum' or 'meagre,' prevalent in the Eastern Atlantic. This is a recipe for a sweet rather than savory version, using only fruits as the binder. The dough is colored with saffron. The 'liaison' is the binder, and here, we are told that starch (probably wheat starch) and rice (probably pounded in a mortar into flour) will work. If you're thinking of making this with lobster, please note that over-fried lobster meat is disgustingly inedible, and can happen in an instant. One of the hallmarks of the menagier's manuscript is the common addition of substitutions and other kitchen hints throughout the recipes. His wife, after all, was a teenager who probably had basic kitchen skills, but needed to know what her husband liked, and what he'd put up with if there was a dearth of his usual ingredients.

These are recipes for rissoles with no wrappers. This is a recipe that is found in *Forme of Cury*, and then, a few decades later, appears in *Thomas Awkbarow's Recipes*, showing that recipe copyrights are a pretty useless concept. When you read as many cookbooks as I do,

you learn that there are many multitudes of repeats. Sometimes there are miniscule changes, but often, there are none.

This is an excerpt from *Forme of Cury*, (England, 1390). The original source can be found at the Project Gutenberg website.

Rysshews of Fruyt. Take Fyges and raisouns. pyke hem and waisshe hem in Wyne. grynde hem wip apples and peeres. ypared and ypiked clene. do þerto gode powdours. and hole spices. make bailes þerof. fryen in oile and serue hem forth.

<https://medievalcooking.com/search/display.html?forme:181>

See my modernization and notes below the next recipe.

This is an excerpt from *Thomas Awkbarow's Recipes* (MS Harley 5401) (England, 15th century) [based on a concordance] The original source can be found at Thomas Gloning's website.

Rysshellis of Frute. figis & rasyns & wesh þam in wyne, & pike þam & grind þam with appyls & peres paryd clene, & do þerto powdyre & hole spices; & make it in balls, & fry þam in oyle & serof it forth. <https://medievalcooking.com/search/display.html?thoma:45>

My modernization: Wash figs and raisins in wine, remove the stems, and grind them in a mortar with peeled apples and pears. Add powdered and whole spices. Roll it into balls, fry them in oil, and serve it forth.

My notes: The concordance mentioned in the Awkbarow version is by Constance B. Hieatt, who also wrote *Pleyn Delight*, which everyone should own. We have another unique spelling of 'rissole' as well, leading to my reminder about the utter disregard for spelling conventions in these manuscripts. Rote memorization of spelling words in primary school does not prepare you for studying medieval recipes, but phonics can be helpful. This is a simple fruit mixture with no binder and no dough. Unless, of course, the cook knew that rissoles had wrappers and simply didn't mention them in the recipe, which is another dilemma for us. What did they know, when did they know it, why didn't they write it down, etc. It's why I continually remind everyone that there are almost no absolutes in medieval cooking. In this case, the oil could be anything from olive oil to rendered lard. In many cases, 'oil' and 'grease' are used interchangeably. They would invariably use what they had in their kitchen or storehouse. I would also hazard an opinion that fresh apples and pears might not be used; it could be over-wintered fruit instead. After a lot of trial and error, with many different types of fried ball, I learned to make them small, not much bigger than 1" to 1 ¼ ". This size makes a crispy little popper that's warmed all the way through, without burning. Most unwrapped rissoles are made of fruit or minced, cooked meat, so the fry is just the finish, and as with any fried food, a little crispy crunch goes a long way to making your mouth happy.



From June 2026 issue of the Page (West)

From the Populace

by Countess Katelinen Van Walravenshye

On this, the 60th birthday of the SCA, I want to look back to the world when the SCA began.

The 1960s was a time of transformation, of rebellion and upheaval. The United States stood in the shadow of the Cold War, the turmoil of the Vietnam War, and the tensions of the Civil Rights Movement.

And in the midst of all that uncertainty, a small group in Berkeley chose something remarkable,

They chose not cynicism, but creativity.

They chose not fear, but fellowship.

They chose not the world as it was, but the world as it could be.

When they founded the SCA in 1966, they did so not despite the turmoil around them, but because of it. They set out to build a community grounded not in fear, but in virtue, honor, courtesy, courage, and joy.

They imagined something bold.

They imagined something playful.

They imagined something enduring.

They called it a “protest against the twentieth century.”

And now, sixty years later, we find ourselves again in uncertain times. The world beyond our game can feel overwhelming. It can make it hard to find

the time, the energy, the will to come out, to volunteer, to create.

But remember this:

This is not just escape.

This is not just play.

This is not just a game.

This is a Choice. A choice we make every time we come out.

Every time we gather, we choose connection.

Every time we create, we choose beauty.

Every time we teach, we choose generosity.

Every time we laugh and play, we choose joy.

And in choosing these things, again and again, we built and continue to build something real.

The dream of the SCA was born from imagination, sustained by community, and carried forward by people just like us.

So as my final words to you as your Queen, I ask you:

Keep choosing.

Keep creating.

Keep building.

Do it not despite the world beyond these fields...but because of it.”

Fun Page

“We All Fit In Here” Places Please Puzzle

by Her Ladyship Emilia Mazzo de Novella

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“Places please” is a puzzle in which you try to fit all the words you are provided with in the box. Words all start in the square with their number; I have put the first set of words in as an example. This puzzle includes (mostly) words that are either relevant to the modern SCAdian or existed prior to 1650. And it also includes multiple names from the Barony! The list of words is below; a set of definitions follows. Some of these words were used differently in the Middle Ages versus now; try using one in proper medieval context at Pennsic! The solution will appear in the next issue of *The Althing*. Note: definitions and information on the age of the words was obtained from www.merriam-webster.com or from <https://dsl.ac.uk/>.

1. ail Alaric Alce	12. kerf Keystone knee	23. mark marvel
2. Niall neap	13. oast oda	24. going gory got gut
3. Patrokles Pennsic prevail	14. scary seize sentry	25. keel knead
4. salad seneschal Sir snood Sycamore	15. eau era err	26. ill ingot irk Istani
5. Ceindrich chi Cornelian court	16. ree Robert round rut	27. shapes stir
6. tarn tent toe	17. yae Yarden year	28. Gage Garnet Gerschon gown grain
7. agree anear ATM	18. panache pela Pelican paten piva	29. pan per
8. maul Meinulfr Michi	19. sate seas sent sty Svava	30. loveling Listeria
9. Laurel linen liss loo	20. oars oracle Owen oyez	31. Arianna armiger Aurelia
10. earl Elinor Emilia	21. tang tenting tuna	32. Violeta vivat vote
11. tau today Ts'vee'a Turlough turn	22. Hara hoar hue	33. leapt Lisabetta
		34. Fine Fleur Forveleth

Alaric: Alaric is the baronial steward, which means he keeps track of the stuff owned by the barony and makes sure it gets to the events and meetings where it is needed.

Alce: The Order of the Golden Alce is the lower-level (Order of Merit) kingdom award related to martial arts and sciences. If you are given this award, it automatically includes an Award of Arms, if you don't have one already. You can then add "Lord" or "Lady" or an equivalent title in front of your name.

agree: To concur in something, such as an opinion. Agree was first used this way in the 15th century.

ail: Ail was used in two ways in the Middle Ages. Starting before the 12th century, the verb ail meant "to give physical or emotional pain, discomfort, or trouble to." However, it started being used as a noun meaning illness or discomfort during the 13th century. So perhaps we should call the "Pennsic crud" the "Pennsic ails!"

anear: Although we don't use this word anymore, in the Renaissance it was a verb meaning to approach or come close to. Its first known use was in 1586.

ATM: Not a medieval word or a SCAdian one – but you might want to remember to go to the ATM before you go to an event, as event registration is sometimes cash only!

Arianna: Arianna is the editor of the Dark Pages, which is the contact list for members of the barony.

armiger: One who is entitled to heraldic arms; in other words, in the SCA, when you get your Award of Arms you become an armiger. The first known use of the word armiger is circa 1550.

Aurelia: One of our two baronesses. With Violeta, she is responsible for attending the annual business meeting of the kingdom (Curia), holding baronial courts, submitting reports on the barony at each Æthelmearc

coronation (every six months), and determining where and when to present baronial awards to the populace.

Ceindrich: Our barony's deputy seneschal for diversity, equity, inclusion and belonging. This is a new position, so the role is in development.

chi: The name of the 22nd letter of the Greek alphabet, χ, at least in the 15th century.

Cornelian: An award given at the kingdom level for courtesy.

court: In the SCA, there are baronial courts, presided over by the Baron(s) and/or Baroness(es), and kingdom courts, presided over by the current King(s) and/or Queen(s). Courts are where awards are presented, but there are often other orders of business, such as the presentation of winners of the day's events.

Earl: When a heavy weapons fighter wins crown tourney and serves as a king once, he/she can take the title "Count", "Countess", or something similar. Earl is an option to replace Count.

eau: For you French speakers, eau is water, and the word was in use before the 12th century.

Elinor: Elinor is our current Arts and Sciences Minister, which means she keeps track of all the art and science-related stuff that happens in our barony and reports to the kingdom about it. She also runs meetings and generally promotes the arts and sciences at our events by running competitions or displays.

Emilia: Our barony's current chronicler – the person that publishes the Althing and put together this word list for your enjoyment, because everyone is as fascinated by the etymology of words as I am, right? Anyone? Hello?

era: The first known use of this word was in 1615, meaning “a fixed point in time from which a series of years is reckoned.”

err: The first known use of err, in the 14th century, was as a verb meaning “to stray.” An example: “The knight began to err from the path, losing his way.”

Fine: Fine is our current “gold key” meaning she keeps track of our loaner garb and lends it out to new people at our events.

Fleur: The Order of the Fleur of Æthelmearc is a higher-level (Order of High Merit) kingdom award related to the “gentler arts.” If the recipient does not yet have a Grant of Arms, one is included with this award, allowing the recipient to include the title “Her Ladyship” or “His Lordship” or an equivalent title in front of their name.

Forveleth: Our barony’s current exchequer, who manages the baronial budget.

Gage: The Order of the Gage is a higher-level (Order of High Merit) kingdom award related to heavy weapons. If the recipient does not yet have a Grant of Arms, one is included with this award, allowing the recipient to include the title “Her Ladyship” or “His Lordship” or an equivalent title in front of their name.

Garnet: This is an award that was given out when Æthelmearc was a principality under the Kingdom of the East. At that time, our monarchs were titled “Prince” and “Princess”. Former princesses would be inducted into this order when they stepped down.

Gerschon: Our barony’s current minister of the lists. They make sure a qualified list minister is available for every heavy weapons and fencing tournament.

going: The first known use of “going” as a noun was in the 14th century, meaning “an act or instance of going.” However, the verb “go” is from before the 12th century, meaning

“to move or travel in a particular way or direction or for a particular distance.”

gory: An adjective meaning bloodstained. The first known use of gory is from the 15th century. *An example sentence:* “The fighters were gory after the battle.”

got: Past tense of “get” as in “get thee to a nunnery.” However, the first known use of “get” was from before the 12th century as a verb meaning “to gain possession of.”

gown: The first meaning of this word was not a woman’s dress! In the 14th century, it meant “a distinctive long outer garment worn by a member of the clergy.”

grain: The first known use of grain is from the 14th century meaning “a single small hard seed.” Apparently using the word to describe the stratification of wood fibers is not period.

gut: As a noun, the bowels or entrails of an animal; as a verb, removing said bowels or entrails of an animal. The use of “gut” as a noun is from before the 12th century, but the use of gut as a verb is from the 14th century.

Hara: Our barony’s current seneschal, or administrative leader.

hoar: “Hoar” is a noun meaning “frost” and has been in use since before the 12th century. We inherited the word from Middle English (*hor*), which inherited it from Old English, which inherited it from Old High German. Interestingly, “hoarfrost” at first appears repetitive but it means a specific kind of frost, “a covering of minute ice crystals on a cold surface.” And yes, if hell freezes over at Pennsic, “hoarfrost” is an okay word to use, as it hails from the 14th century.

hue: Although the word has been around since before the 12th century, it didn’t originally mean “color.” Back then, “hue” was “overall character or appearance to the mind.” An example: “The story the bard told had a dark hue which created a sense of mystery.”

ill: What you are when you get the Pennsic ails (see ail above!). But the first use of “ill,” from before the 12th century, was as an adjective meaning immoral or vicious. The first known use of “ill” as a noun is from the 13th century, meaning “evil.” The first known use of “ill” as an adverb is also from the 13th century, meaning “with displeasure or hostility.”

Adjective example: The **ill** decision of the knight to fight in the Pennsic battles with a fever resulted in further **ails**.

Noun example: The **ill** that plagued the kingdom was a result of greed and corruption. (Not our kingdom, of course – just an example!)

Adverb example: My Laurel took it **ill** when I, her apprentice, was asked to make a scroll for the king instead of her. (Just an example – it never happened!)

ingot: The first known use of “ingot” is from the 14th century as “a mold in which metal is cast.”

irk: As a verb, meaning “to make weary, irritated, or bored,” this word was first used in the 15th century. However, it can also be a noun meaning “a source of annoyance;” the first known use of “irk” in this manner is from 1570. Good news: you can find something “irksome” at Pennsic, as the word was used in the 15th century.

Istani: Istanti serves as the community liaison for the Barony; she arranges for public demonstrations, for example.

keel: In modern times, a keel is the “the chief structural member of a boat or ship that extends longitudinally along the center of its bottom and that often projects from the bottom.” It helps keep the boat moving in a forward direction. However, the history of the word contains many more definitions! From before the 12th century, “to keel” could mean “to cool.” The modern definition was first used

in the 14th century. In the 15th century, “keel” was a word for red ochre. However, you can’t “keel over” at Pennsic, because people didn’t start keeling over until 1832!

kerf: The first known use of kerf is from 1523, meaning “a slit or notch made by a saw or cutting torch.”

Keystone: The Order of the Keystone is the lower-level (Order of Merit) kingdom award related to service. If you are given this award, it automatically includes an Award of Arms, if you don’t have one already. You can then add “Lord” or “Lady” or an equivalent title in front of your name.

knead: We’ve been kneading our bread dough since before the 12th century; this word comes from the Middle English word *knedan*.

knee: That thing that connects your thigh and lower leg. When one is called into court, it is traditional to bend a knee before the royalty.

Laurel: The society (SCA) level award for arts and sciences. Members of the Order of the Laurel have the title “Master”, “Mistress”, or an equivalent title.

leapt: As a verb, since before the 12th century, “leapt” has been the past tense of leap, meaning “to spring free from or as if from the ground.”

linen: In modern times we use the word “linen” to denote fabric made from the flax plant. This use of the word goes back to the 14th century. However, it has been used since before the 12th century as an adjective meaning “made of flax.” An example: “The kirtle was made from linen fabric.” It seems reasonable to hypothesize that somewhere between the 12th and 14th centuries, “linen fabric” got shortened to “linen.”

Lisabetta: Lisabetta is the Deputy Baronial Signet, which means she helps Owen with the scrolls needed by the Barony and his other duties.

liss: A “liss” is an ancient (early medieval period) “Irish fortification or storage place enclosed by a circular mound or trench or both.”

listeria: Not a period word, BUT a bacteria that can make you ill that hides out on raw vegetables, among other foods. If consumed in large quantities, listeria can cause a disease called listeriosis, which can be fatal. Wash those veggies well before consumption, especially in an environment like Pennsic!

loo: This one is somewhat beyond our period – the first known use is from 1675, as “an old card game in which the winner of each trick or a majority of tricks takes a portion of the pool while losing players are obligated to contribute to the next pool.” Thought it was an English word for a restroom? It wasn’t used that way until 1940!

loveling: This one is just a bit late (1606) but is so cute... it is a term of endearment, like darling.

mark: From before the 12th century, a “mark” is a “boundary land” and “to mark” is to fix or trace out the bounds or limits of.” The word “mark” was also used as a unit of weight of about 8 ounces for weighing gold or silver.

marvel: Great news Marvel fans! The word “marvel” is period! The first known use of the word “marvel,” both as a noun and adjective, is from the 14th century. The meaning hasn’t changed since then; the noun is “one that causes wonder or astonishment” and the adjective is “to become filled with surprise, wonder, or amazed curiosity.”

maul: The first known use of maul is from the 13th century. It was used as a noun meaning “a heavy often wooden-headed hammer used especially for driving wedges” and as a verb meaning to beat or bruise. So, one could maul someone with a maul.

Meinulfr: Meinulfr is the baronial thrown weapons marshal. He is in charge of thrown weapons such as combat archery and ballistas.

Michi: Michi is short for Oyama Michiharu, our baronial comet pursuivant, or head herald. She arranges for a herald to be present during baronial courts, among other duties.

Niall: Niall is our current web minister and captain of the archers!

neap: Before the 12th century, “neap” was used as an adjective meaning “of, related to, or constituting a neap tide.” By the 15th century, “neap” was a noun that meant “neap tide.”

oak: Since before the 12th century, an oak tree has been an oak tree.

oars: An oar has a “a long pole with a broad blade at one end used for propelling or steering a boat” since before the 12th century. The verb “oar,” meaning “to progress by or as if by using oars” has been around since at least the 15th century.

oast: An oast is a pre-12th century word meaning “a usually conical kiln used for drying hops, malt, or tobacco.” Sounds like a good gift for a brewer?

oda: From the 1620s, a room in a harem. Enough said.

oracle: An oracle is “a person (such as a priestess of ancient Greece) through whom a deity is believed to speak.” You would think the word appeared before the Middle Ages, right? Wrong: the first known use of the word is from the 15th century.

Owen: Owen in the baronial signet, which means he makes sure that scrolls that will be awarded during courts get made.

oyez: If you hear someone shouting “Oyez! Oyez!” during an SCA event, it means you are supposed to be quiet and listen to what the person is saying.

pan: As an item for cooking and backup defense tool since before the 12th century.

panache: In 1553, this was a noun meaning “an ornamental tuft (as of feathers) especially on a helmet.” It is unclear when the adjective version (meaning flamboyant) started being used.

paten: Usually I try to avoid religious words, but there was a lot of religion in the Middle Ages. A paten is “a plate usually made of precious metal and used to carry the bread at the Eucharist.” The first known use of the word is from the 14th century.

Patrokles: Patrokles is the baronial knight marshal, which means he is in charge of heavy weapons combat.

pela: A type of wax excreted by the insect *Ericerus pela* and harvested and used in China since ancient times.

Pelican: The society (SCA) level award for service. Members of the Order of the Pelican have the title “Master,” “Mistress” or an equivalent title.

Pennsic: The largest event held by the SCA, and it is just north of us! Pennsic is a two week camping event with lots to do!

per: A preposition with a first known use in the 14th century meaning “by the means or agency of.” An example sentence: “Per your advice, I did not attend court.” The use of per meaning “apiece” (\$.50 per apple) is not period and first appears in 1899.

piva: A 16th-century Italian dance form in quick triple meter.

prevail: The first known use of prevail is from the 14th century, meaning “to be or become effective or effectual.” Example sentence: “I am a beginner at illumination, but I will prevail.”

ree: This is a Scottish word meaning “tipsy” or “befuddled with liquor.” It can also mean “wild; fierce; outrageous; overexcited; frenzied; delirious; crazy.” It stems from Middle English (*rei, reh, reoh*).

Robert: Robert is the baronial rapier marshal, which means he is in charge of fencing combat.

round: The first known uses of the word “round” are from the 14th century. As an adjective, it meant “shaped like a circle or ball” but it also was used as an adverb (from beginning to end, as in “all year round”), noun (something that is round), and verb (to make round).

rut: The first known use of “rut” comes from the 15th century, as a noun meaning “a periodic and often annually recurring state of certain male animals (such as deer or elk) during which behavior associated with the urge to breed is displayed.” In 1552, we get a different use of rut: “a track worn by a wheel or by habitual passage.”

salad: The first known use of the word “salad” is from the 14th century, meaning “any of various usually cold dishes such as raw greens (such as lettuce) often combined with other vegetables and toppings and served especially with dressing.” This word comes to us from Middle French before it was part of Middle English as *salat*.

scary: The word “scary” has been “causing fright” since 1582.

sate: As a verb, sate means “to appease by indulging to the full.” The first known use of the verb is from 1534.

seas: In use since before the 12th century, meaning “great body of salt water that covers much of the earth.” We inherited the word “seas” from Old High German via Old English and Middle English.

seize: When used in the 14th century, “seize” meant “to vest ownership of a freehold estate in.” An example sentence: “The king did seize the lands at the border of the East and the Middle, rendering them no longer debatable.” 😊

seneschal: A seneschal is the administrative leader of a barony or the kingdom. Our baronial seneschal is required to uphold SCA law, have an emergency deputy, file quarterly reports to the kingdom describing everything the barony has done in the previous three months, hold officer meetings, make sure all of our required officer positions are filled and that the officers are meeting their responsibilities, make sure all the officers upkeep their memberships and live in our barony, and make sure we have enough members as a barony. Whew!

sent: Past tense of “to send” and in use since before the 12th century.

sentry: The first known use of the word sentry is from 1608, which means it technically is out of period! A sentry is a guard or watchman.

shapes: Plural for shape. There are two uses of the word “shape” that have been around since before the 12th century: as a verb, to “form or create;” as a noun, “the visible makeup characteristic of a particular item or kind of item.” An example: “Æthelmearc’s banner has a snowflake shape on it.”

Sir: A title used by members of the Order of the Chivalry.

snood: In modern times, a snood is “a net or fabric bag pinned or tied on at the back of a woman’s head for holding the hair.” However, this use of the word snood started in 1714! The original meaning of the word snood, from before the 12th century, is “a fillet or band for a woman’s hair.”

stir: “Stir” has been in use as a verb from before the 12th century, meaning “to disturb the relative position of the particles or parts of especially by a continued circular movement.” As a noun, meaning “a state of disturbance, agitation,

or brisk activity,” it has been used since the 14th century.

sty: From before the 12th century, a sty is a pigpen (noun) or to lodge in a pigpen (verb). We inherited this word from Old Norse by way of Middle English.

Svava: Savva is the baronial chatelaine, which means she is available to newcomers to help them acclimate to the barony.

Sycamore: The Order of the Sycamore is the lower-level (Order of Merit) kingdom award related to “peaceful” arts and sciences. If you are given this award, it automatically includes an Award of Arms, if you don’t have one already. You can then add “Lord” or “Lady” or an equivalent title in front of your name.

tang: Tang is period! Not the orange powder, but the word, meaning “a projecting shank, prong, fang, or tongue (as on a knife, file, or sword) to connect with the handle.” The first known use of tang this way was in the 15th century. However, it was also used as a verb in the 16th century, meaning to “clang” or “ring.”

tarn: A “small steep-banked mountain lake or pool.” It comes from Middle English (*terne, tarne*) and, before that, Old Norse. The first known use of the word tarn is from the 14th century.

tau: The 19th letter of the Greek alphabet. The first known use of tau to represent τ is from the 14th century.

tent: The word tent, meaning “a collapsible shelter of fabric (such as nylon or canvas) stretched and sustained by poles and used for camping outdoors or as a temporary building,” appears in the 14th century.

tenting: In the 14th century, using tent as a verb, it meant “to attend to.” Example: “I am tenting to the baroness today.” Speaking of today...

today: Today can be an adverb (meaning “on or for this day”), a noun (meaning “the present day, time, or age”), or an adjective (meaning “characteristic of today”). Use of today as an adverb stretches back before the 12th century; the first known use of today as a noun is from 1535. However, today wasn’t used as an adjective until the 20th century.

Adverb Example: “We will win the battle today.”

Noun Example: “Today is a good day to get hit over the head with a duct tape wrapped stick.”

Adjective Example: “Today’s question: what are those people doing with duct tape wrapped sticks out on that field?”

toe: As the biggest appendage on your foot, this word has been around since before the 12th century. As a verb, meaning “to furnish with a toe” (such as in knitting), it first appears in 1660.

Ts’vee’a: Ts’vee’a is our baronial historian.

Turlough: Turlough is our baronial “Iron Key” which means he keeps and provides our loaner armor/fighting equipment at practices and events where needed.

turn: Although the word turn has many definitions, the first use from before the 12th century was as a transitive verb meaning “to cause to move around an axis or a center: make rotate or revolve.”

tuna: The flesh of a tuna fish used for food. Believe it or not, the first known use of the word tuna was circa 1555! However, I’m

pretty sure they left the mayonnaise out back then.

Violeta: One of our two baronesses. With Aurelia, she is responsible for attending the annual business meeting of the kingdom (Curia), holding baronial courts, submitting reports on the barony at each Æthelmearc coronation (every six months), and determining where and when to present baronial awards to the populace.

vivat: Vivat is Latin for “long life.” Saying vivat three times at the end of the presentation of an award started in the East Kingdom during the reign of King Gyrth and Queen Melisande all the way back in 1978! The practice was adopted in Æthelmearc while it was still a principality.

vote: Unlike in the Middle Ages, we get to vote as to who will be our new baron(s)/baroness(es). See “From the Seneschal” in this newsletter for details!

yae: In Scottish, an adjective meaning “one” or “one and only” For example, “I am Sir Silliness’s yae squire.” However, the use of yae isn’t documented until the late 17th century. Whoops.

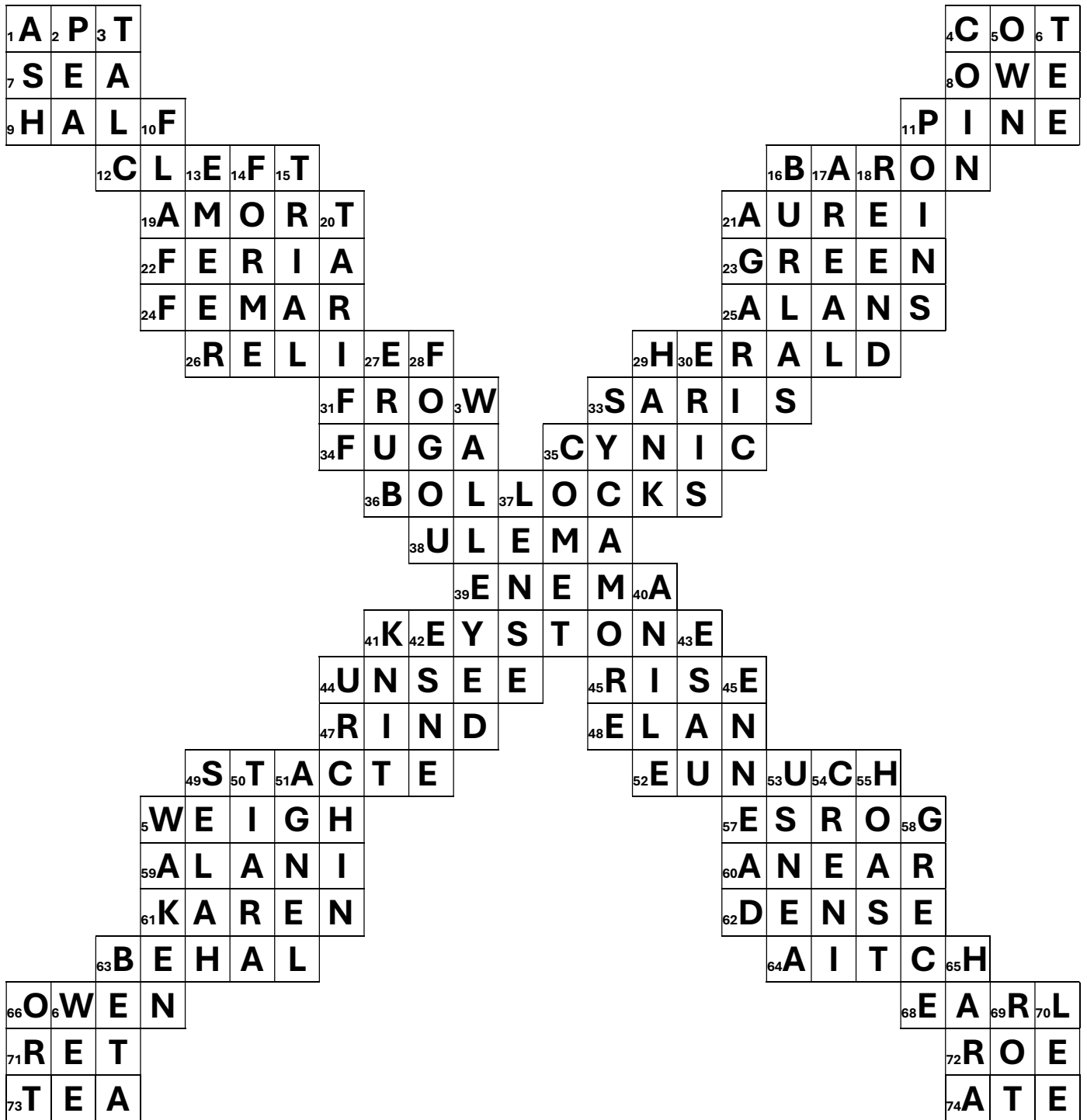
Yarden: Yarden is the baronial equestrian marshall; they make sure we follow appropriate procedure when we bring horses to events and hold practices.

year: In the SCA, we measure years by length of time since the beginning of the SCA in 1966. We are currently in Anno Societatis LXII (62).



<https://openclipart.org/detail/338509/medieval-scribe-writing-color-remix>

Solution for “X Marks the Spot” Crossword Puzzle



Classifieds

This section of The Althing is available for any reason you wish to reach out to other members of the barony. There is no cost; however, the Chronicler reserves the right to reject announcements if they are inappropriate.

Event: Barony Garb Swap and Social Meeting.

It will be held in North Park at the Avalon Shelter on **Sunday July 12th, starting at 11 am.** Mistress Constance Glyn Dwr is once again running the swap. If you have garb that you no longer wear, you are welcome to donate it. Fabric donations and wardrobe accessories are also welcome contributions. When the swap starts, usually between 1pm and 2pm, newcomers get first pick.

We plan to hold a barony social meeting. The shelter has electricity and picnic tables if you want to do other crafts. Fencing and Heavy fighting can be held in nearby fields. There is lots of space.

Location for Avalon Shelter:
<https://maps.app.goo.gl/9GyiYydwKKWdjZPMA>

The shelter is on McKinney Road, behind the Admin Building on Pearce Mill Road. There is very limited parking at the shelter so please unload there and go

back to Walter Road to park across from Orchard Lawn Shelter here:

<https://maps.app.goo.gl/2BwE4E1vXi3YjCfP6>

Job Offered: Applications open for Society Youth Programs Officer

As a welcoming organization, the Society knows that young people are an essential part of a thriving SCA community. As such, the SCA is seeking applicants for the role of Society Youth Programs officer. This is a volunteer position, charged with encouraging and facilitating youth and family engagement in the SCA. These activities will give young people the ability to have their voices heard, be involved in activities and events and celebrate their contribution to the Society.

You will work with Kingdom Youth Officers, engaging with them regularly, holding meetings via video conference at least once a quarter or more as desired/required. You are passionate about the development of high quality,

fun and educational youth programs and providing opportunities for engagement in the Society for children, youth and families. Working as a Deputy to Society Seneschal, you will develop resources and guidance and assist kingdoms to develop “fit for purpose” youth programs that are compliant with the Society’s youth policies and local jurisdictions requirements. You will report on a quarterly basis to the Society Seneschal and the Board.

The purpose of this office is to promote and encourage youth and family-friendly activities of the SCA. We want our younger members to feel valued and to be involved in as many different aspects of the SCA as possible.

The successful candidate:

- Must have a membership
- Must have or obtain a current SCA background check
- Must be familiar with SCA policies on youth participation

- Excellent verbal and written communication skills
- Able to respond in a timely fashion to questions and concerns
- Experience in and enthusiasm for developing and delivering recreational activities with young people
- Experience as an SCA youth officer at some

level is strongly recommended

- Have knowledge and understanding of children's/youth learning and development

Interested applicants should send a letter of interest, together with modern and SCA qualifications, to resumes@sca.org & seneschal@sca.org.

Hard copy applications are accepted as well at: PO Box 66347, Scotts Valley CA 95066.

Job Offered: Seeking cartoonist to add fun to *The Althing*. Pay is nonexistent but appreciation will be offered in large scoopfuls. Contact Emilia for more information.



<https://openclipart.org/detail/346823/medieval-atm>

Their Excellencies of the Debatable Lands

Baronessa Violeta de Valencia
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Their Royal Majesties of Aethelmearc

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Their Royal Highnesses of Aethelmearc

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Webminister (1/27)* Niall Mac Raedwulf webminister@debatablelands.org	Minister of the Lists (4/28) Gerschon de Gervoi dit l'Amiot lists@debatablelands.org	Chatelaine (8/26) Svava Jorundottir chatelaine@debatablelands.org

Baronial Positions and Deputies

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