



FOURTH QUARTER

AS LIII (2018)

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Submissions: Any gentle wishing to submit articles, artwork, poetry, etc., to the Althing is invited to do so. Please send your work to the chronicler. All material in the Althing is copyrighted to the individual contributors. The chronicler reserves the right to edit, refuse, or reprint any submissions. The Althing's submission deadline is general the 15th of the last month of the quarter (March, June, September, December) – send your contributions to tochronicler@debatablelands.org for inclusion in the next issue.

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Baron and Baroness

Hello Debatable Lands!

The calendar is quickly drawing to a close as we write this missive. Our intrepid Seneschal has reviewed the year beautifully, so we'll keep this one short.

Baronial Twelfth Night is just weeks away, and promises to be a great time, as usual! You can read more about it in this fine publication, but suffice to say: misrule and cookies and court - oh my! We're also looking forward to the AEthelmearc Grand Tournament Event in February and hope to see everyone there, too!

Baronial Twelfth Night will also host the Baronial Bardic Champs and A&S Champs! We can't wait to see and experience the entries! We encourage all to enter, no matter your experience level. The theme for Bardic is Joy and Celebration in Honor of the Baron's 40th Birthday that weekend. The A&S Champs has no restrictions or theme, but we'd prefer to see things that have been finished within the last 12 months, or that are currently in progress. Our artisans and bards are the finest in the land, and we cannot wait to see you shine on that cold winter day!

Looking forward, there are some fun plans in the works for the spring and Pennsic! Stay tuned...

On a more personal note... we know that this past year was difficult for many of you for so many reasons. Loss and sorrow ran like dark threads through the rich tapestries of our lives, and hit us hard here in our hobby that is so much more than a hobby. Take Heart, Friends, a New Year is dawning, and promises light - We wish all of you nothing but Merriment and Love!

*In Levitate et Caritate
and Cheers*

Baron Brandubh & Baroness Hilderun





From the Seneschal

With the end of one year and the beginning of another, it is the traditional time to reflect on the year past and the year to come. I am always pressed to find the words to express just how highly I think of everyone in this Barony. I am honored to serve as your Seneschal and proud of what we as a Barony accomplish every year. The kindness, talent, generosity, enthusiasm, knowledge, and volunteerism shown by all of you is inspiring.

From gathering items for gift baskets for the Royalty to sharing your expertise to train new martial participants you are all amazing volunteers. The countless hours that you put towards helping make the Barony, the Kingdom, and the SCA a vibrant organization is truly a gift to each of us. Your efforts are seen and appreciated.

Here are some highlights from the last year:

January

This year started with a lovely, smallish Baronial Twelfth Night, run by THL Elss and Lady Kathryn, where so many people received recognition from our Baron and Baroness, including the The Royal Livery Company (the first time they were recognized). It was also where we got to see Mistress Graidhne elevated to the Order of the Laurel.

February

Lady Zianna generously donated new list ropes for our use in indoor combat. They were immediately used for the Carnegie Science Center Demo where we had over 100 people join us to make this Demo so successful we are invited back and in a leading role. The William Blackfox awards were announced and the BMDL took home six awards. We also had a very successful Tavern in the Park event autocratted by THL Elss and Lady Elsa.

April

Baron Leonard passed away mid-month, which was a significant blow to the Barony as a whole. We had a demo at CCAC South that was very successful. The Comet Persuivant began a project to make Baldrics for everyone participating in a martial activity at Pennsic. The Brewers Guild came out of dormancy and set their first meeting date.



June

We hosted the Known World Herald and Scribes event, coordinated by Master Alaric and THL. The baldrics for martial activities at Pennsic were finished and handed out to as many people as possible, the rest to be distributed at Pennsic. We also had an Iron Comet event, autocratted by Don Jorundr and the Barony got new Champions.

July/August

PENNSIC – As always, the BMDL was everywhere – volunteering, coordinating,

September the Barony hosted the first ever Known World Commedia gathering. We had the pleasure of hosting so many talented visitors and rumor has it that it's going to be held again.

October

Agincourt, now in its 12th year, was held during its traditional weekend and was autocratted by Baroness Constance and Meesteres Odriana.

November

We had our traditional Harvest Revel Barony Meeting at the Castle – there was pie, GLORY!!!, singing, pumpkin launching, and fellowship.

December

We had our first joint fencing practice with Broken Plow, which will now be held the first Sunday of the month at the Broken Plow studios in Creighton, PA. We also had end-of-year retrospectives from quite a few people published on Stórfréttir. We also saw the untimely passing of Lady Amanda and Jamie MacMichael, over which most of us are still processing our grief and our hearts are with their families.

The coming year is starting out just as full as last year --

Kingdom Twelfth Night on 5 January.

Baronial Twelfth Night a week later, 12 January, where we will also have our Barony Meeting.

Aethelmearc Grand Tournament on 2 February.



Seneschal

There was a recent call for letters for the Office of Baronial Minister of Arts and Sciences, those letters are due at our February Business Meeting on Wednesday, 6 February. If you are interested in the position or serving as a Deputy to learn more about the realities of the office, please check out the call for letters on Stórfréttir - <http://debatablelands.org/blog/?p=2723>. We welcome new people to put in letters and become part of the Barony's Leadership.

We also have a call for letters for the Office of the Comet Persuivant. While the current Persuivant is interested in serving another two-year term, if you are interested in the position or would like to serve as a Deputy Herald to get an idea of what that job entails, please read the call for letters on Stórfréttir — <http://debatablelands.org/blog/?p=2705>. Those letters are also due at our February Business Meeting.

We have the most amazing Barony in the Known World and I am perpetually impressed by the breadth and depth of opportunities that we have here, not only in knowledge but also in service and martial skill.

*Aude aliquid dignum,
Odriana, Senschal*





IE

xchequer

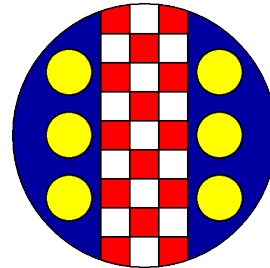
Good day Barony-Marche of the Debatable lands! There is not much to report, this is traditionally a slow month for the office of the exchequer due to fewer events and therefor less money going in and out. We still have a bank account, all reports have been completed, and we are in good standing all around.

I wanted to say thank you to all of the people who have been learning to run troll at events including Lady Ranka who ran troll at Agincourt and Lord Ronin who is running troll at the upcoming 12th Night.

Don't forget to bring your blue cards to 12th night, it helps give us all less paperwork to do despite being a free event. We will be accepting donations at the door to support the Barony.

Lady Arthes Macleod

Exchequer





A

rts and Science

Greetings to the Barony from your Minister of Arts and Sciences!

It has been my privilege and great pleasure to serve the Barony-Marche of the Debatable Lands as the Minister of Arts and Sciences for two years. My term is coming to an end and so I call for letters from anyone who wishes to run for the office. I will not be seeking a second term, as I would like to work on activating the Food Guild.

My activities for the last two years have been:

- ** Collecting information on A&S-related activities in the Barony and reporting it to the Kingdom.
- ** Encouraging others to explore the arts and sciences by holding regular meetings with Interesting guests who demonstrate their expertise in many and varied activities.
- ** Participating in activities such as demos and classes to support the wider A&S community.

Should you have questions about the duties associated with this position, please email me at ansminister@debatablelands.org.

Any gentle who would be considered for this two-year position is invited to send an email with a list of qualifications to me at ansminister@debatablelands.org and to the Seneshale, Meestres Odriana vander Brugghe, at seneschal@debatablelands.org.

*In service to the Barony-Marche,
T+H+L Elss of Augsburg*





Chronicler

Good day Barony!

I hope everyone has had a good year and has a wonderful time in the year to follow. I look forward to having more content and more readership in 2019. This year we had all of our newsletters out just about on time, with a couple being under 24 hours late. My hope is next year I can have them even more punctual.

I'd also like to encourage everyone person in the Barony to get involved and write something for the blog and Althing. Give us a glut of content to make the Althing even more successful. Help us make a grander newsletter for all of our Barony. Tell me about favorite cookie at the 12th night cookie contest, tell me your SCA new years resolution. Did you learn something new? Share it with the Barony! It can be as little as a paragraph or as long as you want it to be.

Tigerna A. Sionnach Macleod

Chronicler Barony-Marche of the Debatable Lands



This quarters issue includes a selection of scenes from the Bayeux tapestry, where our Barony's wonderful comet is sourced. All images are public domain.



Brewer's Guild

Seasons greetings from the BMDL Brewer's Guild!

At the beginning of this year the BMDL Brewer's Guild started meeting regularly again, and boy have we been busy! Our guild has done a number of great works in 2018 including providing alcohol for Twelfth Night, holding a roundtable at Tavern in the Park, showing off our cider yeast experiment at baronial court at Pennsic, serving at the kingdom bar at Pennsic, holding a roundtable discussion at the Harvest Revel, and hosting regular monthly meetings where we brewed and sampled all sorts of drinks and took field trips to local breweries. We also organized our inventory and started a lending library for anyone who wishes to borrow our brewing equipment.



In our monthly meetings this year we've made: wine, cider, gluten-reduced porter, and more! At our most recent meeting we started an experiment with a large batch of mead by splitting it into 5 one-gallon carboys, and added a different type of yeast to each one. We'll be sampling these mixes over the next year or two to see what the effects of different yeasts are on mead made from the same batch of honey. Look for the first tasting at War Practice!



If you'd like to join the Brewer's Guild or if you have questions about brewing, feel free to reach out to our Guildmaster Lady Alysoun at brewing@debatablelands.org.

Our next contribution to the barony will be at BMDL Twelfth Night this January 12th. For this celebration we'll be holding another roundtable, entering our individual drinks in a brewing competition, and sampling several different recipes of hippocras made from wine brewed by the guild earlier in the year. Bring your best brews and a good mug and help us spread good cheer!

Hope to see you there! Until then, have a happy holidays and a happy new year!





12th Night Retaining

Their Royal Highness will be attending our 12th night and while it is always a fairly easy going event they will be in need of retainers. Please contact their head retainer, Lady Aine by email at LadyAine1971@gmail.com if you are able to help.

Winning Pies!

During our Harvest Revel we had a wonderful Pie contest. We ended up with a room overflowing with pies and over the next 3 publications we're going to be sharing the winning recipes:

Crustad Lumbard (meat day version)

prepared by Myfanwy ferch Rhiannon and Alastar Scott MacCrummin (Ruth and Steve Morrisson) recipe redaction by Myfanwy

Original Recipe: 1

123. Crustad Lumbard.

Make large cofynys. Take datys; pyke out the stones, & yf thu wilte thu may cut thy datys, or els stop hem with blanch poudyr withyn. & do therto grete gobets

of marye, & couch theryn rabbits with the marye, & small bryddys perboylyd well in fat broth. & couch there-to clovis, macys, reysons of corauns; & fry pynes & strew theron. & set hem yn ther own syrip of creme of cow mylke, yolkes of eyron, & good poudyr; sygure, saundrez, safron & sallt. Fyl hem therwith.

And on fisch days boyle wardons tendyr, or othir perys; pare hem & hole hem at the crown. Fil hem full of blaunch poudyr & turne yn the poudyr of gynger that the poudyr lefe theryn; & set hem in cofyns, & the stalkes upward. & yf thu wilte, thu may turne hem that they be hid yn bature & fry hem or thu couch hem. Let no flesch come therto. Make thy syripe of thicke mylke of almondys. Make up thy crrustardys as thu dedyst on flesch days. When they be bake, yf thu wilte, thu may gylte the stalkys of the perys; & serve hem forth.

(gluten free) pie crust: 2

10 cups chestnut flour (plus extra) 2lbs. butter, softened (plus extra) 5 large (or 4 jumbo) eggs

12 Tbsp raw sugar

1 tsp salt

filling:

1 whole rabbit

1-2 squab

4-6 small quail



~ 5 quarts beef stock (enough to cover
rabbit and birds when parboiling) ~1 quart heavy cream
8 egg yolks
1 cup marrow
1/2 cup pine nuts fried in butter
1 cup sliced pitted dates
1 cup dried currants

Ingredients:

1-2 Tbsp Pouder Fine 3 Tbsp ginger
2 Tbsp raw sugar
1-1/2 Tbsp cinnamon
1 tsp ground cloves
1 tsp ground grains of paradise 2 tsp raw sugar
1 tsp blade ground blade mace
1/2 tsp ground cloves
1/4 tsp saunders [ground sandalwood] 1/8 tsp saffron
2 tsp salt
2 tsp additional raw sugar

Directions:

Roast marrow bones at 450° F (425° convection roast) for about fifteen minutes, then scoop out the marrow from the center. Chill. [Bones may be reserved for making stock, but for this commercial organic beef stock was used.]

Make up pie crust; press into flattened disc and chill, wrapped in plastic wrap, for at least 45 minutes. Roll out on floured surface (floured with chestnut flour). Bake in a greased and floured 3 springform pan at 350° F (convection bake) for 15 minutes. Let cool. [Note: this crust is very soft]



Make up “fine power”.

Fry pine nuts in butter.

Slice dates.

Grind mace and cloves.

Parboil rabbit, squab and quail in beef stock for at least 30 minutes; cut up; let cool and debone somewhat (some piece, like legs, will still have the bones in — these were placed around the top edge, decoratively).

Arrange meat in pie crust, along with currants, dates, pine nuts and marrow/suet.

Whisk egg yolks and cream together, then stir in spices and salt⁴, and pour over meats, marrow, pine nuts and fruits and to fill pie crust. Sprinkle with raw sugar. Place springform pan on parchment lined baking sheet.

Preheat oven to 350° F (convection bake)⁵ Put pie in oven and drop to 325° F.

Bake for 30 minutes (lower third of the oven), then turn and reduce heat to 300° F; continue to bake rotating every 30 minutes, until custard is set and internal temperature of custard is 145° F (165° F for the rabbit, squab and quail meat). In a convection oven this was about 1-1/2 hours. Remove pie from from springform pan to serve.

Notes:

1 Beinecke MS. 163, Yale University, 15th C. transcription; in Hieatt (p. 85). The fast day version was redacted in Hieatt (pp. 188-89).

2 <https://lickyourownbowl.wordpress.com/2007/08/24/chestnut-pastry-a-tart-with-pears-and-blackberries/> . Note: This is about enough piecrust for two pies this size; the original recipe called for jumbo eggs; 5 large eggs = 4 jumbo eggs).

3 The pan was greased with butter and floured with more of the chestnut flour.

4 Originally twice as much of the liquid filling (i.e., two quarts of cream, twice as many egg yolks, twice as much spice, etc.) were made up, but not needed.

5 Pie was baked in a convection oven. To bake in a conventional oven, the temperatures should be increased by 25° F and the baking time may be longer.

Bibliography:

Hieatt, Constance (ed.). An Ordinance of Pottage. London, Prospect Books Ltd., 1988. [https://](https://lickyourownbowl.wordpress.com/2007/08/24/chestnut-pastry-a-tart-with-pears-and-blackberries/)

[lickyourownbowl.wordpress.com/2007/08/24/chestnut-pastry-a-tart-with-pears-and-](https://lickyourownbowl.wordpress.com/2007/08/24/chestnut-pastry-a-tart-with-pears-and-blackberries/) blackberries/

<http://medievalcooking.com/recipes/fine.html> [Pouder Fine recipe, redacted from Le Ménagier de Paris, 14th c.]

Information about cooking temperature of the rabbit and game birds courtesy Allegheny County Health Dept., Food Safety Division.



Upcoming events

Jan 5 Aethelmearc 12th Night

Jan. 12 Barony-Marche of the Debatable Lands 12th Night

Feb 2 Aethelmearc Grand Tournament

Feb. 16-17 Expected date for Aedult swim IV

March 1 Tournament of the White Hart XXII

March 9-17 Gulf Wars XXVII

March 17 Expected date for Barony Meeting

March 19 Carnegie Science center demo

March 30 The Donnan Party: A Day of Blessing

April 5 Coronation of Gareth and Julianna

April 13 Festival of the Passing of the Ice Dragon

April 25-28 Blackstone Raid 28

