



THE SOCIETY FOR CREATIVE ANACHRONISM AUSTRALIA

The Shire of Bordescros

ΜΕΛΗΤΗ ΓΡΑΦΕΥΙΝΑ, ΕΝΩΝ ΟΜΟΛΟΓΟΥ ΤΟΥΤΩΣ!

GRAPEVINE SEPTEMBER



CHRONICLER'S WELCOME



Unto the worthy populace of Bordescros and to all of the friends of the Shire, Greetings.

Greetings from far, far, far, far, far, far north ward, we are all well and our new grandson is just gorgeous. We have battle many strange beasts on our pilgrimage north, some with 2 legs and some with 4 or more legs. You can see photos of our adventure at <http://picasaweb.google.com.au/rsteff1960>, also see Vig putting his butt in the face of a 5mt Crocodile, Vig is ok but the Croc is still very sick.

Preparations for Border War are coming along nicely and since I have been up here I have had time to think and I have a lot of ideas in this old brain of mine. Our Border War web site is up and running and I hope you all like the work we have done on it, what we have tried to do is give people a little bit of a tease as to what might be going to happen and hopefully whet their appetites for more. Check out the website <http://borderwarxii.webs.com/>.

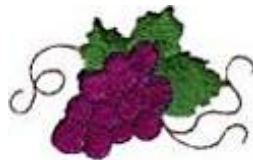
I need more articles for the Grapevine and you can still send them to me while we are away, send them to rsteff1960@gmail.com.

Yours in Service,
Arnora BloodAxe

CALENDAR	
5 TH SEPTEMBER	LOCH ALBA TOURNEY & FEAST
12 TH SEPTEMBER	BORDESCROS FIGHTER TRAINING AND A&S
14 TH SEPTEMBER	XAVIER DEMO
19 TH SEPTEMBER	TOURNEY AND FEAST AT THE FISHING CLUB ON BORELLA RD
3 RD OCTOBER	LOCH ALBA TOURNEY & FEAST
11 TH OCTOBER	BORDESCROS FIGHTER TRAINING AND A&S AT THORSHOF
17 TH OCTOBER	TOURNEY AND FEAST AT THE FISHING CLUB ON BORELLA RD

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AT THE MARSHALL'S COMMAND

Fighter practice

The Albury and Loch Alba Practice will be for heavy combat training and rapier training if sufficient authorised marshals are available for each discipline

ALBA LOCH	The last Sunday of each month between 2pm and 5pm. Glenfield Community Centre. Confirm with James Douglas
ALBURY	The 2nd Sunday of each month from 2pm until 6pm (i.e. sunset if that keen!) at The Albury Wodonga Sport fishing Club Riverina Hwy.
ARCHERY	Archery Training is at this present time at Thors Hof (Will's home) on the 3 rd Sunday of the month, until such time as we can set up the new location and then it will be held at the same time as Heavy fighter Practice. Please confirm with Lord William if you wish to train.

Remember there is always the opportunity to train at Bordescros monthly bash if time permits.

*Don't forget to send in any articles
from Loch Alba for your page in the
Grapevine.*

-- Editor

Historical Naming of Loch Alba

Received this from Vig in reply to a question he asked the Guys from Loch Alba. Hope you all find this interesting.

Many many moons ago when interest first appeared out at uni. The name Alberloch was termed (2001). With the renewal of interest, in the form of JD, a more historically correct Scots name was preferred incorporating Gaelic in the form of Loch Alba - "The White Lake".

JD's household is House Douglas of Loch Alba.

Tuatha de Macha (People of Macha) includes House Douglas, House Anam Cara, Septimus, Bart, Spurling and Hallet to date.

Macha was part of the triad of goddesses known as the Morrighu and one of her symbols was the Crow. I do have a design of sorts for Macha but not for Loch Alba I will work on this in the following few weeks and hopefully come up with something. I hope this clears up name matters and adds a bit of history etc. to the area. On another context to tie in with the Gaelic themed area it would be more prudent to be the "North March" as this is historically correct both with the Lochs position on the Border of Bordschros (Marches in Scots/ frontiers in English) if you would like more info on Macha I have a document several pages in length on all sorts of things to do with the people of the loch. Have an awesome weekend in Darwin and I will see you when you return to the South.

Crimthann

Published with permission

Editors Note:

Many thanks Crimthann for the History Lesson.

Many myths form over time and it is nice to learn how our shire and group friends have come about their identity.

Shows how much we are connected as a group when history is shared.

If any Denizens, Household or others would like to share how they came about their name, please feel free to share with the Shire and others beyond.

Important Group News

Septembers Fighter Training

As most of you are aware Lord William has offered his home as a site for us to have fighter practise for the month of September and to stay after wards and have a gathering around the camp fire.

This will take place on the second Saturday of the month of September, instead of the second Sunday of the month. For more information please see Lord William or Lady Lowry

School Demo

The Xavier Demo is on Wednesday 14th September 2009, all those that can attend please be there. For more information please contact Lady Lowry.

Web Minister

I am now able to take on the full responsibilities of the web minister and if there are any mistake or corrections needed on the web sites please let me know and I will make those corrections, straight away. On rsteff1960@gmail.com or rfr09803@bigpond.net.au.

The new mobile internet we have purchased is great and will enable me to help people at the club fix any problems they might be having with their accounts. It will also allow us to research things at A&S or other events, so next time Brenna wants to know the meaning of a word she can look it up straight away and not rely on me to go home and try and remember what that word was.

I also am a graphic designer so if people need help with their devices or getting them on to the computers, I am able to help with that too.

Border War

We have a few things to get done for Border War and I would appreciate it if everyone could help me out and work on things for me while we are away.

The first thing to tackle is our cardboard cut outs of our fighters; these will be our archery targets. I saw this idea on the Pennisc site photos and thought this would be a fun thing for us to do. We have the card board and next time you are in armour get some one to trace around you.

The second thing is to start rehearsals of our play, Beoan has been kind enough to let us do one of his plays and Skadi is also interested in being involved. Please contact Beoan or Skadi if you interested.

The Web Site is up and running and I have had a lot of time up here to do a lot of work on it I really hope you like it, please check it out and any constructive comments would be gratefully received. <http://borderwarxii.webs.com/>

Notices

If any one has any notices they would like to put in the Grapevine you can use this section to do that. Anything from announcements to items for sale, remembering it must of a medieval nature, so anyone with armour or rattan etc for sale, garb or braid, can put an ad here, just send me the details and I will include it in the next Grapevine.

Or anyone with a special announcement can also use this section.



Fighting for the Crown



In the Thirty-fifth year of the Society, Lochac held a tourney to decide who would be its first King and Queen. In 2003, being the Thirty-seventh year of the Society and the second year of the Kingdom, any Member who is authorised to fight may enter the lists, saving only the Sovereign and his Consort (and such individuals as may be personally unacceptable to them). Prior to the tournament, Their Majesties usually hold a meeting with those wishing to enter the up-coming Crown List to explain exactly what is involved and what will be expected of them, (and their Consort) should they be the winner.

Twice a year, in July and November, the Crown summons all to a great tournament. Those who wish to enter are asked to sign up with the List-keeper, the Chivalry separately from the unbelted fighters. At the Invocation of the Crown Lists, the Chivalry and their consorts are called to assemble before the Thrones. The unbelted fighters and their consorts are then called to assemble in a line behind the Chivalry. The members of the Chivalry are then announced by name and then such unbelted fighters who have been chosen to stand with the Chivalry, (to be made a *knight for the day* is considered a great honour). The fighters, after making their reverence, move to either side of the Throne, (depending upon which list-field they have been assigned to) the row of unbelted fighters are asked to move closer to the Throne. The King then asks the Earl Marshal to recite the rules and conditions and the Herald administers an oath binding all to the high purpose of the day. Then each unbelted fighter, as his name is called, challenges any one of the fighters in the line of Chivalry for the honour of the first round of Combat. He then steps forward, with his consort, and they are presented to Their Majesties. The tournament then starts, using two list-fields. The Lists are usually double elimination and each encounter is a single fight. . . . Until the final round, which requires the victor to win two-out-of-three.

Before the final round is fought, Their Majesties enter the List-field with the Chivalry as escort, followed by the Marshals. The Knights kneel around the edge of the field. The first fighter, with consort, banner bearers and attendants, then enters the field, followed by the second fighter, with consort, banner bearers and attendants. The consorts are then entrusted to Her Majesty, whereupon, they (and the banner bearers and attendants) return to the Royal Pavilion. The Royal Consort and the two prospective consorts have unobstructed places of honour at the side of the field to view the Finals.

The Court investiture of the Crown Prince and Princess is held at a great Feast on the evening of the same day that the Crown List has been fought. The Crown Prince is crowned with a wreath of laurel leaves by the King and the Queen then hands a rose wreath to the Crown Prince, whereupon he places said wreath upon the brow of his new Crown Princess.

Downloaded with permission from Lochac Web Minister at
<http://lochac.sca.org/seneschal/docs/group/SCA+11+Fighting+for+the+Crown.pdf>

HARVEST CALENDAR

So in mid to late winter, which vegetables are in season?

Winter is when the Brassicas (cabbage related plants) and the Allium family (onions, garlic, leeks etc) start to be harvested. It is also the time when the winter stores are used so dried pulses and nuts, and preserved vegetables (pickles) would have become a more substantial part of the medieval diet.

Amongst the Brassicas, try:

Kohl Rabi (“cool ra-bee”) or cabbage turnip was referred to by Pliny in AD70. It is the bulb of a cabbage plant. They have a mild (not really cabbage) flavour and you would use them instead of turnips in soups, or cooked like modern potatoes.

Kale (collard greens) is the closest to the archetypal cabbage referred to by the Romans. It is the tough dark green leaves that are eaten. Best picked as soon as they are ripe, from the outer leaves. We are currently experimenting with recipes for these.

Radishes are harvesting now. Radishes, onions and garlic were part of the rations for the pyramid builders according to Herodotus.

Burdock is a grassy herb found throughout the world. The roots were eaten as a medicinal herb for lactation and skin ailments.

Onion is an ancient herb. The Egyptians used them in the mummification process, and Pliny wrote of six varieties known to the Romans.

Garlic is prolific at our home this year. Apparently traditionally you hang them around your door to dry, not to deter Vampires (modern), but (evil) witches!

Leeks were much loved by the Welsh and the Vikings.

Fennel was given to the ancient Greek and Roman soldiers for their good health. The seeds may be eaten if dieting to stave off hunger cravings.

Hope that has inspired you to find some interesting recipes!

William fitz Symon

* The following article was sent to us from Lady Rosamunda and due to its size I have decided to split it up into its months and from my first impression it is very informative and those Vikings had more celebrations than we do now, but then again, any excuse to drink and be merry is the Viking Way.



Odin Rune



Freya Rune



Thor Rune

ASATRU CALENDAR

MONTHS

Religiously, Ásatrú Folk use the old, non-Roman names for the months, usually based on either the original names (usually Icelandic or Anglo-Saxon, depending on the tradition), or on the old folk names for the full moon.

Modern/Roman Folk Names		Anglo-Saxon	Icelandic
<u>July</u>	Snowmoon	Æfter-Giuli	Thorri
<u>August</u>	Horning	Solmonath	Góí
<u>September</u>	Lenting	Hredhmonath	Einmanudhr
<u>October</u>	Seedmoon	Eostre	Gaukmanudhr/Saidtidh
<u>November</u>	Merry moon	Thrimilemonath	Eggtidh
<u>December</u>	Meadmoon	Ærre-Lithe	Solmanudhr
<u>January</u>	Haymoon	Æfter-Lithe	Heyannir
<u>February</u>	Harvest	Weodmonath	Tvimanudhr
<u>March</u>	Shedding	Haligmonath	Hanstmanudhr
<u>April</u>	Hunting	Winterfyllith	Gormanudhr
<u>May</u>	Fogmoon	Blotmonath	Frermanudhr
<u>June</u>	Yule	Ærre-Giuli	Hrutmanudhr

Ásatrú Folk use the date "R.E."--"runic era"--as opposed to the Western "[AD](#)" or "[CE](#)". Instead, they begin their era in what the West dates 250 [BC/BCE](#)--so that for the year 2008 it is 2258 RE. This date is chosen, as it is thought to be the age of the earliest artefacts with runes carved on them.

LENTING

September 9 - DAY OF REMEMBRANCE FOR HERMAN OF THE CHERUSCI.

Herman learned the art of war under the Romans, then deserted the Imperial eagles to lead his tribe in revolt against the Mediterranean intruders. In the fall of the year 9, he annihilated three legions in the Teutobergerwald, a victory which saved Germania from Roman occupation. Plant an oak tree, eat in a German restaurant, and remember Herman with a glass of fine beer from the Fatherland. Hermann the Cheruscan, embodiment of German freedom, who kept Germany from being over run by the Romans and suffering destruction of their culture and language such as was experienced by occupied Celtic Gaul.

September 20 - OSTARA.

Praise this Saxon Goddess of the springtime and the dawn, and revel in the rebirth of life at winter's end. "Easter" is a corruption of Ostara's name, and you can celebrate her day with bunnies, eggs, and the other heathen symbols that usually characterise this holiday.

This is the last month of this great series as we have run it for 12 months now, if you would like a complete copy of this series please let me know and I will forward it on to you. I hope you have enjoyed this series and if you have other series like this please forward them on to me and we will start a new series.

Eclectica



Coke's Guilde & Receipts

By Lady Thomasina Freborn

Greeting all,

Welcome to the first month of spring in our Shire and surrounds. Don't forget to use up the last of the winter crops before moving on to the sweet spring produce.

Now I must admit that my recipes are not always documentable. I try to at least make sure it would have been similar to something cooked back then. I do this by looking at the ingredients, and how the dish is prepared and served (I have experience in this so if you need help just ASK ME!). I think for our feasts this is fine but when cooking for large SCA events I stick to period recipes so that I have history to back me up. The whole point of SCA feasting to try and recreate food that would have been consumed at the time and honestly it really isn't that hard when you can find recipe sites and cookbooks so easily these days. If you want to cook one of your favourite mundane recipes, and then make sure it's one that will actually fit in with our period foods. Well enough of my ranting and on to this month's recipe.

YiS,

Lady Thomasina Freborn, Journeyman Laurel, AOA, OGT.

I promised at last feast I would include a copy some thing I cooked at that feast, so now I will give you a copy of Roman Gnocchi (This is one of my not period but could be recipes). Please note that the egg whites were not wasted but made into a sweet called 'Pets' (a period recipe).

Roman Gnocchi

These gnocchi can be prepared a day or two in advance, wrapped and stored in the refrigerator in the slab form or as circles.

Gnocchi ingredients

45g butter, melted
30g parmesan, grated
3 egg yolks
1 litre of milk
Pinch of nutmeg
200g semolina flour

Line a 30 x 25 cm Swiss roll tin with baking paper. Beat together the butter, parmesan and egg yolks and season lightly. Set aside.

Heat the milk in a large saucepan. Add the nutmeg and season with salt and pepper. When the milk is just boiling, pour in the semolina in a steady stream, stirring as you pour. Reduce the heat and continue to cook, stirring, for about 10-12 minutes, or until all the milk has been absorbed and the mixture pulls away from the side of the pan in one mass.

Remove from the heat and beat in the egg yolk mixture. When smooth, spoon quickly into the Swiss roll tin. Smooth the surface to give an even thickness, using a knife dipped in cold water. Set aside to cool.

Topping ingredients

40g butter, melted
90ml double cream
30g parmesan cheese, grated

Preheat the oven to 180 degrees and grease a 25x18 cm shallow casserole or baking tray.

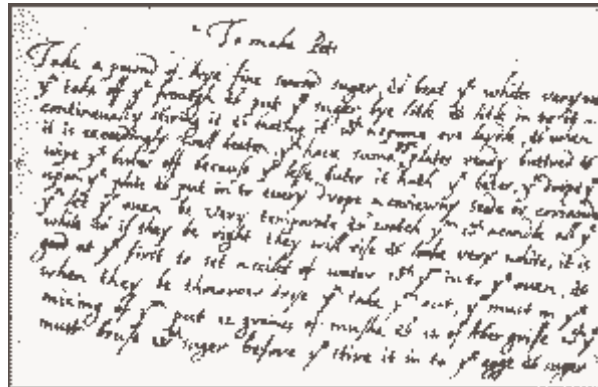
Lift the semolina slab out of the tin and peel off the baking paper. Cut the semolina into circles, with a 4cm biscuit cutter dipped into cold water. Arrange the circles, slightly overlapping, in the greased casserole tray.

To make the topping, blend together the butter and the cream. Pour this over the gnocchi and sprinkle with the parmesan on top. Bake in the oven for 25-30 minutes or until golden, serve at once.

Source – The food of Italy, recipes by Sophie Baimbridge and Jo Glynn.

Pets
From Lady Rachel Fane, 16

In 1630, a recipe for a baked beaten-egg-white-and-sugar confection is given in a manuscript of collected recipes written, by Lady Rachel Fane (1612/13 - 1680). At that time, Lady Fane was single, eighteen and living in West Kent at Knole, one of the largest private houses in England, and, since 1566, the home of Thomas Sackville, 1st Earl of Dorset, and his descendants who have lived there ever since. The recipe by Lady Fane appears to be the second earliest recorded recipe of a baked beaten-egg-white-and-sugar confection. It is reproduced here in the figure below with the kind permission of the Centre for Kentish Studies in Maidstone, Kent, U.K.,



A facsimile reproduction of Lady Fane's recipe for meringue

Where it is archived. An annotated transcription of the recipe follows the figure.

"To make Pets

Take a pownd of Drye fine searsed [sifted] suger, & beat the whites very wel then take off frouthg [froth] & put your suger, bye litle & litle in to it – contineually stiring it & beating it with a spoone ore laydle, and when it is exceedingly well beaten, then have some pye plates ready buttred & wipe the buter of because the lesse buter it hath the beter, then drope them upon the plate & put in to every drope a carieway seede or coriander then let your oven be very temperate and watch them with a candle all the while & if they be right they will rise and looke very white, it is good at the first to set a scilet [skillet] of water, with them in to the oven, & when they be thowrow [thoroughly] drye then take them out, you must in the mixing of them put 12 graines of muske & 12 of Abergrisse [Ambergris] which you must bruse with suger before you stire it in to the egge & suger."

Redacted recipe

Ingredients

- 6 egg whites
- 225 g caster sugar
- 25 g butter
- 1 teaspoon lightly crushed coriander seeds
- 1 teaspoon lightly crushed aniseeds

Method

Beat the egg whites until they are really stiff and then add all but 2 tablespoons of the sugar, a spoonful at a time beating as you go until the meringue is glossy.

Mix the coriander and aniseed with the remaining sugar, crushing it gently, and fold it carefully into the meringue mixture. Take a couple of baking sheets and lightly butter them or cover with baking

paper. Place a tablespoon of mixture on to the surface, leaving at least an inch around each one for spreading. Bake in a low preheated oven, 140 degrees, for 1 to 1 ½ hours. They're really meant to dry out rather than bake and should remain white through out. Allow to cool before lifting off. They will store in an air tight container for 3-4 days.

Source-Old English Recipes by Michael Barry (Jarrod Pub., 1995) (p. 64 - 65).

http://www.inmamaskitchen.com/FOOD_IS_ART/meringue2.html

A&S Calendar: Our acting A&S Officer is Banmaighster Cairistiona inghean Raghnaill

Shire A&S Competitions – June to November AS 44		
September	Decorated Shields	Any item with a 'SPRING' theme
October	Music performance in SCA Timeline Design an item of Regalia for Bordescros	
November	Monochrome embroidery (including blackwork)	
December	Brewing a Cordial	Yule

Arts & Sciences News

Lady Thomasina Freeborn has agreed to take over the role of my deputy, and Emmy will now be working with her as her deputy. Lady Thomasina needs no introduction, and will be able to be both a source of inspiration and support to all areas of the Arts and Sciences in Bordescros.

Why do we do A&S, when so much of what the SCA is about is armoured combat of one form or another? This is something that many newcomers often ask. I look at it that it is the arts that make what we do attractive and eye-catching, and it is the sciences that bring in the history aspect perhaps more than any other area of what we try to do in bringing the medieval and renaissance times to life in modern times.

Imagine what it would be like if all there was fighting. Just men and women fighting in basic armour. No tabards', no banners, no medieval dress, no feast, no beverages just a few cans of coke or beer, with everyone standing around eating KFC in jeans and t-shirts. It wouldn't really be quite the same would it? Bordescros should never underestimate what it has been able to achieve in its nearly 11 years, with such a small group.

I know that many of you, especially the newer players, have never had the opportunity to attend a Kingdom event, or even Rowany Festival, where you can get a much better idea of what the SCA has to offer, purely because there are more people there, with more skills and experience, who have been playing this wonderful game for many years.

I challenge everyone to say that there is nothing in the arts and sciences that appeals to them. If you are a fighter, things such as making armour, researching a particular period style of combat, engineering and even making shields, painting them, as well as tabbards that make basic armour much more presentable, all come under arts and sciences. Tabbards had a very basic reason to exist - to make sure that your comrades in arms knew who was friend and who was foe - so were for much more than just looking pretty.

For those who like to watch, then there are a myriad of arts and sciences that you can do, whether it is a matter of putting existing skills into a new context or learning a new one. If there is no-one in Bordescros that can help, then there is sure to be a guild or laurel somewhere who can help.

I strongly encourage everyone to enter the competitions that are set down in coming months. You can see from the list that there is a great deal of variety to choose from. Even if each member of our populace only entered one competition every 3 months, that would build our skills, display and capacity very nicely.

Please also use the A&S Forum on the Bordescros website to put forward ideas, to suggest things that you would like to learn, and for general discussion of all things that relate to this area of endeavour.

Cairistiona inghean Raghnaill, OP, OLM, AoA

Clan Scotia

Shire of Bordescros

Kingdom of Lochac

Bordescros A&S Competition Entry Form

(to be completed by the Entrant and retained by the Bordescros A&S Officer)

Event: _____

Date: _____

Name of Competition: _____

SCA Name: _____

Legal Name: _____

Entry No: _____

Contact Details: _____

(Address or Email) _____

Time Frame / Location in Period: _____

Have you included Documentation with your entry?

Yes No

I agree to have a photo of this entry added to the Bordescros A&S Web Site:

Yes No

I agree to have a photo of this entry and documentation published in Bordescros Grapevine:

Yes No

INFORMATION FOR JUDGES:

Is this your first attempt at this type of item / skill ?

Yes No

I would consider my experience level in this skill to be:

Beginner Intermediate Advanced Professional

(A&S Officer, please check the Entrant's skill level is noted on the A&S Competition Judging Form).

Signed: _____ (date)

