



THE SOCIETY FOR CREATIVE ANACHRONISM AUSTRALIA

The Shire of
Bordescros
Nolite perturbari, pro omnibus vinum!

GRAPEVINE NOVEMBER



CHRONICLER'S WELCOME



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

This message was sent out by James Douglas Please read.

Good Greetings all,

Due to work commitments', and November Crown, the Bash in Loch Alba (Wagga Wagga) will not be held this weekend. It will however be on Saturday 13 November 2010. House open from 3pm at 14 Harrier Street, Wagga. Feast will be from 6:30 pm and potluck, preferably in a medieval theme. If you need recipes, please contact me. Tournament and fighter training from 3:30pm, including Rapier if any are interested.

Cheers,

James Douglas

Yours in Service,
Arnora BloodAxe

CALENDAR	
7 TH NOVEMBER	DEMO AT PIZZA OVEN ALBURY
13 TH NOVEMBER	LOCH ALBA TOURNEY AND FEAST
14 TH NOVEMBER	BORDESCROS FIGHTER TRAINING AND A&S
20 TH NOVEMBER	BORDESCROS TOURNEY AND FEAST
4 TH DECEMBER	LOCH ALBA TOURNEY AND FEAST
12 TH DECEMBER	BORDESCROS FIGHTER TRAINING AND A&S
18 TH DECEMBER	BORDESCROS TOURNEY AND FEAST

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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. Confirm with James Douglas as to where.
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

Group News

Position Vacant

I am no longer able to continue being the Web Wright; we need to find someone to fill this role within the group. It would be an advantage to have knowledge of the internet and computers, not required but an advantage, you can learn on the go.

Role:

1. Manage Web Site
2. Answer Emails coming from the Web Site
3. Update information
4. Manage Member and check all new members.
5. Anything else required for the Web

All applications are to be sent to rsteff1960@gmail.com

\$264

28th of February

\$108

\$113

\$63

\$279

\$289

31st of March

\$113

\$118

\$66

\$292

\$302

From 1st of April & at Gate

\$133

\$138

\$86

\$352

\$362

Festival

Greetings all,

Festival is only two weeks away! Actually, bookings are two weeks away, opening on the 1st of November.

For your planning information, the booking prices and cut-off dates are listed below. You will notice a price increase from last year. This reflects increased site fees, and the running costs of May Crown - which is being brought to you on the Saturday of Festival! (Stewarded by Jarl Alfar and Team)

The Rowany website (<http://www.rowany.sca.org.au/festival/>) will be updated this weekend to include the information from the table below. Please forward to all relevant lists.

Cut off dates ? post marked by

- SCA Member
- Non Member
- Child
- Family (member)
- Family (non member)

31st of December

\$98

\$103

\$58

\$254

Date Rate (no camping)

\$15

\$20

\$10

\$40

\$50

Overnight Rate (1 night)

\$38

\$48

\$28

\$104

\$114

Family rates include up to 2 adults and 2 children.

Join us to make this the best festival yet!

Regards,
The Festival Stewarding Team

CALENDAR

6 TH NOVEMBER	LOCH ALBA TOURNEY AND FEAST
7 TH NOVEMBER	DEMO AT PIZZA OVEN ALBURY
14 TH NOVEMBER	BORDESCROS FIGHTER TRAINING AND A&S
20 TH NOVEMBER	BORDESCROS TOURNEY AND FEAST
4 TH DECEMBER	LOCH ALBA TOURNEY AND FEAST
12 TH DECEMBER	BORDESCROS FIGHTER TRAINING AND A&S
18 TH DECEMBER	BORDESCROS TOURNEY AND FEAST
2011	
9 TH JANUARY	BORDESCROS FIGHTER TRAINING AND A&S
15 TH JANUARY	BORDESCROS TOURNEY AND FEAST
5 TH FEBRUARY	LOCH ALBA TOURNEY AND FEAST
13 TH FEBRUARY	BORDESCROS FIGHTER TRAINING AND A&S
19 TH FEBRUARY	BORDESCROS TOURNEY AND FEAST
25 TH , 26 TH & 27 TH FEBRUARY	BORDER WAR XIII
5 TH MARCH	LOCH ALBA TOURNEY AND FEAST
13 TH MARCH	BORDESCROS FIGHTER TRAINING AND A&S
19 TH MARCH	BORDESCROS TOURNEY AND FEAST
2 ND APRIL	LOCH ALBA TOURNEY AND FEAST
10 TH APRIL	BORDESCROS FIGHTER TRAINING AND A&S
16 TH APRIL	BORDESCROS TOURNEY AND FEAST
22 ND , 23 RD , 24 TH & 25 TH APRIL	EASTER ROWANY FESTIVAL & SUTH MOOT

This Calendar is correct at this time but it is subject to changes.

I, Blodeuwydd

Blodeuedd they called me, they who made me
 Flowers they took and fashioned a maiden;
 A wife they called me, they who made me
 No choice had I, forced to be wife.

To conquer a woman, wife and mother
 My life called to being, out of the heather
 No thought for my heart, No care for my need
 Why should I love where there only is greed?

Gronw came calling, hunting and hawking
 Fair as the dawn, with strength of the morning
 Blushing and paling, my love I gave to him
 How to be free of my husband abhorring?

With guile and with patience, plotting and scheming
 Gronw and I, prepared for an ending
 Llew Llaw Gyffes to his bath came unknowing
 A spear to his vitals freed me at last.

Caught by the King, our deeds became known
 His son he restored, again heir to the throne.
 Gronw has fled, unfaithful lover
 I am punished, an owl, face like a flower.

~~~~~

This poem is based on a story from the Mabinogion. It can be found [here](#). In the story Blodeuedd was fashioned from the blossoms of the oak, the broom and the meadowsweet. I used poetic licence.

~~~~~

Lady Lowry ferch Gwynwynwyn ap Llewelyn, GoA. *A 13th century half Welsh woman, raised in Outremer, who fled when sultan Baybars captured Halep, Syria. Her boat came ashore at Bordescros in the Kingdom of Lochac; liking the look of the place she decided to stay. She now lives quietly with her two cats, and devotes herself to reading and similar gentle arts.*

Tracey Sawyer, currently a student at CSU Thurgoona, is studying to be an English/History teacher.

Eclectica



Coke's Guilde & Receipts

By Lady Thomasina Freborn

A Sweet Conclusion.

Greetings all, since one of the competitions for November was 'desserts' I was asked to write an article to inspire our shire's members to enter this section.

For me medieval desserts are fascinating, so much so that it is the basis of my favourite loosely based period novels- *The Queen of Subtleties* by Suzannah Dunn. This is based the lives of Anne Boleyn and King Henry VIII and their court.

It interests me how at one time the eating of fresh fruit was not deemed good for the body but rather poaching it or making it into set and moulded jams and pastes was better for digestion at that time.

Desserts usually contain some type of sweetener i.e. sugar, honey or the natural sugars contained in fruits. In modern cookery desserts are broken up in to categories such as; sugar, rice, fruit, gelatine, fruit fritters and pancakes, yeast raised goods, pastry based, cake mixtures, egg based and cream based desserts. This holds fairly true with the recipes that appear in most period based cookery books. Desserts can be as simple or as complicated as you like. But the end result always helps a happy reveller to get an extra bit of energy to join in the merriment that always concludes on of our feasts in the shire.

Since I am a person who likes to show rather than just write about it I have included a few recipes to inspire you all, enjoy!

Yours in Service,
Lady Thomasina Freborn, AOA, OGT and Journeyman Laurel.

To make a dissh full of Snow**PERIOD: England, 1545 | SOURCE: A Propre new booke of Cokery | CLASS: Authentic**Original recipe-

To make a dissh full of Snow. Take a potell of swete thicke creame and the whites of eight egges & beate them al togider with a spone / then put them in youre creame and a saucer full of Rosewater and a disshe full of Suger with all / than take a sticke & make it cleane / and than cutte it in the ende foure square / and there with heate all the aforesayde thinges together / & ever as it ryseth take it of and put it into a Collander / this done / take one apple and set it in the myddes of it and a thicke busshe of Rosemary and set it in the middes of the plater / then cast your Snow upon the Rosemary & fyll your platter therewith. And if you have wafers cast some in with all and thus serue them forth.

Redacted recipe-

To make a dish full of Snow. Take a half gallon of sweet thick cream and the whites of eight eggs & beat them all together with a spoon / then put them in your cream and a saucer full of Rosewater and a dish full of Sugar with all / then take a stick & make it clean / and then cut it in the end four square / and therewith heat all the aforesaid things together / & ever as it rises take it off and put it into a colander / this done / take one apple and set it in the midst of it and a thick bush of Rosemary and set it in the middle of the platter / then cast your Snow upon the Rosemary & fill your platter therewith. And if you have wafers cast some in with all and thus serve them forth.

Ryschewys Close and FryezOriginal recipe-

Take Fygys, & grynd hem smal in a mortere with a lytil Oyle, & grynd with hym clowys & Maces; & þan take it vppe in-to a vesselle, & cast þer-to Pynez, Saundrys, & Roysonys of Coraunce, & mencyd Datys, Pouder Pepir, Canel, Salt, Safroun; þan take fyne past of flowre an water, Sugre, Safroun, & Salt, & make fayre cakys þer-of; þan rolle þin stuf in þin hond, & couche it in þe cakys, & kyt it, & folde hym as Ruschewys, & frye hem vppe in Oyle; and serue forth hote.

Redacted recipe-

Makes about a dozen

Pastry for three nine-inch pie crusts

- 1 C figs
- 1 C dates
- ½ C currants
- ¼ C pine nuts
- 2 tsp. oil
- 1/8 tsp. each cloves, mace, pepper, and saffron
- ¼ tsp. cinnamon
- Salt to taste
- Oil for deep frying

Halve the figs and put them in a bowl. Put the bowl in the freezer for fifteen minutes. In a food processor, combine cold figs and two teaspoons of oil, cloves and mace, and purée them. Cut the dates into four or five. In a bowl, combine dates, ground figs, pine nuts, and remaining spices. Mix thoroughly. Roll out the pastry dough and cut into circle about four inches across. Mold the fig and date paste into walnut sized lumps and wrap them in the pastry circles, crimping the edges together. Trim off any excess pastry dough. In a deep fryer or large, heavy skillet, heat the oil and deep fry the rischews until they are golden brown. Drain the oil off, and serve.

These fritters might be described as deep-fried Fig Newtons. Today, similar fritters are called rissoles. The instruction to fold hym as Ruschewys is a perfect example of how these recipe collections were not for novices; one needed to know what ryschewys looked like before one could fold them.

Auter Maner Leche Lumbarde

Original recipe-

Take fayre Hony, and clarifi yt on the fyre tulle it wexe hard; then take harde yolkes of Eyroun, & kryme a gode quantyte ther-to, tyl it be styf y-now; an thanne take it vppe, & ley it on a borde; then take fayre gratyd Brede, & poudre pepir, & molde it to-gederys with thine hondys, tyl it be so styf that it wole ben lechyd; then leche it; then take wyne & powder Gyngere, Canelle, & a lytil claryfyid hony, & late renne throw a straynour, & caste this Syryp ther-on, when thou shalt serue it out, instede of Clerye.

Redacted recipe-

- ½ C honey
- 8 hard-boiled egg yolks
- 1½ C white bread crumbs
- 1/8 tsp black pepper

Syrup-

- ½ C wine
- 2 tsp honey
- 1/8 tsp each powdered ginger and cinnamon

In a saucepan, over medium heat, bring honey to boil, reduce heat, and simmer, stirring frequently, for twenty minutes, until honey starts to thicken. In a bowl, mash the egg yolks to a smooth paste. Stir the boiled honey and pepper into the paste, blending thoroughly. Stir in the bread crumbs, kneading the mixture by hand. Scrape the mixture into a lightly oiled mold or bowl. Refrigerate, and turn out for serving. To make the syrup, in a bowl, stir together wine, honey and spices. Pour the syrup over the Leche Lumbarde before serving, or serve along side.

Source-

Austin, Thomas. Two Fifteenth-Century Cookery-Books. Harleian MS. 279 & Harl. MS. 4016, with extracts from Ashmole MS. 1429, Laud MS. 553, & Douce MS 55. London: for The Early English Text Society by N. Trübner & Co., 1888.

November 2010 Arts & Sciences

Competitions:

Music item performance
Item of women's clothing pre 1100
Dessert

MUSIC PERFORMANCE IN PERIOD

To write definitively on this topic would consume many, many pages even just in limiting it to cover the period of 600-1600 CE the commonly used 'period' of the SCA. To be honest it would certainly be outside of my expertise as well, as while I enjoy the sounds that other people can produce, my own attempts of voice or instrument do not necessarily provide enjoyment to others.



At one end there are the simple percussive tunes, and that the other wonderfully complex instrumental and vocal works. The subjects range from simple melodies, raunchy ditties to music and lyrics written to the glorification of the Christian God.

There are many recordings of these works, but one historical music personality that is particularly interesting is Hildegard von Bingen an Abbess from the 11th Century.

The 'father of troubadours' is generally accepted to be the father of Eleanor of Aquitaine, who's court was well known for the music and songs that were practised there.

The SCA also has a less historical form of musical performance called 'filk' in which the tune of a popular song is put to words celebrating SCA history, characters etc. These songs are very popular in bardic circles, where song books produced by Eric the Fruitbat are well in evidence.

For those of you who have not gone to Rowany Festival (held north of Sydney at Easter) I can only recommend that you do so, and to attend the Boars Head Tavern. This provides a wide range of entertainment by those in attendance, and some of the fabulous talent in the SCA, both otherwise. The other end of the musical performance scale is the Sung Mass that is held on Easter Sunday with beautiful period. Even those not of that persuasion will hear melodious tunes floating throughout the The Caroso Ball also gives those with a 16th century dance and its accompanying enjoy these activities.



showcases period and usually singing. the taste for music to

In past years there has often been a large contingent of 'Middle Eastern' music and dance at Festival, although this does not seem to be so prevalent of late. There was something quite magical about watching dancers perform to live drumming, within a circle of tea light candles on a soft foggy night.

I realise that I have discussed a lot of the musical activities at Rowany Festival, however there are few better opportunities than Festival to be able to enjoy the full spread of musical performance in the SCA. The musical performances there range through the full gamut of sacred to profane, collective and singular. Lying in one's tent at night, one can sometimes hear a distant choir, drummer and/or piper wafting through the nightly mists. Sometimes they draw people to the warmth of a campfire, to witness a choir in a tent glows by candlelight, or to the excitement and magic of fire dancers by the creek.

It would be wonderful to see a return to the days when there was musical activity of many sorts in Bordescros, and to one day see us have our own performance group. We have come close a couple of times, but nothing that has been able to be sustained.

There are some marvellous resources available on the web for those who want to discover more about these activities, including:

<http://www.medieval.org/emfaq/beginlst/medieval.htm>

<http://www.italiamedievale.org/2007/02/medieval-music.html>

<http://classicalmusic.about.com/gi/o.htm?zi=1/XJ&zTi=1&sdn=classicalmusic&cdn=entertainment&tm=13&f=00&tt=14&bt=1&bts=1&zu=http%3A//www.vanderbilt.edu/~cyrus/ORB/orbmusic.htm>

<http://www.regia.org/music.htm>

The Luttrell Psalter also has some wonderful examples of medieval instruments that are depicted within its pages.



PRE 1100 WOMEN'S CLOTHING

The period from 600 to 1099 may sound like a long period of time to cover regarding women's clothing, however there was comparatively little change.

In simple terms, women's clothing was a variation on a T-tunic although it was sometimes layered and embellished with embroidery.

One of the difficulties that arises if you have a persona from this period is a great lack of documentation. Although there are depictions in stone carvings, statues and occasionally in manuscripts of the dress worn by men, there is very little evidence of exactly what women wore.



This example from the Bayeux Tapestry appears to depict a women in a simple garment, covered by a cloak that is wrapped around her.

The fabrics that were used were entirely natural and mainly featured wool which was frequently spun and woven by the women of the household, both noble and servant alike. There was some linen and silk, but this depended very much on where you were living, and whether you had financial resources to purchase imported goods.



<http://freepages.genealogy.rootsweb.ancestry.com/~vanrcwisner/histglob.html> This example of women's garb was retrieved from peat bogs in Denmark.

<http://mahan.wonkwang.ac.kr/link/med/england/anglo-saxon/culture/dress.html>

<http://www.octavia.net/9thlife/Clothing.htm>

<http://www.cs.vassar.edu/~capriest/asvembroid.html>

These are just a small starting point for those of you who want to explore further the types of clothing that women wore before 1100.

In general the clothing is simply to reproduce, even if you don't have access to a sewing machine although modern aids do certainly make life easier for those who are trying to dress themselves.

The colours of fabrics was very much determined by the local dyes that were available to them in nature. There is some interesting information about dye making at

<http://www.anglosaxonengland.net/newsletter/docs/deagungwifs.htm>

The long tunics are comfortable to wear, and can be easily layered to counter cold weather. They can be embellished with simple embroidery bands and tablet weaving.

[http://www.fashion-era.com/ancient_costume/clothing-saxon-frankish-anglo.htm#Anglo-Saxon Costume Era About 700 to 1066 AD](http://www.fashion-era.com/ancient_costume/clothing-saxon-frankish-anglo.htm#Anglo-Saxon_Costume_Era_About_700_to_1066_AD)

http://womenshistory.about.com/library/etext/bl_cf_ee_001a.htm

I hope that this article has given you some ideas of where to look for more information. Putting the drawings directly into the article would have taken a lot of bandwidth, and the voyage of discovery tracking down links within links is always an interesting one.

YIS

Cairistiona inghean Raghnaill

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

Shire A&S Competitions	
November 2010	Music item performance
November 2010	Item of women's clothing pre 1100
November 2010	Dessert

BORDESCROS ARTS & SCIENCES COMPETITIONS FOR ASXLI

- Unless indicated otherwise, all competitions are to cover all regions of the world 600 CE to 1600 CE.
- Items do not have to be new, but must be made by the person/s submitting them to the competition.
- They should not be entered into a competition at the Shire level more than once, unless it was incomplete at the first occasion.
- Documentation is not essential, but will result in extra points.
- Points are awarded up to 10 for each of documentation, authenticity, creativity/presentation, complexity and workmanship

November 2010

Music item performance
Item of women's clothing pre 1100
Dessert

December 2010

Christmas/Yule item of decoration
Christmas/Yule performance item
Christmas/Yule food item

January 2011

Cake or Biscuits pre 1609
Mens clothing after 1400
Pouch

February 2011

Footwear
Archery item – quiver, arrows, bows, wrist guard
Sublety

March 2011

Wall hanging
Women's clothing after 1400
Cordials – alcoholic and otherwise

April 2011

Fighting tabbard
Food using cinnamon, nutmeg or cloves
Accessories – after 1400

May 2011

Household Item - any item used in a home
Shield – war, parade or tournament
Fruit wine

June 2011

Food using game – venison, rabbit, pheasant etc.
Leather item
Child's clothing

BORDESCROS REGNUM



King & Queen

King Edmund and Queen Leonore



Prince & Princess

TBA



Seneschal

Lord Jon Dai of the Lane



Hospitaller

Position Vacant



Herald Pursuivant

Position Vacant



Reeve

Lord Crimthann MacFiachac



Knight Marshal

Lord Aylen de Hammeldone



Arts & Science

Bannaighster Cairistiona inghean Raghnaill



Constable

Position Vacant



Chronicler

Lady Arnora BloodAxe



Web

Position Vacant