



THE SOCIETY FOR CREATIVE ANACHRONISM AUSTRALIA

The Shire of Bordescros

Nolite perturbari, pro omnibus vinum!

GRAPEVINE OCTOBER



CHRONICLER'S WELCOME



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

I have tried to get the Grapevine out by the 1st of each month but this year the months are going by so fast and the 1st rolls around before I know it but I do try and get it done before Loch Alba's bash but if you have an article you are working on and you need another day or 2 just let me know and I will hold back on sending the Grapevine out.

We have a great article from Lady Thomasina Freborn on chicken, which is one of the A&S items for this month. Can we expect a lot of chicken at this month's feast, hope so.

Yours in Service,
Arnora BloodAxe

<u>CALENDAR</u>	
<i>2ND OCTOBER</i>	<i>LOCH ALBA TOURNEY AND FEAST</i>
<i>10TH OCTOBER</i>	<i>BORDESCROS FIGHTER TRAINING AND A&S</i>
<i>16TH OCTOBER</i>	<i>BORDESCROS TOURNEY AND FEAST</i>
<i>30TH OCTOBER</i>	<i>DEMO IN BRIGHT</i>
<i>6TH NOVEMBER</i>	<i>LOCH ALBA TOURNEY AND FEAST</i>
<i>7TH NOVEMBER</i>	<i>DEMO AT PIZZA OVEN ALBURY</i>
<i>14TH NOVEMBER</i>	<i>BORDESCROS FIGHTER TRAINING AND A&S</i>
<i>20TH NOVEMBER</i>	<i>BORDESCROS TOURNEY AND FEAST</i>

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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

Bright Demo

At the next A&S we have to get this ready for the Bright Demo, we have to make some mannequins to display garb on. Please bring along any old shirts and masking tape.

Also we have to organise what A&S and other stuff we have to take with us to Bright for the Demo.

Armouring

I believe there is Armouring every weekend at Bears house, on Sunday for a time please contact Aylen for more details.

Notices

If anyone 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.

CALENDAR

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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.

Eclectica



Coke's Guilde & Receipts

By Lady Thomasina Freborn

Chickin; a versatile food!

When many of us think of a chicken dish at feast we usually come up with the idea of a golden roasted bird. Well I'm here to tell you how much scope our feathered friend truly has for the medieval palate. Because chicken has such a deliciously simple base flavour, it lends its self to the many cooking methods available. I hope I somehow inspire you to do a little research yourselves see what wonderful things can be made from the humble chicken.

So below I have given you a recipe for roasted chicken that is very popular, one that uses meat from a precooked bird (edible flowers) and a third recipe that I stumbled upon and loved because it uses one of my favourite ingredients....that's right sugar!

Please read, cook and consume with gusto!

Yours in Service,

Lady Thomasina Freborn, AOA, OGT and Journeyman Laurel.

1. Chike Endored-

Original recipe: Take a chike, and drawe him, and roste him, And lete the fete be on, and take away the hede; then make batur of yolkes of eyroun and floure, and caste there-to poudere of ginger, and peper, saffron and salt, and poudere hit faire til hit be rosted ynogh.

Redacted recipe-

Chicken, whole or in pieces, roasted until nearly done

6 raw egg yolks

2 T flour

1/4 tsp each powdered ginger and black pepper

1/2 tsp saffron

1/8 tsp salt

In a bowl, lightly beat raw egg yolks. Put the flour into another bowl, and stir in the egg yolks, bit by bit, blending the mixture into a paste. Stir in salt and spices. With a pastry brush, spread the endoring paste as thinly and evenly as possible over the chicken, and return to the oven (400°) for ten or fifteen minutes, or until the endoring has set. Arrange on a serving platter.

Endoring is gilding; sometimes whole birds or other spectacular dishes were endored. If real gold leaf was not available, then this paste of egg yolks and saffron was substituted.

2. Rosee-

Original recipe: "Tak the flowrys of rosys and wasch hem wel in water, and after bray hem wel in a mortar; & than tak almondys and temper hem, & seth hem. & after tak flesch of capons of or hennys and hac yt smale, & than bray hem well in a mortar, & than do it in the rose so that the flesch acorde wyth the mylk, & so that the mete be charchaunt; & after do yt to the fyre to boyle, & do thereto sugur & safroun that yt be well ycolowrd & rosy of levys of the foreseyde flowrys, & serve yt forth."

Redacted recipe-

3 cups diced cooked chicken

1 1/2 cups hot chicken broth

1 1/2 cups rose petals (that is: petals of 3 to 4 medium sized fragrant and pesticide free roses, preferably red, rinsed in cold water, dried gently, with the white bases cut off and discarded.)

2 ounces chopped, slivered or ground blanched almonds

1 teaspoon salt

1/2 teaspoon sugar, optional

1/4 teaspoon ginger, optional

Reserving a few for garnish, grind rose petals with almonds. They are difficult to grind by themselves, and this is a case where a mortar may be helpful. Mix the resulting powder with the chicken broth and allow steeping for about ten minutes, or bringing to a boil and simmering for a minute or two. Chop the chicken and put it through a processor or blender with the broth mixture; blend thoroughly. Season and heat, stirring (or microwave), for no more than five minutes. If it is overcooked, flavour and colour will deteriorate. To serve, mound on a platter. This goes well with rice cooked in chicken broth with saffron, which can form a border on the serving dish. Garnish with the reserved rose petals (which taste like a superior lettuce).

This dish is also excellent cold.

3. Capon Inzucarati-

Original recipe: Piglia caponi grassi he grossi he morti de doi di, poi, bene netti, falli alessare che non sian toppo cotti; da poi falli sugare fora de la pignata; poi piglia zucaro he fallo squagliare cum aqua rosata he fallo uno pocho bullire; da poi getta lo dito zucaro squagliato sopra de quisti caponi che siano coperti per tuto, cum canella bona; he quasi presto se voleno manducare.

Translation: Sugared Capon. Get big fat capons; two days dead; when they are cleaned well, boil them, but not to the point they are overcooked; take them out of the pot to drain; then get enough fine sugar for the size of the capons you wish to sugar, and break up the sugar, and break up the sugar and dissolve it in rosewater and boil it a little; then pour the dissolved sugar over the capons so they are completely covered, along with good cinnamon; they are eaten almost immediately.

Redacted recipe-

2 capons or 2 large chickens

White sugar

Rosewater

Cinnamon

In a large pot, bring the capons to a boil; reduce heat and simmer just until fully cooked - do not overcook! Remove from the water, drain, and pat dry. In a small sauce pot, dissolve the sugar in the rosewater, then heat the mixture to a soft boil; remove from heat. Place the birds on their serving platter(s), then with a small pastry brush, "paint" on the rosewater sugar mixture until the birds are completely covered. Sprinkle or dust with cinnamon, then serve immediately.

Rosewater is best bought from a health food store as you get a bigger bottle and better quality that at the supermarkets (the same goes for orange flower water).

Source-

- 1.Hieatt, Constance B. and Sharon Butler. *Curye on Inghlish: English Culinary Manuscripts of the Fourteenth-Century (Including the Forme of Cury)*. New York: for The Early English Text Society by the Oxford University Press, 1985.
- 2.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.
- 3.Scully, Terence. *Cuoco Napoletano. The Neapolitan Recipe Collection (New York, Pierpont Morgan Library, MS Buhler, 19): A Critical Edition and English Translation*. Ann Arbor: The University of Michigan Press, 2000.

A&S Calendar:

Our A&S Officer is Banmaighster Cairistiona inghean Raghnaill

Shire A&S Competitions	
October 2010	Item of illuminated artwork
October 2010	Chicken dish
October 2010	Favours - stitches, painting,

October Arts & Sciences

Item of illuminated artwork
 Chicken dish
 Favours - stitched, painted, woven etc.

As always, these snippets of information are designed to encourage you all go off and do your own research. The internet is a wonderful never ending source of information, but don't forget your local library is still a great resource.

ILLUMINATION

What is 'illumination' when it comes to artwork? Just as illuminating an object can be said to be casting light on it, so illuminations lit up the work of ancient calligraphers. This was especially the case in the early middle ages when it was very unusual for a person to be able to read. By illustrating the written word by the use of beautifully created designs, it helped to convey the meaning of the words. There were, however, times when it was done simply to add to the beauty of the written word.

Some of the most famous early period illuminated manuscripts are 'The Book of Kells' and 'The Lindisfarne Gospels'. A web search with either of these names will bring up a variety of websites devoted to them in whole or in part, and it is well worth embarking on the journey of discovery that they represent. Both of these are famous for their 'celtic knotwork'.



It is difficult to try and do justice to the magnificent work that is involved in the Book of Kells, but here are two examples of what are often referred to as 'carpet pages'.



Later examples are the 'Hours of Jean de Berry' or 'Les Tres Riche Heures de Duke du Berry' (below) which contains beautiful illuminations that set out various seasonal activities. Like many books of hours, they were produced on commission by people with a vast amount of wealth, and this was used to reflect their power and position in their society.



Wikipedia provides the following information:

The *Très Riches Heures du Duc de Berry* or simply the *Très Riches Heures* (*The Very Rich Hours of the Duke of Berry*) is a richly decorated [Book of Hours](#) (containing prayers to be said by the lay faithful at each of the [canonical hours](#) of the day) commissioned by [John, Duke of Berry](#), around 1410. It is probably the most important [illuminated manuscript](#) of the 15th century, "*le roi des manuscrits enluminés*" ("the king of illuminated manuscripts"). The *Très Riches Heures* consists of 416 pages, including 131 with large [miniatures](#) and many more with border decorations or [historiated initials](#), that are among the high points of [International Gothic](#) painting in spite of their small size. There are 300 decorated capital letters. The book was worked on, over a period of nearly a century, in three main campaigns, led by the [Limbourg brothers](#), [Barthélemy van Eyck](#), and [Jean Colombe](#). The book is now Ms. 65 in the [Musée Condé](#), [Chantilly](#), France. The Limbourg brothers used very fine brushes, and expensive paints to make the paintings

It is important to be mindful of the conditions in which these people worked. More often than not they were monks working in monasteries, sometimes in very remote locations. Much of the work was done during the summer when the days of sunlight were longer because there was no electric light. Candle light is not conducive to the production of such fine detail. The vellum on which they worked had been painstakingly formed by scraping layers of skin from sheep or goat skins until they reached a point where they were so fine that they were often translucent, and the paints with which they worked were ground from pigments mixed with egg tempura. The brushes and quills they worked with were very fine, with brushes sometimes only have a very small number of hairs.

FAVOURS

Some would argue that the form of favours used in the SCA is very much a creature of our Society, as they do not accurately reflect such items in period. This does not stop them being of great value and interest of and in themselves.

What information is available in period appears to indicate that a 'favour' or token of esteem given by one person to another, was most often to be in the form of a kerchief, scarf or even garment sleeve (many were detachable). They seem to be sometimes a symbol of the lady who has given such an object for a Knight to wear in combat.

It may be my imagination, but they do not appear to be worn as consistently in recent years within the SCA as they were many years ago. Perhaps this may be due to an increasing quest towards 'authenticity'.

Personally, I think that they are a nice touch. I have three. One I worked myself with my own device, and really serves as a form of identification rather than carrying around my banner all the time which would be tiresome in many respects. Another was given to me by my former protégé,

and I still regard it highly even though at the moment Elizabeth de Bohun is not playing. I have known her since before I started in the SCA. A third is a simple one that I sometimes carry, in case I am honoured by being asked to be a fighter's consort for a tournament. I would then be able to present it to him to wear for the tournament, or the event.

Sometimes one person will work a favour that has a special significance to the recipient as an ongoing token of affection.

While doing some searching on the net about favours in an SCA context, I came across an interesting article on the website for the Barony of Greyniche (USA)

<http://www.greyniche.org/documents/tokenFavor.htm>

“There are two kinds of favours: love tokens and largesse. The former are popular in the romances, and appear less frequently in history. The latter appear in both fiction and fact. Various kinds of love tokens are mention, including sleeves belts, rings, and banners. An example from 1520 tells of Francis I of France and his partners wearing ladies sleeves on their head pieces. Romantic legend tells of ladies, swooning with excitement, might end up nearly in nothing more than their chemises by the time a tournament ended. One needs to consider the source.

For largesse, the gifts tend to be more practical, such as arms, armour, and horses.

Does a favour belong to a fighter once it is given?

No the favour still belongs to the lady who gave it, and so it should be offered back after the tournament. If the giver wants you to keep it forever as a souvenir or an ongoing token of friendship or love, they will let you know. On the flip side - one should not be insulted if the favour is offered back. It's more polite to offer it back than to keep it without permission.”



NOVEMBER COMPETITIONS:

Bordescros

Music item performance

Item of women's clothing pre 1100

Dessert

Kingdom of Lochac

Crown Tournament is being held in Anaela (WA) 7-9 November 2010, and the competitions are:

Lace making

Glass - an item of glassware or stained glass

Aprons for working people (i.e., craftspeople, smiths, cooks)

Some competitions are able to accept email submission. Please contact the Kingdom Arts & Sciences Minister at artsandsciences@sca.org.au if you are interested in making such a submission.

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
Men's clothing after 1400
Pouch

February 2011

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

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

Banmaighster Cairistiona inghean Raghnaill



Constable

Position Vacant



Chronicler

Lady Arnora BloodAxe



Web

Position Vacant