



GRAPEVINE

MARCH
2013 AS47

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CHRONICLER'S CORNER

Greetings,

We are just back from Border War 15 so this Grapevine is *full* of war news.

It was a very successful event full of bonhomie and good old-fashioned fun. It's always great to catch up with old friends and make new ones. We were thrilled to have Sir Agro and Lady Glynhyvar, who had a 16 hour journey over two days to join us, and Duke Siridean and his whole family who joined us for one last time before moving to Drachenwald.

For the fighters, the weather was kind so there was plenty of war all day long. There were several relaxed A&S classes, lots of food and the feast hall looked fabulous thanks to Banmaighster Cairistiona's banners, arras and Moroccan lamps.

Some new traditions were started: the Boffer Bomb Battle was a hit with children in its second year, and the inaugural 'Mouth from the South' Commemorative Bardic Competition, in honour of Master Gwynfor, went on until the wee small hours.

As usual, there was no shortage of helpful volunteers: whether on the war field, as surgeons, 'bump in' and 'bump out' and in the kitchen. See the wrap up later in this issue for all the thanks from the stewarding team.

Yours in Service to the dream,
Lowry ferch Gwynwynwyn ap Llewelyn, GoA

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The Feast Hall starting to look fabulous (*below*)



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BORDER WAR XV - STEWARD'S SUMMARY

Another Border War has been waged and won, although attendance numbers were a little down on last year. Such is the impact of not having reigning Royalty in attendance, but we can't expect to be so fortunate as to have Royals present every year. It was wonderful, however that Duke Siridean chose Border War as his last event in Lochac, and I am sure that you will all share with me the sentiment that our Kingdom will be the poorer for his leaving our shores.

All those who participated in the fighting, both heavy and light, appeared to enjoy themselves. In addition, the Arts and Sciences collegia were well attended by members of Bordescros and those from further afield. This has hopefully increased our skills.

Everyone who attended was very well fed for the weekend, and for this I would like to give a very big, big thank you to The Honourable Lady Lowry ferch Gwynwynwyn ap Llewelyn for all the excellent planning and preparation that was put in place. A big thanks also goes to all those who assisted in the kitchen over the weekend, particularly Tzutanna. I am sure that those who helped in peeling so many vegetables etc. discovered that it was a great way to get to know new people. A big thank you to the Whyte Companie of St Michael for so quickly and efficiently assisting between courses at the feast when the call went out.



Lord James Douglas (above)

A big thank you to Lord James Douglas for all the work that he did in preparation to ensure that all the war scenarios were so well thought out, and many very much in keeping with the theme of the Crusades.

Lord Gunther did an excellent job with making sure that all the Heraldry was done in an accurate and timely manner, something that greatly contributes to the smooth running of the weekend. Perhaps one day we may be able to find a bell to hang outside of the Kitchen Hall.



Lord Gunther Boese (above)

Lady Arnora Bloodaxe and Lord Einarr, I am overwhelmed by your dedication and work in the face of so many obstacles. Your leadership and efforts are a great benefit to our Shire, and it was good to see you both at the High Table at the Feast.

Speaking of the feast, I would like to thank all those who helped in setting up the Feasting Hall for the "Feast in The Kingdom of Jerusalem". The new layout of the tables worked very well, and would have given us ample space for the Mouth from the South Bardic Challenge to proceed inside had the weather required it. Crimmthan and Gunther, and the rest of the team that helped, thank you very much for all

your hard work.

There were some things planned that did not occur, but it was a full program as it was. There is always room for improvement, as Bordescros continues to strive to make it one of the main events on the Southern and Lochac calendar. 15 years is a significant bench-mark, and I look forward to many years to come.

There are so many people that work in advance to ensure that the event is a success, and who also step forward at the event having travelled from afar. One person I would like to thank is Baroness Mistress Nicolette de Fay, who judged the Mouth from the South Bardic Challenge, which was held this year in honour of one of our strong Border War and Bordescros supporters, Gwynfor Llewld who recently lost his battle with cancer. Nicolette also judged the Arts and Sciences competition, for which there were only four entries across two categories.

Thank you to Stormhold who fielded two War Bands, and to the Whyte Companie of St Michael, who also participated along with a couple of less structured teams. This was a new innovation, and one that I feel can develop in a way that encourages broad participation in the various aspects of our Society, together with pageantry. It would be lovely to see more teams participating in this in the future, especially one from Bordescros. Perhaps even one day more than one. It was interesting to see the role that the points for the A&S competition, and the number of fighters in the tournament, played in the outcome.

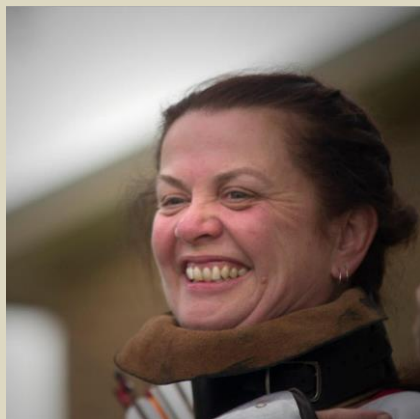
The inaugural Bordescros War Band victory went to the Whyte Companie of St Michael.

Cont....



GRAPEVINE

Cont from previous page



Countess Margie of Glen More (above)

A special thank you also goes to the stalwarts who have attended almost all (if not) every Border War, Countess Mistress Margie of Glen More, Baron Master Hanbal al Barbary and Baroness Ute von Tangenberg. Your continuing support is greatly appreciated.

Baron Hanbal (below) &

Baroness Ute (right)



For those of you who were not able to attend, for a range of very good reasons, please try to make sure that you can attend next year. This is currently our only annual opportunity to have a large number of visitors to our Shire, so that we can all see the SCA at its best. It was great to have both our members from down Shepparton way with us for the weekend, and those of our members who weren't able to make it were all missed.

It was also a pleasure to dust off my rusty event skills to bring Border War together, and to realise just how out of practice one can get after a small number of years. There were so many people who helped in so many ways, locals and wayfarers alike, that it is impossible to list everyone.

Yours in Service

Cairistiona inghean Raghnaill



CONTRIBUTIONS

Production date is the 1st of the month. Contribution deadline is the 3rd Saturday of the month prior to publication. For example, information for February Grapevine must be sent, given or emailed to the editor by the 3rd Saturday of January. The editor reserves the right to delay any copy received after the deadline.

I apologise for being late again!



*(Left)
Countess
Elizabeth being
drenched in the
Water Bomb
Battle*

*(Right)
Archery for all
ages*



BORDER WAR XVI

I have offered to steward the event again next year, and would like to have a deputy who is keen to learn how to run an event, if the group is happy for me to do it again as I will definitely be full time back down there by then. If you are interested, and willing to work a little now and a lot from the end of the year, please let me know at:

BorderWar15@hotmail.com

Events are fun, and more hands makes a better outcome possible. It will also hopefully mean more people willing to run an event in our fair Shire. Any ideas or suggestions as to how the event can be improved, would also be appreciated.

I would like to see us develop some perpetual trophies to go with the event:

- a. War Bands
- b. Tournament
- c. Arts & Sciences

It would be good to have something that could have an engraved shield placed with the winner's name, starting from this year.

Perhaps we could have an A&S competition to design them, or is the group happy to leave this in the hands of the stewards?

Of course each winner would be expected to attend next year to bring the trophy back, and perhaps we could make their registration free (or substantially reduced) to encourage this.

- Cairistiona



BORDER WAR XV - FROM THE FRONTLINE



Forces of the South



v. Forces of the North



Drum Workshop with (L to R): Kelly, Tzutanna & Einarr

The Newbies' Tale:

What was the highlight for me?

Just being there and it being my first event. Had one of the best days of my life meeting fabulous, kind and friendly people and getting new ideas on garb and my new interest in fencing

- Séraphina La Méchant



The Countess' Tale

What was the highlight for me?

Water balloon fight!

- Countess Elizabeth



The Cook's Tale of Horror

The lamb went into the oven just prior to one, to roast at a slow heat for five hours. At five I checked to see if it was almost done – only to find the temperature was set... but the oven was *not* turned on!

PANIC ENSUED!

Thanks to advice from Ladies Nicolette, Cairistiona and Antonia (all more practised cooks than I) and to Lord James, who manned the barbecue at very short notice, the main meat of the feast was not only cooked on time, but cooked to perfection.

PHEW!

- Lady Lowry, Feastocrat



BORDER WAR XV - FEAST DOCUMENTATION & THANKS

Documentation for the feast food:

I didn't look up any particular recipe book, but was looking for food from the Levant and other Middle Eastern (ME) countries included in the crusades – both sides. Some of the Crusaders went through the Byzantine Empire, we know that, because it has been recorded that Alexis I Comnenus was terribly upset by the unruly Crusaders rampaging through his territories. On the other side, the Moslem armies drew on their neighbours for support from as far east as Persia. So I felt free to choose recipes from Rajasthan (on the Persian border) to Turkey, and if I needed to from al Andalus, Venice, and the Moorish lands of Morocco and Tunis.

In the end I mostly based my research on the text: *"Eat and Be Satisfied: A social history of Jewish food"*. I went through the chapters on early medieval times and listed foods available and methods of cooking and then hunted around for food and recipes that I like that fits in with both of these.

The first course, a mezze platter, is how the poorer people of the ME have eaten for centuries: some bread, some oil, some dip and a bit of cheese, fruit or nuts as a relish and to provide protein. Also, in Bedouin tradition "the bond of bread and salt" is a contract of protection that extends for three days, both parties are honour bound to protect and defend each other for that period of time.

The principal behind a well balanced medieval ME meal was that the dish must include meat, grain and a pulse, they also ate a lot more vegetables than western Europeans at that time. So I included rice; meat marinated in a masala (i.e. spices blended with liquid to make a paste, in our case, we used herbs and spices in yoghurt); chickpeas in almond milk (an Andalusian recipe); and accompanying vegetables: eggplant, beetroot and beetroot greens, beans, onions.

SCAdians expect a good variety of food at a feast, so I also included chicken in lemon sauce, and a favourite Turkish dish of mine, Stuffed Squid Hoods.

Yes, I know Jewish people would not have touched shell fish, but ever since the Romans first stuffed squid and relished it, Mediterranean peoples have eaten this delicacy. In Istanbul the favourite is breaded fried mussels, in the south of Turkey it is stuffed squid. No I don't have a medieval recipe, but take some pasta, some breadcrumbs, some pine nuts, a little onion, some fragrant herbs, then pop them inside the hood – cook by baking or steaming them in an oven, or grilling them over coals; this is a dish that doesn't need a recipe and as such, I believe, is as 'authentic' as most simple rustic dishes from the past can be. The desserts we served were the traditional sweet cakes and fruits for which the ME are renowned.

REFERENCE:

Cooper, John (1993). *Eat and be satisfied: A social history of Jewish food*. Upper Saddle River, NJ: Jason Aronson Inc. pp 89-109
Shaheen, Laila. (March/April 1965). *Manners in the Middle East*. *Saudi Aramco World*, 16(2), 26-32. Retrieved from:
<http://www.saudiaramcoworld.com/issue/196502/manners.in.the.middle.east.htm>

THANK YOU

As Feastocrat at Border War XV and having a long time interest in the Middle East (as an ex-belly dance teacher) I dredged my memory for what I knew about the Middle East - life styles, food, etc; then spent quite a bit of time reading up on medieval foods from the Middle East. I was fascinated to read, for example, that while citron and other citrus fruits were common in the Middle East, they were only introduced to Sicily in the thirteenth century (mid-1200s) and from there made their way across to Norman lands. Although we think of limes as English (hence, "limeys") they did not reach England until Tudor times!

So I enjoyed the planning immensely, but the execution was quite difficult – especially as I only cook for myself at home. I could not have produced a feast of such fine food without the help of the following people:

Tzutzanna – who helped me shop, and prep all day Friday, helped out Saturday and then spent hours 'bumping out' on Sunday.
Antonia – who 'saved my bacon' with her knowledge and calm unflappable demeanour during the feast prep.
Gilligan – who seemed to be there every time I turned around, in spite of battling ill-health.
James and Mathilde, Cairistiona, Kelly, Contarina, and everyone else who chopped onions, garlic, beans, herbs and yet more garlic, on Friday night.
Sofia, Isabelle and the tall, slender lass (whose name I missed - the one who prepped the eggplants) who all spent hours in the kitchen Saturday afternoon getting the feast out on time.
Mathilde again for seemed to be washing up several times a day and cleaning the oven on Sunday.

You are all amazing for giving up so much of your time!

THANKS

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GRAPEVINE

BORDER WAR XV - MENUS & RECIPES

WEEKEND MENUS:

- BREAKFASTS:** COLD: selection of cereals;
fruit: melon, figs, strawberries;
yoghurt
HOT: toast, eggs, bacon & mushrooms
- LUNCHES:** A COLD COLLATION:
Protein: ham, corned beef, cheese, egg, and
a vegetarian protein: spiced broad beans
or chickpeas.
Grain: bread rolls, sandwich bread
Vegetables: salad leaves, cucumber,
pickled onions, gherkins, olives, beetroot
Sauce: relish, pickles, etc.
- SNACKS:** Watermelon; orange quarters, apples
Biscuits, fruit cake
Cordial, Tea, Coffee – ad lib

FEAST MENU:

First course: (Mensae Primae)

Mezze Platter:

Flat bread; Salt; Olive oil; Goat cheese; Apricots;
Pistachios; Cashews; 2 dips: tzatziki & hummus

Second course: (Mensae Secundae)

Protein:

Stuffed calamari
Marsala lamb
Chicken in lemon sauce
Chickpeas in almond milk (V)

Grain:

Biriyani rice (V)
Pine nut stuffing balls, fried in oil (V)

Vegetables:

Roasted Beetroot and Grilled Eggplant served on a
bed of wilted beet greens with garlic & onion
Green beans

Sweet course: (Dolce)

To be served mid-evening... as a supper
Fruit: figs, nectarines
Hais & Baklava
Orange Syrup Cake (GF)



The feasting hall

FLOURLESS ORANGE CAKE

Ingredients

- Melted butter, to grease
- 2 oranges
- 3 eggs
- 215g (1 cup) caster sugar
- 300g (3 cups) almond meal
- 1 tsp gluten-free baking powder

Orange Syrup

- 1 orange
- 155g (3/4 cup) caster sugar

Method

- 1) Preheat oven to 170°C. Brush a round 22cm (base measurement) spring form pan with melted butter to lightly grease. Line base with non-stick baking paper.
- 2) Place the oranges in a saucepan and cover with cold water. Bring to the boil over medium heat. Cook for 15 minutes or until tender. Drain. Return to pan and cover with cold water. Bring to the boil and cook for 15 minutes (this will reduce the bitterness of the peel). Refresh under cold water. Drain. Coarsely chop oranges. Remove and discard any seeds.
- 3) Place the orange in the bowl of a food processor and process until smooth.
- 4) Use an electric beater to whisk the eggs and sugar in a bowl until thick and pale. Add the orange, almond meal and baking powder and gently fold until just combined. Pour into prepared pan.
- 5) Bake for 1 hour or until a skewer inserted into the centre comes out clean. Set aside for 15 minutes to cool.
- 6) Meanwhile, to make the orange syrup, use a zester to remove the rind from the orange. (Alternatively, use a vegetable peeler to peel the rind from orange. Use a small sharp knife to remove white pith. Cut rind into thin strips.) Juice orange.
- 7) Place rind in a saucepan of boiling water and cook for 5 minutes or until soft. Drain. Return to pan with orange juice and sugar. Place over low heat and cook, stirring, for 2-3 minutes or until the sugar dissolves and the syrup thickens.
- 8) Turn cake onto a serving plate. Use a skewer to gently prick the top. Spoon over syrup. Cut into wedges to serve.



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BORDER WAR XV - RECIPES

Stuffed Baked Squid Hoods with Salsa Verde Risoni Stuffing

Ingredients

500g risoni pasta
12 cleaned calamari tubes
2 cups fresh bread crumbs
1 egg

OR

Instead of 2 cups of breadcrumbs use:
1 cup each bread crumbs & finely chopped pine nuts

Salsa Verde – for the stuffing

1 Tbsp crushed garlic
1 bunch basil
1 bunch flat-leaf parsley
¼ cup mint leaves
¼ cup dill
1 Tbsp lemon zest
Juice of 1 lemon
2 Tbsp red wine vinegar
1/3 cup extra virgin olive oil
Salt & Pepper

Method

- 1) Cook pasta as packet directions – just until al dente – remember you will be baking them as well. Remove & strain pasta. Toss with a little olive oil and set aside to cool down.
- 2) While it is cooling, prepare your Salsa Verde:
 - a) Chop basil, parsley, mint, dill. Chop fairly fine.
 - b) Add crushed garlic, lemon zest and juice, and vinegar.
 - c) Gradually, add the oil until well combined.
 - d) Season with salt & pepper.
- 3) Once pasta has cooled, add bread crumbs, pine nuts if using them and Salsa Verde. Taste stuffing, adjust seasoning.
- 4) Crack the egg and add to stuffing mix. Mix thoroughly.
- 5) Take cleaned calamari and fill with stuffing. Don't over-fill or they will explode when baking. Once filled, close each end with a tooth-pick.
- 6) Cover lightly with foil. Bake in a medium oven for 20 mins. Remove foil and bake for a further 5 mins to add some colour. (We popped them on the BBQ to get nice bands of colour).
- 7) Slice into 2 cm thick slices, and serve immediately.

VEGETARIAN OPTION:

Use the left-over pine nut and salse verde stuffing: form into balls. Pan-fry in a little olive oil.

(You can dip in egg and breadcrumbs for a nice finish, if you like, although we didn't for the feast; and again, we just popped them on the barbie).



BEHIND THE SCENES

IMPORTANT INFORMATION REGARDING MEMBERSHIP & INDEMNITIES:

SCA Ltd considers any of the following to be acceptable methods for proving membership and indemnity at an SCA event within Australia.

1. A card issued by an authorised representative of SCA Ltd or by an affiliate organisation. This is the primary identification method for proving membership and indemnity. These cards will be in good condition with the relevant information legible. If the membership card is issued by an affiliated organisation then the member will still need to read and sign an event indemnity form.

2. Registry receipt and payment receipt for membership is considered the method that will be used by new members, or members who have renewed their membership, to

prove current membership. The receipts are also valid for proving an indemnity has been signed, as long as they are less than a year old. Please note cheque stubs are

not proof of payment, they only show payment was promised, not received.

3. Photograph of the front of a membership card either with the indemnity expiry date on it on a phone or other electronic device is an acceptable form of identification.

If the membership card doesn't have the indemnity expiry date on it then a photograph of the indemnity form will be needed to prove a valid indemnity. The photograph needs to be clear and legible and must be an exact copy of the originals. It is highly recommended that you keep these photographs in a separate folder on your electronic device to facilitate showing a constable and not delaying others signing in.

4. Electronic copies of the registry receipt and payment receipt, either in the form of emails or direct display from the registry site and payment site, are also acceptable. As with photographs these need to be legible and readily available to facilitate the signing in process.

Note: A copy of the indemnity form by itself is not sufficient identification to prove membership. Equally a membership card by itself does not prove a current indemnity has been signed unless it has an indemnity expiry date printed on it.

LAW CHANGE RE: OFFICER REPORTING SCHEDULES

The change that effects we Shirelings is reprinted here:

* Seneschals of Baronies and Shires shall report **quarterly**, on the last day of February, May, August, and November.

* Other officers of Baronies and Shires shall report **quarterly**, on the 15th of February, May, August, and November.

Our monthly meeting and reporting schedule for this year :

Mar 10, Apr 14, May 12 - reporting May 15
Jun 9, Jul 14, Aug 11 - reporting Aug 15
Sept 8, Oct 13, Nov 10 - reporting Nov 15
Dec 8, Jan 12, Feb 9 - reporting Feb 15

As we create a report each month for each meeting, it is quite simple to collate the 3 reports in the few days between the last business meeting and the reporting date. Reports, as we know, go both to our local Seneschal and to our Kingdom Officer.

Sending our Kingdom report to the Seneschal, as well as our Kingdom officer, makes the Seneschal's job of summarising all our reports to each business meeting a whole lot easier.

easter is early this year
good friday falls on march 29th to
easter monday april 1st

this means **Rowany festival** is
really only two weeks away,

commencing on thurs 28th march
through tues 1st april
at glenworth valley

for information check the website:
<http://festival.lochac.sca.org/>



Officer's Reports

Seneschal's Saga



Greetings;

Another month has gone by far too quickly, it was a short month but a very busy month.

I would like to thank everyone who worked so hard to make Border War such a wonderful event, sometime I feel thank you is never a strong enough word to express my gratitude to all those who worked so hard.

The cooler weather allowed fighting for most of the day - the war bands all in the different colours looked so good; and we were able to give Siridean lots of war for his last event in Lochac. He will be missed at Border War in the future but we wish him and his family well for their new life in Drachenwald.

The 'Mouth from the South' Bardic challenge was a great success and I hope it will grow in the years to come and be a great tribute to our dear friend, Gwynfor. It was so great to see all the children having such a great time - they all enjoyed the water balloon fight but I think Countess Elizabeth ended up the wettest.

The people we have turning up every year to Border War is another sign of what a wonderful event we put on and how loved our Shire is by many of our friends from the North and the South, including those that travelled from the far North.

Welcome to our Shire, Peter of St John and we look forward to many feasts with your company and stories. For those of you who did not meet Peter on the weekend, he has moved to the Nathalia region and is now a member of Bordescros.

Cont...

...Cont from previous column

Next weekend's demo in Wagga will be held from 10am till 4pm. We will meet at the Club rooms at approximately 8am and travel up together. **Anyone needing a ride please let us know**, we have several members who have spare seats in their cars.

Please bring your own lunch and food to share for the feast afterwards, we will have a short meeting - and it will be a very short meeting (see Agenda below).

Our A&S each month is coming along and if you want to teach something please contact Thomasina or myself and we will slot you in to one of the spare months.

Due to our going to the Wagga Demo for March, we will be having our A&S on our normal feast weekend and we have no project set down for that weekend, you could bring along any sewing you have or finish off garb for festival, I will be bringing my sewing machine and because we have the club rooms we could stay for a meal together if you would like, we will talk about it more on the weekend.

Yours in Service to The Crossing and Lochac
Lady Arnora Bloodaxe, AoA, OGT



REEVE



February, AS47

The balance in our account is about double what it usually is, due to Border War monies coming in.

Motions were proposed that we purchase a lock for our storage shed; gear for fletching arrows so Shirelings can take part in the Archery at Border War; and serving dishes purchased to replace those lost after last Border War. All motion were passed unanimously.

Agenda: Loch Alba Meeting

- Border War XV
- Border War XVI
- Fridge
- Officer's Reports

PLEASE LET ME KNOW IF YOU HAVE AGENDA ITEMS YOU WANT ADDED TO THE MEETING.

Lady Anora BloodAxe rfr09803@bigpond.net.au



OFFICER'S REPORTS

herald



IN PROGRESS:

Gunther Boese (waiting for approval): This has been sent off, seen at Kingdom level and is currently at society level. Just a matter of time.

NAME RESEARCH:

Victoire de Vixencourt: Victoire appears to be a French masculine name during our periods of history, so Vicky is searching for a feminine equivalent. De Vixencourt is one of those Normanish names that needs research to prove existence of similar names in period.

Mathilde de Lilleburne: Mathilde, Matilda and all its variations were popular names throughout the medieval ages. Paperwork has to be filled out with references attached, which shouldn't be too hard as the Academy of St Gabriel has Mathilde in many name lists. De Lilleburne, like de Vixencourt, is a little harder and research is still underway.

Seraphina le Merchant: Seraphina has started researching her name.

ARMS RESEARCH:

Magdalena di Verona: one other person in the SCA has a scold's bridle for their arms, unfortunately they have exactly the same colours as Magdalena. So a couple of changes have been made. Now Magdalena just has to draw them up and colour them in.

Tom Douglasson: Tom has discussed his arms with me (back when I was herald) and is going to draw me a copy of what he wants so that I can blazon them and have them conflict checked on the Lochac herald's list (in Facebook).

ARTS & SCIENCES



A&S Collegia list for 2013.

**Please note this may change/alter during the course of the year. Also more information will be provided prior to each collegia i.e. cost, and what to bring. There are still months to be filled so if you have a skill you would like to share please let Arnora or myself know in advance.*

YiS,

Lady Thomasina Coke.

March	* Wagga Wagga demo at Lake Albert Park, bring your projects
April	* Crochet. Presented by Arnora.
May	* TBA.
June	* Food. Presented by Thomasina.
July	* Chain maille. Presented by Stewart.
August	* Sewing. Presented by Thomasina.
September	* Heraldry. Presented by Gunter.
October	* Herb lore.
November	* Knitting. Presented by Arnora.
December	* TBA

A&S is held on the second Sunday of each month at the Albury Wodonga Fishing Club from 2 – 5 pm.

marshall



Fighter practise is from 7pm – 9pm at Baron Magnus' place in Lavington, on Tuesday nights.

For the address contact Magnus at

ssalau@hotmail.com

constable



Lost and found from Border War will be posted to the Shambles (Lochac List); the Lochac Facebook page; Borderlist and Facebook page.

There were only about half a dozen items left behind, some clothing, some culinary wares.

Last issue indemnities to be filled out for events were added to the newsletter, so people could fill them out at home and bring them in. HOWEVER, we now have NEW forms to be filled out. They will be in the next issue of Grapevine.





NEWS

Loch alba Lowdown

Loch Alba is comprised of our assistant Seneschal, James Douglas, his family and several fighters who are being trained in both heavy and rapier. There are also some ladies who are into cooking, sewing etc.

I would love to include a column with news from the north, if anyone from the Loch can spare a few minutes each month to update us with your happenings.

As the home of Border War each year, and with more fighting happening up at the Loch than at the Crossing at the moment, I know that I'd love to hear who is being authorised, who has taken up rapier, and what fun do you get up to at your get togethers?

- Lowry, Chronicler

POSITIONS VACANT Chirurgeon, Herald, Hospitaller, Lists

Please consider donating a few hours a month to fill an office. The three minor offices listed are mostly on-site at events with about 1 hour per month needed to attend the meeting and report. That is really minimum input for an office and a great introduction to being an SCA officer.

Herald is a little harder, but the College of Heralds does a lot of the legwork for you and you can farm out the bits you can't handle.

BORDESCROS central monthly tourney & feast

LOCATION: Albury Wodonga Sport Fishing Club,
Hinckler Drive (via Lockheed Dr, off
Borella Road), ALBURY 2640

WHEN: 3rd Saturday each month: start at 2pm

COST: Members \$8
Non-Members \$13

SCA YEARLY MEMBERSHIP
\$30.00 per annum

First event \$5; we have loaner garb you can borrow,
phone club president Arnora on 0428 249 870

WHAT TO WEAR: An attempt at Medieval Garb (pre-1600). For clothing ideas:
<http://lochac.sca.org/riverhaven/BeginnersGarb.html>

WHAT TO BRING: Pot-luck feast; bring a dish of some
Medieval-style food to share – enough for 6 – 10 people,
for e.g. A cooked chook, a cheese plate

For recipe ideas:
<http://www.loggiaserena.com/SCACookingPages/SCAFood.htm>

INFORMATION FOR NEWCOMERS:
<http://www.sca.org/officers/chatelain/chatresources.html#handouts>

MAIDEN MAIL

is local to Albury and has been making & supplying hand made links for chain mail for some time.

Judi is able to make many different sizes, weights etc
To purchase chain mail links
contact Judi at
maidenmail@primus.com.au



Melee at the barrier



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GRAPEVINE

CHESS CHALLENGE IV



is proudly brought to you (again!) by the Barony of Stormhold. All fighters on the chequered field of Chess and Heavy are welcome to try their skills for the Chess Champion! All are welcome from far and near as a challenger.

Rules for the tourney are-

Round 1 - Pawns: Everyone to fight with sharpened sticks (i.e. thrusting spears)

Round 2 - Knights: Counted Blows eg- each fighter gets to throw five blows or three good blows with arms & legs not lost.

Round 3 - Bishops: Maces and shields.

Round 4 - Rooks: Sword and large shield (defence)

Round 5 - Queens: Queens are the best protected and each combatant fights with two guardsmen drawn at random, fight to end with the death of the "queen".

Repeated until a Champion is declared!

The Chess portion will also be handled differently, with points given to victory and half point to draws. The winner of the Chess battle will be the Good Gentle with the most points.

Saturday 20th April 2013

This is a potluck picnic, so please bring a plate.

Members- \$6 Non-members- \$11 Children- \$3

S.C.A. merchants are welcome, but not to sell food. There is a small fee of \$1.00 and you must provide your own table.

If you require garb or feasting gear, please contact the Steward. Email Miriam bat Shimeon (Miriam Staples) on miriam.staples@gmail.com

A PAGE 4 PAGES ANSWER:

QUESTION: What clue in the picture tells us he is a KING and not just a KNIGHT?

ANSWER: The crown above the lion on his shield tells us he is Royal, a KING and not just a KNIGHT.

BOOK REVIEW:

A HISTORY OF VENICE

Author: John Julian Norwich

Published: In two volumes - 1977 & 1981

In one volume – 1983 Reissued 2003

I've been reading this book, bit by bit, for almost a month now, and have only got through the first seven chapters. To be truthful, I'm finding it a bit hard going.

It's obvious that Norwich loves Venice, but all I have learned so far is that Venice's Doges were strong on nepotism and, unusually for that era, noblemen who were proud of their trade connections.

Norwich uses a narrative style, but it is a bit plodding at least in these early stages. It has some very good maps and black-and-white photos, and commences circa 400AD with the founding of Venice after Alaric's attack on Aquileia.

In my opinion, there is just enough information about an event to whet your appetite, but not enough detail to sate it. Each Doge of Venice's life is outlined, with an occasional event described to add flavour to what would otherwise be a very dry "king list".

I find one of the problems with historiography is that what has been recorded is the public actions of the leaders of a people. At this great distance in time (400AD to 1977 AD) the bare, dry, eviscerated bones are all that are laid before us; and that can be quite heavy going. I want the flesh on the bones, and the colour and texture of the cloth they wore. I want the smells of the market place and the incense from the churches. What did they eat? How did they entertain themselves?

I shall continue on with this book in the hopes that later chapters which depict later periods, periods which left more documents and pictures, might provide me with a more rounded view of life on the Venetian lagoon.

STAR RATING:

for readability: ★★




for content: ★★★





GRAPEVINE

upcoming events

March 29 – April 1	Mini Moot (4 days)	Krae Glas, VIC
March 28 – April 2	Rowany Festival (6 days)	Rowany, NSW
May 1	New Year	AS 48
May 4 - 5	 May Crown	Mordenvale, NSW
May 31	Pencampwr (4 days)	Abertridwr, WA
June 7 -9	Great Northern War	Riverhaven, Qld
June 15	Combined Bash: Central and North Ward (Abury rooms)	Bordescros, NSW
July 5 - 7	 Lochac Midwinter AS48	Mordenvale, NSW
Aug 10	Radburne War VII	Rowany, NSW
Sept 28 – Oct 1	Spring War	Mordenvale, NSW
	Great Southern Gathering	Krae Glas, Vic
Oct 13	Lyos Memorial Picnic	Cairnfell, Vic
Oct 19	Combined Birthday Bash: Central and North Ward (Henty Park)	Bordescros, NSW
Nov 9, 10	 November Crown at the Siege of Rebels Keep	Stormhold, Vic
Dec 1	William Marshall	Stormhold, Vic
Jan 2014		

INTERESTING SITES ABOUT:

COOKING:

Two blogs from Krae Glas

<http://gwirverchmadog.blogspot.com.au/>

<http://suthgh.blogspot.com.au/>

CALLIGRAPHY & ILLUMINATION:

A new site on early manuscripts: (see illustration at right)

"... Manuscripts Online brings to life early printed primary sources of medieval Britain, giving online access to written materials from the year 1000 to 1500 and allowing users to contribute to the collective body of knowledge on the subject for the first time."

<http://www.le.ac.uk/english/em1060to1220/index.html>

Egyptian Blue: Egyptian Blue is an ancient color used by artists throughout dynastic Egypt and Mesopotamia, and later integrated into the Roman Empire

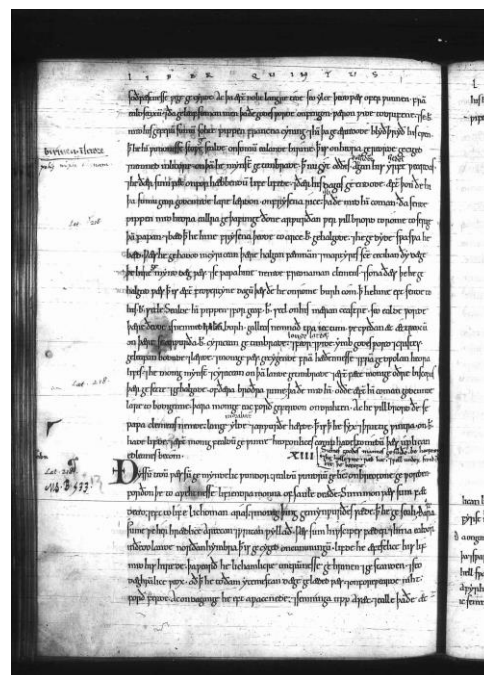
<http://archaeology.about.com/od/eterms/qt/Egyptian-Blue.htm?nl=1>

THE VIKINGS:

Who were they? Timeline; social structure; economics, archeological sites, and even more...

http://archaeology.about.com/od/vterms/qt/viking_age.htm?nl=1

the production and use of english manuscripts 1060 to 1220



Published by Cambridge University Library, Kk. 3. 18 From:
<http://www.le.ac.uk/english/em1060to1220/catalogue/surrogates.htm>



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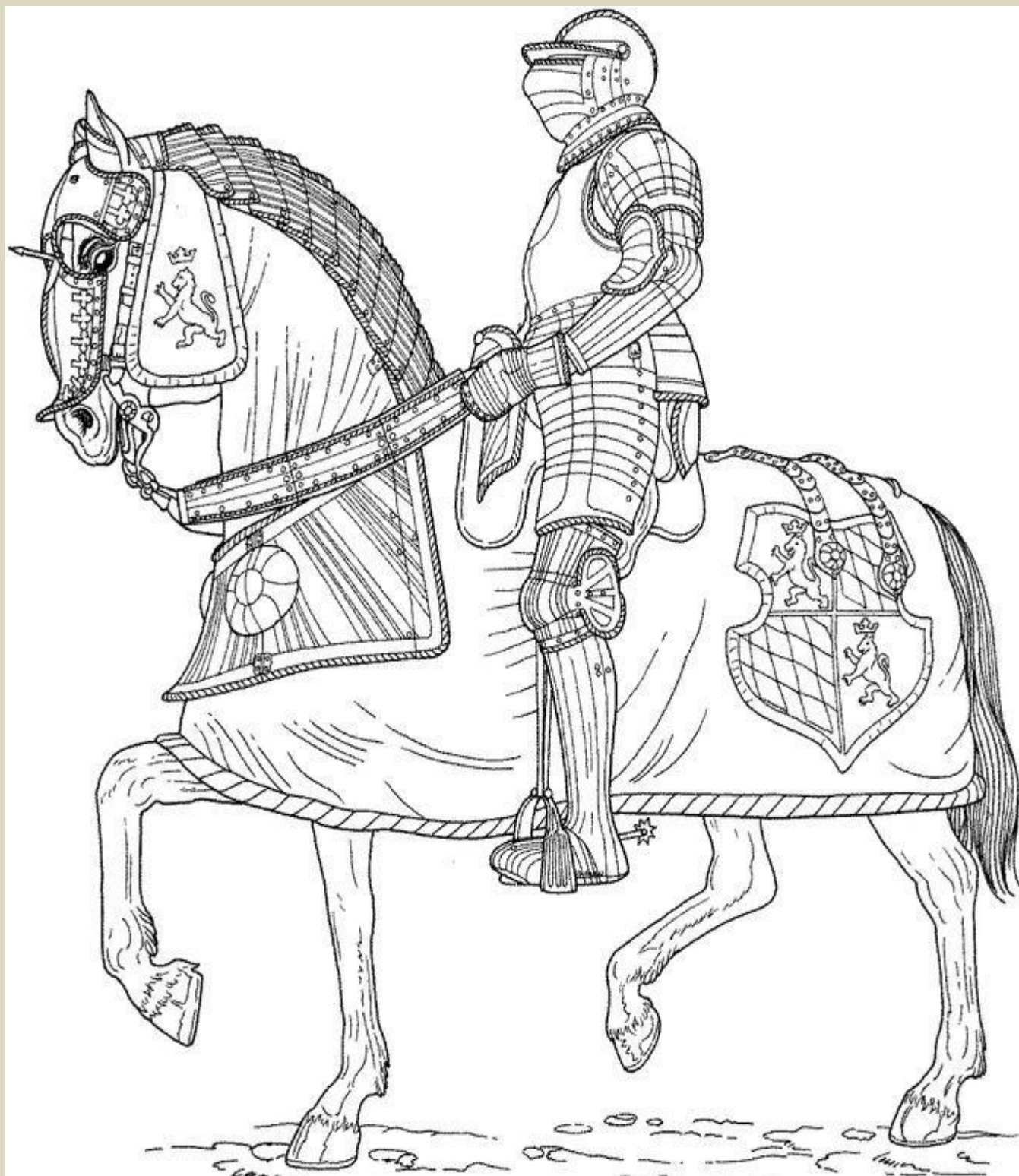
VOLUME 15
ISSUE 11

GRAPEVINE

A PAGE 4 PAGES

Here is a picture of a King for you to colour in. What colours will you choose for the armoury on his horse's barding?

QUESTION: What clue in the picture tells us this is a KING and not just a KNIGHT? ANSWER on page 12



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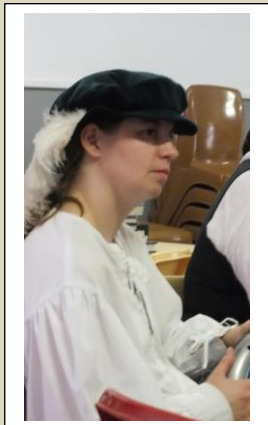
GRAPEVINE

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ISSUE 11

Regnum & contacts

	Their Royal Majesties	King Felix Queen Eva	Chamberlain: Hróðný Aradóttir
	Their Royal Highnesses	Alas, no heirs... yet	
All Kingdom Officers can be contacted via: http://lochac.sca.org/lochac/regnum/index.html			
	Seneschal President	Lady Arnora BloodAxe Rhonda Drewe	rfr09803@bigpond.net.au
	Assistant Seneschal Loch Alba / Wagga Wagga	Lord James Douglas Paul Willis	
	Arts & Sciences	Lady Thomasina Coke Tamsin Walle-Semmler	drumheller@iprimus.com.au
	Chatelaine / Hospitaller Publicity Officer	<i>Position Vacant</i>	
	Chirurgion First Aid	<i>Position Vacant</i>	
	Chronicler Secretary / Newsletter Editor	TH Lady Lowry ferch Gwynwynwyn Tracey Sawyer	tfsawyer@yahoo.com.au
	Constable Security	Lord Einarr Thorsgrimson John Drewe	grumpypa17@gmail.com
	Herald Master of Ceremonies	<i>Position Vacant</i>	
	Lists Score keeper	<i>Position Vacant</i>	
	Marshall Umpire	Baron Magnus Thorbjornson Shane Salau	ssalau@hotmail.com
	Reeve Treasurer	Lord Gunther Boese Scott Bulters	bulterstrainor@gmail.com
	Web Minister Website Administrator	TH Lady Lowry ferch Gwynwynwyn Tracey Sawyer	tfsawyer@yahoo.com.au



More Shirelings From BWXV:

Left:

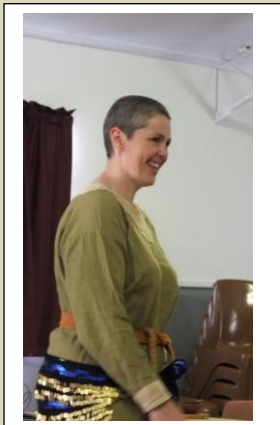
Lady Isabel

Right:

Lady Siban

Far Right:

Baron Magnus



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Bordescros A&S Entry Form

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

SCA Name:										
Legal Name:										
Contact Details: (Address or Email)										
	State:				Postcode:					
Event:										
Date:					Entry No:					
Name of Competition:										
Time Frame &/or 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:	/ /				