

Spring & Summer AS LVII Oct 22 to Jan-23 Volume 24

From the Seneschal



Welcome to a new calendar year for Bordescros.

There will be much activity, and we are getting off to a flying start with regular Archery at Teneg's place at Gerogery. There is also regular informal heavy combat training every second Tuesday, and plans are afoot for rapier training as well.

Border War is our biggest annual event, and it is great to be back to it after the recent years of Covid. The venue is Culcairn Sportsground, and it is a fully catered camping event. All the usual activities – wars, tournaments, archery, Arts & Sciences workshops etc will be in full swing from Friday 24 February to Sunday 26 February 2023. If you are planning on attending all or part, please book as soon as possible.

If you haven't been to Bordescros activities for while, come back and join us in a celebration of the Modern Middle Ages.

Yours in Service Bannthegn Cairistiona inghean Raghnaill Seneschal

MON	TUES	WED	THURS	FRI	SAT	SUN
						1st
						Archery
2nd	3rd	4th	5th	6th	7th	8th
					A&S Weekend & Meeting	
9th	10th	11th	12th	13th	14th	15th
16th	17th	18th	19th	20th	21st	22nd
					Arabian NightS	
23rd	24th	25th	26th	27th	28th	29th
30th	31st	JANUARY 2023				



OUR NEW SENESCHAL

INSIDE THIS ISSUE

From the Seneschal	1
Meet your officers	2,3
Editorial	3
Quarterly Calendar	3
Picture Gallery	4
Officers Wanted	4
Maritime Foods Collegia	5
Arts & Sciences Schedule	5
Border War, January events	6
RECIPE: Berliner	7-9
Comics Page	10
Officers, Contacts	11

SPECIAL POINTS OF INTEREST

- Upcoming Events
- Filled doughnuts!



Spring & Summer AS LVII Oct 22 to Jan-23 Volume 24

Meet your Officers:

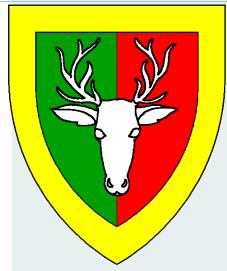
Undewyn Maccuswell Deputy Seneschal / Social Media Officer

GV: Who are you in the SCA?

DS: Lord Undewyn Maccuswell of Bordescros

GV: How did you find the SCA?

DS: I'm the second generation of my family in the society, in the early 1990s my mother took us all to a demo at Darling Harbour when we lived in Sydney. At 19 I was taken to a newcomers feast in Politarchopolis and came across it for the first time as an adult. It's pretty much been in my life since then in one way or another.



GV: What drew you in? Why did you stay?

DS: I was drawn in by my interest in history, in particular the Vikings, Celts and pirates/privateers as well as chivalry. I've come and gone over the years for various reasons but I've always come back due to the values.

These days things are different as my family is definitely an SCA family, I met my wife the night I returned to Bordescros from time in Sydney (I was occasionally visible in Rowany and Stowe and have friends in Dismal Fogs from that time). We've made the SCA part of our daughters upbringing by choice as it's something we both enjoy.

GV: What offices have you held?

DS: Over the last 5 years I've held the offices of Constable, Herald (early pandemic) and currently Deputy Seneschal where I've been handling the social media side of things for the group. Though not an office, I have been a voice herald when needed over the last 20+ years, I've also taken on support roles at Bordescros events both in an official capacity or volunteered to help the event run smoother.

GV: What does the deputy Seneschal role consist of?

DS: The role depends on how much you are needed by the Seneschal at the time, presently it's been filling in to run a meeting if needed and running the social media for the group. I see the role as being in support of whoever is the current Seneschal to help them balance up their role. If the Seneschal is absent, it's the role of the deputy to step in on their behalf with guidance from them in advance if possible.

GV: Have you gained anything from your time in the SCA?

DS: As a somewhat directionless late teen/early 20s I gained a path inspired by Chivalry and a sense of community. For me the SCA was always where I needed to be to find the right people away from the day to day that had a sense of honour. Even though I thought I belonged with the wargamers and roleplayers (my other long term hobbies) it's the people in the SCA that I've had as part of my life (some for 22 years) that have guided me the most, even in small part.

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EDITORIAL WELCOME

Hwaet!

What a winter and spring this has been! No sooner do we escape the plague that is COVID-19 and it's later variants, than Mother Nature reminds us that SHE is in charge, thank you very much, by sending massive floods our way.

Add to that the death of my beloved Nightshade and his attempt to take me with him, resulting in a week in hospital and not one but TWO operations and a consequent need for extra work to compensate for the lack of incoming funds... and the newsletter is late yet again!

Don't you just hate it when everything seems to conspire against you indulging in your favourite hobbies? Anyhow, hopefully the weather will now improve and we can all gather again for fun and frolics at the Scout Hall in Wodonga twice a month.



See you there - Lowry

NOTICE:
Shire Meeting
5PM
Sunday 8th January

264 Lawrence St WODONGA VIC 3690

MEET UNDEWYN, DEPUTY SENESCHAL

CONTINUED

As I settled down, the most important phrase and key for me has been learning when to speak and when to be still, as well as service above self. These virtues are important in order to have balance rather than being reactive, service is important.

GV: How do you balance your office with your family and work life?

DS: I was only able to take on Deputy Seneschal due to my wife supporting me to do it. I try to fit any computer work in around my daughter's naps, otherwise if both of us are at home we balance who looks after Small Lady just like we do at gathering.

GV: Do you have any major SCA plans?

DS: As far as major plans go I'd like to finally get authorised as a heavy combatant and I would like to get my head around leather working as well as get back to being a voice herald.

GV: Is there anything else you'd like to add?

DS: For those of us who have a genuinely older outlook on life and value history and what we can learn from it, the SCA is a great community to be part of. I've seen a few different groups, but Bordescros is something special. We're a Shire that has potential to be more as we constantly hit above our weight on events, we've got a lot to be proud of from what we've done over our first 2 decades. Bordescros for me has always been in a way home. I went to Penrith for a decade but couldn't find what we have here in the groups up there.

FUTURE DATES

	Shire Meeting	Sunday 5 Feb	
FEBRUARY	Gathering	Saturday 18 Feb	
	Border War	24-26 Feb	
	Shire Meeting	Sunday 5 March	
MARCH	Scots School Demo	Saturday 11 March	
	Gathering	Saturday 18 March	
	Shire Meeting	Sunday 2 April	
	Gathering	Saturday 15 April	
APRIL	Rowany Festival	Rowany 12-17 April	
	(at Mittagong)	https://festival.lochac.sca.org/	

3



Spring & Summer AS LVII Oct 22 to Jan-23 Volume 24









Their Majesties at Fields of Gold in December



Lords Gaspar (L) and Seamus (R) fencing at Gathering

Officers Wanted

Bordescros is a volunteer organisation, and as such the load for officers is lightened considerably when there are officers in each role. There are vacancies for the following:

Arts & Sciences: Look after and report on these activities

List Keeper: especially now we are getting back to tournaments regularly

Chirurgeon: First Aid officer

Constable: Ensure sign in etc for those attending

Hospitaller: Promotion and assistance to newcomers

Webright: Maintains Bordescros website and works with the Chronicler to keep content up-

to-date.

There are always opportunities to serve, as all offices turn over every 2 years maximum. If you are interested in any of these roles, speak to the current office holder or the Seneschal, Bannthegn Cairistiona inghean Raghnaill.



Master Giles—Ship's Cook describing a sea-farer's diet

Medieval Maritime Food Collegia

Our October Gathering saw us clustered around a display of hard tack and potted pease as Master Giles and Mistress Honoré explained the sometimes monotonous but otherwise reasonably healthy diet of mariners of the past. The basic diet of course included salted meats, and fresh when in port. With ale added it was almost a complete diet, lacking Vitamin C.

The doctors of old advised adding lemon or lime juice to the diet to combat the scurvy which resulted from this lack. Unfortunately, they were not aware that the metal containers that they stored the juice in, destroyed the Vitamin C; so this addition to the diet failed to improve health. It wasn't until the pirate age (18th & 19th centuries) that this was realised and whole fruits were substituted for the juice.

The addition of lemons or limes made the diet more healthy; unfortunately the iron pots in which they stored the juice destroyed the Vitamin C content.

Arts & Sciences Schedule January to April 2023

	HISTORICAL RESEARCH	DOMESTIC LIFE	MARTIAL LIFE	THE ARTS
JANUARY	The Middle East	Towels & Cloths	Decorated Shields	Middle Eastern
FEBRUARY	14th Century	Footwear	Leatherwork	Illumination
MARCH	Iberian Peninsula	Surcoats	Tabards	Plants
APRIL	The Low Countries	For Rich & Poor	Shields	Herbs



Spring & Summer AS LVII Oct 22 to Jan-23 Volume 24

Upcoming Events

Arts & Sciences Weekend

NEXT SAT & SUN

7 &8 Jan 2023

Starting at 10:30 am each day

- Preparing the new thrones
- Banners—Group & Personal
- Tabards
- Fighter practice
- Prep for Border War archery
- · Personal projects
- General discussion of activities for the year ahead
- BYO lunch, sewing machine, overlocker etc
- There will be a lightpad available
- COST:

Adults \$5.00 for the weekend. Children Free

January Gathering

Third Saturday 21/01/23 2 PM to ? (after the feast) THEME: Arabian Nights

- Bring ME drums
- There will be a short intro to Middle Eastern Dance

264 Lawrence St WODONGA VIC 3690

BORDER WAR 2023

BORDER WAR is Back!

There is no doubt—we do not anticipate cancelling this Border War—come hell or high water!!

Gather ye' war band and head on over to the Culcairn Showgrounds.

FEBRUARY 24th to 26th, 2023

What can you expect at Border War?

MARTIAL ACTIVITIES	ARTS & SCIENCES ACTIVITIES	EVERYTHING ELSE
War Scenarios	Classes: tba	THEME: Late Period Genoa
'Naval' Battles	Comps: Kingdom Science; Threads; 14th Century	Their Royal Majes- ties will be present – as will horses
Tournaments: Armoured Fighting Rapier Archery	Comps: Border War Maritime; Brewing; Genoa	Accommodation: Camping on site Hotels etc off site
The War Chest awarded to the winning War Band	The Gwynfor Llwyd Memorial 'Mouth from the South' Bardic Competition	Youth Activities: Archery, Boffer, Games Children's Challenge
Best Presented War Band	Artisans Work Space	Food & Feast: Italian themed

CURRENT PRICES: Bookings Now Open!

Adult 18+ \$95.00

13-17 Years \$45.00

5—12 Years \$25.00

From February 1st: Adults 18+ \$105.00 NON-MEMBERS Please add Insurance per Pricing page at:

6

RECIPE PAGE

New Year's Berliner

An historical filled cake/doughnut recipe dating from the 1580s, translated from the original German, by Carlton Bach.

On his Facebook page, COOKING RUMPOLT, he says:

New Year's Eve would not be complete without the traditional Berliner, known in much of the south as a Krapfen and in Berlin, confusingly, as a Pfannkuchen. This sweet fritter has an august lineage, going back at least to the sixteenth century.



MODERN BERLINERS ON SALE

Hence Marx Rumpolt:

Make a dough of milk, eggs and good white flour, add some brewer's yeast to it and make a good dough, not too stiff. Do not oversalt it. Leave it in a warm place to rise... (there follows a raisin fritter recipe).

Take such a dough and roll it out, wrap cherry sauce in it, cut it up with a pastry wheel, deep-fry it in butter and serve it warm, sprinkled with sugar. These are good Krapfen of cherry sauce. You can make them with all kinds of sauces.

(Rumpolt, Gebackens #41 and 42)

This is basically how we still make Berliner. Krapfen by the lights of the sixteenth century meant all kinds of filled dough pockets, usually deep-fried, but also boiled or baked. The use of leavened and enriched yeast dough with a sweet filling (the ubiquitous and popular cherry sauce) sets this recipe apart. Today, Berliner are usually filled with jam, but also with alcoholic confections, chocolate spread, and – by tradition – one of each batch with mustard. Like their close relative, the donut, they have entered a spiral of escalating adornment with coloured frostings, sprinkles, and

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other fanciful additions, but the tradifional style is still either powdered sugar or a plain glaze. Berliner are traditionally circular and quite possibly always have been. A foldover shape is known as a Tasche, and usually filled with things like marzpian or fruit preserves.

The Berliner has become part of modern folklore and integrated into the time zwischen den Jahren though, like the donut, it is today available year-round.

Modern Berliner recipes do not differ materially from the 1581 version, though they are usually more detailed and precise. The 1891 Davidis-Holle Praktisches Kochbuch has instructions for making them in the classic fashion:

196. Berliner Pfannkuchen (Krapfen).

For the dough

1/4 | milk.

250g clarified butter, 1

egg and 5 yolks,

50g yeast,

50g sugar,

a teaspoon of salt and 1/2 kg of fine flour.

Further to fill them, any kind of preserve:

three-fruit mus, currants, cherries, jelly that is not very firm, of best of all, a fine fruit jam.

Flour and butter are warmed before beginning.

Then the eggs are beaten and the lukewarm milk is mixed in along with the yeast, butter, sugar and salt and made into a light dough with the flour.

This is beaten until it throws bubbles and no longer sticks to the spoon.

Then it is placed on a floured board to rise slowly.

Once this is done, it is rolled out half a finger thick and you use a teaspoon to lay on preserves without liquid or a fine jam of apricots, skinned plums etc. on the dough in rows about 7cm from the edge and at about similar distance from each other.

You fold the edge of the dough over the fruit always grasping it with both hands, and press it together all round the elevations formed by the fruit using the tips of your fingers.

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Spring & Summer AS LVII Oct 22 to Jan-23 Volume 24

Now you cut rounds with a cookie cutter or a glass and lay them on boards or pieces of paper that are dusted with flour to let them rise in the warmth.

Meanwhile, heat butterfat (Schmelzbutter) to a high heat (kochend heiß) and let the Kuchen fry in it one after the other, floating on one side, as many at a time as will fit.

Further proceed as described before (the previous entry describes general procedure for frying leavened doughs).

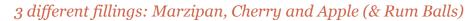
The Pfannkuchen must attain a dark yellow colour and are rolled in powdered sugar while still hot, strewn with a mixture of cinnamon and sugar, or which is finer still, covered in a glaze of your choice. They are eaten fresh.

Carlton Bach finishes up by saying:

There is very little to add to this. Other than first cutting out the rounds and then adding the jam, this is how I make mine. Bakers producing larger quantities usually inject the jam after cooking, using an electric pump. That leaves holes in the side which sometimes betray the filling – not a problem as such, but it can spoil the surprise if you have a mixed batch.

Here is the link to the Volker Bach website, <u>CULINA VETUS</u>, where there are more reference links to recipes and external resources.

I would like to thank Carlton Bach for permitting me to include this recipe in our newsletter.

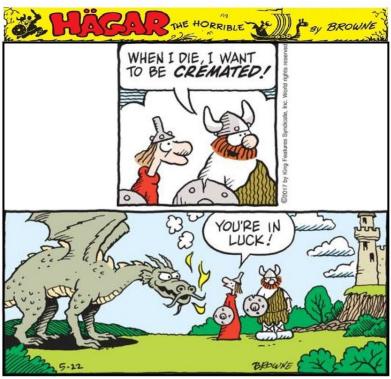






Spring & Summer AS LVII Oct 22 to Jan-23 Volume 24

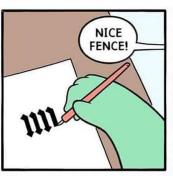
THE COMICS PAGE (COURTESY OF VARIOUS FACEBOOK PAGES)



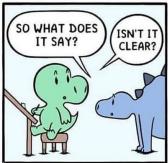


THE FALL OF THE ONOMATOPOSIAN EMPIRE











@FOSSILFOOLSCOMIC

10



Spring & Summer AS LVII Oct 22 to Jan-23 Volume 24

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Hospitaller

Webwright

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Caretaker: Seneschal

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Caretaker: Seneschal



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AS LVII

