

Youth Page

A page for our younger members to share stories, artworks and other SCA stuff.

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This is the newsletter for the incipient Shire of Dragons Bay of the Society for Creative Anachronism, Inc. This newsletter is available from the website at www.dragonsbay.org or by contacting the Chronicler at rosalinddeperegrine@yahoo.com. This is not an official publication of the Society for Creative Anachronism (SCA), nor does it delineate SCA policy. The official newsletter for the Society in Australia is *Pegasus*, which is available from the Registrar at registrar@sca.org.au.

Shire of

Dragon's Bay



Newsletter August AS XLIII



Hannah Tudor

At Hannah's request, Ydenye has whipped up a stunning Tudor style gown for her little princess.

Photo courtesy of Ydenye.

Unto the populace I send greetings

The Populace has been very busy since the last newsletter came out. Several people are well on their way to being kitted out in armour after a successful helm making workshop at Marcellus's and several shirelings are regular participants at archery training at Wandī. I have also heard of much sewing and arts and sciences activities going on behind the scenes, including the lovely example of Tudor on the front cover.. I am looking forward to a 'show and tell' evening in the very near future.

After a brief discussion at the officers meeting on Monday night it was decided that submissions for the newsletter will close of the 1st of every month and the publication date of the newsletter will coincide with the officers meeting. As always, photos, stories, pictures etc are always welcome, feel free to pass them to me in any format, including hand written or drawn if you do not have ready access to a computer as I can access a scanner readily.

Can anyone guess which dress I am currently working on from the image below?

Yours in Service, your Chronicler
Rosalind



Seneschal
Sir Peter D'Gaunt Noir (Peter)
0429 047 399 - please ring after
9am & before 9pm
pfryer@iinet.net.au



Reeve
Ydenye O Dunadhaigh (Mandy)
lestrell@iinet.net.au



Chronicler
Lady Rosalind le Clochard (Kim)
rosalinddeperegrine@yahoo.com.au



Arts & Sciences Officer
Lady Genevieve du Montfleur
(Fiona)
fgillesp@bigpond.net.au



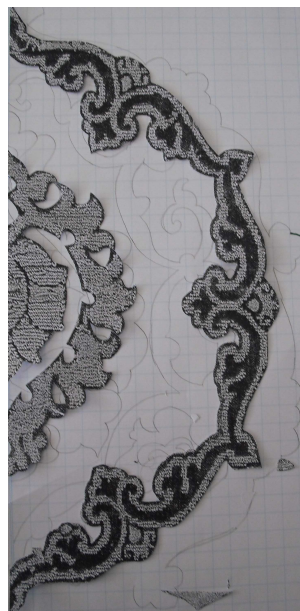
Deputy Arts & Sciences Officer
Lady Rosalind le Clochard (Kim)
rosalinddeperegrine@yahoo.com.au



Marshall
Kondrak Venomblade (Adam)
kondrakin@yahoo.com.au



Bardic Officer
Ydenye O Dunadhaigh (Mandy)
lestrell@iinet.net.au



Balingup Carnival Demo

Come and join the annual pilgrimage to Balingup to have fun and show what the SCA is all about.

Date: Sat 23-Sun 24 August

Place: Balingup Common,
Balingup

Time 9am—5pm 23rd,
10am—4pm 24th

Cost n/a

Steward

Liduina de Rasteglen van
Valkenburg (Nancy)

0421 806 786

liduina@iinet.net.au

Bookings Officer: n/a

A Tournament in Honour of the Baroness

Armoured, Rapier and Archery
tournament.

Date Sat 14 September

Place Lake Monger Primary
School, Dodd Street, Wembley

Time 10:00 am

Cost \$5 members, \$7 non
members

Steward

Baron Lachlahn Joseph of
Dunbar (Daniel)

0401 694 450

lachlahn@hotmail.com

Bookings Officer: n/a

The Annual Challenge of The College of St Basil the Great

This is your opportunity to
test your skills in cookery and
in combat (both rapier and
heavy) against the illustrious
members of the College of St
Basil. Prizes to the best cooks
and fighters. Potluck lunch.

Date Sat 12th October

Place Oak Lawn,
University of Western
Australia, Hackett
Drive, Crawley

Time 9:00am—5:00pm

Cost: \$3 members, \$3 college
members, \$5 non members

Steward Gillian Atwood
(Sophie)

0439981431

Silly-filly2002@hotmail.com

Bookings Officer: n/a

Anealan Baronial Championship

Come one and all to cheer on the combatants of the Baronial Championship Tournaments. Enjoy revelry by the campfire and good food in the hall as well as games upon the field.

Friday September 26th 4pm-Monday 29th 2pm 2008

at Ern Halliday Spinnaker Campsite

Adult Members \$70, Adult Non-Members \$75

(Children ½ price, Day rates available on request)

Breakfast and Dinners Catered for, Lunches self catered with kitchen and coolroom for food and drinks storage available. A&S Competitions-Camping stuff: Beds, Furniture, lanterns, windcreens, etc Heraldic Display (contact for details) Book with Senora Catalina de Gata (0423198462, gatanoz@gmail.com) Bookings close Sunday September 21st, 2008. booking deposit requested.

Proposed time Schedule

FRIDAY NIGHT

4pm Site Opens

7pm Soup Kitchen followed by
Bardic Circle

SATURDAY

9:00am Opening Court

Morning Games: Kubb, Skittles, etc)

Afternoon Archery Championship
Night Bardic Circle

SUNDAY

Morning Rapier Tournament

Afternoon Heavy Tournament

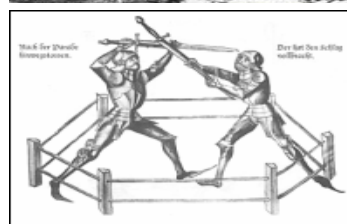
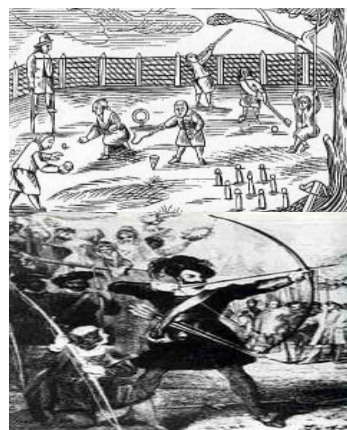
Night Championship Feast

MONDAY

Activity TBA

Closing Court

Pack down



Hi All,

In the cover letter for the latest Letter of Acceptance and Return, Wrath Herald opened the following issue for comment:-

"Currently laurel wreaths are reserved for - and are a required component of - territorial arms. This topic has been a subject of debate many times. It has long been argued that the requirement that territorial arms have a laurel wreath as a prominent component of the arms is ahistoric. The counter-argument has been that it makes it easy to identify territorial groups which, while not a period practice, is very much part of SCA historical practice. We are considering removing the requirement that territorial arms have a laurel wreath and invite comments from the College of Arms and others. Those who wish to comment but are not commenting members of the College of Arms (and thus unable to post to OSCAR), may send their commentary directly to wreath-herald@sca.org; those comments will then be posted verbatim to OSCAR."

Comments can be sent to wreath herald <wreath-herald@sca.org> laurel herald <herald@sca.org> or myself <smay1968@bigpond.net.au> (having problems with herald@sca.org.au address)

Please title the email appropriately

William



Seneschals Smidgen

Unto the good folk of the Dragon,

After various discussions at the last Shire Officers meeting it was identified that there are others in the Shire who wish to take on the role of Seneschal. While I do not wish to vacate the position of Seneschal, to allow the group to move forward in as harmonious manner as we may, I will be raising the matter with the Kingdom Seneschal and at this time invite any who wish to be considered for the position of Shire Seneschal to advise me in writing. To explain in part the process I will be following and assist in this I have outlined below the generic procedure for a change of officer holder within a SCA Shire.

- *Holder of Office decides to hand on and advises the Kingdom Officer and the group Seneschal.*
- *Intention to hand on will be published in the group newsletter with an outline of the timeframe and all those interested in taking on the role invited to write to the current holder with an expression of interest. They may also be invited to submit why they want the office, any plans they may have and skills they may bring to the position. (Generally an Office holder should have sought and prepared a deputy to take over their office 3 - 6 months in advance, this person may even have assumed some of the duties).*
- *The Holder of Office will collate the expressions of interest and send a report on the matter to the Kingdom Officer, this may also include any recommendations or comments they may have regarding the candidates (In this instance since we are an incipient group the report will also be submitted to our sponsoring group Seneschal who will also provide a report or otherwise remark on the matter to the Kingdom Seneschal).*
- *Candidate(s) details may be published in the newsletter or otherwise circulated to the Shire as a whole.*
- *Any active participant of the group who wishes to comment on the office handover will also be invited to write to the current holder of the office, or the Kingdom Officer with their thoughts or suggestions regarding the candidates (as above, in this instance they may also write to the sponsoring group Seneschal). The Kingdom Officer will consider the expressions of interest, officers reports and comments from the populous and possibly even seek additional comments before making a decision on who will take over the position. They will then advise the current holder so that they may make the decision known to the successful candidate and to the group.*

Tenure for Group Officers or as it is known in the SCA "Warrants" usually involve a 2 year period, extensions are entirely possible but it is generally thought appropriate to hold an office for a maximum of 4 years.

If you are committed to advancing the interests of the Shire of Dragons Bay, are able to attend a majority of our meetings and events, currently have or will be obtaining SCA membership,

or 12 small tart cases

¾ lb small button mushrooms

1-2 oz cheese (eg, 1 oz each of Cheddar and Parmesan)

2 tablespoons olive oil

½ teaspoon salt

¼ teaspoon ground ginger

1/8 teaspoon ground pepper

Wash mushrooms and pare away the bottom of the stems, but leave whole. Parboil in salted water 3-4 minutes. Drain, and mix with oil and seasonings. Make turnovers or fill tart shells. If you are using turnovers, mix the cheese in with the mushrooms; if you prefer tart shells, reserve the cheese to sprinkle on top. Bake in a 425°F oven for 12-15 minutes, or until lightly browned.

Ember Day Tart (Medieval Quiche)

This savory-sweet quiche-like egg & cheese pie is our version of Daniel Myer's [Ember Day Tart](#). It's tasty enough that people will easily want 2-3 slices if it's the main dish. It's not as salty as, say a quiche florentine, but it's definately not desert. Daniel Myer's full fat version is very deluxe. Our lower-fat version still isn't exactly health food but at least it doesn't ooze melted butter/cheese oil...

5 eggs

1 1/4 cups coarsely chopped onion

1/2 lb mozzarella, grated

3 tbsp butter, melted (we use salted butter, unsalted might lead to a bland pie)

1/2 cup raisins

1/4 cup grated carrot

(optional) 1/4 package of frozen chopped spinach, nuked 5 minutes and drained well

1 Tbsp sugar

0.15 oz fresh sage, dry weight (about 15 leaves)

1 cup loosely packed curly leaf parsley

1/2 tsp anise seed (DMyer's version calls for "hyssop")

9" deep pie crust

1/2 tsp salt

Preheat oven to 450. Brush pie crust with some lightly beaten egg white (from the 5 you're going to use), bake crust (at 450) for 12 minutes or until lightly golden. As the crust is prebaking, chop onions, melt butter, nuke spinach. After the crust comes out, turn oven down to 350. Parboil onions and fresh herbs and drain (60 seconds?). Finely chop herbs. Beat eggs. Mix all ingredients, pour into pie shell, bake for one hour at 350.

Note: if the sage isn't super-pungent when you put it in the tart, you can add more. We had never used sage before and the smell was kind of disturbing but it mellows out a lot in the pie and combined with the anise it comes out really nice. You may want to add some anise to the fresh herbs (about 1/4 tsp) but most of it drains away with the water. That's what I found the first time. The next times we made it, I didn't parboil the anise. The first time pie was the best but there were many other factors involved too. It's a toss up. loreleisedai's LiveJournal, late summer 2003.

Lady Genevieve's Recipies

Pease Pottage

The Medieval Cookbook, Maggie Black, 1992, The British Museum Press, ISBN 0 7141 0583 X, pp87-88

1.1 litres / 2 pints/ 5 cups water
700g / 1 ½ lb garden peas, shelled
350g / 12 oz onions, peeled and finely chopped
1½ tablespoons oil
¼ teaspoon pulverized dried saffron stands, steeped in 4 tablespoons boiling water (optional)
1 - 1 ½ teaspoons soft light brown sugar
1 teaspoon sea salt or to taste

This vegetable purée was probably most often served in Lent when the last dried white peas of the winter store were being used; this is a fair guess because onions were used to flavour and saffron to colour the dish (using modern green peas, the saffron can be omitted). However, it could also be made in summer, using fresh green peas, although more floury than ours.

Bring the water to the boil and tip in the peas. Add the chopped onions and the soaked saffron if used. Cook gently until the peas are quite soft. Sieve both the liquid and the solids into a clean pan, or purée them together in batches in an electric blender. Return the purée to the pan, and simmer for 6-7 minutes or until the soup is the consistency you want; season before serving. Remember that, in the Middle Ages, the thicker a purée was, the better its quality was thought to be.

Mushroom Pasties or Pies

Primary Reference: "Pleyn Delit", Second Edition, Constance B. Hieatt and Sharon Butler, 1997,

University of Toronto Press, ISBN 0-8020-7632-7, "Mushroom Pasties", recipe 2 (also in First Edition as recipe 24).

See Also: "The Medieval Cookbook", Maggie Black, 1992, The British Museum Press,

ISBN 0 7141 0583 X, pp82 – 83

Perhaps it was necessary to peel mushrooms and wash them in hot water in 14th-century France, but we doubt that the kind of little button mushroom here described need be treated so today: a scrubbing in cold water should suffice. Medieval 'pasties' were made like turnovers: put the filling on top of a piece of thinly rolled pastry, then double the pastry over and pinch the edges together. The pastry must be very thin, or there will be too much in proportion to the filling. Or you can use open tart shells. Pastry dough rolled thinly and cut into pieces a little over twice the size of the desired pasties;

familiar with or willing to delve into the mysteries of SCA & Kingdom Law and policies, and wish to be considered for the Office of Shire Seneschal please send me an expression of interest including your vision of the Shires future. The procedure above will be followed and if any change over is to occur then I anticipate that all things being in order this may occur at the October business meeting or possibly even formally announced at the Yule Feast in November.

If there are any concerns or questions regarding any of the above please feel free to approach me either directly or by email to discuss them.

Demo's

The Library display certainly went smoothly and we certainly made ourselves known to the community, the staff of the library enjoyed our music and will be happy to see us back on another occassion - post our group appearance there it was decided to leave the small display there for another couple of weeks as we are still getting phone calls. We may be able to use the larger cabinet inside the entrance at about that time so a change and freshen up will be easily accomplished.

As you may already know we are approaching the demo dates so please consider what time you will be able to contribute, a full day is great, a half day is still good, but anything you can spare will be appreciated. Kwinana is the 26th October, Baldivis is the 1st of November, and Rockingham is the 15-16 November also keep preading the word amongst friends and acquaintances the more the merrier.

In regards to meetings we may need to revisit the Newcomers / A&S evening, your thought and comments on this will be appreciated, perhaps we should also review our meetings generally to see if they suit our needs or need tweaking while also considering attracting newcomers.

In relation to the demos and a major draw card in our calendar - expressions of interest in running the Yule Feast will be eagerly anticipated at the next Shire meeting on Monday the 18th of this month. It doesn't have to be comprehensive just informative and enough to give us a taste (no pun intended).

It is great to see your various endeavours and projects coming together and I look forward to seeing as many of you as possible at the various meetings and workshops so until we meet again may good fortune be your constant companion.

In service to the Shire

Sir Peter



Bal d'Aneala

Baroness Jane's birthday ~
Saturday 25th October

North Perth
Town Hall

Hall opens at 6.30pm

You are all invited to help Lady Jane Grenville, Baroness of Aneala, celebrate her birthday with an evening of dancing, music and entertainment.

Food will be served throughout the evening. Water and cordial will also be available. Please bring a drinking vessel.

Competitions:

- ~ Golden Rose Competition to choose the next Bard of Aneala
- ~ Best garb in the Anealan colours of blue, white and gold
- ~ Best decorative finger food
- ~ Open arts and sciences
- ~ Best footwear, in honour of St Crispin whose Feast Day it is.

Please request your three favourite dances when booking.

A&S Workshops & Important Dates

August

Sat/Sun 2 3/24 Balingup
Thu 28 A&S Brewing, preserves & cordials at Ydeneye's

September

Mon 1 Newcomers Night with dancing at CWA
Thu 11 A&S Fans and Hats
Thu 25 A&S Bags and pouches
Fri-Sun 26-29 Championship - Aneala

October

Mon 6 Newcomers Night with dancing at CWA
Thu 9 A&S Demo goods at Rosamond's
Thu 23 A&S Quivers & leatherwork at Ydeneye's
Sat 25 Kwinana Demo
Sat 25 Bal d'Aneala - Aneala

November

Sat 1 Baldavis Fair
Mon 3 Newcomers Night with dancing at CWA
Thu 13 Planning for Rockingham Spring Festival
Sat, Sun 15, 16 Rockingham Spring Festival
Thu 27 A&S Cookery & Yule Fest planning at Rosamond's

December

Mon 1 Newcomers Night with dancing at CWA
Sat 6 Yule Fest
Thu 11 Date available



Groups

- Barony of Aneala, (Perth, Western Australia) <http://aneala.sca.org.au>
- Canton of Abertridwr, (South of Perth, WA) <http://sca.org.au/abertridwr>
- College of St Basil the Great, (University of WA) <http://www.sca.org.au/basil>
- Incipient Shire of Bosenberg, (Southwest of Western Australia)
<http://www.sca.org.au/bosenberg/index2.htm>
- Pre-incipient Shire of Dragons Bay, (South of Abertridwr and north of Bosenberg)
<http://www.dragonsbay.org/>
- Kingdom of Lochac, (Australia and New Zealand) <http://sca.org.au/lochac>
- SCA Corporate site, (Australia) <http://www.sca.org.au/>
- SCA Corporate site, (World-wide) <http://www.sca.org>