



Norek Taels

Shire of Dragons Bay



Greetings,

It has been a very sad start to our year; we are all feeling the loss of our beloved Lady Genevieve.

Along with Sir Peter she was a very large shining light within the shire and it is going to be hard for most of us to do some of the things we used to do without her with us, but the one thing we have to remember is that she loved playing the game and she would want all of us to carry on enjoying our game and to be the best that we possibly can be. She will always be with us.

On a happier note we are starting things off with a bang this year, we have quite a few heavy fighters doing the beginners course which is great, we have a silk banner workshop happening on Saturday 9th Feb, and we are starting our monthly cooks and brewers again on the 16th Feb.

Workshops are going to be held on the second Saturday of every month, with cooks and brewers on the 3rd Saturday of every month. Workshops will be taught in all sorts of different topics so if there is anything you want specifically then let me know and I will see if I can organise it.

Armouring and sewing will then be on in between the workshops and other activities.

Our meetings will be the third Monday of the month as before the next one being on the 18th February 2013.

Dragons Bay is looking to progress to Baronial status this year, so please get behind our Shire and help to fill either officer positions or deputy positions. This will be a very exciting time for all of us.

Dragons Bay are hosting Autumn Tourney at Boddington over the Easter weekend so get behind the group and come along and have a wonderful times with lots of Medieval activities. Plus the Champion of the Bow will be on that weekend as well. Watch the Yahoo site for more info.

Please do not hesitate to contact me if there is anything you would like to discuss or if you have any ideas that you would like the group to do.

Yours in service

Petronilla.

Greetings from the new chronicler's. Yes that is a plural!

The year is off to a start and as such so is the newsletter. Lord Ansgar and I (Lady Jayne) have taken over the position and wish to welcome everyone back for another year.

We would also like to say a huge thankyou to Lady Catherine for all the previous newsletters. We are not sure how we will top your work.

We are hoping to get the newsletters out every two months to begin with and then every month after that. This will allow us to get use to the position and gather enough articles for them. We are asking that if you have any articles/recipes/any form of advertisements send them through to us at: chantelle.smith1991@yahoo.com.au

Yours in service,

Lady Jayne and Lord Ansgar

Upcoming events...

9th February: Silk Banner workshop

Night Tourney

16th February: Cooks and Brewers

9th March: Rope Bed Workshop

16th March: WAMA Fair

29th March to 1st April: Autumn Gathering - incorporating Archer Championship

Upcoming events details

Night tourney:

After the Hot months are over it can take sometime to dust off the armour and get back into combat.

Each year Abertridwr offers a comfortable beginning to the Tournament Season; a Single sword counted blows round robin tourney in the cool of the evening in an indoor air-conditioned venue.

Hall will open at 5pm with the event starting at 6pm; Armour inspection from 6pm. Opening court and potluck feast at 6.30pm. Tourney to follow.

This is intentionally an easy set up and take down event. Please bring any display you want to put up, Chair covers and table cloths appreciated.

Armoured Combatants are asked to bring your list shield. A tabard bearing your arms is encouraged but not mandatory.

Arts and Science Competitions:

Best decorated cupcake

Best heraldic tabard or surcoat

Best hand held fan

Best Favor

Venue: Willagee Community Centre, Archibald Street Willagee.

Cost: \$5 insurance levy to non SCA members.

Free to SCA Australia members.

Event steward: Sir Kane Greymane,

Ph. 0447 442 224

Kane@historicarmouries.com.au

Perth medieval fayre:

When: 16 the march 2013 10am- 9:30pm

Where: Supreme Court gardens, Corner of Barrack Street & River Side Drive, Perth.



Autumn Gathering:

Let it be known that over the Easter Weekend, 29th March to the 1st April 2013, The Shire of Dragons Bay are holding an Autumn Tourney at our Combat facility at Boddington.

We shall present for your entertainment such things as Tourney's, War scenarios, An Ikac, Shire Archery Championship, A&S workshops and a 3D Animal Archery Hunt.

There will also be A & S competitions to show off your talents.

We will have various entertainers to fill your evenings along with a Feast and Dancing for those who are able.

The gold you will have to surrender to camp for this wonderful experience will be

60 for Members,

65 for non-members

40 for youths 14-18 Members

45 Youth Non Member

30 Children 4 -13 Members

35 Children Non Members

If you wish to inhabit a permanent structure in the shape of a room (Donga), these are available for 20 gold extra per night payable to the Lord of the Site on arrival. This has been increased due to the use of mystical cooling devices in these rooms.

Your entitlements for this amount of gold is Set up soup on Thursday night, Breakfast for 4 mornings, and a divine feast on the Saturday night.

All lunches are self-catered, and on Friday and Sunday night a pot luck feast will be held in the main dining hall for you to show off your prowess at cooking.

There will be markets and fund-raising lunch on one day so bring along some extra gold for these activities.

Bookings can be made to Lord Ragnar (Phil) <wayylander@yahoo.com.au>; or on the Facebook site.

When you book you will be given a reference number to enter when you are paying your gold. Please do not forget to quote the number.

More information will be available shortly.

Training



Heavy combat: heavy combat training has started up again. All training sessions will require armour, so please make sure you bring it with you!

Loner gear can be made available on request. Make sure to ask a few days in advance if you so wish to borrow such items.

Wednesday: 6:30pm- 9pm

Sir peters house (if you do not have the address please contact someone for it)

Sunday: 10:30-12:30

302 DE HAER ROAD, WANDI

Archery: archery training is held once a week on a Sunday. Loner gear is available at a charge.

Sunday: 8:30-10:30

302 DE HAER ROAD, WANDI

***Please note:** training sessions at Wandi cost \$2.50 site fees for each member. \$5 insurance for non-members plus the \$2.50 site fees. Loner archery gear is an additional cost.

If you are participating in archery and armoured combat please have your gear ready. Archery finishes at 10:30 and armoured combat starts right away at 10:30.

Make sure you bring your own water/drinks/food as they are unavailable at the site.

From the Reeve

12 Nov 2012 to 5th Feb 2013:

Incoming:

January 2013

Yule Feast:	\$1304.95
Training:	\$37.50
Donations:	\$34.00
Interest:	\$4.68
Kwinana Festival:	\$400.00
Total:	\$1781.13

Outgoing: \$1431.19

Yule Feast:	\$985.05
Shire Equipment:	\$93.30
Kingdom Payments:	\$257.89
Folkmoot Venue:	\$70.00
Total	\$1431.19
Available Balance:	\$2640.73

For the kitchen



Cooks and Brewers January 2013

Cooks and brewers start back up on Saturday 16th February 2013, it will be held at the Bower. Come along and enjoy some fine medieval cooking and brewing.

The following chicken recipe was used at Yule Feast. Enjoy!

Chicken Pasty

Recipe by Daniel Myers

This is a rather simple recipe, but breaking the pastry shell at the table has a certain dramatic flair. I added the saffron to the dough for color (as well as smell and flavor) as was often done in period. While the breadding around the cooked chicken can be eaten, it's still pretty tough. I figure this was an early version of a roasting bag.

Pastry

1 cup flour
1/8 cup water
1/2 tsp. salt
1 pinch saffron

Filling

1 game hen
several fresh sage leaves
1 strip bacon, diced
dash salt

Grind saffron, place in water, and allow color to diffuse. Mix the salt and flour together, and then add water a little at a time, mixing with a fork, until it forms a pliable dough. Use additional water as needed. Roll out dough and place game hen in the middle. Cover with sage and bacon pieces. Add a little salt and the fold dough over chicken, sealing with water where the dough overlaps. Bake at 350°F for one hour. Alternately, you can coat the game hen with a mix of 1 tsp. of [powder fine](#) and 3 beaten eggs before wrapping in dough.

Source [[Libellus De Arte Coquinaria](#), Rudolf Grewe, Constance B. Hieatt (eds.)]:
Recipe XXX. Quomodo condiatur pullus in pastello. Man skal et unct hœns i tu skæræ oc swepæ thær um helæ salviæ blath, oc skær i spæk oc salt, oc hylti thæt hœ mæth deggh; oc latæ bakæ i en hogn swa sum brœth. Swa mughæ man gœræ allæ handæ fiskæ pastel, oc fughlæ oc annææt kœt.

Recipe XXX. How to prepare a chicken pasty. One should cut a young chicken in two and cover it with whole leaves of sage, and add diced bacon and salt. And wrap this chicken with dough and bake it in an oven like bread. In the same way one can make all kinds of pasties: of fish, of fowl, and of other meats.

Source [[Le Menagier de Paris](#), J. Hinson (trans.)]: *Chicks may be placed in pastry, back down and breast up, and broad slices of bacon on the breast; and then cover.*

Item, in the Lombardy fashion, when the chicks are plucked and prepared, have beaten eggs, both yolks and whites, with verjuice and powdered spices, and moisten your chicks in it: then put in pastry with slices of bacon as above.

Published: March 20, 2003



Yule Feast 2012

Enjoying fantastic food

Shire of Dragons Bay Officers

Seneschal- Lady Petronilla Fairwif of Horsford (Lynn) 0416 020 681
abowering@yahoo.com.

Deputy- Lord Robert of York*

Marshal — Lord Raynald Gray Goose 0438280782 - After 5pm week-days, 8am-9pm weekends abowering@hotmail.com

Reeve -Lord Osric of Lindisfarne (Scott) winn937@hotmail.com

Deputy: Lesley

Herald — Sir Peter D'Gaunt Noir (Peter) pfryer@iinet.net.au

Deputies: Lord Ragnar* and Lady Catherine*

Voice heralds- Sian and Vlad

Hospitaller— Sir Peter D'Gaunt Noir (Peter) pfryer@iinet.net.au

Deputy — Avalon of the Isle (Avalon)

Chronicler- Lord Ansgar & Lady Jayne

Chantelle.smith1991@yahoo.com.au

Constable - Lord Ragnar Thorrenson (Phil)

Deputy: Frank*

Web Minister - Sarah of the Hills (Sarah)

Ben

*Please not deputy spots are proposed at the moment.

If your SCA name does not appear it means I am unsure of spelling or even what it may be