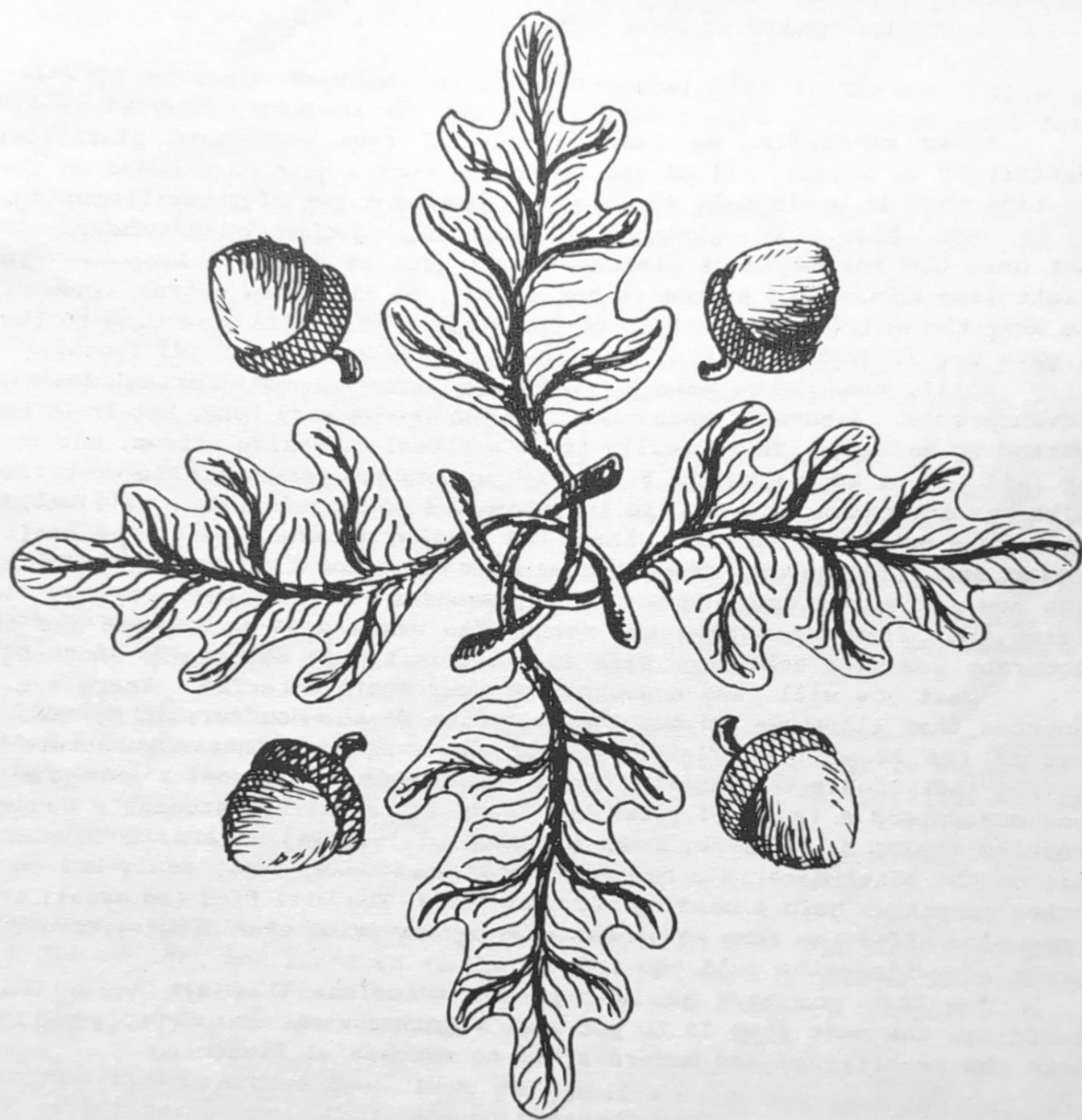


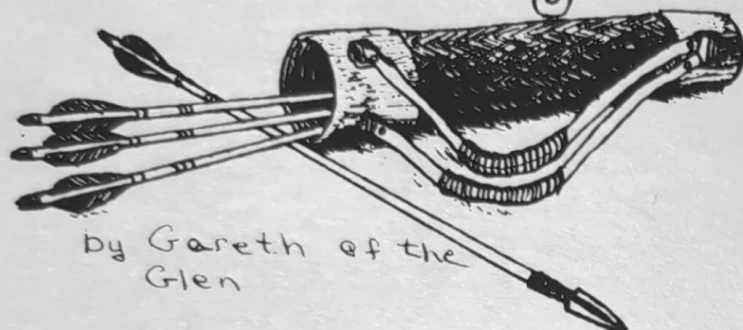
The Barge

December 7, A. S. XXIV



Happy Holidays!

Out of the bag



by Gareth of the Glen

After re-reading my last article, I feel that some clarification is definitely in order. All of the estimates that I gave were based on the amount of time that it would take for one person to cut all of those fletchings on his or her own. Also, I was giving the elapsed drying time for our modern adhesives. Not only did the medieval fletcher use a glue of sorts to keep his fletchings tight (one documented source is hot pitch), he also used either sinew or thread to wrap the ends of the feather to the shaft. This adds more time to the totals I gave you is September.

Still, the way we make a traditional arrow is quite a task even with our advancements. I haven't been making my own arrows very long, but it is knowledge picked up quickly. There really isn't a ritual to making arrows, but it is good to fall into a set pattern. First off, unless you intend to tie your fletchings like our ancestors, you need to invest (and I do mean invest) in a fletching gig. This is a metal device that clamps the feather to the wood of the shaft evenly and at specific angles. These angles give the arrow a twist when it is shot from the bow, (like the rifling effect a gun barrel gives a bullet), the more of a twist your fletchings have the faster the arrow will straighten and the more accuracy you will achieve. This is vital in target tournament shooting.

Next you will need a source for your shaft material. There are several sources that allow you to buy shafts by the dozen, however, in my experience 2 out of the 12 will be flawed. There are companies that manufacture shafts, giving individuals the opportunity to buy in bulk, but to get a good premium wood you must spend a few gold (just the thing for a college student's budget!). A routine search in a nearby magazine shop will reveal several good sources for all of the other materials needed: feathers, smocks, tips, etc., but check with other companies before sending off that form! You will find (as usual) that some companies offer the same equipment at a better price than others. Don't let the great advertisements pull you in!

Now that you have an idea of the materials that are needed for arrow building, the next step is to put some together. My next article will explain both the traditional and modern steps to successful fletching.

Good shooting to you!
Gareth of the Glen

Announcements

Notice to Baronage Candidates! Their Majesties have scheduled a council of Nobles meeting at the Standing Stones event on February 10th. Interviews with the candidates for the Three Rivers Baronage will be held at that meeting.

Census and farspeaker list! The deputy seneschal, Lord Daene has been charged with the duty of the Baronial SCA membership census. After R.U.S.H. he will be gathering the following information:

Name: SCA and Mundane

Membership status: Number and expiration date

There has been a big change over in the Baronial populace. If you want to be on the farspeaker list or have a change of address, please contact Lady Aleta or Meister Brumbar with the information.

Sir Nathan wishes it to be known that medieval cooking will take place at his house on every Monday evening. If you wish to cook with him, please call and get information on times and what you will need to bring with you.

We will be having a Baronial party on December 28th in Umrath. This is the Thursday between Christmas and New Years. There will be more planned for that day later.

If you are planning on going to Estrella, please contact Lord Andrixos c/o Steve Boyd, 3535 Central Apt. 2N, Kansas City, MO 64111. He is putting together a levy for that war.

Don't forget the Baronial T-shirt contest that will be held during Winter Court. The winner of that contest will receive a free T-shirt and a membership to the SCA.

Also, if you are planning on donating an item for the auction, please let Master Brumbar know, so we know what exactly will be offered at the auction.

The January issue of The Barge will be devoted to children. so if you have a story or poem that you would like me to print that children might enjoy, please get it to me as soon as possible. Also, if your children have any artwork that pertains to the middle ages, I would like that also.

The Kingdom Chronicler is looking for a replacement. If you would be interested in this job, please contact her and she will let you know what is needed of you. Her address is: Fiona c/o Sandra McCraw 220 W. Lafayette, Fayetteville, AR 72701.

If you wish to help at either Winter Court or The Bride of Ironhand, let either of the autocrats know. They need help for both those events.

Winter Court will be held December 9th at St. John's. I am told that there is not a lot of lost and found to auction off this year. If you have anything you are not using, or would like to donate and hand made items to the auction, please bring them the day of Winter Court.

Order your custom arrows now! Have your shafts ready for next spring. Prices start at \$18 per dozen. Contact Lord Idris Ap Lawr (314) 351-8750.

For Sale: Full sized water bed \$50. Contact Ly Roslindis for more info.

Court Report form the Court of Their
Royal Majesties, Volmar and Isadora

Lady Thyri Haroldsdottir - Torse for service to Three Rivers
Lord Edouard d'Aubigny - Torse for diverse service to Three Rivers
Baron Hrolf Ulffson - Torse for service to Barony and Kingdom
(especially the Pavilion)
Mhair Elspeth Mac Bryon - AOA for service to Three Rivers
(especially costuming and archery)
Lady Elspeth Modlen ferch Daffydd - Leather Mallet for period
cookery and research relating to it.
Lynette Falconer - AOA for kitchen service
Lady Caroline Buxton - Leather Mallet for Inkle and Card Weaving
Lord Gerald Goodwine - Torse for service to Barony and Kingdom
Lady Zarifa bent Bad'r - Leather Mallet for brewing and vintning
Lady Aethelthritha of Whitby - Calon Lily for Calligraphy and illumination

NEVER MESS WITH
A WOMAN AUTHORIZED
IN FLORENTINE FRYPANS



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Honor

By Philip Grice

This article is the opinion of the author only. It is not ^{necessarily} that of the Barge staff or the Officers of the Barony of Three Rivers.

In the Society we study arts and science with the advantage of looking over the centuries. But one subject of study is occasionally overlooked even though the subject is one that anyone may learn in minutes and debate for years.

The subject is Honor.

The European concept of honor we owe, in part, to the Romans, who used the idea as we use the verb "to honor." An honored man was one who received acclaim. Honor could be won by battling invaders in the field or opposing evil in the senate.

The Germanic tribesmen possessed an even more exacting system of honor due to it's being tested every day. A cheating merchant would be killed because he had no honor. A gambler who place his freedom as a bet, and lost, could be expected to serve as a dutiful slave and a faithful retainer until his death. If lost in the woods, he would seek his master's house, if armed, he would protect his masters rights.

Honor and chivalry became the backbone of knighthood. A knight was expected to be "friends of God and women," serve his lord, and be kind and just to his villains. In war a knight was expected to be merciful, and to refrain from taking unfair advantage of his opponents.

Just these three examples show the basis of a universal code of honor, based on four simple principles.

RESPECT FOR OTHERS- All persons have value, learn to see and appreciate them. A man who seeks to raise himself by trodding on others only sinks lower and makes enemies in the process.

RESPECT FOR SELF- Learn what is true of yourself, good and bad, abilities and limitations. A man who sees only good in himself has hubris, he who sees only bad has shame, but he who sees truth has self respect.

SERVICE- To be honorable one should do deeds which serve a great cause. A man who has a dream can be robbed of a horse and still be richer than a miser.

HUMILITY- All are equal, only different, a King who bows before a beggar does not lose honor, but gains it, for he shows a respect for all things regardless of their station.

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copyright 1981
Malcolm Vale/
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Dana Carleton Munro/
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The Baronial Awards of Three Rivers
by Lady Caroline Buxton

With Winter Court fast approaching, Baron Stephen asked me to write descriptions of the awards of Three Rivers. After reading this, if you feel that someone deserves an award, please feel free to use the award recommendation in the middle of the Barge and give it to Baron Stephen as soon as possible.

Baronial Cord- This is given for service to the Barony. It is often the first award a gentle will receive when they join the SCA. Service can be working tirelessly at a local event, being the autocrat for the local event, working on Baronial regalia, or doing a good job as an officer, etc. This award can be given more than once to a person.

The Baron's Order of Galantry-if given by the Baron to those good gentles who have performed outstanding acts of chivalry both on and off the field. On good gentle got a BoG for saving his mother from drowning.

The Baron(ess') order of Patronage- is given by the Baron(ess) to those who have shown outstanding work in the arts and sciences, such as embroidery, armoring, etc.

The Helpful Childrens Award- is given to those children who have been helpful during events, demos, etc. The Premier of the Order, Peter Curlyhair, named the cord. This award can also be given more than once.

The Autocrat's Whimsey- is recommended to the Baronage by the autocrat of an event. This award is for extreme service during an event. The award does not have to be given after every event, and can be given more than once to an individual. The award was named after Lord Ranulf de Whimsey, for his extreme service given to Lady Thyri and myself during the Winter Court we put on.

The Victory Cord- is given on two levels--the first level (silver) is given for winning events on a local level anywhere in the Kingdom. The second level (gold) is given for winning Kingdom level events, such as the Kingdom Arts and Sciences championship, the Pennsic Decatholon, of any events held at a Crown Tourney (except crown tourney), Coronation, or any InterKingdom events. This can be given more than once.

The Order of Three Rivers- is the highest award this Barony gives. It is given for "putting Three Rivers on The Map." It can be given because the recipient worked to extreme length at other groups events, or the person art or craft brings fame to them and to Three Rivers, and for many other reason this award can be given.

This completes the award descriptions for Three Rivers. I sincerely hope that you will fill out the award recommendation form enclosed and give it to Baron Stephen soon.

Since we have Baron Stephen and Lady Branwyn's wedding event coming up in February, I have also provided a Kingdom award recommendation form for you to use. Please feel free to make copies of either of these two forms. If you don't fill out and turn in award recommendations, chances are we will have a very short court.



Upcoming Events

December 9, 1989 Winter Court St. John's

This is Three Rivers annual winter event. It is traditional that new autocrats get to run this event. See the Flyer in The Barge.

December 16, 1989 Kris Kinder Forgotten Sea
(K.C. MO)

This event will bring a new Baron and Baroness to Forgotten Sea. The day's activities will include a scribes symposium, a Royal Court and of course merchanting. See the MEWS for more details.

December 30, 1989 Christmas in V'tavia Wichita, KS

This event is to be an Irish Christmas. The autocrats ask that you wear Celtic garb if you have any. Be prepared to explain what your persona is doing on the emerald isle at Christmas time. This promises to be a good time. See the MEWS for more details.

January 6, 1990 Twelfth Night Lonely Tower
(Omaha NE)

The following competitions will be held: brewing and vinting, archery, bardic, chainmailing (non-armor), illumination, tinctures, calligraphy, Father Christmas Favor, parcheesi, needlework, royal grand interval melee. See the MEWS for more.

January 13, 1990 R.U.S.H. Oak Heart
(Springfield, MO)

Many, many good courses to be taken, includes many taught by our own Three Riverians. There are too many to mention here. See the MEWS for classes and location for the event.

January 20, 1989 Yule Feast Longridge
(Sikeston MO)

There will be a fighter practice, a wedding and a ball. The shire only has room for 60 feasters, so get your reservations in quickly!

January 20, 1990 Maidens Wurm Wald
(Champaign IL)

There will be two tourneys, a feast, an auction, and Merchants! If you cannot drive to Sikeston, this is an event for you!

January 27, 1990 Demo Oakheart

There is no flyer for this.

January 27, 1990 Peer's retreat

No flyer for this, but you can contact Countess Susannah for details.

February 3, 1990 Costuming Seminar Forgotten Sea

More on this in next month's Barge and MEWS.

February 10, 1990 Event Standing Stones

No Flyer yet.

(Columbia MO)

February 17, 1990

Event

SpiningWinds

No flyer for this yet, either.

February 24, 1990

THE BRIDE OF ...

Three Rivers

(ST. Louis)

Or as Bear put it... no you better ask him, I don't think I can print that. This event will have many unusual and fascinating events, such as the demobison in any medium contest, bardic recitation in Lady Branwyn style, and a cartography contest for Baron Stephen.

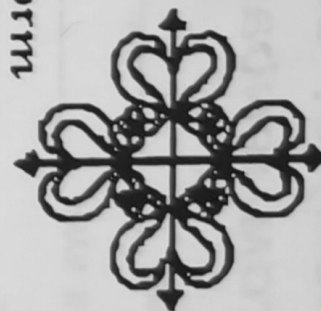
March

Coronation

Somewhere



Kingdom of Calontir



Award Recommendation Form

Award: _____ Date: _____

SCA Name: _____ Group: _____

Mundane Name: _____

Street Address: _____

City, State, Zip Code: _____

Recommended by: _____ From: _____

Comments: _____

Barony of Three Rivers

DATE RECEIVED: _____

Recommendation FOR WHICH AWARD? _____

SCA NAME: _____

MUNDANE NAME: _____ Home Group: _____

ADDRESS: _____
STREET APT NO CITY STATE ZIP

RECOMMENDED BY: _____ AND ☐ See Over for List

DATE WRITTEN: _____ PHONE # of submitter: ☐ Home ☐ Work _____

Suggested Wording for Scroll Text

(NOT NECESSARY, but you may if you wish)

Specifically, by reason of ☐ his ☐ her _____

Explanation: _____

Baron's Comments: ☐ Yes ☐ No ☐ Other:

Baroness' Comments: ☐ Yes ☐ No ☐ Other:

Award bestowed (date) _____ at the Baronial Court before _____

DECEMBER

					1	2
3 - Fighter Practice, 12:00, Wash. U.	4-Cooking, Sir Nathan's -Officers Meeting Stephen's	5	6 -Silken Threads Aethelthrithas	7 Business Meeting New Barge	8	9 WINTER COURT ST. John's
10 - Fighter Practice, 12:00, Wash. U.	11 -Cooking, Sir Nathan's	12	13	14 Dance Meeting BARGE Deadline Leather	15	16 -Kris Kinder Forgotten Sea
17 - Fighter practice, 12:00, Wash. U.	18-Cooking, Sir Nathan's	19	20	21 Business Meeting	22	23
24/31 CHRISTMAS EVE NEW YEAR'S No fighter practice	25	26	27	28 BARONIAL PARTY	29	30 Irish Christmas V Tavia

JANUARY

			3 -Silken Threads Aethelthritha	4 Business Meeting New BARGE	5	6 -Twelfth Nite Lonely Tower
7 Fighter Practice, 12:00, Washington Univ.	8 -Cooking, Sir Nathan's -Officers Meeting, Cormac's	9	10	11 Dance Meeting BARGE deadline	12	13 -RUSH Oak Heart
14 - Fighter Practice, 12:00, Wash. U.	15 -Cooking, Sir Nathan's	16	17 -Silken Threads Aethelthritha	18 Business Meeting	19	20 -Yule Feast Longridge
21 Fighter practice, 12:00, Wash. U.	22 -Cooking, Sir Nathan's	23	24	25 Project Meeting	26	27 -Demo Oakheart -Peer's Retreat
27 Fighter practice, 12:00, Wash. U.	28 -Cooking, Sir Nathan's -Officers Meeting Roxe's	30	31			

All events on this calendar are now official. If no officer attends one event, it is then a private party.

King Recommends:

Queen Recommends:

Award given: Yes No Date Given: _____

Location of Event : _____

Royalty Presenting Award: _____

Official Reason for Award: _____

Scroll: Pre-printed: _____

Kingdom Commissioned: _____

Completed: _____

Needs to be assigned: _____

This Peer I Know
H.L. Aethelthritha of Whitby

This peer I know is always a peer. He comports himself as a member of the peerage, in garb, yet isn't stuffy. This peer I know wears garb befitting his rank, but always in keeping with his persona and his individual tastes. He often shows a sense of humor in his costume, which is subtle, but effective.

This peer I know always does things from the skin out. He collects raw materials, makes the tools for working them, processes them to a finished object, and writes great articles explaining everything.

This peer I know teaches often, sharing his knowledge and skills. He explains things clearly, never dragging out several notebooks full of xeroxed material or giving too much information and overwhelming beginners.

This peer I know talks to mundanes in such a manner that they feel welcome at meetings and eager to start enjoying the SCA.

This peer I know answers questions without making the askers feel they are imposing on his valuable time. He is always gracious and kind to others.

This peer I know sets a good example for us all, of what a peer should be, and do, and say. He's done this for me these last six years, since I came to this Barony.

This peer I know gave me a strange look recently, when I gave him thanks and he didn't know why. Now he may know--and I say it again,

Thank You

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Pg 10: Lady Aethelthritha

Good Gentles, spend a winter day in celebration, feasting and friendly competition.

Winter-Court

December 9 St John's Church

Days activities will include:

ARTS and SCIENCES COMPETITION
theme - useful winter items

BARDIC ARTS COMPETITION
theme - winter festivals
(eg. Christmas, Winter Court, Chanukah,
Twelfth Night...)

BARONIAL AUCTION
items to be auctioned include: the Baronial
lost and found, and a fully decorated
Christmas tree. (Please note: due to the
small number of unclaimed items this year,
any donations to the auction will be greatly
appreciated.)

A children's area will be provided. For the
children's enjoyment supplies for making masks
will be provided. The finished masks will be
judged.

The day will culminate with a late period German
feast. A feast of child-sized proportions will
be provided free of charge in a separate hall.

Site opens at 9:00 am.

Contest registration will be from 9:00 am til noon.

Cost: Site - \$3.50 non-members \$2.50 members
Feast - \$8.00 in advance \$9.00 at site
\$4.00 servers and children in main hall

Dancing as requested. Fighting at Sir Cormac's
discretion (weather permitting). Merchants are
welcome with advance notice.

COOKING THE OLDE-FASHIONED WAY
by Sir Nathan Adelaar & Ly. Elspeth ferch Daffyd

Today we'll be talking about food preservation -- many things you can do with harvest fruits, vegetables, and meats in order to take advantage of their seasonal availability and price. Many of these preservation techniques are not only functional but also add wonderful new flavors to favorite foodstuffs.

There are two challenges facing the cook who wants to preserve harvest items: Keeping bacterial growth low and retaining moisture and texture in the produce. The techniques available to the medieval cook were almost as large as those we have today, with the exceptions of vacuum-sealing and freeze-drying. The most common techniques you can use are salting, candying, pickling, drying, and paraffin-sealing. **Salting and candying** both rely on using a barrier of bacteria- and moisture-retarding crystals around the food or too high a bacteria-inhibiting concentration of these in the foods themselves. In modern times salting is almost exclusively used for fish and meats, usually after they've already been smoked, but medieval cooks would take an earthenware crock and layer harvested vegetables with dry salt and seal the containers. Candying has survived much better as a technique, with candied ginger, date pieces, and maraschino cherries as examples. Flower petals were also candied to preserve their beauty, flavor, and fragrance through spring. Another way of candying is found in the sugaring of jams and marmalades. Here follow three simple examples from the "Arte of Preserving" section of Hugh Plat's Delightes for Ladies (1609).

The most kindly way to preserve plums, cherries, gooseberries, &c.

You must first purchase some reasonable quantity of their owne juyce, with a gentle heat upon embers, in pewter dishes, dividing the juice still as it commeth in the strewing; then boile each fruit in his own juyce, with a convenient proportion of the best refined sugar. (# 8)

To make gelly of Straw-berries, Mulberries, Raspberries,
or any such tender fruit

Take your berries, and grinde them in an Alabaster Mortar, with foure ounces of Sugar, and a quarter pint of faire water, and as much Rose-water: and so boile it in a posnet [saucepan] with a little peece of Isinglasse [gelatine], and so let it run thorough a fine cloth into your boxes, and so you may keepe it all the yeere. (# 29)

To make Marmelade of Quinces or Damsons

When you have boyled your Quinces or Damsons [plums] sufficiently, straine them: then dry the pulp in a pan on the fire; and when you see there is no water in it, but that it beginneth to be stiffe, then mix two pound of sugar with three pound of pulpe: this marmelade will bee white marmelade: and if you desire to have it looke with an high colour: put your sugar and your pulp together so soone as your pulp is drawne, and let them both boile together, and so it will look of the colour of ordinary marmelade, like unto a stewed warden [pear]; but if you dry your pulp first, it will look white, and take lesse sugar: you shall know when it is thick enough, by putting a little into a sawcer, letting it coole before you box it. (#31)

Olde Cooking (cont.)

Pickling has also survived to modern times, though we rarely pickle vegetables other than cucumbers, onions, and peppers anymore. Here follows a cucumber pickle recipe from Delightes for Ladies:

To preserve Cowcumbers all the yeere

You may take a gallon of faire water, and a pottle of veriuyce [grape vinegar], and a pinte of bay salt, and a handfull of greene Fennell or Dill; boile it a little, and when it is cold put it into a barrell, and then put your Cowcumbers into that pickle, and you shall keepe them all the yeere. (# 36)

Drying, especially sun-drying, has taken on a whole new popularity of late, though it has always been the simplest way to preserve herbs and spices. Dried fruits and nuts are readily available nowadays (raisins anyone?), although dried vegetables are usually limited to peas, beans, and lentils. **Paraffin and pitch sealing** is used to create a hermetic barrier against bacteria, and was used to seal cheeses, fruits, and fruit composites like marmalades. While sealing something in pitch sounds dreadful, it is extremely effective and doesn't tend to flavor foods as much as the other methods. Here's another example from Delightes for Ladies:

Fruit preserved in pitch

Dwayberries that doe somewhat resemble blacke cherries, called in Latine by the name of Solanum lathale, being dipped in molten pitch, being almost cold, & before it congeale and harden againe, and so hung up by their stalkes, will last a whole yeare. Probat per M. Parsons, the Apothecary. Prove what other fruits will also be preserved in this manner. (# 70)

Let's talk a bit about meats now. Many of the same techniques were used for meats as were used to preserve other harvest foods. **Jerking** combines drying and salting, and was typically done with cuts of meat too tough or sinewy to be otherwise desirable. The meat is sliced thinly to facilitate drying, and is rubbed with a salt-based spice mixture before being dried in a very low-heat oven. **Smoking** is still used today with hams, bacon, and lox. **Sausage-making** was a way of using some combination of smoking, salting, drying, and a bacterial-barrier made of cleaned intestine (the "skin" of the sausage). Here follows a sausage recipe from the "Cookerie and Huswiferie" section of Delightes for Ladies:

To make a Polonian sawsedge

Take the fillers of a hog: chop them very small with a handfull of red Sage: season it hot with ginger and pepper, and then put it into a great sheep's gut: then let it lie three nights in brine: then boile it, and hang it up in a chimney where fire is usually kept: and these sawsedges will last a whole yeere. They are good for sallades, or to garnish boiled meats, or to make one relish a cup of wine. (#12)

Pickling for meats has only really survived for herring, corned beef, eggs, and pigs' feet, though it was much more popular in period. As was true for vegetables, **Salting** is

an effective technique. It could be used with fish to preserve it through the winter as in this recipe from A Collection of the Ordinances and Regulations for the Government of the Royal Household (14th C.):

To Kepe a Salt Laumpray (Eel) al yere for Apairinge [Spring]

Take a lampray, and stop [stuff] hym with salt wel, and take a gode thik canevas [canvas], and tak thik lies [dregs] of wyne, and lay theron; and then take the laumpray, and hille hym in the lies, and rolle then the canevas togeder, and lay hit in a place where non aire entres but lytel, and so thow schalt save hym gode throughoute the yere. (p. 436)

Another example of the fine technique of salting comes from An Old Icelandic Medical Miscellany, edited by Henning Larson (Oslo, 1931). This text can be found in both A Collection of Medieval and Renaissance Cookbooks and A Miscellany, by Duke Cariadoc et al, and the latter source also contains a redacted recipe of this salt which is reprinted below:

Lord's Salt

One shall take cloves and mace, cardamom, pepper, cinnamon, ginger an equal weight of each except cinnamon, of which ther shall be just as much as of all the others, and as much baked bread as all that has been said above. And he shall cut it all together and grind it in strong vinegar; and put it in a cask. That is their salt and it is good for half a year.

How to Make Use of the Salt Spoken of Above: When a man wants to use of this salt, he shall boil it in a pan over coals without flame. Then he shall take venison of hart or roe and carefully garnish with fat and roast it. And cut it up well burned; and when the salt is cold than the meat shall be cut up therein with a little salt. Then it can lie for three weeks. So a man may long keep geese, ducks, and other game if he cuts them thin. This is the best salt the gentry have. (p. 215 orig; p. 33 Miscellany)

According to Cariadoc's interpretation, use 4 grams of each spice except cinnamon, of which you'll use 20 grams. Add this to 40 grams of bread crumbs and 1½-2 cups of vinegar. To use the Salt, add one cup of this Salt and a teaspoon of regular salt to a two-cup container with sliced cooked meat and fowl. He reports successfully storing meat for Pennsic in this manner for several weeks without refrigeration, though he says it acquires a sour flavor. He also cautions **strongly** to use vinegar of at least 5% acidity and boiling the food for at least 15 minutes before eating it, to help protect you from botulism.

To finish off this article, we thought it would be nice to show you what the state of the art in preserving was in medieval Europe. Here follows an original concept in preserving from 1609:

A concept of the Authors, how Beefe may be carried at the Sea, without that strong & violent impression of salt, which is usually purchased by long and extreme powdering

Heere, with the good leave and favour of those courteous Gentlewomen, for whom I did principally, if not only, intend this little Treatise; I will make

bold to launch a little from the shoare, and try what may bee done in the vast and wide Ocean, and in long and dangerous voyages, for the better preservation of such usuall visualls, as for want of this skill do oftentimes meerely perish, or else by the extreme pearcing of the salt, do lose even their nutritive strength and vertue: and if any future experience doe happen to controule my present conceipt, let this excuse a scholar, quad in magnis est voluisse fatis. But now to our purpose: Let all the bloud be first well gotten out of the Beefe, by leaving the same some nine or ten dayes in our usuall brine: then barrell uy all the peeces in vessells full of holes, fastening them with ropes at the sterne of the ship, and so dragging them thorow the salt sea water (which, by his infinite change and succession of water, will suffer no putrefaction, as I suppose): you may happely finde your Beef both sweet and savoury enough, when you come to spend the same. And if this happen to fall our true upon some tryall thereof had, then either at my next impression, or when I shall be urged thereunto upon any necessity of service, I hope to discover the means also whereby every ship may carry sufficient store of victual for her selfe in more close and convenient cariages than those loose vessels are able to performe. But if I may be allowed to carry either rosted or sodden [boiled] flesh to the sea, then I dare adventure my poore credit therein, to preserve, for six whole moneths together, eyther Beef, Mutton, Capons, Rabbets, &c. both in a cheap manner, and as fresh as we doe now usually eate them at our Tables. And this I hold to be a most singular and necessary Secret for all our English Navie; which at all times, upon reasonable tearmes, I will bee ready to disclose for the good of my country. (Delightes for Ladies, "Cookerie and Huswiferie" # 20)

This Space Reserved for
Your Artwork
OR

Your Article

Love

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