

The Barge

May 2004 - AS XXXIX



The Barony of Three Rivers
SCA Inc.

P.O. Box 140094
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In This Issue:

- Meatballs
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Colophon:

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From Their Excellencies Three Rivers

Unto the Good People of the Barony of Three Rivers,

Spring is upon us! Birds are singing and beer is brewing! Now is the time for all good gentles to look toward preparing and repairing their gear with an eye toward camping and war! Midnight at the Lilies site is no time to discover that your pavilion has been turned into a midnight snack by a pack of rodents!

We would encourage each of you to think about what you can do at the war to make the war run smoother. Please volunteer whenever you see a need. Many hands make light work.

We have scheduled an Althing for May the 13th. This is an opportunity for all of us to discuss any issues that concern the Barony. Please come!

Baron Duncan fearmac MacLeod

Baroness Gillian Warrender



From the Archer Marshal

Unto the populace of the Barony of Three Rivers do the archers send greetings!

The archers of the Barony would like to fire an invitation aimed at all to attend a Shot-in-the-Park gathering at Forest Park on May 15. We welcome everyone out for a day of archery and picnicking.

Never picked up a bow? Have no equipment? Not sure what you are doing? Think a "line" is something you draw? No problem! We will have loaner gear available. Several marshals, who are no doubt straight-shooters, will be available to run lines and help you out.

All new shooters and children will be treated to a FREE instructional class covering the basic rules of the line, safety and etiquette, and care and feeding of equipment. This opportunity lasts around 15-20 minutes and will be repeated throughout the day as needed. The following is a copy of what is covered:

Fledgling Archers

The Archer Marshal is responsible for keeping the line safe for both archers and spectators. If he/she asks you to do something it is for this reason. Failure to follow these instructions may result in an archer being asked to leave the shooting area.

Age Restrictions

14 and under: You must have a waiver and a parent/guardian on the line.

You are not yet allowed to use thrown weapons.

14 to 17: You must have a waiver.

Shooting on the Line:

At an event, your equipment must be inspected by a marshal

1. **Wait** for the marshal to tell you to step to the line. The line is from where the archers shoot.
2. Straddle the line. (One foot on either side)
3. Hold one arrow up in the air when you are ready.
4. **Wait** for the marshal to say "You may nock and loose/fire # arrows".
 - a. ALWAYS point arrows down range (toward the target).
 - b. Be aware of where your bow is and the bows of others to avoid someone getting poked.
 - c. If you drop an arrow LEAVE IT. NEVER lean over the line to get it. This is very dangerous.
5. **Stop immediately** if you hear "Hold" called. This means something needs to be corrected to avoid a problem.
6. When you are finished, step back from the line and put your bow down. Do not carry it with you to retrieve your arrows.



7. **Wait** for the marshal to declare the line closed and give permission to retrieve arrows.
8. Watch for "dead wood" as you approach the target. These are arrows on the ground.
 - a. It is common for people to stand them up slightly in the ground so no one steps on them. Do not push them into hard ground.
 - b. Please point out but do not pull up any that are buried in the grass until someone shows you how to do it without damaging the fletching.
9. Retrieve **ONLY** your own arrows **AFTER** the scores have been recorded by the official scorer.
 - a. Because people differ in how they feel about their arrows (like anything else personal) it is best to leave them where they are.
 - b. The marshal-in-charge has the final say on close scoring.
 - c. Pull arrows one at a time.
 - d. Always be mindful of where you are in relation to people pulling arrows. Getting poked in the eye is not fun.
 - e. Always look behind you **BEFORE** pulling your arrows.
10. Have fun!

Common Courtesy

1. Please do not talk to the archers on the line. They are trying to concentrate.
2. Be kind in your comments or choose to say nothing at all. This is for fun and we are all at different levels.

Care and Feeding of Your Equipment

1. Bows
 - a. Types: Recurve, Longbow, and Crossbow with no "extras"
 - b. **NEVER** "Dry fire" your bow. This means drawing and letting go without an arrow. Dry firing can cause severe damage to your bow or injury to yourself.
 - c. Bows that have been left in the cold should be allowed to warm up before stringing and firing. Failure to do so may result in a broken bow and injury to you. Do not store your bow in extreme temperatures.
 - d. Wax your bowstring. This will keep it in good condition.
2. Arrows
 - a. Must be wooden for competitions.
 - b. Must have at least half of each fletch (feather)
3. Accessories
 - a. Arm guard – protects your bow arm from string "kisses"
 - b. Glove/Finger Tab – protects your draw fingers
 - c. Tie back – anything you can use to tie back loose clothing or long hair.

You are welcome to bring your copy of these instructions with you to the Shot-in-the-Park gathering, but we will have some that day as well.

The target here is you ... having fun while learning about the different archery outlets available. We are looking forward to seeing everyone on the line!

Yours in Service,
Lady Annika Murchadha, Baronial Archer Marshal



From the Demo Coordinator

Greetings to the Populace of The Barony of Three Rivers,
from Your Demo Coordinator:

We have 2 requests before us for Demos:

When: Tuesday May 11, 2004
Where: Wydown Middle School in Clayton, Missouri
Time: 9 AM-ish
For: 10 8th Graders

When: Friday June 4, 2004
Where: Truman School
12225 Eddie and Park Rds.
St. Louis, MO 63127
Time: 9 AM-ish
For: 50 5th Graders

Anything you would like to do at the demo is fine. Dancing, fighting, music, displays, and explaining your Art or Science would be most wonderful! If your Art or Science is dangerous, please check with me first. Also we ask no live steel be brought to any demo unless cleared beforehand with me or the person requesting the demo.

If you can make either or both Demo's please contact me at belanna@charter.net, call me at 636-578-3790, or talk to me at Thursday night meetings. Directions and specifics will be published when we can commit to the Demo.

In Service,
Baroness BelAnna de Ruge (Bel)

From the Calontir Land Agent for Pennsic War

Unto the Populace of Calontir does Baroness BelAnna de Rouge send Greetings,

A foreign war sits on our horizon! Once again the Calon Host will march off to foreign lands. Who of you will come to Our Sovereigns aide and join Them at Pennsic War?

Their Royal Majesties have asked me to secure land for the Calon Host at Pennsic War. I would ask that each of you who plan to attend Pennsic preregister for POPULACE OF CALONTIR.

An explanation of land at Pennsic:

We request 2 plots of land: One for the Royal Encampment where the Purple Pavilion is setup and a court yard is created for the army to muster in, Court to be held in, Soup Kitchen to be setup in, the Pennsic Party to be held in, also many of the Populace to camp in. This plot of land is referred to in the Pennsic database as Kingdom of Calontir. DO NOT PREREGISTER FOR THIS ENCAMPMENT. The encampment is automatically given only a specific amount of space and only Their Majesties need to preregister for the encampment to claim it.

The second plot is for the POPULACE OF CALONTIR Encampment which is where, everyone who can not fit on the Royal side camps. These two encampments are separated by 5 feet of side road.

Pennsic has created a database to divide up the land. They have chosen the above encampment names for our camping spaces. If you mail your preregistration in or go on line to preregister please write in or select POPULACE OF CALONTIR. Then forward the following information to me:

Arrival Date

Mundane name

SCA name

Tent Size – Including ropes, shade fly, kitchen fly, shower areas, or other extra space you will be using

Names of all those in your party

Whether you have preregistered for extra space.



Remember that you will get 250 square feet for each person you preregister.

It has always been Calontir's policy to provide space for anyone who wants to camp with us even if they cannot preregister. This policy will not change, but if you cannot preregister but plan to attend, please bring the smallest tent possible so we can accommodate you with space.

If you have any questions or concerns please feel free to contact me, but please do contact me with your camping information.

<http://www.pennsicwar.org/penn33/index.html> for preregister or Pennsic information

The preregistration form is also availble behind the calendar in the May Barge.

In Service,

Baroness BelAnna de Rouge (Bel)

belanna@charter.net or 636-578-7390



From the Chronicler

Greetings to the Barony of Three Rivers from its Chronicler!

Welcome the May Barge. Spring is in full swing, and summer is on it heels. And along with summer comes Lilies and after Lilies is Pennsic, as far as the great wars go. But in between those events the Canton of Riverhold is holding their Fest of Fools, which promises to bring back a taste of Carousel. Carousel is work-heavy, so the Canton will need all available hands to help. Start planning now so we can all make this a superb event. It's also time to start thinking about Birthday Bash.

This month's Barge has severla good articles in it, and lots of information for the weeks ahead. The June Barge is being sponsored by Ciar, and will feature material from the younger members of our Barony. In honor of the occasion, I promise to give ya'll a small break. I promise that I wont harrangue you for articles this coming month ... much.

Wid manrædene,
Cathus



Fest-of-Fools **Carousel**



Return to the tranquil forests of the Canton of Riverhold for a midsummer weekend of fun, fighting and tom-foolery at the first "Fest-of-Fools"

Members: Adults \$10.00 site
Children (under 12) \$5.00 site
(under 5) No charge
Family Cap: \$40.00 (2 adults & 2 children)
Non-member surcharge: \$3.00 (You must present your current membership card or be charged.)
Inn is a la carte
Make Checks Payable to S.C.A. Inc. Canton of Riverhold

Site opens Noon on Friday, July 9 Closes Noon on Sunday, July 11

Fighting: Single Elimination Mass Weapon Tourney - Torch light Tourney.
Double Elimination Children's Tourney
Counted Blow Bear Pit Tourney will be part of the carousel course.
Archery: Come and let your clothyards sail !!!!
A & S Competition: Jester in any medium - Mask in any medium
Children's Activities: Kid sponsored Tourney, crafts, and more surprises

..... and the Lord and Lady of Misrule

Carousel Course

Bear Pit Tourney!
Archery & Thrown weapons
Spear Run and Tilting Rings!
Heraldic Farcrying and Server's Madness!
Bowling for Titles! And more!

Event Stewards:

Zahra Zabalya (Rea) (573)-701-0563
zam0ri@yahoo.com
Alruth von Arkesleve (James Erxleben)
(636) 282-3018 erxlebenb@yahoo.com

Inn Steward: Nikolevna doch Svetokhna (Michele Berg)
(636) 441-4348 micheleberg@yahoo.com

Carousel Steward: Saja bint Assim (Debi Van Pelt)
sajamoas@yahoo.com

<http://www.erxlebenb.com/riverhold/festofools.html>

Directions

From St. Louis

Approaching on I-270: Exit onto Tesson Ferry/Hwy. 21 South. Travel south on Hwy. 21 approximately 45 miles, through Hillsboro and DeSoto. The park is located approximately nine miles south of DeSoto.

Approaching from I-55: Travel south toward Memphis. Take Exit 174 (U.S. Hwy. 61/67 South to Park Hills/Leadington). Continue approximately six miles to the exit for Hwy. 110/DeSoto. Turn right at the top of the exit ramp and go approximately six miles to the intersection with Hwy. 21. Turn left/south onto Hwy. 21 and continue approximately 12 miles to the park entrance.

From Jefferson City

Using U.S. Hwy. 50

Travel east on U.S. Hwy. 50 through Union. Turn right/south onto Hwy. 47 and continue through St. Clair. Turn left/east onto Hwy. 30/Hwy. 47 and travel approximately five miles before turning right/south back onto Hwy. 47. Continue approximately 21 miles to Hwy. 21. Turn left/north onto Hwy. 21 and travel approximately three miles to the park entrance.

Using I-70

Travel east on U.S. Hwy. 54 to Kingdom City; then take I-70 east to St. Louis. Take Exit 232 onto I-270 Chicago/Memphis. From I-270, exit onto Hwy. 21/Tesson Ferry and travel approximately 45 miles to the park entrance.

Inn Menu

Friday Evening 6 p.m. to 9 p.m.: \$5.00 adults, \$3.00 children under 12 includes 1 of the following: Hot dogs, hamburgers or bratwurst, and a helping of each: potato salad, coleslaw, baked beans

Saturday brunch 10 a.m. to 1 p.m.: \$7.00 adults, \$4.00 children under 12 - fresh fruit, scrambled eggs, bacon, sausage, potato salad, coleslaw, beans, muffins, biscuits and gravy, French toast and (one of the following) hamburgers, bratwurst, hotdogs

Saturday Dinner sometime that evening: \$6.00 adults, \$3.00 children under 12 - Two of the following: Chicken, beef and vegetable kabobs, and a helping of each: a rice dish, olives, pita, cheese, fruit and dessert.

Drinks available all day: coffee morning only, ice tea, lemonade and Gatorade

<http://www.erxlebenb.com/riverhold/event-menu.html>



Notes From the Kitchener

Venison Currant Meatballs

By Gillian Warrender

These meatballs were served at a winter court feast around 5 years ago. Conde Fernando turned down the roast beef to have more of them. That was one of the nicest compliments I've gotten as a cook. Nothing about these recipes is set in stone, so please modify and experiment to make yourself happy.

Gillian's best recollection of the recipe for:

Venison Currant Meatballs

1 lb ground venison
1 egg
1/8 c bread crumbs (I used matzo meal, since I always have it around.)
1/4 c currants
1/8 tsp. salt or to taste
1/4 tsp. cinnamon (optional)

(A note on venison: If you are obtaining the meat from the butcher ground up already, you may not have to adjust the fat content. If you are grinding it yourself, as I did, you will have to add fat into the meat to avoid a terribly dry meatball. I used beef fat which can be obtained virtually free from the grocery butcher. Just let them know why you need it, and they'll even give you advice on ratios of fat to lean meat.)

Plump the currants by soaking in water overnight or by covering with water and microwaving for a minute or two and allowing to stand for 1/2 hour or so. Drain the currants well. They should be juicy, but not so wet that they make your meatballs soggy.

You can choose to add the cinnamon to the meatballs if you are not going to make the dipping sauce. This works well to meld the meat and fruit flavors. If you like cinnamon a lot, you can use it in the meatballs and the sauce.

Mix all ingredients in a bowl and roll into balls no larger than a golf ball. If your meat is fairly low in fat, the meatballs will not shrink much in the cooking process.

Fry the meatballs in a nonstick pan or one to which you have added a thin coat of oil. Again, lean meat will tend to stick to the pan more. Brown them on all sides and then cover the pan and allow to cook through. Cooking time will vary depending on the size of your meatball. Break one open to check for doneness, or use a food thermometer (not glass) to check that the middle of the meatball has reached 165°F.

Pre-Registration Instructions Pennsic 33

Pre registrations will be accepted starting January 1, 2004 and ending June 1, 2004 (received not postmarked)

OR you can pre-register on-line at <http://www.cooperslake.com/prereg33.htm>

Only the amounts listed in the box below will be accepted for deposit. Any other amount will be rejected

PRE REGISTRATION DEPOSIT AMOUNTS

ADULT: \$80	MINOR: \$20	INFANT: \$5
18 or older	6 to 17	5 or younger

This is the pre registration deposit amount only; Additional fees may be due upon arrival

HOW TO PRE REGISTER:

1. Fill Out This Form Please do not substitute this form, copy but do not reduce or enlarge it. Do not use staples or tape. Print clearly and legibly (Registration Office determines what is legible)
2. Make Payment Make checks payable to: Cooper's Lake Campground
A combined payment can be made for more than one person (Each person needs to fill out a pre-registration form)
The payment can be by check/money order (in US dollars), Visa, or Master card
3. Mail Your Form(s) & Payment To:
Registration Office 205 Currie Road Shippery Rock, PA 16057

Excess Pre registrations will not be accepted
Pre registrations are not transferable

There will be a \$10.00 charge on checks returned for any reason

REFUND POLICY: Please send an e-mail or letter to the registration office requesting a refund. If the request is by letter on the outside of the envelope have 'Attention Refund' clearly visible. To get a full refund the request must be received by the registration office prior to June 1st of the applied Pennsic year. If it is received after June 1st and prior to July 31st a partial refund will be issued (\$10.00 handling fee per person). After July 31st of the applied Pennsic year there will be **No Refunds**. Pre-registrations which were paid by credit card will be refunded to the account it was drawn from. Pre-registrations, which were paid by check/money order, will be refunded by check and mailed in September to the person whose name is on the pre-registration form.
Pennsic staff or Cooper's Lake staff in the course of organization and operation of this and future Pennsic Wars may use information on this form. Confirmations will be emailed or mailed to the address on the registration form. Bring it with you for check-in at the registration tent.
Any questions concerning pre registration phone Fred Brezel at (724) 368-9309 or email prereg@cooperslake.com

Cut on dotted line save the upper half for your reference. Send the lower half in to pre-registrator

May						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Daily: Siegfried's Armoury						1 Crown Tourney - Coeur d'Enmui (Des Moines, IA)
2	3 Baronial Officer's Meeting	4 Archery Armory (Tihel's) St Charles group mtlg & sewing	5 Riverhold Meeting	6 Baronial Meeting Fighter Practice Site Dinner	7 Archery	8 Myths and Legends - Loch Meadhonach (Emmetsburg, IA) St. George and the Dragon - Oakheart (Springfield, MO) Marshal Arts Collegeium - Shattered Crystal (Belleville, IL)
9	10	11 Archery Armory (Tihel's)	12 Armory (Wayne's)	13 Althing Baronial Meeting Fighter Practice	14 Archery	15 Shot in the Park - Three Rivers Meles and Mayhem - Crescent Moon (Topeka, KS)
16	17 Baronial Officer's Meeting	18 Archery Armory (Tihel's) St Charles group mtg & sewing	19 Armory (Wayne's)	20 Baronial Meeting Fighter Practice	21 Archery	22 War College - Amleth Moor (Hallsville, MO)
23 30	24 31	25 Archery Armory (Tihel's)	26 Armory (Wayne's)	27 Baronial Meeting Fighter Practice Dance Practice	28 Archery Deadline for June Barge	29 Round Table - Forgotten Sea (Kansas City, MO)

June						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Daily: Siegfried's Armoury		1 Archery Armory (Tihel's) St Charles group mtlg & sewing	2 Riverhold Meeting Armory (Wayne's)	3 Baronial Meeting Fighter Practice Site Dinner	4 Archery	5 Murder & Melee III - Dark River (Rock Island, IL)
6	7 Baronial Officer's Meeting	8 Archery Armory (Tihel's)	9 Armory (Wayne's)	10 Baronial Meeting Fighter Practice Dance Practice	11 Lilies War Begins	12 Lilies War Forgotten Sea (Kansas City, MO)
13	14	15	16	17	18	19 Lilies War Forgotten Sea (Kansas City, MO)
L i l i e s W a r W e e k						
20 Estrella War Ends	21 Baronial Officer's Meeting (?)	22 Archery Armory (Tihel's)	23 Armory (Wayne's)	24 Baronial Meeting Fighter Practice Dance Practice	25 Archery Deadline for July Barge	26
27	28	29 Archery Armory (Tihel's)	30 Armory (Wayne's)			

For more information on the regular weekly activities listed here, please turn to the Activities listings in back section of this *Barge*.

Serve hot with the sauce below for dipping. The meatballs freeze and reheat well, if you make a large batch. The recipe can be doubled, tripled, or multiplied as many times as it takes to feed your multitude.

Plum Dipping Sauce for Venison Currant Meatballs:

This sauce went very well with the meatballs, which were sweet with the currants and had the mildly gamy taste of the venison. I cannot tell you who the inspired chef was that feast day with whom I collaborated, but she was mostly responsible for the spice mixture. I called it "plum sauce," since "prune sauce" doesn't go over as well. It's all in the advertising.

I'm sorry to confess that I can't verify the accuracy of the amounts on these ingredients. Below is my best guess. We made a huge batch of sauce and added ingredients here and there. Plus, we drank the rest of the bottle of wine as soon as the meal had been served. Really, I think the proportions won't matter much as long as you don't go overboard on the cinnamon:

12 oz bag pitted prunes
1 c medium-dry white wine
1/2 tsp. cinnamon (optional, see meatball recipe)
1/4 tsp. cloves
1/4 tsp. allspice



Pre-Registration Form Pennsic 33

This Pre Registration is for:
(check only one block)

☐

ADULT: \$80.00
18 or older

☐

MINOR: \$20.00 *
6 to 17

☐

INFANT: \$5.00 *
5 or younger

* If This Pre Registration Is For A Minor / Infant: Print accompanying parent's name _____

MINOR / INFANT PRE REGISTRATION WILL NOT BE ACCEPTED UNLESS ACCOMPANIED BY PARENT'S PRE-REGISTRATION

Legal Name _____

As it appears on your ID FIRST _____

LAST _____

Phone _____

S.C.A. Name _____

Email _____

Auto Plate # _____

Address _____

STREET _____

CITY _____

STATE _____

ZIP _____

COUNTRY _____

Group Camping With _____

POPLACE of Calontir

☐

I have contacted the land agent for the group specified above and the land agent has agreed to allow me in the camp.

OR

☐

I am not staying with any group

One block must be checked or your pre-registration will not be accepted

Off-Site Emergency Contact _____

NAME _____

PHONE _____

On-Site Emergency Contact _____

NAME _____

GROUP CAMPING WITH (if same as above write SAME) _____

Adult forms included with this payment _____

x \$80 = _____

Minor forms included with this payment _____

x \$20 = _____

Infant forms included with this payment _____

x \$5 = _____

Mail to: **Registration Office**

205 Currie Road

Slippery Rock, PA 16057

Total Amount = _____

Payable to: **Cooper's Lake Campground**

If payment is by Visa or MasterCard

Card Number _____

Exp. date _____

M / M / Y Y

Put prunes in a pot with water to completely cover and simmer until plumped. Drain well, but reserve 1 c of the liquid. Puree prunes in a blender or food processor, and add white wine 1/4 c at a time until you have the consistency you like. If you are avoiding alcohol, or if your sauce becomes too tart from a really dry wine, you can use the reserved water from plumping the prunes.

The sauce should be thick, around the texture of apple butter, so it makes a good dipping sauce for the meatballs. Add your spices, and reheat the sauce gently to incorporate the flavors. Allow mixture to rest for a few hours before serving. The sauce is best served room temperature or warm, but you should refrigerate it if it will be more than 2 hours between preparation and service.

Have fun cooking!

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"Notes from the Kitchener" is a monthly feature of The Barge dealing with food in the SCA, and anyone may contribute. Do you know anything about SCA food such as histories, uses, recipes, hints and tips for the kitchen, period ingredients, etc? Send your knowledge (preferably in writing) to the editor of The Barge so that it may be shared.



Cider 101

by Lukas Mesmer

Here's your ingredient list and items you'll need.

5 Gallons Apple Cider (I use Wilderness Apple Cider, with **NO preservatives**, which is a **MUST**)

Carboy

Bottling Bucket

Airlock

Syphon with plastic tubing

Bottles or Keg

Begin by starting your cider yeast. When using the liquid cider yeast, there is a small bulge in the yeast package. You will need to smack this, and break the bulge inside the package. After doing that, shake it up, and then store it in a 70-80 degree room for 36 to 72 hours. Some yeast packages take longer than others to "poof up". The yeast package doesn't have to be totally expanded to work, but generally the bigger the pack gets the better I feel about the yeast.

One to three days later, sanitize your carboy with bleach and rinse until it smells free of bleach smell. Add cider to the carboy. Then add 1 pkg of liquid Cider Yeast from Worms Way (be sure it is properly prepared. Follow the directions on the side of the yeast package. Put airlock on top of carboy and stick it in a corner for a week.

After 1 week syphon the cider into the bottling bucket. Be sure to run the hose so the liquid runs down the side of the bottling bucket. You do not want to arrate your cider. Rinse the dead yeastie beasts out of the bottom of the carboy. Try not to syphon any of this into the bottling bucket.

Transfer the cider back into the carboy. Apply same rules for syphoning as above. Cap with airlock and stick it back in the corner for 3 more weeks.

In 3 weeks, sanitize and rinse bottles or keg. Dissolve 2/3 cup honey with 1 pint of water. Boil until honey is dissolved. Turn off heat and wait until it cools to the point you can put your finger in the mixture. If you make a smaller batch, you may have to reduce the honey by a small amount. I am going to use 2/3 cup for the 2-1/2 gallon batch I'm making just to see if this is necessary.

Syphon the cider into the bottling bucket. Add honey/water mixture, and stir **GENTLY**. Begin bottling and capping bottles, or put right into the keg.

Once in the bottles or the keg, it should take approximately 3-4 weeks in order for you to have a finely carbonated, simple, good tasting cider.

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A Medieval Moment.....

This industrial dispute story is late 12th century by Jocelin of Brakelond and vividly illustrates the power of the church, its materialist orientation, and the importance of wind mills to that time period.

Dammo

Herbert the Dean set up a windmill on Habardun; and when the Abbot heard this, he grew so hot with anger that he would scarcely eat or speak a single word. On the morrow, after hearing mass, he ordered the Sacrist to send his carpenters thither without delay, pull everything down, and place the timber under safe custody. Hearing this, the Dean came and said that he had the right to do this on his free fief, and that free benefit of the wind ought not to be denied to any man; he said he also wished to grind his own corn there and not the corn of others, lest perchance he might be thought to do this to the detriment of neighbouring mills. To this the Abbot still angry, made answer: "I thank you as I should thank you if you had cut off both my feet. By God's face, I will never eat bread till that building be thrown down. You are an old man, and you ought to know that neither the King nor his Justiciar can change or set up anything within the liberties of this town without the assent of the Abbot and the Convent. Why have you then presumed to do such a thing? Nor is this thing done without detriment to my mills, as you assert. For the burgesses will throng to your mill and grind their corn to their *hearts'* content, nor should I have the lawful right to punish them, since they are free men. I would not even allow the Cellarer's mill which was built of late, to stand, had it not been built before I was Abbot. Go away," he said, "go away; before you reach your house, you shall hear what will be done with your mill." But the Dean, shrinking in fear from before the face of the Abbot, by the advice of his son Master Stephen, anticipated the servants of the Abbot and caused the mill which he had built to be pulled down by his own servants without delay, so that, when the servants of the sacrist came, they found nothing left to demolish.

From **The Medieval Machine**, Jean Gimpel, Barnes & Noble, Inc. 1976 p. 26

Activities in the Barony

Archery Practice

Tuesdays and Fridays, 5:00 PM

Target archery practice. Loaner equipment usually available with advance notice.

CONTACT: Annika Murchadha, 314-731-3822

archery_marshall@threeriver.org

LOCATION: Tuesdays and Fridays from 5ish to 7ish at Midwest Archery. Range fees are \$5 per hour.

Take I-170 to St. Charles Rock Road west. Pass the Ritenour High School. Turn left at the 4th stoplight [with a DQ on the corner]. Midwest Archery is on the left.

Armoury (Siegfried's)

Sunday thru Saturday, 9:00 AM to 10:00 PM

No appointment needed Monday thru Thursday

CONTACT: Siegfried Waffenschmidt, 618-462-1455 for walk-ins
gardner_22089@msn.com

Weekday Schedule

Sunday	9am to 6pm — Armouring.....by schedule 10am to 3pm — Frontier Regina Muster.....by schedule
Monday	9am to 6pm — Armoury in production . walk ins welcome
Tuesday	9am to 6pm — Armoury in production . walk ins welcome
Wednesday	9am to 6pm — Armoury in production . walk ins welcome
Thursday	9am to 6pm — Armoury in production . walk ins welcome
Friday	9am to 6pm — Armoury in productionby arrangement
Saturday	9am to 6pm — Armoury in productionby arrangement

Week Night Instruction

Sunday	by appointment — OPEN SHOP
Monday	6pm to 10pm — White Plattners Class
Tuesday	6pm to 10pm — OPEN SHOP & Yellow Challenge
Wednesday	6pm to 10pm — Armouring
Thursday	NO CLASSES
Friday	by schedule — Advanced Armouring
Saturday	by appointment — OPEN SHOP

Discription of Activities

Armouring: Standard Armoury Class – progress through armouring from helm to spalders (head to toe)

Advanced Armouring: Workshop for craftsmen who have advanced

from Armouring sessions – series of complex projects
Armoury in Production: manufacture of retail and custom orders – all are welcome

Open Shop: no scheduled event – participate in weapon, armour, all things, repair & maintenance assistance

Calling Siegfried Yellow: come and challenge – a discussion of

LeBourd Stylings *BRING YOUR WARLIKE HARNESS*

Frontier Regina Muster: Medieval Military Warfare Symposium

WARLIKE HARNESS AND FRIENDS (preliminary conjuncture for Lewis & Clark and S.I.U.E. recruitment demo's)

White Plattner Class: production of pots and pans for Calontir Hearth Corps Project

How To Be Equipte

Adorn clothes can that be ruined, safety glasses, noise protection, and gloves, some are available Shops can be dangerous! Be advised on taking own risk and others. SAFETY FIRST! This is a drug-free environment, all discretions are the proprietor's and are final

LOCATION: 622 East Seventh Street, Alton, IL

From MO, take best route to MO-367 North to Alton IL. cross the Lewis & Clark bridge, left on Lewis and Clark Blvd. At the 2nd light, take a right on Henry; right on East Seventh St.

From south MO and IL: Take best route to IL-255 North. Exit left on IL-143W/Edwardsville IL-143/Edwards Rd. (drive through Wood River). IL-143/US67 becomes Landmark Blvd. Right on Henry St.; right on East Seventh St.

Shop is in back. Park in rear drive.

Waffenschmidt Armoury is a full time armoury studio under the direction Scott Gardner, aka Siegfried Waffenschmidt. It is our purpose to inform, teach, and instruct on the arts of metal in Medieval History. Classes are open to all participants of SCA, Regina, Vikings, AEMEA, Empire.

Armoury Night (Tihel's)

Tuesdays, 7:30-10:00 PM

Open use of metalworking tools and other equipment for making armor or other metal projects. Teaching and assisting available.

CONTACT: Tihel Harnson; 314-351-9215
randdhearn@yahoo.com

LOCATION: 3210 Taft Avenue; St. Louis, MO 63111

Call for directions; or a map is available at
www.erxlebenb.com/riverhold.html

Armory Night (Wayne's)

Wednesdays, 7:00 PM

Teaching and assisting for armoring and leatherwork, etc.

Please call ahead!

CONTACT: Wayne of the Heights, 636-397-1323, or
314-517-4516

wayne.ault@boeing.com

LOCATION: 17 Snow Hill Drive, St. Peters, MO

Bardic Night

Random Dates, Usually Wednesday Evenings

Learn the songs sung around Calontiri campfires.

CONTACT: Jack and Cara, 314-918-7228

greydove@james-gang.org

LOCATION: 1044 Kuhlman, Webster Groves, MO 63119

For a map, go to <http://www.james-gang.org/greydove/map.html>

Barony of Three Rivers Populace Meeting

Thursdays, 7:00 PM

Business meeting for the Baronial populace, all welcome. Open to the public. Includes fighting and dance practice. Site opens at 6:00 PM, meeting hall opens at 7:00 PM

CONTACT: HL Slaine ni Chiarain, 314-918-1062

seneschal@threeriver.org

LOCATION: Olivette Community Center: 9723 Grandview Drive, Olivette, MO 63132.

Find the intersection of Olive Boulevard and Warson Road.

From I-270 & Olive: Take Olive east 2.5 miles, past Lindberg, to Warson Road. Turn north (left) onto Warson Road.

From I-170 & Olive: Take Olive west to Warson Road. Turn north (right) onto Warson Road. Look For: Power switching substation on the SW corner, and a church on the NW.

Take Warson Road North about 1 block, about 0.3 miles. Turn Right on Grandview Drive. The Olivette Community Center is on the North (left), about 0.2 miles from Warson. Park in the parking lot. Please obey the one way signs in the entry circle. SCA meets in Room 8 and the gym, in the left wing of the Community Center.

Burj Al Mudirah Contact Group Meeting

Thursdays, 12:30 PM

The Meeting places are connected electronically and are open to all SLCC students, staff, and faculty!!!

CONTACT: Lady Neathery de Saifta, 314-434-4471
nfuller@stlcc.edu

LOCATION: Meramec St. Louis Community College. Library Rm. 214
at Meramec Campus and Instructional Resources Rm. 112 at Florissant
Valley campus.

<http://www.stlcc.cc.mo.us/fv/users/mfuller/livinghistoryclub.html>

Canton of Riverhold Meeting

First Wednesday of each month.

Officers meeting at 7:00 PM; general meeting at 7:30 PM

Business meeting for the Canton, populace welcome.

CONTACT: Alruth von Arksleve; 636-282-3018
erxlebenb@yahoo.com

LOCATION: Call for site location and directions.

Dance, European

Thursday evenings, before and/or after baronial meeting

Medieval dance instruction and practice. No experience necessary. All dances are taught.

CONTACT: Lord Cathus the Curious and Lady Rowan Houndskeeper;
314-849-3891

tkroberts@toast.net

LOCATION: Baronial Meeting site



Fighter Practice

Thursday evenings, 7:30 PM (After Baronial Populace Meeting)

SCA combat practice and instruction. The first Thursday each month is oriented especially toward newcomers.

CONTACT: Ld Raud Ottarsson, Knight's Marshall, 314-434-7897
marshall@threeriver.org

LOCATION: Baronial Meeting site

Officers Meeting

First and Third Mondays of each month, 7:00 PM

This is where the business of running the barony is conducted. Officers meeting is open to anyone who would like to attend (not just officers). If you are thinking of running an event or submitting a bid, you are encouraged to talk to the officers and attend an officers meeting.

CONTACT: Baron Duncan Fearnac MacLeod or Baroness Gillian
Warrender (Gary and Virginia Phillips) (314) 646-0588
baron@threeriver.org baroness@threeriver.org

LOCATION: 6214 Reber Place, Saint Louis, MO 63139

Directions: Follow your own best route to Hampton south of 44.

Turn West on Columbia.

Go 2 blocks to Clifton.

Turn Left (South).

Go 2 blocks to Reber Pl. (At the end of the first block there is a slight
dog leg go as straight as you can.)

Turn Right (West). We are the 5th house on the left.

Please park on the street.



St. Charles Contact Group Meeting and Sewing

First and Third Tuesdays each month, 6:30 PM

General meeting for the St. Charles Contact Group, as well as teaching, assisting, and companionship for making garb or any other project that needs to be sewn. Modern techniques used.

CONTACT: Nikolevna Kamchatskaya, 636-441-4348 (No phone calls after 9PM, please.)

micheleberg@yahoo.com

LOCATION: B'nai Torah, 1701 St. Peter Howell Rd., St. Peters.
636-279-6524

From I-70, take Mid Rivers Mall Dr. south to St. Peters/Howell Rd. (St. Peters/Howell Rd is a left turn only at the light at the DQ). Follow St. Peters/Howell. B'nai Torah will be on the left at the top of the gully before the narrow bridge at the bottom of the gully.

Site Dinner

FIRST Thursday in every month, dinner starts being served around 7pm and is open until at least 9pm, assuming we don't run out of food.

This is a dinner we hold the first Thursday of every month at the weekly Baronial meeting. It raises money to help pay for our meeting site, and has proven to be an anticipated social evening as well. Every month a different set of volunteers supplies a delicious home-cooked meal. We sell those meals for donations of \$5 (or less as suits your budget. We're flexible.) We're also willing to just sell a dessert or a side dish if that's all you want. Just make Kajsa an offer!

Please note, dinner is served in the kitchen attached to the gym in the Olivette Community Center. DO NOT ENTER the kitchen THROUGH THE GYM while the gymnastics class is using the gymnasium! The entrance to the kitchen from the outside opens at 6pm and is the only entrance until the gym doors open for serving dinner at 7pm.

Kajsa is always looking for volunteer cooks, servers, and cleaner-uppers. Cooks generally donate their food. Each month we need an Entree cook to provide the main dish, and then others to bring side dishes, bread, and dessert.

CONTACT: Kajsa Nikulasdotter, with either questions or to volunteer.
314-389-4748

kajsa@twinwolf.net

LOCATION: Baronial Meeting Site, in the Olivette Community Center
Gymnasium/Kitchen

Royal Family

Their Royal Majesties Siridean and Sile

(Sheridon Glenn)

6814 Metcalf Ave

Shawnee Mission, KS 66204

913-671-8837

falcon-crown@calontir.sca.org

(Patty McQuitty)

705 Arkansas

Lawrence, KS 66044

785-304-2237

Kingdom Great Officers

Seneschal

Mistress Alina Meraud Bryte (Pat Hoge)

seneschal@calontir.sca.org

Earl Marshal

Sir Tarl Wintersson (Doug Winters)

dwinters@brcn.edu

Gold Falcon Herald

Countess Lyriel de la Foret (Debbie Vigil)

lyriel@swbell.net

Minister of Arts & Sciences

HL Cassandra di Capelletti (Michelle Vincent)

Cassandra@madgoose.net

Exchequer

HL Edward Blythe (Shawn Weuve)

edwardfyrd@aol.com

Chirurgeon

HL Ester bat Moshe (Nancy Margulis)

esther1@iowatelecom.net

Chronicler

Countess Isadora of Orange Wood (Opal Doerr)

doerrfam@alltel.net