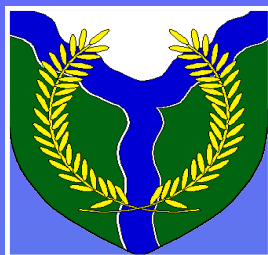


THE BARONIAL BARGE



Barony of Three Rivers: November, 2015



Edited and published by
Fiondel Songspinner



uria



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UPCOMING, IN OUR BARONY!

EVENTS:

Winter Court, Saturday, December 5th, Immaculate Conception Church, Maplewood, MO, 63143. See Flyer, Page 8.

DEMO:

The Cub Scout Pack 362 of Maplewood Richmond Heights, require our services to teach them all about the Middle Ages!
November 18th at 6:00 pm, MRH's Elementary School, 1800 Princeton Place, Richmond Heights, MO 63117
Fighters of Heavy and Steel! Populace members to show off and educate the cool things they've made or to walk around and talk to the kids!

OFFICER'S MEETING

Scheduled for the 1st and 3rd Mondays, 11/2 and 11/16, at Joseph and Slaine's home.

SITE DINNER:

Thursday, November 5th. Sponsored by the artisans of the Barony. Immediately following the business meeting on Thursday the 1st.

ARCHERY PRACTICE:

There are 3 unofficial archery practice opportunities, during the fall/winter months. Friday nights 8pm to close at Town Hall Archery in Belleville. Cost is \$8 per hour. Sunday afternoons 12pm to 4pm at Bowhunters of St. Louis in St. Charles. Cost is \$6 (cash only). Also, St. Peter's 370 Park has an outdoor archery range (crossbows welcome). Open from sunrise to sunset. Cost is \$5 at the ranger station. I plan to continue to practicing at this park Tuesday early evenings unless the weather is too bad.

BARONY MEETING/FIGHTER PRACTICE

Fighter practice typically begins around 6:30 (during warm weather, fighter practice is held outside). The business meeting begins at some time between 7:00 and 7:15, and fighter practice continues after the meeting. Classes are typically held after the meeting. Olivette Community Center, 9723 Grandview Drive; 63132.

From the Seneschal:

Greetings to All of the Barony of Three Rivers, from Auntie Conna, Da Seneschal.

Our southern borders are secure, thanks to the efforts of the Barony and of the Calon army and supporters. Yippee!! We're safe to celebrate our harvest in peace!

Perhaps you could spend some of peaceful November preparing a donation for the upcoming Winter Court auction, to be held on December 5. Your donations to the auction help to pay for our fighting/meeting space.

I encourage you to support our neighbors to the east by attending Crystal Ball on November 14 in the Barony of Shattered Crystal, just across the river. I also encourage you to support our neighbors to the west by attending Toys for Tots on November 21 in the Shire of Standing Stones (Columbia, MO). November has two events that are very close to our homes, Get out there and enjoy them!

With joy,

Conna

On Sat., Dec. 5th, we will hold our annual Winter Court event, at Immaculate Conception Church in Maplewood. We have been holding this event, at this site, for a very long time. As such, many of us may have forgotten that the new folk in the Barony who do NOT “know what happens at Winter Court.”



First, Immaculate Conception is at 2934 Marshall Avenue, Maplewood, 63143. (You can find a map on the event flyer, on page 8).

The traditional fighter tournament at Winter Court involves a “rob your neighbor” gift exchange. The cost to enter the tourney is one wrapped gift. These gifts have included alcohol (MANY different kinds) , fabric, period coins, armor bits and rattan, chocolate, ...whatever you think your friends might like to have (with the occasional “white elephant gift thrown in, just for fun). The fighter with the lowest score, at the end of the tournament, starts by opening one gift. The next-lowest then either opens another gift, or...if s/he likes the one the first person got, s/he steals that one, and the first person opens a new one. This goes on, until all participants in the gift exchange have opened a gift (water bearers and list personnel are also eligible to participate!).

The Baronial A&S Championship is also held at Winter Court. The parameters for this contest are set by the current A&S Champion. Watch for an announcement from our current Champion, Tamar Bat Avraham, regarding the rules for this year’s contest.

During feast, the annual Winter Court auction is held. A significant portion of our yearly income derives from this auction. Members of the populace donate items (many of which are hand-made) to be auctioned during feast. The items for auction can range from wooden boxes and armor, to embroidered pouches and promissory notes for painting a shield to your specifications, to a full-sized, hand made bed! Items for the auction are displayed throughout the day. If you want a particular item, you place a bid on a piece of paper. Items with only one bid are considered sold. Items with more bids are taken to open auction during the feast.

Officer's Meeting Highlights

10/5/15: (Chronicler was unable to attend)

10/19/15: Items Discussed

Preparations for Bardic Bedlam going well. Amba went to S&T to get rivets and buckles, and discussed how the armor repair portion of the event is coming. Theresa will be running a lemonade stand as a fund raiser for the kids.

Use of the meeting site in Olivette. 10/15 & 10/21 we do not have use of the gym for meeting. Possible no-weapon class for one of those nights. Possible “send-off court” on the 21st.

Social media discussion. “Meetup” discussed. Meetup.com description given by Ossric. Other social media for the Barony will be investigated, e.g. Twitter and/or Instagram.

Discussion of Crystal Mines doing Crown in April, and they will be counting on us for help with putting on the tourney. Crown is scheduled on Easter weekend , March 26th.

Event steward check list updated and being reviewed.

Lucia discussed the updates to and simplification of the Quest packet. Discussion of whether or not seeing a large percentage of people in garb is encouraging or intimidating. Discussion of the possibility of creating “art bins,” and a potential budget for the kit components.

We Learn From Each Other

Morsulis Sint Quam Plurimi

Or

Snacks Should be Plentiful!

Hello, everyone. My name is Fiondel, and I am a snack-a-holic. Think of an occasion in your life, that could not have, in some way, been made better, enhanced, or made bearable, by the availability of snacks.

That being said, what kinds of things could the modern medievalist make, that would be delicious (and period!) snacks to enjoy and to share? Following, are a few of my favorites.

Hais

I casually refer to these snacks as “Granola, medieval style.”

The basics:

1 can breadcrumbs

1/2-3/4 lb of dried, pitted dates

Almonds (+/- 5 ounces)

Pistachios (+/- 5 ounces)

Sesame Oil, enough to *slightly* moisten

The extras:

Sugar

Rose Water

Combine ingredients in a large bowl. Mix thoroughly, using your hands (you want to mix this with your hands, so that the warmth of your hands will release the nut oils better than a food processor or spoon could). If desired, add rose water. Some recipes include it, some do not. Roll into bite-sized balls, and, if desired, roll in sugar.

Original Recipe Source: al-Baghdādī, Muhammad ibn al-Hasan ibn Muhammad ibn al-Karīm al-Kātib. [A Baghdad Cookery Book](#). A. J. Arberry, trans. Published in [Medieval Arab Cookery](#), Prospect Books, Devon, 2001 p. 88

(We Learn from Each Other, con't)

Combine dates, wine, and water in a large pot. Bring to a boil. Reduce heat and simmer until the dates are softened (approximately 5-10 minutes). Drain. Reserve liquid. Grind mixture until smooth. Return to pot. Add sugar, spices and the reserved cooking liquid. Heat only until a boil is achieved (at this point, the mixture will be very thick). Remove from heat, and slowly add bread crumbs. When completely mixed, press out flat and slice into 1-inch squares.

Source [[Two Fifteenth-Century Cookery-Books](#), T. Austin (ed.)]: v - Leche lumbarde. Take Datys, an do a-way the stonys, and sethe in swete Wyne; take hem vppe, an grynd hem in a mortere; draw vppe thorw a straynoure with a lytyl whyte Wyne and Sugre, And caste hem on a potte, and lete boyle tyll it be styff; then take yt vppe, and ley it on a borde; than take pouder of Gyngere and Canelle, and wryng it, and molde it to-gederys in thin hondys, and make it so styf that it wolle be lechyd; and 3if it be noȝt styf y-nowe, take hard ȝolkys of Eyron and kreme (Note: Crimme; crumble) ther-on, or ellys grated brede, and make it thicke y-now; then take clareye, and caste ther-on in maner of a Syryppe, when thou shalt serue it forth.

Lenten Slices

A version of this particular recipe shows up in three of the cooking resources typically used by SCA cooks: *Le Viander de Taillevent* (France), *Two 15th Century Cookbooks* (England), and *Wel Ende Edelike Spijse*, or *Good and Noble Food* (The Netherlands). Called “Lenten Slices,” as there is no meat or dairy, and, thus, would have been acceptable fare for the dietary restrictions of Lent.

2 cups almond milk
1/2 cup sugar
1/4 tsp. salt
pinch saffron (optional)
1/2 cup dates, chopped
1/2 cup raisins
3 slices toasted bread

Combine first three ingredients. Bring to a slow boil. If desired, add saffron. Simmer on a very low heat (stirring fairly regularly, so as not to have the mixture stick to the pot), for about 15-20 minutes. Add remaining ingredients. Continue to cook on a very low heat, stirring until all ingredients are well combined. Pour into desired pan or mold. Chill. Slice into desired shapes.

Source [[Two Fifteenth-Century Cookery-Books](#), T. Austin (ed.)]: Gaylede. Take almaunde mylke & Flowre of Rys, & do ther-to Sugre or Hony, & Powder Gyngere & Galyngale; then take figys, an kerue hem a-to, or Roysonys y-hole, or hard Wastel y-dicyd and colore it with Saunderys, & sethe it & dresse hem yn.

WINTER COURT
SATURDAY,
DECEMBER 5TH IMMACULATE CONCEPTION
CHURCH, MAPLEWOOD



Featuring:

The Annual Winter Court "Rob Your Neighbor" Fighter Tourney and gift exchange.

The Baronial A&S Championship, with this years special rules. Per our current A&S Champion, HL Tamar Bat Avraham:

Repair, reuse, repurpose!

While it's no big deal for most of us to get more fabric and make a new pair of pants if they rip or go to the lumber yard for wood to replace that broken stool, many of those materials were far more expensive or laborious to get in period.

Things that were worn, broken, grown out of, or had alternate uses would rarely have just been thrown away.

Show us how people of your era would have extended the life and usefulness of the items and materials they used.

Minimum documentation, 3 x 5 index card. More thorough documentation strongly encouraged!

The Annual Winter Court Auction

Bring your contributions to be auctioned! Bring your money to purchase wonderful items that others have brought!

Feast

On Table:

Nuts, dried fruit, cheeses

Course 1:

Kapusta soup, paska (bread), butter, Savory pie: egg and spinach

Course 2:

Chicken with fennel / Mushrooms, leeks, ginger

Course 3:

Chickpea soup, paska (bread), butter, Savory pie: currant

Dessert:

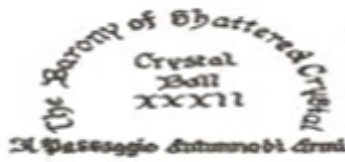
Pumpkin/ squash pie, Marzipan pie

Event Steward: Kedivor Offeriot

Wfenstermacer@msn.com

Feast Steward: Lucia Fletcher

kalia1975@msn.com



The Barony of Shattered Crystal Presents

Crystal Ball XXXII

November 13-15, 2015

Bond Christian Service Camp

1119 Missouri Blvd, Mulberry Grove, Illinois 62262

Il Passaggio Autunno di Armi

Event Fees:

Site: Adult: \$10, Children (10-17) \$7, Under 9 year are Free. Non-member Surcharge: additional \$5 each

Bunks or Tents: \$7.50/person/night (site requirement)

Lunch:

Feast: \$13

Registration:

Please make checks payable to "SCA, Inc. Illinois – Barony of Shattered Crystal" (Mail Checks to 'Crystal Ball c/o Karen Epstein 906 Ruskin Avenue, Edwardsville, IL 62025)

Lady Khadagan Kereligun

exchequer@shatteredcrystal.org

Crystal Ball Lunch Menu

Beef Stew w/wheat flour roll – \$5.00

Beef Stew w/ Gluten Free roll – \$5.50

Vegetarian Gluten Free Pasta Salad w/Gluten Free roll -\$5.00
(Shredded Cheese optional)

Cupcake (vanilla or chocolate w/vanilla icing) – \$1.50

Soda, 12 oz. (Coke, Diet Coke, Sprite, & Diet Sprite) – \$0.75

Event Contacts:

Event Steward:

Lord Alan of Bellwood

mka: Nick Bell

618-381-1317

ospreyalpha@gmail.com

Feast Steward:

Honorable Lady Berengaria Mordaunt

allergies and special requests to:

Berengaria@sbcglobal.com

Dance Coordinator:

Mistress Alpha Biraz-pars

leopbuzz@sbcglobal.net

Musician Coordinator:

Heregyth Ketilsdottir

heregyth.ketilsdottir@yahoo.com

Important note: This a very dry Baptist church camp, please respect their wishes

Il Passaggio Autunno di Armi (Crystal Ball XXXII)

Ball List 2015 (First Draft)

| First Set | Second Set | Third Set |
|--|--|---|
| 1. Carolingian Pavan & Galliard 2. Montard 3. Upon A Summers Day 4. Salterello la Regina 5. Rawty 6. Official Branle 7. Newcastle 8. Fedelta 9. Rufty Tufty 10. Quen Quer Que | 1. New Alman 2. Maltese Branle 3. Heralds in Love 4. Contrapasso in due 5. Gracca Amoroso 6. Laendler (Welscher Tanz) 7. John Tallows Cannon 8. Jenny Pluck Pears 9. Rosti Boli 10. Korabushka Dessert Revel after 2nd Set | 1. Black Alman 2. Horse Branle 3. Heart's Ease 4. Gelosia 5. Sellingers Round 6. Bransle Suite (Cassandra, Pignay, Aridan) 7. Posties Jig 8. LeBens Distonys 9. Petit Vriens 10. Hole in the Wall |

Saturday Night Sunday Morn will be danced at Midnight – whenever that falls

| Fourth Set | Fifth Set | Sixth Set |
|--|--|---|
| 1. Earl of Essex 2. Scottish Branle 3. My Lady Cullen 4. Amoroso 5. Hide Park 6. Spanish Pavan 7. Anello 8. Mairi's Wedding 9. Il Conto del Orco 10. Argeers 11. Female Sailor | 1. German March 2. Bransle Suite (Charlotte, War) 3. Gathering Peascods 4. Ginevra Weasly 5. Angus Reel 6. Picking of Sticks 7. Bassa Lauro 8. Hit or Miss 9. Villanella 10. Branle de la Haye 11. Road to the Isles | 1. Earl of Salisbury 2. Bransle Suite (Pease, Washerwoman) 3. Chesnut 4. Ballo del Fiore 5. Nonesuch 6. Francoise Novella 7. Scotch Cap 8. Fulgente Stella 9. Grimstock 10. Tinternell 11. Moonshine |

Crystal Ball Feast: Dining with Leonardo

From the Sideboard:

Focaccia Bread with Herbed Olive Oil (V); A Plate of Olives (V, GF); Asiago and Gorgonzola cheeses (V, GF)

First Course from the Kitchen:

Muscles in Broth (mussels in wine sauce) (GF); Soppes (V); Mixed Greens (V, GF)

A Palate Cleanser of Orange-Basil Ice

Second Course from the Kitchen:

Porchetta (Roasted pork, rolled with herbs, in crispy skin) (GF); Fagioli di Toscana (Tuscan-style cannellini beans) (V, GF); Roast Carrots (V, GF)

A Palate Cleanser of Strawberry-Mint Ice

A Solteltie for the Amusement of the Guests

Third Course from the Kitchen:

Chicken Roasted in Honey and Wine (GF); Curzetti Stampae di Liguria (stamped pasta disks dressed with ground walnuts, basil, and parmesan) (V); Benes yfried (Green Beans Fried with Garlic and Onion) (V, GF)

From the Credenza:

Lemon Semifreddo (V, GF); Biscotti (V)

(GF) gluten free and (V) vegetarian

“WHAT’S NEW, IN WHAT’S OLD?”

OR

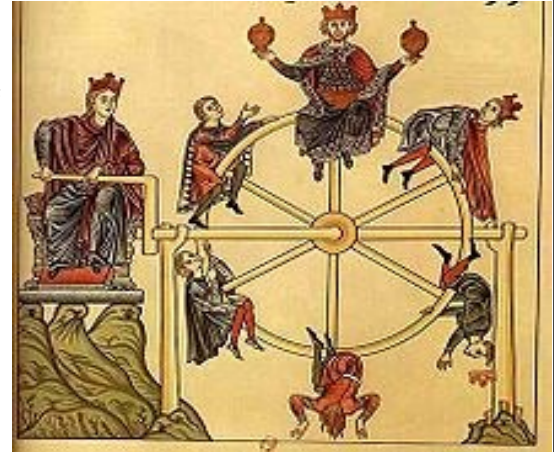
**WHERE DO I GO TO LEARN MORE ABOUT MY
FAVORITE TIME PERIOD?**

CARMINA BURANA

STARRING NASHVILLE BALLET

Featuring University of Missouri-St. Louis Orchestra & Singers, Bach Society of Saint Louis and the St. Louis Children’s Choirs. With Opening Act: Saint Louis Ballet, presented by Dance St. Louis.

While the music of this oratorio was written by Carl Orff in 1935/6, the lyrics are from a manuscript of over 250 poems and texts, written in the 11th and 12th centuries. Most were written in Latin, with some High German and Provençal (even a few Macaronic, which is a mixture of Latin, French and German). The poems are “earthy” and satirical.



This performance, however, is different from what would typically be experienced, as it incorporates dance as well as music (Carmina Burana is most often a choral/orchestral concert piece).

Touhill Performing Arts Center, November 6-8. For ticket information:

www.touhill.org

[Editor’s Note: The illustration depicts the “Wheel Of Fortune,” which is the subject of “O, Fortuna.” If, as are most SCA people, you are a fan of action/adventure movies, you have almost certain heard this piece.]

MU, Columbia, MO

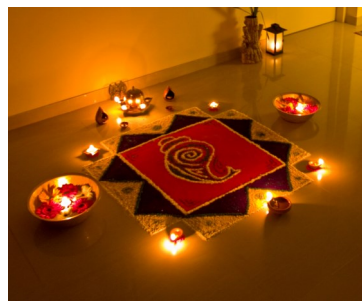
Annual MARS Lecture:

Prof. Dimitri Krallis,

History,

Simon Frasier University

Our 2015-16 Annual MARS Lecture will take place on November 11, 2015 (time and place TBA). We look forward to welcoming Professor Dimitri Krallis from the Department of History at Simon Frasier University, who will speak on categories of nationhood in the medieval era.



Diwali

Washington University

Edison Theater

Show Dates and Times:

Friday, Nov. 6th; 8p

Saturday, Nov. 7th: 12p & 6:30p

Run by Ashoka, the South Asian Student Association, Diwali is a 24-year tradition at Washington University, celebrating an ancient Hindu Festival. Historical mentions of this festival of lights are found as far back as the 2nd half of the 1st millennium BC., in Sanscrit scriptures such as *Padma Purana*.

The overarching theme of Diwali is the victory of the light over the dark.



Caption this!

Last Month's "Caption This" winner:



"You invited me over to your house to blow your organ, I didn't think this was what you meant!" —Submitted by Harald of Bears' Haven.

This is the Baronial Barge for the month of September, a publication of the Barony of Three Rivers of the Society for Creative Anachronism, Inc. (SCA, Inc.). *The Barge* is available from Fiondel Songspinner at chronicler@threeriver.org or michelle.m.heitman@gmail.com, or Michelle M. Heitman, 11417 Manchester Rd; St. Louis, MO 63122. *The Barge* is not a corporate publication of SCA, Inc., and does not delineate SCA, Inc. policies.

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Administrivia

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