



# The Barge



"The Year's End" from the series "The Peasants' Feast, or The Twelve Months," Hans Sebald Beham, Germany, 1546. Saint Louis Art Museum, object 152:1928. Used with permission.

The Newsletter of the Barony of Three Rivers

Winter Edition: May, A.S. LVIII



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June 3  
Crown  
Barony of Three Rivers

July 8  
Raid or Trade  
Barony of Coeur d'Ennui

June 9-18  
Lilies

July 28-August 13  
Pennsic

June 27-July 2  
Battlemoor

July 29  
Feast of Eagles  
Cum an lolair

Come see us at populace meetings Wednesday evenings at 6:30 at the Masonic Hall at 12 East Lockwood, Webster Groves, MO 63119, or visit us on the web at [b3r.calontir.org](http://b3r.calontir.org)

*Conte nre seigr' ara adam et poita en paradis avec l'ev et fait avec de son conseil et leur defense le fait*



## Proximate MidRealm Events

**June 16-18**

Ragnarök

Barony of Carraig Ban

**June 30-July 2**

A Simple Quest

Barony of Sternfeld





# Summer Crown Tournament

Barony of Three Rivers

June 3, 2023 9:00 am to 9:00 pm  
Arlington United Memorial Church  
3770 McKelvey Rd  
Bridgeton, MO 63044

\*note that this is a DRY site

## Admission

Adult Event Registration: \$20

Adult Member Discount Price: \$15

Youth Registration: \$5

Children 5 & Under: Free

Make checks payable to: "SCA Inc. – Barony of Three Rivers"

Feast Fee: \$15 per person

## Activities

Crown Tournament

Rattan Combat

Feast



Youth Activities

A&S Classes

## Event Stewards

Brynjolfur inn Eyverski

MKA: Bryan Byers

[bryaninneyverski@gmail.com](mailto:bryaninneyverski@gmail.com)

314-580-5566

Thorfinn MacDomnaill MKA:

Nick Bennyhoff

[nickbennyhoff@hotmail.com](mailto:nickbennyhoff@hotmail.com)

314-315-3029



The Kingdom of Calontir Presents  
**The War of the Lilies**  
**"A Simple Little War"**  
June 9-18, 2023

Kelsey Short Youth Camp  
17980 Collins Rd.  
Smithville, MO 64809

Website: <http://lilieswar.org>

*Everything you know and love about the War of the Lilies will return for your enjoyment!*

- Armored Combat!
- Archery!
- Cut & Thrust Combat!
- A & S Classes!
- Youth Activities!
- The Fyrdraca!
- Shopping!
- Parties!
- Tournaments!
- Fireworks!

## Registration:

Full War - Gate opens at 1 p.m. Friday, June 9	Starting Monday, June 12	Starting Wednesday, June 14th	Starting Thursday, June 15th
Adult - \$70	Adult - \$65	Adult - \$55	Adult - \$40
Member Discount - \$65	Member Discount - \$60	Member Discount - \$55	Member Discount - \$35
Youth 6-18 - \$25	Youth 6-18 - \$25	Youth 6-18 - \$25	Youth 6-18 - \$15
Children under 6 - Free	Children under 6 - Free	Children under 6 - Free	Children under 6 - Free

Pre-registration instructions

**Event Stewards:** Mèstra Giraude Benet and Master Alan Smyith Darkdale  
[stewards@lilieswar.org](mailto:stewards@lilieswar.org) - 620-870-9112 (Alan)



## Court Summaries

### At **Saint George and the Dragon:**

Uaithne inghean uí Ruairc was awarded the Cross of Calontir  
Amba Allrasystir was acknowledged with an Eo Fyrd

### At **Queen's Prize Tournament**

The boon was begged for Violet Sinclair to join the Order of the Laurel

At **Gulf:** A boon was begged for Adalyde Heloyz la Cantor to join the Order of the Laurel

Ise no Kusunoki Kametsuru and Sato Jiro of the House of Kuji joined the Order of the Pelican  
Conna ingen uí Chearbhaill received the King's Favor  
Berakha bat Mira v'Shlomo was awarded the Golden Calon Swan

At **Winter War Maneuvers**, the Calontir War College rejoiced in receiving the Falcon's Heart

## Chieftains

Yseult de Michel received a Torse  
Dorcas Whitecap gained a Court Baronage  
Luna di Catarino Tofani was awarded Arms  
Elisabetta di Tres Fiumi was granted a Calon Lily  
Isibol Campbell received her Leather Mallet  
Mjoll Úlfarsdóttir was honored with a Silver Hammer  
Giacomo dalla Fattoria dello Stato was named a Master of Defense  
Hugo van Harlo served his Laurel vigil



Shoshanah bas Nachman took the Baronial Arts and Sciences Championship with her poetry declamation.



# THE MAKING OF THE THREE RIVERS CORONETS

Text and photographs by Mistress Sancha Lestrangle

In the spring of 2022, after an open call for proposals, I was commissioned to make a new set of coronets for the Barony since it had been some time since there had been a permanent set belonging to the Barony itself, rather than to the Baron/Baroness as individuals.



*Arms of the Barony of Three Rivers*

As requested, I developed a design in an early-period style, incorporating the six "pearls" atop the band which indicate a Baronage within the Society. After initial presentation and revisions with the committee, we arrived at a design which also incorporated imagery from the Baronial arms, although not as literal heraldry in deference to the early-period intent. This was an interesting challenge: combine the barony's heraldic imagery with a metalwork style that far predates heraldry!

Each coronet comprises six hinged plaques of alternating sizes and designs, with the option of inserting spacers for expansion or separating them for maintenance and repair. The principal metal is red brass, for its close resemblance to the color of gold, with nickel silver overlays.

Glass was chosen in place of actual stones, as transparent stones were the most desirable in-period but far too costly for such a project. Many of the "leaves" are of pressed glass for handworked irregularity, and the "pearls" are lampworked glass with silver foil cores, inspired by the medieval fascination with rock crystal spheres, sourced from a variety of artisans. (In total, the pair of coronets contains 170 "gem" settings, not counting the channel inlay pieces of the "rivers.")

The final design references Saxon inlay (but in blue to suggest our rivers), surrounded by the laurel wreath which identifies a territorial group in the SCA. In keeping with the early period theme, I used "stones" of varying sizes and shape, rather than a matched set, and referenced the dense, complex aesthetic of medieval metalwork by making notched bezel settings and stamping the metal for reflective texture.



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*accepted proposal sketch*



DESIGN SOURCES:



*a period crown with mismatched transparent gems*



*A period crown made of hinged plaques*

OTHER PERIOD SOURCES:



*Saxon inlay*



*a Saxon crystal sphere*



*a rivet-set crystal finial*

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## **FABRICATION:**

The first challenge was sourcing materials. Red brass and nickel sheet metal and brass solder were obtained from jewelry supply companies. I initially purchased the 'gems' from a supplier in Eastern Europe, where much of the best glass 'bling' is made. (We still call glass gems Rhine-stones" for a reason!) However, a change to the deadline made it necessary to seek domestic suppliers who could ship faster, necessitating changes in the design as well. Additionally, bead-patterned brass wire turned out to be scarce and more expensive than in the original estimate, so I changed the edging and stems to twisted wire instead. The blue inlay for the rivers took a few experiments, but eventually I settled on half-thickness stained glass.

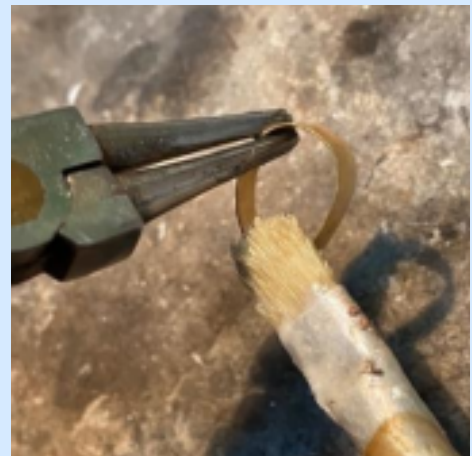
### **FORMING THE BEZELS:**

Then, it was time to create the bezel settings. (Bezels are settings which use a "corral" around the stone to hold it in place.) This was one of the most time-consuming processes, as the design required 168 gems! I used flat red brass wire, fairly wide, so that the thinner gems could be raised up for the deep dimensionality of early-period settings. Period settings for noble clients were often highly ornate, and would have exceeded the time and budget of the project, but by using thicker wire and serrating it, I aimed to gain at least a slightly textured effect.

Many of the gems were hand-pressed, and varied somewhat in size, so some bezels needed to be made for specific stones, and kept together.



*shaping a bezel to fit*



*applying borax flux*



*a piece of solder at the joint*



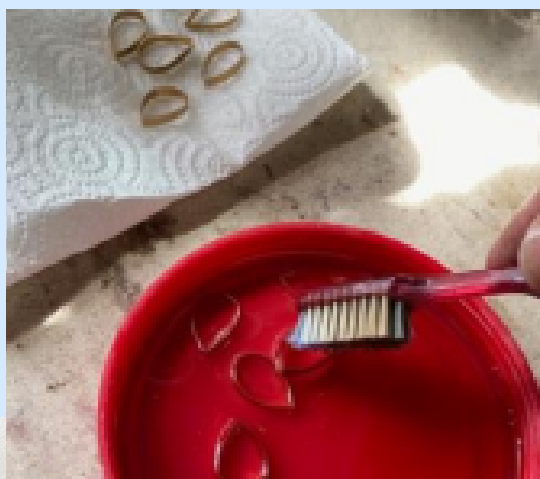
## **SOLDERING:**



*acetylene torch and pickle pot*



*soldering flux-covered bezels*



*cleaning the pickled bezels*

After fitting, each bezel was coated in a borax paste flux to prevent oxidation when heated, allowing the solder to flow and properly bind to the metal. Solder is made from a lower-temperature alloy, so it will melt before the project metal does, "gluing" it together. Although soldering in period used a mouthpipe and an open flame, this is a very difficult process. I used an acetylene torch instead. After soldering, the pieces must be placed in a heated acid bath ("pickle") to clean off the flux and remove any oxidation, then cleaned.

## **FORMING THE METAL:**

The sheet metal was cut using a jeweler's saw, following patterns drawn on paper and glued to the metal, then curved to the intended arc. I used a power drill to twist the strands: two strands for the stems, and three for a heavier edging, to help keep the sections rigid and strong. The twist was then cut to length and bent to the design template. After this, the back of each twist was ground flat, to give good surface contact for soldering, then laid out between the stones and bezels to adjust the final design and fit.

The nickel overlay was cut and soldered, then soldered in place on the backing. Then, the notch for each pearl was sawn into the both layers together. The pearls are all lampworked glass and vary in size, so each collar and notch was separately measured and cut, then the collar was soldered in place.

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*twisting multi-strand wire*



*three-ply wire, curved*



*grinding the backs flat*

The nickel overlay was cut and soldered, then soldered in place on the backing. Then, the notch for each pearl was sawn into the both layers together. The pearls are all lampworked glass and vary in size, so each collar and notch was separately measured and cut, then the collar was soldered in place.



*sawing the overlay*



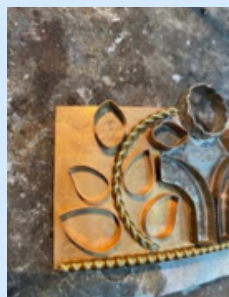
*soldering an overlay*



*filing the collar for a "pearl"*



*curving the parts to fit*



*positioning the bezels*



*filing the edges after soldering*

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The bezels and wire twist were positioned and soldered, then the backing was filed to a finished fit. The bezels were serrated at this step, as they would have been too flexible to file or grind while still separate before adding the hinges. The hinges were formed from brass tubing, then soldered into position. The exact lengths were trimmed afterward to ensure perfect fit between the sections. The hinge pins are also brass, with flame-formed heads.

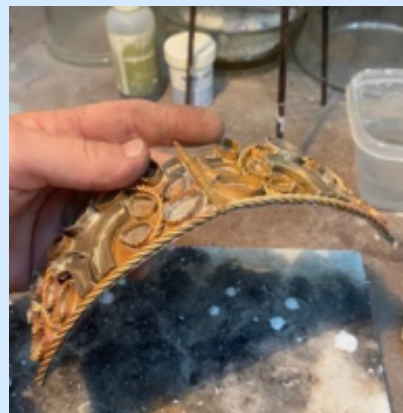
After all soldering was complete, texture was added by stamping, to emulate the highly textured effect of early-medieval metalwork, and the centers of each bezel were etched for extra sparkle. Then, the gems were set. The glass inlay of the "rivers" was the most difficult part, as cutting glass that size is rather challenging! The leaves were then set, and the bezels burnished down over them. (All of the gems are bedded in epoxy, to ensure that none will be lost even during rough handling.) The "pearls" were set last. Each collar was drilled, and a nickel-silver pin was inserted through the top hole in each collar, through the center hole in each pearl, out the bottom hole, then peened out to form a rivet, so that each pearl can spin within its setting.



*serrating the bezel edges*



*making hinges*



*two plaques hinged together*

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## **AT LAST: FINAL POLISHING AND PRESENTATION!**



*The two styles of hinged plaques*



*MoD for Scale*



*The finished coronets, with synthetic sheepskin padding.*



# Winter Wonder

by Shoshanah bas Nachmann

Icy crunch    crisp in the air.  
Winter wands    hang from the walls.  
Fast through the fields    to mete out the fodder  
  lest daylight dim    and fall the dark  
with deeds undone    till morrow's dawn.  
Food by the fire,    mead cup full.  
Family fed,    well-tended the farm,  
huddling for warmth    in winter's hall.

Fast by the fire    settles the family.  
In long winter nights    learning is needful:  
tales of grandsires    grown in the telling,  
family foremothers    in legend famed,  
clan-heroes clearly    and closely remembered;  
songs—then silence—    solemnize the house,  
forging the family    with homely fire.  
Wisdom and wonder:    harvest of winter.

Mead-hall is musky,    a-crawl with memories.  
Flame joins war    in winter's fir-pyre.  
Talk is halting    with hoar on tongue  
till boldly imbibing    warms the bone-house.  
Turning to tales    and tasks of the season:  
oil and eye    on war-brand's edge,  
rubbing the rust    from battle-rings.  
On ravens' wings    warmth comes a-reaving.



# The History of Site Dinner, a Three Rivers Institution.

We in Three Rivers gather monthly to share food and raise funds at our Site Dinners. Have you ever wondered how it all started?

by Mistress Kasja Nikolusdotter

In the autumn of 2000, Hirsch and Meredydd were our Baron and Baroness, and the Barony needed to find a new meeting site. Leery of increasing costs, but needing more room to hold dance and fighter practices, as well as the weekly populace meeting, the entire Barony had been suggesting sites and joining tours to consider new sites. One group walk-through was at the Olivette Community Center, which ended up being our final selection. I had toured numerous halls for my own wedding earlier in the year, so I was impressed when I saw the kitchen in Olivette. It was a kitchen designed to feed large groups, with a long serving counter, an ice machine, seven sinks, four refrigerators, a stove with three ovens, yards and yards of stainless counters, and a cooks' bathroom. This kitchen was inspirational.



*Wouldn't it be great to cook here, I mused.*

*You could serve a line of people in one door and out the other.*

*Hmmm. You could do this on meeting nights because it is included with the gym rental.*

*I bet we could raise some money to PAY for this place!*

At our present site, St Louis ARC, we raised money to pay for the site by passing a box for donations. I can only describe the results as *meager*.

After the site tour, we sat as a group to review the site's pros and cons. I suggested one of the pluses for this particular site would be that we could use the kitchen to raise funds. The room went silent. I remember clearly Her Excellency Meredydd stating, "That would be wonderful but like many ideas that are good in theory, someone would have to take responsibility for organizing it." Did I wish to take that responsibility? To my husband's absolute amazement, Her Excellency's, and even my own, I said I would.

(This might be a good time to mention that Baroness Meredydd is now known as Hertogen Magdalena.)

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Another name that has since changed is that of Carolyn Buxton who is now known as Hrodwyn of Ravenscroft. She volunteered the same night to help coordinate the dinner, and we started discussing possibilities. The next week Lady Caroline and I proposed the idea before the populace and the response was absolutely TEPID. The ARC site had a multipurpose/dining room, with a kitchen counter, sink and microwave. We decided to offer a trial dinner while still at the ARC site to determine if the idea was feasible. We took reservations so we'd know how much to prepare. Caroline made two gallons of potato leek soup, we each brought two loaves of hearty bread, I made two pans of brownies and brought apples. Sean Murchad donated banana bread. That night: we served 21 diners, and netted \$90 profit. Thus the Soup Kitchen was born. That's right. We called it the Soup Kitchen, and soup was our entrée all winter. Our first dinner at the Olivette Community Center was December 7, 2000, one month later.

In December the menu was Baked Potato Chowder (Willewyn), Home Baked French Bread (mine), Pecan Pies and Pumpkin Pies (HE Meredydd), Lemonade, apples and oranges. Her Excellency made a total of 7 pies, and we served four with dinner and auctioned off three whole. We made \$152.36. It wasn't fabulous money, but it was a large improvement over the donation box.

Initially I offered to reimburse cooks for costs but it was always a discussion. No one liked to see the profit reduced, and many just wanted to cook what they liked without having to worry about profit. Even in 2000 it took careful planning to make a meal for \$5 and have any profit from it. Before a year had passed the cooks were just donating their food to maximize profit, and thus the tradition of donated food was established.

Repeated confusion between the Baronial Soup Kitchen and the Calontir Soup Kitchen those first few months caused me to look for another name. I chose Site Dinner, as it is descriptive of both function and location.

Their Excellencies and I decided to continue our dinners during the first meeting of every month as long as people remained interested. I am please to report the Barony indeed has remained interested for well over two decades now.

I remained the coordinator for Site Dinner until Chieftains of February 2008 when Ravasz and I stepped up as Baron and Baroness. Before we applied for these new responsibilities I worried who might be able to take over Site Dinner. While chatting during our Sunday DnD game we commented we were considering applying for the Baronage but were concerned that would leave Site Dinner without a coordinator. The words were no sooner said than Slaine offered to assume the job if we were selected. Problem solved, and without a single phone call or email!

Slaine ni Chiarain served from March 2008 until Aug 2009 when her due date for their second daughter, Catherine was fast approaching. At that time Aoibheann Palsdotter stepped up and filled the position for a year. In Aug 2010, we had a temporary coordinator, Pasqualina I believe, but Slaine stepped into the role again very quickly, and kept the role until she and Josef assumed the Baronage at Chieftains 2012. Once again we needed a coordinator, and this time it was Elynor of Glastonbury and Isengrim Sleggja who took the role, starting with March 2012. By the end of 2013 Elynor and Isen were feeling crispy and the search for another coordinator started. I hesitated myself because my day job could be unexpectedly demanding but decided I needed to step up for Their Excellencies Slaine and Josef. In Feb 2014 I picked up the proverbial serving spoon again, and I have been wielding it since.

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from "History," previous page.

If you've ever wondered what the coordinator does, I recruit and schedule cooks, servers, and dishwashers. I advise on quantities, techniques and food safety for serving crowds. I accumulate, and store cooking and serving pans, utensils, trays, cleaning supplies, water jugs, lemonade mix, and all the paper goods needed for serving meals. I always review the plan with the lead cook. In the final couple days of prep I consider if the meal is lacking anything and will often make a dish or buy something if I feel we need something to round out the meal. I can loan large pans, or specialized equipment if a cook needs something. At Webster Groves Masonic Temple, we have a locked storage shelving unit many of our supplies can be stored in which has reduced the packing and hauling portion of my Site Dinner work load considerably, particularly for my tub-toting husband, Ravasz. During the dinner I set up the buffet line in an orderly way and keep hot foods hot, cold foods cold. Then I collect money, and address refills of supplies, and food. After dinner everything is packed up, and the kitchen is cleaned and returned to storage or home. We finish around 9:30 PM and it isn't unusual for me to eat my dinner from a go box at 10 PM.

We occasionally cancel a Site Dinner, usually because an event is the same week and requires all hands, but during the Covid-19 Pandemic we were forced to take a hiatus. March 2020, unbeknownst to us, we served our last Site Dinner at Immaculate Conception. When Site Dinners resumed May 2022 we were at the Masonic Temple. We missed two years and two months of Site Dinners.

Actually it was 2 years and 1 month because Jon Chesey proposed we hold a site dinner that was all To-Go. We took orders and collected addresses ahead of time. On Saturday, March 14, 2021, Jon cooked the entrees. Side dishes were cooked at home by contributing cooks and delivered to Jon's house hot. Fully masked, vaccinated, and hands sanitized, the cooks and a few volunteers plated go boxes as per the on-line pre-orders. The boxes were labeled, and sorted into reasonable route groups. Volunteers picked up 3-6 orders from Jon, and then delivered the meals to everyone's door. Meals were all delivered in about an hour and a half. Cash was paid to the delivery drivers, and drivers then returned it all to Jon's for the final tally. It felt so good to cook LARGE again, and share the work and a meal again even if only virtually. The Go Dinner was a lovely respite in the all so boring routine of Isolation.

We've had many variations in Site Dinner format, and are always open to suggestions. The Chili Cook Off was started during Duncan and Gillie's Reign has been a favorite ever since. We have also had Pie Cook Offs, and even a Mac and Cheese Cook Off at Fernando's urging. Another variation is our Holiday Dessert Revel/Bake Sale which offers up a chance to stock up your Holiday table, or just your own belly, with all kinds of baked treats.

#### **The Timeline for Site Dinner Coordinators**

Nov 2000 - Kajsa and Rhodwyn trial dinner at St. Louis ARC  
Dec 7, 2000 - Kajsa first Site Dinner at Olivette Community Center  
March 2008 - Slaine's first Site Diinner  
Aug 2009 - Aoibheann's first Site Dinner  
Aug 2010 - Pasqualina briefly, Then Slaine again.  
March 2012 - Elynor and Isen's first Site Dinner  
Feb 2014 to present - Kajsa is Back!



We have been evolving a bit over the years. We have more types of dishes at a single meal now, and certainly many more vegetarian, vegan and gluten free foods are offered. Many more cooks are comfortable providing dishes for these diets, and they are proving so delicious everyone enjoys them. Though we have been rebuilding attendance numbers slowly since the Pandemic our profits have been strong as diners have been generous in their contributions. Our last Site Dinner, which was March 2023 and cooked by our Jewish members, actually broke all previous records for both attendance and cash raised so the future of Site Dinner looks very good indeed.

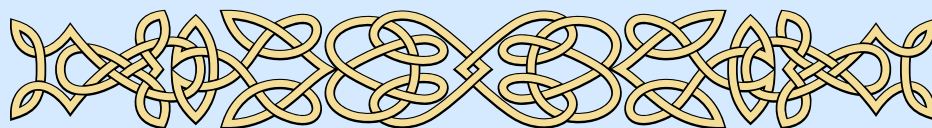
It is important to recognize the ongoing contribution the cooks of this Barony have made and continue to make to keep this dinner profitable. Site Dinner rests on the backs of our cooks. I thank each of them now for their work, and their financial contributions. Please thank our cooks and recognize their contribution is not just time and effort.

I also thank all of our other volunteers, who move tables and chairs, serve food, chase down trays, wash dishes, clean tables, and tote food and drink. I thank you all. I couldn't do this without the help of the community that is Three Rivers.

If you are not a cook, I challenge you, once a year, to cover the cost of a dish for someone who does cook. As inflation eats up our personal food budgets, this will likely be appreciated more than ever. food donations do not need to be all home cooked either, though arriving ready to serve is important. We have access to our kitchen only thirty minutes before we serve so we have no time for any actual food preparation on site.

Finally, as I have looked back on more than two decades of memories while writing this, I want to note that it is not just money that the Barony gains from Site Dinner. When Site Dinners were started I did not realize how much people would enjoy the chance to gather and share a meal together. I rarely step out of the kitchen myself so it was a few years before I even realized how much people were enjoying the camaraderie of Site Dinner. For some it is a chance to eat a home cooked meal, or to not eat alone. For others just a chance to support the Barony instead of a drive through. And for our youngest members I see a definite delight in being able to carry their own tray. This fundraiser has turned out to be a social event as well as a fundraiser, and I am very proud we have maintained such a successful event for so many years, and have served so much delicious food to you!

Our next Site Dinner is still the first meeting of every month. I hope to see you there!



## The Night Tournament

*Melisende de Westemere.*

Qasida in Tawil rhythm

The moon in this night - black night - rides high in the stars' domain.  
She fails; she wears blood and horns; her pride will not long remain.

I weep as I search for you 'neath horns in a star strewn sky.  
I call. Only wind replies. My soul seeks for you in vain.

I come to this place we knew, where youth and wine once beguiled.  
I smile; it was long ago. The memory stirs old pain.

The horses are restless; I am weary in heart and mind.  
I grieve, overcome with this old curse I can not restrain.

Yet there past the slope I see a fire blazing high and bright,  
And gathered there such knights I thought to have been long slain.

I pause 'neath an old elm tree whose shadow conceals me quite.  
I watch while a princess holds her court midst a noble train.

With blades a plaisance for sport and love of the game they strive,  
And pass after pass exchange for joy and bright honor gained.

Beneath the dark eyes of love, each champion stands forth bold.  
Stout blow after blow is struck, their strivings not done in vain.

Then there in that troupe I see, the one whom my heart loves best,  
Encircled by comrades and friends, and all as it was again.

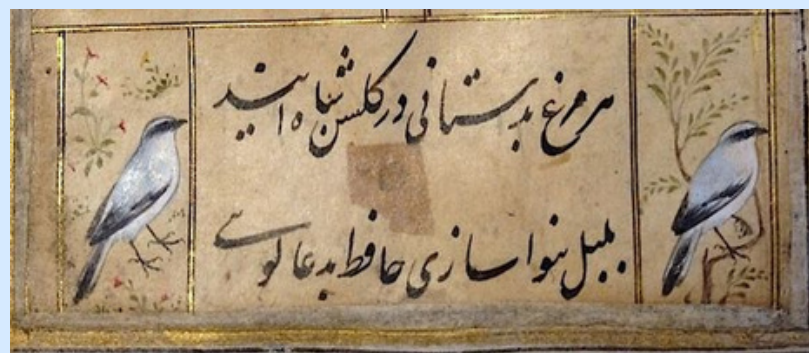
Sweet laughter borne on the wind, the sounds of strong blows well struck,  
the wind wafts it all to me. I linger; the night wind wanes.

I wake to an empty field. All gone and the moon long fled.  
The day dawns unwelcome and cold. No sign of the night remains.

But only a trace of scent, a whisper of fire and smoke,  
And ash in the pit, now cold, grey clouds and the start of rain.

A lark in the woodland sings. The night is her lone refrain.  
The night is long gone and lost, and will not return again.







"When there's only one clean towel in the house." -- Gillian Warrender, winner by popular acclaim

"Roommates? Really good friends..."

"Oh my, Gemini?"— Jules King-Aia

"They're cousins. Identical cousins all the way. One pair of matching bookends, different as night and day."—Reza Autry

"But the marshal said I needed better groin protection!"

"The Half Monty."

—Nathan Schroeder

"YOU'RE sneaking out of her bedroom because her husband came home?"

"Yes."

"But \*I\* am sneaking out of her bedroom because her husband came home!"

"Wait...where were you?"

"In the bed."

"But...\*I\* was in the bed....wait...where was she???"

—Fiondel Songspinner

"Come here often?"—Anora

"Oh mmmmyyyyyy." — Kerry Johnson

"Three Rivers Three-legged Races: coming soon to an event near you!"— Gwendolyn verch Morrigán

"Conjoined twins at an event:

"Left side: I want to do the heavy weapons tournament!"

"Right side: I want to do the A&S class."—Brigid Ingen Donngaile

"Guess the number of limbs?"—David Tyndall Cooper

"Last Pair of clean underpants in the house."—Meagn Maguire

"Conjoined twins?" — Angela Heigl

"I thought it was a \_three\_legged race.!" —Sancha LeStrange

"Let go my Eggo!" — Ciar de Burgo



by Lady Tali Essen

# Creating an Illuminated Manuscript

Tired of hunting thorough milk crates of binders at post revels? Have a hard time reading music by firelight? Looking to create a bard book that follows you where ever you go? It's time to move into the 21st century even when playing in the middle ages! You can create a bard book with linkable table of contents, readable in the dark, which will follow you anywhere you go.

## Creating the Digital Bard Book

### What is a Digital Bard Book?

Your digital Bard Book is simply a file that enables you to store your Bard Book on your phone, Kindle, tablet, or other digital device.

### What are the Pros?

- No matter how many songs you have in your Bard Book it gets no heavier than it was originally. You can make the document's table of contents clickable so that you do not have to go hunting through the entirety of your collection to find a single song.
- With a backlight (dimmed as far as possible — we will cover this later) you can easily read it in the dark;
- The font is adjustable to a size that makes it easy to read;
- No more printing costs and you get to save trees!

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Stowe MS 956 British Library used with permission.

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*Bard book, continued fr. previous page.*

### **What are the Cons?**

- If you turn the brightness up too far it will distract other people. Please be courteous and keep it down as low as possible especially in the dark and when outside. You do not want to ruin the game for anyone else— nor do you want to light up your face from beneath and look like a hobgoblin.
- It will be harder to share out copies of your bard book if people ask for a copy of a specific song.
- If your battery dies and you only have one device, you no longer have your Bard Book. Always charge before an event!
- If you do not disguise your device it can look very out of place..

### **How do I create a Bard Book?**

#### **Google Docs:**

Google Drive is an easy way to create a Bard Book. It stores everything in the cloud, and their Google Docs are similar to Office, so your book will be fast to copy/paste or type up.

#### **To Create a Bard Book in Google Docs:**

In your Google Drive go to the upper left hand side and click "New." Go down the list until you hit "Google Docs" click on it. This will open a new Google Doc and you can enter your song lyrics in any way you prefer.

#### **Formatting Suggestions:**

I highly suggest that you organize your Bard Book in the way that makes the most sense to you, whether that is alphabetized, by subject, by author, by title...

If you use headings and subheadings for song titles and suthor names you can implement the "summary" sidebar and all of your headings become clickable. I find this useful for locating songs quickly and efficiently.

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## Kindle:

I really like using a Kindle for my in-person Bard Book. Leather and faux-leather cases are not very expensive and look perfectly period, blending into my garb. They also use e-ink and an underlit screen instead of a backlit screen, so it's easier to read at lower brightness settings.

### How to Create a Bard Book for Kindle using Libre Office:

Create a document. Title it something like "Tali's Songbook Nov 2022." (I date mine so when it loads to my Kindle I know that it's the most recent version.)

Add your lyrics. Be sure to format the titles as Heading Style 1. This allows them to be picked up by the program. The rest of the song should just be in default paragraph style.

Remember: keep your typeface simple. It's going into a Kindle and you can change your Kindle typeface from there but any font type (aside from headings) won't be retained in your Kindle.

Once you have finished writing your Bard Book, place your cursor at the beginning of the document (it will insert the table of contents wherever your cursor is).

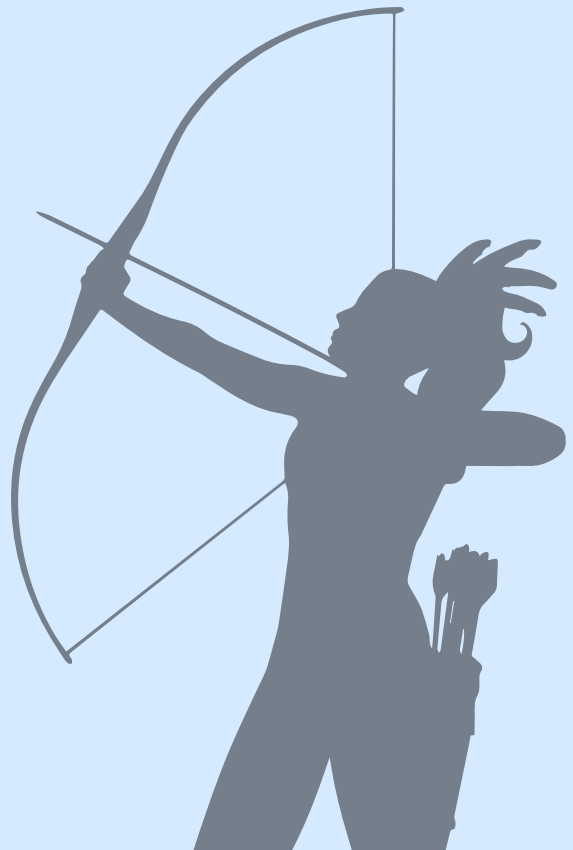
Go to Insert >> Table of Contents and Index >> Table of Contents, Index, or Bibliography.

Give your Table of Contents whatever title appeals to you.

Under "Create Index or Table of Contents," choose For: Entire Document.

Under Create Form: Check Outline and Index Marks.

Now you have successfully created a Bard Book in Libre Office with a hyperlinked Table of Contents! Now you just have to convert it to Kindle.....



*Continued next page.*

## Converting Your Bard Book to Kindle:

Go to <http://soft.alkinea.net/download.html> and download Alkinea. This is software that makes converting .odt to .epub a breeze. It will even retain your table of contents.

Open Alkinea. Enter the title and author of your document. (This should be you, but I'm not judging you, and unless you show someone no one else will ever see it, so call it what you like — just know both title and author will show up on your Kindle so make sure you can identify it amongst all of your books! It will not have a cover unless you create an image and upload it into Alkinea. I never have, though it's possible.)

Click "Open .odt." This will open a window for you. Find where you saved your document. Click on it, then click "Open."

Click "Convert" This will create an epub in the same area as your file.

Congratulations now you have successfully converted your .odt to .epub!

## Putting Your Bard Book on Your Kindle

Next we are going to (finally!) put your Bard Book on your Kindle.

Login to your Amazon account. You are going to need email address for your Kindle, and you need to be logged in to get to it;

Under "Your Account," go to "Content and Devices." Click on the tab that says "Devices."

Select the device on which you wish to place your Bard Book.

On the device screen there is an email address. Copy it.

Go to your email and select "compose."

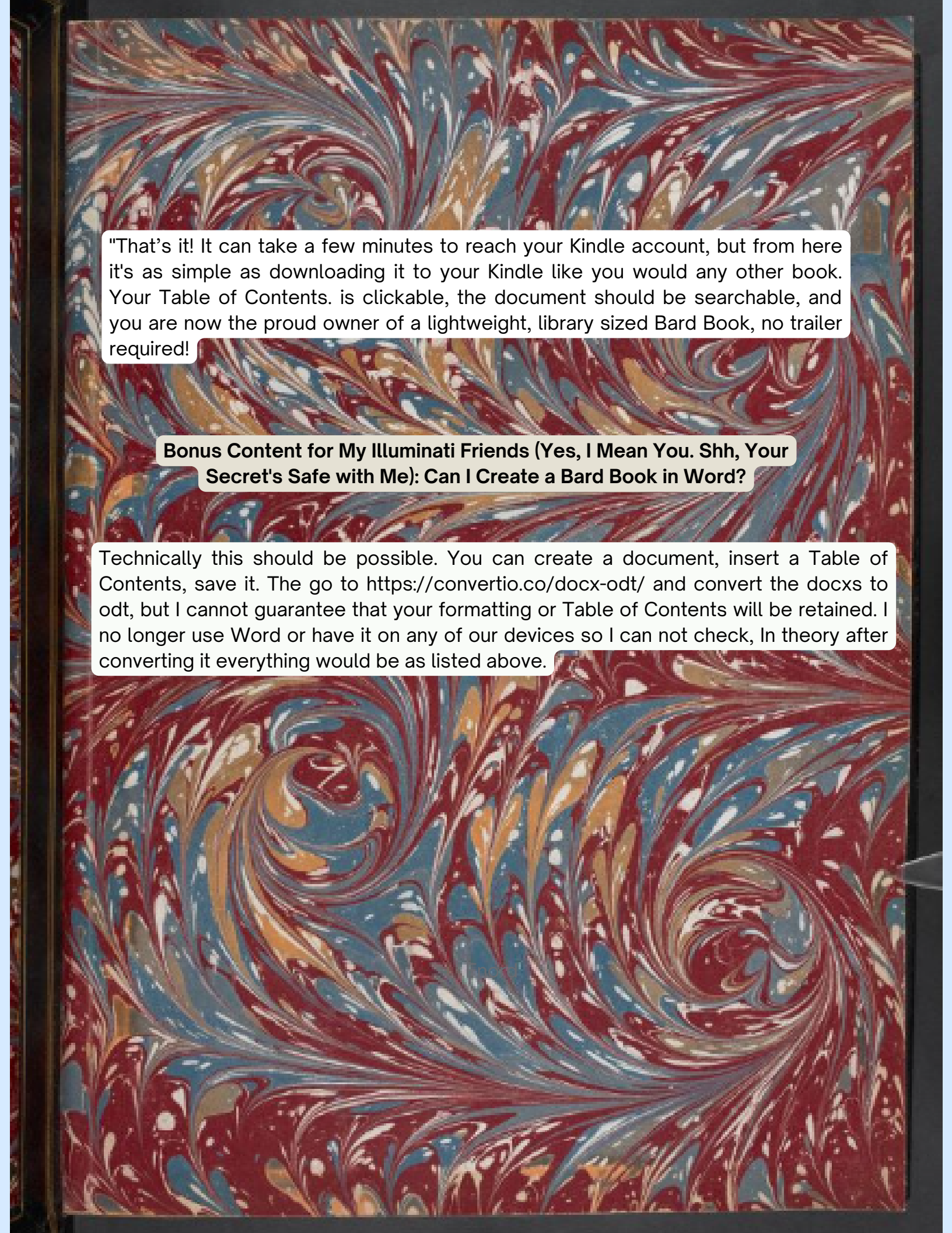
Paste the device email address into the "to" line.

Attach the epub to the email, and....

Hit "Send".

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"That's it! It can take a few minutes to reach your Kindle account, but from here it's as simple as downloading it to your Kindle like you would any other book. Your Table of Contents. is clickable, the document should be searchable, and you are now the proud owner of a lightweight, library sized Bard Book, no trailer required!

**Bonus Content for My Illuminati Friends (Yes, I Mean You. Shh, Your Secret's Safe with Me): Can I Create a Bard Book in Word?**

Technically this should be possible. You can create a document, insert a Table of Contents, save it. Then go to <https://convertio.co/docx-odt/> and convert the docxs to odt, but I cannot guarantee that your formatting or Table of Contents will be retained. I no longer use Word or have it on any of our devices so I can not check, In theory after converting it everything would be as listed above.

## Rosemary Lemonade

Recently, the Jews of the Barony ran a site dinner, raising a possibly-unprecedented \$732 for the Barony with delicious dishes such tsimmes, kugel, and brisket.

In the spirit of the occasion, the *Barge* would like to offer its take on that least-credited Jewish culinary inventions, lemonade (a drink known as qatarmizat was invented by the Jews of Cairo in the thirteenth century, who used lemons, date sugar, and honey.)

### Simple syrup:

1 part fresh rosemary (if you are using dried rosemary, reduce by 1/3 to 1/2)  
4 parts clean water  
4 parts white sugar

Boil water. Take off heat and steep rosemary in water for at least 15 minutes.

Mix sugar into infused water. Bring to a boil for one minute and cool.

Mix to taste with lemon juice, water, and ice if desired. The usual ratio is one part syrup and one part lemon juice to six parts of water.

You may also use ginger, lavender, rose hips, tea, or any other herb or spice that catches your fancy.





# Winter Carole

A villanelle

by Z/S

"Carole, also known as chorea or reigen, a medieval European dance in a ring, chain, or linked circle, performed to the singing of the dancers."

-- Encyclopedia Britannica

*The rude winds howled and cracked their cheeks in vain,  
The hearth-fire pressed against the reaching dark,  
The seasons turned, and paused to turn again.*

Each year, her quav'ring notes began refrain,  
To catch us, tinder to her fallen spark.  
*The rude winds howled and cracked their cheeks in vain.*

The rafters rang with chorus: we who deigned  
To throw our thunder back to black cloud's bark...  
*The seasons turned, and paused to turn again.*

That word-smith's gone! The whirling snow remains.  
Yet time can only deepen her warmth's mark.  
*The rude winds howl and crack their cheeks in vain.*

My daughter sings with her voice. I would fain  
To teach her children Helen's wingéd arc...  
*The seasons turn, and pause to turn again.*

Let this pale hand, once rosy, now knot-veined,  
Keep time to yet-born child-voiced angels' hark.  
*For rude winds howl and crack their cheeks in vain,  
But seasons turn, and pause to turn again.*

*Helen Leora Smith H----, teacher, pilot, philosopher, poet, musician, polyglot,  
wife, mother, grandmother, great-grandmother, and damn good cook.*

1921-2003



Baron  
Giacomo  
dalla  
Fattoria  
dello Stato

Herald:  
Brynjolfr Inn  
Eyverski

Chatelaine  
Kenda  
Ottarsdottir

Baroness  
Nadya Helming

Exchequer:  
Bero von  
Wustenbrunner

Seneschal  
Gwynneth wraig Rhys

Archery  
Marshal:  
Emeline de  
Moulineux

Demo  
Coordinator:  
Hirsch Ross  
Eichmann

Knights'  
Marshal  
Jack Banyard

Chronicer:  
Shoshanah  
bas Nachman

Minister of  
Arts &  
Sciences:  
Caírech  
Damán

Quatermaster:  
Matthew  
Pedersen

Social Media  
Officer:  
Fiondel  
Songspinner

Minister  
of Youth:  
Yseult  
de Michel

Quest  
Coordinator:  
Mjoll  
Úlfarsdóttir

Gold Key /  
Webminister:  
Jon Chesey

**Curia Baronis**



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We thank you for your continued support in our efforts to contribute to the Barge and the Barony of Three Rivers.

