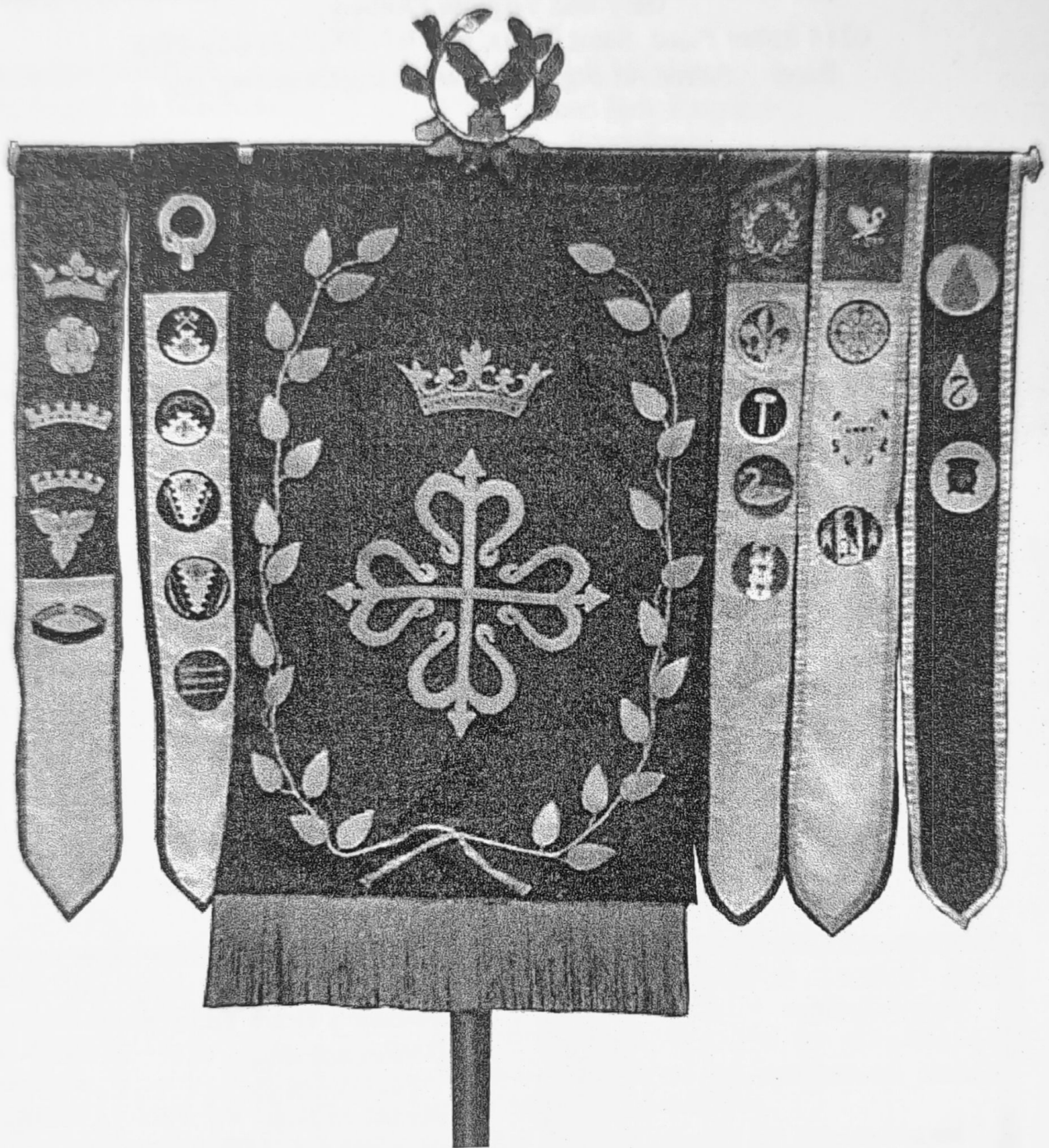


The Barge

August 2004 - AS XXXIX



The Barony of Three Rivers
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In This Issue:

- Lilies Party Recipes
- Lampwork

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Colophon:

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From Their Excellencies Three Rivers

Dearest friends,

August is the season of heat and travel, and we hope that all of you who journey to support our Kingdom at Pennsic War have a safe and magical trip. Pennsic is one of the few times when most of the known World comes together, and there is an incredible diversity among people and cultures. It is the place to see the best and the worst the SCA has to offer, and it has never failed to be inspiring to us to become better at what we do. We look forward to hearing your stories of Calontir at War, and what you learned, and regret that we cannot join you this year.

There has been much discussion of events that the Barony would like to host in the coming years. We would very much like to invite the kingdom to a full-spectrum Carousel at next year's Birthday Bash, as it will be the 30th anniversary of Three Rivers. A few folks are already assembling bids, and we encourage anyone with ideas for making this event even more fun to jump on in and let us know. We would also like to host a grand Pas d'Armes with Shattered Crystal, our neighbors across the river, another at Lisies with Forgotten Sea, and possibly a wintertime archery event, since those are a rare treat for archers. If you have ideas for another exciting event you would like to see in the coming years, please come to an officers' meeting and talk to us about it. Likewise, if you have an idea for a large project that you would like the Barony to undertake, come pitch that to us. We would love to hear your input.

In service,

Baron Duncan Fearmac MacLeod

Baroness Gillian Warrender



From the Exchequer

Here is a simplified second quarter financial report for the Barony:

Barony of Three Rivers Second Quarter Financial Report

Starting Balance \$ 11,991.33

INCOME

Direct Contributions	\$ 1,367.04
Event Income	\$ -
From other SCA Units	\$ 1,429.00
Sales of Inventory	\$ -
Newsletter Income	\$ 110.00
Heraldry Income	\$ 160.00
Other Income	\$ 52.00

Total Income \$ 3,118.04 \$ 3,118.04

EXPENSES

Bad Debts	\$ -
Bank Service Charges	\$ 4.85
Event Expenses	\$ 949.79
Site Fees	\$ 640.00
General Supplies	\$ 676.23
Newsletter Expenses	\$ 154.10
Heraldry Expenses	\$ 207.00

Total Expenses \$ 2,631.97 \$ 2,631.97

Ending Balance \$ 12,477.40

In service,
Margaret Williams of Westermarck

From the Minister of Arts and Sciences,

Greetings from your Minister of Arts and Sciences,

First I want to say that I look forward to serving the Barony in the future and I endeavor to live up to the excellence of my predecessor.

Congratulations to all of our fair artisans that took part in the recent Kingdom Arts and Sciences competition. This Barony continues to amaze me with all of its beautiful talents. Special congrats goes to Lady Willewyn for being the Judges Choice winner.

This month's Arts and Sciences night is August 19th, and like the success of last month, I hope many people come and work on their project at meeting. It was good to see classes taught and the exchange of ideas. I hope to see an increase in such participation in future Arts and Sciences nights.

Please feel free to come and talk to me. I look forward to see what everyone is working on.

Yours in Service,
Lady Osabelle (Isa) Stewart

From the Chatelaine

Unto the populace of the Barony of Three Rivers
does Galen send warmest greetings.

I'd like to take this opportunity to welcome all the people who have recently joined our Barony. And another for those who continue to visit. Last month was a wonderful month for the Barony. The first ever Calontir Newcomer's Symposium was a success, with over 200 in attendance. Plans are already in the works for next year's symposium. A newcomer's class is being scheduled for sometime in September, so keep an eye out for more information in next month's *Barge*. Also keep an eye out in the coming months for the newcomer's website. It continues to be my honour and privilege to serve the Barony as your Chatelaine. Thank you.

In Service,
Galen

From the Chronicler

Greetings to the Barony of Three Rivers!

So, you say you had fun at Lilies this year, and you wish you could recapture some of the atmosphere from the wonderful Three Rivers party?

Perhaps you missed Lilies this year, and would like to know more about what the Three Rivers party was really like?

Maybe you just enjoyed the food at the party so much that you would like a chance to sample it all again.

Well, have no fear! The answer to all your wishes is here! Right between these pages.

Yes, indeed. Her Excellency, Meistres Meredydd has supplied the editor of this publication with the amazing recipes from the equally amazing Three Rivers party at Lilies this year, and said editor has received her gracious permission to publish these recipes. Therefore I have done so with all haste. Now you yourself can make all these mouthwatering delights just as they were served at the party.

Also in these pages is some information on beadmaking (apparently also called 'lampworking') from Willewyn. Perhaps you have seen some of the beads that Lady Willewyn has made, or perhaps you have even seen her working on her beads. Look inside to find out more about this fine and ancient craft.

Until next month...

Wid manrædene,
Cathus

Upcoming Local Events

Mammoth Faire

September 25

Event Steward: Katerina de Glen

Inn Steward: Saja bint Assim

Gryphon's Festival

October 16

Crystal Ball

November 6

Notes From the Kitchener

Recipes from the Pirate Party at Lilies XVIII

By Baroness Meredydd ferch Owain ap Eliseg

All these recipes are found in *A Collection of Medieval and Renaissance Cookbooks* compiled by Duke Cariadoc of the Bow and Duchess Diana Alena, Volume II (1988)

These are on a pretty large scale because we were feeding a lot of people. It shouldn't be too hard to scale back, though. I hope you enjoy them.

Meat Stuffing with Cabbage

From Manuscripto Anonimo (13th C Andalusian)

Take meat and chop very small, take old cheese, the best you can obtain, cut it up and throw in an onion, chopped with fresh coriander and take tender sprouts of cabbage, boil and chop with all of this in the wooden mortar; throw in the pan after boiling once or twice and add some almori, a little salt and some pepper and caraway; thicken with yeast and thicken with eggs.

One could interpret this recipe more than one way. If you just chop up all the ingredients, boil them in water, then add some yeast and eggs, you'd get a meat paste, which you could use as a stuffing (but for what?). However, one can also look at it as a meat mixture to stuff the cabbage – that may seem all wrong, unless you've read lots of medieval recipes where the order of cooking is mixed up – almost like when your mom explains how to make her favorite chili and she says, "Put tomato sauce in the pot with the meat. Before you do this, you have to brown the meat with some onions and green peppers..." I decided to interpret this recipe as stuffed cabbage. However, if you want to just mix in chopped cabbage and cook it all up in a pot with some water, it might make a great filling for pies, hollowed out bread or even a chicken cavity... Also, we ran out of cabbage long before we ran out of meat, so we ended up making meatballs, which were quite good.

10 lbs. ground beef	2 tsp pepper
4 cups parmesan cheese	2 Tbs pepper
3 onions, chopped	6 eggs
1 bunch cilantro, chopped	2 heads cabbage
2 tsp salt	

Mix all ingredients except cabbage. Remove individual cabbage leaves and parboil them. Place walnut sized ball of meat mixture in the center of cabbage leaf. Wrap leaf around meat. Do this for remaining meat. Steam until cooked through. Or you could bake them, or sauté them. Your choice.

Green Hen

From Manuscripto Anonimo (13th C Andalusian)

Cut up the hen, joint by joint, clean it and put in a pot; throw in two tablespoons of vinegar and the same amount of coriander juice, three tablespoons of oil, green coriander ground up with half an onion... cook over a moderate flame...

The recipe continues, but the rest of it is about lamb meatballs you make to go with the green hen. I wasn't interested in the meatballs, I wanted to try green chicken. We decided to avoid bones in our party food for reasons of disposal and cleanup mainly, so we went with boneless skinless thighs, which are both inexpensive and tender. We did the original test recipe with little wing sections. They were yummy, too. You could follow the original recipe and use a whole cut up chicken. We chose to marinate, mainly because it was convenient to do so ahead of time. The original does not call for this step, so omit it if you like.

NOTE: green coriander is cilantro. Cilantro is the leafy part of a coriander plant. I used a food processor for the chopping.

20 lb chicken thighs (boneless and skinless) sliced into strips
1/2 cup white wine vinegar
4 onions finely chopped
5 bunches cilantro, finely chopped
salt and pepper
1 cup oil

Mix together onions, cilantro, salt and pepper and oil. Toss the chicken pieces in this mixture.

Allow to sit for a few hours. Put entire contents into a pot and cook over a moderate heat until the chicken is cooked through. Do not let it brown. The moisture in the onions and cilantro will boil away and the meat should be thoroughly cooked and green.

Filled sugar paste

From La Cocina Arabigoandaluza Segun un Manuscripto Inedito

Knead eight pounds of flour with water, yeast, oil and salt, so that it becomes a soft dough. Then make with sugar and almonds the same as

before and spread half of the dough with half the filling and begin patting it with oil. Make small pies and leave them to rise. Cook afterwards in an oven in a new glazed earthenware crock that you have rubbed with oil. When they are gilded put them on a platter and pour on them hot honey, after making holes with your fingers so that they will absorb the honey well. Put on top pine nuts and perfume with musk. Make afterwards with the half that remains thin flour cakes, that you fill with the rest of the filling, fry them in sweet oil and put on a platter, pouring boiled honey with crushed walnuts; perfume with musk and eat.

As you can see, the second half of the recipe calls for you to fry half of the little buns. We did not do this for the party, but I have done it before with success. As for the "make with sugar and almonds the same as before..." part, this is what the preceding recipe says, "...three parts sugar and one part cleaned almonds and add before mentioned spices..." So, I went back further and found this, "...and the necessary spices..." Now, that was as far back as the book goes. So, the book never really tells what spices to use. I chose readily available (at the time and place the book was written) spices that I thought would be tasty. We skipped the pine nuts for the party, because I wasn't sure how well they'd stick with the way we pass around large trays. I also skipped perfuming with musk – I suspect you have to acquire a taste for musk.

White bread dough of your choice

FILLING:

1 cup ground almonds	1/2 teaspoon ground cardamom
3 cups sugar	1/2 teaspoon ground ginger
1 teaspoon ground coriander	Honey
1/2 teaspoon cinnamon	Pine nuts and walnuts optional

Make a simple white bread dough, or purchase canned dinner roll dough or some such. Form into small balls. Press a dent into dough, fill with sugar, pinch dough around sugar and seal. Honestly, you can form the little buns any way you want. Bake at 425 degrees for 10-15 minutes. Heat honey. Poke holes in buns and pour warm honey over them. Top with pine nuts if desired. Alternately, you can flatten out the dough, fill with the paste, fold over and seal and fry them in oil. Then top with honey and walnuts.

Another Tabahayiya

From Manuscripto Anonimo (13th C Andalusian)

Cut the meat up small and fry with oil and salt; when it is brown, sprinkle it with vinegar and grind a handful of almonds or walnuts and simmer a while; take pomegranate juice and dissolve in it a lump of sugar, to get rid of its tartness, and sprinkle with cinnamon.

It is "another" tabahayiya because the book has three others before it. It simply means fried meat. This is a very straightforward recipe, really. Since it just says "meat" you could probably do this with lamb as well.

10 lbs beef roast, sliced into medallions
oil for frying
salt
1 lb ground walnuts
4 cups vinegar/wine mixed
1 cup pomegranate juice sweetened (a bottle of Pom served well)
1/4 cup cinnamon (give or take)

Brown beef in small amount of oil. Reduce heat, add salt, vinegar/wine and walnuts, simmer until tender, and liquid is reduced completely. Remove to a dish. Pour pomegranate juice over meat and sprinkle with cinnamon, toss to coat.

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"Notes from the Kitchener" is a monthly feature 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.

This Month in Medieval History

Compiled by Isa Stewart

August 996 – **Capet Dies and Robert II Becomes King of France** – Hugh Capet, King of France, died of smallpox

August 1, 1086 - **Council of Salisbury** – a meeting called by William the Conqueror where he invited his most important vassals in the country to swear allegiance to him.

August 22, 1138 – **Battle of “The Standard”** – David I of Scotland was defeated at the battle of “the Standard” in Yorkshire. The name for the battle came from the banners that were carried into battle by the English.

August 1207 - **The Pope threatens an Interdict** - Unless John accepted his will and agreed to Stephen Langton as Archbishop of Canterbury, the Pope threatened John with the sentence of Interdict.

August 1209 - **John prepares to invade Scotland** - John mobilized an army with the help of Llewelyn of Gwynedd, a Welsh chieftain, and moved them up to Norham Castle. William the Lion, the king of Scotland, was not ready for conflict and paid John to leave and a treaty was signed.

August 1244 - **Jerusalem falls.** - With the fall of Jerusalem and the crushing defeat of the Christian armies at Gaza, Louis IX took the cross and prepared for a Crusade. (It took him four years to set sail).

August 19, 1274 - **Edward I: Crowned at Westminster** - Seventeen days after returning from the Crusade, Edward was crowned King of England at Westminster.

August 1296 - **The First Interregnum** - Edward I created a government for Scotland consisting of John de Warenne, Earl of Surrey as Governor; Hugh de Cressingham as Treasurer; Walter of Agmondesham as Chancellor; William Ormesby as Justiciar. This English government was very unpopular and soon the Scots were up in revolt.

August 1300 - **The Pope Intervenes** - The Pope sent a letter to Edward demanding that he withdraw from Scotland. Edward ignored the letter, but because the campaign was not a success, the English soon left anyway.

August 1305 - **Wallace executed** - William Wallace was tried and executed for High Treason for helping the Scots against the English.

August 26, 1346 - **Battle of Crecy** - Under Edward III, the English forces defeated a superior French army at Crecy. The English longbow made its mark in the battle against the armor of the French knights.

August 1400 - **Henry invades Scotland** - To stop the Scots raiding the northern borders of England, Henry took an army into Scotland.

August 16, 1415 - **English fleet lands in Normandy** - Henry's army landed on the north bank of the Seine estuary near to the town of Harfleur (now part of Le Havre).

August 3, 1469 - **James II accidentally killed** - While besieging Roxburgh Castle, James II, King of the Scots, was killed by one of his own army's bombards. He was succeeded to the throne by his son James III.

August 15, 1461 - **Louis XI crowned King of France** - Louis and his wife were crowned at Rheims Cathedral.

August 22, 1485 - **Battle of Bosworth** - Richard III is killed in the battle and Henry Tudor is proclaimed king.

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(Photo copyright © 2004 Keith Roberts, used with permission.)

His Royal Highness displays some of the miniature banners that were given to Their Majesties for largesse during court at the Kingdom Arts and Sciences competition.

By Willewyn of Three Rivers

During the medieval period small furnaces were made of sticks surrounded by clay, which was dried and then hardened by firing the structure. There were several forms of these furnaces, many of which have been recreated (Figures 1-4). While the forms differed they each caused hot air to rise to the top, providing a stream of heat that was sufficient to melt and work glass.

(Optional - For reference only. Society names are registered through the College of Heraldry.)

PCV

August						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 Baronial Officer's Meeting Sewing	3 Archery Armory (Tihel's) St Charles group mtg & sewing Mid. East Dance	4 Riverhold Meeting Armory (Wayne's)	5 Baronial Meeting Fighter Practice Site Dinner	6 Archery Pennsic Troll Opens	7 Feast of Eagles - Cum An Iolar (S. Johnson County, KS)
8 Regional War Maneuvers - Stacy Park, B3R	9 Sewing	10 Archery Armory (Tihel's) Middle Eastern Dance	11 Armory (Wayne's) Pennsic Activities Begin	12 Baronial Meeting Fighter Practice Dance Practice	13 Archery	14 Pennsic - Slippery Rock, PA
15	16 Baronial Officer's Meeting Sewing	17 Archery Armory (Tihel's) Middle Eastern Dance	18 Armory (Wayne's)	19 Baronial Meeting Fighter Practice	20 Archery	21 Pennsic - Slippery Rock, PA
22 Pennsic Ends	23 Sewing	24 Archery Armory (Tihel's) Middle Eastern Dance	25 Armory (Wayne's)	26 Baronial Meeting Fighter Practice Dance Practice	27 Archery Deadline for Sept. <i>Barge</i>	28 St. Augustine's Faire - Herald's Hill (Mason City, IA) Tribal Revelries - Lost Forest (Warrensburg, MO)
29	30 Sewing	31 Archery Armory (Tihel's) Middle Eastern Dance				Daily: Siegfried's Armoury

September						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Riverhold Meeting Armory (Wayne's)	2 Baronial Meeting Fighter Practice Site Dinner	3	4 Valor - Vatavia (Wichita, KS)
5	6 Baronial Officer's Meeting Archery Sewing	7 Archery Armory (Tihel's) St Charles group mtg & sewing Mid. East Dance	8 Armory (Wayne's)	9 Baronial Meeting Fighter Practice Dance Practice	10	11 Coronation - Mag Mor (Lincoln, NE)
12	13 Archery Sewing	14 Archery Armory (Tihel's) Middle Eastern Dance	15 Armory (Wayne's)	16 Baronial Meeting Fighter Practice	17	18 Myner's Fest - Crystal Mynes (Joplin, MO) The Gauntlet - Wyvern Cliffe (Jefferson City, MO) Armoreddon - Border Downs, Northshield (Sioux Falls, SD)
19	20 Baronial Officer's Meeting Archery Sewing	21 Archery Armory (Tihel's) Middle Eastern Dance	22 Armory (Wayne's)	23 Baronial Meeting Fighter Practice Dance Practice	24 Deadline for Oct. <i>Barge</i>	25 Mammoth - Riverhold Cerelia - No Mountain (Grinnell, IA) Mad Dogs & Englishmen - Aston Tor (Blue Springs, MO)
26	27 Archery Sewing	28 Archery Armory (Tihel's) Middle Eastern Dance	29 Armory (Wayne's)	30 Baronial Meeting Fighter Practice		Daily: Siegfried's Armoury

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



SOCIETY FOR CREATIVE ANACHRONISM, INC. (SCA)

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P.O. Box 360789 • Milpitas, California 95036-0789, U.S.A.
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 - **Family: \$10.00** - Immediate family of a Sustaining or International member residing at the same address. Family members are extended the privileges of Associate membership. A maximum of \$60 will be collected from families with one Sustaining and three or more family members (\$35 + \$25).
- NOTE:** A separate application form must be completed and signed for each family member.

PROCESSING TIME: 4-7 WEEKS.

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PLEASE CIRCLE / ENTER CORRECT AMOUNTS:

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Associate	\$20.00
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<input type="checkbox"/> Ealdomere	\$25.00	N/A
<input type="checkbox"/> East	\$25.00	\$15.00

<http://www.thebeadsite.com>, 2004

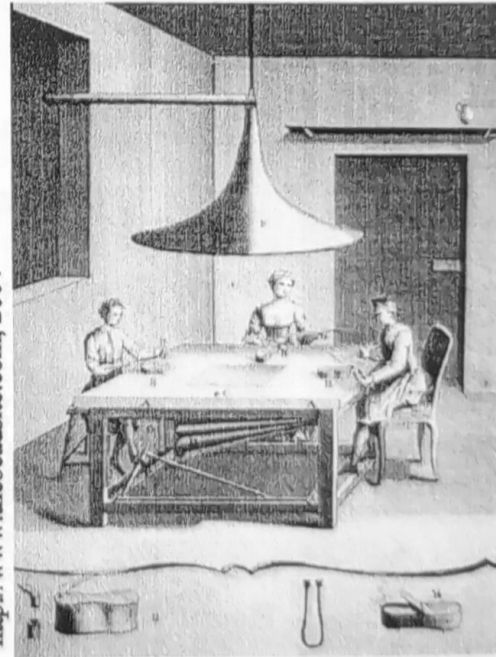


Figure 5

<http://www.thebeadsite.com>, 2004

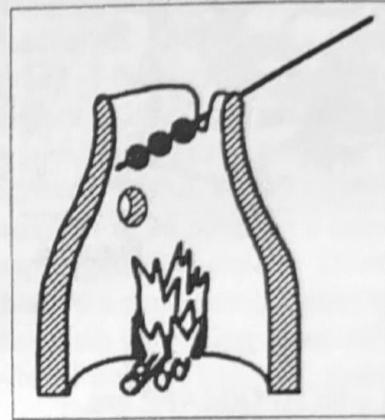


Figure 3



Figure 1

www.yorkarchaeology.co.uk/wg
site/main/life2 nbn 2003



Figure 2

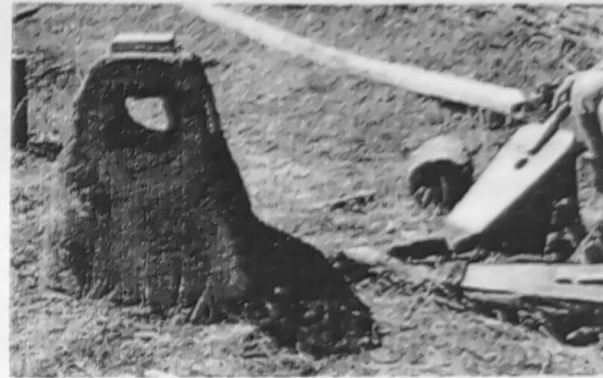


Figure 4

www.regia.org/maccus.htm,

Wood was used as the fuel for small fires within these furnaces. As the forests were depleted, glass workers began using oil lamps through which they forced a stream of air, such as those illustrated in Neri's *L'Arte Vitraria* (Figure 5). One method was for the glassworker to blow into a tube to create the stream of air. This method was not efficient since the glassworker tended to hyperventilate. Another method employed a hand bellows, but the bellows did not create a constant stream of air, and the

glassworker had to manipulate the bellows and work with the glass. The most practical method was a foot bellows and expandable bladder. This method provided a steady stream of air and freed both of the glassworker's hands. It was at this time that lampworking began growing as a cottage industry since the large wood burning furnaces were no longer required and danger of fire was reduced.

Large furnaces were used in glass foundries such as the one illustrated in 1556 in *De Re Metallica* (Figure 6). It was because of the danger of fire and the desire to keep glass-making secrets that the island of Murano became home to the Venetian glass industry.

In period, as today, the molten glass was drawn or wound around a metal wire covered with clay (called a *mandrel*).

I use a single fixed flame HotHead torch fueled with HPG/MAPP gas (Figure 7). The mandrels I use are made of stainless steel and are coated in bead release prior to the glass being heated and wound onto them. As in period, I use thin rods of glass heated until a small portion forms into a ball at the end of the rod. This ball of glass is then wound around a metal mandrel to form a glass bead or base bead. The glass is heated and drawn off until the bead reaches the desired size. Once the base bead is formed I



www.yorkarchaeology.co.uk/wgate/main/life2.php, 2003

Figure 6

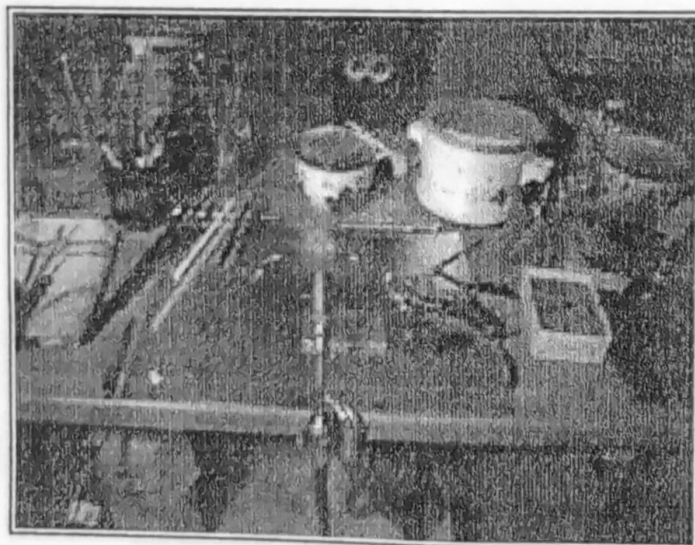


Figure 7



www.sbejd-kbh.dk/tema/glas/Perler_mid.htm, 2003

Figure 8

apply additional colors of glass and manipulate them with a bead rake or the heat of the flame to create a pattern. The glass and the mandrel are rolled in the flame to prevent cool spots from forming on the side of the glass that is away from the flame's direct heat.

After finishing the bead I place it in a small slow cooker filled with vermiculite that allows the bead's temperature to reduce slowly. I usually make 24 to 36 beads in a session and let them cool overnight in the unplugged slow cooker. To remove the beads from the mandrels I place them in a container of water to soak for 10 to 15 minutes. Then I remove the beads by pulling them off the mandrels. I use pliers to hold the mandrel while I pull the bead off, making the process easier.

The beads that I finish are smooth and shiny in contrast to period beads, which appear rough and dull due to wear and tear over time. The patterns and designs that I attempt to recreate are based on photos of period beads.



http://www.crnog.org/page.cfm?page=284, 2004.

Figure 9

As early as 3,300 years ago, secret "instructions" for furnace building and glassmaking in Mesopotamia were written on clay tablets in a *cuneiform* script.

The *cuneiform* tablet pictured here is probably about 2,700 years old

Few glass recipes were ever recorded, and it is probable that they are inaccurate. Steps in the process may not have been recorded because they were simply so common at the time that it was "just how things were done," and it was assumed that everyone had the knowledge. Figure 8 shows part of the process in refining glass as illustrated in *Pirotechnia*, printed in 1540. The glass available today differs from period glass because it is more pure. Period glass would show impurities and different qualities based on the location of the materials used to create the glass.

One study conducted by the Corning Museum of Glass shows how various modern glass differs from that found in ancient Rome. Results of this study can be seen in Table 1.

Glasses begin as mixtures of *oxides*. Their compositions can be represented by listing the weight percentages of their components. Compare the percentages for 1) a typical, modern soda-lime-silica glass (used to make bottles and windows); 2) laboratory and some baking ware; 3) optical, high lead crystal; 4) 96% silica glass (can withstand very high temperatures); and 5) a typical, ancient Roman soda-lime-silica glass

TABLE 1

		1	2	3	4	5
Silica	SiO ₂	73.6%	80.0%	35.0%	96.5%	67.0%
Soda	Na ₂ O	16.0	4.	--	--	18.0
Lime	CaO	5.2	--	--	--	8.0
Potash	K ₂ O	0.6	0.4	7.2	--	1.0
Magnesia	MgO	3.6	--	--	--	1.0
Alumina	Al ₂ O ₃	1.0	2.0	--	0.5	2.5
Iron Oxide	Fe ₂ O ₃	--	--	--	--	0.5
Boric Oxide	B ₂ O ₃	--	13.0	--	3.0	--
Lead Oxide	PbO	--	--	58.0	--	0.01

<http://www.cmog.org/page.cfm?page=284>, 2004

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TABLE 1 (CONT.)

Names, historical sources, and symbols

Silica (sand, quartz pebbles)	silicon dioxide	SiO ₂
Soda (soda ash [Na ₂ CO ₃]: natron, marine plant ashes)	sodium oxide	Na ₂ O
Lime (chalk, limestone [CaCO ₃])	calcium oxide	CaO
Potash (ashes of inland plants [K ₂ O])	potassium oxide	K ₂ O
Lead (oxidized lead metal)	lead oxide	PbO
Boron (modern mineral)	boric oxide	B ₂ O ₃
Magnesium (impurity)	--	MgO
Aluminum (impurity)	--	Al ₂ O ₃
Iron (impurity)	--	Fe ₂ O ₃

<http://www.cmog.org/page.cfm?page=284>, 2004

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Mammoth XVII



**"Battle of the Clans:
Who Shall Be Laird,
Lady, and Heir?"**

Journey to the Canton of Riverhold for the annual Mammoth Faire. Experience fighting, archery, and the Highland Games. Fun for the whole family in the peaceful glens of the Canton.

Members: Adult: \$ 7.00 site
Children (under 12): \$ 3.00 site Under 5 no charge
Feast is a la carte. \$ 5.00
Family Cap: \$30.00 (2 adults & 2 children)
Non-member surcharge \$ 3.00

You must present your current membership card or be charged.
Make Checks Payable to S.C.A. Inc. Canton of Riverhold

Site opens Noon on Friday 24, 2004
Closes Noon on Sunday 26, 2004

Fighting Daytime Clan Wars. Torchlight Night Raiding

Archery Morning Hunt Shoot. Evening Skill Shoot.

A & S Competition Scottish in any medium

Best Scottish garb • Worst Scottish accent or usage

• Brewster's Competition for the finest inebriations!

Children's Activities Highland games and numerous chances to sponsor fighters or archers.

Highland Games

Laird of the Glen
(For Laddies So Bold)
Caber Toss
Hammer Throw
Open Stone Put
Hay Toss
Weight for Height
Weight for Distance
Final: Sword Challenge

Lady of the Glen
(For the Fair Lasses)
Broom Ball
Haggis Toss
Ladies Lawn Bowling
Platter Race
Rolling Pin Throw
Thrown Dagger
Final: Tug O'War

Heir of the Glen
(For the Wee Ones)
Haggis Toss
Lawn Bowling
Weight for Height
Egg and Spoon Race
Mini Caber
Sack Race
Final: Ring Toss

Event Steward:
Katerina de Glen
(Katrina S. Henderson)
(636) 296-9763,
katrina0@charter.net

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

Feast Menu

Brought to you at great expense from the lands of the Eastern Mediterranean, a lavish feast featuring:

Blasda Isean (Herbed Chicken)
Sruth Por (Cucumber Salad)
Foghliumteduine Por (Greek Salad)
Rocainn Gran (Saffron Rice)

Deargmeas Neo Ubhal Breas
(Cherry or Apple Tarts)
Deighda Ti (Iced Tea)
Creutairdeoch (Gatorade)

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.

Activities in the Barony

Archery Practice

Mondays and Tuesdays, 5:00 PM

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

CONTACT: Annika Murchadha, 314-731-3822
archery_marshall@threeriver.org

LOCATION: Mondays and Tuesdays from 5ish to 7ish at the Forest Park archery range, next to both the planetarium and the police stables north of Highway 64/40.

Armoury (Siegfried's)

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

No appointment needed Monday thru Thursday

CONTACT: Siegfried Waffenschiemdt, 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 production	by arrangement
Saturday	9am to 6pm — Armoury in production.....	by 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

Description 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: 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/Edward 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.

Waffenschiemdt Armoury is a full time armoury studio under the direction Scott Gardner, aka Siegfried Waffenschiemdt. 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.erxleben.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.

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.

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 crxlebenb@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: Cathus the Curious and Rowan Houndskeeper; 314-849-3891

tkroberts@toast.net

LOCATION: Baronial Meeting site

Dance, Middle Eastern

Tuesdays, 7:00 to 10:00 PM

CONTACT: Saja bint Assim, 314-799-0961

sajamoas@yahoo.com

LOCATION: Call ahead for location

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 Fearmac 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.

Sewing

Mondays, 7:00 to 10:00 PM

CONTACT: Saja bint Assim, 314-799-0961

sajamoas@yahoo.com

LOCATION: Call ahead for location

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 Kajsas 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

(Patty McQuitty)
705 Arkansas
Lawrence, KS 66044
785-304-2237

falcon-crown@calontir.sca.org

Their Royal Highnesses

Garick Von Kopke and Yasamin Al-Hadiyya
falcon-heirs@calontir.sca.org

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

Mistress Diana MacLean (Melissa Denison)
baronessd@hotmail.com

Exchequer

Mistress Katriana op den Dijk (Evelyn V. Alden)
calonkat@yahoo.com

Chirurgeon

HL Ester bat Moshe (Nancy Margulis)
esther1@iowatelecom.net

Chronicler

Countess Isadora of Orange Wood (Opal Doerr)
doerrfam@alltel.net