

The Barge

July 2004 - AS XXXIX

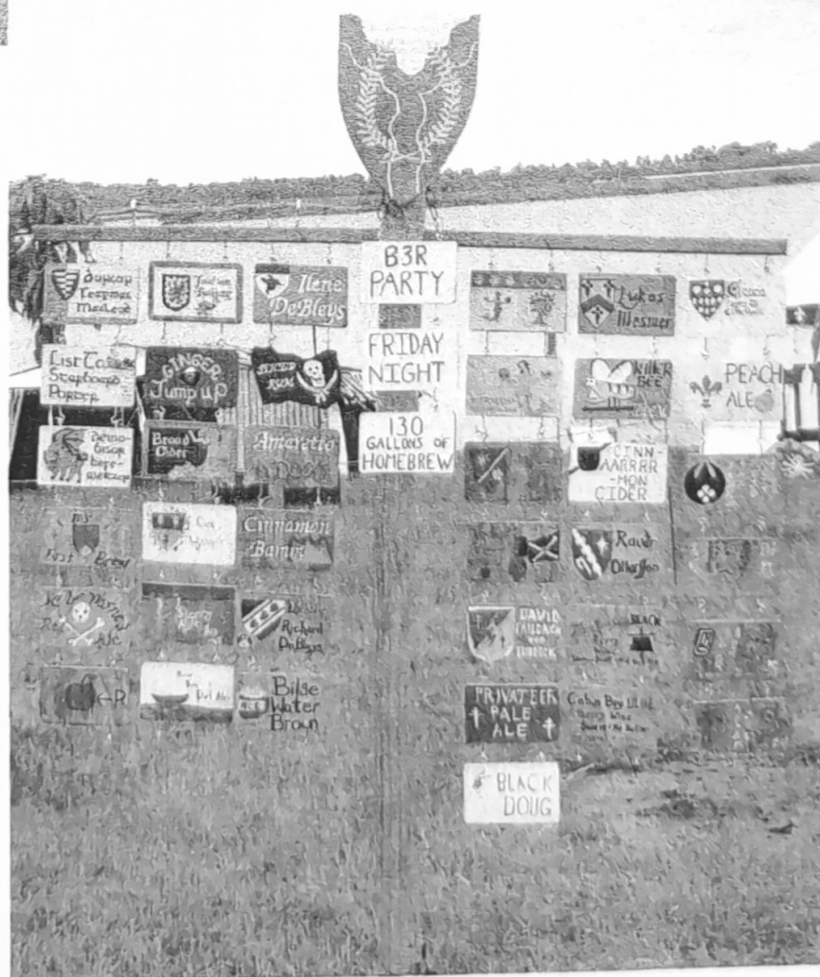


In This Issue:

- Kingdoms of the World
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- Lilies and BB Photos

The Barony of Three Rivers
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This is *The Barge*, a publication of the Barony of Three Rivers for The Society for Creative Anachronism, Inc. (SCA). *The Barge* is available from the Stock Clerk: Debi Wodraska, 7546 Flora Avenue; Maplewood, MO 63143; 314-647-5638. It is not a corporate publication of The Society for Creative Anachronism, Inc., and does not delineate SCA policies. All rights are those of the original contributors.

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Colophon:

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From Their Excellencies Three Rivers

Greetings onto the Good Gentles of The Barony of Three Rivers.

As We foresaw in last month's letter, many of us have returned from the war sunburned, tired, and with broad grins upon our faces. We knew that we would have a great time, but We did not foresee how gloriously our Barony would shine amidst all of the rain. We were asked if it was really necessary to bring all three of the rivers with us to the war, and responded that only two had come along. Lilies was nothing compared to the Big Muddy.

This was a tough war to cope with: fierce storms, constant rain, and the struggle to get anywhere through the ever-present muck. And yet, You shone. You shone with grace, hospitality, cooperation, honor and chivalry. We have never been prouder to be part of a group than we are now. Thank you all!

Vivat Three Rivers!

We would like to thank everyone for their hard work at Baronial Birthday Bash, and We look forward to fest of fools. We know full well that everybody will be doing their best to make light work of the things that need to be done by spreading them amongst many hands. We stand in awe of you all, and thank you for being the fine people that you are.

Yours in Service,

Baron Duncan fearmac MacLeod

Baroness Gillian Warrender



From the Chronicler

Greetings to the Barony of Three Rivers from its Chronicler!

Welcome the July issue of *The Barge*. June was certainly a busy month for our fine Barony, between both Lilies and Birthday Bash, and no time for rest between them. But, as usual, we carried everything off in fine style. Our party at Lilies was a smashing success, with our fine brewers distributing 130 gallons of good beverage and seemingly several tons of food delicacies among the population of that war. The last tray of food that I carried around was the greatest challenge to distribute, as everyone I offered victuals to said that they had already eaten too much. But of course, the food being as fine as it was, many of them took more without much persuasion.

A week after we were home from Lilies, we held Birthday Bash, but apparently folks were still willing to have some fun. Many fine arrows were shot, many fine blows were shared, much fine food was eaten, and many fine songs were sung. I want to personally thank His Excellency, our Baron, for ceasing to refer to the event as a "Loki" event, and calling it a "laid back" event instead. I'm sure that this was the reason that true chaos was far from Three Rivers that day.

For photos from both of these events, look further into these pages. Also this month we have a treatise on period desserts from Meistres Meredydd, with hints from her that the recipes from the Lilies party will be forthcoming for August. Finally, thanks to Barthel for his short treatment of period bardic arts, and his song "All the Kingdoms."

Until next month...

Wid manrædene,
Cathus

Upcoming Local Events

Fest of Fools

July 10

Event Stewards: Alruth von Arkesleve, Zahra Zabalya

Inn Steward: Nikolevna doch Svetokhna

Carousel: Saja bint Assim

Mammoth Faire

September 25

Notes From the Kitchener

Desserts

By Meistres Meredydd ferch Owain ap Eliseg

Dessert was as popular in the Middle Ages as it is today. Some desserts were very similar to ones we eat today—like fruit pies. Other desserts, such as cake, were quite different, mainly because baking soda and baking powder were hundreds of years from being developed (baking soda 1792; baking powder 1835). Bisket bread, the first recipe, is a medieval cake using eggs as a leavening. Enjoy the following sampling of medieval desserts.

Bisket Bread

From *The Closet of Kenelme Digby, Opened*

Take all the yolks and halfe the whites of sixteen Eggs, beat them well together, then put to them a pound of the finest wheat flower, as much of the best loafe Sugar, very beaten finely and searced with a quarter of a pint of Rosewater, and halfe a quarter of a pint of Sacke (if you please) beating them compounded together about two houres, very well, throwing upon them a few spoonsful of Coriander seed, and as much Annis seed, and then working them well into the Paste, bake in boxes or upon Plates well buttered.

8 egg whites	1/2 cup rosewater
16 egg yolks	1/4 cup white wine
1 lb flour	2 tbs coriander seeds
1 lb sugar	2 tbs annis seeds

Beat egg whites into wet peaks. Mix remaining liquid ingredients together with the sugar and fold into egg whites. Gently add flour and beat well. Add seeds. Pour into three well-greased 8" cake pans. Bake for 20 minutes in a 350 degree oven.

Fretoure (apple fritters)

From *Two Fifteenth Century Cookery Books*

Take whete floure, Ale, Safroun, & Salt, & bete alle to-gederuys as thikke as thou schuldyst make other bature in fleysche tyme; & take fayre Applys, & kut hem in maner of Fretourys, & wette hem in the bature vp on downne, & frye hem in fayre Oyle, & cast hem in a dyssche; & caste Sugre ther-on, & serue forth.

2 cups flour
2 cup ale
1 tsp salt
6 threads saffron

6 apples, cored and diced small
shortening
sugar

Mix together flour, ale, and salt. Grind saffron and a teaspoon of ale together in a mortar, and add to batter. Stir apples into batter. Spoon batter into hot oil and fry until golden brown. Remove from oil, drain on paper towels and sprinkle with sugar.

Turnips, Pears, or Quinces in a Torta

From *De Honesta Voluptate*

Cook turnips, pears, or quinces well under the ashes and coals and grind them up, and mix in almost all the things which we said in the torta of gourds; and cook this. Gracchus gobbles this up because he is tormented by dysury and complains of deadened passion within him.

Under Torta From Gourds, it says:

Take the same amount of butter or liquamen, add half a pound of sugar, a little ginger, some cinnamon, six eggs, two ladles of milk, a little saffron, and blend thoroughly. Put this preparation in a greased pan or in a pastry shell and cook it over a slow fire.

FILLING:

3 medium pears, pared, cored, and boiled til soft (may substitute turnips or quinces)	1/2 lb. sugar
6 eggs	1 t. ginger
2 T butter, melted	2 t. cinnamon
	15 strands of saffron, ground
	1/2 cup milk

PASTRY FOR 9" ONE-CRUST PIE:

1/3 cup butter	1 t. salt
1 cup flour	4 T cold water

Mash pears with a fork. Beat the eggs, add butter, sugar, spices, and milk. Fold in the pears. Make the pastry by mixing flour and salt together, and rubbing in the butter with fingertips. Add cold water until dough can be formed into a ball. Handle as little as possible. Roll into an 11" circle. Place in 9" pie plate, trim and crimp edges. Pour in filling. Bake in 375 degree oven for one hour. Cool. Serves 6.

To Make Tarte of Cherries

From *The Good Huswifes Jewel*

Take out the stones and lay them as whole as you can in a Charger, and put Mustard in synamon and ginger to them, and laye them in a Tarte whole, and close them, and let them stand three quarters of an houre in the Oven, then take a syrrop of a Muscadine, and damask water and suger, and serve it.

4 cups cherries, stoned	1 tsp ginger
2 Tbs red wine	2 tsp sugar
2 Tbs cinnamon	

Mix all ingredients together.

CRUST:

1 cup (2 sticks) butter at room temp	2 tsp salt
4 cups flour	8-12 Tbs cold water

Mix flour and salt. Rub butter into flour until it looks like course crumbs. Add water one or two tablespoons at a time, until it becomes a workable dough. Do not overwet, or overwork. Divide dough in two. Roll out two rounds of dough to 1/8". Use one as bottom crust in an 8" or 9" pan. Add cherries. Cover with top crust, slit the dough to form vents. Bake in a 375 degree oven about 45 minutes. Alternately, you can make individual pies by cutting several small rounds of dough, placing filling in the center and folding them over. Makes about 3 dozen little pies.

Parti-coloured white dish

From *Le Viandier de Taillevent*

Take blanched and peeled almonds, crush very well, steep in boiled water (and make your milk). For thickening you need some starch or beaten rice. When your milk has been boiled, divide it into several parts, into two pots (if you wish to make only two colors) or (if you wish) into 3 or 4 parts. It should be as solidly thickened as frumenty, so that it can not spread out when it is set on the plate or in the bowl. Take alkanets, turnsole, fine azure, parsley, or avens. Sieve a little saffron with the greens so they will hold their color better when boiled. Soak the alkanets or turnsole, and the azure likewise in some lard. Throw some sugar into the milk when it boils, remove it to the back of the fire, and stir it strongly until it is thickened and has taken the colour that you wish to give it.

3 cups raw, blanched, ground
almonds
6 cups boiling water

1-1/2 cup sugar
3/4 cup water
1 cup rice flour

Put almonds into boiling water. Cover, reduce heat so it doesn't boil over, let cook for half an hour or more. Stir occasionally. Strain out almonds. Return to burner, allow the almond milk to come to a boil. Add the sugar. Mix the rice flour with the water, and stir it into the almond milk. Stir constantly until it is thick enough to plop out of the spoon (it will continue to thicken some as it cools).

NOTE: I used blueberries and saffron to color my white dish. This was partly because I don't have access to alkanets and turnsole, I don't want to grind up azure (lapis lazuli), and because I wanted to achieve purple and gold coloring. I molded it by placing cookie cutters in the dish, pouring the mixture into the molds and chilling it. Before mixture was completely cool, I carefully lifted the cutters out.

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



One of the several falconers at Lilies this year.

All the Kingdoms

A new Teaching Song by Barthel aus Pennswald

I've been known as a Bard of Calontir ever since Mistress Morgana first founded the Calontir Bardic College. The night she placed the purple baldric on me, I surprised everyone by telling a story instead of singing. It was the first time I told my "Tale of Some Length", the story of the fight between Senor Juan and Humpk at First Princeps in A.S. XVI. Even then, I felt strongly that Bardic Arts was about telling our stories, the stories of These Current Middle Ages.

Over the years, I've noticed a tendency to label all performing arts within our Society as "bardic". While some find this usage to be more "periodesque", I feel that it obscures some important aspects of what it means to be a bard. So I've taken it upon myself to do some research into period bards, partly as a foundation for my "Introduction to Bardic Arts" RUSH class, but also to provide a foundation of documented period practices to support that position.

My initial focus has been on the bards of Ireland for two reasons: 1) period bards, in the strictest sense of the term, were Irish; and 2) the Irish bardic schools were established functioning throughout the entire SCA period of interest.

Here are some of the fruits of my research:

A. Bards did not rely purely upon oral tradition. While it is true that the bardic schools required rote memorization of thousands of poems, they were also recorded in writing. The bards had been recording lineages in Ogham script, but when they received the Latin alphabet, the convenience and compactness of the new letters led to a burst of literary activity. By the time our period begins, bards were recording everything, not just lineages, in Gaelic using Latin letters.

B. Bards were not entertainers—at least not primarily. (Some might well have taken offense at the notion: in their social structure bards were seated with royalty while mere musicians were seated near the dogs.) Their primary functions were to preserve the language and to maintain genealogies, history, heraldry, and law. Or, more poetically, they served to shape the future by being keepers of the past.

[Time for a disclaimer: I am not using the Harpers of Pern as a primary source—and shame on you if the thought crossed your mind. Any similarities you discover between them and what I am professing are due to the simple fact that Anne McCaffrey based the Harper Hall on the bardic schools.]

Given these facts, I have become firmly convinced that to be a bard in the SCA, it is not sufficient to perform the works of period bards: we should be performing the functions of period bards. To that end, I've been

"putting my mouth where my mouth is" and writing new songs to fulfill those functions.

Site Rules: while trivial, it is "law" set to music

Falcon Children: a lullaby with the hidden agenda of shaping Calontiri identity

The Investiture Song: while I will confess that the tune was inspired by the Animaniacs, it is an accurate genealogy of our baronial line

The Archers of Calontir: while I have hopes that this will become one of the standard archers' songs, I also included some educational tidbits such as the weapons we use and the ranking structure, as well as a nod to the rules of the line

I now present to you, "All the Kingdoms," a teaching song intended to help our children (no matter what their ages) to learn the names of all our kingdoms in order. I field-tested it at Lilies, where it was well-received by various children and adults. The song was "finalized" before I learned of the Gleann Ahbann vote, but then, I intended to be adding verses as needed. I'll add a Gleann Ahbann verse after Northshield's coronation.

Yours in Service,

Barthel aus Pennswald

Deputy Dean for Three Rivers of the Calontir Bardic College
Bardic College Champion

All the Kingdoms

By Barthel aus Pennswald, 15 May A.S. XXXIX

(Tune: Must Be Santa)

The very first kingdom was the West (*repeat*)

The second kingdom was the East (*repeat*)

Second East; First was West

All the kingdoms, All the kingdoms, All the realms of the Known World.

The third to come was the Midrealm (*repeat*)

Number four was Atenveldt (*repeat*)

Atenveldt, Middle third

Second East; First was West

All the kingdoms, All the kingdoms, All the realms of the Known World.

Meridies was number five *(repeat)*
Six months later came Caid *(repeat)*

Caid sixth, Meridies
Atenveldt, Middle third
Second East; First was West
All the kingdoms, All the kingdoms, All the realms of the Known
World.

Ansteorra came the next year *(repeat)*
Followed by Atlantia *(repeat)*

Atlantia, Ansteorra
Caid sixth, Meridies
Atenveldt, Middle third
Second East; First was West
All the kingdoms, All the kingdoms, All the realms of the Known
World.

An Tir became kingdom nine *(repeat)*
Calontir was kingdom ten *(repeat)*

Calontir, An Tir ninth
Atlantia, Ansteorra
Caid sixth, Meridies
Atenveldt, Middle third
Second East; First was West
All the kingdoms, All the kingdoms, All the realms of the Known
World.

Trimaris was the next in line *(repeat)*
Followed soon by the Outlands *(repeat)*

The Outlands, Trimaris
Calontir, An Tir ninth
Atlantia, Ansteorra
Caid sixth, Meridies
Atenveldt, Middle third
Second East; First was West
All the kingdoms, All the kingdoms, All the realms of the Known
World.

Drachenwald was realm thirteen *(repeat)*
Artemisia was fourteenth *(repeat)*

Artemisia, Drachenwald
The Outlands, Trimaris
Calontir, An Tir ninth
Atlantia, Ansteorra
Caid sixth, Meridies
Atenveldt, Middle third

Barony of Three Rivers Award Recommendation

Candidate's SCA Name: _____

Mundane Name: _____

Home Group: _____

Address: _____

Recommended Award (Circle One):

Pearl	Hyppogryph	Fledgeling
Cord	Talon	
Baroness' Order of Patronage	Order of Three Rivers - Silver	
Baron's Order of Gallantry	Order of Three Rivers - Gold	

Recommended by: _____

Phone number of submitter: _____ () Day () Night

Date Submitted: _____

Reason for Submission: _____

Suggested Wording for Scroll Text (Optional): _____

Please send completed form to Their Excellencies Three Rivers.
Form also available online at: www.threeriver.org/award_form.html

July						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Daily: Siegfried's Armoury				1 Baronial Meeting Fighter Practice Site Dinner	2 Archery	3
4	5 Baronial Officer's Meeting (?)	6 Archery Armory (Tihel's) St Charles group mtg & sewing	7 Riverhold Meeting Armory (Wayne's)	8 Baronial Meeting Fighter Practice Dance Practice	9 Archery	10 Fest of Fools - Riverhold Newcomers' Symposium - Dun Ard (Leavenworth, KS) Tip of the Tente - La Grande Tente (Waterloo, IA)
11	12	13 Archery Armory (Tihel's)	14 Armory (Wayne's)	15 Baronial Meeting Fighter Practice	16 Archery	17 Raid or Trade - Dark River (Rock Island, IL)
18	19 Baronial Officer's Meeting	20 Archery Armory (Tihel's)	21 Armory (Wayne's)	22 Baronial Meeting Fighter Practice Dance Practice	23 Archery	24 Kingdom A&S - Crystal Mines (Joplin, MO)
25	26	27 Archery Armory (Tihel's)	28 Armory (Wayne's)	29 Baronial Meeting Fighter Practice	30 Archery Deadline for August Barge	31

August						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 Baronial Officer's Meeting	3 Archery Armory (Tihel's) St Charles group mtg & sewing	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	9	10 Archery Armory (Tihel's)	11 Armory (Wayne's) Pennsic Begins	12 Baronial Meeting Fighter Practice Dance Practice	13 Archery	14 Pennsic - Slippery Rock, PA
15	16 Baronial Officer's Meeting	17 Archery Armory (Tihel's)	18 Armory (Wayne's)	19 Baronial Meeting Fighter Practice	20 Archery	21 Pennsic - Slippery Rock, PA
22 Pennsic Ends	23	24 Archery Armory (Tihel's)	25 Armory (Wayne's)	26 Baronial Meeting Fighter Practice Dance Practice	27 Archery Deadline for Sept. Barge	28 St. Augustine's Faire - Herald's Hill (Mason City, IA) Tribal Revelries - Lost Forest (Warrensburg, MO)
29	30	31 Archery Armory (Tihel's)				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*.

Kingdom of Calontir Award Recommendation

Recipient Information

Award (Circle One):

Award of Arms	Augmentation of Arms	Grant of Arms	Iren Hirth
Queen's Chalice	Torse	Court Barony	Pelican
Keeper of the Flame	Golden Calon Swan	Calon Cross	Laurel
Heart of the Falcon	Leather Mallet	Calon Lily	Chivalry
Iren Ferran	Boga Fyrd	Silver Hammer	O.A.F.
Sword	Iren Fyrd	Boga Hirth	

Reason for Award: _____

Society Name: _____

Modern Name: _____

Gender: _____

Address: _____

Home Group: _____

Events Attending: _____

Recommender Information

Society Name: _____

Home Group: _____

Phone: _____

Email Address (optional): _____

Comments: _____

Please send completed form to Their Royal Majesties Calontir.
Form also available online at: calontir.sca.org/award/award.html

Second East; First was West
All the kingdoms, All the kingdoms, All the realms of the Known
World.

Æthelmearc hosts Pennsic now *(repeat)*

Ealdormere is realm sixteen *(repeat)*

Ealdormere, Æthelmearc

Artemisia, Drachenwald

The Outlands, Trimaris

Calontir, An Tir ninth

Atlantia, Ansteorra

Caid sixth, Meridies

Atenveldt, Middle third

Second East; First was West

All the kingdoms, All the kingdoms, All the realms of the Known
World.

Down Under you'll find Lochac *(repeat)*

[until coronation:] Soon Northshield will crown a king *(repeat)*

[post coronation:] In the north you'll find Northshield *(repeat)*

Northshield too, and Lochac

Ealdormere, Æthelmearc

Artemisia, Drachenwald

The Outlands, Trimaris

Calontir, An Tir ninth

Atlantia, Ansteorra

Caid sixth, Meridies

Atenveldt, Middle third

Second East; First was West

All the kingdoms, All the kingdoms, All the realms of the Known
World.

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Lilies



Avast ye swabs!
HE Meistres Meredydd in
command of the Three
Rivers Party

Aargh! It be a fine night
fer servin' vittles!

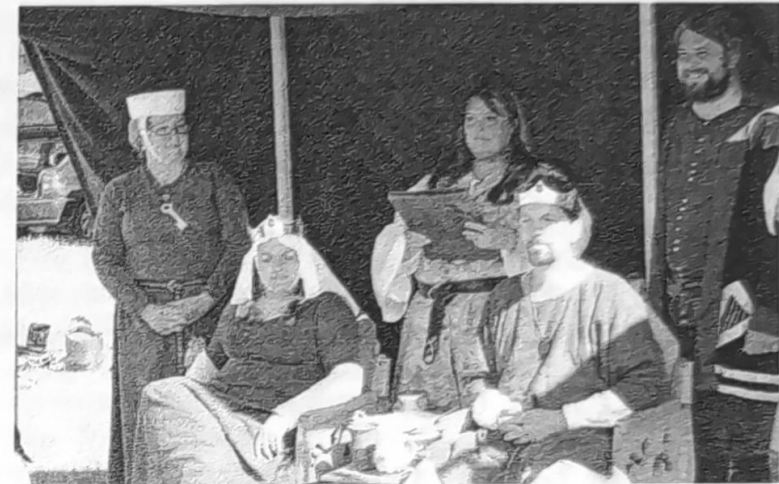


"Get your finger out of my ear!"
"That's not my finger."

Geoffrey meets
Charles, and they find
they have something
in common.



Birthday Bash



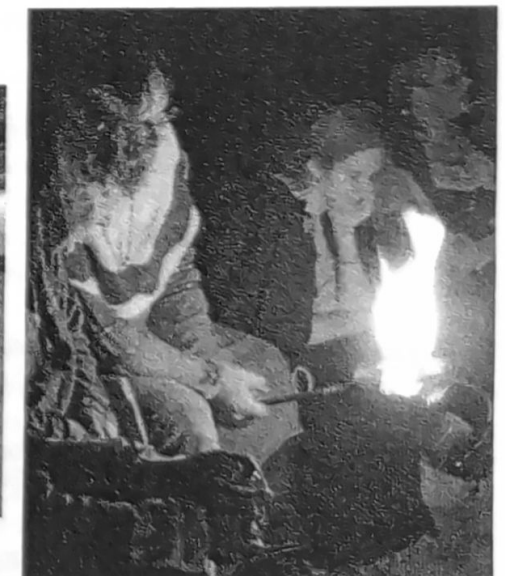
Joseph, the Barony's new
fighter champion.



Alcione, the Barony's new
archer champion.



"I could be persuaded..."



Ooh, shiny!



Fest-of-Fools **Carousel**



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

Members: Adults \$10.00 site
Children (under 12) \$5.00 site
(under 5) No charge
Family Cap: \$40.00 (2 adults & 2 children)

Non-member surcharge: \$3.00 (You must present your current membership

Inn is a la carte card or be charged.)

Make Checks Payable to S.C.A. Inc. Canton of Riverhold

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

Fighting: Single Elimination Mass Weapon Tourney - Torch light Tourney.
Double Elimination Children's Tourney
Counted Blow Bear Pit Tourney will be part of the carousel course.

Archery: Come and let your clothyards sail !!!!

A & S Competition: Jester in any medium - Mask in any medium

Children's Activities: Kid sponsored Tourney, crafts, and more surprises

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

Carousel Course

Bear Pit Tourney!

Archery & Thrown weapons

Spear Run and Tilting Rings!

Heraldic Farcrying and Server's Madness!

Bowling for Titles! And more!

Event Stewards:

Zahra Zabalya (Rea) (573)-701-0563

zam0ri@yahoo.com

Alruth von Arkesleve (James Erxleben)

(636) 282-3018 erxlebenb@yahoo.com

Inn Steward: Nikolevna doch Svetokhna (Michele Berg)

(636) 441-4348 micheleberg@yahoo.com

Carousel Steward: Saja bint Assim (Debi Van Pelt)

sajamoas@yahoo.com

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

Directions

From St. Louis

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

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

From Jefferson City

Using U.S. Hwy. 50

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

Using I-70

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

Inn Menu

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

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

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

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

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



Activities in the Barony

Archery Practice

Tuesdays and Fridays, 5:00 PM

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

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

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

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

Armoury (Siegfried's)

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

No appointment needed Monday thru Thursday

CONTACT: Siegfried 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

Discription of Activities

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

Advanced Armouring: Workshop for craftsmen who have advanced from Armouring sessions — series of complex projects

Armoury in Production: 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*

Fronteir 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.crxlebensb.com/riverhold.html

Armory Night (Wayne's)

Wednesdays, 7:00 PM

Teaching and assisting for armoring and leatherwork, etc.

Please call ahead!

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

wayne.ault@boeing.com

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

Bardic Night

Random Dates, Usually Wednesday Evenings

Learn the songs sung around Calontiri campfires.

CONTACT: Jack and Cara, 314-918-7228

greydove@james-gang.org

LOCATION: 1044 Kuhlman, Webster Groves, MO 63119

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

Barony of Three Rivers Populace Meeting

Thursdays, 7:00 PM

Business meeting for the Baronial populace, all welcome. Open to the public.

Includes fighting and dance practice. Site opens at 6:00 PM, meeting hall opens at 7:00 PM

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

seneschal@threeriver.org

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

Find the intersection of Olive Boulevard and Warson Road.

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

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

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

Burj Al Mudirah Contact Group Meeting

Thursdays, 12:30 PM

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

CONTACT: Lady Neathery de Saifta, 314-434-4471

nfuller@stlcc.edu

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

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

Canton of Riverhold Meeting

First Wednesday of each month.

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

Business meeting for the Canton, populace welcome.

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

LOCATION: Call for site location and directions.

Dance, European

Thursday evenings, before and/or after baronial meeting

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

CONTACT: Lord Cathus the Curious and Lady Rowan Houndskeeper;

314-849-3891 tkroberts@toast.net

LOCATION: Baronial Meeting site

Fighter Practice

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

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

CONTACT: Ld Raud Ottarsson, Knight's Marshall, 314-434-7897

marshall@threeriver.org

LOCATION: Baronial Meeting site

Officers Meeting

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

This is where the business of running the barony is conducted. Officers meeting is open to anyone who would like to attend (not just officers).

If you are thinking of running an event or submitting a bid, you are encouraged to talk to the officers and attend an officers meeting.

CONTACT: Baron Duncan 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.

Site Dinner

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

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

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

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

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

kajsa@twinwolf.net

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

Royal Family

Their Royal Majesties Siridean and Sile

(Sheridon Glenn)
6814 Metcalf Ave
Shawnee Mission, KS 66204
913-671-8837

(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

Chirurgion

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

Chronicler

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