

Spearpoint

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Newsletter of the Barony of Red Spears October A.S. XXXVIII

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SENESCHAL'S WORD

Greetings good gentles of Red Spears. I am disappointed at the number of gentles from the Barony who have NOT contacted our Chronicler to get on the list to be sent the Spearpoint Electronically. First of all you get it in color, and second you will get all the news faster than waiting until your next meeting after it is completed. Also, the more gentles who sign up to get it electronically, the more money the Barony can save on printing. So, I expect the Canton Seneschals to promote this and get on the list themselves. Just contact Rowan at susant@dacor.net with a text requesting to be added to the Spearpoint list.

For those of you who did not attend Pounce II, you missed another great event. First I want to say congratulations to our new Baronial Champions: Heavy Weapons is Alexander Iasonem de Nigrum Paludis (Jason Zedeker), Archery is Gilmore of Red Spears, and our Baronial Equestrian Champion is Lady Rowan de Veres (Susan Thurston). When you see these good gentles wish them well, and support them throughout their year as your Baronial Champion. Also, Lady Helewysse passed on the Baronial Spirit award, the Hastati, to Ian McPherson. Ian must hold this award for a year and then choose next year the person whom he thinks represents the spirit of the Barony. I was disturbed at the number of members of the Barony who were unable to attend this event. We should support and help at each others events within the Barony. The dragons hearth and the Canton just barely broke even. I realize that the weather did not look good after Friday, but it turned out to be a beautiful day on Saturday. I would like to thank all the members of Catteden for their work and great effort they made to make this such a good event, and thank you to others who did help and support them.

As the cold winds start to blow, and thoughts of Winter start itching our minds, also thoughts of our Baronial Yule feast come to mind. Hrodgeirsfjodr is planning on the event now and facts, location, and date should be forthcoming soon. There are a couple of sites we are looking at, both which will be very descreetly wet or dry. If anyone in Hrodgeirsfjodr has a location in mind, please check it out and get back with the Seneschal, or one of the other Officers in Hrodgeirsfjodr. Please plan on attending this event. It will be the first weekend in December, (Saturday 6th or Sunday 7th) as always. The time will depend on the location and activities planned.

The next planned Baronial Meeting will be Sunday November 16th at 2:00 p.m., and is scheduled to be in Stonehaven. Any changes to this will be announced via the e-groups, or at meetings. I hope to be able to

Seneschal's Words Cont.

announce the exacty location at least two weeks before the meeting. But as we all know that doesn,t always happen. There is no Baronial Meeting in December, and Hrodgeirsfjodr will start off the new schedule in January. I would like to see all Baronial Officers hold a meeting with their Canton counter parts before the end of the year. You need to let them know your expectations for reports, their duties and provide any help or assistance that they might need. Until we meet again play nice together, have fun and don't let Jack Frost bite you in the b____. In service to the Barony, the Midreaqlm and always The Dream.
Aiden Alpin of Dunkeld

flas' MoAS Missives;

Good grief! Just when I thought it was safe, I find to my horror that I need two newspaper articles in the next hour or so; and I'd like to eat too before our canton meeting. Just finished my MOAS report and thought I could turn off the think button. Well, let's consider. I walked outside after roasting in my 82 degree apartment and was blasted by a rather cool mini whirlpool. A nip in the air, frost on the pumpkins. Yeah, that'll work!

Those glorious bright orange goodies are probably the best known of our winter type squash. They can be teensy, tiny or gargantuan - I actually saw one over 400 lbs. In upstate New York. That's a lotta pie! Although pumpkins are native to America, they have been known in Britain since the 16thC (see *The Book of Food* - Frances Bissell, and many other sources) which puts them in our time period. Besides pumpkin pie, which I hate although I've made a skillion of them, this luscious veggie can be peeled, chopped into chunks and cooked into a rich meat stew (big S. American dish) or, more to my taste, turned into a mouth watering winter wonder, soup! I'm particularly fond of soup, especially when my finger and toes are frost bitten and I'm dehydrated and getting lots of leg cramps.

The Cooks Guild tried to make pumpkin soup as a tryout for one of our feasts and I gotta tell ya. it was the yuckiest things we ever made (second only in gagability to the chain-pored goat which I tried to gracefully spit into a napkin while sitting

Ma's Missives Cont.

across from the originating cook at a it either. Just because I'm the way I am, I decided that I wanted to "beat the pumpkin so to speak and I did finally come up with a soup that rang my chimes. As I said, I hate pumpkin, not using it at all in cooking for myself and so I can't tell why the Cooks Guild stuff was so mangigan' (Barese dialect for "not even a dog (would eat it)!) Perhaps it was not ripe enough, whatever. The point is, I love squash of all kinds and so, my soup was made with butternut squash. This period recipe comes from Maestro Martino (a fine, fine Italian) and is found in "The Medieval Kitchen Recipes from France and Italy by Odile Redon, Francoise Sabban & Silvano Serventi (Pg. 79).

Pumpkin or Winter Squash Soup

4 ^{1/2} _{lbs.} Pumpkin or squash

1 onion, sliced

1 ^{3/4} c broth

2 Tbs. verjuice (or 1 Tbs. cider vinegar & 1 tsp. Water)

2 Tbs. parmesan cheese

2 egg yolks

1 sm. pinch saffron (4/5 threads)

1/2 tsp. Sweet spices

salt to taste (4/5 threads)

Peel and seed the pumpkin or squash, cut into pieces and cook it together with the onion in a quart (liter) of salted water until very tender. Drain and put through a food mill or puree in a food processor. Return to the pan, add the broth and verjuice or vinegar, and bring to the boil. Crumble the saffron between your fingers and add it to the pan. Beat the egg yolk together with the parmesan. Remove the soup from the heat. then whisk in the egg yolk mixture. Reheat over very low heat; be sure not to let the soup boil again at this point. Sprinkle with the spice mixture and serve. I used beef broth as my stock and added 1/4 tsp. Powdered onion cause I really like the onion flavor. I had used an good sized onion to begin with but that's just me. The sweet spice mix is as follows and can be used with lots of other stuff (not even medieval either).

Sweet Spice

2 rounded Tbs. Ground ginger

2 rounded Tbs. Ground cinnamon

2 heaping Tbs. Powdered bay leaf

Ma's Missives- More

1/2 tsp. Ground cloves

That's it sweeties hope you enjoy - I've got 2 butternut squashes waiting for me on my kitchen table just calling me name. Sounds like soup to me!

Love ya, ~Ma

Baronessia's Corner

Unto the good and noble gentles of the Barony of Red Spears does your Baroness Gabrielle' send greetings.... We hope that this beautiful fall weather finds each of you doing well and looking forward with anticipation to Our event in Hrodgeirsfjorðr in December, our annual Yule Feast. Be thinking of what you would like to bring as a dish to share. More information on this event will be coming soon! Please contact the autocrat, Rowan de Veres, to donate of your time and talents if you can. Please lend a hand.

Our Congratulations to the new Baronial Champion of Heavy Weapons - Alexander Iasonem de Nigrum Paludis (Mka Jason Zaedecker), Archery - Gilmore of Red Spears, and Equestrian - Rowan de Veres. We look forward to their services to the Barony.

I would also like to take this opportunity to say thank you to all of those who came out to support Catteden by attending Pounce even though the weather was a bit iffy in the beginning, thankfully it did warm up and dry out for Saturday and Sunday. Those who let the weather discourage them from attending did so at their loss! We would especially like to thank all who donated of their time in services such as Troll, the A&S tents and elsewhere services were needed. In service to the Barony, the Kingdom and always to the Dream...

Baroness Gabrielle'

Chronicler Pleadings!

Greetings from your Chronicler, Ah... my weather is here! Now is the hard time for me to sit down at my desk and write/compile stuff!! I love the Fall, everything is so crisp and colorful. I cannot get enough of looking at the beautiful collages that I see everywhere. But, hard as it is, I must persevere.... as I ask you to do also! Please submit articles, artwork, fun stuff, editorials, whatever ... Just do it!!!

Thanks also to all those that have subscribed to the new electronic issue of the Spearpoint! For those of you that have not... try it you'll like it... Mikey does...

Votre en Service
Rowan de Veres

The Silver Spoons: By Papa San

Since the Silver Spoons just completed making twenty two gallons of Sauerkraut, I thought I would discuss the cabbage, one of mans oldest vegetables. The Greeks told a story of how Cabbage was engendered, so it is obvious that the ancient Greeks had cabbage. However modern botanist have for some reason declined to accept the Greek explanation of its origin. Although the cabbage is first heard of in the Mediterranean basin, most botanist and experts agree that it is not a plant of that warm region. It has been suggested and is widely accepted that the cabbage originated in cool northern and central Europe, particularly along the coasts, where it benefited from damp air. The same area where is most widely grown and consumed today . In fact sea kale (Crambo maritime) which grows in a native state in this area was most probably the ancestor of the cabbage.

For the Romans cabbage was at such demand, that at first it was too expensive for any but the well-to-do. It was thus a profitable vegetable for farmers, who gave it special attention. Roman farmers succeeded in producing cabbages weighing as much as twenty pounds, and seem to have developed most of the many variations we know today. Claudius once evoked the Senate to vote on the question of whether any dish was better than corned beef and cabbage. The Senate,

Silver Spoons Cont.

which knew what was expected of it, dutifully decided that none was.

The Middle Ages was not much given to eating vegetables until a breakthrough was achieved in the fourteenth century by Taillevent, chef to Charles VI of France, who served a banquet in which he dared to insert a vegetable in the first course: the one he chose was cabbage. It was probably the most exotic of the cabbage family at the time, Senlis cabbage, which has disappeared, but was said . gave off, when cut open, an odor more agreeable than that of musk or amber. The loss of Senlis cabbage was compensated for in France by importing tasty types of Italian cabbage.. Besides being one of the oldest cultivated vegetables, cabbage is also one of the most versatile. In addition to what we call "cabbage" today the following are also cabbage; Broccoli, Brussels Sprouts, Cauliflower, Collards, Kale and Kohlrabi are not only all cabbages, they even belong to the same species, Brassica oleracea. These plants were not developed by hybridization or by mutation, but simply by encouraging the development of one element or another already present in the original plant. (Food by Waverly Root) Since salt was know and mined by Neolithic man, and was used to preserve foods as far back as ancient China, it only makes since that Sauerkraut or whatever they called it then (salted cabbage?) is a dish that was made in our time period. So don't be surprised if you don't see some home made Sauerkraut at Yule Feast.

If anyone would like a particular food or herb researched and discussed in the Spearpoint, contact Papa San and let him know what interests you. If any gentle is interested in joining the Baronial Cooks Guild "Silver Spoons", our meetings are currently being held at 5:00 p.m. the 2nd and 4th Sunday of each month at Papa San's home in Maumee. Come out and join us we have fun and learn something new every meeting. Until next month, Bon Appetite

Baronial Signet

Hi my sweetlings! Pounce, II (Harder) is now just a miserably cold, muddy but wonderfully happy memory. For those who were there and slept over (we need a medal sort of like a purple heart, perhaps a purple parts awards....). For those who slept over in the hotel (smart cookies, guess who's joining you next year and bringing the party with her - we'll do the horsey party early, promise you guys!) For those who didn't go, your loss, even if you were dry and warm! We did have excellent activities and afterwards, some of the best single malt scotch and of course Aiden Alpin's fabulous chocolate lover's cordial which Lady Carridwen and myself made one fine night.

Time grows late, this needs to be in tonight, and the meeting is only half an hour more. So, let me just tell you who our new Baronial Champions are and give them each a great, big bear hug and hearty congratulations when you see them. Our Equestrian Champ is Lady Rowan de Veres (Susan Thurston), our Archery Champ is Gilmore of Red Spears And our Heavy Weapon's Champ is Alexander Iasonem de Nigrum Paludis (otherwise known as Jason Zaedecker). The Equestrian Best Dressed Livery Award went to The Honorable Lady Chretienne La Chronniere and the Hastati went to our own Iasan Mac Pherson (Zac Gilley). Baronial Awards were given at court and Lord Konrad had a wonderful time with the names. I need to give him some Italian lessons and much butter shots to help him next time. Boarsbanes to Arnie due Rivieres Trois (Erin) and Aemiliana (Terry Bonham), Orde van de Zuil to Cerridwen of Crowford (Colleen Crawford) Arabella Diana Fortunata delle Montagne (Rhonda Anderson) Isobail inghean Uilliam N4hec Lciod (Paula Ritter) and Dagmar Liebard (Jennie Turner).

Backlog awards were given out including a Boarsbane for Papanas from Baron Taylor's time. Again, while I'm at it, anyone who has a promissory award that they never received, let me know by the beginning of November and we will address the issue. All hack awards will be finished by end of December and if you don't let me know by the beginning of November, too late! This does not include

awards you're just not happy with. For those, we can talk later. The awards given by Catteden at Pounce II were to Elsbeth McGregor for Achery, 1st Bofer Fun Champ, William; the first Chivalry, Tyler, and last but not least, the overall Equestrian, again, THL Chretienne La Chronniere. To all who participated, many thanks for you gave us a truly great show that is much appreciated. To all our Champs, my heartiest hoobahs and I will give you each a great big hug when I see you, if I haven't already. Without all of you, and the incredibly hard work done by the members of Catteden as well as our Dragon's Hearth wenches (who are beyond compare) none of us would have "The Dream". Thank you, long time!!! Ever. "Ma"

THE HUNTING OF THE CHEVIOT

The Perse owt off Northombarlonde,
And a vowe to God mayd he
That he wold hunte in the mowntayns
Off Chyviat within days thre,
In the mager of doughte Dogles,
And all that ever with him be.

The fattiste hartes in all Cheviat
He sayd he wold kyll, and cary them away:
"Be my feth," sayd the doughteti Doglas agayn,
"I wyll let that hontyng yf that I may.

Then the Perse owt off Banborowe cam,
With him a myghtee many,
With fifteen hondrith archares bold off blood
and bone;
The wear chosen owt of shyars thre.

This begane on a Monday at morn,
In Cheviat the hyllys so he;
They chyldre may rue that ys un-born,
It was the mor pitte.

The dryvars thorowe the woodes went,
For to feas the dear;
Bomen byckarte uppone the bent
With ther browd aros cleare.

Then the wyld thorowe the woodes went,
On every syde shear;
Greaohondes thorowe the grevis glent,
For to kyll thear dear.

This began in Chyviat the hyls abone,
verly on a Monnynday;
Be that it drewe to the oware off none,
A hondrith fat hartes ded ther lay.

The blewe a mort uppone the bent,
The semblyde on sydis shear;
To the quyrry then the Perse went,
To se the brytlynge off the deare.

He sayd, "It was the Doglas promys
This day to met me hear;
But I wyste he wolde faylle, verament;"
A great oth the Perse swear.

At the laste a squyar off Northomberlonde
Lokyd at his hand full ny;
He was war a the doughtete Doglas commynge,
With him a mygtte meany.

Both with spear, bylle, and brande,
Yt was a myghtti sight to se;
Hardyar men, both off hart nor hande,
Wear not in Cristiante.

The wear twenti hondrith spear-men good;
Without any feale;
The wear borne along be the watter a Twynde,
Yth bowndes of Tividale.

"Leawe of the brytlyng of the dear," he sayd,
"and to your boys lock ye tayk good hedde;

For never sithe ye wear on your mothars borne

Had ye never so mickle nede."

The doughtei Dogglas on a stede,
He rode alle his men before;
His armour glytterde as dyd a glede;
A boldar barnie was never born.

"Tell me whos men ye ar", he says,
"Or whos men that ye be;
Who gave youe leave to hunte in this Cyviat
chays,
In the spyt of myn and of me."

The first mane that ever him an answeare mayd,
Yt was the good lord Perse;
"We wyll not tell the whos men we ar," he
says
"Nor whos men that we be;
But we wyll bounte hear in this chays,
In the spyt of thyne and of the.

"The fattiste hartes in all Chyviat
We have kyld, and cast to cary them away;"
"Be my troth," sayd the doughtete Dogglas
agayn,
"Therefor the ton of us shall de this day."

Then sayd the doughte Doglas
Unto the lord Perse:
"To kyll alle thes gutles men,

Alas, it wear great pitte!
But, Perse, Thowe art a lorde of lande,
I am a yerle callyd within my contre;
Let all our men uppone a parti stande,
And do the battell off the and of me.

Nowe Cristes cors on his crowne", sayd the
lorde Perse,
"Who-so-ever ther-to says nay!

Be my troth, doughtte Doglas," he says,
"Thou shalt never se that day.

"Nethar in Ynglonde, Skottlonde, nar France,
Nor for no man of a woman born,
But, and fortune be my chance,
I dar met him, on man for on.

Then bespayke a squyar off Northombarlonde,
Richard Wytharynton was his nam;
It shall never be told in Sothe-Ynglonde," he
says
"To Kyng Herry the Fourth for sham.

"I wat youe byn great lordes twaw,
I am a poor squyar of lande;
I wyll never be my captayne fyght on a fylde,
And stande my selfe and loocke on,
But whylle I may my weppone weld,
I wyll no fayle both hart and hande.

That day, that day, that dredfull day!
The first fit here I fynde;
And youe wyll here any more a the hountynge
of the Chyviat,
Yet ys there mor behynde.

The Ynglyshe men hade ther bowys yebent,
Ther hartes wer good venouche;
The first off arros that the shote off,
Seven skore spear-men the sloughe.

Yet byddys the yerle Doglas uppon the bent,
A captayne good venouche,
And that was sené verament,
For he wrought hom both woo and wouche
The Doglas partyd his ost in thre,
Lyk a cheffe chelten off pryde;
With suar spears off mygte tre,
The cum in on every syde;

Thrughe our Ynglyshe archery
Gave many a wounde fulle wyde;
Many a doughtete the garde to dy,
Which ganyde them no pryde.

The Ynglyshe men let ther boys be,
And pulde ownt brandes that were bryghte;
It was a hevvy syght to se
Bryght swordes on basnetes lyght.

Thorowe ryche male and myneveple,
Many sterne the stroke done streight;
Many a freyke that was fulle fre,
Ther underfoot dyd lyght.

At last the Douglas and the Perse met,
Lyk to captayns of myght and of mayne;
The swaple togethar fylle the both swat,
With swbrdes that wear of lyn myllan.

Thes worthe freckys for to fyght,
Ther-to the wear fulle layne,
Tylle the bloode owte off thear basnetes sprete,

"Yelde the Perse," sayde the Doglas,
And I feth I shalle the brynge
Wher thowe shalte have a yerls wagis
Of Jamy our Skottish kyng.

"Thou shalte have they ransom fre,
I fight the hear this thinge;

Forr the manfullyste man yet art thoue,
That ever I conqueryd in filde fightyng.

“Nay,” sayd the lord Perse,
I told it the before,
That I wolde never yeldyde be
To no man of a woman born.”

With that ther cam an arrowe hastily,

Forth off a myghtte wane;
Hit hath strekche the yerle Douglas
In at the brest-bane.

Thorowe lyvar and longes bathe
The sharpte arrowe ys gane,
That never after in all his lyffe-days
He spayke mo wordes but ane:
That was, “fygte ye, my myrry men, whyllys
ye may,
For my lyff-days ben gan.”

The Perse leanyde on his brande,
And saw the Douglas de;
He took the dede mane by the hande,
And sayd, “Wo ys me for the!”

To have savyde thy lyffe, I wolde have partyde
with
My landes for years thre,
For a beter man, of hart nare of hande,
Was nat in all the north contre.

Off all that se a Skottishe knyght,
Was callyd Ser Hewe the Monggomyrry;
He saw the Douglas to the deth was dyght,
He spendyd a spear, a trusti tre.

He rod uppone a corsiare
Throughe a hondrith archery:
He never synttyde, nar never blane,
Lylie he cam to the good lord Perse.

He set uppone the lorde Perse
A dynte that was full soare,
With a suar spear of a myghtte tre
Clean thorow the body he the Perse ber,

A the tothar syde that a man myght se
A large cloth-yard and mare;
Towen bettar captayns wear nat in Cristiante
Then that day slait wear ther.

An archer off Northomberlonde
Say slean was the lord Perse;
He bar a bende bowe in his hand,
Was made off trusti tre.

An arow that a cloth-varde was lang
To the harde stele halyde he;
A dynt that was both sad and soar
He sat on Ser Hewe the Monggomyrry.

The dynt yt was both sad and sar
That he of Monggomyrry sete;
The swane-fethars that his arrowe bar
With his hart-blood the wear wete.

Ther was never a freake wone foot wolde fle,
but still in stour dyd stand,
Heawyng on yche othar, whylle the myghte
dre,
With many a balfull brande.

This battell begane in Chyviat
An owar befor the none,
And when even-songe bell was rang,
The battell was nat half done.

The tocke on ethar hande
Be the lyght off the mone;
Many hade no strenght for to stande,
In Chyviat the hillys abon.

Of fifteen hondrith archars of Ynglonde
West away but seventi and thre;
Of twenti hondrith spear-men of Skotlonde,
But even five and fifti.

But all wear slayne Cheviat within;
The hade no strenthe to stand on hy;
The chyde may rue that ys unborrie,
It was the more pitte.

Thear was slayne, with the lord Perse,
Ser Iohan of Agerstone,
Ser Rogar, the hinde Hartly,
Ser Wyllyam, the bolde Hearone.

Ser Jorg, the worthe Loumle,
A knyghte of great renowen,
Ser Raff, the ryche Rugbe,
With dyntes wear beafen dowene.

For Wetharryngston my harte was wo,
That ever he slayne shulde be;
For when both his leggis wear hewyne in to,
yet he knyled and fought on hys kny.

Ther was slayne, with the dougheti Douglas,
Ser Hewe the Monggomyrry,

Ser Davvy Lwdale, that worthe was,
His sisters son was he.

Ser Charls a Murre in that place,
That never a foot wolde fle;
Ser Hewe Maxwelle, a lorde he was,
With the Douglas dyd he dey.

So on the morrowe the mayde them byears
Off birch and hasell so gray;
Many wedous, with wepyng tears,
Cam to fache ther makys away.

Tivydale may carpe off care,
Northomberlonde may mayk grea mon,
For lowe such captayns as slayne wear thear
On the March-parti shall never be non.

Word ys commen to Eddenburrowe,
To Jarmy the Skottishe kyng,
That dougheti Douglas, lyff-tenant of the
Marches,
He lay slean Chyviot within.

His handdes dyd he weal and wryng,
He sayd, “Alas, and woe ys me!
Such an othar captayn Skotland within,”
He sayd, “ye-feth shuld never be.”

Worde ys commyn to lovy Londone,
Till the fourth Harry our kyng,
That lord Perse, leyff-tenant of the Marchis,
He lay slayne Chyviat within.

“God have merci on his solle,” sayde Kyng
Harry,
“Good lord, yf thy will it be!
I have a hondrith captayns in Ynglonde,” he
sayd,
“As good as ever was he:
but, Perse, and I brook my lyffe,
Thy deth well quyte shall be.”

As our noble kyng mayd his avowe,
lyke a noble prince of renowen,
For the deth of the lord Perse
He dyde the battel of Hombylldown;

Wher six and thritte Skottishe knyghtes
On a day wear beaten down;
Glendale glytteryde on ther amour bryght,
Over castille, towar and town.

This was the hontyne off the Cheaviat,
That tear begane this spurne;
Old men that knowen the grownde well
venoughe
Call it the battell of Otterburn.

At Otterburn begane this spurne,
Uppone a Monfynday;
Ther was the doughite Douglas slean,
The Perse never went away.

Ther was never a tym on the Marchepartes
Sen the Douglas and the Perse met,
But yt ys mervele and the rede blude ronne not,
As the reane doys in the stret.

Jhesue Crist our balys bete,
And to the blys us bryng;
Thus was the hountyng of the Chyviat:
God sen us alle good endyng!

“note”*The ballad, The Hunting of the
Cheviot, appears in Volume III of The
English and Scottish Popular Ballads, Edited
by Francis James Child*



Baron Ranulf Sinclaire of Wolfshaven
C.B. C.S.G. M.P. C.Z. C.B.
Chancellor of the Exchequer - Barony of Red Spears
P.O. Box 12469, Toledo, Ohio 43606-0069
aka: Michael S. England, 2015 Christie
Toledo, Ohio 43606, Telephone: 419.475.2839

Written by my hand this St. Nicomachus' Day A.D. XXXXXX.

Unto the Lords and Ladies of the Barony of Red Spears does Baron Ranulf Sinclaire of Wolfshaven send greetings.

Good and gentle cousins,

First I wish to congratulate all those who worked at Pence IG for their efforts under very adverse circumstances, as those of us who were there know the weather was terrible but you pulled it off anyway. I have not seen the final accounting of the event as if yet as I don't know if you made or lost money, you will be notified as soon as possible.

As many of you already know there was a problem involving money in the March of the Marches. I have discussed how the March handled the problem with Kingdom and I am pleased to inform you that their solution has met with the approval of the Kingdom officers.

As far as I am concerned this problem is now over. However, if in the future there is any question as to whether an action is allowable or not, please contact me before proceeding, if I don't know the answer I do know who to contact to get the information needed. This would have gotten really nasty folks and we really don't need a repeat.

I remain, yours in service to the Divine Throne,

Ranulf
Ranulf Sinclaire, Bn.

Protégé to Duke Dagan de Dureyonne, Count, K.S.C.A., O.P., C.D.H., C.W. & P.F.
Protégé to Count Ralac the Wise, K.S.C.A., O.P.

Non nobis, Domine, non nobis sed Tominis Tuis da gloriam.

SEND INQUIRIES TO

TPS CREDIT UNION
TELEPHONE: (419) 381-2323
3845 ANGLA ROAD
TOLEDO, OH 43615

OWNERSHIP OF SHARE, DEPOSIT AND CERTIFICATE ACCOUNTS SHOWN ON THIS STATEMENT IS NOT TRANSFERABLE EXCEPT ON THE BOOKS OF THE CREDIT UNION.

SCA INC. MICHAEL ENGLAND
MICHAEL ENGLAND
BARONY OF RED SPEARS
PO BOX 12469
TOLEDO OH 43606-0069



Loans (or loan accounts) marked with an "a" are unsecured credit. The balance or balances used to calculate the Finance Charge for open-end credit, reported on this statement, are shown in the column marked "Balance" and are determined as follows for each loan account: (1) when you borrow money, we add it to the amount paid of amounts (if any) you previously borrowed; (2) when you make a payment, we deduct from the unpaid part of amounts you previously borrowed the part of the payment that exceeds late charges, if any, and Finance Charge then due.

STATEMENT PERIOD		PAGE NO.
09-01-03 TO 09-30-03		1
SEQUENCE	ACCOUNT NUMBER	
8528	19024-9	

COMBAT IDENTITY THEFT. ON OCTOBER 16, BRING YOUR SENSITIVE DOCUMENTS TO US FOR SHREDDING. DO YOU KNOW WHAT'S ON YOUR CREDIT HISTORY. SEE THE NEWSLETTER FOR AN OFFER TO OBTAIN A COPY OF YOUR CREDIT REPORT.

DATE	TRANSACTION DESCRIPTION	AMOUNT	PAYMENTS, CREDITS, NEW LOANS	FINANCE CHARGE	BALANCE
09-01-03	90 SAVINGS				
	Previous Balance				597.12
09-30-03	Dividend		1.50		593.62
	REC/ORG SHRS/TIERD RATE				
	Annual Percentage Yield Earned:	0.75% from 07-01-03 thru 09-30-03			

	90 CHECKING				
09-01-03	Previous Balance				628.93
09-02-03	Draft	500.00	- Power from Mom		128.93
09-25-03	Draft	25.67	- opt. fee + appl. fee		103.26
09-25-03	Draft	170	- Draft		69.66
09-26-03	Draft	33.60	- Savings Withdrawal		9.66
09-30-03	Dividend	60.00		0.24	9.30
	SHARE DRAFT				
	Annual Percentage Yield Earned:	0.25% from 07-01-03 thru 09-30-03			

	Draft Reconciliation				
Date	Draft	Amount	Date	Draft	Amount
09-02	167	500.00	09-25	170	33.60
09-26	169	60.00	09-25	171	25.67

	TD Share Dividends				6.23
	TD Non-Mortgage Loan Interest				0.00

September Baronial Minutes

In Attendance:

Aiden Alpin	Marc the Mailmaker
Rowena the Vandal	Baron Blaise
Darian au Faelan	Kora of Korsova
Anne Ari Rivières Trois	Cerridwen
Devon	Robert FitzRobert
Bronwen de Torrens	Decima de Seta (Ma !)
Baroness Gabrielle	Konrad Mailander

Baronial Championships at Pounce:

Equestrian

Heavy Weapons

Archery

Style and Format to be determined at the time depending on amount of competitors.

Question was asked if this format conforms to Baronial Charter.

A& S to be held later.

Heavy Weapons champion competitors must show some expertise in A&S and be nominal due to service. There was some discussion about the fact that the Heavy Weapons Championship should be based on the fighting points and not on A&S.

Discussion about the Farspeaker list- there is a problem that by the time the list is printed - some info is outdated. Spearpoint is available online- email chronicler to subscribe to electronic format and will be emailed every published month.

Baldrics ready by Pounce.

Devon asked for help in Security and at Troll during Pounce. Also asked what time the Baronial Championships will be held.

Rowena brought up the archery practice- she would like to hold practice at the Baron's house every other Saturday. Hopefully this will be more convenient for people.

It was mentioned that it is required that a Barony must have all officers of the Barony submit reports for the newsletter.

Caer Baerbryd has submitted to Kingsom that they would like to be part of Red Spears- they are polling for a lot of paid members so they may send out polls to the populace. The group from Fostoria has not decided whether they want to start their own group or not. They may join with Tiffin to start a group there. Devon mentioned that he could help them get space at the Community College where he works- for meetings.

It was brought up about the cost of targets for thrown weapons- 96.65, which would be cost for three targets- may be able to get some of the materials donated.

Robert FitzRobert proposed that the Barony approve the

Sept Minutes Cont.

amount of money not to exceed \$100.00 toward targets for thrown weapons. Motion was seconded by Bronwen de Torrens. Ranulf asked for discussion. 13 yeah, 1 abstention, 0 opposed. Motion passed.

Fiacc mentioned that there will be a demo in BG from 10am to 2 pm and 6pm to 9pm. Need fighters for the earlier session.

Baron Blaise mentioned that Their Majesties would like to hold Their next Tournament of Chivalry here in Red Spears- we need to find a site.

Motion proposed by Robert FitzRobert that the meeting be adjourned- seconded by Blaise. Meeting was adjourned at 3:20 p.m.

Minutes submitted by Arabella Diana Fortunata delle Montague. (note from Chronicler- who I also assume was in attendance even though she did not list herself as being there!)

UPCOMING EVENTS:

October 2003

- 25 - Crown Tourney {Caer Anterth Mawr} [Waukesha, WI]
- Toys Tourney {Iron Oak (Northwoods)} [Morrice, MI]
31-3 - Real Viking {Middle Marches} [McConnelsville, OH]

November 2003

1 - PALE DEADLINE FOR DECEMBER

- All Souls Day {Vanished Wood} [Schamburg, IL]
- Harvest of Souls {Stormvale} [Swartz Creek, MI]
- Northshield Rapier Academy VI - Swishy Poke at Inner Sea {Inner Sea} [Duluth, MN]
8 - A Fall Event {Unicorn} [Oxford, OH]
- Kingdom Heraldic and Scribal Symposium {Cuil Cholium (Mynydd Seren)} [Millhousen, IN]
- Long Day's Journey into Fight {Mystic Straits (Roaring Wastes)} [Detroit, MI]
14-16 - Crystal Ball {Shattered Crystal} [Cahokia, IL]
- Winter Rose {Drakelaw} [Greenup, KY]
15 - **[CANCELLED!]** Fall Harvest Festival {Dun Traigh} [Muskegon, MI]
20 - **PALE DEADLINE FOR JANUARY**
22 - Bardic Madness South {Three Hills} [Kalamazoo, MI]
- Princess' Sleeve Tournament {Rockhaven} [St. Cloud, MN]
- Royal University of the Midrealm {Swordcliff} [Springfield, IL]

News from the Cantons:

Meeting Times and Fight Practices (in the Cantons)

Catteden

Meetings are every other Sunday- see below for contact information and to check schedule for next scheduled meeting.

Fighter Practice after meetings.

Check website for more information or contact info:

www.catteden.com

Hrodgeirsfjodr-

Meetings are every Wednesday at 8:00 pm at the University of Toledo Student Union when the college is in session (except summer months the meetings move to Snyder Memorial bldg.). Meetings are generally held in the auditorium on the 3rd floor but are subject to being moved to another room in the Student Union.

Fighter Practice - 1,2, and 3rd wed after Fjodr meetings.

Boffer Practice- 2nd and 4th Wednesday(s) at 6:30 PM before Fjodr meetings.

Dance Practice- 4th Wednesday of the month at Fjodr meetings.

Check website for more information or contact info:

<http://www.midrealm.org/hrodgeirsfjodr/>

Marche of the Marshes

Meetings are every Thursday at 8:30 pm in the VA Bldg at Bowling Green City Park.

Fighter practice is the 4th Thursday of the month at the meeting.

Check website for more information or contact info:

http://www.geocities.com/bg_sca/

Information subject to change without notice!

RECIPES WORTH NOTING:

Lady Glynnis Meat Pie

A pie of beef, sausage, and walnuts. First prepared by Glenda Cockrum.

- 2 lbs. ground beef
- 1 lb. ground pork sausage
- 1 can (2 cups) beef broth
- 1/2 cup bread crumbs
- 2 Tbs. cinnamon
- 1/2 tsp. ginger, ground
- 1 cup raisins
- 1/2 cup chopped walnuts
- 1/2 cup honey
- 2 eggs, beaten
- 2 9-inch pie shells

Brown the beef and sausage in separate skillet; drain both well. To the beef add the cinnamon; to the pork, add the walnuts. Mix each thoroughly, then mix both meats together. Add raisins, bread crumbs, eggs, honey, and broth and mix thoroughly. Place in pie shells and bake at 350° F for 1 hour. Makes two pies.



Rys Lumbard Stondyne

Original Recipe from *Arundel MS 334*:

And for to make rys lumbard stondyne, take raw yolkes of eyren, and bete hom, and put hom to the rys beforesaid, and qwen hit is sothen take hit off the fyre, and make thenne a dragée of the yolkes of harde eyren broken, and sugre and gynger mynced, and clowes, and maces; and qwen hit is put in dyshes, strawe the dragée theron, and serve hit forth.

Modern Recipe:

Sweet Rice and Egg Pudding

- 1 C rice
- 2 C beef, chicken, or other broth
- 4 raw egg yolks
- 2 T sugar, or to taste
- 1/8 tsp saffron
- Salt to taste

Dragées

- 2 hard-boiled egg yolks
- 1 T sugar, or to taste
- 1 T grated fresh ginger
- 1/8 tsp each cloves and mace

1. In a heavy saucepan or pot combine rice, broth and salt. Over medium heat, bring to a boil, reduce heat and simmer, covered, for about fifteen minutes, or until all liquid has been absorbed.

2. When rice is done, stir in raw egg yolks, sugar and saffron, and cook over medium heat, stirring constantly, until the mixture gets very thick. Dish into a lightly oiled mold or bowl, cool, and turn out for serving.

3. To make the dragées, in a bowl, combine hard-boiled egg yolks, grated fresh ginger, sugar and spices, and blend into a paste. Roll this paste into little balls about half an inch across, and decorate the molded *Rys Lumbard* with them.

Notes on the Recipe:

The *rys beforesaid* (from the previous recipe in the MS) is essentially rice cooked in broth with sugar and saffron. It does not say that this dish should be served molded, but describing it as stondyne suggests that molding was at least possible. Dragées are little candies.

Hieatt, Constance B. and Sharon Butler. *Curye on English: English Culinary Manuscripts of the Fourteenth-Century (Including the Forme of Cury)*. New York: for The Early English Text Society by the Oxford University Press, 1985.

A Boke of Gode Cookery | Recipes from A Newe Boke of Olde Cokery.

Medieval Crossword!

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Answers to September Edition Puzzle.