

The Bard's Banner

Winter AS XLV

Good fighting...



Good friends...



Good food;
St. Crispin's 2010



The Bard's Banner; Volume 1, Issue 6

Winter AS XLV (2010)

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This publication shall recognize those that submit articles, photos, etc. You won't be paid for your submission, but you will have the thanks of myself and our readers.

If you find you need to contact me over something herein, please send an email to: kj4mill@telus.net

Lastly, this publication is meant for the enjoyment of all; share it amongst yourselves and your friends. At the end of the day, if I've made someone smile, I've done my job.

-Piers Lakewood (Kevin Miller)

WELCOME!



(ye humble editor (left) remembering a time when things were green...)

It's nice at times like these, when the North is blanketed in snow, to remember that Spring will eventually come, and the Green shall return. In the meantime, though, the land still hibernates and we remain tucked away in our warm homes....

Welcome to this, the 6th issue of the Bard's Banner, and our second Winter issue. Herein you shall find coverage of Tir Bannog's annual St. Crispin's Feast, and we welcome a new contributor. Lady Medb offers us a place to go if you're having persona troubles, and a couple of recipes to try. Our regular contributor HL Wlfrýd also found time out of his busy schedule to serve up something for our readers. So, much in the manner of a Feast, this issue hopefully offers up something for everyone's tastes. Enjoy!

-Piers Lakewood, Editor

FEAST OF ST. CRISPIN'S

This year's Feast of St. Crispin's (held October 16th) was once again blessed by the weather gods. While a bit on the cool side, the air was crisp and clear, and the waning sun shone down upon the proceedings

the entire day. Over forty people signed in during the day, the majority of which also stayed for the incredible feast... but I'm getting ahead of myself.

Even before the gate officially opened, the ever present bustle of "Event Day" was happening behind the scenes, with last minute touches to the hall, the hanging of banners and the setting of display tables for the A&S competition and the Auction. By the time gate was opened for business we were all squared away and ready for some fun and fighting!



(some fighting; Lord Madyn and Gunnbjorn square off)

The festivities opened with a Heavy Prize Tourney. Despite a small field of five fighters this year, they entertained the crowd with fast and furious bouts. Lady Betha handled the Marshalling, and after the preliminary matches and semi-finals, the stage was set for the finals between Lord Sigehere Skerebaerd and Lord Bartholamus. The championship was to be decided by a best of 5 series of bouts, and after the most intense combat we had seen that morning, Lord Bartholamus stood tall as the victor of the Heavy Prize Tourney. A round of heartfelt cheers was given to the fighters, and then the

crowd dispersed. By now the majority of the event goers had arrived, and the renewal of acquaintances and visiting of old friends was in full swing both inside and outside the hall.



(Lord Sigehere takes a break before the Finals)



(Part of the crowd watching the Heavy Tourney)

After lunch, we eagerly awaited the arrival of last year's Rapier Champion, HL Josephine Blackthorn, to host this year's Championship Tournament. Little did she know that her old friend and Mentor, HL Dante Machiavelli had travelled from Borealis (with a number of his Household members) to celebrate with us.



(Old friends... photo by Lady Medb)

After the shock of seeing Dante died down (and she retrieved her belt from the ground), Josephine geared up and gathered the rapier fighters together for the Champion's Tourney. A surprise was in store for those taking part: Josephine had decided to defend her title this year!

Once again it was a small but fierce number of fighters taking part in the Rapier Championship. The positions in the final were to be decided using a Bear Pit format for the first part of the Tourney, and the fighters went at it with a vengeance.



(Their Lordships Liam and Tewel in all out battle mode!)



(HL Josephine duels Lord Henri Chartrand)



(Liam, you can get up now... um, Liam?)

After the bear pits and a quick break, it was time for the finale. Once again it would be HL Liam Dughlus trying to outduel HL Josephine Blackthorn for the title of Tir Bannog Rapier Champion. With the format, a best of 5, decided upon, it was time to fight!

A gracious and grateful thank you to both HL Betha and HL Dante for Marshalling during the tournies. A note of thanks also for those in the crowd; if you were there to watch and cheer, the fighting wouldn't be as fun to do...



(The duel begins....)

The two fighter's rapiers flashed in an attempt to find an opening in their opponent's defenses. That opening presented itself, and with a final thrust, Her Ladyship Josephine Blackthorn retained her title as Rapier Champion of Tir Bannog.

While the Rapier Tournament was going on, the Shire's annual "Buy an Arrow" contest was being hosted by Lord Madyn. This contest is held to raise money for the Tir Righ Travel Fund, and to win you don't necessarily have to be the most accurate; you just need to hit where the hidden "bull's-eye" is. As the competitors continued their shooting and the rapier wrapped up, it was time to head inside and start getting the feast ready, and the A&S judging finished up.

As afternoon faded into evening, everyone gathered in the main hall for the Feast. Lady Alys was in charge once again this year, and she had decided to base it on the journeys of Gudrid the Far-Traveler. The first remove was to be from the New World, and consisted of wild rice, sautéed mushrooms,

turkey, roasted walnuts and grapes. The second remove, from Iceland, brought us rye bread and pickled herring, skyre with berries, steiktar rjúpur (fried rock ptarmigan), and hrisgrjonagrautur, or rice pudding. Finally, from Rome, there was French bread with cheese, kalamata olives, green and bean beans, stuffed pork loin and dates Alexandrine. All in all, an excellent feast fit for Royalty.



(Feast goers enjoying the entertainment; photo by Lady Medb)

Amidst the feast, in between servings, Tir Bannog also held its Bardic Championship. The competition was run by Lady Medb, and she managed to sign up enough talent to fill in every gap between servings! Many a song and story were shared, and in the end, the new Bardic Champion was Her Excellency, Natal'ia Volkovicha.

After the meal was finished, the winner of the A&S Championship was announced. For his work on a handmade chainmail coif (including handmaking each ring), Gunnbjorn Grimson became Tir Bannog's newest Arts & Sciences Champion. And finally, Tir Bannog's Brewing Competition was won by Lord Henri Chartrand for his winemaking skills.

With the sun well down and the feast goes well sated, it was time to head home and say goodnight to friends and companions.

Some final thank-yous: to our servers from Twain Sullivan Elementary School, for another great job (both parents and kids!); to those within Tir Bannog who made the time and gave the effort to make this Event possible; to HL Dante Machiavelli and the members of House Machiavelli who came all the way from Borealis to share with us their laughter, their friendship and their stories; and to all those who came from places elsewhere to share in the day. It's you who gives us the impetus to put on the best "show" we can, and to make your day (and ours) truly memorable.

STANDING OUT IN THE CROWD

By Wlfryd of Leedes

Most people living in Kitimat (Cae Mor) know that we are here because of the groups visibility and our activities in the community. Once a month the group goes "Freaking the Mundanes." Members in garb will go out for dinner at a local restaurant. We have been using a neighbourhood pub but have started to patronize more up scale locales. This has drawn some comments from the other patrons, either about the group or the garb, but none have engaged any of the group members in conversation... yet. We continue to be ever hopeful that we can attract other members of the community to membership.

The group also participates in what the local High School has come to call SCA Day. The Shire sends a number of adults to the High School where they erect a Medieval Village; either in the cafeteria in bad weather, or outside in good weather. Our last visit to the High School for SCA Day saw five stations set up: Arms and Armour, Fashions, Spinning and Weaving, Games, and Arts and Sciences.

Each student is provided with a passport when they arrive, with a list of the stations on one side and an SCA based worksheet on the reverse. Teachers are given an answer sheet to the worksheet. As students travel from station to station they ask questions and collect passport stamps. This last visit we had three grade 8 classes and a writing 12 class visit the village.

The Shire has been doing SCA Days in various forms since 1995 Gregorian and now seems to be providing an attractive activity that increases our profile and the interest of students in the community. So much so in fact that we have been invited to travel to Haida Gwaii and work with teachers there to enhance the Socials 8 program. We will simply take the show on the road and demo an SCA Day for interested teachers on a Professional Development Day.



(Mount Elizabeth - the Local High School in Kitimat)

MEDB'S BACK!



(A rare photo of the elusive Medb)

Editor's Note: a short time back, while working on the Banner, Medb came up with some snippets of ideas for me to use. "Thanks," I said. "When will you have them done?" After a brief "ummm...", this is the result!

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To anyone looking to improve their persona story, and having trouble on where to start, might I suggest trying here:

<http://www.modaruniversity.org/Persona1.htm>  
This link has a series of questions (70) to help with persona development. (Is your persona married? How old is your persona? How widely has your persona travelled?)

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Recipe's: This one was given to me by the lovely Lady Ileen, of Seagirt:
From the book "Pleyn Delit" Medieval Cookery for Modern Cooks; Authors: Constance B. Hieatt, Brenda Hosington & Sharon Butler

Pg. 125 Payn Ragon

"Take hony sufur and clarifie it togydre and boile it with esy fyr, and kepe it wel from brenyng and whan it hath yboiled a while, take up a drope per-of wip by fynger and do it in a litel water and loke if it hong togyder, and take it fro the fyre and do perto the thriddendele and powdor gyngen and stere it togyder til it bigynne to thik and cast it on a wete table; lesh it and serue it forth with fryed mete on dlesh day or on fysshe days" FC 67

This recipe makes a fudge-type candy, complete with soft-ball test. The unspecified ingredient added during the beating stage would most probably be ground almonds, currants, pine nuts – the sort of ingredient used to stuff roasts, flavour stews, etc. Pegge suggests that the 'third part' must be bread ('payn'), but it seems more likely that this is one of the names which suggests an appearance rather than an ingredient.

Just as 'yrchouns' are sausage made to look like hedgehogs, this is a sweet shaped, and sliced like bread. Since this dish is recommended to accompany fried meat, it would provide the kind of contrast that a sweet sauce might.

Honey and Almond Candy

2 Cups sugar
3 Tbsp Honey
2/3 cup water
2/3 cup ground almonds
1/4 - 1/2 tsp ginger

Cook sugar, honey, and water together, stirring frequently, over fairly, low heat, stirring until the syrup reaches the soft-ball stage (Approximately 234°). Cool it a little, then beat it until it begins to

stiffen. Then add the almonds and ginger, stir together, and pour out onto waxed paper. When hardened, slice and serve.

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Navès aux chateingnes

Young, small turnips should be cooked in water without wine for the first boiling. Then throw away the water, and cook slowly in water and wine, with chestnuts therein, or, if one has no chestnuts, sage.

Even if one does have chestnuts, sage improves the dish. The *Mènagier* gives this as suitable with venison, but we have found it goes nicely with roast pork: especially 'Cormarye'.

#### Turnips with Chestnuts and Sage

2 lbs small white turnips, peeled or medium ones, peeled and quartered  
5 cups water  
1 cup white wine  
1/4 - 1/2 lb shelled chestnuts  
1/2 tsp dried sage, or a spring of fresh sage  
salt to taste

To shell chestnuts, pare off a strip of skin from each with a small, sharp knife, then drop them a few at a time into boiling water. When they have boiled a few minutes, remove from the water and peel off the rest of the shell. Parboil the turnips in 4 cups boiling, salted water for five minutes. Drain and recover with remaining cup of water and the wine. Add shelled chestnuts and sage and a little more salt, and bring back to a boil. Lower heat and simmer gentle for about 30 minutes.

## UPCOMING EVENTS

### Penguin Crusade:

April 29, 2011 to May 01, 2011

Cae Mor (Kitimat, BC)

Go to [caemor.tirrigh.org/](http://caemor.tirrigh.org/) to watch for updates and event scheduling.

### May Champions (Cold Keep):

May 13th to 15th, 2011

Miworth Community Hall

Go to <http://www.avacal-sca.org/coldkeep/> to keep up to date on event scheduling.



(Lady Alys assists Lady Olwen in Stained Glass Making; from Penguin Crusade 2010)



(A few of the prizes that were available to be won in Cold Keep's Fun A&S Competition; from May Champions 2010)

