

Caw Esfee Shin

Summer
is
Here!



Barony of An Crosaire

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Caw Ees Fee Shin proudly serves the Barony of An Crosaire and its populace with the dissemination of information of both interest and importance to the Barony and its populace. An extreme effort is put forth to neither discriminate nor slight any given sector of the populace, the society, events or sights used. That said, if such a slight or discrimination is perceived in any form, please immediately contact the Barony of An Crosaire Chronicler, Lady Julijana, via email or phone, so that the issue may be resolved immediately and, if required, an apology to the offended parties may be entered into the next issue.

Please feel free to forward any content requests or submissions via email or hard copy to the Baronial Chronicler so that this publication may better suit your needs, interests or to assist others with the skills and knowledge you may have acquired over your tenure within the SCA. The Chronicler reserves the right to edit submissions for spelling and grammar as well as for inappropriate content and for space considerations.



From the Chronicler

Lady Julijana Ausrine of Kaunas

Good gentles of An Crosaire, I bid you welcome. In keeping with our strong desire to keep the good populace of the Barony of An Crosaire well informed, the new edition of our beloved Caw Esfee Shin is here for your reading and hopeful enjoyment.

Please remember, this is YOUR newsletter, not mine. I serve at your pleasure and for your benefit and enjoyment. If you wish to contribute or have views about the baronial newsletter, please do not hesitate to contact me. Submissions are welcome from the populaces of The Barony of An Crosaire and Cantons of Matham Trove and Amurgorod. I will be more than happy to entertain any and all constructive contributions.

Please submit your contributions by the end of the quarter. An announcement will be made at the business meeting to remind you of the upcoming deadline.

Many thanks to all who have contributed to this publication. Your efforts are much appreciated.

Warmest Regards,

Lady Julijana Ausrine of Kaunas

Baronial Chronicler

PS. Please note that as of January 1, 2011, new release forms for creative works, photographs and models have been implemented by the SCA and only these forms are now authorized. No other forms or altered versions of the official forms are authorized for use and will not be accepted by the Chronicler for inclusions of works into this newsletter.

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Calendar of Events



June 2013

19-23	Drachenwald 20th Anniversary	Drachenwald	Ludwigstein Castle in Witzenhäusen, Germany
20-23	Knowne World Dance and Music Symposium 	Barony of Concordia of the Snows - East Kingdom	Universal Preservation Hall 25 Washington Street Saratoga Springs, NY 12866
28-30	35th Known World Heralds and Scribes	Barony of Bjornsborg	San Antonio Hilton Airport - San Antonio, TX
29	Much Ado about Poetry, Song & Dance - A Regional Art/Sci 	Sangre del Sol	FAU Pine Jog Environmental Education Center

July 2013

6	Independance Day: Battle of Stirling	Stedborough	Bennett Park - Bradenton, FL
6	Trimaris Duke University - Summer Session	Castle mere	Park Maitland School
13	Cooking and Dance Symposium	Peregrine Springs	St Matthews Episcopal Church
19-3	Pennsic War  	Æthelmearc	Coopers Lake, PA
27	Amurgorod Market Day & Pennsic Pity Potluck	Amurgorod	Coehadjoe Park - Ocala, FL

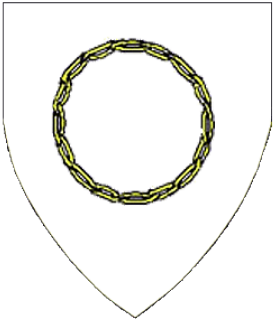
August 2013

17	Trimaris Summer Collegium (TRU)	Castlemere, Sudrholt, Vaca del Mar	Camp Chowenwa - Green Cove Springs, FL
30-2	Fall Coronation  	Dark water	Camp Ocala

September 2013

14	Sea March Anniversary	Sea March	PBG Moose Lodge
20-22	Oldenfeld Harvest	Oldenfeld	Camp Indian Springs
27-29	Village Faire	Darkwater	Camp Kiwanis

Information listed on the calendar is gathered from the Kingdom of Trimaris web page and from our own Barony. Errors in information, changes in dates or locations or any other inaccuracies are apologized for. If some information listed is incorrect, please contact the Baronial Chronicler so the information may be corrected as quickly as possible.



Knights of An Crosaire

If you wish to learn the art of martial combat as it pertains to our wondrous Kingdom of Trimaris, the following Knights of Trimaris reside within our barony and may be sources of inspiration as well as information for aspiring martial combatants in the realm of heavy weapons. Please approach them with both the respect and courtesy their dedication towards our dream warrants, this is not a simple achievement or one to be taken lightly. To the left of their names are their devices so you may identify their heraldry when seen.



Sir Koppel fun Baurieux



Sir Tymm Colbert le Gard



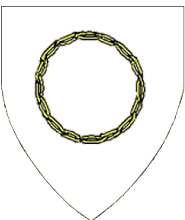
Sir Erika Bjornsdottir



Sir Tuold Dunstan Armingier



Sir Subadai Baavgai Bahadur



Sir Jebe Keriat



Laurels of An Crosaire

If you wish to learn the way of the craftsman as it pertains to our wondrous Kingdom of Trimaris, the following Laurels of Trimaris reside within our barony and may be sources of inspiration as well as information for aspiring craftsman. Please approach them with both the respect and courtesy their dedication towards our dream warrants, this is not a simple achievement or one to be taken lightly. To the left of their names are their devices so you may identify their heraldry when seen.



Master Rurik Petrovich Stoianov



Mistress Madhavi of Jaisalmer



Mistress Barb Hah Rah



Mistress Ann of Blackthorne



Mistress Ceridwen o Cahercommann



Mistress Signy Ottarsdottir



Mistress Dulcia MacPherson



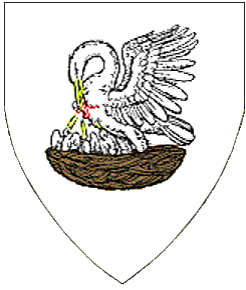
Mistress Dianna Wyndalan of Kidwelly



Master Ibrahim ibn Abih al Thaalibi



Mistress Gwennan ferch Gwydion o'Ddyved



Pelicans of An Crosaire

If you wish to learn the ways of service as it pertains to our wondrous Kingdom of Trimaris, the following Pelicans of Trimaris reside within our barony and may be sources of inspiration as well as information for aspiring volunteers. Please approach them with both the respect and courtesy their dedication towards our dream warrants, this is not a simple achievement or one to be taken lightly. To the left of their names are their devices so you may identify their heraldry when seen.



Master Koppel fun Baurieux



Mistress Teamhair Gleann da Locha



Mistress Natasha Varvara Stoianova



Master Rurik Petrovich Stoianov



Mistress Chaabi Merkit



Mistress Erika Bjornsdottir



Master Ibrahim ibn Abih al Thaalibi



Master Roibeard Mac Sluaghadhain

Historian's Hovel

In the next few issues of our newsletter, I will be showcasing some of the resource material I have compiled from the Barony's Minister of Arts & Sciences located on disc.

This issue, I am featuring miscellaneous resource material. I hope this is helpful and useful! In addition, I've included some of the recipes the potluck challenge and sausage making class.



Yours In Service,
Lady Raynagh MacShane

MISCELLANEOUS ARTICLES

Plans for a **Wooden Sea Chest**, from Sylvan Tool Works: This has the cutting diagrams, materials list, and construction details for a nice wooden chest.

Codex Junius 11: These are verse translations from the Anglo-Saxon, containing Genesis, Exodus, Daniel, and Christ & Satan, written between the 7th and 10th centuries, sometimes ascribed to Caedmon, but most scholars agree these were NOT the work of a single poet.

How to Make a **Rebec Fiddle:** Before the violin, there was the Rebec. This article from a 1955 Science & Mechanics Magazine, gives you construction details for making your very own medieval musical instrument. Cool!

This next file is Chapter 11 of a medieval text book of some sort. The original work is not listed anywhere, so I can't tell you what book it's from, but the title of the chapter is **Material and Social Life in the Middle Ages**. The various sections of this chapter discuss the medieval diet, disease, the rural upper classes, development of the chivalric ideal, the village, and the peasant family. It looks like a fairly general history lesson about how the LOWER classes of society made their way from day-to-day.

The Anglo-Saxon Chronicle: This is one of those primary sources we should all love to at least glance through. Entries in this chronicle cover several centuries, and although there are gaps, it gives a pretty fair picture of life in the Anglo-Saxon era of English history. This file contains the Everyman Press Edition of 1912 in its entirety, provided by the Northern Scholarship Project. You can find out more about Viking and Anglo-Saxon sources through <http://www.northvegr.org>. It's a great website to browse through if you're into early period northern Europe.

Anglo-Saxon Place Names with Modern Equivalents by Sophie Glover: So, where the heck was Jorvik????? This list will tell you.

Historian's Hovel

Anglo-Saxon Riddles: This is just a Word document with 10 Anglo-Saxon riddles and the answers. I don't know who made the list, but it's a good introduction to the fine old Anglo-Saxon riddle. Our Anglo-Saxon ancestors were a ribald lot. It makes you wonder where the heck the Puritans came from!

Old English/Anglo-Saxon to Modern English Dictionary: I don't know where this one came from, either. But it's a good general dictionary/glossary of Anglo-Saxon words and their meanings.

Song and Legend from the Middle Ages: This was collected by William D. & Porter Lander McClintock as part of the Chautauqua Reading Circle in 1893. Classics such as the Song of Roland, Reynard the Fox, The Cid, The Niebelungelied, Petrarch, Dante, etc. are included in their entirety. This file does not contain any English works, since you can get them anywhere. This is all foreign legends and songs which have been translated into English.

The Complete Corpus of Anglo-Saxon Poetry: If you've ever taken an English Literature class in college, you have met some of these works. The Anglo-Saxons were a northern people with strong traditions in story-telling through verse. This file contains everything which has survived the ages.

Women's Viking Costume by Mistress Barbara Atte Dragon: This is an SCA article which has been the go-to instructions for a long, long time. Can't go wrong with a classic, but be advised, it does not contain all the updated archaeological research that's been done over the last decade.

Medieval Costume Construction Details: This is a hand-drawn picture article full of construction details for a lot of different late medieval clothing. Can't figure out how to make a liripipe? It's in here, along with lots of other basic medieval clothing we see at every event. It's got pattern pieces drawn out and sewing techniques shown. Good stuff, especially for the new kids on the block.

The Medieval Tailor's Assistant: Making Common Garments 1200-1500, by Sarah Thursfield: If you've never seen this book, and you're interested in costuming, you HAVE to take a look! It is the definitive costumer's right hand for constructing accurate, really nice garb for general usage.

Animals in English Wood Carvings by G. C. Druce: Originally published in the 3rd Annual Volume of the Walpole Society 1913-1914, pp. 57-73.

The Medieval Archer by Jim Bradbury

Getting Medieval on Your Buckles: by Karsten von Meissen (SCA article)

Medieval Castles by Marilyn Stokstad: Part of the Greenwood Guides Series.

Medieval Astronomy: This is a photographic copy of a manuscript thought to have been created in the Limoges region of France around 1000 AD. It is written in Carolingian miniscule script, and is bound in leather. It contains a translation by Germanicus of *Phaenomena* by Aratus of Soli (315 -240 BC) and the *Somnium Scipionis* (the Dream of Scipio) by Cicero. Full color photos of the entire manuscript which belongs to the National Library of Wales.

Medieval Europe, the Early Middle Ages 500-1000AD: This is a general overview of the time period listed which was downloaded from SacredMagick.com.

Historian's Hovel

You remember our April Potluck PIE challend?? The below medieval recipes from our beloved Mistress Diana (Wolfmom), Minister of Arts and Sciences:

Recipe #1: Tart de Bry Take a crust ynche deep in a trape. Take yolkes of ayren rawe and chese ruayn and medle it and the yolkes together. And do thereto powdor gynger, sugar, safron, and salt. Do it in a trape, bake it, and serve it forth. **From "Forme of Cury", circa 1390**

Recipe #2: To Make a Tarte of Almonds Blanch almonds and beat them, and strain them fine with good thicke cream. Then put in Sugar and Rosewater, and boyle it thicke. Then make your paste with butter, fair water, and the yolks of two or three Eggs, and so soone as ye have driven your paste, cast on a little sugar, and rosewater, and harden your paste afore in the oven. Then take it out, and fill it, and set it in againe, and let it bake till it be wel, and so serve it. **From "The Good Huswives Handmaid, circa 1588**

Recipe #3: Tartes o' Apples without cover Boyle your apples very tender in a little wine, or for lack of wine, Ale, and then strain them with sugar, sinamon and ginger. Make a tart of it without a cover. **From "A book of cookrye very necessary for all such as delight therein, circa 1591**

Recipe #4: Tart in Ymbre Day Take and parboile oynouns & erbis & presse out the water & hewe hem smale. Take grene chese & bray it in a mortar, and temper it up with ayren. Do thereto butter, safroun, & salt, & raisons courans, & a litel sugur with powdour douce, & bake it in a trap, & serve it forth. **From "Curye on Inglysch, circa 1390**

Recipe #5: Doucetes Take Creme a gode cupfulle, & put it on a straynour, thanne take yolkes of Eyroun, and put ther-to, & a lytel mylke; then strayne it throw a straynour into a bolle; then take Sugre y-now, & put ther-to, or ellys hony forde faute of Sugre, than colore it with Safroun; than take thine cofyns, & put it in the ovyne letre, & lat hem ben hardyd; than take a dyssche y'fastened on the pelys ende, & pore thin co-made in-to the dyssche, & fro the dyssche in-to the cofyns; & whan they done a-ryse wel, teke him out, & serve him forth. **From Harleian MS #279, circa 1420**

Also from Wolfmom, she has the following cookbooks available on disc:

"Forme of Curry", ed. Samuel Pegge

"Anonymous Andalusian Cookbook of the 13th Century", translator Charles Perry

"Apicius—Cooking & Dining in Imperial Rome", Project Gutenberg, translator Joseph Vehling

"A Book of Fruits & Flowers, Shewing the Nature and Use of them, either for meat or Medicine", printed 1653

"Early English Meals and Manners", ed. Frederick Furnivall, e-book by Project Gutenberg, which contains many small books like the Book of Kervynge, and the Babees Book, among others.

"The Good Huswife's Jewell", by Thomas Dawson, Translator Daniel Myers, 1596 Edition

"Liber cure cocorum", circa 1430, edited from the Sloane MS by Richard Morris

"Researching Medieval Recipes" by Daniel Myers

"Reading Middle English Recipes" by Daniel Myers

"A Treatise of Portugese Cuisine from the 15th Century" translator Baroness Faerisa Gwynarden

In an email of April 10, 2013, Mistress Ceredwin writes to share medieval sausage recipes:

Greetings all,

April's Fire class has a theme – Sausage! I've ordered casings for approximately 25 lbs of sausage, so we can make several different recipes. The plan is to use period recipes, from Sabrina Welserin (German) and/or Maestro Martino (Italian). We can smoke some of them, or grill/roast/fry/boil – however you like.

I'm listing the ingredients below from each source, so you can choose your recipe and bring your ingredients.

Yes, you can substitute – turkey or chicken can be used instead of beef/pork if you like, or all beef if you don't eat pork. I'm thinking about 2 lbs of meat per person will make a nice sized batch – doesn't take too long to make, enough for everyone to taste.

Historian's Hovel

Welserin: Sausage for Salad – 2 parts pork, 1 part beef, small amount of bacon, salt, pepper

Zervelat: 2 parts pork, 1 part bacon, 1 part grated cheese, salt, pepper, ginger, cinnamon, nutmeg, cloves, sugar.

Bratwurst: equal amounts pork and beef, half as much bacon, salt, pepper, sage, Marjoram

Liverwurst: Pork liver, bacon, salt, caraway seed.

Martino: He mentions spices, but not specific ones, so your choice, He also does not mention salt most of the time—also your choice. No quantities given in most recipes, but in recipes calling for lean and fat meat, the ratio is about 1 part lean to ½ part fat, so for 2 lbs lean meat you would need 1 lb fatty meat. For suet or other fats, about 4 ounces per pound of your main meat is needed. Aged cheese would be hard cheese, fatty cheese would be semi-soft.

Veal Mortadella: veal, veal fat or beef suet, parsley, marjoram, egg, cheese, saffron

Tomacelli: liver, salt pork belly, aged cheese, fat cheese, marjoram, parsley, egg, raisins, spices

King of Meats: Lean pork, pork fat, aged cheese, fatty cheese, salt, saffron

Good sausage: lean meat (pork, beef or veal) fatty meat, salt, fennel seed, pepper.

Bolognese sausage: pork or beef, salt, pepper, fennel seed

Vegetarian option from Martino: walnuts, garlic, parmesan cheese, spices, saffron, raisins, eggs. Keep in mind that the sausage casings are pork based, so this one will not be stuffed – only patties.

Let me know if you have questions,
Ceridwen (keridwen@cox.net)

Please visit our new website for the Barony of An Crosaire:

www.ancrosaire.org

Our calendar will give you up-to-date information on events and happenings in our Barony! If you have an event or happening you feel should be on the calendar, please contact our Web Minister at:

webminister@ancrosaire.org