Barony of Smoking Rocks



July 2018

Anno Societatis LIII

SPECIAL FEATURE STORY



My entry into the Keeper of the Central Flame contest

was a stained glass piece based on 4 different Canterbury Cathedral stained glass windows from the 11th and 12th century time frame.

Most stained glass pieces done in the early Medieval times were based on bible stories.

Church stained glass windows explained the stories to people who could not read.

I had an excellent book: *Stained Glass of Canterbury Cathedral by M.A. Michael to use as a source for my research.*



Researching the concept

After a lot of review, I decided to work with the following 4 window designs from Canterbury --

Destruction of Sodom; Johan Swallowed by the Whale; Samson Sleeping with Delilah in Gaza and The Dove. Two of these in their original form were round circles, one is a half circle and one is a square. Because of the different shapes I needed to determine how to put them together in one design since I did not want to construct 4 different windows.



I reviewed a lot of window designs from the 11th and 12th century. I decided on the overall shape to be similar to the Romanesque windows in Augsburg Cathedral circa after 1132 AD. They are tall and rectangular in size with domed tops - the sizes are 222 X 54, 224x 53cm basically 87" by 22". During my research, I was surprised to find several early medieval church windows. with a "geometic" style to them. One of these was St Mary's Cathedral in Brabourne, Kent. This surprised me as I had always read the early church windows were almost all based on religious themes and I had not seen any examples of a geometric designs. Therefore I decided to incorporate, religion and geometric concepts into my design using 4 half circles of religious scenes. Lastly to keep my window a reason able size I decided to scale the window size down to 22" by 10" keeping the rounded top.

Cartoon/pattern concept

Now that concept was determined, I needed to draw up the design. In Medieval times they would have taken a white chalk base paint and painted a tabletop or flat piece of wood as a base of their design. Paper was too precious in the early Medieval times to be used. Charcoal would have been used to draw the design on the white background. I used a paper pattern but I did make my own charcoal using Black Maul Willow - a variety of Salix triandra. However I ended up not being able to use the charcoal. Medieval workers would have been using a very large surface to make the window. My window was very small and the charcoal smudged too much to be practical...but I had fun!



Feature story continued



As you can see, the colored pictures do not fit the 9" half circles of my design. So I then sized up and modified the designs to fit and did basic outlines of the pieces of glass that would need to be cut.

NOTE: In the end I decided against the "busy" design between the half circles and went with opaque white for contrast.





Glass Choice:

The first step do doing the actual glasswork is to pick out the various glass that you want to use. Modern glass workers have an incredible selection of glass. Obviously, it was more limited in the medieval times. Their glass was solid colors and there were imperfections in it. Therefore I have picked glass with imperfections. I have picked a white that has irregular coloring in it, clear with bubbles, and other colors with "lines" or "roughness" on them.

I will detail how the Destruction of Sodom half circle went together.

Below is the colored copy from the Canterbury book and then below is my cartoon/diagram of what pcs should be cut.

Pattern

All the pieces need to be number so that when you cut them out of the design they can be easily reassembled.



Cutting Glass

In Medieval times they would have used a very hot metal point and used that to break the "seal" on the glass which then makes it break in the direction of the cut. I used a standard glass cutter. In order to get the rounded edges a grozer







pictures from: www.khanacadamy.org

Painting the Glass pieces:

In the Medieval times, the glass had two types of accents put on it to give it detail. Black trace lines were painted on and then fired to be permanent. These lines are truly "outlines" that define the design on the pieces of glass. Below are the pieces of Sodom painted with the black tracing paint and fired in my kiln.

Then more detailed was put in by using different shades of brown. The brown paint covers the entire piece and then the artisan would "remove" the paint that they did not want to create shading.

Then these pieces are also fired to make the paint permanent. Below are pieces from Sodom before and after the paint removal







Feature story continued

Building the piece



As the pieces are done, they are loosely laid into the design to see if more glass removal might be needed or if something needs to be redone.

The pieces are then put into lead came. The lead came has a slot that the glass will slide into. Each piece of glass needs came on all sides of it. These pieces are held in place by nails...same as in medieval times. When all the pieces are done on a piece it will be ready to be soldered.

<u>Soldering</u>

Soldering is basically the same now as in the middle ages. A hot iron with tin/lead solder to fasten the pieces together. Modern tools have temperature control which does help!



Final assembly

Now to put the whole window together. The following shows the construction of the final window. When all the pieces are soldered together and pantina'd [stained black], the window is then cemented for stability. A whiten agent is put on to help dry the cement. Then the glass pieces are carefully cleaned to remove all excess cement and the piece is ready for framing!











Ever since Johannes and I have been part of the Smoking Rocks Family we both have been marveling at the diverse talents of so many in this group of people.

We are never disappointed or cease to be amazed to discover yet again another piece on display by one of Smoking Rocks artists. Scrolls are often handed out as awards other items can be found displayed on a table during an event.

As chronicler it is my duty to record these stories into our history for future generations and to honor the hard work and dedication to your craft.

This special feature article is by Solskinn whom we all know and treasure very much. Some of us are fortunate enough to have been given a piece by way of a special award or a personal gift.

Solskinn we are very grateful to you and all you do for this Barony. Please accept my heartfelt thanks for sending me this article to post here. Marguerite



By: Liz Gerald/Solskinn



Barony Birthday 2018:

This has been an unusual year in many ways including the weather.

I remember many fun birthday events in the past years where the sun was shining and folks were able to finally don summer garb after a long and cold winter. The fighting, fencing and general game playing was held out doors. No sun or warmth this year though, there was an unusual chill in the air that went right through to your bones. Everyone still enjoyed the day and good times were had gathering with friends and eating the scrumptious food. Thanks to Lord William Bonesetter the day board kept our stomachs warm and full, the musicians added spirit and beautiful sounds, the children entertained themselves with games and by hiding in the huge handmade wooden chest. (Part of the A & S competition display)

Court was sweet and short with many good laughs by all, followed by a delicious feast full of scrumptious and beautifully displayed food and a surprising "flame boyant" dessert to top it off. Thanks also to Master Padraig for entertaining us during feast.



We thank everyone who attended our Birthday and who did their best in either enjoying the day; showing their prowess by fighting in the wet and clammy yard; displaying their excellent and beautiful artwork; cooking in the kitchen and playing with the young ones. We also thank the merchants who brought their wares for us to enjoy and buy, the musicians who entertained us so skillfully and all that helped in varied ways to make this day a success.



A huge THANK YOU to everyone who helped out with the feast yesterday, especially Katie O'Connell, <u>Elaine Sears-</u> <u>Dennehy</u>, and Baroness Nest. Thank you also to the amazing team that stepped in to finalize the food, help plate and get the food out on time. Thank you Master Pat for being the butler as well. And thank you for letting me play in the kitchen. William Bonesetter.

The Baronial Champions are:

Baron Fergus: Arts/Science & Fencing Baron Ceawlin: Heavy List, with Lady Serafima will hold her title as Bardic Champion for another year. The general tournament was won by: Alton Hewes VIVAT !



BARON & BARONESS CORNER:

Greetings to the Populace,



We notice and appreciate all the little and big things folks do for our Barony. May you all have a fun filled summer time and for those of you who attend "Pennsic 47" have a safe trip and may the East win !

Thank you Alys & Richard of Smoking Rocks

The Kitchener's corner:

This recipe was provided by William Bonesetter out of "a Boke of Gode Cookery"

<u>Basíc Meat Píe</u>

PERIOD: Medieval/Renaissance | SOURCE: Various | CLASS: Authentic **DESCRIPTION:** Basic recipe for a medieval/Renaissance-style meat pie

Medieval meat pies usually consisted of beef, pork, venison, or fowl, or a mixture of those meats. The meat was either broiled or boiled, then either used in small bite-sized chunks, or else reduced to a paste by mashing or "mortaring," and mixed with other ingredients. To make a basic medieval meat pie, choose your meat - a nice roast or even a cheaper cut will do nicely. Don't use pre-ground raw meat (such as hamburger) - it's not period, and will completely change the taste of your product. Use about 1 ½ lbs. for a pie that will feed 6-8 people. Broil or boil it until tender, remove from the broth or drippings and let cool. Chop in bite-sized chunks, mince very small, or chop small and pass through a food grinder or processor to achieve a paste. Mix into the meat any of the following: egg yolks (for liquid and binding), raisins, currants, nuts, cheese, dates, figs, a splash of wine. seasonings (ginger, salt, pepper, etc.) - be creative and have fun! Mix these ingredients either with the meat chunks or blend them in with the meat paste and place in a pre-baked pie shell. The final mixture should be a little too moist and just slightly runny - it'll stiffen up when baked, and the extra moisture will keep the pie from going dry. Liquid to use: egg yolks, wine, broth, etc. Medieval pies (sometimes called "bake metis" in Medieval days) were often topped with either a pastry shell (often called a "coffin") or "byrdys." (Medieval man had a reputation for eating practically anything with wings! "Byrdys" could be any small bird, ranging from swallows, sparrows, to game hens. For the 21st c. kitchen, small cooked chicken pieces such as small thighs or the "drumstick" section of the wing will do nicely.) After preparation, the pies can either be cooked at once or frozen in the raw state to be thawed & cooked later. When baking time comes, keep them in the oven until the pastry is golden brown. Meat pies can be served hot, at room temperature, or even chilled from the fridge. This means that the busy feast cook can make the necessary pies in advance, and freeze or hold refrigerated until the feastday. They can then be easily cooked or re-heated, or simply served at room temperature. (Be careful, of course, to not let the pies stand in the open too long. Food poisoning is period but as welcome as the plague.)

RECIPE FOR BASIC MEDIEVAL/RENAISSANCE MEAT PIE:

- 1 ½ lbs. meat (beef, pork, venison, rabbit, poultry, etc. or any combination), parboiled and in small chunks, ground, or mashed
- 1 9" pie shell (lid optional)
- cooked chicken pieces (wings, thighs, etc.) (optional)
- 4 egg yolks
- ½ to 1 cup meat broth (quantity depends on the dryness of the other ingredients use your discretion. The final mixture should be on the wet side.)
- splash of red or white wine
- 1 to 2 cups TOTAL of any of the following, separate or in combination: minced dates, currants, raisins, minced figs, ground nuts (almonds, walnuts, etc.), grated cheese, etc. The variety of ingredients & the total amount used depends on personal taste.
- ¼ tsp. salt
- 1/4 tsp. pepper
- 1 2 Tbs. TOTAL of any of the following spices, separate or in combination: ginger, allspice, cinnamon, cloves, nutmeg, cardamom, cubebs, galingale, etc. The variety of spices & the total amount used depends on personal taste.

Mix well all ingredients except chicken. Place in pie shell and top with either a pastry lid or the cooked chicken pieces. Bake in a 350° F oven for 45 minutes to an hour, or until the pastry is golden brown and the filling set. Serve hot or cold. Serves 6-8.



BARONY THROWN WEAPONS & ARCHERY CHAMPIONSHIP HELD SUNDAY JULY 8, 2018

Another beautiful sunny summers day in the woods of Rochester Massachusetts, our own little Sherwood forest, was enjoyed by everyone last week end. And all this curtesy of Mistress Nest and her family.

Weapons were thrown by young and old alike with much accuracy and gusto, arrows zipped through the woods to reach their far and some times very near targets. The competition was fierce and much fun was had by all.

Her Excellency announced the new champions during the afternoon court.

- Vivat to our new Arch forester Lord Sigmur Averson
- Vivat to our new Thrown weapons Champion Mistress Nest verch Tangvistle
- Vivat to our new Youth champion Connor

Many thanks to Baron Fergus for running the thrown weapons tournament and to Lord Robert & Lady Elaine for setting up and managing the archery competition.

Special thanks go to Mistress Nest for hosting the event again this year. The Rochester woods have become like a second home us archers. It is such a lovely spot to spend a hot summer afternoon in the company of friends and surrounded by natures bounty.

IYS Marguerite von Elfenau / Chronicler



Newcomers information:

New to the SCA or just moved to the area from another part of the country?

SMOKING ROCKS WELCOMES YOU ! VISIT OUR WEBSITE FOR CONTACT INFORMATION: https://smokingrocks.eastkingdom.org/

Your Chatelain: Bethamie Von Rohr



Seneschal's messages:

It is time to start thinking about out next Baronial "election". Their Excellencies Alys and Richard's term will be expiring in a little over a year. We need to be looking in that direction. Start thinking about who you would like to nominate for our next Baron and/or Baroness. More details on the pollings will be forthcoming.

Her Excellency and I were talking, and we need to start thinking about our next Investiture also. Next summer (the summer of 2019) would be ideal. A camping event would be even better. If there is a site that you think would be good for an Investiture, please let me know so that we can take a look.

In service to the Barony of Smoking Rocks, Sabina Luttrell Seneschal

THE EK 50 CELEBRATION TO SHOWCASE THE HISTORY OF THE EAST KINGDOM TOOK PLACE ON JUNE 28, 2018 IN SCHAGHTICOKE NEW YORK.



A SMALL SAMPLING OF THE BARONY OF SMOKING ROCKS HISTORY EXHIBIT DISPLAY CAN BE SEEN ABOVE.

Our exhibit was organized and arranged by Mistress Nest Verch Tangwistle with the help of other barony members. We thank Nest very much for her hard work and dedication in seeing this project successfully through to the end. Thanks also to all who contributed to this exhibit.

The members of the Barony of Smoking Rocks.

Captain of Archery Position

The Barony is <u>STILL looking</u> for an individual (s) who would be interested in fulfilling this post. Regulation do not require this person to be an Archery Marshall, but it is strongly suggested. The Captain of Archery is responsible for submitting scores from Royal Rounds, organizing the yearly competition for the Arch Forester, and assisting persons interested in Archery.

Mistresses <u>Nest Verch Tangwistel</u> has volunteered to cover this position TEMPORARILY. If anyone is interested in taking on this position please contact your Seneshal Mistress Sabina Luttrell !

Trader Jan's Archery practice is ongoing:

Every Friday evening, Check the Barony's FB page for changes or cancellations.



EK Royal Round Rankings as of June 25, 2018

<u>Rank</u>	Bowmen	SCA G	roup H	Bows	Average
23 Ela	ine Howys of Mo	orningthorp	S. Rocks	RRR	75.00
<u>Rank</u>	Archers	SCA G	<u>oup B</u>	Bows	<u>Average</u>
100 De	arbhorgaill ingen	Rosa	S. Rocks	LLL	35.67
112 Al	ice Rousseau		S. Rocks	RRR	28.33

Bows used in top 3 scores: C=Crossbow, L=Longbow, R=Recurve or U=Unknown

OYE OYE OYE ARCHERS OF SMOCKIN ROCKS ! WE NEED YOU BACK AT THE RANGE DON'T FORGET TO PRACTICE YOUR ROYAL ROUNDS THIS SPRINGTIME

Webminister:

Diego Porcelos would like you all to contact him with information or additions for the Barony website: webminister@smokingrocks.eastkingdom.org



If you have a story, announcement or anything else for our next Kenning Points send it to: <u>Ruthbechtold@gmail.com</u>



<u>Chatelaine:</u> New to our area new to the SCA contact

chatelaine@smokingrocks.eastkingdom.org

Barony of Smoking Rocks Meeting Minutes June/July 2018

This is an abridged version of the minutes for the full versions please join the Smoking Rocks yahoo groups.

Officers reports

A & S: Congratulations to our new champion Baron Fergus Redmead

Knight Marshal: Congratulations to Baron Euric Germanicus the Barony's newly elected KM.

MOL: Remember to get your qual cards updated.

Herald: Nothing to report at this time.

Exchequer: Bank accounts and all reporting is current. Still need to finalize some of the signature requirements.

Chronicler: Thank you everyone who contributed to this newsletter.

Chatelaine: Still need to email all new contacts to keep newcomers informed, Sabina will help with that task.

Web minister: Any new officers to send him contact information.

Steward: The shed is in order, we will need to schedule a clean up day this coming fall.

Seneschal: Baron Euric Germanicus has offered his service to the Barony as our new KM. A motion was made to elect him for this position, all were in favor with no opposing votes. The following positions are still open for: Arch forester, and a chancellor minor. Contact Mistress Sabina if you are interested.

Old Business:

- ◆ Barony Birthday: Birthday went as well as could be expected on a very rainy and cold day. Final accounting is still outstanding but we think we did OK. Our new champions are: Baron Fergus A & S, Baron Ceawlin Heavy List and Lady Seraphima will stay our Bardic champion for another year.
- **50 Year EK historical display**: June 28 to June 31 at Concordia of the snows. Event went well and thank you goes out to Mistress Nest for organizing it all and the folks who contributed to the exhibit.
- Baronial charter committee still needs to meet and do homework by studying the bylaws.
- The Barony will be hosting "Hrim Schola" in 2019 at the Stone Church in Raynham. This fiber arts educational event will be held in spring, The Church has sufficient class room space available. Easter week end is the only date which will not work. We still need help with dayboard any interested party let Nest know.
- Nest reports that all the food for 12th night is growing well, help with weeding is always needed and much welcomed. Looking for Autocrat to run the event.

Baron and Baroness time:

Thanks for the patience with our youth in todays archery tournament kids are our future. I Love this event . We notice and appreciate all the little and big things folks do for our barony,

Next meetings:

- August no meeting it is Pennsic War time
- September meeting Labor day Monday @ Baron Yosef's home in Westford MA. Pot Luck Pic Nic at 1 pm & meeting at 3 pm
- October in New Bedford at Molly and Ceawlin's church.
- IYS Marguerite von Elfenau

ANNOUNCEMENTS

BARONY IS LOOKING FOR:



CAPTAIN OF ARCHERY



Chancellor Minor



CONGRATULATIONS TO:

Lord William Spicer The newest recipient of the quadrant



BARONY BIRTHDAY 2018

PENNSIC WAR XLVII July 27 to August 12, A.S.LIII



PENNSIC 47

Unbelted Champions Team Announcement from the EK Gazette 7/2/18

From His Majesty:

In all the heat and being hit in the head Saturday, I completely failed to add the announcement of our Kingdom's unbelted champions for Pennsic to the court docket. I'm very sorry to keep everyone waiting for this announcement.

This team is very close to Caoilfhionn's and my heart. We're very proud of these folks and all those who trained and tested themselves against these fierce Tygers. Thank you to our Captain Joachim for leading this band of killers. This year's unbelted melee battle will be 20 v 20.

Those champions are:

Joachim Liechtenauwer **Euric Germanicus** Özurr the bootgiver Hashiji Morikatsu Lambert D'Ogremont Klaus von Wallachia Micah of Brighton Manner Talan ap Gueiluilrth Reinhart Basarab Draculesti **Tiberius Nautius Maximus** Svend O'brien Hassan Ibn Abd' Al-Malik Galbraith MacGowan Hakan Al-Bashir Luthor VonEisenfaust Bergsveinn Hondbrotna Katherine Du Pré of Coldwood Vlad Iliescu Angus Pembridge **Holev Disgratiov**

Alternates, in no particular order:

Trentus Nubianus Ulfr Hofhorr Mathew MacGyver Fearghus O'Conchobhair Gavin MacKinnon Duarcaín MacWard Seamus Mac Neachtain **Brick James Beech** Gavin Von Abentrot Ulfgeirr Ragnarsson Pandarus Sterling De La Rosa Gaston Le Cordilier **Olaf Haraldson** Joseph Harcourt Bran Finn Mac Aeda Ikhlas Al-Chakib Chiba Yoshitake Josef Von Ulm Vachir Arslanjin Berkhommer Sigurd Volkmar Azim the scout Hugar Juliana Alton Hewes Boltock

KEGNUM

Baron and Baroness: Richard Leviathan & Alys Attewater (Fred Carpenter & Ann Carpenter) Vargaliss@comcast.net & alys.ann@gmail.com

Chancellor of the Exchequer: Baron Ceawlin Alreding **Deputy Exchequer:** Open position

Chancellor Minor: Open Position Deputy Chancellor Minor: Lord Rufus Bowe (George Anzivino)

Chatelain: Bethamie Von Rohr chatelaine@smokingrocks.eastkingdom.org Deputy Chatelain: Baroness Molly Blythe (Mali Lim Howe)

Chronicler: Lady Marguerite von Elfenau (Ruth Bechtold) 508-362-6131 / ruthbechtold@gmail.com Deputy Chronicler: Lady Naia (Anna Purcell) Knight Marshall: OPEN POSITION

Leviathan Pursuivant (Herald): Lady Amy ferch Rychard (Amy Jump) amy.jump@hotmail.com

Minister of Arts & Sciences: Lord William Spicer (David Tarrant) Deputy: Lady Serafima Medevdnikova artssciences@smokingrocks.eastkingdom.org Minister of the Lists: Baron Fergus Redmead (Michael Meyer) fergusredmead@gmail.com

Seneschal: Mistress Sabina Luttrell (Linda Meyer) sabynluttrell@gmail.com

Steward: Mistress Nest Verch Tangwistel (T. Sanders)

Webmaster: Lord Diego Porcelos (Mike Purcell) webminister@smokingrocks.eastkingdom.org

<u>INNNNNNNNNNNNNNNNNNNNNNNNNNNNNN</u>

Marguerite von Elfenau (Ruth Bechtold) Chronicler, Barony of Smoking Rocks 169 Main Street, West Barnstable, MA 02668