

Kenning Points

SEPTEMBER 2015

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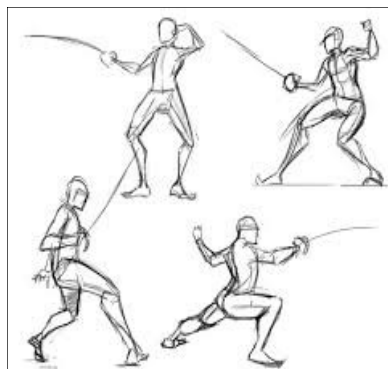
E. K. KING'S AND QUEEN'S RAPIER CHAMPIONSHIP TOURNAMENT OCTOBER 10 2015



The Barony of Smoking Rocks is honored to be hosting the East Kingdom Rapier Championship Tournament on October 10, 2015. Please join their soon-to-be Majesties Brennan and Caoilfhionn as they attend to the selection of the next King's and Queen's Rapier Champions.

Following are the conventions for the Champions Tournament. Please note that any authorized rapier fighter may participate in this tournament, but only those who are willing and able to perform the duties of a Champion of the East Kingdom and affirm as such when signing in with the MOL will be able to advance from their round robin pool into the sweet sixteen.

The tournament will consist of three parts - **The Round Robin, The Sweet Sixteen & The Finals.**



Part One - Round Robin: The top fighters in each pool (number dependent on how many pools we have) will be selected to advance to the sweet sixteen. Matches will consist of a single bout, with weapon forms of the combatants' choosing.

Part Two - Sweet Sixteen: This will be a double elimination tree. Matches will consist of a single bout, with weapon forms of the combatants' choosing.

Part Three - Semi-Finals and Finals: At the semi-finals, all previous losses will be forgiven -- a combatant need win only once to advance to the finals. The finals will be decided as a best of five bouts, with matched weapon forms. Weapons forms will be alternating choice, with 1st choice decided by coin flip. Weapons forms may not repeat until the 5th fight (if necessary).

The tournament will be held in the port city of New Bedford, Massachusetts, at the Fort Taber Fort Rodman Historical Park overlooking Buzzards Bay. The park incorporates historical landmarks and offers many amenities. The centerpiece of the park is the historic Fort Rodman, built between 1857 and 1871 as part of the nation's sea coast defense system. The park features a military museum, beach walking trails, and picnic areas offering panoramic views. If weather is amenable, we intend to hold the fencing tournament outdoors in front of the Fort.

The site, including the Community Center, is wheel-chair accessible, and the park is pet-friendly, as long as animals are kept on leashes and picked up after. There is ample parking on site and across from the City's beaches, all within short walking distance from both the Community Center and the fort.

As the tourney field is part of a public park, there are some restrictions; this is an absolutely BONE DRY site and due to health department restrictions, we will not be serving a day board or feast. Gentles may opt to bring their own picnic baskets, and there are a variety of excellent seafood restaurants and craft beer pubs a few minutes away in the downtown New Bedford area. Camp stoves and other open flames are prohibited, and smoking is not permitted in the Community Center or on park lands.

In addition there will be **Heavy List Fighting activities** thanks to Eban Hardrada who offered to be the Marshal in charge.





Event Information

Date: October 10, 2015

Site: Ft. Taber / Ft. Rodman Historical Park
1000C South Rodney French Blvd, New Bedford, MA

Schedule:

9AM – Site Opens

10:30AM – Tourney registration closes

11AM – Tourney begins

Late afternoon – Tourney ends, Court begins

5PM – Site cleanup

6PM – Site close

Site fees: \$10 for adults 18+. Please add the \$5 Non-Member Surcharge if you are not a member of the SCA. Free for youth 18 and under.

No day board or feast will be served; please bring a picnic lunch or visit one of the excellent local restaurants in the area.

CONTACT INFORMATION

King's Rapier Champion (for tourney information): Don Antonio Patrasso, antoniopatrasso@gmail.com

Send pre-registrations to: Baron Ceawlin Alreding & Baroness Molly Blythe (Ken & Mali Lim Howe)
213 Central Avenue, New Bedford, MA 02745
E-mail: malichan9@gmail.com Tel: (508) 995-5389

Pre-registrations must be received by October 5, 2015

Please send the following information with your reservation: Modern and SCA names for all persons included in the reservation, proof of membership for all members included in the reservation (photocopy of membership card or copy of cover of recent Pikestaff cover with the members name is acceptable), contact information, names of anyone entering the tournament, and check or money order made out to "SCA MA, Inc., Barony of Smoking Rocks".

A War story

By Marguerite von Elfenau

I was during the winter solstice, a busy time of celebration and continuous feasts, when Johannes returned from a meeting with the King and his cousins.

Johannes, Marguerite's archer husband who, as a mercenary, spent many months away from their home fighting battles and practicing his skills, was glad to be resting his weary bones. As often was the case he would not have much time to rest, and soon preparations for yet another campaign of war were under way. To Marguerite's great surprise, she learned that family and servants were to accompany the King's army on this summer's journey south.

The remaining winter months kept the women and men busy with many chores. Large quantities of food had to be gathered and prepared. Wool had to be spun and dyed. Fortunately, the women and children had gathered nuts, herbs and mushrooms during the recent autumn which ensured an abundance of dye for them to use. The colorful cloth was then woven, and tunics, kirtles, and many fanciful new dresses were sewn. The men and the older boys occupied many hours polishing armor, mending the siege engines, fletching fresh arrows and preparing the carriages for the voyage.



Then finally the time arrived, late in the spring when all the wagons were loaded up. The Northern Army; made up of Baronies, Shires and Hamlets. The warriors and their entourage of the great Kingdom of the East began to march and followed their King on the long and arduous journey to the fields of the Pennsic war XLIV.



After many months of travel through often difficult terrain, they finally arrived at their destination and started setting up their pavilions and tents. Johannes and Marguerite had been invited to camp with the fighters and their families of "The Freehold of the River Keep" and quickly settled in. Old friendships with folks from the baronies up north, too many to list by name, were rekindled. The children had grown so much; in fact some were no longer children, but beautiful young ladies and men who would soon be adults with lives of their own.

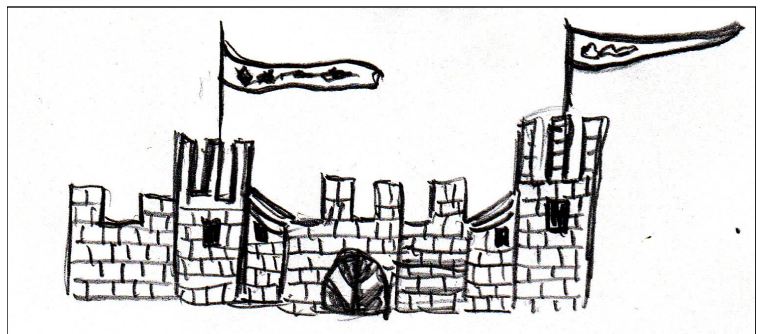
The armies that gathered here came from all over the Known World; the warlords would soon meet and start forming alliances in preparation for the battles to come.

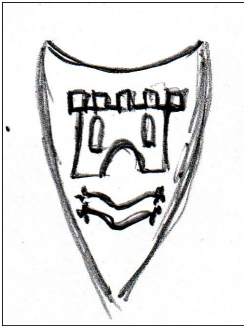
Armies as large as this one required much support and almost overnight a town was built. A town with many merchants, cooks, brewers, crafts men and women who had set up goods for sale or trade. Artists and musicians met up with each other and it did not take long for classes and entertainment schedules to be posted by the heralds. This small town of tents pavilions and small castles adorned with colorful flags flying high over top of it was nestled along the shores of coopers lake in the land of Aethelmarc. It was a beautiful, magical sight Marguerite would remember for a long time to come.



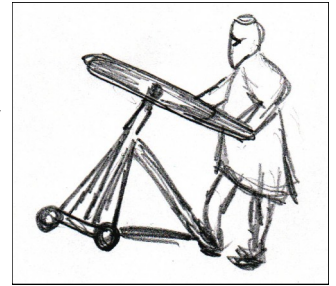
Excitement grew a bit more every day in and around the town and the time for opening ceremony to start the upcoming war had arrived. They would meet in front of the castle walls.

On a sunny Sunday morning with a sky full of billowing clouds, the Baron and Baroness of Smoking Rocks, Ceawling Alreding and Molly Blythe, accompanied by their Seneshale, Lady Elaina Howys of Morningthorpe, and Master Padraig MacEanruig the Central Regional Deputy Earl Marshal and Leader of the Freehold fighters, men at arms, and other gentle nobles of the Barony, marched through town to meet with others in front of the East Kingdom's encampment walls. They unfurled the Smoking Rocks Leviathan banner and proudly processed onto the field. The day was young, the sky was a brilliant early morning blue decorated with fluffy white clouds and a steady wind kept the flags flying strong. The bugles and drummers set a steady pace and so helped the armies march onto the field with much fanfare. The Royals and their entourages from all the Kingdoms of the Known World were gathered at the entrance by the castle wall. Once all were assembled and the alliances had been declared, the War Horn was blown -- this was it, the start of Pennsic War XLIV.



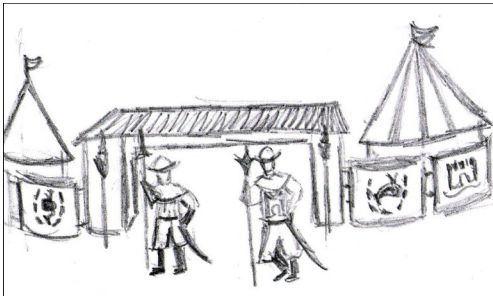


The fighting began the next day, this time under a dark blue sky with a relentlessly burning sun. Immediately the fighting was fierce and intense, the air full of shouting and the sound of weapons hitting the shields. The archers were busy behind the front lines and casualties were heavy on both sides. The women and surgeons did their best in keeping the fighters hydrated and tending to their wounds. The first battle was one of resurrection, meaning once fighters were killed they could walk back to the res-



urrection point and get another life. This gave everyone a chance to go back into the battle-grounds and fight many rounds until they were exhausted and the end of the battle was announce by a thunderous cannon shot. The archers fought until they ran out of arrows, although they were allowed to pick up and reuse certain good arrows lying on the ground. Sadly the East and its allies lost the castle battle that morning. With heavy hearts they returned to camp knowing very well that there would be no chocolate pudding at the evening meal.

Delicious meals were prepared for the Freeholders by Lady Tatiana and Lord Richard le Hawke and their crew. The bell and all the delicious smells always announced when the meals were ready. The people would quickly gather in the long house around the tables under candle lit chandeliers and devoured the scrumptious meal while loudly recounting the day's events to each other. At night after everyone had dressed in their finest garb they sat around the fire, wrapped in woolen cloaks to keep warm. This was the time for the poets and troubadours to tell the story of the day's battles and events in their own words and song.



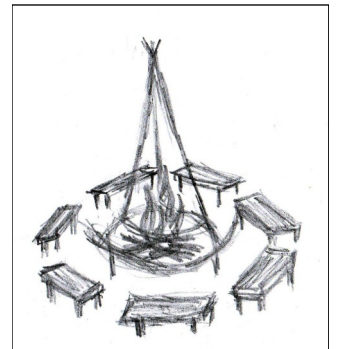
One night, as everyone had gathered and with the entrance to the Freehold camp protected by men with their halberds, a commotion erupted by the gate. To everyone's surprise and excitement, the King and his Queen had arrived to hold a special court at the Freehold camp. Master Pdraig and Lady Tatiana diBivar were bestowed with the honor of a court baroncy. Lady Marion, to her great surprise, also received a court baroncy that eve.

The Freehold fighters were awarded the Legion of the Blue Tiger!

Huzzah! A roar went up out of the gathered crowd -- let's rise and fly the schwenkel over our camp with even more pride now. *

The King's final announcement came for Lady Tatiana, now Baroness Tatiana; she was sent into vigil to prepare for her induction into the order of the Pelicans. This was a great honor and well deserved.

Everybody was so proud and very happy for all awardees -- Vivant! Vivant! The King had one more surprise up his sleeve that night at the camp fire. He inducted Lord Richard Leviathan into the Order of the Troubadour for his musical and poetical talents and for all the songs he had written and performed for the Majesties in the past. The evening ended by the fire with a sing along to some more of Richard's and Master Pdraig's songs, and as the circle around the fire slowly emptied out and it came time for Marguerite to take leave, she noticed that the King was still there, sitting somberly with all the others and enjoying the camaraderie and friendship of the Freehold family.



Lady Tatiana had been sitting vigil for a while now, many friends and advisors visited her tent providing support for her upcoming induction into the Order of the Pelican **. The time to join the East Kingdom court approached quickly. All Freehold fighters and their families, Smoking Rocks members and other friends lined up in camp, the men at arms, dressed in their shiny armor, held the halberds steadily in protection of our precious Lady on her march through the town. The group entered court and her arrival was announced with great fanfare so all could hear. She was led up to the Royals and the ceremony started. Many peers stood up to recount to the King and Queen of the Lady's commitment, hard work and dedication to the crown over so many years and that they supported the decision to accept Tatiana into their order with tremendous pride. That night they all celebrated back in camp and in town. This was after all, also the night of the well-known Midnight Madness sales, where all the merchants stayed open late offering great bargains of their wares and the townspeople enjoyed the entertainment of minstrels, flame eaters and the sort.

Marguerite and her friends, Mistress Nest verch Tanguistel and Lady Alys Attewater, members of the musical group Fracta Modi, ventured out of the camp several nights and joined in with other musicians to play music for the dancers. One eve, when the night was still young and the dancing had not quite started, there suddenly was a commotion out on the road by the dance tent. A group of masked musicians and other lively folk were parading down the path and soon entered the dance tent. The performance, they later found out, was their annual Pennsic Mumming event. ***



There were many more major battles during the war: the bridge battle, the battle in the woods and last, but not least, the large and impressive field battle. So each and every morning one would find the Freehold women busy preparing a wagon filled with water bottles, something salty to eat, and fruit for the fighters. Then everyone would march together onto the battlefield and meet up with the rest of the army. The East and their allies did win two out of the three field battles. Time to eat that chocolate pudding! Fighting was unbelievably fierce before every battle the King encouraged all the forces to do their part - the sword fighters, the crossbow combat archers, the engineers who manned the siege engines and the very large masses of well trained archers were going to be essential that this war was

won. In the end, however, and with the harvest season fast approaching it all ended in a tie, meaning nobody won (or everyone won, looking at it from a different view).

To prepare for the upcoming winter months, and to have sufficient time to travel, everyone needed to go home to work on replenishing the food reserves. It was time to pack up, to say goodbye to new and old friends. There would be another summer to get together yet again and finish those battles with a winning outcome for the armies of the East and its allies. Johannes, Marguerite and their friends from the Freehold and the Barony of Smoking Rocks, filled up their wagons with the riches they had gathered, saddled their well rested horses and headed back north. "The End"



*The Blue Tyger Legion: given to groups who have demonstrated exceptional martial prowess on the field. No more than one group may be inducted into the Legion during any one reign. A group may be recognized in this manner more than once, in which case the initials of the sovereigns will be added to the existing Schwenkle.

** The Order of the Pelican is one of the four SCA Bestowed Peerages, along with the Order of Chivalry, the Order of the Laurel, and the Order of Defense. Companions of the Order of the Pelican (or 'Pelicans') have been recognized by the Crown for their exemplary service to the Kingdom and/or the Society, along with their consistent display of the virtues of Grace, Courtesy and Chivalric Demeanor. Their elevation is accompanied by a Patent of Arms (the highest level of arms).

*** "Mumming dates back to the middle ages, it is a form of a play intended to show the struggle between good and evil and possibly might have been a way to mark important stages in the agricultural year. It is also said to have been a pagan custom, an excuse for people to have a party at Christmas; the tradition was for men and women to swap clothes, put on masks and visit their neighbors, while singing and dancing or putting on a play with a silly plot, with the leader of the group dressed as father Christmas. The name "Mummer" comes from the French /German word for mask." <http://www.whychristmas.com/customes/wassailing.shtml>

“Vegetables in Medieval Europe”

This article is from the Old Cook Website: <http://www.oldcook.com/en/medieval-vegetables> Translated by Jean-Marc Bulit

Fruits and vegetables might be acknowledged edible without ever being set on a dinner table. The chosen ones are chosen either for the sake of showing off a social status or because of the dietary views of the times. Muddy vegetables were left to the lower classes while the noble elite and the upper classes marked a preference for the more aerial fruit. According to Jean Louis Flandrin, recipes for vegetables accounted for only 9% in cookbooks of the 14th and 15th century against 21% for books written since the beginning of the 18th century. Also, more vegetable recipes are found in books from Mediterranean parts, notably Italy and Catalonia. Should we put it on the count of the survival of Roman traditions and Arabic influence for the southern countries, and on the count of the influence of German traditions for the northern ones.

Consumption of edible plants also depends on their growing in a certain place and at a certain time. Capitulary of Charlemagne *de villis vel curtis imperii*, (of imperial lands and imperial courts), which was written around AD 800, states a list of plants recommended for cultivation in chapter 70, from which interesting observations can be gathered:

- There are vegetables well known today in the list such as cucumber, chickpeas, celery, carrots, cabbage, leeks, peas, lettuce, garlic, onions, shallots, as well as familiar aromatic herbs as mint, sage, cumin, anise, parsley, savory, coriander.
- There are what we might call *forgotten* plants, either due to their feeding or medicinal qualities having been overtaken by an ornamental function, such as lilies, roses and gladioli, or because they are plants nowadays considered wild, and the fact that they are edible has been forgotten, as tansy, catmint, smyrnium olusatrum, orache, mallow.
- Missing in the list are vegetables considered basic today. These were unknown in Europe because they were of transatlantic origin such as potatoes, tomatoes, beans, courgette, or because, as aubergine, they reached Europe only later, brought in by the Arabs from the East.

Aubergine or Eggplant or Eierpfanze



Aubergines Tacuinum sanitatis in medicina (extract)

Codex Vindobonensis series: nova 2644 der Oesterreichischen Nationalbibliothek
Solanaceae family, genus Solanum

She is called **vatin gana** in Sanscrit, **badindjan** in Persian, al **badin jan** in Arabic and **Al-berginia** in Catalan for the eggplant comes from India.

The oldest recipes for *moussaka* are found in Arabo-Persian cookery. It is the Arabs that introduced Aubergine to Spain when it was under the rule of Islam. Many recipes for Aubergine are found in Arabo-Persian and Arabo-Andalusian books, notably the *Baghdad Cookery Book* (1226) and the *Anonymous Andalusian cookbook* of the 13th century. There are 4 recipes for alberginia in the *Sent Sovi*, 1324, 3 recipes by Robert de Nola in Naples, beginning of the 15th century.

The word Aubergine does not appear in France before 1750 though, as in fact the eggplant was only eaten in Spain, Greece and southern Italy for several centuries. Aubergine was suspicious in the northern parts, just as for the not yet known tomatoes, so long mistrusted later on. Both plants are of the same family as the deadly nightshade, and German botanist of the 16th century Leonhart Fuchs said that the word aubergine alone should cause fright to those who care for their health. (In today's German she is called eine Eierpfanze = Egg plant in english).

Recipe: Aubergines in the Sent Sovi are cooked au gratin with cheese:

(Capitol CLI. Qui parla con se deuen coura albergines en casola)

You take the Aubergines and peel them and then cook them. And when they are cooked, soak them in the cold water and then press them between 2 platters. Take a terracotta dish and pour in the water with the spices, add some good [cottage] cheese and mix it all together. And then when the contents of the dish are well mixed, you take the Aubergines and lay them in the dish and bring it to the furnace. And let it cook in the furnace like a tart. If you don't want to bring it to the furnace, cook it with the embers on a trivet, and put a lid on the dish with embers on top of it.

September Recipes

contributed by Masteritsa Nadezhda Voronova



FISH PIE (Serves 8)

If you want to make a fish-pie, scale the fish and remove the skin when they start to boil. Chop them in little pieces, add chopped parsley, sage, pepper, ginger, cinnamon, and saffron. Temper it all with wine, make a thin, coarse dough, put the fish on it, and pour the wine over it. Cover it with a thin layer of dough, and seal it all around. Make a hole on the top, cover it with a pie cover of dough, and bake it.” (*Daz Buch von Gutter Spise*, pg. 95)

Ingredients: ¾ to 1 lb. mild white fish, such as tilapia or halibut (use 1 lb. if using deep dish pie plate) ½ stick butter 2 tbsp olive oil 4 shallots, sliced thin 1 cup white wine 2 tbsp verjuice (substitute white wine vinegar if needed) ½ cup fresh parsley, chopped fine ¼ cup fresh sage, chopped fine 2-3 cloves garlic, minced ½ tsp each white pepper and ginger 1 tsp salt Pinch of saffron ¼ tsp cinnamon 2 pie crusts

Directions: 1. Melt ½ stick butter in olive oil. 2. Saute shallots, garlic, parsley, and sage. 3. Add fish; use spatula to break up the fish into flakes as it cooks. 4. Add white wine, verjuice, ginger, pepper, salt, cinnamon, and saffron. 5. Reduce until most of liquid has cooked off, but it is still moist. Remove from heat. 6. Grease bottom of pie plate and line with one pie crust. 7. Add filling. 8. Place second pie crust on the top, pressing down onto filling until flat. Fold edges under. 9. Bake at 450 degrees for approximately 20 minutes, or until crust is golden brown.

CHICKEN AND PEAR CREPES (Makes 6 crepes)

About a roast. Roast a chicken, and fry the crust of buns. Fry this in lard until it turns golden, and cut bite-sized pieces as you do for bread pudding. Cut the chicken up small, and roast six pears. Make a sauce of wine and honey, then grind spices in it, pepper and anise, and make a crepe of five eggs. Break them into a pan, then place each one in it separately, and fold the crepe. Cover the pan with a bowl, then turn the pan upside down, cur through the top of the dough, pour in the sauce, and don’t spill any on the dough. These are called Chickens à la Rheingau.” (*Daz Buch von Gutter Spise*, pg. 103)

Filling Ingredients: 1 whole chicken, cut into parts ¼ cup chicken stock ½ stick French bread, cubed 2 tbsp white wine vinegar ½ fennel bulb, chopped fine 1 tbsp lemon juice 6 pears, peeled and sliced 1 stick butter 2 tbsp fresh rosemary 2 tsp each salt and white pepper 1 cup white wine 2 tbsp Herbs de Provence ¼ cup honey 6 oz. crumbled goat cheese

Crepe Ingredients: 2 eggs, beaten 1 cups milk ½ tsp salt 1 cups flour Pinch saffron 2 tbsp butter (for frying)

Directions: 1. Coat chicken lightly in olive oil. 2. Place chicken in roasting pan. 3. Sprinkle with rosemary and 1 tsp each salt and pepper. 4. Cover and back in oven at 350 degrees until center temperature reaches 160 degrees. 5. Let cool, then remove chicken from bone in small pieces. 6. In pot bring white wine, honey, and pears to a boil. Simmer until pears are tender but not mushy. 7. Meanwhile in a large skillet, melt ½ stick butter and sauté fennel until tender. 8. Add bread cubes and stir until they have soaked up all the butter. 9. Continue to sauté until bread cubes start to toast golden-brown. 10. Add chicken and stir. 11. Pour pot with pears, wine, and honey mixture over chicken. 12. Add chicken stock, white wine vinegar, lemon juice, ½ stick melted butter, herbs, and spices. 13. Reduce until thick. Fills approximately six 7-inch crepes. 14. Combine crepe ingredients and beat smooth. 15. Heat 7-inch skillet and grease well with butter or margarine. 16. Pour 1/4 cup of batter into pan and swirl pan to cover bottom. 17. Cook on one side only until pancake blisters, then remove. Fill on the uncooked side and wrap. 18. Sprinkle with crumbled goat cheese before serving.

Meeting Minutes September 6, 2015
Barony of Smoking Rocks Business Meeting

This is an abridged version of the minutes. For the full versions, please join the Barony of Smoking Rocks yahoo group.

Officer Reports:

Arts & Sciences: A dye day was held at Baroness Nest's home on Sunday August 30, 2105. Many attended and an enjoyable time was had. Baron Fergus and Lady Sabina hosted a pewter casting & metal workshop at their home where Baron Ceawlin committed art.

Chancellor Minor: The Barony has had no events of late there are no children's activities to report.

Chronicler: A newsletter was published and submitted in July. The Next newsletter, due by end of September, will announce the King & Queens rapier championship at Fort Tabor on October 10, 2015. Please submit your articles by then: news, arts & science reports and any other announcements are appreciated.

Exchequer: There are no outstanding checks and balances all accounting is current.

Knight Marshall: Baron Ceawlin reports that fighting at Pennsic went well, nobody (really) died and the war was tied. Everyone participated and either fought or supported the fighters, the Tuchux were exceptionally bad this year. Dimitry, Marisa's husband was knighted. Baron Fergus reports that there will be thrown weapons activities at Ladies of the Rose tournament during the upcoming Neddingham County Faire. He is working on preparing his yard for future thrown weapons practices.

Leviathan Pursuivant: Nothing to report at this time.

MOL & Chatelain: Nothing to report at this time.

Stewart: Baroness Nest reports that most of the baronial supplies are currently stored either in the shed or very close by it. She asks that people put things back into the shed after using them. All items used at Pennsic for the Queen's tea have been returned.

Old Business:

M.O.L. position update: Baroness Nejla will retain her position as the Barony's M.O.L. She is however looking for a Deputy, anyone interested contact Lady Eleina. The MOL keeps scores during tournaments, does authorizations and stays current with EK regulations.

Pots and Pans: Master Pat, Lady Elaina and Baron Fergus will make recommendations to the Barony members on what to purchase.

New Business:

King & Queens Rapier Championship: It was discussed and decided that after much work by many, with very short notice, the Barony will host this event at Fort Taber in New Bedford on Oct, 10 2015.

Autocrats were approved by a majority for the following events:

Twelfth night: Mistress Nest with deputy Marguerite. **Iceweasel:** Lady Seraphima & Baroness Molly as parent. **Barony Birthday:** Lady Sabina.

Baron & Baroness time: They wish to acknowledge the accomplishments and award recipients during Pennsic 44 and K&Q Equestrian event. Kudos to everyone. They also thank all who accompanied them for opening ceremony

Upcoming meetings:

October 6th at Josef's home in Westport.
November at Belina and Andris's home in Easton.
December meeting at Sabina and Fergus's home.

In Ihrem Dienst, Marguerite von Elfenau, Chronicler

8



Heavy List Fight Practice is held at
the Police Athletic League in Fall River
Friday from 7:30 to 10:30 pm
Sunday from 1:30 to 4:30 pm

FREEHOLD OF THE RIVERKEEP

Sign up for the freehold face book page to get
regular information on fight practice schedules

Archery practice

Trader Jan's 288 Plymouth Ave, Fall River,
MA 02721
(774) 627-7743.

Friday evenings from 6 to 8 pm
There is a \$ 8 per person range fee.



As Master of Fundraising for Their Royal Highnesses Princess Caoilfhionn and Prince Brennan, I want to remind everyone of the Generosity of Combat Medallions with this fundraiser. If you have not already purchased one you are going to want to hurry and order soon. This is a limited edition collectors item. And they are going fast with less than 100 available!

Y.I.S Baron Fergus Redmead (stores.combatmedallions.com)



A Dye Day was held on Sunday August 30, 2015
At Mistress Nest Verch Tangwistles in Rochester.
The weather cooperated beautifully and all who attended had a wonderful time sharing their knowledge practicing with new recipes using natural fiber dyes. Some brought along other projects to work on like spinning wool, weaving, sewing or reminiscing with old friends about their fiber art projects and news about family and friends.

We all thank Nest for hosting this event!

ANNOUNCEMENTS

AWARDS GIVEN DURING PENNSIC WAR XLIV

SATURDAY, AUGUST 1ST – EVENING

- **Freehold of Riverkeep** was awarded the **Blue Tyger Legion**
- **Marion Macgregor** was awarded a **Court Barony with Grant**
- **Padraig MacEinruig** was awarded a **Court Barony**
- **Tatiana di Bivar** was awarded a **Court Barony**
- **Richard Leviathan** was awarded the **order of the Troubadour**



MONDAY, AUGUST 3RD – MIDDAY

- **Euric Germanicus** was inducted into the **Order of the Tygers Combatant**

TUESDAY, AUGUST 4TH – QUEEN'S TEA

- **Baroness Isabeau Du Valle** was awarded a **Queen's Award of Esteem**
- **Lady Marion MacGregor** was awarded a **Queen's Award of Esteem**
- **Lady Tatiana di Bivar** was awarded a **Queen's Award of Esteem**
- **Lady Petra de Cilicia** was awarded a **Queen's Award of Esteem**
- **Lady Sunnifa Heinreksdottir** was awarded a **Queen's Award of Esteem**
- **Lady Tessa Martini d' Agostino** was awarded a **Queen's Award of Esteem**
- **Baroness Caitlin Frasier** was awarded a **Queen's Award of Esteem**
- **Elsin of Riverkeep** was awarded a **Queen's Award of Esteem**
- **Lady Emilia di Firenzi** was awarded a **Queen's Award of Esteem**
- **Anna Dokeianina Syrakousina** was awarded a **Queen's Order of Courtesy**



TUESDAY, AUGUST 4TH – EVENING

- **Euric Germanicus** was awarded a **Court Barony with Grant of Arms**
- **Juliana de Essex** was awarded a **Court Barony with Grant of Arms**



AWARDS GIVEN AT KING & QUEEN'S EQUESTRIAN CHAMPIONSHIP

AUGUST 22, 2015 SHIRE OF QUINTAVIA

- **Mistress Nest Verch Tangvistel** was awarded an **augmentation of arms**
- **Lady Nejla** was awarded a **Court barony with Grant of Arms**
- **The members of "Fracta Modi "** were awarded the **Golden Lyre**



REGNUM

Baron and Baroness

Ceawlin Alreding & Molly Blythe
(Ken Howe & Mali Lim Howe)
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malichan9@gmail.com

Chancellor of the Exchequer:

Solskinn (Liz Gerald)
508-295-3734 / solskinn23@yahoo.com

Deputy Exchequer:

Sile Inghean MicCharthaigh (Fran McCarthy Young)

Chancellor Minor:

Alys Attewater (Ann Carpenter)

Deputy Chancellor Minor:

Rufus Bowe (George Anzivino)

Co-Chatelain's:

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