

Regular Baronial Goings On

Please contact the people in charge to confirm these activities.
{Ed. note: See back page for monthly Canton practices}

Commons (Baronial business meeting): Second Wednesday of the month. 7:30PM, Monmouth County Library, 125 Symmes Drive, Manalapan, NJ (off Route 9). The Meeting is open to the public.

Archery Practice is every Sunday at Turkey Swamp Park. Additional practices on Wed., call Rupert, the Archery Marshal, for details at archery@carillion.eastkingdom.org.

The Carillion Brewers Guild will meet the first Wednesday of each month at 7:00 PM at the home of Rupert the Unbalanced (see archery for contact info) in Hamilton Twp. To subscribe to the Carillion Brewers list go to:
CarillionBrewers-subscribe@yahoo.com

There is a weekly **Tuesday Night fight practice/A&S night** starting at 7:30PM at Mary's house. Contact her at (609)693-5176 or Clochette@erols.com for directions.

Jean & Philip (the Facetious) will hold archery practice at their home on Friday afternoons, beginning at 5pm 'til dark. Please contact them for directions. (Jeanne Berk, Ph.D.) jrberk@blast.net (This is in Settemore Swamp)

Bellringers: The Investiture

Saturday, January 15th, 2005
Hosted by Barony of Carillion - Jackson, NJ

Unto the wondrous populous: Baron Ramos da Vida welcomes you to come to the Barony of Carillion and join their Majesties as they invest Lady Mary Theophania Hunn as our new Baroness. This glorious event to be held during our Baronial Birthday, Bellringers.

There will be games. There will be entertainment. There will be a brewing contest. There will be much rejoicing.

Alcohol:

The rules are as follows: The ONLY alcohol to be brought in is home-made. This rule is rock solid. If you break it the autocrat will remove you and the offending alcohol from the site.

However, the site has a well stocked bar that you can purchase from, so don't forget you IDs. This makes the site wet, with a catch.

Directions:

Look at a Map!

Find your best route to I-195 exit 16b (towards Freehold) (Turnpike exit 7a for 195 east) (I-295 exit 60 for 195 east) (Parkway exit 100 for I-195 west) Go .2 miles and make a right at the light for Monmouth Rd. (Route 571 East) Monmouth Rd. becomes W. Commodore Blvd. then Cassville Rd. then Toms River Rd. but it stays route 571 East the whole way. From the right to the site is about 9.9 miles.

Alternate Routes and from the southern NJ:

Take your best route to the Parkway exit #83 towards Lakewood / Pleasant Plains. Go just less than a mile for a left onto Indian Head Rd (Route 571 West / Route 527). Indian Head Rd. becomes Whitesville Rd then * Ridgeway Rd. then Toms River Rd. but it stays route 571 West the whole way. From the Left to the site is about 7.1 miles.

Take your best route for Route 70 North and Ridgeway Blvd. then make a Left and follow from the * above. (From Route 70 to the site is about 3 miles.)

The site is on the Left side across the street from a Krausers food store.

Site:
Amvets Post 2
1290 Toms River Road
Jackson, NJ 08527

Site Opens: 10:00 am - Site Closes: 10:00 pm

Event Fees:

Site: On-board (feast and all): \$15 for adults, \$10 for 12 and under, and babes in arms are free
Off-board (lunch only) : \$8 for adults, \$5 for 12 and under, and babes in arms are free
Non-member fee of \$3
There is no merchant fee, however, please make a donation to the auction and RSVP the autocrat.
























Send Reservations to:

Steven Rosen
PO Box 2506
Trenton, NJ 08690
609-695-8563 steven_rosen@yahoo.com

Make Checks Payable to: SCA Inc. Barony of Carillion

We are having the vote for the Knight's Marshal this November. If you are interested in who fills the position, please come out to vote.

Mary

                      
Just to let everyone know Don Ian is now the Baronial Fencing Champion. Don Nigel was our champion of the day also from this past weekends event at the Lakewood Ren Fair.

Thanks to all that had helped out this weekend also,
Raphaela

                      
Greetings to all,

The East Kingdom Soothsayers Guild will be holding a free, on-line class on Tarot.

While the use of Tarot for divination in-period has not been documented, it is, however, in wide use in the Current Middle Ages. With this in mind, the Guild wishes to introduce the subject of Tarot to all interested gentles.

The class will be starting in late October or early November, (exact dates and times to be arranged) and will use the widely-available Rider-Waite Tarot deck. While intended for those students with little or no knowledge of Tarot, all students are welcome to participate. Membership in the Guild is *not* required.

For more information, or to register for the class, please contact me at elena AT soothsayersguild DOT org, or atsoothsyr AT optonline DOT net.

Lady Elena Norreys
Guildmistress - East Kingdom Soothsayers' Guild
www.soothsayersguild.org

Hands on Shoe Report Oct 10

Hello everyone,

We had a great turn out for our Sunday Hands on Shoe Class. We had 15 of our populace come to learn and have fun. Baron Nicetas taught us about shoes and how they make our personas & garb look appropriate. He brought paper, cardboard & socks so we could measure our feet and make patterns that we could keep to make our shoes with. He explained and wrote & showed the thread & tools we needed to finish them and said if any of us wanted to ask any questions that he would be glad to help us. We had many shoes we could choose to make. He brought documentation on how to make bag shoes for us and pictures of shoes that were from the Mary Rose for us also. We had leather to work on and Philip brought leather for us to use and keep if we wanted to. Every one clapped for Baron Nicetas for giving a great Class. Philips book swap also went well. Richild and Heather worked on their sewing projects. Aaron, Steve, and Melanie got caught up on paper work. Rua, Melanie, Philip, Carolina, Arturo, Peach, Nora, Trent, Heather, Aaron, Matt, Helen, and myself participated in class. Peach made delicious italian saucages & rolls Hellen had chips & pretzels. Melanie made delicious apple cake, and we also had meatball sandwiches. I hope every one had fun and I want to thank you all for coming.

Lady Lily of the Valley
MoAS - The Barony of Carillion

Aack! Just look at the Calendar! November already??? Where has the year gone? As you can see by the event announcement, we have a date & place for Bellringers. The feast is planned & everything is chugging along.

There are a few articles I got from a web source called Stephan's Florilegium. These articles & a whole slew more are available on the Internet at: <http://www.florilegium.org>. It can be a bit tricky to wade through at times. Many of the "articles" are really conversation threads on a web-list. BUT, it is also an invaluable source of information on those matters SCAdian. As always, Copyright of any article remains with the author.

Of course, just because I have found a few articles of interest at this source, doesn't mean you are off the hook. Come on! Where is the creativity that simmers under the surface of this Barony? 500 or so words on your very own pet project isn't all that much to ask. I know you all have at least one article in you! Let's let the rest of the Barony see you shine!

Mary



Her highness, Svava, has a design available on the web for her Queen's Favors at

http://jducoeur.org/VikingReign/Queen_Svava's_Favors.html

At present the preferred way to deliver the favors is to bring them in person to her at an event or mail them to

Lisa Snook

3404 Route 132

Sharon, VT 05065

Mistress Catrin o'r Rhyd For

Hello,

My name is Jane Milford, and I am a dance mistress from South EK. I have a quick question for anybody who would like to help me complete a dance research project.

If you are interested, please answer the following survey and email it back to me privately atjaneve2001@yahoo.com

Thank you for your time.

Lady Jane Milford
Order of the Trepsichore

The Five Favorite Dances of an East Kingdom Dancer

Name(optional) _____

Local Group(required) _____

Kingdom (required) _____

Five Favorite Dances

1) _____

2) _____

3) _____

4) _____

5) _____

An accurate apron

by, Alizaunde, Demoiselle de Bregeuf

You've made yourself some spiffy garb. It looks great, but when you get to the event you find out that you are needed in the kitchen. How do you keep your outfit from getting ruined? Why an apron, of course...

In 1400, the "Old-fashioned" apron was made from a small (9"by 9" or so) square of linen and a large (30"by 30' or larger)square of linen, plus ribbons or stitched ties.

free edge-small square



^attach cartridge-pleated edge of large square here^

Fold over small square and sew pleated edge inside it. Add ribbons (ties) to produce:

ribbon----> ()~()~()~()~() <----ribbon



ribbon----> ()~()|""""""""""| ()~() <----ribbon



When worn, the top ties go over the shoulders and the side ties around the back, to an absolutely identical apron in the back. When one's messy, just spin 'em.

After 1450-ish, everybody, even women, were wearing belts outside their gowns- aprons changed to a simple square of heavy linen, tucked in to the belt only at the center so that the corners of the top hung free. Me, I think the first one's a better apron. But version 2 requires no sewing and makes a fine emergency head cloth.

This article was first published in the May 2001 issue of "To Serve It Forth".

Is Honey Butter Period?

by THL Katja Davidova Orlova Khazarina

In 15-something years of being in the SCA, I can count on one hand the number of times I haven't seen it on the table of any given event feast I've attended. I myself have served it at every feast I've prepared — for fear, jokingly, of being lynched by angry diners who would consider bread without it to be heresy. In feasts throughout the Known World, honey butter is pretty much ubiquitous.

But is it period?

Not really. Not as such.

I've so far never seen a recipe in a period cookbook — of any century or country within our period of study — for combining honey and butter to be used as a spread on bread. In all the lengthy menus and inventories of dishes for grand English and French feasts I've seen in mid- and late-period household manuals and cookbooks, none suggest this combination.

Actually, that's not completely true. I have found a description of honey butter within our period of study, but it's for use as a MEDICINE rather than as a bread spread; Anthimus, a 6th Century Greek doctor who described in great detail the Frankish diet in "De Obseruatione Ciborium (On the Observance of Food)", suggested the combination as a treatment for tuberculosis. Obviously, it was not meant to be a tasty condiment!

77. The same is true if anyone suffering from consumption eats fresh butter. However, the butter should be unsalted, because it does a great deal of harm if salted. The butter should be blended with a little honey, and the patient should lie on his back and slowly lick this mixture. For those afflicted with consumption I stress that this mixture is fine for those are not seized by the condition for any length of time..." (1996 Mark Grant translation)

The documentation I've used for honey butter in my feasts is a cheat on two counts, I'll admit. It's from Hugh Plat's "Delightes for Ladies", which is dated 1609 and is thus, according to the arbitrary cut-off date set by Corpora, just past our period of study. In addition, the recipe calls for butter and oil flavored with spice or herb extracts, not honey. I've mixed butter with honey and Vietnamese cinnamon, and kicked myself repeatedly for using lame "documentation". Well, at least it WAS intended as a condiment!

Most Dainte Butter. This is done by mixing a few droppes of the

extracted oyle of sage, cinamon, nutmegs, mace, etc. in the making vp of your butter: for oyle and butter will incorporate and agree verie kindly and naturally together.

Oh, spiff! While digging through my period sources, I just found a reference to another Plat source, "Jewel-house of Arte & Nature", dated 1594. In this earlier — and MUCH longer version of his butter recipe — Plat adds sugar. Well, it's still not honey, but at least it's documentably a sweetened butter spread...

2. How to make sundry sorts of most dainty butter with the saide oils. In the month of May, it is very usuall with us to eat some of the smallest, and youngest sage leaves with butter in a morning, and I think the common use thereof doth sufficiently commende the same to be wholesome, in stead whereof all those which delighte in this heabe may cause a few droppes of the oile of sage to be well wrought, or tempered with the butter when it is new taken out of the cherne, until they find the same strong enough in taste to their owne liking; and this way I accoumpt much more wholesomer then the first, wherin you will finde a far more lively and penetrative tast then can be presently had out of the greene herbe. This laste Sommer I did entertaine divers of my friends with this kinde of butter amongst other country dishes, as also with cinnamon, mace, and clove butter (which are all made in one selfe same manner) and I knew not whether I did please them more with this new found dish, or offend them by denying the secret unto them, who thought it very strange to find the naturall taste of herbs, and spices coueied into butter without any apparent touch of color. But I hope I have at this time satisfied their longings. Ore, if by som means or other you may not give a tincture to your creme before you chearne it, either with roseleaves, cowslep leaves, violet or marigold leaves, &c. And thereby chaunge the color of your butter. And it may be that if you wash your butter throughly wel with rose water before you dish it, and work up some fine sugar in it, that the Country people will go neere to robbe all Cocknies of their breakfasts, unlesse the dairie be well looked unto. If you would keepe butter sweete, and fresh a long time to make sops, broth or cawdle, or to butter any kinde of fishe withall in a better sorte then I have seene in the best houses where I have come, then dissolve your butter in a clean galsed, or silver vessell & in a pan, or kettle of water with a slow and gentle fire, and powre the same so dissolved, into a bason that hath some faire Water therein, and when it is cold, take away the soote, not suffering any of the curds, or whey to remain in the bottome: and if you regarde not the charge thereof, you may either the first or the second time, dissolve your Butter in Rosewater as before, working them well together, and so Clarifie it, and this butter so clarified, wil bee as sweet in tast, as the Marrow of

any beast, by reason of, the great impuritie that is remooved by this manner of handeling:

Are there any other references to honey butter in period? The 13th Century Arabo- Andalusian "Manuscrito Anonimo" mentions butter as a spread on bread: "Many people eat butter, and add it to bread, while others cannot bear to smell it, much less to eat it..." but that doesn't mean it was mixed with honey.

John Russell's "The Boke of Nurture (The Babees Book)", dated 1460, says "Butter is a wholesome food, first and last for it soothes the stomach and helps one to get rid of poisons also it helps a man as an aperient and so gets rid of ill humors and with white bread, it has a lingering flavor. Okay, again we see documentation that butter was spread on bread, but again no evidence of it being honey butter.

C. Anne Willan, a noted food historian, claims to document honey butter to the Renaissance in her book "Great Cooks and Their Recipes from Taillevent to Escoffier". There's a drawing in the book, of a scullion at a churn, apparently taken directly from Bartolomeo Scappi's 1570 cookbook, "Opera". There is great sturm und drang amongst the SCA-Cooks list as to whether the medieval Italian in the caption truly does translate as "honey butter" or whether it's just "sweet milk" being churned into butter.

So, if there's no solid, easily supported evidence for honey butter being slathered on Good Queen Bess' morning slab of bread, why do we serve it at SCA feasts? (Okay, besides the fact that it's really yummy...) How did it become a mainstay at our feasts?

Well, several of our oldest Society customs were not strongly based in historical medieval fact. Early SCAdians were heavily influenced by the romanticized Victorian view of the Middle Ages, and that's why, among other things, we eat feast by flickering candlelight in early evening... even though true medieval meals were served at noon in full sunlight or by blaring torches. Read Terence Scully's "The Art of Cookery in the Middle Ages"; it's a Victorian convention to eat dimly-lit meals, not a medieval one. Kings did not eat their feasts in the dark!

Stepping off the soapbox, I assumed that honey butter was another early SCAdian Victorian snafu. So, to write this article, I grabbed my cookbooks of that era to document honey butter to the late 19th and early 20th Centuries. I skimmed "Mrs. Beeton's Cookery Book" and Escoffier's "Larousse Gastronomique". No honey butter. Plenty of mustard butters, marrow butters, fruit butters, herb butters, horseradish butters, etc. but no honey butter.

Maybe it's earlier? I flipped through cookbooks dating from the 1700s - the "Williamsburg Art of Cookery, The South American

Gentleman's Companion", etc. Again, no honey butter.

Puzzled, I searched C. Anne Wilson's "Food and Drink in Britain" and Reay Tannahill's Food In History. No descriptions of honey butter. "The Horizon Cookbook and History of Dining and Eating" cops out and cites Hugh Plat for its redaction of cinnamon butter (no honey). Hmmm. I even looked in M.F.K. Fisher's books to see if she ever wrote a column on the subject. (Hey, she did garum in one!) Still, no honey butter. Nothing in Elizabeth David's books either.

Did the recipe for honey butter materialize out of thin air when the SCA formed?

Ah! "Cassell's Dictionary of Cookery" (1896) listed "Butter Preserved with Honey," which instructs the cook to wash and press fresh butter, boil it in a jar to clarify it, scum it, and add honey as a preservative. It did note that "this mode of preparation will be found very convenient where butter is eaten with sweet dishes."

Okay, that's honey combined with butter and it's meant to be used as a condiment. Yippee! It's a Victorian-era cookbook, so that supports my theory that early SCAdians used a 19th Century dish rather than finding a true medieval one. A little thin for documentation, but I'm tired and I'm trying to learn how to write, ahem, somewhat SHORT articles.

But how would the early SCAdians have gotten a Victorian recipe? Turn-of-the-century cookbooks in a bookstore or even library would have been considered hideously old and backward in an era dominated by Betty Crocker and Julia Child — Escoffier and Beeton, that would have been about it for historical cookbooks, and the recipe wasn't in them. Hmmm...

A-ha! There's an honest-to-goodness actual recipe for honey butter in the "Woman's Day Encyclopedia of Cookery", dated 1966, which calls for blending a half-cup each of honey and butter together... and that's the year the SCA started. And... there! It shows up in Pennsylvania Dutch cookbooks of the same time period.

So, I hazard an educated guess that honey butter, like banana-honey-peanut butter or marshmallow spread, was a popular and contemporary condiment at the time of the SCA's founding that has stuck with us over the years despite cooks improving their research and learning to serve more period dishes.

Does this mean we should stop serving honey butter at feasts? If we want to eat food which is as accurate as possible to the period of time we study, yes, I think we should. Will we cooks stop serving honey butter at events? Probably not -- not if we don't want to be lynched!