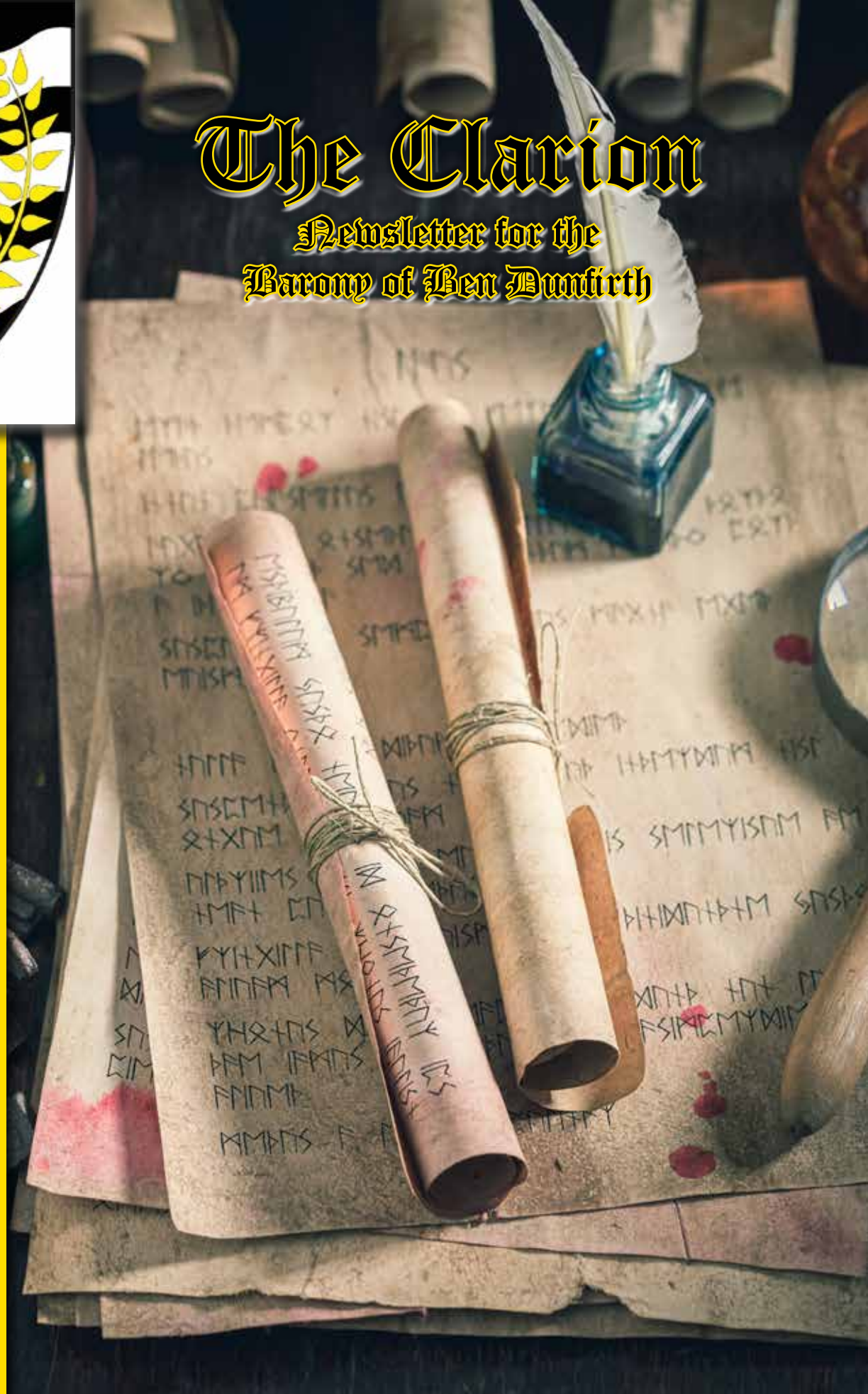




The Clarion

Newsletter for the
Barony of Ben Dumfries



December 20, 2021 - AS 56

Barony of Ben Dunfirth, Kingdom of Ealdormere

December 20, 2021 - AS 56

Honours and Awards:

Awarded at Queen's Prize
Tournament

(November 27, 2021):

Lord Gajin:

Winner of the

People's Choice Award

Awarded at Wassail
(December 4, 2021):

Baroness Augusta Weyfare:

Elevated to the Order of the Pelican



Everything we hear is an opinion, not a fact. Everything we see is a perspective, not the truth.

- Marcus Aurelius

Events Calendar:

Events as listed on the Kingdom Calendar:

Saturday, January 22, 2022: 10am-close

Event: **Coronation of TRH Roak and Hyrrokin**

New Hope Church Niagara, St. Catharines ON

Hosted By: The Barony of Rising Waters

March 19, 2022 [TBC] (Moved from January 14-16, 2022)

Event: **Blue Dragon Studium**

Description: An entire day of A&S Classes and roundtables

New Location for 2022; this is a temporary move for this year.

We hope to return to our usual January timeslot in 2023.

Presented By: Canton of Ard Chreag

NOTE: May be an in-person event; details to come

NOTE:

Please refer to the Kingdom website www.ealdormere.ca for the most recent and updated information with regard to events & meetings.

Rules around what will be permitted at in-person events (i.e., number of attendees, meal prep and food distribution) may also change on short notice. Please check the website and the Ealdormere Re-Opening plan for details, and event site links for updated event details.

Ben Dunfirth Business Meetings/Fight Practices Planned for 2022:

In 2022, meetings will be moving back to Mondays at Dundas Community Centre, plus one Thursday each month at the Paris fairgrounds.

Dundas: Monday, Jan 10, 17, 24, Feb 7, 14, 21, Mar 7, 14, 21

Dundas Lions Memorial Community Centre (10 Market Street, Dundas ON)

Paris: Jan 13, Feb 10, Mar 10

Paris Fairgrounds (139 Silver Street [dome hall], Paris, ON)

****The above dates are subject to potential further COVID-19 in-person meeting restrictions****

Winter Celebrations

Please enjoy this holiday edition of the final Ben Dunfirth Clarion of 2021!

Winter has finally made its way to our fair Barony, leading to more inside activities and meetings within walls instead of outdoors. The next scheduled event is the Coronation of TRH Roak and Hyrrokin in January; stay tuned to the Ealdormere website for more information regarding potential restrictions on in-person events.

In the meantime, this Chronicler wishes you and yours a very happy holidays, however you choose to celebrate, and a decidedly improved New Year for one and all.

- Meredyth, Ben Dunfirth Chronicler

Territories Claimed

Territories claimed by the far roving members of the Barony of Ben Dunfirth:

- Punta Cana, Dominican Republic
- High Commission in Skraeling Althing
- Several more of the 999 islands, Ontario/NYS
- Waimea Canyon, Hawaii
- Joshua Tree National Park's "Skull Rock", CA
- Palm Springs Air Museum, CA
- The Hague, Netherlands
- Holguin, Cuba
- Ben Braha, Prague, (Orloj)
- The Rock of Gibraltar, Drachenvald (Spain)
- The North East Fountain, Louisville, Kentucky
- Tekit Easy Island, Jamaica
- Rincón de la Vieja Volcano, Costa Rica
- A newly declared Ben Dunfirth bar, the Bastion of An Tir, and a little land along the trail nearby
- The Hall of lights in the Laurel Caverns, PA
- The 3rd Red Rock on the Right, Denver CO
- Isla De Jocea, Cuba
- Fumarole at NÁMAFJALL, Iceland
- Den of Evil, Blood Moor (Diablo)
- New Ben Dunfirth, Neo-Ealdormere (No Man's Sky)
- Mind Palace, Ealdormere proper
- Spooky Hallway, Gatineau, QC
- The Moon (in Lunar Eclipse only), Earth
- H62C (H-Block), Howard Springs Quarantine Facility, Darwin, Northern Territory, Australia

New Territories Claimed:

- Steak & Shake, Erie PA (Baron Brand's favourite place!)



Photo by Baron Brand

From Their Excellencies

Greetings to the Barony!

Winter is upon us, and looking back on the year that we've had, it's been far from normal, but we are so thankful to have been able to see you all in person at practices, at Huntsman's, and at Crown. We are certain that the coming year is still going to be filled with challenges, but with friends and family like Ben Dunfirth, we'll get through it together – non carborundum illegitimi, indeed.



After many years of service, Countess Arlette has passed on the office of baronial seneschal to Lord Hespeler – we would have truly been lost without her diligence, her patience, and her calm. Thank you so much from us to you.

Please be safe this holiday season, be well, work on your crafts, repair your armor, mend your garb, because spring will be upon us before you know it.

Semper Arx!

Brand & Jocea

Dominus Domine Arx



Meredyth's Cookery Corner: Mixed Pickles

This recipe creates the perfect accompaniment to your Christmas cheese and crackers. Pickling was, and still is, an important method of preserving vegetables from the Middle Ages.

Le Ménagier de Paris ("The Parisian Household Book") is a French medieval household guidebook from the late 1400's on a woman's proper behaviour in marriage and running a household. It includes sexual advice, recipes, and gardening tips. The text offers a rare insight into late medieval ideas of gender, household, and marriage. Republished in the late 1900's it was largely redacted to contain only the original recipes.

Information obtained from Wikipedia, and the British Museum for the translation and redaction.

Mixed Pickles

Translated and adapted from **Le Menagier de Paris**, 1393

- 900g parsley roots, carrots, radishes and turnips
- 450g white cabbage
- 450g hard eating pears
- 6 tbsp salt
- 1 tsp ground ginger
- 1/2 tsp dried saffron strands
- 425mL white wine vinegar
- 50g currants
- 575mL fruity white wine
- 6 tbsp clear honey
- 1 tsp of French mustard
- 1/8 tsp each of ground cinnamon and black pepper
- 1/4 tsp each of anise and fennel seeds
- 50g white sugar

Wash and peel the root vegetables and slice them thinly. Core and shred the cabbage. Put the vegetables into a large pan of water and slowly bring to the boil. Peel, core and cut up the pears and add them to the pan. Cook until they start to soften. Drain the contents of the pan and spread in a 5cm layer in a shallow non-metallic dish. Sprinkle with the salt, ginger, saffron and 4 tbsp of the vinegar. Leave, covered, for 12 hours. Rinse well, then add the currants. Pack into sterilised storage jars, with at least 2.5cm headspace. Put the wine and honey in a pan. Bring to simmering point and skim. Add the rest of the vinegar and all the remaining spices and sugar. Reduce the heat and stir without boiling until the sugar dissolves. Bring back to the boil. Pour over the vegetables, covering them with 1cm of liquid. Cover with vinegar-proof seals and store.

[Le Menagier de Paris, Baron Jérôme Pichon, published 1393]

Take rote of persel, of pasternak, of rafens, scrape hem and waische him clene. Take rapes & caboches, ypared and ycorue. Take an erthen panne with clene water & set it on the fire; cast all thise therinne. Whan they both boiled cast therto peeres & perboile hem wel. Take alle thise thynges vp & lat it kele on a faire cloth. Do therto salt; whan it is colde, do hit in a vessel; take vyneger & powdour & safroun & do therto, & lat alle thise thynges lye therein at night, other al day. Take wyne greke & hony clarified togider; take lumbarde mustard & raisouns coraunce, al hoole, & grynde powdour of canel, powdour douce & aneys hole, & fenell seed. Take alle thise thynges & cast togyder in a pot of erthe, & take thereof whan thou wilt & serue forth.

Queen's Prize Tournament - Nov 27, 2021

November in Lindsay...I mean Septentria, was brisk and chilly, but the armoury was well-insulated to host the AS56 Queens Prize Tournament, also known as QPT.

There were numerous submissions displayed, from all of the Baronies and a fair few of the Cantons and Shires as well. The Judges had a tough task ahead of them to choose the best submissions, considering the varied skills on display!

Many awards were bestowed during Baronial and Kingdom Court on this day to well-deserving Ealdormereans, including some of our own Ben Dunfirthers.

(With thanks to Fischer of Ben Dunfirth for the photos below).



Fischer of Ben Dunfirth was awarded a gift by Princess Hyrrokin for their own gift of knowledge and welcome to HRH



Lord Gajin won the Judges' Choice Award for his stunning ceramics and history research.



Ersebet of Targoviste was gifted a prize from QPT Judge Mistress Maiwen for her hand-blocked fabric



Bellatrix Hespeler won notice of QPT Judge Mistress Lucia d'Enzinas for his leatherwork.



Beautiful Baronial Coronets were presented to Baron Brand and Dread Baronness Jocea



Wassail: Hark the Herald! - Dec 4, 2021

On a chilly, blustery day in the beginning of December, Ealdormere gathered together to revel, caper, sing and battle at our annual Wassail event within the Barony of Ramshaven in Shakespeare, Ontario. The attendees were also present to pay homage to two very deserving SCAdians as they were elevated to peerages.

Emer nic Aiden of Ramshaven was inducted into the Order of the Laurel for her songwriting and singing, and our own Baroness Augusta Weyfare was inducted into the Order of the Pelican.



Wassail Fighter Charity Tournament



Photo by Fischer



Photo by Fischer



Photo by Keevah McLeod



Photo by Meredyth



Photo by Fischer



Photo by Meredyth



Photo by Meredyth



Photo by Fischer



Photo by Meredyth

Supportive Under-Gowns for 16th C German Women's Clothing by Maegwyn ("Maiwen") Skautibrok (Sheridan Pohl)

My personal goal the past couple of years has been to get more of a polish on the look of my garb.

Accessories such as hats, pouches, outer wear and shoes were part of that, as well as functional undergarments. Proper fitting underwear will make or break the look of an outfit and tips the scale from costume to clothing. With that in mind I worked up two period plausible German supportive undergowns.

Everyone needs a little support sometimes, and while the English discovered cone shaped corsets by way of the Spanish, Germany and some parts of Italy kept to a more natural form through the majority of the century. Aside from the Lengberg finds of a hundred years earlier, there are only hints at what this might have looked like. Germans in their most romantic and practical terms referred to those earlier garments as 'breast bags'. Sexy! However, most of Europe shows examples in art and lists in home inventories lined fitted garments that would definitely fit the purpose.

My intention was to make something that did not require me to use modern undergarments that I could wear comfortably all day, and provide the right silhouette for mid 1500s gowns.

These two were the result. The bodices were drafted using the Bara method from 'The Modern Maker vol.2' by Mathew Gnagy.

They are made from two layers of heavy twill linen and a layer of fashion fabric. Here is where I tested a theory; both bodices have boning channels sewn in, and I used heavy braided cotton cord as 'boning'.



Photo by Maiwen



Photo by Maiwen

A&S Project Show and Tell

Supportive Under-Gowns for 16th C German Women's Clothing by Maegwyn ("Maiwen") Skautibrok (Sheridan Pohl) - continued

There are no extant examples of this from the 1500s, and are what you could call a 'period plausible' construction. The skirts are straight yardage with pleats, sewn to the bodice after it was bound and eyelets sewn in. I chose to make the shoulder straps adjustable as the necklines of the overgowns I will be wearing with these will be of various sizes.

I have worn these now to one event each, and so far they are a complete success. One with a mid period German gown (rock), and the other with a later period German jacket (wams) and skirt (shauben) set.

They were comfortable as well as maintained the correct shape for the gowns without any help from modern undergarments. Added bonus to the use of cotton cording – they breathe well, conform to my shape and are completely machine washable! They are also modest enough to be worn on their own around camp or for set up and tear down of an event as a pleated shirt is worn beneath it.

If you are interested at all in later SCA period womens clothing, I very much recommend starting from the skin out. The right undergarments absolutely affect the final fit and look of your garb; start with the proper foundations and everything will just fall together that much better. And if the world doesn't lift you up, your underwear definitely should!

**Mistress Maegwyn ("Maiwen")
Skautibrok**



Photo by S, Lukosius

Call For Entries

This year's Clarion editions are a perfect example of what can be done when we all contribute article ideas and A&S Project Show and Tells. Let's keep the participation flowing, as I'm always happy to include your suggestions in the next edition of the Clarion.

This is your invitation to share; please contact me about photos you may have taken at events, stories (new and old) you want to tell, and other article ideas that involve Ben Dunfirth.

Please contact me (Meredyth Llwellyn) at bdchronicler@gmail.com and make sure to include your SCA name and contact info where I can best respond to your message.

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Although the SCA complies with all applicable laws to ensure the health and safety of our event participants, we cannot eliminate the risk of exposure to infectious diseases during in-person events. By participating in the in-person events of the SCA, you acknowledge and accept the potential risks. You agree to take any additional steps to protect your own health and safety and those under your control as you believe to be necessary.

The website is the most up to date source for announcements, dates and information.

This is the quarterly issue of The Ben Dunfirth Clarion, a publication of the Barony of Ben Dunfirth of the Society for Creative Anachronism, Inc. (SCA, Inc.). The Clarion is available from THL Augusta, bdchronicler@gmail.com or the Ben Dunfirth website. It is not a corporate publication of SCA, Inc., and does not delineate SCA, Inc. policies. Copyright 2021 Society for Creative Anachronism, Inc. For information on reprinting photographs, articles or artwork from this publication, please contact the Chronicler, who will assist you in contacting the original creator of the piece.

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