

The Ramshaven

Herald



Anno Societatis LIV

Barony of Ramshaven

September 2019

Murder Melee Great Court



Murder Melee, held June 6 -9, 2019, was a scenic and busy event which included an enticing array of activities including armoured combat, fencing, archery, and thrown weapons. The Barbarian Piñata bash was a hit with the kids as well as the annual tug-of-war. Great Court hosted by Their Majesties, Highnesses, and Excellencies Ben Dunfirth, was action packed with lots of celebrating.

War of the Trillium Rose Tourney



Her Grace, Rylyn Buchanan, poses with her team: L to R, Yngvildr Adisardottir, Her Grace, Alice of Bryniau Tywynnog, and Baron Penda of Glindmere.

Up and coming Events

Rising Waters Baronial Investiture

Saturday, September 14, 2019

2360 First Street Louth, St. Catherines, ON

Hosted by: Barony of Rising Waters

Coronation

Saturday, September 21, 2019

Lindsay Armoury, 210 Kent St W, Lindsay, ON

Hosted by: Brand and Friends

Sponsored by: Shire of Bastille du Lac

Stone the Crows

Saturday, September 28, 2019

Merlin Community Hall, 150 Aberdeen St.,

Hosted by: Shire of Trinovantia Nova

Huntsman's Harvest

Saturday, October 5, 2019

4240 Trinity Church Rd, Binbrook

Hosted by: Barony of Ben Dunfirth

Octobarbarfest Storfodr Market and Feast

Saturday, Oct 19, 2019

Gibson Lane Concession 6 PT Lot 5 Blandford

-Blenheim Township

Hosted by: house Barbarian

Fall Crown Tournament

Saturday, Oct 26, 2019

3976 Galt St, Shakespeare, ON

Hosted by: Canton of Bryniau Tywynnog

40th Anniversary of Feast of the Hare

Saturday, Nov 9, 2019

Riverside Church 3191 Riverside Dr., Ottawa

Hosted by: Canton of Caldrithing

If you wish more information about events engage in the Ealdormere Kingdom Calendar.

www.ealdormere.ca

All photographs and articles, with the exception of those labelled otherwise, in this issue of the Ramshaven Herald, were taken and submitted by your Chronicler, Baroness Sibylla of Glyndmere. If there are questions or complaints please feel free to contact me at ramshavenchronicler@gmail.com

Canton of Der Welfengau



In December of AS 16, Lord Tsvetan ~ having seen a vision of a great silvery griffon of ruby eyes and flaming tongue ~ gathered together with four other

gentles to form the Canton. The device of Der Welfengau was registered in AS 20.

Currently, A&S as well as meetings, rapier practice, and armoured combat are being held from 10-12 at Riverside Park by the fire station on Speedvale. Summer gatherings and practices are planned for June 16, July 7, July 21, August 18, and September 10. Please come join us!

For more information please consult sca-guelph@yahoo.com or see us on the gathering page (Facebook) Canton of Der Welfengau unofficial <https://www.facebook.com/groups/266085027122/>

Their Excellencies, Baron Penn and Baroness Lucia host:

Craft and Gaming Day

A monthly gathering held on the first Sunday of the month (usually)



Canton of Bryniau Tywynnog



The name "Bryniau Tywynnog" (pr: BRIN'-ee-aw Te-WIN'-og) means "Sandy Hill" in Welsh. It is a name rooted in local history.

Fight practices

take place every Thursday evening from 7 - 10 pm at Scholar's Hall in Kitchener.

Everyone is encouraged to attend the business meeting and share their thoughts. Meetings take place on the 1st and 3rd Thursday of each month, from 7:10 pm until the business is taken care of, at Scholar's Hall in Kitchener. These happen at the same time as Fight Practice.

Armouring Nights offer a chance to get access to tools, materials, and help in regard to building of armour and other projects. Armouring Nights happen *approximately* every other Wednesday from 7:00 - 9:30 pm at the home of Edward, Rylyn, & Jobjorn in Waterloo near Columbia & Fischer-Hallman. Contact Edward for directions and to confirm the schedule and meeting agendas.

News and group plans are shared on the Barony of Ramshaven gathering pages (Facebook) For more information please contact Seneschal Eyrny at: bryniau.tywynnog@gmail.com

Middle Ages on the Green

An annual event usually held on the third weekend of August,



Canton of Northgeatham



A little easier to say than most can comprehend but when written in this form, North-geat-ham, it becomes clear.

"The northern hamlet."

Gatherings are generally held every Sunday from 1pm to 5pm unless otherwise posted on the gathering notification page (Face book) which also includes plans for the day, ideas, and armouring intensions. Meetings include the arts and sciences, discussion of group activities, and socializing while taking in refreshments of tea and sometimes, cake. Did I mention cake? If you wish to be included on the Northgeatham notification page please send a request and you shall be added. Regularly anticipated events for the group include the annual Museum Demonstration held in April at the Bruce County Museum and Archives and Barons' Brouhaha, a bi-annual event, which is usually held in mid July unless the calendar leaves us too close to War of the Trillium and Pennsic War. In this case, Baron's Brouhaha is pushed to a time in August. For further information about Northgeatham please feel free to contact the Chatelaine, Wulfwynne of the Blackwoods at: northgaedhamchatelaine@gmail.com

Baron's Brouhaha

Usually an annual event held in July or August depending on the calendar



Projecting Projects at Pennsic



Excellent ideas can spawn from the most innocent discussions. The best creative ideas usually happen while sitting around talking about your current project which then leads to discussing the next project and then usually other ideas come to mind and spin from there. What is really interesting is having these discussions while people around you are doing their projects....

For most of Pennsic's peace week a good number of our camp companions took up the knife and carved spoons of various sizes, weaving forks, and a large bowl. All items were carved from logs and firewood that were piled up in camp. Who would have guessed that carving could inspire other projects that one would not have expected to be connected?

Our Excellency Ramshaven found this to be the case while innocently chatting about her next "possible" Kingdome A&S pentathlon entry. I will not divulge her actual plans here, however, I will tell you that with some gentle nudging from a few corners of the sunshade discussion group, she did something that she has never done before. She took up the axe offered and learned to rive a small plank. She said "this is very different than string" and then persisted to learn how to flatten and shape her small pieces of wood. I am looking forward to seeing her finished project. I am also looking forward to assisting the instigation of future projects.

Pennsic Celebration



While at Pennsic War during peace week, the families of Jobjorn Lethrablaka and Isabella von Sachen celebrated the couple's engagement. A joyous occasion. Wassail!

A&S Inspiration Point



It's important to keep your hands and your mind busy specifically for the winter months. Pictured above is Emer nic Aiden's display of projects that keep her busy while she is not wire weaving. Love the usefulness of fingerless mittens to keep her hands warm while working.

Sit Per Medieval On, A Hot One! Too Hot to Fight!

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Cooking on the fire was hot and the kitchen was hot too but not nearly as hot as the forge....all still smiling with courage.



*Seeking refuge under the trees
Seeking a breeze, found with ease close to Their Excellencies.*



Foraging was hot but had to be done. Plenty of currants and herbals gathered meant for blushing brew to warm the heart and soul in time for winters cooler breezes.



Dagmar's Holmgang A Success and Sadness... You Will Be Missed!



**Margaret Trainor-Cook**

Email: ramshavenseschal@gmail.com
term: December 2018 - December 2020
If you need me, just contact me anytime.

**Christiana du Mundegumry: Exchequer**

Email: ramshavenexchequer@gmail.com
term: Oct 2016 - 2020
Have been in the counting house, counting out the money and dusting out the coffers. Happy to report that it is all there.

**Yngvildr Ádisardóttir A&S Minister**

Email: ramshavenas@gmail.com
term: September 2017 - 2019
Arts and Sciences are strong in our barony. I'm looking forward to seeing everybody's great work at Kingdom A&S in March and seeing people learning new things at Fruits of our Labours in May.

**Sibylla of Glyndmere: Chronicler**

Email: tamara.pasley@gmail.com
term: February 2018 - 2020
It is my pleasure to be serving Ramshaven. I would like to invite all to submit articles and photographs to me. I look forward to seeing the participation grow.

**Wulfric of the Blackwoods: Armoured Combat Marshal**

Email: trweirmeir@gmail.com
term: July 2016 - 2020
Armoured combat is alive and well. Enjoyed Family Day Fight Practice in Bryniau Tywynnog. Northgeatham has been braving the cold with some great bear pits up in the Great Hall.

**Penda of Glindemere Lord Clerk-Register (Web minister)**

Email: webminister.ramshaven@gmail.com
term: October 2017 - 2019
Please send any suggestions you may have and please remember to check the Ramshaven website and OP to ensure information is correct. Thank you

**Name: Guoillauc filius Branch**

Email: ramshavenherald@gmail.com
term: February 2018 - 2020
I'm extremely grateful to Their Excellencies Ramshaven for this chance to serve the Barony, and live out their "call to Adventure."



word from Your Baron and Baroness,
Penn and Lucia de Mornaza ...



Email: pennandlucia@gmail.com
term: May 2017 to Present



reetings unto the populace of
Ramshaven,

As the summer camping season winds to a close we look back on all the events we have travelled to alongside many from the Barony and are glad that our camp companions have been unfailingly friendly and pleasant. To those we haven't seen as much recently we hope that you will come to Crown Tourney and Wassail in the coming months and share good company. In the spirit of our word of the year, Hospitality, we invite all to come join us at any event, in particular any that we have set up a Presence, with or without sunshade. The more people the merrier. As the leaves start to turn and winter snows start to crowd the horizon we hope all have as many good memories as we do. As always, have fun and stay safe.

Yours in service,
Penn and Lucia,
Baron and Baroness of Ramshaven

Ramshaven's Baronial Champions



Rapier
Dawn Galbraith

Photo: Cesare de
Salvasie



Armoured Combat
Sibylla of Glyndmere

Photo: Dorothea of
Holm



Ranged
Catriona
inghean
Ragnail



Bardic Arts
Guoillauc filius
Branch

Photo: Dorothea of
Holm



Arts and Science
who will it be?



Walking through the Anglo-Saxon calendar

Month artwork and article provided by:
Asleif of Ramshaven



September – September – Halig-monaþ
(Holy Month) or also Hærfest monaþ

September marked the end of harvest season, and Bede mentions that it was a month marked by sacred rites. The fall equinox falls on the 24th, and the Christian celebration of Michelmas is on the 29th. There were feasts, and celebrations, and yearly wages and rents due on this day, as well as the payment of debts. The rich would celebrate with a grain-fattened goose.

This month was for harvesting grapes for wine, beans and peas, honey, and the end of fresh milk. When the milk tapered off the cows could be bred again, and then sold at one of the great Michelmas fairs, or kept for slaughter, or the coming spring. The stems from legumes could be gathered and stored for winter fodder for cows. Hives were either harvested for honey and wax, or moved to safe, dry places to over-winter. Grain was threshed from the stalks using flails—long sticks with a hinge in the middle to allow for greater force to be brought down in a longer stretch. The grain was then winnowed to get rid of chaff (the husks on the grain was beaten off during the winnowing), and stored securely. Fields of winter wheat and rye were sown. Pigs were let to run in the forest to fatten up on nuts and roots in preparation for slaughter in the coming months.

The temperatures were mild and moderate, not going above 20C or much below 10C, without a lot of rain.

<https://aclerkofoxford.blogspot.com/2013/09/a-selection-of-st-michaels.html>
<https://>

ahgray.wordpress.com/2014/02/16/seasons-and-festivals-time-in-anglo-saxon-and-viking-england/
<http://wyrting.com/EarlyGardens/British/LaborsOfTheMonths/09September.htm>

<http://wyrting.com/EarlyGardens/British/LaborsOfTheMonths/AngloSaxonMonthNames.htm>

Chickens in Ale Broth

Original Recipe: *Chykonys in bruette*

Take an Sethe Chykonys, & smyte hem to gobbety; þan take Pepi, Gyngere, an Brede y-ground, & temper it vppe wyth þe self brothe, an with Ale; an coloure it with Saffroun, an sethe an serue forth.

My Translation: Chickens in broth

Take and Seethe Chickens, & smite them to gobbets; then take Pepper, Ginger, and Bread ground, & mix it up with the same broth, and with Ale; and color it with Saffron, and serve forth.

My Interpretation:

1 chicken, cut up

2-3 cups of water

¼ - ½ tsp. black pepper, ground

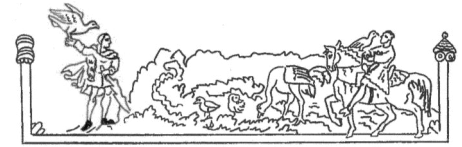
2-3 tsp. powdered ginger

10-20 threads of Saffron

¼ cup unseasoned breadcrumbs

1 can or bottle of ale

Place cut-up chicken into pot and cover with water. Bring to a boil, reduce heat and let simmer until the chicken is cooked, approximately 30-40 minutes. Remove the chicken. Bring broth to a boil and add remaining ingredients, stir regularly until sauce is thickened to desired consistency. Place chicken back into sauce for an additional five minutes then serve.
<http://www.medievalcuisine.com/site/medievalcuisine/Euriol/recipe-index/chykonys-in-bruette>



October – October – Winterfylleþ
(Winter full moon)

According to Bede the year was divided up into two seasons by the pre-Christian Anglo-Saxons—winter and summer—and winter began at the first full moon of October. At the end of October the Celtic celebration of Samhain was celebrated as it was about halfway between the autumn equinox and the winter solstice. In the 9th century the Western Christian Church moved the celebrations of All Saints Day and All Souls Day to coincide with these dates as well, starting on the night of Samhain and going over the next two days. The Anglo-Saxons had already started this tradition in the 8th century.

This month had basically the same agricultural tasks as September, with the last of the sowing in fallow fields, breeding cattle and sheep, and threshing grain and legumes. Pigs were still in the forests to fatten up on nuts and hawthorn berries (which ripen in October). Apples, root vegetables, acorns, hazelnuts and beechnuts were put aside for winter keeping.

The temperatures got lower, and closer to freezing at night, and daytime temperatures got lower as the month went on. The rain picked up a bit, too, making outdoor work increasingly grim as the month went on.

<https://en.wikipedia.org/wiki/Samhain>
https://en.wikipedia.org/wiki/All_Saints%27_Day
<http://wyrting.com/EarlyGardens/British/LaborsOfTheMonths/AngloSaxonMonthNames.htm>

<http://wyrting.com/EarlyGardens/British/LaborsOfTheMonths/10October.htm>

Walking through the Anglo-Saxon calendar . . . continued

Crisps (honey crisps)

Original Recipe:

Cryppys

Nym flour and wytys of eyryn sugur other hony and sweyng togedere and mak a batour nym wyte grees and do yt in a posnet and cast the batur thereyn and stury to thou have many and tak hem up and messe hem wyth the frutours and serve forthe..

My Translation: Crisps or *Cryppys*

Take flour and whites of eggs, sugar or honey and mix together to make a batter. Take lard and place in a skillet and

My Interpretation:

1 cup flour
8 egg whites
1 Tbsp. honey
Vegetable Oil, for frying
1 cup water

Place oil in deep fryer or sauce pan and heat to 375°F. Meanwhile, combine water, honey and egg whites and whisk together until mixed. Gently add egg white mixture to flour and mix until batter is formed. Drop batter by rounded tablespoon into hot oil and fry until golden brown. Drain on paper towel and serve.

Notes on the Recipe:

In the initial test recipe we used rice flour which created a light texture fritter. We also drizzled extra honey on top. <http://www.medievalcuisine.com/site/medievalcuisine/Euriol/recipe-index/cryppus>



HOU

November – November – Blot-monaþ
(Blood month/sacrifice month)

Pre-Christian Anglo-Saxons, once again making a virtue out of necessity, made blood sacrifices to the gods during this month. It was also an excellent month to cull surplus livestock and preserve the meat for leaner times in the winter and spring. The Christian Anglo-Saxons moved the first day of winter to November 7th, calling it Winter's Day, which still allowed mid-winter to fall on the solstice. Winter was a time of dread and suffering (also probably Seasonal Affective Disorder, as we with our modern knowledge of medicine could say).

By this time the harvest had all come in and the farmers could assess their stores of food for the winter. The temperatures outside were more like a refrigerator, so keeping meat safe to work with for preserving was quite easy. The butchering was traditionally done around November 11th, or Martinmas. The meat could be preserved by drying, smoking, pickling and salting. This also provided leather, horn, bone, and hooves (for gelatin and glue).

The 'coleworts', the kale, cabbages, turnips and kohlrabi, were either brought in, or covered in straw to keep them from freezing (carrots didn't show up from Asia Minor until about the 15th century, about the same time as the potato from South

America). Again temperatures were slightly colder and slightly rainier, with far less sunshine.

<https://aclerkofoxford.blogspot.com/2014/11/after-that-comes-winters-day.html>
<http://wurtig.com/EarlyGardens/British/LaborsOfTheMonths/11November.htm>
<https://ahgray.wordpress.com/2014/02/16/seasons-and-festivals-time-in-anglo-saxon-and-viking-england/>

Sceal wif ond wer in woruld cennan
Bearn mid gebyrdum. Beam sceal on
eorþan

Leafum liþan, leomu gnornian.
Fus sceal feran, fæge sweltan
Ond dogra gehwam ymb gedal sacan
Middangeardes.

A woman and man must bring into the world
A child by birth.
A tree on the earth must
Lose its leaves; the branches mourn.
Those who are ready must go; the doomed die
And every day struggle against their departure
From the world.

<https://aclerkofoxford.blogspot.com/2013/11/anglo-saxon-autumns.html>



Cooking scene from the Bayeux Tapestry
borrowed from the internet.



Chykonys in brulette from page 6