



# The Ramshaven

# Herald



Photo from somewhere in Yorkshire, borrowed from the internet

Anno Societatis LIV

Barony of Ramshaven

December 2019

## Our Majesties



**E**aldormere celebrated the Coronation of her first Queen by Right of Arms, held on September 21, 2019 sponsored by the Shire of Bastille du Lac. Many attended as Kaylah, Queen and Trumbrand, King of Grace and Patience, took The Thrones with great confidence and promise.

## Our Highnesses



**I**t was a whirlwind of emotion as the Crown accepted Their Heirs to the dais at Crown Tournament held October 26, 2019 in the Barony of Ramshaven. Wassail to the Victor, Amelius Claudius Rattanicus, and his love and inspiration, Isobel Atwyll. The Crown of the North is secure that we may continue

## Up and coming Events

**Septentrian 12th Night**  
Saturday, January 11 - 19, 2020  
697 Hiway 7A, Bethany ON  
Manvers Community Center  
Hosted by: Canton of Petrea Thule

**Blue Dragon**  
Saturday, January 17 - 19, 2020  
Blue Springs Scout Reserve, Ridley Lodge,  
14009 6th Line Nassagaweya, RR#1 Acton  
Hosted by: Canton of Ard Chreag

**Tournoi du Coeur de Glace**  
Saturday, February 1, 2020  
Knights of Columbus Hall, 57 Stella Crescent,  
Trenton, ON  
Hosted by: Shire of Bastille du Lac

**Step Spritely**  
Saturday, February 8, 2020  
St. Francis Of Assisi Anglican Church,  
6945 Meadowvale Town Centre Cir,  
Mississauga, ON  
Hosted by: Barony of Septentria, Canton of Vest Yorvik

**Practicum**  
Saturday, February 22, 2020  
Hosted by: ?

**Winter War**  
Saturday, February 29, 2020  
2652 Gideon Dr, Delaware, ON N0L 1E0,  
Hosted by: Shire of Trinovantia Nova

**Break the Back of Winter**  
Saturday, March 7, 2020  
Seeley's Bay Fire Dept, Main St, Seeley's  
Bay, ON  
Hosted by: the Stronghold of Greyfells

*If you wish more information about events engage in the Ealdormere Kingdom Calendar.*  
[www.ealdormere.ca](http://www.ealdormere.ca)

## A Wassailing We Go...With Fairies and Trolls?



Photo by: Robin McConnell  
Their Excellencies Ramshaven enjoying an animated court with Dietrich von Sachon as he receives the right to run the Ramshaven Mint.

**O**nce again, Ramshaven received Our Majesties and Highnesses as well as Royals from out of Kingdom, at a magical event held on December 7, 2019 hosted in the Canton of Bryniau Tywynogg. Fighters and fencers known world wide where quite generous with donated toys and money to be given to a local charity (details on page 3). Children were kept busy carving beasts out of soap. Others were busy learning calligraphy and shopping! Wassail is host to one of the best markets of the season. Feast was a treat with trolls, fairies, and snails being served up on fanciful platters to be enjoyed by the Royalty and populace alike.

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](mailto:ramshavenchronicler@gmail.com)

## Canton of Der Welfengau



In December of A.S 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 A.S 20.

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/>

Brant Avenue Public School (Gym)  
 64 Brant Avenue  
 Guelph ON N1E 1G2

Sun, Dec 01, 2019: 10 am - 12 pm

Sun, Jan 12, 2020: 10 am - 12 pm

Sun, Jan 26, 2020: 10 am - 12 pm

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](mailto: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](mailto:northgaedhamchatelaine@gmail.com)

### Baron's Brouhaha

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



### New Ramshaven Chronicler!

### Toys for Tots Tourney a Wonderful Success!



Photographs compliments of Robin McConnel and His Grace Sir Edward.  
Information provided by: Christiana du Mondgomery

Pictured above is the bounty of toys received from the many generous fighters and fencers from all over the Societies Known World. 121 toys plus \$300 in cash was fundraised for a local charity, "Stuff a Bus (Knights of Columbus)." While the campaign is centred around Christmas, the toys are distributed throughout the year by many organizations. Grand River Hospital, for example, uses the toys through the year to help young patients, their siblings and their parents get through stressful, tough times. A truly worthy cause.

Creetings to you, populace of Ramshaven, I bring you great joy! Your new Chronicler, Asleif of Ramshaven, has wonderful plans for your newsletter. New articles, new ideas, and a fresh new appearance. You may recognize Asleif's work as it has been a prominent and on-going article regarding the calendar year as an Anglo Saxon. The last instalment of the series can be found on page 6 of this issue. She enjoys research, sharing what she has learned, and teaching others about language, in particular, Old English. Handing the Ramshaven Herald over to this learned individual is done with ease of mind, knowing that the Herald will, indeed, be improved upon. I am looking forward to seeing the changes to come with great anticipation.

It has been a great honour to serve Ramshaven these past two years as your Chronicler. I learned so much while enjoying this very rewarding task. Look for me on the Ramshaven A&S gathering pages as we share, together, more learning of new things, perfecting our skills, and teaching others what we have learned.

YIS  
Baroness Sibylla of Glyndmere

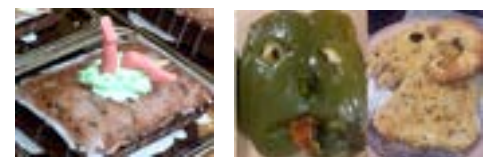


If you wish to share articles, recipes, photographs, jokes, or some fun anecdotes, please send them to ramshavenchronicler@gmail.com

Your contribution will be greatly appreciated!

### A&S Inspiration Point

For this instalment, I would like share the fascinating and time consuming roll of being a creative feast-o-crat. This past Wassail Feast being an example of true patience and creativity. There are many in the Society who enjoy playing with and manipulating food before serving and all for the sheer enjoyment of seeing the look on the feasters faces when the "show" begins. Christiana du Mondgomery really loves what she does thankfully to our benefit. As winter sets in, I hope we can all remember to be creative while wait out the winter months. For more inspiration visit SCA Subtleties on the gathering pages.





**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.*

**Sibylla of Glyndmere: A&S Minister**

Email: ramshavenas@gmail.com  
 term: October 2019 - 2021  
*Arts and Sciences are strong in our barony. Please remember to share your photos and your enthusiasm on the gathering pages <https://www.facebook.com/groups/1518968168395297/>*

**Asleif of Ramshaven: Chronicler**

Email: ramshavenchronicler@gmail.com  
 term: January 2020 - 2022  
 Please send any comments, questions, articles, photo submissions, and/or jokes to ramshavenchronicler@gmail.com.

**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."*

## Ramshaven's Baronial Champions



**Rapier**  
Dawn Galbraith

*Photo: Cesare de  
Salvasie*



**Armoured Combat**  
Sibylla of Glyndmere

*Photo: Dorothea of  
Holm*



**Ranged**  
Catriona  
inghean  
Ragnaill



**Bardic Arts**  
Guoillauc filius  
Branch

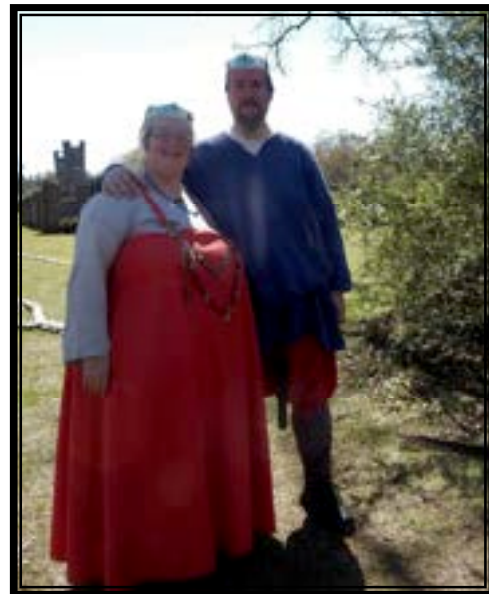
*Photo: Dorothea of  
Holm*



**Arts and Science**  
who will it be?



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,

The year is coming to a close and the nights are still getting longer, and in this autumnal time we look forward to the lights and celebrations of midwinter. Wassail just past reminded us of all the joy and skill in the Barony in many different fields, as have our trips to other Kingdoms for comparison. 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. The more people the merrier. With winter snows started already we wish you all warm and comfortable days and restful nights. As always, have fun and stay safe.

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



## Final Edition of Walking through the Anglo-Saxon Calendar

Month artwork and article provided by:  
Asleif of Ramshaven

# DEC



December – December – Ærra Geola  
(Before Yule)

There was mostly indoor work in this month- mending tools, spinning and weaving, with the exception of manuring the fields. Animals kept close for feeding needed to have their enclosures cleaned out, privies as well before anything froze solid. Sows were bred to line up their litters with March or April. Firewood gathering continued. Downed branches, or dead-wood off of living trees, or smaller side branches were allowed to be gathered.

Pope Julius IV in the 4<sup>th</sup> century decided to assign the unknown date of Christ's birth to December 25<sup>th</sup>, again sliding overtop of yet another favourite pagan festival- the winter solstice. The Anglo-Saxons, and most of the other Germanic-speaking people called this celebration Yule, and that's what the name of the celebration remained, at least in the British Isles, for about another 500 years. The word for Christmas is Anglo-Saxon- Christesmasse- and was first recorded in 1038. Bede records that there once were unspecified mother goddesses who were celebrated on the night of the solstice, and celebrants sat up through the night to see the dawn and the beginning of the new year. Moving from celebrating the rebirth of the light by mother goddesses is basically a step sideways to celebrating the birth of Christ and the Virgin Mary. The early church liked to use these tactical maneuvers like recycling major holidays and holy sites.

Our modern Christmas celebrations look more like the medieval Michelmas ones (including roast goose and plenty of presents), or Easter (huge feasts and elaborate church services). In the early middle ages it was a time for resting (most people were given two weeks off compulsory work, because honestly, nothing was going on and the roads and weather were too bad for travel), fasting, and giving alms to the poor. Again, fasting as a way to save food for the coming months of cold and hunger.

By the end of December the daytime temperatures rarely got above 6C, and often dipped just below freezing at night. There was more rain on the western side of the island than

the east, but the average sunlight for the entire month was only about 45 hours.

<https://www.historic-uk.com/HistoryUK/HistoryofEngland/AngloSaxon-Christmas/http://wyrtyg.com/EarlyGardens/British/LaborsOfTheMonths/12December.htm>

### Stewed Beef

#### Original Recipe:

*Beef y-Stywyd. Take fayre beef of þe rybbys of þe fore quarters, an smyte in fayre pecys, an wasche þe beef in-to a fayre potte; þan take þe water þat þe beef was sobin yn, an strayne it þorw a straynowr, an sethe þe same water and beef in a potte, an let hem boyle to-gederys; þan take canel, clowes, maces, graynyys of parise, quibibes, and oynons y-mynced, perceli, an sawge, an caste þer-to, an let hem boyle togederys; an þan draw it þorw a straynoure, and let it be styll; an whan it is nere y-now, caste þe lycour þer-to, but nowt to moche, and þan let boyle onys, an caste safroun þer-to a quantyte; þan take salt an venegre, and cast þer-to, an loke þat it be poynaunt y-now, & serue forth.*

#### My Translation:

Beef Stewed. Take fair beef of the ribs of the fore-quarters, and smite in fair pieces, and wash the beef into a fair pot; then take the water that the beef was seethed in, and strain it through a strainer, and seethe the same water and beef in a pot, and let them boil together; then take cinnamon, cloves, mace, grains of paradise, cubebs, and onions minced, parsley, and sage, and cast thereto, and let them boil together; and then take a loaf of bread, and steep it with broth and vinegar, and then draw it through a strainer, and let it be still; and when it is near enough, cast the liquor thereto, but not too much, and then let boil once, and cast saffron thereto a quantity; then take salt and vinegar, and cast thereto, and look that it be poignant enough, and serve forth.

#### My Interpretation:

3 lbs stewing beef  
3-4 cups of water  
½ tsp. cinnamon  
8 whole cloves  
½ tsp ground mace  
10 grains of paradise  
10 cubebs  
1 large onion, minced  
3 Tbsp. parsley  
1½ tsp. dried sage  
½ cup vinegar  
½ cup unseasoned bread crumbs

10-20 threads of saffron  
1 tsp. salt

Place beef, water, parsley, onion and all spices into a pot. Bring to a boil, reduce heat and let simmer until the beef is cooked and tender, approximately 1-1½ hours. Remove meat from broth. Add breadcrumbs to broth and stir regularly until sauce is thickened to desired consistency. Add vinegar and cooked meat into pot. Let cook for 5 minutes, then serve.

#### Notes:

One of the changes I do from the original recipe and this one is using breadcrumbs instead of steeping the bread with vinegar and broth, then mashing it through a strainer. My reasons for this change are as follows: Using breadcrumbs does not in anyway change the nature of this dish. The same property of the bread (the cooked starch) is being used for thickening the broth. This is also a more frugal method. In my opinion, you are not using more dishes (a strainer and a bowl to sleep the bread in) to get the same desired result. It is also a simpler means to achieve the desired result, especially since this dish was cooked on site. I found the above proportions of ingredients to give this soup a nice balance of flavors. In addition I add the breadcrumbs as a final step rather than in the beginning so that the pot does not have to be stirred while the beef is cooking and minimizing any scorching that might occur.

(Some spelling error and words amended by me)

<http://www.medievalcuisine.com/site/medievalcuisine/Euriol/recipe-index/beef-y-stywyd>



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