

Baronial Contacts and Information

Baron Cadwgan

(David Myers)

baroncadwgan@gmail.com

330-858-2339



Baroness Eadaoin

(Melissa Roubo)

baronesseadaoin@gmail.com

330-356-0268



Seneschal

Lord Donalbane of Blakmers

(Michael Leonard)

ogmikeleonard@yahoo.com

brendoken.seneschal@midrealm.org



Exchequer

Baron John Roslyn the Ox
(John Pience)brendoken.

exchequer@midrealm.org



Signet

Lady Alis de Squirtl

(Mirkat York)brendoken.

signet@midrealm.org



Knights Marshal

Sgt. Marellus Kilianus

(Mark Terlosky)mkilianus@

gmail.com or brendoken.marshal@

midrealm.org



Rapier Marshal

Warder Vladimir Grig-

orovich D'ragoun (Craig

Taylor)outkast_samurai@yahoo.

com



Chamberlain

Sgt. Marellus Kilianus

(Mark Terlosky)mkilianus@

gmail.com



Arts & Sciences Minister

Lady Mar'itsa Sumnikova

(Melissa Rusnak)melissa@

donotfeedtherobots.com

440-591-0123

Pursuivant/Herald

Safiye Bint Ilyas (Lisa

Weeger) safiyebintilyas@gmail.com

Chronicler

Lady Milisandia

MacGreghere (Janet Jones)

janetmacgregorjones@gmail.com or

brendoken.chronicler@midrealm.

org

Chatelaine

Lord Algar Irenhande of

Lincoln

(Curtis A. Keith)algar5673@yahoo.

com

Webminister

Lord Bu (Mat Wenger)

Xiahou.bu@gmail.com



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reetings to the Populace!!

At one time or another, we have all heard the phrase, "May you live in interesting times." It seems we are all living in a time we hoped to never experience. A time of crisis, not just in our country, but for the world.

And yet, during our trials, I have seen some incredible people doing some amazing things! From videos on all manner of skills, and classes teaching something they love, members of our Barony, our Kingdom and our Society are reaching out from their sanctuaries to keep their vision of the Dream alive.

While the separation this disease has forced upon all of us is hard, it has also brought the idea of being there for each other closer to our hearts. If you, or your family, find yourselves in need, please, reach out to those around you. Whether it's a gallon of milk, some boxes of cereal, a loaf of bread or just another person's voice on a phone, please reach out to your family, this family we call the Barony of Brendoken! None of us are alone!

Hopefully, before we know it, we will back together and enjoying personal contact again. The hugs, the laughs, the overall camaraderie of our extended, chosen family. But until that time, continue to be your best, do your best and share your best. And if you need anything, reach out to someone and ask!

We will remain, and endure!

Yours in Service

Cadwgan & Éadaoin

Baron and Baroness of Brendoken



Brendoken Rapier Corps

Words: Justinos Tekton called Justin

Tune: "Irish Washer Woman" (Trad.)

Soprano

oh oh Bren - do - ken's peac ful and qui - et and fair but if
 you fight Bren - do - ken you'd bet ter be ware of the fen - cers whose prow - ess is
 fab - led in lore they're the blades of the Bren - do - ken Ra - pi - er Corps

Chorus:

1. So, raise up your glasses and ring out a cheer
First, we'll toast them with scotch, then we'll toast them with beer.
If you think they're defeated, they'll fight you once more!
Drink the health to the Brendoken Rapier Corps!
2. First, they slash at your left, then they thrust at your right,
They'll attack you all day and then party all night!
And the last thing you'll know as your corpse hits the floor:
You're no match for the Brendoken Rapier Corps!
3. On the list field at Pennsic they challenged the East,
But the enemy fled as if they'd seen a beast!
All alone on the field, "one to nothing" the score,
No one dares face the Brendoken Rapier Corps!
4. At last, eight fell in battle and went straight to Heaven.
St. Peter said, "Sorry, we've space for just seven.
You must leave one behind, for we can't hold eight more.
My regrets to the Brendoken Rapier Corps!"

5. So they huddled a moment, then cackled with glee.
Bade their leave to St. Peter-quite puzzled was he.
But their plan was one Peter could never ignore-
Sharp the wit of the Brendoken Rapier Corps.
6. They ran down the stairs to the infernal regions,
Cried challenge, then charged at the Devil's own legions!
A fortnight they battled, then seven days more -
Hell defeated by Brendoken Rapier Corps
7. Back to Peter they marched and cried, "Now you've got room
For we've claimed it for you from the armies of doom!
We will not be divided! Now open the door!
All for one in the Brendoken Rapier Corps!"
8. St. Peter conceded, "You've done pretty well,
And I'd rather you fight for the Lord than for Hell,
We've got work for you here"! Then he flung wide the door!
Now his guards are the Brendoken Rapier Corps.

Chorus:

Author's Notes

Back in 2006, I wrote "The Banner of Brendoken" as a marching song for the Barony. Okay, that was fun. By 2008, I decided it was time for something a little less serious. The rapier fighters in Brendoken had by then attained quite a reputation for their skill. Since the whole Barony had a fight song, I decided the fencers needed...a drinking song! Of course, this song was presented at Baronial Court at Pennsic 37, as a surprise to all except my own lady wife. Afterward, the rapier folk asked me if it was okay for them to sing the song at events and parties, to which my reply was this: "Hell, yes! I wrote it for you. Enjoy it! In fact, my fondest wish is to hear this song, at 3:00 a.m., in a drunken, slurred voice!"

That night, I was invited on a pub crawl with the Rapier Corps, and we ended up at a household camp featuring a bar shaped like a scale-model pirate ship, and big enough to have fore and aft decks you could actually climb. Given that setting, and a couple of slugs of rum...okay, several slugs of rum, in a delicious concoction known as a "Dirty Pirate"...the night ended somewhat differently than I had planned. You see, I got my wish, or close enough. But I hadn't expected that the drunken, slurred voice singing my song from the deck of a pirate ship would be...ahem...mine. What a night! Thanks to the Brendoken Rapier Corps, who took me pub crawling, got me wildly biffledinked, and then escorted me back to my own camp to sleep it off.

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HERE BIGINNETH THE BOOK OF THE TALES OF CAUNTERBURY.

THE CANTERBURY TALES STARTS HERE.

Whan that Aprille with his shoures sote
The droghte of Marche hath perced to the rote,
And bathed every veyne in swich licour,
Of which vertu engendred is the flour;
Whan Zephirus eek with his swete breeth
Inspired hath in every holt and heeth
The tendre croppes, and the yonge sonne
Hath in the Ram his halfe cours y-ronne,
And smale fowles maken melodye,
That slepen al the night with open yë,
(So priketh hem nature in hir corages):
Than longen folk to goon on pilgrimages
(And palmers for to seken straunge strondes)
To ferne halwes, couthe in sondry londes;
And specially, from every shires ende
Of Engelond, to Caunterbury they wende,
The holy blisful martir for to seke,
That hem hath holpen, whan that they were seke.

In other words:

People want to go on religious pilgrimages to spiritual places in the springtime, when the April rains have soaked deep into the dry ground to water the flowers' roots; and when Zephyrus, the god of the west wind, has helped new flowers to grow everywhere; and when you can see the constellation Aries in the sky; and when the birds sing all the time. Some people go to other countries, but many people in England choose to go to the city of Canterbury in southeastern England to visit the remains of Thomas Becket, the Christian martyr who had the power of healing people.

If you would like to read more of the poem this is the web site I used.

<https://www.sparknotes.com/nofear/lit/the-canterbury-tales/>

Minutes from the March Meeting

Donal Bane absent, Akira ran the meeting.

Demo at Wayfarer – Great job, there was a good response. Thanks to all those who helped out.

New Business

Pennsic registration is open. Blades maintenance is March 14th. New event proposal – “Scarborough Faire” demo day with family and friends out door faire set up like a little village. Discuss after meeting.

Excellencies – Masque was a fantastic event. Feast was great. Big turnout. Pat is the new Armored champion. Rosie received a Willow in court at Regular Event. Start collecting your honey combs for outside of the barony events.

Seneschal report went in.

Exchequer – Wayfarer Demo \$409.88 profit. \$9068.78 in bank.

Signet – get award req's in March 17th scribal night.

Knights Marshal – reports are in. All combatants and marshals fill out forms. Are there positions that need filled for Alderford, 3 Towers and Thistle?

Chamberlain – Baron and Baroness will be attending Winter War Maneuvers, Better War thru Archery, Day of Story and Song and Regional A&S.

A&S - All reports are in, thank you to all MoAS in the Barony!

If you're working on a project from a thrifted item don't forget to keep pictures as you go for the Thrift it To Win it contest that is ongoing. Final presentation and winner selection will be at this year's December Meeting.

March 21 is North Oaken Regional A&S - Still plenty of time to register as a participant or a judge. See you there, and let me know if you need help, I am reachable via phone any time. Just call. Don't Facebook me, I am seriously cutting back on social media usage outside of business purposes for my own sanity.

Herald- gathering a list of voice heralds and book heralds.

Chronicler – a few errors in March Portcullis. Calendar says February but it's for March. Same with Upcoming events in the region. Errors will be corrected before going to the web. Feel free to send in pictures and articles.

Chatelaine – no news

Web minister – Updating as soon as possible.

Marche Reports

Alderford – Thanks to all who helped out at Masque. There will be a demo at the North Canton Library June 20th

Gwyntarian – April 4th Road to Pompeii. Web site will be up soon. Roman garb Pre-reg see Lisa Kreiger.

Thistle – A&S 2nd Tuesday 4th Tuesday archery

3Towers – looking for someone to take over for Seneschal.

General

Masque survey on Facebook. Please fill it out. Tell us what was good and not so good.

Choir meeting after meeting – Choir cancelled for Monday the 2nd, but will have practice on the 16th and 30th.

Brendoken camp at Pennsic see Safiye

How to make Dandelion Salve

It's almost time for the dandelions in the yard to start blooming. There are so many things that can be done with dandelions; eating the greens, making tea. Lately I've been into making salves out of "weeds". This can be used to soften chapped hands. A perfect spring time project. (Don't use if you are allergic to any of the ingredients)

The first thing you have to do is make the infused oil. Making infused oils is fairly simple. To make dandelion infused oil, you need to harvest a bunch of dandelion flower heads. Cut them off the stem as high as you can. This saves the rest of the plant for other uses. You'll want about 4 cups of dandelion heads.

Dry the flower heads out for a day or two. Try spreading them out on a cloth inside a cardboard box lid and let them sit for 2 days. There is a high water content in the flowers and if they aren't dried a little, the oil will get sludgy.

Once the dandelion flowers have dried a bit, pack them into a glass jar. Use a pint size canning jar. Next pour olive oil into the jar. Make sure the dandelion flowers are all completely covered with oil. Place a lid on the jar. There are two ways to infuse oil. The way I first learned several years ago was the slow infusion method. This method requires sitting the jar of oil out of direct sunlight for four to six weeks. Ohio doesn't have sunlight for four to six weeks and leaving the jar outside for that long, they molded. So, I went for the speedier process.

You can heat the oil in a jar on the stove.

Put a small pot on the stove with a few inches of water in the bottom. Sit the glass jar of oil and flower heads in the pan and turned it on medium. Once the water heated up but not boiling, I turned it off and let the jar sit in the pan of water until it all cooled off. Then I put the jar on a shelf in the basement, because that's where I had room and the grandkids wouldn't pick it up and shake it and say "What's this?", and continue infusing for 1 to 2 weeks. After it is done infusing, strain the flowers from the oil. I use a cheesecloth and squeeze, or use a metal strainer, pressing out as much oil as I can. The infused oil is now ready to use.

Making Dandelion Salve

Supplies:

-8 oz of infused dandelion oil

1 oz coconut oil or olive oil

1 oz of beeswax grated

OPTIONAL: 10- drops of lavender essential oil (or whatever scent you prefer)

Step 1:

Place the beeswax and coconut oil in a glass jar or measuring cup. Sit a pan on the stove with several inches of water in it. Sit the glass jar down in the pan and heat on low/medium.

Step 2:

Once the beeswax and coconut oil are melted, carefully stir in the infused dandelion oil.

Step 3:

Add in essential oil if you prefer and stir well. I like the scent of lavender so that's what I use.

Step 4:

Carefully remove the glass jar from the pan. If you want smaller containers of salve, pour the mixture into smaller containers. Allow the salve to cool. This dandelion salve has a firm consistency. Since there is coconut oil in it, as soon as you scoop some into your hands it softens and melts. This creates an easy to spread salve.

Information from an online article by Annie Bernauer, Montana Homesteader.