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reetings unto the Populace!!

By now most of you are aware that all SCA activities have been suspended until May 31, 2021. While we are all saddened by this news, this decision was made to protect us and we will continue to work through this tough time the way we have done so far ~ with love, courage and our chosen family!

As we approach the end of what has been a crazy and difficult year, we find ourselves thinking back to past events, tales told around campfires or over drinks, laughs shared at feasts and on the lists, and the hugs and closeness of friends and family we miss. We remember the jokes, the struggles, the excitement and the camaraderie.

As you lift a glass this holiday season, with your favorite beverage, hold those memories in your heart. Let them lift you, and your spirit with the knowledge that we will, sometime in the not too distant future, be able to do all those things again.

Her Excellency and I miss each and every one of you!! Our thoughts are with you every day. And we are so very much looking forward to raising that glass with you, in person, sometime soon.

May you all have a very blessed, safe and happy holiday season.

Yours In Service,
Cadwgan and Eadaoin
Baron and Baroness of Brendoken



Marche Reports (continued from page 3)

Alderford – Zoom meeting on Tuesday. Thanks for everyone who showed up. We will be working on Masque for next year. May be virtual with classes on line.

Gwyntarian – picked up potluck gear and put in a bigger tote will still have the meeting site next year.

Thistle – everything much the same as it has been

3 Towers – little snafu with financial records but its been resolved. New people interested in joining.

General – Congratulations to Lady Seonaid (Yvonne Zimmer), the new Middle Kingdom Chatelain. The transition will take place in March. She may not be able to be Seneschal for Gwentarian and may need a deputy.

A&S reporting & S reporting

There is a new method for reporting A&S projects and classes you've attended or taught.

Steps to report your A&S projects

Go to Midrealm.org. At the bottom of the page click on:

Office of the A&S minister

Go to the section that has A&S reporting and click on:

Individual Arts & Science Reports

It's a google form.

Enter your email, SCA name and modern name

Next

Region – North Oaken

Barony- Brendoken

“Canton” – Alderford, Gwentarian, Thistle or 3 Towers

Next

Enter the number of classes taught outside of Official Midrealm Events

Enter the number of classes taken outside of Official Midrealm Events

(even if the number is zero) this includes local group meetings

Next

Enter any personal projects you are working on including research, class prep and other A&S activities.

If you have any questions, please let me know.

Milisandia MacGreghere ~ Alderford MoAS



The Pilgrimage of Haseki Hürrem Sultan

All pilgrims started in the Koza Han in Bursa, Turkey. From that ancient silk market, you set across the Empire to the Yeni Cuma Camii in the city of Izmit and then on to Istanbul, finishing in the grand Haseki Sultan Cami. This pilgrimage had you covering 170 miles of the Great Ottoman Empire. During this journey you will have the opportunity to grow and develop your speed, strength, stamina, and prowess for the honor of your illustrious Queen.

The Rules were as follows:

The contest ran from September 1, 2020 to November 30, 2020.

1 mile of walking, hiking, running, cycling, rowing, and/or skating will count for 1 mile on the pilgrimage.

750 yards of swimming will count as 1 mile.

1 hour of weightlifting will count for 5 miles on the pilgrimage.

1 hour of archery/equestrian practice will count for 5 miles.

50 pell shots will count for 1 mile on the pilgrimage. Maximum of 100 pell shots.

Congratulations to everyone who participated.

There were 20 people from the Barony that started on the Pilgrimage. 9 were able to finish.

Jacqueline, Dungan, Milisandia, Zsof, Vlad, Katrina, Seraphina, and Heather were able to finish. Mertyn was able to finish both challenges! Eadaoin, Avelina, Deirdre, Gogan, Taisia, Lena, Seodaid, Seradwin, Katerina, Zatarra, and Octavia also participated.

Minutes from the October 4th Virtual Meeting

Still January 31, 2021, before we can get together.

Excellencies – thanks to all who reached out and sent well wishes, everyone is doing well and we're getting our strength back. Will hear from Deirdre about the units. New member Kate Church. Good to see everyone. We are wearing new clothes. They are absolutely gorgeous. They were hand sewn and hand embroidered by Faioleann Ann Grabach

Seneschal – grace church rented the entire year for the barony 100% of all meetings they are happy how they have been treated and no complaints. Donate to food bank to show our support if you would like. Looking forward to seeing every one in 2021. Holding out hope for Groundhog Day.

Exchequer – Bank balance is \$8,988.60

Signet – nothing to report

Knights Marshal – Everything is still shut down. If you need help with repaint and refurbishing let him know.

Chamberlain – nothing to report

A&S – Reports went in on time she'll be stepping down and Lena will be the new MoAS. A&S challenge Inktober. Make prompts medieval. Try it #scribtober. Tai had a couple of pieces. More information is on Facebook or October newsletter.

Herald – Waiting until we can get together and get the paperwork done for the transition for Akira to be herald.

Chronicler – Thanks to DonalBane for sending me the songs and for Deirdre for the A&S challenge and web information. If anyone is on the pilgrimage, I would be happy to list miles and stories for the next newsletter. I will be posting the newsletter on the Baronial Facebook page.

Chatelaine – Algar will transition to Gogan will be taking over when we can do the paperwork.

Web minister – Deirdre new online learning tool – units – there's a tab at the top of the web site can put up classes, lists, different from e classes. You can go back and watch videos. One for newcomers was started. What did you want to know when you were new? Let her know what lesson should be included If you want to set one up, she'll help you.

Be kind to one another if you need someone to talk to reach out love each other. See you soon.

Receipts with Rycheza Fritters not in Lent

This recipe come from a late 14th or early 15th century known as Anonimo Toscano, Libro della Cucina The Cookery Book, Translated by Vittoria Aureli. This is a light fried almost cookie served with honey. I've added in a little lemon to balance the sweetness of the honey, but you could leave it out or add another flavoring.

1 egg well-beaten (6 servings)

½ -¾ cup sifted flour

pinch of salt

water if needed to make a dough

Honey – thinly sliced lemon

Beat egg until light colored, stir in sifted flour and salt to make a soft dough.

More flour can be kneaded in until it can be handled. If it gets too dense thin with a bit of water. Roll out thin, cut into shapes.

Fry in hot oil just until done. We are not looking for any browning just doneness. Cookies will puff up some, remove and drain on paper towels. Can be made some ahead.

Just before serving, heat honey in pan with sliced lemon (or other flavoring)

Bring to a boil for one minute and drizzle over cookies

Original: Dulcamine, that is, fritters not for Lent.

[146] Take flour diluted with eggs and water and roll it out thin; cut it in the shape of leaves or figs, or as you like, and fry in plenty of lard or oil; and once cooked put boiling honey on it, and eat.

Receipts with Rycheza Fleshy Leaves of Cabbage

As feast planners, we often struggle to find vegetable recipes, but they are out there if you look. This recipe comes out the Catalan cookbook Libre del Coch published in 1520 in Barcelona. It was translated early into Spanish (Catalan is a separate language closely related to Spanish) and republished several times, in both Catalan and Spanish, through the 1500s. I use the translation by Robin Carroll-Mann, based on the 1529 Spanish edition, entitled Libro de Guisados. It can be found on the internet in Stefan's Florilegium. The original calls for the cabbage to be pureed, but this is a simplified form and I have chosen not to reduce it to a pulp.

Redaction:

½ head of cabbage cut into 8ths

½ onion cut in half and sliced in 1/3 inch slices

1 can broth

4 slices of bacon chopped.

Fry bacon, skim off fat if seems too much, add broth, cabbage and onion simmer until soft. And all liquid is reduced

Serves 6-8

Original 121. Fleshy Leaves of Cabbages

PENCAS BE BERZAS

You will take the fleshy leaves of cabbages which are clean and set them to cook with good fatty broth; and take pork grease or lardo, which is melted bacon; and take two onions and cut them in the fashion of a cross, and set them to cook with the fleshy leaves of the cabbages; and when the cabbages begin to fall apart, turn them with a haravillo until they turn yellow, and they shall be thoroughly mushy and they will be thick. Then remove them from the fire, and let them rest before preparing dishes.

The Return of Receipts with Rycheza Doucettes

This is an English recipe form the 15th century and the original can be found in Harleian Manuscript 279. The combination of meat with custard is not unusual in medieval recipes and many examples can be found, including alternate versions of this one.

Four 4-inch tarts or 24 mini-tartletts

½ pound raw ground pork (unseasoned pork)

2 eggs beaten

¼ cup milk

1 tbsp honey

½ teaspoon fresh ground pepper

¼ teaspoon salt

Pastry dough~ enough for a single 9 inch crust.

Combine all ingredients except pastry. ~ a hand mixer does the best job, the aim is a smooth custard.

Line greased pans with pastry and fill.

Bake at 400 ~ 20 minutes for mini-tarts or 20-25 for 4 inch tarts.

These are good straight out of the oven, but can be served at room temperature. If you need to chill them after baking, bringing them back to room temperature will give you the best flavor.