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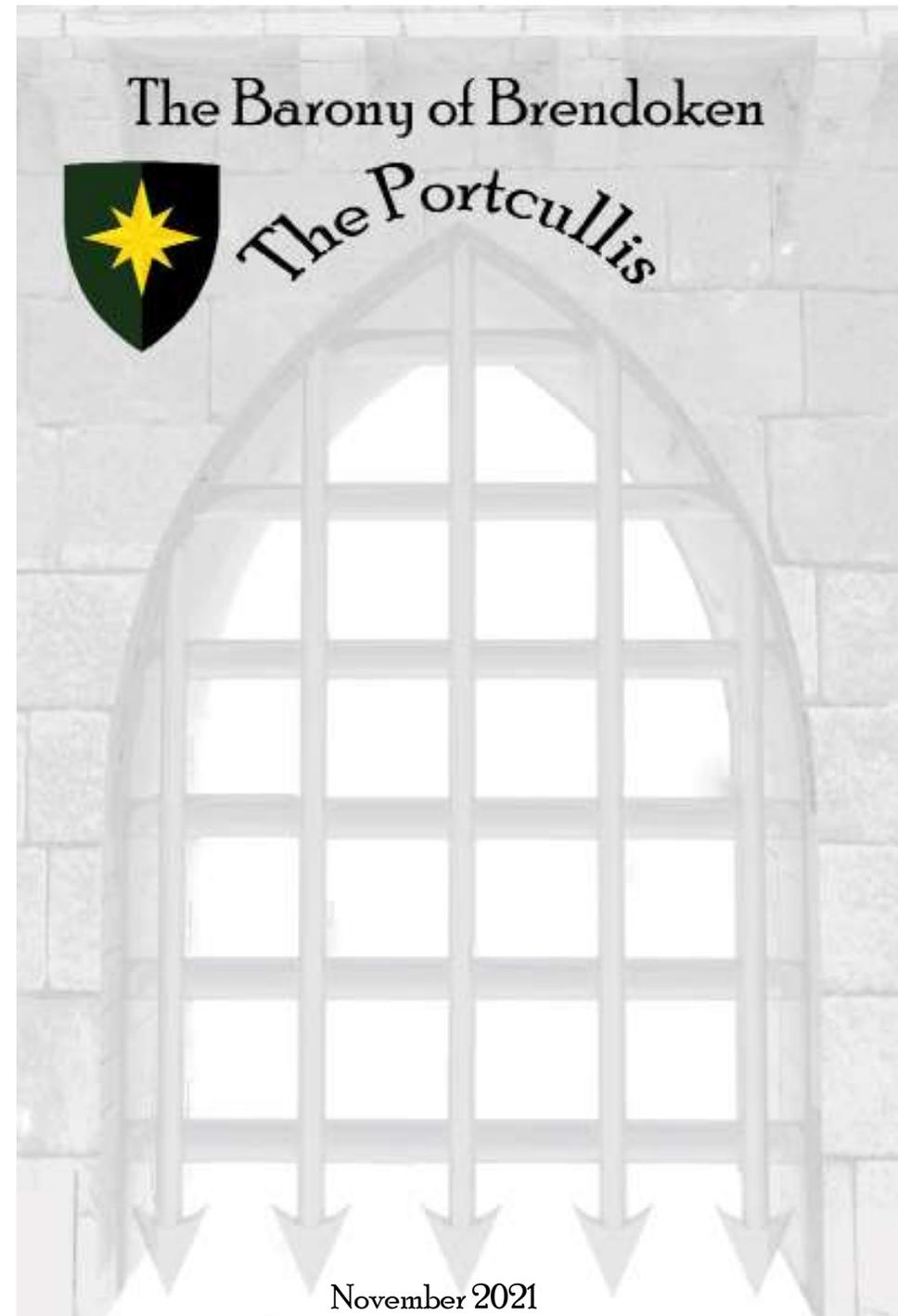
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Greetings unto the Populace!!

Let it be known, across the great and proud Barony of Brendoken, that we have Heirs to the Dragon Throne!! Congratulations to Prince Arch Teryx and Princess Runa Kiri! DRACO INVICTUS!! ONEMIDREALM!!

On a sad note, the Barony, our family, lost one of our own. Margery Carter (mka Dianne Tussing) lost a long, hard fought battle with cancer. She was inquisitive and humble, with an infectious giggle. She was a joyful warrior, with a gleam in her eye. And honor was her battle standard. May her memory be a blessing to all who knew her.

As we enter the winter months and put Samhain behind us, most events and activities will be moving indoors. Please, be safe and be mindful of others. We look forward to stories of your holidays, the joys of your families and the spirit of giving and sharing all the good times ahead.

YIS,

Cadwgan and Eadaoin
Baron and Baroness of Brendoken



Baronial Calendar for November 2021

Sunday	Mon.	Tuesday	Wed.	Thursday	Friday	Sat
	1	2	3	4	5	6
				Gwyntarian meeting 7:45pm		
7	8	9	10	11	12	13
Baronial Meeting 2pm		Alderford Meeting 8:30pm		Gwyntarian meeting 7:45pm		
14	15	16	17	18	19	20
				Gwyntarian meeting 7:45pm		
21	22	23	24	25	26	27
		Alderford meeting 8:30pm				
28	29	30				

St. Sebastian's Day

I have put in for our January St. Sebastian's Day for the last Friday at Fred Fuller. What I need to find out before then is 1) Does anyone have anything concerning archery that they would like to present or teach (remembering that we do have individual goals we should keep in mind) and 2) Is there anything that anyone wants to learn (knowledge or archery A & S)? I will need some lead time if I have to find a teacher (who needs lead time to create a workshop). I am willing to coordinate this if you want to give them my email for contact.

So I need either or both of two things before December 1st, preferably:

Who wants to share what?

Who wants to learn what?

Thanks,
Arwenna



Congratulations

At Crown Tourney, Their Majesties Ullr and AnneLyse placed The Honorable Lady Ursula Mortimer on Vigil to contemplate her elevation to the Order of the Laurel. The elevation will take place December 4, 2021 at Christmas Tourney in The Barony of the Flame (Louisville, KY). There was another big award given to Noble Seraphina Mascherante (Brittney Harrell). She was welcomed to the Order of the Dragon's Heart,).

Largess Derby

We will be having a Largess derby at the next in person baronial meeting. This will be announced later. But you can start working on items now and have them ready.

It is a dirty 1/2 dozen which means the following.

Format:

Each competitor should donate 7 individual items for Largess. These can be 7 of all the same item, or 7 items on a common theme. More than 7 items will of COURSE be welcome, though more than 7 items will not get 'extra points'. (6 would be a half-dozen... 7 is what makes it 'dirty'...)

As our Baron and Baroness travel across the lands of Brendoken and beyond, largess should be:

easily transportable, not easily breakable, not quickly perishable, representing the skills and generosity of Brendoken

A specific list of Largess ideas has been compiled by Bronwyn the Everpresent, and can be read on the Avacal A&S group on Facebook.

Largess does NOT just have to be things you've made yourself – they can be purchased items as well. Largess items should have a 'look-and-feel' representing our modern Middle Ages, but do not need to be exclusively period-informed. They can also be mundane items of use to those of us involved in the SCA

All largess should be tagged (in a method that would not be easily torn off through normal packaging and transportation) with the: donor's name, home barony or shire, and if needed, a description of the item, and any possible allergens/ingredients/materials.

We will have also have a youth largess (donated by, or for the Youth of Brendoken) as well.

Winner will be determined by a bean count.

Minutes from the October 3rd, 2021 Meeting

DonalBane was delayed. Vlad ran the meeting until he arrived. It was outside at the pavilion with a little mist.

Seneschal - Covid mandate starting Oct 13: proof of vaccination or proof of negative test 72 hours will be required for all meetings, events, practices. Will we be able to maintain a data base? Trying to stay ahead.

Should we go back to a virtual meeting? Weather is going to be getting worse. It will need to be inside. Depends on your comfort level. Set up a poll on Facebook page. In person or virtual. Or a hybrid solution. If not on Facebook contact DonalBane or Cadwgan or Eadaoin. Safety is our main concern. We are one family and we're here for each other.

Excellencies - I've been to a couple of events. I don't expect anyone to be there if you're uncomfortable, this includes meetings, practices, events. Some awards passed out to people who helped during the plague.

Exchequer - no changes \$7,673.60

Signet - scribe night has been cancelled for awhile

Knights Marshal - Gwyntarian has some practices and there are some at Alderford. Let her know if you need something worked on.

A&S - Largess due for the December meeting.

Herald - It's a great time to get your name and devices registered. Work on your persona during downtime. We can get the information you need.

Chronicler - Let me know if there are any errors. I need a deputy

Marche Reports

Alderford - We went back to virtual meetings.

Gwyntarian - Road to Pompeii has been moved to next year. Meetings are happening as normally scheduled. Please come and say hi! (Safely at your discretion) Arts in Park demo went really well. Fred Fuller A&S night is cancelled for now.

Thistle -

3 Towers -

General - Maerwynn found tabards!

Libraries have covid testing kits call first they go fast.

Next meeting November 7th

Thomas Tusser / Slaughtering in Period England by Judith of Kirtland

Late fall is the time for butchering and preserving meat. In our period, yeoman across Europe would cast an assessing eye at their livestock after the vegetable crops were in; which would be kept for breeding, which were still good producers of milk and eggs, and which, because of age or health, would be butchered. Tusser wrote:

Who both by his calf and his lamb shall be known
May well kill a neat and sheep of his own
And he that can rear up a pig in his house
Hath cheaper his bacon and sweeter his souce.

When caught young, piglets could be reared and let to run in the forest (although pigs were often kept in town, especially near markets as they ate refuse) until it was time for butchering. Everyone who could, kept chickens; cows were not turned out in the woods until spring, and beef tended to be the food of the more well-off. Because cattle were a substantial expense to the owner, Tusser recommend timing the slaughter to cover the time until grass-fed beef was available:

For Easter, at Martimas, hang up a beef
For stall-fed and pease fed play cut purse the thief
With that and the like, ere grass beef come in
Thy folk shall look cheerily when others look thin.

Martimas is St. Martin (of Tours) day and is celebrated on November 11th. A great deal took place at Martimas as animals of all sorts were slaughtered, and servants could seek employment with another master after Martimas butchering and preserving was done (it was all hands in).

Period butchering was intense and brutal work. Cattle were hamstrung then killed. Goats, sheep and pigs had their throats cut near the house for hot water for scalding and to have the hot blood available for black puddings and sausages, using the cleaned intestines to stuff. The lard was cleaned and cooked, and the pig's feet were cooked until gelatinous, making the basis for most medieval jellies. If you wish to preserve meat in a period fashion, talk to me; it isn't a job for a beginning cook. You must keep the meat at a temperature between 32° and 42° Fahrenheit for a long time, and if you brine or salt the meat, don't use metal bowls or utensils (a novice cook used these and almost gave himself metal poisoning).

Still, in spite of the work, it was one of the few times during the year that the average person had enough fresh meat. Here is a recipe I make at this time of year: it would have counted as a Martimas dish and also a way to preserve fresh pork (hence the "sowcing").

To Sowce a Pigge

Take White Wine and a little sweet broth and half a nutmeg cut into quarters, then take Rosemarie, Baies, Time and sweet Margerum, and let them boil together, scum them very clean and when they be boiled, put them in an earthen pan and the syrop also, and when ye serve them, a quarter of a pig in a dish and the Bays and Nutmeg on the top.

Good Huswives Jewell
Thomas Dawson 1587

Ingredients

1 3 pound loin of pork, boneless
2 ½ cups chicken broth
Juice of 1 sweet orange (to sweeten the broth)
2 cups dry white wine
2 bay leaves
½ nutmeg (or a mixture of ½ teaspoon mace + ½ teaspoon nutmeg)
½ teaspoon marjoram
½ teaspoon rosemary
½ teaspoon thyme
½ tablespoon salt

This can be done either by marination or the sauce made separately and baked with the meat. To marinate, put all ingredients but the meat in a lidded pot and bring to a boil – then put the pork and the previous mixture in a large pan and simmer, cooking for 2-3 hours. Put the pan and sauce in the refrigerator for 6 days, turning daily. OR Make the sauce as described previously. Place the pork in a roasting pan and cook until browned at 400°F. Add cooked liquid above and cover, roasting until the internal temperature is 170°F. It will serve 6 people with small portions or 4 with larger. Garnish with the bay leaves and small strips of orange rind.

If you are interested in how period meat was prepared for the table sign up for Duchess Vukasin's class at RUM on November 13.

Let me know how this recipe turned out for you at pbradfordpblack@yahoo.com.

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