

# The Nottingham Quill



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VROUWE MACHTELD CLEINE



# BARONIAL REGNUM

## Baronage

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His Excellency currently works third shift and Her  
Excellency typically works 10:00 AM – 4:00 PM.  
Please time any phone calls accordingly.



## Baronial Officers

**Seneschal** - Dame Morwenna Trevethan  
email: [bwahaha@spiritcom.net](mailto:bwahaha@spiritcom.net)  
**Deputy Seneschal** - Vacant

**Exchequer** - Lady Albree de Greene  
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**Deputy Exchequer** - Vacant

**Herald** - Lady Abigael MacDonald  
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**Deputy Herald** - Vacant

**Knight Marshal** - Lord Willhelm der Schwartz  
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**Chronicler** - Lady Merewyn Scharp  
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**Deputy Chronicler** - Vacant

**Chatelaine** - Lady Altani BayarVasher mka Lynn  
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**Deputy Chatelaine** - Vacant

**Minister of Arts & Sciences** - Mistress Deirdre  
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**Deputy MoAS** - Vacant

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mka Keith Shurett  
email: [Morcant.LeDu@gmail.com](mailto:Morcant.LeDu@gmail.com)  
**Deputy Webminister** - Vacant

**Minister of the Lists** - Vacant  
**Deputy MoL** - Vacant

**Signet** - Lord Alwin of Nottinghill Coill  
mka Matthew Power  
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**Deputy Signet** - Vacant

# Canton Officers:

## Canton of Brockore Abbey

Seneschal	Lady Màire O’Halowrane <a href="mailto:maire_ohalowrane@mackermakkeep.com">maire_ohalowrane@mackermakkeep.com</a>	mka Diana Goldie
Deputy Seneschal	Lord Coenred aet Rauenesdale <a href="mailto:missinglink@phulesgold.com">missinglink@phulesgold.com</a>	mka Dave Goldie
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Exchequer	Lord Draco of Brockore	mka Daren Brown
Marshal	Lord Jon Bjarnarson	mka Johnny Harris

## Canton of Cyddlan Downs

Seneschal	Baron Geldamar le faceur	mka David White
Deputy Seneschal	Lillian Bates	
Arts & Sciences	Baroness Delia Flammen	mka Pam Slice
Deputy MoAS	Lillian Bates	
Chatelain	Lady Marie-Helene of the New Forest	mka Sandi Rust
Exchequer	Lord Elphin ap Daffyd	mka David Slice
Herald	Lord Seamus Blair de Maxwell	mka Max Blair
Marshal	Lord Wilhelm Leopard der Schwarze	mka William Rust
Webminister	Lady Machteld Cleine	mka Eva Bogaerts

## Canton of St. Georges

Seneschal	Baron Takeda Yoshinaka <a href="mailto:barontakeda@yahoo.com">barontakeda@yahoo.com</a>	mka Andrew Dutch
Arts & Sciences	Mistress Caroline of Seareach <a href="mailto:denise.gillam@gmail.com">denise.gillam@gmail.com</a>	mka Denise Gillam
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## **Canton of Falcon Cree**

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## **Canton of Ritterwald**

Seneschal Baroness Ariel Benne Douw mka Dawn Gillas  
[gillasd@bellsouth.net](mailto:gillasd@bellsouth.net)

Arts & Sciences Baroness Ariel Benne Douw mka Dawn Gillas  
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Chatelain Lady Elisabeth Von Basel mka Paige Morris  
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Exchequer Lord Diederich von Basel mka Ralph Morris  
[dosgosianos@hotmail.com](mailto:dosgosianos@hotmail.com)

Marshal Lord Carrick Mac Manus mka Louis Morris

## *A Note from Their Excellencies...*

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*A most joyous Greetings unto the Barony of Nottingham Coill, from Lucien and Brig, Baron and Baroness.*

*As We return home from celebrating the 38th anniversary of this glorious Barony, Our hearts are filled with joy and a deep and abiding love for this Barony, all she stands for and all of you, Our chosen family. We would like to thank Her Majesty, Kara, Queen of Atlantia and His Highness, Amir Dietrich, Our wonderful Cousins both near and far who made the journey to join with Us on this most joyous of occasions. Her Majesty made it a point to inform Us of how Welcome she felt by all whom She had the pleasure to engage, and took great delight at the sumptuous feast provided by the Feast Staff.*

*We would especially like to thank Our neighbors who stepped in with skills and talent to occupy many of the working positions of the event. Giving of your time in this way, cleared a path for the hardworking folks of the Coill who usually work this event to vie for Baronial Champion*

*positions, and We can't thank them enough. Huge thanks to the Autocrat Lady Altani, and her amazing staff, for putting a fresh face on Baronial Birthday and injecting new ideas. The pride on the faces of the groups who participated in the Canton graces was evidence of the love they all have for their Cantons and Barony. We loved the idea and would love to see it return in the future. Preparation for the presentations resonates far beyond the day, having spawned arts & sciences nights, banner making, plotting...I mean planning sessions and just great comradery within the Canton groups.*

*The martial activities were fiercely contested with true chivalry shown by the knights and masters of defense in recusing themselves from consideration for tournament prizes, but remaining in the competition to test the mettle of those who strive for excellence in the arts of combat. The Barony takes pride in kicking off the new year with archers already entering points to the Royal Rounds and a new Archery Marshall in the making. We were thrilled to see so many at the Thrown Weapons range, with nearly 20 participants. His Excellency scored 9 points!!! (In practice, and a big fat goose egg in scoring rounds!)*

*The Arts and Sciences that graced the hall are treasures that delight the eye with a luster, beauty, and attention to detail that made Laurels take note of the artisan's skill and talent. We especially loved the inclusion of a competition for the newcomers. One would never have known that the entrants were not seasoned Scadians who have been doing this for years. The largess competition offered a wide variety of beautifully made items, painstakingly created and generously gifted to help provide gifts for baskets needed. We were graced with bardic performances that would*

*have inspired Shakespeare himself. We thank all of the performers, one of whom was attending her first event.*

*Nottingham Coill as a whole beamed with great pride and much love, as two of Our own were elevated to the richly deserved rank of Peer of the Realm, and recognized as Pelicans. Congratulations to Master Cian and Master Draco.*

*We were overjoyed to see the return of so many, whose lives have taken them on journeys far from this, their home. Our hearts were brightened by the many new faces, who joined Us for the first time, and chose this event to travel to the Current Middle Ages. We task all members of the Barony to seek out, and give them the Welcome and Hospitality for which this Barony is famous.*

*Brig and I took great pleasure in seeing the competitions set before those seeking to stand as a Champion of Nottingham Coill. Our deepest appreciation and respect goes to those who have stood as Champion this past year. You have served your Barony well, and have grown in skill and confidence in your chosen endeavors. You have given inspiration to those within the Barony and within the Known World. We look forward to hearing the Deeds of the incoming Champions throughout this next year.*

*The next event in the Baronial calendar is the Eye of the Dragon in April, hosted by the Canton of St. George's. We look forward to seeing you there, and reading the many Award Recommendations that We are certain We will be receiving from you all ahead of the event.*

*Lastly, this Baronial Birthday did mark the beginning of Our last year as your Coronets. We will be stepping down next year at Baronial Birthday to make way for the next Coronets to guide the Barony into the*



*future. We will both be more than happy to answer any questions, or address any concerns that anyone has as to the service required to stand as Baronage. Please feel most welcome to seek Us out and bend Our ears. We have learned so much serving Nottingham Coill in this capacity and have enjoyed it so much more than We ever thought possible! Your love and support have been amazing! We feel that it is the right thing to do, to pass the mantle along as Our son will be in his last two years of high school by that time and rather than dividing Our attentions, We choose to ensure that both may get the attention deserved by stepping down.*

*We look forward to sharing time with all of you at events upcoming!!*

*With Warmest Regards,*

*Baron Lucien de La Rochelle and Baroness Brig ingean Erannaigh*

**Baronial Progress:**

**February**

*2-4 Manannan Mac Lir*

*17 So You Think You Can Cook*

**March**

*3 Irish Fest Camden (demo)*

*24 Tartan Dan South (demo)*

**April**

*6-8 Spring Coronation*

*20-22 Eye of the Dragon*

*27-29 Hidden Mountain Baronial  
Birthday*

**May**

*4-6 Spring Crown*

*18-20 Hawkwood Baronial  
Birthday*

**June**

*22-24 Return to Crecy*

## *From the Seneschal's Pen...*

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Photo credit: Lady Virginia of Wolfholt

*There aren't enough words in the dictionary to describe Nottingham Coill's Baronial Birthday celebration. People came from all over the kingdom to attend. Everywhere I looked, folks were busy pitching in, working assiduously, to turn this Homecoming-themed event into a true 'Welcome Home'. Even my newcomers' class had nearly two dozen people 'coming home' for the first time. Smiles abounded, and even several shocked looks . . . on the faces of folks who were called into Court to receive significant awards. Because they haven't been posted on the Order of Precedence page yet, I didn't list these on my usual 'Vivant, Hooray, and Congratulations!' page. But they still deserve note.*

*Vivant to Lady Merewyn Sharp who was inducted into the barony's Order of the Gordian Knot; to Lady Machteld Cleine who was inducted into Atlantia's Order of the Golden Dolphin (she was particularly fortunate that her husband was there to witness this); and (moment of maternal pride here) to now-Master Draco of Brockore AND now-Maister Cian mac Ceallachain h'Ui Dubhlaich (aka the Triton Herald) who no longer are my protégés but were elevated to the*

*Peerage and inducted into the Order of the Pelican! There are others who were recognized, but these are the ones that leap to my very tired mind. Another Vivat goes to Lady Altani BayarVashir, the Autocrat of the event (her first such effort since moving to Atlantia.) Despite a few early hiccups that might have tried the patience of others, I never saw her without a smile. From the event's conception through its completion, she and her staff worked exceptionally hard to show off this barony in its best light . . . and they succeeded.*

*Along with the many joyous moments, there also was some sadness. This came when His Excellency Lucien opened the morning Court by reading a missive from our Founding Baron, Master Gavin Reynes. In it, Master Gavin expressed his pride at how far the barony has come in 38 years. But he also regretted his inability to be present at this event, and acknowledged that in all likelihood he would not ever be able to attend an event again. Many, many people were seen reaching for handkerchiefs to honor this very special and gentle-man.*

*But as with all things, we cannot party all the time. Work must go on. There are plenty of tasks that need doing in between events. If you have a talent for organization, consider working with Atlantia's University staff or the staff of a Collegium, or maybe even your group's seneschal. Have a head for numbers? An Exchequer is one of the only two mandatory offices for each chapter. Now that nearly every office's forms and reports are electronic, completing them is not nearly so daunting as they once might have seemed. Still feeling intimidated? Offer to help as a deputy to one of the officers, either in your canton or at the baronial level. That's a great way to decide if you want to move up, eventually, to become the actual office-holder. Do you feel comfortable with the language of the Internet and its databases? Groups at many levels can use the help of either a web minister or someone who can make*

*their websites even better. And you need not get stuck in one office if you feel that you'd prefer a change.*

*In short, no matter where your talents lie, or the degree of your abilities, there's a position (or several!) in the Society that would benefit from your participation.*

*Along those lines, Lady Magdalen Woderose is stepping down as Baronial Chatelain, and Lady Altani BayarVashir is succeeding her. This means that the position of Deputy Baronial Chatelain now is open, if anyone is interested in considering it. Also, it appears I overlooked another recent change of officer. Several months ago, Master Gavin expressed his desire to step down as Baronial Webminister. Among those who applied to become his successor, milord Morcant la Du (Keith Shurett) was chosen. He will be taking care of the baronial website, changes, corrections, etc. Please contact him if there is something that needs work.*

*Take a few minutes to look up some of your friends and acquaintances in <http://op.atlantia.sca.org/> and see what awards they have . . . or, more accurately, what awards they DON'T have, but probably should. Then send in a recommendation (for a kingdom award) via <http://award.atlantia.sca.org/>. It's very quick and easy to do. If you want to recommend someone for a baronial award, here's the form to use: <http://www.jotform.us/form/51506540143142>. And just to make it really easy, here's a list of all the current baronial awards: [http://op.atlantia.sca.org/barony\\_awards.php?barony\\_id=23](http://op.atlantia.sca.org/barony_awards.php?barony_id=23) (at the bottom of the page.)*

*Yours in service to The Dream and the barony,  
Dame Morwenna Trevethan  
Baronial Seneschal*

# *The new Champions of Nottingham Coill*

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## *Arts and Sciences*

*Ellisif of Nottingham Coill (mka Libby Cripps)*

[libby.cripps@gmail.com](mailto:libby.cripps@gmail.com)



## *Archery*

*Coenred alt Rauenesdale (mka Dave Goldie)*

[missinglink@phulesgold.com](mailto:missinglink@phulesgold.com)



## *Armored Combat*

*Alwin of Nottingham Coill (mka Matthew Power)*

[ktarg1@yahoo.com](mailto:ktarg1@yahoo.com)



## *Bardic*

*Hagar the Black (mka Rich Coleman)*

[hagartheblack@gmail.com](mailto:hagartheblack@gmail.com)



## *Rapier/Cut and Thrust*

*Mathius von Haud Panther (mka William Rust)*

[graffalke11@gmail.com](mailto:graffalke11@gmail.com)

## *Thrown Weapon*

*Knut Bjornsson (mka Thomas TJ Carani)*

[carani.thomas@gmail.com](mailto:carani.thomas@gmail.com)

*Youth Julia of Nottingham Coill*

Photo credit: Lady Virginia of Wolfholt



## *The Responsibilities and Joys of Being Baronage*

*Baroness Brig ingen Erennaigh, OL*

*When you take on the role of Landed Baronage, your own personal goals and agenda take a back seat to the responsibility of representing the people of your Barony and the Crown of Atlantia. Upon Investment, you wear the arms of the Barony as your own while you are the Baronage. You are the voice of the Crown to your populace, and the voice of your populace to the Crown. You are the cheerleader to everyone in the Barony; the encouragement and support of your populace is the crux of the job. What you say carries more weight, and when called upon as the voice of the Crown, measure your words carefully. You are always "on". At events, practices, meetings, any SCA function you attend, garbed or not. When posting on Social Media, remember that those who are in the SCA read your words as "In Persona" and as a representative of the Land, not as a civilian. Serving as Landed Baronage is not a quick road to any award recognition. If you're doing your job right, you spend so much time thinking about how to get your people recognized for their works that you don't have time to think about any rewards for yourself. It can be very time consuming and difficult job, but for us, it has been one of the most rewarding opportunities we have ever been given in the SCA.*

*It's a true partnership between the Baron and the Baroness. Rely on the strengths of each. If one of you is outgoing and very social and the other very organized, these traits will fall naturally into place for baronial duties. But be sure to back each other up in your respective roles. There will be times that you will have to perform each other's duties! There may come a time when the organizer who doesn't like to speak in public will have to go to an event all by herself and hold a court which then turns into a Regency court. Yep... that happened. I have learned that the best therapy for social anxiety is to become Landed Baronage!*

*A wonderful head retainer is key to your success and sanity as Landed Baronage. The head retainer is there to make sure that there are people lined up at events to retain for you on a schedule so no one is overwhelmed or spends their entire day chasing the Baronage unless they want to. In truth, they are so much more. Our head retainer has been our sounding board for bad ideas (and a couple of good ones), travel companion, hand holder, go-go gadget brain, and sanity saver on more occasions than I care to admit! She has been the heartbeat of our time as the Baronage, and we could not have done it without her!*

*A good relationship with your Baronial Seneschal is vital. There will be issues that arise, large and small, that the Baronage and Seneschal will have to work together to resolve. It's easier if there is friendship and mutual respect. We have been lucky to have a wonderful Seneschal who has been a dream to work with!*

*A good working relationship and clear communication is also vital with your Baronial Herald. Send them your court plans well ahead of an event to give them time to practice tricky names. Do them the service of including real names as well as SCA names. They have to have those to file their reports. Include gender in this list. SCA names can be hard to tell. It keeps them from calling in Lord so-and-so only to have Lady so-and-so come down the aisle. All of this information helps them run a good court and file a complete and timely report. There will need to be time scheduled into your day at an event to sit down with your herald before court to go over the details and the order of court. A note card for each person receiving an award that day will be a big help to you during court. Jot down a few notes about the deeds done to earn the award just in case you have brain blank. Pull out any medallions needed for the event when writing up your note cards and go ahead and put them on cords to have them ready to go the day of the event. Putting them in individual tiny baggies helps to keep them from becoming tangled in the box. Plus, it makes the award box much lighter if you don't have to bring the entire inventory of medallions with you. Preparation before the event makes your day run smoother, especially in court.*

*Some observations that we have made along the way:*

*Communication with your populace is key. Be available via email, phone, and social media, but also be clear about boundaries (ex. We don't take calls after 10pm etc.).*

*Send a letter to your Baronial Chronicler for inclusion in the newsletter each month. What have you been up to? News for the Barony? Congratulatory remarks for something awesome? Your monthly letter helps to keep your populace connected to you, especially during long stretches between local events. We always attached a list of our upcoming event schedule to the end of our letter each month to let everyone know what events we would be attending. Make use of the Facebook groups for the Barony and the Cantons. Let the Barony know what is going on! Set up an email list or Facebook group to communicate with your retainers. Be clear about what your expectations are for your baronial champions. We set down our expectations each year when we sent out requests for letters of intent and again when we selected our champions.*

*Consider holding a regular meeting with your baronial officers in person or via digital communications such as Skype, Google Hangouts, or conference call. We have tried to hold as many meetings as we could in person at events. A Barony this large in geography finds it hard to get everyone together in person, so perhaps going digital might be the way to go in the future.*

*Don't be afraid to ask for help. Don't let yourself get overwhelmed! There are people willing to help you, but they can't if they don't know you need it! You may be called into situations to act as a mediator. Allow people to have time to vent even if you disagree with them. Just letting them feel "heard" will often diffuse their anger. You will never make everyone happy all the time. There will always be those who will find fault with your decisions. Remember, even private communications can be copied or forwarded. Be professional and courteous at all times.*

*There are costs involved with being Baronage. You must have a paid membership the entire time of your tenure as Baronage. Gifts and gift baskets. Generally nothing extravagant, but it can add up. Kingdom Law dictates that you must attend Crown Tourney, Coronation, and Unevent or send a Peer representative. Aside from those, you should attend all events in your own Barony, which may or may not be comped for Baronage depending on the event. The Baronage should always contact the autocrat well in advance of the event and politely inquire. Make reservations for the events you plan to attend as much as is possible. Both in and out of Barony. Often it makes an event staff's job easier if they know you will be in attendance, and it helps keep you organized as well. Visit as many neighboring Baronies as you can. Creating relationships with the other Baronage can only help you. Travel expenses need*



to be considered. It's at least three years in Nottingham Coill of eventing more than double the usual for most people.

You should bring or send a gift basket to new Royals, and Royals when they visit your lands, other new Baronage upon their Investiture especially and usually for the Baronial Birthday events of the neighbors. This doesn't have to all come from your pockets. Your artisans are often very happy to help, all you need to do is ask nicely. Nottingham Coill has a wonderful and very active Largesse Makers Group who have been amazing in providing unique and thoughtful items for gift baskets. Nurture, encourage and help folks like that whenever and however you can. Be sure to include a list of artisans whose work you are gifting in the basket along with a card with your contact information in the basket.

We are very often the first "Royals" a new member of the SCA meets. Having a token for newcomers as a memento of their first event to present during court is really cool for them. These tokens need to be included in your expenditures. Tokens for A&S displays and to recognize folks privately is also nice. Business cards with your information on them to leave along with these tokens are a fantastic thing. Vistaprint or other services like it are your friend. Toys for the Kid's toy box to give during court are also out of pocket. Often populace members will donate things for the box if you just ask nicely. Hospitality for visiting Royals, if not worked into an event's budget, will be by donation or out of pocket as well.

You should travel as much as possible both in your Barony and to other parts of the Kingdom. You are the face of your Barony whenever you travel outside your borders. Always keep that in mind with your words and deeds. Your "Cousins" (other Landed Baronage) will be friends you didn't know you needed. They are in the same unique position as you and know exactly what you are experiencing. The more senior cousins are great guides and have excellent advice to give. In turn, you have a responsibility to guide the freshmen Baronage as you become the senior class. You may be asked to serve as a Royal Ambassador if you attend an event in another Kingdom to carry the greetings of Atlantia's Royals. Again, you represent the Crown and your own Barony when fulfilling this duty.

Each new set of Royals will have their own way of doing things. Some love a big Great Court, some prefer just them and the Baronage of the lands they are visiting. Some want a big procession at the start of court, some want you to sit

*in state, and they will just process in. Some will change at every event, and some will change four times on the same day. It's our job to communicate with the head retainer or Triton and roll with it. The Royal's head retainer is also the go-between for questions if the Royals are planning a visit to your lands. Food allergies, preferences, things of that nature. It's a good idea to touch base there before the event to coordinate things like welcoming newcomers to court, time for the children in court, etc.*

*You are the voice of your people to the ear of the Crown. When you have a royal progress event coming soon to your lands, you should plan to send in award recommendations well in advance of the event to the Crowns. Don't wait until the week of the event to send in recommendations. They will need time to organize scrolls, should they choose to recognize anyone based on your recommendations. Kingdom level events held in your lands are the Royals' show. You are the host, so be prepared to plan to their wishes. The event may be inside the Barony, but if their Majesties are visiting, it is their court. It is courtesy to seek permission to hold Baronial court in their Royal court. Their Majesties may request that you limit your court if they have a great deal of business to attend to in theirs. Roll with that as well. Roving field courts can always be held during the events of the day as long as they are properly reported in the Herald's report.*

*There are Royals that people love and those that people dislike. Personality conflicts happen occasionally. We are still all just human beings, after all You have a responsibility to be respectful to all, no matter their position, and to urge others to respect the Crown, if not the individual.*

*Lists are your life! A list of award recommendations, a list of scroll assignments to give to your Baronial Signet, a list of thank you cards that you still need to write, a list of things that have to come with you to the event next weekend, a list of things that still need to be washed and repacked from the event this weekend, a list of events that you will be attending over the next few months and whether or not you have sent in reservations, are on board, on site, or have booked a hotel room, a list of baronial property that are currently in the hands of someone other than you... lists, lists, lists! There will be lots of "stuff" to store, haul, set up, clean up, etc. Often there are many hands to help with all of this "stuff", there are also times when it is scarce. Be prepared for all contingencies. And don't be afraid to ask for help!*

*The very best part of wearing the hat.....you get to reward those who contribute so much to our organization. Recognizing people for their hard work is a huge privilege and being in the good seats when the Royals do is a joy. Giving our people a chance to shine is the best. Everyone wants to feel they matter. Award recommendations can be hard to come by sometimes, so it is our responsibility to keep a sharp eye out and to put out reminders for people to write letters. Not just on a baronial level, but for kingdom awards as well. It is a requirement, in fact, that the Baronage send in recommendations to Their Majesties. We also get to choose who to invite to sit at high table at local events when Royals are not in attendance. This is sometimes a tough decision. We try to pick people who have gotten a special honor that day or who are celebrating something special. Never take it as an offense if someone would rather sit with their friends or family during feast.*

*It is a lot of work.....More than people expect, but well worth the effort. The honor of being the ones to represent this Barony in this way has been far and away the best experience that either of us have ever been afforded in the SCA. The duties are many, it's tiring, and takes up a fair amount of time, we may not have gotten to meet some of the people we now count as dear friends, gotten to influence that one newcomer to come back again and again, or gotten to sing praises into the right ears at the right time to help someone get a long-deserved award. It has been a rich experience for us and we know that whoever follows will carry on the tradition of open friendship and hospitality that the Barony of Nottingham Coill is known for.*

# *On Fulling Wool for Winter Coats & Cloaks*

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*....by By Lady Ceara of Novgorod*

*Recently Mother Nature has seen fit to remind us that even here in the sunny southern end of Atlantia we occasionally have cold events. Hey, sometimes we even get SNOW!! Hopefully the recent cold weather has gotten you thinking of making a nice warm outer layer for your garb? Maybe you've been considering it for the last few winters? But you keep putting it off perhaps thinking we don't have enough cold events to justify the time/expense, just Yule Toy Tourney (where it snowed this past December)... wait, and sometimes NCBB (which in years past has been canceled and rescheduled due to snow)... and Twelfth Night (Yeah, the last time it was in our Barony the temp was below freezing out). OH Ymir? That event is ALWAYS bloody cold!... What about War Of The Wings? Dipped below freezing at night the past couple of years as well....*

*Have I just convinced you that you really do need good winter outer layer for your garb? Great! Because right now is the perfect time to start your winter coat or cloak.\* Why you ask? Right now, your local fabric store should have all its winter weight fabrics on sale now because they are out of season. This makes your winter garb far more affordable. Starting now also gives you plenty of time to full your wool so that it is machine washable and dryer safe.*

*Yes, I did just say those words "Machine washable Dryer safe wool". Yes, it is possible to take regular wool fabric and make it safe for washer and dryer. Technically it's a form of felting known as fulling. Yes, it's period to full wools. It's been done since the Roman era. No, I've never done the period method. It's disgusting! Of course, there are a few catches.*

*1) The fabric must be at least 80% wool. 100% wool is better*

- 2) *Fabric loss to shrinkage can be as great as 33%, but you will get thicker fluffier wool.*
- 3) *It can take a couple of days to process the wool.*
- 4) *It doesn't work as well on certain types of wool. Worsted/suiting wool won't felt fully and will still be prone to unraveling. This is a problem because the fabric is now much thicker and fluffier, therefore making rolling or French seaming much more awkward. Very loose weave wools tend to felt unevenly and bubble or won't lay right.*
- 5) *Notice I'm not giving you any actual coat/cloak patterns? That's because I primarily research Norse and Rus. So, while I'm happy to share my favorite coat patterns\*\*.... I know most people would prefer to make coats/cloaks that actually match their garb.*

*What type of wool and how much? Check your pattern and add 1/3 more to whatever amount your pattern calls for. You may or may not lose that much in shrinkage, but better to be safe than sorry. If your local fabric store has wool or if you are ordering online; try for a medium weight with an even weave. Also, if it feels super slick in your hand, it's probably not a good choice. If you are on a budget your local army/navy surplus supply store usually carries 100% wool blankets. These felt beautifully. The negative is that they usually only come in a single shade of green.*

*How to Felt wool: Put your wool in the washer on the hottest water setting and the highest agitation setting. Use whatever your normal detergent is. If you have a lot of the fabric, take it to a laundromat and use one of the giant washers... if it's a front load washer, even better as that will beat the fabric up more. When the washer is done, put it in the dryer on the highest heat setting with the longest time. Set a timer so you can stop the dryer and clean your lint trap every 15-20 minutes. It will shed fibers that quickly. I usually wash and dry the wool on these extreme settings three times. The fabric is now*

*ready to be made into the garment of your choosing. The finished garment should be washed on gentle cycle and dried on low heat.*

*Finishing notes on the garment: Wool that has been properly fulled generally will not fray, therefore you can use flat felled seams (which look awesome!). Sometimes I line the cloaks with tightly woven linen or cotton for added wind resistance. Often, I don't line my coats at all. I have also seen people line them with polar fleece for extra warmth. If you wish to add a fur collar or trim, remember to make it easily removable (Velcro is good) so that you can still wash and dry the garment. Also, if you have a heavy coat fastener or cloak clasp that is sewn on, you will need to remove before washing and resew after.... Metal and dryers don't go well together.*

*\*=Unless it's for your small (or even teenage) children, in which case you will most likely make their garb the weekend before the event just so they don't outgrow it before they ever wear it....*

*\*\*=If you want a copy of one of the Rus or Norse coat patterns I make, please let me know and I'll be happy to get it for you and help you with the measurements (Ask me at an event, post on Baronial Facebook, or e-mail using the Falcon Cree Chatelaine link).*

# Speed Warping for Tablet Weaving

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.... By Lady Ellisif Gyðasdóttir

*Greetings! I am Lady Ellisif Gyðasdóttir and I am incredibly honored to be your Baronial Arts and Sciences Champion. I strongly believe in nurturing the arts in our wonderful home and will happily support your efforts in any way that I can do so.*

*My first love in the SCA was tablet weaving, and I've realized that many people get stuck on a slow warping up process. Attached is the handout I use for speed warping, which allows me to warp up my loom in about 20 minutes. I hope it is helpful, and am always happy to clarify or teach!*

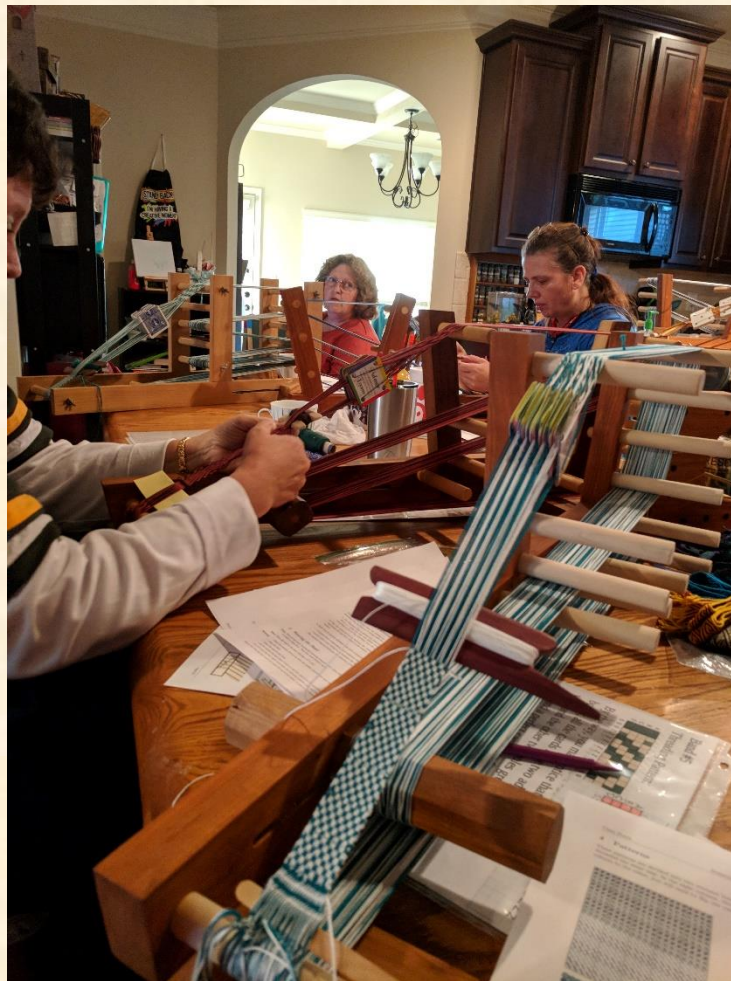


Photo credit: Lady Merewyn Scharp

# Speed Warping For Tablet Weaving

Lady Ellisif Gydasdottir

Mka Libby Cripps / libby.cripps@gmail.com

## Materials Needed:

- Inkle Loom
- Tablet weaving cards
- Two colors of thread - two balls of each color

## Set up:

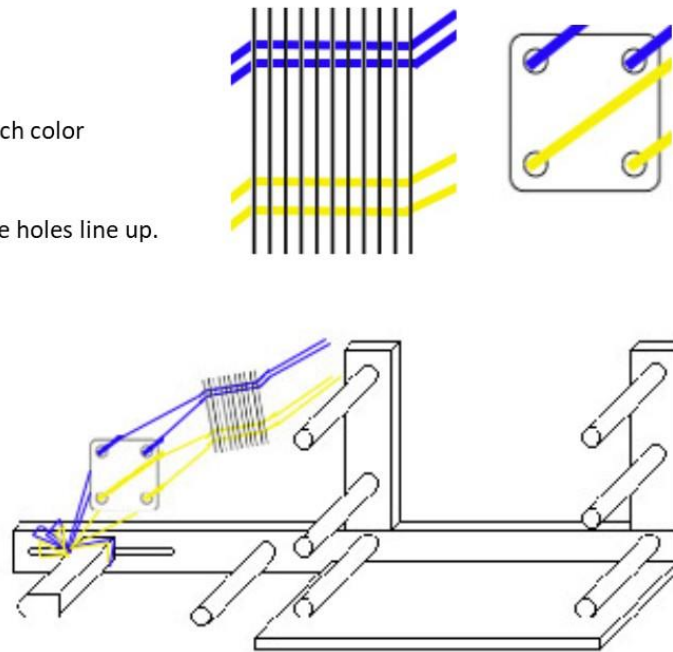
Stack the cards neatly so that all of the holes line up.

Thread one thread from each ball through all of the cards.

Tip: Place each ball on a stand or in a smooth sided bowl to keep them from rolling around each other and tangling.

## Attach to Loom:

Tie the leading edge of the threads to the front peg of the loom with a loose bow or slip knot (able to be untied).



## Warp the Loom:

Let go of one card, still holding the rest of the cards, and pull them along the loom, following the warping path you've decided on.

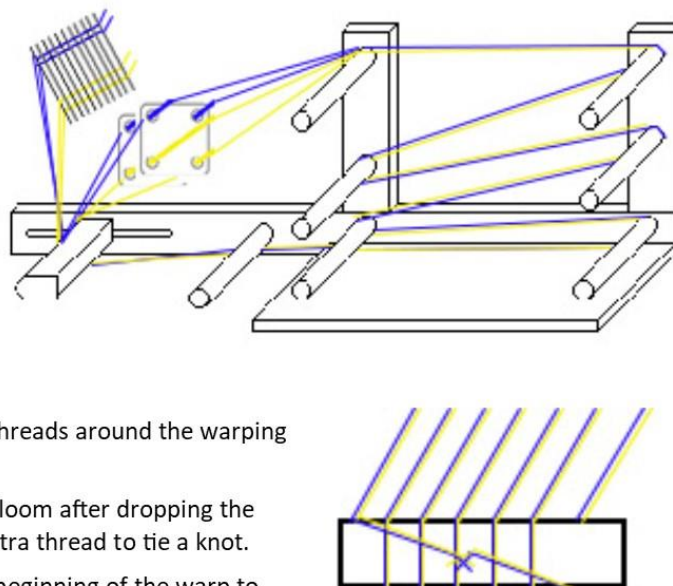
Still holding the stack of cards, loop back to the front peg of the loom, drop one card beside the first, and follow the exact same path as you set the first time.

Repeat—dropping one card each time, until all of the cards have been dropped at the front peg.

After dropping the last card, run the threads around the warping path one more time.

Once you've reached the front of the loom after dropping the last card, cut the threads—leaving enough extra thread to tie a knot.

Untie the beginning bow, and tie the beginning of the warp to the end of the warp (all 4 threads to all 4 threads), creating a big loop.





# Speed Warping For Tablet Weaving

## “What If” Section

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### Adding Border Cards:

Measure threads for the border cards separately.

Tie the beginning threads to the front peg of the loom in a bow or slip knot.

Thread the loom. Bring the end of the border threads back to the beginning peg.

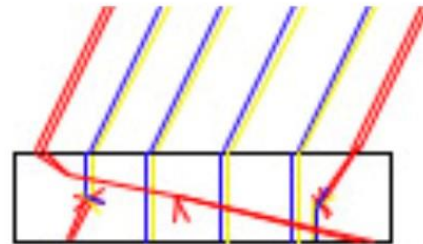
Tie the first threads of the pattern cards to the end of the border threads (all 4 to all 4).

Thread the loom as on page one.

Tie the end of the strings for the pattern cards to the beginning of the last border cards.

Warp the border cards.

Tie the ends of the last border card to the beginnings of the first border card (all 4 to all 4).



### Color Changes:

Treat the same as border cards. The goal is to thread as many cards at one time as possible.

### Threaded In Patterns / Patterns with 3 or 4 colors:

Check the pattern very carefully for orientation and colors. If the entire pattern is the same, with the colors in the same order, they can still be threaded as a group.

If the pattern has S or Z changes, it may have to be threaded separately. A commonly used example is the Ram’s Horn pattern. These thread changes can be done like the border cards up above.

Double check color order and threading orientation very carefully when working with these types of patterns.

### Different Looms:

This is written with an inkle loom in mind, but the same technique can be used with any two fixed points. Run the warp from the starting point, loop around the end point, and back to the beginning.

### Balancing Tension:

Once threaded in this fashion the entire warp is one big circle. Gently tug on individual card threads to even out tension if needed. I often work from the border cards inward.

### Twist:

Due to the warp being a circle, there is not a way to release twist within the warp. Patterns must be reversed or have balanced turns in order to not have twist build up.

# *A Note from the New Baronial Bardic Champion...*

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*.... By Master Hagar the Black*

*Greetings from Master Hagar the Black, new Baronial Bardic Champion,*

*My thanks to Their Excellencies for the confidence that they have place in me - I will do my best to represent (and entertain) the Barony.*

*My primary area of interest in the bardic arts is the spoken word, rather than music. To that end, I am interested in finding others in the Barony with an interest in storytelling, and perhaps sharing more of the great tradition at future events. Please email me at [hagrtheblack@gmail.com](mailto:hagrtheblack@gmail.com), or contact me on Facebook as "Rich Coleman".*



## *Nottingham Coill Baronial Birthday 2018 Feast...*

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*.... By Lady Milicent Shiveley and Lady Rose un Malley*

*Lady Rose and I had the honor to take on the task of feeding the masses into submission for Baronial Birthday in January. We stepped in right before Christmas and timing was short, so we set right to work. We choose to base the foods on an Irish/English and French style foods to honor our current Baronage's personas. Luckily, we had many sources at our fingertips and were able to pull together a menu quickly and began testing. Part of our testing was making the sausages for the sausages with apples and onions dish. After several cooks, we were happy with our versions of the items and moved on to preparing and shopping.*

*And then the day came! We arrived on site early on Friday and began unpacking and getting organized. We also started the beef barley stew and vegetable soup for the Traveler's Dinner that night. We spent Friday cooking for the evening's offerings and doing prep work for the next day's feast. We also made the homemade bread for Saturday's feast. We joined everyone for a great time on Friday evening and we then headed home for the night (we're local to the site).*

*Saturday morning dawned bright and cool and we entered the kitchen to the smell of breakfast! We ate a little and then started the business of cooking for feast. It was an awesome day spent with family and friends and laughing over silly things and mis-mixing recipes. (ALWAYS remember to sugar the scones before you lay them out). Then it was plating and time to feed the masses. We sent out wave after wave of goodies to tempt the eyes, nose and tummies of all assembled - to wit - we fed them into submission - Even His Highness admitted to that!*

*All in all, was a wonderful day and I encourage everyone who has any interest in cooking to spend a day in the kitchens and see what it's all about. It's a lot of hard work, some burns, aching feet at the end of the day and tons of laughter and making of friends that will last a lifetime. It is a joy for both Rose and I and one we look forward to doing many, many more times to come!*

*Below you will find the recipes, notes, and sources for each dish.*

*In Service,*

*Lady Milicent and Lady Rose*

## **Friday Night Traveler's Dinner**

### **Menu**

*Beef Barley Stew*

*Vegetable Soup*

*Bread with Butters*

*Tea/Water*

***Beef Barley Stew By: Lady Milicent Shiveley***

### **Ingredients**

*15 pounds of cubed beef*

*20 onions, sliced thinly in half moons*

*15 pounds carrots, peeled and sliced*

*hand full of dried parsley*

*hand full of dried chives*

*20 beef bouillon cubes*

*8 t. cinnamon*

*4 t. paprika*

*5 t. sage*

*4 t. mace*

*4 T. garlic*

*salt and pepper to taste*

*4 - 5 boxes quick cook barley*

*Water to cover stew meat*

**Directions** - Place all ingredients into a large pot except for barley. Cover well with water and bring to a rolling boil. Reduce heat to a simmer and let cook for 4 - 6 hours, stirring occasionally. Please note, the longer it cooks, the better it tastes. When meat is tender and falling apart, bring back to a boil. Add barley and let cook for about 10 minutes, stirring well to keep the barley from sticking to the bottom. Serve hot.

### **Vegetable Soup**

#### **Ingredients**

Large bag mixed vegetables  
2 large cans diced tomatoes  
2 - 3 containers vegetable broth  
salt and pepper to taste  
dash of dill, oregano, and thyme

**Directions** - Place all ingredients into a large pot. Bring to a boil and reduce heat to a simmer for 1 and half to 2 hours. Adjust spices as needed. Serve hot.

## **Saturday's Feast**

### **First Course**

Mawmeny (Chicken Stew)

Bread

Boursin Cheese

Honey Butter

#### **Boursin Cheese (GF)**

##### **Ingredients**

1 pound cream cheese, room temperature  
8 ounces whipped butter, room temperature  
1 t. garlic salt    ½ t. oregano  
¼ t. basil    ¼ t. dill  
¼ t. marjoram    ¼ t. black pepper  
¼ t. thyme

**Directions** - Place all ingredients into a food processor. Mix well until all ingredients are incorporated well. Place mixture in a piping bag with wide tip, pipe into container. Chill overnight in the fridge. Remove from fridge about an hour before serving. Note: totally modern recipe, but too dang'd tasty to not include.

## ***Honey Butter (GF)***

### ***Ingredients***

*8 sticks unsalted butter, room temperature*

*1 cup honey*

***Directions*** - *Put butter and honey into a mixing bowl and mix well using the whisk attachment until light and fluffy. Place in piping bag with wide tip and pipe into small bowls. Chill overnight and remove from fridge about an hour before serving.*

## ***Commercial Bread Slices (French, rye, etc. - good assortment)***

*Serve in baskets with cloth liners.*

## ***Mawmeny (Chicken Stew) By: Lady Rose un Malley***

### ***Ingredients***

*1 pound chicken*

*2 cups almond milk*

*2 eggs*

*1 T. flour*

*¼ t. galinale*

*¼ t. salt*

*1/8 t. cinnamon*

*1/8 t. mace*

*pinch saffron*

***Directions*** - *Roast and shred the chicken and place into a large pot. Whisk together milk, eggs and flour and add to the chicken. Add spices and bring to a boil. Simmer until thick and serve.*

*Things we changed:*

*We used whole milk instead of almond milk because of nut allergies.*

*No eggs*

*Did not have galinale, so we excluded it*

*In place of flour we used a corn starch/flour mix*

## ***Second Course***

*Roast Beef with Sauce Poivrade*

*Tart in Ymber Day*

*Ryse of flessh*

*Buttered Carrots (GF)*

## *Roast Beef with Sauce Poivrade (GF)*

### *Ingredients*

*8 nice sized beef roasts  
salt and pepper to taste  
sliced onions*

*Directions - Season roast well and lay over onions. Cover and roast at 325 degrees until done. Once done, drain off stock (reserve for use with the sauce) and chill thoroughly overnight. The next day, slice off the roast into thin strips and put aside to be reheated with the sauce below.*

### *Sauce Poivrade (GF)*

*3 quarts apple cider vinegar  
2 gallons beef stock (use reserved stock from the roasts)  
3 pounds onions, peeled and finely minced  
1 pound carrots, shredded  
1 pound butter*

*Directions - Sauté onions and carrots in the butter until soft. Add reserved stock, vinegar, and peppercorns and simmer for 15 to 20 minutes more.*

*Note: Arrange the sliced roast beef in a large pan and pour over about half the sauce poivrade. Cover and place in 350-degree oven until hot. Serve with a dish of the sauce on the side as well for those who would like extra.*

*Notes on Test Cooking: The roast we used this go around (chuck roast) was a bit tough and very much under seasoned if cooked per directions. So next go around we will marinate a London broil in a mix of beef stock and apple cider vinegar (hot) overnight, then roast with carrots, onions, salt, pepper and garlic powder. We can then use the carrots and onions in the sauce poivrade to serve with the sliced beef. Also note: Make sure the beef is completely cooled before slicing and that it goes in some of the sauce poivrade when sliced to keep it moist and tender.*

*Notes: This recipe is period plausible. All the ingredients were readily available and meats were regularly roasted. I have had great success with this recipe so decided to include it due to its wonderful taste and appeal.*

*Source: <http://www.godecookery.com/friends/frec53.htm>*

## *Tart in Ymber Day (mushroom, onion and egg pie)*

### *Ingredients*

*½ cup onions, half-moon slices  
1 cup mushrooms, finely chopped  
½ t. salt  
4 large eggs  
2 T. butter  
dash ginger  
dash mustard powder  
1 pie crust*

*Directions - Cook onions in a pan with butter just until clear, set aside to cool. Mix eggs well and then add all other ingredients including the cooled onions. Mix well making sure all ingredients are well coated and distributed. Pour into pie shell and bake at 350 degrees for 30 to 40 minutes or until center is set. Let stand for about 15 minutes then cut into serving sizes. Each pie will have 8 servings.*

*Notes on test cooking: After several test cooks, we choose to leave out the raisins and currants from the original recipe and replace it with mushrooms both for better texture and taste.*

*Source: <http://www.medievalcuisine.com/site/medievalcuisine/Euriol/recipe-index/tart-in-ymber-day>*

## *Ryse of Flessh (GF)*

### *Ingredients*

*1 cup rice  
2 cups beef broth  
1 cup almond milk  
1/8 t. saffron  
salt to taste*

*Directions - Wash rice well and place in pot. Add beef broth, almond milk, saffron and salt to taste. Bring to a boil, reduce heat and simmer on low for 20 to 25 minutes.*

*Note: Serve with roast beef. Place the buttered carrots in the center and put 6 scoops of rice around the plate, adding slices of the roast beef between them. Serve with a side of the sauce poivrade.*



*Notes on Test Cooking: We weren't sure of this recipe as it looked a bit off colored when cooked. However, it was creamy and had an excellent flavor. The only change we made was using a commercial almond milk and adding some black pepper.*

Source: <http://www.godecookery.com/goderec/grec7.htm>

### ***Buttered Carrots (GF)***

#### ***Ingredients***

*20 pounds of carrots, peeled and diced into chunks*

*butter*

*salt and pepper to taste*

*cumin*

*Honey*

***Directions*** - *Peel and dice carrots into chunks. Place in roasting pan and season with cumin, salt and pepper. Add butter and honey, cover. Roast at 350 degrees until tender. Just before serving stir well and glaze with a little more honey.*

*Notes: Serve with the rice and roast beef.*

*Notes on Test Cooking: This dish turned out well first test cook. Only change would be to drizzle with honey just before serving as an added touch of sweetness.*

Source: *Apicius*

## ***Third Course***

*Saucisses avec des Pommes et des Oignons (Sausages with Apples and Onions)*

*Minces (brussel sprouts)*

*Gauffres (savory Waffles)*

*Saucisses avec des Pommes et des Oignons (Sausages with Apples and Onions)*

#### ***Ingredients***

*200 fresh homemade sausages*

*10 pounds Rome apples*

*10 pounds yellow delicious apples*

*10 pounds onions*

*2 boxes butter*

1 - 750 ml red wine  
cinnamon to taste  
nutmeg to taste  
salt and pepper to taste

**Directions** - Brown sausages in butter until cooked through, set aside to drain and reserve butter/fat. In reserved butter/fat, sauté the onions until tender. In a separate pan, sauté the apples with the spices until tender. Pour sausages, onions and apples into a large roasting pan, adding red wine. Cover and bake at 350 degrees for 30 minutes. Serve hot.

**Notes:** The original recipe calls for smoked sausages, but we chose to make our own country sausages and not smoke them (recipe for sausages are below). Lancelot de Casteau browns the apples and onions together.

Source: [http://www.oldcook.com/en/cooking-recipes\\_medieval#sau](http://www.oldcook.com/en/cooking-recipes_medieval#sau)

## Country Sausage

### Ingredients

1 pound ground pork  
2 T. parsley  
¼ t. cinnamon  
½ t. ginger  
pinch saffron  
½ t. pepper

**Directions** - Grind meat using grinder. Add spices and mix well, running through the grinder a second time to mix well. Stuff into casings and roll into sausages about 3 inches long. Chill complete in fridge and use for the recipe above.

**Notes:** We used natural casings. We chose to grind our own pork as that gave us better quality and control over ingredients. We also added bits of apple into the sausage itself to add to the flavor.

Source: <http://medievalcookery.com/recipes/porksausage.html>

**Notes on Test Cooking:** We sautéed the onions, apples and sausages separately then layer in a baking dish to roast. This worked ok, but was rather bland. So next cook, we browned the sausages and then added sliced onion and green apples. We then roasted them all together, which provided a much better flavor throughout the dish.

## *Minces (Brussel Sprouts)*

### *Ingredients*

*1 pound brussels sprouts, thawed*  
*½ t. salt*  
*3 - 4 T. bacon grease*  
*1 T. Italian herb blend*  
*1 t. garlic powder*  
*½ pound bacon for the grease :)*

*Directions - Thaw brussels sprouts. Fry bacon until crispy and reserve the fat. Put bacon aside to sprinkle over top when dish is served. Place brussels sprouts, herbs and spices into a pan with the bacon grease. Sauté until tender. You can also roast (preferred method) in a 375-degree oven until tender, about an hour to hour and half.*

*Notes: The original recipe did not call for bacon, but the bacon gives the dish a lot of flavor and aids in removing any bitter taste from the sprouts.*

*Source: <http://www.medievalcuisine.com/site/medievalcuisine/Euriol/recipe-index/minces>*

## *Gauffres (Savory Waffles)*

### *Ingredients*

*2 cups self-rising flour*  
*8 ounces Havarti cheese, shredded*  
*2 eggs*  
*¾ cup white wine*  
*¾ cup water*  
*cooking spray*

*Directions - In a large bowl place flour. In a separate bowl, beat the eggs. Stir in the wine and water. Pour the wine mixture into the flour and beat until well blended. Fold in the grated cheese. Ladle the batter into a preheated waffle iron. Cook the waffles until golden and crisp. Cut each waffle into 4 pieces. Serve warm.*

*Source: <http://www.medievalcuisine.com/site/medievalcuisine/Euriol/recipe-index/gauffres>*

## ***Fourth Course***

*Lemon Scones*

*Blueberry Scones*

***Lemon Scones***

***Ingredients for Scones:***

*2 cups all-purpose flour*

*1/3 cup sugar granulated*

*1 tbsp baking powder*

*1/2 tsp salt*

*3 tbsp butter unsalted*

*3 tbsp lemon zest from about 2 lemons*

*1 egg yolk*

*1 cup buttermilk*

*1 tsp vanilla extract*

***Ingredients for Lemon Glaze:***

*1 1/2 cups confectioners' sugar same as icing sugar or powdered sugar*

*2 tbsp lemon juice freshly squeezed*

*1 tbsp milk plus more as needed*

***Directions*** - Preheat the oven to 400 F degrees. In a large bowl combine the flour, sugar, baking powder, salt and lemon zest. Whisk to combine everything. In a small bowl whisk the egg yolk, buttermilk and vanilla extract together. Add the butter to the flour bowl, and using a pastry blender, cut in the butter to make small pieces pea sized. Add the buttermilk mixture to the flour mixture and stir until the dough pulls together. Lightly flour a work surface and dust your hands with flour. Transfer the dough to the work surface and knead it gently about 5 times. Shape the dough into a ball, then flatten it into a disk that's about 3/4 of an inch thick and about 8 inches in diameter. Cut the disk into 8 wedges of equal size. Place the wedges onto a baking sheet. Bake them for about 20 minutes or until golden. Transfer the scones to a cooling rack. To make the lemon glaze, add the confectioners' sugar to a bowl. Add the corn syrup, milk, lemon juice, pinch of salt and start whisking until smooth. Add more milk until the glaze is runny but still thick. While the scones are cooling drizzle them generously with the glaze then garnish with more lemon zest.

***Blueberry Scones***

***Ingredients for Scones:***

*2 cups all-purpose flour*

*1/3 cup sugar granulated*

*1 tbsp baking powder  
1/2 tsp salt  
3 tbsp butter unsalted  
3/4 cup blueberries  
1 egg yolk  
1 cup buttermilk  
1 tsp vanilla extract*

***Ingredients for glaze:***

*1 1/2 cups confectioners' sugar same as icing sugar or powdered sugar  
1 tbsp milk plus more as needed*

***Directions*** - Preheat the oven to 400 F degrees. In a large bowl combine the flour, sugar, baking powder, salt and blueberries. Whisk to combine everything. In a small bowl whisk the egg yolk, buttermilk and vanilla extract together. Add the butter to the flour bowl, and using a pastry blender, cut in the butter to make small pieces pea sized. Add the buttermilk mixture to the flour mixture and stir until the dough pulls together. Lightly flour a work surface and dust your hands with flour. Transfer the dough to the work surface and knead it gently about 5 time. Shape the dough into a ball, then flatten it into a disk that's about 3/4 of an inch thick and about 8 inches in diameter. Cut the disk into 8 wedges of equal size. Place the wedges onto a baking sheet. Bake them for about 20 minutes or until golden. Transfer the scones to a cooling rack. To make the lemon glaze, add the confectioners' sugar to a bowl. Add the corn syrup, milk, lemon juice, pinch of salt and start whisking until smooth. Add more milk until the glaze is runny but still thick. While the scones are cooling drizzle them generously with the glaze.

## *A Missive from Master Gavin Reynes Founding Baron of Nottingham Coill*

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*Master Gavin Reynes, Founding Baron Nottingham Coill, sends hearty and heart-felt greetings to Their Majesties, King and Queen of Atlantia; Their Royal Highnesses, Prince and Princess of Atlantia; Their Excellencies, Baron and Baroness of Nottingham Coill; the nobility and populace of the great Barony of Nottingham Coill; to all those who have been a part of the Barony in the past; and to all others who are present at this celebrated event.*

*It is with deep regret that I am not physically able to be present with you on this our great Barony's thirty-eighth birthday celebration. I can assure you that I am certainly with you in spirit, and my thoughts will be with you throughout the occasion. Because the gremlin that has grabbed my life over the past year or so will probably not allow me to address you at another birthday event, I want to say just a few words to the wonderful folk who make up this wonderful Barony. It does not seem like thirty-eight years since Their Majesties of Atlantia named this group of people the Barony of Nottingham Coill. But the roots of the barony go all the way back to AS X (1976) when a young and zealous theater professor gathered seven students to form the Shire of Nottingham Coill. It was not long after that the Tear Sea's Shore, Falcon Cree, Cyddlan Downs, and Hidden Mountain joined the shire as cantons. After we became a barony, St. George's, Ritterald, and Brockore Abbey joined us as cantons. I know I speak for all of us who have struggled to build from the beginning to the present day the great Barony you see gathered before you in this illustrious court: LOOK AT YOU NOW! I want to thank all of the great Baronages that have guided us through the years. I want to thank all the fine Seneschals that have labored endlessly to keep this barony going. I want to thank all the efficient Officers who*

*do the day-to-day hard work. I want to thank all the wonderful Autocrats who have run these events tirelessly. I want to thank all the populace who have volunteered their services to make this Barony great.*

*I say again: LOOK AT YOU NOW.*

*I want to especially thank Their Excellences, Baron Lucien and Baroness Brig, for allowing me these few moments to speak to you for probably the last time.*

*If I can't see you again, I want you to know how proud I am of you now.*

*Please stand, everyone.*

*I offer you this toast: TO THE GREAT BARONY OF NOTTINGHILL COILL.*

*VIVAT! VIVAT! VIVAT!*

## *Japanese poem*

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*... By Lord Hattori Shoujuurou Iyeshi, Hidden Mountain*

*Tanka is an early form of Japanese poetry. The form is important. It should be in 5-7-5-7-7 syllable form.*

*A moment of joy  
Held forever in my heart  
Revealed in a smile  
All the kindness you taught me  
Whenever I think of you*



# Upcoming Events in the Kingdom

## Key

R: Royal Progress

K: King's Progress

Q: Queen's Progress

H: Highnesses' Progress

P: Prince's Progress

Pr: Princess' Progress

## February 2018

2-4	<u>Tourney of Manannan Mac Lir</u> <u>XXXVIII</u>	Tear-Seas Shore	Ridgeville, SC
3	<u>Winter University</u>	Raven's Cove	Kenansville, NC
3	<u>Candlemass XXX</u> (R)	Middle	
10	<u>Bright Hills Baronial Birthday</u> (R)	Bright Hills	Manchester, MD
10	<u>Fasnacht des Stein</u>	Middlegate	Winston - Salem, NC
17	<u>Tournament of Love and Beauty</u> (R)	Ponte Alto	Leesburg, VA
17	<u>So You Think You Can Cook</u>	Moorhaven	Myrtle Beach, SC
23- 25	<u>Tournament of Ymir 43</u> (R)	Windmasters' Hill	Ellerbe, NC

## March 2018

3	Kingdom Arts & Sciences Festival (R)	Atlantia	
10- 18	<u>Gulf Wars XXVII</u> (R)	Gleann Abhann	

10	<a href="#"><u>St. Paddy's Day Bloodbath</u></a>	Ponte Alto	Vienna, VA
23-	<a href="#"><u>Night on the Town: Night on the</u></a>		
25	<a href="#"><u>Rhine</u></a> (R)	Lochmere	Annapolis, MD
31	<a href="#"><u>Defending the Gate XVII</u></a> (R)	Sudentorre	

### *April 2018*

7	<i>Spring Coronation (R,H)</i>	Atlantia	
14	<a href="#"><u>Royal Archery Tournament</u></a>	Bright Hills	Glen Arm, MD
20-	<a href="#"><u>The Academy of St. Clare of Assisi:</u></a>		
22	<a href="#"><u>More Stitches in Time</u></a>	Aethelmearc	
21	<i>Tournament of the Golden Rose</i>	Atlantia	
27-			
29	<a href="#"><u>Revenge of the Stitch V</u></a>	Spiaggia Levantina	Denton, MD
27-			
29	<a href="#"><u>Hidden Mountain Baronial Birthday</u></a>	Hidden Mountain	Bennettsville, SC

# The Back Page

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*Just a few brief words from your Baronial Chronicler...*

*Good evening! I hope you all enjoyed our fantastic Baronial Birthday as I did! A big congratulations to Master Cian and Master Draco on their elevations to the Peerage! I am still a bit awed and surprised by my own induction to the Order of the Gordian Knot. I can only thank those who found me worthy by continuing to support the Barony and her populace in any way I can. I am both humbled and thankful.*

*Also, I can't thank everyone enough for all the submissions lately! I have certainly not wanted for content for the Quill and it is AMAZING! Keep it coming! Send in your pictures, notes, or write up a full-blown how-to article on your current work-in-progress! I look forward to seeing what you all have in store!*

*Just include the appropriate release form or a clear statement in your e-mail that your piece can be used in the Quill and send it to me at ([chronicler@nottinghillcoill.atlantia.sca.org](mailto:chronicler@nottinghillcoill.atlantia.sca.org)). You can find the release forms at <http://chronicler.atlantia.sca.org/Releases.html> Please let me know if you have any questions. Also, please try not to send submissions via Facebook because it is much harder to keep up with all of them there.*

*Yours in Service to the Dream,  
Lady Merewyn Scharp*



Photo credit: Lady Virginia of Wolfholt