

The Nottingham Quill

This Issue is in honor and memoriam of our founding Baron, Master Gavin Reynes



VOLUME 60 ⇨ ISSUE 3 ⇨ MARCH, A.S. LII

This is the Nottingham Quill, a publication of the Barony of Nottingham Coill of the Society for Creative Anachronism, Inc. The Nottingham Quill is available from Lady Merewyn Scharp via email at chronicler@nottinghamcoill.atlantia.sca.org. Subscriptions are free as all publications are available electronically. This newsletter is not a corporate publication of the Society for Creative Anachronism, Inc., and does not delineate SCA policies. (c) Copyright 2018, Society for Creative Anachronism, Inc. For information on reprinting letters and artwork from this publication, please contact the Nottingham Coill Chronicler, who will assist you in contacting the original creator of the piece. Please respect the legal rights of our contributors.

IN THIS ISSUE...

- 2... TABLE OF CONTENTS
- 3... REGNUM
- 6... A NOTE FROM THEIR EXCELLENCIES
- 9... IN MEMORIAM: MASTER GAVIN REYNES
- 10... TASTINGS FROM THE WOODEN SPOON
- 15... DEAR DELIA...
- 18... BEWARE THE IDES OF MARCH
- 20... TANKA: A JAPANESE POEM
- 21... YAFA PROGRAM NEWS
- 22... LEATHERWORKING WORKSHOP
- 23... BARDIC & STORYTELLING WORKSHOP
- 24... KINGDOM EVENTS
- 27... THE BACK PAGE

COVER PHOTO BY
VROUWE MACHTELD CLEINE



BARONIAL REGNUM

Baronage

Baron Lucien de la Rochelle, mka Jim Looper
email: baron@nottinghillcoill.atlantia.sca.org
jimsscreations@gmail.com
Phone: 864.554.0586

Baroness Brig ingen Erennaigh, mka Missy
Looper
email: baroness@nottinghillcoill.atlantia.sca.org
brigscribe@nctv.com
Phone: 864.554.0585

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
Deputy Seneschal - Vacant

Exchequer - Lady Albree de Greene
mka Melanie Loftis
email: melanieloftis@gmail.com
Deputy Exchequer - Vacant

Herald - Lady Abigael MacDonald
mka Norma Dooley
email: herald@nottinghillcoill.atlantia.sca.org
Deputy Herald - Vacant

Knight Marshal - Lord Willhelm der Schwartz
Leopard mka William Rust
email: KnightMarshall@nottinghillcoill.atlantia.sca.org
Deputy Knight Marshal - Vacant

Chronicler - Lady Merewyn Scharp
mka Alicia Abrams
email: chronicler@nottinghillcoill.atlantia.sca.org
phone: 803.238.3498
Deputy Chronicler - Vacant

Chatelaine - Lady Altani BayarVasher mka Lynn
Conradt-Eberlin
email: write.thorunn@gmail.com
Deputy Chatelaine - Vacant

Minister of Arts & Sciences - Mistress Deirdre
Morgan mka Cindy Hudson
email: moas@nottinghillcoill.atlantia.sca.org
Deputy MoAS - Vacant

Webminister – milord Morcant le Du
mka Keith Shurett
email: Morcant.LeDu@gmail.com
Deputy Webminister - Vacant

Minister of the Lists - Vacant
Deputy MoL - Vacant

Signet - Lord Alwin of Nottinghill Coill
mka Matthew Power
email: ktarg1@yahoo.com
Deputy Signet - Vacant

Canton Officers:

Canton of Brockore Abbey

| | | |
|------------------|--|----------------------------------|
| Seneschal | Lady Màire O’Halowrane maire_ohalowrane@mackermakkeep.com | mka Diana Goldie |
| Deputy Seneschal | Lord Coenred aet Rauenesdale missinglink@phulesgold.com | mka Dave Goldie |
| Arts & Sciences | Cyneswith the Quiet renee.hougey@gmail.com | mka Renee Hougey 520-678-1606 |
| Exchequer | Lord Draco of Brockore | mka Daren Brown |
| Marshal | Lord Jon Bjarnarson | mka Johnny Harris |
| Chatelain | Lady Marie-Helene of the New Forest | mka Sandi Rust |

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 barontakeda@yahoo.com | mka Andrew Dutch |
| Arts & Sciences | Mistress Caroline of Seareach denise.gillam@gmail.com | mka Denise Gillam |

| | | |
|------------|--|----------------------|
| Exchequer | Lady Dearbhail O’Haloran parido37@gmail.com | mka Darla Parido |
| Marshal | Lord Brendan O’Caiside bcaiside@yahoo.com | mka Brandon Cassidy |
| Webminster | Lord Antonio Felluci i2live@gmail.com | mka Johnathan Ingram |

Canton of Falcon Cree

| | | |
|-----------------|---|---------------------|
| Seneschal | Bantiarna Meadhbh inghean Thaidgh ui Dohmnaill mka Shannon Keys seneschal@falconcree.org | |
| Arts & Sciences | Lady Abigail of Inishowen moas@falconcree.org | mka Jessica Meyers |
| Chatelaine | Lady Ceara of Novgorod chatelaine@falconcree.org | mka Becca Huck |
| Exchequer | Baroness Elizabeth Canynges exchequer@falconcree.org | mka Elizabeth Cates |
| Marshal | Lord Alwin of Nottingham Coill Ktarg1@yahoo.com | mka Matthew Powers |
| Webminister | Lord Caelan Cokaire ptrickweb@gmail.com | mka Patrick Hood |

Canton of Ritterwald

| | | |
|-----------------|--|------------------|
| Seneschal | Baroness Ariel Benne Douw gillasd@bellsouth.net | mka Dawn Gillas |
| Arts & Sciences | Baroness Ariel Benne Douw gillasd@bellsouth.net | mka Dawn Gillas |
| Chatelain | Lady Elisabeth Von Basel paige_morris@bellsouth.net | mka Paige Morris |
| Exchequer | Lord Diederich von Basel dosgosianos@hotmail.com | mka Ralph Morris |
| Marshal | Lord Carrick Mac Manus | mka Louis Morris |

A Note from Their Excellencies...



Good day Nottingham Coill! From Your ever-loving Baron and Your ever lovely Baroness!

Winter in Nottingham Coill is always an interesting time. Do I need an umbrella? Do I need a cloak? Do I need a small wooden boat?

What a wonderfully extravagant, and well run Baronial Birthday We were able to celebrate with Our favorite Barony of all!

We were able to do some traveling to see Our Cousins to the east at TWO events in their Lands. Mannanan Mac Lyr, and 'So You Think You Can Cook'! At each event, there were smiles, laughter, honorable combat, delightful feasts, and love shared with a wonderful group of people. His Excellency attended Mannanan and competed for the honor of wearing

the longest handed down tourney prize in Atlantia. However, it was well earned by Baron Geldemar, in Honor of his lady, Baroness Etain. At 'So You Think You Can Cook', Her Excellency had all of the delights that her palette could handle. From the traditional to the exotic, the food was a treat to the eyes and the tongue.

Next, His Excellency traveled to join the stalwart warriors who would stand against the giant, Ymir, and drive winter away. He shared many laughs, much merry making, and a wee bit of mischief, but made it home safely. Their Majesties were kind enough to grant Nottingham Coill a bit of time to pay honors to Master Gavin Reynes. There was shared sorrow, followed by a shared resolve to remember our past, and leave an honorable legacy for tomorrow.

Next, We attended the demo in Camden, and had a wonderful time with friends in a bit less hectic atmosphere. Though odd to be display pieces, Her Excellency and I had a wonderful time, and are looking forward to next year.

Coming up in March is Gulf Wars. For those attending, We wish you safe travels. Bring back to Us stories of glory and honor.

Finally, His Excellency has started the Friendship Challenge. He would ask all of you to join in and share something that happened at an event, or even just through the course of everyday life of the actions that someone has taken that reminds you of what Our Dream should be. Remember to use the [#friendshipchallenge](#) when you post. Share to the Baronial, or Kingdom Facebook pages. I will be selecting a few people to receive a token for their being named in the challenge.

We look forward to seeing everyone, and hope the Sun decides to visit the lands of Nottingham Coill soon!

Regards,

*Lucien and Brig
Baron and Baroness*

Baronial Progress:

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

In Honor and Loving Memory of Master Gavin Reynes, founding Baron of Nottingham Coill

....By Lady Merewyn Scharp



Photo credit: Photo credit: Lady Dulcinaya the Gypcian

Master Gavin Reynes, founding Baron of Nottingham Coill, left this world on February 14, 2018 and the Barony will never be the same without him. Without this gentle, stalwart soul, our Barony would not have come into existence. I wish dearly that I could have known him better, but alas, my time in the SCA began just as his started to fade away. May his memory and that of all those who have gone on before us serve as a guiding light and a reminder of what the SCA should be.

Tastings from the Wooden Spoon...

....By Lady Marie H el ene of the New Forest

Bigos -

This is my documentation from the Canton of Moorhaven’s event “So You Think You Can Cook”. Bigos is most commonly known as a Polish stew, but read on, dear believers, for I found some interesting little “tidbits” on this dish.

In searching for the actual history of this hearty stew, I have come across several conflicting accounts:

- 1. The recipe dates from the 5th Century to the 16th and 19th Century.*
- 2. The recipe can trace its “heritage” anywhere from China, to Lithuania, Germany, Poland, and France.*
- 3. It is debated whether cabbage was an original additive or a later one.*
- 4. Most present-day recipes include potatoes and tomatoes.*

One thing that is agreed upon is that it is a hearty stew with a variety of meat, fruit and vegetables and more “sweet and sour” than the standard savory stew. This is made such by the use of vinegars, wine, sour fruits and even in one recipe, sour cream.

Similarities with the Mongolian suanlatang (hot and sour soup), the French choucroute garnie, and the Lithuanian Raugintø kopūstø sriuba to Bigos does make tracking down the true history of this stew, at best, difficult.

The most prevalent legend is that the 14th century Lithuanian Grand Duke Jogaila, who became king of Poland, served it to his hunting-party guests.

I have not found an actual recipe from that time, so I adapted a modern recipe to reflect the ingredients that were more likely to have been utilized.

Excerpt from Polish Food 101 – Bigos | POLISH CUISINE at Culture.pl –

“Even the oldest Polish cookbooks, such as Stanisław Czerniecki’s Compendium Ferculorum from 1682 or Wojciech Wieladko’s The Perfect Cook from 1783, contain recipes for bigos, or bigoski. Back then, bigos lacked cabbage and was made with chopped meat or fish. Parsley and onion were added to the hash which was then made sour with sour fruits or vinegar. Czerniecki includes recipes for “bigosek with marrow”, “bigosek with hazel”, “bigosek with carp” and even “bigosek” with the once prevalent crayfish...”

1682 is a little out of period for the SCA. As I’ve mentioned before, there are other sources. For instance, Polish-Dictionary.com’s article “Polish Bigos-What is it?” accredits Queen Bona Sforza of Lithuania (1494-1557) as bringing the Bigos recipe to Poland. While another source, Bigos, Polish Hunter’s Stew | Food Perestroika, accredits Grand Duke Jogaila (1351-1434). Another source from the Food Timeline cites the book Food and Drink in Medieval Poland, (Maria Dembinska, revised and adapted by William Woys Weaver, translated by Magdalena Thomas [University of Pennsylvania Press: Philadelphia PA] 1999 (p. 20-22)) mentions that it is a German dish, easily placing it in the 13th century with Saint Hedwig of Silesia (d.1243). It is also mentioned in the excerpt of Food and Drink in Medieval Poland, that Bigos possibly got its name from the German word for ‘Mugwort’ (Artemisia vulgaris) – ‘Beifuss’, which was a common (popular) seasoning for meat. The word (and recipe) reputedly travelled

to Poland via Alsatia (an area between Germany and Switzerland, now an area of France, Alsace), then Austria, Transylvania, and Hungary. Interestingly, there is a recipe similar in the Alsace region of France called "Choucroute garni", it is so similar that Bigos is also called "Choucroute polonaise". In yet another twist, according to several sources, *A Brief History of Choucroute from Alsace - Culture Trip*, and *History of a Dish: Choucroute Garnie - Hudson Valley Magazine*, credit Attila the Hun and China for the creation of this dish in 451 (or thereabouts).

While sauerkraut, as we know it by its German name, or fermented cabbage, is from China (Northern Mongolia) with recipes dating back to over 2000 years ago and was standard fare for workers on the Great Wall. Although, *The History of Sauerkraut - The Kitchen Project*, credits Genghis Khan, not Attila, with bringing it to Europe 1000 years ago.

This is the recipe as I found it and the adaptations I made to "correct" it to ingredients more common to the time and regions. I will use an asterisk (*) to denote which ingredients and techniques I changed. I used this as a template, but as I have found, a variety of meats, fruits and vegetables were used and were interchangeable. Something else I found, long stewing melds the flavors and brings a delicious mouth feel where the meats and vegetables melt into tenderness.

The Best Polish Bigos Recipe (the recipe says for 8+ people so the amounts will be skewed):

4 slices of hickory smoked bacon *If I can find it, cured pork belly, smoked jowls or speck

2 yellow onions, chopped

1 lb Polish Sausage, quartered
*1 lb beef or pork stew meat (or double sausage) * mostly, if not all, pork*
2 cups mushrooms, sliced (wild is best)
4-5 large garlic cloves
*3-4 medium carrots, diced * I also added parsnips*
*1.5 lb. drained sauerkraut (do not rinse) *I rinse mine*
5 cups cabbage, shredded
1.5 teaspoons dried thyme
1.5 teaspoons dried marjoram
*1 teaspoon allspice * I used cloves and cinnamon*
1 large bay leaf
*2 tablespoons sweet paprika *(I would have used sandalwood, but out)*
1 teaspoon caraway seeds, crushed
*Pinch of cayenne *no*
salt & pepper to taste
*1 cup dry red wine * I also added vinegar, also added apple cider apple*
cider
*4 cups beef stock * I have mixed stock of duck, chicken and pork*
*1 can diced tomatoes (optional) * tart apples we substituted*
*Mushroom powder (optional) *dried, then soaked porcini mushrooms*
Salt and Fresh Ground Pepper to taste
1 cup chopped prunes

** I have Mugwort and was tempted to add it to the whole stew, but I had the powdered mugwort on the side for the taster to try on their own. I tried a pinch in my bowl and was surprised and delighted at the complex flavor it added to the stew.*

BIGOS RECIPE DIRECTIONS

- 1. CARAMELIZE ONIONS & MUSHROOMS WITH BACON.*** Place chopped onions in large stock pot with chopped raw bacon on medium heat. COVER. Mix occasionally until the onions start to brown. Add mushrooms and cook until soft. Do not make the bacon crispy.
- 2. ADD MEAT.*** Add sausage and all meat, mixing and browning. If you need more fat, add olive oil. You do not want to overcook the meat, just brown on the outside. If you use good smoked Polish sausage, you do not need to brown very long.
- 4. ADD REST OF INGREDIENTS.*** Put all ingredients together in your large pot, but not the prunes. If there is not enough room, add the cabbage first to reduce it a little.
- 5. SAUTÉ FOR 2 TO 3 HOURS ON LOW.*** Cook until you reduce the liquid and it becomes more of a thick stew. Mix every 20 minutes or so and make sure it is not dry. You can add more red wine or broth if needed. Bigos should always be juicy. Taste, but it will not have the flavor until the next day. But, you can add more paprika or pepper.
- 6. ADD PRUNES.*** Mix thoroughly and heat with prunes for another 10 minutes--until soft. Enjoy with Rye bread (if you can't wait), or store in fridge. Really good with Potato Cheese pierogi too--and Cabbage, Mushroom, and Kraut. * Such stews were served on trencher loaves, so in link mind, I made mini trenchers.

Dear Delia...

.... By Baroness Delia Flammen

Dear Delia,

I'm relatively new to the SCA, but I've really jumped head first into the arts and sciences! I feel that I've learned a great deal from classes that I've taken and would really like to take it to the next level. And from what I've heard, that seems to require an apprenticeship to a peer. But how does one become apprenticed/protegeed/squired to a peer? Do you ask a peer to take you on, or does a peer approach someone they see potential in? Thanks in advance!

*Signed,
Peerless in Atlantia*

******As I am not a peer I have invited a guest columnist to answer this one:
Dame Morwenna!******

Dear peerless,

Apprenticeship / protégé-ing / squiring is never a requirement on the path to a peerage. I'm certainly proof of that. But having a mentor (formal or informal) can be quite helpful. In the case of my own protégés, I asked some of them and some of them asked me. I've also had other people strongly suggest that I consider taking person X as a protégé. (This is a useful approach if Peerless is too shy or reluctant to approach the Peer directly.) Another option would be to have a Peer take a person as a student, i.e. serve as a mentor without the formality of a Peer/apprentice relationship. In this age of easy electronic communication, formally becoming an apprentice (vs. a mentored student) is no longer as much needed as it might have been years ago. I would encourage 'Peerless in Atlantia' to seek out the desired Peer and ask him or her to take a look at projects Peerless has done. In that way, Peerless can make him- or her-self known to the Peer and get on the Peer's radar. Ask for feedback and

recommendations for further work or development. The Peer may not wish to do so, for whatever reason, such as lack of time, personality mismatch, not feeling competent to advise in a discipline other than the Peer's specialty, overload with existing apprentices, etc. In that case, ask the Peer for suggestions as to other Peers who might be appropriate to contact. Again, I've had this happen after I became a Peer, and was able to suggest another potential Peer who lived closer to the individual and would have been a better personality fit. There is no one right answer to Peerless's question. It may take a village of Peers (vs. just one) to help Peerless grow and develop in the Society. The only true bar to Peerless's development would be giving up and quitting.

*Yours in service,
Dame Morwenna Trevethan, OP*

Dear Delia,

I am so glad you have this column, because I have all these questions that I'm still too shy to ask people in person. I'm still a newcomer and haven't quite come out of my shell yet. My question this month is this: How does one obtain belt favors? I see all these gorgeous embroidered, beaded or otherwise decorated belt favors for baronies, households and other heraldry and I wonder how these folks come to own them. I'm certainly the curious sort, but I'm just too shy to ask.

*Thanks to you for all you do,
Craving Favor*

Dear Craving Favor,

Before answering your question, I would like to address the fact that there is some question as to the "period-ness" of favors. The closest things we can find in the literature of the era are love tokens and largesse. That said, I view the giving of favors as a lovely attempt to live "the dream". There is a C in SCA after all.

I made my lord a favor, but most of the favors that we both possess were given to us at one war or another as a token of service. My most treasured one was given by HRM Arielle the Golden after I retained for her at Pennsic. Their excellencies Nottingham Coill often give favors to the members of the populace who take part in the procession at War of the Wings.

Some are given to their members by households. There are also sometimes events where favors are given to attendees to give to the gentle that or fighter that most impresses them that day. The Tourney for Love and Honor, held in Bordervale Keep years past, was one such event.

Many people leave small tokens of appreciation on A&S entries that have pleased or impressed them, though only a few of these take the form of a belt favor. Often, they are beads and baubles that can be worn on a ribbon- a tangible sign of appreciation.

By the way, nothing is keeping you from making a favor yourself and bestowing it upon someone deserving. It is a very sweet way to recognize the efforts of others.

*YIS,
Delia*

Dying to have some of your burning questions answered by Delia? Feel free to send your questions to her at pslice1@sc.rr.com to gain her insightful and often entertaining perspective!

“Beware the Ides of March”

By:
Dominus Maximus



(Reverse side of a coin issued by Caesar's assassin Brutus in the autumn of 42 BC, with the abbreviation EID MAR (Eidibus Martiis – on the Ides of March) under a "cap of freedom" between two daggers.)

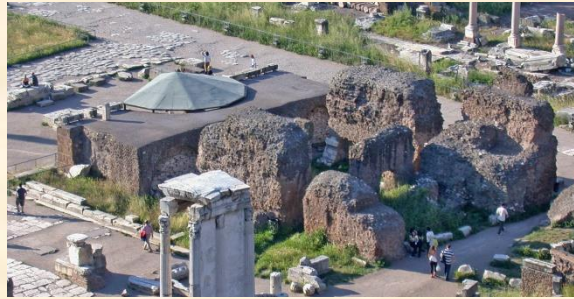
In 44 BC (709 AUC), the Ides became notorious as the date of the assassination of Julius Caesar. The death of Caesar made the Ides of March a turning point in Roman history, as one of the events that marked the transition from the historical period known as the Roman Republic to the Roman Empire.

The Romans did not number days of a month sequentially from the first through the last day. Instead, they counted back from three fixed points of the month: the Nones (5th or 7th, depending on the length of the month), the Ides (13th or 15th), and the Kalends (1st of the following month). The Ides occurred near the midpoint, on the 13th for most months, but on the 15th for March, May, July, and October. The Ides were supposed to be determined by the full moon, reflecting the lunar origin of the Roman calendar. On the earliest calendar, the Ides of March would have been the first full moon of the new year.

In modern times, the Ides of March is best known as the date on which Julius Caesar was assassinated in 44 BC. Caesar was stabbed to death at a meeting of the Senate. As many as 60 conspirators, led by Brutus and Cassius, were involved. According to Plutarch, a seer had warned that harm would come to Caesar no later than the Ides of March. On his way to the Theatre of Pompey, where he would be assassinated, Caesar passed the seer and joked, "The Ides of March are come", implying that the prophecy had not been fulfilled, to which the seer replied "Aye, Caesar; but not gone." This meeting is famously dramatised in William Shakespeare's play *Julius Caesar*, when Caesar is warned by the soothsayer to "beware the Ides of March." The Roman biographer Suetonius identifies the "seer" as a haruspex named Spurinna.

Caesar's death was a closing event in the crisis of the Roman Republic, and triggered the civil war that would result in the rise to sole power of his adopted heir Octavian (later known as Augustus). Writing under Augustus, Ovid portrays the murder as a sacrilege, since Caesar was also the Pontifex Maximus of

Rome and a priest of Vesta. On the fourth anniversary of Caesar's death in 40 BC, after achieving a victory at the siege of Perugia, Octavian executed 300 senators and knights who had fought against him under Lucius Antonius, the brother of Mark Antony. The executions were one of a series of actions taken by Octavian to avenge Caesar's death. Suetonius and the historian Cassius Dio characterised the slaughter as a religious sacrifice, noting that it occurred on the Ides of March at the new altar to the deified Julius.



(Remains of Temple of Divus Iulius as seen from the back)

The temple was begun by Augustus in 42 BC (711 AUC) after the senate deified Julius Caesar posthumously. Augustus dedicated the prostyle temple (it is still unknown whether its order was Ionic, Corinthian or Composite) to Caesar, his adoptive father, on 18 August 29 BC (724 AUC), after the Battle of Actium. It stands on the east side of the main square of the Roman Forum, between the Regia, Temple of Castor and Pollux, and the Basilica Aemilia, on the site of Caesar's cremation and where Caesar's testament was read aloud at the funeral by Mark Antony.

Caesar was the first resident of Rome to be deified and so honored with a temple. A fourth flamen maior was dedicated to him after 44 BC, and Mark Antony was the first to serve as Flamen Divi Iulii, priest of the cult of Caesar.

RESOURCES & REFERENCE:

- "Forum in Rome". Oxford Encyclopedia of Ancient Greece and Rome. Oxford University Press 2010
- Festivals and Ceremonies of the Roman Republic. Cornell University Press 1981
- Julius Caesar, William Shakespeare
- "Ovid" Oxford Encyclopedia of Ancient Greece and Rome; Geraldine Herbert-Brown, Ovid and the Fasti: An Historical Study
- Life of Augustus, Suetonius
- Naturalis Historia, Pliny the Elder

Tanka Poem...

.... By Lord Hattori Shoujuurou Iyeoshi

Frog jumps up high! Splash!

Disappears into the pond,

Water cool and fresh.

Swimming beneath the surface,

only coming up for air.

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

Youth and Family Achievement Program News...

.... By Katherine of the Doves

Greetings unto the populace of Atlantia:

I bring news of the Youth and Family Achievement Program. This program is now available in Atlantia. It is a way for the youth and families of the kingdom to learn about our arts and sciences together. Youth and families can select from a wide variety of achievements to study and learn. Once all the achievement requirements are completed, the youth will be awarded a token in court. This token is based on a medieval pilgrim's token and has an image that represents the achievement earned. Requirements can be taught in a variety of different settings, such as a canton meeting, baronial meeting, guild meeting, fighter practice, A&S nights, at home or youth classes and activities. Only when working with specialized arts and sciences would the youth need to reach out to a mentor for training. We have started offering classes and have already had 2 tokens earned in Illumination. Please take a moment to visit YAFA.SCA.ORG, for further information. The website will give you all the information you need to sign your youth up so they can start earning tokens.

The pages academy has partnered with YAFA, so that tokens earned can be used as credit for page requirements. Should you have any questions, comments or need help with the website, I can be reached at Karen11nsc@aol.com. Please put YAFA in the subject line.

*Yours in service,
Lady Katherine of the Doves*

Leatherworking Workshop!

... By Lady Altani Bayar Vashir Ujin

Leathercraft --Belts! Fabric Painting -- Ambience!

Please join us at Noon. March 11, in Aiken at Lord Arait and Lady Altani's home. We will be making belts for newcomers, established SCAdians and Gold Key! Supplies are approximately \$15.00 apiece.

We will also be working on floor cloths and hanging pieces to decorate our Barony's day shade for the Ottoman-inspired Coronation event in April. We some fabric and paint we will achieve a bit of a middle eastern atmosphere and learn the art.

Come for one workshop or both!

Please email Altani for the address at write.Altani@gmail.com

We look forward to seeing you there!

Storytelling & Bardic Workshop

.... By Master Hagar the Black

In response to Their Excellencies' charge to their Baronial Champions to conduct an event or activity in their particular area, I am putting together a workshop / mini-event to promote storytelling, and other 'vocal' bardic forms, such as poetry. It will be both for those who currently practice these art forms, and for those who think that they might like to give it a try. There will be discussions of various types of storytelling, and how to prepare for them, an opportunity to try things out and get feedback in a relaxed, non-pressured environment, and other activities.

The event will be Saturday, June 9th, at St Matthew's Episcopal Church in Spartanburg, SC. I've created an event on the Barony's FB page - more information will be posted as the event gets closer. Meanwhile, if there is something in particular you'd like to see or offer at the event, please let me know (Rich Coleman).

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

March 2018

| | | | |
|-------|--|---------------|------------------|
| 3 | <u>Kingdom Arts and Science Festival - 2018</u> (Pr) | Stierbach | Spotsylvania, VA |
| 10-18 | <u>Gulf Wars XXVII</u> (R,Pr) | Gleann Abhann | |
| 10 | <u>St. Paddy's Day Bloodbath</u> (P) | Ponte Alto | Vienna, VA |
| 23-25 | <u>Night on the Town: Night on the Rhine</u> (R) | Lochmere | Annapolis, MD |
| 31 | <u>Defending the Gate XVII</u> (R,H) | Sudentorre | Spotsylvania, VA |

April 2018

| | | | |
|-----------|---|--------------------|-------------------|
| 6-8 | <u>Spring Coronation 2018</u> (R,H) | Atlantia | Ellerbe, NC |
| 14 | <u>Royal Archery Tournament</u> | Bright Hills | Glen Arm, MD |
| 14 | <u>Tourney of the Red Dolphin</u> | Tir-y-Don | Yorktown, VA |
| 20-22 | <u>Queen's Rapier Championship Tournament</u> | Marinus | Clarksville, VA |
| 20-22 | <u>Eye of the Dragon</u> | Saint Georges | Easley, SC |
| Cancelled | <u>Spring Faire</u> | Storvik | Glenn Dale, MD |
| 27-29 | <u>Revenge of the Stitch V</u> | Spiaggia Levantina | Denton, MD |
| 27-29 | <u>Hidden Mountain Baronial Birthday</u> | Hidden Mountain | Bennettsville, SC |

May 2018

| | | | |
|-------|---|-------------|---------------|
| 4-6 | <u>The Academy of St. Clare of Assisi: More Stitches in Time</u> | Aethelmearc | |
| 11-13 | <u>Fiber, Foliage, Fermentation, and Farming</u> | Yarnvid | Louisa, VA |
| 12 | <u>On Target</u> | Lochmere | Annapolis, MD |
| 17-20 | <u>Aethelmearc War Practice</u> | Aethelmearc | |
| 18-20 | <u>Hawkwood's Baronial Birthday: Tricksters, Tramps & Thieves</u> | Hawkwood | Arden, NC |
| 25-28 | <u>Ruby Joust VII</u> | Caer Mear | Courtland, VA |

June 2018

| | | | |
|-------|--|-----------------|------------------|
| 1-3 | <u>Insurrection - Highland River Meles 2018</u> | Highland Foorde | Knoxville, MD |
| 8-10 | <u>Known World Heralds and Scribes Symposium</u> | Aethelmearc | |
| 9 | <u>Skewered!</u> | Roxbury Mill | Gaithersburg, MD |
| 15-17 | <u>Old School War Practice</u> | Marinus | Clarksville, VA |
| 16 | <u>Summer University</u> | Black Diamond | Lynchburg, VA |
| 22-24 | <u>Return to Crecy V</u> | Middlegate | Harmony, NC |
| 23 | <u>Storvik Novice and Unbelt Tournament</u> | Storvik | College Park, MD |
| 28-1 | <u>East Kingdom 50 Year Celebration</u> | East | |
| 29-1 | <u>Blades & Bows Quattour</u> | Brockore Abbey | Spartanburg, SC |

July 2018

| | | | |
|-------|---|-----------------|------------------|
| 6-8 | <u>Kings Assessment</u> | Black Diamond | Appomattox, VA |
| 14 | <u>Althing Authorizations and Meles</u> | Highland Foorde | Purcellville, VA |
| 14 | <u>Warriors' Games</u> | Tear-Seas Shore | Harleyville, SC |
| 27-12 | <u>Pennsic War</u> | Aethelmearc | |

August 2018

30-3 [Hastilude at the Hollow V](#) *Black Diamond* *Raphine, VA*

September 2018

1-2 [Known World Academy of
Rapier and Known World
Armored Combat Collegium](#) *Northshield*

7-9 [Rip Rap War: It Takes Two to
Parley](#) *Tir-y-Don* *Courtland, VA*

8 [Barony of Stierbach's 20th
Baronial Birthday](#) *Stierbach* *Leesburg, VA*

15 *Fall University* *Atlantia*

21-23 [Southern War Practice X](#) *Ritterwald* *New Ellenton,
SC*

21-23 [Battle on the Bay](#) *Storvik* *Upper
Marlboro, MD*

28-30 [Clash with Bacchus](#) *Seven Hills* *Big Island, VA*

October 2018

6 *Fall Coronation* *Atlantia*

17-21 [War of the Wings XIII](#) *Atlantia*

November 2018

3 *Fall Crown Tournament* *Atlantia*

9-11 [Red Mountain Mead Hall](#) *Isenfir* *Charlottesville,
VA*

16-18 [Feast of St. Dismas](#) *Cyddlan Downs* *Trenton, SC*

17 [Holiday Faire](#) *Stierbach* *Manassas, VA*

The Back Page

WAR!!!! WHAT IS IT GOOD FOR? LOTS OF GOOD CONTENT FOR THE QUILL....phew, excuse me! I'm just so excited about going to Gulf wars AND Fools War this spring! If you're going to war, please remember me and bring back tales of glory, friendship and honor! I promise to do the same!

Also, any and all submissions are welcome! Hosting a workshop or event at your home or locally that you want to share with the rest of the populace? Yep! Working on a new project that you're painstakingly documenting with great pictures and notes? YES! Have a short story that just SCREAMS "READ ME!!!"? YES! YES! AND YES!

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). 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: Lord Patris de Terra Lepori