

The Vine

VOLUME 29 ISSUE 10
FEBRUARY AS LVII / 2023



A FOR ANEALA
ILLUMINATED CAPITAL

Regnum



KING & KING OF LOCHAC
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BARON AGOSTINO & BARONESS ELIZABETH
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CHAMPION OF THE BOW
CHAMPION OF THE RAPIER
CHAMPION OF ARTS & SCIENCES
BARD OF ANEALA
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LORD WILLIAM DE WALFORD
LORD MILOS BOSKOV
LADY VIOLETTA VASARI
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Baronial Missive



Greetings to the Populace of Aneala,

Things are getting busy in the Barony! We hope that everyone is keeping well and staying cool in the heat.

We had a great time at the midsummer Schembart Carnival event – thank you to the steward Gwyneth and the whole team that made the event possible. Weeks later we are still reminiscing about the delicious food and the lovely atmosphere of the event. Our congratulations go to the Monarch of Misrule, Lady Ariel, and the Mini-Monarch of Misrule, Kierun. These talented folk immersed themselves fully in the event, trying out pretty much every activity available to them and being awarded the esteemed titles of Monarch/Mini-Monarch of Misrule for their efforts.

At the Carnival, Baroness Elizabeth was tasked with awarding special ribbons to those who wore amazing masks or costumes and to those who put special effort into their picnicking set-ups. The gold ribbons, to acknowledge amazing masks or costumes, went to Georgina, Kymberli and Lady Ariel. Blue ribbons, for those who put special effort into their set-up, went to Sir Nathan and Lady Alianore. Congratulations to all!

We must extend our thanks to Dame Edith and her team of helpers who ran a stall at GenghisCon. It takes a big effort to run a two-day demo and we appreciate the service to the Barony. Hopefully the Barony grows as a result of their work. The College of Saint Basil the Great also promoted the SCA at GenghisCon, as well as using the opportunity to sell some of the never-ending leather hoard and also some handmade dice bags.

January has been a successful month of informal workshops. We would like to thank all those who have come to help out and also report that the following tasks have been completed:

- Sanding & oiling all the banner poles

- Washing the BBT ropes

- Washing, dyeing & mending the list-ropes

- Restocking critical items in the indoor & outdoor toolkits.

There is more to be done on the Baronial improvement front before March Crown so please reach out if you would like to help. We will not be holding any workshops on February 4-5 but we may open the Baronial residence on some upcoming Saturdays to get everything done.



Baronial Missive



February brings with it two wonderful events!

Looking for sword-fighting opportunities before March Crown? Be sure to attend the Valentine's Tournament on February 12th. Featuring a morning rattan sword-type tourney, an afternoon rapier-type tourney and a picturesque location (Hyde Park in North Perth) it is sure to be a lovely and potentially even romantic day. Be sure to bring your list shield if you intend to compete and be aware that consorts have responsibilities at this event too – you'll need to provide a favour for your heavy fighter and an offhand weapon for your rapier fighter. There will be an A&S competition at this event and we encourage you to consider entering – what a great opportunity to get some feedback on your projects before March Crown!

In other excellent news, especially if you're archery inclined, IKAC season is on! Dragon's Bay is running a Valentine's-themed IKAC on February 26th. It's a garbed event with an early start to beat the heat and a pot-luck lunch afterwards to celebrate everyone's successful shooting.

And after that, of course, we have March Crown. We would urge you not to miss this event! If you can possibly make it, please remember to book ASAP via the event website <https://aneala.lochac.sca.org/events/march-crown/details/> As well as the Crown Tournament itself, this event will also feature the elevation of Pantera to the Order of Defence. We're expecting a range of exciting visitors from all over the Kingdom. Come along to see the Crown, watch the Tournament, celebrate your friends being awarded and acknowledged for their efforts and of course enjoy general merriment and great food as always!

Don't forget to send some award recommendations, either to the Crown or to us, or preferably both.

Yours in Service,
Baron Agostino and Baroness Elizabeth





Lochac Cooks Guild



Beetroot Relish – an exercise in haphazard historically inspired cookery

or,

Scappi and Rumpolt have a fight about beetroot sauce

OK, so, I wanted a relish to go with cheese. Slightly sweet and slightly German-themed to suit the event. I found this recipe in Marx Rumpolt's "Ein new Kochbuch" of 1581 (trans. Sharon Palmer, 2013, https://www.academia.edu/6272538/Ein_New_Kochbuch):

Red beets made in (a sauce) with little slices of horseradish/anise/coriander/ and a little caraway/ particularly when the beets are cut up/ boiled with half wine and half vinegar.

Sounds nice, right? But, like, how much of those things, and won't chopped beetroot in watery sauce fall off my bread and cheese? Where do you even get horseradish on short notice? Scappi, give us a hand here, you're clearly the better chef if your teaching skills are any indication.

260. To prepare a carrot sauce.

Get the most coloured part of carrots that are very clean, and more than half cook that in water. Then take it out, put it into an earthenware pot and, for every pound of carrots, put in six ounces of sugar, four ounces of quince, half an ounce of cinnamon, a quarter-ounce of pepper and a quarter-ounce of cloves and nutmeg together. Set everything to boil together with two-thirds of a litre of verjuice and four ounces of rose vinegar. When it is cooked, put it through a strainer. That sauce needs to be rather thick. When it is strained, let it cool and serve it.

(The Opera of Bartolomeo Scappi, 1570, trans. Terence Scully. Scully comments that Scappi's carrots were probably purplish coloured.)

Sauce made from purplish roots, you say. I don't have any quince, verjuice or rose vinegar, but at least we have quantities. Probably best vaguely translate them to something I can use, though. 450g carrot, 170g sugar, 112g quince, 14g cinnamon, 6g pepper, 6g nutmegandcloves, 650ml verjuice, 100ml rose vinegar

Oh, you have made period sauces before, right? And some kind of smooth relish? No? Never mind, plow ahead, what's the worst that can happen. Nah, don't bother looking up any modern recipes to give some kind of landmark to the method and quantities.

1 large beetroot, boiled, then peeled & roughly chopped. I use a pressure cooker because otherwise these suckers take ages. Wow, that was a really large beetroot, almost the 450g for Scappi's recipe. Convenient.



Lochac Cooks Guild



Verjuice is kinda like weak vinegar right, and rose vinegar must be just vinegar with rose flavouring in it, right (don't bother looking up to see if there's any accuracy to these assumptions). Also, odds are that Scappi's talking about wine vinegar but the apple cider vinegar is already on the bench and it's very German-ish, right? I could've used wine, I do have some chateau de cardboard handy, but we have a person who doesn't consume anything with alcohol in, and I reckon it doesn't need it. I reckon Scappi's got too much liquid for the sauce I have in mind, too.

$\frac{3}{4}$ cup apple cider vinegar, $\frac{3}{4}$ cup water, and $\frac{1}{4}$ cup rose water, or whatever's left in the bottle

OK, an apple is a reasonable substitute for a quince, but wow, that seems like a lot of sugar.

1 small apple, peeled and roughly chopped. $\frac{1}{2}$ cup sugar, I used light brown sugar.

Couple of heaped teaspoons of cinnamon and a scant teaspoon of pepper, because a full tsp seemed like too much.

Ooh, there's a little leftover ground anise in the pantry, that brings it closer to Rumpolt's recipe. Ground anise, about $\frac{1}{2}$ tsp

Forget the nutmeg (someone's allergic), cloves (someone doesn't like them), coriander (doesn't feel right), caraway (I don't have any).

Boil until the apple is soft, then cool, and yanno, an immersion blender is going to be much easier than a strainer.

Taste. Discover it has a really sour bite. Panic. Add a few more tablespoons of sugar, stir well, put in the fridge overnight and hope.

Seems to taste better in the morning. Serve at the event, with trepidation. Try to hide astonishment when multiple people spontaneously comment that it's really good. Forget to take a photo.

The leftovers:



Article written by
Clare Drake



Events

ANEALAN MIDSUMMER FEAST SCHEMBART CARNIVAL

PHOTOS BY
NATHAN BLACKTOWER





Events

VALENTINES TOURNEY

Date:	Sunday 12th February
Event type:	Tournament
Location:	Hyde Park
Steward	Jamie Boskov & Lokki Rekkr
Time	Set up 10am Opening Court 11am Armoured/A&S Start 11:30am Lunch 1pm Rapier 1:30pm Closing Court 3pm Pack Down 3:30pm (gone by 4pm)
Booking	bookings not required
Price:	Adult members \$8 Adult non-members \$18 Minor members (5-17 yrs) \$4 Minor non-members (5-17 yrs) \$9 Under 5 free of charge Under 5 non-members \$5

Greetings all, with the Crown tournament quickly approaching I thought it would be a great idea to organize a Valentine's Day themed event. This is a chance for all heavy and rapier fighters to sharpen your skills and get some tournament fighting in before Crown. For those who are not fighting please come along, cheer for the fighters and enjoy the tournament with good company and food (BYO). There will also be a A&S competition happening during the heavy tournament.

Heavy tournament will be a double elimination.

Entry Requirements:

- Must have a Consort who provides a Favour
- Must present a list shield

Rapier Tournament will be a round robin.

Entry Requirements:

- Must have a Consort who provides an offhand device, novel items encouraged.
- Must present a list shield

Participants are reminded that if they are unwell or showing cold or flu-like symptoms, they must not attend.



MARCH CROWN 2023

Date Friday 10th to Sunay 12th of March 2023
Arrival from 4pm Friday
Location Ern Halliday Recreation Camp
140 Whitfords Ave, Hillarys
Steward Konrad Hildebrandt
march.crown@aneala.lochac.sca.org
Booking Close Friday February 24th 2023
Contact crown42bookings@aneala.lochac.sca.org
See website for timetable
<https://aneala.lochac.sca.org/events/march-crown>

Full Weekend

Dormitory fees		Tent Fees	
Adults	\$130	Adults	\$110
Children 5-17	\$80	Children 5-17	\$65
Children under 5	Free	Children under 5	Free

Day Rates

Friday		Saturday	
Adults	\$20	Adults	\$60
Children 5-17	\$10	Children 5-17	\$30
Children under 5	Free	Children under 5	Free

Sunday
Adults \$25
Children 5-17 \$12.50
Children under 5 Free

Add \$10 non member fee for adults,
\$5 non member fee for children.

The Barony of Aneala has the honour of hosting this tournament to determine the 43rd Crown of Lochac. The event will be held from the afternoon of Friday 10th March through to Sunday 12th March at Ern Halliday Recreation Camp in Whitfords. We invite the Populace of Lochac - those coming to contest the Crown List and those coming to bear witness - to join us in Lochac's West to share in the wondrous spectacle.





Events

BAL D' ARGENT

Date:	Saturday 2nd & Sunday 3rd September
Event type:	Ball & Tournament
Location:	Mount Hawthorn Lesser Hall & Main Hall
Ball	197 Scarborough Beach Road, Mount Hawthorn
Tourney	Hyde Park cnr Vincent Street/William Street, Perth
Steward	Baroness Elizabeth nancyelizabethvalentino@gmail.com
Time	Set up 1pm Saturday Classes: 1-5pm Saturday Ball: 6pm-late Saturday Tournament Set-Up: 9am Sunday Tournament: 10-2pm (inc. pack up) Sunday
Bookings	Close: Saturday, August 26th 2023
Contact:	bookings@aneala.lochac.sca.org
Price:	Adult Full Event: \$35 Child Full Event: \$20 Adult Classes Only: \$15 Child Classes Only: \$5 Adult Ball Only: \$25 Child Ball Only: \$15 Adult Tournament Only: \$10 Child Tournament Only: \$5 Non-Member add \$10 per adult and \$5 per child

With kind permission from the Guild of the Silver Rondel, the Barony of Aneala is hosting a high medieval Bal D'Argent.

Attend an afternoon of classes on the subjects of Dance, Music and relevant Martial topics.

Attend the Ball and compete in Guild competitions, demonstrate your eligibility to join the Guild, win the Argent-themed garb competition and dance the night away.

Attend a chivalric tournament (rattan armoured combat) with pageantry, performative courtly love and a pot-luck lunch.

Enjoy the hospitality of the Barony of Aneala at Bal D'Argent!

Participants are reminded that if they are unwell or showing cold or flu-like symptoms, they must not attend.



Baronial Activities

Regular activities occur unless superseded by an event

Baronial Council Meeting.

3rd Friday of each month, room opens at 7pm for a 7:30pm start.
Contact [Baron and Baroness](#)

Baronial Training

Sunday from 10am. Lake Monger Primary School, Dodd St, Wembley

Archery . (Contact [Archery Marshal](#)).

Armoured Training. (Contact [Armoured Marshal](#)).

Rapier Combat. (Contact [Rapier Marshal](#)).

Combined Training and Arts & Sciences

2nd Sunday of each month. 9am to 1pm
Spearwood Primary School, 73 Gerald St, Spearwood

Darlington Arts & Sciences

4th Saturday of the month. 10am to 1pm
Darlington Hall, 3 Owen Road Darlington
Contact: kerryn@ladybirdpainting.com.au

Canton of Dragon's Bay

Please check the [Dragon's Bay website](#) for details

Other non-SCA events of interest

Music and Singing. For times and venues, contact [Lady Isabel](#).

Scribes. Tuesday nights. Contact **Mistress Leonie**

Dancing is on the 1st and 3rd Wednesdays of each month.

Contact [Baroness Elizabeth](#).

Event Booking Policy

Payment for all bookings must be made in advance of the event by the date advised in the booking confirmation email. If payment is not received by the due date your booking will be cancelled.

Payment may be made either online or at any Westpac bank branch.

Event Cancellation/Refund Policy

Cancellation can be made at any time up to the close of bookings with a full refund provided for any event payment already made.

Cancellation after close of bookings will be accepted in the case of illness with a refund provided. Please contact the booking officer ASAP prior to the event.

Refunds (full or partial) for any other reason are at the discretion of the event steward together with the seneschal and/or reeve and will be dependant on expenses incurred.

Participants are reminded that if they are unwell or showing cold or flu-like symptoms, they must not attend.



Local Lochac Guild Contacts

Royal Fibre Guild of Lochac

For those interested in the arts, crafts and history of all textile matters. We encourage the doing, researching and teaching of fibre related skills as seen in pre 1600 cultures. We include weavers, spinners, dyers, cord makers, felters, knitters, njalbinders and lace makers.

Contact Lady Elizabeth: aneala@aneala.lochac.sca.org

Royal Guild of Defence

Researching and teaching of the period martial arts of Europe, as detailed in the various extant fencing and wrestling manuals.

Contact Baron Dameon: dameongreybeard@gmail.com

Worshipful Company of Broiderers

The aim of the Company is to advance the study and practice of pre-1600 AD European needlework in Lochac and in the Known World.

Contact Baroness Leonie: degrey@tpg.com.au

Performers and Entertainers Guild of Lochac

This guild is dedicated to the promotion, encouragement, learning and performance of bardic, theatrical, instrumental and all other entertainment arts within an SCA context.

Contact Isabel: genierachel@iinet.net.au

Lochac Brewers Vintners and Imbibers Guild

We share a common interest in brewing and wine making as practiced in the Middle Ages, and the responsible consumption of said beverages.

Contact Wolfgang:

Lochac Cooks' Guild

Members of the Lochac Cooks' Guild aim to practice cooking in the style of the Medieval and Renaissance periods, research and study period cooking and make available information on all aspects of period cooking as it pertains to the Society for Creative Anachronism

Contact: Bella Valori kerryn@ladybirdpainting.com.au

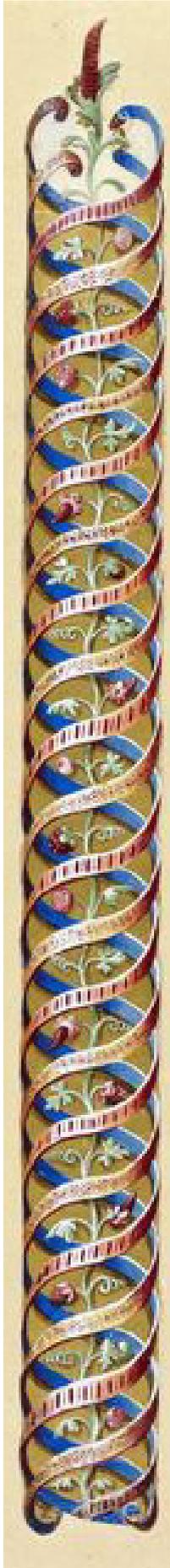


SCA Group Websites

Barony of Aneala (Perth, WA)	aneala.lochac.sca.org
Canton of Dragons Bay	dragonsbay.lochac.sca.org
College of St Basil the Great (UWA)	stbasil.lochac.sca.org
Kingdom of Lochac (Australia & New Zealand)	lochac.sca.org
SCA Corporate (Australia)	sca.org.au
SCA Corporate (World-wide)	sca.org



TACUINUM SANITATIS.
14TH CENTURY.
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About the Vine

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The closing date for submissions to The Vine is the third Sunday of the month. Advertising, including event flyers should preferably be in Word format. Please send original source documents and associated images separately.

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Illuminated Capital—Tania Crossingham

<https://www.tania-crossingham.com/illuminated-letters-gallery>

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