The Vine

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Illuminated Letter S

Regnum

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Sir Bain of Stornoway & Baroness Iglesia Delamere

Baron Agostino & Baroness Elizabeth
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Champion of the Sword	Lord Dino De Malta
Champion of the Bow	Lady Leoflaeda Aelfwynnsdohtir
Champion of the Rapier	Noble Camille Maupin d'Francois
Champion of Arts & Sciences	Sir Andre de Montsegur
Bard of Aneala	Hon Gwyn Cantor
Page of Aneala	Cooper of Aneala

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Baronial Missive

Greetings to the Populace of Aneala,

We started this month at Aneala's annual Midwinter feast. This year, Lady Leoflaeda ran an excellent tavern, the Rose & Unicorn. Patrons of the tavern enjoyed delicious foods and spent the evening gambling, dancing, gaming and chatting.

There were various opportunities to increase your money at the Rose & Unicorn Tavern. Many people impressed us with their skill at dice and card games and there were various other methods of earning money. Ultimately, it was Noble Shaeolaura who earned the most money and took home a prize to commemorate their business acumen.

There was a "Nailed It" style baking competition, which was a fantastic idea by the Honourable Lady Bella and many members of the populace got into the theme. A prize was awarded for the best creation by popular vote. In a landslide victory, this prize went to Lady Frances for her Black Swan "Duck Cake" (inspired by an episode of children's TV show *Bluey*).

Some important business conducted in our Baronial Court on the night of the Midwinter Tavern was some officer handovers.

Outgoing Chronicler: THL Bella Romana Valori
Incoming Chronicler: Lady Alazais de Chainebrigge
Outgoing Seneschal: Sir Nathan Blacktower
Incoming Seneschal: Lord Angelo Niccolo da Prato

We would like to extend a special thank you to young Kierun of Aneala, who won the quoits game which featured a bottle of port as the prize/quoits pole. Being too young to drink the port, Kierun presented the bottle to Baroness Elizabeth – for which we were both very grateful. And thank you to Lady Leoflaeda for supplying this and other prizes on the night.

The day after the Rose & Unicorn Midwinter Tavern, a "meet & greet" session was held so that the candidates for the next Baron and Baroness of Aneala could speak their piece and answer questions from the Populace. This was a successful endeavour as the populace asked a range of important questions and the candidates gave considered answers.

The Baronial Poll was then opened. It closed on August 20th. Working slightly faster than the original timeline, Queen Iglesia and King Bain announced the successful candidates on September 1st. (Wondering why your issue of The Vine arrived slightly late? We were waiting for this news!)

Congratulations to our successors, Master Donnchadh Baillie and the Honourable Lady Bella Romana Valori. We look forward to your investiture. And to all the candidates, well done for putting yourselves forwards for the role. It's scary to put yourself out there like that! We will share the Crown's official announcement, which you should have received via email, after our missive.

Preparations must now begin for Baronial Investiture, which will take place on November 2nd–3rd.

Continued next page .....

Baronial Missive Continued

Until then, we have the Golden Thimble sewing competition to entertain us on the weekend of 7th-8th September and then at the end of the month we have Aneala's Baronial Championship weekend on 21st-22nd of September.

Please let us know your intent to enter Championship by 20th September, especially if you intend to enter one of the martial lists to become Champion of the Sword, Bow or Rapier. It is a great honour to compete in a Championship list and an even greater honour to stand as Champion of Aneala for a year. We look forward to seeing fierce competition on that weekend!

We hope to see you at Championship!

Yours in Service,

Baron Agostino and Baroness Elizabeth

Master Donnchadh Baillie and the Honourable Lady Bella Romana Valori

Image supplied by Lady Alazais

Royal Missive

Unto the Noble and Stalwart Populace of Aneala,

In these times of great decision, when the fate of our beloved Barony lies upon the scales, we, your Sovereigns, have taken to heart the wisdom of your words and the clarity of your voices. With due deliberation, and having sought the counsel of the learned and the wise, we have come to a conclusion of utmost importance. It is with a deep sense of duty and solemnity that we declare the noble successors to the indomitable Baron Agostino Tamburini and the gracious Baroness Elizabeth Rowe to be the Honourable Lady Bella Romana Valori and Master Donnchadh Baillie. Let the echoes of huzzah ring through the hills and vales, for Aneala's spirit, like the sun, rises in the west, unyielding and ever-bright.

To Honourable Gwyn Cantor and Maestra Pantero Pantera di Valembrosa, and to Honourable Lord Cesare d'Orso and Honourable Lady Violetta Vasari, we extend our unwavering respect and deepest gratitude. To step forward in service to your Barony is an act of profound courage, a testament to the valour that runs deep in your veins. The voice of the people was strong, their support resounding for each of you, as sure as the tides that kiss our shores. Your concern for the young families of our realm, your understanding of the burdens they carry, and your vision for their future mark you as true stewards of the people's trust. To be so finely attuned to the needs of your fellows is a gift of great worth, and one that has not gone unnoticed.

To the Honourable Lady Bella Romana Valori and Master Donnchadh Baillie, we say this: You take upon yourselves a heavy mantle, one not easily borne. But know that it is we, the nobles of Lochac, who stand with you in service to the people. Our task is nothing less than to forge the dreams of the populace into reality—an Endeavor both grand and arduous, given the vastness and diversity of the Barony of Aneala. Yet we have no doubt that in you lies the strength, the wisdom, and the resolve to see this great mission through to its glorious end.

To all the people of Aneala, we call upon you to rejoice. For your unity, your spirit, and your unbreakable resolve are clear for all to see. As we move forward into a new chapter, let us remember the great legacy upon which we build. Let us gather soon, in celebration not only of what has been achieved, but of the bright and boundless future that lies before us.

By our hand and seal, with steadfast resolve,

Queen Iglesia and King Bain

Rose & Unicorn Tavern. “Nailed It” style baking competition Entries

THE WINNER
A prize was awarded for the best creation by popular vote. In a landslide victory, this prize went to Lady Frances for her Black Swan “Duck Cake” (inspired by an Episode of children’s show *Bluey*).

Pastry heraldic subtlety by Lady Romana & Lady Ottilia

Chessboard sandwiches by Dame Edith

Jelly castle by Hon Noble Gwyn.

Princess castle by Baroness Elizabeth

Dragon cake and Mushroom log cake by Lady Skjaldadís

Images supplied by Sir Andre and Lady Skjaldadís

Lochac Cooks Guild

German Cherry Tarts By Bella Romana Valori
Das Kochbuch der Sabina Welserin 1553 Augsburg, Germany

72 A tart made with sour cherries, cherries and white currants
Take out the stones and take abundant sugar and butter and a little ginger and let it bake not quite half an hour. If you would like, use cinnamon and no ginger. And fry a grated Semmel first in fat and put it on top of the Weichseln, Amarellen and sweet cherries and prepare along with it small pastry shells, fairly high, as for pies, and cut wide slices of Semmel, [put] them on the bottom and take out the stones. Put butter or another fat on it. Make the pastry for the tart as in recipe number [seventy].

70 A tart with plums, which can be dried or fresh
Let them cook beforehand in wine and strain them and take eggs, cinnamon and sugar. Bake the dough for the tart. That is made like so: take two eggs and beat them. Afterwards stir flour therein until it becomes a thick dough. Pour it on the table and work it well, until it is ready. After that take somewhat more than half the dough and roll it into a flat cake as wide as you would have your tart. Afterwards pour the plums on it and roll out after that the other crust and cut it up, however you would like it, and put it on top over the tart and press it together well and let it bake. So one makes the dough for a tart

Kerryn's Redaction April 2021

Dough: 2 eggs, 150g flour
Beat eggs, add flour, mix well and knead til smooth
Roll out very thin and line tart cases

Filling
320g cherries strained (jar in syrup) 1/2 tsp ginger
1/4 tsp cinnamon 1tbs sugar
1tbs butter 1c breadcrumbs
50g butter

Fry breadcrumbs with 50g butter and set aside
Heat cherries on stove with spices, sugar & butter to reduce liquid a little.
Add breadcrumbs to soak up the liquid and fill tart cases.
Bake 180 C for 10 mins. Made 24 x 4.5cm tarts.

I used jar cherries as fresh not in season. Hence not adding much sugar.
I have previously tried the layers of bread, cherry & crumbs so this time mixed the crumbs with the cherries (as done in other recipies) to see the difference. It worked well.

You can also use commercial shortcrust pastry as I did for Crown 2023.
I experimented with fresh lasagne sheets in the class I ran at Darlington A&S in March. Coles brand worked the best. Latina is too dry and brittle.
Moisten a little with water before cutting to size.

I prefer the pasta style dough for these tarts as it gives less of a doughy taste and the cherry flavour comes through a lot more.

Fencing Marshal

Master Donnchadh Baillie

It is pleasing to see Fencing in Aneala prospering. With new fencers authorizing our tournaments will only be bigger and more fun. Congratulations to the newest authorised Fencers in the Barony of Aneala, Zosia and Patrick of St Basil and Shaeoloura re-authorising as a Marshal. Huzzah.

Interest in Fencing has even spread to the Canton of Dragons Bay, where we shall be offering their people Fencing lessons on the last Sunday of each month and in time we hope to add more training days as interest grows.

To all Free Scholars, Journeys, Provost's and Guildmasters.

On Sunday 8th September, at Combined Training, During the Golden Thimble event, there are two Guild Prizes to be played.

Chrettienne de leu Du Pont is to play their Journeymans Prize
in the following forms,
- Rapier and Dagger to Rapier Rules
- Rapier and Buckler to Rapier Rules
- and Two Handed Sword to Cut and Thrust rules.

Also Bella Valori will play her Free Scholar prize using
- Single Rapier to Rapier Rules

It is a responsibility of ALL Guild members of the specified Rank to make yourself available to examine Guild prizes of your rank if able. This is an opportunity to be an examiner for the first time or learn how a Guild Prize is Played.

Spectators are welcome and will give those attending the Golden Thimble something to do if they require a break from their marathon sewing.

In Service
Master Donnchadh Baillie
Provost in the Lochac Guild of Defence

Events

Golden Thimble

College of St Basil the Great

Date: **07-09-2024 to 08-09-2024**

Time: Saturday morning (earlier the better),
7AM Set up,
8AM Event open
Saturday lunch – BYO food
Saturday evening – BYO dinner
8pm Closes

Sunday morning –
7am Resume event,
Finish sewing around
After lunch, Presentation
6pm Event close

Location: Spearwood Primary School;
73 Gerald Street,
Spearwood

Cost: Adult Members: $15 Participant
$5 Sunday visitor (includes Combined Training entry fee)
Non-Members: additional $10 adult /$5 child insurance fee

Bookings: Rilyn, booking form on the event page - Link
email: lunches@stbasil.lochac.sca.org
Bookings Close: 30 August

Steward: Gentle Hob Gob-Lin

Details: An 24-hour (ish) Arts and Sciences Competition with group and individual entrant categories.

The group competition will be to create a period outfit consisting of 4 items and 1 accessory.

The individual competition will be to create a single piece of period garb.

The event will run in two stints over a weekend, starting on the Saturday, adjourning for the night, then resuming Sunday morning until the event end.

Events

Baronial Championship Aneala

Date 21-22 September 2024

Location

Saturday: Spearwood Primary School
73 Gerald St, Spearwood WA

Sunday: Centenary Park Community Centre (and Lake Area)
105 Daly St, Belmont WA

Timetable

Saturday (at Spearwood Primary School):
9:00: Setup
10:00: Destash market and children's competitions begin
12:00: Potluck lunch and lawn games
1:00: Archery Championship begins
4:00: Off site

Sunday (at Centenary Park, Belmont):
9:00: Setup
10:00: Opening court, then heavy tourney commences
12:30: Lunch (catered)
1:30: Rapier tourney commences
4:00: Hall open for stewarding team
5:00: List area packed down and site cleared
6:00 (approx.): Feast begins
12:00 (midnight): Hall closes

Price

Saturday only: Adults: $5 /Children 6-17yrs: $2.50 /Infants: free

Sunday attendance only OR both days:
Adult - $50 /Children 6-17 - $25 /Infants - free
Non-members please add $10 insurance fee

Contact

Steward: Leoflaeda AElfwynnesdohter
Bookings: bookings@aneala.lochac.sca.org
Bookings Close: 8 September

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

Day 1 of Baronial Championship will encompass the suspense and excitement of our children's competitions, running alongside a destash market at which you have the opportunity to move on that unused fabric, superfluous feasting gear, or other SCA-related items of any kind. Not to mention, your chance to grab a bargain or discover hidden treasure!
Please bring a plate to share for a relaxing potluck lunch with lawn games on offer, before the dramatic highlight of the afternoon's archery tournament: A thrilling contest to determine who gets to serve, protect, and wear the fancy tabard for the next year!

Day 2 of our unmissable Baronial Championship event will start off at the lake area of Centenary Park, a stunning backdrop to the nail-bitingly suspenseful contests we are sure to enjoy. Lunch will be catered.
Towards evening we will relocate to the adjacent hall for a decadent Victory Feast and associated Ceremonials.

DARLINGTON MONTHLY A&S SATURDAYS

We have booked our new monthly dates to include 2025

Darlington Hall, 1/3 Owen Road Darlington. 10am to 1pm

MEMBERS: Adults $3, Minors free.
NON-MEMBERS Adults $13, Minors $5.
Please bring correct change if paying cash. EFT payments accepted.

2024	September 28th	
	October 19th	
	November 23rd	
	December 14th	
2025	January 25th	July 26th
	February 22nd	August 23rd
	March 22nd	September 27th
	April 26th	October 18th
	May 24th	November 22nd
	June 28th	December 20th

Master Donnchadh, Provost will be running Fencing Guild Classes from 10:30am to 12:30am each month.

Fencing training at Darlington A&S is dedicated to Guild Training.

Fencing activities will be concentrating on Period fencing techniques from different treaties and preparation as pertaining to the successful playing of Guild prizes of different ranks."

Cooks Guild activities are also being planned.

If anyone would like to run a class this year, on the topic of their choice, please contact me so we can advertise and make it happen.

We would like classes to be a regular activity but are equally happy if you just want to come along to socialise and work on your own projects.

Bella Valori
Darlington A&S Steward
kerryn@ladybirdpainting.com.au

Upcoming Events

7th – 8th September	Golden Thimble
21st – 22nd September	Anealan Baronial Championship
2nd – 3rd of November	Baronial Investiture

Baronial Activities

Regular activities occur unless superseded by an event

Baronial Council Meeting.
3rd Friday of each month,
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. 10am to 1pm
Spearwood Primary School, 73 Gerald St, Spearwood

Darlington Arts & Sciences
4th Saturday's of the month. (usually) 10am to 1pm
Darlington Hall, 3 Owen Road, Darlington
Email: 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 Baroness 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 Master Dameon Greybeard :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 Mistress Leonie de Grey: degrey@fgcint.com

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

Illuminated S
Tania Cossingham illuminated letters gallery

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

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