The Vine

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Baroness Bella and Baron Donnchadh
At Aneala's Championship weekend

Picture by Baroness Alazais Escoffier De Verdun

Regnum

Crowns of Lochac

King Ariston Hegelochou & King Jochen Schwalbe
e: royal@lochac.sca.org

Heirs
Þorvaldr inn Suðreyski and Amabilia Thexton

Baron Donnchadh and Baroness Bella
e: aneala@aneala.lochac.sca.org

Champions of Aneala

Champion of the Sword	Lord Dino de Malta
Champion of the Bow	Chrettienne de leu DuPont
Champion of the Rapier	Lord Marx Lamprecht
Champion of the Arts & Sciences	Lady Romana Wahlburga
Bard of Aneala	Hob Gob-Lin
Page of Aneala	Skye of Aneala

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SEEKING NEW OFFICERS

Deputy Chronicler

Baronial Missive

Donnchadh and Bella, Baron and Baroness of Aneala send greetings.

Now we are home and slightly recovered from an amazing Baronial Championship weekend, we are delighted to announce we have a full complement of shiny new Champions to serve and protect both Us and all the populace of the Barony, her Canton of Dragons Bay and College of St Basil the Great.

Victorous in the lists:

Armoured Champion:	Lord Dino de Malta
Fencing Champion:	Lord Marx Lamprecht
Archery Champion:	Lord Chretienne de Lou DuPont
Arts & Sciences Champion:	Lady Romana Wahlburga
Page of Aneala:	Skye of Aneala

We are most pleased with these appointments and look forward to working with them over the coming year to the great benefit of Our Barony. We know they will do Aneala proud.

To Our outgoing Champions, Milos Boskov, Chretienne de Lou DuPont, Keirun of Aneala, Gwyn Cantor and Cooper our Page, We thank you for your service and all you have done for the Barony.

Once again, we extend our thanks and congratulations to Our Steward Lord Marx Lamprecht for all his efforts in bringing this event to life. Thanks also to his stewarding team and everyone who attended and helped in big and small ways.

To Lady Leoflaeda Rifka McClure Our Baronial Herald, it is a joy working with you, and very much appreciate your loquaciousness!

I must extend my personal gratitude to my Attendant, Lady Camille Maupin de Francois for many, many hours of assistance in the lead up to this event and across the weekend heralding, attending, and then helping me unload everything at home.

To my other wonderful Attendant Aífe ingen Echdach for all the little things she does to assist, thank you, thank you, thank you! And especially for completing the rosemary wreaths when urgent business required my attention.
My duties as Baroness would be so much harder without you both!

We were delighted that Konig Jochen was able to visit Us for the second time in His reign and bestow more awards upon unsuspecting members of the populace.

Award of Arms	Ambroso Angelo da Prato
Award of Arms	Mort Pewter Schmidt.
Order of the Rapier	Chrettienne de Leu DuPont
Mouse Guard	Noah of Aneala
Court Barony	Alazais Escoffier de Verdun
Lochac Order of Grace	Leoflaeda Aelfwynnesdohter

He also spent time on the list field crossing swords with many of our fencers, often with an off hand parrying duck named Quackiston.

In other news, His Majesty has finally settled the matter of the orange note with the College of St Basil, essentially by Majestically capitulating!

Baron Donnchadh and I continue to recognise “firsts” for members of the populace.
We were most pleased to be able to give swan tokens to Lady Romana Wahlburga for teaching her first class on oil painting at our recent Collegia as well as to Lord Marx Lamprecht for Stewarding his first event. Huzzah!

During court at the Victory Feast we did make a presentation to His Majesty, Konig Jochen, which we are delighted to say, brought tears to his eyes and gasps from the populace. After King Ariston won Crown, undefeated, in March We commissioned our Baronial Court Painter, Lady Romana to immortalise Our Konig on canvas to celebrate an Anealan being elevated to the throne of Lochac.

We were thrilled to introduce our new activity program for the children of the Barony and inducted our first members to Cygnet Academy. They received a pewter token to wear, cast by Lord Mort Pewter Shmidt, and a pouch containing a notebook and instructions. We look forward to Our Cygnets having fun working towards more tokens.

Continued...

Baronial Missive Continued

Championship was an amazing weekend full of fun and delicious food from of our talented cooks who put in hours of work to keep our bellies full. Many huzzahs!

We were also delighted to see just how popular Cygnet Mail became. I did receive several missives hand delivered by our Cygnets. Highlights being: a thank you for creating Cygnet Academy from a Cygnet, an invitation for "shots" from a delightful member of St Basil, and an invitation to play board games that were not Backgammon.

Our personal thanks to every member of Aneala who contributed in their own ways to create this most memorable and magical event.

Upcoming Events

Saturday 25th of October — All Hallows Eve Masked Ball

A night of masks, music and dance. Games and plentiful tasty snacks.
We invite you to explore the theme of All Hallows Eve. Whether it be a whole new medieval outfit, new accessories, wings, horns or just a mask. Have fun with it!
There will be prizes for best garb and best mask.
Bard of Aneala competition. We invite you to perform a piece of entertainment.
We will also be celebrating Baron Donnchadh's Birthday!

Embracing the theme of the Ball, at Spearwood Training on Sunday 12th of October
Mistress Rhianwen will be running a mask making class. Cost $5 for materials.
Please book with Sir Andre our A&S Officer: arts@aneala.lochac.sca.org

Lady Leoflaeda is also running dance classes in the lead up to the Ball.
Please keep an eye out for dates and locations on our usual advertising channels.

We would encourage you all to send us award recommendations as We do love to formally recognise members of the populace for their contributions to Our society.

Championship saw a lot of people do a lot of work. Who did you see?

We hope to see you all at an event soon!

Donnchadh — Baron

Bella — Baroness

Baronial Chamionship Pics

Above Images from Baron Donnchadh and Camille Maupin de Francois

Baronial Chamionship Pics

Above Images from Baron Donnchadh and Camille Maupin de Francois

Above Images from Lord Iohannes Melinnith

Baronial Chamionship Pics

Court Barony awarded to Alazais Escoffier De Verdun - images by Baron Donnchadh

Unto the College of Saint Basil the Great,

For some years now, there has been a dispute to the value of twenty mundane gold pieces, whereby I have insisted that this should be in the possession of the College and the College has refused to accept ownership of it.

As the Regent of Lochac, with all the Kingdom's resources at my disposal, I expected that solving this would be a simple matter.

However, the College of Saint Basil the Great and its Collegiate allies have worked tirelessly and effectively, and by any means - fair or fowl - to ensure the money stays in my possession.

Furthermore, this activity has extended to ensuring that in my possession falls blatant forgeries of modern currency.

I find myself obliged to resign to the inevitable, that despite my best endeavours, I will not be able to enforce this historic payment.

I hereby capitulate to the College of Saint Basil the Great in this matter.

Jochen Schwalbe

Above Images from Ambroso Angelo da Prato from The College of St Basil

Baronial Chamionship Pics

The King Vs Thorfinn of Ulfahol x3 (non championship rounds)

Above mages from Ambroso Angelo da Prato

Above mages from Alazais Escoffier De Verdun

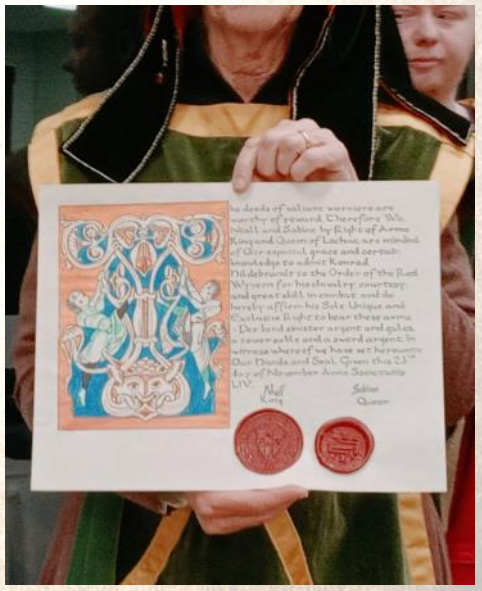
Baronial Chamionship Pics

Above mages from Alazais Escoffier De Verdun

Baronial Chamionship Pics

Above mages from Alazais Escoffier De Verdun

Baronial Chamionship Pics



Above mages from Alazais Escoffier De Verdun

All Hallows Eve Masked Ball
25 October 25

A candlelit evening of music, dance, games and delicious snacks.
Masks and Halloween themed medieval garb encouraged.

Open A&S comp (entries in the theme of the event are encouraged)
Best costume by popular choice

Location	*Tuart Hill Community Centre* *Grenville Reserve, Cape St, Tuart Hill*
Timetable	*4:00 pm Set up* *6 pm Event starts* *10 pm Pack up / 11:00 pm off site*
Price	*Adult $35* *Minor $17.50* *Under 6 free* *Non-Member add $10 per adult and $5 per child*
Steward:	*Baroness Bella Valori*
Bookings:	*Contact Aife: bookings@aneala.lochac.sca.org* *Bookings Close: 19 October*

Lochac Cooks Guild

Recipe from GODE Cookery

An elderflower & ricotta cheese pie

Original recipes from De honesta voluptate:
Elderberry Pie. Mix with elder flowers all the things which we have noted for white pie. The latter mixture ought to be, however, thicker than the former, because the flowers are distributed throughout. Although this dish is of little nourishment and is digested slowly, nevertheless it makes those eating it frequently happier. Let Caelius eat this, who surpasses Saturn in melancholy. (Milham, 367)

White Pie. Pound well a pound and a half of the best fresh cheese, cut up especially fine. When it is pounded, mix in twelve to fifteen egg whites, a half pound of sugar, a half ounce of white ginger, a half pound of pork fat, the same of fresh butter, and as much milk as will be enough. When you have spread a thin pastry crust in an earthenware pot, put in all these things. When it has been placed on the hearth, cook on a slow fire. Put coals on the top of the lid so that it will become more colored. When it is cooked and taken from this pot, sprinkle ground sugar with rose water on it. This is very nourishing, is digested slowly, warms the liver, but it causes blockages, generates stone, and is bad for eyes and nerves. (Milham, 363)

Modern recipe: Elder Flower White Pie For 8

- 1 deep-dish pie crust, pre-baked
- 1 pound fresh ricotta cheese
- 8 egg whites, very lightly beaten
- 2/3 cup sugar
- 1/3 ounce fresh ginger root, peeled and minced fine
- 1/4 pound lard
- 1/4 pound butter
- 1/2 cup milk (or less)
- 1 tablespoon elder flowers dried
- 2 teaspoons granulated sugar, for sprinkling
- rosewater, for sprinkling: OPTIONAL

Preheat your oven to 325°F. Soften the butter and the lard together, preferably at room temperature (do not melt).
Place the cheese in a mixing bowl and add the softened butter and lard, mixing well.
Add the ginger and mix well. Add the egg whites, mixing as little as possible and only until thoroughly combined.
Add the sugar and mix well.
Add the milk, checking to see that consistency does not get soupy. Use less milk to maintain a batter-like appearance.
Add the flowers last and mix until just combined.
Add the mixture to a pre-baked pie shell and bake for 40 minutes.
When the oil from the pie separates on the top, remove it from the oven and sprinkle it with the extra sugar and optionally with a few drops of rosewater.
Place the pie briefly under the broiler and brown the sugar on the top lightly (or use a kitchen torch to brown the top and caramelize the sugar slightly). Cool the pies to room temperature before cutting.
The pie will set as it cools.

Per serving nutritional information:
328 Calories; 23g Fat (64% calories from fat); 9g Protein; 21g Carbohydrate; 43mg Cholesterol; 104mg Sodium

Notes on the recipe:
This recipe represents a somewhat fattier version of today's traditional baked cheesecakes. There's a good chance this recipe would be made similarly to today's ricotta-based cakes (sometimes called "Italian cheesecakes"), which, along with their creamed-cheese counterparts, are really more rich and dense custards than flour-based "cakes" as we might think of today.

The instructions Platina gives us are fairly straightforward. Take your cheese and make sure it's creamy (this is the pounding), add to it some egg whites, sugar, ginger, pork fat, butter, and milk and mix all ingredients well. In an alternate version of the pie, elder flowers (not elder berries as the recipe title suggests) are also added. Everything is put in a pastry crust, baked, lightly browned on top, and finally sprinkled with sugar and rose water prior to serving.

It is possible that when Platina states *"the latter mixture ought to be thicker than the former"* is because the elder flowers require an evenly distributed suspension. Contrary to some researchers' opinions, we do not believe Platina is informing the cook that the mixture's addition of elder flowers will result in a thicker product. Our experience does not indicate this actually happens.
Egg preparation:

Although whipping the egg whites is not a specified step in any part of this recipe, some cooks may wish to whip them to soft, white peaks and fold them into the cheese mixture to lighten the texture of the pie. We found the texture of the pies to be suitable without this step.

Baronial Activities

Regular activities occur unless superseded by an event

Anealas 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. Galup (Lake Monger) Primary School, Dodd St, Wembley
Archery	(Contact Archery Marshal).
Armoured Training.	(Contact Armoured Marshal).
Rapier Combat.	(Contact Rapier Marshal).
Combined Training /Arts & Sciences	2nd Sunday of each month. 10am to 1pm Spearwood Primary School, 73 Gerald St, Spearwood
Canton of Dragon's Bay	Please check the Dragon's Bay website for details

College of St Basil the Great (UWASCA)

Armoured training	WEDNESDAY at oak lawn* from 5pm!
Rapier training	THURSDAY at 5pm at oak lawn*. This will be followed by dinner at broadway from around 7-8pm.
Arts and Sciences	THURSDAY at 8pm in room 210 in E-zone central!

*training may be relocated to the passageway beside oak lawn dependent on weather conditions. Updates will be provided in this case.

Other non-SCA events of interest

Music and Singing.	For times and venues, contact genierachel@iinet.net.au
Scribes:	Tuesday nights. Contact **Mistress Leonie**
Dancing:	1st and 3rd Wednesdays of each month. Contact Baroness Elizabeth.

DARLINGTON MONTHLY A&S SATURDAYS

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.

2025
October 18th
November 22nd
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.

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

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 Germanicus:*

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 SCA.

***Contact**: Baroness Bella Valori kerryn@ladybirdpainting.com.au*

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.

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*

About the Vine

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It is not a corporate publication of SCA, Inc. and does not delineate SCA, Inc. policies.
The official newsletter for the Society in Australia is Pegasus, which is available from the Registrar at:
registrar@lochac.sca.org.au

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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