The Vine

Volume 32 Issue 7
DECEMBER AS LX 2025

Très Riches Heures du Duc de Berry - Folio 44v - The Nativity

Regnum

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Champion of the Bow	Lord Chrettienne de leu DuPont
Champion of the Rapier	Lord Marx Lamprecht
Champion of the Arts & Sciences	Lady Romana Wahlburga
Bard of Aneala	Lady Leoflaeda Aelfwynnesdohter
Page of Aneala	Skye of Aneala

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SEEKING NEW OFFICERS

REEVE
CAPTAIN OF ARCHERS

Baronial Missive

Donnchadh and Bella, Baron and Baroness of Aneala send festive greetings to Our beloved populace of Aneala, Dragons Bay and the College of Saint Basil the Great.

Last month we had a wonderful afternoon at Darlington A&S.
Dame Edith ran a great bookbinding class and Lady Romana ran a beginners Oil Painting Class. We also had a well attended beginners fencing class and a fabric and garb de-stash created some excitement!

I had a great time attending our Pride Club Day Demo at Supreme Court Gardens in the City. Loved the late set up time of 10am! We had a display pavilion and our own mini list field. The fighting demo was held in the main activity area and we fielded both armoured combat and fencing displays. I enjoyed marshalling and handing out roses to the winning fighters to give to avid members of our audience.

My thanks to the College of Saint Basil for running this demo. The event had a fantastic, fun vibe, good food and a bar! I am really looking forward to attending next year.

Have you ever thought about running an event?
Would you like to see more tournaments held during the year?
Had an idea for an entirely new type of event?
Want to run a feast in the theme of your SCA persona's country?
We are starting to plan the calendar for 2026.
If you are interested in running an event please reach out. No experience necessary. We can team you up with a mentor to guide and support you through the process of creating a successful event.

Looks like we have a big weekend of Christmas Festivities coming up!

Baronial Council	Friday 19th December at Amy's in Darlington. From 6pm. BBQ BYO meat, drinks, and a dish to share. Meeting starts at 7:30pm
Darlington A&S	Saturday 20th December Potluck lunch. Please bring a dish to share
Dragons Bay	Sunday 21st December end of year celebration BBQ Lunch. BYO food *Note: Dragons Bay Training resumes on 4th January New start time of 9am to 1pm No cost to attend except non member insurance fees.

Upcoming Events

Toys for Tots Christmas Charity Tournament
Sunday 7th December at Garvey Park, Ascot.
Set up at 9am (we would appreciate assistance to run on time) Opening court at 10am
Armoured Combat tournament, a potluck lunch followed by a Fencing tournament
Entry cost: an unwrapped toy for a child
Bookings not required.

Midsummer Feast
The Court of Byzantium: Intrigue and Murder Most Foul!
Saturday 17th January, Maddington Community Centre

3 Marshal Stream Team Tourney (Dragons Bay)
Sunday 15th March. Details coming soon.

Western Raids Camping Weekend
Friday 29th of May to Monday 1st of June

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.

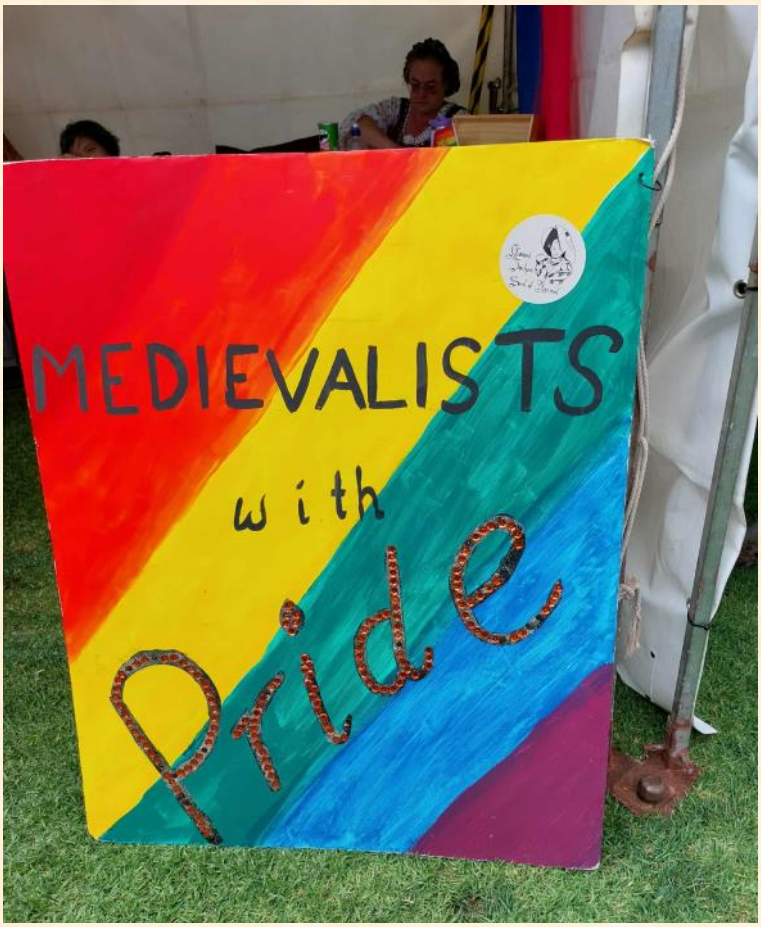
We hope to see you all at an event soon!

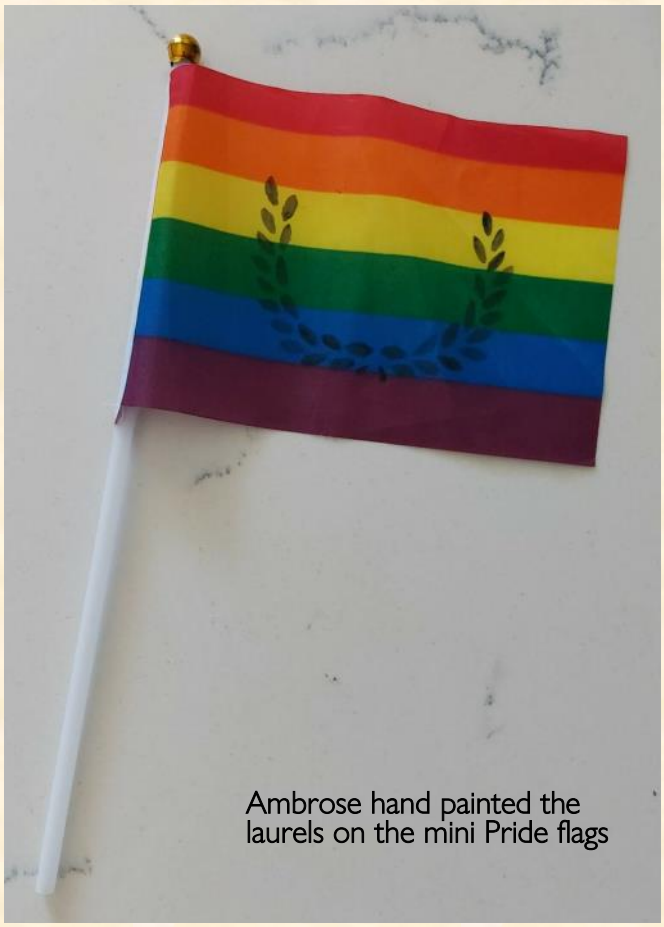
Donnchadh *Bella*

Baron Baroness

Event Pics - Darlington A & S November - Images by Baroness Bella

Event Pics - Pride Festival - Images by Lord Marx Lamprecht





Ambrose hand painted the laurels on the mini Pride flags

Events

TOYS FOR TOTS

Barony of Aneala

SUNDAY 7th December 2025

10am - 3pm

Garvey Park, 1 Fauntleroy Ave, Ascot 6104

Come join us for a relaxed picnic in the park.
There will be a heavy tournament held in the morning, and a rapier tournament in the afternoon.
Please bring a dish to share for a pot-luck lunch

Price: The entrance fee is an unwrapped toy (must be a toy, cannot be a food item) to be donated to the Variety Toy Bank.
Non-members add event non-membership fee of $10 adult, $5 children (under 18)

Timetable:

9 am Set up begins
10 am Opening court
10.30 am Heavy tourney
12.30 pm Lunch
1.00 pm Rapier Tourney
3 pm Closing court
3.30 pm Pack down

For further information, please contact the steward at sml.chandran@gmail.com

(Event image is of some Roy Gregory miniatures, posted anonymously to a XV century armour facebook group)

Events

The Court of Byzantium: Intrigue and Murder Most Foul

Barony of Aneala

Saturday 17 January 2026

Maddington Community Centre - 19 Alcock St, Maddington WA

Join us for a night at The Court of Byzantium
Intrigue and Murder Most Foul!

To enter the shark-infested waters of the Court of Byzantium is to risk a poisoned chalice or a knife in the back—but 'tis riskier far to offend by refusing the invitation!

Join us as we feast on delicious delicacies, but keep an eye out for suspicious activity.
All is not as it seems...who will survive the evening?
Who will fall prey to the deadly political machinations of the court?
And will YOU help bring a killer to justice?

This event is a murder mystery feast.
Please indicate, when booking, if you would like to play a role in the unfolding drama (this will involve being assigned a persona for the evening, with certain tasks to complete in order to set the scene and provide clues to the inevitable murder).

There are both major and minor roles available, so if you don't wish to be a key player with plenty to do, but are happy to contribute modestly to the storyline, that can be arranged.

If you do want to play along, please ensure you book TWO WEEKS before the event (by 4th January 2026) so you have time to prepare for your role!

Hall opens 5:30pm, feast from 6:30pm
Bookings via bookings@aneala.lochac.sca.org - closing 11th January 2026

Adult members: $40 Youth members 5-17yrs: $20 Infant members under 5yo: free
Non-members add $10 insurance levy

Event steward: Leoflaeda AElfwynnes dohter Feastocrat: Slaine inghean ui Ruadhain

Are you wondering how this Murder Mystery Midsummer concept will work?
Here is a brief outline of the fun and excitement you can expect:
Attendees who indicate, when booking, that they'd like to play along (please do! It won't work without a decent number of positions filled!!), will be assigned a persona for the evening ("Charlotte the Charming Chambermaid, Sherwood the Shameless Sherriff"...). At the start of the event, you will then be given a list of tasks or objectives ("Talk to great-uncle Heinrich. Don't mention the war!" "Ask Baron Betelgeuse about the deplorable state of the roads." "Drop this monogrammed handkerchief somewhere near Johann the Jester".).

At some point, I hate to offer a spoiler, but brace yourself, because I have to tell you: Somebody DIES!! After this, everyone (who is still alive) gets a new set of objectives. The overall effect should be enough clues to enable the observant player to deduce WHO DID IT, and WHY! Although there will of course be a grand reveal at the end, just in case we were all too subtle, cunning, underhanded, etc.

In amongst all this, you can expect the usual array of delicious removes of Byzantine delicacies, prepared by the inimitable Mistress Slaine, some dancing, and of course plenty of DRAMA and SUSPENSE - basically, lots of fun and excitement and unless we find ourselves unexpectedly in the middle of an Agatha Christie novel, nobody ACTUALLY dies and everyone goes home in the same condition in which they arrive, except in high good spirits and well fed. Huzzah!

P.S. - Send your booking to bookings@aneala.lochac.sca.org today - don't miss out on the event of a lifetime!
Or, at least, the event of the summer!!

OFFICERS

Greetings!

Do you like handling money? Know how to read a balance sheet? Understand the difference between surplus and profit?

Then Aneala needs you!

Our **Reeve** is soon to step down and requires a successor to take on the oversight of our group finances.

Key requirements:

- You will need to be a current SCA member, 18 years or older
- Reliable and responsive access to email and internet
- Ability to keep on top of a variety of related administrative tasks
- Some prior relevant experience

Key responsibilities:

- Managing the finances and regular reporting on such
- Managing Aneala accounts, including being involved in checking event/purchase budgets and approval of expenditure
- Maintaining electronic records; familiarity with Xero and Excel is valuable (support and training are available!)
- Developing and maintaining appropriate financial procedures, and keeping up to date with relevant financial policies
- Assisting event stewards with the event budgeting and post-event reporting process

You'll find more detailed information about this role in the Officer Job Descriptions document at: https://seneschal.lochac.sca.org/resources#officer

Please send your applications by **14 December 2025** to exchequer@lochac.sca.org, with a courtesy copy to reeve@aneala.lochac.sca.org

Please include your membership number, mundane and SCA names, any relevant financial experience, and your general experience in the SCA - as well as outlining why you think you'd be suitable to the role.
If you have any questions regarding the role, its responsibilities and requirements - or indeed anything else - please don't hesitate to contact me at reeve@aneala.lochac.sca.org.

Greetings Populace,

This will be the last time I advertise this role for **Captain of Archery for Aneala.**
I will not be in a position to run next year.
As Toys for Tots is on next weekend Archery will be cancelled.
The last time I will run Archery will be 21st December 2025.

Key requirements:

- You will need to be a current SCA member, 18 years or older
- Have knowledge and understanding of the Society and Kingdom rules as they pertain to combat archery, target archery and thrown weapons
- Reliable and responsive access to email and internet connection.

Key elements of the job:

- Encouraging the development of combat standards and chivalry on the field in all actions involving archery and other projectile weapons, in co-operation with the Marshallate
- Maintaining and enforcing the Kingdom standards for construction and use of projectile weapons and Armour for plumed combatants
- Setting, maintaining and enforcing safety standards
- Making regulations and information concerning target and combat archery available
- Warranting the Captain of Archers for each group, and reporting and required by the Crown, Earl Marshal and Society Archery Marshal

You'll find more detailed information about this role in the Officer Job Descriptions Document

Please send your applications by **14 December 2025** to Marshal@aneala.lochac.sca.org and Archer@aneala.lochac.sca.org

Do please include your membership number, mundane and SCA names, and any relevant experience, along with any important plans or great ideas you would seek to enact if successful in winning the role.
If you would like to know more about the job, or to discuss how you see yourself taking it forward, I would love to hear from you!

Yours in Service,
Konrad Hilderbrandt
Jason Dodds

New Officer Progress:
Applications Opened <<< we are here (closes 30 November 2025—extended to 14th December)
Consideration Period
Shortlist for Commentary
Consultation Period
Notice to Candidates & Scheduling
Confirmation & Handover schedule
Officers Handbooks | Lochac Seneschallate

Canton of Dragons Bay

Greetings!
Do you like handling money? Know how to read a balance sheet? Understand the difference between surplus and profit?
Then Dragons Bay needs you!

Our Reeve is soon to step down and requires a successor to take on the oversight of our group finances.

Key requirements:

- You will need to be a current SCA member, 18 years or older
- Reliable and responsive access to email and internet
- Ability to keep on top of a variety of related administrative tasks
- Some prior relevant experience

Key responsibilities:

- Managing the finances and regular reporting on such
- Managing Dragons Bay accounts, including being involved in checking event/purchase budgets and approval of expenditure
- Maintaining electronic records; familiarity with Xero and Excel is valuable (support and training are available!)
- Developing and maintaining appropriate financial procedures, and keeping up to date with relevant financial policies
- Assisting event stewards with the event budgeting and post-event reporting process

You'll find more detailed information about this role in the Officer Job Descriptions document at: https://seneschal.lochac.sca.org/resources#officer

Please send your applications by **18 January 2026** to reeve@aneala.lochac.sca.org, with a courtesy copy to qilichsungur@gmail.com.

Please include your membership number, mundane and SCA names, any relevant financial experience, and your general experience in the SCA - as well as outlining why you think you'd be suitable to the role.
If you have any questions regarding the role, its responsibilities and requirements - or indeed anything else - please don't hesitate to contact me at qilichsungur@gmail.com.

Yours in Service,

Steven Baker

New Officer Progress:
Applications Opened <<< we are here (closes 18 January 2026)
Consideration Period
Shortlist for Commentary
Consultation Period
Notice to Candidates & Scheduling
Confirmation & Handover schedule

From the Dragon's Bay Seneschal

The 7th is no training at Dragons bay. The reason - Toys for Tots. It is being held at Garvey Park in Ascot. Entry is a toy unwrapped. There will be rapier and heavy combat so you can all get involved with them as well as a picknick so bring a dish for pot luck lunch.

The following Sunday the 14th is joint training at Spearwood Primary School.

21st is a pot luck lunch at the bay.
We will be closed from the 28th but back on the 4th of January 2026

YIS
Malakai

Dragons Bay DATES

Next Meetings. All martial art activities.

Dec 7th	Cancelled, Toys for Tots event. See Aneala Event page.
Dec 14th	Spearwood 10-1pm (A&S Calligraphy and Illumination and make your own games,)
Dec 21st	Wandi, last one for the year (Various activities include Lunch BYO BBQ meat and beverage, sides supplied)
Jan 4th 2026	Wandi * Note new time 9-1pm, no cost except Insurance for non mem. (A&S Make your own Games)

Cheers：.
Dame Edith,

Gode Cookery - Medieval Gingerbread

By James L. Matterer

The gingerbread being discussed in this article comes from recipes originally used in the 14th & 15th centuries, and isn't anything at all like our modern cake-like variety. It is in fact more like a candy or a confection; however, it's very good and quite a treat, and I can recommend it to anyone with a bit of a sweet tooth. I've made many versions of it and and it is always well received. This type of gingerbread was among the many sweets brought to Chaucer's Sir Thopas in Canterbury Tales:

"They fette hym first the sweete wyn, and mede eek in a mazelyn, and roial spicerye of gyngebreed that was ful fyn, and lycorys, and eek comyn, with sugre that is trye."

The version I use most often comes from Two 15th c. Cookery-Books by Thomas Austin, 1888. This book is compiled from several period English manu scripts, most notably Harleian MS. 279 and Harleian MS. 4016, both circa 1425-1450:"

Gyngerbrede.--Take a quart of hony, & sethe it, & skeme it clene; take Safroun, pouder Pepir, & throw ther-on; take grayted Bred, & make it so chargeaunt that it wol be y-lechyd; then take pouder Canelle, & straw ther-on y-now; then make yt square, lyke as thou wolt leche yt; take when thou lechyst hyt, an caste Box leves a-bouyn, y-stykyd ther-on, on clowys. And if thou wolt haue it Red, coloure it with Saunderys y-now."

William Edward Mead in The English Medieval Feast, p.65, calls this "gingerbread without the ginger!" & offers this translation: "Take a quart of honey and seethe it and skim it clean. Take saffroun, powdered pepper, and throw thereon. Take grated bread and make it so stiff that it will be leched (cut in slices). Then take cinnamon powder and strew thereon enough. Then make it square as though thou wouldst slice it. Take, when thou slicest it, and cast box leaves above, stuck thereon in cloves. And if thou will have it red, color it with saunders (sandalwood) enough."

Curye on Inglish, a collection of period cookbooks including Forme of Cury, gives this definition: "Gyngebred; not to be confused with the cake-like variety, made from breadcrumbs boiled in honey with spices: not the modern cake but more like it than the confection." The good ladies who are the authors of Curye on Inglish (and of Pleyn Delit, a collection of period recipes transcribed for the modern cook), feel that the ginger has been mistakenly left out of this particular recipe by a forgetful scribe; however, I'm not sure I entirely agree. I have made this recipe many times without ginger, and the results were always delicious!

As it is above, this is like a honey candy, and the ginger is neither needed nor missed. But here's what Pleyn Delit says: "Do not expect this gingerbread to resemble its modern spice-cake descendant. Both texture and flavour will be quite different, though equally delicious. But we must make up for the absent-mindedness of the scribe who neglected to tell us when to add ginger." Period recipes from other manuscripts such as Goud Kokery are similar to this but do contain the ginger, so there indeed were several different versions floating around during period. Certainly, don't be afraid to try the ginger-less version. It really is good.

Gingerbread

◊ 1 lb. Honey - I prefer organic, or something made with a flavoured flower blossom, etc., but feel free to use your favourite. Just remember that the final product is affected by the flavour of the honey you choose.

◊ Bread Crumbs - up to a pound, maybe more, maybe less. These must be UNSEASONED bread crumbs, though either white or wheat, or a combination, is fine. Be sure that they are finely ground and not soft in any way.

◊ ginger (optional!) - up to 1 Tbs.

◊ cinnamon - up to 1 Tbs.

◊ ground white pepper - up to ½ tsp.

◊ pinch saffron, if desired, but not important here

◊ few drops red food colouring (optional)

Bring the honey to a boil and skim off any scum.
Keeping the pan over very low heat, add the spices, adjusting the quantities to suit your taste.
Add the food coloring "if you will have it red." Then begin to slowly beat in the bread crumbs.
Add just enough bread to achieve a thick, stiff, well-blended mass.
Remove from the heat and turn the mixture onto a lightly greased (cooking spray works fine) square or rectangular baking sheet or shallow pan, ½ to 1 inch thick.
Take a rolling pin & spread the gingerbread evenly out into the pan.
Turn the pan over onto wax paper or parchment paper, & tap gently until the gingerbread falls from the pan.
Turn the gingerbread over once again, then cut into small squares to serve. (A diamond shape is also very nice.)
Decorate with small leaves (real or candy) attached to each piece with a clove.

So, that's medieval gingerbread! One hint: on occasions when I've been rushed, I've simply taken the mixture, when cooled slightly, and rolled it into small balls. This works nearly as well, and can be easier & faster to make. Children also love to create their own designs with this playdough-like edible, and for a school or home project, they can be put in charge of moulding the gingerbread into a variety of objects. I've seen children make snakes, animals, and even a little model airplane out of this recipe! And they always enjoy eating the final product afterwards.

The period recipe call for the gingerbread to be decorated with box leaves fastened to each piece with a clove. I usually use any attractive, small, non-poisonous leaf or a candy imitation, and either place one in each piece or just garnish the platter with several of the leaves. If you're using real leaves, please advise the diners to remove them first! Beware: on hot, sticky days the gingerbread may become soft and a little gooey, but it holds up very well in cool weather, and can be refrigerated for several weeks.

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 E-zone central common room!*

**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	20th December	10am - 1pm		
2026	24th January	28th February	28th March	25th April
	27th June	25th July	22nd August	19th September
	17th October	28th November	19th December	

Master Donnchadh, 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 & 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

This is the NOVEMBER 2025 issue of the Vine (Volume 32, Issue 6),
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The Vine is available from Aneala's web site http://aneala.lochac,sca.org.
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.

Copyright Information

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Page 5	*Images by Lord Marx Lamprecht*
Page 6	Event image - Roy Gregory miniatures, posted anonymously to a XV century armour facebook group
Page 7	*Event Image Byzantine - www.freepik.com/freevector/*
Page 10	*Gingerbread image from Godes Cookery - Moulded, gilded, & coloured gingerbread in the form of a Tudor Rose. Created by Tammy Crawford.*