

Newsletter of the Barony of Politarchopolis

GRIFFINTAYLE



“Virga Non Universi Sum”

Griffintayle is published by and for the Barony of Politarchopolis. It is not a corporate publication of the Society for Creative Anachronism and does not delineate SCA policy. Griffintayle is produced by Anwyn Davies, 9a Cooper Place Watson ACT 2602. Griffintayle has an email version available. Secure your postal copy by subscription - \$8.00 per year. Baronial Homepage: <http://www.sca.org.au/politarchopolis>

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
FEB	8 ♣ + ❖ ♣ &	9	10 ♥ ♣	11 & † ❖ ♣	12 ♣	13	14 Festival Site Prep Fort construction
	15 Valentine Tourney Festival Site Prep ♣ + ❖ ♣ &	16	17 ♥ ♣	18 & † ❖ ✂	19 ♣	20	21
	22 ♣ + ❖ ♣ &	23	24 ♥ ♣	25 & † ❖ ♣	26 ♣ ✂	27 Borderscros War VI (Albury- Wodonga) Mundane Heraldry lecture, Sydney	28 Borderscros War VI Stowe Tavern Feast
MAR	29 ♣ + ❖ ♣ & Borderscros War VI Stowe Tavern Feast	1	2 ♥ ♣	3 & † ❖ ✂	4 ♣	5 Triformis Triduum, Melbourne	6 Newcomer's Games day & Feast ♣
	7 Triformis Triduum, Melbourne ♣ + ❖ ♣ &	8	9 ♥ ♣	10 & † ❖ ♣	11 ♣	12	13 Tourney in the Park (to be confirmed)
	14 Tourney in the Park (to be confirmed) ♣ + ❖ ♣ &	15 Tourney in the Park (to be confirmed)	16 ♥ ♣	17 & † ❖ ✂	18 ♣	19	20 Festival Site Prep
APR	21 Festival Site Prep ♣ + ❖ ♣ &	22	23 ♥ ♣	24 & † ❖ ♣	25 ♣ ✂	26	27
	28 ♣ + ❖ ♣ &	29	30 ♥ ♣	31 & † ❖ ✂	1 ♣	2	3

See overleaf for legend

Other Upcoming Events:

- 8th-13th April – Rowany Festival, Crossroads Medieval Village, Yass
- 3rd-4th June – Midwinter Coronation, River Haven (Brisbane)
- 8th-12th July – InterCollege War, College of St Monica (Melbourne)

Politarhopolis Regnum

SCA Politarhopolis, PO Box 1294, Belconnen ACT 2617 Email politarhopolis@sca.org.au
To subscribe to the Politarhopolis email list, go to <http://www.sca.org.au/mailman/listinfo/polit>

Please check the Regnum elsewhere on the website

Regular Meetings

- ☼ **Baronial Meetings:** the last Thursday of the month at 8 pm. Check with the Seneschal for location
- ❖ **Baronial heavy fighter practice:**
 - Sunday: from 3:00 pm at Haig Park, O'Connor near scout hall, Fencers and heavies welcome.
 - Wednesday evenings: from 6:30 pm, at Mawson Oval.
- ⚔ **Rapier practice:** Sundays, starting with Side Sword at 1.30 pm at Haig Park O'Connor.
- ♣ **Archery practice:** Sundays, 10:00 till 12:00 at Tuggeranong Archery Club, Western end of Soward Way, Tuggeranong. Cost 5 gold to non TAC members Range fees to TAC members
- ♣ **Twilight Twang Archery Practice:** 5.45pm to dusk, weather permitting. Location and costs as above.
- 🎭 **Arts and Sciences:** Sundays - after fighter practice, same location. Wednesday - between 12:30 and 3:00pm at the Mummery. Contact the Seneschal for location details and to confirm the session is on.
- ✂ **Stitch and Bitch:** Tuesdays, 7.30pm. Contact the A&S Minister for location details
- ⚔ **Baronial Dance Classes:** 2-4 pm Sundays at the Scout Hall, Haig Park, Turner
- ♥ **Cordon Rouge Open Herald Nights:** Tuesdays from 8pm – call Paul on [0407 468 244] for location details
- 📖 **Scriptoria:** Held by the College of Scribes every 2nd Saturday of the month. Call Jon on 6259 5842 for more details.
- 🎭 **College Dance Classes:** 2nd and 4th Wednesdays, from 6.30 pm at ANU Copland Building G030.
- 📖 **College A & S:** Every 1st, 3rd and 5th (if applicable) Wednesday of the month, from 6pm at ANU Copland Building G030
- ♣ **Mid week Boffer and A'n'S meeting:** Every Wednesday 3.30 - 5.00pm. Room 3 of the Tuggeranong Community Centre Cowlshaw Street, Greenway. Please check the notice board on entry as meeting may have been moved to a different room - will be under House Anaticula (SCA)

Please check all details are correct and contact the Chronicler to correct any errors. "Griffintayle" is published monthly, editions are printed the weekend following the Baronial Meeting. It is distributed in print and electronic forms. All submissions need to be received by the Chronicler by the 1st of the month for general and event notices, Officers Reports by the Wednesday evening of the Baronial Meeting. This is the February edition for 2004.

Upcoming Events

Valentine's Rapier & Heavy Tourney

When: Sunday 15th February
Where: Haig Park

'Tis the season of love and what better way to win your Lady or Lord's heart than by facing your foe on the list field?

Rapier lists open at 1.30 with a round robin tourney at 2.00. Heavy lists open at 2.30 with fighting at 3.00 - standard single-kill double elimination format.

Bring the one you love (or the one you would like to) and picnic refreshments. Gold coin entry to cover the cost of the hall.

Newcomers Games Day & Poisoners Feast

When: 6th March, 2004
Where: St John Hall, Corner of Constitution Avenue and Anzac Park REID ACT
Time: 2.30pm games will start, 6.30pm first course will be served

Come along to an event with a difference. We'll start the afternoon with games such as hobby horse tournaments, jousting and much much more. Then we'll feast on a variety of dishes with English, Italian and Arabic themes. The poisoners feast will have you poisoning friend, enemy and complete stranger alike, but beware the assassins...

There will be competitions for best death and most ingenious poisoning. Please book and pre-pay for the feast. We have an amount of seats set aside for students and we will have a limited amount of spaces available. I will be at fighter practice on Wednesday and Sunday, Stitch and Bitch on Tuesdays, and College meetings on Thursdays to take bookings and payments or contact me to arrange other options.

Cost: \$15 member/students, \$17.50 non-members
Steward and Bookings to: Alice Balnaves-Knyvett v-
albaln@microsoft.com

Tourney in the Park

When - Weekend of the Canberra Day holiday,
13th - 15th March 2004

Details: TBA

Note - Due to some difficulties this event may not run. See next month's Griffintayle for confirmation.

Events Elsewhere

Midsummer Night's Dream Tourney & Feast

Who: Mordenvale (Newcastle)
Where: Walka Water Works (outside Maitland)
When: February 14th

Come One! Come All!

Once again, in the pristine setting of Walka Water Works, you will enjoy feasting, fighting, and much merriment. You enjoyed it last year! Well, this year is bound to be even better, with a Shakespearean theme. So bring a chair, your feasting gear, and an open mind, and prepare to be entertained with romance and mischief, mordenvale style!

When: 14th Feb, 2004

Times: afternoon tea & list 3pm, Tourney 4pm, Supper 7.30pm

Address of Site: Walka Water Works, Scobies lane, Oakhampton (From Maitland, follow the tourist signs)

Cost of Event: Members & Students \$25, Non Members \$27,

At the door (not booked) \$30, Tourney only \$5.

Bookings Required: YES

Deadline For Bookings: 13th Feb (After this date will incur the At Door Price).

Bookings Contact: Ysabella de Montrose

PH: 02 4967 1743 (between 6pm & 8pm only please)

PO Box 22, Mayfield NSW 2304.

Please notify of any dietary requirements when booking.

Other Details: NB. As there are limited chairs available, it is advisable to bring your own. There is a \$3 / car charge for entry to the carpark, and whilst there will be food & cordial provided, there are no other retail facilities within walking distance from the site.

Border War VI

Who: Borderscros (Albury-Wodonga)

Where: "Noomaneena, Mt Buffalo Rd, Porepunkah

When: February 27th - 29th, 2004

Border War is moving!

With tensions rising in the southern regions of Lochac, the Shire of Borderscros has taken possession of Fort BorderStorm in anticipation of imminent conflict. With both Baronial neighbours investing new Barons and Baroness', the uneasy truce may be broken by a new war hungry ruler intent on invading the fertile expanse of Borderscros!

The call has gone out, join us in the alpine retreat of Noonameena for what could be the last stand!

Accommodations Costs:

Camping: \$8 per night

Dorm Rooms: \$12 per night

PRICE: Members: \$35 (Before the end of November)

Members: \$45 (Before the end of December)

Members: \$55 (Before the end of January)

Non-Members: add \$10

Detailed directions to site will be given upon booking or request.

STEWARD: Lady Cassia de La Rose (Carole Rhodes)

Email: cazzie@myaccess.com.au

BOOKINGS: Bookings can be made by emailing the steward or Borderscros@hotmail.com (please be sure to include 'Border War' in the subject heading) or contacting any of the Shire officers listed in the Kingdom Regnum.

WARNING: EARLY BOOKINGS ARE ESSENTIAL!!!

The dorm accommodation will be allocated upon first in best dressed, if you want a good room, book early! The

rooms range from two bed to a room through to eight beds to a room.

Contact thanatos@myaccess.com.au or cazzie@myaccess.com.au for any questions regarding the event.

Tavern Feast

Who: Stowe on the Wowld (Sydney, Western Suburbs)

When: Saturday, 28th February, 2004

Where: The Baronial Pavilion, Pendle Hill Scout Hall, Civic Park (off Civic Ave), Pendle Hill (not far from Pendle Hill Station)

It's coming around again! Stowe on the Wowld invites one and all to their annual Tavern Feast (Huzzah!) The scene is set at a seaside port and townfolk have heard news that raiders are working their way down the coastline and should be arriving on the morrow. With our warband being out of town (defending the Barony from raids), it is impossible that we will be able to fend them off, with dawn seeing the demise of the town. There is one way to escape with your fortune and sanity intact and that is on the Good Ship Rising Sun, only there is only room for one passenger left. So, with your pouch of coins, you make your way to the Archers Arms tavern to win your fortune and your freedom and raise the fee you need to join the ship. You quickly come to realise that people will do anything to escape...

Feast commences at 7.30pm.

Cost: \$15 (members/colleges), \$20 (non-members).
Special rate of \$10 if this is your very first SCA event and the Steward receives verification from your group
Hospitaller or Seneschal
Make Cheques Payable to: 'SCA Stowe on the Wowld'

The event will be capped at 65 people, and due to this being a previously popular event, bookings are essential and only accepted with payment (Get in early!) Book to: The Steward, Finnabhair an Einigh ui Binnech (Finn), email funkyfinn@fastmail.fm
Let the Steward know if you have any food allergies or specific dietary requirements.

BYO Chair and ways to win your exit.

There will be the traditional A&S comps for best brew (either alcoholic or non-alcoholic) and best entertainment piece.

Triformis Triduum

Who: Krae Glas, South Eastern Melbourne
When: March 5th – 8th

Where: Pryor Rd, Drouin, Vic 3818

Being a three day camping event celebrating war, tourney and knowledge, to be held close to the borders of the three Shires of Krae Glas, Arrowsreach and Iseldir.

Cost: Weekend - \$20/\$30 members & newcomers/non-members

Day - \$10/\$15 members & newcomers/non-members

Steward: Lady Aelesia de Trochdene (Louise Stewart)
contact: aelesiadetrachdene@hotmail.com

Site opens: Friday 5pm. Site closes: Monday 4pm. BYO everything, just like Festival (think of it as a three day trial for the real thing!). Subject to fire restrictions, a cooking pit and campfires will be permitted (fire regulations as per festival)

Activities:

Saturday is war day. Lord Sui Zo will be organising an eight hour war, with seige tactics, forays, open field battles and all manner of mayhem

Sunday is collegia day. Streams will include period camping and cooking, pavilion making, maille making, combat collegia, costuming and autocrating.

A market will be open on this day, too, to fulfil your retail therapy needs.

Monday is tourney day. Melees, tourneys and a boffer tournament.

Archery will be conducted all weekend.

Rowany Festival 2004

When: Thursday 8th – Tuesday 13th of April 2004.
Where: Crossroads Medieval Village, Yass.

- 1) There are some issues with the supply of equipment for hire for this year's Festival that are being sorted out. As soon as agreement has been reached there will be an online booking form attached to the Bookings area of the website: www.sca.org.au/rowany/festival
There will also be an equipment form in the information packs that will be sent out with the receipts.
- 2) Receipts, Info Packs and Booking Confirmations
The receipts will be posted with the info packs, the packs will be ready to post on Wednesday January 28.
- 3) The haybales we are purchasing for Festival, (see booking form) are indeed the Straw variety to help those afflicted by the other kind.
- 4) Volunteering - Please do!!!! There is a form attached to the Booking form and we need your help.
- 5) Merchants - THIS IS VERY IMPORTANT. If you wish to sell ANYTHING at Festival this year you must register. You can do this through either festivalsteward@sca.org.au or Bliss on naelle.griffin@ato.gov.au If you do not register you will not have a table at Market Day. Thank you to all those who have already done so, your tables are booked.
- 6) There is a map of the Camping areas on the website. Please check to see if your campsite is listed, if it is not, please contact me.
- 7) There are still some places for Collegia, but they must all be finalised by February 28th. If you wish to teach one, send an email to donyale@iprimus.com.au, listing the following:
SCA name:
Mundane name:
Phone number:
email:
Class title:
Brief synopsis of class:
Any required materials or cost?
Length of time required:
Preferred day/time:
Absolutely cannot clash with:

A&S 'stream' if appropriate (eg textiles, costume, music, etc):

To book for Festival:

Online -

<https://www.sca.org.au/rowany/festival/booking/webbooking.php>

(Keith Romanis) Hrothgar aet Gytingbroce
festivalsteward@sca.org.au

Midwinter Coronation

Who: River Haven (Brisbane)

When: 3rd-4th July

Where: Sat: St Edwards Function Centre, Chatswood Road
 Daisy Hill, QLD, 1pm - 11pm

Sun: Artesanos Hall, Wesley Street, Lutwyche, QLD,
 9.30am - 4.30pm

Come along and join River Haven for a Winter Frolic to celebrate the Coronation of the 5th King and Queen of Lochac.

Prices: Up until 18th June \$35M \$40NM

Up until 25th June \$40M/ \$45NM

Children 6-13 Half Price. (Family Price on Application)

Billeting Available, Most diets catered for.

Event capped at 200.

Stewards Caelia the Fair and Beatrice Malatesta. (Michelle McDonald and Kellianne Kane) alshell@bigpond.com

BOOKINGS: Sibella da Montefeltro (Allison Brown)

hobbit_hall@optusnet.com.au

Officers Reports

Baron and Baroness

Greetings unto the Barony of Politarchopolis.

Firstly, we would like to thank all those who were involved in the preparations for, and provided assistance at our Investiture. We enjoyed the event and were particularly impressed with Sir Philipe's singing during the St Aldhelm's play.

We also like thank Baron François and Baroness Æelfthrythe for their stewardship of the Barony in the last few years and their support during our preparations.

February sees the Baron journeying to Border War to test our forces against those of Stormhold in this traditional inter-barony contest. He will be seizing the opportunity to test his improved engine of war and increase the number of combatants that tremble at the mere sight of his mighty siege engine.

We look forward to St Aldhelm's Newcomers Feast in early March and remind all that it is preceded by Orientation Week at which the College will be displaying examples of all facets of our Society. We hope to see many of you at both of these key occasions in our calendar.

Yours in Service,
 Edmund Ale-conner
 Baron

Leta Von Goslar
 Baroness

Seneschal

Hello everybody and welcome to the new year!

Firstly thanks to François and Aelfthrythe our now past Baron and Baroness for all their work during their tenure. Congratulations to Edmund and Leta the Baron and Baroness of Politarchopolis. I trust you will all support them in their endeavours for the Barony of Politarchopolis.

As is usual the beginning of the year brings us a number of regular events and activities. This year we do not have a Valentines Feast, however there is to be an afternoon of tournaments on the 14th of February. That will be followed by College O week and the newcomers feast. At this stage it is not certain that Tourney in the Park will happen.

If you have an event you wish to run, let me know so we can fit it into the baronial calendar. Ideally I believe there should be at least a feast and a tournament each month. As I don't want to run that many events there is room for you.....

Sunday afternoons at the Haigh Park Scout hall continue and are well attended, for Rapier, Dance, Heavy and the occasional A&S session. Tuesday Stitch and Bitch has recommenced, courtesy of Mistress Sybille and Wednesday evening heavy training at Mawson oval continues to be well supported with up to 15 armoured combatants in attendance. This is a good start to the year and something we need to build on.

Festival looms - there are Rowany Festival site preps on the third weekend of each month, the next one will be the 14th and 15th of February, it would be good to see some more members of the Barony in attendance. Festival this year falls over the weekend of April 10/11, if you haven't booked yet the prices are rising.

Finally I am looking for a deputy Seneschal, the duties will be fairly light (that is unless I win a Crown Tourney) well it will mostly involve prodding me into gear.

Long live the Baron and Baroness
 Cheers
 Stephen

College Seneschale

In preparation for the College of St Aldhelm's participation in the O-week clubs and societies day at the ANU on the 18th February we are calling for volunteers. We will looking at doing about 3 fighting demos evenly spaced throughout the day. These will probably be at about 10am, 12noon and 2-3pm. If you think that you could fight in any or all of these demos can you please e-mail me.

We are also looking to do a showcase of SCA Activities. To do this we are going to set up a pavilion with a variety of stuff on show. I was hoping to get some of the guilds input to put on show. If you are a representative for one of the guilds can you please e-mail me to discuss? I will however also be trying to get in contact with you over the next couple of weeks.

If you have any of the following items that you would be willing to lend us, please respond (they will be well looked after): Chairs/Stools, Carpets/rugs, Banners/Pennants, Chests, Artwork/Scrolls etc.

If you would be willing to volunteer even just for part of the day, we need people to chat to people, do stuff, or just stand around looking pretty. Please contact me by e-mail or on 0402 337 814 or Claire Buller:
astarith_22@hotmail.com

There is also a chance that we will be doing a demo (a smaller demo) at the UC clubs and societies day on the 25th February, but I have yet to hear whether we can or not. Watch this space for more details.

In service,
 Alesia de Cheval Blanc
 Outgoing Seneschal, College of St Aldhelm



&S Minister

Things have been going slowly but steadily over the break. Scribes are scribing, musicians are playing, dancers and dancing, costumers are frocking and everything is bubbling along.

Stitch and Bitch has been re-established weekly and had a good showing in its first weeks.

Dance is progressing as a regular activity and so is the dance musicians practice. In weeks to come, look out for singing (part-singing, yes boys we want you). If you are interested in singing some lovely madrigals you should contact me and I'll let you know the time and place!

There will shortly be a calligraphy competition announced for May Crown for beginner scribes. The prize (probably a voucher) will be sponsored by Jon Price. Watch this space for more details.

Festival is only a short time away, get out that wardrobe and start checking what needs mending, what needs patching, what needs stitching and what needs throwing.

Thanks,
 Sybille



ebwright

Not a lot was done during the month of December apart from the usual advertising of upcoming events, and the Griffintayle.

In January work was done to complete the May Crown website (<http://www.sca.org.au/politarchopolis/MayCrown>) and to provide a webpage for the recent baronial investiture.

In February I am planning to start overhauling the pictures from the main gallery page to hopefully have some newer (in age at least) photos of various activities. In addition I will be collecting any photos that people may have taken during Invest for the Invest Gallery.

YiS
 Lord Rodri



onstable

We have had two events in January. The boffer war on the 18th hosted by House Anaticula, Lord Rhodri as autocrat. And Investiture of Baron Edmund and Baroness Leta on the 31st.

Boffer war had a good turn out of 34 people, 19 adults and 15 minors. All had a lot of fun. There were no injuries. Defiantly recommended to run again.

Investiture also had a good turnout of 160 people, 144 adults and 16 minors.

Lady Oriel did a fantastic job as autocrat. I'm sure it was enjoyed by all who attended. The day went smoothly preceeding a few hiccups at the start with by illness. No injuries were reported.

A few lost property items

- * Brown/beige unglazed goblet.
- * Speckled brown glazed goblet
- * Covered coathanger with attached herb sachet
- * Cylindrical, approx 2 inches tall, soapstone container with carved lid
- * Greybrown short cloak (possible known owner)

There are new transfer of guardianship /loco parentis forms out now. Ready to use now but will be mandatory from may 1st. currently on the kingdom constables webpage.

Lady Könusch



arshal

Greetings unto the populace.

With December being a quite month I can report that there were two well attended events for the month of January, one being the Boffer War and the other the Baronial Investiture Tourney (BIT). My thanks to the people responsible for their efforts in running these events.

There was one injury to report, that being Sir Brusi and his shoulder at the BIT. But being the stalwart (or is that stubborn?) fighter that he is Sir Brusi chose to successfully fight on.

Authorization Forms and cards – I am still happy to cover the cost of posting the forms off (and chasing the up if they are late) but if you wish to send them yourselves I must have a copy of the authorization form given to me before you post it.

Important – Fighters, check your authorization expiry dates. If you 'expire' between now and festival please contact me ASAP to organise your renewal.

No Valentines Day event is planned, but the following will be held in March 2004:

Upcoming Events:

Tourney in the Park (Weekend of the Canberra Day holiday), 13th – 15th March 2004

Details: TBA

Tourney, 21st or 28th of March.

Details: TBA

Le Crapaud Chivalric Tourney, ? March/April 2004

Details: TBA

Rowany Festival, 8th – 13th of April 2004

Details: available online

Anybody who is interested in becoming my Deputy please contact me to discuss what is involved.

YiS
Heinrich Maximillian von Hesse
Politarchopolis Baronial Marshal

Reeve
Greetings, I've just taken over the Reeve position, but I'm yet to deal with the paperwork, so I don't have much to say.

I must thank my predecessor, Mistress Francesca Cellini, for her efforts of many years.

Finally, what's the difference between a tightrope and a Scotsman? A tightrope sometimes gives.

Adair MacDermid
Reeve
"The answer is No! :-)"

Chronicler
Between bad health, a trip to casualty with Drakey (no damage!) work and a desperate need for early nights, this issue has proved to be the toughest for me yet.

No matter, but it does make me aware that I desperately need some help with the A&S aspects of the Griffintayle. Going by the feedback I have received, these articles are proving popular, but I'm finding the task of providing them tiring. So I'm putting out a request for help.

I require submissions for "Recipe of the Month" and the backpage A&S articles. So get digging in your old feast kitchen notes, write up about that project you did last year that everyone commented on, and let me know.

For the recipes, I require the source details (including source name, dates and editors/translators) and the original text with/or the English translation, your redacted recipe and, preferably, a commentary on the result (e.g. this tasted good but is very filling, this tasted like ditchwater but I think would be better if you added more meat, etc.)

For the A&S articles, text must be in Times New Roman, font size 10, and the whole, including diagrams (which I can scan for you) must be no more than ¾ of one A4 page. A brief bibliography of source materials is preferable.

I'd especially like some articles on subjects that I am not qualified to write about, like armouring, costuming, pottery, jewellery, woodworking, leatherworking, millinery, illumination, icelandic fish skin tanning, viking rowing styles, cartography of semi-mythical lands...you get the idea.

I also like the idea of articles of a more philosophical nature. Does anyone care to write about the nature of Chivalry in a period context, or the exact rules and expectations of the Courts of Love?

Iechyd da,
Blodeuwedd y Gath cysglyd.

News of the Realm

The next festival site prep at the Crossroads site near Yass is the 14th-15th February. The Barony of

Rowany will feed anyone who comes along to help. They will be serving lunch and dinner on Saturday, breakfast and lunch on Sunday and various in between snacks.

Wondering what to eat at Rowany Festival? Cut off from your supply lines? Not keen on foraging?

Crispin's Kitchen.

Get Fed.

Authentic Food.

Booked customers only. \$80 per person, includes breakfast, lunch and dinner from Friday to Monday, plus Tuesday morning breakfast. Bookings: email jaysen@au1.ibm.com or phone (02) 6241 0919.

The Fourth Annual Best Looking Banners and Flags Campsite competition will be judged at Rowany Festival during Saturday and Sunday. The idea behind the competition is to improve the overall medieval effect during festival by having many banners and flags flying throughout the campsites. The winner will be announced sometime during Sunday evening. The prize is a case of alcoholic cider. Last years winners were House Louvain who had to rotate their wonderful banners on only a few poles due to a shortage of banner poles in their campsite. Previous winners were the River Haven Barony and Artisania household, also from River Haven. Time for a Politarchopolan victory over the northern scum!

Inter-College War A&S competitions have been announced. They are:

Beverages: Alcoholic or non-alcoholic

Armour or fighting accessory: suggestions include gauntlet, helm, quillion, quiver, glove, belt, favour

Pageantry: suggestions include banners, pennants, tabards, garb, processions and verbal pageantry

Garb accessories: suggestions include pouches, hats, jewellery, shoes, underwear, sleeves, embroidered handkerchiefs, hairpins etc

Feast essentials or accessories: Chair, candleholders, candles, table runners, jams/preserves, handmade crockery, tabletop trebchet, board games

Music and entertainment: singing, instrumental or theatrical piece. Filk will be allowed, but not be judged in the same category as actual period music (or something like that)

Dance: probably 2 dances to be set within this competition - one very simple brawl and another more complex dance. More details TBA.

BONUS POINTS given to Colleges with the best and most dominant heraldic displays. These competitions are only limited to your imagination and documentation!

There will also be a *Surprise* A&S competition during the event.

Heraldry Australia invites all interested people to attend a heraldry lecture in late February 2004. This follows a very successful lecture in December 2003 by the Lord Lyon King of Arms. The lecturer, Peter De Vere Beauclerk Dewar, has served many times as Falkland Pursuivant Extraordinary at the Court of the Lord Lyon. His lecture is on Friday 27 February 2004 at 6:15pm at Sydney Mechanics School of Arts, First floor 280 Pitt St, Sydney 2000 Mr Dewar will deliver his lecture Arms and the Man Heraldry Old and New. Entry is by gold coin donation. Please advise the Hon. Secretary on 02 4757

4697 or via e-mail at heraldry_aust@optusnet.com.au if you will be attending, and please bring a friend. Mr Dewar is in Australia as a guest of the Association of Australian Decorative and Fine Arts Societies, and will be touring northern NSW and Queensland. Contact the above for further details.

From the Cockatrice Editor - "Fair Greetings, citizens of Lochac! Arts and Sciences are an important part of life in our lovely Kingdom. One way that A & S knowledge is shared is through the pages of Lochac's only kingdom wide A & S magazine, Cockatrice. We put out Cockatrice on a quarterly basis and our pages are filled with information on just about any arts related topic you can think of. However, in order to continue, this not-for-profit venture needs your support. If you would like to see what we do, ask you seneschal. Thanks to the generosity of Aneala, Innigard and Rowany, each group in the Kingdom received a copy of Cockatrice to celebrate Cockatrice's 5th birthday. Should you then like to subscribe (for only 28gold!), have a look at our website <http://www.sca.org.au/cockatrice> or email me: cockatrice@sca.org.au

Don't want to pay for your magazine? Write us an article! Submissions in 11 point text which are two or more A4 pages long will receive a free copy of the mag. The DEADLINE for inclusion in the Festival issue is FEBRUARY 29. Cockatrice also accepts original artwork, both for covers, and for fill. Please contact me for more info, or with questions or comments. Yours in service to the Arts and Sciences,
Lady Rainfreda, Editor-in-Chief, Cockatrice".

News From Politarhopolis

The following received awards at the recent Baronial Divestiture and Investiture:

Adair McDermitt, Order of the Burley Griffin - Martial
Adeline of the Welsh, Order of the Burley Griffin - Service
Ælfled of the Weald, Order of the Burley Griffin - Arts
Alex the Potter, Baronial Cypher
Alicia de Cheval Blanc, Order of the Burley Griffin - Service
Catarina della Pieri, Order of the Burley Griffin - Service
Cornelius von Becke, Order of the Burley Griffin - Martial
Dickon Shorthand, Order of the Cordon Rouge
Diego Alvarez, Baronial Cypher
Duncan McAlpin Shieldsbane, Pensioner - Sergeant of the Guard
Edmund Ale-Conner, Order of the Burley Griffin - Service
Francesca Cellini, Baronial Cypher
Heinrich Maximillian von Hesse, Baronial Cypher
Heinrich Maximillian von Hesse, Order of the Burley Griffin - Service
Isabel de Breton, Pensioner
Joanna of the Beechwoods, Order of the Burley Griffin - Service
Joram Goldspoons, Order of the Griffin's Wing
Karl Faustus von Aachen, Baronial Cypher
Leonie de Grey, Baronial Cypher
Madeleine du Lac Agenais, Order of the Burley Griffin -

Service

Nicholas de Villiers, Baronial Cypher
Oonagh O'Neill, Baronial Cypher
Oriol of the Gypsies, Baronial Cypher
Pridery the Vain, Baronial Cypher
Robbie de Borsch, Baronial Cypher
Robbie de Borsch, Pensioner
Stephen Aldred, Order of the Cordon Rouge
Sybille la Chatte, Baronial Cypher
Sybille la Chatte, Order of the Burley Griffin - Arts
The Barony of Rowany, Order of the Griffin's Wing
Ysabella Vitale, Baronial Cypher
Ysabella Vitale, Order of the Burley Griffin - Service
NB – all Baronial Cyphers given by François and Ælfhrythe

For those interested in learning a calligraphy hand, or extending their skills. The Canberra Calligraphy Society hold workshops on the fourth Sunday of each month and run classes at a variety of venues. They also look at many activities related to scribing including book binding, marbling, painting and Celtic knot-work. They have a bi-monthly newsletter, an annual Exhibition (Alphabetical order) and discounts are available at several stores around the region. For information contact Pamela Kemp 6286 9609 or pmkemp@webone.com.au. Annual subscription \$30 singles \$20 concession.

On the 14th of February the construction of the fort for the festival wars will continue. Bring along lunch and plenty of water, sunscreen and a hat. If you have tools they might aid us in the construction please bring them along. And if some one has a ladder they could bring along it would be greatly appreciated. (The towers on the fort are 16 foot high!) Contact the Baron for location details

Stitch and Bitch has begun again on Tuesday nights and is proving successful. Bring you're a&S projects (even those that do not involv stitches) and enjoy a relaxed evening in good company. Takes place at the abode of Mistress Sybille (see A&S Officer in the Regnum) weekly. Contact her for more details.

Recipe of the Month

Funghi Altra Modi {"Mushrooms, Another Way"}
Stuffed Grilled Mushrooms

"In altro modo potrai aconciare li ditti fonghi, cioè nettandoli prima molto bene, e poi mettargli sopra la bragia, et ponvi sopra del lardo et de l'aglio battuti insieme et del pepe. Et similmente gli potere aconciare con olio. Et etamdio gli poterai cocere così acconci in una padella come se fosse una torta."

from *Libro de Arte Coquinaria*, Maestro Martino, circa 1450.

"And another way to prepare mushrooms is to clean them very well, and then to put them over hot coals, and inside put some salted pork fat and some garlic chopped finely together and pepper. And you can do them similarly using oil. And you can also cook them in a frying pan in the same way as a torta."

Taken from "The Original Medieval Cuisine" Barbara Santich, 1995, Wakefield Press.

Santich's redaction:

500g mushrooms

125g pancetta

4-6 cloves garlic

Freshly ground pepper

Olive Oil

Choose flat mushrooms with largish caps. Wipe mushrooms clean, trim stems. Chop pancetta and garlic and mix the two. Continue chopping to make a fairly homogenous mixture. Distribute this mixture evenly in mushroom caps, season with pepper and drizzle lightly with olive oil. Grill under pre-heated grill for about 5 minutes, or until pancetta has melted into mushrooms. Serve hot.

About ten years ago, a variation of this dish seemed to appear at every feast (with bacon instead of pancetta and the addition of cheese). Whilst I was living in the UK, I went to an event some three hours drive from where I was living, the first evening of which had a pot luck feast. Not wanting to try to transport pre-prepared food in an already over-full car, I decided to make stuffed mushrooms as a quick and easy dish to make in a small, ill-equipped kitchen.

I was somewhat stunned to discover that, based on the reaction of gentles from no less than 5 different kingdoms, that the stuffed mushroom seems to be the internationally recognised dish of Lochac!

Whilst the addition of cheese is tasty, I can find no documentation of it's use in this dish (if any can provide me with it, please do!) However, the basic recipe as given above is still tasty, and this is still a dish that can be a quick, easy and well received addition to a feast.

Pancetta tends to be pricey. I've found that using the fat cut from bacon rashers being used in another dish answers very well. Another option, and it also makes the mushrooms cook faster when in the oven, is to cook fatty bacon in a frying pan and then pour the hot fat over the garlic stuffed mushrooms.

Santich advises in her redaction that olive oil be drizzled over the pancetta and garlic mix, but from the original I read that rather oil is an alternative to the pancetta. I dislike the taste of olive oil combined with pancetta or bacon, and I think it makes the mushrooms too greasy. Leaving out the pancetta and using oil and garlic alone gives a very different flavour, which is very nice and I highly recommend it as a vegetarian option.

If you do use this dish in a feast, prepare the mushrooms and have laid out on baking trays in the morning, freeing up time later for other dishes. Fifteen minutes before the remove is to be served, put the mushrooms into a very hot oven. They cook quickly and don't mind sitting for up to 15 minutes, but don't cover them or they tend to go squidgy and wet.

Snippets, Tidbits, Odds and Ends

- ◆ During the Middle Ages, based on the writings of Aristotle, it was believed that the heart, not the brain, was the seat of intelligence. The brain was supposed to be a device for cooling the blood to prevent the body from overheating.

- ◆ Though Christopher Columbus came from Genoa and was Italian, there is no surviving evidence that he ever wrote in that language. All surviving examples of his writing are in Spanish.
- ◆ William Gilbert, physician to Queen Elizabeth I of England first coined the word "electricity". He took it from the Greek *elektron*, meaning amber, which is easily made to attract threads, feathers and the like through static electricity.
- ◆ Because the Book of Genesis in the Bible states that Eve was made from Adam's rib, most Medieval physicians and anatomist's claimed that women had one more rib than men.
- ◆ St George, patron saint of England, was Ethiopian. St Andrew of Scotland was a Jew from Palestine. St Patrick was a Welshman who was kidnapped to Ireland where he was sold into slavery. He escaped and returned to Wales, where he rose to the rank of Bishop, and bitterly protested when he was ordered to return to pagan Ireland to convert the natives. Only St David of Wales, of all the patron saints of the British Isles, was born in the country of which he is patron.
- ◆ In the 15th century the Turks used a gun of fearsome proportions to terrify their enemies. Made of hooped iron, it took four oxen to move it and fired stone balls that weighed half a ton.
- ◆ In the 14th century, a band of Tartars laid seige to the town of Caffa (in the Crimea) where a group of Genoese merchants had taken refuge. After three years, to break the resistance of the city, the Tartars catapulted bodies into the city, a common form of psychological warfare. But the bodies were of those who had died of the bubonic plague and the whole town became infected. The Genoese who survived returned to Genoa, praising God for their deliverance from the Tartars. Unfortunately, they introduced the plague, with terrible results.
- ◆ When the Sultan of Egypt died in the 13th century during a war with King Louis IX of France, his wife, Shajar al-Durr, kept the fact a secret. Telling the court that the Sultan was merely ill, she issued orders in his name, won the war and captured Louis in 1250.
- ◆ Strictly speaking, the Hundred Years War between France and England never finished. No peace treaty was ever drawn up, the English would only agree to a truce.
- ◆ In the 13th century, women of the free Hansa city of Lübeck (in modern Germany) had the same legal status as men to run businesses, join guilds, trade, own property and earn and hold their own money. In Victorian England, married women had none of these rights.
- ◆ The first woman to hold governmental power in the New World was Isabel De Soto, from 1539-1542. She governed Cuba for Spain whilst her husband, Governor Hernando De Soto, went exploring the newly discovered lands.
- ◆ A book of maps is called an atlas because the 16thC Flemish printer, Gerardus Mercator, printed a book of maps of various parts of Europe that bore a picture of the Titan Atlas carrying a globe of the world on his shoulders.
- ◆ It's generally known that the word 'assassin' derives from the word hashish, based on the notion that 'the Old Man of the Mountains' feed his Islamic warriors hashish to give them a glimpse of the Paradise that would be theirs if they died fighting their religious enemies. What is not generally known is that the drug used was actually opium, from poppies, not what we call hashish today, derived from cannabis. The word to medieval Arabs meant a narcotic, not a specific drug.

Source: "*The Giant Book of Facts and Trivia*", edited by Isaac Asimov, 1979, Magpie Books.

Webpage of the Month

<http://art-bin.com/art/oastro.html>

This is a translation of Chaucer's instructions for using an astrolabe.

Advice for Running a Feast Kitchen

Running a feast is always tough, but it need not be too stressful. Good planning, tied with good communication & good team work leads to a calm kitchen that can cope with any eventuality. A good feast, from the kitchen's point of view, relies on two things only; the menu & the cooking team. When planning your menu, you need to consider many things.

Season – what time of year is it? What is the temperature likely to be? Heavy stews aren't appropriate in hot summer weather & cold collations don't do well on a cold winter's night. Pick your food appropriately & remember that people tend to eat a little less in hot weather. Look for seasonal bargains.

Kitchen – consider your kitchen & your equipment. What cooking facilities do you have? How many hotplates/burners? How much oven space? Fridge space? Does the kitchen have a microwave oven or pie heaters to heat pre-cooked food? Start thinking about the cooking utensils you have. How many large pots & pans do you have? How many baking trays & dishes, how many mixing bowls? Remember, although you can use the same pot in second remove that you used in the first remove, it's no good if the dish takes 2 hours to cook. Another thing to consider is the washing up space. The speed with which dishes can be washed can make a big difference to how frequently you can re-use limited utensils.

Serving – how do you plan to serve the removes? My second strongest piece of advice I can give is *no more than one sloppy dish per remove!* Unless you can find enough large bowls to put out one lot of stew for each table, stick to this rule. Having servers walking around the hall with large pots full of hot liquid is not only potentially dangerous, it's also a highly inefficient way to serve. If you possibly can, attempt to have as many serving platters/bowls as tables for each dish. It makes for faster & much better serving, & more equal portioning of the food. If you don't have a large number of serving dishes, consider a smorgasbord style of serving for one remove. If you can find lots of large trays, assign a server to each table & have them collect bowls/plates from the table & bring them to the kitchen to be served.

Dietary Requirements – it's a rare event that doesn't have a vegetarian. Dairy, gluten, nut & egg allergies are also common. It is up to the feaster to let you know about their requirements, not yours to cater for all eventualities. Dairy intolerant & vegetarians are fairly easy to cater for, but others may not be so. Don't forget that most margarines have some dairy in them, most commercial pastries have animal fats, & check processed foods for gelatine. Margarine made from vegetable fats only can be used to replace butter in a dish, cheese can be left out of some dishes, but don't do so for the whole feast. Instead, make a few portions of dairy-free versions of your dish, if you can. In the same way, rather than trying to make a vegetarian friendly feast, make a small amount of an easy to prepare vegetarian dish to give as an alternative to the meat dishes. And remember, you don't have to tie yourself into knots to accommodate someone. Don't feel obliged to cook replacement dishes for someone who is allergic to eggs, say, just be aware of cross contamination in the kitchen. You are well within your rights to refuse to provide alternatives for allergies or food preferences that severely compromise what you can do or you feel is beyond your abilities (e.g. wheat allergy, vegans.)but remember to advise the event Steward and the person concerned, as they should get a reduced rate for eating off-board.

Variety – A good balance is 3 savoury dishes to every 2 sweet ones & 2 non-meat dishes to every 1 meat dish. Try to balance salt, sour & bitter or spicy evenly. No more than 3 in 5 dishes should have pastry & include the bread you put out on the table as a pastry in that equation, as well as stodgy, starchy dishes. Remember that a meat dish with a sweet sauce counts as sweet, not savoury, in the balance. Try to have no more than 1 dish per remove that is particularly odd to modern tastes, or has contentious ingredients, like offal or rabbit. Very rich dishes, like venison stew, & dishes with expensive ingredients should be strictly limited to no more than 1 for the entire feast.

Amounts – this is the bit to be aware of. Under-catering is embarrassing, and over-catering is expensive & wasteful. The ideal portions for the whole meal are no more than 250g of meat in total, approximately 800g of food overall. That means if you have 3 meat dishes, allow for around 80-85g of meat per person per meat dish. Most cooks have a problem with this because it doesn't feel like very much. Remember you are effectively serving 2 or 3 evening meals at once, so you need to keep the portions small. Within your 250g of meat, give a bigger proportion to sliced meats like roast beef or cold small goods as people will eat more. In the same light, reduce the meat proportion for stews, & even more for soup, as people will eat less, unless you have a very meaty, very thick stew.

Working out the proportions for the whole feast. Once you have chosen your dishes, reduce the amount in each recipe to one serving. Write out a list of all the ingredients with the single portion amounts. Now, add up the total weight. You'll usually get around 1.5 to 3kg of food per person. Divide your total weight in grams by 800, then divide each recipe's ingredients by this amount. If your total 'single portion' weight was 2kg (2000g) divide by 800 (ideal portion amount) to get 2.5. If the recipe asks for 250g of chicken, reduce this by dividing it by 2.5 = 100g. Do this for everything on your ingredient list, then times this amount by the number of people attending the feast. There are some exceptions. Err on the side of caution with spices, salt & sugar if used as a flavouring, stock & wine used as a cooking liquid & pastry. Be prepared to need a little more butter, oil, vinegar & thickening agent (e.g. breadcrumbs, roux paste). You may have to further reduce the individual portion amounts for some dishes to get down to 250g of meat.

Once you've got your menu planned, write out each recipe in the amounts that will be required for the feast. Make sure everyone on the cooking crew gets a personal copy of this, preferably beforehand. Bring extra copies to the kitchen & have at least one copy stuck up on the wall so helpers can refer to it instead of having to ask for instructions.

My strongest advice is this – *make a time table!* Work out when you plan to serve your removes. From that, look at how long each dish will take to cook & note the time it will have to start cooking by. Remember some dishes need to cook for longer when made in large amounts. Estimate how much time will be needed to prepare the dish & note the latest time for prep to begin. Don't forget to allow 15 minutes standing time for roasted meats before you carve & dishing up time before you serve. Try to slot prep in earlier in the day so it's ready to go at the right time. Your time table should be big, clear & easy for anyone to read. Stick a large clock next to it so everyone can see the time. It makes all the difference in the world!

There's no excuse for a remove to be late, but sometimes events beyond your control means it needs to be delayed. It isn't that hard to keep food warm. Take food off the stove once it's cooked. You can turn off the oven & leave cooked food inside, just cover with alfoil to make sure it doesn't burn or dry out. Some dishes can be taken off the stove up to an hour before serving & kept hot by wrapping the pot in towels. If you do this, drain the cooking liquid off (unless it is part of the dish) when you stop cooking it. Avoid portioning out hot food onto platters until the last minute. Cover roasting trays or bowls of hot food with alfoil & then cover with two or three thick towels to keep the heat in.

Don't forget, no matter how important the court, the performance or the what-ever that is delaying the serving of your remove, people have paid to eat, and that is where the bulk of the money they have paid goes. Fifteen minutes is about the tolerable limit for a kitchen to keep a remove waiting. 20 minutes is pushing it, 30 minutes is unacceptable. Even court can be politely interrupted with a reminder that there is food spoiling. A discreet pulling of the herald to one side by the Head Cook with a reminder that court has run overtime by 15 minutes & you can only wait for another five does wonders. It is perfectly acceptable and don't be afraid to do it if you need to.