

Questing Quill



*Photo from 2012 Pennsic Wars
September, 2012 A.S. XLVII
Official Newsletter of the Barony of Loch Salann*

This is the *Questing Quill*, published by and for the members of the **Barony of Loch Salann** of the Society for Creative Anachronism, Inc.

Questing Quill is now being published as an online PDF and available to all members of the Barony at no charge. This is not a corporate publication of the SCA and does not delineate SCA policies.

Submissions are not only welcome, they are encouraged! Be a part of the newsletter, reach the people, share your knowledge and wisdom.

Please send all submissions to Chronicler at Winifred.Whitehorse@gmail.com.

Submissions must be received by the 27th of the month to be guaranteed to appear in the following month's issue.

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September, 2012

In This Issue

Message from

the Baron and Baroness 1

Officer News 2

Upcoming Baronial Events –

Lochtoberfest 4

Upcoming Kingdom Events

Harvest War 5

Crown Tournament 7

Awards 8

Awards Recommendation 9

Article – Saints of September 10

From our Friends from Other Kingdoms

Five Period Embroidery Stitches 11

From the Archives 32

Event Report – Pennsic War 36

Event Report – Coronation 40

Terms of the Month 42

Baroness Blog 43

Casamira's Corner 43

Kid's Corner 44

Guild Information 45

Contact Information 47

Message from the Baron and Baroness



Unto the populace of the Ancient and Glorious Barony of Loch Salann, we do send greetings,

Fall is upon us and the bountiful harvest will soon begin. The bounty of the lands in the Barony of Loch Salann appears to be more than generous and all should have no concerns about their needs throughout the long winter months ahead. HE Jennet and I have enjoyed a wonderful summer, having had the opportunity to visit many of our friends in other parts of the Kingdom and also to welcome them to our lands to partake of the Barony's well known hospitality

A few weeks ago, we ventured north to attend Midge Marsh Melee in the Barony of Grypon's Lair. As always, it was a very enjoyable event, with a wide range of activities for all to participate in. This site provides the most interesting archery range in the Kingdom, with the full-sized animal targets scattered throughout the marsh. Lady Perwyr verch Owen did a masterful job of running the tournament with the aid of several other marshals. The thrown weapons competition was very well attended and the range was kept open nearly twice as long as planned to allow everyone an opportunity to throw. Our thanks to

Bjorn Hrafnsson
Baron

Jennet Moir de Brechin
Baroness

Andrew of Harris upon York for providing such an enjoyable time for everyone. Of course the fighting scenarios, both heavy and rapier were not only fun for the participants, but also for those who had an opportunity to watch them as well.

It is our great pleasure to welcome Timmur IV and Saige II as the thirty-first monarchs of the Kingdom of Artemisia. The Province of Arrow's Flight hosted the event in an actual castle setting in the shadow of the local mountains. At the final Court of TRM Sean and Nisa, Sir Leah de Spencer accepted Their offer to join the Order of the Laurel. In a marvelous display of pageantry, she was escorted into Court by her family and household, to receive the well-deserved recognition of her accomplishments. Sir Bohun the Black, our Baronial Defender, was accepted as the King's Champion in a challenging tournament fought before the King. In the Queen's Champion tournament, Lord Albrecht, also from our Barony, won the day. HE Aaron Carter was determined to be the next Defender of the Sable Rose. Although we received some much needed rain, it did not adversely affect the schedule of events, which finished the day with a huge, expertly prepared feast. It was a beautiful day, in a gorgeous setting.

The event staff for our own event, Lochtoberfest, is working diligently to assure everything will be ready in time for the event on the 29th of this month. They have a wide range of activities being planned, including a brewing competition, the Best of the Wurst, team nail pounding, and root beer making for the youth. This always turns out to be one of the most fun filled events on the calendar.

We are also looking forward to Harvest War in the Shire of Cote du Ciel. This will mark the end of the camping season for us this year, although there will be many other events to attend later on.

We wish to offer our great appreciation to our retinue and the officers of our Barony for the tremendous efforts they have all put forth over the last several months, which has allowed us to represent the populace of our great Barony throughout the Gryphon Lands of Artemisia.

Officer News



Seneschal

Greetings unto the Populace of the most ancient and glorious Barony of Loch Salann, here are the words of your Seneschal.

The rays of the summer sun begin to fade, and the harvest fast approaches, changes are on the horizon. Fighter practice continues at our ancestral summer site of Sugarhouse Park, and attendance is great. Remember to keep hydrated, and be safe. Though the outdoor season is rapidly drawing to a conclusion we are still looking for a summer site for archery and thrown weapons. If you know of a place that will work for ether thrown weapons or archery, please contact the Seneschal, archery, or thrown weapons marshals.

As we begin to focus on (and hope for) cooler weather, our minds drift to the harvest, and the mighty Lochtoberfest that inevitably follows. Lady Oonaugh and Lady Aingeal are Autocratting this event, and it will be at St Barnabas in Tooele on September 29th. Brewers and sausage makers, prepare your best offerings for the Brewmeister competition and the Best of the Wurst! Fighters (heavy and rapier), prepare yourselves and your gear for battle in this typically fun day of fighting.

As the harvest progresses, the Shire of Cote du Ciel is holding their annual Harvest War Sept 14th-16th. We encourage all who can to attend, this is a great event, and there is lots of fun for everyone.

We are also hosting Kingdom Collegium. Lady Katherine has been working hard, along with HE Anna de Brabant to provide us with some great classes. We are currently looking for donations of soups, and desserts for a pair of fundraisers that will be held at the event. If you would like to donate, please contact Lady Katherine.

All of our offices currently have officers and we have a couple new deputies as well. If you have ever considered serving the Barony in any capacity,

but did not know where to start, being a deputy is a great way to learn. Contact myself, or the current officer, for more information on any of the deputy positions you are interested in.

As the summer comes to a close, there will be a changeover in the leadership of Loch Salann. Lord Dunkr Ormrhandlegr will be stepping down as Seneschal after 2 years. I will be stepping up as the new Seneschal.

Our Fighter Practice is at our Summer location in Sugarhouse Park, every Wednesday night starting at 7:00 pm and going until dark. Our Archery/Thrown Weapons Practice has lost its summer home, as the home owner has rented the property out. Archery has been moved to its winter site at Salt Lake Archery (1130 Wilmington Avenue).

Lord Takeyama Nakayoshi
Deputy Seneschal



Chronicler

Greetings to the Barony of Loch Salann!

Fall is fast approaching. You can feel it in the cool nights, and the heat of the days is dissipating. Saying goodbye to Summer is bittersweet. It has been so busy, so many events and so much to do.

With the passing of summer comes the passing of our trip to Pennsic. What an experience! I have posted many pictures to help document this event. It seems that words do not do Pennsic justice.

And, just a few days ago TRM Timmur and Saige assumed the thrones of Artemisia. Their reign will show us the other parts of the SCA, the indoor events like the upcoming Southern Collegium and our annual Solstice event in December. But,

before then, we have Harvest War and, next February, there is talk of War in Caid. In a couple of weeks is the much anticipated Lochtoberfest. Lady Oonaugh and Lady Aingeal are creating an event that should offer something for everyone. We can't wait to see the Best of the Wurst, and see who "Rats" out their friends.

Check out this month's gift from the Kingdom of Lochac (in the Australia), an article written by Jane Stockton on Period Embroidery. It was such an honor to have our new friend in Mordenvale provide her research for us. I hope you find her article as informative as I did. I wish to thank her for her contribution to us.

Let us all take a moment to thank Dunkr as he steps down as our Baronial Seneschal. He has done an incredible job for us, keeping things

running smoothly and taking care of the day to day details we all take for granted. With his departure brings Lord Takyama to the office and we know he will do a wonderful job.

In Service to the Dream
Winifred Whitehorse
Chronicler – Barony of Loch Salann

**TO ALL OUR FRIENDS CELEBRATING
SEPTEMBER BIRTHDAYS!!!!!!!**



HIDDEN

SEPTEMBER

Each month you will find something hidden. For September its **Geese!!** If you find the hidden Geese, find me at Harvest War or another event, and claim your prize.



Remember that part of the Dream is helping create the magic.

Volunteers are always needed for events, for maintenance and upkeep on equipment, and for other services the Barony and the Kingdom require. Please take the time, and the initiative to answer that call, to serve your Barony, your Kingdom, your Baron and Baroness, your Royalty and yourself. **THANK YOU!!**

UPCOMING EVENTS

Lochterfest

Barony of Loch Salann

September 29, 2012



Please join us
for
Games
Contests
Beer
Sausage
Prizes

10.00	Site Opens
10.30	Welcome and Announcements
11.00	Activities Begin Heavy Fighting Rapier Fighting Best of the Wurst and Brewmeister Competitions
	Rat Out Your Friends Display Indoor Games Youth Activities- including Root Beer Making
5.00	Court
6.00	Feast- buffet and dinner entertainment
7.30-8.00	Clean Up and Site Close

Adult: \$7 Youth (ages 6 to 15): \$4
Adult Feast: \$6 Child Feast (12 and under): \$3
Nonmember surcharge: \$5

Location

St. Barnabas Episcopal Church, 1784 North Aaron Drive, Tooele, UT

Directions: Take your best route to I-80 West. (about 21 miles)

Take exit 99 to merge onto UT-36 S/State Hwy 36 S toward

Stansbury Tooele (about 10 miles) Turn right onto E 2000 N.

Take the 1st left toward Aaron Dr. The event site will be on the right

Stewards

Event Steward: Lady Oonaugh inghean Glaisne
rps0602@gmail.com

801-898-7829

Co-Steward: Lady Aingeal inghean Garaidh

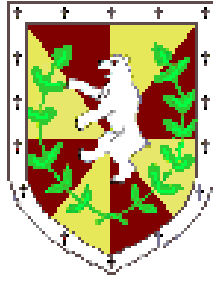
Feast Steward: Dame Hildegardis Filia Vulframni



Lochterfest, is the perfect time to "Rat Out" a Friend. We all have friends that make wonderful things, do fantastic art, build remarkable armor, but would never think of letting anyone know. Lady Katherine Kelly, Baronial Minister of Arts and Sciences, and Mst. Leah de Spencer, Baronial Arts and Sciences Champion are sponsoring this most secret **RAT OUT**.

At Lochtoberfest this year, you and your friend could both win a prize for displaying the **Ratted Out** friends' work. No documentation is needed, just let the world see what talented friends you have.

UPCOMING KINGDOM EVENTS



THE SHIRE OF COTE du CIEL PRESENTS

Harvest War

Friday, September 14, 2012 to Sunday, September 16, 2012

Unto all the good Gentles of Artemisia, the Shire of Cote du Ciel you to join us for the twenty second annual Harvest War.

The beautiful summer is fast fleeting and the cool of autumn is nipping at her heels and will force us to seek refuge indoors. So join us at the beautiful camp site amongst the trees of Box Elder Camp Ground for a fun full weekend of fighting, archery, thrown weapons, A & S classes, merchenting and many of our usual and fun activities.

Merchants are welcome. You can contact Lady Hallerna Stjarnkona.

If you are camping with a large group please contact Lady Cathryn Anne of Newbury. We would like to make sure we have the room for you.

Site: Box Elder Campground, Mantua, UT 84324

Site Opens: Friday, 14 September at 2:00 pm.

Site Fees:

Ages	Camping	Day Trip
18+	\$18	\$12
12-17	\$14	\$ 8
6-11	\$ 8	\$ 4
Under 6	Free	

A \$5.00 Non Membership Fee will apply.

Family Cap at \$60.00.

Please make checks payable to Shire of Cote du Ciel, SCA Inc.

Directions: From I-15

Take your best route to I-15 and then to Brigham City Utah. Take exit 362 east towards the mountains. Go through 2 stop lights and continue up into the canyon approximately 3.5 miles, to the Mantua exit it is the first exit you come to. Take the first right, and then left into the camp ground. Follow the SCA signs to Troll.

From Logan If you are travelling through Logan, Utah. Take Hwy 91 west out of Logan to Mantua, Turn left at the Box Elder Camp Ground sign and go through Mantua and follow the road around to the right. Take the first left and follow the SCA signs.

Event Steward is Lady Cathryn Anne of Newbury (Kit Page) (208-241-2367) before 9pm.

Event Co-Steward is Lady Astraid.

Knight Marshal is Lord Aslak the Awful.

* Camp fires will be restricted to the assigned fire pits. * Remember we are guests of the Forestry and need to abide by their laws. Please also remember that trash needs to be put in the assigned dumpster or taken out with you. Propane campfires are allowed, also cookers. No tiki torches. This year is a high fire danger and will be more so as the year progresses.

If you have any questions please contact the AutoCrat. Let's make this the best Harvest War ever.





CROWN TOURNAMENT OCTOBER 6th, 2012 SHIRE OF BRONZEHM

Hear ye, hear ye! Unto our wondrous populace of these sovereign lands of Artemisia, the time is nigh for their Royal Majesties to decide upon their rightful heirs to our most glorious kingdom! Long live the King! Long Live the Queen!
May their reign last forever.

Join us in the humble shire of Bronzehelm! Set within a beautiful, wooded glen beside the King's Golden Rock River, we will gather for a grand tournament of arms at the Neverdone Homestead.

Gates open at 4 pm Friday, with activities starting at 10 am Saturday;
Opening Court will be at the discretion of their Majesties. The tournament is to be a Round Robin format, with an open weapons style; Bi-Fights welcome.
The Manor House will be available to their Majesties, at their discretion. Populace is welcome to camp their pavilions on site or, for a minor stipend to go toward the Kingdom Travel Fund, limited space is available in the Barn. Please make reservations with the Autocrat. Well behaved critters are welcome.

Pour through your recipes, get out your favorite ladle and bring the finest pot of soup your Group can muster- Your contribution will be served at Crown Tournament's Kingdom Fundraiser Lunch and judged by those who enjoy it- the Winner will be announced and enjoy bragging Rights until the next Competition!

Plan on 12-16 servings minimum and bring a side of bread or dessert to compliment! There will be electricity available for your roaster or crockpot. Please make a sign for your entry listing ingredients and don't forget your serving ladles! Site is wet. Feast will be held for 80 people Saturday evening. Please make reservations with the Head Cook by September 26th. Bardic performances will be held during feast for the enjoyment of the populace. At the end of Feast, the Kingdom Bard will be chosen.

In honor of Their Majesties, Feast will incorporate two cultures -that of the Middle East and that of Wales! From the Middle East we have chicken kabobs seared over fire and specially seasoned. As accompaniment we include a side of lentils, Isfanakh Mutajjan (fried spinach), and Minted Cucumber Fresh Pickle. From Wales we bring you Roast Hog with sauces, a salad of mixed greens with vinaigrette dressing, cauliflower in orange sauce, mushrooms with leeks, and roast or steamed vegetables dependent on the harvest. To Tickle thesweet tooth we'll also be serving Luqam al-Qadl (fried, sweet dough) and custard.

Closing Court will be at the discretion of their Majesties.

Site closes at 11 am on Sunday.

Directions: From I-94 take exit 14 toward Ballantine/Worden. Turn left at W. Arrow Creek Road, continue onto S. 16th Rd. Turn left at E. I Rd, take the first right onto S. 16th Rd. Turn right at Hwy 312, take the third left onto N 18th Rd. The site is about 30 minutes from Billings.

Address is 2938 N 18th Rd, Worden MT 59088

Site Fees: Adult: \$8.00 per person. Youth: \$4.00 / non-member surcharge : \$ 5.00 Family Cap: \$25.00
Feast Fees: \$10.00 person

Contact:

Autocrat – Lady Penelope Highfield, 406-534-1595
dustylipari@bresnan.net

Head Chef – Lady Nicole Drake de Luna, 406-696-8025
bronzehelmwebminister@yahoo.com

Lunch - Please contact Thorkatla
jefkatem@yahoo.com to confirm your group's participation!.



AWARDS

PENNSIC 2012

Timmur Jochan	Augmentation of Arms
Ryryd ap Gwerstan	Augmentation of Arms
Bran Ewebank	Award of Arms
Winifred Whitehorse	Award of Arms

CORONATION 2012

Eithne na Teamhair	Award of Arms
Maysun Nura al-Ishfahani	
Al-Samarkandiyya	Order of the Key Cross
Douglas Sutherland	Court Barony
Dunkr Ormhandleggr	Gryphon's Heart
Anna de Brabant	Gryphon's Heart
Clíodhna Uí Fearadhaigh	Gryphon's Heart
Caryn von Katzenburg	Gryphon's Heart
Lochlan Bjornson	Gryphon's Heart
Bran Ewebank	Gryphon's Heart
Winifred Whitehorse	Gryphon's Heart
Mac Con mac Rodain	Queen's Confidence
Robert de Spencer	Queen's Confidence
Amanda de Spencer	Queen's Confidence
Leah de Spencer	Order of the Laurel

KINGDOM OF ARTEMISIA

AWARD RECOMMEDATION

Person being recommended:

Mundane name: _____

SCA name: _____

Membership number (if known): _____

Group: _____

Award: _____

Reasons for this person to receive the award:



Person making recommendation

Mundane name: _____

SCA name: _____

Membership number (if any): _____

Group: _____

E-mail: _____

Street address: _____

City: State: Zip: _____

Telephone: _____

Articles

SEPTEMBER SAINTS

Feast of Saint Michael the Archangel



The feast of Saint Michael the Archangel. (also the feast of the archangels). It is pronounced MICKel-mus.

The feast of Saint Michael happens on one of the 4 English "Quarter Days" which occurs around the Equinoxes and Solstices, and marks the beginning of new natural seasons (spring, summer, winter, fall). Feast days were used in medieval times to mark "quarters" for legal purposes, such as settling debts. The other "quarter" days are: Lady Day/Feast of Annunciation on 25 March; Feast of St. John on June 24; and Christmas on December 25.

There are seven Archangels in all, but only the three are commemorated liturgically: Gabriel (24 March), Raphael (24 October) and Michael (29 September). The other archangels, whom we know from the Book of Enoch are: Uriel, Raguel, Sariel and Jeramiel.

Customs:

At this time of year the aster flower blooms, and it has become known as Michaelmas Daisy.

The Michaelmas Daisies, among dede weeds,
Bloom for St. Michael's valorous deeds.
And seems the last of flowers that stood,
Till the feast of St. Simon and St. Jude.

The old game of pulling petals from daisies " she loves me .. she loves me not" is a tradition that goes along with Michaelmas.

Roast Goose with Apples is a traditional dinner for Michaelmas, and, if eaten on this feast day, was said to protect against financial hardship (English/Irish.). It is also the end of the fishing season, and the beginning of the hunting season, so it is not surprising that apples are part of the of the celebration. Cutting the apple cross-section reveals the five seeds, representing the Five Wounds of Christ.

I remain in your service,

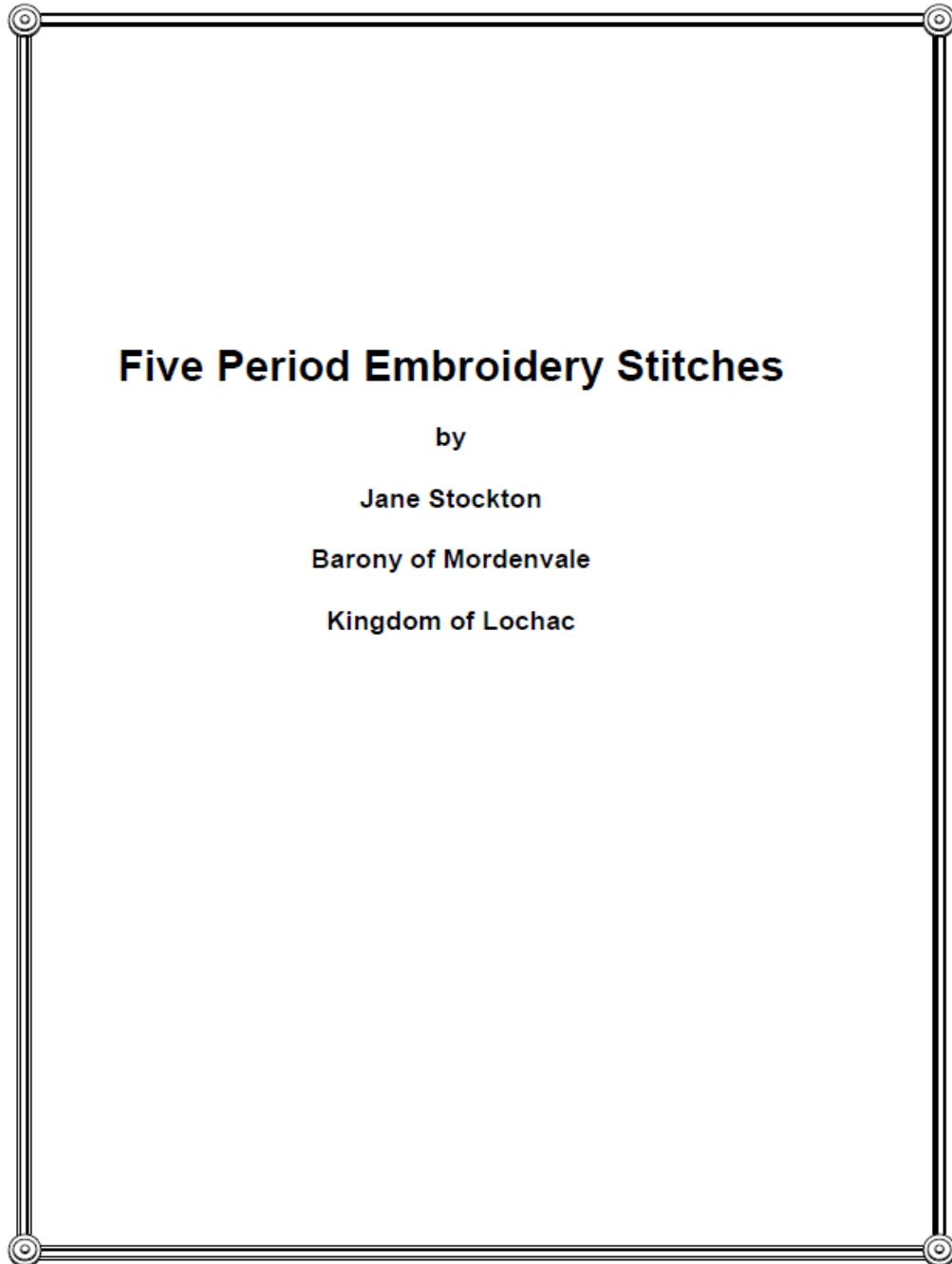
Sister Scholastica
Saint Catherine's Abbey

Information from: *fish eaters.com*

From our Friends in Other Kingdoms

I found this article while searching for information on Norman/Saxon clothing and how to enhance the sometimes plain garments. I found the article easy to read, the research interesting and I contacted Jane Stockton and informed her how much I had enjoyed her work. I asked if I could share it with our Barony in our newsletter and she graciously agreed. She also informed me that I was free to hand out her written article. I have a hard copy (with colored pictures) if anyone would like a copy.

PLEASE NOTE: Because I could not make the entire PDF document fit easily into our newsletter format, I had to do a little piecing. The entire article is here, but not in the exact format she presented it. I apologize if there are any problems with this.



Part I – Split Stitch

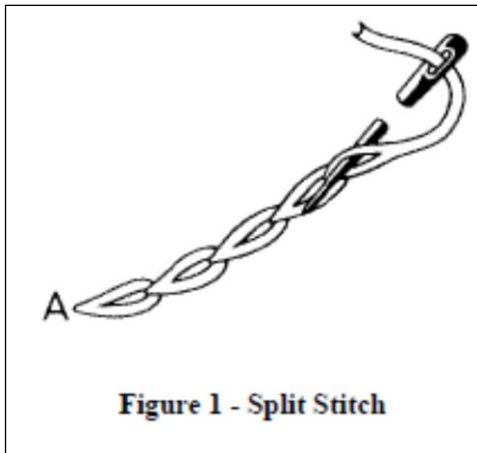


Figure 1 - Split Stitch

Background

Split stitch is one of the oldest, most widely used (both geographically and timeframe) and easiest embroidery stitches used in the period covered by the SCA.

Because split stitch follows a curve well, it is a good basic outlining stitch and can also be used as a filling stitch. The densely packed stitching can give an almost painting like effect.

This stitch produced what were acknowledged throughout Europe as the most magnificent embroideries of their times, the mainly clerical garments done in the “Opus Anglicanum” style.

Technique

To do this stitch, bring the needle through at A and, following the line to be covered, take a small back stitch so that the needle comes up through the working thread, as shown in the diagram.

When starting to learn this stitch, it might be easier to use what is called a “stab stitch” method. This means making a stitch (as in the first part of the above instructions), but while the needle is “underneath” the fabric, pull the thread all the way through. Then, bring the needle up through the working thread. You are basically doing the same as above, but doing it in two motions rather than one.

Periods and Cultures

This stitch was used widely by the following cultures (but not limited to), in the following circumstances:

- ⊙ Coptic – clothing and vestments
- ⊙ Anglo Saxon - Vestments, secular garments
- ⊙ Norman - Vestments, Ceremonial garments, Bayeaux Tapestry
- ⊙ Opus Anglicanum - Vestments, seal bags, wall hangings
- ⊙ Tudor and Elizabethan – Secular embroidering gains popularity, (decline of use in religious settings due to Reformation and rise of Protestantism in England), wall hangings, secular garments, bed hangings, cushions, book bindings, book bags.

Materials

Split stitch can be done with just about an embroidery thread. It works particularly well with wool thread, but equally well with cotton and silk. When starting off, wool is a great way to begin. I would recommend something like Anchor or DMC Tapestry wool. It can be worked on a ground (your base fabric) of linen, cotton or wool. In period, wool on wool was fairly common, as was silk thread on a linen ground.

A quick word about colours. While loving the intertwined vines of nature, colour selection of threads was not necessarily naturalistic. As such, the stems of vines could be any colour, not just green. When choosing colours, keep in mind that dyes were made using natural products that were available and so colours tend to be muted to modern eyes. Having said that, brighter reds were available as were vivid blues.

Design Sources

One of the problems associated with research into textiles, is that very few textiles survive today. Those that do tend to be ones that belonged to churches or royal or noble families, who had the means to protect what were in many cases family or national treasures. As such, we must turn to more permanent survivals, such as stonework, illuminated manuscripts, metal work etc.

Patterns to Practice With

Below are two patterns based on period sources that I have put together for those who might like to try a simple design. When stitching, try outlining the pattern in a darker colour, and then filling with a lighter colour.

Either of the patterns below would make a lovely decoration for around a neckline, cuffs or possibly along the front edge of a cloak.



Anglo-Saxon – Spiral vine based on an altar carving from the Church of St. Mary and St. Hardulph.



Norman – 12th Century



**Coptic Embroidered Roundel 7th – 8th Century – split stitch
Was used as a filling stitch in this example.**



Anglo-Saxon 10th Century – split stitch was worked in bright colours (mainly red in this set of embroideries) to fill in the background of the design. The main elements were worked in gold thread



Steeple Aston Cope, 14th Century – Detail of Head



Steeple Aston Cope, 14th Century – Extra Detailed image of heading, showing split stitch, used for fine detail in face and hair.

Part II – Stem Stitch

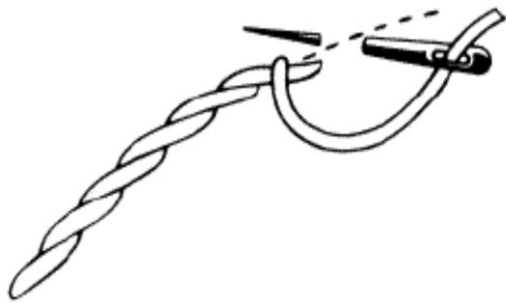


Figure 2 - Stem Stitch

Background

Stem stitch was used throughout the SCA period. It was often used as an outlining stitch, but was also used as a filling stitch.

Technique

Work from left to right, taking regular small stitches along the line of the design. The thread always emerges on the left side of the previous stitch. It can also be worked as a filling stitch if worked closely together within a shape until it is completely filled.

Periods and Cultures

This stitch was used widely by the following cultures (but not limited to), in the following circumstances:

- ⊙ Byzantine and Coptic
- ⊙ Anglo Saxon - Vestments, secular garments
- ⊙ Norman - Vestments, Ceremonial garments, Bayeaux Tapestry (in wool)
- ⊙ English – 12th – 14th Century - Opus Anglicanum - Vestments, seal bags
- ⊙ Tudor and Elizabethan – Secular embroidering gains popularity, (decline of use in religious settings due to Reformation and rise of Protestantism in England), wall hangings, secular garments, bed hangings, cushions, book bindings, book bags.
- ⊙ Blackwork – stem stitch often used in various application, such as costume (from which some of the most famous examples come from) or household linens.

Materials

Stem stitch can be done with just about any thread used in embroidery. It works well with wool yarns, cotton and silk thread. When starting off, wool is a great way to learn. I would recommend something like Anchor or DMC Tapestry wool. It can be worked on a ground (your base fabric) of linen, cotton or wool. In period, wool on wool was fairly common, as was silk thread on a linen ground.

Design Sources

One of the problems associated with research into textiles, is that very few textiles survive today. Those that do tend to be ones that belonged to churches or royal or noble families, who had the means to protect what were in many cases family or national treasures. As such, we must turn to more permanent survivals, such as stonework, illuminated manuscripts, metal work etc.

Patterns to Practice With

Below are two patterns based on period sources that I have put together for those who might like to try a simple design. When stitching, try outlining the pattern in a darker colour, and then filling with a lighter colour.

Either of the patterns below would make a lovely decoration for around a neckline, cuffs or possibly along the front edge of a cloak.

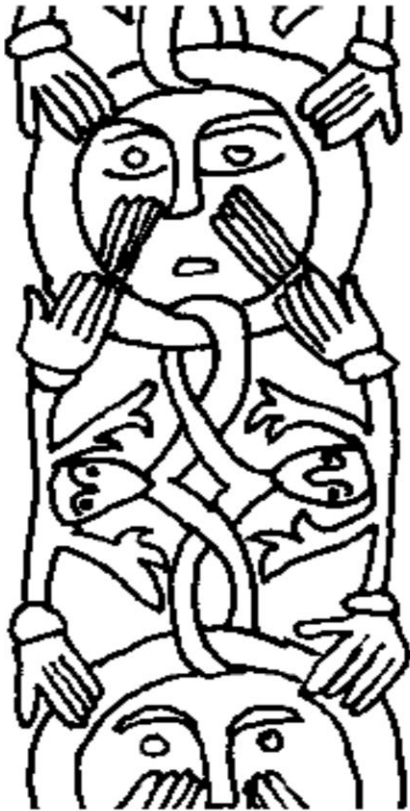


Figure 2 – Viking – Interlaced Human Heads taken from the Mammen Cloak



Figure 3 – Viking – Human Heads taken from The Mammen Cloak

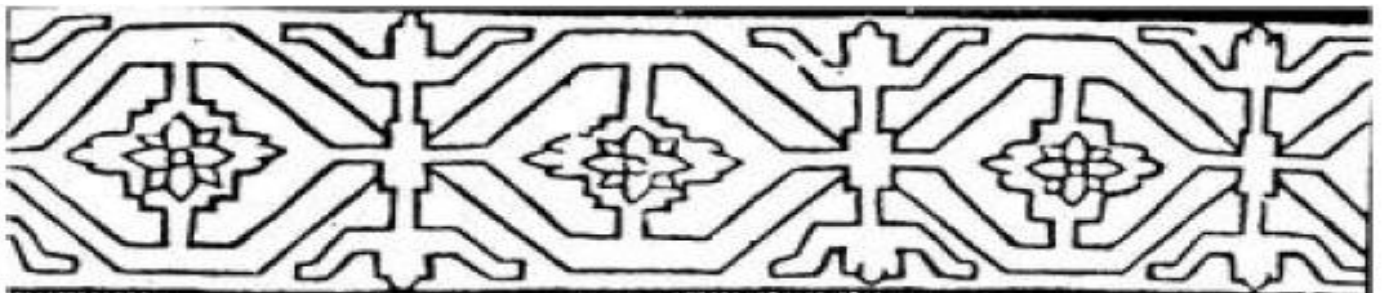


Figure 4 – Strapwork Pattern – Schorleyker, 1632. Although published after SCA Period, there are many examples of this type of strapwork pattern in Tudor and Elizabethan portraits.

Figures 2 and 3 – <http://www.es.vassar.edu/~capriest/vikembroid.html>

Figure 4 – From – A Scholehouse for the Needle – <http://infotrope.net/sca/texts/scholehouse>



Early 17th Century Women's Smock – Motifs worked in Stem Stitch, silk on linen.



Extant Embroidery from Mammen and Modern Reconstruction, Viking 10th Century



Scene from the Bayeux Tapestry, 10th Century English, wool on linen
(text and outlining in stem stitch)



Possible Anglo-Saxon Fragment, 9th Century

Part III – Chain Stitch



Background

Chain stitch was used throughout the SCA period. It was often used as a fill stitch and also for things such as stems on vines or plants, or as the frame for detached buttonhole, popular in late Elizabethan stitching.

Technique

Bring the thread up at the top of the line and hold it down with the left thumb. Insert the needle where it last emerged and bring the point out a short distance away. Pull the thread through, keeping the working thread under the needle point.

Periods and Cultures

This stitch was used widely by the following cultures (but not limited to), in the following circumstances:

- ⊙ Byzantine and Coptic –used a filling stitch
- ⊙ Egyptian Islamic – 9th – 16th Centuries,
- ⊙ Anglo Saxon - Vestments, secular garments
- ⊙ Norman - Vestments, Ceremonial garments, Bayeaux Tapestry (in wool)
- ⊙ Germanic Lands – 13th Century – altar panels.
- ⊙ English – 12th – 14th Century - Opus Anglicanum - Vestments, seal bags
- ⊙ Tudor and Elizabethan – Secular embroidering gains popularity, (decline of use in religious settings due to Reformation and rise of Protestantism in England), wall hangings, secular garments, bed hangings, cushions, book bindings, book bags.

Materials

Chain stitch can be done with just about any thread used in embroidery. It works well with wool yarns, cotton and silk thread. When starting off, wool is a great way to learn. I would recommend something like Anchor or DMC Tapestry wool. It can be worked on a ground (your base fabric) of linen, cotton or wool. In period, wool on wool was fairly common, as was silk thread on a linen ground.

Design Sources

One of the problems associated with research into textiles, is that very few textiles survive today. Those that do tend to be ones that belonged to churches or royal or noble families, who had the means to protect what were in many cases family or national treasures. As such, we must turn to more permanent survivals, such as stonework, illuminated manuscripts, metal work etc.

Patterns to Practice With

Below are two patterns based on period sources that I have put together for those who might like to try a simple design. When stitching, try outlining the pattern in a darker colour, and then filling with a lighter colour.

Either of the patterns below would make a lovely decoration for around a neckline, cuffs or possibly along the front edge of a cloak.

Example to Stitch



Figure 2 – Repeating flower and vine motif from the 1568 “New Modelbuch” of Nicolas Bassée. However, this type of pattern was common in Northern Europe from the 13th century on.

This pattern would look very nice and be quite authentic done in white thread on white linen, especially as part of some sort of table linen.

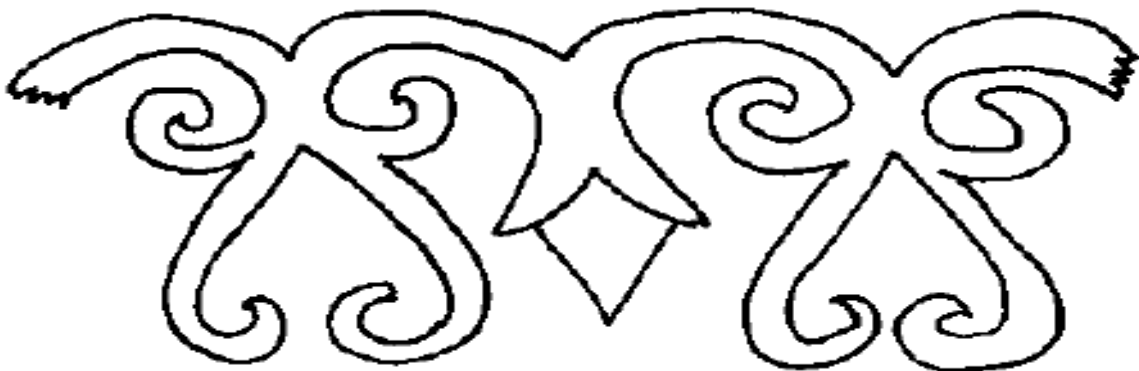
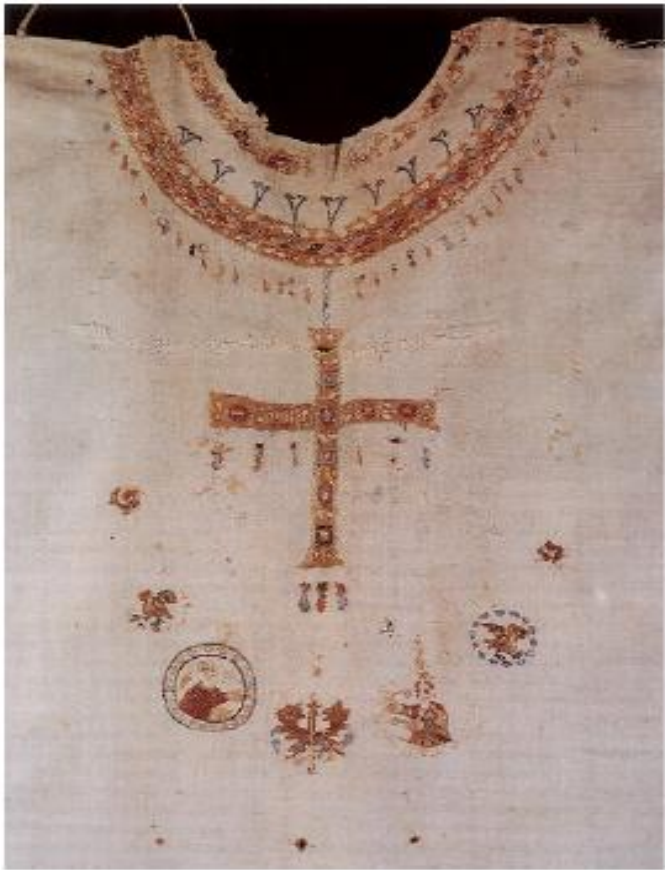


Figure 3 – Viking collar pattern from Valsgärde. Possibly Byzantine inspired design. This re-drawing from <http://www.cs.vassar.edu/~capriest/vikembroid.html>

Try outlining this pattern in a lighter or darker colour to the fill colour. Would make a great pattern for collar and cuffs. In the extant example of this design, the piece was worked in goldwork techniques.



Tunic Found in the Tomb of Frankish Queen Bathilde, 9th Century, silk on linen



Fragment from Egypt, wool on linen, 9th Century



Coptic Tunic, 13th Century, wool on linen

Part IV – Back Stitch

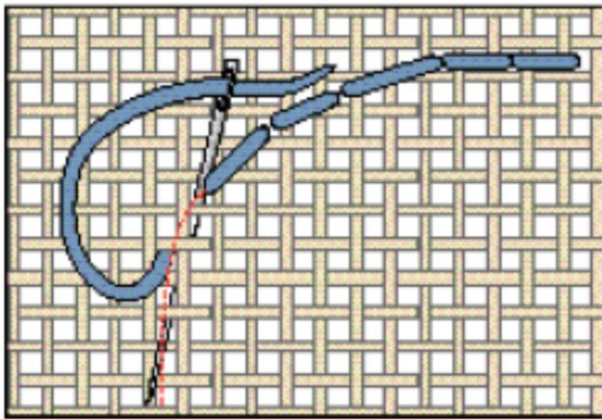


Figure 5 - Back Stitch

Background

Back stitch was used throughout the SCA period. It was often used as a decorative stitch on clothing, made most famous in the Tudor period, as a decoration on chemises.

Technique

Bring the thread through on the stitch line and then take a small backward stitch through the fabric. Bring the needle through again a little in front of the first stitch, then take another stitch, inserting the needle at the point where it first came through. In

blackwork, a single back stitch is usually worked over two threads on a single-thread evenweave. If working on evenweave fabric, this stitch is best worked with a blunt needle.

Periods and Cultures

This stitch was used widely by the following cultures (but not limited to), in the following circumstances:

- ◎ Asissi work– 15th and 16th C - household linen.
- ◎ Tudor and Elizabethan - Blackwork – Secular embroidering gains popularity. Back stitch used extensively in personal clothing and other household linens. Please note, Blackwork was not only done using black thread, other colours were also popular (red, blue and purple in particular).

Materials

Back stitch can be done with just about any thread used in embroidery. However, most embroidery involving back stitch was done on a linen ground, using either silk or linen thread. Coloured silks were used in blackwork, while white or natural linen was used to produce various types of whitework, a style particularly popular in Northern Europe, especially Germanic lands.

Design Sources

Usually, one of the biggest problems associated with research into textiles, is that very few textiles survive today. However, once we enter the later periods, when back stitch was in extensive use, we have not only many surviving samples of work but also other sources for designs, for example, period design books and portraits. The early 16th Century saw the beginning of the widespread production and use of design books specifically for domestic use.

Some of the more famous (and easy to access are):

- ◎ Nicolas Bassees - “New Modelbuch” of 1568
- ◎ La Fleur de Patrons de Lingerie of 1532
- ◎ Richard Schorleyker , “A Scholehouse for the Needle” of 1632

Patterns to Practice With

Below are three patterns based on period sources that I have put together for those who might like to try a simple design.

Either of the patterns below would make a lovely decoration for around a neckline and cuffs or possibly as the border on a handkerchief.

Examples to Stitch

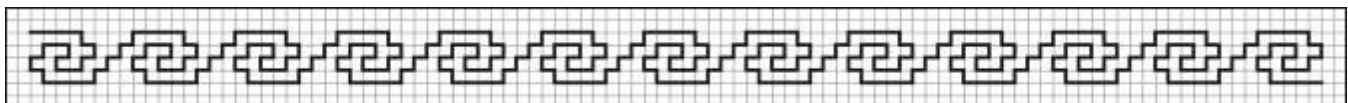
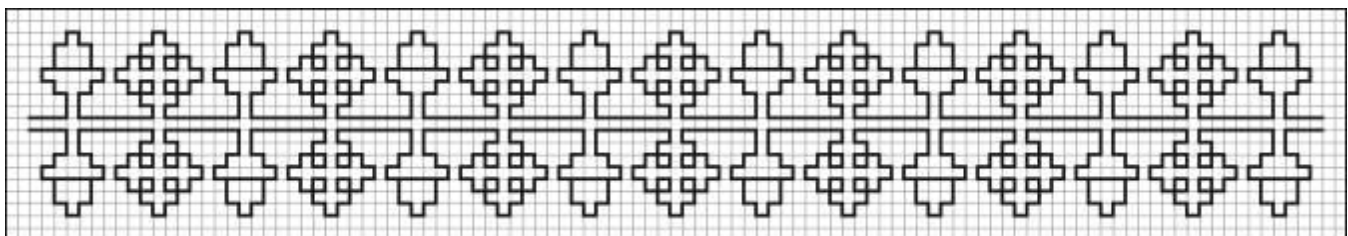
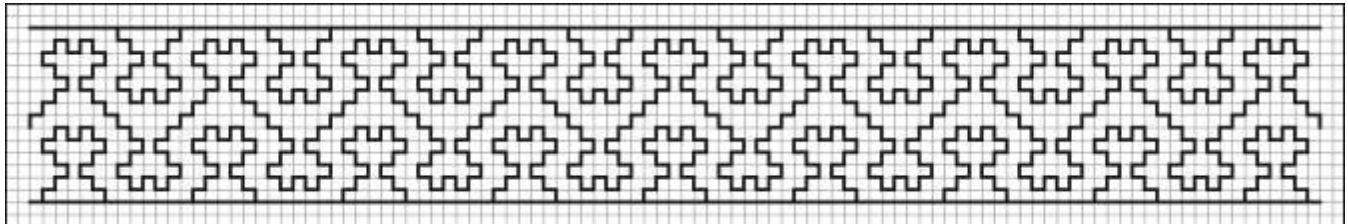
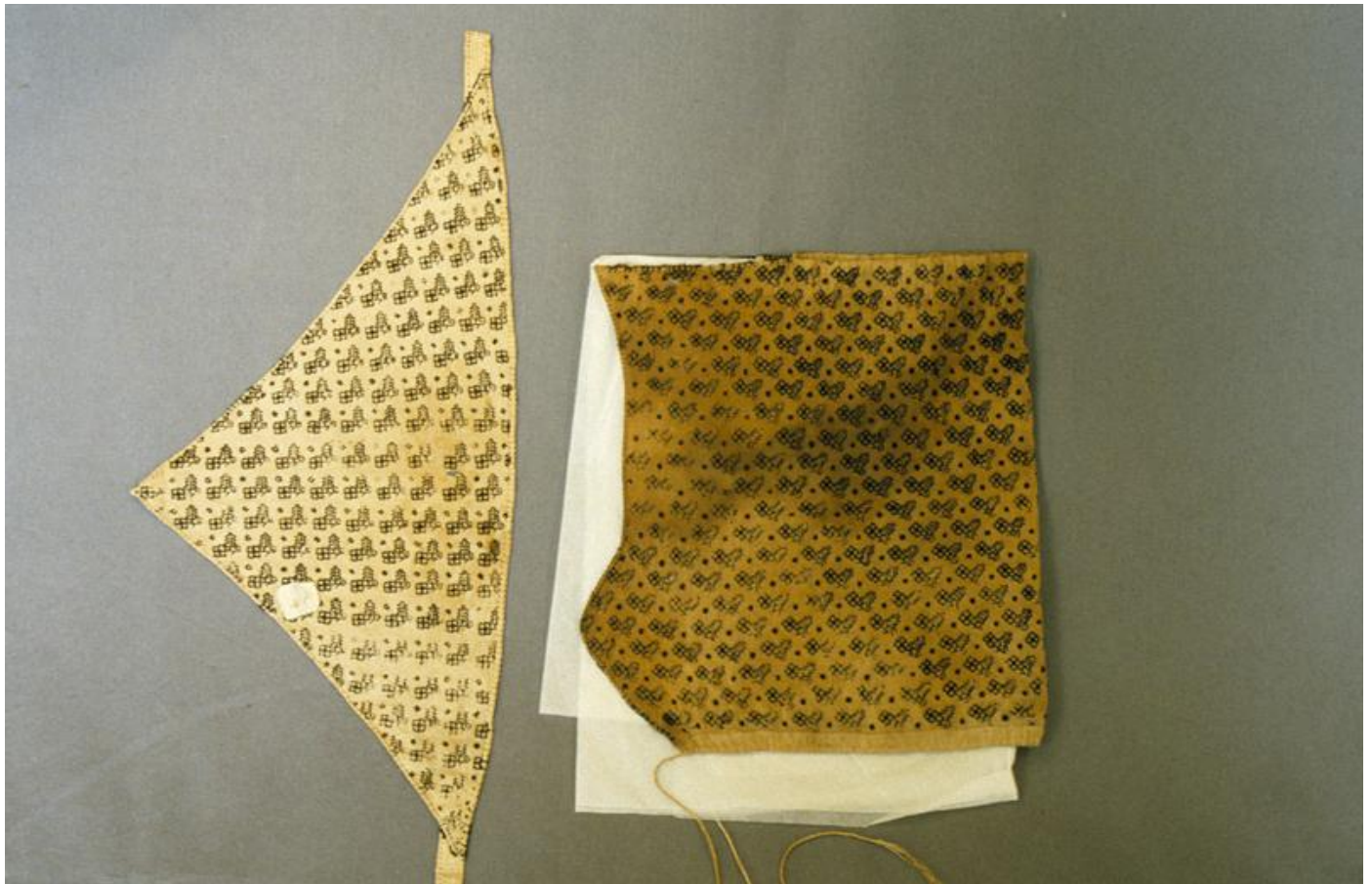


Figure 2 – Three edging patterns taken from Nicolas Bassees “New Modelbuch”, 1568 (recharted examples from <http://costume.dm.net/blackwork/germanblackwork.html>)

These patterns would make great edgings for chemises, done in black thread. Would suit early Tudor or Germanic garb.



Details of 14th Century Mamluk Sampler worked in silk and linen



Late 16th Century Woman's Coif and Forehead Cloth (Both and Detail)

Part V – Couching



Figure 6 - Couching Stitch

Background

Couching was used throughout the SCA period. It was often used as a decorative stitch on clothing, either as a filling stitch or to outline and highlight designs.

Technique

Lay down the thread to be couched, and with another thread catch it down with small stitches worked over the top.

Periods and Cultures

This stitch was used widely by the following cultures (but not limited to), in the following circumstances:

- ◎ 8th and 9th C Anglo Saxon – silk and goldwork – ecclesiastical and secular.
- ◎ 10th-11th Century Norman – eg Bayeux Tapestry
- ◎ 11th-12th Century - Opus Anglicanum
- ◎ Tudor and Elizabethan – not so much on ecclesiastical garments due to the reformation but much couched goldwork in court and noble clothing.

Materials

Couching can be done with just about any thread used in embroidery. The most common use for couching was in the production of goldwork pieces. This could be done on just about any ground but silks, velvets and other rare and expensive fabrics were the common base for high goldwork. Conversely, there are many examples of simple wool couched designs on clothing and other forms of decoration. It was an easy and fast form of decoration.

Design Sources

Just about any design can be rendered in couched work, from simple lines to complex narratives. Apart from surviving examples and pattern books, another good source for designs are things such as illumination and architectural details.

Patterns to Practice With

Below are two patterns not based on anything in particular! They are, however, very simple and reflect the geometric patterns popular throughout much of the SCA period.

Suggested uses for these patterns could be as decoration around necklines, cuffs, hems, or cloak borders.

Examples to Stitch

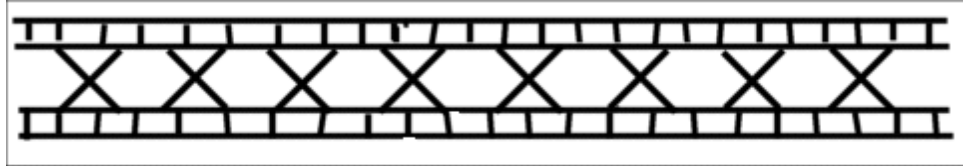


Figure 2 – Use one thick cord and two thin ones (one light, one dark). Place the thick one down and couch with cross pattern, using contrasting thread (that is, if the thick cord is dark, couch with light thread, and vice versa). Then lay the thin cord on each side and repeat the process, this time, make the stitches straight across.

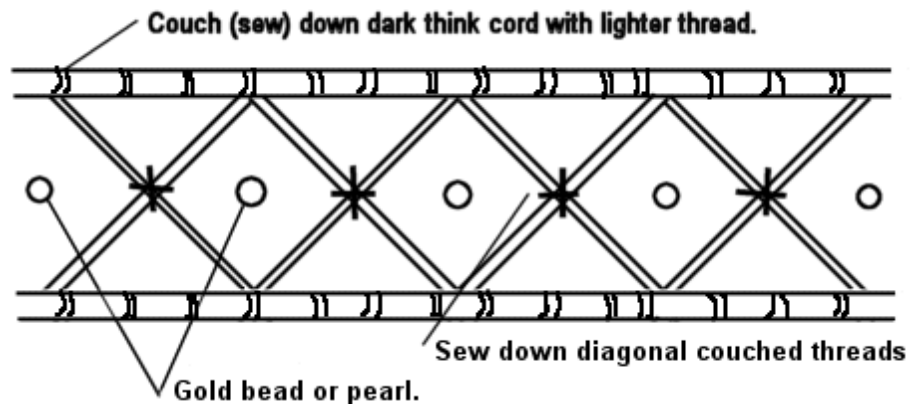
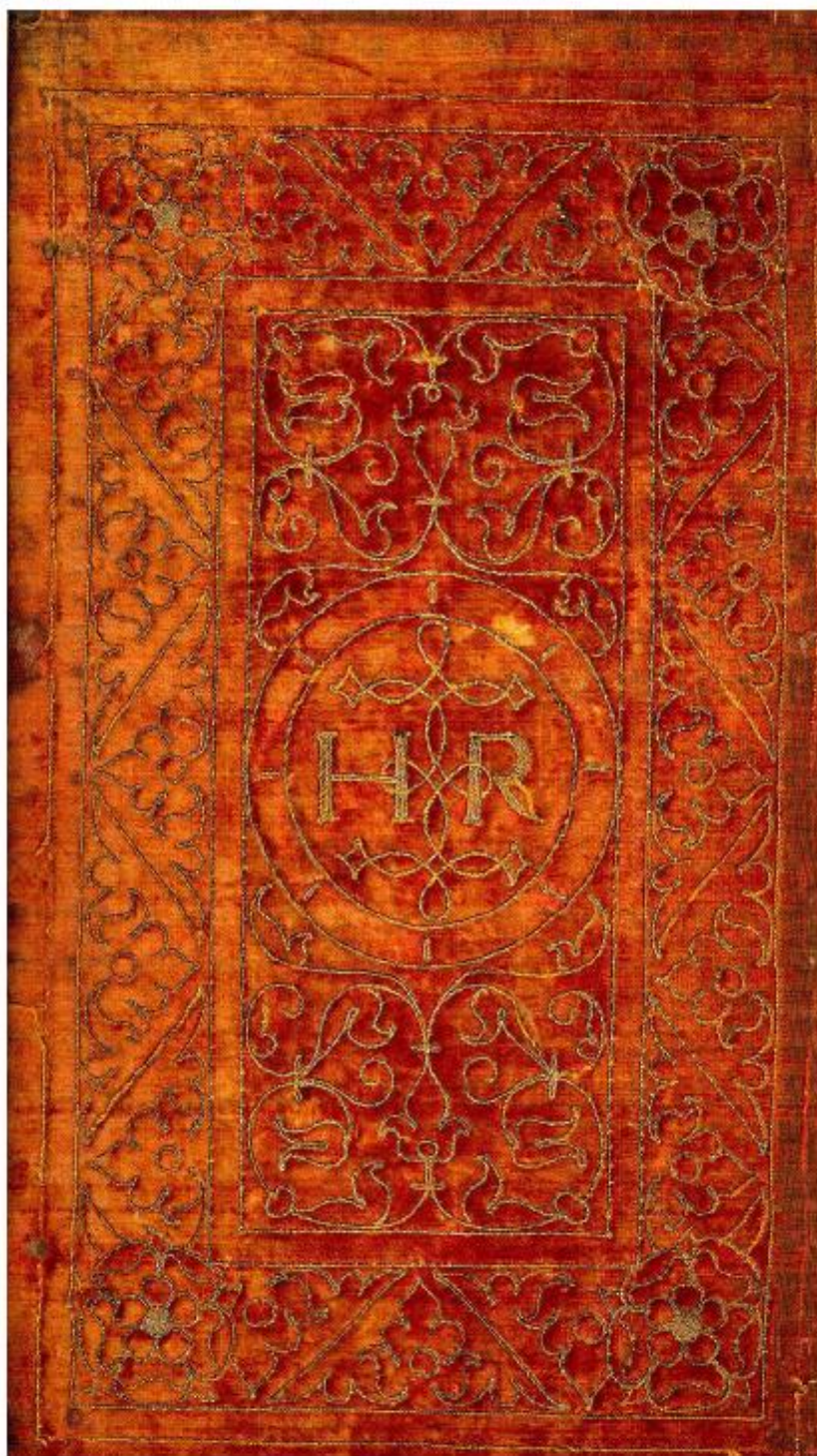


Figure 3 – Pattern from [http://www.geocities.com/hansensmtn/toby/what to wear.html](http://www.geocities.com/hansensmtn/toby/what%20to%20wear.html) and recharted.



Embroidered Book Binding belonging to Henry VIII, 16th Century



Woolen Textile with Blazon of Jukandar, 14th Century Mamluk, wool on wool

Articles

From the Archives

Note: This article is from the September 2009 issue of the Questing Quill. Because we are getting ready for our great Lochtoberfest Event, and, because Dame Hilde is the Feast-o-Crat, I thought her article on cheese would be of interest to the populace.

FROM SEPTEMBER 2009

How do I get started . . .

CAMP CHEESE

As taught by

Hildegard filia Vulframn

General Cheese History

Ah, cheese, a food from the Gods! Literally.

The Greek god Aristaos, a son of Apollo, was the Greek god of cheese. Homer talked of cheese in the Odyssey. Greek historian Xenophon, born in 431 B.C. wrote about a goat cheese that had been around for centuries. Yes, cheese has been around for almost as long as man.

Many stories exist about the creation of cheese. The most famous of which is about a nomad who put his noontime ration of milk into a container made of a sheep bladder and hung it on his horse/camel. At lunch time he discovered that his milk had turned into a solid mass of curds. Being a daring kind of guy, he tried it and from that moment, cheese was born. No one can give definitive proof of where cheese was created. We just know it came into being sometime before anyone thought to write it down.

Milk, Chemistry, Good Food

How does milk become cheese? Chemistry! Milk is a combination of water, fats, milk, sugars, called lactose, and milk proteins, called casein. The proteins of casein are what lump together to form the curds when the right conditions are created. The liquid that is left when the protein lumps together is called whey.

When we make cheese, we control the environment as best we can to control the result. If milk is left out in the heat, it will naturally spoil and begin the curdling process. If left to its own devices, the milk usually turns into a nasty, smelly mess that is highly acidic. This happens because of the naturally occurring bacteria in the area. Bacteria are what cause the milk sugars to convert into lactic acid. When the acidity of the milk increases, it causes the milk proteins to form into curds. These are the conditions we are artificially creating by adding vinegar or lemon juice to the milk.

Varieties of Milk and How to Handle Them

When I make cheese, I purchase cow's milk from Wal-Mart for around \$2 a gallon. You can use milk from whatever source you can find. Milk, from any mammal, can be used to make cheese, such as goat, sheep, camel, mare, or water buffalo. If you are lucky enough to be able to get milk fresh from the animal, you must be absolutely sure the animal is disease free. If you cannot be 100% sure about the animal's health, the milk needs to be pasteurized. To pasteurize, heat the milk to 165 degrees Fahrenheit and hold it there for 20 minutes, then rapidly cool it to refrigerator temperature and store chilled until ready to use. This will kill all the bacteria present in the milk. Yes, it kills the good ones too, but better safe than sorry. Food borne illness is very "period" but not something we want to re-create, in my opinion. Did you know that tuberculosis can be spread through unpasteurized milk?

Period Recipe for Fresh Cheese

In The Closet of Sir Kenelm Digby Knight Opened, there is a recipe for fresh cheese. It is titled "The Cream-Courds." This recipe is the beginning of just about any type of fresh cheese.

THE CREAM COURDS

Strain your Whey, and set it on the fire: make a clear and gentle fire under the kettle: as they rise, put in whey, so continuing, till they are ready to skim. Then take your skimmer, and put them on the bottom of a hair-seive: so let them drain till they are cold. Then take them off, and put them into a bason, and beat them with three or four spoonfuls of Cream and Sugar.

As an experiment, I have made this cheese. It is tasty, kind of like a sweet cottage cheese.

Simple Camp Cheese Ingredients and Equipment

Needed Equipment:

2 gallon pot
Large Spoon
Colandar/Strainer
Cheesecloth
Small Container with Lid

Ingredients:

Milk – 1 gallon
Non-iodized Salt 1 tsp
Vinegar – ½ cup approx..

Optional Equipment:

Cooking thermometer

Things to make it yummy:

Herbs/Spices of your choice

Instructions

Sanitation is the key when making cheese. To get consistent results, sterilize all your equipment before each use. There are many ways to do this. One is to boil everything for 10 minutes.

Another is to soak everything except the cheese cloth in iodine for 10 minutes. There are a few others. Choose your favorite.

That being said, we are in the field! You are not going to be able to get things as institutionally clean as you can at home. Fresh cheese is much more forgiving than hard cheese in that it will still curdle most of the time in less than operating room conditions.

Pour the gallon of milk into the pot and place over medium-low heat. At this point, if you are the type, you would insert the thermometer and monitor the temperature until you reach between 180-195 degrees. Hildegard would not have had a thermometer in her medieval kitchen and we will learn how to tell when the temperature is just right by observing the surface of the milk in the pot. We don't want the milk to boil. Boiled milk is only good for making bread or hot chocolate. A slight steam rising from the surface is what we are looking for. You can also stick your clean finger in the milk. If you can only count to five before you want to remove your finger from the milk, you are at the right temperature. This should take at least 10-15 minutes depending on the temperature of the milk when we started. Stir every once in a while, but not constantly.

While the milk is heating, prepare your curdling agent. The juice of two lemons should be sufficient to curdle a gallon of milk. A half cup of vinegar will do the trick also. Anything that contains acid may be used as a coagulant. My favorite curdling agent is verjuice. It adds just the right amount of tang. It is expensive though. Please remember that the acid you choose will affect the taste of the final cheese. If you use lemon juice, the cheese will have a slight lemon flavor. If you use vinegar, there will be a sharper tang.

At this time we should also prepare our straining device. I find that the whole process goes more smoothly if the cheesecloth is wet when the curds are poured into it. Just get it wet and wring it out. Drape the cheesecloth across the strainer so that the edges are hanging over the side.

When the milk begins steaming, turn the heat to low and pour the vinegar in while gently stirring. Once the vinegar, or other acid, has been well stirred into the milk, put the spoon down and step away from the pot. Just watch it for a few minutes. There should be some curdling. As the temperature rises, the curdling will increase. Once you see this happening, start to very gently stir the milk. When the right balance between acid and heat is achieved, the milk proteins will clump together rapidly. The liquid that is left will be a greenish yellow. This is the whey.

If you like, you can stop here and you would have a version of curds and whey, just like Little Miss Muffet.

However, we are making cheese. Gently pour the curds into the cheesecloth lined strainer and let the whey drain out. Pull up the cheesecloth by its four corners, and tie it into a small bag, like a hobo sack. Hang this bag over a container of some kind to catch the whey. Let it hang until it reaches the consistency you like. Less draining time will make a moister, spreadable cheese. Longer draining will result in a drier cheese, which will keep a little longer.

When the cheese has finished draining to your liking, untie the knot and scrape the cheese into a sealable container.

Now comes the fun part! Add a small amount of salt. If you don't add salt, the cheese will not have much flavor. After you have added salt to your liking, you can add herbs, spices, sugar, and/or fruit or veggies of your choice. Any combination is good as long as you will eat it. If you can wait, put the lid on and let it sit overnight in the refrigerator, or cooler, to let the flavors meld. If you can't, just spread it on whatever you like and enjoy!

You could also take the fresh cheese you have just made and put it under pressure for a few hours to press out more of the moisture. This will compress the curds and give you a soft but cut-able cheese. This is yummy with crackers too.

Congratulations on your first cheese adventure! I wish you many, many more. If you have any trouble following these instructions or need any help, please contact me. My contact information is in the directory or listed under the Quarter Master info in the Quill.

Places to look for more information:

www.florilegium.org/files/FOOD/cheese-msg.html

<http://www.cheesemaking.com>

Home Cheese Making by Ricki Carroll, Storey Publishing 2002

<http://www.goodecookery.com>

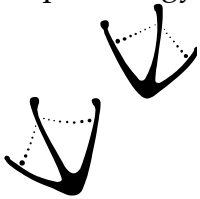
The World of Cheese by Evan Jones, Knopf Publishing, Inc. 1976

On Food and Cooking: The Science and Lore of the Kitchen by Harold McGee, Simon and Schuster, 2004

The Closet of Sir Kenelm Digby Opened, available for free download at

<http://www.gutenberg.org>

<http://biology.ele.ec.edu/Fankhauser/Cheese/cheese.html>





EVENT REPORTS – PENNSIC WAR

What can you say about Pennsic? It was full of life, of people, of hundreds of events and classes all going at the same time. It was organized chaos. The food was great, the shopping was amazing and our encampment was a mixture of people who set out to have a good time. The weather was either hot and humid or raining, but the weather did not dampen spirits, it just drove them under tents.

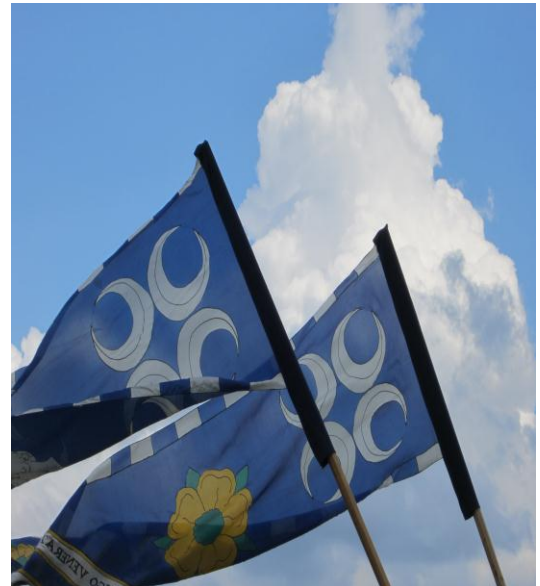
The days were filled with fighting, melees, fighting, some more fighting, some more melees, lunch and then more fighting. For those who did not fight there was shopping, classes, entertainment, food, adventures and checking out the neighborhood. Everyone was in high spirits and the days and nights were filled with as much adventure as you wanted.

There is so much about Pennsic that words don't seem to be enough, so my report is all about the pictures. Enjoy!!

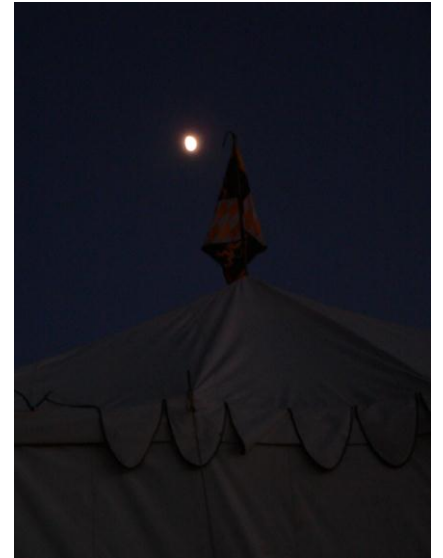
At the end, there were new friends, new family and saying goodbye was hard. We all can't wait to return and try again.

My personal highlights were meeting Duke Brian Tarragon, and his household. He is an amazing person and the father, grandfather and now great grandfather to so many of our Artemisian knights and fighters.

Now... for the pictures.









I hope you enjoy the pictures of the war, the peace, the pageantry, the scenery and the family.

Coronation



On a beautiful day on the first of September the Kingdom of Artemisia welcomed the 31st Sultan and Sultana to the Thrones, Timmur IV and Saige II.

The rain held off just long enough for their coronation, and the world around them was bright.

Then, their came the dark times, and the rain. The heavens opened up and poured moisture on the land, causing commotion among the Heavy Weapons Fighters who were looking forward to a tournament for Kings' Champion and Queen's Champion, and the Rapier fighters took cover in the castle to await their tournament.

But, the populace of the Kingdom of Artemisia are not afraid of a little rain, of thunder and lightening. They shook their metal fists at the heavens and held their tournaments. The Sun came out and all was right with Kingdom.

Sir Bohun the Black was named King's Champion.

Albret was named Queen's Champion

HE Aaron was named Rapier Champion

Congratulations to all the Champions (I apologize that I don't have full names).

The day also brought a couple of additional ceremonies.

In TRM Sean and Nisa's final court, Sir Leah de Spencer was accepted into the Order of the Laurels.

Congratulations for the honor was well deserved. And her ceremony was amazing, with drummers, bagpipes and banners flying everywhere.

Lord Douglas Sutherland was awarded a Court Barony. Congratulations your Excellency.

Sir Robert le Raven MacLeod took Connall O'Doibhlin as his man at arms. Congratulations Connall! May you flourish under the guidance of Sir Raven.

Sir Lakhon Borin Syn took Bran Ewebank as his man at arms. This particular ceremony was a little close to my heart as I watched my husband take his first steps on the path of Chivalry. Congratulations, Bran!!



TERMS OF THE MONTH

From – *Knighthood & Chivalry Dictionary*

Tournamentum

A general term used for all manner of knightly sports during the middle ages that involved combat either singly or in groups. Such might have included behours , vespers tourneys , jousts , emprises , pas d'â armes , hastiludes , round tables , and a wide variety of other more specific games. This term is found most often in records by the church where they attempt to ban tournaments or where they are refusing sacred ground for the burial of someone slain in a tournament .

Tournament Society

Because of the rising cost and logistical difficulties involved in sponsoring a tournament , during the early and mid 14th century groups of knights in the Bavarian region of Germany banded themselves into small groups for the purposes of sponsoring and participating in tournaments. Barber and Barker (1989) put forth a theory that it was because of these societies that the tournament was more common in Germany than in France or England, and the tournament companies were responsible for their proliferation. For one of these societies, the tournament was to act as an annual assembly, whose members wore the same livery and held a court at the same tournament, to which they were to bring their wives and daughters in order to bring honor to the society during which they were to conduct their annual business. All members are to attend, or were fined. A council of four was named to oversee the membership, and members were to help one another in times of war. They founded a chapel in Freising. All members were to own war-horses if they were able. Some German societies elected a king to oversee their members. According to Barker and Barber, "...the society was intended to offer a suitable atmosphere in which chivalric culture could flourish." We have definite records of societies in existence from 1387 to the 1430s, but it is likely that they existed both before and after this. Within the SCA , the Tournament Societies and the Monarchical knightly orders (the Garter and Star , for example) proved the direct inspiration for the formation of the tournament companies, groups of knights, men-at-arms , and ladies dedicated to particular aspects of the tournament experience. Unfortunately, very little research has been done on the historical tournament societies; presumably some of their documentation lies buried in the German records, to be found by an enterprising scholar.

FAVOR

At a tournament , pas d'âTMarmes , round table , or in romantic tales , ladies would bestow some token of their patronage upon a knight to carry into battle . According to the tenets of courtly love , a major influence on the emerging concept of chivalry . These seem to have taken the form of strips of cloth worn around the arm, embroidered sleeves, or some other token

VESPERS TOURNAMENT

A tourney held on the eve of a larger event, where the younger knights bachelor and squires have an opportunity to demonstrate their prowess before the other knights and assembled gallery . Often fought as a bachourd, using blunted, ash or whalebone weapons and modified armour .

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Baroness Blog



We had an amazing day at Midge Marsh. The weather wasn't too hot, Tighearnan and Cliodhna took good care of us. Perwyr and Valeria's family kept us entertained. A BIG happiness was celebrating Casamira's birthday with her. Of course, she was working hard most of the day. Valeria Eberhardt's meat pies were fabulous, the best HE Bjorn and I have ever eaten! The sale was fun, I got a couple of good deals, and I know everyone enjoyed the fighting and archery because they emerged from the "Marsh" looking curly (humidity) and exhausted, but really happy. The thrown weapons range went overtime with all the enthusiastic participants, who also enjoyed themselves mightily. Have to comment on the best, BEST chicken I have ever tasted by Christopher Barber. WOW! It is always entertaining to have court with HE Thorvald, and it finished up a very satisfactory day. Thanks to all who worked so hard to make it so. Sir Landolf is doing an exemplary job with the Lair.

Wow! Coronation was a true showpiece. The elevation for my own Pelican was beautiful and I was so honored to process for her. The artists who created the garb for the Majesties are amazing and did the Kingdom proud. I was able to view all three competitions and now that we are well served by our fighters, both heavy and rapier. Their chivalry was as impressive as their fighting was fierce. I was pampered and indulged all day by wonderful, attentive people and do so appreciate it. Our Retinue was increased by the addition of two amazing people, Valeria Eberhardt and Charmone Nekiha Ford. They already did an amazing amount of work at Coronation, proving our belief in their abilities and desire to serve. Vivat!

My missive this month is short, due to the desire to share with Lady Winifred after Coronation, which is after her deadline, but I am sure to make up for that next month!

The days are becoming shorter and the weather a little cooler, as we prepare to travel to visit our cousins this month. Harvest War is always an amazing event and was one of the first events we attended when we first became active in the SCA. I must say that there are individuals on staff who encourage me in mischief, but I will try to restrain myself. The picture in my head from last year is standing with HRM Clare, Connall, and Aingeal. Clare and I heard the "Weeeee eeeee eee ll" and yelled "RUN!" With that we sprinted over rocks and weeds to join in the morning song with HE Varia. A true introduction to the joyous spirit of Harvest War for first-timers.

We will also be travelling to the investiture for Sentinel's Keep and to the far west of our Barony for Lochtoberfest. I know there will be adventures and episodes to collect for the Quill for October. Please plan to join us for as many events as you are able. Thanks for your continued support of HE Bjorn and myself
Hugs, as usual,

THL Jennet
Baroness of Loch Salann



Casamira's Corner The Pun is Mightier Than the Sword!

By Mistress Casamira Jawjalry, OL, OP, GA

*When the English finally got their hands on Joan of Arc,
they charged her with male fraud.*

KIDS CORNER

To the Youth of the Barony of Loch Salann. To help celebrate the Coronation of King Timmur and Queen Saige, here is a picture of a king and his queen preparing to go for a ride through the Kingdom of Artemisia. Bring your colored picture to the Chronicler (or the Youth Minister) at an upcoming event to collect a reward.



www.coloring-pages-kids.com

Guild News

Archery –

Archery Practice is held every Thursday from 6:00 PM until approximately 8:00 PM. Join the archers of Loch Salann as they hone their skill with bow and arrow. The Barony has loaner gear for the use of newcomers. We are currently at our indoor location at Salt Lake Archery in Sugarhouse. Additionally, the Barony of Gryphon's Lair is holding practices on Tuesday which all Loch Salann members are encouraged to attend.

Arts & Sciences –

A&S Night has changed. It is now being held on the third Wednesday of each month at the location of weekly fighter practice.

Baronial Bardic Circle –

Lawrence Bacon is the Baronial Bard of Loch Salann. Please contact him by email at Christopher.alderman@gmail.com at for additional information. Additional information will be provided in the Questing Quill and on the Baronial Website as it becomes available.

Brewer's Guild –

The Brewer's Guild meets quarterly to make Potent Potables. For more information please contact Baron Ryrd ap Gwerstan, rcfaevans@comcast.net 801-706-0075 (no calls after 9, please).

Cook's Guild –

Cook's Guild is held on the fourth Tuesday of each month. Please contact Mistress Casamira if you have questions.

Fighter Practice –

Fighter Practice is held every Wednesday from 7:00 p.m. until approximately 9:00 p.m. (or until dark). We are now at our summer, outdoor location at Sugarhouse Park. Come watch the heavy weapons and rapier fighters.

Gardening Guild –

The Guild plans to meet (roughly) on the Third Sunday of the month. Contact Her Excellency Mistress Jerilyn of Vert Silva (Jeri Foster) jofvertsilva@yahoo.com for more information.

Middle Eastern Dance and Drummer's Guild –

The Dance and Drummer's Guild will be meeting on the 1st and 3rd Monday each month at the home of Lady Zafirah. The 1st Monday will be for Dance, the 3rd for Drum. Additionally, drumming and dance practice will be held during fight practice at Sugarhouse Park on the 2nd and 4th Wednesday each month. Contact Lady Zafirah: at zemlar@yahoo.com for additional information or changes.

Musician's Guild—

Join Mistress Anne de Junius and the Loch Salann Musician's Guild as they explore the music and instruments of the Middle Ages. Meetings are held on Thursdays from 7:15 to 9:00 PM at the abode of Her Excellency Mistress Mary Amanda. The group has had an influx of new musicians and welcomes all musicians who would like to join the group. Members of the guild also perform regularly at Baronial and Kingdom functions held in the Barony.

For question about your instrument or the activities of the guild, please contact Mistress Anne. If you can't meet for practice, your musical talents are still most welcome at events.

Contacts: Mistress Anne de Junius -- (801) 466-7300

Needleworker's Guild –

The Needleworker's Guild meets on the Second Tuesday and Fourth Thursday of the Month. Contact THL Bethoc (801-322-4984), email: leishman10@msn.com for more information. Please see the article in this month's Questing Quill provided by THL Bethoc on beginning blackwork.

Anyone interested in the Needleworker's Guild may visit our blog at: <http://blsng.wordpress.com/>

Player's Guild—

The Artemisia Players Guild is dedicated to the theatrical and performance arts. As a Guild within the Society for Creative Anachronism, we will keep the main focus on techniques and performance of these arts as they were practiced before 1600. We encourage our members to share their knowledge and love of the performance arts with others through teaching classes on the performing arts(s) that they have experience and knowledge in, entering Arts and Sciences competitions, doing research on performance arts, directing and performing before the populace and fellow Guild members, and producing original performance

Guild information can be found on the guild's yahoo emailing page <http://groups.yahoo.com/group/artemisiaplayers/> and Facebook page Artemisia Player's Guild. For additional information contact Phaelaine "Phae" Ellwoode, Guild Leader for the Artemisia Player's Guild angry_redhead01@hotmail.com phone: 801-530-9265 (no calls after 9, please)

Contact Information

Websites

Barony of Loch Salann	http://www.loch-salann.org
Kingdom of Artemisia	http://www.artemisia.sca.org
Official SCA homepage	http://www.sca.org

Guilds

Armories	Sir Raven / M'Lord Enoch	801-232-1616
Brewers' Guild	Master Ryryd ap Gwerstan	801-706-0075
Cooks' Guild	Mistress Casamira	801-572-6458
Musicians' Guild	Mistress Anne de Junius	801-466-7300
Needleworkers' Guild	THL Bethoc	801-322-4984
MidEast Dance & Drum	Lady Zafirah Bint Al Riyah	801-971-2308
Gardening Guild	HE Jerilyn of Vert Silva	jofvertsilva@yahoo.com

Baron and Baroness

Baron Bjorn Hrafnsson and Baroness Jennet Moir de Brechin
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otterness@altamistalpacas.com

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Seneschal

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His Excellency Mac Con mac Rodain

Arts and Sciences

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Lord Bran Ewebank
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Lord Tighearnan mag Cenndrighan
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List Minister

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Deputy: *vacant*

Rapier Marshal

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Deputy:

vacant

Quartermaster

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Jon.gaffney07@gmail.com

Deputy:

Vacant

Sheriff

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Rodhansen68@yahoo.com

Deputy:

Enoch

Thrown Weapons Captain

Lord Rashied al Wahiel
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Mtmo21053@aol.com

Deputy:

Lord Ragnarr Rodsteinn
801-255-0622

Webminister

Her Excellency Jerilyn of Vert Silva
(email for phone number)
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Deputy:

vacant

Youth Officer

Lady Monica de Chocolat
801-231-7926
dturney@sisna.com

Deputy:

Vacant

Out of respect for all officers,
please no calls after 9.00 p.m.

