

Caw Esfee Shin

Good Friends,
Great Minds,
Good Eats!



Barony of An Crosaire

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DISCLAIMERS

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Please feel free to forward any content requests or submissions via email or hard copy to the Baronial Chronicler so that this publication may better suit your needs, interests or to assist others with the skills and knowledge you may have acquired over your tenure within the SCA. The Chronicler reserves the right to edit submissions for spelling and grammar as well as for inappropriate content and for space considerations.



From the Chronicler

Lady Julijana Ausrine of Kaunas

Good gentles of An Crosaire, I bid you welcome. In keeping with our strong desire to keep the good populace of the Barony of An Crosaire well informed, the new edition of our beloved Caw Esfee Shin is here for your reading and hopeful enjoyment.

Please remember, this is YOUR newsletter, not mine. I serve at your pleasure and for your benefit and enjoyment. If you wish to contribute or have views about the baronial newsletter, please do not hesitate to contact me. Submissions are welcome from the populaces of The Barony of An Crosaire and Cantons of Matham Trove and Amurgorod. I will be more than happy to entertain any and all constructive contributions.

Please submit your contributions by the end of the quarter. An announcement will be made at the business meeting to remind you of the upcoming deadline.

Many thanks to all who have contributed to this publication. Your efforts are much appreciated.

Warmest Regards,

Lady Julijana Ausrine of Kaunas

Baronial Chronicler

PS. Please note that as of January 1, 2011, new release forms for creative works, photographs and models have been implemented by the SCA and only these forms are now authorized. No other forms or altered versions of the official forms are authorized for use and will not be accepted by the Chronicler for inclusions of works into this newsletter.

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Seeking Deputy

Calendar of Events

April 2013

13	Tourney of the Roses	Sea March	PBG Moose Lodge
14	Marcaster Spring Revel	Marcaster	Largo Central Park
20	Sudrholt Event	Sudrholt	Goldhead Branch State Park
26-28	St. Georges Faire 	Mathom Trove	Camp Kiwanis


May 2013

3-5	Oldenfeld Anniversary - Investiture 	Oldenfeld	Camp Indian Springs
10-12	Gathering of the Clans	Darkwater	Camp Winona
24-27	TMT 	Kingdom (Open for Bids)	TBA

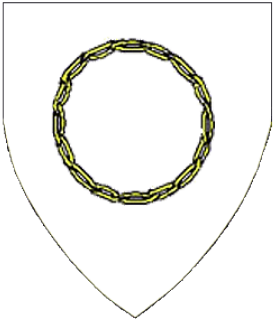
June 2013

7-9	Ranger Gathering II	Starhaven	Holiday Travel Park
19-23	Drachenwald 20th Anniversary	Drachenwald	Ludwigstein Castle in Witzhausen, Germany
22	Res Textillia IV	Marcaster	St. Pete UU Church
29	Much Ado about Poetry, Song & Dance - A Regional Art/Sci	Sangre del Sol	FAU Pine Jog Environmental Education Center

July 2013

19-3	Pennsic War 	Æthelmearc	Coopers Lake, PA
27	Amurgorod Market Day & Pennsic Pity Potluck	Amurgorod	Coehadjoe Park - Ocala, FL

Information listed on the calendar is gathered from the Kingdom of Trimarís web page and from our own Barony. Errors in information, changes in dates or locations or any other inaccuracies are apologized for. If some information listed is incorrect, please contact the Baronial Chronicler so the information may be corrected as quickly as possible.



Knights of An Crosaire

If you wish to learn the art of martial combat as it pertains to our wondrous Kingdom of Trimaris, the following Knights of Trimaris reside within our barony and may be sources of inspiration as well as information for aspiring martial combatants in the realm of heavy weapons. Please approach them with both the respect and courtesy their dedication towards our dream warrants, this is not a simple achievement or one to be taken lightly. To the left of their names are their devices so you may identify their heraldry when seen.



Sir Koppel fun Baurieux



Sir Tymm Colbert le Gard



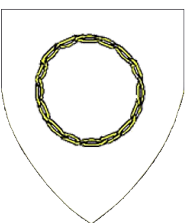
Sir Erika Bjornsdottir



Sir Tuold Dunstan Armingier



Sir Subadai Baavgai Bahadur



Sir Jebe Keriat



Laurels of An Crosaire

If you wish to learn the way of the craftsman as it pertains to our wondrous Kingdom of Trimaris, the following Laurels of Trimaris reside within our barony and may be sources of inspiration as well as information for aspiring craftsman. Please approach them with both the respect and courtesy their dedication towards our dream warrants, this is not a simple achievement or one to be taken lightly. To the left of their names are their devices so you may identify their heraldry when seen.



Master Rurik Petrovich Stoianov



Mistress Madhavi of Jaisalmer



Mistress Barb Hah Rah



Mistress Ann of Blackthorne



Mistress Ceridwen o Cahercommann



Mistress Signy Ottarsdottir



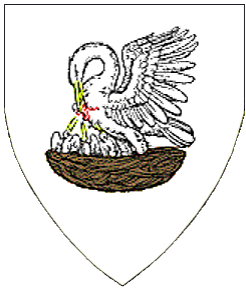
Mistress Dulcia MacPherson



Master Ibrahim ibn Abih al Thaalibi



Mistress Gwennan ferch Gwydion o'Ddyved



Pelicans of An Crosaire

If you wish to learn the ways of service as it pertains to our wondrous Kingdom of Trimaris, the following Pelicans of Trimaris reside within our barony and may be sources of inspiration as well as information for aspiring volunteers. Please approach them with both the respect and courtesy their dedication towards our dream warrants, this is not a simple achievement or one to be taken lightly. To the left of their names are their devices so you may identify their heraldry when seen.



Master Koppel fun Baurieux



Mistress Teamhair Gleann da Locha



Mistress Natasha Varvara Stoianova



Master Rurik Petrovich Stoianov



Mistress Chaabi Merkit



Mistress Erika Bjornsdottir



Master Ibrahim ibn Abih al Thaalibi



Master Roibeard Mac Sluaghadhain

Events for the Year 2013

- 25 January 363**- Saints Juventinus and Maximus, died
- 20 February 1513**- Pope Julius II, creator of the Swiss Guard, died
- 9 March 1463**- Saint Katherine of Bolonga, died
- 11 March 1513**- Giovanni de Medici is elected Pope Leo X
- 20 March 1413**- King Henry IV of England, died
- 8 April 1513**- Juan Ponce de Leon landed in Florida, claiming it for Spain
- 25 June 1513**- Augsburg Confession, distinct break between Catholicism and Protestantism, took place
- 26 June 363**- Flavius Claudius Julianus (Julian the Apostate) Roman Emperor, killed during retreat from Persia
- 24 August 1113**- Geoffrey IV (called Plantagenet) Count of Anjou, father of King Henry II of England, born.
- 24 August 1313**- Henry VII, Holy Roman Emperor, died near Siena, Italy
- 1 September 1513**- Balboa set out from Darien
- 9 September 1513**- James IV, King of Scotland, killed in battle with the English at Flodden Field
- 12 September 1213**- Pedro II, King of Aragon, killed in the battle of Muret, defending the Albigensians
- 20 October 1263**- Scots attacked Norwegians living in Largs, Scotland
- 5 November 1513**- Pope Leo X reformed the Roman University
- 9 November 1313**- Battle of Gammelsorf (unable to verify)
- 13 November 1463**- Saint Diego, died
- 25 November 1413**- Sigismund crowned King of the Lombards

Submission by Sir Koppel fun Baurieux

Source: Millgate, Linda An Almanac of Dates. New York 1977 Harcourt, Brace, Jovanovich

Recipe Corner

From Du Fait de Cuisine by Chyquart

18. And to serve jacobin sops it is necessary that you have your fair capons and, according to the quantity of the feast, one or two hundred well fattened capons, and a great deal of other poultry to serve in default of the said capons; and they should be well and properly roasted. And when the well fattened cattle are to be dismembered take the marrow bones and wash them well and carefully, then put them in to boil in fair and clean cauldrons, and fair mutton therewith; and then afterward arrange that you have a quintal [about 110 pounds] of very good Crampone and Brye cheese and of the finest which can be found, and have the said cheese pared and cleaned well and properly, and then cut it very small. And let the said cook who is ordered to make the said jacobin sops take two or three hundred loaves of fine white bread and slice this bread in fair thin slices and roast them very well and cleanly without burning, and let them be browned, and then put them into fair and clean cornues – and you should have two fair, clean, and white boards to slice your said roasted bread for the jacobin sops; and then you should have your serving dishes of gold and silver and pewter lined up, and allocate your bread among your dishes well and gently and the cheese on top. And take your capons and dismember them, that is take off the wings and legs and take off the rump; and then take the white meat of the said capon and slice it very small, and this white of the capon scatter on top of your jacobin sops; and then afterward take the limbs of the said capons, that is the wings, legs, and rump, and put on top of your jacobin sops in proper order. And take care that your broth of beef marrow and mutton is good and sweet, and strain this broth into a large, fair and clean pot; and you should have a good bunch of herbs of sage, parsley, marjoram, and hyssop, and let them be well cleaned and washed, and put into your broth. And arrange that close to the dressing, where you arrange the said jacobin sops for serving, you have a good fire of charcoal under your pots in which is your broth so that it always boils; and with the said broth cover your said jacobin sops.

Modern Recipe for 5

1 fat chicken
 Plenty of FRESH ONLY parsley, marjoram, oregano, sage
 1 lb white cheddar, shredded
 1/4 lb gruyere, shredded
 1 lb stale loaf of French bread
 Salt & pepper



Roast the chicken. Strip the flesh and shred. Cut off the wing tips and keep separate. Make a strong stock with the carcasses. Add herbs and plenty of pepper and thicken slightly. Cut each loaf into 8 thick slices, cover with shredded cheese, broil until cheese is melted. Strew with chicken meat. At the very last minute, ladle stock over chicken and sops, then sprinkle with parsley. Lay the wing tips over the chicken and serve.

Submission by: Mistress Madhavi Jaisalmer

Historian's Hovel

In the next few issues of our newsletter, I will be showcasing some of the resource material I have compiled from the Barony's Minister of Arts & Sciences located on disc.

This issue, I am featuring resource material for food and cooking. I hope this is helpful and useful!



Yours In Service,
Lady Raynagh MacShane

COOKING REFERENCES

This list contains all the period sources, in facsimile copies (that means a photocopy of the original books) which were provided by the Known World Cooks and Bards Symposium last year. You'll note that these were ALL printed AFTER 1600, but in the cooking world, publication date doesn't mean much. Cooking was, and still is, a tradition-based art/science, and most of the recipes contained in these books were updated or direct copies of recipes from earlier manuscript books because the cooking style didn't change much from one century to the next. Here's the list of works on the disc:

- **A Queen's Delight** or The Art of Preserving, Conserving and Candyng as Also a Right Knowledge of making Perfumes, and Distilling the most Excellent Waters: Printed in London in 1671.
- **English Housewifry Exemplified** in above Four Hundred and Fifty Receipts Giving Directions in most Parts of Cookery, by Elizabeth Moxon, the 9th Edition, printed in 1764.
- **Modern Curiosities of Art & Nature**: Printed in London in 1685.
- **The Accomplisht Cook** or the Art & Mystery of Cookery by Robert May. 5th Edition printed in London in 1685.
- **The Compleat Cook**: Printed in London in 1658.
- **The English House-wife** by Gervase Markham, printed in London in 1675.
- **The London and Country Brewer**: Printed in London in 1736.
- **The Queen-like Closet** or Rich Cabinet by Hannah Wolley, 2nd Edition, printed in 1672.

Historian's Hovel

COOKING REFERENCES Con't.

Acta, the Journal of the Center for Medieval and Early Renaissance Studies at Binghamton University of the State University of New York, Volume XXI, 1995

The articles listed below are from the Medieval Food and Drink Volume of this Journal.

- Apples Beyond the Pale: The Irish Costermonger in the English Garden of Eden, by Jonathan Gil Harris
- Cretoyne, Cretonne: Two Versions of a 14th Century Court Recipe, by Barbara L. Evans
- “DePoil Ou De Plumes”: The Taste of Game in Medieval French Treatises of Hunting, by Nadine Bordessoule
- Eating and Drinking in the Bayeux Tapestry, by Rouben Cholakian
- Food for Thought: The Banquet of Poetry in Dante and Charles of Orleans, by Diane R. Marks
- “And Thus You Have a Lordly Dish”: Fancy and Showpiece Cookery in an Augsburg Patrician Kitchen, by Marianne Hansen
- Martino and His De Re Coquinaria, by Mary Ella Milham
- Mixing it Up in the Medieval Kitchen, by Terence Scully
- The Progeny of Apicius: Antiquarian Responses to Historical Cookery, by George R. Keiser

Please visit our new website for the Barony of An Crosaire:

www.ancroaire.org

Our calendar will give you up-to-date information on events and happenings in our Barony! If you have an event or happening you feel should be on the calendar, please contact our Web Minister at:

webminister@ancroaire.org