

Caw Esfee Shin

Springtime is
Fun Time!



Barony of An Crosaire

Inside This Issue:

Chronicler Greeting: 3

Officer Listing: 4-5

Calendar of Events: 6

Knights of An Crosaire: 7

Laurels of An Crosaire: 8

Pelicans of An Crosaire: 9

Recipe Corner : 10-11

Reader's Respite: 12-13

Save the Date: 14

Web Page Info: 15

DISCLAIMERS

This is the 2nd quarter 2013, issue of the Caw Ees Fee Shin, a publication of the Barony of An Crosaire of the Society for Creative Anachronism, Inc. (SCA, Inc.). Caw Ees Fee Shin is available from Lady Julijana of Kaunas [Angela M. Paulauskas] via email at chronicler@ancrosaire.org. It is not a corporate publication of SCA, Inc., and does not delineate SCA, Inc. policies. Copyright © 2011 Society for Creative Anachronism, Inc. For information on reprinting photographs, articles, or artwork from this publication, please contact the Chronicler, who will assist you in contacting the original creator of the piece. Please respect the legal rights of our contributors.

Caw Ees Fee Shin proudly serves the Barony of An Crosaire and its populace with the dissemination of information of both interest and importance to the Barony and its populace. An extreme effort is put forth to neither discriminate nor slight any given sector of the populace, the society, events or sights used. That said, if such a slight or discrimination is perceived in any form, please immediately contact the Barony of An Crosaire Chronicler, Lady Julijana, via email or phone, so that the issue may be resolved immediately and, if required, an apology to the offended parties may be entered into the next issue.

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 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 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.

Barony of An Crosaire Officers



Baron

Sir Turolde Dunstan Armingier
coronets@ancrosaire.org



Baroness

Countess Dulcia MacPherson
coronets@ancrosaire.org



Seneschal

Honorable Lady Eva Inghean Alaxandair
seneschal@ancrosaire.org



Exchequer

Honorable Lady Gema Kazakova
exchequer@ancrosaire.org



Herald

Honorable Lord Ragnar Inn Tryggvy
herald@ancrosaire.org



Hospitaller

Mistress Thalassia Knossos Hellenis
hospitaller@ancrosaire.org

Morina of Claire



Chamberlain

Honorable Lord Dunkr Hall
chamberlain@ancrosaire.org

Slaine Inghean Kenyn

**Combat Arts Marshal**

Honorable Lord Algirdas Gzu
marshall@ancrosaire.org

Countess Slaine Inghean Fiachrach Fionn

**Rapier Marshal**

Maistir Roibeard mac Sluaghadhim
rapier@ancrosaire.org

Seeking Deputy

**Target Archery Marshal**

Lord Jochi Bahtu
archery@ancrosaire.org

Seeking Deputy

**Webminister**

Nicole Muscadet
webminister@ancrosaire.org

Mistress Thalassia Hellenis

**Historian**

Lady Raynagh Mac Shane
historian@ancrosaire.org

Lady Emma of An Crosaire

**Chronicler**

Lady Julijana of Kaunas
chronicler@ancrosaire.org

Seeking Deputy

**Minister of Arts and Sciences**

Mistress Dianna Wyndalan of Kidwelly
artsci@ancrosaire.org

Seeking Deputy

**Constable**

Honorable Lady Ysabeau Jean-Durant
constable@ancrosaire.org

Seeking Deputy

**Librarian**

Albreda
librarian@ancrosaire.org


Seeking Deputy

Calendar of Events

April 2014

5-6	Bay Area Renaissance Festival & Demo	Wyvernwood	MOSI Tampa, FL
12	Tourney of the Rose 	Sea March	PBG Moose Lodge
12	Quest for Champions	Sudrholt	Goldhead Branch State Park
12	Spacecoast Nerdfest Demo	Starhaven	Melbourne Auditorium, Melbourne, FL
18-20	St. George's Faire	Mathom Trove	Camp Kiwanis


May 2014


2-4	Oldenfield Anniversary	Oldenfeld	Camp Indian Springs
9-11	Gathering of the Clans	Darkwater	Camp Winona
23-26	TMT 	Kingdom (Open for Bids)	TBA

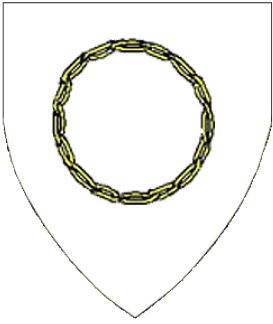
June 2014

28	TRU Summer Collegium	Kingdom (Open for Bids)	TBA
----	----------------------	-------------------------	-----

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.

 Indicates the current King and Queen of Trimarís will be in attendance at listed event

 Indicates the current Prince and Princess of Trimarís will be in attendance at listed event



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 Tymme Colbert le Gard



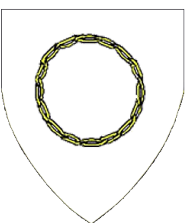
Sir Erika Bjornsdottir



Sir Tuold Dunstan Arminge



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



Mistress Dianna Wyndalan of Kidwelly



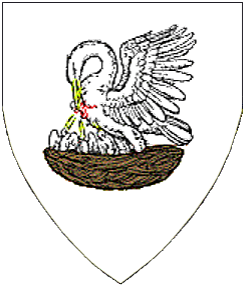
Master Ibrahim ibn Abih al Thaalibi



Eglantine de Wolfe



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 Thalassia Hellenis



Mistress Erika Bjornsdottir



Master Ibrahim ibn Abih al Thaalibi



Master Roibeard Mac Sluaghadhain

Recipe Corner

Hermit Cookies

Makes about 1 ½ dozen 2-inch wide cookies.

1 cup raisins

2 T. crystallized ginger, finely chopped

8 T. unsalted butter (one stick)

1 tsp. ground cinnamon

¼ tsp. ground allspice

2 cups all-purpose flour

½ tsp. baking soda

½ tsp. salt

¾ cup packed brown sugar (dark or light)

½ cup mild or light molasses (not robust or dark)

2 large eggs

For glaze: 1 ½ T. orange or lemon juice; ¾ cup confectioners' sugar

1. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Line two baking sheets with parchment paper. Process raisins and ginger in bowl of food processor until mixture sticks together and only small pieces remain. Transfer to large bowl.
2. Heat butter in small saucepan over medium-low heat, swirling pan occasionally, until nutty brown in color, about 10 minutes. (Note: I have never been able to do this without burning the butter. It must be at least clarified.) Stir in cinnamon and allspice and cook until fragrant, about 10 seconds. Stir butter mixture into raisin mixture until as well combined as possible; cool to room temperature.
3. Combine flour, baking soda and salt in a bowl. Stir brown sugar, molasses, and eggs into the cooled butter mixture until incorporated. Fold in the flour mixture (the dough will be very sticky) and refrigerate until firm, at least 1 ½ hours or up to 24 hours.
4. Divide dough into quarters. Transfer one piece of dough to lightly floured surface, roll into 10-inch log, and transfer to a prepared baking sheet. Repeat with remaining dough - there will be two sheets with two rolls each. (Note: The "rolls" should be more or less square in cross section; they spread out a lot.) Bake until only shallow indentation remains on the edges when touched (the center will appear slightly soft.) Bake 15 to 20 minutes, switching and rotating sheets halfway through baking. Let cool on sheet 5 minutes, then transfer parchment paper to wire rack and cool completely.
5. Wisk orange or lemon juice and confectioner's sugar in small bowl until smooth. Drizzle glaze onto cooled logs and let sit until the glaze hardens. Cut logs into bars. (Cookies can be stored in airtight container at room temperature for 5 days.)

(Notes contributed by Mistress Eglantine)

Recipe Corner

Molasses Sugar Cookies, aka Gingercrack

1 ½ c. shortening	4 c. unbleached flour
2 c. sugar	1 tsp. ground cloves
½ c. light molasses	1 ½ tsp. cinnamon
2 eggs	1 T. ginger
4 tsp. baking soda	1 tsp. salt

Sugar to roll the cookies in before baking. Set oven to 375 F.

Melt shortening in 6 quart (or larger) saucepan over low heat. Remove from heat; set aside to cool.

In a large bowl, whisk together flour, spices, soda and salt.

Add sugar, molasses and eggs to the cooled shortening and beat well. Be sure the shortening is not hot enough to cook the eggs!

Add the dry ingredients and mix well. (You may have to use your hands- this can be a very heavy batter.) Chill at least half an hour.

Form dough into balls at least 1 inch in diameter; roll in granulated sugar, and place two inches apart on an ungreased cookie sheet.

Bake at 375 degrees F. for 8 to 10 minutes. Cookies will not look done- they will be puffed and golden brown, and the cracks on top should look lighter than the rest of the cookie. A darker cookie will be crisper- ovens vary, so start checking the cookies at 8 minutes - until you learn how long it takes in your oven for the cookies to come out as you prefer.

Cool briefly on baking sheet before moving the cookies to a rack for final cooling- they are very soft when they first come out of the oven.

Note: This recipe was on the back of a Brier Rabbit Molasses bottle YEARS ago...

Cookie recipes submitted by: Mistress Eglantine de Wolfe

Reader's Respite

Labyrinth of Despair I

By The Cowardly Snake

It will not be born,
This falling that I'll let you be the Confessor,
And require of me to pay penance in your Labyrinth.
I want not even a pittance of your pity and guilt.
What trap did I fall into to claim your trickery?
What sorcery did you use to steal my soul?
What manner of bestiary lurks in the shadows of your spiraling
prison?
Unicorns would be preferable, but I hear the roar of dragons beyond
the gated stone walls.
I'm no lion, roaring with courage.
I'm a lowly snake, cowering deep in the grass.
It's not venom upon my lips.
Another poison graces my mouth,
A sweet toxin of words slips from this tongue,
And I'll captivate you with my siren song.
I'll go beyond the security of this cloister,
But not without trying to fight.
I may well be a cowardly serpent,
But given the time, I'll find my courage.
And, I'll sing to ensure the beasts within those halls.

Reader's Respite

BOOK REVIEW

MERCENARIES IN MEDIEVAL AND RENAISSANCE EUROPE

BY

HUNT JANIN with URSULA CARLSON

PUBLISHED BY

MCFARLAND & COMPANY, JEFFERSON, NC & LONDON, 2013

Starting with the earliest documentable mention of mercenaries in the historical record, the authors have given us a pretty decent overview of the use of mercenaries in medieval and Renaissance warfare. They begin with a basic discussion of that warfare in their Introduction. If you don't know much about medieval warfare, this Introduction will enlighten you without going into heavy details more suited to a military historian.

The authors utilize contemporary chroniclers and other writers for most of their quotes about mercenaries and their activities throughout the period. Beginning with the Merovingian mercenaries from the 8th and 9th centuries and going straight through to the notorious condottieri of the Italian Renaissance Wars, the book gives a good account of all the known sources about these mysterious warriors.

In peace, little better than brigands and highwaymen pillaging to keep body and soul together, "swords for hire" were a different beast during times of war. Of course, there are all the usual stories about mercenaries deserting their employers, and changing sides in the middle of battles, but the authors also include the other side of the tale, with accounts of mercenaries who were, besides able and competent warriors in an age without standing armies, as chivalric as any knight of the realm, which, you will find, doesn't amount to much.

You will discover, reading this book, that most battles and other types of warfare during the Middle Ages and the Renaissance contained an element that fits the definition of a "mercenary". Mercenaries were actually the closest thing to what we now call a "professional" soldier during the time period. It also provides a good timeline of the changes wrought to warfare in general over the span of the age, up to and including the first real standing professional armies which came into being in the late Renaissance.

The authors also provide a basic armor catalog in the appendices, as well as a more detailed history of the Swiss mercenaries who were involved all over Europe during the period. There is a Chronology included so you can keep the progression of time straight in your mind. The Chapter Notes are extensive, as is the Bibliography, although for many of the mercenary captains identified by name, there are a few too many Wikipedia citations for my taste. All in all, it's a very good book for people who don't know that much about medieval warfare in general, and provides a reasonable description of the use of mercenaries both on and off the battlefield.

Wolfmom says read this book if you're beginning to have an interest in medieval and Renaissance warfare.

SAVE THE DATE!

Becoming A Knight– SCA Martial Arts

Who: The Fighters of An Crosaire & interested community
Members

What: Cook Out, Mini-Classes and Social

Where: Squirrel Ridge Park, Williston Rd.

When: April 27, 2014 11:00-3:00

Why: To encourage & welcome our newer fighters, as well as
provide an opportunity for the community to learn about
SCA combat

If you would like to help: Set-up 10-11am, break-down 3-4pm

Flyer printing & distribution, prepare food dishes (sides & dessert),
please email Zafira at zimmyjen@gmail.com or message through
Facebook

Please visit our 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