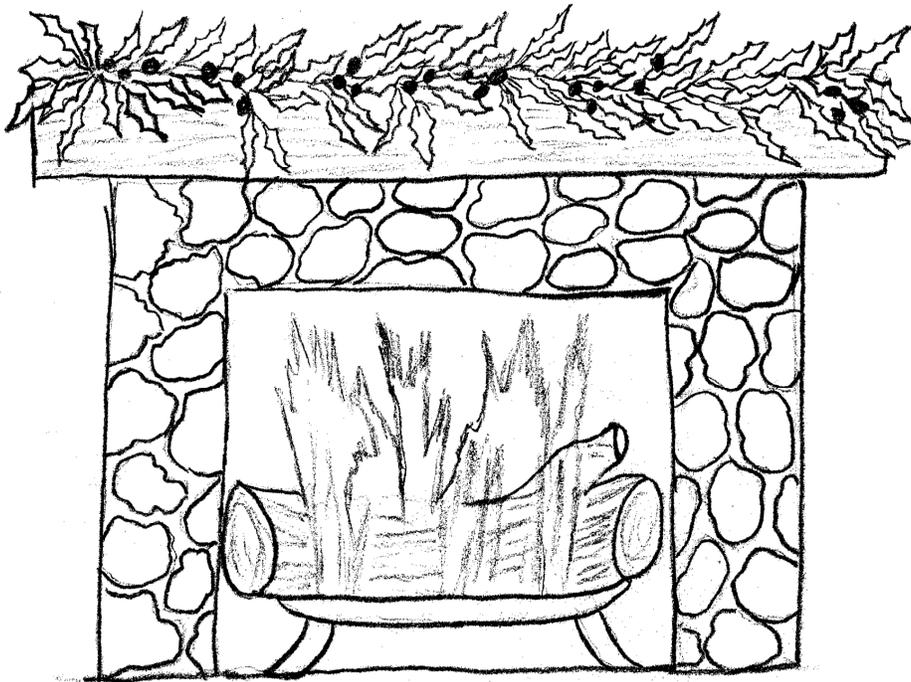


*Official Newsletter of  
The Barony of Atenveldt*

*Palm Prints*

*Reor est creo*



## *Retinue of the Barony of Atenveldt*

### **BARON & BARONESS:**

Edward de Foxton & Annalies Katerina Schneider  
{Ed & Ann Marie Fox}, 602.569.4376

Steward: Roland Childeric de Laon  
steward@baronyofatenveldt.org

Head Lady in Waiting: Lady Morgaine Rhys  
ap Gruffydd, {Marianne McElroy},  
chatelaine@baronyofatenveldt.org,  
480.250.8480, *No calls after 9 pm*

#### **Officer Warrant Ends:**

Captain of the Guard: Lord Harry Rudkin  
hvanderbilt@mindspring.com

Baronial Hardsuit Champion: Kazemir  
Valentov - {John Grabowski}, 602.791.1258,  
johngrabowski@gmail.com,  
*No calls after 9 pm*

Baronial Rapier Champion: Marco

Baronial Archery Champion: Jerome the True

Baronial Arts & Sciences Champion: Lady  
Kirsten Matz - {Trina Taylor}, 602-235-0942  
*No calls after 9 pm*, trina@rentouch.com

Baronial Bardic Champion: Dawn Silver Rose

Baronial Youth Champion: Alexandria Julilia  
Britainicus



## *Officers of the Barony*

**SENECHAL:** THL Jean André Boeye,  
{James Boeye Sr.}, 602.486.0359  
seneschal@baronyofatenveldt.org  
**Officer Warrant Ends: 06/12/12**

Deputy Seneschal: Collette d'Avignonon,  
{Samantha Berkemeier}, 602.427.8845,  
trissylyn@hotmail.com  
**Officer Warrant Ends: 12/22/10**

Parks Liaison: Lord Harry Rudkin  
hvanderbilt@mindspring.com  
**Officer Warrant Ends: 12/31/10**

**EXCHEQUER:** Nikolai, {Dave Rood},  
480.612.1374, *No calls after 9pm*,  
exchequer@baronyofatenveldt.org  
**Officer Warrant Ends: 09/30/12**

Emerg. Deputy Exchequer: **VACANT**

**CHRONICLER:** Gwendolyn the Beguine,  
{Lorelei Varese}, 602.348.8410,  
librablue13@gmail.com  
**Officer Warrant Ends: 10/01/12**

Emerg. Deputy Chronicler: **VACANT**

**WEB MINISTER:** Lord Heinrich der Brauer, {Stephen Taylor}, 602.235.0942 *No calls after 9pm*,  
webminister@baronyofatenveldt.org  
**Officer Warrant Ends: 05/01/12**

**Emerg. Deputy Web Minister:** Giovanni D'Angelo {Joe Dngundzic}  
**Officer Warrant expires 12/8/10**

**KNIGHT MARSHAL:** Kazemir Valentov, {John Grabowski}, 602.791.1258,  
johngrabowski@gmail.com,  
*No calls after 9 pm*  
**Officer Warrant Ends: 11/04/10**

**Emerg. Deputy Marshal:** Lord Osric Maximillian vom Schwarzwald, {Vince Welsh}, vinmick@aol.com  
**Officer Warrant Ends: 12/01/10**

**Rapier Marshal:** Lord Sihtric of Baelibeg, {Rick Kneale}, cedric13greyfox@yahoo.com, 602.739.5638  
**Officer Warrant Ends:**

**Captain of Archery:** Adan Mac Niell {Alfred Chavez}

**Youth Combat Marshal:** Lord Jax, {Joshua Chavez}, 602.505.2112,  
youthmarshal@baronyofatenveldt.org  
**Officer Warrant Ends: 12/01/10**

**Waiver Table:** Jessie Ybarra, 480.298.0879, missy.grey@ymail.com, *No calls after 9 pm*

**Ministry of the Lists:** **VACANT**  
**Officer Warrant Ends:**

**CHIRURGEON:** Lord Ali Al Ahmed Abdalluh, {Michael Parks}, 623-853-7399,  
chirurgion@baronyofatenveldt.org  
**Officer Warrant Ends: 03/31/11**

**Emerg. Deputy Chirurgion:** **VACANT**

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**ARTS & SCIENCES MISTRESS:** Baroness Dalla of the Misty Forrest, { Pam Silvis}, 602.486.0359, arts@baronyofatenveldt.org  
**Officer Warrant Ends: 09/30/12**

**Emerg. Deputy A&S:** Bellana Nicmorgan Heather Passow  
**Officer warrant expires: 5/21/2011**

**HERALD:** Cyrano deLuca, {Tyler durNell-Mada}, 602.367.4395,  
herald@baronyofatenveldt.org  
**Officer Warrant Ends: 04/28/12**

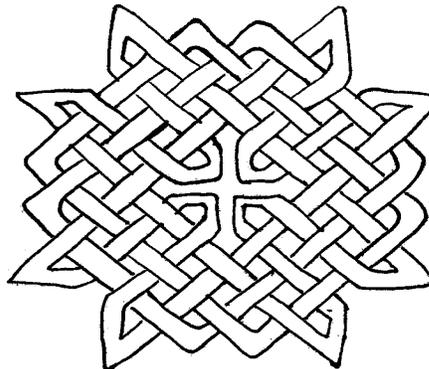
**Emerg. Deputy Herald:** **VACANT**

**Chatelaine:** Lady Morgaine Rhys ap Gruffydd, {Marianne McElroy}, chatelaine@baronyofatenveldt.org, 480.250.8480 , *No calls after 9 pm*  
**Officer Warrant Ends:**

**Chancellor of Youth:** **VACANT**

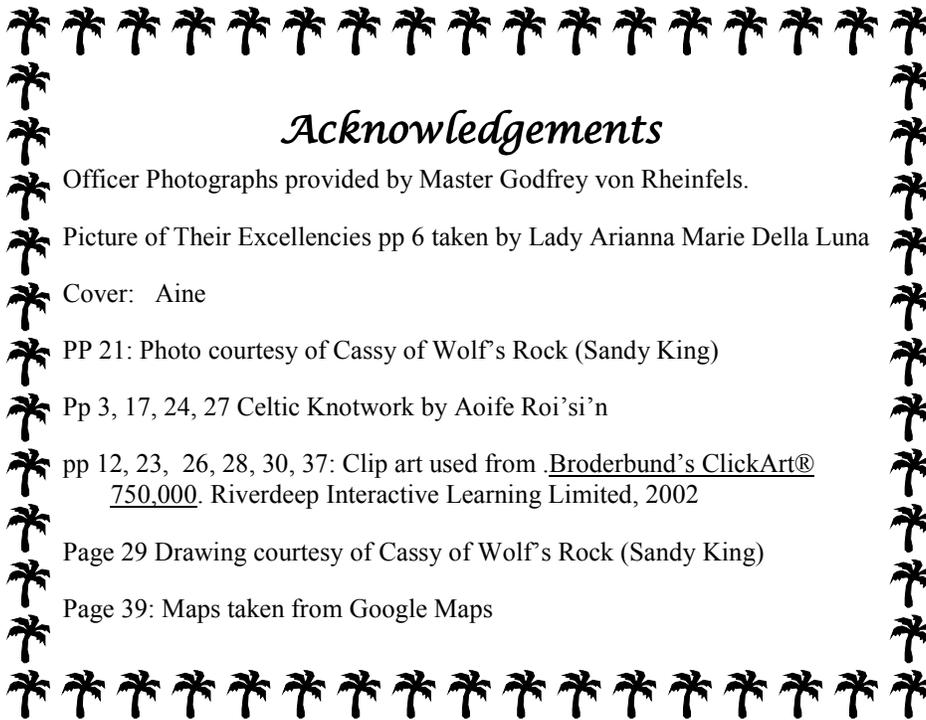
**Sheriff:** Lord Morgan MacDuff {J.D. Fultz}, 480.202.5240, sheriff@baronyofatenveldt.org  
**Officer Warrant Ends: 05/12/12**

**Baronial Signet:** Master Ritchyrd McUath {Ritchyrd Handley}, 602.486.5742  
scribe@baronyofatenveldt.org  
**Officer Warrant Ends: unwarranted**



## Disclaimer

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### *Acknowledgements*

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Picture of Their Excellencies pp 6 taken by Lady Arianna Marie Della Luna

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# *Greetings from the Coronet*

:Greetings to our most noble populace of Atenveldt! We Edward and Annalies, Baron and Baroness of this Barony of Atenveldt do send greetings, and warm wishes.

As the days grow longer and the winds blow colder, it seems that the sands of time move more and more rapidly. Is it the quiet of the sleeping beasts that makes time hurry along the path to spring? Some say it is the cold blowing wind that shakes the glass and forces time to pick up the pace. I think it is the ground shaking drums and marching that speaks to the warriors in our midst and warns of upcoming war. Make preparations for War, and all the while take time to spend time with family and friends in all of the winter holidays.

November has been very busy with the calibration and Coronation of our new King and Queen, the call to battle with gods and monsters, a visit to the faerie festival to show the benefits of our organization to others searching for fun in a world other than our modern day to day, and of course this week we will juggle family commitments for the holiday. We know that you have similar schedules and concerns and we look forward to spending quality time with our chosen family, having fun. His Excellency will be attending Twin Moons Tavern tourney on December 4th, and then we hope to see all of you at our upcoming Yule event on December 11th.

Until we write again near this years end, we bid you good health and FUN.

Edward

Baron



Annalies

Baroness



**Estrella War XXVII**

(February 14~21, 2011)

Medieval Glory, Honor & Chivalry in the Warm Desert Sun

[www.estrellawar.org](http://www.estrellawar.org)

Pre Registration is now OPEN featuring:

**The Estrella War XXVII PRE-PAY TO PLAY Installment Plan!!**

Presenting a new way to Pre-Register for Estrella War!

Pre-registered attendees can now choose to pay their site fees in full as usual, OR make a deposit and subsequent payments towards their site fee.

Deposits are just \$20 per adult, and \$5 per youth, with additional payments to be paid in whole dollar increments!



## *Greetings from your Baronial Chronicler*



Having almost froze important parts off at Southern, I started brainstorming about how to be more efficient in my camping planning. In the course of my research, I ran across a wonderful website which was just chock full of tidbits of handy information. I contacted the author and would like to thank Cassy of Wolf's Rock, Calontir (Sandy King) for graciously allowing me to share some of the wisdom here in the Palm Prints. If you would like to visit that site, it can be found at <http://www.oocities.com/dustycrown/index.html>. I have scanned through the article, sorting out wording that was obviously internet oriented, but if you find a "click here" blame me.

In Service to the Dream

*Gwendolyn the Beguine*  
[librablue13@gmail.com](mailto:librablue13@gmail.com)



# BARONIAL

# WA



## ***-Baronial Chronicler Deputy-***

Can you think outside the box? Do you have a somewhat organized mind? Do you enjoy a creative challenge? Then I have the job for you. The Barony of Atenveldt is seeking a new Chronicler to begin immediately and this could be you. Previous desktop publishing experience a plus, but not necessary (will happily train). Good people skills are a bonus that makes it easier to get articles every month. The right individual needs to be willing to put together and distribute the Palm Prints on a monthly basis and oversee the yearly Baronial Book of Days calendar.

Interested individuals should email [chronicler@baronyofatenveldt.org](mailto:chronicler@baronyofatenveldt.org) or contact their Excellencies and/or the Seneschal directly.

## ***-Baronial Exchequer Deputy-***

This is a two-year warranted position. The Baronial Exchequer reports to the Kingdom Exchequer, and is in charge of all financial activities for Baronial accounts. The Baronial Exchequer compiles financial information & reports to the Baronial Financial Committee. The position requires an ability to tactfully work with Baronial Officers and members of the populace; an understanding of the implementation of SCA financial guidelines in the Society Financial Policy, Baronial Law and Baronial financial policy; strong writing and organizational skills; word processing and email skills; and a computer and printer with Internet access (most communication is via email). Prior experience as a Exchequer or Officer for a Local group is very helpful, as is real-world management and personnel experience.

Applications should include an SCA resume, and an outline of applicable real world experience.

Send copies to: the Exchequer of the Barony of Atenveldt  
<[exchequer@baronyofatenveldt.org](mailto:exchequer@baronyofatenveldt.org)>.

In addition, a filled out Warrant of Appointment to Financial Office Form (found on the [www.sca.org](http://www.sca.org) website at <http://www.sca.org/docs>), and the documents requested by that form, (picture ID and proof of membership), must also be sent to the Kingdom of Atenveldt Exchequer.

# NT ADS



## ***-Ministry of the Lists-***

This brave individual must be willing to run all aspects of a tournament list. From bullying people into signing in for a tournament, with their fighters' cards, to working with the vocal herald during the tournament, and finally to the organized end of declaring the victor. Interested persons should contact their Excellencies or the Seneschal.

## ***-Chancellor of the Youth-***

Wanted to provide diversions at events, coordinate smalls, and have an all around "cheery disposition".

## ***-Keeper of the Ropes-***

This individual should be able to set-up, tear-down, transport and store the ropes for the Barony's weekly fighter practice.

## ***-Regalia Officer-***

This individual should be able store and/or tow the Baronial trailer with included Regalia. As well as, keep an inventory of the Regalia.

## ***-Deputies for all Major Offices-***

"Many hands make work light," and every office in the Barony could use a deputy. It is also a great way to learn about a position before taking the job yourself.



If you wish to submit your letter of intent, or have any questions regarding any of the offices, please send deputy inquires to the appropriate office (contact information listed in the front of this issue), all other inquiries may be sent to: [Seneschal@baronyofatenveldt.org](mailto:Seneschal@baronyofatenveldt.org)

# *La Variété est le Sel de la Vie*

**By**  
**The Anachronistic Epicurean**

Oh to be French and start each day with a bowl – a bowl, mind you, not a cup – of hot chocolate. Of course, the French didn't even have chocolate until after 1492 but I am tempted to wield an authority I don't have and write you all a note excusing you from period correctness for breakfast every morning in February. Besides, it'll be morning, who's looking, right? And if someone is looking that closely they deserve what they get! At least that's what I always say when I'm cleaning my home before a gathering.

So a bowl of hot chocolate and a crust of French bread slathered in rich butter and strawberry preserves is just about a perfect way to start a day at the Estrella War. Did I suggest pea soup for breakfast last month? Well, this month I suggest that after your daily ablutions you take a little walk over to the encampment of some French aristocrats and join them in that hot chocolate I just gave them *carte blanche* to drink – Way more fun than pea soup.

France is an amazing piece of turf. Its borders are the Mediterranean Sea (oysters, mussels, Roquefort cheese, lamb, honey, mushrooms and goat cheese), the Pyrenees Mountains (famous for lamb, goats, specialty beef cows, stream fishing and fatted goose for pate), the Bay of Biscay and the Atlantic Ocean (Bordeaux wines, cold water shell fish like lobster, crab, shrimp, and prunes!), the English Channel (Crustaceans, sea bass, monkfish, herring, scallops and sole, lobster, crayfish and mussels) the northern border of Belgium and Germany (Champagne, fine fruit preserves, beers and white wines, apples), the eastern borders of Switzerland and Italy (sausages, a variety of cheeses) and the central valley (wheat, orchards full of all kinds of fruit from olives to oranges, cherries to apples, buckwheat, oats, dairy cows, goats, sheep, all kinds of birds and water fowl and wooded areas full of boar, deer, hare and mushrooms) and of course all kinds of grapes are grown at each elevation and latitude for the famous wine making business that permeates all of France.

Because they have such a variety of foodstuffs and the transport of their products from one place to another has been mostly unencumbered by mountains and yet littered with rivers for barges and boats their relationship to food has been long in the making. Just about anything you can think of to make that is European has its roots in French cuisine. And now, thanks to Palm Prints, the Estrella War and Julia Child we can have Boeuf Bourguignon in trailing sleeves and tunics. I made this only once in my life but it was well worth the effort and the expense. I have never eaten anything so delicious in my entire life. The dish has a long history throughout the French

*(Continued on page 14)*

## *Greetings from your A&S Champion*

Hey, everybody I am really looking forward to being your A&S Champion this year. It looks like we're off to a good start. Baroness Dalla has arranged various A&S projects/classes every Wednesday in December, so please join us.

Our next Artisan's Display will be at Yule. Feel free to bring any projects, finished or unfinished to show off. Remember these displays are a chance to show off what you're working on without the pressure of a documented competition.

Speaking of competitions, the Estrella War A&S competition is coming up quickly. Preregistration has already begun, make sure you register early it helps us to know how many judges will be needed. You can find the preregistration form here:

<http://arts.atenveldt.org/Estrella/EstrellaWarASPreregEform.aspx>

and competition information here:

<http://www.estrellawar.org/Activities/ArtsandSciences/ArtsAndSciencesCompetition.aspx>.

Then coming in January yours truly will be teaching a basic garb class stay tuned for details in the January Palm Prints. And remember everybody the reason we do this is because it's fun.

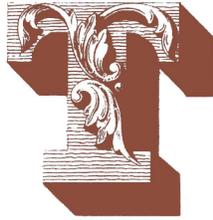
Yours In Service,  
Lady Kirsten Maria Matz  
A&S Champion Barony of Atenveldt



# The Strange Stone of Dog Falls

By Lord Leo

## Chapter 3:



he killing's at Dog Falls did not stop. Like clockwork they took place every two weeks. Out of the twenty two family's that made up the small town ship, six had been affected by that which hunted them. In despair the town elders sent letters to the authorities who responded at once.

An armed unit of six hardened men were sent by the magistrate to hunt down and destroy whatever was plaguing the people. They were ordered as well to bring back evidence of their victory, preferably the head, of whoever was responsible.

To encourage the people, a bishop from Edinburgh had come to visit the local parish and a special mass had been called to pray for the soldiers to return victorious from their hunt.

Katherine, with the baby Joy on her hip, was boiling a pot of water for laundry in the front of the house when the special unit came thundering by. Dressed in England's royal red they were and fine to look at. Regal and strong, the men were young and determined to destroy that which plagued their people. Their faces were shaved and their fine strong jaws were clenched with serious thoughts of their endeavor. Running alongside them was a pack of finely bred hounds and terriers.

The first of the snows had come and a fine layer of good clean snow clutched at the hounds' feet as they happily wagged their tails in anticipation for this new adventure. Joy smiled and pointed with her little finger at the men and their hounds as they rode by. Katherine blushed when one of the men turned and gave her a wink as he rode by. She must look a sight, she thought to herself as she set the baby down and picked up a large ladle to start stirring the laundry.

A few hours went by and the Baughsleys returned from mass. The drover started yelling at his sons to change their clothes while the lasses came in and sat on chairs beside the fire which Katherine had made sure was roaring by the time they would arrive. The serving girl had also prepared a small plate of cheeses and fruit to sustain the family until supper would be ready. Seemingly without provocation, the middle child snatched a slice of cheese from the eldest and the eldest responded by smacking his brother on the side of the head. The two of them crashed to the floor with fists flying until the father came up and pulled them apart with ease. Joy with a head full of red curls

*(Continued on page 22)*

# A Suggested Time Table for any Future, First Time Autocrats

From a first time autocrat that learned  
the hard way and is still learning

BY: Lord Jean Andre' Boeye'

This is an overview of all the suggestions made to me by those far more experienced to correct my rookie mistakes before, during and after the event. There were many people that helped me along the way and the after the event autocrat staff meeting was truly enlightening. This is where I learned the most. I have also had several people make suggestions since the event to help me streamline the process in the future and this is by no means my work, but a collection of all the good advice that I received. Some of it took repeated reminders from several people who will be thanked at the end of this article to finally get through.

The first thing I will say is that the time table can be condensed if you have the staff to do so by shortening things from 10 months down to eight. Just take everything from the list for 10 months, 9 months, and 8 months and do all of it in the 8 month area. You should not attempt to condense it down any further because this would make it very difficult to get the bid completed and turned in on time. You will also find that you want to be able to spread things out and double check yourselves as often as possible between the time the bid is approved and two months before the event.

## **Five months before the event:**

You should be getting the checks from the exchequer or reeve during this month, secure everything as soon as possible. Continue planning meetings and fine tune each person's job descriptions etc. If you wish to have the feast reservation requirements published for three months before the event, you will need to have all that information to the chronicler four months and a few days before the event. Start buying the food for the feast that can be frozen, or can be prepared early and frozen. You will need to know if you are going to do cash advances or reimbursements. Remember for cash advances you will need to give the exchequer one month to get the check ready. It was suggested that this would be a good time to get the feast reservation information including the names of the feast-o-crats and the exact menu on the "aten list" and all of the Baronial list that you can post to or have somebody from that group post to. It was suggested that you may also wish to send a copy of this information to all the chroniclers for the various groups and ask if they could publish this just before the start of four months out since not everyone has internet access. On the last week of this month, a little sooner if possible, will probably wish to get the signed event registration form and the article to the Kingdom Chronicler, or your local chronicler whichever the case calls for so that the

*(Continued on page 27)*

(Continued from page 10)

peasantry being a one pot dish and slow cook process for beef. It was originally for tougher cuts of meat but now that it has been elevated to gourmet status one can use any cut of beef they want. I used lean stew meat as the recipe called for. The recipe is all over the net so I just copied and pasted this one from Oprah's site.

**Servings: Serves 6**

## Ingredients

### Kitchen Supplies:

9- to 10-inch, fireproof casserole dish , 3 inches deep

Slotted spoon

### Boeuf Bourguignon:

6 ounces bacon

1 Tbsp. olive oil or cooking oil

3 pounds lean stewing beef , cut into 2-inch cubes

1 sliced carrot

1 sliced onion

1 tsp. salt

1/4 tsp. pepper

2 Tbsp. flour

3 cups full-bodied, young red wine , such as a Chianti

2 to 3 cups brown beef stock or canned beef bouillon

1 Tbsp. tomato paste

2 cloves mashed garlic

1/2 tsp. thyme

Crumbled bay leaf

Blanched bacon rind

18 to 24 small white onions , brown-braised in stock

1 pound quartered fresh mushrooms , sautéed in butter

Parsley sprigs

### Directions

Remove rind from bacon, and cut bacon into *lardons* (sticks, 1/4 inch thick and 1 1/2 inches long). Simmer rind and bacon for 10 minutes in 1 1/2 quarts of water. Drain and dry.

Preheat oven to 450 degrees.

Sauté the bacon in the oil over moderate heat for 2 to 3 minutes to brown lightly. Remove to a side dish with a slotted spoon. Set casserole aside. Reheat until fat is almost smoking before you sauté the beef.

Dry the stewing beef in paper towels; it will not brown if it is damp. Sauté it, a

(Continued on page 15)

*(Continued from page 14)*

few pieces at a time, in the hot oil and bacon fat until nicely browned on all sides. Add it to the bacon.

In the same fat, brown the sliced vegetables. Pour out the sautéing fat.

Return the beef and bacon to the casserole and toss with the salt and pepper. Then sprinkle on the flour and toss again to coat the beef lightly with the flour. Set casserole uncovered in middle position of preheated oven for 4 minutes. Toss the meat and return to oven for 4 minutes more. (This browns the flour and covers the meat with a light crust.) Remove casserole, and turn oven down to 325 degrees.

Stir in the wine, and enough stock or bouillon so that the meat is barely covered. Add the tomato paste, garlic, herbs, and bacon rind. Bring to simmer on top of the stove. Then cover the casserole and set in lower third of preheated oven. Regulate heat so liquid simmers very slowly for 2 1/2 to 3 hours. The meat is done when a fork pierces it easily.

While the beef is cooking, prepare the onions and mushrooms. Set them aside until needed.

When the meat is tender, pour the contents of the casserole into a sieve set over a saucepan. Wash out the casserole and return the beef and bacon to it. Distribute the cooked onions and mushrooms over the meat.

Skim fat off the sauce. Simmer sauce for a minute or two, skimming off additional fat as it rises. You should have about 2 1/2 cups of sauce thick enough to coat a spoon lightly. If too thin, boil it down rapidly. If too thick, mix in a few tablespoons of stock or canned bouillon. Taste carefully for seasoning. Pour the sauce over the meat and vegetables. Recipe may be completed in advance to this point.

**For immediate serving:** Cover the casserole and simmer for 2 to 3 minutes, basting the meat and vegetables with the sauce several times. Serve in its casserole, or arrange the stew on a platter surrounded with potatoes, noodles, or rice, and decorated with parsley.

**For later serving:** When cold, cover and refrigerate. About 15 to 20 minutes before serving, bring to the simmer, cover, and simmer very slowly for 10 minutes, occasionally basting the meat and vegetables with the sauce.

This recipe is arduous but not really difficult and let me tell you the final product is well worth every bit of effort you put into it. A really accomplished cook can probably prepare this *while* finishing up costumes, testing the tent, cleaning the camp cooking gear and packing the truck, however, for me? I would probably reserve this wonderful, and historical, French dish for an inti-

*(Continued on page 17)*

# *Autocrats Needed for Baronial Events*

***Bid deadlines for the  
following events are:***

**Fundraiser ideas for the Baron/Baroness dinner at  
Estrella War would be most appreciated.**

\*\*\*\*\*

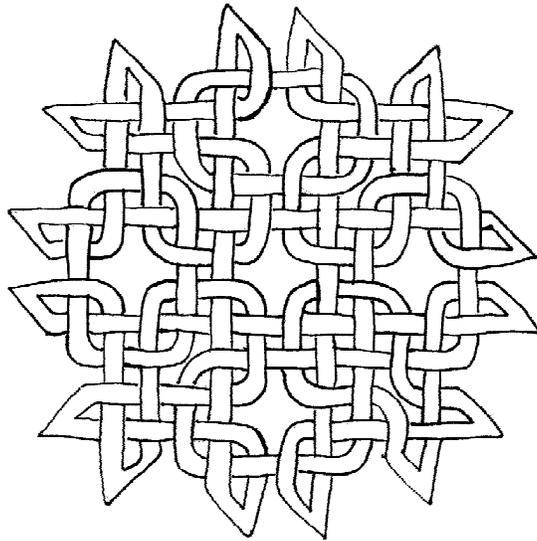
- ♦ **May 14-15, 2011, by December 1, 2010.**
- ♦ **June 4-5, Kingdom A&S by January 1, 2011.**

Persons interested in any of the above should contact  
the Seneschal or Their Excellencies.

*(Continued from page 15)*

mate feast with my closest SCA buddies, in costume and role of course.

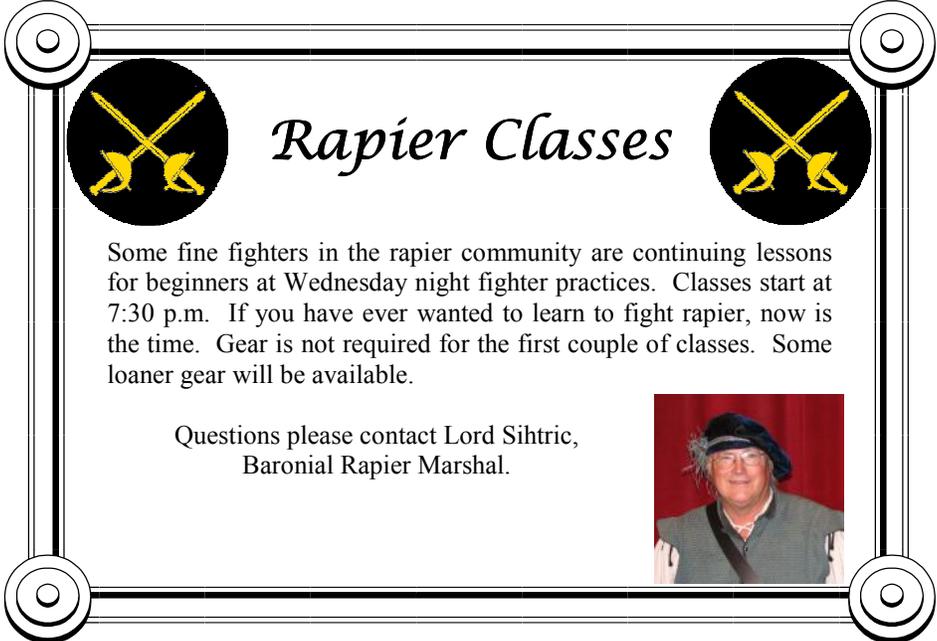
Bon Appétit



Every 2nd Wednesday is the

*Bardic Circle*

During fighter practice at  
Encanto Park





## *Rapier Classes*



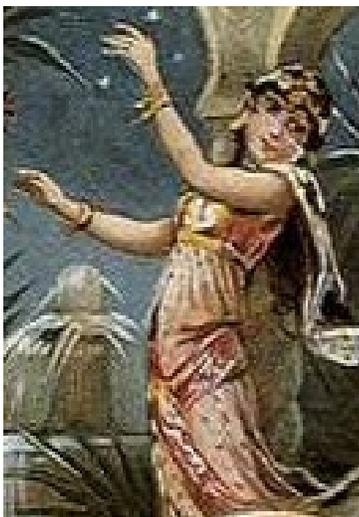
Some fine fighters in the rapier community are continuing lessons for beginners at Wednesday night fighter practices. Classes start at 7:30 p.m. If you have ever wanted to learn to fight rapier, now is the time. Gear is not required for the first couple of classes. Some loaner gear will be available.

Questions please contact Lord Sihtric,  
Baronial Rapier Marshal.



*Barony of Atenveldt is now hosting*

## *Dance Classes*



*The 3rd Wednesday  
of the month  
during Fighter Practice at  
Encanto Park*

*Looking forward to  
seeing you there.*

*This class is given by:  
Master Ritchyrd McUath  
Current style of dance being taught:  
Belly dancing*

# *Scriptoriums*



Scriptoriums are held  
Thursday Evenings at

Dame Catherine's House  
8413 E Sheridan St.  
Scottsdale, AZ



Questions please contact Master Ritchyrd, Baronial Signet

## *Heraldic Consultations*

Every 1st Wednesday  
During fighter practice at  
Encanto Park  
Questions contact your Herald

# Ye Olde News

By Lord Leo

Salve Fellow Readers

It is I your neighborhood Roman News dog with the ancient news for November: Now not much happened this month but what did happen was important and remember if you have any comments or additions to the Olde News write me at [leo@Romanthunder.com](mailto:leo@Romanthunder.com)

November 3, 1534 - King Henry VIII became Supreme Head of the Church of England following the passage of the Act of Supremacy by Parliament.

November 5th - Remembered as Guy Fawkes Day in Britain, for the anniversary of the failed "Gunpowder Plot" to blow up the Houses of Parliament and King James I in 1605

November 6, 1429 - Henry VI was crowned King of England at age eight. He had acceded to the throne at the age of nine months following the death of Charles VI.

November 8, 1519 - Cortes conquered Mexico. After landing on the Yucatan Peninsula in April, Cortes and his troops had marched into the interior of Mexico to the Aztec capital and captured Aztec Emperor Montezuma.

November 14, 1666 - The first experimental blood transfusion took place in Britain, utilizing two dogs

November 18, 1477 - William Caxton printed the first book in the English language, The Dictes and Sayengis of the Phylosophers.

November 19, 1493 - Puerto Rico was discovered by Columbus during his second voyage to the New World.

*(Continued on page 30)*

# *SCA Camping*

## **Greetings from Cassy of Wolf's Rock!**

I am happy to share with both new and experienced [SCA](#) campers the ideas Aurthour Augestyne and I have used to give our camp a more period appearance, make it more comfortable, and make it easier to pack,



These tips are things we have learned during the process of building our SCA camp. You may need to adapt some of the ideas to make them work for you, or just ignore those that don't fit your camping style. Load and set up.

We practice what I call "SCA-style" camping, not strict period-style camping. We use period equipment and materials where possible, but we also use modern items that make camping more comfortable (futon mattress) or a bit safer (fire extinguisher). We hide modern items so our camp has a period appearance.

Our camp changes depending on the location and duration of the event. At a cold-weather event like Gulf Wars in Trimaris, we bring our portable firepit. For weekend events, we bring a smaller version of our camp. You will probably find that you adjust your packing list a bit for different events, also.

*(Continued on page 25)*

*(Continued from page 12)*

laughed at her scuffling brothers and more so at the father who now held them at arm's length. "Now boys, you know they'll be no fighting inside the house. Don't ya?" The rage the boys were in, slowly abated as they listened to their father. "Now, if you're still wanting to tussle, go on outside and do it in the snow. But Katherine has done a fine job keeping the house and your mother is weary from mass so if you want to find my boot up your back side then continue misbehaving in the house. If not go outside and find something to do!" With that he shoved each of his children towards the door.

The missus at this time spoke up. "Ach, Leave 'em alone Father, they are only boys," She then with a small cry fell from her chair in a faint that sent her crashing to the floor. Katherine dropped the rag she was holding and rushed to her mistress' side catching her before her head hit the stone floor. The drover, in great concern, came and lifted his wife's limp body from the floor and carried her to their bed. Turning to Katherine, he shouted. "What are you standing there for woman? Go and get the Leech!"

Katherine sprinted from the house and down the small road to Dog Falls. At this moment she was frustrated with their small village, for it held no real practitioner of medicine only what was referred to as a "Leech". He took out bad teeth and he used leeches for those with fever. Other than that, he was useless and everybody knew it. He once set a broken arm that was permanently crooked because he did not know the proper way to do it.



**Estrella War XXXIII** e 24)

(February 14 ~ 21, 2011)

Medieval Glory, Honor & Chivalry in the Warm Desert Sun

[www.estrellawar.org](http://www.estrellawar.org)

- Pre-Registration now OPEN!!
- Learn how you can Pre-Register with only a \$20 deposit!!
- Onsite / Offsite services
- Travel and weather information
- New Frequently Asked Questions (FAQs)
- Estrella War Treaty (what it is, what it contains, when its available)
- Event admin details (who runs the war, staff list, budget and finance information)
- Links and online photos of war

And much, much more...

Become a FAN on Facebook for further updates!

# *Have you ever wondered...*

*This is a section that will highlight common phrase/words and their origins. If you would like to contribute please send an email to [chronicler@baronyofatenveldt.org](mailto:chronicler@baronyofatenveldt.org).*

## **This Month's Word/Phrase is:** **Yule**

**Submitted by:**  
Kirsten Matz

No matter your religious inclination, most peoples have had some sort of midwinter or seasons' change celebration. Yule, as known by the Anglo Saxons "giuli", it is the name for the time of year roughly covering December and January. Then there are the Greeks who devoted Lenaea to ritual sacrifices for the festivities. Others have used candles, trees, holly, and fire to mark the changing of the season. Ramadan, Hanukkah, Shabe-Yalda, Solstice, Christmas, Bohdi, Inti Raymi, and many, many others are the names by which different groups of peoples have come to celebrate the end of the dark season and the season change. My apologies if I missed your specific holiday, but I still wish you and yours the best through this season of change.

The following websites were referenced in the above article:

<http://www.etymonline.com/index.php?search=yule&searchmode=none>

[http://www.religioustolerance.org/winter\\_solstice.htm](http://www.religioustolerance.org/winter_solstice.htm)

<http://www.candlegrove.com/yule.html>



*(Continued from page 22)*

Katherine, though, ran for all she was worth and found the leech just leaving church with the Bishop. He came at once to the house of the Drover. The drover had unbuttoned his wife's blouse and had applied a cool rag to her forehead which burned in fever. The mistress had awoken from her faint but was delirious and constantly calling out to her husband who was holding her hand.

The leech stayed at the house all the day and deep into the night doing everything he could to relieve the fever. Finally he turned to the Drover, who was weary with worry, and spoke. "I have done all I can do which has been for naught. Go take thee to Edinburgh and thy wife as well. Find thee my teacher, and friend, who is a real and trusted doctor. He will know what plagues thy spouse."

The drover nodded and immediately called forth his eldest son. "Go and ready the wagon, for we must make haste to Edinburgh." The son grabbed his brothers and did as commanded.

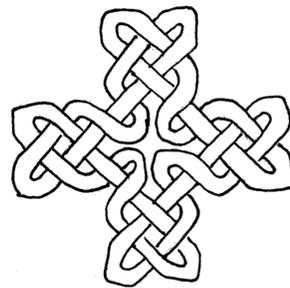
Katherine who had not slept a wink watched as dawn finally crested above the tree line. She was worried. Never before had she seen such a fever and in her mind she knew that it must mean her mistress' doom. Silently she prayed for her mistress' recovery and then set her mind and body to the task of filling the wagon with what the family would need while in Edinburgh.

When she was done, the Drover carrying his wife marched his large frame through the doorway of his cottage and gently laid his wife down on the fine thick straw that Katherine had laid on the flats. Katherine immediately covered her mistress with a fine goose down blanket that would keep her warm on the journey. The drover turned to her and thanked her. "Dear Lass, my wife and my love looks as if she is dying. I leave you here with my Joy and my youngest son. Watch out for them as if they were thine own and protect them with all thy might. I will return as soon as my wife either fails or recovers."

Katherine nodded her head. "I pray that the both of you return and the sickness that plagues my lady will have been as a bad dream that leaves and never returns." The drover nodded and placed into Katharine's hands a silver coin. "That should cover all that you need while I am gone. God Bless thee."

She tucked the coin into her apron and responded. "God Bless thee Dear Drover." With a crack of the whip, the drover, his wife and the two eldest boys disappeared into the darkness of the forest on the road to Glen Cannich and then to Edinburgh.

Katherine, weary from lack of sleep, hugged the youngest boy and the two of them went back into the drover's house to check on Joy. The child squealed out when she saw them and though plagued with worry and fatigued Katherine looking at the baby was forced to smile.



To be continued...

*(Continued from page 21)*

For SCA camping, you need food, clothing and shelter. And you need to pack them.

### **Food:**

**The basics:** I've seen people come to a week-long war with a loaf of bread and a chunk of bologna. But if that's not your style, then bring something to store your food in (cooler); cook your food on (firepit, grate, hibachi, grill, camp stove); and eat your food with (wooden or pottery feast gear, tableware, paper plates).

**Best idea:** Build a camp kitchen. You get storage space and counter-height work space, and you only have to pack your kitchen gear once! Our camp kitchen has padded compartments for pottery mugs; a drawer for utensils; shelves for plates, bowls, spices and cookware; and a removable countertop that fits back inside the kitchen box for storage and transport. See Page 29 for a drawing of our camp kitchen. It's also visible in the picture of our camp on the home page.

For long events, use one cooler for food, one for beverages, one for frozen stuff (mostly meat). Refrigerate or freeze everything that goes into your coolers. Then the ice only has to keep items cold, not cool them down.

To use a cooler as a freezer, wrap dry ice in a towel and put it in the bottom of a cooler. Everything that goes into this cooler should already be frozen. The dry ice will keep it that way for 3-5 days, if you only open the cooler once or twice a day. After the dry ice is gone, add regular ice.

Cold air sinks. Stack your freezer cooler so the cold (from your sort-of expensive dry ice) sinks into another cooler instead of into the ground.

Don't add warm items to your cold cooler. It not only shortens the life span of your ice, it can bring down the temperature of everything else in the cooler and shorten the lifespan of your food, too. Keep your coolers in the shade if you can. Cover them with a light-

*(Continued on page 26)*

*(Continued from page 25)*

colored cloth that reflects sunlight. At the Lilies War, we keep our coolers in a small arming pavilion.

Cut a piece of styrofoam or foam rubber to fit inside your cooler. Move it down as you empty the cooler, so the ice only cools the contents, not the empty space.

Fill gallon jugs or 2-liter bottles with water, iced tea or lemonade, and freeze them. Leave 3-4 inches of space at the top so they don't burst. This will help keep your coolers cold, and as the liquid melts you can drink it.

Block ice will last longer than cubed ice, but I generally don't have room for block ice until later in the week, after we've used up some of the food & drink.

Cook at home, ahead of time, as much as possible. It will save you time at an event. Precooked meat keeps better, and only needs to be heated through; there's no worry about whether it's done or not, even in the dark. You can make BBQ beef or pork in the crock pot, grill hamburger

*(Continued on page 27)*



*Greetings to all,*

*There are those people in our community who have fallen on hard times and are in need of basic necessities like blankets and coats to see them through the winter season. I hope you will join me by donating commonly used household items for the homeless and poor at the Andre House. The Andre House provides meals, clothing, showers and other forms of assistance to more than 500 people every day. Their greatest needs are for blankets, new socks, adult clothing, shoes, toiletries and backpacks. I will be collecting donations every Wednesday night at fighter practice and at any events His Excellency and I will be attending through our Baronial Yule on December 11th. For more information about the Andre House, visit [www.andrehouse.org](http://www.andrehouse.org). Thanks for sharing. Have a wonderful Holiday season!*

*Thanks.*

*Baroness Annalies*

*(Continued from page 13)*

article can be published more than once. Three times would be perfect especially if your event is only a few days after the third Publication, This will give all of their people that get that publication plenty of time to get their feast reservations in and to make plans for the event. You should probably include a note that you wish the article to appear for three issues for this reason but try to keep it from being too long (like this one is turning out to be) because we all need to try to keep publication cost for the Southwind down if we can.



*(Continued from page 26)*

patties, and bake or smoke ribs, chicken or turkey; then freeze them prior to the event.

Do as much preparation as you can at home. Cut blocks of cheese into chunks. Cut up pieces for kabobs. Slice onions for burgers. Boil eggs. Peel and/or slice melons; if you don't have rinds in camp, they won't draw bugs.

Don't overlook convenience foods, even if you don't normally use them. Things like packaged salads, pre-cut broccoli, pre-cooked breakfast sausages, pudding or fruit cups, or even fried chicken from the deli can save you time and energy.

Plan your menu around the "life span" of food in your cooler. Whole cuts of meat last longer than sliced or ground meat. Mayonnaise-based items like potato salad should be eaten the very first day (or maybe the second, if you feel lucky). Hot dog/hamburger buns mold very quickly! Use fresh food first; frozen food later.

Sliced bread and buns usually end up smashed. Use more durable alternatives (hard rolls, bagels, pita bread), or protect fragile bread and chips in a plastic bin. If you have room, you can freeze bread and keep it in a cooler.

Plan at least a few no-cook meals for days when it's too hot or you're too tired.

Tupperware-style bowls are not watertight when immersed in a cooler. Neither are the easy-zip plastic bags. To keep water out of pickles, olives, strawberries, etc., use glass jars. It also keeps the pickle juice out of the water in your cooler.

For chocolate that can survive the heat, try Oreo cookies or Tootsie Rolls.

Bring a washbasin for washing your dishes, or use an empty plastic bin. Antibacterial dish soap is a good choice for camp.

Hang a shower bag on a shepard's hook or a shade fly pole to rinse dishes (or children, or pets, or empty homebrew bottles). Catch rinse water in a bin, or be mindful of where it drains.

Consider the clean-up factor. It's tough to wash oatmeal off wooden feast-gear!

Stash a stack of paper plates in your kitchen gear for guests. We had 10-15 dinner guests nearly every night at the Lilies War this year! Our hungry visitors didn't mind the paper plates, and it made less work for me.

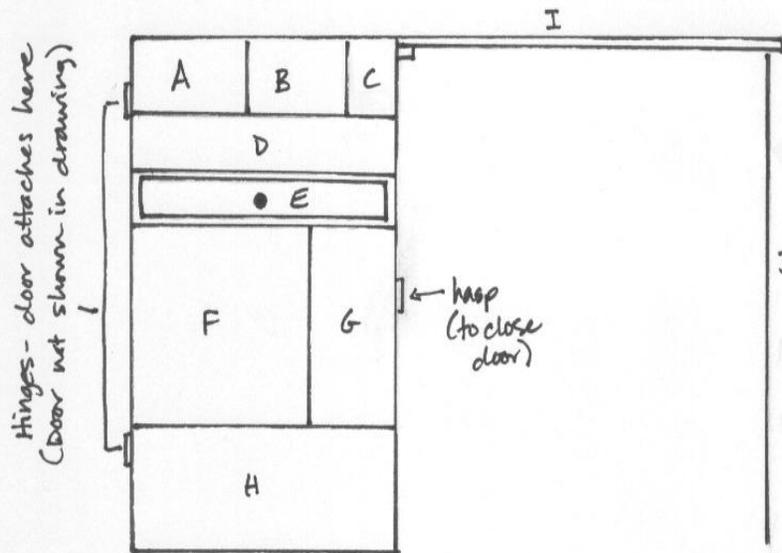
If you bring homebrew, rinse empty bottles to avoid drawing ants and to make cleanup easier later. (Homebrewers recycle their bottles.)

Don't forget things you already have in your home kitchen, like condiments, spices, foil, plastic bags. Or buy a separate set of these items for your camp; this cuts down on packing time because you don't have to raid your kitchen.

If you bring too much food, get together with your neighbors (they've also brought too much) and have a feast on the last Friday or Saturday night!



## Cassidy's Camp Kitchen\*



A+B = padded compartments for pottery mugs

C = compartment for spices

D = plates & cutting board stack here

E = drawer for utensils

F = large bowls; cookware

G = small bowls (stacked)

H = skillet; coffee pot; foil & plastic bags

I = removable countertop (fits inside door)

J = removable support leg (also fits inside door)

\* Not to scale. My kitchen is 15x15x30. (Make yours to fit your kitchen gear!) It's made from 3/8" Plywood, with thinner MDF for dividers.

©2001 Sandy King & Dan Knight

November 28, 1520 - Portuguese explorer Ferdinand Magellan passed through the strait (of Magellan) located at the southern tip of South America, thus crossing from the Atlantic Ocean into the Pacific

November 30, 1700 - The Battle of Narva occurred as eight thousand Swedish troops under King Charles XII invaded Norway, defeating a force of 50,000 Russians.

*Finis*





# *Around the Kingdom*



## *Tavern Tourney*

**Barony of Twin Moons**

**December 4, 2010**

"I'll tell of the Battle of Hastings,  
As happened in days long gone by,  
When Duke William became King of England,  
And' Arold got shot in the eye."

- excerpt from The Baule of Hastings by Manios Edgar

Oyez! Oyez! All good gentles are invited to join as Saxons battle Normans for the right to rule (well there will be prizes anyway.) Do not fear the appearance of the monster Boredom as ALL our talented gentles will have a way to help win the day for Norman rule, or Saxon (to be fair.) Be you a nimble Barmaid or helpful Page, witty Bard or sweet toothed Cook; competitions will abound. Rapier fighters come ready for battle, Hardsuiters bring your best food-inspired weaponry, Youth fighters be ready to prove your worth. Be aware fighters that if you fall, the urchins will scavenge, as this is their nature. To keep all competitors at their best a hearty Feast will be served at the Pub. Bring shade and a healthy sense of humour for this day we aim for fun and laughter.

Site will open at 10 am and will close at 4pm. This is a damp site as only beer/malt beverages are allowed. Glass containers are not allowed at the park. Pets are welcome so long as they are leashed.

**Site location:** Prospector Park 3015 N . Idaho Rd, Apache Junction

Directions from the US60: Exit Idaho and go North. Prospector Park will be on the East side of the road after passing Lost Dutchman Blvd.

**Site Fees:** \$12 for Adults, \$7 for Youth (ages 5-17); there will be a nonmembers surcharge. Feast is included in the site Fee.

**Event Stewards:**

m 'lady A'isha al Zakiyya bint Yazid al Mayurqi (Eliza Busha) eabusha @ yahoo .com

Lady Loretta de Tonge ( Loretta Vukeles) nursetta @aol .com

**Feast Stewards:**

Lady Beatriz Drago (Heather Lausten) erinbenko @ yahoo .com

Lady Catlyn O 'Sullivan ( KarenClaus) jcclaus @ earthlink.net

# *Barony of Atenveldt Yule*

**Barony of Atenveldt**

**2010**

**December 11,**

Are you looking for something fun and different to do to spice up your winter season? Looking forward to the drums of the upcoming War? Well, look no further.

The Barony of Atenveldt is set to a different rhythm this December as we celebrate this years Barony of Atenveldt Yule with a "3 Magi" theme. Wander into our oasis and relax to the sounds of drums, the beauty of the belly dancers, and the aromas of Middle Eastern cooking.

So, how can you join in the fun? That is easy, we have many options for participation in the activities. We will welcome any and all drummers and belly dancers who wish to perform. Want to learn how to belly dance? An introductory class will be offered. Dancing and drumming are not your favorite form of performing arts? No worries, we will be hosting a Bardic Competition during the feast. So, please bring your favorite songs and stories befitting the theme and/or season. If you do not wish to perform, we will have a variety of games available including a "Quest" to test your knowledge. And, please come prepared for a small bit of competition as we will have a Silent Auction and a Full Combat Gift Exchange. Donations for the Silent Auction will be greatly appreciated. And you must bring a gift to participate in the Gift Exchange. Troll will open at 11:00 am and the site will close at 9:00 pm. Fees will be \$10 for adult members, \$15 for adult non-members, and children 17 and under are free.

We have a new site at Larkspur Christian Church located at 3302 W. Larkspur Dr, Phoenix, AZ. This is an excellent location. Take your best route to I-17 and Cactus Ave. Exit I-17 and head West on Cactus Ave. From there, you will pass the first light and drive to Larkspur Dr. on the right-hand side (halfway between 27th Ave. and 35th Ave.) and turn right so that you are headed North. The church is on the left side of the road roughly 1/4 mile from Cactus Ave. There is a dirt parking lot on the left side of the church as well as available parking on the street. As this is a church, it is a dry site and there is no smoking permitted inside the church gates.

If you have any questions or comments, feel free to contact us directly.

Yours in service,

**Autocrat:** Ali al-ahmed, crazy.rabbi.requiem@gmail.com

**Feast Steward and Co-Autocrat:** Safaya bint Ahmet ibn Abdullah, ladysafaya@yahoo.com

# *Yule Court*

**Barony March of Mons Tonitrus**

**December 11, 2010**

Greetings from Their Excellencies Heinrich and Juliana, Baron and Baroness of the Barony March of Mons Tonitrus. Hail and well met!

Once again the Barony March of Mons Tonitrus will be having its annual Yule Court on Dec. 11<sup>th</sup> at the Elgin Community Club in Elgin, AZ. We are looking forward to going to this site again. It is a beautiful site perfect for this occasion. The site will open at 4:00 P.M. and close at 11:00 P.M.

It will be a full formal Court with a procession of those attending.

The site holds 110 people and we have ACCEPS up for reservations. The cut off to RSVP will be November 30<sup>th</sup>. The fee for adults will be \$10.00, adult non member \$15.00, youth (aged 5-17) \$6.00, youth (under 5) free. Feast fee included in the above site fee. This site is wet.

The feast will be a period menu, including: Breads, cheeses and spreads; followed by 4 courses: course 1: soups & breads; course 2: meat and veggie pasties; course 3: poultry and veggies; course 4: desserts (menu is subject to change). The feast will be hosted by the Barony's Cooking Guild.

Included in our traditions for feast is our display of decadent desserts, where all attending bring a dessert to share. It can be your most researched period dessert or your favorite recipe. We ask that you please use wooden or metal trays or plates and decorations appropriate to medieval Yule. Remember for our purposes chocolate is period!

After feast, we will have period ballroom dancing and socializing. Some music will be provided by the Strong Oak Consort. Please come join us as we gather to celebrate Yule.

**Directions:** From Sierra Vista- take Highway 90 North and turn left (west) on Highway 82. Go approximately 10 miles to the Elgin turnoff, turn left (south) and go about 5 miles and cross the bridge. The club will be on the hill with the driveway directly in front of you. From Nogales- Take Highway 82 east about 9 miles past Sonoita to the Elgin turn off. Turn right (south) and go about 5 miles and cross the bridge. The Club will be on the hill with the driveway directly in front of you. From Tucson and points North- take I-10 to exit 281(Highway 83) and go South for 25 miles to the intersection of Highway 83 and 82. Turn left (east) on 82. Go about 5 miles and cross the bridge. The Club will be on the hill with the driveway directly in front of you.

**Event Steward:** Master Thomas de Lacy O.P. (520) 458-9155, [ClffrdBrw@aim.com](mailto:ClffrdBrw@aim.com)

**Feast Steward:** Lady Moire Ayres (520) 559-3641, [pat\\_auten@yahoo.com](mailto:pat_auten@yahoo.com)

# Northern Yule

**Barony of Ered Sul**

**December 11, 2010**

Ever wonder what a 16<sup>th</sup> century Banquet might have been like? Then don your best late period garb for this indoor Yule event. Come play period games, dance, and feast. Or, if you prefer to bring your own food, there will be plenty of table space for you, too. (Just don't whine when you see the FIVE sumptuous courses of food served!) Don't have any late period garb? Then watch for announcements for the garb workshops we'll be running this fall!

**Site location:** Flagstaff National Guard Armory , 320 N Thorpe Rd, Flagstaff, AZ 86001-1560

**This is a strictly enforced, completely DRY site.**

**Schedule:** The site opens at 12:30pm and closes at 8:00pm.

**Event Steward: Lord Gil Gareth Greywolf** (David Harris, email:gilgarethgreywolf@cox.net)

Northern Yule Feast is presented by the Barony of Ered Sul, the Incipient Barony of Granite Mountain, and the Shire of Windale. The Feast Stewards are **Master Henry Eynhallow and Mistress Eirny Thorvaldsdottir** (And yes they are the ones who cooked the period, and oh so yummy, Baron and Baronesses dinner two years ago at Highlands War!) . Carnivores will have plenty of dishes to sate their hunger, and vegetarian feasters will have more than a dozen dishes. There will be a day board for all attendees at 1:00pm (snacks NOT lunch). The feast begins at 4:00 pm and will make its way through five courses and 16 tasty period dishes over 3-4 hours. Parents, please take this into consideration if bringing small children. Food will be served ***promptly*** when it is ready. Smoking is allowed outside in designated areas only.

**Feast Stewards: Master Henry Eynhallow** (Henry Davis, email:henry@davis.com) and **Mistress Eirny Thorvaldsdottir** (Irene Davis, email: [eirny@caerarth.org](mailto:eirny@caerarth.org))

**Directions:** Make your best way to I-17N and continue into Flagstaff (Milton Rd). Continue on Milton Rd and take a left onto W. Santa Fe Ave just past the railroad overpass. Turn right on Thorpe Rd and proceed to the Armory on the right.

**Site Fees:** \$10.00 per Adult Member (18yrs and over) and \$6.00 per Youth (5 to 17 years of age). The \$5.00 non-member surcharge will apply.

**Feast fees are: \$5.00 for Adults and \$4.00 for Youth. Reservations for the feast ARE required ahead of time and will be accepted by email or in person. A limited number of feast tickets are available.**

# *Yuletide Desert Tourney*

**Shire of Burning Sands**

**December 18, 2010**

Greetings unto all that read this message! Be it known that a tournament will be held in the south western most region of our beautiful lands of Atenveldt. All warriors, consorts, and curious bystanders are invited to the Shire of Burning Sands for it's annual Yuletide tournament. There will also be several non-combat contests included with each site fee. Test your strategy and gamesmanship in our Chess tournament, or your cooking skill in our dessert contest! It is close to the season of giving, and if you need that one last gift you can also peruse the wares on the tables at our Shire Silent Auction. You may just find that gift that you were looking for!

All contest winners will receive a prize:

- 1.The heavy suit tournament winner will receive a \$50.00 gift certificate to Windrose Armory
- 2.The dessert contest winner will receive a \$25.00 gift certificate to Amazon.com
- 3.The chess tournament winner will receive their own chess set.
- 4.Winners of silent auctions will be announced at 3:00pm.

For those who wish to partake, a small feast of soups, breads, butters and sundry items will be available for an small additional fee.

Site Information:

\*\*\*THIS IS A DRY SITE. No alcohol may be consumed on location. Anyone found drinking on site will be required to leave with no refund. This site will be patrolled by local police. This policy will be strictly enforced.\*\*\*

Butterfield Park  
10234 Dome Street  
Wellton, Arizona 85356

**Directions:** Make your way to I-8 westbound. Continue on I-8 until you see the exit for Wellton (Ave 31E). Take exit and follow to town of Wellton. Turn left on Old U.S. Highway 80 (aka Los Angeles Avenue). Take a right on Dome Street. The park is on the left. Map:

<http://maps.google.com/maps/mm?ie=UTF8&hl=en&ll=32.677944,-114.13368&spn=0.010692,0.022724&z=16>

**Site Schedule:**

Site opens at: 9:30 am  
Silent Auction starts at 9:30 am  
Lists for tournaments open at: 9:30am  
Lists close: 11:30 am  
Silent Auction closes: 2:00pm

Site Closes: 5pm

**Site Fees:**

Members:

Adults \$5.00 w/feast \$8.00

<5 years old free w/feast \$2.00

Non-Members:

Adults \$10.00 (\$5.00 non-member surcharge) w/feast \$13.00

<5 years old \$5.00 (\$5.00 non-member surcharge) w/feast \$7.00

Autocrat: Lord Patrick of Mindrum Phone: (928) 388-9471 Email:  
patrickofmindrum@gmail.com

## *Kingdom War Practice*

**Barony of SunDragon**

**2011**

**January 2,**

Estrella War is just weeks away. Bring your weaponry, skills, and courage to the Kingdom War Practice on Sunday, January 2, 2011. Site opens at 9:00am and closes at dusk.

The site is set for Cheyenne Elementary School.

Please note that the laws must be followed:

-No alcohol on the property

-No smoking on the grounds or the parking lot

-No firearms

**Site Fee:** Attendance is free. The event is sponsored by the Barony of SunDragon. You still need to check in at Troll to sign the usual waivers.

**Polling:** The Crown and Kingdom Seneschal will be hold a Baronial Polling for the Barony of Sundragon from 11am to 12:30pm. In the event of a run-off it will immediately follow an afternoon court.

The school is on 87th Ave, south of Cactus Road. The address is 11806 N 87th Ave, Peoria AZ 85345.

**DIRECTIONS:**

From the East and South, take I-10 to Route 101 (Auga Fria Freeway) Northbound

-Take the Grand Ave exit and go south (right) 2 blocks to 91st Ave.

-91st Ave North (left) to Cactus Rd.

East (right) on Cactus to 87th Ave.

South (right) onto 87th Ave to Cheyenne School.

From the North, take I-17 to Route 101 (Auga Fria Freeway) Westbound

-Take the Grand Ave/ 91st Ave exit  
-East (left) on Cactus to 87th Ave at the light.  
South (right) onto 87th Ave to Cheyenne School.

**Autocrats:**

Lord Jakob email: [jake\\_g8989@yahoo.com](mailto:jake_g8989@yahoo.com)

Lady Anabel : [cinder44@ymail.com](mailto:cinder44@ymail.com)

# *Kingdom Twelfth Night* *“Fop Revel”*

**Barony of Tir Ysgithr**

**January 8, 2011**

Fop Revel returns! As the end of the celebrations of winter draw to a close and the Kingdom of Atenveldt turns it's attention to preparation for war, let Atenveldt's great populace gather to dance and make merry. Come one, come all to the Barony of Tir Ysgithr to celebrate Kingdom Twelfth Night, done in the traditional Ysgithrian Fop Revel costumed ball style.

The theme for this Fop Revel is the Seven Incarnations: death, time, fate, war, nature, good and evil. Prizes will be awarded for the best costumes in each one of the seven themes as well as prizes for the traditional “best turned leg” competition for men and “best décolletage” competition for women. Site opens at 5pm and court at Their Royal Majesty's pleasure with site closing at 10pm. Site fee includes a finger-food sideboard and tea/lemonade. Site is discreetly damp.

**Site Location:** Tucson Women's Club, 6245 E. Bellevue, Tucson, AZ 85712

**Site Fee:** Adults with proof of SCA membership: \$10 members; Adult without \$15; Youth 5-17: \$4; Youth under 5: Free.

**Event Steward:** Duchess Elzbieta the Constant (Raylee May)

[duchesselzbieta@gmail.com](mailto:duchesselzbieta@gmail.com)

**Sideboard Steward:** Lady Siobhan MacCumhal (Teri Wilmarth)



*Progress 2010 for  
Edward & Annalies*

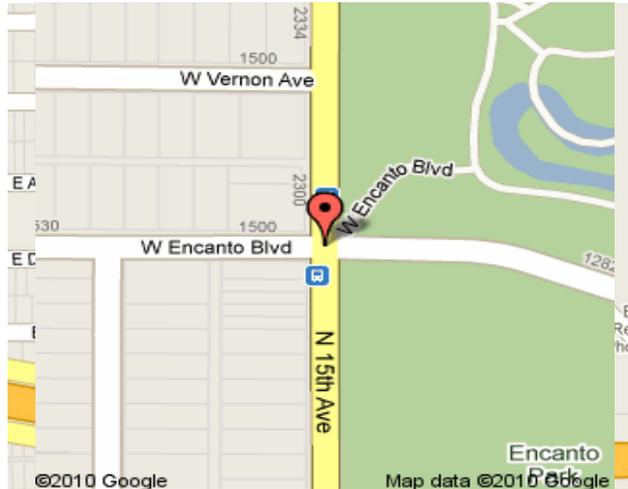
<u>December</u>			
	4	Tavern Tourney	Barony of Twin Moons
	11	Yule	Barony of Atenveldt
<u>January</u>			
	8	Twelfth Night	Barony of Tir Ysgithr
		All War Practices	
<u>February</u>			
	14-21	Estrella War	Kingdom of Atenveldt

## *Atenveldt Baronial Fighter Practice*

**When:** Wednesday nights

**Where:** Encanto Park, located at 1202 W. Encanto Blvd., Phoenix, AZ

**Time:** 7:30 pm - 10:00 pm

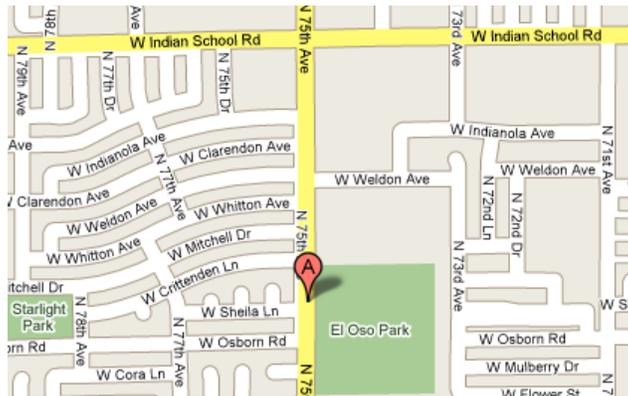


## *Atenveldt Baronial Archery Practice*

**When:** Friday Evenings & Sunday Mornings

**Where:** El Oso Park, located on 75th Ave South of Indian School Road

**Time:** 5:30 PM - Dark (Fridays), & 7 AM - 11 AM (Sundays)



## *Atenveldt Baronial Meeting (Populace & Officers)*

**When:** 1st Thursday evening of the month

**Where:** To be announced, Phoenix, AZ

**Time:** 7:30 pm - 8:30 pm

[www.baronyofatenveldt.org](http://www.baronyofatenveldt.org)

# December 2010

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 Herald Consultations Rapier Lessons <b>Melee Night</b>	2 Business Meeting Scriptorium	3	4
5	6	7	8 Bardic Circle Rapier Lessons Fighter Practice	9 Scriptorium	10	11 <b>Baronial Yule (B.A)</b>
12	13	14	15 <b>PALM PRINTS DEADLINE</b> Dance Class Rapier Lessons	16 Scriptorium	17	18
19	20	21	22	23 Scriptorium	24	25
26	27	28	29 Artisan Displays & Populous Choice Court Night	30 Scriptorium	31	