



Official Newsletter of the Barony of

Altenveldt



Palm Prints

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4th Quarter 2021
A.S. LVI (56)

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Words From Their Heirs

Greetings unto the Populace of Atenveldt!

Investiture is almost here! We are pleased to be selected as the new Baron and Baroness and are looking forward to serving the populace of the Barony of Atenveldt. The past year and a half has been a trying time for the Barony, and we are eagerly anticipating a time when we can all experience the fun of shared camaraderie and fellowship at baronial events in 2022 and beyond.

We hope to see everyone at Baronial Investiture on October 16th at the Mason's Lodge in downtown Phoenix, when we wish a fond farewell to Baron Nudd and Baroness Emelyn, as they begin their well-deserved rest after serving during these trying times. Following court on Saturday there will be a masked ball and we invite you to come dance with us! We also hope to see you at our Champions event the following day at Amp Island at Encanto Park!

We have many ideas and plans we want to share with the Barony once we step up, and look forward to seeing all of you soon

Master Nikolaus von Erlach
&
Lady Valdis Skarpa



Baronial Officer Want Ads



The Big Red Officer Core is looking for a few volunteers to help run the Barony either as a deputy or the principal officer.



In the Baronial Officer's list you will see that the offices that are available are in **RED**. Come and learn how the Barony runs from a business perspective. Help is always appreciated and gratefully accepted.

If you want more details about any of these positions either contact the principal officer if there is one or the Seneschal's office.

Baronial Officers

Officer Position	SCA Name
Baron / Heir	Nudd MacPherson / Nikolaus von Erlach
Baroness / Heir	Emelyn Fraser / Valdis Skarpa
Herald	Orianna Aethelwulf
Deputy Herald	VACANT
Emergency Deputy Herald	VACANT
Exchequer	Beartlaoi mac Mathghamhna
Deputy Exchequer	Siraj Farhadzedah
Emergency Deputy Exchequer	VACANT
Regalia	VACANT
Seneschal	Morgaine Rhys ap Gruffydd
Deputy Seneschal	Kirsten Maria Matz
Emergency Deputy Seneschal	VACANT
Minister of Arts & Sciences	Sorcha inghean ui Ghadhra
Emergency Deputy of Arts & Sciences	VACANT
Chronicler	Auelyn Spyle Syngere
Deputy Chronicler	Susanna Broughton
Emergency Deputy Chronicler	VACANT
Scribe / Signet	Ritchyrd McUath
Deputy Scribe / Signet	VACANT
Web Minister	VACANT
Deputy Web Minister	VACANT
Emergency Web Minister	VACANT

Baronial Officers

Officer Position	SCA Name
Knight Marshal	Baldric der Krieger
Emergency Deputy Marshal (Armoured Combat)	VACANT
Marshal (Rapier)	Ritchyrd McUath
Deputy Marshal (Rapier)	Armand Grandier
Marshal (Target Archery)	Jean Andre Boeye
Deputy Marshal (Target Archery)	VACANT
Marshal (Thrown Weapons)	VACANT
Deputy Marshal (Thrown Weapons)	VACANT
Marshal (Equestrian)	VACANT
Deputy Marshal (Equestrian)	VACANT
Youth Combat Marshal	VACANT
Media Officer	VACANT
Deputy Media Officer	VACANT
Emergency Deputy Media Officer	VACANT
Minister of Lists	VACANT
Deputy Minister of Lists	VACANT
Chatelaine	Donwenna Dwn
Deputy Chatelaine	VACANT
Emergency Deputy Chatelaine	VACANT
Gold Key	VACANT
Sheriff	Aurora of Atenveldt
Deputy Sheriff	VACANT
Emergency Deputy Sheriff	VACANT
Waiver Secretary	Dalla of the Misty Forest
Deputy Waiver Secretary	VACANT
Captain of the Archers	Jean Andre Boeye
Lieutenant of the Archers	Uilliam O'Dubhagain



Barony of Atenveldt
 Populace Meetings:
 Please look to the Book
 of Faces for when the
 meetings will be held.

Events of the Season

Barony of Atenveldt - Investiture Oct 16, 2021



Dates: 10/16/2021 – 10/16/2021

Location: Arizona Lodge F&AM - Adams Street Garage, 345 W Monroe St, Phoenix AZ, 85003

Autocrats: Master Ritchyrd McUath and Mistress Morgaine Rhys ap Gruffydd

Registration Link : [https://members.sca.org/apps/\\$MtgDetail/00001075](https://members.sca.org/apps/$MtgDetail/00001075)

Registration Fees:

- ❖ Day Trip (Member) (18 and up): \$15.00
- ❖ Day Trip (Non-member) (18 and up): \$20.00
- ❖ Day Trip Child (6 and under): \$0.00
- ❖ Day Trip Youth (7 to 17): \$8.00

After a long 400 years, um, we mean 4 years, Nudd and Emelyn, Baron and Baroness of Atenveldt are ready to retire as they have grown old and tired. Join us to celebrate the next chapter in our story with the Investiture of Master Nikolaus von Erlach and Lady Valdis Skarpa as the next Baron and Baroness of Atenveldt.

In celebration of the continuation of our illustrious Barony, a Masqued Ball will be held after the New Baron and Baroness hold their first court. The theme of the ball is Autumn Harvest. Masks are encouraged to be creative, traditional, or even spooky to keep the spirits of the season at bay.

Dancing will take place after court. Instruction will be provided. There will be tables available for those who wish to bring their own food and water, tea, and lemonade will be available. There will be a break between courts for those who wish to leave the site to dine.

Site Info:

Site is Discretely DAMP. Site will open at 1 pm, with activities beginning shortly after. Site closes at 8 pm. Adult Registration will be \$20 for non-members and \$15 for members. Children 6-17 will be \$8. 5 and under will be free. (all site fees include a \$1 non refundable registration fee. This event is pre-reg only, and is capped at 150 attendees. Registration will end on Oct 9 or when all spots are filled)

Directions:

If you are coming from the north, take I-17 S to the 10E. Take exit 144A to N 7th Ave. Make a right and head south to W Monroe St. Site will be on the right. Coming from the South, Take the I-10W to the 1-17 Bypass/Truck route. Continue on the 1-17 truck route until you reach exit 196 for 7th Ave. Go north on 7th Ave until you reach W Monroe St, then make a right. The site will be on your right.

Parking:

There is a parking lot one block from the site that has a cost of \$3 for all day. Exact change is required and anyone that doesn't pay full amount will be towed by the lot owner. People are encouraged to carpool since this is downtown. The site is 4 min walking from the light-rail.



Events of the Season

Atenveldt Baronial Champions Oct. 17th, 2021



When: Sun, October 17, 9am – 6pm

Where: Encanto Park; Amp Island, 2605 N 15th Ave., Phoenix, AZ, 85007

Autocrats: Master Ritchyrd McUath & Mistress Morgaine Rhys ap Gruffydd

Site Info: Site is Damp (beer only) No Staking. Some popups will be available, and there are shade trees.

Registration Fees:

❖ Event is free, but attendees must preregister

Our new Baron and Baroness will need those members of the populace willing and able to Champion the honor of the Barony of Atenveldt. The Current Champions have served long during the bright and dark times and require relief.

In this New Beginning, Their Excellencies shall hold a day of tournaments to determine their new Baronial Champions to represent the Barony to the rest of the Kingdom and the Known World. If you have any questions regarding the responsibilities of each Champion, please contact either the current Champions or Their Excellencies.

Anyone is welcome and encouraged to participate in the competitions, but those wishing to declare intent to serve as Champion for the year must submit a letter of intent by September 25, 2021.

Tournaments and Competitions:

A tournament for Thrown Weapons will be planned if there are enough (two or more) letters of intent submitted by the deadline. Hard-suit, Rapier, Bardic and Youth

Archery: 7am to 10am at El Oso Park 3451 N 75th Ave, Phoenix, AZ 85033



Coronation Of Czupser and Mineko, October 23 - 24, 2021



When: October 23 - 24 2021

Location: Memory Park, Palomino Road and N Road 1 West, Chino valley, AZ, 86323, United States

Coronation Link: <https://www.atenveldt.org/calendar-news/coronation/>

Event Steward: Lady RosInghean uí Ghallchobhair (Kaci Jo-Overs)

Join us for a weekend of celebration and competition for new champions. This event will happen in the northern realm of Atenveldt. It promises to be a pageantry filled event in which our current Crown step down and our Heirs are elevated as our new Monarchs!

Events of the Season

Coronation Of Czupser and Mineko, October 23 - 24, 2021 (cont.)



The dark days of plague kept us apart, but a new day is upon us. The glorious lands of Atenveldt will say farewell to the longest serving sovereigns in its history and pledge fealty to the Crown Prince and Crown Princess as they become the next King and Queen of Atenveldt.

Registration closes Oct 20, 2021

- ❖ Online registration is required @ SCA.ORG ...
- ❖ Here: <https://members.sca.org/apps/#MtgDetail/00001080>
- ❖ \$1 non-refundable registration fee
- ❖ Adult Member = before Oct 1: \$10 (includes a \$5 early registration discount)

- ❖ Adult Member = \$15 registration (after Sept 30)
- ❖ Adult Non-Member = before Oct 1: \$15 (includes a \$5 early registration discount)
- ❖ Adult Non-Member = \$20 registration (after Sept 30)
- ❖ Youth 7-17 = \$5
- ❖ 6 and under = \$0

General Information:

- ❖ No registration at gate – you must register online in order to attend
- ❖ Site is DRY
- ❖ Bring your own food and beverages
- ❖ You are welcome to bring & stake pavilions and popups (please respect the irrigation markers), and Well-behaved pets on leashes are welcome

Saturday Morning Court (approximately 10 am)

- ❖ Afternoon Champions Fighting Events (approximately 12 pm)
- ❖ Afternoon Pavilion – A&S hangout & largess derby display
- ❖ Evening Torchlight Court (following afternoon tournaments)

Sunday Morning

- ❖ Melee practice (approximately 10am)
- ❖ Afternoon Archery Events (12p – off-site – Willow Lake Road Frontage Rd, Prescott, AZ 86301)
- ❖ Afternoon closing court (following fighting)

Directions:

- ❖ If you are heading north on Highway 89 take a left on Palomino Road .5 miles
- ❖ If you are heading south on Highway 89 then take a right on Palomino Road .5 miles

Hotels in Chino Valley:

- ❖ Days Inn (688 Fletcher Ct, Chino Valley, AZ 86323 928-458-7206)
- ❖ Antelope Hills Inn (6000 N State Route 89, Prescott, AZ 86305 928-778-6000)
- ❖ More hotels in nearby Prescott, AZ

Fighter Practice

Fighter Practice will be held at Moon Valley Park from 7 pm to 10 pm.



Although the SCA complies with all applicable laws to ensure the health and safety of our event participants, we cannot eliminate the risk of exposure to infectious diseases during in-person events. By participating in the in-person events of the SCA, you acknowledge and accept the potential risks. You agree to take any additional steps to protect your own health and safety and those under control as you believe to be necessary.

Scriptorium



Come join us for Scribal fun and conversation
in person or on Zoom.

Every Thursday night from 7 pm to 10 pm. Please see
the Barony of Atenveldt Book of Faces group for where
Scriptorium will be held.

For more information, please contact
the Baronial Signet
Scribe@BaronyofAtenveldt.org



Recipes for Your Harvest Festival

Duchess Nichelle's Autumn Brussels Sprouts (or butternut squash, or both!)

- ❖ 2 pounds fresh Brussels sprouts
- ❖ 1/4 cup olive oil
- ❖ 1 teaspoon salt
- ❖ 1 teaspoon pepper
- ❖ 6 tablespoons butter
- ❖ 1/2 cup hazelnuts, chopped and toasted
- ❖ 1 – 2 tablespoons grated orange or lemon zest
- ❖ 1/2 cup Dried cranberries

Pre-heat oven to 400 degrees

Additional Preparations:

Retrieve mixing bowl or ziplock to toss brussels
Prepare a cookie sheet or other shallow baking dish (do not pile sprouts)

Have a sautee pan ready

Chop hazelnuts

Zest 2 oranges (lemons will also work)

Rinse and trim brussels sprouts, cut in half lengthwise

Commence with the cookery!

Add sprouts to a mixing bowl (or Ziplock bag) along with olive oil, salt and pepper, shake or toss until fully coated, set to the side

Spread brussels sprouts on baking sheet and place in oven – middle rack once fully heated to 400

Keep mixing bowl for final prep

Roast 15 minutes

While that's cooking:

In a dry pan, add hazelnuts (and/or sliced almonds and/or sunflower seeds) and sautee until toasted

Add butter to toasted nuts and heat until it begins to bubble, add zest and cranberries, sautee until the zest is soft, remove from heat (if you wish to use brown butter, add zest, cranberries and nuts after butter is browned)

Check brussels, they likely will need another 5 – 10 minutes, turn them over and continue to roast until fork tender

Once soft, remove from oven and add to mixing bowl, pour butter mixture over cooked sprouts, toss to coat and serve

Additional varieties:

- ❖ Add cubed butternut squash along with the brussels sprouts following the same instructions (Make sure squash is cut to approximately the same size as the brussels halves) beginning to end (can be tossed and roasted with the sprouts)
- ❖ Add 1/2 C crumbled bacon or cubed pancetta
- ❖ Can substitute hazelnuts with almonds
- ❖ Can use browned butter if desired for richness
- ❖ Can use oil instead of butter to make vegan and/or dairy free
- ❖ Add sunflower seeds when tossing the veggies for more crunch and nuttiness
- ❖ Skip cranberries and toss with fresh pomegranate seeds at the end



Image Credit: The Vegetable Seller by Pieter Aertsen

Recipes for Your Harvest Festival

Master Nikolaus' Ratatouille Hand Pies

A few years ago at a baronial feast, I was looking for a vegetarian recipe to serve as an alternative to the main course. I ran across this recipe for ratatouille hand pies and it seemed like just the thing for a medieval-esque dish.

Pastries, tarts and pies can be found in a variety of medieval cookbooks, such as the recipes for pastries in *De agri cultura* by Cato the Elder in 160 B.C., *Heidenische küchen*, (meat and apple pie) in *Das Buch von guter Spise* (1350), *Tart in Ymbre* (onion and egg tart) from *A Forme of Cury* (1390), or *Torta d'Agli* (garlic tart) from *Libro de arte coquinaria* (1450). This recipe is easy to make but doesn't follow some more traditional ratatouille recipes (such as thinly slicing and arranging the vegetables in a particular pattern, or cooking each vegetable separately).

I found that this can be prepared at a feast event, or cooked in advance and served cold. One of the nice things about hand pies in general, is that they can be served warm or cold and still be very tasty.

It does help if you cook the vegetables first, and let them cook before you fill the pie shell so it doesn't prematurely melt the butter in the dough.

Ingredients:

- ❖ 1/2 cup good, fruity olive oil
- ❖ 2 medium onions, diced
- ❖ 6 cloves of garlic, peeled and smashed
- ❖ 1 Tablespoon dried Herbes de Provence, crushed
- ❖ 1 bay leaf
- ❖ Salt and freshly ground black pepper, to taste (season as you go. Taste as you go. Don't skimp on the salt)
- ❖ 1 28 oz can whole tomatoes, drained well (or you can use 4 or 5 fresh beefsteak tomatoes, diced)
- ❖ 1 medium eggplant, diced ** note - I am not a huge fan of eggplant. Depending on the time of the year, you can substitute a seasonal vegetable. For the anniversary feast, I used butternut squash (at the time it was available at Costco, already cut into chunks and ready for use).

- ❖ 1 medium zucchini, diced
- ❖ 1 medium summer squash, diced
- ❖ 2 medium bell peppers, (red, yellow and/or orange)
- ❖ 1 Tablespoon each chopped fresh basil and flat-leaf parsley

Dough

I have not found a period recipe for pie crust. Most of the cookbooks I mentioned earlier just say to use a "pie crust." There are some discussions about the difference between a thick "coffin" almost inedible crust, or a more traditional pie crust. My thought is that invariably at an SCA feast, everyone will eat the pie crust, so you might as well use a modern recipe that is meant to be eaten, not discarded as they may have done in period times. I use the pastry shell crust from the *Betty Crocker Cookbook* for my pie crusts. I have tried using pre-made pie crust you can get at the store, but really prefer the homemade pie crust for flavor. Some recipes call for sugar to be used, but since this is more of a savory dish than a sweet dish, I don't add sugar to the dough.

- ❖ 2 cups, all-purpose flour
- ❖ 1 teaspoon salt
- ❖ 2/3 cup cold butter, cut into 1/2-inch pieces
- ❖ 6 to 8 tablespoons ice-cold water

Assembly

- ❖ 1 egg
- ❖ 1 teaspoon water

Instructions: Ratatouille

- ❖ Preheat the oven to 400F.
- ❖ In a large Dutch oven over medium heat, combine the olive oil, onion, garlic, Herbes de Provence, bay leaf and a healthy dose of salt and freshly ground black pepper.
- ❖ Cook, stirring occasionally, until the onion has softened, about ten minutes.
- ❖ Add the rest of the ingredients except the basil and parsley, seasoning with more salt and pepper as you go.

Recipes for Your Harvest Festival

- ❖ Turn the burner on high and cook for about 5 minutes, stirring frequently.
- ❖ Transfer the Dutch oven to the preheated oven and cook until the vegetables have cooked way down and released so much juice it almost looks like soup, stirring every 30 minutes or so.
- ❖ Strain the juices into another large pan and boil the juices to reduce them by 75%. You want it to be very thick and syrupy and intensely flavored.
- ❖ Allow the vegetables to sit in the strainer over the original pan. Once in a while, pour any other liquid that drains out of the strainer into the pan of reducing liquid.
- ❖ Stir the reduced juices back into the vegetables. Taste and adjust seasonings if necessary.
- ❖ Stir in the basil and parsley.
- ❖ Let the filling cool.
- ❖ Wet 1/2 of the edge of the dough and fold the dry edge up and over the filling, pressing the two edges together to make half-circles. Seal by pressing all around the edge with the tines of a fork to seal.
- ❖ Beat the egg and water together to make an egg wash.
- ❖ Brush the dough lightly with the egg wash and bake until deep golden brown, about 30 minutes. I rotate the pan halfway through the baking time.
- ❖ Let rest for about 10 minutes if serving hot. Otherwise, cool to warm or room temperature, and serve.

Recipe from <https://pastrychefonline.com/ratatouille-hand-pies-tbtfood/>

Dough

I admit that I cheat a little here and use a food processor to mix the dough. If you don't have a food processor, you can use a pastry knife, a fork, or even two table knives to "cut" the mixture.

Cut in the butter into the flour and salt, until mixture forms coarse crumbs the size of small peas. Sprinkle with the ice-cold water, 1 tablespoon at a time, continuing to cut everything until all flour is moistened and pastry almost leaves side of bowl (1 to 2 teaspoons more water can be added, if necessary)

Wrap it in plastic wrap and refrigerate for half an hour or up to 3 hours.

To Make the Hand Pies

- ❖ Flour your work surface and knead the refrigerated dough a few times, until it is smooth. 3-4 turns is all you need.
- ❖ Divide the dough into 8 equal pieces.
- ❖ Roll each piece into a ball and then roll out into circles about 6"-7" in diameter.
- ❖ Place about 1/4 cup of filling in the center of the dough.



Photo Credit: Illustration from 'The Medieval Cookbook' by M.Black

M'lady Grace's Lemon Sweet Potatoes

Ingredients:

- ❖ 2-3 large sweet potatoes
- ❖ Juice from 1 lemon
- ❖ 1/4 teaspoon of ground mace
- ❖ 8 dates, pitted & chopped
- ❖ 1/2 teaspoon of salt
- ❖ 1 tablespoon of butter or more per preference
- ❖ 2 tablespoons of light brown sugar

Recipes for Your Harvest Festival

Instructions:

1. Preheat the oven to 425°F
2. Wash and poke holes in the sweet potatoes
3. Roast sweet potatoes for 40 - 50 minutes
4. After they finish baking, peel and slice the sweet potatoes in circles.
5. Butter a baking dish and place in the sweet potatoes
6. Purée the lemon juice, mace, pitted dates, and salt until smooth.
7. Drizzle the purée mixture all over the sweet potatoes
8. Place dots of butter all around the potatoes
9. Sprinkle the dish with brown sugar
10. Broil for 1 - 2 minutes until and top is golden brown
11. Serve & Enjoy!

This adapted recipe came from Shakespeare's Kitchen: Renaissance Recipes for the Contemporary Cook by Francine Segan.



Image Credit: Photo by Lady Susanna Broughton

Baronial Youth

Knicht-in Armour by A. A. Milne



Whenever I'm a shining Knight,
I buckle on my armour tight;
And then I look about for things,
Like Rushings-out, and Rescuings,
And Savings from the Dragon's Lair,
And fighting all the Dragons there.
And sometimes when our fights begin,
I think I'll let the Dragons win ...
And then I think perhaps I won't,
Because they're Dragons, and I don't.

Baronial Youth

N L S I E G E E N G I N E H O
L B B K I E P J Z Z K W J E P
W A A C T T Q V W K V S J R E
A T U R W A G U G F W Y G A L
M N J R O S A K E S K K A L I
S B A K E N C K A S Y H R D C
O L A C Q L E R B W T E B R A
C Y C R H A M S O P Q R J Y N
I S O B O R V J S L L A I L W
E C U U A N O K K H L L N A O
T R R L F C H N N R O D D D N
Y I T L Q W L J I I B C D Y G
T B U G X Z F U A S G S R F S
M E W A X Z N D E D M H X G X
J X C C R E A T I V E O T B F

siege engine

anachronism

equestrian

creative

baroness

pelican

society

knight

laurel

scribe

scroll

baron

heraldry

herald

court

garb

lady



Image Credit: Illuminated border drawn by Albert Dürer in 1515.

Baronial Awards

Combat



Order of the Vert Glove

The Order of the Vert Glove is given by the Baron and Baroness, to those person who have displayed excellence in the performance, promotions and teaching of the chivalrous art of light weapons combat.



Commander of the Vert Glove

The Commander of the Vert Glove is given by the Baron and Baroness, to those person who have through the years made major and continuing contribution of excellence in the performance, promotions and teaching of the chivalrous art of light weapons combat. In as much as they continually serve the Barony and share their talents in training others, they deserve to receive the highest of praise. These awards may only be given out twice a year, traditionally at the Anniversary and Yule events. Only those members of the Order of the Vert Glove are eligible for the award.



Sisterhood of the Black Swan

The Sisterhood of the Black Swan will be extended to those female fighters who practice diligently the arts of war and who have defended the Barony of Atenveldt in wartime combat and who have been recommend-ed by the current members of the Sisterhood.



Order of the Argent Arrow

There shall exist in the Barony of Atenveldt an award known as the Order of the Argent Arrow, which will be given by the Baron and Baroness, subject to the pleasure of the Crown, to those persons who have displayed excellence in the performance, promotion and teaching of the chivalrous art of archery.



Commander of the Argent Arrow

There shall exist in the Barony of Atenveldt an award known as the Order of the Commanders of the Argent Arrow, which will be given by the Baron and Baroness, subject to the pleasure of the Crown, to those persons who through the years have made a major and continuing contribution in performing, promoting and teaching the chivalrous art of archery.



Order of the Sable Axe

The Order of the Sable Axe is given by the Baron and Baroness, to those person who have displayed excellence in the performance, promotion, and teaching of the chivalrous art of hard suit combat.



Commander of the Sable Axe

The Commander of the Sable Axe is given by the Baron and Baroness, to those person who have through the years made major and continuing contribution of excellence in the performance, promotion, and teaching of the chivalrous art of hard suit combat. In as much as they continually serve the Barony and share their talents in training others, they deserve to receive the highest of praise. These awards may only be given out twice a year, traditionally at the Anniversary and Yule events. Only those members of the Order of the Sable Axe are eligible for the award.

Baronial Awards

Chivalry



Order of the Azure Chalice

The Order of the Azure Chalice is given by the Baron and Baroness, to those persons who have displayed excellence in chivalrous and gracious behavior, being an example of the Dream for others.



Commander of the Azure Chalice

The Commander of the Azure Chalice is given by the Baron and Baroness, to those person who have through the years made major and continuing contribution of excellence in chivalrous and gracious behavior, being an example of the Dream for others. In as much as they continually serve the Barony and share their talents in training others, they deserve to receive the highest of praise. These awards may only be given out twice

Service



Order of the Roots of the Barony of Atenveldt

The Root of Atenveldt is given by the Baron and Baroness, to those persons who have given years and years of out-standing and faithful service, far above that normally expected of Baronial subjects. In as much as they continually serve the Barony and share their talents, they deserve to receive the highest of praise. All recipients of the award must have previously received the rank of Commander in one of the following Orders; the Palm, the Azure Chalice, the Purpue Clarion, the Sable Axe, or the Vert Glove.



Order of the Palm Leaf

Given by the Baron and Baroness, to those persons who have demonstrated a willingness to give ongoing service to the Barony of Atenveldt.



Order of the Palm of Atenveldt

First introduced in AS XIII (1981 c.e.), the Order of the Palm of the Barony of Atenveldt is the oldest and arguably the most well known of all Atenveldt's active Baronial orders. The Palm is given to those members of our populace who have distinguished themselves by serving the Barony of Atenveldt above and beyond what is normally expected.



Commander of the Palm

The Commander of the Palm of Atenveldt is given by the Baron and Baroness, to those persons who have throughout the years given outstanding and faithful service, far above that normally expected of Baronial subjects. In as much as they continually serve the Barony and share their talents, they deserve to receive the highest of praise. These awards may only be given out twice a year, traditionally at the Anniversary and Yule events.

Baronial Awards

Arts



Order of the Purple Clarion

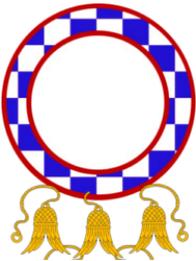
The Order of the Purple Clarion is given by the Baron and Baroness, to those persons who have displayed excellence in the performance, promotion, and teaching of Arts and Sciences.



Commander of the Purple Clarion

The Commander of the Purple Clarion is given by the Baron and Baroness, to those person who have through the years made major and continuing contribution of excellence in the performance, promotions and teaching of the Arts and Sciences. In as much as they continually serve the Barony and share their talents they deserve to receive the highest of praise. May their light shine forth for all to see. These awards may only be given out twice a year, traditionally at the Anniversary and Yule events. Only those members of the Order of the Purple Clarion are eligible for the award.

Authenticity



Order of the Dog's Jambe

The Dogs Jambe is given to those individuals who achieve a level of authenticity in their persona and actions above what is normally expected. The award is traditionally given at the Baronial Champions event.

Youth



Pearl of the Youth Barony of Atenveldt

The Order of the Pearl of Youth is given by the Baron and Baroness, to those youths who have displayed excellence in the arts, combat, service or for their chivalrous and gracious behavior, being an example of the Dream for others.



Order of the Red Hurlbatte

The Order of the Red Hurlbatte is given by the Baron and Baroness, to those youths who have displayed excellence in the performance, promotion and teaching of the chivalrous art of youth combat.

To recommend someone for this award go to
<https://www.atenveldt.org/baronyofatenveldt/award-recommendations/>