

Officers and Deputies of the Barony of Bright Hills

Please try not to call any of the following individuals after 9 pm

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THE YEOMAN



Her Excellency enjoying her challenge to the bards to perform the balcony scene from Romeo and Juliet in mime.
Photos by Lady Faye de Trees and Cindy



Newsletter of the Barony of Bright Hills, Kingdom of Atlantia
March 2009, Anno Societatus XLIII

From the Baroness...

Greetings to all in the barony!

As a barony we have been full of activity and vigor! Teachers, students, personal projects, A&S displays, competitions, new autocrats, new fighters, new members, old members returning to the fun! The list goes on and on. You can feel the excitement about what we do in the air!

In the midst of the hub-bub of activity, I would like to thank those of the barony who volunteer their time as our officers. These are the mostly silent jobs. They are not usually high profile but the work that they entail is any thing but minimal. The time you spend at home, at the once a month business meeting, and before and after an event is invaluable to us.

You keep our group in line with all of the current Kingdom and Society rules and regulations. When I began in 1978 being an officer was important but it was much more wild-n-wooly. There was no internet, or email or electronic publications. We used "phone trees" to get the word out about things. We were responsible for accurate accounting, regular reporting and dependability but the Copora, kingdom and local laws were much simpler. More members in so many different and far flung places makes the job that much more challenging.

To that end please look at the officer page in the Yeoman and note the names of our dedicated members who help make our baronial activities run smoothly and according to the books. These can be thankless and sometimes heart rending positions. Walk up to them and thank them or better yet, ask if you could be of help by becoming their deputy. They would appreciate knowing they have your support.

yours,
Mistress Martelle von Charlottenburg, OL
Baroness, Bright Hills

Baronial Progress:

March 7 - KASF, Bright Hills

March 13-15 - St. Urhos Tourney, Salisbury Glen

March 28 - Defending the Gate, Sudentore

April 4 - 5 Coronation - tentative.

April 16-19 - Out of town

From the Seneschale...

Greetings to the Barony!

The month of March is now upon us, and a few signs of spring are appearing throughout the Barony. The days are getting longer and warmer, and the preparations for tourney season will soon be underway.

We celebrated the Baronial Birthday in February in fine fashion. The artisans and bards amazed and entertained us, and, as is traditional, there was snow.

The month begins with the Kingdom Arts and Sciences Festival. Chagan Baghsi and her staff have organized a wonderful venue and talented artisans and skilled crafts folk from throughout the Kingdom will be in attendance. This is a wonderful opportunity to see the wonderful displays and learn more about the variety of arts and sciences that are practiced in our society. The details for this event are posted on the website, and on the Kingdom calendar!

We continue to have many activities taking place in the Barony, from the Friday night fighter practice, which is hosting a variety of classes as well as the traditional martial activities, to the upcoming events. For those of you who have not been able to join us, some of the recent activities have included classes on glass beads, arrow making and illumination, among others. There are also classes and guild meetings scheduled at other times, so check the calendar.

In May, there is at least one demo scheduled at Steppingstone Museum, as well as the Crescent Guard Games, which will include the competition for the Lochmere Arrow.

Stay well and keep warm!

In Service, I am

Jeanne Tenneur de Bec, OL, OP, CtB
Seneschale, Bright Hills



Bright Hills Business Meeting Minutes February 15, 2009

Present: Mistress Jeanne, Baroness Martelle, Lady Ingaborg, Lord Kalloch, Lord Graham, Lord Hunter, Lady Brienna, Lord Magnus, Chagan Baghsi, Baron Temur, Lady Tsura, Lady Rebecca

Officers Reports:

Chatelaine: In the past month, we received 2 serious e-mail enquires, through Mistress Jeanne. I fear I may have scared off the young lady with too much information. We shall see. There were 3 first timers at the event on Feb. 14 and a surprise visit from a gentleman who used to play with the Shire of Bright Hills. Lady Nina and I are considering paring down the gold key and donating the rest to other groups who may have need. Unfortunately, St. Matt's Guild is still resolving the checking account and deciding how to handle Drake's donation (and clean out Cassie's basement). It is nice to see so many returning faces, recently. In service, Barbara Giumaria diRoberto

Chronicler: The Yeoman is plugging along as usual; I'm looking forward to including writing and recipes in the next issue.

Exchequer: We have money. We currently have about \$8000 in the accounts. It looks like the event yesterday broke even.

Herald: Not present; no report.

Knight's Marshal: Markland folks from other areas came to our practice last week. Some folks from Spiaggia want to learn to fight, and tourney season begins soon. We are trying to get Baron Yantos to show up at Steppingstone so we can authorize siege and maybe Barre for combat archery.

Rapier: maybe coming back on Fridays when weather improves.

Archery: Archery is alive and well in Bright Hills. Thanks to the marvelous weather we had 18 people out last Sunday. The week before was well attended as well. Several archers who have not shot in over a year came out and joined us. We have participated in the Seasonal Challenge and shot Royal Rounds. Our goal is to help archers enhance their shooting skills over the winter months.

Teaching: We have at least one new archer in the past month and are continuing to work with others who are new to archery. Rhys worked with a four year old girl on archery on this past Sunday as well (she did quite well--my granddaughter).

Teaching: An arrow-making session was held by Gustav (Thomas Bird) and one new archer made a dozen arrows and learned how to make arrows. On February 27 we will have an arrow making session to include tapering, cutting fletching, etc. Lady Reyne will also offer arrow painting. Anything that can be done short of dipping the arrows. This will be done at a future date and time where we can have plenty of fresh air circulating.

Plans are in the final stages for the KASF lunch. Many of our archers are volunteering to serve and/or provide some of the food. We are hoping this will be a profitable event to benefit our archery program.

Minister of Arts & Sciences: Not present, did get event participation yesterday.

Guild Reports:

Armors- very slow now due to no students

Blacksmiths- hiatus for cold weather

Brewers- website to get updated

Clothiers- haven't done much since the Tudor gowns, plan to restart basic classes in April with tunics, cholis, and more

Cooks- very busy yesterday, everyone seemed to enjoy food, next meeting 2nd Saturday

PAGE- still regular Sunday practices

TAG- usual meetings

Woodworkers- lathe demo for KASF

St. Matts- still needing to meet, etc.

MOL: No one was wounded yesterday; fighting was only to authorize a new fighter.

Webminister: Spoke to Reyne to update brewer info; also Bors is on there somewhere so Mandi will hunt for it.

Seneschal: It's been a quiet month (Hooray!). Please review new kingdom laws in February Acorn.

Baroness: She enjoyed court yesterday. KASF coming up, send recommendations, Her Excellency will get Mistress Alina in touch with Her Highness's retainer. We still do not know if they will send court business, but there will be a baronial court. Most of the day Her Excellency will be at the persona pentathlon, since she is a cosponsor. Next weekend she'll be in Highland Foorde. We have been asked to help fight with Black Diamond for the War of the Wings. She will try to go to Kingdom Archey Championship, may go and camp.

Old Business

KASF: Need to know where insurance policy was to be sent, to her or the site? Chagan has not received it yet. More signs for the new entrance; did a walk through last week, not everyone could be there but looked at kitchen and all was well. Talked to Ivan who is in charge of security. Head retainer for her highness is Mistress Fiona, last kingdom seneschal; Mistress Anne of Hatfield is coordinating on this end. So far Her Highness plans no court. There are 4-5 classes, and many bardic activities. There will be interesting demos. Pre-registrations for the persona pentathlon are coming in. Maestra Barbara needs help for troll. Baron Heinrich will teach on courtly behavior. There are not a lot of pre-reservations, but does not expect a lot for this event. We should be able to get in on Friday to set up (come help at 6pm). The last check needed after event for tables and chairs, There will be 2 areas for kid's activities; may need a popup for kids area. Show up Saturday about 7am, for setup.

Side discussion: There is some concern over pre-reservation for feasts. It has been lower over the past year. We might want to consider requiring pre-registration for feasts, with a cutoff 10 days ahead or at least the Friday before. Maybe we need better records for each event to track from year to year,. (NOTE – we have the records. The information is just not easily accessible.). There was a discussion/decision to cut numbers for KASF feast.

A suggestion was made to consider purchasing 4 foot ladder for trailer for setup. Remanded to new business.

Baronial Birthday (yesterday, 2/14): Lady Faye reports that there were 133 gentles at the event yesterday. There were no major crises, no injuries, and we had the obligatory snow. Waiting for the last few receipts. Lady Catriona and Lady Faye contributed a set of 8 wooden plates and 8 wooden bowls to the Baronial Regalia.

Crescent guard games, 22nd of May: report submitted by Lady Katarzyna I attended the Autocrat session at University to enhance my handling of this event. The contract has been signed and a copy will be forward to the Exchequer in the next few days to write the check (\$400). The contract will be delivered to the Bowmen on the 18th.

The only position I have left to fill is that of Hall Steward. I will approach several Laurels to find judges for our A&S event. We have added a bardic challenge on Friday evening in addition to the Saturday one. Friday's prize will be for best overall. Target stations are designed. Several engineers, Janyn and Godai, are working on moving targets. The site will be walked on March 1 with an eye to target placement. Rhys Cantor is progressing on the target score book. Seamus will shoot the targets onto cardboard and we will schedule a day in March to paint them. Respectfully submitted, Lady Katarzyna Nowina Witkowska

Steppingstone Demo- vote to submit as an official demo, approved so barony will pay the \$50 for the equestrian insurance, check given to Nem to submit. Will use baronial pavilions as well for A&S demo area. Will have authorizations for equestrian and hopefully siege weapons.

New Business:

Magnolia Middle School: Lord Magnus reports that the school has asked for a demo again. They do classes in rotation; it is a great educational experience. There are several possible dates in May, usually a Friday They provide a lunch. Usual classes are archery, fighters, dance, fiber arts, food, etc. Would folks want to schedule this for the Friday before Steppingstone? Will ask on list for enough people the support the demo. Lord Magnus will check on dates.

Donations for fighter practice site: Remind folks about donations for Friday; advise people to write a check if they want a tax write off. Magnus will prepare a sign for the table, so people know. If anyone donates materials, we need to decide how to track them for the IRS

Baronial Birthday Court Report

To All and Sundry, do I, Lady Wynne ferch Rhodri ap Hwytell send greeting and news... T'was on the day of the Sainted Valentine that the Barony of Bright Hills came together to celebrate the founding of our bright corner of the Knowne World. Many friends did also attend and there were activities for young and not-so-young. Our small ones reveled in the making of valentines to be given to the populace loved ones. Lady Nina kept them all very busy! Lady Ingeborg, Bright Hills Bard, did sponsor a Love Poem competition. Forgive me, I failed to record the winner's name. The poem was quite lovely! Lord Richard Wyn (no relation) hosted his second annual Bardic Bear Pit. This was won by the good lady Lane Hickman (who may soon be going by the name Caillech). We were entertained by a marvelous musical group, singing and playing music to while away the time and make the day brighter. There was also a bit of dancing led by Lady Faye de Trees to this groups music. Throughout the day the populace was also enthralled by the wares of the many merchants in attendance. And all the while, the Bright Hills Cooks Guild worked mightily to prepare both lunch and the evening feast. Good Mother Nature saw to it that tradition was kept by sending us the traditional snowfall...flake-fall, making this a most happy event.

It was nigh unto the beginning of the evening that Her Excellency, Mistress Martel von Charlottenburg, Baroness Bright Hills, did call for a court to be assembled. It was into court that Her Excellency did call the following from amongst the populace: Firstly, New Comers were welcomed. All those attending their first event. Four there were newly introduced to the ways of SCA and Bright Hills festivities. Next came Lady Faye de Trees, who as autocrat did thank all for their attendance and help. Lady Szilagy Margit was given time to award the Bright Hills Spirit Cup to Lady Livia di Samuelle and Lord Cairell mac Cormac.

Baron Heinrich Kreiner, Bright hills Warlord, was granted time by Her Excellency, and called before all Baron Tenur of the Kerait and Lord Graham MacRobert. These two fine gentles will serve as co-Warlords for the barony, especially during the upcoming skirmishes and wars that seem to break out in the Spring and Summer.

Lady Aine ferch Domnhuil ap Rhys; to be awarded the Order of Job; for her service to Bright Hills, especially in the kitchen.

Then were called Master Chirhart Blackstar, Mistress Jeanne Tenneur de Bec and Lord Hans van Horn, to receive The Order of the Augean Stables: for their efforts the construct trestle tables for Atlantian Kingdom Twelfth Night. Lord Hanns was missing, but Master Chirhart assured us all that he will inform Hanns of the honor.

Lady Anne Rose Smythe was awarded the Order of Job...surprise!...for service as Her Excellency's person.

Evelyn de Trees, young daughter of Lady Faye, was invited to become a companion of the Silver Oak Leaf, our children's award. She works tirelessly in the kitchen, at demos and wherever help is needed by one so young.

Baron Barre FitzRobert of York was made a companion of the Order of Job. He too is a most diligent and hard-working member of our illustrious barony... for a very long time.

Mistress Anne of Hatfield was given a Baronial Award of Excellence for all her work and unflagging efforts for our barony.

Mistress Martelle. aware of the efforts of those younglings in our barony did call into court, Ddaffyd ap Llwellyn, Evelyn de Trees, Nachama Yehudit bas Sindara, Autumn and Mary. These fine children were given largess for their work in the kitchen, before feasts and with any who needed their assistance. The Order of Job was awarded to Lord Alexander Fowler, for his List expertise. Without him, the list field might be general mayhem, instead of the smoothly run event that it is.

Maestre Barbara Giomaria di Roberto begged a boon of her Excellency to take as protege Lady Daniela Schwartzhaupt. She is Maestre Barbara's first protege.

Milord Bors mac Gregor of Loch Turrekan was summarily drug...er.. called into court.(heh).to receive the Golden Crescent from Her Excellency's hand. This is a personal award from Mistress Martel, and was given to Bors as thanks for his efforts as her herald.

Then, Her Excellency caused to be called into court the Companions of the Order of St Barbara, our Barony's highest award given for extreme long term service. They were informed that their ranks were not complete and they were sent to find their missing members. Becoming the newest Companions of the Order of St Barbara were: Mistress Cordelia FitzRobert of York, Lord Kollach von Zweckel and Lord Graham MacRobert. It was estimated that the gathered Companions years of service added up to 100 years or more (I'm banking on more). With that, the court was ended and everyone began to prepare for a most delicious feast. Wish your humble (yeah right) herald could have stayed. I beg a boon dear readers, for a few moments longer...to thank ALL for their patience, help, advice, guidance, good wishes and trust. I strive to better myself as your Baronial herald, and hope to make you most proud.

Given this glorious day of some snow, 18 February, 2009 being A.S. 43 by Knowne World Standards.

Lady Wynne ferch Rhodri ap Hywell
Baronial herald to the Bright Hills



**A Fable for a Winter's Night
By Dawn II of Bright Hills**

**A barren tree in winter caught my glance
Tonight. Ice glints bright as stars, gather'd round
A firmament of branches, while there danc'd
Lace-clad folk, swinging down and down and down.
A queen they requir'd and said I was she.
Gath'ring upon the lashes of my eyes
To listen as I spun their history,
And bowing low, declaréd me hereby:
Goddess: She who gave them story, song, and life,
And sung to shape the world unto Her will.
My crowning was a celebration rife
With song beneath our ice-forg'd sky until
A God drew off night's shroud, releas'd the Sun,
Whose envy wither'd my folk, ev'ry one.**



Court events at Baronial Birthday
Photos by Lady Faye de Trees

Menu From Right Hills Baronial Birthday

Great Pies

1 lb. Beef, 1 lb. chicken breasts, 1 lb. pork, 2 T marrow, 2-4 hard boiled eggs, 1 C Dates, 1 C Raisins of Corinth, 1 C Prunes, Salt, Pepper. Whole Cloves, Whole Mace, Cinnamon, A few threads of Saffron
Hard boil the eggs. (Boil 12-15 minutes.)

While the eggs are cooking, chop beef, chicken and pork into small pieces, nor more than 1 inch square. Saute in a skillet until done.

While meat is cooking, chop eggs, dates and prunes into small pieces, nor more than 1 inch square. Mix all ingredients together and put into pre-made pie crusts and bake.

Edible Pie Crust for the top.

4 C Flour, Water, 8 T butter, 1 t Salt

Mix flour, water, butter and salt to form dough, using more or less water as required for consistency. Form dough into a ball. Place on a floured surface and use a rolling pin to roll out the dough to about inch for the top and inch for the bottom and sides. Prick crust with a fork or use cooking marbles and bake at 350°F until lightly browned.

Oysters in Stew

1 dozen shelled oysters, with juice, 1 cup white wine, 1 C cream, 2 Tablespoons butter, 2 small onions, minced, 3 Tablespoons breadcrumbs
1/2 teaspoon cinnamon, salt and pepper to taste, pinch saffron, 1 teaspoon to 1 Tablespoon red wine vinegar

Fry onions in butter until soft; set aside. Put the oysters, oyster juice, and wine in a 2-quart pot. Bring to a boil. Reduce heat and cook 4 to 5 minutes or until the edges of the oysters curl. Remove from heat; cover and let sit 15 to 20 minutes. Take up the oysters (optional: chop them), and set aside. Put the broth over medium heat. Add breadcrumbs, onions, vinegar to taste, and spices. Bring to a boil. Stir. Reduce to desired thickness. Remove from heat. Add the oysters and serve hot.

Makes about 2 cups.

”Corn”

1 C millet, 1 C cracked wheat (pretty fine), 1 C barley, 1 C lentils, 1 medium onion chopped, 1 T butter, 1 t cumin, Salt to taste

Saute onion in butter.

Add all other ingredients and simmer until done, about 45 minutes.

Spicy Chicken In Orange Sauce

Original Recipe is from The Good Huswives Handmaid for Cookerie in her Kitchin, 1597

Redaction

4-5 lb chicken, cut into 12 pieces, salt and freshly milled pepper, flour, 1 oz butter, 1 tablespoon vegetable oil, 5 fl oz chicken stock, 3 fl oz. dry white wine, 9fl oz orange juice, 2-teaspoons (12.5 ml) dried orange peel large pinch of ground mace, pinch of ground rosemary, pinch of ground cinnamon, pinch of ground ginger, 1 teaspoon (5 ml) sugar, 8 oz prunes (stoned), 2 oz currants, orange slices to garnish

Dust the chicken pieces with seasoned flour. Heat the butter and oil in a heavy casserole and brown the chicken pieces all over, a few at a time, adding more fat if necessary. Remove them from the pan with a slotted spoon and set aside. Add all the other ingredients except the orange slices to the casserole and mix together well.

Replace the browned chicken pieces in the casserole, cover with a lid and cook at 350°F for 1 to 1½ hours, or until the chicken is tender. Adjust the seasoning as necessary and arrange the pieces of chicken on buttered toast. Spoon the orange sauce over and decorate with orange slices. Serves 6.

Sprouts

France, 14th century. A dish of brussel sprouts. Original recipe from Le Mangier de Paris

Redaction

1 lb. brussel sprouts, water, 4 Tbsp olive oil, pinch salt
Shell and wash the brussel sprouts. Place in a pan and bring water to just the top of sprouts. Bring to a boil, reduce heat, & simmer water until sprouts are tender. Drain well. Toss with olive oil or butter and salt. Serve.

Brussel sprouts were rarely known outside of Belgium or northern France until the 17th century. The original recipe here is for newly sprouted cabbage hearts, which are difficult to find in today's modern markets. Brussel sprouts are a close substitute, and flavored with olive oil taste surprisingly different than in most of us are used to.

Parsnips

Original source: The Closet of Sir Kenelm Digby Opened

Redaction

3-4 large Parsnips, 1 pint table cream, 1 cup milk
Peel, clean and roughly chop parsnips.? Cook in table cream and milk at a low boil for about an hour until parsnips are tender. Mash parsnips in liquid

and keep warm over a low heat until all the remaining liquid is absorbed.

Spiced Olives

1 large jar olives, 3 heads of garlic, 2 oz coriander, Olive oil
Drain and rinse the olives (de-pimento, if necessary). Clean and sterilize the jar. Return 1/3 of the olives to the jar. Grind the coriander and mince the garlic. Add 1/3 of the garlic and 1/3 of the coriander to the jar. Continue layering the olives with the garlic and coriander. Pack the olives in the jar tightly and cover with olive oil. Seal the jar tightly and leave for at least 3 days to blend the flavors.

Apple Eggs

1 egg per person, 2 cloves per egg, 1-2 mint leaves per egg
Red and yellow food coloring
Boil eggs. While eggs are still hot, peel and dimple top and bottom. Use the flower end of a clove in the bottom of the egg as the bottom of the apple. Attach leaves to the top of the egg and use the stem of a clove as the stem of the apple. Paint the apple with red and yellow food coloring.

WELSH CAKES or Dice ar y Maen

8 oz flour, 2 oz margarine, 2 oz lard/shortening (I sometimes substitute butter), 1/2 teaspoon baking powder, 1/4 teaspoon mixed spice (cinnamon, nutmeg, maybe coriander), 3 oz sugar, 2 oz currants (sometimes dates), 1 egg, pinch salt, 1 C milk (enough to make a pastry dough to roll out), Sugar for sprinkling

Almond Graves

Makes 4 pies.
1 C white wine, 4 C cream, 16 eggs, 1 t powdered ginger, 1 t ground cloves, 1 t mace, 1 C mixed dates, 4 C sliced or chopped almonds, 1 1/3 C sugar, 16 T marrow
Mix cream and eggs. Add the other ingredients. Pour into pie pan. Use any crust for bottom crust but a good one for the top crust.

Glazed fruits

An assortment of small ripe fruits that segment well such as berries, kumquats, grapes, apricots, small pears.
Very fine bartender's sugar or fine ground but not powdered sugar
Regular grind of sugar, Egg whites, Water
Thin the egg whites with a little warm water. Dip the fruit into this mixture

using tweezers or toothpicks. After shaking off the excess, roll the fruit in enough sugar to coat the fruit and take up the excess liquid. It's why you get lumps in your sugar mix after awhile. Then lay the fruits on parchment or foil or paper wax paper until they dry. You use a mix of two different grinds of sugar- one that is called "bartenders sugar" and the other can be regular sugar. This helps to give a good coating to the fruit as well as provide a sparkly texture when it is dry.

As with all glazed fruits patience and care must be taken while making it, letting it dry in a well ventilated area, and then while transferring it to what you are decorating.

Manchet Bread

England, 14th Century- From Seven Centuries of English Cooking by Maxime de la Falaise Grove Press, 1992
1 package yeast, 1 cup warm water, 2 1/2 cup white whole-wheat flour, 1 cup all-purpose flour, 1 tsp salt, 4 tbsp softened butter
Dissolve the yeast in half the warm water. Put the two types of flour and the salt into a bowl; make a well in the flour and add all the water and butter. Mix well. Add more flour if the mixture is too sticky to knead. Knead for 10 minutes until smooth and elastic and then put into a greased bowl, covered with a cloth. Let the dough rise for 1 to 1-1/2 hours, or until it has doubled in bulk.
Punch it down and shape it into rather flat, round loaves. Put these onto a greased baking sheet, cover with a cloth, and leave to rise for 45 minutes (or until twice the size). The loaves can be brushed with egg wash, to 'endore' them, before baking, and the tops can be slashed and pricked with a fork. Bake at 375°F for 35 to 40 minutes.



Kingdom Arts & Sciences Festival

March 7, 2009

Barony of Bright Hills

The Barony of Bright Hills invites Atlantia, her neighbors, friends, and all folk who enjoy the Arts and Sciences to join us on Saturday, March 7, 2009 for a day of all manner of A & S activities at the Carroll County Agriculture Center in Westminster, Maryland.

Among the activities and competitions there will be the Persona Pentathlon, auditions for "A Man for All Seasons" (to be presented at Pennsic 38), space for oversized entries, merchants, the Kingdom Brewer competition, and much more.

Site: Carroll County Agriculture Center, 706 Agriculture Center Drive, Westminster, MD 21157. The site opens for setup at 9:00 AM and activities will begin at 10:00 AM. The site will close at 9:00 PM.

Cost:

Adult, Member: \$ 11.00 Day Trip

Adult, Non-Member: \$ 14.00 Day Trip

Youth (6-17): \$ 6.00 Day Trip

Feast (well, a light supper, actually): \$ 5.00 per person

Make Checks Payable to: SCA Inc., Barony of Bright Hills

A light lunch will be available on site from the Bright Hills Crescent Guard and friends, our stouthearted Baronial archers. This is a fundraiser for the Youth Archery Program. For questions concerning the lunch, kindly contact Lady Katarzyna at KEhawkns@venable.com

Westminster has quite a variety of eateries, all within 3 miles or less of the site.

We are also providing a light repast for supper for those who do not wish to leave the site during the activities. Dinner will be limited to 150 seats. Our own House Wulfshaven will be preparing this meal. For questions concerning the menu or dietary issues, kindly contact Lord Kollack von Zweckle at Kenneth.kepple@cms.hhs.gov

Site Information: The site is wet. Pets, well behaved and on leashes are welcome—you provide sanitation services for them.

Reservations: Send to William Becker (Lord Magnus MacTaggart) at 472 Winterberry Drive, Edgewood, MD 21040. Lord Magnus can be reached at via e-mail at william_becker@hotmail.com or via phone at 410-676-5795 (NLT 9:00 PM). Checks should be made out to SCA Inc., Barony of Bright Hills.

Autocrat: Chagan Khulan (Karen Summerfelt-Hume) can be reached at 443-789-9050 (NLT 9:30 PM) or via e-mail at chagankhulan@comcast.net

We encourage the merchant community to join us for KASF. There is no fee for tables but tables are limited. For details kindly contact our Merchant Coordinator, Lady Livia di Samuele (Sherrill Abramson) at abramsonsm@comcast.net

Website: <http://www.kasf2009.com/> Check it often for updates.

Announcing New Swap Meet Nights!

Oyez, Oyez! Good Gentles with excess SCA goodies or those in need of SCA goodies, pray attend! The 2nd Friday of each month - barring special events such as Pennsic - will have an SCA Swap Meet at our practice site. This is an opportunity for those of us with too much SCA stuff to buy, sell, trade, swap or just haggle for other folks goods as well as a prime opportunity for our folks in need of SCA goods to acquire them via the same methods - buy, sell, trade, swap or haggle. ONLY SCA related goods, please.

We encourage fabric, findings, trim, feast gear, tools, leather, armor, books, patterns, jewelry, etc....Both Christmas and 12th Night loom on the horizon and we have a goodly number of new folks who may want or need items we've found we no longer need but are too good to just dispose of. We'll gather up a few tables, put out our goods and see if anyone is interested.



Lady Genevieve at Baronial Birthday
Photo by Cindy

Lady Daniella demonstrates illumination at the Walters
Photo by Lady Faye de Trees

Current Baronial Champions

Archery: M'lord Uilliam mac Fearghus
Arts and Sciences: Master Tristan Alexander
Bardic: Lady Ingeborg í Prándheimi
Baronial Warlord: Baron Heinrich Kreiner
Brewer: Lady Deirdre O'Bardon
Equestrian: Mor Inghean Ui Dochartaigh
Heavy Weapons: M'lord Travis
Rapier: Lady Constanza de Talavera

Guild Contacts

Armorer's Guild: Baron Heinrich Kreiner (lands_heinie@yahoo.com)
Bardic Guild: Lady Nina of Bright Hills (Nina@cavtel.net)
Brewer's Guild: Lady Reyne Telarius (robynbecker@comcast.net)
Cheese Mongers' Guild: Master Chirhart Blackstar (chirhart_1@yahoo.com)
Clothier's Guild: Lady Faye de Trees (feataure@yahoo.com)
Cooks' Guild: Lord Seamus O'Loughlin (lordshamus69@yahoo.com)
Illumination Guild: Master Tristan Alexander (vampyre@ponymail.com)
Textile Arts Guild (TAG): Mistress Ingvild Josefsdatter (snspies@aol.com)
Woodworkers' Guild (WAG): Lord Luke of Bright Hills (idylukewild@yahoo.com)
The Worshipful Company of St. Matthias: Lady Bob (Cassie Charlesworth)

To see the most current list of local events, please follow the following link:
<http://brighthills.atlantia.sca.org/events/local.htm>

To see the most current list of away events, please follow the following link:
<http://www.atlantia.sca.org/>

Barony Of The Bright Hills Practices and Meetings Site Directions

Friday Night Heavy and Light Weapons Fighter Practices, Archery Practice, Dance Practice, Workshops, Illuminators' and St. Matthias Guild Meetings & Business Meetings (Please See Calendar)

Christ the King Episcopal Church, 1930 Brookdale Rd., Baltimore, MD 21244

Get off the Baltimore Beltway (I-695) at Exit 17 (Security Blvd Exit). Take the exit west toward Rolling Road, not the exit east toward Woodlawn. Travel west along Security Boulevard about one-half mile, through traffic-lights at Belmont Avenue, Lord Baltimore Drive, and Rolling Road. Continue west for another block, until you reach Brookdale Road. The Episcopal Church of Christ the King is on your left. Make a left turn onto Brookdale, and then turn right into the Church parking lot.

INCLEMENT WEATHER POLICY

If Baltimore County Schools announce they are closed or closing early, there will be no practice that night. You can usually hear the school closing lists on virtually any local radio station broadcast throughout the morning

Sunday Afternoon Archery Practice

Lady Katarzyna Nowina Witkowska, 443-813-1436

Every Sunday 1:00 pm - 4:00 pm Location: Baltimore Bowmen Site
Go to www.baltimorebowmen.com for directions. If the gate is closed, check to make sure it is not locked. If it is not locked, open it and drive down the hill to the butts. If the gates is locked, park your car and walk down the hill to the butts. NOTE: PRACTICE WILL NOT BE HELD WHEN THERE ARE WEEKEND LONG EVENTS AND WHEN THERE ARE EVENTS AT THE BOWMEN SITE.

Guild Gatherings:

Woodworkers' Guild & Bardic Circle (4th Sunday of the Month)

Lady Nina and Lord Luke of Bright Hills' house. 1020 Register Avenue, Towson, MD 21239, (410) 377-6828.

Baltimore Beltway, 695 toward Towson. We live near the northern apex of the beltway. Take exit 29 from 695. Take Lock Raven Blvd. south, past Taylor Ave. intersection, go through two lights after Taylor, look for quick right onto Register Avenue just over peak of a hill. (If you miss Register Ave. don't despair: at next light make a right onto Loch Hill Rd., then left at stop sign onto Register Ave. If you've gone too far on Loch Raven, you will reach Northern Parkway – a huge intersection.) Our house is at 1020 Register – white house with porch on right with SCA-type banner hanging from a signpost on front lawn - large driveway. Park on the south side of Register Avenue if no room in driveway.

Textile Arts Guild

Lady Ingvild. 1725 Trotting Court, Jarrettsville, MD 21084, (410) 692-2076
Meeting the first Sunday of the month. Call for more detailed directions. We will begin at 2:00 pm and end around 6:00 pm. Coffee will be on as will other warm beverages!

Brewer's Guild

Lady Reyne Telarius, 472 Winterberry Dr., Edgewood, MD 21014, (410) 676-5795
Quarterly meetings, contact with questions or to request special brewing days.

Clothier's Guild

Lady Faye de Trees, 1402 Hillside Dr., Bel Air, MD 21015, (410) 838-9694
Lady Catriona Inghean Ghiricc, 186 Glen View Terrace, Abingdon, MD 21009
The clothiers currently do one class per month on a specific project at Friday night fighter practice followed by a sewing session on Sunday afternoon to finish the projects. The location of the Sunday sessions varies.

March 2009 Bright Hills Baronial Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6 Fighter Practice & ArtSci 7:30pm Dance Practice	7 Kingdom Arts and Sciences Festival 9am-9pm Carroll County Ag Center
8 Archery 1-4pm Baltimore Bowman TAG 2-6pm	9	10	11	12	13 Fighter Practice & ArtSci Night 7:30pm Voice lessons and Lampwork Bead Class	14 St. Patty's Day Bloodbath Demo Vienna, VA
15 Archery 1-4pm Baltimore Bowman Business Meeting 4-6pm	16	17	18	19	20 Fighter Practice & ArtSci Night 7:30pm Voice lessons and Illumination class	21
22 Archery 1-4pm Baltimore Bowman Bardic 5:30-8:30pm	23	24	25	26	27 Fighter Practice & ArtSci Night 7:30pm Swap Meet Voice Lessons and Beginning Hand- sewing Choli patterns	28
29	30	31	Coming up in April: Friday Night Classes: 3rd- Dance Practice, Choli fitting (bring them ready to fit); 17th- Illumination; 24th- Swap Meet, Geometric tunic patterns			

This is The Yeoman, a publication of the Barony of Bright of the Society for Creative Anachronism, Inc. The Yeoman is available from Lady Faye de Trees (Angela Yau), 1402 Hillside Dr., Bel Air, MD 21015. Subscriptions are free. The Yeoman is currently offered through the Bright Hills website. Please request a hard copy if required from the Chronicler. This newsletter is not a corporate publication of the Society for Creative Anachronism, Inc., and does not delineate SCA policies. (c) Copyright 2009, Society for Creative Anachronism, Inc. For information on reprinting letters and 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.

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Bright Hills Email List

To subscribe to the Bright Hills mailing list, please go to <http://www.yahogroups.com/subscribe/brighthills>

Bright Hills Website

The Baronial website, <http://brighthills.atlantia.sca.org/> contains a listing of current officers, regularly scheduled meetings, events and other items of interest. If you have an item for the website, please send it to the Webminister, Lady Brienna Llewellyn Lindsey, birdstm@comcast.net.

Visit The Yeoman On-Line

<http://brighthills.atlantia.sca.org/yeoman/yeoman.html>

THE YEOMAN

Have you noticed any errors or omissions? Remember to update your group info with the Chronicler! Don't be left out, send your submissions to the Chronicler. The Yeoman can only improve with your help and interesting submissions of articles, project writeups, book reviews, research tactics, or anything else that is newsworthy that your fellow barony members would like to hear about... Submit now to the Yeoman by emailing feataure@yahoo.com or calling for more information at 410-838-9694.

Do your part to make the Yeoman get better every month!



The amazing jousting duck riding a pig presented by the Cook's Guild at Birthday!
Photos by Lady Faye de Trees