

## Officers and Deputies of the Barony of Bright Hills

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

Baroness Martelle von Charlottenburg  
Martha Fletcher  
9007 Meadow Heights  
Randallstown, MD 21133  
443.326.0876  
baronessbrighthills@yahoo.com

Seneschal  
Mistress Jeanne Tenneur de Bec  
Becky Ritterhouse  
PO Box 235  
Hampstead, MD 21074  
410.239.8794  
britterhouse@antekhealthware.com

Exchequer  
Lord Magnus McTaggart  
William Becker  
472 Winterberry Drive  
Edgewood, MD 21040  
410-676-5795  
william\_becker@hotmail.com

Herald  
Bors MacGregour of Loch Turretan  
Joe Delozier  
3103 Edgewood Ave.  
Baltimore, MD 21234  
443.528.2466, joeddelozier@hotmail.com

Knight Marshal  
Lord Graham MacRobert  
Graham Wright  
GrahamMacRobert@hotmail.com

Rapier Marshal  
Lord Stephen Bridewell  
Stephen Cavano  
2730 St. Paul Street  
Baltimore, MD 21218,  
410.235.3590  
stephenbridewell@yahoo.com

Archery Marshal  
Lord Seamus McRay  
Jamie Frailey  
17 Hilltop Road  
Towson MD 21286  
443.834.8141, jfrailey.moon@verizon.net

Heavy Weapons Deputy to the Marshal  
Baron Heinrich Kreiner  
Bob Kreiner

3114 Littlestown Pike  
Westminster, MD 21158  
410.751.5345, lands\_heinie@yahoo.com

Minister of Lists  
Lord Alexander Fowler  
Hunter Fowler  
2626 Turf Valley Road  
Ellicott City, MD 21042  
410.313.8626, hunterfsc@yahoo.com

Minister of Arts & Sciences  
Chamberlain  
Lord Denis de Dijon  
Charles Jones  
13105 Holdridge Road  
Silver Spring, MD 20906  
301.946.0477

Chatelaine  
Lady Yseulte Trevelyn  
Karen Setze  
16296 Riedel Road  
Crofton, MD 21114  
410.721.4752, brunosharp@yahoo.com

Chronicler  
Lady Faye de Trees  
Angela Yau  
1402 Hillside Dr.  
Bel Air, MD 21015  
410-838-9694, feataure@yahoo.com

Doomsday Book  
Lady Szilagy Margit  
Ardis Welch  
10B Misty Wood Circle  
Timonium, MD 21093  
ardisszilagy@aol.com

Web Minister  
Lady Brienna Llewellyn Lindsey  
Mandi Elliott-Bird  
PO Box 378  
APG, MD 21005  
410.598.3422, birdstm@comcast.net

Steward  
Master Chirhart Blackstar  
Truman Barnes  
PO Box 235  
Hampstead, MD 21074  
410.239.8794, chirhart\_1@yahoo.com

# THE YEOMAN



Haus Wulfshaven fighters demonstrated fighting, taught the crowd, and made a good show at the Riverfest demo.

Photos by Lady Catriona Inghean Ghiricc and Lord Randver Askmor

Newsletter of the Barony of Bright Hills, Kingdom of Atlantia

October 2008

Anno Societatus XLII

## *From the Baroness...*

Greetings to all in the Barony,

Autumn is coming fast and the weather is cooling and the trees are changing color. This means TNT is just around the corner with all the activities you can stand!

TNT is our traditional event to chose the Baronial Champions for the coming year. Those positions are-

Heavy Weapon Fighter  
Rapier Fighter  
Archer  
Equestrian  
Brewer  
Bard and  
Arts and Sciences

I encourage everyone to try their hand at becoming a Baronial Champion.

I would like to thank our current champions for the fine job they have done of representing our barony this past year. Chalice and Pennsic are the two big events and I was very proud of you all.

Baronial Vote of Confidence-

The time has come in my tenure for the Barony to consider if you would like for me to continue in my role as your baroness for another year. I have enjoyed my time serving you and am happy to continue if you so desire.

Mistress Jeanne, our Seneschal, will be sending to you the polling letters and instructions in the near future. Information on this part of our baronial life can be found in the Atlantian Great Book of Law-

Chapter 5- Territorial Barons and Baronesses  
<http://law.atlantia.sca.org/Law.html#5>

I encourage everyone to read this section so that you understand the hows and whys of the position of Baron & Baroness.

Once again thank you for your support and I look forward to TNT and the wonders of the Byzantine Empire!

My Baronial Progress-

Oct. 10-12 Sacred Stone, War of the Wings  
Oct. 17 Teaching Beginning Nalbinding at FP & A&S night  
October 18 Storvik Baronial Birthday  
Oct. 24-26 TNT, Treaties not Turks  
Nov. 4 TBA  
Nov. 21-23 Salisbury Glen, Mongolian Immersion Day  
December 6- Unevent

yours,

Mistress Martelle von Charlottenburg, OL  
Baroness of Bright Hills



Lady Nina's group, Belly Dance Delight, delighted the crowds at Riverfest.  
Photo by Lady Catriona Inghean Ghiricc

## From the Seneschale...

Greetings!

Fall is now upon us, and we have a busy couple of months ahead! September was a wonderful month for the Barony. The Riverfest demo was a great success by all accounts, And the members of the Barony demonstrated prowess in a number of the competitions at Lochmere's Chalice of the Sun God event. Vivant to all those who participated and acquitted themselves so well!

In October, we will see University first, with several members of the Barony serving on the faculty. At the end of the month, we will host TNT, as usual. There are many activities planned for all, so please plan to join us there!

As previously mentioned, we also have 3 events already scheduled for next year. In January, we will host a Day of Dance; in February, we will celebrate the Baronial Birthday; and in March we will be hosting the Kingdom Arts and Sciences Festival. Please watch for details on these events! If you are at all interested in helping out, or in learning what it takes to organize an event, please contact one of the autocrats and offer to help in some way.

We look forward to seeing you all at these upcoming events, or at fighter practices and other activities.

In Service, I am

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



## Bright Hills Business Meeting Minutes September 21, 2008

### Officers' Reports

**Chronicler:** 2nd issue is up; October issue should be on time

**Exchequer:** ~\$7000 in account

**Steward:** We have stuff. Will be transferred once requests are made for TnT.

**Herald:** nothing to add

**Marshal:** still training on Friday; Riverfest had a lot of fighters; preparing for a lot of events and a demo in two weeks on the eastern shore; nothing else new to report. The list fence has been switched from storage at Heinrich's to storage at Graham's

**Archers:** Bowman site is involved in other activities for the past few weeks but have been continuing Friday night practices as weather permits.

**Chatelaine:** absent but ...

We've had several newcomers over the past few months; Lady Faye had eight new dancers on Friday; no one has seen the kids from UMBC recently. (contributed by Faye and Ingeborg)

### Guild Reports

**Armors:** new students have shown up

**Bards:** busy past month but no report; Yseulte did win the competition last week and Katarazina came in 6th

**Blacksmiths:** have been stealing federal property; accrued a bucket of railroad spikes from the recent construction on the railroad; will be working on more as the weather grows cooler; when we actually get started, will post to the list, within the next week or two

**Brewers:** quarterly meeting yesterday

**Clothiers:** repeat of fibula class; next will have a review of cloak types and a cloak class in October; the following two months, we will be looking at Tudor clothing for the Tudor Ball at Kingdom 12th Night

**Cooks:** finalized menu for TnT and will be shopping soon; pre-cook will be on Sunday 19 October at 2 pm

**TAG:** had a lively gathering to work on existing projects; the schedule is the first Sunday of the month from 1-6 pm

**Woodworkers:** no report

**St. Mathias:** on hold; nothing presently is needed or that needs to be done; there has been an offer to take management from Cassie; there was talk of an auction table at TnT but cannot happen because of Rhys's relapse; bank account must be straightened out

## **More Officer's Reports**

**MOL:** Next weekend, Chagan and I will help at Lochmere Investiture; next month is TnT

**Webminister:** Yeoman posted this morning; nothing else to report; will not be here in November

**Seneschal:** a quiet month; now that the kingdom seneschal has officially transferred last week, we will be submitting the vote of coinference for Her Excellency

**Baroness:** Bright Hills has been quite successful at Pennsic and Chalice, so I've had the opportunity to promote the barony very well. October is a busy month. Will be attending War of the Wings; has been approached about who Bright Hills will be fighting for; this will depend on whether we can get something for agreeing to fight for someone; will keep the list abreast of negotiations; I'll be going with Chagan to NC to teach an all-Mongolian weekend for Salisbury Glen (last weekend in Oct) and then on to Unevent; will be at most local events; please post to Bright Hills list if attending local events so I know what day shades to bring depending on Bright Hills' attendance; in War of the Roses, we will fight on the side of Her Excellency (against His Excellency); if attending, please wear white or sashes of white to show support for Her Excellency's just cause in being able to acquire shoes; please send letters of recommendation for TnT, it will be the last big event until January; there will be opportunities in January, February, and March; get letters in for next weekend's Lochmere Investiture today or tomorrow; I've been discussing some people with barony members; Alexander posted a new baronial order of precedence and it is a useful resource to determine activities of barony members

## **Old Business**

**Riverfest:** It was very hot; there was a good crowd and a good crowd for the fighting; we managed to find a few volunteers from the crowd for dancing (mostly young children); there was an A&S booth

**Red Hat Society** demo went well.

**TnT** (Artis for Ysulte): Almost everything is lined up for event. We know that we need a teacher for an active class for the children. We need help putting up and taking down feast hall decorations; we were hoping Lady Tsuru would run this but this is uncertain because she has mundane considerations; we have some alternative ideas; the things we need for decorations are in Cassie's basement; we will need help for clean-up on Sunday and do not have a clean-up crew; date of the site tour is not yet confirmed but Ysulte will let us know; we need a Master of the Hall; we

have a lot of prizes; we are going to try to do a full-color handout like for Kingdom Archery and are working with Seamus to accomplish this; Rhys kept all signs from Kingdom Archery, so we have some signage but need others, waiting for a list from Ysulte for a list of signs we need; Tristan will help paint signs if Artis is available on a Friday night, if not she will do the signs at home; the prizes for baronial champions are moving along and there are only a few more to make; we have ordered insurance for equestrian activities; site tokens are being made and will have three kinds depending on whether attending feast and staying overnight; the Kingdom Chancellor of Minors is helping with children's activities; MOLs should check site tokens before allowing fighters to fight (this should be included in the event flyer)

**Day of Dance:** Ysulte's been talking with Don, and they want more money than originally estimated; we have discussed a slightly higher fee, so it shouldn't be a problem; Ysulte is working with Seamus to hopefully get a contract soon; we should get it spiked ASAP since Storvik is also interested in that weekend; also send flyer to webminister

**KASF:** March 7; moving along nicely; event has been spiked; archers are tentatively preparing lunch; Haus Wulfshaven is preparing a light dinner; an audition for a Pennsic play will be held Saturday afternoon, there are a lot of openings for male parts; we have resolved the issue of the 15% food charge, it is a gray area and since we are a private party, it will not apply to us; there is a website being built for KASF that will be updated as new competitions go on; no need for MOL or marshals; flyer will be sent to website and Acorn shortly; there is space for all sorts of things, including outdoor activities; the kingdom brewing and baking competitions will be held in Burns Hall; Bardic and royals in Blizzard Hall; the poetry smack-down may be resurrected; persona pentathlon and triathlon (for children) will be held again; there might be a baronial competition using baronial colors and badge; make sure you are there early to get parking because of a rodeo in the evening; need people for break-down and set-up; will probably be able to get in to set up on Friday night; there will be space for large projects; Barbara will be head of troll and Seamus will do a booklet to hand out at troll; Mistress Margarita is letting us use the A&S banner she wove as the background for the flyer and website and will be displayed as well; possibility of a herald's consult table; maybe make a separate smoking area? concession stand will not be available

Baronial Birthday: moved to Manchester because of trouble with Ag Center; contract in hand; hall price changed to \$600; site fee \$7 and feast

fee \$8; we will no longer have the space for indoor fighting but can discuss whether outdoor fighting is a possibility if fighters are interested; Chirhart will be head cook with Deidre assisting; event typically holds sponsored A&S competitions; a guild/group could serve lunch as a fundraiser; event is approved by those in attendance of the meeting

Church donations: no report; being tracked; considering a flat site fee per month

## NEW BUSINESS

Mailings and box need to go to person in charge of demos so that they reach people interested in the SCA; Barbara takes possession of it

There is a demo week after next in Furnacetown, Celtic Fest, and they always look for new people to help out

MEETING ADJOURNED

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## Syrup of Pomegranates

By Reyne

Recipe adapted from 'An Anonymous Andalusian Cookbook of the 13th Century' translated by Charles Perry, provided by David Friedman.

'Take a ratl of sour pomegranates and another of sweet pomegranates, and add their juice to two ratls of sugar, cook all this until it takes the consistency of syrup, and keep until needed. Its benefits: it is useful for fevers, and cuts the thirst, it benefits bilious fevers and lightens the body gently.'

1 ratl (< the Greek litra < the Roman libra)=12 ûqiyas; in 13th century Andalusia, 1 ratl=468.75 g, about a pound

Original Recipe:

1 ratl sour pomegranates, juiced; 1 ratl sweet pomegranates, juiced;  
2 ratls sugar

Redaction

2 pounds pomegranates, juiced; 2 pounds sugar

Actual Final Ingredients

2 cups pomegranate juice; 2 pounds sugar

Method

Prepared syrup by combining sugar and juice over medium-high heat until sugar dissolves. Once sugar is dissolved, remove from heat and allow syrup to cool.

NOTE – DO NOT over boil or try to reduce the syrup – this will caramelize the sugar, and ruin the syrup.

Discussion

I realized that there were two things I needed to do to properly redact this recipe – determine the average weight of a pomegranate, and determine how much juice one could obtain from an average pomegranate.

So I weighed several different pomegranates, and they averaged between 8 and 10 ounces. Based on the recipe, this means I would need 4 pomegranates. And since we only have access to one type of pomegranate, I could only use the sweet variety.

The next part was a bit harder, and much messier. I took one of the smaller pomegranates, and removed all the seeds. Then, taking a garlic press, I squeezed the juice out of all the seeds, into a measuring cup. Surprisingly, I was able to get ½ cup of juice.

Based on this, the recipe becomes that of simple syrup, only substituting juice for water – two parts sugar to one part juice, or 4 cups of sugar (2 pounds) to 2 cups of juice.

Bibliography

1. An Anonymous Andalusian Cookbook of the 13th Century. Translated by Charles Perry, provided by David Friedman.



## Trial By Fire

by Deirdre O'Bardon

There was a modest turnout in Chirhart and Bec's backyard for Trial by Fire XII on Sunday, August 21. Everyone enjoyed the beautiful weather and the fine food served at a Bright Hills cooking competition. Mistress Margherita, Mistress Cordelia, the Honorable Lady Sindara, Lord Sfi Mordehai, Lady Deirdre, Natalie and Charlie entered the competition and presented fourteen entries in the four categories of main course, grains, vegetables and desserts.

Mistress Cordelia made this Trial by Fire unique by preparing her entry with a period brazier purchased from Master Eadric the Potter. Unfortunately, the ceramic brazier broke and she did not finish in time for her entry to be officially judged. Unofficially, Mistress Cordelia's entry was judged to be yummy!

Mistress Margherita won the Best Main Course category with Hare with a Pudding in its Belly. The original directions suggest serving the bunny with its head and ears intact. Fortunately, Mistress Margherita did not follow that portion of the recipe.

Lady Deirdre O'Bardon won the Best Grain/Bread, Best Vegetable and Best Dessert categories and was the Grand Champion. Lady Deirdre used thirteenth century Islamic recipes. The Best Grain winner was Rice with Yogurt from Syria found in the Kitāb al-Wusla ilā l-habīb fī wasf al-tayyibāt wa-l-tīb, translated by M.B. DeBevoise and published in Medieval Cuisine of the Islamic World; A Concise History with 174 Recipes by Lilia Zaouali.

The Best Vegetable recipe was Silq Bi-Laban, or beet tops with a yoghurt sauce. This recipe is from A Baghdad Cookery Book (Kitāb al-tabīkh) translated by A.J. Arberry as published in Medieval Arab Cookery Essays and Translations by Maxime Rodinson, A.J. Arberry & Charles Perry. The recipe ignores the beet root and focuses on the top, as is true for most (maybe all) recipes from this time period.

The Best Dessert was Fried Bananas with Pistachios. This recipe is from the thirteenth century Syrian manuscript Kitāb al Wusla ilā l-habīb fī wasf al-tayyibāt wa l-tīb (or "Book of the Relation with the Beloved in the Description of the Best Dishes and Spices"), translated by M.B. DeBevoise and published in Medieval Cuisine of the Islamic World. Some have expressed surprise that bananas are in a thirteenth century

dish and asked for an explanation. There are several reasons that the Islamic countries would have had access to bananas, even in the thirteenth century. The Islamic countries had access to many ingredients unavailable in Europe at that time. Research indicates some question as to whether bananas are originally from Africa, Asia or Oceania. Malaysia is cited in several references as the most likely point of origination. The Arabs traded with people in all of these areas. Written records show that Arabic traders encountered bananas while trading for ivory. Bananas were mentioned in India in texts from the 6th century B.C. Alexander the Great also mentioned bananas. Therefore, it is not strange that bananas are in a thirteenth century cookbook from Syria. However, the large sweet bananas we normally buy were not available until the nineteenth century and it would be more appropriate to use the small bananas that are not sweet.

Honorable Mentions were given to Natalie and Charlie who were the two youngest contestants and the children of Lord Sfi and The Honorable Lady Sindara. Although this was their first cooking competition, Natalie received "Fabulous Feasts" for her chicken skins stuffed with rice and Charlie received a book entitled "Soup" for his Miso Soup. The Judges requested that the Cooks Guild use the Miso Soup for a vegan dish at one of Bright Hill's light lunches.

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### Recipes:

#### MAIN COURSE

#### TO BOYLE A CONY WITH A PUDDING IN HIS BELLY.

##### Original Recipe

Take your Cony and fley him, & leave on the eares and wash it faire, and take grated Bread, sweete Suet minced fine, corance and some fine hearbs, Peneriall; winter savery; percely, Spinage or beets, sweet marg eram, and chop your hearbs fine, and season it with Cloves, Mace and Sugar, a little creame and salt and yolks of Eggs, and Dates minst fine. Then mingle all your stuf together, and put it in your Rabets belly and sowe it up with a thred, for the broth take mutton broth when it is boyled a little, and put it in a pot wheras your Rabet may lye long waies in it, and let your broth boile or ever you put it in, then put in Gooceberies or els Grapes, corance and sweet Butter, Vergious, Salt, grated bread and Sugar a little, and when it is boyled, lay it in a dish with Sops. And so serve it in.

## Margherita's Redaction

Ingredients: Rabbit; Stuffing: Grated bread, Suet, Currants, Pennyroyal Winter savory, Marjoram, Parsley, Spinach, Cloves, Mace, Sugar, Cream Salt, Egg yolks, Minced dates; Cooking liquid/sauce: Broth, Gooseberries or grapes, Currants, Butter, Verjuice, Salt, Grated bread, Sugar

### Directions

If you can't find a rabbit, try a chicken. A modern butcher won't leave the head on, let alone the ears. Rabbit is sometimes found at the Amish market. Suet was obtained from Tennessee. Beef broth mixed with homemade mushroom broth was used as a substitute for mutton broth. I think this will be milder than mutton broth, but the domestic rabbits will be milder than the wild rabbit that would have been used. Pennyroyal is an abortive and was not used by Mistress Margherita. Instead, she used winter savory and fresh sage for the herbs. White wine vinegar seemed to work well as a substitute for verjuice. Neither gooseberries nor little grapes were available so they were not used. Use white bakery bread for the stuffing. If it won't grate, tear it into teeny tiny bits, but don't use it for the sauce unless you want a bunch of soggy crumbs in the bottom of the pan. Get whole wheat and dark bread for sops on the plate.

Blanch the spinach by washing it and putting it in a pot of cold water. Bring to a boil and drain. Do not overcook the spinach.

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## GRAIN

### RICE WITH YOGURT

#### Original Translation

The reputation [of this dish] makes up for its appearance. But if one puts [in] a little toasted cumin from Kerman [a province in southern Persia] and some Chinese cinnamon, cracked rather than crushed, this will give it an extraordinary flavor.

#### Deirdre's Redaction

Ingredients: 2 cups rice, 4 cups chicken broth, Salt to taste, 1 cup plain yoghurt, 1-2 sticks of cinnamon, 1 teaspoon toasted cumin

#### Directions

Bring salted chicken broth to a boil. Add rice and cover. Simmer for 20

minutes or until done. Toast cumin in a small skillet. Crack cinnamon. Add cinnamon and cumin after mixing yoghurt by hand until of a liquid texture, add dollops of yoghurt to rice to taste.

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## VEGETABLE

### SILQ BI-LABAN

#### Original Translation

Take beet with large ribs: cut off the ends of the leaves, and chop into pieces a span long. Wash, and boil in salt and water until cooked. Dry, put into Persian milk and garlic, sprinkle with sesame and serve.

#### Redaction

Ingredients: Tops from 4-5 bunches of beets, ½ teaspoon salt, Water to cover beet tops, 1 cup Persian milk (yoghurt), 1 teaspoon garlic

#### Directions

Wash the greens and cut off the top portion of the greens. Cut greens into pieces 3-4 inches long and cook in salted water. Allow to dry. Then mix with yoghurt and garlic and sprinkle with sesame seeds and serve.

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## DESSERT

### FRIED BANANAS

This recipe is from A Baghdad Cookery Book (Kitāb al-tabīkh) translated by A.J. Arberry as published in Medieval Arab Cookery Essays and Translations by Maxime Rodinson, A.J. Arberry & Charles Perry with a Foreword by Claudia Roden.

#### Original English Translation of the Recipe

The bananas are fried and immersed in a thick syrup in which there are pistachios.

#### Deirdre's Redaction

Ingredients: ½ cup honey, ½ cup water, 8-10 bananas, Sesame oil, ½ to 1 cup pistachios

Chop the pistachios so that each pistachio makes 2 to 4 pieces.

Mix honey and water together and simmer until it thickens into a syrup, then add about half of the pistachios to the syrup and bring to a boil.

# RIVERFEST DEMO 2008

Cut 8-10 bananas in half then slice lengthwise. Fry the bananas in a little sesame oil until lightly browned. Heat the other half of the pistachios in the oil with the bananas.

Place bananas in a bowl or on a plate. Pour syrup over them and serve.

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## BIBLIOGRAPHY

An Anonymous Andalusian Cookbook of the 13th Century Translated by Charles Perry

A Drizzle of Honey; The Lives and Recipes of Spain's Secret Jews by David M. Gitlitz and Linda Kay Davidson. St. Martins Press 2000.

Delights from the Garden of Eden, A Cookbook and History of the Iraqi Cuisine by Nawal Nasrallah published by 1st Books as revised 10/18/04.

Medieval Arab Cookery, Essays and Translations by Maxime Rodinson, A.J. Arberry & Charles Perry with a Foreword by Claudia Roden, published Prospect Books 2006.

Medieval Cuisine of the Islamic World, A Concise History with 174 Recipes by Lilia Zaouali, translated by M.B. DeBevoise, foreword by Charles Perry, published University of California Press, Berkeley Los Angeles London 2007.

Silk Road Cooking, a Vegetarian Journey by Najmieh Batmanglij, published Mage Publishers, Washington, D.C. 2004.

Banana History - Cultivation of bananas pre-dates that of rice an article by Peggy Trowbridge Filippone, found at <http://homecooking.about.com/od/foodhistory/a/bananahistory.htm>

History of the Banana an article found at <http://www.banana.com/>

Banana Facts – Banana History found at <http://www.eatmorebananas.com/facts/history.pdf>



The public really “got involved” at Riverfest.  
Photos by Lady Catriona Inghean Ghirice

# *TNT 14 -- Treaties Not Turks*

## *The First Crusade Arrives in Constantinople*

DATE: October 24-26, 2008

SITE: Camp Spencer at Broad Creek Memorial Scout Reservation  
1738 Peach Orchard Road, Street Maryland 21154 (same place we hosted May Crown in 2003).

It's autumn of 1096 and we're in Constantinople, the capital of a mighty empire that considers itself the successor to Rome as the center of learning and culture. As the western endpoint of the Silk Road and other caravan routes and a major seaport, it's also a major crossroads for commerce.

Last year (in 1095) Emperor Alexius Comnenus asked the Pope for help fighting Turks who had conquered some of the Empire's subject cities in Asia Minor. What the Pope sent are Western Europeans of every nationality who are expecting the Emperor, as a fellow Christian, to support their effort to liberate Jerusalem from its Saracen owners.

So who's here? Just the French, English, Scots, Irish, Welsh, Italians, Germans, Spanish, Norse (some of whom are serving as the Emperor's personal guards), as well as Greeks, Russians, Poles, Slavs of every kind, Rom, merchants and mercenaries from the empires farther East, and Saracen (and Turkish) envoys. There are traders from every land, as well as doctors, scholars, churchmen, astrologers, sages, scribes, pilgrims, animal trainers, sailors, and, oh yes, a few (40,000) crusaders.

Martial activities: Selection of the new Bright Hills Heavy, Rapier, Archery, and Equestrian champions. Rapier events will feature several melee scenarios including woods, tavern and the time-honored Melee for Chocolate. Equestrian questions should be directed to Lady Nem. Her telephone number is (410) 692-9833 and her email address is: nrf642002@yahoo.com.

A&S activities: Selection of the new baronial Artisan, Brewer, and Bard, along with other contests and classes to be announced later. An original board game, featuring many of the varied forces in Constantinople, will be available in the "Sekunjabin Tavern" for play by children of all sizes. Tavern space will also be available for bards to congregate, sing, swap stories, share songs and brew mischief.

Children's activities: will be available during the day. The traditional Children's Feast/Halloween Party (including a piñata) will be held during the adult feast.

Merchants are welcome and should contact Lady Livia di Samuel, at abramsonsm@comcast.net or at (301) 807-5476.

The Saturday lunch (included in the site fee) and the evening feast will be prepared by the famed Bright Hills Cooks' Guild. For modest additional charges you can also purchase a spaghetti supper on Friday evening and breakfast on Saturday and Sunday mornings.

For those attending the feast, please bring treats to appease the small gremlins, goblins, ghosts and jinn who will trick-or-treat the hall.

### FEES

Adult Member: Site-\$13/ Adult Feast-\$7/ Dorm Bed-\$10/ Camping-\$0/

Adult Nonmember: Site-\$16/ Adult Feast-\$7/ Dorm Bed-\$10/ Camping-\$0/

Youth (6-17): Site-\$7/ Adult Feast-\$7/ Children's Feast-\$5/ Dorm Bed-\$10/ Camping-\$0/

Child (0-5): Site-\$0/ Adult Feast-\$7/ Children's Feast-\$5/ Dorm Bed-\$10/ Camping-\$0/

No family (of parents and children) shall pay more than \$40 total in site fees.

Please make checks payable to SCA Inc. – Barony of Bright Hills.

Total refunds will be available if the reservationist or autocrat receives your request by October 15. Onsite feast refunds are available ONLY if we are able to resell your seat.

### RESERVATIONS:

Lord Magnus MacTagart (William Becker), 472 Winterberry Drive, Edgewood, MD 21040; Phone: (410) 676-5795; Email: William\_Becker@hotmail.com

Autocrat: Lady Yseulte Trevelyn (Karen Setze), 1629 Riedel Road, Crofton, MD 21114; Phone: (410) 721-4752; Email: brunosharpy@yahoo.com

Site Notes: This site is DRY, since it is a Boy Scout camp. No smoking in any building. Pets are permitted if leashed and cleaned up after. For those staying the weekend, we have 46 bunk beds in one of four bedrooms in a heated dorm with spacious bathrooms, complete with hot showers and outlets, or free camping space. There are fireplaces in the feast hall, the dorm, and in the covered pavilion, and we will have a supply of firewood. No gathering firewood on site. Except for marked handicapped spaces, the parking area nearest to the list field will be reserved for a loading zone.

Directions will be provided in later announcements.

## **Current Baronial Champions**

Archery: Fearghus MacDomhnaill

Arts and Sciences: Tsura the Elder

Bardic: Lord Richard Wyn

Baronial Warlord: Baron Heinrich Kreiner

Brewer: Baroness Roana de Laci

Equestrian: Mor Inghean Ui Dochartaigh

Heavy Weapons: Lord Karchar the Blue Eyed

Rapier: Lord Richard Ffaukes

## **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

## **Tuesday Evening Archery Practice**

Lord Rhys & Lady Cassie Charlesworth, 4633 Ridge Road, Nottingham, MD 21236  
895N to 95N the TOP of 695 (go through tunnel). Take 695W towards TOWSON.  
Take next available exit (32B) Rt 1 North towards BEL AIR. Go to top of the hill to the intersection with RIDGE ROAD. Go RIGHT onto RIDGE ROAD (curvy road, be careful). After about 1/3 mile, you'll see PAUL'S MARKET on a corner. After that, we are the BIG GREEN TWO STORY HOUSE on the RIGHT. There are two driveways in a break in the hedges. We are the second one (the paved one).

## **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) 688-9202

Meeting the first Sunday of the month. Call for more detailed directions. We will begin at 1:00 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.

# October 2008 Bright Hills Baronial Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3 Archery at 5:30pm Fighter Practice & ArtSci 7:30pm Featuring: Dance Practice and Cloak Preview	4
5 TAG 1-6pm	6	7	8	9	10 Archery at 5:30pm Fighter Practice & ArtSci 7:30pm Featuring: Cloak Class	11
12 Clothier's Guild Cloak follow-up 1-4pm	13	14	15	16	17 Fighter Practice & ArtSci Night 7:30pm Featuring: Naalbinding Class	18
19 St. Matthias 2-4pm Business Meeting 4-6pm  Cook's Guild Pre-Cook	20	21	22	23	24  <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: auto;">Treaties Not</div>	25  <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: auto;">Turks Event</div>
26 WAG 1-5pm Bardic 5:30-8:30pm	27	28	29	30	31 Fighter Practice & ArtSci Night 7:30pm Featuring: Tudor Overview? (if there is meeting)	

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 2008, 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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The closing date for submissions is the 20th of the month prior to publication. No material received after that date may appear in the next month's issue.

#### 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](mailto:birdstm@comcast.net).

#### Visit The Yeoman On-Line

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

# THE YEOMAN

Have you noticed the great articles included here by your fellow barony members? 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](mailto:feataure@yahoo.com) or calling for more information at 410-838-9694.

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



Sunset on the trip home from Riverfest Demo.  
Photo by Lord Randver Askmor