

THE VIGILANCE

JANUARY - FEBRUARY
A.S. XLVI – 2013 C.E.



**"Twelfth Night Merry Making in
Farmer Shakeshaft's Barn",
from Ainsworth's Mervyn Clitheroe, c1850,**

**THE SHIRE OF HERONTER
WWW.HERONTER.ORG**

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Steward

Position Open

SHIRE NEWS

Winter elections will be held once again at Heronter Twelfth Night on January 12th. Letters of intent are needed for the following offices: Seneschal, Chronicler, Fencing Captain, Archery Captain and Thrown Weapons Captain. – Antonio

Happy Birthday to Cicilia Corsini who will be celebrating on February 4

Happy Birthday to Keinwen Ragnarsdottir who will be celebrating on February 10

Happy Birthday to Bella Cavalleri who will be celebrating on February 10

Condolences to Master Brian of Leicester whose wife, Lady Katherine Robyn of Rhydderich Hael, was recently hospitalized.

Best Wishes for a Speedy Recovery to Sylvia Simeister, the mother of Lady Constantina, who was recently released from the hospital for fluid build up in her lungs.

Congratulations to Lady Reneta rouge for winning the Cover Art contest for the January issue of Aestel, the Kingdom newsletter.

Congratulations to the Shire of Heronter! We have been awarded the Spring Coronation bid. We will be hosting the event at our traditional meeting site on April 20, 2013. Watch our yahoo group for details.

This is the January/February 2013 issue of The Vigilance, a publication of the Shire of Heronter of the Society for Creative Anachronism, Inc. (SCA, Inc.). The Vigilance is available from David P. Salley, known in the SCA as Dagonell the Juggler. It is not a corporate publication of the SCA, Inc. and does not delineate SCA, Inc. policies. Copyright (c) 2013 Shire of Heronter, Society for Creative Anachronism, Inc. For information on reprinting photographs, articles or artwork from this publication, please contact the Chronicler, who will assist you in contacting the original creator of the piece. Please respect the rights of our contributors.

Recipe of the Month
Two Perch Recipes
by **THFool Dagonell the Juggler**

From: Renaissance Recipes by Gillian Riley
Modified by: Dagonell

1 lb perch fillets
1 lemon
4 cloves garlic
1 cup fresh parsley
salt and pepper to taste.

Peel the lemon and grate the peel. I find it's much easier to grate citrus peel that's been frozen. It's not period, but it makes cleaning the grater so much easier as well. Remove as much of the pith and skin off the lemon slices as you can. Finely chop the lemon, garlic, and parsley. Add generous pinches of salt and pepper along with the grated lemon peel.

The original recipe called for stuffing the fish, but since I was working with fillets I laid the fish out in a baking dish, and spread the mixture across them. Let the mixture sit for ten minutes so the flavors can blend. Bake in a hot oven for 15 minutes.

I thought the fish was okay. Not great, not horrible, simply okay. Would I eat it again?, yes. Am I in a hurry to re-create this recipe? Not especially. Its primary virtue is that it's relatively easy to prepare.

From: A Booke of Cookrye by A.W. (1584)
Reprinted in: To the Queen's Taste by Lorna Sass

A Pudding in a Tench

Take your tench and drawe it very clene and cut it not over lowe. Then take beets boyled, or Spinage, and chop it with yolks of hard Eggs, Corance, grated Bread, Salt, Pepper, Sugar and Sinamon, and yolks of rawe Egges, and mingle it together, and put it in the Tenches belly. Then put it in a platter with faire water and sweet butter and turn it in the Platter and set it in the Oven, and when it is inough: serve it with sippets and poure the licour that it was boyled in upon it.

Translations: Tench is a member of the Carp family. It generally yields about 4-5 pounds of meat. 'Serve it with sippets' means serve over toast. Everything else is pretty much straightforward. If you don't recognize a term, say it out loud, so 'Sinamon' is 'cinnamon'.

1 lb perch fillets
1 cup frozen spinach
2 eggs
2 tablespoons currants
1/4 cup bread crumbs
1/8 teaspoon each of salt, pepper, sugar and cinnamon.
1 cup cooking sherry
3 tablespoons butter
2 slices of bread

Boil one egg in about two cups of water. When the egg is cooked, take the egg out and boil the spinach until done. Melt the butter. Drain the spinach and add the hard-boiled egg yolk, currants, bread crumbs, salt, pepper, sugar, cinnamon, and raw egg yolk. Blend well. Lay the fillets in a baking dish and baste with melted butter. Again, the original recipe called for stuffing the fish, but I was working with fillets, so I spread the mixture across them. Pour the cooking sherry over the fish and sauce. Bake uncovered at 400 for 1 hour. Serve over toast.

Game of the Month: Boules and Bocce by THFool Dagonell the Juggler

Oribase, a Greek physician around 300 A.D. wrote of a game played by throwing balls at a stationary target. Although he did not give a name to the game, the rules are nearly identical to the French game of Jeu de Boules. It is believed that the game spread across Europe because the soldiers of the Roman Empire played it for entertainment and exercise.

An official Boules court is a stretch of hard, bare earth thirteen by three meters, roughly forty-three by ten feet. For informal games, any stretch of bare ground will do, however if the cochonnet is first tossed within two feet of an obstacle, it must be re-tossed. The cochonnet, or 'jack' in England, is a small wooden ball about one and a half inches in diameter. It is the target for both teams. Each team has three Boules, or iron balls about three inches in diameter. For informal games, croquet balls or softballs may be used.

The first player, or team, draws a circle with a shoe heel just outside the playing field. From within the circle, the cochonnet is tossed towards the other end of the field. It must travel at least six yards, but no more than eleven yards. This ball becomes the target for the rest of the game.

The first player then tosses a boule at the cochonnet. Being the only ball in play, it is the closest to the cochonnet and their turn ends. The second player, or team, tosses their boules until they succeed in putting one closer to the cochonnet, or 'get best ball'. As soon as they have 'best ball', their turn ends.

When a player throws an boule, he may toss the ball close to the cochonnet, strike an opponent's ball away from the jack, strike an earlier ball of his own closer, or simply move the cochonnet itself. If the cochonnet is moved, it is not restored to its former position. Anything that results in having his ball closest to the cochonnet counts as best ball.

If a team runs out of balls without getting best ball, they lose their turn and the other team gets a chance to better their score. When all boules have been tossed, the game is over. The winning team gets one point for every boule of theirs which is closer to the cochonnet than the closest boule of their opponent.

The winning team then draws a new throwing circle at this end of the playing field and throws the cochonnet towards where they stood previously. Thus, games are played alternately up and down the court. A match is played until one team reaches a predetermined score, generally fifteen points.

Bocce is the Italian version of Boule. Variations are as follows: The field is eight feet by sixty feet. The cochonnet is called a pallino and must be tossed at least thirty five feet. There are four boules instead of three and players alternate turns. There are three kinds of throws; a straight throw, a called throw and an aerial throw. If a straight throw displaces balls, they are restored to their original place and the throw is disqualified. For a called throw, the player must announce which ball he intends to hit. If he does, the results remain. If he misses, his ball is disqualified. An aerial throw is a called throw which is shotputted rather than rolled. Scoring is the same as in Boules. A two player game is to fifteen points, a team game is played to eighteen.

Telling Time by THFool Dagonell the Juggler

One of the shire's A&S classes was on persona development. It asked a number of questions about your persona, most of which I wasn't able to answer. I've since started doing some of the research to answer those questions. This article is a response to the question, "How does your persona tell the time?"

Dagonell is a wandering troubadour from the War of the Roses era, the late 15th century. As someone who wanders from agricultural community to towns and back, the exact time isn't important to him. He gets up when it's light, eats when he's hungry, works when he has to, and sleeps when it dark.

Most villages would have had a sundial. "A Roman sundial, complete to the original gnomon which casts the shadow, was preserved in the lava and ashes of the A.D. 79 eruption of Mt. Vesuvius." [1] Incidentally, Dagonell would not have used the terms "clockwise" or "counter-clockwise". They didn't come into usage until after the invention of reliable mechanical clocks in the 1770's. [2]

If there was a monastery nearby, villagers would learn to tell time from the ringing of the bells for the Canonical hours:

- 5 AM – Matins/Lauds
- 6 AM – Prime (sunrise)
- 9 AM – Terce (3rd hour of the day)
- Noon – Sext (6th hour of the day)
- 3 PM – None (9th hour of the day)
- 6 PM – Vespers
- 7 PM – Compline [3]

In addition to the sundial, there were other devices which could keep time. Clepsydra or water clocks have been around since the 15th century B.C. As water slowly dripped into a float tank, a floating pointer indicated the time on a drum marked with lines. It took an entire day for the float tank to fill. Attached to the bottom of the tank and running up to the top was a siphon. When the float tank filled completely, it also filled the siphon which, having no space left for air, would begin siphoning off the float tank until it was empty for the next day. The runoff water would turn a waterwheel which rotated the drum to the next day's set of lines. [4]

"King Alfred the Great of England has been credited with inventing graduated candles in the late ninth century to divide his day into equal periods of study and prayer, royal duties, and rest. Before candle clocks made an appearance in Europe, however, it is likely that they were in use in the East, as were sundials and water clocks." [5] The candles could also be used as an alarm clock. A heavy nail was pushed into the candle at the desired hour marking. When the candle burned down that far, the wax would melt away from the nail which would then fall onto a steel plate creating a noise. "The introduction of the coiled spring as a power source for clocks in the 1500s made it possible to carry a timekeeper on one's person. Although they ran for short periods of time and required a sundial to find the correct time to reset them, the watches were objects of curiosity and prestige." [6]

When I got involved with The Buffalo Maritime Society, which owned and operated a replica 16th century merchant ship, I decided to incorporate it into my medieval persona. Dagonell served as a merchant sailor for a few years. So naturally, he had to learn ship's bells, which started in his time period. Time was measured via hourglasses full of sand, a highly unreliable method of telling time at sea. The British government offered a small fortune in prize money to whoever could come up with a reliable method of telling time at sea. The prize was eventually claimed by a watchmaker John Harrison, in 1770[7]

"The bell was rung every half hour of the four-hour watch. A twenty-four hour day was divided into six four-hour watches, except the dog watch (16:00 - 20:00 hours) which could be divided into two two-hour watches to allow for the taking of the evening meal.

Middle Watch	Mid. to 4 AM (0000 - 0400)
Morning Watch	4 AM to 8 AM (0400 - 0800)
Forenoon Watch	8 AM to Noon (0800 - 1200)
Afternoon Watch	Noon to 4 PM (1200 - 1600)
First Dog Watch	4 PM to 6 PM (1600 - 1800)
Second Dog Watch	6 PM to 8 PM (1800 - 2000)
First Watch	8 PM to Mid. (2000 - 0000)

The bells were struck for every half-hour of each watch, with a maximum of eight bells. For instance, during the Middle Watch you would hear the following:

00:30 1 bell
01:00 2 bells
01:30 2 bells, pause, 1 bell
02:00 2 bells, pause, 2 bells
02:30 2 bells, pause, 2 bells, pause, 1 bell
03:00 2 bells, pause, 2 bells, pause, 2 bells
03:30 2 bells, pause, 2 bells, pause, 2 bells, pause, 1 bell
04:00 2 bells, pause, 2 bells, pause, 2 bells, pause, 2 bells

At eight bells your watch was over! All other four-hour watches followed this same procedure except the Dog Watches.

At the end of the First Dog Watch, only four bells were struck, and the Second Dog Watch bells were struck like this: 6:30 PM, one bell; 7 PM two bells; 7:30 PM, three bells; and at 8 PM, eight bells."[8]

Footnotes:

[1] *The Time Museum* (<http://www.timemuseum.com>)

[2] *The Oxford English Dictionary, Abridged.*

[3] *Multiple sources*

[4] *Clockworks:* (<http://www.britannica.com/clockworks>)

[5] *Ibid.*

[6] *The Time Museum* (<http://www.timemuseum.com>)

[7] *Longitude* by Dava Sobel, Penguin Press 1995, ISBN: 0-14-025879-5

[8] *Boatsafe* (<http://www.boatsafe.com/nauticalknowhow>)



Heronter Twelfth Night Shire of Heronter January 12, 2013

For so long as a hundred of us are left alive, we will yield in no least way to boredom and plainness. We fight not for glory nor honours nor wealth but for joy and fun alone which no worthy man surrenders but with his life.

So on the great day the 12th of January, we call not just our fighters and fencers to show great skill and bravery, but also all gentles of every skill and temper. We call all to take up arms and join the battles to show your own strength, cleverness, and wit.

At the ninth hour of the day (set up) we shall meet in the great hall at First Presbyterian Church and prepare it for the feats of the day. We shall hang the banners of the brave and adorn it with bright colors and greenery. At the 12th hour (site opens) we shall begin the games! We shall test all gentles brave enough to compete to a game of great skill and cleverness. In the halls below, fencers and fighters will also be fighting battles of their own making.

The great puppeteers of the **Emerald Lake Puppet Theatre** will perform not one but two shows of their great talent for the enjoyment of all; Rooster & Dragon, a Chinese shadow-puppet play based on an ancient Chinese folk tale, and Herr Schumacher and the Vertically Challenged Members of the Leatherworkers Guild Local 245, a somewhat ... unique interpretation of the Brother Grimm's classic tale.

We shall test the skills of our bakers not just in battle but in their ability of making great confectionary treats for a reward above all.

Our performers cleverness must also be at top level as when we feast (and feast we shall), their skill will be judged for a reward of not only fun and cheer but of a trophy only the top shall see! They

must bring their best song, story, poem, juggling, acting, miming or any other such ability and test it amongst the masses.

Our feast shall be one of great collaboration. Show your ability and bring a dish or two of your own making to include in the feast for all to enjoy.

We shall have after our feast, an exchange of gifts in a most pirate of fashion. If you wish to participate you need only to bring a gift to get one. Be sure to clearly mark it if it be child friendly or decidedly adult only.

In case you fear that a place for you to compete shall not be available, let me rest your worriers as there will be games aplenty and competitions throughout the day. Your little ones too will have plenty to do as this will be a day to remember. So come to our hall on the 12th of January and see what fun our Herons have to offer and if questions, suggestions, or services you have contact the Lady Thora Drukkin at ladythora@yahoo.com.

Kingdom Twelfth Night
Shire of Sylvan Glen
January 5, 2013



The Shire of Sylvan Glen would once again like to invite everyone to come and celebrate with us as we host Kingdom Twelfth Night this January the 5th, 2013. Events of the day will include an A&S display, dancing, kingdom bardic competition, dancing, a Rose Tourney for youth fighters to display their skill as well as other children's activities and in the evening we will have a catered feast (reservations required) and a cash bar.

This year we will be housed at the Martinsburg Moose lodge #120 located at 201 Woodbury Ave, Martinsburg WV, 25404. Site will open at 9am and will close at 11pm. Cost is \$14 for adults and \$5 for children. A catered feast will be had for \$12 per person

(including children 6-17). Children under 5 eat as guests of the shire. The family cap for the event (feast will be a separate cost) is \$30. Deadline for feast reservations is firmly set for December 22nd, 2012, no feast seats will be available at the door. There will be no refunds for unused feast seats. There will be two cash bars available from 6pm until 10pm. No outside food or beverage of any kind is permitted.

The Autocrat for this year's festivities will be Lord Snaebjorn of Tavastland (David L Smith 1637 Rock Cliff Drive Martinsburg WV 25401) Please contact at 304-263-4081 (Please no calls after 9pm) or by email polar57@comcast.net in the event that you have any questions.

Head cook for the feast will be the staff of the Moose and all questions or dietary concerns regarding feast should be directed to the autocrat. The menu for feast at this time is; Pork tenderloin Beef roast Sauces (served on the side): green herb, cinnamon, almond and pomegranate Rice pilaf Mixed veggies (broccoli, cauliflower, carrots) Dinner rollswill be available here soon.

Reservationist for the event will be Lady Margarita d'Siena who can be contacted at 304-838-3515 and payment may be sent to her at 11 Lotus Dr, Martinsburg WV 25404 or via ACCEPS (Link is <http://acceps.ansteorra.org/index.php>). All checks for payment must be made out to SCA WV, INC. Shire of Sylvan Glen.



**The Feast of the Seven Deadly Sins
Barony of Delftwood
February 2, 2013**

The Feast of the Seven Deadly Sins: A Day with the Borgias – a festival in Renaissance Italy at the cross of the 15th and 16th centuries, featuring Delftwood's 10th Baronial Investiture. Please join the Barony of Delftwood on Saturday, February 2, 2013 at St

Sophia's Greek Orthodox Church, 325 Waring Road, Syracuse, NY 13224, as we celebrate the Investiture of Benedict Fergus atte Mede and Helene al-Zarqa' as the 10th Baron and Baroness of Delftwood, and ease their Excellencies Edward Harbinger and Anastasie de Lamoure to their retired rest.

The site opens to the public at 9:00am, closes to the public at 9:00pm, and is discreetly damp. There will be a church service held at 6:00pm in the main church. Please be courteous to those attending the service who may wander through our event.

The Borgia family would like to invite you to a feast, celebrating the elevation of their father, Rodrigo, as he becomes Pope Alexander VI! We all know that there has been some contention with the election for Pope; however, the Borgia family knows exactly how to keep the peace -- or at least silence poisonous tongues. Enjoy a final repast to end a lovely day! We're sure you're on the list, because you are an honored guest. But then again -- it might not hurt bringing your own taste-tester...

Enjoy a full day of fencing under the watchful eye of Baron Rian Gortyroyan! Decorate your feast table or come costumed to represent your favorite Sin! Wear your most sumptuous Italian, or embrace Sloth, and get "one more event" out of that ratty old garb!

Limited merchant space is available, please contact the event steward. Your event steward for the day is Baroness Jennet the Gentle (Jennifer Green), 601 North Highland Ave, East Syracuse, NY 13057, jen[at]twcnny.rr.com or 315-463-2035 before 10pm. Please make checks payable to "SCA NY – Barony of Delftwood". Reservations should be sent to SCA Inc, Barony of Delftwood. PO Box 6694, Syracuse, NY 13217. Canadians please contact exchequer[at]Delftwood.org before sending fees – arrangements can be made for exchange.

Costs: Site fee for the day is \$12 for adults, \$6 for children aged 6-14, and includes a midday antipasti repast prepared under the skilled attentions of Baroness Sibyl Cairnfalcon. For an additional \$8 for adults, \$4 for children aged 6-14, our guests are invited to

enjoy a tantalizing and treacherous feast prepared by Baron Oeric Lestrangle. There is a cap of 88 seats for feast, PLEASE PRE-REGISTER for feast! A \$5 non-member surcharge will be collected at the door from adult non-SCA members. Children 5 and under may attend free – but if a child will take up a seat at the feast table, please include that information with your reservation. For directions and event updates, please visit www.delftwood.org/events

**College of Three Ravens
Barony of Thescorre
February 16, 2013**



The Industrious Barony of Thescorre is pleased to announce that the College of Three Ravens will be in session on February 16th, 2013. The College will occur at the Faith Lutheran Church, located at 2576 Browncroft Blvd Rochester NY 14625. The site will open at 9:00am and close at 10:00pm. Classes will begin at 10:00am and continue until 4:00pm. The site is handicapped accessible and has ample parking. We are looking for a wide variety of classes. If you have a class that you would like to teach, please contact the Chancellor of Classes, Lady Genevotte (tinac@rochester.rr.com).

The adult site fee of \$7 includes a sideboard lunch (children under eighteen - \$4, children under 5 - free). A family cap of \$22 for the *site fees only* will be in effect. A \$5 non-member surcharge must be collected at the door for adults without proof of membership. The site is dry, no alcohol permitted. Enclosed flames are allowed open flames are not. Nut-based products of all kinds are forbidden on site due to the site's use as a day-care facility for children with severe allergies.

The Mongolian sideboard lunch will be prepared by Mistress Bryn (Toni Erwin) and Countess Daedez (Beth McMillan). The 15C Indian feast will be prepared by Baroness Katja (Chris Adler-

France). Adult feast is \$8 (children under eighteen - \$4, children under 5 - free). Feast seating is limited to 100. Please direct any dietary concerns to katja@thescorre.org.

Pre-reservation for this event is greatly appreciated for planning both the sideboard & feast. Please send reservations to the reservationist/tollner Lady Dubheasa (Pam Scholl, 491 Ogden-Parma Town Line Road, Spencerport NY 14559). Checks are to be made payable to SCA NY Inc - Barony of Thescorre. It would be most appreciated to include modern name, SCAdian name & membership number (where appropriate) for each person to be covered by your payment. Also, indicated if any are minors, and for whom feast reservations are desired. Inclusion of contact info will be invaluable in clarifications. Please remember that the only good reservation is a paid reservation. For further information or questions, please contact the autocrat: Baron Eric Grenier de Labarre (Eric France, 147 Lighthouse Rd Hilton NY 14468 585-317-4638 grendel@thescorre.org).

For more info:

<http://thescorre.org/calendar/events/c3r/c3r2013.htm>



**Festival of the Passing
of the Ice Dragon
Barony of Rhydderich Hael
March 30, 2013**

The Passing of the Ice Dragon; March 30, 2013 At the Connecticut Street Armory, 184 Connecticut St, Buffalo, 14213 Plan your pilgrimage to join the Barony of the Rhydderich Hael as we celebrate the Passing of the Ice Dragon once again! There will be fighting, fencing, tavern games, salons, a free sideboard and the traditional Pentathlon A&S Contest. Autocrat: Wolfgang Starcke (mka Eric Belser, 500 Old Niagara Rd, Lockport NY 14094, 716-201-1717 wolfgang_starcke@roadrunner.com Pent Coordinator: Ysabeau Tiercelin (mka Phoebe Waller-Sharp, 7132 Taylor Rd, Hamburg NY 14075, 716-662-2058 carnabyservices@yahoo.com For more info: <http://www.ice-dragon.info>

Upcoming Calendar – includes non-SCA events of interest

JANUARY

- 1 – New Years Day
- 5 – Aethelmearc Twelfth Night
- 6 – Epiphany (Twelfth Night)
- 12 – Heronter Twelfth Night
- 15 – Catherine of Aragon's Birthday (1485)
- 16 – St. Joan of Arc's Birthday (1412)
- 21 – Martin Luther King Day
- 21 – Francis Bacon's Birthday (1561)

FEBRUARY

- 2 – Groundhog Day
- 2 – Feast of Seven Deadly Sins
- 3 – Superbowl Sunday
- 4 – Cicilia Corsini's Birthday
- 10 – Chinese New Year (Year of the Snake)
- 10 – Keinwen's Birthday
- 10 – Bella's Birthday
- 12 – Lincoln's Birthday (1809)
- 12 – Mardi Gras
- 14 – Valentine's Day
- 16 – College of Three Ravens
- 18 – President's Day
- 22 – Washington's Birthday (1732)

MARCH

- 10 – Daylight Savings Time starts
- 12 – Bjorn's Birthday
- 14 – Pi Day (3.14)
- 17 – St. Patrick's Day
- 20 – Vernal Equinox
- 24 – Palm Sunday
- 25 – Passover
- 29 – Good Friday
- 30 – Ice Dragon
- 31 – Easter

The Vigilance: A Publication of Heronter
c/o Dagonell the Juggler mka David P. Salley
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