

Baronial Contacts and Information

Baron Cadwgan

(David Myers)
baroncadwgan@gmail.com
330-858-2339



Baroness Eadaoin

(Melissa Roubo)
baronesseadaoin@gmail.com



Seneschal

Lord Donalbane of Blak-
mers (Michael Leonard)
brendoken.seneschal@
midrealm.org



Exchequer

Baron John Roslyn the Ox
(John Pience)brendoken.
exchequer@midrealm.org



Signet

Safiye Hatun Bint Ilays
(Sophie Capella) safiyebin-
tilyas@gmail.com



Archery Marshal

Lord Dungan Mac-
Grogan (Don Jones)
donald2255@gmail.com



Knights Marshal

Baroness Katrina "Wolver-
ine" Klein (Allison Geraci) brendo-
ken.marshal@midrealm.org



Rapier Marshal

Warder Vladimir Grig-
orovich D'ragoun (Craig Taylor)
outkast_samurai@yahoo.com



Chamberlain

Sgt. Marellus Kilianus
(Mark Terlosky)mkilianus@
gmail.com



Arts & Sciences Minister

Lady Lena Krieger (Lisa
Krieger) brendoken.moas@
midrealm.org



Pursuivant/Herald

Baroness Maerwynn de
Warewic (Theresa Erdely
Greene) Theresaagreen@
att.net



Chronicler

Lady Milisandia
MacGreghere (Janet Jones)
brendoken.chronicler@midrealm.
org



Chatelaine

Lord Gogan ap Gryf-
fry (Keith Raper) Krap-
er0904@gmail.com



Webminister

Lord Bu (Mat Wenger)
Xiahou.bu@gmail.com



Social Media

Baintighearn Deirdre MakKyneth
(Erin Raper) brendoken.socialme-
dia@midrealm.org

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reetings unto the Populace!!

Happy New Year!! While looking back over the events and occurrences of the past year, we just wanted to share with you how wonderful it has been, though sometimes stressful, to have shared this past year with our Brendoken family. It saw us come back together for the first time in over a year and celebrate each other and this chosen family. And we couldn't be more grateful for each and every one of you.

In case there are those who haven't seen it, Their Majesties posted a missive online about event attendance. As of right now, the Midrealm is not cancelling any activities. They are leaving it up to the local groups to decide what they are comfortable with. We don't want anyone to feel they are expected, or pressured, to attend any event, meeting or practice if they do not feel comfortable doing so. This goes for Officers as well as Populace. Each and every one of you needs to do what is most comfortable on an individual level. And we will fully support each of those decisions!

As we move forward, we once again look forward to time spent participating in events, enjoying food and drink together, sitting around a campfire sharing tales and songs, and just being with our chosen family - Living the Dream!

Yours in Service,

Cadwgan and Eadaoin

Baron and Baroness of Brendoken



Minutes from December 5th meeting continued from page 3
Rapier Marshal -

A&S - I am still planning on having a "Dirty dozen" largess derby. Begin to prepare for it now. We'll have it as soon as we can get together.

Herald -

Chronicler - Thanks to Catriona and Deirdre for their articles. Let me know if anyone would like to be my deputy. I will post the newsletter on Facebook after the meeting.

Chatelaine - nothing new to report

Web Minister -

Social Media Officer -

Marche Reports

Alderford - We've moved to Zoom meetings 2nd and 4th Tuesdays. Mistress Catriona is doing classes on the 4th Tuesday.

Gwyntarian - Meeting on Thursdays 7:45 to 10. Rapier and Armored fighting practices. Come by and see everyone for the holidays

Thistle - holding pattern until restrictions lift

3 Towers - still in holding pattern. There will be a zoom meeting Dec 8 at 8pm

General - We are considering a Baronial archery meeting in the end of January at Fred Fuller Park. We'll have a yes or no at the January 2nd meeting.

Our next meeting will be January 2nd at 2pm. It will be a Zoom meeting. Hopefully all the glitches will be worked out by then.

St. Sebastian' Day



Greetings all,

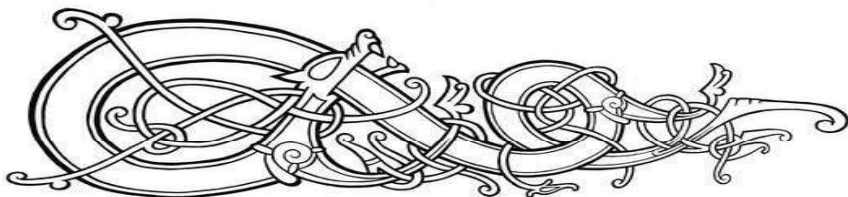
As far as I know we are still on for the last Friday of January at Fred Fuller. Although we have to follow SCA protocols (no sharing of food and masked indoors) unless the edict of no meetings comes down we will hold something. There have been two suggestions and we can certainly do both. Cadwgen has made a leather side quiver and would like to show it off and is willing to share the pattern he used with anyone interested. Lena would like to talk about shooting technique and I am willing to talk about that in the context of what Roger Ascham wrote in his treatise the Toxophilus in 1545. It is one of the few period archery books and I would like as many people as possible to be familiar with what is in it since most of it applies to what we do as archers recreating period archery.

The topics above would be the proposed agenda for the St. Sebastian' Day meeting for the baronial archers. I fear that I do not have an updated email list so please pass this around to anyone I did not send it to directly. Keep your fingers crossed that we can hold it and please let me know if you are thinking of coming or have decided to come.

Yours in service,
Arwenna

Brendoken Job Openings

Deputy to the Chronicler - Help putting the newsletter together every month. Proof read, suggest articles, add pictures, enjoy being creative. For mor information please contact Milisandia MacGregor at brendoken.chronicler@midrealm.org



Minutes From December 5th meeting

Seneschal - There were some technical difficulties at the beginning of the meeting, but we were finally able to start. Ursula Mortimer elevated yesterday. Ceremony was video recorded and will be available. Congratulations. Here is a list of tentative dates for our Baronial meetings for the coming year:

Jan 2

Feb 6

Mar 6

Apr 3

May 1

June 5

July 10

Aug 7 (Unless there is Pennsic)

Sept 11

Oct 2

Nov 6

Dec 4

Excellencies - Hopefully you are getting prepared to celebrate what ever holiday you celebrate. Looking forward to snow. Barony will be hosting crown in October 2022. Once we know who the king and queen will be, we'll be able to plan more. Please let Yvonne (Seonaid) know if you want to volunteer. I hope you have a happy holiday. It's good to see everyone.

Exchequer - \$7,663.60. still looking for a deputy

Signet -

Knights Marshal - (had technical difficulties) - All group marshal reports went in on time. Database audit is currently taking place through Dec 22nd. Please do and complete the google survey I posted to all the groups if you have ever held an armored authorization regardless of if you currently participation status. If you have not participated in armored since Feb 2019, mark yourself as inactive. Many of you are missing activity waivers, if you are in doubt please sign and submit one to the Clerk of the Roster. Otherwise I will be hunting people down!

continued on page 7

Tudor Twelfth Night Customs and Food by Judith of Kirtland

The twelfth night after December 25th (Roman Calendar) was celebrated like we celebrate Christmas. Christmas marked the end of fasting for Advent, and Twelfth Night was the last day before Epiphany and Plough Monday, generally January 6th, when normal work activities began again. Gifts were exchanged, some sumptuous as Sir Phillip Sydney's gift to Queen Elisabeth of a jeweled whip (to show his subjection to her after angering her by imploring her not to marry the Duc de Alencon) and some as humble as spiced nuts or comfits. Twelfth Night cakes, with a bean which denoted the King of Misrule, were popular at the time of Henry the Seventh, but what were really interesting were the incorporation of pagan holidays within Christian traditions. The twelve days of Christmas took the place of the Roman festival of Saturnalia, which allowed citizens to eat, drink and celebrate before the rule of Saturn and the privations of late winter. The display of the holly, the ivy and the mistletoe, all green and ever-living, echo early Anglo-Saxon and Celtic beliefs.

For most, Twelfth Night was the last, best party of Christmas. Thomas Tossier wrote:

Good bread and good drink, a good fire in the hall,
Brawn, pudding and souce and good mustard withal
Beef, mutton and pork, schredd pies of the best
Pig, veal goose and capon and turkey well drest
Cheese apples and nuts; joly carols to hear
As then in the countrie, is counted good cheer.

Hypocras (or Ipocras) and the wassail bowl are both holdovers from earlier items, and both served at Twelfth Night. Spiced wine was mentioned by Pliny and Apicius; hypocras was named after the "sieve of Hippocrates", a three-tiered filtering system for Roman digestive liquors. Hypocras could be either red or white.

"To make white ipocras"

Take a gallon of wine, and ounce of Synamon, two ounces of ginger, one pound of Sugar, twelve cloves, bruised and twentije cornes of pepper big beaten, let all these soake together one night and then let it run through a bag and it will be good ipocras.

John Partridge, *The Good Huswifes Handmaide for the Kitchen*, 1594

1 bottle of good white wine
1 cup sugar (or less, to taste)
1 stick cinnamon
3 inch piece of fresh ginger
5 cloves
5 peppercorns

Stir the sugar into the wine until dissolved. Pound the cloves and pepper lightly in a mortar and add it, along with the cinnamon and ginger, to the wine. Let sit overnight, then strain through cheese cloth, heat and serve.

"Brawn"

Pickled pork (brawn) was a cold-weather dish (also mentioned by William Harrison in his *Description of England*) that was usually eaten with mustard, which was made domestically. Its strength depended on the proportion and where it was grown. John Taylor, the Water Poet, said of Tewksbury mustard "then come Jack Sauce, with a spoon creeping out of a mustard pot, armed in a pewter saucer a desperate fellow and many times, with the spirit of Tewksbury, will make a man weep, being most merry."

Twelfth Night was based on tradition, so it was surprising how quickly New World foods crept into Christmas menus. C. Anne Wilson cites Archbishop Cranmer as the first to notice domestic turkeys; in 1541 he forbade more than one turkey in a dish as a meal for the higher clergy. By the end of our time period turkey was even eaten by the middle class; they were the largest bird included in a great pie. Here is a very simple, tasty receipt for turkey that also deals well with the (sometimes) dry meat.

"To Bake Turkey Fowles"

Clene your Turkey Foule on the back and break all the bones. Season it with pepper grose beaten and salt and put it into it a good store of butter, ye must have five hours baking.

A.W., *A book of Cookrye Very Necessary for all such as delight therein*. 1591.

1 ten to twelve pound turkey, without giblets
1 tablespoon salt
2 teaspoons (or less) coarse ground pepper
½ pound butter, melted.

Preheat the oven to 340°F. Break the joints in the turkey's wings and legs. Brown the turkey; pull it out, baste with butter and fill the cavity with it. Strew on salt and pepper. Continuing to baste, bake turkey until done and until the internal temperature is 180°F. Allow to sit 10 minutes before carving. This will be a little less than 5 hours.

Happy New Year and Twelfth Night! I'm off to roast a boar's head—let me know how these recipes worked for you at www.pbradfordpblack@aol.com.

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