

This is the Dragonflyre, a publication of the Barony of Vatavia
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BARONY OF VATAVIA
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The Dragonflyre

XXX

April
A.D.





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a horelkog
sejanf



From the Knight Marshal*****

Greetings!

With spring in the air, our thoughts turn to wars, tourneys and general outside fun. In preparation for the upcoming summer season, I will be conducting periodic armor inspections so fighters can go to out-of-town events and feel confident their armor will pass with no problems. If you have any questions please call me or catch me at an event of fighter practice.

Authorized fighter cards! When do they come due again? How do I get my card? Good questions! THE WORD FROM HIGHER UP: Our area (SW corner of the Kingdom) is due to get new cards in May. Therefore, I will have waivers for every fighter to sign at the next few practices & events. I will send them all in at the same time and get the cards back from the Earl Marshal. I will then pass them out to the fighters. Each fighter needs to amke sure they get with me to sign a waiver & verify authorizations.

Fighter practice is still at Pawnee Plaza Mall until the weather is reliable-if it is nice be sure to check out-side because we may be over by the Kincaid Park Apartments Clubhouse. Just check, You'll see us. We will also move practice earlier to 3pm so we can enjoy the available light.

As always, if you have any questions regarding fighting, the Marshalete or any other Marshal related activities, Please contact me.

In Service to the Barony &
Kingdom,

Raven

Greetings!

First of all let me say that I hope to see all of you at the April 1st event at Lake Afton. As you can see from the calendar the Dragonflyre deadline has been pushed up to the 15th of each month so as to give my faithful staff and I time enough to put the newsletter together. This is not to say that we will not accept reports and articles after the 15th--quite the contrare. All we ask is that if you think your article is going to be later than the deadline--Please--prearrange with me or my deputy exactly how late (when we will recieve it) and how much space it will require.

Please let me reemphasize one of my previous requests. If you are going to handwrite your article---Please-----write it ledgibly on lined, double spaced, white paper. This will help our typist's keep his/her natural hair color!

In Service to the Barony
and Kingdom,

Donnechahd

With my recent good fortune in the non SCA world, I was lucky enough to locate a job working with an ancient medium known as bronze. For those of us who know metals, this is an alloy of copper and tin. This metal has remarkable casting ability, as well as being harder than iron.

With the start of the bronze age, around 3000 B.C.; this started man's third phase in the material culture. Bronze remained in wide use in weaponry and armoring until around 1000 B.C. when deposits of iron were discovered. Thus starting the iron age, but in areas of vast deposits of tin, such as Great Britain bronze remained widely used.

During the Middle Ages bronze was used in architecture for such buildings as churches and cathedrals. Examples of this art are found in the doors, vessels, candlesticks, reliquaries, and other objects of religious ceremony. Also you would find decorations in the home, such as candlesticks and basins, as well as furniture fittings. Bronzework can be decorated in the form of engravings, inlay work, enameling and such things as gilding or bronzing. Bronzing being a method of coating wood, plaster, clay, or other substances. This is done to add unique color and metallic polish. There is documentation for the use of bronze in armor around 1200 A.D., as well as being used in alchemy in 1500 A.D..

The use of the crucible early on allowed the molten metals to be transferred from the hearth to mold. Usually the mold was made from a clay sculpture cast in sand. This hardens and the original is removed and the molten bronze is poured into the sand mold. The molten bronze expands as it solidifies and contracts as it cools. This enables it to be easily removed from the mold. This unusual property enables this metal to recreate the original in great detail. The finished products can be polished, sanded and hewn to a final piece of art.

This has been a unique topic of research for me as I now work for Service Brass and Aluminum Foundry. It has also given me lots of neat ideas for Arts and Sciences. So with that in mind and any luck you will hear from me again.

In Service ,

Gwendolyn O'Shaughnessey

Sources:

Britannica Vol. 2 pg. 547-548

American Refractories & Crucible Corp., North Haven, Conn.
June 20, 1975 (Historical Poster)

First Hand Interviews:

Dale Westwood, Jay Westwood, and Joann Westwood of the Westwoods of Westwood Memorials and Service Brass & Aluminum Foundry
340 S. Mosley, Wichita, KS.

There is no holiday as easily traced back in time as the worldwide celebration of spring known as May Day. The modern holiday celebration has a direct root to the Roman Floralia, the ancient Feast of Flowers. The celebration was one of the sun entering Taurus, and the renewed fertility of nature. All common festivals of the times held what was a religious aspect, and this one is no exception. Though not truly a divine celebration, the timeless expression of thanks to Mother Nature, in all of her past and present forms, is the basis of May Day.

As a welcoming of spring, the May Day celebration was and is one of merry-making, dancing, and flowers. Children still make baskets and fill them with the blooms of spring. People of all classes participate in the creation of blooming wreaths. Even the Maypole, which has lost its original significance as a phallic symbol, has not lost its place.

From the times of the Druids, the Phoenicians, the Germans and all other early peoples to the present day, it seems there has never been a celebration more necessary to the Human spirit this, when fresh air and warm sun and love mix to make the best time of the year.

In Service

Casimir Cosznozzyck

Sources

Legends of the Holidays

University of Tenn. Newsletter Dec. 1957

The Book of Holidays

by Harry Spencer Stuff



Renn. Faire stuff*****

The Kansas Newman College "Newman Renaissance Faire will be April 22, 23, 29, & 30th from 11am to 7pm. The members of the Society for Creative Anachronisms who are participating need to be on sight at 10am. There is a master participants list which will be at the SCA gate. EVERY Participant who wishes to enter the Faire without paying the gate fee must have their name on this list and be dressed appropriately. Questions? Ask Raven.

April 8th and 9th is also a weekend which we will be involved with the Faire. April 8th at 9:30, Kansas Newman College has invited the Society members to participate in a 30 second spot for "Good Morning America." Please feel free to wear your neat court garb and appear on national T.V. Lots of fun! After this, we will run over to Towne East from approximately 12 noon to 6pm to participate in a demo for the Faire. We will need fighters, dancers, "street characters" & Demonstrators of the Arts and Sciences. We won't be fighting and dancing the whole time, I'll let you know how long we'll be there. Oh, by the way, Kansas Newman College would like us to be out at Towne East on Sunday also. We'll arrange shifts-don't worry, be Medieval!

At upcoming events, specifically the April 1st. event, we will be constructing the Boffer Swords and painting archery targets. So, those of you who aren't going to be fighting or doing other fun stuff, please plan on helping with the construction of these items. There will also be a Renaissance Faire class for those of you who still need to find out what's going on to participate in the Faire. Check the master list to make sure you are on it.

If you have any special questions regarding the Renaissance Faire, please call me (262-2974) or catch me at an event or fighter practice.

In Service,

Lady Raven

Eating the Middle Eastern Way*****

Here is a main dish fit for any King and easily prepared on the ole' cook fires of the up and coming wars. Give it a try.

Lubya Khadra Billahma (Lamb with green string beans)
To serve four

2 lbs. green beans, trimmed and cut into 2-inch lengths
3 tbsp. olive oil
1 lb. boneless stewing lamb, cut into 1-inch cubes
1 cup finely chopped onions
6 medium-sized, fresh, ripe tomatoes, peeled, seeded and coarsely chopped or substitute 2 cups chopped, drained, canned tomatoes
1 tsp. salt
Freshly ground black pepper
1/2 tsp. ground nutmeg, preferably freshly grated
1/2 tsp. ground allspice

Spread the beans evenly in the bottom of a heavy 4 to 6 qt. casserole, and set aside. In heavy 10 to 12 inch skillet, heat the oil over moderate heat until a light haze forms above it. Add the lamb and brown it, turning the pieces frequently with a spoon and regulating the heat so they color deeply and evenly without burning. As they brown, transfer the pieces of lamb to the casserole, placing them on top of the beans.

Pour off all but a thin film of fat from the skillet, and in it cook the onions over moderate heat for 5 minutes, or until they are soft and transparent but not brown. Spread the onions over the lamb and cover them with the tomatoes. Sprinkle the top with salt, a few grindings of the pepper, the nutmeg and allspice. Place the casserole over low heat, cover tightly, and simmer without stirring for 1 hour, or until the beans and meat are tender. Serve at once from the casserole, accompanied, if you like, by steamed or broiled rice.

* It would be an easy meal to prepare before a camping trip and put in the cooler for the final preparation over the camp fire.

Stifado (Greece) Spiced Braised Beef and Onions

To serve 6
6 tbsp. olive oil
3 lbs. lean boneless beef, preferably round or chuck, cut into 2-inch cubes
1 qt. water
1 six-ounce can tomato paste
1/4 cup red wine vinegar
1/2 tsp. cumin seeds
1 four-inch cinnamon stick
2 tsp. salt
Freshly ground black pepper
2 lbs. small white onions, each about 1 inch in diameter
1/4 lb. feta cheese, cut into 1/2 inch cubes

In a heavy 10 to 12 inch skillet, heat the olive oil over moderate heat until a light haze forms above it. Pat the cubes of beef completely dry with paper towels and brown them in the hot oil in 3 or 4 batches, turning them frequently with a slotted spoon and regulating the heat so the beef colors deeply and



evenly without burning. As they brown, transfer the cubes to a heavy 6 to 8 qt. casserole.

To the fat remaining in the skillet, add the water, tomato paste, vinegar, cumin, cinnamon, salt and a few grindings of pepper. Bring to a boil over high heat, meanwhile scraping in any brown particles clinging to the bottom and sides of the pan. Then pour it over the meat in the casserole. Bring to a boil, reduce the heat to low, cover the casserole tightly and simmer for 1 hour and 15 minutes before adding the onions.

To peel the onions easily, drop them into a large pot of rapidly boiling water and cook briskly for 1 minute. Immediately drain them in a sieve or colander and run cold water over them. Then trim the ends with a small, sharp knife and slip off the peel.

Stir the onions into the casserole, re-cover and cook for 30 minutes longer, or until the beef and onions are tender. Stir in the cheese and simmer uncovered for 2 or 3 minutes until the cheese softens somewhat and is heated through. Taste for seasoning and serve directly from the casserole.

*This again would make a nice stew for the campfire

These Recipes from: Time Life Books Foods of the World
Recipes: Middle Eastern Cooking pg. 33 & 51

* All the information with this sign are personal opinions of this reporter and have nothing to do with the cookbook

In Service ,

Gwendolyn O'Shaughnessey



INQUISITIVE CEREBRALS WANTED TO CATCH THE CLUE*****

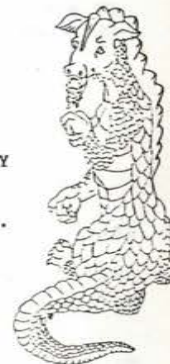
Hast thou in ye's entire existance seenst thou of thine peoples thatst partakest of liquid fromst a cylinder? Mine-self hast seenst thou of this mysterious sight! Shinning cylinders? Canst thou believest thine eyes? What comest from these shiny metal like objects? Acids? Magical poisons? Some alchemist evil? Ye actest so possessed by this. Shouldst I partakest? Ney; me thinkest not! Mineself do drinkst from mine silver chalice, not a cylinder; Or if not thatst mine own hand, rather than makest thy peoples such as ye wonder of the magic cylinders. I grantest thou the fact that from partaking of mine own chalice I canst actest like ye best court jester; but fromst a cylinder I wouldst ne'er--in mine vilest workings of mine sleeping mind--dreamest of partaking fromst a cylinder. *Since we the populace are having the slightest little chat--didst thou realize thatst dragons eatst peoples who dost drink there of fromst cylinders with mysterious incantations on them.

In humor,

Madilynn



CONGRADULATIONS TO SIR EARL EDWARD CIRE AND HIS LOVELY LADY COUNTESS ELIZABETH ON THE BIRTH OF THEIR NEW BABY GIRL. This Future Princess was born around 8 pm on Wednesday March 22 . She weighed 8 lbs. 4oz. and was 20 inches long. She was named Stefanie Erica. Again congradulations on this blessed event.



*****CALENDAR:APRIL*****

APRIL 1: EVENT: THE MORTIFICATION OF AUNTIE CEITHLENN. LAKE AFTAN. 10am
APRIL 3,10, 17, 24: COSTUMING; CONTACT COUTTESS ELIZABETH, 7pm, ZAVAK AND RAVENS CLUBHOUSE
APRIL 3, 17: DRAMA PRACTICE AT CARROLS CLUBHOUSE
APRIL 6, 13, 20: DANCE PRACTICE; CONTACT LY. CEITHLENN, ZAVAK AND RAVEN'S CLUBHOUSE. 7pm
APRIL 8, 9: DIMO AT TOWN EAST; 12-6, CONTACT LY.RAVEN
APRIL 15: DEADLINE FOR MAY DRAGONFLYRE
APRIL 18, 25: ARMORING AND ARCHERY AT DWARF'S FOOT. CONTACT LORD KENDALL.
APRIL 21: RENN. FAIRE SET UP. CONTACT LADY RAVEN. 3pm.
APRIL 22,23,29,30: ***RENN. FAIRE***, CONTACT LY.RAVEN
MAY 1: SET UP FOR THE MONTH LONG DISPLAY AT THE WICHITA LIBRARY, CONTACT LY. PHILLIPA

No populace or officers meeting this month due to the hectic schedule of the SCA.

ANOTHER BLESSED EVENT FOR OUR BARONY WE NOW HAVE IN EFFECT OUR 24 HOUR HOT LINE OR INFORMATION LINE. THE NUMBER IS 685-SERF of 685-7373. THIS WILL GIVE US INFORMATION OF UP AND COMING EVENTS ECT. AND WE CAN LEAVE MESSEGES FOR OUR MANY FEARLESS LEADERS.



Art Credits

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 pg. 7...Ld. Donnechahd
 pg. 8...Ly. Marie Chatal
 pg. 5...Ld. Donnechahd
 pg. 9...Gwendolyn
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 (Lisa Cooper).....685-3152
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 (Allen Leddon).....267-5913

Dragonflyre is the monthly newsletter for the subscribers within the Barony of Vatavia, and others by subscriptions; of \$11.00 for one year.

Submissions: art, articles, poetry, letters ect. are gladly accepted, but subject to approval by the local Baronage to curtail any rebuttals or indignant replies, which could threaten the peace of the Barony or seem in bad taste. Submissions should be on white paper, black ink for art, letters & articles need not be typed, but if so should be able to fit within 5x8 1/2 or 8 1/2x11 paper.
