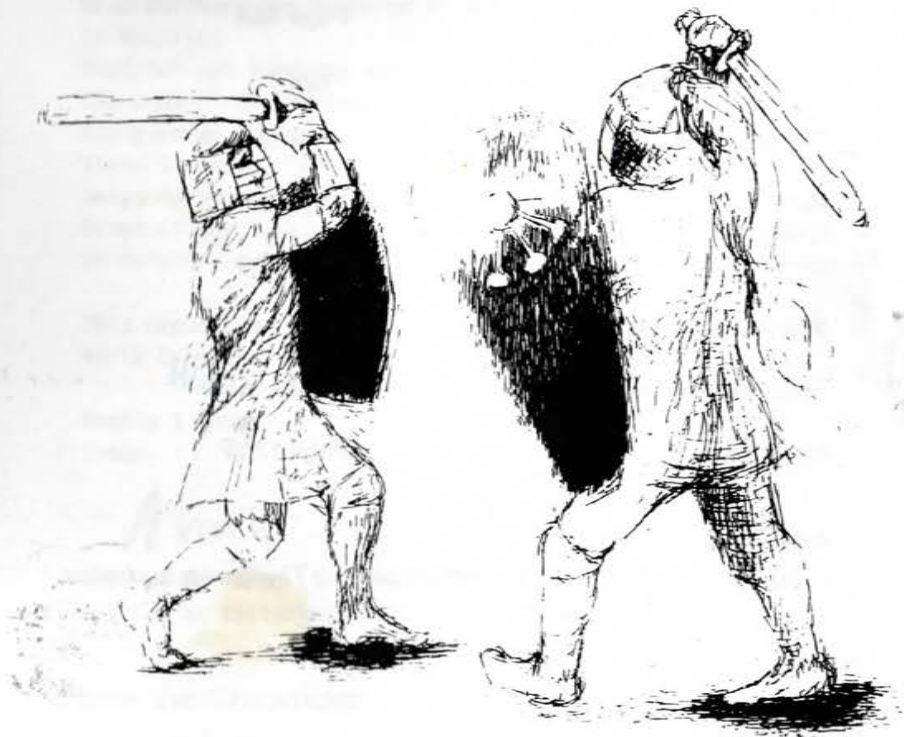


# Dragonflyre



November A.S. XXVI

Barony of Valavia  
c/o Wendy Donaldson  
321 N. Laka  
Pratt, Kansas 67124



Mary & Dean Day  
Ends 9/2/06  
1033 McComick  
Wichita, KS 67213

The Dragonflyre is a monthly newsletter for the subscribers within the Barony of Valavia and others by subscriptions for \$11.00 per year. Submissions: Art, articles, poetry, letters, etc. are gladly accepted but subject to the approval by the local Baronage to curtail any rebuttals or items which seem in bad taste. Submissions should be on white paper, black ink for art. Letters and articles are greatly appreciated and need not be typed.

## Table of Contents

|   |            |
|---|------------|
| Harvest Faire Court Report<br>Ly. Annys   | Page 1     |
| From the Chronicler<br>Ly. Eleanor        | Page 1     |
| From the Herald<br>Ly. Annys              | Page 2     |
| Vatavian Court Report<br>Ly. Annys        | Page 3&4   |
| Trivia Correction and Note<br>Ly. Eleanor | Page 4     |
| Costume Guild Flyers<br>Ly. Annys         | Page 5&6   |
| Portable Edibles<br>Ld. Galen             | Page 7&8   |
| Harvest Faire Print<br>HL Marie           | Page 8&9   |
| Medieval Games<br>Ld. Demetrius           | Page 10    |
| Byzantine Cookbook #6<br>Ld. Demetrius    | Page 11&12 |
| Announcements and Calendar                | Page 12    |

### Artwork credits:

Cover - Kathleen: HL Deitrich and Ld. Thorgrimm in combat  
Pg. 9 - HL Marie

Chronicler: Lady Eleanor ap Rhiwallon  
Deputy Chronicler: Lady Gwendolynn O'Shaughnessey  
Staff: Lord Galen MacDonald

This is the Dragonfly, a publication of the Barony of Vatavia of the Society for Creative Anachronism, Inc. The Dragonfly is available from Wendy Donaldson at 321 N. Iuka, Pratt, Kansas 67124. It is not a corporate publication of the Society for Creative Anachronism, Inc. and does not delineate S.C.A. policies.

## Harvest Faire Court Report

Unto Their Excellencies Baron Gawayne ap Tristam and Baroness Brialen Ulfsdottir Vikingr, the Lords, Ladies and Good Gentles of Vatavia, doth Lady Annys de Vernun of Kettering, Caltrap Pursuivant for Vatavia, send Greetings and this report of the Awards given at the joint Royal Court of Calontir and the Outlands held at the Harvest Faire, in Greensburg, Kansas, September twenty first, AS XXVI.

Grim Wulfheresson recieved an Award of Arms for his service to Vatavia,  
Dietrich von Isenhardt was made a Companion of the Order of the Boga Hirth in recognition of his excellence in archery,  
Aindries ap Daffyd was made a Companion of the Order of the Torse in recognition of his service to Vatavia, and  
Annys de Vernun of Kettering was made a Companion of the Order of the Torse in recognition of her service to Vatavia in Heraldry.

This report was prepared with the assistance of Lady Marie Chantal Delaire.

Humbly I remain, in service to Vatavia, Calontir and the Dream,

*Annys*

Done by my hand, this fourth day of October, AS XXVI, while sitting at Kettering.

## From the Chronicler

Unto the Baronage and Populace of Vatavia comes greetings from Lady Eleanor ap Rhiwallon.

I would like to encourage everyone to submit article, artwork, etc. Remember, art submissions do not necessarily have to be cover art.

Next month I'd like to run a page of SCA pet peeves. Example: One of mine is people who have pizza delivered on site. Please submit these and all other materials by the populace meeting of each month.

In service,

Eleanor



## From the Herald

Unto Their Excellencies Baron Gawayne ap Tristam and Baroness Brialen Ulfsdottir Vikingr, the Lords, Ladies and Good Gentles of Vatavia, doth Lady Annys de Vernun of Kettering, Caltrap Pursuivant for Vatavia, send Greetings.

The August Letter of Acceptances and Returns from Laurel, King of Arms has the following action on armorial submissions from Vatavia.

**Galen MacDonald** - Name registered, device returned for non-period style.

Our congratulations to Lord Galen on the registration of his name, and we invite him to consult with us to redesign and resubmit his device.

The September 30, AS XXVI, Letter of Intent from Lord Saker to Laurel, King of Arms has the following submissions from Vatavia.

**Branwen Gwenyth Anrias** - Name and Device: Vert, a chevron between two flutes chevronwise and a dragon rampant argent, all within a bordure ermine.

**Lora Anne the Silent** - Badge: Per chevron inverted vert and Or, a bordure counterchanged.

**Simon de Vernun of Wellingborough** - Badge: Per bend sinister sable and argent, two scarpes enhanced argent.

**Thomas Foxmoor** - Name and Device: Or, a stag's head cabossed vert between three oak leaves sable.

Our congratulations to these good gentles, Your submissions have passed Kingdom!

I remain, in service to Vatavia, Calontir and the Dream,

*Annys*  
Annys de Vernun of Kettering

By my hand, this fourteenth day of October, AS XXVI, while sitting at Kettering.

## Vatavian Court Report

Unto Their Excellencies Baron Gawayne ap Tristam and Baroness Brialen Ulfsdottir Vikingr, the Lords, Ladies and Good Gentles of Vatavia, doth Lady Annys de Vernun of Kettering, Caltrap Pursuivant for Vatavia, send Greetings and this report of the Vatavian Baronial Court of Their Excellencies Baron Gawayne ap Tristam and Baroness Brialen Ulfsdottir Vikingr held following the meeting of the Populace of Vatavia the eighteenth day of September at North Linwood Park.

Citizenship Cords were presented to John Le Bromaire, Anne Mercier Bromaire, Arthur Bromaire, James Bromaire, Alis Marie de la Ney, Big Bear of Haven and Grim Wulfheresson in recognition of their support of the Society in the form of National Memberships, and Ceithlenn nic Ruaidhri was given a new cord to replace the one she keeps giving away.

The Armorial Devices registered recently by Sean Angus MacDuinnchinn, Anne Lockwood, Wilhelm von Buren and Andre Miguel de la Croix were added to the Vatavian Roll of Arms.

Awards for their Victories in Competition were presented to Kera de Jorz, Tristan de Jorz, Dietrick von Isenhardt, Balroc the Archer, Big Bear of Haven, Grim Wulfheresson and Frederick Park of Alcyon.

Anne Lockwood, Shannon, Sean Angus MacDuinnchinn and Jovan Greyhawk received awards for their Achievement in the Arts.

Awards for their Acts of Dedication for their work at Valor XII were given to Conrad of Vatavia, Marin, Robert de Spenser, Kera de Jorz, Sean Angus MacDuinnchinn, Sibeal OhOgain, Ala of Featherstone, Leonardo il Calamari, Demetrius il Condottierri, Friar Thomas Bacon, Chonrad von Ravenna, Branwyn Anrias, James Corteville, Marie Chantal Delaire, Galen MacDonald, Grim Wulfheresson, Kasimira Verena d'Arcy, Eoin Scott na Daingniche, Balroc the Archer, Aindries ap Daffyd, Lawrence Tailefer the Leech, Ragnor, Dietrich von Isenhardt, Eleanor ap Rhiwallon, Big Bear of Haven, Anne Lockwood, Maeve Kelly de Navarre, William Fidget, James Bromaire, Lelia ni Lachtnain uf Chathail, Aelfric Frithariksson, Arthur Bromaire, Reina, Tuia Kynara

of Illyricum, Rinald il Bianco, Shad, Searlaith nic Uilliam O'Ceallaigh, Hrafnhildr o Llandyssol, Sherry and Eckerick.

For their continued service to Vatia, Galen MacDonald, Searlaith nic Uilliam O'Ceallaigh, Kasimira Verena d'Arcy, Sibeal OhOgain, Marie Chantal Delaire, Annys de Vernun and Leonardo il Calamari were invited to choose an item from the Baronial Treasure Chest.

Sean Angus MacDuinnchinn was named as the first Treasure of the Barony in recognition of his many services to the Barony, and Eleanor ap Rhiwallon and Throdmar were made Companions of the Order of the Golden Heart.

Demetrius il Condottierro, having noted a lack of serving trays in the Baronial kitchens, presented several to the Barony.

Duke Sir Gabriel ap Morgan ap Hywel took Sean Angus MacDuinnchinn as a squire and Duchess Hywela welcomed Sean into the household.

There being no further business before Their Excellencies' Court it was closed.

Humbly I remain, in service to Vatia, Calontir and the Dream,

*Annys*

Done by my hand, this thirtieth day of September, AS XXVI, while sitting at Kettering.

Baronial and other trivia will return next month due to lack of space this month.

CORRECTION: The first Baronial Champion was Earl Sir Cire of Greymore. Apologies for the misinformation.

## VATAVIAN COSTUME GUILD

Late Period Underwear  
Workshop

Saturday, November 2, 1991  
10 am to 5 pm

Lower Level of the Clubhouse at  
South Lake Village Apartments  
4141 South Seneca

This workshop is being held for the purpose of drafting patterns for and fitting a fathingale and an Elisabethan corset. You will need to bring the following items.

- A tape measure.
- Scissors.
- Straight pins.
- A fabric marking pen or chalk, color to contrast with your fabric.
- Graph paper and pen or pencil.
- Heavy innerfacing, minimum length to match your largest torso measurement.
- Old newspapers.

If you have any questions, please call Lady Annys (Phone number is in the Dragonflyre) between 7 pm and 10 pm before the workshop.



## VATAVIAN COSTUME GUILD

Late Period Underwear  
Workshop  
Second Session

Saturday, December 7, 1991  
10 am to 5 pm

Lower Level of the Clubhouse at  
South Lake Village Apartments  
4141 South Seneca

This workshop is being held for the purpose of developing patterns for and fitting Elisabethan shirts and chemises. Further assistance with corsets and farthingales will be available. You will need to bring the following items.

Old sheets or very cheap fabric for a mock-up of your garment.  
A tape measure.  
Scissors.  
Straight pins.  
A fabric marking pen or chalk, color to contrast with your fabric.

Any of the following items which you can bring will be very helpful.

A portable sewing machine.  
A table to put the sewing machine on.  
Electrical extension cord.

If you have any questions, please call Lady Annys at 755-1917 between 7 pm and 10 pm before the workshop.

## Portable Edibles

by Lord Galen MacDonald

Feasts can provide members many opportunities to try new types of foods. Still, if the event does not include a feast, or if you are choosing not to eat the feast at an event, you could find yourself making a dinner of bread & cheese, leaving site to eat at some place of rapidly-prepared food, or (horrors of horrors) sending out for pizza. What I would like to do with this hopefully on-going column is supply recipes for pre-prepared dishes that travel well, or recipes for dishes that are easy to prepare on site. I am not attempting to provide recipes for carefully-researched, extensively-tested, elaborately-prepared dishes. Rather my aim is to provide foods that taste good, travel well, and are very easy to prepare. Where on-site preparation is intended, I will try to make the recipe one that can be prepared in one pot over a single burner or using your campfire or brazier.

### Calzones

yield: 2 dozen calzones

|                             |                        |
|-----------------------------|------------------------|
| 3 loaves frozen bread dough | 1 lb mozzarella cheese |
| 1 lb ricotta cheese         | 1 lb Italian sausage   |

1. Place the loaves of frozen dough in a shallow pan to thaw. Cover with a damp towel or cover loosely with a sheet of plastic wrap to help keep the dough from drying out. Allow it to thaw and rise fully in a warm place.
2. Chop the sausage into small pieces and brown it thoroughly, turning frequently. Drain the fat when done.
3. Grate the mozzarella cheese into a bowl, add the ricotta cheese and the cooked sausage. Mix thoroughly.
4. Using a sharp knife, cut chunks of dough from the loaf. Plan to divide each loaf into 8 pieces. Each piece will be about half the size of your fist.

5. Stretch the chunk of dough into a flattened disk. Try not to overwork the dough or it will toughen. Place a generous spoon of the filling into the disk, then stretch the dough around the filling, sealing the edges with your fingers. Place onto a baking sheet, and flatten it slightly.
6. Continue until all the dough and filling is used.
7. Bake at 350° for 20 minutes or until light brown.

The Calzones should be allowed to completely cool before they are stored. They can be frozen and eaten weeks later. They are good cold but best when warmed. If you warm them using a microwave, thaw them first or the extra time necessary to both thaw and warm them will toughen the bread. At an event, try wrapping them in foil and placing them on the edge of the fire to warm them.

For the health conscious, you can use Turkey sausage in place of Italian sausage, and both mozzarella and ricotta are available in low-fat versions. Alternatively, you can substitute one pound each of Ground Beef, Cheddar Cheese, and Monterey Jack cheese with some chopped onion for spice. For dessert, I have also filled dough with raisins, sugar, cinnamon, and a little butter and have had tasty results.

### Harvest Faire Print HL Marie Chantel

The print is of the favor the children could make at Harvest Faire. The idea was based on the prospective name (Ed. note: Greensburg does not have an established group at this time.) for Greensburg, "Well of The Moon", and the children's rhyme line "...the cow jumped over the moon", with appropriate alterations. The title was altered after the event.





Medieval Games  
12th Century Chess  
Ld Demetrius il Condottierro

Chess has a long history (from the 6th century), but its forms have varied substantially. At his coronation, King Conn Macneil did decree that the chess tourney that day was to be played with 12th century rules. If you play chess you will find some of the transition a bit confusing, but, as I ended up second in the tourney, it cannot be that difficult.

The board set up is shown below with white on bottom. The rook, king, and knight's move are the same as in modern chess. The pawn moves one space during all moves. The pawn may advance to a queen, but no other space when reaching the eighth rank. The queen may move only on the diagonal, in any direction, one space at a time. The bishop moves two spaces only along the diagonal, but "jumps" the intervening space. A man in that space is neither taken nor does it interfere with to movement of the bishop.

Winning is either the traditional checkmate or removing all your opponent's men (lesser win).

|   |   |   |      |            |   |   |   |
|---|---|---|------|------------|---|---|---|
|   |   | B | King |            | B |   |   |
|   |   | R | K    | K          | R |   |   |
| P | P | P | P    | P<br>QUEEN | P | P | P |
|   |   |   |      |            |   |   |   |
|   |   |   |      |            |   |   |   |
| P | P | P | P    | P<br>QUEEN | P | P | P |
|   |   | R | K    | K          | R |   |   |
|   |   | B | KING |            | B |   |   |

The Byzantine Cookbook  
Number 6  
Ld. Demetrius il Condottierro

A number of gentles have indicated that they want to bring food to "potluck" suppers, but don't cook. [If you want to learn contact Demetrius.] To solve the problem, you can purchase food which would be acceptable in medieval times by obtaining something that is roasted over a spit. The simplest of these dishes can be found at any grocery store with a deli. It is simply whole roasted chicken. Such a dish can be eaten either hot or cold. If you prefer it hot and can't get it to the site hot, wrap it aluminum foil, take it to the site, and reheat in a oven (low heat).

Lamb is often roasted in skewers with or without vegetables. The lamb may be chunks or ground lamb formed into balls or oblongs. Whole stuffed lamb was often eaten (according to one source, a very elegant dish known to have been served in Byzantium). The first two kinds of lamb may be found at delis which feature mideastern food. The latter is unlikely to be found in Vatia. (Ed. note Since this article was originally submitted, a mideastern deli has opened in Brittany Center in which. It may serve lamb.)

Cheese was common in medieval times and came in a wide variety of forms. They didn't pasteurize their cheeses, so medieval cheeses are probably somewhat different from today's cheeses, but those differences are likely to be fairly minor. Since cheese is one of those things you often pick up at the last moment, check with the autocrat to make sure you aren't the 47th person bringing cheese.

While breads were common to almost every meal, the breads which are usually available from stores are a far cry from what was eaten medievally. Forget bread.

There were a number of sausages made in medieval times. Most of these were encased in intestines and often had blood as a main ingredient. The spicing was also quite different than what you would find in modern sausages. Unless your are desperate, or know a bit about medieval sausages, a suggest you forget those as well.

Salads were more common that you would think looking at recipe books. The simplest salad recipes basically say, go outside and pick anything green; clean it, tear it up, and serve with oil and vinegar. You may want to restrict your choices somewhat. Most kinds of leaf lettuce, chicory, celery, carrots, and cucumbers would have been period. Tomatoes in a salad are not period. If you wish

## Byzantine cookbook #6 (continued)

to give your salad a more medieval look, decorate it with flowers. BUT CHECK WITH SOMEONE TO MAKE SURE THEY ARE NOT POISONOUS AND ARE NOT CHEMICALLY TREATED WITH WEEDKILLER.

If there are particular types of dishes you are interested in, call me and I will see if I can find a medieval variant on the kind of thing you like. It may take some minor cooking, but a wide variety of possibilities exist.

### Calendar/ Announcements

NOTE: Please check serflines for missing times and places as they are determined.

Populace, Nov. 20, Place to be announced, 7:00p.m.. Archer Guard mtg. following.

Dance, Bardic, Choral - TBA at Officers' Mtg.

Chainmail is every Tuesday at Ld. Thorgrim's. For more information, call him at the number listed in the back.

The National Shakespeare Company will present two performances of MacBeth at Bethel College, North Newton, KS. The performances are at 1:00p.m. and 8:00p.m., Monday, November 4, in Kreibel Auditorium. Costs are \$10.75 for adults, \$8.50 for students and senior citizens, and \$6.25 for children 12 and under. Contact Ly. Catriona for assistance in finding North Newton, Bethel College, and Kreibel Auditorium.

Fighter practices are Wednesdays at 6:00p.m. at Baron Sir Tedrick's...as long as someone calls (529-2281) him by the Tuesday night before to say that they will attend, and Sundays (when there is not a kingdom level event and/or it is not raining when you get up.) at Kansas-Newman w/ Ld. Rinaldo and/or Duke Sir Gabriel at 12:00p.m. to whenever.

Costuming, Nov. 2, and Dec. 7. See flyer on pages 5&6

Officers' Mtg, Nov. 3, Brialen's Church, 4:30p.m.

### Baronial Officers List

|   |          |
|---|----------|
| Baron - Gwayne ap Tristram                            |          |
| Wayne Taylor  | 524-0917 |
| Baroness - Brialen Ulfsdotter Vikingr                 |          |
| Debbie Taylor   | 524-0917 |
| Seneschal - Lawrence Tailefer the Leech               |          |
| Larry Bumgardner                                      | 942-1045 |
| Pursuivant - Annys de Vernun of Kettering             |          |
| Marie Watson  | 755-1917 |
| Treasurer - Lelia ni Lochtna O'Cathail                |          |
| Lana Smith  | 838-2858 |
| Minister of Arts - Saerlaith nic Uilliam O' Ceallaigh |          |
| Devery Corteville                                     | 687-3241 |
| Minister of Sciences - Thorgrim of Hammerstorm        |          |
| Richard Cathey  | 687-6471 |
| Knights Marshall - Rinaldo il Bianco                  |          |
| Del Lindsley  | 684-0782 |
| Archer Marshall - Stephan Egan O'Bannon               |          |
| Steven Burris   | 733-1936 |
| Chronicler - Eleanor ap Rhiwallon                     |          |
| Wendy Donaldson                                       | 672-7630 |
| Luchistnik - Dietrich Eisenhart                       |          |
| Jim Morrison  | 682-7320 |
| Champion - Rinaldo il Bianco                          |          |
| Del Lindsley  | 684-0782 |
| Historian - Friar Thomas Bacon                        |          |
| David Moreno  | 685-1182 |
| Minister of Children - Kerare.....Mont de Jorz        |          |
| Carolyn Haddaway                                      | 686-6893 |
| Bardic Champion - Saerlaith nic Uilliam O' Ceallaigh  |          |
| Devery Corteville                                     | 687-3241 |
| Arts & Sciences Champion - Kerare.....Mont de Jorz    |          |
| Carolyn Haddaway                                      | 686-6893 |
| Chatelaine - Sean Angus MacDuinnchinn                 |          |
| Chris Brown   | 524-0919 |