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FLORIDA

GREETINGS
FROM

1993

WISSA WISSA DragonFire



Barony of Malabia
c/o Patricia A. Riemann
909 S. Gouverneur, #101
Wichita, Kansas 67207



Post
Dear Corvix
Maryanne
1033
Wichita, KS 67213

Erin O'Bragh

The DragonFire is a monthly newsletter for the subscribers within the Barony of Malabia, and others by subscriptions for \$11.00 per year. Submissions policy: Art, articles, poetry, letters, etc. are gladly accepted but subject to the approval by the local Barony and Seneshal 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.

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From the Caltrop

Greetings unto Baron Gawayne and Baroness Brialen and the fair Populace of Vatavia from Lady Eleanor ferch Rhiwallon, Caltrop Pursulvant.

I am looking forward to meeting the challenges of a new office and hope you will all be patient with me over the next few weeks as I get my bearings. Please feel free to talk to me about any concerns or ideas you may have regarding heraldry in the Barony. I will be requesting staff applications at populace (OK, so populace has happened by the time you read this) and in the March newsletter

Congratulations to the following good gentles. Their achievements and service have been recognized at the Kingdom level during the last two months:

AoA-Gabham of Vatavia, Field Heraldry and Marshalling
 AoA-Bjorn Tor Storrsson, Service to Vatavia
 AoA-Vladimir Sennovich, Service to Vatavia
 Leather Mallet-Kasimira Verena D'Arch, Research
 Leather Mallet-Saerlaith nic Uilliam O' Ceallaigh, Weaving
 Golden Swan-Catriona De Brynton, Needle work esp. Blackwork
 Golden Swan-Ala of Featherstone, Costuming
 Torse-Alise Marie Delaney, Service to Vatavia
 Torse-Sibeal O'h' Ogain, Service to Vatavia
 Calon Lily-Phillipa Lloyd de Tarifa, Costuming
 Queen's Chalice-Maren of Vatavia, Service
 Please remember to let me know if you receive an award at an event I am not heralding. Otherwise I won't have it in writing, and to me, that is the same as not knowing.

In Service,

Eleanor

Deadline for April Newsletter--
 March 15, 1993



Starry knight

You Know You Are In the SCA When

When your sweatpants have holes in the knees and rust stains, because you wore your armor over/under them.



From the
Chronicler

'Tis my
"first

time"
so please be gentle.

--This is the first issue I have attempted "on my own"--and in case you've not noticed--it's late. No excuses--responsibilities in my part of the Mundane World had to take precedence. You know the part that pays the rent.

Many Thanks to Lady Eleanor for turning over the prior records in such great order and for her time in explaining the in's and out's of "Batavian Chroniclering"--secrets of the trade if you will.

I welcome any and all comments/suggestions and contributions.

Thank you for your

**Deadline for
Submissions for
April Issue --
March 15, 1993**

Baronial Officers List

Baron Gwayne ap Tristam Wayne Taylor	524-0917
Baroness Brialen Ulfsdotter Vikings Debbie Taylor	524-0917
Seneschale Ala of Featherstone Carol Jared Brown	721-7764
Chatelaine (acting)	
Historian Friar Thomas Bacon David Moreno	685-1182
Property Mistress Sibeal O'H' Ogain Lynda Coffman	265-4643
Regalia Coordinator Cethlenn nic Ruaidrhi Amy Billington	685-1182
Treasurer Lora Anne the Silent Lorinda Watson	755-4775
	Deputy Eckerick von Stromberg
	John Platz
Caltrap Eleanor ferch Rhiwallon Wendy Donaldson	672-7630
Chronicler Deidre ni corc O'Bierne Patricia Riemann	686-4090
Knights Marshall Magnus O'Carr (Torin) Casey Carson	838-5149
Minister of Arts Galen MacDonald Mark Donaldson	672-7630
	Deputies
	Alexandria ferch Allene
	Rhonda Allen
	682-2455

Baronial Officers List Continued

Fergus MacRhuari Glas
Robert McMillen
n/p

Minister of Sciences

Erik, son of Asvald
Thomas W. West
263-1079

Deputies

Open

Minister of Children

Open

Archer Marshall

Thomas Foxmoor
Anthony Jennings
788-0408
Deputy
Open

Baronial Champions

Bardic Champion

Elwyn of Vatavia
Lloyd Helms
686-4090

Arts & Sciences

Champion
Open

Champion

Ragnar Wolferesson
Don Beckstrom
263-1546

Luchistnick

Balroc Igorsson
Steve Stuhlsatz
529-4834



From the M.O.S.

Unto the Good
Gentles of the
Barony of Vatavia, come
greetings from
Lord Erik, son of Asvald
If you don't know by now I
am your new Minister of
Sciences. I have started a
project which is more or
less the census of the
sciences for the Barony of
Vatavia. As I start this
project, I will need as much
corroboration from all of you
as I can get, don't run away
I need only three minutes
of your time.
I am looking for a deputy to
this office. If you are
interested in the position,
find me at a fighter practice
or a populace meeting or an
officers meeting, give me
your letter of intent. I will
make a decision in the near
future.
I will look forward to
talking with you soon.



Kingdom of Calontir

Award Recommendation Form

FOR CROWN USE ONLY:

DATE RECEIVED: _____

AWARD RECOMMENDED: _____

SCA Name: _____ Award: _____

Mundane Name: _____ Date: _____

Street Address: _____

City, State, Zip: _____ Group: _____

Recommended By: _____ From: _____

Recommended By: _____ From: _____

Recommended By: _____ From: _____

Comments: _____

Crown Recommendations

King: _____ Queen: _____

_____ At Event: _____

Date Given: _____

Royalty Presenting Award: _____

Official Reason for Award: _____

Scroll: Presented to recipient In absentia Re-present at later time

Pre-printed Kingdom Commissioned: _____

Needs to be assigned: _____

Completed: _____

Presented in Court: _____

Portable Edibles by

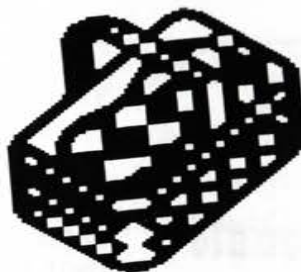
Lord Gaylen MacDonald

OK, so last month's Portable Edibles also featured a meat pie. This, however, will be more period than the previous. Also, I happen to like meat pies at events. They are protein packed, and with a chunk of fruit from the cooler, can be a major part of a meal. Pies are also easy to transport in their pie tin. Anyway, here follows a recipe for a pie called simply Pork Pie to be Eaten Cold. I will provide the original recipe, then a translation.

Pork Pie to be Eaten Cold. From Rabisha (?) 1661

Take a loin of port and bone it and cut thereof into thin collops beaten with the cleaver, also take as many collops of veal thin beaten; season pork with peper, salt, and minced sage. Season your veal with cloves, more nutmeg, and minced thyme. Put yolks of eggs to each of your meats and mingle them together with their several seasonings. Then a laying of pork in the form you intend to make your pie, either round or otherwise and then a laying of your veal therof. So continue until you have layed all of your meat and then take a rolling pin and beat it will into a body. Put it into your coffin made for that purpose. Close it, indore it bake it. When it is cold, fill it with clarified butter. Let your pork be the end of your line, both uppermost and lowermost in your pie.

As you can see from the translation above, this is a pie of both pork and veal. I chose to use pork, cut from inexpensive pork chops, and round steak rather than veal (round steak being both less expensive and less morally questionable). The beating recommended by the first sentence is probably a tenderizing method (not a method of medieval bovine discipline). Period animals not being as fatty and tender as modern, you can choose to pound yours with a tenderizing mallet, or not as you wish. Fresh herbs are nice but dried work fine (My measurements are for commercial dried stuff). The next to last line recommends filling your baked pie with clarified, butter, no doubt through a small hole in the upper crust. This was most likely a preservation method, an attempt to keep air away from the meat. A sort of period ziploc bag. I wouldn't recommend this given the convenience of modern refrigeration. Lastly, choose a deep pie pan to accommodate the thickness of the filling.



Pork Pie to be Eaten Cold

- 2 lbs beef, sliced thinly
 - 2 lbs pork, sliced thinly
 - 1 tsp pepper
 - ½ tsp sage
 - ½ tsp nutmeg
 - ¼ tsp cloves
 - 2 eggs
 - pastry enough for 1 covered pie
1. Place your beef into a bowl. Break in the egg, add ground cloves and thyme. Mix until thoroughly and evenly covered.
 2. Place your pork into another bowl. Break in the other egg, add ground sage and pepper. Mix until thoroughly and evenly covered.
 3. Layer the pork and beef in the pie shell. The original suggests starting and finishing with a layer of pork. Cover with pastry, crimp the edges and make a couple of small slits in the cover to let steam escape.
 4. Bake at 350° until done, approximately 45-60 minutes. Do not undercook as underdone pork can be hazardous.
 5. Serve cold (it tastes better if you let it warm a little rather than fresh out of the fridge).

This pie transports well because the filling is very firm. It takes a sharp knife to slice. This pie was served with success at the Royals' Banquet at Valor XII.

From the MOA
--Lord
Galen MacDonald

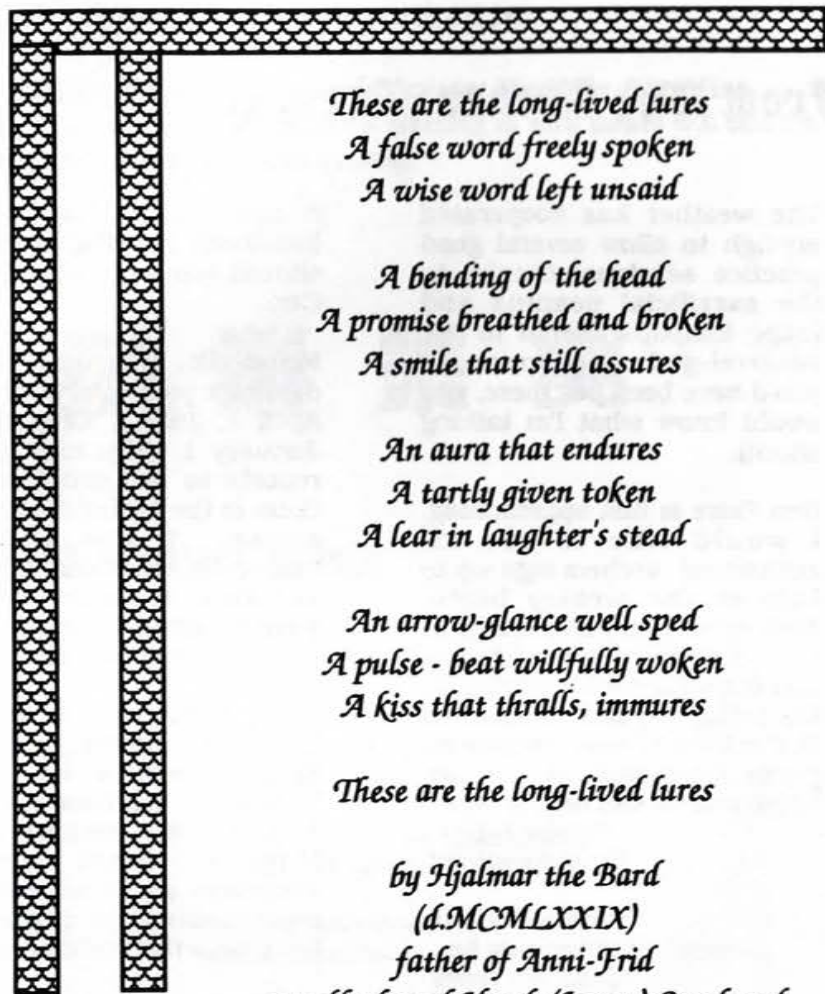
Hello one and all. Just thought I'd drop a note and tell everybody what is happening in the Arts in Vatavia. First, dance is meeting again following a winter break, check the SERF line for information. The focus will be on getting together several dances for demo/participation purposes at the Kansas Newman Renaissance Fair. Needleworkers continue to meet as does Odonata.

Lady Kasamira is our liaison with the Botanical Gardens and their Shakespeare's Birthday party demo. She will be in need of people to participate in the dance demo and perhaps other activities. This demo is "by invitation" due to its high profile. Contact her if you feel you are available. The performance night is the Friday night of the Rennfaire so be aware of your other obligations.

You should also be aware that both the Botanica Demo and the Rennfaire require Renaissance era garb. This does not mean that only European garb is allowed, but your garb should be of the Renaissance period (approx 1400-1600) for some region. Be able to defend your costume choices to the autocrats. Prepare now! My own experience has taught me that garb generally takes more time to make than you think (especially the European Renn.)

The end of the quarter is approaching. If you have accomplished nifty things that you wish someone to know about, drop a short list with me for selective inclusion in my quarterly report.

Until next time, I remain in service to Crown and Kingdom.



*These are the long-lived lures
A false word freely spoken
A wise word left unsaid*

*A bending of the head
A promise breathed and broken
A smile that still assures*

*An aura that endures
A tartly given token
A lear in laughter's stead*

*An arrow-glance well sped
A pulse - beat willfully woken
A kiss that thralls, immures*

These are the long-lived lures

*by Hjalmar the Bard
(d.MCMLXXXIX)
father of Anni-Frid
grandfather of Harek (Jovan) Greyhawk*

*Note: This poem was originally published under the title 'Threnody' in Wings--A Quarterly of Verse.
I have cleaned up the punctuation somewhat and rewritten it according to the Norse rules of alliteration*

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From The Archer Marshall

The weather has cooperated enough to allow several good practice sessions, thanks to the sacrificial peanuts and grape lollipops offered to the squirrel-god of Newman (if you'd have been out there, you would know what I'm talking about).

Ren Faire is fast approaching. I would like to see all authorized archers sign up to help at the archery booth. Archery at Ren Faire brings in a lot of money for our Barony, and the more we help bring in, the better our return could be in the form of new equipment, prizes for events, or (a nice warm indoor site next winter

***New Rules From Kingdom*

****Authorizations may only be done at events now, not during practice.****

**** Waivers still need to be filled out but your current authorization card is still good. I should have more information on the new waiver/card system after Calon-Con in March.****



A new Archery/Missle Weapon handbook is being produced. I should receive a copy at Calon-Con.

Marshalls, remember the due dates for your quarterly reports: April 1, July 1, October 1 and January 1. You may give your reports to me and I will send them to the Archer General all at once. I also encourage marshalls to attend Calon-Con in March. It's a chance to meet your Kingdom Officers and find out how things are run.

Last but not least, His Excellency Baron Gawayne ap Tristan would like to see Vataavian archers go to the Forgotten Sea Archery Event in May. I've heard how when Vataavians go to an event, they return with most of the prizes. Let's keep the tradition going.

In Service

Lord Thomas Foxmoor



Calendar and Announcements

For information not listed below, please check the Serf-line (522-7373) after the officer's meeting of each month OR call the appropriate contact/guild person.



Guild/Contact People

Calligraphy/Illumination-	Sean MacDuinchann Chris Brown	721-7764
Choral-	Eleanor ferch Rhiwallon Wendy C. Donaldson	672-7630
Costuming-	Annys de Vernun of Kettering A. Marie Watson	755-1917
Dance	Galen MacDonald Mark Donaldson	672-7630
Embroidery-	Sibeal O'h' Ogain Lynda Coffman	265-4643
Weaving	Saerlaith nic Ulliam O'Ceallaigh Devery Corteville	687-3241

You Know You Are In the SCA When

You know all the discount fabric stores in town