

**THE VIGILANCE
MAY / JUNE A.S. FIFTY-ONE (2016)
SHIRE OF HERONTER**



**SUBTLETY CREATED BY
SYR IAN ASHBAUGH
FOR THE VIGIL OF
LAURENCIA OF CARLISLE
AT ICE DRAGON 2016**

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POSITION OPEN

ARCHERY MARSHAL

POSITION OPEN

CHATELAINE

POSITION OPEN

STEWARD

POSITION OPEN

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SHIRE NEWS

Congratulations to **Duke Marcus Eisenwald** for placing fifth in the rattan tournament at Ice Dragon 2016.

Congratulations to **Duchess Dorinda Courtenay** for placing fifth in the fencing tournament at Ice Dragon 2016. Additional congratulations for taking the prize for Prettiest Kill in the same tournament. (“It’s like a Best Death, but from the other side.” – Dorinda)

Congratulations to **Lady Cassandra MacTire of Norwich**, who was Awarded Arms at Ice Dragon “for her skill in leatherworking and her assistance in preparing for events, regardless of whether or not she would be attending. Scroll by Lady Vivienne of Yardley.” (Ice Dragon 2016 Court Report)

Congratulations to **Master Antonio de Luna** upon entering a Tudor Doublet in Aethelmearc’s first Arts and Sciences Faire. He was sponsored by **THL Renata Rouge**.



Master Antonio de Luna and “Tony Moon”, his stunt double

Congratulations to THFool Dagonell the Juggler upon entering Illuminated Scrolls in ... Oops! Wrong picture of an old guy with long grey hair, a white beard, glasses and a pointy hat. ☺



Congratulations to THFool Dagonell the Juggler upon entering Illuminated Scrolls in AÆthelmearc's first Arts and Sciences Faire. He was sponsored by **THL Renata Rouge**.



Dagonell with Grant scroll based on Book of Kells (c. 400AD)
and AoA scroll based on Hours of Catherine of Cleves (1483AD)

Sugar Paste and Pastry Knot Garden for the Vigil Table of Laurencia of Carlisle

By Sir Ian Ashbaugh

While discussing the food stuffs for Laurencia's vigil table with Janos and Astridr, it was decided that the theme would be late period English garden. I'd been wanting to do a knot garden for some time and this was the perfect impetus to get me off my duff and creating!

Looking for period examples of garden layouts, I started with *The Gardener's Labyrinth* by Thomas Hill and while it has many wonderful examples of garden layouts, my main inspiration came from the restored Elizabethan garden at Kenilworth Castle in Warwickshire, England.
[1] Fun plantings, a fountain and obelisks!



Kenilworth Castle Garden

(<http://seniortravelexpert.com/wp-content/uploads/2013/09/Elizabethan-Garden-Kenilworth-Castle.jpg>)

And while it is slightly past our period, I was also enamored with the knot garden at Moseley Old Hall and patterned some of my tarts on it.



Moseley Old Hall Garden

(<http://www.nationaltrust.org.uk/moseley-old-hall/features/the-knot-garden-at-moseley-old-hall>)



The knot garden subtly contained four elements: garden plantings, gravel pathways, sculptures and a border. The plantings were made of eight different jelly and custard filled tarts, the pathways of five types of comfits, the fountain and obelisk sculptures of sugar paste and the border of white gingerbread.

Card stock mock-up

Now that I had my concept, the first step was the sugar paste sculptures because of the long cure time. The fountain is loosely based on the fountain at Kenilworth Castle and is an eight sided basin with an Atlas like figure holding a disc containing the swallow from Laurencia's personal heraldry, instead of a globe. I also created four obelisks to place along the main pathways,

colored to tie in with the fountain. The recipe for the sugar paste can be found here: (<https://ianeatsmedieval.wordpress.com/2015/10/01/kasteel-nijenrode-in-sugar-paste>) For this part of the project, I carved three basswood molds. The first (a laurel wreath motif) for the fountain basin, the second for the obelisk peaks, and the third was of Laurencia's swallow.



I printed nine laurel wreath plaques and set them aside to dry for several days. Eight for the basin and one for play testing. While they were curing, I free-form sculpted the Atlas figure and set him aside to dry along with his pedestal. I mixed a batch of sugar paste with ground cochineal and red sanders looking for a rich red. Instead it made a nice rose color, but not the red, red I was hoping for... and as it aged, it really darkened. (I suspect that my cochineal is getting old, because the comfits that I colored with it were purple, not red and aged to more of a grey.) I printed two of the birds from this and four more from white sugar paste. The laurel plaques were then held in the proper order with pieces of sugar paste “glued” together with a thinned down version of the sugar paste. Around this time I “glued” the figurine to the pedestal.



Once the basin walls had set up for several days, I rolled out a disk of paste and placed the ring of plaques, upside down on it and cut out the inside and outside of the paste to form the top of the basin. Then when this had set, I rolled out more paste, placed the ring right side up and cut out the bottom of the basin. The obelisks were formed of three pieces. I printed eight of the pointy bits and glued them back to back. When they were set I formed their bases out of the same colored batch of paste that the bird disk was printed from and attached the pointed parts. At this time I secured the figurine to the center of the fountain. When the red bird disks were dry, the bird was covered in edible silver leaf. I ground a small bunch of parsley with some egg white, then strained it. The ninth plaque was used to test this paint to make

sure that it did not do anything crazy to the sugar paste. Once I was satisfied that it would work without issue, I painted the wreaths green with the parsley extract.



For the pathways, I decided to make “gravel” from five different types of comfit: orange (anise seed, red sandalwood), yellow (coriander seed, saffron), green (caraway seed, beet greens extract), purple (fennel seed, cochineal), white (grains of paradise.) Comfits or medieval nerds as a friend called them, are not hard to make, but they are very, very time-consuming. [2]

I placed a large stainless steel wok on the smallest burner of my electric stove top set to the lowest heat. I kept the temperature on the bottom of the wok at the point where I could keep my fingers on it for a few seconds before having to remove them, by periodically sliding the wok onto and off of the burner area. One ounce of spice was placed in the bottom of the wok and allowed to warm up. Twelve ounces of sugar was dissolved in 1/2 cup of water and brought to 200 F in a small pot. This was briefly dipped in a bowl of cold water to halt the heating process. A teaspoonful of the syrup was poured onto the seeds and the seeds were then worked by hand until all had been wetted. The seeds were then slowly swirled around the wok with the back of my fingers until they dried out. They were gathered into a pile and another teaspoonful was applied in the same manner. This process was repeated ad nauseam until all of the syrup was consumed. More syrup was prepared and the process continued until I had used about 1.5 lbs of sugar. As the comfits grew larger, I could add about a tablespoonful of the syrup at a time, especially with the grains of paradise & coriander without causing issues. An issue would be a large blob of sugar glued to the bottom of the wok with 1/2 of your work embedded in it. Yeah, fun...learned this the hard way. A final batch of syrup was made, but colorings were added this time. For the yellow, a Pinch of saffron was ground with a pinch of sugar and mixed in to the

syrup before boiling. For the orange (red sandalwood) and purple (cochineal) the powdered colorant was mixed with hot water then stained through a chinois, before adding it to the syrup before boiling. The green was made by grinding a small bunch of beet greens with a little water, then straining and adding more water to the quantity desired. If the temperature of the syrup rises about 220 f and/or the bottom of the wok is allowed to get too hot, the comfits will have a rough, bumpy appearance instead of a nice smooth shell of sugar. That and it will get rather painful to work with the product. This too I learned the hard way. It should also be noted that if you are making comfits at say 1:00 am and are rather sleep deprived and invert the sugar to water ratio in the syrup, one gets to watch several hours of work dissolve before their very eyes. Yeah...hard way...



First coat, fifth coat, many coats (in truth, I lost count...)

I had considered making a sugar paste fence for the border, but thought that it would be problematic when it came to actually getting at the tarts to eat them, so I went low profile with white ginger bread rounds. I had Aethelmearc escarbuncle and Woodland Watch tree molds from a previous adventure.



White Gingerbread [3]

marchpane:

8 oz almonds

4 oz sugar, ground fine

1 T rosewater

1 T ginger, ground

1 t cinnamon

sugar paste:

1/2 tsp gum tragacanth

1 tsp lemon juice

2 tsp orange blossom water

1 T egg white

12 – 16 oz sugar, ground fine

Grind the almonds and sugar together until fine, but stop before the almonds form into butter and release their oil. Blend in the spices and rosewater.

Wet the gum with the lemon juice then add the orange blossom water and egg white. Rest for several minutes and slowly incorporate the sugar until the desired consistency is reached.

Printing of the gingerbread:

Roll marchpane to 1/8 in thickness & cut rounds

Roll sugar paste to 1/8 in thickness & cut into rounds

Layer paste/marchpane/paste

Press into mold brushed with almond oil

Cut into rounds to remove excess.

Work quickly or the sugar paste will dry out and crack.



The escarbuncles were printed first and the trimmings were mixed together then printed in the tree molds.



The original intent was for four custard filled tarts and four jelly filled, but a shopping error on my part resulted in 5 jelly filled and 3 custard filled. The jellies were apricot, red currant, fig, red raspberry and elderberry. The custards were strawberry, spinach and white custard. I tried both hot water and cold water crusts. I think that I will use cold water in the future because the hot water crust was rather elastic and tended to shrink up while trying to manipulate it into the various shapes.

Hot water crust: [4]

2 C flour
pinch of saffron
1 C water
1/2 C butter
2 egg whites

Mix the butter, the saffron and the water together and simmer over a low heat.

Arrange the flour in a bowl so there is a well.

Pour the butter mixture into the well and begin working the dough.

Add two egg whites to the dough.

Knead in a little extra flour if needed but do not over-knead.

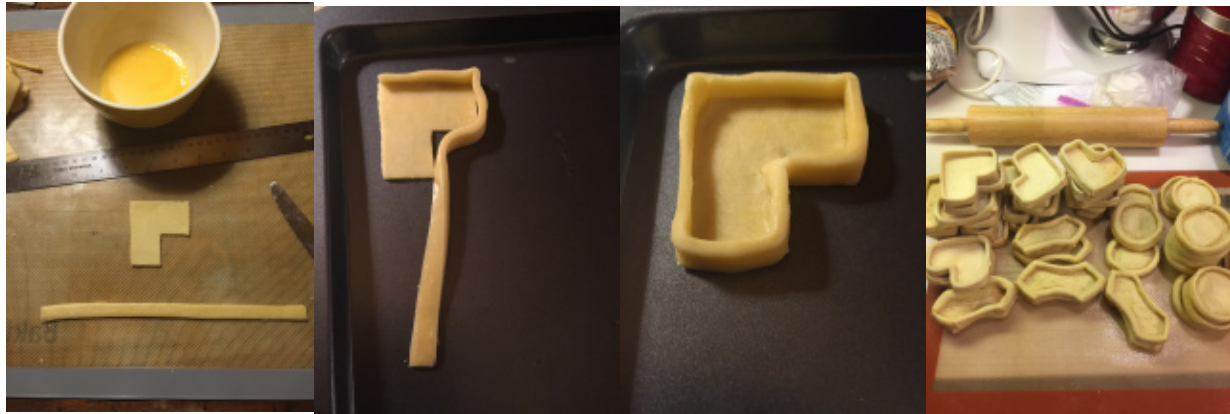
I found that I needed about 1 more cup of flour to get a workable consistency and then only after I allowed it to rest in the refrigerator for 30 minutes.

Cold-butter crust for tarts, pies and other things: [5]

450 g flour
150 g butter
1 egg, beaten
6 T cold water

Rub the butter into the flour, then work in the egg and water to form a stiff paste, then knead lightly.

The dough was rolled out and the tart bases were cut out using cardboard templates. Next 1/2 inch wide strips of dough were cut and attached to the base with an egg wash. I used lentils as pie weights and baked them at 375 F until lightly golden.



Do to time constraints, I used prepared jellies, except the elderberry (homemade.) Each jelly was piped into the prepared shells and baked for 5 minutes or so, until the jelly softened enough to form a smooth surface.

The custards were as follows:

Strawberry [6]

1/4 lb strawberries
1 egg yolk
1/2 oz breadcrumb
1 T sugar
1/4 oz butter

Grind all together and pipe into tart shells.
Bake for 5 minutes or until set.

Spinach [7]

33 g baby spinach
100 ml cream
1 t sherry
1 egg yolk
1 t rosewater
17 g sugar.

Boil the spinach in water for 4 minutes, drain. Process with sherry and rosewater until finely chopped. Add to pot with cream, egg and sugar. Stir over low heat until thickened. Pipe into shells and bake for 5 minutes. This was rather tasty and I wish that I had made more!

White Custard [8]

100 ml cream
1 egg white, beaten
1 T rosewater
pinch of ginger, mace, nutmeg

Stir the cream, egg, rosewater and spices over a low heat until thickened.
I allowed it to cool & piped it into the tart shell, but it could have been added warm and baked for a few minutes.

Tart Count:

12 strawberry custard
9 apricot jelly
5 red currant jelly
8 elderberry jelly
5 spinach custard
8 fig jam
12 white custard
9 red raspberry

Final plating was pre-formed on a white tablecloth with the fountain placed in the middle of the provided space. Next the tarts were arranged and the comfits were poured in the pathways. The obelisks and borders went down last with the four sugar paste bird rounds at the corners.

Footnotes

[1] Thomas Hill, *The Gardener's Labyrinth*(Oxford, Oxford University Press), 23, 50, 55, 63, 81, 82, 89

[2] Sir Hugh Plat, *Delightes for Ladies*(London, Crosby Lockwood & Son), 42

[3] Peter Brears, *Cooking & Dining in Tudor & Early Stuart England* (Malta; Gutenberg Press Ltd),566

[4] <http://www.godecookery.com/twotarts/twotarts.html>

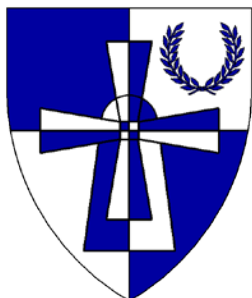
[5] Peter Brears, *Cooking & Dining in Tudor & Early Stuart England* (Malta; Gutenberg Press Ltd),151

[6] <http://www.godecookery.com/trscript/trsct029.html>

[7] Peter Brears, *Cooking & Dining in Tudor & Early Stuart England* (Malta; Gutenberg Press Ltd),175

[8] Peter Brears, *Cooking & Dining in Tudor & Early Stuart England* (Malta; Gutenberg Press Ltd),174





**Spring 2016 AEthelmearc Crown Tournament
Barony of Delftwood
May 7th, 2016
Wildwood Sports Center,
5740 Fikes Road, Elbridge, NY 13112**



Spring Crown Tournament - Show Your AE Pride

Display and wear your Gules and Argent in support of Sylvan AEthelmearc during the Spring Crown Tournament of Byron and Ariella, proudly hosted by the Barony of Delftwood on May 7, 2016.

The event will be held at Wildwood Sports Center, 5740 Fikes Road, Elbridge, NY 13112. The gate will open Saturday morning at 9:00 AM and will close at 2 PM. The site closes at 7:00 PM Saturday evening. (Anyone remaining on site after close will be put into service for clean-up.)

Fighter and consort pictures, a bardic entertainment corner, an A&S display, a heraldic brag competition, and group history competitions are a handful of activities planned alongside the day's grand festivities. More information on these will be sent out separately and posted on Delftwood's website.

As is customary in AEthelmearc, bring your day shades, viewing galleries and heraldry, to help create a noble air. Preference will be given to those using period viewing galleries and to combatants. Please reserve space for your gallery with Her Excellency, Freiherrin Helena Mützhassenin (mka: Elizabeth Martin), 315.440.6033, alzarqa AT gmail DOT com.

Dayboard, prepared by Edelvrouw Lijsbet de Keukere (Keirin Lazauskas-Ralff, 315.558.2316, lijsbet DOT vandelfthout AT gmail DOT com), will be in the style of medieval stadium foods and hand-passed about the lists. Any dietary concerns should be forwarded to the Feast Steward. Please make reservations early to ensure there is enough food available for all. The site is discretely damp.

To ensure a hearty dayboard, Edelvrouw Lijsbet needs to know you're attending! You can reserve your spot online at <http://delftwood.org/events/spring-crown-2016/crown-tournament-online-registration/>. You can also submit dietary concerns on this form. PLEASE NOTE that this form is for planning purposes only! Monies can be paid at the door or sent in advance through the mail. No money can be sent through the online registration page. (Internet Explorer users may have issues with this form. If this occurs, please try an alternate browser.)

Event registration is as follows:

Adult Event Registration is \$15.

Adult Member Discount Event Registration is \$10.

Youth Registration (Ages 6-14) is \$5.00, and Children under 5 are free.

Family Cap Event Registration is \$40.

Family Cap Member Discount Event Registration is \$30.

Dayboard is included in the registration cost.

Please show proof of membership at the gate.

Please make checks to "SCA NY – Barony of Delftwood." Reservations should be sent to SCA Inc, Barony of Delftwood, PO Box 6694, Syracuse, NY 13217.

There is space outdoors for vendors. You will need to supply your own tables, chairs, and shade. If you wish to reserve a space for vending, please contact Lady Wylde Wyss (Nancy Wentworth) at nwent514 AT gmail DOT com.

Directions to Wildwood Sports Center:

For all points North, South and East find your best way to I-690 West out of central Syracuse for about 3 miles. Take I-695 (695 after about 1 mile will fork, stay to the right) and stay on the 695 to the end at Exit 6. Veer to the right towards Auburn. Merge onto Route 5 West towards Auburn. Stay on Route 5 for approximately 4 miles. Turn right onto Fikes Road. The site is less than a half mile on the right.

For all points West, take I-90 to Exit 40 for Auburn/Weedsport exit. Turn right onto Route 34 towards Weedsport. Turn left onto Route 31B and take this to the end. Turn left onto Route 5 towards Elbridge. Continue through Elbridge and watch for the Ford dealership on the left. Fikes Road will be just after the dealership on the left. The site is less than a half mile on the right.

Please contact the Autocrat for all other questions: Amalie Reinhardt (Peri Nelson-Sukert), 622 Boston Road, Syracuse, NY 13211, 315.455.2970, amalie AT apospirit DOT net. No calls after 9:00 PM, please. Additional details can be found at <http://delftwood.org/events>.



Aethelmearc War Practice XXVII
Canton of Steltonwald
May 19th, 2016
Cooper's Lake Campground,
205 Currie Road, Slippery Rock, PA 16057

It is time once again to prepare for the prospect of War, and to properly prepare the Canton of Steltonwald would like to invite all to join us for War Practice XXVII. We will be mustering once again at Cooper's Lake Campground, 205 Currie Road, Slippery Rock, PA 16057. The event will run from noon on Thursday May 19, 2016 through Sunday May 22 at 3:00 PM. Trol will close on Saturday at 3:00 PM; all participants must be registered before that time or access to the site will not be granted. The weekend will include many types of marshal activities, including Heavy Weapons, Combat Archery, Fencing Thrown Weapons, Archery and Youth fighting. Among the peaceful pursuits we will include Classes, Meetings, Shopping and More.

If you would like to teach a class or schedule a meeting, please contact the Class Coordinator Baroness Constance Glyn Dwr at aechirurgeon@gmail.com.

All merchants must register with the Merchant Liaison Alessandra d'Avignon at kardasl@pitt.edu. (As per Cooper's Insurance, all merchants must have insurance to participate at the event.)

No animals please, assist animals must contact the Autocrat prior to arrival.

Information concerning Marshal Activities will be scheduled and coordinated through our Field Marshal whose contact info will be available via the event web site (<http://warpractice.steltonwald.org>).

The Autocrat for this event is THL Muirgheal ingheal Dubhghaill(Heather Cogan) 605 Girard Avenue #1, Pittsburgh, PA 15202 (muirgheall@gmail.com), 724-683-7558.

There is no pre-reservation for this event. Waivers and more information will be available at the website <http://warpractice.steltonwald.org>.

Fees for the event are Adults: 3 nights \$26.00, 2 nights \$20.00, 1 night \$14.00, Day fee \$13.00; Children 6-17: 3 nights \$9.00, 2 nights \$7.00, 1 night \$5.00, Day Fee \$4.00: Children 5 and under are free. There is a \$5.00 nonmember surcharge. Make checks payable to: SCA-PA, Inc. – Steltonwald. All RVs will be required to camp on the Serengetti.

Directions: From the North: **Take I 79 South to exit 99, New Castle/Butler. Make a left at the end of the ramp onto 422 West towards New Castle. Travel about ¼ mile and turn right onto Currie Road (between the signs for 422 Auto Auction / McClymonds Transport) Follow Currie Rd for one mile.

From the East or West via Interstate 80: Take your best route to I 79 South and follow from **above.

From the West: Take your best route to 422East. When you go under the route 19 under pass you are getting very close. Make the left unto Currie Rd. (between the signs for 422 Auto Sales/McClymonds Transport). Follow Currie Rd. for one mile.



**Palfreys and Polearms
Barony of the Rhydderich Hael
May 27th, 2016
Nash Hill Equestrian
10999 Persia Rd, Gowanda, NY 14070
The Rhydderich Hael Baronial Champs,
Kingdom Equestrian Champs and Regional Army Muster**

Join us for an incredible weekend in the country with the Barony of the Rhydderich Hael as we host our own Baronial Championships, the Kingdom Equestrian Championships, and a VERY large regional fighting muster! There will be equestrian, heavy fighting (including a polearm tourney), fencing, archery, thrown weapons, A&S, children's activities and so much more!

We start at 4 pm on Friday, May 27, and end at 11 am on Sunday, May 29. The actual event activities will take place on Saturday the 28th.

You may download the pre-registration form here: <http://tinyurl.com/P-P16RSVP> We encourage pre-registration as you will not get a lunch unless you pre-register.

The site is Nash Hill Equestrian, 10999 Persia Rd, Gowanda, NY 14070.

The autocrat is Riobard o' Suilleabhain (Brother Bobby / Robert Bajak), 28 W. Hill St, Gowanda, NY 14070, 716-241-7276. Deputy Autocrat is Ysabeau Tiercelin (Phoebe Waller-Sharp), 7132 Taylor Rd, Hamburg, NY 14075, 716-860-1550, carnabyservices@yahoo.com. Equestrian Marshal in charge is Maeve ni Surtain (mmjordan87@yahoo.com).

The reservations clerk is Rhys Penbras ap Dafydd (Brandon Baranowski), 60 Rand Ave. #3, Buffalo, NY 14216 rhyspenbras@gmail.com

Site fee is \$10 for adults, \$5 for 7-17, 6 and under free, family cap of \$25. NMS fee of \$5 applies for all non-members. Make checks payable to SCA NY Inc., Barony of the Rhydderich Hael. Camping is \$10 per tent and \$25 for hook-ups, per night. We ask that you let us know if you will be camping, for space planning purposes.

There will be a sack lunch sideboard with pasties and other delights (vegetarian and GF options available). You MUST reserve for the sack lunch, even though it is included in the cost of the event. The site is dry with the exception of A&S entries. No animals except for service animals and horses.

This is an active equestrian facility, no-one may enter the boarding barn areas without permission. We will be asking all participants to sign the equestrian waiver at check-in. Horses must have negative coggins and rabies for in-state, and also health certs if from out of state.



**Queen's Rapier Championship
Shire of Abhainn Ciach Ghlais
May 28th, 2016
Pennsdale Civic Center
261 Village Rd Muncy Pa, 17756**

Oy yea! Oy yea! Calling all those of the rapier persuasion; please heed my cry. Our next Queen's Rapier Championship is approaching fast. Please join us at the Pennsdale Civic Center in the Shire of Abhainn Ciach Ghlais 261 Village Rd Muncy Pa, 17756. Your Autocrat for the day is Antoinette deLorraine (Ashley Green), antoinettedelororaine@gmail.com, 1103 Ave G. Danville Pa, 17821, cell # 570-317-4575 please call or text with any questions. Please send reservations to our head Troll Conrad Kienast c/o Bob English 124 North Second St Sunbury Pa, 17801 conradkienast@yahoo.com

Adult Event Registration: \$17

Adult Member Event Registration Discount: \$12

Ages 5-17: \$5

Babes in Arm: free

Family Cap: \$30

Those with proof of current society membership will receive the member discount. Make checks payable to "SCA PA, Inc. Shire of ACG". Please include the following information with your payment: SCA name; modern name; email address



**Brass Ring Thing XV
(aka the Carrousel Museum demo)
Canton of Beau Fleuve
Barony of the Rhydderich Hael
June 4, 2016
Herschell Carrousel Museum,
180 Thompson Street, North Tonawanda, NY 14120**



**FREE DEMO/EVENT for SCAdians BRASS RING THING XV (aka the Carrousel Museum demo) The Canton of Beau Fleuve and the Barony of the Rhydderich Hael
Saturday, June 4, 2016**

Once again, good gentles, do we invite all that is good and great from these Sylvan Lands to celebrate the medieval origins of the carousel and to give aid to the good gentles of the Herschell Carousel Museum! This year is our sixteenth year!

Silverwing's Law #23: Anything a king gives twice is an Order. If the king gives me a dead halibut, he has given me a dead halibut. If, next week, he gives you one, we are now Companions of the Halibut and I'm the principal. (<http://www.schuldy.org/laws.html>)



**Pax Interruptus
Barony of Theskorre
July 8-10th, 2016
Genesee Country Campground
40 Flint Road, Caledonia NY 14423**

As the war drums call is echoing across our land, The Barony of Theskorre invite any and all warriors to join together to prepare for battle at our annual Pax Interruptus July 8-10, 2016 for the last few days of Peace before War. The site opens at 3 pm on Friday and closes at noon on Sunday. Genesee Country Campground 40 Flint Hill Rd, Caledonia N.Y. 14423

We will have both Heavy weapons and fencing melees, archery and thrown weapons during Saturday to show the martial prowess of our Kingdom, and a revelry at night will complete the celebrations for The King and Queen and our Baroness In addition, a torchlight tourney will be held on Friday evening at dusk. Hosted by His Grace Khalek.

Open flames are also allowed, and fires can be built in the designated areas of the campground. Please be advised that fires are permitted only within existing fire rings. This site is discreetly damp. The field and camping area do not have water; plan to bring enough to meet your needs. Dogs are permitted on leash with proof of license and vaccinations, to be presented upon check-in, and must be cleaned up after. Trash shall be disposed of in the dumpster by the camp store upon leaving; bins for recycling are also available.

Any questions for the event may be sent to Lady Marguerite De Neufchasteau (Nancy Weed) at nancyfuller1964@yahoo.com or call 1-315-947-6968. All marshal questions may be sent to the MIC Lord Corbinus DE Cuvis (Joel Weed) at corbinusdecuvis@yahoo.com or mailing address for both above is PO Box 263 Wolcott NY 14590

Please alert the head cook, Andrew Patton at kilian2@yahoo.com or phone 1-585-747-6915 (no calls after 9pm), to any allergies or food restrictions. The lunch will be capped at 100 .

Adult Event Registration is \$15, Adult Member Discount Event Registration is \$10, Youth 6-17 Event Registration is \$5, Children 5 and younger are free. Lunch will be available for an additional \$4 fee, but you must register in advance Pre-registration for this event is encouraged; please make checks payable to SCA NY Inc., Barony of Theskorre and send to: Bethany Comegys 2873 Palmyra-Marion Rd Palmyra NY 14522, email Rosiebeth1884@yahoo.com; 1-585-472 2934 no calls after 9pm

Camping is available both Friday and Saturday nights. We will have space for tents with ample port-a-castles scattered throughout, as well as room for RV camping with

<http://www.geneseecountrycampground.com>. Merchants are welcome at no additional charge, but must bring their own setup. Day visitors are encouraged to bring their own pavilions for shade.

Directions: From Rochester: Take I-490 West to Exit 1, LeRoy, then follow the signs to Rt. 19 South to LeRoy Approximately 4.5 miles, turn left onto Rt. 5 East at the light in LeRoy. Go east on Rt. 5 about 4.1 miles and watch for the sign for the Lime Rock Speedway and Genesee Country Campground on the left. Turn left onto Flint Hill Road. From the East, West, or South, take your best route to the New York State Thruway and exit 47, Rochester/LeRoy. After the toll booths, take I-490 East toward Rochester and exit at Exit 1 (your first exit off 490). Follow the signs to Rt. 19 South to LeRoy. Approximately 4.5 miles, turn left onto Rt. 5 East at the light in LeRoy. Go east on Rt. 5 about 4.1 miles and watch for the sign for the Lime Rock Speedway and Genesee Country Campground on the left. Turn left onto Flint Hill Road. See *below.

*Approximately .5 miles on the left will be the campground. Go past the main campground entrance and turn into the entrance marked with the SCA sign. Follow the markers to the Tollner.

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Silverwing's Law #11: The probability that you forgot to pack something is directly proportional to the distance of the event times the necessity of the item. _{SaK}

#22 We can, therefore we do. We do, therefore we have always done. We have always done, therefore we must always do. We must always do, therefore an officer must oversee the doing. There is an officer, therefore we must report. We must report, else we will lose our tax status. (The Cascading Bureacracy Meme) SaK

#28: No one who is facing the audience should be surprised at court. Daniel of Lincoln

#38: Solving problems is easier if you haven't picked your solution before you start. Azelin

CALENDAR OF EVENTS

MAY

- MAY 1 HAPPY NEW YEAR A.S. LI (FIFTY-ONE)
- MAY 5 CINCO DE MAYO
- MAY 7 AETHELMEARC SPRING CROWN TOURNAMENT (DELFTWOOD)
[HTTP://AETHELMEARC.ORG/EVENTINFO.PHP?EVENT=1011](http://aethelmearc.org/eventinfo.php?event=1011)
- MAY 8 MOTHER'S DAY
- MAY 19 – 22 AETHELMEARC WAR PRACTICE (STELTONWALD)
[HTTP://AETHELMEARC.ORG/EVENTINFO.PHP?EVENT=1078](http://aethelmearc.org/eventinfo.php?event=1078)
- MAY 27 – 29 PALFREYS AND POLEARMS (RHYDDERICH HAEL CHAMPS)
[HTTP://AETHELMEARC.ORG/EVENTINFO.PHP?EVENT=1142](http://aethelmearc.org/eventinfo.php?event=1142)
- MAY 28 QUEEN'S RAPIER CHAMPIONSHIP (ACG)
[HTTP://AETHELMEARC.ORG/EVENTINFO.PHP?EVENT=1143](http://aethelmearc.org/eventinfo.php?event=1143)
- MAY 30 MEMORIAL DAY

JUNE

- JUNE 3 – 5 NORTHERN OAKS WAR MANEUVERS (MIDDLE KINGDOM)
[HTTP://NOWM.CLEFTLANDS.ORG/](http://nowm.cleftlands.org/)
- JUNE 4 BRASS RING THING DEMO (BEAU FLEUVE)
[HTTP://AETHELMEARC.ORG/EVENTINFO.PHP?EVENT=1152](http://aethelmearc.org/eventinfo.php?event=1152)
- JUNE 7 RAMADAN STARTS
- JUNE 14 FLAG DAY
- JUNE 17 – 27 SCA 50TH ANNIVERSARY (DANVILLE, IN)
[HTTP://50YEAR.SCA.ORG/](http://50year.sca.org/)
- JUNE 19 FATHER'S DAY

JULY

- JULY 1 CANADIAN INDEPENDENCE DAY
- JULY 4 AMERICAN INDEPENDENCE DAY
- JULY 8 – 10 PAX INTERRUPTUS (THESCORRE)
[HTTP://AETHELMEARC.ORG/EVENTINFO.PHP?EVENT=1153](http://aethelmearc.org/eventinfo.php?event=1153)
- JULY 29 – AUG 14 PENNSIC XLV (STELTONWALD)
[HTTP://AETHELMEARC.ORG/EVENTINFO.PHP?EVENT=1120](http://aethelmearc.org/eventinfo.php?event=1120)

The Vigilance: A Publication of Heronter
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