

The Adrian Herald Arts & Sciences Quarterly

February 2000

Greetings Unto the Populace of Adria

Adria has become a far reaching and diverse Empire. Knowing the events and disposition of her subdivisions has become a quest of ever increasing difficulty. We ask that the subdivisions please let us know if they have e-mail lists or other newsletter publications we should attempt to follow. If they need our mailing address for such information our Chancellor, Sir Karl, can provide it. In planning to reach as many corners of the Empire within this year of our reign we are asking assistance from the populace regarding their scheduled events. Our Lady-in-Waiting, Dame Maud de Clayton, will be attempting to gather said information for us on a regular basis, and we would appreciate everyone's cooperation. If there is a particular event such as a coronation, pas de armes, etcetera that you think we should attend please do let us know.

We would like to thank the populace of Terre Neuve for the recent hospitality they extended to our personage. After the ten hour drive they made us feel most welcome, and the warm welcome extended to Ourselves, the Imperial Chancellor, and our Lady-In-Waiting was most appreciated. During our visit the Emperor was presented with the gift of a new tunic by Julianna Hirsch, for which we most heartily thank her.

On the issue of the Empire's growth, we currently are working with a new Shire forming based from Moscow, Idaho. Starting with some thirty members they are putting together their government, developing a website, and developing a demo guideline package for their members that includes ideas on school programs. They are working hard on all aspects of their growth and formation, and we are expecting to have their documents in hand very soon.

The bylaws revision should be available within the next 20 days. It will be posted electronically, and Crowns will be notified directly of its availability. The stack of agendas the revisions are drawn from is about six inches tall, and spans four chancellors. Many of agenda items were passed as directives, meaning they direct the Chancellor to actually write the language of the law. Thus this update has been no small task. We will be most indebted to Sir Karl and Dame Maebd for their assistance in this work.

On a planning note, it is our hope to have the sites secured for the Imperial wars for the rest of our reign very soon. We hope to have general, if not specific, locations announced in next month's AH for the populace's planning purposes. To date we know that the Banner War west will be in Flagstaff, Arizona.

We will be initiating a new practice this month, that of a newsletter from the Imperial Crowns to the crowned heads of the subdivisions. The focus and content of the newsletter will be to transmit information regarding Imperial laws, projects, the technology of running the subdivisions, and articles concerning ways to raise funds, demo ideas, educational programs, etceteras. It will also contain a running report on the subdivisions' reporting, to assist everyone in tracking their requirements. We will consider it as our "return" reporting to the subdivisions, just as the subdivisions are required to report to the Imperial Crowns on matters of business.

We would like to remind the populace "at large" that posting on an electronic list does not constitute officially contacting us. We cannot possibly read every e-list out there. If you need to contact us then do so directly. If you've no reply, try at least once more (especially if it was electronically sent). Also keep in mind that we are sometimes "in the field" for the weekend. If you have a specific deadline for response specify it in your message. If something is coming up that you know will require a "hot turnaround" give us some advance warning if possible. And remember, the Chancellor's phone number is listed herein. We speak every evening. [For those who don't know, Sir Karl and the Empress live under the same roof - don't tell the Emperor...]

Last, but not least, some words on the Arts. Sir Duriel van Hansard has decided to take a leave of absence from Adria, and does so with our blessings. The new Minister of the Arts will be working collectively with ourselves to refine and rewrite the current Arts & Sciences Manual. We are therefore soliciting commentary in the form of ideas, suggestions, and notations regarding weak & strong points of the current manual from the populace, ministers, and crowned heads alike. Please send your input to the both the Empress and the Minister of Arts both if you can by March. If you require a postal address to do so, call or e-mail the Chancellor.

The Quarterly Arts Issue

This issue is the first quarter arts issue. Hopefully you will find it full of useful and inspiring information. As its title implies, there are three more like it scheduled for this year. It represents an opportunity for artisans to engage in fulfilling several knightly virtues; prowess and largesse at the very least. Displaying your prowess is one of the actions a knight should consistently engage in. This issue offers a chance to do just that. In the matter of largesse, the sharing of what you have learned exhibits a generosity of spirit. To put our own personal view upon the issue, you cannot own knowledge, only discover it. To share it with others only affirms your prowess and builds your renown.

Now, you might ask why we have brought up the topic of chivalry in the midst of an arts discussion. We said in our candidate's statement that the importance of posing the question "what is Chivalry" outweighs the answer. There is no reason a knight artisan should not struggle with addressing the principles of chivalry as a combat knight would. We strongly encourage knights artisans throughout the empire to spend time studying the points of chivalry so that we can engage in discussion of them as they might apply to the Arts. We (that would be the Imperial we) would like to invite all knight artisans, and those who aspire to such knighthood, to join us in an effort to discuss how the points of chivalry apply to the arts. Submissions should be addressed to the Empress. We, for our part, will put together a moderated list of questions to consider in the next issue. We hope to publish select essays in the remaining three arts issues this year.

We thank you for your ear, and wish you all to prosper.
Elisabeth, Imperatrix

Chesapeake

Unto the Populace of Adria

With the cold weather upon us, we are holding our Collegiums and Crown Events on the same day at members homes.

The Barony of Narnia was the site for the January events. Baroness Kyra Evaine held a Collegium on "Judging the Arts Tournaments". She went over some examples of projects and the finer points of judging. It was a good refresher. Now all members of Chesapeake are able to judge an Arts Tourney.

The Crown Event began on a dreary day, with the intent of staying wet. Dame Megan Rhys has taken up the Rolls position until we can find another suitable candidate.

Our good Knight, Sir Ryien Gerran III, and Sire of House of Hofen, has left this Duchy in search of New Land up north. We are in search of a new Sire to take over the care of the fine people that were left behind. Someone has spoken up. We'll let you know at the next Crown Event in February what has occurred.

Baron McLorie and HRG Lord Iceman granted Goodman Sealgaer permission by the Crowns of Chesapeake to muster forth as a Privateer of named Ship, De Pegasis De Liberatum, and to maintain a merchant vessel and watch the waterways north and south of the Duchy.

The Combat Tournament of Light Ren was won by Sir Chris Mac Draco, beating out the other contenders of Master Cormac, Baron McLorie and even Lord Sven.

The Arts Tournament was won by Baron McLorie with his Beef Stew, which was delicious. The other arts participants were Linette Von Gerns, with handmade candles, Baroness Kyra with an Elizabethan Doublette, and Squire Elenora with a female Ren shirt. Huzzah! to everyone for their efforts.

The Archery Tournament could not be held because of limited space behind the Barony Estate. We might be able to have a tourney in March. We'll see what unfolds.

HRG Megan Rhys has now received her own e-mail, you may reach her at birdchain@mindspring.com.

In Service to the Dream,

HRG Lord Sven Iceman, Viking Dragon Lord
And HRG Lady Megan Rhys

Esperance

The Esperance crown tourney was held on January 8th and included all three types of combat, an arts tourney, and a peasant shoot. During opening court, Baron William of

Vineland announced the formation of the County Bastone and the elevation of Sir Cromar Wolfsblot to the position of Count Bastone. Congratulations to the Count and the County! During the day's battles, the ren list, which was quite large, was won by Squire Dagr, who thereby achieved the win he needed for his knighthood. Congratulations to Knight-candidate Dagr!

An estates meeting was held during the lunch break during which the former crowns were unanimously awarded their retirement titles. Other business put before the estates included a request for discussion and opinions from HRM Vilhelm von Seiken Uladrachen regarding the use of thrusts and tip cuts only in ren tourney combat. Discussion was energetic and the ren tourney was fought in the suggested style. Overall, the suggestion was well received and HRM will make his decision before the end of the month.

Another initiative comes from the Royal Minister of Arts and Sciences, Sir William Ce'Wolf. He has requested that artisans bring two projects each month if they are able. Each month, there will be an emphasis on a certain category of arts in an effort to run two lists each month. The February event will see the first of these tourneys with an emphasis on fine projects. The March event will be autocrated by the Barony Glendorin. Sir Galadon Pendragon, as their representative, has declared that the emphasis will be on the martial arts during that event. It will be interesting to see what arts projects appear under that emphasis.

An unofficial 12th Night Feast was held in the Canton of Aquitaine after the event. Unfortunately, the event ran longer than expected and those who attended both arrived late to the Feast. Fortunately, there was plenty for all and no one went hungry. The Feast was both well attended and well prepared. The food was great and fun was had by all.

Their Majesties have also declared the February event, to be held on the 12th of the month, to be a Festival of Chivalry. Special prizes will be awarded for the most chivalrous and honorable in all fields of endeavor. There are some special events planned, so come on out to see what they are and increase your renown!

Sangrael

Greetings from Sangrael, The coronation of our new Archduke, Sir Caspain Dunbar, was held this month in conjunction with our January event. We would like to thank Sir Mathahmain Kilshannig and Lord Nigel The Byzantine once again for the wonderful ceremony. Dame Brynna was another honored guest at our gathering. We had a small feast in celebration that was enjoyed by

all. Many lists were held. Shinai was won by Squire Calamar, Renn by Sir Jamie MacDonald, and Arts by Lady Dawnlyn MacDonald. Due to fading light, The final round of Steel will be fought at our Feb. event. The Archery list was also postponed due to lack of facilities.

We would also like to thank both Aquitaine and Terre Neuve for their hospitality at their respective Twelfth Nights.

Upcoming events-- Sat., Feb. 5 at 11am at Summerlake Park, Lake Elsinore

Sat., March 4 at 10am(NOTE EARLIER TIME) at Summerlake Park.

Fighter practices on alternate Thur. call 909-699-1229 for location.

Terre Nueve

Greetings from beautiful Terre Nueve

A clear sky greeted the populace, on January 15th, as people set up pavilions, laid out armor and arts, and began greeting one another. The Crown Tournament/ Demonstration was enormously successful. As the ring of steel echoed through the park, many mundanes joined our merry group and seemed delighted by the glimpse into the days of yore when chivalry won the day.

Many Adrian's joined us from diverse corners of the Empire. The Empress herself, Dame Elisabeth, her Lady-in-Waiting, the wise abbess, Dame Maud and Sir Karl as well as Their Royal Highnesses Sir Vilhelm von Sieken and Dame Maedb of Esperance and many others. Pardons to those too numerous to mention. Your presence at the Tournament and Feast was a gift to Terre Nueve and we value your kinship and camaraderie.

The Combat List Wins:

Shinai: Baron William De Mild

Ren: Sir Jamie the Red

Steel Sir Gwydion

2 Masterworks were awarded to Mistress Juliana Hirsh in the Arts

At opening Court Sir ALynn McDonnon received his Knight Bannerette, adding yet another second level knight combatant to the arms of Terre Nueve.

From the delightful day spent on the green amongst friends new and old, the populace parted briefly to adorn (I repeat adorn) themselves for the 12th Night Feast to follow. The numbers that turned out for the tournament were great and the feast turnout even greater.

I will surely run out of adequate words to describe the ambiance, the sumptuous food, the gorgeous clothing and the merriment. Everyone arrived dressed in their very finest attire, many a lord and lady turned out in richly adorned creations. Stunning could

easily describe the mass that mingled that evening throughout the candlelit hall.

The feast began with the ruddy chef appearing before the high table to present the head of the beast who fed them. The roast suckling pig was said to be, by many, the most tender and moist they'd ever feasted upon. Besides the many delectable side dishes, salads and breads, there was an entire table heavily laden with desserts. So much food was served that those who wished could return again and again to fill their plates.

Knightings and Awards

The awards of the evening include the bestowing of titles

To Squire Shamus McDonnon, Lord

To Dame Rose, Lady Baronet

To Marquis Alijandro, Lord Baronet

To Sire Terrin daDonnon, Lady

To Dame Anna formerly Squire Cate, Lady

Orders:

To Mistress Juliana, The Royal Order of the Harp

To Baroness Marcella, The Royal Order of the Quill

To Sire Julianna, The Royal Order of the Star

To Baron Badger, The Royal Order of the Lion

To His Grace Sir Johann Warhammer and the Lord and Lady

Sir ALynn and Dame Allora McDonnon, Royal Ambassadors to the Queen and King of Terre Nueve.

Knightings:

Dame Anna, Knight Robe and Knight Minister

Sir ALynn, Knight Minister

Grateful Thanks to the many who stayed to help with cleanup including those who removed their Crowns to pitch in. The night wound down with warm partings and gentle smiles. The autocrats of this feast managed to do an exceptional job and many will remember the night with fond regards.

The Kingdom of Terre Nueve will hold it's February event, The Hearts and Honor Tournament on Saturday the 19th in Poway at Garden Road Park. Opening Court 9 AM.

There will also be a Crown Estates Meeting held the same day in the park during lunch. Games will be organized for the patient populace. The short agenda will include approval of the War Contenders as well as items of Old Business.

Collegiums being held that day will include a collegium from Deputy Chancellor Marcella on Adrian paperwork, the points system and how to present a proposal to your local Estates, and one presented by the Royal Minister of War and Joust, Sir William, on Marshaling, a must for all Marshals, but open to all.

WAR in Terre Nueve

Their Highnesses Dame Josephine and Sir Tremain are looking wan and listless, all about the court there are whispers that the King and Queen are being slowly poisoned, a little bit here, a little bit there ... slowly as to not cause any one food taster to fall ill. No one knows by whom or why. No solid evidence has surfaced to substantiate the rumors yet the King and Queen grow paler by the day.

Dame Dorthea of Kildarn claims her nephew, Sir Kieran Cladheamothmor of Killshannig is the true and rightful heir to the throne of Terre Nueve. Close on the heels of this announcement was another claim to the throne, this made by Dame Allora McDonnon, that her Clan Chieftain, Sir ALynn McDonnon is the true and rightful heir to the Throne of Terre Nueve.

At the 12th Night Feast, as the two women made their claims The King was speechless (surely attributable to the poison) The gauntlet was thrown, the challenge accepted and there shall be WAR IN TERRE NUEVE. The decision of who is the rightful and legal heir to the Throne of Terre Nueve shall be made by trial of Arms and Arts in March when the snows begin to thaw and the contenders make ready their arms (and arts).

War Info to date:

Where: Petraro State Park, San Diego

When: March 18-19, 2000

Who: Dame Dorthea and Sir Kieran vs. Dame Allora and Sir ALynn

Site held from 12 noon on Friday till 8 PM on Sunday

Warm Regards and Well Wishes for all our Friends throughout the Empire!

Squire Marcella nicCaern de Coirnoir
Baroness of the Palentines

Tierra del Fuego

Tierre del Fuego sends greetings to the rest of the Adrian Empire and wishes all well. TdF members gathered for the second year to collect, wrap, and present Christmas gifts to disadvantaged children at Bay Point School, grades 4 through 5. Sir Karl administrated the acquisition of most of the gifts and wrapping paper throughout the year. An amazing array of gifts was assembled, often in keeping with our theme of history. Thank goodness for men-at-arms action figures with their own armor! A wrapping party took the place of the usual Wednesday night sewing /arts meeting; thank you Dame Elisabeth, Sister Maud de Clayton, and Julianna Sattler for your help. On the appointed day Sir Karl

(dressed as Saint Nicolas 15th century style) and Dame Elisabeth (dressed as either a 15th century page or an elf, depending on how you look at it) went to the school and handed out gifts to the students. It was a heartwarming day. Notable moments: three girls inquiring as to how they were picked because, as it turned out, they thought that another little girl in their class was more deserving. Kind of puts the meaning back in Christmas.

TdF's January event featured Tarochi gaming, sewing, and an archery tournament leading up to a field trip to the Canterbury Tales Feast. So nice to attend a feast put on by someone else! Upcoming events in TdF focus mainly on the annual celebration of the "Emperor's Birthday", a twenty year old local tradition that commemorates the birthday of the Holy Roman Emperor in 1523 (and the victory at the Battle of Pavia the following day). The event takes place February 26 at the Camel Barns, from 5pm on. TdF members will also participate in an invitational Pas de Armes Tournament for Love & Honour being hosted by another group.

In service,
Tierre del Fuego

Umbria

Greetings!

The new millennium has been full of excitement here in Umbria. We would like to thank all of you who have added to the fun through your hard work and dedication to the dream. Our Estates, Ministers and Chivalry have pulled together to create fun and well run events for Our people. To the tallest man in Umbria, thank you for your understanding with the Thunar Event. It seems communication is still medieval at times!

We thank all of Our people for their support of the Fools War and the Millennium War last month. So many battles, so little time! Warriors keep your skills honed. Remember April is the County War and May is Banner War! Defend the Banner!

We have great news in Umbria! Sir Michael Sinestro received his third belt and is now a Knight Minister. Sir Roland of the Icelands spoke the oath in German, receiving his second belt to become a Knight Minister. Sir Keegan recited the oath and received the collee' to be welcomed as a Knight Bachelor. Dame Julie Anne McBride was dubbed by the king's hand and raised up as a Knight Minister. Sir Ievan has accepted the position as the new Viceroy of Westraheim. Sire Athena represents House Twin Dragon, Our newest estate. The King's Musketeers have been selected: D'artangen as himself, Sir Duncan is Porthos, Richard as Artemis, and Konor as Athos. Congratulations all!

We would like to thank the Ship Integrity and

the Crowns of Avalon for their participation in the knighting ceremony of Dame Julie Anne. You are always welcome as guests within Our Kingdom.

In service,

The Crowns of Umbria,
Rashalak I and Delia I

Your Presence is Requested

The events in other lands are exciting! The visitors are honored guests in a foreign land. In combat, their moves are unexpected. In the arts, their knowledge is enlightening. In archery, their skill is unknown. In ministry, their help is always welcome.

What is old in your land is viewed as fresh when abroad. The old complaints are left at home; the joy of the game is found anew.

Come! We entreat you! Gather your friends and come to Imperial Banner War this May. Make plans to visit a Shire, Duchy or Kingdom near you. Knights, you have the right to ride unhindered. Ride! Your presence is requested to make a list, teach your craft, and share your knowledge.

Contact someone on the list found at the back of the Herald about what is planned in his or her area. They will be thrilled to have you visit!

York

York sends it Greetings to the Populace of Adria

York's first Crown Event of the new Millenium was one of our extraordinarily rare days that are neither too hot nor to cold with a nice breeze and no rain. Their Royal Majesties King Raffe and Dame Brejenne Cunningham, our new king and queen presided. Reminders were made regarding our upcoming Estates Meeting and our first Archery Tournament. Items regarding our participation in the upcoming Renaissance Festival during the month of February were presented along with a reminder that we would be having visitors from Chesapeake as well as possibly from the west coast.

Lord Sir Killian Oakesblood announced his engagement to Sire Josephine Durand with the ceremony to take place sometime in the year 2001. Congratulations and Best Wishes to the happy couple. Lady Sire Zabrina DeVine and Giacomo deVerona both of House Giovanni gifted Malcolm of House Oakesblood our Royal Herald with a beautiful tunic sewn by Lady Zabrina. Sir Zachary O'Malley presented Captain Sir Tristan Thorne with a finely crafted sword, both these fine knights are of House Giovanni. The sword was a congratulatory gift in honor of Sir Tristan's nomination and acceptance into the prestigious Queen's Guard. A place in the

Queen's Guard was awarded to Sir Tristan for his chivalry on the field. Of the 17 nominated Sir Tristan was one of the two accepted for this position. Huzzah, Sir Tristan!!!

Sir Olav de Wight presented our Hobbit Mistress Kia Netherwood with a beautiful hand crafted miniature castle for the children's enjoyment. Sir Olav is quite the talented craftsman and has quite an imagination for his castle came fully staffed by a princess and a dragon as well as various other personalities. Mistress Kia who has the courage of St. George and the patience of Job (for who else would accept such a challenging position) was quite delighted with the gift.

Our Musketeers had their annual contest to determine this years Captain. Captain Sir Tristan Thorne won the contest but turned the position over to Baldessar Mondri of House Giovanni. King Raffe announced his eligibility for his 2nd level ministry knighting, Sire Moreta Harper of House Thistledown announced her eligibility for her Arts AND Ministry knighting and Dona Laura Thorne and Lady Sire Zabrina DeVine their eligibility for their Arts knighting. Both Dona Laura and Lady Zabrina are of House Giovanni.

Congratulations to all of our new knights to be. I am sure you will all prove to be shining beacons of honor and chivalry.

This month's shinai tournament was won by Gigantus, Sergeants Ren was won by Sire Moreta Harper, Ren was won by Captain Sir Tristan Thorne and the steel tournament was won by Sir Cullen Crombie of York. There were 2 masterworks awarded in the Arts tournament, one to Nest Llywelyn, the Sage of York for her lace tablecloth and the other to Ana Llywelyn for her astrology chart, both belong to Caer Morrigu.

Our Estates meeting was held on the 15th, of note, retirement titles of First Earl and Comessa of York were granted to HIH Dame Jericho Gutte d'Or and Lord Killian Oakesblood in recognition of their successful reign as the Royal Crowns of York, retroactive retirement titles of Viscount were bestowed upon Lord Killian and Sir Trakx Greenwood as well as Viscountess upon Dame Jericho, for successful reigns when York was still a Duchy.

Our first Archery tournament was held on the 16th at Sir Trakx's estate. We had 14 participants, the majority having had little or no experience. There was much laughter but a good time was had by all. King Raffe was the winner followed closely by Giacomo deVerona and Sir Trakx Greenwood.

Yours in Service

Ana Llywelyn, Chronicler

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Calendars

by Linette Von Gerns from the book
"The Encyclopedia of Middle Ages", Page 94

Calendars were used during the Middle Ages for both practical and religious purposes, it being just as important in most medieval minds to observe a religious holiday on the correct day as it was to plant a crop at the best time of year. Many holy days in the three major religions in the West (Christianity, Judaism, and Islam) had to be carefully calculated, and families routinely observed personal holidays such as birthdays or death anniversaries.

Christians used the calendar of ancient Rome, known as the Julian calendar (after Julius Caesar, in whose reign it was fixed during the first century b.c.).

The Julian is a solar calendar in that a year is measured by the sun and an arbitrary number of months are assigned an arbitrary number of days. Since the sun returns to its exact position in the noonday sky every 365.25 days, months will have varying numbers of days and an adjustment or "intercalation" (like adding a day during a leap year) will have to be made to bring the calendar into synchrony with the seasons. Jews and Muslims use a lunar calendar based on the moon going through its phases every 29.5 days. The Jewish year uses a leap month as an intercalatory device; the Muslim calendar does not, so the Muslim year aligns with the solar year every 19 years. In all cases, expertise in

calculation and in astronomical measurement is necessary to determine festivals.

The New Year. What day of the year is to be determined as the first, an issue mainly of legal and record-keeping interest, was nevertheless one for which diverse practices abounded. The Roman civil year began on January 1, but the pagan associations of the practice gave rise to the "Christmas year" (anno Domini, or "year of our Lord"), in which the year began on Christmas day. This was formalized in calendric tables created by Bede and was adopted by every western country except Spain.

From the ninth century onward, two systems became dominant: the so-called Pisan calendar, which was a modest adaptation of the Christmas year, used in Mediterranean countries and in most of the Holy Roman Empire; and the Easter cycle, according to which Easter (a highly movable holiday) was the first day of the year. Later, a set day, the day of the Annunciation, on March 25th, was designated New Year's Day. This practice prevailed in England, France, northern Europe, the Netherlands, and parts of Germany. Calendars were often elaborately decorated and prefaced or used in books of hours and breviaries, marking the many saints' days observed by a family or community. Tax collection was often coordinated with specific holidays, even if their date varied. For much of the West, the Julian calendar was replaced by the Gregorian calendar (named after its sponsor, Pope Gregory XIII) in 1582, although the Julian calendar continued in use in many parts of the world for some centuries after that date.

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further stabilized the dry-pivot compass by making the needle less likely to be knocked off its pivot and was introduced in 1380.

To keep track of their course, the helmsman or navigator would chart their course on a traverse board. This simple instrument was basically a compass card, without the compass, with a number of pegs attached with strings. The course would be marked every half hour for every four hour watch by setting a peg into a hole in the traverse card for the direction traveled.

While the magnetic compass helped keep the early navigators on course, and the astrolabe (or similar instrument) helped locate them north or south, they still had to rely on good fortune, luck, clear skies, and dead reckoning to find their way across the open sea. Far too often this dead reckoning led to tragic results. Next up: Dead Reckoning and the Knot.

The following resources were used in researching the magnetic compass:

The Lore of Ships, edited by Sam Svensson. Nordbok International, copyright 1966. ISBN 0760707081

Text and illustrations of the compass, compass cards, and explanation of the use of the various compass components.

The Illustrated Longitude, by Dava Sobel and William J. H. Andrews. Walker Publishing Company, copyright 1995, 1998. ISBN 0802713440
Discussion of latitude and longitude, and nautical navigation in general.

Timelines: Ships, Sailors and the Sea, by Richard Humble. Franklin Watts, Inc., copyright 1991. ISBN 0531110923

General discussion of ships, sailors and various items used, including the compass and traverse board, with illustrations. The book is very general in nature, designed for young adults, but is fairly accurate in its details.

The Overlook Illustrated Dictionary of Nautical Terms, by Graham Blackburn. The Overlook Press, copyright 1981. ISBN 0879511249
Illustrated text describing nautical terms and equipment, from ancient times to modern. Good source book to define and elaborate on things nautical.

The World Book Encyclopedia, Volume C. Field Enterprises Educational Corporation, copyright 1974. ISBN 0716600749

Text describing the compass, compass points, history, and errors (deviation and variation).

Medieval Navigation

Part 2 - Magnetic Compass by Robert "Jestar" de la Fonteyne

Being lost at sea can be deadly, even more so than being lost on land. In the open sea, far out of sight of any land, there are no points of reference to be used to keep a straight course. Yes, you can use the sun, moon, or stars to help guide your course, but fog or overcast (both common conditions at sea) can easily take these ready references away. At least on land you can sight in on a distant mountain, while the mountainous waves are constantly changing while at sea. What to do... Early sea-going explorers would sail within sight of land, a prudent precaution for navigation before the magnetic compass, however this did not stop all early explorers from venturing out away from their homelands. The Vikings were a fine example of explorers that went on without the compass (very early in their time) and sight contact of land. Using only a simple, hand-held sundial and exceptional knowledge of celestial bodies, they traded and conquered vast stretches of Northern Europe, Iceland, Greenland, and North America. As they explored, they learned and passed along tales of their travels in a rich, oral tradition. One of their greatest discoveries was that of lodestone (or loadstone) and magnetism. According to Are Frode, the Norsemen are said to have used the leidarstein for a primitive compass during a voyage to Iceland as early as in the year AD 868.

No one knows who the inventor of the magnetic compass was, and it is possible that it was simultaneously "discovered" in various parts of the world without knowledge of the other "discovery". The Chinese Emperor Hoang-Ti is said to have used magnets on his chariot to find his way south as early as the third millennium BC. The earliest date for the use of a compass on board a ship occurs in Chinese literature in AD 1111, and it is possible that China had gotten the compass from India.

The early magnetic compass was simply a bowl of water with a sliver of lodestone floating on a small leaf or piece of straw (a piece of cork or thin sliver of wood would also suffice to float the lodestone). An addition of a compass card (a frame that marked the cardinal points of north, south, east and west) completed this form of the magnetic compass, which was known as the wet-pivot. The first dry-pivot compass is mentioned in 1269 and had the advantages of not being easily dislodged and reduced needle jitter from the movement of the ship. The complete compass card, with 32 points of direction,

New World Foods & How They Changed Our World Forever

submitted by Dame Elisabeth, *Tierra del Fuego*

If you are a food history buff there is a wonderful book you might enjoy named "Why We Eat What We Eat". It focuses on how today's classic international cuisines are often integrally based on New World ingredients, and many New World modern cuisines are heavily based on Old World foods. The "Italian" tomato and the "Irish" potato both came from the new World. The cheese in "traditional" Mexican cuisine is borrowed from the Old World. All are examples of the crossover influences the "New" and "Old" worlds had on each other. On the other hand the common assumption that all squashes and gourds are New World is untrue. This book helps sort it out, wandering between scholarly and anecdotal stories about the author's travels. Following are brief summaries of some of the items:

Potatoes (from Peru): Two centuries passed before fearful Europeans were persuaded that this exotic relative of the deadly nightshade (& equally suspect tomato) was fit for more than [feeding to the] pigs. It took roughly 250 years for the potato to make its way from Peru to Spain and then to be naturalized and adopted as a popular food. The potato arrived in France as a staple food in the early 1800's. Once accepted, the potato established itself as the cheap source of food energy. It thrived in the cool climate and poor soil of Ireland and Belgium; so well that entire populations came to depend on it for their survival. Apparently when the potato and the sweet potato were presented to Queen Isabella by Columbus the potato was unpopular,

while the sweet potato was adopted with fervor at a time when sweet and heavily spiced foods were favored.

Strawberries: The strawberry existed on both sides of the Atlantic, but was not to achieve its fullest development until the wild strawberry found by early Virginian settlers was sent back to Europe to be coaxed into producing larger fruits. The European wild strawberries had remained small and seedy, resisting all attempts of early botanists to improve upon it. Perhaps this is why there is a seeming lack of early recipes for a fruit that we know was available?

Green Beans: originally American green beans, which the British call French Beans (of course), and the French call *Haricots Verts*. They reached Old World tables in 1528, when Canon Piero Valeriano was given some large kidney shaped beans by Pope Clement VII. In a spirit of respectful curiosity, he sowed them in pots. He meticulously noted the plants progress, marveled at their fertility, and added that the dish prepared from his crop had been delicious. Catherine de Medici took a bag of their seeds with her as part of her dowry to her new home in France as the betrothed to the Dauphine of France. Thus the famous bean dish of the Languedoc, "cassoulet", originated in the landing of the haricot bean - not yet known by that name - on the shores of the Gulf of Lions.

Another interesting, if not even more informative (and entertaining) is "The History of Food" by Maguelonne Toussaint-Samat (translated by Anthea Bell). A large and useful book, the writer covers an amazing array of information writing in a style that is both witty and entertaining. The anecdotal historical tales set forth to illustrate the history of what we eat are both useful and educational both. Happy eating!

Sowpys Dorry:

Nym onyons and mynce hem smale and fry hem in oyl dolyf. Nym wyn and boyl yt wyth the onyouns; toste wyte bred and do yt in dischis, and god Almanade mylke also, and do ther' above, and serve yt forthe...

Samuel Pegge (editor), "Ancient Cookery", appended to "Forme of Cury" receipt collection of: the chef Maister cokes of kyng Richard the Secunde" Form of Cury 1390, Ancient Cookery pre-dates (unknown specific)

Notations as prepared for the feast: Serves 6

(I've tried to note the recipe by task in the order which they were done, my purpose being to help organize the process as well as list the ingredients)

Mince 3 to 4 large onions.

Heat ¼ cup olive oil in a large stew pan.

Add onions to the oil and cook over medium low heat until they are clear and lightly browning (you don't need to brown & caramelize the onions as you do for French Onion Soup, the brown will come from the glaze that the onion juice lifts from the pan). If you are doubling this recipe then you can cook them over medium heat, being sure to stir often.

While the onions are cooking, grind 4 tablespoons of almonds fine (either in a food processor or a mortar & pestle - I used the pestle which didn't take long).

Soak the almonds in ½ cup wine and ½ cup boiling water.

Add the rest of the bottle of wine to the cooking onions, cover the pot and simmer for 15 minutes.

(If you are preparing this in advance of a feast, then you can set both the onions and the almond milk to cool and refrigerate. Do not combine them yet, that is done just prior to serving).

Add the almond mixture ("almond milk") to the onions and cook for a few more minutes. Salt to taste.

Place toasted bread in each serving bowl, and dish forth the soup over the "sops".

Notes

This onion soup is a more delicate version than the "French Onion Soup" that we are so familiar with. The hearty French Onion Soup creates a rich meaty taste combining caramelized onions with a rich meat broth. This soup is meant to be a lighter almond milk & wine soup, and indeed some recipes for "Soupes Dorroy" or "Sowp Dorry" do not even have onions in them. There is disagreement among scholars as to whether the "Dorry" means "gilded" (Austin, Thomas "Two Fifteenth Century Cookbooks" pg. 27), or "du roi" meaning "royal" (Hieatt & Butler, "Pleyn Delit"). The French D'or, meaning "of gold" is one syllable. I support the "du roi" theory as all the English spellings associated with this receipt are clearly two syllable words, and for the same reason the authors of "Pleyn Delit" do. Wine in England was very expensive in the period.

Original Recipe Source

The *Forme of Cury* as edited by Samuel Pegge was published in 1780. The collection is recorded as "the chef Maister cokes of kyng Richard the Secunde"; it has been dated 1390. The volume contains another late fourteenth century roll, the two part "Ancient Cookery". The authors of "Pleyn Delit" publishes the original recipes, their interpretation, and their notations.

Soops of Buttered Carrots:

Take fine young carrots and wash them clean; then have a skillet or pan of fair liquor on the fires, and when it boils, put in the carrots, give it a walm or two [parboil] and take them out into a cullender; let them drain, then mince them small, and put them in a pipkin with some slic't dates, butter, white wine, beaten cinamon, salt, sugar, and some boiled currans, stew them well together, and dish them on sippets finely carved.

Robert May, "The Accomplisht Cook, or the Art and Mystery of Cookery" printed by N. Brooke for T. Archer, 1660

Notations as prepared for the feast: Served 16

(I've tried to note the recipe by task in the order which they were done, my purpose being to help organize the process as well as list the ingredients)

Place 5 cups of water with 1 teaspoon salt in a large saucepan on the fire to boil.

Rinse 5 pounds of fresh carrots (they should taste sweet raw, not bitter) in cold water and slice into thin rounds. Add to the boiling water, cover, and cook till tender but still firm. If they cook till too soft they will lose their texture in the second heating.

Separately, place 3 or 4 Tablespoons of currents in a small pan with a little white wine and bring to a boil. Turn off heat and set aside to steep.

Drain the carrots in a colander. It is important to drain them well so excess water doesn't ruin the sauce. When drained mince (if you own a blunt hash knife this can be done in the pan).

In the now empty saucepan place 10 Tablespoons of butter to melt; return carrots to the pan and return to the fire (lower heat). While butter melts, stirring occasionally, add the parboiled currents, 3 tablespoons brown sugar, ¾ cup of white wine, a teaspoon of ground cinnamon, and 6 to 8 dates sliced. Continue to heat, stirring occasionally.

For sippets, make several pieces of lightly toasted bread cut into small shapes.

When the seasonings are blended and the carrots are again hot serve them over the "sippets" on a warm serving dish.

Notes

These may be served without sippets as well, and go extremely well served next to spiced cabbages, spiced meats, ham, and dishes with lemon or mustard in them. I used Sauvignon Blanc for the wine; it

should not be too sweet. The author of DWS* mashed the carrots in her interpretation, which I find to be an unwelcome addition to the recipe. Additionally she is reticent with her spicing, currents and dates; and fails to instruct on how to prepare the currents. If parboiled in water they will dilute the sauce created in the dish, and traditionally cooks have used the process of parboiling currents to add a flavor (such as brandy) to the item. It is a common practice in period cooking to add sweet to savory, and savory to sweet. This dish is a fine example of that traditional blending, and takes it from side dish to centerpiece.

Madge Lorwin states "carrots were a boon to the cook since they could be left in the ground in the kitchen garden throughout the winter and thus were available throughout most of the year." I presume she lives where the ground does not freeze, and the snow never is "too deep". She is correct in that stored properly in a root cellar (which is, after all, in the ground) they last the winter. Carrots dry well too, but are better then used for soups and stews. She also writes that "no other cookbook uses the work "soops" for this type of dish"; I would point to the use of the word "sops" as a common reference of the period to the practice of serving sauced dishes over toasted pieces of bread. She also observes that "May's spelling of carrots is the standard spelling today, but in his day the word was variously spelled carrets, carots, and caretts."

An additional note, the original recipe calls for "fair liquor" to boil the carrots in, and I would guess it worthwhile to attempt the recipe cooking the carrots in a broth. It would produce an even richer dish.

Robert May's cookbook was published in 1660 when he was 72 years old, a venerable age for a man in any era. It is the largest cookbook of its period, with 455 pages of recipes. While its recipes are mostly English, some are for dishes prepared on the Continent, thus greatly enlarging his sophistication as a master cook.

*Original recipe and quotations excerpted from "Dining With William Shakespeare" by Madge Lorwin. C.1976, published by H. Wolff, New York

Funges (Original Recept):

Take funges and pare hem clene and dyce hem; take leke and shred hym small and do hym to seep in gode broth. Color it with safron adn do per=inne powder fort....

Samuel Pegge (editor), receipt collection of "the chef Maister cokes of kyng Richard the Secunde" Form of Cury 1390

Notations as prepared for the feast: Serves 6

(I've tried to note the recipe by task in the order which they were done, my purpose being to help organize the process as well as list the ingredients)

Prepare 2 cups of broth (I used chicken).

Wash, dry & slice one pound of mushrooms.

Clean 3 to 4 leeks by cutting off the greens, then splitting lengthwise, then rinse. Leeks generally have a great deal of dirt in them, and this is the only way to get them really clean. Then slice fine.

Place leeks & mushrooms in the broth and cook over medium heat, bringing to a simmer.

Add 1/8 t. Each of ginger, cardamom, allspice, and white pepper. Add a pinch of saffron and salt to taste..

Simmer 10 to 15 minutes, till leeks and mushrooms are done.

You can add more broth and serve as a soup, or over sops.

Notes

This simple dish makes up well for a feast, being of the type that can be prepared in parts. To prepare in advance clean and cut up the mushrooms & leeks in advance and place in ziploc bags; measure the spices and set aside. At the start of your cooking make up the broth, add the spices and vegetables and leave to the side until you are ready to heat it.

Original Recipe Source

The Forme of Cury as edited by Samuel Pegge was published in 1780. The collection is recorded as "the chef Maister cokes of kyng Richard the Secunde"; it has been dated 1390. The authors of "Pleyn Delit" publishes the original recipes, their interpretation, and their notations. In the case of this recipe I have followed their version, with little to recommend changing.

Proper Attire

The Irish Léine

Submitted by Dame Allora

HOW was it made? (Techniques used)

The Léine was made by undyed wool, thinly spun and woven. The large flowing sleeves characterize a Léine.

WHAT was it made out of? (Materials used)

The Léine was traditionally made with undyed wool, thinly spun and woven. Undyed wool, thinly spun and woven. Substitution: I have selected undyed cotton with a stylized weave to simulate woven fabric, as it has a nicer look than gauze and I am allergic to wool and in our clement wood would be too hot. The gatherings are made by synthetic silk ribbons, rather than woolen cording.

WHAT was it for? (Functionality)

The Léine served the same function as the shamese in France.

WHY was it used? (Purpose of item)

The Léine was like an undergarment.

WHEN was it used? (Historical dates)

The Léine is found by illustration in 1547. Henry the VIII spoke of the Léine by description in 1537. This garment was in used during the later 1500's and early 1600's.

WHEN was it used? (On what occasions)

This was a common under garment worn for every day work, unless it was dressed up with trim and bobbles or beads. But this Léine is of a more common style.

WHERE was it used? (Country or origin)

The Léine were common to Ireland, but King Henry the VIII spoke of them at his Court.

WHERE was it used? (Battlefield, home castle, court, etc.)

This garment was worn during the day, while shopping cleaning, weaving and spinning.

6. WHO was it used by? (Nobleman, peasant, barber, etc.)

The middle class women to the upper class women wore this style of garment. No evidence has shown its use by the peasantry.

WHO was it made by? (Craftsman, lady-in-waiting, etc.)

The spinning of the fabric would have been done by the whole house of women. The weaving would have been done by the Lady or resident weaver. The sewing of the garment would have been done by the woman to wear it in the middle class family, or a lady- for the upper class family.

The Irish Shinrone or Bog Gown

Submitted by Dame Allora

HOW was it made? (Techniques used)

After weaving the wool, the maker of the dress would cut out the Skirt and bodice and sew them together, attaching the shirt to the bodice. The skirt was oft times made of several sections.

WHAT was it made out of? (Materials used)

This Gown was usually made of Wool. Substitution: I have selected cotton and a poly/ cotton weave to replace the wool, due to reaction to wool and in our clement wood would be too hot. The boning in this gown is belt backing, as waxed leather is not desirable to the wearer.

WHAT was it for? (Functionality)

Many women, from the middle class to the upper class wore this Type of Gown. With the fabric I have chosen and the coloration of dyes, this gown would have been worn by the upper middle class.

WHY was it used? (Purpose of item)

The purpose of this gown is clothing. As well as a "Pocket" Of sorts for carrying food or other items, when the skirt is tucked into a belt.

WHEN was it used? (Historical dates)

The Irish Shinrone Gown is found by illustration in 1575. This gown was in used during the later 1500's and early 1600's.

WHEN was it used? (On what occasions)

This was a common gown worn for every day work, unless it was dressed up with trim and bobbles. But the gown and the Léine here are of a more common style.

WHERE was it used? (Country or origin)

The Irish Shinrone was common to Ireland, but King Henry the VIII spoke of it at his Court.

WHERE was it used? (Battlefield, home castle, court, etc.)

This garment was worn during the day, while shopping cleaning, weaving and spinning.

WHO was it used by? (Nobleman, peasant, barber, etc.)

The middle class women to the upper class women wore this style of garment. No evidence has shown its use by the peasantry.

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The spinning of the fabric would have been done by the whole house of women. The weaving would have been done by the Lady or resident weaver. The sewing of the garment would have been done by the woman to wear it in the middle class family, or a lady- for the upper class family.

Bibliography

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Christopher Weidtz Trachtenbuch circa 1529

De rebus in Hibernia gestis, 1584

the Dunlevy - Dress in Ireland

De Heere's Painting 1570

Celtic Dress of the 16th C. <http://jan.ucc.nau.edu/~wew/celt-clothing/>

An Annotated Bibliography of Lace Documentation Sources

by Robert "Jestar" de la Fonteyne

To assist those interested in lace making, I am supplying a list of books I have found on the subject. Though I am primarily interested in bobbin lace, many of these source books also cover needle lace. A few also have related subjects and may be of interest to those doing other forms of decorative needlework, such as knitting and embroidery. I've also added some comments about the book as to its usability for documentation for an Arts entry. While I have a number of other books on lace, for brevity I have listed only the four I consider the most useful for basic lace documentation. I can be contacted for a listing of my other lace sources, which are mainly useful for techniques of bobbin lace.

A Dictionary of Lace, Pat Earnshaw, February 1999, ISBN 0-4864-0482-X.

A nearly complete compendium of lace and lace related terms. Gives specific dates for laces, as well as over 135 illustrations of laces and equipment. Also includes many subjects that are related to laces, such as knitting and nets. A companion to her "Bobbin and Needle Laces, Identification and Care" book, it updates some aspects of her previous work. Also helps when working with Mrs. Bury Palliser's "History of Lace. Overall, can be used as your main secondary source.

Bobbin and Needle Laces, Identification and Care, Pat Earnshaw, June 1984, ISBN 0-3180-0814-9.

A thorough guide on identifying lace types and origins, with dates. Includes hundreds of pictures and line drawings that help pinpoint the exact lace in question. Also helps the lace maker care for their lace projects by detailing how to wash, handle, and store lace as well as what is and isn't harmful to lace. Well suited as a main secondary source, especially if used with "A Dictionary of Lace" and "History of Lace".

History of Lace, Mrs. Bury Palliser, November 1984, ISBN 0-4862-4742-2.

Although a bit dry, this is a fairly thorough guide to the history of lace from its early beginnings to the 20th century (the first edition was published in 1875, while this reprint is of the fourth edition of 1911). Contains many direct, translated, historical accounts of laces and their descriptions, including the original text and dates. Suffers only very slightly from its early publishing dates when identifying or dating some early laces, easily overcome by using Pat Earnshaw's works noted above. Can be used as a main secondary source, with specific passages used as primary sources.

Renaissance Patterns for Lace, Embroidery and Needlepoint, An unabridged facsimile of the "Singuliers et nouveaux pourtraicts" of 1587, Federico Vinciolo, 1971 by Dover Publications, Inc., ISBN 0-486-22438-4.

An extremely difficult book to find, this is a period pattern book for lace, embroidery and needlepoint. It includes the original Latin and French text, with modern translations and 98 plates of original design patterns. This is a primary source, and clearly points to Italian (Venetian) styles making it to France in 1587.

Quick and Easy Cloak

From L'Ecuyer Gregoire d'Avallon and Sir Karl from a submission found in the Collegium

Why would you need a pattern? A circle is a circle. The best way is to buy fabric as **wide** as you want the cloak to be long plus hem allowance of 1 inch, and at least 3 times as **long**. Take a string, a thumbtack and a marking pencil, (tailor's chalk encased in wood) and use it as a compass to mark 1/2 a circle with the center the desired length in from one end on the right edge. Do this again, at the other end of the left edge. (If the cloth is more than three times the desired length, those circles should not overlap.) Cut out the half-circles, seam them at one edge, cut out a neck section, and bind the edges, or line the cloak. (If you are using cloth with a directional pattern, you will need to by 4 times the desired length, and cut both circles from the same selvedge.)

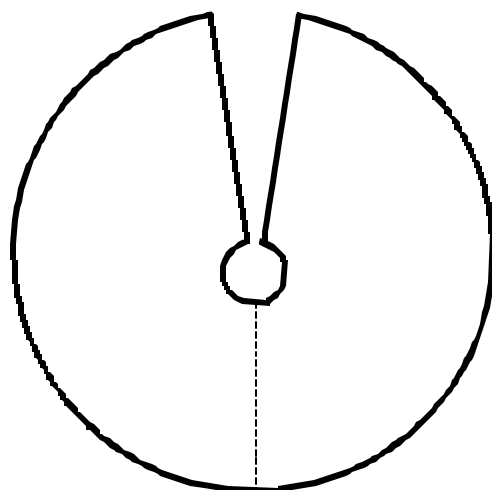
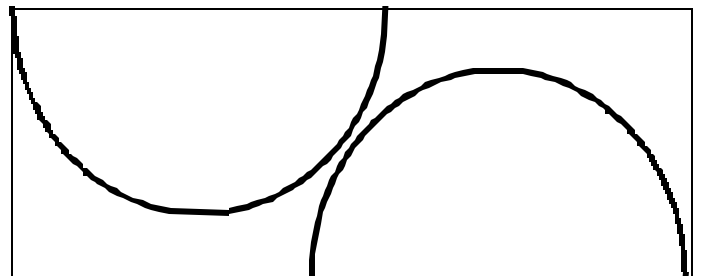
The trick with the circle cloak is to scribe the circle about 12" off center placing the center of the "head hole" about 12 inches inside the edge that will become the right and left center.

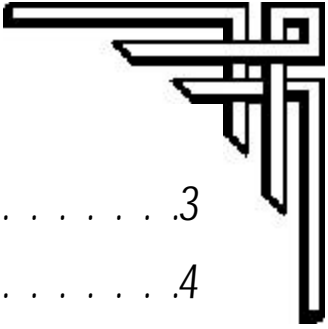
Actually within the Medieval era, hoods were separate items of clothing, not part of the cloak.

The basic cloak can be a full circle or a semi circle.

Men's cloaks in the illustrations are generally fastened at the shoulder, women's at the breast.

If you can get your hands on a copy of Kohler's "History of Costume" it has several examples from various places and periods.





*Greetings Unto the Populace
of Adria1*

Chesapeake2

Esperance2

Sangrael2

Terre Nueve2

Tierra del Fuego3

Umbria3

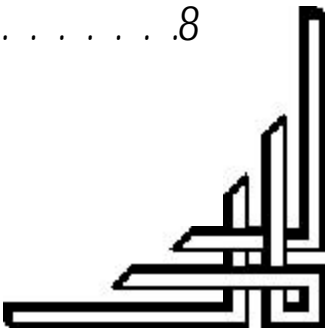
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