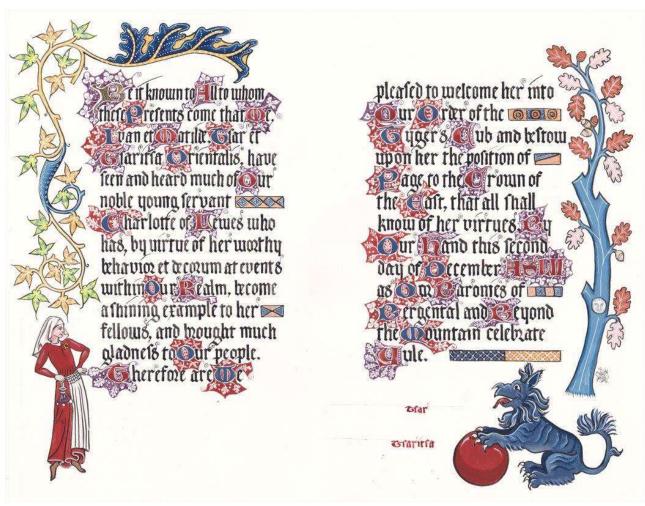
The Chanticleer

Monthly Newsletter of Barony Beyond the Mountain

February 2018 AS52



Charlotte's Tyger Cub Scroll



Combat Arts

NOTE: Practices are subject to change without notice. Please call ahead.

Archery

CT: BBM – By appointment Sundays, 3-5 at the Norwich Archery Club. Contact Siobhan 860-859-2773.

CT: BBM - Tuesdays – 5:30 p.m. Burlington, CT - Dorigen & Eloise's at 17 Bittersweet Lane, Burlington, CT. Contact Dorigen at 860-673-2240.

CT: Dragonship Haven: Sundays 12-3 pm (in season, weather permitting) Oxford, CT. DragonshipHaven@yahoogroups.com

MA: Carolingia – Carlisle, MA: Sundays from 10 am to 1 pm - Archery practice runs year round, by Master Peter the Red, at his home at 94 Laurelwood Drive, Carlisle, MA. All are welcome and loaner equipment is available. Contact Peter at

peter.carmichael@comcast.net or call 978-287-0808.

MA: Quintavia - (Worcester County; Central Mass): Sunday from 1-3 pm weather permitting. Rozi and Brokk's, 472 Gleasondale Road, Stow, MA.

MA: Smoking Rocks - Wednesdays 5:30-7:30 pm and Fridays 6-8 pm – Trader Jan's, 288 Plymouth Avenue, Fall River, MA. Lane fee is \$8. Loaner gear is available.

RI: Tobyn's practice: Practice is open by appointment. Website has current information: www.baronyofthebridge.eastkingdom.org. Contact Tobyn 401-741-9130 or Radagast 401-741-9067.

This is the February 2018 issue of The Chanticleer, a publication of the Barony Beyond the Mountain of the Society for Creative Anachronism, Inc. (SCA, Inc.). The Chanticleer is available from Jane Brezzo, 146 Prospect Street, Glastonbury, CT 06033. It is not a corporate publication of SCA, Inc., and does not delineate SCA, Inc. policies. Copyright © 2011 Society for Creative Anachronism, Inc. For information on reprinting photographs, articles, or artwork from this publication, please contact the Chronicler, who will assist you in contacting the original creator of the piece. Please respect the legal rights of our contributors.

Fencing

Mondays, 7-9 p.m. at Mary Elizabeth McGrath Educational Center, 130 Elm Street, Millbury, MA (Quintavia).

Thursdays, 7:30-10:00 p.m., Keefe Community Center, Hamden, CT (hosted by Barony of Dragonship Haven). Contact the Fencing Marshal (Christophel) @ fence@dragonshiphaven. eastkingdom.org.

Heavy-List Fighting

Tuesdays, 7-10 pm, Middlefield Federated Church, 402 Main Street, Middlefield, CT. Contact: Áine at ainethefearless@gmail.com Wednesdays, 7 pm, Barony of Bergental at Bethesda Lutheran Church, 455 Island Pond Rd., Springfield, MA. Contact Knight Marshall of Barony of Bergental for more information. Thursdays, 8-10 p.m., Keefe Community Center, Hamden, CT, hosted by Barony of Dragonship Haven). Contact the marshal at heavy@dragonshiphaven.eastkingdom.org.

Thrown Weapons Practice

1st & 3rd Sunday, 64 Orchard St, Vernon, CT. Contact sisuile@gmail.com for times.
Saturdays, 9-12 Aschehyrst, 258 Edgell Rd, Framingham, MA. Contact Symon of Barnesdale, thrown-weapons-marshal@carolingia.eastkingdom.org

Youth Fighter Practice

Tuesdays, 6:30 pm – 8:00 pm at Middlefield Federated Church, 402 Main Street, Middlefield, CT. This practice is currently in abeyance and planning to restart in January. Please contact Aine at ainethefealess@gmail.com for more details.

Baronial Champions:

Archery Champion: Jonathan Buchanon

Fencing Champion: Sir Arnwult Aethelreding

Heavy Weapons Champion: Lord Gwilym of

Fflint

Thrown Weapons Champion: Lord Rumhann

MacDuibhsithe an Bhlog Seolta

Meetings:

Baronial: Next meeting is February 19, 2018 7 p.m. – 8:45 p.m. at the Newington Jo-Ann's, 3105 Berlin Turnpike, Newington, CT. Room opens at 6 p.m. Contact Mistress Elizabeth Vynehorn, Seneschal@bbm.eastkingdom.org

Arts & Science

Middle-Eastern Dance

Sundays, 1-4 p.m., Authur Murray Dance Studio, Glen Lochen Marketplace, 39 New London Turnpike, Glastonbury, CT. Contact Mistress Su'ad (Nancy Barrett) at 860-228-6933 (before 10 p.m.); nancysuad@gmail.com.

Dance

First Tuesday of month – 7:30-9:30 pm - Camelot Co-Housing 46 Sawyer Hill Rd. Berlin, MA (Quintavia)

Sewing

Sewing & Throwing is the 3rd Sunday, bring your string based projects, hang out, throw sharp objects at wood. 64 Orchard St, Vernon, CT Contact sisuile@gmail.com for times.

Archaeology News

http://www.archaeology.org/news/

1/30/18 - TWO-BLADED KNIFE UNEARTHED AT POLISH CASTLE SITE - PASYM. POLAND—

Science in Poland reports that a rotary knife that may have been used by a medieval scribe was found in a hearth in a building at a castle site in northern Poland. The four-inch-long knife has two blades and is estimated to date to the eighth or ninth centuries A.D. "No similar object has been found in Poland until now," said Slawomir Wadyl of the University of Warsaw. Similar knives have been found in the British Isles, Frisia, and Norway, however, and have been depicted in illustrations of scribes. But such knives may also have been used by other types of craftspeople. Evidence of antler processing was also found in the building where the knife was discovered. For more, go to "Off the Grid: Krakow, Poland."

http://scienceinpoland.pap.pl/en/news/news%2C27 960%2Cunique-knife-early-medieval-scribediscovered-pasym.html

1/29/18 - MEDIEVAL CHESS PIECE UNEARTHED IN SOUTHERN NORWAY -

TØNSBERG, NORWAY—According to a Live Science report, a game piece recovered from a thirteenth-century house in southern Norway is believed to be a knight from a shatrani, or ancient chess set, since it is carved with circles on the bottom, sides, and top, and a protruding snout bearing dotted circles, causing it to resemble a horse. Archaeologists from the Norwegian Institute for Cultural Heritage Research suspect some lead inside the thimble-shaped piece of carved antler helps it to stand upright. Lars Haugesten, project manager of the excavation, says similar game pieces are found in Arabia, where chess was first played in the seventh century. In addition, a twelfthcentury chess piece has been found in Lund, Sweden. For more, go to "The Church that Transformed Norway."

https://www.livescience.com/61552-old-chess-piece-discovered.html

1/29/18 - TWO WELL-PRESERVED
SHIPWRECKS DISCOVERED IN BALTIC SEA STOCKHOLM, SWEDEN—According to a report
in *The Local*, two wooden shipwrecks have been
found in the Baltic Sea, near Sweden. One of the
vessels is thought to be a single-masted cog dating

to the fourteenth or fifteenth centuries. The other

ship, thought to date to the sixteenth century, was carrying 20 barrels of osmond iron, a type of wrought iron, and tar when it sank. Maritime archaeologist Jim Hansson said he had never seen such well-preserved shipwrecks. They will be featured in a new maritime museum in Stockholm. To read in-depth about discoveries on the Swedish island of Gotland, go to "Hoards of the Vikings." https://www.thelocal.se/20180126/swedish-divers-find-two-new-incredible-shipwrecks-in-the-baltic-sea



RÁÐÚLFR GRÍMÓLFSSON'S DEVICE

1/25/17 - SOCIAL NETWORK THEORY APPLIED TO MEDIEVAL IRISH TEXT

COVENTRY, ENGLAND—Live Science reports that researchers from Coventry, Oxford, and Sheffield Universities have used the mathematical techniques of social network theory to analyze a nineteenth-century translation of *Cogadh Gaedhel* re Gallaibh, a medieval Irish text describing warfare between an army led by Irish king Brian Boru, regional Irish kingdoms, and Viking invaders. Boru succeeded in unifying Ireland by 1011, but rebellion in Leinster and Viking-controlled Dublin led to the Battle of Clontarf in 1014. Boru's army was victorious, although the king was killed during the battle. Recent scholarship has suggested that most of the fighting during this period could be characterized as civil war among the Irish. Yet statistical analysis of the contacts between the hundreds of Irish and Viking characters, and the more than 1.000 connections between them

in Cogadh Gaedhel re Gallaibh, indicates that overall, the conflict was between the Irish and Vikings. Ralph Kenna of Coventry University said the network was complex, however, and Irish-on-Irish conflict did exist. For more, go to "The Vikings in Ireland." https://www.livescience.com/61507-vikings-irish-medieval-text.html

1/16/18 - TRACES OF MEDIEVAL CASTLE UNCOVERED IN IRELAND - GALWAY,

IRELAND—*The Irish Times* reports that limestone walls uncovered in Galway during the restoration of a fifteenth-century manor house may be part of a castle built in 1232. Called the castle of Bungalvy, the structure was built on the banks of the Corrib River by the De Burgos, an Anglo-Norman family credited with founding the port city. Charcoal deposits at the site could mark the fires that damaged the castle in 1233 and 1247. In the late thirteenth century, stone from the castle is thought to have been used to construct the nearby Red Earl's house, which acted as a courthouse and was used by the De Burgos to collect taxes and host banquets. The De Burgos are thought to have constructed the castle at the site of a wooden defensive structure that had been built by the Gaelic O'Flaherty clan in 1124. For more, go to "Irish Vikinas."

https://www.irishtimes.com/news/environment/galway-s-missing-13th-century-castle-found-in-medieval-quarter-1.3356465

1/11/17 - NEW DATES FOR VIKING CENTER IN IRELAND - CORK, IRELAND—According to a

report in the *Irish Times*, dendrochronological evidence suggests Vikings developed an urban center in Cork about 15 years before they arrived in County Waterford, which is known for its Viking presence. Cork City Council executive archaeologist Joanne Hughes said the oldest house at the site in Cork dates to A.D. 1070. She explained that the settlement expanded as buildings were placed on low mounds above the water level over a period of about 20 years. Some of the stone walls and foundations have survived at the now waterlogged site, as well as a highly decorated weaver's sword, saddle pommel, and thread winder, all made of wood. The walls will be preserved in situ, requiring changes to the plans for a new building at the site. For more, go to "The Vikings in Ireland."

https://www.irishtimes.com/news/ireland/irishnews/viking-centre-discovered-in-cork-city-predates-waterford-settlement-1.3350654

1/8/18 - MEDIEVAL SITE MAY MARK LOST MONASTERY - ABERDEENSHIRE,

SCOTLAND—BBC News reports that archaeologists have uncovered traces of what may have been a circular building as well as medieval pottery, a stone hearth, and charcoal while looking for the site of the monastery where the Book of Deer is thought to have been written in the tenth century. "The date for the charcoal is 1147 to 1260 and is extremely exciting because it is potentially the monastic period, so it is dating to the early medieval period when we know the monastery was in the area," said archaeologist Alison Cameron. The site is located in a field near the ruins of Deer Abbey, which was founded in A.D. 1219. Later notes written in Scots Gaelic in the margins of the Book of Deer, which is thought to be the oldest surviving Scottish manuscript, suggest the monks of Deer Abbey had a view of the abandoned monastery. The Book of Deer is now housed at the University of Cambridge. To read about another recent discovery in Scotland, go to "A Dangerous Island." http://www.bbc.com/news/uk-scotlandnorth-east-orkney-shetland-42569851

1/5/17 - SIXTEENTH-CENTURY CHILD DIAGNOSED WITH HEPATITIS B - HAMILTON.

CANADA—Hendrik Poinar of McMaster University and Edward Holmes of the University of Sydney led an international team of scientists who have sequenced the complete genome of a strain of hepatitis B dating back hundreds of years, according to a report in *The Star*. They obtained the sample of the virus from the naturally mummified body of a two-year-old girl kept in the sacristy of the Basilica of Saint Domenico Maggiore in Naples, Italy. It had been thought the child had died of smallpox, due to the rash-like scars on her face and body. When the researchers failed to find any genetic evidence of smallpox in the samples of the child's skin and bones, they looked for a genetic match with other disease-causing organisms. The test results suggest she may have suffered from Gianotti-Crosti syndrome, a rare childhood disease that can follow hepatitis B infection. "That's a rash that breaks out extensively on children and it can cause death," Poinar said. The scientists also found that the sixteenth-century strain of hepatitis B virus differed very little from modern-day iterations of the virus. For more, go to "Diagnosis of Ancient Illness."

https://www.thestar.com/news/canada/2018/01/05/how-the-mummified-remains-of-child-who-died-450-years-ago-shed-new-light-on-hepatitis-b.html

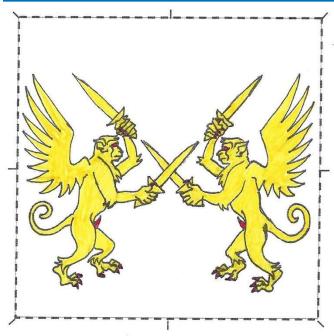
1/2/18 - 3-D IMAGES LEAD TO NEW DATE FOR BURIAL STONE IN SCOTLAND - INCHINNAN,

SCOTLAND—The Inchinnan Historical Interest Group has sponsored the creation of virtual models of three burial stones now resting at Inchinnan Parish Church, located in west central Scotland, with reflectance transformation imaging and photogrammetry, according to a report in *The* Scotsman. It had been thought that all of the burial stones dated to the twelfth century. They were moved to Inchinnan Parish Church from the site of a church dedicated to St. Conval. who is credited with establishing a nearby monastery around A.D. 600. Megan Kasten of the University of Glasgow studied the models of the stones and noticed that one of them had a cross design carved at its top, and faint panels of interlacing. The same motifs are found on the well-known Govan Stones, which have been dated to the ninth century. "We have few historical records for this time period," Kasten said, "so each new discovery increases our understanding of the connections between important early medieval sites in the local area, like Inchinnan and Govan." The stones are now thought to have commemorated an important person from the early medieval kingdom of Strathclyde. To read about another recent discovery in Scotland, go to "Fit for a Saint."

https://www.scotsman.com/lifestyle/ancient-stone-slabs-could-be-linked-to-lost-kingdom-of-strathclyde-1-4651577



ÁDÍSA GRÍMÓLFSDÓTTIR'S DEVICE



SITT AL-GHARB HA NIQRET KHAZARIYYA'S BADGE

FYLETTES IN GALYTYNE

Pork:

1 lb. Pork (Tenderloin)

2 cups beef broth

1/4 tsp. pepper

1/8 tsp. cinnamon

1/8 tsp. ground cloves

1/8 tsp. mace

1/8 tsp. ginger

1 onion, chopped

Sauce:

1 cup broth

3 slices of bread

1/8 cup red wine vinegar

1/4 tsp. sandalwood

pinch saffron, ground

1/8 tsp. salt

Cut pork into thick slices and bake at 350 F until half done - about 30 minutes. Slice pork into strips and put into a pot with broth, spices, and onions. The broth should cover the pork to ensure even cooking. Bring to a boil and simmer until done - about 20 minutes.

Meanwhile, make sauce by combining remaining broth, vinegar and bread in a bowl. Mix well until bread falls apart. Strain out bread solids, add saffron, salt, and sandalwood. Bring to a boil, reduce heat, and simmer until thick.

Remove pork from broth and serve hot with sauce.

FYLETTES IN GALYTYNE

Source [Forme of Cury, Samuel Pegge (ed.)]: FYLETTES IN GALYTYNE. C. XVII. Take Pork, and rost it tyl the blode be tryed out & �e broth. take crustes of brede and bray hem in a morter, an drawe hem thurgh a cloth with �e broth, �enne take oynouns an leshe hem on brede an do to the broth.

♦anne take pork, and leshe it clene with a dressyng knyf and cast it into ♦e pot broth, & lat it boile til it be more tendre.

♦ anne take ♦ at Iyour ♦ erto. ♦ anne take a porcion of peper and saundres & do ♦ erto. ♦ anne take parsel & ysope & mynce it smale & do ♦ erto. ♦ anne take rede wyne o ♦ er white grece & raysouns & do ♦ erto. & lat it boile a lytel. Source [Forme of Cury, Samuel Pegge (ed.)]: Fylettes Of Galyntyne. XXVIII. Take fylettes of Pork and rost hem half ynowh smyte hem on pecys. drawe a lyour of brede and blode. and broth and Vineger. and do ♦ erinne. see ♦ it wele. and do

verinne powdour an salt an messe it forth.

Source [Liber cure cocorum, Thomas Gloning (ed.)]: Filetus in Galentine. Take filetes of porke and half hom rost, Smyte hom in peses with outene bost. Draw3e a lyoure of blode and brede withalle, Do venegur �er to, I wot �ou schalle. Fors hit with powder of canel, or gode gynger, Sethe hit with �o flesshe,

alle in fere. Salt and messe forthe, �enne Set hit in sale before gode menne.

Source [, T. Austin (ed.)]: ffelettes in galentyne. Take faire porke of the fore quarter, and take of the skyn, and put the pork on a faire spitte, and roste it half ynogh; and take hit of, and smyte hit in peces, and cast hit in a faire potte; and then take oynons, and shred and pul hem, not to small, and fry hem in a pan with faire grece, And then caste hem to the porke into the potte; And then take good broth of beef or Motton, and cast thereto, and set hit on the fire, and caste to pouder of Peper, Canel, Cloues and Maces, and lete boile wel togidur; and then take faire brede and vinegre, and stepe the brede with a litull of the same broth, and streyne hit thorgh a streynour, and blode with all; or elles take Saundres and colour hit therewith, and late hem boile togidur, and cast thereto Saffron and salt, and serue hit forth.

Source [, T. Austin (ed.)]: xvj - Fylettys en Galentyne. Take fayre porke, the fore quarter, an take of the skyne; an put the porke on a fayre spete, an rost it half y-now; than take it of, an smyte it in fayre pecys, and caste it on a fayre potte; than take oynonys, and schrede hem, an pele hem (an pyle hem nowt to smale), an frye in a panne of fayre grece; than caste hem in the potte to the porke; than take gode broth of moton or of beef, an caste ther-to, an than caste ther-to pouder pepyr, canel, clowys, an macys, an let hem boyle wyl to-gederys; than tak fayre brede, an vynegre, an stepe the brede with the same brothe, an strayne it on blode, with ale, or ellys sawnderys, and salt, an lat hym boyle y-now, an serue it forth.

Source [A NobleBoke off Cookry, Robina Napier (ed.)]: To mak felettes in galentyne tak of the best of ribbes of pork and fley of the skyn and put the flesshe upon a broche and rost it till it be almost enoughe then tak it of and chope it in peces and put it in a pot with onyons butter and faire grece hole clowes maces quybibes and put it to gedur with a crust of bred and try it through a strener with whit wyne put ther to pouder of peper and put it in the pot and when it boilithe let it not be chargant and sesson it up with poudre of guingere and salt it and serue it.

With the gracious permission of Lady Avelyn Grene. Check out her website at: http://www.greneboke.com and her blog at: http://greneboke.blogspot.com

Congratulations
To:
Ráðúlfr Grímólfsson
and
Ádísa Grímólfsdóttir for
the passage of their devices
and
Sitt al-Gharb ha nigret
Khazariyya
For the passage of her
badge



Jane Brezzo 146 Prospect Street Glastonbury, CT 06033