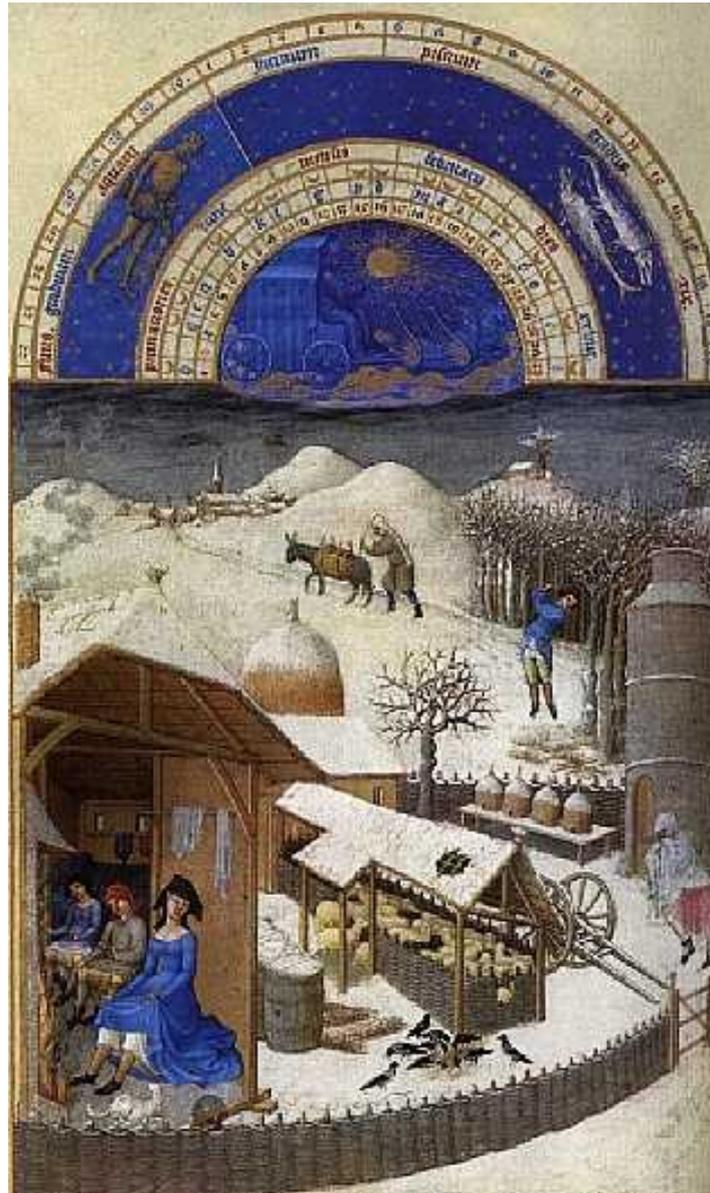


the clación

winter edition



Les Très Riches Heures Du Duc De Berry

íune asXLV (2010)

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SCA disclaimer

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from the chronicler

Welcome to the Clarion. I took up the position of Chronicler & Webscribe late last year. The website is now moved and updated, so it's time to work on the Clarion again. After some pondering I've come up with a new format. The Clarion will be Quarterly, following the seasons. Spring, Summer, Autumn and starting with this issue, Winter. Included in the Clarion are our past events over the last season, what's coming up in the new season, events happening locally, nationally and on a Kingdom level. There is space for some arts and sciences articles - in this issue winter clothing and recipes. At the back is the Regnum, or contact list for Darton, the College of St. Aemigdius and Transalpine Darton.

If you wish to contribute to the Clarion, or have suggestions on what you'd like to see in the Clarion, please contact me and I'll see what we can do. Please keep A&S articles to two pages if possible.

Darton Chronicler & Webscribe
Mistress Sancha da Sylva

View of Genoa, from the *Supplementum Chronicarum*, Venice 1486.



From <http://www.godecooking.com/clipart/misc/clmisc08.htm>

transalpine dacton demo

In March this year a demo was held at the “Ride the Rails” Festival in Featherston. This event marked the beginning of Transalpine Dacton. Kjartan, Kazimira, Helen, Peter, and Ioannes came over from Wellington and Oskar came down from Masterston to help out.



Master Stefano da Urbino



Lord Oskar der drachen auf Klagenfurt
and Lord Kjartan Stafngrimsson



Lord Kjartan Stafngrimsson



Lord Oskar der drachen auf Klagenfurt
and Lord Stefano da Urbino

Photos by Sancha da Sylva

harvest feast

The College of St. Aemigdius hosted their annual Harvest Feast in March. This small but lovely event was held in the Wesleyan Church on Taranaki Street, central Wellington.



Master Bernard, Lord Luan, Ana, Lady Borinna, Master Stefano, Fortune.



Master Iarnulfr, Lady Aliena, Lady Essyllt & Lord Ulrich



Lord Luan, Lady Helen, Lord Peter & Lady Robyn



Master Bernard, Ana, Lady Corinna, Jennett., Fortune, Hans

Photos by Sancha da Sylva

making a woollen hood

In Winter having a warm head can make all the difference. I've even worn my woollen hood to bed on colder night camping.

The first thing to do is measure your head. It'll be no good making a hood if you cannot get it on over your head. The narrowest part of the hood needs to be just larger than this measurement.



If you cannot get hold of a hood that you can copy, you'll need to draw a pattern. The shape is fairly basic, just don't make the curves too sharp or it'll stick out funny. Don't forget your seam allowances. I use 10cm on most garments. The brown hood is about 70cm from top to bottom. Across the head is 42cm.



I would recommend a good tightly woven wool for a hood, it helps keep the wind out and the rain too. You can line your hood with linen or silk. Silk will keep you much warmer than linen, but I have found that just wool is sufficient for me.

Set your fabric out flat. Good sides of the fabric together. Place the pattern on top, pin it down, check it and then cut it out.

There are usually only two seams in hood. The back and the front. I always try to have the top of my hood on a fold. Sew up the back first, then the front. Flat fell the seams so they sit nicely and to reduce fraying. You can leave the front open and use buttons to close it, but you'll need to sew button holes too.

To finish off the hood you may want to treat the edges. You can fold them over and sew them down, with a tape or not.

Now it's ready to wear and you can wear it in many different ways!

By Mistress Sancha da Sylva OP

medieval recipes for a cold winter's day

By His Excellency Master Stefano da Urbino OL, Baron to the Court of the Kingdom of Lochac (Alistair Ramsden, <http://www.sca.org.au/laurels/biogs/stefano/stefano.htm>, email stefano@paradise.gen.nz)

“One must set a table according to the time of year: in winter, in enclosed and warm places [and] the air should be redolent with perfumes...” (Platina, book 1, chapter 12.)

A hot winter's lunch on a cold winter's day can make the difference between a good event and a great event. Here are some reasonably quick, straight-forward, practical recipes that can fill bellies and make hearts merry.

Menu

Scrambled eggs

Sausages

Meat stew thickened with bread and eggs

Vegetable stew, with beans and barley

Bread, butter, honey, apples, dates

Recipes

Scrambled Eggs

Best cooked slowly to allow long, soft curds to form. If you cook them quickly, little rubbery bits of curd will form that are less pleasant to eat. (McGee, page 91.)

“Eggs however you want them cooked, but first about scrambled eggs: With a paddle or spoon, mix with ground cheese eggs which have been cracked and well beaten with a bit of water or milk. When these are mixed, cook in butter or oil. They will be more pleasant if cooked only a little and never turned while cooking. If you want the colour of herbs in them, add chard, parsley, some borage juice, mint, marjoram, and a little sage.” (Platina, book 9, chapter 23.)

Sausages

Cook them on a spit at the hearth of a slow fire, fry them slowly on a low heat in a frying pan with lard, or cook them in a pot. (Platina, book 6, chapters 20 through 23.)

Meat stew thickened with bread and eggs

With consideration to the modern availability of ingredients, one could if necessary use bread crumbs instead of ground bread crust, omit the saffron or replace it with turmeric, and replace the verjuice with wine and/or grape juice. The eggs must be stirred quickly when they are added to the stew, to prevent them curdling too quickly. Using organ meat instead of muscle meat as optionally suggested is less likely to elicit a favourable response from modern diners!

“Dish made from meat: Cut up boiled lean meat finely, and when it has been cut up, cook it again in rich broth for half an hour, first adding ground bread crust, a bit of pepper, and a little saffron. When it has cooled a little, add beaten eggs, ground cheese, parsley, marjoram, and finely chopped mint with a bit of verjuice. Put these in the same pot, mixed and stirred at the same time, stirring slowly with a spoon so they do not stick together. The same can be done with livers and lungs.” (Platina, book 7, chapter 34.)

Vegetable stew, with beans and barley

A medieval staple, for which there many extent recipes, but no doubt a countless number of variations.

Cook cut up green vegetables in water with oil or butter, and sugar. (Platina book 7, chapters 66 and 67.)

For modern tastes, add salt and pepper to taste as well.

Also add some cooked fava beans, broad beans or other beans (or cooked shelled chickpeas, or peas) for protein; and some cooked barley (or rice, or oats, or another old world grain) for bulk.

Good medieval old world vegetables for a vegetable stew are cabbage, spinach, broccoli, cauliflower, lettuce, turnip, parsnip, onion, carrot. Turnip can be quite bitter, so a good way to cook it is to peel it well, roughly dice it, parboil it, throw the water away, and then stew it. New world pumpkin in place of the difficult to obtain medieval gourd is in my opinion a reasonable substitute for the modern cook of medieval fare. On the other hand, avoid using obvious new world plants like potatoes, tomatoes, corn (maize) and peppers (capsicum and chilli).

References

Platina: “On Right Pleasure and Good Health” by Platina de Cremona aka Bartolomeo Saachi, originally written in Rome c.1470, translation by Mary Ella Milham (MRTS, 1998).

McGee: “On Food and Cooking” by Harold McGee (Scribner Press, 1984 and 2004).

future events

June

26-27 June. The College of St. Aemigdius is hosting Midwinter Yuletide at the Karori Scout Hall, Karori. Contact the Steward Lady Corinna (Gabrielle) for more details. Book by 14 June. Cost \$25 per person.

July

10-11 July XLV Midwinter Coronation. Hosted by the Barony of Ildhafn (Auckland). Contact the Steward Lady Anna de Wilde steward@ildhafn.sca.org.nz for further details.

August

20-22 August. Darton Anniversary. Brookfields Scout Camp, Moores Valley Road, Wainuiomata. See advertisement on page X.

November

5-7 November XLV November Crown. Hosted by the Barony of Aneala.

See <http://www.sca.org.au/lochac/events/calendar.html> for more events.

Regular events in and around Darton

Darton Council meeting: On the second Wednesday of the month 7:30pm. Contact the Darton Seneschal for location.

Darton A&S: On Wednesday evenings. Contact the Darton Seneschal for the location.

Darton Fighters Practice: Weekly on Sunday mornings at 10am in the park on the corner of Curtis St and Whitehead St in Karori.

Transalpine Darton in Featherston: On the first Saturday of the month 2 pm at the Featherston Community Centre, 14 Wakefield Street, Featherston.

Transalpine Darton in Masterton: On the third Saturday of the month 2 pm at the Scout Hall, XXX Harley Street, Masterton.

College of St. Aemigdius A&S: Weekly on Mondays, at 7pm in Meeting Room 1 of the Student Union Building at the Kelburn Campus.

College of St. Aemigdius Fighters Practice: weekly on Thursdays from 7pm in the Dance Studio at the Karori Campus.

COME OUT OF THE WINTER COLD
FOR A RELAXING WEEKEND OF
BOARD GAMES, CARD GAMES AND
OTHER MEDIEVAL GAMES

COMPETE FOR THE
DARTON CHAMPION TITLES IN ARCHERY, AND IN
THE MARTIAL ARTS

ATTEND A&S WORKSHOPS ALL AT

DARTON ANNIVERSARY

20 - 22 August 2010

Brookfield's Scout Camp,
Moore's Valley Road, Wainuiomata

COSTS:

	Before 30 June	30 July	15 August
Adult (18+)(SCA member)	\$50	\$60	\$70
Child (5 - 17 years)	\$30	\$35	\$40
Non-Members additional \$2		Children under 5 Free	

CONTACT: Helen - lyonesse@paradise.net.nz

Phone - (04) 934-2522

June A.S XLV (2010)

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	1	2 Darton A&S Karori, 7 - 9:30pm <i>Winter Clarion due out</i>	3 St. Aemigdius Fighters Practice. Karori, 7 pm	4	5 SCA activities Featherston, 2 – 5 pm	6 Darton Fighters Practice, Karori 10 am
7 St. Aemigdius A&S Kelburn, 7 – 9 pm	8	9 Darton A&S Karori, 7 - 9:30pm Darton Council Karori, 7:30pm	10 St. Aemigdius Fighters Practice. Karori, 7 pm	11	12	13 Darton Fighters Practice, Karori 10 am
14 St. Aemigdius A&S Kelburn, 7 – 9 pm	15	16 Darton A&S Karori, 7 - 9:30pm	17 St. Aemigdius Fighters Practice. Karori, 7 pm	18	19 SCA activities Masterton, 2 – 5 pm	20 Darton Fighters Practice, Karori 10 am
21 St. Aemigdius A&S Kelburn, 7 – 9 pm	22	23 Darton A&S Karori, 7 - 9:30pm	24 St. Aemigdius Fighters Practice. Karori, 7 pm	25	26	27 Darton Fighters Practice, Karori 10 am
28 St. Aemigdius A&S Kelburn, 7 – 9 pm	29	30 Darton A&S Karori, 7 - 9:30pm				

July A.S XLV (2010)

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			<i>1</i> St. Aemigdius Fighters Practice. Karori, 7 pm	<i>2</i>	<i>3</i> SCA activities Featherston, 2 – 5 pm	<i>4</i> Darton Fighters Practice, Karori 10 am
<i>5</i> St. Aemigdius A&S Kelburn, 7 – 9 pm	<i>6</i>	<i>7</i> Darton A&S Karori, 7 - 9:30pm	<i>8</i> St. Aemigdius Fighters Practice. Karori, 7 pm	<i>9</i>	<i>10</i> <i>Midwinter Coronation in Ildhafn</i>	<i>11</i> <i>Midwinter Coronation in Ildhafn</i> Darton Fighters Practice, Karori 10 am
<i>12</i> St. Aemigdius A&S Kelburn, 7 – 9 pm	<i>13</i>	<i>14</i> Darton A&S Karori, 7 - 9:30pm Darton Council Karori, 7:30pm	<i>15</i> St. Aemigdius Fighters Practice. Karori, 7 pm	<i>16</i>	<i>17</i> SCA activities Masterton, 2 – 5 pm	<i>18</i> Darton Fighters Practice, Karori 10 am
<i>19</i> St. Aemigdius A&S Kelburn, 7 – 9 pm	<i>20</i>	<i>21</i> Darton A&S Karori, 7 - 9:30pm	<i>22</i> St. Aemigdius Fighters Practice. Karori, 7 pm	<i>23</i>	<i>24</i>	<i>25</i> Darton Fighters Practice, Karori 10 am
<i>26</i> St. Aemigdius A&S Kelburn, 7 – 9 pm	<i>27</i>	<i>28</i> Darton A&S Karori, 7 - 9:30pm	<i>29</i> St. Aemigdius Fighters Practice. Karori, 7 pm	<i>30</i>	<i>31</i>	

August A.S XLV (2010)

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
						1 Darton Fighters Practice, Karori 10 am
2 St. Aemigdius A&S Kelburn, 7 – 9 pm	3	4 Darton A&S t.b.a.	5 St. Aemigdius Fighters Practice. Karori, 7 pm	6	7 SCA activities Featherston, 2 – 5 pm	8 Darton Fighters Practice, Karori 10 am
9 St. Aemigdius A&S Kelburn, 7 – 9 pm	10	11 Darton A&S t.b.a. Darton Council meeting. t.b.a.	12 St. Aemigdius Fighters Practice. Karori, 7 pm	13	14	15 Darton Fighters Practice, Karori 10 am
16 St. Aemigdius A&S Kelburn, 7 – 9 pm	17	18 Darton A&S t.b.a.	19 St. Aemigdius Fighters Practice. Karori, 7 pm	20 <i>Darton Anniversary</i>	21 <i>Darton Anniversary</i>	22 <i>Darton Anniversary</i>
23 St. Aemigdius A&S Kelburn, 7 – 9 pm	24	25 Darton A&S t.b.a.	26 St. Aemigdius Fighters Practice. Karori, 7 pm	27	28	29 Darton Fighters Practice, Karori 10 am
30 St. Aemigdius A&S Kelburn, 7 – 9 pm	31					

September A.S XLV (2010)

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
		1 Darton A&S t.b.a. <i>Spring Clarion due out.</i>	2 St. Aemigdius Fighters Practice. Karori, 7 pm	3	4 SCA activities Featherston, 2 – 5 pm	5 Darton Fighters Practice, Karori 10 am
6 St. Aemigdius A&S Kelburn, 7 – 9 pm	7	8 Darton A&S t.b.a. Darton Council meeting, t.b.a.	9 St. Aemigdius Fighters Practice. Karori, 7 pm	10	11	12 Darton Fighters Practice, Karori 10 am
13 St. Aemigdius A&S Kelburn, 7 – 9 pm	14	15 Darton A&S t.b.a.	16 St. Aemigdius Fighters Practice. Karori, 7 pm	17	18 SCA activities Masterton, 2 – 5 pm	19 Darton Fighters Practice, Karori 10 am
20 St. Aemigdius A&S Kelburn, 7 – 9 pm	21	22 Darton A&S t.b.a.	23 St. Aemigdius Fighters Practice. Karori, 7 pm	24	25	26 Darton Fighters Practice, Karori 10 am
27 St. Aemigdius A&S Kelburn, 7 – 9 pm	28	29 Darton A&S t.b.a.	30 St. Aemigdius Fighters Practice. Karori, 7 pm			

Darton regnum

Darton

<http://darton.sca.org.nz/>

Seneschal

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Acting Chatelaine

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Reeve

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Herald

Lord Ulrich von Mannheim (Matt Oswin) Kelburn. Email: ulrich_mannheim_der_musiker@yahoo.co.nz

Marshal

Position currently vacant. Contact the Seneschal if you wish to know more.

Arts and Sciences

Position currently vacant. Contact the Seneschal if you wish to know more.

Constable

Master Bernard Sterling (Richard Dagger) Newlands, Ph 027-273-4560

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Chirurgion

Desiderata (Maura Muir)
Stokes Valley, Lower Hutt
021-226-6285

Quartermaster

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Chronicler and Webwrite

Mistress Sancha da Sylva (Robyn Ramsden) Featherston. Ph 06-308-8887 Email: sancha@paradise.gen.nz

College of St. Aemigdius

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Transalpine Darton

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(Matt) 06-370-8764 or 027-351-8803

Pictures from Autumn Crown Tourney in the Barony of Rowany



Photo by Lord Dallan ua Lorccain (Greg Radford)



Photo by Lord Dallan ua Lorccain (Greg Radford)



Photo by Lord Dallan ua Lorccain (Greg Radford)



Photo by Lord Dallan ua Lorccain (Greg Radford)



His Royal Majesty Bran and Their Royal Highness Lord Edmund of Shotley & Mistress Eleanore of the Orkneys
Photo by Baroness Kateryna Bouland de Lancastre (Denise Pirko)