



the Jeoman

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October 2020
Volume 34, Issue 10

The official Newsletter of the Barony of Bright Hills



The Dance of Death by Frans Francken the Younger 1581-1642



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A Note from Your Chronicler



Fall is upon us and we are looking forward to getting together even just a little bit as the current plague is starting to give us a small bit of relief. In the future I see that we will be having crown tourney which means we will have a new prince and princess in our future. Even just that little thing makes me smile and I hope it does you as well.

What are you planning for the fall? Trying a new recipe or making new garments for 2021 events? What ever it is I hope you do with a heart filled with hope of our meeting again together.

Yours in Service, Story, and Song,

Lady Scholastica Joycours

Your Bright Hills Chronicler

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Submission Guidelines: Articles and artwork (including photographs) and all required signed releases are due by the 25th of the month prior to publication. For articles, pictures, and all other submissions to The Yeoman, please submit to the Noble Scholastica Joycours at totallystories@gmail.com. Email submissions are preferred; please submit using rich text format (RTF) or as an attached MS-Word file (DOC) for all articles.



the barony of bright hills



The Baron and Baroness send greetings to the populace; fall is upon us and the weather is slowly turning to cooler days and nights. The desire to be with friends and family grows with each day.

Atlantia has begun virtual courts. We ask that you think of individuals that need recognition for their good deeds, at the Baronial and Kingdom level and forward us information so we may work with TRM to see them honored.

We urge all to look for ways to support the Barony; there are a few Officer and deputy positions that need filling. If you are interested, please speak with the Seneschal, Lady Freydis Sjona.

Trial by Fire, virtual cooking, was a success. We await the recipes of what we saw via FaceBook. I believe that I may have gained a few pounds by just looking at the photos.

Baronial Bardic is still happening. The link on Atlantia's virtual calendar is incorrect. I am trying to get that fixed. We will post the link via FaceBook and e-mail the proper link. The next dates for the Bardic is October 3 and 17 starting at 7pm. Please join us for stories, songs and memories of life before the plague.

We will have the opportunity to gather and enjoy the company of others. Though it is going to be limited to outdoor activities and only a few individuals at a time, it will be nice to see our chosen family. Please, review the "Reopening Atlantia" documents on the Atlantia home page for guidelines and requirements. Expect news soon on activities.

As always, we wish that everyone stays safe. We hope that all strive to be the best and remember those that are under new levels of stress and anxiety because of the isolation and the pandemic. Remember the Bright Hills motto, "Only the best from Bright Hills."

GODAI KATSUNAGA AND WANDA THE WANDERER

Baron and Baroness of Bright Hills





Business Meeting Minutes



September 25, 2020
started online at 7:08 pm

In Attendance: Casey Keener, Gordon Kinnie, Wanda Kinnie, Randy Feltman, Becky Ritterhouse, Barbara Kriner, Rachael Knoblauch, Jesse Trump, Kenneth Kepple

Officer Reports:

Chatelain

Baroness Barbara Giumaria diRoberto (Barbara Kriner)

Three new contacts, some already already are familiar with the SCA. Had a woman contact us about looking for someone to teach dance at a wedding. She was informed we are not officially open, but someone could respond to her privately.

Chronicler

Lady Scholastica Joycors (MyLinda Butterworth)
The Yeoman continues to go out on time.

Exchequer

Lady Clara von Wonsiedel (Michelle England)
Nothing new to report.

Herald

Master Richard Wyn (Richard Muti)
Our heralds have been busy three submissions and a consultation.

Knights Marshall

Lord Randver Askmadr (Randy Feltman)
Randy will be stepping down as of October. Will file quarterly report. Sir Kollack will be stepping up as Knight's Marshal.

MoAS

Mistress Tatiana Ivanovna of Birchwood Keep (Claudia Bosworth)
No report.

Minister of the List

Lord Alexander Fowler (Hunter Fowler)
No Report.

Youth Minister • VACANT

Baronial Steward • VACANT

Webminister

Lady Dagný austkona (Rachael Knoblauch)

The web usage policy is with the seneschal and is still in draft. There is nothing new to report.

Seneschal:

Lady Freydis sjona (Casey Keener)

Baron and Baroness

Godai Katsunaga and Wanda the Wanderer
(Gordon & Wanda Lee Kinnie)

Events:

Trial by Fire held an unofficial, online event. There was lots of interest shown online but only five attendees. Positive feedback for cooking at home. Wynne will post recipes for the group.

Royal Archery: Dagny will still be able to autocrat the event. No other information at this time.

Birthday: University still scheduled for second weekend in Feb. This creates issues for attendance. It was proposed to the attendees to move Birthday to the third weekend in February to hopefully have better attendance OR move birthday to a later month in 2020 such as May or June. The issue was not brought to a vote due to a lack of officers in attendance.

Fire hall is available for the third weekend in February. Spaces/tents will be needed outside for social distancing of activities. Heat will be an issue. No word on availability of the Carroll Co Ag center as Exchequer did not attend.

Old Business

Discussion of opening up of Bright Hills Archery practices. Archers submitted a plan to the Seneschal for reopening. Plan met the requirements of the Kingdom protocols with the exception of loaner gear. Archers will not be able to provide loaner gear at this time.

The Bright Hills TAMs will post to appropriate groups the opening protocols to be followed and scheduled dates. A reservations system will be used. TAMs will be responsible for submitting practice COVID paperwork to the Seneschal as soon as possible following a practice.



New Business

Advertising for new deputy Chronicler, deputy seneschal, deputy exchequer, youth minister,

Guild Reports

Cooks Guild

Greetings from Jeanne Tenneur de Bec, Mistress of the Bright Hills Cooks' Guild.

No Report

Next meeting will be October 9, 2020 at 7PM.

No physical meetings will occur until the stay-home initiative on the Corona Virus has been lifted.

Meeting ended at 7:53 PM

Any corrections or additions to these minutes should be sent to the Chronicler at totallystories@gmail.com



Oyez ! Oyez!

THE BARONY OF BRIGHT
HILLS IS IN NEED OF GOOD
PEOPLE TO SERVE HER IN THE
CAPACITY OF :

Deputy Seneschal

Deputy Exchequer

Deputy Chronicler

Youth Minister

If you have an interest
in serving your barony
in any of these capacities
please contact the
Seneschal at [frejya2004@
gmail.com](mailto:frejya2004@gmail.com)



Atlantian Calendar of Events



for more details go to <http://www.atlantia.sca.org/events/atlantia-calendar-events>

October 2020

10	VIRTUAL ROYAL COURT: Aragon Court at Castillo de Loarre (R)	Atlantia	Virtual, DC
10-11	The Wild Hunt - CANCELED	Ponte Alto	Triangle, VA
13-18	War of the Wings XV, Atlantia's 40th Birthday Party - POSTPONED	Atlantia	Boonville, NC
22-25	VIRTUAL ROYAL COURT: Castile Court at Alcazar de Segovia (R)	Atlantia	Virtual, NC
31	VIRTUAL - Highland Havoc	Highland Foorde	Virtual, MD
30-1	VIRTUAL - Border Skirmish	Cydllan Downs	Columbia, SC

November 2020

7	VIRTUAL - Atlantian Herald and Scribes Symposium	Atlantia	Virtual, VA
13-15	Red Mountain Mead Hall - CANCELED	Isenfir	Charlottesville, VAQ
13-15	VIRTUAL ROYAL COURT-Leon Court at Castillo de Ponferrada (R)	Atlantia	Virtual, VA
14	Marinus Baronial Investiture - POSTPONED	Marinus	Virginia Beach, VA
14	VIRTUAL - Buckston Baronial Birthday 44	Buckson-on-Eno	Virtual, NC
21	Holiday Faire	Stierbach	Manassas, VA

December 2020

5	VIRTUAL - Unevent (R)	Atlantia	Virtual, MD
11-13	VIRTUAL ROYAL COURT: Navarre Court at the Royal Palace of Olite (R)	Atlantia	Virtual, MD

January 2021

8-10	VIRTUAL ROYAL COURT: Catalan Court at Castell de Cardona (R)	Atlantia	Virtual, VA
22-24	VIRTUAL ROYAL COURT: Andalusia Court at Alhambra (R)	Atlantia	Virtual, SC
30	The Feast of Manannan MacLir - CANCELLED	Tear-Seas Shore	Harleyville, SC

February 2021

6	Atlantia Crown Tourney	Atlantia	
13	Bright Hills Baronial Birthday 26	Bright Hills	Manchester, MD
13	Winter University	Atlantia	
19-21	Raven's Cove Baronial Birthday & Investiture	Raven's Cove	Richlands, NC
26-28	Tournament of Ymir (R)	Windmasters' Hill	Boonville, NC

October Local Events

CANCELLED





Recipes from Trial by Fire

the virtual edition - Part 1

Canebyns With Bacon

made by Lady Scholastica Joycors

Peas with Salt Pork

Original Recipe:

This is an excerpt from **The Neapolitan recipe collection** (Italy, 15th c - T. Scully, trans.) The original source can be found at [University of Michigan Digital General Collection](http://UniversityofMichiganDigitalGeneralCollection)

Get peas in the shell and bring them to a boil; get marbled salt pork and cut it into slices half a finger long, and fry them a little; then set the peas to fry with the pork, and add in a little verjuice, a little must, sugar and cinnamon. The same can be done with beans.

This is an excerpt from **A Noble Boke off Cookry** (England, 1468)

The original source can be found at MedievalCookery.com

Canebyns With Bacon

To mak canebyns with bacon tak and put swete brothe in a pot then wesche canebyns clene and put to none other licour but boile them up and let them be salt and serue them then tak ribbes of bacon boled and do away the skyn and lay them in another disshe and serue them as ye do furmente and venysen.

This is an excerpt from **Recipes from the Wagstaff Miscellany** (England, 1460)

The original source can be found at MedievalCookery.com

Canabens With Bacon.

Do suete brothe yn a pottle wesche the canabens clene and do ther to and boyle yt up put no lykure ther to loke thay be salte & serve hem take ribbys of bacon boylyd do a way the skyn and ley hem on a dysch and serve hem forther as ye serve venson yn brothe.

189. Benes yfryed.

Take benes and seep hem almost til þey bersten. Take and wryng out þe water clene. Do þerto oynouns ysode and ymynced, and garlec þerwith; frye hem in oile oþer in grece, & do þereto powdour douce, & serue it forth.

-Curry on English: English Culinary Manuscripts of the Fourteenth-Century (Including the Forme of Cury)

Beans and Bacon Soup

Scholastica Joycors' Rendition

Ingredients:

2 medium onions, chopped
2 cloves of garlic chopped
1 carrot, chopped
2 stalks celery
4 cans cannellini or great northern beans, drained (about 4 cups)
2 whole cloves
Salt and ground black pepper
6 cups beef broth
½ pound bacon (6 to 8 strips) cooked and crumbled

Chop the celery, onions, and carrots into small chunks.

Combine all the ingredients except the bacon in a large pot. Add the broth and as much water as needed to cover everything. Simmer over medium heat for about an hour keeping an eye on the level of the liquid

Fry bacon while the soup is cooking, when cooled crumble. Set aside.

When all the vegetables have gone soft ladle out some of the extra broth and save it. Remove the cloves.

Use a potato masher to slightly mash the beans (I don't like mashing them all as I like the texture of having some whole). Mashing helps thicken the soup and keeps its rustic authenticity. If you want a thinner soup add some of the reserved broth back.

Add the bacon just before serving. Serve with a nice hearty bread.



Crème Bastard

151. Cream Bastarde. Take the whites of eggs a great heap, and put it in a pan full of milk, and let it boil; then season it so with salt and honey a little, then let it cool, and draw it through a strainer, and take fair cow milk and draw it withal, and season it with sugar, and look that it be poignant and sweet; and serve it forth for a pottage, or for a good baked meat, whether that thou will.

Cindy Renfrow, [Take a Thousand Eggs or More](#) Vol 1, pg 228-229

Take þe whyte of Eyroun a grete hepe, & putte it on a panne ful of Mylke, & let yt boyle; þen sesyn it so with Salt an hony a lytel; þen lat hit kele, & draw it þorw a straynoure, an take fayre Cowe mylke an draw yt with-all, & seson it with Sugre... —

Two Fifteenth-Century Cookery Books

Vanilla Custard (my version)

4 egg whites
2 cups milk (I used a mixture of half and half and whipping cream)
2 tbsp. honey
1 tsp. salt
2 tsp. sugar
1 stick cinnamon
½ tsp. nutmeg
1 tsp. orange flower water or vanilla

Combine all ingredients (except the orange flower water if using and the eggs) into a medium sized pan and whisk together before turning on the heat to just under a boil, whisking all the while (use a double boiler if you are worried about scorching the milk). In a separate bowl put the egg whites and add 3 tablespoons of heated milk a tablespoon at a time and whisk between, then slowly add the whisked eggs and milk to the rest of the milk whisking the whole time so you don't get scrambled eggs. Let it simmer for around 5 minutes or until thickened to your likeness. Remove from heat and remove cinnamon stick and add orange flower water or vanilla. Pour the sauce into a pitcher or serving dish and chill; it will thicken more as it chills.



*Finished dessert of Creme Bastard, Apple and Pear Compote
with Shortbread cookies*

Peerrs in confyt

Tak perrs & pare hem clene, take gode rede wyne & mulberyes oper saundres & seep þe perre þer inne, & whan þey buþ y sode take hem up, make a syrpy of wyne grke oper vernage wit blanche powder oþ whyte suger & poudor of □yn□er & do þe pers þer inne, seep hit a litul and messe hit forth .

Forme of Curye, ab. 1390 A.D. (Pages 64v & 65r).

Pear and Apple Compote (my version)

2 pears, peeled and chunked or sliced
2 apples, peeled and chunked or sliced
1 ½ cup sugar
2 cup wine or water
2 tablespoon red wine vinegar (if you are using water)
1 teaspoon lemon zest
1 teaspoon lemon juice
½ teaspoon of ginger
1 cinnamon stick

Peel and chunk apples and pears and place into a bowl.

In a skillet stir together the wine, cinnamon stick, ginger and lemon juice and zest. (If you are using water then add the red wine).

Bring mixture to a simmer over medium-high heat until fruits have slightly softened. This will take about 4 to 6 minutes. Watch this process you do not want the fruit to get mushy and make a fruit sauce.

Use a slotted spoon to remove the fruit and place into a serving bowl (I like glass to help keep it warm).

Now add the sugar and finish cooking the liquid until you develop a nice syrup about 6 to 8 minutes. It should reduce by half. Remove cinnamon stick and pour sauce over fruit and gently mix. Serve warm or cold with custard.

I am using water since I dislike the taste of wine so this will still be flavorful but very light, so the flavor of the fruit shines forth.

Shortbread

Although shortbread was prepared in Scotland as far back as the 12th century, the refinement of shortbread to its modern sugar+butter+flour form is credited to Mary, Queen of Scots in the 16th century. (Queen Mary liked her shortbread savory, seasoned with a bit of caraway seed). I could not find a specific medieval recipe except sugar – butter- flour, just lots of references to it. Scottish shortbread evolved from medieval biscuit bread, a twice-baked, enriched bread roll dusted with sugar and spices and hardened into a rusk. Eventually, butter was substituted for yeast, and shortbread was born.

Scottish Shortbread

Ingredients:

2 1/4 Cups of Flour
1 Cup (2 sticks) of Butter
1/2 Cup of Sugar

Instructions: Preheat oven to 350 F Cream butter, and sugar. Slowly add the flour, and knead on floured surface, Form into a ball, and chill for 2 hours. Remove, and roll out on to a floured surface.

After rolling, and slightly score, cut, and place upon a foil lined cookie sheet. Bake at 350 F. for 12 to 18 minutes, until the edges are light brown.





The Bard's Corner

Where story, poem and song gather together for the sharing

Twelve Medieval Ghost Stories

*Near Byland Abbey, Yorkshire,
ghosts walked. If only someone
would pray for their sins.*



I

A traveller, carrying a load of beans, encountered a whirling haystack on the road. Inside the haystack, a strange light glowed. The traveller invoked the haystack; it became a man. This man insisted on carrying the traveller's beans. When they reached the river, the man disappeared, leaving the traveller with the beans on his own back. The traveller had masses sung for the soul of the revenant, and the ghost was laid.

II

It looked like an injured crow; the tailor tried to help. The crow shot sparks from his sides; in fear, the tailor crossed himself. With a terrible screech, the crow attacked; injured, the tailor prayed for protection. The crow turned into a dog; the tailor invoked the creature to speak. In life, the dog had been a man; he had been excommunicated for a terrible crime (What crime? No one says). Now his ghost wanted absolution, and one hundred and eighty masses to be said for his soul. If the tailor helped him, the ghost would tell him how to heal his wounds; otherwise, the tailor's flesh would rot, and his skin would waste away.

The tailor went to the priest who had excommunicated the man; the priest refused to give absolution. The tailor begged—who wants their own flesh to rot, or their skin to waste away? Finally the priest agreed. The tailor went to all the monasteries in York, and got one hundred and eighty masses for the man's soul. The tailor went to meet the ghost; the ghost arrived as a goat, then turned into a flame. Satisfied, the ghost told the tailor to bathe in the river and scrub his body with a certain rock; then the tailor's wounds would heal. The ghost then left on his journey to heaven; the tailor returned home, and fell ill.

III

Robert, the son of Robert, rose from his grave at night and walked. They saw him near doors, under windows, by the walls of houses—waiting. He terrified the villagers. Then another, living Robert went to the cemetery and captured ghost-Robert. When ghost-Robert spoke, the words came not from his lips but from deep inside him, like a voice from inside a hollow jar. Ghost-Robert confessed his sins to the priest, who gave him absolution, and the ghost of Robert, son of Robert, was laid.

IV

James Tankerlay, the Rector of Kirby, rose out of his grave at night and walked. Once he visited his former mistress, and blew out her eye. The old men say that the Abbot had the revenant's coffin dug up and thrown into the river at Gormyre, almost killing the fear-crazed oxen who transported the body. We hope that the ghost has been laid.

V

A woman once carried a ghost into her house on her back. It was probably on a bet. Witnesses say the woman's hands sunk deep into the ghost's flesh, as if it were rotten, or an illusion.

VI

A man once wrestled the ghost of a monk. He won. The monk confessed to the man where he had hidden some stolen silver spoons. The man recovered the spoons and returned them to the Prior, who forgave the monk for the theft. Afterward, the man fell ill, but the monk's ghost was laid.

VII

In life, the farmer's hired hand stole corn from his master, to keep the oxen well-fed. When he plowed the land, he barely scraped the surface of the earth, to keep the oxen well-rested. Now his ghost begs his old master to forgive him, so that his soul can be freed from Purgatory. I guess the prayers of oxen don't count.

VIII

The howling spirit appeared to William as a pale horse. When William invoked the spirit, it turned into a bolt of cloth and rolled away.

IX

A spirit followed a man for eighty miles, hoping to be invoked so that he could ask for help. The man ignored him. Frustrated, the spirit threw the man over a hedge, and then caught him on the other side. Frightened, the man invoked the spirit. The spirit confessed (and returned) the sixpence he had stolen, and so finally was able to rest.

X

A miner lived next to a house with many store rooms, full of meat. He was in the habit of sneaking into the store rooms to steal the meat. The owner of the house called in a nigromancer (a practitioner of black magic) to discover the thief. The nigromancer anointed the fingernail of a young child with oil, so the child could scry in the nail's polished surface. He saw the miner sneaking into the store room, followed by a demon in the shape of a horse. He saw the man cook and eat the meat. He saw the miner and the horse go to the church, but the horse wasn't able to enter. And then he saw nothing more, because the miner had confessed his sins and been forgiven.

XI

Richard Roundtree went away on a pilgrimage, leaving his pregnant wife at home. One night he saw a great procession of ghosts along the highway, riding the animals that they had been buried with. At the end of the procession was a baby, rolling along in a sock. Richard invoked the child; he was Richard's son. He had been born prematurely, died, and then was buried—unbaptized, unnamed. Richard gave the child his shirt and baptized him (With what name? It doesn't say). Joyfully, the child rejoined the procession, now walking on his own two feet. Richard kept the sock. When he returned home, he confronted his wife, who was amazed. Although the midwife confessed to having buried the child so disrespectfully, Richard still divorced his wife. We don't think God approved.

XII

A woman gave her brother Adam the deeds to some property, overlooking her husband and sons. After she died, her brother expelled his brother-in-law and nephews from the family home. Because of this, the woman's ghost walked. She appeared to her brother, begging him to restore the deeds. But Adam refused, even if it meant his sister walked forever. His sister told him that she would suffer while he lived, but afterwards he would walk in her place. After this visit, Adam's right hand withered and turned black. Perhaps he did walk after he died, because his son eventually restored the property to his cousins.



Magical Creatures Word Search



ACROMANTULA

DUGBOG

IMP

RUNESPOOR

AUGUREY

FAIRY

JOBBERKNOLL

SNAKE

BASILISK

FLOBBERWORM

KNARL

SPHINX

BOGGART

GHOST

LEPRECHAUN

THESTRAL

CAT

GIANT

MERPEOPLE

TOAD

CENTAUR

GOBLIN

NIFFLER

TROLL

CORNISH PLIXIE

GRIFFIN

OWL

UNICORN

DEMENTOR

HIPPOGRIFF

PHOENIX

WEREWOLF

DRAGON

HOUSE ELF

PYGMY PUFF

WINGED HORSE





The Barony of Bright Hills



Practices

Heavy & Light Weapons Fighter Practices and A&S classes are held the second and fourth Friday nights from 7:30 PM-10 PM



Business Meetings are held from 7 PM-8 PM the fourth Friday of the month (Please See Calendar)

Location: Christ the King Episcopal Church, 1930 Brookdale Rd., Baltimore, MD 21244

Although we use these facilities, the SCA is not endorsed by the Church.

Directions: Exit the Baltimore Beltway (I-695) at Exit 17 (Security Blvd Exit). Take the exit west toward Rolling Road, not the exit east toward Woodlawn. Travel west along Security Boulevard about one-half mile, through traffic-lights at Belmont Avenue, Lord Baltimore Drive, and Rolling Road. Continue west for another block, until you reach Brookdale Road. The Episcopal Church of Christ the King is on your left. Make a left turn onto Brookdale, and then turn right into the Church parking lot.



Sunday Afternoon Archery Practice

Most Sundays 1:00 pm - 4:00 pm (See Calendar)
Location: Baltimore Bowmen Site

Go to www.baltimorebowmen.com for directions. If the gate is closed, check to make sure it is not locked. If it is not locked, open it and drive down the hill to the butts. If the gate is locked, park your car and walk down the hill to the butts. Please join the bharchers google group to receive practice schedule emails NOTE: PRACTICE WILL NOT BE HELD WHEN THERE ARE WEEKEND-LONG EVENTS AND WHEN THERE ARE EVENTS AT THE BOWMEN SITE.



INCLEMENT WEATHER POLICY

If Baltimore County Schools announce they are closed or closing early, there will be no practice that night. You can usually hear the school closing lists on virtually any local radio station broadcast throughout the morning.

Guild Gatherings

Cook's Guild

Baroness Jeanne Tenneur de Bec, phone at 410-239-8794, or by e-mail at beckyritterhouse@yahoo.com.

Meets second Sunday of the month. Check calendar for location and time.



Electronic Connection

Bright Hills Website

The Baronial website, <http://brighthills.atlantia.sca.org/> contains a listing of current officers, regularly scheduled meetings, events and other items of interest. If you have an item for the website, please send it to the Webminister,

Dagný austkona at rmknoblauch@gmail.com

Bright Hills FaceBook Page

The new baronial Facebook page is located at <https://www.facebook.com/groups/brighthills/>. Further information can be obtained from the administrators Lady Reyne Telarius at robynbecker@comcast.net, and Dagný austkona at rmknoblauch@gmail.com

The Yeoman On-Line

<http://brighthills.atlantia.sca.org/yeoman/yeoman.html>

*Everyone is encouraged to contribute to
The Yeoman*

Please, remember that all submissions for The Yeoman should be accompanied by an SCA release form. Below are the links to the necessary forms.

Society Chronicler forms:

[http://www.sca.org/docs/library.html#release forms](http://www.sca.org/docs/library.html#release%20forms)

Release form for writing or artwork:

<http://www.sca.org/docs/pdf/ReleaseCreativeFillable.pdf>

Release form for photographs:

<http://www.sca.org/docs/pdf/ReleasePhotographerFillable.pdf>

Release form for models (the subject of your artwork or photograph):

<http://www.sca.org/docs/pdf/ReleaseModelFillable.pdf>





Regnum


















The Barony of Bright Hills

Please try not to call after 9 PM



Baron & Baroness
Godai Katsunaga and Wanda Ostojowna
Gordon and Wanda Lee Kinnie
443-398-5100

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Deputy Minister of Lists Lady Livia di Samuele <i>Sherrill M. Abramson</i> 301-807-5476 Abramsonsm@yahoo.com 	Deputy Heavy Marshal Master Heinrich Kreiner <i>Robert Stephen Kriner</i> lands_heinie@yahoo.com 443-789-8109 	Rapier Deputy Marshal VACANT 
Thrown Weapons Deputy Marshal Lady Beatrice Shirwod <i>Annelise Bauer</i> 843-312-5971 spindlebird@gmail.com 	Target Archery Marshal Aiden Killkenny <i>Jessee Trump</i> 770-845-7962 HesseTrump@Hotwire.com 	Target Archery Deputy Lady Eadgyth the Archer <i>Erin Markel</i> 410-459-3959 eadgyththearcher@gmail.com

Current Baronial Champions:

Archery: Lady Eadgyth the Archer
Arts and Sciences: Lord William Ringlancer
Bardic: Lord Faolan Mac Raghnaill
Baronial Warlord: Baron Kollack von Zweckel
Brewer: Lady Livi de Samuele

Equestrian: Mor Inghean Ui Dochartaigh
Heavy Weapons: Okai of Bright Hills
Thrown Weapons: Lord Trygvvi
Rapier:
Children's Archery- Cedric and Moira

