



AS LVI

January 2022

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The official Newsletter of the Barony of Bright Hills





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A Note from Your Chronicler

My dear friends;

Can you believe it is a new year? Me either, but it is and with it comes new possibilities. Our Bright Hills Birthday is coming in February and it will be grand, so cross your fingers and toes that the plague curls up and dies so we can all meet together on February 12, 2022.

Can I also put out there that this barony is in need of officers and deputies. I am looking desperately for a replacement by May when my warrant expires as in another year my husband retires and we will be leaving this fair kingdom and I want someone to take care of our baronial newsletter. Is it you? Let us know.

Yours in Service, Story, and Song,

Lady Scholastica Joycors

Your Bright Hills Chronicler

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Submission Guidelines: Articles and artwork (including photographs) and all required signed releases are due by the 20th of the month prior to publication. For articles, pictures, and all other submissions to *The Yeoman*, please submit to the Lady Scholastica Joycors at brighthills.chronicler@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



U nto the populace of Bright Hills, we bring greetings and hope for a better New Year.

First, we regretfully inform the populace that with current trends in the Pandemic, we with the Baronial Officers have decided to not hold an in-person 12th Night this year. We will hold a Virtual Bardic on the 22nd of January at 7pm. Join us for stories, poetry, and songs. I will post the link via email and on Facebook.

Baronial birthday is still planned for an in-person event, the Autocrat is planning on both inside and outside spaces for activities and this will be after the Holiday COVID spike. There is also a feast planned that will delight the senses.

We would like to remind everyone that this is a volunteer run organization. Without the populace's help we cannot function as a Barony. We would urge the populace to consider ways to support Bright Hills. There are Officer and Deputy positions that need filling, the Barony needs your support. If you are interested, please speak with the Seneschal, Lady Freydis Sjona.

We will look to restart the monthly in-person gatherings at the Baltimore Bowman in late February if the weather cooperates. As we all know, this is Maryland, and the weather can be very unpredictable.

"Always the Best", the motto for Bright Hills. We mention this and we are not disappointed in the populace. Every day it is displayed by you, the heart of Bright Hills. We ask that you continue being patient with others and remember that their stress levels may be higher than yours.

Take care of yourself, and each other, we hope to see many of you soon and celebrate all that is Bright Hills and the Society. Remember, we are just a phone call away or even a virtual meeting away and we are always ready to talk to our family from Bright Hills.

Yours in Service,

GODAI KATSUNAGA AND WANDA THE WANDERER

Baron and Baroness of Bright Hills





Business Meeting Minutes



December 17, 2021
started online at 7:02 pm

In Attendance: Barbara Kriner, Becky Ritterhouse, Deidre O'Barton, MyLinda Butterworth, Gordon and Wanda Kinnie, Kathleen Keener, Michelle England, Wright Graham, Bill Soucy,

Officer Reports:

ChateLain

Baroness Barbara Giumaria diRoberto (Barbara Kriner)

My warrant ends this month, so I need signatures from seneschal and baron want a paper copy mailed in. Lots of information from unevent.

Chronicler

Lady Scholastica Joycors (MyLinda Butterworth)

Attended Unevent. Spike 3.0 is going to be live in January 2022.. If you need help getting up a flyer content., the calendar deputy can help or do it for you. Please contact calendar@atlantia.sca.org or LadyCaissene@gmail.com or melchior@houseblueheron.com. Need a new release waiver for 2022 for stories, photos, art and so forth. Names for jobs are changing the Web Deputy is now being called Digital Deputy an these are trickling down as the autocrat will now be referred to as Event Steward. The Oak is being revived and they are looking for a printing deputy. I am stepping down at the end of my warrant and if there is no Chronicler then the Seneschal is responsible for getting out the newsletter.

Exchequer

Lady Clara von Wonsiedel (Michelle England)

Have a bounced check and needs approval to remove from our end report. Moved and seconded and approved. Draft of financial policy and it is returned with comments from kingdom. We need to vote on it at our next meeting. Unevent asked for concrete contact information.

Herald

Lord William Ringlancer (Bill Soucy)

Attended to unevent, still working on towards to a totally online submission process. Still working on the payment process. William is now officially Bright Hills

herald. Tuesday there will be an online Zoom consultation. Hope to make that a monthly event.

Knights Marshall

Sir Kollack von Zweckel (Kenneth Kepple)

Had one practice, have all the paper work and hope to have more participation in the future reported by Henrich as Kollack's proxy.

MoAS

Dumnona (Devon Morden)

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)

Baronial website is being rebuilt from scratch.

Seneschal:

Lady Freydis sjona (Casey Keener)

Warrant is up in April and Graham will be taking over when she steps down. Unevent was centered around Covid and make sure we have appropriate posting. We must post Covid signs around event and not just at Troll. Covid policy must be in our event flyers, requirements for refunds policies. Lots of discussions about officers we are not the only group with trouble getting officers. Communication is essential especially in digital age.

Baron and Baroness

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

Need awards for birthday. Bardic tomorrow night. Going



to send out officers positions to that need to fill. We are up against Ymir for birthday, so the Royals will be going there. Will not have another get together until after birthday all meetings until then will be virtual.

Guild Reports:

COOKS GUILD.

Events:

Birthday

SCARS is open . Event flyer posted on kingdom website and is on Facebook. We don't have a specific website for event. We should have the event on the website before the end of the year. Going to go to site to do measurements to look at a new layout for the event. Feast will be a good German Feast. Held the cost to \$10.

Baronial 12th Night -

Carol County Public Schools are not leasing spaces out to persons outside of county. If they cooked for us it would be \$10-\$20 per person. Table 12th night until next year.

Old Business

None.

New Business

Fundraisers talk about next year.

Next meeting will be January 21, 2022 at 7:00 PM.

Meeting ended at 7:44 PM

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

In Service To Your Barony

The Following Position Needs Filling



Chronicler/Deputy

What is Required:

- Taking minutes at monthly business meeting.
- Creating a newsletter once a month to be distributed electronically as a PDF file.
- The newsletter **must include**: Cover, Monthly Business Meeting Minutes, Calendar, Regum, and a statement of ownership. The newsletter *can also include*: articles, letters, cartoons, songs, etc as long as they are SCA related. In other words you can keep it simple or have fun with it.
- Attend unEvent
- BONUS: No reports due since you create a monthly newsletter.

If you have an interest in serving your barony as Chronicler please contact the Seneschal at brighthills.seneschal@gmail.com



Atlantian Calendar of Events



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

January 2022

8	Atlantian 12th Night (TBD)	Atlantia	Winston-Salem, NC
29	Henry's VIII Holiday Huzzah! Midwinter's 2022 (K,Q)-Cancelled	Lochmere	Lothian, MD
29	Tourney of Manannan mac Lir	Tear-Seas Shore	Harleyville, SC

February 2022

5-6	Atlantia University - Virtual	Atlantia	Atlantia City DC
12	Bright Hills Baronial Birthday	Bright Hills	Manchester, MD
11-13	47th Tournament of Ymir-Defenders of Dubhlinn (Q,K)	Windmasters Hill	Ellerbe, NC
19-20	AEdult Swim 2022 (K)	Aethelmearec	
26	Day of Love II (Q,K)	Marinus	Virginia Beach, Va

March 2022

5	Kingdom Arts and Science Festival (Q, K, Pr)	Atlantia	Mebane, NC
11-13	Nottingham Coill Baronial Birthday XLII	Nottingham Coill	Bennettsville, SC
12-20	Gulf Wars XXX (KQ)	Gleann Abhann	
18-20	Raven's Cove Baronial Birthday	Raven's Cove	Beulaville, DC
26	Defending the Gate 2022	Sudentorre	Spotsylvania

April 2022

1	Spring Coronation of Cuan and and Adelhait (R)	Atlantia	Boonville, NC
9	Dragons' Fire: a Celebration of St. George's Day	Saint Georges	Easley, SC
9	Festival of Elvegast: Journey to Avallan	Elvegast	Hillsborough, NC
15-17	Night Under a Faie Moon	Lochmere	Annapolis
22+24	Revenge of the Stitch VII	Spaggia Levantina	Chestertown Rd, MD
22	Hidden Mountain Baronial Birthday	Hidden Mountain	Bennettsville, SC

Who do you know that is deserving of an award?

Please submitted your Recommendations for either Baronial or Kingdom awards

January Local Events

Archery Practice at the Baltimore Bowman • TBD





Panettone

by Scholastica Joycors

Panettone is an Italian Christmas Tradition, and many families all across the country indulge in this fruity delight. When it was created it was considered a luxury bread being made with wheat, butter, yeast, raisins, candied fruit and nuts and baked in a tall, cylindrical mold. The final result has a light, airy texture. This tradition of Panettone dates back for centuries, all the way to the Medieval ages where sweetened wheat bread on the occasion of Christmas became an official decree in Milan in 1395 stating that all bakeries make pan de' sciori that is affordable for all classes on Christmas Eve. The pastry Panettone is first mentioned in a manuscript from the 1470s, written by the Duke of Milan, Ludovico il Moro Sforza, who encouraged the launch of the new cake-like bread: pan del Ton (or Toni's bread). A traditional Panettone loaf is cylindrical in shape with a cupola (domed) top. It should always be taller than it is wide, with a soft and airy interior beneath a dark exterior.

Italians love Panettone so much that every year they produce 7.100 tons! The regulation for a product to be named Panettone is very strict in Italy: it has to contain at least 20% candied fruit, 16% butter and eggs with at least 4% yolk.

The traditional way of serving panettone is simply remove the paper liner and slice the loaf with a serrated knife as you would a cake, to get triangular wedges. A word of warning though, whichever way you choose to serve your Panettone: it's worth noting that Italians consider it bad luck to remove the domed top and to consume it on your own.

In the European collection of recipes from 500 C.E. to 1600 C.E., there are very few recipes for bread recorded, because of everyone baked bread, it was common knowledge so they saw no need to write it down. What we do know about this recipe is that it was a sweet bread most likely based on Roman sweet breads and that the ingredients were fine wheat flour, eggs, butter, candied citrus peel and raisins.

I find that the bread-cake like texture is like a brioche and fruitcake combined, but guess what, we don't have any extant recipes for that bread either. For grins and giggles here is a quote about making bread by Platina's De Honesta Voluptate in **The Good Huswife's Handmaide for the Kitchen**:

I recommend to anyone who is a baker that he use flour from wheat meal, well ground, and then passed through a fine sieve to sift it; then put it in a bread pan with warm water, to which has been added salt, after the manner of the people of Ferrari in Italy. After adding the right amount of leaven, keep it in a damp place if you can and let it rise. That is the way bread can be made without much difficulty. let the baker beware not to use more or less leaven than he should; in the former instance, the bread will take on a sour taste, and in the latter, it becomes heavy and unhealthful and is not readily digested, The bread should be well baked in an oven, and not on the same day; bread from fresh flour is most nourishing of all, and should be baked slowly.

Now that I have given you some background here is a recorded version of Panettone, but not in period, it is not for the beginning baker but is well worth the time spent making it.

PANETTONE

Ingredients:

¼ cup warm milk
2 pkgs of dried yeast
½ cup sugar
¾ cup butter, softened
5 medium eggs, beaten
2 tsp vanilla extract
Grated zest of 1 lemon
Grated zest of 1 orange
3 cups white bread flour
½ cup raisins
½ cup sultanas
3 tbsp dark rum or water
½ cup candied lemon/orange peel



Photo by Wikimedia Commons

Instructions:

1. Grease the panettone tin, if you don't have a tin or panettone paper case use a regular 8-inch cake pan, but line the base and sides with greaseproof paper standing at least 2 inches above the rim.
2. Pour the warm milk in a bowl, add the yeast and 1 tsp sugar together and leave it for 1 minute.
3. Add the remaining sugar in the bowl and mix it in with the butter and vanilla extract, until creamy and pale.
4. Stir in the lemon and orange zest, then add the beaten eggs one at a time until it's well incorporated in the mix. If the mixture starts to get lumpy, then place a tbsp of flour and beat it in with an egg.
5. Tilt the flour into a bowl and mix it in with a pinch of salt, creating a well in the centre. Add the yeast, butter and egg mixture, and fold the mixture until it forms a dough. Keep kneading the dough, making sure all the ingredients are combined.
6. Keep kneading and dusting your surface with flour for about 10 minutes until the dough turns light and stretchy. Once done, place the dough in a greased bowl and leave it to rise for up to 3 hours until it has doubled in size.
7. Put the raisins and sultanas in a pan, increasing the heat. Then, pour the dark rum and stir for a few minutes until the fruits have absorbed the liquid. Once done, set it aside to cool.
8. Once the dough has risen, take it out of the bowl and place it on a floured surface. Knead the sultanas, raisins and candied fruits until evenly spread throughout the dough.
9. Place the dough in the panettone tin that has been lined with parchment paper. Put cling film on top and let the dough rise for another hour.
10. Preheat the oven to about 180° celsius (or 350° -375°F), once warm, place the tin in the oven and bake for 45-50 minutes. Once it's done, let the bread cool and start cutting it into wedges to serve.

Note that this is one of the easier versions, some recipes take almost 48 hours to make.

Recipe from : <https://www.miramonticorteno.com/blog/2019/12/20/christmas-italian-recipe-milanese-panettone>



There's Food in My Story

by Scholastica Joycors

The origin of Panettone is somewhat of a mystery. There are at least three theories about how this fruity bread came about, but one thing's for sure, it is seen as a Northern Italian invention from 15th century Milan where it was considered a luxurious dessert as it was made with wheat flour, an expensive product when at the time most breads were made out of cheaper grains like rye or spelt. The story goes that a nobleman and falcon trainer named Ughetto degli Atellani, fell in love with Adalgisa, the daughter of the towns baker whose business had hit upon hard times. Ughetto's family was unhappy with his choice and forbade him to marry such a lowly girl. In a bid to continue seeing his lover, Ughetto in disguise took a job at the bakery where one day after selling some of his falcons, he purchased butter and sugar and added it to the bakery's bread mix. Ughetto's sweet bread became popular and the ailing bakery soon began to see better times, which pleased Adalgisa. As often happens, love kindles his wits and one day near Christmas, he added candied peel and raisins to the mix and the popularity of his bread surpassed everything the bakery had ever produced. The success was almost overnight, and patrons stood in line to take the bread home. With the bread being famous and the bakery no longer in financial distress. The family sees that Ughetto's love is genuine and they finally and give their permission for the couple to marry.



Another theory is set in the 15th-century court of Duke Ludovico il Moro. For a Christmas celebration, the head chef was expected to bake a dessert, worthy enough to impress the noble guests. However, the chef accidentally burnt the cake and immediately ends up in a state of panic. But then, the scullery boy named 'Toni' approached the chef and explained that he'd made a sweet loaf out of leftovers and offered this bread to the chef. As the chef had no choice but to oblige, he agreed with the plan and served the fruity bread. The dessert was a success and the Duke called for the chef to congratulate him in front of his guests, however, unable to take the credit, the chef was so grateful that he gave credit to Toni who had really made the bread and that's how it became known as panettone, hence the name of Panettone similar to 'Pan di Toni' (Toni's bread)

The third legend has a less romantic story claiming that the sweet bread wasn't created by Signor Ughetto, but by Sister Ughetta, a nun that wanted to please her fellow holy sisters one Christmas. The tale tells of a convent where the prospect of Christmas did little to lift the spirits of its poor and miserable nuns. One day while in the kitchen, it is said that Sister Ughetta fashioned a cake out of kindness for her fellow sisters and added fruit and peel and before baking she took a knife and cut a crucifix shape in its top. Once cooked, the cuts left by the knife opened up in the cupola crust making the cake a pleasing addition to an otherwise meagre festive feast for the holy sisters.

<https://eatdessertfirstgreece.com/2019/12/25/christmas-cake-eng/>

<https://www.miramonticorteno.com/blog/2019/12/20/christmas-italian-recipe-milanese-panettone>

<https://www.smithsonianmag.com/arts-culture/culinary-history-panettone-180971058/>

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The Bard's Corner

Where story, poem and song gather together for the sharing

Fools for Love:

BEING A SECOND TALE OF THE MEDDLING MUSICIANS

By Lady Yseulte Trevelyn

(first appeared in the Yeoman February 2012)

I think it was somewhere near Oakton in late January, that we noticed we had acquired a shadow. It was a strange shadow, being shorter and more slender than any of us three. I nodded to Stephen and Dafydd to keep walking, while I quietly stepped off the road into the trees, hoping to get a better look at our shadow.

He proved to be a short, slender lad, so young there was not even a sign of downy fuzz on his olive-colored cheeks and chin. As he drew near where I stood, his head turned and large, dark eyes gleamed as he smiled at me. "You're the harper!"

His smile turned mischievous. "I've always wanted to play a harp," he said in an exaggeratedly breathless falsetto. I rolled my eyes and resumed walking.

"So, you've seen us perform then. Is that why you're following us—to learn to play the harp?"

"Perhaps," he said in a more normal, though high-pitched tone. "If you think I've enough pluck," he said with a grin.

I grunted. Just what I didn't need — another person who wants to pelt me with harper puns.

We walked silently down the road for a while. At least he was nimble-footed and moved quietly. Unlike a heavy booted flute player, I knew, or a certain lute player with enormous feet, he avoided snapping sticks or kicking up rocks.

"So, did you know when you started that harps attract maidens like flowers draw bees, or was that a happy accident?"

I thought back to those early years, when I got my first lessons from the gleeman in the hall where I was born. "I was attracted by the sound of the strings, and didn't have any thoughts of maids or madams." I smiled. "But with age, I have learned to take advantage of the effects. My food is always served hot, and my tankard stays filled. Sometimes I even share with my comrades.

The young man nodded. "Sounds like a good reason to at least travel with a harper, if you can't be one." He grinned. "Unless, of course, you're just stringing me along."

I growled and punched him in the shoulder, and we walked a little further. "So, if you're not seeking harp lessons, why were you following us?"

"you three are good at what you do—good enough to eat well. And being one of four is much safer than being on my own."

"True enough. But why should we let you join us? What do you have to offer? Do you have a whistle or pipe hidden up your sleeve?"

He smiled and leaped forward and began walking on his hands, almost as quickly as he had on his feet. When he flipped back onto his feet, he had rocks in his hands that he proceeded to juggle as he walked. He was still juggling when we caught up with Stephen and Dafydd, who were waiting for us on the road just outside Oakton.

"I see one fool has found another," Stephen said, grinning.

"Only just now," I said, and punched him on the shoulder.

Looking from one to the other of us, the young juggler let his rocks drop and spread his arms in a plea. "My good musicians, let us be properly introduced and account ourselves well met. I am Yusef of Damascus," he said, doffing his hat and making a pretty bow. He came up smiling. "I would not wish to imperil your livelihood by causing any disharmony."

Dafydd looked sharply at him, but said nothing. Stephen gave a bark of laughter. "That's Connor you've been putting up with, I'm Stephen, and this dark-browed fellow is Dafydd. I hope you have not been listening to any of Connor's stories of grand feasts, for 'tis not likely there will be any such in this small hamlet. This time of year, a dry corner and pease porridge is likely the best we will do."

"That is likely more that I would find as a stranger here on my own," Yusef said seriously. "May I travel with you? I will not take up much space, or much of the food, of whatever kind there be. I'm but a dainty lap dog compared with you three great hounds," he grinned.

So there, outside Oakton, Yusef joined our band, adding his antics and prattle to our show, and maybe earned us more food. There was more than one among the tavern wenches who cast a motherly eye over his slight frame and vowed to "feed him up."

We had been in the village about a week, and thinking it time to move along, and we asked about guest houses and other villages we might try next. February, the bitterest of months for those of us on road, was fast approaching. It would be good to have a place in out of the cold.

The youngest of the serving girls, who had spent every moment she could listening to my harp, said "You should go to Lord Robert's fine hall. He is very fond of bards, they say. Asks them to stay for months, and feeds them like lords, and gives grand gifts of garb or jewels."

"Oh, that will be no use, this year," said an older, saucier server as she passed with her hands full of tankards. "Did you not hear? He's celebrating the anniversary of his going to the war in the Holy Land. It was almost 20 years ago that he followed the king to foreign parts, so this year, he wants foreign stuff. Poetry, I heard one bard say."

Poetry. Well song lyrics could be counted as poetry. I liked the sound of a stout hall kept by a generous host. I kept noodling away on the harp. What songs would do for his poems, I wondered.

"A man who went on crusade, might be fond of the Lionheart's own song," said Stephen looking down as he plucked a few chords.

"Or maybe some of Bertran de Born's," Dafydd said.

Yusef looked hopefully from one to another of us. "Sounds like you shall please Lord Robert well. And I think his hall will please us well. Shall We not go?"

We got directions. It was not far—only a short day's walk, if it hadn't started snowing. We were all covered in thick coating of white by the time we stumbled up to the postern and knocked.

The man who opened the window in the door was dressed in thick furs, but still he did not open wide, as he held up a lantern to look us over. "What do ye here?"

While we usually count on Dafydd to negotiate with tavern owners, we had agreed that Stephen might be best for dealing with Lord Robert's servants.

"We're bards, hoping for shelter for tonight at least, perhaps longer, if we please Lord Robert."

The rough-hewn old man looked us over doubtfully until he spotted Yusef, when his expression lightened. "Perhaps ye will do, at that." He shut the window, and then we heard the creak of the door, and thankfully we were admitted to the dim warmth.

The next morning, over large bowls of hot porridge, the castellan provided more details of what kind of performances Lord Robert was seeking.

"Persian love poetry?" Even the usually cheery Stephen seemed taken aback.

“Aye. That’s what he says he wants to hear, as he did years ago in Outremere. He says he can tell the difference between the poetry from the Moors south of France, of the Turks of Ephesus, of the Saracens of Syria, and the Persians’. He says that the best poetry is Persian, and the best of that is about love. Needless to say, we haven’t had a lot of bards with us for long this winter,” Lord Robert’s man said. “Which means we do have a good supply of food still. Usually the bards eat us down to bare cupboards.”

He left us eating, and looking at each other, wondering how we could fake some Persian love poetry. Everyone took a second helping of the porridge—best to eat hearty while we could.

Thankfully, we got to spend the day indoors and warm. We sat around noodling on our instruments hoping for some miracle that would reveal the poetry we needed. After a while, we noticed that Yusef was missing. Maybe he was hiding to avoid being tossed out with us. I thought dark thoughts about ungrateful youths taken under the wing of experienced bards—and had the beginnings of a new song. But still not idea of what characterized Persian verse.

We went to the great hall as the servants began laying the table. We pulled a few stools to a likely corner, checked our tuning, and then played an air to listen to the sound in the hall. Lord Robert would hear us well, whatever we performed. We played, “The Darkling Thrush,” a tune of the 12th Night recently passed, and one for Candlemas that was coming soon. Our instruments were in fine voice.

Lord Robert entered and sat down to his dinner. He smiled when we offered de Born’s sirvente on the joys of war, and I think I saw a tear when we sang King Richard’s lament from his prison tower. But when we opened our mouths to start another tune, Lord Robert held up his hand.

“You are fine musicians, and I thank you for the songs. But have you any poetry, any Persian poetry?”

We sat there, with nothing to say. Suddenly we heard a familiar voice behind us say, “I have a poem—For my mother taught me from a book of quatrains by Omar Khayyam. I learned it in the Persian, and in English. Perhaps you remember Miriam of Damascus, Sir Robert?”

And stepping into the light, speaking with the voice of Yusef, was a young lady with large dark eyes and clear olive skin, in a green silk gown and a pale green veil. She stepped close to Lord Robert’s chair, and recited something in a foreign tongue. And then she recited in English a poem that ended:

A Book of Verses underneath the Bough,
A Jug of Wine, a Loaf of Bread—and Thou,
Beside me singing in the Wilderness,
And oh, Wilderness is Paradise enow.

Lord Robert sat there stunned, staring at the young lady. After a few minutes there were multitudes of questions and answers, and we learned that Yusef is actually Josepha, the daughter of a woman Lord Robert had known on crusade. She had come to England to meet him, and had traveled as a youth for greater safety. Whether she was also Lord Robert’s daughter we were not sure. Certainly, he was delighted to see her and we were made welcome as her guardians and compatriots.

And so, we spent February warm and well fed at the house of Lord Robert. Now March is coming with hopes of warmer days, and we’ve begun feeling the old urge to take to the open road.

And while Lord Robert has plans of seeing Josepha married among the local gentry. I’ve seen a gleam in her eyes that makes me think we have not seen the last of nimble-footed Yusef.

FINIS

Curiosity Corner

16th Century Arrow Bag

by Seamus O'Cearbhaill

The Project.

It was my desire to produce a period correct "quiver" for my arrows. As I was to find out arrow quivers were extremely rare and many archers simply placed the arrows they were issued in their belts. However, during the excavation of the Mary Rose, an English ship that sunk in 1545, many arrows and bows were found to include arrows held together in leather discs. [1] These leather discs were also in the collection of the London Museum as illustrated below:



It was clear that the leather discs had stitching holes around the perimeter and thus were probably part of some sort of bag. This assumption was clearly made by many before me and an illustration from 1777 actually shows the extant bag:



Design

I made a slight modification to the above illustration, based on the evidence that the leather disc in the London Museum had notches for the arrow's fletching; I raised the leather disc up so the fletching would rest upon it. There was also evidence that the bags were issued with "girdles" or belts[i] so I attached a belt loop to the side of the bag. The top flap covers the fletching and secures with a drawstring. When used the flap folds down to

expose the arrows when in use. The bottom is simply secured with a tie string to allow for different lengths of arrows.

There is a debate on which way the arrows were removed. I believe that most war arrows were tipped with a point (bodkin) that would pass freely through the holes in the leather and thus the arrows were inserted and removed from the same end as opposed to entering from one end and being drawn from the other.

The leather discs survived (because they are animal fibers) but the bag had to be made of some sort of plant fiber which would not have survived buried or in the case of the Mary Rose, under water.

This left me with a choice of materials to use for the bag; I chose to make it out of a stout canvas or duck. My three choices were linen, hemp or cotton. Because linen would have been common in the British Isles I opted for that although both Hemp and Cotton would also have been available. The thread is linen as well.

The bag was simply assembled using canvas working techniques used on both tents and sails of the same period. The sides and ends were assembled using a flat or tent stitch and the leather disc was attached with a whipping stitch. The tools used include a sail needle and a sail maker's palm. The needle was commercially purchased but is of the same design as those used in period.[ii] The palm was hand made by myself.

The embellishments were embroidered using a split stitch and linen fiber. It is likely that these bags were not personally owned and were probably plain.

References:

[1] Soar, Hugh D.H. Secrets of the English War Bow Westholme Publishing Yardley Pa, 2006

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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



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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 
Target Archery Marshal Lord 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

