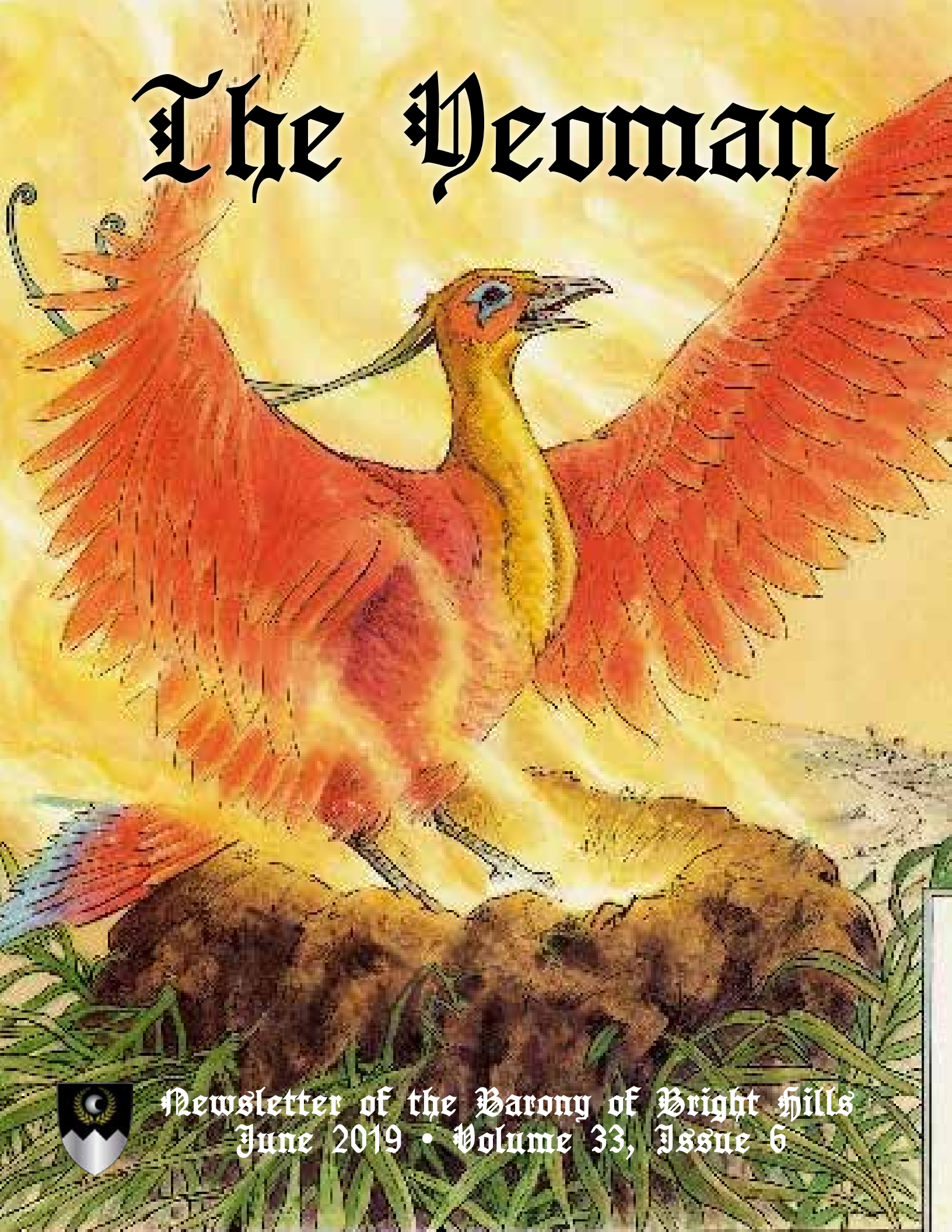


The Yeoman



Newsletter of the Barony of Bright Hills
June 2019 • Volume 33, Issue 6

The Story Behind the Cover Image

The Phoenix is a creature with origins in Greek and Roman mythology, legend and folklore. It has since gained connections to Medieval European mythology, legend and folklore. And within the course of these various accounts, the Phoenix is one of the most well-known and best-recognized symbols for immortality and nature's cycle of long life, death and rebirth.

Likewise, it is attributed a divine connection with the sun, since it possesses a great longevity, only to die and return (just as the sun rises, sets and rises again). Many accounts even acquaint it with qualities fitting the various sun deities of ancient mythology, legend and folklore (including the Greek Helios and the Egyptian Ra).

While I could not find the exact artist it is suggested that this came from Jonathan Hunt Bestiary.

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A Note from Your Chronicler

Wow, the temperatures are rising outside and being at Ruby Joust recently tells me I am not sure I am ready for the heat we might get at Pennsic this year. So as you begin these summer months don't forget the sunscreen and make sure you hydrate. There are several events during the month of June and I hope you enjoy them all no matter which ones you attend.

Yours in Story, Song and Service,
Lady Scholastica Joycors
Chronicler of Bright Hills

TRIAL BY FIRE XXII

June 14-16, 2019

Credits

All pictures/clipart are royalty and copyright free, references are found at the end of articles, next to images and/or signed permissions on file. Cover image from <https://warriorsofmyth.fandom.com/wiki/Phoenix> from Jonathan Hunt Bestiary.

This is the June 2019, issue of *The Yeoman*, the official newsletter of the Kingdom of Atlantia. Atlantia is a branch of the Society for Creative Anachronism, Inc., and *The Yeoman* is published as a service to the SCA's membership. Subscriptions are available only to members. This newsletter is available online at <http://brighthills.atlantia.sca.org/home/talon> for current Sustaining and International members. Memberships are available from the Member Services Office, SCA, Inc., P.O. Box 360789, Milpitas, CA 95036- 0789. All changes of address or questions about subscriptions should be sent to the Corporate Office.

For information on reprinting articles from this publication, please contact the baronial chroniclers, Baronial Chroniclers, Lady Scholastica Joycors, totallystories@gmail.com who will assist you in contacting the original creator of the printed material. Please respect the legal rights of our contributors. Contributions are due by the 25th of each month.



THE BARONTY OF BRIGHT HILLS

Hello Wonderful Populace

This month started off great at Revenge of the stitch, where Lady Scholastica headed a team that had 5 different baronies represented. On top of that she was helping Her Excellency of Ponte Alto with having new garb to wear during her tenure as baroness. There were many others there, didn't get to spend as much time inside as usual as I was a last minute fill in at the MoL table.

Then we traveled far for Fall Crown (what, OK we returned to the same site as Revenge is held at, you got me), where the weather was a little better than the week before. Mistress Wynne was head field herald, (I am pretty sure that is right) and was feeling the force that day in garb that resembled Princess Leia and was quite awesome. Thank you all for stopping by the Baronial tent as well as those who contributed to the hospitality table. A Great day of fighting led to Atlantia gaining a new Prince and Princess, His Highness Cuan and Her Highness Signey. Vivat, Vivat, VIVAT.

Next I traveled to our friends in Lochmere for On Target, where much relaxing and talking to friends about all things and it was a great day.

This lead to a weekend off during which Her excellency was getting things ready for Ruby Joust and I attended a work day for our Pennsic camp, and then sanding some more to get chairs ready.

Then we traveled to Ruby Joust, where we shoe horned as much as we could on our cart in preparation for Baroness Greer's elevation to the Order of the Laurel. Master Heinrich, Maestra Barbara, and my Lord Utred helped with bringing stuff as well as standing guard for her vigil, and personal guard during court. Master Wynne was our court herald and Lady Aine was one of my retainers during court and guard at vigil. My lord Lothar was also a guard as well as Lady Anne and Lord Caius. Baroness Swieczka sewed Greer's court dress that she wore at her Laurel ceremony, Dame Daniella made Greer's Laurel medallion and Laurel wreath, as well as a leather bound vigil book, which visitors could write in. Lady Faye made a collar, or German capelet, to be her Excellency's Laurel cloak, it is beautiful! I want to personally thank everyone who had even the slightest hand in making this day special for my lady, and your Baroness.

Highland River Melee's is next on Her Excellency's schedule though it will be a brief stay for morning court to see the Baronage change. Then she will leave and join me at my parents 50th wedding anniversary, which I will be at in the morning to help set things up. The populace has been invited to stay under Stierbach's day shade, their only request is that you bring something for the hospitality table. Please tell Their Excellencies Baron Dietrich and Baroness Karin thank you from us again for hosting the Bright Hill populace.

Yours Ever in Service,

Baron Gabrell Baroness Greer

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photo by Nicole Synn Vassallo

Minutes of the Bright Hills Business Meeting May 10, 2019 - 7:12 p.m.

Attendees: Casey Keener, Greer Griffin, Michael Olney, Rachael Knoblauch, Mylinda Butterworth, Claudia Bosworth, Robert and Barb Kriner, Karen and Wade Whitlock, Wanda Kinnie, Becky Ritterhouse, Jill Crowther-Peters, Graham Bright, Hunter Fowler, Victoria Wank, Richard Muti, Erin Markel, and Randy Feltman.

Report from the Baronage.

Thanks for all the stuff that has been brought for the dayboards. Gabe will be going to On Target. Both Baron and Baroness will be going to Ruby, Highland Riverland River Melee. Baroness Greer will be sitting vigil at Ruby Joust in contemplation of being elevated to the level of Laurel.

Officer Reports:

Seneschal: Lady Freydis Sjona (Casey Keener) — Because of Trial by Fire there will be no practice on June 14. Currently doing paperwork and will be doing inventory soon. Our contract for the church is good through September, but we are looking for other suggestions.

Chronicler: Lady Scholastica Joycors (MyLinda Butterworth) — Yeoman out on time. A request that people please send in their reports.

Exchequer: Lady Wanda Ostojowna (Wanda Kinnie) — We have money. All bills paid. Youth activity and coronet funds are still the same.

Webminister: Lady Dagný austkona (Rachael Knoblauch) — We will be moving forward with transitioning the other baronial yahoo groups to Google in the coming month. I will be updating the website with information about kingdom archery, as it will be hosted by our barony.

Other items from last month's report are still in progress:: deputy warrant & website re-design. Royal Archery event is going up.

Heralds Report: Master Richard Wyn (Richard Muti) — Our Herald's have been busy with field heralding at Revenge of the Stitch, and heralding the combatants at Crown Tournament.

A&S Report: Baroness Tatiana Ivanovna of Birchwood Keep (Claudia Bosworth)— We had participants in Revenge of the Stitch. Coronation had people submit entires. Alexandria got a writ for her Pelican. There will be class tonight on needlelace taught by our Baroness. Three more classes are in the works. Oak Grove demos was good. We are basically down to one functioning with only one guild which is the cooks guild and several interest groups. We would like to have an autocrat class which Arianna said she would x-post for other autocrats.

Chatelain Report: Baroness Barbara Giumaria diRoberto (Barbara Kriner) — This has been a very busy month for the Chatelain's Office. 3 referrals and 1 inquery, as well as the school demo in Bel Air, last Saturday. We had a marvelous turn out. 6 fighters, Sir Kollock, Lords Randever, Graham, William Ringlancer and Marius, milords William and Utdred the Red. Baroness Rebecca and Mistress Nem demonstrated the ballista to the delight of every little boy (no matter their actual age!). Lady Livi introduced the crowd to sekunjabin and the art of kumihimo. Lady Freydis showed her calligraphy and illumination skills. Kate(?) used an inkle loom. Chagan Bagshi and Lord Wrad filled a table with books about various cultures and ages Master Heinrich, Lord Albrecht and Utdred passed weapons and armor bits to interested kids and parents. Milady Zin taught



the students how to stamp leather shields. Maestra Barbara had her display of common objects of the middle ages. I would be greatly remiss if I didn't mention the heroic efforts of Lord Wrad the ever vigilant, and Utred the Exuberant as they enticed the timid to approach and touch, look, try on and talk with the oddly dressed folk. We will be having a demo at Towson Library on May 18 and Arcadia High School demo May 18.

Knights Marshall: Lord Randver Askmadr (Randy Feltman)— .

Minister of the List: Lord Alexander Fowler (Hunter Fowler)— No activity

Youth Minister: — VACANT - Baroness Tatiana ran youth activities at Coronation where they braided the maypole.

Baronial Steward: Master Chirhart Blackstar (Truman Barnes) — Nothing new.

Guild Reports:

Cooks Guild: Baroness Jeanne Tenneur de Bec (Becky Ritterhouse)— Greetings from Jeanne Tenneur de Bec, Mistress of the Bright Hills Cooks' Guild.

On Sunday, May 19. The Guild met at Mistress Wynne's home.

The first topic of discussion was the upcoming Trial by Fire event. The event is 6/15 and Mistress Wynne is the autocrat. She is organizing classes and looking for someone to handle children's activities.

There will be a Travelers' Fare (spaghetti supper) on Friday evening and breakfast on Saturday. Baron Gustav and Mistress Brienna are organizing these activities.

Both the baronial 20 x 20 and 20 x 40 pavilions will be used, as well as Brienna and Gustav's pavilion (for judging) and Lord Raven's pavilion.

Jeanne is organizing the judges and the prizes.

The next event on our calendar will be the fundraiser lunch at Royal Archery (9/14). Wynne is taking the lead to organize this. The menu will include soups and sandwiches.

Current suggestions are:

Soups:	Beef and Barley (Cordelia); Squash (Wynne); Cucumber (Bruce)
Sandwiches:	Tuna salad, egg salad, ham salad
Other:	fruit and vegies

Mistress Wynne has offered to serve as head cook for the upcoming Harvest Wars event (9/28). This event is being held in Spiaggia Levantina (Denton, MD). We have reviewed the menu from the last event and will be finalizing it soon.

We also discussed the Kingdoms new requirements for "Guilds". The consensus is that we will continue pretty much as we are.

The next meeting will be on Sunday, 6/9, at Alecraft. This is a brew pub in Bel Air. We will be sure to notify the barony and local brewers.

Old Business:

Same state of affairs concerning the coronets and thrones.

The issue of the P.O. Box was brought up again and after some discussion a motion to not spend money on having a P.O. Box was passed unanimously.

Harvest Wars is discussing having a triathlon where you would pick 3 out of 5 areas to compete without matching your persona.

Trial by Fire - currently have 11 classes planned. Travelers Fare for Friday night and Breakfast on Saturday morning. There are plans to cross post flyer's to Aethelmearc and the East. We are going to renegotiate with the port-a-john folks and cancel the extra cleaning.



Royal Archery (Eadgyth the Archer) - I have sent in the paperwork requesting the insurance certificate.

- I will be ordering the port-a-pots tomorrow.
- Site token materials have been purchased, and Dagny and Aiden have agreed to assemble them.
- I have asked for updates on the Baronial PO box, once I have that information I will update the Spike and other information to include where to send the reservations.
- I have asked that Royal Archery be added to the Baronial website.
- I am working on finding volunteers for the various parts of the event, if you or anyone you know would like to help, let me know.

By-laws meeting will be scheduled sometime in early June.

New Business:

Eadgyth sent out a list of Golden Key items as we are pairing down. It was suggest that we reach out to other baronies about their excess or shortages and that we see if some exchanges can be made. Barbara told us about a program called airtables.com which has a way to share that information with other baronies.

The list field was lost at one of demos many years ago, and questions was do we want to recreate it considering how many demos we are currently doing. We should create if for inside. We will need to price the materials for this we will need dimensions. Spacing should be for a 10 foot area. Kollach volunteered to take on the pricing.

A check for the down payment for the port-a-johns for Harvest Wars is needed.

Next meeting: June 21, 2019 Adjourned at 8:09 p.m.

Greer's Laurel Elevation



photo by Korrin Villman

Revenge of the Stitch: Team Mischief Makers





Atlantian Calendar of Events



June 2019

1	Scribal Workshop	Falconcree	Spartanburg, SC
7-9	Journey Through the Nine Realms (R)	Raven's Cove	Apex, NC
7-11	Known World Historical Combat Studies Symposium at War of the Lillies	Calontir	
13-16	Known World Dance and Music Symposium	Ansteorra	
15-16	Summer University	Black Diamond	Lynchburg, VA
21-23	Old School War Practice	Marinus	
21-23	Known World Costume and Fiber Symposium	Meridies	
29	Another Foolish Event	Middlegate	Winston-Salem, NC
29	Storvik Novice and Unbelt Tournament (R)	Storvik	College Park, MD

July 2019

5-7	Known World Heraldic and Scribal Symposium	Calontir	
12-14	King's Assessment (R)	Black Diamond	Big Island, VA
13	Warrior Games	Tear-Seas Shore	Harleyville, SC
26-31	Pennsic Wars	Aethelmearc	Slippery Rock, PA

August 2019

1-11	Pennsic Wars	Aethelmearc	Slippery Rock, PA
30-2	Known World Land Use and Livestock Symposium	Sacred Stone	Boonville, NC

September 2019

6-8	Battle on the Bay in the Tyrrhenian Sea	Lochmere	Upper Marlboro, MD
6-8	Sacred Stone Baronial Birthday (R)	Sacred Stone	Boonville, NC
7	Festival of Elvagast --The Wedding of Isabella and Oratio	Elvegast	Hillsborough, NC
13-15	Rip, Rap War III: Guts, Gold, Glory (R)	Marinus	Courtland, Va
14	Royal Archery Tournament	Bright Hills	Glen Arm, MD
21	Fall University		
27-29	Harvest Wards	Bright Hills	Denton, MD
27-29	Border Skirmishes (R)	Cydllan Downs	Trenton, SC
28-29	Clash with Bacchus	Black Diamond	Lynchburg, VA

October 2019

4-6	Fall Coronation (R, H)	Storvik	Upper Marlboro, MD
12	The Wild Hunt	Ponte Alto	Annadale, VA
16-20	War of the Wings	Atlantia	

UPCOMING EVENTS

Journey Through the Nine Realms

June 07, 2019 • Barony of Raven's Cove

Warriors, prepared to be face your fate within the Nine Realms! Each warrior will face his own challenge as he travels through each realm! Feats of skill and strength await for both Armored and Rapier fighters.

A dayboard will be provided by House Corvus in lieu of the usual feast. The dayboard will be available from 1 PM to 4 PM on Saturday afternoon. Prepare your taste buds and tummies for deliciousness! Your admission covers both the event and the dayboard.

Website: <https://www.ninerealms.site>

Skewered!

June 8 2019 • Shire of Roxbury Mill

On June 8th, 2019, come to the Shire of Roxbury Mill for the hit sequel to last year's Skewered!. At Skewered! 2, it's dangerous to go alone so bring a friend. There will be Rapier, Archery, Arts & Sciences and Bardic Competitions, as well as a hot lunch feast of New World Pairings as a Shire fundraiser.

It truly is dangerous to fight by oneself, so this event's activities will focus on pairs. Paired Valhalla melee will start the day, followed by a Bedford tourney in which prizes will be awarded to the Valhalla pair with the highest combined mean score. After a break for lunch, activities will continue with a Blacksword and Free Scholar Prize.

Website: <http://roxburymill.atlantia.sca.org/skewered-2019/>

Trial by Fire & The Lochmere Arrow

June 14-16, 2019 • Barony of Bright Hills

Once again, in the Spirit of Friendly Competition, the Bright Hills Cooks Guild and Archers invite the Knowne World to Trial by Fire 22 and the Lochmere Arrow. Competitors in both contests will vie for treasures, titles and bragging rights. Archers will vie for the prized "Lochmere Arrow". Can it be wrested from its current holders? Will it ever be painted in different colours? Only time and a high score will tell. Cooks have the chance to become known for their prowess in concocting dishes in any of four categories...Grain,

Main Dish, Vegetables and Dessert under conditions found at the Pennsic War (no electric appliances). One may even move on to become Grand Champion. There will be classes offered on Saturday for any and all in attendance. The Bards of Atlantia will serenade with song and story all through the weekend with special entertainment around the camp fire.

Website: http://brighthills.atlantia.sca.org/?page_id=1836

Summer University

June 15 - 16, 2019 • Barony of Black Diamond

A day devoted to arts and sciences. This is what university is all about. Free of charge! Hone your skill on the field and by the hearth.

Martial Activities: There will be a Martial track for Summer University along with opportunities for pick ups in the outdoor athletic fields. Learn the strategies that will be applied on the field the following week at Old School War Practice and elsewhere.

Arts & Sciences Activities: A day devoted to arts and sciences. This is what university is all about. Free of charge!

Website: <https://university.atlantia.sca.org/index.php>

Old School War Practice

June 21 - 23, 2019 • Barony of Marinus

A day of Fighting to prep for war-Fencers, Heavies, combat archers and even siege are welcome. Brought to you by your friendly neighborhood Sargent's of Saint Aiden

Martial Activities: War practice all day.

Arts & Sciences Activities: Court this year will be held in the lake. Contest for best floating chairs/thrones/lounge and floating table for your goblet.

Website: http://www.atlantia.sca.org/137-events/167-event-flyer?event_id=e1cdb1b0

TRIAL BY FIRE XXXI

June 14-16, 2019

The site is the Baltimore Bowmen, 10301 Harford Road, Glen Arm, MD 21057.

Site opens Friday 3pm, closes Sunday 2pm.

The Challenge: To create a period dish under the conditions found at the PENNSIC WAR.

The Categories:

- 1) Best Main Dish (Includes fish and shellfish)
- 2) Best Vegetable
- 3) Best Grain (Includes Bread)
- 4) Best Dessert
- 5) Grand Champion - to be awarded at the Judges' discretion.

The Rules:

- 1) The recipe must either be:
 - a) Published between 650 and 1650 AD. (For the empirically inclined Apicius will be accepted.)
 - b) Have all ingredients and cooking methods documented in period.*
2. Recipes must be brought to the competition. Please bring at least **3 copies**. *Do not include your name.*
3. Competitors must bring all ingredients to site and prepare the dish in situ. An ingredient requiring more than four hours preparation is acceptable ONLY if it is an **ingredient** and not the entire dish.**
4. Dishes must be prepared under conditions as found at PENNSIC. **No electric appliances**. Acceptable examples: Grill, Smoker, Dutch oven, battery-operated tools or Spit over an open fire (assuming site permits ground fires). If you have questions, please ask.
5. You must bring all cookers, pots, pans, utensils, dishes, etc. necessary to prepare your dish.
(NOTE: Please mark all utensils, dishes, etc., so that orphans left behind can be reunited with their loved ones.)
6. Dish must be sufficient to serve 8 to 10 healthy adults. (No penalty for making more.)
7. Each competitor may enter only one dish per category, but may enter as many categories as desired.
8. All competitors must register by 3:00 pm on the day of the competition with the Registrar.
9. The site will open at **9:00 a.m.** for set up and registration.
10. Preparation and cooking will begin at **12:00 noon**.
11. Dishes must be completed and ready to serve at **4:00 p.m.**

The Judging:

Judges will be drawn from impartial Notables present. Judging will be blind and will use these criteria.

1. Presence and completeness of Documentation. *** *(Do not include your name on your documentation)*
2. Taste
3. Texture
4. Presentation
5. Bonus points based on the judges' knowledge of period cooking. For example: if a dish has been religiously copied from a period source despite complexity or cost or if a dish shows notable creativity within a recipe, etc.

Please contact the Bright Hill's Cooks Guild if you have questions or need an ingredient verified. Please put "TRIAL by FIRE" in the subject heading; send to: Mistress Jeanne Tenneur de Bec beckyritterhouse@yahoo.com



Peach & Ginger Hand Pies

Recipe by Elizabeth Passarella

Historical references by Scholastica Joycors

The peach is a soft, juicy and fleshy stone fruit which was cultivated in China as far back as 8,000 years ago and domesticated at least 4,000 years ago. From China, the "Persian apple," the translated Latin name was introduced to the Romans by the Persians and was later introduced to Europe by Alexander the Great.

Spanish explorers are credited with bringing the peach to South America and then eventually to England and France where it became a quite popular but rare treat.

So while we enjoy what we might think of fresh Georgia peaches, we have to thank a 17th century horticulturist, named George Minifie, from England who brought the first peaches to the New World colonies and the American Indian tribes who actually spread the peach tree across the country by planting the pits as they traveled.

Ingredients:

- 1 Double Pie Crust, or use your favorite recipe (enough to make two 9" crusts)
- 1 1/2 pounds (5-6 medium) peaches
- Juice of 1/2 lemon
- 3 tablespoons sugar
- 1/2 teaspoon freshly grated ginger
- Pinch salt
- 2 tablespoons flour
- 1/4 cup whole milk or heavy cream
- Extra sugar for sprinkling

- Make the pie dough according to your recipe, dividing it into two disks and refrigerating for an hour or so.
- Preheat the oven to 375°F.
- Peel the peaches (see note below) and dice small. Combine the peaches, lemon juice, sugar, ginger, and salt in a bowl and stir to combine. Let macerate for 15-20 minutes while you prepare the pie crusts.
- Bring out one disk of pie dough and let it sit on a flour-dusted counter for



Image credit: Elizabeth Passarella

a few minutes until it's no longer rock solid. Using a rolling pin, roll out the dough until it is between 1/4 and 1/2 inch thick — slightly thicker than a normal pie crust. Use a 3-inch biscuit cutter or wide-mouth drinking glass to cut as many circles as possible. Gather the scraps, re-roll, and cut additional circles. If your kitchen is very warm and the dough beginning to soften, chill the circles for 10 minutes before proceeding.

- Roll each circle of dough out to 1/8" thick and about 5" wide. Dust lightly with flour and transfer the circles to a parchment-lined baking sheet. It's ok if the circles overlap. Chill in the refrigerator for 15 minutes.
- While the dough circles are chilling, strain the peaches. Set a mesh strainer over a bowl and pour the peaches into it, allowing the excess juice to drain away. Save the leftover juice for mixing with sparkling water or cocktails. Return the peaches to their original bowl and add the flour, tossing to coat.
- Remove the tray of dough circles from the refrigerator. Working one circle at a time, place 1 1/2 - 2 tablespoons of peaches on the front edge of the circle, leaving about a 1/2-inch border (Remember to save half the peaches for the second half.) Brush the edges with a little milk and fold the top half of the dough over the peaches. Use the tines of a fork to gently seal the edges. Repeat with remaining dough circles.
- Arrange the pies at least an inch apart on the baking sheet. Cut a few small slits in the top of each pie with a knife, brush the tops with milk, and sprinkle with sugar. Bake for 35 minutes or until the tops begin to brown. Don't worry if some of the filling leaks out.
- While the first batch of pies are baking, roll, chill, and shape the second batch using the second disk of pie dough.
- Allow the pies to cool for 10 to 15 minutes before eating. Hand pies are best the day they are made, but will keep in a sealed container for up to a week.

Recipe Notes;

Peeling Peaches

Firm peaches can be peeled with a vegetable peeler or paring knife. Softer peaches are best peeled by dunking them in boiling water for 45-60 seconds. The peels will slip off easily with a paring knife.

Short-Cut Hand Pies

Sheets of frozen puff pastry are a great pastry alternative when you're not in the mood for making your own pie dough from scratch.

Freezing Pies for Later

Freeze the hand pies in a single layer on a baking sheet right after shaping them and cutting the steam vents. Once frozen solid, they can be gathered together and stored in a freezer container. To bake, arrange the frozen pies an inch apart on a baking sheet, brush them with milk and sprinkle them with sugar. Bake as directed. These pies may need a few extra minutes in the oven, but not much. They are done when the tops and edges are golden-brown.

Bibliography:

Recipe comes from: [https://www.thekitchn.com/individual-peach-hand-pies-you-93997?utm_source=feedburner&utm_medium=feed&utm_campaign=Feed:+apartmenttherapy/thekitchn+\(TK+Channel:+Main\)&utm_content=Google+Reader](https://www.thekitchn.com/individual-peach-hand-pies-you-93997?utm_source=feedburner&utm_medium=feed&utm_campaign=Feed:+apartmenttherapy/thekitchn+(TK+Channel:+Main)&utm_content=Google+Reader)

History of the Peach, Bader Farms, <http://www.baderpeaches.com/history.php>, accessed May 30, 2019.

Peach, Wikipedia, <https://en.wikipedia.org/wiki/Peach>, accessed May 30, 2019.



The Bard's Corner

Where story, poem and song gather together for the sharing

Sumer Is Icumen In or The Cuckoo Song

Sumer is Icumen in is a medieval English round or rota from the middle 13th century. The title translates to something like *Summer has Come in* or *Summer has Arrived*. It is speculated that it was written by W. de Wycombe and was preserved into a manuscript between 1261 and 1264.

The rota is the oldest known musical composition featuring six-part polyphony. It is sometimes called the Reading Rota because the earliest known copy of the composition, a manuscript written in mensural notation, was found at Reading Abbey; some people have suggested that it was not drafted there but it can now be found at the British Library.



British Library Harley 978 folio 11v

Lyrics in Middle English

Sumer is icumen in
Lhude singuccu
Groweþ sed
and bloweþ med
and springþ þe wde nu
Singuccu

Awe bleteþ after lomb
lhouþ after calue cu
Bulluc sterteþ
bucke uerteþ
murie singuccu

Cuccu cuccu
Wel singes þu cuccu
ne swik þu nauer nu

Singuccu nu • Singuccu.
Singuccu • Singuccu nu

Modern English

Summer[a] has arrived,
Sing loudly, cuckoo!
The seed is growing
And the meadow is blooming,
And the wood is coming into leaf now,
Sing, cuckoo!

The ewe is bleating after her lamb,
The cow is lowing after her calf;
The bullock is prancing,
The billy-goat farting,
Sing merrily, cuckoo!

Cuckoo, cuckoo,
You sing well, cuckoo,
Never stop now.

Sing, cuckoo, now; sing, cuckoo;
Sing, cuckoo; sing, cuckoo, now!
(translation by Bella Millett 2003)

It has been noted by the translator of this piece Bella Millett that *Sumer Is Icumen In* is the original summer anthem and could be heard blasting from many a tavern and castle during the balmy middle months of 1260. This song has also appeared in modern films like the 1938 film, *The Adventures of Robin Hood* featuring Errol Flynn and then later in the 1973 British film *The Wicker Man* as well as having been parodied by several other people over the years like poet Ezra Pound and P.D.Q. Bach to mention a few.

To hear this song sung by the Greenleaf Singers follow this link: <https://youtu.be/EHFxxZmyxDg>

Sv-mer is i-cu-men in. Lhu-de sing cuc-cu. Gro-weþ sed and blo-weþ med and

springþ þe w - de nu. Sing cuc - cu. A - we ble - teþ af - ter lomb. lhoup

af - ter cal - ue cu. Bul - luc ster-teþ. buc - ke uer - teþ mur - ie sing cuc-cu.

Cuc - cu cuc - cu wel sing-es þu cuc - cu ne swik þu na - uer nu.

Pes I: Sing cuc - cu nu. Sing cuc - cu.

Pes II: Sing cuc - cu. Sing cuc - cu nu.

Modern notation

If you want to find the sheet music for 4 descant and 2 treble recorders follow this link.

<https://www.mfiles.co.uk/scores/sumer-is-icumen-in.htm>

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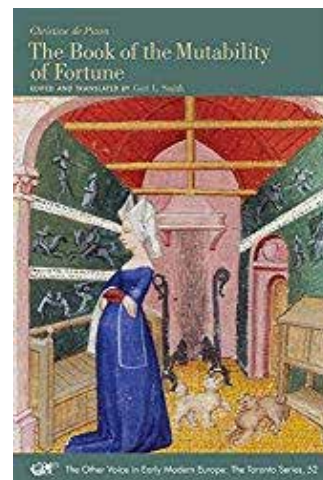
Sumer Is Icumen In: an old English Fold Song, mfiles. <https://www.mfiles.co.uk/scores/sumer-is-icumen-in.htm>,

Books of Knowledge

The Book of the Mutability of Fortune)

by Christine de Pizan edited & translated by Geri L. Smith

Christine de Pizan (ca. 1364–ca. 1431) has long been recognized as France’s first professional woman of letters, and interest in her voluminous and wide-ranging corpus has been steadily rising for decades. During the tumultuous later years of the Hundred Years’ War, Christine’s lone but strong feminine voice could be heard defending women, expounding the highest ideals for good governance, and lamenting France’s troubled times alongside her own personal trials. In *The Mutability of Fortune*, Christine fuses world history with autobiography to demonstrate mankind’s subjugation to the ceaselessly changing, and often cruel, whims of Fortune. Now, for the first time, this poem is accessible to an English-speaking audience, further expanding our appreciation of this groundbreaking woman author and her extraordinary body of work.

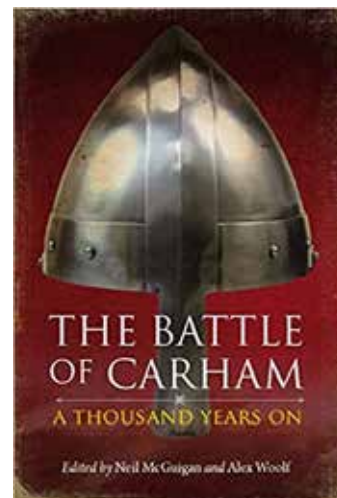


ISBN: 978-0-86698-570-3
Arizona Center for Medieval

The Battle of Carham: A Thousand Years On

By Neil McGulgan (editor), Alex Woolf (editor)

Very little is known about the battle of Carham, fought between the Scots and Northumbrians in 1018. The leaders were probably Máel Coluim II, king of Scotland, and Uhtred of Bamburgh, earl or ealdorman in Northumbria. The outcome of the battle was a victory for the Scots, seen by some as a pivotal event in the expansion of the Scottish kingdom, the demise of Northumbria and the Scottish conquest of ‘Lothian’. The battle also removed a potentially significant source of resistance to the recent conqueror of England, Cnut. This collection of essays by a range of subject specialists explores the battle in its context, bringing new understanding of this important and controversial historical event. Topics covered include: Anglo-Scottish relations, the political character and ecclesiastical organisation of the Northumbrian territory ruled by Uhtred, material from the Chronicles and other historical records that brings the era to light, and the archaeological and sculptural landscape of the tenth- and eleventh-century Tweed basin, where the battle took place.

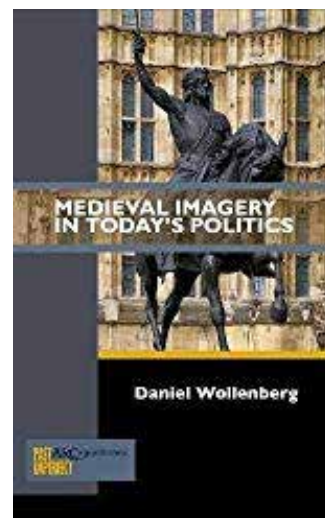


ISBN: 978 1 9190900 24 6
Birlinn

Medieval Imagery in Today's Politics (Past Imperfect)

by Daniel Wollenberg

Though the “medieval” is often deployed as a stigmatic symbol of all that is retrograde, against modernity, and barbaric, the medieval is increasingly being sought as a bedrock of tradition, heritage, and identity, especially by writers and politicians on the far right. Both characterizations - the medieval as violent other and the medieval as vital foundation - are mined and studied in this book. Daniel Wollenberg examines contemporary political uses of the Middle Ages to ask why the medieval continues to play such a prominent role in the political and historical imagination today.



ISBN: 9781942401407
Arc Humanities Press

Barony of the Bright Hills

Practices and Meetings Site Directions

Heavy & Light Weapons Fighter Practices and A&S classes are held most Friday nights from

7:30 PM-10 PM

Business Meetings are held from 7 PM-8 PM the last 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.

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.

Sunday Afternoon Archery Practice

Every Sunday 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. NOTE: PRACTICE WILL NOT BE HELD WHEN THERE ARE WEEKEND-LONG EVENTS AND WHEN THERE ARE EVENTS AT THE BOWMEN SITE.

Guild Gatherings

Cook's Guild

Baroness Wynne ferch Rhodri ap Hwytell,
jay_wynne@hotmail.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

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>

Officers and Deputies of the Barony of Bright Hills

Please try not to call after 9 PM



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Michael Olney and Greer Griffin

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Deputy Youth Minister

VACANT



Deputy

Minister of Arts & Sciences
Mistress Chagan Khulan
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<p>Deputy Minister of Lists Lady Livia di Samuele <i>Sherrill M. Abramson</i> 301-807-5476 Abramsonsm@yahoo.com</p> 	<p>Deputy Heavy Marshal Master Heinrich Kreiner <i>Robert Stephen Kriner</i> lands_heinie@yahoo.com 443-789-8109</p> 	<p>Rapier Deputy Marshal Lord Stephen Bridewell <i>Stephen Cavano</i> 410.235.3590 stephenbridewell@yahoo.com</p> 
	<p>Thrown Weapons Deputy Marshal Lady Beatrice Shirwod <i>Annelise Bauer</i> 843-312-5971 spindlebird@gmail.com</p> 	

Current Baronial Champions:

Archery: Master Janyyn Fletcher of Lancastreschire
Arts and Sciences: Lady Freydis Sjona
Bardic: Lord Faolan Mac Raghnaill
Baronial Warlord: Lord Randvar Askmodr
Brewer: Lord Michel von Schonsey

Equestrian: Mor Inghean Ui Dochartaigh
Heavy Weapons: Lord Grimkel
Thrown Weapons: Lord Trygvvi
Rapier: Lord Conrad Muni
Children's Archery- Cedric and Moira

