



the Jeoman

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The official Newsletter of the Barony of Bright Hills



Photograph by Thomas Beebee from Trial by Fire Event



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Photo by Thomas Beebe



A Note from Your Chronicler

Trial by Fire was a great event and we have a ton of photos provided by Thomas Beebe, so you can enjoy the event again or for the first time. I have dotted them throughout this issue and even on the cover. Next up for events will be birthday, but we will talk more about that later.

Fall is upon us, the leaves are changing and so is the temperature. Take care of yourselves and keep well so we can enjoy spending time with you at the next event wherever that may be.

What projects have you got coming up? I will be running Needles, Fiber and More again October 14-16 please feel free to join our online 48 hour stitching and more challenge. You will find us on the book of faces. As always I bring you more Norse stories every Tuesday and Thursday.

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



Unto Bright Hills, we send greetings to all!

Sall is in the air and the weather is turning cooler.. Trial by Fire/Royal Archery Competition was a wonderful success. We thank everyone that helped set up the site, volunteered during the event and helped take down the site after the event. The Majesties and the Prince attended and had a wonderful day. The cook's guild supplied a tasty feast and fun was had by all. Many awards were given out, but we would like to congratulate Baroness Rebecca von Zweckel, as she was inducted into the Order of the Pelican.

In October, we will be attending Fall Coronation and Stierbach's Birthday. In November we will be attending Crown Tournament and Holiday Faire. We hope to see our friends at these events.

We will be having a Baronial gathering and practice on 9th of October at the Baltimore Bowman site from 1 PM until 4 PM.

Join us for our monthly business meeting on the 21st of October to learn how you can help at Birthday. The link will be on Facebook and sent out via email to the populace for the meeting.

Baronial virtual Bardic will be on the 29th of October at 7pm. The link will be on Facebook and sent out via email to the populace. Please join us for stories, songs, poetry, and a great time with friends from around the Kingdom.

Baronial Birthday is fast approaching, we ask that our Champions devise a way to select their successors and get that information to the Baron so it can be included in the event flyer.

As a reminder, Wanda and I will be stepping down as the Baron and Baroness at Birthday. If you are interested, we would love to talk to you and have you shadow us at an event. Please contact the Seneschal, Mistress Jeanne Tenneur de Bec if you are interested in this position.

There are a few Officer and deputy positions that need filling, we are a volunteer group and need your help. If you are interested, please speak with the Seneschal, Mistress Jeanne Tenneur de Bec.

As always, we wish that everyone stays safe. Remember the Bright Hills motto, "Only the best from Bright Hills."

Yours in Service,

Gordon Kinloch and Wanda the Wanderer
Baron and Baroness of Bright Hills





Business Meeting Minutes



September 16, 2022
started online at 7:05 pm

In Attendance: MyLinda Butterworth, Gordon and Wanda Kinnie, Alexander Fowler, Barbara Kriner, Bill Soucy, Dagny austkona, Debbie Eccles, Michelle England, Jill Peters, Kenneth and Rebecca Kepple, Melissa Jarrett (Joslin), Becky Ritterhouse, Graham Wright

Officer Reports:

ChateLain

Baroness Rebecca von Zweckel (Becky Kepple)

It's been a pretty busy month but not crazy. There have been no new people coming in on the Chatelain's email, but there have been several on the fb page; which everyone has been very good about responding to and answering all the questions.

We have had 1 demo and 1 event since our last business meeting. There was a great A&S turnout at Royal Rabbit with some interested folks coming up to ask questions including 1 person that had been asking about the demo through our Facebook page. There was also a young woman that was very keen on the armored combat side of things and asked many questions and tried on some armor.

From what I gather there were 14 newcomers to the event (TbF/RAT) this last weekend. I know there were some that had made use of the Gold Key along with loaner feast gear and some that found some loaner garb that I am not certain where it came from, but the newcomers were happy and apparently all were thrilled with the day. If my assistants of the day have contact information for some more of the newcomers, I would love to follow up with them about future events and interests.

Which brings me to this last weekend and all the volunteers that took my place while I was otherwise occupied. I want to thank you all for your time and efforts. It was an interesting day to be certain.

Wade, needs to update his warrant. The Irish Festival in November - 15 passes available.

Chronicler

Lady Scholastica Joycors (MyLinda Butterworth)

Yeoman out on time.

Exchequer

Lady Clara von Wonsiedel (Michelle England)

Spreadsheet sent to Wynne to finalize numbers and receipts for Trial by Fire. Kingdom is requesting copies of all checks we receive, let the exchequer do it. Ready to make a deposit from event. 184 adults 12 youths 6 children people in attendance. 61 for feast. 13 nonmembers gross income \$4336.

Herald

Lord William Ringlancer (Bill Soucy)

On August 23rd I hosted a heraldic consult zoom, which was attended by two members of the populace as well as by my deputy herald.

I am actively working on two submissions for two different members of the barony; one a device change to include an augmentation, and the other a personal badge. Art will be completed and sent for approval of submitters on Saturday.

Their Excellencies held two courts this past weekend at Royal Archer/Trial by Fire.

Court report has been submitted to Kingdom.

I am working on better communication (on my part) with the at-large and staff heralds who reside within the Barony, and am working to continue heraldic education within Bright Hills

The next heraldic consult/open house is on the 4th Tuesday of the month, September 27th.

Knights Marshall

Sir Kollack von Zweckel (Kenneth Kepple)

The only item to report this past month was the Royal Rabbit Demo on August 27. We had 8 fighters show up and held a grand melee to start thing off, then ran one on one pickups for the rest of the demo.

The next scheduled practice is this coming Sunday September 18th. The following two weekends are Battle of the Bay and then Coronation. So I plan on having another practice the weekend after Coronation. That would be on Sunday October 8th. .



MoAS

Mistress Deirdre O'Bardon (Debbie Eccles)

A&S activities at Trial by Fire and Royal Archery included the cooking competition, an A&S display and a poetry competition. Lady Scholastica won the Grand Champion, Vegetable and Dessert competitions and Lord Svi won the Main Dish competition. Lord William Ringlancer displayed a leather crest for a helm based on a period exemplar, while Lady Sindara displayed her jewelry. The poetry competition had 3 official entries. An additional 2 poems with documentation were submitted later. Lord Tobias Morgan won the poetry won the poetry competition with his sonnet on possibilities. There was bardic Friday and Saturday night as well as a food and archery related challenge on Saturday afternoon. Lady Livi brought her sekunjabin tavern.

Numerous A&S activities occurred at Royal Rabbit Winery including bardic performances by Master Richard Wyn, Lord Llywelyn, and Lærimoðir Deirdre. Fiber Arts were demonstrated. Lord Raven demonstrated kumihimo. Rebekkah displayed embroidery. Melissa hairstyling and headdresses. Lady Sindara demonstrated jewelry making. Lady Livi brought her sekunjabin tavern.

Lord William Ringlancer hosted a virtual heraldry consult on August 23 attended by at least 3 guests and the host.

On August 28 Cooks Guild met to discuss recipes for Trial by Fire. The Cooks Guild met on September 4 to hold a pre-cook.

Lady Scholastica has continued to read well known medieval stories online.

Lady Brigit Donn offered to be Deputy MoAS. Mistress Tatiana (my current MoAS Deputy) and I agree that this is a good idea so I will ask Lady Brigit to apply for a warrant.

MINISTER OF THE LIST

Lord Alexander Fowler (Hunter Fowler)

No report.

YOUTH MINISTER • VACANT

BARONIAL STEWARD • VACANT

WEBMINISTER

Lady Dagný austkona (Rachael Knoblauch)

Gordon is going to assume the webminister role after he steps up after he steps down as Baron.

Seneschal:

Mistress Jeanne Tenneur de Bec (Becky Ritterhouse)

New covid policy for SCA from Kingdom. SCA does not require masks indoors or outdoors, but you can wear a mask if you want to. If a site has stricter requirements or state, city we are subject to them. Baronial birthday in February, so need candidate, we only have had set of candidates that have submitted. Regional seneschal asking for timeline for polling. Letters must be submitted by October 1.

BARON AND BARONESS

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

Gordon attended Trial by Fire had a blast and there was lots of food. Royals were duly impressed. Both Royals shot bows. There was a fabulous shoot off. Lots of newbies. 400 people who put in for Pennsic augmentations.

Guild Reports:

COOKS GUILD. There has been no Cooks Guild Meeting since the July business meeting. However, the autocrat, head cook and registrar of Trial by Fire met on August 16 to discuss various matters and review some period recipes for venison stew.

EVENTS:

Royal Rabbit Demo: Royal Rabbit Demo - Nice day, hot, moist. We outnumbered the guests but those who attended enjoyed themselves. Some got to put on armor, might have one person to practice this Sunday. A&S was good and the owners attend TbF. Getting bigger every year. Next year we will have a bigger area and they want to see a melee.

Birthday - We will be using the same theme as we had from last year.

Yseulte is going down to university and doing a class that will lead to our birthday celebration. Class is about the king and the history behind his reign.

Trial by Fire/Royal Archery -

Jill ordered a second port-a-john because she felt we would need it and there will be an additional 120, so we only went over a little. Receipts for the prizes. No receipts from Brianna yet. 184 people. Willing to mentor anyone who wants to take over Trial by Fire. We should spike next year - try for September 22-24. Need to have



a schedule for troll. Having a link from the website to SCARs is good. Before information goes out should have the proper address for the registrar with a two week out deadline. Minimum of 5 days for scars as a cutout date. Royal comp button is only for royals. Had two injuries, who went to urgent care and did make it back for feast.

Irish Festival Demo in November.

Old Business

None.

New Business

Lady Bridget has offered to be the deputy MOAS. Wanda would like a mentor to teach her how to be an autocrat.

Melissa is wanting to have a sewing class on a Thursday evening. Is offering to do a face with information directory for the barony with name, interests, contact. Seneschal says do some more information and come back to us next month with a report.

Dagny thinks this would be great for the website for the officers.

Gordon made a motion to add a \$100 to the port-a-john fun. Passed

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

Meeting ended at 8:03 PM

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



**A few great moments from Trial by Fire
Photographs by Thomas Beebe**





Atlantian Calendar of Events



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

October 2022

8	Stierbach XXIV Baronial Birthday Celebration	Stierbach	Spotsylvania, VA
11-16	War of the Wings	Atlantia	Boonville, NC
10-29	Arts and Sciences Workshop	Nottinghamhill Coill	Spartanburg, SC

November 2022

4-6	Crown Tournament	Hidden Mountain	Bennetsville, SC
11-13	Highland Havoc	Highland Foorde	Ijamsville, MD
11-13	Swamp Wars	Marinus	Courtland, VA
11-13	Red Mountain Tavern	Isenfir	Charlottesville, VA
12	Runestone Collegium	Sacred Stone	Lexington, NC
12	Buckston Birthday Bash	Buckston-on-Eno	Hillsborough, NC
19	Harvest Gathering	Border Vale Keep	Augusta, GA

January 2023

7	Kingdom 12th Night 2023	Atlantia	Winston Salem NC
28	Henry's Holiday Huzzah - Midwinter's	Lochmere	Lothian, MD
28	Tourney of Manannan Mac Lir	Tear-Sea's Shore	ridgeville, SC

February 2023

4	Winter University of Atlantia	Atlantia	
11	Bright Hill's Baronial Birthday and Investiture (K)	Bright Hills	Manchester MD
11	Sir Walter Raleigh Ball	Buckston-on-Eno	Burlington, NC

March 2023

4	Kingdom Arts and Science	Atlantia	
24-26	Hidden Mountain Baronial Birthday and Investiture	Hidden Mountain	Bennetsville, SC

Thanks to His Excellency Gordon & Calontir Trim, we have procured 300 yards of Baronial trim!!!!

We have exclusive rights for ONE year and then Calontir Trim will sell the remainder. We will be selling it at the price that we purchased it for: \$3.00 per yard. All money will go to the Barony! Checks, which is the preferred payment, made out to "SCA, Inc., Barony of Bright Hills" will be accepted, but cash will be accepted as well. Sorry, no others forms of payment at this time.



October Local Events

- 18 Archery Practice at the Baltimore Bowman at 1 PM
- 18 Gathering/Heavy and Rapier Fighter Practice at 1 PM
- Web Minister Office Hours 7-8 pm (Video call link: <https://meet.google.com/iph-nbed-bib>)
- 27 Heraldic Consult/Open House





Greetings to the Barony!

As members of the Barony, you may be aware that our esteemed Baron and Baroness, Gordon and Wanda, have announced Their intention to step down at the end of Their current term.

This means that in February 2023, at the Baronial Birthday event, a new Baron and Baroness will be invested. And it is time to begin to think about the process for the selection of these individuals.

Candidates (either as couples or individuals) will be required to *submit Letters of Intent* to me by 10/1/2022. The letters will be published in the Yeoman (the Baronial newsletter), and on the group list and social media. We will also schedule a time for the Barony to meet with candidates, prior to the polling.

Candidates will be reviewed and approved by the Royalty who will be selecting the next Baronage. Approved candidates will be listed on a polling that will be sent to all members (i.e., those with valid memberships who live within the defined zip codes of the Barony), in early November. This timeline is defined in Kingdom Law. The polling allows us to provide counsel to the King and Queen (or Prince and Princess) about the candidates, and to rank the candidates in preferred order.

If you are interested in submitting your name for consideration, please review the attached information from Kingdom Law and Corpora. You can also contact me or Their Excellencies with any questions.

I am, in Service to the Barony, the Kingdom and the Society,

Jeanne Jenneer de Bec

Seneschal, Barony of Bright Hills



V. TERRITORIAL BARONS AND BARONESSES

A. Appointment and Removal

1. The Crown shall appoint a territorial Baron and/or Baroness according to the laws and customs of the kingdom when a branch is granted baronial status, or whenever a new Baron and/or Baroness are required. The barony's opinion on the matter must be requested and received in writing, and the appointments must not be substantially opposed by the populace of the barony. Territorial Barons and Baronesses are officers and must maintain appropriate membership status.
2. The Crown may suspend a territorial Baron and/or Baroness for the duration of a reign, for just cause stated in writing and presented only to the Baron and/or Baroness. Suspension prohibits the use of the baronial titles and arms, the conduct of baronial courts, and the presentation of baronial awards.
3. The Crown may remove a territorial Baron and/or Baroness for just cause stated in writing and presented only to the Baron and/or Baroness; however, the Crown must request a written opinion from the populace of the barony before taking such action.

B. Responsibilities

1. The basic duties of the Baron and/or Baroness are ceremonial in nature in reflecting the royal presence in the barony. The Crown may assign additional duties and responsibilities according to the laws and customs of the kingdom.
2. Territorial Barons and/or Baronesses are responsible to the Crown and (if the barony is within a principality) to the Coronet. The Baron and/or Baroness shall work with the baronial officers as circumstances dictate and shall keep these officers informed as necessary for the efficient performance of their duties and effective liaison within the barony.
3. The privileges, duties, and rights, ceremonial and otherwise, of the office of territorial Baron and/or Baroness are established by the laws and customs of the kingdom. These shall include the right to make such awards as the Crown (or the Coronet, if applicable) shall specifically delegate, and to establish and present non-armigerous awards specific to the barony.
4. A territorial Baron or Baroness may hold any other Society office for which he or she is fitted and qualified, save those of Baronial Seneschal and Baronial Exchequer, but must not allow the duties and responsibilities of such office and the office of Baron or Baroness to conflict.

From Kingdom Law for the Kingdom of Atlantia:

6 Territorial Baronage

Territorial Baronage are the representatives of the Crown in their Barony. Upon their investiture, they are confirmed as the Baronage of their applicable Barony. Upon the successful completion of their initial term of office, all Territorial Baronage shall receive a Grant of Arms, unless they already have one. Upon stepping down from their successfully completed term of office, Founding Baronage may be styled as "Founding Baron/ess (name of their applicable Barony)".

6.1 Duties and Responsibilities of Territorial Baronage

In addition to those set forth in Corpora V B, Territorial Baronage shall:

- Advise the Crown and the Great Officers of State on matters pertaining to their Barony and its people • Represent and support the Crown in both word and deed to the people of their Barony • Represent and support the people of their Barony in both word and deed to the Crown
- Attend Coronation and Crown Tournament or send a representative in the form of either the Baronial Seneschal or a Peer of the Realm
- Attend Curia Regis or send a representative in the form of either the Baronial Seneschal or a Peer of the Realm
- Recognize those of their Barony who they feel are deserving of Baronial Awards
- Recommend to the Crown those members of their Barony who they feel are deserving of Kingdom recognition

6.2 Residential Requirements of Territorial Baronage

Territorial Baronage must be a subject of the Kingdom of Atlantia by residence or treaty for the duration of the polling and their tenure.

Lore from the Larder



A TORTE OF DOMESTIC PUMPKIN WITHOUT A SHELL OR CRUSTLESS PUMPKIN CHEESE TORTE

by Scholastica Joycors

Bartolomeo Scappi (1500 to 1577 A.D.) was a famous Renaissance chef. He served as master cook in the kitchens of two popes and several powerful cardinals. Toward the end of his illustrious career Scappi wrote a major cookbook on meat, fish, poultry, pastries, vegetables, food for the sick, food presentation, how to choose the best foodstuffs, and how to manage the workers in a large kitchen of a royal or papal household. It was called *The Opera of Bartolomeo Scappi*. The word *opera* means “great work” in Italian and can apply to any art, not just music. This six-volume cookbook was an international best seller in its day. It’s first printing in 1570 was so successful that it was reprinted 4 years later by the same publisher, and was reprinted by other printers a total of 6 more times between 1590 and 1649.

**Trial by Fire • Winner
Desserts**

To prepare a tourte of domestic pumpkin without a shell.

Bartolomeo Scappi - Opera di Bartolomeo Scappi (1570) V. 108 (tr. by Terence Scully)

When the pumpkin is scraped, cook it in a good meat broth or else in salted water and butter. Then put it into a strainer and squeeze the broth out of it. Grind it in a mortar along with, for every two pounds of it, a pound of fresh ricotta and a pound of creamy cheese that is not too salted. When everything is ground up, put it through a colander, adding in ten well beaten eggs, a pound of ground sugar, an ounce of ground cinnamon, a pound of milk, four ounces of fresh butter and a half ounce of ginger. Have a tourte pan ready with six ounces of very hot butter in it and put the filling into it. Bake it in an oven or braise it, giving it a glazing with sugar and cinnamon. Serve it hot.

Let’s talk pumpkin as a great deal of people consider pumpkin a new world item and not available during period. Scappi’s book was published in 1570 and says that he used pumpkin (*see recipe above*). Which could have been any type of squash since Waverly Root (1) talks about the many varieties of squash and that goes along with the varying opinions of whether squash existed in the Old World before the time of Columbus, yet we know that squash was grown in the hanging gardens in Babylon and was mentioned by Apicius who gave us recipes for it. Platina included a recipe for squash soup in his post-Roman book and Charlemagne’s instructions were to create a garden with a variety of “gourds” or squash. Cabez de Vaca reported finding pumpkins in Western Florida in 1528 and stated that they were “better and more flavorful than those of Spain” which would indicate that they had a different variety. He along with Columbus and other explorers sent back samples to the botanists thus bring New World foods to the Old World.



The original recipe makes about 4 -5 nine-inch pies and so the recipe has been reduced by half. Since at this time of year fresh pumpkins are not yet available I opted to use canned pumpkin to make this dessert. Having cooked pumpkin to store I find boiling pumpkin requires more prep time than roasting because it adds more moisture and does not have as robust a flavor as a roasted or steamed pumpkin. This however I think is a personal preference.

This recipe calls for ground sugar it would not have been pure white granulated sugar and so I decided to use light brown sugar, but you could also use turbinado or demerara sugar ground well to get a more accurate taste.

Scappi's recipes were generally heavily spiced, in part because he was showing off the papal coffers and partially because the spices were transported long ways and tended to lose their potency. So, for today's palate the spices have been dialed back a bit (2).

Redaction

Crustless Pumpkin Cheese Torte

- 2 cups Pumpkin; Pureed or canned pumpkin
- 1 cup Ricotta cheese
- 1 cup Mascarpone (or cream cheese)
- 5 large eggs or 7 medium eggs
- 1 1/4 cups Light brown sugar
- 2 tablespoons cinnamon
- 4 teaspoons ground ginger
- 1/2 teaspoon salt
- 1/2 -1 cup cream (depends on firmness desired)
- 4 tablespoons unsalted butter
- 1/4 cup Melted butter to cover bottom of pan
- Cinnamon-sugar mixture



INSTRUCTIONS

Preparing the Pumpkin/Squash:

1. Choose a medium Sugar Pumpkin. Clean the outside of the pumpkin. Cut it in half and scrape out all of the seeds.
2. Methods of cooking.
 - Steam:** Place cut pieces into a roasting pan and fill the bottom with water. Then seal the pan with foil.
 - Roasting:** To roast the pumpkin, you can also place the pumpkin face down on a foil lined pan. I think a roasted pumpkin has a fuller flavor.
 - Boiling.** Cut pumpkin in half and peel the pumpkin. Cut pumpkin into small pieces and place into a pot of boiling water that you have added 2 tablespoons butter and 1 tablespoon of salt. Boil until soft about 20-30 minutes or until you can stab it with a knife easily. Drain in a colander till cooled.

3. For steaming or roasting your pumpkin heat your oven to 400° F and bake for 1 to 1.5 hours. Carefully remove the foil avoiding getting burned by the steam. To check for doneness, poke a knife into the flesh of the pumpkin if it goes through without applying any pressure at all it is done.
4. Regardless of whether you steamed or roasted the pumpkin, allow it to cool flesh-side down on a cooling rack over a sheet pan, so the moisture can drip out. Pumpkins are full of water.
5. When cool, scoop out the flesh and place in your food processor and process till you get a creamy consistency. If you boiled your pumpkin simply add to your food process and puree.
6. If your pumpkin puree seems a bit watery you will need to strain it in a colander which is lined with cheesecloth for about an hour. It is now ready to use.

Note if you are in a hurry or if pumpkins are not available then use canned pure pumpkin puree.

FILLING INSTRUCTIONS:

1. In a large bowl add the 2 cups of pumpkin, the mascarpone, and ricotta cheese and mix until smooth.
2. Whisk the eggs and then add to the pumpkin and mix well.
3. Add brown sugar, cinnamon, salt, and ginger and mix until smooth.
4. Pour in cream and softened unsalted butter, mix until smooth.
5. To prepare pan place 2 tablespoons of butter in the bottom of each pie pan and place into oven to melt.
6. Pour the mixture in carefully, leaving plenty of room for the cheesecake to expand in the oven.
7. Cook at 350°F for 1 hour and 15 minutes. Check to see if it is done. The cheesecake will have puffed up in the middle and will be a bit wobbly in the center. When it is done sprinkle the top with a good smattering of cinnamon and sugar mixture.
8. Turn off the oven but leave the cheesecake inside, leaving the oven door open a little to let it cool slowly for 45 minutes.
9. Remove from oven and let cool until just warm. Serve warm or cold with freshly whipped creme.
Makes 2 – 9-inch pies or one 10-inch deep dish.

References:

1. Root, W. (1980). *Food: An Authoritative and Visual History and Dictionary of the Foods of the World*. Page 474. New York: Simon and Schuster.
2. Miller, M. (2021, October 26). *450 Year Old Pumpkin Cheesecake*. Retrieved August 2022, from Tasting History: <https://www.youtube.com/watch?v=4QGq4XpavQ8>

I discovered the original redaction amounts by Max Miller of Tasting History, but have completely rewritten his instructions and made a few adjustments to his amounts.



Curiosity Corner



TRIAL BY FIRE  ROYAL ARCHERY
The Photo Artistry of Thomas Beebe











The Bard's Corner

Where story, poem and song gather together for the sharing

IRISH FOLKLORE ~ JACK O'LANTERN by Scholastica Joycors



Carved turnips on display at Dover Castle. Photograph: English Heritage

STINGY JACK An Irish Folktale

Long ago in a small village in Ireland lived a drunkard named Stingy Jack. He wasn't held in very high regard by the townsfolk. One evening, Satan overheard stories of the devious deeds of Jack and decided he must have this fellow's soul. Jack may have been stingy, but he was quite clever. When Satan came to collect his soul, he successfully made the case that the least Satan could do was allow him to have a final drink at his favorite pub. After which, Stingy Jack left Satan on the hook for the tab. Jack suggested he turn himself into a coin to pay the bill and they would be off on their journey to the underworld. Satan was fooled when Jack took the coin and put it into his pocket alongside a crucifix, thereby trapping Satan in his pocket. The devil begged and pleaded, and only upon agreeing to leave Jack alone for ten years was he released.

Exactly ten years later, Satan found Jack stumbling home from the pub. With a heavy sigh, Jack looked at the devil knowing full well that he intended to drag him to hell. Jack made the request of Satan to climb a nearby apple tree to get him a final snack to eat before the journey southbound. Satan, apparently still not as clever as Jack, climbed the apple tree. While Satan was climbing the tree, Jack carved a cross into the trunk, thereby trapping Satan up in the tree. The devil begged and pleaded, and only upon agreeing to never take Jack's soul to hell was he released.

Many years later, when Stingy Jack took his last breath and died, St. Peter refused him entrance into heaven for all his evil deeds. Satan refused him entrance into hell due to their contract. The Devil, as a final gesture, tossed Jack an ember straight from the fires of Hell. Jack placed the ember in a hollowed-out turnip...one of Jack's favorite foods which he always carried around with him whenever he could steal one. From that day forward, Stingy Jack has been doomed to roam the earth without a resting place and with only his lit turnip to light the way in the darkness. If you see a wandering soul with only a lighted turnip as a light steer clear of Jack of the Lantern.

The history

The origin of the jack o lantern is found in Celtic Ireland and the Scottish Highlands and has always been wrapped up in Halloween, a festival known in the Irish language as Samhain. also the festival of Samhain and was seen as a time when, walked the earth.

This festival marked the end of the Celtic year and was a night when the departed returned to their former homes, as well as supernatural beings (the Aos Sí), the souls of the dead and other vengeful spirits and bad fairies who wandered the Earth. In order to prevent unwelcome guests entering their homes at Samhain, the Celts created menacing faces out of turnips and left them on their doorsteps.

Adding a lit candle to the hollowed out face gave added protection.

Jack-o'-the-lantern initially referred to the natural phenomenon of ignis fatuus, the flickering marsh-lights that appear over bogs and can often lead travellers astray. Also known as Will-o'-the-wisp, Irish folk stories offer explanations for this phenomenon.

In Ireland and Scotland, people began to make their own versions of Jack's lanterns by carving scary faces into turnips or potatoes and placing them into windows or near doors to frighten away Stingy Jack and other wandering evil spirits.

In England, large beets are used. Immigrants from these countries brought the Jack O'Lantern tradition with them when they came to the United States. They soon found that pumpkins, a fruit native to America, make perfect Jack O'Lanterns.

The practical purpose for vegetables as lanterns was that "metal lanterns were quite expensive, so people would hollow out root vegetables," Nathan Mannion, senior curator for EPIC The Irish Emigration Museum, in Dublin. "Over time people started to carve faces and designs to allow light to shine through the holes without extinguishing the ember."

The carving of vegetables has been a common practice in many parts of the world, and gourds were one of the earliest plant species farmed by humans nearly 10,000 years ago. For example, gourds were used to carve lanterns by the Māori over 700 years ago; the Māori word for a gourd also describes a lampshade.

The legend immigrated to the new world with the Irish, and it collided with another old world tradition and a new world crop. Making vegetable lanterns was a tradition of the British Isles, and carved-out turnips, beets, and potatoes were stuffed with coal, wood embers, or candles as impromptu lanterns to celebrate the fall harvest

One of the earliest mentions of a turnip lantern in print occurs in a letter penned in 1640 by English author James Howell, in which we find "a Turnip cut like a Death's-head with a Candle in't" credited with terrifying "Boys and Women" (though apparently no one else). The use of jack-o'-lanterns in after-dark pranks and tomfoolery was presumably widespread even before Howell's time and still in evidence 200 years later."

References:

- Bachelor, B. (2020, October 27). The twisted transatlantic tale of American jack-o'-lanterns. Retrieved October 2022, from National Geographic: <https://www.nationalgeographic.com/travel/article/the-twisted-transatlantic-tale-of-american-jack-o-lanterns>
- How Jack O'Lanterns Originated in Irish Myth. (2019, 21 October). Retrieved September 2022, from History: <https://www.history.com/news/history-of-the-jack-o-lantern-irish-origins>
- The story of Jack O Lantern. (n.d.). Retrieved October 2022, from Irish Genealogy Toolkit: <https://www.irish-genealogy-toolkit.com/jack-o-lantern.html>





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 at the Baltimore Bowman see



Business Meetings are held from 7 PM-8 PM the fourth Friday of the month as an online meeting

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 BH archers 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.

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.



Guild Gatherings

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#releaseforms>

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 Youth Minister









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CURRENT BARONIAL CHAMPIONS:

- Archery:** Lord Lewin de Partone
- Arts and Sciences:** Lærimoðir Deirdre O'Bardon
- Bardic:** Lady Scholastica Joycors
- 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

