



the Jeoman

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The official Newsletter of the Barony of Bright Hills



King Ferdinand and Queen Isabella of Castille 1460



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Black Fox Award Winner

Best Regular Feature 2022

Nomination: Best Artwork

For overall artwork throughout



A Final Note from Your Chronicler

This is my last newsletter as I step down after Baronial Birthday having served Bright Hills as your chronicler for the past seven years. Stepping up to be your new chronicler is Lady Dagný austkona, who I know will do a wonderful job bringing in all her artistic skills.

It has been my pleasure to serve you all these past years, but change is a good thing and no worries you can't get rid of me that easily, I am still your Baronial Bard and I would remind you that I am hosting the traditional Bardic Bear Pit at Birthday and hope that many of you will join us for the fun. See you soon!

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



This is our last newsletter to the Barony, as we will be stepping down at Birthday.

It is time to celebrate Bright Hills Baronial Birthday. Join us on the 11th of February for a day that celebrates all that is Bright Hills. Their Royal Majesties will be joining us as we welcome Lord Graham and Lady Freydis as the new Baron and Baroness of Bright Hills.

The cook's guild is preparing a feast that will again live up to their motto "feed them into submission," for all to enjoy at Birthday.

Many hands make light work, set up will start at 0700 on Saturday morning, please contact the Autocrat if you can help set up or take down for Birthday.

Bright Hills has been selected to host the next Kingdom Arts and Sciences Festival on 3 March. Planning is underway, the autocrat will be looking for help, please plan on lending a hand to make this event a success.

Gatherings and practices will resume this spring, look for information on the website and in the newsletter. The Barony continues to look for an indoor area that we can use during the winter months.

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

We thank all our Officers and all of the populace for making our time as Baron and Baroness fun.

Yours in Service,

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



"Semper Optima Ex Coles Luminosis"
Only the Best from Bright Hills!





Business Meeting Minutes



January 20, 2023
started online at 7:05 pm

In Attendance: Mylinda Butterworth, Allis Inghean ui Bhirain, Alexander Fowler, Barbara Kriner, Debbie Eccles, Michelle England, Gordon and Wanda Kinnie, Bill Soucy, Jill Peters, Kathleen Keener, Rebecca and Kollack von Zweckel, Mia Faber, Graham Wright, Becky Ritterhouse, Dagny austkona

Officer Reports:

Chatelain

Baroness Rebecca von Zweckel (Becky Kepple)

Been fairly quiet this month.

Their Majesties are open to having a New Comer Meet and Greet if you and/or Wrade would be interested in helping to set up. I do not know if you are part of the Chatelain's FB group and or the Atlantian New Comers Point FB group. If you would like, you can create a write up announcement and I will be happy to post to those sites along with the event FB page that we are still working on....

At the Irish Festival we had 121 adults interact with us and 40 children. We have developed a reputation. In addition 8 former SCAdians and a current VA. SCAdian stopped to say "HI"

This is not set in stone. We can do any number of Newcomer activities. What sounds like fun and you and Wrade can assist with?

Chronicler

Lady Scholastica Joycors (MyLinda Butterworth)

Yeoman out on time. Placed all Yeoman editions in Chronicler google drive from 2016 and have updated all the missing months with the Society Archivist.

Exchequer

Lady Clara von Wonsiedel (Michelle England)

Need Scholastica's expiration date. Did inventory with future and current baron's.

Herald

Lord William Ringlancer (Bill Soucy)

Not a lot to report; worked with a member of the

barony on heraldic education, and educated myself on period usage of pennons vs SCA practice, and what kind of flags were used for what. Next month will be looking for a deputy to be a successor for next year.

Knights Marshall

Sir Kollack von Zweckel (Kenneth Kepple)

So really nothing to report this month. We did have a practice scheduled for Sunday December 11th, however because of the rain and only two other fighters showing up we did not hold the practice..

MoAS

Mistress Deirdre O'Bardon (Debbie Eccles)

Baron Gordon hosted a virtual Bardic with a Yule theme.

Many people in the Barony are working on clothing for Bright Hills Baronial Birthday and Investiture. Lady Clara has been researching and recreating early Norse clothing. Melissa Joslin is researching and recreating everyday 16th Century Tudor dress. Baroness Johanna has been working on her card weaving techniques.

Scholastica Joycors is currently providing Norse Myths twice a week online. She also held a Needles, Fiber, and More online challenge December 30-January1.

If you are working on an A&S project, please let me know so that I can give you word fame!

Minister of the List

Lord Alexander Fowler (Hunter Fowler)

Nothing to report. Going to check to make sure warrant is current.

Youth Minister • VACANT

Webminister

Lady Dagny austkona (Rachael Knoblauch)

Fixed glitches and updated information about birthday.



Seneschal

Mistress Jeanne Tenneur de Bec (Becky Ritterhouse)

Bid for A&S was accepted. Lots of activity happening with that.

Baron and Baroness

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

Nothing ready to report except birthday. Curia on the 25th of March online. This is their last meeting as Baron and Baroness and gave thanks to the officers. Wanda will be visiting cousins in the North to Berka. Looking forward to giving lots of awards at birthday and passing on the cornets.

Guild Reports:

Cooks Guild. Cooks Guild Meeting and Pre-Cook was held and attended by Bec, Bruce, Gustave, Raven, Cordelia, Melissa, Katheryn and Deirdre. Pickled onions and pickled mushrooms were prepared. The Cooks Guild agreed to prepare a fundraising lunch for Kingdom A&S, if Bright Hills hosts.

The next Cooks Guild pre-cook is scheduled for Sunday February 5 at the Baltimore Bowman..

Events:

Birthday -

Registration is beginning to pickup. 26 day trip 24 feast. Need 10x10 with 2 walls. Keep Royals in the closet as usual. Graham will be bringing the baronial thrones. Kollack will be being thrones for Royals. Building opens up at 7:30 to start setting up the outside. Friday night is bingo, but the cooks have access after bingo at about 8 PM. We have permission to use the field in the back for general parking. and will have it roped off.

After clearing the cobwebs away from my heraldry cart and blowing the dust off my books...cough...cough... I am pleased to announce that there will be an Heraldic Consult Table at the Bright Hills Baronial Birthday and Investiture, Saturday, 11 Feb. 2023.

It will begin shortly after morning court and close at 2:00 pm. If you have a name or device in mind, you may send me a message through the e-mail or from the Booke of Faces. That way I can start the research process ahead of time. Dame Wynne ferch Rhodri

Niccolo will be running rapier.

Trial by Fire/Lochmere Arrow - .

Kingdom Arts and Science Festival -

Got the bid , meeting at the site on Monday. People offering to do random jobs. Beatrix as offered to be the display coordinator. Have spreadsheets and google sheets. The cooks have agreed to a lunch fundraiser. Should get check signed to pay for site. He has been spiked and notices have gone out on the Facebook sites. Hopefully by the end of next week the website will be up. Exchequer will be in charge of pre-reg. It is coming together pretty quickly considering short time.

Baronial 12th Night: Cancelled due to water break at facility..

Old Business

None.

New Business

None

Next meeting will be February 17, 2023 at 7:00 PM.

Meeting ended at 7:45 PM

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





Atlantian Calendar of Events



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

February 2023

4	Winter University of Atlantia	Atlantia	
10-12	Nottingham Coill Baronial Birthday 43	Nottingham Coill	Bennettsville SC
11	Bright Hill's Baronial Birthday and Investiture (K Q)	Bright Hills	Manchester MD
11	Days of Love III	Marinus	Virginia Beach VA
11	Sir Walter Raleigh Ball	Buckston-on-Eno	Burlington, NC
17-19	Tournament of Ymir (Q K)	Windmasters Hill	Ellerbe NC
25	Accessories Workshop	Nottingham Coill	Spartanburg, SC
25-26	Raven's Cove Baronial Birthday	Raven's Cove	Richlands NC

March 2023

4	Kingdom Arts and Sciences Festival (KQ)	Bright Hills	Hampstead, MD
11-23	Gulf Ward (P PR)	Glen Abhann	
24-26	Hidden Mountain Baronial Birthday and Investiture (K Q P Pr)	Hidden Mountain	Bennettsville, SC
25	Defending the Gate	Sudentorre	Spotsylvania, VA
31-02	Spring Coronation 2023 (K Q P Pr)	Storvik	Upper Marlboro, MD

April 2023

8	Duke University Demo	Windmasters' Hill	Durham, NC
15	Dragon's Fire II: Tribute for the Dragon	Saint Georges	Easley SC
15	Festival of Elvegast	Elegast	Hillsborough NC
20-23	BAWTIII (Q K)	Morrhaven	N Myrtle Beach SC
21-23	Revenge of the Stitch VIII	Spiaggia Levantina	Chestertown MD


May 2023

6	Atlantian Spring Crown Tournament (Q K)	Atlantia	
13	Day in the Park	Charlesbury Crossing	Charlotte NC
13	On Target	Lochmere	Annapolis MD
21	Hawkwood Baronial Birthday (Pr)	Hawkwood	Old Fort NC
20	Not Quite Quarterly Bragging Rites III	Ritterwald	Aiken SC

February Local Events

- 11 Bright Hills Baronial Birthday and Investiture
 Gathering/Heavy and Rapier Fighter Practice at 12:30 PM
 Web Minister Office Hours 7-8 pm (Video call link: <https://meet.google.com/iph-nbed-bib>)
 Heraldic Consult/Open House





Hear Ye ! Hear Ye!
You are invited to attend
Bright Hills
Baronial Birthday and Investiture
Saturday, 11 February

BRIGHT HILLS BARONIAL BIRTHDAY AND INVESTITURE IS NEAR!
Be prepared! How you say? Let me tell you: It begins in grey, winter weary halls, filled with huddled patrons, passing the time, while waiting for the imminent return of spring. Boisterous conversations ebb and pitch between secrets not kept and loud guffaws at tawdry jokes made at a friend's expense. As the evening progresses, churning conversations eventually turn back to shared past adventures. The tales of each becoming more legendary than the last. Until... it is learned that one adventure is still missing from the repertoire.....

Join our story and our band of adventurers as they head to the mountains to find the fabled Kleine Rosengarten of Good King Laurin himself. Become a part of the story of love and deceit, betrayal and admiration. Bring your warm travel gear, for the cold breath of winter seeks to freeze the limbs. At the end, we will all reunite back in the halls with fresh stories and new jokes to share. But wait there's more!!! We also have the privilege and joy of saying farewell to our retiring baronage and greet the incoming baronage as only Bright Hills and friends can do.

See the Kingdom Calendar event page for registration information and directions. (https://atlantia.sca.org/event/?event_id=eb3176ab)

Things to do/So many things:

Bright Hills is having a birthday, which of course is fun for you!
You can fight and you can eat and there is more to do!
Gaze on arts, talk to friends • Feast your taste buds at day's end
You can shop or listen to songs • We invite you to sing along

Please join us Saturday, February 11, at the Manchester Fire Hall in the Barony of Bright Hills.

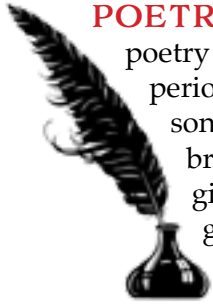
More details are at https://atlantia.sca.org/event/?event_id=eb3176ab



Yours in Service-
Mistress
Rebecca von Zweckel
Baronial Birthday
Event Steward



WHAT WOULD IT BE WITHOUT A LITTLE FRIENDLY COMPETITION?



POETRY COMPETITION. Join us at Bright Hills Baronial Birthday where I will be sponsoring a poetry competition. I ask that all poems be in a period form. Don't let that scare you! Remember that period forms include simple forms, like the rhyming couplet (above) and more complicated forms like sonnets, sestinas and dróttkvætt. I will accept entries without documentation but it is better to include brief documentation that shows that the poem is period, especially if it is a less common form. I will give extra points for anything with a Germanic theme or that relates to King Laurin and his rose garden. If you want pointers on where to find King Laurin, just drop me a line at Deirdre_obardon@yahoo.com. There will be prizes!!! I look forward to seeing you and hearing your beautiful words!
Lærimoðir Deirdre



A & S CHAMPION. Bright Hills is celebrating its Baronial Birthday. Our soon to be Baron and Baroness, Graham and Freydis are seeking a new **A&S Champion**. Could it be you? But you say I'm entering the poetry or brewing competition. That's great! Why not put your entry in the A&S competition too? We will give extra points for entries related to the story of the of the dwarf King Laurin and his rose garden or to baronial elevations. As always, there will be prizes.

What if you don't like competitions? That's okay too. There will be a table for A&S open displays. If you have any questions, please contact me (Deirdre O'Bardon) at Deirdre_obardon@yahoo.com. Lærimoðir Deirdre



BARDIC BEAR PIT COMPETITION. You are not going to want to miss it. Bring your whole arsenal of stories, songs, and more to go against your opponent. Categories that may appear: Poetry, Stories, Songs, Alliterations, Music, Dancing, Jokes, etc. Plus a new twist challenge you will have to be there to enjoy. Prize for the winner. Hosted by Scholastica Joycors, your Baronial Bard.



BREWERS CHAMPION. And let's not forget what keeps our hearts warm on a cold winter evening. Our current Brewing Champion is holding a Challenge for the next Brew Champion! More details will follow.



"WHAT ABOUT MARSHAL ACTIVITIES"?



Why yes! There will be both armored and rapier themed challenges and tournaments. Which combatant will win the day? Whose forces will triumph? Not a fighter? You can still come out and cheer on your favorite combatant or team.

Fighters both rapier and armored be prepared.

There will be marshal activities at Bright Hills Baronial Birthday and Investiture 2/11/2023 in Manchester, MD.

There will be sides to choose. Will you defend the Dwarf King Lauren's rose garden or be a part of King Deitrich's men, bent on destruction.

there will be heated areas under the pavilions so fear not the weather

MERCHANTS

Merchants you ask? Well, of course. Restocked and ready to tempt you with their wares.

FEAST

Topped off by a perfect ending to a perfect day. A feast that will make you sing the praises of our very own Baronial Cooks Guild.



COURSE THE FIRST:

Pate
Sausage
Irish Spiced Beef
Pretzels
Mustard
Cheeses
Pickles (mushrooms, onions)
Radishes

COURSE THE SECOND

Roasted Pork
Chicken
Noodles
Apple musse
Broccoli

COURSE THE THIRD

Rouladen
Spatzle
Red cabbage

DESSERT

Kuchen (cookies)

Lore from the Larder



BEINENSTICH OR BEE-STING CAKE

by Scholastica Joycors

This is a traditional German cake made of sweetened yeast dough with a caramelized honey and almond topping. The dough is sliced horizontally through the middle and filled with a light vanilla custard, vanilla cream or buttercream.

The Bienenstich recipe dates back to a baker's boy saga or so the legend goes. In 1474 the inhabitants of the city of Linz am Rhein were very angry, because the emperor had drawn custom duties from the city of Linz and had given the funds to the city Andernach. In the morning two baker's boy were walking along the city walls to fetch some honey when they saw the attackers from Linz on the other side of the wall. Without thinking the boys grabbed the hanging beehives and quickly threw them towards the attackers. Stung by bees the attackers from Linz fled(1). To celebrate the victory, it is said that a honey sweet cake was created by the bakers called the Beinenstich which translated means "bee sting"(2).



2014 Trial by Fire Winner - Desserts

Original German text:

Im Jahre 1474 waren die Einwohner der Stadt Linz am Rhein sehr aufgebracht und planten einen Angriff, da der Kaiser den Schiffahrtzoll nicht mehr den Linzern sondern der Stadt Andernach - auf der gegenüberliegenden Rheinseite, zukommen lassen hat.

Is this legend or even the folktale true—that has always been debatable. It is true however that Andernach even to this day is know as Germany's edible city(3), where bees still play a large part of their lifestyle. While I was unable to find a recipe that was identical to the Beinenstich cake I did find that yeast based cakes have been documented since the 13th century as found in the recipe Elegant Qursa and in the late 16th century Seed Cake. These recipes also show that it was common to serve yeasted breads with honey and nuts and even fillings, so I find the idea that this 15th century recipe could be plausible when this event supposedly occurred.

The ingredients are all quite common yeast, butter, eggs, milk, honey, flour, and almonds. The amount of time required to make this dish is lengthy which is why I made the base bread dough the day before, since raising time ranges from 4 to 12 hours. Another item to consider is that the basis of this recipe is a yeast bread enriched with butter and eggs and those have been around since Egyptian times.



BIENENSTICH or Bee Sting Cake

a traditional German yeast raised cake

Brioche dough:

- ¼ cup whole milk
- 1 tablespoon honey
- 1½ teaspoons active dry yeast
- 2 large eggs, lightly beaten
- ¾ cup all-purpose flour
- 2 tablespoons castor (granulated) sugar
- ½ teaspoon salt
- 1 cup plus 2 tablespoons bread flour, divided
- ½ cup unsalted butter, at room temperature

Honey-Almond Topping:

- 6 tablespoons unsalted butter
- ¼ cup castor (granulated) sugar
- ¼ cup honey
- 2 tablespoons heavy cream
- 1½ cups sliced almonds
- a pinch of salt

Butter Cream Custard Filling:

- 1 cup whole milk
- 1 vanilla bean or 1 teaspoon of vanilla extract
- 3 large egg yolks at room temperature
- ½ cup granulated sugar divided into two
- 3 tablespoons cornstarch (corn flour)
- a pinch of salt
- 2 tablespoons of butter
- 2 sticks of butter at room temperature

Brioche Dough:

In a small saucepan (or a small cup if you want to use the microwave), combine milk and 1 tablespoon honey and heat until it registers between 110 degrees F to 115 degrees F on an instant-read thermometer. Pour the mixture into bowl of an electric mixer and sprinkle over yeast. Let mixture stand for 10 minutes, until yeast is creamy / foamy.

Transfer bowl to mixer stand and attach paddle (or hook) attachment. While mixing at low speed, gradually add eggs, all-purpose flour, sugar, and salt, and mix until blended.

Gradually add all but 2 tablespoons of bread flour. Mix at medium speed until dough is smooth and elastic, about 5 minutes. Dough should not stick to sides of bowl; if it does, add some of all of remaining 2 tablespoons of bread flour until dough cleans sides of bowl.

Add butter 1 tablespoon at a time, mixing at medium speed until it is blended into dough. (Dough will be very soft.) Transfer dough to a work surface and knead by hand a few times to ensure that butter is completely incorporated into dough. Shape dough into a ball and transfer it to a medium buttered bowl. Cover bowl with plastic wrap and set aside in a warm place for 1½ to 2 hours, until it has doubled in volume.

Punch dough down to deflate it, and knead it a few times. Return dough to bowl, cover, and refrigerate for at least 4 hours (or up to 12 hours). Dough should have doubled in volume. If it hasn't, let it stand at room temperature until it has. (NOTE: I made the dough the night before.)



Butter bottom and sides of a 9" spring-form pan. Shape dough into a ball and arrange it, smooth side up, in center of pan. Flatten ball gently with your palm until it covers bottom of pan. Cover pan and let dough rise until it is puffed, about 30 minutes then add honey-almond topping and let it rise another 30 minutes.

Custard Butter Cream

1. Split the vanilla bean in half and combine it with the milk in a heavy saucepan. Heat over medium heat.
2. Combine the 2 sticks of butter with 1/4 cup of sugar in the bowl of your standard mixer and beat until light and fluffy for about 10 minutes.
3. In a mixing bowl combine the egg yolks and sugar and whisk vigorously until pale and silky.
4. Add the cornstarch and salt, mixing and whisking well.
5. Drizzle in the warm milk, a spoonful at a time, whisking continuously (you are allowed to take a break whisking while you pour in the milk for a second, just work quickly but don't panic). After you have added about half of the milk you may add the rest a little more quickly.
6. Pour the mixture back into a saucepan and cook over medium heat, whisking the entire time, until the mixture bubbles and thickens.
7. Remove the pan from the heat. Continue whisking while adding the 2 tablespoons of butter.
8. Let the custard mixture cool to room temperature and then add it to the butter mixture a spoonful at a time, mixing constantly on medium speed. The butter and the custard have to be at the same temperature or else the cream will separate. Refrigerate the cream if it seems too soft.



Honey-Almond Topping:

1. Combine the butter, sugar, honey, cream and salt. Bring to a gentle boil on the stovetop and cook for 4-5 minutes to thicken and caramelize.
2. Remove from the heat, and stir in the almonds. Mix well to coat the almonds.
3. Let cool slightly and then spoon evenly over the dough.
4. Position a rack in center of oven and preheat oven to 350 degrees F about 22-25 minutes, until golden brown and bubbly.
5. Place on a cooling rack, and allow to cool four 10 minutes. Remove from the Springform Pan and allow cake to cool completely.



Assembly:

1. Using a serrated knife, cut the cake in half horizontally until the cake is completely sliced in half then carefully set top half aside.
2. Spread the pastry cream, leaving a narrow edge. Gently replace the top layer of the cake or cut the top layer into 8 pieces and place back on cake to make easier to cut and serve the cake.

Bibliography:

1. <http://www.butteronbread.com/blog/2014/5/21/bienenstich>
2. http://www.kissgrammar.org/kiss/wb/G03/Apr/D08/Baker_Boys_text.htm
3. <http://www.telegraph.co.uk/gardening/gardenprojects/10951813/Welcome-to-Andernach-Germanys-edible-city.html>



Curiosity Corner



A LITTLE BIT OF LOVE IN THE MIDDLE AGES *By Lady Eden Blacksmith*

Sweet lover come, renew our lovemaking
Within the garden where the light birds sing,
Until the watcher sound the severing.
Ah God, ah God, the dawn! It comes how soon.

Love: the intangible element was a factor in the middle ages, however its definition by society was defined by the time period. Our forefathers and fore mothers loved well and long..and much poetry and literature is given to the many aspects of loving. Indeed, for many centuries - from the time of the Greeks through the seventeenth century - physicians regularly offered treatment for love-sickness, "the lovers maladye of heroes," which they regarded as both a physical and a mental affliction.

To better understand the supposed relationship between the sexes it is important that you know prior to 1174 women were "You are the devil's gateway...you are the first deserter of the divine law; you are she who persuaded him whom the devil was not valiant enough to attack. You destroyed so easily God's image, man. On account of your desert- that is, death- even the Son of God had to die." Typical themes in medieval writings are: women have unbridled passions, inability to keep secrets, weakness for flattery, greed, extravagant dress, pride, duplicity, and shrewishness. Sex even within marriage is a sin, women are the source of sin and mortality due to Eve. Woman should be punished throughout her life for the failings of Eve. Only slightly tempered by the concept of courtly love.

In 1174, Andreas Capellanus, chaplain to Marie de France, gave the world; "The Art of Courtly Love". It is now believed that he was not trying to write a serious code of conduct; instead he was trying to have a bit of fun. Courtly love required adherence to rules elaborated in the songs of the troubadours between the 11th and the 13th centuries. A nobleman in love with a married woman of equally high or higher birth had to prove his devotion by heroic deeds and amorous writings. Once the lovers had exchanged pledges and consummated their passion, complete secrecy had to be maintained. Because most noble marriages of the time were little more than business contracts, courtly love was a form of sanctioned adultery. Capellanus said: ". . . a certain inborn suffering derived from the sight of and excessive meditation upon the beauty of the opposite sex, which causes each one to wish above all things the embraces of the other and by common desire to carry out all of love's precepts in the other's embrace." The concept of "pure love" which included strongly self-deprecating behavior and servitude by a man for a distant, unattainable woman was a driving force throughout the high period of medieval love literature. From 1100 to 1300 (most intensely in the quarter-centuries before and after 1200), the language of lady love prevailed in the courts of England and Europe. The concept that woman should be admired was vastly different from the misogynist writings that flourished at that time. The sin, guilt and impurities of women were being preached from every pulpit. This new position that a woman was to be worshiped and idolized gave women a new power and a new version of enslavement. For if in this "game" of love the truth was learned then it was the women that was punished. Her virtue was a great conquest and her value would only last as long as she was prey. If she were to yield and their tryst discovered than she was seen as the weak, wanton creature that the Church said, and the man was viewed with the admiration that any victor would receive.

The Art of Courtly Love had very clear, but conflicting rules: A man who is vexed by too much passion usually does not love, yet A true lover is constantly and without intermission possessed by the thought of his beloved. And Love is always a stranger in the home of avarice (jealousy), yet Jealousy, and therefore love, are increased when one suspects his beloved. There are 31 rules listed in this game of love. It was devised in such a way that almost no man could win if called in to a "Court of Love". However, what was to be a game soon became a societal viewpoint. The role of women and the conceptions of love have been altered ever since.

Another publication can lay some claim to modifying the aspects of love: "Romance of the Rose" (Le Roman de la Rose), a long thirteenth-century French poem, extremely popular and influential in the Middle Ages, was written by two authors. The first part, 4,058 lines by Guillaume de Lorris, is a dream-vision allegory in which an aristocratic young man falls in love with a rosebud symbolizing a lady or her sexual favors. The Lover is aided by a personification called "Fair Welcome" but opposed by other personifications that symbolize the personal and social restraints standing against his advances Fear, Shame, Gossip ("Malebouche" in French; "Wikked Tongue" in a Middle English translation), and "Daunger," our word danger, which, personified as a churl wielding a club, here stands for instinctive female resistance to male sexual desire. The first part was never finished; it breaks off with the rose imprisoned in the castle of Jealousy with the Lover disconsolate on the outside. The poem was taken up by Jean de Meun, an academic at the University of Paris, who continued it for another 17,724 lines, which cover religion, philosophy, history, science, sex, love, marriage, and women. From its teachings women were told: There is also a proper way to weep, but every woman has the skill to weep properly wherever she may be. Even when no one has caused them any trouble or shame or annoyance, they still have tears at the ready: they all weep in whatever they like, and make a habit of it. And we learn that; In short, [men] are all deceitful traitors, ready to indulge their lusts with everyone, and we should deceive them in our turn and not set our hearts upon just one of them. It is a foolish woman who gives her heart in this way: she ought to have several lovers and arrange, if she can, to be so pleasing that she brings great suffering upon all of them. If she has no graces, let her acquire them and always behave more cruelly towards those who will strive all the harder to serve her in order to win her love, while exerting herself to welcome those who do not care about it.

Our ancestors loved a good love story as much as we do. And, no another love story satisfies the quota than that of Abelard and Heloise it contains; passion, forbidden love, forbidden sex, unwed-pregnancy, torture, imprisonment, longing, unrequited love, of resentment and castration. This is a summary of their story; Pierre Abelard (1079-1142) was by all accounts a brilliant scholar and theologian met Heloise (1101-1164) 22 years his junior and soon was smitten with her (Take thou this rose, O rose, Since love's own flower it is, And by that rose Thy lover captive is.. Abelard) and convinced her uncle Fulbert, a canon of the Cathedral to become her private teacher.

(We were united first in the dwelling that sheltered our love, and then in the hearts that burned with it. Under the pretext of study we spent our hours in the happiness of love, and learning held out to us the secret opportunities that our passion craved. Our speech was more of love than of the books which lay open before us; our kisses far outnumbered our reasoned words. The very sundering of our bodies served but to link our souls closer together; the plentitude of the love which was denied to us inflamed us more than ever. Abelard) Well the uncle found out, than Heloise found out she was pregnant, than Abelard married her, than the uncle found them and brought her back, than she had a boy named Astrolabe, than Abelard and Heloise wanted to have the marriage kept secret, than Abelard and Heloise ran off. Heloise was hid as a nun, the uncle showed up thought she was forced to take the veil and had Abelard castrated. (... for they cut off those parts of my body with which I had done that which was the cause of their sorrow.. Abelard) Than Abelard and Heloise both took holy orders. Their love, far from fading, intensified. Abelard founded a convent. He called it "Consoling Spirit." Later, Heloise became the Abbess. Than Heloise wrote him long love letters and love poems and they were published in the Historia Calamitatum so that all could read them.. These missive of love and longing lasted for years with him saying stop we must not and her writing more, and him writing her to say sweet words and her writing more, than him saying no we must not. (Peace, O my stricken lute! Thy strings are sleeping.., would that my heart could still, Its bitter weeping! Abelard) Upon his death Heloise had Abelard's body brought to the Paraclete, where she was later buried beside him. They lie together still. This medieval soap opera kept upper nobility on the edge of their seats for years. Love in the medieval world was as complex as it is today. Yet, perhaps it was even more so because in a short span of time love was defined by a new set of rules in a game we are still playing.

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The Bard's Corner

Where story, poem and song gather together for the sharing

WB Black Fox Award Winner
Best Regular Feature 2022

The Baker Boys and the Bees

a German Tale based on a Historical Event

Long years ago many cities had great stone walls around them. The walls were built to keep out enemies, for in those old days cities often went to war with one another. The city of Andernach had around it one of these great walls.

There was only one gateway into the city, and this gateway was guarded by strong iron doors. Just behind the doors lived a gatekeeper, who did nothing but open and shut the gates.

He watched them well.

No one could come in who was not friendly to the city.

The gates were not opened very often. Some days they were not opened at all. So the gatekeeper had much spare time.

"I am very fond of honey," thought he. "I think I will buy a few hives of bees. I can place the hives on the top of the wall. There nobody will trouble them."

Soon there were rows of beehives on the top of the wall over the gate.

It happened that, not far away, there was another walled city, named Lintz.

The people of Lintz were the enemies of the people of Andernach.

They were always watching each other, and fought when they could get a chance.

Now the people of Lintz planned to attack and capture the city of Andernach.

They called their wisest men together to see how the attack should be made.

Many plans were talked over.

At length an old man said, "Men of Lintz, you know that the men of Andernach are lazy. They like to lie late in their beds. If we attack the city at sunrise, we shall capture it before they can get their eyes open."

This plan seemed wise to the people of Lintz, and in army was soon ready to march against the city of Andernach.

One dark night the army crept softly toward the walls of the sleeping city.

The only people who rose early in Andernach were the bakers. They had to have fresh bread ready for breakfast.

After their work was done the bakers used to have a morning nap, but the baker boys had to stay awake and watch the loaves of bread.

Two of these boys, named Hans and Fritz, were fast friends and were always together.

One morning, just at sunrise, Hans said to Fritz, "Let us creep upon the wall over the gatekeeper's house. I think we can find some honey. The old gatekeeper is asleep; he will not hear us."

The two boys crept softly up the stairs.

They soon reached the top of the wall.



"Did you hear that noise?" whispered Fritz.
"Yes, it must be the old gatekeeper," said Hans, in a low voice.
"No, it seems to come from over the wall," said Fritz.
The two boys crawled to the edge of the wall and carefully looked over.
There stood the army of Lintz.
A ladder was placed against the wall.
The soldiers would soon mount over the gate into the city.
What was to be done?
There was no time to wake the people.
What could two boys do against an army?
In an instant Fritz thought of the beehives.
Ah, the bees were awake if the people were not!
Each boy seized a hive and bore it carefully to the edge of the wall.
Then with a strong push down tumbled hives, honey, and bees upon the heads of the enemy.
Such buzzing, such stinging, such shouting as arose!
The boys ran down the stairs to the city hall.
The old bell ringer was aroused by the cries.
Soon the wild clang of the bell awoke the people of Andernach.
Armed men ran to the city gate, but the bees had done their work well. There was no need for soldiers.
The army of Lintz was running away.
Over the great gate the people of Andernach placed a statue of the two baker boys whose quick wit had saved the city.



Beekeeping, *tacuinum sanitatis casanatensis* (14th century) *image from Wikipedia*

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# 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 MOAS









Lady Brigit Donn
Moira Anderson



Deputy Youth Minister

VACANT



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- 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

