

The CASCADIAN

Official newsletter for the shire of Glenn Linn
Northern Region, East Kingdom
November&December 2008 A.S. XLIII

GL message board: <http://groups.yahoo.com/group/Glennlinn/>
GL website: www.glennlinn.eastkingdom.org
EK website: www.eastkingdom.org



All photos in this issue are by Master Liam St. Liam.

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Gatherings

Adult rattan practices every Wednesday 6:00pm
(loaner gear available)
Division 4 youth rattan practices every Wednesday
6:00pm (loaner helms available) For ages 16 and 17.
Youth combat practices first and third Wednesdays
of each month 6pm (loaner gear available)
Sewing Circles every Wednesday 6pm in
conjunction with fight practices
A&S Circles every fourth Tuesday of each month
6pm Red Cross building 74 Warren St, GF
Business meetings second Tuesday of each month
6pm Red Cross building 74 Warren St, GF (There is
no meeting in August.)

Officers of Glenn Linn

Seneschal's Office Lady Freygerðr in stórráða Halladóttir "Frigga" Jennifer Haley; 518-792-7923; seneschal@glennlinn.eastkingdom.org

Drop Dead Deputy: Master Liam St. Liam Bill Toscano; bill@goonbox.com

Herald's Office Master Liam St. Liam, Bill Toscano, bill@goonbox.com

Deputy: Yric of the Glen Lou Allen, 518-260-2987; grifter174@adelphia.net

Knight Marshal's Office

Lord Ketilfastr Thorkilson "Ketil" Jason Melchert; 518-222-3762; knightmarshal@glennlinn.eastkingdom.org

Marshals-at-Large:

Rattan Lord Asgar Roulfson; Dan Haley, 518-792-7923; rolgson@hotmail.com

Rapier Lord Seamus Maguidhir an Rua Pete Keenan; lordseamus@verizon.net

Youth Rattan (Div4) Program Lord Asgar Roulfson; Dan Haley, 518-792-7923; rolgson@hotmail.com

Youth Fighter Program Lady Frigga Halladóttir; Jen Haley; 518-792-7923; frigga_of_glennlinn@hotmail.com

Youth Fighter Program Lord Asgar Roulfson; Dan Haley, 518-792-7923; rolgson@hotmail.com

Chancellor of the Exchequer

Exchequer Lady Ratburc Castus; Jennifer Melchert, 518-222-3985; exchequer@glennlinn.eastkingdom.org

Office of the Chronicler Lady Frigga Halladóttir; Jen Haley; 518-792-7923; frigga_of_glennlinn@hotmail.com

Ministry of Arts and Sciences Lady Arnleif the Red; Susan Youngman;

ministeras@glennlinn.eastkingdom.org

Office of the Surgeon vacant

Ministry of the Lists Lady Ratburc Castus; Jennifer Melchert; 518-222-3985;

ministerlists@glennlinn.eastkingdom.org

Office of the Chatelaine Lady Freygerðr in stórráða Halladóttir; "Frigga" Jennifer Haley; 518-792-7923;

chatelaine@glennlinn.eastkingdom.org

Office of the Chancellor-Minor vacant

Office of the Web Minister Lord Valdimarr Thorbane; Ralph Broadie;

webminister@glennlinn.eastkingdom.org

Deputy: Gage Ormsby, Jon Lady Freygerðr in stórráða Halladóttir, "Frigga" Jennifer Haley; 518-792-7923,

frigga_of_glennlinn@hotmail.com

The current officer term is January 1, 2008 to December 31, 2009.



Upcoming events: nearest Glenn Linn (with approx drive time from 12801)

Mimir's Well *RP November 8, 2008 Mountain Freehold (2hr 20min)

Bjorn's Ceilidh *RP November 15, 2008 Concordia of the Snows (1hr)

Scribal Schola at the Inn at Knotty Crossing November 22, 2008 Stonemarche (2hr 10min)

100 Minutes War *RP, HP November 22, 2008 Rusted Woodlands (3hr)

Bergental & BBM Yule *RP December 6, 2008 Bergental (2hr 20min)

Shire Yule Feast December 6, 2008 Coill Tuar (2hr 10min)

East Kingdom Twelfth Night *RP, HP January 10, 2008 Rusted Woodlands (2hr 50min)

Market Day at Birka XX *RP, HP January 30, 2008 Stonemarche (3hr 10min)

Please visit your *Pikestaff* or the EK events listing on line for details!

www.eastkingdom.org/events

RP = Royal Progress (King and Queen) HP = Highness Progress (Prince and Princess)

From the Seneschal

Greetings from your Seneschal unto the wonderful folk of the shire of Glenn Linn!

We had a very busy year for a shire of our small size. Thank you to all the folk who are so generous with their time! Several demos were held, both big and small, four events were done with success, many newcomers were welcomed with heartfelt enthusiasm. In nine short months the shire of Glenn Linn hosted Blades and Blarney XI, Northern Lights Competition XVIII, Northern Region War Camp, Fall Crown Tournament. I would like to thank every one of you for your tremendous effort and support! None of it would have been possible without the many who volunteered. Congratulations on a job well done!

So far, next year's event list for Glenn Linn looks shorter than last year's busy schedule. Some are already in the early planning stage, while other gatherings have yet to be a twinkle in someone's eye. The focus of the events that are held are usually based upon the general interest of the group. Please be aware that these events and demos are held, not only to fulfill the minimum requirements set by East Kingdom law, but to make the enjoyment and participation possible for all SCA'dians, new and seasoned. So if there's something you would like to see or do, please do not keep it close to your heart!

The Society is fueled by curiosity and volunteers, as well as elbow grease, communication and planning. If there is something you think might be interesting, please take an initiative and speak to someone about it! A bit of enthusiasm as well as curiosity is one of the sparks that is required to everything great that has ever happened. Everything that you see today was something new at one point, since the birth of the Society continuing over the past forty-three years. Tradition stands its ground, while mixing with new archaeological discoveries, as well as with the currents of today and tomorrow. You can have a part of shaping and creating the Society, be it an event, class, demo, practice, business meeting, daily, weekly, or longer, either local or afar, something interesting is always happening. Get out and participate!

Here's hoping for another forty-three years of friendship and unfathomable facets of frolic and fun.

I Remain, Ever Yours and Happily in Service, frigga

Glenn Linn News

Please welcome Gage Ormsby a **deputy Web Minister** of Glenn Linn. Thank you Gage for volunteering!

Fight practices have moved indoors to the Great Room Theater located at 13 Leonard Street in Gansevoort, NY. Time: 6pm – 8pm. It is large enough for our A&S circles to continue alongside practice!

Athena's Thimble Future dates are: November 9 – Pulled thread I: Hemstitching with one to four pulled thread stitches; December 14 – Pulled Thread II: additional stitches. Pulled Thread is a technique where you pull threads together to make designs. Irene has some handkerchief linen. Bring needle, linen thread, hoop, scissors (alternate even weave fabric). Meetings at Ruth's 1:30 in Albany. We are also thinking of working on Lacis, making net for Lacis, and other needle lace this year. Thoughts? Glenn Linn contact Moreta or Arnleif for carpooling.

Gathering of Knitters

November 23, December 21 - Pot Luck Holiday Party, January 25, February 22 at Irene's in Anglespur. Remember to put it on your calendar! Bring whatever project you are working on, or come so you can be taught! For directions, or if you have any questions, please email Arnleif at redlioncanoe77@verizon.net.

Fall Crown Tournament:

Congratulations to the new Heirs to the East Kingdom, Prince Andreas der Eisfalke and his lovely consort Princess Gabriella von Ulm. Vivat! Congratulations as well to Lords Asgar and Deacon for being made one of the Order of Tyger Combatants. Vivat, Asgar and Deacon!

The site was beautiful, even the wet grass and puddles of mud were a sight to behold. The beautiful days of bright, warm sunshine for site set up and break down sandwiched the day of the Tournament, when precipitation fell from the sky all day long. Despite the rain and chill weather, many folks arrived early to the event to participate in and smoothly run the Tournament. Although the soaked clothes drove many off site to change and warm themselves right after Court, the feast was served and it was delicious!

An event this large cannot be done without the help of many! Please look to the Crown website on the Glenn Linn events web page for thank yous as well as photos of lost and found items.

Thank you to those who brought an item per Royal Request! The food was donated locally to Community Action with thanks.



Central Region practice in Bergental

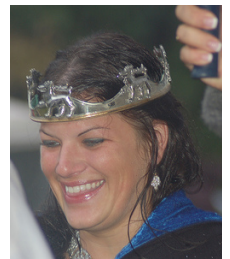
Sunday, November 16

Time: 1:00 pm - 6:00 pm

Donation: \$2 at the door

There will be no regional in December;
January will be announced at a later date.

Bergental Practice site location:
Bethesda Lutheran Church
455 Island Pond Rd.
Springfield, MA 01108



Updated marshals handbook!! Now includes combat archery:
http://www.sca.org/officers/marshal/combat/armored/marshal_handbook.pdf

Recipe: Tart of Apples

An apple & berry pie Original recipe from Ancient Cookery, 1381
submitted by Emma McTaran

Modern recipe:

3 apples & 1 bag of mixed berries(12 oz) (3 pears
may also be substituted for berries)
1 cup sugar
2 Tbs. flour
1/2 cup water
1 tsp. cinnamon
1/4 tsp. saffron
1/2 tsp. ginger
1 Tbs. lemon juice
1/2 cup red wine
1/2 cup each chopped dates & currants (optional)

Pastry for 1 pie shell with lid

Peel and chop fine the apples and berries.(do not
chop blueberries or they will disappear in the pie.)
Toss the fruit with the flour, spices, dates,
currants, wine, water and lemon juice. Fill the pie
with the fruit mixture and cover with lid. Bake for 1
hr at 350° F. Serve it forth.

Tart of Apples is featured in Heralds & Scribes
Schola

Emma's notes:

I didn't use dates and currants in my recipe, or figs and raisins, although both were used by medieval cooks in similar recipes and are appropriate if desired.

If you are making smaller than normal size pies,(ex. tarts) I have added a step in my prep of the filling. Due to the shorter cook time of tarts, we cooked the filling mixture on top of the stove to thicken the sauce and ensure fully cooked fruit. Bring mixture slowly to a boil then simmer till fruit softens.

Also with tarts no top is needed, but only fill the pastry a little over 1/2 full or you will be scrubbing your bake ware...

Enjoy, Emma

Recipe: Bread Pudding

submitted by Emma McTaran

Original Recipe:

Payne Foundow, from An Ordinance of Pottage

Payne foundow. Take bred; frye hit in grece or yn oyle. Put hit yn rede wyne & grynde hit with reysons, & draw hit. Claryfye honye with gleyr of eyron & watyr; scom hit clene & put hit to that othir. Do therto clovys, macez, & gynger mynsed & good poudyr & salt. Loke hit be stondyng, & floresch hit with annes in confite.

Modern Redaction

250 ml= 1 cup; 100g=3.5 oz

Ingredients:

1 Loaf slightly stale bread
150deg C = 302 deg F
450ml Red wine 1 4/5 cups
230ml Honey <1 cup
225g Raisins 6.75 oz
115ml Melted butter or oil 1/2 cup
110g Candied ginger 1tsp.
55ml Water <1/4 cup
3 Eggs whites, slightly beaten
1/2 tsp Mace
1/2 tsp Gode Powder
1/4 tsp Cloves
1/4 tsp Salt
Candied anise seeds

Method:

Cut or break the bread into small pieces then fry lightly in the butter until they become golden and drain. In a saucepan, add the honey, egg whites and water and bring just to the boiling point, skimming-off any scum that rises. When clear

Translation:

Bread Pudding. Take bread; fry it in grease or in oil. Put it in red wine and grind it with raisins, and blend. Clarify honey with whites of eggs & water; skim it clean & put it with the other. Add cloves, mace, & minced ginger & good spices & salt. Look that it be thick, & garnish with candied anise seeds.

remove from the meat and add to the bread in the bowl. Add all the remaining ingredients to the bowl, except anise seeds.

Blend well. (If using a food processor or blender, omit the raisins and candied ginger, adding after the mixture is blended.)

If the mixture seems too thick, add a little more wine, if too thin, add more bread.

Place in an oven-proof dish and put in an oven pre-heated to 150°C. Bake for approximately 20–30 minutes, or until the pudding is set and just begins to brown on top.

Serve hot, at room temperature or cold, garnishing each portion with a little candied anise seed.

Payne Foundow goes very well with Caudell.

Recipe: Flavored Syrups

by Alayne Alexandra Nyvern, Nightwatcher, OP

Recently I have noticed a propensity at events to provide either no beverage, or to provide water. This seems rather unfortunate, especially when the fighters are being kept so well hydrated outside!

People at events should also be encouraged to have a high non-alcoholic liquid intake, and while water does suit this purpose, it would be a lovely amenity to include some flavorful fare! Therefore, I put forth this simple guide for the preparation of flavored syrups, which can be toted around and then mixed with fresh water at a ratio of 1:12 to provide a interesting alternative potable.

Disclaimer: What follows is not intended to be a scholarly research work, but rather is redacted from sejankabin, various Roman beverages, and several Native American recipes which it seems would be easy to imagine pre-literate Celtic Cultures developing as well.

Making flavored syrups is no mystery. All it takes is a little time and the mentality that things may get a little sticky in and around your work area. Like all recipes, this works best if you use good fresh ingredients. Otherwise the results can be pretty awful.

Once you make these syrups once or twice you should be confident in refining them to suit your particular tastes. More about this at the end of the article.

Even though the recipe calls for boiling, please remember to start with cold tap water. You might ask why? Water can taste fresh or go flat. It can really make or break a storage recipe. Tap water in your cold water line is constantly moving until it gets into your pipes. But when you run the water a little until it gets cold, you are in essence getting rid of the water that has sat. The cold fresh water has far more oxygen in it than the hot water, which has been sitting in your hot water tank. The hot water, sitting in the tank heating, can also pick up a little of the tank flavor.

Hopping off the soap box.

Basic Syrup:

Ingredients:

One gallon Water
1 cup white vinegar (The vinegar can be reduced if quicker consumption is anticipated or if your individual tastes dictate.)
5 lbs sugar

Take a five pound bag of sugar, and a good large pot (I recommend stainless steel.) Pour it in the pot and add the gallon of water. Bring this to a boil stirring to be certain not to scorch the sugar.

Keep boiling until the volume is reduced by half! Allow this to cool on the stove.

Add the 1 cup vinegar, mixing it in. Now, you have your basic syrup for flavoring.

Be certain not to add the vinegar or other flavorings while the syrup is too hot. You do not want to cook them!

For mint drink:

Add two generous fistfuls of fresh mint which has been carefully washed. Stir into the syrup.

Add a handful of fresh organic rose hips, rose petals or (in a bind) a quarter cup of rose water.

Stir. Allow this mix to set at least over night.

Strain to remove floaters.

Decant into storage containers. (I go to the local Italian place and beg them for their empty vino gallon bottles.) Store in a cool dark place. This syrup should last for a year (except it generally gets used up before then!)

For Ginger Drink:

Get a hand-span of fresh ginger root. Wash and peel it. Cut it into one inch chunks. Prepare the syrup as above, add

the ginger root to the mix. With ginger root, I generally allow the chunks of ginger to remain in right up until I mix it with water to serve. If you add more ginger root the flavor will be more potent.

Berry Waters:

Also with the basic syrup you can mix in strawberries or raspberries or both.

Take your basic syrup, and add three to four pints of berries. Let sit over night to one day. Before mixing and serving strain the berries out. (Off season I use frozen berries, and the flavor does not seem to suffer.)

If I am doing this at an event, I puree the berries I have drained off, and I put them in a dish on the side board as a sauce. This has proved to be popular as well as thrifty.

Please note! Berry Syrups do not have the same staying power as do the mint and ginger. If you wish to store them, I recommend freezing them.

Now, as I said, these basic reductions are fine, but you will wish to adjust them to your own tastes. For example: If making strawberry or raspberry water for an event where you are fairly certain there will be no left overs, you might greatly reduce the vinegar, although vinegar provides a nice tartness that adds a thirst quenching quality to the drink. I am also fairly liberal with my rose water and rose flavorings. Strawberry water really benefits from this flavor. In the ginger drink I will sometimes add limes.

Hydromel is a honey drink. Many people think it was only served with alcohol, but it can make a lovely non alcoholic beverage as well. Half of a cup honey dissolved into a gallon of water, more or less depending on the personal tastes of the revelers. To this can be added a quarter cup white wine vinegar, cider vinegar, or red wine vinegar for tartness. Using a strong and unusual honey (tupelo or poplar honey for example) makes this beverage more interesting,

Tinctures, which are not syrup based, can be made with coriander seeds, lavender flowers and citrus fruit, rose hips or other herbs. Per gallon of water add a quarter cup of coriander seeds, or lavender blooms (dehydrated) these can be loose, or placed in a cotton diffusion bag (preferred). They can either be made the night before and refrigerated, or made fresh the day of the event..

Citrus water is an easy and beautiful addition to a feast or buffet table. Slice citrus fruit into a pitcher and pour cold water over it. Replace the water as it runs out. You can slice and freeze the citrus before hand if you so choose, and that will help keep the water chill. I recommend having an am and a PM reserve of citrus slices. That way the flavor remains robust.

Both of the above are made without adding sugar. As the Society gets older (and so do we!) There is a noticeable change in preference to unsweetened drinks. Unsweetened drinks (especially citrus water) are generally preferred by fighters as well.

Whether for a feast or for Pennsic, wouldn't it be nice to make a more period beverage than mixing up powdered lemonade? Give these a try. I think you will be pleased with the results.

Recipe: Cheese

by Baroness Ardenia Aruadh of Mt. Freehold

Equipment/Ingredients:

Large Pot
Colander
Clean, white handkerchief
Large Metal or wooden spoon
Large slotted spoon (optional)
Milk – ½ gal
Heavy Cream – 1/2 pt. (optional)
White Wine Vinegar 2/3 c. (a more period substitution would be lemon juice, making a traditional Queso Blanco)
Something to hang the cheese from as it dries
Bowl to place underneath to catch the whey (optional when camping)
Salt and/or herbs (optional)

Basic recipe:

Use the following as basic directions To Make Cheese:

First you heat the cold milk until it hurts your finger (hot to the touch) (about 180 F) but not until it is scalded.

Then you add some vinegar to sour it.

Wait until the milk curdles.

Next take the solids out of the thin liquid.

After this you can, if you want, change the flavor add fine herbs or sea salt by hand.

To let the cheese drain. It is best to use a fine (tightly woven) fabric.

How long you let it dry depends on the amount of fresh milk or cream with which you started the process.

One day or two, it also depends on how close it is to the fire, the humidity of the house, and truly the season and the temperature.

Frigga's test batch notes:

I included the heavy cream and the salt. I doubled the recipe. I used cheese cloth, double thickness, letting it hang about only four hours. The resulting cheese was delicious albeit salty (next time I will not add it), very tiny curd, spreadable, similar to ricotta in flavor. It was absolutely delicious in a cheese sauce like Alfredo, was the best mac and cheese ever too. We also had it as a dip with chips after adding a small bit of each: onion powder and garlic powder. Next time I will use a coffee can with holes for drainage with a weight on the lid as a mold to make a brick like cheese. Something like rennet needs to be added to make it truly a hard cheese, but perhaps there are other options. I enjoyed this activity with my kids! xo frigga

Recipe: Marzipan

A sweet made with almonds

by Brigitte Flamin mka Christine Larsson, OL

powdered egg white (equivalent of 1 fresh egg white)
1 cup finely ground almonds
1 cup confectioners sugar
½ tsp. almond extract

almonds, confectioners sugar, and almond extract. Sprinkle hands with extra confectioners sugar and knead mixture until it is smooth and not sticky, adding a little more sugar (as needed) while kneading.

Mix egg whites according to package. Stir in



posted to the EK list by Toi Poisson de Mortagne:

ST. GALLEN, Switzerland - **One of the oldest and most valuable collections of handwritten medieval books** in the world, housed in the magnificent baroque halls of the library in this town's abbey, **is going on line** with the help of a \$1 million grant from the Andrew W. Mellon Foundation. <<http://www.nytimes.com/2008/10/18/books/18libr.html?ref=books>>

Recipe: Gyrth's Quick or "Short" Mead

copied exactly from on Master Terafan Greydragon's Mead (or Honey based) Recipes
<http://www.greydragon.org/brewing/mead.html#Gyrth>

Equipment:

a sieve
big pot
thermometer
wooden spoon
5 gallon jug or carboy
all yours and everyone else's used coke or beer
bottles

Ingredients:

2 quarts honey
2 cups of strong tea
1 teaspoon nutmeg
3-5 lemons
5 gallons water
1 teaspoon ginger
2 teaspoons cinnamon
Mead yeast

"What follows is a step by step explanation from Duke Sir Gyrth Oldcastle of Ravenspur on exactly how he makes mead:

First, boil water. I make two batches at a time with a three gallon pot. Add honey on a one part honey to nine parts water basis. (Honey weighs 12 lb. to the gallon.) I use a quart per 2 1/2 gallon batch. Stir it about to dissolve the honey in the water. The honey will sink to the bottom of the pot and burn unless stirred at first. When the mixture is bubbling happily, a whitish scum will rise to the surface. Spoon it away.

Scum removal is a topic of controversy among brewers. Some maintain that complete removal is the only way to go,- others like myself skim until there's only a very little left. Suit yourself.

Remove from heat and add one cup of very strong tea (2 cups per 5 gallons) (From herein on I assume that the measurements are for 5 gallons of mead)), 1 teaspoon of ginger, 1 teaspoon of nutmeg, and 2 teaspoons of cinnamon. Then take 3-5 lemons, slice them thin, and throw them in. Let the lemons steep in the must (must is what you call incipient mead) for 30 minutes; then remove the slices. The tea and lemon move the pH of the must towards one comfortable for the yeast.

Let the whole caboodle cool to about 80-85 degrees F. Then introduce your yeast to it, cap it with an airlock, and stand back. After 5 days taste it. If too sweet, let it continue; if too alcoholic (unlikely) add more boiled honey and water. Keep tasting daily until sweetness and alcohol balance each other out. Syphon it off into bottles and refrigerate. If not refrigerated, it will get progressively less sweet and slide irrevocably into undrinkability. Let stand 2-5 weeks. Drink and enjoy. it ties up refrigerator space, but tends to be worth it. NOTE - When refrigerated the mead tends to settle, and at this point I find it advantageous to siphon again into clean bottles, seal tightly, and re-refrigerate. It makes for a sweeter, more sparkling mead."

Recipe: Basic Wildflower Mead

copied exactly from Master Terafan Greydragon's Mead (or Honey based) Recipes
<http://www.greydragon.org/brewing/mead.html#Gyrth>

Ingredients:

2 quarts honey (preferably wildflower)
1 cup white raisins
1 gallon water
1 egg
mead yeast

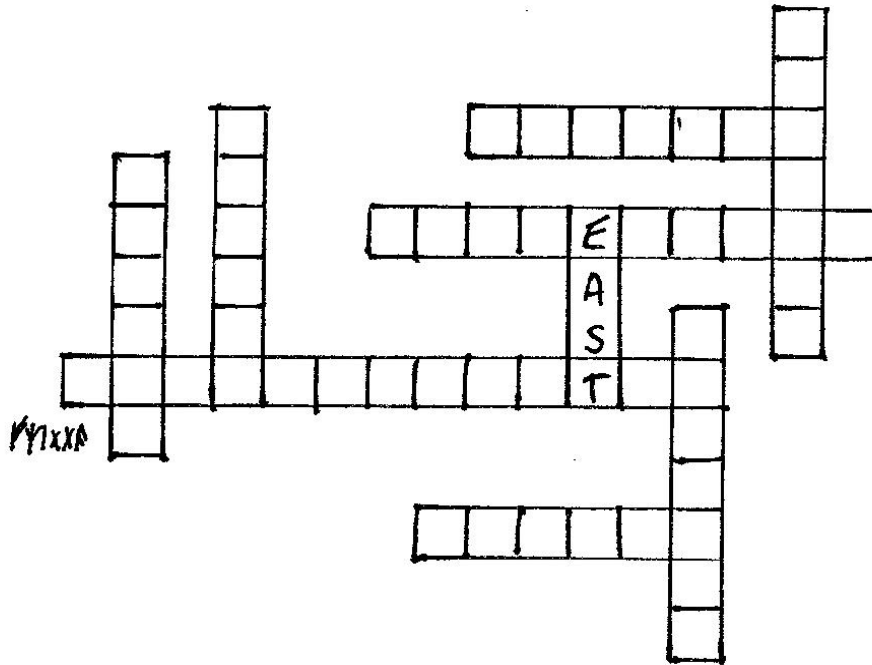
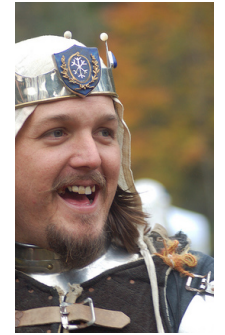
To one gallon of water add two quarts of honey and the white of one, egg, mixing WELL. Cook the mixture at medium heat on the stove, stirring continuously. When the mix comes to a boil all the scum rises to the top to be skimmed, assisted by the egg white, just like you clear stock. When no more scum rises add the raisin, turn off the heat, and cover overnight. In the morning crush and strain out the raisins, add the yeast, and transfer the liquid (called 'must') to a glass jug with a fermentation lock. Keep any excess to top off the mead after racking.

The first racking should be done after one month and the next when fermentation stops. Rack again about three, months later. It is important to keep the mead topped off to keep the airspace in the bottle to a minimum. When you can read newsprint through the jug of mead, bottle and cork. Don't touch for at least a year.

Puzzle: SCA Titles Part II

by frigga halladottir

All definitions, except "belted fighter," are taken with permission from the "Glossary of SCA Jargon, with emphasis on the East Kingdom" located at:
<http://www.chezirene.com/articles/scagloss.html>



Fill in the above word puzzle using the all cap, bold words below. The ANSWER KEY is on page 11.

4 letters

EAST - The Kingdom in which we live

5 letters

LAUREL - A Companion of the Order of the Laurel, which is the Society level polling order for skill in the arts and sciences. Called a Master or Mistress.

KNIGHT - A Companion of the Order of the Chivalry who has chosen to swear fealty to the Crown. Called Sir.

SQUIRE - Someone who has entered into a fealty based student relationship with a Companion of the Order of the Chivalry.

7 letters

PELICAN - A Companion of the Order of the Pelican, which is the Society level polling order for service. Called a Master or Mistress.

MARSHAL - The officer (or person) responsible for martial activities, particularly in overseeing them to ensure safety.

PROTEGE - Someone who has entered into a formal, frequently fealty based, student relationship with a Companion of the Order of the Pelican.

10 letters

APPRENTICE - Someone who has entered into a formal, frequently fealty based, student relationship with a Companion of the Order of the Laurel. Also used to refer to someone who has entered into a student relationship in a guild or with someone other than a Companion of the Order of the Laurel.

13 letters

BELTED FIGHTER - Someone who has entered into a formal, frequently fealty based, student relationship with a Squire.

Shire of Glenn Linn Business Meeting minutes October 14, 2008 A.S. XLIII

Motion for meeting to begin, and seconded. Business meeting minutes from September are reviewed and approved.

Attendance: Gage, Arnleif, Alethea, Frigga

Officer Reports:

Seneschal

Please welcome Yric as new deputy Herald of the shire of Glenn Linn!

Please welcome Gage as deputy Web Minister of the shire of Glenn Linn!

Crown Tournament event is on October 25, 2008 here in Glenn Linn. Please look to GL board for help requests.

Exchequer

absent – no report

Minister of Arts and Sciences

A&S in the park on Wednesday evenings alongside fight practice will continue as practices move indoors (then it will be A&S in the Theater). October 15 will be in the Theater.

The A&S Circle met on September 23 at the Red Cross meeting room.

Open workshop. 7 attended. Next meeting will be October 28.

Future subjects for A&S: heraldry (when Yric is ready), soap making (Monday, November 24, 6pm at Frigga's), table cloth making, 10 gore dress (to be scheduled with Moreta).

Athena's Thimble: Will be working on pulled-thread embroidery, then laxis. 10/5, 11/9, 12/14.

Gathering of Knitters: met September 28 with 7 attendees, open discussion and projects. Next meeting will cover The Knitting Madonnas. Future meetings: 10/29, 11/23, 12/28, tentative.

Bead Making was done this past Sunday at Irene's home, MoAS of Anglespur. She will send an announcement when schedules the next session.

Knight Marshal-by proxy

Practices are Wednesdays 6pm, move indoors tomorrow. There are no injuries to report.

Rattan practice averages four; youth practice averages zero to four fighters.

Minister of Lists absent – no report

Chatelaine

Quarterly report was sent.

Glenn Linn has 58 participants, of which 37 are members.

Chronicler

Please send submissions. September/October issue out.

Web Minister

Website is updated as info is presented. Crown web pages are up.

Business:

NRWC XV - Report needs to be filed.

NRWC 2009 - Autocrat will be Rat. Deputy autocrats will be Crispin and Karl.

Fall Crown Tourney - 10/25/08 List gear was picked up from Concordia. Food prep?

Blades&Blarney XII - WGF Fire site will not be used, due to super price increase. Instead the First Baptist Church of Glens Falls on Maple Street. Entrance fee will be no more than \$15 - so will probably not break even on event. Discussion of tagging on A&S classes as gear up for "replacement-of-B&B" event. Need to post query to GL board to see what is interesting to group.

Glenn Linn By-Laws – How often do these need to be redone? Last was completed 7/06. (Business meeting day needs to be changed from Wednesday to Tuesday.)

Motion for meeting to adjourn, and seconded.

More than the SCA.org site is getting revamped! Renew your membership online!

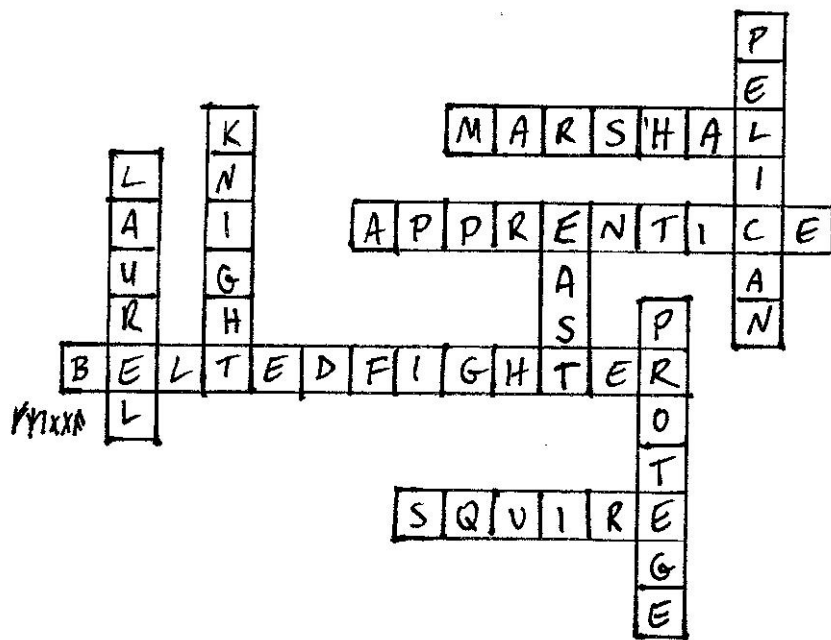
The SCA Inc. and the Board of Directors is pleased to announce a new service available to new and renewing members. **Next time, when you renew your membership online you can also sign your waiver online.** This means it is no longer necessary to fax or send in a signed waiver, and no white card until your blue card arrives! This service will become available during this upcoming weekend of November 15, 2008.

As in the past you can still print a proof of membership from the website.

Please take a moment and take a look at our new website and online services!

Remember you can subscribe to announcements by going to-
<http://www.sca.org/BOD/announcements/>

Answer Key to Puzzle: SCA Titles Part II



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Submissions: Please email submissions as plain text, not as attached files. All original articles and artwork with relevance to the Middle Ages and the SCA are welcome. The Chronicler will do her best to include all submissions in the next Cascadian. Please send submissions electronically whenever possible; please include contact information and permission to use your work.

Note from the Chronicler: Thank you to all for the great suggestions and contributions!!