

# From The Tower



## Barony of Southron Gaard

June A.S. LIV  
(2019 C.E.)

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## Chronic Ramblings

Winter is finally upon us, and brings the weather to match. A good thing then that we're all ready for a winter season full of festivities and probably either some fireside crafts or blood-pumping martial activities, or both. Thanks to Mistress Eleonora and Mistress Christian for their contributions this issue. I know some of you were keen to have that pomegranate sauce recipe! Yule is sounding like it's going to be a fabulous event – have you booked yet? I have great plans on creating both a wreath and a bardic composition, so hopefully the weather delivers me some good indoor days over the next few weeks.

Yours in Service,

Agnes Graye



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Les Très Riches Heures du duc de Berry: Novembre Public Domain, from <https://commons.wikimedia.org/w/index.php?curid=108573>

Gospel book of Abbess Svanhild, MS. Latin 110 from [https://en.wikipedia.org/wiki/Essen\\_Abbey#/media/File:Svanhild-Evangeliar.jpg](https://en.wikipedia.org/wiki/Essen_Abbey#/media/File:Svanhild-Evangeliar.jpg)

Assorted public domain clipart.



## Kingdom of Lochac

King Felix Arnett von Danzig and  
Queen Eva von Danzig



Prince Niall inn Orkneyskii and Princess Sabine du Bourbonnais

Please send award recommendations to [crown@lochac.sca.org](mailto:crown@lochac.sca.org) with a courtesy copy to  
[B&B@sg.lochac.sca.org](mailto:B&B@sg.lochac.sca.org).

Please check Lochac Cannon Lore for an individual's existing awards and information about awards, additional information can be found on the Kingdom website: [www.lochac.sca.org](http://www.lochac.sca.org)



## Baron and Baroness Southron Gaard

Greetings all,



We would like to offer congratulations to those who received awards at May Crown; Sir Ratbot for his Rowan, and becoming Lord of Lochac, Mistress Katherine becoming Lady of Lochac, THL Thorald for his Cockatrice, and Rory de Massard for his Award of Arms. It was lovely to see so many of the populace in Darton, and we would like to take this opportunity to thank those who gave of their time to help the event run, or to attend on us

During Invocation Court, his Majesty Felix said that 'on this day, we shall see history made'. We've been thinking about that since, and it's true - we saw the tournament that decided who was to reign, and thus determine the direction the kingdom will go for the next six months. However, We don't think it's the big things that make up the real history of the kingdom, or the barony. We think it's mostly the smaller things - the joy we take when people learn something new, or master it enough to teach someone else, the first time we hit a target in archery, or win a bout in heavy or rapier, that particular dish that someone made for a potluck or feast that was so delicious that people still talk about it, and request it years later. Sharing the excitement of these every day achievements is what We think of when We think of the history we make, and these are the things that keep us coming back. Ultimately, We think, Our history as a barony, or a kingdom, belongs to all of us, not just those who get the chance to reign.

In the weeks ahead We look forward to the June Tourney with its display of chivalry and the fabulous largesse from Master Brian, including wonderful new tokens for AS LIII; an interesting and engaging Yule with music and games, wreaths and Lord and Lady of Misrule, and further in the future to Coronation of the new Heirs, Prince Niall and Princess Sabine. We are sure this will be suitably majestic, full of pageantry, (and good food!) as well as being a chance to see the projects that people have been working on for the occasion, and the way the kingdom will go for the next 6 months. With this variety of events, there's truly something for everyone, so we look forward to seeing you all soon.

In service to the Crown,  
Richard and Ginebra  
Baron and Baroness, Southron Gaard



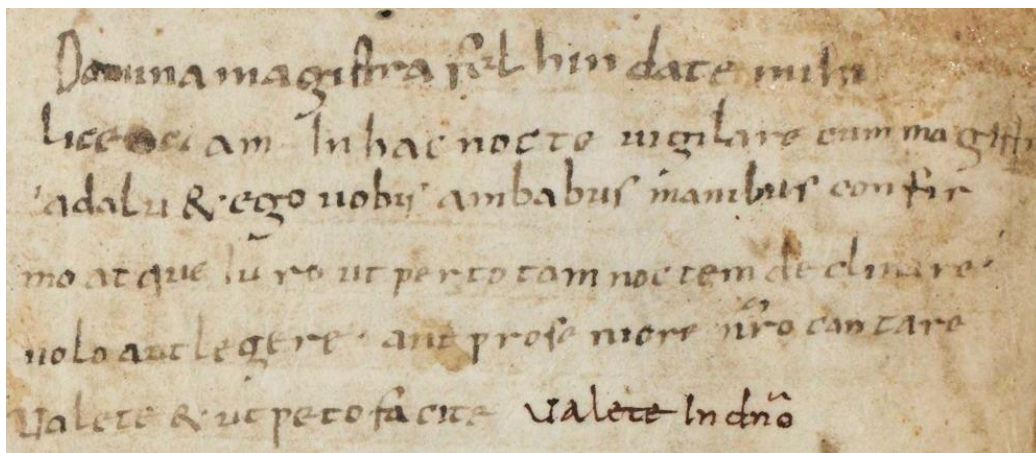


# The Noble Ladies of Essen

*Mistress Eleonora van den Bogaerde*

In April a tweet by Mateusz Fafinski [@Calthalas](#) caught my eye and led me down an interesting research path which I will share with you here.

He was writing about manuscript Düss. B.3 - a compilation of texts probably compiled around 820 in Northern France which includes works ranging from Alcuin through Bede to hymns. This book was being used as a school book at the abbey of canonesses in Essen in the second half of the ninth century. At the very end of it one of the students has added a request to the the headmistress Felhin to keep vigil overnight with her teacher Adalu during which time she would “not cease either reading or singing on behalf of our Lord the whole night through” a second hand below appears to grant permission (see image below). Both Adalu and Felhin are known from other sources indicating their connection to influential circles beyond the abbey.

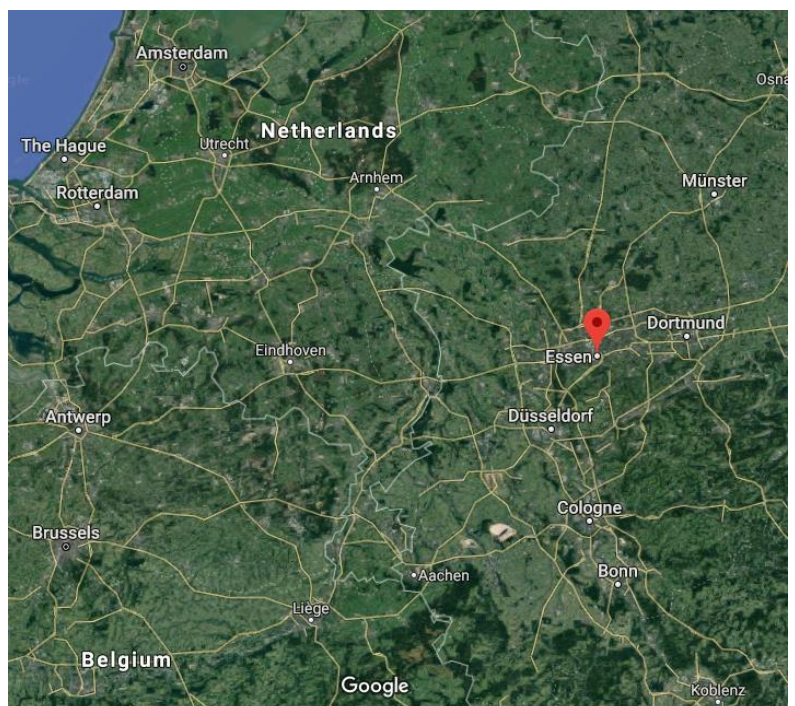


*Excerpt from the schoolbook*

Like any good scholar Mateusz listed some sources, both primary (Düss. B.3 and D. 1) and secondary which lead to an interesting article about “The Gospel Book of Abbess Svanhild of Essen in the John Rylands Library” which included a short history of the abbey itself.

Essen is in the Duchy of Saxony, in North-Western Germany. The abbey was founded about 852 by Bishop Altfrid of Hildesheim as a community of maidens dedicated to God under the rule of an Abbess, initially his own sister Gerswit. Gerswit was related to the Dukes of Saxony and for a long time all the abbesses of Essen were related to ruling houses. The abbey and its abbess enjoyed great independence which lead to wealth and power:

- It was under the direct protection of the German king and expressly granted complete jurisdiction throughout its territories above that of the count.



- They could elect their own Abbess.
- In the tenth century the abbey was granted the right to mint its own coins, levy tolls and hold a six-day market.
- By the eleventh century Essen possessed some twenty large manors with about 1,000 smaller ones dependent on them and was one of the wealthiest Abbeys in the Empire...

This combination of political and financial independence meant that the Abbess of Essen rose to be a princess of the Empire. In addition to secular power they had great ecclesiastical independence:

- The Abbey acquired the grant of the ecclesiastical tithe, the free choice of Abbesses, and exemption from all other ecclesiastical authority save that of the Pope.
- It was directly under the jurisdiction of the See of Rome rather than any local diocese.
- The Abbess herself exercised the function of a Bishop. She was the spiritual overlord of all those living on the Abbey's domains as well as the chapter itself.
- Essen was not a nunnery but a chapter of canonesses and were not subject to Benedictine rule:
  - they had their own possessions and their own revenue;
  - they did not live communally but lived mostly in their own houses;
  - they did not make any solemn vows, and, in particular, were not bound to perpetual celibacy but could return to the world, only the Abbess was bound to celibacy.

Alongside the chapter of aristocratic ladies there existed a chapter of priests in the same Abbey church under a Dean, who was himself subject to the Abbess.

The article goes on to relate the section about the student's request to her teacher within a section about the cultural works of the abbey which makes it clear that music, teaching and manuscripts were being produced within the Abbey by the women residing there.

And they had a librarian...

"On an opening page of most of these manuscripts, a twelfth- or early thirteenth-century hand, easily recognizable and quite distinctive, has written the title of their contents. As this hand is to be found in almost all manuscripts known with certainty to have come from Essen, there can be no doubt that we have here the writing of some Essen 'librarian' of the twelfth or thirteenth century."

These women then were noble, educated, wealthy and almost completely independent, almost from their initial founding, something that I had not expected to find in early medieval Europe. There are many questions unanswered but this brief snippet gives us a fascinating glimpse into the possibilities of a privileged lady of the period.





## Sources

Kahsnitz R. (1971) .The Gospel Book of Abbess Svanhild of Essen in the John Rylands Library.

<https://bit.ly/2P42cpx>

Stofferahn, S. A. (1999). Changing views of Carolingian women's literary culture: the evidence from Essen.

*Early Medieval Europe*, 8(1), 69. Retrieved via

<http://search.ebscohost.com.ezproxy.christchurchcitylibraries.com/login.aspx?direct=true&db=aph&AN=4336609&site=eds-live> (requires Christchurch Libraries log-in\* for ebscohost database)

Wikipedia Essen Abbey: [https://en.wikipedia.org/wiki/Essen\\_Abbey](https://en.wikipedia.org/wiki/Essen_Abbey) includes a list of Abbesses

Düsseldorf Manuscript B.3 <https://bit.ly/2P4m6jS> - the schoolbook



Gospel book of Abbess Svanhild, MS. Latin 110, [John Rylands Library](#); [Abbess Svanhild](#) and Prioress Brigitte offer the book to Mary, Mother of God

## Recipes from Festa di Natale

*Mistress Christian Baier*

As promised, please find herein two recipes from the Festa di Natale.

In perusing Scappi's Opera, I chose the following two sauces to accompany the roast chicken and roast pork on the menu. The sweet mustard seemed an ideal accompaniment for the pork, since it contained both mustard and apples, oft companions to the pig. I'm very, very fond of pomegranates, and managed to acquire a few inexpensively, so that was an easy second choice.

### **Mostardo amabile (Sweet mustard)**

Scappi Bk II.276, Bk VI. 199

#### **To prepare a sweet mustard**

*Get a pound of grape juice (i.e. must), another pound of quince cooked in sugared wine, four ounces of apples cooked in sugared wine, three ounces of orange peel, two ounces of candied lime peel and half ounce of candied nutmegs; in a mortar grind up all of the confections along with the quince and apples. When that is done, strain it together with the grape juice, adding in three ounces of clean mustard seed, more or less, depending on how strong you want it to be. When it is strained, add in a little salt, finely ground sugar, half an ounce of ground cinnamon, and a quarter-ounce of ground cloves. It is optional just how mild or strong you make it. If you do not want to grind up the confections, beat them small. If you do not have any grape juice, you can do it without, getting more quince and apples cooked as above.*

As it was not yet the season for quinces, I used only apples in this recipe. Many modern fruit varieties are generally sweeter than in period, there is probably less sugar used in this recipe than perhaps the original (although I may have made up for that by having a sweet tooth). I did indeed not have grape juice to hand, so substituted more apples as suggested by Scappi. I added a little red wine (from the following recipe) for a little "grape must" flavour. Unable to find candied nutmegs, and not particularly convinced about the merits of candying them at all, I grated some nutmeg instead. I had both orange and lemon peel on hand, but no lime. You might vary the types of mustard you use; in this case I had yellow and black seeds in the pantry.

1 kg apples  
1/2 cup sweet white wine  
3 T sugar (use 2 T (or to taste) for the apples, reserve the rest for the mustard)  
150 g orange and lemon (or lime) candied peel  
½ t grated nutmeg  
2 T red wine  
90g yellow mustard seed  
2 T black mustard seed  
½ t salt  
½ - 1 t ground cinnamon bark  
¼ t cloves

Peel and chop the apples, and cook in the wine (in this case a sweet white dessert wine I had left over), adding a 2 T sugar (or to taste). Cook until soft, but not yet a pulp. Cool a little.



Using a mortar or food processor or similar, grind the apples and peel (reserve any liquid from the cooked apples and add only to loosen the mixture if required). Grind very finely so there are no chunks of peel or fruit (as this can impair the texture).

Grind the mustard seeds. You may (or may not) wish to sift out any seed coats leaving only the mustard “flour”. In this case, as I like a whole grain mustard, the seed coats were left in. Add to the apples along with the red wine or must. Grind (if necessary) the salt, 1-3 (depending on taste) t sugar, cinnamon and cloves; add these to the mustard, and adjust the seasonings to your taste if required (we preferred to add a little more

cinnamon).

The mustard flavour will develop over the next 24 hours or so. We did not find that the mustard became stronger or sharper, although we had been warned that it may. Taste and if required, adjust seasonings before serving.

### **Sapore vino di melangranate (Pomegranate wine sauce)**

Scappi Bk II. 264

#### **To prepare a pomegranate sauce**

*Get a pound and a half of clarified pomegranate wine and a pound of sugar and boil the mixture over a low coal fire until it is cooked – which you can tell by a test done with a globule (see recipe 267 blob of syrup does not spread when touched and recipe 270 boiling should reduce this very sweet ‘pomegranate wine sauce’ by two-thirds). Above all make sure the sugar is fine; and boil it slowly. It is then kept in jars of glass or glazed earthenware.*

Alas, but I had no pomegranate wine, and doubted I could find any, nor did I have time to ferment wine even if I had been lucky enough to afford enough fruit and cruel enough to crush those ruby red seeds. Recalling that many modern “fruit” wines are indeed grape based, I substituted a concoction of pomegranate molasses and red wine. The molasses being concentrated fruit juice, little sugar was required to sweeten the sauce.

1 250 ml bottle of pomegranate molasses

1 750 ml bottle of red wine (preferably a lighter flavoured wine, I used a nice little drop from just outside Rome)

2 T sugar (or to taste)

Add wine and molasses to a pot and bring to the boil. Lower the heat and simmer until it reaches the globule stage / is reduced by just over half (the molasses is already reduced, so you may not need to reduce it by two-thirds to get the same result). When it is close to being reduced enough, add sugar to taste and ensure this is fully dissolved (beware, the mixture will concentrate and grow sweeter on heating so go cautious with the amount of sugar).

Keeps well in a sealed container in the fridge (for months).





**Bonus (not period) recipes**

As the pomegranate sauce keeps so well, it can be used in various following ways:

Glaze / dressing: use as you would a balsamic glaze (e.g. drizzled over a roast vegetable, feta, pomegranate seed and green salad; drizzle over kumara or pumpkin before roasting; marinade meat in the sauce before grilling / roasting, etc).

Lime and Pomegranate Margarita: add ½-1 t of the sauce to (the ingredients for your favourite recipe for) a lime margarita, shake well and serve.

Pomegranate and bubbly cocktail: add ½ - 1 t of the sauce to a champagne glass, top with your favourite wine. Float some pomegranate seeds in the bubbles.

Pomegranate and rose trifle: dilute 2-3 T of the sauce with a little warm water or sweet wine to the consistency of strong espresso. Dip (do not soak) half of one pack of sponge fingers in the sauce, and line the bottom of a trifle dish. Sprinkle over some pomegranate seeds, sliced strawberries, and slightly crushed raspberries. Whip 500 ml cream, flavour with a little honey or icing sugar, and add ½ t rose water (or to taste). Fold 2/3 cream into 1 litre of custard. Spread ½ of the custard /cream mixture over the fruit and sponge fingers. Repeat a layer of sponge fingers, fruit, and custard cream. Cover and refrigerate for 4-6 hours to allow flavours to mingle. Cover with the remaining cream, and decorate with pomegranate seeds, raspberries and sliced strawberries. Excellent for the Christmas table.

Recipe translations from: The Opera of Bartolomeo Scappi (1570): L'arte et prudenza d'un maestro cuocu (The Art and Craft of a Master Cook), Lorenzo Da Ponte Italian Library. Terence Scully. Publ. University of Toronto Press, 2008.



## Fibre Guild

The Southron Gaard fibre guild is open to everyone that has an interest in making and playing with fibre: spinners, dyers, weavers, braiders and the like. Our meetings are usually the third Sunday of the Month at 11:00 am in the Redwood Scout Hall. Bring what you're working on, any new resources to share etc.

For more details, please see the Southron Gaard Calendar - <http://sg.sca.org.nz/calendar.shtml>



The Lochac Fibre Guild has an email list at <http://lochac.sca.org/mailman/listinfo/fibreguild> and webpage at <http://fibre.lochac.sca.org/> which features a monthly "award cord" tutorial.

The Southron Gaard 'branch' also has a Yahoo group list at [https://groups.yahoo.com/neo/groups/SG\\_String/info](https://groups.yahoo.com/neo/groups/SG_String/info), and now a Trello board that you can request access to by emailing Her Excellency, Baroness Ginevra, at [g.devisconti@gmail.com](mailto:g.devisconti@gmail.com).

## Upcoming Events

### Yule

Southron Gaard Yule 2019, Saturday 22 June, 3 pm - 11 pm **At** Wharenu School Hall, 32 Matipo St, Riccarton  
Featuring:

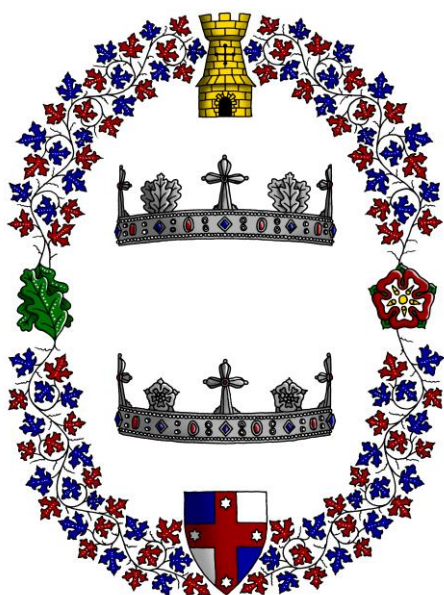
- King and Queen of Misrule, found by the traditional method of cakes containing a bean! (Participation optional)
- Brewers Guild and Custard Guild
- Card, board and other indoor games - you're welcome to bring a favourite with you
- Wreath competition - bring a wreath to help decorate the hall, have it judged by the King and Queen of Misrule
- Massed banners - bring your personal banner to help decorate the hall
- Bardic circle - bring your contribution of light-hearted song, verse or music for after the feast. Prizes for the funniest, most original, and most Yule-related.



### Bookings

Mistress Amalie von Brisache, [amy.zeta.wilson@gmail.com](mailto:amy.zeta.wilson@gmail.com). Advise SCA and legal names, and age bracket. \$32 for adults, \$16 for children 12 and under, free for children under 5. Plus \$2 event membership for all 18+ non-members.

## Midwinter Coronation AS LIV



Unto the Most Glorious Kingdom of Lochac

The Sign of the Cross and Raven are delighted to announce bookings for Midwinter Coronation are open, and may be found here <https://goo.gl/forms/JoMDpsYI5hQNntX2>

Join us for the Tudor themed Coronation Event for our new King and Queen, ever so many courts and meetings and tourneys, a fabulous Feast, revel, probably a laureling (TBA) and get a very flash event souvenir.

The event will be held at the Waipara Adventure Park on 12th-14th July 2019. Full event with onsite accommodation, feast and sundry food is NZD \$100 for adult members. Variations featuring day rates, no accommodation, no food, child rate etc are available, see the booking form or message the stewards.

Further event information may be found at

<http://sg.sca.org.nz/events/coronation.shtml>

Or email the stewarding team at [coronation@sableraven.com](mailto:coronation@sableraven.com)

## Situations Vacant

### Officer Vacancy: Reeve

#### Role

Record the financial information of the Barony and report to Kingdom.

#### Requires

- Current SCA membership
- Basic accounting knowledge
- Clean credit record (so you can be a signatory on the cheque account)
- 

#### Workload

Varies, most of the year, very little, but during and just after major events, the workload will increase. Also regular attendance at and/or reporting to Council meeting.

Reporting Channel

Quarterly to Kingdom Exchequer and monthly to Council

#### Resources

Outgoing Reeve (for a while)

Kingdom Exchequer

SCA. Treasurer

Exchequer website: <http://lochac.sca.org/exchequer>

Lochac\_Reeves mailing list

Note: an applicant for the position of Reeve in NZ must be approved by the SCA NZ Committee, in addition to the normal officer appointment process.

Note: Reeve is a required role for the Barony. No Reeve, no Barony.

Applications are sought immediately to allow for a short crossover period for training.



## Chatelaine (aka Hospitaller)

**Role:** The Chatelaine/Hospitaller is responsible for the encouragement and empowerment of newcomers in the group. This involves both actively chatting to interested people at musters and other public events, and fielding enquiries about the group from the Southron Gaard website, from which the Chatelaine's email is linked.

The Chatelaine is also responsible for the housing and administration of the Baronial Hire Garb, though this may be delegated to a deputy. This involves loaning hire garb to newcomers and encouraging them to acquire or make their own clothing.

**Requires:** Current SCA membership

A sunny disposition, a positive outlook about the group, a willingness to chat to strangers.

**Workload:** Can be high immediately prior to an event, often with last-minute requests for hire garb. This can be managed by posting reminders about hire garb cut-off dates to the SG lists.

The public workload involves being chatty and convivial to newcomers at events, checking they are comfortable, finding out about their particular interests, giving them leaflets and/or introduction cards and introducing them to other members of the group, etc. *Note: it is recommended that the Chatelaine's full contact details be on all leaflets handed out; this may mean hand-writing it in on pre-printed blanks.*

At Musters the workload can be quite high and involve many repetitive discussions with interested onlookers. One of the best ways to minimise the workload at musters is to appoint three or four assistants on the day to help.

**Reporting Channel** The Chatelaine is a deputy to the Seneschal and reports to the Barony monthly at Council and/or via a written report. Quarterly reports are made to the Kingdom Hospitality Minister and cc-ed to the Seneschal and B&B.

**Resources:** Hospitaller webpage and mailing list: <http://lochac.sca.org/hospitaller>

## Quartermaster

**Role:** Store and keep track of Baronial equipment

**Workload:**

- Ensure clean and secure storage of the Baronial equipment.
- Maintain lines of communication with event stewards/cooks regarding required equipment for events, and arrange pick up/drop off.
- Maintain the Baronial Inventory, and check off returned equipment.
- Report to Council regarding status of equipment, including loss, damage, replacement or new equipment required

**Requires**

Accessible, weatherproof and lockable storage space approximately the size of a standard car. If transporting gear to an event, a vehicle with a tow bar/ball joint is required.

**Resources**

Gear is stored at Mandeville (Raffe and Melisande's property) and also at the CF site, in containers.

The Baronial Inventory, online on the SG website (current version, needs updating:

<http://sg.lochac.sca.org/docs/Inventory2007.doc> )



## A&S Officer

The A&S Officer is tasked with encouraging the arts and sciences in the Barony through classes, workshops, informal gatherings and competitions.

### Requires

- Current SCA membership
- Be warranted (2 years, 4 max under exceptional circumstances – this is handled by your Kingdom officer when you take on the office)
- Membership in the A&S officers email list, if you have email. Workload
- Encourage and organize A&S workshops and competitions in the Barony.
- Get reports from workshops and events in the Barony that hold an A&S competition (for quarterly reporting purposes).
- Send quarterly reports to Kingdom A&S Minister.
- Promulgate and support group and individual projects related to your office in so far as you are able.
- Encourage and support arts activities both at and outside of events
- Run (or organize someone to run) the Kingdom Arts and Sciences competitions if the Kingdom Coronation or Crown Tourney is being held by the Barony and the Kingdom A&S Minister cannot attend the event.

**Reporting Channel** The A&S Officer is required to report to the Kingdom A&S Minister quarterly. Copies of these reports are sent to the Baronial Seneschal and the Baron & Baroness.

### Resources

- The Lochac Arts & Sciences handbook, along with other pertinent materials, can be found at: <http://lochac.sca.org/artsandsciences/>
- There is a Lochac A&S officers' email list.
- The Kingdom A&S Minister is always there to help.

Please send your application to both the Seneschal ([seneschal@sg.lochac.sca.org](mailto:seneschal@sg.lochac.sca.org)) and the Baron and Baroness ([BandB@sg.lochac.sca.org](mailto:BandB@sg.lochac.sca.org)) If you have any questions, or clarifications, please email [seneschal@sg.lochac.sca.org](mailto:seneschal@sg.lochac.sca.org)



## June Calendar

Mon	Tue	Wed	Thu	Fri	Sat	Sun
					1	2 Heavy Combat A&S hall Rapier Archery
3	4	5	6	7	8	9 Heavy Combat A&S hall Rapier Archery
10	11	12 <b>Council Meeting</b>	13	14	15	16 Heavy Combat A&S hall <b>Fibre Guild</b> Rapier Archery
17	18	19	20	21	22 <b>Yule</b>	23 Heavy Combat A&S hall Rapier Archery
24	25	26	27	28	29	30

### Armoured Combat

**Sundays** 10am–noon at Redwood Scout Hall.

### Rapier

**Sundays** from 2pm at Redwood Scout Hall.

### Archery

**Fine Sundays** at Northcote School grounds, meet at Redwood Scout Hall.

[archers@sg.lochac.sca.org](mailto:archers@sg.lochac.sca.org)

### Tourney days

**First Sunday** of the month as announced

### Arts & Sciences

**Sundays** from 11:00am at Redwood Scout Hall.

**Fibre Guild:** every third Sunday of the month, 11am at Redwood Scout Hall or as announced.

### UCMRS Dance

Mondays 7pm -8:30pm in KF08. Kirkwood Village.

### Creative Commons Evenings:

first Tuesday of the month from 7pm at Avic Hill Community Centre. Topics or projects are announced on SG list and Facebook.

### Council Meetings

**Second Wednesday** of the month, from 7:30pm – details, agenda etc. are posted to the SG list.

*All welcome*

### Baronial Open Homes

Informal, un-garbed, social activity to allow people to chat about projects, the SCA and life in general, share a pot-luck meal and maybe watch a video.

## July Calendar

Mon	Tue	Wed	Thu	Fri	Sat	Sun
1	2	3	4	5	6	7 Heavy Combat A&S hall Rapier Archery
8	9	10 <b>Council Meeting</b>	11	12 Midwinter Coronation	13 Midwinter Coronation	14 Midwinter <b>Coronation</b> Hall etc may still happen check the lists
15	16	17	18	19	20	21 Heavy Combat A&S hall <b>Fibre Guild</b> Rapier Archery
22	23	24	25	26	27	28 Heavy Combat A&S hall Rapier Archery
29	30	31				

## Southron Gaard Regnum

Being a list of the current Baronial Officers and their official email addresses.

\* **Seeking replacement:** see vacancies page for details.

Baron & Baroness:	Richard d'Allier & Ginevra di Serafino Visconti	<a href="mailto:BandB@sg.lochac.sca.org">BandB@sg.lochac.sca.org</a>
Seneschal	Elena Sophia di Luciano dei Medici	<a href="mailto:seneschal@sg.lochac.sca.org">seneschal@sg.lochac.sca.org</a>
Reeve	Lisa	<a href="mailto:reeve@sg.lochac.sca.org">reeve@sg.lochac.sca.org</a>
Tour d'Or Herald	Elisabetta Foscari	<a href="mailto:herald@sg.lochac.sca.org">herald@sg.lochac.sca.org</a>
Castellan	Hadrian de Listrille	<a href="mailto:chatelaine@sg.lochac.sca.org">chatelaine@sg.lochac.sca.org</a>
Quartermaster	<b>Seeking replacement*</b>	<a href="mailto:quartermaster@sg.lochac.sca.org">quartermaster@sg.lochac.sca.org</a>
Knight Marshal	Radbod von Borg	<a href="mailto:marshal@sg.lochac.sca.org">marshal@sg.lochac.sca.org</a>
Captain of Archers	Tetsu of Southron Gaard	<a href="mailto:archers@sg.lochac.sca.org">archers@sg.lochac.sca.org</a>
Captain of Rapier	James of Southron Gaard	<a href="mailto:rapier@sg.lochac.sca.org">rapier@sg.lochac.sca.org</a>
Lists Officer	Melisande de Massard	<a href="mailto:lists@sg.lochac.sca.org">lists@sg.lochac.sca.org</a>
Arts & Sciences	<b>Seeking replacement*</b>	<a href="mailto:arts@sg.lochac.sca.org">arts@sg.lochac.sca.org</a>
Chronicler	Agnes Graye	<a href="mailto:chronicler@sg.lochac.sca.org">chronicler@sg.lochac.sca.org</a>
Librarian	Jayne Bolyn	<a href="mailto:library@sg.lochac.sca.org">library@sg.lochac.sca.org</a>
Web scribe	Adrienne Furet	<a href="mailto:web@sg.lochac.sca.org">web@sg.lochac.sca.org</a>
Chirurgion (first aid)	Lady Rosanella Soranzo	<a href="mailto:chirurgion@sg.lochac.sca.org">chirurgion@sg.lochac.sca.org</a>
Constable (safety)	<b>Seeking replacement*</b>	<a href="mailto:constable@sg.lochac.sca.org">constable@sg.lochac.sca.org</a>
Youth	Avery Smith	<a href="mailto:youth@sg.lochac.sca.org">youth@sg.lochac.sca.org</a>

## Hamlet of Wildmoor - Otago

Cheperka (Natalia) [nnyates@xtra.co.nz](mailto:nnyates@xtra.co.nz)

## Hamlet of Gildenwick - Nelson

Fiora Vespucci (Fiona) [HeraldRadish@gmail.com](mailto:HeraldRadish@gmail.com)

# SCA (NZ) Inc. Membership

There are two different types of membership available to event participants in New Zealand.

### Subscribing Membership

Grants full rights of participation in the SCA (including voting, entering Crown Tournaments, holding office and affiliate membership with overseas branches). Subscribing membership also includes a subscription to Pegasus, the Lochac Kingdom Newsletter which is an electronic newsletter (PDF).

1 Year with E-Pegasus*	\$ 15.00
3 Years with E-Pegasus	\$ 30.00

A SCA (NZ) Inc. membership form is included on the final page of this newsletter, or can be accessed on the SCA (NZ) website.

### Event Membership

For all non-members aged 18 years or over attending an event. Event membership lasts for the duration of that event only and is not sufficient to hold office or fight in Crown Tournament etc. If the event has a cost, and it is not held by a College, the levy will be charged.

Per event \$ 2.00

For further information visit the official SCA(NZ) Inc. website at:

[www.sca.org.nz](http://www.sca.org.nz)

### Other SCANZ Groups

Auckland	Barony of Ildhafn	<a href="http://ildhafn.lochac.sca.org">http://ildhafn.lochac.sca.org</a>
Hamilton	Canton of Cluain	<a href="http://cluain.lochac.sca.org">http://cluain.lochac.sca.org</a>
Wellington	Shire of Darton	<a href="http://darton.lochac.sca.org">http://darton.lochac.sca.org</a>





## Society for Creative Anachronism (New Zealand) Inc.

### Membership application

If you prefer, you can use the online membership form linked from <http://sca.org.nz/membership.php>

☐ New Membership    ☐ Renewal    ☐ Replacement card    ☐ Change of information

Please print clearly. All information must be legible and filled out correctly for your membership to be processed.  
Please fill out one form per person.

Today's Date: \_\_\_\_\_ Membership number: \_\_\_\_\_

First Name: \_\_\_\_\_ Family Name: \_\_\_\_\_

Postal Address: \_\_\_\_\_ Suburb: \_\_\_\_\_

City: \_\_\_\_\_ Post code: \_\_\_\_\_ Occupation: \* \_\_\_\_\_

\*We are required to collect and keep your occupation on file by the Incorporated Societies Act 1908.

Telephone number (Home) \_\_\_\_\_ (Mobile) \_\_\_\_\_

Email: \_\_\_\_\_ Tick if under 18: ☐

Tick if you prefer to receive all future communications from us via post rather than via email: ☐

Society Name (if any): \_\_\_\_\_

Group name (closest geographical Barony, Shire, etc.): \_\_\_\_\_

<b>Membership type and duration:</b>	<b>1 year</b>	<b>3 years</b>
Membership + e-Pegasus (PDF) **	<input type="checkbox"/> \$15	<input type="checkbox"/> \$30
Membership + posted print Pegasus	<input type="checkbox"/> \$40	<input type="checkbox"/> \$105
Replacement for lost card	<input type="checkbox"/> \$5	

\*\* To receive e-Pegasus, you must provide a valid email address. You will be emailed directions to access your electronic subscription.

**Payment Method:**    ☐ Cheque Enclosed    ☐ Internet Banking

**I declare that the information given is true and correct:**

Signed (please use legal name): \_\_\_\_\_

#### Payment information:

- Please do not post cash. Sorry, we are unable to accept credit card payments.
- **Paying by cheque:** make cheques payable to Society for Creative Anachronism (NZ) Inc.
- **Paying by Internet Banking:** make the payment to SCA (NZ) Inc, account number 38-9010-0099412-00. Place your surname in the reference field, then print out and attach the receipt page to this form once your payment has gone through. Failure to attach proof of payment can delay your membership being processed by as much as a month – so please don't forget!

If you have queries about this form or your membership, please feel free to contact the Registrar, Elizabeth Kent, at [registrar@sca.org.nz](mailto:registrar@sca.org.nz). For urgent matters, phone the Registrar at (03) 960 0452 between the hours of 9am-9pm.

Information you provide on this form will be kept on file by the SCA (NZ) Registry according to the Privacy Act 1993, and may be shared with Kingdom Officers and affiliated SCA corporations as needed. If you believe we hold incorrect information, contact the Registrar directly for a copy of your details. Use this form to update your information by ticking the box labelled 'Change of information'.

Subscriptions other than to Pegasus, the Lochac Kingdom newsletter, are NOT available through SCA (NZ). Contact the US registry directly to subscribe to Complete Anachronist, Tournaments Illuminated or other Kingdom newsletters. Send this form with payment to: SCANZ Registrar, C/- 24 Meadowville Ave, Spreydon, Christchurch 8024

# Southron Gaard Council Provisional Minutes

Council Meeting Minutes for 8th of May 2019.

Present: Jayne, Ginevra, Richard, Elena, Tetsu, Vigdis, Bjorn, Amalie, Clarel.

Apologies: Elisabetta, Lisa, Rosa.

Meeting opens 7:33pm

1) Correction for last month's minutes It should read \$32 per adult not \$20 for Yule.

Richard moves to accept last month's minutes, Ginevra seconds.

No nays or abstentions so the motion is passed.

2) Business arising:

Discussion about if there had been any update from Ellen about purchases. Nothing new has been submitted

No further progress with Gildenwick Funds but hopefully will be next council meeting.

3) Funding requests: None for this council.

4) Event proposals: None for this council.

5) Officer Reports:

B & B: Attended birthday event and banquet. Photographic proof in FTT- some went as far as [sca.org](http://sca.org) page. Attended monthly tournament- Sir Tycho won the heavy, James won rapier and Richard the archery

Discussions around Crown. Organising Bal'Agent, Discussion about short term cover for officers.

Seneschal: Attended monthly tournament, communications with the Reeve and Exchequer.

Not much else.

Herald's report: Submitted Quarterly Report.

Chatelaine's report: None received

Constable's report: Still looking for officer

Chronicler's report: FTT happened and will happen again.

Quartermaster's report: Advertising for new officer been sent out to FTT, website and FB.

Knightmarshall's report: No report sent. There has been one injury report.

Rapier report: None sent

Captain of Archer's report: Good Attendance leading up to winter, no breakages.

Backing materials are up to prevent arrow losses.

Considering making the winter a priority for combat archery practice to keep the blood moving.

YIS

Tatsu'aki

A & S report: no officer currently

Webscribe's report: - early report this month as I'm away 28th April till 19th May. Ginevra covering Webscribe activities in my absence (thank you!)

- sent Kingdom Quarterly Report early as well due to being away when it's due (submitted via their snazzy new Reporting form - <https://webwright.lochac.sca.org/reporting/group-webwright-report/>)

- other than the above, minor web & email maintenance

Youth officer report: Must follow up with current officer about stepping down so other's can step up.

Website needs to change Clarel to 'acting' youth officer.

Chirurgion's report: Didn't attend any events over the last month.

One report of injury during the May monthly tourney, resulting in a fractured finger. The report states "Minor hand injury, fixed with strapping tape for now and iced. Opponent's quillions caught in the fighter's lanyard, pressing opponent quillions into her hand." The injured party's armour had been checked prior to the tournament as per protocol. Medical assessment was sought, and xray has shown a fractured finger which is receiving the appropriate treatment. ACC are involved.

First Aid Kit now located at Redwood Hall, thank you to Lady Vigdis for transporting it there for us.

No report from Reeve or the Hamlets.

6) General Business:

12 adults have booked and 1 child for Yule. More advertising after May Crown.

BA: still waiting for receipt from site so financial report not completed. Didn't lose money and nothing bad happened. Unsure who to chase up on as information recieved wasn't complete.

Any further general business:

Festi de Natali- still waiting for final receipts. Should be resolved soon. It's with the Kingdom's Exchequer.

Meeting closes 7:54pm.

