



THE ZEPHYR



January 2020- Anno Societatis 54

Greetings from our Baron and Baroness



Happy NewYear, Ayreton!

We thank you for 2019, for your energy, your talents and your care of those around you, in and outside of the barony. Moving into 2020 we'd like to ask that while attending events, meetings and activities you take a moment to think of those people around you. Is there a worthy gentle that should be recognized for their work, their skill or their art? Talk to friends, encourage each other to write those people in for awards and recognition that they may deserve, especially at the kingdom level. We are fortunate to live in an expansive kingdom with incredible diversity of culture. The downside is that Their Majesties may not know each and every person within our Barony. Please provide wise consul to the Crown throughout the year. Recognition need not be an award, it may be as simple as asking their Majesties if they'd be willing to take a look at a project someone is

working on, or mentioning their name and the efforts that they have put forth to make the barony, or the kingdom a better place.

We are humbled by the assistance that is given between cantons in order to host events and practices. Lending a helping hand not only brings us all together it strengthens our sense of community. Reach out to each other, don't be afraid to ask for help. Running an event and need someone to head up gate? There are people in the barony with knowledge and experience. Need cooks for lunch? Try asking a guild, or people from another canton. In reverse, offer to lend a hand when there is time and ability to help out a neighbor. In other words, let's keep doing what we are doing!

With spring and summer around the corner there is a veritable cornucopia of events to choose from. It's the perfect time to try something new. Ask a friend to show you how to do sprang, or make turn shoes. Try your hand at archery, or rapier. Get to know others within the barony. It may not become your favorite SCA activity, but as King Aldfrith of Northumbria said, "Inquiry is the beginning of knowledge." Go forth, have fun. Learn cool things. Teach cool things. Do cool things. Let's do them together.

Gareth & Hillary



Greetings from the Seneschal

Greetings, Ayretonians, and Happy New Year!

2020 is off to a wonderful start, with a glorious event at 12th Night. Congratulations to Dietrich and the rest of the event staff. Thank you for doing an amazing job!

I want to build on the success of 12th Night and make it a year of growth for Ayreton. To do that, I'm going to need your ideas. I'm soliciting suggestions for new event ideas, fundraisers, new sites for events, and recruiting suggestions. Ayreton is strong but we need new blood, and additional profitable events, or other income streams. Please send suggestions to Ayreton.seneschal@midrealm.org

Thank you, all, for making Ayreton such an essential part of the Midlands, and the Midrealm.

Yours, Tieron

Yours in service,
Tieron

Baronial Business Meeting

When: March 29, 2020
Host Location: Rokkehealdan
Address: TBD
Contact: ayreton.seneschal@midrealm.org
Gathering Time: TBD
Potluck & Meeting Time: TBD
Important Highlights: TBD

Ayreton 2019-2021 Meeting Schedule

When	Where
3/29/20	Rokkehealden
5/31/20	Tree-Girt-Sea
8/30/20	Vanished Woods
11/29/20	Grey Gargoyles
1/31/21	Foxvale
5/23/21	Rokkehealden
8/29/21	Tree-Girt-Sea
11/29/21	Vanished Woods

Greetings from the Chronicler

Greetings Ayreton friends,

I hope your holidays were peaceful and fun. We are now in the quiet time of the year, but we have many events coming up in the next couple of months, from the Festival of Maidens on January 25th, to Rites of Spring, where one of our own (THL Saraswati) will be elevated to the order of the Laurel.

I'm pleased to include in this issue another installation in the Ask Mistress Sarafina series, where she gives us all some valuable advice on keeping occupied in the dark winter months. We also have a selection of recipes and photos from the Twelfth Night feast prepared by Mistress Gianetta and Thegn Samson of Caraig Ban. The feast was very well received and quite delicious.

I also wrote a short piece about retaining based on some questions I've gotten as the Midlands Regional Retainer for Their Royal Majesties Seto & Ynes. I hope you find it enjoyable.

Enjoy the coming months, stay warm, and see you at events!

In service,

THL Evzenie (known as Zanie)

“Do you have to be an “Important Person” to retain?”

I've received this question a couple of times as the Midlands Regional Retainer for Their Royal Majesties Seto & Ynes. Another frequent question is “what is retaining anyway? What do you have to do?”.

I've learned a great deal working on TRM's staff organizing retainers, so I thought I'd share what I've learned.

First of all, retaining is a really useful job. Retainers attend the royals, carrying items that they may need (or find useful) during the day. Retainers may be asked to run small errands, retrieving items from the Royal Room (or someone's vehicle), or to interface with event staff to get information. Sometimes retainers may help carry things—large (the thrones and banners) and small—cups and notepads. Retainers may be asked to help the Royals keep on schedule (wear a timekeeping device!). The Royals (or even our own Baron & Baroness) have a lot to keep track of during an event and having a person who is helping keep track of these things is very helpful.

Usually there is someone in charge of the retaining schedule, depending on the desire of the Crown it could be regional retainers or someone else on the Royal staff. That person may set up an online signup sheet, or there may be a signup at Gate or Info or Volunteer Point. If you are attending an event at which Royals (or our Baron and Baroness) will be in attendance and know in advance you will have an hour to give, you can sign up ahead of time.

Retaining can be lots of fun. It's a great opportunity to see “up close and personal” an important aspect of our game. I've met and gotten to spend time with some very cool people who I might not have had the chance to know. I also enjoy feeling useful. Sometimes retaining can also be a little boring. Sometimes the Royals get pulled into meetings that weren't on the schedule. Sometimes everybody is in “hurry up and wait” mode. But it's nice to know that you're available if needed.

So the next time you get the opportunity, sign up to retain. It's fun!



Ask Mistress Sarafina

An advice column for those in need

Dear Mistress Sarafina,

What is your favorite winter pastime and why?

Signed, Bored in the Dark and Cold

Dear BitDaC,

Anyone who knows me knows that I am not a creature of the light and outdoors. I enjoy being in the dark, with climate control and plenty of artsy stuff to occupy my time. My main obsession, I mean hobby, is costuming. In theory, I am making more clothing in my primary time period (16th century England). In reality, I'm doing things like making an Elizabethan coif with Baby Yoda ears for the Wacky Garb Ball coming up in a couple of weeks. The theme is Heroes and Villains. I kept trying [unsuccessfully] to convince the event steward that it should be a space theme, so Baby Yoda fulfills both of those for me.



Other than costuming, I enjoy spending time with people that I like, ingesting tasty victuals, and discussing the hot topics of the day (and yesteryear, to be cheesy). Winter is the perfect time to try out new recipes (last year this time I'd just prepared an Indian feast for 12th Night) or to bring out old projects to see if they're worth completing. FWIW, this coif pattern had eluded me for a while. I couldn't figure out the engineering of it, but by Jove, I've gotten it.

The most exciting thing that I'm doing this winter is preparing a lecture about the African presence in Renaissance Europe. It is tiring when people assume that I am portraying an enslaved person. Knowledge is power and I'm arming myself for the battle against ignorance. Additionally, I've been given leave by the Tudor Tailor to teach workshops using their patterns. I've already finished one workshop here locally and will be going to the Pacific Northwest in March.

Winter truly is a great time to get things done! :D

A Missive From the Twelfth Night Event Steward, THL Dietrich von Hamburg

I would like to say thank you to everyone who helped with Twelfth Night.

An enormous amount of work was done for this event. It would not have happened with out everyone who pitched in. Your ideas, plans and organizing, your labor, are all greatly appreciated. Your flexibility when we needed to adapt and make changes helped so very much.

I was told many times by many people, including Royalty, that things went very well and that they had a good time. Credit for that, goes to all of you who pitched in to help.

Dietrich von Hamburg

Twelfth Night Feast Highlights

Editor's Note: The feast booklet prepared by Mistress Gianetta and Thegn Samson was quite lovely and I wanted to reproduce some of it here. If you wish a copy of the entire booklet, reach out to Mistress Gianetta (email below under The Pippins).

NOTES ON THE MEAL

This feast was envisioned as a tapas style meal with many small dishes. Legend dates the tapas tradition back to Alfonso X of Castile (1252 – 1284), who fell ill and was only able to eat small portions. Whether this is apocryphal or not, there is a long tradition in Medieval and Renaissance Europe of eating a large varied menu with small bites and tastes, dating all the way back to Roman feasts. We started our menu planning with some familiar dishes of the modern tapas meal (olives, cured meats, egg frittata, meatballs, sausages), and found period recipes from many sources to create a balanced menu. This feast spans from the 13th century Andalusian cookbook through the 1610 cookbook used for the Royal court of Spain.

FEAST MENU

Aperitivos (Starters)

- Almendras – Roasted salted almonds (V, GF)
- Aceitunas Marinadas – Marinated green olives (V, GF)
- Higos a la Francesa – Figs stewed in wine (V, GF)
- Requesones – Ricotta cheese (V, GF)
- Jalea de Granada – Pomegranate jelly (V, GF)
- Pan – Bread (V)

Primer Plato (First Course)

Embutidos – Plate of cured meats and sausages (GF)
Torta de Huevos que se Dice Salviata – Egg frittata with sage (V, GF)
Cigrons Tendres – Tender chickpeas in almond milk (V, GF)
Ahrash of Fish – Tuna balls
Perniles – Slow roasted pork shoulder (GF)
Salsa Agalura – Almond raisin sauce (V)
Salsa a Bolets – Sautéed mushrooms with green sauce (V, GF)

Segundo Plato (Second Course)

Ensalada de Acenorias – Roasted carrot salad (V, GF)
Espinacas Picadas – Sautéed spinach (V, GF)
Salchichas Mirkâs – Merguez lamb sausages (GF)
Pomegranate vinegar sauce (V, GF)
Estofado de Pollo Castellano – Castilian chicken stew (GF)
Calabaza Rellena – Stuffed acorn squash (V)

Dulces (Dessert)

Naranjas Dulces – Oranges with red wine syrup (V, GF)
Turrón – Almond brittle (V, GF)
Manjar Imperial – Custard with cinnamon (V, GF)
Hinojo Conservado – Fennel in sugar syrup (V, GF)

Bebidas (To Drink)

Hippocras – Wine syrup (V, GF)

(V) denotes vegetarian dishes, (GF) denotes gluten free dishes

Higos a la Francesa – Figs Stewed in Wine

Source: Nola's Libre del Koch, 1520

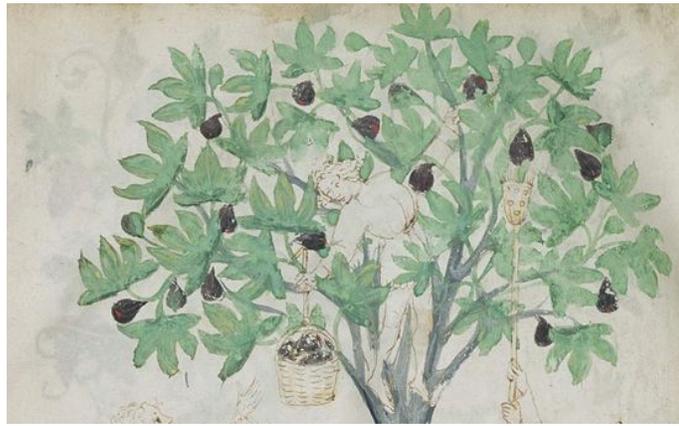
Recipe by Gianetta Andreini da Vicenza

12 ounces dried California figs
¾ tsp. ground cinnamon
1 bottle (750 ml) sweet white wine (Muscato)
1 tsp. powdered ginger

Remove stems from figs. In a saucepan, bring the wine and spices to a boil. Add the figs and simmer 20 minutes until figs begin to plump up. Store overnight in the refrigerator. Remove the figs, then boil the wine until it thickens into a syrup. Warm figs, and pour sauce over figs.

“To eat figs in the French manner: Take dried figs, the sweetest that you can get, black and white, and remove the stems and wash them with good white wine which is sweet; and when they are very well-cleaned, take an earthenware casserole which is big enough, which has a flat bottom, and cast them inside, stirring them a little; and then put this casserole upon the coals, and well-covered in a manner that it is stewed there. And when they are stewed, and they will have absorbed all of the moisture of the wine, stir them a little, and cast fine spice on top of them; and turn them, stirring in a manner that incorporates that spice in them; and then eat this food; and it is an elegant thing; and it should be eaten at the beginning of the meal.”

-- Translated by Robin Carroll-Mann



Perniles – Slow Roasted Pork Shoulder

Source: *Nola's Libre del Coch 1520*

Recipe by Gianetta Andreini da Vicenza

Serves 4

3.5 to 4.5 pounds pork shoulder or pork butt roast

3 cups orange juice

8 whole cloves

3 cinnamon sticks

Fresh ground black pepper

Coarse salt

1 cup water

Preheat oven to 450 F. Pat roast dry, and with a sharp knife score the large pieces of fat in a crosshatch pattern. Sprinkle generously with salt and pepper. Place in a dutch oven or roasting pan. Add cloves, and cinnamon sticks, inserting cloves and cinnamon sticks into the roast wherever possible. Add orange juice so that there is at least an inch of juice at the bottom of the pan.

Place roast in oven, and cook uncovered for 45 minutes, until edges are starting to brown and the fat has begun to render. Baste with orange juice at least once during this period. Add some water to the pot, cover roast tightly with the lid or foil, turn oven down to 350 F, and cook for 4 hours, checking every half hour or so to make sure there's at least an inch of liquid (NOT just fat) at the bottom, and basting the top with the juices. Add more water and juice to make sure it does not burn. If the juice starts to darken towards the end, add water only and watch carefully so that it does not burn.

When the meat is falling apart to the fork, remove roast from the roasting pan, let rest for a few minutes, and pull all meat away from the fat, cutting into slices and shredding slightly. Put shredded meat in a container and add defatted pan juices, plus a little more orange juice. Serve, or cover tightly and refrigerate or freeze.

To reheat, put shredded meat in a roasting pan with enough of its juices to keep the pan moist, cover tightly and warm in 300 F oven for 20 minutes or until hot. Individual portions can also be reheated successfully in the microwave.

"124 Meat Casserole/Cazuela de Carne: ...there are others who put all the meat whole and in one piece, full of cinnamon, and whole cloves, and ground spices in the broth, and this must be turned little by little, so that it does not cook more at one end than the other. And so nothing is necessary but cloves and cinnamon, and those moderately."

Ensalada de Acenorias – Roasted Carrot Salad

Source: Montañó's Arte de Cozina 1610

Adapted from Dr. Carolyn Nadeau's redaction

Serves 6

1 lb. purple carrots (or mixture of purple, orange and yellow)

1 t white wine vinegar

½ t salt

½ t sugar

1 t extra virgin olive oil

Preheat oven to 400 F. Peel the carrots and cut off tops and bottoms.

Wrap in foil or place in a roasting pan and cover with foil. Bake in oven for 20 - 40 minutes or until tender or desired consistency. Cut into matchstick size pieces. Season with salt, sugar and vinegar and oil. Serve on a bed of borage or other green like spinach, collard greens or swiss chard.

"For a carrot salad, look for purple carrots, wash them, scrub the extra hairs off, cut off the top and bottom and place in a pot with the bottoms down and all packed together. Place the pot in the embers with the heat evenly dispersed around and on top and they will roast up well. Remove them and peel off the fine outer layer and season with salt and serve warm with oil and vinegar. And if you want to add sugar, you can. The pot should be placed upside down. Carrots should be plated with borage and cut them into little strips."

-- Translated by Dr. Carolyn Nadeau

Some Pictures of the staged feast
(photo credit Mistress Gianetta mka Jen Small)



Be Part of the Ayreton Family Photos!

Their Excellencies Hillary and Gareth are taking this show on the road – And they hope you'll join them! As Ayreton travels around the kingdom (and beyond!), we will be organizing a group photo for folks from Ayreton to come out and represent. Details can be found with Their Excellencies or any members of their staff. (Look for their presence set up at the event!)



Ayreton at Better War Through Archery

Group Information for the Barony of Ayreton

The Barony of Ayreton (Chicagoland area) Website: <https://ayreton.midrealm.org/>
Email list: groups.yahoo.com/group/Ayreton Seneschal: Tieron Alainn
(ayreton.seneschal@midrealm.org)

The Canton of Foxvale

(Aurora IL area)

Website: <https://foxvale.midrealm.org/>

Email list: Contact Banamhaighstir Hillary of Langforde for information (jeffnaggie@aol.com)

Seneschal: THL Yamamura Kitsune (foxvale.seneschal@midrealm.org)

The Canton of Grey Gargoyles

(South Side of Chicago and Southeast Chicago Suburbs) Website: <http://greygargoyles.midrealm.org/>

Email list: groups.yahoo.com/group/GreyGargoyles Seneschal: Mistress Helewyse de Birkestad

(greygargoyles.seneschal@midrealm.org)

The Canton of Rokkehealden

(Southwest Chicago Suburbs)

Website: <http://rokkehealden.midrealm.org/>

Seneschal: Lady AElfreda aet AEthelwealda (aelfreda6@gmail.com)

The Canton of Tree-Girt-Sea (North Side of Chicago) Website:

<http://treegirtsea.midrealm.org/>

Email list: groups.yahoo.com/group/SCA-Tree-Girt-Sea Seneschal: Lady Lette de Cherselawe (treegiirtsea.seneschal@midrealm.org)

The Canton of Vanished Wood (Northwest Chicago Suburbs) Website:

<https://vanishedwood.midrealm.org/>

Email list: groups.yahoo.com/group/vanished_wood Seneschal: Mistress Acelina of Derelei (vanishedwood.seneschal@midrealm.org)

Ayreton Activities

Always check with the organizer of an activity before attending. **DATES AND TIMES ARE SUBJECT TO CHANGE!**

The best way to find updated info about Baronial Activities is to check out the Barony website

(<https://ayreton.midrealm.org/>) or Facebook page <https://www.facebook.com/baronyofayreton>)

Sunday

Silver Thimble Guild for Conspicuous Consumption

Contact Mistress Juliana – (773) 750.2180

Ayreton Authentic Cooking Guild (4th Sundays unless noted) Contact: ayretoncooks@yahoogroups.com

Grey Gargoyles Fighter Practice

Contact: Lady Susanna – mickel14@att.net

Monday

Consort Music

Contact: Master Robyyan - (773) 764.1920

Tuesday

Rapier Fighter Practice in Glen Ellyn

Contact: Lord Tedesco - tedesco@ayreton.org

Wednesday

Court and Country Music Group

Contact: CourtAndCountry@gmail.com

Archery Practice

Contact: Forester Athelwulf of Dover -Aethelwulf@Dizzywulf.com

Vanished Wood Sewing Circle

Contact: Mistress Katherine – knwkfw@yahoo.com

Rapier Fighter Practice in Chicago

Contact : Kevin Purtell kpurtell@yahoo.com

Thursday

The Pippins – Madrigal and Early Music Singing Group

Contact: Mistress Gianetta – (312) 259.6688

Baronial Office Election Cycle

Office Title	Election Cycle	Next Election	Notes
Seneschal	Even Years	3rd meeting 2020	Announce 2nd meeting 2020
Webminister	Even Years	3rd meeting 2020	Announce 2nd meeting 2020
Exchequer	Odd Years	3rd meeting 2021	Announce 2nd meeting 2021
MoAS	Odd Years	3rd meeting 2021	Announce 2nd meeting 2021
Knight Marshall	Odd Years	3rd meeting 2021	Announce 2nd meeting 2021
Rapier Marshall	Even Years	3rd meeting 2020	Announce 2nd meeting 2020
Archery Marshall	Odd Years	3rd meeting 2021	Announce 2nd meeting 2021
Chatelaine	Even Years	3rd meeting 2020	Announce 2nd meeting 2020
Thrown Weapons Marshall	Even Years	3rd meeting 2020	Announce 2nd meeting 2020
Chronicler	Odd Years	3rd meeting 2021	Announce 2nd meeting 2021
Youth Minister	Odd Years	3rd meeting 2021	Announce 2nd meeting 2021
Herald	Even Years	3rd meeting 2020	Announce 2nd meeting 2020

Upcoming Officer Reporting Schedule

Archery Marshal	March 1
Chatelaine	May 1
Chronicler	April 1
Exchequer	Jan 31
Herald	March 30
Knight's Marshal	March 1
MoAS	April 1
Baronial MoAS	April 15
Minister of Youth	April 15
Rapier Marshal	May 1
Equestrian Marshal	May 14
Seneschal	May 1
Baronial Sen.	May 15
Webminister	May 15

Calendar of Selected Events

Go to the Midrealm calendar at

<https://a12c.enciva.com/apex/f?p=331:33:5737690411520:&tz=-5:00>

for a complete list.

January 25: Festival of Maidens, Caer Gwyn, Springfield IL

February 22: St Valentine's Day Massacre, Three Hills, Kalamazoo MI

February 29: Courting on the River, Dark River, Moline IL

March 7: Midlands Regional A&S Faire, Runvidarstadr, Cedarville, IL

March 14-22: Gulf Wars, Kingdom of Gleann Abhann, Lumberton, MS

March 28: Better War Through Archery, Sternfeld, Danville IN

April 4: Rites of Spring, Illiton, Henry IL

Ayreton Groups Online—Please note—this info is undergoing review. If you see any errors please let the Editor know.

If your group has an online presence, let us know and we'll list it here!

Barony of Ayreton: <https://www.facebook.com/baronyofayreton/>

The Barony of Ayreton is the name for the Chicago area within the Society for Creative Anachronism (SCA), a non-profit historic research and educational organization devoted to the study and reenactment of past people and cultures, concentrating on pre-seventeenth century Europe during the Medieval, Middle-Ages, and Renaissance periods, and to reproduce the skills and arts of this era. This is in the Midlands region (Illinois) of the Middle Kingdom (Midrealm, the Great Lakes area of the Midwest of the United States). Go to <http://www.ayreton.org> and <http://www.sca.org> for more information.

Ayreton Archers: <https://www.facebook.com/groups/118977078211315/>

This is a group to help spread information to the AyretonArea Archers. Practice times are listed under the Calendar link. Shooting hints and tips are under the Files link.

Ayreton Brewers Guild: <https://www.facebook.com/groups/334422661748/>

This group is for all those gentles who wish to get together and pursue their interest in brewing and vintning. We are located in the Barony of Ayreton, in the Kingdom of the Midrealm. You do not need to be a member of the Barony to be a member of the group. Here we discuss all matters pertaining the brewing of ales, mead, wines or cordials. We share recipes and tips, support and encouragement. This list is also the primary method for the guild to plan and disseminate information about upcoming meetings and workshops. So whether you are an expert brewer or complete beginner, come join us, ask questions, learn, teach and share your experiences with those around you.



Baronial Officers

Baron: Master Gareth Ostwestly

(Jeff Berger)

ayreton.excellencies@midrealm.org

630-699-4987

Baroness: Banamhaighstir Hillary of Langeforde

(Aggie Powell-Berger)

ayreton.excellencies@midrealm.org

(630) 750.0965

Seneschal: The Honorable Lord Tireon Alainn

(Dave Lovely)

ayreton.seneschal@midrealm.org

Exchequer: Lady Matilda Ann Stevyn Slyfield

(Grace Strauss)

ayreton.exchequer@midrealm.org

630-803-4501

Minister of Arts & Sciences: Baron Andreas Blacwode

(Drew Nicholson)

ayreton.moas@midrealm.org

Knights Marshal: Lord Zygarr

(Lucas Becker)

ayreton.marshall@midrealm.org

Archery Marshal: Forester Renzokuken of Ayreton

(Miguel Villa)

ayreton.archery@midrealm.org

Rapier Marshal: Master Kai Tseng

(Jim Lai)

ayreton.rapier@midrealm.org

Thrown Weapons Marshal: Master Gailen Alric Ros

(Perry Dyer)

ayreton.thrownweapons@midrealm.org

Chatelaine: THL Yamamura Kitsune

(Keena Gray)

ayreton.chatelaine@midrealm.org

630-773-6881

Chronicler: The Honorable Lady Evzenie Apolena Vitkovic

(Peg Cook)

ayreton.chronicler@midrealm.org

847-417-4978

Webminister: Lord Dunstan Bramblette

(Rob Hicks)

ayreton.webminister@midrealm.org

773-512-1498

Herald: Baron Andreas Blacwode

(Drew Nicholson)

ayreton.herald@midrealm.org

Signet: Mistress Heather Hall

(Heather Rocci)

ayreton.signet@midrealm.org

Minister of Youth: Lady Alys of Foxrose

(Amanda Stark)

ayreton.youth@midrealm.org

This is the January 2020 issue of the Zephyr, the official newsletter of the Barony of Ayreton, a branch of the Society for Creative Anachronism, Inc.

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For a hard copy of this newsletter, please contact Peg Cook; ayreton.chronicler@midrealm.org

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