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- Makers Explorium



RUNESTONE



VOL VII
ISS 1

BARONY OF WESTERN SEAS ~ KINGDOM OF CAID ~ SOCIETY FOR CREATIVE ANACHRONISM
The Official Newsletter of the Barony of Western Seas Dec. 2019 - Feb. 2020 ~ A.S. LIV

Letter from the Chronicler

Aloha Western Seas,

I would like for this and upcoming Runestones to have activities from all islands so I will be reaching out to you via social media outlets to get details about ongoing activities from all the islands. Any and all events you want to put in the Runestone just let me know. This is my first time (actually second) doing any kind of newsletter and playing with the formatting on my computer. I also want to put more pictures in the Runestone as well so please share them with me.

Lady Kathryn of Caledonia

Letter from the Baron

Greetings and Salutations from the baronial seat,

I am so inspired by all the new and adventurous happenings going on. The amazing attendance at our Demo and A&S display at Radford High school was a joy to see. The new A&S workdays being put on at Hickam was full of talent and fun being had. The gathering for archery happening in mid island looks like it will be a semi regular occurrence (one that I hope to get to in the near future). The fencing practices on the east side are regularly a fun thing to go and do. All this on top of the 2 heavy practices we have (Kaimuki and Pearlridge) are making for a hopping bed of activity for us here in Western Seas (at least for Oahu). I am so proud of, and grateful for, those that are putting these things together for us. You ROCK my friends. You make the opportunities for us to put our hands into the history we love so much. To ply craft and sweat in ways not seen by the regular populace in centuries. It is awesome just to think about, let alone do.

Thank you one and all for doing and being and making this SCA. I salute you, one and all.

YIS,
Geoffrey deCam, Baron – Western Seas

Martinmas on Valley Azure

On November 30 the Canton of Valley Azure hosted the Feast of St. Martin, also known as Martinmas. During the Middle Ages Martinmas was a time for feasting and to start preparations for winter. St. Martin of Tours is the patron saint of beggars, drunkards, and the poor because of his generosity he showed towards a drunken beggar. As his feast day falls during the wine harvest in Europe, he is also the patron saint of wine growers, travelers and innkeepers. There was fighting, food, their Majesties, awards and a slight chill in the air. The kingdom awards that were given that weekend are as follows:

Usagi of Valley Azure - Award of Arms
Moridos Deridan - Harp Argent (Bladesmithing & Leatherwork)
Edward Castleguard - Court Barony
Krystyan de la Poole - Court Barony
Bjorn húrsvatr - Gauntlet
Olafr inn mikli Sveinsson - Dolphin

Three cheers for the event and the receivers of the awards.

hip-hip hazzah,

Hip-Hip Hazzah,

HIP-HIP HAZZAH!!!

Pictures Courtesy of Sandra Goldsby



Twelfth Night



Twelfth Night was spectacular this year. It was held at Hale Akoakoa Hall at Windward Community College on January 25, 2020. The theme this year was Arabian Nights. This year there was an amazing turnout for this event including lots of newcomers. There was great food prepared by our own chef Baron Claudius Brutus Di Bartolomeo. We had a wide range of middle eastern inspired foods. We also had the Middle Eastern Dance Artists of Hawaii come and perform for us. Finally, we were able to pass on the baronial award of Captain of the Guard to Jean Jacque for winning the fencing tournament that we held during the Arts Baronial this past October.





12th Night photos Credit: Baron Claudius Brutus di Bartolomeo

The Magic of Estrella

Slowly the sun marches across the vanishing dew
The thundering beat of war drums, echoing over their encampment
With each beat of the drums, the sun rises higher, across the vanishing dew
With each beat of the drums, the cry of war, echoes over their encampment

Warriors on the line of battle, flags flying high, armor dazzling in the morning sun

Kings and Commanders, going up and down the line, strong in their conviction!
Warrior Queens and Ladies In-Waiting, holding true and strong on the field of battle
Kings and Commanders, holding true and strong, warriors strong with Distinction
Kings and Commanders, side by side, with Queens and Ladies In-Waiting in battle

Estrella is Magic, one can be King, one can be a Warrior Queen, Estrella is Magic
Son! Son! Get Up! Stop Dreaming! This is your first war, "YES! Estrella is Magic

Baron Claudius Brutus Di Bartolomeo 1/18/2020

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In Memoriam



Mistress Geraldine of Toad Hall, Baroness Bufo, died February 18 at the age of 82.

Described as everything from a “Renaissance Woman” to “A Force of Nature,” she was an author, artist, historian, and much more. She lived life to the fullest, and on her own terms. Her favorite quote was from *Mame*, “Life is a banquet, and most poor suckers are starving to death.”

She leaves her son Aaron, daughter Leilehua, granddaughters Jessica and Sherry, grandson Morgan, great- grandchildren Devin, Hannah, Luke and EJ to carry on the family traditions. She was pre-deceased by her son Sterling and Sterling’s daughter Mhari.

Long time SCA member and friend of Mistress Geraldine, Astrid Bear, described Duncann in these Terms:

As Mistress Geraldine of Toad Hall, she was a major force in the society of Creative Anachronism from its very early days, excelling in all she tried, whether cooking, sewing, embroidery, pottery, singing, writing, or anything else. Her generosity, wit, intelligence, and zest for life were wonderful.

Her awards included Laural, Pelican, Golden Poppy, Wooden Spoon, and Coeur d’Azur. A list of all her awards may be found on the Society page: <http://heralds.westkingdom.org/Awards/individual.php?namecode=1127>

She also was active in the early days of the Renaissance Faire and the Dickens Faire, writing numerous educational chapbooks and playing roles such as Mother Goose.

Her memorial/celebration of life will be on her birthdate, 9 May 2020, at the Golden Gate Bridge and include a Bridge Walk. Details will be posed on her FaceBook page (Geraldine Duncann) and her *Questing Feast* Patreon blog.

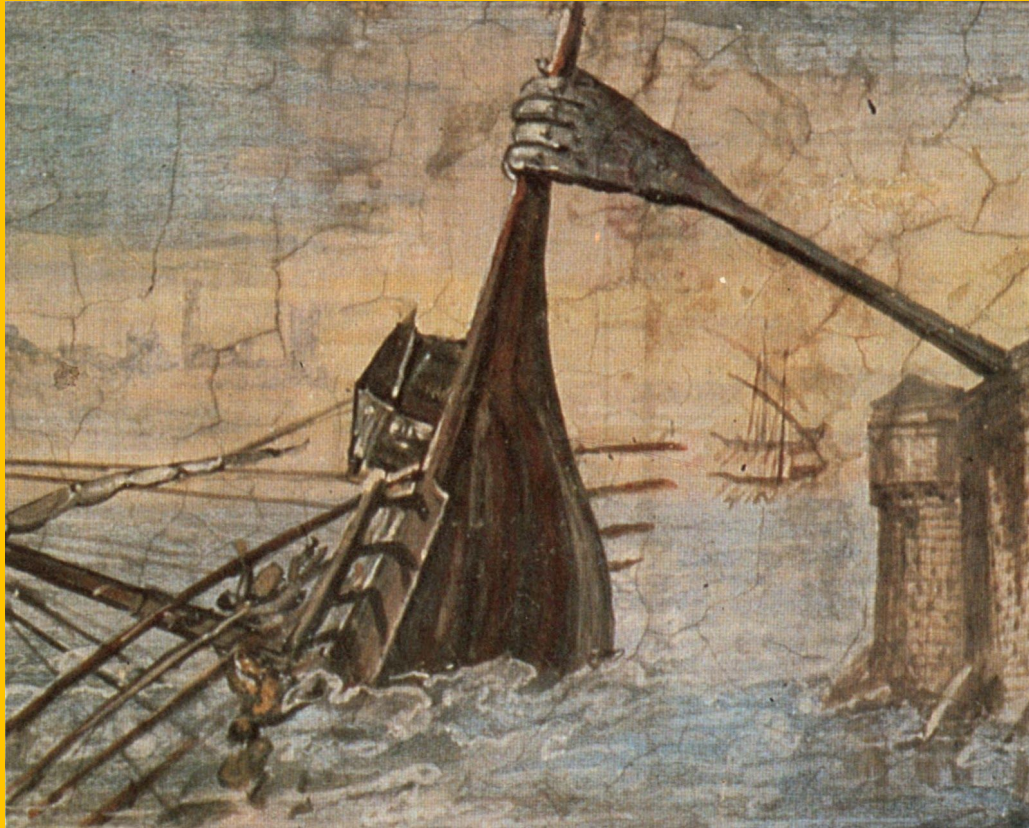
For more information, contact her daughter, Duncann Caomhánach (mundane name Dana Leilehua Yuen), at kumuleimanu@gmail.com



WHAT IS A LIVY?!?

By Andrew of Fairburn

Painting by Giulio Parigi - Public Domain



Livy (59 BC- AD 17), *History of Rome from its Foundation, Book XXIV.34*

Some of the enemy ships came close in-shore, too close for the artillery to touch them; and these he dealt with by using a swing-beam and grapnel. ...the grapnel was lowered on to a vessel's bows, and the beam was then swung up, the other arm being brought to the ground by the shifting of a leaden weight; the result was to stand the ship, so to speak, on her tail, bows in the air. Then the whole contraption was suddenly let go, and the ship, falling smash as it were from the wall into the water (to the great alarm of the crew), was more or less swamped even if it happened to come down on an even keel.

(Translation by Aubrey de Selincourt in *The War with Hannibal*, *Penguin Classics*, New York, 1965, Page 273.)

213 BC, the Roman Republic is attacking the city of Syracuse in what is now eastern Sicily. The Romans, unable to gain the walls by land, attack by sea. The syracusans repel the attack with ballistae, catapults, and Archimedes' Claw. The claw was designed to pick up enemy ships by their bows, dangle them in the air, and drop them back into the water. "The result was that some of the vessels heeled over and fell on the sides, and others capsized, while the majority when their bows were let fall from a height plunged underwater and filled, and thus threw all into confusion." (*Polybius* (c.200-118 BC), *Universal History*, Book VII.6)

We have no drawings of what the claw actually looked like, the primary sources agree that it was a large beam projecting over walls, this "swing-beam projected over the wall and an iron grapnel was attached to it on a heavy chain." The grapnel was made fast to the ship and through a system of pulleys and counterweights, the ship, and its hapless crew, would be hauled up, the bow of the boat facing the sky. The final step was then to release the grapnel, letting the boat fall. Plutarch says "Often there would be seen the terrifying spectacle of a ship being lifted clean out of the water into the air and whirled about as it hung there, until every man had been shaken out of the hull and thrown in different directions, after which it would be dashed down empty upon the walls."

Cooking with Claudio

Hi boys and girls,

In today's recipe we will be doing a recipe from Apicius. We will be using chicken for this one, it's more of a recipe for fowl cooked in a sauce, the title is duck with prunes, but it can be used for duck, crane, chicken, peacock, or anything that has feathers and can fly, only they did not eat the woodpecker, because Picus was turned into a woodpecker by his wife with a magic potion, (she had much ju-ju) and the woodpecker gives oracles and anyone that ask prophecies (and no! you can't tar and feather your neighbor and cook him and say he is a turkey).

Eating habits of Rome and Italy of today are different, back in Old Rome they used a lot of coriander, cumin, and lovage but not today in Italy, and the ethics are different too, back then cheating in cooking was entertaining, to say that this is duck but it was rabbit and so-on. To Romans the best way to cook a bird is to boil it and drown it in a sauce, (being dramatic but not the boiling part) if you look at classical cooking and the cooking of the Middle Ages it is the method of cooking, you would have the Godzilla fire of open medieval hearth to the gentle mellow philosophy of the Roman mental state of stewing, braising, and simmering sauces (just like Veni, Vidi, Vici). But if you do go to Italy you should stop in Sicily and you will see and taste ancient Rome and you will also see the Arabic influence in their desserts as well as the Greeks in their cooking. The best example is in their spaghetti sauce , from Rome to the tip of the boot they put rosemary and basil in the sauce but in Sicily they use oregano and that is the influence from the Greeks and up north they are butter freaks (motto in the north "show me the money").

When cooking period recipes the best advice that I can give you as a chef is, 1. Read your recipe carefully to see if you have all the ingredients and if you don't, find a sub that tastes almost like it or a spice or herb that is in the same family with similar taste, 2. Have the right pots or pans to use on whatever medium (stove, oven, wood or coal) you are going to use, 3. If you are going to roast, bake, boil, cook on a spit just use the same method that you would use today in your kitchen when cooking, you are just using spices, herbs, and protein in a different combination then you would have in a modern recipe.

This recipe that we will be doing is in three of my books, Apicius, Cookery and Dining in Imperial Rome 1977 pg.143, Apicius, 2006 more in-depth of first book pg.225, A Taste of Ancient Rome 1992 pg.109. One must understand that when doing your recipes, consider on the age of the book and of the translation , on all three recipes are almost the same but as a chef I can tell on how translations affect the recipe, take an onion, in Apicius it will say Ceba or cepulla which is simply an onion, one book says shallots (1977), two other books say dry onions, (1992,2006) it even could have been garlic, leek, or chives if you go by the latin term that corresponds with given modern variety of allium, so this is when your time in the kitchen comes in if you like a mild flavor use shallots, stronger flavor use an onion that will make you cry, or you can just use an onion powder just to get the flavor.

So remember you will never make a period recipe as back then , unless you use lead pans to cook with, to make must they would use a lead pan and it would come out sweet, because the lead would leech out and mix with the juice to make it sweet. So your recipe would never be like the way they made it back then but it will come close to it. Before we get to work you will need to do a few things first, this can be done one day before you cook your dish.

Our recipe calls for Must, Defrutum, liquamen or Garum, Mulsum, I know you are thinking "What the heck!! so just relax- ex-lax, all you will need is a 1.5 liter bottle of white wine, honey, and grapes.

To make Mulsum add 1/4 cup honey to two cups wine shake and keep in the fridge till you need it, just shake before you use it.

For Must you will need to juice the grapes (about two pounds) then get an enameled pot and cook the juice on med heat until you reduce it to 1/2 cup or you could buy grape juice with no added sugar and reduce it or Welch's concentrate. (2 tablespoon concentrate to 1 cup water)

To make Defrutum get 4 cups white wine, add it to your enameled pot and reduce it to 1 cup.

For Grum or Liquamen go to SafeWay and buy fish sauce from your Asian section, Gurm was the ketchup of Roman cooking. (see easy) Now that you did the hard stuff we can do our recipe. Look at pics 1&2 it will show you what it looks like after your hard work.



Chicken in Prune Sauce

Ingredients:

- | | |
|--|---|
| 4 pounds chicken | 1/2 cup olive oil, |
| 1 cup broth (pork, chicken, beef, or one bouillon cube in 1 cup water) | 1/4 cup Grum |
| 1 cup Defrutum | 1/2 cup Must |
| 2 cup Mulsim | 1/4 cup apple vinegar |
| 1/2 sweet onion | 1 bunch Italian parsley (I was out of Lovage but same family) |
| 9 oz bag of prunes | 1 1/2 tsp. Pepper |
| 1 1/2 tsp. celery seeds | 1 1/2 tsp. Cumin |
| 1 7qt enamel Dutch Oven or stewing pot | |

1. Get all your ingredients ready as in pic



2. Put your pot on med heat and brown your chicken as in pic



3. If you used quarter legs, cut at the joints and put back in oil and cook for 5 min.

4. Add broth, Grum, Defrutum, Must, Mulsim, and vinegar and cook for 10 min.



5. Now add onion, parsley, pepper, celery seeds, cumin, and cook 5 min.



6. then add prunes and cook 20 min (always keep your heat on med. and move your chicken so not to burn)



7. Total cooking time should be about 45 min with browning and cooking and you should have about 1 cup of liquid left to drizzle on your chicken



I made poppy seed bread to go with it , should serve 4 with some kind of side dish

From my Plate to Yours Claudius.....

Books,1. Apicius, Joseph Dommers Vehling, 2.A Taste of Ancient Rome, Ilaria Gozzini Giacosa, 3.Apicius, Christopher Grocock & Sally Grainger, 4.Around the Roman Table, Patrick Faas, 5. The Oxford Companion to Italian Food, Gillian Riley, 6. The Pharoh's Feast, Oswald Rivera.

Fighter Practices

We have a number of fighter practice throughout the Barony

First we have two heavy fighter practices on Oahu and one Rapier Practice

- Thursdays at 5pm at Kaimuki High School (Special thanks to Duke Guy of Castle Kirk for coming out and showing the fighters some new moves on 2/6/2020)



- Sundays at 4pm at Blaisdell Park



- Saturdays at 2pm at Keolu Elementary School (Rapier Practice)



- Sundays at 10am until tired on Valley Azure at the lower field of Eddie Tam gym



Announcements and Upcoming Events

On February 8, 2020 we had a demo and a section set up for the Maker's Emporium at Radford High School. We had people bring their Arts and Sciences projects to show off and of course the Heavy fighting demo.



We also have a couple of ongoing and upcoming get togethers for the barony.

- Arts And Sciences Projects Afternoon (ongoing)
 - Every first Saturday at 11Am-4Pm
 - Location: Earhart Community Center
210 Kokomalei St, Honolulu
- Everyone is welcome to bring the projects they are currently working on or if you want to start a new project or if you just want to hang out and run ideas by people.
- Archery Get Together (unofficial practice for now)(ongoing)
 - Mondays and Fridays check Facebook for times
 - Location: Waipio Archery Range
 - All are welcome to come
- 2020 Scottish Festival and Highland Games
 - Saturday March 28 and Sunday March 29 starting at 9AM
 - Location: President Thomas Jefferson Elem. School
324 Kapahulu Ave. Honolulu
- All are welcome to come there will be heavy fighting demos and bring A&S projects for public viewing
- Demo at the Library
 - Sunday 28 12PM-2:30PM
 - Location: Kaimuki Public Library
1041 Koko Head Ave. Honolulu
- 2hour demo showing off your arts and sciences and your passion for the SCA will conclude with a heavy fighting demo
- Parking Limited so please RSVP via Facebook

Rapier Event in April



When: April 4, 2020
from 9AM-5PM

Where: 1416 Keolu Dr.

Events: Rapier fights,
Tavern Brawl Melee and
many more....

Food will be potluck
Please contact Claudio or
John Russell for more
information

Western Seas goes to GWU 2020



We would like to have a strong presence
at the Great Western War from Western Seas, if
we have enough fighters, maybe we can put
together a war band on the field.

The Great Western War starts Tuesday October
6-Monday October 12, 2020. Fighting and fun
usually starts on Friday and continues through
the weekend. There is camping and hotel
accommodations close by.

Ye List of Waivers When & Why

Several release forms and waivers are necessary for various activities by the Barony, Kingdom, and Society. Ask any of our officers for hard copies of these forms.

SCA Model Release Form

Required to be signed by subject when...

- the image is portrait-style.
- the photo is taken in a private space or event (such as personal encampment).
- the photograph is taken at a non-public venue (sch as an armor-making workshop at a home or closed event).

SCA Photograph Grant of Use

Required to be signed by the original photographer of any and all photos in use after December 31, 2010.

A photographer may check the "Perpetual Grants of Use" box, meaning the form is required only one time and it covers any photograph submitted for use by the Barony now or in the future.

SCA Creative Work Copyright Assignment / Grant of Use Form

Required to be signed by the author or artist for the following...

- articles, poems, stories songs - written content submitted for publication.
- original artwork (not clip art) submitted digitally for publication.

No form is needed for...

- correspondence from officers or event organizers.
- Event notices.
- Captions to photographs.

Caid Personal Information Release

Required to be signed when...

- Event organizers wish to use their personal email / phone number as contact in public display.
- Officers wish to have their modern names used in the Regnum.
- Articles and submissions writers wish to use their modern name in the by-line. Waivers are to be submitted with pertinent works to the Chronicler and/or the Webwright. Waivers can be submitted digitally (scanned as PDF or JPG). Hard-copies received will be scanned. All waivers are stored digitally in a private filing system managed by Kingdom Caid. Hard-copy Waivers are kept on file with the Constable after being scanned. Combat and Equestrian Waivers are special waivers needed to participate in events related to each. Please speak to the Field Marshal of the event for more information.

Blue Card vs. White Card

SCA members who have (digitally) signed a Waiver of Liability when paying for membership possess a Blue Membership Card. Members who have not (digitally) signed this waiver have a White Membership Card. If a member possesses a White Card, that member must sign Combat Waivers at each related event to participate in combat. See the Field Marshal of the event if there are any questions.



This is the first issue in the seventh volume of the RUNESTONE, covering news and event announcements from December, 2019 through February, 2020 This is a publication of the Barony of Western Seas, part of the Kingdom of Caid, which is one of twenty kingdoms worldwide within the Society for Creative Anachronism, Incorporated (SCA, Inc.). This publication is not a corporate document of SCA, Inc., and does not delineate SCA, Inc. policies.

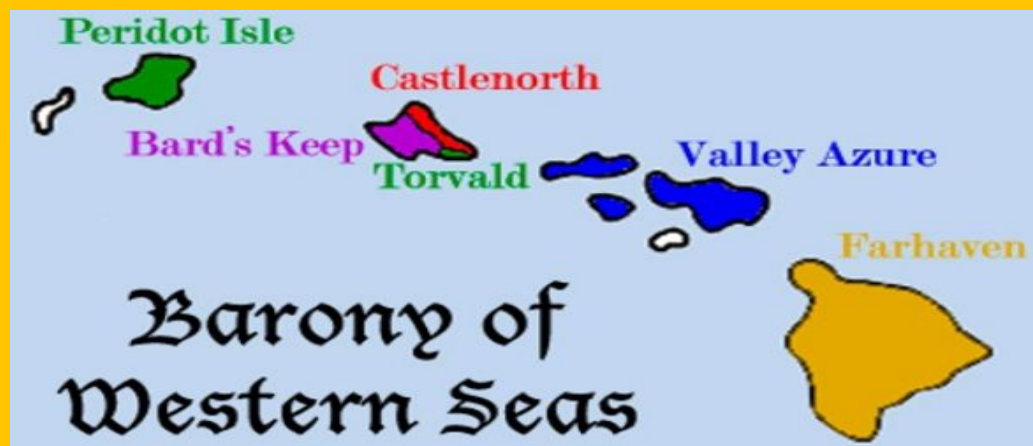
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WesternSeas.org



Barony of Western Seas Regnum

Baron	THL Geoffrey de Cam	barony@westernseas.org	Ceremonial heads of the Barony and representatives for the Crown of Caid
Baroness	Mistress Duibheasa Ingen ui hÉalaighthe		
Office of the Seneschal	Lord Olafr inn mikli Sveinsson	seneschal@westernseas.org	Manages all business affairs of the Barony and sub-groups
Deputy Seneschal	Open		
Office of the Herald	Sir Valeran do Pico	herald@westernseas.org	Tracks awards, Devices, and Name Registrations; Master of Ceremony at events
Deputy Herald	Lord Geoffery of Camlann		
Office of the Exchequer	Mistress Duibheasa Ingen ui hÉalaighthe	exchequer@westernseas.org	Manages the financial matters of the Barony
Office of the Constable	Baron Claudius Brutus di Bartolomeo	constable@westernseas.org	Ensures members maintain order in accordance with Society, Kingdom, & Baronial laws
Office of the Chatelaine	THL Andrew of Fairburn	chatelaine@westernseas.org	Organizes demonstrations and greets newcomers to the Society and Barony
Office of the Chronicler	Lady Kathryn of Caledonia	chronicler@westernseas.org	Produces, edits, and publishes the Baronial Newsletter (this publication) and other marketing materials
Office of Arts/Science	Mistress Raven of Heronsmarsh	artsandsciences@westernseas.org	Oversee affairs of the Arts, Crafts, and Sciences
Office of the Scribe	Mistress Duibheasa Ingen ui hÉalaighthe	scribe@westernseas.org	Organizes the creation of scrolls for awards
Office of the Webwright	Managed by the Office of the Kingdom Webwright	webwright@sca-caid.org	Manages Baronial internet needs and presence
Knight Marshal	Sir Edward Castleguard	knightmarshal@westernseas.org	Supervises Armored Combat activities (per island)
Marshals of Fencing	Baron Claudius Brutus di Bartolomeo, Oahu	fencing@westernseas.org	Supervises Fencing activities (per island)
Marshals of Archery	Mistress Duibheasa Ingen ui hÉalaighthe, Oahu Dame Uta Blackthrone, Big Island	archery@westernseas.org	Supervises Archery activities (per island)
Marshals of UAC	Mistress Duibheasa Ingen ui hÉalaighthe, Oahu Dame Uta Blackthrone, Big Island	unarmored@westernseas.org	Supervises Unarmored Combat activities (per island)
Gold Key	Baroness Maria de Isla, Oahu	goldkey@westernseas.org	Manages Baronial Loaner Collections (per island)

Canton Seneschals

Farhaven (Big Island)
 Peridot Isle (Kauai)
 Valley Azure (Maui)
 Torvald (Southeast Oahu)
 Bard's Keep (Central & West Oahu)
 Castlenorth (Windward Oahu)

Lady Shea Vonquinlan
 Vacant - Want to volunteer? Contact the Baronial Seneschal!
 Sir Edward of Castleguard
 Vacant - Want to volunteer? Contact the Baronial Seneschal!
 THL Andrew of Fairburn
 Sir Marco Di Bartolomeo

seneschal@farhaven.org
seneschal@peridoisle.org
seneschal@valleyazure.org
seneschal@sca-torvald.org
seneschal@bardskeep.org
seneschal@castlenorth.org

Guilds

Philosophers
 Music Maximus
 Wooden Spoon
 Sappers
 Scribes

Sir Valeran do Pico
 Mistress Genvieve la Minstrelle
 Baron Claudius Brutus di Bartolomeo
 Sir Valeran do Pico
 Mistress Duibheasa Ingen ui hÉalaighthe

philosophers@westernseas.org
minstrels@westernseas.org
woodenspoon@westernseas.org
sappers@westernseas.org
scribe@westernseas.org

Barony of Western Seas Events



Barony of Western Seas

The entire State of Hawaii

Fighter Practice

Every Thursday, 5:00pm - dark
Kaimuki High School
2705 Kaimuki Ave., Honolulu
Practice in various forms of
medieval combat.
From Fencing to Armored Combat



Canton of Bard's Keep .

Central and West Oahu, From
Halawa to Makaha to Pupukea

Fighter Practice

Sundays, 4pm - dark
Neil S. Blaisdell Park, Pearl City
Armored Combat and sometimes
Fencing. Weather permitting.

Dormant Cantons

Want to lead one of these Cantons? Contact the
Baronial Seneschal for information.



Seneschal@WesternSeas.org

Canton of Torvald

From Hawaii Kai to Town, then onward
toward Salt Lake and all areas within



Canton of Peridot Isle

The entire island of Kauai,
The Garden Isle



Canton of Farhaven

The Big Island of Hawaii



Canton of Castlenorth

Windward Oahu, from Makapuu
to the east, all the way to Pupukea

Baronial Officer

& Populace Meeting

Windward Community College,
Hale 'Imiloa (Valeran's Office)
45-720 Keaahala Rd., Kaneohe
Third Wednesday every month; 7pm to 8-ish pm
Open to all members of the Barony. Skype and phone
conferencing available. Contact the Baronial
Seneschal
for more information.



Canton of Valley Azure

The entire county of Maui, including
the islands of Molokai and Lanai

Fighter Practice

Sunday mornings, 10am until tired
Eddie Tam Memorial Center, lower field.

~ Guild News ~

The Philosophers Guild is planning something in the near future, but they are debating the reality of whatever they are planning on doing. Real or unreal, there will be cheese! The Sapper's Guild is also up to something (*or should we say under mining something?*). We won't know what it is until the roof falls in on them (as usual).

YIS - Sir Valeran do Pico

Hi boys and girls, Wooden Spoon is Western Seas cooking guild, it started right after the Earth formed and Western Seas rose up from the depths of the briny seas; and I swear to god, there was Sir Valeran with tablets from his Philosophers Guild as Western Seas rose! Anyway, I Baron Claudius Brutus Di Bartolomeo, am the CEO and Supervisor of the Wooden Spoons. Our cooking guild is here to help anyone that has any question about period cooking, or to use the guilds trays and things or if you need help in cooking for 12th Night or any question that you have on cooking, I have a large library of period books that you can get recipes from, all you need to do is ask and I can make you a copy of any recipe or show you how to make it. And I can help in your A&S work to.

In Service - Baron Claudius

This is the March 2020 issue of the Runestone , a publication of the Barony of Western Seas of the Society for Creative Anachronism, Inc. (SCA, Inc.). The Runestone is available from Kathryn of Caledonia, 1215 Mookaula St. Ste.C , Honolulu, HI 96817 . It is not a corporate publication of SCA, Inc., and does not delineate SCA, Inc. policies. Copyright© 2020 Society for Creative Anachronism, Inc. For information on re-printing photographs, articles, or artwork from this publication, please contact the Chronicler, who will assist you in contacting the original creator of the piece. Please respect the legal rights of our contributors.