



THE CITADEL

JANUARY A.S. LIX

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Words of Their Excellencies, Baron Bjarki and Baroness Valka:

Greetings to the Barony!

Winter is upon us and we are huddled by the warmth of the fire, eager to share in holiday cheer. Our Barony continued to be active throughout the Fall. We welcomed our new Sovereigns, King Kilian and Queen Jalida to the throne of the Midrealm. Health to Their Majesties!

We saw many valiant fighters prepared to repel the incoming Viking raiders at Vikings Come Home. Though we fought well, the Vikings did manage to come away with several livestock. We fielded 15 fighters: Sir Straum, Sir Jasen, HE Bjarki, HE Valka, Drogo, Sir Adler, William, Sir Midair, Tairdelbach, Duke Dag, Ugrath, Connail, Mihal, Klaus, and Master Zygmont. Cynnabar was well represented throughout the event; Duchess Annemarie taught a class on bycocks, and Forester Dillon was busy with Thrown Weapons and Archery, as well as having a book out for display at A&S.

In court, His Majesty Kilian awarded Throckmorton an Evergreen. The award was presented as a beautiful antique plane, the lettering carved by Ulfrun the Barefooted. Lady Aesa was awarded a Purple Fret for heralding work, and Lord Mihal was called up for throwing the atlatl the furthest. Lord Mihal had a big day, as he was also made a squire to Sir Adler.

Later in September Cynnabar hosted St. Cecilia, stewarded by Sir Mieczko. The church was filled with music and enthusiasm all day and we gathered in the sanctuary for a concert that evening. We awarded Sir Mieczko with the Award of St. Barbara for his work stewarding the event. We also awarded Ambrose an Elephant's Heart.

The concert was simply amazing! So much talent graced the stage, and we are so proud of all the members of Cynnabar who were part of it.

The Baronial archers held one last shoot before closing the range for the winter.

The weather obliged to provide the perfect English backdrop for a hunt in the woods with 3D animals and the returning scourge of the undead. Giovanna, Tairdelbach, Godhit, Valka, and Dirk were in attendance to close the range for the winter. Tairdelbach won the most points of the day, after a shoot-off was held at the dreaded advancing zombie, and received a gift card donated by Forester Godhit for his efforts. The archers have retreated to the keep for the winter to replenish their arrows and mend their bows in preparation for the return of spring.

At the end of October, Cynnabar again hosted A Grand Day of Tournaments. The day started quite chilly but we again had beautiful weather and many gentles and ladies in attendance, including TRM Kilian and Jalida, TRH Wigthegn and Neassa, and Her Majesty Anne of Ealdormere. Many congratulations to the Cynnabar populace who received awards that day! THL Diamanté received a Dragon's Heart, Lord Mihal received his AoA, Lord Einarr for his Purple Fret, THL Ceara inghean Mhuirgheasa received a Willow, and Mistress Nezhka for her Evergreen!

We received many compliments, and would like to again thank the many people who staffed the event and made it successful, especially the event steward, THL Ceara inghean Mhuirgheasa.

As we start the New Year, we remember the many great deeds of Cynnabar from these past months. With hearts full of gratitude, we thank each of you for your tireless efforts and dedication. We hope that the quiet of winter provides a respite for those who need it, and we look forward to Wassail, where food and drink will be shared with friends and stories told around the fire in the Barony's mighty tower as the winter winds blow across the lands.

Huzzah Cynnabar!

Valka and Bjarki

From the Chronicler: The “Whys” and “Whats” of SCA Model and Personal Information Release Forms.

Before I start to address the actual SCA documents that I've referred to, let me introduce you to ... the **General Data Protections Regulation** (<https://gdpr.eu/what-is-gdpr/>) of the European Union. In a general FAQ on the official GDPR website, it states:

“Who must comply with the GDPR?

Any organization that processes the personal data of people in the EU must comply with the GDPR. “Processing” is a broad term that covers just about anything you can do with data: collection, storage, transmission, analysis, etc. “Personal data” is any information that relates to a person, such as names, email addresses, IP addresses, eye color, political affiliation, and so on. **Even if an organization is not connected to the EU itself, if it processes the personal data of people in the EU (via tracking on its website, for instance), it must comply. The GDPR is also not limited to for-profit companies.**” (<https://gdpr.eu/faq/>) [bolding = mine]

Generally, in the United States, the few data protection laws passed by individual states – there is no omnibus *federal* data protection law – apply nearly exclusively to commercial entities. But the common principle is this: “Personal data” is data whereby a person can be identified as an individual distinct from any other individual. This data, if it can be stored or aggregated, must be protected; and the individual has rights regarding why and how that data is stored and for how long it is retained. (<https://www.osano.com/articles/the-ultimate-guide-to-personal-data>) This includes Name, Address, Email Address, IP Address, Phone Number, Photos and Videos.

Article 15 of the GDPR mandates that the “data subject” – that is, YOU, if you are photographed in a picture that I want to “publish” in the CITADEL – has a “Right of Access” (<https://gdpr-info.eu/art-15-gdpr/>) to know the kind of data and the length of retention that the “data controller” (me, the “publisher” of the CITADEL) will obtain and use.

The SCA Model Release and Personally-Identifiable Information Release forms are our documentation that you know your rights.

The Personal Data Release Form gives us permission to “publish” (for example, in an issue of the CITADEL) such personal information as modern name; home or work physical or mailing address; phone numbers; personal email addresses; links to personal social media profiles.

Similarly, the SCA Model Release Form allows the data controller to use your PII – your photo – in an online publication (downloadable as a .pdf document). You know what I'm doing with it ... how long I intend to keep it there ... and etc. In the case of a .pdf *download,* someone else now has your PII (your photo). I can take that image off the “published” issue on our website but someone else's personal copy of a .pdf with your photo in it is beyond my control. So you can “opt out” of this possibility well in advance by declining to give permission for me to publish your photo in the CITADEL.

So ... thank you for being a member of the global PII data protection “scheme”! YIS, Godhit

Baronial Missives: The Words of Baroness Hannah and Baron Tairdelbach, 2010-2014

edited by THL Godhit of Cynnabar

In the October 2024 CITADEL I began a history of the Barony of Cynnabar as expressed through the development of the “baronial missive.” This next installment presents Baron Tairdelbach and Baroness Hannah addressing Their Populace from June, 2010, until Their final words in Fall, 2014. Included is a contribution to the CITADEL by Baron Finn Finnegan O’Flynn, Cynnabar Seneschal at the time of the 2014 baronial transition, who offers a personal perspective. [Pictured: Baroness Hannah and Baron Tairdelbach field the Cynnabar Muster for the last time, Pennsic XLIII. Photo: Godhit of Cynnabar, 2014.]



News from the Barony of Cynnabar, Pentamere

June 2010

Unto the great and noble citizens of Cynnabar do We, Tairdelbach and Hannah, Baron and Baroness of Cynnabar send Our most heartfelt greetings!

We hope Our first Citadel missive finds you well and enjoying the warm weather.

We were pleased to hold Our first Baronial court and make Our first Baronial decision! The choosing of Our armoured and rapier champions at a Baronial revel in late April. We had a wonderful day -- and hope that were you in attendance you did as well. It is our pleasure to announce Master Midair MacCormaic as our first Amoured Champion. Master Midair is only the second person to hold this prestigious office twice. We look forward to see him lead our troops and represent the Barony in tournaments this coming Pennsic. After a vacancy in the Barony for some time, we are happy to announce our first Rapier Champion as Azriel le Fey. She is wicked grace personified and we also look forward to watching her lead our troops this summer.

The summer event season is fast upon us! We are planning to travel across the Middle Kingdom for many events. It's one of our goals to provide more of a Cynnabar presence by not only our attendance, but with flags, banners and other decoration. We encourage you to join us at these events

and show the Kingdom the greatness of the people of Cynnabar. Please feel free to make Our day-camp your day-camp! That being said, Pennsic is right around the corner. Please make sure that you preregister! It's very important for the group to have enough space. Registration can be done online at PennsicWar.org and you will also need to contact Sir Straum with your tent size. Upon camping at Pennsic you will be asked to pay a site fee of \$20/pp with a family cap of \$45. Your camp fees help pay for the firewood, water filters, ice, propane, torch fluid, and many other materials that keep our camp running. Keep camp running and check in with Straum or the Camp Engineers upon your arrival. We have the pleasure of serving the Crown again this year as retaining staff, guard duty and peer on duty tasks for Sunday afternoon. If you are interested in helping -- please contact Baroness Hannah. Shifts are 2 hours and start at noon.

We also have the pleasure of continuing the Cynnabar tradition in hosting the Known World Baronial Champions Tourney. This will be held from 1 pm - 6 pm on Monday of war week August 9th. We could use some help with set up and tear down of shade and snacks for the combatants. In addition, Baroness Hannah will be hosting a newcomers walk on Sunday. If this is your first Pennsic, please feel free to ask about the tour!

We look forward to seeing you all throughout this coming summer event season!

Upcoming Events in and Around Cynnabar

These Events and others are also available on the Midrealm website

June 18- 20

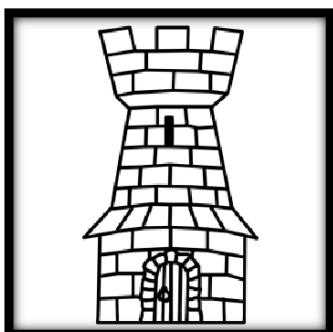
Baronial Border War 27

July 9 -11

Siege of Talonval

July 30- August 15

Pennsic War 39



The Citadel

Newsletter of The Barony of Cynnabar in The Midrealm

SUMMER 2011



Chronicler
THL Ermenrich von Duisburg
chronicler@cynnabar.org

Deputy Chronicler
Ciara of Cynnabar

This is the July 2011 issue of the *Citadel*, a publication of the Barony of Cynnabar of the Society for Creative Anachronism, Inc. (SCA, Inc.).

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<http://cynnabar.org>

Unto the great and noble citizens of Cynnabar do Tairdelbach and Hannah, your Baron and Baroness, send greetings.

The season of War is upon us once again. The days find us gathering camping gear, repairing armor, and sewing lightweight tunics and dresses for the impending heat. We look forward to greeting you at upcoming summer events and War practices throughout the Kingdom. We again encourage you, as We did last year, to check Our Baronial progress (on the Baronial website) and follow Us to events. We will bring Our shade fly and encourage all to day-camp with Us. We are so proud to call you all friends and are pleased to share these days with you.

War means Pennsic and, as we prepare to travel to our neighboring Kingdom to the east, We want to make sure you know of Baronial events occurring during those weeks at War. Pennsic can be a busy time—so, please keep some space in your schedules to serve your Kingdom and Barony—it can be very rewarding! We want to encourage you all to sign-up for a security shift, volunteer at any location as staff, waterbear, or sign-up for Kingdom guard or retaining duties. If you are unsure how to do these things, please ask! In addition, the Barony is once again proud to host the Known Worlde Baronial Armoured Champion's Tournament. Some assistance with set-up and running the tournament is always appreciated. For those for whom this will be their first Pennsic, We invite you to join Us on Saturday evening for a brief walking tour. We'll leave from camp—and more details will be provided at War. Baronial "Drunken" Court will be held on Wednesday of War week. And, by popular demand, "Cynnabar's Got Talent" will follow. In addition, prior to court, We will again host "Baronial Thanksgiving Potluck" as we did last year. It was enjoyable to share a meal together—and see what everyone could cook at camp! Again, more details to come.

We'd also like to encourage you to write in Baronial and Kingdom award recommendations for your fellow citizens. Note that Kingdom court lists are being closed about one month prior to events – so get them in quickly! We are always welcoming to your Baronial award recommendations as well.

We look forward to seeing you all throughout this coming summer event season!

- Tairdelbach & Hannah

Officers



Baron of Cynnabar
Bn. Tairdelbach ua Conaill
baron@cynnabar.org

Baroness of Cynnabar
Bns. Hannah Schreiber
baroness@cynnabar.org



Seneschal
THL Bjarki Bjornson
seneschal@cynnabar.org



Exchequer
Ld. Vincent l'Austere
exchequer@cynnabar.org



Chatelaine
Bns. Giovanna Adimari
chatelaine@cynnabar.org



A&S Minister
THL Arin fran Trenetoroph
moas@cynnabar.org



Knight Marshal
Bn. Gregoire de Lyon
knightmarshal@cynnabar.org



Fencing Marshal
THL Arnold Fredrickson
fencing@cynnabar.org



Herald
Rebbah Chaya-Simcha bat Yonah
herald@cynnabar.org



Webminister
Ld. Aaron Drummond
webminister@cynnabar.org



Chronicler
THL Ermenrich von Duisburg
chronicler@cynnabar.org

A letter from your Baronial Chronicler.

When I was preparing to move to Cynnabar, a friend of mine gave some sage advice. "Don't take an office until you have been there for a year. Don't!" Not a problem, I thought. Well, I almost made it. Nine months... not a bad attempt. But Helium Hand Syndrome* is a hard thing to fight. In my case, I think it is terminal. Therefore, I am pleased to step into the role of Baronial Chronicler. What makes the task simpler is all the support I have received from members in the Barony, especially from my deputy, Ciara. Knowing I have a backup has taken some stress of revamping a newsletter that has had some fantastic issues. (I should know—I have looked through them!)

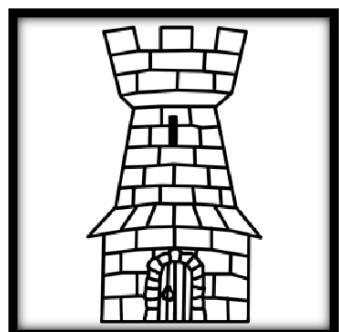
This is a long way to get to my point: *The Citadel* is not mine. It is yours. If you have suggestions, please let me know. Want to write something? Come talk to me! Want to see a new feature? Let's talk.

In Service,
Ermenrich
Baronial Chronicler

*Helium Hand Syndrome (HHS) is a disease that is quite common in the SCA. It is characterized by realizing your hand is up in the air (again!) when someone is asking for volunteers.

Upcoming Events

July 1-3	Known World Dance Symposium <i>Shire of Mynydd Seren</i> (Bloomington, IN)
	Tyger Hunt XXIX <i>The Riding of Hawkland Moor</i> (Lake Orion, MI)
July 8-10	Siege of Talonval <i>Shire of Talonval</i> (Leslie, MI)
July 17	Smurf Shoot <i>The Riding of Hawkland Moor</i> (Clarkston, MI)
July 19 – Aug. 14	Pennsic War (Slippery Rock, PA)
Aug. 26-28	Call of the Waterhorse <i>Fearann Na Criche</i> (Oscoda, MI)
Sept. 2-5	Havoc in Hastings <i>Canton of Three Walls</i> (Hastings, MI)
Sept. 16-18	Vikings Come Home XX <i>Barony of Donnershafen</i> (Traverse City, MI)
Oct. 1	Cynnabar Fiber Faire <i>Barony of Cynnabar</i> (Ann Arbor, MI) Procrastinators Brawl and Ball <i>Canton of Brackendelve</i> (Ray Township, MI)



The Citadel

Newsletter of The Barony of Cynnabar in The Midrealm

Fall 2011



Chronicler
THL Ermenrich von Duisburg
chronicler@cynnabar.org

Deputy Chronicler
Ciara of Cynnabar

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Unto the Fine and Noble Citizens of Cynnabar do Tairdelbach and Hannah, Baron and Baroness, send warm greetings!

As the weather cools we find ourselves at the end of another successful summer season, and thoughts turn to the harvest and gatherings of feasting and revelry. We encourage all of you to take advantage of the many opportunities to gather in the Barony and the region.

The Cynnabar Fibre Faire, at which we also had the honor of helping host the Pentamere Craftperson's Faire, was a wonderful opportunity to learn new skills and show off old ones! Thanks to Halima and everyone else who helped to organize and run the Faire. Thanks also to those who attended and displayed their work, it was very inspirational to see the tremendous skill within the Barony and the Region!

The Cynnabar Grande Tourney will showcase great deeds of Arms and Pageantry as well as music, dancing, heraldic activities, and many other activities (and don't forget the Gambling pit!). As usual for this event We ask for the fine people of Cynnabar to provide gifts that can be given as prizes for the various tourney winners. These have always been very fine gifts for the winners and We know that tradition will continue! These are also great opportunities to volunteer to help at the event too. Sit at gate for an hour, help in the kitchen, set-up or stack-up chairs for Court, sweep the hall after the event is over...many hands make light work!

The Autumn is also a time when We welcome many new people into Our Barony -- and, We look forward to meeting all of you and encourage you to come seek Us out and introduce yourselves as we will seek you out as well! Please take every opportunity to ask questions and learn about The Barony! Through our recruiting efforts we are able to grow as a group and we'd like to thank many for volunteering to help in these activities that foster the group -- in particular, Our Chatelaine, Giovanna.

As always We encourage members of the populace who are traveling about the Region and Kingdom to seek out Our day camp and sit with Us. We are always pleased to keep such fine company as yourselves. You may check Our Baronial Progress (on the website) to see where We will be. We'd also like to encourage you to write in Baronial and Kingdom award recommendations for your fellow citizens. Note that Kingdom court lists are being closed about one month prior to events -- so get them in quickly! We are always welcoming to your Baronial award recommendations as well.

We eagerly anticipate seeing all of you over the coming months!

-- Tairdelbach and Hannah

Officers



Baron of Cynnabar
Bn. Tairdelbach ua Conaill
baron@cynnabar.org

Baroness of Cynnabar
Bns. Hannah Schreiber
baroness@cynnabar.org



Seneschal
Sgt. Finn Finnegan O'Flynn
seneschal@cynnabar.org



Exchequer
Ld. Vincent l'Austere
exchequer@cynnabar.org



Chatelaine
Bns. Giovanna Adimari
chatelaine@cynnabar.org



A&S Minister
THL Arin fran Trenetorph
moas@cynnabar.org



Knight Marshal
Bn. Gregoire de Lyon
knightmarshal@cynnabar.org



Fencing Marshal
THL Arnold Fredrickson
fencing@cynnabar.org



Herald
Rebbah Chaya-Simcha bat Yonah
herald@cynnabar.org



Webminister
Ld. Aaron Drummond
webminister@cynnabar.org



Chronicler
THL Ermenrich von Duisburg
chronicler@cynnabar.org

A letter from your Baronial Chronicler

My first issue of the Citadel was an experiment. Could I put together a newsletter? I would like to think that the experiment was a success. But, like all good experiments, it must be able to be retested in order to be considered truly valid. So now I take a stab at the second edition of the Citadel since taking office.

One factor I did not realize was how the holidays would keep me away from the hobby I enjoy. In the end the lateness of this issue is due to my lack of foresight. So I present to you the tardy fall edition of the Citadel. In order to give some between issues, the Winter edition will be out on January 18 with the following issues being back on their regular schedule. Articles for the Winter edition must be submitted by January 3.

In here you will see some reoccurring elements and some new things as well. I hope that each issue has something new in it while still offering the staples that people seem to enjoy.

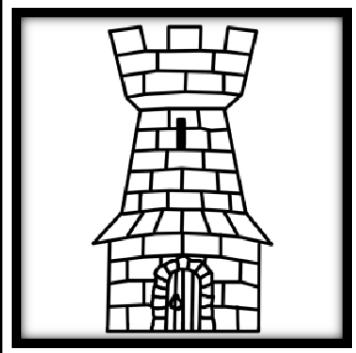
New elements this week quarter include a humor piece (I will trust you to figure out which one that is) and some various articles.

Next year I hope to have an “all peer” edition so we can look to those that serve as our inspiration. Until then, I hope you enjoy this issue .

In Service,
Ermenrich

Upcoming Events

Dec. 3	Grand Tournament <i>Barony of Cynnabar</i> (Ann Arbor, MI)
Dec. 10	Toys Tourney <i>Canton of Iron Oak</i> (New Lothrop, MI)
Dec. 17	Wassail <i>Barony of Cynnabar</i> (Ann Arbor, MI)
Jan. 7	12 th Night of Ealdnorwuda <i>Barony of Northwoods</i> (Lansing, MI)
Jan. 21	Winter Revel <i>Canton of Three Walls</i> (Ionia, MI)



The Citadel

Newsletter of The Barony of Cynnabar in The Midrealm

SPRING 2012 ISSUE



Chronicler

THL Ermenrich von Duisburg
chronicler@cynnabar.org

Deputy and Photographer
Lady Ciara of Cynnabar

This is the Spring 2012 issue of the Citadel, a publication of the Barony of Cynnabar of the Society for Creative Anachronism, Inc. (SCA, Inc.).

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<http://cynnabar.org>

Fine Spring greetings unto the populace of Cynnabar from Tairdelbach and Hannah, your Baron and Baroness!

We write this day with anticipation, looking forward to the beginning of the outdoor event season! The weekend of April 7th holds the Armoured Fighter's Retreat and a retreat of sorts for the ladies who will be left for the weekend as well. The fighters will meet for the weekend at the Brighton State Campground to discuss their tactics for the upcoming melee season and their efforts to begin to work together as a group. Last year we were proud to field a large contingent at the Pennsic War – and this retreat certainly contributed to those efforts. The ladies will also gather to share fellowship, goodies, and craft. If you need more information about either of these activities, please contact us directly.

We also look towards one of our other premiere events — Terpsichore at the Tower — which will be celebrating its 18th Anniversary! It's always a pleasure to dance, listen to the fine music, and visit with friends both old and new at this event. This year we plan to place a map in the foyer to plot the locations of where everyone has traveled to be with us that day. If you know of people coming from great distances — please be sure to have them mark where they have traveled. We've had people from very vast distances for this event — it has a great reputation throughout the Known Worlde thanks to many of you! We will also have the pleasure of hosting the Pentamere Regional A&S Competition at this event. If you would like to participate, you do need to pre-register via the A&S Faire links (<http://ans.midrealm.org/faire/user/index>) before April 7th. We are honored to have everyone as our guest.

At both the Revel and Terpsichore we plan to hold Baronial Courts. There are fantastic folks and things happening right here in Cynnabar — let's please acknowledge those people! We encourage you to write in award recommendations for your fellow citizens. Kingdom awards are also encouraged. If you do not know how to write something up — please let us know and we will be able to offer our assistance.

Quickly Spring will be gone and we will move into the very busy melee event season. May will have us traveling to distances across the Kingdom every weekend

Officers



Baron of Cynnabar

Baron Tairdelbach ua Conaill

baron@cynnabar.org

Baroness of Cynnabar

Baroness Hannah Schreiber

baroness@cynnabar.org



Seneschal

Sgt. Finn Finnegan O'Flynn

seneschal@cynnabar.org



Exchequer

Ld. Vincent l'Austere

exchequer@cynnabar.org



Chatelaine

Bns. Giovanna Adimari

chatelaine@cynnabar.org



A&S Minister

THL Arin fran Trenetorph

moas@cynnabar.org



Knight Marshal

Bn. Gregoire de Lyon

knightmarshal@cynnabar.org



Fencing Marshal

Ld. Arnold Piper

fencing@cynnabar.org



Herald

Rebbah Chaya-Simcha bat Yonah

herald@cynnabar.org



Webminister

Ld. Aaron Drummond

webminister@cynnabar.org



Chronicler

THL Ermenrich von Duisburg

chronicler@cynnabar.org

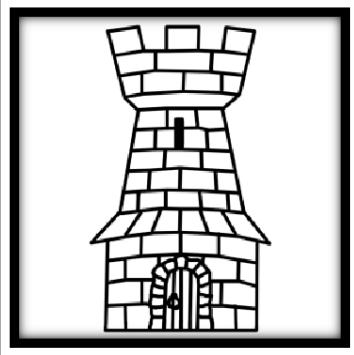
of the month! You may check Our Baronial Progress (cynnabar.org/baron) to see where We will be in attendance. We encourage members of the populace who are traveling about the Region and Kingdom to seek out Our day camp and sit with Us. We are always pleased to share your company and companionship!

We eagerly anticipate seeing all of you over the coming months!

- Tairdelbach and Hannah

Upcoming Events

April 14	Terpsichore at the Tower <i>Barony of Cynnabar</i> (Saline, MI)
April 21	A Day at the Castle IV <i>Incipient Canton of Northgate</i> (Canadian Lakes, MI) Collegium Artium Vulgarum <i>Barony of Donnershafen</i> (Gaylord, MI) It Takes My Child to Raze a Village <i>Incipient Canton of Weldlake</i> (Howell, MI)
April 28	Squires Turney <i>Canton of Ealdnordwuda</i> (Lansing, MI)
May 5	Grand Pageant and Midrealm Coronation <i>Barony of Sternfeld</i> (Tipton, IN)
May 12	St. Cecilia at the Tower <i>Barony of Cynnabar</i> (Saline, MI)
May 18-20	Battle of the Inland Seas <i>Shire of Altenberg</i> (Armada, MI)
May 19	Andelcrag Althing <i>Barony of Andelcrag</i> (Mattawan, MI)
May 26-27	Midrealm Crown Tournament & Kingdom A&S
June 1-3	Death and Taxes <i>Canton of Dun Traigh</i> (Holland, MI)
June 2	Run for your lives, the Saxons are coming <i>Canton of Brackendelve</i> (Carleton, MI)
June 8-10	North Oaken War Maneuvers XVI <i>Barony of the Cleftlands</i> (Wellington, OH) Tyger Hunt XXX <i>The Riding of Hawkland Moor</i> (Lake Orion, MI)
June 15-17	Baronial Border War <i>Canton of Rimsholt</i> (Ionia, MI)
June 21-24	Known World Dance and Music Symposium IX <i>Barony of the Middle Marches</i> (Columbus, OH)
June 29-July 1	Baron Wars XV <i>Marche of the Marshes</i> (Perrysburg, OH)



WINTER 2012 ISSUE



Chronicler
THL Ermenrich von Duisburg
chronicler@cynnabar.org

Deputy and Photographer
Lady Ciarra of Cynnabar

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The Citadel Peerage Edition

Newsletter of The Barony of Cynnabar in The Midrealm



Pay heed all Citizens of Cynnabar to Tairdelbach and Hannah, Baron and Baroness, who send respect and tidings upon this new year!

Into the winter months we fall as the snow surely will — rest assured, eventually! Cold weather brings us indoors to repair our equipment and practice our tourney skills, not to mention research wonderful projects for the coming A&S competitions! Again, we encourage all of you to take advantage of the many opportunities to travel in the Barony and the region. There are many opportunities to get together to craft, sew, armor, play music and practice all things we do -- please take advantage of this time to gather! You may check Our Baronial Progress (www.cynnabar.org/baron) to see where We will be, whether it a practice, meeting or event. Feel free at any time to approach us with any questions or concerns you may have.

This edition of the Citadel is a special one! It features many of the fine members of Our Barony who are our local Peers of the Realm. We are fortunate to have so many in our group who are not only highly skilled and knowledgeable in their craft -- be it arts martial of a Knight, the artistry of a Laurel, or the serving nature of a Pelican — but generous with their time. Please be sure to read the following pages which include their contributions and insights on this game we play called The SCA. Thanks to you all for taking time from your busy lives to make such a contribution. We are grateful for your talents!

We would also like to take a minute to thank our departing Arts and Science Champion, The Honorable Lady Halima Bint al-Rabii'. We so appreciate your help in assisting with the creation of this new role for Cynnabar! Watching you grow in skill and help serve the Barony made Us so very proud. We can not thank you enough for your help! In addition, congratulations should also be made to Our next Cynnabar A&S Champion, The Honorable Lady Arina fraan Traentorp, who was appointed at Wassail. We look forward to the coming year, watching your skills and having you represent the group. Thank you also to the Our panel of Cynnabar Laurels for helping to judge and to the Ladies Helena Sybila and Genoveva von Lubeck for participating in this year's competition. It was truly a difficult decision!

Yours in service!

-- Tairdelbach and Hannah

Officers



Baron of Cynnabar
Baron Tairdelbach ua Conaill
baron@cynnabar.org
Baroness of Cynnabar
Baroness Hannah Schreiber
baroness@cynnabar.org



Seneschal
Sgt. Finn Finnegan O'Flynn
seneschal@cynnabar.org



Exchequer
Ld. Vincent l'Austere
exchequer@cynnabar.org



Chatelaine
Bns. Giovanna Adimari
chatelaine@cynnabar.org



A&S Minister
THL Arin fran Trenetorph
moas@cynnabar.org



Knight Marshal
Bn. Gregoire de Lyon
knightmarshal@cynnabar.org



Fencing Marshal
Ld. Arnold Piper
fencing@cynnabar.org



Herald
Rebbah Chaya-Simcha bat Yonah
herald@cynnabar.org



Webminister
Ld. Aaron Drummond
webminister@cynnabar.org



Chronicler
THL Ermenrich von Duisburg
chronicler@cynnabar.org

A letter from your Baronial Chronicler.

When I first joined the SCA, my small local group's highest ranked person had a Grant of Arms from another kingdom. A few others in the group had Awards of Arms. I only participated locally for the first few months, never meeting a Peer. I learned that there were people called Dukes, Knights, and Laurels, but I figured they played a whole different game. My SCA was different from theirs. I was, if you can believe it, quite shy and reserved around them. They would get up in court and I would watch. They would know everyone of importance; I still struggled to remember the name of the nearest baronies. I was an ant amongst giants.

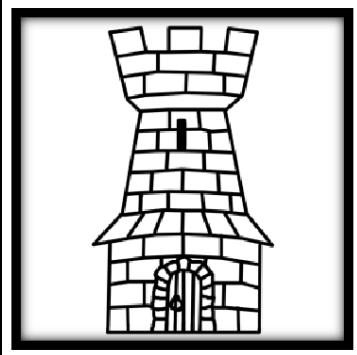
Over time I began to meet some peers and learned that our differences were actually few. They loved geeky things, enjoyed hanging out with friends, and loved to talk about the things I liked. I began to see them in a whole new light. They were not people to put on a pedestal and venerate. Peers were chosen to be in the spotlight as examples to emulate.

Cynnabar is blessed with a plethora of Peers, each willing to impart his or her knowledge on to any who ask. It is with this in mind that I invited the Peers of Cynnabar to submit articles for the New Year. The articles that were sent to me are varied and wonderful. From the serious to the hilarious, I hope you all enjoy them and begin 2012 with a thought of not where we are now, but where we can be in the future.

In Service,
HL Ermenrich von Duisburg
Baronial Chronicler

Upcoming Events

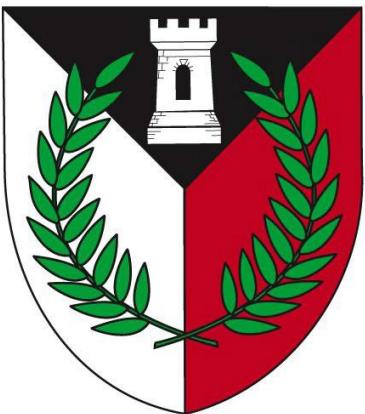
January 20	Winter Revel <i>Canton of Three Walls</i> (Ionia, MI)
February 4	A Day at St. Catherine's Cloister <i>Barony of Cynnabar</i> (Saline, MI)
February 11	St. Valentine's Day Massacre <i>Canton of the Three Hills</i> (Kalamazoo, MI)
February 25	Pentamere Academy of Defense <i>Canton of Ealdnordwuda</i> (East Lansing, MI)
March 10	It's All Fun and Games <i>Canton of Rimsholt</i> (Wyoming, MI) Middle Kingdom Heralds Pointe and Scribal Collegium <i>Canton of WeldLake</i> (Howell, MI)
March 11-	Gulf Wars XXI
March 18	<i>Kingdom of Gleann Abhann</i> (Lumberton, MS)
March 23	11 th Annual Quest for the Golden Seamstress <i>Canton of Brackendelve</i> (Dearborn, MI)



The Citadel

Newsletter of The Barony of Cynnabar in The Midrealm

FALL 2013 ISSUE



Chronicler

THL Ermenrich von Duisburg
chronicler@cynnabar.org

Deputy Chronicler

Ceara inghean Mhuirghease ui fhaolain

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Unto the Fine and Noble Citizens of Cynnabar do Tairdelbach and Hannah, Baron and Baroness, send warm greetings!

As the weather cools we find ourselves at the end of another successful summer season, and thoughts turn to the harvest and gatherings of feasting and revelry. We encourage all of you to take advantage of the many opportunities to gather in the Barony and the region.

Our Late Summer Revel will offer a fine afternoon of enjoyment for the Barony. There will be music and other entertainment. We will also hold the monthly Tournaments for July and August and have a potluck dinner as usual. We look forward to seeing you all on August 25th at Island Park to enjoy an afternoon of fun and friends! Garb is encouraged. We will also bring the fantastic new Baronial favors that were distributed at Pennsic. If you'd like one, please ask!

The newly and soon to be elevated Canton of Weldlake will again host their event Ale to the Victors on October 26th. Last year in its inaugural, it proved to be a great deal of fun and friendly competition between Cynnabar and Northwoods. We hope to see many of you there with your Cynnabar spirit showing! This year...there will be no "ties" in our score. GO CYNNABAR!

The Cynnabar Grande Day of Tournaments, on November 16th, will showcase great deeds of arms and pageantry, and don't forget the Gambling pit! As usual for this event, We ask for the fine people of Cynnabar to provide gifts that can be given as prizes for the various tourney winners. These have always been very fine gifts for the winners, and We know that tradition will continue! These are also great opportunities to volunteer to help at the event, too. Sit at gate for an hour, help with the lunch tavern, set-up or stack-up chairs for Court, sweep the hall after the event is over... many hands make light work!

The Autumn is also a time when We welcome many new people into Our Barony. The Mass Meeting at the University of Michigan is coming up on September 19, and We hope you will look for the announcements from Our Chatelaine, Genoveva, as to how you might assist. Through our recruiting efforts, we are able to grow as a group, and We'd like to thank you all for volunteering for these activities to help foster the group.

As always, We encourage members of the populace who are traveling about the Region and Kingdom to seek out Our day camp and sit with Us. We are always pleased to keep such fine company as yourselves. You may check Our

Officers



Baron of Cynnabar
Baron Tairdelbach ua Conaill
baron@cynnabar.org



Seneschal

Sgt. Finn Finnegan O'Flynn
seneschal@cynnabar.org



Exchequer

Tristán Bartolo de la Vega
exchequer@cynnabar.org



Chatelaine

Bns. Genoveva von Lübeck
chatelaine@cynnabar.org



A&S Minister
THL Arin fran Trenetorff
moas@cynnabar.org



Knight Marshal
Bn. Jasen Irenfest
knightmarshal@cynnabar.org



Fencing Marshal

Ld. Galen ó Conaill

fencing@cynnabar.org



Herald

Ld. Johannes Robbertssoon
herald@cynnabar.org



Webminister

Ld. Aaron Drummond

webminister@cynnabar.org



Chronicler

THL Ermenrich von Duisburg
chronicler@cynnabar.org

Baronial Progress (on the website) to see where We will be. We'd also like to encourage you to write in Baronial and Kingdom award recommendations for your fellow citizens. Note that Kingdom court lists are being closed about one month prior to events — so get them in quickly! We are always welcoming to your Baronial award recommendations as well.

We eagerly anticipate seeing all of you over the coming months!

-- Tairdelbach and Hannah

Upcoming Events

Aug 23-25	Call of the Waterhorse <i>Shire of Fearann Na Criche</i> (Oscoda, MI) Procrastinator's Brawl and Baronial Championship <i>Canton of Brackendelve</i> (Ray Township, MI)
Aug 30- Sept 2	Havoc in Hastings <i>Canton of Three Walls</i> (Hastings, MI)
Sept 7	Reign of Arrows <i>Shire of Stormvale</i> (Flint, MI)
Sept 14-15	Vikings Come Home XXII <i>Barony of Donnershafen</i> (Traverse City, MI)
Sept 21	Rose Turney <i>Barony of Roaring Wastes</i> (Howell, MI)
Oct 5	Coronation of Cellach and Vukasin at Red Dragon <i>Marche of Tirnewydd</i> (Columbus, OH)
Oct 11-13	What in Samhain <i>Canton of Three Walls</i> (Ionia, MI)
Oct 19	Midrealm Crown Tournament <i>Barony of Sternfeld</i> (Noblesville, IN)
Oct 26	Ale to the Victors <i>Incipient Canton of Weldlake</i> (Howell, MI)



The Citadel

Newsletter of The Barony of Cynnabar in The Midrealm

WINTER 2013 ISSUE



Chronicler

THL Ermenrich von Duisburg

chronicler@cynnabar.org

Deputy Chronicler

Ciara inghean Mhuirghease ui fhaolain

This is the Winter 2013 issue of the Citadel, a publication of the Barony of Cynnabar of the Society for Creative Anachronism, Inc. (SCA, Inc.).

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Warm greetings unto all Citizens of Cynnabar from Tairdelbach and Hannah, Baron and Baroness, who send respect and tidings during this Holiday Season!

Into the winter months we fall as the snow surely will! Cold weather brings us indoors to repair our equipment and practice our tourney skills, not to mention research wonderful projects for the coming A&S competitions! Again, We encourage all of you to take advantage of the many opportunities to travel in the Barony and the region. There will be many chances to get together to craft, sew, armor, play music and practice all the things we do -- please take advantage of this time to gather! You may check Our Baronial Progress (www.cynnabar.org/baron) to see where We will be, whether its a practice, meeting or event. Feel free at any time to approach Us with any questions or concerns you may have.

Our Barony has a particularly special opportunity to welcome the entire Royal Family for Middle Kingdom 12th Night. We encourage you all to come out and lend a hand where you are able -- be that serving or cooking food, retaining, guarding, or taking a shift at many of the other well needed volunteer positions as are all the Baronial hosts for this event. And, of course take some time to socialize with guests from around the Kingdom, participate in youth activities, dancing, and all the various A&S events throughout the day.

As We write this we are a week away from Cynnabar's Wassail (Wassail!) and We are looking forward to spending the day with all of you for this annual celebration, it is one of Our favourite events. We wish you all a safe, warm, and festive holiday season with family and friends.

Yours in service!

-- Tairdelbach and Hannah

Hoobah to the following people who were recognized at Their Majesties' Court at Grand Tourney!

Tristan Bartolo de la Vega
Ermenrich von Duisburg
Genoveva von Lubeck
Johannes Robbertszoon
Birke die Jagerin
Aeffe Thorsdottir
Godaeth se Wisfaest
Psallite
Gilebert le Braceur de Dijon

Award of Arms
Order of the Willow
Order of the Willow
Award of the Purple Fret
Order of the Cavendish Knot
Order of the Dragon's Barb
Order of the Dragon's Barb
Award of the Grove
Order of the Dragon's Heart

Officers



Baron of Cynnabar
Baron Tairdelbach ua Conaill
baron@cynnabar.org
Baroness of Cynnabar
Baroness Hannah Schreiber
baroness@cynnabar.org



Seneschal
Sgt. Finn Finnegan O'Flynn
seneschal@cynnabar.org



Exchequer
Tristan Bartolo de la Vega
exchequer@cynnabar.org



Chatelaine
Bns. Genoveva von Lübeck
chatelaine@cynnabar.org



A&S Minister
THL Arin fran Trenetorph
moas@cynnabar.org



Knight Marshal
Bn. Jasen Irenfest
knightmarshal@cynnabar.org



Fencing Marshal
William of Cynnabar
fencing@cynnabar.org



Ld. Johannes Robbertszoon
herald@cynnabar.org



Webminister
Ld. Aaron Drummond
webminister@cynnabar.org



Chronicler
THL Ermenrich von Duisburg
chronicler@cynnabar.org

From your Chronicler

Greetings from your Baronial Chronicler!

We are all part of a Society that prides itself on preserving various aspects of the past. Whether it is period calligraphy or mitten gauntlets, the members of the SCA research, experiment, and share their knowledge. This helps ensure that others will have access to this information in the future. But what about our own history? How well preserved is it?

A few months ago, I was organizing when I came across boxes I received when I took over the office of Baronial Chronicler. In them were piles of old *Citadels*. They go back to when Cynnabar was still a shire and the thought of becoming a barony was not even a dream. The *Citadel* is, in fact, older than I am. And here they all were, preserved in several binders. Yet how well preserved are these windows into our past? One burst pipe, house fire, or someone just disappearing from the Known World, and these documents could be lost. Anyone who is a fan of the show *Dr. Who* can tell you how hard it is to find missing pieces after the main repository has been lost. Even now we discuss documents people are sure existed in the Barony in the recent past that can no longer be found.

It is with this in mind that I will begin a project to digitally preserve all of the old *Citadels* and make them available online. The goals of this project will be to ensure that this part of our history is not lost, to give insight into how we as a barony and as the Society have changed over the years, and to make this information available to all, not just those that happen to live in my apartment. The project is still in its planning stages, but I hope with the help of Lord Aaron to be able to keep a bit of Cynnabar around for future members.

Upcoming Events

Dec 14	Wassail! <i>Barony of Cynnabar</i> (Ann Arbor, MI)
January 4	Middle Kingdom 12 th Night <i>Barony of Cynnabar</i> (Ann Arbor, MI)
January 18	Winter Revel <i>Canton of Tree Girt Sea</i> (Ionia, MI)
Feb 8	Pentamere Academy of Defense <i>Canton of Ealdorwuda</i> (East Lansing, MI)
Feb 15	St. Valentine's Day Massacre <i>Canton of Three Hills</i> (Kalamazoo, MI)
Feb 22	Herald's Pointe and Scribal Collegium <i>Canton of Weldlake</i> (Howell, MI)



The CITADEL

Newsletter of The Barony of Cynnabar in The Midrealm

SPRING 2014 ISSUE



Chronicler
THL Ermenrich von Duisburg
chronicler@cynnabar.org

Deputy Chronicler
Ceara inghean Mhuirhease ui Fhaolain

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A Letter from Their Excellencies:

Really important legal
stuff. Gotta have it!

FOOL'S EDITION

We are still a Barony.

Da Bosses!

Tairdelbach and Hannah
Baron and Baroness Cynnabar

Officers



Baron of Cynnabar
Baron Tairdelbach ua Conaill
baron@cynnabar.org
Baroness of Cynnabar
Baroness Hannah Schreiber
baroness@cynnabar.org



Seneschal
Sgt. Finn Finnegan O'Flynn
seneschal@cynnabar.org



Exchequer
Tristan Bartolo de la Vega
exchequer@cynnabar.org



Chatelaine
Bns. Genoveva von Lübeck
chatelaine@cynnabar.org



A&S Minister
THL Arin fran Trenetorph
moas@cynnabar.org



Knight Marshal
Bn. Jasen Irenfest
knightmarshal@cynnabar.org



Fencing Marshal
William of Cynnabar
fencing@cynnabar.org



Herald
Ld. Johannes Robbertszoon
herald@cynnabar.org



Webminister
Ld. Aaron Drummond
webminister@cynnabar.org



THL Ermenrich von Duisburg
chronicler@cynnabar.org

From your Chronicler

Greetings from your Baronial Chronicler!

And welcome to the Fool's Edition of the Citadel. This issue will focus on the lighter side of the SCA and the Barony of Cynnabar. So you may see a few oddities along the way. But don't worry, it is all in good fun.

Speaking of good fun, have you ever thought about contributing to the Citadel? It is easy! Just type up some class notes from a course you have taught, submit a picture you took at an event, or create a story or poem that is connected with our group's mission statement: to study the Middle Ages and Renaissance through living history.

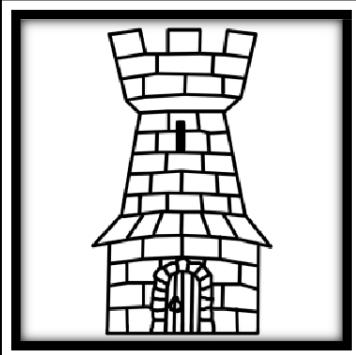
If only there were a few events coming up that could give you inspiration... Like a dance event later this month. Or how neat would it be to have an outdoor event that tested the mettle, both physical and mental, of our fighters to find our new champions? And what if we followed that up with an event that focused on music during the Medieval period? The possibilities for inspirations would be endless. I am sure you can think of something!

Sincerely,
Ermenrich von Duisburg

Wow! Someone thinks
he's important...

Upcoming Events

March 22	Clancy Day <i>Shire of Starleaf Gate</i> (Windsor, OT)
	A Day of Ranged Weaponry
	<i>Barony of Red Spears</i> (Vanlue, OH)
March 29	Terpsichore at the Tower XX
	<i>Barony of Cynnabar</i> (Saline, MI)
April 5	North Woods Community College
	<i>Barony of North Woods</i> (Howell, MI)
April 11-12	Quest for the Golden Seamstress
	<i>Canton of Brackendelve</i> (Southgate, MI)
April 26	It Takes My Child to Raze a Village and Regional A&S
	<i>Canton of Weldlake</i> (Howell, MI)
April 27	Spring Revel
	<i>Barony of Cynnabar</i> (Ann Arbor, MI)
May 3	Coronation of Cameron and Amalie
	<i>Shire of Mynydd Seren</i> (Matrinsville, IN)
May 9-10	St. Cecilia at the Tower III
	<i>Barony of Cynnabar</i> (Saline, MI)
May 16-18	Battle of the Inland Seas
	<i>Shire of Alternberg</i> (Ray, MI)



The Citadel

Newsletter of The Barony of Cynnabar in The Midrealm

Summer 2014 Issue

Chronicler
THL Ermenrich von Duisburg
chronicler@cynnabar.org

Deputy
Lady Ciarra of Cynnabar

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Unto the respected populace of the great Barony of Cynnabar, We Tairdelbach and Hannah, your Baron and Baroness, send well wishes and warm summer salutations!

We greet you as this melee and outdoor event season already has begun, and are delighted by the showing from the Baronial Militia at the events of the past few weeks. Everyone has been proudly showing their Baronial colors; fighting well on the field; shooting their arrows straight and true; and, presenting wonderful A&S projects from their long winter's work. We couldn't be more proud of this group as we head into the second half of the summer -- the pinnacle of which is always -- Pennsic!

As we prepare to travel to War in the neighboring Kingdom to the east, We want to make sure you know of Baronial events occurring during those weeks. Pennsic can be a busy time -- so, please keep some space in your schedules to serve your Kingdom and Barony -- it can be very rewarding! We want to encourage you all to sign-up for a security shift, volunteer at any location as staff, waterbear, or sign-up for Kingdom guard or retaining duties. If you are unsure how to do these things -- please ask! In addition, the Barony is once again honored to host the Known Worlde Baronial Armoured Champion's Tournament on Wednesday of War week. Assistance with set-up and marshalling the tournament is always greatly appreciated. Our Baronial Court will also be held on Wednesday evening of War week. Prior to court, We will again host "Baronial Thanksgiving Potluck" as We have in past years. It's always enjoyable to share a meal together -- and, to taste your creative camp cooking! Look for more details on all of these activities in a missive from Us soon.

As you all know We announced that We are seeking replacements and the Barony is currently in the process of interviewing candidates. Please look through the pages within this edition of the *Citadel* for information on those members who have put their names forward. We greatly encourage all of you to attend the question and answer sessions with these candidates to learn more about their ideas for the future of this Barony. Baronial polls should be arriving sometime after Pennsic and it is critical that you not only return your poll --- but that you complete them with your honest thoughts on how these tickets will bring this group into the coming years. If there are any questions about any portion of this process, please feel free ask Us or the Baronial Seneschal, Finn.

We look forward to seeing you all at the Q&A sessions and the remainder of summer event season!

Tairdelbach and Hannah
Baron and Baroness
Cynnabar

Officers



Baron of Cynnabar
Baron Tairdelbach ua Conaill
baron@cynnabar.org
Baroness of Cynnabar
Baroness Hannah Schreiber
baroness@cynnabar.org



Seneschal
Sgt. Finn Finnegan O'Flynn
seneschal@cynnabar.org



Exchequer
Ld. Tristan Bartolo de la Vega
exchequer@cynnabar.org



Chatelaine
Bns. Genoveva von Lübeck
chatelaine@cynnabar.org



A&S Minister
Mistress Arina de Trænetorp
moas@cynnabar.org



Knight Marshal
Bn. Jasen Irenfest
knightmarshal@cynnabar.org



Fencing Marshal
William of Cynnabar
fencing@cynnabar.org



Archery Marshal
Lady Godaeth Wisfaest
archery@cynnabar.org



Herald
Ld. Johannes Robbertszoon
herald@cynnabar.org



Webminister
THL Aaron Drummond
webminister@cynnabar.org



Chronicler
THL Ermenrich von Duisburg
chronicler@cynnabar.org

A letter from your Baronial Chronicler.

With our esteemed Baron and Baroness preparing to step down, we are reminded that nothing stays the same. Sir Straum will often talk about the evolution of the Cynnabar fighting force. We went from a shield wall that focused on being a "road block" to a mobile unit that focused on offense as much as defense. Traditions have come and gone while others stay with us forever. This constant cycle and growth is great for any group. It allows the new members to be a part of something that has roots in the past, while still allowing veteran members of the group new experiences.

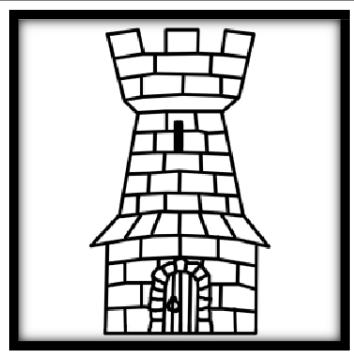
The Citadel has also changed over time. Its purpose and focus has shifted as technology has what is needed in the Barony. And another change is soon to approach. It is my intention to step down from the post of Baronial Chronicler by the end of the year. This timeline is to give people time to see if they are interested in taking up this position and a chance to train them in what is needed.

If you are interested in becoming the next please contact me at chronicler@cynnabar.org.

In Service,
Ermenrich

Upcoming Events

June 27-29	Siege of Talonval <i>Shire of Talonval</i> (Leslie, MI)
July 6	Smurf Shoot <i>The Riding of Hawkland Moor</i> (Clarkson, MI)
July 11-13	Saline Celtic Festival Demo <i>Barony of Cynnabar</i> , (Saline, MI) Tyger Hunt XXIX <i>The Riding of Hawkland Moor</i> (Lake Orion, MI)
Aug 10	July 25 – Pennsic War (Slippery Rock, PA)
Aug 16	Ale to the Victors <i>Canton of Wealdlake</i> (Pinckney, MI)
Aug 22-24	Call of the Waterhorse <i>Fearann Na Criche</i> (Oscoda, MI)
Sept. 6	Reign of Arrows III <i>Shire of Stormvale</i> (Flint, MI)
Sept. 19-21	Vikings Come Home XX <i>Barony of Donnershafen</i> (Traverse City, MI)



The Citadel

Newsletter of The Barony of Cynnabar in The Midrealm

Missive from the Baron and Baroness

Fall 2014 Issue

Chronicler
THL Ermenrich von Duisburg
chronicler@cynnabar.org

Deputy
Lady Ciarra of Cynnabar

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Warmest greetings unto all of Our dear populace of Cynnabar from Tairdelbach and Hannah, Baron and Baroness!

As the Autumn winds begin to blow and temperatures turn the leaves lovely shades of color, it reminds Us that a beautiful season of change is upon Us. Fall is the recruitment season for Cynnabar being local to several college campuses. We welcome the many new faces into Our Barony! Remember, a face you've never seen is new a new person to you -- please take the time to introduce yourselves as you participate in activities. It is through our recruiting efforts, we are able to grow as an organization. We'd like to thank everyone for volunteering for these activities to help foster the group.

On November 15th we will again be hosts to the Cynnabar Grande Day of Tournament which showcases the great deeds of arms and pageantry...and don't forget the gambling pit! We again make the request of the fine people of Cynnabar to provide gifts and prizes for the winners, and We know that tradition will continue! We also encourage you all to come out and lend a hand where you are able -- be that serving or cooking food, retaining, guarding, or taking a shift at many of the other well needed volunteer positions. We are planning this to be Our last event as Your Baron and Baroness and will all mark it as the first event for Our successors -- so, let's make it a special day for everyone!

At the time of writing this missive it is presumed it will be Our final word as Your Baron and Baroness. It is with a heavy heart that We step down from this office and can only be assured through Their patience and knowledge The Crown will make the best choice of Our successors. We know that both sets of candidates will sincerely do their best to lead this group. Lastly, you should all feel very proud of the community this group has created together. We would like to thank all of you for making this Barony a pleasant place to live and grow. It is through these efforts that We have a great sense of accomplishment in helping this group come together and you all make Us proud. We will always carry the honor of leading this group with great regard.

Yours in service!

Tairdelbach & Hannah

Officers



Baron of Cynnabar
Baron Tairdelbach ua Conaill
baron@cynnabar.org
Baroness of Cynnabar
Baroness Hannah Schreiber
baroness@cynnabar.org



Seneschal
Sgt. Finn Finnegan O'Flynn
seneschal@cynnabar.org



Exchequer
Ld. Tristan Bartolo de la Vega
exchequer@cynnabar.org



Chatelaine
Bns. Genoveva von Lübeck
chatelaine@cynnabar.org



A&S Minister
Mistress Arina de Trænetorp
moas@cynnabar.org



Knight Marshal
Ld. Gregor von Reinholt
knightmarshal@cynnabar.org



Fencing Marshal
William of Cynnabar
fencing@cynnabar.org



Archery Marshal
Lady Godaeth Wifaest
archery@cynnabar.org



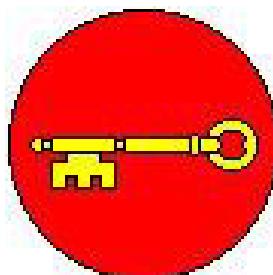
Herald
Ld. Johannes Robbertszoon
herald@cynnabar.org



Webminister
THL Aaron Drummond
webminister@cynnabar.org



Chronicler
THL Ermenrich von Duisburg
chronicler@cynnabar.org



As winds turn cooler and trees begin to put on natures fireworks display, do I, Finn Finnegan O'Flynn, Seneschal of the Truly Great and Awesome Barony of Cynnabar send those who reads these words greetings!

This year the Barony has been going through the transition process for determining our next Baron and Baroness. I want to publicly thank again, both sets of candidates who have offered themselves for this position and put themselves before our group for consideration. They are also volunteering for a FIVE YEAR commitment as Baron and Baroness. If you have ever talked to our current or past Baron and Baronesses, you know the position is MUCH more than just wearing the shiny hats and looking good sitting in state. So to willingly put oneself up for this level of work, stress and leadership is truly great and speaks loudly to the type of persons they are. So thank you to Sir Ranthulfr and Mistress Arina as well as HL Ermenrich and HL Kasha.

On the process of going through this, I want to point out that Cynnabar has a tradition of doing Q&A sessions with candidates. This is not something that other groups necessarily do. It is a tradition in our group and one that I think is a very good thing we do. This gives a chance for everyone to come see and talk to the candidates and hear what their ideas and vision if they become Baron and Baroness. It also allows anyone to ask questions directly to the people that will be leading our Barony over the next five years. The large number of people that showed up during our three separate sessions shows how much we care about our home Barony. So thank you to every one of our populace that came out and participated in the Q&A sessions.

Upcoming Events

Sept. 27	The Coronation of Cadogan and AnnMarie <i>Barony of Flaming Gryphon</i> (Dayton, OH)
Oct. 4	Red Dragon <i>Shire of Tirnewydd</i> (Columbus, OH)
	Vinyard Raids VIII: We're not raisins, yet! <i>Westmere</i> , (Mattawan, MI)
Oct 11	What in Samhain <i>Canton of Three Walls</i> (Ionia, MI)
Oct 18	Fall Crown Tournament <i>Shire of Greyhope</i> (Hammond, IN)
Nov 1	Fall Harvest <i>Canton of Dun Traigh</i> (Twin Lake, MI)
Nov 15	A Grand Day of Tournament <i>Barony of Cynnabar</i> (Saline, MI)

And speaking of participation, I had noted this before but it bears repeating here, in our wondrous newsletter to be captured and kept for posterity for all time: We have had a 60% return rate on our polls! Out of the 101 SCA member polls that were mailed out the Group Transitions Deputy received 60 back. And she received an additional 16 non-member polls. A truly awesome number considering the average return rate on Baronial polls is only 35%. This will show the Crown we are a group that truly cares about our people and the SCA. Great job everyone!

I also want to publicly thank the Middle Kingdom Deputy for Group Transitions, Baroness Michaela de La Chesnaye des Bois. She has been awesome during this process with making everything clear on what is required and expected. She also has been very responsive in any and all questions we have had. She is a boon to the Kingdom to have in this position.

Lastly, but certainly not least, I want to thank to Their Excellencies Tairdelbach and Hannah. Since stepping into the position of Seneschal over three years ago, I have had the pleasure of working with them in helping guide our Barony forward. If you are unable to tell just by watching them at meetings and events how much they care about this group, allow me to let everyone know that their passion and feeling for Cynnabar is truly inspiring. They have not just *held* the office of Baron and Baroness, they *ARE* our Baron and Baroness of Cynnabar. TE Tairdelbach and Hannah care deeply about this group and their work as representatives to the Crown cannot be spoken highly enough. So I do thank Tairdelbach and Hannah for all their work and dedication over the past five years to Cynnabar. Hoobah!

What will the next five years bring? Who knows? But I do know that the amount of caring and passion that I have seen as Seneschal by the members of this Barony have shown me that we will continue to care and strive and succeed in continuing to make this the best Barony in the Middle Kingdom if not the Known World!

In service,
Finn Finnegan O'Flynn
Seneschal, Barony of Cynnabar

To all that read these words does the Seneschal of this super-spiffy Barony of Cynnabar send greetings!

As I was thinking about writing this, I realized I can do two things at the same time. Right now, I'm at the same time.

But that's not what I was really meaning. I can make an announcement and share some Cynnabar practices was have (but are not "official"). What am I rambling on about? Holding an office for the group and that length of term. As we do not have any formal written policy on holding office, other than we vote on approval of new officers (the only thing the Barony votes on, the rest is by consensus), I wanted to share our common practice or tradition, so people who may be interested in holding one of the many offices we have know what they are getting into.

In general, the length of term for holding an office in Cynnabar is around 2 to 3 years. If you step into an office, the Barony would expect you to hold that office for at least 2 years. Please note, it is a term length, not a term limit. That means if there is no one that wants to take over your position and you are willing to continue to hold the office, you can continue to do so beyond the 2 or 3 years. No additional need for voting again, just continue to do what you do. However, that does not mean that if there is no one willing to take over your office that you cannot quit. This is a volunteer organization. You can simply announce your intent to step down at any time and do so. If it is a non-required office, the position can remain unfilled until someone volunteers (and gets voted in) for the position. If it is a required position (Seneschal, Exchequer, Chronicler, Herald, MoAS, Marshal) then the group needs to find someone to fill that role. We are very fortunate in Cynnabar as we always seem to have people willing to step up and hold these offices. So if you are also willing to do so, feel free to talk with the officer(s) about that position knowing that there is always an out and you will not be stuck there forever.

Thomas Tusser's Christmas Husbandly Fare
An Examination of a Festive Meal
By
THL Johnnae llyn Lewis, CE

One of my favorite authors when examining the customs and agricultural activities of sixteenth century England is Thomas Tusser. The author (c.1524–1580) was a writer, poet, musician, singer, and notably a failed farmer. He attended Cambridge University in East Anglia and was at both Kings and Trinity Hall. Prior to his attending Cambridge, Tusser had been a “singing boy” and chorister and he returned to being a professional singer and musician at various times in his life. He served at court in the service of William Paget before retiring once again to East Anglia to farm and write. His agrarian publication in verse on the agricultural year and rural customs, **A Hundreth Good Pointes of Husbandrie** was first published in 1557. It consisted of just thirteen leaves and was unpaged. By the 1562 and 1571 editions, Tusser had added “a Hundrethe good points of huswifry newly corrected and amplified with dyuers proper lessons.” (Over time more on housewifery was added, as if women needed more instructions from men on how to conduct themselves and their households, or so pointed out by the Fussells in **The English Countrywoman**.) Tusser’s work was then expanded to **Five Hundreth Pointes of Good Husbandrie** when published in 1573. Appearing in eighteen editions between 1557 and 1599 and in another five editions by 1638, it was for its time one of largest-selling books of poetry in Elizabethan England. (Even after the author’s death in 1580, editions appeared which were noted as being “corrected,” “augmented,” “re-ordered,” and/or generally “improved.” By the eighteenth century, authors were still re-editing Tusser and adding their own glossaries, notes and observations on current or present practices.) Surprisingly, the work reappeared in Victorian England and was once again heralded in at least six distinct editions.

Tusser’s work remains a quirky book full of charms. At its most basic, it is a calendar of the agricultural year; arranged month by month from September through August or in later editions from August to July. The author details what activities should be accomplished seasonally from the planting through to the harvests, the care of the

orchards, gardens, dairies, animals, et cetera. The intended audience for Tusser was the small landowner and tenant farmer and not the nobility managing their great estates. The English poet Geoffrey Grigson speaks of the “lasting popularity of Tusser’s cheerful, virtuous, once useful and novel admonition, and the fact that like the late Tudors we too can read Tusser – awkwardness or no; broken rhythms, bad grammar, abominable syntax, naivety, or no – with unexpected pleasure.” (Grigson, pp. xix) This is not the language or iambic pentameter poetry of Shakespeare, but the practical language of the yeoman and housewife. Professor Wendy Wall describes it as containing “easily remembered tetrameter couplets. Suzanne Hull described it as a “little volume of rhymed maxims, including many familiar proverbs.” (As a librarian, I would not be surprised to learn Tusser’s works were often the books at hand and within the rural household were the books with which children and adults might learn to read or practice reading from. In an oral age of reading aloud from texts, Tusser’s books embody repetition, memory aides, plus rhyming stanzas.)

Having established who Tusser was and his literary contribution, this leads us to December and Christmas.

O dirtie December
For Criestmas remember.
Forgotten month past,
do now at the last.

The abstract covering the activities for the month of December begins as given above in the edition of 1573. The farming is largely done for the year. One sharpens tools and cuts wood and stacks it for later winter fires. One also hauls manure and works on the orchards. Strawberries are covered with straw. In December one checks the cattle and horses and attends to the calves and hogs. Then comes Christmas and everything changes from the usual rural activities. Tusser’s section on Christmas started simply enough and took up only four stanzas or sixteen lines total when first published. In the 1557 **A Hundreth Good Poyntes**, Tusser mentions “brawne, for to feeth and to foufe (souse)”, “good fruit and good plenty,” and “feast thy pore neighbours.” But by 1570 the edition includes digressions during the activities for the month of December. A description of Christmas is followed by this description of:

Christmas husbandly fare.

GOod husband & huswife now (chiefly) be glad,
things hād som to haue as they ought to be had
They both do {pro}uide against christmas do com,
to welcom their neighbors, good chere to haue som.
Good bread and good drink, a good fyre in the hall,
brawne pudding and souse & good mustard withall.
Biefe, mutton, and porke, and good Pies of the best,
pig, veale, gose and capon, and Turkey well drest.
Chese, apples & nuttes, and good Charrols to heare,
as then in the contrey is counted good cheare.
What cost to good husband is any of this?
good houshold prouision onely it is.
Of other the like, I do leaue out a meny,
that costeth the husband neuer a peny.
At Christmas be mery and thankfull withall,
& feast thy poore neighbors the great with the small.
Yea al the yeare long to the poore let vs gine,
gods blessing to haue here as long as we liue.

Tusser, Thomas, 1524?-1580. **A hundredth good pointes of husbandry lately maried vnto a hundredth good poynts of huswifery: newly corrected and amplified...** 1570.

By 1573 and the first edition of **Fiue hundredth points of good husbandry**,
Tusser has expanded the Christmas section to include nine digressions and descriptions,
including meditations on hospitalitie, time, life and riches, housekeeping, Christmas,
scrupleness, time again, and lastly “A Christmas Karrol.” What has achieved lasting
renown through the years, however, remains the section on husbandry fare “that costeth
the husbandman, neuer a peny.” This section, sometimes attributed or oft times not, has
been repeated in literary accounts, histories and compilations of Christmas lore and
celebrations for centuries.

Christmas husbandly fare. Chap. 26.

GOod husband & huswyfe, now chiefly be glad,
things handsom to haue, as they ought to be had
They both do prouide, against Christmas do come
to welcom their neighbour, good chere to haue som
Good bread & good drinke, a good fyer in the hall,
brawne pudding & souse & good mustarde withal.
Biefe, mutton, & porke, shred pyes of the best,

pig, veale, goose & capon, & Turkey wel drest:
Chese, apples & nuttes, iollie Caroles to here,
as then, in the cuntrey, is counted good chere.
What cost to good husbande, is any of this?
good houshalde prouision, onely it is.
Of other the like, I do leue out a meny,
that costeth the husbandman, neuer a penny.

Tusser, Thomas. **Fiue hundred points of good husbandry.** 1573

This then is the Christmas fare and feast of the yeoman or countryman. From this bare bones menu of sorts, can a reader construct such a Yule feast? It can be seen immediately Tusser intends this to be a feast without fish or shellfish, constructed from the foods of the farm and rural countryside; likewise, there is no game or vegetables mentioned. This simplifies the task as to the fish but means one will have to investigate and come up with one's own side dishes. Both menus from 1570 and 1573 are the same except that the good pies have become shred pies in the latter, but they still must be of the best quality. The named principal dishes are those of domestically raised meats, drink, and bread along with nuts, apples, and cheese. Amounts are not given. How many is the feast intended to serve? Keeping in mind Tusser admonishes the reader to "At Christmas we banquet the riche with the poore, who then (but the Miser) but openeth his doore?" and later says "feast thy poore neighbors the great with the small," so certainly the family, domestic or household servants, the farm workers, their families, and lastly the welcomed or invited neighbors are meant to be served. Tusser in the 1573 edition also mentions the season is one of attending to "thy nedye poore neighbour, to comfort & chere" so it is a possibility that the impoverished of the parish and neighborhood were also fed. The foods of the feast may have been intended also to be served over a period of days during the holiday season. It might also serve as the suggested and suitable fare for a Twelfth Night gathering in January. In these time Christmas ended with Plough Monday following Twelfth Night.

Here follows then is an outline of what the feast might comprise and how it might be constructed. Definitions are from the online **Oxford English Dictionary** and other glossaries as cited. Original recipes are chosen from pre-1700 sources. (Sometimes one must search well into the 17th century before finding a suitable printed recipe.) One of the

principal sources for original recipes and advice is Gervase Markham's **The English Housewife**. Markham (1568-1637) deserves more than a word of praise and remembrance. Markham made his living as an author and translator in an age when authors were ill paid and ill-treated. Many of his works were agrarian or on the care and training of horses. Markham's famous domestic work **The English Housewife** first appeared as part of his volume **Country Contentments** in 1615 and then as part of his **A Way to Get Wealth** in 1623. Markham continued to revise and augment the work, before it appeared on its own as **The English Huswife** in 1631. "CHAP. II., " of the work reads, "*Of the outward and active knowledge of the Hous-wife; and of her skill in Cookerie; As Sallets of all sorts, with Flesh, Fish, Sauces, Pastrie, Banqueting-stuffe, and ordering of great feasts: Also Distillations, Perfumes, conceited Secrets, and preseruing Wine of all sorts.*" Or in other words, everything a woman must know for the running of her household. For ease of use and in case a reader would like to actually create or serve this feast in whole or in part, most of the modern recipes come from the award winning and outstanding works of Peter Brears. Modern recipes and articles of interest are of course cited, but not reproduced in full. (That would make it too easy!)

The elements of the feast are as follows:

Good bread

Ah, good bread begins the feast, but here we start with a problem. Bread recipes, original actual English historical bread recipes, remain a challenge to locate and use. Here are Gervase Markham's instructions. (He calls for three pints of ale barme to a bushel of white flour, so this not a recipe for the small apartment kitchen.)

Baking Manchets.

Now for the baking of bread of your simple meales, your best and principall bread is manchet, which you shall bake in this maner: First your meale being ground vpon the blacke stones, if it be possible, which make the whitest flower, and boulted through the finest boulting cloth, you shall put it into a cleane Kimnell, and opening the flower hollow in the midst, put into it of the best Ale-barme, the quantity of three pints to a bushell of meale, with some salt to season it with: then put in your liquor reasonable warme and kneade it very well together with both your hands and through the brake, or for want thereof, fold it in a cloth, and with your feete tread it a good space together, then letting it lie an houre or there abouts to swell, take it foorth and mold it into manchets, round, and flat, scotch them about the waste to glie it leaue to rise, and pricke it with your knife in the top, and so put it into the Ouen, and bake it with a gentle heate. Page 209-10 in the Michael Best edition.

Markham also includes instructions for dealing with the grains, meals, and recipes for cheate and browne breads in similar large quantities.

For more on historical breads and baking breads, please see C. Anne Wilson and of course, Elizabeth David's classic text on English breads.

Modern working recipes and notes on bread baking can be found in Brears **CDTudor**, pages 127-136, and scattered throughout Brears **CDME**.

Good drinke

Over the past few years, I've written extensively on drinks. Quite quickly it can be determined that in England they drank mead, metheglin, ale, beer, wine, fermented cider and perry, as well as some distilled spirits. Ipocras and heated, spiced drinks were popular in winter. In terms of non-alcoholic drinks: water (including barley water), milk, whey, and buttermilk are also mentioned. Tea, coffee and chocolate for drinking are well documented as being increasingly popular only in the mid to late seventeenth century. [Starbucks has nothing on the coffee houses of the Restoration.] Orange and lemon drinks (lemonade and orangeade) also begin to appear in recipes in the mid seventeenth century. Drinks are a highly personal item, subject to modern regional custom and site rules. (Does one serve ice tea or lemonade, allow adults to drink wine or beer or just serve water with or without ice only? Should one serve coffee or sell coffee? There are so many modern choices to be made.)

Please see C. Anne Wilson for more on the history of drinks in England. Modern working recipes and notes on beverages can be found in Brears **CDTudor**, and scattered throughout Brears **CDME**. Several of my articles on drinks can be found here:

<https://cynnabar.org/citadel>

Brawne pudding

According to **OED**, brawne may be a number of things, including the fleshy part or the muscle of the arm or leg of an animal, or the arm, leg or buttock of a calf. Or it may be the flesh of a wild boar (or domestic boar kept and fed especially for the making of brawne for the Christmas feast.) As for a pudding, OED indicates it may be "a stuffed entrail, a sausage." The question is of course is this one dish or two? I've not discovered a recipe for "brawne pudding," so I'll offer up a dish of brawne and a pudding or two.

Brawne

The order to boyle a Brawne.

TAKE your Brawne, and when ye haue cut him out, lay him in faire water foure and twentie houres, and shift it foure or fve times,, and scrape and binde vp those that you shall thinke good, with Hempe, and bind one handfull of greene Willowes together, and lay them in the bottome of the Panne, and then put in your Brawne, and skumme it verie cleane, and let it boyle but softly,

and it must be so tender, that you may put a straw through it, and when it is boyled enough, let it stand and rowle in the panne, and when you take it vp, let it lye in Trayes one howre or two, and then make sowsing drinke with Ale and water, and salt, and you must make it very strong, and so let it lie a weeke before you spende it.

Dawson, Thomas. **The good husvifes ievvell.** 1587.

Two generations later, the recipe is being published as:

To boil Brawn.

Take your Brawn four and twentie houres, and wash and scrape it four or five times, then take it out of the water, and lay it on a fair table, then throw a handfull of Salt on every coller, then bind them up as fast as you can, with Hemp, Bass, or Incle, then put them into your kettle when the water boyleth, and when it boileth, scum it clean, let it boil untill it be so tender that you may thrust a straw through it, then let it cool untill the next morning, by the souced meats you may know how to souce it.

Kent, Elizabeth Grey, Countess of, and W. J. **A choice manual of rare and select secrets in physick and chyrurgery collected...** 1653.

There are also a number of recipes which call for “brawne of capon” to be used in restorative recipes for the sick and aged. Such a recipe calling for a brawne may be found early on under “*A receipt to restore strength in them that arr brought low with long sicknessesse.*” The recipe calls for: “the brawne of a Fesant or Partridge,” and appears Partridge’s **The Treasurie of Commodious Conceits...** 1573.

Modern working recipes can be found in Brears CDTudor, pages 197-198.

Pudding

There are various pudding recipes. Here’s one where the pudding is forced under the skin.

To boyle a legge of Mutton with a Pudding.

FIrst with a knife raise the skinne round about til you come to the ioynts & when you haue perboyled the meate, shred it fine with swéete or marie, Perselie, Margerum and penyriall then season it with pepper, and salt, cloves, mace, and synamom, and take the yolkes of ix. or x. egges, and mingle with your meate a good handfull of cur|rants, and a fewe minced dates and put the meate into the skinne of the legge of mutton and close it with prickes and so boyle it with the broth that you boyle a Capon and let it séeth the space of two haures.

Dawson, Thomas. **The good husvifes ievvell.** 1587.

Gervase Markham includes “To make all sorts of Puddings” in his work. He includes this one for a bread pudding, which is made up in farmes (skins) before being boiled.

To make bread pudding

Take the yolkes and Whites of a dozen or fourteene egges, and hauing beate them very wel, put vnto them the fine pouder of *Cloues, Mace, Nutmegges, Sugar, Cynamon, Saffron and Salt*; then take the quantity of two loaues of white grated Bread, *Dates* (very smal shred) and great store of

Currants, with good plenty eyther of Sheepeſ, Hogges, or Beefē ſuet beaten and cut ſmal: then when all is mixt and stirred wel together, & hath stood a while to ſettle, then fil it into the Farmses as hath been before ſhewed, and in like manner boyle them, cooke them, and ſerue them to the Table. Page 72 in the Michael Best edition.

Modern working recipes can be found in Brears **CDTudor**.

Souse

OED defines souse or souce as “Various parts of a pig or other animal, esp. the feet and ears, prepared or preserved for food by means of pickling” or “a liquid employed as a pickle.” (Someone who is souzed is drunk of course or perhaps pickled?!?) Of course the brawne recipes included above in Dawson says the following on making a souse: “and then make ſowinge drinke with Ale and water, and ſalt, and you muſt make it very ſtrong, and ſo let it lie a weeke before you ſpende it.” Karen Hess writes that souse is related to ſauce and there are editions of Tusſer that ſubſtitute the word ſauce for the word souse. I remain unconvinced that souse is related to ſauce, and I think this is a dish for brawne in ſouse liquor and not perhaps a brawne with ſauce. Tusſer in his Abstract for January does in fact ſay, “Fat, home fed ſowce is good in a howſe.”

Markham in **The English Housewife** includes a mention of Souse-drink in his recipe for a calves’ foot or a bovine’s foot:

To ſtew a Neates foote

Take a Neates foot that is very well boyld (for the tenderer it is, the better it is) and cleaue it in two, and with a cleane cloth drie it well from the Souse-drinke; then lay it in a deepe earthen platter, and couer it ouer with Verdiuyce; then ſet it on a Chaffing-diſh and Coales, and put to it a few Currants, and as many Prunes as will garniſh the diſh; then couer it, and let it boyle well, many times ſtir|ring it vp with your knife, for feare it ſticke to the bottome of the diſh; then when it is ſufficiently ſtewed, which will appeare by the tendernesſe of the meate and ſoftnes of the fruit; then put in a good lumpe of Butter, great ſtore of Sugar and Sinamon, and let boyle a little after; then put it altogether into a cleane diſh with Sippets, and adorne the ſides of the diſh with Sugar and Prunes, and ſo ſerue it vp. Page 83-84 in the Michael Best edition.

By the 1660s William Rabisha in **The Whole Body of Cookery Disſected** is including bills of fare calling for “a ſouzed Pig,” “a ſouzed eel,” “ſouzed turbot,” and “ſouzed mullets and base.” Although there’s no fish in our menu, here’s an illustrative recipe from Marnette for a ſouzed carp.

To ſouce a Carp.

Take your Carp and draw it, and wash it with water and ſalt and vinegare, but not let it lie in the water; then ſet on your pan and put in it ſome water and ſalt, and a little wine vinegare, White or Claret Wine, and a bunch of ſweet hearbs, and a little Mace; let there be as much liquor to boyl it as will cover it; and keep it ſouzed in the ſame liquor, and ſerve it.

Marnettē, Mounſieur. **The Perfect Cook.** 1656.

Modern working recipes can be found in Brears **CDTudor**.

Good mustarde

Mustard was the popular sauce to accompany a number of roasts and meats. Markham sums mustard up as:

“The most generall sauce for ordinarie wild fowle rosted, as *Duckes, Mallard, Widgen, Tele, Snipe, Sheldrake, Plouers, Pulers, Guls*, and such like, is onely *mustard* and *vinegar*, or *mustard* and *veriuyce* mixt together, or else an *onion, water* and *Pepper*, and some (especially in the Court) vse onely *butter* melted, and not any thing else.”

For a definitive article on the making of mustards and the SCA please see: “Making Medieval-Style Mustards” a class in the Society for Creative Anachronism by Jadwiga Zajaczkowa. Website. <http://www.gallowglass.org/jadwiga/herbs/Mustards.html>

Biefe, mutton, porke,

I presume these are roasts or boiled dishes of beef, mutton, and pork. Gervase Markham offers this general advice to the housewife on boiled meats and then a recipe for mutton:

It resteth now that we speak of boild meats and broths, which forasmuch as our Hous-wife is intended to be generall, one that can as well feed the poore as the rich, we will first begin with those ordinarie wholsome boyld-meates, which are of vse in every good mans house: therefore to make the best ordinarie Pottage, you shall take a racke of Mutton cut into pieces, or a leg of Mutton cut into pieces; for this meate and these ioynts are the best, although any other ioynt, or any fresh Beefe will likewise make good Pottage: and hauing washt your meate well, put it into a cleane pot with faire water, and set it on the fire; then take *Violet leaues, Succory, Strawberry leaues, Spinage, Langdebeefe, Marigold flowers, Scallions*, & a little *Parsly*, & chop them very small together; then take halfe so much Oat-meale well beaten as there is Hearbs, and mixe it with the Hearbs, and chop all very well together: then when the pot is ready to boyle, skum it very wel, and then put in your hearbs, and so let it boyle with a quick fire, stirring the meate oft in the pot, till the meate bee boyld enough, and that the hearbs and water are mixt together without any separation, which will bee after the consumption of more then a third part: Then season them with Salt, and serue them vp with the meate either with Sippets or without. Page 74 in the Michael Best edition.

Others desire to haue Pottage without any hearbs at all, And then you must only take Oat-meale beaten, and good store of Onions, and put them in, and boile them together; and thus doing you must take a greater quantitie of Oate-meale then before. Page 74 & 76 in the Michael Best edition.

For mutton

To boile a legge of *Mutton*, or any other ioint of meate whatsoeuer; first after you haue washt it

cleane, parboile it a little, then spit it and giue it halfe a dozen turnes before the fire, then draw it when it beginnes to drop, and presse it betweene two dishes, and sauе the grauy; then slash it with your knife, and giue it halfe a dozen turnes more, and then presse it againe, and thus doe as often as you can force any moisture to come from it; then mixing *Mutton* broth, White-wine, and Veriuice together, boile the *Mutton* therein till it be tender, and that most part of the liquor is cleane consumed; then hauing all that while kept the grauy you tooke from the *Mutton*, stewing gently vpon a Chaffing-dish and coales, you shall adde vnto it good store of salt; sugar, cinamom & ginger, with some lemmون slices, and a little of an Oringe pill, with a few fine whitebread crums: then ta|king vp the *Mutton*, put the remainder of the broth in which it lay to the grauy, and then serue it vp with sippets, laying the *Lemmon* slices vppermost, and trimming the dish about with *Sugar*. Page 79 in the Michael Best edition.

Roasting over a fire was not the straightforward roasting of today where we place the meat in a pan and stick in a 350 F degree oven. Here are Markham's thoughts on roasting:

To proceed then to roast meats, it is to bee vnderstood, that in the generall knowledge thereof are to be obserued these few rules.

First, the cleanly keeping and scowring of the spits and cobirons; next, the neat picking and washing of meate before it bee spitted, then the spitting and broaching of meate which must bee done so strongly and firmly, that the meat may by no meanes either shrink from the spit, or else turne about the spit: and yet euer to obserue, that the spit doe not goe through any principall part of the meate, but such as is of least account and estimation: and if it be birds or fowle which you spit, then to let the spit goe through the hollow of the body of the Fowle, and to fasten it with pricks or skewers vnder the wings about the thighes of the Fowle, and at the feete or rump, according to your manner of trussing and dressing them. Then to know the temperatures of fiers for euery meate, and which must haue a slow fire, yet a good one, taking leasure in roasting, as Chines of Beefe, Swannes, *Turkies*, *Peacockes*, *Bustards*, and generally any great large Fowle, or any other ioints of Mutton, Veale, Porke, Kid, Lambe, or such like: whether it be Venison red, or Fallow, which indeed would lie long at the fire, and soke well in the roasting, and which would haue a quicke and sharpe fire without schorching; as *Pigges*, *Pullets*, *Feasants*, *Partridge*, *Quaile*, and all sorts of middle sized or lesser fowle, and all small birds, or compound roste-meates, as *Oliues* of Veale, Haslets; a pound of butter roasted; or puddings simple of themselues; and many other such like, which indeed would be suddenly & quickly dispatcht, because it is intended in Cookery, that on of these dishes must be made ready whilst the other is in eating. Then to know the complexions of meates, as which must be pale and white rosted, (yet thorowly rosted) as Mutton Veale, Lambe, Kid, *Capon*, *Pullet*, *Pheasant*, *Partridge*, *Quaile*, and all sorts of middle and small land, or water-fowle, and all small birds, and which must be browne rosted, as Beefe, venison, Porke Swannne, Geese, Pigges, Crane, Bustards, and any large fowle, or other thing whose flesh is blacke....[fish omitted] Page 81-83 in the Michael Best edition.

Then to know the best bastings for meat, which is sweet butter, sweet oyle, barreld butter, or fine rendred vp seame with *sinamom*, *cloues*, and *mace*. There be some that will bast onely with water, and salt, and nothing else; yet it is but opinion, and that must be the worlds Master alwaies. Page 84 in the Michael Best edition.

Markham later offers this advice on serving of the meats:

after them all her boyld-meates in their degrees, as simple-broths, stewd-broth, and the boylings of sundrie Fowles. Next them all sorts of Rost-meates, of which the greatest first, as Chine of beeffe or Surloine, the Gigget or Legges of Mutton, Goosse, Swan, Veale, Pig, Capon, and such like. Then bak't-meates, the hot first, as Fallow-deare in Pastie, Chicken, or Calues-foote pie and Douset. Then cold bak't-meates, Pheasant, Partridges Turky, Goose, Woodcock, and such like. Page 122 in the Michael Best edition.

Modern working recipes can be found in Brears **CDTudor**.

Good Pies of the Best/Shred Pyes of the Best

The wording changes here from the 1570 and 1573 editions. There are no problems with locating pie recipes. (Pastry recipes are somewhat harder, but that is another matter for another day.) **OED** suggests these shred pyes are forms of minced or mince meat pies. One of the earliest printed recipes for mince pies appears in **The Good Hous-wiues Treasurie**, dating from 1588. (I am presently editing the volume for publication in 2017.)

To make minst Pyes.

TAke your Veale and perboyle it a little, or mutton, then set it a cooling: and when it is colde, take thŕee pound of suit to a legge of mutton, or fower pound to a fillet of Veale, and the~ mince them small by them selues, or together whether you will, then take to season them halfe an vnce of Nutmegs, half an vnce of cloves and Mace, halfe an vnce of Sinamon, a little Pepper, as much Salt as you think will season them, either to the mutton or to the Veale, take viij. yolkes of Egges whe~ they be hard, half a pinte of rosewater full measure, halfe a pound of Suger, then straine the Yolkes with the Rosewater and the Suger and mingle it with your meate, if ye haue any Orrenge or Lemmans you must take two of the~, and take the pilles very thin and mince them very smalle, and put them in a pound of currans, six dates, half a pound of prunes laye Currans and Dates vpon the top of your meate, you must take two or thŕee Pomewaters or Wardens and mince with your meate, you maye make them woorsse if you will, if you will make good crust put in thŕee or four yolkes of egges a litle Rosewater, & a good deale of suger.

Modern working recipes for mince pies can be found in Brears **CDTudor** on page 164 and 344. Additional pie recipes are indexed in the volume.

Pig

I don't suppose one will roast a pig, should you like to try, here's Gervase Markham's recipe:

To roast a Pigge curiously, you shall not scald it, but draw it with the haire on, then hauing washt it, spit it and lay it to the fire so as it may not scorch, then being a quarter roasted, and the skinne blistered from the flesh, with your hand pull away the haire and skinne, and leaue all the fat and

flesh perfectly bare: then with your knife scotch all the flesh downe to the bones, then bast it exceedingly with sweet butter and creame, being no more but warme; then dredge it with fine bread-crummes, currants, sugar and salt mixt together, and thus apply dredging, vpon basting, and basting vpon dredging, till you haue couered all the flesh a full inch deepe: Then the meat being fully rosted, draw it and serue it vp whole... Markham Page 86-87 in the Michael Best edition.

Brears notes in his **CDTudor** volume that he omitted recipes for items like whole pigs. If I were going to roast one these days, I'd check out modern regional barbecue cookbooks for roasting instructions and temperatures.

Veale, Goose, Capon,

Gervase Markham in 1623 would write

If you will boile *Chickens*, young *Turkies*, *Pea-hens*, or any house-Fowle daintily, you shall after you haue trimmed them, drawne them, trust them, and washt them, fill their bellies as full of *Parsly* as they can hold; then boile them with salt and water onely till they be enough: then take a dish and put into it veriuice, and *butter*, and *salt*, and when the *butter* is melted, take the *Parsly* out of the *Chickens* bellies, and mince it very small, and put it to the veriuice and *butter*, and stirre it well together; then lay in the *Chickens*, and trimme the dish with sippets, and so serue it foorth. Page 79 in the Michael Best edition.

Modern recipes are again found throughout Brears.

Turkey wel drest

Yes, by this time turkey was a common bird for the festive table. See my article on turkeys for recipes and details:

Holloway, Johnna. “Unjoynt that **Turkey** and Serve it Forth.” [Published in “**The Pale**”, Volume 46, Number 7, November 2008]. Online at: <http://www.medievalcookery.com/notes/turkey.pdf>

Chese

“The Dairy is Cheese, of which there be diuers kinds...,” writes Markham. No doubt, Gervase would be amazed at the wide, even world-wide, availability of artisan and traditional cheeses today. As a practical note, I know that it is easy to spend more per pound on imported cheeses than on the meats for a feast. It is hard to strike that balance between appropriateness and costs when all the offered samples are so delicious and tempting. C. Anne Wilson and Peter Brears both contain lots of material on historical cheeses and cheese making. Also see the new just published **Oxford Companion to Cheese**, 2016 for more information.

Apples

“Cambridge scholar Master Henry Buttes in 1599 suggested apples be served as: “Roast, baked, stewed, powdered with sugar and aniséd comfits”; Buttes’ mere suggestion might be recipe enough for many diners even today. A year later in 1600 William Vaughan would in **Naturall and Artificial Directions for Health** answer the question “What is the vse of Apples?” To this self query, he would answer much more simply than Maister Buttes, “Old and ripe Apples roasted, baked, stewed, or powdered with sugar & annise seede, do recreate the heart, open the winde pipes, and appease the cough.”” Holloway.

For an extensive discussion on apples with history, recipes, notes on regional orchards, and varieties, please see my article “Apple-Time” which appears in **The Citadel**. Fall 2014. <https://cynnabar.org/files/Citadel2014-Fall.pdf>

Nuttes

These might have been chestnuts, filberts, hazelnuts, and walnuts. Imported nuts included almonds and pine nuts. See C. Anne Wilson for more details.

jollie Caroles to here,

Tusser made his living in part through the years as a musician and chorister, so it is not surprising that he ends on the note of calling for jolly carols to sing and hear.

Notes for Additions

Tusser includes no vegetables or side dishes, so no doubt a few should be added. Tusser mentions the growing of cabbages, cucumbers, endive, artichokes, beans, carrots, citrons, goordes, pompons, parsnips, peas, rapes, and turnips. Leeks and onions, as well as lettuce are also mentioned. Possibly a composed winter salad would also work. Again, see Brears for suggestions.

Tusser at one point speaks of “At Christmas we banquet,” but he includes none of the traditional banqueting fare. For a list of the items, which comprise the Elizabethan banquet, we will turn to Gervase Markham’s instructions for the housewife:

Thus hauing shewed you how to Preserue, Conserue, Candie, and make Pastes of all kinds, in which foure heads consists the whole Art of banqueting dishes, I will now proceede to the ordering or setting forth of a Banquet, wherein you shall obserue, that March-panes haue the first place, the middle place, and last place; your preserued fruits shall be disht vp first, your Pastes next, your wet Suckets after them, then your dried Suckets, then your Marmelades and Goodiniakes, then your Cumfets of all kinds; next, your Peares, Apples, Wardens bak’t, raw or roasted, and your Oranges and Lemons sliced; and lastly your Wafer cakes. Thus you shall order them in the Closet; but when they goe to the table, you shall first send forth a dish made for shew onely, as Beast, bird,

Fish, or Fowle, according to inuention: then your Marchpane, then Preserued Fruite, then a Paste, then a wet Sucket, then a drie Sucket, Marmelade, Cumfets, Apples, Peares, Wardens, Oranges and Lemmons sliced; and then Wafers, and another dish of preserued Fruites, and so consequently all the rest before: no two dishes of one kind going or standing together, and this will not onely appeare delicate to the eye, but inuite the appetite with the much varietie thereof. Page 121 in the Michael Best edition.

Merry Christmas and Happy Holidays Everyone. Be merry and have cheer before we must in Tusser's own words once more "Bid Chrystmas adue."

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Additional

Need original Elizabethan cookbooks? The website **Medievalcookery.com** provides an easy way to numerous historical and original English works, including a number of 16th century and early 17th century cookbooks. The Midrealm's Master Edouard Halidai (Daniel Myers) created and operates the invaluable site.

Day, Ivan. <http://www.historicfood.com/portal.htm> was Ivan Day's wonderful website. His blog *Food History Jottings* was at foodhistorjottings.blogspot.com/ Catch him these days on Instagram.

One of his YouTube contributions is "Supper with Shakespeare: The Evolution of English Banqueting" which highlights an exhibit on the banquet from the Minneapolis Institute of Arts in 2012.

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My article "Sources for Recreating the Shakespearean Era Feast" by THL Johnnae llyn Lewis, CE may be of value in recreating Tusser's feast. See *The Fret Knot* (the quarterly newsletter of the Barony of Altavia, Kingdom of Caid) April-June 2016 issue or find it here as part of the Citadel, Barony of Cynnabar.

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