

# The Tydes

Volume 45, Issue 2 \*\* Anno Societatis LVIII (58th year of the Society) \*\* Jul 2023 (common era)

A monthly newsletter serving the Barony of Lyondemere, Kingdom of Caid [coastal Los Angeles area, CA]



Photos from Lyondemere Anniversary  
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Volume 45 (in Lyondemere's 45<sup>th</sup> Year), Issue 2 \*\* A.S. LVIII \*\* Jul 2023

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**Chronicler** (Newsletter Editor): Dame Eilidh Swann

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**Articles and Artwork** (including photos) are due by the 25th of each month, for the following month's publication. If you have difficulties with this deadline, please contact the Chronicler in advance, at [chronicler.officer@lyondemere.sca-caid.org](mailto:chronicler.officer@lyondemere.sca-caid.org)

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# From the Baron and Baroness



From the Baron and Baroness Lyondemere, we send greetings.

Our heartfelt thanks to all who attended and helped with Anniversary this past month. It was a splendid day and tournament that did honor to our Barony! Many special thanks to Séamus, Machime, and a very special thank you to their retired Excellencies Arwen and Guillem. We are so in debt to your generosity and support—thank you from the bottom of our hearts!

We hope to see many of you at Coronation, Festival of the Rose, and Consort's Champion in the next weeks. When we attend you are all welcome in our pavilion. See you there!

Long Live Lyondemere!

Baron Gareth and Baroness Alatiel

Photo from Lyondemere Anniversary  
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## Upcoming Baronial Progress

Jul 1 – *St. Corrigan's (tentative)*  
Jul 8 – Coronation Calafia  
Jul 9 – Privy Council  
Jul 15 – Consort's Champion Isles  
Jul 16 – Consort's Champion Ranged Weapons Lyondemere  
Aug 19 – Festival of the Rose Gyldenholt  
Aug 26 – Pirate Picnic Darach  
Sep 9 – Crown Starkhafi  
Sep 16 – Angels Anniversary  
Oct 3-9 – GWW  
Oct 14 – Pirate Tourney Nordwache  
Oct 28 – Dreiburgen Anniversary  
Nov 4 – Calafia Anniversary

Also posted at <https://lyondemere.sca-caid.org/baronage/>



## Chronicler's Comments

Hello again, Lyondemere!

I hope you enjoyed catching up in June on all the doings over the past several months. Can you believe how much has happened in 2023 already?

I'm very grateful to THLady Johanna for sending in several articles for the next several issues of The Tydes. In addition, THLord Thomas Whitehart has dug into his archive and sent me at least a year's worth of material!

What are you researching or working on lately? What would you like to see in our newsletter? What can you share? We'd love to see your passions represented in these pages.

Most sincerely,

Dame Eilidh Swann  
Seneschal and (interim)  
Chronicler



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# Photos from Lyondemere Anniversary



Baroness Alatiel and Mistress Astra



Marshal, Lord Fearghus



Event Steward, Lord Séamus



Newest Duellist, Joaquin of Lyondemere  
Accompanied by THLady Cassandre Loustaunau



Watching the Finals at Anniversary



Court Baronies bestowed on Arwen and Guillem



Baroness Eowyn in the theme of  
Heraldry, with Baron Jamal

Photos from Lyondemere Anniversary  
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## Photos from Archery and Thrown Weapons



Archers on the line



Newest Archery Champion



End of Event Court

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## Tri-Barony Scriptorium

The **Tri-Barony Scriptorium** will run every month hosted by the Kingdom Scribe Amarius, The Honorable Lady Valeria Cabriell at 15508 Piuma Ave. Norwalk CA 90650. All are welcome – Most conveniently serving the baronies of Lyondemere, Gyldenholt, and Angels!

Never been to a scriptorium? We work with manuscript arts: calligraphy and illumination (painting/gilding). Training and supplies are available for free. The house has been specifically designed to be a great scriptorium space with oversized tracing boards, a prosumer printer that will print manuscript references at size, a flat file full of good paper, and plenty of supplies that are just waiting for someone to use them.

The scriptorium runs from 11 AM–6 PM but there's no pressure to attend the whole thing. It is just easier, once set up, to work continuously for a while. Drop by for however long you want to come. We'll have food and snacks (though potluck contributions are certainly welcome). Contact [scribe.armarius@sca-caid.org](mailto:scribe.armarius@sca-caid.org) with any questions.

Sunday **Jul 16**: <https://www.facebook.com/events/931473141464783/931473168131447/>

Sunday **Aug 20**: <https://www.facebook.com/events/931473141464783/931473148131449/>

Sunday **Sep 17**: <https://www.facebook.com/events/931473141464783/931473151464782/>

Sunday **Oct 15**: <https://www.facebook.com/events/931473141464783/931473154798115/>

Sunday **Nov 19**: <https://www.facebook.com/events/931473141464783/931473158131448/>

Sunday **Dec 17**: <https://www.facebook.com/events/931473141464783/931473164798114/>

## Feature Article

# Recipes Associated with an English Summer

By THL Johnnae llyn Lewis, CE

*Now welcome, somer, with thy sonne softe,  
Chaucer. The Parliament of Fowls. c. 1381*

Among the oft-repeated instructions for carving and serving of various dishes and meats, Wynkyn de Worde's *The Boke of Keruyng* (Book of Carving) of 1508 contains suggested menus, which divide the season of Summer into two parts. The first part is from the Feast of Pentecost until Midsummer with the second being from Midsummer to Michaelmas. For those of us living in the 21st century who commonly think of Summer as the season between Memorial Day to Labor Day or more formally the days between the Summer Solstice to the Autumnal Equinox (or quite frankly those days between the end of the school year to the start of the school year), it might seem odd to think of Midsummer as being a specific date, but it is and was. Midsummer is also known as St. John's Day, celebrating the nativity and feast day of St. John the Baptist. The solstice may vary between June 20th and June 22nd. St John's Day is June 24th with St. John's Eve being June 23rd. So yes, Midsummer occurs just a few days after the Summer solstice! By tradition Midsummer was a time of revelry and bonfires. Shakespeare even has Olivia in the play *Twelfth Night* say, "Why, this is very midsummer madness," knowing his audience would be well aware of the merriment of a Midsummer eve and day.

Among the foods for late Spring until early Summer mentioned in the 1513 edition of *The Boke of Keruyng*, we find "befē, motton, capons" (which might be sodden or roasted), "tussell charlet or mortrus with yonge geese, vele, porke, pygyons or chekyns roasted with payne puffed. ...Here endeth the feest from Pentecost to mydsomer." The suggested foods for "the feest of saynt Iohn the baptyst vnto Myghelmase" include

*"potage, wortes, gruell, & fourmenty with venyson and mortrus and pestelles of porke with grene sauce." Then follows: "Rosted capon, swanne with chawdron." There follows "potage," "rosted motton, vele, porke," and a selection of fowl, including "chekyns or endoured pygyons, heron." Then come the "fruyters or other bake metes."*

The Boke of Keruyng. [London: Wynkyn de Worde, 1508, 1513.]

This advice regarding serving and carving of various foods along with the menus given in *The Boke of Keruyng* would be repeated in later cookery English books well into the late 17th century. Thomas Dawson in the late 16th century would repeat the same advice in *The Second Part of the Good Hus-*

wiues Iewell. Dawson also includes this "goodlye" recipe which mentions summer.

### **A goodlye secret for to condite or confite Orenge, citrons, and all other fruites in sirrop.**

*Take Cytrons and cut them in peeces, taking out of them the iuice or substance, then boyle them in freshe water halfe an hower vntill they be tender, and when you take them out, cast the in colde water, leaue them there a good while, the set them on the fire againe in other freshe water, doo but heat it a little with a smal fire, for it must not seeth, but let it simper a litle, continue thus eight daies together heating the euery day in hot water: some heat ye water but one day, to the end that the citrons be not too tender, but change the freshe water at night to take out the bitternesse of the pilles, the which being taken away, you must take suger or Hony clarified, wherein you must the citrons put, hauing first wel dried them from the water, & in witer you must keep the from the frost, & in Sommer you shal leaue the there all night, and a daye and a night in Honie, then boile the Honie or Sugar by it selfe without the orenge or Citrons by the space of halfe an hower or lesse with a little fire, and beeing colde set it againe to the fire with the Citrons, continuing so two morninges: if you wil put Honnie in water and not suger, you must clarifie it two times, and straine it through a strainer: hauing thus warmed and clarified it you shall straine and sette it againe to the fire, with Citrons onely, making them to boyle with a soft fire the space of a quarter of an houre, the take it from the fire & let it rest at euery time you do it, a day & a night: the next morning you shall boyle it againe together the space of half an hower, and doo so two morninges, to the end that the Honie or suger may be well incorporated with the Citrons. All the cunning consisteth in the boyling of this sirrope together with the Citrons, and also the Sirrope by it selfe, and heerein heede must be taken that it take not ye smoke, so that it sauour not of the fire: In this maner may be drest the Peaches, or Lemmons Orenge, Apples, greene Walnuts, and other liste being boiled more or lesse, according to the nature of the fruits.*

Dawson, Thomas. *The Second Part of the Good Huswiues Iewell*. London: 1597.

Also printed in the 1590s was *The Good Huswiues Handmaid, for Cookerie in her Kitchin in dressing all maner of meat, with other wholsom diet, for her & her houshold. &c.* This work offers a recipe for summer chicken pies.

### **To bake chickins in Summer.**

*CVt off their feete, trusse them in the coffins. Then take for euerie Chicken a good handfull of Gooseberries, and put into the pie with the Chickens.*



*Then take a good quantity of butter, and put about euerie chicken in the pie. Then take a good quantitie of Sinamon, and ginger, and put it in the pie with salt and let them bake an houre, when they be baked, take for euerie pie the yolke of an eg, and halfe a goblet full of vergious and a good quantie of sugar, and put them altogether into the pie to the chickens, and so serue them. (Page 20)*

Contrast with

### **To bake chickens in winter.**

*CVt of their feete, and trusse them, and put them in the pies, take to euerie pie a certaine of Corrans or Prunes, and put them in the pie with the Chickens. Then take a good quantity of Butter to euerie chicken, and put in the pie: then take a good quantity of ginger, and salt and season them together, & put them in the pie, let it bake the space of an houre & a half, whe they be baken, take sauce as is afore said, and so serue them in. (Page 20)*

The Good Huswiues Handmaid also includes this recipe for a manchet, which notes differences between summer and winter baking.

### **The making of manchets after my Ladie Graies way.**

*Take two pecks of fine flower, which must be twice boulded, if you will haue your manchet very faire: Then lay it in a place where ye doe vse to lay your dowe for your bread, and make a litle hole in it, and take a quart of fair water blood warme, and put in that water as much leauen as a crab, or a pretie big apple, and as much white salt as will into an Egshell, and all to breake your leuen in the water, and put into your flower halfe a pinte of good ale yest, and so stir this liquor among a litle of your flower, so that ye must make it but thin at the first meeting, and then couer it with flower, and if it be in the winter, ye must keep it very warm and in summer it shall not need so much heate, for in the Winter it will not rise without warmeth. Thus let it lie two howers and a halfe: then at the second opening take more liquor as ye thinke will serue to wet al the flower. Then put in a pinte and a halfe of good yest and so all to breake it in short peeces, after yee haue well laboured it, and wrought it fīue or sixe tymes, so that yee bee sure it is throughlie mingled together, so continue labouring it, til it come to a smooth paste, and be well ware at the second opening that ye put not in too much liquor sodenlie, for then it wil run & if yee take a litle it wil be stiffe, and after the second working it must lie a good quarter of an houre, and kēep it warme: then take it vp to the moulding board, and with as much spēede as is possible to be made, mould it up, and set it into the ouen, of one pecke of flower ye may make ten cast of Manchets faire and good. (Page 51-52.)*

*The good Huswiues Handmaid. [Sometimes cited as: A Booke of Cookerie, otherwise called the good huswiues handmaid.] [London] : [E. Alde, 1597]*

The 1598 *Epulario*, or *The Italian Banquet* also includes a few recipes which mention Summer. Here we find a recipe for a sweetmeate and a recipe for the color blue.

### **To make a kind of Leach.**

*Take the yolkes of foure egges, halfe an ounce of Sinamon, foure ounces of Sugar, two ounces of Rosewater, and foure ounces of the iuice of Orenge, beate all these thinges together, and boile them and make it somewhat yellow, this is common in summer time.*

### **To make a skie colour sauce in summer.**

*Take wild mulberies which grow in the Hedges, and a few stamped Almonds with a little Ginger, temper all this with Veriuiue and straine it.*

*Epulario, or The Italian banquet. London: 1598.*

Likewise, John Partridge offers up a seasonal recipe for a rose vinegar.

### **To make Uineger of Roses. Chapter. viii.**

*IN Sommer time when Roses blowe, gather them ere they be full spred or blowne out, and in dry wether: plucke the leaues, let them lye halfe a day vpon a fayre borde, then haue a vessel with Uineger of one or two gallons (if you wyll make so much roset,) put therein a great quantity of the sayd leaues, stop the vessell close after that you haue styrred them wel together, let it stand a day and a night, then deuide your Uineger & Rose leaues together in two parts put the in two great Glasses & put in Rose leaues ynoughe, stop the Glasses close, set them vpon a Shelve vnder a wall syde, on the Southside wtout your house where the Sonne may come to them the most parte of the daye, let them stande there all the whole Somer longe: and then strayne the vineger from the Roses, and keepe the vinegre. If you shall once in .x. dayes, take and strain out Rose leaues, and put in newe leaues of halfe a dayes gatherynge, the vyneger wyll haue the more flauor and odour of the Rose.*

*You may use in steede of Uinegre, wyne: that it may wexe eygre, and receiue ye vertue of the Roses, both at once. Moreouer, you may make your vineger of wine white, red, or claret, but the red doth most binde the bellie, & white doth most lose. Also the Damaske Rose is not so great a binder as the red Rose, and the white Rose loose th most of all: wereof you may make vinegre roset.*

*Thus also, you may make Uinegre of Uiolets, or of Elder flowers: but you must first gather & use your*

flowers of Eldern, as shalbe shewed hereafter, when we speake of makynge Conserue of Elderne flowers.

Partridge, John. *The Tresurie of commodious Conceits*. 1573\*\*

Although his works are published in the early 1600s, the author John Murrell is worth mentioning because this work distinctly mentions “Summer” on the work’s actual title page. It reads:

#### A NEVV BOOK OF COOKERIE.

Wherein is set forth a most perfect direction to furnish an extraordinary, or ordinary-feast, either in Summer or Winter.

Then on page one, we are told:

“BY reason of the generall ignorance of most men in this practise of Catering. I haue set downe here a perfect direction how to set forth an extraordinary Dyet for the Summerseason, when these things mentioned may easily be had.”

Page 2 promises:

“Also, another Direction for another seruice for the Winter season, of twenty Dishes to the first Messe, and as many to the second Course to the same messe: so that in al there be forty Dishes to the messe although it be contrary to the other seruice of the Summer season.”

He then provides this bill of fare, which would indeed provide an extraordinary meal:

“A Bill of service for an extraordinary Feast for Summer season, 50. dishes to a Messe.

1 A Grand Sallet. 2 A boyld Capon. 3 A boyld Pike. 4 A dish of boyld Pea-chickens, or Partridges, or young Turkey chicks. 5 A boyld Breame. 6 A dish of young Wild-ducks. 7 A dish of boyld Quails. 8 A Florentine of Puffpaste. 9 A forc’d boild meat. 10 A hansh of Venison roasted. 11 A Lombard Pye. 12 A Swan. 13 A Fawne or Kid, with a Pudding in his belly, or for want of a Fawne you may take a Pigge and fley it. 14 A Pasty of Venison. 15 A Bustard. 16 A Chicken Pye. 17 A Pheasant or Powtes. 18 A Potato Pye. 19 A Couple of Caponets. 20 A set Custard.

The second Course.

1 A Quarter of a Kid. 2 A boyld Carpe. 3 A Heron or Bitter. 4 A Congers head broyled, or Trouts. 5 A

Hartichoake pie. 6 A dish of Ruffs or Godwits. 7 A cold bak’d meate. 8 A sowst pigge. 9 A Gull. 10 A cold bak’d meat. 11 A sowst pike, Breame, or Carp. 12 A dish of partridges. 13 An Orengado pye. 14 A dish of Quails. 15 A cold bak’d meate. 16 A fresh Salmon, pearch or Mullet. 17 A Quodding Tart, Cherry, or Goosebery Tart. 18 A dryed Neates-tongue. 19 A Iole of Sturgeon. 20 A sucket Tart of puffpaste.

The third Course for the same Messe.

1 A Dish of Pewets. 2 A Dish of Peaches. 3 A dish of gréen Pease, if they be dainty. 4 Dish of Dotrels. 5 A dish of Hartichoakes. 6 A dish of buttered Crabs. 7 A dish of Prawnes. 8 A dish of Lobstars. 9 A dish of Anchoues. 10 A dish of pickled Oysters.

Murrell, John. *Murrells two books of cookerie and carving*. (This combined late edition is dated 1641.)

Lastly, a search through the early English cookery books printed prior to 1700 finds the work with the most recipes mentioning the season of Summer appears to be Robert May’s 1660 classic cookery book ***The Accomplisht Cook, or The Art and Mystery of Cookery***. May, who was born in 1588, includes recipes for alternative summer versions of recipes for pigeons, fillet of beef, mutton, veal, sturgeon, lobsters, bisk or Battalia pie, and “Paste for made dishes in summer.” I will end by mentioning the 1608 *The Closet for Ladies and Gentlewomen*\*\*\*. The work may not directly mention the season of Summer, but the work is worth examining for its numerous recipes for confections, pastes, and waters made of flowers and herbs, all suitable for summer feasts and banquets.

Happy Summer, everyone.

Sources are as indicated.

For more on Robert May, see: Holloway, Johnna. “An Appreciation of Robert May.” ***Tournaments Illuminated***. #188. 4th quarter. 2013. pp 25-27, 32.

\*\* Partridge, John. ***The Tresurie of commodious Conceits*** of 1573 may be found online in a transcription © 2010 by Johnna Holloway. Web. Medieval Cookery.com.

<http://www.medievalcookery.com/notes/tresurie.pdf>

\*\*\* ***The Closet for Ladies and Gentlewomen*** of 1608 may be found online in an edited and annotated edition © 2011 by Johnna Holloway. Web. Medieval Cookery.com.

<http://www.medievalcookery.com/notes/1608closet.pdf>

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# Local Events of Interest

## Getty Museum

**Sunday, July 9, 2023 \* 10 AM to 5 PM**

Many of your SCA friends are staffing an amazing event at the Getty Museum! The event is free to attend, so come on out to see us and enjoy the grounds of this lovely resource in our very neighborhood.

From the Getty promo page:

Join us for a fun-filled festival inspired by medieval play and pastimes! Arrive in costume or create your own custom tunic and immerse yourself in a medieval village where you can learn a courtly dance, sing with wandering minstrels, and meet Angel, a medieval-breed pony. Play traditional games, try your hand at sword fighting, or storm the castle with foam swords and shields on the Getty's expansive garden lawns. Whether you come for the finery or the fighting, it's a good time for all! This event is free and available to all visitors

Getty Museum Event Link: [gtv.art/415Z5kk](https://gtv.art/415Z5kk) \*\*  
Getty Center: 1200 Getty Center Drive, Los Angeles, CA 90049



Promo photo for the Getty Event, from the  
Pas d'Arms at Great Western War 2022,  
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Drollery detail of f. 325r (p. 661) of the Hours of Charles the Noble,  
displaying a half-man, half-beast playing the vielle, a kind of fiddle,  
Master of the Brussels Initials and Associates.

## 4th Tuesday Singing for Fun - English Renaissance Songs in San Pedro

**Tuesday, July 25, 2023 \* 7 PM**

It can be delightful to join a group of fellow singing enthusiasts even if your voice is not up to concert standards. This a series of 4th Tuesday English song session for singers at various skill levels. It's nice if you can read music, but not essential if you have a good ear and can follow along with other singers.

This is not about performance, though if we get good after a few months, we might open things up to an audience. Come out to participate in the joy of harmony singing with others who enjoy this delightful and ethereal music.

Reserve in advance to receive a list of songs with a link to download sheet music. If you just show up, we will have some copies available, but it helps to know how many people are coming. This event is free, but donations are gratefully accepted – suggested amount \$5.00. Sessions led by Art Kaufmann, who is well known for his work with madrigal groups and Welsh choirs. Free reservation and music:

<https://www.eventbrite.com/e/singing-for-fun-english-renaissance-songs-in-san-pedro-tickets-667948591217>

Richard Foss, Executive Director  
[richard@collageartculture.org](mailto:richard@collageartculture.org)

Collage: A Place for Art and Culture  
731 S. Pacific Avenue San Pedro, CA 90731



Der Spiegel des Menschlichen lebens, Woodcut, 23 July 1479,  
Harris Brisbane Dick Fund, 1926 - Metropolitan Museum of Art  
Accession Number: 26.100.1

# Baronial Meetings and Workshops

Meetings may be rescheduled or cancelled without notice, especially around holidays and inclement weather.

For the most up-to-date announcements, see our FB group <https://www.facebook.com/groups/Lyondemere>, email list (join at <https://groups.io/g/scalyondemere>), or our Discord server at <https://discord.gg/vG7vAbeavJ> where we typically cross-post changes in schedules.

## Regularly Scheduled Activities

There are a number of meetings or workshops held throughout the month for your participation. Most of them do not require any special costuming or equipment, with the exception of the martial arts. If you have any questions, please feel free to contact the officers and coordinators.

## Meetings

### Baronial Council Meeting

Virtual for now, first Monday of the month, 7:30 PM – Join us on the first Monday of every month for our Baronial Council meeting. Meetings are open to everyone. Officers and Guilds report on the month's events, and general information about upcoming events is discussed. **Zoom** link shared to FB group, groupsio email list, and Discord. No costuming required. Questions? Contact the Seneschal – [seneschal.officer@lyondemere.sca-caid.org](mailto:seneschal.officer@lyondemere.sca-caid.org)

## Marshal Arts

**Archery Practice Thursdays at 7 PM** – Weeknight Lyondemere Archery Practice will be held at Rancho Park on Thursdays starting around 7 PM. Loaner gear is available by prior arrangement, please contact the Captain of Archers to inquire (email below). Free lessons for beginners. As always, all archers of Caid are welcome to participate. Please contact the Captain of Archers at [archerymarshal.officer@lyondemere.sca-caid.org](mailto:archerymarshal.officer@lyondemere.sca-caid.org) if you have any questions.

**Rancho Park Archery Range** can be found at 2551 Motor Ave., Los Angeles, CA 90064. Come in on

the parking lot marked with the Archery Range sign. Drive past the front lot to the back lot and park.

**Archery Practice, Sundays at 12:30 PM** – Located at El Dorado Park starting around 12:30 PM and continuing until 4:30 PM. Practices will not be held when conflicting with other local, official events, or when temperatures exceed 99 degrees.

Loaner gear is available. Free lessons for beginners. As always, all archers of Caid are welcome to participate. Please contact the Captain of Archers at [archerymarshal.officer@lyondemere.sca-caid.org](mailto:archerymarshal.officer@lyondemere.sca-caid.org) if you have any questions.

Location: El Dorado Park (north of Spring Street), **El Dorado Regional Park**, 7550 E Spring St, Long Beach, CA, 90815 - Turn left after entering the park, the range will be on the next right. Carpooling is encouraged, as there is a \$7 parking fee at this site, and a yearly pass is also available for \$65.

## Wednesday Fighter Practice

**Fighter Practices Wednesdays** (both Armored Combat and Rapier Fencing, El Segundo), every Wednesday at 7:30 PM – **El Segundo Recreation Park**, 401 Sheldon Street, El Segundo, CA 90245 (link on Google maps)

If you have questions about armored combat, please contact the Marshal – [marshal.officer@lyondemere.sca-caid.org](mailto:marshal.officer@lyondemere.sca-caid.org) If you have questions about rapier combat (fencing), please contact the Rapier Marshal – [rapiermarshal.officer@lyondemere.sca-caid.org](mailto:rapiermarshal.officer@lyondemere.sca-caid.org)

# Photo and Artwork Credits

**cover:** Lyondemere banner; and Baron Gareth and Baroness Alatiel, invested on June 3, 2023 - Photographer: Carol Jepson

**page 3:** Baron Gareth and Baroness Alatiel, newly invested on June 3, 2023 - Photographer: Carol Jepson

**page 3:** Dame Eilidh, interim Chronicler - Photographer: Cat Ellen

**page 4:** collection of photos from Lyondemere Anniversary, June 3, 2023 - Photographer: Carol Jepson

**page 5:** collection of photos from Lyondemere Archery and Thrown Weapons, June 4, 2023 – Photographer: Cat Ellen

**page 9:** Promo photo for the Getty Event, from the Pas d'Arms at Great Western War 2022 - Photographer: Rebecca Robynson

**page 9:** [\*Der Spiegel des Menschlichen Lebens\*](#), Woodcut, 23 July 1479, Harris Brisbane Dick Fund, 1926 - Metropolitan Museum of Art Accession Number: 26.100.1

**page 9:** Drollery detail of f. 325r (p. 661) of the [\*Hours of Charles the Noble\*](#), displaying a half-man, half-beast playing the vielle, a kind of fiddle, Master of the Brussels Initials and Associates

**page 11:** Heraldry from Kingdom wiki (duellist) or drawn by Eilidh Swann (remaining images)



## Regnum (Contact Us)

**Baron Gareth** Nikodemos Somerset – [baron@lyondemere.sca-caid.org](mailto:baron@lyondemere.sca-caid.org)

**Baroness Alatiel** de Beaumont of Reading-wood – [baroness@lyondemere.sca-caid.org](mailto:baroness@lyondemere.sca-caid.org)

**Seneschal** (President): Dame Eilidh Swann – [seneschal@lyondemere.sca-caid.org](mailto:seneschal@lyondemere.sca-caid.org)

**Arts and Sciences:** Sensei Asakura Machime – [artsandsciences@lyondemere.sca-caid.org](mailto:artsandsciences@lyondemere.sca-caid.org)

**Arts and Sciences Deputy:** Baroness Arwen Baird

**Chatelaine** (Newcomers) and **Keys** (Costume Loan):

Baron Guillem Cosinier –

[chatelaine.officer@lyondemere.sca-caid.org](mailto:chatelaine.officer@lyondemere.sca-caid.org)

(interim) **Chronicler** (Newsletter): Dame Eilidh

Swann – [chronicler.officer@lyondemere.sca-caid.org](mailto:chronicler.officer@lyondemere.sca-caid.org)

[caid.org](mailto:chronicler.officer@lyondemere.sca-caid.org)

**Constable:** Lord Lupus Baltis –

[constable.officer@lyondemere.sca-caid.org](mailto:constable.officer@lyondemere.sca-caid.org)

**Exchequer** (Treasurer): Lord Gabriello de Arexio –

[exchequer@lyondemere.sca-caid.org](mailto:exchequer@lyondemere.sca-caid.org)

**Herald** (Coral Macer) (court business, artistic shield design, and names): Lord Séamus mac Néill Uí

Chonchobhair – [herald.officer@lyondemere.sca-](mailto:herald.officer@lyondemere.sca-caid.org)

[caid.org](mailto:herald.officer@lyondemere.sca-caid.org)

**Marshal: Armored Combat** (Heavy Weapons, Fighters): Lord Fearghus Cochrane –

[marshal.officer@lyondemere.sca-caid.org](mailto:marshal.officer@lyondemere.sca-caid.org)

**Marshal: Captain of Archers** (Target and/or

Combat Archery): Lady Emma Cardiganshire –

[archerymarshal.officer@lyondemere.sca-caid.org](mailto:archerymarshal.officer@lyondemere.sca-caid.org)

**Marshal: Rapier Fence** (Fencing): Lady Sadhbh

inghean Duinn –

[rapiermarshal.officer@lyondemere.sca-caid.org](mailto:rapiermarshal.officer@lyondemere.sca-caid.org)

**Social Media:** THLady Fedelm Dub -

[socialmedia.officer@lyondemere.sca-](mailto:socialmedia.officer@lyondemere.sca-Lyondemere.org)

[Lyondemere.org](mailto:socialmedia.officer@lyondemere.sca-Lyondemere.org)

**Webwright:** Lady Sadhbh inghean Duinn –

[webwright.officer@lyondemere.sca-caid.org](mailto:webwright.officer@lyondemere.sca-caid.org)

## Champions and Award Recipients

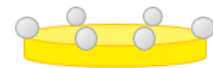
Congratulations to our Lyondemere Champions and recipients of awards in June!

### Award Recipients

- Arwen Baird - Court Barony
- Guillem Cosinier - Court Barony
- Joaquin of Lyondemere - Duellist
- Diana Marcello - Award of Arms
- Faylin of Lyondemere - Award of Arms
- Fedelm Dub - Lion's Paw (*augmentation*)
- Séamus mac Néill Uí Chonchobhair - Lion's Paw
- Asakura Machime - Sanderling
- Arwen Baird - Lion's Paw (*second award*)
- Guillem Cosinier - Lion's Paw

### Lyondemere Champions

- Armored Combat: THLord Valentine Martyn
- Rapier: THLord Nathaniel Longbow
- Archery: Gideon (*no second name*)
- Thrown Weapons: Baron Paganus Grimlove
- Arts & Sciences: Master Alesone Gray of Cranlegh



# July Calendar of Events

## Location Details and Contacts

- **Sun Jul 2** (12:30-3:30 PM) **Archery Practice (Sundays)** - El Dorado Park (north of Spring Street), 7550 E Spring St, Long Beach, CA, 90815. Email [archerymarshal.officer@lyondemere.sca-caid.org](mailto:archerymarshal.officer@lyondemere.sca-caid.org)
- **Wed Jul 5** (7:30-9:30 PM) **Fighter Practice** (Armored and Rapier Combat) - 401 Sheldon St, El Segundo, CA 90245 Near the tennis courts. email Armored: [marshal.officer@lyondemere.sca-caid.org](mailto:marshal.officer@lyondemere.sca-caid.org) and Rapier: [rapiermarshal.officer@lyondemere.sca-caid.org](mailto:rapiermarshal.officer@lyondemere.sca-caid.org)
- **Thu Jul 6** (7-9 PM) **Archery Practice (Weeknights)** - Rancho Park Archery Range, 2551 Motor Ave., Los Angeles, CA 90064. Email [archerymarshal.officer@lyondemere.sca-caid.org](mailto:archerymarshal.officer@lyondemere.sca-caid.org)
- **Sun Jul 9** (12:30-3:30 PM) **Archery Practice (Sundays)** - El Dorado Park (north of Spring Street), 7550 E Spring St, Long Beach, CA, 90815. Email [archerymarshal.officer@lyondemere.sca-caid.org](mailto:archerymarshal.officer@lyondemere.sca-caid.org)
- **Mon Jul 10** (7:30-8:30 PM) **Virtual Baronial Council Meeting** – See the email list, Facebook group, or Discord server for the Zoom link to attend. All are invited.
- **Wed Jul 12** (7:30-9:30 PM) **Fighter Practice** (Armored and Rapier Combat) - 401 Sheldon St, El Segundo, CA 90245 Near the tennis courts. email Armored: [marshal.officer@lyondemere.sca-caid.org](mailto:marshal.officer@lyondemere.sca-caid.org) and Rapier: [rapiermarshal.officer@lyondemere.sca-caid.org](mailto:rapiermarshal.officer@lyondemere.sca-caid.org)
- **Thu Jul 13** (7-9 PM) **Archery Practice (Weeknights)** - Rancho Park Archery Range, 2551 Motor Ave., Los Angeles, CA 90064. Email [archerymarshal.officer@lyondemere.sca-caid.org](mailto:archerymarshal.officer@lyondemere.sca-caid.org)
- **Sun Jul 16** (8 AM-5 PM) **Consort's Champion Ranged** (Lyondemere) - The Barony of Lyondemere is pleased to host the Consort's Champion Ranged Weapons (Archery and Thrown Weapons) competition in honor of Her Royal Majesty Lorissa du Griffin. Woodley Park Archery Range, 6331 Woodley Ave, Van Nuys, CA 91406-6473
- **Sun Jul 16** (11 AM-6 PM, open drop-in) **Tri-Barony Scriptorium** - 15508 Piuma Ave. Norwalk CA 90650
- **Tue Jul 18** (7 PM) **Virtual Scribe Night** – email [scribesegundo@sca-caid.org](mailto:scribesegundo@sca-caid.org) for Zoom link
- **Wed Jul 19** (7:30-9:30 PM) **Fighter Practice** (Armored and Rapier Combat) - 401 Sheldon St, El Segundo, CA 90245 Near the tennis courts. email Armored: [marshal.officer@lyondemere.sca-caid.org](mailto:marshal.officer@lyondemere.sca-caid.org) and Rapier: [rapiermarshal.officer@lyondemere.sca-caid.org](mailto:rapiermarshal.officer@lyondemere.sca-caid.org)
- **Thu Jul 20** (7-9 PM) **Archery Practice (Weeknights)** - Rancho Park Archery Range, 2551 Motor Ave., Los Angeles, CA 90064. Email [archerymarshal.officer@lyondemere.sca-caid.org](mailto:archerymarshal.officer@lyondemere.sca-caid.org)
- **Sun Jul 23** (12:30-3:30 PM) **Archery Practice (Sundays)** - El Dorado Park (north of Spring Street), 7550 E Spring St, Long Beach, CA, 90815. Email [archerymarshal.officer@lyondemere.sca-caid.org](mailto:archerymarshal.officer@lyondemere.sca-caid.org)
- **Tue Jul 25** – Submissions for the August Tydes are due
- **Wed Jul 26** (7:30-9:30 PM) **Fighter Practice** (Armored and Rapier Combat) - 401 Sheldon St, El Segundo, CA 90245 Near the tennis courts. email Armored: [marshal.officer@lyondemere.sca-caid.org](mailto:marshal.officer@lyondemere.sca-caid.org) and Rapier: [rapiermarshal.officer@lyondemere.sca-caid.org](mailto:rapiermarshal.officer@lyondemere.sca-caid.org)
- **Thu Jul 27** (7-9 PM) **Archery Practice (Weeknights)** - Rancho Park Archery Range, 2551 Motor Ave., Los Angeles, CA 90064. Email [archerymarshal.officer@lyondemere.sca-caid.org](mailto:archerymarshal.officer@lyondemere.sca-caid.org)
- **Sun Jul 30** (12:30-3:30 PM) **Archery Practice (Sundays)** - El Dorado Park (north of Spring Street), 7550 E Spring St, Long Beach, CA, 90815. Email [archerymarshal.officer@lyondemere.sca-caid.org](mailto:archerymarshal.officer@lyondemere.sca-caid.org)



# July 2023 (AS LVIII)

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<i>Jun 25</i> 12:30-3:30 Archery Practice	26	27	28 7:30 Fighter Practice	29 7 PM Archery Practice	30 St. Corrigan's (Dreiburgen)	<b>Jul 1</b> St. Corrigan's (Dreiburgen)
2 12:30-3:30 Archery Practice St. Corrigan's (Dreiburgen)	3	4 <b>HOLIDAY</b>	5 7:30 Fighter Practice	6 7 PM Archery Practice	7	8 Coronation (Calafia) (RP, BP)
9 12:30-3:30 Archery Practice Privy Council (RP, BP)	10 7:30 PM Virtual Baronial Council (BP)	11	12 7:30 Fighter Practice	13 7 PM Archery Practice	14	15 QC Martial (HW, Rapier, and Youth) (Shire of the Isles) (RP, BP)
16 QC Ranged Weapons (Lyondemere) (RP, BP) 11 AM-6 PM Tri-Barony Scriptorium	17	18 7 PM Virtual Scribe Night	19 7:30 Fighter Practice	20 7 PM Archery Practice	21	22 Scribal Playday (Darach)
23 12:30-3:30 Archery Practice	24	25 Tydes Submissions Due	26 7:30 Fighter Practice	27 7 PM Archery Practice	28 Pennsic	29 Summer Arts (Dreiburgen) Pennsic
30 12:30-3:30 Archery Practice Pennsic	31 Pennsic	Aug 1 Pennsic	2 7:30 Fighter Practice Pennsic	3 7 PM Archery Practice Pennsic	4 Pennsic (BP)	5 Pennsic (BP)

This calendar is compiled from the Kingdom newsletter (the Crown Prints), the Baronial calendar, and further event announcement updates. Always check with the local event host to confirm event dates and locations.  
See <https://lyondemere.sca-caid.org/events/> for a combined Caidan and Lyondemere Calendars, publicly shared with Google Calendar.  
\* **Key:** **RP** = Royal Presence; **BP** = Baronial Progress