

The Tydes

Volume 45, Issue 3 ** Anno Societatis LVIII (58th year of the Society) ** Aug 2023 (common era)

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



Their Royal Majesties Wilhelm and Lorissa, Coronation July 2023
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Volume 45 (in Lyondemere's 45th Year), Issue 3 ** A.S. LVIII ** Aug 2023

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

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Chronicler (Newsletter Editor): Dame Eilidh Swann

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Websites: The Lyondemere website can be found at <https://lyondemere.sca-caid.org/> Regional information can also be found through the Kingdom of Caid <http://www.sca-caid.org> and Corporate information can be found at <http://www.sca.org>

Addresses: Submissions, questions, and subscription requests can be sent to: chronicler.officer@lyondemere.sca-caid.org

Guide To Submissions

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

Articles: Please submit either an email, text, or Word file for all articles and columns. Email is preferred, sent to chronicler.officer@lyondemere.sca-caid.org

Artwork / Photos: Original drawings or medium- to high-resolution photos are always appreciated.

Signed Releases / Permissions to Print: Photos and Artwork must be submitted with a signed permission to use and the appropriate credit for the photographer or artist, sent to chronicler.officer@lyondemere.sca-caid.org

- **Model Release** Form: <http://chronicler.sca-caid.org/Releases/ReleaseModel.pdf>
- **Photographer Release** Form: <http://chronicler.sca-caid.org/Releases/ReleasePhotographerFillable.pdf>
- **Creative Works** Release Form: <https://www.sca.org/wp-content/uploads/2019/12/ReleaseCreative.pdf>

From the Baron and Baroness



From the Baron and Baroness Lyondemere, we send greetings.

The Queen's Archery and Thrown Weapons Champion tournament was a great success despite the high heat of the day! In fact, Her Majesty was so organized that court began and ended early so everyone could enjoy the day, before and after the tournament. We were joined by Their Excellencies from Calafia, Altavia, and Angels, as well as the Kingdom List of Archers. Many thanks to our hard-working people who organized and ran a very smooth event. Huzzah!

We are very lucky to live by the coast but please take care of yourselves in the unusual heat we are having.

As you may have heard, we are moving in mid-August (still in Lyondemere) and when settled we plan to host in-person Council Meetings again. It's time for us to enjoy each other's company in person again! We encourage anyone who wishes to get out and attend to do so. Stay posted for further details.

Machime has been hard at work setting up A&S meetings, many thanks! A&S online classes will be the third Friday of the month, hopefully starting in September.

We hope to see many of you at the Festival of the Rose in Gyldenholt this August.

Long Live Lyondemere!

Baron Gareth and Baroness Alatiel

Photo from Lyondemere Anniversary
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Upcoming Baronial Progress

Aug 19 – Festival of the Rose Gyldenholt

Aug 26 – Pirate Picnic Darach

Sep 9 – Crown Starkhafn

Sep 16 – Angels Anniversary

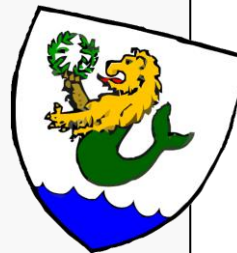
Oct 3-9 – GWW

Oct 14 – Pirate Tourney Nordwache

Oct 28 – Dreiburgen Anniversary

Nov 4 – Calafia Anniversary

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



Results of Queen's Champion Ranged Weapons * Sunday, July 16, 2023

Highest scoring in the Archery lists (15 adults, 2 youth)

- Seamus mac Nathi – Youth Archery
- Aisling O'Gregaine – Novice Archery
- Guillem Cosinier – Bowman Archery
- Gideon – Yeoman Archery
- Dafydd ap Tomas – Forester Archery
- Paganus – Bowmaster and above, Archery

Highest score in Thrown Weapons lists (3 adults)

- Paganus – Thrown Weapons

Queen's Champions

- Queen's Champion for Archery – Guillem Cosinier
- Queen's Champion for Thrown Weapons – Quintus Aelius Ajax

Chronicler's Comments

Hello friends! Do you enjoy doodling? Have you sketched clothing ideas? Is heraldry your thing? Illumination? Are you practicing anything that might look interesting in a photo or a sketch? I would love to feature your artwork! It doesn't have to be fancy (*see the quick border sketch on page 14*).

I hope all our baronial officers are thinking about ways of training others in their roles. And if anyone enjoys sharing photos, stories, and announcements, I would love to share this role with you!

Corrections

Corrections to our July 2023 issue – In our list of Awards given out at Lyondemere Anniversary, the correct spelling should have been for Lady **Faolain** of Lyondemere, Award of Arms. And in my Chronicler's column, my thanks to our arts article author should have been spelled THL **Johnnae** llyn Lewis.



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Most sincerely,

Dame Eilidh Swann

Seneschal and (interim) Chronicler

Bard of Caid Rounds of Competition

Greetings amazing bards. I, Finella Harper, the 15th Bard of Caid, am at long last able to search for my replacement. If you are interested in assuming the mantle, here is what you must know:

The first round of competition will take place at Festival of the Rose on August 19th in Gyldenholt. For this round bring a piece on the event theme of "For Honor, Love and Beauty".

The second round of competition will take place on Saturday September 2 at Highland War in Al Sahid (pending final approval with the Event Stewards). That round will be the piece that is composed on site—you will be given three words in the morning and you must compose a piece on site that day incorporating those words and perform it at the end of the day.

The final round will be at Twelfth Night (probably Jan 6th, location TBD). You will be asked to bring what you consider to be your best piece for this one. This round will be limited to the top 3 competitors based on the previous rounds.

If you are interested in competing, please sign up to do so at Festival of the Rose. There will be a sign-up sheet for performances (you do not have to be entered in the BoC competition to perform) and on the form you can indicate that you wish to enter the Bard of Caid competition. You are also welcome to reach out to me with any questions.

Best of luck to all, and happy performing!

Sign up form for Festival of the Rose:

<https://docs.google.com/forms/d/e/1FAIpQLSfct8xAFW4usdCOoSDtkpw6jNT6L8yA4poTuC6nV2qbpXQZg/viewform>



Image by Wikielwikingo Anonymous. - Own work <http://images.amazon.com/images/P/Boo000IX6O.jpg>, Public Domain, <https://commons.wikimedia.org/w/index.php?curid=9870806>

Gareth and Finding the SCA

Information and the SCA

At the risk of sounding ancient, I'm going to start at the beginning of how I got into the SCA by sheer chance. I'd read about it in my monthly D&D magazine, and not a week later saw a blurb in the local



newspaper community announcement section mentioning the Society for Creative Anachronism was hosting an event nearby. My buddies and I got a parent to drop us off at the park and we spent the day amazed, talking to folks, snapping pics with an instamatic camera and from that point on never looked back.

Weekly fighter practices, monthly business meetings, and monthly dance practices

became my social outlet. I was considerably younger than most everyone else but that didn't matter. I volunteered, became an officer and tried to do all the stuff I could. I eagerly awaited the Crown Prints, my Kingdom newsletter, with all the info for upcoming events, it had articles and contact info as well as event announcements.

My local group also had a small paper monthly newsletter with more specific info and articles. Quarterly we had the Tournaments Illuminated, and I remember when The Compleat Anachronist booklets came out with topic specific articles, no longer did I only have the library and whatever books I could find to refer to, someone had gone through the research for me!



It's a blur now, but this was all during the 80s, long before smartphones, social media platforms and online presence was even a twinkle in the eye of (social) engineers.

Fast forward to this past weekend was Coronation and the following day was the Privy Council meeting. Everyone was still gathered in a room and talking face to face, but on reflection I realized that the SCA has changed, some ways subtly, some ways quite a bit. Coronation was Live Streamed, so those not there could witness the event in real time. It wasn't like a TV or movie production, but in the back of the hall was a camera and someone monitoring the feed as things happened.

Several avid photographers were moving about while things happened, one was given an award for 'images' I believe. And the usual suspects who do prodigious selfies flitted about collecting the many portraits I would later await to see online.

On Sunday during the reports, the subject of outreach, marketing and follow through on newly interested folks was brought up frequently. QR codes with links, online presence and servers were all brought up with regularity and while I welcome the new, it occurred to me that in some ways I missed the 'good ol' days' of just paper newsletters, paper quarterly arts publishing, paper handouts and flyers, but then I realize that this nostalgia is archaic.

Yes, Gutenberg revolutionized book making with printing instead of hand copying each book, and I'm sure there were those who decried the 'new fangled' printing, but the leap forward in access and distribution of information led to advancements. In a similar way I will endeavor to keep up with the new methods of information distribution.

Baron Gareth



How Did YOU Find the SCA?

This first version of this column has been submitted by the Baron. Would you like to tell YOUR story? We'd love to hear how YOU found the SCA!

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 with any questions.

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

Reflections on Ginger for Remembraunce

By THL Johnnae llyn Lewis, CE

Gynger

Gynger doth hete the stomacke, and helpyth dygestyon: grene gynger eaten in the moreninge, fastynge, doth acuat and quicken the remembraunce.

Andrew Boorde. A Compendyous Regyment, or A Dyetary of Helth. 1542.

92: TO CANDY GINGER

Take faire & large ginger, pare it & lay it in water A day & a night. then take double refined sugar & boyle it to ye height of sugar againe, & when it beginneth to be cold, take yr ginger & stir it well about till yr sugar is hard to yr pan. then take it out rase by rase, & lay it by ye fire for 4 houres. then take a pot & warme it & put the ginger in it, then ty it very close & every second morning, stir it about roundly, and it will be A rock candy in A very short space.

pp.283-284

106: TO MAKE GREEN GINGER

Take ginger, pare it, & lay it in soack 2 days in white wine. then take ye weight in sugar, with which let it boyle leasurely halfe a day at least, & then pot it up.

pp. 290

The above recipes are from the Tudor-Jacobean manuscript known as *A Booke of Sweetmeats*, as found in *Martha Washington's Booke of Cookery*. The manuscript was edited by the food historian Karen Hess. She dated the manuscript's recipes as 1580-1625. When I did the initial work on

adapting these recipes some eighteen years ago, I had not yet edited and annotated the confectionary text *A Closet for Ladies and Gentlewomen*. The *Closet* first appeared in the Stationers' Records in 1602 and was printed in 1608, making it a true Elizabethan-Jacobean printed cookery or confectionary book. In that volume, there appears this recipe:

[20] To Candy Ginger.

Take very faire and large Ginger, and pare it, and then lay it in water a day and a night, then take your double refined suger, and boyle it to the height of Suger againe, then when your suger beginneth to bee cold, take your Ginger, and stirre it well about while your suger is hard to the panne, then take it out race by race, and lay it by the fier for foure howers, then take a pot and warme it, and put the Ginger in it, then tye it very close, & euery second morning stirre it about roundly, and it will be rocke Candied in a very short space.

After having closely examined *A Closet for Ladies and Gentlewomen*, I suspect it served as the copy text for many of the recipes in *A Booke of Sweetmeats*. See my edited edition *A Closet* for more notes, comments, and recipe parallels. During the past eighteen years the number of early printed books on the web has expanded, and keyword searches run through texts today also yield additional recipes. Originally, I was simply working out straight forward recipes for candied ginger and writing up the results. My interests in the history, parallels and expanding universe of ginger and ginger recipes came later.

TO PROCEED

On Raw Ginger and Sugar

To make these recipes, one begins as the recipes indicate with fresh ginger. Ginger root is, actually not a root, but a rhizome of the tropical herbaceous plant

Zingiber officinale. It's been used since prehistoric times in southern Asia and was one of the main spices of medieval Europe. Harold McGee notes much of the US market ginger traditionally now comes from Hawaii where the harvest runs from December to June.



By Franz Eugen Köhler, Köhler's Medizinal-Pflanzen - The Internet Archive List of Koehler Images, Public Domain, <https://commons.wikimedia.org/w/index.php?curid=5111564>

One can haunt various ethnic markets (Middle Eastern or Asian are good choices) or one can resort to the local mega-mart (as Alton Brown calls them). Either way these days one will find normally mature large ginger roots of varying price and quality. Organic ginger was available in 2005-2006 but it was running as much as nine to ten dollars a pound. Grocery store or mega-mart ginger by comparison was selling then for \$2.49 to \$2.99 per pound and served the purpose here. Specialty gourmet ginger from Brazil was \$3.99 per pound in July 2011. (The rhizomes from Brazil were large and of great quality but they were also extremely fibrous, and reasonably hot.) In 2022 following the pandemic and shopping/shipping shortages, ginger locally in August 2022 was \$3.99 and was being sourced from Costa Rico. In 2023 it was advertised as \$3.99 with Amazon offering organic ginger as \$13.99 per pound.

Pay attention as some rhizomes hide rotten cores which must be discarded. Check to see if the rhizomes are soft. Market ginger will often vary in the degree of sweetness or heat. Toughness of the fiber may vary from piece to piece. Pungency varies widely. Sometimes one can find young and green rhizomes. Do try different markets and keep notes as to sources. With experience, one can pick usually pick out the best of the lots offered. According to *Cook's Illustrated* one should store ginger in the refrigerator and leave it

unwrapped. Wrapping in plastic encourages spots of mold.

I normally started with three pounds of raw ginger and ten pounds of white granulated cane sugar for these batches with the intention of making versions of both. I never used all the sugar, but it's a good policy to have it on hand, in case a syrup batch overcooks and needs replacing. I only use cane sugar in my confectionary work. I find it works better. You may utilize beet sugar if you so choose.

To peel off the skin from the fresh ginger, use a sharp paring knife and or vegetable peelers. I prefer the very sharp and lightweight Global paring knives and the OXO brand in terms of peelers. Some very experienced cooks have good luck just using the back of a teaspoon, but this takes time to learn, and often one will still need a knife to finish off the peeling. The above recipes do not indicate that one ought to slice the ginger root into slices after peeling, but for our purposes, candy slices or pieces are preferred. **Uniform** slices work best.

So, slice the ginger either with a knife or a V-brand or another small kitchen slicer of some sort. I use a new Kyocera Ceramic Slicer. It works great as it produces a uniform 2.1mm or .09 inch slice. (Watch your fingers; it's sharp.) For large quantities, it may be worth getting out a mandoline and using it. After peeling and slicing, submerge the ginger into water overnight and let it soak. As I do not drink and do not keep white wine in the house, I have never to date attempted soaking the ginger in white wine as called for in the recipe.

On the second day, sort the ginger into uniform pieces and non-uniform or scrap pieces. I routinely used the uniform pieces for Recipe 106 and used the scrape pieces for Recipe 92. One can then make either recipe or both. If one leaves the recipe 106 in a syrup as instructed or potted up, then one has made candied ginger. Let the ginger develop sugar crystals and that becomes crystallized ginger.

Recipe 106

106 TO MAKE GREEN GINGER

Take ginger, pare it, & lay it in soak 2 days in white wine. then take ye weight in sugar, with which let it boyle leasurly halfe a day at least, & then pot it up.

For this last batch I had approximately **two pounds of uniform pieces**. I placed those in a stockpot and added water. I brought these to a simmer. I poured the water off. One may want to add fresh water and bring the stockpot to a simmer again, but since this was fresh green ginger, this step was left out. If using mature ginger root, the simmering helps to take the edge off the heat of the ginger and make it more tender. Drain off the ginger. In the stockpot, one will shortly be placing a sugar syrup which will cover the ginger pieces.

To make the sugar syrup, one might use perhaps as I did 8 cups of sugar and 6 cups water. But this will

vary according to amount of ginger, size of the stockpot or saucepan, etc. You will be simmering the sugar syrup until it the syrup is boiled away. You can measure the weight of the ginger and as the recipe says add an equivalent weight in sugar. Or you can guess. (One pound sugar = 2 cups white granulated sugar, so I used 4 pounds of sugar for two pounds of ginger. That provided enough syrup to cover the ginger pieces.) Bring this syrup with the ginger pieces to a soft boil and reduce to a simmer. Now at this point one can stop the simmering and finish the ginger on another day. Take it off heat and let it sit overnight if you like. Then on the next day, one leisurely boils it down at a simmer until the syrup disappears and the ginger is candied. One can pot up the pieces in glass jars and store in the syrup in the fridge or drain the ginger pieces on racks. Roll in sugar and box.

One can push through and finish the ginger all in one simmering session. Timing varies, depending on amount, thickness of slices, etc. Watch carefully. Do not allow the mixture to get too hot, boil over, scorch, etc. Again **simmer** until the syrup disappears or mostly disappears, and the ginger is candied. Drain ginger pieces on racks. Roll in granulated sugar and box. The Elizabethans would most likely have potted the ginger in a ginger syrup and served it as a wet *sucket* of sorts. For our serving purposes today and for serving at summer events, it's better to dry it and roll in sugar.

The hard part of this method is to keep the pot or pan at a gentle simmer. One will have to pay attention and adjust as needed. Don't go off and just leave the pot unattended. Set a timer (if need be) to remind yourself that the ginger pot is on the stove and needs to be checked.

Recipe 92

or alternately use Recipe 20 from ***A Closet for Ladies and Gentlewomen***

92: TO CANDY GINGER

Take faire & large ginger, pare it & lay it in water A day & a night. then take double refined sugar & boyle it to ye height of sugar againe, & when it beginneth to be cold, take yr ginger & stir it well about till yr sugar is hard to yr pan. then take it out rase by rase, & lay it by ye fire for 4 houres. then take a pot & warme it & put the ginger in it, then ty it very close & every second morning, stir it about roundly, and it will be A rock candy in A very short space.

Recipe 92 is slightly more complicated as it calls for taking "double refined sugar & boyle it to ye height of sugar againe." Sugar height, according to the descriptions given in Recipe 5 in the same sweet meats manuscript, is reckoned by Karen Hess to be 220 degrees F. What one is doing here is taking sugar, placing it in a pot or pan, and slowly letting it melt over heat until it reaches 220 degrees F on a candy thermometer. This is easier to do at different times

than at others. Humidity and weather play a part. One also must be willing to dump out a batch that burns or scorches. I usually cheat and add about 3 tablespoons of water to each batch. (I didn't do caramel enough in those days to be practiced in letting just plain sugar melt over heat, nor did I have the time or inclination to work through enough batches until I've got it right without adding water. The water evaporates anyway. My thought was and is why waste the ingredients at this point. Add some water.)



By Photograph: Frank C. Müller, Baden-Baden - Self-photographed, CC BY-SA 3.0, <https://commons.wikimedia.org/w/index.php?curid=4129876>

In any case, carefully melt the sugar over heat until it registers 220 degrees F. Remove from heat. Add the drained ginger pieces. (One has a choice here as one can have also simmered these pieces in a couple of water changes as described above in the preceding recipe. Or one can throw caution to the wind and candy these pieces straight from the soaking water.) The recipe instructs: "take yr ginger & stir it well about till yr sugar is hard to yr pan. then take it out rase by rase, & lay it by ye fire for 4 houres." This works but one can also just let the ginger sit in the sugar syrup and turn to sugar or grain in the pan. Warm it slightly on the next day and remove from the pan. Dry on racks in a low oven or just with pilot light with door ajar. Roll in sugar and box.

In more detail, I used about 6 cups of sugar, 3 tablespoons water, and the remaining ginger, which was slightly **less than 1 and one half pounds**. For this recipe I tend to use an open non-stick professional weight 12 inch skillet or a professional weight brazier pan. This made it easy to observe the sugar and keep it from scorching as it heats. Do this carefully. Keep a thermometer at hand and watch for 220 degrees F. Then add the ginger. I let the mixture of sugar and ginger pieces then rest or sit undisturbed overnight in the skillet. The next morning, they were a solid mass of candied sugar and ginger, which is what I wanted. I warmed the pan by placing it in a warm oven for a few minutes. After I removed the ginger, I separated the pieces and let them sit on racks until dry.

This creates a rock candy sort of candied ginger, as the recipe says “*and it will be A rock candy in A very short space.*” If one has been lucky, the ginger pieces will have developed large sugar crystals on them, which catch the light and look very pretty when served.

Both recipes have proved very successful, and I have made many batches through the years. Give them a try and enjoy your own candied ginger.

One professional secret that I have tried with success in the last batches is to use a little pinch (very, very small amount) of citric acid added to the sugar which is sprinkled on the candied pieces. It inhibits mold, and in the heat and humidity of a warm wet summer, it will help in the keeping qualities. It also helps improve the bite or tang.

Additional recipes for comparison

48. To make greene Ginger vpon sirup.

Take Ginger one pounce, pare it cleane, steepe it in red wine and vinegar equally mixed, let it stand so 12. dayes in a close vessell, and euery day once or twice stir it vp and downe, then take of wine one gallon, and of vinegar a pot/tle, seeth altogether to the consumption of a moitie or half, then take a pottle of cleane clarified honey or more, and put thereunto, and let them boile well together, then take halfe an ounce of saffron. finely beaten, and put it thereto with some sugar if you please.

Sir Hugh Plat. *Delightes for Ladies.* 1602.

35 To Candy Ginger.

Take very fair and large Ginger, and pare it, and then lay it in water a day and a night; then take your double refined sugar, and boil it to the height of sugar again: then when your sugar beginneth to be cold, take your Ginger and stir it well about till your sugar is hard to the pan; then take it out race by race, and lay it by the fire four hours, then take a pot and warm it, and put the Ginger in it, then tie it very close, and every second morning stir it about roundly, and it will be rock-candied in a very short space. Ruthven.

***The ladies cabinet enlarged and opened.* 1654.**

105. To candy Ginger.

Take very fair and large Ginger and pare it, and lay it in water a day and a night; then take double refined Sugar and boil it to the height of Sugar again, and when your Sugar begins to be cold, take your Ginger and stir it well about while your Sugar is hard to the Pan; then take it out piece by peice and lay it by the fire four hours, then take a pot and warm it and put the Ginger in it tye it up close and every other morn'ing stir it about throughly, and it will be rock-candied in a little time.

***The Accomplish'd lady's delight.* 1675**

THL Johnnae llyn Lewis, CE

Johnna H. Holloway

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Barrow, Cathy. “Ginger Confit.” 26 March 2012. (Offers Matchstick ginger confit which is canned in syrup.) <https://www.cathybarrow.com/2012/03/ginger-confit/>

The best one volume text on ginger still **remains Bruce Cost's *Ginger East to West***, which was published in two editions dated 1984 and 1996. It's out of print but well worth looking for in the used book market. An excellent account of both ginger and sugar appears in Andrew Dalby's ***Dangerous Tastes. The Story of Spices***, which was published by the University of California Press in 2000.

A version of this article appeared in ***Mead Meat & More*** volume 2, issue 1, Winter 2007. It was later archived in Stefan's Florilegium in 2007. It had first appeared in the Barony of Cynnabar's newsletter ***The Citadel*** in August/September 2006.

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Photos from July: Coronation and QC Ranged Weapons



Lyondemere in procession at Coronation



Bringing gifts from the Barony



The Queen opens the range with the first shot

Photos from Coronation © Copyright 2023 Jerusha a'Laon,
[TheVirtualHerald](http://TheVirtualHerald.com) – Used with Permission



Archers take the line to shoot for Queen's Champion



The Queen's first shot hit the boar!
We eat tonight!



Competitors and just fun down at Thrown Weapons



Photos from Queen's Champion Ranged Weapons
© Copyright 2023 Cat Ellen – Used with Permission



Queen's Champion for Thrown Weapons - Quintus Aelius Ajax

Local Events of Interest

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

Tuesday, August 22, 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-687527923527>

Richard Foss, Executive Director

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 Council Meeting Minutes (July)

Monday, July 10, 2023

Zoom Virtual Meeting started at 7:30 PM – *Attendees:*
Gareth, Alatiel, Eilidh, Fearghus, Machime,
Seamus, Arwen, Guillem, Emma, Kazetani, Miguel,
Fedelm, Patrick, Sadhbh (14 total)

Opening Comments

Baron and Baroness / Gareth and Alatiel:

Thank you Machime for the incredible job getting classes and things setup. (Don't get burned out!) and Alatiel is so excited. At Privy Council, lots of Baronies are doing arts at fighter practices. And good news: The B&B have purchased a house. Garb plans with Arwen will have to be done after Pennsic.

Seneschal / Eilidh: Boundaries and Zip Codes, please assist Eilidh. Thank you everyone who was able to be part of Coronation and Lyondemere's procession to give gifts to Their Majesties. Officers: Please use your new email – work with our webwright to ensure you have this in place. The biggest task on my plate right now is QC Ranged Weapons on Sunday, and then for Seneschal efforts: To double-check all the Calendar entries/submissions to the Kingdom calendar for next year (and beyond).

Officer Reports

Arts and Sciences / Machine and Arwen: Setting up online and in-person classes for the Barony. Have 3 or 4 teachers in the line up right now. Coordinating with Alatiel (facilitating) for garb and possible sewing workshops. Possibly some Fridays or Sundays for events. Arwen still has a basket class available and some sewing technique courses. Post-Pennsic, Arwen may be able to host some A&S at Wednesday fighter practices. Goal for quarterly A&S get-together events, possibly at Machime's house.

Chatelaine / Guillem: Arwen by proxy: Working on things to do, possibly get rid of a Facebook that Guillem is not seeing enough. Working to find ways to contact current interested newcomers. Working on an "Information booth" branding for events, QR codes, and ways for newcomers to reach us.

Chronicler / Eilidh: I would really love some submissions of photos from this month's events: Lyondemere at Coronation, some of the populace who were at the Getty Museum event yesterday, the upcoming Queen's Champion events, as well as any Lyondemere fighter practices or arts and sciences get-togethers. And of course, I'm looking to train someone to take the office before the end of 2023.

Constable / Lupus: unable to attend, no report.

Exchequer / Gabriello: unable to attend, no report.

Herald / Séamus: Coronation went great!

Marshal (Armored Combat) / Fearghus: Wed practices between 2-8 people attending. Going well, hope to see people there.

Marshal (Archery) / Emma: Having nice turn out (8-10) on Thursday. Sundays averaging 3-4.

Marshal (Rapier Combat) / Sadhbh: Going well, (4-6) people there regularly. And have some open questions to ensure the right waivers for minors.

Social Media / Fedelm: Announcements going well for all July and August, adding scribal.

Webwright / Sadhbh: Website is going great, the Tydes from July is there, please get the email accounts working. And please send me photos for the officers.

Upcoming Events

Queen's Champion Ranged Weapons July 16:

Run but Kingdom, we provide the site and gate. Tarou, Minister of Archers. So he is wrangling the tournament. Bringing five 3D targets will not be okay for Crossbow. Miguel: Bring our own butts. Guillem may be able to pick them up, on Thursday to pick up with Miguel. Tarou: I have the pink foam butts (Miguel: You don't need to bring those.) Tarou: Will bring 3D targets and moving platforms, most will be between 20-30 yards. Weather: Reasonable in morning, HOT after 12. Plan to do most in the morning. The scoring will not be THE deciding factor, Her Majesty will also be observing

the shooting. There will be some Combat Archers, chalked tips and “honor of combat.” 18-40 meter range for SCA, the 10-meter is for the public, and to the far end is the Thrown Weapons. (Usually left section open for public, as a courtesy) Targets in front of the bales, won’t need the pads. Just bring the two cross bow butts, no range markers needed. Eilidh spoke with Conal on Saturday.

New Sewing Workshops at Alatiel’s: Company of Clothiers will be revived in Lyondemere, all postponed to September or later. Plan is to have people come over, talk garb, make garb, research, work on whatever.

B/B Progress: Tentatively planning to attend Queen’s Champion in Isles. Definitely see everyone at QC Ranged Weapons.

Baronial presence at GWW: Will need check with Garrett again.

Upcoming Meetings

Meeting Adjourned: The meeting adjourned at 8:21 PM

Next Baronial Council: Aug 7, 2023 - 7:30 pm – Zoom online meeting

Sep 11, 2023 - 7:30 first hybrid zoom / in-person.

Photo and Artwork Credits

Cover: Their Royal Majesties Wilhelm and Lorissa, Coronation July 2023 – Photographer: Jill Warden (Faizeh Al-Zarqa).

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

page 3 and page 14: Original Artwork by Cat Ellen

page 4: Eilidh, interim Chronicler - Photographer: Cat Ellen

page 4: Image by Wikielwikingo Anonymous. - Own work <http://images.amazon.com/images/P/BoooooIX6O.jpg>, Public Domain, <https://commons.wikimedia.org/w/index.php?curid=9870806>

page 5: Photos provided by Gareth Somerset and used with permission

page 7: Ginger Plate - By Franz Eugen Köhler, Köhler's Medizinal-Pflanzen - The Internet Archive List of Koehler Images, Public Domain, <https://commons.wikimedia.org/w/index.php?curid=5111564>

page 8: Fresh ginger rhizome – Photograph by: Frank C. Müller, Baden-Baden - Self-photographed, CC BY-SA 3.0, <https://commons.wikimedia.org/w/index.php?curid=4129876>

page 9: Coronation photos - Photographer: Jerusha a’Laon, [TheVirtualHerald](http://TheVirtualHerald.com)

pages 9-10: QC’s Ranged Weapons – Photographer: Cat Ellen

page 12: [Der Spiegel des Menschlichen Lebens](http://DerSpiegelDesMenschlichenLebens.com), 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

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

Regnum (Contact Us)

Baron Gareth Nikodemos Somerset – baron@lyondemere.sca-caid.org

Baroness Alatiel de Beaumont of Reading-wood – baroness@lyondemere.sca-caid.org

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

Arts and Sciences: Sensei Asakura Machime – 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

(interim) **Chronicler** (Newsletter): Dame Eilidh Swann – chronicler.officer@lyondemere.sca-caid.org

Constable: Lord Lupus Baltis –

constable.officer@lyondemere.sca-caid.org

Exchequer (Treasurer): Lord Gabriello de Arexio –

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-caid.org

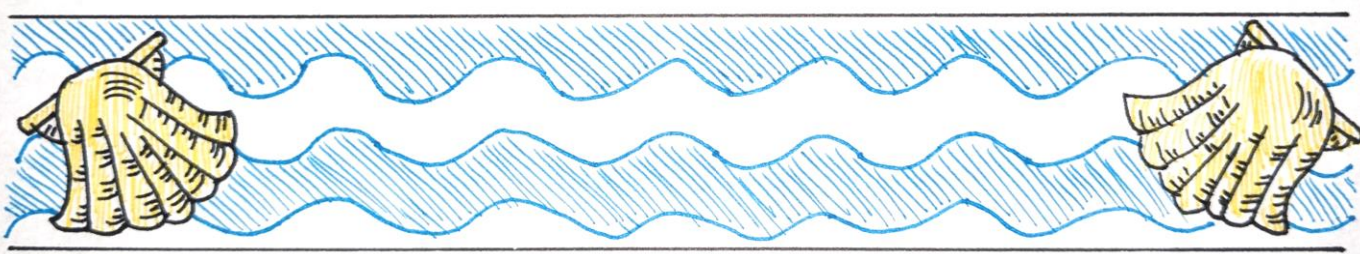
Marshal: Armored Combat (Heavy Weapons, Fighters): Lord Fearghus Cochrane – marshal.officer@lyondemere.sca-caid.org

Marshal: Captain of Archers (Target and/or Combat Archery): Lady Emma Cardiganshire – archerymarshal.officer@lyondemere.sca-caid.org

Marshal: Rapier Fence (Fencing): Lady Sadhbh inghean Duinn – rapiermarshal.officer@lyondemere.sca-caid.org

Social Media: THLady Fedelm Dub – socialmedia.officer@lyondemere.sca-Lyondemere.org

Webwright: Lady Sadhbh inghean Duinn – webwright.officer@lyondemere.sca-caid.org



August Calendar of Events

Location Details and Contacts

- **Wed Aug 2** (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 and Rapier: rapiermarshal.officer@lyondemere.sca-caid.org
- **Thu Aug 3** (7-9 PM) **Archery Practice (Weeknights)** - Rancho Park Archery Range, 2551 Motor Ave., Los Angeles, CA 90064. Email archerymarshal.officer@lyondemere.sca-caid.org
- **Sun Aug 6** (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
- **Mon Aug 7** (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 Aug 9** (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 and Rapier: rapiermarshal.officer@lyondemere.sca-caid.org
- **Thu Aug 10** (7-9 PM) **Archery Practice (Weeknights)** - Rancho Park Archery Range, 2551 Motor Ave., Los Angeles, CA 90064. Email archerymarshal.officer@lyondemere.sca-caid.org
- **Sun Aug 13** (11 AM-6 PM, open drop-in) **Tri-Barony Scriptorium** - 15508 Piuma Ave. Norwalk CA 90650
- **Tue Aug 15** (7 PM) **Virtual Scribe Night** – email scribesegundo@sca-caid.org for Zoom link
- **Wed Aug 16** (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 and Rapier: rapiermarshal.officer@lyondemere.sca-caid.org
- **Thu Aug 17** (7-9 PM) **Archery Practice (Weeknights)** - Rancho Park Archery Range, 2551 Motor Ave., Los Angeles, CA 90064. Email archerymarshal.officer@lyondemere.sca-caid.org
- **Sun Aug 20** (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
- **Wed Aug 23** (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 and Rapier: rapiermarshal.officer@lyondemere.sca-caid.org
- **Thu Aug 24** (7-9 PM) **Archery Practice (Weeknights)** - Rancho Park Archery Range, 2551 Motor Ave., Los Angeles, CA 90064. Email archerymarshal.officer@lyondemere.sca-caid.org
- **Fri Aug 25** – Submissions for the September Tydes are due
- **Sun Aug 27** (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
- **Wed Aug 30** (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 and Rapier: rapiermarshal.officer@lyondemere.sca-caid.org
- **Thu Aug 31** (7-9 PM) **Archery Practice (Weeknights)** - Rancho Park Archery Range, 2551 Motor Ave., Los Angeles, CA 90064. Email archerymarshal.officer@lyondemere.sca-caid.org

Pentathlon Returns in 2025

Breaking news! Due to the timing of my transition to KMOAS (Kingdom Minister of Arts and Sciences), and improvements we'd like to see implemented, Pentathlon will now be held in 2025 and NOT next year in 2024. For those of you who were considering entering but worried about getting your entries done on time, you now have a whole extra year!

Keep an eye out for an official date (looking at spring) as well as more information as it becomes available.

YIS, Baroness Rebecca Robynson, OL ** KMOAS, Caid

Interested in more? Check out the **Facebook** Group: **Pentathlon Centre - Caid**

<https://www.facebook.com/groups/784817909863452/>

August 2023 (AS LVIII)

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Jul 30 12:30-3:30 Archery Practice Pennsic	31 Pennsic	Aug 1 Pennsic (RP)	2 7:30 Fighter Practice Pennsic (RP)	3 7 PM Archery Practice Pennsic (RP)	4 Pennsic (RP)	5 Pennsic (RP)
6 12:30-3:30 Archery Practice Pennsic (RP)	7 7:30 PM Virtual Baronial Council (BP) Pennsic (RP)	8 Pennsic (RP)	9 7:30 Fighter Practice Pennsic (RP)	10 7 PM Archery Practice Pennsic (RP)	11	12 Calafia Rapier Tourney Starkhafn Ceilidh
13 12:30-3:30 Archery Practice	14	15 7 PM Virtual Scribe Night	16 7:30 Fighter Practice	17 7 PM Archery Practice	18	19 Festival of the Rose (Gyldenholt) (RP, BP)
20 12:30-3:30 Archery Practice 11 AM-6 PM Tri-Barony Scriptorium	21	22	23 7:30 Fighter Practice	24 7 PM Archery Practice	25 Tydes submissions due	26 Pirate Tourney (Darach) (BP) Academia (Nordwache)
27 12:30-3:30 Archery Practice	28	29	30 7:30 Fighter Practice	31 7 PM Archery Practice	Sep 1 Highland War (al-Sahid) (RP)	2 Highland War (al-Sahid) (RP)

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