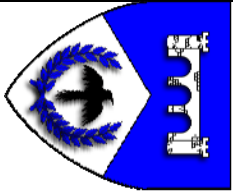


The Corvus



Fall 2014
Newsletter of the Incipient
Riding of RavensBridge



Chele Martines
96 School Street
Gardiner, ME 04345

The Corvus will be published quarterly. It is free and available online via the RavensBridge Facebook page or by contacting the Chronicler to receive a copy via email. Printed copies available by request only.



Fall 2014 Newsletter of the Incipient Riding of RavensBridge

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Submissions for the Winter issue of The Corvus are due December 1st. Please send your officer letters, educational or entertaining articles, original color artwork, photos, class handouts and "How To" guides for subjects pertaining to our SCA lives.

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Thank you to Syr Kyppyn Kirkcaldy and Emma Fauconberg for their assistance in proof reading this issue of The Corvus.

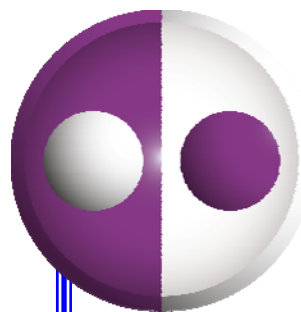
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The Raven's Nest - From Youth Point



Seek n' Find Word Puzzle

CALLIGRAPHY
INK
MANUSCRIPT
PEN
QUILL
SCRIBE
SCROLL
SEAL
VELLUM
WAX

C	A	L	S	C	R	I	B	E	V	U	L
V	A	S	E	L	A	S	S	D	F	V	Q
E	M	L	A	O	D	G	H	J	K	E	U
L	A	I	L	V	E	T	Q	U	I	L	L
L	K	T	H	I	E	R	T	H	M	U	L
U	E	I	A	P	G	P	E	N	F	M	O
M	A	N	U	S	C	R	I	P	T	S	R
U	Z	K	U	C	F	O	A	P	E	G	Y
P	E	H	N	R	E	W	E	P	E	N	O
Q	U	L	D	O	T	H	A	V	H	Y	U
I	N	T	S	L	A	W	A	X	E	Y	R
R	A	F	O	L	H	W	E	F	L	E	S

Sabine@ParagonKeep.org



The Raven's Brood - From Our Historian

Profiles

Emma Fauconberg

Our Historian, Emma is meeting with each member of Incipient Riding of RavensBridge and creating a brief profile to introduce our brood to the Knowne World. Here is her first profile:



Syr Alexander Kyppyn Kirkaldy (Kyppyn) has been part of the SCA for 25 years, earning a reputation on the battlefield and off. In addition to earning Knighthood, he has also served as a Territorial Baron with his wife Sabine. His service to the SCA earned a Pelican, largely due to his dedication to recruitment, as RavensBridge has experienced first-hand. He is interested in many aspects of history, so although he was originally a 15th century Welshman, he has dabbled with his Viking alter-ego Kylfur Vinterson. Like many of our new members, he still wears

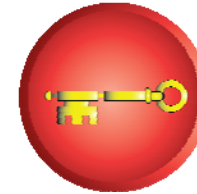
whatever garb that appeals to him regardless of whether it fits a given persona. His Excellency is approachable, fun, extremely knowledgeable and wants us all to work together to develop RavensBridge into something really special. ~



Officers of RavensBridge

Seneschal

Baron Kyppyn Kirkaldy, KSCA, OP
(Kipp Martines)
96 School Street Gardiner, ME 04345
207-248-2444
SyrKyppyn@ParagonKeep.org



Herald

Lord Antony Martin of Sheffield
(Dave Poulin)
(207) 554-9791
(no calls after 9PM)
LdAntony@maine.rr.com



Exchequer

Lord Edwearde Midnight
(Paul J. Cole)
342 Turner Street, Auburn, ME 04210
(207) 680-0140
lorddaarkan@gmail.com



Art & Sciences

Lord Christoff of Swampkeype
(Christopher Nowland)
72 Newbury St., Apt #1, Auburn, ME
04210
(207) 713-1140 Chistoff_N@yahoo.com



Chatelaine

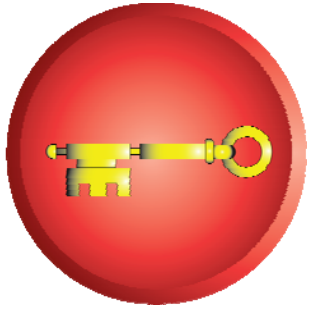
Lady Rose Cooper Steele
(Cecilia E Hunter)
342 Turner Street, Auburn, ME 04210
(207) 344-9355



Chronicler

Duchesse Sabine de Rouen, OP
(Chele Martines)
96 School Street Gardiner, ME 04345
207-248-2445
Sabine@ParagonKeep.org





From Our Seneschal -

Greetings!

I am excited to write my first official letter as Seneschal of the Incipient Riding of RavensBridge. I know for some of you this group has been a long time coming and I am honored to be involved with you in this historic venture. Our first Business Meeting in August was very successful, as we began developing our group's infrastructure and learned about our new officer's responsibilities. For many of you, starting a new SCA group is an unfamiliar process. Believe me when I say that we are in the first chapter of writing our own part of East Kingdom and Society history. Decisions we make and the deeds we will perform shall forever be immortalized in reports, correspondence, and memories. Creating events, activities, and traditions is exciting and empowering. I encourage every member to participate in these initiatives as we move forward. Years from now we and others will look back and reflect on the actions taken today, just like all of us view European and American history during the time of our study. Get involved, have fun, and know that from here on out we are making history!

I look forward to the future of RavensBridge!

Vivat!

In service always,
Kyppyn



and practices that led to me being able to put on this competition.

Starting with GNEW in July, I finally was able to get my 3rd royal round score and showoff the training I've done for marshaling and how thoroughly I've studied the rules. I scored a 45 on my royal round that I was able to shoot between shifts as an MIT running the range. I was getting more and more comfortable with calling the range and managing the archers who all wanted to shoot. After all the war points were scored, it was decided on by the marshals that I had been working with, that I was indeed ready to be a marshal.



Photo by Magnus Surtsson

Elated, I thanked them and got ready to start making archery a major part of the new Riding of RavensBridge, and for my household of Hus Hallvardr and all of Rolling Thunder in Maine.

Shortly after GNEW, the Shire of Hadchester put on Orchard Wars for those of us who couldn't go to Pennsic. This event was also an event with an archery competition and royal rounds. I was eager to improve my royal round score average to 40 and also learn a little more about how to organize a tournament. There were some fascinating target ideas including a 10 yard deep 3D target that required you to shoot through shield silhouettes. I liked that idea so much; I used a smaller design at the Friends & Family event that had archers shooting through rings to hit a zombie head.

Since the poker tournament at Thunder Friends & Family, I have been involved in continuing small back yard practices looking forward to expanding to a larger area where we can shoot royal rounds and hold SCA events. As I am still awaiting the paperwork for my marshal warrant, I am still unable to host official SCA practices and events. We will continue to work on equipping up-and-coming archers with appropriate bows, make arrows and targets and continue to hone our skills till we can expand and make archery a major part of all the households in the borders of RavensBridge. ~



The Raven's Bow - From Our Archers

Friends & Family Archery Tourney Magnus Surtsson

The competition was close, a pair of Aces was edging out a pair of Jacks and I was running out of poker players. This was no ordinary game of poker however; this was an archery game with a full deck of cards affixed to a foam board for a target. The object was simple, loose six arrows at the target and your best five cards was your poker hand. All 52 cards are used with the joker being wild as the bull's eye.



Photo by Magnus Surtsson

When I was just about to wrap up the game a couple of last minute archers showed up to try the skills that they'd been developing over the weekend. The first of my late arrivals, Mike, took long bow in hand and finally took the competition to the next level by shooting three 2's. Excited to see the game getting more competitive I encouraged the next shooter, Erick, to try and get a higher 3 of a kind or

better. Looking for competition, I was not disappointed. The first three shots were Joker, Ace, Joker. Knowing the game was won; Erick continued to concentrate on his fundamentals of shooting and added a King and a Queen to his total which gave him a royal straight. This score held on to be the tournament winning shoot.

The next morning it was closing circle for Thunder Friends & Family down on the coast in Harpswell. I was delighted to present handmade golden arrows to my two archery champions for their poker scores the day before. The first went to Gabe for winning the children's tourney with a pair of 2's and the second to Erick for his amazing Royal Strait. As I handed out the awards I thought back over the eventful summer and all the archery events

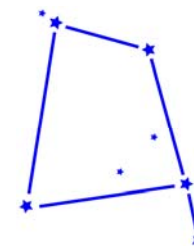


From Our Chronicler -

Greetings!

Well, we did it! Here is our first official newsletter—The Corvus!

Our first task was to find a suitable name for our newsletter. Many wonderful suggestions were put forth but only one received the majority vote - The Corvus (Latin for Raven). The Corvus is a small constellation in the southern sky. It was first noted by Ptolemy who lived c. AD 90 - c. AD 168 and it still remains one of the 88 modern constellations.



Drawing by Sabine de Rouen

We will be publishing four issues a year: Winter, Spring, Summer, and Fall. They will be available free via online or email. I have already begun planning our next issue - Winter 2015. I would like each issue to address the season and preparing for the next season. The Winter issue (Jan-Mar) will be perfect for winter activities and preparing for spring. Making new armor, new garb, and other indoor A&S projects, etc. in preparation for spring events are the perfect subjects for our winter issue. I am looking forward to seeing all of your contributions!

Thank you to everyone that contributed to our very first issue - your efforts are very much appreciated. I hope that our little newsletter becomes a valuable source of educational information and entertainment for all of you.

In your service, I remain.
Sabine



The Raven's Song - From Our Bards

Raven and the Moon

Syr Kyppyn Kircaldy

One night a raven was flying through the forest. Desiring a better view of the land, she flew higher and higher until she soared above the canopy. As she looked upon the star filled sky, the raven could hear crying from above. It was the Grand Moon. Landing on a nearby tree, the raven asked, "Why are you crying, Grand Moon in the sky?" The moon looked down on the raven and sniffed, "I want to gaze upon the Great White Tower in the north with my light, but Wide River catches my moonbeams every night, preventing me from reaching her. Though the raven was young, she was wise and gave thought to the moon's quandary. She said, "I will help you Grand Moon. I will fly high in the sky and spread my wings to cradle your light and carry it safely to the other side of Wide River. The moon smiled at her idea and thanked the raven.

Higher and higher the raven flew, until her shadow covered the center of the rushing water. As the light of the moon crept slowly over the raven's shadow, rays of moon-light passed through her feathers and touched the river. The bright moon-light became trapped in the dark water and never reached the shore.

The moon wailed in despair. "I'll never reach the Great White Tower!" The raven landed on the shore. She thought and thought about what she could do to help the moon. Lying a few feet away, the raven spotted a twig. Grabbing the wood in her beak, she laid part of the long branch on the bank with the end out over the water. Another branch was laid next to the first and then



Ingredients: 20 gallon crushed apples
3 gallon well water
1 gallon honey
57 Pepper corns
19 cloves

Well we took the crushed apples and put them in 2 large pots (both which got ruined) Even though we quartered the recipe, five gallons was still a lot of apples to deal with. We added the water and the apples acted like little sponges so we added more water a gallon at a time, and stirred until we had a thick applesauce at this point. All of this took three plus hours.

Being ten o'clock at night we dumped the mash in brewing buckets and stuck an airlock and left it outside to cool overnight. In the morning, with less humor, we decided the only way to get the liquid out of the mash was to run it through a mesh tube we purchased from a natural foods store.

Two hours later we heated up the honey and spices in a small pot with some of the apple water mixture till it was 180 degrees for 15 minutes for killing off the wee beasties. We pitched the yeast when it was 95 degrees and it was bubbling away. Yea, we won... or did we?

A month later when it was time to rack it into another carboy, we tasted it and it tasted like honey water. No flavor at all. So we dumped in a gallon of cider in an effort to save it. Another month later it is a little tart and still not that much flavor so we added more honey and cider. I did not foresee it ever clearing out. We started on September 20th, 2013 and it is still in the carboy. My hope is that I can take a bottle to The Endeweard Hunt (2014) and share my story after I listen to others.



Photo by Moira Browne

This was the hardest one to date that I have done. Going back to Metheglins next I think. ~



The Raven's Cellar - From Our Brewers

Trials and Tribulations of Mead Making

Moirra Browne of Ravensbridge

It's supposed to be fun to try new things - Right? Well, it usually is and now that the worst of it is over I think of it as a challenge. It all started with "Fyn Meade & Poynaunt" which is a spiced apple mead from Hieatt & Butler's Curye on Inglysch. I made it last year at the wrong time. Which is to say it calls for apple pressings and I "guessed" how much cider would be attained from pressing. It came out so clear and tasty.



Photo by Sabine de Rouen

This year, for the love of brewing and science I tried to go along with the actual recipe:

*To make fyn meade & poynaunt. Take XX galouns of be forseid pomys soden in
iii galouns of fyn wort, & i galoun of fiif hony & sebe hem well & scome hem
well till bei be cleerinowf; & put berto iii pennyworb of poudir of pepir & i
penyworb of poudir of clowis & let it boile wel togydere. & whann it is coold
put it into be vessel into be tunnyge up of be forsaid mede; put it perto &
close it wel as it is aboute seid.*

Translated by: Duchess Marieke Van De Dall

To make a fine, poignant mead: Take twenty gallons of the aforementioned apple pomace, boiled in three gallons of fine wort, and one gallon of life honey, and boil them well and skim them well until it is clear enough; and add three pennyworth of powdered pepper and one pennyworth of powder of cloves, and let it boil well together. And when it is cold, put it into the vessel into the barrel of the aforesaid mead; put it in and close it well as it is said above.



another. Soon, a wooden path began to cross Wide River. Just as the raven thought she had solved the problem, a large fish came along, snatched her sticks and swam downstream.

The frustrated raven said to the Grand Moon, "I want to build a bridge, but the branches won't work." The moon shined his light on the ground and rocks sparkled with his brilliant white light. "I know," said Raven, "shine your light on the pebbles and the rocks. The greedy river will want your shiny rocks and I will build a better bridge". So together, the moon and the raven began to build a brilliant stone bridge that spanned Wide River and reached the shore of the northern keep. The Grand Moon was so happy that he fused the rocks together with his dazzling moonshine. The new structure allowed his light to travel to the shore of the Great White Tower. Now all of the land could see the tower illuminated during the darkness of the night.



Drawing by Sabine de Rouen

"Thank you, Raven" said the Grand Moon, "This stone crossing will forever be known as the Raven's Bridge." And the little raven, proud of her accomplishment, once again took to the sky to wander the land in hopes of helping others in need. ~



The Raven's Hearth - From Our Cooks

Warm Medieval Salads for Cool Fall Evenings

Lady Christiana Crane

There are people who believe that salad is the thing that food eats and while there are many who have shared this belief throughout the centuries, salads have been a part of mealtime since Greece and points earlier. The basic concept hasn't changed much in thousands of years; toss chopped greens and vegetables together with herbs, oil and vinegar and eat. Sometimes, these recipes call for raw vegetables, but it is not unusual to find recipes for warm salads.

There is some sense to this. In a time when comparatively little was known about hygiene and bacteria, it could be an easy thing to get sick eating raw foods. Heat those veggies up however, and you have a recipe for tasty goodness from your garden.

This particular salad is one of the warm kind, and as the days get cooler, you'll be surprised at how good a warm salad tastes. Period recipes are not known for exact measurements and salad recipes read more like suggestions than precise directions. The original recipe comes from *A New Booke of Cookerie*, published in London in 1615.

"Diuers Sallets boyled. Parboyle Spinage, and chop it fine, with the edges of two hard Trenchers vpon a boord, or the backe of two chopping Kniues: then set them on a Chafingdish of coales with Butter and Vinegar. Season it with Sinamon, Ginger, Sugar, and a few parboyld Currins. Then cut hard Egges into quarters to garnish it withall, and serue it vpon sippets. So may you serue Burrage, Buglosse, Endiffe, Suckory, Coleflowers, Sorrel, Marigold leaues, water Cresses, Leekes boyled, Onions, Sparragus, Rocket, Alexanders. Parboyle them, and season them all alike: whether it be with Oyle and Vinegar, or Butter and Vinegar, Sinamon, Ginger, Sugar, and Butter: Egges are necessary, or at least very good for all boyld Sallets."

Pretty straightforward. Basically boil some spinach, drain it and chop it fine then put it in a skillet over low heat with butter and vinegar and season with some cinnamon, ginger, sugar and some parboiled currants, then garnish with eggs and serve warm.



Now, boiled spinach, while it can be a fine meal, is not my first choice for a side. Fortunately, we are presented with a host of options in case cooked spinach is not to your taste or doesn't happen to be in season, a concern for early salad makers. Since asparagus and onions are suggested alternatives, and are two of my favorites, I opted to redact this recipe with those vegetables instead. Cauliflower and leeks would be a great version of this using vegetables available in the fall.



Photo by Christiana Crane

Warm Asparagus and Onion Salad, Medieval Style

- 1 lb fresh asparagus, chopped into 3 inch pieces
- 1/2 onion, sliced into 1/4 inch rings
- 1/4 cup currants
- 2 tbs butter
- 1 tbs cider vinegar
- 1/4 tsp cinnamon
- 1/4 tsp ginger
- 1/2 tsp sugar
- 1 hard-boiled egg, chopped

Parboil currents, onions and asparagus. Drain. In a skillet over low heat, add butter and vinegar, ginger, cinnamon, sugar. When butter is melted and ingredients combined, add drained ingredients and toss to coat. Serve topped with chopped hard-boiled egg.

1. *A New Booke of Cookerie*, J. Murrell. 1615. London. Available online at: <http://www.staff.uni-giessen.de/gloning/tx/1615murr.htm> ~