



The RIVENVALE REVIEW



The Shire of Rivenvale's Quarterly Newsletter July - September 2015

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Calendar of Shire Events

July 2015

7- Quarterly Revel - Business meeting and potluck. Garb and feast gear requested & encouraged.

14 - Sew 'n Throw - There will be inside work on garb, and outside throwing practice (weather permitting).

21 - Archery (weather permitting) and chain mail

28 - Juggling

August 2015

4 - **NO MEETING**

11 - Monthly business meeting & potluck.

18 - Archery (weather permitting)

22 - (Sat.) Project Day, Gold Key sewing, fixing, augmenting and creating to work on our loaner garb wardrobe

25 - Saxon Summer Event Preparation

September 2015

1 - Monthly business meeting & potluck.

4-7 (Labor Day Weekend) **Saxon Summer Event**

8 - **NO MEETING**

15 - Sew 'n Throw

22 - Archery (weather permitting) & Leather

29 - Dance practice and Games

For the latest and most current event & meeting information, you are invited to browse the Shire's website at: www.Rivenvale.org.

We still have vacant officer positions! Currently vacant are Knight's Marshal (Heavy Combat), Rapier Marshal, & Youth Officer. If you are a registered SCA member and wish to volunteer, please contact our Seneschal as listed.

This is the July 2015 issue of the Rivenvale Review, a publication of the Shire of Rivenvale of the Society for Creative Anachronism, Inc. (SCA, Inc.). The Rivenvale Review is edited by and available from Julie Taylor, 424 Seneca St, Niles, Ohio, 44446. It is not a corporate publication of the SCA, Inc., and does not delineate SCA, Inc. policies. Copyright © 2015 Society for Creative Anachronism, Inc. For information on reprinting photographs, articles, or artwork from this publication, please contact the Chronicler, who will assist you in contacting the original creator of the piece. Please respect the legal rights of our contributors.

Missive From the Chatelain

Unto the populace of the Shire of Rivenvale doth the Honorable Lord Rickard de Als send greetings.

As the seasons change to bring renewal, so should the shire officers after a time. New people bring new ideas and energy. It has been my pleasure to serve the shire as Chatelain and meet so many new people. I plan on turning over this office to Katherine Coscombe. I trust you will all give her the same support as you gave me. Remember that this is one person's office but it is everyone's job. I do plan as staying on as the shire's Demo Coordinator and will finish the current series of introduction to the SCA Discussions with four new folks.

In service to the dream,

Rickard

From the Chronicler

Greetings, Good Gentles!!

This is the first issue of the Rivenvale Review that I have been privileged to create. The last issue on record was the March—April 2007 issue, composed by Lady Etan ni Donncha, the Chronicler at the time.

While the Rivenvale Review is being reborn, the spirit of the good people of the Shire has never eased. We have a long and rich history, full of camaraderie, good times and togetherness. Our Shire, and by default, our Shire newsletter, will be only as good and as interesting as its contributors can make it.

I welcome and ask for contributions to this newsletter from the members of our Shire. This is your newsletter, I am only the instrument of its assembly. Please feel free to email me or call or text me at the number provided in the officer listing. If you wish to contact me after 9:00 pm, it is requested that you text or email.

Upon submission, I will acknowledge that I have received it, and then I will be contacting you again to let you know that it is either approved as written, or if I have any further questions or need you to sign any releases that may be needed. I plan on publishing this on a quarterly schedule, but there is always the option to publish a supplemental should the need arise. I respectfully request that you submit your submissions to me not later than three weeks prior to the target publication date, which will be January 1st, April 1st, July 1st and October 1st.

This newsletter is intended to be an electronic one. If you know of someone without electronic access, please encourage them to contact me directly at my contact information as listed on the previous page.

I welcome written submissions, photographs, and artwork, and the like; be creative and let this newsletter of ours become a stand-out in the Society!

Áine

Save the Date for Saxon Summer !!!!!

Saxon Summer XV will be held on Friday – Monday, Sept 4-7, 2015 (Labor Day Weekend).

**Note that the location has been changed to:
Christ Episcopal Church
2627 Atlantic St NE
Warren, OH 44483**

Although the location has changed, we expect to have many of the same activities, but also some new additions and surprises previously not seen at this event.

A supplemental information sheet will be published upon the confirmation of all the details.

The Event Steward is Lady Áine and the Assistant Event Steward is The Honorable Lord Rickard. Please feel free to contact either one of us in regards to this event at our contact information listed on the first page of this newsletter.

Recipe for **“Cock-a-Leekie Stew”** as served for the Soldier’s Lunch during the

Mid-Summer Knights Medieval Faire at Christ Episcopal Church on June 20, 2015. Cock-a-Leekie was a traditional Scottish soup. However, since Áine is not ever able to leave well enough alone, she decided to create her own version. This recipe was created by Áine based on items she had in her cupboard that were period foods. (well, mostly, with a couple of modern-day enhancements to improve flavor!) Áine says that this recipe is not precise. There was wine involved and it was very late.

6 leg quarters of chicken

Enough water to cover chicken in a large pot

Wyler's chicken bouillon (as much of the jar as needed to taste)

1/4 to 1/2 stick butter as needed to brown leeks and garlic

6 large leeks, cleaned and sliced from the white up until it starts to get tough

about 6—8 cloves of garlic, minced

1 – 11oz box of instant barley

1 - 16 oz. bag of dried peas, rinsed and drained

8 oz. dried lentils, rinsed and drained

1/2 c. red wine, or more. Especially if you like red wine and are thirsty. White wine works too.

Salt and pepper to taste

Clean the chicken pieces and put in a pot with water to cover. Bring to a boil and simmer until the chicken is cooked through and ready to remove from the bone. About 30 minutes but check it. While the chicken is simmering, sauté the sliced leeks and minced garlic in the butter until tender. Remove the chicken to a platter to cool. Strain the broth and return the broth to a clean soup kettle. Add the sautéed veggies to the broth, and add the barley, peas and lentils. Bring to a boil and simmer till done. While the legumes are cooking, de-bone the chicken and tear into bite-size pieces. Add the chicken and wine to the stew. Taste it and decide if it needs more wine, and don't forget the salt and pepper. Good cooks always sample their cooking. Let it cook and store overnight. The legumes and barley will absorb the water and it will be very thick. I had to add some water to heat it up the next day for our event.