



THE RIVENVALE REVIEW



The Shire of Rivenvale's Quarterly Newsletter (Apr - Jun 2016)

Serving Trumbull, Mahoning & Columbiana Counties in Ohio

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Calendar of Shire Events

April 2016

- 5 - Business meeting and potluck. Dancing after meeting (time allowing).
- 12 - Thrown weapons (weather permitting), Dancing, Open Projects
- 19 - Sewing, Herb Class, Intro to SCA Camping
- 22 - 24 - [Spring Training](#)
- 26 - Leatherworking 104 Class—Staining and Painting

May 2016

- 3 - Business meeting and potluck. Dancing after meeting (time allowing).
- 10 - Thrown Weapons & Games.
- 14 - Shire Project Day - Personal Projects, focus on woodworking - At THL Rickard & THL Genevieve's Residence.
- 17 - Dancing, Leatherworking 105 Class
- 24 - Hat class & Sewing
- 31 - Archery & Period Poetry Round Table

June 2016

- 7 - Quarterly Revel - Business meeting and potluck. Dancing and merriment! Garb & feast gear requested & encouraged.
- 14 - Demo Prep for June 18th Demo & Dance Troupe Practice for Demo
- 18 - 19 - **Demo at Mid-Summer Knights Medieval Festival**
- 21 - Newcomer's Welcome/Introduction - Games, Desserts, bring your own project to show others & newcomers what you're up to!
- 28 - Thrown Weapons & Dancing for Beginners

If you are interested in a specific topic not listed, please contact one of the Shire Officers with suggestions. If you wish to lead a session please let us know.

(If you find that you do not wish to participate in the evenings' scheduled activities, feel free to bring whatever you are working on.)

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

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Chronicler

Lady Áine ingen Uí Briain
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Vacant Positions:

- Knight's Marshal (Heavy Combat)
 - Rapier Marshall
 - Youth Officer
- If interested, please contact our Seneschal

From the Chronicler

Greetings to Everyone:

Spring has finally sprung, and we return to many of the outdoor activities many of us enjoy. We are busy getting ready for the summer events, both in our Shire and in neighboring SCA communities, and for many, Pennsic.

Please take note that I am interested in acquiring a Deputy Chronicler. If this is something you would like to volunteer for, or wish to find out more information, please email me at the address listed on the first page of this newsletter.

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 first page of this newsletter.

Yours in Service, Lady Áine



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Save the Date for Mid-Summer Knights Medieval Festival Demo!!!

The Mid-Summer Knights Medieval Festival in the Kingdom of Warrenshire sponsored by Christ Episcopal Church is going to be held on Saturday & Sunday June 18th & 19th.

The location is:
Christ Episcopal Church, 2627 Atlantic St. NE, Warren, OH 44483.

The Mid-Summer Knights Medieval Festival is the annual Christ Episcopal church event that is open to the public. There is going to be a wonderful array of entertainment, food, vendors and even jousting! (for more information visit their website [here](#). The Shire is participating in a demo during the Festival. You can view information about what we are going to do on our demo page at <http://rivenvale.org/demos/>

We are very enthusiastic about helping out at the Demo. The Church is very good to us, providing us with a place to hold our meetings and events, store our Shire equipment and use their kitchen. This is an opportunity for us to “give back” to the Church and show our appreciation for all of the many wonderful things they do for us as a group. If you would like to volunteer to assist at the demo, please contact The Honorable Lord Rickard de Als at his contact information listed on the first page of this newsletter.

“Nothing is sweeter than love, nothing higher, nothing stronger, nothing larger, nothing fuller, and nothing better in heaven or on earth.”

Thomas à Kempis 1380–1471



Looking for a Name?

By Lord Hakon Hrafnsson

One of the fun parts of being in the SCA is coming up with a name that you want to be called. Often, this will result in developing a persona, creating a heraldic device, and maybe even crafting an entire story about whom you are playing and what your life would have been like. This is actually a very important part of getting started in the SCA.

Whether you are looking for your first SCA name or looking to change personas, the process of finding a name you like can sometimes be arduous. The resources listed below are some of the most used and most helpful.

Once you have picked a name, try it on for a few weeks. Ask everyone in our shire to call you by that name so you can see how it fits. After a month or so, you will know if it suits you and if you are comfortable identifying by that name.

The Academy of St. Gabriel - <https://www.s-gabriel.org/names/>

One of the most thorough sources of period names on the internet is the Medieval Names Archive by the Academy of St. Gabriel. They have created this list to help identify quality, reliable sources for medieval names. Once you are on this website, just scroll down to see the various cultures available. If you could only use one source for looking up medieval names, this would be it.

A Small Collection of Medieval Onomastic Articles, by Sara L. Uckelman - <http://www.ellipsis.cx/~liana/names/names.html>

Another great source of name articles. Under each culture, the links include the name of the source and usually the year. This is a very nice way to quickly find some names from a place and time.

Kate Monk's Onomastikon (Dictionary of Names) - <https://tekeli.li/onomastikon/>

An excellent source of names from all over the world, although not just medieval. All names included are from genuine historical sources from many countries and periods of time. Includes first names and family/surnames.

The Compleat Anachronist - <http://www.sca.org/ca/issues.html>

These are scholarly articles written on many different topics throughout the history of the SCA. Most can be ordered via the website. You can scroll through or use ctrl-F to search the page for "names," the culture of your choice, etc.

Heraldic Practices: Choosing a Name/Creating a Persona, by Modar Neznanich - <http://www.midrealm.org/heraldry/education/name.htm>

While not a list of names itself, this brief article gives some excellent guidance on choosing your persona and name. He asks some excellent questions that will help you with the details

(Looking for a Name? continued)

“Whether you choose to do a simple or a complex persona, the best thing is not to rush into a decision. You are going to be known for a long time by the name/persona you choose. Do some basic research into the various time periods. Do you like fancy clothes? If so, then late period such as Tudor or Elizabethan times might be for you. Do you want to be barbaric? If so, then perhaps an early period persona of a Norseman, Mongol, or Hungarian is for you. Is there a craft you do or are interested in? Then perhaps a persona in the time that craft was at its height is for you. What are you interested in? A particular country? A style of garb or armor? A particular activity you want to be involved in? Take all these factors and consider them carefully before you decide on your persona.” - Modar Neznanich

There are also many books that can be helpful. Baby name books should be avoided, but history books can be useful, as can actual books of names, such as those listed below. You can Google some of these and find them online, but some are only in print. You don't have to be able to read the language that well as long as you can find the names you are looking for. Your local library may have some of these, but don't forget to use Interlibrary Loan when necessary. If your local library does not have the book you want, they can usually borrow it from another library. Just ask. You can also find what other libraries have the book using <http://worldcat.org>.

- ◆ Baecklund, Astrid. *Personal Names in Medieval Velikij Novgorod [Russia]*. Stockholm: Almqvist & Wiksell, 1959.
- ◆ Bahlow, Hans. *Deutsches Namenlexikon*. Munich: Keyserche Verlagsbuchhandlung, 1967.
- ◆ Bardsley, Charles Wareing. *A Dictionary of English and Welsh Surnames*. London: Henry Frowde, 1901.
- ◆ Beech, George, Monique Bourin, & Pascal Chareille. *Personal Names Studies of Medieval Europe: Social Identity and Familial Structures*. Kalamazoo: Medieval Institute Publications, WMU, 2002.
- ◆ Black, George Fraser. *The Surnames of Scotland: Their Origin, Meaning, and History*. New York: New York Public Library, 1946.
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- ◆ Dauzat, Albert. *Dictionnaire étymologique des noms de famille et prénoms de France*. Paris: Larousse, 1951.
- ◆ De, Sakuntala & A.R. Das. *Place Names and Personal Names with Connotative Dictionary*. Kolkata: Anthropological Survey of India, 2009.

(Looking for a Name? continued)

- ◆ Feilitzen, O. *The Pre-Conquest Personal Names of Domesday Book*. Uppsala: Almqvist & Wiksells, 1937.
- ◆ Fucilla, Joseph Guerin. *Our Italian Surnames*. Baltimore: Genealogical Pub. Co., 1987.
- ◆ Gruffudd, Heini. *Welsh Personal Names*. Talybont: Y Lolfa, 1980.
- ◆ Kremer, Dieter. *Onomástica galega*. Santiago de Compostela: Univ. de Santiago de Compostela, 2007.
- ◆ Melcon, Gonzalo Diez. *Apellidos castellano-leoneses: Siglos IX-XIII*. Granada, 5³ 9¹.
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- ◆ O'Corrain, Donnchadh & Fidelma Maguire. *Gaelic Personal Names*. Dublin: Academy Press, 1981.
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- ◆ West, G.D. *An Index of Proper Names in French Arthuria Verse Romances 7716-1300*. Toronto: Univ. of Toronto Press, 1969.
- ◆ Withycombe, Elizabeth Gidley. *The Oxford Dictionary of English Christian Names*. Oxford: Clarendon, 1977.
- ◆ Woulfe, Patrick. *Sloinnte Gaedheal is Gall: Irish Names and Surnames*. Baltimore: Genealogical Pub. Co., 1967.

In service,

Lord Hakon Hrafnsson

The Chronicle of Rivenvale, Part I

With any great collection of people, there are always stories and facts that accumulate over time that can easily become lost or forgotten. Of course some of those deserve to be forgotten, but some...some deserve to be remembered. As self-appointed olde-timey person in the shire, I think it has fallen upon me to record some of the items that I can still remember. Just as the shire has been around for a long time, this is a long tale and it will need to be told over several sessions. I will begin here and will continue as long as you good people will listen.

I was there at the beginning of Rivenvale (meaning the night we first decided on the name). But that was not the beginning of the group that became Rivenvale, nor the beginning of my involvement with it. I was not, sadly, there in the very beginning. I can only tell you what I have heard second, third, or maybe even fifth hand. This part of the tale will therefore be left purposely vague. If anyone else, who was there in the pre-Rivenvale days, would like to tell of that time, I am sure it would be of interest to many.

This is what is known by me regarding the foundations of pre-Rivenvale history... There was a previous shire on this land in a time long before our current shire was built. Because of reasons not known by me, that group was disbanded and the area was branded Scorched Earth by the kingdom. This meant that no group of people was allowed by society to form a new official group here for a set number of years. Of course, there were still people that lived on this land that continued to participate with the society...there was just no official group for them here anymore. This made attracting (and even retaining) people very difficult.

Now you can imagine that this would not be the ideal time to try to get involved but that is how it happened for me. I had heard about the society years before but was never able to get involved being too young, too busy, or too under informed to figure out how to contact others. By the time I was looking to meet local folks, there was no official local group present. Luckily for me, the communications of that era were vastly improved over what they had previously been. It is hard to believe how it used to be way back in the dark ages of communication. It took messengers several days to hand deliver your missive to even your nearby neighbors...and then several more days to receive a reply. Now that they can be delivered great distances at frightening speeds, we are able to communicate with, and make friends with, people that live quite far away. Such is my story. Long before I met even a single local soul that was in the society, I met the good gentles of Meridies. They welcomed me, answered questions, helped cloth me, and invited me to stay in their encampment at Pennsic which was my first ever event.

You may be wondering why I am talking about myself...this is supposed to be the Chronicle of Rivenvale, correct? Please be patient as this part of the tale is meant to only set the stage; an introduction if you will. Since my candle is now burning low, and my fingers are beginning to cramp on the quill; this Chronicle will need to continue at a later time when you will hear less of me and the fuzzy details of ancient history, and more of the actual work of founding this current shire called Rivenvale.

The Honourable Lord Rickard of Rivenvale



Cooking Tyme

The following two recipes submitted by The Honorable Lady Genvieve de Saint-Malo

“Here are two more recipes in the continuing series, Pennsic Recipes for a Crowd. Both recipes are tasty and quick and serve 8 to 10 people. You can increase or decrease the quantities easily enough to match the size of your group.”

Red Lentil Soup

Serves 8

- 2 Tbsp olive oil
- 2 carrot, diced
- 3 ribs celery, diced
- 2 small yellow onion, diced
- 0.5 Tsp salt, plus additional to taste
- 2 cup red lentils
- 8 cups water or low-sodium broth
- 2 whole bay leaf
- 4 Tbsp lemon juice
- 4 Tsp garam masala



1. In a medium (2- to 3-quart) saucepan or Dutch oven, heat the olive oil over medium heat. Add the carrot, celery, onion, and 1/4 teaspoon salt, stir to combine, then cover and let the vegetables sweat until the onions are soft and translucent, about 5 minutes.
2. Add the lentils, broth, garam masala, and bay leaf. Bring up to a boil, then turn the heat down to low and let simmer, covered, until the lentils begin to fall apart, about 20 minutes.
3. Turn off the heat, stir in the lemon juice, and add salt to taste. Ladle into bowls and serve.

(More recipes on the next page...)

Chicken Cacciatore

Serves 10

- 3 13 oz can Chicken
- 0.75 Tsp salt
- 0.75 Tsp pepper
- 5 Tbsp Olive Oil
- 5 Onion, chopped
- 4 Garlic cloves
- 1 6 oz Mushrooms
- 2 28 oz Tomatoes, peeled-cut, w/ liquid
- 3 8 oz Tomato Sauce
- 4 Tsp basil
- 5 Cup White Wine
- 2 14 oz cans of Green Beans

1. In oil, cook onions & garlic, stirring constantly, until onions are softened and light golden, about 5 minutes.
2. Stir in tomatoes with liquid, tomato sauce and basil. Heat to boiling.
3. Add Chicken and simmer for 35 minutes. Stir in wine, beans, and mushrooms, simmer 10 minutes.
4. Serve over pasta or rice.

(More recipes on the next page...)

Roman Meatloaf with Onion & Mushroom Gravy

(From Spring Training Feast, April 2016)

Submitted by Lady Áine ingen Uí Briain)

Serves 6 - Makes One Loaf - Increase as needed

4 slices regular white store-bought commercial bread torn into cubes. Don't use bread end pieces, but I do use the crust on the slices.

2 eggs, lightly beaten
3/4 c beef broth
2 lbs 80% ground beef
1 tsp dried parsley
1/2 tsp. dried oregano
1 tsp pepper
1 tsp salt

Soak torn bread in eggs & broth until mushy. Use an egg beater and beat it like crazy until it is well-blended with no lumps. Put the meat in a big bowl and add in the spices.

I put on foodservice gloves and use my hands and mix it up very thoroughly.

Spray a sheet pan with non-stick cooking spray like Pam. Shape the meatloaf mixture into a loaf and bake it in a preheated 350 degree oven for about 50 minutes. Temp the meatloaf and make sure the juices are running clear.

Gravy:

2 TBSP butter, divided
2 cups beef broth
4 oz or 1/2 an 8 oz package of white mushrooms cleaned and sliced.
1 clove garlic (I cheat and use the jarred, pre-diced kind)
1 large onion
1/2 cup of the dried breadcrumbs (I use the ones that come in the canister)
2 1/2 tsp. beef bouillon powder (I prefer the Wyler's powder)
pepper
1 tsp parsley

Cornstarch or flour to thicken if needed.

Saute onions and garlic in 1 TBSP of butter til tender-crisp. Saute the mushrooms in a separate pan, start them later than the onions because they take a lot less time and you don't want them mushy. To the onion mixture, add bread crumbs and stir to absorb the butter. Gradually add beef broth to the onion mixture. I usually test the flavor here and if it's not strong enough (it usually isn't for me - I ALWAYS use bouillon) add the bouillon powder. Boil til thickened. If not thick enough, make a paste of a little cornstarch and COLD water, and stir it into the gravy. Get it back to a slow boil to thicken. Once I feel it is thick enough, I test the flavor again. If it needs depth, add more bouillon. If the depth is there but needs salt and pepper, add to taste. Remember the bouillon will add saltiness so always test before adding any more salt. Add bouillon to taste, and pepper, parsley and any salt if needed. Stir the mushrooms into the completed gravy.

This method with the mushrooms done separately is how I avoid causing problems with people's mushroom allergies. I pull their gravy out before adding the mushrooms.

Pour the gravy over the meatloaf slices and serve.

A Feast During the Time of Chaucer

Contributed by THL Johnnae llyn Lewis, CE

Whan that Aprille with his shoures sote
The droght of Marche hath perced to the rote
Chaucer. *The Prologue to the Canterbury Tales*

Can we think of April and springtime and not think of Geoffrey Chaucer? *The Canterbury Tales* are full of references to eating and drinking, of courtly manners, and dietary customs. One of main characters is the Cook, whose brief tale began with talk of the “craft of vitailliers.” But what did Chaucer eat when at court? We know in part what the court of Richard II ate because Richard’s master cooks left behind a famed treatise on cookery known as the *Forme of Cury*. It’s been available in print since 1780, but the best, edited scholarly version came out a generation ago under the title *Curye on Inglysch*. Professors C. B. Hieatt and Sharon Butler did a magnificent job of publishing a number of 14th century texts in that volume, including the *Forme of Cury*. Technology doesn’t stand still, however, and print has given way to digital formats. John Rylands University Library, now known as the University of Manchester Library, in England digitized their copy of the *Forme of Cury* and placed it online in 2009. Readers can now view the Ryland manuscript at:

<http://enriqueta.man.ac.uk/luna/servlet/detail/Man4MedievalVC~4~4~2048~100017>

or link to it and a transcription at <http://www.medievalcookery.com/etexts.html>

Far less known about than the *Forme of Cury*, we also have the details of a rather splendid wedding banquet that Geoffrey Chaucer probably personally attended in 1368. We say probably because like much of Chaucer’s life, it’s not exactly known where he was or his activities or the exact dates when something happened, up to and including both his birth and his death. What we do know is Chaucer (circa 1340?-1400?) spent time in the service of the English prince Lionel of Antwerp, Duke of Clarence, the surviving second son of King Edward III. Lionel of Antwerp (1338–1368) was affianced and then married to the rich heiress Elizabeth de Burgh, Countess of Ulster in childhood. Their daughter Philippa was born in 1355 and would grow up to marry the Edmund Mortimer, 3rd Earl of March. (Her great-great grandson would be Edward IV.) It was intended that Duke Lionel should manage the affairs of the Crown in Ireland and his wife’s inheritance, and beginning in 1362, he began to do so. Lionel was never particularly interested or adept at managing the Irish, however, and left Ireland permanently in 1366. His wife Elizabeth (born 1332) had passed away in 1363 so another rich marriage was being arranged for the Royal Prince. This time King Edward III looked abroad to far off Italy and arranged the marriage of his second son to Violante, the only daughter of Galeazzo Visconti, Lord of Pavia and Milan. After his so-so career in Ireland, it was hoped Lionel would be able to claim a rich dowry and carve out a career for himself in Italy. The bride is thought to have been as young as 13, although other sources indicate she was perhaps 15.

There’s circumstantial evidence that the young Chaucer was part of the company of over 450 men who accompanied Lionel on his trip across France, Savoy, and Italy to meet his bride. It is known Chaucer was away from England for much of 1368, but was he accompanying Lionel or was he acting on some unknown matter in the service of King Edward III. As a side note, if Chaucer did attend the wedding in the spring of 1368, the question arises about Chaucer meeting the great Italian poet Petrarch at the wedding banquet or sometime else on this Italian trip. Petrarch was seated at the first table at the (*continued*)

feast as an honored guest. It is also known the famed chronicler of the Hundred Years War, Jean Froissart was present, as was the English mercenary John Hawkwood, who was in service at this time to the bride's uncle Bernabo Visconti.

Following the wedding, which was held in either late May or early June 1368, a most magnificent wedding feast was held in Milan. Although it appears occasionally in other volumes on Chaucer and in works on the 14th century, the best and still most accessible account of the feast appears in *The Last Months of Chaucer's Earliest Patron* by Yale Professor Albert S. Cook. The classic account of the feast by the Italian Paulus Jovius (1483-1552) was recorded long after the event, though no doubt based on now missing or unrecorded "good contemporary authorities." There were also additional accounts of the ostentatious banquet, including descriptions in Corio, the *Annals of Milan*, the *Chronicle of Montferrat*, Aliprando's *Cronica della Città di Mantova (Antiquitate's Italicce)* and works identified as *Fragments*. Professor Cook sat down with these accounts and worked to reconcile them to produce his work on Lionel.

There are still a number of unknowns. The feast may have taken place directly after the wedding or in the evening in the courtyard of the public square, which adjoined the Basilica of Santa Maria Maggiore. There were two tables. Accounts vary as to number of seated guests. Perhaps there were two tables of 50 each or just 57 guests in all or perhaps a table of 50 and a table of 57. (There is also the possibility the male guests were seated by their ladies, so the gentlemen might serve the ladies from the double portion dishes. This is what Cook proposes in one of the numerous footnotes. Or perhaps the men and women were seated at separate tables.) Stow in *Annales* for 1368 writes of "above 30 course of service upon the table..."

In reconciling the accounts Professor Cook came up with this menu:

- 1) The first course was served double for the duke's table – meat and fish. There were suckling pigs, gilded, with fire in their mouths; the fish were porcelain-crabs [or perhaps sea-snails, also gilded.
- 2) The second meat course was of hares, gilded; the fish course was of pike, gilded.
- 3) The third meat-course was a large calf, gilded. The fish-course was of trout, gilded.
- 4) The fourth meat-course was of quails and partridges, gilded. The fish-course was of roasted trout, gilded.
- 5) The fifth meat-course was of ducks and herons, gilded. The fish-course was carp, gilded.
- 6) The sixth meat-course was of beef and fat capons with sauce of garlic and vinegar. The fish-course was sturgeons in water.
- 7) The seventh meat-course was of capons and meat [veal?] in lemon sauce. The fish-course was tench [pesce?] in lemon sauce.
- 8) The eighth meat-course was beef pies [with the dough kneaded up with cheese and sugar?] served with cheese. The fish-course was of large eels in pies. [sugared and with good spices.]
- 9) The ninth meat-course was of meat aspic. [with chicken aspic?] The fish-course was of fish aspic.
- 10) The tenth meat-course was meat-galantine. The fish-course was galantine of lampreys.
- 11) The eleventh meat-course was of roasted kids. The fish-course was of roasted garfish.
- 12) The twelfth meat-course was of hares and kids in chive sauce or pickle. The fish-course was of various fish in chive sauce.
- 13) The thirteenth meat-course was of venison and beef in moulds. [with sauce of sugar and lemon.] The fish-course was of fish turned inside-out (?) [perhaps a subtletie?]
- 14) The fourteenth meat-course was of capon and fowls in red sauce and green, with oranges. The fish-course was of tench turned inside-out. (*continued*)

- 15) The fifteenth meat-course was of peacocks, with cabbage, French beans, and pickled ox tongue. The fish-course was of carp.
- 16) The sixteenth meat-course was of roasted rabbits, peacocks, field fares (game birds?) and ducklings. The fish-course was of roasted eels.
- 17) The seventeenth course was of junkets and cheese.
- 18) The eighteenth course was of fruit, including cherries.

Aliprando adds that after the ladies and gentlemen had washed their hands, wine and then confections were served. (Albert Cook, "The Banquet" pp. 66-73.)

Besides the foods, lavish quantities of wine were served. Each course also featured the exchange of costly gifts. For example, the 12th course featured gifts of "six great coursers, with gilded saddles and trimmings, wrought with the arms of Galeazzo and the duke, six lances, six shields, and six [steel] hats gilded. . . ." Other gifts included cloth of gold, twelve sparrow hawks, six falcons, greyhounds, gold and silver plate, cups, and basins, more horses, fat cattle, embroidered furniture, and jewels. And so ends the account of the wedding feast of Duke Lionel and Duchess Violante.

It was a magnificent feast, but a far less successful marriage. Lionel died of a fever on October 17, 1368, less than five months after the wedding. There has always been talk of poison, but as Frances Saunders notes his death was "after a "lingering sickness." The Plantagenets did not have strong stomachs (his brother, the Black *Prince*, would die in 1376 of digestive disorders)." (Saunders, 145) Years later, Lionel's body was transported to England and buried at Clare, in the church of the Augustine Friars in Suffolk, beside the body of his first wife Elizabeth. Violante would marry twice more, be widowed twice more, and be dead by November 1386.

Sources:

Chapter VII "The Banquet," pp. 60-74, appears in

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For more on Duke Lionel, see:

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Originally published in *The Citadel* March 2010 and in *The Pale*.

Revised in 2012 and 2016

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SCA-Themed Word Search

Submitted by Lord Hakon Hrafnsson

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

WORD LIST

ARCHERY
BREWING
CALLIGRAPHY
CAMPING
COOKING
DANCING
EMBROIDERY
FALL BRANSLE
FEASTING
GAMES
GARB
LEATHERWORKING
MUSIC
PENNSIC
REVEL
SAXON SUMMER
SEWING
SPRING TRAINING
THROWN WEAPONS
WINTER WASSAIL