

# AURORA

## THE SAGA OF CONRAD VON GRAZ OF THE WINTER WAR

I come south over the sea and I bring the sea of the Storm-Ruler's breast,<sup>1</sup> Thus has it gone with me. I launched my saken ship at the time of the ice-breaking. I loaded with a share of poetry the stern-cabin of my soul's ship<sup>2</sup>.

I offer myself to the Baron as guest. It is my duty to sing his praise. I have composed a poem about the Baron, truly I praise him. I ask for a hearing, since I have Composed a poem of praise.

Pay heed Baron (it becomes you well) how I utter my song, if I get a hearing Most men have heard what battles the King fought, but the Storm-Ruler saw where lay the slain.

There arose the crash of swords against the shield's rim; battle grew fierce round the Baron; the Baron pressed on. Then could be heard the fateful song of battle; the stream of swords roared as it flowed on mightily.

The weaving of spears did not miss it's mark before the Baron's gay Shield-Ranks; the Seals Plain<sup>3</sup> roared in fury under the banners, where it wallowed in blood.

Men sank to the ground through the clash of javelins. From that Conrad was renown.

I will tell further, if men are silent. I have heard more of their deeds of prowess. Wounds grew frequent in the Baron's battle, swords splintered against the dark shield-rims.

Swords clashed against sword, the wound-engraver bit that was the point of the sword. I learnt that there fell the warriors before the flashing sword in the play of iron.

There was the thrusting of points and the gnashing of edges. From that Conrad was renown.

The Baron reddened the sword;

there was food for ravens; the javelin took life, blood-stained spears flow. The destroyer of the Norse fed the wolves, and trod on the eagle's evening meal.

The battle-cranes flew over the rows of the slain; the beaks of the birds-of-prey were not free from blood; the wolf tore wounds, and the sword-wave<sup>4</sup> surged against the raven's beak. The destroyer of hunger, Conrad, offered corpses to the wolves from his fight at sea.

The swordsman wakens the maid of battle; darts splintered and points hit; bowstrings sped arrows from the bow.

The flying javelins hit, peace was broken; the elm-bow was spanned; the wolf rejoiced at it. The leaders of the host defied death. The yew-bow twanged when swords were drawn. The arrows flew, and Conrad offered corpses to the wolves from his fight at sea.

Still do I wish to declare before men the disposition of the generous ruler. I shall hasten with my praise. He scatters the fire of the river<sup>5</sup> and the Baron holds lands in his grip. He is most deserving of praise.

The inciter of sword-play throws the shield with his arm. He is a generous giver of rings. Boths here and everywhere Conrad's deeds grow greater, I speak advisably, it is known across the sea.

Pay heed, Baron, how I have succeeded in my poem. I am glad that I received a hearing. With my mouth I have drawn Othin's sea from the bottom of my heart concerning this maker of battle.

I have brought the Baron's praise to the end of the poem. I know the true measure in the companu of men. I have brought praise of the Baron

from the abode of laughter<sup>6</sup>. It has come about that all have heard it.

Adopted by Eadwulf MacRuthuan, from "The Saga of Egil Salla-Grimsson"

<sup>1</sup>Poetic art, poetry being the mead stolen by Othin from Dwarfs. The Storm-Ruler is Othin. <sup>2</sup>The Breast, <sup>3</sup>The Sea. <sup>4</sup>Blood. <sup>5</sup>Gold. <sup>6</sup>The Breast.

## FROM THE EDITOR

Hello

This is the first edition of the Aurora that I have printed. There will be some different formats for this "Newsletter" that I will be trying-out. Please tell me (I'm sure you will) what you think of these changes.

I officially took over as editor for the Aurora in March '90. I apologize for the loss of the March '90 edition (not produced); I hope to be more together in the future.

I will announce the paper "Deadlines" in the proceeding edition. If anyone has anything they want published, please get them to me BEFORE the deadline. I would very much like it if all submissions were written legibly and spelling is correct. (I don't spell well, and can't read; so you never know what your submission will come out like).

MAGNUS

### DEADLINE FOR MAY ISSUE:

April 20, 1990

Have all information, submissions, ect. to me BEFORE the above date.

Send To: 10670 Beaumaris Rd  
Edmonton AB, T6X 3N4



## SPRING FAIR - COURSES



**1. Light Archery** - If you're a Yeoman-to-be this course is a must. Taught by the Baronial Archer.

**2. Marshalling and Fighting Appreciation** - If you put a foot on the combat field, in or out of armour, this course is for you. Learn your rights, and obligations.

**3. Medieval Underwear and Cutting Your Own Patterns** - Anyone who has struggled to get that picture in book into a real thing will be overjoyed at this one.

**4. Henry V** - Taught by a genuine "Historian". Who was the real Henry V? See the movie! Read your Shakespeare! (Henry IV & Henry V)

**5. Dance for The Fun-of-it** - Come on you macho guys! I know for a fact that there are Sargents Candidates out there. (You Must Know How To Dance), and you ladies do your good deed and help these poor men out. Our Baronial Dance Mistress can teach anyone.

**6. The Renaissance Look** - What does it take to be a Renaissance Man or Woman? Isabeaux will reveal the secrets of that glorious time.

**7. Corset Making** - Bring your sewing machine (if you can). You will make a corset in this day-long work-shop. Register in advance. \$15 fee for materials provided by instructor.

\*Note: There will be regular scheduled fighting practice (to be announced).

## SENESCHAL'S GRIPE

### REETINGS BARONY!

**G** Just when you thought it was safe to check your mail, here I am again, nagging! Come on people, we need support for events! Enter a contest (remember anything you've made in the last eighteen months, not previously entered), enter five! Win the "Super Prize"! Take a class! We are offering a wide variety of classes for only \$2.00 per class.

Come on people, your fellow Barony members have agreed to teach, have put a lot of time and energy into research and preparation; please support them by taking one of their many, many,

wonderful, wonderful classes. Register Saturday (April 7) or earlier; phone ERNA (457-7585).

Margaret of Newark has told me that she will be leaving our Barony for marginally warmer climes to the south (Montengarde). Apparently, romance is in the air... We will all miss you, Margaret! Best wishes.

On a more sober note, this means we will need help with the Baronial Gold Key - repairing and building costumes, getting them to people who need them, ect., all over the Barony. Phone or write or tug the sleeve of Lady Erna if you can help with any of these things.

ERNA the Hag

## ARCHER OF BOREALIS

It is about time the ARCHERS of Borealis were recognized. The HEAVY Fighters have their Silverwolf Tournament to determine a champion. We, the Archers of Borealis, as of this year are going to have a champion as well.

This will be decided by the archer's standing in several contests throughout the year. the GOLDEN ARROW will be awarded to the 'Champion' at Silverwolf. The events will be:

HARVEST FEAST October, in Reed Deer

SILVER ARROW April, in Reed Deer

BORDER WAR June, in Lloydminster

REGIONAL WAR July, in Bowden

SARGEANTS August

SILVERWOLF September

Some kind of archers competition will be held at these events and all borealis archers in these competitions will be given points in accordance with their placing in these competitions.

To be eligible for 'Champion' the archer must compete in at least two(2) of these events. Points will be awarded to 6 places:

6 points for 1st place, 5 pts for 2nd,

4 pts for 3rd, 3 pts for 4th,

2 pts for 5th, 1 pts for 6th

Highest TOTAL score from the above mentioned events, from October to September the next year will be the GOLDEN ARROW Champion of Borealis.

Lady Yeoman Joan the Just

Baronial Archer



# FLASH PAN

As last reported Sandalf has taken refuge in the catacombes of Springbrooke, and has refused to speak to any of us. We are not sure if he is sulking or working.

Shankor and myself have been stopping up the holes in Springbrook against winter and running full before it. This work has kept my kiln and forge from being set-up; but frozen warriors cannot hold weapons.

When Sandalf left he dropped several notes which appear to be an attempt to organize what he calls "The New Alchemi". We believe he obtained these writings from the University. We will attempt to get them scribed so as to share this text. Sandalf studied at Britannica and his notes should reflect more or less their teachings.

We at Springbrooke would appreciate any and all correspondence or communication that we might assist where we can as well as get positive input.

In glancing through Sandalf's papers it looks as though much of his writings are pretty boring; so if we can look for some areas of particular interest we may be able to help.

Please request.

## NEW ALCHEMI

The abject of the Alochemi is to separate the different substances that enter into the composition of bodies  
 \* to examine each of them apart \* to discover their properties and relations \* to decompose those very substances if possible \* to compare them together and combine them with others \* to reunite them into one

body so as to reproduced the original compound with all it's properties.

This decomposition is finite for we are always stopped by substances in which we can produce no change and which will not resolve into others.

These substances are titled principles or elements. Of this kind the principles are Earth, Water, Air and Fire. For though there be reason to think that these are not the first component parts, or the most simple elements of matter yet, as we know by experience, that our senses cannot possibly discover the principles of which they themselves composed. It seems more reasonable to fix upon them and consider them as simple homogeneous bodies, and the principles of the rest, than to tire our minds with vain conjectures about the parts or elements of which they may consist.

## SANDALF

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Weekly Meetings in Aquilon are held on Wednesday nights 8:00 pm in room #034, in the Student's Union Building at the University of Alberta.

## Baronial Officer's List

**BARON AND BARONESS** His Excellency, Baron Sir Conrad von Graz and Her Excellency, Baroness Christiona of Ulidia. Wilf and Christine Backhaus 6607 - Enevold Drive Camrose, AB T4V 3J7 Phone: 672 - 3795

**BARONIAL SENESCHAL** Her Ladyship, Erna Kajadotter..Karin Thirlwell 10670 - Beaumaris Rd. Edmonton, AB T5X 3N4 Phone: 457-7585

**HERALD** William the Boisterous Mark Henry Lloydminster (Insert Address HERE)

**EXCHEQUER** Lady Sunniva Ragnsvald..Kym Banks #1 10173 - 117 St. Edmonton, AB T5X 1X5 Phone: 482-1884

**MASTER OF STABLES** His Lordship, Sargent Colin Ironwolf..Larry Sutherland 9017 A - 85 St. T6C 3C6 Phone: 466-6848

**BARONIAL ARCHER** Lady Yeoman, Joan the Just Joan Reader Box 765, 4308 - 48 St. Beaumont, AB T0C 0H0 Phone: 929-2054

**MASTER OF ARTS** His Lordship, Sgt. Cennet ap Liangollen Ken Reader Box 765, 4308 - 48 St. Beaumont, AB T0C 0H0 Phone: 929-2054

**MASTER OF SCIENCE** (See Above)

**CHIRURGEON** (See Baronial Archer)

**CONSTABLE** Lord Haakon Draken Chris Argall 6352 - 10 Ave. Edmonton, AB T6L 5S2 Phone: 461-8502

**MASTER(MISTRESS) OF THE LISTS** (Insert HERE)

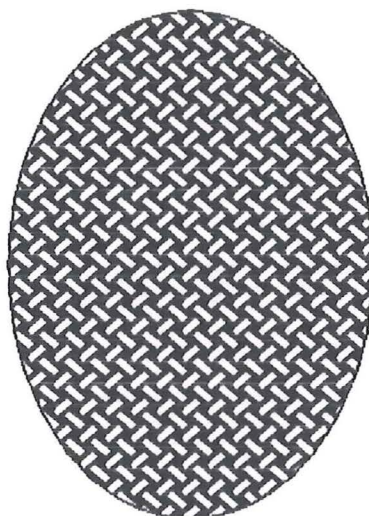
**GOLD KEY** (Insert HERE)

**CHATELAINE** Her Ladyship, Sigrít Rabenfelds Chris Argall 6352 - 10 Ave. Edmonton, AB T6L 5S2 Phone: 461-8502



**COOKING CORNER - with ERNA**

My mother is a fabulous cook. For her, baking bread remains a special experience, a psychic renewal, a true accomplishment. For me, it remained a ritual cloaked in mystery, until she sat me down and we carefully wrote out this recipe. Trust me, it's foolproof - from a pro (my mother) to an idiot (me!). If you have never tried baking bread before, this is a good place to start. Incidentally, my mother learned how to make this bread by going to a traditional French bakery (on the Riviera) at 4 o'clock in the morning (everybody buys bread fresh daily). It is so hot (from the big wall ovens) that the baker works in his underwear! Maybe I should try that at the next feast!

**HAPPY****EASTER****TO MAKE A FINE WHITE MANCHET**

2 cups water (lukewarm 105° to 115° F)

1/2 cup Sauterne or other white wine (optional)

1 package dry active yeast (or 1 tbsp of bulk yeast)

1 tbsp salt (or less)

1 tbsp sugar

6 3/4 cups white unbleached flour

1 1/4 cups whole wheat flour

Dissolve 1 tsp of the sugar in the water (and wine) and add yeast. Let set until bubbly and foamy: about 5 to 10 minutes. Gradually add rest of sugar and salt and 3 to 4 cups of the white flour until of a batter-like consistency, a smooth base. Use a wire whisk to get out lumps. Gradually add rest of flour (except for last cup) until less and less sticky. It should become quite manageable. Pour last cup of flour on a table or waxed paper. Knead dough on this

surface. Work until soft, smooth, and elastic. The dough will change from a sticky lump to one of springy consistency. Grease bowl and dough surface (grease bowl and turn dough in it). Place dough in bowl and cover with a clean cloth. Let rise in a warm place (on top of stove or fridge). When inserted fingers leave a hole in the dough, it has risen enough and should not be left longer. Grease pans and sprinkle with cornmeal (whole cornmeal is preferable as the whole kernel is utilized and it is therefore not so starchy - see health food store). Punch dough down to original size and put on floured surface. Slice into two parts or shape into shape of your choice (long sticks, round loaves, etc.). Take dough half the size of desired end product and flatten into a rough oval. Roll, using the heel of your hand to get rid of the air bubbles (air bubbles which are overlooked will become holes or gaps in the bread). You will

**CANTON SENESCHALS**

AQUILON - Lord Will the Piper Will  
Baile 10944 - 89 Ave. Edmonton,  
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SCHWANSTEIN - Lord Brian von  
Schawanstein Brian L. Nelson R.R.  
#1 Ohaton, AB T0B 3P0 Phone:  
672-6374

LAKELAND - Massuke-No-Tasashi  
Matsu Greg Dorrington #38, 5612 -  
53 Ave. Grand Centre, AB T0A  
1T1 Phone: 694-2510

BORDER GATE - Lord Sgt. Derek  
the Exile Rob Mills 4101 B - 58  
Ave. Lloydminster, AB T9V 1V2  
Pho

feel and hear the popping sound of escaping air. Roll and turn ends under. Put back on cornmealed pan (or casserole dish). Let rise to almost double (but not more). When it has partially risen, preheat oven to 450°. Place in oven a pan of boiling water which will create steam during entire baking time. Using a sharp knife, slice each loaf 1/8" deep across surface. Cover with beaten egg white if you wish (makes surface shiny). Put loaves in pre-heated oven. Bread will sound hollow when done - check that bottom of loaves are brown too once the hollow sound is obtained. Take out and serve and don't be surprised if all is eaten. However, if some is left, re-heating is no problem. If the loaf seems dry the next day, simply sprinkle with water and warm in oven to regain softness. If bread is to be kept longer, freezing is a good solution. Re-heat in foil first, unwrapped later, at 300° for about 20 minutes.

Good luck and enjoy!

Lady Erna Kajadotter