

AURORA

SPRING FAIR

Aquilon, April 6, 1991

Fine Gentles of the Region of Avacal and Beyond. It is once again the time of the season that we turn to the warming of the air and the onset of Spring.

We in Aquilon wish to invite you to the annual **Spring Fair Arts and Sciences Competition and Feast** on April 6, 1991. Competition in 17 categories will once again be held; as well as Triathlon and Pentathlon awards. For further information, please contact Ulf or Werrnar. The deadline for submissions is 1:30 PM on Saturday, April 6th at the feast site. Patrons of the Arts would be gratefully accepted and anyone wishing to do so should contact the Autocrats as soon as possible.

Competition Categories:

Costuming to 1250 AD
 Costuming 1250+
 Needlework
 Calligraphy
 Illumination
 Practical Tools and Utensils
 Music Composition
 Armour
 Brewing
 Leather Work
 Cooking
 Wood Embellishment
 Performing Arts
 Literature
 Research Papers
 Miscellaneous
 Decorative Metalwork

Classes may also be held on site during the day if enough interest is generated. A cost of \$2.00 a class would be levied at the time of the classes. Again please **register in advance**. A class timetable will be available soon.

Of course to follow up on the days activities there will be a feast starting at 7 PM at **Hazeldean community Hall, 9630 - 66 Ave, Edmonton, AB**. Cost is \$12.00 per person, \$6.00 for children, children under 6 free, and a site fee of \$5.00 for those not taking part in the feast. Please ensure that your feast fee arrives by **March 23rd**, which is also last day for reservations.

For further information or reservations please contact:

Autocrats:

Ulf Ingbrandsson (M.K.A. Daryl Haaland) 476-6468

Werrnar the Wild (Dave Wagner) 456-2738

Feastocrats: Elizabeth Llandaff (M.K.A. Lisa Townsend) 488-4758

Fionna Nolas (Penny Slonowski) 433-4632

Reservations and cheques (made payable to the ASCA, Canton of Aquilon) can be sent to:

Lisa Townsend #3, 10173 - 117 st Edmonton, AB. T5K 1X5

We hope to see everyone in Aquilon this April.

**Q: Why is an
 amourose
 Knighte lyk
 unto a welle-
 fortified
 Castel?**

**A: Because
 he Keeps a
 Stronghold
 on ye Breast
 works.**

- excerpt from "The
 Dogsboddy Papers" by E.O.
 Parrott

DEADLINE FOR APRIL ISSUE:

Mar 15, 1991

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

Send To:

MAGNUS

9340-85 St.

Edmonton AB

T6C 3C8

COOKING WITH ERNA

Today I bring you a dessert to satisfy your wildest dreams, the crowning glory of Montengarde's 12th Night feast. Never has anything so purely decadent crossed my lips, so divinely sinful. Myself and Lady Catherine of the Rowan Tree (confirmed chocoholics both) were stunned into near silence by the experience, a silence only occasionally broken by groans of unmitigated pleasure. Prepare this ambrosia with respect, and expect to savour it for a loooooooooooooong time. Let us worship its creator, Mistress Margret, and ready the fork!

CHOCOLATE MOUSSE CAKE

CRUST

1/3 cup butter

1/3 cup semi-sweet chocolate

1 cup chocolate cookie crumbs

1/3 cup sugar

2 tbsp cocoa

Melt butter and chocolate together (a microwave works well for this). Stir in cookie crumbs, sugar, and cocoa. Press into a 9" springform pan. Chill.

BAKED MOUSSE LAYER

8 oz semi-sweet chocolate

1/4 cup hot water

5 egg yolks

1/4 cup sugar

1/2 tsp vanilla

Melt chocolate & hot water in a double boiler; cool slightly. Beat egg yolks until pale (about 1 minute), add the sugar and beat for 5 minutes.

Add the vanilla, then fold the chocolate into the egg yolks. Pour onto the chilled crust. Bake at 350 degrees for 18 to 20 minutes. Cool.

CHILLED MOUSSE LAYER

2 cups semi-sweet chocolate

1/3 cup boiling water

5 egg yolks

3 tbsp chocolate liqueur

4 tbsp soft sweet butter (unsalted)

5 egg whites

Grind the chocolate in a food processor. Add water and continue to process. Add the egg yolks one at a time, then add the liqueur, then the butter one tbsp at a time. Beat the egg whites separately and fold gently into the chocolate mixture. Spoon the mousse onto the cooled base. Chill overnight.

CONTINUED

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BARONIAL OFFICERS LIST

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

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

MASTER OF SCIENCE (See Above)

CHIRURGEON (See Baronial Aroher)

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

MASTER(MISTRESS) OF THE LISTS (Insert HERE)

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

WEDDING ANNOUNCEMENT

Spring is a time for love, and this spring, Squire William the Boisterous has much to celebrate, as far as love is concerned. William is to marry this summer.

To help make these occasions truly memorable, we are holding a Wedding Feast on Saturday, March 16, 1991 (A.S.XXV). The location will be the **Boy Scout Hall in Lloydminster, AB.**

The site will be open at noon and although events are still tentative, it is hoped that if enough interest is shown, there will be dancing (if someone with both knowledge and music is willing to lead the group), swashbuckling, and any games that Gentles may bring or suggest.

There will also be contests: * Most Chivalric Lord * Most Chivalric Lady

* Most interesting
Medieval Wedding
Custom * And,
best of all, The
Most Humerous
Tale About William

the Boisterous! (Please keep it clean & not too personal!)

The feast will consist of all our favorite foods - Roast Venison, Bread & Cheese, and of course, Roast Chicken!

Site Fee, and access to this feast, is \$13.00/person with a valid SCA membership or \$16.00 without. Crash space is very limited, so if you need some, please contact the autocrat as soon as possible. Reservations will be accepted until Monday, March 11. Autocrat: William the Boisterous, aka Mark Henry, #302 I, 3007 - 56 ave., Lloydminster, AB, T9V 1Z6. Phone 875-4785 BEFORE 10 P.M. PLEASE!

~~SEE Page 4 for MAP!~~

CANTON SENESCHALS

AQUILON - Ulf Ingbrandsson Daryl Haaland 7308 -152 A AVE
Edmonton, AB T5C 2Z4

Phone: 476 - 6468

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: 594 - 2510

BORDER GATE - William the Boisterous Mark Henry 302 I, 3007-56 ave. Lloydminster, Alberta, T9V 1Z6 Phone:

COOKING WITH ERNA CONTINUED

The AURORA, a publication of the Barony of Borealls, of the Society for Creative Anachronism, Inc. This Newsletter is available from the Editor for \$16.00 per annum (12 issues). All cheques and money orders are to be made payable to "ASCA - Barony of Borealls". This is not a corporate publication of the Society for Creative Anachronism, Inc., and does not delineate SCA policies.

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.

GLAZE

1/4 cup butter

4 oz semi-sweet chocolate

2 tbsp heavy cream (whipping cream)

1 tsp coffee (or chocolate liqueur)

Melt butter and chocolate together (a microwave works well for this).

Mix cream and liqueur together, then add to the chocolate mixture. Blend until smooth, then spread over the chilled mousse. Chill.

*** NOTE ***

It is possible to make the chilled mousse layer using an ordinary hand mixer rather than a food processor. The result is that the chocolate is incompletely ground and has very fine "chips" in it. This is not at all unpleasant and adds an interesting texture to the mousse.

NUMMY! NUMMY!

SENESCHAL'S GRIPE

Not available this issue...

Excerpts from Richard Burbage's
Diary:

Monday:

We beginn rehearsing Will's latest tomorrow to openne newe season: Macbethe. Fine part for me. Murder, battles and a good death. Pavey plays my wife, which is fine by me. Dogsboddy plays my servant, Seyton. He will be dreadful, but at least I shall get a chance to kick him. I shall make one, if not several.

Tuesday:

Will has clearly taken leave of his senses. Instead of starting on the new play, he wanted a newe style of acting, whatte he called 'a method approach'. I asked whatte was wrong with our olde method of learning his lines and thenne speaking theme gude and loude soe thatte the groundlings could heare everie worde. But he wolde have nonne of this, soe we spent the whole daye improvising scenes from Lady Macbethe's mother's childehood and pretending to be trees. I said I was a sycamore as that was howe I felt. Will Kempe was the online one who laughed.

Wednesday:

We hadde to improvise being witches and thenne coloures, and thenne items at s banquet. Here I gotte fedd uppe and said I felt like a stoup of ale and whatte was more, I was going to gette one at the Mermaide.

CALENDAR

March 16,17 ----- Wedding
 April 6 ----- Spring fair - Aquilon
 April 20 ----- Silverarrow Tourney - Bitter End
 May 25 & 26 ----- Glacier War - Montengarde/Wastkeep
 May 25 & 26 ----- Border War - Border Gate
 June 15 ----- Dragon Slayer Tourney - Montengard

Online a weeke to our first performance ande we have donne not one line of Macbethe. Took Pavey home with me and we did two hours hard labour as Macbethe and his spouse. He is a talented boye and verie versatile. After this, we even worked on the scripture for a while.

Friday:

We start doing the playe, but Will says we muste use our owne words. 'You are using mine, Richarde,' he cries. I telle him they are whatte I have learnte and I know no others. We alle beginne to hate the verie name Macbethe and instead calle it the Scottishe playe. Home with Pavey, but didde no rehearsing. We could not beare to.

Tuesday:

The first performance of .. that Scottish playe was a disaster. No one seemed to knowe thier lines. We were booed offe the stage. Soe muche for our trye to please the Scottishe kyng. 'Lette me never heare a line of this playe.' cried Mastere Heminge, but Will began to saye that it was because we had notte had the time. He talked of startinge rehearsals with a monthe or two of discussion. 'Aye, Will,' says Kempe, 'butte howe will we eate and drinke until thenne? Shalle we notte learn your lines and roar them out to the groundlings till we have gotte it right?' And he didde wink his eye at me...

E.O. Parrott

Another item from Thomas Dogsboddy's collection

"The Dogsboddy Papers"
by E.O. Parrot