

ROBIN HOOD & MAID MARION

A bonny fine maid of noble degree,
Lady Marion called by name,
Did live in the North, of excellent worth,
For she was a gallant dame.

For favour and face, and beauty most rare,
Queen Helen she did excell;
For Marion then was beloved of all lord and knight
That did in the country dwell.

The Earl of Huntington, nobly born,
That came of noble blood.
Marion went, with good intent,
By the name of Robin Hood.

With kisses sweet their red lips meet,
For she and the earl did agree;
For every place, they kindly embrace,
With love and sweet unity.

But fortune bearing these lovers a spite,
That soon they were forced to part,
To the green wood then went Robin Hood,
With a sad and sorrowful heart.

And Marion, poor soul, was troubled in mind,
Of the absence of her friend;
With finger in eye, she often did cry,

And his person did much commend.

Perplexed and vexed, and troubled in mind,
She dressed herself like a page,
And ranged the wood to find Robin Hood,
The bravest of men in that age.

With quiver and bow, sword, buckler and all,
Thus armed was Marion most bold,
Still wandering about to find Robin out,
Whose person was better than gold.

But Robin Hood, he himself was disguised,
And Marion was strangely attired,
That they praved foes, and so fell to blows,
Whose valour bold Robin admired.

They drew out their swords, and to cutting they went,
At least on hour or more,
That the blood ran apace from bold Robin's face,
And Marion was wounded sore.

"O hold thy hand", said Robin Hood,
"And thou shalt be one of my string (men),
To range the wood with bold Robin Hood,
To hear the sweet nightingale sing."

When Marion did hear the voice of her love,

Herself she did quickly uncover,
And with kisses sweet she did him greet,
Like to a most loyal lover.

When bold Robin Hood his Marion did see,
Good lord, what happiness was there!
With kind embraces, and jobbing of faces,
Providing of gallant cheer.

A stately banquet they had full soon,
All in a shaded bower,
Where venison they had to eat,
And merry that present hour.

Great flagons of wine were set on the board,
And merry they drunk round
Their bowls of sack, to strengthen the back,
While their knees did touch the ground.

At last they ended their merriment,
And went to walk in the wood,
Where Little John and Lady Marriion
Attended on bold Robin Hood.

In solid content together they lived,
With all their yoemen gay;
They lived by their hands without any lands,
And so they did many a day.

But now to conclude, on end I will make

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MYRGAN WOOD**12TH ANNIVERSARY**
October 11 - 13

It is expected that Their Majesties Tjorkill Kanne & Hlutwige Wolfkiller will be able to join us, so please come out and help us make this a memorable occasion!

Schedule:

Friday, Oct. 11: Tavern to be held at 2921 - 8th St. E.
(Saskatoon) Open from 6:00pm

Saturday, Oct. 12 Tourney at St. Andrews Hall on U. of S. campus - outdoors, weather permitting

Please note that this site is completely dry.

A quest for the lost Sword of St. Edwin.

A light lunch will be included in the site fee. That evening, sit with the brothers in their monastery and consume a humble repast.

Sunday, Oct. 13 For those populace remaining in town, Sunday will be loaded with mundane fun;

possible events include a mass pilgrimage to take the waters at the "Lakeview Civic Center"

Event Fee: (Sites & feast - you don't have to eat but it's the same anyway)

PAID BEFORE OCT. 1st:

\$15.00 SCA members \$10.00

PAID AFTER OCT. 1st:

\$20.00

SMALLS: \$6.00

**NO PERSONAL CHEQUES
ACCEPTED AFTER OCTOBER 1st** : Please make cheques payable to: SCA - Myrgan Wood

For further information call:
(306) 343-7336 Lord Vychan O'Llynn Dhu (mka Kent Pollard)

2333 William Ave.,
Saskatoon, Sask., S7J 1A7
(306) 955-4846 Lady Brynne of Kidwelly (mka Victoria Heard)

308 Acadia Drive, Saskatoon,
Sask., S7H 3V6

DEAD DRAGONS
(to the tune of "Dear Abby")

Dead dragons, dead dragons,
they litter the trail.

They waited for Clinton War weekend to fail.

Some died on the way and some died coming back.

None of their problems could be fixed with a jack,
leaving strand'd riders.

Strand'd riders, strand'd riders,
no way to get through.

"Will our friends even notice that we're o'erdue?"

The searchers head out, then come back with the news -

Time to mount the cargo beasts for the rescues,

Unloading dead dragons.

Dead dragons, dead dragons,
they litter the trail.

They waited for Clinton War weekend to fail.

Some died on the way and some died coming back.

Robin Hood & Maid Marion
continued from page 1

In time, as I think it good,
For the people that live in the North can tell
of Marion and the bold Robin Hood.

edited and translated by
Eadwulf macRuthven
- for my lady Kalen, who will always be my "Lady Marion"

None of their problems could be fixed with a jack,
Travel plans ended.

Plans ended, plans ended, so much for days off.

Tomorrow's the day I must start my new job.

Can I get a lift or must I take the bus?

I still can't believe this has happened to us,
Mourning dead dragons.

- a dirge submitted by
Dagmar

FROM THE EDITOR

Greetings. You will note the size of this issue.

My thanks to all who submitted articles for this issue, and hope that they will continue to contribute to the Aurora.

I am looking for reporters to run a regular column every issue. I am an easy editor to write for; I print most anything. Articles do not need to be necessarily medieval in nature.

Please apply ...
Magnus

CANTON SENESCHALS

Quilon - Eldred (Gary McIntyre) B1 - 10355 - 93 St. Edmonton, AB T5J 1X2 ph 425-8971

Bordergate - William the Boisterous (Mark Henry) 302I - 3007 - 56 Ave., Lloydminster, AB T9V 1Z6 ph 875-4785

Lakeland - Massuke-No-Takashi (Greg Dorrington) #38, 5612 - 53 Ave., Grand Centre, AB T0A 1T1 ph 594-2510

Schwanstein - Brian von Schwanstein (Brian L. Nelson) R.R. #1, Ohaton, AB T0B 3P0 ph 672-6374

GRAND ITHRA FEAST October 19

This feast will be held in conjunction with the Grand Ithra held in the Barony of Montengarde, Oct. 19-20. You do not have to take Ithra classes in order to partake of the feast. The feast site is the Rehabilitation Society, located at 7 - 11th St. N.E., Calgary, AB. Doors open at 6:00pm, feast begins at 7:00pm.

Tickets, if reserved before Oct. 9, will be \$11.00 for SCA members and \$12.00 for non-members, \$5.00 for smalls. At the

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OFFICER'S LIST**BARON AND BARONESS MASTER OF ARTS & SCIENCES**

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

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

CHIRURGEON (See Baronial Archer)

CONSTABLE Lord Eadwulf macRuthven..Robert Reeder Box 765 Beaumont, AB. T0C 0H0 Phone: 929-2054

MASTER (MISTRESS) OF THE LISTS

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

BARONIAL SENESCHAL

Her Ladyship, Erna Kajadotter..Karin Thirlwell 9340 - 85 ST EDMONTON, AB. T6C 3C8 469-9052

BARONIAL HERALD Yeoman Mordecai Richard M. Slansky #1, 10325 - 115 st Edmonton, AB T5K 1T9 Phone: 482-2535

EXCHEQUER Lady

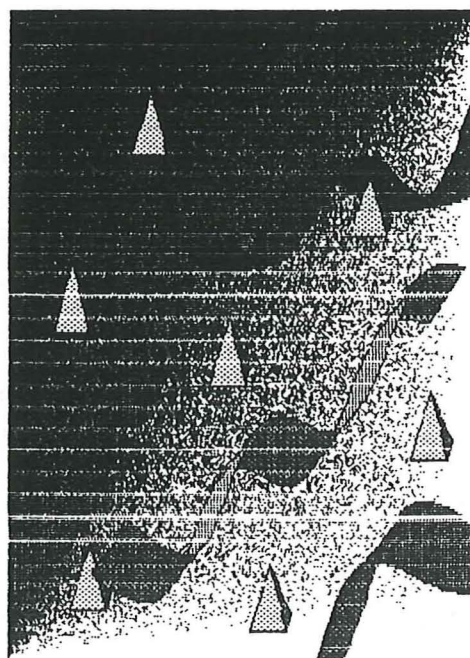
Sunniva Ragnsvald..Kym Banks #1 10173 - 117 St. Edmonton, AB T5X 1X5 Phone: 482-1884

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



Grande Ithra continued from
page 3

door, they will be \$15.00. A further reduction will be offered to servers - let the autocrat know when you reserve if you wish to serve. If you need crash space, the same applies.

There will be a contest for the best entertainment in any medium - song, dance, puppet show, whatever. Let the autocrat know at time of reservation if you plan to participate.

For feast reservations, contact:

Aelfic of Heartsease, 5715 -
24th ave. NE, Calgary, AB
T2Y 1R4, ph 285-1035.

For info on the Ithra Classes, contact:

Her Excellency, Baroness
Laurel Venustas di Firenze
51 Scenic Glen Crescent NW,
Calgary, AB T3L 1K4 ph
239-7541

The **AURORA**, a publication of the Barony of Borealis, 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 Borealis". 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.

Send all news and information for the **AURORA** to:

MAGNUS
9340 - 85 st.
Edmonton, Alberta
T6C 3C8

Deadline for
November Issue:
October 13, 1991

CALENDER

October 11-13

Myrgan wood 12th
Anniversary

December 7

Saint Nicholas Feast
Aquilon

January 4, 5

Twelfth Nighte
Segelehundas

January 18

Twelfth Highte
Montengarde

February 1

Feast of the Evergreens
Lakeland

February 15, 16

Winter War
Schwanstien

COOKING WITH ERNA

Actually, this month we are Cooking With Mair, as we revel in the foods of Greece which were present at Silverwolf. This will be a two-part series, since it was all so good and there have been so many requests that Her Ladyship is quite overwhelmed. Now you can whip up (!) your own feast, and pretend that you are on a white beach, hazy with wine, ready to dance the night away, as the sun sets into the sea. Sigh.

AVGOLEMONO SOUP

(makes about 3 litres)

2 cups milk
2 tbsp cornstarch
6 egg yolks, beaten
2 litres (8 cups) chicken broth
1/2 cup long-grain rice
1/4 cup butter
chopped parsley to taste (I like up to 1 cup)
1 cup FRESH lemon juice
grated zest of 1 lemon
salt & pepper

Whisk milk & cornstarch to-

gether, set aside. Bring broth to a boil in a large pot & add rice. Cook at a simmer, covered, for 25 minutes. Rice should be very soft. Remove from heat & whisk in the milk & cornstarch mixture slowly. Cook for a few minutes more, stirring, until thickened slightly. Remove from heat again & add butter, parsley, juice, & zest. Salt & pepper to taste (I prefer not to at all). Enjoy!

HOUMOUS (makes 4 cups)

continued on Page 7

**SAINT NICHOLAS
FEAST
December 7**

My Lords and Ladies of An Tir, the seasons have changed and the Barony of Borealis once again invites one and all to celebrate the most joyous of occasions, the Feast of Saint Nicholas.

This year's feast will be set in an Italian Renaissance hunting hall (m.k.a. Assumption Parish Hall, 9040 - 95 Avenue, Edmonton, Alberta). The hall will be open for set up, merchants etc., at 1 p.m., but must be vacated by all save kitchen staff between 4:30 and 6:15 p.m. The tavern will open at 6:15 p.m. for potations, carousing and other jollities. The assembled gentles shall be presented at the Baronial Court at 7 p.m.; the feast shall commence at 7:30, sharp. The fee for site and feast is \$15 per person. Servers and kitchen staff are required and will only be charged \$10.

Among the contests will be those for best entertainment (songs, plays etc.) and best costumes befitting the feast's theme. All bards and entertainers are encouraged to participate. Any gentles

Bring pelts or animal head trophies, hunting horns or such paraphernalia, are requested to

bring them to add to the authenticity of the hall. (Stilettoes, poisoned or otherwise, though authentic must be checked at the door!)

All reservations should be made by November 23, 1991. If crash space is needed, please so indicate when making reservations. Funds received early will be greatly appreciated (the tavern must be stocked!) Please make cheques payable to "ASCA - Barony of Borealis".

For reservations or more information, please contact: Isabieux de Sommervieux (Shareen Grier, #23, 10330 - 115 St., Edmonton, Alberta T5K 1V1; farspeaker: 403-488-4227) or Guy de Montferrat de la Meslaye (Jim Schovanek, #20, 10755 - 81 Ave., Edmonton, Alberta T6E 1Y2; farspeaker: 403-432-9395).

**THE SQUIRE OF LOW
DEGREE**

It was a squire of lowe degree
That loved the King's daughter
of Hungary.
The squire was courteous and
hind1;
Each man loved him and was
his friend.
He served the King, her father
dear,
Fully the time of seven years;
For he was marchall of his hall

And set the lords both great and
small.

A hardy man he was and wight2,
Both in battle and in fight.
But ever he was still secretly
mourning.

And no man knew for what thing
And all was for the lady,
The King's daughter of Hun-
gary.

There knew no man in
christente3
How well he loved that lady
free.

He loved her more than seven
years,
Yet he of her love never came
near.

He was not rich of gold and
fee4.

A gentle man forsoth was he.
To no man did he make his
mone5,
But sighed sore himself alone.

And whenever he was so,
Into his chamber he would go;
And through the chamber he
took the way
Into the garden that was full
gay.

The birds song with notes clear
In comforting that squire.

And evermore when he was woe
Into that garden would he go
And under a hillside he laid
lowe6,

Right under her chamber win-
dow;

And said, "Alas, that I was born!
That I were rich of gold and
free!

That I might wed that lady free!

continued on Page 6

The Squire of Low Degee
continued from Page 5

Wolde God that I were a King's
son,
That lady's love that I might
win!
Or else so bold in each fight
As was Sir Libius, that gentle
knight,
Or else so bold in chivalry
As Sir Gawain or Sir Guy,
Or else so valiant of my hand
As was the giant Sir Colbrande.
And if it were put to a test
What man should win that lady
free,
Then should no man love her
but I,
The King's daughter Hungary."
And swooned down in that gar-
den.

That lady heard his mourning
all,
Right under the chamber wall,
In her window where she was.
She saw wferre that squire lay.
The lady said to him anon,
"Sir, why makest thou that
mone5?
And why mourn night and day?
Now tell me, squire, I thee pray;
And as I am a true lady,
Thy council shall I never
discry7;
And if it be no shame to thee,
Thy remedy of harm shall I be."
And often was he in fortune
well and moe8,
But never so well as he was
now.

edited and translated
by Eadwulf macRuthven
1 kind, 2 active, 3 Christiandom
4 land, 5 complaint, 6 down,
7 reveal, 8 good & bad

GUY DE MONTFERRAT
DE LA MESLAYE

Guy de Montferrat de la Meslaye was born on one of his family's estates in the Poitou district of France, five days before Pentecost, 1385. His father, Jean de Montferrat, was a supporter of Louis d'Orleans and an opponent of the Burgundian faction in their struggles to secure the French throne. Guy's maternal uncle and godfather, Guy de Rougemont, who was knighted on the same day as Guy de Montferrat was christened, was an ardent adherent of the Armagnac faction after the assassination of Louis d'Orleans. He later fought against the English at Agincourt (1415) where he was slain, heroically but tragically refusing to surrender.

Having lost much of his land and wealth to the English during the Hundred Years' War, Jean de Montferrat removed with his family to their ancient ancestral holdings in the Piedmont region of Italy in about 1400. This area had formerly been part of the Marquisate of Montferrat, but had been subsequently taken over by the Duke of Milan and father-in-law of Louis d'Orleans, Gian Galeazzo Visconti. Although they prospered at first, the de Montferrat family weathered the turbulent decade following the death of the Duke

(1402-1412) with ever diminishing fortunes.

Guy was sent to study first at the University of Orleans (1401-1403) and later at that of Bologna where he acquired a passion for the 'new learning' and a taste for the 'new art', while becoming fluent in both Latin and Greek and conversant with the Classical authors. He also studied engineering and architecture and even apprenticed with armourers in Milan, the most renowned centre of this craft at the time.

When Francesco Carmagnola, who was born and raised near the de Montferrat estates in Montferrat, became condottiere to the Duke of Milan in 1412, Guy de Montferrat joined his old friend, serving as both a man-at-arms and an armourer and military engineer. There followed some ten years of successful field service against the towns of northern Italy that had revolted from Milanese domination.

Guy's military service was interrupted by two diplomatic missions for the Duke of Milan to the Council of Constance (1415 and 1417) where he was introduced to Emperor Sigismund, and also witnessed the trial and execution of the Bohemian

continued on Page 7

Guy de Montferrat continued from Page 6

reformer, Jan Hus.

In 1423, when Carmagnola was driven from the service of the Duke of Milan, Guy followed him to Venice even though this meant the forfeiture of his few remaining family estates. The Venetians generously compensated Guy with a very pleasant estate near Verona that Guy named La Meslaye, "the motley land", because of the great variation of its vegetation and topography.

For the past seven years Guy has resided on this estate and in the city of Verona, having retired from an active role in the treacherous game of Italian war and politics in order to devote himself to scientific research, artistic pursuits and the small armoury he has established in his new home town.

Written in the year of Grace 1430, by Fra Paoulo della Francesca, O.F.M., Chaplain to Guy de Montferrat.

Cooking With Erna continued from Page 4

2 cans (15 1/2 oz) garbanzo beans (or chick peas - same thing)

1 tbsp white wine vinegar with tarragon (tarragon opt.)

1/4 cup olive oil

1/2 cup chopped onion

2 cloves garlic, minced

pinch of cayenne pepper

1/2 cup tahini (sesame seed paste)

Drain ONE can of beans & put contents of both cans in blender. Blend until smooth, adding all other ingredients. Serve with pita, crackers, cucumbers, whatever. This can be frozen and will also keep in the fridge for up to a week or so.

KOURAMBIEDES (Greek shortbread cookies) - makes 4 doz

1/2 lb unsalted butter, room temp

1/2 cup icing sugar

1 egg yolk

1/2 tsp vanilla extract

1 tbsp brandy (or 1 tsp brandy extract)

2 1/2 cups flour

1/2 tsp baking powder

1/2 cup walnut or slivered almonds, chopped fine (Mair used almonds)

whole cloves

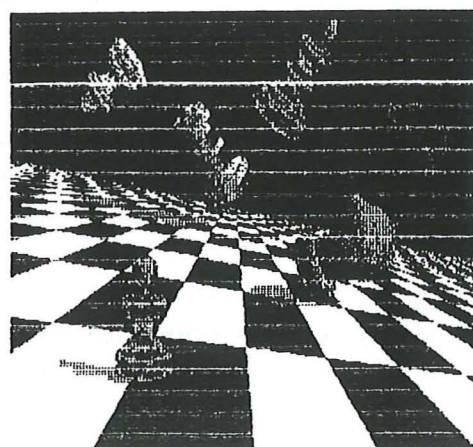
additional icing sugar

Cream butter. Add sugar & cream together. Add egg yolk, vanilla, & brandy, & blend. Sift flour & baking powder together. Add nuts, then flour, to mixture + stir to form soft dough. Knead lightly & chill several hours. Form dough into balls (rounded tsp each). Place on UNgreased cookie sheet, 2" apart. Place whole clove in each. Bake at 350 for 15-20 min (light brown). Roll in sugar while still hot. Cool & store in airtight container.

SENESCHAL'S **COMMENTS**

This month, we were brought out of the dream of the SCA by the shocking reality of the death of a fellow member, H.L. Denawynn von Alsenz. Nothing prepares us for such an event - it is a tragic reminder to everyone to live each day to its fullest. As I listened to the eloquent, soul-exposing eulogy given by her younger brother, I suddenly realized that I had never really known Denawynn as a person, and that I wished with all my heart that I had made the small effort to do so. Life doesn't give you a second chance - choose to live your life without regrets. I will always remember her gentle smile and easy laugh, but I waited too long to find out that she wrote sensitive poetry and suffered terribly from a debilitating disease. I hope that each of you will take time out of your busy lives to consider what matters to you. As John Lennon wrote, "life is what happens while you're busy making other plans".

Lady Erna



SENESCHAL'S GRIPE

Well, I really don't have anything to gripe about. Silverwolf was a wonderful event. Their Majesties were very approachable, the food was great, the musicians and dancers were wonderful, the fighters had a good time, lots of people got awards, there was much joyous noise, AND IN SPITE OF ALL THIS, we even made money on the event - nearly \$500.00!

Congratulations to the autocrat, Colin Ironwolf, and the feastocrat, Mair, his lady wife. Thanks also to Eleanora fitz John, for her baklava. Congratulations to the winners of the tournaments: Vik the Viking, Silverwolf Heavy Champion; and Mordechai, winner of the archery championship. Congratulations to the contest winners: Hamish, winner of the Best Salute contest; The Sunnybrook Spring Band (represented by Wulfrem), winner of the Best Musical Performance; and Colin Ironwolf, winner of Best Compliment to a Lord or Lady. Both Hamish and Colin have given their prize to other people.

And most certainly, thanks to people who made beer runs, served the hordes, cleaned up or took down, etc.!

Now for something completely different: I will be running around, hassling people for The Story of How They Met the SCA and Why They Stayed. If I don't hassle you, and you have a really great story, GIVE it to me. I plan to get at least one into each issue.

Best wishes, Erna the Hag

HOW I MET THE SCA & WHY I STAYED

This is a new column for the Aurora. To kick it off, Erna Of the Big Mouth will tell her story. Nine years ago, Erna (then known as Karin) was DRAGGED to her first event. It was a feast in Montengarde, and her roommate (Lochlana) spent three days convincing Erna that she really should go - it would be NEAT. Gradually Erna collected her nerve and the vestiges of a costume (But I don't know WHAT TO WEAR!!!). FINALLY, Erna & Lochlana climbed onto a bus to Montengarde. Erna had a bizarre Gypsy/Ukrainian/Auntie Mame costume and many misgivings. After all, these people were weird. She made Lochlana promise to leave if they turned out to be as weird as Erna thought they were. With this pact fresh in their minds, they arrived at the feast site.

The first person they met was Ethelhere the Unsteady, as he was then called. At 6:00 in the evening, he was working on maintaining his reputation, but he managed to very gallantly kiss the ladies' hands. Hmm, not too bad... The next person Erna met, however, was a Druid. He was very intense, and as he announced that Erna had a VERY POSITIVE AURA, Erna began to tug on Lochlana's sleeve [I'm out of here!]. Suddenly, suddenly, Erna spied a handsome young man - curly blond hair, blue eyes, and legs that wouldn't quit! WHOA! As

she was introduced to Magnus (then known as Edward Sterling), she was suddenly inspired to stay for dinner. And she has been in the SCA ever since, and she and Magnus got married and lived happily ever after.