

**FROM THE BARONIAL  
ARTS OFFICE****AVACAL PENTATHALON &  
SWASHBUCKLING  
CHAMPIONSHIP**

For all those interested in participating in the Crown Principality of Avacal's Arts & Sciences Pentathalon, I would like to pass on some information that could prove useful.

1) There will be a novice level competition held along with the Pentathalon. All beginners are welcome to enter.

2) Research papers, compositions, translations, etc.: I must have them in my hands ONE WEEK BEFORE THE EVENT (that means by March 28).

3) Documentation is an important part of the judging. Good documentation includes: a description of the entry, the time period it is from, how it was made, etc., as well as appropriate references.

4) Entries will be accepted between 11:00 AM and 2:00 pm on event day (April 4), with judging to begin at 12:30 PM (event copy for the event is in this newsletter).

5) The autocrats would appreciate donations of items that could be used as prizes for this competition. Please contact me if you have a donation.

6) If you have any questions about this event or arts & sciences in general, please contact your Arts & Sciences officer or myself.

Stefan von Lubbeke,  
Baronial Arts & Sciences  
Officer

Fine Gentles of Avacal and An Tir, the people of Veraquilon are pleased to be hosting the first ever Avacal Arts & Sciences Pentathalon & Swashbuckling Tourney. This April 4th, 1992 will be a one day event that consists of the Tourney and Pentathalon, as well as a grand feast to finish. The people will also be welcoming the presence of Their Royal Majesties. Gunnar Brunwolf and Gabriell. we hope that all will enjoy themselves.

The event is being held at Hazeldean Community Hall, 9630 - 66 Avenue, Edmonton, AB. The hall will be open at 9:00 AM for all those wishing to be on site early. The start time for the Pentathalon and Tourney is 12:30 PM SHARP, and registration is any time before. The feast will begin at 7:30 PM, and will be based on the Wanderings of St. Willibad. The feast fee is \$15.00 for members, \$16.00 for non-members (of SCA, Inc); site fee only is \$10.00, for children 6 - 12, \$8.00; for children under 6, free. DEADLINE FOR RESERVATIONS IS MARCH 24 TH, 1992. Cheques should be made payable to ASCA, Canton of Aquilon. For those artisans looking to sell wares,

merchant's tables are available for a cost of \$10.00: space is limited, so please reserve early. A full list of contest categories and rules are available on request from the Autocrats, and we will try to make copies available through the Crown Principality Arts & Sciences Officer, Cennet ap Llangollen, and your local officer. We hope to see you in Veraquilon this spring.

To make reservations for feast and merchants, please contact:

Elizabeth Llandaff (mka Lisa Townsend, #105, 11025 - 83 St., Edmonton, AB, T5H 1M4 ph (403) 429-3574)

Eldred ap Evesham (mka Gary McIntyre, ph 425-8971)

Ulf Ingbransson (Daryl Haaland)

Pentathalon Autocrat:  
Stefan von Lubbeke (mka Dean Schieve, ph 488-2107)

Feastocrat:  
Bjorne Drankkoon (mka Keith Norrena, ph 988-8362)



**CANTON SENESCHALS**

**Aquilon** - 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

### **SERGEANTS & YEOMANS & CANDIDATES**

A letter of intent to participate in Testing should be to the Baroness as soon as possible. The deadline for your calligraphed letter is Spring Fair, where you must officially present it to the Baroness. The testing will be held sometime in June, probably June 6-7. It will be 2 days of testing. Plan to arrive ON SITE no later than 8 AM Saturday, and to leave no later than 5 PM on Sunday. Further details will be given to you later. Watch the Aurora!

**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 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

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

**MASTER OF ARTS & SCIENCES** Lord, Sgt. Stefan von Lubeke aka Dean Schieve Ken Reader Phone: 488-2107

**CHIRURGEON** (See Baronial

Archer)

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

**MASTER(MISTRESS) OF THE LISTS**

**GOLD KEY** Eowyn Cenek 15011-86 Ave Edmonton, AB. T5R 4B9 Phone: 489-5121

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

**Unto The Light Fighters of Borealis from Your Champion Yeoman Mordecai Salzer.**

The following is this year's calender for competition to win the title of Silverwolf Lights Champion of Borealis this fall:

- \* Silver Arrow April 18 - Bitter End Indoor target shoot
- \* Border War May 30 - Bordergate Outdoor target shoot
- \* Sargents June 6 - TBD Outdoor target shoot
- \* Regional War July 4 - Dragonwood Outdoor lights championship combat and possibly target
- \* Camrose Fair Aug 8 - Schwamstein Outdoor target shoot
- \* Silverwolf Sept 19 - TBD Combat archery contest, possible

**A BRIEF SKETCH OF SAINT WILLIBAD**

Willibad was born at the beginning of the eighth century in Wessex. At the age of three, he became very ill, and his worried parents prayed to God to ask to save their son. In exchange, they offered him to the service of God.

He was handed over to the monastery at Bishops Waltham, where he made a miraculous recovery (as the story goes).

Still early in life, Willibad de-  
continued on page 3



## SENESCHAL'S GRIPE

Well, I just received my first report! I'm quite sure that this is merely the trickle preceding the flood...

I thought that I would share an observation made by some mundane friends of ours recently, at Lucy's christening. The relatives had left, and the party was being sustained by household members and this couple, old friends of ours. Afterwards, these mundane friends (who have never understood our fascination with the SCA!) commented that, if nothing else, our "club" seemed unique in that the SCA-related topics did not divide the men and women present into social cliques, as is commonly the case at mundane parties. They felt that this made the SCA a worthwhile institution, if only because in this day and age, it united men and women in conversation. I could only agree!

I hope that everyone makes a special effort to get involved in Spring Fair this year - in an Arts & Sciences contest and/or Swashbuckling! Show yourself off! You know there is something you can do - do it!

Get those reports into me by March 15, or else The Hag will be on your case for ever! and just to cover all contingencies, that means Seneschals & Baronial Officers!

- Erna the Hag

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  
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### Saint Willibad continued from page 2

cided to embark on a pilgrimage to the Holy Land. Persuading both his father and his brother to accompany him, he left for the continent in 723 AD.

His travels were to make him "one of the most travelled Anglo-Saxons of his time". He travelled through France, stopping often in holy places; slowly making his way to Rome. While in Rome, his father died and his brother stayed behind. Undeterred, he continued his journey with two un-named companions. From the south of Italy, they travelled to Greece, Cyprus, and Syria. In Syria, they were imprisoned as spies but later released. They travelled extensively through Palestine, before returning to Europe via Constantinople in

## CALENDER

MARCH 21&22 - Danish Spring  
Tea, Segelhundas  
APRIL 4&5 - Spring Faire,  
Aquilon  
APRIL 18 - Silver Arrow,  
Bitter End  
MAY 2 - Wizards Challenge  
Demo, Segelhundas  
MAY 8 - Wezal Bob,  
Myrganwood  
MAY 30 - Border War,  
Border Gate  
JUNE 6&7 - Glacier War,  
Montengarde  
JUNE 13&14 - Valley War,  
Valleywold  
JUNE 20 - Dragon Slayer,  
Montengarde

730 AD.

He decided to settle in Monte Casino, returning St. Benedict's own monastery to prosperity. He was thereafter sent to Germany by Pope Gregory III at the request of St. Boniface, and was ordained priest and bishop later in 742 AD. With his brother Winnibald, he founded a double monastery in Heidenheim where his brother served as abbot, and later, his sister, Walburga, served as abbess. Heidenheim became an important centre for the spread of monasticism, and the Rule of St. Benedict especially.

He served as the bishop of Eichstatt for 45 years until he died in 786/7. His relics are still kept there to this day. Luckily for us, he did dictate an account of his travels to Hugelbure, a nun of Heidenheim. This work, the "Hodoeporicon", is what this Spring Fair's Feast is based on. It is meant to honour both him, and the world he travelled through, and remains the oldest Anglo-Saxon travel-book known today.

Eldredof Evesham

## COOKING WITH ERNA

Even as I type, the snow is piling up in our latest heavy snowfall. More to come, don't leave your home if you don't have to, start shovelling before it's too late, and so on, and so on. I can't stand it. Time to retaliate - out with the cookbooks. Here we go - the south of France - fields of poppies, lavender, sunflowers, fragrant roses grown for their precious oils to be preserved in the most exotic perfumes, sun on a clear blue sea, women in frail cotton dresses, the wind rustling in the spear-shaped leaves of the lombardy poplars lining dusty roads, cafes with tiny tables in sun-dappled shade serving ruby glasses of wine...

### Lavender-Almond Tile Cookies

These cookies are shaped to resemble the roof tiles of French country homes. They are easy to make, although you must work fast after baking to shape them after baking. Makes about 4 dozen.

1 cup slivered, blanched almonds  
 2/3 cup sugar  
 1/3 cup dried or 1/2 cup fresh lavender flowers  
 6 to 7 tblsp flour  
 3 large egg whites  
 2 tblsp unsalted butter, melted

Grind almonds til finely ground (use food processor or blender). Add sugar and 1 tblsp dried or 2 tblsp fresh lavender flowers; process until flowers are ground. Add 6 tblsp flour, the egg whites, and butter; blend just until a thick batter forms. Stir in more flour if the dough does not mound when dropped from a spoon.

Heat oven to 375 F. Grease 2 large baking sheets. Using a measuring teaspoon, measure out 2 level teaspoons of batter at least 2 inches apart on the greased sheets. With a small metal spatula or butter knife

dipped in water, flatten each mound to a 2-inch round. (Make no more than 9 at a time). Sprinkle each cookie with about 1/4 tsp of remaining lavender flowers. Bake 5 to 6 minutes or til edges are golden brown. Using a metal pancake flipper, immediately free all cookies from sheet by sliding flipper under each but leave them on sheet. Working quickly, remove them one at a time and press them onto a small (2-inch diameter) rolling pin or foil covered cardboard tube or dowel to curve the cookies.

If the cookies harden before you can mold them, return to oven for a few seconds to soften them. Repeat to bake remaining batter. When cookies hold their shape, cool on wire rack. Store in an airtight container.