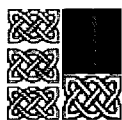




the AURORA



MBOLC

AS XXXIV

(February/March 2000)

Greetings to Our Populace



We hope that everyone had a Happy Holiday season and a prosperous new millennium. I have read stories of the horror and dread that accompanied the last time the calendar changed millenniums, and it seems that the world as we know it did not end this time either.

By now most of you have read or have heard of the article that appeared in the Globe and Mail. While it did not paint a very appealing picture of the SCA, like the millennium, it is not the end of the world. I would like the article to make people sit back and think about how we treat others in the Society, whether they are new or veteran members.

The thing that makes the SCA so different and the reason we all are involved in it is courtesy. It drives our deeds on the fields and in the halls. It is what allows us to do things at events that we would never consider doing in the real world. It is what makes events different than ordinary social gatherings. It takes very little to display courtesy, but it shows dramatically if it is not used. An ounce of prevention is worth a pound of cure, they say.

The month of January is also the time for Coronation. Their Majesties Sven and Signy are our new sovereigns. Davin and Groa are now Royal Peers and are, I am sure, getting hard earned rest and relaxation.

While the weather outside may be cold, it has come to our attention that rebels in Bitter End are rumbling of war. Spend this cold season working at the forge and ready yourself for the expected confrontations at Winter War. I do not think that the rumors will be worth much when they see the might of the army fielded by this barony in March!!!!

JOHN AND KIRSTIN
BARON AND BARONESS OF BOREALIS

ST. VALENTINE'S DAY CELEBRATIONS

The month of February may be well known for it's winter chill, however, it also promises the warmth of spring and of love. St. Valentine's day revels in the joys of love and choosing a life mate.

The exact identity of St. Valentine is unknown as there are at least three saints named Valentine. Stories tell of great deeds or deaths of Saints on February 14th during the second and third centuries. Valentine has since been linked to love as are Cupid and Venus. Valentines are the ceremonies of love in February and Valentines are love notes and people pierced through their hearts by Cupid's arrows. Valentines decorations are meant to be smelt as well as seen. Halls are scented with crushed rosemary, basil, marjoram, yarrow, and bay leaves in bowls of rose water. Spiced candles light the hall and incense burners fill halls with the sweet smells of laurel and pine. Music of a Valentine banquet also stimulates the mood of love. The "Chivaree" is a type of Valentine music that is designed to lift the spirits while "crescendos" are stirring strong tempos meant to arouse listeners to a thrill of pleasure. Table conversations at Valentines Banquets also revolve around love and its power and mysteries. Guests of St. Valentine's Festivities wear at least one love token: a figure 8 shaped love-knot on its side. It is a symbol of perfection with neither a beginning or end. If made of gold is shall never tarnish or "die". Love knots may be embellished directly onto a Valentines costume. A gold "A" topped with a royal crown is worn to represent the famous Latin tribute to Love's power: "amor vincit omnia" or love conquers all. Another costume decoration is a love sleeve. The detachable sleeves of Medieval garments allow one to wear the sleeve of their beloved, this act gives a literal meaning to the expression "he wears his heart on his sleeve." During the evenings' rituals, a large tankard is filled and placed in a visible position on the high table. This is the Valentine cup and

(Continued on page 2)

Borealis Champion of Arts & Sciences:

Lady Sidonia Dokianos

Victorious at The Feast of the Evergreens

(Continued from page 1)

is meant for the Spirit of Love. The spirit is welcomed to the hall when the guest toasts "To Love! Amor vincit omnis!" The Valentines feast boasts of many foods thought to stimulate affection. Peacock, rare roast beef in pastry, roasted chestnuts and cream, roasted partridge and stewed quail are among the many choices. Eggs are thought to be sensual to eat, however, they are also believed to cause freckles, so they were eaten in omelets with chopped almonds to ward off freckles. "Plum shuttles" are important feast fare, they resemble the shuttles weavers use to guide the threads in cloth weaving. The oval cakes made with plums, currants and caraway seeds symbolize the "weaving" of love into the "fabric" of life. The whimsical spirit of St. Valentines love is celebrated by deserts of heart-shaped cakes smothered in red berries. On Valentine's Day there is a spiced bread trencher between every two places. "Lovers by Lot" is one method of pairing up couples so they may share the trenchers during the feast. Each guest's name is written on a piece of paper (a lot) and placed in a bowl. Guests select a lot from the bowl until everyone is paired. Once "lovers by lot" are determined, everyone exchanges places until every new pair is seated together for the duration of the feast. Other pairing games are Lady Anne and Lord William. Lady Ann is a circle game in which a "Lover" stands within the circle of guests and chants a rhyme. The guests pass a ball around out of sight of the Lover. When the rhyme is over, the Lover guesses who has the ball. A correct guess sends the couple off out of the circle and an incorrect guess names a new Lover to the center of the ring. Lord William is also a chant game (similar to duck duck goose) in which the last word heart signifies the exchange of a kiss between Valentines. The circle game continues, this time with two Valentines in the center. Rebus Writing is drawing of a person or idea or thing. Each guest writes a message in pictures or symbol during the night to their Valentine such as a bumble bee and a land mine for "be mine". Finally Valentine's Day is when questions of love everlasting are pondered. Divination is one medieval method of getting answers. The Midsummer rose is picked and each petal is removed in the familiar "he loves me, he loves me not"; hemp seed is thrown over one's left shoulder into a dish of water to reveal patterns resembling their suitor's initial, occupation or traits. Finally "yarrow" is used to predict faithfulness in love. Lovers give each other a sprig of green yarrow, if by the end of the evening it remains lively and fresh, their love will be true. A wilted sprig, however, tends towards a wavering in love. Whether it be everlasting or temporary, February is the most celebrated season for love of all kinds.

Compiled by **Sidonia Dokianos** from:
"Medieval Holidays and Festivals: A
Calendar of Celebrations" by
Madeleine Pelter Cosman.



night in VALHALLA

Saturday March 25 & Sunday, March 26
Camrose, AB

Annual Bitter End – Borealis Indoor Winter War and Indoor Camping Event.

(War Archers Welcome and fencing bouts will take place as time permits.)

Site Opens: 9:00 am, Saturday, Closes Noon Sunday.

Sat. Schedule: 11:00 a.m. – Inspection
12:00 Noon – Battles Begin
7:00 p.m. – Feast

Contests: Best Mead
Best Norse Costume
Period Singing
Chicken of Loki
Thor's Hammer
Blind Archery

Fees: Feast Only: Adult – \$12; Children (6-15) – \$7
Site Fee: Adult – \$3; Children – \$1
Indoor Camping: Adult – \$3; Children – \$1

Please send cheques to "ASCA, Barony of Borealis" by mail to the autocrat or pass to Mistress Joan the Just at Veraquilon tavern. A limited number of merchants tables available by bribe to the autocrat.

Conditions: Wet site, but be aware that Alberta Liquor Laws will apply. As we are using a mundane caterer, prepaid tickets sales will be cut off on March 18, 2000. All feast tickets must be prepared by that date. No feast tickets at the door. We will provide a restaurant guide. Showers are limited and very primitive. The local swimming pool is two blocks away and much better showers may be used there for a small fee. Bring your own towels and soap. Some electrical outlets available in the drill hall for your electric kettle.

Persons pre-arranging with autocrat to give significant assistance with constable work, set up, serving or clean up will be able to purchase tickets at a significant discount depending on how much help you are able to give.

Your Crabby Autocrat: Baroness Cristiona of Ulidia (Christine Backhaus), assisted by my beautiful daughter, Marie. My email is cbackhause@highlandgrey.com

Mail to: 6607 Enevold Drive
Camrose, AB
T4V 3J9

Phone: (780)672-3795 **Fax:** (780)679-2242

Please keep the phone calls to a minimum and earlier in the evening rather than later.

Directions: Highway 21 south from Edmonton, turn east onto Highway 13(48 Ave.) into Camrose. Watch for Hospital turn signs onto 53 St. South, then turn west on a bi-road between 46 Ave. and 44 Ave. You should see a big white building (the drill hall) next to a big field.

VINGAARD'S VINTNERS

Brewing is a noble art where one preserves the fruits of nature for future consumption. In the past, fermented beverages were drank by all as the water would kill you. The following recipe will certainly not ... we've even tested it on a Viking!!

Saskatoon Berry Wine

Recipe adapted from Mark S. Harris by
Villiard of Monmouth & Deicyn Moel

The following is a list of ingredients that will be needed for a 23L (5 US gallon) batch.:

To start:

8L Saskatoon Berries (two ice-cream buckets)	
4kg table sugar (10 lbs)	
500 grams raisins - chopped (1 lb)	
4 lemons	
3 tsp pectic enzyme	tap or bottled water
2.5 tsp yeast nutrient	3 campden tablets
1 pkg KI-V1116 yeast	cheese cloth

To finish:

10 campden tables	wine filter (rent)
Finings	1 500 ml bottle of Ribina

Wash and sterilize a primary fermentor, lid, large brewing spoon, rubber gloves and hydrometer with bleach. Rinse several times to remove any trace of the bleach. From now on only use sterilized rubber gloved hands to handle berries and anything that will come into contact with the wine. This simple technique will reduce the chances of introducing undesirable yeast and bacteria.

Wash then crush the berries. There are various ways of crushing the berries including: using a small metal bowl in a large one and crushing the berries between them, to using a potato masher, to using an actual fruit press. The intent is to open up the berries so the flavors, sugars and color can escape during the fermentation process. Place the crushed berries and chopped raisins into four layers of cheese cloth and squeeze out as much juice into the primary as possible. Add the juice of four lemons to preserve the color of the saskatoon juice. Place the cheesecloth wrapped berries and raisins into the primary and add approximately 12L (2.5 gallons) of water. Dissolve the sugar in 4L (1 gallon) of hot water and add to primary. Add water to bring the level in the primary up to the 23L (5 gallon) mark. Note: you need to bring the volume of fluid up to the 23L mark so be sure to remove the wrapped berries when checking your final volume. Replace the berries back into the primary once you are satisfied you have 23L of fluid. Crush and stir in three campden tablets to sanitize the juice mixture in the primary. Let the primary sit at room temperature for 10 hours to allow the campden tab-

lets time to work. After this initial 10 hour resting period the wrapped berries can be squeezed to extract juice and returned to the primary. At this point the pectic enzyme, yeast nutrient and yeast can be added. Be sure to stir the solution to equally distribute the enzymes, nutrients and yeast. Add the hydrometer and record the specific gravity. The reading should be around 1.065). Place the cover over the primary and allow nature to take it's course. Once per day, squeeze the juice from the wrapped berries and return them to the primary.

Once the hydrometer reads around 1.015, usually after a week has passed move the primary onto a table or kitchen counter. The wrapped berries should be squeezed one last time to extract as much juice as possible and discarded. Sterilize a siphon with bleach, rinse several times then transfer the liquor to a sterilized secondary fermentor. Note: do not use your mouth to start the siphon. Siphons can be cleanly started by filling the siphon tube with water then sealing both ends with your thumbs. Place one end in the primary first and release your thumb, then the second into the opening of the secondary. When your second thumb is released, the liquor will flow by gravity into the secondary fermentor. Leave as much of the sediment behind as possible. It is important to avoid splashing in the secondary fermentor as saskatoon juice oxidizes quite easily to produce off-flavors. Attach a fermentation lock to the secondary and leave it in a quiet place to finish the fermentation process (5 -10 days).

Once bubbles have quit passing through the airlock and the specific gravity is around 0.995, siphon the wine into a second sterilized and rinsed secondary. Take care to leave as much sediment behind as possible. Add 10 crushed campden tablets and stir with a sterilized and rinsed spoon (small end). Stir twice a day for the next three days to get rid of the carbonation then add finings to clear the wine. Once the wine is crystal clear, 2 - 6 weeks, it should be filtered. Prior to bottling, add a 500ml bottle of Ribina (black current concentrate from Safeway) and stir to distribute the flavor. Bottle in your usual fashion and enjoy.

The recipe and instructions presented here is for those who have some experience brewing. For more information and other recipes please check out the brewing section in SCA Arts and Sciences homepage at: http://www.pbm.com/~lindahl/arts_and_sciences.html.

Respectfully submitted,

Deicyn Moel
Brewmaster and Proprietor,
Drovers Reach Tavern
Vingaard

BOREALIS STANDING CALENDAR

	Veraquilon	Stonewolf	Vingaard
Monday	7 -10 pm Fighter and Rapier Practice every week. Dance Practice/Music rehearsal on 2nd and 4th Monday of each month at the Bonnie Doon Community Hall 9240-93 Street. A contribution of \$2 would be appreciated to offset the costs for the Hall		
Tuesday		Arts & Science Classes 7:00 – 9:00 PM Cold Lake South Library	Fighter Practice (heavy/rapier) Grande Prairie Regional College room L106. 8:00 pm until we drop. For more info contact Cyriac at 539-7388.
Wednesday	1st Wednesday of Month Capilano Community Hall <ul style="list-style-type: none"> • Business meeting @ 7:30 PM • Tavern Night @ 8:30 PM 		
Thursday		Fighter (Heavy and Rapier) Practice Grand Centre Elementary School 5:00 – 8:00 PM	
Saturday			Feasts – Generally the 2nd Saturday of each month, location varies. Contact Melisant de Alemayne at: dpearcy@telusplanet.net (780)538-3946
Sunday			Arts & Sciences gathering almost every afternoon at Sidonia & Magnus's house in Beaverlodge. Call (780)354-8733

Borealis Webpage: <http://www.tnc.com/~sca/>

There are several groups in the Barony dedicated to various activities:

- The Groaning Board is a cooking guild who puts on theme feasts throughout the year. You can contact Edwina of Loxley at MGARRISO@epsb.edmonton.ab.ca
- Our Medieval Dance troupe rehearses every two weeks and performs at various demos and events. Contact Mordecai Salzer at rms@cha.ab.ca or Catherine of the Rowan Tree at cjackel@freenet.edmonton.ab.ca
- We have a Fibre Arts guild called the Black Sheep Guild who get together to spin, weave, dye etc. You can contact Alyne of Kendal at lgottesf@gpu.srv.ualberta.ca
- There is a fighting household in Veraquilon known as the Lost Vikings. See them at:

<http://www.shades-of-night.com/lostvikings/>

Champions of Borealis

Silverwolf Heavy

Hjalti the Wonder Viking

Silverwolf Light

Magnus the Hunter

Silverwolf Rapier

Marcus Wynnaiat

Arts & Sciences

Sidonia Dokianos

AVACAL CALENDAR OF EVENTS

February 2000

19-20	A Day at the Hunting	Myrgan Wood
26-27	Avacal Investiture	Sigelehundadas

March 2000

04-05	Kingdom A&S	Glymm Mere
11-12	Springtime in Venice	Willowmere
18	Dockside Grog House	Montengarde
25-26	Winter War	Borealis

April 2000

01	Borealis Ithra	Borealis
08	Spring Faire	Veraquilon
15	Silver Arrow	Bitter End
22-23	Easter Ithra	Loch Dorr
29	Beltane	Montengarde

May 2000

06-07	Culture Shock	Valley Wold
13-14	Pillage Practice &	Sigelehundadas
20-21	May Crown	TBA (An Tir)
27	May Day Campout	Windwyrms

June 2000

03-04	Avacal Coronet	Cold Keep
10-11	Dryads War	Sigelehundadas
17	Dragonslayer	Montengarde
24-25	Quad War	Borealis

July 2000

01-03	An Tir/West War	TBA
08-09	Rivendell Challenge	Montengarde
15-16	An Tir Coronation	Shittemwoode
22	Boor Hunt	Stonewolf
29	Food Ithra	Montengarde

Avacal Webpage: <http://www.avacal.antir.sca.org/>

King & Queen An Tir

Sven & Signy

(Derrick and Rachael Olson)
10812 E Maxwell Ave.
Spokane, WA. U.S.A.
99206

(509)892-3958

Sven@runway.net

Prince & Princess Avacal

Angar Nine Fingers

Valeria

(Chris & Jennifer Keen)
8047-36 Ave.
Edmonton, AB
T6K 3S6

(780)450-3428

aharwood@nucleus.com

Tanist & Tanista

Eric the Trespasser

Cailleach Aine

(Andrew Tarrant)
5652-148 Street
Edmonton, AB
T6H 4T8

(Christine Berge)
4521-10 Avenue
Edmonton, AB
T6L 4S2

trespass@nucleus.com

A DAY AT THE BARONIAL HUNTING LODGE

February 19th & 20th, 2000
Myrgan Wood (Saskatoon, SK)

Where: Clavet Community Hall, Village of Clavet

What: University Of Avacal Classes, Two Part Iron Cross Tourney, tavern and overnight revel.

Schedule: 9.30 am site opens

10 am to 2 pm Univ. Avacal Classes (specifics
TBA on the Common on February 1st.)
2 pm to 2.30 pm Armour inspection
2.30pm to 4 pm Tourney PT I - Rapier
4 pm to 4.30 pm Rest & Armour inspection
4.30 to 6pm Tourney PT II - Heavy
6 pm to 6.30 Rest / showers (shower arrangements
are being worked on confirmation TBA)
6.30 pm to 2 am tavern
2.am to 11 am Sunday overnight Revel
11 am to 12 pm Hall clean up
12 pm - ??? brunch at Clavet Cafe

Tourney: is a 2 part affair, in the First Blood Iron Cross style, with teams. Each team **MUST** consist of 1 rapier and 1 heavy. One person may serve on several teams, i.e. 1 rapier teamed with 2 different heavies. Also, one person may be a team of one if they're warranted to fight both styles. First prize Super Cool Daggers for team with most victories, and second prize Cool Daggers for most fights fought.

Cost: Site only, \$10.00 Mid-day food and tavern eats \$5.00 more. Total: \$15.00 (CHQ to: SCA-Myrgan Wood)

Liquor: Yes, from 6.30 pm to 2 am, no minors will be served. \$2.50 / serving of beer, cider, & mulled wine

Directions: Hiway 16 East from Saskatoon, 30 km east to Clavet turn right onto MAIN Street, Turn left on 2nd Ave drive to end of street, Hall is located on the left hand side across from arena.

Motel: for those who don't wish to overnight in hall nor drive back to the city the village has a motel with rooms available. No pre-booking has been made you **MUST** book on your own. 306-242-2848.

Autocrat: HL Heinrich vonSpeyer / Kelly Ries / 317-27th Street West / Saskatoon SK / S7L 0J7 / 306-653-7092 or 306-261-2004 / kellyries@yahoo.com

AVACAL FEBRUARY INVESTITURE

Shire of Sigelhundas (Regina, Saskatchewan)
February 26-27, 2000

Come one and all to the Investiture of Avacal's 8th Prince and Princess to be hosted in the Shire of Sigelhundas. Along with the investing of the new Prince and Princess, the Champions Tourney for both Rapier and Arts and Science will also be held. As well as the Tournaments, we are working on holding various classes geared towards Heavy fighters. More information on classes forthcoming.

Arts and Science - Single entries, novice triathlon or full pentathlon entries are welcome. Entries are to be taken between noon and 1 p.m. (nothing will be accepted past that time unless pre-arranged); judges' meeting at 1:30; and judging to take place from 2 - 4. Anyone interested in judging should contact Mistress Fabienne ASAP with any credentials or experience in the category areas they would like to judge.

For more information on the Rapier Tournament, please contact Raoul delaroché Bravo Champion.

Agenda (Subject to their Highnesses approval)

10:00 Hall opens
11:30 All Lists open
12:30 Final Court of their Highnesses Angar and Valaria
1:00 Rapier Tourney begins
1:30 Arts and Science Tourney begins
6:00 Hall closes to set-up for feast
6:30 Bar opens; hall open to all
7:00 Feast begins, Bardic Activity between removes
8:00 Opening Court of their Highnesses
12:00 Bar closes
Hall clean-up

Where: All Saints Anglican Church Hall, 142 Massy Rd Regina, SK.

Cost: \$15.00 for 13 to adult Pre-reserved - \$18.00 at the door (if available); \$7.00 for 6 - 12, Pre-reserved - \$9.00 at the door (if available); \$7.00 off board; Five and under free.

There are only 100 feast tickets available so please reserve early!
ALL RESERVATIONS MUST BE RECEIVED BY FEBRUARY 18TH 2000. NO EXCEPTIONS.

Directions: Best route to Regina. From the North, Hwy. 11 & 6 turns into Albert Street. Continue south down Albert Street until you reach Gordon Road (about 15 - 20 minutes) turn Left (east). For those coming in on the #1 Hwy., take the Albert street approach and your second set of lights is Gordon Road, turn right (east). You'll come to a three way stop at Grant road, turn left (north). Continue north on Grant road. Past the stripmall, Grant Rd turns right, but if you keep driving north, Grant turns into Massy Rd. There will be signs posted.

Contact info: Co-Autocrat: Thyre systir Ivars (Tracey Fehr)
ph: (306) 522-1572 email - tyra1@cableregina.com

Co-Feastocrat: Ippolita Giachetta Castiglioni d' Alessandria (Barb Tomporowski)
ph: (306) 352-3368 - email - btompor@rocketmail.com.

Arts and Science Champion: Mistress Fabienne l'Accussee (306) 244-0215 celts2@home.com

Bravo Champion: Raoul delaroché (306) 651-2599
duane.walker@sk.sympatico.ca
Please no phone calls after 10:00 p.m. Saskatchewan time

A list of hotels is available upon request
Crash space is available but limited, so again please reserve early!

PHILLIP & MANUEL'S DOCKSIDE GROG HOUSE

March 18, 2000
Montengarde, (Calgary, AB)

My Lords & Ladies, there is a sickness ravaging the landscape of Avacal. This sickness is called Boredom. We have traveled far and wide across all the known world in search of the cure for this hideous ailment. We found it in a small coastal town on the far edge of the world. You can imagine our surprise when we discovered the cure was a little known thing called fun. You will be happy to know that we have found a way to bottle this magnificent cure, and to bring it home to you.

If you have found yourself suffering from such a complaint, then look no further than "Phillip & Manuel's Dockside Grog House". We guarantee that there will be enough fun going around to help everyone. So bring your drinking face, and your party hat.

Everything starts at about (this being a rough estimate) 1:00 in the afternoon, with heavy fighting. The bar (the main thing) opens at about 6:00PM. We herein make it known that bribery to open the bar early is not only not frowned upon, but highly encouraged. There will be light fare available at the bar for a mere pittance.

There will be tournaments in Tablero as well as Hunker Down. The grandest and most important event of the evening will be the Green Edward. For those of you who don't know, the Green Edward contest is a test of skill, courtesy, and above all else, chivalry. This was a challenge that was long practiced since the days of Shirehood in Montengarde. The Green Edward tested King (yes a real live king of An Tir) and commoner alike, it involves many tests of skill, patience and courage. Obviously this takes place over much of the evening. All times for events and tournaments will be posted inside.

Autocrats: Darryl Rhodes, steinvikingsson@hotmail.com, (403) 730-6533; and Norm Tardi, vidar_ravenfeeder@excite.com, (403) 272-6439.

Please don't call after 9:00PM MST, as we will proceed to get surly.

It all takes place on March 18th in Calgary, AB at the Bowness Ratepayers Scout Hall. The address is 8551 Bowness Rd. NW; some of you may remember this as the Scout Hall where Montengarde Fighter practice was for many years.

Directions: From the East of the city take Hwy 1 (16th Ave NW) all the way to the west edge of the city. There will be a set of lights at Bowfort Rd NW, Canada Olympic Park will be on your left hand side. Take a right (north) on Bowfort and follow it down a hill which will curve to the right at the bottom of the hill, you will now be on 83rd St NW. Take that to the four way stop, that is Bowness Rd NW, hand a left and follow it about a block and a half, the hall is on the left (south) side of the road before the curve to the right. From North or South of the city take Hwy 2 (Deerfoot Tr.) to the 16th Ave. exit, turn west. Proceed with the above directions.

Disclaimer: There will be absolutely no admittance to nobles, white belts, and especially Tin Hats!

BOREALIS GRAND ITHRA

Saturday April 1 & Sunday April 2, 2000
Grant McEwan Community College,
Edmonton, AB

Come one and all to the Grand Ithra in Borealis! The autocrat is still confirming classes, but among those already on the slate are as follows:

1) Branch Heraldry as taught by Master Mordecai Selzer, O.P., Principality Herald – What is branch heraldry? What does one do? An informative 2 hour class.

2) Feast-o-cratting as taught by Mistress Aldreada of the Lakes, O.P. – Learn this complex art! Learn what you need, who are your resources, what goes into a successful feast. 2 hours

3) Eleanor of Aquitaine; A Life as taught by Alis Talairan de Perigord - An overview of the life of one of history's most compelling and powerful people. 2 hours.

4) Knitting In the Middle Ages as taught by Her Ladyship Nan Compton - Didn't think knitting was period? Learn differently. This is a lecture, as opposed to a hands-on course. 2 hours.

5) Italian Renaissance Costuming as taught by Lady Arianrhod the Laughing - Classroom space is limited in this workshop class, so book early. Students will need to bring a sewing machine and fabric suitable for a Renaissance gown. 4 hours.

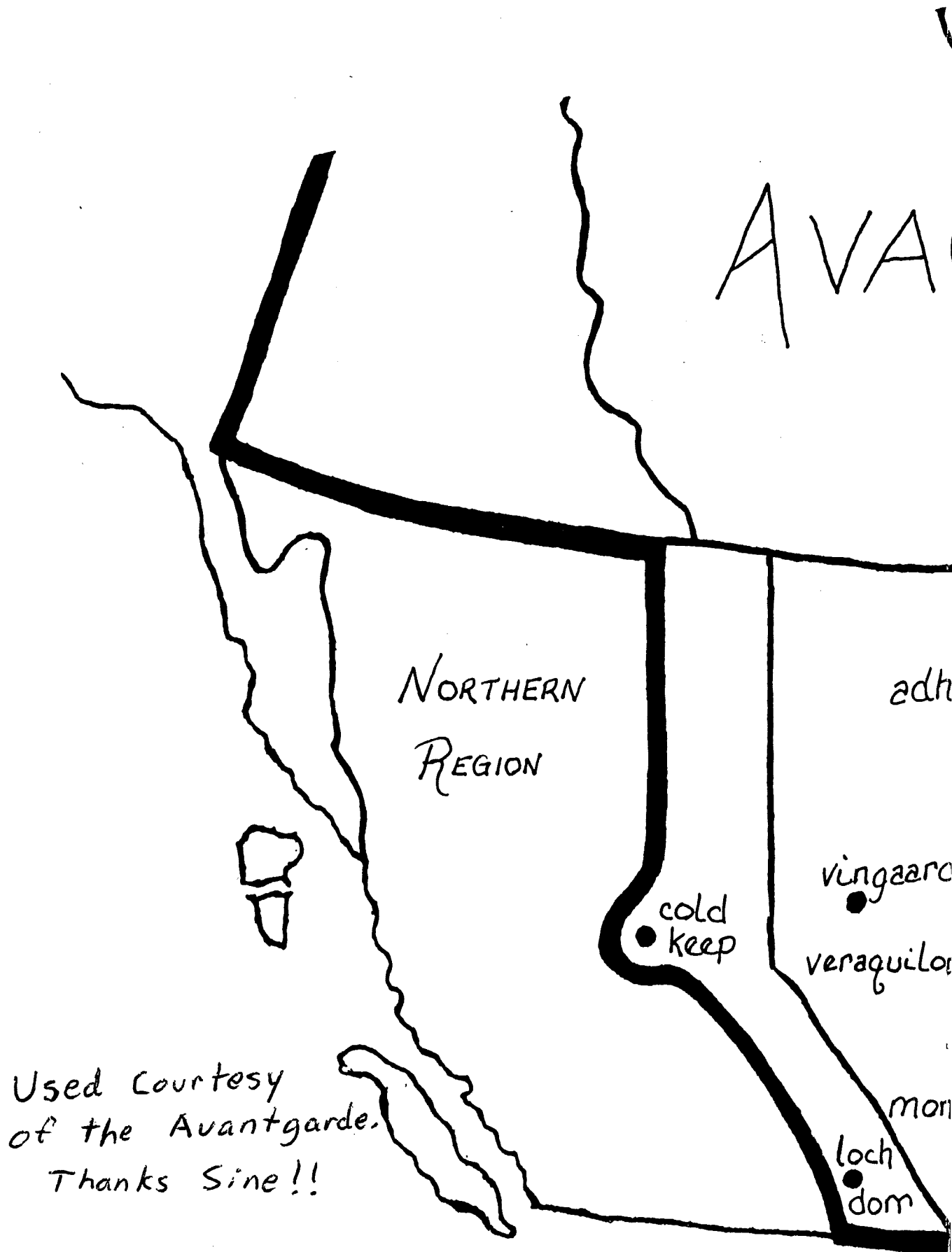
6) Courtesy and Etiquette as taught by Mistress Aldreada – This is an excellent basic course that covers all the essentials. 2 hours.

Please also be aware that Countess Melissa Kendal of Westmoreland will be visiting from the Coast and offering an entire stream on various topics related to the Constabulary. Details will follow in the March issue of the Aurora, as well as information regarding more classes in our other streams.

Classes will be held at Grant McEwan Community College (downtown campus). Reservations for such can be made by contacting the autocrat--Alis Talairan de Perigord--at 461-6610.

There is also a feast planned for Saturday night. Reservations can be made through the feast-o-crat, Gabriel of Rockhaven at 440-5014. Handouts with more information will be available in February from

In the Reign of Angar & Valeria





In the Reign of Angar & Valeria



CAL


yellowknife




Legend

avacal border 
provincial/territorial
border 

baronial seat 
canton/shire 

rtine 


a Principality
in the Great
Kingdom of
AN TIR
a.s. XXXIV

stonewolf 


bitter end


ngarde 

narrows cross

windwyrn 

willowmere 

 myrgen wood

 valley wold
sigelhundas 

SPRING FAIRE

April 8, 2000

Veraquilion (Edmonton, AB)

Greetings unto the populace of Avacal,

By invitation of the Baron and Baroness of Borealis, all are welcome to attend the Spring Faire held April 8th, in the Canton of Veraquilion. The chosen site of Sandhills Hall shall be host to the Baronial Rapier Championship, and a wonderful feast prepared by our feastocrat, Wenar the Wild. Finally, there is to be a Belly dancing competition held after court finishes. Also, for those wishing refreshment, never fear, there will also be a stocked bar.

Feast tickets (includes site): \$15.00

14 & under: \$5.00

Site only: \$5.00

Reservations and concerns can be directed to our Autocrat: Lord Dante (Alan Baldwin) (780)962-6547
email: mycroft@compusmart.ab.ca

For concerns regarding crash space, please contact:
Lady Asha Delgejin (Janet Muise) (780)456-6542
email: janet.asha@home.com

Please note there will be no crash space available inside the hall, however there are outdoor camping facilities on site.

Directions to the Sandhills Hall:

Travelers from the North, East and West:

Get onto Hwy 16 and head west of Edmonton. Turn south onto Hwy 60 (towards Devon) and go 13.5 km. Turn right (west) onto Hwy 627 (traffic lights mark this intersection) and go 5 km. Turn right (north) onto Sandhills Rd, go 1.5km and the hall will be on your left.

Travelers from the South:

Take Hwy 2 north towards Edmonton. Approx 8 km before Edmonton city limits, take Highway 19 turn-off towards Airport/Devon. Follow it west until you hit Hwy 60 (stop sign at this intersection) Turn right (north) onto Hwy 60 and travel 14 km to Hwy 627 (traffic lights mark the intersection). Turn left (west) on Hwy 627 and go 5 km. Turn right (north) onto Sandhills Rd, and go 1.5 km. The hall will be on your left.

I hope to see everyone there!

Keegan DunVegan

SILVER ARROW / 20TH ANNIVERSARY

April 15th, 2000

Bitter End (Red Deer, AB)

Hear ye Hear ye, Come one and all, the Shire of Bitter End would like to invite the Known world to come in celebration of our 20th birthday and the 19th Silver Arrow tourney. This year's event will include the ever famous Silver Arrow archery tournament to commence on the saturday to be followed by a heavy practice, the evenings festivities will include a hearty new world feast to be followed by a grand Masked Ball. There will be a prize for best mask, male and female. So please musicians and dancers come share with us your many talents.

On the following day there will be a rapier advancement tourney hosted by the Bitter School of the Blade, this will be a promotion tourney. {School system}. Each entrant must produce a prize bill to challenge for position within the school format. For more info please contact Douglas Camron Of Skye.

This year's site is located at the Shady Nook Hall there will be limited camping space, but plenty of room out door's for those hearty of soul. Site opens at 4:00pm On Friday and closes at 4:00pm Sunday, this site will be discretely wet, with spirit's available. Site fees are as follows \$15.00/person that includes site and feast fees. And if you are going to go off board it will be \$7.00/ person, and children 12 & under are free.

Direction's to the site are as follows, take best route to Red Deer, head west on highway 11A, turn south at the Alberta Spring's Golf Club, then turn west again when you come to Armatage feed Lot. Head 2 miles down and we will be on your right. There will be plenty of signs. Merchant's please reserve for space. Any Question's please contact the autocrat.

Autocrat: Gabrielle of the Leaf Mka: Patricia Keim
(403)309-2665 or e-mail at:
Gabrielle_of_the_Leaf@hotmail.com

So please one and all come and celebrate with us!

CONFESSIONS OF A GARBAHOLIC

I don't know when it was I first became aware of the seriousness of garb. Perhaps it was when a well-meaning gentle asked me, "So what did you bring to wear to the feast?" What? Was I supposed to bring something MORE? Over and above my one and only piece of day garb? I was doing well enough to remember my feast-gear, much less another piece of clothing, thank you very much!

Ah, but at the feast! Gentles came out wearing glorious outfits of sumptuous fabrics. Norman garb rubbed shoulders with Tudor, Burgundian with Viking. It was a feast for the eyes, with the myriad fashions and luscious colors. I scrunched down in my chair and hoped no one would see me (and if they did, they would take pity on a poor newbie and ignore me).

But I was hooked.

Eavesdropping on conversations, I learned that curtains make wonderful garb. Feeling like Scarlett O'Hara, I haunted garage sales (always on the guard against rubber-backed material, of course. Much too hot.) I learned that the sales tables at fabric stores were great places to pick up 6, 8, even 10 or more yards of fabric for little more than what it cost to fill the gas tank in my car. I became a regular at the fabric stores to the point where the clerks knew my name and were inquiring about my health. I found out that you can make garb out of just about anything, as long as it looks 'period'. (Unless, of course, you are entering it in an Arts and Sciences contest. Then you have to grow the flax and linen and wool yourself, card it, spin it, dye it, weave it, cut it out with handmade scissors, and handstitch it with homemade, hand-forged needles and pins. Something I plan to do when I retire, to keep myself occupied.)

I began making different kinds of garb. Simple day garb, more complex evening wear. I found that certain types of garb don't match certain kinds of activities --- for example, garb with long trains are wonderful and ever so romantic, but they are always getting stepped on (and you would think WE would know better!) and are (at least for me) almost impossible to dance in. Dresses with two or three layers or lined in fur are not the best for summer events (unless they are being held indoors in the anachronistic environment of an air conditioner), and Tudor's mostly good for standing around (never try to run in Tudor!). I discovered corsets. I also discovered the best thing about a corset is how you feel when you take it off. But corsets do have an advantage --- you can hardly eat a thing when you're wearing them (wonderful for dieting!). I also discovered that breathing in a corset is an acquired talent --- the first few times you wear one, it's mostly Zen breathing until you get the knack of it. (Once again, never try to run in Tudor!)

A wonderful thing happened when I began making new garb. People came up to me and complimented it! Of course, it was almost always followed by "But you should see Lady So-and-so's garb --- it's magnificent!" If asked where I had found the fabric and I told them (always on sale, of course!), the good gentles would respond, "That's great! But you should see Lord Such-and-such's garb --- he took three army duffle bags and his son's dirty bib and made Tudor garb that looks like it stepped from the pages of history!"

So of course, spurred on by the compliments and the comparisons, I began to reach for greater heights. I lived at the library, pouring over the books with pictures of medieval garb (one librarian once remarked to another, "I don't understand...she seems intelligent, but all she does it look at the pictures."), I plotted patterns,

cutting them out over and over on paper until they worked just right. I became an expert on fabrics, how they draped, how they cut, how they washed, and most of all, if they looked period or not. I lived for the times when trims went on sale, and began sabotaging my daily clothes for buttons ("These'll look great on that new tunic!" Snip, snip.)

I finally admitted that it might have gotten a little out of hand when I came home one day with some new fabric purchases and had no where to put them. Fabric flowed from everywhere! Draped from the curtain rods, thrown over chairs, piled on the couch and the coffee table, stuffed into my kitchen cupboards...I didn't own a dining room table anymore---it was now a support for a multitude of fabrics! Finally I put my new purchases (on sale, of course!) in the bathtub (temporarily), and took stock of my situation. The only clear spot in my entire home was in the sewing room --- there was enough room, if you kicked the trims out of the way, to lay out a pattern. A slender path from there wove between tilting stacks of material and leaning towers of folded and refolded patterns (cut out of typing paper, tissue paper, paper bags, plastic, fabric too ugly to wear, and my favorite, leftover Christmas wrapping) to the sewing machine, whose light was constantly burning (rather like an eternal flame). My checkbook had nothing but fabric stores written in the register (or else people's names --- from their garage sales), and I would rather make garb than see a movie! (Unless, of course, it was a historical one...) It was time I made a change.

Sitting on a pile of tapestry, velvet and brocade, I estimated that it would take me approximately 423 years (give or take a few months) to make all the fabric I owned into garb. I admitted that I was putting off paying bills to buy new material. I admitted that I loved the feel of fabric sliding through my fingers, of holding it up to admire in the light, of planning what piece of garb would come out of what piece of material. I even loved the smell of fabric --- right down to the sizing they put in at the factory.

Enough! I resolved then and there to quit buying fabric, to work with what I had purchased, to be satisfied with what I had, to be a responsible adult and not get so carried away. I put on my coat and grabbed the car keys, checking my purse for my Visa card. I resolved to be strong and resist temptation, to ignore the late afternoon calls of unbought fabric --- "Take me home, T. I need a good home. Aren't I lovely? Wouldn't I look good with that teal broadcloth you bought last week?"

I resolved, as I got into my car and backed out the driveway, to go through my fabric and --- gasp --- sort out that which I really didn't need and sell it. I resolved to turn my energies to another task, perhaps gardening or nuclear science. I resolved to do all of this - tomorrow.

After all, Fabric World is having a half-price sale and it ends today.

Lady Therica Ysabeau Talia Anne of Stonegate Manor

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Found on Stephan's Florilegium <http://www.florilegium.org>

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Chroniclers Scrawl



Greetings Friends,

As we move into the season for the birthing of cattle, and for see the turning of the seasons from winter unto spring, and with Beltaine on the horizon, a rebirth of The Aurora seems appropriate. As most subscribers are due for renewal after this issue, a restructuring of the distribution of The Aurora can be implemented with minimal upheaval of current subscribers.

As a trial run, The Aurora will be distributed, after this issue, freely at local meetings. An online version will be available, as well, with archives included. The address for the online version will be announced on the Borealis web page (<http://www.tnc.com/~sca/>) before the next issue is released in April.

I am very excited about the potential for our new direction. The Aurora was meant to be read by the populace of Borealis and hopefully this format will get The Aurora into more hands, quicker & better. I desire your comments on this change of protocol as it is experimental at this time. Please send me your comments or concerns on The Aurora's new direction.

In this Aurora, there are two excellent articles from Lady Sidonia and Kazimerz who have proven to be valuable regular contributors. I sheepishly admit to finding myself engrossed in reading and dwelling in their fantastic submissions at times rather than getting The Aurora together.

I am extremely pleased with the introduction of "Vingaard's Vintners" which, I hope, will be a regular feature as well by showcasing the many expert wine makers that Vingaard seems to have been blessed with. This issue introduces one of Vingaard's finest, Deicyn Moel, the Brewmaster and Proprietor of the Drovers Reach Tavern which many of you know from Clinton and Vinfest. Deicyn is very, VERY famous for his legendary Ice Wine.

Spring approaches and so does the anticipation of camping and war. The season of warfare is my favorite time of year - Bardics around the fire, constant drums and telling wild lies with friends. This year will be much more enjoyable as I will finally be fighting for the glory of our Barony!

Keep those submissions coming and tell the world of your skills!



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THE AURORA

Publication Schedule:

February/March

April

August

May

September

June

October/November

July

December/January

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The Editors wish it known that any opinions expressed in this newsletter are not necessarily those of the Editors.

THE VIEW FROM THE POLE

EAGLES & ICONS

BY KAZIMIERZ



From Prometheus to "Honest Abe", the legendary hero mirrors the cultural identity, a persona to which all should aspire to emulate. Often posed as humanity untarnished, it serves to give a people a common bond, a rallying banner that they can proudly hold aloft. Often, the penultimate representation of this is the character who pulls a people or nation together from the void, whether that

void was pre-civilized or pre-existent incognito. In Poland, this "founding father" is realized in a man named Lech, in the Legend of Poland's White Eagle. This is the story of Lech, and how the White Eagle came to be the banner and badge of Poland.

A long, long time ago, the Polish landscape was a sparsely populated untamed place. The scattered tribes of the peaceful Slavs struggled to protect their homes and families from the incursions of their savage, harsh neighbours. Separate and unled, they could not present a cohesive deterrent force to stand against these brutal raiders. Many of their days were spent rebuilding from the desolation wrought, many a watchful night in expectation and fear of the next assault. The Polish people dreamed that - yearned that - someday, they may be granted lives of peace, security, and hope for the future of their peoples. Those hopes and prayers, dreams and longings were realized in the man named Lech.

Lech, the first Duke of Poland, was the incarnation of the dreams of the Polish people. It was he who assumed leadership and conjoined the disparate tribes. He understood that, before his people could advance in the pursuits of peace, they must first excel in the ways of warfare. Under his guidance and rule, fortifications were vastly improved, and a formidable, well-armed, and well-trained standing army was created. Very soon, their one-time oppressors learned to fear and respect the strength, courage, and cunning of the Slavs and their leader. Finally, nestled within the folds of this ever-developing security of state, the Poles could turn their efforts toward more civilized pursuits.

Lech himself seemed cast from the perfectly tooled

mold that all legendary heroes come from. Blonde and blue-eyed, tall and broad-shouldered; he was handsome, as proper for a legend. In battle, he was greatly feared and fearless; out of battle, wise, learned, and inquisitive. He embodied all the positive traits of the aristocratic leader. Naturally, his great leisure-time passion was hunting.

Of all forms of hunting, all of which he was courageous and unmatched in, his greatest love was falconry. He owned many remarkable goshawks and falcons, some of which he trained with his own caring hands, but he had an unfulfilled yearning to find the ideal bird of prey. Though his net stretched wide - he even once tried to train a young buzzard - the elusive prize he sought never materialized (the buzzard, surprisingly, is said to have shown great potential, but died suddenly). Rather than become disillusioned, he aspired ever higher. His dream was of the ultimate airborne predator. Although his falconers told him it was not possible, he desired to, one day, capture and train a young eagle.

One sunny spring day, Lech led his court out into the surrounding countryside for a leisurely day of hawking. As they rode, though, he seemed thoughtful and troubled, barely noticing the conversation flowing around him. Suddenly, he turned to his Master of the Hunt and gave over his bird. Expressing his wish to be alone, he abruptly turned his mount and rode away, leaving his somewhat confused entourage behind.

He knew not why, but he felt he was being urged toward a distant hill. Following that mysteriously expectant pull, he rode quickly across the intervening land, and soon was reining in at the base. Examining it from this close vantage, he perceived nothing of particular interest. Then his gaze was drawn high up to a rocky crag. There, nestled in and watching him intently, perched the realization of his dream: a glorious white eagle, noble and powerful, with her young. Is this what had been tugging at him? Had the spectral cords of fate pulled him within a god's handbreadth of his desire? Seeing his goal so achingly near, he rapidly ascended the slope to the nest.

Soon he was standing some scant few strides from the eagle. She sat, eyeing him curiously but unconcerned, with her eaglets huddling in close. He pranced about, shouting and waving his arms, hoping to scare her off the nest. The eagle, with more reason than before, continued to stare at him. Undaunted, Lech approached the nest and reached out to take hold of one of the eaglets. Swiftly, the eagle snapped out and pecked his hand. Still, determined, Lech unsheathed his dagger, holding it so that the eagle must strike the blade in order to reach him. Again he reached for the young. Ignoring the bared blade, the eagle struck at him. Claw and beak defended against blade and fist, and, though both combatants were now bloodied, again the eagle succeeded in driving the duke back. The duke's attempts, driven by his overwhelming desire, became more frenzied. Desperately, using his blade ever more freely, he battled to gain possession of one of the eaglets. Again, and again, the grim determination and courage of the eagle drove him back. Ready for another skirmish, Lech looked at his adversary, and was horrified by what he saw. The eagle, defiant and courageous, faced him from the nest, her snowy white feathers now stained in several places by flowing blood from the wounds he had inflicted. With noble and unyielding determination, she defended her freedom and that of her young. He realized that she would continue the struggle to protect her charges, even if the price were her life. The sanguine flows colouring her breast shamed him, a testament of the injustice of his desire to enslave the young of a mother so valourous and honourable. Turning away, he slowly made his descent to the base of the hill, his mind a maelstrom of troubled thoughts.

There, Lech sat and gazed upon the surrounding countryside. The fertile lands of his beloved Poland stretched past the horizon. Filling his heart with the beauty of the land, he came to a realization. Like the eagle, valiantly shedding her blood in defense of freedom, so too would he be willing to defend this land

and her people, regardless of personal cost. And so, too, would any worthy of the name Pole. Then and there, Lech decided that the eagle, who showed no fear of her own mortality in her just battle, would be immortalized. She would be emblazoned upon the



banner and badge of Poland, representing the spirit of Poland and her people. She would become the token of freedom, and her shed blood would be the symbol of bravery for the Polish people.

Throughout centuries of history, the white eagle emblazoned on a crimson field has been a focal symbol for the people of Poland. The legend, both in the characterization of Lech and the eagle, displays the noble spirit and fortitude that the Polish people put forth as an ideal to aspire to. The man who valued freedom and prosperity for his people, and the eagle who was willing to risk death in defense of it. A

founding father of the Polish people, the Lech of legend gave them the badge that marked them as one people. Through peace and battle, subjugation and liberation, elimination and resurrection, it has been a visual confirmation of Poland's rallying cry: "Jeszcze Polska nie Zginela, poki my zyjemy"..."Poland is not yet lost as long as we are alive!"

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