

# Il Tempo

Newsletter of the Barony of Ponte Alto-Volume 17, Issue 11 December 2008

Barony of Ponte Alto, December 2008, Chronicler\* Lady Wulfwyn Ælfwines dothor



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# From the Baron...

*A message from His Excellency Jurgen to the Populace of Ponte Alto:*

I would like to thank the populace & officers of the Barony for their tremendous support during my term. Additionally, I would thank the Barony for its splendid commitment to excellence in all of its endeavors. We remain the shining beacon of the Atlantia; I have constantly received comments on the fervor and commitment that Ponte Alto demonstrates through deeds. I would like to congratulate, James and Katharine, who will be our next Baron & Baroness. I would like to wish everyone a wonderful holiday season, and a happy new year. Lastly, I want to thank the entire Barony for having made the last year so very enjoyable, thank you one and all.

Jurgen, Baron of Ponte Alto

*Address at Winters Welcome Revel:*

I would like to thank you all for having had the opportunity to serve as your Baron. At Unevent, our cousin, Bryce de Byram, noted that in his first seven months, he had substantially achieved everything he had hoped to do as Baron of Caer Maer. Here in Ponte Alto we have done likewise. Not only have we all continued to excel in our individual pursuits. We have all brought home great honor and glory. Our populace has won countless A&S competitions, several fighting tournaments, and served the crowns of Atlantia beyond comprehension. At Pennsic, our Barony was recognized as a premier fighting force of our fair kingdom. We have all seen new strength arise within our Barony. The Barony of Ponte Alto is what we all chose to make it. My grandfather was born to these lands. My mother was also born to these lands, as was I. To be the Baron of my own birthplace has been the greatest privilege. I would thank you all for a rare virtue you have all demonstrated, friendship.

Salvete!

Jurgen, Baron of Ponte Alto

# From the Chronicler...

*What a year it's been. So many new faces joining the Barony – adults, children and babies! Lots of changes, a new King and Queen, new Prince and Princess, and unfortunately, a new Baron and Baroness in January. We still have a few more weeks left, so who knows what may happen.*

*Have you made your reservations for Twelfth Night yet? Better hurry if not. If this is your first Twelfth Night, you're in for a great time. There'll be lots of pageantry, fantastic garb, merchants and a delicious feast by our own Master Tirloch. It's a time to put on your best clothes, come out and enjoy. No fighting this day, just a wonderful time for all. And this year it's just down I-95 in the Canton of Suddentore, in Stafford, Virginia!*

*January promises to be a full month. Along with Twelfth Night, there are many other events fairly local. And with the price of gas so drastically lower than this summer, everyone should try to go and support our neighbors as they do us.*

*On the 3rd is a Day of Dance II: Bardic Bachanal in Bright Hills. The 17th in Lockmere is A Gathering of Guilds. In Marinus on the 24th is Interbaronial Twelfth Night, just in case you can't make it to the Kingdom event. And finally, on the 31st brings Ice Castles in Black Diamond. What a schedule!*

*Which of course leads us to February and our own Tournament of Love and Beauty? This one will continue the tradition of Chivalry we have had for the last 3 years, both on the list and off. The theme this year is 15th Century France, during the Hundred Years' War. See the information in this issue for more information. Yes, it's a cold time of year, but what better time to come out and spend time with friends?*

*I'd like to take this opportunity to wish everyone a happy and healthy holiday season. Regardless of how you celebrate, let's not forget the happiness the season brings.*

*Lady Wulfwyn Ælfwines Dohtor  
Chronicler, Barony of Ponte Alto*



# Baronial

## *Baron and Baroness of Ponte Alto*

Baron Jurgen Göttsföbötter (Jeff French) &  
Baroness Flora de Bayeaux (Jeri Lynn Mooney)  
4964 Swinton Drive  
Fairfax, VA 22032  
(H) (703) 323-5387  
baron AT pontealto.atlantia.sca.org  
baroness AT pontealto.atlantia.sca.org  
baronage AT pontealto.atlantia.sca.org

## *Seneschal (President)*

Lady Katharine Devereaux (Kimberly Barker)  
43138 Chestwood Acres Terrace #102  
Ashburn, VA 20148  
(M) (571) 239-2183  
seneschal AT pontealto.atlantia.sca.org

## **Deputy Seneschal**

Master Tirloch of Tallaght (Tom Bilodeau)  
13456 Cobra Court  
Oak Hill, VA 20171  
(H) (703) 437-6271  
GMT53 AT ravenstreet.org

## *Chancellor of Youth Activities (Children's Activities)*

Lady Talitha of Avalon (Talitha Powell)  
Lorton, VA  
(H) (703) 690-2732  
mom AT pontealto.atlantia.sca.org

## *Chancellor of the Exchequer (Treasurer)*

Lady Celia of Rosedale (Tamara Brown)  
3714 Sudley Ford Court  
Fairfax, VA 22033-4811  
(H) (703) 378-2441  
celia AT ravenstreet.org

## **Deputy Chancellor of the Exchequer**

Lady Millicent Chandler (Melanie Cozad)  
976 Holborn Court  
Sterling, VA 20164  
(H) (703) 430-3675  
exchequer AT pontealto.atlantia.sca.org

## **Deputy Chancellor of the Exchequer**

Rhiannon verch David ap Madyn (Kerri Smith)  
5368 Ashleigh Road  
Fairfax, VA 22030  
(H) (703) 815-0659  
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# Officers

## *Chamberlain*

Lady Sian verch Gwilim ap Lewelin (Nicole Miller)  
5368 Ashleigh Rd  
Fairfax, VA 22030  
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(C) 703-483-0896  
chamberlain AT pontealto.atlantia.sca.org

## *Knight Marshal*

Lord Connor Sinclair (Kevin Houghton)  
marshal AT pontealto.atlantia.sca.org

## **Deputy Knight Marshal**

Baroness Agnes Daunce (Nellie Miller)  
14201 Arbor Forest Drive #301  
Rockville, MD 20850  
(H) (301) 309-0419  
agnes\_daunce AT yahoo.com

## *Rapier Marshal*

Lord Geoffrey Clywd (Jeff Williams)  
rapier AT pontealto.atlantia.sca.org

## **Deputy Rapier Marshal**

Mistress (Baroness) Greta Klusenaere (Barbara Reed)  
(H) (703) 960-5388  
bereed26 AT yahoo.com

## **Deputy Rapier Marshal**

Baroness Catalina dell'Acqua (Jennifer Marsten)  
akgnome AT yahoo.com

## **Deputy Rapier Marshal**

Baron Marcellus Capozziello da Napoli (Bob Capozello)  
(H) (703) 625-3883  
afpopa AT cox.net

## **Deputy Rapier Marshal**

Baroness Belphebe de Givet (Laura Martinez)  
(703) 625-3883 (H)  
belfebe AT yahoo.com

## *Archery Marshal*

Lord Miles de Locwode (Mike Emrich)  
10106 Copper Court  
Oakton, VA 22124  
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archery AT pontealto.atlantia.sca.org

## **Deputy Archery Marshal**

Lady Brigid O'Hara (Karen Miller)

11416 Bronzedale Dr  
Oakton, VA 22124  
(H) (703) 620-4945  
mill3rs AT yahoo.com

### *Minister of Arts & Sciences*

---

Lady Renata von Hentzau (Clare Cronin)  
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#### **Deputy Minister of Arts & Sciences**

Lady Millicent Chandler (Melanie Cozad) (music deputy)  
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Sterling, VA 20164  
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#### **Deputy Minister of Arts & Sciences**

Lady Perronelle la peintre  
7588 Seabrook Lane  
Springfield, VA 22153  
(H) (703) 455-0298

### *Chatelaine (Newcomers)*

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Lord James de Biblesworth (James Barker)  
(M) (703) 338-4057  
flonzy AT hotmail.com  
chatelaine AT pontealto.atlantia.sca.org

### *Gold Key (Loaner Costumes)*

---

Lord James de Biblesworth (James Barker)  
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demos AT pontealto.atlantia.sca.org

#### **Deputy for Demos**

Lord James de Biblesworth (James Barker)  
(M) (703) 338-4057  
demos AT pontealto.atlantia.sca.org

### *Herald*

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Sian verch Gwilim ap Lewelin (Nicole Miller)  
5368 Ashleigh Rd  
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#### **Deputy Herald**

Brenainn MacShuibne (Matthew Torsky)  
6608 Netties Lane  
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Alexandria, VA 22315  
703-339-1273  
mtorsky at hotmail.com

### *Minister of the Lists*

---

Lady Delphina the Mad (Charlene Ratliff)  
mol AT pontealto.atlantia.sca.org

#### **Deputy Minister of the Lists**

Countess Denise Duvalier (Denise Hundley)  
(H) (703) 339-4114  
DCADenise AT aol.com

### *Chronicler (Newsletter)*

---

Lady Wulfwyn Ælfwines dohtor (Patricia Cheshire)  
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#### **Deputy Chronicler**

Brenainn MacShuibne (Matthew Torsky)  
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### *Web Minister*

---

Lord James de Biblesworth (James Barker)  
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#### **Deputy Web Minister**

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11416 Bronzedale Dr  
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mill3rs AT yahoo.com

#### **Deputy Web Minister**

Lady Ynes Garcia (Lisa Fogleman)  
(M) (202) 492-3164  
ynes AT sskip.net

## *Members of the Baronial Guard*

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Mistress Cunen Beornhelm (Captain)

## *Baronial Noteables*

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**Baronial Warlord**, Baron Maximilian Von Halstern (Max Nelson)

warlord AT [pontealto.atlantia.sca.org](mailto:pontealto.atlantia.sca.org)

**Baronial Heavy Champion**,

heavychamp AT [pontealto.atlantia.sca.org](mailto:pontealto.atlantia.sca.org)

**Baronial Rapier Champion**,

rapierchamp AT [pontealto.atlantia.sca.org](mailto:pontealto.atlantia.sca.org)

**Baronial Archery Champion**, Lady Brigid O'Hara (Karen Miller)

archerychamp AT [pontealto.atlantia.sca.org](mailto:pontealto.atlantia.sca.org)

**Baronial Artisan**, Lord Iohanna filia Iacobi (Laura Storey)

artisan AT [pontealto.atlantia.sca.org](mailto:pontealto.atlantia.sca.org)

**Baronial Bard**, Lady Willa Fae Dunne

bard AT [pontealto.atlantia.sca.org](mailto:pontealto.atlantia.sca.org)

*Congratulations to our new Baron and Baroness*

***James de Biblesworth***

***And***

***Katharine Devereaux***

*Their investiture will be held at  
Twelfth Night, January 10, 2009*



# Baronial Meeting Minutes

## **Business Meeting Minutes – November 23<sup>rd</sup> Start Time 6:00**

### **Seneschal**

Still looking for a deputy, please contact Katharine if interested or would like more information. Quarterly report due and going out soon.

### **Exchequer**

Current balance \$12,078.79

Emergency financing vote was held to reimburse mailing materials for polling. Voted and approved. Fighter's Social Fund is paid through December. January will be due on 12/19 of \$512. Voted and approved \$300 for fund to cover January fee. February fee will be due January 18.

**Heavy Marshal** – Not present

### **Rapier Marshal**

Practice continues. No practice January 21.

**Archery Marshal** – Not present

**A&S** – Not present

### **Chatelaine**

4 new people at the Newcomers Meeting and showed good interest, hope to see them returning. New contacts are being made. Looking to have the newcomers come out to events.

**Herald** – Not present

### **MoL**

Nothing new at this time.

### **Chronicler –**

Will be publishing flyer for Tournament of Love and Beauty in the December issue. Flyer has been sent for publishing in Acorn

**Minister of Minors** - Not Present

### **Webminister**

Nothing new at this time. Send any changes or updates on website to James

**Heavy Champion** - Not Present

**Rapier Champion** - Not Present

### **Baron and Baroness**

Invited everyone to a White Elephant swap & cookies after the December Business Meeting on the 14<sup>th</sup>. Wishes everyone a great holiday season.

### **Baronial Warlord**

Fewer people are showing up for practice in the last few months since Pennsic. Per Sir Thomas, historically, this is a slow time, and participation usually picks up in the spring.

**Baronial Artisan** – not present

### **EVENTS:**

Winter Revel – Site opens at 9:00 for set up and 10:00 for populace. There will be a short court around 10:15. Performances from after court until feast at 2:00. There will be a Children's Corner from 11:30-1:30. Ali Psallite will perform after feast, then evening court and dancing until closing at 6:00, cleanup until 7:00 when site closes. There are many people interested in dancing. Will need help with the Children's Corner, after feast and for cleanup. \$100 voted on and approved for troll.

Tournament of Love and Beauty – We've gotten quite a few volunteers so far and have a good clean-up and set-up crew and reservationist. Still need people for fighting field, MiC, MoL, etc. Anyone interested, please contact the autocrat. Event flyer has been submitted for publishing in the January and February Acorn.

Bloodbath – Event will be held March 14th. Discussed as to whether Bloodbath will be treated as an event or as a demo. Usually there are not many advance reservations since there is no feast. Currently, tentative budget is \$250 site fee and \$75 for picnic area, \$100 for food which is usually more than used. Break even is 45 people and 5 children. \$100 for water & other consumables. Demo would be same cost except for food, depending on park rules regarding vending. Potential of 250 attending w/\$5 donation to make a profit and give park 15%. Budget is not a major issue right now. Issue is volunteers for event to work with public. Would need about 8-10 people within our group volunteering, 4-5 to work perimeter, make sure not one walks into fighting field, some work troll and gate, etc. Possibly, we could volunteers from other baronies. Grand Army could be a good source of volunteers and to reach out to others. Brochures have been made already for potential recruiting. How large do we

want this event? Demo budget to include \$100 for advertising. Thomas usually supplies prizes for this event, though fairly modest, but we can set up \$50 for prizes/general supplies. \$100 troll advance. East Kingdom would be probably be very interested in event. Both budgets were approved and will decide which to go with by December 31st for submission into Acorn.

Sapphire – Brenainn has volunteered to be land agent

Pennsic – Need land agent

Chalice – Cooks guild to cook feast, nothing else new at this time.

## OLD BUSINESS

New Coronets – Nothing new at this time.

Children's Award – Nothing new at this point

It is difficult to get Order names passed at this time. Cassandra is working with others to to get names through.

**New Business** – None

**Polling** – Hope to hear results by Winter Revel

**Meeting ended**

**6:47pm**

**20 attendees**

## Tournament of Love and Beauty February 28, 2009 Barony of Ponte Alto

It's France, the 15th century, the time of the Hundred Years' War. The French nobles are torn; do they give their loyalty to the distant English King who already rules part of France from London, or the French King in Paris? Which King will give them the most independence over their own lands?

During this hard time there are brief moments of non-fighting. Come join us in the Barony of Ponte Alto and enjoy a day of peace before war breaks out again. A country faire atmosphere will cover the area. There will be some fighting of course, but only for the most honorable of causes, Love and Beauty. We will also have a non-judged display for your A&S projects – finished and in progress. Come display and discuss your works with the populace. Bring your musical instruments to entertain and instruct.

Food will abound. A warming luncheon of soups and accompaniments will be sold for \$5.00 a plate and a fabulous French feast for 100 will be prepared by Baroness Graciela for the evening repast.

**Martial Activities:** Armored and rapier fighting will take place in the Equestrian Barn throughout the day. This is an enclosed building, but dress for warmth as the building is not heated.

**A&S Activities** will be held in the main hall with plenty of room for everyone. Please have your items set up by 12:00 and picked up by 4:00 to allow time for set up for Court and Feast.

### Cost:

Adult Member	\$12.00 Day-Trip	\$8.00 Feast
Adult Non-Member	\$15.00 Day-Trip	\$8.00 Feast
Child (6-17)	\$ 8.00 Day-Trip	\$5.00 Feast
Child (6-17) Non-Member	\$11.00 Day Trip	\$5.00 Feast
Child (0-5)	Guest of the Barony	

Make checks payable to: SCA, Inc., Barony of Ponte Alto.

Reservations: Rhiannon verch David ap Madyn (Kerri Smith), 5368 Ashleigh Road, Fairfax, VA 22030, (703)-815-0659, e-mail: [blessed\\_sin78@hotmail.com](mailto:blessed_sin78@hotmail.com)

Merchants are welcome. There is no merchanting fee, but space is limited. Please contact the Autocrat for information.

Site: Loudoun County Fairgrounds, 17558 Dry Mill Rd., Leesburg VA 20175.

Troll opens at 9:00 and closes at 4:00. Site closes at 11:00.

Site restrictions: No open flames, no alcohol. Dogs not allowed in the main hall. Dogs are welcome in the Barn, but must be leashed and cleaned up after.

Autocrat: Lady Wulfwyn Ælfwines dohtor (Patty Cheshire), 14521 Skipton Court, Centreville VA 20121, (703) 501-0875, e-mail: [snoleopard4@aol.com](mailto:snoleopard4@aol.com).

## Directions:

Directions: From Points North, South, and East:

Take your best route to the Dulles Toll Road/Greenway (Rt. 267) off of the Washington Beltway (I-495). Go through the toll booth(s) past Dulles Airport. Merge onto VA-7 W via EXIT 1A on the LEFT toward LEESBURG/WARRENTON. Take Route 9 West exit (stay in left lane of exit). At STOP sign at end of exit, turn left and proceed over bridge that crosses Route 7 (stay in the left lane). Proceed to STOP sign and turn left onto Dry Mill Rd. Travel approximately 1 mile to Fairgrounds entrance on left. From Points West of Leesburg: Take Route 7 East (Harry Byrd Hwy) towards Leesburg, VA. Take Route 9 Exit. At STOP sign at end of exit, turn right and immediately get into the left lane. Proceed to STOP sign and turn left onto Dry Mill Rd. Travel approximately 1 mile to Fairgrounds entrance on left.

From Points West of Leesburg: Take Route 7 East (Harry Byrd Hwy) towards Leesburg, VA. Take Route 9 Exit. At STOP sign at end of exit, turn right and immediately get into the left lane. Proceed to STOP sign and turn left onto Dry Mill Rd. Travel approximately 1 mile to Fairgrounds entrance on left.

# Monthly Calendar

*December 2008*

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>1</b> 4:30 pm Archery practice	<b>2</b> 7:30 pm Alle Psallite	<b>3</b>	<b>4</b> 6 pm Rapier Practice 6 pm Heavy Weapons Practice	<b>5</b> 7:30 pm Newcomer's Meeting	<b>6</b> <b>Unevent</b>	<b>7</b> 1:00 pm Sunday Social – Fighting & Arts
<b>8</b> 4:30 pm Archery practice	<b>9</b> 7:30 pm Alle Psallite	<b>10</b>	<b>11</b> 6 pm Rapier Practice 6 pm Heavy Weapons Practice	<b>12</b> 7:00 pm Cook's Guild Meeting	<b>13</b> <b>Winters Welcome Revel</b>	<b>14</b> 1:00 pm Sunday Social – Fighting & Arts 6:00 pm Baronial Business Meeting
<b>15</b> 4:30 pm Archery practice	<b>16</b> 7:30 pm Alle Psallite	<b>17</b>	<b>18</b> 6 pm Heavy Weapons Practice	<b>19</b> 4:30 pm Archery Practice 7:30pm Ponte Alto/Steirbach Bardic	<b>20</b>	<b>21</b> 1:00 pm Sunday Social – Fighting & Arts 3 - 4:30 pm Dance Practice
<b>22</b> 4:30 pm Archery practice	<b>23</b> 7:30 pm Alle Psallite	<b>24</b> Christmas Eve	<b>25</b> Christmas Day	<b>26</b>	<b>27</b>	<b>28</b> 1:00 pm Sunday Social – Fighting & Arts
<b>29</b> 4:30 pm Archery practice	<b>30</b> 7:30 pm Alle Psallite	<b>31</b> New Years Eve				

\* = Baronial Progress



# Events

## *Baronial Progress for December 2008*

Date	Event
December 6	Unevent
December 13	Winter's Welcome Revel

## *December 2008 Calendar of Scheduled Events*

Date	Event	Group	Location
6	Unevent	Caer Mear	Richmond, VA
13	Winter's Welcome Revel	Ponte Alto	Falls Church, VA

# Weekly Activities

SUNDAY	
<b>Ponte Alto Baronial Business Meeting</b>	Fourth Sunday of the month at 6 pm at St. Paul's Lutheran Church, Idylwood Road, Falls Church. Baronial Business Meeting (Fourth Sunday of each month, except December) The meeting is at St. Paul's Lutheran Church, 7426 Idylwood Rd., Falls Church. Take your best route to I-66. Get off at the exit for Route 7 West (Tysons Corner). Turn left at the first light after the interchange onto Idylwood Rd. The church is up the hill on the right about 1/4 mile.
<b>Sunday Social –</b> - <b>Heavy Weapons Practice</b> - <b>Arts/Sciences</b>	Lemon Road Elementary: Indoor Winter Practices for Heavy Weapons, Rapier, and an area for A&S activities are all included. Come and join the gathering and bring whatever you're working on. This is a great time to meet & socialize with other people in the barony. Activities held at Lemon Road Elementary School on Idylwood Road, 1pm-4pm. Contact the Baronial Knight Marshal for more information. Indoor Heavy Directions. This is a school location activity.  From Southern Virginia, Maryland and Alexandria, VA Take I-495 (the beltway) to the VA-Route 7 East exit at Tysons Corner labeled Leesburg Pike/Falls Church, Exit #47B. Continue on Leesburg Pike towards Falls Church for 1.2M. Turn left onto Idylwood Road for 0.3 miles. * Turn left into the Lemon Road Elementary School front parking lot.. From Northwestern Virginia and Washington, DC Take I-66 to the VA-Route 7 West exit for Leesburg Pike/Tysons Corner exit #66B. Continue on Leesburg Pike under 0.1M towards Tysons Corner. Turn right at the first light onto Idylwood Road for 0.3 miles. Follow from * above.
MONDAY	
<b>Alle Psallite (Vocal Music)</b>	Every Monday, 7:30-9 pm in Herndon. Contact Mistress Anne of Carthew (anne AT ravenstreet.org) For more information or directions. Music files can be found at <a href="http://www.ravenstreet.org/Anne/alle_psallite/alle_psallite.htm">http://www.ravenstreet.org/ Anne/alle_psallite/alle_psallite.htm</a> and on the Yahoo Group AllePsallite.
TUESDAY	
<b>Ponte Alto Scriptorium</b>	Meets the first Tuesday of the month at 7 pm. Contact Lady Brigid O'Hara (mill3rs AT yahoo. com, (703) 620-4945 (H)) for information and directions.
WEDNESDAY	
<b>Weaving Night</b>	Second Wednesdays of every month from 7-9 pm, at the home of Lord Jürgen van der Vols (Joorkin Volz) (jcfrench AT mac.com). Contact Lord Jürgen van der Vols for information and directions.
<b>Armoring Night</b>	Fourth Wednesdays of every month from 7-9 pm, at the home of Lord Jürgen van der Vols (Joorkin Volz) (jcfrench AT mac.com). Contact Lord Jürgen van der Vols for information and directions
THURSDAY	
<b>Rapier Practice</b>	Every Thursday at Shreveview Elementary school from 6 pm to 9 pm. Please use the rear entrance to the cafeteria. Please contact the Baronial Rapier Marshal for more information. Indoor Rapier Directions. This is a school location activity.
<b>Heavy Weapons Practice</b>	Lemon Road Elementary School on Idylwood Road, 6 pm - 9 pm. Practice is geared to developing beginning and intermediate fighters through intensive hands on training with experienced instructors, as well to providing ample opportunity for more advanced fighters to sparr with knight level combatants. All are welcome. Contact the Baronial Knight Marshal for more information. Indoor Heavy Directions. This is a school location activity.
FRIDAY	
<b>Ponte Alto/Stierbach Archery Practice</b>	Fridays from 4:30 pm until 8 pm, the indoor season archery practice site is Bull Run Regional Park's shooting center. Archery Practice Directions. Practices are jointly held with Stierbach. You may also contact the Baronial Archery Marshal for carpool or other information. Contact and practice time/location information for Stierbach practices can be found at the Stierbach Archery website: <a href="http://mysite.verizon.net/vze4ks38/archery/main.html">http://mysite.verizon.net/vze4ks38/archery/main.html</a> .
<b>Ponte Alto A&amp;S Night</b>	May meet on a Friday during the month. Contact Lady Perronelle la peintre (dwatsonirwin AT cox.net, (703) 455-0298 (H)) for information and directions.
<b>Stierbach/Ponte Alto Bardic</b>	Come and share your songs and stories! Meets the fourth Friday of the month at 7:30 pm. Contact Baroness Briana Maclukas (darbyjanieAT hotmail.com) for information.

## MONTHLY

## SCA Newcomer Meetings

Newcomer Meetings occur once a month on a weeknight from 7-9 pm at the homes of various members of the Barony.

May's meeting will be Wednesday May 21st at the home of Luce Antony Venus and Miles de Locwode  
Contact our Chatelaine for information and directions.

This month we will discuss Camping Events, expectations and what you need to have with you.

**\* Note on school locations for activities:** There will be no activities at schools during school holidays or on other days when Fairfax County schools are closed or all nighttime school recreational activities are cancelled. Notification of cancellation or alternate site location will be posted on the web as soon as possible. You can visit the Fairfax County Public Schools Emergency Announcement page for school closure status: <http://fcps.edu/news/emerg.htm>

**Special Thursday Night parking instructions at:** We have received some complaints about lack of parking spaces from residents of the Peachtree of McClean apartment complex which adjoins our practice site. After some informal negotiations we have arrived at an agreement with the building management. We beseech those attending Thursday night practices to adhere to the following procedures from now on:

*You may unload your gear from parking spaces adjoining our practice area. But then please move your car to another space either at least a block further away from Route 7 in the complex parking lot or in the library parking lot closer to Route 7. At the conclusion of practice you may once again move your car to a space adjoining the practice area in order to reload your gear before exiting the site. In this way we hope to be able to continue to use the parking facilities of the complex without inconveniencing the residents.*

*To the populace of the Barony of Ponte Alto,*

Please give thanks to the following people who helped in the kitchen at Winter's Welcome Revel, Alesia la Sabia de Murcia.

Lord Eli of Bergental  
Helga Gunnarsdottir  
Lord Alexandre de Tourouvre  
Lady Heloise le Gardeur  
Mistress Allasondrea de Fano  
Master Tirloch of Tallaght  
Lady Grace of Whyting

# the Real Middle-Ages

## *Exactly What is Yule*

### **The History**

The word "Yule" comes from the same root as the word "jolly". The modern English word *Yule* likely derives from the word *yoole*, from 1450, which developed from the Old English term *geōl* and *geōla* before 899. The term has been linked to and may originate from the Old Norse *Jól*, which refers to a Germanic pagan feast lasting 12 days that was later Christianized into Christmas. In Old English *geōla* meant "December" or "January"; "first yule" corresponded to December, and "the after yule" corresponded to January. The ancient Anglo-Saxon calendar had two "tides" of 60 day periods: "Litha Tide", roughly equivalent to modern June and July, and "Giuli Tide" to December and January. The remaining months were lunar 29-day periods—the New Year began with the second half of that tide, also known as "Wulfmonath".

A 12-day period between the two halves—or "monaths"—became the traditional Twelve Days of Christmas. With the return to the Latin-based calendar through the invading Normans, the definition narrowed to mean Christmas day only in the combined Christian Norman and Anglo-Saxon England.

*Jól* may derive from Old Norse *hjól*, or wheel, referring to the moment when the wheel of the year is at its low point, ready to rise again. This theory seems based more on similarities between the words *jul* and *hjul* in modern Scandinavian languages, than on older cognates or historical sources. The Old English form *Geohhol* may connect to the word to Latin *jocus*.

The old Celtic Manx Yule Festival, *Feailley Geul*, translates directly as the Festival of Mistletoe. *Geul* also has close etymological links with *geully* which means "chain", "shackle" or "chain link". This suggests a plurality of meanings for its original usage.

In the Scandinavian Germanic languages, the term *Jul* covers both *Yule* and *Christmas*, and is occasionally used to denote other holidays in December, such as *jødisk jul* or *judisk jul*, meaning "Jewish Yule" for Hanukkah. Neighboring Finnic languages borrow the word to denote Christmas, Finnish as *joulu* and Estonian as *jõul*.

### **Whew!!! Can you explain that in simple terms?**

### **Something a little easier to understand – without all those words!**

Yule celebrations at the winter solstice predate the spread of Christianity in northern Europe. Yule is a feast celebrated by sacrifice on mid winter night 12 January, according to Norwegian historian Olav Bø. There are many references to Yule in the Icelandic sagas but few accounts of how Yule was celebrated beyond the fact it was a time for feasting. According to Adam of Breman, Swedish kings sacrificed male slaves every ninth year during the Yule sacrifices at the Temple of Uppsala. 'Yule-Joy' with dancing continued through the Middle Ages in Iceland but was frowned upon after the Reformation. The ritual of slaughtering a boar on Yule survives in the modern tradition of the Christmas ham.



According to the medieval English writer the Venerable Bede, Christian missionaries sent to preach among the Germanic peoples of northern Europe were instructed to superimpose Christian themes upon existing local pagan holidays, to ease the conversion of the people to Christianity by allowing them to retain their traditional celebrations. This is further emphasized with Bede's *Historia ecclesiastica gentis Anglorum*, which contains a letter from Pope Gregory I to Saint Mellitus, who was on his way to England to conduct missionary work among the pagan Anglo-Saxons. Pope Gregory suggested that converting heathens would go easier if they were allowed to retain the outward forms of their traditional pagan practices and traditions, while recasting those traditions spiritually towards the Christian God instead of to their pagan "devils":

*"to the end that, whilst some gratifications are outwardly permitted them, they may the more easily consent to the inward consolations of the grace of God".*

Thus, Christmas was created by associating stories of the birth of Jesus of Nazareth, the central figure of Christianity, with the existing pagan Yule celebrations, similar to the formation of Halloween and All Saint's Day via Christianization of existing pagan traditions.

## And the Traditions Carry Over

Many symbols and motifs associated with the modern holiday of Christmas derive from traditional pagan northern European Yule celebrations. The burning of the Yule Log, the decorating of Yule Trees, the eating of ham, the hanging of boughs, holly, mistletoe and others are all historically practices associated with Yule. When the Christianization of the Germanic peoples began, missionaries found it convenient to provide a Christian reinterpretation of popular pagan holidays such as Yule and allow the celebrations themselves to go on largely unchanged, versus trying to confront and suppress them. The Scandinavian tradition of slaughtering a pig at Christmas (again, the Christmas ham) is probably salient evidence of this. The tradition is thought to be derived from the sacrifice of boars to the god Freyr at the Yule celebrations.

## A Few Traditions Which Continue

A Christmas Ham or Yule Ham is a traditional dish associated with modern Christmas. The tradition is suggested to have begun amongst the Germanic people as a tribute to Freyr, a god in associated with boars, harvest and fertility. His feast day is December 26 and thus he came to play a part in the Yuletide celebrations which were previously associated with Freyr. In old Swedish art, Stephen is shown as tending to horses and bringing a boar's head to a Yuletide banquet

A Christmas Tree, less commonly known as a Yule tree, is one of the most popular traditions associated with the celebration of Christmas and Yultide. It's normally an evergreen tree that is brought into a home or used in the open, and is decorated with lights and colorful ornaments during the days around Christmas. An angel or star is often placed at the top of the tree, representing the host of angels or the Star of Bethlehem. Despite being associated with a Christian festival, many have made the claim that the tradition's origins are pre-Christian, originating in the ancient paganism of Europe. The tradition can be definitively dated to 16th century Germany, and it was popularized across the western world in the 18th and 19th centuries.

A Yule Log is a large log which is burned in the hearth as a part of traditional Yule or Christmas celebrations in some cultures. It can be a part of the Winter solstice festival or the Twelve Days of Christmas, Christmas Eve, Christmas Day, or Twelfth Night.

The expression "Yule Log" has also come to refer to log-shaped Christmas cakes, also known as "chocolate logs" or "*Buche de Noel*".

This leads me to offer the following. I hope everyone has a wonderful holiday season, in whatever tradition you and your family may celebrate!!



## Buche de Noel

The traditional Yule Log makes the perfect holiday dinner dessert. It's a bit time consuming, but the rewards are well worth it, from the taste to the oh's and ah's of your guests. Decorate as much or as little as you wish. I decorate with small meringue "mushrooms" and dust my cake with confectioners' sugar, after the butter cream sets, to resemble snow.

### For the Cake:

- 4 egg yolks
- $\frac{3}{4}$  cup sugar
- 1 teaspoon vanilla
- $\frac{3}{4}$  cup cake flour
- $\frac{3}{4}$  teaspoon baking powder
- 4 egg whites

Preheat oven to 375 degrees. Lightly grease and flour a 15  $\frac{1}{2}$  x 10  $\frac{1}{2}$  x 1 jelly roll pan, lined with parchment paper.

Sift flour with baking powder and set aside.

Beat egg yolks until thick and lemon colored. Add sugar slowly and beat until creamy. Add vanilla and beat well.

Gradually add the flour mixture to egg yolk mixture, beating on medium speed until smooth. In a separate bowl, whip egg whites until stiff but not dry, fold into the batter gently – don't stir, fold gently so batter is light and fluffy. Spread batter into baking pan.

Bake approximately 11-13 minutes – do not over bake. Loosen edges immediately when removed from oven and turn out onto a clean kitchen towel which has been sprinkled with confectioners' sugar to prevent sticking. Do not remove parchment. Starting along long edge, roll up cake – including towel, and cool while still rolled. This will make forming the logs easier. If the cake cracks, that's OK. It will be covered with butter cream.

### **Chocolate filling:**

1 cup heavy whipping cream

3 Tablespoons white sugar

1  $\frac{3}{4}$  Tablespoons good quality cocoa – Dutch processed if available

In a large chilled bowl with chilled beaters, whip cream until just about stiff. Gradually add sugar and cocoa. Continue beating until thick and stiff peaks form.

### **Chocolate Butter Cream:**

$\frac{1}{2}$  cup butter

$\frac{1}{2}$  cup good quality cocoa – Dutch processed if available

4 cups confectioners' sugar

1 teaspoon vanilla

$\frac{1}{2}$  cup evaporated milk

Sift sugar and cocoa. Cream butter with 3 cups sugar until fluffy. Add vanilla and half of the milk. Slowly add the remaining sugar, cocoa and milk. Continue beating until creamy and of spreading consistency. If too thin or too thick, add additional sugar or milk.

### **Metingue Mushrooms:**

2 large egg whites, at room temperature

$\frac{1}{4}$  teaspoon cream of tartar

$\frac{1}{2}$  cup sugar

Line baking sheet with parchment paper and set aside. Preheat oven to 200 degrees and place oven rack in the upper thirds of the oven.

At moderately slow speed, beat the egg whites until foamy. Add cream of tartar and beat at medium speed until soft peaks form. Continue beating (increasing speed to high), gradually adding the sugar, until the whites are very stiff and glossy. Place approximately 1/4 cup of the meringue in a pastry bag with the small tip (used to glue the caps and stems together). Place the remainder of the meringue in another pastry bag. You can use two sealable plastic baggies if you don't have pastry bags. Just cut off one corner of each bag, one for stems and one for caps. Use your discretion as to the width of stems and caps you want.

### For Caps:

Holding the pastry bag upright and close to the parchment, pipe the meringue with even pressure, into even rounds building up the meringue to form about 1 inch round and about 1 inch high. Sharply twist the bag and stop the pressure as you slowly move the tip off the meringue. Try to make the top as smooth as possible using a wet fingertip to smooth out any bumps.

### For Stems:

Holding the pastry bag upright and close to the parchment paper, pipe the meringue with even pressure, into a cone-shape, making the base of the stem a little larger than the top, about 3/4 to 1 inch high. Try to keep the stems as straight as possible. Some of the stems may fall over on their sides during baking, so it is a good idea to make extra.

Bake the meringues for approximately one hour, or until the mushrooms are firm and dry and can be lifted from the baking sheet without sticking. Remove from oven and cool. With a small sharp knife, make a small hole in the middle of the underside of each mushroom cap. Place a small amount of leftover butter cream in the hole and gently press the top of the stem into the hole.

Place the mushrooms, caps down, on a parchment lined baking sheet and return to oven for about 15 - 30 minutes, or until set. Remove from oven and lightly dust tops of the mushrooms with cocoa powder.

Any leftovers can be stored airtight for several weeks.

### To Assemble:



Gently unroll cake and towel, but do not force the cake flat. Remove the towel and peel off parchment. Spread the chocolate filling over cake. Gently reroll cake. With a thin sharp knife, slice off one end of cake (about 1 1/2 inches) and set aside. Place cake, seam side down, on serving plate large enough to contain the log as well as space for decorations.

Using a small amount of the butter cream, attach the reserved piece of cake to one side of roll (to look like the end of a branch). Spread the cake with the butter cream. Using a sharp knife, gently run the tip along the length of the cake, making waving patterns to resemble bark. Place in refrigerator to cool. Just before serving, remove the cake from the refrigerator and decorate.

Place small meringue mushrooms randomly along sides of cake and dust lightly with sifted confectioners' sugar. You can also pipe green holly leaves and red berries to add color. (Or use a small silk holly leaves, and use cinnamon candies for the berries) Use your imagination when decorating, and enjoy the complements!