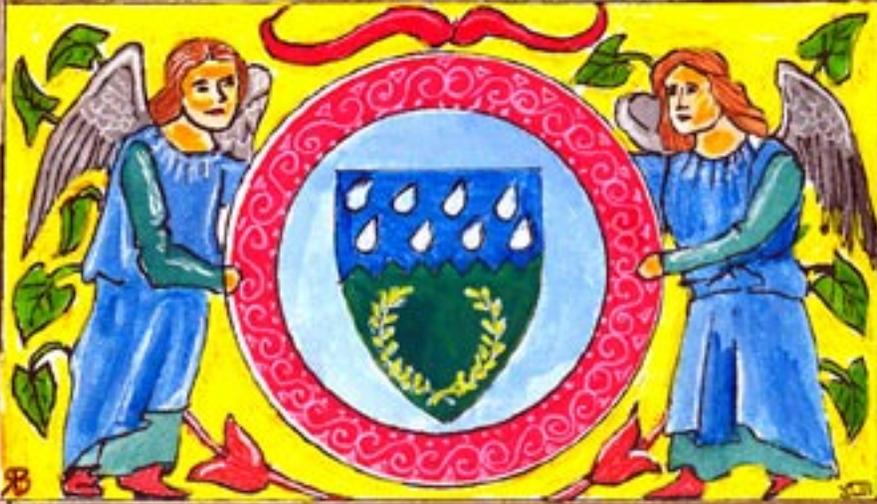




ACROSS The hills

NOVEMBER A.S. XLIII • C.E. 2008



BARONIAL OFFICERS:

This is the public version of Across the Hills. To get the full version free by email, with the officer information, please contact the Chronicler at carnabyservices@yahoo.com with your email address, and SCA and mundane names.

Official Barony Website:

www.endlesshills.aethelmearc.net

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FROM THE CHRONICLER & WEBMINISTER

This is my last issue as Chronicler for Endless Hills. I cannot begin to tell you how much I have enjoyed my term; happily for me I'll be continuing on doing newsletters as the Chronicler for the Rhydderich Hael, and of course working on the Æstel as our Kingdom Chronicler's publishing deputy as I've been doing for the last half year or so. I wish the very best of luck to my successor, and hope that she loves doing the Across the Hills as much as I have!

A very special VIVAT to Lady Barbary Rose for the wonderful cover she illuminated for this issue, complete with the Endless Hills award badges. I am in awe of your talent!

To all of you who have contributed to Across the Hills during my term - thank you so much; this is your newsletter and we need you to make it an interesting publication as opposed to just a re-cap of the business meeting (although that is important, too!). I hope you will all keep contributing, and look forward to getting my copies in our new home in the Hael.

I will remain your Webminister until my term ends next November - so remember to email me updates to your profiles, meeting dates and event announcements.

Yours in Service, **Tiercelin**



This is the Court report of His Excellency Ulrich Drachendonner, from the event of Fasching in the Barony of Endless Hills held on November 1 A.S. XLIII (43). Court Herald Herre Eirik Haarfager Goransson, reporting herald Lady Barbary Rose.

The Second-Best Acting Troupe of the Knowne World, Cave Canem was called to the Baron's presence and presented with award of appreciation. Scroll by Barbary Rose.

Lord Gregory Hillson, the Minister of the Lists, was called up to announce winners of tourneys held so far that day-- Sir Magnus Tindall and Sir Murdoch Bayne for the heavy-weapon tourneys--received prizes and award scrolls commemorating their achievements.

Lady Dawn de la Lune was called forth to receive backlog scrolls-- for her Keystone that she received on 12th Night XLII; and also an Order of the Barnacle for her daughter Chondra of Endless Hills that was awarded last year at Fasching XLII.

The Children of Endless Hills were called into court to receive a gift from the Baron.

Lord Lancelot de Molay was summoned into court. His Excellency officially released the Wood Workers guild, as it was defunct. Lancelot was asked if he was still interested in re-structuring the guild. He agreed, and agreed to rebuild the charter, and find a suitable person to lead the guild.

Baron Robert of Worcester was asked to appear in court before Baron Ulrich. He asked permission to speak a few words on a certain individual. The members of the Order of the Banner were called forth. Lady Barbary Rose was inducted into the Order of the Banner; scroll forthcoming.

Court was suspended.

Court reconvened.

Baron Ulrich held an impromptu court where Don Benedict Fergus atte Mede was presented with the Fencing Tourney award and prize. Scroll painted by Lord Gunnarr of Endless Hills.

THL Brad Boda d'Aylward won the prize for being the Silver-Tongued Devil of the day.

Door prizes were presented to Stephanus Swanslayer Eiriksson, who received a book entitled "History of the Longbow" Lord Taranach MacLeod received the book "History of the Medieval Machine"

The Event Steward, Mistress Euriol of Lothian, called for her event staff and thanked them for a job well-done. In return the Baron called for thanks to the Autocrat and the head cook and her staff.

After the Vivats, Court was closed.

Submitted this day 3 November, A.S. XLIII by Lady Barbary Rose of Endless Hills

Herald, Signet, Endless Hills



Barony of Endless Hills
(Unofficial) Meeting Minutes

October 19, 2008

Lord Tigernach called to order the regular meeting of the Barony of Endless Hills at 2:19 pm on October 19, 2008 in Moosic, PA.
Present: Faelend, Gunnar, Gaeth, Luminista, Tigernach, Barbary Rose, Gregory, Kateryna & Murdoch.
The minutes from the meeting conducted on September 14, 2008 were approved.

Important Dates

November 1, 2008 • Fasching

November 16, 2008 • Barony Meeting & Elections at Gander Mountain in Dickson City.

January 4, 2009 • Barony Meeting at Gander Mountain in Dickson City

Old Business

Not Ready for Crown Tourney Tournament: Tourney winner - Sir Murdoch Bayne. Great Feast!

Curia: Over the past three years the Baronial policies have been reviewed with the Kingdom Seneschal. The current policies are considered bloated. When the agenda was posted to the email list, no reasoning was given in order to encourage feedback. The new date for curia is yet to be determined aside from being in December.

Fasching: Euriol reports that things are in hand for the event, except there is news that the Marshall may not be present. Euriol will contact the Marshall to verify and if necessary get a replacement Marshall in Charge.

Officer Reports

Chatelaine: Chatelaine Website numbers for the last month

Page Loads 43, Unique Visitors 24, First Time Visitors 21, Returning Visitors 3

Nov. 1 brings Fasching which I have new comers in need of garb and will have Gold Key ready for them! I will have my table set up this year once again with a hospitality table too and will be there to personally attend to any one in need of my assistance!

Media Contacts: New Comers Meetings

Every 2nd Wednesday of every month at Borders in Dickson City.

Every 4th Wednesday of every month at Barnes and Noble near Boscov's on the Square in Wilkes-Bare. Both start at 7PM and are in the Cafe.

Before Barony Business Meetings (Sunday) at Gander Mountain in Dickson City.
12 noon. Dates to be announced.

Chronicler: I have truly enjoyed doing Across the Hills, and my last issue will be the November one. Good luck to whomever my replacement is! I have the subscription list as a yahoo category, so if someone can tell me how, I will email it to them. I also have some photo files (the baronial shield, Ulrich's photo that I took, etc) that I can email if the new chronicler so desires. There is also a box of old newsletters that goes with the office.

Web Minister: The website continues to be updated per usual. Please note that since I am no longer there full-time, someone needs to email me after the business meetings with the new meeting dates/locations in order for me to update the site every month. Otherwise, everything was coming by email anyhow. I will need to get the court reports, though - before I got them as chronicler, but now they will need to be sent to both the new chronicler and to me to update the awards page. As Aethelmearc policy specifically allows webministers to reside anywhere (i.e. no residency requirements), I will happily continue to do the website until my term ends next November.

Knight Marshall: Official practice Tuesday at the Forty Fort Bureau building. Monday & Sunday practice as posted to the list.

New MIT Lord Lancelot:

Armor Guild: First & Last Thursday at my house in Nanticoke.

Special Thanks to Ed for his donation of armor to be fixed and used.

Fencing: MIT Report: Ichabod has remained very actively participating as an MIT at Tuesday night practices. He has been running supervised inspections, and (under supervision) working with fencers and watching the lists. He has also been setting up regular demos at the Masonic Lodge. Neophyte numbers remain constant at: 5-7 New Auths: Renewal for Lord Po Injuries: None

Equipment issues: Snapped a tang off a blade - this was one of the older donated blades that we had retired and then brought back after going over the DQ'd blades - and re-evaluating (per the new information given us) what is an acceptable blade.

Recent fencing Events:

1) Not Ready for Crown: Attending were Lord Stef, Gunnar, Lord Po and the new Vayle fencer, Chernislava... who won the tourney.

2) Demo: For the Masonic Lodge. This demo was set up by Lord Septimus and was VERY successful.

Upcoming fencing events:

1) Fasching: Tournament will be a 2 Part Bear Pit. The first section will be weapons-retained (ie. winner cannot change weapon form between matches) and the second will be both weapons-forms AND wounds retained

2) Demo: (on the eve of Fasching) Pirate Night - set up by Ichabod for his Church.

OTHER:

Sterlynge Vayle practices starting on Thursday evenings.. EH rapier marshals have offered their services to assist

Herald: No events, nothing to report.

Cook's Guild: The inventory that was loaned to Sterlynge Vayle has been picked up by Euriol. The Cook's Guild inventory will be stored at Euriol's. 16 new Corelle pasta bowls were purchased for the cook's guild as part of the previously approved funding for equipment.

Euriol will be storing the Cook's Guild inventory and will make arrangements with Jock to retrieve the inventory still residing in Carbondale at Tiercelin's request as they will be moving.

Exchequer: The check book balance is \$4427.51, the statement balance is \$4823.19. The Quarterly Report has been completed. Event reports are complete. There are still some outstanding refund checks from Melee Madness that have not been deposited.
Arts & Sciences: Made site favors for Fasching at today's workshop. The open A&S days have not been attended in the past few months. Will continue to schedule workshops prior to meetings and open A&S days. Barbary Rose is the new drop dead A&S deputy.
Minister of the Lists: No tournaments, no report.
Minister of Youth: Per Tigernach, the current Minister of Youth is not warranted by kingdom.
Thrown Weapons: End of season, no indoor sites have been found for practice.
Canton of Riverouge: Gilbert is the Seneschal.
Seneschal: Attended coronation.

New Business

Yule Party is tentatively scheduled for December 13 at Septimus' Masonic Lodge. Motion made that the price to rent the hall not exceed \$100, if there is a rental price. Motion was seconded and carried.
There is interest in getting a Heraldry class with a mock court at an upcoming event.
The seneschal is accepting bids for Melee Madness & Year's End events. The Year's End event bid is due by the January business meeting.

Officer Nominations

The following members have been nominated and seconded for the baronial offices that are due for election at the November meeting:

Herald - Gregory
Exchequer - Kateryna
Minister of Lists - Gaeth
Chronicler - Euriol
Chirurgeon - No Nomination
Minister of Youth - Faelend
Marshall of Youth Combat - Faelend
Captain of Equestrian - Gunnar

Lord Tigernach adjourned the meeting at 3:30 pm.



Inside the Colosseum - great event site!



Above and above left: horse armor from the Doge's Palace in Venice.

LORD
TIGERNACH'S
TRIP
TO ITALY

Tastes of Italy

By Euriol of Lothian

Towards the end of the Middle Ages and with the advent of the Renaissance in what we know modernly as Italy, the Apennine Peninsula was divided into a number of city states and kingdoms. These included the Kingdoms of Naples & Sicily; the Duchies of Savoy, Milan, Modena & Ferrara; the Marguises of Saluzzo, Montferrat & Mantua; the Republics of Genoa, Florence, Venice, Lucca, Ragusa and Siena; the Papal States and the Bishopric of Trent. The Apennine Peninsula provided two distinct climates where a great variety of food stuff could be cultivated. The inland and Alpine regions to the north have a continental climate that is classified as a humid subtropical climate. The Southern regions and vast coastal regions have a stereotypical Mediterranean climate.

In the forty-second year of our society, I endeavored to present a sampling of Italian inspired recipes at Æthelmeare's Twelfth Night celebration. Each course of food was designed to reflect dishes that might be available during a specific season. The lunch and three feast courses were designed to reflect recipes during Autumn, Winter, Spring and Summer, respectively. The four recipes provided here are taken from one of the dishes served during each course. Buon appetito!

Leek Herb Soup (Autumn)

Ingredients

4 cup Beef broth 1 teaspoon Oregano 2 ea Leek
1/4 teaspoon Black pepper 2 tablespoon Parsley fresh 1/2 teaspoon Salt
1 teaspoon Mint fresh

Instructions

Clean and slice leek. Finely chop remaining herbs. Heat stock and add in herbs. Salt & Pepper to taste. Yields: 8 Servings.

The original recipe is from the work of Maestro Martino: Libro de arte coquinaria is as follows:

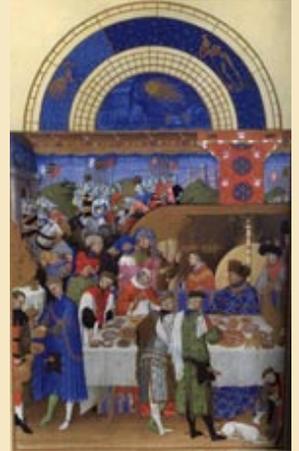
Menestra d'herbette.

Togli le foglia di viete, et un pocha di borragine et fagli dare un boglio in acqua chiara bogliente quando le mitti dentro; dappoi cacciale fore et battile molto bene col coltello. Et toglì un pocho de petrosillo, et di menta cruda, et similmente le batti co le ditte herbe. Dappoi macinale bene nel mortale, et mittile in una pignatta con brodo grasso et falle bollire un pocho. Et se ti pare mettevi un pocho di pepe.

The English translation I based the recipe on is from The Art of Cooking: The First Modern Cookery Book is as follows:

Pottage of Greens

Take some chard leaves and a little borage and boil in clear water that is already boiling when you add them; then remove and finely chop with a knife. Take a bit of parsley and raw mint, and similarly chop with the other herbs. Then grind well in a mortar and add to some fatty broth in a pot and simmer for a short while. If desired, you can add pepper



Seasoned Salad (Winter)

Ingredients

1 pound Mixed greens 1/2 teaspoon Salt
1 tablespoon Mint chopped 1/4 cup Olive oil
1 tablespoon Oregano chopped 3 tablespoon Vinegar

Instructions

Toss all ingredients, except vinegar together. Let stand for 10 minutes. Toss in vinegar and serve. Yields: 8 Servings.

The English translation I based the recipe on is from Platina's On Right Pleasure & Good Health is as follows:

On preparing a salad of several greens. A preparation of several greens is made with lettuce, bugloss, mint, catmint, fennel, parsley, sisymbrium, origan, chervil, circerbite which doctors call teraxicon, plantain, morella, and other fragrant greens, well washed and pressed and put in a large dish. Sprinkle them with a good deal of salt and blend with oil, then pour vinegar over it all when it has sat a little; it should be eaten and well chewed because wild greens are tough. This sort of salad needs a little more oil than vinegar. It is more suitable in winter than in summer, because it requires much digestion and this is stronger in winter.

Beef Roulade (Spring)

Ingredients

1 pound Steak flank 1/2 teaspoon Salt
1/2 cup Butter 1/2 teaspoon Fennel seeds ground
1 tablespoon Parsley fresh 1 teaspoon Long pepper
1/2 tablespoon Marjoram fresh 1 teaspoon Long pepper
1 tablespoon Olive oil 1/2 teaspoon Grains of Paradise
1 pinch Cinnamon

Instructions Flatten flank steak season with salt & ground fennel. Combine butter, oil, herbs & remaining spices until soft. Spread butter mixture on flank steak. Roll flank steak & tie off with butcher's twine. Bake at 350°F for 25-30 minutes. Yields: 8 Servings.

The original recipe is from the work of Maestro Martino: Libro de arte coquinaria is as follows:

Per fare polpette di

battile bene sopra un tagliero o tavola con la costa del coltello, et toglì sale et finocchio pesto et ponilo sopra la ditta fetta di carne. Dappoi toglì de petrosimolo, maiorana et de bon lardo et batti queste cose insieme con un poche de bone spetie, et distendile bene queste cose in la



dicta fetta. Dapoi involtela in seme et polla nel speto accocere. Ma non la lassare troppo seccar al focho.

The English translation I based the recipe on is from *The Art of Cooking: The First Modern Cookery Book* is as follows: First, take some lean meat from the haunch and cut it into long slices and beat it on a cutting board or table using the knife handle, and take some salt and ground fennel seeds and spread over the cutlets. Then take some parsley, marjoram, and good lard, and chop together with some good spices and spread this mixture over the cutlets. Roll them and cook them on a spit, but do not let them get too dry over the flame.



Torta Bianca (Summer)

Ingredients

Filling:

16 ounce Ricotta cheese	3/4 cup Sugar
5 large Egg white	3/4 cup Butter
2 tablespoon Ginger powdered	2 tablespoon Rosewater
1/4 cup Milk	2 tablespoon Sugar fine

Pie Crust:

1 cup Flour	2 large Egg yolk
1/3 cup Butter	2 tablespoon Water

Instructions

Filling:

Beat in cheese and eggs together until smooth. Add ginger, milk and butter to the egg and cheese mixture and mix well. Pour the mixture into the pie crust and bake at 350°F for 50-55 minutes. Just after the torta comes out of the oven sprinkle with rosewater and fine sugar. Yields 1 9 inch torta, serves 8.

Pie Crust:

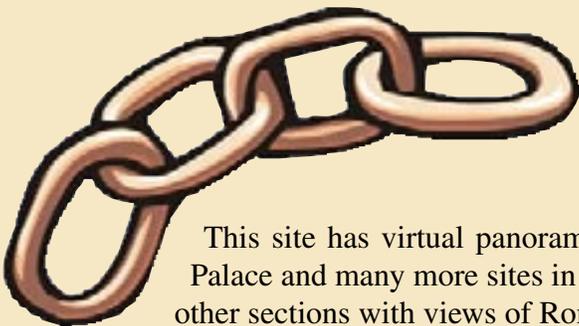
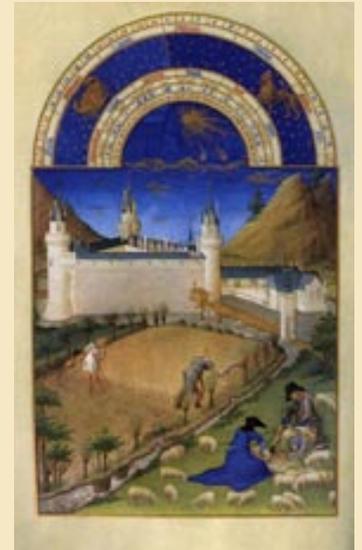
Cut butter and egg yolks into flour until crumbly, add water and knead mixture until it forms a ball of dough. Roll out dough then place into pie pan.

The original recipe is from the work of Maestro Martino: *Libro de arte coquinaria* is as follows:

Torta Bianca: Piglia una libra et meza di bono cascio fresco, et taglialo menuto, et pistalo molto bene, et piglia dodici o quindici albume o bianchi d'ova, et macinali molto bene con questo cascio, agiogendovi meza libra di zucharo, et meza oncia di zenzevero del più bianco che possi havere, similmente meza libra di strutto di porcho bello et bianco, o in loco di strutto altrettanto botiro bono et fresco, item de lo lacte competentemente, quanto basti, che serà asai un terzo di bocchale. Poi farrai la pasta overo crosta in la padella, sottile come vole essere, et mectiraila a cocere dandoli il focho a bell'agio di sotto et di sopra; et farai che sia di sopra un pocho colorita per el caldo del focho; et quando ti pare cotta, cacciala fore de la padella, et di sopra vi metterai del zucharo fino et di bona acqua rosata.

The English translation I based the recipe on is from *The Art of Cooking: The First Modern Cookery Book* is as follows:

Take a libra and a half of good fresh cheese and cut it up fine, and pound it very well; take twelve of fifteen egg whites and blend them very well with this cheese, adding half a libra of sugar and half an oncia of the whitest ginger you can find, as well as a half libra of good, white pork lard, or instead of lard, good, fresh butter, and some milk, as much as needed; this will be a good third of a boccale. Then make the pastry, or crust, into the pan, as thin as it ought to be, and cook it nicely with fire both below and above; and make sure that the top is a little colored from the heat of the fire; and when it seems cooked, remove it from the pan and put fine sugar and good rose water on top.

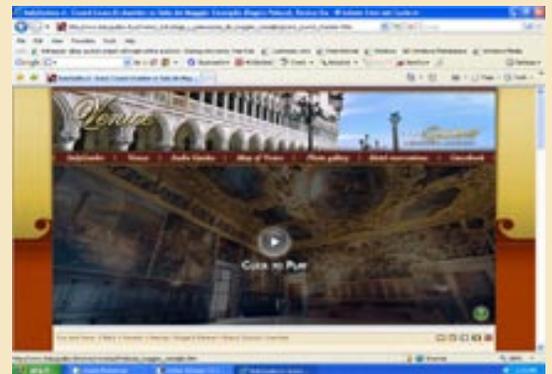


This site has virtual panorama views of the Doge's Palace and many more sites in Venice. They also have other sections with views of Rome and other great Italian cities. Enjoy!

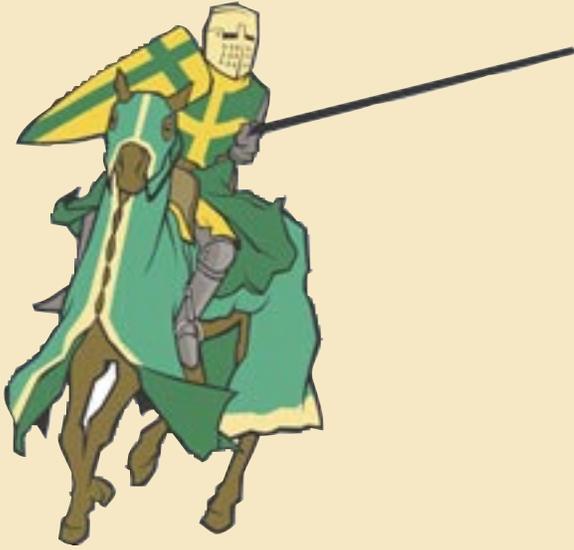
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ACROSS THE HILLS
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15 NORTH CHURCH STREET
CARBONDALE, PA 18407



REGULARLY SCHEDULED BARONIAL ACTIVITIES:

Tuesdays:	Fencing and Heavy Practice at Forty Fort Borough Building 8 to 10pm
Wednesdays:	Newcomer's Meet & Greet : 7:00 Borders in Dickson City (Week 2-ea. month) Barnes & Noble in W-B (Week 4-ea. month)
Thursdays:	Armorer's Guild Meeting at Lord Tufa's home First & last Thursday of the month