



The Keystone

Incipient Canton of Southtower Newsletter

June Barbarian Brawl Meeting Notes

On June 9, 2009, members of the Incipient Canton of Southtower met with members of the Barony of Small Grey Bear to discuss details on the upcoming event, Barbarian Brawl. Duties of the members for the event were outlined as well as to the specific times that feast and court will be held. Also, equipment/items that would be needed was discussed as well as when the members will start collecting items for the event and where they will be housed. The creation of programs and a site map were also discussed. Overall, the meeting was successful and all in attendance would agree that planning for Barbarian Brawl is coming along wonderfully and will allow the Canton to host a successful event.

Schedule of Future Kingdom Events

As taken from the Kingdom Events Calendar
http://www.kingdomofgleannabhann.org/index.php?option=com_eventlist&view=categoryevents&id=1&Itemid=7

July 18	Regional Fighter Practice and Arts & Sciences	Batesville, AR
July 24-26	Barbarian Brawl	Hot Springs, AR
July 31-Aug 2	Academy of Performing Arts	Jackson, MS
Aug 7-9	Aphar Faire	Conway, AR
Aug 8	Summer Sizzler	
Aug 28-30	Mid Summer Knights Dream (MSKD)	New Blaine, AR
Sept 11-13	The War of Pearls	Durant, MS
Sept 18-20	Gleann Abhann RUGA Arts & Sciences Faire	
Sept 25-27	Slay the Dragon	
Oct 2-4	Gleann Abhann Fall Coronation	Lumberton, MS
Oct 8-11	Diamond Wars	Pine Bluff, AR



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Message from the Chronicler:

The Chronicler kindly asks that you email your modern known name as well as your SCA name to her. Also, we are missing permission forms from several people. If we do not have that permission form, then we cannot use your name or image in the website or newsletter. Kindly print out the permission form, found on the *Yahoo!* group in the Chronicler folder in the files section, and fill it out and hand it to the Webminister or the Chronicler at your earliest convenience. Thank you.

This Month in Medieval History

July 24, 1567: James becomes King of Scotland

Barely more than a year old, the son of Mary of Scotland was crowned James VI when his mother, defeated by rebel Scottish lords, abdicated the throne. He would later become King James I of England upon the death of his cousin, Queen Elizabeth I

July 25, 1261: Michael VIII Palaeologus captures Constantinople

For more than fifty years the Byzantine capital had been in the hands of western Crusaders. Nicaean emperor Michael Palaeologus regained the city and established the longest dynasty of Byzantine Emperors.

July 26, 811: Battle of Pliska

After laying siege to the Byzantines the entire night, the Battle of Pliska began. King Krum of Bulgaria had been raiding the territory of Byzantine emperor, Nicephorus I since 808. Finally Nicephorus had enough of Krum's expansionist raids, and assembled 70,000 men to deal with Krum permanently. For a while, he had Krum on the run, and even burned down Krum's palace in Pliska. While Krum retreated to regroup, Nicephorus slew women, children and old people, burned the capital, and then arrogantly proceeded down the Vurbitsa pass, a steep valley north of Pliska. Krum seized his moment, and, with vastly inferior numbers, besieged the Byzantines. In the morning the battle began. After a three-day stand-off, the Bulgars swept into the valley and massacred the demoralized Byzantines. Nicephorus's skull was mounted in silver and used by Krum as a drinking cup.

Taken from:

This Date in Medieval History

<http://historymedren.about.com/library/date/bljuly.htm>



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Recipes of the Month

TO STEWE STEKES OF MUTTON

A Proper Newe Book of Cokerye, 1572

Take a legge of mutton and cot it in small slices, and put it in a chafer, and put therto a pottell of ale, and scome it cleane then putte therto seven or eyghte onions thyn slyced, and after they have boyled one hour, putte therto a dyshe of swete butter, and so lette them boyle tyll they be tender, and then put therto a lyttel peper and salte.

Ingredients:

2 lb leg of lamb or mutton (this recipe also works well with beef)
1 pint dark beer or ale
2 onions, thinly sliced
1 tsp salt
pepper to taste
2 Tbsp butter

Directions

Bone the lamb, trimming off any skin or excess fat. Cut into thin slices across the grain. Place in a heavy pan with the beer and onions, cover and simmer for an hour. Add the salt, pepper and butter and continue simmering for 30 minutes, or until tender. Though it's not in the recipe, I've found that adding 1/2 tsp or so of malt vinegar or cider vinegar really sparks up the dish. Serve with fingers of fried bread. this is rather good

Taken from:

Sca_recipes, a community on Livejournal.com
http://community.livejournal.com/sca_recipes/3746.html

Limon-Wine Sauce

In a small bowl, mix 1/4 cup of lemon juice with 1/8 to 1/4 teaspoon ginger. When thoroughly mixed, put it in a heavy saucepan, and add 2 1/2 cups of Rhine wine, and 1 cup of sugar. Bring this to a boil over medium high heat, and cook until it reaches a thin syrup stage. It will just start to coat the back of your spoon. Remove from heat and add 1/4 teaspoon salt (this will cause it to foam, so watch for it). If the salt doesn't dissolve right away, you can return it to the heat to dissolve the salt.

This can be made a day or two early, and does not need refrigeration.

Taken from:

Sca_recipes, a community on Livejournal.com
http://community.livejournal.com/sca_recipes/558.html



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Aphar Faire....

Déjà Vu ~ To You Too!

August 7-9, 2009
Camp Robinson Special Use Area & Ben Pearson Memorial Archery Range
Clinton Rd., Saultillo, AR

Come "surrender" yourself to a summer of French abandon! Learn about French contributions to society! (Were they more than fine wine and eclairs?)
This is an all camping event, so show your love of good o'l fashioned "pomp and circumstance" and let the banners fly!

A French Themed Regional Arts and Sciences Competition

A Brewing Competition

The "Throwing of the Stones" Taunting Competition

Hurl your best French insults at your opponent! (make it a "clean" but creative kill!!!)

Heavy Weapons:

Lagerdamm Defender of the Arts- A Pas de Arts

Defend our right to express our Artistic Side!

Participants are required to place an entry in the Arts & Sciences competition- item may be created by the participant or commissioned. No documentation required.

"All for One and One for All" Raiper Challenges:

Lagerdamm Défenseur Tournament

Lagerdamm is in need of a new champion, fight for the honor to bear the title of Lagerdamm Defender

FEES:

Weekend rates:

\$17.00 per person

\$8.00 for children under 12

These prices include feast!

Day Trips rates:

\$8.00 per person--add \$2.00 for feast

A \$4.00 for children under 12 add \$2.00 for feast

All rates add \$3.00 for non-members

(Site is Descreetly wet in the camping area only)

As per Kingdom Law, no family shall pay more tha 3 adult admission prices as long as the children are 15 and all are members. Feast is additional per person.

Contact:

Autocrat

Baroness Alina

alinalady@aol.com

Merchant-o-crat

Aine de Mowbray

louisetribble@yahoo.com

Feast-o-crat

Lady Morin inghen Ruairc

Reservationocrat

THL Saran mac Imair

wburell@yahoo.com

(mka) William Burell

16803 Crystal Valley rd.
Little Rock, AR 72210



The Keystone

Incipient Canton of Southtower Newsletter

The Incipient Canton of Southtower
Presents

Barbarian Brawl

July 24, 25, and 26, 2009

Come partake in the Norman conquest of Southern Italy as we wrest the city of Brindisi from the Byzantines. The Populous of the Incipient Canton of Southtower cordially invite you to Camp Clearfork in Mt. Ida, Arkansas, to celebrate the conquest at this year's Barbarian Brawl!

*Let it be known to all in our fair lands that Barbarian Brawl is fast approaching, and with it many issues decided by heavy combat. Decided at this event shall be: **Brawl edition of the Tournament of Champions qualifier, Baronessa's Protector, and the Small Gray Bear Warlord.***

Be it known that ALL of these matters shall begin in one double elimination tourney, open weapons style. The Baron and Baroness of Small Gray Bear will be viewing this great contest and will select protector and Warlord candidates from the SGB fighters competing. These Baronial candidates will be asked to perform tasks suitable for their stations after the ToC tourney is complete. The top two fighters will have qualified to compete in the ToC.

A regional A&S Competition themed "Fiber and Spice, and Everything Nice!!" will take place.

Fees:

Adult (Cabin/Tent with Feast) \$22	Adult (Cabin/Tent without feast) \$18
Child (Cabin/Tent with Feast) \$15	Child (Cabin /Tent Without Feast) \$13
Day Trip Rate (with Feast)	Day Trip Rate (without Feast)
Adults \$15	Adult \$8
Child (Under 12) \$10	Child (Under 12) \$5

- * \$3 Additional fee for non-members
- * Children under 3 free
- * Camp is fully accessible
- * Max for feast is 100 people
- * Cabin space for 80
- * Tenting space is limited

Please send reservations to:
SCA, Inc., Barony of Small Gray Bear
Attn: Barbarian Brawl Reservation
P.O. Box 21636
Little Rock , AR 72221

Per Kingdom law, no family shall pay higher than 3 adult member prices for admission to an event as long as the children are all under 15 years of age and have current memberships



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Schedule of Events for *Barbarian Brawl*

Friday

5pm– Site Opens
7:30pm-Traveler's Faire
Troll stays open all night!!

Sunday

7:00am– Wake-up Call
7:30am– Breakfast
11:00am- Site Closes

Saturday

6:30 am- Wake-up Call
7:00 am– Breakfast
9:30 am– Armor inspection
10:30 am– Fighting Begins– Heavy and Light Weapons
tournaments and A&S Competition
12:00pm– Fundraiser Lunch
1:00pm- Fighting and Activities continue
6:00pm– Court
7:00pm- Feast
8:30pm– Social and Dance

Feast for *Barbarian Brawl*

1st Remove

Bruschette with meats like hard salami,
genoa salami, proscutto
Cheeses like provolone, mozzarella, feta,
swiss, cheddar, & havaretta
Sauces like Pesto, Olive Oil, Garlic
Fruit spears like apples, pears, grapes

2nd Remove

Shrimp and Scallop stew or Gazapacho (cold
tomato stew)
Tossed green salad with balsamic vinaigrette
Wheat bread, White bread, Soda Bread

3rd Remove

Pasta with choice of Lati del Carne (meat
sauce) or Alfredo sauce
Garlic Bread
Roast Pork Shoulder with Steamed
Vegetables

4th Remove

Italian Cream Cake
Ice Cream

Menu Subject to change due to availability. Anybody with dietary or allergies please contact our Feastocrat, Lord Daniel (Danny Burnell) .



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More information on Barbarian Brawl

**Merchants are welcome! Please contact Aneia de Mowbray prior to the event date.
Camp is discreetly wet.**

Autocrat

Lord Anton Fortunio
mka Hector Socias
Ph: 501-321-2564

Merchant Info

Aneia de Mowbray
mka Louise Tribble
Ph: 501-847-5599

Feastocrat

Lord Daniel
mka Danny Burnell
Ph: 501-620-9182

Location: 20 miles west of Hot Springs on U.S. 270.

Directions:

Take US-270. Turn left onto the US-270/US-70 ramp. Keep right at the fork to continue toward US-270 W/US-70 W and merge onto US-270 W/US-70 W. Take the US-270 exit toward Mount Ida. Keep right at the fork to continue toward Albert Pike Rd/US-270 and merge onto Albert Pike Rd/US-270. Turn right at Hiram Smith Trail.



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Incipient Canton of Southtower Newsletter

Upcoming:

- Announcements about upcoming local SCA events
- Fighter practices at Linden Park
- Recounting of Barbarian Brawl

Please visit us:

Our website:
www.thesouthtower.org

Our Yahoo Group:
http://groups.yahoo.com/group/The_Southtower/

Populus Business Meetings:
2nd Tuesday of the Month at Garland County Library in
Hot Springs, AR

This newsletter was written and edited by:

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MKA Amy Lynn Adams
Chronicler of the Incipient Canton of Southtower
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