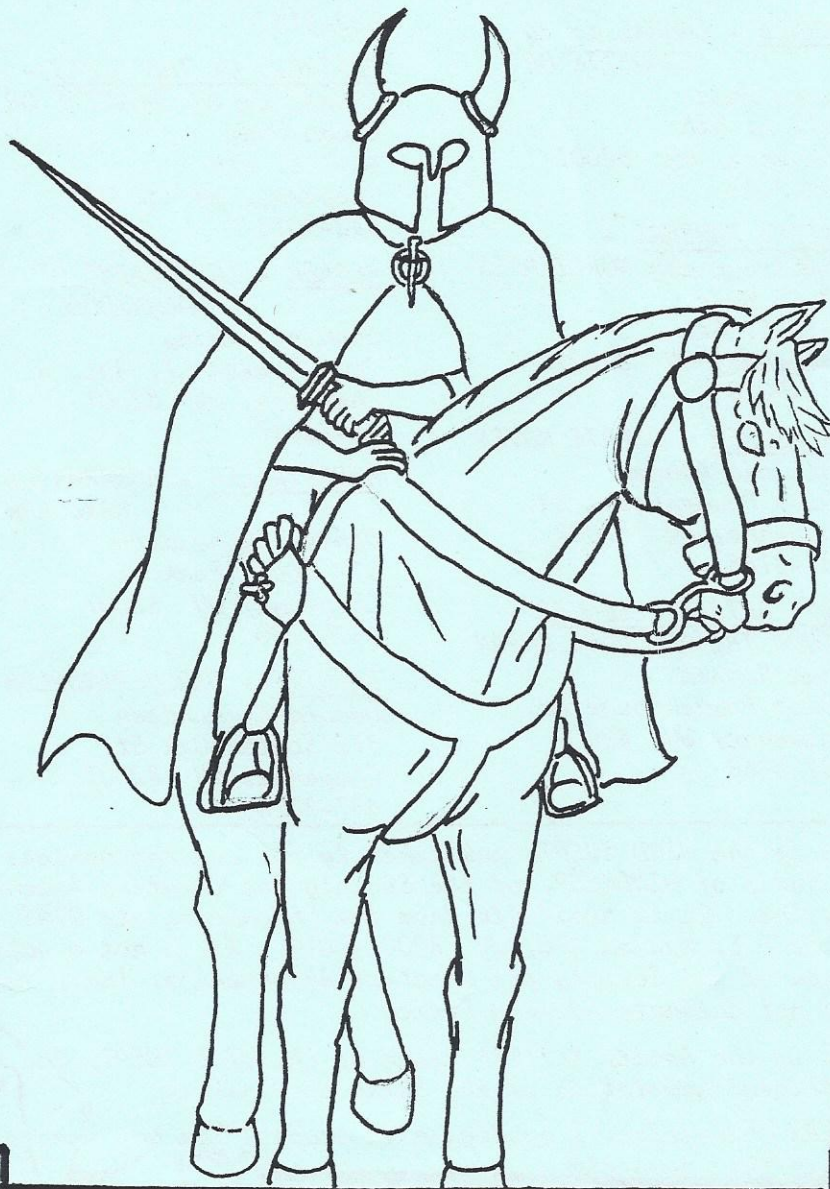
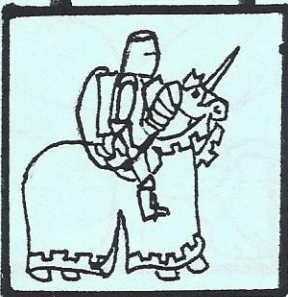




Wind Swept



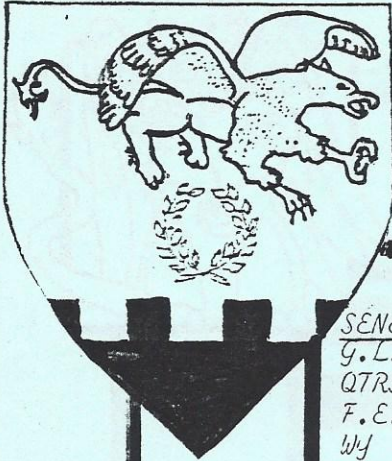
IT LOOKS
Like George
HAS A NEW
TOY



April ~~X~~~~X~~ 1986



OFFICERS



SENESCHAL - LD. TOD COYLE
G.L. Brown
QTRS 378 B
F.E. Warren AFB
WY 82001-7019
(307) 632-8162

CHRONICLER - LY CEALLACH
TREMEN

Nancy Brown
QTRS 378 B
F.E. Warren AFB
WY 82001-7019
632-8162

HERALD - LAURAL de la
CHOUETTE OR

MISTRESS OF THE LISTS -
LAURAL de la CHOUETTE OR
Laura Wade
4617 E. 6th
Cheyenne, WY 82001
632-9018

Laura Wade
4617 E. 6th
Cheyenne, WY 82001
632-9018

KNIGHT MARSHAL -
ROBER aus den NORLICHTEN
"Bob" Wade
4617 E. 6th
Cheyenne, WY 82001
632-9018

HEALER - LY. ELAINE OF
VALYNWOODE
Bonnie Anthony
2601 Poplar Ct. Apt. A
Cheyenne, WY 82001
634-2037

TREASURER - RENATE KOVEN
Patricia Hansen
10205 Powderhouse Rd.
Cheyenne, WY 82009
637-8168

HOSPITALLER - AMMARANTHA
RANDOLPH
Denise Richardson
312 South Fork St.
Cheyenne, WY 82007
637-3120

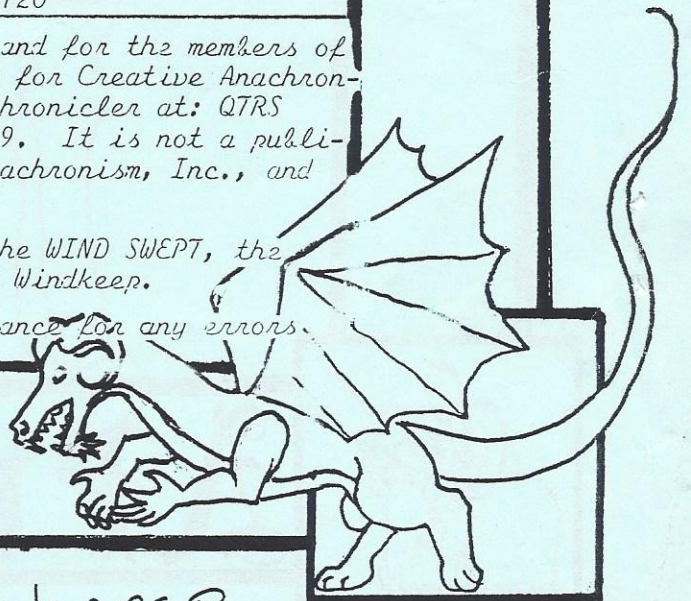
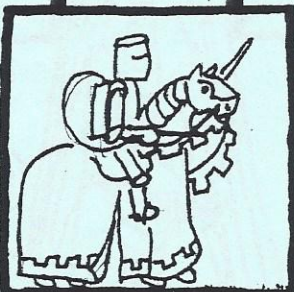
MIN. ARTS & SCIENCES -
MLODN THE MERCHANT ZUPAN
Fred Hansen
10205 Powderhouse Rd.
Cheyenne, WY 82009
637-8168

SHERIFF - DARCY RANDOLPH
Donald Richardson
312 South Fork St.
Cheyenne, WY 82007
637-3120

This is the WIND SWEEP, published by and for the members of the Shire of WINDKEEP, of the Society for Creative Anachronism, Inc. It is available from the Chronicler at: QTRS 378 B, F.E. Warren AFB, WY 82001-7019. It is not a publication of the Society for Creative Anachronism, Inc., and does not delineate Society Policy.

This is the April, XX/1986 issue of the WIND SWEEP, the unofficial newsletter of the Shire of Windkeep.

As Chronicler, I apologise in advance for any errors in this newsletter.



Ye Olde Calendere

APRIL

WINDKEEP

1	Mystery Guild	10205 Powderhouse Rd.	7pm	
5	SHIRE MOOT	10205 Powderhouse Rd.	2pm	IN GARB
8	Table/Brewers Guild	10205 Powderhouse Rd.	7pm	
10	Costumers/Merchants Guild	312 South Fork St.	7pm	
12	Herbalists/Needlework Guild	2601 Poplar Ct. Apt. A.	2pm?	
13	NEWCOMER'S SCHOOL #2	Holliday Park-NW Corner	1pm	IN GARB
17	OFFICER'S MEETING	QTRS 378 B, FEW	7pm	
23	Writers Guild	2820 Thomes Apt. 1	7pm	
19-11 May	Seneschal & Chronicler at TYC.	All Shire Business call Darcy Randolph at 637-3120 All Wind Swept Business call Ammarantha Randolph at 637-3120		

ELSEWHERE

26-4th May TYC Ansteorra

MAY

WINDKEEP

6	Mystery Guild	10205 Powderhouse Rd.	7pm	
13	Table/Brewers Guild	10205 Powderhouse Rd.	7pm	
17	SHIRE MOOT	Holliday Park-NW Corner	2pm	IN GARB
17	Herbalists/Needlework Guild	2601 Poplar Ct. Apt. A	Alter Populace Meeting	
18	NEWCOMER'S SCHOOL #3	Holliday Park-NW Corner	1pm	IN GARB
22	Costumers/Merchants Guild	312 South Fork St.	7pm	
23	OFFICER'S MEETING	QTRS 378 B, FEW	7pm	
24*	TABLE GUILD FEAST/REVEL	10205 Powderhouse Rd.	2pm	IN GARB
28	Writers Guild	2820 Thomes Apt 1	7pm	

ELSEWHERE

10	May Day Tourney/Revel	Caerthe	No Info. Available
17-18	People's Fair	Caerthe	No Info. Available
23-26	Grnd Outlandish	al-Barran	No Info. Available
24	Un-Event	Unster Hafen	No Info. Available

UPCOMING

JUNE

14-15 OUTLANDS CROWN TOURNEY!!! Caerthe Ly. Ursula (303) 850-7364

AUGUST

WINDKEEP

9-10 WINDKEEP INVITATIONAL Ly. Ceallach 632-8162

FOR PERMISSION TO REPRINT ANYTHING IN THIS NEWSLETTER (EXCEPT EVENTS), PLEASE CONTACT THE CHRONICLER.

DEADLINE FOR ALL SUBMISSIONS IS THE 15TH OF EACH MONTH. ABSOLUTELY NO EXCEPTIONS !!



Look



HERE IS THE NEWS
HOUSEWARMING REVEL

On Saturday, 8 March, a housewarming revel was held by Andrew, Elizabeth and Susan Mackay. We were a bit disappointed that only 10 local people attended this event, but delighted to see three from Ulster Haven up to enjoy the afternoon and evening with us. There was, as always, plenty of delicious food, a bardic circle, and lots of visiting. Let us hope the next revel we have here in Windkeep brings more of our own people, as well as more out-of-towners. We enjoy having large, fun revels, where everyone contributes their presence and talents!

NEWCOMER'S GUIDE

After seven months, the WINDKEEP NEWCOMER'S GUIDE is now available for sale. This guide is 55 pages, 8½x11 and sells for \$3.50 per copy. We will pay postage on out-of-town orders. Make checks payable to: The Society for Creative Anachronism and mail them to: Lt. Tod Coyle, QTRS 378 B, F.E. Warren AFB, WY 82001-7019. We are quite proud of this Guide, and are more than willing to mail out, (or whatever) any number of copies.

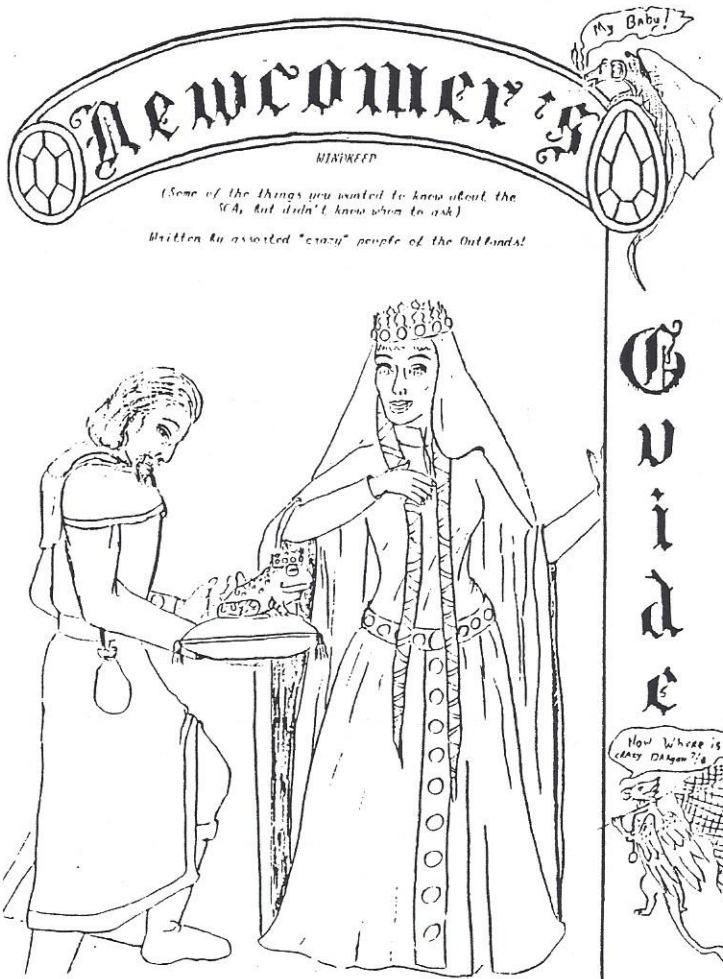


Table of Contents

Introduction to the SCA	Lt. Tod Coyle	1
Credits		2
Maps of the Known World	KNOWM WORLD HANDBOOK	3
Some SCA Groups	Lt. Crollach Tamen	4
Useful Definitions	KNOWM WORLD HANDBOOK	6
Officers	KNOWM WORLD HANDBOOK & Lt. Tod Coyle	9
Personas	Atorin the Archonit Zupan	10
Personas	"Current Middle Ages"	12
Medieval Gank for the Compleat Beginner	Elina Lukowkes	
Basic T-Tunic	From TOURNAWAYS ILLUMINATED #74	13
	Archness Leah Kysista of Kallachra	
	From "Current Middle Ages"	17
Chivalry & Courtesy	KNOWM WORLD HANDBOOK	19
Society Royalty	Viscount Bevyld Blackwolf	20
Prosege	"Current Middle Ages"	22
A Dinner with the Strange Device	Lt. Fiona Caragh	23
Autocrafting	Lt. Crollach Tamen	25
Autocrafting Can De Fun	I.C. Noor	27
A Few Tips for the Autocrat	I.C. Noor	27
Arts and Sciences	Atorin the Archonit Zupan	28
Reveling	Rennle & Averil the Spae Woman	30
Reveling, P.S.	Lt. Crollach Tamen	31
Diggings and Siggings WIA Styffe	Lt. Fiona Caragh	32
I.C. Noor's Guide to Cooking	I.C. Noor	34
Several Period Hands	Unhard Deviana y Glinda	35
SCA Camping	From "Current Middle Ages"	37
How to Survive and SCA Event	Lt. Tod Coyle	
	Lt. Elaine of Volynwoorde	
	Laurel de la Chouette Or	
	Christina Belchire McAdams	39
Children in the SCA	Lt. Elaine of Volynwoorde	43
About Fighting	Six Raymond the Duet & Lt. Kristjan Olvissun	
	Anka, Jene	
	From "Current Middle Ages"	45
The Family Man in the SCA	Lt. Fiona Caragh	47
Why a Newsc-Letter?	Lt. Crollach Tamen	50
Some Common & Uncommon Questions and Answers	Lt. Crollach Tamen	52
Newcomer's Puzzle	Lt. Crollach Tamen	54

PLEASE NOTE:

I.C. NOOR

IS

HAWK!



NEWCOMER'S SCHOOL

On Sunday, March 16th, we held our first Newcomer's School in many months. The topics covered were: What is the SCA? SCA history, What are Personae? and The Officers and their duties. We were very disappointed that only three of our eight newcomers came to this school. We certainly hope for a much better turnout next month when we will be discussing Costuming, Revelling and Feasting, and Society Customs, Protocol and etiquette. (We hope). This School will be on Sunday, 13 April, 1pm in the NW corner of Holliday Park (Weather Permitting). In case of bad weather, Ld. Tod will contact everyone and tell them of an alternate site. (We haven't figured out just WHERE, yet!).

Pray Attend:

On ³¹24 May, the WINDKEEP table guild will hold a feast and revel.

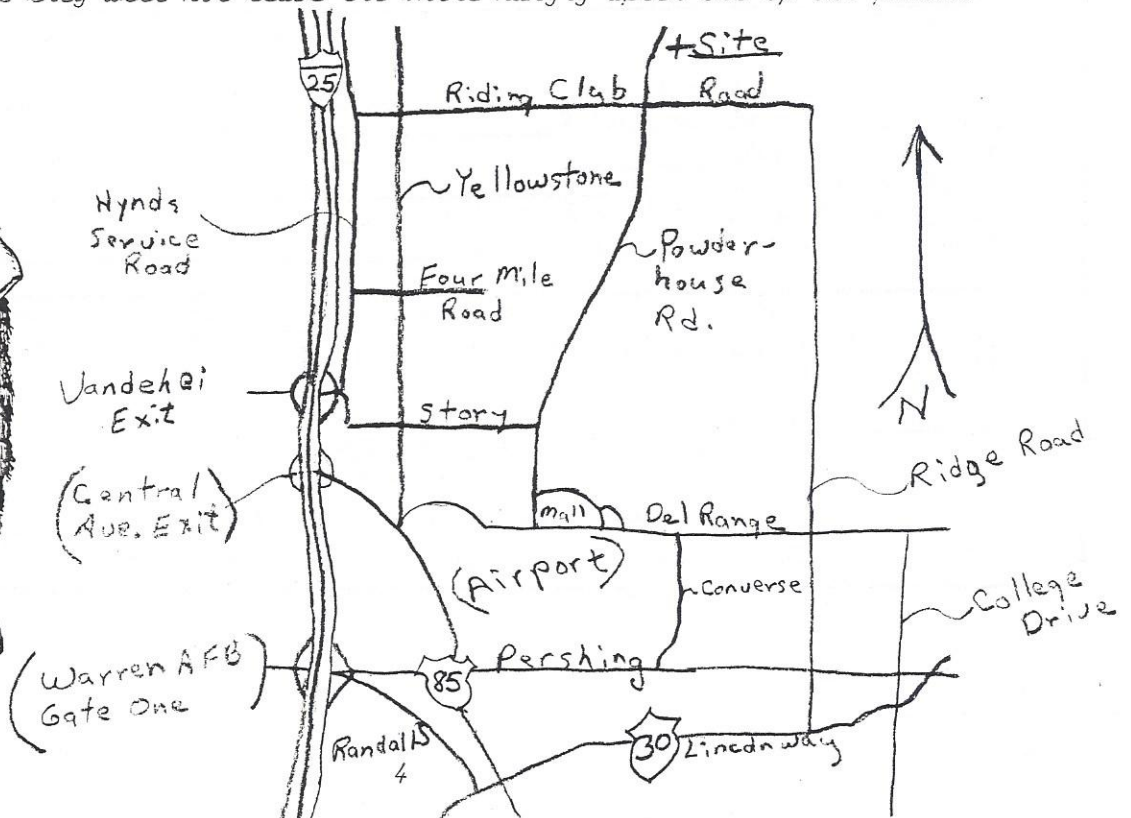
The FEAST will have a Scandinavian theme and will be a modified Smorgasbord.

That is, we won't have 50-60 types of dishes, but will have an interesting and complete variety meal for attendees.

The site is 10205 Powderhouse Rd., Cheyenne. (Please See the MAP). For more information contact Renate at (307) 637-8168 or Ly. Ceallach at (307) 632-8162.

This is a WET SITE. Please bring your own drinks and feasting gear, if you wish to eat. We are trying something different: If you just come to visit, listen to and/or participate in the Bardic, etc., THERE IS NO SITE FEE!!

However, if you wish to eat, the FEAST FEE is \$3.50 per person. We assure all who attend that they will not leave the Shire hungry after one of our feasts!



Windkeep Invitational

In the last couple of months, I have printed nearly all of the current information on this year's Invitational.

Therefore, in this issue I am printing the registration form, so everyone who is planning to attend can get their reservations in early. This helps us a lot, as we then can plan on how many are feasting with us, and can begin buying and preparing food for all.

There will be lots of fun and games for everyone, and perhaps a few surprises on competitions, so get your reservations in soon and come and play with us!

Please feel free to make as many copies of this registration form as you wish, so there are enough for all, and you don't have to cut up your WIND SWEEP to mail us the reservations!

Thank you.

Ly. Ceallach Tremem, Autocrat (FOOL!)

WINDKEEP INVITATIONAL
9 - 10 August, A.S. XXI (1986)
REGISTRATION FORM

NAME (S.C.A.) _____ NAME (MUNDANE) _____
ADDRESS STREET & NUMBER _____ CITY _____ STATE _____ ZIPCODE _____
TELEPHONE NUMBER(S) _____

Enclosed please find \$ _____ for _____ site fees and _____ feast tickets. Also please find \$ _____ for Merchant's Fee(s). I would like to have approximately _____ Sq. Ft. for the site of my merchandise.

I will be entering in the _____ category/categories of the Feast Contest.
Name & Description of entry/entries _____

Make checks payable to The Society for Creative Anachronism, Return the money and this form (or a copy) to: Nancy Brown, QTRS 378 B, F.E. Warren AFB, WY 82001-7019.

FEES ARE: Site Fee: \$2.00 per adult.
Feast Fee: \$6.00 before 30 July.
\$8.00 after that date
Children's Feast Fee: \$4.00 (under 12 years)

Please note that these are the same fees we charged last year!

DAMASCUS STEEL!

Damascus steel! The very name is legend, summoning up visions of Arab horsemen battling Crusaders in the desert.

With such a sword Alexander the Great is said to have cut the Gordian knot, and the blades sold to the Europeans in Damascus, Syria, were reputed to be so sharp that a hair dropped on the cutting edge would instantly fall into two pieces it is also said that damascus steel will not rust.

The knowledge of how to make this steel was considered lost until a Stanford metallurgice team (Oleg Sherby and Jeffrey Wadsworth) stumbled onto the prosses wile trying to develope techniques to reduce the cost of manufacturing steel products.

There are people who state that damascus steel is made by putting together layers of steel. NOT SO! As I'll tell you later its a vary simple prosses.

The property that distinguishes damascus steel from normal steel is the size of the grains, damascus steel grains are some 200 times smaller then normal and are of a uniform size and shape, not like steel at all. When normal steel forms from a moltin mass the grains are created in much the same way ice forms on the surface of a pond; they start with a small nucleus and grow outward.

One way to stop the grains from increaseing in size is to mix another material with metal. For steel, this material is carbon the researchers found that they had to use ultrahigh-carbon steel to stop this growth, the steel had to contain more than 1 percent carbon. The problum with the high carbon steels is that a lacy network of a corbon-iron compound called cementite runs through the entire piece of metal making it vary brittle and usless.

It was finny found that the tempature was the key, by heating the metal to 2050°F and then working it as it cools to 1200°F and then keeping it at that temp(1200°) for the remander of the time you are working it and you have Damascus steel.

So remember to make good damascus steel weapons you need 1.5 carbon steel and the forge to get the steel up to 2050° or a light yellow color and work it to 1200° a dark cherry color and keep it at 1200° temp tell you are done with it and you will have a weapon like no other Good Luck.

For more info on this find a Feb 1983 Science Digest

Darcy Randolph
Darcy Randolph.

THIS MONTH'S CREDITS

Front Cover: Ammarantha Randolph

Borders: Ammarantha Randolph

Cartoons, Covers, Pgs 1 & 10: Ammarantha Randolph

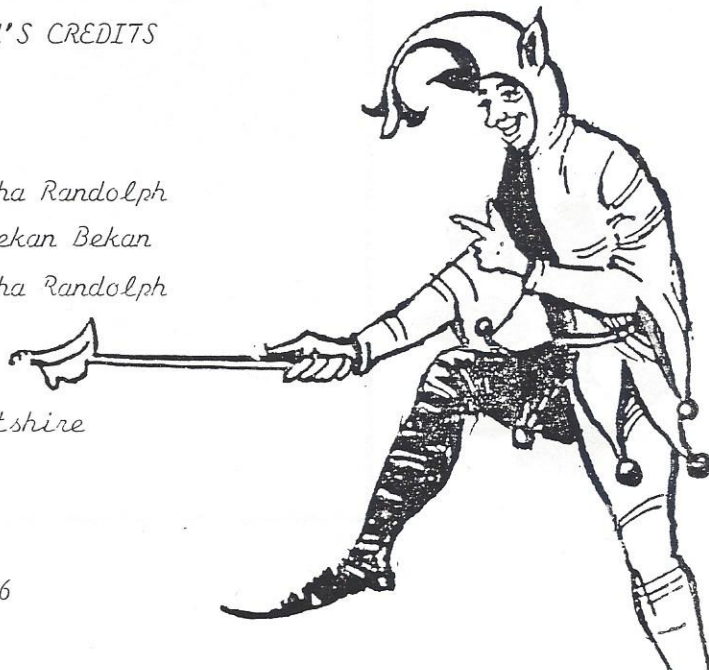
Caligraphy Pg. 2: Baron Theodric ap Brekan Bekan

Newcomers Guide Cover, Pg. 3: Ammarantha Randolph

Caligraphy, Pg. 5: Ly. Ceallach Tremem

Cartoons, Pg. 8: Darcy Randolph

Headsman, Back Cover: Ld. Gulen of Wiltshire



EXPANSION OF MORE TRADE ROUTES

Around 1100, agricultural development north of the Alps brought an increase in food supplies and in food that gave a better balanced and healthier diet. The new system of agriculture also contributed indirectly to a revival of village and urban life. The peasant discovered the horse made it possible for him to make the journey to market more quickly, thus expanding trade and increasing town size.

Pepper, cinnamon, saffron, cloves, ginger, sugar, cardamom, medicines and silks, still in demand, commonly arrived in Baghdad, to be transported from there to the southern shores of the Black Sea and then to Constantinople. From there they went to Venice, to the river Po and the land routes over Alpine passes to Germany and northern France. Border custom houses were being set up, so merchants were obliged to buy off the master of the treasury with 1 lb. of pepper, cinnamon and ginger, among other things.

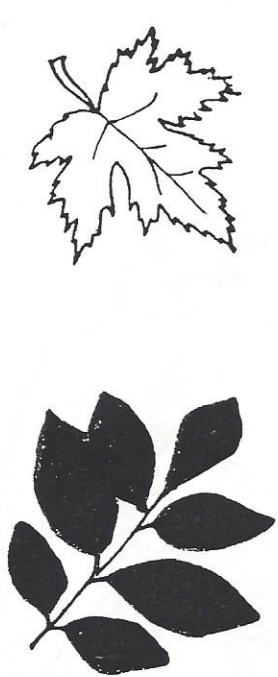
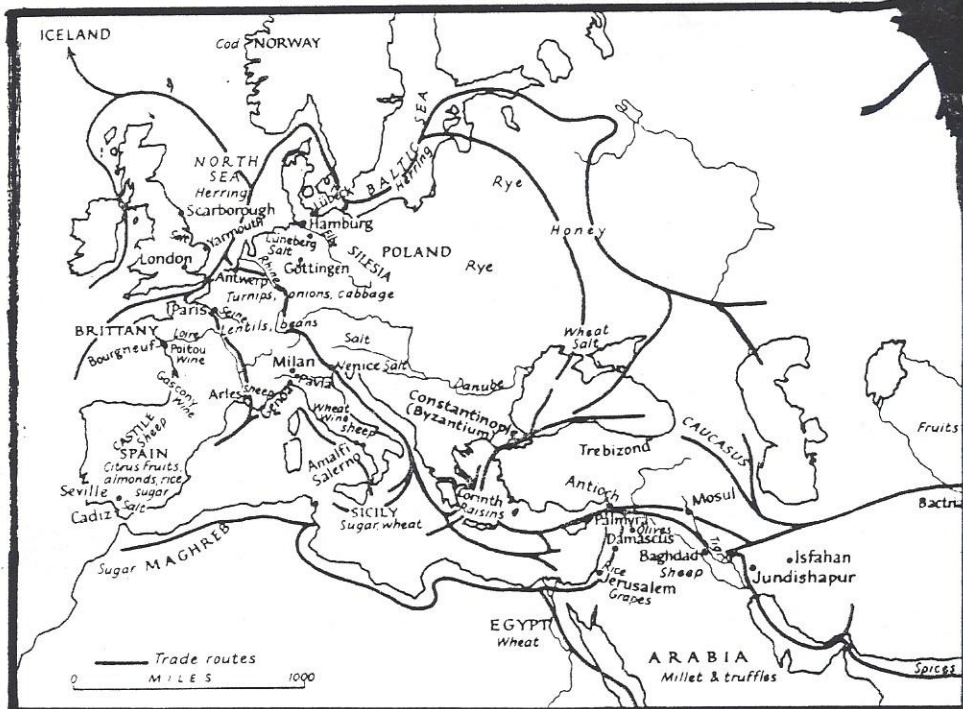
Beyond Switzerland, the cargoes from the East were transferred to the Rhine River. Amber, furs, fish, tallow, honey, wool and wine were some of the more important trading commodities of the northern waters which helped to pay for the exotic wants of the East. By the 12th century, timber and grains were being shipped to the interior of northern Europe in increasing quantity.

For the last 4 centuries of the Middle Ages, European trade was dominated by the Venice Port. When the Crusades began, Genoa, Pisa, and Venice supplied warships, transports and money to subsidize the troops.

By the 15th century, the Venetians grasp on the spice trade had become so limited that other countries were attempting to break it. In the process, the Portuguese opened the sea route to India and America was discovered. Large numbers of returning Crusaders carried a taste for new food to their northern areas. On to the rootstock of bread and beans, salt meat and dried fish, they imported new cooking techniques, use of almond paste, and many uses for spices which could disguise rancidity in fresh food, reduce the saltiness in food, and give character to insipid dried foods. Spices came to perform a very real function; pepper, for example, became a common currency, as negotiable as silver. A pound of pepper represented the equivalent of 2 to 3 weeks wages for an agricultural laborer.

Renate Koven

MEDIEVAL EUROPE AND WESTERN ASIA



TIBURON PEACOCK

One roasted White Peacock (about 5 pounds after the fat is trimmed) with a tomato-beer baste (to remove the gamey taste from the bird).

Tomato-Beer Baste

1 bottle (16 ounces) barbecue sauce
2 tablespoons Worcestershire Sauce
1 can beer (12 ounces, your brand)
a few drops bottled red pepper
Mix all in a 4-cup glass jar with a screw top.

Store for at least 1 day for best flavor.

Brush on bird every 20 min. while roasting.

1. After plucking (it's fun to listen to White Peacocks scream) wash and pat dry with towels, truss up, to hold wings and legs against the body of the bird.

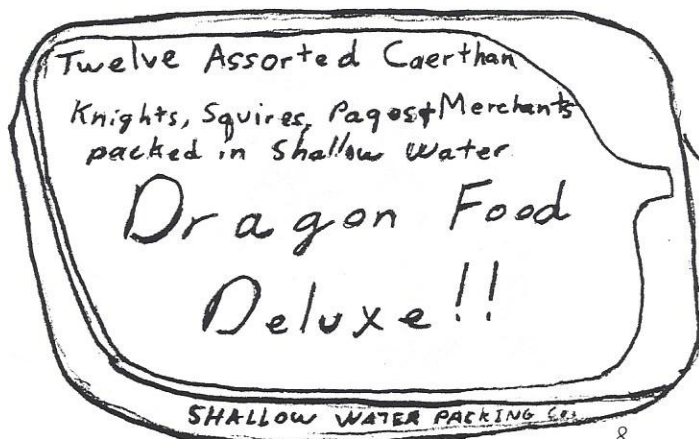
2. Build up a hot fire and arrange the coals around the drip pan. For the proper temperature, you should not be able to hold your hand, palm down at cooking height for more than 2 seconds. It will take about 1 hour and 30 minutes to cook.

Rotate evenly! If Elven meat thermometer is used, cook until temperature registers 10 degrees below desired doneness, then allow it to rest for 20 minutes before carving.

3. Again brush bird generously with Baste, place rotisserie rod into position (make sure drip pan is properly placed).

4. Turn rotisserie, basting every 20 minutes for around 1 hour and 30 minutes, or until peacock legs move easily (again 2) allow to rest for 20 minutes on heated serving platter.

5. If you don't have a Peacock close by that you're mad at, this recipe is also good with chicken.



CLOVED DELICACIES AND YOU

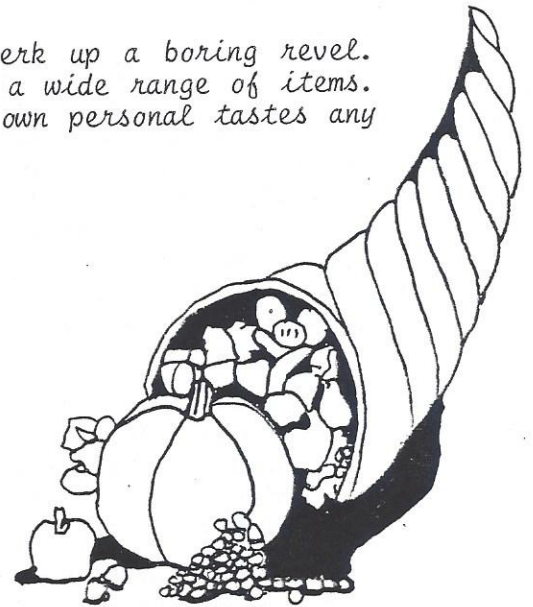
Was your last revel humdrum and boring affair? Why not liven the next one up with a cloved specialty? The following is a list of items to remember when dealing with cloved delicacies:

1. Find out what the theme for the revel is going to be.
2. Select the cloved delicacy that you think will go with the theme.
3. Remember the following rules:
 - a. You select someone to receive the cloved delicacy. This I will leave up to you.
 - b. You offer the "cloved" delicacy to said person.
 - c. Hopefully he/she will be the fun loving type and accept it. If not try again.
 - d. He/She removes a clove from the delicacy and places it in her/his mouth.
 - e. She/He offers you a kiss as your reward.
 - f. You are then free of the "cloved" delicacy. At least temporarily.
4. Not everyone is willing to play the "cloved" delicacy game. So be prepared for one or two rejections.

The appearance of a "cloved" delicacy usually will perk up a boring revel. The selection of a cloved delicacy can stretch over a wide range of items. Depending on the people attending the revel and your own personal tastes any number of "cloved" delicacies can be utilized.

Here are a few of the more popular:

1. A cloved orange, lemon or lime. (the standard)
2. A cloved apple (it worked for Eve)
3. A cloved grape (makes me wine)
4. A cloved pear (shape of things to come)
5. A cloved cherry (the mind baffles)
6. A cloved watermelon (wets the appetite)
7. A cloved pineapple (interesting reactions)
8. A cloved banana (any suggestions)
9. A cloved pickle (puckers the imagination)
10. A cloved chocolate chip (drives dwarves crazy)
11. A cloved strawberry (a royal experience)

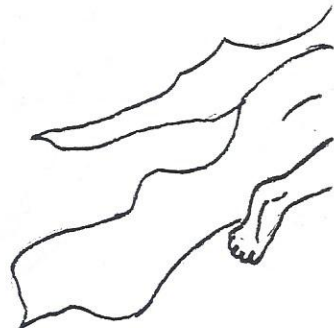


Now that you have the idea (or two), get your selection ready for the next revel you attend. I assure you that you will have an interesting revel.

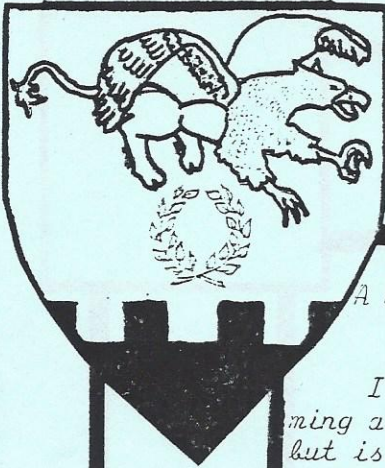
Yours in Pursuit,

IC

I.C. MOOR
NORMAN LANDLORD - SAXON'S KEEP



I CAN'T WATCH THIS



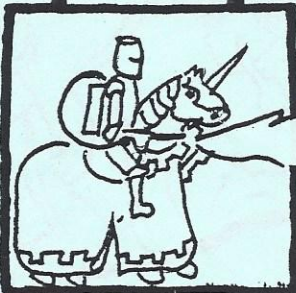
A UNICORN'S VIEW OF THE KNOWN WORLD AS IT EXISTS
THE OUTLANDS: A NEW BEGINNING

I know that the entire issue of the Outlands becoming a Kingdom is not only beginning to wear itself thin, but is also entirely decided. . . WE MADE IT! It's all just time and formality until the first Crown Tourney and King are history, fond history in many minds. However, some are still, shall we say, not convinced that this is the best thing for us.

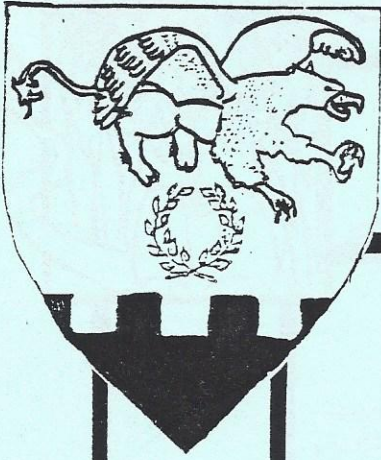
We will all miss our beloved Atenveldt, however, the change will be followed by many more that we must learn to accept. Just as Atenveldt was once a Principality, so were we, and we will continue to grow and prosper, into new Principalities and one day, new Kingdoms. The changes will be gradual, as our change, but, as usual, not painless. To grow, we will all have to work hard to co-operate with one another, not letting grudges or feuds get in the way. We will have to teach newcomers to join us, and, in effect, start a new tradition, to be known, not just as a shire or populace, but as a Kingdom, as hospitable and willing to help attain more knowledge and grow with the Kingdom.

The beginning of the Kingdom of the Outlands is not an end to a Part of Atenveldt, but just that, a new beginning that will bring forth new knowledge, excellence, and new Royalty that will lead and guide this Kingdom, our Kingdom, into new changes that, hopefully, we will all accept gratefully:

Christina
Delphine
Ms. Anderson



Screech



WIND SWEEP
Nancy Brown
QTRS 378 B
FE Warren AFB
WY 82001-7019

PLEASE DELIVER TO:

Mlodn

8702

SUBSCRIBE!!



Stupid Dragon!

Fried Dragon



Medic!!

That's it!
No More MR. Nice Guy !!

