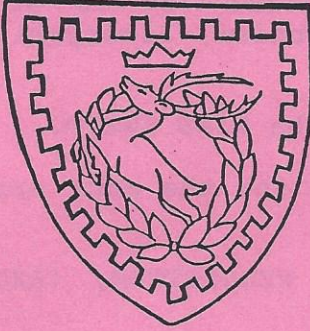


# WIND SWEEP

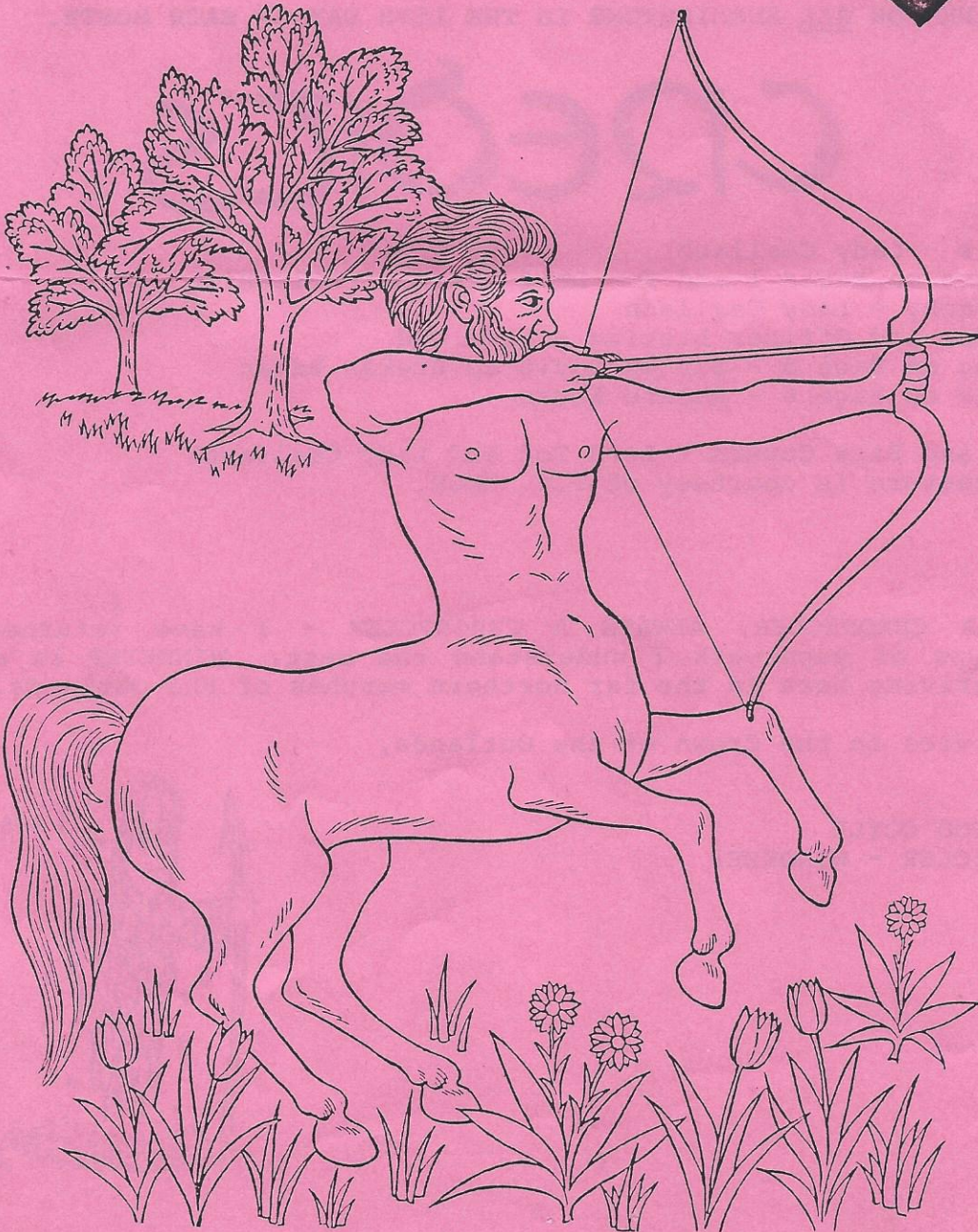
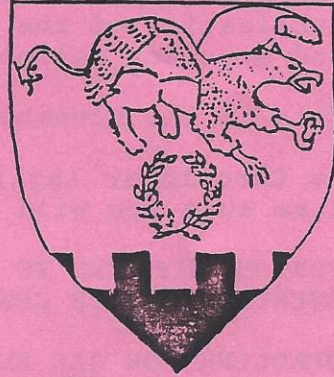
21

OUTLANDS



*The Shire of WINDKEEP  
congratulates  
TRH Johann & Kathryn  
of the OUTLANDS  
and wishes Them  
a Joyful Reign*

*Windkeep*



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

This is the November, A.S. XXI/1986 Issue of the WIND SWEPT.

As Chronicler (again), I apologize in advance for the many errors I am sure you will find within these pages.

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

DEADLINE FOR ALL SUBMISSIONS IS THE 15TH DAY OF EACH MONTH.

# CREDITS

Borders - Lady Ceallach  
Cartoons on Pages 1 and 5 - Lord Galen of Wiltshire  
Caligraphy - Lady Ceallach  
Calendar and Officer Listing - Lord Tod  
Drawing on Page 5 - Sir Theodric ap Brekan Bekan  
Article on Page 6 - Renate Koven

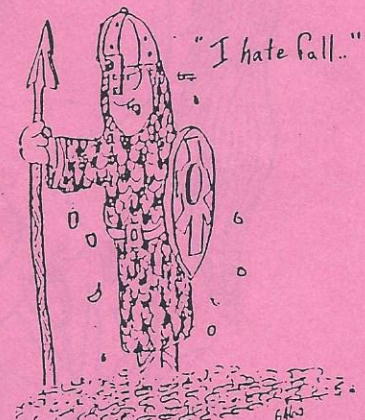
Front and Back Covers - Lord Tod and Lady Ceallach  
The Creature is courtesy of I.C. MOOR.

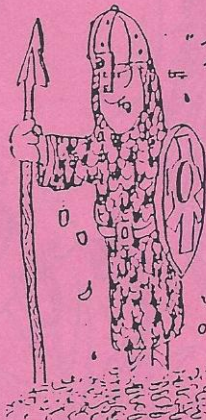
ONCE A CHRONICLER, ALWAYS A CHRONICLER - I have returned to the type of paperwork I understand the best. WINDKEEP is alive and thriving here in the far northern marches of the Outlands.

In Service to the Crown of the Outlands,

*T*

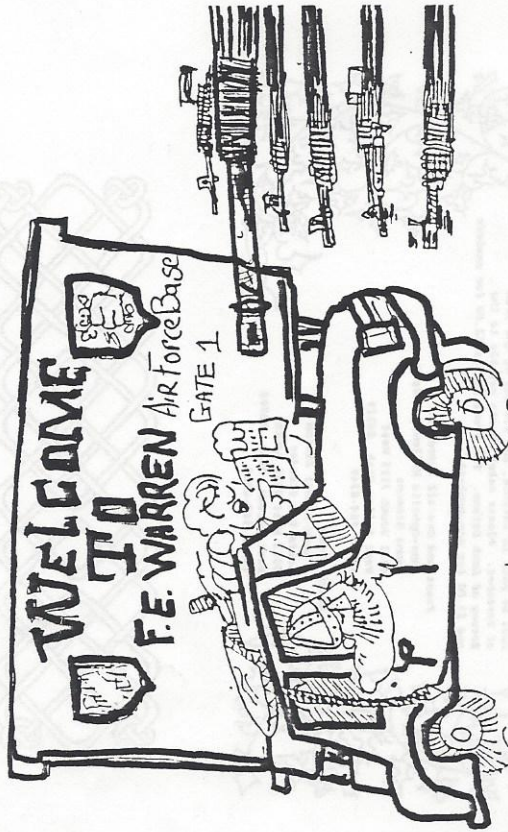
LORD TOD COYLE  
CHRONICLER - WINDKEEP





"I hate fall.."

6/12



SoC. A.- The Society of Creative Anachronism,  
We are going to a level, Make that a party! At this  
Address.. do you understand me?!

# OFFICERS



**SENESCHAL - LY. CEALLACH TREMEN**  
 NANCY BROWN  
 QTRS 378B  
 F.E. WARREN AFB WY  
 82001-7019  
 632-8162



**CHRONICLER - LD. TOD COYLE**  
 G.L. BROWN  
 QTRS 378B  
 F.E. WARREN AFB WY  
 82001-7019  
 632-8162



**HERALD - LAURAL de la CHOUETTE OR**  
 LAURA WADE  
 4617 E. 6TH  
 CHEYENNE, WY 82001  
 632-9018



**LIST MISTRESS - NATTIRA MORLEY - BRENDA KENWORTHY**  
 509 E. JEFFERSON AVE B6 #12  
 CHEYENNE, WY 82007  
 778-2595



**KNIGHT MARSHALL - ROBER aus den NORDLICHTEN - "BOB" WADE**  
 4617 E. 6TH  
 CHEYENNE, WY 82001  
 632-9018



**MIN OF A&S/DEP CHRONICLER MLODN ZUPAN - FRED HANSEN**  
 10205 POWDERHOUSE  
 CHEYENNE, WY 82009  
 637-8168



**HEALER - LY. ELAINE OF VALYNWOODE**  
 BONNIE ANTHONY  
 2601 POPLAR CT, APT A  
 CHEYENNE, WY 82001  
 634-2037



**TREASURER - RENATE KOVEN**  
 PATRICIA HANSEN  
 10205 POWDERHOUSE  
 CHEYENNE, WY 82009  
 637-8168



**HOSPITALLER - LINDARMEN**  
 KIM D. MCCLOSKEY  
 1410 E. FOX FARM #23  
 CHEYENNE, WY 82007  
 637-7279

# Answers

## Does Anyone Read The WIND SWEEP?

Apparently NOT!! 35 copies were distributed of the October WIND SWEEP, each one below the Credits, asking for a reply if you read the newsletter. I received 5 (five) answers to the question. One from HM Elfred (Thank you, Your Most Gracious Majesty), one from Anastazia Wirogodzka, the Chronicler of the TOSSPOT from His Haven, and three from local Shire members: Ld. Tod Coyle, Renate Koven and Nattira Morley. Thank you all for answering me!

## Do Local Shire-Folk Read Handouts?

Apparently NOT!! Although more of them seem to than read the WIND SWEEP! On 26 October, Ld. Tod & I distributed a letter asking for input on how the populace felt we could work together to make WINDKEEP a more viable and fun place. I received answers from Ld. Tod Coyle, Nattira Morley, Melda Zupan, and Thalia Loren Naomi of Windblagon. I also received combined inputs from two groups: Rober aus den Nordlichter, Laural de la Chouette Or and Constance MacArdoran and from Renate Koven, Anedil the Spire Woman, Ewan Crawford, and Darcy Randolph. Some of the ideas are indeed workable, and will be implimented. Thank you one and all for your time and help in this matter.

Yours in Service to Windkeep and the Outlands,



# CALENDAR

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	<b>N O V.</b>					1 WINDKEEP HALLOWEEN REVEL 2820 THOMES 6:00pm LORYN 635-3882 CORAMATION TRH JOHUR & KATHRYN
2	3	4 MYSTERY GUILD 10205 POWDERHOUSE RD MLOON 637-8168	5	6	7	8 WINDKEEP POPULACE MEETING :00pm QTRS 378B VIKING WINTER YONDERLAND - DRAGONSPINE
9	10	11 TABLE/BREWERS GUILD 7:30pm 10205 POWDERHOUSE RD RENATE - 637-8168	12	13 COSTUMERS/ MERCHANTS GUILD 10205 POWDERHOUSE RD MLOON 637-8168	14	15 CAERTHEN BARONIAL ARTS & SCIENCES (LORD PATRICK)
16	17	18	19	20	21	22 GRIFFIN TOWER REVEL CAERTHE (MISTRESS MARGARET)
23	24	25 OFFICERS MEETING 8:00pm QTRS 378B LY CEALLACH 632-8162	26 WRITERS GUILD 7:00pm 2820 THOMES LORYN - 635-3882	27	28	29 CAER GALEN BENEFIT REVEL LADY ELIZABETH 303-423-3350 ST. CECELIA'S DAY DANCE & REVEL al-Barran LY RENECCA 505-242-8716
30						

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5	6 WINDKEEP POPULACE MEETING & TULE REVEL - 3:00pm 10205 POWDERHOUSE RD AUTOCRATS: RENATE/ MLOON/CEALLACH/TOO 637-8168/632-8162
7	8	9 MYSTERY GUILD 10205 POWDERHOUSE RD MLOON - 637-8168 7:30pm	10	11	12 BARONESS TULE PARTY CAERTHE (BARONESS KATHERINE)	13 MIDWINTER CAER GALEN (MISTRESS BETVA)
14	15 OFFICERS DOMESDAY REPORTS DUE TO LY CEALLACH	16 BREWERS/TABLE GUILD 7:30pm 10205 POWDERHOUSE RENATE - 637-8168	17	18 COSTUMERS/ MERCHANTS GUILD 10205 POWDERHOUSE MLOON - 637-8168	19	20 MIDWINTER al-Barran (LADY ELINOR & LORD LANCELYTTLE) (505) 523-8406
21	22	23	24	25	26	27 ST. STEPHAN'S DAY SOUP SUPPER (CITADEL)
28	29	30	31 WRITERS GUILD 2820 THOMES 7:00pm LORYN - 635-3882	<b>D E C.</b>		



¶¶ Into all Good Folk interested  
in life in the Current Middle Ages,  
Welcome to the Society for Creative Anachronism.

"As the veil between the World of Life and the Spirit World grows thin,  
As the Samhain Season comes to us and we see our New Year in,  
May the spirits from both worlds reach out, touching hands as we draw near,  
Bringing blessings from the Spirit World that will brighten our New Year."

## Samhain

Samhain, November 1, is traditionally  
known as the Celtic New Year.  
Come celebrate the New Year with us in  
this time when the mortal world and the  
spirit world merge.

**WHAT:** Our first annual Come As You Aren't Revel and Samhain (sof'een) Celebration. We'll be saying Goodbye to Summer with games, music, songs and maybe stories, medieval dances, and a potluck feast. Who can resist mulled cider, apple snapping and a pavan?

**WHEN:** Saturday, November 1, from 7 to 11 pm.

**WHERE:** The Folkdancer, 150 N. 2nd, N.W. corner of University Laramie, WY.

"What must I do?": If you plan to attend, you must wear a medieval costume. This can be as simple as a 't' tunic or as fancy as you can imagine. If you have no idea of how one comes up with a costume, or don't even know which end of the needle the thread goes in, See Costume Workshop below.

"What should I bring?": Most important is yourself, followed by: a costume; a feast kit- a trencher(a plate), a bowl, a goblet, eating utensils, and a beverage; a creatively medieval dish for our potluck feast; and your entourage, if you have one.

\* Hot mulled cider will be on hand to drive the cold winter away. \*

**NOTE:** There is no cost! However, donations, freely given, will be freely accepted to help defray costs.

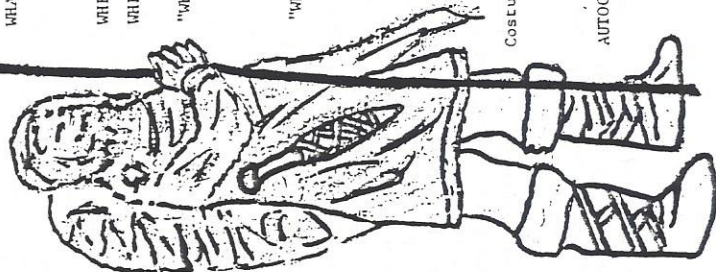
There is no kitchen facility at the hall. If you are coming from out of town and need something, contact the Autocrat.

**Costume Workshop:** For all and sundry who are interested, Friday, OCT 17 at 7 PM, in room 231, Wyoming Student Union, University of Wyoming. Advice, information and sewing will be available. If you have any questions call 742-3943, Eilinniy du Cichruce, Samantha Derrick.

**AUTOCRAT:** Culin Curmaic, Rob Derrick, 765 N. 10, Laramie, WY.

Phone: 742-3943

**CALL:** To let us know if you intend to attend; if you are interested in the Costume Workshop; OR any questions whatsoever, Suggest offers of Help, Offers of Sympathy, ...



Unto the populace of Aterweild:

The Baron and Baroness of Loch Salann would like to invite one and all to Solstice Court. Held in the Batory of Loch Salann, on the 20st of December.

The site is the Arts and Sciences Building, at the Utah State Fair grounds. This is a wet site.

We have planned a very formal court, followed by lots of dancing, feasting, gaming, and revelry.

The schedule for the day is as follows:

11:00 - 1:00	Set-up and preparation for court
1:00 - 4:00	Court
4:00 - 7:00	Dancing and Games
7:00 - 9:00	Feast
9:00 - 10:00	Closing Court

The feast will be served buffet style. The Autocrat is hoping to have entertainment at this time. If you would like to entertain please contact the autocrat.

The feast will consist of the following:

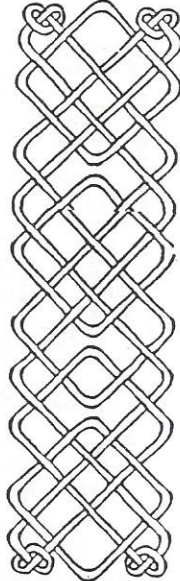
- Chicken in Orange Sauce
- Meat Pies
- Fish Pastries
- Onion and Peas in a Cheese Sauce
- Lemon Rice
- French Onion Soup
- Bread & Cheese
- Sweet Cakes
- Fruit Tarts

And anything else our cooks can dream up!!!!

The price for the feast is \$5.00 per person \$2.00 for children 12 and under. Reservations must be held in advance, and are due by the 10th of November. Please make checks payable to the Batory of Loch Salann. The event fee is \$2.00 for members and \$3.00 for non-members.

**Feast and Overall Autocrat:**  
Anna-Ophelia Holloway Morgan  
Donna Simmons  
4121 South 3115 West  
West Valley Utah 84119  
(801) 964-8348

**Crash Space**  
N'Lady Rachel Ashton  
Laura Van Steeder  
3162 West 8525 South  
West Jordan, Utah 84064  
(801) 562-0397



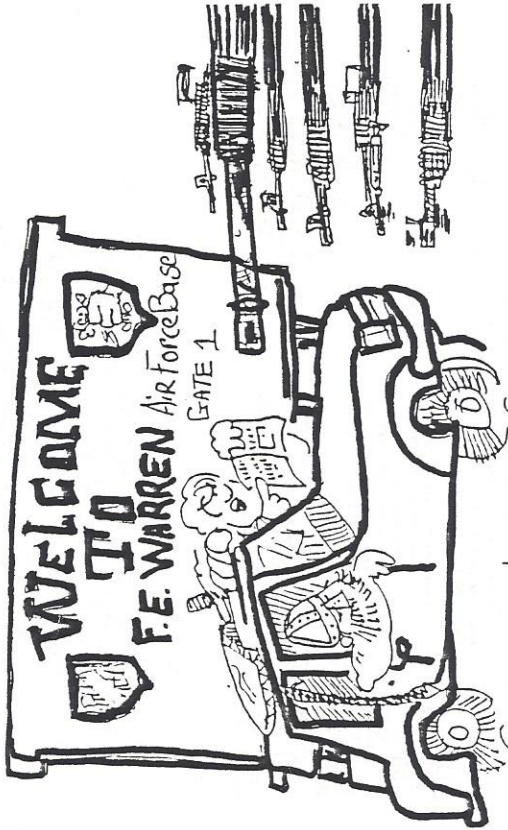
The Ladies of House Winterhawk invite one & all to celebrate the GREAT FEAST OF TWELFTH NIGHT with them at Winter Keep Hall (Jefferson County Fairgrounds) January 3/10\*\* AS XXI (1987 CE). Set during the short, but memorable reign of "Bloody" Mary Tudor (1553-1558) personas from early Tudor to late Elizabethan should feel perfectly at home (with those of other times & cultures most welcome of course.) An authentic English FEAST will be served, autocrated by Baroness Katherine & Lady Ursula. The menu will include Galantine Pies; Roast Goose; Roast Beast; and a Dessert Sideboard featuring soltelities created by Lady Christina. There will be CONTESTS, which will include: Costumes: Most Beautiful Tudor/Elizabethan Period: Male, Female, Child; Most Beautiful from any other Period: Male, Female, Child; Table Setting: Best Use of Theme Colour (Silver) and any other Heraldic Colour of your choice; Most Representative of Spirit of 12th Night; Banners: Best Use of Heraldry; Most Beautiful; Silliciest; Codpieces: (For gentlemen only & must be worn); Most Beautiful; Most Outrageous; Garters: (For ladies only & must be worn); Most Beautiful CHILDREN'S AREA. Child care will be provided during Court & the Feast in a special games, & prizes, as well as their Feast. RESERVATIONS: Children (under 10) served in the Children's Area only will be \$4.00. All other reservations in the Feast Hall (including site fee) are \$11.00 members/\$12.50 non-members prior to November 15th; and \$13.00 members/\$14.50 non-members after November 15th. Reservations will be accepted, with full payment only, until December 15th. Extensions to the December 15th deadline will have to be worked out with the Main Autocrat on a case by case basis. Do not send any reservations after the deadline without checking with her first. There will be no feast reservations available at the door. Reservations should be made out to the "Barony of Caerthe" and sent to: Lady Sara bat Meir c/o Sarah Stein 3261 Niagara, Denver, CO 80207. We will RESERVE TALBES for any group of table size (8) or larger, when all paid reservations for the group have been received. There will be no off-board seating during the Feast. For those who will not be attending the Feast, site fee is \$4.00. Anyone interested in ENTERTAINING, please contact Mst. Keridwen Gwenmarch. We would also like to hear from merchants who would be interested in having their merchandise sold, or selling their wares themselves during the event. If you need CRASH SPACE please contact the Main Autocrat at least two weeks prior to the event. FULL DETAILS of this event will be available in the Fortress, and the Outlandish Herald. Questions should be directed to: ENTERTAINMENT/MERCHANTS: Mst Keridwen 303-399-9233 MAIN AUTOCRAT/CRASH SPACE Morrigan 303-322-3140  
 \*\*Actual date dependent on site & will be finalized by next month.

THE GREAT FEAST OF TWELTH NIGHT  
 RESERVATION FORM

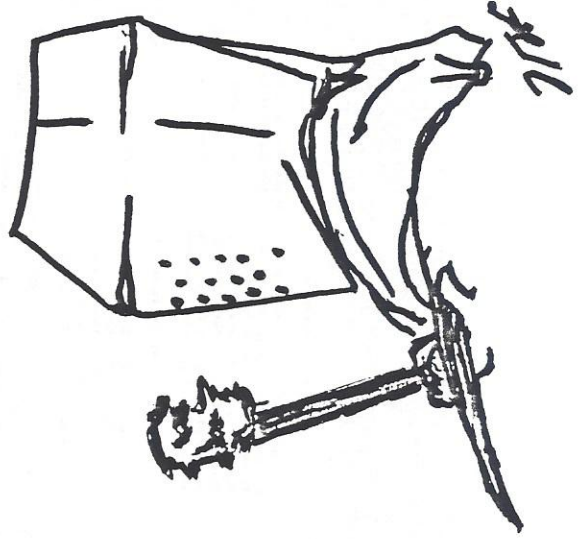
RESERVATIONS FOR THE MAIN FEAST HALL (Continue on another page if necessary)

SCA NAME	NUMERICAL NAME	AMOUNT
		\$
		\$
		\$
RESERVATIONS FOR THE CHILDRENS AREA (Under 10 only)		\$4.00
		\$4.00
(Please include child's age by their name. This is to help the sitters.)		
TOTAL AMOUNT		\$

NAME OF HOUSEHOLD YOU WISH TO SIT WITH \_\_\_\_\_  
 DO YOU WISH TO PROCESS YES \_\_\_\_\_ NO \_\_\_\_\_



SoC. A. - The Society of Creative Anachronism,  
 We are going to a revel, Make that a party. At this  
 Address... do you understand me??





## MARTINMAS

The November 11 Feast of Saint Martin began in the Middle Ages as a harvest festival. It occurs when the harvest is in; the animals are slaughtered for the winter; and when the new wine is first opened and tasted. It honors the fourth-century Bishop of Tours, St. Martin. He is the patron saint of France, of tavern-keepers, of beggars, of wine-growers and of drunkards, both practicing and reformed. With such a clientele to celebrate his memory, St. Martin is honored with one of the most convivial days in the calendar.

Two ingredients are basic to the celebration: new fall wine and a goose. The new fall wine recalls Martin's reported habit of planting vines wherever he preached. The goose symbolizes one who betrayed Martin by the cackle it made when he was hiding from pursuers. A legend says that when Martin heard he had been elected Bishop of Tours he thought so terrified him he ran and hid in a barn, causing a goose to set up a racket.

There is usually a spell of mild weather at this time of year. Thereby hangs the most famous tale of this saint. It is said that on a cold November day Martin cut his cloak in two pieces and gave half of it to a shivering beggar, whereupon the Lord sent a few days of warm weather to keep Martin comfortable until he could get another cloak. It later became a holy relic. French kings carried it into battle and always won when they fought behind it. Centuries later the cloak was thrown into the fire to end an argument of sixty years duration between two bishops who fought for its possession.

To this each nation adds its own specialities: Germans serve sauerkraut; Swedes precede the event with blood soup; the Dutch favor pancakes and tart medlars; and the French who consider Saint Martin one of their own, make a rich "pate de foie gras" which eaten with too much enthusiasm, may account for the seasonal stomachache called "mal de Saint Martin". In England, superstition holds that failure to share the goose with a needy person will bring hard times on the house, thus most citizens have willingly given the day its due and caroused accordingly.

A menu recommended might be the following: Scandinavian Liver Pastei\* Blood Soup, Roast Goose with Peaches, Cinnamon Apples, Sauerkraut, Crepes,\* and New Wine. Receptes \* are below.

### SCANDINAVIAN LIVER PASTEI

1 lb. calf or pork liver	$\frac{1}{4}$ teaspoon powdered cloves
1 lb. pork fat or bacon	$\frac{1}{4}$ teaspoon dry mustard
2 medium onions chopped	1 cup medium white sauce
1 teaspoon salt	3 eggs, separated
1 teaspoon pepper	1 egg white
$\frac{1}{2}$ teaspoon allspice	

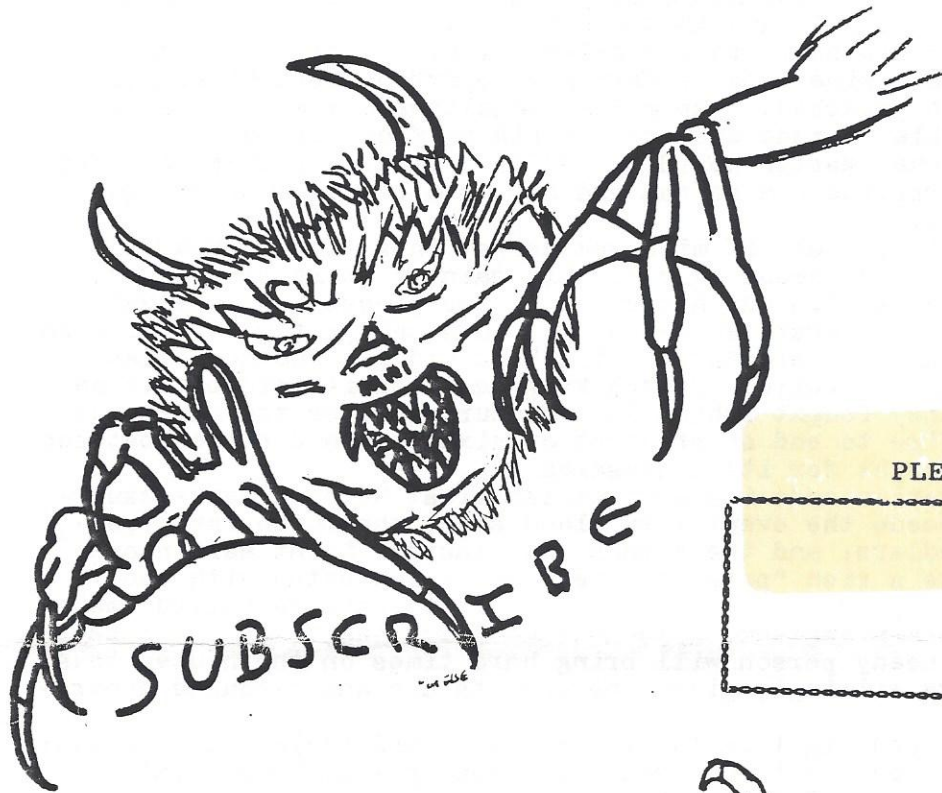
Remove membranes and tubing from liver and grind with fat or bacon and onions 3 or 4 times using the finest blade of meat grinder. Add pepper, salt and spices to sauce. Cool. When cold add to liver. Mix in the well-beaten egg yolks and fold in the 4 egg whites, beaten stiff. Pour into a buttered 8-cup loaf pan. Set in a pan of water and bake in a preheated oven at 350 for 1 $\frac{1}{2}$  hours, adding water as needed. Cool in pan. Serve sliced. Serves 10 to 12.

### CREPES

1 $\frac{1}{2}$ cups flour, sifted	1 egg yolk
$\frac{1}{8}$ teaspoon salt	1 to 1 $\frac{1}{2}$ cups milk
1 Tablespoon sugar (optional)	3 Tablespoons butter, melted
2 whole eggs	Butter for frying

Make a well in the flour and add salt, sugar, eggs and egg yolk. Start whisking in flour from the sides, gradually alternating with milk to make a batter the consistency of light cream. Add cool melted butter. Let stand for 30 minutes. Place about 1 teaspoon of batter in a 5-inch heated frying pan. Add a rounded tablespoon of batter, and rotate pan in all directions to spread butter. Fry for 1 minute, add butter and turn pancake. Fry for 30 seconds. Makes about 18.

G.L. BROWN  
QTRS 378B  
F.E. WARREN AFB  
WY 82001-7019



PLEASE DELIVER TO:

A rectangular box with a dashed border, intended for a recipient's name or address.

