

The Windlore

Volume 34 Issue 12

The Newsletter of the Barony of Windmasters' Hill

December 2005

Welcome to the Windlore!



Greetings and welcome to the December 2005 issue of the Windlore, the newsletter for the Barony of Windmasters' Hill. This newsletter is distributed primarily in an electronic format and is accessible from the website www.windmastershill.org. If you desire to be sent a hard copy of the windlore via mail, please submit a written request to the Barony by coming to a monthly Baronial Meeting or by contacting the Baronial Chronicler:

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Norse Names by Master Danr Bjornsson

Editor's Note- This seemed a very appropriate article to put into the Windlore, seeing as how Ymir is fast approaching. My Thanks to Master Danr for granting me permission to put it here.

This is an informal compilation of Norse men's names from various sagas and myths. Its primary purpose is to assist SCA-dian men in choosing good Viking names. As time permits I will add a section on women's names.

There are numerous sources online regarding the different types of names, all linked from the Heraldry section of the SCA web page. I will present only the short version here.

For the SCA, you need a given name (such as John) and a surname (such as Smith). The two should match in region and time period. Finally, you have to be able to prove, or document, that a person with that name could have existed in the time and region. Your name can't be the exact name of a famous person who actually existed, but you can use parts of names from actual people (it makes documentation very easy).

Given names were based on whatever was popular for the time, or names that associated the person with powerful people or forces (look for names derived from Thor below).

Medieval people did not travel very widely, so the surname had to differentiate all the people who shared a given name in the area. The surname could be based on your location of origin (Olaf of Permia), your occupation (Olaf Ale-Hood), your parents (Olaf Bjornsson), or a nickname given you by others (Olaf Firebeard). You might also combine one or more surnames (Olaf Firebeard of Permia).

Patronymic surnames were very common in the Viking world. Many Viking men were named for their father, for example Eric Olafsson means Eric, son of Olaf, or Danr Bjornsson means Danr, son of Bjorn. In fact, this exact system was used in Denmark until after my grandmother was born in the early 20th century. Therefore, the easiest way to pick a Viking name is to choose two given names that you like, one being you and one being for your father, to which you add "sson" to the end.

The Laxdaela saga includes the following given names for men. I don't know the translations for most of these. Some have my editorial comments of varying value.

Alf	An	Ari	Armod
Arnor	Asgaut	Asgeir	Audgisl
Audun	Bard	Bardi	Beinir
Bersi	Bjorn (bear)	Bolli	Bork
Egil	Einar	Eldgrim	Eyjolf
Eyvind	Geirmund	Gellir	Gest
Gizur	Glum	Grim	Gudlaug
Gudmund	Gunnar	Gunnlaug	Hakon
Hall	Hallbjorn	Halldor	Hallfred
Hallstein	Harald	Hardbein	Helgi (Helga is the female name)

names and article continue on page 7

OFFICER'S Letters

Seneschal's Missive

Greetings unto the Populace of Windmasters Hill,

I want to thank everyone who came out to the Baronial Fighter Practice and meeting on Sunday the 20th. The fighters had a great time with the melees and had a great area to fight in. We had a short meeting under the very nice shelter they have there. The tables did have metal seats so they were just a little cold but we did fine with the blankets the Baron put down for us. We had 11 or more heavy fighters and 7 or more rapier fighters.

There will be no Baronial fighter Practice in December. The Baronial meeting for December will be held on DEC the 18th at 3:00 in Fayetteville. The location is 351 Wagoner Drive, Suite 200, Fayetteville, NC 28303. The directions will be posted in the Windlore. This will be a potluck so everyone bring a little something to eat. The next Baronial fighter practice will be on the 15th of January at 12:00 at a site to be determined.

In Service to Crown and Kingdom,
Steafan

Chronicler's Quill

Greetings oh Noble People of Windmasters' Hill!

Thanks again to Lady Bryn for continuing to share her knowledge of Bread and how to make it.

Also Thanks to Master Danr for his article on Norse names.

I hope that your Thanksgiving is a restful one full of good wishes and tryptophan.

-Dunstan LeHeryngmongere,
Baronial Chronicler

A&S Officer's Scroll

Greetings and Happy Holidays!

As cooler weather drives us indoors, let it be yet another source of inspiration for our creative talents! So mark your calendars! Below are upcoming opportunities in which you can show or share your creativity!

Kingdom Twelfth Night (January 7th)
Winter University (February 4th)
Ymir (February 10-12) Competitions
Include:

- 1) Best Decoration of a Viking Garment
- 2) Viking Winter Accessories
(Anything the Vikings would have worn to keep warm. Documentation required.)
- 3) Norsepersons Winter Accessories
(Items of clothing or other winter gear inspired by Norse art, methods, etc. but adapted to the SCA. Documentation required but not for the actual item.)
- 4) Norse Poetry/Saga Style Literature
- 5) Norse Mariner equipment or fishing gear
(Anything on a ship or items used for fishing. Documentation required)

Kingdom Arts and Science Festival
(March 4th)

I would like to encourage all to participate in our local and kingdom A&S competitions. If you are unable to attend, there are those that would be more than willing to take your work to the event for you! Please feel free to contact me if you are in need of my assistance!

In Service,
Therasia



Who wants a drumstick?

UPCOMING EVENTS

Here are events that are in the area, nearby or that might be of interest. Any item listed with a *** is NOT an official SCA event. Events marked with a (BP) are Baronial Progress events.

January

12th Night will be held on January 7th in Hollywood, Maryland.

February

Winter University will be held on February 4th in Courtland, Virginia.

The 31st Tourney of Ymir will be held in Wake Forest, North Carolina on February 10-12th.

March

Kingdom A&S Festival will be held on March 6th in location TBA

This is the Windlore, a publication of the Barony of Windmasters' Hill of the Society for Creative Anachronism, Inc. The Windlore is available free of charge at the Website

www.windmastershill.org.

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Minutes of the Barony of Windmasters' Hill Baronial Meeting

These minutes were taken by Lady Trepkina, to whom I give many thanks and much praise! Thanks Trepkina!
- Dunstan

The meeting was brought to order at 3:20pm on the 20th of November at the Family Kiwanis Park in Sanford. Steafan welcomed everyone and he apologized for the inaccurate directions to the park.

Baronage:

Their Excellencies are still interested in receiving bids to host a Baronial Champions event. They would prefer having a separate Baronial event to choose their champions. They also indicated that if groups want to plan something, such as a regional fighter practice, please first confer with the Baronial Seneschal and possibly the Baronial officer, such as Knight Marshal, to be sure there are no conflicts with the monthly Baronial meetings and fighter practices. We want to support opportunities for regional groups to meet, but there needs to be better planning and coordination.

Officer reports:

Chatelaine:

No report

Chirurgion:

No report

Chronicler:

No report

Herald:

No report

Knight Marshal:

Lukas said there was youth fighter practice today. The heavy fighters seem to be having a good practice. There will be no Baronial fighter practice in December. The next fighter practice is January 15 at a site to be determined. It might be in Fuquay-Varina where Nimenefeld holds their Wednesday practices. There is a heated building across the street we may be able to rent for a few hours.

Rapier Marshal:

No report (still fighting)

Archery Marshal:

Manus reported that there is no new information on practices. There is a new place in Greensboro (or between Greensboro and Winston-Salem) called Gander Mountain that may have an indoor archery range. Perhaps archers could make a field trip there and possibly have a combined practice with another group nearby. There have been some archery rule changes, but they appear to be minor. The new rules are on the kingdom website. If there are questions email Sigfried. Winter Challenge is a target practice event. Talk to Manus later about details.

Arts & Sciences:

Therasia wants to try to encourage more people to enter A&S competitions. There are a number of competitions for Ymir that will be listed on the Ymir website. The competitions include: "Best decoration of Viking Garment" sponsored by Her Excellency Maddalena Salutati, "Viking Winter Accessories" (anything Vikings would have worn to keep warm) and "Norse person's Winter Accessories" (items or winter gear inspired by Norse art, methods, etc) both sponsored by Lady Oddny Knarrarbringa, "Norse poetry/saga style/literature" sponsored by Mistress Idonea de la Mare, and "Norse mariner or fishing gear" (anything used on a ship or item used for fishing) sponsored by Lady Therasia Mellita. Therasia also indicated that she'd like to see a scribal meeting in the Nimenefeld area of the Barony since the meetings in Raleigh and Durham are rather far away. She also said Mistress Isabel will be teaching a Naal Binding class at String Thing at Francesca's house next Sunday (November 27th).

MOL:

No report

Web minister:

No report

Quartermaster:

We still do not have a quartermaster, who would be deputy to the exchequer. Steafan and Piero are sharing the duties now, but would rather have someone else in this position.

Warlord:

No report (still fighting).

CHOM:

No report.

Exchequer:

Total in bank account: \$12,192.48, of which \$7,912.58 is allocated (includes Ymir, storage shed, etc), and \$4,279.90 is unallocated. It was requested that Piero

include the full allocation list in his report in Windlore this month, so he will do so. Also, if you have donated items to the Barony and want an acknowledgment of donation receipt for tax purposes contact Piero.

Seneschal:

He would like us to have a regional fighter practice with other nearby baronies, shires, in the next 60 days if possible. Everything is going well with no problems to report. His renewal warrant was signed today so that can be submitted. The next baronial meeting is December 18th in Fayetteville at 3pm. Information will be posted to the Keep and in the Windlore. It might possibly be a potluck too. There will be no Baronial fighter practice in December. Unevent is in two weeks, DEC 3rd, in Greenville, SC. Ymir has many jobs that need to be filled. Contact Zita if you can help out. 12th night is January 7th in Hollywood, MD. Because Duke Michael of Bedford is now Prince the Barony might be asked to host coronation or crown in the spring

Canton Reports:

Attillium:

Oisin apologized for missing a few meetings but reported Attillium is doing well. They will have one meeting in December on the second Thursday of the month (DEC 8). He hopes this will be the last one in Barnes & Noble. They're working on another site for next year that can better accommodate sewing machines and other A&S activities. The annual Viking Christmas part is December 10th on post. Email Oisin for directions and info or if you want to carpool with him onto post. It isn't that hard to get in. Attillium has 7 new members including one from Meridies who just returned from Korea. Hugo will be the new herald next year. There is a push for an archery program at Attillium. There are archery ranges on post. They are checking out the rules for membership. The canton is talking about hosting an event in late spring or late fall of next year. More info later.

Buckston

Helwynn reported that the Midsummer's event has moved to June 17. Philippa is the autocrat. Buckston also has a new chatelaine (Lady Margaret) and chronicler (Tsuruko).

Elvegast:

Rosalind sent in her report to Steafan. Everything is going well. They will have a new site for their meetings next year, and will be posted to the Keep. Cali & Solvarr are in charge of Ren Faire (the first two weekends in April). They will be signing up people to participate in January. There may be fewer tickets available this year.

K-berg:

No report.

Nimenefeld:

Elsbeth sent word to encourage people to participate in the Holly Springs Christmas Parade on December 10th.

New Business

The Baronessa reported that Grimms Tents is going out of business so she contacted the company that we rented the Baronial tent from this year's Pennsic to arrange to reserve a tent for next year. She is concerned that with Grimms gone we should arrange for a tent now before it is too late to find a tent. For the last Pennsic we paid \$500 for a 20 x 20 nylon tent that was more attractive than the Grimms tents and it didn't leak. The total cost was \$568 for the tent, taxes and \$35 setup/takedown fee. Last year we authorized \$500 for the Baronial tent with the remaining coming from camp fees. To reserve a tent we need to pay 20% deposit, ~\$115, to reserve a tent. There was a discussion about camp fees and whether the Barony should pay the entire amount. A motion was made for an allocation of \$500 for a baronial tent for Pennsic with the remainder of the funds (taxes and setup) to come from camp fees, and to make the 20% deposit now to reserve the tent immediately. The motion was seconded and passed unanimously.

Old Business

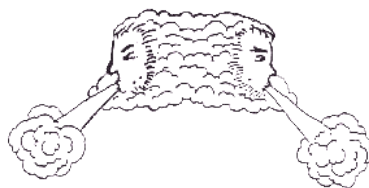
There was a site visit of Ymir. Steafan reported that a new building has opened up with 16 more beds, but the cabin is not heated. There is a new archery area that is cleaned up with new targets. A climbing wall has been built near the gymnasium. New renovations include city sewer and plans for city water sometime in the future. We should probably expect the site fee to increase because of these renovations.

With no further business the meeting adjourned at 4:05!

String Thing takes a Holiday!

Due to the Christmas Holidays, String Thing will not have a meeting during the month of December. Look for the next String thing to take place on the 4th Sunday in January.
Contact

Maestra Francesca
(Muir Dean)
at 919 471 2727 for details.



Acknowledgments for this issue:

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For details, contact Keith Neilson at rangerneilson at aol.com or 919678-0118

Directions to get to the

next Baronial Meeting:

(Assumes you are heading in a southerly direction)

- 1: Take your best route to I-95
2. Assuming you are heading South, : Merge onto I-95 BR S / US-301 S via EXIT 56 toward FAYETTEVILLE / FORT BRAGG / POPE AFB. 5.5 miles
- 3: Turn RIGHT onto NC-210 / NC-24 / GROVE ST. Continue to follow NC-24 W. 4.6 miles
- 4: Turn LEFT onto SYCAMORE DAIRY RD. 0.3 miles
- 5: Turn LEFT onto WAGONER DR. 0.1 miles
- 6: End at 351 Wagoner Dr Fayetteville, NC 28303-4608

Bread – History and How-to

by Bryn y Pobydd (Bryn Smith). 3rd and 4th part of a 4 part series

NOTE FROM THE EDITOR: OK, I know . . . 3rd and 4th part of a 4 part series is a silly way of saying 3^d part of a 3 part series. I decided to include both parts in this installment because otherwise the last part would be primarily Bibliography. Thanks again to Lady Bryn for her excellent article.- Dunstan

This would be a good place to talk about medieval recipes. There haven't been very many medieval bread recipes found, since most bakers learned as apprentices and grew up baking, and didn't have any reason to write down their recipes. Bread making varies so much from baker to baker and from region to region that medieval recipes would have been mostly useless. Extant recipes seem to be for specialty breads, such as rastons. Recipes that used bread or bread crumbs typically began "Take fair bread..." (Renfrow p.2,3, 4, 11, etc) which implies that most households already had bread on hand.

There are numerous additives that can be put into bread, ranging from eggs to citric acid, and include other grains such as oats, rye, barley and flax meal, seeds of all types, ground bean meal, herbs, spices, and specialty flours such as rice and soy. The total volume of these additives should not be more than half of the volume of the loaf, or else there will not be enough gluten to give good loft to the dough. Some additives inhibit yeast, such as cinnamon and nutmeg, and should be used sparingly or spread on surfaces (such as cinnamon rolls) instead of mixed in. Eggs help preserve bread so it lasts longer, citric acid boosts yeast activity, and the rest of them add flavour and nutritious content to your bread. Once you get basic bread down, experiment! Go a little crazy and add stuff. You'll have bread-failures, which is OK (go feed the ducks), and you'll get some fabulous results, which is even better!

Now that you've mixed up all of your ingredients, you need to stir and knead it for a while. The reason bread needs so much kneading is that gluten thing again – gluten doesn't form instantly when water is added to flour, but instead it is worked together when the dough is agitated. So knead away to develop gluten. Like most things in life, there are multiple ways to knead dough. The standard teaching advice, though, is to roll and fold and press. So, you have this bowl of glop. How can you tell when it is stiff enough to make dough? You stir it until it cleans the bowl, as my mother used to say. You'll know it when you see it – you stir the glop well past the stringy stage and it forms a rough ball. The ball will start to pick up the extra bits of dough from the side of the bowl.

Prepare your surface. You'll typically use a bit of counter in your kitchen, or maybe a board (called a Tavolini in fancy catalogues) on your kitchen table. Wood is best for the kneading surface because the yeasts live in the microscopic pores and help the current bread rise better. Clean it, scrape it, and let it dry. Now it is time to knead. Get your floured surface all ready – grab a handful of flour and spread it across the surface. Pour the dough out onto the surface. For most types of bread, it should stay in one piece and not be fluid at all. You should have to scrape it out just a little with a spoon and/or the soft dough scraper. Sprinkle a little flour on top of the dough, and start kneading. If it sticks to the table, that's ok, just use the bench knife to scrape it up. Pick up one edge of the blob and fold it over so the whole blob is folded in half. Push down on the middle part of the blob so that it's flatter and about the same size it was before. Turn it 90° and fold it again. Push, then turn. That's kneading. When it's smooth like the inside of your wrist (or a baby's bottom) it's kneaded enough and your gluten is well-formed.

Put the dough back in the bowl and cover it with your towel, and stash it in a warm, non-drafty, darkish place. It will sit until doubled in size, around an hour and a bit. This is the rising stage. You do not have to hang around while this is happening, so if you need to run to the store or take a shower or whatever, go ahead. Nothing is going to happen if you overshoot by twenty or thirty minutes. If you get back and your dough looks sunken and rather like a flat soccer ball, it has over-risen and deflated. No big deal. Just go on to the next step, skipping the punching part.

The next step is to punch it down and re-knead it. This is the part that delights little kids and non-bakers – make a fist and punch the dough. It will let out a big puff of air and start sinking in the bowl. Now scrape it all out back onto the floured surface and knead it a bit more. It'll be gloppy in places, and maybe a bit dry in places. Just keep kneading until it is all uniform. This allows the yeasts access to new food, and removes them from their waste products, so that they get a new boost of energy. Now you can form it. Shape it into whatever shape you want – loaf, round, baguette, giant pretzel, whatever. Set it to rise again, on a flour-dusted or non-stick surface until it is doubled in size. Slash the top with a very sharp knife. You can just make a line, or you can draw a design or write your name or whatever. This guides the crust to crack at a pre-defined place, instead of just randomly on the side.

Then bake. Like everything else in the bread world, this can be accomplished in a number of different ways. You can start with a cold oven and let the bread rise while the oven heats. You can start with a pre-heated oven. You can bake in a wood fired oven, in a dutch oven in a campfire, or even in a covered frying pan. The standard bread-baking temperature is 350° F, but you can bake bread at temperatures from 300° to 500°. Remember that most oven thermostats are wrong, and yours might read high or low, and even be as much as 50 degrees off. Use an oven thermometer and your own best judgment. You can bake bread in a pan or on a baking stone. You can brush something on the crust as you put it in the oven or just before you take it out- water, egg white, or butter. After you've brushed, you can sprinkle things such as seeds, grated cheese, oatmeal, or cinnamon on top (the liquid helps the seeds etc. stick). You can put a pan of water in there, or spray a bit of water in the oven.

Bread, continued on page 6

Bread, Continued from page 5

This makes for a very crispy crust, like a baguette. Or you can just put the dough in the oven. You can rotate it halfway through baking time if your oven has cold spots (most do). Bake it until it's done- the crust is fairly hard and much darker in colour than it was when you put it in the oven, and when you thump the bottom of the loaf, you get a hollow sound like that of a ripe cantaloupe. (What does a ripe cantaloupe sound like? A fresh loaf of bread!) This usually takes about 30 minutes, although it can be as long as 40 or as short as 20.

My regular weekly bread is baked in non-stick loaf pans that I ordered from King Arthur Flour catalogue about 7 years ago. Before that, I went through the cheap grocery-store loaf pans at a rate of two or three a year. When I do a specialty bread or bread for an event that needs to be baked freeform, I let it rise on these nifty Teflon sheets that I got at A Southern Season. I don't know if they're still made, but I do know that the Silpat sheets are similar. They are well worth the investment, because otherwise, your bread sticks to everything while it is rising baking, and you'll never get it on to, let alone off of, your baking stone. For a baking stone, I went to Home Depot and got four unglazed terra-cotta quarry tiles. These are just plain old terra cotta and silicone, and are perfectly safe to eat off of. They cost about 77¢ each, instead of the \$15 or so for a pizza stone. I've even used them in my wood-smoker, which makes them smoke-glazed and less sticky. I also have a bread-paddle, also called a pizza-peel, that I use to get the dough into the oven onto the tiles.

After you've baked the bread, take it out of the oven and let it cool down. Even this is fraught with controversy and multiple methods, etc. For a crisp, chewy crust, let your bread cool with air flow on all sides, uncovered and away from drafts (a cooling rack is great for this). If you've done it right, it should crack (you'll hear it) about a minute after you take it out of the oven. This method gives you very yummy bread that needs to be eaten that day, because it really can't be stored at all. For a soft crust, and for bread that freezes and even refrigerates quite well, wrap the bread up in a non-terrycloth kitchen towel and put it into a plastic bag, such as a grocery bag. Put it on the cooling rack, with air flow to all sides. Leave it alone until it is completely cool, and you will notice that the loaf is mostly dry while the towel and the inside of the plastic bag are quite wet. Take the loaf out of the bag and unwrap it. Put it in a clean, dry bag and put it in the freezer, and hang up the other bag to dry it out. To thaw the bread, you can put it into the refrigerator overnight, or out on the counter for about 5-6 hours. The bread you'll eat at lunch today was made by this method.

But Bryn, you say, we've read this whole paper, and there isn't a recipe! We want a regular recipe with the ingredients list followed by the instructions. OK, here it is.

- 1 packet (or tablespoon) of dried yeast
- ¼ c. water at 105°-110°F
- 1 c. water
- 3-5 c. bread flour
- 1 tsp. Salt

Put the yeast in the water, and let it proof for about 15 minutes. Then mix 3 c. of the flour and the salt together and pour in the yeast and the rest of the water. Stir it for a while until it turns from glop into dough. Add more flour if needed, in about ¼ c. increments, or add more water if needed, in about ¼ c. increments. Once the dough starts to cling together and clean the side of the bowl, scrape it out onto your prepared surface. Knead it for a while, until it is smooth like the inside of your wrist. Put it in a warm place and leave it alone for a while, until doubled in size, around an hour to an hour and a half. Punch it down, and knead it some more. Shape it and put it to rise again, until it is double in size. Bake it at 350°F for 25 minutes or until hollow-sounding when thumped. Cool it on a cooling rack. Eat and enjoy!

Bibliography:

Corriher, Shirley O. *CookWise: the hows and whys of successful cooking*. William Morrow and Company, New York City, NY. ©1997.
Renfrow, Cindy. *Take a Thousand Eggs or More Vol. II*. Published by the author. ©1990.

Other useful books:

Assire, Jérôme. *The Book of Bread*. Translated from the French by David Radzinowicz Howell. Flammarion, Paris. ©1996.
Sunset Books *Breads Step by Step Techniques*. Editor Elizabeth L. Hogan. Lane Publishing Co. Menlo Park, California. ©1984.

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<http://www.kingarthurfLOUR.com/cgi-bin/start/ahome/main.html>
<http://www.godecooking.com/>
http://home.earthlink.net/~brynsmith/Bakery_proposal.htm - a plug for my bakery idea.
<http://home.earthlink.net/~brynsmith/> - my website. This document is there along with my other SCA writings.

Email and phone:

brynpbydd@earthlink.net 919-933-0291 – I do email and phone bread technical support. If you have a problem with your bread, call me!

Viking Names, Continued from cover page

Herjolf	Hermund	Hjalti	Hord	Hoskuld
Hrapp	Hrut	Hunbogi	Ingjald	Isleif
Kalf	Kari	Ketil	Kjartan (this person was named after an Irishman Myrkjartan)	
Knut	Kolbein	Koll	Kotkel	Lambi
Magnus (isn't this Latin for "great?" why is a Norwegian using it?)				Odd
Olaf (seems like a popular name; Olof seems to be the female version)				Orm
Orn	Ornolf	Ospak	Osvif	Ottar (is this a variation of Otr, meaning otter?)
Rognvald	Runolf	Snorri	Stein	Steinthor
Stigandi	Sumarlidi	Svein	Sverting	Thangbrand
Thorarin (this name seems to be used by men and women)			Thorbjorg	Thorbjorn
Thord (female version seems to be Thordis)			Thorbrand	Thorfinn (female version is Thorfinna)
Thorgils	Thorgrim	Thorhalla (Thor's hall?)		Thorkel
Thorleik	Thorolf	Thorstein (Thor's stone)		Thorunn (female name)
Thorvald (Thor's forest)		Torrad	Vandrad	Vermund

Hrafnkel's Saga includes the following names (repeats from above are not listed):

Aki	Asbjorn	Audun	Bjarni
Broddi	Eirik	Eystein	Halli
Hrolf	Ivar	Oddbjorg	Oddny
Sam (in modern Danish this means "same" but I don't know what it means in Old Norse)			
Sighvat	Sigurd	Skapti	Starri
Steingrim	Ulf (means "wolf", as in Svein Ulfsson, King of Denmark in 11th century)		

Surnames:

As mentioned, most surnames were patronymic, in that they referred to your father or, in some cases, your mother if she was famous. There are other, "nickname" type surnames. Some examples are listed below. Note that you couldn't use these as printed; you'd have to change the given name or otherwise make them different. There are a huge variety of possible surnames, but the ones listed below should give you a feel for the kinds of things actually used.

- An the White (Laxdaela Saga)
- An the Black (brother of An the White; Laxdaela Saga)
- Ari the Learned (Laxdaela Saga)
- Asgeir the Hot-Headed (Laxdaela Saga)
- Beinir the Strong (Laxdaela Saga)
- Bjorn the Easterner (Laxdaela Saga; emigrated from Norway)
- Eyvind of the Uplands (to differentiate him from other Eyvinds)
- Hallfred the Troublesome-Poet (Laxdaela Saga; this name's story is interesting)
- Harald Bluetooth (King of Denmark; bad oral hygiene?)
- Harald Fine-Hair (King of Norway in 8th century)
- Hreider Thorgrimmsson the Fool (Hrafnakel's saga)
- Ketil Flat-Nose (Laxdaela Saga)
- Olaf the Saint (King of Norway)
- Olaf the Peacock (Laxdaela Saga)
- Sigurd Sow (ruler of Ringerike and father of Harald Hardradi; I don't know what the surname means)
- Snorri the Priest (lived in 9th-10th century Norway)
- Starri of Goddale (Hrafnakel's saga; Goddale is a place in Norway)
- Svein of Lyrgja (Hrafnakel's saga; Lyrgja is/was in Norway)
- Thorhall Ale-Hood (he was a brewer by trade; Hrafnakel's saga)
- Thorir England-Trader (trade...plunder...it's all the same to Vikings)
- Thorstein the Staff-Struck (Hrafnakel's saga; his rival hit him with a stick during a horse-fight and then gave him this name when he didn't fight back)
- Thorstein the Red (Laxdaela Saga)
- William the Conqueror (11th century king)

You get the idea. I hope this helps you get started.
In Service,
Danr Bjornsson

Windmasters' Hill Baronial Calendar for December 2005

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 Elv Business 7:30 (AC) Kappellenberg Practice 7:00pm (NS)	2	3 Unevent
4 Attillium Practice (H) 11am (JO) Elvegast Practice 1pm (CK)	5 Kappellenberg Meeting 7:30 pm (NS)	6 Buckston Pract (5pm) Meeting (7 pm) (LM)	7 Nimenfeld Practice 7:00 pm (CC)	8 Elv Business 7:30 (AC)	9	10
11 Attillium Practice (H) 11am (JO) Elvegast Practice 1pm (CK)	12 Kappellenberg Meeting 7:30 pm (NS)	13 Buckston Pract (5pm) Meeting (7 pm) (LM) Nimenfeld meeting 7:30 pm (BB)	14 Nimenfeld Practice 7:00 pm (CC)	15 Elv Business 7:30 (AC) Attillium BusMeet 7:30pm (JO) Kappellenberg Practice 7:00pm (NS)	16	17
18 Baronial Fighter Prac Cancelled Baronial Meeting 3pm (SR) (and POTLUCK)	19 Kappellenberg Meeting 7:30 pm (NS)	20 Buckston Pract (5pm) Meeting (7 pm) (LM)	21 Nimenfeld Practice 7:00 pm (CC)	22 (No Meetings)	23	24
25 Christmas Day	26 Kappellenberg Meeting 7:30 pm (NS)	27 Buckston Pract (5pm) Meeting (7 pm) (LM) Nimenfeld meeting 7:30 pm (BB)	28 Nimenfeld Practice 7:00 pm (CC)	29 Elv Business 7:30 (AC) Kappellenberg Practice 7:00pm (NS)	30	31

CONTACTS: AC=Andrea Callicutt 919 844 4423 JO=Jay Ozment 910 868-9087
 BB= Beth Bonar 919 577 3913 LM= Leonard Martin 919 641 2201
 CC= Curtis Carrington 919 557 6222 MD= Muir Dean 919 471 2727
 CK= Coty kannon 919 859 2284 NS=Nicholas Soucy 919 225 2343
 EM= Eric Moorefield 919 831 2649 SR= Steve Riley 919 639 4531

PLEASE NOTE: This is a very basic calendar.
 A much more detailed one can be found at : <http://sca.daysofyorevents.com/calendar.htm>

Canton Seneschals

Canton of Attilium-

Seneschal: Oissene na gCeanne mac Bascinid
(Jay Ozmont) (910) 868-9087 demento at
earthlink.net. <http://www.geocities.com/canton-of-attilium>

Canton of Buckston-on-Eno-

Seneschal: Wystan Sacheverell (Leo Martin)
(910)641-2201 Immartin at dot.state.nc.us
<http://buckston.atlantia.sca.org>

Canton of Elvegast-

Seneschal: Rosalind de la Mer (Alison Stalls)
chimlette at nc.rr.com
<http://elvegast.atlantia.sca.org>

Canton of Kappellenberg-

Seneschal: Girard le Bourguignon (Nicholas Soucy) (919) 225-2343 girard at erminespot.com
<http://kappellenberg.atlantia.sca.org>

Canton of Nimenfeld-

Seneschal: Elspeth Macalpin (Beth Bonar) (919)
933-0291 elspeth at nc.rr.com.
<http://home.nc.rr.com/eogan/nimenfeld>

Baronial Champions

Champion

Lord Declan MacDockery

Courtier

Lady Rosalind de la Mer

Archer

Lord Matsuura Suetsunae

Artisan

Lady Jehanette de Provins

Bard

Lord Olivier de Bayonne

BARONIAL REGNUM

Barun-

Geoffrey Athos von Ulm
(Jeff Ulmer)
Baron at windmastershill.org

Knight Marshall

Wystan Sacheverell
(Leo Martin)
(910) 641-2201
Immartin at dot.state.nc.us

Minister of the Lists-

Zita Dominguez
Information TBA

Baronessa-

Maddelena Salutati
(Nancy Ulmer)
Baroness at windmastershill.org

Warlord-

Alixandre Le Elan Rouge
(Jerry Samouce)
Baronial Warlord
919 9895931
(hm) Jtsamouce at cs.com

Chronicler-

Dunstan Leheringmongere
(Keith Nealon)
919 678 0118
chronicler at windmasterhill.org

Seneschal-

Steafan O'Reilly
(Steve Riley)
9917 Regal Drive
Angier, NC 27501
919 639 4531
seneschal at windmastershill.org

Chirurgion-

Galen of Black Diamond
(Hank Jackson)
919 471 6104

Chancellor Minors-

Bryn y Pobydd
(Bryn Smith)
153 Winsor Circle
Chapel Hill, NC
919 933 0291
brynpobydd at earthlink.net

Exchequer-

PieroVolpe
(Dane Madsen)
919 672 8783
dane at cds.duke.edu

Quartermaster

Vacant

Waterbearing-

Lord Andreas de Caunteton
(George Condon)
(919) 304-1515 (H)
(919) 619-2601 (W/C)
scadiandreas at triad.rr.com

Chatelaine-

Livia Zanna
(Britni Newton)
919 280 2909
livia at nc.rr.com

Archery Marshal-

Manus MacDhai
(Scott Dean)
1315 Castalia Dr
Cary, NC 27513
919 462 8853
archery at windmastershill.org

Webminister-

Malcolm Beru
(Neil McCorkle)
webminister at windmastershill.org

Herald-

Danr Bjornsson
(Don Willadsen)
900 Southview Circle
Fayetteville, NC 28311
910-482-0335
(no calls after 9 PM)
danr-n-isabel (at) nc (dot) rr (dot) com

Rapier Marshal-

Christopher MacConing
919 233 0334
gworg at earthlink.net

Minister of Arts and Sciences-

Therasia Mellita
Information TBA

**The Barony of Windmasters' Hill Proudly Presents
The 31st Tourney of Ymir
Friday - Sunday, 10-12 February 2006**

Please join the [Barony of Windmasters' Hill](#) as we hone our swords and axes in preparation of Tourney Season and rejoice at the Frost Giant Ymir's taming by the coming winds of spring.

Marital Activities: The Heavy Tourney traditionally is a double-elimination list. The Rapier tourney format will be determined at a later date. Also for our younger fighters, Youth combat will be sponsored and put on by the good people of Saint Aiden.

A & S: *Best Decoration of a Viking Garment: Sponsored by Her Excellency.

*Viking Winter Accessories: Sponsored by Lady Odney Anything the Vikings would have worn to keep warm...Documentation required

*Norse person's Winter Accessories: Sponsored by Lady Odney Items of clothing or other winter gear inspired by Norse art, methods, etc..but adapted to the SCA. Documentation for the method required, but not for the actual item.

*Norse Poetry/Saga Style/Literature: Sponsored by Mistress Idonea De La Mare

Archery: There will be an archery shoot run by Manus MacDhai. For more information, please see out website.

Feasting will be sumptuous, and presented by [Mistress Clare de Crécy](#). There are limited number seats, so please reserve early.

For more information, check out the web site: <http://sca.daysofyoreevents.com/ymir.htm>

Prices

Adult Site Fee	14.00
Adult Daytrip	10.00
Adult Feast	8.00
Child (6-17) Site Fee	7.00
Child (6-17) Daytrip	5.00
Child (6-17) Feast	8.00

**NOTE: Non Members Please add 3.00
To all site fees.**

Send your paid reservations to:

April Riley, Attn: Ymir, 9917 Regal Drive, Angier, NC 27501, (919) 639-4531. Checks to be made out to the 'Barony of Windmasters' Hill/SCA Inc.'

IMPORTANT: It's helpful if you include email and/or phone number with your reservation. This allows us to contact you if any issues arise. Please make checks payable to "Barony of Windmasters' Hill/SCA, Inc." Per Baronial Financial Policy, refunds will be paid by check and issued only after the event books are closed and all reservation checks have cleared. Refund requests must be received by the Baronial Exchequer, in writing, no later than seven days after the event.

Site: [Camp Kanata](#), 13524 Camp Kanata Road, Wake Forest, NC. The site opens at 5:00 PM on Friday and closes at noon on Sunday. This is a **DRY** site. Neither camping nor pets are permitted. The site has cabins with electricity, and space heaters (one per cabin) and electric blankets are permitted. Cabin space is limited, so reserve early. (Paid reservations only.) There are also hotels within convenient distance of the site.

Directions:

From I-85: Take exit 218; go south on US 1 towards Raleigh. Take the exit for NC Hwy 98; turn right at bottom of ramp. Go 2.3 miles, then turn Right onto Camp Kanata Road, and follow to site.

From Raleigh and points South: From the I-440 Beltline take US 1 North (Capital Boulevard) out of Raleigh. Near Wake Forest, take the exit for NC Hwy 98, turning Left at the bottom of the ramp. Go 2.3 miles, then turn Right onto Camp Kanata Road, and follow to site.

Both: Follow NC Hwy 98 about 2.3 miles from intersection of NC Hwy 1 and NC Hwy 98.

Turn Right onto Camp Kanata Road. The camp will be on the Right, a little over 2 miles from NC Hwy 98.