

The Ildhafn Saga

*The Continuing Tales of the Barony of Ildhafn,
including the Canton of Cluain, in the Kingdom of
Lochac*



Spring Coronation Edition



In this Edition

- A new B&B! (page 2)
- Words from the Kings! (page 3)
- Delicious gingerbread! (page 7)
- Spectacular photography!
- Food envy!
- and more!

Our Contributors

Scribes

Mistress Christine Bess Duvant
Baron Domenego Ferrante di Aldobrando
THL Elizabeth Braythwayte
THL Elyna Delynor
Lord Gareth Robertson
King Jayne
Baroness Mærwynn æt Mædwe
THL Melissa Wijffels
King Thibault
THL Þorvaldr inn Suðreyski

Photographers

Lord Þórbjörn Bjarnylr: pages 1 (cover), 4
THL Isabel Winter: pages 2, 3, 6-8
THL Elizabeth Braythwayte: pages 10-11
Mistress Christine Bess Duvant: pages 12-13

Editorial Team

Chronicler: THL Elyna Delynor
Deputy Chronicler: Giacomina Tovani

A Reawakening

It is our honour to bring forth once more the publication of the *Ildhafn Saga*. As a relative newcomer to the SCA, and the new deputy to Elyna Delynor, it is humbling to see the gargantuan efforts so many players have gone to to see re-enactment not just survive, but thrive after our trying plague years. I am excited to be able to help showcase and celebrate the great fun and merriment that has to be had over the last few months.

En Service

Giacoma, the Philistine with a Pen



Missive from the B&B

Greetings!

It is with great pleasure We bid you all well after Spring Coronation AS. We were honoured to step up as the newest Baron and Baroness of Ildhafn at this event and were pleased to share it with all those in attendance. We could not have been more thrilled with the venue, the people and the various endeavours occurring around site. We were delighted to see so many make the journey, from distant parts of the Kingdom, to attend. To the populace who could not make it, please know you were sincerely missed.

During the heavy fighters marginalia tourney, great amusement was had by all. The spectators thoroughly enjoyed watching the fighters display their prowess, with a variety of unusual fighting implements and also their wit. The weather tempered itself somewhat, with only a couple of scattered showers, during it.



“It was good to fight in the Marginalia Tourney. Lord Thorvin’s opening address saw to it; I need not exclaim the virtues of the haddock, even for the halibut. After being nearly shivved by a bottle and chased around the list field, I saw in the second round before falling to Baron Rudiger. The passing good shot on Sir Radbot in the first round, from Ildhafn’s newest heavy combatant, showed why Lady Alice Conning joined Our Household as Our Baronial Guard.”

The Arts and Sciences entries were of a very high calibre, covering a range of abilities and experience. To see first hand the level of skill and attention to detail, demonstrated by all who entered, was inspiring and worthy of praise. It was warming to see Lady Trudy of Cluain produce a woven pouch, complete with the Baronial Lymphad. I was impressed still further by Lady Maddie of Cluain, who presented a hand dyed Mongolian arming jacket and a leather tooled archers bracer which were incredibly well crafted. Close to my heart was seeing the inclusion of her hand scripted and illuminated summaries, of her printed A&S documentation. We were most pleased, when she was later awarded a Star and Lily by the Kings.



Seated at the Kings' Table during the feast, We fondly observed many animated faces making new friends and reacquainting themselves with old ones. We also took secret delight, in seeing some of the populace mistake the lantern subtleties at the high table for real ones. At the conclusion of the feast, the Musicians graced our dancers with a measure that allowed for galliards, and surprisingly, cartwheels, along with some cheeky partner cut-ins from some lurking on the fringes.

We will always treasure witnessing the, firstly stunned, followed by, delighted faces of the recipients of the Kingdom Awards. To all those who received one, you have Our heartfelt congratulations, they were richly deserved.

A particular source of amusement for Us, was flexing Our performance muscles with the newly crowned Kings and Our Baronial Cousins from Southron Gaard. We anticipate this is just the beginning...

With the swift and sudden closing of the event; We discovered negotiating with the weather is a fickle thing. Our predecessors were so accomplished in this task, they made it look easy.

We look ahead to Summer Event AS with bright anticipation as We begin this new chapter in Our lives with you all.

In Service to the Crown

Domenego Farrante
and Mærwynn æt
Mædwe

Baron and Baroness of
Ildhafn



Some Thoughts and Reflections on Our Coronation

Unto Our most wondrous populace write King Thibault and King Jayne

We were asked to write down a few thoughts and insights into Our Coronation weekend, that has just recently passed, and are excited to share some of our favorite memories and moments with you all.

The first thought we had is about the amount of absolute joy we were able to experience alongside everyone else who attended this event. From the haddock utilized upon the heavy field, to Hunter the dog, to all of the coffee we were supplied with, and the gingerbread lanterns that were so realistic that they were mistaken for a wooden candle holder and utilized it as light for the coral singing! There were moments of wonder and awe in every moment of this event, which made the event so very special for Us. Our coronation was always going to be one of the highlight events We would ever attend, We cannot imagine a better way to have celebrated this momentous occasion.

Our second thought is that of the pitter patter of rain, and the warm cups of tea and coffee that We were generously supplied with to keep us warm. While there were some challenges that came with the rain, the warmth of the feast, the kitchen fire, and the magnificent period oven and hot water system, kept Us wonderfully warm. We were disappointed that the roses tournament was unable to occur due to the rain, but the paddling pool on the list field was greatly enjoyed.

Finally, we wanted to thank each and every individual who put such a volume of effort into Our Coronation. Every single member of the populace, from the stewards of the event, to the cooks in the kitchen, the bakers who answered all of Jayne's million questions about the oven and the bread, to those who took the field for the honor of battle and to entertain the populace, to all of the performers who sang or acted and both delighted and inspired other reactions from us, to those who took time out of the event to pass onto us all of their words of support and wisdom. Time and time again it rings true that the populace are the heart of the kingdom, and the generosity of spirit and the generosity of all, makes Our Kingdom so spectacular.

Thibault and Jayne

Kings of Lochac

Being Transgender in Ildhafn

Lord Gareth Robertson



Lord Gareth Robertson waits on Their Excellency, King Jayne, at Spring Coronation

I remember the debate, eight years ago, over whether Lochac should allow same-gender sovereigns to rule. There was discussion over the historical accuracy of the idea, but in my recollection those who were most opposed to it seemed to care little about historical accuracy: in their views, same-gender co-regents were fine, but a pair of same-gender sovereigns on the throne for half a year was “political correctness gone mad”.

Last month, I had the enormous privilege of attending on King Jayne, who is genderfluid and uses they/them pronouns, and King Thibault, at the Coronation of Lochac’s first same-gender sovereigns. I did not get much opportunity to talk with King Jayne, as Coronations are very busy events, but I wish I could have told them how much their presence and their Coronation meant to me.

It was largely due to my involvement in the S.C.A. that I realised my own gender identity as a trans man. Being unable to come out as transgender to anyone in my mundane social circles, I found that in the S.C.A. I could claim I was ‘portraying a male persona’ and most people would play along. For the first time in my life, I was treated as a boy, and I realised that I never wanted to be treated any other way.

I joined the S.C.A. eighteen years ago. I knew no other queer people, and as far as I knew I might have been the only transgender person in the Society. (As a side note, I wish that the resources available for queer people within the S.C.A. were more widely known: I was in the S.C.A. for about ten years before I heard of Clan Blue Feather, the Society’s LGBTQ+ group, and only this year learned that S.C.A.N.Z. rules declare deliberate or repeated misgendering to be bullying. The latter would have been very useful information to me.)

During the debate over same-gender sovereigns, I was told that some people even used my supposed ‘male persona’ to argue that if a same-gender pair won Crown Tourney, one of them should adopt a different-gendered persona so that there would still be ‘a King and a Queen’ on the throne. It was ridiculous, and hearing my gender identity utilised in a homophobic argument was repugnant.

But my experiences at the Coronation of Kings Jayne and Thibault showed me how much things have changed in the last eighteen years. Over the course of the Coronation weekend, I heard only one person misgender King Jayne, and that person corrected themselves immediately. I saw more blue feather motifs than I ever had before: one good gentle from Southron Gaard told me that it seems to them that, in that noble barony, every third person wears a blue feather.

This visibility of my fellow queers is powerfully influential. People who, for sixteen years, frequently failed to get my pronouns correct are finally gendering me correctly because they have encountered so many other transgender re-enactors. Some years ago, a lady from another barony told me that she found it easier to correctly gender me because she knew a young genderfluid re-enactor in her group. The more obvious and unapologetic my fellow queers are, the easier we make each other's lives, both by educating non-queers and by showing each other that the S.C.A. is a safe place to be queer.

During my time in the S.C.A., I have seen most of the re-enactors who voiced queerphobic opinions either leave the group or change their views. In the mundane world, there are still far too many queerphobes, but, in the Crescent Isles at least, the populace seems to be increasingly LGBTQ+ friendly. But it is not laws and rules that have brought this change; they are a symptom of change, not its cause. Laws do not change people's minds: other people do. Every visibly transgender person in the S.C.A. makes the Society safer for others.

Queerphobes may spout transphobic opinions in private, but can they bring themselves to openly misgender kind-hearted Lady So-And-So, whose A.&S. class they attended last week, in front of all her friends?

And so, to my fellow LGBTQ+ re-enactors, particularly the transgender ones: I offer you my deepest thanks. Your valiant visibility has changed minds; your existence makes my existence easier. To the allies who were always supportive: thank you: your support is more powerful than you can know. In a world of cruelty, you are helping to ensure the survival of vulnerable people. To the folk who were initially resistant but are now becoming more accepting: thank you: your change of heart gives me hope, something which is often frail and scant for queer people.

Anyone with an interest in history, as we re-enactors have, must know that queer people have always existed, but were sometimes invisible in their own times and may still be invisible to us today. I am beyond thrilled, and grateful, that queer people are so joyfully, freely, becoming ever more clearly visible in the Society for Creative Anachronism.

A Word from the Outgoing Caretakers



His Excellency, Sympkyn of the Moor, at Spring Coronation as the outgoing Baron

Your Soon-to-be Excellencies, I bid you Greetings and I wish you Joy on this delightful occasion. When I received the news from Their Majesties that You would be succeeding Us as Their Caretakers of Ildhafn, my heart soared with delight. This set of amazing people and these beautiful lands are very special to me. It has been a deep honour to be blessed over the years with the trust of the populace in representing them to the Crown of Lochac; and likewise the trust of Their Majesties in representing Them to their worthy subjects of Ildhafn. As I am prevented from being here in person to congratulate you, Maerwynn and Domenego, on this occasion, I send you these small tokens of my very great esteem. (Gifts are a brooch each, and a set of veil pins for the Baroness) You needn't feel obligated to wear these regularly as I did, but I ask that you keep them, knowing that they carry forward to you my ongoing support, and my faith in you both as you step into your new roles. With heartfelt best wishes for a prosperous future,
Your friend and servant, Elyna

Speech given by Mistress Christine Bess Duvant on behalf of Her Excellency, Elyna Delynor, as the outgoing Baroness

Our Awardees

A full list of Kingdom Awards presented at Spring Coronation can be found in the November edition of Pegasus.

Pelican

Alynora Brodier
Rudiger Adler

Golden Tear

Etain ingen
Choilen
Grace Thexton

Star and Lily

Maddy of Cluain
Magdalena de
Narbonne

Taillefer

Don of Ildhafn
Elizabeth Braythwayte
Glen of Ildhafn
Katherina Weyssin von
Regenspurk
William de Cameron

Award of Arms

Alice of Ildhafn
Maddy of Cluain
Trudy of Cluain

Silver Pegasus

Christine Bess Duvant
Emrys Tudur

Court Barony

Elyna Delynor
Sympkyn of the Moor

Nock

Trudy of Cluain

Cockatrice

Melissa Wijffels
Nathaniel d'Avranches

Grant of Arms

Elyna Delynor
Sympkyn of the Moor



嬌耳 (jiāo'ěr / tender ears)

The Honourable Lady Melissa Wijffels

*Awarded a Gold Bell in the Experience Category in the
Spring Coronation Arts and Sciences Contest*

The invention of dumplings is attributed to Han-era physician Zhongjing Zhang (張仲景; 150 to 219 AD) according to Chinese legend (Yuan 2016). According to this legend, Zhongjing was walking through his village in winter and saw people suffering from frostbitten ears. In response, he prepared mutton, black pepper, and “other medicinal herbs” in packets of dough shaped like ears and gave them to the villagers to heal them. To this day, dumplings are traditionally eaten at the beginning of winter to prevent ill health (Chinese Ministry of Culture 2010).

Zhongjing Zhang is considered one of the great physicians of Chinese history, who had a special interest in the negative effects of cold weather. He published an entire treatise on the subject titled Shang Han Lun (傷寒論, lit. "On Cold Damage"). The first formula in the treatise is a treatment for the damage from cold wind (quoted in Lee and Kim 2012): 桂枝加桂湯: 桂枝 五兩 去皮 芍藥 三兩 生薑 三兩 切 甘草 二兩 炙 大棗 十二枚 Gui zhi tang: five liang of guizhi (cinnamon), peeled, peony, three liang, ginger, three liang, licorice, two liang, roasted jujubes, twelve pieces

As this recipe is used regularly in Traditional Chinese Medicine, we have the advantage of knowing the specific plant species and part used. According to Huang (2014), the original recipe refers to the following ingredients:

- 桂枝 (guì zhī): Cinnamomi ramulus (cinnamon bark)
- 芍藥 (bái sháo): Paeoniae radix alba (white peony root)
- 生薑 (shēng jiāng): Zingiberis rhizoma recens (young ginger rhizome)
- 甘草 (gān cǎo): Glycyrrhizae radix (licorice root)
- 大棗 (dà zǎo): Jujubae fructus (jujube fruits)

)Redaction: To redact this recipe, I have combined folklore (mutton, black pepper and dough case) with Zhongjing Zhang's medical treatise, as one can (perhaps safely) assume that the herbs in the gui zhi tang recipe indicated for skin damage from the cold are what Zhang would have used to spice the dumplings. However, I chose to deviate from Zhang's formula by reducing the proportion of white peony root as it is intensely bitter and I wanted to enjoy the dumplings (and have them be enjoyed by others!) Additionally, the original recipe is for a tea (or "soup" in some texts) and uses far greater quantities of spices than appropriate for a single batch of dumplings, thus I recommend scaling to taste, or 'till it be enough'. As I am not aware of a contemporary recipe for dumpling dough, I have made a hot water dough from stoneground wheat flour, which was available at the time, and is used in less ancient dumpling recipes.

Dough:

3/4c water 2 c flour, plus more flour to make a springy dough
250g mutton or lamb, chopped very fine

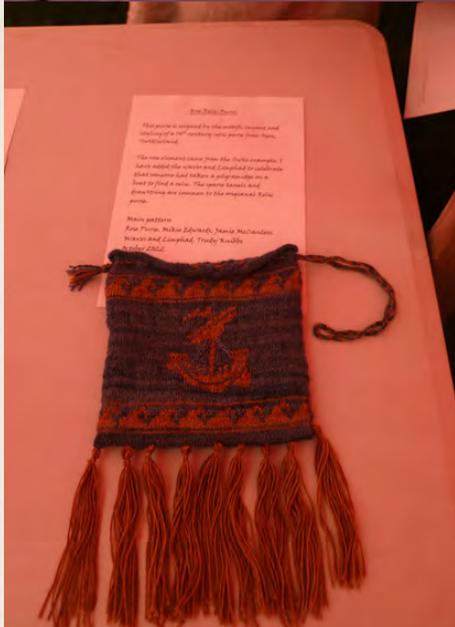
Spice mixture:

2 parts ground black pepper
5 parts cinnamon
3 parts fresh ginger, minced fine
2 parts licorice root, ground fine (remove fibres)
1 part white peony root, ground fine
12 dried jujubes, minced fine

Makes 32 (delicious) dumplings



Arts & Sciences Submissions



Coronation Feast Menu

Feast to Celebrate the Coronation of Their Majesties

Thibult I

King by right of Arms

And

Jayne I

King by Inspiration

First Remove

Longe Wortes de Pesone (Two Fifteenth Century Cookery Books(1430-1450)) (DF, GF)

Peas, Onion, Chard, Olive Oil, Saffron, Salt

Sausages, Boiled in white wine and served Cold (Scappi (1570)) (DF, GF)

Good Bolognese Sausage (Pork, Salt, Pepper (Cuoco Napoletano, Late Fifteenth Century), White wine

Olives

Bread and Butter

Second Remove

Cow Meat (Anthimus (6th Century)) (DF, GF)

Salted Smoked Beef, Leeks, White Vinegar, Fennel Seed, Honey, Wine, Pepper, Cloves

Sausages in Pottage (Ouverture de Cuisine (1604)) (DF, GF)

Bologna (Pork, Salt, Peper, Cinnamon, redwine (Ouverture de Cuisine (1604)) Apple, Onion, Redwine, cinnamon, nutmeg, sugar, salt

Guíson De Lentéjas (Lentle Stew) (Fadilat al-Jiwan fi Tayyibat al-ta 'am wa-l-alwan (13th century)) (DF, GF)

Lentels, Salt, Onion, Corriander, saffron, olive oil, vinegar

Funges (Forme of Cury (13th Century))(DF, GF)

Mushrooms, Leek,, Vegetable Stock, Saffron, Salt

Tarte of Spinage (Proper Newe Booke (16 Century)) (GF, DF)

Spinach, Olive oil, Cinnamon, nutmeg, salt, Sugar, GF Vegan pastry

Lettuce Salad ((Platina (1475))(DF,GF)

Lettuce Mix, Salt, Oil, Vinegar, Mint, Parsley

Third Remove

Cheesecake (The Closet of Sir Kenelm Digby, Opened (1669)) (GF)

Cottage Cheese, Egg, Butter, Sugar, Cloves, Nutmeg GF Pastry

Wardonys in Syryp (Harleian MS279 (15th Century)) (GF, DF)

Pears, Sugar, Red Wine, Cinnamon, Ginger, Vinegar

Nuts and Dried Fruit

*Feast most ably designed and crafted by The Honourable
Lord Þorvaldr inn Suðreyski*

Feast Subtleties

The Honourable Lady Elizabeth Braythwayte



The subtleties for the feast were based on lanterns found in the Mary Rose and recreated by Edward Braythwayte in wood and stained glass. The original plan was to make a large version for the high table and a standard size for each of the other tables at the feast, but time pressures changed this to the three standard size lanterns that were presented to the high table.

I looked on the internet for a period recipe for the biscuit part of the lantern (to replicate wood) and found a couple of options - one was by a German nun, Hildegard von Bingen, around the year 1100, at www.historynorthampton.com and the other was cardamon almond circlets at www.insearchofgoldenpudding.com. I decided to start with the first option and found another recipe that seemed to my untrained eye to be a modern version, called Cookies of Joy and found at www.atlasobscura.com. This recipe had the addition of multiple egg yolks and honey. It held its shape well and the colour looked good when baked, but was sticky to roll and expensive to make. I decided to try a standard gingerbread recipe instead and just add the cinnamon, nutmeg and cloves for a more period taste, and this worked well.

For the glass panes I decided to have a go at sugar glass. Mistress Christine helped with the learning process for this and Master Edward made moulds from strips of copper to place onto a baking tray. The advice at www.jacksonsjob.com proved great, with step-by-step photo instructions. A meat thermometer worked for monitoring the temperature and getting it to 154°C. Although the initial results were what I wanted, moisture got back into the sugar glass over a few days and turned the pane crystalline. I tried wrapping the panes in greased baking paper, but that didn't prevent the problem. A lot of the recipes on the internet included the use of corn syrup, so I tried that and it solved the problem. The ratio I used was 2 cups sugar: 3/4 cup water: 2/3 cup corn syrup. I was able to store the panes in a tub, with baking paper separating them.



I used royal icing to stick the sugar glass panes to the gingerbread strips, with assistance from one or two people to hold the parts upright until the lid was on. I used some yellow food dye to change the royal icing from bright white, to make it less obvious. Ideally I would have got the icing the same sort of brown colour as the gingerbread, but as at least one of the people attending the event was allergic to green food colouring I didn't work out a way to do this, and in the subtle lighting of the great hall the icing wasn't too obvious anyway. We used the elasticated ear loops from disposable face masks to create a band to hold the lantern together until the icing set.

We had a bit of difficulty putting the beeswax candle through the hole in the top of the first lantern, but Ed came to the rescue and used his wood lathe to decrease the diameter of the candles so that they fitted more easily. I was thrilled that the finished lanterns didn't fall apart straight away and actually gave out more light than the real wood and glass versions!

Braythwayte Easter Pies

Mistress Christine Bess Duvant

Make a coffyn as tofore sayde; Take chese & grate it till it be enough; Take Porke till it be enough, & hakke it smal, & Eyroun y-melleyd to-gederys till it be enough, & a lytel Milke, Percely, oynons & melle hem to-gederys with gode powdours and spices of mace & gynger, and salt till it be enough, & do þerto. Take all and half harde eyren þan till it be enough ley it on þe cofynne & bake it as tofore till it be enough, & serue it forth (till it be enough).



This recipe is one we created from the left overs at Easter Weekend in 2022 at the Braithwaite Manor. It truly was a weekend of pastry experiments and PIE! And many were had and tasted. The other PIE! On the menu were a period recipe of Spinach, Ember Day tart, Apple pie and this one (there is one more but we do not speak of the hellmouth pie). We had been told that previous pie experiments that had been tried on site hadn't worked too well and we were determined to make the PIE! Work. Many happy bellies were filled and PIE! Was the star of the weekend. We dedicate this pie recipe to Ed and Bess for being the eternal graceful and kind hosts that they are, for this PIE! Would not have been possible without them, and share it now at coronation with you all.

Ingredients

Royal Pastry

- Flour
- Butter
- Water
- Egg

Pie Filling:

- Ham cut small (as much as can spare from lunch ham)
- Boiled eggs (around 4)
- Cheese half cup
- Eggs to bind 8
- Onion 3 small
- Parsley bunch
- Powdered Ginger to taste
- Powdered Nutmeg to taste
- Salt to taste
- Pepper to taste
- Egg white
- Egg yolk

Method

Prepare pastry by grating or cutting butter up and adding to flour. Make into a breadcrumb mixture. Mix the egg to mixture and then add water till it is dough. Leave to rest in a cool place till it is ready to roll out.

Preheat oven to 170 degrees C

Dice the ham into small pieces.

Cut 3 small onions into small pieces.

Mix ham and onions with 8 fresh eggs.

Grate cheese, cut parsley fine and add both of these to the ham, onion, egg mix.

Add Ginger, nutmeg, salt and pepper to the mixture (to taste)

Take pie tin and line with pastry. Cut off excess pastry Put mixture into tin till it is full.

Take left over boiled eggs from lunch, cut in half and place among the mixture in the pie tin.

Roll out a top for the pie, place on top of pie and cut off excess pastry. Join pie base and pie lid with egg white. Crimp edges. Glaze pie with egg yolk and prick holes into pie lid.

Bake in Tudor bread oven till it be done, or if you don't have access to one, for around 30-40 minutes on 170 degrees C



Ask the Seneschaunt



By day, she ably leads the Barony of Ildhafn, but did you know that she also moonlights as an advice columnist? If you have a question that you'd like to ask of the Seneschaunt, you can discreetly email chatelaine@ildhafn.sca.org.nz

Greetings Seneschaunt,

I'm so excited to find a romantic partner who is willing to give my niche hobbies a try! I've taken him to archery practice... and he blew me out of the water on the first shot. Now he keeps sending me English longbowman memes. Do I really want him to show me up at an event competition?

YIS, William Can't-Tell.

Dear William Can't-tell

This is a hard one, however, think about it this way, not only do you get brownie points for introducing him to something he loves and is good at, but also, when the Zombie apocalypse comes, you are set.

Embrace and encourage.

En Service

The Seneschaunt

Save a headache; don't sew in silk

A small PSA from the Informal Council of last-minute garb creationists

Upcoming Events

Upcoming Garbed Events

SSt Sebastians (Cluain): 24th the 26th February, Braythwayte Manor. St Sebastians is a fun, family friendly, medieval camping event. There will be music, singing, feasting, competitions, armed combat, archery, lots of games, classes covering various medieval arts and crafts, pageantry and of course - excellent company!

The event is fully catered with all food included in the event fee. Booking from on the Cluain Website

If the weather gods promise to wash Braythwayte Manor on the weekend of the event then the event will be postponed until the following weekend 3rd to 5th March.

Event fees:

Adult (16+): Full event \$70 (or \$35 for up to 24 hours)

Child (5 to 15): Full event \$35 (or \$20 for up to 24 hours)

Under 5s free.

Contact steward@cluain.lochac.sca.org for more info

Regular Plain Clothes Gatherings = Ildhafn

Archery: Practice every other Sunday at 11am (weather permitting). Private venue in Glendene, West Auckland, Contact: archery@ildhafn.lochac.sca.org

Armoured (Heavy): Currently on hiatus due to injury. Will restart in the new year. Contact: marshal@ildhafn.lochac.sca.org

Rapier: Practice every Tuesday at Highland Park, and Wednesday at Waikino. Contact: rapier@ildhafn.lochac.sca.org

Regular Plain Clothes Gatherings = Cluain

Hasiltude: Hastilude typically includes a pot luck dinner, fighters training (numbers allowing), and other various activities, as per attendees. ie dancing, fencing, kids boffer and a variety of medieval crafts. Bring a craft along and join us for some making, chatting and eating! 3rd Saturday of every month (Garbed event permitting). Contact: chatelaine@cluain.sca.org.nz

Fighters Practice (Heavy): every Wednesday night arriving from 5:30 pm. on Lake Domain drive near the hockey grounds - Innes Common. Contact: marshal@cluain.sca.org

Archery: 3rd Sunday of the Month at 1pm. Garb preferred but optional. The Wulfing's Butts, Kihiki. Contact: archers@cluain.sca.org.nz

Regular Plain Clothes Gatherings = Hareby

Archery: Practice most Saturdays 3pm to 5pm (weather permitting). Private address in Springs Flat, Whangarei. Contact Lady Glenn.

Group Contacts

Ildhafn

Check the Ildhafn website calendar to confirm specific dates & details:

<https://ildhafn.lochac.sca.org/calendar>

Stay in touch on Facebook: [https:// www.facebook.com/groups/ildhafn/](https://www.facebook.com/groups/ildhafn/)

Follow us on Instagram: https://www.instagram.com/ildhafn_barony_of_lochac

All other Ildhafn contacts: <https://ildhafn.lochac.sca.org/contacts>

Cluain

Check the Cluain website calendar to confirm specific dates & details:

<https://cluain.lochac.sca.org/calendar>

Stay in touch on Facebook: <https://www.facebook.com/groups/cluainvillagegreen>

All other Cluain contacts: <https://cluain.lochac.sca.org/node/5>



Current Committee

Baron and Baroness:

Baron Domenego Ferrante di Aldobrando and Baroness Mærwynn æt Mædwe

Ildhafn

Seneschal: Mistress Christine Bess Duvant

Reeve: Baron Domenego Ferrante di Aldobrando

Herald: Lady Etain ingen Choilein

Arts and Sciences: THL Isabel Winter

Marshal: Master Emrys Tudr

Rapier Marshal: Master Emrys Tudr

Captain of Archers: Lord Ahmed

Webwright: Mistress Aveline Goupil

Chronicler: THL Elyna Delynor

Chatelaine: Lady Giacomina Tovani

Quartermaster: THL Elyna Delynor

Cluain

Seneschal: Master Rudiger Adler

Reeve: THL Elizabeth Braythwayte

Herald: Baron Domenego Ferrante di Aldobrando

Arts and Sciences: -

Marshal: Master Rudiger Adler

Captain of Archers: Lord Geoffrey de Wulf

Webwright: THL Melissa Wijffels

Chatelaine: Lady Florence of Knightsbridge

Quartermaster: Master Edward Braythwayte