

# *The Salamander*

Newsletter of the Barony of Bhakail  
January 2023 A.S. LVII



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## Calendar of Upcoming Events

The following are events scheduled in the Southern Region of the East Kingdom and other selected events. For a complete list of upcoming East Kingdom events and further information, visit <https://www.eastkingdom.org/events/>

January 28, 2023 (Saturday)	At the Sign of the Wolf, Raven, and Winged Cat	Barony of Bhakail - Philadelphia, PA
February 4, 2023 (Saturday)	East Kingdom Bardic Champions	Shire of Hartshorn-dale - Douglassville, PA
February 11, 2023 (Saturday)	Imbolc Schola	Barony of Settmour Swamp - Madison, NJ
March 4, 2023 (Saturday)	Nova Schola	Shire of Hartshorn-dale - Collegeville, PA
March 25, 2023 (Saturday)	Mudthaw	Barony of Settmour Swamp - Hackettstown, NJ
April 1, 2023 (Saturday)	The Coronation of Brennan and Caoilfhionn	Shire of Quintavia - Worcester, MA
April 16, 2023 (Saturday)	Service Schola	Barony of Carillion - South River, NJ

## Current Schedule of Bhakail Practices, Socials, and Meetings

For further details, visit: <https://bhakail.eastkingdom.org/wordpress/index.php/calendar/>

Event	Time and Day	Location	Contact
Thrown Weapons Practice	Practices will resume in Spring 2023 as weather permits. Contact <a href="#">Mikael melrakki</a> or <a href="#">Maryna Borowska</a> , or join the <a href="#">Bhakail Projectile Practices</a> group on Facebook for updates.		
Target Archery Practice			
Business Meeting	2nd Tuesdays of the month	<a href="https://meet.google.com/gpf-gerd-ikj">https://meet.google.com/gpf-gerd-ikj</a>	<a href="#">Mael Eoin mac Echuidh</a>
Baronial Social	Tuesdays, 7:00-9:00pm	Morton, PA. For address, email <a href="mailto:166054@members.eastkingdom.org">166054@members.eastkingdom.org</a>	<a href="#">Mael Eoin mac Echuidh</a>
Fencing Practice	Fencing practice is currently on hiatus due to lack of a location. If you have a lead on a potential practice location, please contact Melchior.		<a href="#">Melchior Kriebel</a>
Armored Combat Practice	Thursdays, 7:00-9:30pm	Indoor practices, alternating weekly between Ultimate Archery in Maple Shade NJ and Lonnie Young Recreation Center in Philadelphia.	<a href="#">Motte Machefalter</a>

Cover photo by Ellyn Grene, used by permission.

# Bhakail Tavern - At the Sign of the Wolf, Raven, and Winged Cat

**B**hakail Tavern, the event you know and love, is January 28th at the German Society of Pennsylvania (611 Spring Garden Street, Philadelphia, PA 19123).

- ❖ **Registrations will not be accepted at the door**, as the event is now sold out.
- ❖ **Volunteers are sought to help with event clean-up!** We need folks to assist with cleaning and resets throughout the event. Volunteers for a closing crew to help speed up breakdown and cleanup of the site are a priority, as there will be no outside cleaning crew to assist. Email Margarete la Gantiere at [254471@members.eastkingdom.org](mailto:254471@members.eastkingdom.org) to volunteer!

## Tentative Schedule

11:00 am	Site Opens
12:00 pm	Rolling Dayboard opens
12:30 pm	Gaming Championship begins
2:30 pm	Bardic Championship begins
5:00 pm	Baronial Court
6:00 pm	Post Court Revelry
7:30 pm	Site clean-up begins
8:00 pm	Site closes

## Dayboard Menu - Prepared by Brian Beedon

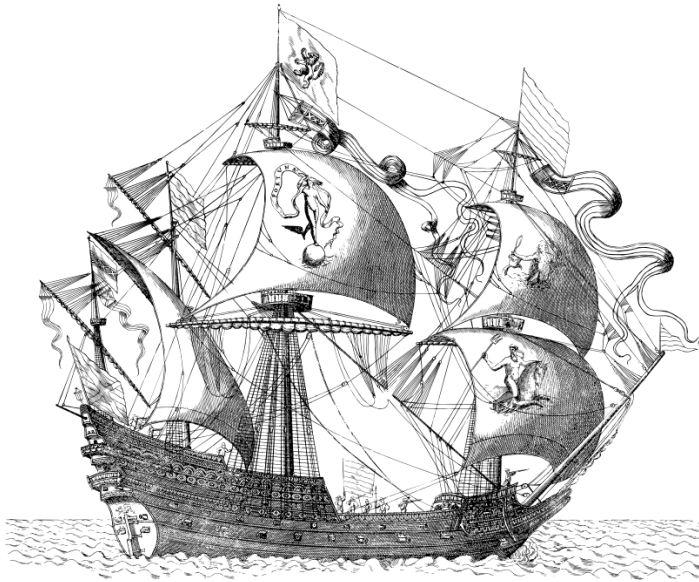
- Bao Buns with Chicken, Pork, and Vegetable Fillings
- Apple Beef and Barley Soup
- Curry Chickpea Soup
- Roasted Turnip and Beet Rounds with herbed cheese
- Charcuterie Board & Crudit 
- Baba Ghanoush
- White bean hummus,
- Black bean hummus
- Lemon Poppy Seed Cakes and Sesame Berry Olive Oil Cakes with Cream Cheese Drizzle.

Donations of breads, crackers or flatbreads, both gluten and gluten free, are welcome!

Scan or click below  
to visit the East Kingdom Event Calendar event page  
for further details and the latest information:



## Baronial Bardic and Gaming Championships at Tavern



**B**atten your hatches and brace for the salt air! The Bardic Championship theme is announced! For our listening pleasure, the Champion Aiden requests performances be related to sea faring and oceanic adventures, be they epic, poetic, lyrical, or magical!

**G**ames. An integral part of all cultures and are one of the oldest forms of human social interaction. Chance. Tactics. Logic. Stamina. Intrigued? Then amidst the drinks and the food and the bards, we shall use our intellect, our logic, our gut feeling, our cunning, and our competitive spirit to compete among games of ancient and medieval construct and, ultimately, declare this year's Barony of Bhakail Gaming Champion. While games will be available throughout the event, our competition shall be, in the initial hour, an exploration of some of our favorite medieval games. Each win shall earn the competitor points. At the end of the hour, the two contestants with the highest point total shall be subjected to a final hour of contest in a game to be named later. The winner, by success, by resignation, or by time limit, shall be our Champion! Oh, and, to be the best, you must beat the best. Taichleach Eoganacht, your current gaming champion, will be present and participating (though cannot remain Champion). Your wins against me shall be memorialized in song and celebrated in drink! If you can.



## Arts & Sciences Opportunities - Scolastica Caparelli

There are A&S opportunities at the following local events:

- ❖ January 28, 2023: Sign of the Wolf, Raven and Winged Cat, Barony of Bhakail, Philadelphia PA
  - Gaming Champion and Bardic Competition
- ❖ February 4, 2023: East Kingdom Bardic Championships, Shire of Hartshorn-Dale, Douglassville, PA
  - Bardic Competition and Largess Challenge.
- ❖ February 11, 2023: Imbolc Schola, Barony of Settmour Swamp, Madison, NJ
  - A day of classes on many subjects from service to A&S, as well as dance.
- ❖ March 4, 2023: Nova Schola in Shire of Hartshorn-Dale, Collegeville, PA
  - A day of classes and learning geared toward newcomers.
  - If you are interested in teaching a class at Nova Schola please contact Alison Wodehalle, [148153@members.eastkingdom.org](mailto:148153@members.eastkingdom.org).
- ❖ March 4, 2023: East Kingdom Arts & Sciences Championship competition! This year in Laval Quebec!
  - This year's competition will again be a hybrid format of online displays and in person competition. The first round of the competition will take place completely online, and any finalists who do not feel comfortable traveling to the in-person Arts and Sciences Championship event on March 4th can participate in the finals virtually as well.
  - The registration deadline for entrants, displays, and judges has been extended to Monday, January 30th at 11:59 pm. This gives Eastern artisans another week to register
  - For more information please read about it on the Kingdom MOAS website: <https://moas.eastkingdom.org/displays-competitions/crowns-as-champions/>
- ❖ March 25, 2023 Mudthaw in Settmour Swamp, Hackettstown NJ
  - A&S Display/Competition: Calling all artisans! We invite you to display a collection of 1-3 items relating to your first sea-voyage of spring. Maybe you're going a-viking, maybe to visit relatives in Jorvik, maybe you'll travel the river-roads all the way to great Miklagard. The winner will be judged on their tale as much as their artifacts.
- ❖ April 16, 2023: Service Schola in the Barony of Carillion, South River, NJ
  - Classes on various volunteer positions in society.

If you have any A&S interests that you would like to explore, need help researching something, or are looking for resources feel free to email me at [MOAS@bhakail.eastkingdom.org](mailto:MOAS@bhakail.eastkingdom.org). I also would love to see what you are working on! Please send me pictures of your projects!

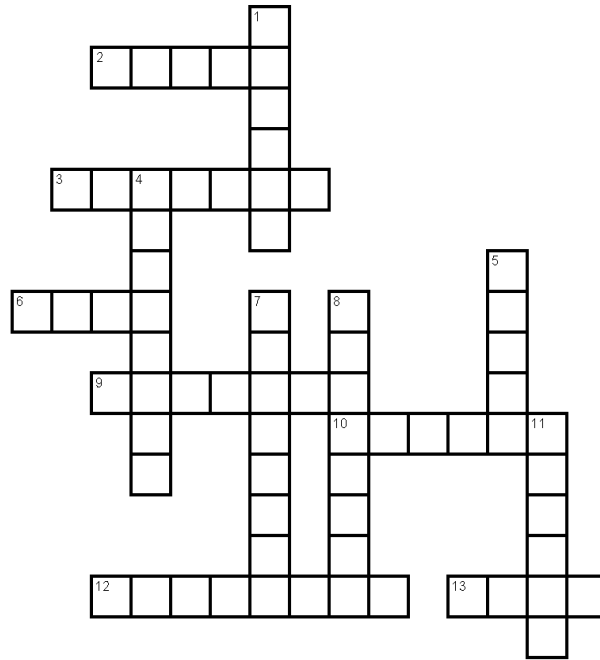


# Puzzle Page - Rowen Cloteworthy

## Medieval Spices

### WORD BANK:

Cinnamon  
Clove  
Ginger  
Mace  
Marjoram  
Nutmeg  
Parsley  
Pepper  
Rosemary  
Saffron  
Sage  
Tarragon  
Thyme



### ACROSS:

2. A dried herb with a woody stem and tiny leaves from an aromatic perennial evergreen, indigenous to the Mediterranean. May have first been cultivated in the Levant. Ancient Egyptians used it in embalming. Ancient Greeks used it in baths and as incense, believing it brought courage. Spread through Europe by the Romans who used it to purify their rooms and "give an aromatic flavor to cheese and liqueurs". In the European Middle Ages, the herb was placed beneath pillows to aid sleep and ward off nightmares. A common component of bouquet garni and herbes de Provence.

3. A bright green flowering plant native to the central and eastern Mediterranean. Believed to have originally been grown in Sardinia and cultivated around the 3rd century BCE. First cultivated in Britain in 1548, though literary evidence suggests it was used in England in the Middle Ages, as early as the Anglo-Saxon period. The name comes from a merger of Old English "petersilie" and Old French "peresil", via Latin, via a Greek word meaning "rock celery".

6. Made from the reddish covering or aril of the nutmeg seed. Similar to nutmeg in flavor but less sweet and more delicate. Dried pieces are flat, smooth, horn-like, and brittle, about 1-1/2" long.

9. Derived from the flower of a crocus, the stigma is dried as threads. Imparts a rich golden hue to dishes. Origin is unknown, though modern-day Iran, Greece, and Mesopotamia have all been suggested, as early as the Bronze Age. Detailed in a 7th century BCE Assyrian botanical list. The Romans carried this spice to Gaul and the spice returned to France in the 8th century CE with the Moors and again with the Avignon papacy in the 14th century CE. The 14th-century Black Death caused demand for medicaments with this spice to peak, and Europe imported large quantities of threads via Venetian and Genoan ships from southern and Mediterranean lands such as Rhodes. The theft of one such shipment by noblemen sparked the fourteen-week-long Saffron War. The high value of it is because of labor-intensive harvesting methods, which require some 440,000 hand-picked saffron stigmas per kilogram (200,000 stigmas/lb) – equivalently, 150,000 crocus flowers per kilogram (70,000 flowers/lb)

10. Made from grinding a seed of a dark-leaved evergreen tree that produces a warm, slightly sweet taste. First found in eastern Indonesia, the spice came to India in the 6th century CE, then further west to Constantinople. By the 13th century, Arab traders had pinpointed the origin of the spice to the Indonesian islands, but kept this location a secret from European traders.

12. Another perennial herb, the French variety is one of the four "fines herbes" used in cooking. Has a flavor and odor profile reminiscent of anise. The French variety is sterile and can't be grown from seeds. It is grown by root division.

13. Greenish-grey leaves of a perennial evergreen shrub and a member of the mint family with a savory slightly peppery flavor. Native to the Mediterranean, the

Romans referred to it as the "holy herb" and employed it in religious rituals. Charlemagne recommended the plant for cultivation in the early Middle Ages. Has long had a reputation for healing properties. "Le Menagier de Paris" (1393), in addition to recommending it in a cold soup and a sauce for poultry, recommends infusion of the leaves for washing hands at table.

### DOWN:

1. The fruit of a perennial woody flowering vine originally native to South or Southeast Asia. Known in Indian cooking since at least 2000 BCE. So valuable that it was used as collateral or currency in postclassical Europe. Alaric, king of the Visigoths, included 3,000 pounds of pepper as part of the ransom he demanded from Rome when he besieged the city in the fifth century. Its exorbitant price during the Middle Ages – and the monopoly on the trade held by Italy – was one of the inducements that led the Portuguese to seek a sea route to India.

4. Needles from an aromatic shrub native to the Mediterranean. First mentioned in a cuneiform stone tablet circa 5000 BCE. Its first appearance in England is unknown, though probably brought with the Romans when they invaded in the 1st century. The first recorded instance is credited to Charlemagne in the 8th century CE when he ordered it grown in monastic gardens and farms. Found in most herbal texts by the 14th century and widely used for culinary and medicinal purposes.

5. Aromatic flower buds of a tree. The word in this form first found in English in the 15th century CE from the Latin "clavus" meaning nail. Originally only found on the "Spice Islands" in eastern Indonesia, they have been found in a burned house in Syria dated to 1720 BCE and reached Rome in the 1st century CE.

7. A perennial herb with sweet pine and citrus flavors. Indigenous to the Mediterranean, the Arabian Peninsula, and the Levant. Known to the ancient Greeks and Romans as a symbol of happiness. The Greeks believed it was created by Aphrodite and the Romans believed increased lifespan. Used by Hippocrates as an antiseptic.

8. Inner bark from several tree species with a strong, spicy flavor. The word has been in English since the 15th century. Early Modern English used the word "canel", derived from the Latin for "tube". Imported to Egypt as early as 2000 BCE. The first Greek reference is in a poem by Sappho in the 7th century BCE. According to Pliny the Elder, a Roman pound's worth (11.5 oz) cost up to 1,500 denarii, the wage of fifty months' labor.

11. The rootstalk of a flowering plant. First found in English in the mid-14th century and in Old English before that. Originally from Maritime Southeast Asia. A cultigen, meaning it has been deliberately bred and did not exist in a wild state. After making its way to India, it was written about in China as early as 475 BCE. It was carried by traders into the Middle East and Mediterranean by the 1st century CE. In 14th century England, a pound of this root cost as much as a sheep.

(Game designed by Rowen Cloteworthy, used by permission.)

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