

VOX

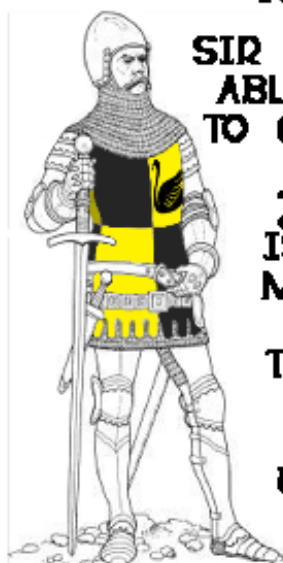


Cover Photo Credit To: Ghislaine d'Auxerre.

CYNAGUAE

**The Newsletter for the Principality of Cynagua, Kingdom of
the West—May Coronet (2017)**

HEED THE CALL OF THE CYNAGUANS BLACK GUARD VOLUNTEERS FOR WAR ARE WANTED!



**SIR SWAN IS LOOKING FOR
ABLE-BODIED CYNAGUANS
TO COME NOW AND FIGHT
FOR YOUR LAND
YOUR PRINCIPALITY
IS READY FOR MORE
MEN AND WOMEN TO
JOIN THE CAUSE
THOSE WHO ANSWER
THE CALL OF
THE BLACK GUARD
WILL LIVE FOREVER
IN THE HISTORIES
OF WAR.**

**KNIGHTS, FOOT SOLDIERS, ARCHERS
PIKE MEN AND OTHERS..**

**IF YOU CANNOT FIGHT YOU WILL
BE TRAINED TO FIGHT AS ANY OF
THE ABOVE OR OTHERS. RICHES,
HOMES, STEEDS, WEAPONS AND
ARMOR ARE LIKELY TO BE GIVEN
TO VETERANS.**

**ARE YOU WILLING TO JOIN THE CAUSE?
TALK TO A COMMANDER OR HIGHER TODAY!**

HELP WANTED

This is a list of Officers who need a deputy or a successor. Please consider volunteering; it's a lot of fun and a great way to keep Our Principality going. Please Contact the Officers directly for more information details on how to contact them can be found in regnum at the back of the Vox.

Arts & Sciences: Deputy

Chronicler: Deputy

Constable: Successor/Deputy

Copper Spoon: Successor ASAP

Lists: Deputy/Successor

Minister of the Bow: Successor/Deputy

Seneschal: Deputy

Regalia: Deputy

Youth Point Minister: Successor/Deputy ASAP

Needleworker's Guild: Successor/Deputy (see Michaela or Clarice for details)



From the Prince and Princess of Cynagua

Greetings unto Cynagua,

We welcome you to our Coronet tourney. Saturday will be filled with games and classes on the Eric, followed by a large potluck. We would love it if everyone would join us and bring a dish to share. Then please join us for an evening of fun, dancing and merry making at the Casbah. Our gracious List Mistress has agreed to open the lists on Saturday afternoon for two hours, then reopen on Sunday at 8:00 am and close at 10:00 am sharp. Sunday shall be the day of the Coronet Tourney. Starting with fourth round you may not repeat the same weapon style two rounds in a row. This is to encourage fighters to use more than just one style of fighting. Roses will start at this time for both Heavy and Rapier fighters. After we have Congratulated Our Heirs and finished evening court we then shall hold the Bard of Cynagua competition. Monday we will be holding the Princess's Tea; please bring goodies of all kinds to share. Please come and enjoy the tea and witness the Lord Defender Tourney with Their Highnesses.

In service to Cynagua,

Raven and Brenna Prince and Princess of Cynagua

From the Sable Swan Scribe

Greetings to the populace of Cynagua,

I am happy to announce that the College of Cynaguan Scribes will kick off this weekend. Yes your scribes are active and waiting to help you get scrolls.

I would like to have a scribal meet and greet on Saturday afternoon. Please listen for the heralds shout as to place and time. This is for everyone interested in learning about scrolls and scribing, a fan of the scribal arts, or want info about getting a scroll.

Moira O'Connor
Sable Swan Scribe





From The Arts & Sciences Minister

Hi all!

Have you been Arting? Remember investiture is coming soon. Because it is populous vote, we will not be doing performances. If you do not want to do documentation, there is a form you can fill out! You can find it here:

http://goldenrivers.westkingdom.org/gr_site/as.html

For the Primary competitions documentation or the form is required. Just do it! Tell us all about your project. If you are having something you want to enter, but don't want to do documentation or fill out the form, there is a secondary competition you can enter, even if you are not from Cynagua, and there is a prize. All entries will be given a token. Cool bag for winners of the primary competition.

- **Arts:** Needles – Must use a needle – a thin and pointy tool – in its construction. Make sure to say what kind of needle and how it was used.
- **Science:** Tools – Re-create a tool used during the middle ages. This is an interactive display; the tool needs to be able to be used by the populous, in the correct manner in the display. We just had our first play day here in Sacramento, lots of fun, we dyed wit rose madder, turmeric and oak. Next time we will batik and try for cotton banners. If you want to see a certain workshop, contact me and I will see what we can do.

Your friendly neighborhood A&S Minister and Lumen
Linnet Hatfield

From The Chatelaine

Newcomer's First Garb Program

Our local chatelaines and seneschals have been doing an amazing job recruiting and we have an influx of new folks coming in to our Principality. I want to make sure that our newcomers are aware of our wonderful Gold Key loaner garb program as well as an opportunity to have a piece of new garb that is their very own.

To honor the work I have seen done by our current Prince and Princess, who have been gifting our newcomers with basic equipment to start off their SCA journey, I created the First Garb Program to make sure that each person who comes to play in our fair Cynagua has a piece of garb that fits them and that they do not have to worry about returning.

The First Garb program aims to supply one basic and versatile garb piece, the T-Tunic, to each new member. These tunics are gender-neutral and can be paired with a basic skirt, gown or pants. It is a very simple garment that can be embellished as desired by the recipient. (Trim is expensive so I do not offer it on the tunics unless someone has kindly donated it). As we are just getting this rolling we are helping any member who has joined within the past two years who does not have garb of their own yet.

I have made tunics for several new members already and folks have been kindly donating fabric to the cause. Seeing the program take off so quickly has been exciting but one hurdle we are currently running in to is Cynagua ranges far and wide but I am not able to service members who are more than a 40 minute drive from the Golden Rivers (Sacramento Valley) area.

I am compiling a list of those willing to volunteer a bit of time to sew basic tunics for new members. Eventually I hope to see each local group with a contact to help with the First Garb program. If you are willing to help, I will find a way to get donated material to you. Pictures of your donated work shared on our “Principality of Cynagua” FaceBook group would be especially welcomed and encouraged! This would also be an excellent point of contact for a newcomer to make the acquaintance of established members in their area in a casual and relaxed setting. A little bit of kindness shown to a new member can set the tone for an entire lifetime of participation.

If you are willing to help or need to arrange for your First Tunic please contact me at chatelaine@cynagua.westkingdom.org.

In Service,
Lady Sunwolf Naran Chinua



From the Minister of the Bow

Unto Their Royal Highnesses and the populace of Cynagua, does Lady Brigid O' Connor, Minister of the Bow, send her greetings.

In the spirit of competition and spring we have several things planned for the Archery range this Coronet weekend. Saturday is our competition day. We invite the populace to come shoot Royal Rounds, our Golf seasonal shoot and enjoy open shooting. All are welcome, there will be plenty of time to come try shooting if you are new and hone your skill for our returning archers. Sunday we will be celebrating Spring with a Flower Pot Shot novelty shoot, Ring shoot and the Cynagua Archery Champion will take on all comers in the Hearts Duel Challenge. There is a Target Marshall class scheduled for Saturday and we will be training Target Archery Marshalls all weekend. If you are interested please stop by and see what we are doing. I am actively looking for a replacement deputy. Please let me know if you are interested.

Best Wishes,

Lady Brigid

Cynagua Minister of the Bow



UPCOMING EVENTS

JULY INVESTITURE

Their Highnesses, Raven of Drachenheim and Brenna Bethan, wish to invite the populace to come and bear witness the Investiture of Their Heirs, the Lord and Lady of the Swan. Activities planned include a fantastic Norse feast for our new royalty, as well as a Copper Spoon competition and an Arts and Sciences Competition.

The Norse inspired Feast will be cooked by Lord Angus Tyresson. Angus would also like to open up the Kitchen to four teenagers who are interested in cooking, 13 and up. Please contact him for more information.

A & S Information: It will be a populous vote and needs to be displayed, so no performances.

Arts: Needles – Must use a needle – a thin and pointy tool – in its construction. Make sure to say what kind of needle and how it was used.

Science: Tools – Re-create a tool used during the middle ages. This is an interactive display; the tool needs to be able to be used by the populous, in the correct manner in the display. Please bring entries to A&S table by 11 am. Judging will be throughout the day. The winner will be announced during the first court of their incoming Highnesses. If you have any questions contact Lady Linnet Hatfield.

Copper Spoon Information: "a dish to cool the humours"- Any SCA time period, any known culture. As always, while you don't need documentation to enter, you'll be forfeiting those points (1/6th of the total) if you don't provide any...

More information on the feast and other activities will be forthcoming!

Autocrat: Finna Kottr Godormsdottir (Ileah Dotson)/ (530) 391-6271/ email: finna.kottr@gmail.com

Feastocrat: Lord Angus Tyresson/ (916) 7352626/ email: angustyresson@gmail.com

Stanislaus County Agricultural Center (3800 Cornucopia Way, Modesto CA 95358)

3800 Cornucopia Way 95358 Modesto, CA

Start Time: Site opens at 9am and closes at 11pm. If you show up before 9am, be prepared to help set up.

Site Fee: Adult Event Registration: \$25. Adult member discount \$20. Children (10 -17) \$10. Children (5-9) \$5. Children under 5 Free. Family Cap \$50

Feast Fee: Feast will be \$15 per person, this does not include your site fee. Feast tickets will be available through the Exchequer, Edmond of Surrey or contact on Facebook (Kris Gulliver). Tickets will be sold in advance, and are available by sending checks made out to 'SCA, Inc, Principality of Cynagua'— send your money in now to reserve your seat. Please also include a valid e-mail address with your information when purchasing Feast tickets.

Directions:

From Bay Area/West: Take your best route to I-580 East towards Stockton/Livermore. Keep left onto I-205 E toward Tracy/Stockton. Take ramp onto I-5 N. Take exit #461/CA-120/Manteca/Sonora onto CA-120 E. Take the CA-99 S/Modesto/Fresno exit onto CA-99 S. Take the Crows Landing Road exit onto Crows Landing Rd. Turn left onto E Service Rd. Turn left onto Cornucopia Way.

From Sacramento/North: Take your best route to 99 South. Follow 99 South towards Fresno, take the Crows Landing Road exit onto Crows Landing Rd. Turn left onto E Service Rd. Turn left onto Cornucopia Way.

From Fresno/South: Take your best route to 99 North towards Sacramento. Take exit #220/Mitchell Rd onto Mitchell Rd. Turn left onto E Service Rd. Turn right onto Cornucopia Way.

From East: Take CA-140 West. Take ramp onto CA-140 W, CA-99 N toward Sacramento. Take exit #220/Mitchell Rd onto Mitchell Rd. Turn left onto E Service Rd. Turn right onto Cornucopia Way.

Beyond Bread and Cheese: Medieval Food for Potlucks

By Gwendwyn the Silent

Rather than leave site for an event, many will offer a potluck meal. Potlucks give everyone an opportunity to share their favorite recipes and taste new dishes. Preparing an easy dish from home or picking up something from the market can make the event feel more authentic without a lot of work.

The food you bring should serve at least eight people. Remember to provide a ceramic, wooden or metal serving vessel and utensil. Include the label or list of ingredients, so that those with allergies can avoid items that will be a problem for them.

Ready-made food from the market:

- **Bread:** Whole grain, sourdough, French, focaccia are good choices.
- **Spreads:** Both sweet and savory, such as hummus, pate, fresh cheese, preserves, whole grain mustard and tapenade.
- **Salad:** Spinach, kale or mixed baby greens are a good choice, however tomatoes weren't eaten before the 17th century, tossed with vinegar and oil.
- **Preserved vegetables:** Brining, pickling and fermentation were some of the ways to extend fresh vegetables. Jardiniera, cabbage, carrots, artichokes, olives and cucumbers would be welcome hot or cold.
- **Cheese:** Whether it's made from cows, goats, sheep or bison, who doesn't love cheese? Types include Beaufort; Brie; Camembert; Cheddar; Comté; Emmenthal; Farmer's; Gorgonzola; Gouda; Gruyère; Mozzarella; Munster; Parmesan; Port-Salut; Romano; Roquefort (first recorded use is in 1070); Spermyse (soft or cream cheese flavored with herbs); and Stilton.
- **Meat/Poultry/Fish:** The deli is really helpful here with roast beef, ham, sausage, cold sliced or rotisserie chicken, smoked salmon, parboiled shrimp, and other pre-cooked items.
- **Sweets:** Fruit or custard pies, cheesecake, shortbread, candied nuts, fresh or dried fruit are tasty and easy.

Easy dishes to make at home or on site:

Digby's Savory Toasted Cheese ½ cup butter 8 oz. Cream cheese 8 oz. Brie or other soft cheese ¼ tsp. white pepper Melt the butter in a pot over a low heat. Stir in cream cheese and melt into butter. Add Brie or soft cheese, continue to stir as it melts until it has a smooth creamy texture. Serve warm over toasted bread, or as a dip for vegetables.

Stuffed Eggs 8 hard-boiled eggs 1 raw whole eggs ½ cup shredded Parmesan ¼ Ricotta cheese ½ cup finely chopped Parsley 2 tbsp. finely chopped Marjoram 1 tsp. finely chopped Mint ½ tsp. salt Pinch of saffron ¼ tsp. ground cloves Butter or oil for frying Peel cooked eggs, cut in half and reserve yolks. Mash yolks with cheese, herbs, spices and raw egg. Spoon mixture into whites. Heat butter or oil in a skillet, add stuffed eggs cut side down and sauté until lightly browned; carefully turn and brown shell side. Serve with seasoned vinegar or sour orange sauce.

Red Cabbage Salad 1 head of red cabbage, cored and shredded ¼ cup red wine vinegar ½ cup olive oil Salt and pepper Blanch cabbage for 5 minutes in boiling water, drain and toss with remaining ingredients.

Scappi's Cucumber Salad 2 large cucumbers Bunch of scallions, thinly sliced handful of fresh basil leaves 1/4 cup olive oil 2 tbsp. white wine vinegar 1 tsp. salt Peel the cucumbers, halving them lengthwise, and scoop out seeds, then sliced thinly. Finely slice basil and toss with remaining ingredients.

Lentil and Barley Soup 1 tbsp. Olive oil 1 leek, white only chopped fine 1 cup lentils ½ barley 1 tsp. Dill weed 1 tsp. dried Savory 4 cups water or vegetable broth 1 tsp. salt Heat oil, add leeks. When slightly translucent add remaining ingredients. Simmer until done. Add more water as needed to maintain consistency. Season to taste.

Mushrooms 1 lb. crimini or button mushrooms Olive oil 1 leek, minced white only ½ tsp. ground ginger 1 tsp. salt Wipe, trim and quarter mushrooms. Heat oil in large skillet, add leeks and mushrooms, cook until slightly soft. Season with ginger and salt.

Chicken and Bacon Pie ½ rotisserie chicken, shredded white and dark meat 4 oz. chopped bacon 1/8 tsp. pepper ½ tsp. cumin Pinch of saffron 3 egg yolks ½ cup chicken broth 9 inch double crust pie shell Beat egg yolks with spices and broth, and mix with chicken meat. Pour the mixture into pie shell and add bacon. Cover, crimp and seal top crust, brush with a little beaten egg. Bake 40 minutes at 350 degrees F.

Limonia 1 whole chicken, cut in 8 pieces 2 tbsp. Oil or lard 1 medium onion, diced 1 tsp. salt Pinch of saffron, 1 tsp. ground ginger 2 tbsp. rice flour or cornstarch 1 cup chicken broth 1 cup sour orange juice Sprinkle salt on chicken. Heat the fat in a large skillet, add the chicken, brown on both sides. Add onion to skillet. Stir starch into cold broth, strain and add to the chicken and onions with saffron and ginger. Blend in the juice and reduce until slightly thickened. Serve on a platter with the sauce poured over.

Cormarye 3-4 lb. boneless pork loin roast 1 tsp. caraway seed, ground 1 tsp. coriander seed, ground 2 cloves garlic 1 cup red wine 1 tsp. salt ½ cup chicken broth ¼ cup bread crumbs Grind garlic to a paste with salt and mix with wine and spices. Marinate pork for at least an hour. Preheat oven to 350F and roast for 20-25 minutes per pound of meat. Remove meat from liquid, add broth, stir and thicken with bread crumbs. Serve sliced meat with sauce.

Meatballs 1 lb. ground beef 2 eggs 1 tbsp. sugar 1/8 tsp pepper 1/4 tsp each mace, cloves, cubebs, cinnamon ¼ tsp salt Pinch of saffron ¼ cup currants 2 cups beef broth ¼ cup red wine Mix meat with eggs, currants, sugar and spices, roll into 1 inch balls. Add wine to broth and bring to boil, reduce heat and add meatballs. Simmer in broth and wine until done.

Doucetes 2 cups half & half (or whole milk) 5 large egg yolks ½ cup sugar ¼ tsp salt Pinch of saffron 9 inch pastry shell, pre-baked Crush saffron and bloom in a tablespoon of warm water. Whisk yolks with sugar, salt and saffron water. Blend cream into mixture and pour into cooled pastry shell. Bake at 350F for 25-35 minutes, until set.

Poached Pears 4 firm pears, peeled whole 1 cup red wine 1 cup water 2 tbsp. sugar 1 cinnamon stick 2 whole cloves Add all ingredients but pears to a saucepan and bring to a simmer. Add pears and cover, simmer until slightly tender. Serve hot or cold.

Excerpts from Horses in the Middle Ages

Part II

by Viscountess Juliana of Avon ~ OWGS

Imagine if you would, living in a time where horses were just as common as motorized vehicles are today. That you could look at a horse and know its owner (or handler) held a certain job or was of a certain social ranking. Just as today you can look at the badge on a car, or the silhouette and condition of a vehicle and assume its driver's social class or profession. This article was written so that everyone can familiarize themselves with something that you may have seen every day as you went about your business in the middle ages. (Continued)

Specialized Medium Riding Types

Equus, Equi or Courser

Less celebrated and certainly overshadowed by the Destrier, the medium sized Equi enjoyed versatility, popularity and abundant numbers. Notably used by Knights for war and tournament due to their size, trainability and affordability.

There is some arguments among scholars that the Equi often possess much of the same training as a Destrier, but simply lacked overt power and the "finer" pure Iberian or Lombard bloodlines. Even so, the regional French and German studs were systematically selecting for quality war horses and one of the results was the Equi. The *Courser*, Rouncy and the Equi are interchangeably noted in tales of hunting where speed and size was needed to take down larger game. The Equi is commonly listed in period exchequers accounts. In a late 13th C account, Equi are valued at between £4 and £53 with an average value of £18.



Example of the
Equi - Image from
the
Maciejowski Bible
(Paris, c. 1250)

The Rouncy

The smallish to medium sized horse. The Rouncy served as mounts for Squires and Knights. They generally moved at the trot however there are notations on historic account rolls that they also had ambling and racking Rounceys (and Hackneys). Though smaller in stature they were hearty and it is noted that full trapped out in barding, with a rider they were able to perform as a riding horse bearing weights of 200 to 230lbs. Carrying a fully accoutered Knight the weight was 29lbs more. For purposes of war and tournaments, the medium sized Rouncy was commonly used as a mount for lancers. Larger Rounceys took on two saddles, the rider's saddle and a pack saddle. There is some speculation that they share some of the same breeding as Sumpters. It is also speculated that Rounceys and Sumpters shared similar genetics with native wild horses due to a number of horses being fallow in color with a black dorsal stripe. (Falkirk list of paid Cavalry 1298). In the later 13th C Rounceys had an average value of £7

The Destrier

There is an immeasurable amount of information and speculation about the Destrier. What most scholars seem to agree on is the best horses in the Destrier class came from Iberia and Lombardy. The latter region producing the regional name of Murghese Horse. Destreirs were left entire (not castrated). They were noted to have high crested necks, with fine conformation, full quarters and handsome size (12th C Smithfield). They were often referred to as "great horses" (*magni equi*), though height measurements were not often recorded. Judging from the amount of attention and fame they acquired, there can be no doubt they were impressive in stature and stood apart from other horses.



The dedication plate of the Luttrell Psalter (1325-1340).
Sir Geoffrey Luttrell, attended by his wife,
Agnes de Sutton and his daughter-in-law, Beatrice le Scrope.

Values in two 13th c inventories have them ranging from £13 to £80. With an average at about £36. For a short time in the late 13th C a Destrier could be purchased inexpensively at for £13. With the prices for these valuable horse it is not surprising to see Squires mounted on Rounceys and Knights were often mounted on the Equi.

Affordability of Destriers fell more into the brackets of the Baronial incomes (typically £500). And even then only half of the bannerette of paid cavalry had Destriers. Despite Knights having 1/10th of a baronial income, there were some Knights mounted on Destriers. As an example, 146 Destriers were marked in inventories from 1295-1302. There are 59 Knights listed as their owners.

There was a sharp shortage of Destriers noted in History. A part of that was the difficulty in procuring them. The best horses of this type came notably from Iberia and Lombardy. But as often the case they were casualties of war. As an example, 14% of the paid Cavalry's equine casualties were in the Destrier class. 9% were Equi and 7% were Rouncys . (Falkirk 1298). The Destrier and the Equi tended to bear the brunt of casualties because they often took front rank formations. It should be noted that a "banner" is a compact square formation of varies numbers and sizes. Front ranks were made up of Destriers and Equi while Rounceys made up the rest of the square formation. In formations they moved from the walk into the canter. And from the canter to the gallop. It is noted that the full gallop was reserved for the last shortest distance of a charge. Writers of the 12th and 13th C made much conversation of the faster paces, noting frequently about the "powerful and fast" Destriers.

As one would imagine, there is much scholarly debate about Destriers and their impressive, highly collected and quick maneuvers. They were an aggressive war horses, at times even muzzled for handling purposes, and trained to kick out, rear, wheel and bite under saddle. Illuminations of the times will depict war scenes with Destriers (and Equi) moving their riders in and out of the fray with fabulous displays of prowess and often on two legs. In modern times, if one chooses to familiarize them self with horses from the region of the Destrier, we can see many of these same maneuvers (airs) performed at the higher riding schools, albeit with less aggression.





Example of Destriers
The Dukes of Brittany and of Bourbon
Le Livre des tournois by René d'Anjou 1480

Conclusion

Our Equestrian ancestors would make notable comments that it was a great reward to be associated with a special horse who had garnered a celebrated renown – those horses known for deeds of bravery, excellence in a task, notable characteristics or a myriad of other descriptors that make horses take up a piece of our hearts. Any modern day Equestrian can express this as well. There are tales that they received more enjoyment and devotion from an unnotable Gee-Gee acquired by means of no more than going to pick the animal up. Often saying that they would never trade their experiences with their pet for anything. There are stories handed down by handlers of World Class horses that tell of how these horses know their job, do it well and revel in a mere treat, rub down or bath. While other equine celebrities can be difficult to coax in a reasonable mind set to accomplish the task at hand.

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16th Century Filet Lace

By Dona Agnesberengarii de girona



Salutacions bons dons i donas!

I wanted to share a little of one of my favorite pasttimes, the making of Lacis and have provided a pattern for your enjoyment. The following is a brief description of the process. This is not intended to be full instructions, but my hope is that it will inspire others to learn this easy, but beautiful form of needle lace.

What is Lacis?

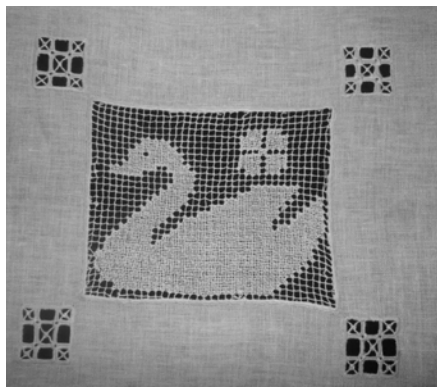
Filet Lace has many names including, but not limited to: “filet lace, filet lacis, filet guipure, filet noue, Filet Arbeiten, Gipuer, filet brode, Filet Richelieu, filet d’art, guipure d’art, dentelle de Cluny.” [CITATION Hal 14\I 1033]

Lorelei Haley missed a few: Redecilla (do not confuse this with the Italian Reticella), Red de Pez and Malla, all are Spanish terms for different styles of network. Malla being a more modern term for filet. [CITATION May80 \I 1033]

Most of my studies in embroidery and lace have been focused on the work from the Iberian peninsula, so i do care about the naming of things.

Filet lace in particular is the process of darning a net with a pattern. Filet refers to the net itself. Lacis or Lace, is the process by which you work the threads [CITATION Ear99 \I1033]. Note: one does not want to mis up Filet lace with Burato/Buratto. Filet is a knotted net, Burato is done on a woven mesh or bura cloth of silk or linen. [CITATION Ear99 \I 1033]

A piece of laces inserted into a linen cloth with some needle lace corners.

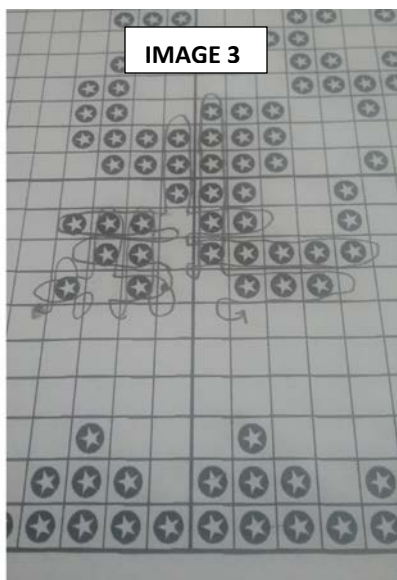


How is Lacis Made?

As stated before, Filet Lace is made on a ground of Net. Now, you can make your own net. Net for Filet is the same net as fishermen have used for thousands of years. It is the scale of the net that differs. Most net for filet in period had a tiny mesh, perhaps 8 squares per inch, some smaller. I prefer to buy my net, but it is getting harder to find in the smaller sizes as much of it is handmade. That is, if you want actual knotted net for the process. Making your own net is not for the weak of spirit. It can be very tedious, especially when you are first starting out.

So once you have your net, you just need to stretch it on a wooden frame. Stretcher bars of the appropriate size are an inexpensive way to get the proper stretch on you net. Lacing the net is not only a more authentic way to dress your frame, it works best to get an overall even stretch. The actual stitching pattern is like a woven maze. You follow the pattern by weaving in and out on one way then returning the other (Linen Stitch). All this while trying to use one thread for the whole thing, with as few backups (hidden stitch) and knots as possible. It truly is a puzzle. **Image 3** shows the beginning of the pattern process. The dot at the lower left corner is the starting point. You will want to tie a slip knot with 3-4 yards of thread at a time. In most forms, 12-18 inches is the norm. I then went vertically over the first dot then circled round to do the horizontal.

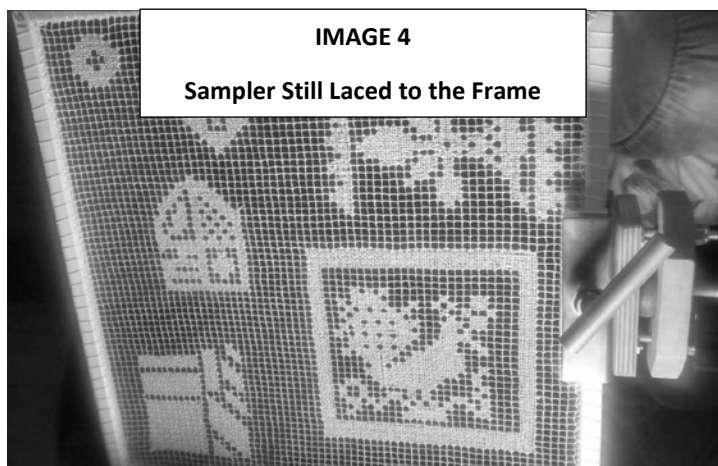
Likewise, I turned on the corner to go vertically over two dots, but now, I am stuck on the opposite side of where I need to be. The loop *dot* loop



Is where a hidden stitch will go to return me to where I should be to do the horizontals.

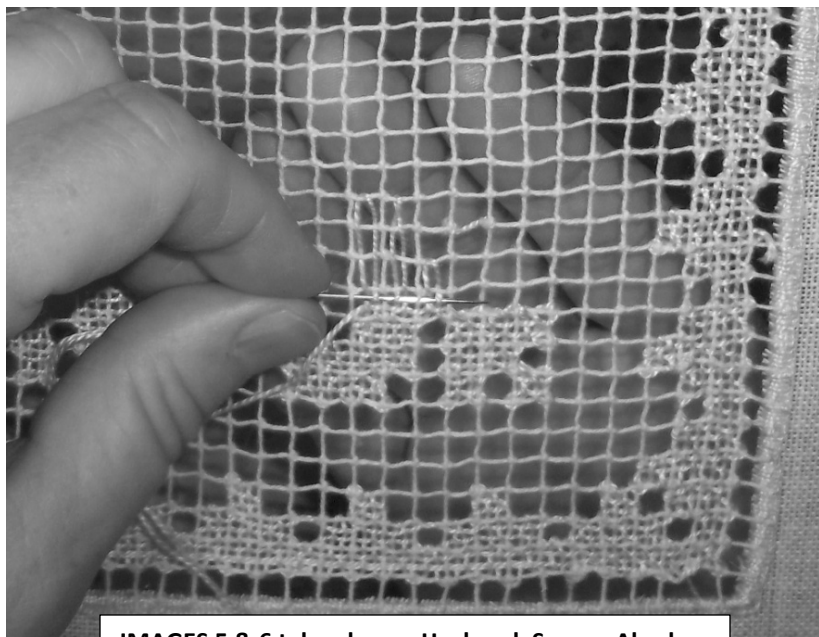
You will notice that the upper right corner of this section only has the horizontal line, not the vertical. After I go completely around the motif I will catch the vertical then do hidden stitches to the start point where the two ends of thread are then tied to finish the motif.

Your primary stitch, as stated

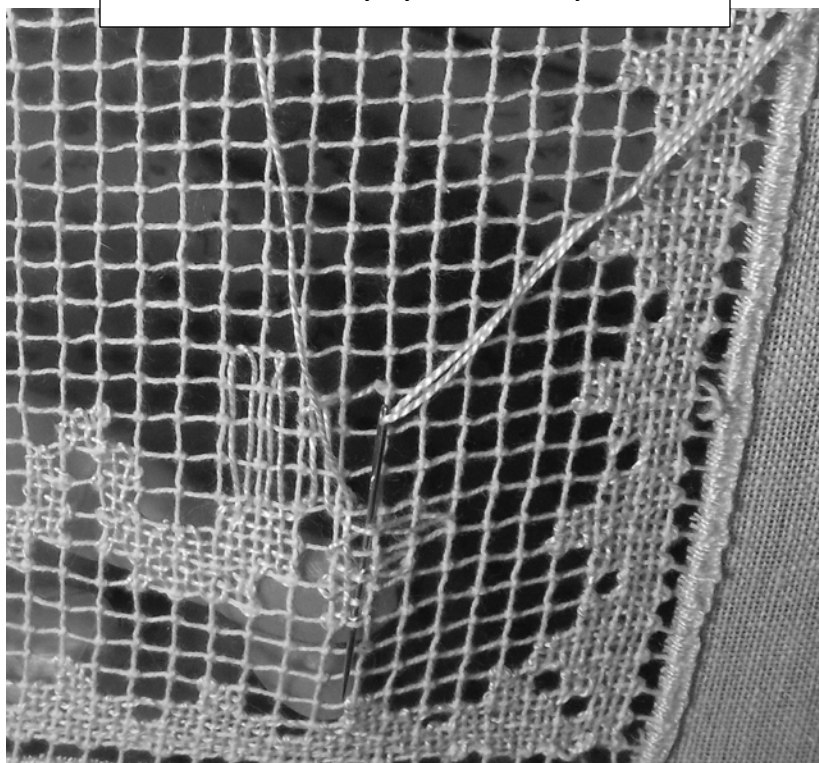


before is a linen stitch. Like a running stitch, Linen stitch is a simple over and under stitch. You will go over and under the netting threads on the first pass, then turn around and go over and under every thread on the second pass. It should look like weaving.

In Images 5 & 6 you can still see me returning on a section of the pattern using Linen Stitch. Hopefully, you see the area I had already filled in and the area I will be heading toward in my stitch progression. In Image 6, I left the needle in to show the pickup of threads. If you miss a thread, you will



IMAGES 5 & 6 taken by my Husband, Senyor Abrahe



know when you do the pickups. It can be quite frustrating trying to pull out all that thread, but, at least, you haven't ruined your work. It is easy to undo.

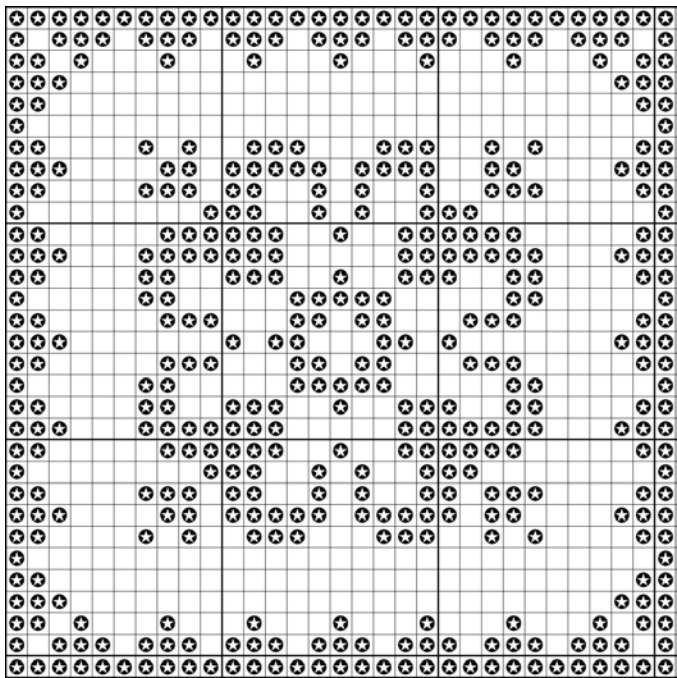
Each motif is worked as an individual with as few thread changes as possible, hence the use of abnormally long threads. You get really good at keeping your thread from tangling too much!

I have provided a couple of patterns that you can use to create some beginning lacy patterns of your own. You can find netting at: <http://www.filetlace.net> or www.lacis.com

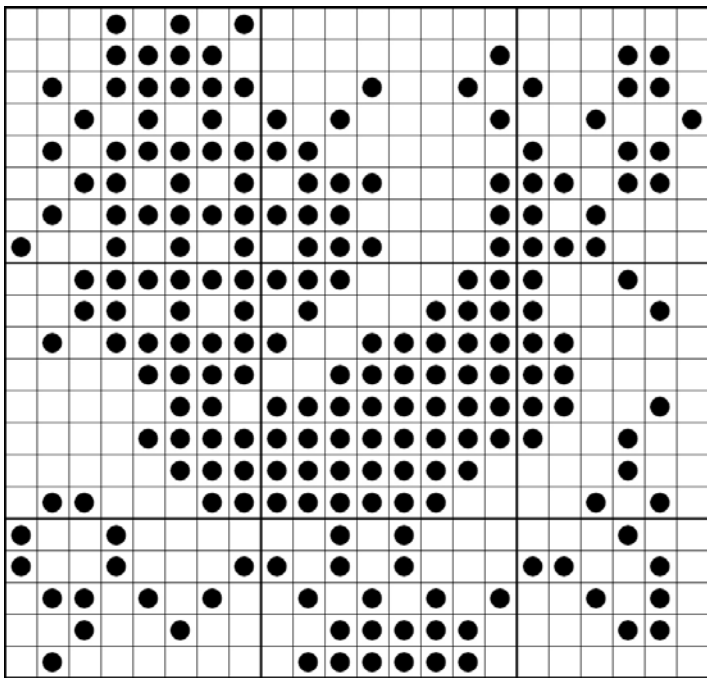
I would suggest that you take the time to scan and enlarge both patterns, so that you can map out your progression of stitches. Use a pencil so that you can erase.

Patterns are created for your personal use. Please do not share without permission and attribution.

I hope this article gives you a taste of what lacy is all about.



Pattern is adapted from Vinciolo 1587, by the author.



**Pattern created from a corner motif in a 16th century colcha
(a bedcover), by the author**

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Attention Golden Rivers Cooks!

The Province of Golden Rivers is pleased to announce a new addition to our website aimed at those interested in period cookery.

Please visit Golden Rivers Cooks

http://www.goldenrivers.westkingdom.org/gr_site/cooks.html





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Dangeld Tor, shire (NE Sacramento and Placer Co) Margaret Pye (Haley Zerr) / 530-723-2983 / danegeldtor@cynagua.westkingdom.org Shire meetings every second Tuesday of the month, 7:30 pm, Coco's Restaurant 7887 Madison Avenue, Citrus Heights at the corner of Madison and Sunrise Blvd.

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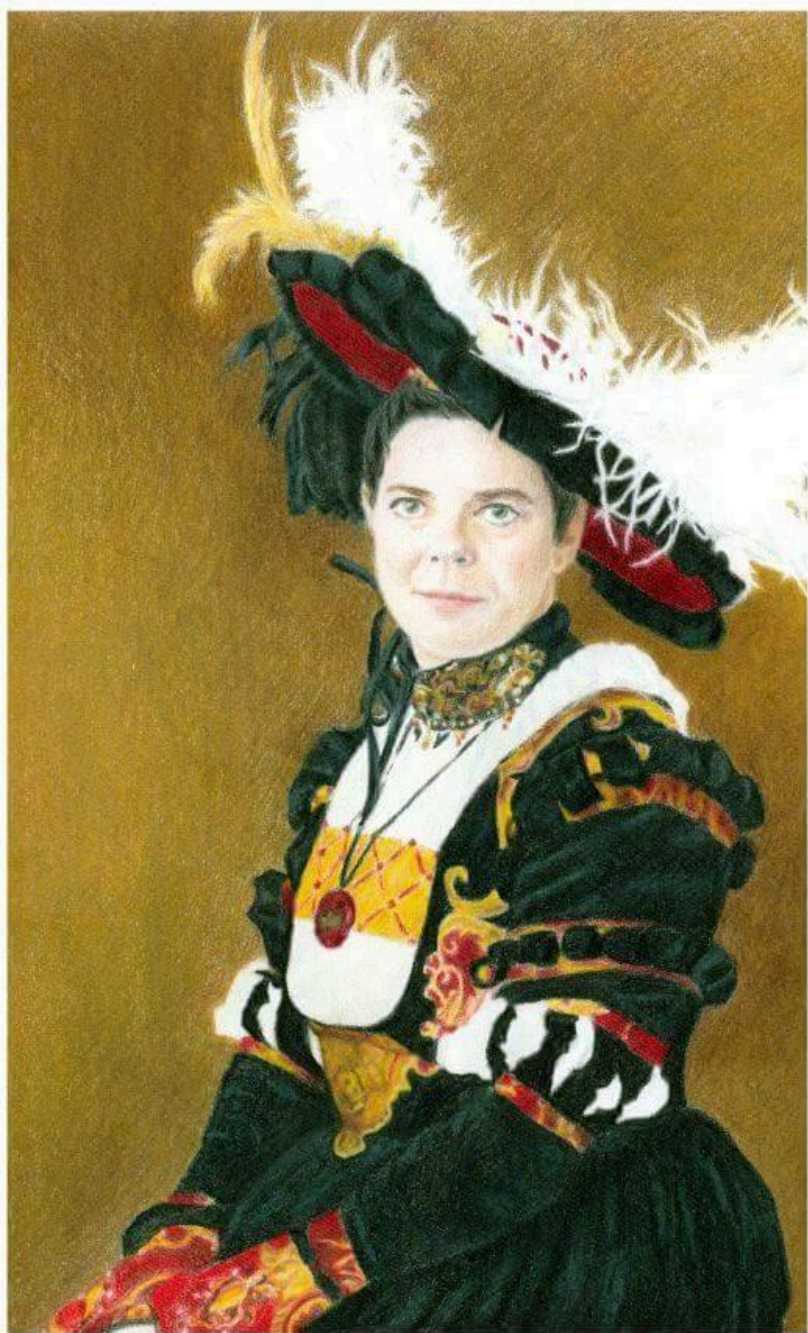
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Portrait of Baroness Anastasia Grindstead by Altani Fox

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