

VOX



Cover Photo Credit To: Treásach Þjoðhagi

CYNAGUAE

The Newsletter for the Principality of Cynagua, Kingdom of the West—July Investiture (2016)

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.

Chronicler: Deputy

Constable: Deputy/Successor

Gold Key: Deputy

Lists: Deputy

Marshal: Deputy

Minister of the Mint: Deputy

Rapier Marshal: Deputy

Regalia: Deputy/Successor

Sable Swan Herald: Deputy

Web minister: Deputy



From the Prince and Princess of Cynagua

As Our time upon the thrones ends, We are pleased to welcome Our heirs, Sir Fearghus mac Airt and Mistress Sylvie la chardonnière, the Lord and Lady of the Swan.

We have enjoyed Our time with you all, and cannot thank you enough for the support and generosity you have shown Us throughout Our reign. We hope that We have served Cynagua well, and look forward to rejoining Our populace.

This has been an incredible journey for both of Us, and We will forever look back on this time with joy.

Éibhear mac Cuilinn and Catherine de Mailly

Prince and Princess of Cynagua

From the Incoming Prince and Princess of Cynagua

Hwæt Most Glorious Cynagua!

Jubilant We, Fearghus and Sylvie, offer greetings to Our people. We are giddy with anticipation of Our ascension and yet still cast a thankful eye on the works of Our predecessors, Eibher and Catherine. The realm has flourished under Their guidance and We are pleased to be Their Heirs.

On this day, make merry! Let merriment and laughter ring throughout the hall and into the tournament field. We would be pleased if Our populace would join Us between our Investiture court and first court for the heavy and rapier Beowulf Tournaments.

Today We invite Our populace to show its favor to the worthy contenders on the field and to help influence Our decision as to Our Princess's Champions. During the tournaments We ask the populace to award tokens to the fighters who most exemplify chivalry and honor upon the field or who bring the populace the most joy. The green token should be awarded to a heavy fighter and the gold token should be awarded to a rapier fighter.

Lest all be merriment, know that war looms on the horizon. Cynagua/Mists War is coming to Our fields September 9-11. We are eager to stride the war field against our misty brethren. Site details are being finalized and more information is forthcoming shortly.

We are eager to hear word of the good deeds of our Populace as you bring to Our attention the noble and worthy acts of your friends and neighbors. We are excited to represent Cynagua and bring great honor and joy to Her people.

Yours in joyful service to Cynagua,

Fearghus and Sylvie

Lord and Lady of the Swan



From the Arts and Sciences Minister

Greetings from your Principality A&S Officer!

I will be stepping down from my office at January 2017

Investiture. And am currently looking for my successor. If you are interested in the job please email me at e244db@erac.com

Yours in Service,

Farleigh De Grey

From the Sable Swan Scribe

Greetings to the populace of Cynagua:

It is my pleasure to be the Sable Swan Scribe. I am excited to be working with the scribes of this Principality in the creation of award scrolls. There is nothing I like more than the ability to give scrolls to the Royalty for them to give away as a gifts.

I am hoping to be able to give out some scrolls today. I am looking for past royalty to sign scrolls and then the Sable Swan Herald and I can seal them so you all can take them home. While I am waiting for signatures and seals the scrolls I have will be on display so you all can see the work done by the scribes of Cynagua. If you see one that is yours and I can get it signed and sealed, it will be available to go home with you. Please take it home. I have about 30 scrolls that do not have homes and they are sad scrolls.



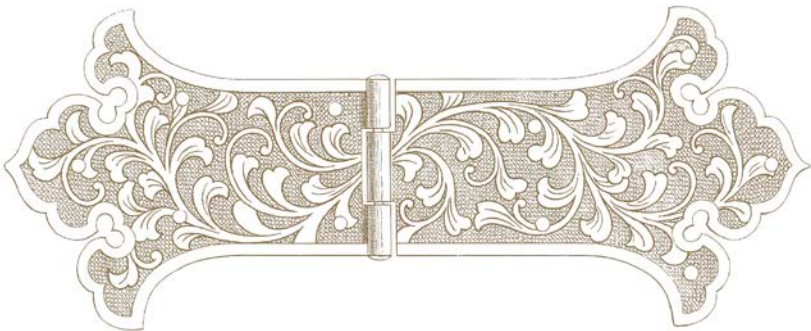
In order for the Prince and Princess to make these gifts, they need help. How can you help you ask? Learn to be a calligrapher or illuminator. If you like to draw or paint, illumination is right up your alley. For those whose drawings are stick figures, learn some calligraphy. Partnering with another is rewarding and fun. Personally I started out as a calligrapher only and then gradually got into illumination.

How do you become a scribe? Come and find me. I would love to find a teacher for you in your local area. Sacramento and Silver Desert have regular scribal meetings and we have the ability to help you learn. Talk to us, we love to teach new people about the art we do!

If you would like to have a scroll done, please either talk to me or send me an email at moira@evenstarkeep.org.

Yours in service,

Moira O'Connor



COPPER SPOON CORNER

So, if you'll recall last time around I suggested that you give feeding yourself, your friends, or your family a period meal (with dinner generally being the easiest to manage as breakfast or lunch aren't really medieval concepts). And indeed, a few of you fine folks took my suggestion as a challenge and gave it a shot! It worked so well, I'm going to extend that word to you..."challenge", and hope you continue to tell me about it.

What does it really take to be a medieval dinner? Well, besides your feast gear, let's look at your menu. We're not talking a whole feast here, so don't sweat course after course, cooking for 12 hours straight.

Drinks? For those of age, beer, wine, and cider are just dandy. If young for that, a fruit syrup in water is good. Or look, it's summer. Plain water is a really good idea for everyone.

Some side dishes: a fresh loaf of bread, picked up on the way to an event (kudos if you have the means to bake on site!), grilled, simmered, or sautéed vegetables-- make sure you stick with period ones! Avoid corn, potatoes, tomatoes, that sort of thing.

And, of course, an entree to two. In the past, I've given you recipes for things like capirotda, or the Roman style kabobs. You could also roast up meat or a chicken (do it at home, serve it cold with sauce for the most ease). What sauce? A nice stone ground mustard...or do a quick Google search for cameline sauce. Yum! Dinner is served!

Of course, it wouldn't be a Copper Spoon missive from me without a recipe, so here's one you can do at an event pretty easily. From Master Martino of Como, in his *Coquinaria*:

To stew chickens with verjuice:

To stew chickens with verjuice, first fry the pieces with a little bacon. When half done, take some whole unripe grapes, cut each one in half and remove the seeds, then put them to simmer with the chicken. When cooked, take a bit of parsley and mint chopped really small, and a little pepper and powdered saffron, and mix everything together with the chicken and its broth, and send it to the table in a serving dish.

On the above recipe: it doesn't take much redaction, does it? Verjuice usually is the juice of unripe grapes. You can actually get the juice these days on Amazon, and some California wineries sell it as a special product, but this recipe actually calls for the grapes themselves. Since you can't probably find unripened grapes in the store, use the sourest ones you can find (there's no shame in using seedless ones!), and add a spritz of lemon juice or Cream of Tartar powder (Martino has a recipe for "fake" verjuice, using the Cream of Tartar).

My version: (serves four)

1 chicken, cut up, or equivalent in pieces

4-5 pieces thick cut bacon, chopped into pieces

2 cups chicken broth

A couple big handfuls of grapes (I find green to be the tangiest), halved

Juice from half a lemon OR 1 tablespoon Cream of Tartar sauce

1/2 cup each minced parsley and mint

Black pepper to taste

Pinch saffron.

Fry bacon until crisp in large skillet, remove from skillet when done. In the drippings, brown chicken lightly on both sides. Pour off fat, add broth and grapes, bring to simmer and cook through, covered (30+ minutes for dark meat, 15 minutes for white). Uncover, add saffron, pepper. Stir in the parsley, bacon, and mint, serve with the sauce and grapes over the top of the chicken.

Bwyta i fyny! (Eat up, in Welsh)

Gwyn, Copper Spoon Minister

**Wooden Spoon Competition Winner
West Kingdom June Crown 2016**

Broccoli Asciutti Or It ain't easy being green

By Beatrice of Golden Rivers

That awkward moment when you're staring at the Google start page wondering where on Earth to begin looking for information on green foods in the Middle Ages, and your coworker pops into your cubicle holding a GIANT bag of broccoli. Problem solved.

Well, sort of. The first question for a cook brand new to these Middle Ages is always, "is this period?" By the way—whatever did you guys do before there was a Google to answer these questions?

Anyway, Google replies, "well, sort of." According to the website Medieval Cookery.com, "The plant is a variant of *Brassica oleracea*, the chameleon-slut of the plant kingdom, which has several other complex varieties documented for period northern Europe. In short, the answer is a resounding "dunno".¹

A little extra stretch of my Google-fu rewarded me with this gem, though—from the University of California, Riverside's apparently super-secret and sacrosanct Botany *Plants Consumed as Vegetables* page² ("For teaching purposes only; do not review, quote, or abstract"—um, sorry, not sorry):

Cabbage & Related

Cabbage, *Brassica oleracea*, is an ancient and very important herbage vegetable. The wild ancestor is the colewort, a stout weedy perennial of the coastal areas of Great Britain and Southwestern Europe. A great variety of cultivated forms have been produced by selection from this plant. A Mediterranean type climate is most suitable, but cabbage will grow (sic) from the arctic to the subtropics. Cultivation is very ancient, at least since 2,500 B.C.. Several varieties were known to the Greeks and Romans (e.g., true cabbage, broccoli, cauliflower). It became an important plant in Scotland and Ireland at an early date. Today the plants are grown worldwide except in the low tropics. Cabbage contains the antiscorbutic Vitamin C and is also rich in sulfur. It is the most varied of all cultivated plants. The most common forms include the collards or kales, Brussels sprouts, head cabbage, cauliflower, broccoli and kohlrabi. In kale and Brussels sprouts the stem of the first year is elongated while in the others it is very short

Cauliflower and Broccoli (*Brassica oleracea* var. *botrytis*)

In both of these forms there is a short erect stem with an undeveloped inflorescence. In Cauliflower the whole inflorescence forms a large head of aborted flowers on thick hypertrophied branches. The leaves are frequently tied around the mass of flowers to keep them white. In Broccoli the heads are smaller and the leaves larger and the whole plant remains green. These are ancient cultivated plants that are more delicate and easier to digest than cabbage.

Translation of Documented Recipe

To cook dry broccoli.

Get broccoli between February and the end of March, with its leaves removed. Take the tenderest part of it that has not flowered. Boil salted water. With the broccoli done up into little bunches, put it into that boiling water. Do not overcook it but take it out and put it into dishes. Then get boiling oil and drip it hot with a spoon over the broccoli, adding orange juice, pepper and a little of the broth in which it was cooked. Serve it hot because otherwise it is no good. You can also sauté a crushed clove of garlic in the oil to flavour the broccoli.

Whenever you need to hold it back for an hour or two, put it into cold water after it was parboiled and leave it there until you want to recook it. Green broccoli is kept the same way and it will not take on a bad smell. It is served in the above way.

My interpretation

- **Baby Broccoli from Trader Joe's**
- **Extra Virgin Olive Oil**
- **1 Clove of Garlic**
- **Naranja Agria**
- **Ground black pepper**
- **Fine Sea Salt**

I boiled water and salt on the camp stove and blanched my broccoli until bright green and just tender, removed immediately to serving dish.

While the water was boiling I sautéed a whole crushed garlic clove in EVOO.

I drizzled the hot olive oil on my broccoli, then generously sprinkled it with the Naranja Agria and a few cranks of pepper.

Then I ran it over here to be served as fresh as possible. Boom.

Footnotes

1 <http://www.medievalcookery.com/notes/broccoli.html>

2 <http://www.faculty.ucr.edu/~legneref/botany/vegetab.htm>

3 "Naranja Agria" is Sour Orange Juice, commonly found in Latin supermarkets

4 <http://www.coquinaria.nl/english/recipes/09.2histrecept.htm> "The Italian recipe is from the facsimile edition from 2002 of the Opera (online edition), from book III (recipes for fishdays and Lent, leaf 153, recipe CCXXXVII). The English translation is taken from the edition by T.Scully, page 363, recipe# 237."

BARDIC VOICES

Roses

The fights I have fought
Is for the honor of them,
The ones who inspire;
The ones who stand by me
The roses I give
Are to those I admire.
Near and far
Their honour is clear
These roses I give,
Are to those who've shown me
The honour of care
The gift of their love.
Those who have given
The blessings of their time,
And the honour
Of their muse.

Cynaguan Archer

With the flight of my arrow,
For the joy in each heart.
For the love of each shot,
Good, bad, near and far
For in the teaching
And in the learning;
For the passion that is passed,
And the care that is shown.
With each breath that I draw,
I cry out "I am Cynaguan archer"
With each beat of my heart
I am urged to step forward.
With each breath and beat,
With each step that I take,
I cry "I am Cynaguan archer
And I am proud!"

Three lovely bardic pieces by our incoming Bard of
Cynagua:

Fallen Comrades

How I weep for thee

My fallen comrades

Lost to thine demons

Who've laid thee so low

Thine minds have turned on thee

The light has gone dark;

The body is cold now;

Thy soul has moved on.

By the warrior spirit called

To protect one and all

And as the souls sacrifice

Lead to thy final fall

Thy battle long fought

Now is done at long last

Thy weapon and armour

Have been laid to rest

To weary and wounded

For this life so long.

Thy soul has now gone

To rest with the best.

So weep I must

For this world so dark

For to have lost your light

Is a cost to us all.



My Unusual Persona

Photograph of Mei Lin - Tang Dynasty

Photographer: Baron Thomas Buttethorn



ARTISTIC SUBMISSIONS

Oil Painting by Lady Linnit Hatfield





West/An Tir War Hero Cloak by Baroness Farleigh de Grey



Woven trim made by Fionnghuala of Cynagua for the Cynaguan Guard

Coming Home

By Lady Naran Shona

As a kid in my early teens, I had not really appreciated the SCA for all that it was. Mostly I used it as a place to hang out with friends. At the time, for me, the SCA was a party. Though my thoughts about the SCA were incredibly shallow at the time, the effect that it had on me went much deeper than I ever knew. Before I could become cognizant of those effects, circumstances had me leaving the SCA and kept me away for many, many years.

Those of us who left had our varied reasons but for so many of us the impetus to return seems to echo a similar sentiment, we miss our tribe. The SCA is not perfect, it can be quite challenging at times, and yet it is also a haven. I returned to seek out that haven after trauma so powerful I felt bleeding and raw, vulnerable to my very soul. I knew, just knew, that after so long away I needed my tribe again, a tribe I had not seen since I had been a teenager.

I returned as a woman, a mother, with a new perspective on life. I found the SCA has changed, at least in the West, and it is a bit of a shock coming back after many, many years away. (Although I think Fleig is still wearing the same hat.) It was so different in fact that I felt like a newbie all over again. I knew almost no-one; I had not really connected widely my first time around so it was no surprise.

Upon returning, I was greeted with fast and friendly smiles. I felt awkward, shy and excited. The extent to which folks in our local group offered of themselves to facilitate my family and I was breathtaking, humbling and incredibly healing. There have been bumps in the road, the SCA is still a microcosm of humanity in all its weird, wonderful and sometimes annoying realness, but the challenges seem insignificant in the face of the healing my heart and soul have gained in these recent months. For all the awkward newness, it felt like I was welcomed and wanted. I felt like I belonged.

The world makes it harder and harder to enjoy the SCA nowadays and, ironically, makes the SCA even more needed, more of a sanctuary from all that has become so wrong and dysfunctional in our mundane world. Life tries hard to make it difficult for us to participate, from financial disasters to job schedules that now deeply conflict. I will not yield. I will not give up this SCA family that embraced a stranger and made her family.

I recently watched Eilis O'Boirne on a TV interview about how the SCA had gotten her through some "hellish periods in my life" and I burst out in tears. I felt it to my core. I am not the only wounded, so many of us are. There are so many of us that truly need the SCA, and each other. It is the concept of community that we have lost in the "real world", it is the village in which we can raise our children.

To those who stuck it out and kept the SCA alive while we were gone, I thank you. I have returned not as a spoiled, self-serving child that I was but as a magnificently scarred and battle-hardened woman that pledges to now bear some of the burden so that we may all continue to have the SCA as a place to lighten our hearts. Thank you all. I am home

The Lady Blushes

By Jace of Golden Rivers

A simple woven linen cord
A belt of marital black and white
She winds about her true love's arm
Her favor as he goes to fight

Not merely wood and metal strong
She trusts will shield her knight from harm
Her love and hope she sends with him
The cord entwined about his arm

And as her dainty fingers do their work
The Lady chastely blushes

The heralds call him forth to fight
Their voices 'cross the field ring
His name, and then his foe's announced
In honor they salute the King
And then he turns towards the one
Whose favor he is blessed to wear
Inclines himself, presents his arms
In tribute to his Lady Fair

And as she curtsies to his graceful bow
The Lady meekly blushes

And last of all the foes salute
The marshals strike their staves "Lay on!"
The honored foes begin their strokes
An arm, a leg, a head; he's down

He rises up, salutes his foe
With honor won, though not the fight
His helm in hand he walks toward
The one he served with all his might

And as her true love, humbled, quits the field
The Lady proudly blushes



From the Herbalist and Culinary Guilds

Welcome to summer and garden growing times. Are you growing extra herbs and veggies? Depending on what you are growing and if there is more than can be used in a short time, remember it can be dried, pickled, canned or preserved. Flavored vinegars, sugars and salts are a few other ways of preserving/use.

Drying herbs is easy and can be dried in the kitchen; aroma is wonderful while the drying process goes on. I use regular string (use it in my cooking also), long lengths and do small bundles of the herb. Wolfric made me an herb drying board, which I put tea cup hooks in. If you don't have something like this, a clothes hanger will do also.

Try doing a new recipe from a period cookbook. Do you like meat loaf? Try a roman meat loaf recipe (<http://www.medievalcookery.com/recipes/meatloaf.html>) More Recipes can be found online, type in medieval recipes and have some fun looking at all the sites. Try a recipe or three. Here's some I like to read:

<http://www.medievalcookery.com/recipes/indexesy.html>
<http://godecookery.com/goderec/goderec.htm>

<http://www.medieval-recipes.com/recipes/>

Enjoy the fruits of your labor throughout the season and year.

Tashi of Falcons Claw



From the Cynagua Needle Workers

We are pleased to sponsor a Dirty Half Dozen Donation Derby (aka 4D) at Fall Coronet. The 4D was created in the Principality of Tir Righ, Kingdom of An Tir as a way to encourage the creation of largesse through friendly competition. The concept has spread to the West via Ula Paulson and with permission we are jumping in with it here.

The basic rules for the Dirty Half Dozen Donation Derby

- * All entrants must create 6 items based on a theme that are suitable for largesse

- 6 needle books

- 6 hats from different (or the same) period(s)

- 6 items suitable for a specific time period

- 6 children's toys

- 6 socks would not be suitable as that is only 3 pairs

- * All entries must be tagged and ready to be gifted the day of the competition.

- * Items need not be documentable; this is not an Arts and Sciences competition.

- * Items should not have heraldry on them as they are meant to be given to other areas.

- * Judging is done by the populace. Each entrant display will have a cup placed next to it and anyone may put a provided token into the accompanying cup to denote their choice.

* The entrant with the most tokens in their cup at the end of Their Highness closing court chooses one item from any one of the other entries as a prize. Each entrant then chooses from the remaining entries according to how many tokens they received (largest to smallest number). Each entry may only be chosen once as a prize. Please be prompt to the table after court so the chest may be prepared and everyone still has time to enjoy their lunch.

* The remaining 5 items from each entry will be given to Their (soon to be) Highness' of Cynagua.

Please stay tuned for the exact location and hours for the Derby. I will post it to the appropriate groups as soon as I have finalized it.

Lady Clarice Walker

Sable Swan Needle Workers guild Minister



UPCOMING EVENTS

Barony of Fettburg Midsummer's Feast

August 6th, 2016 Barony of Fettburg (Manteca, California)

Feast Registration: \$15 for adults, \$10 for 6-12, free for 6 and under, \$5 for off board

Baron Jose Ramirez de Coronado and Baroness Aderyn Pierrepont invite the populace to celebrate our Midsummer Feast. This year it shall be Ocktober fest in August. We will also be holding the Baronial Rapier Tournament and the annual Bard of Fettburg Competition. A&S classes will be presented on period cooking between 1 pm and 3pm. The feast will be served at 5:30 pm.

Autocrat: Brenna Bethen (Beky Tibbedeaux)

Phone: (209) 932-9785, ask for Beky

Email: stibby2@yahoo.com

Site Information:

Manteca Senior Center (295 Cherry Lane, Manteca CA 95337)

Site opens at 1:00 pm and closes at 9:00 pm



Directions:

From Sacramento, the Bay Area, and the West San Joaquin Valley: Take your best route to I-5, Manteca. Take Hwy 120 East. Exit on Union Rd and turn left, crossing over the overpass. ** You will pass Yosemite Ave, then turn right on Center St, turn Left onto Cherry Ln. The site is on the Left side of the Street just past the Manteca Police Department.

From Modesto and all points South East: Take Hwy 99 North. Take the Hwy 120 West exit towards San Francisco. Take the Union Rd exit. Turn right onto Union. Follow from **.

From Lodi, Elk Grove and all points North East: Take Hwy 99 South. Hwy 99 has construction going on and the Main St. exit is no more. Take the Lathrop Rd. exit and head West on Lathrop Rd to Union Rd. Turn Left and continue on Union till they reach Center St. Then turn Left onto Center. Go two blocks and turn left onto Cherry Ln. The Senior Center is on left behind the Police station.





Outgoing Prince and Princess

Eibhear and Catherine

530-632-5538 Himself/ 916-792-4878 Herself
royals@cynagua.westkingdom.org

Incoming Prince and Princess

Feargus and Sylvie

916-599-4817 Himself/ 510-301-0983 Herself
heirs@cynagua.westkingdom.org

Please, no calls after 9 pm (except in case of
emergency)

Greater Officers

Greater Officers

Arts & Sciences: Farleigh De Grey (Farleigh Greyerbiehl) / 916-612-0920/
ans@cynagua.westkingdom.org

Chronicler: Morwenna of Tintagel Morwenna McKinley) / 916-792-1781 /
chronicler@cynagua.westkingdom.org

Constable: E'tain ingen Chellaig (Kelley Kirby) / 916-597-6160 /
constable@cynagua.westkingdom.org

Exchequer: Edmund of Surrey (Kristopher Gulliver) 916-705-2194 / 9008 New Dawn
Dr. Sacramento, CA 95826/ exchequer@cynagua.westkingdom.org

Marshal: Lord Cathal Maclae (Terrence Shackelford)/ 530-941-6440 /
marshal@cynagua.westkingdom.org

Deputy: Heavy: Walerich von Brederke (Patrick Oliver) / 209-450-5133

Missile Combat: Michael of the Shire (Mike Saunders) / 916-420-3459 /
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Rapier: Tangwystel Telenores (Elizabeth A. Richard) / 916-673-3182 /
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Sable Swan Herald: Michael of the Shire (Mike Saunders) / 916-420-3459 /
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Seneschal: Vicountess Catriona Morgan (Cathy Oliver)/209-480-7458/
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Web Minister: Abrahe çaragoça (Joel Viney) / 775-217-5228 /
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Lesser Officers

Chatelaine: Annora Raines (Addison Brooks) / 209-658-2481 /
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Equestrian Minister: Kathryn Onora (Kathy Paulson) / 209-597-9320 /
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Minister of the Bow: Brigid O'Connor (Rachelle Elwell) /
bow@cynagua.westkingdom.org

Minister of the Mint: Eowyn d'Agincourt (Molly Coughlin) / 530-894-1993 /
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Page School: Ahmed the Wanderer and Isabella of Betany Woods / 916-910-5566 /
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Regalia: Angus Tyresson (Douglas Skelton) / 916-735-2626
regalia@cynagua.westkingdom.org

Sable Swan Scribe: Moira O'Connor (Carol Whitney) / 916-706-2990 /
scribe@cynagua.westkingdom.org

Bard of Cynagua: Brigit Hahn (Brooke Mercer) / 916-203-7949 /
bard@cynagua.westkingdom.org

Groups and Guilds

Brewers' Guild: Michael of the Shire (Mike Saunders) / 916-420-3459 /
miachoftheshire@gmail.com

Chirurgeon's Guild: Rhys ap Gwion Baird / 916-425-1917 /
Cliftonmuller@gmail.com

Camerata Cynaguae: (period music performance, vocal and instrumental); rehearsals every Tuesday, 7:30-9 pm call for location. Contact: Gwenhwyfaer ferch Gwilym (Ginni Morgan) / (916) 799-3515 / ginni.morgan@doj.ca.gov
Camerata website: www.cameratacynaguae.org

Copper Spoon: Angus Tyresson Sheildbreaker /
angustyresson@gmail.com

Culinary Guild: Tashi of Falcons Claw (Debbie Greco) / 209-824-0931 /
No calls after 9:00 PM please / djgreco2001@yahoo.com

Guild of St. Hildegard (Herbalists): Tashi of Falcons Claw (Debbie Greco) / 209-824-0931 /
no calls after 9:00 PM please / cynaguaherbs@yahoo.com

Sable Swan Needleworkers Guild: Micheila MacCallum (Kim Gallagher) /
Kim@gallagherclan.net

Local Branches

(Note: All Seneschalate changes MUST be approved by the Principality seneschal and be listed in the Page prior to publication.)

Belogor, Shire (Siskiyou & Modoc Cos.): Nancy of Edgewood Castle / 530-921-3192 / crystalmist@cynagua.westkingdom.org

Meetings are monthly and fighter practice twice a week, times and locations are variable however, contact the Seneschal.

Bestwodeshire, Shire (Tehama and Shasta Co.): Cathal MacClay (Terry Shackelford) / 530-528-8832 / bestwodeshire@cynagua.westkingdom.org Meetings – contact Seneschal for time/date/location. Fighter practices are every Thursday at Anderson River Park 7 pm.

Bryniaid, Shire (Calaveras & Tuolumne Cos.): Contact Principality Seneschal

Canale, Shire (Southern Stanislaus and Merced Cos.): Adam de Lancaster (Bill Yorker)/ 209-634-4034 / canale@cynagua.westkingdom.org

Mtg: 2nd Wed, call for location. Fighter Practice call the Seneschal

Champclair, Shire (Eastern Solano Co.): Theodric of Gyruum (Chris Knight) / 707-422-9202 / champclair@cynagua.westkingdom.org

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.

Fendrake Marsh, Shire (Churchill & Lyon Cos. NV): Douglas Scronce / 775-217-4718 / fendrakemarsh@cynagua.westkingdom.org / www.fendrakemarsh.org

Fettburg, Barony (San Joaquin and Northern Stanislaus Cos.): Alexandyr Sterling / 408-674-6813 / fettburg@cynagua.westkingdom.org

Baron and Baroness: Coronado and Aderyn / 209.244.4973/3131

Meeting: 2nd Wed 7 pm at Manteca Sr. Ctr. Fighter Practice is Mondays, 6:30PM at 609 S. Stockton St., Ripon CA. Archery is by appointment only. www.fettburg.org for activities, practices and events calendar.

Golden Rivers, Province (Central Sacramento Co.): Katrina Yarbrough, THL (Tammera Gulliver)/ 916-757-8769/ 9008 New Dawn Dr. Sacramento, CA 95826/goldenrivers@cynagua.westkingdom.org/. <http://www.goldenrivers.org> Equestrian Practices, 3rd Sundays, contact Gwen: equestrian@goldenrivers.org

Mont d'Or, Shire (Nevada Co.): Fionnghuala of Cynagua (Krista Woodford) / 530-559-7874 / Montdor@cynagua.westkingdom.org

Mountain's Gate, Shire (El Dorado Co.): Michael of the Shire / 916-420-2459 / www.mountainsgate.org/ Fighter practice contact the seneschal. /Shire meetings every third Thursday see: <http://groups.yahoo.com/group/theshireofmountiansgate/>

Rivenoak, Barony (Glenn and Butte Cos.): Muirenn ingen Brain / 530-230-7437

(between 6:30 and 10:00 pm) /rivenoak@cynagua.westkingdom.org

Baronial Mailbox: PO Box 2343 / Chico CA 95927

Baron/Baroness: Thorstagge/Eowyn baron@rivenoak.westkingdom.org

Meetings: 2nd Tuesday of the month at 7 pm – Casa Ramos, Park Avenue, Chico.

Fighter practice: Sundays at One Mile. Arts & Sciences: 3rd Tuesday of the month at 7 pm, Contact Baron for class topic and location

St. Cassian of Imola, College (Dormant) (Sacramento State U): Contact Principality Seneschal.

Silver Desert, Province (Washoe Co.): Africa nic Shiomha nic Gill'onfhaidh (Carol King) /

775-331-9226/ silverdesert@cynagua.westkingdom.org

EQ Contact: Siobhan ni Seaghdha (Dianne Karp) 775-969-3258 /

dkarp@hughes.net

Business Meeting is 2nd Friday at 7 pm at Round Table on Baring Blvd, Fighter

Practice is Sundays at 1:30 pm at Cottonwood Park on Spice Island Dr, Sparks, NV.

New Comer's Night is the 3rd Thursday, Arts and Sciences Gather is the 2nd Saturday.

Thistletoor, Shire (Colusa and Sutter Cos.): Stephen McAlpine / 530-755-0242 /

thistletoor@cynagua.westkingdom.org

A&S Saturdays 10am to 2pm. Fighter practice Sunday 4pm to 6pm. Business

meetings/potluck: 2nd Sunday at 5pm Sutter Youth Building

Vakkerfjell, Shire (Yuba Co.): Gavin Conall of Greenlaw (Brent M Moore) / 530-870-7616

Vakkerfj

ell@cynagua.westkingdom.org / Fighter practice Tuesday 6:30 pm at POW/MIA

Park, Marysville

Windy Meads, Shire (Yolo Co.): Menault le Rouge (Amanda Miura) / 510-673-1509 /

windymeads@cynagua.westkingdom.org



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**Good people of Cynagua, we know
you have talent! Submit to The Vox!**

We know you can draw, we know you can take pictures, we know you can do unnatural things with those pictures in Photoshop. Further, we know you have writing talent as well.

We know there is a long history of bardic excellence in Cynagua and that only skims the surface. Out there, among her people, the skills of the swan lie dormant and now is the time to put those skills into service. If you have songs, poems, drawings, photos or anything else that you think might be of any use to the Chronicler of Cynagua, let her know. Email to: chronicler@cynagua.westkingdom.org. The Vox Cynagua is Cynagua's voice, not just that of her royalty or officers, but that of her people as well. Make your voice heard!

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