


The Viaduct

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Meetings and Practices

Baronial Business Meetings

1st Thursday of each month Sachem Public Library (Holbrook) 7:30pm
Contact Seneschal David Cortijo for information.
All are welcome. Officers are encouraged to attend.

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### Incipient Canton Business Meetings

#### Hawkes Reache

2nd Tuesday of each month at Harborfields Library 7:30pm  
**THIS MONTH ONLY: Meeting at the home of Sorcha & Peter. See pg.9**  
Contact Seneschal Alexander MacLachlan (Brett Kessler) for information.

### Directions to Sachem Library

Take the L.I.E. to exit 61, Patchogue-Holbrook Rd. CR-19 towards Patchogue/Holbrook. Merge onto Expwy Drive South, turn left at Holbrook Rd. The library is at 150 Holbrook Rd. 631-588-5024

### Fighter Practice

**Outdoor practice ON HOLD**  
Tuesday evenings 7pm,  
Islip Grange Park: Broadway Ave., Sayville, two cross streets north of Montauk Hwy. Contact Lisa Soto 516-446-8197 before 10pm or [eris235@gmail.com](mailto:eris235@gmail.com)

### Fencing

Friday evenings 7:30 - 10pm  
**NO PRACTICE 11/6/09**  
Loaner gear available. Anyone 14 yrs. and older welcome. 640 Belle Terre Rd., Building F, Port Jefferson, NY 1177. Contact Moresca at 347-276-8813 or [moresca@aol.com](mailto:moresca@aol.com)

### Archery & Thrown Weapons

Contact Lord Logan de Londres and Lady Damianna de Londres (Mark & Dina Wolyniec) for information: 631-924-6968 (before 9 PM)

# Baronial Officers

## Baron & Baroness

**Baron Ateno of Annun Ridge & Baroness Lassar Ingen Aeda**  
(Eric and Andrea Rhude)  
34 Oakland Drive N  
Riverhead NY 11901  
(631) 208-3767 before 10 pm  
[ateno@panix.com](mailto:ateno@panix.com)

## Geneschal

**David Vázquez de València**  
(David Cortijo)  
11 Shearwater Way  
Centereach NY 11720  
(917) 626-8474  
[sca@draxius.com](mailto:sca@draxius.com)

## Exchequer

**Vettorio Antonello**  
(Erik Soto)  
216 Berkshire Drive  
Farmingville, NY 11738  
(516) 443-2352 before 10 pm  
[soto.erik@gmail.com](mailto:soto.erik@gmail.com)

## Acting Web Minister

**David Vázquez de València**  
(Dave Cortijo)  
[sca@draxius.com](mailto:sca@draxius.com)



**Canton Geneschal**  
**Hawkes Reache (Incipient)**  
Alexander MacLachlan  
(Brett Kessler)  
124 Cimarron Ct.  
Amityville, NY 11701  
631-428-7492 (before 10:30pm)  
[captgoldman01@aol.com](mailto:captgoldman01@aol.com)

## Knight Marshal

**Catrina ab Aqua**  
(Lisa Soto)  
216 Berkshire Drive  
Farmingville, NY 11738  
(516) 446-8197 before 10 pm  
[eris235@gmail.com](mailto:eris235@gmail.com)

### Deputy

**Lord Dankwert Bathory**  
(Adam Steinfeld)  
(631) 514-1104 after Noon

### Deputy (Fencing)

**Moresca** (Julie DeVuono)  
(347) 276-8813  
[moresca@aol.com](mailto:moresca@aol.com)

### Deputy (Archery Marshal)

**Baron Don Jean Xavier Boullier**  
(Peter X. Boullianne)  
59 Old Neck Road  
Center Moriches NY 11934-2811  
(631) 874-2748 before 10 pm

## Master of Lists

**Lord Logan de Londres**  
(Mark Wolyniec)  
2 Sylvia Lane  
Middle Island, NY 11953  
(631) 924-6968 before 9 pm

### Deputy

**Lady Christine McDevitt**  
(Christine Wright)  
[christinemcdevitt@wench.org](mailto:christinemcdevitt@wench.org)

## Chronicler

**Alissenda la Gailharda**  
(Linda M. Davies)  
887 Park Avenue  
Huntington, NY 11743  
(631) 385-1950 before 11 pm  
[poetryqn@optonline.net](mailto:poetryqn@optonline.net)

### Deputy

(Michelle Schumacher)  
[lv170dna@gmail.com](mailto:lv170dna@gmail.com)

## Minister of Arts & Sciences

**Damianna de Londres**  
(Dina Wolyniec)  
2 Sylvia Lane  
Middle Island, NY 11953  
(631) 924-6968 before 9 pm

### Deputy

**Lord Marcus**  
(Marc Redgate)  
[jon.horde@yahoo.com](mailto:jon.horde@yahoo.com)

## Chatelaine

**Lord Alexander MacLachlan**  
(Brett Kessler)  
(631) 419-0771  
[captgoldman01@aol.com](mailto:captgoldman01@aol.com)

## Herald

**Elisaid of Ayrshire**  
(Lisa Seckler-Roode)  
(631) 838-0458 before 7 pm  
[whofreak@optonline.net](mailto:whofreak@optonline.net)

*Letters of Intent should be submitted to the Baronial Seneschal & Coronet via mail or email. Letters may also be submitted at the Baronial business meeting. See page one for time and location.*

# Event Calendar

Local Barony of An Dubhaigeainn  
events listed in red.

## November

**11/7** St. Andrews visits Iceland: Barony of An Dubhaigeainn - Center Moriches, NY. See pg. 5  
**1/7** Fall Feast of Simplefare: Barony of Beyond the Mountain - Manchester, CT  
**11/7** Fasching/Baronial Investiture: Kingdom of Aethelmarc - Clarks Summit, PA  
**11/7** Bjorn's Ceilidh: Barony of Concordia of the Snows - Scotia, NY  
**11/14** St. Eligius Arts & Sciences Competition and Schola: Barony of Dragonship Haven - Stratford, CT  
**11/14** Bare Blade Tavern Brawl: Shire of Endeweard - Bucksport, ME  
**11/21** 100 Minutes War Continues: Shire of Rusted Woodlands - West Milford, NJ

## December

**12/5** Feast of Saint Nicholas: Barony of Concordia of the Snows - Cohoes, NY  
**12/5** Bergental/BBM Yule : Barony of Bergental - West Springfield, MA  
**12/5** Bhakail Yule 2009: Barony of Bhakail - Plymouth Meeting, PA  
**12/12** Toys for Tots/ Demo: Barony of Iron Bog - Pemberton , NJ  
**12/12** Second Annual Shire Of Coill Tuar Yule Feast: Shire of Coill Tuar - Highland, NY  
**12/12** Bridge Birthday: Barony of the Bridge - Hope Valley, RI  
**12/14** Scribal Workshop with Ding Li Ying: Middle Island, NY - see pg.9

## January, 2010

**1/9** Mistletoe Revel with a Twist: Shire of Barren Sands - Margate, NJ  
**1/10** 12th Night Commons: Barony of An Dubhaigeainn - Huntington, NY (details in next issue!)  
**1/16** East Kingdom Twelfth Night: Shire of Panther Vale - Barre, VT  
**1/23** Chirurgy and Cooking, A Winter Schola: Barony of Settmour Swamp - Flemington, NJ  
**1/23** Al Hafla: A Winter Oasis: Kingdom of Aethelmarc - Wheeling, WV  
**1/23** An English Country 12th Night: Shire of Owlsherst - Wellsville, PA  
**1/29 - 1/30** Market Day at Birka: Barony of Stone-marche - Manchester, NH



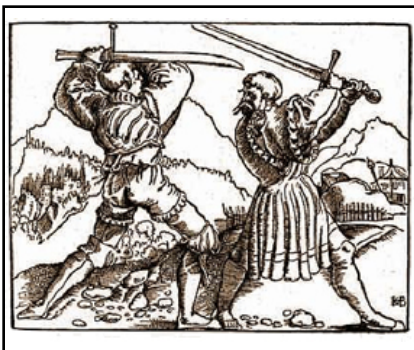
For full event listing and information see the East Kingdom website:  
<http://www.eastkingdom.org/event-list.html>

**From the Chronicler:** We've got a new deputy! Michelle Schumacher, our court artist, has graciously consented to be deputy chronicler. We're on the lookout for ideas, submissions, and artwork for future issues. Remember, any material submitted for publication must be your own work, or accompanied by written permission of the author allowing us to re-print.



Letters, submissions and inquiries can be sent to me at [poetryqn@optonline.net](mailto:poetryqn@optonline.net) or Michelle at [lv170dna@gmail.com](mailto:lv170dna@gmail.com). Thank you!

## Combat Arts: fighting, fencing, archery & thrown weapons



**From the Knight Marshal:** In my absence at an official Tuesday night fight practice, any of the following may step in as **Marshal in Charge** so that scheduled baronial practice may continue with insurance intact: **Adam Steinfeld** (deputy KM), **Kevin Dowd**, **James Peck**, and **Eric Rhude**.

The fencers operate on a similar premise. **Moresca** (Julie DeVuono) is the deputy KM in charge of Rapier. In her absence, any of the following may MiC a Rapier practice: **Pete Boullianne**, **Erik Soto**, and **Brett Kessler**.

**Heavy Weapons:** **OUTDOOR PRACTICES ARE CURRENTLY ON HOLD.** For further info, contact Lisa Soto: <mailto:eris235@gmail.com> or call (516) 446-8197 before 10 pm. Up to date information on practices may also be found at the Yahoo web site here: <http://groups.yahoo.com/group/scaducks/>

For those wishing even more swat time, the fighters of Ostgardr continue to meet on Sundays in Brooklyn from noon until about four pm. They meet at Quality Conservation, 140 58th Street, Bldg. A, Unit 8M. The site is indoors - a large warehouse with plenty of room, so even polearms are fine. There is also plenty of parking within a fenced and guarded lot. For those taking public transportation, the site is two to three blocks from the R/N train stop at 59th Street. Non-fighters are welcome to attend. If you have any questions, please feel free to contact [RobertEsteves@gmail.com](mailto:RobertEsteves@gmail.com)

### Fencing Practice

**NO PRACTICE 11/6/09**

We continue to meet at 640 Belle Terre Rd, Building F, in Port Jefferson. As noted, practice for fencers is Friday evenings, 7:30-10 PM.

Some loaner gear may be available if requested beforehand. If you're curious, come see what we're all about!

Contact Moresca at 347-276-8813 or [moresca@aol.com](mailto:moresca@aol.com)



**Archery:** Archers can also continue to hone their skills on Tuesday evenings at an indoor range in Hicksville. Contact Peter of Hawkwoods (Pete Farrell) for further information. (631) 754-8977 before 9PM, or [pfarrell27@yahoo.com](mailto:pfarrell27@yahoo.com). Additionally, the Barony is seeking arm guards, finger gloves, youth bows and adult bows 30 lbs. or less to add to our loaner gear. If you have any gear you'd like to donate, please contact Baron Don Jean Xavier, 631-874-2748 before 10 p.m. or [jeanxavier2001@yahoo.com](mailto:jeanxavier2001@yahoo.com)

with "archery gear" in the subject line. If you have some 7-8 oz. belt leather, Jean Xavier is also willing to give you some basic directions for making your own arm guard.

# St. Andrew visits Iceland - November 7

St. Andrew has traveled far and wide, to many lands and cultures to feast in celebration of the genesis of the Barony of An Dubhaigeainn over the past eighteen years. Yet, upon hearing the tales of a land of ice and volcanoes, of warrior poets and those who brave the unforgiving waters of the North Atlantic only to reap a meager living from it, St. Andrew took passage aboard the "Valkyrja" and sailed for Iceland!

Come join Their Excellencies of An Dubhaigeainn, Baron Ateño and Baroness Lassar, as they and all those attending experience some of the Icelandic culture through feast, art, and classes. For the class list and descriptions given by Lady Daria, please visit [www.scaducks.org/st\\_andrew09.php](http://www.scaducks.org/st_andrew09.php)

A heavy list tourney, open to all combatants, will be conducted by Lord Marcus. The Baronial resident who achieves the highest seed in the tourney will become the newest Heavy list Champion of An Dubhaigeainn. Please visit [www.scaducks.org/st\\_andrew09.php](http://www.scaducks.org/st_andrew09.php) for a description of the tourney and the entry request, for the fighters of the Barony and the East Kingdom should be well rounded in our quest towards the "Dream". Inspections will begin at noon and the tourney will start at 1:30 pm.

The site is damp. However, no flames are permitted within the hall. Twelve seats (two tables of six) will be provided for Off-Board. Meaning, we will provide the table space and you will provide your own food for the evening feast. If you have any questions, please contact the Autocrat.

Also, for those of the populace who may have allergies, please note that fish will be served during day-board, as well as the evening feast.

## Directions:

The Masury Estate is located 60 miles east of New York City on Long Island in Center Moriches.

**By car:** Take the Long Island Expressway (I-495) to exit 69 OR take Sunrise Highway (POW/MIA Memorial Highway, Rt. 27) to exit 59. Either exit will take you to Wading River Road. Take the service road to Wading River Road and head south on Wading River Road (3.4 miles from the L.I.E. or 0.4 miles from Rt.27)

Turn right onto Brookfield Ave. Travel 1.3 miles on Brookfield Ave to a "T" intersection. Turn right onto Main St. (CR 80) and travel 0.5 miles to the next traffic light past the train trestle.

At the traffic light turn left onto Old Neck Road.

Travel 1.1 miles on Old Neck Road to the 4th stop sign. Continue straight onto Old Neck Road South for another 0.4 miles. The Masury Estate will be on your left.

**By train:** The Mastic-Shirley LIRR train station is 5 miles from the event site. Go to [www.mta.intl/lirr/](http://www.mta.intl/lirr/) or call (631) 231-LIRR for schedule information

## At-a-Glance Event Information

### Site:

Masury Estate  
67 Old Neck Road South  
Center Moriches, NY 11934

**Site Opens:** 10 am

**Site Closes:** 9 pm

### Event Fees:

**Site:** Day-board for adults: \$12  
Day-board for Minors (6-17): \$7  
Children 6 yrs and younger are free

Adults without proof of membership are subject to an additional \$3 Non-Member Surcharge fee.

**Feast:** Adult On-board post-marked before or on Oct 1st is \$18. After Oct 1st the fee will be \$20.

Minor On-board is \$15

Adult Off-board is \$15

Minor Off-board is \$10

### Please send Reservations to the Autocrat:

Baron Jean Xavier Boullier  
(Peter Boullianne)  
59 Old Neck Road  
Center Moriches, NY 11934  
H (631) 874-2748 before 10 pm  
C (631) 603-7138 before 10 pm  
[jeanxavier2001@yahoo.com](mailto:jeanxavier2001@yahoo.com)  
with St. Andrews in subject line

### Other Contact Information:

**Feastocrat:** Master Adamantius  
(mka Phil Troy)  
(718) 478-3975  
[adamantius1@verizon.net](mailto:adamantius1@verizon.net) with  
St. Andrews in the subject line

**Make Checks Payable to:**  
SCA Inc.-Barony of An Dubhaigeainn

# Arts & Sciences news and notes

We have a couple of goodies for the populace in this issue. First up, a review of Baron Ateno's brewing workshop held last month at the Hawkes Reache Commons. We've included recipes and step by step photos of the Baron making Blueberry Wheat Ale and Quince Mead. Next up, our Mistress of Arts and Sciences, Lady Damianna, has arranged a visiting demonstrator for a scribal workshop to be held on Monday, December 14 at her home in Middle Island. Finally, we also have news about our regular sewing and stained glass workshops.

## Brewing 101

Recipes and demonstration by Baron Ateno

written by Alissenda la Gailharda

Ok, first the good news. For those of you curious about brewing, but afraid it might be too messy, too complicated and/or too expensive to pursue, relax. That basics are easy. I won't pretend that great brewing isn't an art form, but it's a straightforward and uncomplicated process to get started, particularly when you have the instruction of a Laurel to guide you. Now for the bad news: hmm, I really can't think of any. Particularly when brewing with friends.

For those who were unable to make Commons, here's a list of things you need to get started brewing. Don't let the nomenclature scare you; I'll identify all the equipment as we go along.

### Equipment:

- 3-4 gallon pot
- large spoon
- way to grind grain (or buy pre-ground grain)
- large funnel with cheesecloth strainer
- carboy for each brew (5 gal or 20 litre)
- fermentation lock
- close water source
- Later tun (to strain the wet grain)
- optional - cooling coil, thermometer, large measuring equipment

### Ingredients:

For the Blueberry wheat ale:

3-4 gallons of water

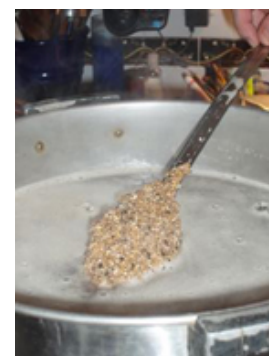
- 9.25 lbs. malted wheat
- 5 lbs. chocolate malt
- 2 lbs. frozen blueberries
- 1 oz. northern brewers hops
- 1 oz. fuggles hops
- 1 oz. cascade hops
- 1 pkg. Propagator Belgian Strong brewers yeast

### For the Quince Mead

- 3-4 gallons water
- 12 lbs. orange blossom honey
- 2 tins (36 oz) of quince paste
- Montrachet wine yeast



After setting the water to heat, Baron Ateno proceeded to grind the grain. A hand grinder lets you control the level of fineness. You can skip this step if you buy your grain pre-ground.



Once all your grain is ready, check that your heated water has reached 140 degrees before adding the cracked grain. Here's where brewing, like cooking, becomes a bit of an art form as we go through a process of resting and heating the grain to extract all the sugars. We want to soak, but not cook, the

grain, so temperature changes should be gradual as we proceed. The temperature should drop to about 120 degrees at this point. If it's warmer than that, stir a bit more to cool, then let the mixture soak for about 30 minutes. After 30 minutes, turn the heat up again to 150 degrees to extract more sugars. Keep the mixture at 150 degrees for the next 30-45 minutes. After that 45 minutes or so, you want to bring the temperature up to 165 degrees to extract the last of the sugars from the grain. Again, keep the mixture at 165 degrees for an additional 30-45 minutes. At this point, your cracked grain will have been soaking for around 2 hours in total. We're now ready to drain the grain.



Remember that odd term, "Later tun"? This refers to a cascading series of strainers we use to separate the grain from the liquid we now call wort. As you can see from the picture, our later tun has

been constructed using three white buckets, the last with a spigot to drain the finished wort back into the heating pot.

We want to make sure we get every bit of goodness from the grain, so not only do we turn the grain in the later tun, we also wash the grain in a bit of warm water to extract the last of the sugars. No picture, alas, but you only need to rinse the grain with about another 2 quarts of warm water at this point, stirring as it drains through the later tun. Historically, the spent grain was often recycled into successively weaker beers and then finally used as animal feed. Nowadays, most people discard the grain. Since it's been



heated, it can breed bacteria, so using it to make bread involves more complicated instructions than I can include here. I'd treat it as I would other organic kitchen scraps and add it to the compost. And now, back to the wort...

Take your pot with the wort and set it on the stove again and bring the wort to a boil. Add the dried bittering hops (northern brewers) and let boil for 20 minutes. Next, add the fuggels hops and boil for another 20 minutes. Then, add 1/2 oz. of cascade (aroma hops) and boil for 5 minutes. Finally, add the remaining cascade hops and let the wort boil for a final 5 minutes. At this point, your wort has been boiling for a little less than an hour.

Time for the flash cool. If you are low-tech, you can let the wort cool on its own, but Baron Ateno brought along a neat copper cooling coil to flash cool the wort. One end attaches to the garden hose, while the other drains into the lawn. The cooler water never touches the wort, but cycles through the copper coil to quickly bring down the temperature of the mixture. I was

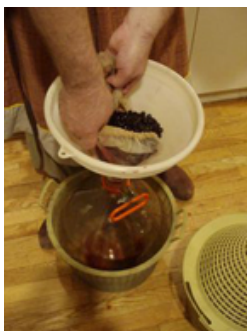


amazed, watching the cool water of the garden hose emerge steamy hot from the discharge end of the apparatus.



Next, we strain the wort into storage carboys through the cheesecloth to remove the hop fiber. Hang on to those hops - we're not finished with

them yet. Blanch your blueberries and use the funnel to get the softened blueberries, whole, into the carboy. We used the handle of a round spoon to push them through the neck of the funnel.



We used the handle of a round spoon to push them through the neck of the funnel.

With all the boiling, you may notice that there's still room in the carboy. This is when we add additional water, straining through the spent hops, to fill the carboy. Room temperature water is fine at this point. We're almost done. One final step. This is when we add the brewers yeast to the carboy before setting the top with a nifty little item called a fermentation lock

(The s shaped glass cork with the red cap). Ta-da!

(The s shaped glass cork with the red cap). Ta-da!



And now we wait. At least eight weeks. *Sigh.* Set the carboy in a cool, dark place. Basements are generally a good bet. As fermentation begins,

check the lock occasionally to make sure that blueberries don't get caught.

The ale will have to be racked in about a month to sieve out the dead yeast and blueberries. Racking is a process I will cover later, when this batch is ready. For the moment it's sufficient to explain that racking happens after all activity has stopped in the fermentation lock. A month after racking, the ale can be bottled for additional aging - about 3 weeks. Then it is ready to drink!

Well, while we're waiting, we can get started on the Quince Mead. This one seemed simple enough, even for a beginner like me.



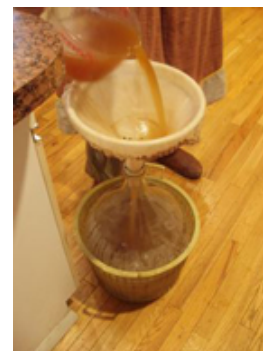
Once again, we set about heating 3 gallons of water to 160 degrees. Open your handy-dandy quince paste tins and add them to the hot water to dissolve. "Ok, here's where it can get a bit messy." So said the Baron as he hefted a sixty pound drum of orange blossom honey and began pouring it into a glass measuring jar. He's not kidding. Honey is sticky and seemingly attracted to anywhere you *don't* want it to go. Here's where a couple of seconds preparation can save you minutes (or hours) of cleaning. Baron Ateno set the measuring jar inside a huge stockpot to catch any wayward drips. Smart move. My floor and I thanked him.

Once the quince paste is thoroughly dissolved, and your honey measured, add the honey to the pot. **STIR CONTINUOUSLY.** We can't stress this enough. You must stir or run the risk that honey will stick to the bottom of your pot.



When everything is completely blended, add a gallon of cold water to another empty carboy. This will help cool the mead wort and prevent your carboy from cracking. Pour the mead wort into the carboy. You'll have space left over. Add cool water until the carboy is filled, then add the fermentation lock.

Wait until the next morning when the mead wort has cooled and add wine yeast. The mead will need to sit 3-24 months, racking every 6 months or so.







## Scribal Workshop Monday, Dec. 14, at 6:30 pm

Special guest instructor Ding Li Ying will be coming out to Middle Island to hold the second of her two workshops in the scribal arts. The meeting will be held at the home of Logan and Damianna (Mark & Dina Wolyniec) at 2 Sylvia Lane Middle Island NY 11953. (631) 924 6968.

Since our instructor is coming east through rush hour traffic, the plan is to begin the class as close to 6:30 as possible. The workshop is being held at the dinner hour, so

please bring supper for yourself. Try to keep it something neat to eat since we want to keep the work surfaces as clean as possible!

This is a hands on workshop, so if you have calligraphy and illumination equipment, by all means bring it along.

### Directions to Logan & Damianna's:

Take either exit 64 north from the LIE. Go about 2 miles north on Rt. 112 to Granny Rd. Make a right. Take Granny Rd. about 3 miles to Sylvia Lane. Make a left. It's the first house on the right.



## Sewing and Stained Glass Workshop

The next workshop will be held on **Sunday, November 15th** at 1pm. (For more info on the stained glass workshops, please call Baroness Lisl at 631-243-4734 or

email at [iliketosew1@verizon.net](mailto:iliketosew1@verizon.net). Remember, Sir Richard Blackmoore has offered to open his extensive library on Arms and Armor for on-site perusal by interested parties while the classes are going on. **As a courtesy, please call or email to let them know if you plan to attend, thanks.** Hope you can join us!

## Canton of Hawkes Reache (incipient)

For several years, Hawkes Reache has been growing. At nearly one third of the Barony's population, we're now ready to take our next steps towards full status. We have a complete officer core of dedicated, long term members and sufficient funds to hold events on our own. Now we would appreciate your input. We will have a table near troll at the St. Andrew's event on Nov. 7. Please stop by, get to know the officers and share your opinion. We look forward to talking with you!

As a second item of business, for November only, our monthly meeting will be held at the home of Sorcha of Stonegrave and Peter of Hawkwoods (Pam Jacques and Pete Farrell). The meeting will be held on Tuesday, Nov. 10 at 7:30 pm. 16 Leonard Drive, East Northport, NY 11731. 631-754-8977. Contact [pjjny@yahoo.com](mailto:pjjny@yahoo.com) for directions. We'll be back at our usual meeting location at the Harborfields library in Greenlawn in December.



# From the Coronet

## reetings from Ateño & Lassar!

The holiday season approaches. We look forward to a lighter schedule and all the events that warm the winter.

The Baronial anniversary event is well teamed this year, with a new location and a crack staff taking care of the essentials. Congratulations to Lord Xavier, Lady Daria and Master Adamantius for setting up what we are sure will be a great event. We look forward to seeing everyone there.

We would also like to thank Lady Ding Li Ying for making the trek out last Tuesday to teach a beginning illumination class to Lord Vettorio, Lord Logan, Lady Damianna as well as ourselves. You missed a great resource, but don't fear, we are doing it again on December 14th.

As most of you know we cannot attend 100 Minutes War due to a mundane conflict, but please let us know if you are planning on attending. We are hoping to attend 12th Night, but as yet, we have no firm plans. We promise to keep you posted and ask that you do the same for us.

After attending St. Andrews, did you think to yourself that someone was not recognized for a baronial award? Despite our best efforts in keeping track of deserving members of the populace, we depend on you to give us your thoughts and recommendations. Please don't be shy. We can only recognize what we know, and we can't be everywhere. We believe that there is no such thing as a bad recommendation. So if you think you know someone worthy of consideration, please tell us!

Happy holidays to everyone, and please accept our wishes for you and yours to have happy times with your families and friends.

*In Service,*

*Ateño and Lassar*

*Baron and Baroness An Dubhaigeainn*



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