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# Meetings and Events

**JULY BARONIAL BUSINESS MEETING LOCATION CHANGE!!!**

July 9th!!!

The July meeting will be combined with the Canton of Hawkes Reach meeting and will be hosted by Lady Sorcha at

**16 Leonard Drive  
East Northport, NY 11731**

## Baronial Business Meetings

1st Thursday of each month at Sachem Public Library (Holbrook) at 7:30 p.m. Contact Seneschal Baron Master Sean de Londres (John Cnapich) for information at [bndelondsen@aol.com](mailto:bndelondsen@aol.com). All are welcome. Officers are encouraged to attend.

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## Canton Business Meetings Hawkes Reache

2nd Tuesday of each month at Panera Bread, 4097 Jericho Turnpike, East Northport at 7:30 p.m.

Contact Seneschal Lord Alexander MacLachlan (Brett Kessler) for information at [captgoldman01@aol.com](mailto:captgoldman01@aol.com).

# Baronial Officers

## Baron & Baroness

### Baron David Vázquez de Valençia

(David Cortijo)  
62 Miller Street  
Patchogue, NY 11772  
(917) 626-8474 (before 9pm)  
[baron@scaducks.org](mailto:baron@scaducks.org)

### Baroness Mistress Suzanne Neüber de Londres

(Susan Maebert-Frank)  
417 Freestate Drive  
Shirley, NY 11967  
(631) 987-5016 (before 9pm)  
[baroness@scaducks.org](mailto:baroness@scaducks.org)

## Seneschal

### Baron Master Sean de Londres

(John Cnapich)  
215 Carlton Drive East  
Shirley, NY 11967  
(631)775-7083  
[bndlondresen@aol.com](mailto:bndlondresen@aol.com)

#### Deputy

### Lord Miquel d'Avinhon

(Mike Davies)  
887 Park Ave  
Huntington, NY 11743  
(631)385-1950 (before 10pm)  
[mdavies1@optonline.net](mailto:mdavies1@optonline.net)

## Minister of Arts & Sciences

### Lord Marcus

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

#### Deputy

### Lady Ealusaid inghean Uí Phaidín

\*See Herald

## Exchequer

### Lady Sorcha of Stonegrave

(Pam Jacques)  
16 Leonard Drive  
East Northport, NY 11731  
(631)754-8977 (before 10pm)  
[pjjny@yahoo.com](mailto:pjjny@yahoo.com)

## Knight Marshal

### Antonio Giancarlo Nicastrì

(Rob Mahling)  
(631)946-6789  
[RMahling@live.com](mailto:RMahling@live.com)

#### Deputy Knight Marshal

Lord Dankwert "Danx" Bathory  
(631)514-1104

#### Deputy (Fencing)

#### Moresca

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

#### Deputy (Archery Marshall)

### Baron Master Don Jean

### Xavier Boullier

(Peter X. Boullianne)  
59 Old Neck Road  
Center Moriches, NY 11934  
(631)874-2748 (before 10pm)

#### Deputy (Thrown Weapons)

### Baronessa Gianetta Lucia

### Algretta

(Laurie Boullianne)  
\*See Chatelaine

## Chatelaine

### Baronessa Gianetta Lucia Algretta

(Laurie Boullianne)  
(631)874-2748 (before 10pm)  
[GianettaLucia@yahoo.com](mailto:GianettaLucia@yahoo.com)

#### Deputy

### Lady Sláine baen Ronáin meic Robeird

(see Mistress of lists)

## Herald

### Lady Ealusaid inghean Uí Phaidín

(Lisa Seckler-Roode)  
(631)838-0458 (before 7pm)  
[ladyelisaid@yahoo.com](mailto:ladyelisaid@yahoo.com)

#### Deputy

### Lady Alissenda la Gailharda

(Linda M. Davies)  
(631) 385-1950 before 10p.m.  
[poetryqn@optonline.net](mailto:poetryqn@optonline.net)

## Chronicler

### Lady Onóra ingheann Uí Rauirc

(Michelle Schumacher)  
4 Marfo Lane  
Centereach, NY 11720  
(631)972-5195 (texting preferred)  
[ladyonora@me.com](mailto:ladyonora@me.com)

#### Deputy

### Lady Maggie Rue

## Webminister

### Lord Ronan FitzRobert

(Scott Petritsch)  
(631)648-8888  
[spp516@hotmail.com](mailto:spp516@hotmail.com)

**Deputy (Database Manager)\***

## Mistress of Lists

### Lady Sláine baen Ronáin meic Robeird

(Pamela Petritsch)  
(631)902-1003 (between 6-10pm)  
[creativepamela@yahoo.com](mailto:creativepamela@yahoo.com)

#### Deputy

### Conall ó Ceallaigh

(Tim Kellison)  
[tim.kellison@yahoo.com](mailto:tim.kellison@yahoo.com)

## Canton of Hawkes Reache

<http://>

[hawkesreache.eastkingdom.org](http://hawkesreache.eastkingdom.org)



## Seneschal

Lord Alexander MacLachlan  
(Brett Kessler)  
124 Cimarron Court  
Amityville, NY 11701  
(631) 428-7492 before 10:30 p.m.  
[captgoldman01@aol.com](mailto:captgoldman01@aol.com)

\* **SEEKING LETTERS OF INTENT.** Letters of Intent should be submitted to the Baronial Seneschal and the Coronet via mail or e-mail. Letters may also be submitted at the Baronial business meeting held the first Thursday of every month at Sachem Public Library. Interested parties may speak with the outgoing officer, the Seneschal or the Coronet.

# Event Calendar

| June                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | July                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>6/14-6/16 <a href="#">Opening of the Inne</a> Shire of Coldwood - Peru, NY</p> <p>6/20-6/23 <a href="#">Knowne World Dance and Music Symposium</a> Barony of Concordia of the Snows - Saratoga Springs, NY</p> <p>6/21- 6/23 <a href="#">East Kingdom War Practice and Drachenwald 20 Year Anniversary Pity Party</a> Shire of Eisental - Lehighton, PA</p> <p>6/29 <a href="#">Bhakail Baronial Investiture</a> Barony of Bhakail - Philadelphia, PA</p> <p>6/29 <a href="#">"Potted" Arms &amp; Fancy "Faire" VII</a> Canton of Hawke's Reache - Huntington, NY</p> <p>6/30 <a href="#">Riverdale Riverfest</a> Crown Province of Ostgardr - Bronx, NY</p> | <p>7/4- 7/7 <a href="#">Northern Region War Camp hosts the K&amp;Q Equestrian AND Thrown Weapons Championships</a> Shire of Glenn Linn - Warrensburg, NY</p> <p>7/11- 7/14 <a href="#">Great Northeastern War 27</a> Province of Malagentia - Hebron, ME</p> <p>7/13 <a href="#">Sumer Archery Shoote</a> Barony of Concordia of the Snows - Voorheesville, NY</p> <p>7/19- 8/3 <a href="#">Pennsic 42</a> Kingdom of East/Aethelmearc/Middle - Slippery Rock, PA</p> <p>7/26- 7/28 <a href="#">Orchard War V</a> Shire of Hadchester (incipient) - Union, ME</p> |

For full event listing and information see the East Kingdom website: [www.eastkingdom.org/event-list](http://www.eastkingdom.org/event-list)

## \*\*IMPORTANT NOTE ON GOLD KEY LOANER GARB!!!\*\*

All gentiles needing any loaner garb **MUST** contact Baroness Gianetta **NO LATER** than one week prior to the event.

Also, specific measurements **ARE REQUIRED** to get the most appropriate garb fit for **YOU**.

Please contact Gianetta with any questions or concerns  
631-874-2748 no later than 10pm

# Combat Arts and Practices: fighting, fencing, archery and thrown weapons

**Outdoor practices! We meet 7-10:30 p.m. every first and third monday of the month at Islip Grange Park, Broadway Avenue, Sayville, two cross streets north of Montauk Highway. Up to date information on practices may be found at the Yahoo web site here: <http://groups.yahoo.com/group/scaducks/>. Any questions please contact Knight Marshal Rob Mahling at 631-946-6789. As practices are scheduled, any of the following may step in as Marshal in Charge so that scheduled baronial practice may continue with insurance intact: Kevin Dowd, Lord Dankert, and Eric Rhude. The fencers operate on a similar premise. Moresca (Julie DeVuono) is the deputy KM in charge of**

## Fencing Practice

We continue to meet at 640 Belle Terre Road, Building F, in Port Jefferson on Friday evenings, 7:00-10:00 p.m. Some loaner gear may be available if requested beforehand. Please call Moresca before coming to practice to confirm that we're meeting.

(347) 276-8813 or [morescaarf@aol.com](mailto:morescaarf@aol.com)

We have also been invited to join practices with Lion's End on the Friday of each month at 3060 Hempstead Tpke., Levittown. Please contact Lord Alexander MacLachlan (Brett Kessler) for further info at (631)428-7492 before 10:30 p.m., or e-mail: [captgoldman01@aol.com](mailto:captgoldman01@aol.com).

## Archery and Thrown Weapons Practice

June 15th!!!

At the home of Mark and Dina Wolyniec  
2 Sylvia Lane  
Middle Island, NY 11953  
(631) 924-6968 Before 9p  
Please bring a dish to feed four people and a beverage of your choice

\*\*Thrown weapons practice is based on Marshal attendance\*\*\*



## OPEN FORGE!!

Lord Marcus has graciously announced that he will be hosting an open forge for classes and projects at his home. Due to his career and schedule, dates and times may be scheduled last minute and may change.

Dates and times will be announced on the Baronial Facebook page as well as through our Yahoo group

This is the June 2013 issue of The Viaduct, a publication of the Barony of An Dubhaigeainn of the Society for Creative Anachronism, Inc. (SCA, Inc.). The Viaduct is available from Michelle Schumacher, [ladyonora@me.com](mailto:ladyonora@me.com). It is not a corporate publication of SCA, Inc., and does not delineate SCA, Inc. policies. Copyright © 2012 Society for Creative Anachronism, Inc.

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# "Potted" Arms & Fancy "Faire" VII

Saturday, June 29th

Spring flowers into summer. Their Excellencies, Baron David Vázquez de Valençia and Baroness Mistress Suzanne Neüber de Londres, set out on their inaugural sojourn across the lands of An Dubhaigeainn to collect tithes on their way to the Pennsic War.

The Canton of Hawkes Reache welcomes them with a Summer Faire, replete with two fencing Tournaments, including a Pas D'Arms Tournament to select the new Baronial fencing champion; the Baronial Thrown Weapons championship; an Archery practice with Royal Rounds and many other games and activities for all. Merchants are most welcome to help the populace get into fine shopping form for Pennsic. The Canton invites you to bring your chairs, blankets and shade to take respite upon the lawns, participate in the wide variety of activities, and visit with old and new friends.

There will be a hearty day-board served throughout the event. No feast will be served, yet fear not! None shall leave hungry, as the table has groaned under the bounty of our day-board these past six years!

The Tournaments:

Fencing

Our current Baronial fencing Champion, Lord Eanraig the Bonesetter (Jim Best), is hard at work designing the formats of the fencing tournaments. There shall be two Tournaments: the Hat Tournament and the Pas D'Arms Tournament.

Inspections and authorizations for the Tournaments will begin at 11 AM. At noon, just prior to the start of the Hat Tournament, the Canton will once again hold the ever-popular Hat Auction, where members of the populace can bid for the favor of a fencer as symbolized by the fencer. A prize is awarded to the bidder whose fencer wins the Hat Tournament, which shall immediately follow the auction.

At the conclusion of the Hat Tournament, there shall be a short respite, followed by the Pas D'Arms Tournament, which is based on a demonstration of period skill. Everyone is welcome to participate. The Pas D'Arms Tournament places a strong emphasis on pageantry. Each fencer in the Tournament must be introduced by a herald. It is expected that each fencer's herald will be vividly "over the top" (as in A Knight's Tale). A prize and recognition will be awarded for the best heraldry.

The demonstrations of both skill and pageantry will help Their Excellencies to choose the next Baronial Champion from amongst the An Dubhaigeainn participants, and the overall Tournament Champion from amongst all participants.

Please contact Lord Enraig by e-mail at [uncleanraig@aol.com](mailto:uncleanraig@aol.com) or by phone at 631-849-4066 before 10 PM with any questions.

Thrown Weapons

The Canton is happy to report that the Baronial Thrown Weapons championship, will again return! Our current champion, Lord Magnus Sverre Haakson (Paul Holm) promises tests of skill and accuracy! For more information, please contact him by e-mail at [rholm@yahoo.com](mailto:rholm@yahoo.com) with any questions

## At A Glance

### Site:

Universalist Unitarian Church  
109 Browns Road  
Huntington, NY 11743

**Site Opens:** 10am  
**Site Closes:** 6pm

### Site Fees:

Adults: \$15  
Children (10-17): \$6  
Children (2-9): \$3  
Babes in Arms: Free

### Event Steward (Send Reservations to):

Autocrat: Lady Sorcha of Stonegrave (Pamela J. Jacques), 16 Leonard Drive, East Northport, New York 11731, 631-754-8977 before 9 PM or e-mail: [pjjny@yahoo.com](mailto:pjjny@yahoo.com)

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

### Feastocrat:

Mistress Suzanne de Neuber de Londres (Susan Maebert-Frank) at e-mail: [sdelondres@gmail.com](mailto:sdelondres@gmail.com). Please contact her with any dietary concerns

# *“Potted” Arms & Fancy “Faire” VII*

## *Tournament Details*

### **In Search of Cortes' Gold**

So the journey to seek fame and fortune winds its way to the Amazons, and many who follow it will find glory, riches, and dangers. The Spanish crown seeks adventuring souls to take up the challenge to recover the lost gold looted by Cortes from the Aztecs, and you have answered. Those few who brave the tempest and survive will be rewarded with earthly riches, while those who fall behind will be consumed by the terrors of the jungle. You gather at the local tavern to discuss your potential and find many rivals. Heated arguments and boasts ensue and fueled by strong drink...

**The Hat Auction:** Drunken Debauchery Tavern Brawl will be the first part of the contest. Rules are simple: 4 fencers at random will start in the tavern, any AUTHORIZED weapon combo is allowed upon entering the tavern, with allowance for a table to hold any off hand weapons you care to leave in the tavern. You are allowed to change out your off hand weapon any time you can. Every 30 seconds or so, a bell will ring, announcing the next fencer is entering the fray. Only body and head shots count, discount arm and leg cuts/hits. There is no death from behind (except for one special circumstance), but loose alliances and bribes are encouraged. Here's the twist: each fencer MUST use their sword in their non dominant hand for their first fight, then switch at each resurrection from dominant to non dominant handedness. Each fencer is allowed 6 resurrections, (4 lives, sword in non dominant, 3 lives with dominant) and on the seventh death, you are out.

I will rank Fencers, most rapid deaths goes first as Defender for the next scenario. Last one to stay alive will be the winner of the Hat Auction. If everyone dies together, there will be no winner of the Hat Auction, proceeds to go to the Baron for his discretionary use. (the rights to Death from Behind is allowed to one fencer who is in possession of the Giant Spanish Mackerel)

**Defend the Gold:** this is the fencing tourney scenario for the Baronial Championship. Each Fencer will get a chance to play the part of the Aztecs, and defend the gold from the marauding Spanish attackers. The list field will have a high side, a low side, and in the middle, ground paint will mark off areas denoting a river. For the purpose of this scenario, this river is infested with piranha. A Defender will be posted on the uphill side of the list field, away from the water's edge. There will be a gong hung from a post in the defender's position, and under that, a pot of gold. The defending fencer will be allowed to use any combination of defensive weapons (single sword, sword and rigid parry, sword and soft parry) to keep the attackers away. The Attackers will be using any combination of offensive weapons (sword, sword and dagger, case) to get the gold. Attackers will start on the low side of the list field, and have to cross the river and either 1) kill the defender to get the gold, or 2) ring the bell with using their sword only, denoting they overpowered the guard defending the gold.

# *“Potted” Arms & Fancy “Faire” VII*

## *Tournament Details*

All fencers will start this game with 3 coins in their purse.

Attackers will declare the weapon form they are using first, then the Defender announces their chosen form. All fencers will use only forms in which they are authorized. Attacking fencers will line up in numerical order to get the gold.

Defenders will be allowed a SINGLE gun shot during their defensive stance against only one rival, and can announce they are using it – that attacker will be assumed dead for purposes of scoring – still play through. The defender will have to use sword and rigid parry for that bout (if not authorized, use single sword). The defender can loot the attacker’s body for 1 coin for this.

A leg wound (either leg) to any fencer while his foot is in the water will result in that person’s DEATH, as the piranha will eat them. The winner can loot the loser’s purse for 1 EXTRA coin for a dead body in the river. (so either attacker or defender can die in the river) Double kills are double kills, and neither fencer gets any coins. If a fencer is killed (not legged) while in the river, the same rule applies – the winner may loot the body for 1 coin.

Scoring will be measured in coins accrued during the fight. If the Defender wins, they can loot the attacker’s body for coins – 3 coins if the attacker used Case, 2 coins for sword and dagger, 1 coin for sword only and an extra coin for legging them/killing them in the river. If the Attacker wins, they get the coins in the pot: 3 coins for beating defenders using sword and rigid parry, 2 coins for sword and soft parry, and 1 coin for single sword plus 1 coin if the defender dies in the river (defenders can only lose 1 coin per bout from their purse). ALL fencers all allowed to know what the running tally of coins possessed per fencer is at any time.

If any attacking fencer runs out of coins and is defeated, the defender gets nothing to loot. Defenders: causing a double kill is a good tactical way of preventing an opponent fencer from scoring. Leg them in the river whenever able. Use a simple combo of weapons to deny them coins if you are outmatched. You get one shot, so shoot an opponent who is close to your score. Attackers: to score, you have to ring the bell, not kill the defender. Wound them and run around to get the bell: that will work just as good.

The Baronial Championship for Fencing will be decided by who is eligible and has the most coins at the end of the day. If there is a tie, they must fight with their best weapons combo (no exchanges once chosen) in the river to 2 victories, so leg wounds are counted as DEAD and double kills are double kills.

# Arrows and Ales in Port de Valencia!!

Saturday, August 24th

## At a Glance

### Where:

Estonian House  
20 Middle Island Blvd  
Middle Island, NY 11953

### Fees:

Adult (18+) \$13.00  
Senior/Veteran/Student  
\$8.00  
Children (5-12) \$6.00  
Non Member +\$5.00

### Steward:

Conall ó Ceallaigh  
Timothy A Kellison Jr  
631-848-5344  
[tkellisonjr@gmail.com](mailto:tkellisonjr@gmail.com)

### Send Reservations to:

Conall ó Ceallaigh  
(Timothy A Kellison Jr),  
631-848-5344  
[tkellisonjr@gmail.com](mailto:tkellisonjr@gmail.com)  
or Lady Sorcha of  
Stonegrave  
(Pam Jacques)  
16 Leonard Drive  
East Northport, NY  
11731  
(631)754-8977 (before  
10pm)  
[pjjny@yahoo.com](mailto:pjjny@yahoo.com)

### Other Contact Information:

If you have any Dietary  
restrictions please  
contact the Autocrat

Make checks payable to  
SCA inc. Barony of An  
Dubhaigeainn

Hello good Gentles, the Port de Valencia wishes to honor, one of its favored sons becoming a Baron with a day of tournament and revelry. Come test your skill and daring in Archery, Fencing, Thrown weapons, Heavy list, Bardic Arts, as well as a few surprises. Please enjoy the fruits of our port and the ales from the land. So come and raise your voice in rousing tavern song and Celebrate our David Vázquez de Valencia and Suzanne Nüeber de Londres, An Dubhaigeainn's newest Baron and Baroness.

Now that the archers of the realm have had the season to hone their skills and the Pennsic fields have challenged them, Baron David Vázquez de Valencia and Baroness Suzanne Nüeber de Londres have set to task the current Baronial archery champion, lord Ruadan McPhaidin, to find a successor.

To add to the fun and skill of the day, Their Excellencies ask the brewers to bring their libation creations to be tasted and commented on.

The archery challenge is open to all who wish to participate. Participants residing within the Barony are eligible to be the next Baronial archery champion.

Those entering the brewing competition, be sure to bring your documentation on your brews. The bardic competition is open to all the theme is Archery or tavern song. If you have any questions regarding what is needed, please contact the Autocrat, Conall ó Ceallaigh

### Directions:

I-495 E / Long Island Expy  
Take the CR-83 / No Ocean Ave exit, EXIT 63, toward Mt Sinai /Patchogue  
Stay straight to go onto Expressway Dr S.  
Take the 1st left onto N Ocean Ave. GULF is on the corner If you reach Old Medford Ave you've gone about 0.3 miles too far  
N Ocean Ave becomes Patchogue Mt Sinai Rd.  
Turn right onto Canal Rd / Port Jefferson-West Hampton Rd.Map  
Turn left onto Whiskey Rd. Whiskey Rd is 0.2 miles past Community Ct. If you are on Coram-Swezey Town Rd and reach Country View Ln you've gone about 0.1 miles too far  
Take the 2nd right onto Middle Island Blvd. Middle Island Blvd is 0.1 miles past Vintage Ct  
If you reach Birchwood Park Dr you've gone about 0.2 miles too far

# Arrows and Ales in Port de Valencia!!

## Schedule and Menu

### Feast and Menu Details

-Day Feast to be served through out the day until kitchen closes

-Feast will be served in the traditional Tapas style

#### **Menu to include:**

- Gaspacho (tomato soup)
- Vegetarian Paella (variation on traditional rice dish)
- Chicken Pastletos (empanadas-family recipe)
- Tortilla De Patatas (spanish omelette with and with out Churizo)
- Patatas Bravas (crispy spiced potatoes)
- Carne Asada-meatballs (in spanish style sauce)
- Habichules Rosadas Spanish style pink beans

### Schedule

09:00 Am Site Set up

10:00 Am Site Opens

11:00 Am Archery Range opens

11:30 Pm Baronial Achery Champion Tourney

01:00 Pm Royal Rounds

02:00 Pm Fencing Tourney (dont loose your hat), Heavy List Tourney (to be announced)

03:00 Pm Thrown Weapons Tourney

04:00 Pm Bardic and Tasting ( Kitchen closes)

05:30 Pm Closing court

07:00 Pm Site closed

# *A Flight of Chickens: A Tasting*

*By Michele Chang*

In light of the joint event between An Dubhaigeainn and Ostgardr on Saturday, I would like to share the results of a cooking workshop recently hosted in An Dubhaigeainn and attended by both An Dubhaigeainnians and Ostgardrians.

On Sunday, May 26, 2013, a group of us gathered at Lord Robert d'Whitmont's house in the Barony of An Dubhaigeainn to conduct a chicken tasting. The group consisted of our hosts, Lord Robert d'Whitmont and his son Daniel, Lady Michele the Ubiquitous (Unclaimed Crown Lands) as the organizer, and Mistress Countess Brekke Franksdottir (Lionsend) as our chef. Also in attendance were Lady Aellin Olafsdottir and her lord Richard from Whyte Whey and Lord Robert le Chat & Lady Barbara the Nearly Naked Friesian visiting their country estate in Lionsend. Lord Logan and Lady Damiana de Londres from An Dubhaigeainn also came to partake of the plentiful poultry.

The premise for this workshop was to determine whether or not chickens would taste different depending on breed, diet, age, and method of raising. Based on various anecdotal accounts, we felt that these factors would affect the way the chickens tasted. However, we wanted to do a side-by-side tasting to compare a variety of chickens in order to assess the flavors in a systematic way. We also wanted to be able to discuss — based on our test group — how this difference could affect the taste of period dishes and how we could compensate for that difference.

The chickens we acquired were dependent on current market availability with the caveat that if enough of a difference was observed we would try the tasting again with additional chickens of a more period type. The sample included the following: a commercial fryer, a Cornish game hen, a commercial silkie chicken, a free-range Cornish X fryer, and a free-range Sasso chicken. The selections were made for the following reasons. The commercial fryer was chosen as our control. The Cornish game hen is just a younger version of a commercial chicken. The silkie is the only period breed in our trial. Cornish X is the hybrid used in modern factory farms. So the free-range Cornish X was selected to determine if diet and raising methods would change the taste. The final chicken is a Sasso chicken or colored broiler. These are hybrid chickens bred as free-range table chickens, meant to be slow-maturing and more active foragers.

In all, we have three examples of commercial chickens. The Cornish cross or Cornish-Rock is the usual breed of factory chickens. In our sample, we have no idea of what exactly these chickens were crossed with. However, in appearance they all bore the same roundish, full-breasted profile. The free-range chicken came with the head, so we could determine that it was a hen. The supermarket chickens were headless so we could not sex them. The supermarket fryer had a yellowish tone to its skin, possibly due to the inclusion of marigolds in the diet. The Cornish game hen was pinkish. The free-range Cornish X was a startling white. The supermarket chicken was fresh, the Cornish game hen was purchased frozen, and the free range was killed on Friday night and the farm had it chilling in cold water.

The silkie chicken is our only period breed of chicken. However, it is an Asian chicken breed, not European. Due to its atypical appearance it is easily documentable. Marco Polo mentions a chicken with fur instead of feathers in his travels. It also has black skin, meat, and bones. This makes it valuable for Chinese medicine and easily obtainable in Asian markets. While the silkie did have a head, they are bred to be morphologically undifferentiated by sex, so we were unable to determine the gender. In appearance, the silkie is very angular compared to the other chickens. Aellin said it resembled the retired layers she has purchased at the Union Square Green Market, with its extremely defined keelbone. The silkie chicken due to its fluffy feathers, hypermelanism (heavy pigmentation), and the fact that it has five toes — when most chickens have four — is probably a bad example of chicken in general, much less a period breed, be it European or Asian, because it is such an outlier from so many different standpoints. However, it was the only readily available purebred chicken.

The final chicken is the Sasso chicken. Goffles, the poultry farm, describes it as a colored broiler, a French chicken. Further research unearthed that Sasso is a French company that produces designer chickens specifically for free-range raising. Their goal is to develop a hardy, slow-growing chicken for the table. From what I can determine from their breeding program, they have several different lines of chickens, all hybrids, which means that their offspring will not breed true. While I can make an educated guess as to which type we tasted, without more input from the farm I cannot be absolutely certain whether the chick originally came from Sasso or if it was bred by Goffles. Since this chicken did have a head we could determine that it was a rooster. It was also the largest chicken in our sample, but we could not tell if this was due to the sex or age of the rooster.

Once we examined the raw chickens, they were boiled for approximately 20 minutes per pound. After cooking, we removed some of the breast meat and the leg, and asked everyone to sample some of each one at a time and make comments on tables provided. We also sampled the broth and noted the appearance of the broth and taste of the broth. Please note that this was not a blind

**Flight of Chicken: A Tasting - Datasheet**

| 5/26/2013           | Commercial                                                                                                    |                                                                                                       |                                                                                                                   | Free Range (Goffts)                                                                                           |                                                                                                           |
|---------------------|---------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------|
|                     | <b>Control</b>                                                                                                | <b>Cornish Game Hen</b>                                                                               | <b>Silkie Chicken</b>                                                                                             |                                                                                                               |                                                                                                           |
|                     | <b>Cornish X</b>                                                                                              | <b>(Young chicken)</b>                                                                                |                                                                                                                   | <b>Cornish X</b>                                                                                              | <b>Sasso Chicken</b>                                                                                      |
|                     | <b>A</b>                                                                                                      | <b>B</b>                                                                                              | <b>C</b>                                                                                                          | <b>D</b>                                                                                                      | <b>E</b>                                                                                                  |
| <b>Raw</b>          | Blue band on leg                                                                                              |                                                                                                       |                                                                                                                   | White band on wing                                                                                            |                                                                                                           |
| Weight              | 4lb 6oz                                                                                                       | 1lb 13oz                                                                                              | 1lb 9oz                                                                                                           | 3lb 13.25oz                                                                                                   | 5lb 4.75oz                                                                                                |
| CV                  | American Choice (A&P brand) fryer, up to 3% retained water. \$1.69/lb                                         | Tyson brand less than 4% retained water, frozen & thawed \$2.49/lb                                    | V&Ts, frozen & thawed \$8.99 each                                                                                 | Killed Friday night, \$2.19/lb, hen                                                                           | Killed Friday night, \$2.49/lb, rooster                                                                   |
| Appearance          | fatty skin, low skin tone (fed marigolds?) lots of fat, overall shape round                                   | pinkish white, a lot of fat, overall shape round                                                      | blackish blue skin, a little grayish yellow fat, keelbone prominent (like Anne's retired layers?), very angular   | very white skin, some fat, crisp skin, the skin on the edge of the wing was very defined, overall shape round | bright yellow skin, very fat, fat around the gizzard, overall shape more oblong, not as much breast meat  |
| <b>Cooked</b>       | About 20 minutes/lb                                                                                           |                                                                                                       |                                                                                                                   |                                                                                                               |                                                                                                           |
| Cooking Time (h:m)  | 1:25                                                                                                          | 0:40                                                                                                  | 0:30                                                                                                              | 1:10                                                                                                          | 2:00                                                                                                      |
|                     | 30 min. after E                                                                                               | 30 min. after D                                                                                       | 10 min. after B                                                                                                   | 15 min. after A                                                                                               |                                                                                                           |
| Appearance          | Falling apart, pale yellow, bone pulled out                                                                   | falling apart, whitish                                                                                | not falling apart, grey, bone difficult to eat, very little meat                                                  | falling apart, very white, pinkish                                                                            | mostly falling apart, bone pulled out, meat is yellow                                                     |
| Weight              | NA (forgot to re-weigh)                                                                                       |                                                                                                       |                                                                                                                   |                                                                                                               |                                                                                                           |
| Broth               | Blue band on pot handle                                                                                       | Green band on pot handle                                                                              |                                                                                                                   | White band on pot handle                                                                                      | Yellow band on pot handle                                                                                 |
| Appearance of Broth | slightly yellow, obvious fat on top, clear                                                                    | pale, little fat on top, gray                                                                         | pale, little fat, clear                                                                                           | pale, little fat, clear                                                                                       | lots of fat, yellow                                                                                       |
| Taste of broth      | chicken, salty, watery, oily, slight chicken flavor                                                           | little flavor, watery                                                                                 | chicken flavor, not from oil, watery less oil, complex flavor                                                     | good, vegetable notes, richer chicken taste, good chicken flavor                                              | most flavor, rich chicken taste, VG chicken flavor, more fat                                              |
| Taste               |                                                                                                               |                                                                                                       |                                                                                                                   |                                                                                                               |                                                                                                           |
| White Meat          | dry, mild/bland, full taste on upper palate, lingering, shark meat texture, like chicken, less flavor, slight | mild, dry, more side of mouth flavor, oily, grassy, greasy, tastes like commercial chicken breast,    | tasty, richer chicken taste, gamier, nutty, moist, chicken flavor in lid strong chicken flavor                    | good chicken taste, slight lemony notes?, fresh, greasy, papery, dry, strong, metallic, best flavor           | fresh nice taste, roasted chicken taste, burst of flavor, white bread, mild chicken flavor, not as strong |
| Dark Meat           | mild, sharper metallic taste on upper palate, tastes like alligator, more flavor, moist, chicken moist        | mild a bit more taste, a little gamey, slippery texture, pepperish - mushroom, nutty, extremely mild, | less taste than the white, stronger tasting, nice, tangy, papery, oily, not particularly flavorful, fatty, strong | chicken, meat near bone yummy, gristly, stringy like tendons, slight olive taste, tastes like domestic        | chicken, gamey, taste on side back of tongue, mild, flavorful                                             |
| Texture             |                                                                                                               |                                                                                                       |                                                                                                                   |                                                                                                               |                                                                                                           |
| White Meat          | Dry, firm powdery, oily, denser                                                                               | firm oily, dense, chewy, less stringy than dark, rubbery, mushy                                       | chewy, overcooked codfish texture, firm                                                                           | moist, tender, chewier meatier than control, dry, thick, chewy, tends to stick to the mouth, firm             | tender/musky, less dry than the other, dry, tough                                                         |
| Dark Meat           | moister, not juicy, mushy, softer texture                                                                     | moist, firm soft, somewhat stringy, moist                                                             | chewy, rubbery, stringy, tougher, mottled color, oily, softer                                                     | moist, firm slightly chewy, dense like thin steak, strong firm smooth                                         | firm moist, chewy, soft, a bit stringy, dry, tough                                                        |
| Bones               | Friable, somewhat brittle                                                                                     | friable, soft                                                                                         | strong, thinner bone than the others, strong, brittle                                                             | strong                                                                                                        | really strong, hard to chop through.                                                                      |

These are the combined observations of 7 tasters.  
 If I could not read the handwritten notes, those observations were not included.

From the data sheet you can see that yes, chickens do vary in taste based on diet, weight, age, and breed. For the curious, the majority of tasters felt that the Sasso chicken tasted the best out of our sampling. We were unable to determine if that was due to the age or breed of the chicken. According to the American Livestock Breed Conservancy (ALBC), chickens develop more flavor as they age.

Some additional factors to consider that may have skewed our results are that the silkie chicken and the Cornish game hen were both significantly smaller than the other samples. However, most of our pots and the water in the pots were roughly the same volume, so these two were cooked with more water per pound of chicken than the others, which may have led to the lighter tasting broths. Since we were cooking these chickens outside on propane stoves, the flame under the silkie blew out sometime during the cooking time, so we relit the stove and allowed it to cook for longer. This may have resulted in an overcooked silkie. Since there was significantly less meat on the silkie compared to the other chickens it may have warranted a shorter cooking time, but due to burner error we are unable to determine this.

The salty taste detected in our control broth may have been the result of plumping. Plumping is the industry practice of injecting the chicken with saline solution. It's supposed to make the chicken tender. It also increases the weight of chicken.

After our tasting we have determined that we would like to conduct at least another tasting with the following types of chickens. We would like to compare a free-range silkie to the factory-farm silkie. We would also like to locate some period European breeds of chickens, preferably free range. With help from our friends on various social media groups we have narrowed our selection down to the following breeds: Dorkings, Sussex, Hamburgs, Andalusians, Leghorns, Old English Game, and Icelandics. We would also like to consider how the butchering method may affect the taste of the birds. Western practice seems to call for icing or chilling the birds after slaughtering. However, if a bird is purchased from various live markets (Asian or Spanish), the cleaned bird is bagged and handed to the consumer still warm. The ALBC suggests that chickens — especially older ones — need to be aged in the refrigerator for a couple of days before cooking and serving. We would also like to try a kosher or halal chicken to see how those preparation methods may affect the taste aside from more conventional butchering practices.

And of course with any “period” breed of livestock, it is important to note that it is nearly impossible to know how much the breed, and specifically the samples obtained, may have been improved from the original period type — particularly with landrace breeds. However, unless we intend on raising our own chickens or back-breeding them to period type as has been done by a laurel in Indiana, this is as close as we can get in our fairly urban part of the Known World.

**Sources with comments:**

Damerow, Gail, Storey's Guide to Raising Chickens: Care / Feeding / Facilities, Storey Publishing: North Adams, MA, 2009.

American Livestock Breed Conservancy <http://www.albc-usa.org/documents/cookingwheritagechicken.pdf>. It also discusses some of the differences between heritage breeds and modern chickens.

Their main website also has good information about heritage breeds in general and a breeder directory.

<http://www.albc-usa.org/>

Colonial Williamsburg Rare Breeds Program [http://www.history.org/almanack/life/animals/pr\\_rare.cfm](http://www.history.org/almanack/life/animals/pr_rare.cfm)

<http://articles.latimes.com/2010/jan/04/opinion/la-ed-chicken4-2010jan04>

<http://en.wikipedia.org/wiki/Plumping>

[http://turtlebackfarm.com/?page\\_id=645](http://turtlebackfarm.com/?page_id=645) potential source for a period chicken on Long Island

<http://www.angrin.tlri.gov.tw/INRA/o11.pdf>. This paper is about Taiwan country chickens. Some stuff that my Dad said about how chicken tasted different with the importation of American broilers to the Taiwan chicken population started me down this research path. This paper — while not about a period European breed — does show the difficulty that Dr. Lee had in trying to locate a breed/type of chicken that was common in Taiwan in the 70s. At the time the article was already 30+ years old. This article shows some of the assumptions he had to make in pinpointing a pure breed chicken. So I am using it as a guide for some of the pitfalls we could encounter in predictions about how a chicken that has the same name as a “period” breed, or even if it’s found in the same geographic area, may be very different from the period version.

<http://www.gofflepoultry.com/>

<http://www.npr.org/blogs/health/2011/07/22/138606851/got-enhanced-meat-usda-rule-may-make-it-easier-to-tell>

My pet chicken <http://www.mypetchicken.com/>. This website sells small lots of day old chickens mostly to people who want urban or suburban chickens. But that have a nice website about various chicken breeds.

Oklahoma State University’s Livestock Breed Information site. <http://www.ansi.okstate.edu/breeds/poultry/>. This is my usual go-to place information about sheep, so I figured it couldn’t be that far off for chickens.

Wikipedia on various chicken breeds; the silkie article is actually fairly accurate based on what I was taught about them as a child.

Thanks to my friends on G+ who also helped with the chicken search.

And thanks to Brekke for passing on information from emails going around the SCA-Authentic Cooks yahoo group.

# From the Coronet

## Greetings unto the Populace of An Dubhaigeainn

June 2013

### Greeting unto the Populace of An Dubhaigeainn

May was a rather quiet month for the Barony event wise; the various demos and practices are what kept us busy. The Hauppauge Middle School and both Boy Scout demos were very well received. Thank you to all who participated.

We'd like to thank all of the good gentles of An Dubhaigeainn and Ostgardr who came out to "The Test" to compete or cheer on the champions. We asked much of Master Ateno (our Autocrat), and he did not disappoint. Likewise, Lord Weasel once again provided a sumptuous dayboard for all to enjoy. We would also like to thank all those who help organize and prepare for such a great event - we know that many people helped out, and we cannot thank you enough.



At the end of a long and surprisingly beautiful day, the breakdown of the competitions was as follows:

The Crown Province of Ostgardr won the following challenges: Rapier Champions, Rattan Champions, Rattan Populace, Archery Populace, and Brewing Populace.

The Barony of An Dubhaigeainn won the following challenges: Rapier Populace, Thrown Weapons Champions, Thrown Weapons Populace, Archery Champions, Arts & Sciences Champions, Arts & Sciences Populace, and Bardic Champions.

The final tally of challenge winners was: An Dubhaigeainn 7, Ostgardr 5. That being said, the day was well competed and all approached the challenges with the spirit of friendship we had hoped to engender. We could not be prouder of the populace of An Dubhaigeainn, and we are sure that our cousins Ostgardr feel much the same.

With summer almost upon us, we begin to prepare for our annual pilgrimage to the Pennsic Wars. We wish all those traveling safe and uneventful trips.

For those who are going to the War, this year the coronets of both The Barony of An Dubhaigeainn and Barony Beyond the Mountain are co-hosting the Runnymede Dinner. The dinner is for all landed Barons and Baroness of the East Kingdom that are present at the War; and will be held on July 29 (Monday of War week) from 5PM to 9PM; We are looking for volunteers to help with the dinner. Help could be used with set up, kitchen work, gate duty, serving, entertainment, and clean up. You need not be present from start to finish, unless you want to; a couple of hours of your time would be greatly appreciated. This is another opportunity for our barony and populace to shine. If you are interested in helping please contact us ([coronet@scaducks.org](mailto:coronet@scaducks.org)) with your availability.

In Service,

*David and Suzanne*