

Chronicles by the River's Edge

The Quarterly Newsletter of The Shire of the March of St. Martin

Summer (July) 2007



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March of St. Martin Officers

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Hear Ye,
Hear Ye!



This space was reserved
for messages from the Populous.
No messages were submitted this quarter.

This space was reserved for messages from
the Officers of the Shire and Event Autocrats
to the Populous.

No messages were submitted this quarter.

Greetings,

I regret to announce that this is the sixth and final issue of Chronicle's by the River's Edge that I will be publishing. It is my opinion that there is not adequate interest in a Shire newsletter to justify the effort. I will elaborate...

Whether it is due to the small size of our Shire, the amount of work already done by the more active members of our group, or just plain apathy, there have been very few contributors.

I have received no articles or stories (with the exception of those from Lord Gerrard Carpentarius), very few regular features or other items (thanks to Lord Gerrard, Lady Una Sewenna, and Lady Cassandra Cresswell for what I have received), no event updates or reports, no artwork or photos, and no messages from either the Officers or the Populous.

Furthermore, each newsletter represents approximately two days of my time. I feel I could better use those eight days per annum in a way that might be more appreciated by the Shire, or in a more productive pursuit.

Much of what I have published is also on our group web site, and I encourage everyone to contribute the same type of materials I have requested for the newsletter to our Web Minister, Lord Marcus Caiaphas of York, for publication on our group site.

As long as possible, I will leave the archived issues of Chronicle's by the River's Edge on my personal web site.

**Anne Fairamay (Lynn Smith),
(resigning) Chronicler**

March of St. Martin Calendar Of Events

DATE(S)	EVENT	LOCATION
July 27 – Aug 12	Pennsic War XXXVI	Cooper's Lake, PA
Aug 25	Day of Piracy	Frankford, ON (Incipient Shire of Bastia Du Lac)
Aug 31 – Sept 3	Baron's Howe	Bonfield, ON (Barony of Skraeling Althing)
Aug 31 – Sept 2	Fruits of Our Labours	Acton, ON (Barony of Ramshaven)
Sept 7-9	Klash of the Kingdoms	Ruthven, ON (Kingdom of the Middle)
Sept 15	Season of the Wolf	Alvinston, ON (March of St. Martin)
Sept 22	Coronation	Kingston, ON (Barony of Althing)
Sept 29	Lord Mayor's Market Day	Toronto, ON (Canton of Eoforwic)
Nov 3	Florentine Masquerade Ball	Aylmer, ON (Shire of Trinovantia Nova)
Nov 24	Baronial Birthday Bash	St. Catherines, ON (Barony of Rising Waters)

**March of St. Martin meetings: Wednesdays (Mid-September to Mid-June) 7:30 - 10:00
in the Northern Secondary School cafeteria (NE corner of Indian and Michigan)
Summer meetings north of Mama Rosa's in Centennial Park, 7:00 'til dusk, weather permitting.**

Most of the above information was gathered from the Kingdom of Ealdormere web site and/or newsletter, *The Tidings*. Please refer to www.geocities.com/marchofstmartin or these publications for further information on the events listed and for information on other events (not listed above) that would require a much greater journey from our Shire.



Arts & Sciences

Monthly activities take place at the regular Wednesday night meetings, unless otherwise advised. Participation is encouraged but not necessary. As always, you are most welcome to bring your own project to work on.

With Season of the Wolf fast approaching, members are encouraged to spend the summer months preparing for our big event. Are you ready?

Can you talk about a technique, lead a workshop, or perhaps there is something you'd like information or instruction on? Please offer your ideas for future A&S topics to Minister of Arts & Sciences, Lady Una Sewenna (contact info on page 1).

Cooking with Lady Cassandra

by Lady Cassandra Cresswell



Baked Mushrooms



Ingredients:

- ❖ 1 small container of Brie
- ❖ 1 small container of plain cream cheese
- ❖ 1 lb of mushrooms
- ❖ 3 tbsp olive oil
- ❖ 2 tsp spice powder(recipe to follow)
- ❖ parmesan cheese

Instructions:

Pre-cook the mushrooms just enough to get most of the moisture out. In a separate bowl, mix cheeses, oil and spices together.

When the mushrooms are done and drained, add them to the cheese mixture and bake at 375°F for 15-20 minutes. Take out and sprinkle with parmesan cheese and bake at 400°F for 10 min.

Spice Powder

- ❖ 3 tbsp ground ginger
- ❖ 1½ tsp cinnamon
- ❖ 1 tsp grains of paradise
- ❖ 1 tsp ground cloves
- ❖ 2 tbsp sugar

The cinnamon SHOULD NOT be the dominant smell or taste in this mix. I recommend that you start with ¾ tsp of cinnamon and work up to the 1½ tsp. You should get a nice smell of all the spices, not one more than the others. This spice mix really tastes good in cookies, too!

On the Cover...

Photos by Adelle



My newest hobby is **marionette making** and somehow I managed to talk **Lady Una Sewenna** into working with me on this rather unusual project.

Some of our methods and materials might not be period, but we are trying to create a period look with some modern day whimsy. Look hard and you might see **Montoya, the Spaniard** from **The Princess Bride**, or a blonde-haired, blue-eyed version of **Drew Barrymore**, named **Lady Gertrude**.

Our first two marionettes went out for a test run at the recent **Kids' Funfest** in Centennial Park. Weeks later, a second showing happened at **Hobbyfest**. A few more revisions and improvements are presently underway in time for **Season of the Wolf**.

Lady Una and I have chosen to work under the name **Faire Made Marionettes** and invite all SCA members to **join us in making a puppet** of their own. The basic cost for making a marionette like ours is approximately \$10 to \$15. Elaborate wigs, fine fabrics, fancy jewellery, and other embellishments or accessories can raise that price.



Anne Fairamay