

As the Sea Parts
Seagirt RISES!

The Glaucous

Congratulations to Baron Conall and HL Edward who won the Arts and Sciences, and Bardic Competition last month!



Champions of Tir Righ

Seagirt took Danescombe by Storm when we made up almost every entrant in the Competition!

Local Arts and Sciences Competitors:

Lady Isabella da Firenze entered an amazing process piece of Alchemy, and a research paper “A Linguistic Analysis of Thomas Ravenscroft’s ‘Three Ravens’”. Lord Saito entered a research paper “The History and Evolution of Japanese Unarmed Fighting” and Developing Sojutsu Spearmanship. Lady Gizela entered a research paper “A Brief Exploration of Ecclesiastical Labyrinths” as a feedback piece. And Baron Conall entered “A Full Suit of Clothes in the Elizabethan style of the 1590’s” and “A Collection of Hats from the 16th Century”.

Local Bardic Competitors:

HL Juliana entered “The Legend of Sir Guy” and “Oh Fronden’s Virga”. Lord Saito entered “John Dowlands ‘Flow my Tears’” and a story “Shita-kiri Suzume – the Tongue Cut Sparrow”. Lady Gizela entered a Czech song “Hospodine pomiluj ny” and HL Edward entered “Lord Willoughby” and “A Tale of Love – a written Elizabethan style play in progress”.

A WORD FROM THE BARONESS

Baron Conall and I just returned from Tir Righ Arts and Sciences and Bardic, where Seagirt showed up en masse and won both the A&S Championship and Bardic Championship. We could not be prouder of all the entrants. Everyone put their best foot forward and represented Seagirt well.

Thank you to everyone who entered in to the competitions as well as all the people who supported them in their endeavours.

A note:

As always, we are looking for largess from the populace as well as retinue.

If anyone would like to donate their time in either way, we'd be happy to accept.

Lady Margot Sainteclair's photo ^
HL Edward Holgrove's photo >



ARCHERY:

Thursday's are done for the season.
But weekend practices will still be posted to Facebook.

Chamberlain: Seamus MacDonald of Skye

I am currently recalling all Seagirt items to be returned to stores. I will be doing a work party in the near future to organize and sort photo and catalogue all stores and create a sign-out system. I have reached out to all non-Seagirt champions regarding regalia and have not received a response. Return all items on loan from stores by Wednesday of next week please.

**ALTHING SEPTEMBER 26th
SWAP & SHOP**

For anyone who missed the Seagirt Swap and Shop, you may have seen the amazing photos online from the event. At least 15 people attended, old timers and new comers a like!



Photo by HL Edward Holgrove

Come One Come All to Seagirt Yule

December 9th at the James Bay New Horizon Society.

Seagirt is hosting our Annual Yule, and this year is going to be a splendid show of artistry, music, dance, and (if luck and the gods don't rain on us) fighting!

We will be holding a myriad of fanciful and festive contests. Our usual Bardic Championship, Feast of Immaculate Confection, and a new contest this year Ugly Winter Garb. More news to come.

If you have any questions, please see contact HL Juliana la Badele at chronicler@seagirt.tirrigh.org

Recipe by Daniel Myers

Spiced wines have been popular for centuries, and the spices used haven't changed much since the 14th century. Instructions for making hypocras can be found in medieval cookbooks from several countries, making it one of the most common recipes.

Ingredients

- 2 cups red wine
- 1 tsp. powder douce
- 2 - 3 Tbsp. sugar, according to taste

Method

Put ingredients together into a pitcher or other vessel with a pour spout, and stir until sugar dissolves. Serve warm or cold.

For a non-alcoholic version, use grape juice instead of wine and add one or two teaspoons of red wine vinegar for a bit of tartness. Depending on the sweetness of the the grape juice, the amount of sugar may be reduced or eliminated entirely.

Hartwood is hosting November Coronet!

The Principality of TirRigh invites all to sail to Inula Magna to attend TirRigh November Coronet, where our next leader will be chosen!

Event Steward: John Macandrew
Location: Best Western Dorchester Hotel
70 Church St., Nanaimo, BC V9R 5H4

See facebook page for more details.

Schedule and exact times still pending.

DANCE OF THE DEAD

By Athelina Grey

Do you ever wish you could plan an amazing Halloween party, but never have the time or the energy?

We'll never fear, because this year we're planning it for you! This is absolutely THE Halloween party to be at this year!

Afraid of the dead coming back to life? Don't miss out on our heavy and rapier fighting tournaments, featuring battles against the walking dead! And what better way to fight the walking dead than to blend in? There will be a contest for the fighter with the most death-like 'amour.

Arts and Sciences more your thing? Dazzle us all by having your *persona* come in costume as something or someone that they've heard of in story or legend! There *will* be a costume contest. (Scholars will be available to help document costumes if they are contacted in advance).

There will be thematically appropriate classes! And games!

During the evening, there will be a potluck and a tavern, with the evening culminating in a ghoulish masquerade/costume ball where you can dance until the evening ends, and where Seagirt's new Sharking Champion will be chosen!

Come join us for Seagirt's premier Halloween party: The Dance of the Dead.

Site fee: \$20 with \$5 member discount
Youth/Children aged 18 and under free.
Make checks payable to barony of Seagirt, SCA Inc.

OCTOBER 28th, 10am -11pm . 3281 Harriet Rd

