

ST. ANDREW'S NOBLE ORDER OF ROYAL SCOTS

The Parchment

Ye Olde Magazine for Today's Scot

Winter 2013



The Feast

Inside this issue:

Winter Feast Highlights

New Characters

Featured Writers

And more...

Good Lords, Ladies and Gentles all,

If you were like me, you breathed a tired and quiet sigh of relief at the end of last faire season, only to find yourself yearning for the new one to begin—and soon! As I look back on what has been an all too brief winter, I realize I haven't accomplished nearly what I had planned to do post-season. Wasn't it just Winter Feast! my mind cries.

Did you, like me, have a stack of MQS and Scotland-themed books to read; did you do all the sewing you wanted to? How did learning a few new Scottish or renaissance faire words go for you? Not !!

Even so, I can't tell you how very excited I am about the upcoming faire! Sonora is my very favorite site in our faire circuit. Having grown up in Mariposa, it is like home to me. In my mind, it's the perfect place to start out our season.

So much of the drive up to Sonora reminds me of what Scotland must look like in some parts (alas, we've never been), and I envision Our Most Royal Majesty as she arrives in her homeland, eager to greet her people. I see her galloping in the fields on her favorite horse, laughing with great enjoyment. I can hear her speaking softly with the Highland people, bringing them comfort, and encouragement wherever needed. I feel her anxiousness about being

in such a strange land from what she has known most of her life—so much has changed since last she was home.

But most of all, I sense the anticipation of the people who will be meeting Her Majesty for the first time as she begins Her Progress through the land. Like us, they would have been busy preparing themselves for the coming of the Queen. It's with that picture in mind, I, too, prepare for the coming season - beginning with the Welcoming Ceremony of Her Majesty's Arrival—and all that will follow in the new year.

It's been said that life has a way of happening when you are busy doing something else. In the time we have left until Sonora, we may have much to do, but we are diligent guild members and I know we will all be ready, and happy to be there, too!

I pray that all of you will enjoy each other and each faire we attend. God Save the Queen!

*In Her Royal Majesty's Service, I remain
Lady Maggie MacDuff
Royal Scribe & Printer*

Post Script: Please welcome Lady Fleming to the staff of The Parchment. As a regular contributor, we are happy to have her 'officially' be on the Masthead. Welcome, La Flamina!

The Parchment Editorial Staff



*Lady Maggie MacDuff,
Royal Scribe & Printer*



*Squire Cailin-Rua
Kelly Seaton*



*Guyonne du Breuil,
Dame de Puy-Guillon*



Lady Mary Fleming

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Publisher

*St. Andrew's Noble Order of
Royal Scots*

Sir James Hepburn

**Editor**

Lady Maggie MacDuff

Column Scribes

Her Most Gracious and Royal Majesty, Mary Stuart

James Hepburn, Fourth Earl of Bothwell

James Mosman, Earl of Lanark

Archibald Campbell, Fifth Earl of Argyle

Lady Mary Fleming

Sergeant Angus MacAndrew

Lady Louise de Guise

Feature Writers

Guyonne du Breuil, Dame de Puy-Guillon

Mistress Clare MacAndrew

Chieftain S'ara MacBride

Lady Alice Sinclair

Wee Flemish Painters

Squire Cailin Seaton

Master Philip Alisdair

Mistress Fiona Ross

And Many Others

A portion of a letter written by Her Most Gracious Majesty, Mary Queen of Scots...

We have it all planned, Seton, and you must see the wisdom in this! We know, dear friend, that you are forever cautious, and your wise counsel has been of the greatest import to us! But, dear friend, we need to be out among our people! The Lords of the Congregation, including our brother James, are forever guarded, as if keeping secrets and hiding items of important from us, their sovereign Queen! It will be from the people where we hear the truth of our new life here in Scotland.

We have our trunks from France, and all of the necessary parts of our disguises are accounted for. We shall appear as the perfect young gentlemen! Beaton had been in conference with Guyonne and the Lady Elena, and she has been well informed as to where we shall find the most talkative representation of our people. Beaton will, as always, be armed with her rapier and we shall all wear either our swords or our dirks, so we need not fear for protection.

We do plan for this excursion to be in the near future. No one shall even suspect what we are about, as we should have been retired for our afternoon rest. We will retire, change, and then make good our escape. All will go well, and James (and the other Lords of the Congregation), will never even know what we have been about. Guyonne and Lady Elena have pledged their talents to keeping our flight a most precious guarded secret.

We do hear your concerns about deceiving our guard. They have been most zealous in our protection! Such loyal and devoted men! If only all men in this land of our birth were so. We shall consider sharing this plan with them, but we fear that they would dislike this plan above all things and would make our escape that much more difficult.

Please calm your fears, sweet friend, and know that we have all details in hand! What an adventure we shall have!

All of our love and affection,

Your dear friend and Queen,

Marie



A Missive from the Chancellor



I pray this communiqué finds all of you in Saint Andrews in good spirits and health. I can report that I am healthy, wealthy, and wise, well healthier and wiser; two out of three isn't bad.

It is hard to believe that one season has passed and a new season is upon us. I guess there really is no rest for the wicked. Last season was very busy and I wish to take this time to thank Sir James Mosman, Lord Argyll Campbell, and Lord Cullen Elliott for their hard work in seeing that Saint Andrews put on its "A" game show at Pleasanton and Grass Valley, when I was recovering from surgery. I have heard nothing but praises about how wonderful Saint Andrews performed at those events.

We start the new season much like last season, welcoming Her Majesty on her return to Scotland. It will be your chance to introduce yourself to her and show her how wonderful a subject you are, after which there will be merriment and food for all to enjoy.

There is a new event added this year to our schedule. The producer Rick Horton is bringing back the Anderson faire, with a new name. It will be known as Ravenswood on the Glenn, and Saint Andrews will be there as the Royal Court. So, start preparing yourselves to have a great time at a wonderful new event.

In closing, I want to thank all of you in Saint Andrews for all of the hard work you put into making Saint Andrews the talk of the town. You are all part of a wonderful family. May blessings be upon you.

Your Servant,

*James Hepburn
4th Earl of Bothwell
Duke of Orkney
Chancellor of Scotland and the Isles*



Piper Colin MacAndrew accompanies the Winter Feast Procession into the Royal Hall on his bagpipes.

Improvisation—Sir James Mosman

A new year is upon us. But, it doesn't simply mean a new start to events and faires, it also means a new start on our characters, our costumes, and our participation. At the time of this writing, we've got two weeks until the Welcoming Ceremony and a little over

four weeks until the Sonora Faire. Hopefully, you will be reading this edition of The Parchment some time before that faire because there is much for you to do.

This is the time to wash, dry clean, or otherwise prepare your garb. We had some pretty dirty faires last year where we were very hot and sweaty. Buttons, pins, snaps, and velcro all need to be tightened, replaced, or even moved. Don't forget that your hats, boots, scarves, arisades, gloves and other items could use a good brushing, polishing, or replacing. You will feel like a new person in repaired and freshened garb.

A couple of days are set aside each year for guild prop repair. Your own props need repairing just as much as those of the guild. Shine your cups, plates, utensils, and boots. Sharpen or otherwise repair your swords, scabbards, and sheaths. Dig out your camping gear. Wash your tent, cooking utensils, bedding, and coolers. Replace the batteries (or fuel) in your lamps, stoves, and radios.

These efforts are both practical and help to get you in the right mindset for the upcoming year. Mending and cleaning items now will help you make it through the year with fewer malfunctions.

Preparing your "mental" items is just as important. We've deliberately placed more guild wide training early in the faire year than we usually do. We feel that getting a good foundation early is paramount to having a good year. Please look at the guild calendar and put every one of the training dates on your calendar now, so you will have fewer conflicts later. Remember, guild house meetings are training sessions, also. Calendar them, as well.

It's equally important for experienced members to attend training sessions as it is for the newer members. There will always be something you will learn or something you will be reminded of that might help you at faire. Also, the experienced members are a great help to the new members; but only if you are present.

Both the Guild leadership and the leaders of the Knights of St. Andrew's are committed to a "mentor" program for this year. So, don't be surprised if you are asked to take a new member in hand for a day. Knowing what to do or say will be helpful to both you and the member you are mentoring.

Welcome to a new year. I'm looking forward to the hustle and bustle of the faire year and I'm especially looking forward to seeing my good friends again.

Gramercy,

Sir James Mosman

Duke of Ross, Earl of Lanark

Chamberlain of Scotland

The Great Steward's Notes

As the cold winter months do pass by, the warmer days of spring do approach.

Her Majesty's Privy Council didst meet and discuss the progress for the coming year. It will be a grand production this progress. We shall visit many places that are familiar and some that are less so.

We will have the company of Lord William Maitland with us again this summer, back from the Queen's business with her goodly cousin. Also information hath reached myne ears that my goodly friend James Stuart may have finally found one woman to wooooo. I shall see if I canna corrupt hyme!

I do look forward to seeing all of you at the Welcoming of Her Majesty back to Scotland.

*In Her Service,
Lord Archibald Campbell
5th Earl of Argyll
Great High Steward.*

Who am I?

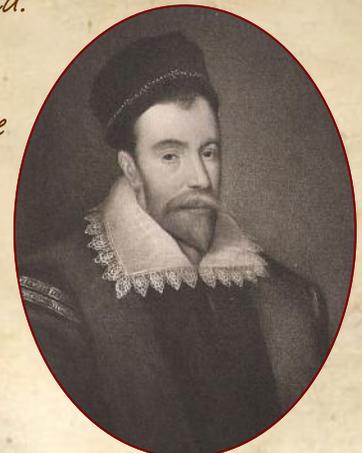
I was born in the year of our Lord 1525, the eldest son of Sir Richard Maitland of Leithington's seven children. I was educated at St. Andrew's University, and hold the two positions of Secretary to her Majesty and Scottish Ambassador to England.

I was the Secretary of State for her Majesty's mother, Mary de Guise, before leaving her service and joining the other Lords of the Congregation. I have many friends at the Scottish court including the former Regent, Lord James, half brother to Her Royal

Majesty. I am also popular at the English Court, and am good friends with William Cecil, Baron Burghley of England, the principle advisor to Her Royal Majesty Elizabeth of England.

I am a widower, my first wife's name was Janet Monteith. We had no children. Although I am not currently married, it is rumored I will become quite smitten with the Lady Fleming, one of her Majesty's four Maries.

I am...Lord William Maitland.



The Knights of St. Andrew's

Dear Members,



Earlier I welcomed everyone to a new year. Now, I'm going to pull back a little bit (not on the "Welcome" part, but on the "new year" part). Some parts of the guild (and the people who participate) have continued their efforts without any pause or rest since last year's Winter's Feast. The Knight's of St. Andrew's is one of the groups that work and have activities over the "winter" season.

Our annual Knight's Convocation was held last December. Normally, we simply meet under a tree in a park somewhere. This time, we tried something new and met at the EJ Phair Pub in Pittsburg. As part of their challenges, Squire Maitiu and Squire Cailin were given the task of arranging both the location and part of the activities. Needless to say, they fulfilled the challenge very well.

The Knight's Convocation is where all knights and squires come together to discuss our past and upcoming activities, any changes we feel need to be made to "The Measure" (our by-laws), bring up any ideas they haven't brought forth before, etc. As you know, each knight has only one vote within the organization no matter what their responsibilities. This makes for very open and receptive discussions.

Normally, families are not invited to the convocation. Another change we made this past year was to have a time for the convocation followed by a dinner where friends and family were also invited. This made for a fun and lively evening. I think it was enjoyed by all.

Just a few days after the convocation, we had our last Knight's Council meeting of the year. At that meeting, based on Squire Cailin's performance on all of the challenges over the past year, Dame Mariota Arres submitted a request to have Squire Cailin advanced to knighthood. The request was accepted and Squire Cailin's knighting is now scheduled for Saturday afternoon at the Sonora Faire.

To our surprise and delight, we had also received a request from Lord James Hepburn naming Mistress S'ara MacBride as his new squire. The request was accepted by the Knight's Council and, after two weeks for the members of the Order to return their ballots, she was formally accepted as a new squire in the Order of the Royal Thistle. Squire Sara's squiring ceremony will also be held at the Sonora Faire on Sunday afternoon.

One of the results of our Convocation was a new commitment by the members of the Order to act as mentors to anyone who asks. If you (or someone you know) feels overwhelmed by a day at faire, or you feel that you are just standing around and somewhat lost; feel free to approach a member of the Order and ask if you can tag along with him or her for a while.

Gramercy ... and Welcome to a New Year!

Sir James Mosman

Grand Master Knights of St. Andrew's, Order of the Royal Thistle



Her Royal Majesty's Guard Report

The Royal Guard have been active over the past winter months in preparation for the arrival and progress of her most gracious Majesty, Mary Queen of Scotland and the Isles.

The Captains summoned all guard to assemble for the "Dining Out" to celebrate the closing of a successful campaign in the prior year's progress. The event's Guests of Honor included Her Majesty, His Grace Lord Bothwell and Dame Brittah. The specially invited guest for the evening (by unanimous vote of the Guard) was Lady Mary Fleming. As is the custom on such occasions, The Royal Guard enforced the posted "Rules of the Mess." Any Guard observed violating the formal rules of etiquette were "punished" with fines that were tallied and collected at the closing of the meal. Funds collected from the event will be used at the discretion of the Captains towards the purchase of annual awards for the guard. Numerous testimonials and speeches were made during the event, making it a challenge to keep one's glass charged to properly participate in the toasting. By all accounts, it was a grand evening and a fine way to close the season.

It is with great pride that the Guard is now expanding its ranks of fully trained swordsmen. Signal Officer Oliver Ross was tested by Captain Teage Seaton at Winter Feast. After years of instruction and practice with sword master Captain Seaton, Ross was up to the challenge and is now Sword Certified. He is permitted to use all swords on the battlefield without supervision. We extend our congratulations to Signal Officer Ross.

In early January, the Guard held a meeting to discuss uniform changes, raising of ranks, weapons training, trooping, strategies, and how best to protect and to serve Her Majesty and her entourage. Captains Melville, Somerville, and Seaton all expressed the need to participate in all Guild sponsored trainings, loads and unloads, set ups and tear-downs, and as many events as can be attended. After the meeting, a contingent of seamstresses volunteered to repair and assemble the Guard's uniforms. As a result of the skill with which these dedicated ladies worked, the Guard will be ready to impress upon inspection by Her Majesty and His Grace. God Save the Seamstresses!

Newly recruited members to the ranks of Her Majesty's Royal Guard include Noah Grey, son of Highlander Sebastian Grey, and Brian MacBain, son of Guard Gillies MacBain. God save the new Guard!

Additional meetings and trooping practices have been scheduled in preparation for Her Majesty's arrival in Scotland. The Guard remains at the ready.

Kobain Ban-Ree!

Sergeant Angus MacAndrew

Her Majesty's Royal Guard



Signal Officer Oliver Ross

"12 Highlanders and a bagpipe make a rebellion." ~ Scottish Proverb

Winter Feast 2012 Highlights

2012 Guild Game Champions Cullen Elliott and Clare MacAndrew receive the coveted award from 2011 champions Philip Alisdair and Glenna MacBain. Congratulations!



His Grace pins the 2012 Guild Master's Award on Cullen Elliott



Our most beloved Queen being escorted by His Grace, Lord Bothwell.



Left: Master Noah Grey was recognized for his very competitive showing in the 2012 Guild Games, competing with men as much as twice his size. **Right:** Lady Mary Fleming was bestowed the honor of the Guild Thor's Hammer award for 2012. Well met!



Royal Guard Signal Officer Oliver Ross and Captain Sir Teage Seaton clash swords during a most entertaining and breath-taking show of swordsmanship.



First Sergeant Darren Melville receives the coveted Royal Guard Favor from Her Majesty. Also receiving the honor was Captain Sir Duncan Somerville and Sergeant Angus MacAndrew, all for their dedicated service at the All Hallows Fantasy Faire.



Some of the royal guests included, from left to right: Sir Guy Maxwell, former member of St. Andrew's; Andrew Kelley, Prince Regent of the Isle of Mann; Dame Cora Kelley, Princess Regent of the Isle of Mann (Guild Master and Mistress of Thistle House

<http://thistlehouseactingguild.com/>)

La Petite Commérage by Lady Mary Fleming



Good Morrow Good Gentles

As we prepare to return to Scotland, my little birds have brought me a most astonishing report. According to my sources there is a Calvinist that awaits us, who speaks out against our Queen. I am told his name is John Knox.

Lord Knox has had a long career in treachery and was one of those who helped the Lords of the Congregation depose of Her Majesty's mama, Marie De Guise. He claims the Catholics are idolaters and must repent and turn away from our faith.

As the minister at St. Giles Kirk, Lord Knox has much influence and he speaks against female rulers, which to me is treason. I hear his Sunday sermons are three hours long, that he fancies himself as a latter-day Jeremiah, and speaks in the language of prophecy.

I also hear say the Lord Knox did have a book published which he titled "The First Blast of the Trumpet Against the Monstrous Regiment of Women." In this book, he claims that the Queen could be lawfully overthrown by the nobles and that the thought of a female monarch is repugnant. Our Queen is ordained by God Himself and Knox calls this repugnant! Treason, I say!

Mayhaps my little birds are incorrect and this man is not as atrocious as he seems. If he is, I know my Queen will deal with the likes of him quite definitely!



Seamstresses at Your Service

Meghan MacPhearson
kittyhawk777@hotmail.com
925 978-9996

Sandy Lynn (Lady Catherine)
lupinlady@charter.net
Modesto, CA

Mariota Arres
mariota1562@pacbell.net
Antioch, CA



NOTE: These ladies are independent contractors. It is suggested a set cost and completion date is agreed upon when garb is commissioned.

Fleming's Musings

Good Gentles,

My word, how time flies. It seems to me, that only yesterday Her Most Royal Majesty and our little group had just arrived in France. We were but five years of age and excited, yet frightened at the same time. That was 14 years ago and now we will soon embark on another voyage to once again return to Scotland.



For the last three months, I, and the other three Maries, have accompanied Her Majesty on a tour of France to say good bye to Her family. We first traveled to Rhemis, where Her Majesty stayed as a guest with Her aunt, the Abbess Renee, at the convent of St.-Pierre-des-Dames. Rhemis is also home to Her Majesty's grandmother, Antoinette De Bourbon, and her uncles. She said Her goodbyes with the grace and beauty that is only bestowed upon a Queen.

After three weeks, we departed Rhemis to visit the Queen's uncle, the Duke of Lorraine, at his estates in Nancy. After Nancy, we moved onto Joinville,, then once again to Rhemis and then onto Paris. . In Paris, we were lodged at the Louvre. We are now on our way to St.-Germaine, which will be our final stop before we make our way to Calais where our galleys will be waiting to take us to Scotland.

Of course I and the three Maries will be aboard Her Majesty's personal galley. A second galley will carry the rest of her staff, followed by a flotilla of more than a dozen galleys, just to carry the baggage. The baggage galleys will bear Her Majesty's gowns, paintings, tapestries, gold and silver plate, bed linens and other household goods. We are even transporting one hundred horses and mules, including the Queen's favorite white horses.

Making ready for this voyage has been a vast undertaking. Her Majesty's wardrobe alone consists of dozens of gowns, chemises, petticoats, skirts, bodices, Spanish farthingales, sleeves, cloaks, jackets, mantles and thirty-six pair of velvet shoes. Not to mention all of her soft leather shoes, buckram shoes, gloves and handkerchiefs. Her Majesty will greet Her Scottish people in style.

I do hope that the voyage across the sea will be kinder to us than the voyage to France. The other Maries and I were dreadfully seasick and the Queen did tease us most horribly. I also pray that Scotland will embrace Her Majesty with open arms and welcome Her home.

Viva Le Reign

Humbly in Her Majesty's Service,

Lady Mary Fleming

Head of Household, Ladies in Waiting

FEATURED WRITER ~ CHIEFTAIN S'ARA MacBRIDE

Feasting at the Wicked Aye

Good gentles of St. Andrew's,

The progress of our most gracious and lovely queen, Mary Queen of Scots, is upon us. We will soon venture forth with our queen so that she may meet her subjects. The Highlanders will have an immense task to provide repast for our queen and all others on progress. I am therefore declaring to our Tánaiste, huntsmen, and ladies who prepare the food for us all what manner of meats and fish be best in what season for all times of the year. As well, I am instructing them on how the meats and fish should be cooked, dressed, and served. Please be aware of these things when bringing your offerings to the Tavern.

~ Brawne, boar, is best for a fortnight before Mychalemas, the feast of Saint Michael until Lent. ~ Beef and bacon is good all times on the year. ~ Mutton is good at all times, but from Easter to mid-summer is worst. ~ A fat pig is ever in season. ~ A goose is worst in mid-summer and best in stubble time, but when they be young green geese, then they be best. ~ Veal is best in January and February, and all other times good. ~ Lamb and young kid is best between Easter and Witsontyde, Pentecost. Kid is ever good. ~ Hens be good at all times but best from November to Lent. ~ Fat capon be ever in season. ~ Peacocks be ever good, but when they be young and of a good stature, they be as good as pheasant and so be young grouse. ~ Signets be best between All Hallows day and Lent. ~ A Mallard is good after a frost until Candelmas, February 2, so is a Teal and other wild fowl that swim. ~ A Woodcock is best

from October to Lent and so be all other birds as Ousels, blackbirds, and Robins and such other Herons, Curlus, Crane be at all times good; but best in winter. ~ Pheasant and partridge be ever good but best when they be eaten with a hawk. ~ Quail and Larks be ever in season. ~ Doves and pigeon is ever good. ~ A hare and rabbit is ever good, but best from October to Lent. ~ A gelded deer, whether he be fallow or ready, is ever in season. ~ A pollarde, a deer who has lost his horns, is especially good in May, at midsummer he is a buck and is very good until Good Friday. So likewise is a stag but he is best of all in May. ~ A barren dove is best in winter. Chickens be ever good and so be pigeons if they be young.

To make a stewed broth for capons, mutton, beef, or any other meat and also a broth for all manner of fresh fish:

- 1. Take half a handful of rosemary and as much thyme and bind it in a bundle with thread after it is washed.*
- 2. Put it in the pot and be sure that pot is clean and let it boil awhile.*
- 3. Then cut chunks of bread and put them in a great charger and put on it the scalded broth.*
- 4. When in it soaked enough, pour it through a strainer with a quantity of wine or good ale, so that it be not tart.*



(Continued on Page 15)

FEATURED WRITER ~ MISTRESS CLARE MacANDREW

On Progress with the Queen

Good Morrow, Gentles all!

I have a story to tell of great luck and the blessings of God on High. It was indeed a common, ordinary day in the Wicked Aye tavern when my dearest mother, the Mistress Brighde, my sister Meadhbh and myself did decide to serve some of the mead we had brewed according to the secrets passed down through my dear mum's father. As my beloved father has passed, we three found ourselves on our own in the Highlands of Scotland, bartering mead for food and shelter. The luck of God did shine on us as Chieftain S'ara did indeed visit the tavern on that day, and upon tasting our mead, deemed it worthy of being consumed by Her Most Gracious Majesty, Mary Queen of Scots. Unknown to us at the time, Her Majesty does indeed favor the sweet tang of honey and the tart fruit that we put in our mead. Having such valuable knowledge and skill, we were thus invited to join her Majesty, many Nobles, and other Highlanders like ourselves to travel throughout the Faïre land of Scotland.

Thrilled at the prospect of spending time with such a gracious and lovely queen, we did not hesitate a second in accepting the offer. We packed up our supplies and off we went.

And oh, what travels! At the start we were perhaps a bit shy and quiet, wanting most fervently to not offend her majesty or any nobles. We worked hard and made friends, and learned the proper behavior in Her Majesty's Noble Court. We did indeed make several presentations of mead and jewelry to Her Majesty, and I can speak for both my mother, sister and myself when I say we are humbled that Her

Majesty did indeed show great kindness, graciousness, loveliness, and did indeed enjoy our humble offerings. At times we worked in the rain, in other times in heat that did indeed make us and many in the party ill. But as loyal Highlanders we did make sure that all were well watered and fed, for we feel keenly that the health of the party is of utmost importance.



The villagers did indeed come in great numbers, all in awe of Her Majesty, and desirous to meet her. With gentle words Her Majesty did endow a favor on all, and as such she is much beloved among the people of Scotland. Visitors from other clans and countries also did come to present themselves and appropriate gifts to Her Majesty in great number.

As we traveled through the shire in the lands of Monterey and Grass valley I traveled through shops, even helping stop several rogues that committed foul thievery. Though I would have perhaps given them harsher punishments, Her Majesty and Lord Bothwell demonstrated again their mercy and forgiveness is far larger than mine. Not, of course, that the criminals were not held accountable to their foul actions. Oh indeed, many were sent to suffer in the stocks and be thoroughly drubbed for their crimes.

I even on occasion raised my voice with our talented songbirds, but very quietly, as to not frighten away birds or offend the tender ears of Her Majesty.

Feasting at the Wicked Aye*(Continued from page 13)*

5. *When it is strained, pour it in a pot and then put in your raisins and prunes and meat and let them boil until the meat be enough. continued from*
6. *if the broth be too sweet put in more wine or else a little vinegar.*

To bake venison:

Take nothing but pepper and salt, but let it have enough, and if the venison be lean, lard it through with bacon.

To roast venison:

Roasted venison must have vinegar, sugar and cinnamon and butter boiled upon a chafing dish. The sauce may not be too tart. Lay the venison on the sauce.

Chickens on soppes (chunks of bread):

Take sorrel, brown, sauce a good quantity and put in cinnamon and sugar and let it boil. Pour it on the soppes and then lay on the chickens.

To stew bones or gristles of beef:

1. *Take gristles of beef and stew them as tender as ye can, six hours so that there be no broth left that shall serve you at that time.*
2. *Then put a good bundle of rosemary in a faire linen cloth and a good quantity of mace in another cloth and boil them all together, Then wring out the juice of the rosemary and mace upon the flesh and season it with salt and serve it so.*

It is my hope that this will be a guide to good hunting and cookery as we progress.

On Progress with the Queen*(Continued from page 14)*

And finally, as Her Majesty retired to spend the winter resting and recovering, oh what a marvelous feast we had! Highlanders and Nobles alike, all in a group, rewarded for the great and good work we perform in whatever ways God has ordained us to have.

I sign off here, anxiously awaiting the start of another progress through the shire, in the humble service of Her Majesty, Mary Queen of Scotland and the Isles,

Mistress Clare MacAndrew

**For the Seamstress—
Good Links for Fabric, Trims, and Clasps:**

www.celtictrims.com

retail.renaissanceribbons.com

www.sirsfabric.com

www.doveoriginalstrims.com

www.cheaptrims.com

<http://www.bymichelle.com/clasps.html>

www.nyfashioncenterfabrics.com

If you have any other great links of interest or fashion finds, please e-mail Lady Maggie at robynporter@sbcglobal.net

A Letter Home

Dearest Mother,

As you read this I have the most wonderful news! We are returning to France and the French court!

Claude was recalled to France and his brother Rene and his wife Anne will be sent to the Scottish court. We did enjoy our time spent with our beautiful niece, Mary Queen of Scots, and we will miss her greatly, however we will not be sad to leave this cold and dreary land.

We wish them all the best and send along these warnings. Lord Argyll is completely full of himself. Taking many liberties with many women to the embarrassment of his lovely wife Lady Jean. His constant complaints of the French influence are utterly ridiculous as the Scottish nobles continue to clamor for the Queens favor on a daily basis. I don't know how Claude managed to deal with such arrogance! And while our niece is completely taken with her half brother James, it is definitely something Rene



will have to monitor. We have much to worry about as it is quite clear that he is conspiring to take the throne from our Mary. He, too, has been quite the ladies man but as he has yet to marry, at least this behavior can be a bit expected.

Our hearts go out to our exceptionally sweet niece and hope that she will be able to better control her unruly, brutish Scottish nobles.

I cannot wait to see my beautiful France once again. To enjoy the civility and unmatched fashion of the French court. To hold my older children in my arms once again. I look forward to seeing you all when the ship makes port.

*Your loving and respectful daughter
Louise
Duchess de Guise*

Her Majesty's Favors

Several thousand ribbon favors are given to patrons each faire season and those favors are made by the loving hands of the Guild members, families, and friends. We are always in need of specific colors, as we try to match the favors to the patrons clothing. As you make your favors, please try to use the following colors in your ribbon selection: White, Brown, Red, Black, Light and Dark Blue,, all shades of Gray.

The plastic metallic buttons that we can no longer get at Michael's and Joann's are now available at Nasco West. There is a retail store in Modesto (off Kiernan on Stoddard behind the CHP). They are open 8-5, M-F, and close at 3 p.m. on Saturday. If ordered online, use product number 9715264. A half pound bag is \$4.35.

As always, directions for making the ribbon favors can be found on our website.

Who am I?

I was born at Dunnottar Castle in the year of our Lord 1540 to Lord William Keith, 4th Earl of Marischal and his wife Margaret. I have two older brothers, William and Robert and six younger sisters - Allison, Beatrice, Elizabeth, Janet, Mary and Margaret.

I have spent many years with the most wonderful tutors here in Scotland as well as a year in France and another in Italy. I enjoy riding the horses in the hills with my brothers and helping my father with his writings. My father is kept very busy as a member of the Queens Privy Council and holds the Office of Extraordinary Lord of Session along with Sir William Maitland and James Balfour. I have met many wonderful ladies at court and we are all looking forward to meeting her majesty once she arrives. My father has prepared me well for the changes that are to come when her majesty arrives.

Although I do not yet know this, I will become close friends with her majesty and she will in turn introduce me to her brother James. We will fall in love, something not very common in this time of political arrangements. We will marry and have three daughters (Elizabeth, Annabelle and Margaret), the last of which will be born shortly after James is assassinated.

For now, I am looking forward to meeting our Queen and enjoying life at court.

I am...Lady Agnes Keith.

**A Few Colorful Highlights of Guard Dining Out in Livermore**

Cullen Elliott, Her Royal Majesty, Captain Somerville and Special Guest of Honor, Lady Mary Fleming



Captain Duncan Somerville and Lady Mary Beaton



Dame Brittah and His Grace enjoy a light moment

~A Special Feature ~

Finding Your Character Using the Magic Box

To say that I'm a bit of a research junky, is an understatement.. I think I like the "hunt" involved in locating new and exciting information. It doesn't always have to be renaissance related... I have been called tenacious on many occasions and I'm not at all opposed to being called that!



In trying to learn more about my own Scottish heritage, I started with Ancestry.com and with that, and other interweb searches, I got seriously hooked. However, because I also search for people for a living it isn't a far stretch for me. I love the chase and the mystery researching involves. There is always some little juicy nugget you find... wow, I didn't know that"...and sometimes the big "AH HA!" moments..

In my searches for new and awesome information, I've fortunately made a few new pen pals at Historic Scotland, the branch of the Scottish government that is responsible for such things as the care and upkeep of the government owned Castles like Stirling and Edinburgh and Mark Griffen, owner of Griffen Historical. They are a company in the UK, based in Wales that provide stuntmen, reenactors and all things historic for both living history projects sponsored by Historic Scotland, as well as documentaries by the BBC, History Channel, etc. Mark Griffen has been doing living history reenactment for over 30 years and is very keen on getting the info accurate in every respect. Both groups have been very helpful and open with information. Some of what they have sent me to read, I've included in web links at the bottom of this article.

One thing to note while you do your own character research etc is to make sure your sources are accurate. Don't fall victim to someone else's bad habits or advice. If you are doing costuming research, I suggest you study period portraits. Make sure they are painted during the 16th century and not Later paintings where the artist is using his artistic bias to render a romantic but inaccurate version. You can tell a lot from period portraits ~ Nobles tended to show off their wealth for portraits. You will see the signature items: some wear armor, breastplates, fancy rapiers, tall boots. Ladies are dripping in jewelry, holding their gloves, have several sets of sleeves, etc. Mimic these portraits, as best possible, if it fits your character. Notice what they wear and DON'T wear...if they don't wear it, then maybe you shouldn't either. Ask yourself, "Why am I wearing this?" Remember that your research is an extension of what you will share with the public. The more you know about your character, the better equipped you are and the more comfortable you will feel in his or her shoes!

Beware of student essays and term papers. There are TONS of them out there... you never know what kind of grade that kid got! Tend to lean towards

Info by period authors. It's harder to read as it's in the vernacular of the time, but you get a far better feel of what was happening and how it was meant. Stick to research information by professors and historical authors. Most have done a lot of detailed research and present, however biased (pro Elizabeth v Pro Mary), explanations of what they believe happened. They are more likely to be a bit more accurate than students hoping to just get the research paper over, graded and on to something else.

Here are a few great links I've shared with some of you so far. I hope it helps inspire you to dig into your character, get your history shovel out, wax it up.. dig away!

Bonne lecture !! (Happy reading)

Guyonne du Breuil
Viva la France et Écosse
Vive la reine!

Queen Elizabeths Achademy (by Sir Humphrey Gilbert): A Book of Precedence
<http://archive.org/stream/queeneelizabeth00furnuoft#page/n5/mode/2up>

Scotland: This is a digital copy of a book that was preserved for generations on library shelves before it was carefully scanned by Google as part of a project to make the world's books discoverable online.

http://archive.org/stream/scotland01scotgoog/scotland01scotgoog_djvu.txt

Historic Scotland—Investigating Mary Queen of Scots

<http://www.historic-scotland.gov.uk/mary-queen-of-scots.pdf>

This is an actual period publication on courtly behavior.... its hard to read as it's in the vernacular.. but it should be attempted .

<https://play.google.com/books/reader?id=2ThJAAAAMAAJ&printsec=frontcover&output=reader&authuser=0&hl=en>

Project Gutenberg's Memoirs of the Court of Queen Elizabeth, by Lucy Aikin

<http://www.gutenberg.org/files/21500/21500-h/21500-h.htm>

Even though its English and 1590 its still extremely relevant and would be the order of the noble houses of the day.

<http://elizabethan.org/book-of-orders-and-rules/A-Book-of-Orders-and-Rules-by-Anthony-Viscount-Monta>



FEATURED WRITER ~ LADY ALICE SINCLAIR

What is Haggis?

Haggis is a savory pudding containing sheep's pluck (heart, liver and lungs); minced with onion, oatmeal, suet, spices, and salt, mixed with stock, and traditionally encased in the animal's stomach and simmered for approximately three hours. (Most modern commercial haggis is prepared in a sausage casing rather than an actual stomach.)



Haggis is a traditional Scottish dish, considered the national dish of Scotland as a result of Robert Burns' poem "Address to a Haggis" of 1787. Haggis is traditionally served with "neeps and tatties" (Scots: turnip and potato), boiled and mashed separately and a dram (a glass of Scotch whiskey), especially as the main course of a Burns supper. However it is also often eaten with other accompaniments.

Haggis is popularly assumed to be of Scottish origin, but there is a lack of historical evidence that could conclusively attribute its origins to any one place. Haggis was born of necessity, as a way to utilize the least expensive cuts of meat, and the innards, as well.

One author suggests that haggis was invented as a way of cooking quick-spoiling offal near the site of a hunt, without the need to carry along an additional cooking vessel. The liver and kidneys could be grilled directly over a fire, but this treatment was unsuitable for the stomach, intestines, or lungs. Chopping up the lungs and stuffing the stomach with them and whatever fillers might have been on hand, then boiling the assembly — likely in a vessel made from the animal's hide — was one way to make sure these parts did not go to waste.

In the absence of hard facts as to haggis' origins, popular folklore has provided some theories. One is that the dish originates from the days of the old Scottish cattle drovers. When the men left the highlands to drive their cattle to market in Edinburgh the women would prepare rations for them to eat during the long journey down through the glens. They used the ingredients that were most readily available in their homes and conveniently packaged them in a sheep's stomach allowing for easy transportation during the journey. Other speculations have been based on Scottish slaughtering practices. When a Chieftain or Laird required an animal to be slaughtered for meat (whether sheep or cattle) the workmen were allowed to keep the offal as their share.

A fiction sometimes maintained is that a haggis is a small Scottish animal with legs on one side longer than those on the other, so that it can run around the steep hills of the Scottish Highlands without falling over. The Hebridean Haggis is thought to be the original native species. The Lewis Haggis is different from the Haggis on the mainland: unlike its mainland relative all its legs are of the same length.[12] According to one poll, 33% of American visitors to Scotland believed haggis to be an animal.

For your reassurance, Dame Alice's Haggis is NOT made from all the innards, and is cooked in a pyrex dish. It does, however, contain chicken livers, ground pork, ground beef, and lots of oats with seasonings.

["Haggis" is referenced from Wikipedia]

The original text and more readable translation of Burns' poem "Address to a Haggis":

Original text	Idiomatic translation
Fair fa' your honest, sonsie face, Great chieftain o' the puddin'-race! Aboon them a' ye tak yer place, Painch, tripe, or thairm: Weel are ye wordy o' a grace As lang's my airn.	Nice seeing your honest, chubby face, Great chieftain of the sausage race! Above them all you take your place, Belly, tripe, or links: Well are you worthy of a grace As long as my arm.
The groaning trencher there ye fill, Your hurdies like a distant hill, Your pin wad help to mend a mill In time o need, While thro your pores the dews distil Like amber bead.	The groaning platter there you fill, Your buttocks like a distant hill, Your pin would help to mend a mill In time of need, While through your pores the dews distill Like amber bead.
His knife see rustic Labour dicht, An cut you up wi ready slicht, Trenching your gushing entrails bricht, Like onie ditch; And then, Oh what a glorious sicht, Warm-reekin, rich!	His knife see rustic Labour sharpen, And cut you up with practiced skill, Trenching your gushing entrails bright, Like any ditch; And then, Oh what a glorious sight, Warm-steaming, rich!
Then, horn for horn, they stretch an strive: Deil tak the hindmaist, on they drive, Till a' their weel-swall'd kytes belyve Are bent like drums; Then auld Guidman, maist like to rive, 'Bethankit' hums.	Then, spoon for spoon, they stretch and strive: Devil take the hindmost, on they drive, 'Til all their well-swollen bellies soon Are tight as drums; Then old Master, most likely to burst, 'Thanks Be' hums.
Is there that ower his French ragout, Or olio that wad staw a sow, Or fricassee wad mak her spew Wi perfect scunner, Looks down wi' sneering, scornfu view On sic a dinner?	Is there one, that over his French ragout, Or olio that would give pause to a sow, Or fricassee that would make her spew With perfect loathing, Looks down with sneering, scornful view On such a dinner?
Poor devil! see him ower his trash, As feckless as a wither'd rash, His spindle shank a guid whip-lash, His nieve a nit: Thro bloody flood or field to dash, Oh how unfit!	Poor devil! See him over his trash, As feeble as a withered rush, His spindly leg a good whip-lash, His fist a nit: Through bloody flood or field to dash, Oh how unfit!
But mark the Rustic, haggis-fed, The trembling earth resounds his tread, Clap in his wallie nieve a blade, He'll make it whissle; An legs an arms, an heads will sned, Like taps o thrissle.	But mark the Rustic, haggis-fed, The trembling earth resounds his tread, Clap in his sturdy fist a blade, He'll make it whistle; And legs and arms, and heads will cut, Like tops of thistle.
Ye Pow'rs, wha mak mankind your care, And dish them out their bill o fare, Auld Scotland wants nae skinking ware That jaups in luggies: But, if Ye wish her gratefu prayer, Gie her a Haggis!	You Pow'rs, that make mankind your care, And dish them out their bill of fare, Old Scotland wants no watery ware That slops in bowls: But, if You wish her grateful prayer, Give her a Haggis!

Order of the Phoenix

In 2004 Lady Kyra MacNeil, Chamberlain of the Children's Household created the Phoenix Award to be awarded to deserving guild children. Lady Kyra's successors, Lady Morrigan McKenna, Lady Gwendolyn Elliot and Lady Akira MacCallan continued with this award. Currently we do not have a Chamberlain of the Children's Household, so His Grace has decided to resurrect this wonderful accolade himself. The award will not necessarily be given out at each faire, but as His Grace feels it is due. Please let His Grace know if you think any of our poppets are deserving of this coveted award. As established in 1994, to become a member of the revered "Order of the Phoenix", you must follow these guidelines:

Recipient must:

- ~ be under 16 years of age
- ~ follow Guild rules at all times
- ~ be an extremely hard and conscientious worker
- ~ receive this award only one time



HONOREES

Andrew Gunn ~ Darren Melville ~ Jeanette MacCarraig ~ Ian MacCarraig

Marni Carmichael ~ Mikeala Carmichael ~ Scott Carmichael ~ Tory MacNeil

Andrew MacCarraig ~ Brianna MacQuain ~ Tyler Seaton ~ Faolan Kelly

Cameron MacRanald ~ Alexander Beaton ~ David Beaton

Conner Melville ~ Cole Melville ~ Andrew MacRanald

Laurana Elliot ~ Kathryn Kelly

Royal Thor's Hammer

At the beginning of all of the faires where we perform, Guild members are asked to take most particular note of outstanding efforts during the event. At the end of the weekend, nominations are given to the Guild Master and a Thor's Hammer is awarded, during the Hug Circle, to that person nominated by their peers and determined by the Guild Master to have made the greatest individual contribution to our success. Additionally, the Guild Master may upon his discretion determine the value of work performed by an individual to enhance the membership's guild or Faire experience and so honor that individual with a Thor's Hammer. This is a once in a lifetime award, a singular honor, and is worn proudly by each recipient, for all who look thereupon shall honor them as they well deserve, as one of the most valued supporters of our Guild.



If you find that you were inadvertently left off of the complete list of Thor's Hammer, please let Lord James Hepburn know at: earlofbothwell1562@yahoo.com so we can add your name to the list.

HONOREES

Christopher Alexander ~ Sara MacBríde ~ James Mosman ~ Philip Alexander ~ Britta MacGregor ~ Fiona Ross ~ Mariota Arres ~ Jessica MacGregor ~ Mary Caroline Rutherford ~ Kael MacGregor ~ Cailín Rua Kelly Seaton ~ Charlotte Carmichael ~ Morna MacGregor ~ Teage Seaton ~ Steven Súi ~ Isabella Campbell ~ Katie MacLeod ~ Alice Sinclair ~ Thomas Campbell ~ Maureen MacLeod ~ Raven Sinclair ~ Cullen Elliott ~ Brianna de St. Joer ~ Gwendolyn Elliott ~ Fionnula MacPhearson ~ Andrew Stevenson ~ Maitiu' de Faóite ~ Heber MacPhearson ~ John Stewart ~ Bonnie Gunn ~ Drew MacQuain ~ Sara Stewart ~ Keegan Gunn ~ Megan MacQuain ~ Annebell Somerville ~ Shaíla Gunn ~ Davina McCutchen ~ Duncan Somerville ~ Andrew Hepburn ~ Robert McCutchen ~ Janet Hepburn ~ Guy Maxwell ~ Ryke Tucker ~ Mary Fleming ~ Hannah Maxwell ~ Johan von Pluym ~ Mary Livingston ~ Bronwynne Melville ~ Grady Witherington ~ William Lundin ~ Craig Melville ~ Innes MacAlister ~ Darren Melville ~ Ainsley MacMullen ~ Magnus MacRanald ~ Thomas Lucas ~ Oliver Ross ~ Mary Seton ~ Effie McNab ~ Gillies MacBain ~ Guyonne du Breuil, ~ Clare MacAndrew ~ Angus MacAndrew ~ Kyle Sinclair

2012 Guild Thor's Hammer ~ Lady Mary Fleming

2012 Guild Master's Favor ~ Cullen Elliott

Upcoming Events

February

- 17 A Celebration of Her Majesty's Return to Scotland" ~ Modesto
- 23 Royal Guard Drill & Photo Shoot ~ Concord

March

- 6 Load Up ~ Holyrood Castle
- 7 Set Up ~ Sonora
- 8-10 Sonora Celtic Fairee, Royal Court—Sonora
- 11 Unload ~ Holyrood Castle
- 23 Nobles Photo Shoot / All Guild Mandatory Training ~ Concord
- TBA Excelsior Middle School Event ~ Byron
- TBA St. Francis Cabrini School Event ~ San Jose

This listing is meant for a brief reminder of what's to come.

Full details about these events are included on the [website](#) calendar.

Previous issues of The Parchment can be found:

<http://www.saintandrewsguild.org/publications.php>

Flemish Paintings can be viewed at:

<http://saintandrewsphotos.shutterfly.com>

And various members on Facebook

Are you on the Yahoo Groups mailing lists for St. Andrew's Chat and Highlanders? You should be! Contact your Guild House Leader to find out how.

Read a great book or seen a period-related movie that would be of interest to us? Please let me know and I'll include it in The Parchment.

roblynporter@sbcglobal.net



Call for Submissions

The Editorial Staff of the Parchment is working on developing themes and modifying guidelines for the coming year. We will be announcing them to you when the formal Call of Submission is made.

Also, we highly encouraged the bookworms among us to share your recent reads with us. The "Reader's Corner" will be a featured spot in the next issue of The Parchment.

If you are willing, a small write up of a book you have found particularly helpful or interesting will be of great value to our knowledge base as 16th century reenactors. There are many novels and non-fiction books out there which can benefit us all. If you aren't up to actually reporting on a book you've enjoyed, at least make the submission of the titles in your own library or what you might have seen elsewhere. We want to know and sharing information is how we improve and improv!

As always,

Maggie