

TABLE OF CONTENTS

Page 1

Letter from the Seneschal

Pages 2-3

Take an office anyone?
Information on several branch
offices.

Page 4

Sumptuary Laws in the
16th Century

Page 5

A Scholar's Favour answers the
Age old question of, "What's for
dinner?" With recipes!

Page 8

Upcoming Events – there are
many!

Page 9

Your Royalty & Hartwood Officers



Hartbeat

Cead mile failte Hartwood!

At the January council meeting, our Seneschal, Master John MacAndrew stepped down after almost 3 years in office. Hartwood, let us extend a hearty and resounding HUZAH! for the work and dedication Master John gave to our home. Hartwood would not be who we are without the guidance and vision he provided. To Master John MacAndrew...huzzah! HuzAH! HUZAH!!

The last year brought many challenges to our homes and our lives. Life style choices and endeavours that we considered routine and accepted were shown to us that they are, truly, privileges. Families and friends that we counted on seeing....embracing....are now distanced and our hearts and arms are hollow without them with us.

Hartwood, you persevere. We held a first for our branch, the unique and successful e-vent, Hartwood Champions Challenge. Our premier education e-vent, Hartwood's TUTR, is coming this spring with an exciting mix of classes! We hold monthly casual socials on zoom to help heal the rift of Covid's cold hand. Our Scribes are hard at work creating missing scrolls for those across the Kingdom. Hartwood's council continues to hold their monthly meetings, ensuring our home is supported. Our citizens are participating, sharing and guiding, keeping our love for this community alive.

The strength of Hartwood is our hearts. We meet our challenges, accept them and overcome! We understand THIS is who we are and know we have so much to look forward to. We WILL hold practices and events again. We WILL overcome challenges and step up. We WILL become Barony. We ARE the best of what the SCA has to offer. We. ARE. Hartwood!

ONE HARTBEAT!!

With Honour,

Ban Tiarna Elphin o Flaithbheartaigh

Seneschal of Hartwood

Are you the right stuff?

Do you like numbers? Figuring things out? Are you unafraid to say, "No"? Can people count on you to do the right thing? Are you good with filing reports?

If so, then you could be a perfect candidate for the position of Deputy Shire of Hartwood Exchequer! Think of the Office of Exchequer as someone who manages the finances of the branch and works with the Chamberlain officer to keep an accurate picture of the financial health of the assets and liabilities of the Shire and without one, the branch will fold. They are an essential part of what keeps the Shire of Hartwood running. In a nutshell you are a bookkeeper, but there is a bit more to it, however, you will have tons of support and resources. The bonus is that you will be known throughout the lands as a person who is exacting, perhaps a bit cerebral and someone who is honourable and counted upon to be honest.

The *SCA Chancellor of the Exchequer Handbook* states, "It has been noted that there are some areas of the SCA where there is a difficulty finding and retaining competent exchequers. This office is not only important, it is mandatory. There can be no Branch without a warranted Exchequer, and a Branch cannot maintain its status without the required reports and budgets. The Exchequer office is an honourable position. You are being trusted with the Branch assets, management of their financial stability and records. Being entrusted with the financial wellbeing of your Branch is a big responsibility and know that you, as the Exchequer, will be valued and respected for stepping into this position."

The Deputy position is a stepping stone to becoming a full fledged Exchequer. Think of the position of Deputy as a learning stage where you will receive support and training in this important position. To become a full Exchequer, you are required to have a paid SCA membership, be at least 19 years of age and not be in a position of a Guild Principal, Territorial Baron or Baroness or Seneschal and not living at

the same residence as other signatories at the branch level. The Kingdom Exchequer is responsible for ensuring that training is available for all Exchequers in the Kingdom. This may be done through formal regular meetings, training sessions or individual instruction. This duty may be delegated, but the final responsibility remains with the Kingdom Exchequer.

The position of Deputy of Exchequer is open, and if you meet the requirements, we would love your support.

What Does a Herald Do?

Heralds are very diverse lot of people. Voice heralds include court heralds who make announcements and read out awards in court for the royalty/seneschal, list heralds call in combatants and proclaim winners in tournaments, town criers make important announcements throughout an event site. There are also "silent heralds" who provide sign language interpretation. Book heralds provide assistance to members with researching period names and/or with designing devices/badges as well as how to submit them for registration. Very few heralds do everything, so deputies are needed to help with other areas. There is a strong heraldic community online to help and teach.

If any of these activities interest you either as a deputy or just to learn more, contact Alicia le Wilfulle, Herald for the Shire of Hartwood, at Herald@tirrigh.org.

In Service to the Shire, Principality and Kingdom
Alicia le Wilfulle, OL
Herald for the Shire of Hartwood

Role of the Chief Archer in the Shire of Hartwood

As a chief archer your role is to coordinate archery practices in the Shire. You can do this through direct supervision or by making sure there are sufficient marshals in attendance to supervise.

Other aspects of the job may include the following:

- Submitting scores from practices,
- checking on marshal's statuses and arranging training to maintain,
- maintaining Shire equipment,
- arranging classes in all things archery related,
- coordinating archers to attend events in support of Hartwood or our allies,
- assisting event stewards with coordination of archery,

- assisting Principality with supplies or staff for locally held Principality events,
- arranging archery displays or non range competitions for winter events.

It is important for you to understand that you do not need to do all these things. Archery falls under the supervision of the MOS from which you can get support. You can also rely on deputies to fill in gaps for you in areas you need support or are outside the time you have allotted to the volunteer position.

I look forward to the day we can meet again on the range to enjoy each other's company the joy of shooting arrows.

Master John Macandrew, OP, OGGS

Shire of Hartwood, Chief Archer

On Being Chief Scribe

Respectfully submitted by Signora Aspasia Bevilacqua

I took on the role of our Shire's Chief Scribe from our very capable Halima al-Rakkasa and have to admit that I was a little terrified! I had been painting for a short time and taken a couple of calligraphy classes, so didn't have a lot of confidence or experience, not only in the scribal world, but in protocol or much about the SCA in general. What I did have was enthusiasm, a thirst for learning, and almost 3 decades as an educator with a diploma in art education to boot.

My job description is fairly simple. Make sure there are tokens done to be given out at events, keep a data base of those tokens, and provide resources, inspire and teach others. We have a scribal group in our Shire who volunteer to paint or scribe, be it for the Shire, Principality, or Kingdom level. I provide those opportunities, and, hand out and collect those tokens, charters and awards. We have apparently done that well and our Shire has gained some fame beyond our borders.

I've been Chief for almost 1.5 years and I've learned: there is a lot to learn, there are a lot of people to help, there are a lot of rabbit holes to fall into and, tracing and my light box are my friends. I started with painting our shire tokens. Now, I wrote at the beginning that I had a diploma in art education. That didn't mean I could actually paint! I had tried on several occasions with very little success. Painting tokens is different because it reminded me of paint by numbers. I could do that! I then went on to learning about the extras like whitework. I have a steady hand, so I found I could do that, too! As I have been learning, I have been sharing with our painters. I have continued to learn and grow from the many talented and giving people from around the world.

I still am challenged with keeping records because I don't have to do it all that often and, in all honesty, that technology is not my forte probably because I don't find it interesting. I am, however, enormously glad I took on this role and I look forward to working with someone who would like to try it out as well.

There is a Facebook page we run called Hartwood Scribes. I would love to see you there or by email at Hartwood.Scribe@tirrigh.org.

Greetings, Hartwood!

I am HL Maurus Ioinur (Joe Julien) and I am your Shire Arts and Sciences Minister. My Persona is a 12th Century English Forester, and as such, my primary interests are in Woodworking, Metalworking, Leather Crafting, and basic Sewing and Embroidery. Currently, the A&S Minister is responsible for:

- reporting on all A&S activities within the branch to the monthly council meeting
- reporting quarterly to the Seneschal(e), and Principality A&S
- these reports are to include follow-up on last report's activities,
- reports on weekly meetings and attendance in all our areas, anticipated projects for the future, reports on competition entries / group projects on-going & completed / workshops / dance / games / any combined efforts with other Officers / celebrations, difficulties,
- plans for dealing with challenges,
- determining the yearly budget needs and presenting them to Council and the Financial Committee when appropriate,
- collecting information on A&S activities from Principality A&S, Hartwood Council meetings, Financial Committee meetings, and spreading the information directly to A&S Deputies and to populace,
- supporting the populace wherever possible. Being a voice for their needs and desires on Council.
- encouraging TUTOR classes and weekend sessions wherever possible.

If anyone is interested in becoming a Deputy A&S Minister, please contact me.



SUMPTUARY LAWS IN THE 16TH CENTURY

There is one common bond between all people throughout history, at any time or place it is some thing that no one can escape; we all wear clothing. Whether we need to be shielded from the sun or protected from the cold, we always put something on our skin. But over time clothing became more than just utilitarian. Clothing became a status symbol showing to your neighbours what your social standing was. Eventually the social standing was so important, they made rules about what each different social class could wear.

As an example, in the Statutes of Apparel, Greenwich, 15 June 1574, 16 Elizabeth 1, it was proclaimed for men, “any silk of purple, cloth of gold tissue, nor for sables, but only the King, Queen, Kings’ mother, children, brethren, and sisters, uncles and aunts; And except Duke’s, Marquises, and Earls, who may wear the same in doublets, jerkins, linings of cloaks, gowns, and hose; and those of the garter, purple mantels only.”

“Velvet and gowns, coats, or other uttermost garments; furs of leopards; Embroidery with any silk; except men of degrees above mentioned, Barons’ sons, Knights and gentlemen, An ordinary office attendant upon her majesty’s person...”

And for women, “Velvet (crimson, carnation); furs (black genet, lucerns); embroidery or passment lace of gold or silver: except all degrees above mentioned, the wives of knights of the garter and the privy Council, the ladies and gentle women of the privy chamber and bed chamber, and maids of honour.”

“no persons under the degrees above specified shall wear any guard or wealth of silk upon any petticoat, cloak, or safeguard.”

Acts of apparel were not only decreed to stratify the classes, they also could be used to promote trade. In 1571 to promote the wool trade in England there was an act passed in Parliament that everyone over seven years of age was required to wear a wool hat every Sunday and holy day. This appears to have been required more by the middling and lower classes, as the nobility often wore hats made of finer materials on a regular basis.

There were fines and jail times set down to stop people from disobeying the rules. In 1554 if you were caught wearing silk on any accessory, you would pay a fine if you had an income lower than £20 per annum. However, in his book *The Time Travellers Guide to Elizabethan England*, Ian Mortimer states that if you were actually stopped and fined for these transgressions, you were likely to be able to pay the fee.

Here in the SCA, modern mediaeval ages we too have sumptuary laws. They range from SCA wide, or from kingdom to kingdom. There are Sumptuary Laws and Customs. A few Sumptuary laws are the wearing of a white belt being reserved for Knights, or circlets with strawberry leaves being reserved for Dukes and Duchesses, or Barons and Baronesses wearing circlets with pearls. An example of a custom here in An Tir would be the Order of the Grey Goose Shaft wearing a white bracer.

These sumptuary laws and customs allow us to tell who we are looking at in passing, as well as help us re-create the feeling of being in times previous to our own. -But luckily for us, there are no fines for what fabrics we wear, so go forth and wrap yourself in purple silk, leopard furs (faux I hope!), and feel fabulous in all our modern mediaeval adornments.

Yours in Service,

Baroness Letitia Talbott

British Library- <https://www.bl.uk/learning/timeline/large126628.html>

Time Traveler’s Guide to Elizabethan England, Ian Mortimer, 2013

Elizabethan Sumptuary Statutes, <http://elizabethan.org/sumptuary/>

An Tir Wiki - http://antir.sca.wiki/index.php?title=Sumptuary_Laws

Scholar's Favour

At our first ever virtual 'Champions Favour' event, our Scholars Champion, Halima al-Rakkasa, posted these words: "Being that you are not near a convenient tavern or castle kitchen, what meal are you going to eat today? Whether mid-day, breakfast, or evening, what is on your table? Describe this meal as well as you can, considering how and where you achieve ingredients, and how you (or your servant/s) prepare it. This should take one to two pages, not including a list of references." The prize was a chance to have their work published in the Hartbeat.

Three people took up the challenge: Diamanté, Cunegonda, and Aspasia. On the day of the event, each person had a chance to present their work and answer questions. Alicia le Wilfulle and Halima al-Rakkasa, the current (and first) Scholars Champion, were the judges. Points were given for: Overall impression, Clarity of communication, Depth of information, Reference quality and usage, with a Bonus point for recipe!

All entries were good, though not necessarily fulfilling all the requirements of the contest; we selected the one who was closest to the contest premise and was able to support some of the areas needing adjustment to make it more accurate.

With these adjustments, here is the winning entry as submitted by Signora Aspasia Bevilacqua.



Image: iluoghidelsilenzio.it/casa-medievale-bevagna-pg/

Si Prega, di Unirsi alla Mia Famiglia per il Pranzo

(Please Join My Family for a Midday Meal)

by: Signora Aspasia Bevilacqua

Food plays an important role in the Renaissance Italian City States. Everything revolves around the family table; including religious holidays, weddings, births, funerals. Life in general.

A middle-class merchant family, living in Venezia at the beginning of the 16th Century, would eat two main meals per day; one around midday, and the second, in the evening often with guests and extended family. Kitchen servants would begin preparations for meals early in the morning as the lord and lady of the household got dressed for the day and attended to Mass.

The kitchen would be well stocked as there was much commerce from around the Mediterranean. Spices were available, including saffron, nutmeg, ginger, cinnamon, cloves, and black pepper from the apothecary as many had both culinary and medicinal uses. Some, like saffron, were very expensive. White cane sugar was grown in the Mediterranean until the late 16th century¹.

Pasta has been part of the menu since it is rumoured to have been brought back by Marco Polo during his travels. A hard wheat was the most used, as it dried and stored well. There were many varieties of pasta including regional variations of the more common lasagna, macaroni, vermicelli, and ravioli.²

As Venezia is a port city, seafood was more plentiful than meats. Fish such as anchovies, sardines, trout; shellfish such as clams, mussels and crabs, along with squid are available at the time. There is a wide variety of meats available though most are too expensive for any but the wealthy. Beef, lamb, chicken, pork and quail are a few of the choices.

Wine was often diluted with water and could be flavoured with spices, honey or licorice. Apulia or Puglia is a white wine thought to be an ancient relative of Zinfandel. In medieval times, everything was made up of four qualities -

hot, cold, dry, and wet. In order to maintain health, meals and drinks had to balance the levels in the body. Wine choice was considered carefully. Two sweet wines of the time are Marsala from the isle Sicily and Vin Santo from Tuscany.³

1. jstor.org. J.H. Galloway, Geographical Review Vol. 67, No. 2 (Apr.,1977), pp. 177-194, Taylor&Francis, Ltd.

2. academia.edu, Maestro Martino of Como, The Art of Cooking.

3. ('Medieval and Renaissance Wines: Taste, Dietary Theory, and How to Choose the "Right" Wine (14th-16th centuries)' Journal Mediaevalia, Volume 30 in 2009.

Greens such as radicchio, endives and chicory are an important part of the meal as they were considered healthy.

Bread is made with flour, water, salt and yeast, mixed together and left to rise before shaping and baking in a hot oven. Loaves could be prepared at home and taken to a local baker for baking. Bread and cheese were considered a staple for all lower class people. The whiter the bread, the richer the household.

Pasta in the middle ages was usually cooked in broth and a fat broth to obtain a better result. There was generally a stone grinder in the kitchen to grind the flour for the bread and pasta.

The table is set with each person getting a spoon and knife, plate, bowl and container for drinking. The fork came into use in later 16th century.

Most of the recipes for this paper are from original recipe books from the time with added translations. Some of the recipes have been adapted to modern cooking. 240 of the 250 recipes in Platina's book on Right Pleasure and Good Health, were Maestro Martino's. There were reprints in Venice in 1498 and 1503, the closest to my time and place. Many of the recipes do not state what type of cheese to use except fresh or aged.

I welcome you to read what a midday meal could look like. It is not a feast or famine day so there does not need to be an observance of foods to eat or not.

The menu for today is as follows: Saffron Cheesecake, Green Ravioli, Sweet and Sour Sardines, Warm Egg Custard, (Zabaglione), Coppiette, Fried Fava Beans, a pottage of greens, bread, wine and water.

A tavola non si invecchia - At the table with the good friends and family, you don't become old - old Italian proverb.

The Recipes

Saffron Cheesecake⁴

Ingredients

300 gr white wheat flour
400 gr firm cheese
3 eggs
white cane sugar saffron

Method

Grind the saffron in the mortar and steep it in warm water.

To prepare the filling, cut the cheese and mix it with three egg whites, sugar, and saffron.

Knead well the flour with two pinches of salt adding water a little at a time. Once you have reached a soft and smooth consistency, divide the dough into two parts, one bigger and one smaller. Roll the bigger part in a circular shape.

Grease the pie pan with lard or butter. Lay the bottom crust carefully in your pie pan and fill it with the cheese mixture, cutting the excess part. Roll the upper crust the same size as the pie pan and seal the pie.

Brush the pie with egg wash, then bake it in the oven for about 20 minutes. As soon as the crusts are cooked through, the pie is done. Serve warm or at room temperature.

4. historicalitaliancooking.home.blog.

Green Ravioli⁵

Original recipe

Se tu voy fare rafioli de herbe o de altre manere, toy herbe e mondale ben e lavale; po' le alessa un pocho e trali fuo- ra e spremali ben fora l' aqua e batelli con el cortello e poy in mortaro e toy del caxo fresco e passo, ova e specie dolze e forte e mena ben insieme e fay pastume e poy fay la pasta sotille a modo de lasagne e toy uno mizolo largo e fay i rafioli. Quando sono fati mitili a choxere e quando è ben cocti pulverizage suso specie asay con bon caso assay e son boni assay.

Translation

To make ravioli with herbs or other ingredients, take herbs, clean and wash them. Later, parboil them for a little time, remove from the water, and strain well, then mince with a knife and put in the mortar. Mix with fresh and aged cheese, eggs, and sweet and strong spices. Knead a thin sheet of pasta like lasagna's and cut it with a big cup, then make ravioli. Cook them and serve sprinkled with a good amount of spices and cheese. They are very good.

5. 14th C. Anonimo Veneziano: historicalitaliancooking.home.blog

Sweet and Sour Sardines⁶

Original recipe

Cisame de pesse quale tu voy. Toy lo pesse e frigello toy, zevolle e lessale un pocho e taiale menude, po'frizelle ben, poy toli aceto et aqua e mendole monde intriegi, et uva passa, e specie forte, e un pocho de miele, e fa bolire ogni cossa insema e meti sopra lo pesse.

Translation

Cisame of any kind of fish. Take the fish and cook it. Boil the onions a little, then slice thinly and cook them. Take vinegar, water, whole peeled almonds, raisins, strong spices, and a bit of honey. Boil the ingredients together and cover the fish with the sauce.

6. historicalitaliancooking.home.blog, 14th C Venetian source, anonymous cookbook. A version of the dish still exists, called Sarde in Saor (sardines with sauce).

Zabaglione⁷ is a warm egg custard.

Original recipe

Per fare quatro gaze de Zabaglone, piglia .xii. rossi de ova frasca, tre onze de zucaro he meza onza de canella bona he uno bucale de vino bono dolce, he fallo cocere tanto che sia preso como uno brodeto. Et poi levalo fora he ponel- lo in uno grandio piatello davante alli Compagnone. et se vorai, gli potrai ponere uno pezo de butiro fresco.

Translation

To make four cups/bowls of zabaglione, take twelve yolks of fresh eggs, three ounces sugar, a half ounce good cinnamon and a cup of good sweet wine. Let boil until it is thick as broth. Then take (from the fire) and put it in a large dish for the jolly company. And if you like, you can put a piece of unsalted butter on it.

7. coquinaria.nl, A 15th-century recipe for Zabaglione, the famous Italian dessert, translated by Christianne Muusers from Cuoco Napoletano (edition p. 88/9)

How to Prepare **Roman Style Coppiette**⁸

Cut the meat into pieces the size of an egg, booted not detach completely, because the pieces of meat have to remain attached to one another; and take some pitartima seeds, also called coriander seeds, or some ground fennel seeds, and dredge the pieces of meat in this mixture, put in a press for a little while, and roast on a spit, inserting a thinly sliced piece of lard between each piece to make sure that the coppiette remains tender.

8. acedemia.edu, Maestro Martino of Como, The Art of Cooking, edited by Luigi Ballerina, translated and annotated by Jeremy Parsen.

Frying Fava Beans⁹

Take some fava beans, and sage, and onions, and figs, and some apples, as above, and some good herbs as well, and mix together, and fry in a pan with oil; and after you have finished preparing this fry, remove and top with some good spices.

9. acedemia.edu, Maestro Martino of Como, The Art of cooking, as above.









Pottage of Greens¹⁰

Take some chard leaves and a little borage and boil in clear water that is already boiling when you add them; them remove and finely chop with a knife. Take a bit of parsley and raw mint, and similarly chop with the other herbs. then grind well in a mortar and add to some fatty broth in a pot and simmer for a short while. If desired, you can add pepper.

10. acedemia.edu, Maestro Martino of Como, as above.

UPCOMING EVENTS

July 2021

Event Date	Event	Activities	Hosts
4 - 4 6:30 PM - 9:00 PM	Lions Den Episode 35 – Modern Tips for the Medieval Sewist: Tips to Make Your Sewing More Fun, Less Stressful and More Rewarding 🏰 <i>The Barony of Lions Gate (Vancouver, BC)</i>	🏰	
10 12:00 AM - 12:00 AM	Peasant's Revel <i>The Barony of Madrone (King County, WA)</i>		
11 - 11 6:30 PM - 9:00 PM	Lions Den Episode 36 – Math for the Medieval Mind 🏰 <i>The Barony of Lions Gate (Vancouver, BC)</i>	🏰	
12 - 12 7:00 PM - 9:00 PM	Tir Righ Talks – July 2021 🏰 <i>The Principality of Tir Righ</i>		
16 - 18 12:00 AM - 12:00 AM	July Coronation 🌟👑 <i>The Kingdom of An Tir (Oregon, Washington, Northern Idaho, and British Columbia)</i>		
18 - 18 6:30 PM - 9:00 PM	Lions Den Episode 37 – Intersection of Indigenouness and A&S Research 🏰 <i>The Barony of Lions Gate (Vancouver, BC)</i>	🏰	
24 - 24 10:00 AM - 9:00 PM	Newcomer's Althing <i>The Barony of Blatha An Oir (Tacoma-Pierce county, WA)</i>		
25 - 25 6:30 PM - 9:00 PM	Lions Den Episode 38 – Discussion Panel: Cultural Appropriation vs Appreciation 🏰 <i>The Barony of Lions Gate (Vancouver, BC)</i>	🏰	

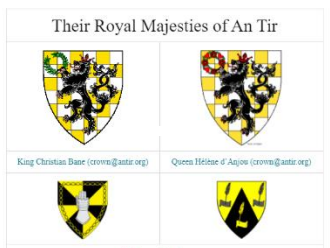
August 2021

Event Date	Event	Activities	Hosts
1 - 1 6:30 PM - 9:00 PM	Lions Den Episode 39 – Dreamweaving: Story telling in the SCA 🏰 <i>The Barony of Lions Gate (Vancouver, BC)</i>	🏰	
6 - 8 5:00 PM - 9:00 PM	Seagirt Trials <i>The Barony of Seagirt (Victoria, BC)</i>		
7 - 7 8:00 AM - 10:00 PM	Aquaterra Champions <i>The Barony of Aquaterra (Snohomish County, WA)</i>		
7 - 7 11:00 AM - 5:00 PM	August in the Park <i>The Shire of Hauksgröf (Hood River and Wasco Counties, OR)</i>		
8 - 8 6:30 PM - 9:00 PM	Lions Den Episode 40 – Period music – meet the instruments 🏰 <i>The Barony of Lions Gate (Vancouver, BC)</i>	🏰	
9 - 9 7:00 PM - 9:00 PM	Tir Righ Talks – August 2021 🏰 <i>The Principality of Tir Righ</i>		
14 - 14 9:00 AM - 5:00 PM	Glymm Mere Marshal Champions Event <i>The Barony of Glymm Mere (Thurston, Grays Harbor, and South Mason counties, WA)</i>		
15 - 15 6:30 PM - 9:00 PM	Lions Den Episode 41 – Storytelling and SCA Myth Writing 🏰 <i>The Barony of Lions Gate (Vancouver, BC)</i>	🏰	
19 - 22 12:00 PM - 4:00 PM	Sport of Kings <i>The Barony of Three Mountains (Clackamas & Multnomah Counties, OR)</i>	🏰👑👑👑👑👑	
22 - 22 6:30 PM - 9:00 PM	Lions Den Episode 42 – 🏰 <i>The Barony of Lions Gate (Vancouver, BC)</i>	🏰	
27 - 29 12:00 AM - 12:00 AM	Emprise of the Black Lion <i>The Barony of Madrone (King County, WA)</i>		
29 - 29 6:30 PM - 9:00 PM	Lions Den Episode 43 – 🏰 <i>The Barony of Lions Gate (Vancouver, BC)</i>	🏰	

Our Shire Officers

	Seneschal	Ban tiarna Elphin o Flaithbheartaigh hartwood.seneschal@tirrigh.org
	Exchequer	Mualana Halima al Rakkasa hartwoodexchequer@tirrigh.org
	Chamberlain	Lady Fiongualla Inghean Ui Murchaidh hartwood.chamberlain@tirrigh.org
	Herald	Mistress Alicia le Wilfulle hartwood.herald@tirrigh.org
	Chatelaine	Lady Scarlet O'Tomalty hartwood.chatelaine@tirrigh.org
	Minister of Arts & Sciences	Lord Maurus Ioinur hartwood.artsnsci@tirrigh.org
	TUTr Minister	Lady Gwynaffel ben Madudhai hartwood.tutr@tirrigh.org
	Minister of Stables	Honourable Lord Kjartan hartwood.ministerofstables@tirrigh.org
	Chief Archer	Master John Macandrew hartwood.archery@tirrigh.org
	Chief Chucker	Lord Ulf Treteljgar hartwood.thrownweapons@tirrigh.org
	Minister of Blades	Vacant
	Chronicler	Her Ladyship Aróc ingen Cormaic hartwood.chronicler@tirrigh.org
	Chief Scribe	Signora Aspasia Bevilacqua hartwood.scribe@tirrigh.org
	Webminister	Vacant
	Family Fun	Lady Fiongualla Inghean Ui Murchaidh hartwood.familyactivities@tirrigh.org
	Royal Patron	Duchess Tangwystl D'Courci

Our Current Royalty



An Tir: <https://antir.org/>

Hartwood: <http://hartwood.tirrigh.org/>

Page 9