

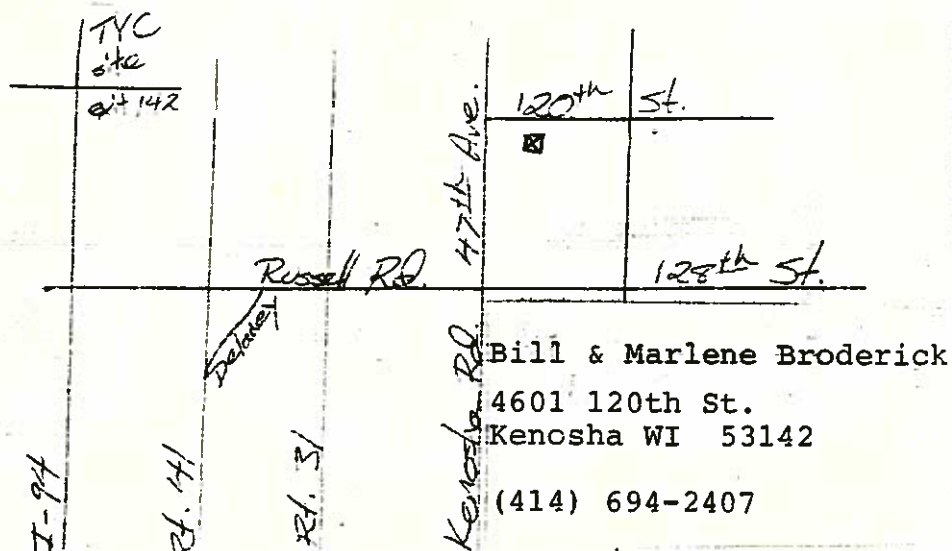
# *Chips*



## MOOT POINTS

Last month's moot was well attended, particularly by our new members who we are all getting to know and love. The event we just held was discussed and all agreed that it was a success. The most earth shattering news was that Avelyn wants to do the chemise thing again at Jubilee. She agreed to donate part of the profits to the shire and we all agreed that her efforts merited martyrdom.

Our next moot will be at the northernmost reaches of our shire at the Country Estate of Bianca and Guillaume. PLEASE NOTE THE DATE CHANGE TO MAY 19. We'll start early at about 1:30 ish and stay till they throw us out. And look! A map even!



Here's part one of an interesting bit of work by our own Talbot.

**A GENERAL RULE TO TEACH EVERY  
MAN THAT IS WILLING TO LEARN  
TO SERVE A LORD OR MASTER IN  
EVERYTHING TO HIS PLEASURE**

Ms. Addl. 37969  
in the British Museum  
15th Century  
**A Transliteration**  
By Talbot Mac Taggart

The **marshal** in the morning ought to come into the hall and see that it is clean of all manner of thing that may be found out of place therein: The trestle tables and the stools should be set in their own places at meals at the boards, and before and after meals in corners farthest from encumbrance: and all the cloths and wall hangings be put in their places and shaken and beaten with rods if need be: and that no hounds be abiding in the hall from morning to evening. And to perform these things aforesaid he shall charge the **usher** and the **groom** there with.

Also in winter time the said groom by the order of the usher shall bring into the room as much wood or coal as shall be used daily in the hall, and bear out the ashes and other filth of the hall. The said groom shall also keep count of the wood or coal and deliver it daily to the kitchen, hall and liveries. The said groom shall also

continually be in the hall at the first meat or supper to bear away dishes and keep out hounds and fetch sauces and to obey all other commandments of the head officers, that is to say of **steward**, **Marshal** and **Usher**.

Also half an hour before the lord goes to meat or supper the marshal shall take the Rod in his hand and command the **pantler** and the **sewer** to cover and make ready for the lord and the household; and as soon as it is made ready the marshal shall command the sewer to await when the **cooks** are ready; and then shall the sewer go to the ewery and take a towel upon his shoulder and the marshal and he may go together and show the lord, so that he may know thereby that the meat is ready. And when the lord asks for water then shall the **squires** and the marshal and the sewer go by and by next to the lords basin to even with the lord. The sewer shall deliver the towel to the worthiest that is about him and go straight to the kitchen with all the men that shall serve.



The marshal shall uncover the basin if it be covered, hold it in his hands until the lord has washed, and then make a salutation and give it to the squire that brought it there, and he to bear it to the ewery, and anon command water for all that shall sit at the lord's board, and go with the lord to be seated and ask him how his board shall be set.

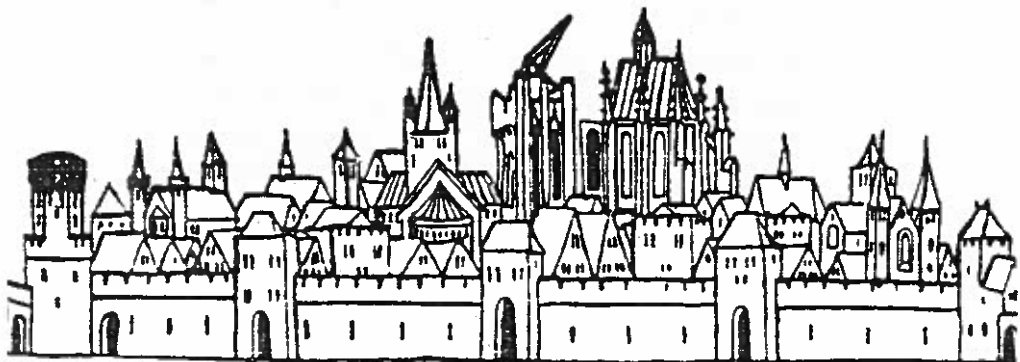
And the yeomen or grooms or groom of the chamber if he is there, or the usher shall set up boards and make ready the stool before the meat and have them ready at the setting of boards, and bring them ready to the marshal when he calls, and also after the meat bear away the boards, trestles and stools; and when the lord is set, and other boards in his presence. The marshal shall fetch in his courses with the sewer by and by; the marshal and the sewer shall make a salutation when they come almost at the board, and none other that bears the meat or drink at that time until be delivered of that which he bears.

And when all the lord's mess is served, then shall another esquire serve the other messes to those at the board or in his presence. And then the almoner shall bring in the alms dish and set it beneath the lords salt or else upon the cupboard if no room may be found on the board; and a little before the second course the almoner shall take from every standard or great meat that comes before the lord at the first course with the help of the carver and put it in the alms dish and send the empty dish to the kitchen. Meanwhile the marshal shall look both in the kitchen and in the hall to see that there is no other bread, ale, wine or meat there that ought to be served. and

the sewer shall look to see that there is no sauce lacking in the lord's presence.

And when the second course is ready, the sewer shall come and warn the marshal, and the marshal, all the squires and the yeomen waiters, to go to the kitchen. And like the marshal and sewer did at the first course so shall they do for the second; and when the marshal says it's time, that is to say within three quarters of an hour after the last mess is set in the hall, the marshal shall command them to take up all of the broken meat and broken bread and cast it unto the alms vessel; and when it comes to the **usher yeoman of the chamber** or gentlemen then the ewer should be there, ready for delivery to the groom of the hall or **man servant waiters** towels for those that shall wash, and some men to be there with voiders to take up trenchers and broken bread, and as soon as all have washed, the ewery should be borne away and the hall newly covered for a later meat.

(TO BE CONTINUED)



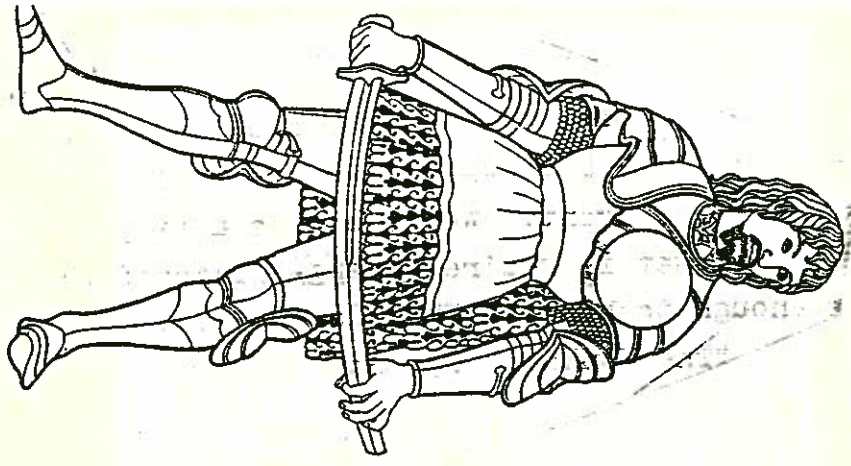


### WASSAIL PIE

Crust for a two crust pie.  
(use your favorite recipe)  
16 oz. Shredded Cheddar Cheese  
16 oz. Shredded Swiss Cheese  
1/2 cup of flat beer  
1 egg  
1 t. onion powder

Line pie plate with crust. Mix cheeses and place in pie crust. Beat the egg with the flat beer and onion powder. Pour over the cheeses. Place crust on top and bake at 375' for ...oh...about 40 mins until crusts are golden and cheese is melted.

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*This is Chips, a publication of the Shire of Vanished Wood of the Society for Creative Anachronism, Inc. Chips is available from Maxine Grief, 254 Eagle Lane, Bloomington, Ill. 60108. It is not a corporate publication of the Society for Creative Anachronism, Inc. and does not delineate SCA policy.*