

About the Teachers

Honorable Lady Aasa Sorensdottir, Order of the Evergreen



Class: I've Got a Lovely Bunch of Coconuts
Shire of Mugmort, Middle (Columbus, Ohio)
email: vikingchyk AT aol DOT com

Honorable Lady Aasa has been studying historical cooking for about 15 years and teaching for about 6 years both inside and outside of the classroom. Her first feast was at Harvest Days in 1998 and, since then, she has been serving in the kitchen at the Middle Kingdom Heraldic and Scribal Symposium, A Tudor Christmas, and numerous Red Dragon events. HL Aasa recently published an article in the Winter 2009 Issue of Artes Draconis titled "Mon Amy; Friend or Flan?" and received a score of First Place for her "Faire Ribbes of Beef" (braised, spiced beef short ribs) at the Northern Oaken Regional A&S Faire. In the future, she will be assisting with feasts at this year's Pounce, Coronation, and Crown Tourney events and will be head cook for an entirely French feast at Red Dragon.

Dame Alys Katharine, Order of the Laurel, Order of the Pelican, Order of the Rose



Classes: A Visit to Classes by Ivan Day, Sugar Paste Exhibit in York (and More?), and Vicarious Tour of Hampton Court Kitchens
Barony of the Cleftlands, Middle (North Olmsted, Ohio)
email: alysk AT ix DOT netcom DOT com

Dame Alys Katharine has been studying historical cooking for 23 years and teaching for about 20 years. Her culinary articles have been reprinted numerous times in local newsletters, with her most recent work titled, "Do You Know the Rules of the Game? An Introduction to Corpora." Dame Alys Katharine will return to the kitchen again in April 2011 for the An Tir Culinary Symposium.

Lady Ann of Walton Woods

Classes: Roundtable Discussion: Period Cooking Clubs Within the SCA
Barony of Ayreton, Middle (Chicagoland, Illinois)
email: AnnofWaltonWoods AT yahoo DOT com

Lady Ann has been studying historical cooking for about 3 years and this event will be the first activity she has led in the SCA. She also serves as the secretary for the North Midlands Cooking Guild. Lady Ann assisted with the Rose Tea as part of the Rose Tourney at Ayreton Investiture. She will be also helping in the kitchen for All Souls next month and Tree-Girt-Sea's Twelfth Night next year.

Middle Kingdom Cooks' Collegium 2010

Honorable Lady Berengaria Mordaunt, Order of the Dragon's Heart

Class: Feasting on Fish: Fabulous Fast Food

Barony of Shattered Crystal, Middle (St. Louis, Missouri)

email: berengaria AT sbcglobal DOT net

Honorable Lady Berengaria has been studying historical cooking for more than 20 years and teaching for more than 15 years. She most recently assisted with feast at this past year's "For Hands" and "Crystal Ball" events, hosted by the Barony of Shattered Crystal. In the future, HL Berengaria will be developing an all-chicken feast with Mistress Ellen of the Scholars for the upcoming Baile na Scholari Easter Egg Hunt event.

Bojei Temur Beki, Order of the Willow



Class: Cloud Forest Hall Collection of Rules for Drinking and Eating

Dark Horde Moritu (Chicago, Illinois)

email: bojeibiz1 AT Comcast DOT net

Bojei Temur Beki has been studying historical cooking for 25 years. Although she has been teaching in the kitchen for many years, her first formal class will be at this year's Middle Kingdom Cooks Collegium. She has served in the kitchen as head cook and as an assistant at numerous events, including Ayreton Carnival, Stone Dog Inn, Foxhunt, and several baronial Twelfth Nights.

Honorable Lady Caitriona MacDhonnachaidh, Order of the Evergreen

Class: Salt and Spice Tasting

Barony of the Shattered Crystal, Middle (Belleville, Illinois)

email: caitrionamacd AT yahoo DOT com

Honorable Lady Caitriona has been studying historical cooking for about 25 years and teaching for about 15 years. She routinely teaches classes at local moots, middle school demonstrations, high school job training programs, and occasionally at the Four Hands event. She has worked in the kitchen and organized many events including Crystal Balls, A Russian Winter Ball and Dancing Down the Silk Road and the Martial Arts Collegium. Her next feast is undecided but she always has something on tap.

Middle Kingdom Cooks' Collegium 2010

Master Edouard Halidai, Order of the Laurel



Classes: Principles of Medieval Cooking, Food Safety in the SCA Barony of the Flaming Gryphon and Barony of the Fenix, Middle (Cincinnati, Ohio)

email: edoard AT medievalcooking DOT com

Master Edouard cooked his first feast in 1989. He has cooked numerous feasts and lunches over the years, and shares all his research on the MedievalCookery.com website. In addition to his work within the SCA, he has cooked for the Ohio State University's Center for Medieval and Renaissance Studies, and has given seminars on medieval cooking at the Gen Con gaming

convention.

Honorable Lady Elayne Gwenhlian de Bellemé, Order of the Dragon's Heart



Class: So You Want to Do a Subtlety?

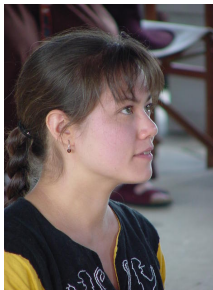
Shire of Narrental, Middle (Peru, Indiana)

email: ladyelayne69 AT hotmail DOT com

Honorable Lady Elayne Gwenhlian de Belleme is a 12th century Welsh and Norman woman who has been studying historical cooking since she joined the Society in 1992. She has taught at numerous cooks' collegiums and is in the process of readying a feast for Bardic

Madness in November.

Countess Elizabeth von Kulmbach, Order of the Rose



Class: Did Roman Cheese Taste Gouda?

Barony of Jararvellir, Northshield (Midison, Wisconsin)

email: liz AT vonkulmbach DOT com

Countess Elizabeth has been studying historical cooking for two years and teaching for one year. She frequently teaches cooking classes at Warriors and Warlords, Pennsic War, and various events in Eastern Northshield with a culinary theme. Countess Elizabeth's upcoming work can be seen at the Windhaven Fall Festival and the

Northshield Early Period Symposium.

Middle Kingdom Cooks' Collegium 2010

Lord Eoghan o Siodhachain, Award of the Purple Fret



Classes: Ayreton Brewers' Guild Series: Devil's in the Details – Yeast Propagation and Ayreton Brewers' Guild Series: Methods in Brewing – Intermediate Mead

Barony of Ayreton, Middle (Chicago, Illinois)

email: eoghanskeg AT gmail DOT com

Lord Eoghan has been studying homebrewing for eight years and historical brewing for five years. He has been teaching this art for three years and will be teaching more brewing classes at an upcoming Twelfth Night event. His column, "Eoghanskeg," was featured in the Tree-Girt-Sea newsletter.

Lady Felice Debedge, Order of the Willow



Class: Vegetarian Dishes from "Form of Cury"

Barony of Middle Marches, Middle (Columbus, Ohio)

email: felicedebbage AT gmail DOT com

Lady Felice has been studying and teaching historical cooking for about three years. She teaches a class each year at Pennsic War titled "Vegetarian and Vegan Options in the SCA" and served as head cook for Mugmort Melees in March 2010.

Mistress Gianetta Andreini da Vicenza, Order of the Laurel



Classes: Exploring the New World and Feast Planning Logistics: Learn To Love Your Lists

Barony of Ayreton, Middle (Chicago, Illinois)

email: jenrsmall AT yahoo DOT com

Mistress Gianetta has been studying historical cooking for 10 years and will be teaching her first cooking class at the Middle Kingdom Cooks' Collegium. She has served as Feast Steward for Tree-Girt-Sea's annual Twelfth Night event on many occasions and will be cooking again at Vanished Wood's All Souls event on November 6th.

Middle Kingdom Cooks' Collegium 2010

Master Giles fitz Alan, Order of the Laurel



Class: Feast in a Field: Preparing an SCA Feast without Facilities
Marche of Three Towers, Middle (Crestline, Ohio)
email: gilesfitzalan AT columbus DOT rr DOT com
(Photo by John Knueve)

Master Giles has been studying historical cooking for about 12 years and teaching for about 10 years. He typically teaches classes at the Middle Kingdom Cooks' Collegium, the Oaken Regional Cooking and Bardic Symposium and the Royal University of the Midrealm when closeby.

Duke Gunthar Jonsson, Order of the Laurel, Order of the Chivalry, Court Baron



Classes: Feast Design and Non-Alcoholic Period Drinks
Barony of Elfsea, Ansteorra (North Richland Hills, Texas)
email: dookgunthar AT hotmail DOT com

Duke Gunthar has been studying and teaching historical cooking for about 22 years. He frequently teaches classes at King's College and serves as a judge for cooking competitions. Duke Gunthar's upcoming project of interest will be a tavern-themed event where instructors will teach classes on historical tavern food, brewing, entertainment, and pottery and then bring all the elements together in the evening to create a historically authentic tavern environment for people to enjoy.

Mistress Gwyneth Banfhidhleir, Order of the Laurel, Order of the Pelican



Class: Restaurants and Catering in 13th-Century (Sung Dynasty) China

March of Tirnewydd, Barony of Middle Marches (Columbus, Ohio)
email: mizginny AT yahoo DOT com

Mistress Gwyneth has been studying historical cooking for 27 years and teaching for 20 years. She frequently teaches cooking classes at the Cooks' Collegium and Oaken Regional Cooks' Symposium and recently served in the kitchen for HRM Ceinwen's Queen's Tea at Pennsic 39 and at a benefit dinner for an injured fighter as part of the Midrealm Cooking Laurel's "dream team." Mistress Gwyneth's research has appeared in the Midrealm A&S publication, Artes Draconis.

Dame Hauviette d'Anjou, (Mu'Allima Umm Zubaida bint Wissam al'Ahlam), Order of the Laurel, Court Baroness



Classes: The Making of the Dream Dinner: 16th-Century Dining as a Fund Raising Event at Pennsic 2010 and Ottoman Cuisine of Suleyman's Time (Mid-16th Century)

Barony of Andelcrag, Middle (Portage, Michigan)

email: channonmondoux AT rencuisine DOT com

Dame Hauviette has been studying historical cooking for 20 years and teaching for 17 years. She habitually teaches cooking classes at the Valentine's Day Massacre and various cooking symposiums and

recently served in the kitchen at the Dream Dinner at Pennsic and the Andelcrag Hafla. Dame Hauviette recently wrote an e-book on historical Turkish cuisine titled, "Celebration at the Sarayi: A Feast in the Palace of Suleyman the Magnificent," and will be cooking once again at Crown Tournament.

Mistress Helewyse de Birkestadb, Order of the Laurel, Baroness of Red Spears



Class: Reconstructing a Norse feast

Barony of Red Spears, Middle (Toledo, Ohio)

email: helewyse AT yahoo DOT com

Baroness Helewyse has been studying historical cooking for 10 years and teaching for 9 years. She frequently teaches cooking classes at the Middle Kingdom Cooks' Collegium, NOCB, Royal University of the Midrealm, and Pennsic War. Baroness Helewyse recently cooked

feast for this past Coronation and also assisted in the kitchen at Pounce XIV. In the future, she plans to return to the classroom and the kitchen for RUM and Twelfth Night events in Michigan and Chicago, Illinois.

Lord Iago Gwyllt Blaiddb, Order of the Willow



Classes: Elizabethan Food & Dining and So You Want to Feastocrat?

Shire of Ravenslake, Middle (Broadview, Illinois)

email: kazoshea AT aol DOT com

Lord Iago has been studying historical cooking for 15 years and teaching for 10 years. He recently cooked at Midrealm Crown Tourney in Spring 2009 and the Middle Kingdom Academy of Defence in 2009.

Middle Kingdom Cooks' Collegium 2010

Abot Meister Johann von Metten, Order of the Laurel



Class: Chicken Slaughtering 101

Barony of Sternfeld, Middle (Indianapolis, Indiana)

email: mjloidolt AT yahoo DOT com

Abot Meister Johan has been studying historical cooking for more than 20 years and teaching for 15 years. He recently served in the kitchen at Simple Day in the Country IXXX and XXX and Better War Through Archery XII. Abot Meister Johan's work will again be featured at Better War Through Archery XIII.

Lady Kara Atladottir, Order of the Purple Fret



Class: Period Coffee Houses: Over-priced and Addictive Throughout the Ages

Shire of Foxvale, Middle (Mount Prospect, Illinois)

email: khirya AT gmail DOT com

Lady Kara has been studying historical cooking for 15 years and teaching for 2 years. She has served in the kitchen for Foxvale's Foxhunt for the past 6 years, for the Barony of Carraig Ban Fight's Symposium 2010, and for the Fox's Head Coffee House at the Middle Kingdom's 40-Year Celebration. Lady Kara will likely be

cooking for Foxhunt again in the future.

Mistress Kateryn de Develyn, Order of the Laurel



Classes: ~~Period Ingredient Substitution and Research Background for Feasts~~ (Canceled)

Barony of Coeur d'Ennui, Calontir (Des Moines, Iowa)

email: nickiandme AT gmail DOT co

Mistress Kateryn received her Laurel for cooking and cooking research. She is a 14th century girl living along the march borders in England. Her mother, Irish, her father Norman. She is learning stillroom medicines from her mother and herbology from her mother's handmaid. Her father is manor overseer for a distant

lord. Mistress Kateryn likes to collect recipes from people passing through the town or visiting at the manor. She dreams of some day visiting the places where these recipes originate.

Middle Kingdom Cooks' Collegium 2010

Honorable Lady Katherine von Schlosserwald, Order of the Evergreen, and **Honorable Lord Gavin White of Westburgh**, Order of the Evergreen



Class: Pease Porridge

Shire of Vanished Wood, Middle (Hanover Park, Illinois)

email: knwkfw AT yahoo DOT com

Honorable Lady Katherine and Honorable Lord Gavin have been studying historical cooking for 28 years and teaching for 20 years. They frequently teach at the Royal University of the Midrealm and have worked on "too many All Soul's feasts to count." Honorable

Lady Katherine's most recent publication was titled, "Circa 1200: A Glimpse into the Life of Yorkshire Peasantry." Honorable Lord Gavin is currently working on a publication titled "History of the Village of Muckley."

Minowara Kiritsubo no Ason, Order of the Laurel, Order of the Pelican



Class: "Ryori Monogatari" and the History of Japanese Cuisine and Meet the Compleat Anachronist Editor

Barony of Dun Carraig, Atlantia (Prince Frederick, Maryland)

email: kiridono AT gmail DOT com

Minowara Kiritsubo no Ason has been studying historical cooking for more than 30 years and teaching for more than 15 years. She frequently teaches cooking classes at Pennsic War, Atlantian

University events, and Midrealm Cooks' Collegiums and has been head cook for Dun Carraig's A Day in the Middle East for the past 5 years. Minowara Kiritsubo no Ason's research will be featured in an article on 14th century kitchens in an upcoming issue of Tournaments Illuminated, and she won the Novice Brewing Competition in the Barony of Storvik, Kingdom of Atlantia. She will be returning to the kitchen for A Day in the Middle East this coming February.

Dame Nicholaa Halden, Order of the Pelican

Class: Illusion Food: In its Plumage and To Make Two Hennes of One

Shire of Vanished Wood, Barony of Ayreton, Middle (Aurora, Illinois)

email: nhalden AT comcast DOT net

Dame Nicholaa has been involved in historical cooking since 1975, researching recipes, cooking, teaching basic feast management and a "feastocrat-in-training" program among others. She has cooked and assisted with a great many feast over the years. Her most recent feast was for the Ayreton Carnival in 2009.

Middle Kingdom Cooks' Collegium 2010

Lord Raphael Escoffier



Class: Basic Knife Skills for a Feast Cook

Shire of Ravenslake, Middle (Arlington Heights, Illinois)

email: raphael_tro AT yahoo DOT com

Lord Raphael is a student of modern cooking and a graduate of the Cooking and Hospitality Institute of Chicago. He has recently started studying historical cooking and taught his first class in the Society at Tree-Girt-Sea's Twelfth Night earlier this year. He has assisted with past feasts including All Souls and Ayreton Carnivale.

Lord Richard van Utrecht, Order of the Willow



Class: Working with Period Flours

Canton of Rimsholt, Middle (Grand Rapids, Michigan)

email: peacocda AT yahoo DOT com

Lord Richard has been studying and teaching historical cooking for six years. He frequently teaches at cooks symposiums, Andelcrag A&S Days, and the Collegium Artum Vulgarim, sponsored by the Barony of Donnershafen. Lord Richard also served as head cook for Winter Revel 2010 and the Pennsic camp feast for The Cove in 2009.

He hopes to return to the kitchen in 2011 for Vikings Come Home.

Lady Sarra Romney of Mermaid Inn, Award of the Balefire



Class: Playing with Your Food: Beginners Guide to Recipe Redaction

Barony of Jararvellir, Northshield (Madison, Wisconsin)

email: sarraromney AT gmail DOT com

Lady Sarra has been studying historical cooking for about 10 years and teaching for about 4 years. She has coordinated cooking activities in her past and more recently can be found in the kitchen for most any event she attends helping out where she can.

Middle Kingdom Cooks' Collegium 2010

Maestra Suzanne de la Ferté, Order of the Laurel



Class: ~~Food and Feasting in Renaissance Italy (Canceled)~~

Barony of the Lonely Tower, Calontir (Omaha, Nebraska)

email: SuzanneBooth AT yahoo DOT com

Maestra Suzanne has been studying historical cooking for 13 years and teaching for 8 years. She frequently teaches at the Calontir Cook's Symposium and Lilies War. Maestra Suzanne recently served as head cook for an Imperial Mongol Feast at Calontir Fall Coronation in 2010 and an Italian Renaissance Feast for this past baronial Twelfth Night for the Barony of the Lonely Tower. She is

the author of numerous publications, including a booklet titled, "Redacted Recipes from Renaissance Italy, Libro Nuovo."

Lady Tacit Darby, Order of the Willow



Classes: Exploring the New World and How to Cook a Picnic, or: Not About Sandwiches

Barony of Ayreton, Middle (Chicago, Illinois)

email: snhagge AT yahoo DOT com

Lady Tacit has been studying historical cooking for 10 years and teaching for about 4 years. She frequently teaches classes at Royal University of the Midrealm, All Soul's, and the Barony of Tree-Girt-Sea's annual Twelfth Night festivities. She will be cooking feast at All Soul's in the New World alongside Mistress Giannetta

in November 2010.

Lady Verena Entenwirth, Order of the Willow



Classes: Feeding an Army: How to Properly Eat at War and Levain Dough

Barony of Ayreton, Middle (Arlington Heights, Illinois)

email: verena AT broomstich DOT com

Lady Verena has been studying historical cooking for many years but became involved in teaching in the recent past. She considers herself a "hands-on" teacher who likes to show her students new techniques in the kitchen and enjoys researching period foods that armies would eat on campaign. Lady Verena recently served as head cook for the Pennsic Ayreton Food Plan, the Ayreton Pennsic Chicago Hot Dog Night, and the Breakfast and Lunch Inn at the

Foxhunt/Ayreton Investiture.