

The Scarlet Letter

Shire of Loch Ruadh



May/June
(A.S. XLIII) (C.E. 2009)

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Subscription and Submission Information

The Scarlet Letter is a bi-monthly publication available free online at www.lochruadh.org. Printed copies will be available free of charge at populace meetings. Please let the Chronicler know if you want a printed copy so there will be enough available. If you would like a printed copy mailed to you, you must pay for postage. Postage is 0.41 x number of issues left in the calendar year.

Submissions must include a written statement (email is fine) stating that permission is granted to publish in electronic and print format the article, photograph, poem, artwork, etc.

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Loch RuadhWeb Page:

www.lochruadh.org

Note: All Loch Ruadh meetings, practices, and gatherings are posted on the Loch Ruadh online calendar at www.lochruadh.org, and reminders are sent out on the the Loch Ruadh email list.

The email list is maintained on the Kingdom of Ansteorra web server and can be accessed at www.ansteorra.org. Both of these contain address information with online map links for directions. If you don't have computer or email access, please contact the Seneschal or any other Officer for directions.

"Brewing for Beginners" by Padraig Ruad O'Maolagain (Sam Milligan), "A Mouse Tail by Laird Caerell MacDomnaill (Curtis Myers), "There Once Was's" and "Gulf War Photos" by Lord Gruffydd Vawr ap Rhodri (Don McKinnon) All Rights Reserved. All items used with permission from the original creators. Clip art from Dover Free Sampler. Terms of use can be found at: <http://store.doverpublications.com/termsfuse.html>

Seneschal

Greetings!

This is my last missive as current Seneschal of Loch Ruadh. It is not yet known who my successor will be, but I encourage each of you to give whoever it is support in their endeavors. I encourage you all to communicate with them and let your thoughts and suggestions be known. The job of Seneschal is a difficult one and it is made somewhat easier with support and communication from the populace.

The office of Seneschal and the Heralds office are both open for bids and will remain so until May officers meeting. If you need help putting a bid together please let me know.

We are entering spring tourney season. Have fun at events and stay hydrated in the Ansteorran sun!

In Service,
Lady Brighid

Archery

Greetings to all:

Archery over the last two months has been well attended.

In March, our practice was dedicated to the type events we see at War. Loch Ruadh was well represented at War. We had six adults and five children shooting for Ansteorra. That's the most I've ever seen.

After war, on the first practice we had seven adults and five children show up for the first April practice and four adults and three children on the second. Unfortunately, Mother Nature did us bad on the practice. With a 40 to 50 mile and hour wind, we decided it wasn't a good idea to try to shoot arrows. However, we had a good time shooting the bull. Our second practice was pretty good. Our new archers are showing much progress and dedication.

Keep your eye on the ball, your nose to the grindstone and your ear to the ground. Now try to hit the target in that position.

Gruffydd Mawr ap Rodri

Exchequer

Greetings all,

I am one of the officers that has either feast or famine as far as activity goes. The only thing I have to report this month from the office is that both the monthly report and the 1st Quarterly Report have been mailed in and everything is great.

Everyone have a great tourney season and represent us well. I will be watching when I can.

Yis,
Bicé

Chronicler

Greetings!

Many thanks to everyone who submitted articles and photos for this issue.

Spring eventing season is here! Please collect lots of stories of your adventures to share with the populace and send them in for the next issue. Deadline will be June 20.

In Service,
Floria Blackdragon

A&S Minister

We have a lot of fun things on the Loch Ruadh calendar coming up, and there might be others in surrounding areas who might wish to attend, as they are welcome to do so. I don't want these to just be successful in Loch Ruadh, but in other areas as well. We have much that we can share with the Arts and Sciences community, and as our economy is currently in the tank, distance traveling can prove difficult. I would also like to encourage other MoAS in the Central Regional to host some of these Weekend Workshzops in their groups, so that we have a wide variety from which to choose. I sincerely believe that this can work, and that it could foster a sense of community in our region and beyond. Anyone outside of the Central Region that wishes to attend these functions is also welcome to attend. Here is a list of our upcoming events in question:

(continued on next page)

1) Tuesday, April 28th at 7:30PM, I will be hosting a "Fabric, Notions, and Trim Exchange" at my home. Anyone who has purchased fabric for something and then found it somehow unsuitable for the project can bring what they have to my home, where we will have large tables set up for the exchange. All buttons, trims, thread, or anything related will also be available for the exchange. For any one who has nothing to trade, bring a dessert! We are easily tempted. Maps with a URL map to my house can be provided for all who wish to come.

2) Saturday, May 29th at 1:00PM, we will be meeting at the Kimball Art Museum in Fort Worth for a tour of "Art, Love, and Marriage in the Italian Renaissance. I would cordially invite any and all who have an interest in this period to attend. Not only do they have fabulous paintings, but many artifacts from this period pertaining to the daily life, marriage and childbirth of Renaissance women. This exhibit costs \$10-\$14 dollars; the lower figures most likely for students and seniors. There is a possibility of a group discount if our group is large enough. Please RSVP to myself or the Loch Ruadh list. My old email is: klfrench1023@aol.com, and the new one is klfrench1023@att.net.

I can also be contacted by phone at: 682-521-4978. Crash space can be arranged for any who are coming from a suitable distance.

3) Tuesday, May 12th at 7:30PM, I will be teaching a class on Costume, Headwear, and Accessories in the Italian Renaissance. This will cover regional differences in dress, wardrobe pieces and their Italian names, different styles of headwear and hairstyles, sleeves, belts, shoes, and jewellery. Handouts will be provided. Maps with a URL map to my house can be provided for all who wish to come.

4) Saturday, May 30th at 1:00PM, I will be hosting another Weekend Workshop that is open to any and all in the Central Region on fabric selection and patterning for Italian Renaissance Garb. All who wish to come need to bring scissors, pins, and cheap cotton fabric for the pattern. If you have any fabric that you believe suitable for this period, please feel free to bring it with you. I will be available for consultation to all comers. This is one of the simplest possible later period garb that you can make--really. Crash space can be arranged for any who are coming from a suitable distance.

5) We also have plans for a Weekend Workshop on, "Trash to Treasure--how to put together an outfit and accessories from bargains and Thrift Store finds." The exact date is still undecided, but will be announced on the list when determined.

There will also be announcements for upcoming Needleworkers Guild meetings.

Keep working on your projects, for personal use and/or competitions! I like to pad my reports with all the great things we do here in Loch Ruadh.

Yours in Service to Crown and Kingdom,

Caterina Fregoso, O.L.

Gulf War Photos

by Lord Gruffydd Vawr ap Rhodri



Many thanks to everyone who has worked on the Loch Ruadh Gulf War Gate!!!

A Mouse Tail

by Laird Caerell MacDomnail

It was a dark, cold, and rainy night prior to the war. After a night of drinking at the Green Dragon, My Lady and I made our way to our home away from home. We made ready for bed and laid down for a much needed nights sleep, but that was not to be.

As we settled into bed, I reached for my Lady and discovered something small and soft in the bed, so I threw it at the wall of the tent. Thinking that I had rid the bed of thing that did not belong there I settled in again, again I reached for my Lady and again found something in the bed other than the two of us. So once again, I threw it from the bed for it did not belong there. Figuring that I had properly cleared the bed, I again reached for my Lady... You guessed it! I found yet again something in the bed, something alive, for it moved. I leapt from bed and jerked back the covers, revealing the thing in our bed... a gray baby mouse less than an inch long. This is what I had been throwing out of the bed, baby mice!

After my Lady sees what I was throwing, she suggests that we need to recover the little creatures, lest they die and start to stink by wars end. We searched the tent and finally recovered the three baby mice. Being the kind-hearted soul, my Lady placed the babies into a box with tissue paper to keep them warm and placed them on the table beside the bed so momma mouse would be able to find them.

After stripping the bed down to make sure that there was nothing else in it, we again settled down for the night... just seconds from dozing off... momma mouse runs down my back under the sheets looking for her babies. I leap from bed and again stripped the bed... no momma mouse to be found. Again, I tried to settle down, and get some sleep... this time ensuring that the sheets and blanket were securely tucked in around me. I had just started to doze off when momma mouse makes a run across my head... you guessed it again the bed was

stripped... and, again no momma mouse.

After convincing my Lady to place the box of babies on the floor, I was finally able to get to sleep. The next morning babies and tissue paper were gone, so I breathed a sigh of relief and soon put the mice out of my head. As you might guess, the story does not end here. Later that day, I retrieved my rapier-cleaning tools from my rapier bag... ensuring that I closed it up real good, would not want to have any mice in there, for I would not be fighting for several days.

On the day of the Rapier battle, I opened my rapier bag to get ready, only to discover that I had closed and locked the momma and babies into the bag. Later that afternoon the mouse family was invited to go to dinner by the Raptor Clan up by merchant's row.



So You Want To Learn How to Brew Beer

Brewing for Beginners Padraig Ruad O'Maolagain

Did you know that beer is responsible for civilization?

There are a significant number of archeologists and anthropologists that believe that the historical evidence pointing to the change of our ancestors from hunter-gatherers to herdsmen-farmers indicates that one of the primary reasons for settling down was to be able to grow and gather barley. Barley is not the best grain for breads, but it is the best grain for beer. This fact, linked with other evidence such as vessels that could only have been used for brewing, and ancient beer recipes that are among the very earliest of written records, gives much credence to this opinion.

So you, the novice brewer, are about to join hands with a line of brothers and sisters that stretches back thousands of years into antiquity. While the equipment and procedures have changed and improved, the basic process is the same as it has always been: the combination of barley, sugar, water and yeast to produce the nectar of the gods. It is a fun and rewarding pastime, and one that will provide you with better beers, in general, than you can buy.

Is it hard? Not at all. If you can follow a recipe, you can brew beer. I've listed out the equipment, ingredients and a step-by-step brewing process that has worked for me and will work for you.

The typical brewing setup for home brewers is based on a brewing batch of about 5 gallons. 5 gallons is just about two cases of 12-ounce bottles (although it's always a good idea to have a few extra bottles on hand, just in case your brew is slightly over the 5 gallon target).

NOTE: The recipe and techniques I describe below are for an ale-style beer, as opposed to a lager-style beer. Ales ferment at a higher temperature than lagers, and require a shorter fermentation period. Ale yeasts are referred to as "top-fermenting", meaning that they work from the top of the wort down, while lager yeasts are "bottom-fermenting", working from the bottom up.

Equipment Needed:

- A 5 gallon or larger stainless steel pot
- A large wooden, plastic or metal spoon
- A large ladle
- A fermentation vessel. I recommend a 6.5 gallon

plastic food grade bucket with lid.

- Priming bucket - 6.5 gallon food grade bucket with a spigot fitted.
- A holed cork or rubber stopper to fit into the hole drilled in the lid.
- An airlock to fit in the cork/stopper
- Hydrometer – to measure the gravity of the brew before and after fermentation to determine the alcohol content.
- Thermometer
- Auto-siphon with racking tube and hose
- Bottle filler (straight rigid tubing with a spring loaded valve on one end). Not absolutely necessary, as you can use the spigot on the priming bucket to fill your bottles.
- 50 beer bottles, 12-ounce longnecks or larger. The bottles should be pop top, not screw top. You can't get a good seal on the screw top bottles, and the bottles are made of a thinner glass which may shatter. If using larger than 12 oz bottles, you will obviously require less of them. Just make sure your total bottle volume is 600 ounces or more.
- Bottle brush (essential if you're recycling your bottles)
- 50 Bottle caps
- Bottle capper
- Sterilizing agent (bleach works, but the no-rinse sterilizers you can get at brewing supply stores are a lot more convenient)

Brewing supply stores generally sell kits that will include most of the equipment above for between \$60.00 and \$100.00, depending on the individual items included. New beer bottles run from around \$11.00 for a 24 count case of 12 ounce bottles to about \$30.00 for a 12 count case of 1 liter flip top bottles (ceramic stoppers with rubber seals). (NOTE: the flip top bottles come in various sizes, and are an excellent investment, as they can be re-used indefinitely, only require replacement of the rubber seals when they wear out, and don't require the use of a capper.) It's perfectly acceptable to re-use bottles from commercially produced beer, if they're the ones

you have to open with an opener. Again, don't re-use screw top bottles, as the glass is thin and may break, and it is difficult to get a good seal when capping, even if the bottle doesn't break. Some people even use plastic beer bottles, which do use screw-on caps – but I don't associate with Philistines.

Ingredients:

- Beer kit – style of your choice
 - Note: some kits are pre-hopped, i.e., the hops are already added to the malt. If the kit you want to use is not pre-hopped, you will need to purchase the hops separately.
 - I don't recommend using the yeast that comes with the kit. You'll get much better yeast, and therefore a much better beer, if you buy one that has been under temperature controlled conditions.
- 2 – 3 pounds of malt syrup or dried malt extract
- 3/4 cup priming sugar (usually corn sugar)
- Hops – 2 to 3 ounces, depending on the style of beer and the amount of bitterness and aroma you are trying to achieve. For the beginner, I recommend using compressed hop pellets, if you're not using a pre-hopped kit.
- Irish moss. Actually a dried seaweed, using Irish moss will make your finished beer clearer by helping to settle out proteins and particulates in the wort.
- And of course, water. Tap water is acceptable, though you might prefer to filter it or use bottled water.
- 16 to 20 pounds of ice (I'll explain about this in the procedure section)

Beer kits range in cost from \$15.00 to \$30.00, depending on the style and brand. Corn sugar is about \$4.00 for 5 pounds. Dried malt extract is about \$5.00 a pound, but may be cheaper per pound if you buy it in quantities of 2 or 3 pounds. Dried yeasts are around \$1.25 to \$2.50 a packet, while liquid yeasts run about \$7.00 a vial. Hops, in pellet form, are about \$2.00 an ounce. Irish moss is about \$1.50 an ounce, which will treat several brews.

Procedure:

Step 1: Sterilize everything. Anything that is going to touch your beer or that your beer is going to go into needs to be cleaned and treated with a sterilizing agent. (The priming bucket, siphon, hose, bottles, capper and caps should be done just prior to bottling.)

Step 2: If using dry yeast, it needs to be rehydrated. Add the yeast to a cup of boiled, cooled water (no warmer

than 80-85 degrees F), stir gently and cover it. Set it aside.

Step 3: Immerse your unopened can(s) of malt extract in hot water. It is very thick, and this will make it easier to pour out.

Step 4: In the stainless steel pot (brewing kettle), bring two gallons of water to the boil. Scoop out a cup or two to be used for rinsing in the next step. In a separate pot, bring another two gallons of water to a boil. Once this second pot has boiled, remove from the heat, cover, and let cool.

Step 5: Open the can(s) of malt and pour into the boiling water, stirring the pot as you do so. Use the water you scooped out in step 4 to rinse the can(s) and pour into the pot.

Step 6: If using dry malt extract, add this to the pot slowly while stirring, to prevent clumping. The mixture you are working with is now known as "wort" (pronounced "wert").

Step 7: If using unhopped malt extract, add the first batch of hops.

Step 8: Reduce the heat until you have a gentle boil. Boil for 60 minutes.

Step 9: If using a second batch of hops, add at about 45 minutes into the boil.

Step 10: About 5 minutes before the end of the boil, add 1 teaspoon of Irish moss.

Step 11: Put 16 pounds of the ice in the fermenting vessel. (This will help get your wort down to a manageable temperature in a reasonable amount of time. Reserve the remainder of the ice to use if further cooling is needed.) Remove the brewing kettle from the heat. Use the ladle to transfer the wort from the kettle to the fermenter (much easier and safer than trying to pour 2-3 gallons of boiling hot liquid). Use extra ice and/or the cooled boiled water from step 4 to bring the wort level up to at least 5 gallons.

Step 12: Check the temperature of the wort. It needs to be 70 degrees F or lower to get the best results from the yeast.

Step 14: Check the specific gravity with the hydrometer. Use the ladle to pour the required amount of wort into the hydrometer tube and put in the hydrometer.

Record the reading. This is the Original Gravity (OG) of your beer. Use the wort in the hydrometer tube for a taste test, and record your impressions.

Step 15: Stir the wort well to aerate it, then pitch the yeast (pour the yeast into the wort) and stir again to mix it throughout the wort. Put the lid on the fermenter, fit the airlock in the stopper, fill the airlock with boiled water, and place the airlock with stopper into the hole in the fermenter's lid. This will allow fermenting gases to escape and keep wild yeasts and other contaminants away from the brew.

Step 16: Place the fermenter in a cool, dark place. Check it periodically. While fermentation is taking place, gases will bubble out through the airlock. This should continue for 5 -10 days, depending on the type of beer and kind of yeast used. Once this activity has ceased for at least a day, your beer is ready to prime and bottle.

Step 17: Clean and sterilize the ladle, spoon, priming bucket, siphon, hose, bottles, capper and bottle caps.

Step 18: Boil 2 cups of water and dissolve 3/4 cup of corn sugar in it. Let cool and pour into the priming bucket. This is the priming solution which will encourage a secondary fermentation in the bottles to condition your beer and provide carbonation.

Step 19: Open your fermentation vessel. Check the specific gravity with the hydrometer. Use the ladle to pour the required amount of wort into the hydrometer tube and put in the hydrometer. Record the reading. This is the Finishing Gravity (FG) of your beer. Using the chart that came with your hydrometer, determine the alcohol content of your beer based on the difference between the OG and FG. Use the wort in the hydrometer tube for a taste test, and record your impressions if you are keeping notes on your brewing.

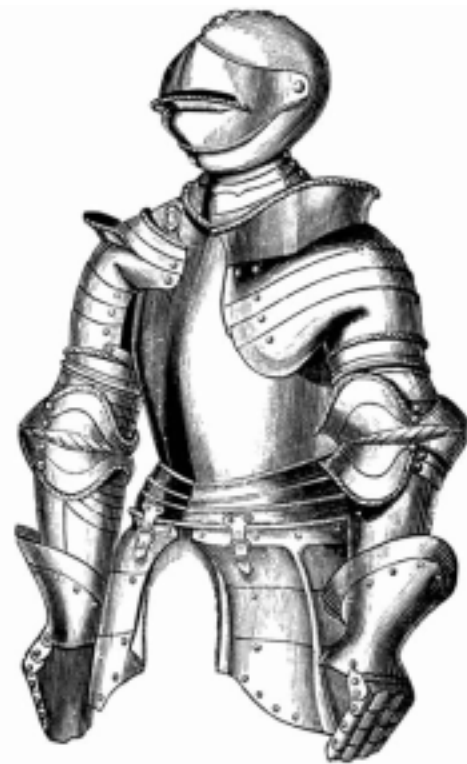
Step 20: Place the fermenter on a kitchen counter or table and the priming bucket on a lower shelf, table, chair or the floor. The top of the priming bucket should be below the bottom of the fermenter to aid in siphoning. Put the siphon into the beer, run the hose down into the priming bucket and use the auto-siphon pump to start the beer flowing through the hose. There will be residue in the bottom of the fermenter that settled out during the fermentation. This is called trub (troob), and you want to leave as much of it as possible behind.

Step 21: Move the priming bucket to the counter or table, setting the fermenter aside. Stir the beer to make sure

the priming sugar is mixed well throughout the beer. Line your bottles up where they are easy to reach. Using the spigot or a bottle filler, fill each bottle to at least halfway up the neck (this is so that not too much carbonation will build up in the form of free gas in the bottle) and set it where it won't get spilled. Repeat until all the bottles are filled or the priming bucket is empty.

Step 22: Using the bottle capper, put a cap on each bottle, or if using the ceramic top self capping bottles, seal the bottles. Make sure you get a good seal. When all the bottles have been capped, wipe them with a damp cloth and then a dry one, and put them in a cool, dark place to condition. It usually takes at least two weeks for your beer to mature.

Step 23: Once your beer has matured, cool or chill as you prefer, open, pour into a beer glass, and enjoy!



THERE ONCE WAS'S
(or bad verses from the war)

by Gruffydd Mawr ap Rodri

The crew started to work on the gate as a norm
Then the rains threaten us with harm
 We were really quite sharp
 When we covered it with a tarp
And continued to work up a storm.

There once was a lady from Loch Ruadh
Who didn't have nothing to do
 So she sat on her chair
 And counted her hair
Eight thousand nine-hundred and two.

There once was a lad from the Sea Drake
Whose reputation was at stake
 He tried to steal loot
 But his efforts were moot
Every thing he sold was a fake.

There once was a swordsman from House Mac
Who was trying to hit the sack
 His bed was so nice
 'til he discovered three mice
And he almost had a panic attack.

There once was a newby from Springtown
Who thought he'd be goofing around
 He was put to work on the gate
 And leave it to fate
He could not get back to the ground.

There once was a lady so bold
Who took a trip to the troll
 She forgot her id
 And to every ones glee
Returned with a token with a hole.

There once was a lady wide-awake
Who cried out "help for pity sake"
 She thought she would drown
 When the rains came down
For inside of her tent was a lake.

There once was a fighter so fine
He charged the Trimarian line
 He fought quit well
 But tripped on a bale
And was carted home with his leg in a bind.

There once was a young fighter named Robbie
Who used to fight as a youth for a hobby
 In his first adult fight
 He performed quite right
But his knees are now oh so wobbly.

This story is really quite factual
About a woman whose trailer developed a crackle,
 She knew she was in trouble
 When it finally bent double
And she created House Broken Axel.

There once was a bard named Hook
Who on a walk about he took
 He met a lady ad Al Mahala
 And for sure it did follow
The Shire of Loch Ruadh he forsook.

The once was a man from San Antone
Who made his wife give a groan
 He spent 2,000 dollar
 For a full set of armor
Wonder what's going to happen back home.

There once was a bard so good
Who poked fun at all, as he should
 His limericks were so fine
 As they came to his mind
The shire would burn him at the stake if they could.

There once was a lass in her chemise
Who worked on the the gate fro a piece
 she made a big mess
 with paint on her dress
And a big hole in its bodeese.

Kingdom Calendar

May

- 1-3 Loch Guardian - Loch Solleir (Clear Lake, TX)
Eldern XXXI - Eldern Hills (Lawton/Ft. Sill, OK)
Guardian of the Tor XVIII - Dragonsfire Tor (Stephenville, TX)
- 8-10 Bordermarch Champions XXXII - Bordermarch
(Beaumont/Silsbee, TX)
Machiavelli's Revenge II - Blacklake - (Midland, TX)
Beltane - Namron (Norman, OK)
- 15-17 Coronation/King's Champion - Rosenfeld (Tyler, TX)
- 22-24 Steppes Warlord - Steppes (Dallas, TX)
- 29-31 Queen's Champion - Bryn Gwlad (Austin, TX)



June

- 5-7 Castellan - Northkeep (Tulsa, OK)
- 12-14 King's College - Bjornsborg (San Antonio, TX)
- 19-21 Passe de Arms - Adlersruhe (Amarillo, TX)
- 26-28 Midsummer Festival - Mooneschadowe (Stillwater, OK)

July

- 3-5 Open
- 10-12 Ansteorran 30th Year Celebration and Crown Tournament -
Kingdom (Canton, TX) Note: Event begins on Thursday
- 17-19 King's Round Table - TBD
- 24-26 Westgate Winter Collegium - Westgate (Houston, TX)
Out of Kingdom: Pennsic XXXVIII
- 31-2 Out of Kingdom: Pennsic XXXVIII

August

- 7-9 Out of Kingdom: Pennsic XXXVIII
- 14-16 Steppes Artisan - Steppes (Dallas, TX)
- 21-23 Open
- 28-30 Jagermeister - Ffynnon Gath (San Marcos, TX)



Loch Ruadh's Meeting Places

Archery Practice
Park Road
Dutch Branch Park
Benbrook, TX 76126

Fighter Practice
Z Boaz Park
S Z Boaz Park Rd
Benbrook, TX 76126

Mistress Caterina Fregoso
4341 Meadowknoll
Fort Worth, TX 76123
817-423-4807

Populace Meeting
IHOP - 5920 Quebec Street
Fort Worth, TX 76135

Officer's Meeting
IHOP - 3700 Alta Mesa
Fort Worth, TX 76133

**Laird Caerell & HLady
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Lord Padraig's
3808 Arroyo Drive
Weatherford, TX 76087
817-599-4192

Lord Alric and Lady Fiona's
108 NE Rosamond St
Burleson, TX 73028
817-426-4631

Events in Loch Ruadh

May

Sun 3 - Fighter Practice Z Boaz Park 10 am

Archery Practice Dutch Branch Park 2 pm

Mon 4 - Scribes & Illuminators/Library open

HL Aingeal and Laird Caerell's 6:30 pm

Wed 6 - Populace Meeting IHOP on Quebec 8 pm

Sat 9 - Art & Love in Renaissance Italy

Kimball Art Museum 1 pm

Tues 12 - Needleworkers Guild Meeting

Mistress Caterina Fregoso's 7:30 pm

Fri 15 - Period Woodworking Interest Group

Lord Alric and Lady Fiona's 7 pm

Sat 16 - Sea Drake Sponsored Armor Making Workshop

Lord Alric and Lady Fiona's 10 am

Sun 17 - Archery Practice Dutch Branch Park 2 pm

Wed 20 - Officer's Meeting IHOP on Alta Mesa 8 pm

Tues 26 - Needleworkers Guild Meeting

Mistress Caterina Fregoso's 7:30 pm

Wed 27 - Bardic

Lord Alric and Lady Fiona's 7 pm

Thurs 28 - Fighter Practice

Lord Padraig's 7 pm

June

Mon 1 - Scribes & Illuminators/Library open

HL Aingeal and Laird Caerell's 6:30 pm

Wed 3 - Populace Meeting IHOP on Quebec 8 pm

Sun 7 - Fighter Practice Z Boaz Park 10 am

Archery Practice Dutch Branch Park 2 pm

Tues 9 - Needleworkers Guild Meeting 7:30 pm

Mistress Caterina Fregoso's

Wed 17 - Officer's Meeting 8 pm IHOP on Alta Mesa

Sun 21 - Archery Practice Dutch Branch Park 2 pm

Wed 24 - Bardic - TBA

Thurs 25 - Fighter Practice

Lord Padraig's 7 pm

Sat 27 - Needleworkers Guild Meeting 7:30 pm

Mistress Caterina Fregoso's



The Scarlet Letter
Shire of Loch Ruadh

Floria Blackdragon
(Crystal Dozier)
5832 Lyle St
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