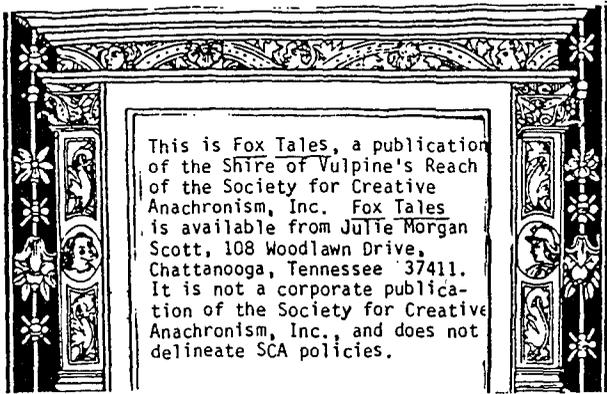


FOX TALES





OFFICERS OF THE SHIRE OF VULPINE'S REACH

SENESCHAL: Lord Richard Fenwick, Esq., mka Ken Scott, 108 Woodlawn Dr., Chattanooga, TN., 37411 615-698-5007

HERALD: Lady Wynalie Mareschall, mka Winalee Adams, 5711A Moody-Sawyer Rd., Hixson, TN 37343 615-875-5291

MINISTER OF ARTS: Lord Heziakiah of the North River, mka Howie Mayberry, 936 Mountain Creek Rd., Chattanooga, TN 37405 615-877-5611 APT. Q-193

REEVE: Lady Eowyn of Wedmere, mka Pam Rethwilm, Box 16387, Chattanooga, TN, 37416-0387 615-624-3458

HISTORIAN/CHRONICLER: Lady Julia of the Flowers, mka Julie Scott, 108 Woodlawn Dr., Chattanooga, TN, 37411 615-698-5007

MARSHALL: Lord Forddwydd Meredydd, Esq., mka Craig Rethwilm, Box 16387, Chattanooga, TN, 37416-0387 615-624-3458

MINISTER OF SCIENCE: Conner McVie, mka Rick Fuller, 5711A Moody-Sawyer Rd., Hixson, TN, 37343 615-875-5291

CHIRURGEON: Lord Llywellyn ap Alawn, Esq., mka Lindy Pate, 4715 Bonny Oaks Dr., #905, Chattanooga, TN, 37416, 615-855-5274

HOSPITALLER: Lady Diana Fiona O'Shera, mka Diane Walker, PO Box 376, Hixson, TN, 37343, 615-875-5417

LORE MISTRESS: Meridian College of Bards- Baroness Genevieve McCullum de Caen, AOA, GOA, OMM, OKP,ODN,CCB, Order of the Torse, mka Monalee Kendall, 47 Detha Lana, Ringgold, GA, 30637, 404-965-7155

Business meetings are held at Mountain Creek Apartments Clubhouse #2, on Mountain Creek Road, at the foot of Signal Mountain, on the first and third Mondays of each month at 7:30 PM. Classes are held on alternate Monday nights usually at the same place. Call Seneschal or MoA or MoS for details.

THE BALLAD OF SIR AELFRIC



In times of old when Knights were bold
And dragons roamed the land
One day Sir Aelfric went out into the world
To win the Lady Betholomane's hand.

Unknown to him as he left his home
A great dragon lay in wait
To tear and rend and liquify
Brave Sir Aelfric as he came through the gate.

Astride proud blackmane Sir Aelfric rode
Bright armor shining in the morning sun
The dragon was ready for Knight a la mode
Knowing the knight would never run

The Dragon roared, Sir Aelfric drew his sword
Battle seemed but a moment away
Both prepared to fight and die
But only one could win that day.

The sword struck, fearsome claws flashed
Neither weakened, neither fell
Back and forth the two clashed
Who would win, no one could tell.

But finally all was still
It seemed Sir Aelfric had won the fight
The dragon lay dead on the hill
Its fearsome claws had missed the knight.

In times of old when knights were bold
And monsters roamed the land
Brave Sir Aelfric slew a dragon
To win the Lady Betholomane's hand.

BY CAROL MEACHAM WARD
Lady Ariana Aelfthryth

SOCIETY FOR CREATIVE ANACHRONISM, INC. (SCA)

membership application

ENCLOSE YOUR CHECK OR MONEY ORDER AND SEND COMPLETE FORM TO:

The Society for Creative Anachronism, Inc. • Office of the Registry • P.O. Box 360743 • Milpitas, California 95035-0743

PLEASE NOTE: All monies (except subscription fees as shown) are tax-deductible contributions to the SCA. Thank you! All publications, etc., *must* be ordered for the full term of membership.

Your cancelled check is your receipt.

Canadian members *must* add the First Class option to their subscriptions to any publication, including their own Kingdom newsletter, as Canada does not honor our Third Class mailing permit. Please send U.S. dollars only—it costs us a great deal to process Canadian funds.

All officers of the SCA must be members in good standing.

PATRON: \$150/year. Member receives, if requested, all Kingdom newsletters at Third Class postage (\$6/year each), *Tournaments Illuminated* (\$4/year), the Minutes of the Board of Directors (\$6/year), *The Compleat Anachronist* (\$6/year), a membership card, and the extreme gratitude of the Society. Patron and Contributing Members are recognized and thanked in an annual listing published in *TI*. Anonymity, if desired, is honored.

CONTRIBUTING: \$50/year. Member receives the local Kingdom newsletter (\$6/year), *Tournaments Illuminated* (\$4/year), a membership card, and the heartfelt thanks of the Society. Listed annually in *TI*.

SUSTAINING: \$20/year. Member receives the local Kingdom newsletter (\$6/year), *Tournaments Illuminated* (\$4/year), and a membership card. If you wish a different newsletter, please let us know.

ASSOCIATE: \$6/year. Member receives a membership card, but no publications. Entire amount is tax-deductible.

FAMILY: \$10/year. This extends Associate Membership to all members of the *immediate family* of a Patron, Contributing, or Sustaining Member. An application for Family Membership must include a copy of this form, including a properly executed waiver, for each family member. (Minor children may be listed on one waiver.)

FOREIGN: \$20/year. Available to non-APO/FPO addresses outside the U.S./Canada ONLY. Member receives *Tournaments Illuminated* (\$4/year plus \$10 Air Mail postage) and a membership card. Associate and Family Memberships are also available to Foreign Members at the standard rates. All funds must be in U.S. dollars ONLY.

ADDITIONAL NEWSLETTERS are available to Contributing or Sustaining Members. They may be ordered First or Third Class. Remember, your local Kingdom's newsletter is included in your membership. All newsletters must be for the same term as the membership. If you are *already* a member and wish to add a publication for the remainder of your membership, send the *full* amount if you have 7 to 12 months remaining, or *half* the amount if you have 1 to 6 months left.

THE COMPLEAT ANACHRONIST: \$6/year. Pamphlets introducing single Society topics, published bi-monthly.

PLEASE NOTIFY US OF ADDRESS CHANGES six weeks in advance. Please allow up to 8 weeks for processing memberships and subscriptions. (For all payments received by the last working day of January, memberships will be effective as of 1 March, etc.)

GENERAL MEMBERSHIP WAIVER AND INFORMED CONSENT TO PARTICIPATE

I, _____ (print legal name), having read and understood this document, freely consent to its provisions.

I am fully aware of the nature and purpose of the activities of the SCA. I acknowledge that these activities are potentially dangerous, and I voluntarily accept any risks involved. In consideration of my being permitted to take part in these activities, I agree to be bound by the rules of the SCA, and to obey the directions of the governing officials. Should any disputes arise from my participation in these activities, I agree to submit such disputes to a board of arbitration and to abide by the decisions reached by such board. I agree to release, hold harmless, and keep indemnified the SCA and all its representatives from and against all claims, actions, expenses and demands in respect to death, injury, loss or damage to my person or property, howsoever caused, arising in connection with my participation even if the same may have been contributed to or occasioned by the negligence of the said body or of any of its representatives. This waiver is to be binding on myself, my heirs, executors and assigns.

Signature (if applicant is of legal age) _____

Signature of Parent or Guardian (if applicant is a minor) _____

Date _____

You must sign and date this waiver to receive your membership card, which will be your identification and proof of waiver. Sign your card as soon as you get it, and take it with you to SCA combat events.

PLEASE CIRCLE CORRECT AMOUNTS:

Membership Type	1 Year	2 Years
Patron (please check the newsletters you want)	\$150	\$300
Contributing	50	100
Sustaining	20	40
Associate	6	12
Family	10	20
Foreign	20	40

Enter membership amount: _____

First Class postage, add \$5/1 year or \$10/2 years: _____

Additional Publications

	1 Year		2 Years	
	1st Class	3rd Class	1st Class	3rd Class
<input type="checkbox"/> Ansteorra	11.00	6.00	22.00	12.00
<input type="checkbox"/> An Tir	11.00	6.00	22.00	12.00
<input type="checkbox"/> Atenveldt	11.00	6.00	22.00	12.00
<input type="checkbox"/> Atlantia	11.00	6.00	22.00	12.00
<input type="checkbox"/> Caid	11.00	6.00	22.00	12.00
<input type="checkbox"/> Calontir	11.00	6.00	22.00	12.00
<input type="checkbox"/> East	11.00	6.00	22.00	12.00
<input type="checkbox"/> Meridies	11.00	6.00	22.00	12.00
<input type="checkbox"/> Middle	11.00	6.00	22.00	12.00
<input type="checkbox"/> Outlands	11.00	6.00	22.00	12.00
<input type="checkbox"/> Trimaris	11.00	6.00	22.00	12.00
<input type="checkbox"/> West	11.00	6.00	22.00	12.00
<input type="checkbox"/> Board Minutes	6.00	—	12.00	—
<input type="checkbox"/> Compleat Anach.	11.00	6.00	22.00	12.00

Enter additional publications amount: _____

TOTAL AMOUNT ENCLOSED: _____

Please type or print clearly—no calligraphy!

- Renewal Renewal After Lapse New Membership Change of Address
 Replacement Card Anonymous Patron or Contributing Membership

Mundane Name _____

Address _____

City _____ State _____ Zip Code _____

Society Name _____

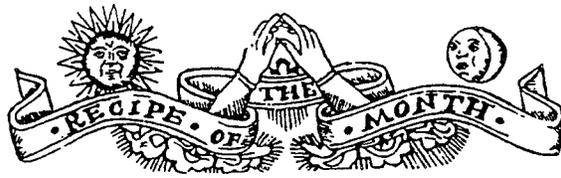
FOR REGISTRY USE ONLY

Bank Number _____

Journalized _____

Deposited RHA _____

Membership No. _____



HOW TO MAKE BIG BUNCHES OF THE BEST BREAD YOU EVER ATE

I adapted this recipe from James Beard's Challah recipe in Beard on Bread. First, here is a convenient rule to remember when cooking for lots of people: 4 cups of flour = 1 lb. A 5-lb. sack of flour = 20 cups. This will prevent over measuring of flour which results in heavy, gluey baked goods. You don't have to sift, unless you want to, afterwards, just to be nice. Remember, weigh it, don't measure it!

12 pkg. yeast
5 1/3 c. warm water (should feel warm, but not hot to your wrist.)
4 T. sugar
4 T. salt
3/4 cup oil, margarine, or butter
12 large eggs
a 5 lb. sack of flour. Use bread flour, not White Lily

Dissolve your yeast in the warm water, and add the sugar. If you aren't sure about the yeast, proof it, which means put it in a warm place and see if it starts to bubble and tweak.

Now dump in everything else but the flour (I hope you have a big bowl.) and stir it. Then dump in the flour. Stir it in until it's all mixed up. Get the kitchen nice and hot. Dump the whole mess into a clean garbage bag! Stick your hands in a knead it around for about 5 or 10 minutes, as long as you feel like, or call up all your friends and make them do it. Now start all over again. Each recipe makes about a dozen smallish loaves. Put each recipe in a clean garbage bag and let it rise until double in bulk, then divide into 12 pieces, and form into wreaths. It won't cook right any other way. Let the wreaths rise again, covered by damp cloths, until doubled, (approximately, don't get worried about it.) then bake in a 400 degree oven until nice and brown and until the loaves sound hollow when tapped with the knuckles. Let them cool, and then toss them into another clean garbage bag and freeze until your event. While your baking, if you run out of room and the dough is rising too fast, just stash it in the refrigerator. Keep on punching it down if it grows too fast. I kept this dough in the refrigerator and baked for a solid week. I just pulled out a wad of dough, shaped it, let it rise, and baked. Now, after you're finished, tell everyone how tired you are and that you'll never do it again. You may wonder, why garbage bags? Well, I was making 50 loaves of bread, and I ran out of bowls. I found that using plastic garbage bags kept the kitchen from getting too floury, and I didn't work too much flour into the bread dough, either. I just closed the top with a twist tie and stashed it in the fridge. Now no one will ever want me to cook for them again now that they know I made the bread in garbage bags!

About dues: Dues will be \$3.50 per household. Everyone who pays dues will be paid through 1990. Until January 1990, everyone on my (incomplete) mailing list will be receiving Fox Tales courtesy of the shire. Check with me to see if you are on the mailing list. I will also be passing out copies of the newsletter at meetings until January. Now for the bad part. After January, if you have not paid your dues, you won't be getting Fox Tales. I'm doing it this way so that everyone gets the same thing for their money. I'll continue giving free newsletters to new members, people at demos, and prospective members. Here is the list of people who are dues paid: (If you live in the same house with these people, you're paid, too.)

Leslie & Leo
Joy
Winalee
Jim Long
Craig

SUCCESSFUL DEMO: On October 13, members of the shire and others took part in St. Jude School's Renaissance Festival. We had an information table under the shire pavillion. Lady Maria Madelena de Luna (Joy Day) brought card weaving and talked to the kids about it. Baroness Lady Lijsbet Toussaint van Brugge (Leslie Dulin) talked to the kids about the real reason Columbus sailed to the New World and foods from the New World. James Hay, from Thor's Mountain, and David Holmes, showed armor and weapons. David helped the students try on chain mail. Also attending were Lady Julia of the Flowers (Julie Scott) and Lady Diana Fiona O'Shera (Diane Walker). We received a very nice thank-you note from Beverly Fazio. (reported by Leslie Dulin).

Does everyone know about Thistle & Shamrock on WUTC radio at 5 PM every Sunday afternoon? It's hosted by Fiona Richie and features some great Celtic music.

VIKING EVENT AT THOR'S MOUNTAIN: Silver Hammer Tourney this year was an all Viking event, and those attending put on a great costume show. The weather was cold, as usual, but clear and beautiful. The feast was exceptional, featuring smoked goose, lamb stew, and many other delicious things. There appeared to be a large crowd, and everyone had a great time, especially the people who got to stay in the fancy cabins up the road. Us Lapps just roughed it.



Calendar

LOCAL

Nov. 6 Business Meeting
Nov. 13 Basic Heraldry Lady Wynalie
Nov. 20 Business Meeting
Nov. 27 Silhouette of Fashion Baroness Lijsbet

Kingdom

Nov. 4 * Unchained Doom II - An dun Theine
* Meridian Champion's List -
Yoeman's Wood/ Dragonfly Marsh
* Golden DragonTourney - Wyrmegeist/
Ardanroe
11 * Hit List VI - Osprey
18 * Fighters' Collegium - Glaedenfeld

November Birthdays:

Nov. 3 - Deanna King
Nov. 7 - Howie Mayberry
Nov. 19 - Craig Rethwilm

Birthday meeting will be *Nov. 13.*

Thanks to Tarn Southart (James Arthur Ward) and his lovely and talented Lady, Ariana Aelfthryth, (Carol Meacham Ward) for their valuable contributions to this issue. Contributors get a free month of Ox Tales. Tarn once again did the illustration for the cover and Ariana wrote The Ballad of Sir

Aelfric.