

Known World Cooks and Bards 2024 Class List

COOKING

Friday

Chinese Bao-zi (steamed buns) - Lu An-hua. Learn how to roll out dough and wrap Chinese buns. (bring your rolling pin, if you have one) Fillings may be savory or sweet, meat or veg. We will be steaming the buns to eat when we are done. *Limit: 11-20.* **Friday August 30, 3:00 - 4:00PM, Rowe Main Kitchen**

Springerle, the edible gems. - Euriol of Lothian. In this hands on class we will be preparing a molded cookie for a Sunday Lunch. Traditionally flavored with Anise, we will be making both Anise & Ginger variations. **Friday August 30, 3:00-4:00PM, Fletcher Backup Kitchen.**

Mediterranean and Middle Eastern desserts, practical and history. - William Boge Walker. Making classic torrone and discussing mediterranean and middle eastern desserts. *Limit: 10.* **Friday, August 30, 4:00-6:00PM, Rowe Main Kitchen CLASS FEE: \$2.00**

Aren't Fine Cakes just medieval shortbread? - Judith le Alefondere. One of the few period recipes for cookies is Fine Cakes, which are almost what we now know as Shortbread. We will be cooking up some batches of each. *Limit: 10.* **Friday, August 30, 7:00-9:00PM, Fletcher Backup Kitchen**

Saturday

Getting to know your parts - Perote. A practical overview of parting chickens for various purposes. *Limit: 10.* **Saturday August 31, 7:00-10:00AM, Fletcher Backup Kitchen.**

Basic Pickling class-Ein Condimentlin - Rowan de la Garnison. Garden pickles based upon a medieval recipe from Das Buch von Guter Spice. *No Limit.* **Saturday August 31, 9:00-11:00AM, Gladstone Kitchen.**

Cooking with Clay on an open fire - Algirdas Wolthus. Cooking in earthenware pots on an open fire was the dominant form of cooking in medieval Europe and for much of history. This class will provide an opportunity to use replica medieval earthenware cooking pots on an open fire, and make recipes from medieval cookbooks. The focus will be late fourteenth and early fifteenth-century pottery and cookbooks from France and Italy, though this approach can be applied to any historic period. *Limit: 10.* **Saturday, August 31, 9am-12am, Rowe Fire Circle.**

Intro to Roman Cooking Part 1 - Ottilige Rappoltsweiler. Hands-on class featuring 3 easy recipes from Apicius. Students will make the food, then sample it while learning about Roman dining customs. This class will be helping to prep some of the food for a Roman themed luncheon. *Limit: 10.* **Saturday August 31, 9:00-10:00AM, Rowe Main Kitchen**

Prep, Timing, and Damage Control in the Kitchen - Weasel. A discussion of how to prepare a kitchen and its staff, use timing to the best advantage, and damage control during a feast whether you've been planning it all your life or was given the menu two days prior. THL Weasel has brought in four-course feasts under-budget, prepped and served meals after taking over for other feastocrats, and learned how to leave people happy, stuffed, and satisfied despite whatever was happening in the kitchen. He'll show you a number of tricks so no feast looks daunting. *No Limit.* **Saturday August 31, 10:00-1:00PM, Viking**

Known World Cooks and Bards 2024 Class List

Pavilion.

Dining with Lorenzo - Duchessa Diana Alene & Samuel d' Bianco. Dining with Lorenzo is a group of chefs trying to work from a single source, in a specific season to create high quality food that reflects a specific time and culture. We have explored an Italian ms from 1400; 12th century Danish, Elizabethan, Henri II France; Mediterranean street food, and are currently working on a translation of Hungarian cookbooks circa 1600 by two of our members. We present these feasts in context with dancing, arts, and entertainment of that period. We will share our philosophy, experiences and discoveries in an open format. *No Limit.* **Saturday August 31, 10:00-12:00AM, Fletcher Backup Kitchen.**

Intro to Roman Cooking Part 2 - Otilige Rappoltsweiler. Hands-on class featuring 3 easy recipes from Apicius. Students will make the food, then sample it while learning about Roman dining customs. This class will be helping to prep some of the food for a Roman themed luncheon. *Limit: 10.* **Saturday August 31, 10:00-11:00AM, Rowe Main Kitchen**

Cooking from the Apothecary's Perception - Rue. Food was oftentimes medicine; this class is an overview of where recipes blurred that line. **Saturday August 31, 11:00-12:00PM, Fletcher Lounge**

Eat Your Flowers With Tasting: The Savory and the Strange - Sadira Bint Wassouf. Medieval cooks could and did use flowers in cooking. Due to the short blooming time, learn some methods to preserve the fresh taste of edible flowers and herbs to use year round. *Limit: 30.* **Saturday August 31, 11:00-12:00AM, Fletcher Main Hall.**

Dim Sum and Then Sum (with tasting) - Sadira bint Wassouf and Nuzha bint Saleem. Learn to make some of your favorite dim sum at home! Delicious, easy and cheaper than restaurant dishes. *Limit: 30.* **Saturday August 31, 1:00-3:00, Fletcher Backup**

Evolution of Passover Foods in France, Germany, & Eastern Europe - Judith bas Rabbi Mendel. This class will cover the foods eaten at Passover seders in the Middle Ages when matzah was an inch thick and horseradish was only eaten as an ingredient in charosis. We will be looking at the evolution of the rulings about various foods, recipes to make some of them, and how some of the practices changed. Participants will be able to sample a variety of these foods. *Limit: 25.* **Saturday August 31, 1:00-3:00, Fletcher Lounge. CLASS FEE: \$3.00**

Indigenous fun with Nuts - Wigcliff Healldane. No wheat, no rye, no problem! Learn the history and how to make flour from Indigenous North American tree nuts. We will be making pancakes from 3 different ground nut meats to sample. Served with applesauce or maple syrup. Zoom may be available for learners who may be allergic to nuts. **Saturday August 31, 1:00-3:00, Rowe Fire Circle**

Sauce of Apples and the Summer Rambo Apple- Oddkatla Jonsdottir. Brief history of the 16th C Summer Rambo Apple and how it's used in this recipe. *Limit: 10 Max.* **Saturday August 31, 1:00-3:00, Gladstone Fletcher Main Kitchen**

Scappi's Crustless Pumpkin Cheese Torte or Early Renaissance Pumpkin Cheesecake - Lady Arianna dal

Known World Cooks and Bards 2024 Class List

Valonè. Practical class to prepare Scappi's Crustless pumpkin cheese torte from The Opera of Bartolomeo Scappi. *Limit: 11-20. Saturday, September 1, 2:30 -5:30PM, Fletcher Backup Kitchen*

Pickling Throughout the Ages - THL Julianna Woolworth/ THL Tufa Cognomento Guntha Mundus. Discussion of pickling and pickling techniques. *Limit: 11-20. Saturday August 31, 5:00-6:00PM, Fletcher Main Hall.*

Sunday

~~Austrian pulled Sunrise strudel - Perote.~~ A 2 hour session discussing the use of acid in laminated dough as commonly used in Austrian strudel. participants will produce the dough, pull and roll the strudel, and present it for Sundays feast. *Limit: 11-20. Sunday September 1, 4:00-6:00AM (yes, that's correct), Fletcher Main Kitchen. CLASS FEE: \$5.00*

~~Cooking over an Open Fire—Gille MacDhnuill.~~ This will be an all-day come-as-you-are demonstration and hands-on cooking over a wood fire. I will bring equipment and some ingredients. Students are free to bring any fire cooking equipment they have and prepare a dish (or part of a dish) using the fire and shared setups (grate, spit, tripod, etc.) *No Limit. Sunday, September 1, 9AM until Finished, Rowe Fire Circle. - Canceled*

Knife Skills 101 - Amalberga de Scriver. Next to "how to apply heat to food without wrecking it", knife skills are the most foundational skills in cooking. We'll briefly cover the basics of knife selection, maintenance and safety, then get to chopping and slicing a bunch of common veggies. **Sunday, September 1, 9:00 -11:00AM, Fletcher Backup Kitchen**

Leaves of dough - Rowan de la Garrison. Basic pie crusts from period. Will be making a hot water dough and dish for Sunday feast. *No Limit. Sunday, September 1, 9:00 -10:00AM, Gladstone Kitchen*

Let's Get Saucy! - Euriol of Lothian. We will be preparing a variety of sauces that will be used as part of the Sunday Feast and available for Lunches. *No Limit. Sunday, September 1, 9:00 -11:00AM, Fletcher Main Kitchen*

~~Marzipan setelties— A No Thorns Approach to Marzipan.~~ Using your imagination, we will create marzipan figurines from commercial marzipan. *Limit: 11-20. Sunday September 1, 9:00-10:00AM, Fletcher Lounge*

Untranslated Chinese Cookbooks - Þorfinnr Hróðgeirsson. A quick tour of some period Chinese cookbooks I'm working on and some highlighted food and wine recipes from them. **Sunday, September 1, 9:00 - 10:00 AM, STEM Building.**

Feasts and Flavors of the Eastern Baltic - Casimir Zeleny z Strasna skala. This class will present a few sources on the feast-day menus of guilds in the Eastern Baltic Hanseatic cities, as well as discuss the general spice pantry of Eastern Europe. *No Limit. Sunday, September 1, 10:30 -11:30 AM, STEM Building*

A Global Tour of Ancient Grains - Galefridus Peregrinus. The class is an exploration and conversation about the domestication and use of cereal grains throughout the ancient world. *No Limit. Sunday*

Known World Cooks and Bards 2024 Class List

1pm-2:00 Fletcher Main. CLASS FEE: \$2.00

Skewered Meat from The Sultan of Mandu's Book of Delights - Lady Arianna dal Valonè. Making a beef kebab from the Mandu dynasty of Ancient Northern India and Pakistan. Beef will be served at Sunday Evening feast. *Limit: 11-20.* **Sunday, September 1, 1:00 -3:00PM, Fletcher Backup Kitchen**

Upper Crust - Types of Pie crusts for a crowd - Judith le Alefondere. So doing tarts for a crowd? No need to buy pre-made frozen pie crusts. I will show different types of pie crusts and how to prepare my favorite one easier for a large number of servings. *Limit: 10.* **Sunday, September 1, 1:30 -3:30PM, Gladstone**

~~**From Beer to Bread—Liadhain ni Chleirich na Coill.** Beer brewing and bread baking have always gone together. Not everything that comes out of the brewing process will become beer—some of it can be used to make interesting and flavorful breads. We'll see how to make bread using the spent grains from the beginning of the brewing process to the trub at the end of it. This is a hands-on class, and if all goes well we'll have some bread to taste by the end of it. *Limit: 10.* **Sunday September 1, 2:00-4:00PM, Rowe Kitchen.** Canceled~~

Appetizers: the storytellers of the dining table. - Euriol of Lothian. Practical guidance on designing an appetizer course based on menu examples from historical sources. Includes hand on preparation of appetizers for Sunday Night Feast. *No Limit.* **Sunday September 1, 3:00-5:00PM, Fletcher Main Kitchen.**

Our Own History: The Evolution of Historical Cooking Within the SCA - TSivia bas Tamara v'Amberview. Current SCA cooks and recipe redactors have no real idea of exactly how few primary (or good secondary) resources we had in the 1970s and 1980s. As the author of one of the earliest SCA recipe books, TSivia will be doing a "Show and Tell" featuring some early SCA cookbooks, other resources such as 1800s "cookery books", and some of the best and worst from mundane sources (in both English and French). Many of these will be available for participants to thumb through. *No Limit.* **Sunday, September 1, 3:00 -5:00PM, Fletcher Main Hall**

Tarts to Quiche, its all just custard.- Judith le Alefondere. How medieval tarts/pies became modern quiche. Lessons learned while making it for a crowd. *Limit: 10.* **Sunday, September 1, 3:30 -5:30PM, Gladstone**

Frictata, the crustless quiche - Tigernach mac Cathail. Learn to make a herb Frictata that will be served in the Sunday night feast. **Sunday September 1, 4:00-5:00PM, Fletcher Backup Kitchen.**

Known World Cooks and Bards 2024 Class List

CULINARY SUPPORT

Friday

Elements of Japanese Dining Etiquette - Sölveig Brándardóttir. A practical introduction to Japanese dining etiquette for guests, hosts, and servers. *No Limits.* **Friday August 31, 7:00-10:00PM, Fletcher Lounge CLASS FEE: \$2.00**

Saturday

Everybody Eats or How to use the power of C for good. - Lady Arianna dal Valloné. Class discussing how we can work to better accommodate dietary concerns in meals and still be period or at least periodish. *No Limit* **Saturday August 31, 9:00-10:00am, Fletcher Main Hall**

Dayboard by Pre-Registration - What, How, and...Why? - Elena de la Palm. Get a headcount for your dayboard without requiring anyone to mail checks! Dayboard by pre-reg helps cooks plan and budget, provides better freedom for dayboard enjoyers with restrictions, and helps ensure that no one walks away hungry. This class will cover tools I've used to streamline the logistics for pre-registration, including promotion, form structuring, sharing info among staff, and more. *No Limit* **Saturday August 31, 10:00-11:00am, Fletcher Main Hall**

Kids' Kitchen Basics - Andriú mac Domhnaill. An introduction to working in a kitchen. Including topics such as food safety, communication, knife safety and fire safety. There will also be an opportunity to see various tools and spices used a modern and well as medieval kitchen. *No Limit.* **Saturday August 31, 11:00-12:00pm, Fletcher Main.**

Cast Iron Chef: How To Run A Successful Outdoor Cooking Competition- Edelvrouw Lijsbet de Keuker. A discussion of how to plan, organize, and execute an SCA outdoor cooking competition and set your participants up for success. We will discuss topics like staffing/volunteers, competition formats, community involvement, judging, safety, supplies, needs and wants, and being prepared for anything else that might come up. This class is open to all, and those who have participated in or run similar competitions in the past are welcome to add to the discussion. *No Limit* **Saturday August 31, 1:00-3:00, Fletcher Main.**

Care and Feeding of a Baronial Knife Kit - Joel Messerer. Every kitchen needs knives, but what should we be spending our money on, and how do we take care of them once we've got them? We'll talk about all sorts of kitchen knives, with some targeted advice on what an SCA branch should or should not buy. *No Limit* **Saturday August 31, 2:30-3:30, Fletcher Lounge.**

~~**Iberian Crypto-Jews Through Food**~~ - CANCELED

Tudor Foodways - Dame Kateryna ty Isaf. An overview of Tudor Dining Practice. *No Limit* **Saturday August 31, 4:00-5:00, Fletcher Main.**

History of Cheese - Penn de Moranza. A history of how cheese (and dairy products in general) first were created, and how they changed through history. The focus is on pre-history through the Ancient World, touching on later periods somewhat. *No Limit* **Sunday, September 1, 10:00 -11:00AM, Fletcher**

Known World Cooks and Bards 2024 Class List

Main

Cooking from the Apothecary's Perception - Rue. Food was oftentimes medicine; this class is an overview of where recipes blurred that line. *No Limit* **Sunday, September 1, 11:00 -12:00PM, Fletcher Lounge**

Portioning, Scaling, and Timing a Feast - Joel Messerer. Working with the feast presented for the Coronation of Edward II and Thyra of the East, we will go through the process of working up appropriate portions of all of the recipes, scale the recipes up, touch on turning that into a shopping list, and then build the project plan for the day of the feast so everything goes out on time and at the appropriate temperature. *No Limit* **Sunday, September 1, 1:00 -2:00 PM, Fletcher Lounge**

Food Adulteration in the Pre-industrial World - Morgana Abbey. A discussion of what people got away with BUT not stupid urban legends. Be prepared to cite your sources. **Sunday, September 1, 2:00 - 3:00 PM, Fletcher Lounge.**

Sanitization 101: how i learned to stop worrying and embrace Servsafe - Perote. A round table discussion open to all about the changes in current state mandates and the need for staff to be certified as food handlers. multiple certified individuals will provide timely points to explain the process, fees, and reasoning why most groups should have a certified food handler in their borders. **Sunday, September 1, 3:00 -4:00PM, Fletcher Lounge**

Known World Cooks and Bards 2024 Class List

BREWING

Saturday

Ancient Eastern Tea- Zoe Akropolitina. Exploring the history of tea, the varieties and preparation east of Constantinople. *Limit: 11-20* **Saturday, August 31, 9-10AM, Fletcher's Lounge**

East Kingdom Brewers' Guild Panel Process - Master Krzyslaw "Kythe" Szubielka. Come see the panel process used to obtain ranks in the East Kingdom Brewer's Guild. We would ask you bring period beverages with documentation that we can use and score you in the format. **Saturday, August 31, 1-4PM, Viking Pavilion**

To Brew a Wine of Barley- Sciath ingen Chaennaig. Join this class to discuss and brew wine from fruits and vegetables. *Limit: 10 or fewer.* **Saturday, August 31, 1:00-2:00 Fletcher Main Gladstone Kitchen.**
CLASS FEE: \$5.00

Sourpuss Seminar - vinegars, sekanjabins, and non-alcoholic drinks, a tasting round table- Rufina Sa'avedra. Join us as we taste vinegars from Rufina's extensive collection along with multiple sekanjabin offerings and other drinks suitable for feasts and fun. *Limit: 11-20* **Saturday, August 31, 4-6PM, Fletcher's Lounge**

Sunday

Fermentation: Meet the Beasties - Lucia de Moranza. A conversational class about the microorganisms responsible for fermentation. We'll look at everything from beer to cheese and more. Just because they didn't understand exactly how it worked in period, doesn't mean we can't! *No Limit* **Sunday September 1, 9:00-10:00AM, Fletcher Main Hall**

Feasts and Flavors of the Eastern Baltic - Casimir Zeleny z Strasna skala. This class will present a few sources on the feast-day menus of guilds in the Eastern Baltic Hanseatic cities, as well as discuss the general spice pantry of Eastern Europe. *No Limit.* **Sunday, September 1, 10:30 -11:30 AM, STEM Building**

Known World Cooks and Bards 2024 Class List

BARDIC

Saturday

Iberian Music Through the Ages. - CANCELLED

Pattern Tools for Beginning Harp - James of Rutland A series of pattern exercises that will help beginning harpists: Simple arpeggiated patterns which can be used as building blocks, especially "ear" playing. *Limit: 10-12 (Please bring your own harp or borrow one from a harper; no extras will be provided)*

Saturday, August 31, 9:00 - 10:00 AM, Pat's Crafts

~~**Storytelling for Kids - Master Brendan O Corraidhe** Designed FOR youth, this is designed to bring out the inner ham that resides in nearly every kid. Every kid knows a story. Every kid can tell a story. This is a "Bardic Safe Zone" where the audience is forgiving and encouraging, goofs and flubs and false starts are forgiven, and a few simple tips, tricks, and sources will be shared. Parents strongly encouraged to attend. Instructor is a seasoned storyteller and bardic champion, and a parent of four fearless performers.~~

~~**Saturday, August 31, 10:30 - 11:30 AM, Pat's Crafts**. - CANCELED~~

~~**Getting Unstuck - A Performer Journey**~~ - CANCELLED

Iron Commedia Workshop - Mistress Arianna of Wynthrope Italian Commedia del'Arte is a theatric style from the 16th century that involves stock characters telling a story with improvised dialogue. No need to memorize lines, just go with the flow! We'll learn the history and structure of commedia as well basic stagecraft like vocal projection and blocking, then develop some skits (called Lazzi). If participants are willing, we'll live dangerously and perform them at dinner! *Limit 10* **TWO PARTS: Part 1 Saturday, August 31, 10:30 AM - 12 PM, Lorelei Pavilion; Part 2, Saturday, August 31, 1 - 3 PM, Lorelei Pavilion**

Understanding Lute tablature - Elsbeth Anne Roth. A number of our sources for period music are in the form of lute tablature (showing the location of the notes on the lute rather than traditional music). We will look at a few forms of tablature and practice translating them into standard musical notation. If you have a lute or guitar, feel free to bring it along. *No Limit.* **Saturday, August 31, 10:00 - 11:00 AM, STEM Building**

From Saga to Tales: Adapting Old Norse Sagas to Storytelling - Fridrik Tomasson Telling a full Icelandic saga can run to eight hours or longer. So, how do you adapt such a beast to SCA story-telling length? You may as well ask, How do you eat an elephant? Come find out. **Saturday, August 31, 1:00-2:00 PM, Pat's Crafts.**

Home Recording 101: Is this thing on? - Drake Oranwood Are you looking to record your own music to share it with others? Nervous that it's going to be too difficult or too expensive, or both? It doesn't have to be. This class is an introduction to home recording and "sound engineering", focusing on how to capture good quality audio in a home studio environment. Topics will include: how to choose the right equipment within a tight budget, how to evaluate and sound treat a recording space; how to select and utilize Digital Audio Workshop (DAW) software to record and organize your tracks. How to turn those tracks into good-sounding music through editing, mixing and mastering will be covered in the companion course,

Known World Cooks and Bards 2024 Class List

Home Recording 102, also being taught at KWCB this weekend. **Saturday, August 31, 1:00-3:00 PM, STEM building.**

Iron Commedia Workshop (Part 2) Saturday, August 31, 1 - 3 PM, Lorelei Pavilion

Leaves of Laughter: Kyōgen Workshop - Mistress Solveig Þrándardóttir Introducing Japanese improvisational comic theatre descended from "monkey music". **Saturday, August 31, 1:00-4:00 PM, Explorer classroom. CLASS FEE: \$2.00**

Non-Court Music in England and Scotland in Period - Mistress TSivia bas Tamara v'Ambiew This is a class and discussion on ways to document words, music, and (occasionally) dances which are NOT Court or Singalong pieces. TSivia was fortunate enough to spend four years training with Dr. Edith Fowke (Order of Canada) on her research into folk music of the Scottish Diaspora as found in the Ottawa Valley and Newfoundland. She will be presenting some of her information from "Popular Ballads" (Compleat Anachronist #11) as well as explaining how to take something you experience mundanely, or in the SCA and transform it into a period folk-style song. (Although this presentation focuses in England and Scotland, it will also look at how historical Scandinavian music influenced the music of both those countries.) **Saturday, August 31, 3:00 - 5:00 PM, Pat's Crafts**

Poetic Terminology - Mistress Emer nic Aidan Know that something is "happening" in a poem or lyric, but don't know what's up? There's probably a word for it! Come learn some of the technical terminology of poetry and find out all sorts of terms from "alliteration" to "zeugma." **Saturday, August 31, 3:00 - 4:00 PM, Explorer Pavilion**

Developing Stage Presence as a Bard - Drake Oranwood Is "stage presence" just something innate, like "talent"? Or is it something bards can develop and expand through thoughtful planning and preparation? (Hint: It's option 2.) Preparation breeds confidence, and confidence engenders trust with the audience. How do you manifest that for your unique skillset and style? **Saturday, August 31, 3:30 - 5:30 PM, Lorelei Pavilion**

Cantigas de Escarnio e Maldizer: Verbal Duels of Iberian Trovadores - Mistress Ana de Guzmán (18yrs+) "Dozens", rap battles, and tiraeras are older than you think. Troubadours of 13th century Iberia dueled each other verbally, getting personal! It was a way to fight without spilling blood. The first half of the class will cover the surviving "songs of scorn and ridicule" themselves, their forms and subject matters, the circumstances under which these duels were held, and some famous "duelists" including future kings of Castilla and Portugal. The second half of the class (if class members care and dare to) would be a duel, subject matters to be determined during the class, in good-natured fun. *There are adult themes, just enough to have this be for the grownups only, no one younger than 18, please. Limit 10, \$2 for handout.* **Saturday, August 31, 8-10 PM, Gladstone Hall.**

Sunday

Finding your "Period Voice" - Master Grim the Skald Telling a story in prose goes back to pre-history, but how do you best not sound like a person from the 21 Century? I will go over a number of the traps that bring people out of the story, as well as a few techniques you may use to sound more like your persona

Known World Cooks and Bards 2024 Class List

would have. I will also give some advice as to develop your "voice" to get the right speaking style.

Sunday, September 1, 9:00 - 10:00 AM, Explorer Pavilion

~~**Historical Harpin'—Shāh Megis Êlmanou** This class will be an overview of harps and harp-like instruments as well as some noodling around with a few of the examples I own. **Sunday, September 1, 9-10 AM, Pat's Crafts** - CANCELED~~

Shenanigans 101 - Tali Essen of the Isles Have you ever watched someone get surprised in a bardic circle or with Court schtick? Wonder how it works? Ever wanted to be able to pull off a shenanigan? We will cover what constitutes a good shenanigan, planning and performing one, and shenanigan basics.

Sunday, September 1, 9:00 - 10:00 AM, Lorelei Pavilion

Techniques For Writing New Words To Fit Existing Music & Poetry - Master Dahrien Cordell Learn techniques for checking the scansion of the original words against your new words in progress to see if they match, and for figuring out where and how you might be able 'cheat' a little bit while still sounding good. **Sunday, September 1, 9:00 - 10:00 AM, Explorer Classroom**

RoundTable: Bards Online - Master Dahrien Cordell, Tali Essen, et al. In many ways, the culture of Bardic Arts in the SCA fundamentally changed during the pandemic. It was objectively one of the most active sectors of the SCA, connected bards from geographically very distant places, and creating dialogue among bards from very different backgrounds and cultures. It has arguably remained an area of the SCA that has continued to embrace the connectivity of the online space. What are the ways in which these changes have changed bardic culture? Come discuss! **Sunday, September 1, 10:30 - 11:30 AM, Explorer Classroom**

Iron Choir - Mistress Arianna of Wynthrope We'll learn a choral song from Medieval/Renaissance Europe, then if participants are feeling brave, perform it in the evening during dinner! You'll also learn singing techniques including diaphragmatic breathing and how to improve your vocal tone and projection. If you can read music, great; if not, come sing anyway! Age 12 and up. **Sunday, September 1, 1:00 - 3:00 PM, Lorelei Pavilion**

Norse Poetry Overview - Master Grim the Skald Are you curious about the poetry in the Edda and the Sagas? Want to write your own? Come on by! We will go over rhythm and alliteration, talk about the ways Norse poetry was used, and go over poetic devices such as Kennings. **Sunday, September 1, 1-2 PM, Explorer Classroom**

Norman Haiku - Master Dahrien Cordell "Long ago, Master Gerald of Ipsley told me that someone in the West taught him about this uproariously silly and fun form that really has little to do with any medieval poetic endeavors I've ever heard of. This class has even been taught at Pennsic University and the Known World Cooks Collegium And Bardic Symposium, which should lend it absolutely no additional credibility. So hide your rank, wear a mask, don't tell the Laurels, then laugh when they sit beside you! We *will* be creating our own in class, so come prepared to participate." (Battery not included.) **Sunday, September 1, 1:00 - 2:00 PM, Pat's Crafts**

Known World Cooks and Bards 2024 Class List

Home Recording 102: Can we fix it in post? – Drake Oranwood This is the follow up class to Home Recording 101, also available this weekend at KWCB. Using Digital Audio Workplace (DAW) software, how do you turn the collection of audio files you have spent so much energy recording into a good-sounding song? This class, as the title suggests, will focus on post-production. The major elements of post-production are editing (combining the best takes of each track into a consistent whole, and choosing how much of what you recorded to use), mixing (applying the right effects to each instrumental and vocal track to bring out its best qualities, and assembling them together in stereo space), and mastering (bringing the entire song to the right level of volume, and getting it to shine acoustically). How do you smooth over imperfections in the raw recordings, including (and especially) pitch? What do you do with the finished product to get it out to listeners? All experience levels welcome. **Sunday, September 1, 2:30-4:30 PM, STEM Building.**

CDs Swap & Shop - Mistress Emer nic Aidan Many bards have made recordings of their work, whether live or in studio. CDs may be going out of style, but they're still a great way to support bardic artists. And many of us still have a couple CDs kicking around from older print runs. Come out to swap CDs with others, or sell out your last few disks to fans! **Sunday, September 1, 3:30 - 4:30 PM, Explorer Classroom**

~~**Early Irish Myths & Legends – Master Brendan O Corraidhe** A lot happened in Ireland before Patrick arrived! You've likely heard the names: the Firbolgs, Cuchullain, Finn MacCumhail, Niall of the Nine Hostages, the Tain Bo Culagne, Maeve, the de Dannans.... But how do they all fit together? Come on a fast-paced ramble through a thousand years of pagan Irish history, myth, and legend—they're all intertwined! **Sunday, September 1, 3:30 – 4:30 PM, Explorer Pavilion - CANCELED**~~

RoundTable: DEIB in Bardic Performance - Various. In what ways are bards obliged to change their repertoires or develop new variations of their repertoire to be more respectful of diversity, equity, inclusion and belonging in the SCA? How can we be more aware of heteronormativity, colonialism, historical racism and misogyny, and other sensitive issues in period, traditional, and filk music? What are some good alternatives? How do we also work on making the bardic community more inclusive while not compromising performing principles? Come discuss! **Sunday, September 1, 4:30 - 5:30 PM, Explorer Classroom**

Known World Cooks and Bards 2024 Class List

OTHER BARDIC ACTIVITIES:

Recording Studio - self-serve. Reserve in blocks of 30 minutes; you may sign up for back-to-back blocks if desired (please limit to 1 hr; additional slots will be permitted if demand is low.) **Boat House, Saturday and Sunday 9-4.** *[NOTE: the Boat House is not accessible. If you would like to record and cannot take stairs, please arrange time with The Honorable Lady Silence and we can move the equipment into a suitable location.]*

Family-Friendly Bardic Circle (Aife, coordinator): Saturday August 31, 3:30, Fletcher Porch

Iron Commedia Performance: Saturday, August 31, 8-8:30, Fletcher Hall

Concert: Up and Coming Bards (Master Cerian Cantwr, Emcee) **Saturday, August 31, 8:30 - 10, Fletcher Hall**

Open Bardic Saturday, August 31, 10 - ??, Fletcher Hall

"Classic" Bardic Circle (Auld, coordinator): Sunday September 1, 3:30, Fletcher Porch

Iron Choir Performance: Sunday, September 1, 8-8:30, Fletcher Hall

Concert: Bardic Luminaries (Master Cerian Cantwr, Emcee) **Sunday, September 1, 8:30 - 10, Fletcher Hall**

Open Bardic Sunday, September 1, 10 - ??, Fletcher Hall