

# The Citadel

January 2022

*During the Reign of:*

*Their Royal Majesties King Ullr and Queen Annelyse*

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## Newsletter of the Barony of Cynnabar in the Midrealm

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Deadline for publication is March 15<sup>th</sup> for April publication

This is the January 2022 issue of the Citadel, a publication of the Barony of Cynnabar of The Society for Creative Anachronism (SCA, Inc.).

The Citadel is available from

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## Words from their Excellencies, January 2022:

Dearest Barony,

It's the quiet time between Twelfth Night and Candlemas. The Winter weather has been gentle to Cynnabar thus far. Being strong folk of the northern Midrealm, we know that Winter will have more for us before the flowers of Spring make their appearance.

It's thus that we have been weathering the latest round of our siege. We keep to our manors and while away the hours with craft and comfort until we can see each other again. And with good fortune, we've been able to step forth from our comforts on occasion to spend time in each other's company.

Many of our number joined our Cousins the Baron and Baroness of Northwoods at their Twelfth Night event. Their Majesties made the long journey from the Southern portion of the Kingdom for a day in the snow and around the fires. We took gladness from the companionship of our friends. We took joy as the seeds of the future were planted by the peers of our Barony as Sir Gregoire took Baroness Collete as a squire, and Mistress Hannah took Úlfrun as her first apprentice. We marveled at the works of the artisans of our Kingdom for the largesse tourney and celebrated Mistress Fionna winning the Queen's Choice award.

And we rejoiced when Mistress Hannah was raised to the Order of the Pelican.

We then returned home to the comforts of our manor, warmed by camaraderie. A drink from the cup of friendship to sustain us for the quiet times.

The Barony is currently in soft shutdown from Omicron. The health and safety of our populace is ever at the front of our minds. In the meantime, reach out to each other and take comfort that we are strong and will see each other soon in the warmer months.

- Malachy and Óláfr

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# Letter from the Chronicler

Welcome to the new year! I've managed to get the plague mostly out of the way, although I'm still taking more naps right now than I have since I was a toddler. The family is still dealing with the aftermath of EVERYONE getting it right after the holidays, although we managed to avoid contaminating our family groups thank goodness.

Exciting newsletter things going on, several talented folks have provided us with content about the things they love to do, I'm very pleased to share their words with you!

I love input, ideas and opinions.

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## Printed Cookies

Creating Edible  
Masterpieces with Your  
Family and Friends

By THL Johnnae Ilyn Lewis, CE



(Photo credit to Johnnae)  
Looking for an authentic fun  
culinary activity that children  
and young adults can  
participate in? Why not try  
printed or molded cookies?

[Con't on page 5](#)

## Preparing a Graver

By Sir Gregoire de Lyon

The tool for hand-push  
engraving is called a graver.  
These come in a variety of  
shapes (flat, square, round,  
knife, onglette) ...

[Con't on page 13](#)



(Photo credit to Sir Gregoire)

## Seeing the Foresters for the Trees

The Ancient Roots of the  
Modern Greenwood

by Godhit of Cynnabar

The Society for Creative  
Anachronism offered a single  
historic martial discipline  
when I joined it in 1977:  
armored combat. By the time  
I returned to the  
organization in 2011 the  
efforts of many over the  
previous thirty years made it  
possible for me to return as  
an archer.

[Con't on page 8](#)



(photo credit to Michigan  
Department of Natural  
Resources)

## Roman Style Macaroni

by Leopold of Cynnabar

This is a recipe that I did for  
the feast at the Siege of  
Talonval in 2012. This dish  
has the advantage of being  
both ridiculously simple to  
make and incredibly  
tasty. This recipe is from The  
Opera of Bartolomeo Scappi  
(1570). Bartolomeo Scappi  
(c. 1500-1577) was arguably  
the most famous chef of the  
Italian Renaissance.

[Con't on page 11](#)

## Pfeffernüsse (German Spice Cookies)

By Leopold of Cynnabar

Pfeffernüsse is a variant of  
German Lebkuchen, or  
gingerbread. The main way  
Pfeffernüsse cookies differ  
from regular German  
gingerbread is that they are  
rolled into balls and then  
glazed with powdered sugar  
after baking.

[Con'd on Page 12](#)



# Events

January 28-30<sup>th</sup> Bardic Skirmishes - [ZOOM](#)

February 12<sup>th</sup> Winter RUM – [Marche of Winged Hills](#)

February 26<sup>th</sup> Courting on the River - [Postponed](#)

March 5<sup>th</sup> Winter War Manuevers VIII - [The Canton of Pferdestadt](#)

March 5<sup>th</sup> Midlands Village Green – [Shire of Swordcliff](#)

**March 12-20<sup>th</sup> Gulf Wars XXX - [Gleann Abhann](#)**

March 26<sup>th</sup> Better War Through Archery – [Barony of Sternfeld](#)

April 2<sup>nd</sup> Winter Revel for April Fools – [Barony of Andelcrag](#)

April 2<sup>nd</sup> Scribing and Imbibing at Stone Dog Inn – [Kingdom of Northshield](#)

April 9<sup>th</sup> Dressed to Kill II: Armorers' and Needleworkers' Symposium – [Barony of Cleftlands](#)

April 16-17<sup>th</sup> Masqued Melee: a Virtual Viking Venture – [Barony of Brendoken](#)

April 23<sup>rd</sup> The Re-Awakening - [Baile na Scolairi](#)

April 23<sup>rd</sup> Grand Tournament of the Dragon – [Barony of Flaming Gryphon](#)

April 30<sup>th</sup> The Dragon's Hoard – [Shire of Dragonsmark](#)

<https://midrealm.org/events-calendar/>

The [Cynnabar University](#) and Showcase :

- Cynnabar University will be available via ZOOM – you must sign up for hosting or viewing/participating, please contact our Chatelaine at [cynnabaruniversity@gmail.com](mailto:cynnabaruniversity@gmail.com)
- Cynnabar Showcase will be less formal, to offer more opportunities to share the AMAZING things that you do! Please use [#CynnabarShowcase](#) so we can link the amazing together!

The [Cynnabar Webpage](#) is up to date with announcements and our group's online presence.

Lady Valka is taking over from Lady Beth who will be stepping down at the end of January.

Events in discussion within our Barony, please contact Their Excellencies or Master Nezhka for opportunities to participate and/or assist:

Spring Revel 2022

Upcoming Online Events

- Thu, Feb 10<sup>th</sup> , 7:30 PM - 8:30 PM [Virtual Baronial Business Meeting](#)

Online in the meantime there are a large number of offerings to keep us in touch and learning new things every day!

[YouTube- The Barony of Cynnabar](#)

[YouTube- Kingdom of the Middle](#)

[YouTube- Royal University of the Midrealm - RUM](#)

[Facebook- Known World Entertainment Guide](#)

[VIRTUAL SCA COLLECTIVE CALENDAR](#)

**Normal meetings/fight practice/dancing/herald nights**, check [Cynnabar.org](#) for content:

**(Thursdays 6:30 PM - 10:00 PM)** - People's Presbyterian Church, located at [210 Smith St, Milan, MI 48160](#) **(Suspended until February meeting review)**

# Printed Cookies

Creating Edible Masterpieces with Your Family and Friends

By THL Johnnae llyn Lewis, CE

Con't from Page 3...These cookies, in contrast to their modern free form, dropped or spooned counterparts, are created using specially carved molds or replica molds made of resins, wood, ceramic or even Corian. The cookies receive an embossed or pressed image, created by pressing the raw dough into a carved mold. An alternative method runs a special rolling pin with carved images over the rolled dough.

## A BIT OF HISTORY

Of mylke soden with the flour Men make printed cakes.

1480 Table Prouffitable Lerynge (Caxton) (1964) 11

The **Oxford English Dictionary** helpfully defines printed as in printed cookies or cakes as those which are "Impressed, stamped, marked; †moulded (*obsolete*).” Today the most famous of these molded or printed cookies are the intricate pure white anise Christmas cookies known as springerle. Of course, a number of other cookies can be molded, and according to food historian Sharon Hudgins, this has been happening for centuries. Hudgins traces shaped and stamped cookies and their molds back to the original Julfests of the early Germanic tribes. Sarah Kelly notes the wooden molds were “Known as early as the 16th century, these intricately hand-carved molds were originally used on Lebkuchen (honey cake) which was stamped by the mold to produce an elaborate relief.” (p. 154) Lee Shepherd’s **Springerle Baking with Pastry Molds** includes a photo of an intricate mold from the Swiss National Museum which is dated even earlier. This “gebackmodel” depicts a paschal lamb and is dated to the last quarter of the fourteenth century. (p9) The popularity of both molds and printed cookies continued



through the medieval period, Renaissance, and Baroque periods right up until the modern holidays where the festive cookies still appear as part of the traditional European (German, Austrian, Swiss, Dutch, Slovenian, Czech, etc.) holiday tables and Christmas fairs.

## MOLDS

To get started, your family will need to acquire at least one mold. Replica or reproduction molds are readily available today and can be used to produce a number of these traditional and authentic cookies and small cakes. A number of these molds are replicas based on antique or historical molds found in museums and private collections. These molds allow the 21st century Society cook to reproduce cookies, which look like the cookies of centuries ago. Quality replica molds are not inexpensive, and prices of the lovely, imported molds will vary with the rise and fall of the dollar versus the euro or other European currencies. With care the molds can last long enough to be passed down from generation to generation. Or one can invest in a hand carved wooden mold, for an original heirloom, but those in pearwood may run as much as \$150 and require special care. If working with younger children, a mold with animals or St. Nicholas/Santa, for instance, may be more appealing than a more accurately historical or ecclesiastical reproduction.

Most surviving original molds of stone, metal, pearwood, or clay for cookies date to as early as the 16th century and now reside in museum or private collections. (Some original illustrations date earlier.) I have limited experience in purchasing antique carved molds and can only advise to shop carefully and use a reputable dealer. Prices vary wildly! Descriptions are not always accurate. I have read



many reports where people thought they were buying an original wood mold, only to discover it was a wax copy which could not be used for molding or cookie making. The Specifically Spectacular Speculaas group on Facebook offers extensive conversations on wooden speculaas molds, restoring antique molds (dealing with broken or cracked molds, worm holes and insect damage, and general and sometimes extensive cleaning molds of dough bits and ridding them of non-food safe varnish, etc.)

As for acquiring a pre 1600 replica mold for use in the Society, Switzerland's Änis-Paradies sells a few replica, historical molds dating back to as early as 1530. Others, including a number of nativities, may be early to mid 17th century. The reproduction molds are often dated broadly, meaning that they will be sold as 17th century, and one often can't easily determine if that's 1601, 1650, or 1698. Part of the problem with dating surviving molds and the replicas is that popular molds were often reproduced by the bakeries and households which owned them. The originals wore out and were replaced with the next generation of molds which in many cases were carved to look like the preceding generation. Linus Feller's website, catalog, and book help to date some of the molds, and with investigation and research one can sometimes date certain others. In many cases a 19th or even 20th century dated replica mold will still look medieval and serve quite well for Society purposes.

### **RECIPES**

Gingerbread, gebildegeback, springerle, speculaas, shortbread, tirggel, bildlebkuchen, lebkuchen, leckerli, honiglebkuchen, aniseed biscuits, and honey cakes are some of the cookies, which lend themselves to being molded or printed. Sources for appropriate and historical recipes are listed at the end of the article. Recipes vary. Instructions may call for some of these cookies to be baked in very hot ovens; others call for very low ovens. Some recipes call for special ingredients like hartshorn. Often it is suggested that sheets of the raw cookies be dried overnight before baking; drying allows the details to firm and set. Most recipes also call for or should require parchment paper for baking. (Using silicon baking mats/sheets is not recommended.)

Each type of cookie and mold requires attention to detail, but with some experimentation and some practice, one can find a recipe, come up with "a workable" dough, and create something special. Yes, certain recipes, especially the historical ones with honey, may stick to the intricate molds. Amounts of eggs and flour needed may vary from the stated measures of the recipe. Humidity can cause problems with drying. It takes practice. You may need to oil or flour the molds in order to get them to release the dough; some molds work better with certain recipes rather than others. Read the instructions (and even check the web) for tips and techniques for each type of mold. (Wood is handled differently than resin; each type of material requires different cleaning and storage techniques.) A cookie stamp handles differently from the large twelve inch plus resin molds. Employ patience and keep trying. I will mention the shallow molds, often sold as speculaas or speculoos molds, require a different approach than the deep molds. Likewise, "tragant" molds (used originally with sugarpaste) may and do require special handling.

### **SUGGESTIONS FOR USE IN THE SOCIETY**

To start, the larger historical resin molds produce splendid pieces of food art which can readily serve as subtleties or presentation pieces at Society feasts. Consider using them as prizes for contests or as gifts for children. (I've had gentles beg to be gifted with one or two at the end of a feast.) The cookies



can be colored with food safe colors, dusted with edible gold dust, or gilded with silver or gold. (I am really fond of the gold or silver dusts; they create rather splendid and festive items. The application of the dusts moreover can be a quick matter of applying the edible dust with a brush.) Besides cookies, butter, marzipan, sugarpaste, fondant, and fruit pastes can also be molded. Non-food activities using the molds include paper casting or casting with softened beeswax to make holiday tree ornaments or tokens for Easter baskets, weddings or head table favors. Sir Hugh Plat's 1594 volume **The Jewell House of Art and Nature** offers a chapter on "the Art of molding, or casting" which mentions paper and wax molding.

#### **ADDITIONAL HINTS FOR SUCCESS**

As already detailed above, using replica molds and achieving success will take time and practice as learning to mold or print springerle, other cookies, sugarpaste, or marzipan is an art. There are now a variety of videos and blogs on the web, which offer helpful instructions that will help guide the novice baker. The various groups on Facebook like the Springerle Cookie Appreciation Group offers assistance and recipes to members having problems. After you have mastered the baking, you may want to try painting or coloring the cookies which will require a fine brush, quality food safe colors in the paste foam, thick liquid, or dusts with vodka to thin as needed.



**Warning--** Reviews are mixed on the laser or router engraved rolling pins which are being offered on Amazon and Etsy. Reports are that some inexpensive imported pins do not produce suitable images, because the images aren't deep enough to imprint in the cookie dough. Proceed with care when purchasing these. Also, numerous posts on the Facebook sites have highlighted numerous scams where fake websites offer "quality" looking molds at very low prices. The beautiful photos, videos, and even the reviews are in fact stolen from reputable dealers. What is being offered are cheap copies, or it's a scam to just rip off the purchasers with no product ever shipped. Also, if the dealer wants to be paid in something other than PayPal or by credit card, walk away.

#### **IN CONCLUSION**

Learning to use the replica molds can be a rewarding, fun, and even an addictive activity. Collecting the molds themselves is also addictive. My advice is to start with one or two and see if you like the cookie making and baking. The molds when not in use can be hung on walls where they provide decorative inspiration. The molds as well as the molded or printed cookies make great gifts and grand presentation items for family and society occasions.

[Continued on page19](#)



# Seeing the Foresters for the Trees

## The Ancient Roots of the Modern Greenwood

by Godhit of Cynnabar

Continued from Page 3 In so doing I heard a great deal about the Foresters of the Middle Kingdom, archers who had come to prominence in medieval/traditional archery in this SCA context. Over the last decade I have had the pleasure of sharing the line with many of these Foresters – learning from them, assisting them; and then, in time, becoming one of them.

Since I am by trade a historiographer and love to know (and write) history, I asked Countess Aibhilin ni Dhomhnaill, fifty-second Queen of the Middle Kingdom (AS XXX, 10/1995-5/1996), how she and Count Tarquin the Red came to create the Order of the Greenwood Company. Said Aibhilin:

*"We started dreaming up the Order of the Greenwood Company very soon after the Red Company was created. We realized that there were a couple of fighting awards, plus Chivalry, but only the Dragon's Barb for archery and nothing else ...*

*When we became Prince and Princess, we started talking to Curia and to the Archer General at the time about our plans. We wanted a higher-level award for archery to recognize people who had shown exceptional leadership...*

*"The name of the order actually comes from Robin Hood myths. Sherwood Forest was also considered the "Greenwood" and Robin Hood would be called "the archer of the Greenwood"... At the time we already had the Royal Rounds and rankings – Bowman, Yeoman, Marksman, Forester, Bow Master, and Dragon Archer. We chose Forester because, again, Sherwood Forester, and because that was the skill level that we were using as our baseline. We replaced "Forester" with "Woodsman" in the rankings so that we could use it as the title for our members." (Deb Inman, aka Baniarla Aibhilin ni Dhomhnaill, personal communication, November 20, 2021)*

But the true history of English Forest Law appears to put the royal foresters on one side of that law and Robin Hood and his companions on the other, its legacy no less epic than our familiar movie and television presentations of the Robin Hood tales. *Official Disclaimer! What follows is a vast simplification of 400+ years of English legal history.*

### **What is a Forest?**

For those of us who've grown up in the deciduous Midwest of the United States or have rambled the Mixedwood Plains of southern Ontario, our definition of "forest" is simple: it's about trees, usually several growing together on a tract of public (i.e. held for common use under stewardship of a local government) or private (held as personal real property) land.

The forested areas of Anglo-Saxon England before the Norman Conquest were forests in use much like how we encounter our forests, that is, generally open for activities considered "rights of common" in forested areas where there were no pre-existing private property rights: subsistence hunting, livestock grazing, the collecting of firewood and building materials, the gathering of herbs and honey, and so on.

The imposition of Norman French feudal law post-1066 changed these customary liberties drastically. "Whereas in pre-Conquest England the hunting rights of the king did not differ materially from those of any other landowner, in the Carolingian Empire the Forest was essentially a royal institution. Forests could be established by the king alone; within their bounds no one might hunt the game or fish in the rivers without his authority, and the cutting of wood was severely restricted" (Grant, 1991, p. 8-9). Over the next 300 years or so, England's kings would "afforest" (i.e., GRAB) nearly a quarter of England's geography, its most densely-wooded, game-rich territory for their private use. "In medieval England a forest was a definite tract of land within which a particular body of law was



enforced, having for its object the preservation of certain animals *ferae naturae* ["wild"]" (Turner, 1901, p.ix). Forests thus became game habitats directly under the authority of the king. This authority was expressed through the royal "Forest Law" which provided for the prosecution of offenses against the king's venison and vert, his game animals and their habitat.

Although hunting wasn't necessarily the exclusive prerogative of the king, "[m]agnates both lay and clerical, and others with large landholdings also indulged within their own estates, but, as the outline of Forest Law makes clear, their right to hunt was always constrained by the interests of the king" (Wadge, 2012, p.93). Likewise, the traditional woodland survival activities of the commons were either tarified or made capital crimes (specifically poaching deer) under Forest Law.

[Pictured: A forest held in common within the precincts of the Barony of Cynnabar. Photo: Elizabeth Calhoun.]

**The Foresters.** The exercise of Forest Law required a plenitude of officials, from the two Chief Justices of the forest at the apex of this peculiar legal scheme, to the forest *wardens* (directly responsible to the king for a particular royal forest), *foresters in fee* (holding their office by hereditary right), *riding foresters*, *walking foresters*, *woodwards*, *verderers*, and *regarders*. "In a general sense the term forester was applied to anyone in the forest administration from the justice of the forests north and south of the Trent [River] to the lowly walking forester appointed to his post by the warden of a particular forest or by a forester in fee" (Young, 1979, p.85). It was these walking foresters who, paid a penny or two a day for around-the-clock vigilance in all weather conditions, bore the responsibility of face-to-face enforcement of Forest Law. Armed with bow and arrow, they were expected to confront trespassers and poachers in defense of the king's forest property. On their witness in the local forest court, penalties visited on perpetrators could range from a fine, to blinding, emasculation, or even death – all for offenses against game and habitat (Young, 1979, p.11).



No doubt about it: being a forester was a dangerous occupation. Details of notable armed confrontations and archer/archer shoot-outs recorded in the ledgers of forest legal proceedings feature vividly in the chapter "Hunting and Poaching" in Richard Wadge's *Archery in Medieval England: Who Were the Archers of Crecy?* (2012, p. 93-144). Wadge states, "The foresters put considerable efforts into preventing poaching, patrolling the forests to try to catch 'malefactors', and no doubt to give potential poachers pause for thought about being identified while being in the forest. Just being seen in a royal forest was enough to make you a suspicious person" (Wadge, 2012, p.95). Says Raymond Grant in *The Royal Forests of England*: "In the execution of their duties the foresters often had to contend with armed bands of desperate men; in many cases they were beaten and even killed while trying to arrest Forest offenders" (Grant, 1991, p. 117).

By vocation foresters necessarily became marksmen. "The majority of men employed in these jobs developed better-than-average skills with bows. They made up a core of near professional archers who were sought after as military archers before Edward III's military successes in the 1330s and '40s provided the stimulus for much more widespread development of archery skills" (Wadge, 2012, p.124).



Poachers in royal forests were not just poor, hungry peasants -- they might be clerics, or middling nobles: abbots, knights, manorial lords. Royal forests were extensive and well-stocked with protected game – quite a temptation for all social classes. If your own quarry bolted from your freehold into the king’s adjacent domain, you would wish to pursue it; but that was forbidden under Forest Law. In later years, about the 1340s, an additional forest officer was designated to patrol the royal forest purlieu (border) and shoo the king’s venison back into his vert: these men were named “rangers” (Young, 1979, p. 163-164). The king’s deer observed no boundaries – but they were still his private



property wherever they wandered.

[Pictured: venison which has strayed into the purlieu from the safety of the vert. Photo credit: Michigan Department of Natural Resources. Used with Permission.]

### **The Decline of Forest Law and Offices.**

As Grant sums it up: “...the Forest system was heartily detested by all classes of the king’s subjects ... and from the twelfth century onward a bitter and determined struggle was carried on between Crown and people for its abolition”

(Grant, 1991, p. 135). The royal forester, in the exercise of his duties, personified this system that everyone hated. The roots of the enmity lay in the usurpation of practically everyone’s rights, noble and common alike, by the king’s prerogative in forest lands. Landholders whose property fell within the boundaries of what had been afforested by the Crown owed for the right to hunt on their own lands and were prohibited from taking deer. They could not erect fences against these royal deer who ate their crops. They could not fell their own trees without owing fees. Walking foresters, the lowest level of Forest Law administration, were therefore in an awkward, un-feudal position of having to enforce laws against their “betters.”

Meanwhile, regular rural folk had their own grievances: they were often likewise forced to pay to exercise any of the rights of common they were owed (or felt they were owed) by nature and custom. “[F]oresters were adept at inflicting payments upon the men in their jurisdiction (even resorting to torture) or in collecting illegally high amounts for fees for cheminage [the right of common to pass through the forest] and pannage [pasturing swine] that in themselves were legitimate charges pertaining to their office” (Young, 1979, p.82). By the turn of the fifteenth century the utility of Forest Law and forest officers was ending, as evolving political, economic, and cultural conditions gathered momentum against the system.

You probably know one of these later foresters by name, although he is famous to us not in his role as forester but as the writer of *The Canterbury Tales*: Geoffrey Chaucer. “Some time between 1390 and his death in 1400, Chaucer served as a substitute forester in North Petherton, Somerset” begins Eric Weiskott’s article “Chaucer the Forester: The Friar’s Tale, Forest History, and Officialdom” (2013, p. 323). Suggests Weiskott, it is this final decline of Forest Law that Chaucer was observing: “As the Crown’s economic stranglehold on lands designated ‘forest’ weakened toward the end of the fourteenth century, the English nobles grew bolder in cultivating local protocols for their woodlands, giving rise to a rich hunting culture that would come to symbolize the British leisure class. At the same time, the relaxing of royal forest law drove into the literary mainstream the figure of the tricky forest outlaw, whose popular cognomen ‘Robin Hood’ was to be the occasion for one of British literature’s most successful fantasies” (Weiskott, 2013, p. 324).

The Elizabethan historiographer of forest law John Manwood, writing in 1598 and quoted in Young (1979, p.171), stated: "... the Forrest Lawes are growen clean out of knowledge in most places in this Land, partly, for want of use ..." And with them went the forest administration, and foresters, for the most part.

#### **"Robin is to the Greenwood Gone ..."**

In conclusion I'd like to re-iterate my opening disclaimer that in telling this story of royal foresters from 1066 to about 1601 I've left a few details out. Forest Law developed alongside Common Law and was complicated, regional, and regnal – it evolved and changed with every reign from Norman kings to Tudor queens. And then, practically speaking, it vanished. However, this brief survey is not exactly about English Forest Law, but about Midrealm \*Foresters.\* The question remains:

Do we Foresters of the Middle Kingdom stand on one side of Royal Authority, sworn to uphold it, while our ancient brother Robin of the Greenwood crouches under the boughs at the purlieu, a trespasser and poacher? The Robin Hood legends we have inherited look back to a time when Forest Law really was oppressive and abusive across the spectrum of medieval English social classes. But one can also imagine a real Robin or Robert, forester, who upheld the royal law gently and allowed or even facilitated rights of commons exercised in a royal forest without penalty. As we often declare the Society for Creative Anachronism to be "the Middle Ages as they should have been," so I would likewise declare those who wear the Green Hood, "Foresters as they should have been."

[References continued on page 18](#)

## **Roman Style Macaroni**

by Leopold of Cynnabar

Continued from Page 3 He oversaw the preparation of meals for several Cardinals and was such a master of his profession that he became the personal cook for two Popes. At the culmination of his prolific career, he compiled the most influential cookery treatise of the period to instruct an apprentice on the full craft of fine cuisine, its methods, ingredients, and recipes. Accompanying his book was a set of unique and precious engravings that show the ideal kitchen of his day, its operations, and myriad utensils.

The original recipe (translated into English) is as follows:

Mix together one pound of flour with four ounces of crumb of white bread that has been soaked in warm goats milk, and four egg yolks, two ounces of sieved sugar. Blend this pasta together making sure that it is not too wet, knead well for half an hour on a table. Roll the dough into sheets with a rolling pin, leave it thicker than the one (recipe) above. Leave this sheet to dry, then with a disc cutter of iron or of wood cut the macaroni, making them thus, let them dry. You want to cook them in simple water, make them cook in a large pan with plenty of water and enough salt. When the water boils put in the macaroni, because if you put them in cold water they will sink to the bottom and become a single (lump) of pasta. As one makes every kind of thin pasta, boil them for half an hour, making sure that they are tender, but do not leave them to boil until they are well cooked. When they are cooked have ready a large silver, iron or ceramic plate that has been dusted heavily with grated cheese, sugar, and cinnamon, and slices of fresh mozzarella. And put on some of these macaroni, that have been well drained of water. Above these macaroni sprinkle cheese, sugar and cinnamon, slices of mozzarella and little pieces of butter. In this way one makes three layers, and then



sprinkle with rosewater and cover it with another plate, and leave it in the hot cinders or in a medium-hot oven for half an hour and serve hot.

Here is my version of the recipe:

#### Ingredients

- 1 lb straight pasta noodle
- 6 oz mozzarella cheese grated
- 2 oz grated Parmesan cheese
- ground cinnamon
- sugar
- salt

#### Directions

1. Bring a large volume of salted water to the boil, add the pasta, and cook as per package instructions.
2. Oil an oven-proof dish.
3. Drain the cooked pasta, add one-third of it to the dish, sprinkle with cinnamon and sugar to taste, and add one-third of the cheese mixtures.
4. Repeat this layering process twice more, finishing with a layer of cheese.
5. Either heat the dish in an oven at 350 F for 10 minutes before serving or hold in a warming cabinet or in a chafing dish. This ensures that the cheese is soft and melted upon service.

For service at Siege, I par-cooked the pasta to a bit less than al dente. The pasta was then drained and placed into ziplock bags with a bit of olive oil for storage. Before service, the pasta was put into a large pot of salted boiling water to finish cooking. It was then drained and assembled as above.

## **Pfeffernüsse (German Spice Cookies)**

By Leopold of Cynnabar

Continued from page 3 Pfeffernüsse literally means “pepper nut”...this is likely due to the cookies nut shape and hard texture when first baked. It could also be that many recipes actually contain pepper. The Lebkuchen variant was likely made by medieval monks in Franconia, Germany as early as 1296. The recipe became so popular over the ages that the German government actually regulated Lebkuchen production in 1643.

#### Ingredients

- ½ tsp. ground cinnamon
- ½ tsp. ground cloves
- ½ tsp. ground nutmeg
- ¼ tsp. freshly ground black pepper
- ½ tsp. ground ginger
- ¼ tsp. ground cardamom
- ½ tsp. baking soda
- 2 ½ cups white flour
- ½ cup (1 stick) butter
- 2 eggs, large
- 1 cup dark brown sugar, packed
- ⅓ cup walnuts, finely chopped
- ⅓ cup powdered sugar, for rolling

## Instructions

1. Preheat oven to 375°F.
2. Prep 2 cookie sheets by spraying with cooking spray or lining with parchment paper.
3. In a medium bowl, stir together the dry ingredients: cinnamon, cloves, nutmeg, black pepper, ginger, cardamom, baking soda, white flour.
4. Using an electric mixer set on medium speed, beat together the brown sugar and the butter until light and fluffy, about 4 minutes.
5. Add the eggs, one at a time, and mix until well combined
6. Reduce the speed of the electric mixer to low. Gradually add the dry ingredients and beat until completely blended. Batter will be very stiff and dense– this is how it should be! Slowly add in the chopped walnuts and beat until combined.
7. Using damp hands, pinch off dough in tablespoon amounts; roll into 1-inch balls. Arrange balls 1½ inches apart on prepared baking sheets. It will make about 45 balls. Make sure your hands have water on them while rolling the balls – it will help tremendously to bind the dough together.
8. Bake for 11 – 14 minutes, or until just starting to become golden.
9. Transfer sheets to a wire rack to cool, about 15-20 minutes.
10. Working in batches, carefully roll cookies in powdered sugar until covered completely.
11. Let cool completely on wire rack. Store in an airtight container.

## Preparing a Graver

By Sir Gregoire de Lyon

Continued from Page 3 and a variety of materials (high speed steel, carbon steel, and carbide steel). All graver types, regardless of shape or material, require preparation upon receipt, before they are ready to use for engraving. The gravers require shaping, attachment of a handle, and sharpening. This guide will walk the reader through the shaping and attachment of a handle as I practice them.

*Picture 1. A graver, as received from the manufacturer, without proper shaping or a handle.*

In addition to the new graver and handle you are preparing, you will need:

- Personal Protective Equipment
  - Eye protection
  - Ear protection
  - Respirator

- Fine point permanent marker
- Bench vise
- Scrap of leather
- Dremel tool
  - Cut off wheel
  - Grinding wheel

- Spray bottle with water





- Rubber mallet

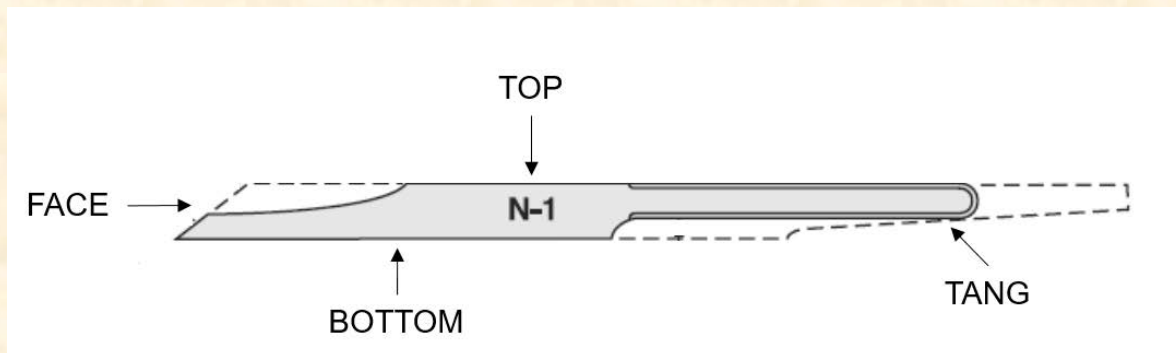


Figure 1. The anatomy of a graver. The dark outline is the final shape after preparation, while the dotted line shows the shape of the graver as-received from the manufacturer. Picture modified from (GRS, 2019).

The first step in preparing your graver is determining the “proper” length. The actual length of the graver + handle is somewhat a matter of preference for the user, but for best control it should measure between the meaty heel of your thumb and the tip of your pointer finger and the pinky knuckle to the tip of your pointer finger. The former measurement is slightly shorter, the latter slightly longer. Both of these measurements are taken on the palm side of the hand as shown in Picture 2.



meaty heel of the thumb to tip of the pointer finger, or knuckle of the pinky to the tip of the pointer finger. Regardless of personal preference, for best control your graver length should fall somewhere in these dimensions.

The excess length is cut from the tail end of the graver; the graver is never cut from the face. Mark where you think the tail needs to be cut off, taking into account the length of your handle. From your cut off mark, draw with the fine tip permanent marker a line at approximately the middle point of the graver



height forward toward the face, until you reach the manufactured “shoulder” in the graver. By cutting off the excess and removing the excess stock below your marker line, you are creating a tang which can be driven into your handle, as described later in this document. Next, mark the excess in the top at the face of the graver which will be removed to make it easier to view your work over the tip of the graver, as well as reduce the surface being ground down during sharpening. Like the tang, the excess is approximately half the height of the graver, and may travel back up to half an inch from the face. Additional length may be removed later if necessary.

*Picture 3. Graver with cut and grind lines marked.*

Once you have your cut and grind lines marked, it is time to get to work!

First step, put on your PPE.

Eye protection, respirator, and hearing protection are all very important, as there will be a lot of small debris flying around and the possibility of large debris exists as well. Additionally, as the Dremel tool spins at high speed, be sure to pull back all loose hair, jewelry, clothing, etc.



*Picture 4. Personal Protective Equipment - hearing protection, eye protection, and a respirator mask.*

Wrap your graver in the scrap of leather, mount it in your bench vise so that it is held tightly and you can see the markings you made on the tang end of the graver.

*Picture 5. Graver, wrapped in leather, mounted in the vise for cutting and grinding the tang.*



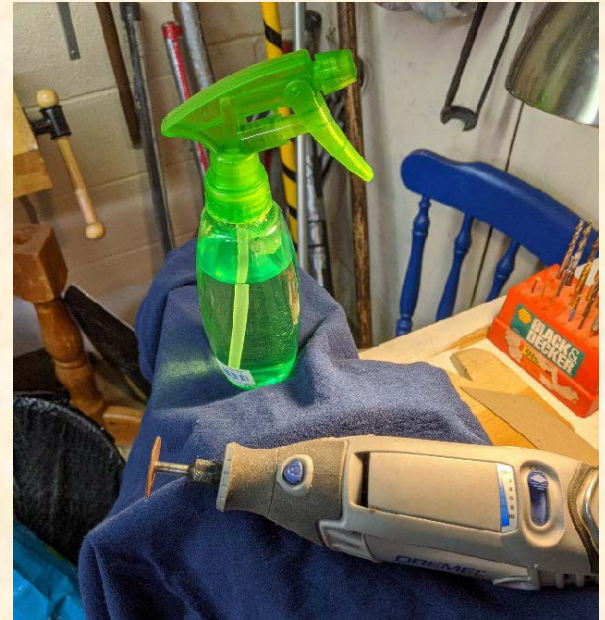
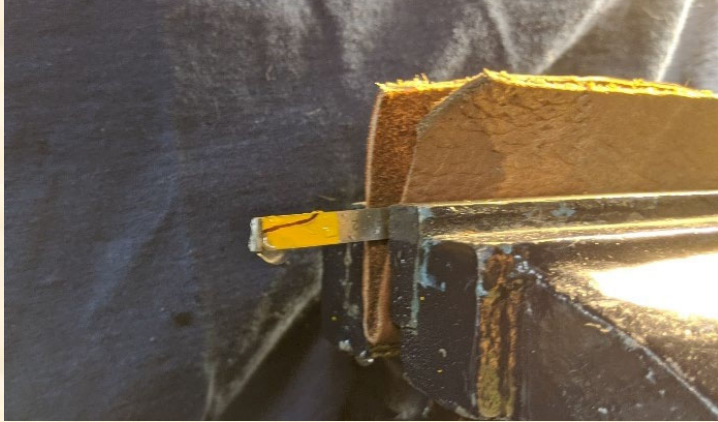
Using your cut off wheel in the Dremel, carefully cut off the tang at your marked length. Be sure to frequently spray down the cut position with water from your water bottle to keep the metal cool; if you heat the metal too hot as you are cutting it, you can alter the temper of the graver, effectively ruining it. This means go slow, take your time, and frequently cool the piece.





*Picture 6. Squirt bottle of water for cooling the graver and Dremel tool with cut off wheel.*

Once the tang is cut to length, it is time to grind off the excess material, to create the tang proper. Leaving the graver in the vise, swap out your Dremel bit to a grinding stone. Again, go slow, take your time, cool frequently with water. Assuming that you don't grind away the entire tang and you don't overheat the graver, there's not much you can do wrong here.



*Picture 7. Tang cut to length.*

Flip the graver around in the vise so that you can see your markings for the excess on the top/face. Still using the grinding bit on your Dremel, you will now remove the marked material. Be careful when removing this material that your grinding bit does not contact the portion of the face you are hoping to preserve; any damage to the face will make sharpening the graver more difficult. If it was important to keep the graver cool while working on the tang, it is SUPER important to keep the graver cool now, since you are applying heat directly to the business end of the graver. Even a slight discoloration of the graver steel due to heat means that you have altered the temper, possibly making it no longer hard enough to engrave your work piece; go slow, take your time, and frequently cool the piece with the spray bottle of water.



*Picture 8. On the left, the Dremel tool with grinding bit attached. On the right, the graver tang after the excess material has been removed.*

Now the graver is ready for the handle. While still wrapped in leather, position your graver with the face down in the vise and just the tang sticking up above the jaws. Be careful to position the graver such that if it slips while hammering the handle into place the face will not contact any part of the vise! Position your graver square to the face of the graver, making sure that there is no tilt in any direction. If your handle has a flat side (to prevent

rolling off your work surface) make sure it is aligned with the bottom of the graver. Once everything is square, give the handle a firm tap with the rubber mallet to seat it. Verify that everything is still square and tap it down again. If the handle has gone askew, you can work it back into place with gentle hand pressure. Continue this process of verifying square, and tapping the handle into place, until the handle is well seated. Be careful not to drive the handle on too far or it will split the wood. If, when the handle is fully seated, you discover that it is crooked, it is best to remove the handle and throw it out, starting over with a fresh handle. Any attempt to reseat it will result in a loose handle, and addition of adhesives or glues will cause problems later if you wish to re-handle the graver with a larger handle, extending its useful life.

*Picture 9. The graver in the vise, face down, ready to have the handle driven on to the tang with a rubber mallet.*

The final step in preparing your graver for use is to sharpen it. That's a whole other process and will be covered elsewhere, if I ever get good enough at sharpening to competently write it up!



*Picture 10. Finalized graver*

## Works Cited

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[https://grs.com/wp-content/uploads/2019/08/LIT-Class\\_Sharpener.pdf](https://grs.com/wp-content/uploads/2019/08/LIT-Class_Sharpener.pdf)





## Seeing the Foresters for the Trees

*Continued from page 11 Annotated References*

Grant, R. (1991). *The Royal Forests of England*. Sutton.

This is a tremendously readable overview of the Royal Forest “scheme” in England from its origins through its height (13<sup>th</sup>/14<sup>th</sup> centuries), decline and re-conceptualization 16<sup>th</sup>-18<sup>th</sup> centuries), down to present day park rangers and conservation officers.

Turner, G.J. (1901). *Select Pleas of the Forest*. The Selden Society.

I found this by accident in the University of Michigan Law Library stacks and it started me on this expedition into Forest Law. The Selden Society is England’s premier historic legal organization and *Select Pleas* is referenced again and again in other works on Forest Law.

Wadge, R. (2012). *Archery in Medieval England: Who Were the Bowmen of Crecy?* History Press.

You’re probably familiar with Robert Hardy’s *Longbow: A Social and Military History* now in its fifth edition. I would strongly urge anyone interested in the day-to-day social history of common archery in England, 12<sup>th</sup>-16<sup>th</sup> centuries, to read Wadge’s more academic text.

Weiskott, Eric. (2013) “Chaucer the Forester: The Friar’s Tale, Forest History, and Officialdom.” *Chaucer Review*, 47(3) 323-336.

As I was writing this article Forester Dillon ap Dillon sent me his favorite “Greenwood” quote from Chaucer’s Friar’s Tale. One thing led to another and I found this particular article online. It features a tidy summary of the decline of Forest Law and underscores the conflict between royal hunting rights and “everybody else’s” rights in forests and woodlands.

Young, C. (1979). *The Royal Forests of Medieval England*. Leicester.

I would say that Young’s 1979 work was “the” beginning of a serious scholarly interest in Forest Law, especially in making comparisons to English Common Law. It narrates the beginning, height, and late-14<sup>th</sup> century decline of Forest Law \*as law\* -- administration and economics most principally. The author presents a solid foundation of scarce and obscure primary documentation for his narrative and is careful to explain the challenges of his research.

### *Additional References*

Chandler, J. (2006). “Robin Hood: Development of a Popular Hero.” <https://d.lib.rochester.edu/robin-hood/text/chandler-robin-hood-development-of-a-popular-hero>

From “The Robin Hood Project,” <https://d.lib.rochester.edu/robin-hood> . A compendium of Robin Hood texts, sources, etc.

Cox, R. (1905). *The Royal Forests of England*. Methuen & Co.

Without being derogatory I would describe this book as “quaint” and evocative of the medieval revival of late 19<sup>th</sup>/early 20<sup>th</sup> century Great Britain. The author was researching and writing in an era before bibliographic footnotes and this is not a scholarly work at all; but it is full of colorful history storytelling and lore local to specific royal forests. Illustrative plates offer sketches of the burial slabs of various Foresters showing a staff-of-office that I have never seen elsewhere. It is long out-of-copyright and available digitally in various places online.

## Printed Cookies

Continued from page 7

### SOURCES FOR MOLDS:

There has been a lot of turmoil in the replica springerle or printen cookie mold business in the past three years. The pandemic has caused further disruptions, but even prior to Covid, companies were abandoning their websites in favor of Etsy or Facebook sites. Many European dealers have seen the famous centuries old traditional Christmas markets cancelled which has resulted in huge business losses; it has also resulted in reduced stocks and reduced inventories. Shipping and/or US Customs can be highly problematic (ok well a nightmare at times) too. Below are the current sources for replica molds and stamps. For Christmas, 12th Night, or a special event, I would advise ordering any special or desired molds sooner rather than later. Many companies sell out of the holiday items or dated holiday issues. So please order early! Don't wait! [Current as 12/2021]

#### House on the Hill,

Was at Elmhurst, Illinois but as of December 2021, House on the Hill is now owned by Letha Misener of Rosebud MO. Notable still for the large selection of molds, but now only sells through the commercial accounts listed on the website. No sales to individuals. Still offers a newsletter & blog with helpful hints as well as recipes. <http://www.houseonthehill.net/> or <https://www.facebook.com/cookie molds> Fancy Flours offers more than 150 styles of House on the Hill Cookie Molds

<http://www.fancyflours.com/category/springerle-molds>

Springerle Joy,

Pittsburgh, PA Business ceased April 2018 and is now part of Gingerhaus.

<https://www.springerlejoy.com/>

Linus Feller's Änis-Paradies remains the really big Swiss source for over 1000 molds plus books, cutters, ingredients, etc. The website is offered in German, French, and English. May take a bit of looking around, but well worth the bother.

<http://www.springerle.com/aktuelles.html> or in English at:

[http://www.springerle.com/en\\_home.html](http://www.springerle.com/en_home.html)

Ordering from Switzerland directly can be problematic, and the mailing costs are very high, but the great news is Anis Paradies molds are carried by numerous US vendors. If you find a mold on the Änis-Paradies website, I suggest you write to the dealers here and ask if they carry it or if they can order it. NOTE:

Änis-Paradies is the company which offers molds dating to 1530! Replicas of the 1530 Verkünelegung, 1570 Adam and Eve, 1570 Daniel in the lions' den, and 1550 Jacob may be purchased from them. Also there's a circa 1600 Nativity plus others dated as 17th century. My huge Noah's Ark came from them.

Jen at KitchenVixenGiftware [Springerle Molds imported from Switzerland] on Etsy now carries Änis-Paradies molds. She is located in Georgia. <https://www.etsy.com/shop/KitchenVixenGiftWare>

Gingerhaus, LLC in Texas also carries the Änis-Paradies molds. They've also written a great book on the topic. <https://www.springerlecookiemold.com/springerle>

Gail at Springerle Traditions <https://springerletraditions.com> carries the Änis-Paradies molds and can order the molds as well as the books. She's located in Michigan. She also carries Ann Carver cookie cutters and LorAnn oils.

As of March 2019, Springerle Emporium ([www.springerleemp.com](http://www.springerleemp.com)) was pleased to announce their reseller partnership with Anis-Paradies of Switzerland. Happy to special order any mold(s) for you.



The Canadian dealer ITC no longer exists.

Ken Hamilton, North Carolina <http://www.thespringerlebakery.com/> and <http://cookiemolds.wordpress.com/molds/gingerbread-molds/>

Marvelous selection of unusual and easy to use resin molds, many one of a kind from family collections.

Ken reproduces a lot of molds salvaged and saved from German bakeries! One of my favorite dealers.

Offers sales. Check his links section for other info and recipes. See also his ETSY site as well as:

[https://www.facebook.com/TheSpringerleBaker?\\_rdr](https://www.facebook.com/TheSpringerleBaker?_rdr)

Gene Wilson P O Box 25, Belleville, IL 62222-0025 offered hand carved and highly collectable wooden cookie molds. Gene retired at the end of 2020. The business remains with a family member, but the molds will be different. <http://www.cookie mold.com/CookieMoldsforGINGERBREADfigures.html>

He defines the types of molds here:

<http://www.cookie mold.com/Types-of--Wooden-Cookie-Molds-.html>

Wandering Wood Products ([rgreen105@aol.com](mailto:rgreen105@aol.com)) offers SCA oriented cookie stamps. See

<https://www.facebook.com/WanderingWoodProducts?ref=ts&fref=ts>

King Arthur Flour, Williams-Sonoma, and Sur la Table also often carry molds around the holidays. If they don't sell out, these often get offered for sale after the holidays at sometimes greatly reduced prices.

Facebook has some notable groups offering advice and files with recipes.

Those on Facebook should explore the Springerle Cookie Appreciation Group:

<https://www.facebook.com/groups/89641444456/>

Molded Cookies of the World- Artisan Bakers and Confections

<https://www.facebook.com/groups/2205440759739179/>

SCA Subtleties, Confections, Entremets, and Sweets talks about molds a lot! Join us at:

<https://www.facebook.com/groups/1536942346419667/>

## Recipes

Traditional and modern recipes may be found in the websites listed above or by searching in the various books listed below. It should be noted the more modern but still traditional recipes maybe easier to use for those just starting out in exploring this activity. Recipes for baking in general are not as well represented in the domestic cookery books and manuscripts, because the baking was a controlled guild activity taught through apprenticeships. While the name of the cookie or biscuit may be mentioned in medieval accounts, an actual recipe may be found initially in print only in the 18th or 19th centuries; this makes research into these recipes challenging.

MedievalCookery.com. <http://medievalcookery.com/search/search.htm> I offers a number of cookery books online with a search key and provides links to still more online works. Many historical recipes may be located at times by using the online search function to browse through the various early cookbooks. Try looking for phrases like "mold" or "print" in the instructions. For example, Delightes for Ladies (1609) offers recipes for gingerbread, sugarpaste, and marchpane.

Das Kuchbuch der Sabina Welserin offers several lebkuchen recipes.

Also consider searching the files at Stefan's Florilegium. [www.florilegium.org](http://www.florilegium.org) Or contact the FB SCA Subtleties, Confections, Entremets, and Sweets group for help.

Also see:

Gloning, Thomas. "Letter on Springerle." 27 January 2000. Food-Germany File. Stefan's Florilegium. [www.florilegium.org](http://www.florilegium.org) [Earliest printed recipe for springerle dating from 17th century. Appears in the earliest cookery book printed in Austria.]

Holloway, Johnna. "Shortbread: Another Look." *Tournaments Illuminated*. Fourth Quarter 2009 #172 pp. 21-24.

Muusers, Christianne. "Speculass with rich almond stuffing." *Coquinaria*. Web. 21 July 2014.

<http://www.coquinaria.nl/english/recipes/speculaas.htm>

Articles:

"The Art of Molded Cookies." *Early American Life*. Christmas, 2019. Pp. 28-35.

Day, Ivan. "Lady Barbara Fleming's Gingerbreads 1673." And "Quince Recipes." *Historic Food*. Web. Excellent articles on molded gingerbreads and quince pastes. Also check out the section on "Culinary Moulds." <http://www.historicfood.com/moulds.htm>

<http://www.historicfood.com/Quinces%20Recipe.htm>

<http://www.historicfood.com/Gingerbread%20Recipe.htm>

Hudgins, Sharon. "Edible Art: Springerle Cookies." *Gastronomica*. IV, no.4, 2004. pp. 66-71. Provides interesting reading & a list of sources for those desiring more information on molds. Online through Jstor.

Jackson, Terri. "Springerle, the Keeper of Christmas Memories." *AT THE BACK OF THE NORTH WIND, ATBOTNW, TAJ*, © 2011 - 2021 , 28 Nov. 2017, <https://tinyurl.com/3kbxw85t> Excellent example of an instructional article posted to the web.

Kelly, Sarah. "Specialty Baking in Germany, Austria, and Switzerland." *National & Regional Styles of Cookery*. [Proceedings: Oxford Symposium, 1981.] Edited By Alan Davidson. Pp. 148-163. Available through Google Books.

"printed, adj." *OED Online*, Oxford University Press, December 2021, [www.oed.com/view/Entry/151485](http://www.oed.com/view/Entry/151485). Accessed 6 December 2021.

Ross, Alice. "A Gingerbread Tradition." *Journal of Antiques Collectables*. December, 2000. [Previously at <http://www.journalofantiques.com/hearthdec.htm> ]

Stewart, Martha and MarthaStewart.com offer springerle and speculaas recipes. She also offers a instructions for using the molds to create cards. Martha has featured the House on the Hill molds over the years in her magazine and on her former television program. The latest article appeared in the December 2021 issue of Martha Stewart Living.

### Select Books

Featuring recipes and/or information on cookie molds. [Ok, this list of books has grown through the years and by this point is fairly comprehensive in range and number of titles. I strongly urge trying to see the older and European books using interlibrary loan. The museum catalogues are especially hard to locate.]

Brears, Peter. *All the King's Cooks. The Tudor Kitchens of King Henry VIII at Hampton Court Palace*. London: Souvenir Press, 1999. Paperback, 2011. Also on Kindle. Use of molds at the Tudor court.

Brears, Peter. *Cooking and Dining In Tudor and Early Stuart England*. London: Prospect Books, 2015. Use of molds in Tudor and Stuart England.

*The Edible Mass Medium: Traditional European cookie molds of the Seventeenth, Eighteenth, and Nineteenth Centuries*. Edited by Anneliese Harding. Cambridge, MA: Harvard University and Busch-Reisinger Museum, 1975. [Rare item. Catalogue of an exhibit of cookie molds from the 17th, 18th and 19th centuries. 28 pp.]

Feller, Linus. *Anismodel: Geschichte, Brauchtum, Symbolik : die Freude am Weiterleben einer Volkskunst*. Olten: Paradies Verlag, 1998. In German. This can be ordered from some of the shops that sell molds. Springerle Joy offered Patrice Romzick's English translation to accompany the German text.



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Grohmann, Almute. Neue Beiträge zur Modelbackkunst. [Privately published. Almute Grohmann-Sinz, 2013. Worldcat indicates: Berlin Selbstverl. 2013] [www.modelbacken.de](http://www.modelbacken.de) ISBN: 978-3-00-0422339-0.

Hansen, Hans Jürgen, et al. Kunstgeschichte des Backwerks; Geschichte und Entwicklung der Gebäckarten und ihrer Formen. Oldenburg/Hamburg: Gerhard Stalling Verlag, 1968. German work on baked items, including breads, springerle and gingerbreads.

Holzmodel aus Hohenlohe. Ed.: Barbel Frenz et al. Mahl Schwäbisch Hall, 1983.

[Worldcat indicates: Katalog zur Ausstellung Holzmodel aus Hohenlohe, 1.12.1983-31.1.1984, Hohenloher Freilandmuseum, Schwäbisch Hall-Wackershofen, Ausstellungszentrum Weidnerhof.]

Papers on carved molds. In German. Illustrated.

Horandner, Edith. Model. Geschnitzte Formen für Lebkuchen, Spekulatius und Springerle. München: Callway Verlag, 1982. [Title: "Model. Carved shapes for gingerbread, cookies and Springerle." In German. Comprehensive history of molds. Contains hundreds of photos of historical molds.]

Iaia, Sarah Kelly. Festive Baking. Holiday Classics in the Swiss, German, and Austrian Traditions. NY: Doubleday, 1988. All the traditional cookies in an English language text.

Jones, Malcolm. "Love, Death and Biscuits." In The Secret Middle Ages. Stroud, [Gloucestershire] UK: Sutton, 2004. pp 1-12. [Discusses medieval molds.]

Knittel, Elke and Rolf Mauer. Springerles-Back-Lust. Tübingen: Silberburg-Verlag, 2004, 2005.

Lahr/Schwarzwald, 2011. History with recipes. In German.

The Oxford Companion to Sugar and Sweets. Edited by Darra Goldstein. Oxford: Oxford University Press, 2015. Offers numerous articles on numerous cookies and even cookie molds. Highly recommended for background information. See my review:

<http://commonplaceboke.blogspot.com/2015/04/subtleties-oxford-companion-to-sugar.html>

Schilstra, J[ohannes] J[ouke]. Koekplanken. Bussum: Van Dishoeck, 1974. Reprint of a 1961 volume. Dutch work on carved molds or cookie boards. B/w line illustrations.

Schilstra, J. J. Prenten in hout. Speculaas-, taai- en dragantvormen in Nederland. Lochem: De Tijdstroom, 1985. More comprehensive Dutch work on molds and cookies in the Netherlands.

Shepherd, Lee. Springerle: Baking with Pastry Molds. Rockport, Texas: Gingerhaus LLC, 2021. [ISBN: 978-0-578-71030-3.] A labor of love by a distributor of springerle molds. 398 pp. Features history with photos of antique molds. With recipes. Details here: <https://www.springerlecookiemold.com/product-page/springerle-baking-with-pastry-molds-by-lee-shepherd-bkgh0001>

Watson, Anne L. Baking with Cookie Molds. Secrets and Recipes for making amazing handcrafted cookies for your Christmas, holiday, wedding, party, swap, exchange, or everyday treat. Friday Harbor, WA.: Shepard Publications, 2010. New edition in color, 2015. The first edition was inexpensive and full of recipes and great tips for baking success. Available through Amazon and also on Kindle. Described on her website here:

<http://www.annelwatson.com/books/CookieMolds.html>

<http://www.annelwatson.com/cookiemolds/index.html>

[Watson, Anne L. Cookie Molds Around the Year from 2016/2017 is the companion volume to the work above.]

Weaver, William Woys. America Eats. Forms of Edible Folk Art. New York: Harper & Row, Publishers, 1989. Includes material on carving biscuit (cookie) molds in America and funeral biscuits.

Weaver, William Woy. The Christmas Cook. Three Centuries of American Yuletide Sweets. New York: Harper & Row, Publishers, 1990. Material and photos of American cookie molds.

Widmer, Hans Peter and Cornelia Staheli. Schaffhauser Tonmodel. Kleinkunst aus der Bossierer-Werkstatt Studlin in Lohn. [Katalog zur Sonderausstellung des Museums zu Allerheiligen Schaffhausen, 5. Dezember 1999 bis 27. Februar 2000.] Schaffhausen: Museum zu Allerheiligen, 1999. In German. Museum catalogue featuring clay models or molds.

#### Websites and Images for Documentation

For those that wish to view some images online of various and historical molds for purposes of documentation, these images are online:

1475-1500.

"Gingerbread Mold with Lovers" of earthenware with leadglaze. It's dated ca. 1475-1500. German. Held by the Walters Museum in Baltimore. Or look at it through ArtStor.

<http://art.thewalters.org/detail/27099/gingerbread-mold-with-lovers/>

1508.

Woodcut. A gentleman presents either a carved mold or cookie to a table. "Geiler von Kaysersberg, Johannes / Otther, Jacob: Fragme[n]ta passionis d[omi]ni nostri Jesu Christi, [Straßburg], 1508."

<http://tinyurl.com/95bhj5j>

See Edith Horandner's volume Model. She also includes another image of a noble/king serving a large printed cookie in the book. "Holzschnitt aus geiler von kaysersbergs." It's dated 1514.

1520.

Lebküchner image. A gingerbread maker with his wares. "Hanns Buel. Gingerbread baker." [[Ger.: Lebküchner.] 1520. Amb. 279.2° Folio 11 verso (Landauer I).] Nuremberg: Stadtbibliothek Nürnberg and Germanisches Nationalmuseum, 2007-2009.

<http://www.nuernberger-hausbuecher.de/75-Amb-2-279-11-v>

1530.

Änis-Paradies offers a catalog, which lists molds dating to 1530! Replicas of the 1530 Verkündigung (Annunciation), 1570 Adam and Eve, 1570 Daniel in the lions' den, and 1550 Jacob may be purchased. Check the Anis-Paradies website to see who is vending molds in the USA.

1598.

Engraved Culinary Roller. Victoria and Albert Museum. Carved Pearwood. # 746-1904 Germany. "Four bands of ornament separated by the inscription GOT.ALEIN.DIE. ER.1.5.9.8." The bands are decorated with a variety of animals and birds. <http://collections.vam.ac.uk/item/O119391/culinary-roller-unknown/>

Artstor (an academic database of images related to the arts and architecture) includes the Walters mold listed along with some later molds.

Thomas Collection Homepage. "Cookies and Cake Boards. Wooden Molds from the 17th to 20th Centuries." 2008. An interesting but dated website devoted to molds. <http://www.cookieboard.com/>

Ken Hamilton offers a section on original molds with family connections. They date from as early as the 17th century. See [http://www.thespringerlebakery.com/ken\\_springerle\\_molds\\_originals01.html](http://www.thespringerlebakery.com/ken_springerle_molds_originals01.html)

Feller, Linus. "Empfehlenswerte Internet-Angebote/Recommended Internet Sites." has links to museums, etc. Änis-Paradies.

[http://www.springerle.com/information\\_links.html](http://www.springerle.com/information_links.html)



**In Addition:**

The website Gode Cookery offers a section titled "Goode Cookys from Gode Cookery." Part history and part shop for cookies. <http://www.godecookery.com/cookies/designs.html>

Turku Gingerbread was a blog about baking springerle, speculaas, gingerbread etc.

<http://turkugingerbread.blogspot.com/> The photos on flickr were also interesting

<http://www.flickr.com/photos/oldworldcookies/>

Lots of instructional videos are now on YouTube and websites. For instance, painting or coloring instructions can be found there.

Article Based in part on: Holloway, Johnna. "Reproduction Subtlety Molds" in Tournaments Illuminated Summer issue 2007 #163 pp 9-10

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See my blog Subtleties&Stuffe @ <http://commonplaceboke>.

*Another Note from the Chronicler: If you've made it this far, thank you so much! Our valued authors have put an amazing amount of effort into writing out their instructions and experiences for all of us to enjoy, any errors in transferring their work into the newsletter are mine, please feel free to let me know if you spot something that should be corrected!*

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