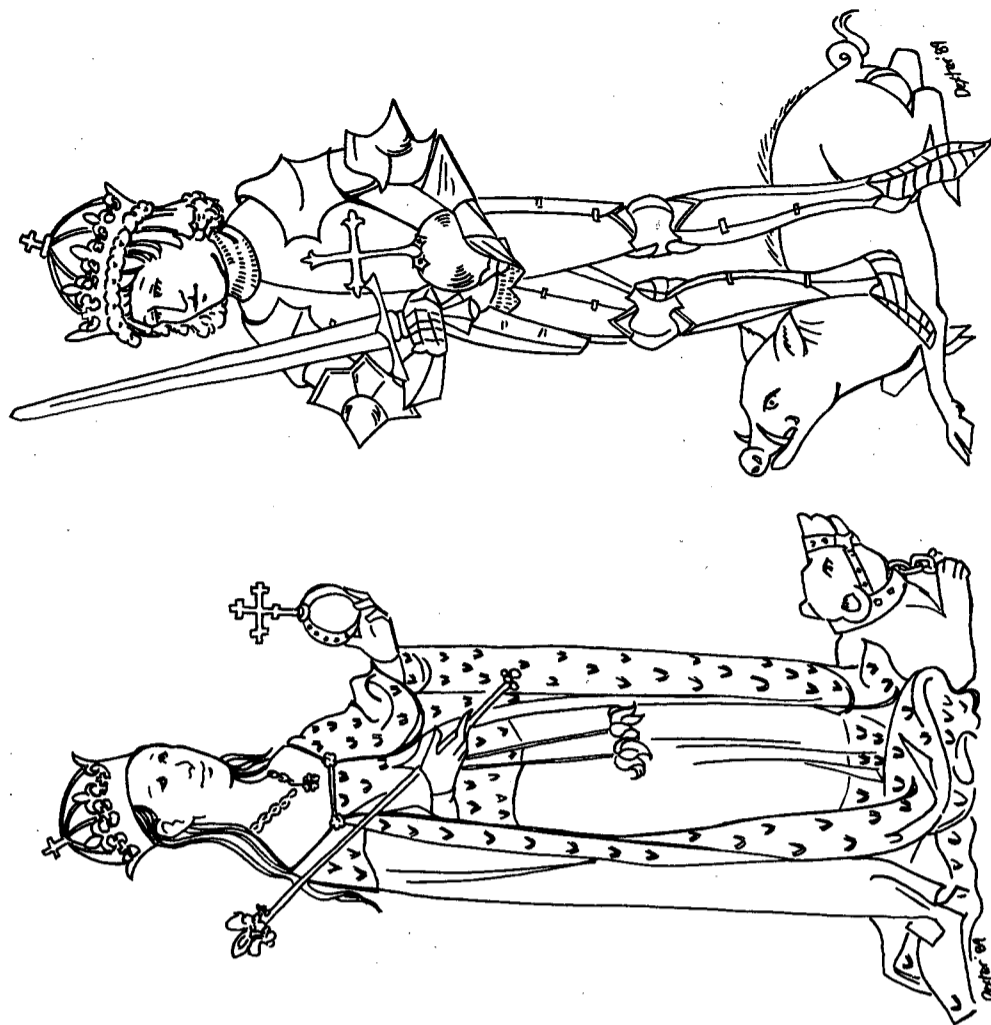


RICHARDIAN REGISTER

Volume XXIII, No.2 Summer, 1989



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RICARDIAN REGISTER

Richard III Society, Inc.
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Ricardian Post

From the Editor:

The following letters, from members on opposite sides of the country, speak for themselves, but they also illustrate something wonderful about the Society. We're NOT a group of somewhat eccentric, far-flung, solitary standard-bearers. Over and above anything else we might, as individuals, do to "promote the Cause," we're friends, sharing all the things friends customarily share. What's more, it's so easy to become involved on that more personal level! There's always someone who can put you in touch with someone else with similar Ricardian interests, and things just grow from there.

And, after you've made so many "paper friends," just think what fun it would be to actually meet them at an AGM! Take it from the Editor, whose correspondence is voluminous, NOTHING tops that! I can only hope there will be even more people to meet next October!

Judie C. Gall

To the Editor:

My reason for writing to you is twofold, and I hope this letter won't be too long to print in its entirety.

I have thoroughly enjoyed "getting involved" in the Richard III Society. I shall be the first to admit that I had some rather serious reservations about reaching out to various members (yourself included!), but I have been greeted with "open arms" and treated like "family." I have been correspon-

ding with several Ricardians all over the country for nearly a year, and I know of no better way to express my thanks than through the *Register*.

Madam Chairman, when I found the mistake (along with your horrendously spelled name) in that encyclopedia, I had no idea of getting a personal reply, or of being "enlisted to the cause." But, it was great fun, and I hope you can get it straight. I have no doubts at all!

To Marge in Federal Way: My participation in Round Robin II is a true highlight, and my gratitude for including me. I have gained more than you know.

To my favorite "Boston Brahmin:" Hon-John, you are a true delight as a friend, not just on paper. "The General" feels she has stolen some of your thunder with my erstwhile stabs at poetry, but thanks for sharing all of yourself, and NOT just words.

To Marie, the Book Lady: You were my first touchstone, and remain very special for it. May we always be friends.

To Frannie in Maryland: Although we nearly had our own personal Ambien Hill, we are now the best of friends. I can't think of anyone better to fall off Land's End with!

And last to you, Judie: A year's worth of letters has been one long-running conversation. My cut-and-run writings must do something for you. You are a delight, a treasure and a true asset to this Society. We have long ago passed the "fellow Ricardian" state to the state of real friends. I heartily antici-

*The Richard III Society is a non-profit, educational corporation.
Dues, grants, and contributions are tax-deductible to the extent allowed by law.*

*Dues are \$25.00 annually. Each additional family member is \$5.
The membership year is from October 2nd to October 1st.*

Members of the American Society are also members of the English Society. All Society publications and items for sale may be purchased either direct at the U.K. member's rate, or via the U.S. Society, when available. Papers may be borrowed from the English Librarian, but books are not sent overseas. When a U.S. member visits the U.K., all meetings, expeditions, and other activities are open, including the AGM, where U.S. members are welcome to cast a vote.

pate meeting you in person. We'll never get to sleep!

Now, to the second reason. Help! I've started a "Ricardian Family Album." I'd like for as many Ricardians out there as possible who care to, to send me a picture of themselves for my book. Just be sure to enclose a note or write on the back who you are. This will be a "personal banner" for me to carry in future years as a happy member. Don't be shy, chip in! Mail photos to me at: RFD #1, Box 3A, Baskerville, VA 23915. Thanks to all in advance.

Glenda A. Motley,
Virginia

Hello! I am a member of the Richard III Society. The Northwest Chapter is the closest Chapter for me. However, it is located in Washington State. Therefore, I am unable to attend regular meetings.

I would like to exchange letters with other members from other parts of the country. I am also interested in reading other Chapters' newsletters so that I know about other Chapters' activities. Plus, I like to read a lot of reviews.

Would you please put my name and address in the next issue of the *Register*, so that I can exchange letters with other Ricardians in other states? I would appreciate it very much. Thank you.

Rita S. Leeper
35731 Riverside Dr. S.W.
Albany, OR 97321

Ed. Note. Consider it done, Rita!

Recuperating

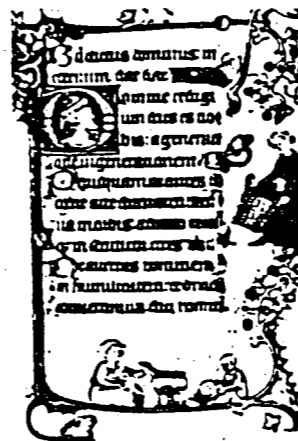
One of our most beloved, respected and valued Ricardians, Morris McGee is now recuperating at home, following surgery earlier this spring. While his illness has, of necessity, precluded Will Fletcher's return to an AGM, Morris seems to have lost none of his wit, humor, or tenacity and is determined to make a total recovery.

However, I am sure that many of you who have come to know Morris, become acquainted with his charm and shared his marvelous wit, would like to send your best wishes. Certainly such messages can do nothing but bolster his determination, not to mention cheering him along the road to recovery. His address is: 61 Birkendene Road, Caldwell, NJ 07006.

And, on a more personal note: We'll miss your presence at the AGM, Will Fletcher, but it's even more important that you concentrate on getting back to being the "real McGee" we all know and love! Take care, and Godspeed, from all of us!

"Angelic" Suggestion

As we go to press, the Chairman has supplied a reminder of how popular Ricardian Gift Certificates were as prizes at last year's AGM. They do make the ideal gift from a Chapter as well as from an individual, and additional information on donations and how you can become an "AGM Angel" can be found further on in this issue. Please read it and polish up those wings and halos and help us make AGM '89 a real winner for everyone!



The Board Chronicles

Sunday, March 3, 1989

The meeting was called to order at 1:00 p.m. by Roxane Murph. On the conference line were: Robert Doolittle, Vice-Chairman and Jacqueline Bloomquist, Secretary.

The minutes of the last meeting were read and approved.

Financial Report:

\$20,000 in the General Fund
4,000 in the Scholarship Fund
4,200 in the Endowment Fund

Unfinished Business:

- 1) There was discussion of plans for various AGMs; this year's in Cleveland and other locations.
- 2) We are still working on details for publishing *Under The Hog*.

The next meeting will be Sunday, May 7, 1989 at 1:00 p.m.

Respectfully submitted,
Jacqueline Bloomquist,
Secretary

AGM ANGELS, PLEASE!

Once again, we are calling for "AGM Angels," those souls whose generosity does so much to make the AGM exciting for all of us. Almost anything that would be of interest to a Ricardian...books, notelets, artwork, etc. would be greatly appreciated. Prize donations can be sent to Judie Gail, 5971 Belmont Ave., Cincinnati, OH 45224.

Knowing your generosity, gratitude can be expressed in advance, but, even more important, is the hope that record numbers of you will be with us in Cleveland to share all the fun of what promises to be a truly memorable AGM! The prizes will add the glitter, but only your presence can supply the warmth.

See you there!



Dining in State: a high cuisine guide

The following is the product of several conversations with the Editor who, in the process of tracking down and recording the plethora of medieval terminology encountered by the average Ricardian reader, noted that little was ever mentioned concerning diet and meals. She wondered what people actually did eat. Oddly enough, there is very little hard documentation for something as basic to society as foods and food preparation. When you consider the length of time the Middle Ages embraced, it is really rather remarkable.

Most of our information comes from several surviving cookery books and herbals. The oldest known of these is *A Fonne of Cunnie*, which dates back to 1390. It contains Richard II's favorite recipes. Another is *L'Art de Manier de Paris*, a French manuscript of the 1390s, which supposedly reveals the secrets of the great Taillevent, who was ennobled for his skills. (His tomb effigy lies fully armored, and the fess on his armorial bearings displays three cauldrons.) There are also two fifteenth-century books available in a facsimile reprint by Thomas Austin, London, 1888. This last draws heavily from the Ashmole, Harleian, and Douce manuscripts. For these books to be useful, however, one should be at home with Middle English spellings and usage. Another useful, if somewhat later, source of information is John Gerard's *Compylte Herball* or *General Historie of Plantes*, published in 1597. This particular book gives the culinary as well as medicinal use of the various herbs and plants available to the Medieval and Renaissance cook. Other information comes from such sources as estate records and accounts and, somewhat indirectly, from such sources as Dr. Brooke's *Dyetary*, a seventeenth-century treatise on the relation of foods, temperament and health. *The Closet of Sir Kenelm Digbie Revealed* (1669) is somewhat useful, as is a fifteenth-century work called *A Boke of Kervynge* by Wynkyn de Worde.

The popular concept of eating in the Middle Ages generally takes this form. The peasantry subsisted on barley gruel and munched root vegetables, when they had them. The nobility gorged on venison and swilled wine and, occasionally, nibbled on something called a sippet. Oh, yes, everything was either boiled or stuck over a fire on a stick or spit. Actually, the range and variety of foods available and their methods of preparation were quite extensive. There was a fantastic array of snacks, *hors d'oeuvres*, soups, stews, meats, fish, fowl, vegetables, salads, sauces and sweets, like custards, candies, and cheesecakes. They were fried, boiled, broiled, baked, sauteed, steamed, braised and spit-roasted. There were six grades of bread alone. Some dishes were plain and simple; others heavily spiced; still others were sauced and some were extremely

exotic.

Class distinctions were reflected by what was eaten, and by whom. The diet of the commonality was determined by several factors. (1) How liberal or tight-fisted the lord was. (2) Whether they were yeomen, villeins, or serfs. (3) Were the harvests bountiful or scant? (4) Whether or not they owned any livestock, such as pigs or chickens. Bread was the common food of everyone. The noble ate whitened bread of twice- or thrice-sifted flour. The yeoman usually ate the brown, whole-grain bread called cheat, and the serf was grateful for bread made from weed grains, bran husks and ground peas or beans. The pottages of the upper-crust contained various meats. The peasant made do with root vegetables, cabbage, crushed peas, or boiled cereal grains. If the peasant's pottage contained an occasional piece of meat, it depended upon the lord's generosity, or whether he allowed the taking of rabbit or not. Taking anything larger constituted poaching, which was punished by mutilation or death.

The lord's cheese-board was graced with brie, cheddar and ruayne cheese (cream cheese). The whey cheeses of the lower classes were so dry and hard that they had to be boiled and pounded with a mallet before they could be eaten. Eggs were plentiful in the noble household and appeared in a variety of dishes, as well as in heavy wine beverages called cawdies. A serf or villein might keep a few chickens, but eggs were precious and only appeared as main dishes.

Chickens went into the pot when they became too old to lay anymore. Because of the dominating influence of the Church on everyday life, fish was a prominent item on the table. Salmon, trout, bream, and tench came from the lord's ponds. The lower classes were usually allowed to take rough fish from the demesne streams. During the winter, fish came from the pickling brine, or appeared as stockfish, heavily salted and so hard it could be used as a hammer. Peasant seasonings were salt and, occasionally, pepper, and wild mustard. The King and his nobles consumed a vast and costly amount of the more exotic spices, like cubeb, cinnamon, ginger, gallengale, saffron, nutmeg, cloves and sandalwood powder. Except for low-grade honey, sweeteners were the province of the wealthy and powerful, especially cane sugar, which entered Europe after the first and second Crusades. A fruit like apples was common to all. So were wild berries in season. Citrus fruits, such as Seville oranges, which were available after 1280, were extremely expensive and found their way to the tables of those few who could afford them. Game birds and numerous breeds of domestic fowl, such as chickens, capons, geese, ducks, pea fowl, cranes, herons and swans were part of the diet of the royal and powerful, but were the special province of the clergy, who were not allowed by the Church to indulge too heavily in "four-footed" meats. Most of these same foods were available to the emerging, urban middle class. The prime determiner was personal income.

Class distinctions also manifest themselves in methods of food preparation. The serf had to make do with a clay pot which rested in the hearth-place, a flat hearth stone under which embers could be raked, a stirring stick, and a crude wooden bowl or two. The artisan/villein was blessed, perhaps, with an iron cauldron with lid suspended over the cookfire by a hook, a pair of iron fire-dogs supporting a spit, a ladle or two, and a few ceramic bowls. The yeoman's goodwife probably enjoyed the same amenities. The professional cook in a great household had bake ovens, fireplaces with spits for roasting, cooking stoves, ladles, cooking forks, cauldrons of various sizes, long-handled frying and braising pans, gridirons, storage bins, and large jars of expensive spices.

Cooking temperatures were regulated by how large the fire was and by how

far the food was from the flames. Baking was done in ovens where the fire was raked out after the oven was heated. The peasant baked on the hearthstone under an inverted bowl, or by coating the food with mud and placing it in the embers.

As for dinner itself, should you be fortunate enough to be Richard's guest, even a lesser guest, it would definitely register on your twentieth-century perceptions. Medieval cookery was dependent on spicing and coloring. Many dishes would be rather sweet by our standards. You would also notice an abundance of various sauces. Spicing was extremely important. Spice use was a power statement. Secondly, it covered the fact that freshness could be a real problem. Many times, spices and sauces alleviated the blandness of many winter dishes. Sauces and foods were thickened in different ways. Common thickening agents were bone marrow, wheat starch, finely minced chicken breast meat, fine bread crumbs, and almond milk. If a salad was to be presented, you would see that it also contained the flower blossoms of some of the plants which were in it, perhaps violets or elderflowers. The dressing would probably be good, old vinegar and oil. Something else that would catch your attention would be coloration. Bright yellow saffron gilding, bright greens, purples, and deep, rich reds, all to improve presentation, were used.

Here you are, in the great hall, Richard is dining in state, and dinner is about to begin. What is going to happen? What is expected of you? What is on the menu this evening? By the way, expect to be seated about three hours. There is a brief pause in the conversations going on around you. Richard and the more prominent members of his retinue have taken their places at the high table. Dinner is served. You discover that your plate is actually a slab of heavy, coarse bread. Don't start eating it. As they are collected after every course, they will be given to the poor.

First the ewerer and his men bring ewers of rose-scented water, basins and towels. Then the steward of the household sends forth the sower, or official taster, the pantler with the bread, the cellarer bearing the salt, the carver, and the butler and cupbearer with the wine.

When all is pronounced fit and proper, the food begins to arrive. On, no! What about table manners? There is so much to remember and you don't want His Majesty to think you a rude fellow if he sees you make a mistake. You must remember that as a lesser guest, seated at a lower, more junior table, you must share each course with three other people. Therefore, your hands and nails must be clean. Don't leave finger marks on the table. Be sure your mouth is empty before taking up the wine cup. Your messe-mate does not wish to share your food. Drink your soup with a minimum of noise. Don't pick your teeth with your knife, blow on your food, or wipe your lips on the table cloth. Keep both feet on the floor when reaching for the serving dish. Take portions only with your fingertips or your spoon, and be sure that the latter has been wiped clean with the cloth provided. Oh, yes. Don't leave it stuck in the messe for your neighbor to find. Don't gnaw or crack bones, or tear the meat with your teeth. That's why you have a knife. Scratching at your head is also out. Totally unacceptable are spitting, coarse language, and belching in His Majesty's presence. You also remain seated at table until he makes his departure.

Dinner opens with the bread and softened butter, then an entremet to prepare the stomach. This is followed by two long courses of various dishes, divided by the presentation of a hard sugar subtlety. There will probably be a dessert as well. You will discover that most of the fruit has been cooked in some way and that the vegetables seem a bit overdone. Medieval man was

suspicious of raw fruits and vegetables and dealt with them accordingly. The entremet for tonight is a soppet, a leek poached in white wine and served on a piece of toasted bread. Now, the first course arrives. What is being served? Green soup of almonds, roasted beef with pepper sauce, sliced breast of chicken in cinnamon sauce, baked mushroom pasties, a great pie of venison, pork and veal, baked trout in sauce galyntyne, boiled turnips with chestnuts, and sliced apples fried in ale batter. That should whet the appetite. Bread trenchers are constantly being cleared away and fresh ones brought.

With a flourish, the subtlety is presented. It is a spun and hardened sugar hunting scene. There is an interval with entertainment. Tonight, the King's fool juggles pomegranets, accompanied by the lilting of a treble recorder. Fresh trenchers appear on your table as course two arrives in procession: woodcock adorsed with saffron, a spicy compost of fall vegetables colored with sandalwood powder, a brie tart, a pie of small birds with scallions and mushrooms, loins of pork in garlic sauce, a pottage of spiced lamb, a green salad with violet blossoms, steamed peas, and fresh grapes. There is also a dessert course. After an interval, a custard of eggs, honey, almonds and cream cheese arrives at your table, along with pears baked in honey and spiced wine. The butler presents a hot spiced wine beverage called hippocras. After Richard has finished a cup of this, he rises and takes his leave. So do his principal guests. Dinner is over. Elapsed time, a little over three hours.

What was the King doing while you were feasting? In all probability, he was talking to those of immediate importance to him. Perhaps he ate a little of each dish as it was presented, just out of courtesy to his guests and servants. He probably spent a little time mentally calculating the cost.

Richard III strikes me as a man who would have preferred a simpler, plainer diet, given his interests and possible disposition. While this is not to say that he was not at home with the finer things, all of the spices, sauces, and sweets seem out of character. Instead, they seem more suited to his brother Edward's tastes. If this was the case, why all the elaborate foods and preparation? That's easy to answer. His subjects and guests, like you, expected it and demanded it. They would have been disappointed if it didn't happen. After all, he was the KING and, when on progress, he was on public display.

Thomas L. Coles,
Ohio

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4. *Food and Cooking in Medieval Britain - History and Recipes*, Maggie Black; English Heritage, Birmingham, 1985.

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Ed. Note. Tom Coles, Medieval Master Chef Extraordinaire and member of the host Chapter for AGM '89, has prepared the menu, provided the recipes and planned the order of service for our Evening at Middleham. Having sampled his expertise and been enthralled, if overstuffed, I can only encourage as many as possible to join us in Middleham's great hall on Saturday, October 7, 1989. The menu will differ from the one Tom outlined in the previous article, but you won't be disappointed and you will have enjoyed a medieval night to remember, served as would befit Richard and his memory, lavishly and amid the entertainment he would have enjoyed.



Triptych

A Trilogy of George, Duke of Clarence

PART THE FIRST

The Unchosen


Four young children. Four young sons. Four
Young eagles destined to fly.
At some point in time, their fates
Have been woven. Such a role in the
Tableau they all shall play.

The eldest is glory-bound, crown-destined
Chosen by Lachesis to be the final golden
God of Chivalry.

Beside him stands the
Youngest: an alter-ego, the dark child, cast
Forever in the realm of Brother's Keeper.
The fate to be placed on that
Path was not his to make,
Sad child of Melpomene.

The second is slain at youth's first bloom,
Crying "mercy" of the Butcher's vengeful
Hand--to no avail. Stilled forever at
Life's early promise, the fledgling untried
Gone the way of all flesh.

And then stands the changeling. The
Enigma. Bound, yet not bound. Blood shall
Fail here. The least of the four, the
Passed-by. The Unchosen.
He accepts not well his part of
Secondary; even the youngest is more
Worthy than he. He is the outcast, the
Weathercock, the White Rose besmirched.
No honor, no pride. No thought save for
Himself. Born too late to accursed
Half-life. Forced to live by accident
As one overlooked.
What glories he'd reach! What fetes he'd
Perform! What dragons he'd slay--alas, alas.
No chance shall he have, compelled to take
The crumbs instead of the loaf.
Malleable clay--pushed this way and that.
Shunned and unwanted, ill-used, corrupted



Ignored and neglected through no fault of
His own. What burdens he bears... So close,
Yet so far. Always reaching, never grasping.
The tail of the dragon, instead of the fire.
What hope is there amid those
Radiant others for the unchosen eagle
Never meant to be...

HART THE SECOND

Revelations


Two horses of war, caparisoned,
All manner of instruments of destruction;
A battle axe, a sword, a bow, a lance.
A Kingmaker. A fogged, chilled, dismal
Morning. A dreadful day to die.

The first rider turns to the other:
Old Bear and Ragged Staff. The young
Bull smiles somewhat, inside his visor.
A struggle for power has brought
Proud men to Barnet.

Many horses of war, caparisoned:
All manner of fools astride them.
Great drama to be played here today.
A single ray of sun glints
On a helmed head across a heath.
One man marks another's
Attention. He is not given to
Lengthy thought--or wisdom. He is,
Instead, a man for the hour.

"Ah, yes, My Lord Kingmaker. What
Do we here on this miserable heath?
Your cause is lost, as any yeoman
Can see. I am not the last of the
Fools, though some would call me the worst.
From whence I sit, yonder is a vanguard
With an untried youth at its point:
What he lacks in style, he'll recover
In courage. Beside him, on that hill,
Lies a divinely-inspired butcher with
But one thought this dawning: A
King already made has no use for a
Kingmaker."

His mailed hand caresses his steed's neck:
"Steady, my beauty.



Let Old Bear think."
He murmurs softly:
"Our path is different this day."

"Milord Kingmaker: Pardon to interrupt your
Reverie. I see a chance to parley
A-riding up the road. He does cut a
Jaunty figure, my little brother. If
I fail to see you betimes, I shall
Surely find you in Hell. I'm in
Need of a cup about now. Surely,
Dickon has one in his tent.
Ned shall see to your wants."

Another smile. A merry flash of
Bright blue eyes.
"My time has not come.

Yet..."

HART THE THIRD

Albatross

I cannot say I am proud of what I am.
A burden. An obstruction. Most of all,
A man without honor.

The others are different:
Glorious Ned. Brilliant Edmund.
My sainted, celebrated Father.
Even little Dickon--Ned's conscience. Ned's shadow.
Ned's brother. Never mine.

I suppose they do love me,
In their way. Bella. So beautiful.
Such a lovely, lovely girl. She loved me
So. A marriage of convenience
Resulted in a rare love-match.
Why did she have to die? Mayhap she
Lost her will to live. That can
Happen when a lady's husband is
A man without honor.

If I should take my life in
Retrospect, what should I see?
Can I atone for what I've done?
Would bitter truth help now?

I must seek Confession.
I shall summon the good Bishop.

She would not thank me to tell the



Truth. She, with all her pretensions
 To royalty. She, with her bastard brood.
 She shan't have my blood. I shan't
 Allow her that satisfaction.
 A Duke has some rights. Even,
 A man without honor.

It is the year of Our Lord and
 Saviour, 1478. With what I hold as
 Knowledge, I shan't be allowed to
 See another. I am a threat
 To her impersonation. My memory shall
 Not burn in a pretty flame.
 But, be remembered, I shall:
 As the ingrate, the unforgiven, the Absalom.
 Mainly, as: the turncoat.
 Ever the man for the opportunity. Ever,
 A man without honor.

*Glenda A. Motley,
 Virginia*



AGM SPECIAL PRIZE

Glenda Motley, talented poet, is also a nationally-known and respected ceramic artist. A native Virginian, member of Ceramic Artists Federation International, she has spent over 3 decades perfecting her ceramic skills and is an Independent Designer/Technical Field Representative. She is also immensely generous about sharing those talents with her fellow Ricardians.

We are very privileged to announce her donation of a limited edition, specially designed, ceramic knight as the Grand Prize at this year's AGM. He stands approximately 16" high. His armor is white, etched in steely-blue and grey. The plumes on his helm are palest murrey and blue. From around the bent arm holding his battle sword, a blue cape falls in graceful folds to

his feet, which rest on a dusty rose stand, a pale echo of time-faded Yorkist murrey. What a jewel to call your own! And, what generosity in support of our scholarship fund! Raffle information will be coming with the AGM brochures.

RESPONDING TO THE RICARDIAN MUSE

In recent issues there has been repeated appeals for contributions to the *Register*. Many inquiries have been received as a result of those, but, unfortunately, not much in the way of the articles that are so desperately needed. It seems that the idea of submitting something is a little intimidating. It needn't be. Yes, on rare occasions, pieces are rejected or returned to the author for revisions, but your Editor is anything but a "blue pencil maniac!" She's DESPERATE for material! Two years ago, the following was printed. It is hoped the repetition will stem some of your trepidation and, also, provide answers to some of the inquires received.

1. Where possible, feature articles, the content of which can be anything pertaining to Richard, his times, the people, places or events of the late 15th century, should not run more than 8-10, double-spaced, TYPEWRITTEN pages, including footnotes or bibliography, in their submission form.

2. Book reviews should be no longer than 1-1½ double-spaced, TYPEWRITTEN pages.

3. Chapter reports should be no more than 1 double-spaced, TYPEWRITTEN page and should not be any exact material already published in a Chapter newsletter. Nor are formal minutes acceptable, as time does not permit reworking of detailed minutes into a concise, highlighted report.

4. To assure publication in a given issue submissions should be received no later than January 15 (Spring), April 15 (Summer), July 15 (Autumn), and October 15 (Winter). Submission dates are for inclusion in the issues indicated.

There are, of course, exceptions to every rule. None of this is written in stone, but adherence to the guidelines does simplify the editorial job. I am always willing to work with a contributor on an individual basis and am open to any and all suggestions you may have. This is, after all, YOUR quarterly, and it should reflect a good cross-section of your views, not just the "pearls of wisdom" of a few stalwarts...or, of the Editor.

With that in mind, I look forward to an overflowing mailbox!

*Judie C. Gall,
 Editor*



Ricardian Reading

Joan of Arc & Richard III, Charles T. Wood, Oxford University Press, Oxford, 1988.

The stated aim of Professor Wood is to explain by historical evolution a "world that could produce both Joan of Arc and Richard III." The book reads like a doctoral dissertation (and may well have been). The thesis is nebulous and obscure; the language stuffy and dull. The points which should be made are often lost in rhetoric. The book is divided into three sections: the evolution of monarchy and Parliament in England and France; the influence of Joan; and, Richard's acquisition of power. The first two sections make little lasting impression. (Perhaps because your reviewer was so eager to reach the third part that she paid little real attention.)

Wood begins well, describing the events that followed the death of Edward IV. He demonstrates a very clear perception of the dangers that confronted Richard, and every Protector of a minor king. He also enumerates actions that reasonably indicate that Richard had no designs on the Crown for himself. The turning point, Wood believes was the very genuine plot between Hastings and the Woodvilles. Briefly then, Wood is logical, convincing and sensible. Then he spoils it all by quoting as fact the strawberry scene from Thomas More. He never gives any indication that Richard's arm was not withered, nor does he explain the military success of a man so handicapped.

From that point, Wood's intent appears to be "different" from any

viewpoint previously presented. He succeeds, and destroys his credibility in the process. He assumes that the Council, Queen Mother and, indeed, the whole Southeast distrust Richard because of Richard's actions. It does not occur to him that, since Richard avoided the Court and stayed in the North, Southerners did not know him. Furthermore, Southerners distrusted all Northerners. Wood claims that the deposition was resented because of Edward V's youth and innocence. He does not realize that it was a popular move because of the dread of upheaval during a minority reign, and the general unpopularity of the Woodville clan. He claims that the Woodville marriage was proclaimed illegal because of a commitment made by Warwick on Edward's behalf to Bona of Savoy. He blames Richard for slandering his mother, when it was George who brought up the old rumor. Stillington and Eleanor Butler are finally mentioned with *Titulus Regis*. Wood then gives the modern view of the betrothal commitment. He touches on an important fact, but fails to recognize its significance. *Titulus Regis* set the precedent for Parliament's negating a sacrament. (This is, perhaps, an indication that Richard, although a genuinely pious man, may have led England away from Rome and toward a national church.)

Wood criticizes Richard's diplomatic skills in not winning the confidence of John Morton, the Woodvilles, and the Stanleys, all of whom had their own agendas. He describes Richard as a man of limited intelligence who could only

deal with the concrete. He is convinced that Richard actually considered marrying his niece. "Only a mind as brilliantly limited as Richard III's could have devised such a scheme." Wood cites the "alarming number of people" Richard had managed to execute: Rivers, Grey, Vaughan, and Hastings. Some historians use this same fact to prove Richard's magnanimity; others use the figure to underscore the popularity of the reign.

Wood says that no one expected Edward's death to follow the deposition. On the contrary, given the historical frame of reference, what else were they to expect? He never doubts that Richard murdered the boys. He says that Buckingham revolted because Richard murdered the boys!

Wood insists that Richard called Parliament to legalize his position and that any positive legislation was Richard's attempt to curry favor. The last piece of irrationality Wood commits was in his statement that the English then, and since, regarded Henry Tudor as their "angelic deliverer."

As a historian, Professor Wood is very shortsighted in one eye, and totally blind in the other.

Dale Summers,
Texas

A House of Kings: The Official History of Westminster Abbey; ed. Canon Edward Carpenter; The John Day Co., NY, 1966; 491 pp.

Were this reviewer to choose one structure to stand out above all others as a shining example of England, she would be compelled to select Westminster Abbey. Canon Carpenter has done a thorough and commendable job presenting one of the world's true treasures in a

most clarifying light.

The history of Westminster Abbey is uniquely the story also of England and the English-speaking world. This authorized account was published in the Abbey's 900th anniversary year.

The main structure of the book entails two parts and ten sections. There is a chronological history from its earliest times to the present century.

Quite as fascinating as the general history are the special chapters on particular subjects. These include: "Coronation;" "Architecture of the Abbey;" "Music;" "The Sacristy;" and the Abbey "Constitution."

I know of no other such survey regarding the Abbey's history and its own possessions. This in itself is enough to recommend it for a second look by a dedicated Anglophile.

As a Ricardian, Richard III is dealt with more than fairly. He is shown as a good son of the Church; as a very pious and reverent man. In Chapter 6, "Abbot Islip and the Funeral of the Middle Ages," Canon Carpenter calls Richard "a child of the Renaissance," and goes on to state, given a more favorable outcome of Bosworth Field, no such violent break with Rome would have been so "cynically undertaken" as by Henry VIII and Cromwell.

There are some line drawings as well as illustrations in the book, but the illustrations and drawings are not its strong point. This is a book for the ages, as well as a place for the ages. The availability is scarce, but well worth stirring up some dust to find.

Glenda A. Motley,
Virginia

Treasures of Britain: Third Edition, published by the Automobile Association of Great Britain, 1976. Published simultaneously in the U.S. by Norton & Co., NY; 680 pp.

This volume, profusely illustrated, has a little bit of "something for everyone." Its sponsor/publisher, the Automobile Association of Great Britain, tried to give both the novice and the seasoned traveler in Britain what this reviewer would define as "the real England," not the one of the travel brochures.

The thousands of entries, not all having illustrations or line drawings, are well-documented and concise. With so much to cover, the A.A.G.B. didn't waste time on flowery rhetoric. The book includes detailed area maps, where to find specialized collections in houses, museums and galleries, a primer on how to recognize period architecture and furniture, a section on famous people (not just royalty) and, finally, a section dealing with the influence of history still seen in the England of today.

As a purely recreational reading experience, the going can be rather ponderous at times, but as a tourist's reference book (which it truly is), it can easily glean three stars.

Glenda A. Motley,
Virginia

FOR THE YOUNGER READER

Song For A Lute, Marguerite Vance, E.P. Dutton & Co., 1958

This story of Anne Neville is a juvenile novel, one of the sort

of "biographies" that used to be assigned for book reports when I was in junior high school. It's long out of print, but I've found it in two libraries, thus far, so it may be fairly common and of interest to Ricardians.

This book has just about every flaw (by today's standards) that a novel intended for young girls and written in 1958 could be expected to exhibit. To me, the worst is that there's simply never a "you are there" feeling. The book's job is to teach you just a little about a historical figure. (The author has written about such others as Elizabeth Tudor, Marie Antoinette and Patsy Jefferson.) No character stands out vividly, most are merely named shadows.

On the plus side, Richard III is treated quite kindly; actually, too kindly, since he comes off too good to be true. That's to be expected. All the other figures are painted equally white or purely black. There are no shades between, and the book's heroine could hardly be allowed to marry less than a fairy-tale prince, as a reward for all her patient suffering of her fate.

The bibliography lists Kendall's biography of Richard as a primary source, so the historical background is accurate, if unimaginative. Ms. Vance brought no insight or fresh views to her research, but it must be remembered that this, probably, was not her intention.

Overall, the book is short, quick and easy to read, with period speech used so lightly that it flavors without being obtrusive. Younger (say, pre-teen) Ricardians might enjoy it, despite its dated outlook and style. It might also serve to familiarize the novice with names and relationships of

persons in Richard's life.

Susan Dexter,
Pennsylvania

FROM THE SHELVES OF THE FICTION LIBRARY

Richard, By The Grace of God, Brenda Honeyman; Robt. Hale Ltd., 63 Old Brampton Rd., London, 1968; 255 pp.

This is a beautifully written, very moving story of Richard Plantagenet. He is presented as neither saint nor perfect knight, but simply as a man.

The story itself is fairly on-key historically with only one or two grave errors in the manner of given names (i.e., John Howard's name is inadvertently changed to "Thomas.")

What really makes this book unique is the perspective given on Richard's relationship with George. George is not cast quite as blackly in this novel as in some the reviewer has read prior to this, but he still retains most of his maddening stubbornness.

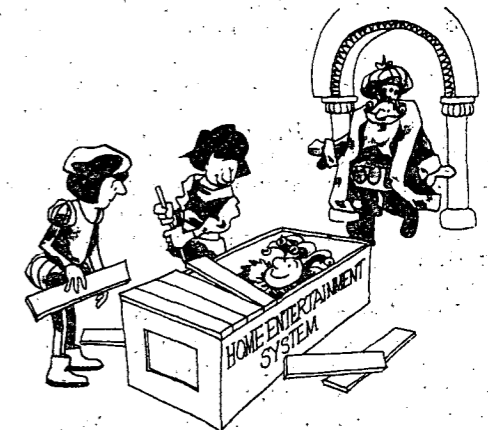
Richard himself is portrayed as an unfortunate pawn most of the time, shoved this way and that by the whims of Edward and Warwick. He finally develops into a complex, highly intelligent person with the misfortune of being trapped between two worlds: the end of the Middle Ages and the beginnings of the modern.

The book is available from the Society's Fiction Library, and well worth checking out.

Glenda A. Motley,
Virginia

RICARDIAN VIEWING

Before illness caused a temporary halt in his often pithy and always interesting flow of tidbits of information to the *Register*, Dr. Morris McGee sent along a notice of video recordings which might be of interest to his fellow Ricardians and are available through International Historic Films, Inc, P.O. Box 29035, Chicago, IL 60629. The following titles were included in the advertisement: *The Story of English*, all 9 programs as filmed for PBS; *The Sun In Splendour: The Battle of Montimera's Cross*; *Now Thrive the Announcers*, a 1987 British presentation of a "hands-on" tour of the Royal Armouries of the Tower of London; as well as numerous selections on modern England and the Royal Family, including a video of the Coronation of Elizabeth II and one of the Investiture of the Prince of Wales. Prices seem to be fairly well in line with videos offered anywhere, but this seems to be a source tailor-made for the Ricardian or for the dedicated Anglophile.





AGM '89:

Echoes from Middleham

Oyez! Oyez! Hear ye! Hear ye! His Grace, Richard Plantagenet, Duke of Gloucester, etc. sends you greetings and bids you join him in welcoming his royal brother, Edward IV, to Middleham on Saturday, October 7, 1989.

And, that's far from all that will be going on at AGM '89, this Fall in Cleveland, Ohio. From the moment you are welcomed upon arrival by members of the Ohio Chapter (easily spotted by their murrey and blue tabards) you will be swept up in a Ricardian weekend that should have you totally unaware of the present, in addition to savoring the pleasure of renewing Ricardian friendships and commencing new ones.

Time travelers, that's what we will be. Following the traditional Wine and Cheese Reception on Friday night, we will be swept gently backward. Through the various workshops we will learn how to make the mental journey via research; hear the recollections of another veteran of Barnet who has graciously agreed to fill in for Will Fletcher, who can't be with us this year; be regaled with tales of life "below stairs" in the castle as told by Tarlton, the Fool, who will also entertain us at dinner; find out what they did and didn't know, and could and couldn't do, about treating ailments and diseases in the Middle Ages; take a modern tour of medieval sites in the London-Cambridge area; and, last but far from least...attend an indictment hearing by the American Branch of the Society of none other than Sir Thomas More, who promises to be there to defend himself!

And, all that before lunch! Following luncheon, Dr. A. Compton Reeves of Ohio University (Athens) will give us insight into what inspired and touched the heart of medieval man, making him so similar, yet so unlike ourselves. The business meeting will immediately follow Dr. Reeves' presentation and, if I know our Chairman, it will be both scintillating and short! Envious as we'll all be of the grand prize winner, proudly clutching his or her magnificent ceramic knight, we can then drift off for a few hours of relaxation, visits with friends, or to make preparations for the evening's royal festivities.

Enter the shalmewes! Sound the clarions! Beat the tambour! Play the lutes and giterns and krummhorns as we gather in the anteroom of the great hall at Middleham, where we will be greeted, then properly announced as we enter the banner-decked hall, by the Master of the Hall. Prepare yourself for an evening of feasting and hilarity. The King's Fool, Tarlton, will be our Master of Revels and, along with troupes of dancers and musicians, will keep us entertained and not impolitely gawking at the notables at the high table throughout a medieval feast served in the traditional manner of several removes. The lavish, authentic menu will be fit for Middleham's regal guest and sinfully tempting to the modern appetite as well!

Surrounded as we will be by the traditions and trappings with which Richard would have been at home, we hope as many of you as possible will attend the feast in medieval attire, but costume is certainly not a requirement for attendance. Just come one, come all, and be prepared to enjoy an Evening at

Middleham as guests of the Lord of the North, the King's brother.

While there will be little time to be truly aware of modern attractions and accommodations, the exquisitely renovated Marriott should prove memorable to everyone. Within its confines are a swimming pool, intriguing gift shop, several dining rooms, one of which offers four-star gourmet dining, and many other amenities. For those of you who plan an extra day or two, the Cleveland area offers myriad attractions to the visitor, not the least of which being the Cleveland Museum of Art, with its fine medieval collection. For the sports buffs in our ranks, the Football Hall of Fame is in nearby Canton. The list is nearly endless, and early Autumn in northern Ohio is truly beautiful.

The officers and members of the Ohio Chapter, who have been planning this AGM for nearly two years now, look forward to extending a warm welcome to their fellow Ricardians and providing a milieu in which lasting friendships can be nourished and commenced. That, after all, is the true beauty of our annual gatherings. Why not make plans to join us; to raise a goblet to Richard's memory and take a trip back in time?

AGM '89 dates are Friday, October 6 through Sunday, October 8, 1989. Place: The Airport Marriott, magically transformed into Middleham. See YOU there, we hope!

Judie C. Gall



INDICTMENT UPDATE

An impressive panel of Ricardians from all over the country has now been assembled to act as our spokespersons in the upcoming indictment hearing of Sir Thomas More, late Chancellor of England and author of the erroneous, immortal *History* which has done so much to authenticate the malignant picture of Richard. Under the guidance of Panel Moderator, American Branch Chairman, Roxane Murph, they will be putting questions, based on the premises of the

Josephine Tey classic, to Sir Thomas for his rebuttal. Given his reputation as a lawyer, his answers are bound to be thought-provoking. However, so that he can be given every opportunity to prepare his defense, questions MUST be submitted well in advance of the AGM.

To do that, write as soon as possible to Dr. James A. Moore, Dept. of English & Languages, East Central University, Ada, OK 74820-6899. And, lest you think that the workshop will be filled, long before you can make your reservations, and, thence, hear your questions asked, worry no more! This workshop will be scheduled separately, so that everyone can attend...and vote on the outcome.

Scattered Standards

Middle Atlantic Chapter

The last meeting of the Middle Atlantic Chapter was on November 20, 1988. The group received a special tour of the Washington Cathedral, and then reconvened at a local Italian restaurant for dinner, socializing and a minimum of business.

As a follow-on to the tour of the Washington Cathedral, the next meeting will feature Mr. Vincent Palumbo, one of the master craftsmen from the Cathedral. Mr. Palumbo learned his art in his family's workshop in Italy, and he is the "star" of the award-winning documentary film, *The Stone Carvers*. The meeting will be Sunday, May 7, at the Avondale Apartments in Laurel, Maryland.

On Saturday, June 10, the Chapter will tour the Hillwood Museum in Washington, D.C. Hillwood was the home of Marjorie Merriweather Post, the General Foods heiress. Her collection of Russian decorative art is considered the most representative outside the U.S.S.R.

For further information, contact Carol Bessette, (703) 569-1875.

*Carol Bessette,
President*

Northwest Chapter

Last January, the Northwest Chapter visited a 13th-century European town and castle, constructed in the Children's Museum of Tacoma. We were met at the "gate" by a docent who had us trade our coats for tabards. Then she

led us down a narrow street of tradesmen's shops, outfitted with goods, to the marketplace. There the docent gave us a very interesting account of everyday life in the cities and towns, ranging from what people did for clothing (knit cloth constantly), to how the cathedrals were built. We then went into the castle's great hall, wonderfully decorated for a feast and complete with suckling pig in the modern fireplace, bread trenchers, and larks' tongue pie. After this, we went into the castle bailey where the designers had recreated a garden complete with one of those tall fountains seen in medieval manuscripts. The exhibits were so effective and the docent so well-informed that several members made immediate plans to bring their friends in for a tour. The docents' enthusiasm is so high that they have arranged special programs for weekends, such as a medieval fashion show. The exhibit continues through December, 1989.

*Margaret Nelson,
Secretary*

Ohio Chapter

The Ohio Chapter has been busy about the King's business this Winter!

Many members have been diligently working behind the scenes to bring off a fine AGM, and we hope to see many of you there. The accommodations are exceptional, and we're trying very hard to keep the costs to a minimum. For those of you who enjoy spending lots of money, there will be opportunities for that, what with sales of

Ricardian items from the Society Sales Office, a fine hotel gift shop, and a four-star gourmet restaurant in the Marriott. For those interested in seeing the Cleveland area, the Marriott is central to a variety of sightseeing and amusements.

There was a good turn-out for the April 15 meeting of the Chapter. We gathered at Cindy and Spencer, Northrup's Columbus home in the early afternoon, where we enjoyed fresh strawberries and various other treats before the meeting.

The meeting was taken up largely with plans for the AGM to be held in Cleveland, October 6-8, 1989. Things are well in-hand and the AGM should be great! The physical arrangements (the newly re-decorated Marriott), the workshops, and the medieval banquet should all be memorable. For those so inclined, we'd love it if you would come to the banquet in costume and help authenticate the theme, "An Evening at Middleham." Who knows? The King himself might be there, and you'd surely want to be recognizable to His Grace.

The rest of the meeting was given over to plans for the Ohio State University Renaissance Festival, May 6 on the OSU campus Columbus. The Ohio Chapter has been honored by being asked to stage the Coronation for an unprecedented second time in a row. Our coronation will be a combined re-enactment of the coronations of Edward IV and Elizabeth Woodville. Our King will be Dennis Howard and Gillie Lehman will be his Queen. We hope "Richard's weather" will prevail and we have another beautiful day this year.

*Sue Butts,
Secretary*

Southern California Chapter

October 11, 1987. The Chapter met for its annual Birthday Luncheon at the Rose and Crown Pub, Anaheim, CA. New Officers were elected. Karl Bobek, President; Joyce Hollins, Vice-President and Newsletter Editor; Diana Waggoner, Secretary; Barbara Hirsch, Treasurer; Melinda Burrill, Membership Chairman; Thomas Coveney, Historian/Research Officer; and Nancy Aronson, Ways and Means Chairman. The program included presentations by Naomi Sawelson-Gorse, Library Archivist on her work and by Helen Maurer on George Buck and his biography of Richard III.

October 9, 1988. The Chapter met at the King's Castle Restaurant in Burbank, CA. The Board was re-elected.

November 20, 1988. The Chapter Board met at the King's Castle Restaurant to set the schedule for the year's meetings and discuss preliminary plans and ideas for the 1991 AGM to be held in Southern California.

January 8, 1989. The Chapter met at Melinda Burrill's home in Upland, CA for its annual Twelfth Night Feast.

*Diana Waggoner,
Secretary*

Southwest Chapter

The Southwest Chapter of the Richard III Society met at 2:00 p.m. on Saturday, April 8, at the home of Roxane Murph, with 8 members in attendance. The members voted to purchase a copy of James Moore's *Richard III: An Annotated Bibliography* to donate to the Society Library, and Roxane will write to Dr. Moore to find out if they are available, and the cost.

Roxane reported that she had given two talks in February; one on Ricardian fiction to the English Speaking Union and the other on Ricardian Britain, illustrated with slides, to the Shakespeare Club. She had many requests for Society brochures and membership forms, and hopes that interest will result in new members for the Society.

The program, a fascinating slide show of English and European cathedrals, presented by Dave Poundstone, concluded the meeting. The hostess served refreshments and the meeting was adjourned.

Our next meeting will be the annual Bosworth Day dinner in August, the date and place to be determined later.

Roxane C. Murph

Again you are urged to submit quarterly Chapter reports, both because of their more timely appeal to our readers and to avoid the extensive editorial cuts that needs must be made in reports covering a lengthier period. Submission deadlines are January 15, April 15, July 15, and October 15.

Remember, this is your spot to toot your horn and share your news! Please let us hear from you!




Distribution Errors

Membership Chairman, Carole Rike, who also prints and distributes the *Register*, has received many letters mentioning receipt of the wrong issues, or the lack of receipt of either quarterly publication. If this has happened to you, please notify her at the address in the front of the *Register* and the situation will be rectified as quickly as possible.

Also, please don't forget to notify the Membership Chairman of changes of address! That also snarls the distribution process, as well as denying you access to our periodic, independent mailings. We do want to keep in touch with our members, but we need your help, at times, so that the contacts can be handled as smoothly and expeditiously as possible.

Our apologies for the mix-up in issues and our thanks for your cooperation in helping us keep the lines of Society-wide communication open.

Heraldry Quiz



This coat of arms belongs to a city closely associated with Richard III.

ANSWER TO THE LAST QUIZ:
The arms of de la Pole.

Gallimaufry

Notes from the Research Office

The Survey. Results of the 1988 Research Office Survey will be available in June (probably by the time you read this). The results will be sent free to participants who are still members of the American Branch. If you did not participate, but would like to know what your fellow members are up to, please let me know. A limited number of extra copies will be available.

Middleham Heritage Appeal. Plans to build a visitors' centre at Middleham Castle have been put on hold pending identification of private sponsors willing to contribute 10-20,000 pounds to kick off the appeal. If you qualify, please contact Susan Constantine, who has replaced Albert Swann as full-time custodian, in care of Middleham Castle, Leyburn, North Yorkshire, DL8 4QG., if not, read on.

A program on the castle, its history, its connections with Richard, and plans for its future will be available through the Research Office in mid-September. The program, which includes text, maps and photographs, as well as architectural plans for the visitors' centre, is being put together for your right trusty and well beloved Research Officer for presentation this summer at a meeting of the Northwest Chapter (sitting guinea pigs). At present, it looks like being about a half an hour long.

What are the 15th-century shoes with the long toes called? The style is called *à la poulaine*, from its resemblance to the bow of a ship. It endured, in various extremes, from the 13th century until about 1480, despite the obvious inconveniences, which included knights killed at Crécy when the pointed toes of their sollerets got twisted in their stirrups.

What restrictions on clothing applied in Richard's time? In 1483, Edward IV's Parliament forbade the wearing of cloth of gold and purple silk to all but the King and members of his family. This is the only specifically Ricardian stricture that comes to mind, though no doubt there were other laws already in effect. Does anyone else know?

Letters. I have had a terrible time with the post office in the last six months: a Ricardian friend who wrote from Australia ended up sending her letters via Carole Rike, and I have started getting things postmarked several months ago. If you have written to me and not heard back, this is probably why. I apologize and hope you will write again--or wait upon the convenience of the U.S. Snail.

*Mallory Paxton,
Research Officer*

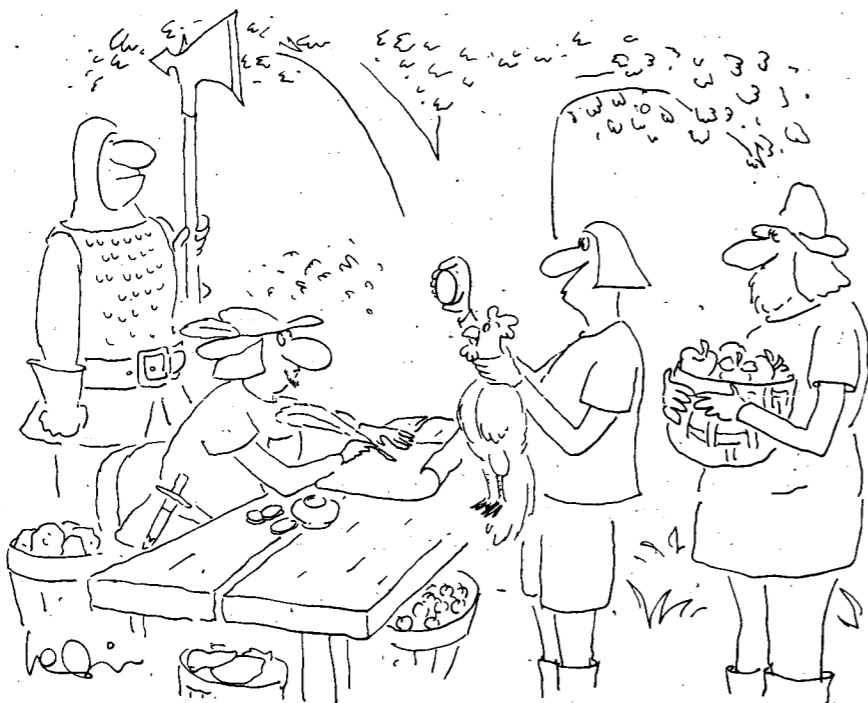
ATTENTION, RICARDIANS

In the coming weeks, CBS will decide whether to renew this series for the Fall season, and I am coordinating a letter writing campaign to keep it on the air. My experience has been that many Ricardians love this show, and I have been very gratified by the positive response I have received from so many of you with whom I have already been in contact. If you watch "Beauty and the Beast," please help me save it by writing to CBS Television City, 7800 Beverly Blvd., Los Angeles, CA 90048, Attn: Kim Le Masters, and urge the network to renew the show for the 89-90 season. If you have

friends who watch, please ask them to write, also. I believe that a strong show of public support will save this wonderful series. Even if you hear reports to the contrary, it's NOT too late to act.

If you do write, would you be kind enough to drop me a note and let me know that you did so? I am trying to track the number of letters being generated. And, if you have comments or suggestions, I'd love to hear from you.

Pamela Gannett
1059 Nonwood Ave.
Oakland, CA 94610



"The chicken is for this year's taxes. The egg is my estimated for next year."

ANNOUNCING

THE RICHARD III SOCIETY MONOGRAPH SERIES

The Richard III Society will publish as series of monographs authored by members of the society. The series will produce at least one monograph annually, subject to receiving suitable manuscripts.

The Monograph Publications Committee solicits original scholarship on topics focussing upon fifteenth-century English history, particularly that concerned with King Richard III and Yorkist regimes. Manuscripts should contain very little, if any, previously published content. Editions and translations will not be accepted, nor will works under consideration by other publishers.

Manuscripts must be typewritten in English, at least 25,000 words and no more than 50,000 words in length. Authors should request instructions from the Monograph Committee regarding content and manuscript preparations, since all submissions must meet specific standards before they will be evaluated. Manuscript format should adhere to the Chicago Manual of Style, 13th Edition (1982).

Any member of the Richard III Society, Inc., may submit a manuscript for consideration. The work will be evaluated solely on the basis of its quality of content and style. Desirable elements include a clearly defined thesis on a topic of significance, a command of primary and secondary sources, and a mature writing style.

Inquiries and submissions should be directed to:

Dr. James A. Moore
Chairman, Monograph Committee
Richard III Society, Inc.
East Central University
Ada, Oklahoma 74820