

# Herbcraft and Apothecary

## Category Rules

This category encompasses all useful, pleasant, and comfortable preparations of herbs designed to comfort and cure. There are four broad subcategories which will be judged:

- Culinary: teas, seasonings, herb candies, preserves, etc.
- Comfort and cosmetic: perfume, soaps, lotions, green salves, etc.
- Ornamental: dye stuffs, potpourri, pomanders, rose beads, etc.
- Tinctures and distillates.

Herbal preparations that are NOT eligible for entry include those used for magical, religious, or poisonous purposes, as well as those considered “hard medicine” (i.e., a poultice specifically recommended for curing boils, tinctures prescribed to prevent plague, etc.). Folk remedies or nutritious concoctions like drinks made for laboring mothers are still acceptable because they are meant as nutrition more than a treatment for pain.

**Any herbs and spices used in the entry must be listed in the documentation with their Latin botanical names and must be in compliance with the Prohibited and Restricted Herbs list.** This includes any item intended for ingestion and/or skin absorption. Points will not be deducted for substituting an ingredient for an item on this list as long as the substitution is noted in the documentation.

## Research and Documentation (Score: 0-4 points)

- 0 No documentation provided with entry. Face-to-face judging adds very little information.
- 1 Minimal information is provided for time, place and style. Face-to-face judging adds some background information.
- 2 As in #1, generalized sources are given with no emphasis on primary and/or scholarly resources. In face-to-face judging, no further understanding of the resources is evident. Materials and methods of construction of the entry are described.
- 3 As in #2, there is a good balance of resources: primary and/or scholarly sources well supported by other resources. Documentation and/or face-to-face judging provides well developed discussion of research. Materials and methods of construction are described and the reasons for the choices made are discussed.
- 4 As in #3, in-depth and extensive documentation provides a good balance of resources, emphasizing primary (if available) and/or scholarly resources backed up with a significant selection of other resources. Documentation and/or face-to-face judging provide a good explanation of original research and experimentation related to the research. Face-to-face judging indicates a keen grasp of the research and the entrant can discuss it easily with active engagement. Appendices included in documentation (if any) help provide further pertinent information to subject and time period.

## Materials and Methods (Score: 0-4 points)

- 0 Entry is completely modern with no relationship to period elements or practices.

- 1 Use of modern materials and methods to produce an item that would not be accepted in period but either bears some relationship to an authentic work or might be useful within SCA culture.
- 2 Use of **both** modern materials and methods to produce a work that looks, feels, or tastes authentic to the intended time period or culture.
- 3 Use of **either** modern materials **or** methods to produce a work that looks, feels or tastes authentic to the intended time period or culture without explanation of any substituted materials.
- 4 Use of totally authentic materials and methods (hand-prepared materials, etc.) to produce a work that looks, feels, or tastes authentic to the intended time period or culture. Any substitutions and the period materials/methods are thoroughly explained. Substitutions of modern components and embellishment materials which are no longer readily available will not be penalized so long as an effort has been made to substitute materials with a close appearance to the original. For example, the entrant may combine elements from several original contemporary recipes to create a new dish, provided that the documentation and research supports the final product.

**Scope** (Score: 0-6 points for each bullet item)

Rank the **ambition**, not the success, of the entry for each of the following elements.

- Acquisition of ingredients: commercially prepared, homegrown, foraged.
- Preparation: steps involved, complexity of recipe.
- Authenticity: extent to ensure authenticity of techniques used.

**Skill** (Score: 0-6 points for each bullet item)

How well is the entry made? Rank the **success** of the entry for each of the following elements.

- Selection of the most appropriate ingredients of the highest quality.
- Care in processing: properly drying herbs, combining ingredients, careful straining.
- Balance: harmony of ingredients.
- Construction: Does the finished product appear to be well done? Does the entry have a pleasant texture, taste (if applicable), and aroma? Is the container appropriately functional?

**Ingenuity** (Score: 0-4 points)

Judge the ingenuity of the entry. Was the entrant resourceful and inventive in the approach to creating their entry? Does the entry reflect the entrant's vision of period context? Is original thought, contemplation, interpretation, and vision evident according to the entrant's period?

**Judge's Observation** (Score: 0-6 points)

Rank the entry as a whole. How well do all the separately judged parts fit together? The entry's overall effect is judged in this section. This is the only section of the criteria where the judges may allow their personality, private opinions, and personal preferences to influence scoring.