

# Oldentales



Kingdom of Trimaris

## Summer Arts and Sciences Faire

~~ July 13th—15th ~~

~~ Camp Weeki Wachi - 7360 Shoal Line Blvd - Weeki Wachi, FL 34607 ~~

**Autocrat:**

**HL Ilyse Lochmaben** (mka Ilyse Gruber)  
141 Santiago St.  
Royal Palm Beach, FL 33411  
561-758-9398 (plz no calls after 10 pm)  
hldyilyse@cs.com

**Reservation Steward:**

**Ldy Finguala inghean Alister** (mka Susan Gibeault)  
56 Cuyahoga Rd.  
Lake Worth, FL 33467  
561-847-1758 (plz no calls after 10 pm)  
sca\_sinistersnail@yahoo.com

**For Advance Reservations:**

- Include full mundane contact information
- Send check or money order (NO cash)
- Write Driver's License number on checks
- Include photocopy proof of membership
- Cabin space is first come, first served
- Merchants may set up at 2 pm Friday

**PRICES:**

**Make checks payable to SCA dba Kingdom of Trimaris**  
Daytrip \$12, One Night: \$17, Two Nights: \$22  
(Non-Members, please add \$6)  
Feast: \$8 (limited to 50)

**Feastcrat:**

**Ldy Yrsa Thunarsdoiter** (mka Sheri Nichols)  
561-339-6734 (plz no calls after 10 pm)  
hapyspirit@aol.com

**Co-Feastcrat:**

**Baroness Damara Narissa** (mka Diane Jain)  
772-878-7309 (plz no calls after 10 pm)  
mdamaran@bellsouth.net

**Minister of Arts and Sciences:**

**Mistress Gianetta di Remigio Welser**  
352-481-4341  
gianettaremigio@yahoo.com

- Site opens at 4 pm Friday
- Registration closes at 2 pm Saturday
- Site closes at 11 am Sunday

**This is a DRY site; please respect our host's wishes**

\*(Alcoholic Art/Sci competition entries are allowed, however; contact the Autocrat for details)

- No animals permitted on the site other than assistance animals

No family will be charged more than 3 full adult fares; children 12 and under are free.



JUNE 2007  
A.S.XLII

**INSIDE THIS ISSUE:**

Summer Art/Sci	1
Cool Armor Research	2
Hunterian Psalter	2
Cook's Corner	3
Oldenfeld Directory	4
Officers/Activities	6

**UPCOMING EVENTS**

- June 30: Res Militia (Marcaster)
- July 6-8: Trimarian Olympics (Amurgorod)
- July 13-15: Summer Art/Sci (Kingdom/Sea March)
- July 27-Aug. 12: **Penssic War XXXVI** (Aethelmarc)
- Aug. 10-12: Penssic Pity Party (Wyvernwoode)

This is the June 2007 issue of Oldentales, a publication of the Barony of Oldenfeld, which is a branch of the Society of Creative Anachronism, Inc. (SCA, Inc.). Oldentales is published as a service to the SCA's membership and is available from Marc R. Chin (email: drumrb0y@comcast.net). This newsletter is not a corporate publication of SCA, Inc. and does not delineate SCA, Inc. policies.

## In Search of 'Shan Wen Kia'

In October of 2002, an essay on armor construction was posted in the [www.armorarchive.org](http://www.armorarchive.org) essays section; a conversation on the unique design of this type of Chinese officer's armor—that dates from at least the Tang (618-907) through the Ming (1368-1644) dynasties - ensued and eventually concluded that November.

The author is a society member known as Sun Lu-shan; he maintains a website of his research and had updated it as late as mid-2003, although no new updates have been dated on the site since.

I came across this essay and pondered the question of why this type of armor called 'shan wen kia' (or, little mountains) had not been further discussed or tested since the last post on the original thread in 2002...

This Chinese interpretation of scale armor is composed of a series of plates, each in the shape of a three-pronged star; these plates were arrayed diagonally, so that the tip of each prong was overlapped underneath the center of the plate to the lower left and right of it, creating a field of three-dimensional, triangular peaks that created the illusion of a mountain range—thus the name "Mountain Pattern" (or, "shan wen kia" - "little mountains", in Chinese).



This array would produce panels of interlocked plates that had the flexibility of lamellar or scale armor, with the rigidity of plate when struck.

The three-dimensional shaping of the individual plates added strength to them that was not present in European scale armor.

While the original period plates in this suit of armor were likely to be forged iron and thus extremely heavy, a modern replication of this scale pattern, using a lighter metal or even leather, may yield interesting results.

I've contacted Sun Lu-shan to continue this research; I hope that the project bears fruit and that 'Shan wen kia' will rise to see battle once more.

- Reference: "Construction of Chinese mountain pattern armor", by Daniel Sloan (ska Sun Lu-shan)

- Link:

[www.armorarchive.org/essays/Shanwenkia.pdf](http://www.armorarchive.org/essays/Shanwenkia.pdf)



## The Hunterian Psalter Online

*Reposted from the Oldenfeld Yahoo Group, with the Author's permission:*

For those interested:

<http://special.lib.gla.ac.uk/exhibns/month/may2007.html>



*Editor's Note:*

I took a look at this site—it ROCKS.

Miklos

We're on the Web:  
[www.oldenfeld.net](http://www.oldenfeld.net)

## Cook's Corner: Catalan Sausage and Mustard

### Catalan Sausage

Serving Size : 8

Categories : Spanish

Ingredients:

1/2lb bone-in Boston Butt pork roast  
 8 tsp Kosher salt -- 1 tsp per lb of meat  
 8 tsp Black pepper -- coarse to medium ground, 1 tsp per pound of meat  
 24 Tbsp water -- 3 Tbsp per lb of meat

De-bone the pork shoulder and weigh the meat. Cut the meat into approximately 1-inch cubes, spread it in a single layer on a tray, and place it in the freezer until it just starts to freeze. The meat will grind better if it is par-frozen - almost frozen without being frozen. While the meat is chilling, set up the meat grinder and mix the seasonings.

The water acts as a carrier for the salt and pepper, evenly distributing the spices throughout the meat. You will need 3 tablespoons of water, 1 teaspoon of salt and 1 teaspoon of pepper for each pound of meat. Add the salt to the water and stir until completely dissolved. Add the pepper and set the mixture aside.

Set up the grinder with the largest grinder plate you have, preferably a 1/2 inch plate. When the meat is par-frozen, run it through the grinder. Place the ground meat in a large bowl.

Pour the spices and water over the ground meat and thoroughly mix it in with your hands.

Switch to the 3/16 inch plate and run the seasoned meat through the grinder again.

The sausage is ready to use immediately, but it will develop additional flavor if refrigerated overnight before cooking. Form the sausage into ball, patties or logs, and fry or grill.

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### Catalan Mustard

Serving Size : 6

Categories : Spanish

Ingredients:

1/4 cup yellow mustard seed  
 1/2 cup chicken broth -- room temperature  
 1 tablespoon honey or turbinado sugar -- or to taste

Grind the mustard seed in a large mortar, spice grinder, or coffee grinder. Pass it through a course sieve and then a fine sieve. Re-grind whatever will not pass through the coarse sieve. Then mix the fine powder and the coarse powder together; you should have about 6 tablespoons. The ground mustard will be coarse and fluffier than fine mustard flour.

Put the ground mustard in a small mixing bowl and stir in 6 tablespoons of the cool chicken broth. Let it stand for a few minutes and stir again.



It if seems too thick, add more broth, a little at a time, until it has a good consistency. Stir in the honey or sugar.

The mustard can be prepared ahead and refrigerated until serving time, but it will have the most intense flavor between 10 and 20 minutes after it is mixed.

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Recipes By :  
 W. Thomas McDonald and  
 Cynara McDonald

Source:  
 "Recipes from Banquet dels Quatre Barres, 2nd. ed"  
 Copyright:  
 "2004"

## Oldenfeld Baronial Officers

Coronets:  
Baron Cedric and Baroness  
Genvieve

Seneschal: THL Grainne ni  
Aileen O'Cearbhaille

Chamberlain: HRH Sir  
Ardion Dochessford

Chronicler: Ld Miklos Vizjec

Constable: Ld Miklos Vizjec

Exchequer: HL Theadora  
Perplexa

Fencing Marshall: Lachlan  
MacPherson

Herald: Lady Isabella Julietta  
Diego y Vega

Historian: Arnora

Librarian: Deredere ingen  
Donnchaid meic Cormaic

Heavy Weapons Marshall:  
Talon

Minister of Arts and  
Sciences: Lady Etain ingen  
Cathail

Webminister: Lady Etain  
ingen Cathail

Minister of Children: HL  
Simon Maurus

Archery Marshall,  
Chirurgion,  
Hospitalier:  
*Vacant!*

***Serve your Barony!***

## The Oldenfeld Baronial Directory Returns!

Oyez!

I have begun compiling, editing  
and re-typing the Oldenfeld  
Baronial Directory.



What will be published:

- Mundane Name
- Society Name
- Society membership number  
(if any)
- Address (optional)
- Phone number(s)
- Email address (if applicable)
- Birthday (so we know when to  
plan the party!)

I would like to include all current  
residents of the Barony and not  
miss a single person, since each of  
you is so important to the success  
of the Barony!

Please send your information to:

sun204@hotmail.com



### *Barony Activities*

The Barony of Oldenfeld holds business meetings on the first and third  
Thursdays of each month; these meetings are held at the:

**Palmer Monroe Community Center:  
1900 Jackson Bluff Rd. - Tallahassee, FL 32304 - (850) 891-3958**

We have fighter practices (rattan, rapier and combat archery) on  
Sundays at 11 AM on the FSU campus Landis Green, in front of the  
Library.

We have dance practice on Monday and Wednesday starting at  
6:30 at Meyers Park, near Apalachee Parkway, along with an unofficial  
rapier practice.

On the first and third Tuesdays from 6:30 - 9:30 PM are shop  
nights at the home of Ed & Michelle Costello.; their home phone number  
is 878-7565. Shop night is a chance for everyone to work on projects  
like armor and sewing together.

When there is no shop night, we have music practice (vocal and  
instrumental) on Tuesdays, at the home of David & Mary Stevenson  
(850-893-2462).