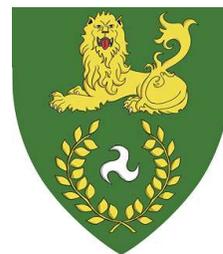


Oldentales

The Barony of Oldenfeld's Official Newsletter

May 2020



Upcoming Events:

NONE!



The SCA in Trimaris is suspended due to the pandemic of Covid-19. Until the restrictions of gatherings have been removed, until the social distancing guidelines have been removed, until the medical authorities and government agencies say we can gather, we are suspended from in person SCA official operations, so sayeth our current Kingdom Senenshal, Sir Theron Andronikos.

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Coronets' Message

Greetings unto Our hopefully hale and healthy populace! We truly hope this missive finds you and your family well. As we all know, we belong to an organization that promises to celebrate the best parts of medieval society, while leaving the worst parts in the past. Now, the whole world has been plunged into plague, one of those very “worst parts” that we hoped to leave behind. The COVID-19 pandemic has fundamentally changed not just our hobby, but our lives—probably forever. For most of us, it has now been almost two months since we last attended an SCA event or meeting, went out to eat at a restaurant or saw a movie at the theater, gathered with our friends, shopped at a “non-essential” retail store, or even went grocery shopping without taking extra precautions that would have seemed absurd in the not-so-distant past. Some of us now work from our living rooms and dining tables, some of us still head to essential jobs every day, and some of us have faced drastic cuts or layoffs. The world has changed. No one can definitively say when it will be “safe” again, but as our various government authorities try to navigate the process to reopen, we will likely soon be facing similar questions within our Society. While no official decisions have been made, the SCA and all branch chapters are still prohibited from holding official in-person meetings, events, or practices. We urge you all to use common sense in your own decisions to hold private gatherings or household practices, as We do not wish to see harm befall anyone.

We are truly sorry to have missed hosting Oldenfeld's Anniversary this year, as it deprived the populace from gathering to celebrate the Barony's 15th anniversary, the SCA's 55th anniversary, and Lorenz and Katharina's wedding. It also would have been Our last Anniversary event as Baron and Baroness, as We will be stepping down and passing this great honor to our successors next year. As We enter this final year, We look forward to beginning the nomination process, tentatively scheduled to begin at Curia. The officers have started discussions for Curia, which is not yet scheduled but typically held in the summer, so please look for information on dates and format preferences on social media. Because we are not holding regular meetings, and the nomination process is very important, there may also be mailed information sent out to Baronial members to ensure everyone is aware of upcoming dates for the nomination and polling process. We value communication and want to do everything We can to ensure that the process is as open and transparent as possible in these unprecedented times.

Forming any concrete plans is impossible at this time, but We look forward to seeing you all again! We encourage everyone to remain hopeful, stay safe, and be kind. As a reminder, many people are trying to cope with a great deal of financial, health, and familial stress. People are frightened. Tempers may be short. We ask everyone to keep this in mind when interacting with one another, especially on social media where tone can so easily be misread. Take care of yourselves, and take care of one another!

Charles and Aurelia, Baron Baroness



Seneschal Message

Unto the Populace of the Barony of Oldenfeld do I bring greetings;

This year so far has been, in a manner of speaking, relentless.

We indeed are living through interesting times, but it is a buoy and a rock to have friends, a hobby that can be useful at times, and technology to rely on! Whether we're catching up on yard work, sewing, baking, cooking, gardening, building, or just enjoying not having to commute, SCAdians are weathering the limitations on movement better than most, I would wager.

I want everyone to know that if there is anyone in our group that has begun to face food scarcity, hardship due to a loss of work, or any crisis related to the stay-at-home order, please contact me privately and we will help if we can.

The weather has been very nice, so catch up on all of your yard work and home projects, bake, cook, fix, and art!

We'll share our Dream again soon.

Hail Oldenfeld!
Master Miklos

P.S.- It is time again that the process for selecting Heirs to their Excellencies begin, for the fifth time, in the Barony of Oldenfeld. The Baron & Baroness serve a 4-year term, at the pleasure of Their Majesties, with the tenure beginning at Oldenfeld Anniversary 2021 and running through May 2025.

The nomination process is now open.



As per SCA Corpora, Trimaris Kingdom Law, and the Oldenfeld Bylaws, you may nominate a couple who will serve together as one entity; they are not required to be married, involved, or even cohabitants, but they must and will serve the Barony together. As of the time of the Crown polls the Barony to determine the Heirs, **all nominated candidates must have a current paid membership** and have their residential address (by zip code of their membership) in Leon, Jefferson, or Wakulla counties.

You may nominate a couple by sending their names via email to:
seneschal@oldenfeld.org

(Getting nominees' consent to do so is a definite plus!)

Nominations will close on Wednesday, June 17th.

If you cannot email for whatever reason, please contact the Seneschal (Marc Chin) for any needed special accommodations.



Populace Activity

ie...What have you been doing lately?

Due to the Stay-at-Home order issued by the current State of Florida Governor, a few of our members have been trying new things. If YOU would like to add to this section of Oldentales, please feel free to contact me. I would LOVE to share what you have been up to!

Here are two bread different recipes from members of our Populace. The first one is from Mistress Philomena:

Philomena's Easy 1 Hour Bread

Ingredients:

- 1 1/2 cups warm water (not too warm! just above room temp)
- 1 Tbsp honey or sugar
- 1 Tbsp active dry yeast
- 1 1/2 tsp salt
- 3 1/2 - 4 1/2 cups all purpose flour

Instructions:

1. Combine water, honey (or sugar) and yeast in stand mixer bowl
2. Let sit about 5 minutes, or until foamy
3. Using dough hook mix in flour and salt until dough is not sticky to the touch. (Start with 3 1/2 cups, adding 1/2 a cup of flour at a time. If needed, add small amounts until proper consistency is reached). This usually takes about 5 minutes of mixing.
4. Scoop dough out of bowl and onto baking sheet or baking stone, forming into a longish loaf
5. Cover loaf with a clean towel and let sit for about 20 minutes while you preheat oven to 400 degrees
6. Using sharp knife, cut 3 or 4 shallow slits in top of loaf
7. Bake at 400 for 18-20 minutes or until golden brown
8. Optional: brush top of loaf with butter before slicing



.....and here's the second bread recipe from Master Miklos:

Jamaican Coco Bread Recipe

Prep Time: 40 mins **Cook Time:** 20 mins **Total Time:** 1 hour **Yield:** 10

Dry Ingredients:

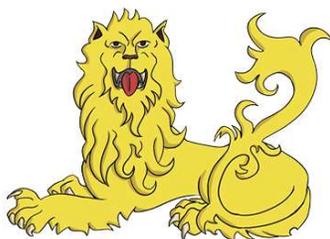
- 3 ½ cups all-purpose flour
- ¼ cup sugar
- 2 packs active dry yeast or 4 ½ teaspoons
- 1 ½ teaspoons kosher salt

Wet Ingredients:

- 1 ½ cups milk, warmed (not more than 120° F)
- ¼ cup water, warmed (not more than 120°F)
- 2 tbs softened butter (at room temp) plus more for brushing
- 2 tbs coconut oil

Instructions:

1. Preheat oven to 350°F. Mix dry ingredients in a stand mixer with the hook attachment. Add butter, coconut oil, milk and water. Mix at low for 5 minutes. Dough should be a ball that can be removed from the bowl.
2. Transfer dough to a lightly floured surface. Cut into 10 equal pieces and roll each piece into a ball. Allow balls to sit for 10 minutes.
3. Place a small bowl of softened butter (about 3 tablespoons) and a pastry brush on your work surface. Using a rolling pin, roll each ball flat (about 7 inches diameter and 1/4-1/8 inch thick). Rub a thin layer of softened butter over the surface of each piece of dough, using a brush or your fingers. Fold dough in half. Rub a layer of butter over the top surface. Fold again. Place onto a lightly greased jellyroll pan. Repeat with remaining pieces.
4. When all the balls are rolled, buttered, shaped and on the pan, let them sit for 10 minutes. After a ten minute rise, use the tips of your fingers to make four light impressions in each triangle of bread. It keeps the bread from puffing up too much in the oven.
5. Bake them in the center of the preheated oven for 15-20 mins, until they are lightly browned. Remove from the oven and brush the rolls with a bit more butter. Serve warm or allow to cool and store in an airtight container for a day or two. (They are best served fresh)



Business Meeting Information

Our business meetings have been changed from in-person meetings to online ZOOM meetings. Please check the Face Book Oldenfeld Populace page for current information on how to attend these meetings, as the credentials change each time.

Fighter Practice Information

Due to the current state of affairs, the Oldenfeld Official Practice has been canceled until further notice. However, there are several You Tube channels available for your viewing pleasure. There is an ongoing 100 Day Pell Challenge 2.0 which can be achieved in your own home. If interested, please feel free to contact our Senenshal for details.



Baronial Officers

Baron:	Baron Charles Ashton
Baroness:	Baroness Aurelia Cassia, OP
Seneschal:	Master Miklos von Baeker
Exchequer:	Lord Bastion of Oldenfeld
Herald:	Aine of Oldenfeld
Minister of Arts and Science:	Duke Ardien Dochesefford known as the Irontower
Heavy Weapons Marshal:	Sir Solen Trianezov
Rapier Marshal:	THL Nicolo di Leone
Chatelaine:	THL Elizabeth Na Darach
Baronial Ranger:	THL Kolbrandr Haukr
Chronicler:	Baroness Marie le Mains
Historian:	- vacant -
Chamberlain:	Duke Ardien Dochesefford known as the Irontower
Constable:	THL William Ulf
Minister of Children:	Lady Anneke the Small
Web Minister:	Mistress Philomena Wensley

Please see our website: <http://www.oldenfeld.org> for more information.

