

Oldentales



Oldenfeld's Yule

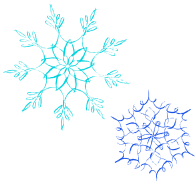
A Toys for Tots event sponsored by the children of Oldenfeld for the children of the Big Bend area. Each position on the event staff will be stewarded and/or shadowed by a child in the group, come see what they can do.



DECEMBER 2009
A.S.XLIII

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December 11-13, 2009
YMCA Camp Indian Springs
2387 Bloxham Cut-Off Road, Crawfordville, FL 32327
Site Opens at 5 PM and closes Sunday at 11 AM

EVENT STEWARD:

Count Ardion Dochesefford
Norman A. Doxford
850-514-1778 (Before 9 PM Eastern)
sir.ardion@gmail.com

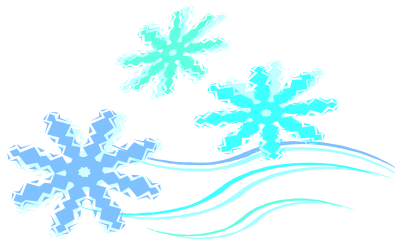
FEAST STEWARDS:

Baroness Adsiltia filia Honorii
Adsiltia Pieran
850-681-2660 (Before 9 PM Eastern)
adsiltia@embarqmail.com

Children Cooks: **Lady Jasmine & Mathew Chin**

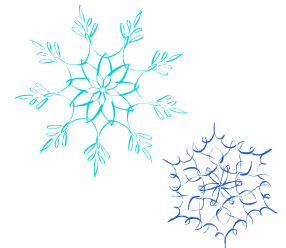
RESERVATION STEWARD:

Lady Catherine the Cross
mka Denise Boheler
(850) 591-9343 (Before 11 pm EST)



EQUESTRIAN STEWARD:

Lady Eadaoin Echluath
Trish Amador
352-302-5406
knightlady411@yahoo.com

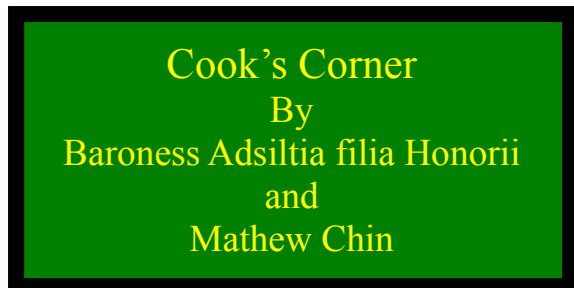


Event Fees:

Daytrip or 1 Night \$18.00 - 2 Nights \$28.00 - Non-Members Add \$ 3.00 Feast \$10.00 Horses: \$10.00 per head (for a stall add \$10, limited to 13 stalls)
Make checks payable to: "SCA, Inc. – Oldenfeld"
No family will be charged more than 3 full adult fares. Children 12 and under are free. Limited cabin space available on first-come basis. No pets, but service animals welcome.

Bring a Toy for Tots and get \$3.00 off!

This is the December 2009 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 Denise Chin (email: sun204@hotmail.com). This newsletter is not a corporate publication of SCA, Inc. and does not delineate SCA, Inc. policies.



Scrambled Eggs and Apples

Recipe By :D. Eleanor Scully and Terence Scully with illuminations by
 J.David Scully
 Serving Size : 4 Preparation Time :0:00
 Categories : French

Amount Measure Ingredient -- Preparation Method

 5 apples -- 4-6 firm
 3 tablespoons butter -- 3-4 tablespoons plus additional
 6 eggs
 6 slices bread or toast
 2 teaspoons fine spice powder
 6 threads saffron

Peel, core, and slice apples. In a small pot, add water to cove. Parboil for 2-3 minutes. Drain.

In a large frying pan, melt the butter and fry the apples until golden. Remove and keep warm.

Beat eggs lightly. Add more butter to pan if necessary. Pour in eggs. Cook and stir eggs, folding in apple slices while cooking. Do not over cook.

Spoon eggs onto slices of bread or toast. Sprinkle with spice powder and garnish with saffron threads.

Cooking variation: The dish may also be cooked in a double boiler. melt the butter in the top of a double boiler. Combine the lightly beaten eggs and the fried apples. Cook, covered. Follow the same serving directions as above.

Source:

"Early French Cookery: Sources, History, Original Recipes and Modern Adaptations"

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A note from our Seneschal:
Master Simon Maurus
“The Argent Quill”

Waiting for the Return of the Sun
By Baron Simon Maurus, OP

Yule is the event in which we celebrate the coming return of the Sun. It occurs to me that at this particular time, many of us are eagerly awaiting the return of a different sort of Sun: prosperity. This is not so different from the people in the period we try so hard to recreate.

Prosperity has been measured throughout history by the bounty of the land and of the work of the human hand. The promise of the Sun's return meant that people could once again thrive and flourish on nature's generosity. The times in which we now find ourselves are ones in which the Sun's return is a bit more unsure. Each of us knows a family member or friend whose bounty is all but gone, and of no fault of their own. It is at these times that those of us who are still able can put our excess stores and provisions to the best of use. I would like to think that should the Sun be a little late in its return, that our community would find it right and good to look out for the least of its own.

Oldenfeld is a strong, proud community, a family, and for this I daily give great thanks. May the Sun be quick to call you to labor, and may you find your stores overflowing. May your rivers teem with life and your hearths fill your homes with warmth. May your children grow fiercely into their father's names, and so into their mother's wisdom.

On to another year!

-Simon



We're on the Web:
<http://oldenfeld.net>

OUR NEW WEBSITE!!!



Barony of Oldenfeld

THE "LAND OF BIG FUN" WELCOMES YOU!



ABOUT OLDENFELD | **THINGS TO GO TO** | **OUR NEXT EVENT** | **PEOPLE IN CHARGE** | **COMMUNICATE** | **LEGAL STUFF**

- My account
- View Barter Requests
- Recommend
- Create News Item
- Member list
- Messages
- My blog
- Log out

ABOUT OLDENFELD

Oldenfeld is the north Florida chapter of the [SCA](#). We are based in the city of Tallahassee, but have members in Leon, Gadsden, and Wakulla counties.

In [SCA](#) terms, we are a Barony in the kingdom of [Trimaris](#), one of the 19 kingdoms in the [SCA](#). We host 5 local events a year. We are home to many Knights, White Scarves, Laurels, Pelicans and past Kings of [Trimaris](#).

Are you new? If you are new to Oldenfeld or to the [SCA](#), the [Hospitaller](#) wants to help you with information, garb, or a tour.

NEWS!

[Planning Stages for Lion's Tourney Nov 20, 2009 \(Events, NeedHelp\)](#)

[Upcoming Holiday Events! Nov 20, 2009 \(Demos, Gathering\)](#)

[Info from Kingdom Chronider Nov 16, 2009 \(Important! LegalStuff\)](#)

WebMistress' Notes
by
Lady Muirgein the Divided

Website Upgrade!

We would like to announce an upgrade to the Oldenfeld website. It now has a brand new, spiffy look to go with the recent upgrade in usefulness! Please go visit oldenfeld.net to bask in the new splendor. Sign up for an account to access extras!

We'd like to extend our heart-felt thanks to Moore Consulting Group (moore-pr.com). They generously applied their picture prestidigitation to our paltry pages for mere peanuts. No, literally, they worked for food. Contact the Web Minister to donate to the Expressing Appreciation Through Restaurant Gift Certificates fund.

The following also deserve thanks for lending their pretty, pretty faces to the cause:

- Their Excellencies Oldenfeld, Master Octavio de Flores and Mistress Mairi Ceilidh
- Count Ardion Dochesefford
- Master Simon Maurus
- Baron Romas the Mapmaker
- Lady Greet
- Lord Jeffrey Dymoke and his lady Maria
- Qin Xen Zhi

YIS,

Lady Muirgein the Divided

Oldenfeld Baronial Officers:

Coronets:

Baron Octavio de Flores &
Baroness Mairih Celidh

Seneschal: Master Simon Maurus

Constable:
Lord William UlfHospitaler: Magistra
Theodora PerplexaMinister of Children: Lady
Catherine the CrossHeralds:
Don Aiden, Lord William Ulf

Heavy Marshal: Sir Lorcan

Rapier Marshal:
Ld Lachlan MacPhersonCombat Archery Marshal:
vacantArt/Sci Minister: THL Grainne
ni Aileen O'CearbhailleExchequer:
Count Ardion DochessfordChamberlain:
Count Ardion DochessfordChronicler:
Lady Marie le Mains

Historian: Lady Siomha



Librarian: Lady Marie le Mains

Webminister:
Lady Muiergen the Divided***Baronial Activities:***

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

**Leon County Main Library:
200 West Park Avenue, Tallahassee, FL**

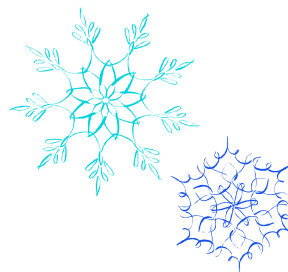
We have **fighter practices** (rattan, rapier and combat archery) on Sundays at 11 AM on the FSU campus Landis Green, in front of the library.

Shop Nights are held on the first and third Tuesdays from 6:30 - 9:30 PM 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.

Dance Practice is held every Wednesday night at the Publix on Ocala 7 pm. Yes, at the Publix on Ocala — upstairs in the meeting room.

The **Cook's Guild** meets once a month—meeting whereabouts are discussed during the Business Meeting.

Seasons Greetings

***Serve your Barony!******Thank you to all our contributors! - Lady Marie le Mains***