

Oldentales



FEBRUARY 2007
A.S.XLI

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(mka Mike Weaver)

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Send Reservations To:

Oldenfeld Anniversary Reservations

4243 Little Osprey Drive

Tallahassee, FL 32303

PRICES:

Make checks payable to SCA dba Oldenfeld

Daytrip or One Night: \$11, \$12 at the door

Two Nights: \$19, \$20 at the door

Feast: \$7

No family will be charged more than 3 full adult fares; children 12 and under are free. No pets, but service animals are welcome.

Head Cook: Mistress Mairi Ceilidh, OL

(mka Jancie TerLouw)

850-668-3807

jterlouw@earthlink.net

Reservation Steward: Jeva (mka Ashleigh Taylor)

4243 Little Osprey Drive, Tallahassee, FL 32303

850-322-2938

Dave.ashleigh@gmail.com

Heavy Lyst Master: Sir Lorcan Dubhgaile

Rapier Lyst Master: Don Seamus mac Dhughail

Youth Steward: Amora

Site Herald: Lady Isabella Julietta Diego y Vega

Gate Steward: Don Aedan

For The Pleasure of Our Noble Guests:

Baronial Heavy &
Light Weapons Champion Tournaments

A Byzantine Chess Tournament

Children's Activities

Fabulous Period Feasting

Singing and Dancing

A Byzantine Fashion Contest

Newcomer's Class

The Finest Merchants in the Region!

UPCOMING EVENTS

- Mar. 2-4: Battles of Bentonshire (Bentonshire)
- Mar. 10-18: GULF WARS XVI (Glenn Abhann)
- Mar. 30 - Apr. 1: Coronation of HRH Sir Ardion and Lisa Dochesseford (Camp Ocala)
- Apr. 6-12: Fools War (Meridies)

This is the February 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.

A note from the Seneschal

Hello Everyone,

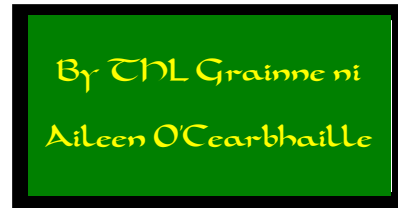
Between Gulf Wars, Coronation, and Anniversary, a lot will be happening that involves members of our fair Barony. To those attending the war I wish an uneventful trip and as much fun as you can possibly have.

As soon as you arrive back you will have a very short time for preparations to attend the coronation of our own Highnesses Lisa and Ardion. I'm sure that they will be sure to let us know if there is anything that they need our help with.

I know that her Highness Lisa has already asked for assistance in making drawstring bags. These need to be approximately 4"x 6" in size.

As soon as Coronation is over there are only a few weeks and then our Anniversary event is upon us. Since the dynamic stewarding duo of Simon and Seamus is at it again, I'm sure that this event will be more fun than some people will know what to do with. With so much happening in such a short amount of time I know that this will indeed be a very busy time.

As most of you know, the month of April will be very exciting for Sir Lorcan and myself. I am sure that when things happen the details will be posted on the yahoo group.



I may or may not be running all or some of the meetings in April, but someone will be running them in my place. If anyone needs assistance, I will try and do my best, but please be patient if I do not respond to all communications as promptly as I have in the past. The best way to contact me for the month of April will be by cell phone. My number is 813-416-1928.

Hopefully I will be able to bring the newest member of our Barony to Anniversary for a little visit so he can be introduced to you all.

Thank you all for making this Barony what it is....

YIS
HL Grainne
Seneschal



We're on the Web:
www.oldenfeld.net

Cook's Corner: Torta de Zanahoria (Carrot Pie)

* Exported from MasterCook *

Recipe By : Robin Carroll-Mann
 Serving Size : 8

3/4 pound carrots - cooked and drained
 1/2 ounce candied orange peel
 4 ounces mozzarella cheese - shredded
 1/4 teaspoon dried marjoram
 6 ounces monterey jack cheese - shredded
 1/2 teaspoon dried mint flakes
 1 1/2 fluid ounces ricotta cheese
 1 1/2 tablespoons butter
 2 eggs - beaten
 1 crust pie crust - this will be a 1-crust pie
 1/2 tablespoon cinnamon
 cinnamon sugar - OMIT
 1/4 cup sugar
 rosewater

Preheat the oven to 375F degrees. Combine all of the filling ingredients and mix thoroughly. Place the mix in the bottom crust. Put on the top crust and seal the edges well. Brush the top crust with rosewater, and sprinkle with cinnamon sugar. Bake for 45-50 minutes, until the crust is brown, and the filling is set.

SEE SERVING IDEAS

Source:
 "Florigium/food/Spain"
 Yield: "1 pie"

Serving Ideas : Use 1 pie shell. Put 2/3 of the mozzarella and Monterey Jack cheeses into the pie and put the remaining 1/3 on top of pie, do not use a top pie crust. cook until done.

NOTES : Diego Granado, - Libro del Arte de Cozina-, 1599

Wash and scrape the carrots, and remove them from the water and cook them in good meat broth, and being cooked remove them and chop them small with the knife, adding to them mint and marjoram, and for each two pounds of chopped carrots [use] a pound of Tronchon cheese and a pound and a half of buttery Pinto cheese, and six ounces of fresh cheese, and one ounce of ground pepper, one ounce of cinnamon, two ounces of candied orange peel cut small, one pound of sugar, eight eggs, three ounces of cow's butter.

From this composition make a torta with pastry above and below, and the tart pan with pastry all around, and make it cook in the oven, making the crust of sugar, cinnamon, and rosewater. In this manner you can make tortas of all sorts of roots, such as that of parsley, having taken the core out of them.



Lady Brigid ni Chiarain's notes:

This appears to be one of the recipes that Granado "borrowed" from Scappi. It appears in a chapter entitled, "Divers Manners of Torta, or Tortadas, Which in Italy are Called Costradas, and in Naples, Copos."

I made some substitutions in the cheese. I have been unable to identify Pinto cheese, so I substituted mozzarella, which is a period cheese (Granado refers to it in other recipes). Trocchon is a Spanish variety which is still produced today, but it is rare and hard to obtain. Its flavor is supposed to be mild, and I thought Monterey Jack, though a modern cheese, might work in this recipe. Fresh cheese is a soft, newly-made cheese, and Ricotta has a similar taste and texture, even though it is a whey cheese.

An Announcement from the new Editor of 'The Compleat Anachronist'

You Could Be Famous!

If you have an area of interest that you are passionate about and have a flair for writing, you could be exactly who we're looking for! The editorship of the Compleat Anachronist (CA) is changing hands, and we're actively recruiting contributing writers, reviewers, and illustrators. The Compleat Anachronist is published quarterly and is dedicated to in-depth exploration of specific topics of medieval life. It is available by subscription to members of the SCA, or can be purchased through the SCA marketplace.

- **Prospective Writers:** You are invited to send manuscript proposals to the new editor. Proposals may be as short as a few paragraphs that describe your ideas for a manuscript, or as involved as a complete draft of a manuscript. Prospective writers should consider topics that can reasonably fill 40-50 pages of 10 point font text, including illustrations.
- **Reviewers:** Assist the editor in reviewing manuscripts. Reviewers may recommend changes, deletions, or additions to what the writer has presented, and help the editor check



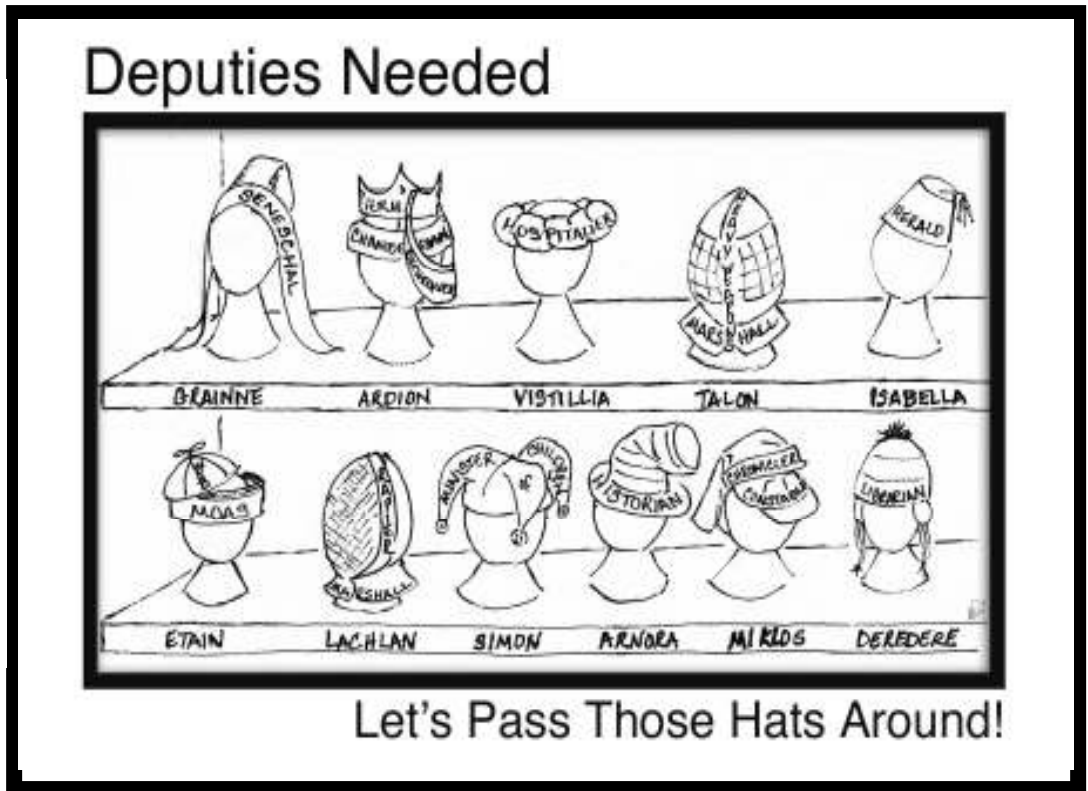
resources and references. We do the best we can to use reviewers whose interests are similar to the topic of the manuscript they are reviewing, so the more reviewers we have, the better.

- **Illustrators:** We're looking into the feasibility of using photographs in the CA. However, there may be times that the author of a manuscript is unable or chooses not to use photographs. Illustrators are needed to help authors produce line drawing and other artwork for their manuscripts.

If you are interested in taking part in some exciting changes planned for the CA, please contact the new editor: Rae Hadley/Tonwen ferch Gruffudd Aur houndofzeus@pacbell.net (until the CA editor e-mail address is transferred)

- In service, Tonwen ferch Gruffudd Aur, OL

A
Message
From
your
Friendly
Neighbor-
hood
Baronial
Officers...



From the Oldenfeld Minister of Arts & Sciences

The Arts of War...

Hail and well met, my fellow Oldenfelders!

While I know the thoughts of most are concerned with the armed battles that will take place at Gulf Wars this month, let us not forget the artisans who have toiled for their Kingdoms as well! Now, the entries for the Champion's battle have long been chosen, but a little bird passed along to me some very exciting news! There will be an Open Art/Sci at this years War sponsored by Gleann Abhann and Meridies.

While it may be a bit late to prepare your own entry for consideration, I urge anyone who has time and inclination to go by and see what artists around the Knowne World have been up to! Also, do not neglect Artisan's Row and the many classes that will be held throughout the War.

By Lady Etain ingen
Cathail

Closer to home we have two upcoming Arts & Sciences competitions. First is our own Baronial Arts & Sciences Competition at our Anniversary Event April 27-29, at Camp Indian Springs.

Summer Art/Sci follows two and a half months later, July 13-15, hosted by Sea March at Camp Weeki Watchee. I know we have some fabulous projects in the works among the Barony and I would like to encourage anyone who is interested to aim for Summer Art/Sci, giving our Barony the chance to reclaim the Patron of Arts Award! Please let me know if there is anything I can do to help you with your efforts (I'm not above bribery, terms to be discussed on a case by case basis!).

Gulf Wars Open Arts and Science Faire!

The Kingdoms of Gleann Abhann and Meridies are pleased to announce the first Gulf Wars Open Arts and Science Faire. This event is opened to artisans from the Knowne World. That's right - artisans from any Kingdom.

To make things easy - there are two categories - Static and Performing Arts.

You can display your item or perform only if you choose. To enter the Faire, documentation is required, although there will not be any formal judging as at a Kingdom Arts and Science competition. The Faire will have prizes to be given. The Royalty of Meridies and Gleann Abhann will give prizes for novice entries. The Laurels of Gleann Abhann and Meridies plan to give prizes as well as several guilds are sponsoring categories for prizes. The Populace is invited to come and choose their favorite entry too.

Both Meridies and Gleann Abhann are excited to host this event at Gulf Wars. We wish to encourage the artisans of our Kingdoms and the Knowne World to show off their talents and get to know artisans from other Kingdoms. A Tea or Social maybe included the schedule on Thursday afternoon.

By Lady Etain ingen
Cathail

The tentative schedule is:

- 10 am - Entry registration and drop off
- 10-12 am - Static Display open to Laurels (Laurels of Meridies and Gleann Abhann determine winner)
- 12-3 pm - Display open to populace for viewing and voting
- 1-3 pm - Performing arts presentations, voting allowed during this time
- 3-4 pm - Display closed for counting votes. (A Laurels/Entrants tea at this time?)
- 4 pm - Announce winners.

For more information the Gleann Abhann contact is Mistress Jennet of Tewkesbury at:

Jennet_Tewkesbury@yahoo.com
or artsandsciences@gleannabhann.sca.org

The Meridies contact is Mistress Maudeleyn Godeliva Taillour at: maudeleyn@earthlink.net

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

Hospitaller: Lady Vistilla
Messalina Pulcheria

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

* Chirurgeon, Archery
Marshall: Vacant
Serve your Barony!

Oldenfeld's 2nd Recipe Booklet

Oyez!

I would like to begin compiling a 'Second Oldenfeld Baronial Cookbook' with recipe contributions from all of the exemplary cooks throughout the Barony, so dig through your books and pluck a tantalizing dish out of your period (or even non-period) cookbooks and share them with the populace!

by Ld Flann de
Belew

I'm working on changing my email address, so I'll let you all know when I'm going to be collecting the recipes.



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 also have dance practices on Monday and Wednesday evenings, starting at 6:30 at the pavilion in between the baseball and tennis facilities at Meyers Park, near Apalachee Parkway.

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 together on projects like armor and sewing.

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).