

Oldentales



September 2006
A.S.XL

Oldenfeld's Yule

In the 23rd year of my rule (1065) I, Edward King of England, invite all Nobles of England to the Palace of Westminster. We will celebrate the Yule Tidings and consecrate the newly complete Collegiate Church of St. Peter at Westminster...what could go wrong?



Standard of Westminster Abbey

DECEMBER 15-17, 2006

YMCA Camp Indian Springs— 2387 Bloxham Cut-Off Road, Crawfordville, FL 32327

Co-Steward: Sir Ardion Dochesefford, known as the Irontower

Norman A. Doxford

850-514-1778 (Before 9 PM Eastern)

sir_ardion@earthlink.net

Cook: Victor Hildebrand vonn Köln, OL

Richard Lobinske

850-926-6426 (Before 9 PM Eastern)

RLobinske@aol.com

Send Pre-Reservations To:

Barony of Oldenfeld

PO Box 11233

Tallahassee, FL 32302-3233

PRICES:

Make checks payable to SCA dba Oldenfeld

Daytrip or One Night: \$12 — Two Nights: \$20

Feast: \$7

Horses: \$7.00/head (stall add \$8, limited to 13 stalls)

Non-Members add \$3

PRE-REGISTER AND SAVE \$1!

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

Negative coggins on horses required at gate. West Nile and EEE vaccination advised

Co-Steward: Etain ingen Cathail ui Guaire

Jennifer Walker

850-510-0073 (Before 9 PM Eastern)

Equestrian: THL Grainne ni Aileen O'Cearbhaile / Cathy Tallent

813-416-1928 (Cell – Before 9 PM Eastern)

GrainneOCarroll@aol.com

Reservation Steward: Seikka Heikkinen

Crystal Clark

850-345-8426 (Before 9 PM Eastern)

stormsofcrystal@gmail.com

ACTIVITIES:

Elevation of Master Octavio de Flores to the Order of the Pelican

Equestrian Activities

Heavy & Light Weapons Tournaments

Novice Arts & Science Fair

Children's Activities

Feasting

Live Music and Dancing

Oldenfeld's gift exchange Hosted by Theadora Perplexa

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UPCOMING EVENTS

- Nov. 3-5: Rogue's Masque (Starhaven)
- Nov. 10-12: Martin-mass Moot (Kingdom/Camp Ocala)
- Nov. 18: Scriptorium (Castlemere)
- Nov. 24-26: On The Road To War (Amurgorod)
- Nov. 24-26: Bungle in The Jungle (Starhaven)

This is the October, 2006 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.

Greetings from the New Chronicler

Welcome to my on-the-job training working with publishing software!

I've made a fresh new start with Oldentales and I hope you all enjoy the results.

I apologize in advance for any difficulty reading or comprehending the articles, as I try out new fonts, and column layouts.

This is the part where you tell me what you would want done better (or more clearly) for the next issue;

I can be found at most business meetings, or you can email me directly at:

drumrb0y@comcast.net

Enjoy!



A note from the Seneschal

Hello Everyone,

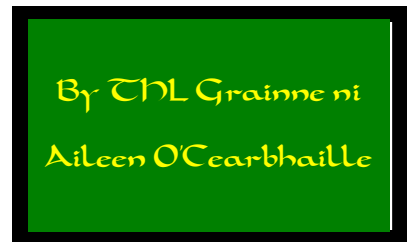
I am very thankful that Lord Miklos has stepped up and filled the position of Chronicler and in doing so produced this latest addition of the Oldentales. I know that we will have many more and so I hope that you all are currently working on wonderful things to submit for future editions.

I want to also thank again everyone that was involved in making Harvest such a big success.

Having so much fun at Harvest makes me look forward to this year's Yule event so much more and I hope that you all will all be there to join me. We have so many activities including Equestrian activities that I know this year will be the best yet.

Please keep in mind that I need a bid for Lion's Tourney.

I will extend the deadline to the second meeting in November (the 16th) so if you have the notion to run an event please let me know.



Lion's Tourney tends to be a smaller event and so is a great starter event for those of you who would like to try something new.

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

Grainne

Cook's Corner: Roast Chicken with Lemon Sauce

Serves 6-8

Category : Spanish

Ingredients:

4 lbs. or 1 whole chicken

3 cups chicken broth

fresh herbs to season broth -- optional

1/2 lb. blanched almonds

saffron -- to taste

1/2 tsp coarse sea salt or kosher salt

3 Tbsps turbinado sugar

1/3 tsp powdered ginger

1/3 cup fresh lemon juice -- from about 2 large lemons

To oven-roast the chicken, preheat the oven to 350 degrees. Rinse and dry the chicken. Fold the wing tips back under the chicken but do not tie the legs. Place the chicken breast-side down on a rack in a roasting

Pan; bake for 20 minutes. Turn the chicken on one side and bake for 15 minutes; then turn it on the other side and bake another 15 minutes. Turn the chicken breast-side up and continue baking for about 35 minutes more or

until it is done. Allow 20 to 22 minutes per pound.

While the chicken is roasting, make the almond milk. Grind the almonds finely in a food processor and place them in a large heat-proof bowl.

Put the chicken broth in a saucepan over medium-high heat.

If you are using canned broth, you can add some fresh herbs to enhance the flavor.

Bring the broth just to the boil and pour the hot broth over the almonds. Steep the mixture or at least 30 minutes. Pour the almond milk through a strainer lined with fine cheesecloth, pressing down on the solids to extract as much liquid as possible. There should be about 2 1/2 cups. Return the Almond milk to the saucepan.

Grind 6 to 8 threads of saffron together with the salt in a mortar. Combine this with the sugar and ginger, mixing well to distribute the spices, and add it to the almond milk along with the lemon juice. Bring the mixture to a boil over medium-high heat and cook, stirring frequently, until the sauce reduces to about 2 cups and is just thick enough to coat the spoon; it will still be fairly thin. Remove from the heat and adjust the seasoning if necessary.

When the chicken is done, remove it from the oven and let it rest uncovered for about ten minutes.

by Baroness Adsilia
Fili Honorii

Cut the chicken into pieces and arrange it on a serving platter. Put the sauce in a bowl. serve warm or cool, as you choose.

If the sauce gels as it cools, add chicken broth a little at a time, stirring constantly, until the sauce reaches the desired consistency.

Source:

"Recipes from Banquet dels Quatre Barres, 2nd ed."

by W.Thomas McDonald and Cynara McDonald

Copyright: 2004

NOTES : Spit-roasting is the most authentic preparation for the chicken, provides the best flavor, and is well worth the effort. Truss the

chicken and place on a spit. Roast the chicken beside banked medium-hot coals; turn the spit constantly, until the chicken is done and evenly browned.

'Into All Things' - A Poem

Beloved, do acknowledge here And to his purchase clings
The ire and angst life brings
Metre out justice, not with I shall not cry, nor whimper
fear Nor pray for angel's wings
Knead love into all things

Beloved, know that I grow I crave a world far
weary simpler
Of what the sparrow sings In the company of
He tells that Charon now Kings
rows near me

by THL Simon
Maurus
"The Argent Quill"

Poetry Contest Winning Entry: Oldenfeld Festival of the Harvest Moon

The greatest of these is *Love* -- "
So spake the Apostle of yore;
But there is no disdain by angels above
For the two *other* virtues before.
Faith and *Hope* are *Love's* sisters fair,
And for *Faith's* sake do I sing my song.
Her strength comforted Daniel in the Lions' lair
And Our Lord through His martyrdom long.
If you but have *Faith*, though mustardseed small,
There is confidence in things unseen.
In dark of the night or within chasm tall,
Her staunchness is illumination keen.
For though we peer now through the darkling glass,
With *Faith* shall revelation come unto pass.

Written the 30th day of September 2006
by Lady Isabella Julietta Diego y Vega

The Top Ten of Garb Making

Use fabric made with natural materials and make sure to use enough of it for the kind of garb you wish to make.

- o Natural materials breathe, which you will be thankful for at the summer events.
- o Polyester is just nasty.
- o Resist the temptation to cut and fit the garment like modern clothing. (*Example: Viking aprons should not be so tight that they "hold you in".*)
- o Make your hems the appropriate length for the style. (*Example: your Elizabethan should not be 6 inches off the ground*)
- o Most garments hang better when you use the appropriate weight of fabric. If the fabric you choose is on the thin side, it's usually a good idea to line it.
- o Many times the difference between a costume and garb is about five yards.
- o **Don't be afraid to ask for help from someone who has been doing this for a while.**
- o This is especially valuable when fitting a pattern, which is very tricky to do on ones own. Once you have a pattern that fits you, the process of sewing your garb goes much quicker because you know how much fabric you need and you have a set plan to follow.
- o **Research, Research, and Research.**
- o The more you look at images of garments from your period, the more you will become familiar with the type of colors and variety of designs that

people wore, as well as the different ways they wore the same style.

o **Underwear is NOT garb.**

o Most of you wouldn't wear a slip with just a T-shirt, so why wear a chemise with a just a bodice, or tights with *just* a shirt?

o **Accessorize, Accessorize, Accessorize -- with the appropriate items for your persona.**

o Belts, Pouches, Fans, Gloves, Jewelry, Circlets, Bags, Baskets and for goodness sake **PUT SOMETHING ON YOUR HEAD!** There are thousands of images that show proper headwear, veiling techniques, and hairstyles for numerous periods. The practice of people NOT wearing something on their head is modern. (c. 1960's) This suggestion does not apply to all cultures and all periods and, for the most part, does not apply to young girls and boys. *Hint: Watch out for the "tool belt" effect: if you have enough items hanging from your belt that you risk injuring someone when you hug them, it's time to buy a basket or make a bag.*

o **Use proper fasteners on your garment.**

o If you need to use zippers or Velcro put a panel of fabric over it to conceal it.

o **Don't be afraid of using bright colors, but be careful of colors that are too "acidic".** If you are unsure, ask.

By *THL Grainne ni Aileen O'Carbhaile*

For example, I'd be more than happy to share my story of how I came out of my "oatmeal" phase. If buying fabric intimidates you, make a shopping date with a more experienced buddy.

o **Applied woven trim is period; use it if it's appropriate for your persona.**

o Do not use craft ribbon, it looks cheap and the color runs when it gets wet.

o Use appropriate trim for the style: in other words don't use Greek Key pattern trim on Tudor.

o **If you can't sew don't expect your first set of garb to be Tudor.**

o If you would like to make more elaborate/later period garb eventually, start by learning to sew items that are less elaborate, such as a T-tunic, until you are more comfortable with your sewing skills.

o **Use the proper foundation for your garments.**

o This rule mostly applies to women, however some men did use corsets under Tudor and Elizabethan garments to achieve the desired shape.

o In fact, foundation garments function as their name suggests. If you want the top layer to look right, the body parts underneath need to be supported. (this applies to both men and women)

Barony Of Oldenfeld - Officers

Coronets:
Baron Cedric and Baroness
Genvieve

Seneschal: THL Grainne ni
Aileen O'Cearbhaile

Chamberlain: Sir Ardion
Dochesford

Chronicler: Ld Miklos Vizjec

Constable: Ld Miklos Vizjec

Exchequer: Sir Ardion
Dochesford

Fencing Marshall: Lachlan
MacPherson

Herald: Lady Isabella
Julietta Diego y Vega

Historian: Lady Ana de
Belew

Hospitalier: Lady Vistilla
Messalina Pulcheria

Librarian: Deredere ingen
Donnchaid meic Cormaic

Heavy Weapons Marshall:
Talon

Minister of Arts and
Sciences: Etain ingen
Cathail

Webminister: Etain ingen
Cathail

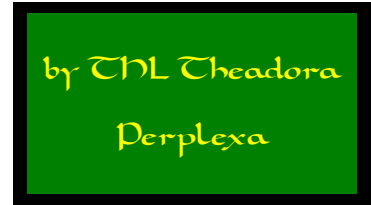
* Chirurgeon, Archery
Marshall,

Minister of Children:

Vacant—Serve your Barony!

Oldenfeld Safety Tips

1. Use beer, not hard liquor, to put out your burning friends.
2. Never gargle with Scotch.
3. If a knight asks you if you want to go caroling at Gulf Wars, say No.
3. Do not fall asleep in the firepit, Your Grace.
4. Don't feed Kenny vodka.
5. "Hold my beer; this is gonna be great!" means to step back at least 3 paces.
6. Gentlemen, NEVER get in the middle of a Big Boobies B***hfest. (Or in the middle of an Itty Bitty Titty Pity Party.)
7. If you're going to get stupid with fire, make sure to wear wool.



8. Don't fire surf in a fireplace.
9. If your shoes start to melt, you're too close to the fire.
10. Don't fall asleep on the porch.

Compiled and contributed in the spirit of fun which pervades Oldenfeld.

::grin::



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. (Note that there is construction going on in that area of campus, so you might have to look around, but fighter practice will be in that area.)

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).