

Oldenfeld Baronial Officers

Coronets:
Baron Cedric and Baroness
Genvieve

Seneschal: THL Grainne ni
Aileen O'Cearbhaille

Chamberlain: Count Ardion
Dochesfford

Chronicler: Ld Miklos Vizjec

Constable: Ld Miklos Vizjec

Exchequer: HL Theadora
Perplexa

Fencing Marshall: Lachlan
Mac Pherson

Herald: Lady Isabella Julietta
Diego y Vega

Historian: Lady Arnora

Librarian: Deredere ingen
Donnchaid meic Cormaic

Heavy Weapons Marshall:
Ld. Talon

Minister of Arts and
Sciences: Lady Etain ingen
Cathail

Webminister: Lady Etain
ingen Cathail

Minister of Children: THL
Simon Maurus

Archery Marshall,
Chirurgion,
Hospitaller:
Vacant!

Serve your Barony!

The Oldenfeld Baronial Directory Returns!

Oyez!

I have been 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!

If you haven't contacted me,
please do so!

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).

Oldentales



The Barony of Oldenfeld Harvest Celebration 2007:

THE REIGN IN SPAIN

~~ September 28-30, 2007 ~~

~~ YMCA Camp Indian Springs: 2387 Bloxham Cut-off Road, Crawfordville, FL 32327 ~~

**Event Steward: THL Simon Maurus "The Argent
Quill"** (mka Sean Lewis)

4519 Wimbleton Ct.
Tallahassee, FL 32303
850-514-3022
mewnknight@hotmail.com

Reservation Steward: Jeva (mka Ashleigh Taylor)

4243 Little Osprey Drive
Tallahassee, FL 32303
850-322-2938 (plz no calls after 10:30 pm)
dave.ashleigh@gmail.com

For Advance Reservations:

- Include full mundane contact information
- Send check or money order (NO cash)
- Write Driver's License and phone numbers on checks
- Include photocopy proof of SCA membership
- Cabin space is first come, first served
- Unaccompanied minors require a notarized waiver

PRICES:

Make checks payable to SCA dba Barony of Oldenfeld
Daytrip/One Night: \$13, Two Nights: \$21
(Non-Members, please add \$3)
Feast: \$8 (limited seating—reserve early!)

Head Cook: Baroness Adsiltia filia Honorii
(mka Adsiltia Pieran)

850-681-2660 (plz no calls after 10 pm)
baronessadsiltia@gmail.com

Pas d'Armes Host: The Company of St. Jude

Rapier Lyst Keepers: Baroness Genevieve de
Mullet Trois and Baron Octavio de Flores, OP, OL

Site Herald: Erinn of Oldenfeld (mka Erinn
Streeter) erinnstreeter@gmail.com

Site Constable: William Ulfer (mka Jack Cannon)

Youth Minister: Countess Lisa Dochesefford (mka
Lisa Doxford)

- Site opens at 4 pm Friday
- Registration closes at 2 pm Saturday
- Site closes at 11 am Sunday
- This is a DAMP site

- No pets permitted on the site, but assistance
animals are always welcome!

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



SEPTEMBER 2007
A.S.XLII

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UPCOMING EVENTS

- Sept. 8: Scriptorium
(Castlemere)
- Sept. 15: Anniversary
(Sea March)
- Sept. 21-23: Michelmas
(An Croaire)
- **Sept. 28-30: Harvest
Festival (Oldenfeld)**
- Oct. 5-7: 30th Anniversary
(Castlemere)
- Oct. 12-14: On The Road
To War III (Amurgorod)
- **Oct. 19-21: Panhandle
Skirmishes (Oldenfeld)**

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Cook's Feature Issue: 2006 Yule Feast Recipes

These are non-feast size recipes for the Anglo-Saxon themed dishes served at Oldenfeld's Yule event last year. Most of these are directly or modified from Savelli (2002) with additional information from Hagen (1992 & 1995).

The choice of dishes and ingredients was based upon winter availability in 11th century England and the use of spices like black pepper and honey as a sweetener represent a feast presented by a wealthy household.

Cyse syfling (Cheese spread)

Cottage cheese – ½ lb
 Cream cheese – ½ lb
 Apple cider vinegar – 1 Tbls
 Ground almond – 1 tsp (or hazelnut)
 Salt – ½ tsp
 Black pepper ¼ tsp

Smooth the cheeses together until evenly mixed. Grind almond or hazelnut to powder and mix into the cheeses, along with the other ingredients. Chill before serving.

Æppel syfling (Apple Spread)

Medium baking/cooking apples - 2
 Apple cider – 1 cup
 Wildflower honey – 2 Tbls
 Dried mint, chopped – ½ tsp
 Cumin – ½ tsp
 Black pepper 1/8 tsp

Core and finely chop the apples without peeling. Bring to a boil in the apple cider for at least 30 minutes. When apples have softened, mash them in the cider to an apple sauce-like consistency. Add the remaining ingredients and chill before serving.

Pysena briw (Pea Soup)

Dried peas – 1 lb (a mix of green and yellow for variety)
 Leek – ½ stalk
 Olive oil – 1-2 Tbls
 Carrot - 1
 Vegetable stock – 1 3/4 cups
 Ham – ¼ lb
 Salt – to taste

Wash the dried peas and soak in fresh water overnight. Drain and cover with vegetable stock and bring to boil for 3 minutes. Remove from heat and allow to rest 1 hour. Chop the leek and carrot and sauté them in olive oil until tender. Cut the ham into small cubes and then add to soup with leeks and carrots, along with salt to taste. Bring back to a boil and then simmer, covered, for 1 ½ to 2 hours.

Beane (Beans)

Dried kidney or faba beans – 2 lb
 Shallots, chopped - 6
 Bacon – ½ lb
 Garlic – 4 cloves, crushed
 Salt – to taste



Wash and soak the beans overnight and then drain. Refill pot with sufficient water to cover the beans. Cook bacon in a skillet, cool and break into small pieces, retain 2 Tbls of drippings. Add bacon, drippings and other ingredients to beans and bring to boil. Reduce heat and simmer covered for at least 2 hours.

Cicen wiþ ðicce broð und beren (Chicken with gravy and barley)

Chicken, boned and chopped – 2lb
 Butter – 1/3 cup
 Radish, minced – 5
 Garlic, crushed – 2 cloves
 Whole wheat flour – 1/3 cup
 Milk – 2 ½ cup
 Salt – 1 Tbls
 Pepper – 1 Tbls
 Barley – 1 11 oz box
 Chicken stock – 1 cup

Brown the chopped chicken in a skillet, retaining the drippings. Melt in the butter and sauté the garlic and radish. Mix the flour and milk and slowly add the mix to produce gravy. Return the chicken to the mix. Bring the barley to a boil in chicken stock and reduce to simmer until soft.

Cook's Feature Issue: 2006 Yule Feast Recipes (cont. from Pg. 2)

Hunig moran (Honeyed carrots)

Carrots, chopped - 15
 Wildflower honey – 1 cup
 Salt – 1 tsp
 Radish, chopped - 15
 Apple cider vinegar – ¼ cup
 Cinnamon – 1 tsp
 Mint, dried – 1 tsp
 Cress, chopped – ¼ cup

Add the carrots to a pot and add sufficient water to cover them. Bring to boil and add the remaining ingredients. Return to boil and then reduce heat, allowing to simmer, covered, for 30 minutes.

Bræde hríðer wiþ eced und wyrta (Roast Beef marinated with vinegar and herbs)

Beef roast – 2 lbs
 Apple cider vinegar – 1 qt
 Sage – ½ Tbls
 Rosemary – ½ Tbls
 Parsley – ½ Tbls
 Salt ¼ Tbls
 Black pepper ¼ Tbls

Vigorously mix the herbs, salt and pepper into the vinegar to make the marinade. Slice the roast into 1 inch thick pieces and marinate overnight. Cook on a grill over a wood fire, using a meat thermometer to determine when the desired level of doneness has been achieved.

Peru on win (Pears in wine sauce)

Pears, medium - 10
 Red wine, sweet – 1 cup
 Wildflower honey – 1 cup
 Cinnamon, ground – 1 Tbls
 Cloves, ground – ½ Tbls
 Cumin – ¼ tsp

Preheat oven to 350 degrees. Slice and core the pears and place in a baking pan. Mix the other ingredients and pour over the pears. Cover the pan and bake for 1 hour.

Vegetable stock

Onion, large, chopped – ½
 Carrot, chopped – 1/3 cup
 Turnip, chopped – 1/3 cup
 Parsnip, chopped – 1/3 cup
 Leek, chopped – 1/3 cup

In a stewpot, sauté the onion in olive oil until it just starts to caramelize. Add 1 quart of water and the remaining ingredients and bring to a boil. Reduce heat and simmer, covered, for 1 ½ hours. Cool and strain.

Chicken stock

Chicken parts – 1 lb
 Peppercorns – 2
 Bay leaf - 1
 Thyme – ½ tsp
 Onion, chopped – ¼ cup
 Carrot, chopped – ¼ cup

In a stew pot, add the chicken parts to cold water and bring to boil for 5 minutes. Drain and then quench the chicken in cold water. Add 1 quart of

Bibliography

- Hagen, A. 1992. *A Handbook of Anglo-Saxon Food. Processing and Consumption*. Anglo-Saxon Books, Norfolk, UK.
- Hagen, A. 1995. *A Second Handbook of Anglo-Saxon Food and Drink. Production and Distribution*. Anglo-Saxon Books, Norfolk, UK.
- Savelli, M. 2002. *Tastes of Anglo-Saxon England*. Anglo-Saxon Books, Norfolk, UK.

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