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1st Qtr. 2026

1st Edition

The Official Quarterly Newsletter for the Barony of Oldenfeld



Oldentales



<<< current barony news >>>

Multi-Practice! Konrad & Cristiana have begun hosting a twice monthly Multi-practice on Sundays at their home for the Barony to come together as a group. We practice all martial activities as well as dancing and other art-sci activities, like scribal arts. Come on out and have fun with us!

Art/Sci Night is held every Tuesday night from 6-9pm at the Kurisko house. Bring yourself and a project and come join us as we work on our various projects.

Pell Practice is being hosted by His Excellency, Duke Ardien, Wednesday nights at his house. Practice starts at 6pm.

Fighter Practice is being held on Sundays at noon at Tom Brown Park. Please contact Seamus Mac Dubhghaill for more info

For more information on any of these activities, please visit the Barony's Facebook page or contact the individuals listed above



A Letter from their Excellencies

Greetings Oldenfeld,

There are lots of events coming up throughout the Kingdom so make sure to check out the schedule of events on page 4.

We would like to announce that the Barony has selected their next Coronets!

Congratulations to

HL Konrad and HL Christiana

They will step into their new roles at Oldenfeld Anniversary 2026

May 8 – 10

We have enjoyed serving the Barony as your Coronets and look forward to Joanne and Konrad as they lead the barony forward for the next 4 years.

Lastly, the Barony also has several openings for volunteer opportunities,

(See page 6 of this newsletter.)

Please contact the Seneschal if interested in learning about, or training for a future position opening.

You can always reach out to Us as well.

The Barony can only succeed when we all work together.

In Service to the Dream,

Ardien and Lisa

<<< Bard's Corner >>>

Sonetto 26

Giacomo da Lentini (1220-1270)

Giacomo da Lentini is generally considered to be the creator of the sonnet.

*All'aria chiara eo vitti acqua dari,
E lu scuru, lustru pigliari.
Lu Focu ardenti,
Ghiacciu divintari,
E la fridda nivi,
renniri caluri!
Cosi duci divintari amari#,
E l'amari* renniri cosi duci.
Do nimici, fari paci.
E 'ntra do amici, s'innimicari!
E ancora cosi strani vitti di L'Amuri,
Ch'era firitu, di coi mi sanó firennu!
E lu Focu unni ardiva, l'astutó cu lu Focu!
La vita chi mi desi, fú la mea morti,
Lu focu ch'astutó, ora é nu n'cendiu.
Di L'Amuri mi trassi, e issu a lu so llocu!*

Translation

I've seen it rain on sunny days
And seen the darkness flash with light
And even lightning turn to haze,
Yes, frozen snow turn warm and bright

And sweet things taste of bitterness
And what is bitter taste most sweet
And enemies their love confess
And good, close friends no longer meet.

Yet stranger things I've seen of love
Who healed my wounds by wounding me.
The fire in me he quenched before;
The life he gave was the end thereof,
The fire that slew eluded me.
Once saved from love, love now burns more.

Each quarter we will share
a poem, story or song. If
you'd like to submit your
work for publication,
please contact Mistress
Philomena at
chronicler@oldenfeld.org

<<< *The Medieval Kitchen with Mistress Philomena* >>>

*Each quarter Mistress Philomena will share a new period recipe.
We hope you give it a try and let us know what you think!*

*This quarter's recipe is Rendang Minangkabau/Beef Rendang
An 8thc dish from the nomadic Minangkabaus of West Sumatra*



Ingredients:

Spice Paste

6 shallots, chopped (about 4oz in total)
6-8 finger-length red chiles, such as fresnos, stemmed, seeded, chopped. If you like it spicier, leave in the seeds
5 cloves of garlic, minced
1 oz fresh galangal, peeled and chopped (about 2 tbsp)
1 oz fresh ginger, peeled and chopped (about 2 tbsp)
2 lemon grass stalks, white part only, sliced
2 tsp coriander seeds, coarsely ground
2 tsp ground turmeric
1.5 tsp kosher salt (if using table salt, use half as much)
7 unsalted macadamia nuts, smashed*

Rendang

2 lbs whole boneless beef chuck roast, trimmed of excess fat, cut into 2 inch cubes
1 tbsp oil (peanut, canola, vegetable) used for browning beef
2 (13.5 oz) cans full-fat coconut milk (use a good brand from the asian market like Aroy-D)
1 lemongrass stick, bottom half only, smashed*
5 fresh kaffir lime leaves
1 cinnamon stick
3 star anise
1/3rd cup, desiccated coconut, finely shredded* (do not use sweetened coconut!)
1 tbsp palm sugar
2 tsp tamarind puree/paste
1/2 tsp cardamom powder
1/4 tsp ground cloves

Instructions:

Preheat oven to 325°F

In a food processor, pulse together all the spice paste ingredients, scraping the sides as necessary, until a thick paste forms. Usually about 2-3 minutes. (should have the texture of cooked oatmeal)

In a 5- or 6-quart dutch oven, heat 1 tbsp oil on medium-high heat, and brown beef on all sides in batches. Remove beef from pan when browned. Once all beef is browned, lower heat to medium-low and add spice paste. Cook for 2-3 minutes, until the paste darkens and moisture has reduced. Careful though...chiles are VERY fragrant.

Add in the remaining ingredients and stir to combine.

Add the browned beef to the pot, stir again.

Transfer to the oven and cook, uncovered, until sauce is reduced and a puddle of oil appears on the surface, about 2 hours, stirring every 30 minutes.

Remove from oven and transfer the pot to the stovetop and bring to a gentle simmer over medium-low heat.

Using a heat safe rubber spatula, stir and scrape the bottom and sides frequently, and cook, uncovered. Until the meat is tender and the sauce has reduced and darkened. About 45 minutes to an hour.

Serve immediately with white rice, lightly pickled cucumbers, and sambal.

Upcoming Events around the Kingdom

March

Gulf Wars!

March 14-22
Kings Arrow Ranch
26 Kings Highway
Lumberton MS

April

Fools War

April 2-5
Flint River Adventure Area
Molena GA

Spring Coronation

April 10 - 12
Camp Kiwanis
19300 SE 3rd St
Silver Springs FL

Battles of Bentonshire XII

April 25
800 John Gary Grubbs Blvd
Brooksville FL

May

Clans 2026

May 2
Camp Wewa
221 S Binion Rd, Apopka, FL

Oldenfeld Anniversay & Investiture

May 8 - 10
Hunter's Glade
13159 Old Settlement Rd
Tallahassee FL

TMT 2026

May 22 - 24
Camp Trinity
7996 County Line Rd
Melrose FL

June

Prepare
For
Pennsic!!

July

Royal University of Meridies

July 17 - 19
TBD

Pennsic War LIII!

July 24 - August 9
Coopers Lake Campground
205 Currie Rd
Slippery Rock PA

September

Fall Coronation

Sept 4 - 6
Camp Trinity
7996 County Line Rd
Melrose FL

Knowne World Armored Combat

Collegium

Sept 5 - 6
Mandt Center
400 Mandt Pkwy
Stoughton WI

Village Faire

Sept 18 - 20
Camp Kiwanis
19300 SE 3rd St
Silver Springs FL

Please check out the Kingdom's website for further information:

[Trimar Calendar of Events](#)

Although the SCA complies with all applicable laws to ensure the health and safety of our event participants, we cannot eliminate the risk of exposure to infectious diseases during in-person events. By participating in the in-person events of the SCA, you acknowledge and accept the potential risks. You agree to take any additional steps to protect your own health and safety and those under your control as you believe to be necessary

<<<Meet the Populace>>>

Each quarter we'll spotlight a member of the Oldenfeld Populace so we can all get to know one another and learn more about our chosen family! This quarter we'd like to introduce –
Master Simon Maurus of the Argent Quill



SCA Name – Simon Maurus of the Argent Quill

Mundane Name – Sean Lewis

How did you choose your SCA name? - It was on the spot. I was asked by the late Mistress Silvija what my name was at my very first event.

Is there a back story for your persona? - I'm a late 12th-century Abyssinian fighting monk and poet from what is now Lalibela, Ethiopia.

Current SCA Office(s)? - Minister of Youth

Previous Offices Held? – Seneschal, Minister of Arts and Sciences, Historian

When did you join the SCA? – 1998.

What was your first event? – Oldenfeld Harvest 1998.

What drew you to the SCA? – I have always loved history, and the ideals of chivalry and courtly love.

Go to garb style? – Sable and argent layered long sleeve tunics

Favorite SCA activities – Heavy combat, cordial-making, writing poetry, and service

Favorite mundane activities – Going to listen to live music

At an event you will most likely be doing what? – Service in one of many ways

Favorite SCA culture or period? – 14th-century western Europe (because of the traditions of the tournament)

What is one thing you've always wanted to try in the SCA? – Pottery

Gulf Wars or Pennsic? - Since I have only ever been to GW, GW. :)

Favorite Food – *Historical* – Beef Bourguignon (because I made it recently for an event and fell in love with the flavor profile)

Favorite Food – *Modern* – Curry Goat Roti

Coffee or Tea? – Coffee

Coke or Pepsi? – Lately it has been Pepsi

Cake or Pie? –I prefer the pie ;)

Chocolate or Vanilla? – Chocolate in most applications

Favorite Music – Folk/Indie.

Favorite Colors - Black, purple, blue

What's your dream job? – Social service where I get paid as much as I am worth for my expertise and experience.

What did you want to be growing up? – It changed all the time, but ultimately, someone who helps people with their problems. Maybe a counselor?

Open Officer Position Postings

Contact the [Oldenfeld Seneschal](#) and the [Baron/ Baroness](#) to apply for a position

Constable

The Constable's duty is to safeguard the welfare of people who attend Oldenfeld events.

Note, that officers of the Constabulary

do not have the authority to enforce state/local law; they uphold the law by way of observation, limited intervention, and proper use of the chain of command for Oldenfeld officers.

Constables have no greater legal authority than any normal member of the public.

In Oldenfeld, our Constable also works to maintain and keep organized our storage unit.

Heavy Weapons Marshal

The Heavy Weapons Marshal is tasked with organizing and supervising the safe, rule-abiding practice of heavy combat. They will also help people get authorized to fight.

The Heavy Weapons Marshal is a *warranted* officer.

This means that they must be approved by a kingdom (state)-level officer of the same type.

In this case, they must be approved by the **Trimaris** Earl Marshal.

The Barony is also looking for the following Deputy Positions

- *Deputy Seneschal**
- *Deputy Exchequer**
- *Deputy Minister of Arts and Sciences**
- *Deputy Herald**
- *Deputy Rapier Marshal**
- *Deputy Webminister**
- *Deputy Chronicler**
- *Deputy Heavy Weapons Marshal**

Herald

The Herald is the officer responsible for maintaining and promoting heraldic activities in Oldenfeld, including registration of Baronial Awards and other heraldry, assisting members of Oldenfeld with their name, device and badge design and registration, providing voice heraldry to the Baron and Baroness, monthly office reports, and assuring proper site heraldry at Oldenfeld events.

The Herald is a warranted officer, subject to approval and requirements of the Trimaris Triskele Principal Herald

Teamwork makes the dream work
Please volunteer today



We need your help!

Please consider volunteering and help to make our Barony flourish!

Contact the [Oldenfeld Seneschal](#) and the [Baron/ Baroness](#) to apply for a position!

<<<Current Baronial Officers>>>

| | |
|-------------------------------|-------------------------------|
| Baron: | Baron Ardien Dochesefford |
| Baroness: | Baroness Lisa Dochesefford |
| Seneschal: | Lady Eua of Newcastle |
| Exchequer: | HL Cristiana Hunter |
| Minister of Arts and Science: | Lady Isabella J. Diego y Vega |
| Minister of Children: | Master Simon Maurus |
| Heavy Weapons Marshal: | VACANT |
| Rapier Marshal: | THL Nicolo di Leone |
| Baronial Ranger: | THL Konrad Reinhard |
| Chatelaine: | VACANT |
| Chamberlain: | Baron Ardien Dochesefford |
| Chronicler: | Mistress Philomena Wensley |
| Herald: | VACANT |
| Constable: | VACANT |
| Web Minister: | Lord Kino Kamino |

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