

The Newsletter

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Published on behalf of the shire of Falcon's Keep and
student members of Falcon's Gate

In this issue:

Greetings from the Seneschal	Page 3
Cover Story	Page 3
From the Chronicler's Quill	Page 4
Members in the Candlelight	Page 5
Ask Alex	Page 6,7
Recipes from Haire Affaire 2010	Pages 8,9
Calendar, Moot Announcement	Page 10
Officers of the Shire	Page 11

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Submissions are accepted until the 15th of the previous month, preferably as a Word document inserted into an email. Send to both the Chronicler and Deputy Chronicler. The last Thursday of the previous month is the mailing date. Submissions are the property of the contributor and may not be used without permission of the author or artist. Contact the Chronicler for further information.

The Mewsletter is published monthly. It is available from Bart Forman 620 N Ash Ave, Marshfield WI 54449. This publication will be available on the Falcon's Keep webpage at www.falconskeep.org. If you require a paper copy please contact the chronicler. If you wish to make a contribution to defray mailing costs, please give it to the Exchequer of Falcon's Keep.

Greetings from the Seneschal



Greetings to all!

Haire Affaire was a wonderful time! Many thanks to all who helped make this day wonderful!

And to our hardworking feast crew and servers and those who stepped up to clean...VIVANT!!! We all worked together to put on a fantastic day. It gives me warm wonderful feelings to know that I belong to such a giving group of people.

Ahhh... now that Haire Affaire is done...my thoughts turn to GULF WARS!!! In less than a month several of us will make the long trek to Mississippi to fight and play with our brethren in the southern realms. I hope you're coming!!! It'd be great to see you all!

With the large amount of people heading down there....the next moot is difficult to plan.

I hesitate to ask for any more time off considering my boss is nice enough to give me 9 days to go to War. So...I ask that you keep an eye on the falcon's keep group email list and I will post there when I can possibly have the next moot. It'll be at the Momma's house because I believe that's where we are in the rotation. :) Once again thank you all for the work that you do!

Arianna

Cover Story:

Detail of the [votive crown](#) of [Visigoth](#) king [Reccesuinth](#) († 672). Made of gold and precious stones in the 2nd half of the 7th century. It's part of the so-called [Treasure of Guarrazar](#). The **Treasure of Guarrazar** is an [archeological](#) find composed of twenty-six [votive crowns](#) and gold [crosses](#) that had originally been offered to the [Roman Catholic Church](#) by the [Kings of the Visigoths](#) in the seventh century in [Hispania](#), as a gesture of the orthodoxy of their faith and their submission to the ecclesiastical hierarchy.

-Wikipedia

The Chronicler's Quill



Saludos hasta el folk
de la Comarca de la Falcon's Keep
(Greetings unto the folk of the Shire of Falcon's Keep),

Haire Affaire was a blazing success! Whether it was the marathon rapier tournament, the full merchant area, the classes, or the Feast, there was something for everyone to enjoy. Many thanks again to the gentles involved for their hard work and dedication!

For those who enjoyed the Feast (or those who missed it...) there are recipes for most of the dishes served. If you are interested in the missing recipes, please let me know.

Now, most people are looking forward to going to Gulf Wars. I say most people because Emelye and I are unable to do so this year. Life happens, sometimes... However, I am looking forward to hearing tales of valor and humor. I know those who are going will represent the Shire most splendidly.

Salud!

Pedro de Benavides

Members in the Candle Light

By: Marie Dudely



SCA Name: Asli of Dyserth

Modern Name: Mary Alnes

Years in SCA: 6 Years

Awards Earned: Award of Arms

Offices Held: Current Exchequer

Fighting/A&S Preference: She likes rapier fighting. Mary also wants to learn how to sew and wants to learn more about illumination.

How you found out about the SCA: Mary went to a Poor Man's Pennsic event to watch and later decided to join the group.

What do you like about the SCA: She likes the people aspect of the group. Mary likes how everyone is nice and willing to teach others what they know, and help others learn.

Ask Alex

What is this Gulf War event I am hearing about?

There are several 'wars' held each year throughout the world. A war is a large event that has two or more Kingdoms as primaries. Sometimes the Kingdoms are 'enemies' and sometimes the 'teams' are selected. Points are awarded for the victor in selected battles and also for the amount of volunteer hours and sometimes for A&S.



There are TONS of classes in every area in the SCA and many opportunities to help out. If you do not get enough fighting, it would be your own fault☺ I have been to two wars, and both had so many merchants my feet got sore from looking at them all!

The largest event in the Known World is Pennsic War, held in Pennsylvania between the East Kingdom and the Kingdom of the Middle. Gulf War is held in March in Mississippi. It is a war between the Kingdoms of Trimaris (Florida) & Ansteorra (Oklahoma & Texas). It is not as large as Pennsic, but it is a wonderful experience. There is a wide array of classes available. Some are hands (or feet) on, such as blacksmithing and dancing. Others feature lecture and discussions. If you are an officer of any kind, there are gatherings for all the different areas. You can meet and compare notes with your counterparts from other areas of the world. There are also several organized dances and balls to put into practice any new moves you have learned.

There is more fighting than you can shake a stick at. There are one on one style tournaments, pick up fighting and bear pits. The most exciting fighting, however, is on the melee field. Whether it is on the open field or in the ravine, there are hundreds of fighters on each side. In the middle of the field battle in armored combat, it really feels like you are in 'real' medieval combat. I may be biased, but I really look forward to the rapier battles. It is great chance to work with people from other Kingdoms, learn new techniques and fight, fight, fight! Ansteorra is where rapier in the SCA began, so it is an important part of the war, and is worth 3 war points.

There are also events that are not as common. Gulf war has a full schedule of equestrian activities, including jousting. The barding, armor and garb are amazing. There is also quite a bit of coursing. The dogs seem to fly around the course laid out.

The opening ceremonies at Gulf War are not to be missed. The Royalty of all the Kingdoms present parade around the grounds on horse back. Everyone is in their best outfits, including the horses! Great court can be quite long, but it is impressive to see that much Royalty all in one place.

There are many evening activities sponsored by Kingdoms, households and individuals. There is also midnight madness, where the merchants are open late and have many bargains. And, of course, there are all the other attractions of getting out of Wisconsin in March and going to a place where spring is already happening.

Being so far from home, there is a camaraderie within the Northshield encampment I have never felt at other events. There is quite a large contingent that go south every year. If you are going for the first time, contact other members of the Shire. There is normally car pooling and caravanning, and a food plan of some kind. Talk to people who have been there in the past and they can recommend things to take along and what to do when you get there.

I hope you get a chance to experience Gulf War yourself.

Alex

Web pages of interest:

www.sca.org | www.northshield.org |

www.falconskeep.org |

www.uwsp.edu/stuorg/falcon/index.htm

Also on Facebook groups:

Falcon's Gate at UWSP

Falcon's Keep Rapier Fighters

Historic Haire Affaire Recipes**Maza**

- 1 ½ cups barley flour
- 1 ½ cups whole wheat flour
- 1 tsp salt
- 3 Tbsp honey
- 1/3 cup olive oil
- ½ cup warm water (or enough to make a workable dough)

Knead everything together, adding more water if needed. Roll out to about 1/8 inch thick, cut into squares and fry in electric skillet at 380. No oil needed.

Mixtura cum Nucleis Pineis

- 3 oz pine nuts
- 2 oz olive oil
- 2 oz vinegar
- 4 oz feta cheese crumbled
- ½ tsp pepper
- Handful each of Italian parsley and cilantro
- 4-6 mint leaves
- Salt to taste

Mix everything in blender or food processor and serve as a dip

Ius in Thyngo

Cook 1 leek sliced and 2 sticks celery diagonally sliced in olive oil until tender crisp
Add half of a large English cucumber sliced and quartered, ½ tsp rosemary, ½ tsp thyme
2 precooked albacore tuna steaks, ¼ cup water or white wine, salt and pepper to taste
Cook until cucumber is tender crisp and tuna is heated through. Serve warm or cold.

Patina

Cook 10 oz frozen spinach till barely done and drain, add salt (or liquamen) to taste
Beat 8 eggs, add ½ tsp pepper
Heat 2 Tbsp olive oil in skillet, add eggs, then scatter spinach on top
When starting to set add 50g grated asiago cheese, cover and cook till fully set.

Liquamen ex piris (a vegetarian replacement for Roman fish sauce)

- ¼ cup red wine
- 3 pears cored and pulped in food processor
- 12 oz water
- 7 oz sea salt

Bring salt and water to boiling, add pears and wine, simmer 30 minutes, cool and store in sterilized jar for use as in ingredient in Roman recipes

Apanthrakis

- 5 Cups flour
- 1 Tbsp salt
- 1 Cup sour milk
- 1 Tbsp dry yeast
- 1 Tbsp honey
- 1 Cup warm water
- ¼ Cup olive oil

Mix in breadmaker or mixer and knead, let rise (1-2 hours), punch down, shape into 6 inch flat rounds, let rise about 30 minutes, bake 20 minutes at 375.

Rogbrod

¾ cup milk 9
2 Tbsp butter
½ cup warm water
½ cup brown sugar
1 Tbsp ground fennel seed
1 tsp salt
1 cup white flour
3 cups rye flour
2 ½ tsp yeast

Mix in breadmaker dough cycle, shape into 2 round loaves, bake at 350.

Wild Boar with Bilberry Sauce

1 lb port tenderloin, browned in olive oil
1 onion cut in wedges
1 carrot cut in 3 inch lengths
1 tsp minced ginger
1 Tbsp honey
Salt and pepper
½ cup chicken or pork stock

Combine in roaster, top with pork, cook at 350 till tender (1-2 hours).

For sauce, simmer 2 Tbsp dried bilberries in ½ cup juice from pan, add ½ tsp minced ginger, 1 Tbsp honey, thicken with a little flour mixed in water, milk or cream and serve over the roast pork.

Golden Apples

6 Fuji apples cored and sliced
½ tsp pepper
1 Tbsp fresh mint chopped fine
3 Tbsp honey 1 Tbsp cider vinegar
3 oz sweet white wine
3 oz water

Mix everything and simmer till apples are tender

Libum

1 ½ lb ricotta
2 Cups spelt flour
2 eggs

Mix and shape into 3 inch rounds (about 1 inch thick), bake at 350 30 minutes or till set, drizzle with honey before serving.

Basyniai

For dough mix 1 ½ cups flour, 2 oz olive oil and 3 oz water, roll thin and cut into rounds.

Fill with a mixture of 2 oz figs and 1 oz walnuts bound together and bound with honey. Seal edges well, deep fry in olive oil and dip in warm honey just before serving.

Hydromel

2 cups apple juice
6 cups water
½ cup honey

Mix well and serve over ice.

CALENDAR**March 2010**

14-21 Gulf Wars

April 2010

10 Spring Coronation [Caer Anterth Mawr-Waukesha WI]

17 Provost Challenge [Coldedernhale-Pierre SD]

24 The Armored Combat Offering
[Nordskogen-St Paul MN]

24 Feast of Fools [Korsvag-Fargo ND]

May 2010

8 Spring Crown Tournament [Dreibrucken (Wilton ND)]

13-15 Quest for Camelot [Schattentor-Nemo SD]

15 Beltaine by the Bay [Darkstone-Mason WI]

June 2010

4-6 Mermaids Attack [Turm am See-Valders WI]

17-20 Rabid Yale Hunt [Coldedernhale-White River SD]

24-27 Moorish Tavern [Midewinde-Bottineau ND]

July 2010

8-11 Warriors and Warlords XVII [Nordskogen-WI]

16-19 Pirates, Knaves and Idiots V [Noiregarde- WY]

23-25 Battle of Urdhr's Well [Schattentor-SD]

This is the space where the announcement for the next moot normally would go. However, there is no confirmed date for the moot. As of February 28, there is only the site: the Momma's house in Wisconsin Rapids.

For further information, please check www.falconskeep.org; or the Falcon's Keep Group at Yahoo.com.

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