



Myrtleholt  
of The Kingdom An Tir

# THE LEAFLETTE

The official newsletter of the Shire of Myrtle Holt • APRIL 2015 (AS XLIX)

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## CALL FOR CONTENT

Lords and Ladies,

You are hereby  
invited to submit ideas, songs,  
recipes, stories, pictures,  
drawings, and any manner of  
content you wish to share with  
your fellow inhabitants of the  
Myrtle Holt.

Remember, this is  
YOUR (shrinking)  
Newsletter!

## Your Vote Counts

*By Viscountess Jennet MacLachlan of Loch Fyne*

Good People of Myrtle Holt...  
Now is your chance to express your  
views on our becoming a Barony.

You will have until **April 11**  
to let your thoughts be known...

<https://www.surveymonkey.com/s/MGBLJ63>

## St. Egberts Classes Announced

Be sure to check the Facebook site for updates!

- The Outlander Cowl, Crochet format, Taught by HE Jennet MacLachlan
- Period Applique techniques, Taught by the Summits Alpine Scholar, Felipa of Fenwald
- 2 classes on History, Taught by HL Alric Greybeard
- Leather Pouch making, for young folks, taught by Madeline of Angleheim
- Naalbinding, taught by Myrtle Holt's current A&S Champion, Dawnhela Heartsblood of Briaroak



## The Fallen: Jonathan Peters

*Shared By Viscountess Jennet MacLachlan of Loch Fyne*

Jonathan Peters passed away on October 2, 2013 when he slipped in his bathroom and hit his head on the tub. This tragic passing took a man who I had barely begun to get to know. Jonathan and I met barely 18 months before at an SCA event and because of our shared love of all things Scottish, developed a fun and mutual friendship. I miss Jonathan and wish that we had been gifted with more time but alas that was not meant to be. Jonathan left behind a beautiful wife, Crystal and two gorgeous children, his daughter, MacKyla and his son, Quinn.

Jonathan Peters was a native Oregonian and lived many years in Grants Pass. He went to school here and left to go and study British History at King Alfred's College in Winchester. Jonathan studied Law at the University of Oregon and eventually at the University of Aberdeen School of Law.

When he returned he worked at JSS II-Civil and Criminal at the Oregon Judicial Department from 2006 until 2008.

I first met Jonathan at Briaroak Birl when he and Crystal came to camp with us with no more than a borrowed tent. After scrambling we managed to get mattress and bedding for them and they slept on the cold ground with their two kids. Jonathan had a stutter but when I spoke with him we were so comfortable that that stutter hardly ever appeared. We could talk about Scotland for hours.

Jonathan brought Crystal and his children to visit our animals and spend a day with us. I remember asking Jonathan if they had any allergies. Yes, Crystal is allergic to wheat...okay that is good to know. So I made a gluten free quiche...well, it turned out that in fact Jonathan was even more allergic to eggs, a fact he had forgotten to mention. So we scrambled and came up with some alternative foods and

had a wonderful visit. Despite Jonathan's protestations, I was not going to let him eat the eggs just because he had forgotten to tell me. The children enjoyed seeing all the animals and we had a wonderful day.

Jonathan's passing was tragic and sudden and was a shock to all of us who loved him. He is still missed very much and will be remembered. When I return to Scotland, I will build a cairn in his memory. Rest in peace Jonathan, until we meet again.



*We'll be taking a moment to remember those who have Fallen, whose names are read every year as part of our Ancestral Remembrance Celebration.*

*If you have stories and photos to share, please send them to your Chronicler or Viscountess Jennet MacLachlan of Loch Fyne.*

## Investiture Menu Announced

### 1ST COURSE: GERMAN SAUSAGES IN CABBAGE

WHEAT BERRIES  
HONEY DILL CARROTS  
ALEXANDER CAKE

### 2ND COURSE: GERMAN PORK BEER ROAST

ALTERNATIVE NON PORK: ROSEMARY CHICKEN  
GARLIC SPAETZLE  
SAURKRAUT  
GREEN BEANS WITH BACON AND ONIONS  
BAKED APPLES WITH CREAM CHEESE AND WALNUTS

### BREADS THROUGHOUT:

STEEL CUT OAT BREAD  
DARK RYE  
GERMAN BEER BREAD.





# Herbal Corner: Wild Strawberry

By HL Keara Rylyn Buchanan

While we see wild strawberry as a weed in some cases that spread unchecked and most times unwanted. (My mother has plenty of starts if anyone wants some.... Haha!) The lovely little wild strawberry has many uses besides the button sized sweet fruit. This plant has been used for hundreds of years medicinally. "Water distilled from the berries is good for the passions of the heart caused by perturbation of the spirits" *John Parkinson 1640*. The fruit, plant and root are all used. They contain components that are astringent, wound healing diuretic, liver tonic and cleansing.

## Medical uses:

The leaves made into a tea or infusion are a good treatment for gastric inflammation and infections and liver issues. The leaves are also used as an appetite stimulant. Combined with Meadowsweet and St. John's Wort for mild arthritic pains or with Celery seed for gout. The root made into an infusion is good for diarrhea and for healing the liver.

The fruit ( besides being yummy) is good for the liver. (Perhaps something to be eaten for a few days after a long SCA weekend of fighting and drinking.) They are also useful crushed in a poultice for sunburn or other skin inflammations. It has been found that the juice of the alpine strawberry have antibacterial properties. It was also noted by physicians of old that to steep the berries in wine makes a traditional remedy for "reviving the spirits and making the hart merrie."



## Recommended Reading

Pick up a copy of the *Smithsonian Magazine*, February 2015 issue, page 18 and read *The Annals of Doodology*. Erik Kwakkel, the medieval book historian at Leiden University in the Netherlands, discovers whimsy and art in the margins of medieval texts.

## Dayshade Challenge—Battle of the Biancos

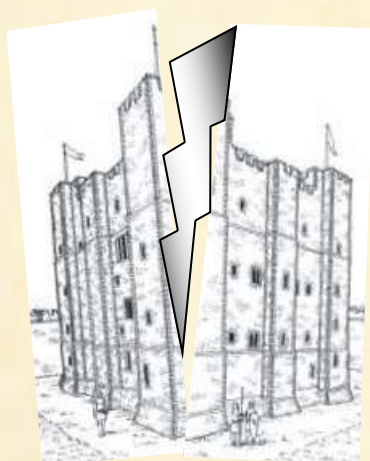
### The Gull-Wing Party

Vicountess Jennet MacLachlan of Loch Fyne

Her Excellency proposes to raise funds to replace the current pavilion with a completely new gull-wing structure utilizing wooden support posts.

### Progress to date:

\$66.60 PLUS 2 Necklaces



### The It's-Not-Dead-Yet Party

His Lordship David de Rosier-Blanc

His Lordship, the Minister of Arts & Sciences, proposes to replace the support posts of the current pavilion, keep it, and recondition it.

### Progress to date:

\$55.85 PLUS 2 Necklaces

# For to Serve a Lord or How to Make a Feast Happen (Part 1)

By *HL Felicia of the True Layne*

As you may know I have been a cook in the SCA for over 25 years. In this article I am going to explain how kitchen teams and serving teams are put together so they function properly and the various duties of the members of the “staff”.

Please remember that people volunteer to handle the duties they do in the SCA, mostly they are not appointed nor are they promoted to various duties via ability. Almost everything is learned by experience so not every feast or service will be perfect or every team or staff ideal. Along with this neither is any person perfect nor ideal in every aspect. Yet there are ways to achieve success.

Nearly everyone not involved with “kitchen work” seems to think there is only one “cook”, but that is not exactly so, nor should it be! The kitchen staff would be a more appropriate way to think in actual terms. One cook, the head cook or chef, now unfortunately termed a feast steward, with input from his or her staff, plans the menu. Then the “trials” begin. Often the chef and his staff hold trial dinners using the various recipes and perfecting recipes months in advance of the feast. At this time they are also perfecting and devising the best ways to hold the foods so preparation time will not be too prolonged or impractical on site or beyond the kitchen and staff at the site, and the time constraints inherent in every event. This way they can also pinpoint any safety concerns and prevent “major disasters”.

The philosophy of this chef is: Make the food, whether period or not, taste good to the people that will be eating it; otherwise all the time, effort, and money will be wasted. Make the experience of dining pleasurable, in line with period or common SCA practice if possible, and on time. Do not waste time, materials or manpower on mediocre dishes or use your diners as laboratory guinea pigs in flavor experiments just to perfect some period recipe that is your personal pet project. (But that is also what the trial dinners are for!) People come to feasts to be fed and to experience something good and wholesome as we sit down together to share a meal. They do not come to feast to eat food of questionable quality or to gamble away their health on food poisoning.

In the SCA the head chef should always remember not only his diners, but also his help. They volunteered too. They were not drafted and HAVE to work for him, nor are they his paid “servants”. The head chef is not Gordon Ramsay and his staff-members are not usually professionals! The head chef should not cuss at his help, scream at them or treat them as “inferiors”. A good chef keeps his ego and perfectionism in check. He will not be beheaded if the parsley is on the wrong side of the plate and the capers got left out of the vegetable dip so he mustn’t berate his “staff” or temporary volunteers over trifles!

A good chef empowers his staff to make decisions on their own on the spot to correct a problem or prevent one and trusts his staff to know when to immediately bring a problem or question to the chef’s attention. A good chef teaches his help and also accepts instruction and help when needed! No one knows everything, or can do it all alone, including the head chef. For the kitchen it is teamwork that makes the meal.





# Last Call

Archery Practices are now being held every 2nd and 4th Sunday at Fenwald Farm in Shady Cove

## Next Business Meeting

April 5, 11am at Abby's Pizza



# Officer Excerpts

Chatelaine: This position is still open/accepting applications

Marshall: Practice attendance is down although having A&S at fighter practices seems to be working well. Practices at Riverside until Palmerton Park re-opens their facilities.

MoAS: Bayeux Tapestry project beginning.  
Check the FB group for updates

Equestrian: Practices are still open. All are welcome.

Chronicler: Submissions still needed.  
More detailed Officer Reports are posted in the Meeting Minutes.

Youth: Fun stuff coming up at St. Eggberts!



# Looking Forward

**ARC      October 2015**  
Autocrat Team: Needed!  
Feast Team: Needed!

**Investiture      December 11-12, 2015**  
Autocrat Team: Megan & Janet  
Feast Team: Monique and Aelfrich, Feast Assistant: Edward Tanner (Benjamin)

**Hogmanay      January 2016**  
Autocrat Team: Brian  
Highland Games Steward: Bowen Doyle  
Feast Team: Needed!

Lots of Opportunities coming up to pass out Myrtle Holt business cards!

What is this QR Code of which thou dost speak?



# Calendar

## APRIL

- 4 [All Fools](#), Corvaria
- 4 St. Eggbert Precook, White City
- 5 EASTER
- 5 Business Meeting, 11am Abby's Pizza
- 7 St. Eggbert Precook, Grants Pass
- 10 St. Eggbert Precook, Grants Pass
- 11 Feast of St. Eggbert
- 17-19 [Bar Gemels](#), Terra Pomaria
- 20-22 [Spring Cornonet](#), Summits
- 25-26 3-D Archery Shoot, Butte Falls

## MAY

- 1 [May Revel](#), Southmarch
- 2 [ELK MOUNTAIN HIGHLAND GAMES](#), Wimer
- 3 Possible Business Meeting Date
- 8-10 [Hocktide Emprise](#), Glyn Dwfn
- 15-17 [May Crown](#)
- 16-17 3-D Archery Shoot , Butte Falls
- 22-25 [Egil Skallagrimmson Memorial Tournament](#), Adiantum
- 30-31 3-D Archery Shoot , Butte Falls

Check Facebook for Fighter Practice times and locations.



# Shire Officers



## SENESCHAL

Lady Brynhildr Smidsdottir  
(Megan Blattel)



## ARTS & SCIENCES

HL David de Rosier-Blanc  
(David Bianco)



## GOLD KEY

Constance Campbell  
(Christina Hager)



## CHIURGEON

Pending



## SCRIBE

HL Keara Rylyn Buchanan  
(Loree Day)



## HERALD

Lord Bjolan Bjornson  
(Rev. James A. Otto Sr.)



## HEAVY MARSHAL

Bowen Doyle  
(Albert Wessels)



## WEBMINISTER

Lord Thorlof Anarson  
(Josh Plater)



## EXCCEQUER

HL Rathyen de Bures of Acton  
(Sharon Chism)



## CHRONICLER

(Sarah Givens)



## DEPUTY GOLD KEY

Alina MacMurrich  
(Amanda C. Cowin)



## DEPUTY CHIRURGEON



## CHATELAINE

Accepting Applications



## HERALD IN TRAINING

Eric Liefson  
(Glenn Allen)



## TARGET ARCHERY MARSHAL

Visc Jennet MacLachlan of Loch Fyne



## EQUESTRIAN MARSHAL

HL Robert Buffle  
(Robert Chism)

**The Leaflette is not a corporate publication of the SCA and does not delineate official policy.**



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