



Myrtleholt
of The Kingdom An Tir

THE LEAFLETTE

The official newsletter of the Shire of Myrtle Holt • MAY 2015 (AS L)

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Elk Mountain Highland Games

High commendation from Vicountess Jennet MacLachlan of Loch Fyne to Lady Andreana Sionnach for interacting with everyone who stopped at the encampment. Attendance at the event was reported around 1200 people, triple from last year.

Approximately 50 people stopped at the encampment last year, over 200 this year. Tents and the Vardo were a huge draw, with many photo-

graphing the tent interiors. David thanks everyone for the many items on display at the tables. The inaugural Elk Mountain Highland Games 2015 Youth Edged Weapons Competition was won by Myrtle Holt's Edward Target-Cleaver.



CALL FOR CONTENT

Lords and Ladies,

Give your Chronicler your art, your crafts, your photos, your stories! Don't be shy!



Elk Mountain Highland Games



Elk Mountain Highland Games



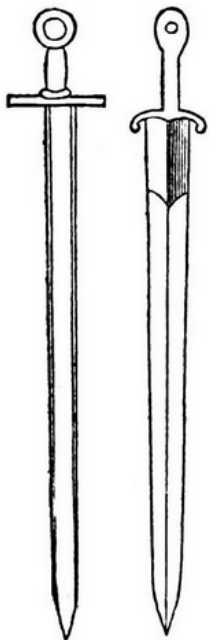
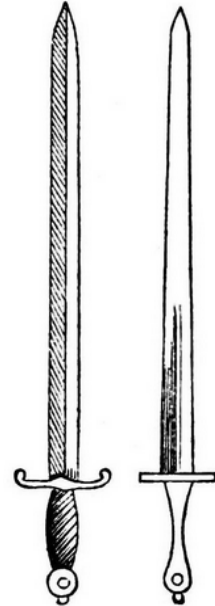
Dane Ax, Bayeux Tapestry



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Elk Mountain Highland Games



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Candle in the Wild

By Viscountess Jennet MacLachlan of Loch Fyne

What do you do if you are caught in the wilderness and have minimum supplies?

Well, you need shelter, warmth and food. But a little light at night would be useful too I suspect. So, how would you make a candle if you were out in the woods? Here is how you would do that. We are assuming you are in a forested area and maybe you are lucky enough to find a bee hive.

How would you proceed?

Find a piece of tree bark, like maybe a willow or even a candlewick plant. In my case I found a willow. You strip a piece of the inside of the bark. split it into two long strips about the same length. Now with the two pieces side by side you twist the left piece to the right then pass the right piece over the top of the left piece. Now twist the new left piece to the right then pass the right piece over the top of the new left piece. Keep doing this all the way until you have about eight to ten inches. This is your wick. Fold it in half over a small stick and twist the pieces together.

Now find a piece of honeycomb. Remember to make a fire near a hive before you try this to smoke the bees so that they will go into the hive and not attack you. You now melt the honeycomb over a low fire and dip your wick into the wax to stiffen it. Hold it taut until the wax hardens. Set that aside.

Find a nice eight inch branch of a choke cherry tree or any other fleshy type of tree. Using the branch of any tree that is rough, pass that through the middle of the choke cherry tree branch to scrape out the interior soft flesh, leaving you with a hollow outer bark piece. Bury the base of this small branch into some sand. Place your wick down the center with the small stick balancing on the top of the branch. Pour your melted wax down into the branch. Once it has cooled and hardened, you can break away the outer bark that remains around your candle and light your wick.

Now what if you cannot find a nice choke cherry tree or some kind of soft fleshy branch. Well, no problem, use a different method....described here. Your melting vessel in this case will need to be a little deeper. What you do in this case is repeatedly dip your candlewick into the wax picking up a little more each time as the wax hardens against the previous wax on your wick. This takes a little more patience but you build up your candle against the wick in a slower drip process. These are simply called "dipped candles".



Candlewick Plant



Chokeberry Tree



The oldest surviving bees wax candles north of the Alps from the alamannic graveyard of Oberflacht, Germany dating to 6th/7th century A.D. -wikipedia



Ask Brynhildr: Jewelry Cleaner

By Lady Brynhildr Smidsdottir

This jewelry cleaner isn't medieval, however, it's good for those that may be sensitive to the chemicals in most cleaners. Great thing is, you more than likely have all of the ingredients in your kitchen. It's one that you can use while camping as well.

You will need:

Baking soda

Bowl (any kind)

Aluminum foil

Water

Tongs for flipping/stirring jewelry

Pot or tea kettle for boiling

Jewelry in need of cleaning

If extra dirty or tarnished, an old tooth brush for scrubbing a tad.

Tear off a piece of aluminum foil that will line your bowl, extending over the edges. Line your bowl with the foil, shiny side up. Place your jewelry in the bowl. Sprinkle baking soda over jewelry, you don't need a huge amount, but don't be too sparse. Boil your water, once it's boiling, pour over jewelry/baking soda, making sure it's covering the jewelry. You will notice it bubbling/foaming, it's supposed to do this. Use the tongs to flip/stir your jewelry once or twice. Once it's cool, or you can tell it's shiny, remove jewelry, and rinse well.

Ta da! Shiny jewelry again!

I've used this on silver, brass, nickel silver, and copper. I've used it to clean my Norse brooch chains which are nickel silver with agate beads. It hasn't harmed the agate, but I haven't used this cleaner on other stones. From the few articles I've read on this cleaner, there hasn't been issues with diamonds either. I may buy a freshwater pearl to experiment with, if so, I'll be sure to update!



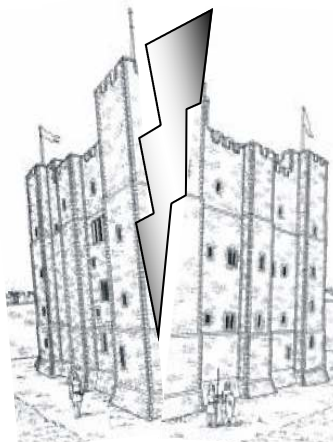
Dayshade Challenge—Battle of the Biancos

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:
\$80.35 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:
\$60.36 PLUS 2 Necklaces

A Roman Recipe for Beets (Redacted)

By HL Felicia of the True Layne

Cooking for 100 can get complicated. Making food in advance that can be just popped into dishes streamlines your workload to main dishes and finish work on feast day.

BETAS- A combination of Apicius #97 and #98. #97- TO MAKE A DISH OF BEETS THAT WILL APPEAL TO YOUR TASTE. SLICE [the beets] WITH LEEKS AND CRUSH CORIANDER AND CUMIN; ADD RAISIN WINE, BOIL ALL DOWN TO PERFECTION; BIND IT, SERVE [the beets] SEPARATE FROM THE BROTH, WITH OIL AND VINEGAR.#98 ANOTHER WAY (ALITER BETAS ELIXAS) COOK THE BEETS WITH MUSTARD [seed] AND SERVE THEM WELL PICKLED IN A LITTLE OIL AND VINEGAR.

My recipe for accomplishing these beets as I first planned it: Buy two gallons of sliced beets, honey, spices, raisins, and two leeks. Strain the juices into a large saucepan. To this add one cup of honey, one pound of raisins chopped (lacking any raisin wine). Next add a teaspoon of ground coriander, a tablespoon of mustard seeds, a half teaspoon of ground pepper, and a quarter teaspoon of ground cumin, and cook this down to half of its former volume allowing the raisins to soften and plump up. Stir this as it cooks. To this add a cup or two of red wine vinegar and two leeks that have been thinly sliced, salted and sauted in olive oil with a dash of the spices. Stir and pour over the sliced beets mixing well. Let them pickle covered and refrigerated at least overnight and up to three days before serving.



What really happened: I did not want to do this dish on site or a few days out. I wanted it ready to go without fuss and bother, so I went to visit my mother who has over 60 years of experience in home canning and showed her the recipes and my ingredients and dilemma. She taught me in her sweet folksy but direct way that home canning is a science that requires the right balance in acid, salt and/or sugar for each type of produce being preserved. Beets are low in acid and high in sugar and so require the correct amount of acid (vinegar) if they are to be a pickle and not a jar of botulism. The same is true about sugar and salt for other foods and making certain whether the packed jars should be processed under pressure or just hot water bathed! The olive oil was omitted and liquid from the beets was not reduced but was carefully measured. A 50/50 mix of white vinegar and wine vinegar to the quantity of three times the beet juice liquid measure was added, the leeks, honey, chopped raisins, and spices were simmered in this, then the beets added back in and all brought to a simmering boil. The sweetness was checked against a modern pickled beet recipe and a half-cup of sugar added. The beets were hot packed into sterilized canning jars and sealed in a ten-minute hot water bath. (Were they plain beets they would have required 35 minutes under 10 Lbs. of pressure to avoid botulism! Acid makes that much difference!) So while the flavoring is basically Roman, these are safe pickled beets! I think we may have drizzled on a little olive oil before serving but memory fails as too much else was going on in the kitchen and the dining room.

Cheers!



Highlights of St. Eggberts

A&S Displays



Herbals,
Baron Faunus de Arden, of Dragon's Mist



Italian Hip Quiver,
Uilliam (Morris Givens)



Goin' Minoan: Xeste for Life
HL Vestia Antonia



Eggbert of the Chickens Tapestry
HL Felicia of the True Layne



Drum
Sarephine Dean Green



Embroidered/Appliqué Shield
L. Felipa of Fenwald



Naalbinding
Dawnhela Heartsblood, Briar Oak



Naalbinding Hat & Decorative Eggs
Visc Jennet MacLachlan of Loch Fyne



Viking Farm
L. Byron MacMurrich



French Hood Progression
HL Rathyen de Bures of Acton

Highlights of St. Eggberts

Period Hat Competition

1: Gabled Hat

Visc. Jennet MacLachlan of Loch Fyne

2: Minty Green fuzzy hat

Visc. Jennet MacLachlan of Loch Fyne

3: Green Velvet Tudor skull cap

Visc. Jennet MacLachlan of Loch Fyne

4: Donut hat

Visc. Jennet MacLachlan of Loch Fyne

5: Burgundy/Purple Floppy hat

Visc. Jennet MacLachlan of Loch Fyne

6: Helm

HL Aelfric Thorfastson

7: Brown Floppy hat

L.Felipa of Fenwald

8: Pointy horn hat

HL Taran Destingr Mac Tarl'a

A friend of Sir Benedict, perhaps?



Lord Bowen Doyle admires his new helm that Aelfric crafted. About his new look? Brynhildr laments, "I won't be able to identify him on the field of battle anymore!!"



Highlights of St. Eggberts

Court

Swore Fealty, Robert O'Neill

Award of Arms, Uilliam (Morris Givens)

FAC "Crack the Egg" field of 12 was Niccola of GD,
field of 8 was Eva of GD

FAC "Egg the Saint" field of 7, two winners were
Katerine Mitchell and Tristan Monroe

FAC "Good Egg" special prize for good sportsmanship, Wyatt Witt

FAC Art Competition, Waxed (crayons) had no entries;
Colored (pencil) was Thea, and Painted was Juliana

Darts, 111 pts Uilliam, 108 pts Bowen Doyle, 99 pts Trevor Kitching

1st Championship Cut & Thrust, field of 5, Bowen Doyle, awarded a buckler

Heavy Tournament, Prince William Geoffrey the Rogue, awarded a spear

A&S current champion Dawnhela Heartsblood of Briar Oak passed on the cloak to winner in a field of three, Visc. Jennet MacLachlan of Loch Fyne, 2015 A&S Champion of Myrtle Holt

Hat Competition, prizes handed out by Ratheon de Burres of Acton. Humorous category, field of one, Brizzio. Traditional category, won by one point, Visc. Jennet Maclachlan of Loch Fyne.

Baron Faunus gift to Feastocrats of handcrafted culinary gifts by the guild of Dragon's Mist.

Shire of Glyn Dwfn presentation of
St Eggberts wall hanging, gifted to
populace of Myrtle Holt.
Celebrating friendship.

Grail of the Summits (A&S)
to Violante de Rosa of Briar Oak.

Baron Faunus is the A&S Coordinator
for An Tir West War

Marshallate who has not yet received a coin:
Robert O'Neill,
Uilliam,
Lord Robert Buffle,
HL Rathyen de Bures of Acton

Award of Arms, Sarah Givens

Newcomer Tokens included
Baby Aurora Magdalene



For to Serve a Lord or How to Make a Feast Happen (Part 2)

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”.

The ideal kitchen staff or team and what can be cobbled together may end up being two different things, but this is the way I see a bare bones good staff.

The head “chef”: He usually has the most cooking experience and has agreed to take the blame if it all goes to hell. He has the budget for the feast in hand and an idea and later a plan to bring it all together. His name is in the event copy and his reputation is on the line far and wide. He is the “head-liner chef”.

The Dexter Gauntlet cook: The right hand knows what is in every dish. The right hand came to darn near every prep session and is the headliner’s drop dead deputy, suggested easier ways to do things, helped prepare the menu, went shopping with the chef and generally knows how it all should come out. No matter how good a headliner chef is, he is not invulnerable to disease, accident or heart attack. No head-chef should be without a Dexter gauntlet cook.

The Sinister Gauntlet cook: The left hand generally knows what is going on and will do whatever he can to cook during the event. He was at about 50 percent of the prep sessions, but may or may not have been shopping with the chef. He knows where the chef’s ultimate feast notebook is (which is, by the way, a chef’s most important aid and covers the feast’s every recipe and ingredient and manner of service!) located and will refer to it if the chef is busy elsewhere and will do whatever the chef or Dexter asks of him and will bring all problems he cannot solve on his own to the chef’s immediate attention! The sinister gauntlet cook sometimes only makes his appearance at the event itself and may have just met the other cooks! Don’t be dismissive of him. As head-chef you will know him by his ability to make things go just when they should and the type of questions and talents he brings to “the show”.



Floater: Is the official “dishwasher” read scullion position. Before you roll your eyes thinking that this is an unimportant “detail” to be done by any volunteer, let me insist that you are wrong. Floater is absolutely essential. Nothing can function in the kitchen or out on the dining room floor without floater. Floater is an intricate part of any kitchen team and every single feast. Floater usually has other duties than just doing the dirty dishes. It is often “floater” who says, “Hey, do you need that area cleared off to work?” “Do you need the drink pitchers out on a table or in here on a cart?” And there are two all-important questions that a good “floater” asks: “Do you have anything else that needs cleaned up before dinner?” and “Do I need to clean the bowls and the trays between courses?” Floater must be reliable, able to implement instructions right away, and steady on before feast, during feast, and especially after feast.

It is one of the most thankless jobs, but one of the most important ones. Three cheers for floater preventing contamination from dirty dishes, preventing accidents by cleaning up spills, preventing problems before they happen! I’ve had to work without a floater before, and it isn’t pretty folks. You may have a couple “floaters” but the best ones, the ones worth serious gold, are the ones who stick with the team from beginning to end!



Last Call

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

Next Business Meeting

June 7, 11am Riverside Park



Officer Excerpts

Chatelaine: This position is still open/accepting applications

Marshall: Practice participation is up and the schedule will be posted on the main website. Myrtle Holt will have a new Junior Archery Marshall signed off at Hocktide: Uilliam.

MoAS: Tuesday A&S Evenings still at Vesta's. If there is an A&S weekend the last weekend of May, it will be announced online. Check the FB group for updates

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



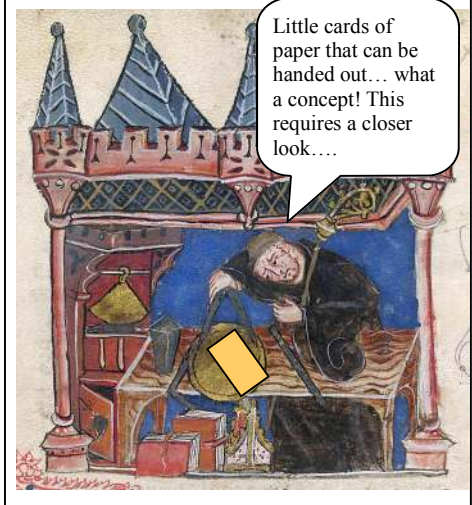
Looking Forward

ARC October 2015
Autocrat: Lady Andreana Sionnach (Andrea Fox)
Feast Team: Needed!

Investiture December 11-12, 2015
Autocrat Team: Megan & Janet
Feast Team: Monique and Aelfrich,
Feast Assistant: Edward Target-Cleaver

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

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



Calendar

MAY

- 1 [May Revel](#), Southmarch
2 [ELK MOUNTAIN HIGHLAND GAMES](#), Wimer
3 Myrtle Holt Business Meeting, Palmerton Park
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

JUNE

- 7 Myrtle Holt Business Meeting, Riverside Park
19-21 [Summits Summer Investiture](#) , Corvaria

JULY

- 01-05 [An Tir West War](#) , Gold Beach, OR
17-19 [July Coronation](#) , Sedro-Woolley, WA
31- 8/2 [Briaroak Bash](#) , Winston, OR

Find More Events:

<http://antir.sca.org/Upcoming/index.php>

Check <http://www.myrtleholt.antir.sca.org/> 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 Ryllyn Buchanan
(Loree Day)



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



HEAVY MARSHAL
Bowen Doyle
(Albert Wessels)



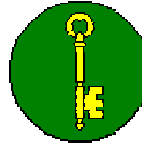
WEBMINISTER
Lord Thorlof Anarson
(Josh Plater)



EXCQUEUER
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)

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