



Myrtleholt
of The Kingdom An Tir

THE LEAFLETTE

The official newsletter of the Shire of Myrtle Holt • NOVEMBER 2014 (AS XLVIII)

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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 Newsletter!

Humble Beginnings: A Shire is Born

By *HL Keara Rylyn Buchanan*

In the far southern reaches of the Kingdom of An Tir there is a beautiful, bountiful land called Myrtle Holt. This is the story of this wonderful shire according to legends passed down from the elders.

In a time long ago there were a group of people that belonged to a great kingdom called An Tir.

In this great and wondrous land there were Shires in the far north and not as many further south.

But there were people in the south that formed a household. This fair household was called the House of Azure Rose and this was AS XV, or the mundane year of 1980. There, the people of this house were happy. This house grew in number and soon there were such fearsome fighters and beauteous ladies that it drew in more people from the surrounding mountains. Eventually some wanted to have their own shire down in the southern

lands. However, there was much difficulty in determining what was needed, especially relative to the great and cryptic Heralds of the kingdom. They seemed to speak a foreign tongue.

Then came one who had understanding of what the heralds wanted.



In AS XVIII or 1983 they had meetings and more meetings and decided they would be the Shire of Myrtleholt and in AS XIX or 1984, submitted the name to the heralds. When they submitted their plans to the great and cryptic heralds of the Society, it was decided this merged name would not work. And so we became the Shire of Myrtle Holt. And the shire was happy, and grew.

Again the Shire of Myrtle Holt had meetings and in these meetings the population tried to find a symbol to say who they were as a Shire, as a town, as a family. The mighty fighters talked about staffs out of the myrtle tree, the scribes talked of pens, not made of goose feathers, but of

myrtle. The cooks suggested spoons and bowls made of myrtle wood.

The weavers and spinners talked of the silky wood for spindles. They all agreed that the myrtle

tree had to be part of the symbol for its strength and beauty.

Then the wise woman of knowledge suggested a tree. The tree shows family with roots strong. It shows the strength of our mighty fighters as it stands against the worst storms. The leaves when plucked, make a delicious dish to delight our palates and the silky wood spins fast and true for the spinners.

A SHIRE IS BORN, continued

And the beautiful wood whittled down to silky smooth pens so that our illuminators may draw and write without getting splinters. This the whole the tree can represent.

Beneath the tree it shows the laurel wreath. For all know that the laurel is related to the myrtle tree and it shows glory and victory. And argent sable check border shows that though we may be bastards we are free and loyal and persevere.



In AS XXI or 1986 the wise woman of knowledge had to leave our fair lands to be with her lord and husband. So the wise woman taught an apprentice the ways of the heralds. So with great effort and perseverance, the apprentice was able to appease the great and cryptic heralds of the Society and won our banner fair.

The populous of the mighty Shire of Myrtle Holt rejoiced with much drinking and fighting. The revelries were known far and wide. There were great fighters such as Matthew Hemidal Foehammer who was a Defender of the Summits. He was the last Known High Chief of the Summits in AS XXVI. And there was Ronald Hawkwood who had the shield of the Summits in AS XXXI. There were illuminators, and weavers, seamstresses and brewers. The populous was strong.

The shire decided one year that it would be a wondrous thing to honor the kind and benevolent local Saint, known as Saint Eggbert the patron saint of chickens. They had a feast in his honor and rejoiced. One and all brought something for the feast board but there was naught but chicken dishes. So the following year the shire held again this feast for the dear Saint Eggbert.

This time, however, there was naught a chicken dish to be seen. This angered the Saint and he asked for a pox to come onto the dear Shire of Myrtle Holt. The pox was not a deadly pox. It was a pox to remind people to not take lightly all that the humble chicken does for their tables. The children of the shire were the main sufferers of the chicken pox from Saint Eggbert. When the people of the land made offerings to the giant Rooster of the Rogue, Saint Eggbert saw, and he quickly relented and within a few weeks the pox was gone.



All went well with the happy Shire until a great evil befell the people. There came a discontent and plague called mundanity that fell many of the once strong population.

The Principality and the Kingdom failed to hear any news from the once strong shire.

With worry in their hearts, they sent missives to the people. They received no response. They tried again thinking the pigeons must have been eaten by hawks. Again no response. So they tried again by horse and messenger. Yet again there was no response. The remaining few of the once strong Shire of Myrtle Holt had weakened and groaned under the weight of trying to hold the Shire of Myrtle Holt up to the sun.

Alas with great sadness and mourning for the loss of one of her children in the spring the great Kingdom of An Tir called the once thriving shire dead. This was the year of ASXXXIV or 1999.

But all was not lost. A young lad who had been away fighting and seeking glory in other battles for several years made his way home. When he got to his home shire and saw naught but abandoned remains of the once great castles and manners and empty taverns, he despaired. It was then that the young lad declared that his home shire would be like a phoenix rising from the ashes, Myrtle Holt would live again!!

So he spoke to a sister shire, the shire of Glyn Dwfn, who said they would sponsor Myrtle Holt as Myrtle Holt had once sponsored them. And with this letter from the loving sister Shire, the lad with great trepidation, approached the King and Queen upon bended knee and beseeched them to help the heart of their fallen child beat again. The kind King and Queen agreed. And slowly the Shire shuddered with the first faint heartbeat she had felt in a while.

A SHIRE IS BORN, concluded

Slowly at first and then picking up speed the lad recruited people. He told them of how wondrous the Shire had been before. He told of his hopes that the beautiful shire would shine again. People joined his cause. Myrtle Holt was alive, she had a strong heartbeat and she had people who loved and believed in her again.

Then people of old opened their windows and saw the shining light of the shire once again a beacon in the night. People of new saw the honor of the beautiful Shire and were drawn into her family. The shire, though just on a trial basis, did shine.

In AS XXXVII or 2002 the Shire of Caversgate to the south was stricken with the same plague that had attacked the Shire of Myrtle Holt. The remaining people were a strong, honorable, intelligent people and together with the Shire of Myrtle Holt decided that it would

be best if they joined the Shire of Myrtle Holt as together, they would be much stronger. Thus in honor of the people and the love of the Shire of Caversgate, the Shire of Myrtle Holt continues to hold a cherished feast of a Scottish New Year called Hogmanay. It is at this fair feast that the men try to sweet talk their ladies with some mighty dancing and a showing of their strong, bold, bonnie knees.



The incipient Shire of Myrtle Holt was raised to the higher glory of full status, thus truly becoming the Shire of Myrtle Holt in all phoenix glory in AS XL or 2006 in a hard won battle to prove how strong a shire Myrtle Holt was.

In the ensuing years Myrtle Holt has remained Strong. The beautiful Shire of Myrtle Holt has hosted many revelries and hold at least 3 every year.

The 3 revelries that they hold are: Hogmanay, the Scottish New Year Feast with much dancing and baring of knees and much haggis tossing and eating. The next is still a revelry honoring our dear St. Egbert. In this event we always make sure to honor the chicken Saint with at least 1 chicken dish, for we do not want to anger him and incur another bout of the dreaded pox. The third is to honor our beloved lost but never forgotten family. While we revel at this event as well, we do so with an eye to our past. With a tourney, an equestrian hunt and games, a kettle toss, and classes to learn more so that we do not forget what our forefathers knew.

This is the Shire of Myrtle Holt, Strong, Fierce, Beautiful and Proud. Together as a family we stand.



Myrtle Holt Business Cards
Now Available!
Ask your Seneschal



Here...
Take my
Business Card

Rapier Cut & Thrust Practice comes to Myrtle Holt

Glyn Dwfn rapier fighters were at the Myrtle Holt fighter practices one Sunday, teaching our folk the fine art of cut and thrust!

Want some input into the new Ringtail Cat or Ring-tailed-Cat awards for Rapier?

Bring your ideas/sketches to the next Business Meeting.



An Arisaid for Hogmanay

By Viscountess Jennet MacLachlan of Loch Fyne

Historically women never wore kilts. These were reserved for the men. However the tartan or “pattern” of the kilt was primarily to distinguish which Highland clan the wearer was from. Women also wanted to be identified as belonging to their clan or “family” so they wore a similar piece of tartan fabric or “plaid” called an earasaid, erasaid, arisaidh or arisaid. The arisaid is the woman's version of the great kilt.

The arisaid appeared about the same time as the Great Kilt in the late 16th Century and it was as versatile as the great kilt was. It was used for everything from shopping bag to blanket.

The arisaid is one of the easiest garb pieces to put together. An arisaid can be described as simply a rectangular piece of tartan wool.

Generally made from wool in the family tartan or pattern, the woman's version used less fabric. While the great kilt is said to use 8 yards of wool, the feminine version uses 2.5 to 4 yards depending on the width of the fabric and the height of the woman wearing it.

The arisaid should be taller than its wearer so that it can function as a cape or cloak if need be.

Whereas the great kilt is the main item of clothing on a man, the arisaid is worn over a dress and chemise. It can be worn folded in half around the waist with a belt holding it in place as an overskirt. The outer half can be draped back down over the top of the belt for the layered look or it can be lifted up and draped over one shoulder.



Photo permission provided by Parrish and Telena of Misty Thicket Clothing. MistyThicket.com offers carefully researched and handmade Renaissance, Medieval, and Celtic costumes and period clothing.

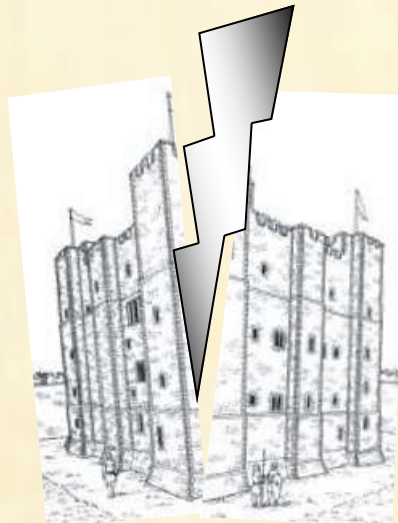
Dayshade Challenge Progress—Choose your Side

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:
\$40.62



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:
\$32.58



The Fallen: Sherry L Andreason

Shared By Viscountess Jennet MacLachlan of Loch Fyne

Photos Provided By Awenydd Gryffen



On July 17th, 2014 we lost a very, very dear friend Sherry L. Andreason. To us in Myrtle Holt she was known as Gwenllion Gryffin, our web minister. Sherry was the twin sister to Deana Wheeler Andreason, also known as Awenydd Gryffin. Sherry battled cancer very bravely and finally lost her battle.

I remember the first time I saw and met Sherry at Abby's pizza on Williams Highway. I walked in and there she sat with her twin sister Deana. In that first meeting Sherry asked: "What can I do to help?" And she never changed. Sherry was one of the most giving people I have ever met.

She was a diabetic sufferer and so at all of our feasts Sherry would show up with a series of desserts made just for diabetics. She loved dessert and was going to make sure that those sufferers that shared her illness did not have to go without.

Sherry was an incredible artist as well. She drew scrolls for us that were beyond beautiful and were even adopted at a principality level because of their mystical beauty. Her kissing dragons will always be remembered. I will be creating a pennant in her memory with the kissing dragons on it and it will fly at every event that I camp at from now on.

Sherry made the most beautiful and intricately woven beaded jewelry. She loved crafting, and anything that was creative. She loved canning, baking, beading, drawing, painting and on and on. Sherry loved life. Her beautiful beaded choker sold at one of our events raising a sizable amount of money for our shire. Because I was not lucky enough to get it, Sherry proceeded to make one for me as well, as a gift.

Sherry made garb. Her sewing skills were spectacular and she was determined. Sherry fell in love and moved to Idaho and as a shire we felt cheated to lose her. But, she was happy to have a man who loved her and a life that was allowing her to do all the things that she wanted.

Her photography showed the beauty that was surrounding her. So, while we missed her terribly, she continued to be our web minister and shared all she could with us in her pictures. I feel so lucky that two days before Sherry lost communication with the world she spent a long time chatting with me on Facebook. We shared so much in those moments that I will treasure forever.

Sherry had a pattern for a dress that is very complicated and her last wish of me was that I make that dress.

Sherry, I will make it. Not because you are gone and I promised I would, but simply because you had so much faith in my abilities that you believed that I could make it. I promise you that I will. Thank you for those last moments that you gave me. I could never have known that that would be our last conversation and that you would not live even one week past that day. I will treasure that memory forever and I will live my life for both of us.

Till we meet again my friend, be pain free.

All my love, Janet



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

We'll be starting with Corinna Cowan Coots, Ragnar Thorbjornson, Jonathon Peters, and Sharon Coots.

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

Highlights of ARC

Classes:

Wire rings by HL Ellenwy of the Rampant Squirrel; Lucet by L. Bronwen Awbrey; Split stitch by L. Felipa of Fenwald; Knitting (and Battle Bunnies) by Visc Jennet MacLachlan of Loch Fyne

Fighting:

The defender was won by Odan MacCash of South March; THE RONALD HOCK WOOD single sword tourney was won by Ivan Shieldbain; The archery defender was won by HL David de Rosier-Blanc.

Equestrian:

The games and target shoot were combined and the winner was Lucian. Since Lucian had made the gaming sword as a prize for that, he donated the sword to Tassi, as a thank-you for coming down so far to play. Lucian also won the hunt. The prize for that was a game bag and a beautiful belt buckle. There was a pumpkin target shoot Sunday morning, but that was just for fun, so no winner and no prize.

The Jeweled Ferret award, which is voted on by the other riders, was awarded to Aliyah DeLeon.

Garbology:

Brocane won this year with a type of pike. He donated it to the Shire as regalia.

Brewing:

Winners were chosen in the 2-3 different classes -- beers, meads, cordials. The overall winner was Victor Deguerse who was presented with Squee's bar-in-a-box Garbology entry as a prize. How apropos!

Congratulations to autocrat Bowen Doyle for a successful event!

Officer Excerpts

Chatelaine: This position is still open/accepting applications

Marshall: Rapier cut & thrust went very well. Glyn Dwfn wishes to have a joint heavy fighting session once a month, perhaps a mid-Saturday morning.

MoAS: Please review the new Customary, as posted on Facebook, and submit your feedback!

Equestrian: Four qualified for Senior Ground Crew at ARC.

Chronicler: Submissions needed, deadline is 1st weekend of the month. November's meeting minutes have been posted online.

Upcoming Event Teams

Hogmanay January 2015

Autocrat Team: Visc Jennet MacLachlan and Katarine
Feast Team: Christiana and HL Felicia of the Truelane (Flea)

St Eggberts April 2015

Autocrat Team: HL David de Rosier-Blanc. Co-autocrats of Squee and Crystal Butler
Feast Team: Needed!

ARC October 2015

Autocrat Team: Needed!
Feast Team: Needed!

Investiture December 11-12, 2015

Autocrat Team: Visc Jennet, Christiana, Squee, Loree, Morris
Feast Team: Monique and Aelfrich, Feastocrat in training: Edward Tanner (Benjamin)

Looking forward to Hogmanay



Haggis! Rapier! Kettle Toss! Largess Competition! Outlander Cowl Class! Incense Making!
 Lucet! German Dress-Fitting! Jewelry Making! Highland/Scottish Dancing! Fighting!
 More haggis!

A Hogmanay Feast:

Feast Steward: *THL Kirstianna Olesdottir*

Mentor/Assistant: *THL Felicia of the TrueLayne*

Soteltie to head table only to open the feast: An edible “Treasure Chest”

Course One: Green Salad with blackberry vinaigrette dressing

Vegetable Beef Soup

Nibble Tray: Cheese, beef summer sausage, Scotch egg wedges and carrot sticks

Vegetarian Veggie soup on request

Jannock Bread and butter

Spiced apple juice/cider or tea to drink throughout the meal

Soteltie to all: Ground turkey Hedgehogs

Course Two: Egurdouce (Rabbit in sauce)

Barley-Mushroom casserole (Vegetarian friendly)

Carrots and Parsnips with herbs

Nibble Tray: Sliced apples, celery stuffed & unstuffed

Russian Bread throughout rest of meal- more Jannock on request

Soteltie to all: “Jewel Pouches”

Course Three: Chicken in Gravy

Bulgur wheat dressing (Vegetarian friendly)

Stewed sweet potatoes with apples

Nibble Tray: Sliced oranges and cucumbers

Soteltie to head table only: “The Dragon’s Head” (A symbol that “Satan” is slain for the New Year!)

Course Four: Beef with green peppercorn cream sauce

Fried Oats

Millet in almond milk and honey

Green beans with smoked almonds

The Haggis is piped in then the **Dessert Banquet** begins in the adjoining room:

Apple-pear spiced tartlets

Bishops caps

Shortbread cookies

Almond caps with custard

Sweet Haggis in wedges

Anise cookies

The remains of the “largess” sotelties
 Non-alcoholic Ypocras

A Hogmanay Feast, Recipes

First Course:

Blackberry Vinaigrette Dressing: Blackberry juice strained of seeds, red wine vinegar, salt, celery leaves, minced parsley, ground pepper, olive oil and water. 1/3, 1/3, 1/3 mixture of liquids; seasoning and herbs to taste.

Vegetable Beef Soup: Chop up a medium sized solid meat beef roast or two small (bone-in type), dredge the cubes in flour, salt & pepper mixture and brown well in oil. Remove and drain.

Chop up two large onions and brown in same oil, add more oil as necessary but drain all well. Dice two carrots finely and brown in the same oil. Drain. Dice about 4 stalks celery and follow suit as you did the carrots. Pour off oil but reserve a few tablespoons in the pan. Deglaze pan with a heavily concentrated beef stock. Add back all and cover with water.

Simmer covered until the meat is nearly "Falling Apart Done". Taste, season up or water down, add freshly chopped carrots and celery and a small bag of Barley corn. Cook until newly added veggies and barley are "done" but not falling apart. With the barley this means al dente` because this pan is going to be on a low simmer for a while after you put in a bag or two (depending on size) of frozen peas. Mix well.

Simmer until the peas are done then keep soup on hot hold until supper. No measurements are given because with large kettle cooking what goes in must fit within the pan and is planned for 100 or more people. The eye of and the experience of the cook tells him or her how much of what!

Vegetarian Soup: Basically no meat and we will use vegetarian stock the other ingredients are the same but smaller quantity. Quantity made will serve 10.

Scotch Eggs: 35 hardboiled eggs, three to four pounds of ground pork mixed with sage, pepper, savory and marjoram and flour. Cover each egg carefully. Dip in beaten egg, coat with bread crumbs and fry in hot fat until the sausage is done. Drain, cool and then chill. Slice the egg ball into quarters and plate on the nibble tray.

Second Course:

Egurdouce: Cut up and de-fat skinless rinsed clean rabbits. Make a marinade of: Simmered chopped currants and onions, un-simmered red wine, red wine vinegar (a little compared to the wine and other ingredients- we are not making pickled rabbit!), grated fresh ginger, brown sugar dissolved in the currant water, cinnamon, black pepper and water with salt. Put rabbit pieces into marinade in tight fitting turn-able containers in the refrigerator. Refrigerate before cooking for up to two days but at least 24 hours! Turn over containers twice a day so the meat marinates, softens, seasons and plumps up evenly. Remove rabbit pieces one by one and using flour with salt and pepper mixed coat each piece then deep fat fry them until done. Discard the old marinade!

Make Fresh Egurdouce Sauce: Follow the marinade recipe, add some ground ginger or galangal, omit the fresh ginger and simmer uncovered until it thickens a bit. If necessary a little water and cornstarch-(replacement for 'amydon ytried') may be added to make sure it is thick enough. Spoon sauce over the plated rabbit pieces then lightly dust with powdered sugar and ground ginger mixed. Serve forth.

Barley-Mushroom Casserole: For serving 6 to 8: 6 Tbsp. butter, 2 cloves minced garlic, 2 yellow onions minced, 1 lb. mushrooms thinly sliced, 1 cup pearl barley, 1/2 Tbsp. dried basil, 3 cups vegetarian stock, salt & pepper to taste, 1/4 cup chopped fresh parsley added after all the rest is cooked just before serving. Melt butter in 2 qt covered casserole. Add garlic & onion and sauté over moderately low heat until the onion is transparent. Add the mushrooms and sauté over moderate heat until the mushrooms are golden. Add the barley and the basil to the mushroom mixture and toss lightly then pour in the stock & season to taste with salt & pepper. Slowly bring the casserole to the boil then remove it from the heat. Cover the casserole and bake in the oven until the barley is tender- about 45 to 50 minutes. Uncover & toss with parsley & serve as hot as possible.

A Hogmanay Feast, Recipes continued

Carrots and Parsnips in herbs: 12 to 15 lbs carrots and 8 to 10 parsnips, olive oil, salt, dill weed, parsley, celery leaves, white wine, cider vinegar, water & honey or sugar. Peel and slice the carrots and parsnips. Parboil them lightly then drain well. Pour ½ cup of olive oil into a roasting pan, mix in roughly ¼ cup each finely chopped celery leaves & minced parsley, 1 Tbsp. dried dill weed. Mix in ½ cup of honey or sugar syrup (1 to 1), ½ cup white wine & 3 Tbsp cider vinegar. Add veggies, sprinkle on some salt & stir coating very well. Cover tightly and place in 350 degree F. oven for 15 to 20 minutes. Remove, stir well again, plate and serve forth.

Third Course:

Chickens in gravy: Make chicken gravy without almonds, sugar or ginger, add saffron, salt and pepper and thicken with rice flour. Put chicken bit back in and serve in bowl together.

Bulgur Wheat Dressing: In small: 1 cup vegetarian stock, ½ cup coarsely ground bulgur wheat, ½ tsp salt to taste, ¼ cup slivered almonds toasted or pine nuts or a blend thereof, 1 & ½ Tablespoons olive oil, 1 cup finely chopped yellow onion, 1 Tablespoon chopped fresh parsley, ¼ teaspoon ground cinnamon, freshly ground black pepper to taste. Cook the bulgur in the stock with salt for 10 minutes. Pour to a bowl and allow to rest so the bulgur absorbs the rest of the juices. Toast the nuts. Saute the onion in the olive oil. Mix all with the bulgur stir it together very well. Place all in a well-oiled baking dish cover tightly and heat well through until the bulgur is done. Plate & serve forth hot. (This was meant to stuff two Cornish game hens.)

Stewed Sweet Potatoes (and Apples): In small: one lb each sweet potatoes and granny smith apples peeled and cut up. 1/3 c brown sugar, ¼ tsp salt, ½ tsp cinnamon, ½ tsp ground ginger, couple of Tbsp butter, dash white vinegar, just enough water to barely cover it and a little minced candied orange peel. Stir well together & simmer slowly until potatoes and apples are done. Serve forth.

Fourth Course:

Beef with Green Peppercorn Cream Sauce: The beef is marinated in red wine and herbs then roasted in a roaster with beef stock, salt, pepper and cooking wine. To the drippings once the roasts are removed are added softened green peppercorns, seasoning, tarragon and cream. It is brought to a boil and allowed to simmer until thickened. The roasts are cut up and the sauce is bowlled separately. They are meant to be eaten together or some sauce spooned over the Fried Oats.

Fried Oats: Thick oatmeal is made with water and salt. It is congealed in oiled bread pans in the refrigerator. Flour is mixed with salt and pepper. Skillets or griddle is heated and brushed with oil. Slices of oats are breaded and fried and served hot.

Millet in Almond Milk with Honey: Cook measured millet in commercial unsweetened almond milk with ½ cup of honey added to each Dutch oven-full. Serve forth hot or at room temperature.

Green Beans with Smoked Almonds: Place olive oil in two or three very large skillets, heat to bare medium, into each put two handfuls of chopped hickory smoked almonds. Stir well in the oil. Add thawed, drained, previously frozen green beans, stir well, reduce heat, add little water to pans, cover and simmer gently until the beans are done “to the tooth” only just! Remove lids, reheat if necessary before serving. Plate then strew over another handful of *slivered* smoked almonds.

A Hogmanay Feast, Desserts

The Desserts:

Apple-pear tarts or tartlets: Cook chopped apples with cinnamon, cloves and mace and sugar, for each saucepan of filling add ¼ cup of Pear Conserves (see recipe after ingredient lists as a sub-recipe: contains brandy and citrus) thicken with flour or cornstarch if needed. Crisco Never-fail Pie Crust: 2 cups flour, 1 tsp. baking powder, 1 tsp. salt & 1 Tbsp. sugar sifted well together. Combine one egg beaten, ¼ cup cold water & 1 tsp. cider vinegar. Cut ¾ Cup Crisco into the flour mixture until as small as new peas then add the liquid and stir. Separate into two pieces and roll each out. Makes two 9 inch pie shells or roll and cut into tartlet size, prick, bake (350 degrees F.) & then fill and serve. (One can cover the shell or tartlet too and bake. We are leaving the option open to serve this open-faced to save cost and work!

Almond caps with custard: Bake this on a cookie sheet at 400 degrees F. until done in little tiny paper muffin cups, cool then fill with stove-top made custard. Chill until serving time. 2 cups ground almonds, 4 egg whites beaten stiff, 4 egg yolks, ½ cup Blue Agave syrup, a few drops of water to thin the paste, 1 tsp. vanilla extract, ½ tsp. salt & ½ tsp. baking soda. Combine egg yolks beaten with Blue agave syrup, a tsp of vanilla extract, and leavening and salt with the ground almonds, thin with water a little at a time. Beat egg whites to soft peaks. Fold together with the paste taking care not to break down the whites too much as that is the main leavening. Spoon into the little cups and bake. This shouldn't take longer than 10 minutes but watch carefully. I made this before in larger containers (ramekins) and it took 20 minutes. The Custard: 2 C. half & half, 1 C. Milk, 4 egg yolks beaten, beat this together in a bowl. In the sauce pan mix ¼ cup cornstarch, 2/3 cup sugar, 1 tsp salt. Add the wet ingredients to the dry stirring well. Set the heat to medium high and stirring constantly bring to a boil. Boil exactly one minute stirring all the while. Remove from heat. Stir in 2 Tbsp. butter and 1 & ½ tsp vanilla extract. Dollop at once into almond caps cover with plastic and refrigerate until time to plate for service. Reserve left-over custard, if any, for other treats.

Anise Cookies: Yields 6 & ½ dozen cookies: Bake at 350 degrees F for 8 minutes or 'til golden. ¼ C. butter softened, 1 & ¼ cups sugar, 2 eggs, 6 Tbsp. milk, 3 & ¼ C. flour, 1 tsp. baking soda, 1 tsp. cream of tartar, ½ tsp. salt, 3 Tbsp. anise seed, powdered sugar. Cream butter and sugar until light and fluffy then beat in eggs & milk. Sift other dry ingredients together except anise seed, mix dry ingredients carefully into the wet. Lastly add the anise seeds and mix well. Refrigerate the dough for at least three hours. Roll into one inch balls and roll each in powdered sugar. Place 2 inches apart on greased cookie sheet. Bake as above, remove cookies from sheet when done & cool on wire rack.

Shortbread Cookies: 2 C. unbleached flour, 1 heaping tablespoon cornstarch, ½ cup sugar, ½ C. softened butter. Blend dry ingredients in bowl with whisk. Cut in the butter then knead shortly by hand. Roll out flat to ¼ inch thick, cut with floured cutters and imprint design. Bake in pre-heated 325 degree F. oven until edges are golden. Let cool on pan for a few minutes after removing from oven before placing on wire racks. Makes about 2 dozen cookies depending upon their size.

Bishops Caps: Cut Filo dough into 2 inch squares, brush four layers with melted butter. Cover that with damp towel until ready to use. Cook several dried & finely chopped apricots in ½ C. water until mushy. Cool the apricot filling. Finely grate sharp cheddar cheese (about 2/3rds cup) and blend with cooled apricot mush. Place each 4 ply square on baking sheet and fill each with about ½ teaspoon of filling. Fold the corners to the center and brush very lightly with egg white. Bake at 400 degrees until they begin to turn gold. (This does not take long; keep an eye on it!) Cool for a few minutes after they come out on the sheet then finish cooling on tight racks with parchment paper below. We will be experimenting with the baking of these on parchment paper and without in tests.

Sweet Haggis: ¾ LB (350 g.) of medium oatmeal, 4 oz. (125 g.) plain flour, ¾ LB (350 g.) suet finely chopped, 4 oz. (125 g.) soft brown sugar, 4 oz. (125 g.) currants, 4 oz. (125 g.) raisins. Salt, pepper and water to mix. Place all dry ingredients into a mixing bowl. Mix all together with water. Put in a greased pudding bowl, cover and steam for 3 to 4 hours. Serve hot in slices with whiskey sauce. Sauce: Water, cinnamon, cloves, whiskey, sugar and cornstarch for thickener.

Hopefully there will be other sweets like calishones, marzipan, ginger cake etc.

A Hogmanay Feast, Breads & Sotelties

Beverages:

Tea: Plain Lipton-like tea served cold

Spiced Apple Juice: Heated with cinnamon sticks and cloves- served tepid to hot.

Non-Alcoholic Ypocras: Blend of several kinds of grape juice, lemon juice, cinnamon, cardamom pods, peppercorns, cloves, sugar and well steeped- served warm.

The Breads:

Jannock Bread: Per two loaves: Round loaves. 400 degrees F. for 35 to 45 minutes on whole wheat coated cookie sheet. 2 Tbsp. yeast, 2 cups warm water, 3 Tbsp. sugar, 1 Tbsp. salt, 2 & ½ cups oat flour, 2 & ½ cups sifted unbleached flour. Add yeast and sugar to the water. When yeast is dissolved beat in the oat flour and salt, lastly stir in the unbleached flour then turn out and knead for five minutes. Place in bowl and cover. Keep from drafts and allow dough to double one to two hours (Keep an eye on it!)

Turn out and knead well into two round loaves. Place on whole wheat flour strewn cookie sheet 4 to 5 inches apart and cover and allow to rise again, one to one and ½ hours- again watch! Bake as directed above. (Original recipe omits sugar entirely.)

Russian Bread: Per two braided long loaves or 4 round small, or one huge in a 5 qt greased Dutch oven that takes “forever” to bake and is too huge to make into sandwiches and too much bread for a table of eight etc! Make into 4 round loaves. 7 & ½ Cups unbleached flour divided, 2 beaten eggs, 2 Cups lukewarm milk, 2 Tbsp. melted butter, ½ cup sugar, 2 tsp. salt, 2 pkgs. Rapid rise yeast or equivalent. Use a heavy gauge mixer for this. Put milk in bowl, add sugar, yeast and salt. Add eggs next after yeast is dissolved, add 3 & ½ to 4 cups flour and beat into a batter, add melted butter. Switch to dough hook. Add remaining flour a cup at a time. Once no white is showing knead for at least 5 minutes. Lay out on counter cover with a large bowl. (If you have granite or other cold stone tops place dough in a bowl and cover with a towel! The other method is for formica or plastic tops only!) Let rise until double- about an hour or so. Punch down and divide dough into 4ths, knead into 4 round slightly flattened loaves on cookie sheet as far apart as is feasible and still not spill over the edges. Cover and let rise until doubled about 30 to 45 minutes or so. Bake in a pre-heated 350 degree F. oven for about 20 minutes or until loaf sounds hollow when tapped. Remove pan from oven and warm bread to the racks. Brush with melted butter.

The Sotelties:

A treasure chest for head table: Colored butter cream icings, pound cake, foil covered chocolate coins, fruit flavored hard candies for jewels etc.

Ground Turkey Hedgehogs: Ground turkey, sage, savory, salt & pepper, cooked rice, eggs and almond slivers. Mix several pounds of ground turkey with beaten eggs, the spices and cooked rice. Roll into ovals with a blunted point on the narrow end to impersonate the hedgehog’s nose. Stick carefully with slivered almonds to impersonate the “quills”. Bake for 20 minutes depending on the amount cooked at one time and the size of the meatballs, can be reheated and gilded with brushed on egg yolks later

Jewel Pouches: Filo dough shaped into open pouches, brushed with egg white and baked. Pretty ribbon tied on and pouch filled with various candied fruits to impersonate jewels.

The Dragon’s Head for head table: Lean ground beef, Italian flavored breadcrumbs, salt, pepper, onion powdered, and eggs. Shape into a meatloaf, bake and pat dry. Pastry dough (see Apple-pear tarts) variously sculpted and adhered to the meatloaf form and colored with food coloring and baked again until the dough is done.

Bushmills Whiskey was used in the **cooked sauce for the sweet haggis**. Old Pomander (Flea’s Homemade Liquor), brandy based flavored with orange peel, cinnamon and cloves and sweetened with simple syrup. The alcohol is cooked out. **It is a sub-ingredient in the Apple-pear tarts filling for flavor.**

Pear Conserve is a sub-ingredient to Apple-pear tarts. It is already made with chopped pears, cinnamon, cloves, mace, sugar brown and white, currants, raisins and Old Pomander (as above).

November 2014

Sun Mon Tue Wed Thu Fri Sat

						1
2 <i>BizMtg 11a</i> <i>Abby's Pizza</i> <i>SOUTHERN</i> <i>SUMMITS SIX</i> <i>HOUR SCRIBAL</i>	3	4	5	6	7 <i>Frostbite:</i> <i>Shire of</i> <i>Southmarch</i>	8 <i>Frostbite:</i> <i>Shire of</i> <i>Southmarch</i>
9 <i>Fighter</i> <i>Practice</i> <i>Palmerton Park</i> <i>Frostbite:</i> <i>Shire of</i> <i>Southmarch</i>	10	11	12	13	14	15
16 <i>Fighter</i> <i>Practice</i> <i>Riverside Park</i>	17	18	19	20	21	22
23/30 <i>Fighter</i> <i>Practice</i> <i>23rd: Palmerton</i> <i>30th: Riverside</i>	24	25	26	27 <i>Thanksgiving</i>	28	29

Fighter Practice times and locations may be cancelled due to weather.

December 2014

Sun Mon Tue Wed Thu Fri Sat

	1	2	3	4	5	6
7 <i>BizMtg 11a</i> <i>Abby's Pizza</i>	8	9	10	11	12	13
14 <i>Fighter Practice</i> <i>Riverside Park</i>	15	16	17 <i>Release of The Hobbit 3</i> <i>Attend in Garb!</i>	18	19	20
21 <i>Fighter Practice</i> <i>Palmerton Park</i>	22	23	24	25 <i>Merry Christmas</i>	26	27
28 <i>Fighter Practice</i> <i>Riverside Park</i>	29	30	31 <i>New Year's Eve</i>			

Fighter Practice times and locations may be cancelled due to weather.

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
Lord Torfi
(David Fadley)



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)



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Sarah Givens



DEPUTY GOLD KEY
Alina MacMurrich
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CHATELAINE
Accepting Applications



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Eric Liefson
(Glenn Allen)



TARGET ARCHERY MARSHAL
Visc Jennet MacLachlan of Loch Fyne
(Janet Bianco)



EQUESTRIAN MARSHAL
HL Robert Buffle
(Robert Chism)

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