



Myrtleholt
of The Kingdom An Tir

THE LEAFLETTE

The official newsletter of the Incipient Barony of Myrtle Holt • MARCH 2017 (AS LI)

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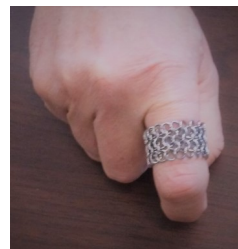
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Photos courtesy of HL Monique de Toulon & Nim

Beowulf

By Visc. Vestia Antonia Aurelia

This is the poetry piece I did for Briaroak bard. This version of the tale of Beowulf is constructed exclusively from kennings gleaned from multiple translations.

Bee-Hunter

In coldest of weathers
The north wind battle-grim
In the moor under the mist hills
The walker alone
Into the hoard-city of heroes
Sent unbound words of contention
With the blood of eorls
Demanding blood

Swan's road
The bright-clothed sun
Shines on the children of men.
Distant sea-cliffs shine
Great headlands
Seen from the whale's road

From far dwellers
Sharp-witted shield warriors
War corslets shone
Bright iron rings sang on their armor

The ring-giver came
Into the hoard-city of heroes
Over the sea's back
Over the whale's road

Greeting him
Greeting him
Greeting him
Grey-haired

The ring-giver came
Unbound his thoughts

The walker alone
The walker alone
The walker alone
The walker alone
The walker alone
Died in the mists

Fate always goes as it must.

darkening night
wolf-wind of winter
fen-retreat
the bane of men
into the hall of eorls
made all the bench-floor blood-wet
demanding vengeance
the blood of the walker

day's birth
the world candle
From the foam-necked boat
towering hills
the earth's lap fair
seen from the wave-way

sea voyagers
bright eorls
rings iron-chimed
armor-net woven by the blacksmith's skill

the flower of men
in a night-long space
over the swan's road
through the windy walls of the sea

the scop sang of deeds
the ring-adorned queen
the folk's guardian
battle-brave

the flower of men

unbound his words
the ring-giver fought
the fen-dweller fled
the hand-spurs dulled
the bone-locks broke
died in the fen-edge
died in his blood

Photo of Tryggr Tyresson's stone carving courtesy of Visc. Temperance Trewelove

On Being a Sheep Farmer

Chapter 1: How It All Began

By *HE Dame Jennet MacLachlan of Loch Fyne*

Was I always a sheep farmer? That is a very good question to ask me. You see, I was born and raised in South Africa. South Africa is primarily a lamb-meat eating country so yes, I was raised eating lamb, not beef. That isn't what made me a sheep farmer. I think it was simply a matter of circumstance. Here is the story of my life in as condensed a format, as I am able to make of 60 years.

I was born in a little town in the Orange Free State of South Africa, called Vereeniging. Shortly after my birth, my parents moved to a little town outside of Johannesburg, called Springs. The first thing I remember very clearly was learning my address. Of course this was so that I knew where to be delivered to, should I ever have gotten lost. To this day I remember that address and can rattle it off ...
46 Becker Street, Castledale, Springs.... You see, it is ingrained into my memory for the rest of my days.

The thing I remember most about that house is that there were incredible fruit trees in the yard and it was a corner lot. Why do I remember that? Because I was a very bad eater as a child and was therefore very thin. Because of the nature of life in South Africa, all our windows were barred with wrought iron security bars. The problem, or rather the benefit, was that I was so thin that I could pass through the "burglar bars" with great ease and regularly did. Encouraged by my brother, Bevis, and my sister, Marilyn, I would regularly slip through the bars and go pick fruit to bring back to them. Bevis is three years older than I am and Marilyn is 18 months older than I am; I am the youngest of the three children. It is not that we did not get enough food or anything like that. It is simply that my siblings loved fruit and excitement. So, I regularly complied.

How does this all relate to sheep, you may ask. Well, when I reached 5 years of age, my father got really ill. He had a duodenal ulcer that went really badly. He landed up in an ICU fighting for his life for many months. As a result, my mom had to sell *46 Becker Street, Castledale, Springs* to pay for my father's medical bills. This was a very difficult time in life for my mom.

In order to cope with having no house and needing to provide for three young children, my mom went to see the Catholic boarding school nuns to ask for help. It came to pass that I was sent to a Catholic boarding school at the age of 5. I won't lie, I hated it. I missed my home and my daddy very, very much. But even at that ripe old age I understood that my daddy was very sick and that this was the only thing that my mom could do while she went to live in a travel trailer in the back yard of my aunt's property.

Over the next couple of years, Dad slowly got better and Mom and dad got back on their feet. However, having your three kids cared for full time in a boarding school is rather convenient when you have to work full time; boarding school became our lives.

The school calendar in South Africa is very different to that of America. There are four distinct "terms". Each lasts three months long with a small break at the end of the three months and a two week long break for Christmas. This is all very convenient, but what do you do with your children when there is no school and you have to work? That is what farming aunts and uncles are for.



Janet, Marilyn and Bevis. The siblings in 1958

On Being a Sheep Farmer (Continued)

We went to the farm for vacations. That is where all my farming experience began. We were expected to carry our weight; helping with the sheep, the cows and the chickens as well as picking oranges was all part of the education and upkeep cost. This is where my fascination with farming all began. I have good memories of those days, as well as a few bad ones.

Being chased by the family English bullmastiff is not fun. Bingo did not like me and I did not like him one little bit. We finally parted ways when I was seven years old and he decided to try crushing my head in his mouth. Yes, he bit me. His lower teeth caught my nose, lip and chin and his upper teeth dug into my temple...I still bear the scars of the stitches I had to have to close the wounds.



We were standing in the kitchen talking to my aunt; Dad next to me, and my sister on the other side of me. Mom and my brother were next in line. My aunt was cooking at the big farm stove and Bingo was under the table opposite us. My aunt was talking to my dad and I was looking at her. Bingo got up from under the table and stretched lazily and then came straight at my face. Unprovoked and unexpected. He then let go and bounded out over the top of the open double dutch door into the farm yard.

I remember screams and people flying in all directions as I stood there peering through one bloody eye, wondering just what had happened. Bingo got to bite one more child after me before he had to be “terminated”. That child was a little African boy who was running across the yard. Bingo had become an attack dog and was dangerous.

My dad, in his infinite wisdom, went straight out and bought a mastiff puppy. To this day I love dogs more than anything and could not imagine my life without at least one running around. As a matter of fact, I have four. I have no fear of dogs despite my experience and honestly believe there is no such thing as a bad dog, only bad dog owners. Yes, my aunt was to blame. You see my aunt, and namesake, could not have any children; Bingo was her child. The problem was that as the youngest child coming to the farm, I became a threat to Bingo. He was jealous of me.

Life went on and I grew up. I graduated from school and then university, and gradually found myself in America. I had gotten a computer science and mathematics degree in America and was now in another country altogether. I had married an American and with two sons, lived in the Bay Area of California. I was working in the Silicon Valley computer industry and life was moving very fast for me. After seven years in the computer world, my life got way too stressful and I had developed TMJ and a twitching eye. I was literally having to drink my food because my jaw hurt so much. It was clearly time for a change in lifestyle. The stresses of Silicon Valley had taken its toll on my health. It was time for a change.

My husband and I bought a farm in the southern reaches of Oregon. No stress, just hundreds of rose bushes and land and wide open space. It was and still is a beautiful place. But, one cannot go from being absolutely crazily-busy to a life of doing nothing...so along came the animals. At first it was only two old ewes and a ram. Shortly after, I bought my husband seven lambs to join his old ewes and our lives as sheep farmers started from there. This is the first chapter in a book on our lives as Sheep Farmers in the southern reaches of rural Oregon, the story that brought us to where we are today and the fun facts that we have learnt along the way.

Join us when Jennet continues her story with *Chapter 2: Lambs Don't Fly*

A Tasty Dish to Set before a King or a Kaiser

By HL Felicia of the TrueLayne

This is large feast cooking at its best. It is delicious and not terribly expensive to make. There is a tale that could accompany this recipe about the night I piloted this dish out to a hundred twenty-nine diners but I've decided not to share that here or tales of the stove other than what one of my good friends said of it when I wondered over the stoves antiquity, "I think I saw the names of Christ and his apostles chiseled into on the back."

Alsace-Lorraine Pork: Originally from a modern cookbook and adapted for my use in the SCA-Sunset French Cookbook by Lane Publishing Company, 1976.

Buy ten Boston Butt pork roasts. Make a more or less dry (mushy) marinade mix consisting of: One-quarter cup of canning salt, one teaspoon each ground allspice, ground coriander, ground cardamom, ground peppercorns, ground cloves, and ground cinnamon, twenty cloves of garlic crushed and minced to mush, one onion minced to mush. (Make more marinade if necessary.) Wash and pat dry the pork roasts to remove any bone chips. Coat the roasts on all sides then tightly cover and refrigerate overnight until time to cook them for feast.

Butter a large roasting pan that will easily hold five roasts and accompanying vegetables. The accompanying vegetables are sweet onion slices, cabbage in a mix of red and green in large slices, and cooking apples (Granny's or sturdy what-have-you) cleaned, cored and quartered. Mix the vegetables and fruit together and lay out across the bottom and around the sides of the pan. (Three cabbages, six apples, and one large onion to five roasts.) Sprinkle a mixture of water, red wine, sugar, cinnamon, and red wine vinegar over the vegetables.* (About two cups of liquid per pan, the vegetables thereafter will make their own juice.) For each pan this is the mixture: One cup sweet red wine, one cup of water, three tablespoons of red wine vinegar, three tablespoons of brown sugar, and one teaspoon of cinnamon.

After laying out the vegetables in the buttered roaster and adding the liquid, dot the vegetables with butter then lay the roasts on top. Bake uncovered in a three hundred twenty-five degree oven until the roasts and the vegetables are done. Use a modern chart and a meat thermometer to be certain the pork is done. Bone the roasts and add the meat in hunks back to the vegetables and stir well adding more of the wine-juice mixture as necessary. This will hold in the oven for quite some time and this even improves the flavor. (The original recipe called for strung pork tenderloin roast and the entire dish was to serve six with less vegetables of course.)

*One could most certainly use a mixture of Concord grape juice and/or apple juice, distilled white vinegar or cider vinegar in the vegetable moisture mix instead of wine in this recipe. —Cheers!

Myrtle Holt Business Cards Now Available!

Ask your seneschal what the
buzz is all about...



Recipe: Cinnamon Roll Cake

HL Aelfric Thorfasson and HL Monique de Toulon share their Fancy Hat Tea Party Recipes

Ingredients:

CAKE

3 cups all-purpose flour
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1 cup granulated sugar
4 teaspoons baking powder
1 1/2 cups milk
2 eggs
2 teaspoons vanilla extract
1/2 cup butter, melted

TOPPING

1 cup butter, softened
1 cup brown sugar
2 tablespoons all-purpose flour
1 tablespoon ground cinnamon

GLAZE

2 cups confectioners sugar
5 tablespoons milk
1 teaspoon vanilla extract.

Instructions:

Butter and flour a 9x13 baking pan. Preheat oven to 350 degrees.

To a large bowl add all the cake ingredients except the butter. Mix until just combined—the mixture will be thick. Slowly stir in the butter until just combined—don't overmix or it will be rubbery. Pour or spoon into the prepared pan.

To make the topping, mix all the ingredients together until well combined. Drop spoonfuls evenly over the batter and swirl with a knife. Bake 28-32 minutes. While cake is warm whisk the glaze ingredients together until smooth and drizzle over the cake. To serve, cut into squares.



Recipe: Cranberry Loaf

Ingredients:

2 cups flour	4 eggs, room temperature
2 cups cranberries, fresh or frozen	1 1/2 teaspoon vanilla extract
1 1/2 cups sugar	1 1/2 teaspoon baking soda
1 cup (2 sticks) unsalted butter, room temperature	1/2 teaspoon salt
1 (8 oz) package cream cheese, room temperature	

Instructions:

Preheat oven to 350 degrees and lightly grease a 9x5 inch loaf pan with butter or non-stick spray.

Cream together butter, cream cheese and sugar in a large bowl or mixer, then one at a time, beat in eggs and vanilla. In a separate bowl, whisk together flour, baking soda and salt until combined. Gradually mix dry ingredients into wet ingredients, stirring until just incorporated.

Gently fold in cranberries, then pour mixture into greased baking dish. Place in oven and bake for 60-70 minutes, or until toothpick inserted in center comes out clean. Remove from oven and let cool at least 15 minutes before serving.

Basic Armouring Chapter 9: Head (Continued)

Basic Armouring—A Practical Introduction to Armour Making

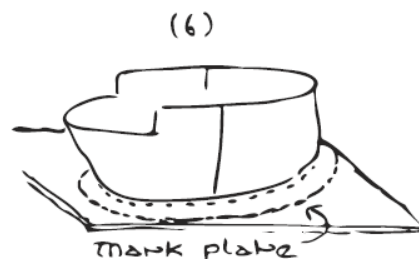
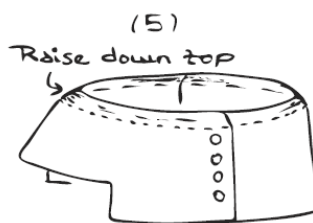
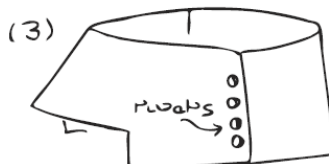
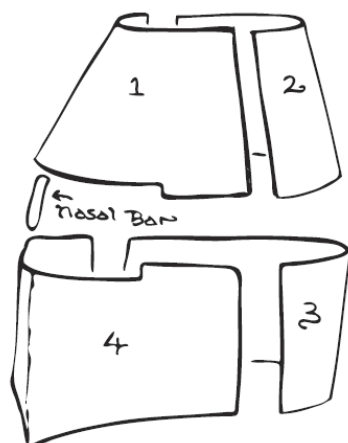
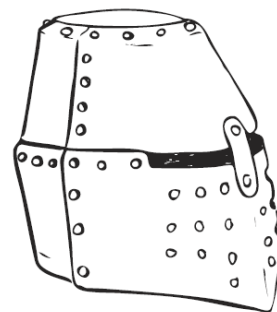
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The material provided in these articles are excerpts from Basic Armouring, a book by Paul Blackwell. The contents and images are used with permission and courtesy of Paul Thane-Clarke (Richard the Rampant) of Brighthelm.org

Great Helm

This helm can use either of the last two methods of attaching the top plate or the method given below. Isn't choice a wonderful thing?

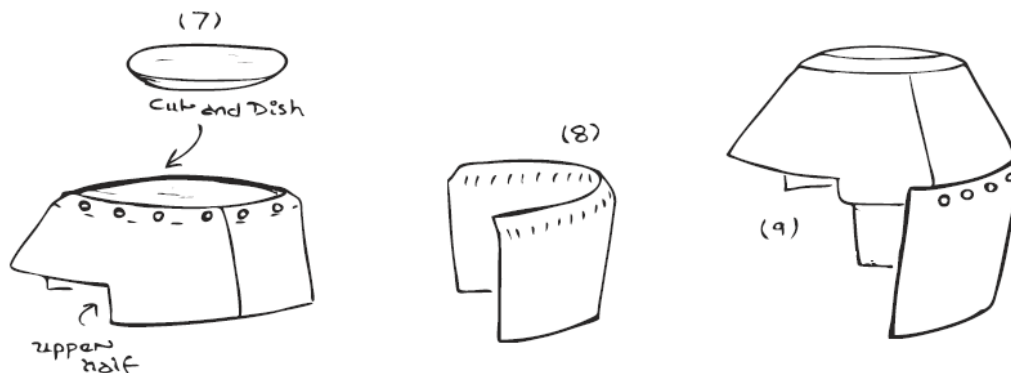
1. Scale up the templates over page to fit your head, transfer them to steel then cut them out.
2. Crease the centre line of plate 4; curve the plates to the shapes shown below.



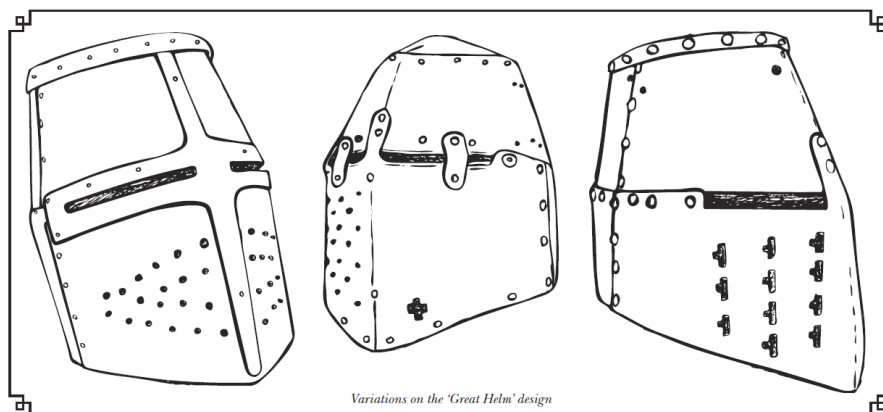
3. Make the upper half; place plate 1 over plate 2 with a 20 mm overlap and rivet them together with four rivets. Leave room for rivets at the top (for the top plate) and at the bottom (for plates 4 & 5).
4. Check that the upper half fits your head; it will be difficult to change after the next stage! It should be slightly egg shaped (I've yet to meet anyone with a round head.)
5. Mark a circle 20 mm down from the top of the upper half then raise/bend this in a little.
6. Turn the upper half over onto the steel sheet and trace around the outside of the helm. Add about 2 cm overlap to this and cut the resultant shape out. This is the top plate for the helm.
7. Dish the top plate to meet the raised curve on the upper half. This shouldn't be an extreme bowl shape, just a gentle curve. Rivet the top plate inside the upper half.
8. Take plate 3 and curve the upper edge inwards a little by hammering it over a suitable former.

Basic Armouring Chapter 9: Head (Continued)

Basic Armouring—A Practical Introduction to Armour Making
Copyright 2002 By Paul Blackwell



9. Rivet plate 3 to the rear of the upper half. Don't rivet at the very end because you will need this space to rivet the front plate on! If you rivet the two ends then the middle you can adjust the shape of the overlap, with a suitably large hammer, to ensure a good fit all round for the rest of the rivets.
10. Bend the two tabs on plate 4 inwards so that they match the curve on the bottom of plate 1 then rivet the plate to the rest of the helmet.
11. If necessary file the eye slot to give an even gap. Cut a small nasal bar and rivet it across the centre of the eye slot. Pad and enjoy.



Variations on the 'Great Helm' design

Breaths and Eye Slots

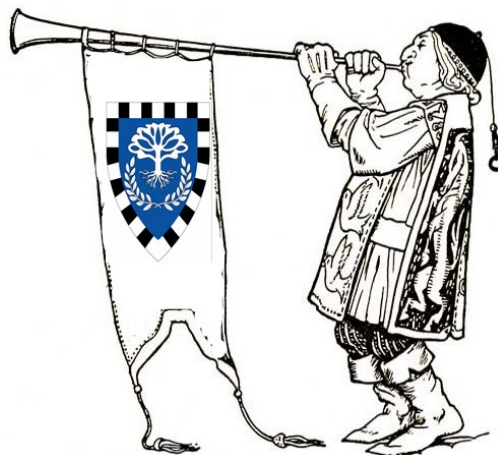
The breaths, being the holes/slots in the front of the helmet, serve several purposes; the primary one being to allow you to breath! Breaths also allow you to see downwards without moving your head and give your sweat a chance to escape. Period helms often had the breaths on only one side, useful for preventing lances gaining a grip during a tourney but detrimental to ventilation and vision. I would suggest holes on both sides, under the eye slot and around the nose and mouth area. The cheek and chin areas will more than likely be covered by padding so don't extend the holes too far around. When drilling breaths remember to remove the burrs from the inside of the helm! You can drill/cut the breaths before you rivet the face plate on.

Last Call

Check online for A&S Meetings and Fighter Practice schedules

Next Business Meeting

Marie Hill Conference Room, Community Corrections,
510 NW 4th St, Grants Pass.
SUNDAY, April 2 at 1:00pm.



Officer Excerpts

Seneschal: Let's reciprocate and invade Glyn Dwfn's events! Elk Mountain Highland Games demo daytrip coming up at the end of April. Bring any St. Eggbert's food donations to the next business meeting.

Chronicler: Warrant extensions are expiring for Chatelaine and Archery Officer. These positions are needed for Barony .

Chatelaine: Warrant extension is expiring.

MoAS: Bring your Show-n-Tell to the business meetings!
Classes needed for St. Eggbert's.

Archery : Warrant extension is expiring.



Looking Forward

St. Eggberts **April 8, 2017**
Event Steward: Maître David de Rosier-Blanc
Feastocrats: HL Monique de Toulon and HL Aelfric Thorfasson

ARC **July 2017**
Outrider Event Steward: Lady Brynhildr Smidsdottir. Seeking shadow.

Winter **December 9-10, 2017**
Investiture Event Steward: Visc. Vestia Antonia Aurelia

Hogmanay **December 2017**
Event Steward: Needed
Feastocrat: Needed



Calendar

Find These Events at: <http://antir.sca.org/Upcoming/index.php>

March-2017

Dates	Event	Branch Locations
10-12	Kingdom A&S/Bardic Championship	Barony of Dragon's Laire
12-20	Gulf Wars XXVI	Kingdom of Gleann Abhann
17-19	Summits March Coronet	Shire of Coeur du Val
18	Daffodil	Barony of Seagirt
18	Desert War	Barony of Wastekeep
18	Oasis War	Shire of Ambergard
24-26	Quest for the Golden Fleece	Shire of Ramsgaard
25	Mountain Edge Defenders Tourney	Shire of Mountain Edge
25-27	Spring Crown Council (per TRM's Option)	-Branch TBA-
25	Wastekeep Seargent's Trials	Barony of Wastekeep

April-2017

Dates	Event	Branch Locations
01	Canterbury Fayre	Barony of Lions Gate
01	Glymm Mere Lyceum	Barony of Glymm Mere
01	Madrone Baronial Banquet	Barony of Madrone
01	Spring Feast and A&S Championship IV	Shire of River's Bend
07-09	Baroness' War IX (Hopping Phules)	Barony of Vulcanfeldt
08	Feast of St. Eggberts	Shire of Myrtle Holt
08-09	Spring TUTOR Session	Shire of Hartwood
15	All Fools	Shire of Corvaria
15	Tournament of Roses	Shire of Danescombe
20-23	Art of War	Barony of Aquaterra
21-23	2017 West Coast Culinary Symposium (Event's Web Site)	Kingdom of Caid
21-23	Bar Gemels	Barony of Terra Pomaria
21-23	Honor War	College of Lyonsmarche
22	Northwest Cherry Festival Demo	Shire of Hauksgaror
22	Spring Ball & Tavern	Barony of Seagirt
28-30	Embers and Ambrosia	Barony of Blatha An Oir
28-30	Kraken's Beltane	Shire of Krakafford
29	Adiantum Birthday Bash	Barony of Adiantum

Myrtle Holt Officers



SENESCHAL
HL Keara Rylyn Buchanan
(Loree Day)



ARTS & SCIENCES
HL Monique de Toulon
(Laura Dollarhide)



GOLD KEY
HL Uilliam (Liam) Mag Duibhfhinn
(Morris Givens)



SCRIBE
(Vacant)



HERALD
Lady Brynhildr Smidsdottir
(Megan Blattel)



HEAVY MARSHAL
Lord Bowen Doyle
(Albert Wessels)



WEBMINISTER
Lord Thorlof Anarson
(Josh Plater)



EXCCEQUER
Visc. Vestia Antonia Aurelia
(Barbara van Look)



CHRONICLER
HL Nim
(Sarah Givens)



DEPUTY GOLD KEY
Alina MacMurrich
(Amanda C. Cowin)



CHATELAINE
HL Uilliam (Liam) Mag Duibhfhinn
(Morris Givens)



HERALD IN TRAINING
Eric Liefson
(Glenn Allen)



TARGET ARCHERY MARSHAL
HL Uilliam (Liam) Mag Duibhfhinn
(Morris Givens)



EQUESTRIAN MARSHAL
(Vacant)

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