



Myrtleholt
of The Kingdom An Tir

THE LEAFLETTE

The official newsletter of the Incipient Barony of Myrtle Holt • NOVEMBER 2016 (AS LI)

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(A Series)

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Hogmanay: 31 December 2016

We are going back in time by 400 years to December 31, 1600 and the development of the British East India Company. This was a significant time in history since this company provided over 200 years of delights to the United Kingdom. We will be serving treats that were provided by this Company such as scones, teas, shortbread and much more. Come and savor our feast board, for it will not disappoint you.

The daytime activities will include classes, games, fighting, rapier and the infamous "Highland Scottish Sword Dance". Also, we welcome entertainments from any who wish to provide music or bardic endeavors. NOTE: Accommodation is available on site for \$5.00 per person for the night so that you do NOT have to drive home on such a "risky" night.

We will serve traditional Scottish Hogmanay favorites including Haggis, along with other great Celtic dishes. With our stomachs full, and our hearts filled with joy, it will be time for the women to put on their judging hats, and the men to wash their knees!! The famous Bonnie Knees Contest will once again be the highlight of the evening. But wait, this year there will be a "Ladies costuming competition" Donne your best Scottish garb and let's create the first ladies fashion show of the time.

Oh, and did I forget to mention, the gentleman will be judging this one.

Feast Menu & Classes will be posted soon....stay tuned. http://www.antir.sca.org/Upcoming/?Event_ID=4009

Site opens at 9:00 am. Feast will begin at 6:00 pm.

Lodging: For those travelling great distances to join us and those who are concerned about road conditions and "other" drivers on this very significant date, we have gotten permission to provide accommodations on site for \$5.00 per person and there is accommodation nearby so that you will not have to travel until the next day.

Fees: Adults = over 18, Youths = 10-17, Children = 9 or younger

Site + Feast Pre-registration: Adult: \$15.00; Youth: \$8.00; Under 9: free; Family cap \$45.00
(Adult members will get a \$5.00 discount on these prices)

Site + Feast At-the-gate: Adult: \$20.00; Youth: \$10.00; Under 9: free; Family cap: \$50.00
(Adult members will get a \$5.00 discount on these prices)

On site accommodation is available for \$5.00 per person in the great hall...bring your own bedding.

Make checks payable to "SCA, Inc., Myrtleholt" mail to Autocrat at P.O. Box 580, Selma OR 97538.

Pre-registration is not required, but it offers a substantial financial savings incentive. Postmark deadline for Pre-registration is December 12th, 2016.

Site: Kerby Belt Building, 24311 Redwood Highway, Kerby, OR 97537

The History of Hogmanay

By Ben Johnson

Reprinted with Permission from Historic UK -The History and Heritage Accommodation Guide

Only one nation in the world can celebrate the New Year or Hogmanay with such revelry and passion – the Scots! But what are the actual origins of Hogmanay, and why should a tall dark stranger be a welcome visitor after midnight?

It is believed that many of the traditional Hogmanay celebrations were originally brought to Scotland by the invading Vikings in the early 8th and 9th centuries. These Norsemen, or men from an even more northerly latitude than Scotland, paid particular attention to the arrival of the Winter Solstice or the shortest day, and fully intended to celebrate its passing with some serious partying.

In Shetland, where the Viking influence remains strongest, New Year is still called Yules, deriving from the Scandinavian word for the midwinter festival of Yule.

It may surprise many people to note that Christmas was not celebrated as a festival and virtually banned in Scotland for around 400 years, from the end of the 17th century to the 1950s. The reason for this dates back to the years of Protestant Reformation, when the straight-laced Kirk proclaimed Christmas as a Popish or Catholic feast, and as such needed banning.

And so it was, right up until the 1950s that many Scots worked over Christmas and celebrated their winter solstice holiday at New Year when family and friends would gather for a party and to exchange presents which came to be known as hogmanays.

There are several traditions and superstitions that should be taken care of before midnight on the 31st December: these include cleaning the house and taking out the ashes from the fire, there is also the requirement to clear all your debts before "the bells" sound midnight, the underlying message being to clear out the remains of the old year, have a clean break and welcome in a young, New Year on a happy note.

Immediately after midnight it is traditional to sing Robert Burns' "Auld Lang Syne". Burns published his version of this popular little ditty in 1788, although the tune was in print over 80 years before this.

*"Should auld acquaintance be forgot and never brought to mind?
Should auld acquaintance be forgot and auld lang syne
For auld lang syne, my dear, for auld lang syne,
We'll take a cup o kindness yet, for auld lang syne."*

An integral part of the Hogmanay party, which is continued with equal enthusiasm today, is to welcome friends and strangers with warm hospitality and of course lots of enforced kissing for all.

"First footing" (or the "first foot" in the house after midnight) is still common across Scotland. To ensure good luck for the house the first foot should be a dark male, and he should bring with him symbolic pieces of coal, shortbread, salt, black bun and a wee dram of whisky. The dark male bit is believed to be a throw-back to the Viking days, when a big blonde stranger arriving on your door step with a big axe meant big trouble, and probably not a very happy New Year!

The firework displays and torchlight processions now enjoyed throughout many cities in Scotland are reminders of the ancient pagan parties from those Viking days of long ago.

The traditional New Year ceremony would involve people dressing up in the hides of cattle and running around the village whilst being hit by sticks.

The History of Hogmanay (continued)

The festivities would also include the lighting of bonfires and tossing torches. Animal hide wrapped around sticks and ignited produced a smoke that was believed to be very effective in warding off evil spirits: this smoking stick was also known as a Hogmanay.

Many of these customs continue today, especially in the older communities of the Highlands and Islands of Scotland. On the Isle of Lewis, in the Outer Hebrides, the young men and boys form themselves into opposing bands; the leader of each wears a sheep skin, while another member carries a sack. The bands move through the village from house to house reciting a Gaelic rhyme. The boys are given bannocks (fruit buns) for their sack before moving on to the next house.

One of the most spectacular fire ceremonies takes place in Stonehaven, south of Aberdeen on the north east coast. Giant fireballs are swung around on long metal poles each requiring many men to carry them as they are paraded up and down the High Street. Again the origin is believed to be linked to the Winter Solstice with the swinging fireballs signifying the power of the sun, purifying the world by consuming evil spirits.

For visitors to Scotland it is worth remembering that January 2nd is also a national holiday in Scotland, this extra day being barely enough time to recover from a week of intense revelry and merry-making. All of which helps to form part of Scotland's cultural legacy of ancient customs and traditions that surround the pagan festival of Hogmanay.

With thanks to Trevor A Johnson of
Historic UK -The History and Heritage Accommodation Guide
www.historic-uk.com

Basic Armouring Chapter 8: Padding

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

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

Because you need to build your armour around your padding you need to know how to make it first!

Gamberson

This supplies basic padding under the body armour and something to hang your arm armour off. Some people rely on their gamberson (with a few minor additions such as a kidney belt) as their torso protection. This gives them excellent mobility at the expense of protection. If you are learning to fight, as well as armour, you are liable to get hit a lot so body armour might not be a bad idea—your choice!

Making a gamberson is a sewing job; go get a needle and thread or borrow a sewing machine. The material you make it from should be relatively tough (it's going to take a beating), adsorbent (you are going to sweat into it), colour fast (unless you want to start a new fashion in oddly coloured flesh) and washable (see sweating above).



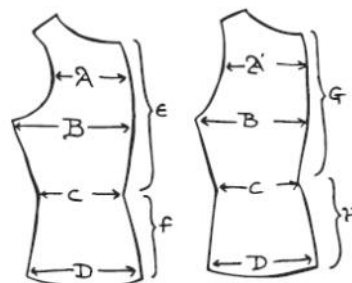
Basic Armouring Chapter 8: Padding (continued)

Period gambersons were made from multiple layers of cloth stitched together or padded with raw wool or similar material, modern ones often use an internal fill of cotton or polyester batting to achieve the same look with less weight. A description of an arming doublet of the 15th century is “a dowbelet of ffustean (a type of heavy woollen broad cloth) lyned with satene cutte full of hoolis”. A heavy outer material, such as canvas or calico, is therefore appropriate with a softer lining next to the skin. For extra ventilation you can add button-holes down the quilting seams.

The shape of your gamberson (see illustrations above) depends on the period you are trying to portray. From a practical point of view it should allow you to move. Arm movement is especially important; if you can't cross your arms in front of you or move your arm above your head the design is too constricting.

A pattern that will work well for most gambersons is as follows:

- Take measurements as shown in the diagram.
 A = 1/2 upper chest (arm to arm)
 A' = 1/2 upper back (armpit to armpit)
 B = 1/4 chest measurement
 C = 1/4 waist measurement
 D = 1/4 hips measurement plus 2 to 5 cm
 E = collarbone to waistline
 F = waistline to bottom of skirt
 G = back of neck to waistline
 H = waistline to bottom of skirt (back)



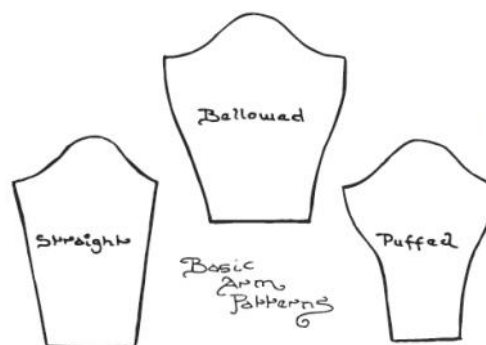
Note that the waistline in the late medieval period tended to be higher than today's and was measured just under the ribs. This will give you the basic torso. For earlier period gambersons the measurement C should be about the same as measurement D giving a tubular trunk. Later period tended to have a more pronounced waistline following the whims of fashion, in which case measurement C should be a rather snug fit. For a flared skirt increase measurement D. Remember to keep the armholes large for ease of movement.

- Cut out one set of panels, baste together (long, easily removable stitches) and try it on. Go through your range of fighting motions and make sure that it does not pinch or bind. Cut and modify to suit then remove the stitches, add 5 to 8cm extra (2-3 inches) to the measurements to allow for the quilting then use the adjusted pieces as patterns to cut the rest of the cloth.

- You can make gambersons out of pre-quilted cloth, or you can sew your own quilting - simply cut two identical panels, one of the outer and one of the inner fabric, machine stitch rows down them then stuff the rows with whatever you have at hand.

- Cut out, sew and pad arms in the same manner. These can be attached to the body either by hand stitching or by points and ties, which have the advantage of leaving the armpits open and ventilated.

- Add closures down the front (laces or buttons) and arming points; laces to attach your arm and shoulder armour.



Recipe: Latvian Piragi

Submitted by HL Monique de Toulon and HL Aelfric Thorfasson, inspired by The Frugal Gourmet

Wiki tells us that a pīrāgs (plural - pīrāgi; diminutive - pīrādziņi) is an oblong or crescent-shaped baked Latvian bread roll or pastry, often containing a filling of finely chopped bacon cubes and onion. As with many national dishes, Latvian families often have their own unique recipe for the dish, resulting in many variations of pīrāgi.

Other common pīrāgs fillings include fatty bacon, mixtures of ground or finely chopped meats (ground beef, ham and chicken with or without bacon), fish, cabbage and pressed cottage cheese. Due to the amount of work involved to make pīrāgi, they are usually made only for special occasions and in very large numbers.



Frequent feastocrats Monique and Aelfric were inspired by The Frugal Gourmet's recipe and encourage you to make it your own!

The Dough

½ cup milk
½ cup butter
½ tsp salt
1 tbsp sugar
1 package quick-rising yeast
1 egg, lightly beaten
2 cups all-purpose flour

The Filling

½ lb bacon, coarsely chopped
½ lb boneless pork butt, coarsely chopped
1 medium yellow onion, peeled, coarsely chopped
Salt & Pepper to taste

The Glaze

1 egg
1 tbsp water

Form the dough. In a small saucepan heat the milk, butter, salt, and sugar until the butter is melted and all is blended. Cool until warm.

Add yeast to the warm liquid mixture and stir to dissolve. Add 1 cup of flour to the warm liquid mixture and stir to form a smooth batter. Cover the bowl and allow to rise for about 30 minutes. Knead in the remaining cup of flour until very smooth (about 5 minutes by hand). Cover and allow to rise until double in bulk, about 1 hour.

Fix the filling. Heat a frying pan and add bacon, pork, and onion. Sautee over medium-high heat until brown and onion is tender. Drain and cool to room temperature. Add salt and pepper to taste.

Form the pīrāgs by pulling some of the dough toward you and flattening it out a bit until thin. Put 1 ½ teaspoons of filling about 1 inch in from the edge of the flattened dough. Be careful to not spread the oil from the filling around the edge of the dough as it will prevent the dough from sealing. Fold the outer edge of the dough over the filling and press the edge to seal it. Cut off the pīrāgs with the edge of a glass to form a crescent. Pinch the edges and place the pīrāgs on a greased or non-stick baking sheet.

Create the glaze. Mix water and egg and brush over the pīrāgi. Let the pīrāgi rise for about 15 minutes, then bake at 400 degrees for about 18 minutes or until brown.

Beowulf—The Storybook Version

As retold by Rathflaed DuNoir, The Black Bard of Meridies, MSOB

See Grendel. See Grendel eat. Eat, Grendel, eat. Grendel is eating a few Danish for breakfast. Grendel especially likes the ones with the yellow coating on top. This is good because there are so many of them. Yummy!

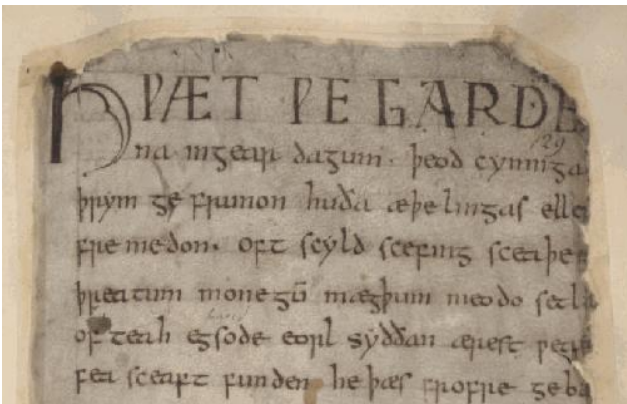
See Hrothgar. He is sad. Sad, sad, sad. His warriors are leaving. They are sad because Grendel has eaten many of their friends. They do not want to play with Grendel anymore because Grendel is mean.

Hrothgar is also sad because his food is almost gone. Grendel eats the cows and pigs and horsies, too. Grendel is very hungry. Eat, Grendel, eat.

Hrothgar is also sad because his wife will not stop complaining. Whine, wife, whine. Hrothgar has tried to stop listening to her for three days now. Drink, Hrothgar, drink. Hrothgar is almost out of mead. Poor Hrothgar.

See Beowulf. He is big and strong and handsome. He has long viking braids and pointy horns on his hat and a really big sword. Ooh, Beowulf, ooh! He is sailing to Denmark to visit Hrothgar. Sail, Beowulf, sail. He does not know that Hrothgar is almost out of mead. Poor Beowulf.

Beowulf likes to sail. Beowulf likes to drink even more. Poor Beowulf. When he gets to Denmark, there is only enough mead left for one feast. Poor Beowulf. Poor Hrothgar. Poor warriors. Poor Grendel. Beowulf is very mad. Mad, mad, mad.



A portion of the Beowulf Manuscript courtesy of Wikimedia

Beowulf vows to slay Grendel. Vow, Beowulf, vow. He promises to do many great feats. He swears to return with Grendel's head. Drink, Beowulf, drink.

Beowulf is lying very still. Is he waiting to surprise Grendel? No, he is not waiting to surprise Grendel. Is he meditating? No, he is not meditating. Is he practicing an Arcane magical ritual involving a lawn chair, six milk bottles and a tuning fork? No, he is unconscious. Won't he be surprised when he wakes up and they tell him about his promises? Won't he be happy to know that he has a quest? Won't he feel grand when the warriors cheer him? No, Beowulf will not feel grand for awhile. He has a headache. Poor Beowulf. Please stop cheering warriors.

O see the castle. It is very quiet. Is it quiet because everyone is afraid of Grendel? No it is not quiet because everyone is afraid of Grendel. Is it quiet because everyone is afraid of Beowulf? Yes, it is because everyone is afraid of Beowulf. Beowulf has had a very bad headache for three days. Last night, Beowulf's head hurt so bad that he was very mad. Mad, mad, mad. Grendel came over to play and made too much noise. Beowulf was very upset. Beowulf was so upset that he ripped Grendel's arm off and hung it over the door. Poor Grendel. Poor warriors. Smile at Beowulf. Just do it quietly.

O see the feast hall. It is bright and cheery. There is food on the tables and mead in the horns and a great big arm over the door. See the feasters. They are singing and laughing and drinking. Are they happy that Grendel is dead? Yes, they are happy that Grendel is dead. Are they happy that they can laugh and sing and play again? Yes, they are they happy that they can laugh and sing and play again. But most of all they are happy that there is more mead. Drink, Beowulf, drink.

O see Hrothgar. He is happy. Happy, happy, happy.

Is he happy that Grendel is dead? Is he happy that there is more mead? Yes, but he is mostly happy because his wife has stopped complaining. Smile, Hrothgar, smile.

(continued...)

Beowulf—continued

O see Grendel's mother. She is sad. Sad, sad, sad.
Is she sad because Grendel is gone?
Is she sad because her other children never call?
Is she sad because the Angels are losing again?
Yes, she is sad because of all these things.
But she is mostly sad because she won't get any
more mother's day presents.
This makes her mad. Mad, mad, mad.

She gets so mad that she decides to have some
Danish for dessert. That is silly. Everyone knows
that you are supposed to have Danish for breakfast.
Silly, silly, silly.

In fact it is so silly that we think that Grendel's
mother may have had something besides food for
dinner. We think that Grendel's mother may have
been drinking. Just like Beowulf.

O see Beowulf. Now that there is mead again he is
drinking some more. Drink, Beowulf, drink.

When Grendel's mother comes to the feast,
Beowulf has already drunk quite a bit. So has
Grendel's mother. He thinks she is the most
beautiful woman in the world and makes a pass
at her. Pass, Beowulf, pass. She is caught off guard
and says no. Tease, monster, tease. Beowulf tries
again. She leaves and he goes home with her.
Grendel's mother was never heard from again.
Beowulf was very quiet about the whole situation.
Quiet, quiet, quiet.

THE END

Our thanks to **Rathflaed DuNoir**
The Black Bard of Meridies, MSoB
www.blackbrd.com

*Copies of the illustrated version and audio as read
by the author can be purchased at:*
www.beowulfstory.com.



McHUMOR.com by T. McCracken



"I hate changing from Daylight Saving Time."

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Assistance will be given in contacting the
original creator of the piece.*

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Last Call

A&S Meetings are scheduled at Jerome Prairie School at 6pm on the second and fourth Tuesdays of the month.
Combined A&S/Fighter Practice on the 3rd Sunday at 11am.

Next Business Meeting

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

To be Followed by the first annual Incipient Barony of Myrtle Holt's Holiday Gathering! Wear your Fancy Hat, bring an Ornament to exchange and goodies to Share. RSVP Online.

Officer Excerpts

Marshal: Fighter practices continue.
Check online for any schedule changes.
Donation of rapier loaner gear sought.

Seneschal: Deputy Needed. Training is coming up!

MoAS: Mend, Make, or Improve your Garb. Bring your projects to A&S.

Chatelaine: Visit <https://www.facebook.com/groups/820944451291500/>
Follow the link to the Holiday Gathering and RVSP by November 30.
Also, deputy needed.



Looking Forward

Hogmanay **December 31, 2016**
Event Steward: Brynhildr Smidsdottir,
Mentor: David de Rosier-Blanc
Feast Steward: HL Keara Rylyn Buchanan
Feast Steward Assistant: Bowen Doyle

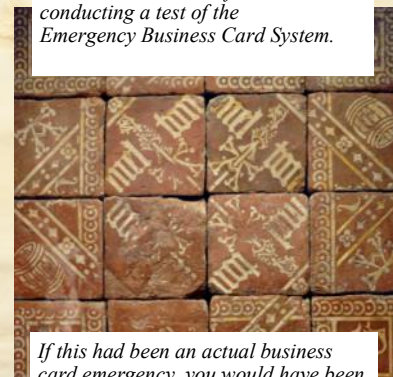
St. Egberts **April 2017**
Feastocrats: HL Monique de Toulon and HL Aelfric Thorfasson

ARC **July 2017**
Event Steward:

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

Myrtle Holt Business Cards Now Available!

*This is a test. The Leaflette is
conducting a test of the
Emergency Business Card System.*



*If this had been an actual business
card emergency, you would have been
instructed to contact the Seneschal or
Chatelaine in your area.*

*This concludes this test of the
Emergency Business Card System*



Calendar

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

December-2016

Dates	Event	Branch Locations
03	Dragon's Mist Yule	Barony of Dragon's Mist
03	Good Yule	Barony of Aquaterra
03	Hauksgardr Yule	Shire of Hauksgaror
03	Vulkanfeldt Yule	Barony of Vulkanfeldt
03	Yule	Barony of Seagirt
10	Dragon's Laire Yule	Barony of Dragon's Laire
10	Summits Winter Investiture	Barony of Adiantum
10	Three Mountains Yule Feast	Barony of Three Mountains
10	Yule	Barony of Wastekeep
17	Stromgard Yule	Barony of Stromgard
17	Yule Feast	Barony of Glymm Mere
31	Hogmanay	Shire of Myrtle Holt



January-2017

Dates	Event	Branch Locations
06-08	West Kingdom 12th Night	Province of Silver Desert
13-15	An Tir 12th Night	Barony of Wyewood
21	Adiantum Midwinters Feast	Barony of Adiantum
21	Cranehaven Jaggerfest	College of Cranehaven
21	Gentle Arts	Barony of Seagirt
21	Tavern night	College of Lyonsmarche
27-29	Ursulmas	Barony of Aquaterra

Myrtle Holt Officers



SENESCHAL

Lady Brynhildr Smidsdottir
(Megan Blattel)



ARTS & SCIENCES

Maître David de Rosier-Blanc
(David Bianco)



GOLD KEY

Constance Campbell
(Christina Hager)



SCRIBE

HL Keara Rylyn Buchanan
(Loree Day)



HERALD

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



HEAVY MARSHAL

Lord Bowen Doyle
(Albert Wessels)



WEBMINISTER

Lord Thorlof Anarson
(Josh Plater)
(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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This is the November 2016 issue of The Leaflette, a publication of
The Incipient Barony of Myrtle Holt,
A branch of the Society for Creative Anachronism, Inc. (SCA, Inc.)
and is published as a service to the SCA's membership.
The Leaflette is available online at <http://www.myrtleholt.antir.sca.org>



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