

RUNESTAFF

January February 2008, A.S. XLII

This is the electronic version of The Runestaff, the monthly newsletter
for the Barony of Mag Mor.

Baron and Baroness of Mag Mor

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Regular Baronial Activities

After checking the Mag Mor Calendar for dates, given life's little irregularities, please call and confirm meetings, especially if you haven't attended recently.

Fighter Practice- Tuesdays Contact Lord Bristol marshal@magmor.net
Baronial Meeting Alternate Wednesday s 7:30 Contact Lady Sabi seneschal@magmor.net
Archery Wednesdays Contact HL Robert de Dunalastair archery@magmor.net
Scarlet Keep Thursdays at City Campus Union, contact Wilhelm Grau (will continue in the fall)
Music- Alternate Thursdays, contact Mistress Gwyneth
Scribes- Alternate Fridays, contact Lord Carlos
Brewers - Contact Lady Isabeau
Pottery-Contact Baroness Vasilla artsci@magmor.net
Fiber Arts- Contact Lady Niamh
Middle Eastern Drumming- alternateTuesdays, contact Lady Leofwyna
Bead Making- Contact Lady Sabi seneschal@magmor.net

If you have moved or changed email addresses or phone numbers, please contact Master Owain with your current information.

If you would like to subscribe to the MagMor list, send an email to listserv@unl.edu with "sub magmor your name" in the body of the message.

Arts and Sciences meet on the 1st, 3rd and 5th Wednesday's of the month. Moot will occur on the 2nd and 4th Wednesdays of the month unless otherwise announced. Both will meet at Bennet Martin Library at 7:00 p.m.

Please note: No personal information can appear on the internet without specific written permission. Please contact the Chronicler for further information. Thank you!

Warm greetings everyone!

As the brutal breeze blows and the snow falls, Callaghan and I hope that you all have had warm and safe holidays.

Winter War Maneuvers is fast approaching, January 19th. This year Scarlett Keep will be hosting this at Nebraska Wesleyan University. There are plenty of parking, a concession stand, and lots, lots, of fight practice. This will prepare Calontir fighters for the upcoming Estrella and Gulf Wars.

Don't worry artisans; January has a fabulous event for you, where you can shine. The Shire of Amlesmore is holding Queens Prize, on January 26th. If you want to enter in the competition, you must submit your entry form by January 14th. Hurry time is running out. If you need a sponsor, please get a hold of us and we can help you locate one.

In closing, we will be traveling to Gulf Wars in March, if your schedules allow, please join us for the War.

**Callaghan and Calien
Barun and Banbharun of Mag Mor**

Attention Mag Mor Drummers!

Is your life lacking RHYTHM? Feeling stuck in a TRAP?
Come join the KAs!!!

In an attempt to DRUM up interest again, we are going to try a trial month (or two) of having Drumming Practice on the second and fourth Thursdays (alternating with Music Practice on the first and third Thursday of the month). So plan on drumming with us on January 10 & 24 and February 14 & 28 at Marianna's house (1926 So. Cotner Blvd.) at 7:30 pm. So don't be DUMB and make me come and BEAT you into coming. You can even TEK a friend if you want. (So...at the risk of sounding CHIFTI, did I SNARE your interest?-----Leofwynna)

Baronial Calendar

January

8*,15,22,29	Fighter Practice M&N Building UNL 7:00
9,16,23,30	Indoor Archery at Prairie Bowman 8:30
9,23	Moot Bennet Martin Library 7:00
10,24	Middle Eastern Drumming 7:30 Marianna's
16,30	Arts and Sciences Bennet Martin Library 7:00
10*,17,24,31	Scarlett Keep Student Union 8:00
17	Music 7:30
11,18	Scribes at Carlos and Isabeau's 7:30
19	Winter War Maneuvers (see Flyer)

February

5,12,19,26	Fighter Practice M&N Building UNL 7:00
6,13,20,27	Indoor Archery 8:30 Prairie Bowman,
6,20	Arts and Sciences Bennet Martin Library 7:00
7,14,21,28	Scarlett Keep Student Union 8:00
13,27	Moot Bennet Martin Library 7:00
14,28	Middle Eastern Drumming 7:30 at Marianna's

Kingdom Calendar

January

5	Twelfth Night	Lonely Tower	Omaha
12-13	Mongol Invasion	Oakheart	Springfield MO
19	Winter War Maneuvers	Scarlett Keep	Lincoln
26	Queen's Prize	Amlesmore	Hallsville MO

February

2	Clothier's Seminar	Cum An Iolair	So Johnson County KS
12-18	Estrella War	Atenveldt	Florence AZ
23	Chieftains	Three Rivers	St. Louis MO

Winter War Maneuvers

Saturday, January 19, 2008

Let not the hosts of Calontir stand idle. Winter is upon us, but great wars await in the new year. Prepare for their coming at Scarlett Keep's Winter War Maneuvers- sponsored by the Barony of Mag Mor.

Location: Nebraska Wesleyan University – George A. Knight Field House- Huntington and N 53rd street

Site Opens: 10:00A.M. **Site Closes:** 5:00 P.M.

Site Fee: \$7.00 – Member, \$10.00 – Nonmember. There will be no Feast. A concession stand provided by Nebraska Wesleyan will be available.

Checks payable to: SCA Inc. Barony of Mag Mor

Armor Restrictions: No Lug Shoes! Sharp armor (For example, knee and elbow cops) must be covered or wrapped in cloth.

Directions:

From I-80 heading west: Take exit 405 – N 56th Street and head south on 56th
Go west on to Cornhusker Highway (US-6), go south on 48th Street; go east on Huntington to 53rd street

From I-80 heading east: Take exit 401A and go south toward Downtown/9th Street
Take exit 2 and keep left to get on to Cornhusker Highway, turn south on 48th, go east on Huntington to 53rd street

From Highway 2: Turn north on 48th, go east on Huntington to 53rd Street

Questions or concerns: Please contact the Event Autocrat,

Alan Wigness:

Kauffman Res Ctr

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awignes1@bigred.unl.edu

Crash Space Coordinator:

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Icelandic Chicken Pie (Norman Law 2003) from *An Old Icelandic Medical Miscellany* [as reproduced in Duke Cariadoc's *A Collection of Medieval and Renaissance Cookbooks, Vol. I*, p. D 1-3]

In his collection, Cariadoc quotes two versions of the same basic medieval Icelandic manuscript. Given most of the recipes' basic similarity to a variety of recipes in 15th century French, English, Italian and German cookbooks, I'd guess it's also 15th century.

My recipe is a combination of ideas from two recipes from the Icelandic sources (numbers 30 and 31 from Cariadoc's second source). Of course, when the original recipes say to cut chicken into a pie, they would probably be hacking the chicken into large pieces (whole thighs, legs, etc.). To make it easier to serve for feasts and to appeal to modern sensibilities, I've cut boneless white chicken meat into slices.

Recipe Thirty – How to prepare a chicken in a pie (pastellum).

One should cut in two a young chicken and wrap it with whole leaves of sage (salvia), add cut bacon, and salt. And wrap the chicken in dough and bake in an oven like bread. In the same way one can make all kinds of fish pies and pies of fowl and other meats.

Recipe Thirty-one – A dish called “koken van honer” (chicken pastry)

One should take a pastry shell of dough, and cut up into it a chicken, and add bacon (speck), cut as peas, pepper and cumin and egg yolks well beaten with saffron, and take the shell and bake it in an oven. It is called “koken van honer.”

1 lb. boneless, skinless chicken breasts, sliced

3 slices bacon, chopped small

1 T. fresh sage, minced (or ½ t. dried sage)

¼ t. pepper

¼ t. ground cumin

½ t. salt

pinch saffron, ground

1 egg yolk

1 whole egg

pastry for a 2 crust pie (see below)

Mix the sage, pepper, cumin, salt and saffron with the egg yolk and egg. Cover and let sit 5-10 minutes, until the saffron has had a chance to further color the mix. Stir in the chicken and bacon.

Roll out half of the dough and put into a 9-inch pie pan. Roll out the top crust.

Put the meat and egg mixture into the bottom crust. Cover with the top crust. Seal the edges with the tines of a wet fork, and slice off the surplus pastry. Bake at 450° for 20 minutes, then turn heat down to 350° and bake another 25-30 minutes. Serve hot or room temperature.

If you plan to serve it room temperature, it can be cooked, then frozen and defrosted.

© Laura Waldman

Notes from the Chronicler...

Greetings!

For those of you who did not receive a Directory, copies will be available at Winter War Maneuvers for \$2.00 per copy. Please see me as Master Owain will have other duties that day.

Let us know what you think...do you like the new Runestaff? Want to see some changes? Have something to add? Please contact me at 304-0812 or ladyaibhilin@yahoo.com.

This concludes Mistress Gwyneth's Recipes. Once again, many thanks to her for these fabulous recipes.

Aibhilin

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