

RUNESTAFF

August 2008, A.S. XLIII

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-Sundays and Tuesdays Contact Lord Bristol marshal@magmor.net

Baronial Meeting Alternate Wednesday s 7:30 Contact Lady Sabi seneschal@magmor.net

Archery Wednesdays Contact Master Owain rarchery@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- alternate Tuesdays, contact Lady Leofwyna

Bead Making- Contact Lady Sabi seneschal@magmor.net

Dancing- Contact Lady Emelye

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!

Greetings to the beloved populace of Mag Mor from Their Excellencies Sashatec and Catherine:

Thanks to the tireless efforts of HL Murdock and L Emelye plans for Cattle Raids appear to be well in hand. Please volunteer if you haven't done so already. We have a great reputation for being exemplary hosts and our hospitality is beyond equal. We thank you in advance for the efforts and dedication of all of you.

We have another deadline fast approaching. The Jubilee Pilgrimage project needs to be completed by Coronation at the very latest. For those who may not be aware of this, here is a brief synopsis. We in Mag Mor are sponsoring a Jubilee Pilgrimage Passport booklet that will be distributed to anyone in the kingdom that chooses to participate. The booklet will list all the Kingdom events and will be stamped by the host group at each event. There will be additional spaces for out of kingdom events and any other activities pertaining to the 50th reign in Calontir. We will be furnishing the books and the stamps for each of the events.

We are very much interested in instigating a phone tree type car pool project. This will facilitate cheaper and easier attendance at travel events. Please watch for further details. HE Mistress Jane has volunteered to head this.

The Baronial Arts and Sciences Championship will be held October 27th at St. Marks on Campus with L. Leofwynna doing dual duty as Autocrat and present Baronial Champion. Check the full details elsewhere in this publication. We have a great tradition of a strong A and S effort and we encourage everyone to enter. This is a wonderful opportunity to gain experience in the competition process without the heavy stress of a kingdom event. Many of us find these to be overwhelming but on a smaller scale they can be a lot of fun and definitely a learning experience. If you are wondering just what it takes for documentation or any part of an entry, contact HL Natalya, HE Mistress Vasilla or HE Sashatec. They will be most happy to help.

We continue to grow as a baronage and as a barony. We appreciate the kind and generous council that we have received and encourage everyone to continue their support.

So, on to the Raids. Gather your sheep. Beware of the Raiding Hordes and have fun.

Sashatec and Catherine, Baron and Baroness Mag Mor

Court Report for the July 27 Revel

**Sieur Jean Michel Guicard
Natalya Alekseyeva Vasilova
Chiara di Paxitti**

**Golden Feather
Golden Feather
Cambroges**

Cattle Raids Stories

Last month, I asked for stories from Cattle Raids. With out much of a response, here is my favorite Cattle Raids story.

It all starts about 2 weeks before Cattle Raids a couple of years ago. HL Robert asked if I would like to try out a different bow from his collection at archery practice. It was a Silver Wing and in excellent condition for being almost as old I am. I shot a couple of ends during practice with it and it shot straight and true for me- a bonus being that it was easy enough for me to pull. Robert asked if I would like to shoot it at Cattle Raids during the Baronial Championship shoot. "Please!" I begged. All the way home from practice I bragged to Dwolm about this bow that HL Robert had asked me to shoot.

Cattle Raids rolls around and my son Jason and I can't get to the archery fast enough. HL Robert has the bow and lets me shoot it all morning long. I like it so much, and am so honored that Robert would let me shoot it, I was afraid to put it down. I asked others to hold on to it as I went down range to collect my arrows. I kept it close by as TE Callaghan and Calien called a court to give a few awards.

As the court came to a conclusion, I notice several people, including Dwolm hanging around at the edge of the field. I approached the crowd to give my husband a hug before he began fighting for the day. In front of everyone, he gave me an early birthday card and asked that I read it in front of everyone. I read the print on the card, but was saving the handwritten note for later to be read in private. I was instructed by the crowd that I needed to read the note to the crowd. I opened it back up and the note said..."Happy Birthday my love. I hope you like your new bow. Love, Jim". I think half the camp heard me scream- "No way!" I have never been so happily surprised in my life by a present. Evidently, Dwolm had been scheming with HL Robert and Master Owain to purchase this bow for me without me knowing it.

Later in the day, Dwolm, Daelin and I all received our AoA's at court. Every time I pick up my bow, I am reminded of that special day. I remember how much my husband loves me, and how most of the barony managed to keep a secret from me! Thanks again to all of you who played a part. I will be in debt to you all for the joy you brought me. I especially want to thank Master Owain, who a year later would honor me by taking me as a protégé- my second favorite Cattle Raids memory.

Lady Aibhilin
Chronicler and Member of the Crodth Catha

Greetings to all!

Mistress Gwyneth has graciously offered to let us publish more of her delicious recipes. More recipes will appear in the coming months. Many thanks again.

Recipes for Crown Tourney Feast 2008

Note: All period recipes for this feast were developed by me, except for the Conserved Cowcumbers, which was created by Lady Leofwyna le May. My thanks to her for letting me use her tasty recipe.

Mistress Gwyneth Espicier

May 3, 2008

***Brede** from *Two Fifteenth-Century Cookery-Books*. Edited by Thomas Austin. The Early English Text Society by N. Trübner & Co., London, 1888. **Period**

Yield: 2 small or 4 large round loaves

[For 150, make 12 batches of 2 loaves per batch. This is 1 loaf per table of 8, plus extras.]

1 package dry yeast

½ c. warm water

¾ c. ale slightly warmed (½ of a 12 oz. bottle)

¾ c. warm water

2 T. sugar

2 t. salt

1 egg, well beaten

¾ c. whole wheat flour

4 ½ - 5 c. unbleached flour

Dissolve the yeast and 1 t. sugar in ½ c. warm water. Let proof 5-10 minutes, until the yeast looks active. Combine ale, yeast solution, the rest of the sugar, the other ¾ c. water, salt, and egg in a large bowl. Add the whole wheat flour and 3 cups of the white flour and blend ingredients by stirring with a large spoon.

Turn dough onto a floured board and begin to knead it. As you knead, work in the other 1-2 cups of white flour by sprinkling it on the top before folding the dough over. Stop adding flour when the dough loses its stickiness. Knead about 12 minutes, or until smooth and elastic.

Place the dough in a large, greased bowl. Cover it with a warm moistened cloth and set in a warm place for 1 hour or until doubled in bulk. If it looks like the dough is going to stick to the cloth, put a layer of plastic wrap between the dough and the cloth. When dough has doubled, punch it down.

Divide it into 2 or 4 portions. Shape each portion into a round or oval loaf, and place the loaves onto a greased cookie sheet. Score the top twice to make a cross; make a few diagonal slashes around the sides to encourage bread to rise while baking.

Bake in a preheated 375 degree oven about 30 minutes. When it is done, the bread should sound hollow when you knock on the top.

Honey Butter** (Modern Recipe) *Non-period****

Yield: $\frac{3}{4}$ c.

[For 150 (18 tables) make 18 batches]

$\frac{1}{2}$ c. softened butter

$\frac{1}{3}$ c. honey

With a spoon or mixer, blend the honey into the butter until the texture seems right. May use more honey, if desired, but $\frac{1}{3}$ c. is a good amount of sweetness.

Put into serving bowls and chill. Take out of refrigerator to soften about 30 minutes before serving time. The amount of time needed depends on the temperature in the kitchen.

Conserved Cucumbers** *Period****

3 cucumbers

$\frac{1}{2}$ c. sea salt

1 pint white wine vinegar

2 pints water

1 T. dill seed

(or 1 T. fennel seed)

Bring salt, vinegar and water to a simmer and add your choice of seeds. Cool. Slice cucumbers $\frac{1}{2}$ inch thick (or use small pickling cucumbers if available) and place them in a glass gallon jar.

Pour cooled pickle over the cucumbers to cover. Cover with lid and place in a cool spot.

Bretzelen** (Pretzels) (Modern Recipe) A slight variation of a recipe found online at <http://www.thatsmyhome.com/mainstreet/pretzels/sopret.htm> *Questionable/Non-period****

Yield: 12 soft pretzels

[For 150, make 13 batches]

1 packet active dry yeast (scant tablespoon)

1 C. warm water (115 to 120°F. -- NOT boiling)

2-3/4 C. flour

1 T. sugar

1/2 t. salt

2 T. vegetable oil or softened butter

4 C. water

2 T. baking soda

2 T. coarse salt (I use Kosher)

Add yeast to warm water; let sit 5 minutes.

Combine 1-1/2 cups flour, sugar, salt and oil in a large mixing bowl. Add yeast mixture and stir until well-combined. Add remaining 1-1/4 cups flour. Knead dough 3 minutes; form into a ball. Let sit 1 hour. Dough should double in size.

Divide dough into 12 pieces and roll each piece into a ball (dust hands with flour to prevent sticking). Place balls on a cookie sheet or lightly floured surface. Let rest 5-15 minutes.

Roll each ball into a 16-inch length and form into a pretzel shapes. Or, divide each ball in half and roll each half into a 3-inch stick, about 3/4-inch wide. Let rest a few minutes.

Meanwhile, preheat oven to 450°F. Grease a large cookie sheet. In a non-aluminum pot, bring remaining 4 cups water to a boil with baking soda.

Add pretzels to the boiling water in batches (do not crowd pot) and boil 30 seconds per side, turning once. Shake off excess water. Place pretzels on cookie sheet and sprinkle with coarse salt. Bake 10-15 minutes, until golden brown. Best eaten right out of the oven, but still good later in the same day

Makes 12 large pretzels

Baronial Calendar

| | | |
|---------------|--------------------|---|
| August | 5,12,19,26 | 6:30 p.m. Fighter Practice Woods Park |
| | 10,17,24,31 | 11:00 a.m Fighter Practice Woods Park |
| | 13,27 | 7:00 p.m. Arts and Science Bennet Martin Library |
| | 6,13,20,27 | 8:30 p.m. Archery, Prarie Bowman |
| | 13,27 | 6:30 p.m. Archery, Outdoor Site (Contact Master Owain) |
| | 6,20 | 7:30 p.m. Moot, Bennet Martin Library |
| | 15,29 | 7:00 p.m. Scribes, Carlos and Isabeau's Home |
| | 22-24 | Cattle Raids See Event Flyer |

Kingdom Calendar

| | | | |
|--------------------|---|--------------------|----------------------------------|
| August 9-10 | Pennsic War 37 | Aethelmearc | Cooper's Lake PA |
| 22-24 | St. Augustine's Fair | Heraldshill | Mason City-Forest City IA |
| 30-31 | Valor | Vatavia | Wichita KS |
| | Calontir Metal and Glass Workers Symposium | | |
| | Hosted By Three Rivers Warrenton, MO | | |

To the Populous of Mag Mor do I send greetings as your Arts & Sciences Champion,

With the permission of Their most august Excellencies Mag Mor, I am proud to announce the rules for Their Arts & Sciences Competition to be held in October. I have decided to return to something we haven't done for a while.

I invite all of Mag Mor's talented artisans to enter one Art and one Science into the Beginner, Intermediate or Advanced levels to be judged using current Kingdom Criteria. Documentation will be required using Criteria guidelines.

Please notify me as soon as you are able about what you will be entering. Many of you are already half way there with your entry for Kingdom A & S...only one more to go! The rest of you.....get busy!!!

I am excited to think of the wonderful display of talent and artistry we have to look forward to.

**In service,
Lady Leofwynna I'May**

The Barony of Mag Mor Presents
Cattle Raids XIII – August 22-24, 2008
“The Scottish versus the English”

- **Fighting, Fighting & More Fighting**
- **Equestrian Activities**
- **Archery**
- **A&S Competitions** – “Sheep in any medium or any medium out of sheep”
- **Bardic Competition** – “The Best of The Bards” – perform your best work.
- **Children’s Activities**
- **Lunchtime Inn**
- **Feast**
- **The elevation of HL Nicolete de Saint Denis to the order of the Pelican**

Site: Riverside Park, 717 238th Street, Milford, NE 68405
(same location as Spring 2008 Crown Tourney)

Site Hours: Open at 6 pm Friday night, closed Noon Sunday

Directions: Take your best route to Interstate 80 in the vicinity of Lincoln, Nebraska. Site is approximately 20 minutes west of Lincoln, NE. Travel west on I-80 to Exit 382. Go south, toward Milford, NE for a little less than 2.5 miles. Site is on your right. There is a large "Riverside" sign, in addition to SCA signs.

Fees:

Feast: limited to 100 \$9 per person
Site: Adults \$10 (family cap: \$40)
Children (5-12) \$5
Children under 5 free

Cabins: \$5 per bed per night
(dorm style, air-conditioned Visitor’s Center)

Free Camping

Merchants: no fee, bring own covering and tables

Please send cabin or feast reservations to the co-autocrats.

Make checks payable to: SCA, Inc - Barony of Mag Mor.

Co-Autocrats: HL Murdoch MacFarlane & Lady Emelye Tayte
Rob & Becky Buchanan, 331 S. 30th, Lincoln NE 68510
402-560-4164 or 402-613-0563 Email: boltb4@yahoo.com

Feast Menu For Cattle Raids

On Table

Honey and Plain Butter
Lemon and Lime Wedges
Assorted Breads
Genoa Sausage
Mozzarella Cheese and Olives
Pickled Mushrooms
Pastex Nourroys
Beet and Roast Onion (Sallat)
Marbled Tea Eggs
Pickles

First Remove

Sallet with Herbes de Provence Dressing
Strawberry Soup

Second Remove

Mirause of Catelonina on a bed of Savory Rice
Honey Carrots on buttered Wortes

Third Remove

Pork Loins with Garlic Bacon Sauce on a bed of Lentils
Buttered Peas on Red Cabbage Leaves

Fourth Remove

Citrus and Tarts with Shortbreads

Mag Mor Officers and Deputies

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