

RUNESTAFF

November 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 HL Osrick marshal@magmor.net

Baronial Meeting Alternate Wednesdays 6:30 Contact HL Natalya seneschal@magmor.net

Archery Wednesdays Contact Master Owain archery@magmor.net

Scarlet Keep Thursdays at City Campus Union, (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 Gyda

Bead Making- Contact Lady Sabi

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 Mag Mor 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 **WALT Library at 6:30 p.m.**

Walt Library is located at 6701 S. 14th Street, Lincoln- Just to the North of Southwest High School.

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 populace of Mag Mor from Baron Sashatec and Baroness Katherine:

The chill of fall has arrived. The season of harvest and plenty reminds us of the many blessings we enjoy in our beloved barony. We add our best wishes during this time.

We hope that many of you attend the Anime Convention Demo on the 15th of this month. Vilhjálmr has the particulars and as we approach the date, further details will be posted and brought to your attention. This is a great opportunity for further recruitment. A gentle word of caution- We are all so very passionate about our wonderful organization that many times we try to give the entire story at first meeting. Please try restraint and give our prospective members just enough to get them started. Follow up is much more important than a total information program. If in doubt, be conservative and ask for help. HL Natalya and Lady Marianna are great reference people. Or ask us.

Plans are progressing very nicely for Yule Court. We are hoping to add our Mag Mor celebration of the Calontir 25th Anniversary to it. We have been given a couple of really good ideas that we hope to discuss in upcoming Moots. Please come to us with any ideas you have for this.

We hope that you are eagerly anticipating this season and look forward to joining in the upcoming events.

**Sashatec and Catherine
Baron and Baroness Mag Mor**

Baronial Court Report for Baronial Arts and Science

Gerald Goodwine
Theron the Bookseller

Gwyneth Clorsach
Adharc Or

Baronial Calendar for November

4,11,18,25	7:00 p.m. Fighter Practice M and N Building UNL
5,19	6:30 p.m. Arts and Science Walt Library
5,12,19	8:30 p.m. Archery, Prairie Bowman
12,26	6:30 p.m. Moot, Walt Library
6,20	7:00 p.m. Music, Isadora and Volkmar's Home
7,21	7:00 p.m. Scribes, Carlos and Isabeau's Home
15	Demo at Animae Convention
20	7:00 p.m. Fiber Guild at HE Sashatec's Home Bring your latest project and ideas for future meetings!

Kingdom Calendar for November 2008

1-2	Crown Tourney	Three Rivers	St. Louis MO
22-23	Toys for Tots	Wyvern Cliffe	Jefferson City MO

This is the song that Lord Viljalmr sings as Their Excelencies enter court. He has graciously allowed us to print it here. Thank you Half-Troll!!

MAG MOR Processional

By Vilhjalmr Half-troll

Mag Mor...Ebon wings never falter...Wrestles eyes watching over North Western boarders.
Mighty bull...With the grace of a falcon...In our great plain paradise we stand as one.
Long live Mag Mor
Long live Mag Mor
Long...live...Mag Mor!

This is the latest in the continuing series of recipes from Mistress Gwyneth. Thank you!

Rafoli Commun de Herbe vantazati (Spinach and Cheese Ravioli)** from *Libro di cucina/ Libro per cuoco* (14th/15th c.) by an anonymous Venetian author. Translated by Helewyse de Birkestad (MKA Louise Smithson), 2002. *Period****

Yield: 40-42 raviolis

[[For 150, make 8 batches (2 ravioli per person)]]

Dough:

3 c. flour 3 eggs
1 t. salt 1/3 – 1/2 c. warm water
1 T. oil (preferably olive)

Combine flour and salt in a food processor with a steel blade. Combine eggs, oil, and water. Add gradually to flour and salt, processing with an on-and-off motion until dough is forms a smooth ball. Turn dough onto a lightly floured surface and knead for 1 minute or until it is smooth and elastic. Put into a plastic bag and let rest for 30 minutes while you make the filling.

Filling:

10 oz. (6 c.) spinach leaves, chopped or	
1 10-oz. package frozen chopped spinach, thawed	1/4 t. ground cumin seed
1/4 t. cinnamon	1/4 c. chopped fresh mint
1/4 t. ginger	1/2 c. chopped fresh parsley
1/4 t. pepper	2 T. olive oil
1/2 t. salt	2 eggs
1/3 c. melted butter	3/4 c. ricotta cheese
1/2 c. parmesan cheese, finely shredded	

If using frozen spinach, squeeze as much water out of it as you can. Saute spinach, mint, and parsley in oil until greens are wilted. Let cool. Stir in egg, cheeses, and seasonings.

Divide dough into 4 balls. Roll 2 balls out to about 1/16" thickness. If you have a dumpling/ravioli making form, follow the directions for forming the ravioli that came with the form.

If making ravioli by hand, place filling on one sheet of dough by teaspoons at regular intervals about 2" apart, stopping 1" from the edges. Lightly moisten dough around filling with water or egg white (if available, egg white works better). Place second dough sheet over the first, carefully squeezing out all air pockets. Seal between fillings by pressing firmly with fingers. Cut into squares with a lump of filling in each. Seal edges by pressing all around with tines of a fork. Repeat with remaining dough.

Cook ravioli in lightly salted boiling water for 3-5 minutes, or until they float to the surface. Remove with a slotted spoon. Serve with melted butter, cinnamon, ginger, cumin and shredded parmesan cheese to taste.

***To bake a Turkie and take out his bones** from *The Good Huswife's Jewell*, by Thomas Dawson (1596). Edited by Susan J. Evans. Falconwood Press, Albany, N.Y., 1988.

****Period****

[For 150 people at 8 per table, make 20 pies]

1 2-crust pastry (see next page for my favorite pastry recipe)

1 ¼ lb. turkey breast, sliced into strips

1 T. butter, diced

1 ½ slices bacon, diced

¼ t. pepper

¼ t. nutmeg

1/8 t. cloves

½ t. salt

1 egg, beaten

whole cloves

Put bottom crust in pie pan and dot with 1 T diced butter.

Mix pepper, nutmeg, cloves, and salt. Distribute the mixture evenly through the turkey.

Spread the seasoned turkey evenly in the crust. Top with bacon and put on the top crust. [Pie can be frozen at this stage and defrosted the day you want to cook it.]

When ready to bake the pie, spread the egg evenly over the top crust and cut a few holes to vent. Decorate by sticking a few whole cloves into the top crust. Bake at 375 degrees for 20 minutes. Turn temperature down to 350 degrees and bake 1 hour.

The pie may be served with the following sauce. I did not use a sauce for the feast, since the juices from the sweet potatoes basically provide a similar sauce.

½ c. chicken or turkey broth

½ c. orange juice

2 t. lemon juice (added because our oranges are so sweet)

1 t. butter

Simmer until reduced by half and serve hot with pie.

Butter Paste** from *The Accomplisht Cook* by Robert May (1st ed., 1660, 4th ed. 1678), ed. Susan aJ. Evans. Falconwood Press, Albany, N.Y., 1992. *Period****

2 recipes make at least 3 2-crust pies (for 9" pans).

[For 150 people, making 20 pies, make 14 recipes crust]

2 cups sifted flour

1 t. salt

¾ cup cold butter or margarine

1 egg, separated

1/2 c cold water (approximately)

Cut the butter into the flour and salt until the lumps are no bigger than pea-sized and preferably a bit smaller. I usually use a pastry blender. Put the egg yolk in a measuring cup and add enough cold water to make about 1/2 c., then beat the yolk into the water. Add to the flour/butter mixture and mix until you can make a nice ball of it. It will seem pretty dry at first, but it will eventually come together. Try to work it as little as possible--the less you handle it, the more tender it will be. To make it easier to roll out, chill it if you have time.

This is a story submitted by HL Natalya. Please enjoy!

“The Quest for True Knowledge,” an allegory:

Once upon a time there was a man who sought the path to True Knowledge. He knew he would have to pick up pieces of knowledge and fit them together into a whole, but he was unsure of where to find them and how to gather them. He found the whole thing to be an impenetrable maze. But he also knew that he had to begin somewhere and so began his quest, making his way into the labyrinth.

Soon he met a fellow traveler. “Hello,” he said. “I am Seeker and I am looking for the path to True Knowledge.”

“That is my quest, too,” replied the woman. “I am Curiosity. Everything seems to begin with me and my many questions. Perhaps we should travel together?”

And so it was agreed. Curiosity often led Seeker off the main route through many side paths. They saw interesting sights as they rambled through the maze and Seeker grew excited whenever Curiosity cried, “Ooh—shiny!”

After a while, it seemed to Seeker that all the side trips had slowed his progress toward the goal of True Knowledge. But when he looked back upon the path they had taken, he had to admit he had gathered quite a few nuggets of knowledge. Still, he didn’t feel that he was getting any closer to his goal, and so he said goodbye to Curiosity and set out upon another way.

As he continued, he met another upon the path. “My name is Workmanship,” said the man. “I seek True Knowledge through careful craft.” Seeker, feeling a little lonely after leaving Curiosity, thought he might try Workmanship’s way. They set off together.

Workmanship’s pace was much slower than Seeker was accustomed to. Workmanship took his time and moved forward at a slow, measured pace, carefully and precisely placing his feet. At first, Seeker found the pace relaxing, but as they slowly, slowly continued down the path, he began to get frustrated with the apparent lack of progress. When he complained, however, Workmanship replied, “But look how far we’ve come!”

And Seeker, looking back down the path, found that it was true. They had traveled farther than he thought possible. Still, though, he wanted to go faster and so left Workmanship to find another way.

Next he met a man named Research, who was following a line of reasoning. Here, Seeker thought, was a man who knew where he was going. Research led him a straight line, over and through all sorts of difficult spots with a determined attitude that would not allow any deviation. Occasionally they would reach a spot that required some thinking and a direction change, but Research led the way confidently. Finally, they came upon a treacherous and impassable mire. “Well,” said Research, “that’s that.”

“That’s what, exactly?” asked Seeker.

“That’s the point where No One Knows,” said Research. “I was hoping for a break-through, but most times I just end up here. I will have to try a new line of reasoning.” And he left the path to begin searching for a new direction.

Seeker decided he also needed a new direction. He walked along the side of the mire where No One Knows and he found a young woman skipping along. “Hello. I am Creativity. Are you trying to cross this mire?” she asked.

Seeker said, “Yes, but I cannot find a way.”

“Let me show you one way that I have found,” she said. “It just requires a leap of faith.” She took Seeker’s hand and jumped. To Seeker’s surprise, they landed safely on the other side of the mire.

“How did you do that?” Seeker asked, amazed.

“It’s easy. All it takes is some imagination. You use the base of knowledge you’ve built up and jump off from there.”

Seeker looked back and realized that all the knowledge he had been collecting did make a large cache. He could stand on it and see quite far or jump, as Creativity had done, to make leaps forward in his quest. They decided to walk together for a while. Creativity kept skipping ahead, though, and sometimes it was hard for Seeker to keep up. Sometimes, as he looked back, he thought he saw gaps in the path he had traveled and he hoped he wouldn’t have to go back that way again.

His worries were interrupted by Creativity’s cry. “Look! It’s my cousin, Experimentation. He’s sort of a stick in the mud, but he gets some crazy ideas some times,” she said.

“I’m happy to meet you,” said Experimentation. “I need a new idea about this. I’ve tried this part over and over but I can’t find a good way to do it.”

Seeker looked and it was true. Though he had a vast store of knowledge, Experimentation’s footsteps traced and retraced the same path over and over. He was stuck. They helped him to find a new starting place and he happily started stepping two steps forward and one step back.

Seeker decided to leave Experimentation and Creativity and try once again to find his own path. At last, tired and dejected, he sat on the side of the path to think. As he rested, a woman came down the path toward him.

She stopped and looked down at him. “I am Wisdom,” she said. “I have watched you struggle to find your way to True Knowledge. What have you learned as you have walked through this maze?”

Seeker thought a bit then said, “I have learned that many people try to find True Knowledge, but none seem to find it. That there are many paths through this maze and there is knowledge to be gathered on all of them. And I have learned that I may never find True Knowledge.”

“All of those things are true,” said Wisdom. “And this is true, too: the path is its own reward. You may not have found True Knowledge, but you have found Wisdom. And I will show you a map to the maze. It looks like this. “

She held up a piece of paper with a question mark on it. Seeker thought back to the beginning of his quest. “Curiosity was right—it does all begin with her.” And so Seeker and Wisdom walked together through the rest of the maze.

This is the end. I hope you have enjoyed my story

Yuletide greetings unto the populace of Mag Mor!

This year we will celebrate Yule on December 14 at the Fireman's Hall in Lincoln. Festivities will include:

A baronial Atheling Indoor fighting A gift Exchange

A Pot luck Feast Court at Their Excellencies' Leisure

The Baronial Bardic Competition

A gift exchange based on Accessories! Bring something you have made or used in the past that need a good home. Ideas include but are not limited to: Headwear, pouches and belts, trim, socks, ect. Use your imagination!

If you have any questions, contact Chiara or Aibhilin, co-autocrats! More information will be included in next month's Runestaff.

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