

# Dragons ????????

MARCH 2014

ANNO SOCIETATIS  
XLVIII XXXXVI



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# MARCH 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
<p>If there are any errors or omissions on the calendar please send corrections asap to <a href="mailto:chronicler@dragonsfire-tor.ansteorra.org">chronicler@dragonsfire-tor.ansteorra.org</a>. If you have any meetings or events to add please submit them to the Chronicler by the 25th of the month.</p>						<p>1 <a href="#">Estrella Wars Feb 28 - Mar 2</a></p>
<p>2 <a href="#">Populace 5:30 pm</a></p> <p><a href="#">Estrella Wars Feb 28 - Mar 2</a></p>	<p>3 <a href="#">Rapier Practice 6:30</a></p>	<p>4</p>	<p>5 <a href="#">Elfsea Chivalric and Rapier Practice 7:30</a></p>	<p>6</p>	<p>7</p>	<p>8</p>
<p>9</p>	<p>10 <a href="#">Rapier Practice 6:30</a></p>	<p>11</p> <p style="text-align: center;"><b>G</b></p>	<p>12</p> <p style="text-align: center;"><b>U</b></p>	<p>13</p> <p style="text-align: center;"><b>L</b></p>	<p>14</p> <p style="text-align: center;"><b>F</b></p>	<p>15</p>
<p>16</p>	<p>17 <a href="#">Rapier Practice 6:30</a></p>	<p>18</p> <p style="text-align: center;"><b>W</b></p>	<p>19</p> <p style="text-align: center;"><b>A</b></p>	<p>20</p> <p style="text-align: center;"><b>R</b></p>	<p>21</p> <p style="text-align: center;"><b>XXIII</b></p>	<p>22</p>
<p>23</p>	<p>24 <a href="#">Rapier Practice 6:30</a></p>	<p>25</p>	<p>26 <a href="#">Elfsea Chivalric and Rapier Practice 7:30</a></p>	<p>27</p>	<p>28 - 30</p> <p style="text-align: center;"><a href="#">Commander's Crucible</a></p>	
<p>30</p>	<p>31 <a href="#">Rapier Practice 6:30</a></p>					

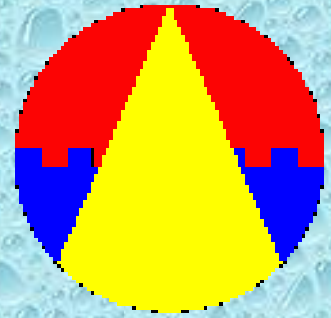


# APRIL 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2 <a href="#">Elfsea Chivalric and Rapier</a>	3	4 <a href="#">Elfsea Defender</a>	5
6 <a href="#">Elfsea Defender</a>	7 <a href="#">Rapier Practice 6:30</a>	8	9 <a href="#">Elfsea Chivalric and Rapier Practice 7:30</a>	10	11	12
13 <a href="#">Populace 5:30 pm</a>	14 <a href="#">Rapier Practice 6:30</a>	15	16 <a href="#">Elfsea Chivalric and Rapier Practice 7:30</a>	17	18	19
20	21 <a href="#">Rapier Practice 6:30</a>	22	23 <a href="#">Elfsea Chivalric and Rapier Practice 7:30</a>	24	25	26
27	28 <a href="#">Rapier Practice 6:30</a>	29	30 <a href="#">Elfsea Chivalric and Rapier Practice 7:30</a>			

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## Canton Officers



Lord of Dragonsfire Tor:

[baron@elfsea.ansteorra.org](mailto:baron@elfsea.ansteorra.org)

Baron Alejandro Ramirez Mendoza

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Guyon Dupre (Keith Jefferson)



Exchequer:

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Aaliz du Lac ( Alicia Kays )



Hospitaler:

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Lauretta d'Avenporte ( Ann Davenport)



Rapier Marshal:

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Ulf Nachdem Tor (De Clark)



Chronicler:

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Diana the Just ( Diana Warner)



Minister of Arts and Science:

[arts\\_sciences@dragonsfire-tor.ansteorra.org](mailto:arts_sciences@dragonsfire-tor.ansteorra.org)

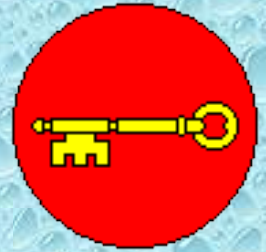
Eibhlean Inghean Sheafraid (Kristen Kiser)



**Offices Open for bids:**

Knight Marshal, Herald, Web Minister, Archery Marshal

Message from the Seneschal



Greetings all, as war approaches many of our fighters prepare to defend Ansteorra, many stay home to protect the lands. Please everyone be safe and have a great month!

Guyon Dupre  
Seneschal DFT



[Seneschal@dragonsfire-tor.ansteorra.org](mailto:Seneschal@dragonsfire-tor.ansteorra.org)



## *Words from the Baron*

Warmest salutations to Elfsea and Dragonsfire Tor

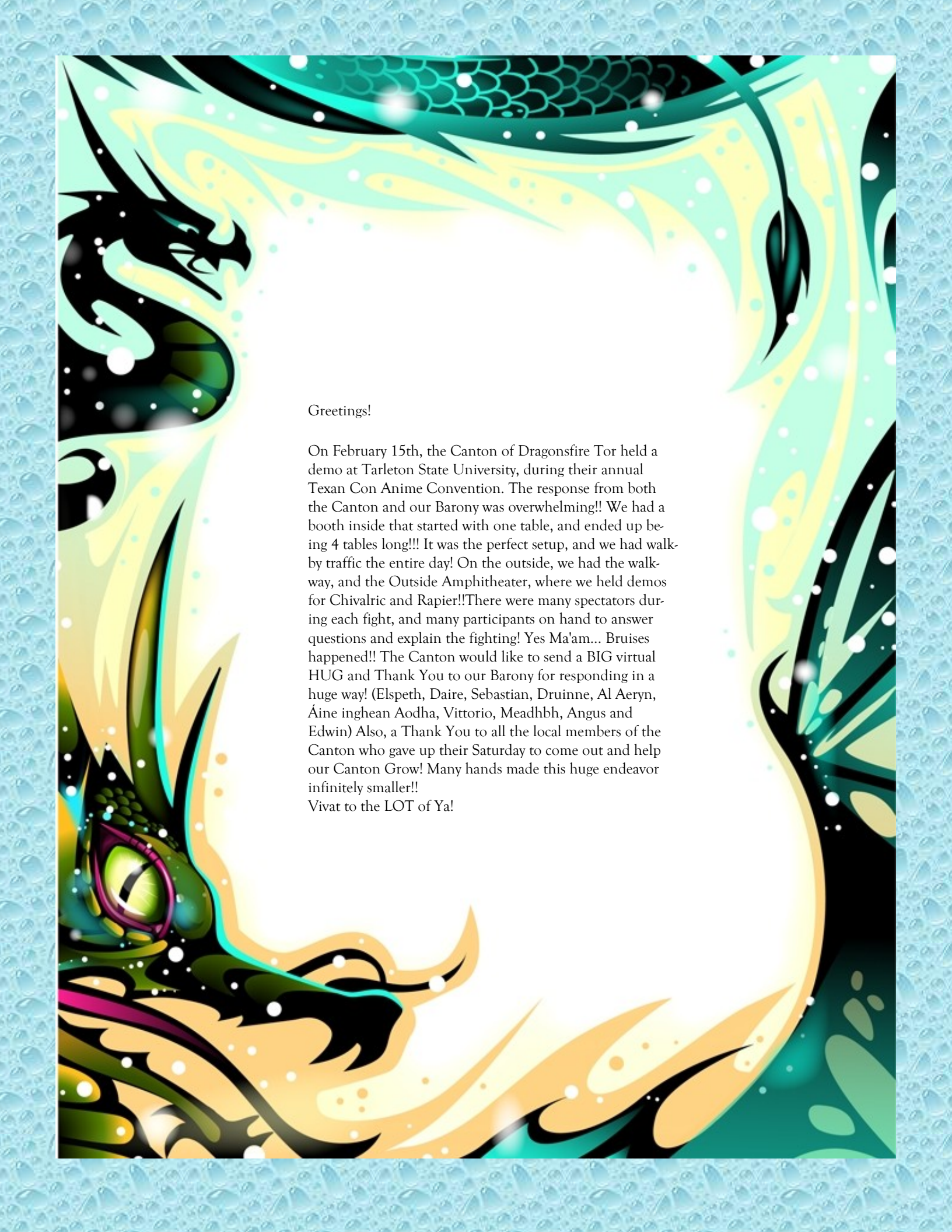
One of my fondest and most bittersweet Defender memories was the day my knight, Duke Gunthar, won the title Chivalric Defender of Elfsea on the occasion of my first Defender as Baron of Elfsea. I was exceptionally tense, watching Duke Gunthar and Sir Ysfael test their skill, after a couple of hours of bearpit using multiple weapon styles. Duke Gunthar scored the first point. They reset to fight the second point. His Grace threw a shot that promptly tore the tendons in his shoulder, although we did not know exactly what was wrong. He attempted to continue the fight, and his arm just did not respond. Sir Ysfael, in a show of chivalry and generosity, granted Duke Gunthar the second, and deciding point of the day. While I was ecstatic to have my knight be my first Defender, his victory came at a high price.

Another amusing memory is that same Defender. The site owner was not able to mow the field. I drove around Waco on that Saturday, trying to find a mower we could rent. None of the rental places were open, so I went to Home Depot and got a medium duty, two wheel brush trimmer. We took turns trying to mow the field, but there was so much to do for such a little brush trimmer. Fortunately Master Sebastian was able to borrow a riding mower from Lady Meriyan. Otherwise, I don't think we could have gotten the list field ready, much less anything else.

I know this next Defender will also be bittersweet. But, I know that Elfsea is in good hands with my heirs - Centurion Gerhart and Her Ladyship Elspeth.

Sir Alejandro  
Eighth Baron of Elfsea





Greetings!

On February 15th, the Canton of Dragonsfire Tor held a demo at Tarleton State University, during their annual Texan Con Anime Convention. The response from both the Canton and our Barony was overwhelming!! We had a booth inside that started with one table, and ended up being 4 tables long!!! It was the perfect setup, and we had walk-by traffic the entire day! On the outside, we had the walkway, and the Outside Amphitheater, where we held demos for Chivalric and Rapier!! There were many spectators during each fight, and many participants on hand to answer questions and explain the fighting! Yes Ma'am... Bruises happened!! The Canton would like to send a BIG virtual HUG and Thank You to our Barony for responding in a huge way! (Elspeth, Daire, Sebastian, Druinne, Al Aeryn, Áine inghean Aodha, Vittorio, Meadhbh, Angus and Edwin) Also, a Thank You to all the local members of the Canton who gave up their Saturday to come out and help our Canton Grow! Many hands made this huge endeavor infinitely smaller!!  
Vivat to the LOT of Ya!

# *Aaliz's Kitchen* — a modern cook's journey into Medieval Cookery

## **Roman Cena**

Some may feel that the Recipes of Apicius are before our time period. However, early Roman cooking did have an influence on cooking in the Middle Ages, and was referenced in literature.

The First course of our Cena is called the Gustatio. This was the appetizer course of the Roman meal and should include four or more appetizers. Romans usually included an egg dish in the Gustatio course of the meal. To explain how much they enjoyed egg dishes there is a Latin saying *ab ovo usque ad malum* which means "from the egg to the fruit," or "the beginning of the meal to the end." (Raimer).

As you will see from the menu that we will develop over the next few months, the Romans really had a fondness for sauces and marinades in their cooking. The sauce that appears to be their favorite is Garum which is a fish sauce. Garum appears to have been used in most of Apicius's recipes, even in some dessert recipes. The poet Martial called garum "a precious gift" (Raimer). Two suggested substitutions for Garum were salt or Worcestershire sauce.

To start our Cena we must first have a drink. The drink we have chosen is Mulsum a honeyed wine. This should not be mistaken for mead as this is wine with honey added to it.

### **Gustatio (1<sup>st</sup> course)**

Columella's Salad,

Dormice,

Roast Meatballs in a Wine Sauce,

Boiled Eggs in a Pine Nut Sauce,

Green and black olives

### **Dormice / Glires**

Dormice, a rodent native to Europe, were considered a delicacy by the Romans. They would keep the dormice in enclosures or earthenware jars and feed the mice walnuts, acorns, and chestnuts to fatten them up. I do not recommend the eating of any kind of rodent. Dormice are actually kind of cute. Even though dormice are still consumed in some parts of Europe, I think a mock dormice recipe will be better for our use.



## Original Recipe

from Apicius' De Re Conquinaria, Glires: isicio porcino, item pulpis ex omni membro glirium trito, cum pipere, nucleis, lasere, liquamine farcies glires, et sutos in tegula positos mittesin furnum aut farsos in clibano coques.

## Translation

Dormouse is stuffed with a forcemeat of pork and small pieces of dormouse meat trimmings, all pounded with pepper, nuts, laser, broth. Put the dormouse thus stuffed in an earthen casserole, roast it in the oven, or boil it in the stock pot (Celtnet).

## Mock Dormice

**Recipe** – based on a recipe by Chelsea M-C

### Ingredients

Small cocktail dogs – 1 per each mouse

1 package crescent dough or biscuit

dough – could also try a bread dough

sliced almonds

poppy or black sesame seeds

honey



**Preheat** oven to 350° or follow dough package directions.

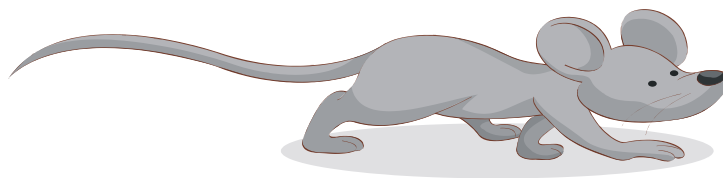
**Separate** crescent dough into 4 large rectangles, with each of these rectangles consisting of 2 crescent triangles. Then, cut each of the 4 large rectangles into 4 smaller rectangles. From one package of crescent dough you should now have 16 small rectangles. If you are using biscuit dough it will be ½ a biscuit for each cocktail dog.

**Wrap** each cocktail dog in one of the pieces of dough, giving it a mouse shape. On one end of the mouse pinch the dough into a point to form the nose. Press two seeds in for the eyes. To make the ears, slice 2 slits through the dough and into the sausage on the mouse's head. Insert two sliced almonds into these slits. Some of the dough at the back of each mouse can be shaped into a tail if you like.

**Bake** in the oven on a baking sheet for about 10-15 minutes at 350° until they are golden brown. Allow the cooked mice to cool for a few minutes. Then you may either arrange them on a plate or place mice on skewers. Now, drizzle honey over the mice.

For some of my mice I browned breakfast sausage in a pan. Then, placed a small amount of cooked sausage and grated provolone cheese on a piece of dough and wrapped into the mouse shape. You could also cut the cocktail dogs in half and use less dough to make smaller mice.

The dormice were a success at my house. I do need to get better at shaping my dormice. The cooked sausage and cheese were good but, were a little harder to shape than were the cocktail dogs. As we were devouring the dormice we came up with an idea for the next time. We could use cooked breakfast sausage links cut in small sections. I also liked this recipe since it makes one thing (bread dough) look like something else (dormice) and I do not plan to be eating real dormice.



Since I wimped out on cooking real Dormice, I will include the period recipe for

## **Boiled Eggs in a Pine Nut Sauce**

### **Original Recipe**

from Apicius' De Re Conquinaria

For medium-boiled eggs: Pepper, lovage, and soaked pine nuts. Pour on honey and vinegar; mix with garum fish sauce.

### **Recipe**

**from Carla Raimer**

4 medium-boiled eggs  
2 ounces pine nuts  
3 tablespoons vinegar  
1 teaspoon honey  
Pinch each of pepper and lovage (or celery leaf)

1. Soak the pine nuts 3-4 hours beforehand in the vinegar.
2. Mix all the sauce ingredients thoroughly in a blender. This exquisite sauce should be presented in a sauce boat so that each person can serve himself or herself.

The eggs could be presented whole in a serving dish. Then each guest would select an egg, slice it, and pour the sauce over their egg. But, then if we were guests at a Roman Cena, there would be servants to cut our egg for us.

## Resources

“Ancient Rome.” *The Supersizers Eat...: Season 2, Episode 6*. BBC. 27 Jul. 2009. Television.

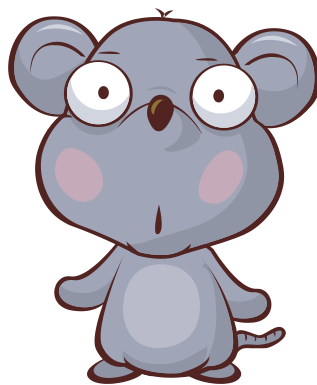
Apicius. *De Re Conquinaria. Cookery and Dining in Imperial Rome*. Trans. Joseph Dommers Vehling. 1936. [English]

Chelsea M-C. Mock Dormice. *The Inn at the Crossroads-the official Game of Thrones food blog*. <http://www.innatthecrossroads.com/2012/03/15/mock-dormice/> . Found 4/2013.

Celtnet: <http://www.celtnet.org.uk/recipes/roman/fetch-recipe.php?rid=roman-glires>

Grainger, Sally. *Cooking Apicius – Roman Recipes for Today*. Prospect Books. 2006 pp 15-19.

Raimer, Carla. *Ancient Roman Recipes*. NOVA. <http://www.pbs.org/wgbh/nova/ancient/roman-recipes.html> Found 12/2013.



# Tales of the Tor

## Lady Diana Mines Salt on Dragonsfire Tor Lands

Could Lady Diana's mining on Dragonsfire Tor lands cause a territorial dispute? Lady Diana assured us that the right to mining bestowed upon her by Baron Alejandro Ramirez Mendoza stated that she could mine land within the Barony as well as its territories. Furthermore, since the Canton of Dragonsfire Tor is on Baronial lands it falls under that said territory. Dragonsfire Tor, if Lady Diana continues to be this successful we foresee your taxes increasing this year. This latest discovery, of a salt mine may be one of the most prosperous finds of Lady Diana's mining exploits to date. This tremendous deposit of salt was discovered in the front yard of Dragonsfire Tor's Seneschal, Guyon Dupre. Lady Diana stated that this was such a large deposit of salt that they may have to dig up Lord Guyon's entire front yard. When asked how he felt about this possibility Lord Guyon's comment was "Stay off my grass!"

Lady Diana has speculated that if there is too much resistance to large scale mining she may be willing to offer a share of the operation to Honorable Lady Desiree Dupre for her assistance. If that happens, watch out Lord Guyon.

Rumors are that the Barony and Kingdom have entered into trade negotiations with nearby kingdoms. Could Ansteorra be on the verge of taking the salt monopoly away from China?

*Writer's disclaimer:* It is our wish that these humble attempts at humor have amused you. But, if we have offended any, we offer up an apology with these words from William Shakespeare's Puck –

*"If we shadows have offended, think but this, and all is mended, that you have but slumber'd here while these visions did appear. And this weak and idle theme, no more yielding but a dream, gentles, do not reprehend: if you pardon, we will mend: And, as I am an honest Puck, if we have unearned luck now to 'scape the serpent's tongue, we will make amends ere long:....."*

Shakespeare, William. *A Midsummer Night's Dream*. Act 5, Scene 1, Lines 423-434.





**Chronicler**

**Lady Diana the Just**

[chronicler@elfsea.ansteorra.org](mailto:chronicler@elfsea.ansteorra.org)

**Deputy Chronicler**

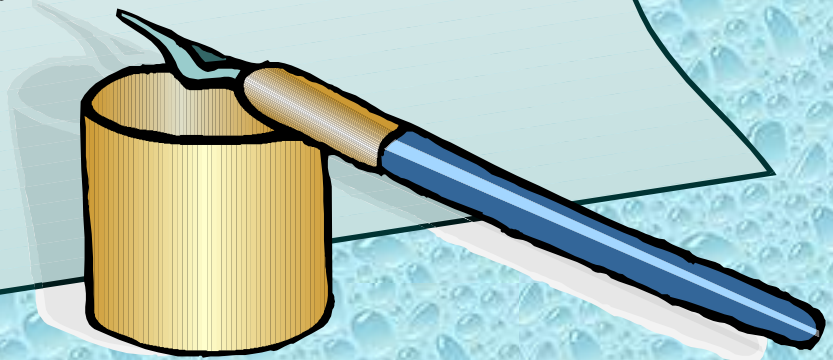
Accepting Ap-

*Greetings*

*This is a happy and a sad time for me. I have a difficult time with change. I am looking forward to working with our new Baron and Baroness, and at the same time sad that Sir Alejandro will be stepping down. I wish him well in his future pursuits.*

*Yours in Service*

*Diana the Just*



# HEAR YE! HEAR YE!

WE SEND GREETINGS FROM THE CANTON OF DRAGONS FIRE TOR.

WE INVITE ONE AND ALL TO PARTAKE IN THE UPCOMING GUARDIAN OF THE TOR XXIII ON  
MAY 17, 2014, AT CAMP N'FISH PARK IN GLEN ROSE, TEXAS.

IT IS AT THIS EVENT THAT MANY CONTENDERS MAY VIE FOR THE FOLLOWING CHAMPION-  
SHIPS:

ARCHERY

BARDIC

CHIVALRIC

RAPIER

THERE WILL BE ACTIVITIES FOR YOUNG AND OLD

(AND THOSE OF US IN BETWEEN)

YOUTH BOFFER, CHILDREN'S ACTIVITIES, THE STOCKS, AND A QUEST FOR THOSE SO IN-  
CLINED TO PARTICIPATE

THERE WILL BE A POTLUCK FEAST, SO PLEASE REMEMBER TO BRING YOUR FEAST GEAR  
AND FAVORITE DISH.

SITE WILL BE OPEN FROM 7:00 AM ON SATURDAY UNTIL 12:00 PM ON SUNDAY. SITE FEES  
ARE AS FOLLOWS:

\$10.00 FOR ADULTS

\$5.00 FOR AGES 1-17

FAMILY CAP OF \$30.00 (NMS FEES APPLY).

IF YOU WISH TO COME OUT AND JOIN US ON FRIDAY THERE WILL BE AN ADDITIONAL \$5.00  
FEE PAID DIRECTLY TO THE SITE OWNER.

WE HOPE TO SEE MANY NEW AND FAMILIAR FACES THIS YEAR.

PET'S MUST BE ON A LEASH

YOUR HUMBLE EVENT STEWARDS:

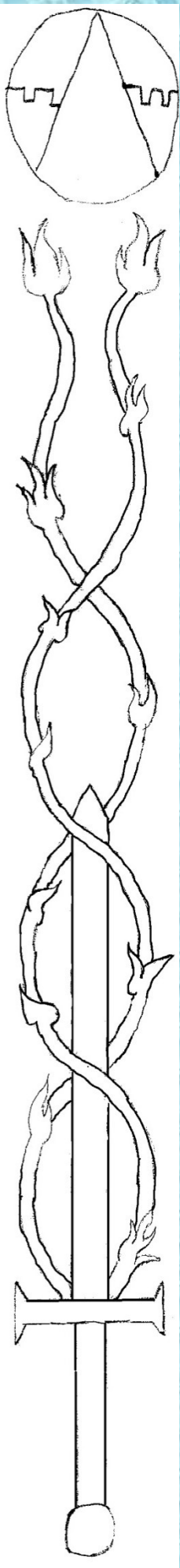
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For more detailed information please visit our website:

<http://dragonsfire-tor.ansteorra.org/guardian.html>



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Tales of the Tor by Aaliz du Lac and Diana the Just

Artwork by Janie Cason