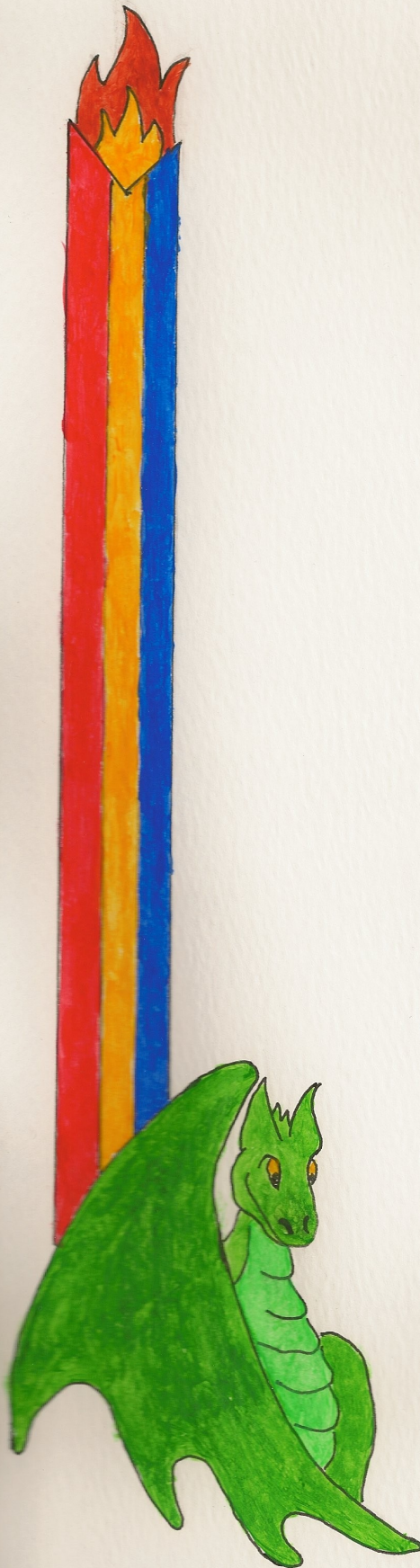


Tales of the Tor

MAY 2014

ANNO SOCIETATIS
XLVIII XXXXVI



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MAY 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2 & 3 Loch Soilleir / Stargate Baronial Equestrian Champ & SCA New Year Beltane & Royal Huntsman	
4	5 <u>Rapier Practice</u> 6:30	6	7 <u>Elfsea Chivalric and Rapier Practice</u> 7:30	8	9 Queens Champion	10
11 <u>Populace</u> 5:30 pm	12 <u>Rapier Practice</u> 6:30	13	14 <u>Elfsea Chivalric and Rapier Practice</u> 7:30	15	16 & 17 Guardian of the Tor Castellan Northkeep	
18	19 <u>Rapier Practice</u> 6:30	20	21 <u>Elfsea Chivalric and Rapier Practice</u> 7:30	22	23 & 24 Steppes Warlord	
25	26 <u>Rapier Practice</u> 6:30	27	28 <u>Elfsea Chivalric and Rapier Practice</u> 7:30	29	30 Eldern Baronial	
31						

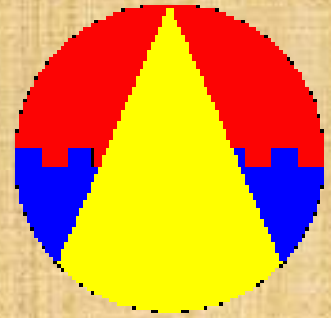
If there are any errors or omissions on the calendar please send corrections asap to chronicler@dragonsfire-tor.ansteorra.org. If you have any meetings or events to add please submit them to the Chronicler by the 25th of the month.



JUNE 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6 & 7 Emerald Tourney Emerald Keep	
8 Grand Assembly of Archers— Eldern Hills June 6—8	9 <u>Rapier Practice 6:30</u>	10	11 <u>Elfsea Chivalric and Rapier Practice 7:30</u>	12	13	14
15 <u>Populace 5:30 pm</u>	16 <u>Rapier Practice 6:30</u>	17	18 <u>Elfsea Chivalric and Rapier Practice 7:30</u>	19	20	21
22	23 <u>Rapier Practice 6:30</u>	24	25 <u>Elfsea Chivalric and Rapier Practice 7:30</u>	26	27	28
29	30 <u>Rapier Practice 6:30</u>					





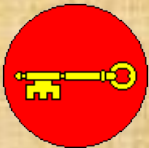
Canton Officers



Lord of Dragonsfire Tor:

baron@elfsea.ansteorra.org

Baron Alejandro Ramirez Mendoza



Seneschal:

seneschal@dragonsfire-tor.ansteorra.org

Guyon Dupre (Keith Jefferson)



Exchequer:

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Aaliz du Lac (Alicia Kays)



Hospitaler:

hospitaler@dragonsfire-tor.ansteorra.org

Lauretta d'Avenporte (Ann Davenport)



Rapier Marshal:

rapier_marshall@dragonsfire-tor.ansteorra.org

Ulf Nachdem Tor (De Clark)



Chronicler:

chronicler@dragonsfire-tor.ansteorra.org

Diana the Just (Diana Warner)



Minister of Arts and Science:

arts_sciences@dragonsfire-tor.ansteorra.org

Eibhlean Inghean Sheafraid (Kristen Kiser)

Offices Open for bids:

Knight Marshal, Herald, Web Minister, Archery Marshal



Words from the Baron & Baroness

Greetings Elfsea and Dragonsfire Tor,

Elfsea Defender was a great success due to the hard work of many of you. We thank each and everyone of you for making that day extra special for us.

Congratulations to the many awards given that day!! Vivat!!

Elfsea's new Defenders are:

Rapier - Don Stephen Crowley

Chivalric - Duke Lochlan Dunn

Archery - no new champion, at this time, due to weather

We also started 3 new Champions. These were chosen by us. They represent honor, chivalry, and grace, on the field and off. They are:

Thetis' Valour - for Rapier - Lord Guyon Dupre

Triton's Honour - for Chivalric - Lord Crippen

Azure Pheon - for Archery - to be determined

We also had A & S and Brewing competitions. A & S winners were: Lady Aaliz, HE Laurretta, HL Caerell, HL Aingeal.

Populace was a great night of discussions and many new ideas. We are changing locations for Populace meetings, building on the Sunday rapier practice with Populace in the Parks, and designing new Baronial Coronets.

His Excellency, Sir Alejandro, had plans in motion to secure new Baronial coronets. We have decided to continue those efforts, and expand on it. We announced a Coronet design party. Please think about what you would want to see on the coronets, and submit a drawing, description or coloring of said design. The few things to keep in mind: we have a great set of flat top coronets, we would like to see these keep the points and pearls concept. Utilize the Baronial colors, the castle, the motto, the shell, anything from our achievement..... submit your ideas, at the Populace in June, we will bring all the ideas to the meeting, discuss them, and see what everyone likes. Please keep in mind, whom ever does make them may not be able to use the EXACT design that is submitted. We will seek the counsel of, at least two, coronet artisans and see what elements they are able to use. Then we will bring those back to the populace for final vote. We are excited to see what it presented.

We look forward to seeing everyone at Guardian of the Tor, and future events.

In Service,

Gerhart and Elspeth

Baron and Baroness of Elfsea

Lord and Lady of DragonsfireTor



We've Already Been
Angus Patrick de Ruthven

We fight them on High
We cut at them down low.
We come at them most
Ev'ry way a fellow might go.
Still, when the tourney is done
And we all had our fun,
Some Pop-in-jay Don
Seems always to have won!
It doesn't seem fair?
It doesn't seem right?
Ho, they dress up awfully nice,
But can that help them fight?
We've watched them quite
close, to find something amiss.
Something underhanded
To force them to desist.



-The Clan -
Ruthven

Yet there's never a thing you can put a name on.
Their just not where they should when your blade
comes along.
They can't really fly, or disappear in mid-air.
Why, even a white scarf has to be somewhere!
Their never just where you expect them to be.
Now that can't be right, if you are asking me.
Maybe it's just lots of practice and learning new
techniques.
Lord knows if you ask them that all they will preach!
But never you worry and never you fear.
For one thing to me is perfectly clear.
They were none of them born Dons, and this we all
know.
So there must be a road that leads there, and so, no
one is defeated who will not give in!
And where they all started we've already been!



Chronicler

Lady Diana the Just

chronicler@elfsea.ansteorra.org

Deputy Chronicler

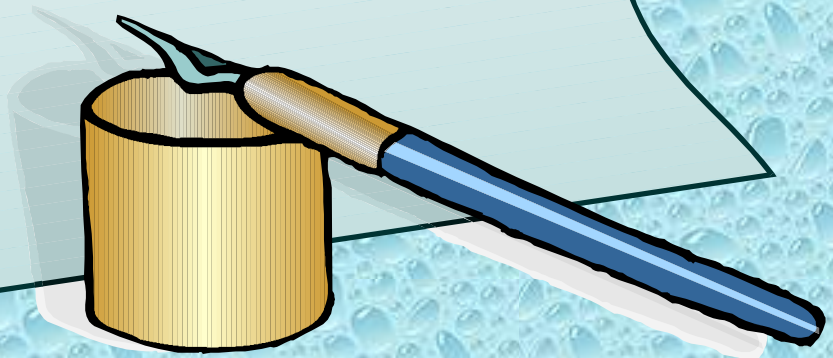
Accepting Applications

Greetings

*Thank you to Lord Angus de Ruthven and
Caliz du Lac for their contributions to the
newsletter. The name of the newsletter was de-
cided at the last populace meeting by majority
vote.*

Yours in Service

Diana the Just



Aaliz's Kitchen – a modern cook's journey into Medieval Cookery

Roman Cena (part 3)

The main entree of the Roman meal was served during the second course of the Cena. This course was called the Prima Mensa. This course usually consisted of meats like wild game, fish, pork or poultry. Beef could also be served, but it would have been an expensive luxury. More wealthy Romans would serve exotic meats like peacock, flamingo tongue, dolphin, or camel heels. After all the goal of having guest over was not just stimulating conversation, but to also show off the wealth of the host.

The meat dishes would be accompanied by vegetables and bread such as small rolls. While most of the vegetables served during the Gustatio were uncooked the vegetables served during this course would be cooked. It has already been mentioned that the Romans had a fondness for sauces so it is no wonder that they would serve bread to sop up the sauce. Most Romans did not have ovens in their homes and would have to buy their bread from the local bakery. Even though wealthy Romans had ovens in their homes they also frequently had their bread baked at the bakery.

Wine would be served with this course; of course it would be watered down. After all it would be barbaric to serve wine that had not been watered down. If the meal was during the winter the wine would be served heated and if the meal occurred during the summer it would be served cooled. In addition to watering down their wine, they might also add spices or honey.

This course would also consist of four or more dishes.

Prima Mensa (2nd course)

Roast Wild Boar with Cumin,

Sole in White Wine,

Chicken a la Fronto,

Asparagus, Fried Carrots with a Wine Sauce,

Wild Boar – Roman Recipe

- Translation from Apicius' De Re Coquinaria

Clean the meat with a sponge. Sprinkle with salt and ground cumin and let it remain this way (overnight). On the next day, roast it in the oven. When cooked, serve in a sauce of ground pepper, gravy from the boar, honey, stock, boiled wine and raisin wine. (Apicius, Book 8, I-I).

Pork Roast with Cumin – Modern Recipe

– Baroness Jehanne de Huguenin – Adamastor Cook's Guild

Ingredients

3 lb. Pork roast

2-3 tbs. ground cumin

2 tsp. ground pepper

4-6 tbs. honey

1 chicken stock cube

3-4 tbs. boiled wine (wine boiled till it is reduced to a syrup)

½ cup Sweet white wine

Preheat oven to 350°

Rub the pork roast with cumin and salt. Cover and place in oven for 1 ½ - 2 hours or until the roast has an internal temperature of 160 degrees. Remove roast from pan and keep warm. Add to meat juices the stock, honey, and wines, and season to taste. Slice the roast thinly and pour sauce over it; warm in the oven before serving.

Aaliz's Kitchen cont...

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

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

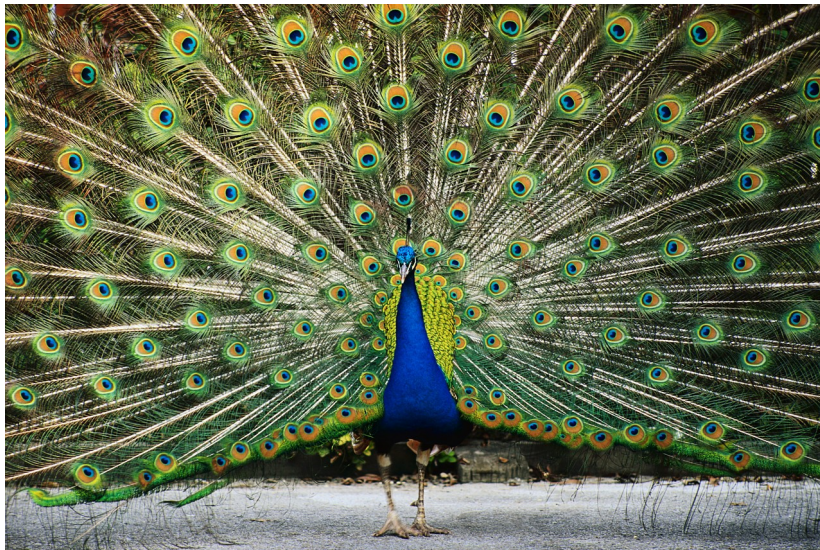
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Grainger, Sally. *Cooking Apicius – Roman Recipes for Today*. Prospect Books. 2006 pp 15-19.

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Oulton, Randal. *Roman Food*. *Cooks Info.com*. July 29, 2012. <http://www.cooksinfo.com/roman-food> found 4/2014

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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:

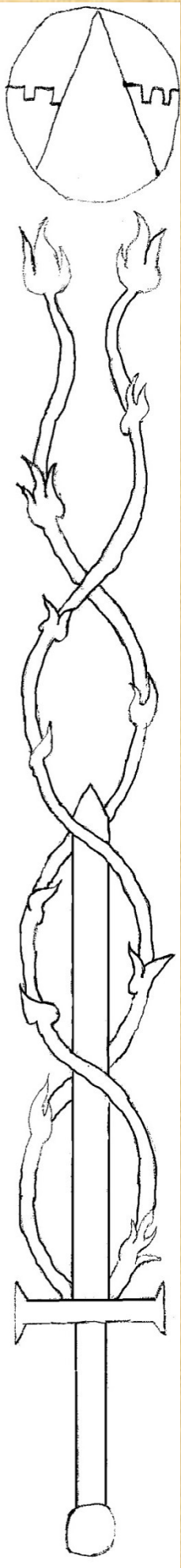
CAIRISTIONA MAC LAINE

LADY JANIE OF DRAGONS FIRE TOR

KANDAS MATTHEWS kandiSCA@yahoo.com JANIE CASON j-cason@hotmail.com

For more detailed information please visit our website:

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



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Aaliz’s Kitchen submitted by Aaliz du Lac

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