



TALES OF THE TOR

Quarterly Newsletter

October 2020 Anno Societatis A. S. LV

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The official Newsletter of the Canton of Dragonsfire Tor

Message from the Lord and Lady of Dragonsfire Tor

Greetings Friends and Family of Dragonsfire Tor!

We hope that you have all been enjoying the beautiful weather of Ansteorra these past few weeks. We know that we would all rather be gathered together and although we are not sitting in court, enjoying a fire, or listening to the distant drums, we can be content with the knowledge that at least we have warm breezes and the ability to stay connected with each other.

And we have definitely succeeded in staying connected! We have enjoyed seeing everyone log on to the Tor's meetings, which happen to be led by a new Seneshcal. Congratulations to Lord Eoghan MacCinatha for stepping into this important position. We will strive to help and support your endeavors in this new position. Please do not hesitate to reach out to Us when you are in need. Lord Franklin Whitenhale please accept our heartfelt thank you for the hard work that you did while serving as the Tor's Seneschal. Your tireless service and leadership will always be appreciated and while We know you will not heed Our words in this...get some rest! Just watching you and trying to keep up made Us exhausted.

Continues on next page -



Traditionally, We would be posting a list of upcoming events We would be attending in person. That being said, We will be at Elfsea's Baronial College on November 7th. This will be a virtual event consisting of some of our favorite things; gate, classes, and a delicious sideboard. How can we do a virtual sideboard...? Well, check out the official Baronial College website or Facebook page and find out, both of which can be found here:

Official Website: <https://ansteorra.org/elfsea/elfsea-baronial-college/>

Elfsea Baronial College Facebook: <https://www.facebook.com/events/773123070146867/>

Please come and share the day with us. We would love the company!

Remember, we WILL be holding court, if you know any good gentle who you feel deserve a Canton, Baronial or Kingdom award, put them in as soon as possible. Please copy us on any recommendation you make. We will need time to speak to Crown if needed and to allow our Scribal Guild to work on scrolls in advance.

We hope to see you all very soon. Until then... be safe, stay healthy and know that you are truly cared for.

In Service to the Dream

Lord Kazimierz and Lady Katheryn

Baron and Baroness of Elfsea

Lord and Lady of Dragonsfire Tor



Activities of the Tor

PRACTICE TIMES & LOCATIONS

**ALL PRACTICES
ARE CANCELED
AT THIS TIME**

Announcements concerning resuming regular meetings and practices will be announced via Canton of Dragonsfire Tor Facebook group page and email list.

Archery, Thrown Weapons, Heavy Fighter, & Rapier Practices

Meetings

Propulace Meeting— 2nd Sunday of each Month

October 11th — online 5:30 PM

November 8th — online 5:30 PM

December 13th — online 5:30 PM

At this time Populace meetings will be held online using Zoom -

More information will be posted through Dragonsfire Tor's group Facebook page & email list.

<https://www.facebook.com/groups/dragonsfire.tor/>

Information about Dragonsfire Tor can also be found on our website -

<https://ansteorra.org/dragonsfiretor/>

Coming Events

CENTRAL REGION VIRTUAL EVENTS -

October

- 10th - Virtual Kingdom Court
- 24TH - Bonwicke Champions - Capture the Plague Rat

November

- 7th - Elfsea's Baronial College—The Plague Can't Keep Us Down
- 29th - Glaslyn Artisan of the Flame

More information on these and other events in Ansteorra can be found on the Ansteorra Event Calendar at <https://ansteorra.org/events/>

Elfsea's Virtual Baronial College – The Plague Can't Keep Us Down

**You Are Cordially Invited to Join the Barony of Elfsea for a full day of
Classes, Fellowship and Fun.**

November 7, 2020

Event Registration: FREE

**Time & Location: the on-line site will open at 9:00 am and
closing at 6:00 pm (tentatively).**

**Technical info: Classes will be held via Zoom. Links to the class schedule and
classrooms will be posted on our website and Facebook as those come available.**

**Plans are underway for a virtual gate, Populace Participation Contest, and
a room for those who want to just hang out and chat.**

While attending dressed in garb is encouraged, it is not required.

And now the dreaded fine print:

Site is wet or dry, it is up to you. While not required, libations in period containers does look rather nice.
Above ground fire pits are NOT permitted in the Living Room or anywhere indoors for that matter.
All Pets welcomed and may run freely; however, you might want to use the mute button when necessary.

Additional information can be found on our website and Facebook.

<https://ansteorra.org/elfsea/elfsea-baronial-college/>

Event Stewards

H.L. Franklin Whitenhale of Cheshire (Frank Warner) & H.L. Aaliz du Lac (Alicia Kays)

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when in rome....

roman Banquet menu

Gustatio

Salad
Boiled eggs in a pine nut sauce
Green & black olives
Cheese
Roast dormice in honey & poppy seeds

Mensae Primae

Fallow deer roasted with onion, rue, Jericho dates, raisins, oil, and honey
Ham boiled with figs and bay leaves, rubbed with honey, baked in pastry crust
Baked fish in Vine leaves
Cooked vegetables like Asparagus
Small rolls (bread to sop up the sauce)

Mensae secundae

Pears from Syria
Dulcia (sweet pasties with nuts & honey)
Nuts, figs, dates, plums, apples, grapes

ROMAN RECIPES

By HL Aaliz du Lac

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, acorn, 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 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



Dormice Recipe page 2

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, it was 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.

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]

Canton Officers

LORD & LADY OF DRAGONS FIRE TOR:

Baron Kazimierz Zlowieszczy

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Eoghan mac Cinatha

EXCHEQUER:

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Caelin on Andrede

CHAMBERLIN:

Deputy of the exchequer

Janie of the Tor

CHRONICLER:

chronicler@dragonsfire-tor.ansteorra.org

Aaliz du Lac

Accepting applications

HOSPITALER:

hospitaler@dragonsfire-tor.ansteorra.org

Shannon MacBrainian

ARCHERY MARSHAL:

archery@dragonsfire-tor.ansteorra.org

Grimolfr at Brytarauki

THROWN WEAPONS MARSHAL:

Elana MacEwan

KNIGHT MARSHAL:

marshal@dragonsfire-tor.ansteorra.org

Christopher Wernert

RAPIER MARSHAL:

rapier_marshall@dragonsfire-tor.ansteorra.org

Gabriel of Maccuswell

MINISTER OF ARTS & SCIENCE:

Accepting applications

contact Seneschal

WEB MINISTER:

webminister@dragonsfire-tor.ansteorra.org

Elana MacEwan



Chronicle

Greetings,

My term as DFT's Chronicle is quickly coming to a close. The January 2021 newsletter will be my last newsletter. My office is now open for applications. The next Chronicle will take over the office in January. I am opening my office early in hopes that my successor and I can work on the January newsletter together.

As always, if you would like to submit an article or pictures about some SCA related things you have been doing please email them to chronicler@dragonsfire-tor.ansteorra.org by December 25th. Please remember to include the appropriate release forms.

Please take care & stay safe,

HL Aaliz du Lac, Chronicle

Submission deadline:

By **December 25th** for the 2020 1st Quarter newsletter in January 2021.

See page 12 for location of release forms.

Open Offices

Dragonsfire Tor is needing officers for the following offices:

Chronicler
Minister of Arts & Science

How to apply to become a Canton Officer

First, complete an "Application for Office" from the Kingdom website -

<https://ansteorra.org/seneschal/apply-for-an-office/>

Or

<http://seneschal.ansteorra.org/forms/ApplicationJan08.pdf>

Also include a copy of your SCA membership card.

Then send your application to the following people.

Kingdom Officer - see website addresses below for the Kingdom officer of the office you are applying.

Chronicler applications need to be sent to Kingdom Chronicler, Central Chronicler, & DFT Chronicler as well as the B&B and Seneschal.

Elfsea's Baron & Baroness at

baron@elfsea.ansteorra.org

baroness@elfsea.ansteorra.org

Dragonsfire Tor's Seneschal at seneschal@dragonsfire-tor.ansteorra.org

Kingdom Officer email addresses

Chronicler: send to Kingdom Chronicler - chronicler@ansteorra.org ; Central Chronicler - central@chronicler.ansteorra.org ; Dragonsfire Tor Chronicler - chronicler@dragonsfire-tor.ansteorra.org

Arts & Science Minister: send to central@moas.ansteorra.org - open till filled

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Model Release Form - <http://www.sca.org/docs/pdf/ReleaseModelFillable.pdf>

Photography Release Form - <http://www.sca.org/docs/pdf/ReleasePhotographerFillable.pdf>

Fill these forms out on your system, save and email with your submission to:

chronicler@dragonsfire-tor.ansteorra.org

CREDITS -

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Page 2 Picture by Melanie Gallon

Page 3 Dragon Shield by Anthony Sava at classic-castle.com

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