



DECEMBER 17, 2008

Misrule Missive

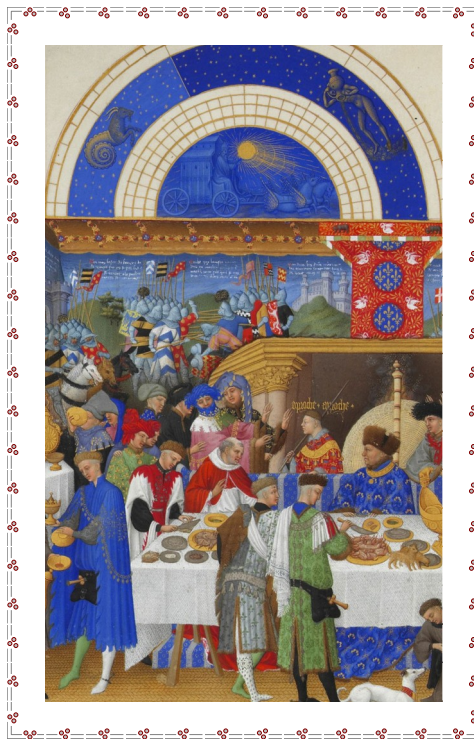


Why is the January calendar page of the Très Riches Heures du Duc de Berry decorated with an illustration of giving gifts?

Christmas's gift-giving tradition has its roots in the Three Kings' offerings to the infant Jesus. The magi traveled to Bethlehem to present Christ gifts. Some Eastern Orthodox Churches and European countries still celebrate the traditional date of the Magi's arrival -- January 6 or Three Kings' Day -- with a Christmas-like gift exchange.

Romans traded gifts during Saturnalia, and 13th century French nuns distributed presents to the poor on St. Nicholas' Eve. However, gift-giving did not become the central Christmas tradition it is today until the late 18th century.

In some parts of Europe — particularly France — even today it is common practice to exchange gifts in January.



Très Riches Heures— January

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Festivities at December Moot

For the month of December Moot and Business Meeting are combined. The centerpiece of the event is the pot luck dinner right after the meeting. Please come, and bring something to share, and celebrate the end of the year.



Central Regional 12th Night

And
Eisteddfodd

[Central Regional 12th Night](#)

Come join the groups in the Central Region in Celebrating
Carnival!

January 3, 2009

Delight yourselves in the visions of Italy during this magnificent season. Enjoy the sounds of our wandering performers or compete to be the Premier Bard of Anstorra in the kingdom Eisteddfod! Test your luck at our period gaming tables!

Events

FEAST:

Come one and all and enjoy a magical tour through the culinary delights of four city states of Italy. eeeeeeeeee

CLASSES:

Inside the SCF's Board of Directors

This 30-45 minute session will look into the Corporate-side of the SCF and its The Board of Directors. The format will be a panel discussion where attendees can ask any and all questions of one or more present and/or past members of the SCF's Board of Directors.

Moderated by Master Modius von Mergentheim, Director, SCF Inc.

Venetian Costuming

Join us as we explore the evolution of fashion in 16th century Venice and learn about the distinctive features that made their garments unique. We will also discuss patterns, construction techniques, and research aids so you can make a Venetian outfit of your own.

Instructor - Jennifer Thompson

CONTESTS:

Costuming

Wear your best as there will be prizes given for both 'Best Early' and 'Best Late' period ensembles! Judging will take place throughout the day and prizes will be awarded at evening court.

Table Decorating

As judged by -Their Excellencies Steppes and Elfsa

Eisteddfodd

This Year's Kingdom Eisteddfod will decide who shall be called the next Premier Bard of Anstorra.



*Sample foods
from the
markets to the
courts!*



Greetings from Dáire and Drúinne and wassail to all!

We hope this missive find you in good cheer and that you have a happy holiday season.

We look forward to some time with friends and family and some time in the sewing room as well.

Be safe and well,



Moot Revel
DECEMBER 18

Her Excellency has decreed that the offerings be finger foods.
Yes, you read correctly. Bring your best appetizer, snack, finger sandwiches, dim sum, tapas, samosas, spring rolls, crudités...

Her Excellency hopes in this way to encourage mingling...

Prizes will be offered for the following:

- Presentation (hint: HE loves period display)
- Sweets (as judged by Her Excellency)
- Savory (as judged by His Excellency)



*Christmas
Pot Luck
Revel
Thursday
December
Eighteenth.*



Greetings from al Aeryn

Here follow some of the other gustatory offerings in the works:

Hil Hanna—
cheese and crackers

Aeryn—
Balaklava and stuffed dates

Clayne & Daniel—

raspberry dip with fruit
and either pound cake or cookies



German Christmas Fun

HL Hanna von Dahl



Die Weihnachtsgurke: The German Christmas Pickle

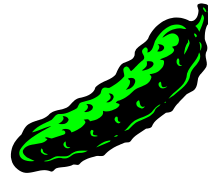
Why is there a glass pickle in the German stores at Christmas?

Legend goes that the pickle is the last ornament hung on the Christmas tree. The parents hide the ornament deep in the tree so it is hard to find. The first child to find it will get an extra treat, or the first adult to find it will have good luck during the next year.

What a great idea! Let's have fun with pickles!

However the reality is the pickle story is probably an American-German creation from the 1880s to sell more glass ornaments. One story tells that a Civil War soldier's last wish was for a pickle. A guard at Andersonville took pity on him, and gave the soldier a pickle. This gave him the mental and physical strength to live on. When he returned home, the family began the tradition of hiding a pickle to bring good luck.

Whatever the truth, the Weihnachtsgurke is a fun item to liven up any Christmas tree, or *der Tannenbaum*.



Die Dickbauch: German Christmas Eve

German's love to eat, and eat. Christmas Eve they celebrate Christmas with a feast of presents and food. In fact they call Christmas Eve, *Dickbauch*, which means "fat stomach." Tradition states: Those who do not eat well on Christmas Eve will be haunted by demons during the night.

So go out and enjoy yourself! Don't be hunted by demons! Stuff yourself with suckling pig, sausage, potato cakes and applesauce. Just be sure to leave some space for the *Christstollen* or the *Lebkuchen*.



Legend goes that the pickle is the last ornament hung on the Christmas tree.



Directions



Lebkuchen (Spice Bars)

1/2 cup raisins
 1/2 cup currants
 1 cup candied lemon & orange peel
 1 1/2 oz. candied angelica
 1/3 cup glacé cherries
 1/2 cup rum
 1/4 cup warm water
 3 packets active dry yeast
 2/3 cup sugar
 5 1/4 cups flour
 3/4 cup milk
 1/2 tsp. salt
 1/4 tsp. almond extract
 1/2 tsp. finely grated lemon rind
 2 eggs
 3/4 cup (1 1/2 sticks) softened butter, cut small
 1/2 cup (1 stick) butter, melted
 3/4 cup slivered almonds, blanched
 2 Tbsp. powdered sugar

dough. Mix in the softened butter. Form the dough into a ball and turn out onto a board sprinkled with the remaining flour. Knead the dough for about 15 minutes or until all the flour is incorporated and the dough is smooth and elastic. Gradually add the fruit and almonds, kneading just enough longer to incorporate them. Place the dough in a buttered mixing bowl. Cover with a towel and let stand in a warm place for 2 hours or until doubled.

Punch the dough down and divide in half. Let stand 10 min. Roll the halves into 12 x 8-inch slabs approximately 1/2 inch thick. Brush each with 1 1/2 Tbsp. melted butter and sprinkle with 1 1/2 Tbsp. of the remaining sugar. Fold each strip by bringing the edge of one long side to the center of the strip and pressing down the edge. Repeat on the other side, overlapping the folded edges by about 1 inch.

Place the loaves on a buttered baking tray and brush the tops with the rest of the melted butter. Let rise in a warm place about 1 hour or until doubled in volume.

Bake the loaves on the baking tray at 375°F for 45 minutes or until they are golden brown and crusty. Let cool on a wire rack. Sprinkle with powdered sugar and cut into 1/2-inch slices before serving.

Alternative Directions:

Get in Car, Drive to Central Market,
Buy pre-made Christstollen !!!

Place the candied and dried fruits in a bowl. Pour the rum over the fruit, mix well, and let soak for 1 1/2 hours.

In a small bowl, combine the warm water, yeast, and 1/2 tsp. of the sugar. Stir and allow to stand for about 5 minutes or until frothy.

Drain the fruit, setting the rum aside, and dry it on a paper towel. Sprinkle with 2 Tbsp. flour and allow the flour to become absorbed. Set aside.

Heat the milk, 1/2 cup of the sugar, and salt in a saucepan, stirring constantly until the sugar has dissolved. Add the rum, almond extract, and lemon rind. Remove from heat and allow to cool slightly before adding yeast mixture.

In a large mixing bowl, combine the 4 1/2 cups of the flour with the milk/yeast mixture. Beat the eggs until frothy and add to the

Tradition states: Those who do not eat well on Christmas Eve will be haunted by demons during the night.





Welcome Elyse Marie

As many of you may have heard my lady Rix-ende and I have had Christmas come a little early this year. We would like to thank all of you who sent us well wishes as we brought into Anstgorra her newest citizen, Elyse Marie is a very healthy 5lb 11 oz baby girl. She is 19.5

inches long and is doing wonderful. Mother is doing well, as she is truly an Amazon "wonder woman", she gave birth naturally at 6:38 pm the 16th of December. Being the silly man that I am I promptly sang her happy birthday, no it was not the dirge version. She will be making her 1st SCA event at the Central Regional 12th Night.

Elyse Marie

5lb 11 oz

19.5 inches long

Born

6:38 pm

December 16, 2008






December

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
			Christmas Party			
22	23	24	25	26	27	28



January

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
29	30	31	1	2	3	4
				<u>Central Regional 12th Night / Eisteddfodd</u>		
5	6	7	8	9	10	11
					<u>Crown Tournament</u>	
12	13	14	15	16	17	18
					King's Round Table	
19	20	21	22	23	24	25
26	27	28	29	30	31	1

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