

The Barony of Namron presents

THE PLUME

MENSIS DECEMBER ANNO SOCIETATIS LIII

December 2019





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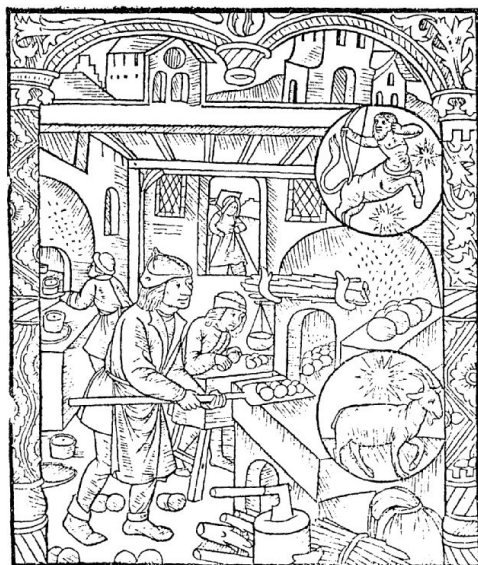
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FRANCE: BAKERY, 1499.
 Month of December.
 Woodcut from
 'Kalendrier des
 Bergères,' 1499.

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CONTRIBUTORS OF CONTENTS

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IF you would like to see
YOUR WORK FEATURED IN
NEXT MONTH'S issue of *The
Plume*, please submit your
ARTICLES OR OTHER ITEMS TO
the CHRONICLER by
December 26th!

CHRONICLER: BANTIARNA CAILLEACH DHE INGHEAN UI CHAERBHAILL

CHRONICLER@NAMRON.ANSTEORRA.ORG



Unto the Stellar Barony of Namron do We send our warm greetings!

What a great time we had in the Canton of Skorragadr at Axeman this month!

Her Majesty Cristyana graced us with her attendance where she recognized several deserving members of our populace. We were honored to choose champions for the Canton in chivalric, rapier, archery, thrown weapons, arts & sciences, and bardic. The weather was cold but the camaraderie was warm. A special thanks to the autocrat Oddr, and all those that helped make the event run great.

As we write this missive, many from our Barony are returning from what sounds like a fun War of the Rams event (better known as BAM to those who have been around awhile).

As the days continue to grow shorter and shorter, we all now begin to set our eyes towards the holiday season. We will kick off the month with our annual Winter Feast and Party, which will be held at our December 5th populace meeting. We will be providing a ham and turkey, so please bring a side, dessert, or drink to share with everyone. Once again this year we will be doing a Dirty-Santa gift exchange. If you would like to participate, bring a wrapped gift of about \$15 value that is SCA related and join in the shenanigans. We will open the doors at 6:30 pm and the meal and party will begin promptly at 7 pm. It should be a lot of fun and we look forward to seeing all of you there!



The SCA celebrations will continue later in the month with our Baronial Neighbors hosting their Yule celebration on December 14th. The rumor is that Father Christmas could swing by to visit, so boys and girls be on your best behavior.

We hope that however you celebrate this year that you are among family and friends and that you have a joyous holiday season.

Micolay and Uliana

BARON AND BARONESS OF NAMRON

LORD AND LADY OF SKORRAGARDR

WARDENS OF THE OUTPOST OF OAK SPRINGS



Alice's Observations

Hi!

I had lots of fun at Axeman. I really liked watching the youth chivalric and rapier fighting. There were so many fighters and they all did a really good job! It was kind of cold, but that was okay because I got to wear all of my warm clothes. I hear that is something to look forward to in Ansteorra. A big thank you to Arianna and Cailleach for hanging out with me during court - sorry I wasn't better company, but I was hangry and sleepy. Once I calmed down, it was nice to listen to bardic before I went to bed. I am looking forward to Yule and figuring out what Father Christmas is. His elves were busy making things at my house, but they wouldn't let me see what they were working on.

~Alice



PHOTO CREDIT:
LADY KATHRYN CRANESGROVE



FROM THE CHRONICLER

Greetings unto the Populace.

It seems like November just *flew* by! Or is it just me?

I am really looking forward to getting to see everyone at Namron's Winter Feast & Party on the 5th. This is always a super fun gathering of the populace. I happily anticipate this every year and hope to see you there.

The new year will be here before we know it. I am interested in hearing what your plans are for the new year and if you will be tackling any new projects. Tell me all about it! I love hearing what people are working on and what their current SCA passions are. Honestly, it helps with my want to do ALL THE THINGS so I can live

vicariously through others. And, if you would like to share what you're working on with the group, I wouldn't mind that, either, just saying...

As always, any submissions you would like to make for the January issue of *The Plume* are due by December 26, 2019. For submissions, please contact me at chronicler@namron.ansteorra.org or 405-532-5236. Also, please let me know if there is anything you would LIKE to see featured in *The Plume*.

Joyfully in Service,

*Bantiarna Cailleach Dhé
inghean Uí Chaerbhail*
BARONIAL CHRONICLER





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From the Seneschal

Hola Barony-

I hope everyone had a fantastic Thanksgiving. I'm looking forward to the annual holiday populace celebration on the 5th. This time of year marks when we, as a barony, start gearing up for our busiest time of year. It is also the best opportunity to reach out to others who just don't know where they are supposed to be as a part of our family yet.

Bids for the following positions closed on Nov 21st, and as of this writing, we are busy in debates and negotiations to decide who will represent the barony this time in these positions:

- Beltane Event Autocrats
- Norman Medieval Fair Coordinators
- Gulf Wars Camp Steward
- Gulf Wars Kitchen Coordinator

In addition, **we have several officer positions that will close on December 15th.** If you are interested in any of these positions then please email Their Excellencies, myself, and the regional or kingdom office for that position.

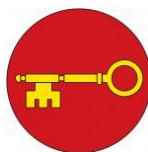
- Herald
- Archery Marshal
- Minister of Children

I also would like to send out a personal thank you to Sigridr Vilhjalmsdottir (Laurie Deshotel) for volunteering to step up as my Site Deputy. Sigridr will be working behind the scenes to gather information about sites closer to Namron, where we could hold future events. If you have information that might be helpful to her, please contact her so she can add it to her list.

En servicio,

Señor Lorenzo Martín

Senescal, Barony of Namron





Greetings, Namron~

In an effort to support our new Baron and Baronowa, we will be doing a monthly Norse/Viking Word List and historical recipes!

YIS,
Lady Ophelia Warde
Baronial Hospitaler



NORSE/VIKING TERMS DEFINED

Hamingja: the Norse “Luck Spirit” which each person is born with.

Kith and kine: kin-family members- and cattle.

Nalbinding: a form of early knitting or crochet, using one’s thumb and threaded needle to form interlocking loops.

Scop: (“Shope”): a poet, saga-teller, or bard, responsible not only for entertainment but seen as a collective cultural historian. A talented scop would be greatly valued by his lord and receive land, gold and silver jewelry, costly clothing and other riches as reward.

Skep: a beehive formed of coils of plaited straw, built up into a conical shape.

Skogkatt: “forest cat”; the ancestor of the modern Norwegian Foster Cat, known for its large size, climbing ability, and thick and water- shedding coat.

Browis: a cereal based stew, often made with fowl or pork. (eaten by most 9th century folk)-**please see recipe below.**



BARLEY BROWIS



Admittedly simple but truly satisfying.

Browis, a thick stew-like porridge, was the everyday meal for most folk in the 9th century.

Endlessly adaptable to the grains, vegetables and meats at hand, it was filling, easy to make, and nourishing. I like pearl barley, but whole oats can be used with equal authenticity as well. The barley needs to soak for several hours before you cook it, so keep this in mind.

Resource: *The Circle of Ceridwen Cookery Book* (let) Authentic 9th Century Dishes from *The Circle of Ceridwen Saga, Adapted for 21st Century Cooks and Their Kitchens* ISBN 978-1-942044-02-4 First Edition October 2014 © Octavia Randolph All Rights Reserved Pyewacket Press Book cover design: DesignForBooks.com



Ingredients:

- 1 cup pearl barley
- 3 cups broth (meat or vegetable)
- 2 cups mixed vegetables, any combination of carrots, parsnips, beets, turnips, onions,...diced, or in small slices
- 4 Tbsp. butter
- Salt (and, as you are rich) black pepper, to taste

Makes 4 1½ cup servings.

Directions:

1. Rinse the barley in a fine mesh strainer and then cover with water and let sit and soak at room temperature for several hours or overnight.
 2. Drain and rinse the barley.
 3. In a large heavy-bottomed soup pot melt 1 Tbsp. of the butter over low heat, and add the drained and rinsed barley, stirring well so all the pearls are coated with a light coating of butter. Let it sit over low heat, stirring occasionally, while you address the vegetables, peeling them and dicing or slicing them.
 4. After the barley has been toasting for 5-8 minutes, add the broth to the pot, and turn the heat to high. Cover and bring to a boil, then reduce heat to medium low, taking care not to let it boil over and make a mess (you may wish to set the cover a little to one side to prevent this).
 5. In a heavy-bottomed skillet melt the butter over medium heat, and add the sliced or cubed vegetables. Sauté the vegetables, moving them around frequently with a wooden spoon, until they begin to brown a bit, and grow slightly tender, about 5 minutes.
 6. Scrape the vegetables, butter, and juices in the pan into the soup pot with the simmering barley, and cook for 15 to 20 minutes, depending on how chewy you like your browis.
 7. Salt and pepper to taste
 8. If you'd like the browis to be soupier, simply add more broth.
- To enrich or vary the browis, add a cup of cooked, shredded or cubed venison, rabbit, fowl, or any other meat, at the end of cooking.
 - A beaten egg can also be added when you add the vegetables, for additional protein and nourishment.
 - Dried or fresh herbs such as thyme and sage may be sautéed with the diced vegetables, or fresh parsley chopped up and stirred in just before serving.



From the Rapier Marshal

Greetings all,

The holidays are right around the corner and I know many of you have parties to attend and shopping to do, but we are continuing to hold practice this month! As always, we love to have newcomers join us and learn how to wield a rapier. Loaner gear is available, so you don't have to worry about what you don't have.

The first practice of December is the same night as our annual populace holiday gathering, so I understand if everyone would rather go to the party, but practice will be held at Southern Hills United Methodist Church on 8200 S Penn in OKC that night. I encourage you to attend if you can. Otherwise, we will be at 201 N Broadway in Moore, as usual. We will not hold practice on the 26th of December. Enjoy time with your loved ones, and we will see you after New Year!

Most upcoming events do not have any rapier tournaments, however, the rapier community will spend much of this time preparing for the spring tournament season and for Gulf War. November 30th and December 15th, Namron fighters are hosting northern regional practices for pick ups and melee scenarios. Thank you, Don Cornelius and Master Orlando, for preparing and hosting these practices!

Yours in Service,

Lady Sabine Fulhaberin
Rapier Marshal





NORSE/VIKING Terms Word Search

W L T T G O S U P B L T B P L
P V R L L W W K Z N R Q R E P
K I D Z W H Q P O T T G O K C
C C N P I J Z N M G N B W S L
S M P M W O I X F I K D I W O
P D S V P D C K D Y Y A S E W
X H Q H A M I N G J A D T J E
H Q A D S T I N B H P A Q T V
W R Q C H B J Q U B P O S N C
E J T G L H I B P O B L C C I
W W O A B S P A B Z K Z J S T
D P N B D R F S V V E Z E U R
P D R F S T H C C V J Z C U T
G L V A X L E N I K E H J M Y
J C U Y Z Q F T L W R D M Q I

- Browis
- Hamingja
- Kine

- Kith
- Nalbinding
- Scop

- Skep
- Skogkatt



Come join Open Arts & Science and the Hospitaler Team for a fun night of Christmas/Yule ceramic card painting!

This is a make and take class.

When: Monday Dec. 2nd, 2019
Time: 7:15 pm to 8:30 pm
Where: West Wind Unitarian
1309 W. Boyd St.
Norman, OK 73069

Presented by her Excellency Baroness Ayesha

Suggested donation: \$1.00

**Please watch the Facebook page for upcoming Newcomer classes in
December & January!**





Winter

FEAST & CELEBRATION

POTLUCK DINNER

&

POPULACE MEETING

- DECEMBER 5TH @ 7 PM -

GIFT EXCHANGE TO FOLLOW

Doors open at 6:30 pm

Dinner & Meeting begin at 7 pm

POTLUCK FEAST:

Their Excellencies will bring a ham and turkey. Please bring a side, dessert or drink to share. Paper goods will be provided.

GIFT EXCHANGE:

Please bring a gift valued around \$10-15 that is at least semi-SCA related and not a gag gift. Please mark on the package if you gift requires the recipient to be 21 years or older. Similar to past years, we will draw numbers and do a gift exchange.

**WE LOOK FORWARD TO
SEEING YOU THERE!**

BARONY OF NAMRON

West Wind Unitarian Church | 1309 W Boyd St, Norman, OK 73069



FROM THE DESK OF THE KNIGHT MARSHAL



Greetings, Namron-

Sadly, there have not been many practice times this month.

We were able to have an awesome practice on the 6th with Count Vlad, who made sure to leave knots on us. We were also graced by the presence of our warriors from the North on the 13th, where there were many bruises collected.

Our next practice is the 4th of December, at the library in Moore (225 S Howard Ave, Moore, OK 73160). Our very own chronicler has shown interest in hitting people with our weapons. I hope she shows up to practice this month...

Ragnar Kelson of Durham
Knight Marshal, Namron





ANSTERORRAN CALENDAR OF EVENTS

December 2019

- 07** Dragonsfire Tor Yule
Canton of Dragonsfire Tor; Glen Rose, TX
Activities: Arts & Science, Brewing, Children's Activities, Feast
<https://www.facebook.com/events/693070507876867/>
- 07** Stargate Yule
Barony of Stargate; Houston, TX
Progress: Queen
Activities: Middle Eastern Dance Championship
<https://www.facebook.com/events/2330545460596439/>
- 14** Wiesenfeuer Yule
Barony of Wiesenfeuer; Oklahoma City, OK
Activities: Bardic, Feast
<https://www.facebook.com/events/2302666393163899/>







JANUARY 2020

- 04** Steppes Twelfth Night
Barony of Steppes: Sherman, TX
Activities: Dance, Feast, Music, Table-top Siege
<https://www.facebook.com/events/383082775926262/>
- 11** Winter Crown Tournament
Barony of Loch Soillier; Livingston, TX
Progress: Crown, Heirs
<https://www.facebook.com/events/2209121755859332/>
- 18** Winter Roundtable
Denton, TX
Progress: Crown, Heirs
<https://www.facebook.com/events/2809116055799520/>
- 25** Sable Soldier Project IV - Eldern Hills
Barony of Eldern Hills; Livingston, TX
Activities: Chivalric Melee, Classes
<https://www.facebook.com/events/977225979295654/>
- 25** Northkeep Winterkingdom
Barony of Northkeep; Kellyville, OK
Progress: Queen
Circles: Pelican
Activities: Classes, Feast, Insignia Derby, Largesse Derby, Teen Roundtable, Youth Activities
<https://www.facebook.com/events/433743824011074/>



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Archery & Thrown Weapons Practice 12-3*	2 Open Arts & Science 7:30-9pm	3 -Firestorm Ink 7-9pm -Firestorm Skills Practice 6:30 - 8:30 pm*	4 -Chivalric Fighter Practice 6:30-9:30* -Youth Chivalric Fighter Practice 7:00-8:00*	5 POPULACE MEETING/HOLIDAY PARTY -Youth Steel Combat 6-7pm -Adult Steel Combat 7-9pm	6	7
8 Archery & Thrown Weapons Practice 12-3*	9 Open Arts & Science 7:30-9pm	10 -Firestorm Ink 7-9pm -Firestorm Skills Practice 6:30 - 8:30 pm*	11 -Chivalric Fighter Practice 6:30-9:30* -Youth Chivalric Fighter Practice 7:00-8:00*	12 -Youth Steel Combat 6-7pm -Adult Steel Combat 7-9pm	13	14 Wiesenfeuer Yule 9am-11pm 
15 Archery & Thrown Weapons Practice 12-3* -Namron Cooks Guild Meeting 5 pm	16 Open Arts & Science 7:30-9pm	17 -Firestorm Ink 7-9pm -Firestorm Skills Practice 6:30 - 8:30 pm*	18 -Chivalric Fighter Practice 6:30-9:30* -Youth Chivalric Fighter Practice 7:00-8:00*	19 BUSINESS MEETING Youth Steel Combat 6-7pm Adult Steel Combat 7-9pm	20	21
22 -Archery & Thrown Weapons Practice 12-3*	23 Open Arts & Science 7:30-9pm	24 	25 	26	27	28
29 -Archery & Thrown Weapons Practice 12-3*	30 Open Arts & Science 7:30-9pm	31 -Firestorm Ink 7-9pm -Firestorm Skills Practice 6:30 - 8:30 pm*				

*Weather permitting



Archery & Thrown Weapons Practice is held at 4200 E Franklin Rd, Norman, OK 73071
Business Meeting is held at Norman Public Schools Administration Building 131 S Flood Ave, Norman, OK 73069
Chivalric Fighter Practice meeting location is TBA (due to Oklahoma heat). Check the Facebook page for more information.
Firestorm Armored Combat Training & Skills Practice is held at 857 Cardan Pl, Moore, OK 73160
Firestorm Honey Guild's meeting dates & location are TBA. Check their Facebook page for more information.
Firestorm Ink Scribal Guild's meeting location is TBA. Check the Facebook page for more information.
Firestorm Siege is held at 406 S Mustang Rd, Tuttle, OK. Practice time & date TBA. Please make sure to check the Facebook page for more information.
Namron Cooks Guild is held at 729 Accipiter, Norman, OK 73072
Open Arts & Science is held at West Wind Unitarian Universalist Congregation 1309 W Boyd St, Norman, OK 73069
Populace Meeting is held at West Wind Unitarian Universalist Congregation 1309 W Boyd St, Norman, OK 73069
Steel Combat Practice is held at Old School Business and Event Center 201 N Broadway St, Moore, Oklahoma 73160

Horizontal border,
detail of a page
from *Horae*,
Westminster
(Wynken de
Worde),
about 1494.



[Baronial Calendar](#)
[Baronial Facebook Events](#)
[Specialized Class Descriptions](#)
[FireStorm Armored Combat Training Facebook Page](#)
[Firestorm Honey Guild Facebook Page](#)
[FireStorm Ink Facebook Page](#)
[Namron Cooks Guild Facebook Page](#)



Did you know?

While the most popular choice for Christmas dinner today is undoubtedly turkey (or ham, if you're like me), the bird was not introduced to Europe until after the discovery of the Americas, its natural home, in the 15th century. In medieval times goose was the most common option. Venison was also a popular alternative in medieval Christmas celebrations, although the poor were not allowed to eat the best cuts of meat. However, the Christmas spirit might entice a Lord to donate the unwanted parts of the family's Christmas deer, the offal, which was known as the 'umbles'. To make the meat go further it was often mixed with other ingredients to make a pie, in this case the poor would be eating 'umple pie', an expression we now use today to describe someone who has fallen from their pedestal to a more modest level.





NAMRON Champions:

Archery:

LORD ROLAND BLACKTHORNE

Baroness's Justice (Rapier):

DON CORNELIUS MERILÄINEN, WSA

Arts & Science:

LADY KERSTEN MERILÄINEN

Thrown Weapons:

LORD RAULFF SMEITHBERDE

Bardic:

ELSPETH BHORÚMA INGHEAN BHRIAN

Youth Archery:

ARI JONGEIRRRSON

Brewing:

LORD RAULFF SMEITHBERDE

Youth Rapier:

CASYN OF NORTHKEEP
(CHILD DIVISION, 6-11)

Namron's Protector (Chivalric):

JARL TIMOTHEUS KALAMANOS

AIDEN OF NAMRON
(YOUTH DIVISION, 12-17)

Foolery:

LORD CUAIS FLAVUIS VALENS

Youth Thrown Weapons:

ARI JONGEIRRRSON



December Birthday Trivia

- December's flower is holly. Those born in December are known for putting their families first, and these quintessential winter berries are a symbol of domestic happiness.
- December babies have their choice of three bright shades to fight the winter blues—tanzanite, zircon and turquoise.
- Because they share their birthday month with a lot of holidays, one report found that nearly 1/3 of people born in December say that their special day frequently gets overlooked while 27% claim their gifts are wrapped in Christmas paper. Oops. Make sure to send special birthday love to your friends & family with December birthdays!



DYRFINNA MIKAELSDOTTIR
DECEMBER 8TH



BARONESS CATERINA GIOVANNI
DECEMBER 10TH



Medieval Gingerbread

RECIPE SUBMITTED BY HER EXCELLENCY ULIANA



This version of Gingerbread is from the English 14th & 15th centuries.

Original recipe taken from *Two 15th c. Cookery-Books* by Thomas Austin, 1888. This book is compiled from several period English manuscripts, most notably Harleian MS. 279 and Harleian MS. 4016, both circa 1425-1450.

"Gyngerebrede.--Take a quart of hony, & sethe it, & skeme it clene; take Safroun, powder Pepir, & throw ther-on; take grayted Bred, & make it so chargeaunt that it wol be y-lechyd; then take powder Canelle, & straw ther-on y-now; then make yt square, lyke as thou wolt leche yt; take when thou lechyst hyt, an caste Box leves a-bouyn, y-stykyd ther-on, on clowys. And if thou wolt haue it Red, colore it with Saunderys y-now."

This "Gyngerebrede" is not reminiscent of the modern day ginger cake treat. This recipe is more of a candy or confection. As a matter of fact, if you notice, ginger isn't even in the original recipe! As described on godecookery.com, this is more of a "honey candy... where the ginger [isn't] needed or missed".



Ingredients:

- 1 Pound Honey
- Unseasoned Bread Crumbs, finely ground (about 1 pound, not soft in any way)
- Ginger, to taste, up to 1 Tbsp (OPTIONAL)
- Cinnamon, to taste, up to 1 Tbsp
- Ground White Pepper, to taste, up to ½ tsp
- Pinch of Saffron (OPTIONAL)
- Red Food Coloring (OPTIONAL)

Directions:

1. Bring the honey to a boil and skim off any scum.
2. Keeping the pan over very low heat, add the spices, adjusting the quantities to suit your taste.
3. Add the food coloring "if you will have it red."
4. Begin to slowly beat in the bread crumbs. Add just enough bread to achieve a thick, stiff, well-blended mass.
5. Remove from the heat and turn the mixture onto a lightly greased (cooking spray works fine) square or rectangular baking sheet or shallow pan, ½ to 1 inch thick.
6. Take a rolling pin & spread the gingerbread evenly out into the pan.
7. Turn the pan over onto wax paper or parchment paper, & tap gently until the gingerbread falls from the pan.
8. Turn the gingerbread over once again, then cut into small squares to serve. (A diamond shape is also very nice.)
9. Decorate with small leaves (real or candy) attached to each piece with a clove.

Note: Beware! On hot, sticky days, the gingerbread may become soft and a little gooey, but it holds up very well in cool weather, and can be refrigerated for several weeks.

Medieval Fair Free Lecture Series

Upcoming Events

THE MEDIEVAL FAIR FREE LECTURE SERIES IS COSPONSORED BY THE OU CENTER FOR MEDIEVAL AND RENAISSANCE STUDIES AND HOSTED BY THE PIONEER LIBRARY SYSTEM.

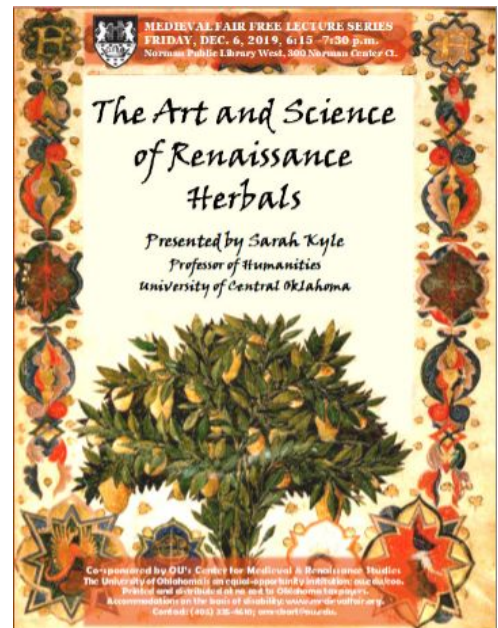
Friday, December 6, 6:15-7:30 pm

WEST Norman Public Library, (300 Norman Center Ct.)

“The Arts and Science of Renaissance Herbals”

Presented by Sarah Kyle, Ph.D., Associate Professor of Humanities, Director of the Master of Arts in Liberal Studies Program, University of Central Oklahoma

The collection of natural and art objects has long represented a fertile place in which the study of nature and the practices of art meet. Today's talk will introduce some of the pre-modern elements of this relationship, exploring the collaborative and generative connection between art and science in the Italian Renaissance, particularly between art and the knowledge of plants and their many uses and applications as visualized in illustrated books of plant medicine – called “herbals”. These books – like objects of nature and of art – were collected and displayed in purpose-built cabinets and complexes, libraries, and in even more unusual locales, like pharmacies.



Facebook Event: <https://www.facebook.com/events/432499003951869/>



SPRING SEMESTER CURRICULUM OFFERED BY THE CENTER OF MEDIEVAL STUDIES FROM THE UNIVERSITY OF OKLAHOMA

Art History 3303 – RENAISSANCE ART IN ITALY. Kirk Duclaux. Focuses on Renaissance art and architecture in Italy from a social and cultural framework, beginning in the 1200's and ending around 1580. Taught on OU's campus in Arezzo, Italy.

Art History 3403 – BAROQUE ART & ARCHITECTURE IN ITALY. Allison Palmer. Covers art and architecture in Europe in the seventeenth century, during the time period called the Baroque.

Art History 4273/5273 – BYZANTINE ICONS. Rozmeri Basic. Byzantine images occupy a principal position at the heart of the Eastern Church and they are an organic part of daily services. The icon represents a vision of the invisible, and therefore a vision founded on divine knowledge which transforms the created work into the miracle working image. This class will examine the

challenging process of producing holiness and divinity through painting panels.

Classics 3803 – WORLD OF LATE ANTIQUITY. Scott Johnson. This course introduces students to the historical period of Late Antiquity (circa 300 to 800 CE). The Mediterranean will be the center of attention, but Mesopotamia, Arabia, the Caucasus, the Balkans, and Western Europe will also be considered in turn, along with the rise and development of Christianity and the emergence of Islam as a permanent presence in the East.

English 3513 – MEDIEVAL ENGLISH LITERATURE. Joyce Coleman. This course will explore English literature at its source, beginning with the vigorous language and amazingly spare, imagistic verse of the Anglo-Saxons; through the knights and ladies, outlaws and elf-queens, lost kingdoms and topsy-turvy tournaments that populate the popular romance; and on through the period of Chaucer and his contemporaries. We will wind up in the late fifteenth century, where medieval drama was anticipating Marlowe and Sir Thomas Malory turned the death of King Arthur into a lament for the passing of the Middle Ages itself. Throughout, we will look at history, art, and the manuscripts that preserved medieval culture for us, to give depth and texture to our understanding of this long and fascinating era.



**English 3573 –
ARTHURIAN LEGEND
AND LITERATURE.**

Slash-listed with MLLL
3573. Joe Sullivan.

Examination of the legend of King Arthur in European literature. The class will concentrate on the historical Arthur, followed by medieval and modern literary texts concerning Arthur and the Round Table.

**English 4133 – HISTORY
OF THE ENGLISH
LANGUAGE.**

Daniel Ransom. This course traces the development of the English language, from its Indo-European roots to its Germanic ancestry, and then through the major phases of its transformations: Old English (Anglo-Saxon), Middle English (the language of Chaucer), Early Modern English (the language of Shakespeare), and contemporary English, in some of its various forms. We will track changes in pronunciation and spelling, changes in vocabulary, and shifts of meaning for certain words. We will also follow the adjustments in the habits of sentence formation. Along the way we will see how various idiosyncrasies of modern English came to exist. Why do we say life with an [f] but alive with a

[v]? Why the different pronunciations of l-i-v-e in “I live for live music”? Why don’t we say thou anymore? And what is ye in “Ye Olde Coffee Shoppe”? Why is there a b in debt and a gh in night? (Not the same reason in each case.) Many such questions will be addressed in this class.

**History 3733 – THE
HISTORY OF HEAVEN
AND HELL.**

Shmuel Shepkaru. Traces the evolution of the concept of the afterlife, eternal reward and punishment in Judaism and Christianity from late Antiquity to the high Middle Ages.

**History 3773 – JEWS AND
CHRISTIANS IN THE
MIDDLE AGES.**

Shmuel Shepkaru. Traces the development of the relationship between the Jewish minority and the Christian majority in medieval Europe, from the fifth century to the early modern period. Discusses how Jews and Christians dealt with and imagined each other.

**History 4973 – THE
VIKINGS.** Roberta Magnusson. Extensive research in historical sources and literature relating to Vikings.

**History of Science 3013 –
THE HISTORY OF
SCIENCE TO NEWTON.**

Rienk Vermij. A survey of Western people's efforts to understand the natural world, from earliest historical times to the seventeenth century.

**History of Science 5513 –
ANCIENT & MEDIEVAL
SCIENCE.**

Thematic historical analyses of ancient and/or medieval foundations of science, focusing on the development of particular disciplines or scientific institutions, the relationship between science and religion, or transmission of science. Includes examination of sources and critical assessment of scholarly interpretations.



History of Science 5550 – TOPICS IN THE HISTORY OF SCIENCE.

Kathleen Crowther.

Modern Languages, Literatures, and Linguistics 3303 – THE WORLD OF DANTE.

Roberto Pesce. In this course students will engage in a close reading of a fundamental text in the western literary tradition: Dante Alighieri's *Divine Comedy*. The course will also consider one of Dante's minor works, the *Vita Nuova*, as well as the modern critical readings of Dante's writing and thought. In lectures, special attention will be paid to the historical, political, literary and intellectual context of Dante's poetry and thought.

Modern Languages, Literatures, and Linguistics 3413 – ARABIC LITERATURE AND CULTURE.

Waleed Mahdi. A survey of Arabic literature tradition and cultural history from the 4th century to the present. Covers themes and genres of the cultural heritage of Arabic-Islamic civilization, continuities and discontinuities between the classical and modern period, and background political and social changes.

Modern Languages, Literatures, and Linguistics 3573 – ARTHURIAN LEGEND AND LITERATURE.

Slash-listed with ENGL 3573. Joe Sullivan. Examination of the legend of King Arthur in European literature. The class will concentrate on the historical Arthur, followed by medieval and modern literary texts concerning Arthur and the Round Table.

Musicology 5513 – MUSIC IN THE MIDDLE AGES.

Jennifer Saltzstein. A detailed survey of music from Hildegard of Bingen through Guillaume de Machaut. Explores a wide variety of medieval musical repertoires, including major sacred and vernacular musical genres. Through detailed study of primary and secondary materials, we will examine musical structures as well as the historical contexts within which they were produced.

Spanish 4713/5713 – HISTORY OF THE SPANISH

LANGUAGE. Luis Cortest.

As an introduction to historical Spanish Linguistics, the basic patterns of the evolution of Modern Spanish from Vulgar Latin, as shown in several major literary texts will be learned. Provides an understanding of how the Modern Spanish sound system evolved from the Vulgar Latin of the Iberian Peninsula. Emphasizes as well all four language skills (hearing, speaking, reading, and writing) and culture.

Spanish 5333 – STUDIES IN MEDIEVAL

LITERATURE. Luis Cortest. A study of the representative works and genres of the Middle Ages.

Spanish 5603 – RENAISSANCE AND BAROQUE PROSE. A.

Lauer. The study of representative narrative from the Spanish Golden Age, including the Picaresque, Pastoral, Sentimental, Chivalric, Mystical and Byzantine traditions. Works by Quevedo, Fray Luis de León, Cervantes, Jorge de Montemayor, Gracián, and others.



From the Herald

Greetings, Namron-

As you may have heard, my time as the Baronial Herald is quickly coming to a close. If you would be interested in this amazing office, please send an email to baron@namron.ansteorra.org, baroness@namron.ansteorra.org, seneshal@namron.ansteorra.org, and northern@herald.ansteorra.org by December 15th. I will happily answer any questions that you may have about this office. I will also offer my service as a voice herald if this is something that is holding you back from applying for this position.

YIS,

Lord Ryan Savage

AKA "Captain Savage"

Sable Storm Pursuivant

NAMRON HERALD





Wiesenfœuer Yule Yule Log Subtlety Contest



December 14, 2019

Do you like Yule? Do you like making yummy confections? Then join us at Wiesenfœuer Yule's Yule Log Subtlety Contest! What is a subtlety you ask? A subtlety is defined as "an elaborate confection, ornate in construction and ornamentation...". You can go along with the Scandinavian theme of this years Yule Celebration or create the Yule Log equivalent of any chosen region. Come join in the fun and merriment!

Medium is at the maker's discretion, as long as it is edible. Name of contestant, as well as an ingredient list (for allergy purposes) need to accompany the subtlety.

Documentation will be accepted and displayed, but is not required.

Contact Mistress Adena @ adena.terricsdottir@yahoo.com or Count Vlad @ jd84davis@gmail.com if you are wanting to participate.





Clorrey

A wine mulled with honey and spices

14th Century English

Everyone knows the traditional mulled red wine, but this recipe focuses on the white. This is lighter in body than the mulled red wine (known as hippocras). Serve this as both an aperitif or also as a dessert wine.

Original Recipe from *Curye on Inghlish: English Culinary Manuscripts of the Fourteenth-Century*:

Take kanel & galinga, greyns de paris, and a lytle peper, & make powder, & temper hit wyd god wyte wyne & the þird parte honey & ryne hit þorrow cloþ

Translation:

Take cinnamon & galingale, grains of paradise, and a little pepper, & make a powder, & mix it with a good white wine & the third part honey & run it through a cloth.

Recipe (for us modern folk)

- ❖ 1 bottle of sweet white wine
- ❖ 1-2 cups honey
- ❖ 1 tbsp cinnamon
- ❖ 1 tbsp galingale*
- ❖ 1 tbsp cardamom
- ❖ 1 tsp white pepper
- ❖ Cheesecloth

**you can substitute ginger for galingale, however, galingale can generally be found at Asian supermarkets*

Bring the wine and honey to a boil. Reduce heat and skim off the scum as it rises. Taste for sweetness and add more honey to taste. Remove from heat, stir in spices, and allow to sit covered for twenty-four hours.

After sitting, the spices will settle to the bottom.

Prepare a separate container with a strainer over top with 2 or 3 layers of cheesecloth. Ladle liquid into strainer, being careful to leave *as much* of the spice residue behind.

Bottle.

Make at least one month before serving.



FROM THE MINISTER OF ARTS & SCIENCE

Greetings Namron!

November was a little crazy but December is going to be awesome!!!

I will be teaming up with Lady Ophelia and HE Ayeshia on December 2 with a family pottery Christmas card painting!

Mistress B coming out on December 9th to teach about documentation and research! It's going to be a great class!

We have some great ideas for classes for the upcoming year. If you have a class you would like to see (or teach), please feel free to reach out to me!!!

Every Monday we have open Arts and Science at West Wind Unitarian Church from 7:30-9 pm. Come out and join us with a project or two! Or just come out and socialize, we would love to see you there!

See you soon!

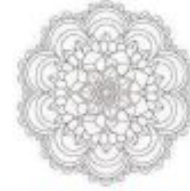
YIS,
Lady Ellyn O'Rowone deGraye
MoAS





Stargate Yule

Kingdom Middle Eastern Dance



December 7th 2019
8:00AM to 9:00 PM
 Resurrection Metropolitan
 Community Church
 2025 S. 11th Street
 Houston, Texas 77008

Event Registration
 Adult Registration \$17
 Adult Member Discount \$12
 Children (5yrs to 17yrs) \$6
 Children under 5 **FREE**
 Family Max \$36
 Feast \$10

Steward
 Countess Nicollet Deuville
 (Bridgit White)
 355 N. Post Oak Lane #635
 Houston, Texas 77024
 281-451-4045 (no calls after 9
 PM)
Bridgit8888@gmail.com

Feast Steward
 Don Brian mac Cael
Cvranohbs@netzero.com

Join us for our East meets West Yule Revel. In the spirit of our celebration we will be hosting a competition between the finest dancers that the East has to offer.

In addition to fine Eastern dancing, The Barony of Stargate will be hosting their Bardic and Arts and Sciences Championships.

There will be a multitude of activities throughout the day including a table decorating contest, a best dressed contest, charter painting and much more.

There will be a European Ball hosted during the day for those that wish to participate.

Please see our website and Facebook page for additional information on competition formats and themes. For information regarding the Ansteorra Kingdom Middle Eastern Dance Championship, please contact The Middle Eastern Dance Deputy at middleeastemdeputy@moas.ansteorra.org.

As the evening draws to a close, be sure to join us for an amazing East/West feast featuring delicacies from the Middle East and from the fair country of Italy.

Make checks payable to:
 SCA Inc. Barony of Stargate

The site is dry. No alcohol will be permitted.



Minors must be accompanied by a parent or guardian. They may also attend with a 21 year or older adult with a signed and notarized Minor Event Waiver Form from the parents.

Menu

Middle Eastern Fare:

- ❖ Tabbouleh
- ❖ Ful Mudammas
- ❖ Turkey Kibbe Kebobs
- ❖ Egyptian Spinnach and Beef Stew
- ❖ Hazelnut Baklava

Italian Fare:

- ❖ Tomato, Cucumber, and Red Onion Salad
- ❖ Zanzarelli or Potato Gnucci
- ❖ Italian Meatballs with Pasta
- ❖ Romania
- ❖ Pizzelle



The Canton of Dragonsfire Tor invites you to Yule Revel XXIX

Saturday, December 7, 2019 Oakdale RV Park

1019 Northeast Barnard St., Glen Rose, TX

SITE OPENS 9:00 am ~ SITE CLOSES 10:00 pm

Event Registration:

Adult Registration: \$15.00

Adult Member Discount Registration: \$10.00

Child Registration (6-17): \$5.00 Youth Registration (5&under): Free

Family Max will be from \$30.00 to \$45.00 depending on the number of Adult Registrations

(The Family Max price varies due to member discount. With 2 Adult family members and proof of membership, the max you will pay is \$30.00 for Registration.)

To receive the Member Discount, you must be able to show proof of membership at gate.

Family Max does NOT include Feast.

Make checks payable to SCA Inc., Canton of Dragonsfire Tor

Minors must be accompanied by a parent or legal guardian. They may also attend with a 21 year or older adult with a signed and notarized Minor Event Waiver Form from the parents.

Feast:

Adults: \$5.00

Children: \$5.00

Activities

Annual fundraiser

Table decorating contest

Children's activities

And more!!

A&S competition (adult and children)

Dessert competition

Mead tasting competition

Site Information:

Service animals only.

Site is wet in period containers only and must remain inside the hall. You must be 21 years old or older to drink alcohol.

Event Steward

HL Eleanor of Forth Castle

(Denise Oberlin)

817-602-1973

irene_31320@yahoo.com

Please, no calls after 9:00 pm

Feast Steward

Mistress Melisenda de

Barcelona (Sherri Ruiz)

254-913-2635



GPS 32.239250, -97.745050

More information can be found on Canton of Dragnsfire Tor's website:

<http://dragonsfire-tor.ansteorra.org> under Events – Yule Revel





Their Excellencies Dierdre and Valia, Baronesses of Wiesenfeuer
Invite one and all to celebrate a Scandinavian Yule

December 14, 2019
St. Augustine of Canterbury Church
14700 N. May, OKC OK 73134
Site opens at 9 am and closes at 10 pm

We will explore the Scandinavian theme through games, classes, and activities. Come display your skills in making a Yule Log by entering the Subtlety Contest. We will also have an A&S, Youth A&S, and Youth Bardic competition. Participate in the Silent Auction. Enjoy the soup luncheon. We will have Father Christmas and activities for the youth.

Everyone is invited to bring a dish and participate in the evening Pot Luck Dinner. Meat will be provided. Site is wet in period containers during dinner only.

Event Registration:

Adult Registration - \$15 Adult Member Registration- \$10
Child (13 – 17) - \$5 Youth (0 – 12) - Free

Make checks payable to SCA, Inc; Barony of Wiesenfeuer

"Minors must be accompanied by a parent or legal guardian. They may also attend with a 21 year old or older adult with a signed and notarized Minor Event Waiver Form from the parents."

Co-Autocrat
HL Aubrey Ericsdatter
(Aubrey Cole)
405-361-6095
aubreycericdatter@gmail.com

Co-Autocrat
Lord Matteo de Genua
(Kevin Cline)

kevin.matthew.cline@gmail.com

Directions: make your best way to Oklahoma City. Take HWY 74 to exit NW 150, travel east on 150th to N. May Ave, turn south, site is on the left