The Barony of Namron presents

The plume

Mensis December Anno Societatis LIV

December 2020

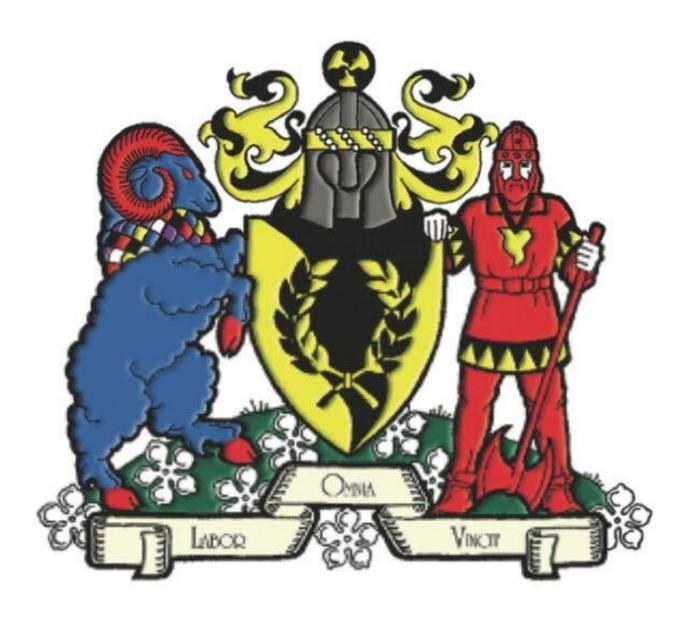
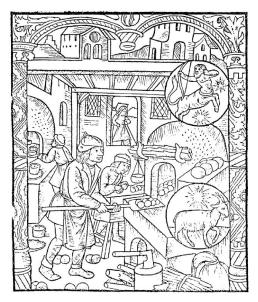




Table of Concencs

Contributor Credits	3
From Their Excellencies	4
From the Officers	6, 10, 15, 17, 25
Woven Reindeer Ornaments	12
Word Search	16
STAINED GLASS ORNAMENTS	19
Baronial Champions	22
Medieval Gingerbread	23



FRANCE: BAKERY, 1499. Month of December. Woodcut from 'Kalendrier des Bergères,' 1499. This is The Plume, a publication of The Barony of Namron of the Society for Creative Anachronism, Incorporated (SCA., Inc). The Plume is available from Georganna Bell 503 E Maple St, Noble, OK 73068. It is not a corporate publication of the Society for Creative Anachronism, Incorporated, and does not delineate SCA policies.

Copyright © 2020 Society for Creative Anachronism, Inc. For information on reprinting articles and artwork from this publication, please contact the editor, who will assist you in contacting the original creator of the piece. Please respect the legal rights of our contributors.

Artwork by individuals with permissions to publish on file with the Namron Chronicler.

Clipart and stock photos provided via: clipart-library.com, clker.com, freebyte.com,

FreeStockPhotos.com, .godecookery.com/clipart, pdclipart. Com, publicdomainfiles.com, &

pxhere.com. All are Royalty Free/Public Domain sources with copyright releases on site.





CONCRIDUCORS OF CONCENCS

Baroness Annabelle Fitzsimmons
Honorable Lady Villana Palazolo
Baroness Uliana Haiduk
Lord Ragnar Kelson of Durham
Lady Sabine Fulhaberin
Lady Dyrfinna Mikaelsdottir
Frú Kolfinna Egilsdóttir

If you would like to see your work featured in next mouth'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





Warm Greetings, Namron!

As we look back on the past year, we think it is one of mixed emotions. While the plague has dampened some of our traditional in person activities, it has also challenged us to think of new ways to stay involved with those in our SCA family. This year had brought the opportunity to attend events and classes from all around the known world and made it easier to reconnect with friends from other kingdoms. While we look forward to being able to once again meet in person, we are thankful for the opportunities the newer (to the SCA) virtual world has brought us.

As we write this missive, we are preparing for our December populace meeting which will have several games planned as well as time for those participating in the gift exchange to open their gifts. The gathering will be held on Zoom and start at 7pm. Please see the Facebook event or reach out to us for more details. We will



have a few announcements as well as Word Fame and Arts and Sciences Show and Tell and then head into the festivities.

Wiesenfeuer, our neighbors to the North, will be hosting their annual Yule event as well as celebrating their 30th anniversary as a barony on Saturday December 12th. There are lots of fun things planned including youth activities and competitions and a delicious feast menu with recipes so be sure to check out the Facebook event for more information.

Looking forward to next year, we have several officer and deputy opportunities available in the barony. We are also seeking bids for an event steward for Beltane, held the first weekend in May. There is more information available on these opportunities and their associated deadlines in the Seneschal's missive. Along with our hopeful return to in person events next year, we are always in search of good event sites of all types – practice and meeting locations, day event sites, camping/weekend sites, etc. If you come across any good potential sites, let the Barony's event deputy, Frú Sigriðr Vilhjálmsdóttir (Laurie Deshotel) know!

Also looking forward to next year, in fun, non-baronial related news, Alice is going to be a big sister sometime in May of 2021. We are excited to add another member to our family and to Namron's shield wall!

Stay warm!

Micolay and Uliana

Baron and Baroness of Namron

Lord and Lady of Skorragardr

Wardens of the Outpost of Oak Springs











From the Chronicler

Greetings unto the Populace.

I can't believe that it's already December. I am looking forward to seeing what this next year brings and to see how The Populace of Namron continues to come together. I am thankful everyday for finding this amazing community. From my home to yours, I wish you all the very best in 2021!

As always, any submissions you would like to make for the January issue of

The Plume are due by December 26, 2020. 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 Chaerbhaill BARONIAL CHRONICLER





Baronial Officers





Baron of Namron

H.E. Micolay Haiduk Brendan Haiduk (785)819-4125

baron@namron.ansteorra.org

Baronova of Namron

H.E. Uliana Haiduk

Julia Haiduk

(713)653-3869

baroness@namron.ansteorra.org





Archery Marshal Lord Raulff Smeithberde missile@namron.ansteorra.org



HeraldHonorable Lady Villana Palazolo herald@namron.ansteorra.org



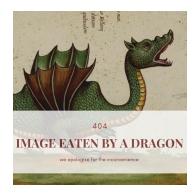
Knights Marshal
Lord Ragnar Kelson of Durham
marshal@mron.ansteorra.org



Events DeputySigriðr Viljhálmsdóttir
events@namron.ansteorra.org



HistorianMistress Vigdís Gráfeldr
historian@namron.ansteorra.org



Minister of Arts & Sciences
Lady Ellyn O'Ronowe deGraye
moas@namron.ansteorra.org



Chronicler

Bantiarna Cailleach Dhe
inghean Ui Chaerbhaill
chronicler@namron.ansteorra.org



Hospitaler
Antonia de la fuente
hospitaler@namron.ansteorra.org



Minister of Children
Lady Dyrfinna Mikaelsdóttir
moc@namron.ansteorra.org



The Plume



Rapier Marshal
Lady Sabine Fulhaeberin
[Emily DeWitt]
(405)812-7710



Seneschal
Frú Kolfinna Egilsdóttir
[Kara Hoyle]
(405)561-1153
seneschal@namron.ansteorra.org



Social Media DeputyBantiarna Cailleach Dhe
inghean Ui Chaerbhaill



Thrown Weapons
Marshal
Bantiarna Órlaith inghean
Uí hUallacháin
thrown-weapons@namron.ansteor
ra.org





TreasurerHL Baroness Annabelle
Marie Fitzsimmons



treasurer@namron.ansteorra.org

Webminister Lord Mani Alfsson [Yancy Hoyle] (580)475-2306 webminister@namron.ansteorra.or





From the Seueschal

Greetings, Good Gentles of the Storm,

Thank you to everyone who helped with ice storm cleanup! Significant progress was made in short order and it was a great help to many who needed it.

Many thanks to Baron Donnchadh Beag Mac Griogair and Lady Ellyn O'Ronowe deGraye for their service as Financial Committee Members-at-Large! Our new members are HL Rebekah Aleyn and Ann Marie Eckart. We look forward to their insights as we move forward.

We also welcome Señora Antonia de la fuente as the new Barony of Namron Hospitaler! And, we thank Lady Josseline diMichele for her service in this role.

We are currently accepting applications for Knight's Marshal, Seneschal, and Herald through January 7, 2021, 9 pm CST. Please contact me if you have any questions about a position before applying. You can also find additional information on the Barony of Namron website at https://ansteorra.org/namron/

Much is still unknown about the next year, but we have opened bids for Beltane, 30 April-2 May, 2021. Bids are due by 20 December, 2020, at 9 pm CST. For full details, please see the email list or Facebook group post.

The December Business Meeting topic will be The Year in Review. A lot has happened behind the scenes even though we didn't have many opportunities to see each other in person. Join us on Zoom, December 17, 2020, at 7:30 pm. Full details have been published on Facebook and the email list.



Did you know that the Barony of Namron has a YouTube channel? If you would like to submit original content, or share a link from your own channel, please contact our Social Media Deputy, Bantiarna Cailleach Dhé inghean Uí Chaerbhaill, by email at: socialmedia@namron.ansteorra.org. We need 100 subscribers to be eligible for additional features like a custom name and URL, so please visit the channel and subscribe! https://www.youtube.com/channel/UCyidmEE2RAvbjT8xUG4FkaA

Frú Kolfinna Egilsdóitir

Senechal, Barony of Namron 405-561-1153 Seneschal@namron.ansteorra.org







Woven Reindeer Ornaments

 $\label{lem:free pattern adapted from http://www.ourveggiegarden.com/CraftsReindeerOrnament.html} \\$



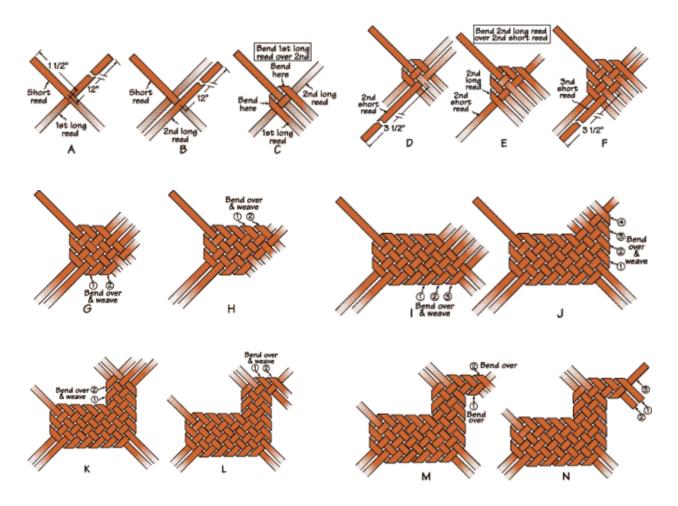


Materials:

3-1/4" flat 12 inches in natural or smoked

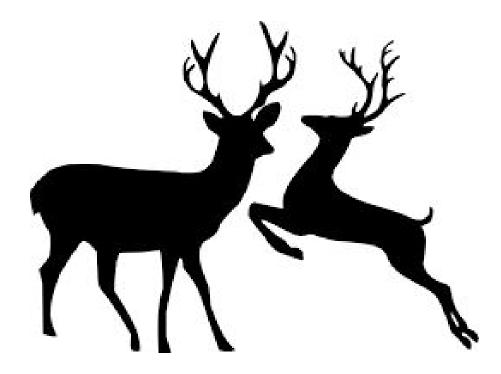
2 – ¼" flat 24 inches in natural

- 1) Soak all the reed pieces in water until bendable. Keep reed pieces damp as you weave.
- 2) Follow illustrations A through M below and pack reed tightly as you go.





- 3) To finish off, refer to Illustration N. Bend reed #1 behind reed #3, cut off excess reed, leaving a long enough piece to tuck under a weaver (reed) in back. Bend reed #2 behind reed #1, cut off excess reed, leaving a long enough piece to tuck under a weaver (reed) in back. Bend reed #3 behind, cut off excess reed, leaving a long enough piece to tuck under #2 weaver (reed) in back.
- 4) Cut the 4 reindeer legs to 3 inches from the body, make an angle cut for tail about 1 inch from the body, cut the 2 ears to a point 3/4 inch from head. See photo. Note: variations in cutting tail, legs, and ears or antlers create doe or stag. Be creative!
- 5) Trim and cut antlers, hooves, and tail. Add bow and ribbon to hang if desired. For antlers I like to cut them vertically part way down the center and then while wet, curl them over a pencil. Some like to cut them vertically in half part way and then fold each down at different lengths.
- 6) Decorate with ribbon if desired. For hanger, slip a thin ribbon through one of the reeds on the deer's back and tie ends together to create a loop.





From the Rapier Marshall

Happy December, Namron,

This year has been difficult on all of us, and I hope this holiday season is easier. Hopefully, we will be able to start holding practice again some time in 2021.

We have some additions to the loaner gear! I need to clean them up a bit, but the Barony acquired a couple of swords and a dagger, as well as some new armor, from Mistress Niccolaia! I'll try to post some pictures of them once they're clean.

There are still online classes and activities to attend. If you missed it, the Masters of Defense had a panel discussion in November. Master Orlando posted the recording, and he said it was a great discussion. Make sure to check it out. Keep an eye out for other activities, too.

Have a blessed holiday season and be safe.

Yours in Service, *Lady Sabine Fulhaberin*Rapier Marshal







Norse/Viking Terms Word Search

UPB L K Z N R N P I J Z N M G N L M 0 I X F I K D 0 S P D C K D Y Y A E W I A H A M N G S I N В H P V C H В J Q U B C L H Ι В P 0 I В S P A В Z K Z R S UR D F T C T R F S H C V E N I J C U Y Z F T W R D M L

□ Browis□ Kith□ Skep□ Hamingja□ Nalbinding□ Skogkatt□ Scop





From the desk of the kuisht marshal



Greetings, Namron-

We're still at full stop for practicing, dang it! Hopefully, in December this will change. Please stay tuned for updates wherever you get them.

In the spirit of the giving season, Namron is in need of chivalric loaner armor. We have enough weapons, we just need **armor**. Older helmets and armor bits are most welcome. We have had to borrow from Wiesenfeuer for our new fighters, (that is Not The Way.) Please find it in your hearts to donate! If you have something to donate get in touch with me and we will make it happen.

Ragnar Kelson of Durham Knight Marshal, Namron









From the Minister of Children

Yuletide Tide Greetings unto this Stellar Populace!

December is here and hopefully everyone is finding some cheer. It's been a strange year. I miss seeing everyone and look forward to the day I can have an in person MoC activity. For now, I have a craft the kids can do to help decorate the tree. Maybe make some extra and send to family and friends. Check out Facebook and attend the Wiesenfeuer Yule and 30th Anniversary event on December 12th! They have some fun activities planned for the kids, such as homemade gingerbread and building gingerbread houses. They have a list of ingredients to buy ahead of time. So check it out now.

I wish you and yours Happy Holidays and a Happy New Year!

Lady Dýrfinna Mikaelsdottír Namron Minister of Children (MoC)





To make these simple Handmade Ornaments, you will need: Recycled plastic – we used the top and bottom from a plastic fruit container. Sharpies – I have shared my love for sharpies before. Sharpies are permanent, come in so many bright colors and are great on non porous surfaces. black paper – to make the frame for your stained glass. white glue

Cut your plastic into a circle, this will be the basis for your stained glass ornament. I pulled up a few images of stained glass for my kiddos to see. This gave the kids a basis for designing their ornaments. Have them draw the outline straight onto the plastic with black sharpie.

Color in the design using sharpie markers.

Glue the black paper frame onto the plastic and your ornament is all finished. I love how easy these little stained glass ornaments were to create and wonderful they look hanging on my tree!



Baronial Dractices:

Please keep an eye on the Facebook Page for updates on current practice dates and times due to The Plague.





did you киош?

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 'umble pie', an expression we now use today to describe someone who has fallen from their pedestal to a more modest level.



Namrou Champious:

Archery:

LORD ROLAND BLACKTHORNE

Arts & Science:

LADY KERSTEN MERILÄINEN

Bardic:

Elspeth Bhorúma inghean Bhrian

Brewing:

LORD RAULFF SMEITHBERDE

Namron's Protector (Chivalric):

JARL TIMOTHEUS KALAMANOS

Foolery:

LORD CUAIS FLAVUIS VALENS

Baroness's Justice (Rapier):

Don Cornelius Meriläinen, WSA

Thrown Weapons:

LORD RAULFF SMEITHBERDE

Youth Archery:

Ari Jongeirrson

Youth Rapier:

Casyn of Northkeep (child division, 6-11)

AIDEN OF NAMRON (YOUTH DIVISION, 12-17)

Youth Thrown Weapons:

Ari Jongeirrson



Medieval Giuzerbread

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.

"Gyngerbrede.--Take a quart of hony, & sethe it, & skeme it clene; take Safroun, pouder Pepir, & throw ther-on; take grayted Bred, & make it so chargeaunt that it wol be y-lechyd; then take pouder 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, coloure it with Saunderys y-now."

This "Gyngerbrede" 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.

<u>Note</u>: 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.



From the Treasurer

Greetings,

Sorry I have been delinquent in reporting to the populace the state of our finances.

Our current ledger balance is \$10,072.52. This is after Protectorate expenses were paid.

Currently, we are doing fine. Since events have been virtual, there has been minimal

expense, so even without income we're doing well.

If there is anyone interested in learning the duties of the treasurer, please feel free to contact me.

YIS,

Bs Annabelle Fitzsimmons

Namron Treasurer



From the Derald

Greetings, Namron-

I will be stepping down from office at the January Round Table and applications are being taken for the office.

From the Seneschal's announcement - We are accepting applications for the position of Sable Storm Pursuivant Herald for the Barony of Namron through 7 January 2021, 9:00 p.m. CST.

If you have any questions about what the office does, please reach out and ask. I am happy to answer any questions. There is a lot that goes into the office, but rest assured you do not have to do it alone.

You can email questions to - herald@namron.ansteorra.org

YIS,

HL Villana

Sable Storm Pursuivant

Namron Herald

