

Seneschal's Gripe

What a month! The semi-famous First Annual Baronial Meeting was a rip-roaring success. We managed to put in six solid hours of constructive talk (as the tapes testify). Taping the talks was great - but in future no one will be allowed to move their chair or laugh (just joking!!) - I don't think that I will recover from the amplified sounds of Colin's or William's laughs, or the scraping of restless chairs, or Lucy's squeals, as I attempted to translate them.

Many topics which have been disturbing people for quite some time were finally dealt with, and a certain amount of gossip and rumours were laid to rest. Of course, there are many bits of unfinished business, but at least we talked - and set deadlines!

It has come to my attention that after nearly a year of operations, only about \$40 - \$50 resides in the Armoury Kitty. At \$2 a visit, that means either that only 25 people have been in the garage over the course of a year, OR multiples of people have "forgot-

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**CALL OF HELP FROM THE
BARONESS**

I need a source of brass forks (2-pronged), and round-bowled spoons (also brass). Otherwise, our jewellers will have to begin making them. Has anyone seen them in stores lately???

....Cristiona

*Thank You Sincerely,
For Sharing Our Sorrow.
Your Thoughtfulness Is
Appreciated.*

To all of you in Borealis and Aquilon, you have my most grateful thanks.

The flowers were worthy of Jo-Ann and the donation to the Ileitis and Colitis Foundation was extremely thoughtful. The kindness of all of you meant quite a lot to me. Again, my thanks.

Graeme



Grace of Johnsfeld

Morganwood

*will do calligraphy
SEND OUTLINES
AND ILLUMINATION
FOR ESTIMATES
ON CONTRACT*

*Beth Matheson
301 1001 Temperance
Saskatoon, SK
S7N 0N5 933-9562*

CANTON SENESCHALS

Aquilon - Eldred (Gary McIntyre) B1 - 10355 - 93 St. Edmonton, AB T5J 1X2 ph 425-8971

Bordergate - William the Boisterous (Mark Henry) 302I - 3007 - 56 Ave., Lloydminster, AB T9V 1Z6 ph 875-4785

Lakeland - Massuke-No-Takashi (Greg Dorrington) #38, 5612 - 53 Ave., Grand Centre, AB T0A 1T1 ph 594-2510

Schwanstein - Brian von Schwanstein (Brian L. Nelson) R.R. #1, Ohaton, AB T0B 3P0 ph 672-6374

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ten" to pay. While Magnus is very nice and wouldn't dream of saying anything, we all know that the Hag Knows No Bounds. If you want the honour system to continue, and you don't want the Hag showing up with a receipt book, PAY UP. You are using the Hag's electricity, and the money for replacing tools, rivets, etc is not going to come out of her meagre grocery money.

Gwilym recently contacted me to ask my opinion on what should be done re: Bordergate. He was very nice, and is supportive of our unusual Canton system, even if he thinks it is strange. He assured me that we would not lose Baronial status over this. So, I passed on the decision reached at the Council Meeting; which was to disband the Canton, placing its funds in

OFFICER'S LIST

BARON AND BARONESS His 929-2054

Excellency, Baron Sir Conrad von Graz and Her Excellency, Baroness Christiona of Ulidia..Wilf and Christine Backhaus 6607 - Enevold Drive Camrose, AB T4V 3J7 Phone: 672 - 3795

BARONIAL SENESCHAL Her Ladyship, Erna Kajadotter..Karin Thirlwell 9340 - 85 ST EDMONTON, AB. T6C 3C8 469-9052

BARONIAL HERALD Yeoman Mordecai Richard M. Slansky #1, 10325 - 115 st Edmonton, AB T5K 1T9 Phone: 482-2535

EXCHEQUER Lady Sunniva Ragnsvald..Kym Banks #1 10173 - 117 St. Edmonton, AB T5X 1X5 Phone: 482-1884

MASTER OF STABLES His Lordship, Sargent Colin Ironwolf..Larry Sutherland 9017 A - 85 St. T6C 3C6 Phone: 466-6848

BARONIAL ARCHER Lady Yeoman, Joan the Just - Joan Reader Box 765, 4308 - 48 St. Beaumont, AB T0C 0H0 Phone: 929-2054

MASTER OF ARTS & SCIENCES His Lordship, Sgt. Cennet ap Llangollen Ken Reader Box 765, 4308 - 48 St. Beaumont, AB T0C 0H0 Phone:

CHIRURGEON (See Baronial Archer)

CONSTABLE Lord Eadwulf macRuthven..Robert Reeder Box 765 Beaumont, AB. T0C 0H0 Phone: 929-2054

MASTER (MISTRESS) OF THE LISTS

GOLD KEY Eowyn Cenek 15011-86 Ave Edmonton, AB. T5R 4B9 Phone: 489-5121

CHATELAINE Her Ladyship, Sigrit Rabenfelds Chris Argall 6352 - 10 Ave. Edmonton, AB T6L 5S2 Phone: 461-8502

trust for a period of three years, in case the group re-formed. Any current memberships will be transferred to Lakeland. It will now go to BOD and Their Majesties.

QUOTE FOR THE DAY: "I admit that we tend to recreate the politics of the Middle Ages along with everything else, but it tends to be a little too Italian for my tastes."

- Eldred of Evesham, in a recent report to Erna. (Sorry, Eldred, but it was too good to leave mouldering in my files!).

Well, all in all it has been a good year in the Barony - best Holiday Wishes to everyone, and thanks for the multitude of reports.

ERNA THE HAG

COOKING WITH ERNA

COOKING WITH ELEANORA
FITZ JOHN

Erna asked me to give her some of the recipes from the feast for the Baronial Council Meeting. But, as I told her, most of it was not "recipe" food. It was your basic "make salat, peel vegetables, roast meat" type of meal [don't you hate people like that? - Erna]. I did have recipes for several things, however, and here they are.

First, the menu for the feast.

First remove: Bread & Salt, Lentil & Barley Soup [see Oct., 1990], Cumberland Pate, Cheese, Fruit
Second Remove: Salat, Rice, Glazed Carrots, Pork Loin Roast with Roast Apples and Applesauce, Sirloin of Beef with Roast Onions, Hippocras
Third Remove: Cream & Crumb Apple Schnitz Pie, Black Forest Trifle, Double Chocolate Pecan Cheesecake

Cumberland Pate Loaf

1 lb lean ground beef
1 lb ground pork
1/2 cup bread crumbs
1/2 c. milk (approx.)
1 tbsp mustard
1 tbsp horseradish
salt, pepper, garlic to taste

First, make a slurry of all items, EXCEPT for ground meats. This ensures an even mix of spices & crumbs, so you won't have a patchy loaf. Now, mix in meats - knead well. Line a large loaf pan with strips of raw bacon, leaving enough to lap over the top of the loaf. Pack meat in firmly & tap to remove air bubbles. Fold bacon over top. Bake in a 350 F oven for approx.

1 hour or until cooked. You will have to pour off juices several times while it is cooking. Unmould and return to oven for a few minutes to cook the bacon on the bottom of the loaf. Can be served hot or cold. [we had it cold]

Cream and Crumb Schnitz Pie

1 cup brown sugar
1/3 c. flour
3 tbsp soft butter
4 to 7 apples (depends on size of apples - to fill a pie shell)
2/3 c. cream (I use whipping cream - is there any other?)
3/4 tsp cinnamon

**Make sure that you use a large glass

CALENDER

January 4, 5
Twelfth Nighte
Segelehundas

January 18
Twenlfth Highte
Montengarde

February 1
Feast of the Ev
ergreens
Lakeland

February 15, 16
Winter War
Schwanstien

Note: All Aquilon
Subscribers will be
credited 1 month to
compensate for this
combined issue.

pie plate to bake this - otherwise you will have more in the oven than in the shell as it starts to bubble and cook.

Make a pie crust using your favorite recipe - line pie plate. Then blend the sugar, flour and butter until it makes crumbs. Sprinkle about half on bottom of pie crust. Core the apples, peel and cut into one inch segments or "schnitz". Put schnitz in pattern on top of crumbs. Sprinkle the rest of crumbs over the apples. Pour on cream. Sprinkle with cinnamon. Bake at 420 F for 10 minutes; reduce heat to 350 F and bake for about 45 minutes or until done.

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MONTENGARDE BARONIAL TWELFTH NIGHTE

January 18, 1992

Their Excellencies Edward and Laurel, good Baron and Baroness of faire Montengarde do bid all welcome to their annual Twelfth Nighte fete and court. They have bid their cooks to prepare a feast unsurpassed to enjoy the fruits of the four elements (Aire, Water, Fier, and Earth).

There will be a number of contests to display the talents of the populous. As usual there will be a costumers competition, with judging in both the experienced and novice categories. The cooks guild is also sponsoring a brewers and vintners contest. All who enter are asked to bring 6 bottles (or equivalent of any self made alcoholic beverage [ale, wine, mead, ect.]). Judging will be by any of the populous who donate \$2.00 or more to the Regional Royalty Travel Fund. As well there will be a rivalry for the best decoration and disguise for a cloved fruit brought on site. The good Arts and Sciences minister wishes to hold a display of wares for any of the populous who wish to bring items to the site. The wish is for this to be a chance for any faire artisans to show their work to the world.

The site will open at Twelve noon, with armour inspection immediately

thereafter. There will be a Prize Tourney starting at 1:00. As well there will be the infamous Bad Medieval Movie Festival running throughout the afternoon, and if there is interest, Dancing lessons will also occur.

The site will once again be back at Red Deer Lake Community Hall. Take the West bound turn off of Highway 2 south of Calgary. Take this road 8 kilometers West, past Spruce Meadows. The site is South of the road, beyond the Red Deer Lake school.

Site fee is \$15.00 for SCA members (\$16.00 for non-members) until January 1st, 1992.

After that it is \$20.00 for SCA members, and \$21.00 for non-members. Smalls under 12 gain entry for \$8.00. There is a limited number of tickets so purchase your seat early.

Tickets may be bought through Blaise de Loire (Wayne Carmichael, 152 Hunterhorn Dr. N.E., Calgary, AB, T2K 6H3., (403) 274-4812).

For more information on any of the above contact Graham MacRauri (Dave Bulman, 307 Adams Cr. S.E., Calgary, AB, T2J 0T5, (403) 252-9114.)

cooking with Erna
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Hippocras

1 bottle red wine (plonk is fine)
1 litre (4 cups) apple juice
1/4 cup sugar
4 cinnamon sticks
1 tsp whole cloves
add ground cinnamon, ginger, nutmeg & cloves to taste
1 fresh lemon
Add all ingredients except lemon to large kettle. Bring to a boil. Then simmer for about 15 minutes. Slice lemon and add to kettle (you may not want to put in whole lemon at once - add to taste). Simmer for about another 15 minutes. Strain if so desired. Serve warm in goblets or shallow bowls.

If anyone wants the recipe for the cheesecake, call me (449-6834) and I'll give it to you - it's too complicated and long to print here. And if you are interested in the Trifle recipe - ask Dan. It's his secret recipe, but I'm sure he will be happy to share it with you. Bon Appetit! - Elenora

