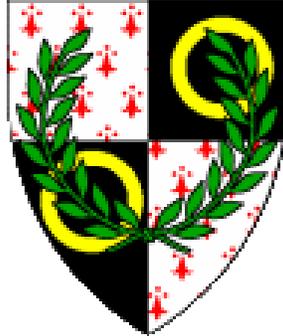


# FIST HOME FLYER

*Newsletter of the  
Barony of Naevehjem  
May / June AS XLVII (2013)  
[www.naevehjem.org](http://www.naevehjem.org)*





# Barony of Naevehjem

Baron:	THL Rudolf Fekter	baron@naevehjem.org
Baroness:	THL Amicia Sennet de Bruges Randy & Beth Porter P.O. Box 3, Olancha, CA 93549	baroness@naevehjem.org  (760) 764-2038
Seneschal:	Capt. Lord Gregory Morgan Greg McAllister 1229 N. Las Posas, Ridgecrest, CA 93555	seneschal@naevehjem.org  (760) 382-4174
Herald:	Lady Mirabella Starre Jenna Countess 308 W. Ward, Ridgecrest, CA 93555	herald@naevehjem.org  (760) 977-6199
Marshal:	THL Llewellyn Flinthaven Larry Zulkoski 634 W. Coso Ave, Ridgecrest, CA 93555	marshal@naevehjem.org  (760) 375-4429
Exchequer:	Lady Muirgheal inghean Sheumais Robin Dake P.O. Box 1017 Inyokern, CA 93527	exchequer@naevehjem.org  (760) 377-5245
Chatelaine:	Mistress Katherine of Anglesey Katherine Baldwin	chatelaine@naevehjem.org
Constable:	Vacant	
Chronicler & Webwright	Lord Greylynd Winter Clint Karnos 1441 Leroy St, Ridgecrest, CA 93555	chronicler@naevehjem.org  (760) 301-6075

## Canton of Cragdon-on-the-Water (Inactive)

Contact Their Excellencies Baron Rudolf or Baroness Amicia, (Randy or Beth Porter) at:

baron@naevehjem.org or baroness@naevehjem.org (760)764-2038

## **Greetings Unto the Gentle People of Naevehjem!**

Please remember to put our Baronial picnic on your calendar for June 8! The last couple of months have been busy. March to the Sea was a good success with a turnout of approximately 45-50 participants. Lord Oddbjorn Kapa won the heavy weapons competition & became champion of the day. Thank you Mistress Katherine for acting as Site Steward, and thank you Edain (Kym) for the painted sails in the Arts and Science competition!

Baroness Amicia traveled to the far North once again, leaving Baron Rudolf to care for the Barony for part of March and April. Rudolf attended Al-Sahid / Gallavally Anniversary and Starkhafn Anniversary in her absence, but Amicia returned in time for Dun Or Anniversary on April 20th. Lord Llewellyn Flinthaven, Lady Eularia d' Amboise, Baroness Marina Zanne, Baron Thomas Blackkeep, Master James of the Lake, Mistress Katherine of Anglesey all represented Naevehjem at the event. Lord Llewellyn & Rudolf entered the lists while Baroness Amicia enjoyed luncheon and a baronial auction.

Our next traveling event will be Altavian Anniversary this May 11. This is their 30<sup>th</sup> Anniversary, their Pearl Anniversary. Pearls are the theme of the day, of the games and tourneys, and there is a contest to guess the number of pearls in a jar. More complete details are easily found online at:

[http://wiki.caid-commons.org/index.php/Altavia Anniversary 2013](http://wiki.caid-commons.org/index.php/Altavia_Anniversary_2013).

Potrero War is the next big event, May 23 thru 27 at Potrero Park in the hills east of San Diego. We plan on attending, and hope as many as possible will join us in a long weekend of fighting, camping, visiting, shopping and generally having fun. Come join us! Details are available at

<http://www.potrerowar.org/>

Their Majesties Mansur and Eilidh invite the populace to celebrate the 35<sup>th</sup> anniversary of the founding of Caid. This is the very next weekend after Potrero War, Saturday, June 1st. Baron Cormac will be event steward for a get-together at a wonderful site at the First Congregational Church in Pasadena (a village within the Barony of Angels) where there will be ceremonies, food and a chance to dress up in your finest garb. Their Majesties expect to rule a long time, at least 50% longer than the average length of reign in the Kingdom of the West, yet even so they wish to present their Highnesses Sven and Cassandra to the populace as their chosen heirs. Should anything happen to our present Majesties, never fear that Sven and Cassandra stand ready to step up and continue in the footsteps of their royal forebears. Come to Coronation! Please also come to the Queen's Champion tourney, Sunday June 2nd, where all fighters in the Kingdom are eligible to compete and win the right to be Champion for the Queen of Caid in this next reign.

Come join the Barony for a day of picnicking, visiting, gaming and practice at Leroy Jackson Park on Saturday June 8. This will include a relaxed pot luck luncheon in garb, possibly setting up an eric so that new fighters can be introduced to the process of entering, being announced and fighting in the setting of an SCA tourney. Hot dogs and hamburgers will be provided, but other foodstuffs will be welcome. For more information check the Naevehjem Yahoo Group at [http://groups.yahoo.com/group/Naevehjem\\_Group/](http://groups.yahoo.com/group/Naevehjem_Group/) as the day approaches.

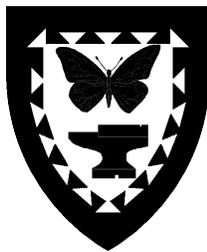
Nordwache and Gyldenholt will also celebrate their anniversaries the next two weekends in June. Please check the Kingdom calendar for more information.

We encourage any and all of our artisans to provide items for presenting as largess at various events. This is especially true for Coronation. The Barony has traditionally presented the incoming Royals with a correspondence box including stationary, stamps, tape, pens, etc. There is always room for largess for their Majesties to present throughout their reign.

Looks as if there is lots to do the next few weeks! Remember that Summer is coming and the sun is not your friend!!

Yours in service,

Rudolf and Amicia



*Lord Liam, the Chef of our last Frost Dragon Anniversary Feast, was kind enough to share some recipes for the delicious meal that was served. Enjoy!*

## **CHAZUKE**

[Japanese — Oolong tea and rice soup]

- 2 Qts Water
- 2 Oolong Tea Bags
- 1 Vegetable Bouillon Cube
- ¼ Cup Shredded Carrots
- 2 Green Onions- Chopped
- 2 Tsp Soy Sauce (or to taste)
- 1 Long Pepper
- 2 Cups Cooked Rice (used jasmine, but may want to change to sticky rice)- about 2" ball per serving
- In a tea ball:
  - 1" Fresh Ginger- Chopped
  - 1 Lg Clove Garlic- Chopped
- Nori- 1" x ½" slices (about six to eight per serving)

## **SIDES**

- Bonito (a couple pinches per serving)
- Seaweed Rice Crackers (1 per serving)
- Soy Sauce

## **RICE**

Start rice cooking, per directions for the rice.  
Can be kept warm for some time.

## **SOUP**

Add water, tea bags, bouillon cube, carrots, green onions, soy sauce, and long pepper to pot, bring to boil. Reduce heat, simmer for about 20 minutes. Remove tea bags, check flavor, may need more soy sauce (needs to be a little salty since the rice soaks up a lot of that flavor and makes it a little bland). Let stand for about an hour to allow flavors to develop. Bring back up to boil, remove tea ball with ginger and garlic, and then serve.

## **SERVICE**

Make a 2" rice ball per serving, put in bowl. If individual service pour soup over rice ball, add nori, and serve with Bonito, crackers, and soy sauce sides. If large scale put rice balls in medium bowl, and soup in a separate bowl with Nori in it, ensure people know to take rice ball, put in bowl, and add soup over it. Sides are per taste, crackers can be crumbled and added to soup or dipped. Bonito can be added (ensure people know its fish) for extra flavor. Soy sauce for extra seasoning, per individual taste.

## Baronial Calendar

<b>8 MAY</b>	<b>Baronial Dinner Meeting</b> 5:30pm @ Casey's (meeting at 6:30pm)
<b>10 MAY</b>	<b>Friday Night Dinner Group</b> 5:30pm @ Pizza Hut
<b>17 MAY</b>	<b>Friday Night Dinner Group</b> 5:30pm @ China Express
<b>24 MAY</b>	<b>Friday Night Dinner Group</b> 5:30pm @ Kristy's
<b>31 MAY</b>	<b>Friday Night Dinner Group</b> 5:30pm @ Lugo's
<b>07 JUN</b>	<b>Friday Night Dinner Group</b> 5:30pm @ Casa Corona
<b>08 JUN</b>	<b>Baronial Picnic</b> Leroy Jackson Park
<b>12 JUN</b>	<b>Baronial Dinner Meeting</b> 5:30pm @ Casey's (meeting at 6:30pm)
<b>14 JUN</b>	<b>Friday Night Dinner Group</b> 5:30pm @ Pizza Factory
<b>21 JUN</b>	<b>Friday Night Dinner Group</b> 5:30pm @ Mon Reve
<b>28 JUN</b>	<b>Friday Night Dinner Group</b> 5:30pm @ La Fiesta

Monday Night Fighter Practice  
6—8 pm  
Knights of Columbus

Wednesday Night Scriptorium  
7—9 pm  
Baldwin's Keep

Sunday Archery & Thrown Weapons  
4—6 pm  
Baldwin's Keep

## Kingdom Calendar

- 11 MAY** **Altavia Anniverasry**  
Veteran's Park, Sylmar
- 18 MAY** **Wintermist Anniversary**  
Fruitvale Norris Park  
Bakersfield
- 23 MAY - Potrero War**  
**27 MAY** Potrero Park, Potrero
- 1 JUN** **Spring Coronation**  
First Congregational Church  
Pasadena
- 8 JUN** **Careg Wen Anniversary**  
River Park, Lompoc
- 14 JUN - Nordwach Anniversary**  
**16 JUN** North Fork Recreation Center  
North Fork
- 22 JUN** **Gyldenholt Anniversary**  
El Dorado Park, Long Beach
- 29 JUN** **Wintermist Day of Games**  
Redeemer Lutheran Church  
Bakersfield

## FUNOYAKI

[Japanese — Rice pancakes stuffed with bok chow  
in oyster sauce]

The earliest form of Japanese Pancake dates back to the 16th century. A pancake called "Funoyaki" was created by Sennorikyuu, the founder of the Japanese tea ceremony. He mixed flour with water and sake and char-grilled the flattened dough. Sweet miso was then spread on this savory pancake before being rolled and cut into a bite-size portion. At the height of the pancake's popularity, there were even Funoyaki specialty shops. However, the pancake tradition completely disappeared towards the end of Edo-period

## CREPES

- 1 cup flour
- 1 tbsp. sugar
- 3/4 cup sake
- 1/2 tsp. salt
- 3/4 cup water
- 3 eggs
- 1 tbsp. melted butter, additional melted butter for pan

Beat eggs, sake, water, and salt together until smooth. Add flour gradually and whip until smooth. Stir in butter and sugar. Place 1 tsp. of melted butter in the crepe pan and heat over medium heat. Pour 1/3 cup of the batter in the pan and spread

the batter over the bottom of the pan. Allow to cook until the top of the crepe is solid and the underside is golden. Flip the crepe and continue cooking until the top is also golden. Turn the crepe into a plate. One recipe yields 8 crepes. The crepes can be frozen between sheets of wax paper.

### **BOK CHOY FILLING**

- 5 baby bok chow
- 3 tbsp. oyster sauce
- 3 tbsp. chicken
- 1 tbsp. sesame oil

Quarter each of the bok chow and then course chop. Heat the wok over medium high heat and add the oil. Mix the oyster sauce and the chicken broth. Saute the bok chow until just softened. Add the oyster and broth mixture and continue to saute until heated through.



The Barony of Naevehjem is having a  
Bar-B-Q on June 8<sup>th</sup> at Leroy Jackson  
Park in Ridgecrest!

It will be an all day eating and frolicking under the trees in the shade. Starting at 10am with pavilions going up and garb being put on and ending when we all get tired. It is pot luck with a grill set up for feasting at your leisure. Dancing, fighting, & whatever we decide will also be happening.

(As an aside a 67<sup>th</sup> birthday will be celebrated. )

Any questions? Contact Mistress Katherine of Anglesey: [misskofa@gmail.com](mailto:misskofa@gmail.com).

# NOTICE

the next fisthome flyer will be published:  
**July of 2013.**

submissions for the next issue will be due:  
**June 21st, 2013**

so please, send your photos, pictures, letters,  
stories, articles, clippings, research, anecdotes,  
notes, jokes, recipes, diagrams, scribbings, doodles,  
or late-night ravings to:

[chronicler@naevehjem.org](mailto:chronicler@naevehjem.org)

## **GUILD MEETINGS and USEFUL POINTS OF CONTACT**

(in addition to Regnum listings)

### **Lists Officer**

THL Caitlin (Kathy LaBrie) 760-375-5076  
labrie123@aol.com

**Heraldry:** By Appointment  
Master James of the Lake (James Baldwin) 760-377-4533

### **Minister of Arts and Science**

THL Liam Maclan (Glenn McCartney) 760-375-3416  
taughmor@verizon.net

### **Cellarer**

Áine inghean Uilliam (Linda Soden) 760-793-5468  
linda.d.soden@nasa.gov

### **Winemakers & Brewers:** by arrangement

Neb Kaíres Tévesu, (Gene Schneider) 760-375-4291  
martian@iwvisp.com

### **War Leader**

Lord Oddbjorn Kapa (James McMechan) 760-384-4215  
james\_mcmechan@hotmail.com

### **Marshals**

Master Thomas Blackkeep (Thomas Zulkoski) 760-375-8189

zulktm@ridgenet.net

THL Llewellyn Flinthaven (Larry Zulkoski) 760-375-4429

flinthaven@yahoo.com

THL Gregory Morgan (Greg McAllister) 760-382-4174

g\_morgan\_8of7@yahoo.com

### **Newcomers Information**

Mistress Katherine of Anglesey (Katherine Baldwin) 760-377-4533  
misskofa@wildblue.net

### **Calligraphy/Scriptorium :**

7-9pm every Wednesday

**English Country & Middle Eastern Dance:** by arrangement

**Cooking Guild:** by arrangement

**Archery and Thrown Weapons:** 4-6pm every Sunday

**Hounds of Caid:** by arrangement

*For more information on these events, contact:*

Mistress Katherine of Anglesey (Katherine Baldwin) 760-377-4533  
Baldwin's Keep misskofa@wildblue.net  
3750 W Drummond Ave, Ridgecrest, CA

## GENERAL INFORMATION

This is the May & June 2013 joint issue of the Fist Home Flyer, a publication of the Barony of Naevehjem of the Society for Creative Anachronism, Inc. (SCA, Inc.) It is not a corporate publication of the SCA, Inc. and does not delineate of the SCA, Inc. policies.

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The deadline for submissions is the twenty-first of the month before desired publication.

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Lord Greylohd Winter  
C/O Clint Karnos  
1441 Leroy Street  
Ridgecrest, CA 93555

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