

Fist Home Flyer

*Newsletter of the
Barony of Naevehjem
Jan / Feb AS XLVIII (2014)
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:	Nichola de Lyne Kim Stewart 1301 W. Upjohn Ave, Ridgecrest, CA 93555	constable@naevehjem.org (760) 371-1051
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

Unto the Rock Solid Populace of Naevehjem, do we, Rudolf and Amicia, send Tidings for a Happy, Busy, and Blessed New Year!

Some of you may have known we were absent for a couple weeks in December, acquiring a new knee joint for the Baroness Amicia. While the barber-surgeons of Naevehjem are as good as they may be, the right doctor for this job practices in Midrealm; so we journeyed to the Middle Kingdom. Amicia is healing nicely and no doubt will be ready to set up our pavillion at Estrella this February.

We want to repeat our thanks to all who helped make the Baronial Anniversary and Frost Dragon possible in November: Kaires Tévezu as autocrat, Greylund Winter as this year's Dragon Master, Liam MacIan as cook and feast master, Llewellen Flinthaven and Gregory Morgan for marshalling. Congratulations to Greylund and Liam for being the most recent recipients of the Dragon's Blaze for their continued efforts and service to the Barony!

The New Year is already upon us and overflowing with events to attend. Close to home we want to see everyone at the Baronial 12th Night and holiday party January 11 at the Knights of Columbus Hall in Ridgecrest (see details in accompanying article). Bring friends, garb encouraged, but not required. Join us in reminiscing about the events of the last year and plan for good times this coming year!

Other events on the horizon include Angel's Melée January 18, and Gyldenholt Unbelted Tourney January 25. Starkhafen will host a Festival of Feast and Song this February 1, and Nordwache's Chivalry Tourney is February 8. Closer to home and back in Starkhafen is the Talon- Crescent Festival February 15/16. Crown Tourney will be held in Dreiburgen February 22, to select the new successors to the throne of Caid. This event is always worth attending (and competing). Estrella War XXX is Feb. 25 to March 2. We are hoping the War will be well-attended. Check out the kingdom Calendar at www.sca-caid/calendar for details.

March to the Sea is our next Naevehjem event. Check the calendar as the date has been changed to March 15. Please come to next

Baronial Meeting for details and discussion!

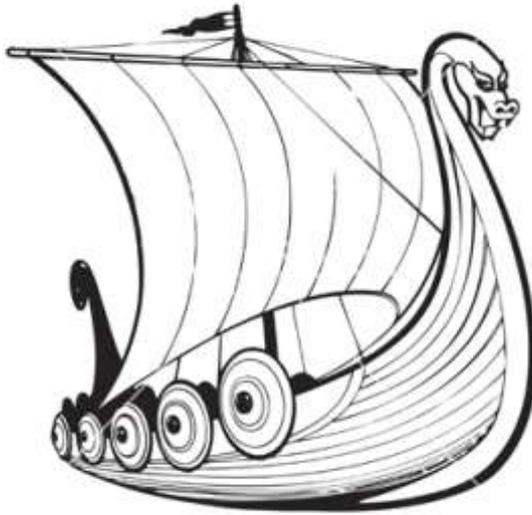
As one year comes to an end another year begins. Time flows ceaselessly; yet there never seems to be enough. Our barony may be small, but we are mighty.... mighty busy and there never seems to be enough time! Consequently one cannot say often enough how much We appreciate and sincerely thank each one of You for all that You do to help make our Barony strong. You each work so hard to make this Dream a reality for all. We continue to be amazed at the way You, Our Populace, pull together and work as a Team. Thank you! HUZZAH!

Yours in service,

Rudolf and Amicia



OARSMEN WANTED!



I am inviting anyone interested to come and experience sailing on my new Viking Ship, next year. In addition to the experience of sailing a boat of this type, we will also learn rowing skills, marlinspike seamanship, and life saving (man overboard) skills.

Anyone interested can call me at [760-377-3151](tel:760-377-3151)
Visitors are always welcome to come out to Inyokern and have a look at the ship.

Kerry Eikenskold aka Ketil the Black

Frost Dragon Tourney Report

Immense thanks go to all the people who made this year's event so enjoyable. As His Excellency said (approximately):
"We are a small group, so we can't afford to specialize. Everyone must wear many hats to make our events successful."

I can't even begin to tell who all the people were who did the quiet, behind-the-scenes things they always do, and *made me look good!*

I do want to single out a few, who made my work massively easier:

- Mistress Katherine, who took complete charge of the Archery Tourney plans and execution, as well as designing and making the elegant site favors (some people wanted to buy additional favors to take to their friends!), and contributing about half the items for our fundraising raffle.
- Baroness Belinda, who handled the feast logistics & reservations
- THL Liam and crew, who provided another amazing feast
- Edain the Magnificent, who planned and executed all the Arts & Sciences activities, including designing and making the marvelous prizes (handmade fabric game boards, that also carry game pieces!)
- Nichola, who created a lovely dragon color-in sheet for the kids... including a header that I stole and used in the publicity flyers.

Another important SCA event took place the same weekend, so we knew our event would be smaller than usual. A few details:

- The raffle took in \$168. (I was gratified to see that 10 of the first 13 items taken were things I contributed.)
- All 70 site favors were sold, and there were more people than that at the event (handing out flyers at earlier events helped)
- 42 paid for the feast. We lost a little money, not as much as feared
- we handed out over 100 SCA/Barony/event flyers during the day (to people who wandered over from the Community Dinner)
- we got good write-ups in both newspapers, with photos

Comments appreciated: how can we do even better next year?

From my stylus,



Baronial Yule Party

Saturday, 11th January

Come ye one and all, to revel with the merry lords and ladies of Naevehjem. Now that the stress and strain of the holidays and year's turning are behind us, gather for fine food and frivolity at:

Knights of Columbus Hall
725 W Ridgecrest Blvd., Ridgecrest

Schedule:

4:00 p.m. Gather

6:00 p.m. Dine

10:00 p.m. Bid farewell and travel safely home

Some of the sumptuous victuals left over from the Frost Dragon feast will appear for your delectation, and someone will make a turkey (and/or a ham). The KofC bar is open for drinks. The rest is potluck.

Write to the Naevehjem Facebook page or the Naevehjem Yahoo group to say you are coming, and what you intend to bring. (Not comfortable with those avenues? call Kaires: 760 384 8842.)

Sometime in the evening, we'll have the traditional "steal" gift exchange. Bring a \$5-\$15 wrapped, unisex gift...something *you* would like to receive if another of the populace had brought it.

Summer BarBQ

This "tradition" started last year. It was great! We want to do it again.

We need an Autocrat. How about you?

It's not a huge job like Frost Dragon or March to the Sea.

Mainly, we need someone to be a focal point for logistics.

If interested, contact our Seneschal, Captain Lord Gregory Morgan, <seneschal@naevhjem.org>, 760 382 4174

Baronial Calendar

- 8 JAN Baronial Dinner Meeting**
5:30pm @ John's Pizza
(meeting at 6:30pm)
- 11 JAN Baronial Yuletide Celebration**
4:00pm @ Knights of Columbus
- 12 FEB Baronial Dinner Meeting**
5:30pm @ John's Pizza
(meeting at 6:30pm)

Monday Night Fighter Practice
6—8 pm
Knights of Columbus

Wednesday Night Scriptorium
7—9 pm
Baldwin's Keep

Sunday Archery & Thrown Weapons
2—4 pm
Baldwin's Keep

Kingdom Calendar

- 18 JAN** **Angels Melee**
Kuns Park, La Verne, CA
- 25 JAN** **Gyldenholt Unbelted**
Mile Square Park
Fountain Valley, CA
- 1 FEB** **Festival of Feast & Song**
Boulder City, NV
- 8 FEB** **Friendship Tourney**
Bates Nut Farm
Valley Center, CA
- 15–16** **Talon Crescent Festival**
FEB Floyd Lamb Park
Las Vegas, NV
- 22 FEB** **Crown Tourney**
Rancho Jurupa Park
Jurupa Valley, CA
- 25 FEB** **Estrella War**
- 3 MAR Schnepf Farms
Queen Creek, AZ

And now, some more fantastic recipes courtesy of Lord Liam..

Angel Food (Sweetened Cheese)
Libre de Sent Sovi,
Catalan, 14th century

Original Recipe:

Menya D' Angels (Con sa Deu Manyar Mato Cens Bolir, O Fformatges)

Si vols menyar lo mató, prin lo mató e met-lo en lo morter, e pique `l bé ab bon sucre blanc. E ququant sera picat, axeteu ab ayguarós ho naffa, e met-lo en gresals ho en escudelles ho ab qué.t vuyllles; e dóna-ho a menyar. E si no y volies metre sucre al piquar, met-hi de bona mel. E axi matex sse ffa del fformatge ffresc, he diu-hi millor, e anomene's menyar d' angels.

Translation: (from The Medieval Kitchen: Recipes from France and Italy)

Angel's Food

If you want to eat the fresh curds, put the curds in the mortar and pound with some good white sugar. And when pounded together, blend in some rosewater or orange-flower water, and put it in bowls or dishes or whatever you like; and serve it at the table. And if you don't wish to use sugar, add some good honey. And you can do the same with fresh cheese, which is better, and it is called angel's food.

Redaction by Magnus Gra`hetta

1 lbs. Ricotta Cheese

2 oz. Honey

1/4 oz. Orange Flower Water

1 lbs. cottage cheese

1/4 oz. Rosewater

1/2 tsp. powderfort

Whisk all the ingredients together and refrigerate for one hour. Serve cold.

Gauffres
Menagier de Paris
p.261/§343

Original Recipe:

Gauffres sont faictes par .iiii. manieres.

L'une que l' en bat des ocufz en une jacte, et puis du sel et du vin, et gette l' en de la fleur, et destremper l' une avec l' autre. Et puis mettre en deux fers petit a petit a chascune foiz autant de paste coomme une lesche de fromage est grande, et estraindre entre deux fers, et cuire d'une part et d'autre. Et se le fer ne se delivre bien de la paste, l'en l'oingt anant d'un petit drapelet moullie en huile ou en sain.

La deuxiesme maniere si est comme la premiere, maiz l'en y met du fromage; c'est assavoir que l'en estend la paste comme pour faire tartre ou pasté, puis met l'en le fromage par lesches ou millieu, et recevoir l'en les deux bors. Ainsi demeure le fromage entre deux pastes, et ainsi est mis entre deux fers.

La tierce si est de gauffres couleisses, et sont dictes coulisses pource seulement que la paste est plus clere, et est comme boulye clere faicte comme dessus. Et gette l'en avec du fin fromage esmyé a la gratuite et tout mesler ensemble.

La quarte maniere est de fleur pestrye a l'eaue, sel et vin, sans ocufz ne fromage.

Translation and redaction from: (From Early French Cookery by Scully and Scully)

Wafers

Yields: about 30- 4 inch round wafers.

2 eggs	1/2 tsp. salt.
1 tbsp. sugar	2 tbsp. dessert wine
2 tsp. oil	2 tbsp. grated pecorino cheese
8 tbsp. all purpose flour	

Beat eggs lightly. Whisk in salt wine oil and sugar. Whisk in flour 1 tbsp at a time until a smooth runny paste is reached. Whisk in the cheese.

Drop t tbsp. at a time onto a hot griddle. Cook one minute each side. Sprinkle with sugar. Store in airtight container in a cool dry place until needed. Re-crisp in a low oven at 275 degrees before serving.

Yields 18 two inch diameter pancakes

Greyland's Musings....

First, let me apologize for the lateness of this issue; it's been a rough month for me and my family. A recurring theme for me has been "Memento mori." Morbid, but perhaps appropriate for the season. After all, we wouldn't have a new year were it not for the end of the old. As we head into the depths of winter, the stark landscape of our desert home is itself a reminder of things many of us would just as soon not dwell upon.

But I think our medieval ancestors didn't shirk from such things. Death, was often a topic of the art of the Middle Ages; from liturgies to paintings to sculpture and architecture, death as a motif was in abundance. Here's an example from the *Libre Vermell de Montserrat* (the Red Book of Montserrat), a collection of devotional texts and songs from the 14th century. This *virelai*, a common form for the period, treats death as plainly as anything I've ever read.

*Vita brevis breviter in brevi finietur,
Mors venit velociter quae neminem veretur,
Omnia mors perimit et nulli miseretur.
Ad mortem festinamus peccare desistamus.
Ni conversus fueris et sicut puer factus
Et vitam mutaveris in meliores actus,
Intrare non poteris regnum Dei beatus.
Ad mortem festinamus peccare desistamus.*

Translation

Life is short, and shortly it will end;
Death comes quickly and respects no one,
Death destroys everything and takes pity on no one.
To death we are hastening, let us refrain from sinning
If you do not turn back and become like a child,
And change your life for the better,
You will not be able to enter, blessed, the Kingdom of God
To death we are hastening, let us refrain from sinning

NOTICE

The next FistHome Flyer will be published:
March of 2014.

Submissions for the next issue will be due:
February 21st, 2013

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

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@iwwisp.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:

2-4pm 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 January /Februaru 2014 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.

Submissions for publication: Submit to the Chronicler via Email: chronicler@naevehjem.org

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

Subscriptions to the fist Home flyer are available for \$12.00 per year, prorated to expire in April. Checks or money orders should be made payable to: SCA Inc./Barony of Naevehjem.

Send subscription correspondence and requests for courtesy copies to the Chronicler, via Email: chronicler@naevehjem.org

Copyright 2013, Society for Creative Anachronism, Inc.

Except where otherwise stated, all rights to any articles and graphic arts in this publication revert to authors, artists and photographers. Please contact the Chronicler, who will assist you in contacting the original creator of the piece. Please respect the legal rights of our contributors.

Except where otherwise stated, all articles in this publication may be re-printed without special permission in newsletters and other publications of branches of the SCA, Inc., subject to the following conditions:

- a. The text must be printed in its entirety, without additions or changes
- b. The author's name and original publication credit must be printed with the text
- c. The editor of this newsletter must be informed in writing which article has been used, and in which publication the material is being published.



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