

Barony of Loch Salann,
Questing Quill



Cover Photos Courtesy of: Baroness Jerilyn of Vert Silva

December A.S. XLVII, 2012



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Message from the Baron and Baroness

Unto the populace of the Ancient and Glorious Barony of Loch Salann, we do send greetings.

As the days grow shorter and the nights cooler, we begin to celebrate the holiday season. Although the camping season is long past we expect many in our barony will be travelling during the next several weeks and wish them all safe and uneventful journeys. Please be mindful of other travelers and return home safely after enjoying your visits and other activities.

November provided us with two great opportunities to enjoy the wonderful events provided by our Kingdom. Early in the month the Kingdom Collegium was held in our Barony. The event was very well attended and provided a wide range of classes in nearly every aspect of our Society. The travel fund-raisers were successful and provided the Kingdom with travel funds and well as offsetting the costs of having the wonderful guest instructors.

Later in the month we attended the investiture of the new Baron and Baroness of the Barony of One Thousand Eyes, at their Baronial Birthday event. This event is always a joy to attend and with the additional ceremony of the investiture it was a wonderful day. We welcome HE Mistress Sumayya bint Suleiman and HE Sir Yuri the Yakslapper to the Peacock thrones and wish them well

as they assume their duties to the Crown and populace of their barony.

We will be attending the Shire Birthday party in the Shire of Cote du Ciel at the beginning of next month and would like to encourage those who are able to join us there.

In just a few short days we will be celebrating the coming of winter at our Solstice Court. Sir Raven has done his usual masterful job of putting together, what we are sure will be, a magnificent event. We hope everyone will take advantage of this chance to put on your best garb and join us for a great day of pageantry, games, and a chance to visit with those you may not have seen for a while. HE Shaleigh and her staff have planned a sumptuous feast that we are sure will be remembered for some time. Our Master of the Hall, Lord Lawrence Bacon, is arranging a wide range of entertainment to be enjoyed throughout the day and during the feast.

As always we wish to thank our retinue and officers for the tremendous efforts they have put forth over the last several months to make our time as Baron and Baroness so enjoyable and give us the chance to represent the Crown and our populace.

Bjorn Hrafnsson and Jennet Moir de Brechin
Baron and Baroness of Loch-Salann



CHRONICLER

Greetings and Happy Holidays to the great Barony of Loch Salann.

Well, I now have a second newsletter under my belt and I can honestly say that I am going to love this position. I am really looking forward to serving you all as Chronicler and would really like to see this newsletter evolve into something everyone will enjoy.

I have a couple of new features I am looking to add into future newsletters such as a monthly recipe section from the Cooks Guild and a section dedicated to the Youth Program and their activities.

As always I am looking for feedback on how I can improve your newsletter reading experience. If you have any comments, concerns or ideas regarding the Quill please send them to me at foilrose7@gmail.com.

- Jevan Goedwen

Chronicler – Barony of Loch Salann

Unto the people of Loch Salann, I send my greetings and best of Holiday wishes.

It is with a sad heart that I bid farewell to our Chronicler, Lady Winifred, she was a wonderful person to work with and took so much pride in her work on the Quill. I wish to convey my heartfelt gratitude for her support of my work in trying to record the history of this grand barony of ours.

However, I am so excited to welcome my new boss, Jevan, to the office of the Chronicler. I'm looking forward to get to know him.

On the historical research front, after speaking to several Lords & Ladies, more than a few Excellences, a Grace or two, and one Majesty. Then, after reading every blasted word of every blasted Quill in the Baronial archive going back to A.S. XII, (By the way, the "April Fools" editions are very funny), I am proud to say that the research into the Baronial Defenders and Champions is complete, or as complete as it's going to get for now. There are some holes in the succession that neither memory, nor documentation can seem to be able to fill. And so, there are blank spaces on the banners, which we may be able to fill in the future.

In the meantime, the banners will be on display at the upcoming Solstice Court and at various Baronial events from here on out.

My sincere thanks to everyone who helped me gather names and who put up with my incessant questions throughout this past year. And in case you're wondering, the research is not yet complete, since there are more categories that still need to be researched, namely: A&S, Thrown Weapons, and Bardic. I will be getting with our new A&S Minister in order to have a new banner made. "Paging Lady Winifred."

- Meical ap Gwaredd
Deputy Chronicler



MINISTER OF ARTS AND SCIENCES

Greetings!! As I step up into the Officer Position as the Minister of Arts & Sciences, I want to express my excitement to our populace at the opportunity to promote and encourage the Arts & Sciences within our Barony (and outside our Barony to all those who wish to share with us). As a terrific Laurel from the Barony of Arn Hold once told me, the true calling of the Minister of the Arts & Sciences is to become an enabler. (Thank you Master Braden). So, I would like to make it my goal, during my tenure, to become the ENABLER, through classes, through a monthly Arts & Sciences gathering, through events, and to assist in any way I can to keep the flame of the arts and sciences burning within our Barony.

Starting next month I will begin a series in the Quill, each month focusing on a different Arts & Sciences category. As I have much to learn, I wish to share the process with you all.

At Solstice Court, which quickly approaches, we will be holding an Arts & Sciences Display featuring the amazing works from members of our Populace. Our current Baronial A&S Champion, Mistress Leah de Spencer and I, hope to showcase the creativity and talent that is the high artistic standard of Loch Salann. Look for the Display. We know the Artisans worked hard on their pieces and we are proud to present them.

Come to the monthly Arts & Sciences meetings and learn from the many gifted people within our Barony. December will feature the science of making Mead.

I look forward to the opportunity to serve, and please if you have questions, comments or ideas for classes you would be interested in taking, let me know. I'll work diligent to make it happen.

In Service to the Dream,

- Winifred de Whitehorse

Minister of Arts & Sciences – Barony of Loch Salann

Upcoming Baronial Events



SOLSTICE COURT

December 8, 2012

Throughout the ages the winter months were filled with celebrations of life, faith, family and friendship. We strive to capture the beauty and fun associated with the traditions of those festivities. Come one, come all to the Barony of Loch Salann's annual Solstice Court festivities!

We have plenty of activities, displays, contests and entertainment planned throughout the day for young and old, as well as a garb

contest for m'lord & m'lady of the Hall so come in your finest Solstice Holiday finery! In the evening there will be a grand feast prepared by our amazing feast steward and entertainments as arranged by their Excellency's' master of the Hall. Feast reservations need to be prepaid and mailed to the feast steward by Nov 30th. The feast menu, raffle and contest specifics are still being worked out and will be posted as the time draws nearer.

There will be a fund-raiser luncheon to tempt your palate with the favorite seasonal finger-foods of the Kingdom populace for a suggested donation of \$3. If you would like to bring a dish, please contact the Event Steward.

Site location: Sons of the Utah Pioneers ~ 3301 East 2920 South, Salt Lake City, UT 84109

Event Steward: Sir Robert le Raven MacLeod (Jefferson Crow)

Feast Steward: Baroness Sheelaegh mac Cathail (Jeanne Warr)

Additional event details can be found online at: <http://www.loch-salann.org/docs/solstice2012.html>

For the latest information about Solstice Court Feast and/or to make an online reservation, please visit:
<https://www.facebook.com/events/515612071784460/>

Upcoming Kingdom Events



12TH NIGHT

January 5, 2013

As the winter winds blow across the fair lands of Artemisia brings in the New Year, the Barony of Gryphon's Lair will gather to host an event that will chase away the cold with the spirit of fun and friendship. Please join us as we celebrate 12th Night with dancing, games, classes, bardic entertainment, a delicious Elizabethan feast and more.

Additional event details can be found online at: <http://www.gryphonslair.org/bgl/content/12th-night>



ALL CORPSE DAY

January 5, 2013

Winter has once again wrapped its icy grip around our land, so our answer to that is "Let us gather together and celebrate." Come and join the shire of Crystal Crag for the celebration of All Corpse Day on Sat. the 5th of Jan. at the Birch Grove Community Center, 630 Birch Grove Road, Kalispell MT.

Additional event details can be found online at: http://www.crystalcrag.org/eventlisting.php?event_id=27



12TH NIGHT CELEBRATION

January 12, 2013

Light a candle and greet the new calendar as we host the 30th Anniversary of this wondrous event here in our Shire. Indoor combat aplenty will decide the new champions for the year ahead in both the armored and rapier arenas. We will also have a new Bardic champion chosen during dinner. Activities will include heraldry, games and classes for children and adults, and socializing with new and old friends from near and far. We will be graced with the presence of Crown Prince Daman and Crown Princess Veronique, who may ask for Court time at their leisure.

Additional event details can be found online at: <http://www.bronzehelm.org/page4.php>

From The Solstice Kitchen



Greetings,

Below are the recipes from Solstice Court Feast, which the Cook's Guild prepared at October Cook's Guild. This is not all of them, just a few which were new to me.

Happy cooking!!

- *Baroness Sheelaagh*

Feast Steward for Solstice Court 2012

Renaissance Rice Balls (from "Shakespeare's Kitchen")

1 lb Italian rice (Arborio)

1/3 cup cream

1 large egg beaten

1 cup grated caciocavallo cheese*

2 tbsp sugar

½ cup flour or bread crumbs

¾ cup vegetable oil

Cook the rice according to the package directions.

Combine the cooked rice, cream, egg, cheese and sugar in a large bowl. Cover and refrigerate until thoroughly

chilled, up to 2 days. Form the rice into 1 inch diameter balls. Place the flour on a flat plate. Heat the oil in a skillet over med heat. Lightly roll the rice balls into the flour. Cook, turning occasionally until completely browned on all sides. Remove the rice balls from the pan and drain on paper towels. Makes 24 rice balls.

*You can substitute provolone cheese for the caciocavallo cheese.

From The Solstice Kitchen



Spring Pea Tortellini (from "Shakespeare's Kitchen")

- 2 large eggs
- 3 ½ cups flour
- ½ cup white wine
- *I used pre-made cheese tortellini because time issues*
- I also used spaghetti as an alternate pasta*
- 1 small onion, minced
- 2 tbsp olive oil
- 1 lb fresh shelled peas or frozen peas thawed
- 1 cup whole milk ricotta cheese
- 1 ½ cups freshly grated parmesan cheese
- ½ tsp nutmeg
- ¼ tsp black pepper
- 1 tbsp granulated sugar
- ½ tsp cinnamon
- 2 quarts renaissance stock
- 12 sweet pea flowers (optional)

Combine eggs, flour and wine and mix with a fork until dough comes together. Knead the dough for 10 minutes until velvety. Cover well with plastic wrap and set aside at room temp for 3 hours.

Cook the onion in oil over low heat for 10 min. add the peas and cook for another minute. Let cool to room temperature and puree until smooth. Place the ricotta cheese, ½ cup parmesan, nutmeg and pepper in a large bowl. Add the pea puree and mix well.

Roll ¼ of the dough at a time into a paper thin sheet and cut out circles with a 3 inch ring cutter. Place a tsp of the filling in the center of each circle and fold in half. Pinch the edges tightly to seal. Pinch the two ends together to form the shape of the tortellini. Repeat. Place the tortellini on a floured sheet and wrap in plastic. Refrigerate overnight.

Combine the remaining 1 cup parmesan, sugars and cinnamon in a large bowl. Bring the renaissance stock to a boil. Add the tortellini and cook for 2-3 minutes, or until they float. Remove from stock and strain well. Toss the tortellini in the sugar mix and serve .

Chicken Plum Pie (from "Shakespeare's Kitchen")

- ½ recipe of Renaissance Dough
- (I use pre-made pie crusts)
- 1 lb cooked chicken meat, shredded
- 3 tbsp Renaissance Stock
- pinch of cloves
- ½ tsp mace (or nutmeg)
- ¼ tsp cinnamon
- 4 plums, pitted and diced
- 2 tbsp butter, melted
- 2 plums, cut into slices
- 1 tbsp light brown sugar
- Salt + pepper

Preheat the oven to 375 degrees. Roll out the dough to 1/8 inch thickness and press into a round tart pan or even a square baking pan. Prick all over with a fork to avoid the air bubbles. Bake for 10-15 minutes until it starts to get a bit golden. Combine the chicken, stock, cloves, mace and cinnamon. Season to taste with salt and pepper. Spoon the mixture into the pie crust and drizzle the butter over the top and sprinkle with the brown sugar. Bake for about 40 minutes, until the crust is golden, the filling is all bubbly and the plums have caramelized a bit. Let cool for a few minutes, then slice and serve.

**Option add slices plums on the top before baking.

From The Solstice Kitchen



Autumn Squashes with Apples and Fried Parsley

(from "Shakespeare's Kitchen")

- 1 tsp butter
- 1 cup plus 1 tbsp extra virgin olive oil
- 1 large yellow onion, thinly sliced
- 1 small butternut squash, thinly sliced
- 1 small acorn squash, thinly sliced
- 1 red apple, thinly sliced
- salt & freshly milled pepper to taste
- 2 tbsp (French) apple cider vinegar
- 1 cup flat-leaf parsley leaves

Melt the butter in 1 tablespoon of olive oil in a large sauté pan over low heat, and the onion, and cook for 2 minutes. Add the squashes and apple, cover and cook for 5 to 6 minutes, or until the squash is tender. Season to taste with salt and pepper. Remove from heat and sprinkle with vinegar.

Heat the remaining olive oil to 350* in a small saucepan. Place half the parsley in the oil and fry for 10 seconds. Remove with a slotted spoon and drain on a paper towel. Repeat the process with the remaining parsley. Season with salt. Place squash, apple, and onion in a shallow serving bowl. Sprinkle with fried parsley around the sides of the bowl and serve

Citrus Tarts (from "Shakespeare's Kitchen")

- 4 large naval oranges
- 3 lemons
- 2 tbsp butter
- ½ tsp freshly ground five color peppercorns
- ½ tsp freshly ground ginger
- 3 tbsp sugar
- ½ cup wine (I used white grape juice)
- 2 tbsp verjuice
- 1 tbsp honey
- 15 ready-made phyllo tart shells (1 inch diameter)

Using a vegetable peeler or zester, cut the peel from the oranges and lemons, removing any of the white pith. Soak the peels for 10 minutes in cold water. Drain and coarsely chop the peels. Melt the butter in a medium non-reactive saucepan. Add the chopped peels, peppercorns, ginger, sugar and wine and bring to a boil. Reduce the heat and simmer for 30 minutes. Allow the mixture to cool to room temperature and stir in the verjuice and honey. Spoon filling into the tarts shells and serve.

Side Note: There was not enough liquid so we added some of the water from the soaking peels. The filling would not thicken so we added cornstarch to thicken it.

Casamira's Corner

The Pun is Mightier Than the Sword!



After the horse ate all of his hay he had a baleful look about him.



By: Mistress Casamira Jawjalny, OL, OP, GA

THE YOUTH PROGRAM

We in the Youth program are looking at doing an activity during Fighter's Practice and are wondering how many of our Youth would be interested? Each activity will help our youth get closer to earning their awards and getting recognized or be something fun and goofy.

We invite our Youth to help us come up with ideas for activities that we can do during these fighter practices. We would like to start doing this at the beginning of 2013. Please email any ideas you come up with to Arianna at Arianna.Rhosyn@gmail.com.

YOUTH ACTIVITY



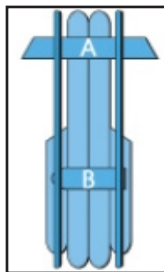
Holiday Sled

Here is a classic sled ornament you can make to hang on the tree.

What you'll need

Craft knife, (6) Craft sticks, Glue, Cord, Paint

How to make it



To fashion the steerer, use a craft knife to make an angled cut at each end of 1 stick, leaving a 2 1/2-inch piece (A). Save 1 end (B) and discard the other. Lay 2 whole sticks side by side and hot-glue piece A across them, near the top.

Cut another stick in half at an angle and lay 1 half on each side of the 2 whole sticks, as shown. Glue piece B across the 4 sticks, near the sled's center, trimming it if necessary.

Finally, glue on the 2 remaining whole sticks for runners. When the glue has dried, attach a length of cord to hang the sled and now you can decorate it.

ARCHERY

Archery Practice is held every Thursday from 6:00 PM until approximately 9:00 PM. Join the archers of Loch Salann as they hone their skill with bow and arrow. The Barony has loaner gear for the use of newcomers. We are currently at our indoor location at Salt Lake Archery, 1130 Wilmington Avenue. The cost is \$6 per week.

Check out the Loch Salann Archery facebook page for updates and weekly shoot information. <https://www.facebook.com/groups/258853954213137/> Or contact Lady Aingeal, Captain of the Archers, 801-633-8908 or by email at aegthelionswife@gmail.com.

ARTS & SCIENCES – MONTHLY (WORKING ON REGULAR DATE)

December's monthly Arts & Sciences meeting will be held in conjunction with the Brewer's Guild Meeting on December 14, 2012 at the home of HE Ryryd. He will teach the science of making Mead.

Call or text for directions or additional information. Winifred Whitehorse 801-550-0464 or by email at Winifred.whitehorse@gmail.com.

BARONIAL BARDIC CIRCLE

The Bardic Circle is on hiatus until January. Lawrence Bacon, Baronial Bard of Loch Salann, will meet and help those interested in the Bardic Arts. Call or email him for additional information Christopher.alderman@gmail.com or 801-673-3478 (no calls after 9).

BREWER'S GUILD

The Brewer's Guild will be meeting on December 14th at the home of HE Ryryd. He will instruct in the making of mead, and possibly beer (if time). This is being held in conjunction with the monthly A&S meeting/class For more information please contact HE Ryryd ap Gwerstan by email rcfaevans@comcast.net or by phone 801-706-0075 (no calls after 9, please).

COOK'S GUILD

The combined November/December Cook's Guild met on November 27 at the home of Lord Vogg in West Jordan. Vogg, Mistresses Casamira, Margaret Mendeith, Dame Hilde, Baroness Shealeegh and Lady Aingeal attended. Lord Vogg had the prime rib, the goose and the figgy pudding already cooking when we arrived. We cooked leeks and mushrooms, leeks and beets, sautéed parsnips, creamed onions with walnuts. The group enjoyed champagne and sparkling apple juice with their repast. The figgy pudding, a different recipe, more of a Christmas Pudding, was served with sweet cream flavored with powdered sugar. Some added the brandy marinade from the dried fruits.

(Cook's Guild Continued ...)

The next Cook's Guild will be the 4th Tuesday in January Please contact Mistress Casamira by email at jeannecas@gmail.com or by phone 801-572-6458 (speak to the Machine) if you have questions.

FIGHTER PRACTICE

Fighter Practice is held every Wednesday from 7:00 p.m. until approximately 9:00 p.m. We are now at our winter, indoor location at Zion's Bank on Redwood Road, Salt Lake City. Come watch the heavy weapons and rapier fighters. Loaner gear is available. If you have questions, contact the Knight Marshall, Markos Armenios by email at markwandrews@comcast.net or by phone at 801-673-9558 (no calls after 9, please).

GARDENING GUILD

The Gardening Guild is currently on hiatus for the winter months. Come spring, they plan to resume their meetings on the Third Sunday of the month. Contact Her Excellency Mistress Jerilyn of Vert Silva (Jeri Foster) jofvertsilva@yahoo.com for more information.

MIDDLE EASTERN DANCE AND DRUMMER'S GUILD

The Dance and Drummer's Guild will be meeting on the 1st and 3rd Monday each month at the home of Lady Zafirah. The 1st Monday will be for Dance, the 3rd for Drum. Additionally, drumming and dance practice will be held during fight practice at Sugarhouse Park on the 2nd and 4th Wednesday each month. Contact Lady Zafirah: atzemlar@yahoo.com for additional information or changes.

MUSICIAN'S GUILD

Join Mistress Anne de Junius and the Loch Salann Musician's Guild as they explore the music and instruments of the Middle Ages. Meetings are held on Thursdays from 7:15 to 9:00 PM at the abode of Her Excellency Mistress Mary Amanda. The group has had an influx of new musicians and welcomes all musicians who would like to join the group. Members of the guild also perform regularly at Baronial and Kingdom functions held in the Barony. There is an upcoming concert in December. More information will be posted in next month's Questing Quill and on the Art & Sciences webpage.

For question about your instrument or the activities of the guild, please contact Mistress Anne. If you can't meet for practice, your musical talents are still most welcome at events. Contacts: Mistress Anne de Junius -- (801) 466-7300

NEEDLEWORKER'S GUILD

The Needleworker's Guild meets will be meeting only on the Second Tuesday of the Month. Contact THL Bethoc by email at leishman10@msn.com or by phone 801-322-4984 for more information. If you are interested in embroidery and needlework, this is a wonderful place to learn, talk to other people about projects and spend some time perfecting your needlework skills. Anyone interested in the Needleworker's Guild may visit our blog at: <http://blsng.wordpress.com/>

THROWN WEAPONS

Thrown Weapons is on hiatus for the winter. Information will be posted when practice resumes. Thank you for all those who participated and attended throughout the season. If you have questions, or need additional information, contact Lord Rashied al Wahiel by email at Mtm021053@aol.com or by phone at 801-243-4663.

Contact Information



WEBSITES

Barony of Loch Salann: <http://www.loch-salann.org>

Kingdom of Artemisia: <http://www.artemisia.sca.org>

Official SCA homepage: <http://www.sca.org>

BARON AND BARONESS

Baron Bjorn Hrafnsson and Baroness Jennet Moir de Brechin, 435- 882-0790 (please, no calls after 9PM)

otterness@altamistalpacas.com

GUILDS

Armories:

Sir Raven / M'Lord Enoch, 801-232-1616

Brewers' Guild:

Master Ryryd ap Gwerstan, 801-706-0075

Cooks' Guild:

Mistress Casamira, 801-572-6458

Musicians' Guild:

Mistress Anne de Junius, 801-466-7300

Needleworkers' Guild:

THL Bethoc, 801-322-4984

MidEast Dance & Drum:

Lady Zafirah Bint Al Riyah, 801-971-2308

Gardening Guild:

HE Jerilyn of Vert Silva, jofvertsilva@yahoo.com

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Leishman10@msn.com

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Bran.Ewebank@gmail.com

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foilrose7@gmail.com

Chatelaine

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916-599-1433 (No calls after 8 pm, please)

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albertwise@hotmail.com

Deputy: Eithne na Teamhair

rose@whitewingphotography.com

Chirurgeon

Lord Douglas Sutherland

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801-898-7829, rps0602@comcast.net

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801-673-0558, markwandrews@comcast.net

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RavenMacLeod@comcast.net

Deputy: Lord Tighearnan mag Cenndrighan

tighearnansca@gmail.com

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Lady Badahschia

801-658-9590, jayde_dragyn@yahoo.com

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Rapier Marshal

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801-673-3478, Christopher.alderman@gmail.com

Deputy: Vacant

Quartermaster

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Deputy: Vacant

Sheriff

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801-864-2771, Rodhansen68@yahoo.com

Deputy: Enoch

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Lord Rashied al Wahiel

801-243-4663, Mtm021053@aol.com

Deputy: Lord Ragnarr Rodsteinn

801-255-0622

Webminister

Her Excellency Jerilyn of Vert Silva

jofvertsilva@yahoo.com

Deputy: Vacant

Youth Officer

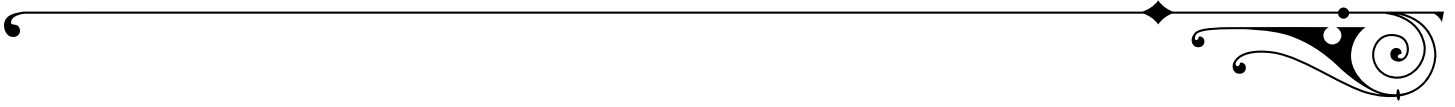
Lady Monica de Chocolat

801-231-7926, dturney@sisna.com

Deputy: Arianna Rhosyn

lbanderson516@gmail.com

Out of respect for all of our officers, Please, no phone calls after 9:00 p.m. - Thank you!



Submissions are not only welcome, they are encouraged! Be a part of the newsletter, reach the people, share your knowledge and wisdom.

Please send all submissions to the Chronicler Jevan Goedwen at foilrose7@gmail.com. Please include Questing Quill in the subject line. Submissions must be received by the 27th of each month to guarantee they will appear in the following month's issue.

