

# QUESTING QUILL



September 2009 A.S. XLIV  
Official Newsletter of the Barony of Loch Salann

Armories	Lord Bohun the Black	801-856-3621
Brewers' Guild	THL Ryryd ap Gwerstan	801-706-0075
Cooks' Guild	Mistress Casamira	801-572-6458
Musicians' Guild	Mistress Anne de Junius	801-466-7300
Needleworkers' Guild	Lady Aurora de Portugal	801-232-2698

#### Web Sites:

Kingdom of Artemisia	<a href="http://www.artemisia.sca.org">http://www.artemisia.sca.org</a>
Artemisia A&S page	<a href="http://www.moas.artemisia.sca.org/index.html">http://www.moas.artemisia.sca.org/index.html</a>
Artemisia Heraldry pg	<a href="http://www.heralds.artemisia.sca.org/index.html">http://www.heralds.artemisia.sca.org/index.html</a>
Barony of Loch Salann	<a href="http://www.loch-salann.org">http://www.loch-salann.org</a>
Official SCA homepage	<a href="http://www.sca.org/">http://www.sca.org/</a>

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The submission deadline is the 20th of the month, prior to the month in which you wish your submission to appear. Example, if you wish to have your article in the June Quill, you must have it submitted by May 20th. Anything received after date that may not be printed until the next issue. Articles should be submitted electronically whenever possible.

Submitters should take into consideration the page layout for the Questing Quill. I use Microsoft Word, page set up is landscape with a .75 or .5 margin on all sides. Most pages use either 10 or 12 pitch font. Whenever possible, your original will be published as is, however to fit the page some adjustments may be required which could alter the layout of your original.

Cover Art – By Lady Halla Brandsdottir

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Knot Work – By Lady Halla Brandsdottir



#### *A Few Words from the Baron and Baroness*

##### *The Waning of Summer!!*

*The days are growing shorter and with them so shortens the time remaining for tournaments and campaigning. Soon the skies will darken with the clouds of autumn; we shall begin to harvest our crops, and we will begin our preparations for the cold of winter. But not quite yet . . .*

*The Barony will continue to conduct our outdoor fighter and archery practices for a few more weeks and there are still a few events left where we may frolic. With joy, we shall celebrate the coronation of our very own Prince Sean and Princess Nisa in the Province of Arrows Flight. Not to be daunted by so great a task, this fine Province will follow quickly with Insurrection. And, of course, there is Harvest War to attend in the Shire of Cote du Ciel. So, do not bundle up around your hearths too hastily! There is still much to enjoy!*

*We would like to thank all those who participated in the Baronial Swap Meet. Special thanks must go to those who helped to organize, sort items, cook food, and provide support for this event. Though the number of people who came was fewer than we had hoped, those who did made the endeavor a great success. We can joyfully announce that the Swap Meet garnered over \$300 for the Baronial coffers. Almost as important, we were able to make more space in our storage Keep, as well as make our loaner garb supply a bit more manageable. Thank you again for your support.*

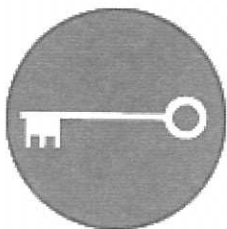
*Though the days are still warm and we are only two moons past mid-year, I ask you all to begin looking ahead and planning for the winter. I speak, of course, about the Great Estrella War. If we all begin planning now, save our Shillings, and work towards traveling as a group, many more will be able to attend and enjoy this fine event. Attending an Inter-Kingdom War is a major part of the Society experience. Only there can one immerse oneself in the Medieval City that a War becomes. To deny oneself this experience is a price too high to pay. We will speak of this more . . .*

*Wishing good health to all,  
Your Servants*

*Ryryd  
Baron*



*Anna  
Baroness*



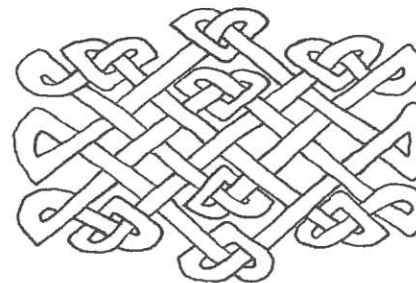
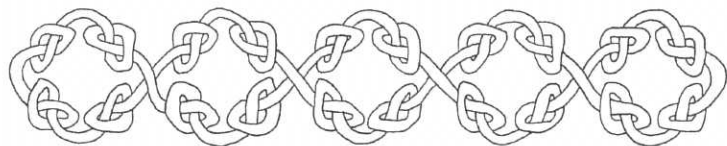
*Greetings From the Seneschal:*

*Unto the Populace of the ancient and glorious Barony of Loch Salann here are the words of your Seneschal, Greetings.*

*Although the Barony did not host any events this month many members of the populace enjoyed the hospitality of our neighbors and cousins throughout the Kingdom at the many wonderful events held during the month. As the summer months turn towards fall we can all look forward to the remainder of the tournament season along with Coronation in September and the scheduled Kingdom Championships and Crown Tournament in October.*

*The Swap Meet that was held at Their Excellencies home was a great success. In addition to helping clear out excess inventory from our storage unit and the old lost and found items, several members were able to supplement their garb and camping supplies. The money raised from this activity will be used to build shelves in our storage unit to help manage our inventory.*

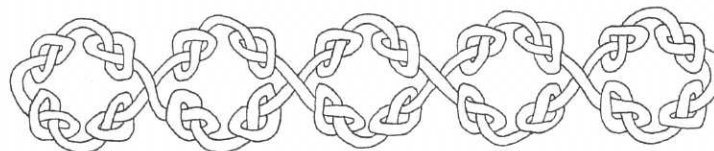
*Fighter practice continues to be a major focus of our weekly activities. Practice at Sugarhouse Park on Wednesday evenings has been attracting a group of about 40 - 50 people each week to enjoy the fighting, dueling, A&S activities and just relax and socialize. Archery practice has been well attended at our range in West Jordan on Thursday evenings with over 20 archers typically in attendance. We have been holding a thrown weapons practice in conjunction with archery practice and several members have been using the opportunity to practice both sports on a weekly basis. If you haven't had the chance to attend these weekly events please try to stop by and enjoy the company of those in attendance.*



*This month I am pleased to announce that the Chatelaine's office has been filled. Vigdis Hakondottir (formerly Arianna) has accepted the opportunity to assist the Barony in this capacity. Aonghas Yeltoun will continue as deputy as he was for the previous Chatelaine. If anyone needs assistance or advice on introducing new members to our group or would like to organize a demonstration please contact either Vigdis or Aonghas for their help. Our Herald, Oonaugh Inghean Glaisne has accepted Raina as her deputy to assist with the duties of her office.*

*Although our officer group is well staffed at this time we are still in need of deputies for the offices of Exchequer and Chronicler. Please consider volunteering to assist with these duties so that we can continue to provide the support the Barony needs to prosper.*

*Yours in Service to the Barony of Loch Salann,  
Bjorn Hrafnson  
Seneschal*





### Greetings from the MoAS:

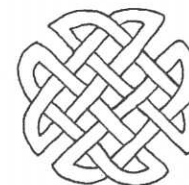
I am writing this as we prepare for Coronation. There will be many activities in many areas of interest. Descriptions have been published and adults are excited, but I happened to hear of an activity that could fall into the area of A&S. Mistress Constance told me that the youth will be making crowns to celebrate the crowning of our new king and queen. It will be wonderful to see them and I will be reporting on them next month.

Our **A & S Night** on August 26th regrettably had to be cancelled due to mundane affairs. We hope that Lady Amanda will be able to reschedule for October, as the demands on her time may lessen a little by then. The next meeting, September 25th, will be again at the home of Mistress Leah. Her address is 2359 Cavalier Drive, which is 7305 South. The easiest way for me to get there is from 2300 East. Please notice the change of the meeting date to the fourth Friday of the month. We will return to the third Friday as our meeting date, but our cousins to the north have requested my Lord, Bjorn, to set up ranges at Harvest War, so we had to reschedule for this first month. PLEASE mark that date on your calendars, because Mistress Constance de la Rose will be presenting "Documentation Done Fun." The Kingdom MOAS has requested that every competition require a minimum of documentation and I was very relieved to see how easy and quick it can be with Mistress Constance's tips and forms. This year, we want to have a great showing at Defender's Tourney in March, as well as competitions held by other baronies.

Please remember that there will be an A & S circle each Wednesday night at Fighter Practice, weather permitting, until they move indoors, and then we will just follow along with them. Watch the post for the subject and any special instructions. This is a great time for you to send me any requests for programs at [janet@altamistalpacas.com](mailto:janet@altamistalpacas.com).

**Bardic** night is scheduled for the first Sunday of the month and is hosted by Lady Amanda de Spencer at her home. Parking on 10600 is not legal - nor safe, so please pull along side the house on Blossom Drive. Sunday was chosen so that everyone would have an opportunity to participate, as there are no other guilds or practices scheduled for that day of the week.

The **Needleworkers' Guild** meets the 1<sup>st</sup> Tuesday of each month. Please contact Lady Aurora de Portugal or THL Bethoc for more information. You can often see HE Anna, THL Bethoc, and Lady Aurora conferring over projects at Fighter Practice.



The **Cooks' Guild** meets on the 4<sup>th</sup> Tuesday of the month. In August, that was the 26<sup>th</sup> and HE Casamira hosted the meeting. Eleven gentles competed in two categories of challenges. HE Cas had picked a rice recipe which used herbs such as parsley, bay, etc., Kalamata olives, and lentils, among other ingredients. There was a pie recipe that used the usual ingredients. The challenge was to use fruit in the rice dish and spinach in the pie dish. The chef could leave out any ingredients except the rice or spinach, and add whatever they wished. Four versions of the rice dish were produced and all were pronounced delicious. I was anxious to hear the verdict on mine, as I am usually using my main talent, scullery! There were five versions of the pie dish, including one which was very like a quiche. All 5 were successful. As if we didn't have enough "on our plates," HE had prepared a wonderful roast beef and added a delicious salad. With pears from HE Ryryd and HE Anna, plums, peaches, and apples from other sources, we all were stuffed by the time the evening was over. The most popular recipes will be in the Quill next month.

The **Loch Salann Musician's Guild** provides wonderful music for our events. They research instruments and music used in the Middle Ages. Meetings are conducted Thursdays from 7:15 to 9:00 p.m. Please contact Mistress Anne (466-7300) for the location of the meeting and any additional information. The Guild will be taking the summer off, so we will post when the new season begins.

The next **Brewers Guild** meeting will be announced on line, so be on the lookout. Lord Finlay has done a great job in infusing new life into the group.

**Armor Workshop** None was held this month.

As I endeavor to serve you, please let me know of any other guilds or groups holding meetings. Also, if you have talents to share, please let me know as we set up the programs for the New Year. I am relying on each of you to support, assist, and inspire me. What would you like to learn?

Yours in Service,

Lady Jennet Moir de Brechin  
[janet@altamistalpacas.com](mailto:janet@altamistalpacas.com)  
 435-882-0790 (before 9 p.m.)

# Harvest War XX

September 18, 19, 20 2009  
Hosted by the Shire of Côte du Ciel  
Box Elder Campground, Mantua, Utah

Unto the good gentles of Artemisia, the Shire of Côte du Ciel invites you to join us at the TWENTIETH! annual Harvest War.

Beautiful summer is now with us, but we fear that winter will come all too swiftly and force us indoors. In preparation, the Northern Grain Alliance is quickly bringing in the sheaves and preparing for a Harvest Festival. But there are rumors of an impending raid upon our store of precious grain and zucchini! (gasp!) Come help us defend the fruits of our labors and rejoice in the stored harvest!

So make hay while the sun shines, and mark your calendars for the third weekend in September to participate in this wonderful event.

To mark the milestone of our 20th consecutive Harvest War, we have a full schedule of events, competitions, fighting, bardics, etc. planned. We have moved back to our beautiful site in Mantua and back to the third weekend in September for a weekend of traditions, fighting, fun, fighting, singing, fighting, arts and sciences classes and displays, fighting, a Saturday Night Hafta, Fighting, wench races, and a little bit of fighting.

By popular demand, the Harvest War Fighter's Breakfast will once again be prepared on Saturday morning. It will be an all-you-can-eat breakfast buffet. Cost is 4 dollars for adults and 2 dollars for kids age 5 to 12. Children under 5 eat free. Merchants are welcomed and adored. If you are interested in being a merchant, please contact the merchant steward: [HarvestWarMerchant@coteduciel.org](mailto:HarvestWarMerchant@coteduciel.org)

If you are interested in teaching a class on Saturday, please contact the class steward: [HarvestWarClasses@coteduciel.org](mailto:HarvestWarClasses@coteduciel.org)

If you are interested in competing in the Bard of the Golden Zucchini Competition, please contact the Bardic Steward: [HarvestWarBardic@coteduciel.org](mailto:HarvestWarBardic@coteduciel.org)

If you are interested in competing in the Golden Zucchini A&S champion Competition, please contact the A&S Steward: [HarvestWarA&Scomp@coteduciel.org](mailto:HarvestWarA&Scomp@coteduciel.org)



Site: The site is the beautiful and secluded Box Elder campground in Mantua, Utah. Site opens at noon on Friday the 18th and closes at noon on Sunday the 20th.

Directions: Take your best route to I-15 and then to Brigham City, Utah. Take the 1100 South Exit (Exit 362) and head east (toward the mountains). 1100 South will turn into Highway 91 after two stop lights. Follow Highway 91 into the canyon appx 3.5 miles to the Mantua exit. After exiting in Mantua, take the first right (following the brown "Box Elder Campground" signs). Follow the signs to SCA Troll. If you are traveling through Logan, Utah, take Highway 91 west out of Logan to Mantua. Turn left at the signs and follow the above directions.

## Event Fees:

	Camping	Single Day Trip (arrive after 10AM Saturday)
Adult (18+)	\$13.00	\$9.00
Youth (12-17)	\$7.00	\$5.00
Child (6-11)	\$5.00	\$3.00
Child (0-5)	Free	Free

Family Site Fee Cap (2 adults max.): \$33.00. The \$3.00 non-member surcharge will apply. Make checks payable to Shire of Côte du Ciel, SCA, Inc.

Event website: <http://harvestwar.org>

Details of all events, schedules, site rules, and competitions can be found on our website.

Event Steward: Lady Flora of Heronton (801 732 0390)

[HarvestWarSteward@coteduciel.org](mailto:HarvestWarSteward@coteduciel.org)





## Insurrection! Feel the Excitement

September 11-12, 2009  
Province of Arrows Flight

Willow Park - 9800 West 8570 North, Lehi, Utah

Please join the Province of Arrows' Flight for a little Insurrection! That's right, we are shaking off the shackles of mundanity and embracing a weekend of revelry. There will be archery, hard-suit fighting, rapier fighting, classes, children's activities, and there have been rumors of fizzy grapes making an appearance. Plan on joining us at Willow Park (near Lehi, Utah) for a fun-filled weekend. The site's amenities include a covered pavilion, shade trees, BBQ pits, a playground, space for RV camping, and flushing toilets. The site opens at noon on Friday and closes at eleven a.m. on Sunday. Pets are welcome, but must be leashed and pet owners are responsible for pet-related clean up. As a public park, this is a dry site.

### Site Fees

Weekend Rates: adults \$12/weekend, children 6-15 \$6/weekend, family cap of \$36/weekend, no charge for children younger than 6.

Daily Rates: adults \$8/day, children 6-13 \$4/day, family cap of \$24/day, no charge for children younger than 6.

All applicable non-member surcharges apply.

### Directions

The site is Willow Park, 9800 West 8570 North in Lehi, Utah. Site opens at Noon on Friday, September 4, and closes Monday, September 7, at 11 AM. Take your best route to I-15 Exit 279 and go West on Main Street. Follow Main Street until you reach Willow Park Road (about 2-1/2 miles). Turn Right (north). Stay on Willow Park Road until it ends at 8800 North. Turn left at the entrance of Willow Park.

Event Steward: Lord Michael Mac Cranney (Mike Cranney)

Phone: 801 687-3068

Email: [screwyrabbit1@yahoo.com](mailto:screwyrabbit1@yahoo.com)

### Museum Comes To Life

When: Saturday, September 26, 2009

Where: Julia Davis Park

The Barony of Arn Hold calls it's populace to Museum Comes to Life. Join other local re-enactment groups in showing the denizens of the noble city of Boise what we do! Share your passion of history with other willing victims!

The Barony appeals to its gracious Guilds to show their fine skills, majestic works, and even their unfinished projects (be ready to answer many questions!). All and sundry will have a chance to proudly demonstrate their abilities and interests. Limited shaded display space will be available. Tables are at a premium, please call the event stewards so that we can make sure we have enough space and we know how to allocate it.

There will be three armored tournaments throughout the day. These will include The Baronial Warlord Tourney (The format will be at the whim of the Baron and Baroness), Fortune /Misfortune Tourney (Bring your toys and spin to win?), and the ever popular Cake or Death! For the Rapiers we have Cake or Death in the afternoon with the armored fighters. (We will be alternating the armored and rapier fighters to give death a break between challenges.)

The Baron and Baroness request that all tournament participants take part in a Grand Processional of the Museum grounds prior to each tourney. Bring your livery and heraldic displays. We are encouraging Bardic performances and Dancing after each scheduled tournament.

### Schedule:

Set-up: 7:00 am-9:00 am

Demo start: 9:00 am

Tournaments:

10:00 am Fortune /Misfortune

12:00 pm Baronial Warlord Tourney

2:00 pm Cake or Death!

Demo ends: 4:00 pm

Tear down and clean up will begin sometime around 4:00 pm.

The site is dry, pets on leash in accordance to city laws and codes. Please remember, this is a great recruiting tool, and an opportunity for community service to support our non-profit educational status.

### Event Stewards:

THL Hannah Isabel Lowery    Pendifig Gruffydd ap Idwallon

Kitty Wardle 208-442-9106    Rodd Cox 208-890-2598

no calls after 9:00 pm please    no calls after 9:00 pm please

### Chatelaine:

HE Dame Rachel Ravenlock

(Thaya Shaeffer 208-870-7332 no calls after 9:00 pm please)

## August 2009

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>October Events:</b> 3-Crown Tourney Windgate 10-Kingdom Equest. & Archery 1000 eyes 17-Feast of St. Esabell Arn Hold	<b>November Events:</b> 7-Kindom Collegia Arn Hold 14-Toys for Tots Arrow's Flight 21-Baronial Bash 1000 Eyes	1 Needle Workers' Guild	2 Fighter Practice 7 PM	3 Archery Practice Musicians' Guild	4 Coronation Arrow's Flight	5 Coronation Continued...
6 Coronation continued... Holdtyle Bardic 7 PM	7 Coronation Ends   LABOR DAY	8	9 Fighter Practice 7 PM	10 Archery Practice Musicians' Guild	11 Insurrection Arrow's Flight	12 Insurrection Continued...
13 Insurrection Ends	14	15 Baronial Forum 7 PM	16 Fighter Practice 7 PM	17 Archery Practice Musicians' Guild	18 Harvest War Cote du Ciel	19 Harvest War Continued...
20 Harvest War Ends	21	22 Cooks' Guild	23 Fighter Practice 7 PM	24 Archery Practice Musicians' Guild	25 A&S Night (moves indoors)	26 Museum Comes to Life Arn Hold
27	28	29	30 Fighter Practice 7 PM			

How do I get started ...

## Camp Cheese

as taught by  
Hildegard filia Vulframn



### General Cheese History

Ah, cheese, a food from the Gods! Literally.

The Greek god Aristaiois, a son of Apollo, was the Greek god of cheese. Homer talked of cheese in the *Odyssey*. Greek historian Xenophon, born in 431 B.C. wrote about a goat cheese that had been around for centuries. Yes, cheese has been around for almost as long as man.

Many stories exist about the creation of cheese. The most famous of which is about a nomad who put his noontime ration of milk into a container made of a sheep bladder and hung it on his horse/camel. At lunch time he discovered that his milk had turned into a solid mass of curds. Being a daring kind of guy, he tried it and from that moment cheese was born. No one can give definitive proof of where cheese was created. We just know it came into being sometime before anyone thought to write it down.

### Milk, Chemistry, Good Food

How does milk become cheese? Chemistry! Milk is a combination of water, fats, milk sugars, called lactose, and milk proteins, called casein. The proteins of casein are what lump together to form the curds when the right conditions are created. The liquid that is left when the protein lumps together is called whey.

When we make cheese, we control the environment as best we can to control the results. If milk is left out in the heat, it will naturally spoil and begin the curdling process. If left to its own devices, the milk usually turns into a nasty, smelly mess that is highly acidic. This happens because of the naturally occurring bacteria in the area. Bacteria are what cause the milk sugars to convert into lactic acid. When the acidity of the milk increases, it causes the milk proteins to form into curds. These are the conditions we are artificially creating by adding vinegar or lemon juice to the milk.



## Varieties of Milk and How to Handle Them

When I make cheese, I purchase cow's milk from Wal-Mart for around \$2 a gallon. You can use milk from whatever source you can find. Milk from any mammal can be used to make cheese, such as goat, sheep, camel, mare, or water buffalo. If you are lucky enough to be able to get milk fresh from the animal, you must be absolutely sure the animal is disease free. If you cannot be 100% sure about the animal's health, the milk needs to be pasteurized. To pasteurize, heat the milk to 165 degrees Fahrenheit and hold it there for 20 minutes, then rapidly cool it to refrigerator temperature and store chilled until ready to use. This will kill all the bacteria present in the milk. Yes, it kills the good ones too, but better to be safe than sorry. Food borne illness is very "period" but not something we want to re-create in my opinion. Did you know that tuberculosis can be spread through unpasteurized milk?

### Period Recipe for Fresh Cheese

In The Closet of Sir Kenelm Digby Knight Opened, there is a recipe for fresh cheese. It is titled The Cream-Courds. This recipe is the beginnings of just about any type of fresh cheese.

#### **THE CREAM COURDS**

*Strain your Whey, and set it on the fire: make a clear and gentle fire under the kettle: as they rise, put in whey, so continuing, till they are ready to skim. Then take your skimmer, and put them on the bottom of a hair-seive: so let them drain till they are cold. Then take them off, and put them into a bason, and beat them with three or four spoonfuls of Cream and Sugar.*

As an experiment, I have made this cheese. It is tasty. Kind of like a sweet cottage cheese.

## Simple Camp Cheese Ingredients and Equipment

### Needed Equipment:

2 gallon pot  
Large Spoon  
Colander/Strainer  
Cheesecloth  
Small Container with lid

### Optional Equipment:

Cooking Thermometer

### Ingredients:

Milk - 1 gallon  
Non iodized Salt 1 tsp.  
Vinegar - 1/2 cup approx.

### Things to make it yummy:

Herbs/Spices of your choice.

## Simple Camp Cheese Instructions

Sanitation is key when making cheese. To get consistent results, sterilize all your equipment before each use. There are many ways to do this. One is to boil everything for 10 minutes. Another is to soak everything except the cheese cloth in iodine for 10 minutes. There are a few others. Choose your favorite.

That being said, we are in the field! You are not going to be able to get things as institutionally clean as you can at home. Fresh cheese is much more forgiving than hard cheese in that it will still curdle most of the time in less than operating room conditions.

Pour the gallon of milk into the pot and place over medium-low heat. At this point, if you are the type, you would insert the

thermometer and monitor the temperature until you reach between 180-195 degrees. Hildegard would not have had a thermometer in her medieval kitchen and we will learn how to tell when the temperature is just right by observing the surface of the milk in the pot. We don't want the milk to boil. Boiled milk is only good for making bread or hot chocolate. A slight steam rising from the surface is what we are looking for. You can also stick your clean finger in the milk. If you can only count to five before you want to remove your finger from the milk, you are at the right temperature. This should take at least 10-15 minutes depending on the temperature of the milk when we started. Stir every once in a while, but not constantly.

While the milk is heating, prepare your curdling agent. The juice of two lemons should be sufficient to curdle a gallon of milk. A half cup of vinegar will do the trick also. Anything that contains acid may be used as a coagulant. My favorite curdling agent is verjuice. It adds just the right amount of tang. It is expensive though. Please remember that the acid you choose will affect the taste of the final cheese. If you use lemon juice, the cheese will have a slight lemon flavor. If you use vinegar, there will be a sharper tang.

At this time we should also prepare our straining device. I find that the whole process goes more smoothly if the cheesecloth is wet when the curds are poured into it. Just get it wet and wring it out. Drape the cheesecloth across the strainer so the edges are hanging over the sides.

When the milk begins steaming, turn the heat to low and pour the vinegar in while gently stirring. Once the vinegar, or other acid, has been well stirred into the milk, put the spoon down and step away from the pot. Just watch it for a few minutes. There should be some curdling. As the temperature rises, the curdling will increase. Once you see this happening, start to very gently stir the milk. When the right balance between acid and heat is achieved, the milk proteins will clump together rapidly. The liquid that is left will be a greenish yellow. This is the whey.

If you like, you can stop here and you would have a version of curds and whey, just like Little Miss Muffet.

However, we are making cheese. Gently pour the curds into the cheesecloth lined strainer and let the whey drain out. Pull up the cheesecloth by its four corners, and tie it into a small bag, like a hobo sack. Hang this bag over a container of some kind to catch the whey. Let it hang until it reaches the consistency you like. Less draining time will make a moister, spreadable cheese, longer draining will result in a drier cheese which will keep a little longer.

When the cheese has finished draining to your liking, untie the knot and scrape the cheese into a seal able container.

Now comes another fun part! Add a small amount of salt. If you don't add salt, the cheese will not have much flavor. After you have added salt to your liking, you can add herbs, spices, sugar, and/or fruit or veggies of your choice. Any combination is good

as long as you will eat it. If you can wait, put the lid on and let it sit overnight in the refrigerator, or cooler, to let the flavors meld. If you can't, just spread it on whatever you like and enjoy!

You could also take the fresh cheese you have just made and put it under pressure for a few hours to press out more of the moisture. This will compress the curds and give you a soft but cut-able cheese. This is yummy with crackers too.

Congratulations on your first cheesy adventure! I wish you many, many more. If you have any trouble following these instructions or need any help, please contact me. My contact information is in the directory or listed under the Quarter Masters info in the Quill.

### **Places to look for more information:**

[www.florilegium.org/files/FOOD/cheese-msg.html](http://www.florilegium.org/files/FOOD/cheese-msg.html)

<http://www.cheesemaking.com>

Home Cheese Making by Ricki Carroll, Storey Publishing 2002

<http://www.goodecooking.com>

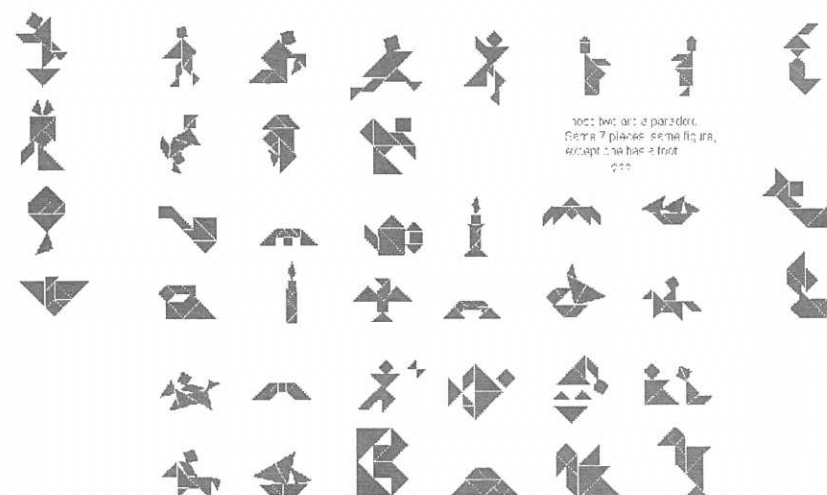
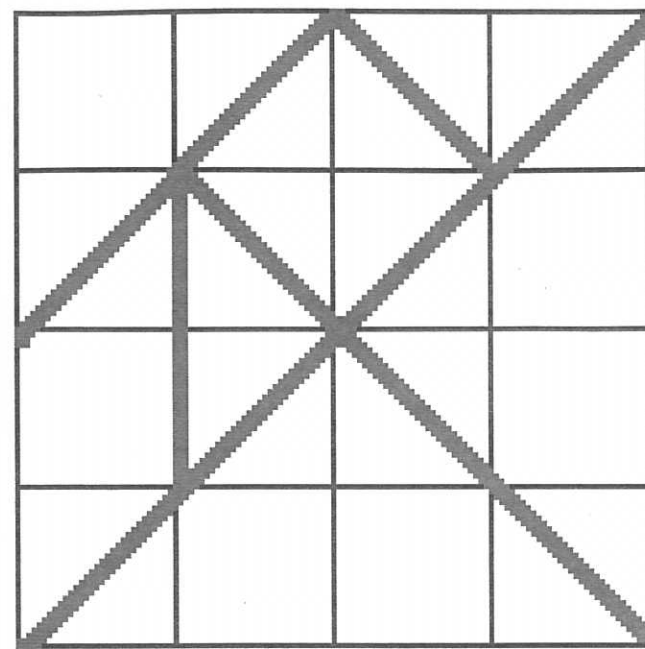
The World of Cheese by Evan Jones, Knopf Publishing Inc. 1976

On Food and Cooking: The Science and Lore of the Kitchen by Harold McGee, Simon and Schuster 2004

The Closet if Sir Kenelm Digby Opened, available for free download at <http://www.gutenberg.org>

<http://biology.clc.uc.edu/Fankhauser/Cheese/cheese.html>

Solutions and Diagrams for making your own Tangram puzzle pieces:

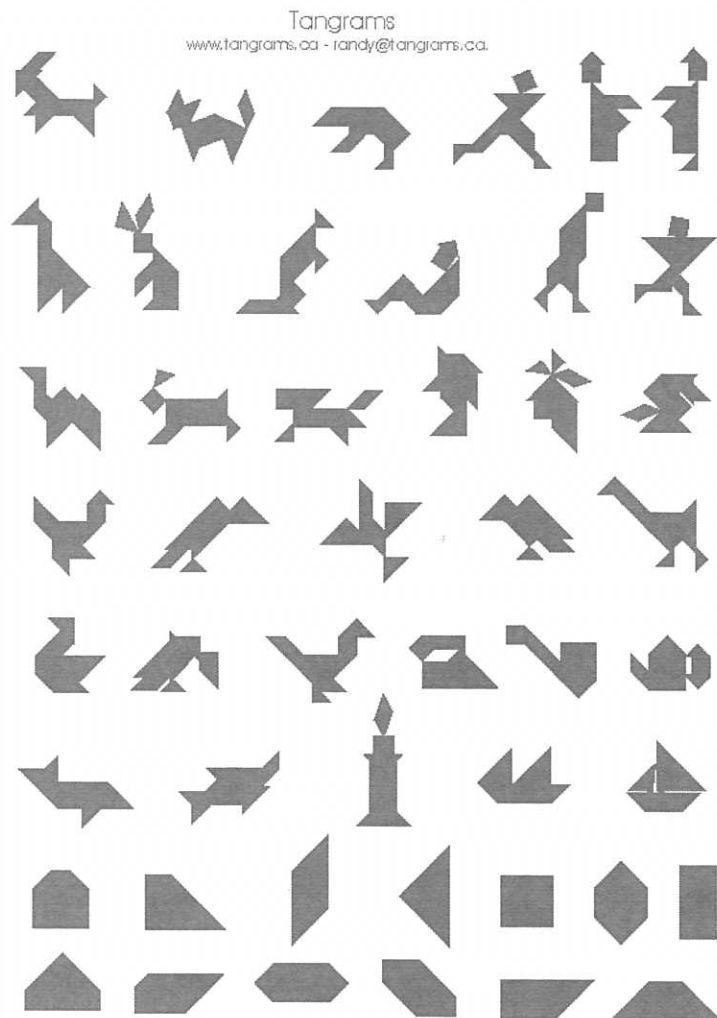


Tangrams - [tangrams.ca](http://tangrams.ca) - [randy@tangrams.ca](mailto:randy@tangrams.ca)

## KID'S KORNER

Tangrams: There is currently no documentation placing Tangrams within SCA period. The earliest known example of the puzzle was an ivory set given to an American ship owner's son in 1802. However, it is believed by some researchers that the game was already very old by this time, possibly dating back centuries or even thousands of years. There are hundreds of possible combinations and designs you can make with the Tangram puzzle pieces. Many can be found on the internet or in books you can check out from the library.

Here are some puzzles below that I found at <http://tangrams.ca/>



### Baron & Baroness

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Baroness Anna de Brabant  
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Please no calls after 9PM  
[rcfaevans@comcast.net](mailto:rcfaevans@comcast.net)

### Captain of Archers:

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Deputy: Lord Brokha Veis  
and Lord Ragnarr Rodsteinn

### Arts & Sciences:

Lady Jennet Moir de Brechin  
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[janet@altamistalpacas.com](mailto:janet@altamistalpacas.com)  
Deputy:  
Viscountess Sir Lea DeSpencer

### Chatelaine (hospitality):

Vigdis Hakondottir  
Acting Deputy:  
Lord Anghois Yelton

### Chiurgeon

Douglas Sutherland  
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Deputy: vacant

### Exchequer:

Lady Victoria of Lochlann  
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Deputy: Dunkr

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Deputy: Lord Bjarki Hvitabjarnarson  
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### List Minister

Lady Alexandra  
Deputy: vacant

### Quartermaster

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[wilhemina3@yahoo.com](mailto:wilhemina3@yahoo.com)  
Deputy: vacant

### Knight Marshal

Loclan Bjornson  
[29sean@gmail.com](mailto:29sean@gmail.com)  
Deputy: Logan of Fairbrook

### Rapier Marshal

Turi  
Deputy: VACANT!

### Youth Combat Marshal

Accepting letters of intent  
Deputy: vacant

### Sheriff

Salam'El Ibn Ahmaud  
(773) 733-8150  
Deputy: VACANT!

### Youth Officer

Mistress Constance de LaRose  
Deputy: VACANT!

Barony of Loch Salann  
Zafirah Tahreer bint Al Riyah  
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**Barony Archive**