

Barony of Krae Glas Sense of Purpose Third Edition - December 2011

Summary from the Chronicler

Greetings, one and all, and welcome to the festive edition of The Blue Strand.

We have had a remarkable year, becoming a Barony, holding some prestigious events and entertaining Mundania itself. Even the sun shone on every single event we have organised this year, our latest event of the second Twilight tournament, included.

The tournament was very well fought and won. It would seem we even have an early leader in the series. Gib Purchase has come first in both twilight tournaments, securing the lead towards becoming baronial champion. Baron Cormac is in second place, with the current champion Zhou in third place.

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Though, it is still early in the series and it seems we shall have an exciting conclusion to look forward to in the new year.



In preparation for this busy time of year this chronicle holds helpful recipes, among other things. Although, sadly, the time has passed for celebrating this year; I am certain the following will assist in future celebrations.

Of course at this time I send good tidings to all. May your reflection of this past year be as bright as the sun and your hope for the next year be fulfilled throughout.

> YiS Veronica Bellini **Krae Glas Chronicler**

Recipes

Thank you to Lady Kiara de Fae for suggesting this recipe. A German Solstice biscuit that is Gluten Free, Dairy Free, and Meat Free, but thankfully not taste free.

Zimtsterne

Ingredients:

3 egg whites, 250g icing sugar, 250g almond meal, 2 tbsp cinnamon Steps:

Beat egg whites, mix in icing sugar, set aside 2 tbsp to glaze Mix Almond Meal and cinnamon and add to snow, chill for 1 hour Roll dough out on icing sugar dusted chopping board Cut in stars shapes and glaze with snow, dry over night Bake at 150°C until soft on the inside (10-15 minutes)

By request, Veronica Bellini's Fruit Kheer.

Fruit Kheer

Ingredients:

2 large bananas (peeled and thinly sliced), 2 large santras (oranges) (peeled into segments with pith removed), 1/2 tsp saffron strands, 2 tsp sugar (14tsp), 1/2 tsp freshly ground black pepper, (3.5 tsp)

1/2 tsp red chilli powder, 1 tsp salt, 140 ml of curd (plain yoghurt) Steps:

Mix the sugar, pepper, chilli powder, salt and curd together.

Add the bananas and santras and mix together for 2 minutes.

Dissolve the saffron in a tsp of water and sprinkle it over the dish before serving. Decorate with additional santras segments.

"Rein"Deer Ragout from Das Kochbuch Des Mittelalters

Eine Sauce für Rehfleisch

Nimm das Rehfleisch, salz eds mäßig, laß es kochen. Tu Petersilie darauf und Salbei und gehackten Speck; wenn er gar gekocht ist, so nimm Rinde von Roggenbrot, Ingwer, Pfeffer, Essig. Mach darauf eine Sauce, laß es damit aufkochen und trag es auf.

Nicolette's Redaction for 6 (20) people

750 g (2.6 K) Deer, bite size pieces, 1 L (1.5 L) Buttermilk, Salt, 75 g (250 g) Bacon, 1 Tblsp (3 Tblsp) Flour, 1 bunch (1 1/2 bunches) Parsley, 3-4 leaves (1 Tblsp) Sage, 2 slices (6 slices) Rye Bread, 300 ml (900 ml) Stock, 1 cm (3 cm) Ginger, Pepper, 2 Tblsp (1/2 cup) Apple Cider Vinegar Cut deer into bite size pieces, and soak in buttermilk for 24 hours. Rinse and dry. Cube bacon and fry with lard. Sprinkle flour over and allow to cook lightly. Add deer pieces, cook, and add salt. Finely chop the parsley and sage and add to meat. Put on low heat for 45 minutes to stew.

In the meanwhile, peel the ginger and grate. With the crumbed rye bread, add to the boiling meat. Add vinegar, pepper and salt to taste.

Thank you to Clara Luther for submitting this recipe. A recipe that is almost guaranteed to be eaten before you are finished rolling it out. If you wish some for yourself hide it.

Gyngerbrede recipe

From Harleian MS 279:.iiij.

Gyngerbrede. Take a quart of hony, & sethe it, & skeme it clene; take Safroun, pouder Pepir, & žrow ther-on; take gratyd Brede, & make it so chargeaunt žat it wol be y-leched; žen take pouder Canelle, & straw žer-on y-now; žen make yt square, lyke as žou wolt leche it; take when žou lechyst hyt, an caste Box leaves a-bouyn, y-stkyd žer-on, on clowys. And if žou wolt haue it Red, coloure it with Saunderys y-now.

Clara's redaction:

4 cups honey (golden syrup also works if necessary, but doesn't taste right) 0.9-1.5kg breadcrumbs (depends on the honey, what's happened in the boiling process, moisture content of the crumbs, which way the wind is blowing, and if you're wearing one green sock)

5 strands saffron (optional but nice...)

1 tbs cinnamon

1tsp to 1tbsp white pepper (depending on your audience! The stuff I had at festival was 1tsp to appeal to the broadest range)

cinnamon/icing sugar mixture for dusting

gold leaf for presentation if you're being super-fancy...

Boil honey. If there is scum, skim it off (usually not necessary with supermarket honey).

Transfer to low heat. Stir in the spices.

SLOWLY add the breadcrumbs, stirring until your arm is about to drop off and it's a consistency such that you could roll it out and slice it.

Flour the bench with dusting mixture, turn it out, roll it about 1cm thick, slice into squares, re-dusting when you're done. Alternatively, play with it and make pretty things like Tudor roses out of it.

Word of advice: Unless you have plenty of masochistic kitchen minions, don't try to double the recipe! It gets far too hard to stir it. It is far better to do two batches if you need that much.

The Christmas Wreath - A Lesson

Materials

Sprigs of bay leaves, blue pine (spruce), small fir cones, crab apples, red ribbon, 4 small beeswax candles, small willow or vine wreath base, twine, large (sail) needle, scissors, secateurs

Instructions

To make base.

Cut fresh willow or vines and strip all foliage. Weave a starting ring, by winding a long piece around itself. Continue next weave where the last one started. Repeat until you have roughly the size and thickness you need. Set aside to dry. Once branches are brown and brittle the wreath is ready to decorate.

To decorate wreath.

Trim bay leaves and blue pine to lengths suitable for the base. Bind with twine, leaving enough twine to tie it to the base. Add leaves and pieces, with twine, to fill out the foliage of the sprig. Repeat until you have enough to sparsely cover the base.

For an alternate wreath continue making sprigs until the base is dense with foliage.

Using the large needle, thread twine through the base of the apples, leaving a gap between each apple. Use enough twine to be wrapped around the base and be tied off to itself.

Use a loop (Slip) knot and secure the fir cones to a long piece of twine. Again, it needs to be long enough to wrap around the wreath and tie off.

Wind on apples and tie off. Space the fir cones a little away from the apples, wind them on in the opposite direction and tie off.

Tie on the sprigs at even intervals, leaving a small gap at the top and hiding as much twine as possible.

Arrange Apples, fir cones and foliage so as little as possible of the twine can be seen.

Starting at the top gap and leaving a long end, wrap the ribbon around the base. Use the ribbon to cover visible twine, if possible. When the ends meet, tie a secure (reef) knot. Make a bow with the remaining ribbon.

Melt the base of each candle and fix to the bottom of the wreath.

The Christmas Wreath - A History

Evidence, dating as far back as 776BC, suggests that the Christmas wreath had its beginnings in ancient Greece. They were hung on heads, and doors as a sign of victory and could well be the beginning of them being hung on the doors of history.

The advent wreath, with the four candles attached, can find its origin in the pre-Christian Germanic practices. During the winter darkness people would gather evergreen wreaths and light fires as signs of hope in the coming spring.

By the 16th century the wreaths were being used by Christians to demonstrate the meaning and purpose of Christmas and to help count its approach.

There were four candles and one was lit each of the three Sundays before Christmas. The last one was lit on Christmas Eve, to symbolize the birth Jesus.

Traditionally the wreath is a circle, which means there is no beginning and no end and that God is eternal. They were made from evergreen leaves and decorated with nuts, seedpods, apples and pinecones. All considered to be symbols of life and the permanence of it.

Minutiae and Hearsay

Hearsay

Company of the Black Dolphin:

Even the company have been quiet during this festive season. Perhaps they have been assisting Sandy in mead making, or perhaps they have been sampling that same mead.

Of course they could be planning their next adventure at the Dubious Dolphin.

In addition, The Constable wishes to state for the record he was definitely not in trouble with the Baron and Baroness. He insists that the Herald simply misunderstood. The following are upcoming events. Please let the chronicler know of others you wish to add to this list.

Krae Glas:

Twilight tournaments

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	Turkey - 17th February 2012
	Venice - 16th March 2012
Pirates of the Aegean &	
A Night in the Dubious Dolphin	March 2012
Champion challenge	17th March 2012
Suth Moot IV	6th April - 9th April 2012

Beyond our fair borders:

BORDERWAR XIV

24 – 26 February 2012

Egypt -13th January 2012

The Shire of Bordescros did here the words of King Cornelius when he appointed the Baron Politarchopolis as the Warden of the South and the words to which this could be overturned.

Their Highnesses Siridean and Margie did hear the veiled words of war spoken at November Crown and set forth their challenge.

A gathering in the borderlands has been declared.

If you come in peace or dressed for war, Bordescros opens its halls and extends its hospitality for BORDERWAR XIV.

Dates: 24 – 26 February 2012

Where: Camp Kurrajung Scout Camp Oura Rd Wagga Wagga NSW For a fully catered camping weekend of war, tourney, equestrian, arts & sciences-

Cost Members \$80 non-members \$85. There are 60 dormitory bed spaces available at an extra \$30 for the weekend.

Bookings to Sir Jon Dai at s.davis_1969@hotmail.com

May Crown

11-13 May 2012

The Royal heirs have been chosen for the 20th Crown of the Kingdom of Lochac. But as is written in the laws of the land they too must have a successor.

To those who wish to challenge for the right to wear the 21st Crown of Lochac, sharpen your weapons, strengthen your shields and polish your Armour.

May Crown will be held in the borderlands on 11-13 May 2012 and bookings are now open.

Cost till 12th Night Members \$70, Non members \$75

From 12th Night till Easter Members \$75, Non members \$80

From Easter, gate prices apply \$80 and \$85. Dorm accommodation is available at an extra \$30 per head.

The event is a fully catered camping event at Camp Kurrajung Scout Camp Oura Rd Wagga Wagga NSW

Bookings can be made via Sir Jon Dai at s.davis_1969@hotmail.com

Regular Events

Rapier Practice & Capstone Training Fairhills High School, 330 Scores Knoxfield, Victoria Australia 318	by Road,
Dance Practice Central 1 lecture theatre foyer, Building 63, Monash University	Every Friday 6:00 – 8:00 PM
Fighter Training Central 1 lecture theatre foyer, Building 63, Monash University	Every Friday 8:15 – 10:45 PM
Monthly planning Meeting Magnolia St, Doveton	2 nd Saturday Mthly 12:30 - 1:30 PM
Monthly Crafthall Magnolia St, Doveton	2 nd Saturday Mthly 1:30 – 7:00 PM
'Bash and 'Broidery	4 th Saturday Mthly 2:00 – 5:00 PM

9 Cypress ct, Cranbourne North



Click here for the link to the Calendar

Baronial Awards

Apollo Dolphinus

There are three variations, Martial, A&S and Service. This award recognises someone who has excelled in one of the above areas. They don't need to be the best fighter, but it could be someone who has assisted with lists or promoted fighting, as an example.

The symbol of the order is a Dolphin haurient, with a red, green or blue stone dependant. Red symbolises martial, green symbolises A&S and blue is for service endeavours.

Recipients:

Gwynfor (Martial))	27/08	8/2011
Paul de Ville (Arts	and Science)	16/11	/2011

Baroness Cypher

These are awarded to individuals who have come to the Baroness' attention, and are small tokens of varying types - such as buttons and teasels.

Recipients:

Baron's Cypher		
Auðun inn illi	27/08/2011	Token - ring
Baroness' Cypher		
Celsa	27/08/2011	Token - button
Envoy to Politocopolis		
Adrian Neggastein	27/08/2011	Token - two pronged fork

Baronial Endorsement:

The Baronial Endorsement was created by Cormac and Elspeth to recognise those who have enriched the Barony of Krae Glas through their actions and their sense of purpose.

The symbol of the Krae Glas Baronial Endorsement is two dolphins endorsed. **Recipients:**

Theophilus Balsamon	27/08/2011
Veronica Bellini	20/11/2011

Baronial Spurtle

The Baroness wished to recognise those who have helped the Barony in the culinary fields - whether it is by preparing, cooking, serving or helping in the kitchens.

The symbol is a small silver spoon.

Recipients:

Gwir verch Madog	27/08/2011
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The Baron and Baroness of Krae Glas

Baron Cormac Lenihan and Baroness Elspeth Caerwent (Conrad and Cathy Leviston)

The baron and Baroness administer the lands and people of Krae Glas on behalf of the kind and queen of Lochac. They ensure that Krae Glas contributes to the nobility of Lochac, and recognize good work within Krae Glas, be it martial, in the arts and sciences, or in service. Email: <u>Baron and Baroness</u>

Seneschal

Martyn Fairchild of Grenhamerton (Andrew Bennett) Ph: 0404 927 395 Email: <u>Seneschal</u> As in medieval times, the Seneschal is the head of the group who handles the day-to-day affairs and manages the other Officers. A mundane equivalent is President.

Reeve

Nicolette Dufay (Lillian Johnston) Ph: 0413 518 151 Email: <u>Reeve</u> The Reeve handles the financial aspects of the group, including maintaining the books and bank accounts. The mundane equivalent is a Treasurer.

Chronicler

Veronica Bellini (Monica James) Email: <u>Chronicler</u> The Chronicler records the history of the Barony and distributes it for the known world to read.

Envoy to Mundania

Lief Magnusson (Matt Curran) Ph: 0400 669 459 Email: <u>Envoy</u> The Envoy to Mundania maintains friendly relations with Mundania, a key trading partner of the Kingdom of Lochac.

Marshal

Leif Magnusson (Matt Curran) Ph: 0400 669 459 Email: <u>Marshal</u>

The Marshal is responsible for encouraging Martial activities within the group. They ensure that fighters are safe on the field as well as inspecting and authorising new fighters. They coordinate Heavy, Rapier, Combat Archery and Target Archery.

Group Rapier Marshal

Authun inn illi (Adam Price) Coordinates and encourages rapier combat within the group.

Captain of Archers

Miguel Rodriguez de Santiago (Matt Armstrong) Ph: 0409 300 193 Email: <u>Captain of Archers</u> Coordinates and encourages all forms of Archery within the group.

Arts and Sciences

Clara Luther (Kath Langmead) Email: <u>Arts and Sciences</u> Encourages the pursuit of any arts and sciences through classes, workshops, informal gatherings and competitions.

Herald

Martyn Fairchild of Grenhamerton (Andrew Bennett) Ph: 0404 927 395 Email: <u>Herald</u> Coordinates the running of Heraldic activities for the group, including registration of names and devices, performing voice heraldry during events such as court, and on the field during tournaments.

Constable

Miguel de Santiago (Matt Armstrong) Ph: 0409 300 193 Email: <u>Constable</u> Responsible for site and event safety, indemnities/waivers and lost property.

Web Minister

Paul de la Ville (Paul Harrison) Ph: 0405 462 362 Email: <u>Webwright</u>

Maintains the groups internet presence. This includes social networking sites, the mailing list and the main website. They also assist with moderation of the forums, form policy and create and maintain content for the site.

If you are interested in assisting with running Krae Glas, or want to know more about what an Officer does, then please contact the Seneschal so we can register your interest.