



The Nottingham Quill

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COVER PHOTO BY
BARONESS DELIA FLAMMEN



BARONIAL REGNUM

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His Excellency currently works third shift and Her
Excellency typically works 10:00 AM – 4:00 PM.
Please time any phone calls accordingly.

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Seneschal	m'lady Lilith of the Glass Isle	mka Lillian Bates
Arts & Sciences	Baroness Delia Flammen	mka Pam Slice
Deputy MoAS	m'lady Ceilidhe Bates	mka Ceilidhe Bates
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Marshal	Lord Carrick Mac Manus	mka Louis Morris
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A Note from Their Excellencies...



Photo credit: Her Excellency Brig Ingen Erennaigh

Unto the Barony of Nottingham Coill, does Lucien and Brig, Baron and Baroness, send Greetings

As We write this, We make ready to attend Our favorite event of the year, Yule Toy Tourney! It will be a very special event this year as We shall play host to both Their Majesties and Their Highnesses. We look forward to the opportunity to enjoy Their company and to hearing Their words. Most importantly, We know that the generosity of the people of Nottingham Coill and beyond will provide the children of the Upstate with Christmas joy!

Many of you traveled to Unevent, and attended the (many) meetings required of us. Lucien had a wonderful time seeing so many of you attending, and learning how to better perform Your Offices.

The next Baron and Baroness of Nottingham Coill have been selected by Their Majesties, Ragnarr and Lynette, King and Queen of Atlantia, and you, the people of Nottingham Coill. Both couples, Master Cian and Lady Abigail and Master Elphin and Baroness Delia, were excellent candidates, and the choice was not an easy one. Their Majesties have named Master Elphin and Baroness Delia to follow Us in service to Nottingham Coill and the Crown when We step down in January. We thank both couples for their love of the Barony and their willingness to commit themselves to her service. We know that these lands will be well kept for the future and that you will all continue to grow and prosper under their guidance. We take comfort in the knowledge that every one of the Populace of Nottingham Coill will support Elphin and Delia, as you have supported Us.

Soon enough, Nottingham Coill Baronial Investiture will be here, and We encourage you all to be an active participant. Take the time to try something new. Cheer on a fighter, witness the skills of the archery, view the beautiful entries in the A&S hall (and read the documentation), volunteer for a staff position. Let us all start off the New Year with a new desire to try out new interests, and explore new avenues to partake in. You never know what may just strike your fancy.

Our time as your Baron and Baroness draws short. Serving the Crown and the people of Nottingham Coill has been the most rewarding experience either of Us has had in the SCA. Each and every one of you

have done so much to make Our time as Baronage outstanding! We both hope that We have represented you well and shown you all just how much We love you and this Barony. While We will be stepping down, We will not be stepping away. We will take up other duties, and pursue other endeavors in the Barony, and the Kingdom. That being said, We will always be here for you. You have Our contact information, reach out to Us if you have any questions. We may not know the answer, but We will most likely know who to point you to for your queries.

Until we meet again, Our love and respect,

*Lucien and Brig,
Baron and Baroness of Nottingham Coill*

Baronial Progress:

December

7-9 Yule Toy Tourney

January

25-27 Nottingham Coill Baronial Birthday and Investiture

Three Years of Baronial Memories...

Photo credit: Vrouwe Machteld Cleine





From the Seneschal's Pen...



Photo credit: Vrouwe Machteld Cleine

Proclaim the good news throughout the land: the line of succession is secure for the Barony of Nottingham Coill!

At Unevent, on 1 December, Their Majesties Ragnarr and Lynette announced that Master Elphin ap Dafyd and Baroness Delia Flammen will become the next Baron and Baroness of our fair lands. Thanks also to Maistir Cian and Lady Abigael for being such worthy contenders. Either way, the barony would be in good hands. Don't delay sending in your reservation for Nottingham Coill's Baronial Birthday and Investiture, if you want to ensure having cabin space and/or feast space.

The presence of Their Majesties at both Yule Toy Tourney AND Baronial Birthday means two significant opportunities to have people recognized for all

their efforts: martial, A&S, and/or service. It's seldom that we have such a chance, so let's make the most of it. See the bottom of the 'Vivant, Hooray, and Congratulations!' page for the links to use for making these recommendations.

Whether you attended Unevent or not, in the January issue of The Quill I expect to see a write-up from each of the offices. This is the only way we can keep the entire barony aware of issues and changes that affect them. I'll provide the write-up for the seneschals. It's up to the other officers to decide among yourselves which marshal / MoL / exchequer / MoAS / etc. will provide the text for that office.

Regardless of what holiday you celebrate - Hanukkah, Yule, Christmas, Kwanzaa, or even something or nothing else - until we meet again, I wish you a happy and healthy December, and a prosperous New Year.

Yours in service to The Dream and the barony,

*Dame Morwenna Trevethan
Baronial Seneschal*

Vivant, Hooray, and Congratulations!

The many efforts of, and recognitions given to, the members of our barony deserve to stand and shine all by themselves. Here is the latest list.

War of the Wings

Baron Geldamar le farceur - Shields Knot (Arts Martial)

Lady Caitriona inghean Ghiolla Phadraig - Frayed Knot (Autocratting)

Baron Brendan Caiside - Frayed Knot

milady Rachel the Unnamed - Golden Cord (Service)

Lord Vincent d'Orleans - Courtesy of Nottingham Coill

Lord Olaf Stammkopf - Coill's Muse (Arts & Sciences)

milord Roderick Munde - Excellence of Nottingham Coill

Baron Geldamar le farceur - Company of Gavin (service as past Landed Baronage)

Mistress Etain of Sutherland - Company of Gavin (service as past Landed Baronage)

Lord Coenred aet Rauenesdale - Excellence of Nottingham Coill

Lord Estienne Le Mons d'Anjou - Gordian Knot (Service)

Lady Lilith of the Glass Isle - Award of Arms

Lady Azzah al-Nadira - Opal (Service)

As always, I encourage you to take a few minutes to look up some of your friends and acquaintances in <http://op.atlantia.sca.org/> and see what awards they have . . . or, more accurately, what awards they DON'T have but probably should. Then send in a recommendation (for a kingdom award) via <http://award.atlantia.sca.org/> It's very quick and easy to do. If you want to

recommend someone for a baronial award, here's the form to use:
https://award.atlantia.sca.org/baron_new.php?R=-1&B=-1 And just to make it
really easy, here's a list of all the current baronial awards:
http://op.atlantia.sca.org/barony_awards.php?barony_id=23 (at the bottom of
the page.)

Yours in service to The Dream and the Barony,

*Dame Morwenna Trevethan
Baronial Seneschal*

Baronial Meeting – Feast of St. Dismas

A brief business meeting was held immediately following the Baronial Court at Feast of St. Dismas, on Saturday 17 November 2018.

-- At the time the Business Meeting was held, the period had just closed by which baronial polling letters could be sent to Their Majesties. Now we wait for the verdict. That is likely to happen around December 1. Their Majesties will contact both sets of candidates, the Kingdom Seneschal, and the Baronial Seneschal (me.) I then have the honor of notifying the barony.

-- Unevent is imminent (December 1, in Mount Olive NC), and the schedule has just been issued. If anyone holds either a canton or a baronial office and Will Not be able to attend, that person should find and designate another attendee to be his/her proxy. Proxy status should be sent by email to the person's kingdom officer as well as the person who will be serving as the proxy.

-- Vivat to Master Hagar the Black, who has been chosen as Nottingham Coill's next Baronial Herald. He will succeed Lady Abigael MacDonald at Yule Toy Tourney.

Yours in service to the Dream and the barony,

*Dame Morwenna Trevethan
Baronial Seneschal – Nottingham Coill*

Baronial Minister of Arts & Sciences



Photo credit: Vrouwe Machteld Cleine

Gentle Cousins,

It has been my great pleasure and honor to serve as the Baronial MoAS, but my warrant for the office expires in March. It seems a good time to seek out a replacement.

The duties of this position are far from onerous. If you enjoy A&S and can complete a small amount of paperwork, you may very well be qualified. The A&S officer works with autocrats of Baronial events and Their Excellencies to ensure that we have fun and challenging A&S activities as well as competitions. A quarterly report is required to list A&S activities on the Baronial level. In addition, you would be expected to support A&S activities throughout the Barony, including helping any local A&S officers.

If you would be interested in this position, please send a letter of intent to Their Excellencies and me no later than January 15th.

In service,

Deirdre Morgan

Feast of St. Dismas...

.... Pictures by Baroness Delia Flammen





Tastings from the Wooden Spoon...

... By Lady Marie H el ene of the New Forest



Photo credit: Vrouwe Machteld Cleine

This last weekend, our canton had an event - The Feast of St. Dismas. This year the theme was Robin Hood. In honor of the theme, I was inspired to create a tidbit, I felt could have been in that "time/culture". I call it "Forester's meatballs". I indeed took many liberties with the combination of the ingredients - as all of the ingredients would have been known, found, and commonly used, although not necessarily in this combination, to my knowledge. Meatballs can be dated back to the Grecian times and onward to the various charcuterie of Western Europe (sausage), The use of venison (deer) and pork as a meat source and oats as a binder and filler is also commonly known (Scottish haggis). The spices and herbs would have also been known - long pepper and nutmeg were two ingredients of powder forte (a fairly common spice blend) and long pepper was known as the common man's pepper. The herbs sage and thyme were grown

in just about every English garden (Sage most possibly have been brought to England via Rome).

I give to you my recipe -

Forester's meatballs

- *1 pound each ground venison, pork and sausage*
- *1 large onion, finely minced*
- *8 oz. mushrooms (I prefer crimini/baby bella), finely minced*
- *1-2 oz. dried porcini, powdered*
- *1-2 cups oat flour (pulse old-fashioned oats in a processor a few times)*
- *about 2 Tbsp or roasted pine nuts, ground, or chopped finely*
- *Salt, ground long pepper, grated nutmeg, cumin, thyme and sage to taste*

The finer you can mince the onion and mushroom, the better the texture. Mix together all the ingredients and let rest overnight covered in the refrigerator. Roll into walnut-sized balls and place in a single layer on a baking sheet. Bake at 400°F for about 20 minutes. Serve warm with lingonberry jam, fig jam, or a strong mustard according to taste. Makes about 50 meatballs

If you have any requests as to what you would like to see or a recipe researched, contact me at feo2mouse@yahoo.com.

Feast of St. Dismas recipes...

.... By Lord Morcant Le Du

*1st remove - wheat rolls, buckwheat rolls, butter, Goat Cheese, Roasted Garlic Beehive, Carrot and Lentil Soup**

2nd remove - Stewed Pigeon, green salad*

3rd remove - Kig ha Farz

*4th remove - Pears poached in red wine, Honey Shortbread**

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### *Goat Cheese, Roasted Garlic Beehive*

#### *Ingredients*

- 5 whole garlic, unpeeled*
- 1/4 cup extra-virgin olive oil*
- 2 1/4 lbs fresh goat cheese*
- Honey, warmed, for drizzling*

*Preheat the oven to 400 degrees.*

*Spread out the garlic on a baking sheet and drizzle with the olive oil. Bake on the middle rack for 35-40 minutes, or until deep golden brown with burnt spots here and there. Being careful not to burn your fingers, give the garlic heads a pinch. They should be very soft. Remove from the oven, let cool to room temperature, and cut each head in half horizontally with a serrated bread knife.*

*Squeeze the roasted garlic pulp into a bowl, removing any garlic peel that may fall into the bowl. Mix the garlic pulp with a whisk until smooth. ( Line a 1-quart bowl with cheesecloth or muslin with plenty of overhang. Bring the goat cheese to room temperature.*

*Using clean and slightly damp hands, press a small amount of the cheese into the cloth-lined bowl. It should be a layer about 1-inch-thick. This will be the top of the beehive. Add enough garlic purée to make a layer about 1-inch-thick; repeat with the goat cheese, forming it into a disk 1-inch-thick and of the same circumference of the mold. Continue with the alternating layers of goat cheese and garlic, ending with the cheese. Cover with the overhanging cheesecloth or muslin and refrigerate overnight.*

*An hour or so before serving, peel back the cheesecloth or muslin. Place a cake stand upside down on the bowl and then invert them together. Remove the bowl and peel off the cheesecloth or muslin to reveal the beehive. Any cracks in the goat cheese can be smoothed with a wet finger or spatula.*

*Drizzle the beehive with honey to complete the beehive theme and balance the aromatic garlic. Serve with crackers or bread.*

~~~~~  
Pegions, stewed

Chicken thighs are similar to pigeons in taste and texture, so this is what we used.

Ingredients

- 3-4 pounds chicken
- 2 cups veggie broth
- 1 clove garlic, chopped very fine
- 1 Tbsp. parsley
- 1/2 tsp. marjoram
- 1/2 tsp. sage
- 1/2 tsp. powder fort (look this up)
- 1/2 tsp. salt
- pinch saffron

Place all ingredients in a large pot and bring to a boil.

Cover, reduce heat, and simmer until done - about 20 minutes.

Note: This is delicious over rice

Lentil and Carrot cream soup

Ingredients

- 1 bag of lentils, rinsed
- 2-6 carrots grated (some like more, some less)
- 2 cups veggi stock
- 1 Tsp salt
- 2 Tsp Black pepper
- 1 TBL of olive oil
- 3/4 cup heavy cream

Place all in a slow cooker, let cook for 3-4 hours.

Use a stick blender to cream the mix and let cook another hour or so.

Anglo Saxon Honey Shortbread

Ingredients

- 225 Grams Plain flour
- 50 Grams Corn Starch
- 175 Grams Soft butter
- 125 Grams Honey

Soften the butter, add the rest of the ingredients, mix till thoroughly blended.

Bake at 320 for about 30 minutes.



For those without a scale that measures in grams:

- Slightly more than 1 3/4 cups Plain flour
- 4/10 of 1 cup Corn Starch
- 1 and 1/2 sticks of butter, softened
- Just over 1/2 a cup of Honey

CAMPFIRE COOKING WITH WOOD 101

By Lord Jon Bjarnarson

Type of woods:

TYPE OF WOOD	LOG	DESCRIPTION OF WOOD
Oak		<ul style="list-style-type: none">- Very dense- Hot-burning- Should season at least one year
Maple		<ul style="list-style-type: none">- Difficult to split- Efficient, hot-burning- Should season at least one year
Cherry		<ul style="list-style-type: none">- Burns at medium heat- Sweet burning aroma- Sparks a lot, doesn't produce lots of smoke
Birch		<ul style="list-style-type: none">- Burns very quickly- Bright, hot-burning- Good firestarter
Pine		<ul style="list-style-type: none">- High sap content- Burns messy- Don't use as your exclusive firewood
Elm		<ul style="list-style-type: none">- Very dense, hard wood- Difficult to split- Doesn't smell great as it burns
Chestnut		<ul style="list-style-type: none">- Burns and splits easily- Burns at a low heat- Sparks a lot, heavy smoke

(<http://www.goodshomedesign.com/firewood-comparison-chart/>)

A good fire for cooking is primarily hot coals and just a few logs of burning wood. Depending on the fire and weather conditions, a new campfire can take 30 to 45 minutes to burn down to the right conditions. Let the fire burn down a while before you cook over it. A bed of glowing coals is ideal for roasting.

Build a small starter fire with kindling and smaller logs of wood. Let this burn for at least 30 minutes, adding some larger pieces of wood as needed. This will give you a nice, warm base of coals and plenty of direct heat when you're ready to cook. It also ensures you'll have plenty of wood to burn throughout the evening.

Build a fire on one side of your fire bowl, fire pit, or fire ring, and use the other side as a place to move hot coals.

Smaller is better. You don't need a giant fire to cook your meals. It will be easier to control the heat and flame if you build a small fire. After you are done cooking, you can always build it up more.

A Call for Staff and Volunteers!

Nottinghamhill Coill Investiture and Baronial Birthday

January 25 – 27, 2019

Have you been thinking about helping shape an event's plans? Are you an Instigator and willing to put your talents to work, making NCIBB 2019 a time that our Guests will talk about for years to come?

Send an email to Write.altani@gmail.com

Call! Altani at (803)816-1049

Shout out on Facebook!

Come join the plotting, planning & preparation!

Get in on the ground level of fun!



Upcoming Events in the Kingdom

Key

R: Royal Progress K: King's Progress Q: Queen's Progress
 H: Highnesses' Progress P: Prince's Progress Pr: Princess' Progress

December 2018

1	<u>Unevent</u>	Raven's Cove	Mount Olive, NC
7-9	<u>Yule Toy Tourney XIII</u>	Nottingham Coill	Pickens, SC

January 2019

11-13	<u>12th Night: A 1001 Atlantian Nights</u> (R)	Sacred Stone	Virginia Beach, VA
25-27	<u>Nottingham Coill's Investiture and Baronial Birthday</u> (R)	Nottingham Coill	Bennettsville, SC 29512, SC
26	<u>The Road to Compostela</u> (Midwinters Revel)	Lochmere	Severna Park, MD
26	<u>Ice Castles</u>	Black Diamond	Salem, VA

February 2019

2	<u>Winter University</u>	Caer Mear	Mineral, VA
8-10	<u>Tourney of Manannan mc Lir XXXVIII</u>	Tear-Seas Shore	Ridgeville, SC
9	<u>Bright Hills 25th Baronial Anniversary</u>	Bright Hills	Manchester, MD
16	<u>Ponte Alto Baronial Birthday</u> (R)	Ponte Alto	
16-17	<u>AEdulf Swim IV</u>	Aethelmearc	
22-24	<u>Ymir 44</u>	Windmasters' Hill	Ellerbe, NC

March 2019

30	<u>Labors of Finn</u>	Tir-y-Don	Newport News, VA
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April 2019

6	<u>Spring Coronation</u>	Atlantia	
12-14	<u>Tournament of Elchenburg</u>	Charlesbury Crossing	Boonville, NC

12-14	<u>Night in Navarre</u>	Lochmere	Crownsville, MD
20	<u>Royal Archery Tournament</u>	Bright Hills	Glen Arm, MD
26-28	<u>Mists of Atlantia: Gawain and the Green Knight</u>	Crois Brigitte	Bennettsville, SC
26-30	<u>Revenge of the Stitch VI</u>	Spiaggia Levantina	Denton, MD

May 2019

4	Spring Crown Tournament	Atlantia	
11	<u>On Target</u>	Lochmere	Annapolis, MD
17-19	<u>Gathering of the Clans - Hawkwood Baronial Birthday XIV</u>	Hawkwood	Waynesville, NC
24-27	<u>Ruby Joust VIII</u>	Caer Mear	

June 2019

8	Summer University	Atlantia	
14-16	<u>Trial by Fire</u>	Bright Hills	Glen Arm, MD

July 2019

26-11	<u>Pennsic War</u>	Aethelmearc	
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The Back Page...

Good evening friends and neighbors! I hope this issue of the Quill finds you all warm and snug inside away from the brisk winds and biting frost of winter! I'm looking forward to seeing you all this weekend at Yule Toy Tourney! Please make sure to take note of heroic deeds, acts of kindness and glory; we would all love to hear about it in the January issue of the Quill!

Should you choose to submit an article or work for the Quill, please include the appropriate release form or a clear statement in e-mail that your submission can be used in the Nottingham Quill. Please send submissions to me at (chronicler@nottinghamcoill.atlantia.sca.org). You can find the release forms at <http://chronicler.atlantia.sca.org/Releases.html> Also, please do not send me submissions via Facebook because it is much harder to keep up with all of them there. A.K.A. I will most assuredly lose them and then we'll both be sad ☹

*Yours in Service to the Dream,
Lady Merewyn Scharp, Baronial Chronicler*



Photo credit: Baroness Delia Flammen