



The Nottingham Quill

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COVER PHOTO BY
LADY VIRGINIA OF WOLFHOLT



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A Note from Their Excellencies...

Greetings to the populace from Elphin and Delia, Baron and Baroness of Nottingham Coill. Baronial Birthday and Investiture was a wonderful event. Despite the chill in the air, We were never cold, for the warmth of the sun was only outshone by that of the populace!

We arrived at site Friday to discover that the autocrat Lady Altani was in intensive care in the hospital, which wasn't the most auspicious of beginnings, but Our beloved barony is strong in the face of adversity! Thank you very much to the newly minted Pelican Mistress Catriona, Dame Morwenna and Master Draco for stepping in and making her vision a reality. Lady Altani was sorely missed, as is evidenced by the fact that it took three Pelicans to replace her! She was released briefly, but was then in Aiken Regional. We are thankful that Lady Altani was released again on Monday and We hope she continues to improve.

We would like to extend a very warm welcome to Our new champions! We were very impressed with the strength of all the challengers and the skills displayed. Nottingham Coill's new champions are:

***Armored:** HRM Ragnar Blackhammer until both Our current Champion Lord Alwin (or his representative) and the challenger Lord Jon fitz John are both well enough to conduct a Champion's Challenge at an upcoming event.*

***Archery:** James Cooper*

***A&S:** Lady Rinn*

Bardic: Lady Machteld Cleine

Brewing: Lord Eoghan O Suileabhain

Rapier: Mistress Etain of Sutherland

Thrown Weapons: Lord Jon Bjarnarson

Youth Combat: Jaro Von Basel

Youth A&S: Lilly Rose

The barony is very well defended and very well represented!

The chill of winter is still upon us, but there are many exciting events this month to tempt Us all away from Our warm and cozy abodes. In only a few days We will journey to visit Our cousins in Hidden Mountain at the Tourney of Manannan mac Lir. Please feel free to join Us under the Baronial Day Shade. The following weekend, Baron Elphin is traveling to the far-off lands of Ponte Alto to celebrate their Baronial Birthday and Investiture. Finally, We shall round out the month by attending Ymir in the hopes that We appease the Frost Giant. Once again, We invite the populace to join Us. There is also going to be a Fiber Solar and Textile Tea at Ymir run by Our own Maitre Dreux d'Anjou and Lady Ellisif Gydasdottir, hosted by House Greykeep on the list field.

With respect and gratitude,

*Elphin & Delia
Baron and Baroness of Nottingham Coill*

Baronial Progress:

Feb

- 8-10 *Tourney of Manannan mc Lir XXXVIII (H)*
16 *Ponte Alto Baronial Birthday & Investiture (Elphin)*
22-24 *Ymir 44 (R,H)*

Mar

- 22-24 *Hidden Mountain Baronial Birthday*
30 *A String Thing (Delia)*

Apr

- 5-7 *Coronation of Christoph II and Adelhait II (R)*
19-21 *Feast of the Dragon*
26-28 *Mists of Atlantia: Gawain and the Green Knight*

May

- 17-19 *Gathering of the Clans - Hawkwood Baronial Birthday XIV*

June

- 7-9 *Journey Through the Nine Realms (R)*

July

- 26-11 *Pennsic War*

Oct

- 5 *Fall Coronation*
16-20 *WoW*

From the Seneschal's Pen...



Photo credit: Lady Virginia of Wolfholt

I had my column nearly finished (even ahead of schedule!), then Baronial Birthday occurred so I scrapped what had been written and started over.

As most of you know, mere days before the Gate opened for Nottingham Coill's Baronial Birthday and Investiture, the Autocrat (Lady Altani Bayar Vachir) had to step aside for reasons of health . . . not by her choice or preference. There was a brief scramble to find a fill-in Autocrat. (I wouldn't even think of calling it a replacement, as few if any people would be able to replace Altani.) To quote something I read recently, from Fred Rogers (known to so many as "Mister Rogers"), when he was anxious about a disaster he saw on the news as a child, his mother gave him some advice. "My mother would say to me, 'look for the helpers. You will always find people who are helping'", especially in

times of disaster. While the last-minute changes were very far from being a disaster, thanks to the efforts and dedication of quite a few people, the show went on in fine style.

So, instead of my typical commentary I'm going to use this column to say *Thanks to the helpers.*

-- *Thank you, Thank You, THANK YOU to Lady Altani for volunteering to be the Autocrat for this special event. Because of all her vision, planning, and groundwork, I was able to step up and keep the show running.*

Thank you:

-- *to Lord Arailt of Dinsmore for coming back to the site and providing us with crucial supplies and information, even while he would rather have been staying with Altani.*

-- *to now-Mistress Caitriona inghean Ghiolla Phadraig for offering to step in as Autocrat. When she did so, however, I knew something that she didn't: that she was going to be put on vigil two days later for induction into the Order of the Pelican. So, I had to find a plausible way to keep her out of the loop. Whatever I told her, apparently, she believed it. LOL Thanks, though, for your expertise as Autocrat-in-dire-situations and your willingness to work with me to make everything happen properly, both before and after the event.*

-- *to Master Draco of Brockore who, when told that neither I nor Caitriona was staying on site, agreed to serve as the Night Autocrat to ensure that we had the necessary legal presence at all times.*

-- *to Lady Milicent Shiveley, Lady Rose Uí Mhaille, and their staff for the as-always-superlative feast, and for continuing to uphold the reputation of Nottingham Coill's motto: "We will feed you into submission!" PS: in case you didn't hear what I said at the beginning of evening Court: from the Camp Manager 'the Kitchen looks the best it's ever been!' Results such as this will enable us to keep being allowed to use the site.*

- to Lady Rinn, Lady Albree de Greene , Lord Malcolme Mac Enri, and Lady Bella Rose (and anyone else I might not have known about) for taking care of the Gate, and getting everyone checked in and settled with a minimum of problem.
- to Lord Morcant le Du and Maistre Lucien de la Rochelle for serving as Field Steward and Hall Steward, respectively. It often turns into a wild form of Tetris, but you made it look easy.
- to all the Marshals (Master Draco, Lord Dyggvi Hrolfsson, Lord Robert the Banished, Baron Olaf Starkadsson, Baroness Aldis Svansdottir, and Lord Patris della Terra Lepori), and to the MOLs (Lady Azzah al-Nadira and Lady Brynna of Aelfstanbury), without all of whom we could not have fought, fenced, shot, thrown, or let our youth do so.
- to Lady Marie-Helene of the New Forest for her always-excellent hospitality table.
- to Lady Sofia Eleonora de la Mar for ensuring that everyone stayed hydrated and in one piece.
- to Lady Cyneswith the Quiet for the variety and extent of youth activities she put together.
- to Mistress Deirdre Morgan for the exceptional Arts & Sciences activities and displays she brought about.
- to the several people (and apologies for not having all the names) who helped as golf-cart drivers, getting people and their possessions from one end of the site to the other.
- to all the folks who helped get the list field taken down and packed away, helped get the hall set for Court, then undid all that effort in record time to prepare the hall for feast, and the dozens of folks who wasted no time at the end of the feast - folding and stacking chairs and tables, sweeping the floor, scraping

and washing dishes, etc. I can't recall an event where so many folks pitched in so quickly and got things done so fast. It was a joy to see!

-- to Their Ex-cellencies Lucien and Brig, and Their Excellencies Elphin and Delia for going with the flow and riding with the tide even as decisions had to be made on the spot.

-- finally, to Their Royal Majesties Ragnarr and Lynette, for being so understanding and cooperative. I know that They didn't have much choice about being here, considering that They're investing the ceremonial custodians of a portion of Their lands. But They were so understanding and gracious, even going so far as to wear our baronial colors of green and gold, while conducting the Investiture.

I'm sure there is someone or some group that I've overlooked, due to after-action fatigue, and for that oversight I am truly sorry. Please know that without everyone's efforts we would not have had as superb a weekend as we did. Even the weather was great (if a bit chilly.)

However, now that this event is behind us, we must continue to look forward . . . to next year's Baronial Birthday celebration AND to the one after that (in 2021) when our beloved barony will turn 40 years old. Each of these events will need an Autocrat with a vision and a staff. If you think you'd like to do this, start putting together your bid, and submit it to myself (Baronial Seneschal) and to Their Excellencies Elphin and Delia.

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. Regrettably, there are no names to be celebrated this month. (We've been so busy in the past few months that possibly we were all taking a breather . . . maybe.) I know, though, that there are going to be quite a few names in the next issue, resulting from the Courts at Nottingham Coill Baronial Birthday and Investiture. So, stay tuned. There will be much reason to celebrate (again) when next month's list comes out.

In the meantime, 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 Seneschal: Request for Letters of Intent

For the past 3-1/2 years it has been my privilege to serve Nottingham Coill as Baronial Seneschal. My term ends in June of this year. Now that we have a new Baron and Baroness in place, it's time to start looking for my successor.

This is one of the two mandatory positions within a chapter, the Exchequer being the other one. The Seneschal (at any level) serves as the chief legal representative / administrative officer; as such there are (or can be) real-world implications for your actions and the decisions you make.

There are few true requirements for becoming Baronial Seneschal:

- You must be of legal age, in order to sign checks and contracts, serve on the Financial Committee, and make decisions legally.*
- You must be acceptable to Their Excellencies and to the Kingdom Seneschal.*
- You must complete the Seneschal 101 and 201 classes within the first 2-3 months after appointment.*

Beyond these requirements, there are other considerations and traits which are beneficial, but not mandatory:

- Organized, and have room (electronic or hard-copy-file space) for a variety of documents, both current and historical.*
- Discreet, and able to keep confidences.*
- Diplomatic / tactful.*
- Able to make decisions, consulting other appropriate individuals as needed, and knowing when to pass things up the line, e.g. to the Kingdom Seneschal.*
- A decent communicator, who keeps the barony appropriately informed, including via 'The Quill'.*
- Able to meet deadlines and due dates for reports, and other situations.*

- *Accessible by phone, mail, and electronically (email).*
- *Responsive to others' needs and questions, even if you don't personally agree with the person or the issue.*
- *Able to manage, but not micro-manage.*
- *Aware of rules and regulations: SCA, Atlantia, Nottingham Coill.*
- *Flexible / adaptable: situations change, often abruptly, and you need to deal with them in a timely and appropriate fashion.*

The position can, at times, be a challenge, but it also can be the most satisfying and gratifying one you'll ever hold.

If you wish to be considered for the position, please send a Letter of Intent via email to me (seneschal@nottinghamcoill.atlantia.sca.org) with copies to Their Excellencies Elphin ap Dafyd and Delia Flammen (baronage@nottinghamcoill.atlantia.sca.org), no later than Sunday 31 March 2019.

Yours in service to The Dream and the Barony,

*Dame Morwenna Trevethan
Baronial Seneschal - Nottingham Coill*

Nottingham Coill Baronial Birthday & Investiture Feast

By: Lady Milicent Shiveley and Lady Rose ui Mhaille

The idea for this feast was to bring foods from several different cultures to the table to compliment the crossroads theme of the event. Below you will find the recipes and areas they are from. We have attempted to downsize the recipes so they are more usable at home. But we hope you enjoyed it all enough to make some of them at home and as always, we attempted to “Feed you into submission”.

Opening Course

Honeyed Croissants (modern)

Commercial baked croissants drizzled with a honey, vanilla extract and sugar mixture. There was no real recipe, we truly winged this one based on taste alone.

Second Course

Wastels Yfarced (England, 14th Century)

- *6 dinner rolls*
- *spinach, thawed*
- *¼ cup chopped onions*
- *1 T. minced garlic*
- *salt and pepper*
- *2 T. olive oil*
- *2 cups cheese, divided*

Sauté spinach and onion in a pan with olive oil, garlic, salt and pepper. Add 1 cup of the cheese and set aside. Tear out a well in the rolls and set centers aside. Take the centers of the bread and chop finely; then add to the spinach

mixture along with the eggs, mix well. Place the rolls on a baking sheet and fill them with the spinach mixture. Bake at 350 for about 15 minutes. Remove from oven, top with remaining cheese and put back in the oven until cheese is melted. Serve forth.

Harte Eyer (Boiled Eggs) (German, 16th Century) And Condimente (Honey Mustard Sauce) (German, 16th Century)

- 6 boiled eggs, peeled and cut in half
- Sauce
- 1 cup yellow mustard
- 1 cup Dijon mustard
- ¼ cup apple cider vinegar
- ¼ cup balsamic vinegar
- ½ cup honey
- 2 T. Sugar

Put all ingredients into a bowl and mix well. Place cut eggs into a serving dish and pour sauce over them. Serve forth.

Cucummern (Cucumber Salad) (German, 16th Century)

- Peel and slice cucumbers. Toss with remaining ingredients.
- 2 cucumbers, cut into half-moon slices
- ½ yellow onions, cut into half-moon slices
- salt and pepper
- 6 T. olive oil
- ¼ cup apple cider vinegar

Mix all ingredients well and serve forth.

Third Course

- Bread with butters

Bread was a commercial frozen loaf that was proofed and baked fresh onsite. Butters were an herbed butter and boursin cheese.

Mawmeny (Chicken Stew) (English, 15th Century)

- 1-pound chicken, baked and deboned
- 1 carton chicken stock
- ½ gallon whole milk
- salt and pepper
- 1/8 t. cinnamon
- 1/8 t. mace
- pinch saffron
- corn starch to thicken

Roast and shred the chicken and place into a large pot. Whisk together milk, chicken stock and corn starch. Add to the chicken. Add spices and bring to a boil. Simmer until thick and serve.

Roman Lentil Soup (Roman, roughly 13th Century)

- 3 cups vegetable broth 1 bag fresh baby spinach
- 1 small bag broccoli/cauliflower mix
- 1 bag brown lentils
- ½ pound carrots, chunked 1 lg red onion
- salt pepper garlic powder
- pinch of saffron cumin

Cook carrots in vegetable broth along with lentils, onions and seasoning until tender. Add broccoli, cauliflower, and baby spinach and cook about 20 more minutes. Check seasoning and adjust as needed.

Fourth Course

Saged Chicken with Sauce (England, 15th Century)

- 2 chicken breasts, cut in half if desired
- salt and pepper
- ground sage

Place chicken on a baking pan and sprinkle with salt, pepper and sage. Bake at 350 degrees until done.

Sauce

- 2 T. ground sage
- ½ cup balsamic vinegar
- 1 T. chives
- ½ cup chicken stock

Mix well and pour over hot baked chicken and serve forth.

Savory Bread Pudding

- 16 ounces day old bread, lightly toasted
- 2 large eggs
- pinch saffron
- 1 T. sage
- salt to taste
- 1-quart chicken broth, hot

Crack eggs in a mixing bowl and whisk together. Fold in toasted bread until well coated. Add salt, saffron, and sage, stir. Slowly add hot broth and stir just until liquid is distributed well. Turn into a lightly greased pan and bake covered at 350 degrees for 15 to 20 minutes. Remove foil and let brown lightly. Serve hot with a gravy on the side. Note: the gravy was standard chicken stock thickened with corn starch.

Honeyed Carrots (Roman - Apicius, 13th Century)

- 2 pounds of rainbow carrots, peeled and diced into chunks
- 2 sticks butter
- salt and pepper to taste
- 2 T. cumin
- Honey

Peel and dice carrots into chunks. Place in roasting pan and season with cumin, salt and pepper. Add butter and honey, cover. Roast at 350 degrees until tender. Just before serving stir well and glaze with a little more honey.

Fifth Course

Citrus Pork Roast (French, date unsure)

- *pork roast*
- *orange juice*
- *sliced onions*
- *oranges*
- *salt and pepper*
- *corn starch*

Season pork roast with salt and pepper and sear in a skillet. The place roast in baking dish and cover with onions and orange juice. Bake covered at 350 degrees for about an hour. Let rest and cool, reserving onions and juice. While roast is cooling place reserved onions and juice into a stock pot and bring to a boil. Boil on medium until sauce is reduced by half. Add corn starch to thicken. Slice roast and serve hot with thickened sauce over the slices.

Tart in Ymber Day (mushroom, onion and egg pie)

- *½ cup onions, half-moon slices*
- *1 cup mushrooms, finely chopped*
- *½ t. salt*
- *4 large eggs*
- *2 T. butter*
- *dash ginger*
- *dash mustard powder*
- *1 pie crust*

Cook onions in a pan with butter just until clear, set aside to cool. Mix eggs well and then add all other ingredients including the cooled onions. Mix well, making sure all ingredients are well coated and distributed. Pour into pie shell and bake at 350 degrees for 30 to 40 minutes or until center is set. Let stand for about 15 minutes then cut into serving sizes. Each pie will have 8 servings. Notes on test cooking: after several test cooks, we choose to leave out the raisins

and currants from the original recipe and replace it with mushrooms both for better texture and taste.

Minces (Brussel Sprouts) (French, 14th Century)

- *1-pound Brussel sprouts, thawed*
- *½ t. salt*
- *3 - 4 T. bacon grease*
- *1 T. Italian herb blend*
- *1 t. garlic powder*
- *½ pound bacon for the grease*

Thaw Brussel sprouts. Fry bacon until crispy and reserve the fat. Put bacon aside to sprinkle over top when dish is served. Place Brussel sprouts, herbs and spices into a pan with the bacon grease. Sauté until tender. You can also roast (preferred method) in a 375-degree oven until tender, about an hour to hour and half.

Dessert

Apple Roses (modern, but so pretty and yummy)

The site we used for this recipe is: <https://www.puffpastry.com/recipe/apple-roses/>

Fresh Fruit Mix for GF guests

Dutch Oven Cooking Tips

... by Lord Jon Bjarnarson

- ☞ *Keep an eye on your ovens. There should always be someone monitoring any fire.*
- ☞ *If steam is forcing its way out around the lid, the oven is too hot or you have a poorly-seated lid. Reseat the lid and remove some coals if that doesn't fix it. If the lid is a problem, you'll probably have burned or dried out food.*
- ☞ *You might line the Dutch oven with aluminum foil to help with clean-up of sugary desserts.*
- ☞ *Use an aluminum pie tin set on 4 pebbles in the Dutch oven for rolls or biscuits.*
- ☞ *Prepare as much of your food as possible at home. Cut your vegetables and such in your clean kitchen and then bring along in zip-lock bags.*
- ☞ *Wait for your fire to have hot coals rather than yellow flames. Cooking over flame is less efficient and gets soot all over your cookware.*
- ☞ *Use hardwoods in your fire for hotter, longer lasting coals.*
- ☞ *Keep a notebook of the meals you cook and the results. Notice if the food is cooked thoroughly along with the temperature and cooking time for each attempt. Over time, you'll get a better feel for 'just knowing' the right temperature and time.*
- ☞ *A bit of oil or grease rubbed in the oven will really help minimize food sticking.*
- ☞ *Pancake mix can be made in a gallon zip-lock bag and then easily poured out as needed. Saves clean up too.*

- ☯ *Cut bacon strips in half. The shorter pieces can more easily be moved around for even frying.*
- ☯ *A natural fiber (not plastic) whiskbroom is great for brushing ash off the lid before opening your Dutch oven.*
- ☯ *Always clean and dry your Dutch oven after use. Letting it sit wet or in water or rain will rust it.*
- ☯ *Make sure you have food or water in your Dutch oven before placing it on coals, unless you are monitoring the preheating. An empty Dutch oven can burn off the seasoning easily.*
- ☯ *Dropping a hot Dutch oven will break or crack it. It's easier than you think!*
- ☯ *Dropping a hot Dutch oven in the creek or pouring water into it or putting cold food in it will destroy it.*
- ☯ *Use wooden or metal utensils to scoop out food. Plastic spatulas touching the Dutch oven sides can melt. I prefer wooden spoons for the most part, since metal can ding the seasoning layer.*
- ☯ *A common mistake is to set the lid on the ground. Make sure you have a clean, sturdy place to set the lid.*
- ☯ *Your Dutch oven will attract lots of curiosity. Be sure you are in control of your kitchen and keep everyone safely away from the fire and oven to prevent accidents.*

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

February 2019

8-10	Tourney of Manannan mc Lir XXXVIII (H)	Tear-Seas Shore	Ridgeville, SC (Map)
9	Bright Hills 25th Baronial Anniversary (R)	Bright Hills	Manchester, MD (Map)
16	Ponte Alto Investiture and Baronial Birthday: Adventures along the Silk Road (R)	Ponte Alto	Fairfax, VA (Map)
16-17	AEdulf Swim IV	Aethelmearc	
22-24	Ymir 44 (R,H)	Windmasters' Hill	Ellerbe, NC (Map)

March 2019

2	Kingdom Arts & Science Festival (R,H)	Atlantia	Mebane, NC (Map)
9-17	Gulf Wars (R,H)	Gleann Abhann	
9	St. Paddy's Day Bloodbath	Ponte Alto	Vienna, VA (Map)
22-24	Hidden Mountain Baronial Birthday	Hidden Mountain	Bennettsville, SC (Map)
23	Defending the Gate XVIII (R)	Sudentorre	Spotsylvania, VA (Map)
29-31	Academy of St. Clare of Assisi: Keeping You in Stitches!	Abhainn Ciach Ghlais	Millmont, PA (Map)
29-31	The Barony of Raven's Cove Unbirthday	Raven's Cove	Richlands, NC (Map)
30	A String Thing	Falconcree	Spartanburg, SC (Map)
30	Tir-y-Don Baronial Birthday and Investiture: Labors of Finn (R)	Tir-y-Don	Newport News, VA (Map)

April 2019

5-7	<u>Coronation of Christoph II and Adelhait II</u> (R)	Atlantia	Ellerbe, NC (<u>Map</u>)
13	<u>Market Day: Spring Cleaning</u>	Charlesbury Crossing	Pineville, NC (<u>Map</u>)
13	<u>Night in Navarre</u>	Lochmere	Severna Park, MD (<u>Map</u>)
19-21	<u>Day of Challenge</u>	Marinus	Clarkesville, VA (<u>Map</u>)
19-21	<u>Feast of the Dragon</u>	Saint Georges Spiaggia	Easley, SC (<u>Map</u>)
26-30	<u>Revenge of the Stitch VI</u>	Levantina	Denton, MD (<u>Map</u>)

May 2019

3-5	<u>Spring Crown Tournament</u> (R)	Lochmere	Denton, MD (<u>Map</u>)
11	<u>On Target</u>	Lochmere	Annapolis, MD (<u>Map</u>)
17-19	<u>Gathering of the Clans - Hawkwood Baronial Birthday XIV</u>	Hawkwood	Waynesville, NC (<u>Map</u>)
24-27	<u>Ruby Joust VIII</u>	Caer Mear	Courtland, VA (<u>Map</u>)
31-2	<u>Highland River Melees</u>	Highland Foarde	Hagerstown, MD (<u>Map</u>)

June 2019

1	<u>Scribal Workshop</u>	Falconcree	Spartanburg,, SC (<u>Map</u>)
7-9	<u>Journey Through the Nine Realms</u> (R)	Raven's Cove	Apex, NC (<u>Map</u>)
8	<u>Skewered!</u>	Roxbury Mill	Gaithersburg, MD (<u>Map</u>)
13-16	<u>Known World Dance and Music Symposium</u>	Ansteorra	
14-16	<u>Trial by Fire</u>	Bright Hills	Glem Arm, MD (<u>Map</u>)
15-16	<u>Summer University</u>	Black Diamond	Lynchburg, VA (<u>Map</u>)
21-23	<u>Old School War Practice</u>	Marinus	Clarkesville, VA (<u>Map</u>)
29	<u>Storvik Novice and Unbelt Tournament</u>	Storvik	College Park, MD (<u>Map</u>)

July 2019

- 12-14 [King's Assessment](#) Black Diamond ^{Big Island, VA}
([Map](#))
- 26-11 [Pennsic War](#) Aethelmearc

August 2019

- 30-2 [Known World Land Use and Livestock Symposium](#) Sacred Stone Boonville, NC ([Map](#))

September 2019

- 6-8 [Battle on the Bay in the Tyrrhenian Sea](#) Lochmere Upper Marlboro, MD
([Map](#))
- 13-15 [Rip Rap War III: Guts, Gold, Glory](#) Marinus Courtland, VA ([Map](#))
- 14 [Royal Archery Tournament](#) Bright Hills Glen Arm, MD ([Map](#))
- 21 [Fall University](#) Atlantia
- 27-29 [Harvest Wars](#) Bright Hills

October 2019

- 5 [Fall Coronation](#) Atlantia
- 12 [The Wild Hunt](#) Ponte Alto Annandale, VA
([Map](#))
- 16-20 [War of the Wings XV](#) Atlantia

November 2019

- 1-3 [Fall Crown Tourney \(R\)](#) Hidden Mountain Bennettsville, SC
([Map](#))
- 8-10 [Red Mountain Mead Hall](#) Isenfir Charlottesville, VA
([Map](#))
- 8-10 [Highland Havoc](#) Highland Foorde Ijamsville, MD
([Map](#))

December 2019

- 7 [Unevent](#) Atlantia

The Back Page...

Good evening and well met, friends and neighbors! What a splendid event we had in our Baronial Birthday and Investiture! It was such a wonderful, full day that I'm SURE many of you have stories to tell! Many were the acts of chivalry, courtesy and glory! Please consider submitting any of these and more to be published in the March 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: Lady Merewyn Scharp