



Barony of Nottingham Coill

The Nottingham Quill

VOLUME 45 - ISSUE 12 - - - DECEMBER, A.S. LIX

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COVER PHOTO BY
MACHTELD CLEINE

MASTER GELDEMAR LE FACEUR
YUL TOY TOURNEY 2022.

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Armored Combat	Jack of St. Georges
Arts & Sciences	Lord Fergus Uilleam Kinloch
Bardic	Lord Snorri “Big Crunch” Halfdan
Rapier	Lord Lucio Malatesta

Cut & Thrust

Lady MeiLan Hua

Brewing

Lady Mór Gwyn

Brewing (youth)

Valentine of Windmaster's Hill

Nottingham Coill Emergency Financial Committee

Seneschal: Lord Roderick Mund

Exchequer: Duchess Marie-Simone de Barjavel 'la Fildena

Member-at-large: Lady Giulia Stanizi

A Note from Their Excellencies...



Photo credit: Magestra Machteld Cleine

Greetings to Our Beautiful Barony.

Hopefully this missive finds everyone well and looking forward to the holiday season. We know it's a busy time of year for many folks but also can be a difficult time. Please take the time to look in on each other during this busy season.

We want to extend a huge thank you to Mistress Etain and her staff for Feast of the Narwhal. It was a wonderfully fun and relaxing event. The weather was lovely, the site was beautiful, and feast was amazing! Lord Morcant, Lady Lilith, and crew did an exceptional job creating a delicious meal for us all.

For everyone who was unable to attend, you truly missed out.

We Hope to see you all at Yule Toy Tourney coming up in a couple of weeks. It looks to be a lot of fun and the feast sounds tasty. Also don't forget that we will be choosing our A&S, Bardic, and Archery Champions there. If you've never given a letter of intent before it can be as simple as "I, NAME, would like the honor of competing for the position of *Specific Champion*." Of course, if you want to be fancier or more specific about your intent that is welcome as well. We accept email, messenger, letter via mail, crayon scrawl on a napkin, runes on a small rock, note attached to carrier pigeon, etc

Lastly as you're planning out your 2025 event schedule, we wanted to point out that the Barony of Bryn Maddoc in Meridies has an excellent and fun Twelfth Night on January 4 th . "We'll be out of the Kingdom, but as it's an easy day trip from several of our cantons; we hope many of you will be able to attend and celebrate with our closest out of Kingdom neighbors. As always: have fun, make stuff, do stuff, and we look forward to seeing you at a future event.

We remain In Service,
Likerion & Ceara
Posadnik & Posadnitsa Nottingham Coill

Baronial Progress:

December 07: Unevent (Virtual)

December 13-15: Yule Toy tourney

January 4: Tir Ysgither Twelfth Night (Kingdom of Atenveldt)

January 17-19: Nottingham Coill Baronial Birthday

January 25: Tourney of Mananna MacLir

Sols sui qui sai lo sobrafan que-m sortz

by Arnaut Daniel

I am the one that knows the pain that flows
Through loving hearts that suffer love's excess,
For my desire is ever so firm and whole
I have never denied her, never wandered
From one I so desired at once and ever:
Far from her, now, I call to her urgently,
Though when she's here I know not what to say.
My blindness, my deafness to others shows
That only her I see, and hear, and bless,
And I offer her no false flatteries so,
For the heart more than the mouth gives word;
That in field, plain, hill, vale, though I go everywhere
I'd not discern all qualities in one sole body,
Only hers, where God sets them all today.
Many a goodly court my presence knows,
Yet in her there's more that does impress,
Measure and wit and other virtue glows
Beauty, youth, good manners, actions stir,
Of courtesy she has well-learnt her share
Of all displeasing things I find her free
I think no good thing lacking anyway.
No joy for me were too brief that arose
From her: I hope that she might guess,
For of me she'll otherwise not know,
Since the heart such words can scarce utter,
That the Rhone, its swollen waters there,
No fiercer than my heart flows inwardly,
Nor floods more with love, when on her I gaze.
Solace and joy seem false from those
Other girls, none share her worthiness,
Her solace exceeds all others though,
Ay, alas, ill times if I do not have her,
Yet the anguish brings me joy so fair,
For thinking brings desire of her lustily:

God, if I might have her some other way!
No play ever pleased more, you may suppose,
Nothing could bring the heart more happiness,
Than this, of which no evil rumours grow
All publicly, to me alone its treasure;
I speak too openly? Not if it brings no care:
My beauty, by God, I'd lose my tongue and speech,
Rather than trouble you by what I say.

And I pray my song indeed brings you no care,
For if you like both words and melody
What cares Arnaut whom it pleases or shall dismay.

Arnaut Daniel (1180–1200) [1] was an Occitan troubadour of the 12th century, praised by Dante as “the best smith”; and called a “grand master of love” by Petrarch. Daniel liked to make his poetry obscure and is considered the creator of the sestina. Dante uses Daniel in *The Divine Comedy* as a character in Purgatory.

For more information:

https://www.poetryintranslation.com/PITBR/French/Frenchpoetry.php#anchor_Toc246332535

https://en.wikipedia.org/wiki/Arnaut_Daniel

<https://www.britannica.com/biography/Arnaut-Daniel>

Licking the Spoon

By Lilith of the Glass Isle

Greetings to the Posodnik and Posodnitsa of Nottingham Coill and to the populace of the Barony.

My name is Lilith of the Glass Isle. On Saturday, November 17, 2024 my spouse, Morcant le Du, prepared dinner at Feast of the Narwhal. With his permission I am sharing some of the recipes he used but in smaller measurements because it is not often one prepares dinner for fifty people. I have noted changes or modifications he made. The feast was based on Norse cooking and emphasized what would have been available both on farms and towns.

Scottish Oatcakes

Traditional savoury biscuits or crackers: perfect with cheese or to eat alongside soup.

Prep Time 25 minutes

Cook Time 30 minutes

Total Time 55 minutes

Servings 24 oatcakes (approx)

Author Moorlands Eater - <https://moorlandseater.com/>

Ingredients

- 140 g rolled oats or porridge oats*
- 140 g oatmeal (fine, medium or coarse)*
- ¾ tsp salt
- 75 ml olive oil OR 75g butter, melted see Recipe Notes
- 100-150 ml boiling water
- more oatmeal or some wholemeal flour for rolling out (wholemeal flour is less sticky)

Instructions

Preheat the oven to 180C/160C Fan/Gas 4. – 320 fahrenheit

Line 2 baking trays with baking parchment or greaseproof paper.

Mix together the oats, oatmeal and salt in a bowl, then make a well in the centre. Pour the olive oil or melted butter into the well, along with 100ml of the boiling water.

Stir quickly to bring the mixture together into a firm dough. Add more boiling water if necessary.

Sprinkle a little oatmeal or wholemeal flour on your work surface and transfer the dough onto it.

Sprinkle the dough and a rolling pin with oatmeal and roll out to 3-5 mm thick, depending on how thick you'd like the oatcakes. If the dough starts to come apart at the edges, just push it back together

with your hands. If the dough seems to dry, sprinkle with extra water. Cut out oatcakes using a 6-7 cm cutter then transfer to the baking trays.

Bring together the scraps and re-roll to make more oatcakes until all the dough is used up. The oat dough can be very 'thirsty': you will most likely need to add a little more water when bringing together the scraps.

Put the trays in the preheated oven and bake the oatcakes until lightly brown and cooked all the way through.

Unless you've rolled the dough very thick or very thin, this should take around 30 minutes. Turn over after the first 20 minutes for even browning. Transfer the oatcakes to a wire rack to cool. Store in an airtight container once completely cold.

Should keep for a least a month.

Recipe Notes

Note 1 You can make your own oatmeal using rolled oats or porridge oats: whizz in a food processor or blender until they're as fine or as coarse as you like.

Note 2 I've found little difference between oatcakes made with olive oil and those made with butter, so use whichever you prefer. 75g of butter melted isn't the exact equivalent of 75 ml of olive oil but it makes little difference to the result.

NOTES FROM MORCANT - I used steel cut oats and rolled oats both put through the food processor until it was a coarse flour and I used butter instead of olive oil. The link to the website has pictures to illustrate what is happening and serving suggestions.

<https://moorlandseater.com/scottish-oatcakes/>

Goat Cheese and Roasted Garlic Beehive

Recipe courtesy of The Cheesemonger's Kitchen

Serves 15-20 people

Ingredients

5 pounds whole garlic heads, unpeeled (that's not a mistake: you need a lot of garlic)

1/4 cup extra-virgin olive oil

2.2 pounds fresh goat cheese

Honey, warmed, for drizzling

Crostini, crackers or crusty bread, for serving

Instructions

Preheat the oven to 400 degrees Fahrenheit. Spread out the garlic on a baking sheet/tray and drizzle with the olive oil. Bake on the middle rack for 35-40 minutes, or until deep, golden brown with burn

spots here and there. Being careful not to burn your fingers, give the garlic heads a pinch. They should be very soft.

Let cool to room temperature and then cut each head in half horizontally with a serrated bread knife. Squeeze the roasted garlic pulp into a bowl, removing any garlic peels that may fall into the bowl. Mix the garlic pulp with a whisk until smooth.

Line a 1-quart bowl with cheesecloth/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 puree to make a layer about 1 inch thick; repeat with the goat cheese, forming it into a disc 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/muslin and refrigerate overnight. An hour or so before serving, peel back the cheesecloth/muslin. Place a cake stand upside down on the bowl and then invert the two together. Remove the bowl and peel off the cheesecloth/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 theme and balance the aromatic garlic. Serve with crostini, crackers or plenty of crusty bread.

This recipe is for one beehive to feed 15-20 people.

NOTES FROM MORCANT: We used four pounds of goat cheese and four pounds of roasted garlic using the recipe below. This made 12 individual beehives which were shaped in bell shaped plastic cups lined with plastic wrap. I found this recipe here:

https://www.huffpost.com/entry/goat-cheese-roasted-garlic-beehive_n_5a317fdbe4b091ca2684f4d7

Roasted Garlic Recipe

Author: Alice Currah of Savory Sweet Life

Servings: 1 cup

Roasted garlic is rich in flavor and used in cooking as a sweeter, less pungent, version of its raw garlic form.

Ingredients

1 cup unpeeled garlic cloves

2 Tbl plus more olive oil

kosher salt and pepper

Instructions

1. Preheat the oven to 375 degrees F.
2. Line a rimmed baking sheet with parchment paper, silicon mat, or foil.

3. Spread the unpeeled garlic cloves in a single layer on top of the baking sheet and drizzle with just enough olive oil (approximately 2 tablespoons) so all the garlic cloves are coated.
4. Lightly season the garlic cloves with kosher salt pepper.
5. Roast garlic for 45-60 minutes, gently shaking the pan half way through.
6. The roasted garlic cloves are finished roasting when they are fork tender and golden brown.
7. Add the roasted garlic to an airtight container or jar. Fill the container with olive oil and store in the refrigerator. Roasted garlic will last up to 2 weeks in the refrigerator.

Recipe Notes

To freeze the roasted garlic, place individual roasted garlic cloves in a single layer.

Freeze the garlic for 1 hour and transfer to a sealed bag or container. Frozen roasted garlic cloves will keep for up to a month.

You can also mash or puree the roasted garlic and store them in ice cube trays to add to sauces or to make dishes such as roasted garlic mashed potatoes.

NOTES FROM MORCANT – we did not measure the garlic, just poured it on the foil lined baking sheet and lightly coated with olive oil but no salt or pepper. We lowered the temperature to 350 degrees and checked it every 7 to 10 minutes. That's when we moved it around to keep it from sticking. The first pan was ruined because the heat was too high and it wasn't checked often enough. Garlic burns very quickly so keep a close watch on it.



Greetings unto Nottingham Coill,

We have reached the end of a very fast year! As you all know we have Yule Toy Tourney soon and in no time, starting a new year with our Baronial Birthday.

Would you please consider helping out with our next two events, the two largest that we as a barony have?

There are so many tasks to be done, I am thinking of our event stewards, the kitchen work, setting up, cleaning up, taking down... We all enjoy the events but it takes many hands to make it successful.

Now is a great time to make that New Year's Resolution and learn more about your favorite hobby.

- Our Baronial Chronicler, Magestra Machteld Cleine, is also looking for a Deputy that could assist with organizing and preparing this very newsletter that you enjoy so much. You could help write articles about interesting people, take photos, develop a column, lots of possibilities.
- Our Baronial Chatelaine is looking for a deputy, please reach out to Arglwydd Macsen ap Rhys of Wyvern Hall.
- We are looking for a Minister of the Lists, this requires some training at University of Atlantia and sitting in for some on-the-job training but you learn so much about the combat arts and it is a great way to understand the training and requirements to be a fighter.
- We could also use a Deputy for Minister of Arts & Sciences, you can contact Dominus Marius Agorius Donatus Minius Germanicus to see how you can help him and to learn more by even assisting with A&S at events.

For all these positions contact directly at:

Chatelaine@notthinghillcoill.atlantia.sca.org

Chronicler@notthinghillcoill.atlantia.sca.org

Moas@notthinghillcoill.atlantia.sca.org

for MoL interest, contact me directly at

Seneschal@notthinghillcoill.atlantia.sca.org

Our event steward for Notthinghill Coill Baronial Birthday is our Chatelaine, Lord Macsen. He will be looking for help and again use the email above to contact him directly.

If you invite someone to join our Facebook groups, baronial or canton, please remember they must answer the questions and agree to our rules. This is how we protect our groups' privacy and screen for spam issues.

Thank you to all who volunteer, who fill our officers positions, who feed us, entertain us, and keep us all safe.

I remain, yours in service,
Lord Roderick Mund

Vivant, Hooray, and Congratulations!

...by Lord Roderick Mund

- Lord Snorri Big-Crunch Halfdan received the Award of the Fountain and also Companion of the Coral Branch at War of the Wings.
- Mistress Alesia Gillefalyr received Award of the Fountain at War of the Wings.
- Mistress Etain of Sutherland received the Courtesy of Nottinghill Coill at Feast of the Narwhal.
- Baroness Tyra Jonnsdatter received Award of the Fountain at War of the Wings

Kingdom Events...

Complete Atlantian calendar can be found at
<https://atlantia.sca.org/calendar/>

Local Activities

Contact local seneschals for details

Cyddlan Downs has fighter practices/A&S gatherings most Tuesdays.

Falcon Cree has various activities most Tuesdays, and fighter practices many Saturdays.

Ritterwald has fighter practices/A&S gatherings most Tuesdays.

Saint Georges has A&S gatherings on the first Thursday of each month.

December - 2024

- 12-07 - 12-07 : [Unevent 2024 \(online\)](#) : (Atlantia) (Q K)
12-13 - 12-15 : [Yule Toy Tourney](#) :Pickens SC (Nottingham Coill)
12-13 - 12-15 : [The Festival of Saturnalia](#) : Nanjemoy MD (Dun Carraig)
12-21 - 12-21 : [Yule Revel](#) :Cheverly MD (Storvik)


January - 2025

- 01-11 - 01-11 : [Twelfth Night](#) :Newport News VA (Atlantia) (Q K) 
01-17 - 01-19 : [Nottingham Baronial Birthday XLV](#) :Bennettsville SC (Nottingham Coill)
01-17 - 01-19 : [Raven's Cove Baronial Birthday & Investiture - A Yuletide Celebration](#) :Richlands NC (Raven's Cove) (Q K)
01-18 - 01-18 : [Highland Hearthglow](#) :Thurmont MD (Highland Foorde)
01-25 - 01-25 : [Tourney of Manannan Mac XLIII Lir](#) :Harleyville SC (Tear-Sea's Shore)
01-25 - 01-25 : [Ice Castles/Barony of Black Diamond Investiture](#) :Lynchburg VA (Black Diamond) (Q K)
01-25 - 01-25 : [Midwinter's Revel: Lunar New Year](#) :Lothian MD (Lochmere)

February - 2025

- 02-01 - 02-01 : [Winter University \(TBD\)](#) : (Atlantia)
02-01 - 02-02 : [University of Atlantia](#) : DC (Atlantia)
02-08 - 02-08 : [Sir Walter Raleigh Costume Ball III](#) :Durham NC (Buckston-on-Eno)
02-08 - 02-08 : [Bright Hills Baronial Birthday](#) :Manchester MD (Bright Hills)
02-15 - 02-15 : [Celebration - Babur](#) :Ashland VA (Caer Mear)
02-21 - 02-23 : [Ymir 50](#) :Ellerbe NC (Windmasters' Hill) (Q K)

March - 2025

- 03-01 - 03-01 : [Kingdom Arts & Sciences Festival \(TBD\)](#) : (Atlantia) (Q K) 
03-08 - 03-16 : [Gulf Wars XXXIII \(TBD\)](#) : (Gleann Abhann) (Q K)
03-28 - 03-30 : [Hidden Mountain Baronial Birthday](#) :Bennettsville SC (Hidden Mountain)
03-29 - 03-29 : [Defending the Gate](#) :Spotsylvania VA (Sudentorre) (Q K)

April - 2025

04-05 - 04-05 : [Spring Coronation \(TBD\)](#) : (Atlantia) (Q K) 

04-12 - 04-12 : [Dragons Fire IV: Birth of the Dragon](#) :Easley SC (Saint Georges)

04-12 - 04-12 : [Festival of Elvegast](#) :Hillsborough NC (Elvegast)

04-24 - 04-27 : [LEAFS \(Learning Equestrian, Agriculture, and Forestry Symposium\)](#) :Upper Marlboro MD (Highland Foorde)

04-25 - 04-27 : [Baronial Spring Camp](#) :Apex NC (Windmasters' Hill)

May - 2025

05-03 - 05-03 : [Spring Crown Tournament \(TBD\)](#) : (Atlantia) 

05-09 - 05-11 : [Tir-y-Don Baronial Birthday](#) :Hayes VA (Tir-y-Don)

June - 2025

06-14 - 06-14 : [Summer University \(TBD\)](#) : (Atlantia)



Photo credit: Willem Van Antwerpen

Greetings and good tidings to all!

I hope this issue of the Quill (my first) and this holiday season finds you well. Stepping up as Chronicler came unexpectedly, and I want to start off by thanking Lady Merewyn Sharp for stepping in for the last issue so that I wasn't thrown into the deep end unprepared and for helping me on my way with this one.

I count myself fortunate to have already received some wonderful poetry and articles and I hope I can count on our readers to contribute as well. I know that Dame Delia would like to resume her column of "Ask Delia" so if you have any questions, about the SCA, about this barony about "what to do if" or "how to prepare for when.." she has answers! You can send questions to [my email](#) and I will send them on.

Since we are a bit late with this issue, there are only four weeks between this and the next Quill, so I am hoping for plentiful submissions!

December usually is a busy month mundanely as well as in the SCA and in our own Barony Yule Toy Tourny is one of my absolute favorite events, taking place just a few days after this newsletter comes out. I hope everyone attending will find the joy in each other's company and the joy in giving to those in need.

Yours in Service,
Magistra Machteld Cleine.