

RUNESTAFF

December 2008, A.S. XLIII

This is the electronic version of The Runestaff, the monthly newsletter
for the Barony of Mag Mor.

Baron and Baroness of Mag Mor

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Regular Baronial Activities

After checking the Mag Mor Calendar for dates, given life's little irregularities, please call and confirm meetings, especially if you haven't attended recently.

Fighter Practice-Sundays and Tuesdays Contact HL Osrick marshal@magmor.net

Baronial Meeting Alternate Wednesdays 6:30 Contact HL Natalya seneschal@magmor.net

Archery Wednesdays Contact Master Owain archery@magmor.net

Scarlet Keep Thursdays at City Campus Union, (will continue in the fall)

Music- Alternate Thursdays, contact Mistress Gwyneth

Scribes- Alternate Fridays, contact Lord Carlos

Brewers - Contact Lady Isabeau

Pottery-Contact Baroness Vasilla baronessvasilla@gmail.com

Fiber Arts- Alternate Wednesdays Contact Lady Gyda

Bead Making- Contact Lady Sabi

Dancing- Contact Lady Emelye

If you have moved or changed email addresses or phone numbers, please contact Master Owain with your current information.

If you would like to subscribe to the Mag Mor list, send an email to listserv@unl.edu with "sub magmor your name" in the body of the message.

Arts and Sciences meet on the 1st, 3rd and 5th Wednesday's of the month. Moot will occur on the 2nd and 4th Wednesdays of the month unless otherwise announced. Both will meet at **WALT Library at 6:30 p.m.**

Walt Library is located at 6701 S. 14th Street, Lincoln- Just to the North of Southwest High School.

Please note: No personal information can appear on the internet without specific written permission. Please contact the Chronicler for further information. Thank you!

Good Yule and continued blessings to the good people of Mag Mor from Sashatec and Catherine:

It is our hope that each of you enjoys this blessed season of peace and joy. May you all have your dreams and expectations come to fruition and serenity and comfort bless your spirits.

We look forward with great anticipation to our Yule Court on December 14th. Lady Aibhilin and Chiara as autocrats have strived to put together an event both meaningful and full of fun. Please note the flyer in this publication for other details and we hope to see everyone ready to have an excellent time. We also hope to hold our recognition of the 25th year anniversary of Calontir at this event so we ask that you bring any article or photo that is pertinent or interesting to the Mag Mor scheme of things in the Calontiri picture-things such as artifacts from our early days, publications, photos, garb, anything that has and shows our history.

Again, we send you good wishes for this festive season. May your fires be well banked, your windows well sealed and your hearts filled with joy.

**Their Excellences, Sashatec and Catherine,
Baron and Baroness of Mag Mor**

Baronial Calendar for December

2,9,16	7:00 p.m. Fighter Practice M and N Building UNL
3,17	6:30 p.m. Arts and Science Walt Library
3,10,17	8:30 p.m. Archery, Prairie Bowman
4,18	7:00 p.m. Fiber Guild at HE Sashatec's Home
10	6:30 p.m. Moot, Walt Library
12,19	7:00 p.m. Scribes, Carlos and Isabeau's Home
4,18	7:00 p.m. Fiber Guild at HE Sashatec's Home
14	Yule Court See Enclosed Flyer

Kingdom Calendar for December 2008

Warmest Greetings upon the Populace of Mag Mor! All ye are welcome to warm their hearts near the "fire" of Yule Court!

December 14, 2008
Noon – 8 pm
Lincoln Firefighters Reception Hall
241 Victory Lane (Off of Sun Valley Blvd)
Site Fee: \$5.00 per person for ages 13 and up, Family Cap of \$20.00
\$3.00 per non member surcharge

With winter winds and holidays approaching, please make time to enjoy family and friends at this year's Yule Court. Activities will include:

Fighting!

An Arts and Science Non Competition Competition... Bring your Queen's Prize entry in its existing form and tell us about it.

A pot luck Dinner- bring a dish to share

The Barony of Mag Mor Bardic Championship
(to name the next Bardic Champion)

Court at Their Excellencies Leisure

A gift exchange – bring an accessory gathering dust at home to exchange for something “new to you”- pouches, belts, head gear of any kind, simple jewelry, simple fighting and archery accessories...anything you can think of that someone else might be able to use.

Lady Gyda has boxes of Craft books that need to find new homes. We will have a table set up for that purpose. If you have any craft books- period or not- that you would like to add, please feel free to bring them. If you have more than a few, please let one of the Autocrats know so that we might set up more space.

Have any questions? Please feel free to contact the Autocrats:

Aibhilin inghean Cuinn
ladyaibhilin@yahoo.com
402-304-0812

Or

Chiara di Paxitti
chiara_paxiti@yahoo.com

This is the last in the continuing series of recipes from Mistress Gwyneth. Again, many many thanks!

To Butter Potato Roots from *Elinor Fettiplace's Receipt Book Elizabethan Country House Cooking* (recipe ca. 1604). Edited by Hilary Spurling, Viking Penguin, Inc., New York, 1986.

****Period****

Yield: 16 servings

[For 150, make 10 batches]

2 lb. sweet potatoes

1 T. freshly grated orange rind

¼ c. freshly squeezed orange juice (approx. 1 orange's juice)

1 T. lemon juice

1 T. water

1 t. rosewater

3/8 c. sugar (use turbinado if you want to be more authentic)

generous pinch salt

1 T butter

Boil sweet potatoes with skin on until done, 25-45 minutes. The amount of time depends on the size of the potatoes. Let cool, then peel and slice. This part can be done well in advance. If you pre-cook the potatoes, cover and refrigerate them once you have sliced them. Meanwhile, make a syrup of the rest of the ingredients by boiling them for 5 – 10 minutes. Butter a 1.5- 2 quart casserole dish. Add sliced sweet potatoes in layers and pour the syrup over the top. Bake uncovered at 350° for 20 minutes, basting occasionally. In the last 5 minutes, dot with bits of butter, and serve when butter is well melted.

Greene Pease** from *The Good Huswife's Jewell*, by Thomas Dawson (1596). Edited by Susan J. Evans. Falconwood Press, Albany, N.Y., 1988. *Period****

Yield: 8 feast-sized servings

[For 150 people at 8 per table, make 18 batches]

2 c. fresh or frozen peas

3 T. butter

1/8 t. pepper (scant)

1/4 t. salt (scant)

Generous pinch saffron

½ t. lemon juice

Cook peas in boiling water 3-4 minutes or until just cooked (don't let them get mushy). Meanwhile, melt the butter and stir in saffron so the butter takes on its flavor and color. When peas are done, drain them and stir in butter, pepper, salt, saffron and lemon juice. Cover and keep warm for a few minutes to let the flavors blend.

Basbousa (Semolina Cake with Coconut, Cashews, and Almonds) **Non-Period*

Yield: 48 small squares in a large jelly roll pan

[For 150 people (at 3 squares per person) need 450 squares. Make 8 batches.]

For sugar syrup:

1 c. sugar
1 c. water
2 T. lemon juice

For cake:

1 cup butter
1 cup milk
2 c. semolina
1 c. sugar
1 c. sweetened coconut flakes
½ t. cinnamon
½ T. plain yoghurt
½ c. slivered almonds
½ c. chopped cashews (or hazelnuts)

Put ingredients for sugar syrup into a pot and bring to a boil. Lower heat and simmer for 15 minutes, then cool.

While syrup is cooking, mix the sugar, cinnamon, semolina, and coconut. Put milk and butter in a medium pot and bring to a boil. Remove pot from the heat.

Add the semolina mixture to the milk and butter, plus the remaining ingredients, and mix well. Pour into a buttered 1/2 inch deep jelly roll or cookie pan and distribute evenly.

Bake at 350 degrees for 30-40 minutes until golden yellow. Remove from oven and soak hot cake with the cooled sugar syrup. When cooled, cut into small pieces and serve.

****To Make White Bisket Bread*** from *Elinor Fettiplace's Receipt Book Elizabethan Country House Cooking* (recipe ca. 1604). Edited by Hilary Spurling, Viking Penguin, Inc., New York, 1986. ****Period****

Yield: 25 small "biscuits"

[For 150 @ 2 per person, make 12 batches]

2 egg whites at room temperature
c. sugar
t. flour
t. ground aniseed or coriander seed

Preheat oven to 350 degrees (bread baking temperature, so the heat for cooking manchet bread). Turn the heat off when you start making the bisket bread dough/batter so it starts cooling down.

Mix the flour in with the sugar. Beat the egg whites until soft peaks form. Gradually add the sugar and flour mixture, beating on high until stiff peaks form. Gently fold in the aniseed.

Line baking sheets with parchment paper or oiled paper. Drop the meringue a small spoonful at a time on the paper. Put them into the oven, close the door and leave for at least 2-3 hours or overnight. Don't open the door, or you'll spoil the biskits. These meringues keep well for a few days in a tightly covered container, but do not refrigerate them.

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