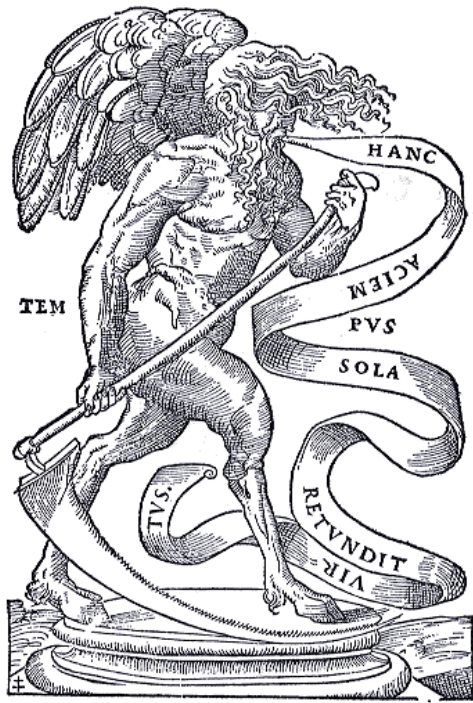


The Aerie



http://www.billcasselmann.com/wintergram_archive/new_year_time_engraving.htm

January A.S. XLVI (2012)

Cum An Iolair Calendar
(Events in bold are local)

January

- 6** Shire Meeting: St. Thomas the Apostle 12251 Antioch Rd.-7pm
- 7** Twelfth Night—Lonely Tower (Omaha, NE)
- 12** Cook's Guild 7:30 at Marguerite's 7216 Cottonwood Shawnee, KS
- 14** Crown Tournament—Three Rivers (St. Louis, MO)
- 20** Shire Meeting: St. Thomas the Apostle 12251 Antioch Rd.-7pm
- 21** Winter War Maneuvers—Mag Mor (Lincoln, NE)
- 28** Midwinter Festival: A Court of Love and Beauty—Vatavia (Wichita, KS)

February

- 3** Shire Meeting: St. Thomas the Apostle 12251 Antioch Rd.-7pm
- 4** Clothier's Seminar—Cúm An Iolair (S. Johnson County, KS)
- 9** Cook's Guild 7:30 at Marguerite's 7216 Cottonwood Shawnee, KS
- 17** Shire Meeting: St. Thomas the Apostle 12251 Antioch Rd.-7pm
- 25** Chieftians—Three Rivers (St. Louis, MO)

March

- 2** Shire Meeting: St. Thomas the Apostle 12251 Antioch Rd.-7pm
- 3** **Bloody Trident Inn**—Barony of Forgotten Sea (KC-Davis Hall)
- 8** Cook's Guild 7:30 at Marguerite's 7216 Cottonwood Shawnee, KS
- 10-18** Gulf Wars—Gleann Abhann (Lumberton, MS)
- 16** Shire Meeting: St. Thomas the Apostle 12251 Antioch Rd.-7pm
- 24** Coronation—Spinning Winds (Manhattan, KS)
- 31** Heraldic, Scribal, and Dance Symposium—Bellewode (Kriksville, MO)
- 27-02** Estrella War—Atenveldt (Phonex, AZ)

Shire Class Schedule

January	6	Forum
January	20	TBA
February	3	Clothier's Prep.
February	17	TBA
March	2	Forum
March	16	TBA

Shire Birthday List

January

- 1 Thomas the Black
- 5 Roberto Carlos Dominguez
- 19 Lucia di Giardino
- 24 Alisaundre Muir

February

- 8 Katya Feodorovna Medvednikova
- 10 Herman von Mandel
- 23 Lars "Beowulf" Gilsson

March

- 9 Miriam Rivka bat Yisrael and Niccolo
- 11 Jerry Mohr (no SCA name yet)
- 12 Gwendolyn A'Brook (Gwen)

Letter from the Chronicler

It would be nice if more people wrote articles for *The Aerie* since we don't have that many submissions from other members. If you would like to write any articles or book reviews; please send them to me. I would prefer if you would e-mail me the articles. It would be nice if Modar would write more articles for the newsletter since he did get nominated for the Black Fox award but I understand if he does not have time.

Clothier's is coming up on February 4th which is very soon. We will be cooking for Clothiers on February 3rd at Marguerite's house, so come if you can. It should be a good event and I am looking forward to the inn and seeing how this new event space works out. At the first meeting in January we discussed have a medieval book club. If you are interested in that come with suggestions of books you want to read at the second meeting in February.

YIS,

Niccolo (javac211@gmail.com)

Letter from the Cook's Guild

By HL Fiona nic Gormliatha

Cook's guild meets the 2nd Thursday of every month at HL Marguerite des Baux 7216 Cottonwood, Shawnee, KS 66216 913-596-6307.

The theme for the November cooks meeting was "Hearty cold weather foods" the entrée was Shepherd's Pie from "Special Teas" by Dalton King (Running Press, Philadelphia, PA 1992), Only without the mashed potatoes of course! Take & pre-bake the bottom crust of a 10 to 9-in. deep dish pie at 350o for about 10 minutes. Meanwhile, melt 2 Tbs. butter & 1 Tbs. oil (vegetable is OK) use this cook 1 clove garlic, minced & ½ C. finely minced shallots until translucent. Add in 2C. clean, dry mushrooms & cook until they brown a bit. While they cook, take 1-10 oz. package frozen spinach, which has been thawed & squeezed dry & put it in a medium bowl & flake it with a fork until it is well separated. When the mushrooms are browned add to the spinach & set aside. Return the pan to the heat & crumble ½ lb. each ground beef, pork & lamb (use ¾ lb. beef & pork if lamb is not available) & cook until brown season with salt & pepper. Remove the meat from the pan with a spoon & add to the spinach mixture, being careful to leave the drippings in the pan. Keeping heat med-high, whisk 3 Tbs. flour into the drippings pour 1 ¼ C chicken broth & ¼ C. white wine or vermouth into the roux slowly until you have a thick smooth gravy. Add ½ tsp. dry tarragon & pour over meat & veggie mixture, blending well. To assemble, spoon the filling into the piecrust (we had to make 2 pies there was so much filling). Cover with other piecrust & bake for 45 mins. or until the top is brown.. Let sit for 10 mins. before serving. *We really liked this dish, a meat pie is always welcome.*

The side dish & the dessert (one of them) came from the same book "Sephardic Flavors" Jewish Cooking of the Mediterranean" by Joyce Goldstein (Chronicle Books, San Francisco, 2000). Stuffed dough Pastries with spinach filling: Instead of making the bread dough we used the Crescent rolls in a can, they actually make them divided into squares now, not just triangles. We used up two cans! For the filling, 1 lb. spinach, stems removed (didn't have to do this much got a bag of baby spinach) wash & barely shake dry & wilt in a dry pan (just use the rinse water) cool & squeeze dry & chop finely. Put spinach in a bowl & add 2 lightly beaten eggs, ¼ lb. crumbled feta cheese, ½ C. ricotta cheese. Mix well & season with some freshly grated nutmeg (about 1/8-1/4 tsp.) & pepper (don't really need the salt, as the feta is very salty). On a lightly floured board, roll out the roll dough & cut each square in half, fill each one with a heaping Tbs. of filling fold in sides, bottom & seal over top. Makes about 24 rolls that you put on a parchment lined baking sheet (two of them) seam side down, brush with an egg wash (1 egg beaten with a little water) if desired & pop into a 350o oven & bake until golden 25-30 minutes. Serve hot or warm. *These went over very well, very tasty, we are even thinking of doing them at a feast or an inn sometime.*

Also from Sephardic Flavors was Cream of Rice Pudding: Take 6 Tbs. Cream of Rice (right next to Cream of Wheat in the cereal aisle) or rice flour & combine in a bowl with 6 Tbs. sugar. Gradually add 5-6 Tbs. water, stirring until a thick, lump-free paste forms. Meanwhile, boil 4 C. milk or *pipitada* (this last is made drying for at least 48 hours the seeds of 4-5 cantaloupes grinding them to a powder in a blender, then put in cheesecloth tie securely. Put this packet in a bowl with 8 C. water & let

*steep at room temp. for 24 hrs. squeezing the cheesecloth to release the flavor into the water, making the water milky. After the 24 hours, discard seeds, flavor water with 2-4 Tbs. sugar to taste, & add 2 drops of rose or orange flower water, cover & chill well before drinking); over medium heat. Gradually add the rice paste, whisking constantly to prevent lumps, continue to whisk over med. Heat until it thickens 4-5 mins. Remove from heat & stir in 2 Tbs. rose water. Pour into 8-4 oz. custard cups, sprinkle with cinnamon, cover & chill well before serving. *We found this a nice, rather simple pudding very soothing to the taste.**

A rather nice side dish we took to came from More Fast Food My Way by Jacques Pepin (Houghton Mifflin Co. New York, NY 2008) Butternut Squash Saute`. Take a small butternut squash about 1 ½ lbs. (this is the light bulb-shaped beige squash also sold as a hubbard squash), trim ends & peel twice to remove the skin & green flesh under it. Cut in half & scoop out seeds (save them to toast is desired), cut into ¾ in. dice you should have about 4 C. Put the squash in a large skillet (nonstick best) with 1 C. ¾ in. diced onion, 1 Tbs. canola or peanut oil, 3 Tbs. butter, ¾ tsp. salt, ½ tsp. sugar, 1 C. apple cider, 2 tsp. cider vinegar & cover bringing to a boil. Boil over high heat about 6 mins. Until squash is tender, then cook uncovered until the liquid is completely gone. Cook a few mins. Longer, stirring & shaking pan to keep squash from burning until squash is caramelized to your liking. Sprinkle with 2 Tbs. chopped fresh parsley & serve. *This is a great way to get some savory squash into your diet. This is now a great holiday go-to side dish for Niccolo.*

We also decided to have baked apples, since a great Autumn meal calls for some sort of cooked apple dish for an ender. We took 6 Gala apples, carefully cored them & filled the center with brown sugar, raisins, fresh grated nutmeg, cardamom (just a bit) & topped with a pat of butter crowded into a baking dish & sprinkled with more sugar & cinnamon (a bit too much we thought at first). While baking (at 350o), the apples were basted with their syrup which became a sort of thick cinnamon sweetness that lay on the tongue like the bittersweet taste of autumn's end it was a good end to the meal!

Copyright 2011 Jane Nichols

Medieval Book Reviews

by HL Fiona nic Gormliatha

(used with permission)

Throughout time there always seems to be a snoopy sort of person around who wants to find the truth. One of these is the monkish herbalist at the Shrewsbury abbey of Saints Peter and Paul, Brother Cadfael. A lovely series by Ellis Peters, who was actually a woman named Edith Pargeter, a famed translator and professor in the latter day Shrewsbury.

A Rare Benedictine by Ellis Peters "The Advent of Brother Cadfael" three short stories, one chronicling the first meeting between man-at-arms Cadfael & Abbot Heribert that inspires Cadfael to take Holy Orders & two tales of detection from his early days as a monk. One involving a vision of Mary on the eve of the theft to a pair of recently gifted silver candlesticks & the other involving the theft of a strongbox containing rents from Abbey owned properties and the clever way Cadfael sets about finding the culprit.

The Confession of Brother Haluin by Ellis Peters #15 in the Brother Cadfael series has Haluin fall off the abbey roof while effecting repairs after a winter storm. Fearing his end, he confesses that he entered the Order of the Benedictines 18 years ago because of a love gone wrong. Forbidden to marry his love, Bertrade, he gives her the herbs she asks for to abort the child they had made in anticipation of their wedding. He is later told that Bertrade died while miscarrying the baby and crushed with guilt at causing two deaths becomes a monk in expiation. To everyone's amazement he survives his injuries and decides that he wishes to make a pilgrimage to pray at the tomb of his beloved, but when he, accompanied by the well-traveled Cadfael arrives in his hometown, there is no tomb to be found. Murder soon follows, as someone tries to hide an old secret and the truth of Bertrade's fate.

Copyright 2011 Jane Nichols

OFFICERS

Seneschal	HL Marguerite Des Baux e-mail: slynch@kumc.edu
Chatelaine	Lady Bronwen Ferch Lloid (for demos) e-mail: chatelaine@shireofcai.org
Chronicler	Lord Niccolo e-mail: javac211@gmail.com
Exchequer	Lord Geoffery Lucas e-mail: sten_locum@hotmail.com
Games Minister	Lord Prymeterious e-mail: primyterious@sunflower.com
Herald	Lady Zarra b. Uziel e-mail: herald@shireofcai.org
Knight's Marshal	Lord Gianlupo delle Bandi Neri e-mail: knights_marshall@shireofcai.org
Minister of Arts & Sciences	HL Fiona Nic Gormliatha e-mail: fimortain@hotmail.com
Minister of Children	Lady Bronwen Ferch Lloid e-mail: minister_of_children@shireofcai.org
Quartermaster	Lord Seán of Aston Tor, the Traveler e-mail: seanwinchell@hotmail.com
Webminister	Lady Giraude Benet e-mail: webminister@shireofcai.org
Website	http://www.shireofcai.org

This is the January 2012 issue number 194 of The Aerie, a publication of the Shire of Cum an Iolair of the Society for Creative Anachronism, Inc. (SCA, Inc.). The Aerie is available from the Chronicler, Nicholas LeVine, 6504 W. 125th PL, Overland Park, KS 66209 (913) 339-6395. It is not a corporate

publication of the SCA, Inc. and does not delineate SCA policies. Copyright 2012 Society for Creative Anachronism.

Opinions expressed in articles, letters, etc. are exclusively those of the authors.

Copyright © 2012 Society for Creative Anachronism, Inc.
For information on reprinting articles and artwork from this publication, please contact the editor who will assist you in contacting the original creator of the piece. Please respect the legal rights of our contributors.