

# *THE BANNER*

## *July- August 2007 Edition for the Barony of Blackstone Mountain, Kingdom of Aethelmearc*

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Classified and want ads, and special request space is available gratis if you reside within the Barony's borders, only when space is available and upon the discretion of the Chronicler.

*From the Baron and Baroness of  
the Barony of Blackstone Mountain...*

*Greetings Good Gentles,*

Congratulations to all of you on the success of Blackstone Raid 16. Every year we have the frantic scurry of preparations and new additions to the event that seem impossible to achieve and yet, each year the group and our friends from outside the Barony deliver a wonderful event for all our SCAdian friends. We heard nothing but compliments from our guests and we would offer each of you a personal VIVAT!!!

Summer is here and so arrives the busy days of wonderful events and preparations for Pennsic. We hope you will be able to attend many events and share your talents and skills with other groups and bring back new ideas for our group and our events.

In keeping with that thought we want to acknowledge our own Tahirah bint Khalid ibn Hassan al-Nahdyhia mundanely known as "Boo" for her innovative approach to MOL activities at Blackstone Raid. Her idea of registering fighters as part of the Troll process was an inspiration. This process was well received by the fighters and sped up marshal activities throughout the event. It is currently being tested at other events in the Kingdom to validate its success in preparation to possibly implementing the process at Pennsic. VIVAT "Boo"!!!

As each of you plan your summer schedule of events we would request a favor. If you will be traveling outside our region would you please let us know? We will be unable to travel as much as usual this summer and we may want to send greetings or gifts to groups we have not yet visited. If you are willing and able to carry our messages please let us know.

It is our great pleasure to be part of such a wonderful group.

Yours in Service,  
Tomas and Rowan

## AND NOW FOR SOMETHING COMPLETELY BARONIAL!

### Blackstone Raid Reports:

Blackstone Raid Report from the Barony Field Commander, Lord Grimslay ([grimslay@suddenlink.net](mailto:grimslay@suddenlink.net)):

Lord Owen won the two stick competition, Lord Mathis of our Barony winning the polearm and great sword on Thursday evening. Prince Duncan of Aethelmarc won all on Friday nigh (spear, weapon, shield and open tournament).

Blackstone Raid Exchequer Report from Baroness Olafsdottir ([ricsews@verizon.net](mailto:ricsews@verizon.net)) after expenses: +/- \$1,131.00

Blackstone Raid Report from Chirurgeon Lord Brion Bearclaw, LPN, ([gryphonsaerie@yahoo.com](mailto:gryphonsaerie@yahoo.com)) reported one fighting Gentle damaged his sword hand, but refused treatment.

### BARONY ELECTION RESULTS – MAY 2007:

Seneschal: Lord Kyres Ursus

Chatelain: Lady Megan Ursus

Minister Of Lists: Tahirah bint Khalid ibn Hassan al-Nahdyhia (Boo)

Chirurgeon: Lord Brion, called Bearclaw

Chronicler: Basimah Ullahkhan, called The Begume

*(If any were forgotten, please contact the Chronicler ASAP.)*

## SUPPORT YOUR BARONY MERCHANTS!!!

### **Basimah's Bountifuls (Charleston, WV):**

July 6-8 – Defenders of Sylven Glen - Our traditional variety store of sweets, cool drinks, toys, feastware and the like will be rolling in to provide those with sustenance between meals and comfort off the field. Look for our green and white striped pavilion!

### **The Dancing Pig Pottery (Arnoldsburg, WV):**

Adams County Irish Festival, Saturday, July 21, 10 am to 7:30 pm, Gettysburg, PA.

We'll be sharing a booth with our friends from Foolish Oak Designs & we'll have lots of pottery & leather. So come on by and check out all the cool stuff before it gets sold at Pennsic.

July 28 thru August 11, Pennsic War 36  
Cooper's Lake Campground Slippery Rock PA

We had a good War last year, though i think we sold too many pots! (is that even possible?) Anyway, we're planning on coming back for my 23rd consecutive War (relax, i've only been selling pots there for 16 or so of those) (and yes, thank you, i know i don't look that old!) What was i talking about? Oh yeah, Pennsic. We'll be there, as will my pals Alasdair and Minna of Foolish Oak Designs and Ambrosia Farms respectively with their wonderful leather and mead kits. And pottery. Hopefully enough this time! \*\*\*Please note- this is a participant only camping event! You must be in garb to be on site & you must pay for the entire week, regardless of how long you stay\*\*\*

August 25 thru October 21 Weekends and Labor Day Monday  
10am to 7 pm each day, Maryland Renaissance Festival  
Crownsville MD

It will be our 9th season at Maryland & we're still having a great time! Come on out to play in the woods. There's great pottery, wenchies in bodices, men in tights, turkey legs, beer, cider, improv & oh yeah, great pottery! We're still in our wonderful space, third booth in on the right from the front gate. So be sure to stop in early and often for lots of-- say it with me-- great pots!

## BARONIAL LOVERS' OF THE QUARTER!

*The most joyous of occasions  
is the union of man and woman  
in celebration of life...*

*Sima and David*

*will vowed their lives to one another forever at sunset*

*Midsummer of this year.*

*Love knows no limit to its endurance*

*no end to its trust,*

*Love still stands*

*when all else has fallen.*

*- 1 Corinthians 13:7-8 -*

Sima Farra is well-known to most of us as Lady Starlit an Einigh, Cadet to Don Valentine Raphael de Pergoy (aka Cubsrtide of the Kanawha). She was married to David Button, known in the SCA as Aiden Mclachlan on June 23<sup>rd</sup> by the Don Valentine.

The Barony reception will be held at Pennsic in the Baronial encampment. Please check with the Baron Tomas for date and time. Both Sima and David's mundane names are still listed at Target and Macy's if you need gift ideas. (The quote above is a favorite from their wedding invite.).


## OTHER SPECIAL BARONY MEMBER DATES!

*Martin Kemmish, please get well soon! (Lady Kathryn Mcluing's husband)*

Maria Christina de Cordoba and Alaxandair O'Conchobhair's Handfast Anniversary was June 18th!

Happy Birthday to her Excellency, the Baroness Rowan on July 13<sup>th</sup>! (And please get well, too!)

***OF SPECIAL INTEREST WHILE AT PENNSIC...***

 How many of you have been bitten by a tick and had a bulls eye type rash -- whether or not you were treated for it?

Lyme disease is caused by a bite from the deer tick. I have always said that I thought my Fibromyalgia was triggered by the Lyme disease. Well, I was right! The medical community is now stating that Lyme disease can trigger arthritis, Lupus, and "other" auto-immune disorders.

What is amazing to me is that my gut told me that a long time ago. It is fascinating that they are finally acknowledging it.

My doctor treated me for Lyme disease immediately upon seeing the rash. I was tested for it and the test was negative. BUT, if your immune system doesn't react properly and develop the titers for Lyme disease, but instead goes crazy, then the titer won't show up in the blood tests even if you DO have the Lyme disease.

So, I know where my AI (auto-immune problem) came from. I wonder how many other environmental triggers there are out there to start these things on their path.

Lady Isobel de Kirkbryde leanbh a ÚnAGuild, (kirkbryde@yahoo.com)

Kingdom of Ansteorra

V-Scribe Canton of Skorragardr, Member of Clann Lochlan

Member of Clann Haddock, Deputy Northern Regional Scribe, Member of House MOO

## **BARDS HAVEN AND A FEASTOCRAT**

It is Pennsic season and we are all making our lists and checking them twice... Yea it feels like a holiday for our camp at War.... Our camp is Bards Haven,, we are located on Willow Point with a beautiful lake front view!!

What is Bards Haven? Well, let me try to explain.. I am Rois Inghean Vi Dhubhshlaine, one of the hosts of Bards Haven.

Our camp invites persons of the Bardic Arts to our camp nightly of War Week for Sing for your supper..

The reason behind the nightly “sing for your supper” is to open our camp to “starving artists” with the chance of the performers to practice/perform their talents and to enjoy a bit of our nightly meal. It is a dream for this feastocrat.

I want to invite all to our Bards Haven for the Celtic Bardic on Tuesday of War week. Bring your songs and tales to share and enjoy the feast that we will have on hand. There will be gifts/tokens of thanks for all that come through our gate.

See you at War.

Rois (camp mom/feastocrat)  
([rlemle@aol.com](mailto:rlemle@aol.com))

## **SPECIAL REQUESTS:**

Is there any Lord or Lady out there who will accept the commission of putting my approved Heraldic Device on a Banner or such to be displayed in competition. I would cheerfully compensate for said service. lord\_parion@yahoo.com

## **MEDIEVAL FAMILY RECEIPES....**

I have a poundcake recipe translated from Turkish that has been in my family for over 7 generations. It's a nutritious staple eaten in the fields and on treks keeping fresh for a long time without preservatives. My ancestors were Turkish Bedouin Merchants and devised this semi-sweet cake, carrying it as thick slabs (loaves) as we know them to be today, eating along the way and sometimes used as barter (so grandmother told me). My Mom and her sisters ate these as school lunches, fresh from the oven and lightly buttered. My generation ate these as afternoon snacks and as birthday cakes. Our kids and grandkids eat them anytime with anything or as anything!

In Service,  
Basimah Ullahkhan, called The Begume  
(mka Basimah Legander-Woods)  
Barony of Blackstone Mountain  
(Charleston, West Virginia)  
Sylvan Kingdom of Aethelmearc

Note:

\*\*\* You can use other traditional pans for birthday, wedding and coffee cakes.

### You can change to 2 palms (1 1/2 tablespoons) of grated lemon OR orange peel OR 50ml maple syrup for a new flavor

## Hot Milk Butter Cake

Heat oven to 350 degrees Fahrenheit (semi-hot oven) or 175 degrees Celcius. Popular use is to prepare 2 bread or loaf pans (tall & rectangular), by greasing the insides with oil, shortening or butter thickly. Set aside in a cool place. \*\*\*

In a small pot put in 250ml (1 cup) cow's milk and 150ml (1 stick or 1/4 lb) butter on low fire until butter melts all the way. DO NOT BOIL. Take off fire and let it wait together in pot in safe place.

In a large mixing bowl put in:

500 ml (2 cups) flour

200ml (1 cup) honey or 450ml (1 2/3 cups) sugar

4 medium white or 3 large brown fresh farm chicken eggs

small handful (1 tablespoon) of baking powder (inside palm)

1 small stick vanilla beans, crushed heavily or use a dash (1 teaspoon) of vanilla liquid. ###

2 cinnamon sticks, grated finely or 2 palms (1 1/2 tablespoons) of cinnamon powder if you want cinnamon taste (Not necessary if you do not like)

Mix these ingredients together and then add warm milk mixture and blend thoroughly, making sure all lumps are gone. Put in semi-hot oven (350 degrees Fahrenheit) for one hour. Do NOT open oven to check it until 45 minutes have passed. Make sure no one makes loud noises or bumps anything near the oven to cause the cake to fall. Put a broom straw, toothpick or slim knife in the middle to check to see if ready after 45 minutes. If it comes out clean, then it is ready to come out. If not, leave in for 15 minutes until it comes out clean.

Serve warm or cooled. When cooled, add topping or not.

## Sıcak Sutlu Tereyağlı Kek (Turkish Version)

Firini 350 derece (Fahrenheit) yada 175 derece (Celsius) isitin  
2 ekme yapma (Amerikan) tepsisi ki en çok bu tercih edilebilir ya da somun ekme için kullanılan dikdörtgen tepsiyi tereyağla yağladıktan sonra

(ve sanırım burada yine detay verilmemiş ama sogumaya bırakın dedigine göre yağlama sonrasında isitip (tepside bir homojenlik elde edilsin diye) sogumaya bırakın denilmiştir)

Küçük bir tencereye 250ml sütü ve 150ml yağı kısık ateşte eriyene kadar isitin. PISIRMEYİN. Sonra atesten kaldırın güvenli bir yere koyun  
Büyükçe bir karıştırma kasesine de:

500 ml un

200 ml bal ya da 450 ml şeker

4 orta beyaz ya da 3 geniş kahverengi taze çiftlik yumurta

Avuç içi kadarlık da kabartma tozu

1 küçük vanilya cubugu (10-15cm uzunlugunda siyah cubuk), oldukca iyi ezilmis olmalı, ya da vanilya sivisi da kullanılabilir  
2 tarcin cubugu, ince rendelenmis ya da 2 avuc tarcin tozu. (eger tarcin tadi istiyorsanız, istemiyorsanız kullanmayabilirsiniz)

Bunları mikserden gecirin ve ilik sut karisimini ekleyip tekrar iyice blendirdan gecirin (hic topak kalmasin). 175 C lik isinmis firinda 1 saat pisirin.

45 dk. gecmeden firini kesinlikle kontrol amacli acmayin. Ortasina kontrol amacli bir kurdan/cubuk konabilir 45 dk. sonrasinda pisip pismedigini anlamak icin (orta kismin sivi kalmamasi/olmaması kontrolu). Kekin pisme esnasında sarsilmamasına dikkat edin ki kabarıklık yok olmasın. Eger temiz bir şekilde olmusse artık firindan cikarilabilir. Hala pismediye 15 dk. daha tam olması icin birakin. Ilik ya da soguk servis yapılabılır. Ustune zevkinize gore birseyler serpilebilir ya da konulabilir.

\*\*\* Baska kek kalıpları da kullanılabilir, dogumgunu, dugun ya da kahve keki seklinde sunulabilmesi icin.

### Farkli lezzetler alabilmek icin 2 avuc rendelenmis limon YA DA yine rendelenmis portakal kabugu YA DA 50ml akcaagac (maple) surubu kullanılabilir.

## **KINGDOM OF AETHELMEARC SCHEDULE OF SUMMER EVENTS:**

### July

1 Submission Deadline for August Æstel  
6-8 Defenders of the Sylvan Glen (Sylvan Glen)  
13-15; Baronial Investiture & Three Day Event (St. Swithin'sBog)  
15 Regional Fight Practise (Sterlynge Vayle)  
20-22 Viking Village Demo (Heronter)  
21 Children's Event (Delftwood)  
25 !!DATE CHANGE!! Submission Deadline for September Æstel!!  
7/28 - 8/12; Pennsic War XXXVI

### August

25; Blackwater Hunt (Blackwater)  
31-Sep 3 Mountain Confederation Ladies Event (Endless

Hills)

31-Sep 3 A Shoote in the Wilde Woods (Delftwood)

HAPPY 10<sup>th</sup> BIRTHDAY TO THE  
SYLVAN KINGDOM OF  
AETHELMEARC FROM THE BARONY  
OF BLACKSTONE MOUNTAIN!  
VIVAT!!! VIVAT!!! VIVAT!!!