

The Banner

for the Barony of Blackstone Mountain

From the Chronicler:

Greetings from The Honorable Lady Erzebet;

As in years past, the Barony of Blackstone Mountain published its regular newsletter, *The Banner*, to inform the populace of the goings-on of the Barony of Blackstone Mountain. This tradition shall recommence immediately and at a rate of once per quarter. As per the current *By-Laws of The Barony of Blackstone Mountain* and at the direction of the Seneschal, Baron Marek Viachedrago. the recommencement of the publication of *The Banner* shall begin with the publication of the *By-Laws of The Barony of Blackstone Mountain*. This publication supersedes all other publications, both electronic and in print. As a special note, nothing published to <http://www.facebook.com> is consider an official publication of the Barony of Blackstone Mountain and is not to be held as a matter of record.

If you have suggestions, wish to see something included in the newsletter, please let me know. It is my intention to have a quarterly newsletter at this time. Submissions are due 2 weeks before the publishing date of the next newsletter.

In Service to Kingdom and Barony,

The Honorable Lady Erzebet Fauconneau

Distribution

The Banner is available online via The Barony of Blackstone Mountain's Facebook page (<https://www.facebook.com/groups/158713750818631/>) and the Barony's official website (<http://www.blackstonemountain.org>).

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Incoming Baron and Baroness -

Holiday Wishes, Thank-Yous and General Items

As this is the Holiday Edition, I asked the populace to submit any Kudos they might have for other populace members, recipes they may wish to share, information on events upcoming and general Holiday Cheer.

From the Honorable Lady Kathryn MacLuing

First, a shout-out -

"Many thanks to Baroness Alana, Lady Rose McUrsus, and (Katie Haught) for all the effort they have put into the Sewing Circles over the last year!"

Next: A Recipe for Good Cheer -

"Lambswool", a holiday drink from Elizabethan England.

2-3 large apples

4 pints Ale (real ale, not light beer)

1 pint hard cider (Angry Orchard, Woodchuck, not too sweet)

1 stick cinnamon

3 whole cloves

Sugar/Sweetener to taste

Heat oven to 350F. Core the apples, put in small baking pan and bake about 40 min, or until soft and pulpy. Cool slightly and squeeze to remove the pulp from the skins. Discard skins, puree the apple pulp, set aside.

In large pot heat the ale, cider, and add the spices on medium heat about 15min. (Do not boil, unless you want a non-boozy version) When warmed and starting to smell of cinnamon, add the sugar and the apple puree to taste. Serve warm.

Lord Tiarnain O’Cormicain wishes to express his thanks for his wife putting this together.

From the Chronicler – Scotland is not the land of my persona, but it is the land of my heritage. Last year we started a couple traditions and I have begun more recipes with a Scottish background for my family.

Scotch Eggs – A Highland Recipe

(Makes 6)

Ingredients: 7 large eggs, ½ cup all-purpose flour, ½ tsp kosher salt, pinch of cayenne pepper, 1 ½ cups Panko-style breadcrumbs, 1 ½ pounds pork sausage, vegetable oil.

In a large saucepan, cover 6 eggs with cold water and top off with an extra inch. Bring to a full rolling boil over high heat. Remove from the heat, and cover for 7 minutes. Drain and cover the eggs with ice water until cool to the touch then peel.

In a small bowl, stir together the flour, salt and cayenne pepper. In another bowl, beat the remaining egg with 1 tsp of water to make an egg wash. Fill a third bowl with the breadcrumbs.

Flatten 4 ounces of sausage into a patty in the palm of your hands and wrap it around a peeled egg. Repeat with the remaining sausage meat and eggs. Roll the sausage-covered eggs in the flour to coat lightly then in the egg wash, and finally in the breadcrumbs to cover evenly.

In a large frying pan, heat 3 inches of vegetable oil to 350 degrees Fahrenheit. Fry the Scotch eggs until golden. Turning occasionally, about 3 minutes. Drain on paper towels. Alternately, bake in oven at 400 degrees Fahrenheit until light golden and crispy for 25-30 minutes.

Serve warm or cold. Store leftovers up to 3 days in fridge.

First Foot – A Scottish Hogmanay Tradition

One of the more interesting traditions of Hogmanay or New Year’s is that of the First foot. This involves the first person to step over the threshold of a home after the stroke of midnight on New Year’s Eve. A tall, dark haired man is recommended by tradition. This person is to bring a pinch of salt, a lump of coal, a black biscuit or bread and a dram of whisky. This is to ensure good luck and prosperity for the New Year. Some traditions state that it should be a male not of the household he

steps into, some say that doesn't matter as long as they have all the gifts listed. If the individual has dark hair as well, that is a plus. We have started this tradition in our home. It has been a lot of fun.

The last thing I have to input here is to thank each and every one of you who have put up with me as I journey through this office. Thank you for your patience, your understanding and your submissions. I could not do this without you.

THL Erzebet

Upcoming Events

Tournament of the White Hart XXIII



March 6, 2020 – March 8, 2020

In the days leading up to the legendary hunt for the White Hart, the populace of Port Oasis prepares a feast and celebration in their local pub. This celebration, meant to prepare them for the long days ahead, tracking the ever-elusive elegant White Hart, will take place over several days. It will begin on Friday, March 6th by welcoming travelers, from far and wide, with some warm and filling food and drink, and a good night's rest. Early morning on Saturday, March 7th, the day's festivities will begin with a hearty breakfast and lunch followed by, tournaments and activities for all. A splendiferous feast of traditional pub fare will be had in the evening, followed by more celebrations including dancing. On the morning of Sunday, March 8th, we will send forth our hunters until next year.

Master Jacob Martinson and Baroness Wilhelmina Boddendam would like to invite the Known World to join them in a celebration of love and chivalry at the Tournament of the White Hart XXIII in the Shire of Port Oasis. The Lord and Lady of the White Hart will again host a tournament of swords and of pageantry and would challenge all comers to display their honor, their love, and their arms for all the Known World to see. Competitions will be held for the Champion in heavy fighting, the Defender in fencing, the Yeoman in archery, thrown weapons, bardic, and A&S.

For more information go to <http://www.portoasis.org>

[Upcoming Events](#) This is where the good stuff happens. That part where you get to be a part of the book you create. Be the character you want to be in the time you have always wanted to visit. The kingdom event calendar can be found here! This is kingdom wide. For the full Monty, visit the [Kingdom of Aethelmearc](#) website.

View the Kingdom Events Calendar [here](#). A Month to month listing of events throughout the kingdom.

Of Interest

New to the SCA? New to the Area? New to the Kingdom? Then check out our kingdom's [Newcomer's Guide page](#)! It has all kinds of wonderful information to get you in touch with the people you need! Or, if you just want to touch base before jumping in, you can fill out this [Newcomer's Form](#). We also have a [Facebook page](#) which is used for announcements and general populace interaction.