

Kenning Points

December 2017

Anno Societatis LII

Upcoming Events

Barony of Smoking Rocks 12th night celebration
January 13, 2018, Fairhaven Unitarian Memorial Church



Bonjour Madame et Monsieur,

As it is the year of our Lord 1335 and the great and noble king of France Philip Vi and his most gracious wife Joan of Burgundy sit upon the throne leading us into a prosperous and peaceful era, we are at leisure to celebrate the Noel. We extend our invitation to you and yours on this most auspicious of days to join us in diverse games, soothing music, followed by a sumptuous feast.

We shall fling open the doors at the leisurely hour of 11:00 am. The games shall commence with the choosing of the King and Queen of the Bean who shall hold sway over the remaining festivities. A variety of board games will be present for those of more gentle deportment while more vigorous games involving apples and sheep shall provide frivolous and rambunctious entertainment for those of youthful demeanor.

A light dayboard shall be provided for your enjoyment during the midday period.

In the evening a glorious feast of magnificent proportions interspersed with entertaining vignettes shall cap the day.

Site Opens: 11:00 am

Site Closes: 9:00 pm



Site Address:

Unitarian Memorial Church
102 Green Street
Fairhaven, MA 02719

Feast Fees:

Adults \$ 13 per person
Children under 16 years are free

Registration Fees:

Adult Member (16+) \$ 15/day
Adult non Member(16+) \$20/day
Children under 16 free

Send Reservations to:

Tanya Sanders (Nest verch Tangwistel)
448 Roundsville Road
Rochester, MA 02770

Make Checks payable to: SCA MA Inc Barony of Smoking Rocks

Event Steward info:

Tanya Sanders (Nest verch Tangwistel)
448 Roundsville Road
Rochester, MA 02770

Event notices:

Ice Weasel 13

February 2018, date to be announced

Location: Raynham Stone Church

Event Steward: Barons Ceawlin Alredding and Molly Blythe

There will be a traditional bear pit fight.

There will be a meal instead of a feast and dancing after the meal with dance music by Fracta Modi.

Volunteers for this event please contact Baron Ceawlin.

Barony Birthday

Proposed dates: April 28 or May 12, 2018, final date to be announced.

Location: Raynham Stone Church

Event Steward: Lady Elaine of Morningthorpe

Like every year this event will host the following championships:

Heavy List, Fencing and Arts & Sciences !

Plenty time to prepare yourselves if you start now.

Volunteers for this event please contact Lady Elaine.



Harvest Event acknowledgements:

What a wonderful event the Smoking Rock's Harvest Festival was.

Nest this was all yours from conception to fulfillment! All the hard work by you and many others over the past half year paid off. Sadly, the only party pooper was the weather and even that, in the end, did not hinder us from having a good time visiting with friends, playing games and filling our stomachs with scrumptious food all day long.

So here are my thanks:

First to Nest and her helpers in the kitchen for the delicious food served throughout the day. My thanks to Liz for organizing the lodge as our venue and for running trol and doing all the money stuff. Thanks to my sweet husband Johannes who is always by my side silently doing things helping and making things for me like silly stick horses. Thank you to Alys and Richard for bringing along the games. Special thanks go out to Lady Anne from Carolingia for her creativity in coming up with a fun indoor game. Thanks to everyone who participated and humored me to play games even though it was wet and nasty outside, everyone was such a great sport. In the end we still held our "horse race apple bobbing", our "shot put" and even an indoor "tug of war" contests. The Duke of Earl's (Baron Urlic) winning team took the lead early on but the "Duchess of Earl's (Ivan) team fought valiantly and never gave up. Thank you, Rufus, for playing music and thanks to the singers who danced the Duke and Duchess into court. Thank you to all who helped all day long in the Kitchen and cleaning up and staying with me to the end.

Elaine, Sabina, Bridget, Naia, Diego, Sunnifa, Sile, Solskinn, Kristen, Ivan, Alys and please if I forgot to mention anyone here forgive me.

Smoking Rocks family you all rock and I am so glad to be surrounded by great friends.

Marguerite

BARON & BARONESS CORNER:

Greetings to the Populace,

We welcome everyone to our humble barony and urge those who need help or have question to reach out to the officers who can guide you in the right direction.

We invite you to our unique and special **12th night celebration** coming up next month it is a magical event like no other.

We look forward to meeting old friends and new friends around the warmth of the Yule log.

Welcome home.

Thank you Alys & Richard of Smoking Rocks



The Kitcheners corner:

Polish White Borscht (Bialy Barszcz) Recipe from Crown tourney fall 2017 by Baron Fergus Redmead

Prep Time 5 mins Cook Time 1 hrs Total Time 1 hrs 5 mins White Borscht is a tasty Polish Easter soup that is full of ingredients carrying religious symbolism. Yield: 10 cups of soup Course: Dinner Cuisine: Polish Servings: 5 people Calories: 460 kcal Author: Sarah | Curious Cuisiniere Ingredients Report this ad 4 hard boiled eggs* 1 lb Polish kielbasa (smoked) 6 c water 1 tsp salted butter 4 garlic cloves, diced 1 onion, diced 2 lbs potatoes, diced 1 bay leaf $\frac{3}{4}$ tsp salt $\frac{1}{4}$ tsp pepper 1 c sour cream $\frac{1}{4}$ c unbleached all-purpose flour Instructions Bring keilbassa and water to a boil in a large dutch oven or heavy bottomed soup pot. Boil 25 minutes. Remove keilbassa to a plate and set aside. Leave the broth in the dutch oven. In a medium, non-stick skillet, saute garlic and onion with a tsp of butter until soft, 5 min. Add onion mixture to kielbassa broth. Add diced potatoes, bay, salt, and pepper. Cook until potatoes are tender, 15-20 min. In a small bowl, whisk flour and sour cream together until smooth. Add $\frac{1}{2}$ c of the soup broth to the sour cream mixture and whisk until smooth and thin. Pour mixture into the soup, stirring constantly. Simmer, stirring often, until thickened, 10 min. Cut the kielbasas into $\frac{1}{2}$ inch slices, chop the hard boiled eggs. Add both to the soup. Taste the soup and adjust the salt and pepper as desired. Cook 1-2 minutes to heat through. Recipe Notes *To hard boil eggs: Place eggs in a medium pot. Cover with water and add 1 Tbsp salt (to make peeling the eggs easier). Bring the pot to a boil over medium heat (20 minutes). Turn off the heat and let the eggs stand in the hot water for 3-5 minutes, depending on how firm you like your eggs. Remove the eggs and place them in a bowl of ice water to cool.

Read more at Curious Cuisiniere: Polish White Borscht (Bialy Barszcz) <https://www.curiouscuisiniere.com/polish-white-borscht/>

Trout Pate:

Put the cream cheese, horseradish, and lemon zest and juice in a bowl, and mix together until smooth. Season, add the chopped dill and flake in the smoked trout, removing any bones or skin as you go. Stir well to combine and add more seasoning to taste. The pâté will keep in the fridge for up to 2 days.

Ulf smoking 120lbs of chicken and 20 lbs of Trout with their Majesty's Son Ragnar. ➡



Pie Crust by Nest Verch Tangwistel

Toss 1 and $\frac{1}{4}$ cups flour and $\frac{1}{4}$ salt into a mixer and stir enough to get the salt thoroughly distributed through the flour. Take 1 stick ($\frac{1}{2}$ cup) frozen butter and grate it with a cheese grater. Add the butter to the flour and mix it up just enough to coat the butter so it doesn't get all clumped together. Then turn on the mixer and add cold water by the tablespoon until the dough barely sticks together. That should be about 3 tablespoons of water. The roll it out on a floured board. You want the butter to stay in small pieces and not get

Newcomers information:

New to the SCA or just moved to the area from another part of the country?

SMOKING ROCKS WELCOMES YOU !
VISIT OUR WEBSITE FOR CONTACT INFORMATION:

<https://smokingrocks.eastkingdom.org/>

Your Chatelain: Rufus Bowe (George Anzivino)
Lv2TchMusic@comcast.net

A Yuletied tradition: by Lady Naia

The celebration of Twelfth Night has its roots in an ancient Roman festival called Saturnalia. It was a pre-Christian harvest and winter solstice celebration that was held throughout the Roman Empire. It celebrated Saturn or Saturnus, the god of agriculture, and the king of Rome's Golden Age. During the festival, whoever found the single bean in a special galette (flat, round, crusty cake) became the king of the festival. In the medieval period, part of the fun of the Twelfth Night Feast was the appointment of a Lord of Misrule. All in attendance were subject to the mock king's "ludicrous fancies." Sometimes a pea was also included, and its discoverer would be declared Queen of the Pea. If the woman found the bean, she could choose her own king, and vice versa with the pea. The king and queen could direct others to do their bidding for the rest of the night. Sometimes a clove would be baked into the cake as well and the recipient would be the jester. During the night of the feast, people masqueraded, danced, cross-dressed, and gambled. By the time Edward II came to reign in 1284-1327, the mock king was being called the King of the Bean because of how he was chosen and the cake was just a way to continue the old custom of mock rulers.

In France the cake was known as *gâteau des Rois*; in Germany it is *Dreikönigskuchen*; it is the Black Bun in Scotland; in Portugal it is *bola-rei*; and in Spain it is *Rosca de Reyes*. The picking of the king was most popular in France, it was first mentioned in the early 1300's. In the 13th century at the monastery in Mont-St.-Michel, a king was chosen from the monks by placing a number of cakes in front of them. One contained a bean hidden in it. The monk who got that particular cake spent Matins, High Mass, and Vespers sitting on a special throne. In 1563, Mary Queen of Scots had a Twelfth Night Cake at the palace of Holyrood. Her maid, Mary Fleming, found the bean in the cake and was dressed in the queen's own clothes for the rest of the day.

TWELFTH NIGHT : OR, KING AND QUEEN.

by Robert Herrick

NOW, now the mirth comes
With the cake full of plums,
Where bean's the king of the sport here ;
Beside we must know,
The pea also
Must revel, as queen, in the court here.

Begin then to choose,
This night as ye use,
Who shall for the present delight here,
Be a king by the lot,
And who shall not
Be Twelfth-day queen for the night here.

Which known, let us make
Joy-sops with the cake ;
And let not a man then be seen here,
Who unurg'd will not drink
To the base from the brink
A health to the king and queen here.

Next crown a bowl full
With gentle lamb's wool :
Add sugar, nutmeg, and ginger,
With store of ale too ;
And thus ye must do
To make the wassail a swinger.

Give then to the king
And queen wassailing :
And though with ale ye be whet here,

Yet part from hence
As free from offence
As when ye innocent met here.



Our Barony's Twelfth Night celebration will be held on January 13th, in Fairhaven, and will include a traditional Twelfth Night cake. A king and Queen of the bean will be named and they will hold sway over the festivities. There will be games, dancing, music, and a sumptuous feast.

If you would like to revive the Twelfth Night Cake tradition at your own celebration, you may want to use John Mollard's 1803 recipe, which seems to be the earliest printed recipe for an English Twelfth Cake.



Take seven pounds of flour, make a cavity in the centre, set a sponge with a gill and a half of yeast and a little warm milk; then put round it one pound of fresh butter broke into small lumps, one pound and a quarter of sifted sugar, four pounds and a half of currants washed and picked, half an ounce of sifted cinnamon, a quarter of an ounce of pounded cloves, mace, and nutmeg mixed, sliced candied orange or lemon peel and citron. When the sponge is risen, mix all the ingredients together with a little warm milk; let the hoops be well papered and buttered, then fill them with the mixture and bake them, and when nearly cold ice them over with sugar prepared for that purpose as per receipt; or they may be plain.

From John Mollard, The Art of Cookery. (London 1803).

Seneschal's messages:

Greetings to the members of the barony,

Lady Solskinn, our exchequer for these many years, has decided it is time to step down. We will miss her capable service and helpful guidance.

At this time, I call for nominations for the Baronial Office of Exchequer. All nominations will be accepted up until December 10. A vote will be taken at the January meeting to determine our next baronial exchequer.

Please send all nominations to: seneschal@smokingrocks.eastkingdom.org.

Thank you Solskinn, for your long standing service.

In service to the Barony of Smoking Rocks,
Sabina Luttrell
Seneschal

Hello all,

The deadline for quarterly reports for local officers is coming up on the 15th of October. If your Kingdom officer requires quarterly reports, please send them in, in the next 5 days.

I would like to be cc'd on your quarterly reports. If your reports are entered in online, please copy the report before hitting send, and paste it into a word document, or email. If you need help with that process, give me a call and I can walk you through it.

Thank you very much,
Sabina

East Kingdom 50 Year is coming up in June of this year.

There is a history display that all groups have been asked participate in.

We need someone to take the lead on this project. It can even be a couple of people working together if that is easier. We have a lot of great history and it would be great if we could share please contact Sabina to help. Thank you.

seneschal@smokingrocks.eastkingdom.org

A personal note: Naia and Diego

Being relative newcomers to the SCA, one could easily become overwhelmed by the sheer magnitude of the many facets of this group. Luckily my husband and I landed in the Barony of Smoking Rocks where we have been met with many incredibly helpful, talented and friendly people. We were both interested in learning to play period music, and were welcomed to join Fracta Modi under Lord Rufus's tutelage.

Recently, we were invited to play at the Barony Beyond the Mountain/Bergental Yule celebration in Pomfret, CT. Driving to the site was a pleasant ride through rural Connecticut. The event was nestled into a wooded area overlooking a pond. There were merchants, a silent auction, food, live music, and dancing. We watched the fighters outdoors, warmed ourselves by a roaring fire, and took a stab at thrown weapons. It was wonderful to see the work that everyone put in to make this event magical and was a pleasure to see everyone dressed in their finest clothing, some lovingly hand stitched by incredible artisans.

We made sure to attend court as we were told a dear friend would be getting an award, completely unaware that it was a ruse to make sure we stayed. We were both surprised to hear our names called to stand before their Majesties. Diego and I would like to thank everyone for being so supportive and thoughtful to recommend us for the AOA. A special thanks to Baroness Alys, Baron Richard, Baroness Nest, Lady Dearbhorcaill, Lady Marguerite, Lady Amy, Lord Rufus and Lady Silé for trusting us and giving us the confidence to play, Lord Johannes for always being an attentive audience member, Mistress Sabina and all the members of Barony of Smoking Rock that have made our time in the SCA so enjoyable.

Captain of Archery Position

The Barony is STILL looking for an individual (s) who would be interested in fulfilling this post. Regulation do not require this person to be an Archery Marshall, but it is strongly suggested. The Captain of Archery is responsible for submitting scores from Royal Rounds, organizing the yearly competition for the Arch Forester, and assisting persons interested in Archery.

Mistresses [Nest Verch Tangwistel](#) has volunteered to cover this position TEMPORARILY.

If anyone is interested in taking on this position please contact your Seneshal
Mistress Sabina Lutrell !

TRADER JAN'S ARCHERY PRACTICE IS ONGOING:

Every Friday evening,
Check the Barony's FB page for
changes or cancellations.



EK Royal Round Rankings as of November 25, 2017

Rank	Master Bowmen	SCA Group	Bows	Average
6	Nest verch Tangwistel	Smoking Rocks	RRR	97.00
14	Robert Howys of Morningthorp	S, Rocks	CCC	91.33

Rank	Archers	SCA Group	Bows	Average
113	Dearbhorgaill ingen Rosa	S.Rock	LLL	29.67

Bows used in top 3 scores: C=Crossbow, L=Longbow,
R=Recurve or U=Unknown

**OYE OYE OYE ARCHERS OF SMOCKIN ROCKS !
WE NEED YOU BACK AT THE RANGE
DON'T FORGET TO PRACTICE YOUR ROYAL
ROUNDS THIS FALL !**

Webminister:

Diego Porcelos would like you all to contact him with information or additions for the Barony website:
webminister@smokingrocks.eastkingdom.org



Chronicler:

If you have a story, announcement or anything else for our next Kenning Points send it to:
Ruthbechtold@gmail.com



Chatelaine:

New to our area new to the SCA contact Lord Rufus Bowie
chatelaine@smokingrocks.eastkingdom.org



Barony of Smoking Rocks Meeting Minutes October/December 2017

This is an abridged version of the minutes for the full versions please join the Smoking Rocks yahoo groups.

Officers reports

A & S: Fracta Modi entertained at BBM & Bergenthal yule and have been invited to play at BBM investiture in May.

Knight Marshal: Baron Richard and Euric fought at crown, Baron Euric made it to the final 12 fighters. Fight practice is ongoing at PAL in Fall River.

Fencing: Nothing to report at this time.

MOL: Remember to get your qual cards updated.

Herald: Nothing to report at this time.

Exchequer: Barony accounts and all reporting is current.

Chronicler: Latest minutes submitted no changes working on December newsletter.

Chatelaine: Will have gold key ready for 12th night.

Web minister: Attended video chat with society web ministers on the upgrade of the email system, still needs everyone's membership info as this will be part of our future login.

Steward: Nothing is missing, Marguerite is borrowing one roasting pan to try out for 12th night feast.

Seneschal: Solskinn steps down barony grateful for her dedication and many years of service. Need new Exchequer, one person has applied so far. But there is more time to apply before next meeting where we will have a vote of confidence. Also still in need for new Arch Forester and chancellor minor. Please contact Sabina.

Old Business:

—**12th Night event:** January 13, 2017, (The East Kingdom 12th night will be on January 6th). Nest Autocrat and Marguerite cook with Mistress Caitlyn as her parent. Church has new leadership was a bit harder to negotiate this year. 12th night feast budget approved.

—**Ice Weasel # 13:** Ceawlin event steward, bear pit tourney, instead of feast there will be a meal served and dancing after Fracta modi needs music so they can prepare. Ceawlin & Elaine will work together on site in Raynham.

—**Barony Birthday:** Lady Elaine will be event steward with Nest as parent, Baronial championships to be held, possibly also at Raynham Stone Church. April 28 or May 12th are proposed dates.

—**50Year EK historical display:** Nest volunteered and is working with kingdom contacts to coordinate for the Barony,

New Business:

—Before next meeting 1 hour discussion on Baronial charter planned. Homework for all = study the bylaws.

Baron and Baroness time:

—Baron Richard & Baroness Alys again acknowledge the glorious populous of Smoking Rocks and are very pleased with the nomination of Kenning Points as EK Best Newsletter for the William Blackfox award. (A society wide award).

—Congratulations to our new Lady Naia and Lord Diego.

—Congratulations go to Lady Elaine for winning the experienced division at St. Eligious.

Next meetings:

- January 7th on Cape Cod at the Bechtolds home. * meet at 6 pm for charter review and 7 pm for meeting.

IYS Marguerite von Elfenau

ANNOUNCEMENTS

CONGRATULATIONS TO:
LADY NAIA



AWARDED ARMS
BY THEIR ROYAL MAJESTIES
ZAR IVAN IVANOV &
ZARITA MATILDE DE CAE-
NET

AT BBM &
BERGENTHAL YULE
DECEMBER 2, 2017

CONGRATULATIONS TO:
LORD DIEGO PORCELOS



AWARDED ARMS
BY THEIR
ROYAL MAJESTIES
ZAR IVAN IVANOV &
ZARITA MATILDE
DE CAENET

AT BBM & BERGENTHAL YULE
DECEMBER 2, 2017

CONGRATULATIONS TO:

LADY ELAINE OF MORNINGTHORPE



*The winner in the
“experienced category”
at St. Eligious !*

*For her Elizabethen
gloves.*

CONGRATULATIONS TO:

LORD JUSTINIOUS

*The newest heraldry protege
to Mistress Suba Baroness of Bahkill*



Chivalry for Baron Euric

Crown Tourney Fall 2017

***Congratulations to
Baron Euric Germanicus
for being awarded
the shield of Chivalry***



*Baron Euric was also given a
Rose token that day*

***Vivat vivat vivat
We are so proud of you.***

CONGRATULATIONS TO:

Lady Marguerite von Elfenau,
On the East Kingdom nomination of Best Overall
Newsletter of our own “Kenning Points” publication
for the Master William Blackfox Award.



REGNUM

Baron and Baroness:

Richard Leviathan & Alys Attewater

(Fred Carpenter & Ann Carpenter)

Vargaliss@comcast.net & alys.ann@gmail.com

Chancellor of the Exchequer:

Lady Solskinn (Liz Gerald)

508-295-3734 / solskinn23@yahoo.com

Deputy Exchequer:

Sile Inghean MicCharthaigh (Fran McCarthy Young)

Chancellor Minor:

Open Position

Deputy Chancellor Minor:

Lord Rufus Bowe (George Anzivino)

Chatelain:

Lord Rufus Bowe (George Anzivino)

Lv2TchMusic@comcast.net

Deputy Chatelain:

Baroness Molly Blythe (Mali Lim Howe)

Chronicler:

Lady Marguerite von Elfenau (Ruth Bechtold)

508-362-6131 / ruthbechtold@gmail.com

Deputy Chronicler:

Lady Naia (Anna Purcell)

Knight Marshall:

Baron Ceawlin Alreding (Ken Howe)

508-995-5389 / ceawlin_alreding@comcast.net

Leviathan Pursuivant (Herald):

Lady Amy ferch Rychard (Amy Jump)

amy.jump@hotmail.com

Minister of Arts & Sciences:

Lord William Spicer (David Tarrant)

artsscience@smokingrocks.eastkingdom.org

Minister of the Lists:

Baron Fergus Redmead (Michael Meyer)

fergusredmead@gmail.com

Seneschal:

Mistress Sabina Luttrell (Linda Meyer)

sabynluttrell@gmail.com

Steward:

Mistress Nest Verch Tangwistel (T. Sanders)

Webmaster:

Lord Diego Porcelos (Mike Purcell)

webminister@smokingrocks.eastkingdom.org

Marguerite von Elfenau (Ruth Bechtold)
Chronicler, Barony of Smoking Rocks
169 Main Street, West Barnstable, MA 02668