

# Barony of Smoking Rocks



# Kenning Points

July 2017

*Anno Societatis L*

## Upcoming Events

### **Baronial Archery Championship July 2017**

#### **“WANTED” 2017 ARCH FORESTER FOR SMOKING ROCKS**

July 16, 2017 starting at 10 in the morning everyone will meet at Mistress Nest's home in Rochester, MA.

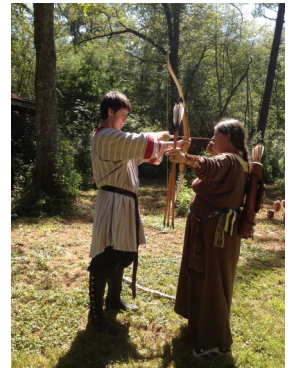
We will gather there to have yet another fun and challenging archery competition in order to select the new Baronial Archery Champion.

Bring your bows, full quivers, your sharpest aim plus a whole lot of “Deet” and good shoes.

Pack some food, drink and folding chairs. We will have a pot luck meal after the shoot is over.

Afterwards there will be a Baronial Court, where the new champion will be announced. We will also conduct our business meeting for July, so be prepared for that as well!

Contact Nest if you need directions.



**PENNSIC 46**  
**JULY 28 – AUGUST 13, 2017**  
**COOPERS LAKE CAMPGROUND**  
**SLIPPERY ROCK PA**  
***“BARONY OF SMOKING ROCKS TO***  
***HOST RUNNYMEDE DINNER AT FREE-***  
***HOLD OF RIVER KEEP”***



## The Barony was yet again one of the featured Exhibitors at the 2017 Cape Cod Mini Makers Faire in Mashpee:

**Thank you to:** Nest, Elaine, Anna, Marguerite, Padraig, Godric, Ceawlin, Haakon, Serafima, William, Rufus, Kris and Lewellen for coming out to the Demo today! There are pictures on [CapeCod.com](http://CapeCod.com), one real nice one with Elaine and Haakon makes an appearance as part of Cape Cod Cutlery.

So good job guys at the Demo. Between the SCA the knife company and the blacksmith demo we managed to make up anywhere from 30 -50 % of all the pictures taken by Media. This includes Cape Art, Cape Cod Chamber of Commerce and Cape Cod Life among others that will no doubt find their way to our attention. Awesome Job!!!!

Cause we are awesome!!!



### **Media Impressions from the 2017 Cape Cod Mini Makers faire:**



The local chapter of the Society for Creative Anachronism (SCA) knighted me, dubbing me Sir Doug of the Biggest of Clams Clan.

This is an honor I can never repay, But I will try at the Mashpee Middle-High school.



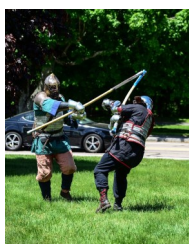
On the same day, same location Marguerite von Elfenau also dedicated 17 of the Society's song to me including...."Under the Sea, Under the Boardwalk and Sitting on the Dock of the Bay".

## **BARONY BIRTHDAY 2017**

I would like to thank everyone who helped to make yesterday such a wonderful event. If I don't mention you by name please don't be offended. I was low on calories at the end of the day and so many people jumped out of the woodwork to help. Elaine Sears-Dennehy thank you for manning the Kitchen to make sure that the pot-luck dishes that needed warming were taking care of. Solskinn Solskinn thank you so much for spending the day at troll for me. Patrick Harrington for Marshaling, Sabina Luttrell M.O.L. Katie Reilly Fencing Tourney time keeper. and the list goes on and on. The clean up crew was amazing! Katie O'Connell, Ann Carpenter, Frederic Carpenter, Ken Howe, Mali Lim, Sabina Luttrell the site was immaculate.

Again thank you so much to all that were involved and helped to make the day fun and successful. Again I know I am leaving folks out and I am sorry. I truly appreciate all the hand that were involved in the day.

**Fergus**



*Photo's curtesy Baron Bruka*



Barony Birthday continued:

**Yesterday's event was lovely!**



Thank you to the entire Barony for bringing some amazing food to make the potluck a success.

Thank you to Fergus for autocrating, Solskin for running troll, Master Pat and Wulfhair for running the Heavy List tournaments, Fergus for organizing the fencing, and William Spicer for providing the beautiful new shield, and for running the A&S contest.

Thank you to everyone who entered the various championships.

Thanks, as always, to Fractal Modi for providing music.

Thank you to Justinus for being our herald. Thank you to the many people who helped clean up, and to the many people who went out of their way to talk to the public. This particular site is very public and often turns into an unofficial demo, so we appreciate people taking time out of what should be a day of fun to explain what we do.

**Congratulations to our new champions!**

Our new Arts and Sciences Champion is Lady Serafima,

Our new Fencing Champion is Baron Ceawlin

Our new Heavy List Champion is Talec.



**Congratulations to the winner of the defender of the shield**

Phealan of Bridge

**Congratulations to our newest members of the Order of the Lodestone:**

Baron and Baroness of the Barony of the Bridge and Godric White Wolf



**BARON & BARONESS CORNER:**

*Greetings to the Populace,*

**VERY IMPORTANT NOTICE FOR PENNSIC ATTENDEES**



*I have made a commitment that I need help to fulfill. **As no one was willing to host the Runny-mede dinner at Pennsic this year I volunteered.** Mistress T and Master Pat have been nice enough to allow the Freehold camp to be used for a location. I have, with the help of the Barons from the Barony of the Bridge, persuaded all Barons to bring a dish and beverage from their Barony, basically making this a pot luck dinner. So we have been spared the work and expense of a state dinner. This has not thrilled all the Barons but enough have been happy with the idea. **There also have been concerns that this will not be elegant, stately, private and exclusive enough. I expressed to them that we are but a poor Barony but proud and we know how to host people.***

**I therefore request special understanding and some help in attending to this event.**

*The dinner will take place Monday night of war week on the 6th of August. It will require cooperation from many. I need some champions and guards. I would also like musicians playing in the background. I need a couple of attendants pouring drinks and heralds to announce people when they arrive. When the meeting part starts I need total privacy. Then when the Barons exit to leave I would like to give them a bottle of something made in the Barony: wine, mead cyzer anything you all might have in store and are willing to part with. We need candles fire torches and music magic. I want the other Barons to leave feeling that they need to go home and work on their Baronies. I want them to be inspired to want to host this event next year. **I want those who worried about this year to eat their words and feel really bad for ever doubting the awesomeness of Smoking Rocks and the Freeholds ability to be elegant.***

***Thank you all IYS Baron Richard of Smoking Rocks (edited by yours truly)***

## Mistress Nest's Diary in preparation of Harvest Festival event October 2017:

**March 30, 2017** Next step in the Harvest Festival event. I started the herb seeds a couple weeks ago, and they are doing well. We have lots of thyme, and marjoram coming up, and enough sage to do many a feast. Now the leek and onion plants came in yesterday. The instructions included with them says they should go in the ground within a week of receipt. So I am going to try to till and plant this Sunday starting at about 9:30. If anyone wants to help come on over. The address is 567 New Bedford Rd, Rochester. The only problem might be if it is too wet after the rains on Saturday to till. I will not know the answer to that until Saturday anyway. I will post if I think it will be too wet.

**May 1, 2017** Looking at the garden plot yesterday, I realized we will definitely need to do some weeding next Sunday. Therefore as long as the weather holds, I will be in the Harvest Festival garden plot on Sunday the 7th starting at around 9:30. It should only take a couple hours to do some planting and weeding. Unfortunately it does not look like we had a very good germination rate on the Barley. There are not many plants. I only hope a few more still come up.

**May 6, 2017** It is way too wet to weed tomorrow. So no farm work.

**May 20, 2017** I am going to be out working in the "Harvest Festival" garden tomorrow at 9:30 if anyone wants to stop by. I think it is time to plant the carrots and parsnips, and the onions and barley could always use another weeding.

**May 29, 2017** Results from yesterdays King and Queen's archery championships. We had a good set of shooters from Smoking Rocks show up and partake in a shoot designed from the movie "Princess Bride". Cosimo, Alice, Godric, Bronwyn and I showed up the morning to shoot. Unfortunately Godric and Bronwyn had to cut their day short and missed some of the fun. Cosimo and I made it to the finals. I was knocked out by Thyra in the from the final 16 and Cosimo was taken out then also (I dont' remember by who). We had a beautiful day, and the landscape was fantastic. I will admit it was a crazy long walk to the archery field and the grass could have been mowed, but otherwise it was a beautiful day. Thank you to Solskinn for coming along and offering moral support also.

**June 20, 2017 Announcement by Solskinn:** Mark your calendars. The Barony of Smoking Rocks will be hosting a Harvest Festival on October 14 2017. A feast will be cooked by Nest Verch Tangwistel using vegetables and chickens rhat the Barony is growing. More details on the contests and games to come.

Harvest Festival will be at Noquochoke Masonic Hall in Westport, MA

**June 24, 2017** Before and after pictures of the gardening work today. As you can see her Excellency was working diligently to weed the beets, and even superman was helping. The beans, leeks, onions, carrots, and butternut squash look great. The beets are starting to look good, and we are still having problems with the parsnips. We had to reseed them. The cold wet spring has not been making things easy. The barley is going to seed just like it should, but it is also not as great as we would like. Some of the plants are not producing at all. it really appears that the soil was compacted too much for them in the early spring rains. We do have another spot where we can plant some more barley.

**June 30, 2017** So can you tell which one is the meat bird and which is the Layer? They started out the same size.



Pictures of the vegetable garden in Rochester MA:



## Making cheese:

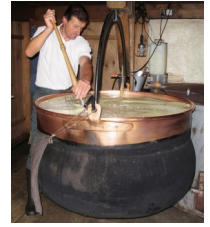
Growing up in Switzerland I was very fortunate. I lived in a city but also spent all my vacation time in the country. My parents took us on vacations up in the Swiss Alps on a regular basis. We rented an apartment in a farmhouse surrounded by mountains and babbling brooks. Cow bells rung out in the pastures and no cars honked in the streets. It is where we met our second family and my godfather was a dairy farmer.

When I got older I used to vacation in his home with his family every season of the year. I worked out in the fields, played in deep fluffy snow and hiked up steep mountain trails in the summer to visit him on the Alp.



### **Making cheese continued:**

One of my favorite spots was the Alpen Hut where we would sit on the front steps in the evening and watch the sunsets colors glow in the snow covered mountain peaks and enjoy the end of the day. My godfather would take his cows up the mountains to his Alp Hut. He needed to grow the hay around his farm in order to harvest it for winter feed. Once the cows were up on the Alp the milk could no longer be transported to the milk store, so instead he made cheese every day. His hut was very rustic with an open fire in the kitchen, next to the cow stalls. There was a huge copper kettle hanging over the fire where he would deposit all the milk after milking. The cows spend all day in the pastures eating wonderfully fragrant mountain grasses and wild flowers which made the milk taste especially delicious. Just imagine what that cheese made from that milk would taste like. I watched him perform his cheese magic during my whole childhood, but never really paid much attention to the details. Today I wish I had. All I can remember is that his was the best “*Aupe chaes*” (Mountain cheese) I ever tasted. I would give a lot for a slice today.



***When Baroness Alys put sent out the following invite I could not miss out giving this a try.***

#### **Cheese making class On June 24th at 3:00 at Summer House Soaps in Hyannis**

Please RSVP if you plan to attend the class so I know how many to prepare for. If you want to make cheese, bring some milk, a slotted spoon, a colander, and a pot big enough to put the milk in. If you have a second, larger pot that can be used as a double boiler or to create a water bath that would be great, but we can work around it if you don't. Similarly, if you have a thermometer that registers low temperatures (70-100) then bring it along, but if you don't, then don't worry about it, we can share the one I have. Plan to have some non-iodized salt at home for a brining step that will happen at home.

#### **We are going to make a cheese named Tomme which should be good as this one does not require terribly much pressing:**

My friend Nest brought me some fresh raw milk, which apparently is better for more complex bacterial cultures and therefore should produce a more complex finished cheese. I could have used pasteurized whole milk but I figured I would go all out this time. Years past I once made some cheese together with Alys and Molly. We made “Raclette cheese” a fairly mild and stinky cheese that is good for melting. I still have some, but by now it is so hard I don't think I could even cut it with a knife.

Today I brought a cheese mold that was much too large, a thermometer that worked fine, had a colander, forgot the slotted spoon, brought the wrong cheese cloth. I was lucky though as Alys and everyone else were very kind and shared their equipment.

We started warming up the milk in a double pot, water bath, and patiently waited until the temperature reached 86 degrees F. Now we gently added some more bacteria “mesophilic & thermophilic cultures” which will help the milk sugar turn into lactic acid, while keeping the temperature steady at 87 F for about an hour. During the waiting period Alys gave a speech on cheese making.

Now the time came to add the rennet, originally made out of the 4th stomach of an unweaned kid/calf or lamb, but can also be made from figs. Ours I think was store bought. Rennet has to be diluted in 1/4 cup of non chlorinated water (for all of you on city water). This will start the process of forming the curds and whey. We let this mixture sit for another 30 minutes at 87 F. Somehow my curds did not form right away, we were not sure if it was because we used the water from the faucet, which might have contained some chlorine after all. I then added more rennet and waited another half hour. The curds did finally materialize and I cut them with a large knife horizontally, then vertically followed by making even smaller curds using a whisk.

Once the curds were settled to the bottom of the pot we removed a lot of liquid and replaced the lost volume with 120 F water to raise the temperature of the curds back to the desired temperature. I was ready to separate the curds from the whey via cheesecloth and colander. Whey can be used to drink, make bread or even to spray your vegetables in the garden, as the pests don't seem to like the taste of whey very much.

Now the curds were ready to be moved to the cheese mold for pressing over night. I brought mine home and let it sit in a colander in the sink with as much weight as I could gather using cans of soup. The cheese was then removed from it's mold and cloth and placed into a salty brine (Salt saturated water, use non Iodized salt) for about 10 hrs. After that I air dried the cheese using some paper towels inside a salad spinner which contains air holes.

This cheese will now have to be aged, I rubbed it with a bit more salt and am keep it in a somewhat moist place at 52 to 56 F to form a nice rind. I am planning to age my chees for at least 8 weeks, maybe longer. I broke down and bought a wine fridge from “craigslist” to store the cheese. I am now happily waiting for time to go by while checking on the cheese to remove any molds that should not grow on it and also to turn it around. Alys said if any blue mold grows to remove that but if the molds are reddish of nature to rub them into the cheese evenly as that will add additional flavor.

I am a happy cheese maker now and sometimes wonder what my godfather would say if could tell him that in my old age, all the way over on Cape Cod in the USA, I finally became a cheese maker.

Thanks a million Baroness Alys for a most wonderful cheese making class!





## Captain of Archery Position

[Godric FitzEdmond](#) has stepped down as Captain of Archery. We wish to thank Godric for his many years of service in this position.

The Barony is now 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 while we post.

If anyone is interested please contact the me at [edennehy12@Comcast.net](mailto:edennehy12@Comcast.net), or FB message me.

Yours in Service  
Elaine Howys of Morningthorpe]

## 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 May 25, 2017

Rank	Master Bowmen	SCA Group	Bows	Average
6	Nest verch Tangwistel	Smoking Rocks	RRR	97.00
8	Robert Howys of Morningthorp	S, Rocks	CCC	91.33
18	Cosimo de Venezia	Smoking Rocks	RRR	81.00
21	Elaina Howys of Morningthorp	S. Rocks	RRR	80.67

Rank	Archers	SCA Group	Bows	Average
113	Dearbhorgaill ingen Rosa	S.Rock	LUL	30.33

## Webminister:

Diego Porcelos would like you all to contact him with information or additions for the Barony website:  
[webminister@smokingrocks.eastkingdom.org](mailto: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](mailto:Ruthbechtold@gmail.com)



## Barony of Smoking Rocks Meeting Minutes May/June 2017

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

### Officers reports

**A & S:** Successful A&S Demo was held in Mashpee @ Makers Faire. At the Baronial Birthday's the A & S championship was won by Lady Serafima Vivat to all the contestants and congratulations to our new Champion

**Knight Marshal:** Kingdom is discussing new rules for helmet inspections. Heavy list practice is ongoing at the PAL in Fall River, nobody died. Heavy list fighting at the Baronial Birthday went well and the Barony's new Lord Protector is Talic. Lord Phealan of the Bridge is the first defender of the shield. Vivat to both champions.

**Fencing:** Also at Barony Birthday the fencing competition was fierce and Baron Ceawlin won that tournament. Vivat.

**MOL:** Barony Birthday contests were held a good time was had and new champions were celebrated.

**Herald:** Nothing to report at this time.

**Exchequer:** Bank accounts and all reporting is current.

**Chronicler:** Latest minutes submitted no changes requested, need submission for newsletter.

**Chatelaine:** Makers faire went well the Demo attracted many who showed a serious interest in our society invited all to attend Barony Birthday.

**Web minister:** New website is up and running please check it out and notify Diego of any changes or additions needed. Please submit releases for photo postings also with Diego. Need assistance with uploading new championships and to catch up will current awards.

**Steward:** One pot still needs to be returned but she knows it's location but otherwise all is in order.

**Seneschal:** The Barony's archery captain Lord Godric Fitzedmond is stepping down from his post. Thank you for your many years of service. Notify the seneschale if you are interested in his post. In the meantime Nest will cover this post.

### Old Business:

—**Makers Fair Demo:** Demo went well, Baroness thanks everyone who attended and helped out educating the public. The news media reported very favorably, 50 % of the pictures posted were about us.

—**Barony Birthday:** Thanks go out to Solskinn for anchoring Troll, Elaine-for anchoring the kitchen and everyone who helped. Everyone enjoyed the food and had a fun time. No one was hurt. People brought wonderful potluck dishes. In the future we will need to remember to bring along: serving spoons, towels and Ziploc bags for leftovers. The kitchen at the church was very well set up for warming up dishes. There was very little trash at this event and it was over in time for folks to get home before dark.

—**October Harvest Festival event:** Garden is growing well, onions, leeks, thyme, barley parsnips, carrots squash green beans and beets have been planted. Greens will be planted later. The chicks have not arrived yet. No cows or pigs will be raised for this event, those menu items will be purchased. The menu is fluid depending on what will be available for food at harvesting time. The chef is experimenting with recipes and hopes to have pickled vegetables and cheese for the day board.

### New Business:

—EK is looking for bids for the following events; K&Q Fencing, Fall Coronation and 12th night 2018. Some in our group are interested in submitting bids but workable dates and locations need to be looked into further.

— Future Demo possibly on the Cape at Cotuit Center for the Arts. Is anyone interested in organizing a real working demo, where our members would teach varied classes, including dancing, forge demo and other medieval crafts?

**Baron and Baroness time:** NEED volunteers @ Pennsic for Runnemedede dinner to be held at the Freehold of River keep camp! Monday night at 6p of war week. Contact the Barons if you can help out.

### Next meetings:

- July 16, 2017 Barony Archery Championship & monthly meeting at 5 pm in Rochester @ Nest's home
- Labor day week end @ Yosef's in Westport, MA

# ANNOUNCEMENTS

## CONGRATULATIONS TO THE BARONS OF THE BRIDGE



On their induction  
into the Order of  
"The Loadstone."

VIVAT

## CONGRATULATIONS TO GODRIC INN HVITI ULFR

THE EAST KINGDOMS  
NEWEST MEMBER OF

### THE TIGER COMBATANTS

AT NORTHERN REGION WAR CAMP 2017  
SHIRE OF GLENN LINN

VIVAT



Thank you !

### Lord Godric FitzEdmond

We wish to thank Godric for his  
many years of service as our  
Captain of Archery.

*Barony of Smoking Rocks*



Summer Poem by Mildred Teal

**SUMMER IS ICUMEN IN. SING CUCCU.**

**A YOUNG WORKER BEE ON A MISSION INTENT,  
BEE-LINED TO A FLOWER WITH A HEAVENLY SCENT.  
SOON GIDDY ON FLOWER'S NECTAR CONCOCTION,  
BEE DANCED AND TWIRLED, DELICIOUSLY OBNOXIOUS.  
DUSTING POLLEN ON FLOWER'S PISTIL, DECIDEDLY BENT,  
BEE FLEW AWAY DRUNKENLY, HAPPILY SPENT.**

OYE OYE OYE *mark your calendars !*



## Harvest Festival October 14, 2017

Noquochoke Masonic Hall  
Westport MA



Featured delicious home grown food served by Mistress Nest Verch Tangvistel.

# REGNUM

**Baron and Baroness:**

**Richard Leviathan & Alys Attewater**

(Fred Carpenter & Ann Carpenter)

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

**Chancellor of the Exchequer:**

Solskinn (Liz Gerald)

508-295-3734 / solskinn23@yahoo.com

**Deputy Exchequer:**

Sile Inghean MicCharthaigh (Fran McCarthy Young)

**Chancellor Minor:**

Open Position

**Deputy Chancellor Minor:**

Rufus Bowe (George Anzivino)

**Chatelain:**

Rufus Bowe (George Anzivino)

Lv2TchMusic@comcast.net

**Chronicler:**

Marguerite von Elfenau (Ruth Bechtold)

508-362-6131 / ruthbechtold@gmail.com

**Deputy Chronicler:**

Naia (Anna Purcell)

**Knight Marshall:**

Ceawlin Alreding

(Ken Howe)

508-995-5389 / ceawlin\_alreding@comcast.net

**Leviathan Pursuivant (Herald):**

Amy ferch Rychard (Amy Jump)

amy.jump@hotmail.com

**Minister of Arts & Sciences:**

William Spicer (David Tarrant)

**Master of the Lists:**

Fergus Redmead (Michael Meyer)

**Deputy MOL:** Open position

**Seneschal:**

Eliana Howys of Morningthorpe (Elaine Dennehy)

508-222-7325 / edennehy12@comcast.net

**Steward:**

Nest Verch Tangwistel (T. Sanders)

**Webmaster:**

Diego Porcelos (webminister@smokingrocks.eastkingdom.org)

**Deputy Webmaster:**

Open position

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