

Barony of Smoking Rocks



Kenning Points

October 2017

Anno Societatis LII

Upcoming Events

Barony of Smoking Rocks Harvest Festival October 14, 2017, Barony of Smoking Rocks (Westport, MA)

We plowed the fields and scattered the good seed on the land. After a successful growing season, Baron Richard and Baroness Alys with Mistress Nest verch Tangwistel invite family, friends and neighbors to a feast of unprecedented proportion.

Mistress Nest and other barony members have been working hard preparing the vegetable plot, planting seeds and tending to the crops throughout the summer. Now it is time to come and join us at the table to enjoy a true mouthwatering feast comprised of homegrown vegetables, farm raised chickens, homemade cheeses, breads, jams and much more. Cooked by our own Mistress Nest!

There will be period harvest games for young and old. From sack jumping, stone or shot put, tug of war, floating in water apple bobbing, corn/pumpkin toss to kubbb.

Baron Richard has GREAT plans for a special heavy list pumpkin tourney with special prizes.

Site Opens : 10 AM Site Closes: 9 PM



Dayboard:

Sausages, Cheeses by Smoking Rocks, Pickled Beans, Bread

Feast Menu:

First course: Gourd and Pork Soup, Bread and Cheese
second course: Chykens wyth Barley, Carrots and Beets.
Third course: Pies of Paris, Warts, Pottage of Raisins.



Remember food is mostly homegrown and home made by Mistress Nest and other barony members.

If you want to make certain you have a seat at the table for this ONE OF A KIND FEAST we highly recommend that you pre-register as soon as possible.

For questions about the Menu please contact Mistress Nest here: eastarch@yahoo.com

Site Address:

Noquochoke Masonic Hall
305 Hixbridge Road
Westport, MA 02790

Send Reservations to:

Ruth Bechtold
169 Main Street
West Barnstable, MA 02668

Feast Fees:

Adults \$ 10 per person
Children 10 to 17 \$ 5/day

Registration Fees:

Adult Member (17+) \$ 8/day
Adult non Member(17+) \$13/day
Children 10 to 17 \$ 5/day

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

Autocrat contact info:

Lady Marguerite von Elfenau (Ruth Bechtold)
169 Main Street
West Barnstable, MA 02668
ruthbechtold@gmail.com

Upcoming Events continued:

Come celebrate the last day of Christmas & the beginning of a new year with your friends at the.



Barony of Smoking Rock's 12th Night Celebration



Mark your Calendar for:

**Saturday January 13, 2018 at the Unitarian Memorial Church
in Fair Haven Massachusetts**

Autocrat: Mistress Nest Verch Tangwistle

Feastocrat: Lady Marguerite von Elfenau

Recipe Corner:

A Fighters Lunch

Have you gone to a fighting event that offers a day-board only when you get to the table all the food is gone? Frustrating, right? My solution - an easy to make lunch that is easy to do which includes but not limited to "Tavern Bread", hard boiled eggs, pickles and fruit.

- Tavern Bread
- 1 cup flour
- 2 cups whole wheat flour
- ½ teaspoon baking powder
- 1 to 2 cups of buttermilk
- 1 cup cheddar cheese
- 1 cup summer sausage

Preheat oven to 450 degrees. Sift the flours together with salt and baking powder in a mixing bowl. Add the meat and cheese and mix together. Make a well in the flour and add butter milk slowly while mixing. Make sure that the dough is moist pat into a loaf and place into a oiled cast iron skillet. Bake for 10 minutes or until the bread has risen then lower heat to 375 degrees and bake for another 30 to 35 minutes or until done. Place on a wire rack to cool.
(daily history@rocklovejewelry)



By Baroness Caitlin Frazer

BARON & BARONESS CORNER:

Greetings to the Populace,

As Baron and Baroness we would like to thank everyone who helped to make the Runymede Dinner at Pennsic a success this year.

Baroness Nest put in a lot of work organizing and executing the pickup of the tableware from the Baronial Heads.

Master Padraig and Mistress Tatiana, as well as many members of the Freehold were instrumental in helping to run the event during the dinner itself.

Lady Elaine helped to organize a legion of food servers from the Barony and from the Freehold. (Sadly I can't find the thank you letter I KNOW I sent out, either on the Yahoo group or on Facebook. That had way more names. I can only find Fred's.)

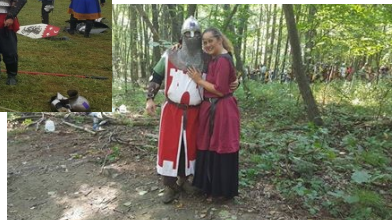
The Baronial banners and place cards that were made by Baroness Nest, Lady Solskinn, Lady Marguerite, Lord Johannes, Diego, Naia and Lady Elaine were very well received by the Barons and Baronesses - at least two of the Baronies have recently made minor adjustments to the way their heraldry is displayed and were especially pleased to add to their small collection of correct pieces.

Our Barony received many thanks for our services, and many compliments to the food.

Thank you Richard of Smoking Rocks



I found Some Pennsic 46 Pictures:



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

July 18, 2017: Working in the garden on a beautiful Sunday afternoon. We were weeding carrots that day. When are we not weeding something? We also planted some Swiss Chard, Kale, Parsnips, Parsley, purple barley and white beets. I will admit I am quickly losing faith in parsnips to ever germinate. This is the third and last planting of them. The first harvest of the barley is now hanging to finish drying. We do still have a couple other crops that have not even gone in the ground yet, mainly the short harvest mustard greens and spinach.

Growing the vegetables for the feast has given me a whole new appreciation for farming.

Lesson one: Do not make up the menu until after you see what is actually going to grow this year.

Lesson two: You can never stop weeding.

Lesson three: Even with the never ending rain, you can never stop watering.

Lesson four: It can be quite hard to recognize what you are supposed to keep and what you are supposed to pull out while weeding. It is especially hard to show other people what you want to keep.

Lesson five: It is hard to fit size 16 feet in between the rows.

Lesson six: Some people think this is great fun, and others wouldn't be caught dead in the garden.



July 21, 2017: today's green bean harvest. The tea is in there for scale. I am going to try to pickle then this weekend.

July 22 & 23: Along with making cheddar cheese, I spent a fair amount of time pickling beans. Next steps done farmhouse cedar cheese at Nest verch Tangwistel. the cheese press is working. The cheese press is working. Underneath that is a 3 pound cheddar. It will sit under 50 pounds for the next 12 hours.



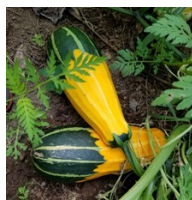
July 25, 2017: The cheese is ready to go rest for a couple months. It is a farmhouse cheddar.

August 14, 2017: It is time. These chickens are beginning to look like tables with chicken heads sticking out of them. I am going to butcher the chickens this Sunday morning. I want to start as early as possible before it gets hot so about 9:00 am would be best. If anyone wants to help with this job, come on over to the farm. If you don't want to help with chickens, but want to do some weeding, come on over. As you can see from the first picture of the beets, we grew some weeds over Pennsic. Liz and I worked yesterday to bring them under control, but there are still areas that could use attention.

August 2017, after my return from Pennsic: While I was off at Pennsic things were happening in the garden. The onions finished growing and needed to be harvested, and some of the gourds are getting ripe. These are mainly ornamental gourds. I did not get any pictures of the edible ones.



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



August 20, 2017: This was a long but productive day. We started in the morning preparing the chickens for the freezer. Then in the afternoon I made stock from the carcasses and made another 3 pound wheel of cheddar. My hands smell like an odd combination of chicken stock and cheese. Thank you to Alys, Debbie, Matt and Susan for helping with the chickens. Don't worry I kept to finished product pictures.



August 24, 2017: The second cheddar is done and aging in the cheese cave. That is all the cheese I am making for the Harvest Festival event.

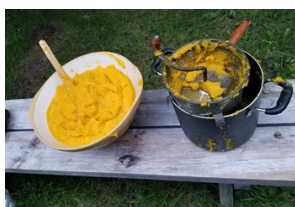
September 10, 2017: I know I have not posted anything from the garden in a while, but it has been quiet while stuff grew. I noticed a few of the carrots had begun to bolt which makes them so woody they are inedible. So I decided before we lost any more to harvest them today. They are sitting in laundry baskets in the cold room. They should be perfectly happy there until we need them. Unfortunately that means they were not in the ground for the first frost. That means they will not be quite as sweet. They are a heritage brand of yellow carrot. It was also time to pick the gourds. I would have left them longer, but the leaves were dead and the deer were beginning to eat them. I got a package of mixed gourds so some are edible and some are ornamental. We got lots, a whole trunk full. Now I am going to spend the rest of the day trying to figure out which are the edible ones and prepping them for the freezer. I have finished the testing. The ones that are sitting on the stove (the black background) are not edible. Yuch! They are seriously bitter.



Though the one that looks kind of like an acorn squash with yellow on it was so hard I could not cut it so who knows what it tastes like. The ones on the cutting board are edible. I am not surprised by the Pattypan or the Turk's Turban. I think the big one on the right is a yellow striped. I am not sure what the small round white one or the large one in the middle are, but they are both sweet. Unfortunately there is also a

small round white one in the bitter pile so I will either have to kick them all out or taste them all, and boy is the bitter one bitter.

September 17, 2017: I have finished the testing. The ones that are sitting on the stove (the black background) are not edible. Yuch! They are seriously bitter. Though the one that looks kind of like an acorn squash with yellow on it was so hard I could not cut it so who knows what it tastes like. The ones on the cutting board are edible. I am not surprised by the Pattypan or the Turk's Turban. I think the big one on the right is a yellow striped. I am not sure what the small round white one or the large one in the middle are, but they are both sweet. Unfortunately there is also a small round



white one in the bitter pile so I will either have to kick them all out or taste them all, and boy is the bitter one bitter.

September 20, 2017: Some of the carrots decided to go into the freezer. They are an heirloom variety named Jaune du Doubs. I love the golden yellow color, but they are not as sweet as modern carrots. This is probably only about 1/8 of the total.

September 24, 2017: Pies of Paris. They are a precursor to minced meat pie. pork, beef, dates and currants are the main ingredients.



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 September 25, 2017

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

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



Barony of Smoking Rocks Meeting Minutes August/September 2017

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

Officers reports

A & S: Congratulations to Lady Eleina for winning with her presentation at Artifacts of Life

Knight Marshal: Fight practice is ongoing at PAL in Fall River. Baron Richard and Baron Ceawlin will attend crown tourney this fall.

Fencing: Nothing to report at this time.

MOL: No news to report.

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 October newsletter.

Chatelaine: Will have gold key ready for Harvest Event.

Web minister: Needs to get everyone to provide him with their contact information and sign off please contact him. New website is up, running and ready for more information.

Steward: One pot still needs to be returned Lady Eleina will get it back.

Seneschal: Many thanks go out to Lady Elaina for her many years of service to the Barony as the outgoing Seneshal. The board elected and approved a new Seneshal we congratulate Mistress Sabina Lutrell on her new position.

Old Business:

—**October Harvest Festival event:** Date is October 14, 2017. Growing season was successful, harvest was plentiful. The event will be a day of fun and games and delicious food. The morning will feature a pumpkin tournament under the leadership of Baron Richard. Afternoon will be spent playing games: kubb, tug of war, apple bobbing and shot put.

—**Law school Demo:** Not many have responded event is mid week and in the afternoon, when most are at work. Baron Richard and Ceawlin will help out and maybe also Ulrich and Stephen as they have knowledge of medieval law practices.

—**EK rapier tournament** will now be held in Pennsylvania.

New Business:

—**12th Night event:** January 13, 2017, Kingdom 12th night will be on January 6th. Nest will Autocrat and Marguerite cook with Mistress Caitlyn as her parent. Nest will contact the Church to reserve.

—**Ice Weasel # 13:**

—**Barony Birthday:** Nobody yet. Barony has a need for fresh leadership. Anyone who would like to run an event or cook for an event please step forward there are plenty skilled folks around who will gladly help out and support you as a parent and teach you all you need to know.

Baron and Baroness time: Thank you goes out to all that helped out at the Runnymede dinner at Pennsic, the dinner was a success and we appreciate all that was done. A reminder to all officers to always carbon copy the Barons when you send in your regular reports. Congratulations to William Spicer on his induction into the Silver Brooch at this years Pennsic.

Next meetings:

- October 1, 2017 on Cape Cod
- November meeting in Attleboro
- December possibly in New Bedford.

IYS Marguerite von Elfenau

ANNOUNCEMENTS

CONGRATULATIONS TO



LADY SERAFINA MEDVEDNIKOVA
& LORD WILLIAM SPICER

ON THEIR UPCOMING NUPTIALS
END OF OCTOBER 2017.

Their Royal Majesties Ioannes Aurelius Serpentius and Ro Honig von Sommerfeldt

Announced the induction into the
order of the Silver Brooch for

Lord William Spicer

C&I: Marieta Charay – W: Serafina
Medvednikova

Pennsic XLVI – August, 2017



On September 30, 2017 the Barony Beyond the Mountain held their Artifacts of Life III event in New Britain Connecticut:

This event provides a great venue for people who can imagine what it would be like for someone to walk into a museum and learn what your SCA persona would have left behind after your time on this earth. A great opportunity for Scadians to create that historical artifact of themselves and by themselves to share it with others in our community and beyond. To add extra spice to the event it was held in the format of a contest with prizes to be won plus chests of goodies from artisans of the East, as well as materials for future projects to be had.

Our own Lady Elaine entered this year and won a prize with her display of the “Borderers Shop” here is what she had to say:

I Spent a lovely day yesterday at Artifacts of a life, an SCA event, sharing my passion for English Embroidery of the 1500's. I set up a Broderers Shop, displaying not only some of my embroidery, but also a 1590's work shop. In the shop I showed linen on frames, a Prick and Pounce kit, patterns, silk and metal threads etc, and other period items used to complete the embroidery. It was a fun process learning about and then figuring out how to display the shop. For me it was almost a selfish endeavor. Talking to and sharing with lots a good gentles about my love and passion.

Lady Elaine Howys of Morningthorpe



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)

Seneschal:

Sabina Lutrell (Meyer)

Steward:

Nest Verch Tangwistel (T. Sanders)

Webmaster:

Diego Porcelos

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