



The Whetstone

BARONY OF THOR'S MOUNTAIN

DECEMBER 2013

A NOTE FROM THE SENESCHAL

Please remember that the **Baronial Vote of Confidence**, in which the populace votes on whether **Mistress Godelind of Windemere** will continue as **Baroness of Thor's Mountain**, will take place at the **February business meeting**, **Tuesday, Feb. 4, 7 p.m.**, at **UT Conference Center**. **No proxy votes will be accepted except for those who are unable to attend due to active military service.**

A link to the **Succession Policy** can be found on our website at www.thorsmountain.org/pubs/Baronial_Succession_Policy.pdf.

Compiled by Lady Muirenn ingen Uí Dúinchada, mka Shannon Carey. Contact her at szcareys@gmail.com.

Twelfth Night at Holly and Ivy

A band of three players presented a seasonally appropriate scene prior to feast at Holly and Ivy, the Barony of Thor's Mountain's annual holiday party.

Directed by Lord Waylyn, the players presented Act I, Scene 5, from William Shakespeare's "Twelfth Night." Lady Klara bint Da'ud al-sayrajani played Olivia. Lady Bella Lucia di Zeppa played Viola, and Lord Waylyn played Malvolio.

"We picked Twelfth Night because of its proximity to the Christmas season and its fitting



Lady Klara plays Olivia and Lady Bella plays Viola in a presentation of Act I, Scene 5, from William Shakespeare's Twelfth Night.

with the Holly and Ivy theme of late-period English. And because Shakespeare's gender-swappy love triangle hijinks are always good fun," said Lady Bella.

The scene was performed to an almost standing-room-only crowd, as Holly and Ivy attracted a record number of guests this year, more than 100

total attendees.

If you would like to get involved in theatre, join the Bring on the Motley! Facebook group or email szcareys@gmail.com.

Holly and Ivy Court Report

Compiled by Mistress Marthe Elsbeth of Oak Hill

The court of Her Excellency Godelind of Windemere, Baroness of Thor's Mountain was opened.

Mistress Solveig Eiriksdottir was called into the presence to announce the winners of the day's gaming tournaments.

The Honorable Lord Hruse Macintosh was called into the presence to take the oath of Theign for armored combat. He then joined Her Excellency's entourage.

Lord Osric se breowere was called into the presence to take the oath of Warlord for armored combat. He then joined Her Excellency's entourage.

Captain Tristram Jaeger von Bonn was called into the presence to take the oath of Theign for rapier. He then joined Her Excellency's entourage.

Lord Piers Simmons was called into the presence to take the oath of Warlord for rapier combat. He then joined Her Excellency's entourage.

House Ashley was called into the presence. Mistress Eleanor of Ashley then took the Honorable Lord Hruse Macintosh as her apprentice.

Baroness Catelin Rayne de Marchaunt was called into the presence. Captain Tristram Jaeger von Bonn came forward to escort her. He then knelt and asked for her hand in marriage.

To much rejoicing from the populace, she said "Yes."

Court was then closed, and the populace adjourned to feast.

Recipe requests fulfilled

By Mistress Elizabet MacKenzie de Ross

I have had loads of requests for the recipes from Holly and Ivy this year. It was a good feast and overall went really well. Lady Muirenn and I had lots of help, and we once again thank everyone who contributed time and effort.

The Buttered Onions and Mincemeat Pie recipes came from Madge Lorwin's book "Dining with William Shakespeare," which is available on Amazon.com. I highly recommend this book, which includes cultural anecdotes along with the wonderful period recipes.

The chicken dish came from "Forme of Curry," and you can find a wonderful demonstration by Clarissa Dickson Wright on YouTube (www.youtube.com/watch?v=gIW6UG8_OYk).

We used chicken thighs instead of whole chickens.

The recipes for the wheat bread and the sugar plums both came from www.godecooking.com.

The light bread recipe came from "War Fare" by Bonnie Fienberg and Marian Walke.

Many of you reported that you had never eaten figgy pudding before. The recipe we used came from Good Food Magazine (www.bbcgoodfood.com/recipes/851637/figgy-christmas-pudding).

The most-requested recipe has been the bacon-wrapped pork loin from the first remove.

This is a recipe of my own creation that just happened to be in keeping with a traditional English Christmas feast of the period, relying heavily on pork and dried fruits available at the time.

Please feel free to use this recipe with my compliments. Bon appétit!

Apricot Loins of Pork

1 – pork loin (not tenderloin)

1 cup of dried apricots chopped

2/3 cup of dried figs copped

2/3 cup of walnuts diced (I used a food processor to do a quick chop of the nuts.)

1/2 package of bacon

Cooking twine

1 jar of apricot preserves

Rinse and dry the pork loin. Put it fat side down and butterfly it open.

Put on a layer of the chopped fruits and nuts.

Roll up and tie with the twine. Cover with the bacon.

Then, put into a roasting pan. I didn't raise it off of the bottom because I was going to be reheating it and I didn't want it to lose any of its juices.

We cooked all of the pork the night before the event at a temp of 350, covered, until it

reached 160 degrees internal temp. Your cooking time will vary depending on how many loins you have in a pan and how much each loin weighs.

We then cooled and refrigerated them.

We only drained off enough of the juices to make them safe to transport without sloshing all over us after they had been refrigerated.

At 30 min before the feast started, we put the pork in a preheated, 450-500 degree oven, uncovered (to crisp the bacon).

I wanted the bacon to crisp and the pork to heat through but not keep cooking, so I went with a really hot oven.

Once the bacon was crisp and the pork was hot all the way through we pulled them out of the oven.

Just before serving, we sliced and plated it. An electric knife was awesome at this point.

You also want to be sure to flip the pork over snip the twine and remove it before slicing. It will slip right out from under the bacon.

On the stove top, heat up the apricot preserves. You can take a little of the pan juices or water to thin out the apricot preserves just a little.

Drizzle the hot preserves over the pork and serve it forth.

The Whetstone needs your submissions! Please send recipes, how-to's, photos, and event, class or demo reports to Muirenn at szcareys@gmail.com.

Torchlight on Hruse MacIntosh

Mundane name: Jason Little

SCA name: The Honorable Lord Russ Macantosich - Hruse Antonio MacIntosh (H.A.M.)

Baronial offices held: Deputy Knight Marshal, Heavy Theign

What period is your persona? 128 AD, the time of completion of Hadrian's Wall.

Why did you choose that period? I have always been fascinated with the Romans and the Roman occupation of Britannia. The Celtic resistance to the Romans was what inspired me to take a Celtic persona.

What brought you to the SCA? When I was in Lafayette a friend in college had a brother that played, Sergio de Bianco. He was the knight marshall and the seneschal and my first teacher. Sergio was the teacher that I hoped to be if I ever learned enough about fighting, to teach. I already had a love for history and always felt like I was born at the wrong time and had a love for high adrenaline sports/combat. I found a home. Being an evil lefty didn't hurt, either. First time I got called that it was game on.

What activities do you enjoy in the SCA? Well there's fighting.....Okay fine, Food - the stuff some of these people come up with-and I thought I was a



foodie. Dancing - the beautiful outfits and the music really do take you there-no matter how mundane the feast-hall. Teaching - I have been told that in my areas of knowledge that I am a good teacher. Anything that I know I will gladly and with pride teach. The most rewarding thing to happen is to see someone you taught something to, use it before your eyes on someone new, teaching them with the same care that they were shown. I was both grateful and humbled at that moment. Oh yeah, and the brewing, really like tasting everyone's creations....and afterwards remember, water is your friend.

What can you tell us about your life outside the SCA? I am a chef and a scoundrel...oh, you want more? I love food, I love feeding people. I am the kitchen manager at a DCS/Foster Care facility. We house youth that are in the system in some form, and I feed them. Outside of work, I have a boyfriend of four and a half years, and we have two fur babies.

If you could take anyone, living or dead, to lunch, who would it be? This one was the one that made me stop and take a day to think about, this one brought a tear to my eye. I lost the love of my life in '96 to leukemia. I would go back and have our last lunch over again before he went to Baylor Medical Center to start treatment, to get to say "I love you," one last time.

Events, gatherings and meetings, oh my!

- **Curia**, the Barony's annual business meeting, will be held 9 a.m. to noon, or whenever we're done, at 16 Emory Place, Knoxville. There will be a potluck breakfast coordinated by Lady Jyne-Helene of Hope. Please bring a dish to share.
- **Black Gryphon**, the Thor's Mountain RUM event, will take place Friday through Sunday, Feb. 14-16, at Fall Creek Falls State Park in Pikeville, Tenn. Saturday will be a day full of classes for RUM credit and otherwise. The theme is "Scotland," but classes will not be limited to that topic. Those interested in teaching should contact the event's autocrats, THL Catherine Stewart, krmcnuTT@pobox.com, or Lady Amya von Dornberg,

Joelisms

If I eat that, I will hurt myself, and others. - Liz

Atlatl Cattle Battle - Catherine

And a Thor's Mountain feast showed up! - Liz

We can't hear you as we're trying to eavesdrop. - Jyne

It's full of equines. Let's hope we don't beat them into the floor.

- Liz

Have a designated caretaker.

- Mao

If it's not Scottish, it's crap!

- Catherine

Huge tracts of classes! -Solveig

You're the female Bacchus. You aren't allowed to know people who don't drink. - Alexander

They didn't want you to call for help.

- Talia

It was about as wide as my current butt. - Solveig

Honey, put your pole away.

- Muirenn

It was really looking me out.

- Solveig

Tristram is having crawfish sauce with an omelet delivery system.

- Solveig

Stupid donuts. - Marthe Elsbeth

Are we having dueling chair assembly? - Etain

Wolfgang: Wear a condom.

Wolfram: I'm with [cousin] Cody.

I was smart enough to ask, why are you beating me? - Wolfgang

Don't run. It will draw their attention. - Wolfgang

So you want your Rottweiler to smell like your wife. - Liz

Put it in my butt. I have more padding there. - Wolfgang

She put the hot burro in MY tent. - Will

If you've had too many little chocolate eggs, You can't enunciate. - Solveig

I understood you perfectly. Their ears are drunk. - Will

Solveig is beginning to trust my tent-pitching skills. -Will

You want me to put that where? And you want it to look like what? - Liz

This is part of the male experience. Now I have to haul that jack-ass's baggage. - Will

I don't want to be the one known for throwing away chocolate.

- Talia

Do Not Torture The Peeps.

- Solveig

You almost got her to spew.

- Solveig

And the moral is: Don't leave Joel unsupervised in your store. - Will

What don't you feel bad about?

Who are you people? - Muirenn

Have you had your shots? - Gia

How do you shoot a target on a zipline? - Osric

I need my good sister's sense to rein me in. Osric eggs me on.

- Etain

Subtlety is being wasted. - Will

Ah, Look! I have a cup and a beer. I win! - Liz

Wait! You guys got married on different days? - Solveig

Ya'll are just not right. - Jayne

Someone would have a midnight surprise. - Solveig

And Master Will was all full of existential angst. - Solveig

That's it, baby. I'm just gaining weight in dog years. - Liz

One of those is sharp. Have fun. - Miklos

I have claws on my hands. - Marthe Elsbeth

Don't make me get out my stethoscope. - Etain

Marthe, do you have an Armorall?

- Tristram

Joelisms . . . continued

Oh, were you there when...

- Marthe

Why God thought we wanted to know how Yankees lived, I don't know. - Alexander

Usually you have to pay extra for two. - Wolfgang

Two nations separated by a common language. - Will

He said words I didn't know.

- Wolfgang

I like this camp. They're funny.

- Miklos

I walked in the door... and he was cooking with Ragu. - Will

Do not make him throw up, please.

- Murienn

Will: What happens in 9 minutes?

Solveig: We explode.

Bowed to the idea of 'peer' pressure. - Solveig

Automotive Bondage Twister.

- Miklos

He waylaid some angels and made them hand over their cake. - Liz

They're made from real angels.

- Liz

You're so new you still have the tags on your belt. - Wolfgang

Memphis will chew him up and spit him out. - Will

I'm a grunt. We make everything into a sandwich. - Wolfgang

You've just made us all feel old. You can leave now. - Solveig

Back to you traumatizing me... - Wolfgang

Where did Dog come from? Where did he get a boat? - Wolfgang

I thought Mad Dog was a god. I wanted to be Mad Dog.

- Wolfgang

He's like a Celtic Ninja. - Will

Overheard from Midrealm camp: Christian, come here and buckle your knight's armor! He's too lazy to do it!

Pass me the chicken squeezin's.

- Will

Spinach bogarting! - Solveig

And Woosh! He has gone!

Roz is a sock prude. - Will

Riding in an English train is like a car full of librarians. - Will

We realized he was totally blowing smoke up our ass. - Solveig

My friends had a party at my house and didn't invite me.

Have they scarred you for life?

- Miklos

Yankees are weird. - Alexander

Stop messing with the Laurel.

- Solveig

It's a target rich environment.

- Ariel

I will beat him with a tent peg like a baby seal. - Liz

They were jumpy bugs. I don't like jumpy bugs. - Solveig

Oh My God. She found our nest! Grab the kids and run! - Liz

It will not fit in my camera. - Will

It was like you had given us crack. - Solveig

The interesting thing about this chest was... ya'll don't care. - Will

There's a reason it doesn't broadcast. - Alexander

Do I need to show you the letter, written on the back of my hand? - Rayne

I like to think of him as seven miles of bad road in Kentucky.

- Will

Have you heard any wacky comments at SCA events? Of course you have! Send your Joelisms to szcareys@gmail.com.

The Regnum

Seneschal: Mistress Elizabeth MacKenzie de Ross, mka Liz Evans, anderliz@yahoo.com, 865-755-8802

Reeve: Father Gregory Markham, mka Mark Hudgen, mark.hudgen@gmail.com

Chatelaine/Gold Key: Lady Jyne-Helene of Hope, mka Jayne Miller-Carr, jayne.sings@msn.com, 865-428-2481, no calls after 9 p.m.

Consul: Lord Osric se breowere, carey.zachary@gmail.com, 865-202-7697

Knight Marshal: Captain Tristram Jager von Bon, mka Travis Bond, cromag@charter.net

Rapier Marshal: Lord Piers Simmons, mka Tyson Newell, twarsmith@yahoo.com, 865-313-6998

Herald/Dance Minister: Lady Castellana de Luna, mka Jodi Stiltner, hammer.pursuivant@gmail.com, 865-335-9772

Provost: Lady Amya von Dornberg, mka Angie Voss, amyavondornberg@gmail.com, 865-382-5284.

Scribal Regent: Baroness Aislinn von Wuestenberg, aislinnvonwuestenberg@yahoo.com, 865-983-2120, no calls after 9 p.m.

Farspeaker/Order of Precedence: Master William MacNaughton, mka Bill McNutt, mcnuttpobox

.com, 865-310-5044, no calls after 10 p.m.

Webminister: Lord Miklos Mihalfy, mka Richard Evans, thorsmtnwm@gmail.com

Chiurgeon: The Honorable Lady Catherine Stewart, mka Kelly McNutt, krmcnutt@pobox.com

Historian/Librarian: Mistress Solveig Eiriksdottir, mka Duren Thompson, 865-523-3193, solveig@comcast.net

Chronicler/Social Media Deputy: Lady Muirenn ingen Uí Dúchada, mka Shannon Carey, 876-235-5324,

Volunteers for officer positions are always needed! Visit thorsmountain.org/officers.php to view vacant positions. If you would like to fill a vacant position, contact the Seneschal. If you would like to train as a deputy to an officer and one day assume that role, contact that officer.