

The Whetstone

May 2011

Gulf War Recognition

Congratulations to Don Njall Olaf Hagerson for his much deserved Meridian Cross that he received during Meridian Court at Gulf Wars. Njall was recognized for his blacksmithing and teaching skills.

Rapier Theign Tourney

The Rapier Theign Tourney was held during Rossini Festival on April 9th on the streets of downtown Knoxville. There were six combatants who took the field, including the dreaded bye fighter from the Shire of Glaedenfeld. Ultimately, THL Tristram Jager von Bonn was not able to defend his 5 year title and the tournament was won by Lord Jack Marvell. The Baroness swore Jack into the position of Rapier Theign there on the field, or street corner, while crowds of mundanes and Scadians alike bore witness.



The Heavy Combat Theign Tournament had to be postponed due to scheduling conflicts. The date and format should be announced soon on the list serve.

Gold Key Project

Lady Jyne and Mistress Eleanor have begun in earnest with the creation of all new loaner garb for the Barony. This spiffy new color coordinated garb will have the Baronial device embroidered on the sleeve of every piece of garb to help identify our newcomers and identify the garb itself as property of the Barony. Help is still needed to complete the project. They are looking for people who are either willing to take home kits and complete pieces or come to scheduled garb workshop days. If you are willing to help, please contact either for more information.

Baronial Yeoman

Last October at Silver Hammer, 15 year old Lord Wolfram von Wuestenberg took the archery field by storm and won the office of Baronial Yeoman. Not 6 months later, at the coronation of their Majesties Caspar and Cecelia, Lord Wolfram was named the Queens Yeoman. Congratulations Lord Wolfram!



Do you know Joe?

A huge focus for the Barony this year has been in recruitment and retention of new members with the creation of the Marketing Committee. Their focus being to make us much more than a non-profit educational organization, but a fun group of people to hang out and play with. My question is, what about those few fringe people who have been around for a while? Do you really know them? They come to events, classes, practices and business meetings (ugh), but how many people have taken the time to get to know them?

Let me introduce you to my friend, Joe.



Joseph Armes is known in the society as Titus Arulieus Scaevola and has been in the SCA since the Spring of 2008.

What drew you to the SCA? "I've been into medieval times since I was young. Never really knew why, I just always have been. My first brush with the SCA came when I was 18. My girlfriend's father was part of the SCA when he attended Auburn in the mid 80s. He used to tell stories about events and wars. I thought it sounded really just amazing. I started larping in 2006 with amtgard which really didn't fulfill what I was looking for. So one day I decided to go to Tyson Park and see what all the fuss was about."

What made you choose a Roman persona? "I think that I find the Roman persona most appealing because to me the Romans were a very multi faceted culture. They were well versed in science, math, engineering and philosophy, as well as having fairly barbaric traditions such as the gladiatorial arenas and a pantheon of deities that they still performed very primitive rituals to honor."

I know that you have made all your own garb and some of your armor. What is something else we may not know about you? Joe didn't answer this question, but I

will tell you that he secretly tries to sneak into ridiculous movies like Your Highness without being seen, but I'm here to tell you, he got caught!

What do you do mundanely? "I'm an Anthropology student at Pelissippi State. I will be transferring to The University of TN next spring to pursue my bachelors degree in prehistoric archaeology with a minor in forensic science."

Now you know Joe.

May Tourney News

Despite a light turnout for the event there was plenty of activity for the weekend. On the tournament field, Sir Ulrich von Brandenburg was declared victor upon the Heavy List and THL Tristram Jager von Bonn was declared victor upon the Rapier List. Master Oleathainn defeated all upon the archery field to be named the new Baronial Yeoman.

During Her Excellencies Court, THL Wolfgang von Wuestenberg and THL Aislinn von Wuestenberg were awarded the Sable Gryphon, the highest award that can be given on the Baronial level. Also, the men of Thor's Mountain named Lady Serena Amansadora as the newest Daughter of Aduin.

His Majesty, Caspar, also held court and awarded Arms to Roise inghean Aibhne (Mao) for her dedication and service to the Barony. To our good friends to the North in Nant-y-Derwyddon several awards were given. Lord Donovan Talbot, or Dog, was awarded the Argent Shield. Lord Thomas Paumer and Lady Catelyn the Wanderer were awarded Argent Comets.

Feast!

I asked Mistress Liz for one of her favorite recipes from feast and in her usual style of more is better, she gave me three. Please enjoy!

Apple Celery Salad:

Two apples, 1 stalk celery, 2 radishes, 2 scallions, 1/2 cup cheddar cheese (1/4" cubes), 1/2 cup chopped dates, 1/2 cup chopped hazelnuts (or walnuts or whatever nuts you like), 1 Tablespoon mustard, 1/3 cup honey, 2+ Tablespoons of apple cider vinegar, 2 Tablespoons olive oil, a pinch of sea salt, 1/4 teaspoon black pepper.

Chop up everything and mix together.

Pork Loin:

3 - 5 lb boneless pork loin
4 cloves of garlic
1 stem of rosemary, leaves chopped (1 Tbs)
1 Tbs Fennel seeds
salt, pepper to taste
Olive oil

Grind the Garlic, rosemary and fennel with a little salt, pepper and oil. Butterfly open the boneless pork loin and spread the rosemary garlic mash all over the inside of the pork loin. Roll the loin back up. Sprinkle the outside with salt and pepper and drizzle with a little olive oil. Place roast, fat side up, on rack in open roasting pan. Insert roast meat thermometer so the bulb is centered in the thickest part. Do not add water. Do not cover. Roast in a 350 degree oven until the thermometer registers 145 (for slightly pink in the middle) -160 (well done).

Fennel Sauce for Pork:

1 cup white wine
Olive Oil
1 fennel bulb
1 cup heavy cream

salt and pepper to taste.

Wash and coarsely chop the fennel bulb. Put into a pan, sauté in a little olive oil and water until the fennel is soft. Put into a food processor with the cream and a dash of salt and pepper. When the pork comes out of the oven move it to a serving dish to rest. Put the pan onto the stove top and pour in a cup of white wine to deglaze. Cook the wine down by half. Add the wine to the cream/fennel and blend together. You can strain it over the pork, but I liked it with the little fennel bits.