



Castel Rouge

# Chronicle

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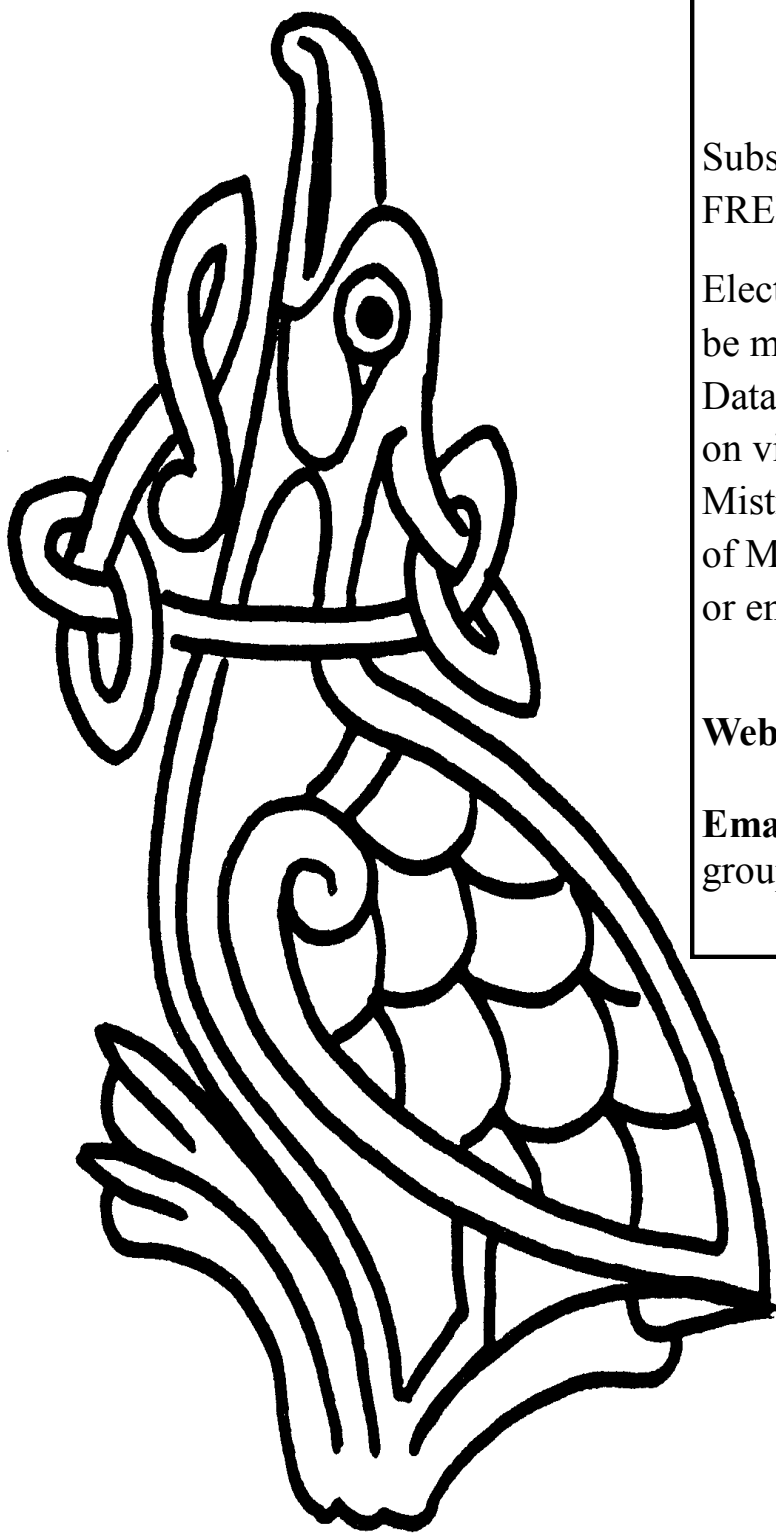


Gimli (does indeed) Rock!

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# Announcements

**Hoobah and Congratulations** to all of our fine citizens who were honoured in the Baronial and Kingdom Courts at our Gimli event this year!

## Baronial Court

Lady Jehanne de Castel Rouge—Forester of Castel Rouge

Lord Thorvald Toothsplitter—now authorized in Single Rapier

Lord Magnus Einarson—Premiere of the Snowflake

## Kingdom Court

Lady Mneme Anatolika—AOA

Lady Amryllis of Castel Rouge—Bridget's Flame

Lady Cristina de Bagenold—Bridget's Flame

Lord David du Pont—Hand of Tyr

**November 2 – 4, 2012** – Demo and display, Central Canada Comic Con, hours to be announced.

**Officers Needed!** Several offices in the Barony need new officers. Please contact the seneschal for details on which offices are open and how to apply.

**12th Night Bids** - There is currently one bid announced for our 12th Night event. TE's Isobel and Erec are proposing an event with a Pirate theme. Please contact the seneschal (Asdis) if you are interested in helping out or even wish to put forward a competing bid!

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## *A war in Aethelmeare*

So it seems I have survived my first Pennsic. Well, more or less I suppose. Lady Asdis often quoted: "Pennisic nearly killed me the first time". This seems to be true and regardless of that metaphorical way of illustrating how intense two weeks in Pennsic can be, I must admit, she was right, it is intense.

But what a grand experience it was!

I was not ready for the sheer size of the event that much is for sure. Let's face it; I was one of the newest members at Castel Rouge, the newest one at Bastille du Lac, not even a year under my belt within the SCA but seemingly with a passion for hardship.

How can I do this the hard way?

Must be my mundane life rubbing on me or the simple philosophy that something worth doing is worth doing right and fully but honestly, I was not expecting that much in these short seven months.

I had a plan of course. I like plans. They are fun to make, force you to reflect on what you need and how you should do it, but again, my mundane life taught me that they are utterly useless once they hit reality. This is certainly the case for my short SCA life so far. I had this nice plan you see... Phase 1 I would go to Crown in the spring, then Phase 2 would see my first multi-day event at Gimli in the fall and perhaps next year, phase 3 would see a few more weekenders like WW, Quest or Quad and maybe Pennsic eventually. Each gradually increasing the complexity and equipment I required, giving me time to learn and get what I needed. As for awards, well, I rather not think of it as they seemed to be something way down the road, requiring enormous level of skills, not that I had any clue what I needed for those.

Time estimate was never my strong suit but I never been so far off the mark! There was first the rush to Feast of fools, then Crown, then the demo in the park and then the promise of Quad war which was unfortunately interrupted by my untimely transfer back east. But the dates of my transfer did open up the possibility for me to go to Pennsic in 2012. Did I need convincing? Sure I did ! That event is in the eyes of a beginner like the Everest of all events but it was such a sweet temptation and the prospect of going there with people of the good Barony of Castel Rouge was irresistible. The question was, was I ready for it ?

Probably not !

Going from virtually no sewing abilities in January to painstakingly make a humble kirtle and a bliaut for Crown to a wardrobe and the equipment capable of going through two weeks of medieval life is an interesting challenge to say the least and the effort I expended would probably qualify me for certifiable insanity. As I was packing my car that late day of July in Belleville, my new house still full of boxes yet unopened from the move, this was certainly a thought that crossed my mind.

Maybe I should go see a doctor ?

Nonetheless, here I was... I will always remember the emotions I felt coming up that ridge and seeing for the first time the camp spread below me. It was breathtaking! Incredible! My arrival at troll, tired by the long drive, was greeted by a "Welcome Home" which I found at first a puzzling way of welcoming strangers.

Pennisic is a whirlwind of activities, impossible to describe with justice in a few lines, impossible to see it all and do it all in a single stay. Combat, classes, dancing, merchant, parties, the list is so long and there is so many things that you often have to make difficult choice between competing activities.

Being my first, I did a bit of everything. I volunteered at troll, carried water on the battlefield, shot archery in the St-Sebastian shoot and the war point competition, went to many classes and wandered around the merchant alleys drooling over all sorts of shinny things. I bought a few... just a few things...

One cannot describe the atmosphere of such a place. It literally vibrates of a unique strange feeling that does not belong in this century. Visiting merchants, you can see Ladies with baskets full of wares, soldiers in armor go to and from their encampments, street entertainers playing songs, juggling or music and it's easy to believe that this is not so far from what Jehanne would have seen, heard and lived a thousand years ago. The night life is also something quite exceptional and rank amongst some of the best I have seen. There is something very truly primal to dance at the rhythm of the drums around a fire. Something deep inside that wants to let your hair go and join the dance. That is not to say that anachronisms do not exist. They do. Infernal dragons (ie: cars) are common and some seems determined to



keep them beside their tent regardless of instructions, some individual wander around in what can only be described as intriguing garbs and there is the ever present I-79 truckers that reminds us of their presence. This last one is truly an annoyance. RPGs are perhaps not period but they would be very satisfying some times. Nonetheless, it is easy to immerse yourself and unplug from the mundane reality. Pennsic is truly a remarkable place to visit.

And then there are the stories and the adventures that come with such a place. The Ladies of Castel Rouge standing ankle deep in a forming river under the fly of our Baroness pavilion during a storm. Little Caty and her chariot, dancing to the sound of music. The very emotional opening ceremony and the friendship declaration of our Majesty to Ealdomere that sent shivers through my spine. His Excellency Lord Erec of York finding yet a new way to seek the wrath of His Majesty by arriving late at court. Lord Magnus being hit by a ballista bolt in combat, the great Storm that ripped apart a few tent and some of merchant alley and Her Majesty taking command of the archers of Northshield. There were also some novelty competitions like the toss of our Baroness coronet, the race to destroy as many chairs as we could, the quest to inflate the ever deflating air mattress and the endless search for poles for the pavilion fly under the rain. There was also some leisure time involved such as Blackhawk and his unending supply of stories, wandering in the bog following the sounds of music or for the more adventurous even root therapy, the visit of old friends from neighbouring kingdoms, ice cream raids and a punishing gauntlet for our Baron. Or sometimes we simply sat around and laugh under the stars.

So many stories, so many things have been said about Pennsic. Whether you believe them or not, it is worth living at least once. My advice being, don't fret about equipment and garb, you can do it with very little, the only limiting factor to consider for me being undershirt to which it is truly worth investing in a decent stock of light weight one. I truly hope that you could one day live this amazing event. The place is justifiably a legend so do not hesitate and be part of it.

But it must all end eventually.

Leaving the encampment on this rainy Friday morning and from the top of the ridge looking one last time at the rapidly shrinking camp I understand what the gentleman meant at my arrival. This is home.

Good bye Pennsic 41, see you soon.



Photos taken at the Pennsic Wars, 2007



## Simli Event—When In Rome...









# Even more recipes from our Crown Tournament feast!

Submitted by HE Faerisa Gwynarden

## Rustic White Bread

(The Ivory Hut, <http://ivoryhut.com/2010/01/baking-bread-made-easy/>)

3 cups of lukewarm water  
1 1/2 tablespoons active dry yeast  
1 1/2 tablespoons coarse salt  
6 1/2 cups all-purpose flour

Grab a very large mixing bowl, or a large container that you can cover. In it, mix the water, yeast, and salt. Let that sit together for a while (you don't have to wait for the yeast to dissolve completely), then dump the flour all at once and stir with a wooden spoon. You don't need to knead this, you just want everything mixed well, with no streaks of flour left.

Leave it in your container, covered (but not airtight, or it'll pop), for a few hours. When it has risen and then deflated a bit, your dough is done. It's ready to be used or stored in the refrigerator.

To bake the bread, just grab a chunk of dough (they recommend a chunk about the size of a grapefruit, but I've done larger chunks with no problem). Dust your hands with flour to help prevent sticking, and gently pull the sides of the dough toward the bottom, rotating the dough, until you get a roundish shape with a smooth surface. It should only take you about a minute or less to do this. The dough won't be entirely in the bottom, where it may look bunched up, but don't worry about it.

Put it on a pizza peel that's been dusted with cornmeal to prevent sticking, and let it rest for at least 40 minutes. No need to cover it. If the dough has been refrigerated, it helps to let it rest a little more, until it's no longer chilled.

Twenty minutes before you are ready to bake, put a pizza stone in the middle rack of your oven, and put a broiler pan in the bottom rack. Preheat your oven to 450 degrees. Dust some flour on the top of your loaf, and make your pretty slashes, about 1/4-inch deep. You can do a simple 'x' across it, a tic-tac-toe grid, or the stripes, er, scallop pattern.

After twenty minutes of preheating, it's time to bake. (You can put the bread in after 20 minutes, even if your oven hasn't reached 450 degrees yet.) Slide the loaf onto the baking stone, and then quickly pour 1 cup of hot tap water into the broiler pan. Then quickly shut the oven door to keep the steam inside.

Bake for 30 to 40 minutes, until you get a nice brown crust. The crust will crackle and pop and make all sorts of happy noises as it sits on a wire rack to cool. It tastes best when you let it cool completely.

## Lemon Sorbet

Simmer 2 cups sugar in 2 cups water to make a syrup (basically just until the sugar is completely dissolved) add the zest of 1 lemon & let cool to room temp. Add 1 cup lemon juice & 1 tablespoon limoncello. Freeze in an ice cream maker (or the old fashioned way freezing/stirring manually).

It continues to firm up in the freezer but the alcohol keeps it from crystalizing solid.

## Fresh Chive Cheese

(A Good Appetite, [http://agoodappetite.blogspot.ca/2009/06/fresh-chive-cheese\\_18.html](http://agoodappetite.blogspot.ca/2009/06/fresh-chive-cheese_18.html))

1 gallon whole milk

1/2 c lemon juice (for the cheese for Crown, the rind of 2 lemons was added)

1/2 t salt

2 T fresh chives, chopped

In a large pan heat the milk over medium-high heat until boiling, stirring frequently to prevent scorching. (This will take a long time, it took us close to 45 minutes.) Once the milk is boiling remove it from the heat & stir in the lemon juice. Stir until the white curds separate from the green whey. Let sit for 10 minutes while the curds settle to the bottom of the pan.

Line a large colander with four layers of cheesecloth. Pour the curds & whey into the colander. Rinse with lukewarm water for 5 seconds. Bring the corners of the cheesecloth together & tie them in a knot. Squeeze the curds to form a ball pushing out the whey (be careful not to burn yourself, gloves work good here. Place the cheesecloth wrapped curds back into the colander & top with a plate. Set a 5 pound weight on top (we used a brick). Let sit for 45 minutes.

Unwrap the curd & place in the bowl of a stand mixer with a dough hook. Knead for 10 - 15 minutes until the curds become dough-like, silky & not grainy at all. (You can also do this part by hand though it might take a little longer.) Add the salt & chives & blend to combine. Roll the cheese into a 2-inch log. Wrap in wax paper & chill for at least two hours up to 3 days. Slice to serve.





# SOCIETY FOR CREATIVE ANACHRONISM, INC. (SCA)

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