



Castel Rouge

Chronicle

Volume 41

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In Castel Rouge...

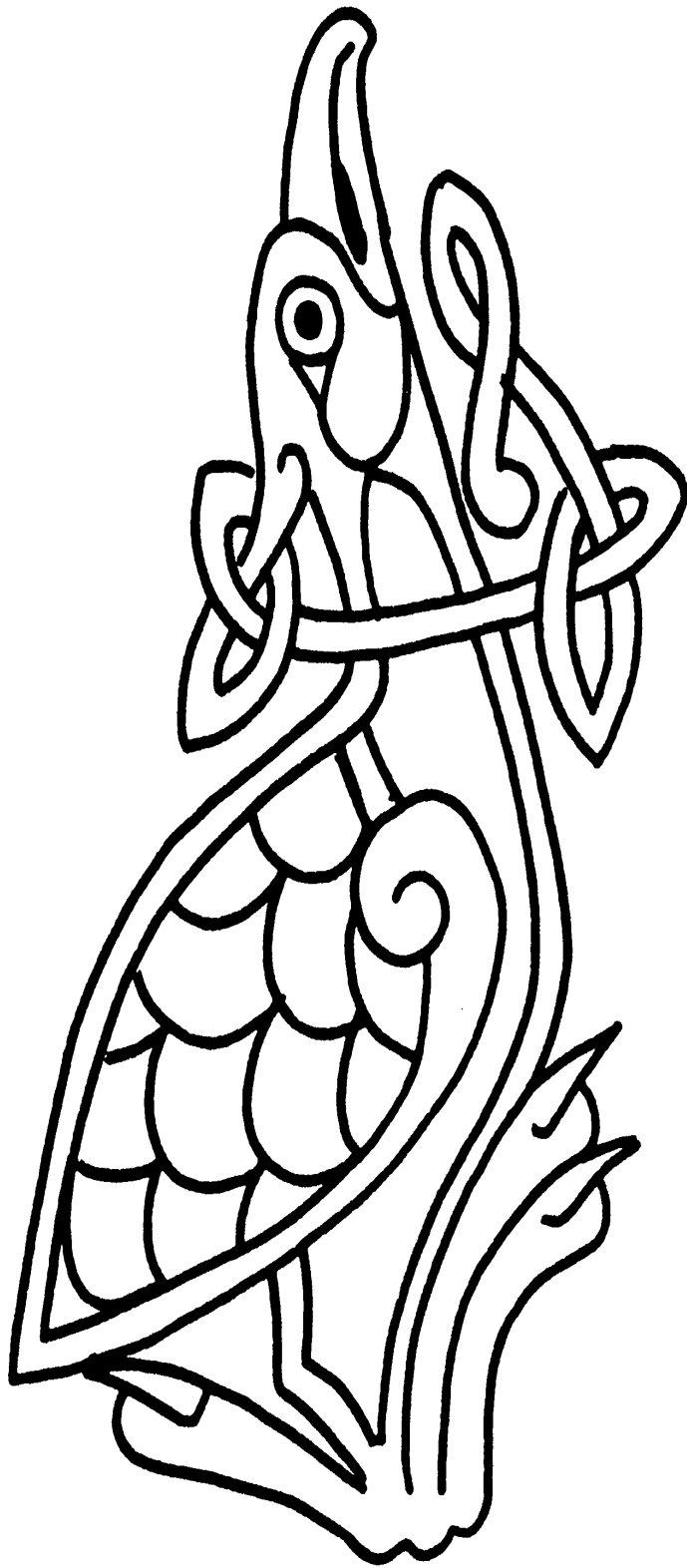
There be

PIRATES!

(Ah - Hahr!)

Baronial Officers

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	Baroness	Isobel ate Wode	baroness@castelrouge.ca	204-761-7792 (no calls after 10 pm)
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	Minister of the Lists	<i>Vacant</i>		
	Appointed Positions	Cupbearer Asdis Karasadottir Archery Captain Cristina de Bagenold Warlord Magnus Einarson	Baronial Champion Hreodbeorht of Harhundell Rapier Captain David du Pont Historian Hermina Matilda de Ainesleah of Meredene	



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Web Site: <http://www.castelrouge.ca>

Email List: http://groups.yahoo.com/group/Castel_Rouge

And now...The Fine Print (statement of ownership and disclaimer)

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From the (ex) Seneschal

Greetings to the Good Gentles of Castel Rouge

After four years as Your seneschal, this past Twelfth Night saw the office pass from me to The Honourable Lady Clare Agatha McLeod. I know that Her Ladyship will do an amazing job stew-arding this great Barony through the next two years. She has some good ideas and plans in the works, and I look forward to helping with these where warranted.

I will do my best not to succumb to the “Vanishing Seneschal Syndrome” as has befallen some of my predecessors. I plan on promoting and helping Baronial projects and people where I am needed. I believe Castel Rouge is the greatest Barony in the Knowne Worlde and You couldn’t keep me away if You tried!

This Barony is great because of her people. Mostly, I wished to thank You for supporting me, putting up with me and coming out to events and activities. As our personal worlds get more complex and busy, it’s comforting to know there are friends You can turn to who share a love for the magic of the Current Middle Ages and all it brings. I encourage everyone to learn, laugh, contribute, come out and enjoy! If You are apprehensive because of a long absence, please just come and join. Have fun. Bring friends. Get involved. You will be glad you did.

Much love and best wishes to All!

Asdis

CASTEL ROUGE ROCKS!

Upcoming Events and Activities

Oh, Ship! A Nautical Adventure

An event of all things nautical: merchants, adventurers, pirates, vikings, and explorers.

Where: Ukrainian Park Camp, Provincial Road 222 at Ukrainian Park Camp Road (6 miles north of Gimli, 1 mile north of Camp Morton).

When: Friday, August 30 - Monday, September 2, 2013

Acknowledgements

Recipes in this issue were provided by Lord David du Pont and are from “Pirates Ravage the Plains” 12th Night.

Photos in this issue were provided by Mistress Ainesleah and were taken at “Pirates Ravage the Plains”.

Congratulations!

Congratulations to the following people who were recognized at 12th Night Court:

Lord Duras of Castel Rouge -- Award of Arms

Lord Vaclav z Rokycan -- Black Flame

The Honourable Lord Berach mac Araith Oicc -- Cygnus

Baron Robin Arthur Kyrke -- Hand of Tyr

The Barony of Castel Rouge -- Hearthstead

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Twelfth Night Feast Recipes (part 1)

Codfish Fritters

1 lb or 450g Cod (fresh fillets)

1 1/2 medium potatoes (I used yukon 125g)

4 tbsp olive oil (plus for pan fry)

1/2 small yellow onion finely chopped

2 small garlic cloves

1 tsp fresh thyme

3 tbsp fresh parsley finely chopped

pinch on salt

pinch of nutmeg (be carefull with this)

2 eggs (egg whites separated from egg yolks)

Enough oil to cover half of your fritters when frying it (I used 1/2 cup olive oil plus one cup canola oil, the olive oil gives a rich flavor to it) - go for a small pan fry in order to use less oil

Details that makes all the difference:

Boil Cod in salt water till done

Boil potatoes with skin on until done

Break Cod into flakes

Cook onions in oil, add Garlic, when soft, add Cod and cook together

Peel Potatoes and mash

Mix Cod with Potatoes and Egg Yolks, add Thyme

Beat Egg Whites with Salt till foamy

Fold in Egg Whites in 3 parts, until fully combined

Add TINY bit of Nutmeg, and Grated Parsley

Make into balls and store in fridge till ready to fry

Fry in combination of Olive Oil and Canola Oil, Deep fry or pan fry, make sure oil is hot to start

Alioli Sauce

Total Time: 10 minutes

Yield: 1.5 cups (12 oz)

Ingredients:

- 4 medium to large garlic cloves
- salt to taste
- 2 egg yolks
- 1 1/2 Tbsp fresh lemon juice
- 1 cup extra virgin Spanish olive oil

Preparation:

Peel and mince the garlic. Using the flat side of a large knife, crush the garlic. Place in a small mortar and pestle and add 1/2 tsp salt and smash into a paste.

An alternative to save time is to use a good garlic press that peels and mashes the garlic in one step. Either way, you can use a mortar and pestle to mash the garlic into a paste.

Crack the eggs and separate the yolks into a small mixing bowl. Transfer the garlic paste to the bowl and whisk to blend. With a hand mixer on low speed, slowly pour in the olive oil in a THIN, steady stream until a creamy sauce forms. Add the touch of lemon juice slowly at the end, while keeping the mixer on to ensure that the sauce stays smooth.

Salmagundi

Serve this ground beef and black bean recipe with rice, potatoes, or noodles.

Ingredients:

- 1 1/2 to 2 pounds lean ground beef
- 1 green bell pepper, chopped
- 1 medium onion, chopped
- 3 ribs celery, chopped
- 2 carrots, shredded or finely diced
- 3 medium cloves garlic
- 1 can (16oz) black beans, drained and rinsed
- 1 can (16oz) corn, drained
- 1 can (16oz) diced tomatoes, undrained
- 1/4 cup chopped green pimiento-stuffed olives
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 2 to 3 dashes hot pepper sauce
- pepper, to taste

Preparation:

Brown the ground beef; drain well and transfer to slow cooker. Add remaining ingredients; mix to combine. Cover and cook on low for 7 to 9 hours (or high for 3 1/2 to 4 1/2). Serve with mashed potatoes or rice.

Crockpot ground beef recipe serves 4 to 6.

Arrr...
Fighting on the Gangplank!





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