

Barony of Sacred Stone

Baronial Newsletter

October 10,, 2021

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Baronial meeting minutes for Sunday 5th September 2021

Attendance: 14 paid + 2 unpaid

11:30am Meeting Called to Order:

Seneschal's report Letters of interest for Marshal were extended until the end of the Birthday weekend. Two persons have identified themselves. Letters will be posted to our newsletter and FB files section for populace review. Commentary should be addressed directly to their excellencies or myself. A decision will be announced at the October Baronial Meeting.

Sacred Stone Birthday was wonderful, there are lost and found items, please see a separate Facebook post. Indoor activities require masking due to the increase in COVID-19 variants. The Canton Seneschals and I will forward additional guidelines as they are made known by the BOD and Kingdom.

Baronge report The decision on whether Gulf Wars will be cancelled will happen next week. As many of you already know, War of the Wings has already been cancelled. Covid-19 is a World problem and should be treated as such.

Officer Report:

Chatelaine 36 Newcomers attended Sacred Stone Baronial Birthday on Saturday

Exchequer The Barony is in good standing, bills have been paid up to those presented on Saturday, The Baronial Exchequer states that a photo of a receipt is sufficient for him to cut a check for

reimbursement. Please do not destroy the original receipt until after the books are closed for the event.

Chronicler No report

Web Minister No report

Minister of Arts and Sciences No report

Minister of Lists No report

Marshal Current Marshal is stepping down and needs a replacement volunteer

Herald All current supplications are being processed as fast as possible.

Chancellor of Youth No report

Canton Reports

Aire Faucon Doing well, issues with scheduling, a new Seneschal possible

Charlesbury Crossing Doing well, meetings are ongoing, all offices are filled

Salesburie Glen 4 new members, 2 returning members, new officers soon

Crois Brigitte Seneschal is sick, meetings are every other month, all offices are filled

Middlegate Monthly and A&S meeting are happening

Old Business:

General and Financial Policy review Vote should be next meeting. Please review the changes before then and send your comments to the Baronial Seneschal or Baron/Baroness.

Baronial Birthday budget adjustment - more portajohns were needed to to higher attendance than expected.

New Business:

Gold Key - decision to move tubs to Ken and Cassandra, A get together to fix garb as necessary to allow them to be sold. New fabric to be purchased and Baronial tunics to be created for newcomers.


Virtual In a Phoenix Eye – need a sponsor and format. Canton’s – please talk this up amongst your membership and see if there is interest. Some ideas include: competitions; virtual art gallery; social; perhaps panels on key topics.

Meeting Adjourned:

From Their Excellencies -

OYEZ! OYEZ! OYEZ!

Draw nigh, and pay heed to the words of Alain and Azza, Baron and Baroness Sacred Stone.



Happy Birthday, beloved Barony!! We are well pleased, indeed honored, with the efforts, preparations, and pageantry displayed for the thirty ninth anniversary of our fair Barony's founding. Each Canton was well represented, and our coffers are filled with the wealth shared by each, as well as the offerings from those in our baronial lands. While we will surely weather the coming winter with ease, the true wealth of our Barony is in her people, and we sit humbled by the gallantry, honor, and chivalry displayed by all at our birthday celebration. From magnificent displays of art to dazzling bouts on the rapier field, from the pin-point accuracy (and stiff competition) on the archery range to the prowess of the list field, the newness of steel tourney to the countless small acts of generosity throughout the day, nothing was less than inspirational. While it is, indeed, a joy to see the populace engaged in so many different endeavors, it is the common threads of honor and courtesy which stitch the whole of our Barony into the glorious tapestry which is Sacred Stone.

Thank you for processing into Our first in-person Baronial Court in your Orders and your Cantons. Our hearts swelled with pride to see so many participating in the pageantry. It was quite a challenge to choose a winning canton. We can tell that you, the populace, worked hard through the pandemic to provide the Barony with tax payments. All canton and baronial land taxes are hereby announced as PAID IN FULL. The winning canton is Charlesbury Crossing! We could hear them coming with their exuberant drumming and miming-what a delight to see such a happy populace! The award is a silk banner (on a stick!) of the heraldry of the barony and cantons, hand-dyed by Azza.

We are honored to have been chosen to lead such phine pheathered pholk as you, the phoenix phalanx are. May you all remain content and healthy this autumn.

ORIRI, PHOENIX, ORIRI!

Alain & Azza

Baron & Baroness of the Sacred Stone

For your viewing and consideration

With the current plague ravaging our lands, events such as War of the Wings and Gulf Wars have been postponed. Please watch social media and calendar sites for the events you plan to attend.

Vivats to the new Baronial Champions!

Lady Fyen Van Amsterdam has stepped up as the Deputy Chronicler.

[10]2021 1, 2, 7, 9

Ask a Peer

I have a question for the Laurels of our Pfair Lands. What advice would you give to anyone that would like to be a master of their craft?

One Phantastic Phoenix

I would like to give a shout out to Lady Cyneswith the Quiet. I am in constant awe of her talents in all of the arts and sciences. If you don't know this wonderful woman, you are truly missing out on an Atlantian treasure.

Something to Share

Coppiette

I've served this dish at several feasts (and at some modern events too). Enjoy!

Maestra Suzanne de la Ferté

Beef "Kabobs"

Per fare coppiette al modo romano.

Taglia la carne in pezzi grossi como uno ovo, ma non la fornire di tagliare, perché li ditti pezzi deveno restare attaccati l'uno coll'altro; et togli un pocho de sale et de pitartema, cioè il seme di coriandri, o vero finocchio pesto, et inbrattane bene li ditti pezzi, et dapo'

poneli un pocho in soprescia et coceli in lo speto arrosto mettendo

in esso speto tra l'uno pezzo et l'altro una fettolina di lardo

sottile per tenere le diete copiette più morbide.

How to Prepare Roman-Style Coppiette*

Martino, "The Art of Cooking" Chapter 1 Recipe 19

Cut the meat into pieces the size of an egg, but do not detach completely, because the pieces of meat have to remain attached to one another, and take some pitartima seeds, also called coriander seeds, or some ground fennel seeds, and dredge the pieces of meat in this mixture, put it in a press for a little while, and roast on a spit, inserting a thinly sliced piece of lard between each piece to make sure that the coppiette remain tender.

*The name "coppiette" literally means "little couples", as prepared by Martino, the result is paired pieces of meat cooked on a spit separated by a piece of lard.

Redaction (12 servings)

3.6 lbs beef (1/3# per person), cut into 12 equal pieces.

3 tsp ground fennel seed

6 slices fatty bacon, each slice cut in half.

12 bamboo skewers, soaked in water.

12 ea chard leaves (garnish)

1. For each of the 12 pieces of beef, cut into pairs of egg-sized chunks of meat (coppiette). Be sure that the pairs of meat chunks remain attached to each other.
2. Dredge the chunks of meat in the ground fennel seeds.

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3. Place meat between 2 pieces of waxed paper and then place a heavy weight on top of the protected meat for at least ½ an hour.
 4. Cut each of the 12 slices of bacon into enough pieces to place between the chunks of meat when skewered.
 5. Thread the flattened pairs of meat chunks on the bamboo skewers, a piece of bacon between each copiette.
 6. Broil 15 minutes until rare or of desired doneness. Be sure to turn at least once during the cooking process.
 7. Place kebobs on bed of chard leaves.

Sauce #1: Garlic Sauce

Agliata bianca.

Piglia de le amandole monde molto bene et falle pistare, et quando sonno mezze piste metti dentro quella quantità d'aglio che ti pare, et insieme le farai molto bene pistare buttandogli dentro un pocha d'acqua fresca perché non facciano olio. Poi pigliarai una mollicha di pane bianco et mettirala a mollo nel brodo magro di carne o di pesce secundo i tempi; et questa agliata potrai servire et accomodare a tutte le stagioni grasse et magre como ti piacerà.

White Garlic Sauce

Martino, "The Art of Cooking" Chapter 3 Recipe 17



Take carefully skinned almonds and pound them, and when they are pounded halfway, add as much garlic as you like, and pound them very well together, adding a little cool water to prevent them from becoming oily. Then take crumb of white bread and soften it in lean meat or fish broth depending on the calendar; this garlic sauce can be served and adapted at will for meat days and days of abstinence.

Redaction (24 servings)

3 ½ c. broth, beef

2 slices country bread, dry (1 c. bread crumbs)

4 oz almonds, finely ground

6 ea. garlic cloves, minced

Puree the almonds with the garlic and 1 tsp cool water. Then add bread crumbs and beef broth and simmer for a few minutes. Sauce can be served warm or cold.

Sauce #2: Pepper Sauce or Every Day Sauce

Every Day Sauce

Martino, "The Art of Cooking" Neapolitan Recipe 39

Take an ounce and a half of ginger and an ounce of pepper and eight tornesi (a coin used in Tours and later Italy) worth of saffron; boil with vinegar, that is, bitter wine, until all of the spices have wholly imparted their flavor to the vinegar.

Redaction (12 servings)

12 T vinegar, wine

1 ½ t. ginger

1 t. pepper



6 threads saffron

Add spices to vinegar in small saucepan. Simmer for 10-15 minutes and serve warm or cold.



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New E-List for Sacred Stone: Sacredstone@googlegroups.com. Please go to the Baronial website and the link to join the e-list is under "About Us".