

The Phoenix

Newsletter of the Barony of Sacred Stone

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FEBRUARY 2ND, 2025

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Upcoming Events in Atlantia

February - 2025

02-01 - 02-02 : [University of Atlantia](#) :Your City DC (Atlantia) (Pr)
 02-08 - 02-08 : [Bright Hills Baronial Birthday](#) :Manchester MD (Bright Hills)
 02-15 - 02-15 : [Celebration - Babur](#) :Ashland VA (Caer Mear) (Pr)
 02-15 - 02-16 : [Ædult Swim 2025](#) : (Æthelmearc) (P)
 02-21 - 02-23 : [Ymir 50](#) :Ellerbe NC (Windmasters' Hill) (Q K Pr P)

March - 2025

03-01 - 03-01 : [Kingdom Arts and Sciences Festival](#) :Raleigh NC (Elvegast) (Q K)
 03-08 - 03-16 : [Gulf Wars XXXIII \(TBD\)](#) : (Gleann Abhann) (Q K)
 03-09 - 03-09 : [CURIA 2025](#) : (Atlantia)
 03-15 - 03-15 : [St. Urho's Tournament](#) :Statesville NC (Salesberie Glen)
 03-22 - 03-22 : [Ponte Alto Baronial Birthday Bloodbath](#) :Vienna VA (Ponte Alto)
 03-28 - 03-30 : [Hidden Mountain Baronial Birthday](#) :Bennettsville SC (Hidden Mountain) (Q)
 03-29 - 03-29 : [Defending the Gate](#) :Spotsylvania VA (Sudentorre) (K)

Upcoming Sacred Stone Barony meetings

Meetings are planned in rotation between the Cantons and baronial lands

All meetings are at 2:00 pm unless stated otherwise

February 16		Middlegate does not have a site selected so location changed. Home of Patris and Slaine - 9175 Laurel Glenn Dr. Rural Hall, NC 27045. Workshop available for arts/science. Arrival as early as 11am, meeting at 2pm. Space available for fighting/archery.
March 23rd	Salesberie Glenn	tentative: Monterey Mexican restaurant
April 13th	Aire Faucon	TBD
May 18th	Charlesbury Crossing	TBD
June 22nd	Crois Brigte/Baronial Lands	Home of Patris and Slaine. 9175 Laurel Glenn Dr. Rural Hall, N 27145. Summer cookout!
July	Middlegate	TBD
August	Salesberie Glenn	TBD
September	Aire Faucon	TBD
October	Charlesbury Crossing	TBD
November	Crois Brigte/Baronial Lands	TBD

Seeking Officers and Deputies!

The Populace of Sacred Stone- our noble Excellencies and our great Seneschal Master Patris need your aid! The barony is currently in need of:

Minister of the Lists

Minister of the List is a position within the Marshal structure to organize and document tournaments, record fighter authorizations and report the results in an unbiased fashion.

A Minister of the List (MoL) helps organize, complete and maintain the paperwork needed to track fighters' authorizations and run combat scenarios at events. They are the people sitting at the table on the side of the list field signing in combatants, checking authorization cards, recording authorizations, and filling out all those lovely forms necessary to keep fighting in Atlantia running smoothly.

Baronial Clerk Signet

The position involves: Working with the Baron and Baroness for scroll assignments / awards, working with the other scribes of the Barony for handling assignments, working with the MOAS for planning scroll competitions at events, and working with the Baronial Herald.

Deputy Exchequer

The exchequer serves as the group treasurer. Becoming a deputy is a good way to learn how the office works! Being deputy does NOT mean you are required to become exchequer of the barony in the future, so check it out!

Deputy Seneschal

A seneschal in the Society for Creative Anachronism is an administrative officer and the modern equivalent of a president or chief operating officer. Again, being deputy is a great way to learn how the office works, you are not required to step up to seneschal in the future if you are the deputy.

These positions are open for letters of intent. Please send LOI's to:

baroness@sacredstone.atlantia.sca.org baron@sacredstone.atlantia.sca.org
and seneschal@sacredstone.atlantia.sca.org

Thank you for your interest!

Letter from Their Excellencies

Your baronage is aware that some folks are worried about the barony falling apart due to some of the cantons disbanding. We want to assure you, our phine and phriendly Phoenix phamily, that the barony is in good condition. Cantons come and go, as you can see on the Barony of the Sacred Stone website, under the 'About Us' tab: <https://sacredstone.atlantia.sca.org/about-us/>

But your barony remains steadfast. We want activities to continue in all baronial lands, be they cantons or not, heavily populated or sparsely populated.

You, our populace, are the Barony of the Sacred Stone.

You are what makes the barony a home.

Continue and even start new activities in your area for the populace to enjoy. It is perfectly fine that only a handful of folks come out. Have arts & sciences gatherings, martial practices, game nights, dessert revels, sit & chat gatherings, ask the Chroniclers of our newsletter if your area may host a baronial meeting. It is ideal to meet in public spaces so we may recruit more members. Try your local fire department, libraries, parks, schools, universities, coffee shops, restaurants, gyms, churches, etc. We want to see activities happening in your neck of the Sacred Stone woods.

Then get your activities down on the barony calendar so folks all over the barony may attend. Go to the 'Calendar' tab on the website and click the 'please click here' icon to give the details:

<https://sacredstone.atlantia.sca.org/calendar-listing-requests/>

We look forward to what you, the populace, come up with. Cantons and former cantons, baronial lands that never were cantons - all of you have a place in Sacred Stone. All of you deserve local activities!

Your Barony of the Sacred Stone remains steadfast!

Congratulations to our January award winners:

Master Andreas de Caunteton received a Fountain for his service to the Kingdom, Lord Edward Perry received a Herring for autocrattin Ice Castles/ Black Diamond's Investiture, and Baroness Azza received a Sea Dragon for fencing.

love and peace, Alain & Azza, Baronage of the Sacred Stone

Baronial Progress: come join us at these events! We always love your company at events.

Date	Event	Place
Feb. 22	Ymir	Ellerbe, NC
Mar. 1	KASF	Raleigh, NC
Mar. 8-16	Gulf Wars	Lumberton, Mississippi, camping in Atlantia
Mar. 9	Curia	online
Mar. 15	St. Urho's Tourney	Statesville, NC (Baronage supports this fine event, but cannot attend due to Gulf Wars)
Mar. 28	Hidden Mtn. Baronial Birthday	Bennettsville, SC
April 5	Coronation	

12th Night Royal A&S Hospitality - A&S report

Lord Edward Perry

<https://opalandfountain.blogspot.com/2025/01/12th-night-royal-hospitality.html>

Dulcia Domestica Redux

This is based on the classic Roman appetizer known as Dulcia Domestica which can be learned about from Tasting History with Max Miller located here:

<https://www.youtube.com/watch?v=u08Dbm4pATw>

This dish was originally found in Apicius' De Re Coquinaria recipe #294 in "Home Made Sweets."

[294] HOME-MADE SWEETS *DULCIA DOMESTICA*

LITTLE HOME CONFECTIONS (WHICH ARE CALLED *DULCIARIA*) ARE MADE THUS:

[2] LITTLE PALMS OR (AS THEY [172] ARE ORDINARILY CALLED) [3] DATES ARE STUFFED—AFTER THE SEEDS HAVE BEEN REMOVED—WITH A NUT OR WITH NUTS AND GROUND PEPPER, SPRINKLED WITH SALT ON THE OUTSIDE AND ARE CANDIED IN HONEY AND SERVED [4].

[1] *Dulcia*, sweetmeats, cakes; hence *dulciarius*, a pastry cook or confectioner.

The fact that here attention is drawn to home-made sweet dishes may clear up the absence of regular baking and dessert formulæ in Apicius. The trade of the *dulciarius* was so highly developed at that time that the professional bakers and confectioners supplied the entire home market with their wares, making it convenient and unprofitable for the domestic cook to compete with their organized business, a

condition which largely exists in our modern highly civilized centers of population today. Cf. "Cooks."

[2 + 3] Tor.

[4] Still being done today in the same manner.

The problem with this recipe in today's modern society is the use of nuts, which some people are in fact allergic to. Therefore, we are omitting the nuts in lieu of goat cheese which was utilized (along with sheep's milk cheese) in such recipes like cheese spread found in this recipe:

<https://www.recipesandroots.ca/roots/romes-forgotten-feast-ancient-recipes-from-the-eternal-city>

For this recipe I am using pitted organic Medjool dates and stuffing them with Le Bonne Vie goat cheese and wrapping them with Oscar Meyer bacon (I also have Butterball turkey bacon to honor the kosher requests of Their Highnesses Abran and Anya. These will be baked in the oven until they're nice and crispy and platted along with the optional "dipping sauce" of Lowe's Brand Honey!

Tudor Cheese Tart aka Tarte Owt of Lente

The modern version of a quiche, this egg and cheese tart made with half and half (since I cant find "double cream" in the grocery store), and with two kinds of cheese (English cheddar and parmesan) grated in the food processor and poured into the pre-formed pie dough located in the frozen food section. One day I will have the courage to make my own shortbread pie dough recipe (apparently flattened puff pastry works as well but I don't own a rolling pin). You can find the recipe here:

<https://holdtheanchoviesplease.com/tudor-cheese-tart-recipe/> and other than the

pie crust, it remains very similar to the original recipe (I did have to convert grams and milliliters to the American measurements).

Tarte Owt of Lente

Original recipe Gentyll manly Cokere (Manuscript Pepys 1047, c.1500).

'Take neshe chese and pare hit and grynd hit yn A mortar and breke egges and do ther to and then put yn buttur and creme and mell all well to gethur put not to moche butter ther yn if the chese be fatte make A coffyn of dowe and close hit a bove with dowe and collor hit a bove with the yolkes of eggs and bake hit well and serue hit furth.'

Adapting the recipe for modern use

Ingredients

250g Quark soft cheese (or similar)

100g grated cheddar

150ml double cream

1 egg

Seasoning (Celery Salt, Garlic Powder, Salt, Pepper, and Sugar)

Shortcrust or other pastry (I used a pre-made block of Puff pastry)

Egg yolk to glaze

Method

Chop and pound cheese in a mortar.

With the modern technology available in my kitchen, I cheated and used a grater and a food processor (Hold the Anchovies Please, n.d).

Baked Feta with Honey and Thyme/Fig Spread

A simple, but beautiful and elegant appetizer (along with the dates) and a healthy slice of tarte will be accompanying this recipe which I am also adapting to suit the GI needs of the Atlantia populace. A block of feta is placed in a baking container and normally partially coated in olive oil (with the olive allergies of several members of the populace) I thought it would be prudent to use grapeseed oil instead. The feta is topped with thyme (however the thyme at Lowe's Foods didn't look very pretty, so I chose rosemary instead. This is baked in the oven and once finished it is drizzled in honey. The recipe can be found here:

<https://www.savorysimple.net/baked-feta-recipe/>

Recipe Ingredients

Feta cheese (good quality, if possible)

Olive oil

Honey

Fresh thyme

Why is feta cheese a great medieval ingredient? Well, its as old as civilization itself.

“The roots of cheese making are not known with certainty. It is, however, believed that cheese was first produced roughly 8.000 years ago. It is very likely its discovery was completely accidental, during transport of milk in stomachs of young animals. To the modern consumer, the word Feta means brine cheese, produced in Greece, using specific technology from sheep and goat milk. According to Greek mythology, the gods sent Aristaios, son of Apollo, to teach Greeks the art of cheese making. There are many records regarding production and consumption of cheese in ancient Greece, from Aristoteles, Pythagoras and other ancient comedy writers. It has been known at least since Homer’s time” (Real Greek Feta, 2025).

Figs are also a medieval ingredient having been mentioned in recipes and preservation methods in De Re Coquinaria on Recipe#22 “[22] TO PRESERVE FRESH FIGS, APPLES, PLUMS, PEARS AND CHERRIES FICUM RECENTEM, MALA, PRUNA, PIRA, CERASIA UT DIU SERVES

SELECT THEM ALL VERY CAREFULLY WITH THE STEMS ON [1] AND PLACE THEM IN HONEY SO THEY DO NOT TOUCH EACH OTHER.

[1] See the preceding formula.

This appetizer, along with an orange fig spread for Her Majesty, will be served on a tray with everything and garlic flavored crackers, or slices of baguette and will make a lovely flavor contrast to the rich and savory tarts and dates. While a simple store-bought orange and fig spread may not be delightfully prepared by the chef, the truth is fresh figs are hard to find in a grocery store here in the south and so the spread was the next best thing. I am attaching a medieval fig spread recipe to show what my intention was: https://www.youtube.com/watch?v=_o7Oq-OjKu8

Conclusion

I will be posting pictures and commentary about the cooking process as I finish these products on 12th Night morning, but for now I am optimistic I have chosen simple, delicious, and historically inclined recipes with a modern twist. **Update on Sunday 1/12/2024: I was told that my food was delicious and I didn't even get to taste half of it because it went so fast! I was shocked! The main feedback I got was about the tarte being too dry. Next time, to increase the moisture content I will use 1 cup instead of 3/4 a cup of cream. And knock the Parmesan to 1/8th cup instead of 1/4 cup.

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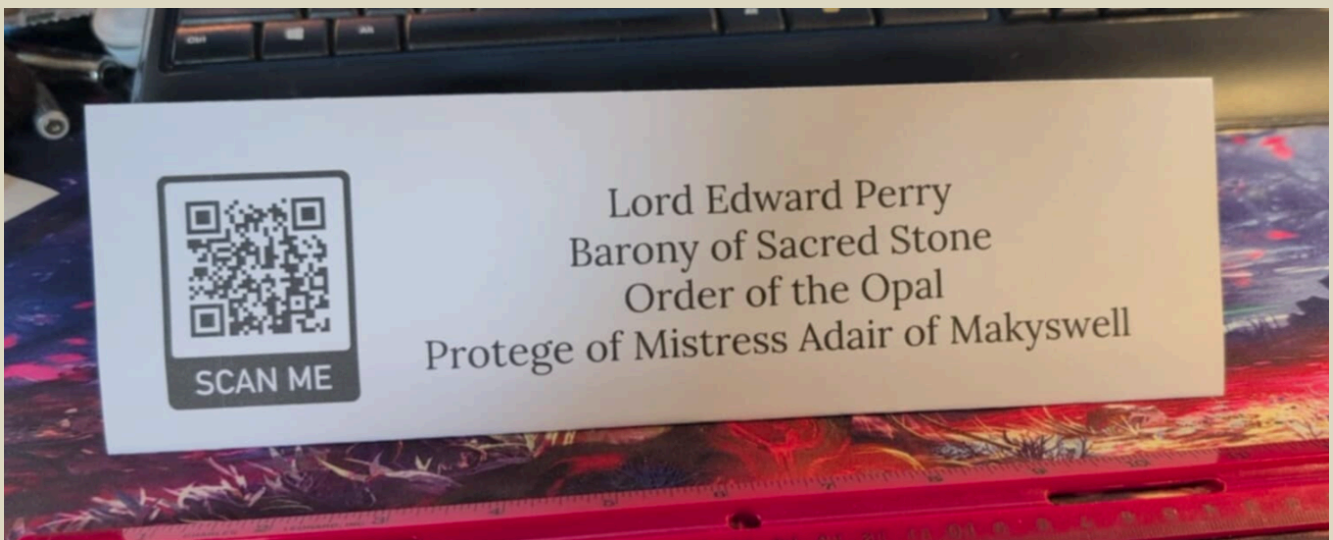
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Photos







Goes to an SCA Event, Makes a Side Quest for Orchids

This past weekend I attended Twelfth Night in Newport News Virginia. Last week while I was planning my route to get there, I was looking at Google maps and seeing what all was along my route, like covered bridges (another hobby of mine) or orchid suppliers. Needless to say, there weren't any covered bridges, but I found an orchid supplier in Norfolk, Virginia. The supplier was a vendor at the Triangle Orchid Show this past September in Raleigh; I had bought two orchids from him while I was at the show. I reached out to them via email after looking at their website and falling in love with one of their unique orchids. We coordinated plans for me to visit their greenhouse, pending weather.

Um, hello gorgeous!



Phalaenopsis Joy Fairy Tale

Friday when I left home to head for Newport News, it had *just* started snowing. By the time I had gotten on the highway, everyone was losing their minds driving. By time I got about 40 minutes due west from the house, the snow/weather had stopped, the roads were dry and things were a bit more normal which made things a lot easier for the rest of the drive to Newport News. The snow and weather finally caught up to us Friday night around 11pm.

Saturday morning, I had reached out to the supplier to see if they were still good with me coming by to pick up some orchids while I was in the area. Some of the activities at Twelfth Night got pushed back a couple of hours, so I had some time to drive over to Norfolk, peruse, ogle and admire the orchids they had in their greenhouse, pick out a couple and head back to Newport News for the event. My original plan was to

go to Norfolk, go back to the rental house, change into my garb and then head to the event. I ended up changing into my garb, going to Norfolk and then to the event due to timing. I'm sure the guy at the greenhouse thought I was strange coming dressed as a Viking, but it didn't bother me any. :-D

Our rental house after the snow →

When I arrived at the greenhouse, the first one that I stepped into was full of Vandas, strung across the lower rafters of the greenhouse, along with all sorts of other species of orchids on tables. Despite being 30 degrees outside, I felt like I was in a jungle or rainforest (which is what you would expect to feel stepping into a greenhouse). This

was my first time being in a greenhouse like this and I was in complete awe. We talked shop, he showed off some of his prized orchids and I made friends with his doggo.

Seeing his greenhouses made me a bit envious and confirmed that I need to make my dream of a real working greenhouse a reality. I purchased six orchids from him, all of them super unique. I have added them to my spreadsheet, <https://sites.google.com/view/orchidjourney/orchids/orchid-collection> The orchids I purchased this weekend are listed as numbers 23 - 28 with images of their blooms.



- Cycnoches 'The Grinch's Big Spot
- Phalaenopsis Meidarland Chambe (fragrant)
- Phalaenopsis tetraspis alba (fragrant)
- Phalaenopsis Joy Fairytale
- Stenorrhynchos speciosum
- Dendrochilum Formosanum



In my element



A room full of Vanda orchids and other species

Most of the orchids I purchased this weekend are either species which have native habitats, or hybrids. One thing (out of many) that I have enjoyed learning about orchids is that there are SO many out there. When people think of orchids, their thoughts default to just the ones you see in the grocery or home improvement stores, or ones that come in corsages from a florist shop. Seeing all the orchids that I have seen, whether it be in person or a magazine, has really opened my eyes to the unique beauty of the flowers that exist in our world.

From the tiniest orchids



Lepanthes oscarrodrigo

To the orchids whose blooms are absolutely massive!

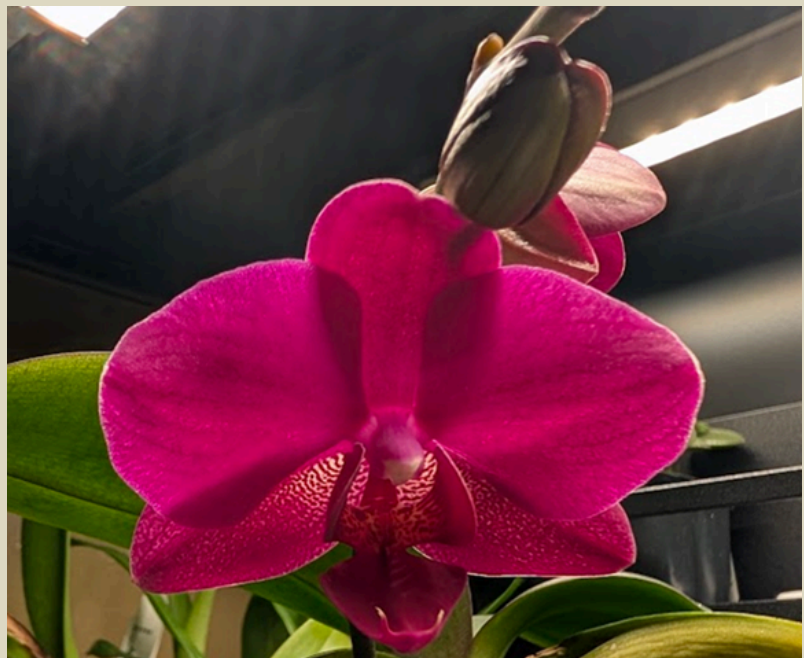


an orchid from the Cattleya species

Twelfth Night went well. I took my purchased orchids into the event with me so that they'd stay warm since it was so cold outside (I didn't want to leave them in my vehicle). I had some conversations with folks about orchids (although nothing in the way of historical research for these particular orchids) and overall admiration of the flowers that the orchids were showing.

The drive home Sunday was a long one, but I made it home safe and sound. When I got out of my vehicle and went to get the tray of orchids I had brought home, my husband was coming out to greet me and help me bring stuff in. When he saw I had orchids, he sighed, and jokingly said "you have a problem." I laughed and said that I "didn't know what he was talking about." Once we were inside and settled, he asked what kinds they were; I showed them off and let him smell the fragrant ones. They are now in my small Ikea greenhouse which is the **ÅKERBÄR** style, with grow lights over them and a plant heating mat underneath to help keep them warm in my cooler office. I'll keep them in that greenhouse for a couple of weeks to monitor for transport shock and any pests/problems that may be there. I really don't think that there will be any issues outside of transport shock since all of their orchids, as far as I could tell, looked super healthy but it never hurts to err on the side of caution.

In other news, another one of my orchids started to bloom. This one I got somewhere between 2022 and 2023, probably from Lowes. It has bloomed a couple of times since I purchased it. It has a couple of other buds on the stem that will be in bloom soon. Orchids make me happy. I'm glad that I get to share my journey with you, dear reader.



For those of you who are reading my entry into this month's newsletter and may not be familiar, I am currently working on an A&S project regarding the history of orchids. The educational journey that I've been on so far has been really interesting, diverse and rich.

Did you know there have been fossils of insects preserved in amber from as far back as the Miocene Era, where they found pollen on those insects legs of long extinct orchids? Researchers believe that orchids could be as old as the Cretaceous period!

Orchids are a passion of mine and I have really enjoyed learning about them and growing various species in my home. If you'd like to follow along on my journey and learn about orchids, I have a website and a blog out there. I do plan on attending Kingdom Arts & Sciences Faire with a small display on what I've learned so far! At the top of the page linked below, if you click on "Blog" it will take you to my blog.

https://bit.ly/Orchid_Journey

In Service,

Lady Ailis inghean Ui Riagain

Event Bid (updated and approved) for Southern Atlantian Archery Day 2025

please see below for updated event budget, with some changes from what was published last month. This budget was approved at last baronial meeting

EVENT BUDGET							
GROUP:	The Barony of the Sacred Stone		EVENT DATE:	June 6-8, 2025			
	Southern Atlantian Archery Day		AUTOCRAT(s):	Kathy Alma			
EVENT:			ADDRESS:	2239 Center Rd, Booneville, NC 27011			
LOCATION:	Elchenberg Castle Farm						
Estimate and enter the clear cells:							
BREAK-EVEN ATTENDANCE		(A) Fees at Reservation	(B) # people to Reserve (minimum)	(C) Fees at Gate	(D) # people to pay at Gate (minimum)	(B+D) Total Minimum Attendance estimated	
						(A x B) + (C x D) Income	
1. Site-Full-priced Adult		\$20.00	125			125	\$2,500.00
2. Site-Youth - Ages:	6-18	\$7.00				0	\$0.00
3. Site-Child - Ages:	0-5					0	\$0.00
4. Feast-Adult						0	\$0.00
5. Feast-Minor - Ages:						0	\$0.00
6. Camping Fee-Adult		\$0.00				0	\$0.00
7. Camping Fee-Child						0	\$0.00
8. Other fee [Cabin]						0	\$0.00
9. Other fee [Horse]						0	\$0.00
<i>Estimating Non-Member surcharge is not required for budgeting purposes</i>						BREAK-EVEN INCOME	\$2,500.00
EXPECTED ATTENDANCE		Fees at Reservation	# people expected to Reserve	Fees at Gate	# people expected to pay at Gate	Total Attendance estimated	Income
1. Site-Full-priced Adult		\$20.00	150			150	\$3,000.00
2. Site-Youth - Ages:	6-18	\$7.00	10			10	\$70.00
3. Site-Child - Ages:	0-5					0	\$0.00
4. Feast-Adult						0	\$0.00
5. Feast-Minor - Ages:						0	\$0.00
6. Camping Fee-Adult		\$0.00				0	\$0.00
7. Camping Fee-Child						0	\$0.00
8. Other fee [Cabin]						0	\$0.00
9. Other fee [Horse]						0	\$0.00
<i>Estimating Non-Member surcharge is not required for budgeting purposes</i>						EXPECTED INCOME	\$3,070.00
Who will attend Free? (children's ages? What Guests, as per group & kingdom policy?)							
King, Queen, Baron, Baroness, Prince, or Princess							

% of reservations through SCORES				
<input type="text" value="75%"/>	(fill in estimate - what % of pre-registrations will pay on SCORES instead of sending a check)			
<input type="text" value="\$1,875.00"/>	Total estimated SCORES invoice income for break-even attendance			
<input type="text" value="\$2,302.50"/>	Total estimated SCORES invoice income for expected attendance			
<i>in addition to the SCORES event fee of 1% (\$400 maximum), each invoice is subject to a maximum 3.9% charge plus 30 cents per transaction</i>				
Total SCORES Fees				
<input type="text" value="\$75.00"/>	Break-Even = SCORES event fee + 3.9% of invoices			
<input type="text" value="\$92.10"/>	Expected = SCORES event fee + 3.9% of invoices			

BUDGET EXPENSES		Break-even	Expected
SCORES Event Fee	\$ 18.75	\$ 23.03	Base fee charged for use of SCORES system
FIXED costs		<i>Based on: (enter notes as appropriate)</i>	
Advertising			
Equipment Rental & Maintenance	\$980.00		Portahohns with clean-out prepped
Fees & Honoraria			
Food (cost of Feast supplies)	\$150.00		Meat for Potluck
			Max# for Feast.
General supplies	\$350.00		Tables and Chairs / Archery supplies / Prizes
Insurance (Non-SCA)			
Occupancy & Site Charge (fixed)			
Postage, Shipping, PO Box rental			
Printing & Publications			
Telephone			
Travel (Gas, Tolls, Airfare)			
Insurance (SCA)	\$50.00		
Variable costs based on attendance		Break Even	Expected
Occupancy-per adult	\$7.00	\$875.00	\$1,050.00
Occupancy-per child		\$0.00	\$0.00
Food cost per head		\$0.00	\$0.00
TOTAL EXPENSES:		\$2,405.00	\$2,580.00
Estimated PayPal Here fee (2.7% of charges)			
Estimated SCORES fee (3% of charges plus base SCORES fee)		\$75.00	\$92.10
PROFIT:		\$20.00	\$397.90
TRANSFERS: (to another Branch or to Kingdom)			
			Kingdom event? <input checked="" type="checkbox"/> yes
Group	% of profit	Break Even Profit Split	Expected Profit Split
Kingdom of Atlantia	50%	10.00	198.95
		0.00	0.00
		0.00	0.00
The Barony of the Sacred Stone	50%	10.00	198.95
Financial Committee Approval			
Date:		Sign	Date
Seneschal			
Exchequer			
Autocrat	Kathy Alma		

The Barony of Sacred Stone - Meeting Minutes

The Barony of Sacred Stone - meeting minutes

1/19/25

Yadkinville Fire Department

Their Excellencies Report:

His Excellency is on his way back from RCBB. Her Excellency is recovering from NCBB

More detailed report will be forthcoming from them, but both events were wonderful.

Upcoming event - Ymir is going to be crazy, lots of things happening, you don't want to miss it

This is the first meeting that we haven't been able to be in person, we apologize, but life happens. We are always here to support our populace in any way that is needed

Officer Reports

Seneschal (Master Patris de Terra Lepori) :

- I am still looking for a deputy for the Seneschal position. Come and learn what the job is about!
- Ideally I would like to step down in the next year (potentially at/around SSBB). I have been Sacred Stone Seneschal for 2 years, and a senseshal for 10 years and want a break. If you start now there is plenty of time to learn. I have heard from some people, but would like an official request

Exchequer (Meisterin Jdeke von Kolberg) :

Exchequer Report, Baronial Meeting 19 January 2025

Balance \$33,369.31

Two checks were written since last report:

To Bethel Lutheran Church for meeting space in January and February, \$400, per budget

To Adrian Alma, reimbursement for Pennsic Children's Fete 2024, \$129.73. Got receipts late.

NOTE per Financial Policy, event-related receipts and requests for reimbursement must be turned in no later than 5 days after the event closes. In future, delayed receipts will not be reimbursed. Pictures of receipts are allowed.

We received \$57.59 for Gulf Wars Volunteer Points.

We deposited \$2915.49 to hold for Crois Brigitte. Funds will be held until the end of December 2025, to be returned to Crois Brigitte if they re-activate. The funds will belong to the Barony after that time.

The Domesday report, due on January 31st , was submitted on January 4th.

New business for discussion: We have been notified that Corporate is now requiring an addition to our refund policy, that states a time period of 120 days or less to cash refund checks.

Any checks not cashed after that time will be returned to the group fund. I recommend that we set the time to 90 days, and that the limit should apply to any checks, whether refunds or reimbursement, supplies or site fees... if a check goes out and it is not cashed within 90 days, the funds go back to the general fund. (prior policy was to carry an uncashed check for 12 months before writing it off)

Herald (Domnall Locard) :

no report

Chatelaine –(Lady Siobhan inghean mhic Eochadha) :

no report

Marshal (Syr Garan):

Nothing to report

Minister of the Lists (MoL) (vacant) :

Seeking letters of intent for MoL

Chronicler: (Slaine inghean ui Sheachnsaigh):

If you have anything to include in the newsletter, please send it to me, I would like to include it!

Minister of Arts and Science (Just Pagane and Lord Edward Perry) :

Edward : Went to 12th night. Mistress Adair is Kingdom A&S and will be representing Atlantia at Gulf Wars

A newcomer at 12th night wove an Anglo Saxon basket and got Nautilus

Highland Hearth event was great with regard to foods/arts/science

Upcoming events: Ice Castles, Ymir

Royal Baker competition is at KASF March 1st

Webminster (Lady Ailís inghean uí Riagáin):

If you have items for the website please let me know

Quartermaster Form as above will be available on the website

Canton Reports

Aire Faucon:

No report

Charlesbury Crossing:

No report

From prior reports:

- Meeting on Monday nights at Mugs. Sometimes social and sometimes arts/sciences.
- Fighter practice Wednesdays at Shuffletown park will be on hold for the winter season

From Facebook: Sew Down - Saturday January 25th. 1729 Rue De Ville, Rock Hill, SC 29732. Information available on Facebook

Bring your fabric, your half-finished projects, any reference images, and your dreams. (A sewing machine might be useful also!) Ly Elssln will be there to draft patterns, and she will be joined by others who would love to help you. We'll start around noon, so bring food to share. We'll stop when we're done.

AND, if you don't want to sew, but you want to hang out with creative people, please join us!

Middlegate:

Is in the process of abatement. Had a meeting last Sunday with Kingdom. We have 59 active members paid in Middlegate, but 1-2 people show up to Arts/Science and business meeting last was attended only by officers

No meeting place next month for the Baronial rotation yet determined.

The Exchequer Doomsday report has been submitted.

Salesberie Glen:

- St. Urho's - event is Spiked - March 15th in Statesville
 - Event is spiked and approved, should be published on Kingdom calendar soon
 - Requesting donations for prizes for tournaments
 - This is a daytrip event - pay at the door. Event cost will include a luncheon, no dinner. Event is fully staffed and proceeding well
- In the process of putting in a bid for Crown in Statesville
 - Issues being discussed with potential site and gate fee. This needs to be evaluated first to see if site will continue to be viable
 - If site is viable will start seeking staff members

Fighter practice/ general meetup (all are welcome!) Tuesdays at 6pm – at Bell Tower Green. Sometimes location may change based on weather. Please refer to facebook page for the most up to date information.

Crois Brigitte:

Canton is officially dissolved. Funds have been returned to the barony. Funds are set aside for 12 months if the canton decides to reactivate. Canton area can still hold practices, classes and meet ups, it just doesn't have its own bank account, and events requiring funds will need to go through the Barony. The Barony would be in support of any funds used for things the Canton area needs if asked and they are reasonable.

Heraldry for Crois Brigitte is still registered and is held in case the canton is restarted in the future.

Old Business

- Fencing (and archery - during warmer months) Practice - in Claremont at Bethel Lutheran Church in Claremont NC
 - Space available for fighting indoors and outdoors, and tables for arts/sciences. There is modern plumbing and electricity!
 - Heavy fighting would be allowed as well if there is interest!
 - Archery will be restarting once there will be daylight in evening in the spring
 - \$50/week - cost approved at October meeting for 2024-2025
- Tables/chairs/buildings - for sale by Colin Bulla to individuals or for the Barony

Inventory	Qty	Unit Price	Subtotal
Tables, 6'	12	\$40.00	\$480.00
Tables, 8'	14	\$50.00	\$700.00
Chairs, Folding	116	\$10.00	\$1,160.00
Chairs, Stackable	75	\$5.00	\$375.00
Building	1	\$6,300.00	\$6,300.00
Total			\$9,015.00

Motion: To decline the offer of purchase - 13 members present

In favor of declining - 12

Decline: zero

Abstain - 1

- Archery shed
 - No new information at this time
 - Will defer to next meeting

New Business

- Timely return of Baronial Property - Checkout form from the Quartermaster
 - Quartermaster plans to create a signout sheet for items to determine the accountable party in the future.
 - Baronial items are available for use, but the person checking them out is responsible for bringing them back, no exceptions. If we have an audit we need to know where items are and if there is any potential conflict for use of items
 - Quartermaster to create form/signout sheet for these items. Person checking out the items is the one responsible for them getting returned, no exceptions.
 - Return to baronial possession is 14 calendar days after the event
 - Example of form provided at meeting and copied below. This form is also available on the Baronial Website
 - Any recommendations or adjustments to the form please let the Quartermaster know
 - Email form sent to Quartermaster and Exchequer. Email back will return to confirm pickup and drop off. Copies to be signed - for both Exchequer and borrower.
 - If you checked out an item make sure it returns to the Barony. Don't just pass it on to the next barony member. That's how we end up losing things
 - Request that anyone with physical possession of baronial items to email quartermaster to log it and make plans for inventory
 - Will be reaching out also to anyone we have documented having items to update out inventory
 - If the items are lost, just say so. Our goal is to get an up to date inventory

- Request for reimbursement of funds
 - List field items were checked out from the Barony and they did not get returned. This was decided to leave on site for the next event. However the next person did not return the items. These items were not placed in the shed and left out in the elements. This required someone to make the trip to Elchenberg and then to storage. Requesting for gas mileage reimbursement.
 - Tammy Reid for \$63.14 for fuel. 90.2 mile trip at reimbursement rate of \$0.70 per mile
 - Motion to approved
 - Yes - 12
 - No - 0
 - Abstain - 0

- Royal Archery Tournament (previously called SAAD) event bid
 - Mistress Annora Hall
 - June 6-8 at Elchenburg
 - Changes from prior posted event.
 - New Bid information contained in this newsletter
 - There will NOT be thrown weapons. Arts/science is pending
 - This will primarily be an archery event with bows and crossbows
 - Request funds for meat for the dinner and plan potluck for the sides
 - Original proposal was for projected 150 attendees, this has been corrected for the bid today to a total of 100 - therefore break even (80 persons) will change cost from \$20 to \$25.
 - Motion to approve the budget
 - Yes - 11
 - No - 0
 - Abstain - 1

- Sacred Stone Baronial Birthday Bid - Lord Edward Perry

- September 5-7
- At Elchenburg
- Information was posed in December newsletter
- All staff members are filled
- Budget is almost the same as for SSBB last year, though the price did increase a small amount
- Motion to approve budget
 - In favor - 12
 - No - 0
 - Abstain - 1

- Call for bids for Below the Salt
 - Seneschal requests to have this event, especially as it is a well loved event from Their Excellencies
 - Historically this has been a low-key event - with order of precedence left at the door

- As discussed above in the Exchequer report. Next meeting will plan on a vote regarding financial policy - the duration allowed for cashing checks. Corporate policy is changing to allow only 120 days before stopping to carry a check. Proposal was made to make Baronial policy 90 days. Plan to vote on this at the next meeting.

- Atlantian Winter University
 - Officer and marshal classes are available if anyone is looking to step up in addition to fun classes

Quartermaster item checkout form example. Can be downloaded at the Sacred Stone Baronial Website

BARONY OF THE SACRED STONE USE OF BARONIAL ASSET REQUEST FORM

Event Steward (Autocrat) _____

Event / Location: _____

Date of event: _____

Modern Name: _____

Telephone: _____

Email Address: _____

Financial Liability Acknowledgement:

By signing below, the person agrees that they are taking physical custody of the below listed Baronial assets and acknowledge that they are taking financial responsibility for all items as well. They agree that they will return all items to Baronial storage no later than 14 calendar days after the event's last day on site, clean and in the same condition as when taken and, if damaged or lost (except consumables), they may be responsible for the repair or replacement of said items in accordance with Kingdom Law & Policies and the Baronial Policies and Baronial Financial Policies.

_____ I have read the current Baronial Policies. (please initial)

_____ I have read the current Baronial Financial Policies. (please initial)

_____ Date: _____

Legal Signature of Autocrat

List of requested items and condition (please attach pictures at time of check out):

Please print this completed form when taking custody of Baronial assets.



Sacred Stone's Baronial Officers

Baron	Baron Alain ap Daffyd	baron@sacredstone.atlantia.sca.org
Baroness	Baroness Azza al Shirazi	baroness@sacredstone.atlantia.sca.org
Seneschal	Master Patris de Terra Lepori	seneschal@sacredstone.atlantia.sca.org
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Quartermaster	Elle Von Zutphen	quartermaster@sacredstone.atlantia.sca.org
Chatelaine	Lady Siobhan inghean mhic Eochadha	chatelaine@sacredstone.atlantia.sca.org
Youth Minister	<i>vacant</i>	seneschal@sacredstone.atlantia.sca.org
Ministers of Arts & Sciences	Lord Edward Perry & Lady Pagane nic Ghillie Fhaolain	moas@sacredstone.atlantia.sca.org
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Minister of the Lists	<i>vacant</i>	seneschal@sacredstone.atlantia.sca.org mol@sacredstone.atlantia.sca.org
Minister of Demos	Master Achbar ibn Ali	ministerofdemos@sacredstone.atlantia.sca.org
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Baronial Webpage Address: <http://sacredstone.atlantia.sca.org/>

E-List for Sacred Stone: Sacredstone@googlegroups.com. Please go to the Baronial website and the link to join the e-list is under "Contact Us" or follow the link provided below.

<https://groups.google.com/g/sacredstone?fbclid=IwAR3D4xg0PRmiWo-6-HXZfnkJdJgf8QMRBaltYhwzzVy6kAu2WInFbG24sPg&pli=1>

Would you like to add something to the newsletter?

Email at chronicler@sacredstone.atlantia.sca.org with your entry!