



# The Phoenix

## Newsletter of the

# Barony of Sacred Stone

Volume 41, Issue 3; Anno Societatis LIX

MARCH 8TH, 2025

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## Upcoming Events in Atlantia

### March - 2025

- 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)
- 03-22 - 03-22 : [Storvik's Performer's Revel](#) :Cheverly (Hyattsville) MD (Storvik)
- 03-28 - 03-30 : [Hidden Mountain Baronial Birthday](#) :Bennettsville SC (Hidden Mountain) (Q )
- 03-29 - 03-29 : [Defending the Gate](#) :Spotsylvania VA (Sudentorre) (K )

### April - 2025

- 04-05 - 04-05 : [Coronation of Abran and Anya](#) :Powhatan VA (Caer Mear) (Q K Pr P ) 
- 04-12 - 04-12 : [Dragons Fire IV: Birth of the Dragon](#) :Easley SC (Nottingham Coill)
- 04-12 - 04-12 : [Festival of Elvegast](#) :Hillsborough NC (Elvegast)
- 04-12 - 04-12 : [Night at the Faire](#) :Severn MD (Lochmere)
- 04-18 - 04-20 : [Queen's Rapier 2025](#) :Halifax NC (Raven's Cove) (Q )
- 04-18 - 04-20 : [Canterbury Tales: Missile Madness Reloaded](#) :Monroe VA (Seven Hills) (K )
- 04-24 - 04-27 : [LEAFS \(Learning Equestrian, Agriculture, and Forestry Symposium\)](#) :Upper Marlboro MD (Highland Foorde)
- 04-25 - 04-27 : [Revenge of the Stitch X](#) :Denton MD ( )
- 04-25 - 04-27 : [Baronial Spring Camp](#) :Apex NC (Windmasters' Hill)

## 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

March 23rd	Salesberie Glenn	Monterey Mexican restaurant - 119 N Link Avenue, Salisbury, NC 28144
April 13th	Aire Faucon	TBD
May 18th	Charlesbury Crossing	TBD
June 22nd	Crois Brigitte/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 Brigitte/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.

### **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!

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

[baroness@sacredstone.atlantia.sca.org](mailto:baroness@sacredstone.atlantia.sca.org) [baron@sacredstone.atlantia.sca.org](mailto:baron@sacredstone.atlantia.sca.org)  
and [seneschal@sacredstone.atlantia.sca.org](mailto:seneschal@sacredstone.atlantia.sca.org)

Thank you for your interest!

## Letter from Their Excellencies

Congratulations to the award winners at Ymir! Phour phabulous Phoenixes were recognized.

<b>Ymir 50 (Windmasters' Hill)</b>	
<b>Recipient</b>	<b>Award</b>
Marc d'Aubigny	Pelican
Dubhghall	Knight
Alesander Davidson	Pelican
Argent	Laurel

In addition to these,

- Baron Iskender was given a writ to join the Order of the Master of Defence after winning the Blacksword Tourney and the Ymir Tourney
- Former Sacred Stone Baroness, Patronne Murienne is now the Seneschal of Windmasters Hill
- Lord Gabriel West won the Largesse Contest with narrow woven bands
- Lord Edward Perry became an apprentice to Mistress Jorunn
- Several Sacred Stoners worked on the lovely Queen's Shawl project, presented in court
- Griffin MacLochlainn received a Silver Osprey
- Lady Colette received a Sea Stag.
- Lord Turloch is now a White Scarf

<b>Kingdom Arts and Sciences Festival (Elvegast)</b>	
<b>Recipient</b>	<b>Award</b>
Gabriel West	Companion of the Pearl
Iskender	Master of Defense

In addition to these,

- Syr Cyriac & Mistress Lidia are now Court Baronage
- Lady Rikitsa won the Roses' Choice in art display
- Lord Edward heralded royal court and had a yummy bread pudding entered in the Royal Baker competition
- Lord Eirik won second place for Persona Pentathlon
- Lord Alan is the First Royal Scientist in the kingdom
- Lord Alan won the Interbaronial Championship
- Two Phoenixes taught classes (the only non-dance classes!): Magistra Argent and Lord Alan

- Several Sacred Stoners had excellent display tables: Lady Pagane, Lady Margot, Lady Slaine, Master Patris, Lord Ihone, Countess Bera, Sir Christian, Lord Alan, Lord Eirik, Lord Gabriel, Lady Elspeth

As you can see, the Phenomenally Phabulous Phoenixes honored their home barony with their talents! Congratulate all these awesome Phoenixes!

*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
Mar. 8-16	Gulf Wars	Lumberton, Mississippi, camping in Atlantia
Mar. 9	Curia	online
Mar. 15	St. Urho's Tourney	Salesberie Glen / Statesville, NC (Baronage supports this fine event, but cannot attend due to Gulf Wars)
March 23	Baronial Meeting, 2pm	Monterrey Mexican Restaurant, 119 N Link Ave. Salisbury, NC
Mar. 28	Hidden Mtn. Baronial Birthday	Hidden Mtn. / Bennettsville, SC
April 5	Coronation	Caer Mear / Powhatan, VA
April 13	Baronial Meeting, 2pm	
May 3	Crown Tournament	Sacred Stone / Elkin, NC
May 17	Hawkwood Baronial Birthday	Hawkwood / Old Fort, NC
May 18	Baronial Meeting, 2pm	
June 6-8	Royal Archery Tournament (RAT)	Sacred Stone / Elkin, NC
June 22	Baronial Meeting, noon-4pm	9175 Laurel Glenn Dr., Rural Hall, NC
June 28	2nd Sew-In and Yard Sale	Salesburie Glen / Salisbury, NC

## The Origins of Hwit Moos - Lord Edward Perry

### (White Mush-English or Hvid Mos-Danish)

*Bread Pudding from Early Middle Ages Scandinavia and Northern Europe*

#### Introduction

Hwit Moos/Hvid Mos, also referred to as “white mush,” is a type of early bread pudding and possesses a long and storied history. “Bread pudding arose out of need, as a way of utilizing leftover, stale bread during a time when food was limited. If the last heel of bread in the house was too hard to eat, you could always soften it with a little warm liquid and sugar” (Lakhan, 2022). Although sugar was not an early medieval ingredient, especially for the Scandinavians, honey and other ingredients were mixed with this dish, along with milk (cow, goat, or sheep) and eggs to create a delicious concoction.

#### Historical Context

Bread has been a fundamental food throughout the world since ancient times. “The first bread was made in Neolithic times, nearly 12,000 years ago, probably of coarsely crushed grain mixed with water, with the resulting dough probably laid on heated stones and baked by covering with hot ashes” (Encyclopedia Britannica, 2025).

While today’s bread puddings can be made from any type of bread (especially white bread), during the Early Middle Ages, bread was frequently coarse and dense. Therefore, bread was produced from a variety of grains such as barley, rye, and wheat. “Raised black bread, for example, is common in Germany, Russia, and Scandinavia” (Encyclopedia Britannica, 2025). Once bread began to become stale, there was a race against time to figure out how to consume it without having to dispose of it.

Food historians seem to think that hwit moos and other puddings like it are vegetarian versions of the early British blancmange which were rice-based dishes that also contained meat and a white sauce of some kind (Adamson, 1995). Early manuscripts of Danish, Icelandic, and Scandinavian recipes suggested that hwit moos or white mush/dish was developed around the same time as other Italian recipes found in *Tractatus* and *Liber*, which both suggest rice flour in the place of wheat flour and almond milk in the place of animal milks (Adamson, 1995). It is estimated that hwit moos is just the northern vegetarian and non-rice containing variant of blanc manger found in other European recipes (Adamson, 1995).

The job of bread making and indeed cooking such dishes like hwit moos were always left to women “There are various bread recipes and most of them are made with rye. Rye Bread (active yeast, runny honey, lard, plain flour, poppy seeds); the author adds that making rye bread was a daily task for the women, even the warriors ones, the “shield maiden” as he calls them” (Rosas, 2022). There is, however, a difference between the common person or poorer individual enjoying hwit moos, which would not have necessarily contained as many spices as those recipes which were made for higher class and royal households.

### Ingredients and Preparation

The essential ingredients of Hwit Moos were simple: rye bread, eggs, milk, and saffron which was a spice that only people of status could afford. “The oldest known medieval “cookbook” is the *Libellus de arte coquinaria*, also known as Harpestreng cookbook, “originally written in Latin or French, probably in the late 12th century or early 13th century, and later translated from Middle Low German into Danish, possibly by the royal physician Henrik Harpestraeng (d. 1244) (Rosas, 2022).

So why a Latin cookbook? “We do not have any cookbook from the Viking Age that tells exactly what they eat and how they prepared it, but we have the data from the sagas and Edda and it is possible to see many differences but also certain continuity between the sources and the cookbooks, in ingredients, ways of cooking, and commensality” (Rosas, 2022). So it is entirely possible that the hwit moos dish itself could be even older than 12<sup>th</sup> or 13<sup>th</sup> century in origin, but the author of the *Libellus* does explain the recipe in detail:

Original Recipe:

Quomodo temperetur cibus qui vocatur hwit moos. Man skal takæ sôt miælk, oc wæl writhet hwetebrøth oc slaghnæ æg, oc wæl writhæt safran, oc lataæ thæt wællæ til thæt warthær thiuct. Sithen lataæ thæt up a dysk oc kastæ I smør, oc strø a pulvær af kaniæl. Thæt hetær hwitmoos.

Translation: (Translation from *Libellus de Arte Coquinaria: An Early Northern Cookery Book*)

How to prepare a dish called White Mush. One should take fresh milk, and well crushed wheat bread and a beaten egg and well ground saffron, and let it cook until it becomes thick. Then place it on a dish, and add butter, and sprinkle on powdered cinnamon. It is called “White Mush.” (Gloning, 2000).

### Interpretation:

2 cups milk

1 tsp cinnamon (rounded)

¼ cup butter

¼ tsp. salt

2 eggs (slightly beaten)

8 slices (rye) bread (stale)

½ cup sugar or honey pinch of saffron

“Take milk and butter put them into a saucepan. Cook on medium heat until butter has melted. Take beaten eggs and add the sugar, cinnamon, and salt to them, mix well. Cube the bread slices. Then fold the bread slices into the egg and spice mixture. Mix the egg mixture and the milk mixture in a casserole dish. Bake at 350 for 45 minutes” (Baldassano, 2024). The ingredients for the dish, in the original text, did not contain sugar, but it is the belief that this dish was meant to be a sweet dessert and therefore probably historically used honey. The saffron would have been omitted as most commoners could not afford exotic spices that upper class Scandinavians could afford so other spices like nutmeg, cinnamon, or even vanilla might have been used which links directly to modern day versions of bread pudding.

Both the rye bread and gluten free breads were purchased from the grocery store, along with the honey, eggs, and full fat milk. However, historically breads and bread puddings would have been made a stove in a pan over an open fire. “It was not until the end of the Viking period that ovens were widely used in the household” (National Museum of Denmark, 2025).

Cinnamon and saffron were also found in the spice isles, but I had trouble determining what a “pinch” of saffron is, which is why I used five or six strands and crushed them in my hand. The butter melted into the whole milk saucepan and the crust of both breads was removed and subsequently the products were cubed with two different knives to separate the recipes from contamination. I also used two different saucepans and two different sets of measuring equipment. The bread and spices were then mixed into the saucepans and then the products were poured into glass baking containers which were placed into the oven for the requisite time. Although there was some browning as the result of a Maillard reaction, the product was very pale tan in my original batch. So, the pudding was left a few minutes longer (per my gas oven) in order to get more color on the end product. After cooling the pudding was still viscous, but letting it rest would allow the product to thicken. After cooling the



pudding, I tasted the product, and it was sweet with floral notes that I thought tasted like vanilla but that was not used so I believe the notes to be related to the saffron infusing into the pudding.

## Sweeteners and Spices

While there is no historical precedent for using sugar in a recipe such as this, there is historic evidence for using exotic spices like saffron as the Vikings were heavily involved in spice trading. Archaeological evidence from shipwrecks points to heavy spice trading between Scandinavians and the rest of the world. “On the southern coast of Sweden, among the islands of the Blekinge archipelago, sits the wreck of a late medieval royal warship variously known as *Gribshunden* or *Griffen*. Built in 1485, probably in the Low Countries, the vessel was a “floating castle” that served as the flagship and mobile seat of government for King Hans of Denmark and Norway” (Larsson and Foley, 2023). The shipwreck site was found and excavated between 2019-2021 and it was found that “Archaeological divers collected the saffron deposits by hand, and observed several additional discrete concentrations of archaeobotanical remains in the trench bank. They collected sediment block samples from this locus for archaeobotanical analysis, placing them in plastic containers. The saffron was recovered in a water-filled plastic sample bag” (Larsson and Foley, 2023). But it was not limited to just one voyage or the last voyage in which spices were found.

An interesting analog is a later royal document from 1627, which show that Gustav II Adolf (King of Sweden 1611–32) was well-stocked with spices and other exclusive foods on his naval trips [131]. Cucumbers, almonds, rice, figs, ginger, pepper, anise, nutmeg, saffron and alum were on his menu. Such historic documentation, together with the botanical food remains from *Gribshunden*, suggest that consumption of luxury foods among royals was not limited to the main living quarters on land, but was part of the royal environment at all times, even at sea (Larsson and Foley, 2023).

With these spices in hand, the food history of Scandinavia makes sense in reference to cookbooks made by other cultures. Sure, spices were not affordable and harsh weather (especially deadly winters) would have made products like eggs and animal milk difficult to come by. However, hwit moos was not necessarily a recipe limited to just desserts served during cold months. The documented use of almond milk suggests that some commoners did not have access to even animal milk. So, the recipe, like any other has gone through adaptations and mutations to be brought to our modern appetites and tables today.

In my first version of making hwit moss I used white sugar instead of honey, which is a modern interpretation. While the dish tasted sweet, I do not think it was authentic, which is why I decided to use honey in this version. The result would be the same sweetness but a richer taste and the appeal of a floral scent. Honey is traditionally the sweetener of choice in this recipe as Scandinavians have had access to honey for an exceptionally long time. “Honey and wax were major trade commodities at

the start of the Middle Ages. The 879 CE Treaty of Wedmore helped put an end to Viking raids, promoting trade between Norway and England. Furs and fish from Norway were exchanged for wool, malt, wheat, and honey” (Kritsky, 2017). As I mentioned above with the diminishing supply of products during the frosty winter months, I do not think hwit moos would have traditionally been served during the winter, but rather when spices and honey were plentiful, which means spring and/or summer. “Beekeeping in Norway started during the Viking Age (793–1066 CE)...It is believed that the first honey harvested by the Vikings came from wild bees. Later on, it is known that the Norwegian Vikings bought honeybees in Denmark and kept them through the summer. Due to the hard winter months in Norway, most of the bee communities died, and the Norwegian Vikings had to buy new ones from Denmark during the following spring” (Norwegian Beekeeper, 2024).

It seems appropriate to also mention that we live in an age where honey, milk of all kinds, eggs (both organic or otherwise), and spices (from every culture) can be bought online or at a grocery store at any time of the year. While I am presenting this dish during the wintertime, this is the truest representation of hwit moos I can make based on the usage and availability of these ingredients and their gluten free derivatives.

## **Conclusion**

The presentation of my spring or summer Hwit Moos, or bread pudding, highlights the resourcefulness and creativity of past cooks who sought to make the most of their ingredients, regardless of weather. This simple yet delectable dish has endured through the centuries, evolving into a beloved side dish or dessert enjoyed by people around the world. The enduring appeal of Hwit Moos lies in its ability to transform humble ingredients into a comforting and satisfying treat, a testament to the ingenuity and culinary traditions of the past. Please enjoy this satisfying treat and I look forward to your comments!







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Correction:

Prior newsletter incorrectly listed the upcoming event as SAAD (Southern Atlantian Archery Day) which is INCORRECT. The event that is being hosted is called RAT (Royal Archery Tournament) on June 6th-8th

## The Barony of Sacred Stone - Meeting Minutes

The Barony of Sacred Stone - meeting minutes

2/16/25

Home of Patris and Slaine

### **Their Excellencies Report:**

We would love to see people marking the 'upcoming events you are attending tab' on the Atlantia website (AEL- Atlantia Enterprise Login) so we know where you are going to be so we can give you your awards! If you need help on how to do this, please ask us!

Please publish activities you are doing locally to the baronial website!

You can add it yourself on the baronial webpage!

We are happy to announce Pagan has earned her bachelors degree from Atlantia University

Sacred Stone Baronial Birthday

- 2nd Sir Axel ceremonial Kube tournament
- Largest competition - you have to work with another person (or multiple people) for a bakers dozen.
- We have lost cantons recently - so we are not going to a Canton competition this year, but focus on the populace.
- We want this to be exciting and play up the barony

We will be attending Ymir. There will be a Sacred Stone cabin that we are camping at this year (and in future years). Populace tent will be on the list field - you are welcome to call this your home at the event. There are a great number of peerages and vigils at Ymir.

We will be attending Gulf Wars this year, and very sadly will miss St. Urho's

This is the start of your busy event season for Atlantia - there is something going on almost every weekend. Should be a great deal of fun, but as we are busy please if you need anything, ask us as soon as possible!

## Officer Reports

### **Seneschal (Master Patris de Terra Lepori) :**

- 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.
- Zach has stepped up and gotten deputy warrant signed and Cassie has plans to do this as well

### **Exchequer (Meisterin Jdeke von Kolberg) :**

Balance \$29,615.68

Five checks were written since last report:

- To Tammy Reid (Aine) to cover extra trip to the storage unit for SSBB - \$63.14, per approval vote during January meeting.
- To Elchenburg Castle, Inc, site deposit for Royal Archery Tournament (RAT) \$150, per event budget
- To SCA Inc, insurance for RAT \$75, per event budget
- To Elchenburg Castle, Inc, site deposit for Sacred Stone Baronial Birthday \$150, per event budget
- To Kingdom of Atlantia, \$2915.49 (see below)

In December, Jason closed the Crois Brigitte account with Truist Bank, and send the funds, \$2,915.49, to me. This was deposited to hold for Crois Brigitte. In January, Jason received what was supposedly the closing statement for the account and saw that it still had a balance. His research found that Truist, despite having the account number for Crois Brigitte, had closed



the Seven Hills account instead of the Crois Brigitte account – so the funds I deposited belonged to Seven Hills. I am sending the Seven Hills funds to the Kingdom, to hold for Seven Hills until paperwork is completed to open a new account with First Citizens. As for Crois Brigitte, I'm going to Truist Monday to close the account – the actual balance is \$2716.37. There will be a charge for the cashier's check. The balance, again, will be deposited to the SS account to hold in trust for Crois Brigitte through December 2025.

The Financial Policy has been revised per request of the Kingdom Exchequer and the discussion we had during the last meeting. The revision will require a vote during this meeting.

- Copies of the Financial policy provided at the meeting - highlighting changes
- Main change - as discussed at last meeting - policy change to align with Society - refund checks must be chased or deposited within 90 days of the date of the check, or they will be forfeited, and the face value of the check returned to the General Fund
- At the end - this same policy is applied to ALL checks
- Vote to approve this financial policy
  - In favor 11
  - Opposed 0
  - Abstain 0

Quartermaster

Item checkout form will be added to the website, let me know if you have any ideas for this

**Herald (Domnall Locard) :**

One new consult in progress for arms

I am also the new herald for the canton of Air Faucon

**Chatelaine –(Lady Siobhan inghean mhic Eochadha) :**

no report

**Marshal (Syr Garan):**

Springtime is full of events for fighting!

**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) :**

Report from Pagan - We have several big competitions coming up in a kingdom level, as well as KASF itself. Kingdom notables are being chosen at KASF, which is in Raleigh in 2 weeks and 5 days. I encourage everyone to attend and display. At last notice, only 26 people have signed up for display space. The Alchemy Guild is sponsoring a competition at Ymir, and another later in March. Lord Allen MacFarlane is very actively promoting the guild, and again I would encourage everyone to support the guild efforts. I would like to thank Lord Edward Perry for his service as co-officer, and his ongoing service as deputy officer.

**MoAS Deputy report:** I had to work the weekend of University so I can't report much other than I did attend classes during the last session of the day on both days. One had to do with Autocrats and Fire Safety and the other was Intro to Archery. SS had a good contingent at Ice Castles and I'm grateful for the company; it was a successful event and we were able to have successful contestants in all martial and A&S categories. Yesterday was Celebration Babur and unfortunately the weather was terrible so everyone was stuck inside and it was more of a friendly social gathering. I plan to compete in the Freyas cooking challenge at Ymir next week and hope to cheer on our barony in the other categories. I will also be competing in Royal Baker and Lord Alan McFarlane will be competing in Royal Scientist. See you all soon!

**Webminster (Lady Ailís inghean uí Riagáin):**

Rework of the SSBB website is in progress for this year's event. Will be at Ymir coming up and tentatively planning on KASF with an open display. Nothing really to report for the webminster office for the barony, send in events and happenings so we can put it on the calendar.

## Canton Reports

**Aire Faucon:**

Doomsday report is past due, Kingdom is assisting

Donmal is herald, Elspeth is arts/sci. Riketsa is currently seneschal

**Charlesbury Crossing:**

Has changed around the officers but needed positions are filled

Last week we did a heraldry night and people got new things together for submission

- 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
- Demos will be upcoming at ConCarolinas and Geekery Market
- Looking at an upcoming Day in the Park type of event - possibly in the fall

**Middlegate:**

No report

**Salesberie Glen:**

- St. Urho's - event is Spiked - March 15th in Statesville and on Kingdom Calendar
  - All staff positions are filled
  - We could benefit from a pickup truck for hauling haybales - for archery targets
  - Luncheon is provided
  - We are accepting prizes for tournaments
- 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.
- June 28 - 10a-4pm - Sew In event - at St. Paul's Lutheran Church 205 St Pauls Church Road, Salisbury 28146

- Time to bring any arts/sciences to work on
- There is plenty of tables and electrical outlets available
- Plan to do a stuff swap for items
- Planning potluck

## Old Business

- Fencing (and archery - during warmer months) Practice - in Claremont at Bethel Lutheran Church in Claremont NC
  - \$50/week - cost approved at October meeting for 2025
- Royal Archery Tournament - site steward is Anora Hall
  - June 6-8 at Elchenburg
  - Correction
- Sacred Stone Baronial Birthday - Lord Edward Perry is site steward
  - September 5-7 at Elchenburg
  - paying Dubghall the site deposit at Ymir this weekend because they were in the Virgin Islands and couldn't get back to me.
  - I'll be camping with Sacred Stone at Ymir and will be happy to take any questions in person.
  - The SSBB flyer is being constantly updated as well as the site.
  - pending A&S Coordinator Pagane and Feast Steward Juliana to give me their ideas for birthday most likely in March (since I didn't want to rush them).
  - We don't have to worry about ordering any additional port a potties or dumpsters since we had enough for last year.
  - plan for A&S/Newcomers and Children's Pointe to be in Vingulf this year instead of so far away. Plus the shade is a welcome respite.
  - I am looking for a gentle to do a lunch fundraiser with funds going to any of the cantons (this is a great way to have a canton other than Middlegate raise money!).
  - I hope to have more updates for you next month.

- Archery shed
  - Will defer until a later meeting
  
- 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

## New Business

- Demo at Redeemer School, May 2nd from 5 to 6:30pm - See Robert Shockley for more information



## Sacred Stone's Baronial Officers

Baron	Baron Alain ap Daffyd	<a href="mailto:baron@sacredstone.atlantia.sca.org">baron@sacredstone.atlantia.sca.org</a>
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Seneschal	Master Patris de Terra Lepori	<a href="mailto:seneschal@sacredstone.atlantia.sca.org">seneschal@sacredstone.atlantia.sca.org</a>
Exchequer	Meisterin Jdeke von Kolberg	<a href="mailto:exchequer@sacredstone.atlantia.sca.org">exchequer@sacredstone.atlantia.sca.org</a>
Quartermaster	Elle Von Zutphen	<a href="mailto:quartermaster@sacredstone.atlantia.sca.org">quartermaster@sacredstone.atlantia.sca.org</a>
Chatelaine	Lady Siobhan inghean mhic Eochadha	<a href="mailto:chatelaine@sacredstone.atlantia.sca.org">chatelaine@sacredstone.atlantia.sca.org</a>
Youth Minister	<i>vacant</i>	<a href="mailto:seneschal@sacredstone.atlantia.sca.org">seneschal@sacredstone.atlantia.sca.org</a>
Ministers of Arts & Sciences	Lord Edward Perry & Lady Pagane nic Ghillie Fhaolain	<a href="mailto:moas@sacredstone.atlantia.sca.org">moas@sacredstone.atlantia.sca.org</a>
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### **Would you like to add something to the newsletter?**

Email at [chronicler@sacredstone.atlantia.sca.org](mailto:chronicler@sacredstone.atlantia.sca.org) with your entry!