

# Barony of Sacred Stone

## Baronial Newsletter

December 5, 2021

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### Baronial Meeting Minutes for 11-13-2021

Location: 2pm at Huntersville Park

22 people in attendance

The deputy organized the space today – thank you

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**Officer rollcall:**

- Web minister – none
- Earl Marshall –
- Exchequer – report sent in. \$30 for showers at SSBB needs to be voted on for reimbursement. Moved, seconded and approved. \$120 for shelter today requested for reimbursement. Moved, seconded and approved. Vote on financial policy. Motioned, seconded and approved by vote.
- MAOS – none
- Herald – none to report. Things are in the works.
- Chatelaine – not much activity since SSBB
- MoY – Children’s activities at 12th Night are planned
- MoL – none
- Chronicler – newsletters being sent out regularly

**Canton rollcall:**

- Charlesbury Crossing – regular meetings. Will try to have a spot in the Mint Hill Christmas Parade and would like others in the Barony to join.
- Aire Falcone – regular meetings, some get-togethers, A&S, continues to grow strong
- Salisbury Glenn – regular meetings, staying active

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- Middlegate – none
  - Crois Bris – monthly meetings and business meetings

### **Old Business:**

- Phoenix Eye – barony asked to take it over. Annora will put forth a virtual bid. Eva Toth offered to help
- Runestone 2022 – Planned for November and calling for bids

### **New Business:**

- Accepting bids for Ministry of Arts and Science
- A deputy Seneschal is needed, there is a call for letters of intent
- Achbar noted that Con Carolinas is the 1st weekend of June and is looking for help
- December meeting – question was posed if everyone wants to have a social and baronial meeting combined

### **Message from Their Excellencies:**

Greetings! Yule Toy Tourney and 12th Night are coming soon, and they hope to see everyone there. They are looking forward to regularly scheduled events.

- Questions for Their Excellencies: none
- Questions for the Seneschal: none
- Meeting adjourned

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## 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*

Our Phantastic Baron and Baroness have asked their champions to help kindle or rekindle a love for Service, Sport, and Art.

As Arts & Sciences Champion, I wish to award special tokens to those whose art, sport, or service I appreciate and am inspired by - both within the Barony and beyond. And what better way to thank those who inspire me than by sharing the beauty and skills that reside within my own barony? Therefore, I am putting out a call for special tokens, made by members of the barony. Tokens in any art form would be greatly appreciated. There is no deadline - I wish this to be an open call while I have the honor of being Champion.

Please make sure to include your personal info (aka SCA name, title, and local area) as well as an item description, such as the art form used, your inspiration (ex: an extant item), intended time period/geographic area if there is one, etc. All the information you provide will be included with your item when it is given out.

Deepest thanks in advance to all those who chose to participate. I greatly appreciate your willingness to share your art and knowledge in order to recognize others.

Yours in Service and Enabling,

Éva Tóth

Baronial Arts & Sciences Champion

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## From Their Excellencies

December 2021 Sacred Stone Newsletter

### Felicitations, Phine Pheathered Phoenixes!

Unevent has just ended and with that, we have some important information:

If you do not have an account on the ESP system for polling, please create an account by going to:

Kingdom of Atlantia, ESP – User Account Registration

[https://polling.atlantia.sca.org/account\\_register.php](https://polling.atlantia.sca.org/account_register.php)

This allows the Kingdom to conduct Baronial and Order Pollings Electronically.

[polling.atlantia.sca.org](https://polling.atlantia.sca.org)

With this account, you can respond to baronial pollings, make both kingdom and baronial award recommendations, and let Their Royal Majesties know if you wish to have any awards you receive only in person or if virtual court will work for you.

In regards to Ymir in February, consider who your 'pod' of safe folks are to share an 11-bed cabin with.

For Gulf Wars, Their Majesties have formed an alliance with the Kingdom of Ansteorra! What a team we will be! Atlansteorra, We are strong! We will collect largess that honors Ansteorran colors of **black** and **gold or yellow**. We will also collect un-themed largess for a gift basket to be presented by Their Majesties.

These are the events your Baron & Baroness are intending on attending:

- 11 December: Yule Toy Tourney
- 15 January: Kingdom Twelfth Night
- 5 February: Online Winter University
- 12 February: Tourney of Ymir
- 5 March: Kingdom Arts & Sciences Festival
- 12 March: Nottinghill Coill Baronial Birthday (Azza only)
- 12-20 March: Gulf Wars (Alain only)

We wish to see Our Illustrious Champions and Noble Populace at these events!

(continued)

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As the calm of Winter begins to settle in, and we all take refuge at our own hearths, remember - Spring will be here soon enough. Take these quiet months to plan and prepare.

Ymir traditionally starts the Atlantian tournament season, will your gear be ready?

Kingdom Arts and Sciences follows soon after, will you have a display?

We know this time of plague has been sorely trying on the populace, and left many despondent over the uncertainty of our times, but it is our sincere hope to see our beloved barony rise, like the Phoenix it is, from the cold monotones of Winter, rise with the brilliance and hope of new flowers!

For those who make the journey to Twelfth Night, we look forward to seeing you there in your splendor.

For everyone, set your sights on The Tournament of Ymir, and prepare to show Atlantia a freshly reborn Phoenix!

Alain & Azza, baronage of Sacred Stone

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## There is a need for a Deputy Youth Officer

What is needed to be a Youth Officer?

Maintain a warrant, attend Unevent (like other officers) and encourage children by offering activities which can range from simple crafts to Q&A sessions, to finding teachers to do cool things, help the Chatelain with any new families, and fill out award recommendations for teens or adults that are doing great work with the kids. Deputies do not need to fill out reports, but they offer much needed assistance.

If you think this is something you would be interested in, please contact Thamira HaSopheret for more details.

WotW got cancelled so no children's activities to report there.

I'm not in charge of children's activities for any events in the near future, although I am pushing (but not volunteering) for there to be children's activities at 12th Night. I'll keep you updated.

I still have no deputy, and I am thinking about submitting a class for University in February called "Planning Children's Activities: You can do it!" in the hopes of getting more people involved in children's activities, and possibly some people warranted.

Thanks.

Yours in Service,

Rebbah Thamira haSopheret

Azure, an open book and on a mount Argent a mullet of six points Azure.

[10]2021 1, 2, 7, 9

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## 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 sopprescia 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.



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### 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 piment 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.
  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 coppiette.
  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.

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## 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 mollichia 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.

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## 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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