

# ***BAYOU TAPESTRY***



## ***BARONY OF AXEMOOR***



Congratulations to Baroness Barbara and her impending elevation to the Right Noble Order of the Pelican

***December 2011***

# Greetings from the Chronicler of the Bayou Tapestry.

Well here we are again. As I am not actually in town, I will need you all to send me any info you want put into this newsletter. I will glean things from the list but I expect some communication. I hope you all have a happy holiday full of family and friendship.

See you all at Christmas Revel!

Regards,

Baroness Anastasia Alexandrovna Andreeva (OL)



Known as Baroness Stasi



# FROM THE BARONOS AND THE BARONOSSA

My Brothers and Sisters,

We've been pondering all day what to say in this missive. A simple Happy Thanksgiving just would not do.

Rather we'd like to take this time to reflect upon some of the things that have made us truly thankful over the past year.

Obviously, Her Excellency and I are thankful for our two wonderful children. Corwin and CJ bless our lives on a daily basis. They are wonderful boys, which thanks to all of you, will grow into solid members of the community.

Next, we would like to say how thankful we are for all of you, our chosen family. When Her Excellency and I first began our relationship, 12 yrs. ago, we were both in agreement that our primary goal in life would be to get out of New Orleans. Then we met all of you. You all changed our lives. We went from wanting to leave, to not being able to imagine ourselves anywhere else. The Navy has threatened to move us on 3 different occasions in the past, and we have fought tooth and nail to stay. Not because our attitudes towards the city have changed, but because we would hate to move away from all of you. The members of this group have enriched our lives more than any of you could possibly imagine. We cherish every moment we spend in the company of each and every one of you.

Last to be mentioned, but by far not the last thing that we are thankful for, we are grateful to live in the greatest nation in the world. Although America's politics / systems may be broken at times, and the American people may not always agree with the direction of the elected officials, to be able to speak freely and use your voice to vote upon the issues that are truly important to you, whether in the ballot booth or on the street protesting, these are gifts not available to all. Be grateful Axemoor. If you get the opportunity to speak with a war veteran, thank him/her for providing you with this gift. For without those who died or were wounded protecting our rights on foreign soil, we would not have that voice here.

Thank you all, and may your Thanksgiving Day be blessed with all of the love and cheer that you all deserve.

IS

Gellir Brigida

Baronos Baronossa



The Barony of Axemoor Presents:

# CHRISTMAS AROUND THE WORLD

Friday December 9-Sunday December 11 2011

Woodman of the World Camp

655 Monroe Rd .Hattisberg MS 39401 (exit 73 on I-59)

Site opens 5pm Friday closes 11am Sunday

activities we will be having at having at Christmas Revel.



If you like Classes we have plenty of Classes, just to name a few:

Newbie Class

Writing an Award Recommendation letter

Persona Class

Researching Your Persona's Name

If you like shopping we'll have merchants:

Dixie Weaver - all things weaving related - books, yarn, supplies

Bayou Magick - scents, soaps, oils, salts

Haleshaven Grotto - clothing (mainly cloaks)

Brother Karl - mixture of items - furs, mugs, spices

If you like fighting both heavy and light, got ya covered:

YOUTH

Kingdom Youth Rapier Championship

Kingdom Youth Heavy Championship

Youth ToC

RAPIER

William Marshal/Toys for Tots Tourney

HEAVY

Newbie Tourney

William Marshal/Toys for Tots Tourney

Live Weapons

Archery

Open Chess



Children Activities, yep we have some of those too.

Arts and Sciences well of course we have that  
Regional A&S competition  
Populace Choice SCA Life

The Elevation of Baroness Barbra to the Order of the Pelicans

Last but not Least  
A Bardic Circle

## Menu for Christmas Revel

### Course 1

Garlic Cheese Biscuits  
Herb Butter  
Broccoli Salad  
Crudités

### Course 2

Roasted Turkey  
Saffron rice  
Green Beans

### Course 3

Apple Pork  
Roasted Sweet Potatoes  
Brussels sprouts

### Course 4

Roasted Venison with Garlic Sauce  
Stuffing  
Sweet Herbed Carrots



# A CHRISTMAS MULLED WINE

## Clarrey

PERIOD: England, 14th century | SOURCE: Forme of Cury | CLASS: Authentic

DESCRIPTION: Wine mulled with honey and spices

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### ORIGINAL RECEIPT:

205. Clarrey. Take kanel & galinga, greyns de paris, and a lytel peper, & make pouder, & temper hit wyt god wyte wyne & the þrid perte honey & ryne hit þorow a cloþ.

- Hieatt, Constance B. and Sharon Butler. *Curye on English: English Culinary Manuscripts of the Fourteenth-Century (Including the Forme of Cury)*. London: For the Early English Text Society by the Oxford University Press, 1985.

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### GODE COOKERY TRANSLATION:

Claret. Take cinnamon & galingale, grains of paradise, and a little pepper, & make powder, & mix it with good white wine & the third part honey & run it through a cloth.

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### MODERN RECIPE:

- 1 bottle (750 ml) of an inexpensive, sweet white wine
- 1 -2 cups honey
- 1 tbs. each cinnamon, galingale (or substitute ginger), & cardamom
- 1 tsp. white pepper
- cheesecloth

Bring the wine and honey to a boil; reduce heat & skim off the scum as it rises. Taste for sweetness; add honey as necessary. Remove from heat, stir in spices, and allow to sit covered for 24 hours. After sitting, the spices will create a thick residue which will settle to the bottom. Using a ladle, pass the wine into another container through a strainer lined with 2 or 3 layers of cheesecloth to remove the spices, being careful to leave as much of the spice residue in the pot as possible. Bottle. Make at least 1 month before serving. A good *Clarrey* aged for a year or more is exquisite!

*Clarrey* was wine to which honey and spices were added; the name comes from the Latin *vinum claratum*, which means "clarified wine." The name survives today as *claret*, a dry, red wine.

From A Boke of Gode Cookery

<http://www.godecookery.com/goderec/grec36.htm>

# **The Barony of Axemoors Champions**

## **Marshall Champion**

Lord Settemio d'Oliva

## **Arts and Sciences Champion**

*THL Mikhail al Rashid*

## **Bardic Champion**

Baroness Stasi

## **Poet Laureate**

Isabella of Axemoor

## **Archery Champion**

Yeoman-THL Neil Gray

## **Thrown Weapons Champion**

Lord Settemio d'Oliva

## **Rapier Champion-**

Earl Sir Brian Mac Bran

# A BIT OF MEDIEVAL CHRISTMAS HISTORY

Just exactly what Christmas was like depends not only on where it was observed, but when. In late antiquity, Christmas was a quiet and solemn occasion, marked by a special mass and calling for prayer and reflection. Until the fourth century, no fixed date had been formally set by the Church -- in some places it was observed in April or May, in others in January and even in November. It was Pope Julius I who officially fixed the date at December 25th, and why exactly he chose the date is still not clear. Although it is possible that it was a deliberate Christianization of a pagan holiday, many other factors are also possible.

More commonly (and enthusiastically) celebrated was the Epiphany. This is another holiday whose origins are sometimes lost in the festivities of the moment. It is generally believed that Epiphany marked the visit of the Magi and their bestowal of gifts on the Christ child, but it is more likely that the holiday originally celebrated Christ's baptism, instead. Nevertheless Epiphany, or Twelfth Night, was much more popular and festive than Christmas in the early middle ages, and was a time for the bestowal of gifts in the tradition of the three Wise Men -- a custom that survives to this day.

In time, Christmas grew in popularity -- and as it did so, many of the Pagan traditions associated with the winter solstice became associated with Christmas as well. New customs particular to the Christian holiday also arose. The Yuletide became a time for feasting and socializing as well as a time for prayer.

Among the Pagan traditions that have become part of Christmas is burning the Yule log. This custom springs from many different cultures, but in all of them its significance seems to lie in the *iul* or "wheel" of the year. The Druids would bless a log and keep it burning for 12 days during the winter solstice; part of the log was kept for the following year, when it would be used to light the new Yule log. For the Vikings, the Yule log was an integral part of their celebration of the solstice, the *julfest*; on the log they would carve runes representing unwanted traits (such as ill fortune or poor honor) that they wanted the gods to take from them.

Wassail comes from the Old English words *waes hael*, which means "be well," "be hale," or "good health." A strong, hot drink (usually a mixture of ale, honey, and spices) would be put in a large bowl, and the host would lift it and greet his companions with "waes hael," to which they would reply "drinc hael," which meant "drink and be well." Over the centuries some non-alcoholic versions of wassail evolved.

Other customs developed as part of Christian belief. For example, Mince Pies (so called because they contained shredded or minced meat) were baked in oblong casings to represent Jesus' crib, and it was important to add three spices (cinnamon, cloves and nutmeg) for the three gifts given to the Christ child by the Magi. The pies were not very large, and it was thought lucky to eat one mince pie on each of the twelve days of Christmas (ending with Epiphany, the 6th of January).

The ever-present threat of hunger was triumphantly overcome with a feast, and in addition to the significant fare mentioned above, all manner of food would be served at Christmas. The most popular main course was goose, but many other meats were also served. Turkey was first brought to Europe from the Americas around 1520 (its earliest known consumption in England is 1541), and because it was inexpensive and quick to fatten, it rose in popularity as a Christmas feast food.

Humble (or 'umble) pie was made from the "humbles" of a deer -- the heart, liver, brains and so forth. While the lords and ladies ate the choice cuts, the servants baked the humbles into a pie (which of course made them go

further as a source of food). This appears to be the origin of the phrase, "to eat humble pie." By the seventeenth century Humble Pie had become a trademark Christmas food, as evidenced when it was outlawed along with other Christmas traditions by Oliver Cromwell and the Puritan government.

The Christmas pudding of Victorian and modern times evolved from the medieval dish of frumenty-- a spicy, wheat-based dessert.

## **Christmas Trees and Plants**

The tree was an important symbol to every Pagan culture. The oak in particular was venerated by the Druids. Evergreens, which in ancient Rome were thought to have special powers and were used for decoration, symbolized the promised return of life in the spring and came to symbolize eternal life for Christians. The Vikings hung fir and ash trees with war trophies for good luck.

In the middle ages, the Church would decorate trees with apples on Christmas Eve, which they called "Adam and Eve Day." However, the trees remained outdoors. In sixteenth-century Germany, it was the custom for a fir tree decorated with paper flowers to be carried through the streets on Christmas Eve to the town square, where, after a great feast and celebration that included dancing around the tree, it would be ceremonially burned.

Holly, ivy, and mistletoe were all important plants to the Druids. It was believed that good spirits lived in the branches of holly. Christians believed that the berries had been white before they were turned red by Christ's blood when he was made to wear the crown of thorns. Ivy was associated with the Roman god Bacchus and was not allowed by the Church as decoration until later in the middle ages, when a superstition that it could help recognize witches and protect against plague arose.

## **Entertainment**

Christmas may owe its popularity in medieval times to liturgical dramas and mysteries presented in the church. The most popular subject for such dramas and tropes was the Holy Family, particularly the Nativity. As interest in the Nativity grew, so did Christmas as a holiday.

Carols, though very popular in the later middle ages, were at first frowned on by the Church. But, as with most popular entertainment, they eventually evolved to a suitable format, and the Church relented.

*The Twelve Days of Christmas* may have been a game set to music. One person would sing a stanza, and another would add his own lines to the song, repeating the first person's verse. Another version states it was a Catholic "catechism memory song" that helped oppressed Catholics in England during the Reformation remember facts about God and Jesus at a time when practicing their faith could get them killed.

Pantomimes and mumming were another form of popular Christmas entertainment, particularly in England. These casual plays without words usually involved dressing up as a member of the opposite gender and acting out comic stories.



**Baronos and Baronossa**

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