



The

Bayou Tapestry

February 2010
Volume 26
Issue 10





Chronicler's Corner...

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Greetings,

This month had been crazy so I am sorry to announce that I've had to hold back a few of the articles until next month but do not fret this issue is filled with quite a few items and with a few surprising ones at that. Keep an eye out and even though I promised you the SCA enthusiast article it is not in this issue as monetary funds is slowing it down but I hope to have it done for next month and in turn Gulf Wars.

Sincerely,
Paul

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From the Baron and Baroness...

Greetings Axemoor,

What a wonderful month it has been! We hosted the BoD meeting, had a baronial work day, had Garb and Grub in the park, and The Saints are in the superbowl - WHO DAT!

Looking towards the future: we will be reviewing baronial policies and procedures in the next couple of weeks. Our goal is to have it approved by the crown and kingdom senechal by Gulf Wars. So, if there are any pieces of information you would like to be considered for the policies and procedures, please email us and let us know. Since we do not foresee any major changes to P&P, we will be handling it thusly: A small advisory group has been invited to sit with us as we review the baronial policies and procedures. This group is made up of a cross section of the barony that we believe to be representative of the group: old timers and newbies, officers and non-officers, and people who live in various parts of Axemoor. After we finish reviewing it and making any changes that may be needed, we will present the areas that have been changed to the populace before the March business meeting to discuss those areas and see if there are any other changes needed to be made. At that point we will sub-

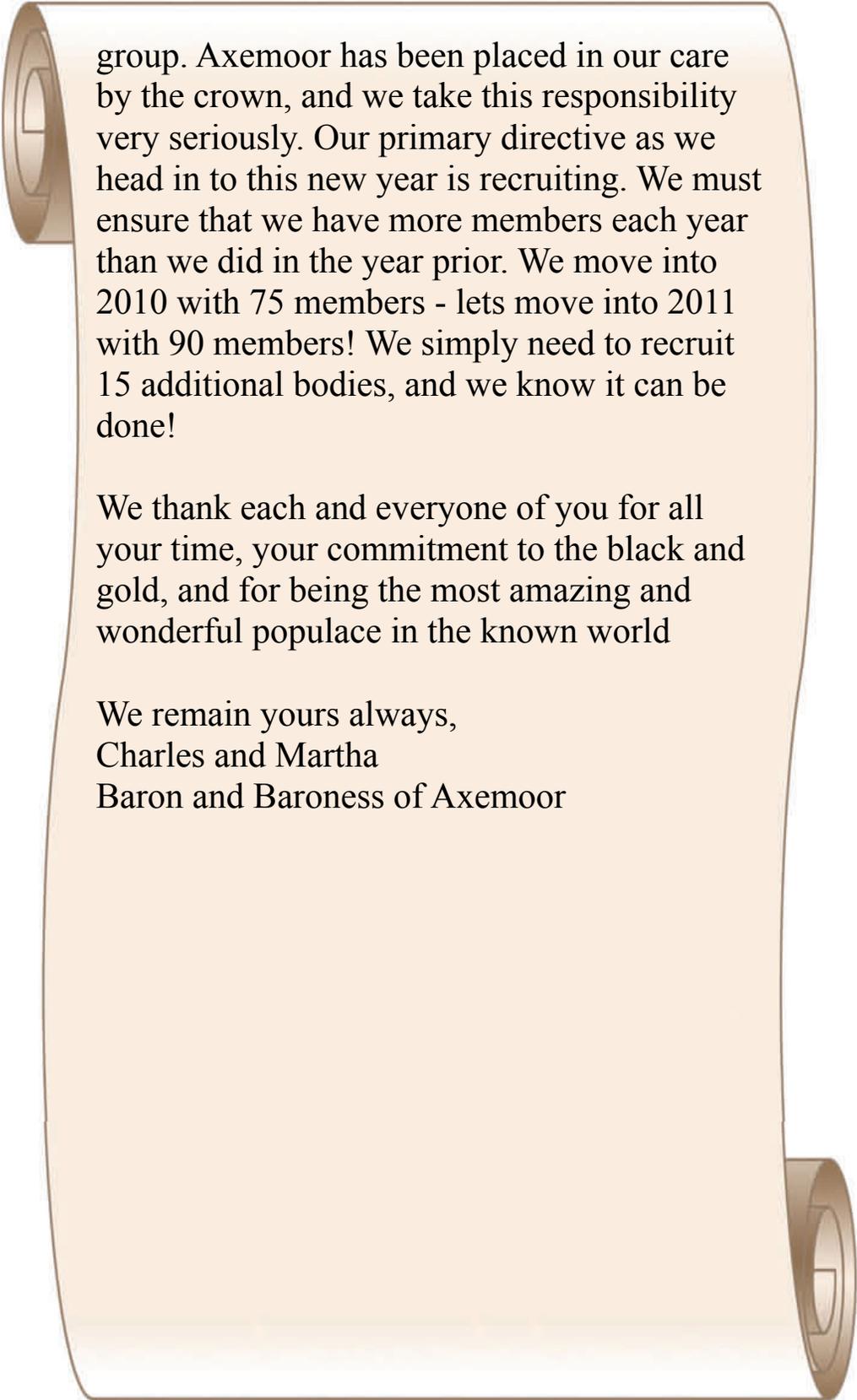
mit it to the crown and kingdom seneschal for their approval with the goal of having it completed and ready to go at Gulf War.

Speaking of Gulf War- we have another work day February 21st. We need as many bodies there as possible, as we have quite a bit of work done. We would like to thank everyone who showed up for our last work weekday. We were able to get the fence repaired, some ground work done, and the benches painted. This next work day we are going to focus on some more projects that are needed to be completed before war.

Also, please make sure that you are in contact with Gellis and Gentile if you are planning on camping in Axemoor, so they can adequately allocate land for each group that will be there.

As of our last census completed by our Seneschal, THL Gwen, we have 75 members in Axemoor. We would love to see us hit the 100 mark. Let's continue with our recruiting efforts. Sebastianus is now the deputy to the Chate-laine, and he has done an excellent job sending out press releases to the local papers and radio stations so that people in the area will know what is going on with us. Hopefully this will yield a few interested parties.

Please remember that our first and foremost concern is the health and well-being of our



group. Axemoor has been placed in our care by the crown, and we take this responsibility very seriously. Our primary directive as we head in to this new year is recruiting. We must ensure that we have more members each year than we did in the year prior. We move into 2010 with 75 members - lets move into 2011 with 90 members! We simply need to recruit 15 additional bodies, and we know it can be done!

We thank each and everyone of you for all your time, your commitment to the black and gold, and for being the most amazing and wonderful populace in the known world

We remain yours always,
Charles and Martha
Baron and Baroness of Axemoor

Demonstration Time!!

Ever wonder what it looks like when two people dress in heavy metal go at each other with swords and shields? We have a demonstration happening where fighters will be pitted against each other in a battle of life or death (or when they say they are dead).

Where and When you ask? Here is the information you need!

April 30th (Friday)

St. Paul's Episcopal School

Located at: Corner of Canal Blvd. & Harrison Ave in New Orleans

Armoring Time: 1:45pm

Demo Time: 2-2:30pm

Mistress Cookie's Kitchen

Greetings My Fellow Feasties,

This month we start preparing for Mardi Gras and for the first time ever the SUPERBOWL!! As we all know with the massive parties come massive appetites. So lets start cooking. We have three recipes today. The third Recipe is the famous king cake. Now this is but one of many recipes of a king cake. Our first two recipes come from the best cook in the Barony, Lady Tegan. Titled so appropriately as:

For those chilly winter nights a nice bowl of stew with a side of crusty French bread

Beef & Barley Stew

3# stewing beef, chuck roast or other inexpensive cut of beef,
cut into small pieces

8 pints beef stock or broth

2 medium onions, chopped

5 large carrots, sliced into small pieces

1 # dried pearl barley (not quick cooking)

Fresh ground grains of paradise or fresh

ground pepper to taste

3-4 Tbl. oil or any fat to brown meat





Pat the beef dry and brown in small batches in 1 Tbl. of oil at a time on medium heat. Deglaze the pan with a little of the beef stock, scraping to get all the bits. Add 4 pints of the beef stock, the beef, chopped onion and the pan drippings to a large stock pot and simmer until the meat is fork tender, about 1-2 hours. Add the chopped carrots and the barley, simmer another 40 min. or until the barley is done.

If serving immediately, one pint of stock could be eliminated. If prepared a few days in advance of serving, then another pint or two of stock or water will probably be needed when the stew is heated for serving. Also, the barley should be cooked until barely done in preparing in advance, so that it will not get overcooked when re-heated.

Options - chopped mushrooms, celery.

Country French Bread

2 cups very warm water (hot tap water)
2 Tbl. yeast
3 Tbl. sugar
3 Tbl. oil
1 Tbl. salt
4-5 cups bread flour

In large bowl, combine warm water, yeast and sugar stirring until yeast is dissolved. Let "bloom" or get foamy. When foamy add in oil, salt and 2 cups flour, stirring well. Slowly add in enough remaining flour, 1 cup at a time until comes to-





gether. Turn out onto lightly floured board (counter) and knead for 8-10 min. or until smooth and elastic (springs back when poked). Depending upon the weather, you may end up using 5-6 cups flour total.

Sprinkle flour in bottom the work bowl, put dough in and sprinkle flour on top. Cover with tea towel and set in a warm place to double in size. When doubled, gently punch down, knead a couple of minutes and divide into two. Shape into rounds or ovals and place on parchment lined baking sheet. Cover with tea towel and set aside in a warm place to rise until doubled.

Bake in a 350 degree oven for 20-30 minutes, checking at 20 minutes. Bread is done when golden and sounds hollow when tapped on the bottom. Let cool on wire racks before cutting.

Makes 2 loaves.

*The famous recipe of the loved food at Mardi Gras time.

The King Cake

Dough

1/3 cup granulated sugar

1 tsp salt

1/2 cup all purpose shortening

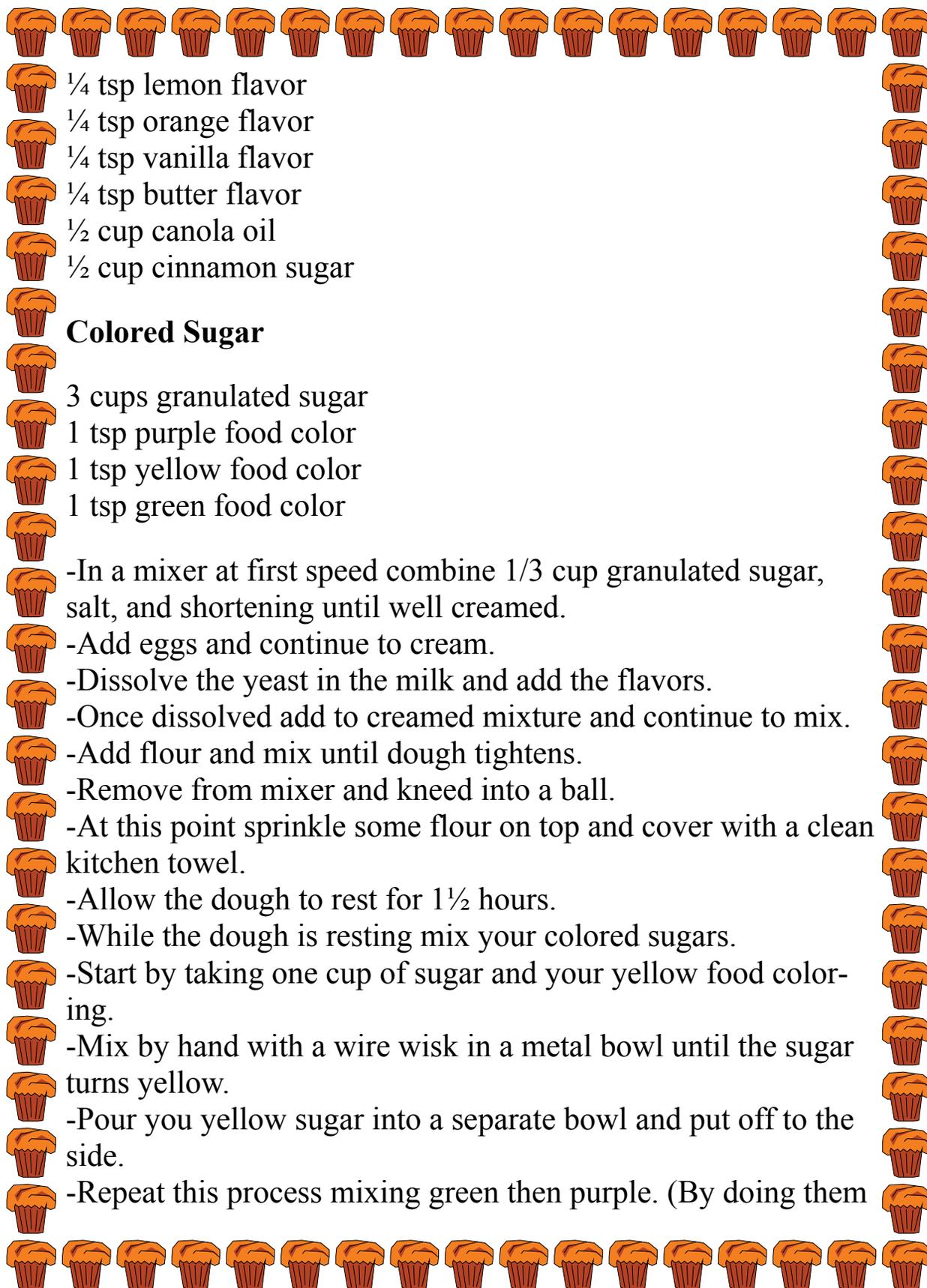
4 cups all purpose flour

2 lg. eggs

1 cup milk (room temperature)

2 sm. packs active dry yeast





¼ tsp lemon flavor

¼ tsp orange flavor

¼ tsp vanilla flavor

¼ tsp butter flavor

½ cup canola oil

½ cup cinnamon sugar

Colored Sugar

3 cups granulated sugar

1 tsp purple food color

1 tsp yellow food color

1 tsp green food color

-In a mixer at first speed combine 1/3 cup granulated sugar, salt, and shortening until well creamed.

-Add eggs and continue to cream.

-Dissolve the yeast in the milk and add the flavors.

-Once dissolved add to creamed mixture and continue to mix.

-Add flour and mix until dough tightens.

-Remove from mixer and kneed into a ball.

-At this point sprinkle some flour on top and cover with a clean kitchen towel.

-Allow the dough to rest for 1½ hours.

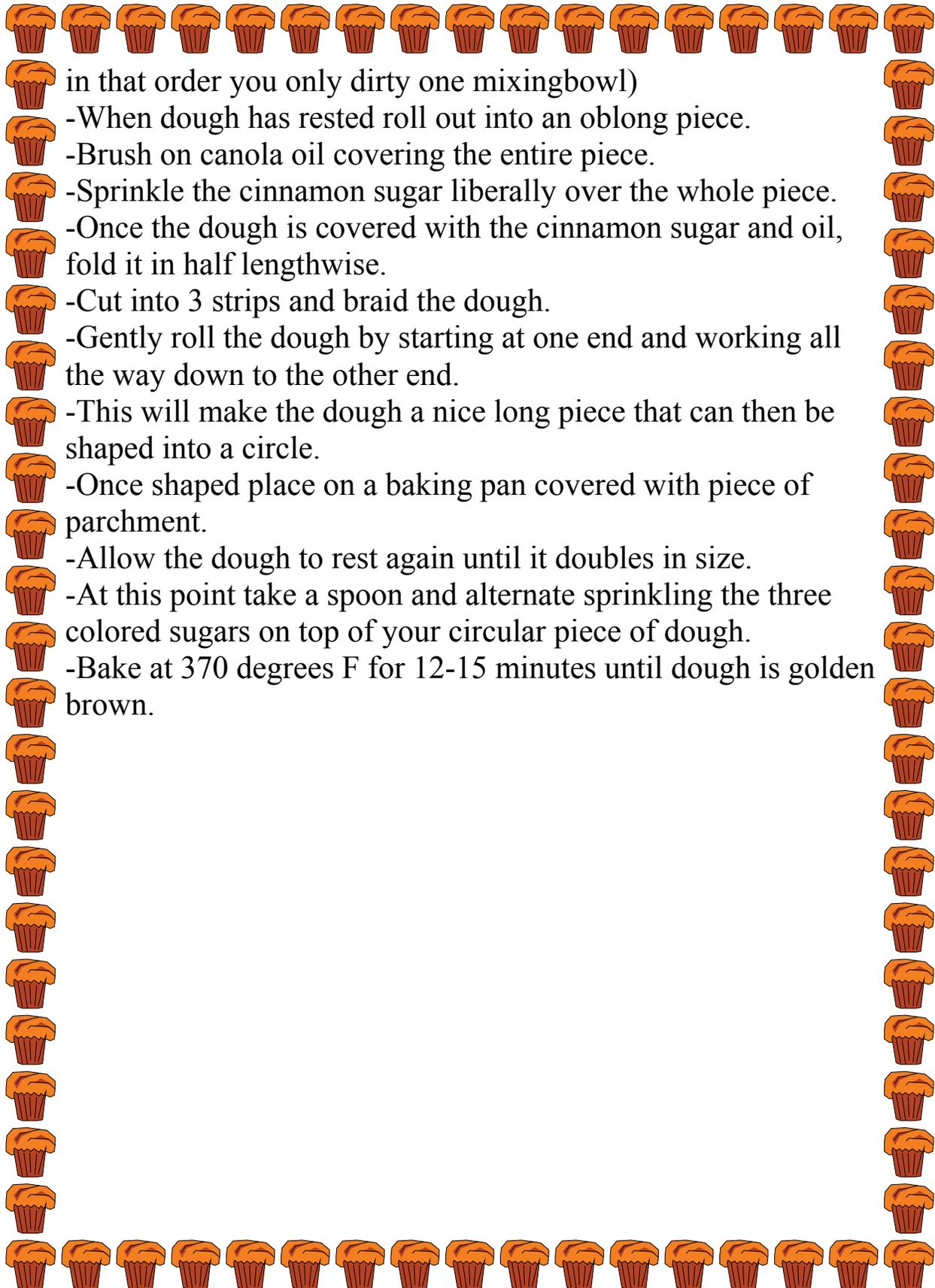
-While the dough is resting mix your colored sugars.

-Start by taking one cup of sugar and your yellow food coloring.

-Mix by hand with a wire whisk in a metal bowl until the sugar turns yellow.

-Pour you yellow sugar into a separate bowl and put off to the side.

-Repeat this process mixing green then purple. (By doing them



in that order you only dirty one mixing bowl)

-When dough has rested roll out into an oblong piece.

-Brush on canola oil covering the entire piece.

-Sprinkle the cinnamon sugar liberally over the whole piece.

-Once the dough is covered with the cinnamon sugar and oil, fold it in half lengthwise.

-Cut into 3 strips and braid the dough.

-Gently roll the dough by starting at one end and working all the way down to the other end.

-This will make the dough a nice long piece that can then be shaped into a circle.

-Once shaped place on a baking pan covered with piece of parchment.

-Allow the dough to rest again until it doubles in size.

-At this point take a spoon and alternate sprinkling the three colored sugars on top of your circular piece of dough.

-Bake at 370 degrees F for 12-15 minutes until dough is golden brown.

February 2010

<http://www.axemoor.net/axemoor%20calander/February2010.html>

The link above also provides directions to the events on the calendar

Sun Mon Tue Wed Thu Fri Sat

	1	2 Populace meet- ing 7pm (Frankie And Johnny's) 6:30-8:00	3 Fighter Prac- tice Slidell at Heritage Park 6:45pm	4	5	6
7	8	9	10 Fighter Prac- tice Slidell at Heritage Park 6:45pm	11	12	13
14	15	16	17 Fighter Prac- tice Slidell at Heritage Park 6:45pm	18	19	20
21 Archery/ Fighter Prac- tice (Excellency Dafydd's House)	22	23	24 Fighter Prac- tice Slidell at Heritage Park 6:45pm	25	26	27
28						

March 2010

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Sun Mon Tue Wed Thu Fri Sat

	1	2 Populace meeting 7pm (Frankie And Johnny's) 6:30-8:00	3 Fighter Practice Slidell at Heritage Park 6:45pm	4	5	6
7 Archery/ Fighter Practice (Excellency Dafydd's House) Noon	8	9	10 Fighter Practice Slidell at Heritage Park 6:45pm	11	12	13 Gulf Wars
14 Gulf Wars	15 Gulf Wars	16 Gulf Wars	17 Gulf Wars	18 Gulf Wars	19 Gulf Wars	20 Gulf Wars
21 Garb and Grub at the Fly	22	23	24 Fighter Practice Slidell at Heritage Park 6:45pm	25	26	27
28	29	30	31 Fighter Practice Slidell at Heritage Park 6:45pm			

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