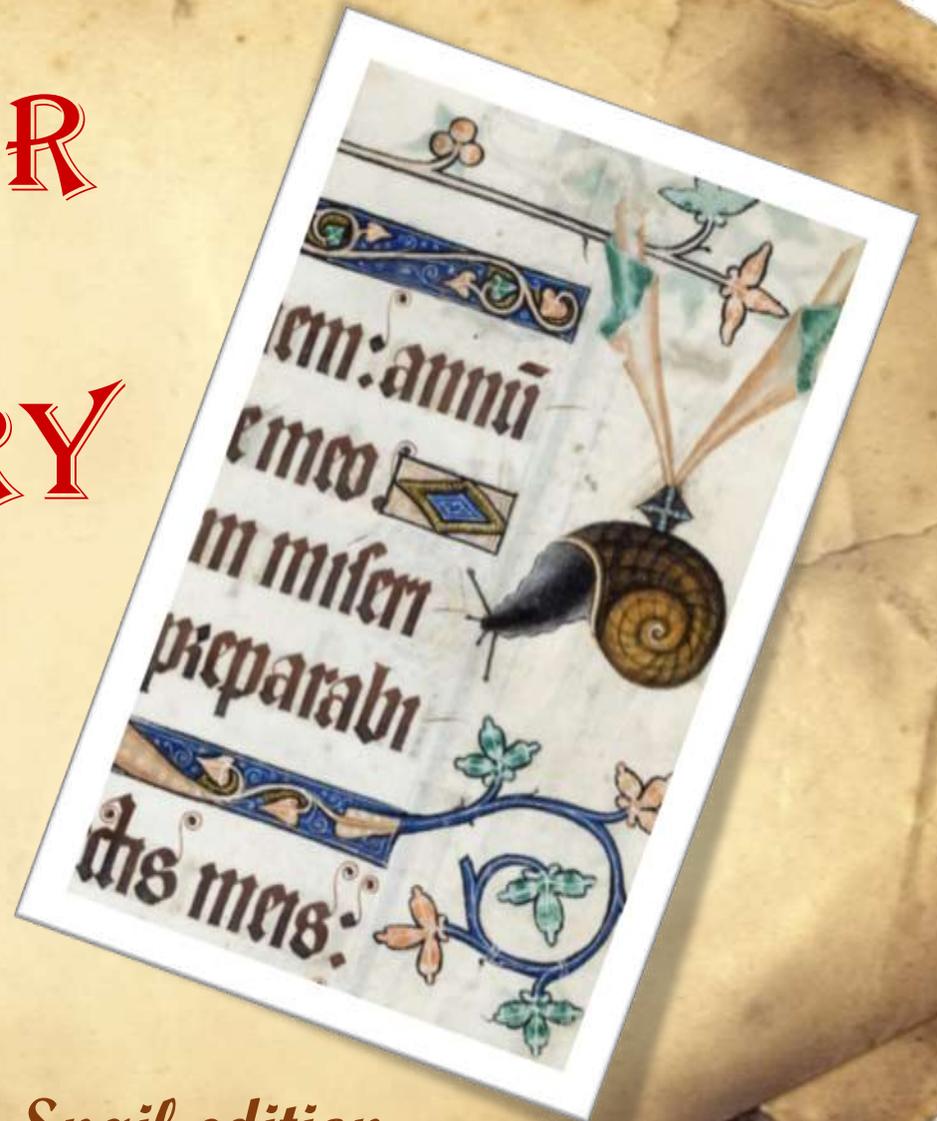


Summer, A.S. LV (56)

2021 Edition

AXEMOOR BAYOU TAPESTRY



Snail edition

Greetings unto the long-suffering people of the Great Kingdom of Gleann Abhann.

April 15, 2021

From Their Royal Majesties Caillin and Danielle,

We are pleased to announce that the SCA has approved the following schedule for our succession, and fall kingdom level event schedule.

Our Crown List to determine our Heirs, and Kingdom A&S will take place together, over Labor Day weekend as a mutli-day event. **Kingdom A&S will be on Saturday September 4th, and Crown List on Sunday, September 5th.**

The Barony of Axemoor has graciously agreed to host this event. We are accepting letters of intent now, and will be through August 21st (two weeks before the list).

Our **Fall Coronation will take place on October 23rd. Fall Crown List (our Heirs hosting) will take place on November 13th.**

As you are likely aware, the SCA has specific rules and restrictions regarding the format of events starting in June. As well, these rules could change (and likely will) by the fall. Therefore, the specific nature of these kingdom level events may not be known for a few more months.

At this time planning for the Labor Day events is for day-trip only, but we are attempting to find a site and contingency plans to be flexible if the rules do change.

Caillin & Danielle, King & Queen, Gleann Abhann



THE HORNS AND THE SPIRAL Database

version 0037 (uploaded online on 11-08-2017)

#18

Italian.

Area of Florence, Tuscany,

Chiocciola chiocciola marinella
tira fuori le tue cornella
se tu non le tirerai
presto presto morirai.
(or: brutta fine tu farai.) (= 18b)
(or: testa d'asino sarai.) (= 18c)
(or: e se non le tirerai alla morte anderai.) (= 18d)

Variant (18e):

Chiocciola chiocciola marinella
tira fuori le tue cornella
e se poi non lo farai
all'inferno tu andrai



Variant (18e):

Snail, "marinella" snail,
extract your little horns;
if you don't do so,
you will go to hell.

"Marinella" indicates a specific species, the edible *Eobania vermiculata* (see 199). The fact that the rhyme is specifically addressed to an edible snail could be quite relevant.



#25

Lumega lumega
tira fora quater coren
onna par me
onna par te
onna par to marè
qualla cl'avanza
mettla in t'la balanza.

Snail, snail,
stretch out four horns,
one for me,
one for you,
one for your husband;
the one left,
put it on the scales (= "on the balance",
instrument for weighing).

"Put it on the scales" could indicate the threat to use the animal for cooking if it will not obey when requested to stretch out its "horns".

"Put it on the scales" could indicate the threat to use the animal for cooking if it will not obey when requested to stretch out its "horns".



#44

Lombardy, Italy.

Lumaga lumaga
cascia fò i corn
se no te meti nela pignata a bùi!

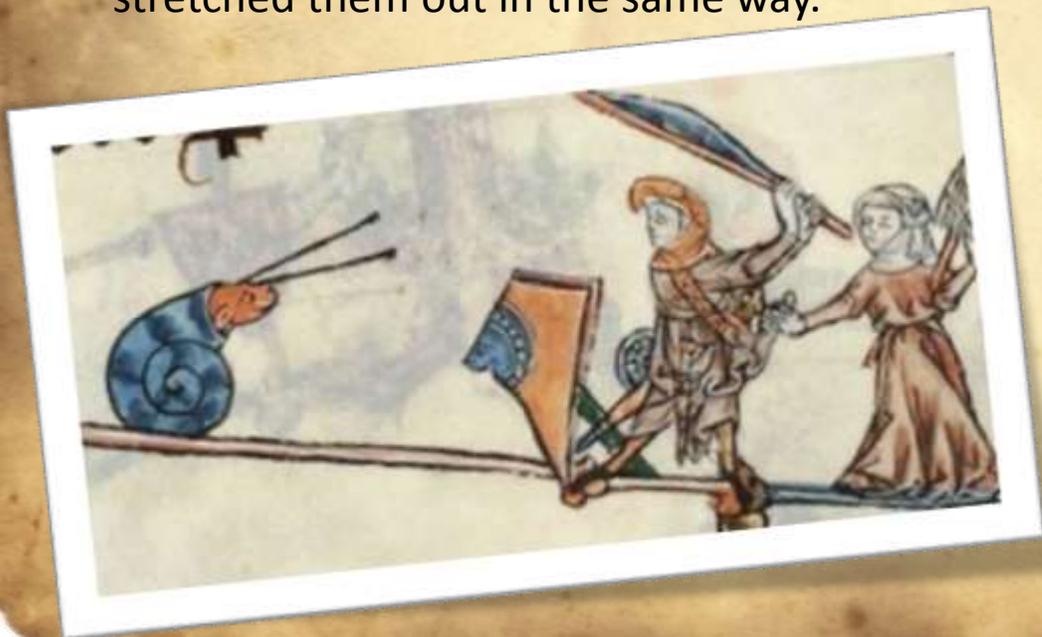
Snail snail,
put out your horns
otherwise I will put you into the pot
to
boil you.



#52

Caracol, col, col,
saca los cuernos al sol,
que tu padre y tu madre
también los sacó.

Snail, -ail, -ail,
stretch out your horns in the sun,
since your father and your mother
stretched them out in the same way.



Spanish.

Spain. Well known throughout the whole Country. Marius Schneider collected it in the Seville area.

Various authors have demonstrated that some variants of this rhyme (variants in the Spanish-Jewish Ladino speech, while the version reported here is in Castilian standard Spanish) are spread among the Sephardic Hebrew children in the Middle East (Turkey, Thessaloníki in Greece, Israel and elsewhere). Let us remember that most Sephardic Hebrews



“While they are singing this text, the girls wind into a spiral, and when this has been formed and tightened, the first girl walks under the arms of the two that were following her, and so on, until the spiral is unravelled.”

#57

Spanish.

Spain, Pezuela de las Torres.

Caracoles la niña lavaba
descalcita de pies en el agua.
Serranita, tus pechos me agradan.
Lava uno y se le iban dos,
ni dos ni uno ni nada.
Caracoles la niña lavaba.

The girl was washing snails,
barefooted, her feet in the water.
Serranita, I like your breasts.
Wash one, and they were two,
and then no more two, nor one, nor
anything more.
The girl was washing snails.



History Cookbook: Milk-fed Snails

<http://cookit.e2bn.org/historycookbook/1123-milk-fed-snails.html>

About this recipe

Healthiness : (427 votes) 

Difficulty: 

Comments: You will need patience and a strong stomach.

Preparation Time: 2 days

Cooking Time: 10 minutes

Number of servings: Depends on number of snails



Ingredients

- 6 edible snails per person
- 2 pints of milk
- salt
- 1 teaspoon of liquamen (similar to Thai fish sauce)
- 1 tablespoon of wine vinegar

Equipment

- Bowl
- Frying pan
- Spatula.

Making and cooking it

1. Clean the snails and remove the membranes
2. Put in a vessel with half the milk and salt for one day
3. Transfer to a fresh vessel containig the remaining milk for one more day, cleaning away the excrement every hour
4. When the snails are fattened, so they can no longer return to their shells, fry them in oil
5. Serve with a dressing made from liquamen (similar to Thai fish sauce) and wine

In Roman times snails were considered a delicacy. However it is not the snails themselves you may wish to avoid but the preparation.

In Roman times the snails were kept on land surrounded by water to prevent escape. They were fed on milk, wine must and spelt wheat. For the final fattening they were kept in jars with air holes with a milk and salt mixture. Slaves would regularly clean away the snail excrement.

When they became too fat to get back in their shells they were fried in oil and served with liquamen (a fish sauce) mixed with wine.

Garden snails Brescia (*Lumache alla bresciana*)

<https://www.italyum.com/specials/172-garden-snails-brescia-lumache-alla-bresciana.html>

Preparation: 2 up to 4 hours depending on the snail size

Cooking: 45-60 minutes

Difficulty: Medium

This recipe brings my memory back to when I was a little boy and living in Ghedi, a small town 20 Km south of Brescia. At that time, rainy days meant “snail hunting” and I was pretty good at it. Once the bag was full, I used to take the snails to my aunt Amabile, because my mum couldn't even touch a snail; but my mum was from the Friuli Venezia region of Italy and snails have never been part of her culinary background. My aunt, though, born before WWII and raised in a small farm in south Lombardy, knew exactly what to do....anytime I came across frogs, sparrows, snails; she was my appointed cook. This recipe is a bit long because I had to show how all the steps including how to prepare the snails before cooking. Nowadays, many people consider garden snails as a pest (unless you are Italian or French) and it is common practice to spread poison pellets to kill them. My personal view is “if you want to kill them, at least eat them”, so acting upon this principle, I went into my garden and collected as many garden snails (*Helix Aspersa*) as I could and here I am showing how to cook them.

SERVES 2

For this recipe I have used 1.3 Kg (3 pounds) of garden snails (*Helix Aspersa*). Unfortunately, the snails were not as big as I wished, so at the end of the snail preparation process I ended up with a yield of edible snail meat of about 200 g (7 ounces), which allowed me to prepare a meal for only 2 persons.



The picture above shows the ingredients for a basic court bouillon and here is the list:

- A large saucepan 3/4 full of water
 - 1 Onion
 - 1 Carrot
 - 1 Celery stalk
 - A small handful of flat parsley (see note below)
 - A glass of white wine
 - These are Imperial and Metric measurements. U.S measurements available at italyum.com
- Nutrition facts: Calories 650 per serving.

Note: for the court bouillon only use the stalks and reserve the leaves for the next set of the ingredients - see next picture



Ingredients (Metric & Imperial measurements):

- 200 g (8 oz) Edible snail meat
- 1 Onion (finely chopped)
- 1 Tbs Tomato purée
- 400 g (14 oz) Spinach leaves
- 60 ml (2 fl oz) Extra virgin olive oil
- 20 g (3/4 oz) Butter
- 5 g Flat leaf parsley (chopped)
- 1 Garlic clove
- 20 g (3/4 oz) Grated Parmesan cheese
- Salt and ground pepper for seasoning

Ingredients (U.S. measurements):

- 7 ounces Edible snail meat
- 1 Onion (finely chopped)
- 1 Tbs Tomato purée
- 14 ounces Spinach leaves
- 4 tablespoon (1/4 cup) Extra virgin olive oil
- 2/3 ounce Butter
- 5 g Flat leaf parsley (chopped)
- 1 Garlic clove
- 2/3 ounce Grated Parmesan cheese
- Salt and ground pepper for seasoning



Directions:

A week before cooking your snails, put them into a box or purpose made cage, with some yellow cornmeal (polenta flour) in the bottom. They will feed with cornmeal and clean themselves from eventual impurities they may have been eating while roaming in the garden.

I have used a large plastic box and made some holes on the top. Every couple of days I cleaned the box, briefly showered the snails with the hose and then put them back in the box with a new layer of cornmeal.



The day of the cooking, put the snails into a colander and rinse them well, under fresh running water.



Take a large pan full of water, bring the water to the boil and throw the snails straight into the pan.



Simmer for 10 minutes and remove any scum that come to the surface.



After 10 minutes boiling, take the snail out of the pan, using a large slotted spoon. Do this gently to avoid breaking the shells.



Place the snails in a colander.



Using a tooth stick or a barbecue stick, take the snails out of their shells. They will easily come out.



The picture shows all the empty shells (at the back) and the snail meat in front. At this stage, the snails are not ready yet; we need to remove the intestine (not edible) from the foot (edible part), which is the part of the snail you see when they are alive moving around in the garden.

Use a sharp scissor to separate the intestine (left of the scissor) from the foot (right of the scissor).

The picture shows the edible snail meat on the right side and the intestines on the left side. Discard the intestines.



Rinse the snail edible meat under fresh running water. Then, pat the meat dry using kitchen paper.



Take a container, spread some cornmeal into the container and add the meat to it.



Coat all the meat with cornmeal and then gently rub the meat between your hands. This operation will further clean the meat from eventual slime residue.



Rinse again, under fresh running water, to get rid of the cornmeal coating the meat.



Put the meat into a container and cover with white wine vinegar.



Add some salt and leave to marinade for 2 or 3 hours.



Then rinse the meat again under fresh running water and set aside.



Roughly chop the vegetables given for the court bouillon.



Fill a pan with cold water. Then, add the vegetables given for the court bouillon and the meat.



Add the wine into the pan.

Bring the liquid to a gentle boil and simmer for about 1 hour. For me, the simmering time was only 1 hour because I had small snails. For big chunky snails you may need 2 or 3 hours.

After the simmering, remove the pan content from the liquid and then separate the meat from the vegetable. Discard the vegetables. Put the meat in a container, cover with cling film and set aside.

Now, wash the spinach leaves.

Roughly chop the spinach.

Now, take a large saucepan so that it can contain all the spinach. Initially the spinach will take up lots of space, but after few minutes cooking it will shrink considerably. Put the olive oil and the butter into the pan and heat the two fats over medium heat.

Add the onion.

Add the garlic clove (crushed) and sweat off until the onion is lightly golden in colour. Later you will remove the garlic, if you want.

Add the meat into the pan.

Sweat off the meat for a couple of minutes, stirring regularly.

Add the tomato purée. Stir.

Add the spinach. Stir.

Cover with a lid and cook for 20 minutes over low heat.

After 20 minutes, check the seasoning and add salt and pepper according to taste.

Then, add the parsley and give it a good stir. Cook for another 20 minutes.

Garden snails Brescia (Lumache alla bresciana)

This is the finished results, after a total of 45 minutes. With bigger snails you can stretch this cooking time to 60 minutes.



Hunting for snails

~ snails in art

[Knight vs. snail\(s\): the video](#)



<https://huntingforsnails.wordpress.com/>



From the Coronet

From the Baron & Baroness:

Looking for places to have fight practices and A&S classes, things are starting to open up again

Stay safe.

Baron Dafydd, OP
Baroness Tegan, OP
Axemoor





From the Seneschal

All reports are up to date.

Looking for potential meeting sites. Considering a mixed live/zoom meeting.

Will update.

Kingdom Seneschal is stressing that officers need to return to precovid reporting schedule, even if there is nothing to report, report that on time.

Stresses that rules for the seneschal is that this officer needs to step in if other officers become inactive, so it's important for officers to let seneschal know the date of your last report to your Kingdom officer, copy of the actual report is helpful. Officers should attend the barony meeting, send a deputy or send a report.

EveFighter practice is happening at Conrad's

nts - Discussed bids for K A&S and Fall Crown, man power, impact of Society Covid rules.

Discussing Xmas Revel.

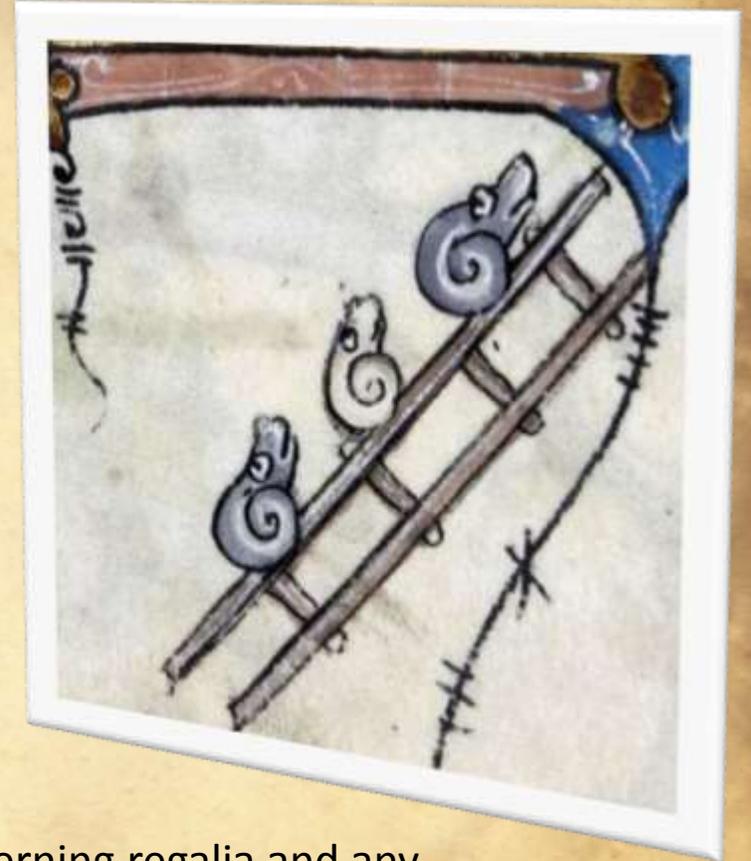
Chatting about possible fight practice locations



From the Exchequer

Balance has not changed. \$9091.09. There have been changes to taxes concerning regalia and any under \$2K in value will now be considered an expense, not an item to be depreciated.

Reports up to date.





From the Arts and Science Minister

Report turned in early May. Recommends that the populace take part in the open meetings on competition standards and consider competing in Kingdom A&S.



From the Knight's Marshal

Fighter Practice: To be determined.
Nothing to report.



From the Chatelaine

No inquiries, nothing to report.

Lady Kittah would still like a deputy.





From the Historian

Nothing to report.



From the Web Mistress

Previous stepped down due to personal issues, Kaitie McCloud stepped up, Cordeilla will assist, discussed changing to Word Press. .



From the Chronicler

I would like any type of info for the newsletter – ie, a newbie series, how to articles, class handouts, officer reports – Any type of info is welcomed!

I want everyone to know that when I took over Chronicler last year I was at a loss.

- **Shoel designed the Bayou Tapestry as you see it today and he did the layout.**
- **I work from the template that Shoel created. It is he that deserves the credit.**
- **Thank you Shoel.**





From the Herald

Nothing new to report.

If you would like help with your device, badge or any heraldry type thing, please get with him. He has worked on scrolls for both Kingdom and Baronial. **Side Note – Floki has volunteered to digitize your arms for you.



From the Quartermaster

Stuff is in the trailer, trailer is in its storage yard.
Nothing to report.



From the Constable

The few items we have haven't gone anywhere. All is calm within the Barony.
Nothing to report.



From the Demo Coordinator

All demos are cancelled until further notice.





Misura Sociale

*Social Distancing by Niccolleto Giganti.
(1606)*

Calendar kingdom

July 2021

July 24 @ 8:00 am - 6:00 pm

[Nuts to the Plague!](#)

Save the Date!

September 2021

September 4

[Gleann Abhann Arts & Sciences](#)

Kingdom - Save the Date!

Site and Host to be announced...

September 5

[Gleann Abhann Spring Crown List](#)

Kingdom - Save the Date! Site and Host to be announced...



October 2021

October 2 - October 10

[Gulf Wars XXX](#)

Gulf Wars- Save the Date!

Site and Host to be announced...

October 23

[Gleann Abhann Fall Coronation](#)

Kingdom - Save the Date!

Site and Host to be announced...

November 2021

November 13

[Gleann Abhann Fall Crown List](#)

Kingdom - Save the Date!

Site and Host to be announced...

Axemoor Calendar

| <u>Regular events</u> | <u>Date</u> | <u>Time</u> | <u>Location</u> |
|-----------------------|------------------------------|-------------|---|
| Populace meetings | Second Tuesday of each month | 7 pm | Meetings are currently virtual. Link on next page |
| Fighter Practice | Wednesday night | 7 pm | On hold. |
| | Sunday afternoon | 1 pm | On hold. |
| Sewing circle | | | |
| | | | |
| | | | |
| | | | |

Axemoor Populace Meeting link and other info

Time: Nov 10, 2020 07:00 PM Central Time (US and Canada)

Every month on the Second Tue.

Monthly:

<https://us02web.zoom.us/j/83612166643?pwd=Ym4yVU5BK3hwSEY0VGJXMEVGYkY3UT09&fbclid=IwAR3NjIRxDJquzutDL6s70t-Krf25kHzzvWf49VAmv8T8p1498BS9-2S3atg>

Join Zoom Meeting

<https://us02web.zoom.us/j/83612166643...>

Meeting ID: 836 1216 6643

Passcode: 778121





Seneschal

Mistress Maymunah bint Da'ud
al Siqilliyah

seneschal@axemoor.net

Deputy: Katie McCloud



Knight's Marshal

Barax Greicho

combat@axemoor.net



Chatelaine

Lady Kitta Norndottir

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Exchequer

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Arts and Sciences

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Herald

Tankred Bras-de-Fer

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Chronicler

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Deputy: Shaul ben Yisrael
(Shoiel)



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Quartermaster

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This is the Summer 2021, A. S. LV (56), Issue of The Bayou Tapestry, an official publication of the Barony of Axemoor, a chapter of the Society for Creative Anachronism, Inc.

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Disclaimer

All submissions are due by Sunday, following the monthly business meeting, which is held on the Second Tuesday of every month.

Submissions may be brought to the business meeting; the Chronicler also requests that a copy be sent to VVA e-mail.

All submissions are subject to editing for length, content and style. Please contact the Chronicler's Office for submission permission form information.

