

The Dancing Moon

September, 2009

Calendar

List of Events

Calontir Customs
Make a Drinking Horn Pt 1
Shire Picnic
Help Wanted
Upcoming Demo

Calanais Raids Mag Mor
The Dr Zeus Pelican Scroll
Notes from the Business Meeting
Shire Officers
Recipes



Lord Eric de Tyr

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Help Wanted!

Autumn Arrows Autocrats need items for the auction and a Hall Steward. Reminder that the them is “Fruit of the Yew.” Contact the Autocrats at the Exchequer's address.

The Chatelaine needs attendees at the St James demo. Information in the [Chatelaine's Corner](#).



Correction:

I incorrectly attributed last week's cover photograph. The cover boy, known to some as “the bat in a kilt,” was photographed by Lady Catin of Edington (Cathy Glueck). The attribution should have read, “Catin of Edington: © 2009 Cathy Glueck (SKA Lady Catin of Edington). Used with permission.”

Sorry about that Lady Catin! --Gaston

Calendar: September, 2009

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		Business Meeting 6:45 pm St Robert Municipal Center				Valor—Go if you can. 12 Noon Fighter Practice Knights Marshal House
Archery: 4:00 p.m. 25 Arrow Shoot Beaver Creek CA		Meeting: 6:45 p.m. Project Night—Kaleidoscope will be here St Robert Municipal Center			King's Companie of Archers	DEMO—St James Fairgrounds at Grape and Wine Festival. King's Companie of Archers Knights Marshal House
No Archery today.		Meeting: 6:45 p.m. Project Night St Robert Municipal Cnter				Coronation 12 Noon Fighter Practice Knights Marshal House
Archery: 4:00 p.m. IKAC Beaver Creek CA		Meeting: 6:45 p.m. A & S Class: Arrow making by Baron Jon St Robert Municipal Center				Gryphon's Feast at B3R B3R
Thrown Weapons 4:00 pm		Meeting: 6:45 p.m. Project Night				

Kingdom Calendar

King's Companie of Archers

Coronation

Valor XXX

Autumn Arrows Flier

Driving Directions

Heraldic and Scribal Symposium

Calorfin Customs



Photo: Fatimah bent Mehmed



Photo: Fatimah bent Mehmed



Photo: Fatimah bent Mehmed

Make a Drinking Horn Pt 1

by Úlfrún Hrafnaúlf

Found on the Smoke and Thunder site <http://www.smoke-thunder.com>, modified by Úlfrún Hrafnaúlf.

The first thing you will need is patience. This will take at least a week. Get yourself a horn that's had all the bone and pulp removed.

You will also need:

Bleach	Everclear or 160 proof Vodka	Sharp Knife or scraper
Denture Cleaning Tablets		
Bottle Brushes or Bore Brushes		Wet-Dry Sand Paper - coarse to fine
Dish Soap		Steel Wool - coarse to fine
Vinegar		

Working the inside:

First Day - Disinfect and deodorize

1. Prop the horn up so you can fill it up to the top with straight bleach and leave it to soak for a couple of hours, or until it stops bubbling.
2. This will kill the bacteria and germs.
3. Rinse the horn really well. Stick a hose in it or prop it under a faucet and let the water run for five or ten minutes.
4. Prop the horn up again and fill it up with water. Now drop in a couple of denture cleaning tablets. Use three or four if it makes you feel better. Heck, if it's a big horn, add a couple more!
5. Let the horn sit like this overnight. When you pour out the liquid the horn should smell sweet. If it still stinks, repeat with the denture tablets.

Second Day - De-slime and begin curing

6. Empty the horn and feel the inside. Feel the slime? You've got to get all of that out of there!
7. Start with a .38 cal bore brush. It's important to get all the way to the bottom of the horn. Work that brush into the point and scrub it good.

8. Switch to a 12 gauge brush and scrub the rest of the horn. Don't leave anything un-scrubbed.
9. Rinse it out with water and run your bare finger as far into the horn as you can. If anything feels slimy it's got to be scrubbed some more.
10. Once it's clean, wash it again, this time in some soapy water. Use your bore brushes, and finish off with a bottle brush, then give it a rinse.
11. Prop up the horn, fill it to the top with vinegar and let it soak for at least three days.

Third Day - Still curing

12. Be patient

Fourth Day - Still curing

13. Wait for it . . .

Fifth Day - Finish curing

14. Give the horn a ten minute rinse like before, then prop it back up and fill to the top with Everclear or Vodka and let it soak 24 hours.

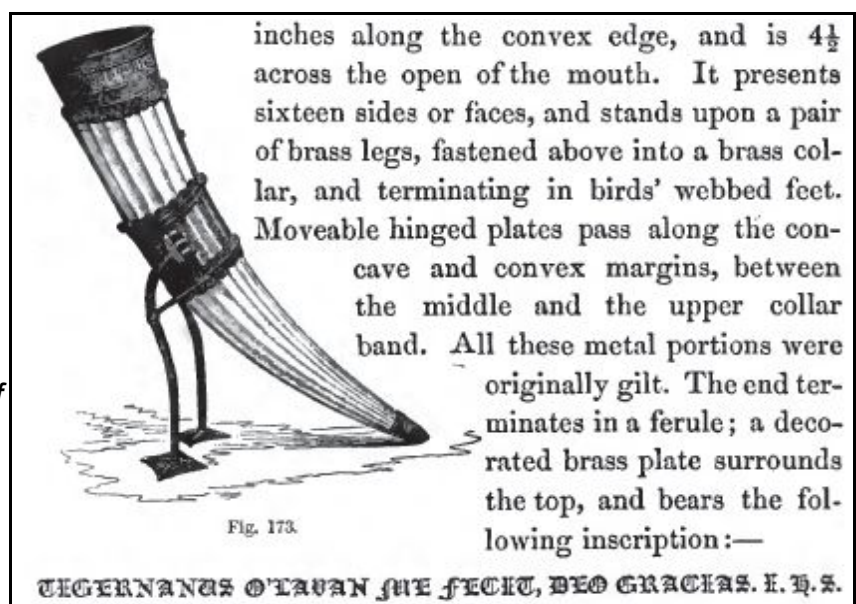
Sixth Day - Finally!

15. Pour out the alcohol, give the horn a rinse and she's ready for drinking!

Continues next month: Work the outside of the horn. Do the inside now so you're ready!

This figure comes from *A Descriptive Catalogue of the Antiquities of Animal Materials and Bronze in the Museum of the Royal Irish Academy* by WR Wilde.

Published in 1861, it's one of the many public domain books available through <http://archive.org/>.



Calanais Raids Mag Mor

by Lord Gaston de Lurs

August 21st saw 14 members of the shire journeying to the Barony of Mag Mor. 'Twas for the occasion of The Honorable Lady Roselyn of Aberdeen's vigil and elevation into the Order of the Pelican. Calanais Cooks Lady Cadlae Locha Erne, Lord Thomas Fleischer, Lord Argyle of Standing Stones and Drottinn Einarr Aldhund prepared food to spread upon the table... faux haggis, candied watermelon rinds, Scottish eggs, breads of many kinds and balls of saged pork anchored the neverending feast. The shire provided guards, Lord Alaric, Lord James inn Danski and Drottinn Einarr Aldhund, and Lord Eric marshalled on the field.



Photo: Catin of Edington



Photo: Catin of Edington

As people waited their turns to visit with Rose, they ate food or played with the toys on the table. Your chronicler only managed to intersect the lines in the book occasionally—and thus thinks that all who stayed in the lines earned a gold star!

Their Majesties and Their Excellencies Mag Mor recognized many gentles from the north of our kingdom. The great cheers that arose with each new announcement confirmed their worth to all in attendance. Then, Their Majesties summoned the Order of the Pelicans to the throne. Lady Alais Outremer heralded the future peer into court, followed by banners, guards, shire members, children and (of course!) Rose herself.

Members of each Peerage testified to Rose's character—but the eloquent young lady who spoke for the populace outshone them all. Their Majesties Martino and Ariel, called Rose forward and asked if she would accept this honor and responsibility.

“I guess this would be a bad time to say 'no',” quoth Rose.

Hearing “Yes,” the Peers of the Pelican placed a cap and mantle on her shoulders. Court ended, cheers rang out for the Crown, the Heirs and CALONTIR!



Photo: Catin of Edington

Text of Mistress Roselyn's Scroll

Text: Eric St. Leger; Calligraphy: Brian mac Tomais; Illumination: Anika.



In Calontir in its 25th year
 The land was free from all care and fear.
 For all the kings horses and all the kings men
 Were well settled in knowing who was what, where and
 when.

No fuss and no fret troubled home or at play
 All the children danced laughing and sang through the day.
 For a certain young lass with red hair and sunglasses,
 Worked hard so the rest could sit on their... cushions.

For a Rose is a rose, not just by any claim
 A Rose is a rose through beauty and fame.

And the peers in the land had no choice but to deem
 The most noble of Roses were of Aberdeen.

So Selfless this Rose, and so full of care
 No task and no burden was too great to bear
 In return for her efforts and for common weal
 The King and the Queen brought forth big shining seals

Now she is called to the Pelican's flock
 Placed on her red cap and ermine trimmed smock
 Let all know the name—Roselyn of Aberdeen--
 And let her a Peer of the Realm now be seen.

She shall have license to raise Falcon-beaked bald headed
 grinches

To watch over her nine hundred miles of fences
 And all the blindfolded Bowmen from Brigg-da-root

Shall supply her fine arrows fletched from Brown bar-ba-
 loots



And all manner of Soobrian Snipe shall she rate
 To keep up her new noble rank and estate
 With one hundred and sixty South-going zax's
 Of course, all quite free of the regular customs and taxes.



Recipes from Cattle Raids

Submitted by Lady Cadlae Locha Erne

Among the many scrumptious finger foods presented at Mistress Roselyn's vigil last month were a few dishes that... well, judging from the number of peers that visited the table and drifted back throughout the day, I say that these were among the most popular offerings of the day.



Faux Haggis

Source: Lord Thomas the Butcher

4 pounds ground pork	4 tbsp salt
4 pounds ground venison or beef	2 tbsp black pepper
1 large onion chopped fine	1 tbsp ground ginger
1 pound whole oats, cooked	½ tbsp ground cloves
Natural sausage casings	½ tbsp ground nutmeg

1. Mix all ingredients together and stuff into natural casings.
2. Twist at 4 inch intervals to make links. Makes about 10 pounds, uncooked.
3. Cut links apart and cook in water until done—about 35 to 45 minutes.
4. Cut links into smaller pieces or serve (heated) on bun.
5. Serve “as-is,” with spicy mustard or sweet sauce.

Spiced Nuts

Source: Marian Popovitch (Lady Catin of Edington's mom)

2 tbs cold water	1 slightly beaten egg white
½ cup sugar	¼ tsp cinnamon
¼ tsp ground cloves	¼ tsp ground allspice
½ tsp salt	2 cups nuts (pecans, walnuts, almonds etc.)

1. Add water to beaten egg white.
2. Add sugar, spices and salt to mixture.
3. Mix well.
4. Let stand until sugar dissolves, about 15 minutes.
5. Dip nuts into mixture (just throw them in and mix until all are covered).
6. Spread on greased cookie sheet flat side down.
7. Bake in slow oven (250 degrees) until golden brown, about 1 hour.
8. Check frequently to prevent over cooking.

Fried Pork Balls in Sage Leaves

Source: Heatt 1992: 6 (variant)

“Take pork and seeth it wel, and grinde it small, and medle it with ayren and brede ygrated. Do therto powdour fort and safroun with pynes and salt. Take and close litull balles in foiles of sawge; wete it with a batour of ayren and fry it, and serve it forth.”

1 pound ground pork, uncooked	2 eggs, beaten
2 to 4 tbsp breadcrumbs	1/2 tsp ground allspice
1/4 tsp each ground ginger, pepper	1 to 2 oz pine nuts
Pinch each ground cloves, saffron	1 tsp salt
1 tbsp flour	20 to 30 large sage leaves
Oil for frying	

1. Mix pork, crumbs, pine nuts, and seasonings with one of the beaten eggs;
2. Form the mixture into small meatballs, 1/2 inch in diameter.
3. Moisten sage leaves and wrap one or two - depending on the size of the leaves - around each ball.
4. Beat remaining egg with flour to make a batter.
5. Dip or roll the balls in this.
6. Fry, turning brown all over, and serve hot.

The Shire Picnic

On Sunday, the 16th the shire gathered to host it's annual picnic.



Photo: Luigsech ne Ifearnain



Photo: Luigsech ni Ifearnain



Photo: Luigsech ni Ifearnain



Photo: Luigsech ni Ifearnain

The Chatelaine's Corner

Lady Aesa in Kyrra

Another demo coming! The St. James Beer & Wine festival. Below are the details and I hope to see everyone there. This will be held at the St. James fairgrounds on September 12th.

Details:

1. Camp that weekend free of charge at the St. James Fairgrounds. We'll be set up between the Horseshoe Pits and the Wine Gardens. They'll serve beer, too. Bring your tankards!
2. Participate in the Saturday morning parade (about 10:30 a.m.).
3. Participate in the dog show (costumes and period dogs, & pets).
4. They would like us to merchant without restrictions

Thank you to all that have been coming to demos. It is a wonderful opportunity to show people the diversity of activities they can participate in.

See you there...

--Lady Aesa

Notes from the Business Meeting

as recorded by the Chronicler

Seneschal: TRM will be out of kingdom for Autumn Arrows. The Kaleidoscope paper will be at our September 8th meeting. Because of this, the next Business meeting will be on September 1st in St Roberts.

Autumn Arrows Autocrats: We're awaiting the invoice and contract from Camp David.

Herald: Jocelyn's name and device are at Laurel. Thomas Fleischer's name and device are on the Kingdom ILOI. Alaric's name and device have been sent in. Úlfrún's name change has been sent in. Argyle's name is still in shire. Thomas of York and Michael of Acre need new documentation.

Exchequer: We're still solvent.

Archery Marshal: No archery practice during the picnic or for Cattle Raids.

Chronicler: A Deputy Chronicler for Western region of shire has danced into our lives. Fatimah bent Mehmed is the person to see for publication. Her contact information is in the Officers of the Shire section, below.

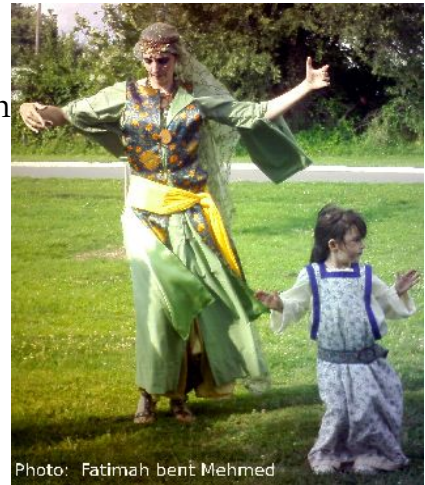


Photo: Fatimah bent Mehmed

I need a permission from from Lord Torfin to publish his officer information as a Knights Marshal deputy.

Chatelaine: There is a demo in Camdenton on the 29th of August. We want to emphasize music, dance and fighting. Please attend if you can.

Officers of the Shire:

Seneschal

Drottinn Einarr Aldhund. *Michael A. Williams;*
21267 Henderson; Dixon, MO 65459; 573-247-2839
einarr_aldrhund@yahoo.com

Deputy: Lady Alais Outremer

Knights Marshal

Lord James inn Danski. *James R. Thorsen; 13951*
Tapestry Lane; St Robert, MO 65584. 573-528-7585
thorsenjt@cablemo.net

Deputy:

Exchequer

Lord Thomas Grossfleischer. *Thomas Glueck;*
21491 Teardrop Rd; Devils Elbow, MO 65457; 573-336-5281

Chatelaine

Lady Aesa in Kyrra. *Carol Tracy Thorsen; 13951*
Tapestry Lane; St Robert, MO 65584. 573-528-7585

Archery Marshal

Lord Alan Berylson. *Tracy A. Geer; 15525 Hardin*
Lane; St Robert, MO 65584. 573-451-3002
tag20062001@yahoo.com

Deputy: Lord Odd Bjornson

Herald

Baron John Tristram. *John May. 417-458-1046*
jontristram@yahoo.com

Minister of Arts & Sciences

Lord Paul Adler. *Vincent Zahnle; 11413 Upton Road;*
Plato, MO 65552. 417-967-1034 adler@fidnet.com
Deputy: Luned ni Luarain of Kilkenny

Chronicler

Lord Gaston de Lurs. *Scott Werner; PO box 3; Elk*
Creek, MO 654654. 417-932-6680. Email: *see copyright.*
Deputy: Fatimah bent Mehmed. *Rebecca Alford;*
417-288-2888; Email: sariphine13@yahoo.com

Minister of Youth

OPEN! *There are many requirements for this office.*
Contact Kingdom MoY for complete information.

Web Minister

Drottinn Einarr Aldhund. *Michael A. Williams;*
21267 Henderson; Dixon, MO 65459; 573-247-2839 [e_](mailto:einarr_aldrhund@yahoo.com)
einarr_aldrhund@yahoo.com

List of Events:

1 Sep	6:45 pm	Business Meeting³: St Robert
5 Sep	12 Noon	Fighter Practice at Knights Marshal's House Valor XXX in Wichita
6 Sep	4:00 pm	Archery Practice ¹ : 25 Arrow Shoot
8 Sep	6:45 pm	Shire Meeting ³ : Project Night—Kaleidoscope Newspaper
12 Sep		Demo at St James. Details in the Chatelaine's Corner Kings Companie of Archers at Lilies site. NO ARCHERY PRACTICE!--you should have gone to Kings Companie...
15 Sep	6:45 pm	Shire Meeting ³ : Project Night
19 Sep	12 Noon	Figher Practice at Knights Marshal's House Coronation in St Joseph
20 Sep	4:00 pm	Archery Practice ¹ : IKAC
22 Sep	6:45 pm	Shire Meeting ³ : Arrow Making Class taught by Baron Jon.
26 Sep	6:45 pm	Gryphons Feast in St Louis
27 Sep	4:00 pm	Archery Practice ¹ : Thrown Weapons
29 Sep	6:45 pm	Shire Meeting ³ : Project Night

3 Oct All Weekend! Autumn Arrows! Get the [Autumn Arrows Flier here!](#)

1. Beaver Creek Conservation Area: No Crossbows. From Rolla, take Highway 63 south for several miles. The range gate will be on your left, immediately across the highway from the VFW post. Drive through the gate to the top of the hill, park and take the line!
2. **Lebanon Library:** From Rolla, take I-44 West to exit 129. Turn North (Right) onto Highway5/Jefferson. The library will be on the left after you pass Beverly Drive.
3. **Saint Roberts Municipal Center:** Take I-44 to Exit 161, turn south towards Ft Leonard Wood; at the Arby's, turn left and follow the road past the dollar store. Alternative directions: Follow signs to Drury University St Roberts Campus. The municipal center is in the same building.