The Iron Monger

December, 2013 Anno Societatis XLVII

The Newsletter of the Barony of Iron Bog

From the Baronial Seat, Baron Collin and Baroness Marion

Greetings to the Barony

The holiday season is upon us. We hope that you have had a safe and wonderful time with friends and family. Thanks once again to Aibhilin and Declan for hosting a very snowy Brunch with the Baroness. Looking ahead, Giving of the Bird will be held on January 10th. We hope that you'll consider coming out and spending a relaxed evening with us.

We know that 2014 will be a great year for the Barony.

Collin and Marion

"My Two Cents" from the Seneschal, Lady Ahelissa Dragun

Here we are, ready to start a New Year – new opportunities, new hopes, new goals. Before jumping into 2014 I find myself looking backwards to 2013 and weighing the events of my life, my community, my world. For my community – the Barony of Iron Bog it was a pretty good year. We had some really nice events – starting with Twelfth Night, right thru to River War. We continued to hold practices and meetings and had learning opportunities of both martial activities and arts and sciences. We collected lots of toys for children in our communities. We selected Champions and Toy Lords. And we had good times.

As we step, or leap, into the New Year, let's also consider how we can make our SCA community continue to be a great community. Is this the year you will finally try, or learn, something new? Or teach someone how to do something you know well? Is this the year you become an officer, or a deputy to an officer? When making your New Year's resolutions, resolve to make your talents known.

To each of you, I wish you a Happy and Healthy New Year!

And that's my two cents.

Cooking with Cattails From Lady Katya Gordon

Lemonwhyt (Lemon Rice with Almonds)

1 large Lemon-sliced, seeded

1 cup rice

2 cups water

½ teaspoon salt

½ teaspoon cinnamon

1 tablespoon butter

2/3 sliced almonds

2/3 cups currants

1 cup dry white wine

1 cup fresh peas

Garnish honey

Instructions-

- 1-In a cake pan or an aluminum ¼ pan-mix all the ingredients in the pan except the garish.
- 2-Cover the pan with plastic wrap and then aluminum foil.
- 3-Bake for 40 mins.
- 4-Dish-pulling the lemon slices-garnish with drizzles of honey.

Pumpkin Soup

½ lb. ground pork½ teaspoon ground ginger½ teaspoon salt1/8 teaspoon nutmeg2 large onions, minced2 tablespoons brown sugar2 tablespoon butter2 small cans of pumpkin6 cups chicken stock2 tablespoon minced fresh parsley

Instructions-

- 1- Brown ground pork with salt in a skillet. Drain off excess fat and set the pork aside.
- 2- Sauté onions in butter until transparent.
- 3- Put all other ingredients in a pot with the pork and the onions.
- 4- Cook for about 20 minutes until everything is blended and hot.
- 5- Serve and enjoy.

1/4 teaspoon cinnamon

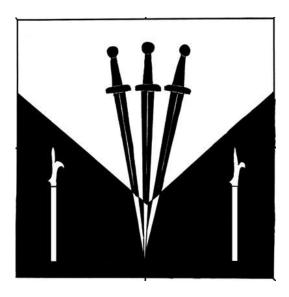
Valencye (Fried Valencia Oranges)

- 4 seedless oranges
- 4 Tablespoons brown sugar
- 1/8 teaspoons nutmeg
- 1/4 teaspoon cinnamon
- 1 cup flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- 3 tablespoons brown sugar
- 1 cup oil for sautéing
- 1 raw egg
- ½ cup milk

Instructions-

- 1-Peel and section the oranges
- 2-Mix the 4 tbsp brown sugar, cinnamon, nutmeg; strew the orange sections in the sugar spice mixture.
- 3-Mix the flour, baking powder, salt, 3 Tbsp. brown sugar. Beat the egg and milk. Add the egg and milk mixture to the flour mixture to make a batter that resembles waffle batter.
- 4-Heat the oil-it should sizzle if you sprinkle water into it. Dip the spiced oranges into the batter and drop it into the hot oil.
- 5-Cook until the batter is golden brown. Drain on paper towels, serve hot.

Paraphrased from Fabulous Feasts by Madeleine Pelner Cosman



Monthly Activities

Fight Practice: Come practice medieval heavy weapons fighting! Loaner armor is available if the Knight Marshal (Lord Lucas Beekeart) is contacted in advance.

Every Sunday 1pm to 4pm Location: Dominic Johnson Recreational Center, Pemberton NJ. Directions are on the website.

Rapier Practice: Learn the art of Fencing! Some loaner gear is available.

Every other Sunday 1pm to 4pm Location: Dominic Johnson Recreational Center, Pemberton NJ. Directions are on the website.

Archery Practice: Learn the art of Archery! (no compound bows please) Loaner gear available.

1st and 3rd Sunday of the month: on hiatus for winter.

Location: Dominic Johnson Recreational Center, Pemberton NJ. Directions are on the website.

Business meeting: Here the business aspect of the Barony is handled by the Baronial officers. All Barony members are welcome to attend and participate.

Second Tuesday of each month at 7:00pm. Location: Collingswood Library, Haddon Avenue, Collingswood NJ. Directions on website.

Brunch with the Baroness: A monthly traveling Sunday afternoon activity sponsored by the Iron Bog Cooks Guild. The activity is a medieval potluck open to all members of the Barony and beyond.

If you would like to host a Brunch please contact Lady Valery from the Cooks Guild to schedule.

A&S Night: This activity is now a combination of project night, scribal night and sewing circle. It includes everything from working on and sharing your own personal projects to team efforts, learning/working on sewing projects including your own medieval garb, or learning the scribal arts! No experience required!

First Thursday of the month 6:30pm to 8:30pm.

Location: Collingwood Library.

Please contact Lady Valery the Baronial Mistress of Arts and Sciences for more information on how to get involved!

Baronial Officers

Baron Collin Monro of Tadcaster

Baroness Marion del Okes

Seneschal: Lady Ahelissa Dragun

Deputy Seneschal: Lady Caitriona inghean Sheamuis

Deputy Seneschal: Lady Picanina de Monte

Chatelaine: Baroness Drueta de la Rosa

Deputy Chatelaine: Lady Creatura Christi of Oaks Deputy Chatelaine: Lady Genevra D' Angouleme

Chronicler: Lady Aibhilin inghean Ui Phaidin

Webmistress: Lady Saikhan Saran

Herald (Voice, Names & Devices): Lord Declan Gobha

Exchequer: Lady Molly Inghean Ui Raighallaigh

Knight Marshal: Lord Lucas Beekeart

Deputy Knight Marshal: Lady Saikhan Saran Deputy Knight Marshal: Heinreich Wachter

Youth Marshal: Heinreich Wachter

Company Captain of the Archers: Eoin Dubh Marshal of Fence: Lady Caitrina (Katya) Gordon

Deputy Marshal of Fence: Lord Declan Gobha

Mistress of the Lists: Lady Mairi

Historian: Lady Caitrina (Katya) Gordon

Mistress of Arts and Sciences: Lady Valery Fitzgerald

Deputy Mistress of A&S: Lady Fiadhnait Inghean Chiaragain

Chancellor of Youth: Lady Aibhilin inghean Ui Phaidin

Chamberlain: Lady Valery Fitzgerald

baron@ironbog.eastkingdom.org baroness@ironbog.eastkingdom.org seneschal@irongbog.eastkingdom.org

chatelaine@ironbog.eastkingdom.org

chronicler@ironbog.eastkingdom.org

herald@ironbog.eastkingdom.org exchequer@ironbog.eastkingdom.org knightmarshal@ironbog.eastkingdom.org

archerymarshal@iornbog.eastkingdom.org rapiermarshal@iornbog.eastkingdom.org

mol@ironbog.eastkingdom.org historian@ironbog.eastkingdom.org asminister@ironbog.eastkingdom.org

youth@ironbog.eastkingdom.org

"This is the December, 2013 (4th Quarter) issue of the Iron Monger, a publication of the Barony of Iron Bog of the Society for Creative Anachronism, Inc. (SCA, Inc.). The Iron Monger is available from Erica Janowitz at 322 Cedar Avenue, Pitman, NJ 08071. It is not a corporate publication of SCA, Inc., and does not delineate SCA, Inc. policies. Copyright © 2012 Society for Creative Anachronism, Inc. For information on reprinting photographs, articles, or artwork from this publication, please contact the Chronicler, Erica Janowitz (chronicler@ironbog.eastkingdom.org or (856) 582-3930), who will assist you in contacting the original creator of the piece. Please respect the legal rights of our contributors."