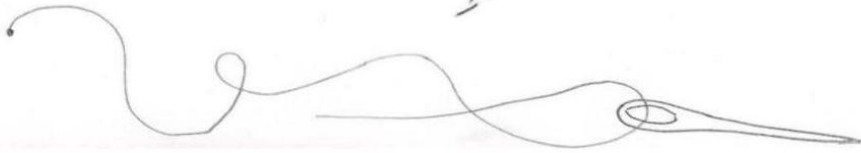
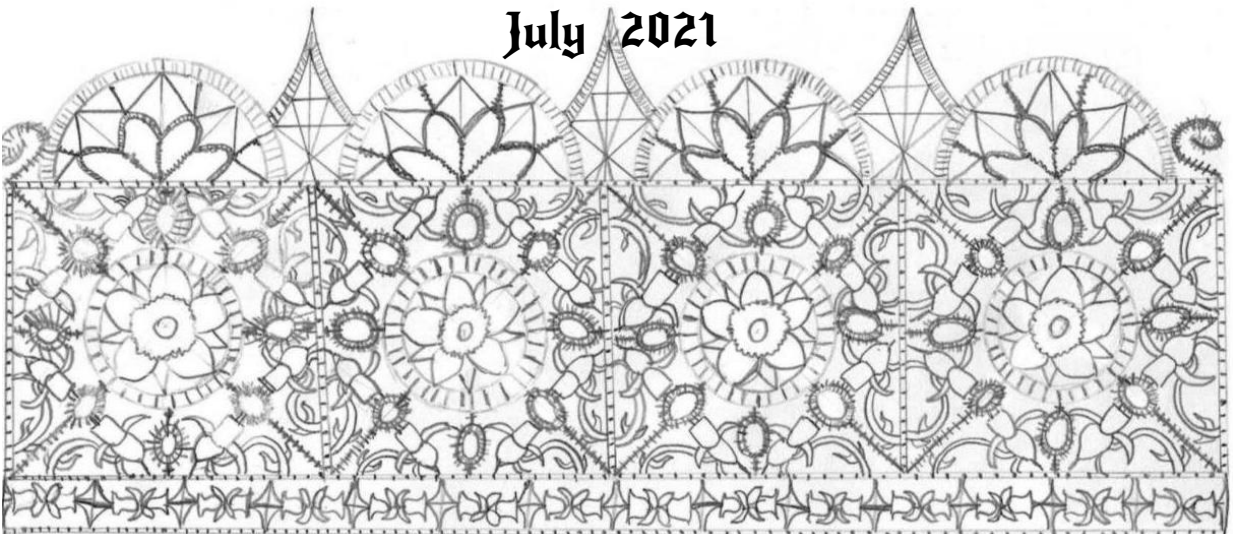


# Blatherings



**The Barony of Blatha an Oir**

**July 2021**



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*Image Credit: Miyoshi Murasaki*

## Blatha an Oir Upcoming Events on the Calendar

Date	Event
Mondays, 7pm	Sewing/Crafting Night at 4105 S Yakima St, Tacoma, WA
Tuesdays, 6pm	Fighter Practice at 501 S I St, Tacoma, WA
August 5th, 2021 September 2nd, 2021	First Thursday Social at 7pm, at Dryer's Masonic Lodge
August 14th, 2021	Glymm Mere Martial Championship at Lac-A-Do dance hall, 1721 46th Ave NE, Olympia, WA
July 24th, 2021 10am - 9pm	Newcomer's Althing (virtual)
September 17th - 19th, 2021	Lord Defender's (tentative in person)
November 6th, 2021 Noon - 10 pm	Harvest Feast (tentative in person)
December 11th, 2021	Joint Yule celebration with Glymm Mere at Washington Land Yatch Harbor, 9101 Steilacoom Rd SE, Olympia, WA



## Their Excellencies of Blatha an Dir

Barwnes Angharat verch Reynulf and  
Sheik Yusuf Ja'bar al Timbuktuwwi el Qalot



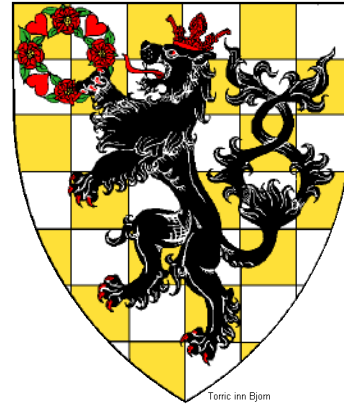
*Image Credit: Drifa, a new arrival to the Barony!*

## Royalty, Highnesses, and Officers

# The Royalty of An Tir:



King Christian Bane



Queen Hélène d'Anjou

## Their Highnesses of the Summits



Prince Kenric and Princess Dagmar

## Their Highnesses of Tir Righ



Prince Vikingr Eriksson and  
Princess Lishinia Aurelia



## An Tir Populace Badge

*(Fieldless) A lion's head erased contourny sable.*



## Baronial Officers

Barwnes, Blatha An Oir  
Angharat verch Reynulf  
(mka: Jonnalyhn Wolfcat Prill)  
253.377.8952  
BlathaAnOir.Baroness@antir.org  
No calls after 9 pm

Sheik Blatha An Oir  
Yusuf Ja'bar al Timbuktuwwi el Qalot  
253-227-7651  
BlathaAnOir.Baron@antir.org  
No calls before 9 am or after 8 pm

Co-Head of Retinue  
Fransica de Rosil  
(mka: Francisca Ossiander)  
BlathaAnOir.Chatelaine@antir.org

Co-Head of Retinue  
HL Ellisif Leifsdottir  
(mka: Elisabeth Howard-Langmack)  
ellisifleifsdottir@gmail.com  
253-961-0176  
No calls after 8:30

Court Coordinator  
Kira Mikkeldotter  
(mka: Dawn Chronister)  
Kiramikkelsdottir@gmail.com  
253-222-4985  
Text preferred, no calls after 7pm Sun - Thurs

Seneschal  
Agmundr Glumsson  
(mka: Kass Hodorowski)  
BlathaAnOir.Seneschal@antir.org  
253-222-0282  
No Calls after 8pm

Deputy Seneschal  
Maire Blakater  
BlathaAnOir.Seneschal@antir.org  
253-381-5754

## Baronial Officers

Exchequer  
Kira Mikkeldotter  
(mka: Dawn Chronister)  
Kiramikkelsdottir@gmail.com  
253-222-4985  
Text preferred, no calls after 7pm Sun - Thurs

Herald  
Ellisif Leifsdottir  
(mka: Elisabeth Howard-Langmack)  
BlathaAnOir.Herald@antir.org  
253-961-0176  
No calls after 8pm

Heavy Marshal  
Ld. Asher der Jäger  
(mka: Dennis Schroader)  
253-376-4595  
BlathaAnOir.Marshal@antir.org  
No calls after 7pm

Rapier Marshal  
Sébastien de Caen  
(mka:Anthony Cain)  
BlathaAnOir.Rapier@antir.org  
253-566-9452  
No calls after 10pm

Archery Marshal  
Phydeaux  
(mka:Bob Anderson)  
BlathaAnOir.Archery@antir.org  
425-308-1232

**Thrown Weapons Marshal**  
**OPEN: Nominations and Self-Nominations**  
**Sought**

Archery Deputy  
Evrard de Valogne  
BlathaAnOir.Archery@antir.org

Sergeant Major  
Annaka Poznanska  
(mka:Anita Taylor)  
alphamike99@yahoo.com

## Baronial Officers

Chronicler  
Kat Ginere  
(mka:Grace Amundsen Barnkow)  
Blathaanoir.Chronicler@antir.org  
253-389-6086

Deputy Chronicler  
Baroness Maricka Sigrundsdotter  
(mka: Dena Cowlshaw-Morford)  
Blathaanoir.Chronicler@antir.org  
253-666-2636

Webminister  
AEfann  
(mka:Melissa DiSpaltro)  
Blathaanoir.Webminister@antir.org  
253-226-0420  
Text preferred; no calls after 7pm

Deputy Web Ministers  
HL Emelev the Chaste  
(mka: Zoe Ruskin)  
Blathaanoir.Webminister@antir.org  
253-306-5998  
Please leave a message

Social Media Officer  
Baroness Anne of Bearshaven  
(mka:Anne Asplund)  
bearshaven@gmail.com

Arts and Sciences  
HL Sigríðr Eirikskona  
(mka:Emily Guerrant)  
Blathaanoir.Artsnsci@antir.org

Arts and Sciences Deputy  
Nykera Drago D'Argento  
(mka:Denise Coyle)  
Blathaanoir.Artsnsci@antir.org

## Baronial Officers

Lists  
Maéhríde  
(mka:Kathleen Elling)  
Blathaanoir.Lists@antir.org  
253-318-9924  
New Lists Officer sought.

Gold Key  
OPEN: Nominations and Self-Nominations  
Sought

Demo Coordinator  
OPEN: Nominations and Self-Nominations  
Sought

Scribe  
Nykera Drago D'Argento  
(mka:Denise Coyle)  
Blathaanoir.Artsnsci@antir.org

Deputy Scribes  
Mary Wochner and Emily Guerrant  
Blathaanoir.Artsnsci@antir.org

Chamberlain  
Otto  
Blathaanoir.Chamberlain@antir.org

Family Activities  
Sorcha Weir  
(mka:Brooke Carney-Hahn )  
Jojos.bunches@gmail.com  
425-308-1612  
No calls before 10 am or after 11pm

Chatelaine  
Francisca de Rosil  
(mka:Francisca Ossiander)  
Blathaanoir.Chatelaine@antir.org

## Words from Her Excellency

As I travelled this past week to attend a populace member's funeral, I originally meant for this to be more of a paean of hope and joy that we were finally able to see light at the end of exile. Slowly, first with local practices and socials; and then smaller events as we grew accustomed to being in person again, still taking care to be socially distant, responsible, and as safe as possible. Meaning that we should be vaccinated if at all possible, and following the rules to complete forms or the local and SCA safety guidelines.

There was much joy in seeing people at the First Thursday social, Sewing Night, Fight Practice, and Business Meeting. I was excited to see people working together, be able to answer questions, start planning projects, and look forward to Lord Defender's. I would like to especially sound out right now to express appreciation and say thank you to those who helped make Newcomers All Thing happen or the volunteers who spend their time as officers of the Barony and Kingdom.

Courtesy however, is a needful thing. We may have differing opinions, but care should be taken to express your views politely. Please, remember to do so. Politeness and gentility of manners are important when interacting with one another, whether in person or virtually. Setting an example for our youth while doing this is something I strongly encourage, so be mindful of how others might see and hear your words and deeds. It is again appreciated that so many of you take time to answer questions on your passions within this Society and take advantage of opportunities to share the enjoyment of the Dream we call the SCA.

*~ Angharat verch Reynulf, OI, Barwnes Blatha an Oir*

## Words from His Excellency

Unto the Populace of Blatha an Oir,

As we prepare for our first in person event in quite some time, it is important to remember the Covid outbreak is not over. Please, follow local protocol for health safety. If you don't feel well stay home. There will be another event. We will see you then. We want everyone to stay healthy. If you would feel more comfortable wearing a mask at events please feel free to do so.

I know I've talked about this before but please don't spread rumors. Peoples' reputations could be damaged by misinformation. We've lost valuable members of our group because of rumors. We are an honorable organization and there is no honor in spreading rumors.

Finally, We have many new to us and new to the society people in our Barony, treat them well. If they have questions, answer them as gently as possible, if you don't know the answer please direct them to someone who does have the answer. Remember, we were all new once, and needed the guidance of someone to find our place in the group.

Happy eventing, be safe, wear your mask, we'll see you at Lord Defenders in September.

*~ Yusuf Ja'bar al Timbuktuwwi el Qalot, Baron Blatha an Oir*

# July 2021 Business Meeting Notes

## Officer reports:

- Senechal: Encourage barony to show up and share their love of the game.
- Exchequer:
  - Financial balance was discussed.
  - Donations jar at meeting and practices discussed. We have an event in September, which we do not know how it will go.
  - Paypal deputy sought.
  - Regular deputy sought.
- Heavy Marshal: In person practices have resumed. 2 done. Turn out of non-fighters is high. Must include disclaimer on sign in sheet. 3 sets of loaner gear with some issues. Female athletic guard ordered.
- Rapier Marshal: Only one person at practice, no fighting. Combined with Fighter practice.
- Archery Marshal: Nothing to report. 25th is the first new archery practice.
- Thrown Weapons: Office is now vacant, Archery Marshall is filling in. Combines with archery practice.
- Lists: Nothing to report. New Lists sought. Needed for Lord Defenders.
- Webminister: Took office at the July social, has the login, and is getting familiar with the site. Front page updated to reflect Covid reopening. Republishing meetings and invites. Rapier practice info updated today. Officer updated info sought. All officers to check info on website and confirm or provide corrections. Submissions to the web updates link now reach the Webminister. Plan to publish Lord Defenders ASAP.
- Social Media Officer: Disclaimer needed for ALL events, however tiny.
- Arts and Sciences Sewing night events are ongoing. May set up a separate craft night, not on Mondays. Culinary resumes in September.
- Chatelaine: First in person Thursday in a long time took place. 3 new out-kingdom families. 1 new family with a returning member. Thursdays will be held at Wapato until October, after that it will be back at Dryers with newcomers classes resuming. Ordering business cards.
- Golden Key: Vacant, in storage.
- Demo Coordinator: Open, nothing to report.
- Hospitality: Nothing to report. No food, except individually packaged, allowed. Can accept food and water donations at events and practices. Helping protégé with socials and fight practice.
- Scribe: Classes recently. Charter and award painting is ongoing to prepare for Lord Defenders and stock up for the Harvest Feast. First practice is the 17th.
- Chamberlain: All the stuff is still there. Otto is the new chamberlain.
- Chronicler: Newsletter contributions sought by next Sunday.
- Sergeantry: Meeting in August. Current slate will not be finished by Harvest Feast, so it will be pushed out a year. Reach out to all of them for help.
- Family Activities: Helping with Newcomers All Thing. Preparing for Lord Defenders.
- Herald:
  - Couple people working on names.
  - Voice Heralds sought.



### Upcoming Events:

- Newcomers All-thing in July - Class descriptions and bios to be emailed this weekend.
  - Lord Defenders shared on the Chatelaines' FB page. Fantastic site with a hill for parking, plenty of space for everything. Work party needed to remove vegetation. Event steward is struggling to find vendors, with many contacted like Burnt Village Wares going out of business. Competing with Summits' crown event for vendors. Bardic and A&S planned. RV parking available.
  - Harvest Feast is in a holding pattern for info on whether food will be permitted.
  - Andromache and Maire are putting together a twice-monthly bardic circle, which may be on Thursday. · Claire recently befriended a family from 3 mountains. Looking for Youth Armored Combat, currently bundled with Family Activities. Nearest would be Glymm Mere, but Heavy Marshal may have loaner gear available.
  - Bid received from Annaka for Candlemas.
  - Francisca highlighted some website updates needed.
  - Awards and largess party to be hosted by Beth, events to be set up.
- 
- Baron's words: Remember people's names. Work on using SCA names. Ask if you've forgotten. Don't feel bad. Tone down rumors. Less drama. Pull aside and ask if you hear a rumor. Don't pass on info.
  - Baroness' words: Officers need to send in quarterly reports. Don't forget. Due by the 31st. Keep the momentum going. Remind people to attend practices. Try not to leave the load on a few people. Molds for awards are to be acquired soon. Pouring more pendants. Push events to newcomers.
- 
- Financial wrote a check for the storage units.

### Action Items:

- All officers to check info on website and confirm or provide corrections.
- 

## *Youtube Class Links*

Check out videos of some of the awesome recent BAO classes here:

Bard 101: [youtu.be/y1oKjDnQH54](https://youtu.be/y1oKjDnQH54)

Scribal Series: Color Wheel: [youtu.be/US8mIh8kx7k](https://youtu.be/US8mIh8kx7k)

Let's Talk: Are you REALLY ready to return to eventing?:  
[youtu.be/WuGgQ-a5Nil](https://youtu.be/WuGgQ-a5Nil)

Scribal Series: Color Class 2: Mixing Charts!: [youtu.be/\\_A6giBokjtE](https://youtu.be/_A6giBokjtE)

Intro to Fighter Kit Making: [youtu.be/5-wdYmyTPuM](https://youtu.be/5-wdYmyTPuM)

Intro To Glass Bead Making: [youtu.be/QQFGI\\_jmCWbg](https://youtu.be/QQFGI_jmCWbg)

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## Lemon Craque at Home!



### Recipe and Commentary from Elizabeth FittzWilliam

When I first started baking, my mother and grandmother introduced me to measuring my ingredients by weight, rather than volume. No measuring cups to clean, no gooey messes with ingredients like molasses, shortening, and marshmallow fluff. More accuracy. We did not have one of the nifty, compact digital scales that are now commonplace. My mom had a retired postal scale that did the job rather nicely. The process was simple - tare the scale with your bowl, slide the weight to the desired measure, and the ingredient until the bar is level. No muss, no fuss.

I also learned at their hands that a plate of home-baked cookies is always a welcome and thoughtful gift. They are not something you can grab at the market on your way, but rather a gift of time and love. The recipe that follows is one that I have developed over time. It has raised at least \$1,000 when auctioned at various functions. It is one, that when I gift it to friends, lets them know how incredibly special they are to me. Amongst my friends, it has become known as "Limon Craque"; first one's free.

I bake this cookie in the molds used for traditional Italian nut cookies ([www.consiglioskitchenware.com](http://www.consiglioskitchenware.com)). The cookies could also be made in a Madeline mold or even as drop cookies sandwiched\*. The glaze is an important step, as it creates magic as it soaks into the cookie before it sets. This recipe will yield five to five and half dozen sandwich cookies.

226 g (1 cup) soft butter

100 g (1/2 c) granulated sugar

200 g (1 c) Country Time sweetened lemonade mix

1 packet UNSWEETENED Kool-Aid lemon aid mix

1 large egg

6 g (1 t) vanilla (I usually do use measuring spoons for small ingredient measures)

6 g (1 t) lemon extract

3 g (1/2 t) grated/minced lemon zest. If using dried zest, grind finer using a mortar & pestle

330 g (2 3/4 c) plain unbleached flour

6 g (1 t) baking soda

Preheat oven to 350F, not using convection. Beat butter until light and fluffy. Add sugar and lemonade mixes and beat until well incorporated and fluffiness is regained. Add egg and extracts and beat well. Next mix in the remaining ingredients until well blended. Scrape sides of bowl after additions to ensure all ingredients are well incorporated.

Prepare molds, if using, using a spray product such as Baker's Joy. If not using molds, line baking sheets with parchment paper. Fill walnut molds with one teaspoon of dough. If not using molds, drop measured dough onto sheets 2" apart. Prepare and even number of cookies. Bake for 10-12 minutes, or until cookies just start to turn golden at the edges. Remove from oven, allowing to cool for about five minutes in mold or on sheet before removing to cool on rack.

Once cookies are cool, now they can be assembled into sandwiches.

Filling and glaze

85 g (3 oz) melted BUTTER (do not use margarine)

285 g (2 1/2 c) confectioners' sugar

2 packets UNSWEETENED Kool-Aid lemon aid mix

1/2t vanilla

WHOLE dairy milk. This is important. I have experimented with nut milks, such as almond, and the results are disastrous. The fats and protein are essential to the glaze setting properly.

Food safe gloves, optional

Mix melted butter, sugar and lemonade mix together. Add just enough milk to make a buttercream frosting. It should be stiff, but slightly sticky, so that the cookies stick together. Spread about ½ to one teaspoon of frosting on one cookie and adhere second half. If frosting squeezes out the edges, just smooth with your fingers. Repeat until all cookies are sandwiched.

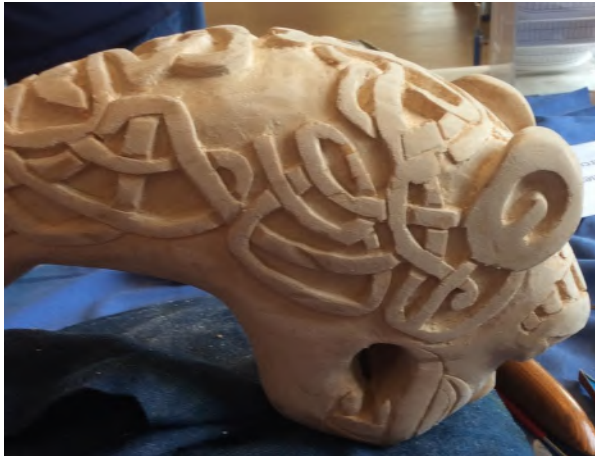
To make the glaze, thin remaining frosting with milk until it's about as thick as heavy cream. Have two cookie sheets lined with parchment ready. At this point, I slip on gloves. Using your hands, dip each sandwiched cookie into the glaze, ensuring they are well coated and excess glaze is removed. Set glazed cookies onto prepared sheets and allow cookies to dry overnight.

\* Addendum from Kat Ginere: Same recipe can also be used for bar cookies.





# Arts and Sciences Spotlight



*These wonderful samples of craftsmanship, done by Blatha an Oir artisan Knut Thorngondobald, are inspired by extant Oseberg style wood carvings.*

**Do you have a piece, recipe, display, or article you would like to see appear in a future issue of the Blatherings? Email Kat Ginere at [BlathanOir.Chronicler@antir.org](mailto:BlathanOir.Chronicler@antir.org).**