

Myrgenfeld Chronicle

A newsletter for Myrgenfeld, a Canton of Wiesenfeuer
For the month of October
Anno Societatis LIV, Anno Domini 2020



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From the desk of the Seneschal:

Greetings from the Seneschal!

I hope this finds all in good health. We are still looking at different ways to have meetings, get-togethers and other gatherings within the current restrictions of the day.

I welcome any and all suggestions for ways to make these happen and what your interests would be. Fall is fast approaching and it seems like forever since we've been able to partake of each other's company. I, for one, miss the camaraderie of our gatherings and look forward to a time soon when we will be able to resume them.

Until such time, be well! We are all here for each other.

In service,

Denis Cheeseman

Seneschal

Our current schedule is:

1st Thursday – Populace gathering at 7:30pm-9pm via Facebook Messenger

Officer Reports:

Chronicler – Lady Faoiltigearna MacEanruig – If you send in content, please send a content waiver with it. (The form can be found at <https://ansteorra.org/forms>) This goes for all forms of media except officer's reports: Written, visual, and auditory (though auditory is not likely to be used in the newsletter) and must be from all contributors. We currently have no 'standing waivers' for anyone. If you think you have such a form, re-submit to chronicler@myrgenfeld.ansteorra.org

Open offices in the Canton

Minister of Arts and Sciences

Rapier Marshal

Chivalric Marshal

Hospitaler

Happenings in Myrgenfeld:

Myrgenfeld / Wiesenfeuer Herbal Guild

The Myrgenfeld Herbal Guild meets the third Thursday of each month.

In October we will be doing outdoor cooking. The focus is on Cooking in Clay. The meeting will be from 6 pm – 10 pm with prep starting at 5pm. Message Aubrey for more details.

For November through January we will studying the Ansteorra Herbal Guild classes. Classes will be on Zoom.

Thursday, November 19, 2020 at 7 PM – 9 PM

Kingdom of Ansteorra Herbal Guild class - Ointments, Decoctions, Oils, and Poultices

Thursday, December 17, 2020 at 7 PM – 9 PM

Kingdom of Ansteorra Herbal Guild class - Humoral Theory, Doctrine of Humors, and Uroscopy

Thursday, January 21, 2021 at 7 PM – 9 PM

Kingdom of Ansteorra Herbal Guild class - Poisons and Antidotes

Please look for more information on the Myrgenfeld Facebook page.

Cooking with Clay

The Myrgenfeld Herbal Guild will be holding a class on open fire cooking using clay vessels in October. The following are basic guidelines to cooking with clay pots and some of the recipes that we will be looking at.

Two rules for cooking with clay:

All pottery should be heated up slowly and cooled slowly.

Even when treated 100% correctly, pottery can still break.

In the medieval time pottery was basically considered disposable. So if your pot breaks, take the opportunity to find another piece to enjoy.

If your clay piece is glazed make sure that the glaze is food safe. Glazes make clean up easier, but you can cook in unglazed pieces. Unglazed pots can retain flavor so it is a good idea to have multiple pots, at least one for savory dishes and one for sweet dishes. Treat unglazed pieces like cast iron – you can season it to help with clean up and avoid using soap.

Sudden changes in temperature will cause damage.

- Avoid putting a heated pot down on a cold surface such as metal, enamel, porcelain, wet cloth.
- Avoid putting cold food in the pot. It is best if the food is at room temperature. Thaw frozen food.
- Warm the pot slowly.
- Do not put cold water in a hot pot or hot water in a cold pot. Don't store the pot in a cold area like the fridge.

Cleaning

- Scrape off any remaining food with a smooth object

- The easiest way to clean is to immerse the warm pot in hot water and let sit overnight
- When the water and pot are cool, wipe off the pot and rinse thoroughly
- You can then wipe with diluted vinegar (not essential)
- Dry completely in the open air

You can also use clay vessels as a container for the fire itself as opposed as a vessel for the food. Start the fire outside of the piece you are using, then move coals into your piece slowly, one or two coals at a time, to allow it to warm up slowly.

The recipes that I am looking for our class come from: How to Milk an Almond, Stuff an Egg, and Roast a Turnip.

Pottage with Whole Herbs

Gourdes in potage

The Dish Mukhallal

Himmasiyya (a Garbanzo Dish)



Falconry Introduction

Greetings to one and all,

My name is Mary Cheseman, wife to Denis Cheseman. In the mundane life I am an Apprentice Falconer, with that I am studying Falconry in history through the SCA. It is my intention to write my first research paper through a series of articles. Falconry is one of the oldest hunting sports, dating back as far as the Sumerian culture. This is shown by the mention of hunting with birds of prey (such as Falcons, Hawks, and Eagles) in the Epic of Gilgamesh. Falconry is frequently described as the taking of live prey with trained birds of prey. I will be tracing the history of falconry through the ages over the course of the next several newsletters.

Thank you all for your time and I sincerely hope you enjoy the future articles!

In service, Mary Cheseman