

The Barge



MERRY EVERYTHING (AND happy ALWAYS)

This is a tricky time of year. For some it's filled with joy and the spirit of giving, and important religious significance. Having grown up in a relatively functional family, the holiday season was indeed filled with mirth and merriment. I'm pretty sure that's because after nap time my mother let me tear away one more day on the Advent Calendar, treating me to a delicious chocolatey treat. (And, um, did you know over in Europe, Alid's has Gin and Whiskey Advent Calendars?! How come they get all the fun?!)

Yet for so many, for many reasons, this time of year can be less than joyous. Which is why it's so important to fill your cup of joy with whatever brings you cheer, no matter the time of year (I swear I didn't mean for that to rhyme). One such way is to surround yourself with

UPCOMING EVENTS

January

6-7, Twelfth Night

13-14, Coronation

20-21, Winter Court

February

3-4, Clothier's

17- 18, Winter War
Maneuvers

24-25, Chieftains



For more information about
Kingdom events:
<http://calendar.calontir.org>

people who inspire and lend a caring hand, or a hug, or a mug of ... you get the idea.

So many amazing things happened this year within the Barony it's hard not to smile at what an amazing community and fellowship we have. And what's even more amazing? It doesn't end. Next year will bring some fantastic events, classes, and those random, "Hey, anyone up for...?". It's an amazing reminder we are not alone and company is only a simple email, text, or Facebook post away.

So whatever your reasons for celebration this holiday season, or not - that's okay too, I wish you a Merry Everything and a Happy Always.

In Service,

Pádraigín AnEinigh, Chronicler

DeLiciousness ALL AROUND

Her Ladyship Fiondal Songspinner, with permission of Their Excellencies, suggested rather than a December Site Dinner, members of B3R bake an extra batch of whatever holiday goodies they were making for a bake sale. Proceeds went to B3R (\$256) and Immaculate Conception Food Pantry(\$40).



It seems our generosity is as big as our penchant for delicious treats.

Matthew Peterson teased us all (via Facebook) with this image, asking, "What will this become?" Turns out, they were some fantastic Regency Brownies (recipe in the Punch & Pie section).

A number of other delicious treats were available for purchase, homemade bread, candies, jellies, jams, and of course cookies! Well done Barony!

AWARDS & RECOGNITION

Order of the Laurel: Kajsja Nikulasdotter & Tamar bat Avraham

Order of Defense: Ravasz Janos

**If I have left anyone out of this section, deepest apologies. Please contact me and I'll be happy to recognized you and your hard work within the next issue.*

UPCOMING CLASSES

January 3 - Majolica painting with
Mistress Sancha Lestrage

January 10 - Religious manuscripts
with Daffyd ap Rhys

January 17 - Introduction to voice
heraldry with Johanna Elkana-Hale

For more information about
upcoming classes, or wanting to
teach a class, please contact:

Joan Myssenden, moas@b3r.org

Punch & Pie

It's a theory of mine that if you are hosting a get together or need help setting up, cleaning up, and/or moving something, more people will come if you have punch and pie. Or some sort of variation thereof.

Here are just a few (I literally received 10 recipes from Baronial folks, so if you don't see yours this time, you will the next time...or the time after that...).

Jumble Biscuits, submitted by Joan Myssenden

Ingredients:

1 tsp caraway seeds
375g/13oz plain flour, plus extra for dusting
½ tsp ground aniseed
½ tsp ground mace
60g/2¼oz unsalted butter, cubed
150g/5½oz caster sugar
1 large or 2 small unwaxed lemons, finely grated zest only
3 free-range eggs, lightly beaten

Method:

1. Line two large baking trays with baking parchment.
2. Place the caraway seeds in a spice grinder or a pestle and mortar and grind to a powder. Sieve the caraway, flour, aniseed and mace together into a bowl.
3. Rub the butter into the flour until it resembles fine breadcrumbs, then stir in the sugar and lemon zest. Add the eggs and bring the mixture together to form a soft dough.
4. Divide the dough into four balls weighing 65g/2½ and four balls weighing 85g/3oz (you might have a little leftover). Place the dough balls on one of the prepared trays, cover with cling film and chill in the fridge for 30 minutes.
5. Preheat the oven to 180C/160C Fan/Gas 4.
6. Knead the four smaller pieces of dough on a lightly floured surface and roll using your fingertips into a 30cm/12in rope. Knot into double knots and place on one of the lined trays.
7. Shape the remaining four larger pieces of dough into long ropes and cut away a quarter of each rope. Lay out (as pictured) into Celtic knots, using the reserved dough to make the rings that sit on top. Place them directly onto the other lined tray. (The double knots will take an extra 5–10 minutes longer to bake, so don't mix shapes on the baking trays.)
8. Brush with beaten egg and sprinkle with caster sugar. Bake the Celtic knots for 15–20 minutes, until golden-brown and the double knots for 20–25 minutes. Remove from the oven and leave to cool on a wire rack.

Punch & Pie, Cont.

Regency Brownies With Chocolate Frosting,
submitted by Matthew Peterson
The recipe yields 3 dozen

Brownies:

1 cup butter (2 sticks)
4 ounces bittersweet chocolate
2 cups sugar
4 eggs
1 cup all-purpose flour
1 teaspoon salt
2 cups chopped walnuts
1 teaspoon vanilla

Frosting:

1 cup heavy cream
8 ounces bittersweet chocolate, finely chopped



Instructions:

1. Preheat oven to 350 degrees.
2. Line the bottom of an 18-by-12-by-2 (or 1)-inch baking pan with baking parchment paper and spray generously with butter-flavored cooking spray.
3. In the top of a double boiler, over medium heat, melt butter and 4 ounces chocolate. Reserve.
4. In a large bowl, beat sugar and eggs until fluffy. Add flour and salt, mixing well. Add chocolate mixture, blending thoroughly. Stir in nuts and vanilla.
5. Pour into prepared baking pan. (Batter should be about 1/2 inch thick, not more.) Bake for 35 to 40 minutes, or until top is crisp and toothpick inserted in center comes out clean. Cool before pouring frosting over the top.

For the frosting: Bring cream to a boil, stirring constantly. Place chopped chocolate in a medium bowl; pour boiling cream over the chocolate and stir to blend well. Spread thin layer of warm frosting over top of brownies in pan. When cool, cut into 2-inch squares.

Submission Ideas & Deputy Wanted

Have research to share? Pictures of an ongoing project? Want to write an article for The Barge? Please contact me, as I'm more than happy to publish what knowledge, wisdom, and experiences you have.

I'm also looking for a deputy chronicler. If this sounds of interest to you, please reach out to me via the contact information below. Said position may or may not come with a badge!

Pádraigín An Eigh (Tricia Maniaci), padraiginaneinigh@gmail.com

Legalities & Things

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