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CAER MEAR  
SOCIETY FOR  
CREATIVE  
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# Caer Mear QD



VOLUME 44 ISSUE 2

FEBRUARY 2023

## SPECIAL POINTS OF IN- TEREST:

- Please visit the QD online at <https://caer-mear.atlantia.sca.org/pub.html>
- Please check out the Extras page, and Highlights from The Feast of St. Sebastian!

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## From the Baronage

Greetings from a proud Baron and Baroness,

First, our apologies for a mix-up from last Ruby Joust. We added a number of court times at the last minute and while held at court, they did not make it in the report. This has been corrected and properly processed. If you check the OP, you can see the additional Merlon awards from Sat evening's court at Ruby for the well deserving Torbjorn Skaldson, Seraphino Ferruccio, Jeane Kilmeny and Helen Whitmore.

I'd like to also share my previous post on various social media platforms.

I'd like to take a moment to thank so many people involved in making yesterday's Feast of St Sebastian event such an amazing day.

Starting with our wonderful autocrat, Mistress Melisant, who had the idea and charged forward to make it such a success. It was great to recognize her in court with a Merlon (Caer Mear award) that was even more enjoyable as it was an award she herself had created along with Bryce when they were landed Caer Mear baronage. I'll bet she never expected to see that award from her perspective Saturday evening.

Of course, TRM Abran and Anya added their grace and presence to the day. I watched them spend the day spreading inspiration with their joy and words to their populace. Many small courts, both public and private, were held that day to recognize many Atlantian's. As always, it was a joy and pleasure to host an event for you both.

From the many marshals, to those running the gate, to the kitchen staff that produced an amazing feast that had me walking away in defeat, and the lovely arts displays, there was much to see and to do.

As I said in the morning court, the biggest dream of mine for the day was to see everyone taking the opportunity to renew old friendships and make new ones. I talked with visitors from the East and An Tir. Met folks that had moved to Atlantia just before the plague and finally made it out to their first local event. What cemented it for me was returning back to the hall in the afternoon and seeing so many circles of folks, singing bardic or simply visiting. The fellowship was palpable and brought me such joy.

Thanks again to all that worked the event and all that came to share the day with us. It was great to see so many of you. Until next we meet, stay safe and healthy.

We look forward to seeing so many of you again soon.

A joyful and proud Baron and Baroness,

**Aedan Aylwyn and Aine Ruadh Inghean Neill**  
Baron and Baroness Caer Mear



# Old and New Business

## Old Business

1. Site to hold gather and practice- Moose Lodge-Battery Park-Other options? Committee has been formed. Continuing to look for sites, (Seneschal) For the first quarter of 2023 will be hosting

a monthly Gather at my house- 2nd Sunday of month – Dates will be 1/15, 2/12 & 3/12-

time will be from 1-5. Will provide updates before each one, hope to have A & S Classes, work on baronial project

2. Ruby Joust bids– Bid submitted and Financial Committee to review.

3. 20 x 30 Tent Repairs- cost approved by Finance committee – update from Josh– shipped to Tentsmith, additional cost.

## New Business

Ruby Joust Bid– under review

Storage unit options

## Events:

**Feast of St. Sebastian:** Set up on Friday eve and Saturday am. Feast is selling well. More than expected are coming. Parking signs are needed from storage.

# Officer Reports

## Seneschal Report

Seneschal Report for January

4 TH Quarter report was submitted on time

Looking forward to St Sebastian event, please reach out to Melisent if you would like to volunteer to help

Have a person interested in Archery Marshal- David Beasley -Marcus Blackwell checking with Kingdom

Looking for deputy or at least a drop dead

**Exchequer** - Malorie report through Chris. Financial committee meeting in 2 weeks. Will send statement for Newsletter. Baronial storage options are being researched.

**Knight Marshall:** Fighter practice is happening at the moose lodge. New person arrived and interested.

**Chronicler:** Newsletter submitted and archived. Reminder that all items for newsletter need to be sent by the 20th of each month. No changes.

**Webminister:** Updating website with new officer positions., event locations. Email issues continue.

**Minister of A&S:** Report in for the quarter. First A&S gathering on Jan. 15th. Bring projects, or just come socialize. 1pm-5pm

**Chatelaine:** no report.

**Quartermaster:** New storage unit alternatives are being discussed. Tent Shipped. Received and signed for on 12/27/23

**Herald–** Device registrations are being worked on. Quarterly report to be submitted.

**MOL-**New member Amy is working on classes.

**Chancellor of Youth-**Vacant

**College of Yarnvid–** Email from Yarnvid. Group is going to be dissolve the group. Funds to be donated to University of Atlantia.

## Exchequer Financial Report

Balance: 11706.27

Pending checks

3006-\$30.00

3021- \$25.00

3036 - \$22.00

3045 - \$25.00

3054 -\$105.00

Ledger balance: 11,499.27

# Weekly Meet-ups

Fighter Practice: Tues-  
day's  
6:30 pm

Ashland Moose Lodge  
11299 Washington  
Hwy  
Ashland Va. 23005

**Monthly Gathering:**  
**2/12/2023**

**At**  
**8211 Woodbridge**  
**Road**  
**Mechanicsville, 23111**

Baronial Business  
Meeting.  
2/8/2023  
7:30 pm  
Via Zoom Link

## Regnum

Baronage: [baronage@caermear.atlantia.sca.org](mailto:baronage@caermear.atlantia.sca.org)  
Seneschal: [cmseneschal@caermear.atlantia.sca.org](mailto:cmseneschal@caermear.atlantia.sca.org)  
Exchequer: [exchequer@caermear.atlantia.sca.org](mailto:exchequer@caermear.atlantia.sca.org)  
Quartermaster: [quartermaster@caermear.atlantia.sca.org](mailto:quartermaster@caermear.atlantia.sca.org)  
Chatelaine: [caermearchatelaine@gmail.com](mailto:caermearchatelaine@gmail.com)  
Herald: [herald@caermear.atlantia.sca.org](mailto:herald@caermear.atlantia.sca.org)  
Chronicler: [chronicler@caermear.atlantia.sca.org](mailto:chronicler@caermear.atlantia.sca.org)  
Minister of Arts and Sciences: [moas@caermear.atlantia.sca.org](mailto:moas@caermear.atlantia.sca.org)  
Chancellor of Youth: Vacant  
Minister of the Lists: Vacant  
Knights Marshal: [knightsmarshal@caermear.atlantia.sca.org](mailto:knightsmarshal@caermear.atlantia.sca.org)  
Rapier Marshal: [rapiermarshal@caermear.atlantia.sca.org](mailto:rapiermarshal@caermear.atlantia.sca.org)  
Archery Marshal: Vacant  
Thrown Weapons Marshal: [thrown.marshal@caermear.atlantia.sca.org](mailto:thrown.marshal@caermear.atlantia.sca.org)  
Youth Armored Marshal:  
Web Minister: [webminister@caermear.atlantia.sca.org](mailto:webminister@caermear.atlantia.sca.org)

**Need to  
contact an  
officer . Here  
is the list!**

## Caer Mear in the Spot Light

**Congratulations :Awards from Feast of St. Sebastain**

**Please visit the Atlanian OP @**

**[https://op.atlantia.sca.org/op\\_event.php?event\\_id=2102](https://op.atlantia.sca.org/op_event.php?event_id=2102)**

# Events:

## February - 2023

- 02-04 - 02-05 : Winter University 2023 :Madison Heights DC (Atlantia)
- 02-10 - 02-12 : Nottingham Coill Baronial Birthday 43 :Bennettsville SC (Nottingham Coill) (Pr P )
- 02-11 - 02-11 : Sir Walter Raleigh Ball :Burlington NC (Buckston-on-Eno)
- 02-11 - 02-11 : Day of Love III :Virginia Beach VA (Marinus)
- 02-11 - 02-11 : Bright Hills Baronial Birthday :Manchester MD (Bright Hills) (Q K )
- 02-17 - 02-19 : Tournament of Ymir :Ellerbe NC (Windmasters' Hill) (Q K Pr P )
- 02-25 - 02-25 : Accessories Workshop :Spartanburg, SC (Nottingham Coill)
- 02-25 - 02-26 : Raven's Cove Baronial Birthday :Richlands NC (Raven's Cove) (K )

## March - 2023

- 03-04 - 03-04 : Kingdom Arts & Sciences Festival :Hampstead MD (Bright Hills) (Q K )
- 03-11 - 03-20 : Gulf Wars : (Gleann Abhann) (K Pr P )
- 03-24 - 03-26 : Hidden Mountain Baronial Birthday and Investiture :Bennettsville SC (Hidden Mountain) (Q K Pr P )
- 03-25 - 03-25 : Defending the Gate :Spotsylvania VA (Sudentorre)
- 03-31 - 04-02 : Spring Coronation 2023 :Upper Marlboro MD (Storvik) (Q K Pr P )

For a complete listing :

<https://atlantia.sca.org/calendar/>

# Extras: The Feast of St. Sebastian



Photo Credit :Zofia Anzelmanka

Please see page 7 for the Mushroom Tart Recipe from the Feast

# Mushroom Pasty

Le Ménagier de Paris (c.1395)

## Original Recipe

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*Champignons d'une nuit sont les meilleurs, et sont petits et vermeils dedans, clos dessus: et les convient peler, puis laver en eaue chaude et pourboulir; qui en veult mettre en pasté, si y mette de l'uille, du fromage et de la pouldre.*

---

Mushrooms of one night are the best, and are small and red inside, closed above: and they should be peeled, then wash in hot water and parboil; if you wish to put them in pastry, add oil, cheese and powdered spices.

*Translation by Janet Hinson. (Le Menagier de Paris Janet Hinson Translation, n.d.)*

## Lady Porfinna Holludottir's Redaction

2 1/2 cups mushrooms  
2T olive oil  
3.5 oz of parmesan cheese  
3.5 oz Brie Cheese  
1/2 tsp salt  
1/2 tsp ginger  
1/4 tsp pepper  
Double pastry crust

Preheat oven to 375°F.

Wash and slice mushrooms; sauté in olive oil until tender. Add salt, ginger, and pepper. Mix thoroughly to distribute seasoning evenly. Add cheese and stir to combine.

Place bottom pie crust in 9 in pie tin/plate. Add filling. Cover with top pie crust. Crimp edges. Brush top crust with egg or milk wash as desired.

Bake for 20-25 minutes or until golden brown.

Serve warm or at room temperature.

## Note

Peeling and parboiling mushrooms has been omitted, as modern storebought mushrooms are grown in a sterile medium. Which type of cheese is not specified, so feel free to experiment with a French cheese(s) of your choosing. I selected brie for its availability and melting qualities. Type and size of pastry crust is not specified. Hand pies are also a reasonable interpretation. Spices chosen are used in other recipes from this text.

## Bibliography

*Le Menagier de Paris* Janet Hinson Translation. (n.d.). Retrieved from <http://www.daviddfriedman.com/Medieval/Cookbooks/Menagier/Menagier.html>

Power, Eileen. *The Goodman of Paris (Le Ménagier de Paris). A Treatise on Moral and Domestic Economy by A Citizen of Paris* (c. 1395). New York: Harcourt, Brace and Company, 1928.

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