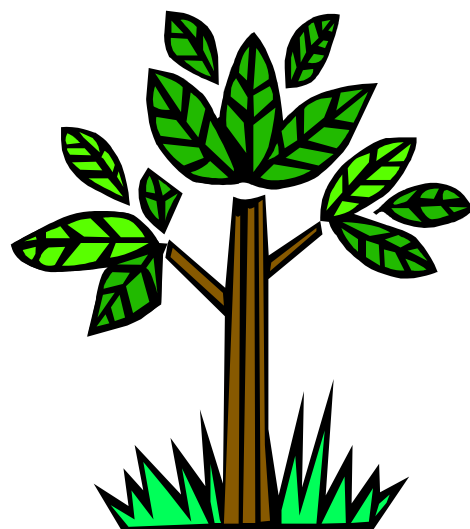
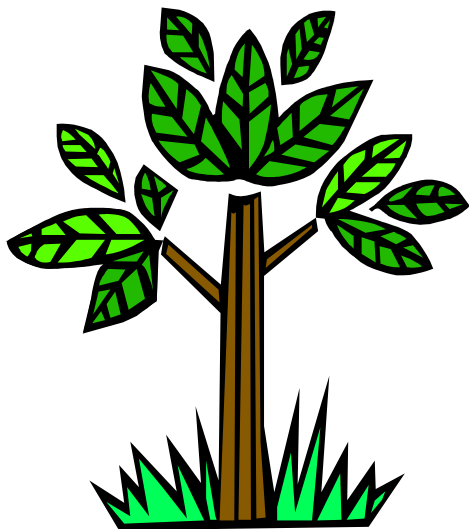


# THE SKALÐ

- November 7-9            Coronation - Steppes (Dallas, TX)
- November 14-16 \*\*\*\*\* Axeman V - Skorragnarðr (Shawnee, OK) \*\*\*\*\*
- November 20-23        Autumn Melees / King's Champion - Bordermarch (Beaumont, TX) \*PED
- November 21-23        Chemin Noir Fair of the Harvest—Chemin Noir (Bartlesville, OK)
- December 5-7            Wiesenfeuer Yule & Royal Huntsman - Wiesenfeuer (OKC, OK) \*PED\*
- December 12-14        Northkeep Winterkingdom (Tulsa, OK)



## **Axeman V A&S Competition**

The Northern region of Ansteorra has more than its fair share of artist and a perfect opportunity has arisen to such talents in the form of a competition at Axeman V. HL Melisande de Frayne and Veronique de Saint Michel will be in charge of this event which will feature artistic talents of the Viking Age. This competition will not be by popular vote but will be judged according to Ansteorran judging forms by artists who are felt competent to judge such items. Multiple entries may be submitted. Although basic documentation is required it should not frighten even the newest artisan from entering.

The basic documentation required is simply a one page summary that introduces your item to those that are viewing it. Simply use a half sheet of paper or an index card. At the top list the following items based on the researched information of your particular art.

What was the period items called?

What time period was this item from?

Which location was it from?

What was the original purpose, materials, and methods used to create it?

Next, describe what you did differently when compared to the period method? What methods did you use that were different? Add personal notes that you noticed during the creation process and include pictures (if you can) to document your creation of the item. Maybe list lessons that you learned along the way.

Be as complete as you can. You'll find that the more you write about your item, and the personal experiences involved in creating it, the more interest will be generated in your item.

I look forward to seeing many wonderful items at Axeman V

Sæmundr inn skærr  
Ministry of Arts and Science  
Skorragarðr

## From the Herald

Greetings all!!

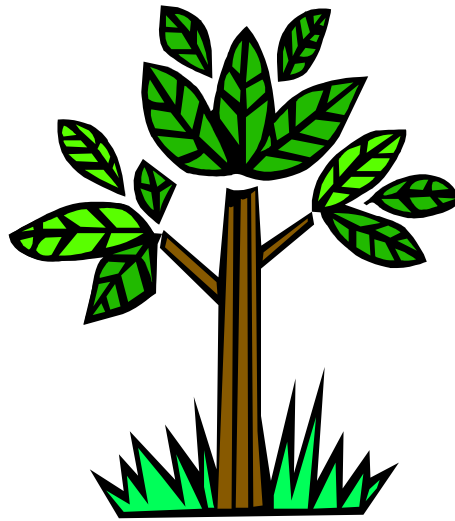
This years Protectorate was the very first Protectorate I have been to. It was SO FUN! I as a new herald had my very first experience heralding both in court and on the list field. I knew ahead of time that I would be backing up Namron's Herald, but as the morning progressed I found myself actually heralding for our Baron/Baroness, while Adehlaid got the privilege of heralding for their Stellar Majesties. I was SO NERVOUS!! I thought surely I was going to mess this up! But with the support of our Excellecies and being backed up by Lord Ivo Blackhawk, I breezed through. I was on cloud 9!!

My next venture took me to the list field. I knew through my class with Lord Ivo Blackhawk that it was pretty quick paced, so I prepared myself (as nervous as I was) and threw my name into the hat with other list heralds. Lord Ivo went through a brief meeting with all to give everyone some directions, he assigned fields and out we went. Lord Ivo backed me up since it was my very first event to list, but after the first round, I was HOOKED. He had enough people to switch us out to rest, but I just wanted to keep heralding. I knew at that point, I had truly found my passion. With great instruction and support from all around me, I made it through my nervousness and succeeded in helping in my first tournament!

My final venture was backing up Adehlaid, who was for evening court, heralding for the Baron/Baroness. Before court had started, Etienne, asked that I help him out and make sure he has water and such. I helped through the ceremony handing baskets forward and having the Torsades ready. It was really exciting being behind the scenes of Court, especially one of such importance that evening. I was humbled and in awe of the pagentry. It was most memorable and one that will stay with me always. I just know that when I left Protectorate, I would never forget it!!

ONLY TWO WEEKS UNTIL AXEMAN V, Please let me know if you can help with Herald-ing. I need both Site and List Heralds. I need a List Herald for Friday night as well. So if you plan on showing earlier in the evening on Friday and are interested, PLEASE let me know!!

Sarait Inghean Beathain  
Herald of Skorragardr



### Populace Meeting:

Monthly Populace Meeting is the first Sunday of the month 6:30 pm - 8:30 pm at Denny's on Harrison near the freeway in Shawnee.

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### Minister of Arts and Sciences

Sæmundr inn skærr

### Harold

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**Deputy Chronicler:** Lord Hatur Earn

### Offices Taking Applications:

**Hospitaler**

LORD GAELAN GARRETT  
IRISH CUEL PIE

CRUST

1/4 CUPS ALL PURPOSE FLOUR

1 TBSP SUGAR

1/2 TSP SALT

6 ~~TBSP~~ TBSP COLD UNSALTED BUTTER CUT INTO SMALL CHUNKS

1/4 CUP COLD WATER

FILLING

2 CUPS PRESSED COTTAGE CHEESE (WASHED)

1/4 CUP SUGAR

2 TBSP UNSALTED BUTTER, SOFTENED

1/4 TSP SALT

1 TSP LEMON JUICE

3 LARGE EGGS, SEPARATED

TOPPING

1 LARGE EGG, BEATEN

1 TBSP UNSALTED BUTTER, MELTED

1 TBSP SUGAR

2 TBSP ALL PURPOSE FLOUR

WASHED PRESSED COTTAGE CHEESE

WASH LARGE CURD COTTAGE CHEESE WITH COLD TAP WATER

THROUGH STRAINER TILL WATER RUNS CLEAR. DRAIN

DRY AND THEN PRESS/WASH COTTAGE CHEESE TO PASTE.

IN MEDIUM BOWL MIX TOGETHER THE FLOUR SUGAR AND SALT. BLEND IN THE BUTTER WITH A PASTRY KNIFE. MAKE A WELL IN THE CENTER AND POUR IN 3 TBSP COLD WATER. STIR TO MIXSTON (YOU MAY NEED TO ADD MORE WATER) TURN OUT ONTO A LIGHTLY FLOURED SURFACE AND KNEAD VERY BRIEFLY UNTIL SUPPLE. PLACE IN A PLASTIC BAG SHAPE INTO A DISK, SEAL, AND REFRIGERATE FOR 1 HOUR.

PLACE A RACK IN THE CENTER OF THE OVEN AND PREHEAT THE OVEN TO 350°F. LIGHTLY GREASE A 9" PIE PAN.

ON A LIGHTLY FLOURED SURFACE, ROLL OUT THE PASTRY TO A 10" ROUND, THEN LAY IT IN THE PAN. COVER WITH PLASTIC WRAP AND REFRIGERATE WHILE YOU PREPARE THE FILLING AND TOPPING.

IN A LARGE BOWL, BEAT TOGETHER THE COTTAGE CHEESE SUGAR, BUTTER, SALT AND POUL. BEAT THE EGG YOKES AND STIR THEM IN. BEAT THE EGG WHITES UNTIL FAIRLY STIFF. FOLD INTO THE MIXTURE AND SET ASIDE.

TOPPING - BEAT EGG. BRUSH PIE SHELL WITH EGG. MIX THE REST OF THE BEATEN EGG WITH THE REMAINING TOPPING INGREDIENTS.

TRANSFER THE FILLING TO THE CRUST. POUR THE TOPPING ON STARTING AT THE CENTER AND MAKING CIRCLES OUTWARD. THE TOPPING WILL FLOW OUT TO THE EDGES, SO DON'T WORRY IF IT DOESN'T REACH THE SIDES WHEN YOU FIRST POUR IT ON.

BAKE PIE FOR 35 TO 40 MINS OR UNTIL THE CRUST IS GOLDEN. SERVE THE PIE HOT OR AT ROOM TEMPERATURE.