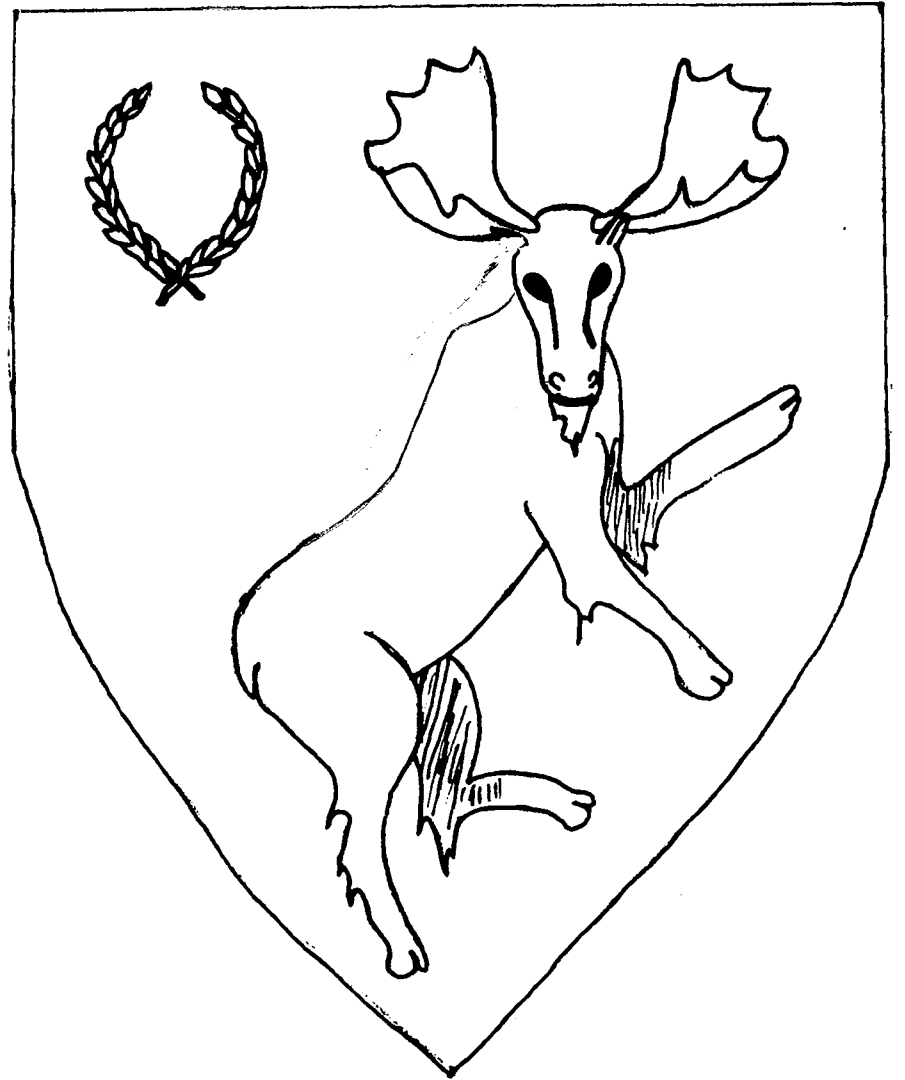


# Moose Call

JANUARY 89



OFFICER'S CALL

SENESCHAL ----- Lord Veorn Natthawk (Lynn Bass)  
Farspeaker: 888-5832

HERALD -----Yehudah ben Avram (Robert Parker)  
Farspeaker: 345-7613

REEVE -----Ingvarr (Gary Ackaret)  
Farspeaker: 336-4058

MISTRESS OF ARTS ---Renate Gabriele Granvogl von Ramsau (Susan Lawrence)  
Farspeaker: 939-8233

HOSPITLAR ----- Lady Olivia di Ravenna (Therese Poole)  
Farspeaker: 466-2514 or 465-0748

KNIGHT MARSHAL ----- Lord Robert Struanson (Dion Robertson)  
Farspeaker: 376-3348

CHRONICLER ----- Rahel bat Sarah (Nancy Parker)  
Farspeaker: 345-7613

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The Moose Call is a newsletter published by and for the membership of the Shire of Arn Hold. It is not an official publication of the Society for Creative Anachronism Inc., and does not delineate official Society policy.

Unto the Populace of Artemisia;  
We Anna, Queen of Atenveldt, send warm greeting and a call to Arms.

Good Gentles;

As you are by now aware the enemy forces of Caïd and her Allies are making their way to Our Glorious Kingdom, bringing with them hundreds of men and women dressed for battle armed with sword, shield, mace, axe and poleweapon. Along side these strong men and women they are bringing many artisans equipped with needle, quill, instruments, bow, materials, and much more. In their hearts they carry with them the hopes of defeating our fair Kingdom in the Arts and Sciences Competitions, as will as on the field of battle. Good people it is up to you to keep their dream from being a reality. We need all of the fighters that your groups can muster, but just as importantly we need all of the artisans from each area to come forth and participate in the war effort.

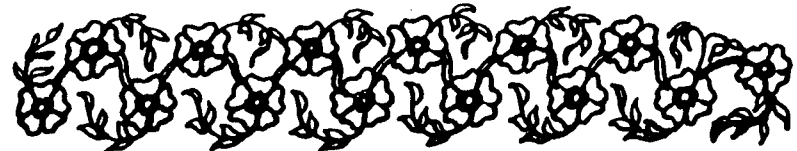
This year as in past years there will be two point awarded to the winners of the Arts and Sciences Competitions. There will be 4 categories with 1/2 a point for the winner of each. These categories will be as follows:

1. Archery
2. Documentation
3. Visual Arts
  - A. Best use of Heraldic Device in Needlework
  - B. Baking Breads
  - C. Best tourney beverage (divided into 2 categories)
    - a. Alcoholic
    - b. Non-alcoholic
  - D. Metal work (also divided into two categories)
    - a. Jewelry & Decorative non-weapon
    - b. Weapons & Armor
  - E. Practical war costuming
4. Bardic Arts
  - A. Instrumental performances
  - B. Vocal Performances
  - C. Dance (divided into two categories)
    - a. Court/Country
    - b. Ethnic
  - D. Dramatic Reading

The time and places of these competitions will be announced in forthcoming Southwinds, so keep a look out for them. Also if anyone is interested in judging these competitions (and we are in great need) please contact the Minister of Arts and Sciences for the Kingdom of Atenveldt as soon as possible. If you have any questions about the competitions or if you need any clarification please feel free to contact the Minister of Arts and Sciences or Myself. Our great kingdom needs your support as well as that of its able fighters. Let us present their Majesties a glorious victory at February's War.

In Service to the Kingdom of Atenveldt;

*Anna*



UNTO THE POPULACE OF THE KINGDOM OF ATENVELDT, THE PRINCE AND PRINCESS OF ARTEMISIA BID YOU GREETINGS.

On January 14th the second investiture of a Prince and Princess of Artemisian will be held in the incipient shire of Amethyst Vale. Their Highness, Thorfinn and Sara, bid you welcome to the Feast of the Gryphon to celebrate their successors, Thomas the Diminutive and his gracious lady, Adria of the Crosswinds, rise to the Principality throne. The event will be held at the Nosen's Cultural Center, 318 West 508 North, Provo, Ut. The cost to attend this illustrious event will be \$2.50 for members and \$3.50 for non. Children between 3 and 10 will be charged 75¢ for event fee and \$1.00 for feast. Everyone else will be charged \$4.00 for the feast.

The feast will include Appetizers, Marinated Turkey, two side dishes and a dessert. Your feast fee will also include a hot soup lunch. To partake in the feast you must send your reservation of \$4.00 to either of their Excellencies, Adria of the Crosswinds, or Mistress Katlin. The deadline for reservations will be Dec. 28th. The site is a BONE DRY one, so leave alcohol at home. Also there is no smoking allowed in the building, but you can smoke outside, just pick up your leavings.

The Artemisian Champions tournament will also be held this day and will be open to all authorized fighters of the Principality. His Excellency, Thomas the Diminutive, would like to personally invite all eligible fighters in Artemisian to compete in this list for the honor of being Artemisia's fighting champion.

There will be a Bardic competition to help raise funds for the Principality. Each entrant will be allow five to ten minutes to perform and at the end of each performance a hat will be passed to collect the generous monetary offerings from the apprecitive populace. The entertainer that generates the largest amount of money will be declared the winner and will be awarded a nice prize. All funds collected will go to the Principality.

Much dancing is planned before and after the feast, so all are encouraged to bring their dancing shoes.

The schedual of events looks like this:

9:00 am Site opens and setup  
10:00 am Court and Investiture  
Artemisian Champions Tourney  
Lunch  
Dancing  
4:00 pm Feast and Bardic Competition  
Dancing  
11:00 pm Site closes and fond fairwells

Everyone is encouraged to bring their banners to make the hall more festive. Limited crash space is available in Amethyst Vale, but more is available in Loch Salann. To answer any questions, or secure crash space, please contact Mistress Katlin. To make feast reservations or make advance payment of event fees, contact the Tanista, Adria of the Crosswinds.

An addition note of importance. The Tanist and Tanista would like those groups in Artemisia who are interested in hosting the April Coronet tourney to send in their bids to the Tanist and Tanista by January 12th, so that a choice can be made and an announcement give. Please send a copy of the bid to the Principality Seneschal as well.

Autocrat:  
Mistress Yeliveta Katlin Savrasova  
c/o Kay Robison  
2956 W. 3100 S.  
West Valley City, Ut. 84119  
(801) 972-3673

Feast Reservations:  
ME Adria of the Crosswinds  
c/o Julie Neil  
441 S. State 85A  
Orem, Ut.  
(801) 224-5539

#### Calendar of Events

Jan. 8 Shire meeting  
Jan. 14 Investiture, Amethyst Vale  
(Details elsewhere)  
Feb. 5 Shire meeting  
March 5 Shire meeting

#### NEWS AND EVENTS

Winter fighters practices will be on the 1st and 3rd Sundays of the month. They will be held at 2:00 PM at Lord Veorn's brother's farm in the barn (inside!). This will also be a time for others to get together and talk or practice their arts and sciences. Any mid month announcements will be made at this time and location as well.

Threads Guild meets every first Tuesday at Lady Catronia's house, 661 S. Curtis, Apt 32.

At last month's fighter practices, we had 7 adults plus attendant smalls at the first and 9 adults at the second (the 11th and 18th of December). Four pells were padded and duly "christened" with the names of surrounding kingdoms on the 18th. Our host, Lord Veorn's brother, welcomed us with coffee and such on the 18th. Several new fighters are learning and honing their skills so let the knights "beware" in upcoming wars!

#### NOTICE:

A principality directory is being created to aid communication between members of the populace of the Principality of Artemisia and to create a full list of the populace. This list will include names, addresses, phone numbers, awards, titles, and interests in society. If for any reason you wish not to be included or if you have any suggestions please send a note to:

Elisabeth c/o Sharon Cates  
C213 Van Cott Hall  
University of Utah  
Salt Lake City, Utah 84112

I must have any suggestions and any other information by March 31, 1989 in order to have the directory finished by the third Artemisian Investiture. Please give the above information to your chronicler or seneschal as soon as possible as they have a deadline also. If you do not want to be included wholly I would ask that your society name, titles, awards, and interests be printed without any mundane information so we know you exist.

Thank you very much,  
Elisabeth

Map to follow next month.

## The Castle Kitchen

January 31 marks the Chinese New Year this year. For all who enjoy sampling the many cultures represented in the SCA, we offer a sampling of Far East recipes suitable for celebrating this feast.

### Hainanese chicken rice

1 3-pound chicken  
3-4 quarts water  
1 ounce fresh peeled gingerroot  
2 cloves garlic  
1 green onion  
Wash chicken, removing all fat. Crush gingerroot and garlic and tie green onion in a knot. Stuff into chicken cavity. Bring water to boil and simmer chicken 30-40 minutes or until tender. Remove chicken, drain liquid from cavity. Skim fat from broth when cool for chili sauce and rice, below.

#### Chili sauce

2 small onions, peeled  
1 clove garlic  
2 tsp fresh peeled gingerroot  
1 small fresh red chili pepper  
1/2 cup boiling chicken broth  
1 tsp rice or malt vinegar  
2 tsp sugar  
4 tsp lime or lemon juice  
1 tsp salt

Grind vegetables very fine, add boiling broth and other ingredients.

#### Chili.

#### Rice

1 1/2 cups long-grain rice  
2 1/2 tblsp vegetable oil  
5 cloves garlic, peeled and finely chopped  
5 small onions, peeled and finely chopped  
3 1/2 cups fat-free chicken broth.  
Wash and drain rice. Heat oil, stir-fry garlic and onions 1-2 minutes. Add rice, stir-fry 3-4 minutes. Transfer to covered saucepan or rice cooker. Add chicken broth, cook 30-40 minutes or until tender.

Chop chicken into bite-size pieces. Garnish with sliced cucumbers and tomatoes sprinkled with chopped cilantro leaves. Serve rice and chili sauce in small bowls on the side. Offer extra chicken broth, soy sauce, hot mustard.

### Mandarin Beef and Rice

4 medium dried black forest mushrooms (shiitake)  
2 tblsp dry white wine  
1/4 cup medium soy sauce  
2 cups chicken stock  
1/4 cup vegetable oil  
1 large onion, chopped  
2 tsp minced peeled fresh gingerroot  
2 cloves garlic, finely minced  
3/4 pound ground lean beef or pork  
2 cups coarsely chopped green cabbage leaves  
1 medium carrot, shredded  
1/4 pound fresh green beans, French cut  
1 1/2 cups long-grain rice  
1 medium zucchini, shredded  
4 green onions, thinly sliced  
salt and pepper

Rehydrate mushrooms in warm water for 30 minutes. Drain, trim, and mince. Set aside. In medium bowl combine wine, soy sauce and chicken stock. In wok or skillet heat oil over medium high heat. Saute onion, gingerroot and garlic 1 minute. Add meat; cook until no longer pink. Stir in first

## An Old Lady and a Basket of Eggs

One morning an old woman was going to market, carrying a basket of eggs. She was thinking of all the pretty things that she wanted to buy with her egg money.

Suddenly she stopped. Right beside the road she saw a little man working on a shoe.

"It is just as my grandmother told me," thought the old woman to herself. "Once in your life you will see a leprechaun. He is a little old man who is always working on shoes. If you ever see a leprechaun, get hold of him and never take your eyes away from him. Do not let him go until he gives you a pot of gold."

The old woman put down her basket of eggs. The leprechaun was not looking her way. Very quietly she crept up and seized him.

"Let me go! Let me go!" cried the leprechaun.

"I will not let you go until you give me a pot of gold," said the old woman.

"To be sure," said the leprechaun. "There is a pot of gold down the road. But a big cat is sitting on the pot of gold. The cat will not let you have the pot of gold."

"I am not afraid of a big cat," said the old woman. "Just show me the pot of gold."

The old woman held on to the leprechaun with one hand. She picked up her basket of eggs with the other hand and started down the road.

"You are the most beautiful woman that I have ever met," said the leprechaun. "I will be pleased to show you my pot of gold."

The old woman smiled at what the leprechaun said to her.

"All my life I had been wanting a pot of gold," she said. "Just think of all the pretty things that I can buy at the market."

"Yes," said the leprechaun. "You can buy anything you wish with my pot of gold. You will look very beautiful when you put on all of the pretty things that you can buy at the market."

The old woman smiled to herself. She held on to the leprechaun. And the little man was having a hard time keeping up with the old woman. She was walking down the road as fast as she could go.

"I am not thinking of myself," said the leprechaun, "but it will be better for you if you let me sit upon the handle of your basket. I am light as can be."

The old woman let the leprechaun sit upon the handle of her basket. She held on to his ear with one hand so that he could not get away. The leprechaun kept talking to the old woman. But all the time he was thinking, "How can I get away from her?"

Then the leprechaun took an egg out of the basket and threw it to the ground.

"Stop that! Stop that!" cried the old woman.

The leprechaun threw another egg to the ground. As fast as he could, the little man took eggs out of the basket and threw them to the ground.

"Stop it! Stop it!" cried the old woman. "Stop breaking my eggs."

"I am being good to you," said the leprechaun. "Every egg I break upon the ground turns into a chicken. Look back and you will see all the chickens that are coming after you."

The old woman took her eyes from the leprechaun. She looked back. She saw no chickens in the road. But when she looked at her basket again, the leprechaun was not there.

"Oh!" cried the old woman. "So many eggs are gone. I will get so little money at the market."

But then the old woman smiled and thought to herself, "The leprechaun said that I was a beautiful woman."

Irish folk tale

three vegetables and mushrooms. Cook 1 or 2 minutes. Stir in rice, add chicken stock mixture. Cover pan tightly. Lower heat, simmer 20 minutes. Add succini, cook 5 minutes more. Stir in green onions.

Hot ginger tea

1 quart water

1/3 pound fresh gingerroot, peeled, thinly slice, smashed

1 cup dark brown sugar

pinch salt

1/4 cup toasted pine nuts

Almond flavoring or liqueur if desired

Combine water, gingerroot, sugar and salt. Simmer, partially covered, over medium-low heat 30 minutes. Strain and serve hot in tea cups. Add 1 or 2 tsp toasted pinenuts to each cup, and a few drops of almond flavoring if desired.

#### The Historical Herbal list

Chiron, the centaur of Greek mythology, is said to have taught Achilles to use crushed yarrow leaves to staunch bleeding. One of the plant's common names today is soldier's woundwort. Milfoil, the other common name, reminds us of its feathery, fernlike leaves.

The flowering stalks of yarrow can be dried and used in a hot, strong tea to promote sweating during fevers, while a cooler tea is used to relieve indigestion, especially in combination with chamomile and peppermint. American Indians used the roots of this perennial as an anesthetic and the fresh or dried leaves in an eyewash and soothing ointment. The English used yarrow as a substitute for hops in beer, and the Chinese cast the cut and dried stems for I Ching readings.

Yarrow is both easily cultivated and prolific in the wild. It is thought to repel insects and to increase the aromatic oils of other nearby herbs. It will grow on dry, poor soil where grass will not thrive.

Greetings Unto Prince Thorfinn and Princess Sarah of Artemisia

As of December 20, ASXXXIII, the coffers of The Shire of Arn Hold stood at \$452.05, at my last report, they stood at \$612.04.

First, I must report that this report is late. I regret any inconvenience this may have caused. Of further note, the past months have been busy for the shire. The Arts and Sciences Competition went well, with a lot of help from a considerable number of people. As a result of these endeavors, we are able to send to your principality the sum of \$116.91, raised at the event for Artemisia. VAVAT

ACTIVITIES 11/21/ASXXXIII - 12/20/ASXXXIII

CREDITS

Donation	\$20.00
total credits	\$20.00

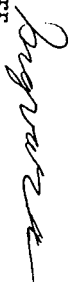
DEBITS

Sue Gayron	reimbursement for A&S expenses	\$32.25
Dree Bower	reimbursement for A&S expenses	\$16.97
Terry Poole	reimbursement for A&S expenses	\$8.06
Robert Parker	refund on Bardic Festival res	\$5.00
The Principality of Artemisia, SCA INC.		\$116.99
total debits		\$179.99

I would also like to take this opportunity to remind the populace of Arn Hold that with the new year, comes doomsday. All who hold and/or manage funds for the shire need to get with me for the preparation of this report. Thankyou.

Yours in service to the ideals of The Society for Creative Anachronism,

Ingvarr



CC: A full round of the usual which there isn't room for here.