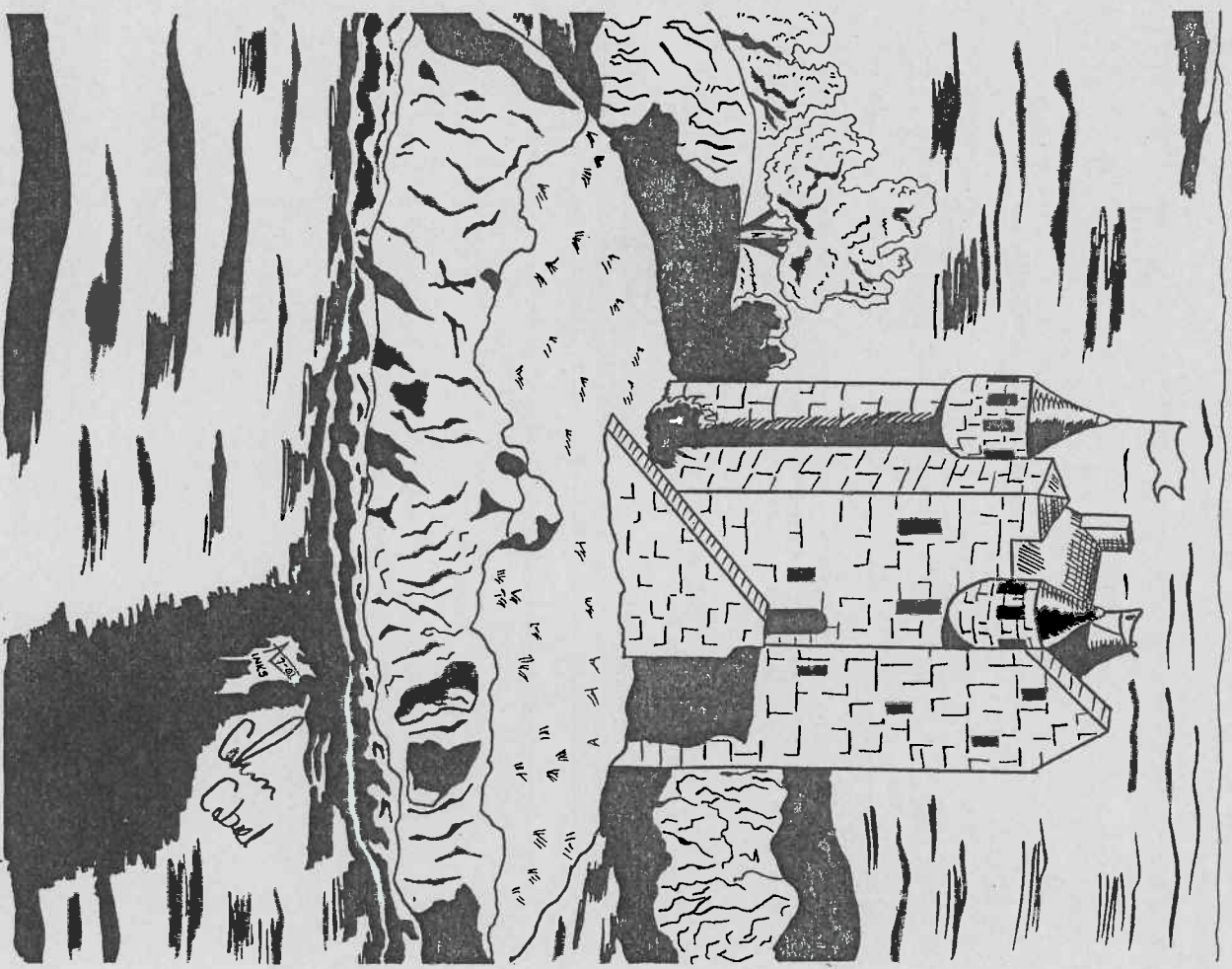


Master William Blackfox Award Nominee:
 A.S. XXXV Best Overall Newsletter
 A.S. XXXV Best Series
 A.S. XXXV Best Article



Arm Hold Chronieler
 Lady Rataella dei Montagne C.
 Betsy B. Micome
 277 W. Pickereil Ct.
 Boise, ID 83706-5243

MOOSE CALL



JANUARY 2002 A.S. XXXVI

VOL. 20, NO. 1

Cover, "Untitled," by Caitlen Cambuelde and Lord Aaron de Paladin
Interior artwork by Publisher '98, www.iconbazaar.com, and PrintArtist MasterClips

This is the January 2002 Issue (Volume 20, Number 1) of the *Moose Call*, a publication of the Society for Creative Anachronism, Inc. (SCA). The *Moose Call* is available from Lady Rafaela dei Montagne C. (Betsy Micone), 277 W. Pickrell Court, Boise, ID 83706-5243. It is not a corporate publication of the SCA and does not delineate SCA policies. Except where otherwise stated, all articles in this publication may be reprinted without special permission in newsletters and other publications of branches of the SCA subject to the following conditions:

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- b) the author's name and original publication credits must be printed with the text you must send a letter to the editor of this newsletter stating which article(s) you have used and in which publication the material has been printed.
- c)

The submission deadline is the 15th of each month prior to the month of publication. Subscriptions are \$12.00 per year. Checks should be made payable to the *Barony of Arn Hold, SCA Inc. - Moose Call* and sent to the Chronicler.

Submissions Policy

All items submitted to the *Moose Call* for publication must be accompanied by a Release for Publication (back inside cover), except submissions by regular (or semi-regular) columnists. Items submitted will remain the property of the submitter and will be returned as appropriate. The *Moose Call* reserves the right to publish submissions as space and time allow.

Submissions that are original works will be credited appropriately. Submissions that are not original works must credit the source in some fashion.

Submissions may be mailed, e-mailed, faxed or given to *Moose Call* staff members. Please see the Officer's Listing for mailing, e-mail addresses and fax numbers. Please use the following guidelines when submitting:

Written: Written submissions are scanned for OCR (Optical Character Recognition). When submitting, please print on plain white paper using 12 point plain font. Drawings and photos are scanned; please make sure they are as clean as possible. Handwritten submissions are accepted and should be as legible as possible.

E-mail: E-mail submissions can either be contained in the body of the e-mail message or sent as a file attachment. If sending as a file attachment, please see disk guidelines below for file formats.

Disk: Disk submissions should be saved as a .txt file (PC) or text file (Mac) on a 3 1/2" disk. If your word processing program offers the option of saving as tagged text, use tagged text instead. Graphic files (drawings and photos) should be saved as grayscale .tif files (PC) or tiff files (Mac).

Photo Policy

At all Arn Hold and selected non-local events, pictures may be taken for publication in an upcoming issue of the *Moose Call*. All such photos remain the property of the *Moose Call*.

Per Kingdom Chronicler, we are not required to obtain permission prior to taking your photo; however, if you do not wish to be photographed, please tell the photographer.

Photos submitted for publication in the *Moose Call* must abide by the Submissions Policy and will be credited to the photographer.

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Boise, ID 83706-5243

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You can pick up your copy at the monthly Populace Meeting. Otherwise, it will be mailed to you by the first day of the issue month. Note: If you are an SCA member, your membership does not include a subscription to the *Moose Call*. You must subscribe separately. You know you want to!

UP AND COMING EVENT PLANNING CALENDAR

Please consult the current issue of the *Sage Advice* for more information on the events listed below. Non-local and weekly local events for the current month are listed on the Calendar in the center of the *Moose Call*.

The information below was taken from the January 2002 issue of the Sage Advice.

January		
1	All Corpse Day	Crystal Crags
5	12th Night	Bronzehelm
12	12th Night	Otherhill
12	Baronial A&S	Sentinel's Keep
19	Farewell to Arms	1000 Eyes
29	Birthdays Bash	Silver Keep
26	Moroccan Winter Oasis	Arn Hold
26	Shire A&S	Dael Beorht

February		
13-18	Estrella War	Atenveldt
23	Masked Ball	Castelleone
23	Carnivale	Arrow's Flight

March		
2	Birthdays of the Bard	Dun Braga
2	Baroness' Champion	1000 Eyes
9	Artemisian Coronation	Loch Salann
16	Love Revel	Shan W'ynn
16	Adventures in Medieval Kitchen	Arn Hold
16	Shire A&S	Otherhill
23	Spring Feast	Sentinel's Keep
23	Birthdays/Defenders' Tourney	Loch Salann

April		
6	Spring Thaw	T'wae Linnes
13	Artemisian Crown Tourney	T'wae Linnes
20	St. Pys's	Cote du Ciel
27	Baronial Collegium	Loch Salann

Arn Hold Web Site: <http://www.barony-of-arnhold.org>
 Artemisa: <http://www.montana.com/sca>
 Estrella War: <http://www.estrellawar.org>
 Society: <http://www.sca.org>

VICEROY OF ARN HOLD HIS EXCELLENCY MASTER ARMAND DES MORTES (Dave Osterhoudt) 1212 Shenandoah, Boise, ID 83712 208/343-7137

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HIS EXCELLENCY'S MISSIVE

Unto the Populace of Arn Hold does Armand des Mortes, Viceroy of Arn Hold, send fondest wishes for a new and prosperous year ahead.

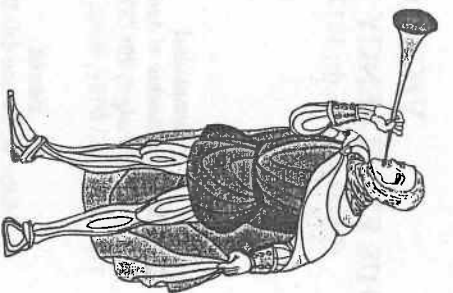
Well, what a year this has been! I sit back and I try to reflect on the year behind us and my head swims, sometimes for joy and also in sadness.

I would wish everyone to stop and ponder what this year has brought to them, whether in the SCA or our other lives. Think about what this Dream brings to your life and what you can bring to the table to share with others in our game.

I am excited to announce on behalf of Their Majesties that the Barony will purchase a new Pavilion. We will keep the original for smaller venues, but we are looking at a large rectangle that we can hold courts or feasts etc... We hope to have it by Uprising!

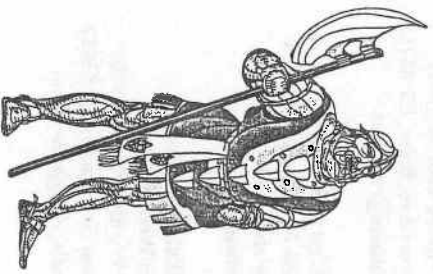
War is upon us and again I encourage all who can to attend Estrella war in February. It is a wonderful event and we as a Kingdom must encourage as many participants this year as our status as a principal Kingdom is in jeopardy.

Again thank you for a wonderful year and I look forward to seeing all of you soon.



As ever I remain,
in Your service

Armand des Mortes, OL
Viceroy Arn Hold



6. Put the pulp into the cheesecloth and into the strainer and press it into the strainer to extract as much of the liquid that you can out of the pulp.

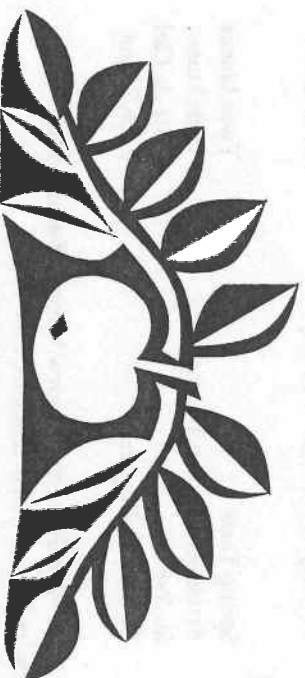
7. Put liquid into the sanitized carboy and attach the lock filled with water and the capden tablet (it keeps bacteria from growing in the lock water). Let ferment for another 30-45 days until the liquid has begun to clarify. Gently siphon the liquid off of the sediment into a clean carboy. Be careful not to siphon the sediment off of the bottom.

8. Let settle in the carboy with fermentation lock attached for another 30 days. This allows any other sediment to settle and ages the wine.

9. Siphon into wine bottles and cork. Store horizontally in a cool, dark place (being horizontal will keep the corks moist). Allow to age. I let this batch age in the carboy for 4 months before bottling it.

Sources:

- The Brewers Connection (gave lots of suggestions)
- The Meadery (<http://www.inetone.net/mshapiro/cintro.html>).
- This is a well-documented site which lists a lot of references.
- The History of Making Wine (<http://www.history-of-wine.com/>)
- The Bible makes lots of references to wine and wine making.
- The Art of Making Wine* by Stanley F Anderson and Raymond Hull Penguin Books, copyright 1970
- Tournaments Illuminated #140, Fall 2001, page 17
- Winemaker's Handbook* by Raymond Massaccesi, copyright 1976



APPLE WINE

Ingredients:

- apples- 12 lbs. +/- (1 mixed the varieties in equal weights Mactosh, Granny Smith, Jonathan, Winesap)
- lemon rind
- 10 bags Lipton tea
- acid blend 1/2 oz.
- yeast nutrient 2 tsp.
- pectic enzyme 1 tsp.
- Irish Moss 1 tsp. (for clarity)
- 1 package champagne yeast
- 2 gallons spring water
- 4 lbs granulated sugar
- 3 tsp. brown sugar
- 1 Campden Tablet

Equipment:

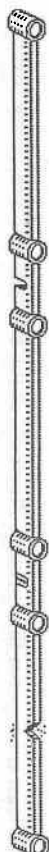
- siphon carboy, 5-gallon size
- fermentation lock
- two 5-gallon buckets
- strainer
- cheesecloth
- measuring spoons
- grinder
- thermometer funnel



1. In a very clean stockpot combine 1 gallon of bottled spring water with moss. Add ten bags of tea and allow it to steep 10 min. This is how I got tannin into the brew. Heat to 180 degrees F.
2. Wash, core and grind apples together, add the tea cool and 1 gallon water. Heat to 180 degrees F and hold there for 10 minutes to kill any wild yeast/molds. Let cool to 70-75 degrees. Stir thoroughly with a sterile spoon. Add the sugar.
3. Add yeast nutrient, acid blend and pectic enzyme. The pectic enzyme keeps the pectin from setting. Pectin is what is used to cause jellies to gel and is released when the apples are heated. Let sit for 24 hours in primary fermentation bucket, covered.
4. Pitch the yeast into 1/2-cup water that is about 110 degrees and stir in 1 tsp. brown sugar to start the yeast. Add to the primary fermentation vessel and cover. Let ferment for 3 to 4 weeks in a dark, warm place. Stir or shake once a day.
5. After the primary ferment has slowed (3-4 weeks) rack the liquid off and strain through the cheesecloth.

CONTENTS

Officer Listing	1	May We Present.....	6-7
His Excellency's Missive.....	2	Calendar.....	8-9
Announcements.....	3	A&S Champion's Corner.....	10
Moroccan Winter Oasis.....	4	From a Local Brewer.....	11-15
Did You Know?.....	5	Up and Coming.....	16



POPULACE MEETINGS 2002

- January 27, 2002
- February 24, 2002
- March 24, 2002
- April 28, 2002
- May 19, 2002 (due to Memorial Day weekend)
- June 23, 2002
- July 28, 2002
- August 25, 2002
- September 22, 2002
- October 27, 2002
- November 24, 2002
- December 22, 2002
- January 5, 2003



Please remember that the meeting dates may have to be changed. Please check the Baronial website, newsletter, or with the Seneschal if you have any questions.

NEEDLEWORK GUILD

Meetings are the first and third Tuesdays of the month at 7 PM. For more information and directions please contact Lady Elsidh at elsidh@webtv.net.

COSTUMING GUILD

Meetings are the second and fourth Tuesdays of the month at 7 PM. Please check with Mistress Pasha for locations, 424-9674 or 368-0385.

MOROCCAN WINTER OASIS

Please join His Excellency and the populace of the Barony of Arn Hold as we sample the culture and cuisine of Morocco.

Classes for the day will include Ethnic costume, dance, Islamic Civilization and cooking. There will be a Sword and Dagger tourney as time and weather permits. The Bard of Arn Hold will be chosen at this event during dinner.

The feast is not set at this writing. Please check the Baronial web site, www.barony-of-arnhold.org.

WHEN: January 26, 2002. Site opens at 11:00 A.M. and closes at 11:00 P.M.

WHERE: TBA

Take I-84 to the Vista Ave exit and head towards the foothills (north). Turn left on Overland Rd. The second light is Owyhee. The church is on the corner of Owyhee and Overland.

FEAST

The feast will be prepared and served by the members of House von Osten See: Sir Sagen von Osten See, H.L. Kathlene dubh Fraser, H.L. Joanna de Paladin, Lord Mantus Daglien, Lady Hannah Isabel Lowery, Lord Wendell Weller, Lady Teckla MacNaughton, Lord Jean de St. Jean d'Angeli, Lady Celestine of Arn Hold and Don Gruffydd ap Llewlyn.

To insure a fabulous meal, the feast will be limited to 30 people. There will be low tables to sit at, so bring your favorite cushion or hassock. If you cannot sit on the floor, please let us know and we will have regular seating available.

Feast reservations must be prepaid and received by the Event Steward by Wednesday, January 16, 2002.

FEES

Site	Members \$5.00 adults	\$2.00 children under 12
	Nonmembers	\$6.00 adults
		\$2.00 children under 12
Feast	Members \$7.00 adults	\$3.00 children under 12
	Nonmembers	\$8.00 adults
		\$3.00 children under 12

Children under 6 are free.

EVENT STEWARD

H.L. Kathlene dubh Fraser (Kathy Hopkins) 4401 Foothill Dr., Boise ID, 83703. (208) 331-2089, khopkins6@juno.com.

Processes:

1. In a very clean stockpot combine 1 gallon of bottled spring water with the honey and Irish moss. Rinse honey jar with water from the pot. Heat to 180 degrees F. Reduce the heat and hold the temperature between 175 and 180 degrees F. for 20 minutes. Stir occasionally and skim any white film off of the surface. Do not allow to boil.
2. Add ten bags of tea and allow it to steep 10 min. This is how I got tannin into the brew.
3. Wash, core and grind apples and lemon rind together, add the honey/tea mix cools and 1 gallon water. Heat to 180 degrees F to kill any wild yeast/molds and let cool to 110 degrees and add honey tea mixture. Stir thoroughly with a sterile spoon.
4. Add yeast nutrient, acid blend and pectic enzyme. The pectic enzyme keeps the pectin from setting. Pectin is what is used to cause jellies to gel and is released when the apples are heated. Let sit for 24 hours covered in primary fermentation bucket.
5. Pitch the yeast into 1/2-cup water that is about 110 degrees and stir in 1 tsp. brown sugar to start the yeast. Add to the primary fermentation vessel and cover. Let ferment for 3 to 4 weeks in a dark, warm place. Stir or shake once a day.
6. After the primary ferment has slowed (3-4 weeks) rack the liquid off and strain through the cheesecloth.
7. Put the pulp into the cheesecloth and into the strainer and press it into the strainer to extract as much of the liquid that you can out of the pulp.
8. Put liquid into the sanitized carboy and attach the lock filled with water. Let ferment for another 30-45 days until the liquid has begun to clarify. Gently siphon the liquid off of the sediment into a clean carboy. Be careful not to siphon the sediment off of the bottom.
9. Let settle in the carboy with fermentation lock attached for another 30 days. This allows any other sediment to settle and ages the cyser.
10. Siphon into champagne bottles and cork. Store horizontally in a cool, dark place (being horizontal will keep the corks moist). Allow to age.



