

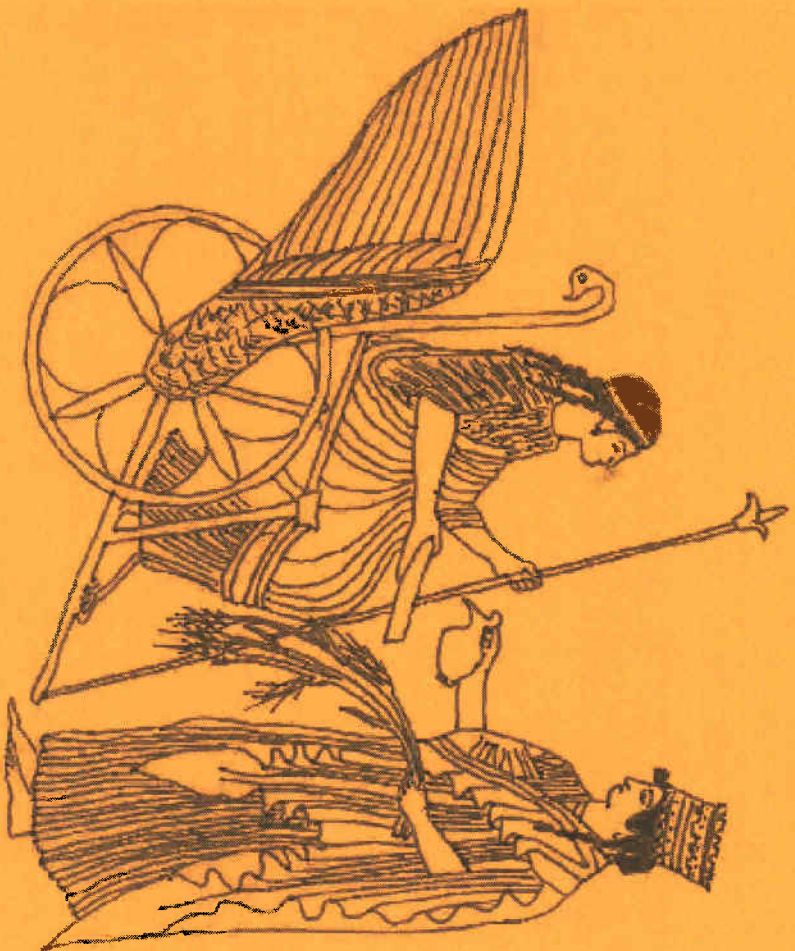


Master William Blackfox Award Nominee:
 A.S. XXXVI Best Overall Newsletter
 A.S. XXXVI Best Article
 A.S. XXXVI Best Regular Feature
 A.S. XXXVI Best Article



Arn Hold Chronicer
 Lady Aurelia de Medici
 Rosellen Villarreal-Price
 1424 W. Comisky street
 Boise, ID 83713-2028

MOOSE CALL



DECEMBER 2003, A.S. XXXVIII VOL. 21, NO. 12

Winter Solstice Court
 December 13
 Lock Solam

This is the December 2003 Issue (Volume 21, Number 12) of the *Moose Call*, a publication of the Society for Creative Anachronism, Inc. (SCA). The *Moose Call* is available from Lady Auracelia de Medicci (Rosellen Villarreal-Price), 14244 W. Comisky St., Boise, 83713-2028. 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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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 Officers Listing for mailing, e-mail addresses and fax numbers. Please use the following guidelines when submitting:

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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 November 2003 issue of the Sage Advice.

December
 6 Yule Revel/T oys for Tots Stan Wyrn
 Birthday Cote du Ciel
 13 Winter Solstice Court Loch Solann

January
 2 All Corpse Day Crystal Crags
 9 A&S Event Sentinels Keep
 9 12th Night Griffon's Lair
 9 12th Night Otherhill
 16 Farewell to Arms 1000 Eyes
 16 Birthday Bash Silver Keep
 23 Collegium Loch Salan
 30 Masked Ball Arn Hold

February
 6 Mystery Event Arrow's Flight
 13 Estrella War Atenveldt
 27 Winter's Masked Ball Castellone

March
 5 Baroness's Champion 1000 Eyes
 12 Kingdom Coronation TBA

Arn Hold Web Site: <http://www.barony-of-arnhold.org>
 Arn Hold NewsGroup: <http://groups.yahoo.com/group/arnhold>
 Artemisa: <http://www.artemisa.sca.org>
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THEIR EXCELLENCIES' MISSIVE

Greetings from Altric and Catherine, Baron and Baroness of Arn Hold,

The leaves have fallen from the trees, and the frost of morning is slow to lift. It is truly winter in our Barony... a time to pause, to reflect, and to share the company of good friends over a goblet of mulled cider by the fire of the mead-hall. While no feasts, tournaments or dances are planned in our Barony for the cold month of December, it is not just a month to relax and reflect on the year just past. It is a month to prepare for the busy days to come.

January brings the masked ball, a fun and festive event, which all should enjoy. All good members of the populace should begin practicing their dance steps and working on their garb. Come dance the evening away at this wonderful event. Also, the Bard of Arn Hold competition will be held during the evening. All those wishing to perform are welcome; however, only a resident of the Barony may be chosen as our Bard.

In February, Artemisia goes to WAR! Estrella War is just over the horizon. Begin your preparations now so you'll be fully ready to travel to the warm southern lands and support your Kingdom. Whatever events you choose to take part in, we know that our Barony will, as always, shine in its service to Artemisia. A brief reminder, if you wish to camp with Artemisia, you need to be pre-registered and let Crown Princess Kortland know so she can add you to the list.

Unfortunately, mundane job concerns may keep us from attending Estrella this year. If we are unable to attend to greet you in person, we wish everyone well and hope that all have a great time at War!

March brings two wonderful and important events. Firstly, several new champions will be chosen at the Baronial Arts and Sciences event. Baroness' Champion, Rapier Champion and, of course, the Baronial Arts and Sciences champion will be selected at this event. Start working on your projects now, honing your sword and sharpening your wits (you never know what sort of competition our crafty Baroness will dream up to find her new champion).

Directly on the heels of the Barony's "Champions Event" is the coronation of their Royal Highnesses Konrad and Kortland as King and Queen of Artemisia. This will be a wonderful event and we encourage all to attend. We know that the members of our Barony will gladly give of their time to assist Their Highnesses in any way possible as they begin their reign.

There's so much happening in the next several months... guess it's time to finish off the rest of the mulled cider and get back to work. We wish you all well in your endeavors and hope that you all have a safe and festive holiday season.

In Service to Artemisia and Arn Hold,

Altric & Cate



served hot, and was especially made festive by combining it with small amounts of more costly beer, wine or ale; and a warm drink of cheer was always welcomed by a cold winter guest. A pot could be kept at the ready on the hearth to offer any who stopped by. Thus hot alcoholic beverages, mixed with apples and spices, were referred to as Wassel, and became a common drink during winter celebrations. This enjoyment of Wassel spread across the classes, with the actual ingredients varied by personal tastes, financial means, and regional availability.

The addition of oranges to the Wassel, often found in late period recipes, is traced to trade with the new world. The "new" fruit had to be picked early and imported by ship; it was extremely costly and usually arrived late in the year. Thus the gift of an orange at Christmas or Yuletide became a holiday tradition. Oranges being expensive, were certainly peeled and eaten raw by people of means, yet the more modest family might slice one or two (or stuff them with cloves) and add it to their Wassel bowl.

So how does one make Wassel? There are many variations, and it is easy to create your own unique recipe. Here are some suggestions to get you started:

"*How to Cook Forsoothly*", by Mistress Katrine de Baillie du Chat, OL. From Raymond's Quiet Press. I think that this is still in print and available from the SCA Stock Clerk (?). Use 6 cups ale, pinch of cloves, 1-cup sugar, pinch of nutmeg, pinch of cinnamon, 6 eggs beaten, pinch of ginger 4 roasted apples. Pour ale in a saucepan and heat. Add sugar and spices and bring to a boil. Remove from heat. Gradually add a small amount of the hot mixture to the beaten eggs, as for custard. Return to saucepan and cook, stirring constantly, until slightly thickened. Place apples in a heatproof punch bowl, and pour the hot mixture over them.

"*Christmas Feasts*", by Lorna Sass, a noted food historian, gives the original recipe from Robert Herrick (1591-1674) "*Next crowne the bowle full With gentle lamb's woolle, Adde sugar, nutmeg and ginger With store of ale too; And thus ye must doe To make a Wassel a swinger.*" Her translation: using 1 & 1/2 pounds apples, cored, 1-quart ale, 1 tablespoon (or more) sugar, 1/8 teaspoon each, ground ginger and nutmeg. Preheat oven to 375 degrees. Bake the apples in a large dish for 45 minutes, or until they burst. Set them aside to cool. When the apples are cool enough to handle, remove the peel and mash the pulp. You should have about 1 & 1/2 cups. In a large pot, heat the ale. With a whisk, blend in the apple pulp, sugar and spices to the ale. Adjust the seasonings to taste. Place the mixture in a heatproof bowl; sprinkle the top with additional nutmeg.

Or try the traditional UK-Ireland recipes found at www.thefoody.com by clicking on their Mulled Cider recipe under the historical drinks section, or their Wassel recipe under the regular drinks section. By a combination of these two recipes is where I get the version I use most often of: mix to taste apple cider, baking spices, sliced lemons, pineapple or orange juice, and dry red wine with a dash of ground cinnamon and nutmeg mixed in, simmer over a low heat for 30 minutes or so, and serve warm. (You can also substitute a different wine of choice or eliminate wine completely as preferred).

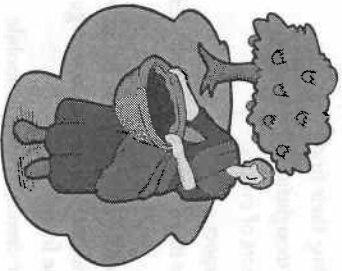
Regardless of your personal ratio of spices, true Wassel should contain some measure of apples or cider. Also, the longer you keep your alcoholic additions on extremely high heat the less potent your beverage will be. I wish you all "Wassel."



Drink Wassel, to cheer thy spirit

By Dame Rachel Ravenlock, OP – Arn Hold Champion of Arts & Sciences 2003

Today we know of Wassel as a drink for and around the Christmas holiday. It is the name given to just about any hot semi-alcoholic spiced apple cider or mulled wine drink served in the winter; although it can be made without alcohol. In modern times we find that Wassel is commonly made in the United States with a whiskey or rum base mixed with apple juice, while in England it is more commonly known to have a beer or ale base mixed with hard cider and dry red wine; all of them include an abundance of spices.



The word origin dates back to the thirtieth century as a precursor to “cheers” used as a drinking toast. Stemming from the Anglo-Saxon “waes hael” which means, “be thou hale” or “be well” or in more modern terms “good health to you.” The toast became associated with apples and apple cider out of the traditions of pagan English villagers during their harvest blessings. Those of pagan belief would go out and sing to their village apple orchards giving thanks for the bountiful crops. “...on Twelfth Eve men go with their wassel-bowl into the orchard and go about the trees to bless them, and put a piece of toast upon the roots, in order to it be replenish.” After the singing was done, the revelers were rewarded by the farmer with some hot spiced cider, with which to toast to the trees, the earth, and the bounty of nature. They would raise their tankards and wish all “Wassel.”

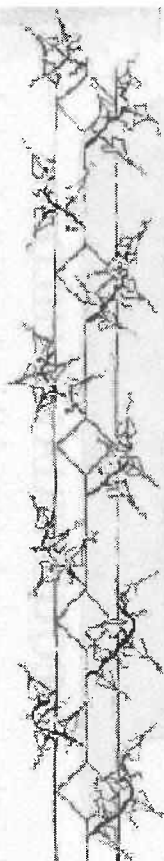
In one accounting, author Charles H. Baker Jr., a 20th Century bon vivant, in his, “*The Gentleman’s Companion*” records a specific recipe for Wassel that he claimed dated back to circa 1602, and rather than a cider, beer or wine base, this one called for fortified wine -- Sherry or Madeira -- spiced with nutmeg, ginger, cloves, mace and cinnamon, sweetened with sugar and apples, with the option to mix in some beaten eggs. Baker adds that “*some stout hearts add a tumbler full of good cognac brandy*” to the mixture, and since he was a stout heart himself, it is generally assumed that this was his own variation.

The Wassel custom has been associated with the Yuletide, Christmas and New Year seasons as far back as the 1400s. This is due to the records we have showing customs of warmed spiced alcoholic beverages and other mulled drinks being so much a part of many winter celebrations, which almost always included hard apple ciders. The apples being harvested in the fall provide that cider would be abundant through out the coming winter and well into the spring. Serving apple cider or mulled cider punch to your guest offered them more than just a drink, it carried with it the “good blessing” which had been offered earlier over the trees and was the reason that many believed eating apples insured good health.

The early pagans continued seasonal traditions (which were later adopted by other religious factions) that, after the harvest was in and there was time to socialize, folks would go “a-calling” by visiting from neighbor to neighbor to offer wishes of good health and winter cheer. Along with this, the late fall also saw the ripening of many nuts and spices, giving ready seasoning for the coming holiday food and drink. It was found that apple cider was just as tasty

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NEWS OF NOTE

Officers and Deputies needed!

The following offices are up for bids:

Archery Captain - Send bids to Giliana Attewatyr, Lady Hannah, Their Excellencies Cate and Alric, and Lord Godwin.

Arn Hold Minister of the Stables - Send bids to Lady Isabelle, Lady Hannah, Their Excellencies Cate and Alric, and Mu’allemah Yasmeena.

Deputy to the Exchequer: Please contract Lady Elsidh.

Deputy to the Chronicler: Please Contact Lady Auraelia.

Newcomers Badges

At the Baronial forum, the idea of creating a token for those attending their first event was discussed. If anyone has ideas for what form such tokens might take, please share those ideas with Baron Alric and Baroness Cate via phone or E-mail before the

Baronial Birthdays for December

M^oLord Reain

December 10

Lady Auraelia de Medici

December 11

