



# THE MUDPUPPY

**November 2019**

**November, Anno Societatis LIV**

## Articles

Current Officers	Pg. 1-2
Seneschal Notes	Pg. 2-5
Upcoming Events	Pg. 6-7
Current Armored Practices	Pg. 8
Preserved Lemons by Lady Myrunn Inn Irska	Pg. 9-10
References	Pg. 11

## The Officers of Settmour Swamp

Baron	Baron Jonathan Miles baron@settmourswamp.eastkingdom.org	Invested: March 2017 Expires: March 2021
Baroness	Baroness Teresa Ana Perez baroness@settmourswamp.eastkingdom.org	Invested: March 2017 Expires: March 2021
Seneschal	Natal'ia Bolotnikova senechal@settmourswamp.eastkingdom.org	Invested: October 2019 Expires: October 2021
Deputy Seneschal	Judith bas Rabbi Mendel	
Exchequer	Charis Accipiter exchequer@settmourswamp.eastkingdom.org	Invested: October 2017 Expires: October 2021
Deputy Exchequer	Phelippe le Vigneron	
Chamberlain	Galefridus Peregrinus chamberlain@settmourswamp.eastkingdom.org	Invested: April 2019 Expires: April 2021
Chatelaine	Emeline la Chauciere chatelaine@settmourswamp.eastkingdom.org	Invested: August 2018 Expires: August 2020
Social Media Officer	Amitabh a' Bheithir	
Sinking Tower Pursivant (Herald)	Alexander MacGregor herald@settmourswamp.eastkingdom.org	Invested: November 2018 Expires: November 2020
Deputy Herald	Ceara MacKieran of Arundel	

<b>The Officers of Settmour Swamp</b>		
Minister of Arts & Sciences	Sof'ia Zhirinskaia moas@settmourswamp.eastkingdom.org	Invested: August 2018 Expires: August 2020
Deputy Minister of Arts & Sciences	Raela a Bheithir	
Chronicler	Raela a Bheithir chronicler@settmourswamp.eastkingdom.org	Invested: October 2019 Expires: October 2021
Webminister	Dalek Bolotnikov iz Kabanov webminister@settmourswamp.eastkingdom.org	Invested: October 2010 Expires: May 2021
Knight Marshal	Ögurr Aðalbrandarson marshal@settmourswamp.eastkingdom.org	Invested: March 2016 Expires: April 2020
Marshal of Fence	Orlando di Sforza fencing@settmourswamp.eastkingdom.org	Invested: January 2016 Expires: May 2020
Captain of the Archers	Baheens hlensee archery@settmourswamp.eastkingdom.org	Invested: June 2019 Expires: June 2021
<b>The Officers of Canton of Gryphonwald</b>		
Seneschal	Stephanie MacGregor	Invested: June 2019
Exchequer	Eleanor Callaghan	Invested: January 2018
Minister of Arts & Sciences	Dalek Bolotnikov iz Kabanov	Invested: March 2008

### **Minutes of the Baronial Business Meeting**

**October 26, 2019**

#### **Held at the Swamp Stomp, Liberty State Park Pavilion**

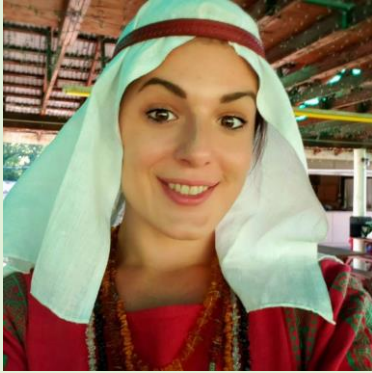
Present: Judith (chairing and taking notes), Natal'ia (chairing), Teresa (taking notes), Oskar, Sof'ia, Amitabh, Raela, Phelippe, Emeline, Galefridus, Turov Piskarev, Emidio, Alexander (by email), Bahee (by text), Lydia, Elizabeth Talbot, Tidehelm the Moneyer, Merlinia, Ryan, Hekja, and Erec l'Claire. We had a quorum, with the votes cast by email and text.

The minutes and summary of the August, 2019 meeting were approved.

Caoilfhionn was unable to attend so the Ducal final report will happen at the next meeting.

## **Elections**

After a three-year term, Judith stepped down as seneschal.



1

The officers then voted on the next seneschal, electing Natal'ia Bolotnikova (pictured above). Judith passed the seneschal keys to her, and Natal'ia chaired the rest of the meeting. Judith will become the deputy seneschal, with a focus on training new officers.

The officers elected Raela to be the new chronicler. Judith is to be her deputy.

## **Swamp Camp Expenses**

Dumnona sent a report ahead of time to all the officers. The officers were unable to approve this report because we no longer had a quorum.

## **Runnymede Expenses**

Teresa reported we raised \$610 from the Quest silent auction. We had other money that came from the fundraising bake sale at Mudthaw. Runnymede cost approximately \$1800 spent total, which was split equally between us and Østgarðr. We paid \$400 to the chef to help with food expenses in which approximately \$100 was returned unused. Most of the money was spent on set-up. We had to rent a bigger tent, for the Mead Hall, in which we spent \$250-300 to build a floor for it because of the muddy conditions at Pennsic. We built a frame and then put plywood on top. We can reuse that. We spent \$50 on a 20x40 tarp to put under it. We spent \$100 on ice and utensils. What was left over was used for the dinner.



## **Business Items**

*Women's Loaner Armor* - A few months ago, we discussed purchasing loaner gear for new fighters who are women. Jonathan was going to work on this; however, he was not able to attend so this was tabled for discussion at the next meeting.

*Archery Practice* - The officers voted by email this month to spend \$225 to get insurance for three November archery practices. The request went in without a month of lead time, so we have to pay the late fee of \$175 in addition to the \$50 charge. We also voted to continue to subsidize these November practices.

*Rapier Loaner Gear* - A while ago the officers approved spending money on loaner gear for new fencers. Orlando was unable to attend the meeting, so this was tabled for discussion at the next meeting.

*Purchase of New EZ Up* - Galefridus has been working on this. From emails among officers, the consensus was that we should purchase another EZ up of the same brand we have been using. Galefridus found that the base price is \$250 but is hoping that he can get a better price on Black Friday or Cyber Monday.

*Mudthaw* - We need an autocrat and feastocrat; there was a discussion regarding potential bids and the complexities of running the event. This year Mudthaw won't include King's and Queen's A&S. (They were combined last year at the request of Queen Vienna.)

*EK Gmail* - All officers need to make sure they are using their kingdom Gmail account. During the month we communicate using it, and sometimes we vote by email. If you have trouble setting it up, please ask Dalek for help.

*Ducal* - The Ducal report remains outstanding. Caoilfhionn needs numbers from Charis in order to submit the report.

*October 12 Demo* - Emeline said we got the request too late; pulling it off would have been very rushed. It is a good contact. We will try to do it next year.

*Missing Folding Table* - The table is still missing from Ducal. Emeline volunteered to do a Missing Person ad.

*Dish Towels* - They have been purchased, laundered, and put in the storage locker.

*Baronial Field Trip* - Teresa reported. We have plans to see The Last Knight at the Met.

## **Officer Reports**

- **Seneschal:** Judith reported. Over a year ago we were asked by the Kingdom seneschal to slow down our plans to install a social media deputy officer. After a year, Judith asked if we could move ahead, but heard nothing back. At our last meeting, we went ahead and voted for a social media deputy. Like other officers, the seneschal has to submit quarterly reports to Kingdom. In her quarterly report, Judith reported on the election, but said we could make changes in how the position was set up if Kingdom asked us to.

- **Exchequer:** Charis was unable to attend. Phelippe reported that we have money.
- **Chatelaine:** Emeline reported on request for October 12 demo given above. Natal'ia spoke about the Jersey City Oddities Market. The next one is December 8. She spoke with the coordinator and learned that it costs \$50/table. Participating in this would give us a lot of exposure, especially to lots of younger people. This seems like a good venue to explore. Natal'ia will learn more, and the officers will vote by email. Emeline said she is still getting emails from new people who came to Ducal. Jonathan is helping with people interested in martial activities. Most of our new people have recently been coming by way of practices.
- **Chamberlain:** Galefridus reported that we have stuff. He had been researching metal stamps to mark cookware that doesn't have handles we can attach pipe cleaners to. Caoilfhionn offered to donate a set of stamps to the barony. Galefridus brought them and a stack of cookie sheets and plans to experiment with marking the baking sheets after this meeting.
- **Social Media:** Amit said he's been using Tumblr and Instagram for Pennsic and practices. He's averaging 7-10 unique users, and the number of "likes" is going up. He would like to put a post on Facebook asking for photos. He's thinking of doing it asking for pictures of specific topics. He was asked whether there is a list of hashtags. He is also considering doing a Word Fame posting on Wednesdays, similar to what is done on the EK Facebook page.
- **A&S:** Sof'ia has held a couple of A&S gatherings at the Tuesday rapier practices making baronial favors and children's garb for Gold Key. Next week she will be teaching illumination and how to set up a scroll blank illumination pattern. Emeline volunteered to lend light boxes. Galefridus asked if it was possible to use the kitchen at the church where the rapier practice is happening. Answer: we have to arrange for it ahead of time and pay extra. Sof'ia commented that the Baron and Baroness have received a number of award recommendations, which means they will need scrolls.

#### **New Business**

- *Swamp Swap* - Erec is interested in working on a Swamp Swap event. We haven't done one for several years. People bring SCA-type items they are no long using and sell them at tables. Hopefully it helps clean our homes of clutter, but you may find just that thing you need at someone else's table. Erec asked if it could happen at Quest. This year we aren't doing a silent auction there. Raela volunteered to help with this project. Edison Elks may be a possibility. February was also suggested as a time for it since there aren't a lot of local events then, but we need to avoid conflicting with KQ Bardic and KQ A&S being held the 22<sup>nd</sup> and 29<sup>th</sup> of February, respectively. June is another possibility. Erec said he'd like to help someone else to autocrat the Swamp Swap.

**Next Meeting: Sunday, December 8 1-5p at Great Swamp Watershed Association**

**568 Tempe Wick Road, Morristown, NJ 07960**

**This will also be our Holiday Swamp Stomp! Facebook post to be announced.**

### Upcoming Events:

**December 7, 2019**

Barony Beyond the Mountain / Bergental Yule

Hosted by the Barony of Beyond the Mountain

Location: HSC Community Center

370 Osgood Avenue

New Britain, CT 06053

Site Opens: 9:00a

Site Closes: 9:00p

Site Fee: \$15, with \$5 discount for members of the SCA. Children

17 and under are free. This includes Dayboard.

Feast Fee: \$10

*Greetings, one and all! As the days grow cold and the North winds begins its relentless pursuit, it's time to seek the warm welcoming halls of good neighbors and friends. The Barony Beyond the Mountain and our Northern neighbor Bergental have, once again, combined our efforts to provide such a haven to all who would seek it! We welcome you to join Her Majesty in our hall for a day of feasting, marshal activities, music, dancing, games, ceremony, and respite. Merchants are most welcome!*

*Their Excellencies of the Barony Beyond the Mountain and Bergental are calling for a court of color and would be delighted by seeing all arrayed in their finery of GREEN.*

For full event details, please visit:

<https://www.eastkingdom.org/EventDetails.php?eid=3437>

**December 7, 2019**

Blak Rose Yule

Hosted by Shire of Blak Rose

Location: Hershey Masonic Lodge

215 W Governor Road

Hershey, PA 17033

Site Opens: 11:00a

Gate Open: 11:00a - 3:00p

Site Closes: 9:00p

Site Fee: \$15 adult non-members, \$10 adult SCA members, all minors are free

\*Pre-Registration Discount: \$10 for non-members, \$5 for members

Feast Fee: \$9 for everyone

*The crops have been gathered in and winter is coming. The feasting shall commence. Let's hunt the boar and not let the wolves steal our children. Come visit us in the land of castles and mountains. Come find out how to do things the way the people of Deutchland do. Let's sing and play games and tell sagas of the runes and tales of Woden. Come and join the merriment of things the Norsemen and Germanic tribesman enjoyed. Children are very welcome. There is the Epic Thor Hammer Toss, the True Quest for the Runes, the Boar Hunt and German table games. There are saga story exhibitions and stories from the Storyteller.*

For full event details, please visit:

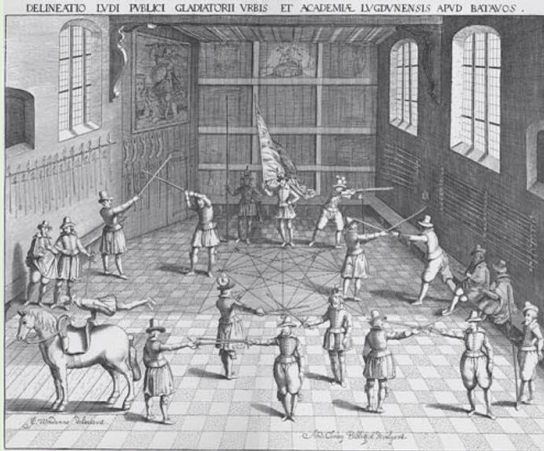
<https://www.eastkingdom.org/EventDetails.php?eid=3545>

\*For a complete list of upcoming events, please visit the following for complete details:

<https://www.eastkingdom.org/EventListing.php>



## Current Armored Practices:



2

**Fencing Practice:** Every Tuesday  
7:30p-9:00p

Location: Ogden Memorial  
Presbyterian Church

286 Main Street

Chatham, NJ 07928

3

**Armored Fighter  
Practice:** Every  
Wednesday 7:30p-10:30p

Location: Franklin  
Reformed Church

45 Hillside Crescent

Nutley, NJ 07110



**Learn more by visiting us on Facebook!**  
**Barony of Settmour Swamp [unofficial]**



## Preserved Lemons

*Myrunn Inn Irska*

So, there's this recipe you are dying to try! You are ready! You have spices at hand- well considered and blended, the choicest cuts of the called-for meat, fresh vegetables and then the needle scratches off the record. "You will need a goodly amount of preserved lemons in the Moroccan style" Dammit. Maybe fresh lemons will cut it, and sure maybe they will. What your dish will be missing is a lovely citrus tang with depth and a hint of umami. What is missing is the goodness of fermentation, with the attending (however mild) probiotic benefits. People shy away from home preservation methods and with good reasons. The author stares at you, dear reader, and helpfully intones, "no one wants botulism." That is a wise sentiment if one is uncertain, but this method creates hydrochloric acid, the likelihood of botulism growing it in is low, and especially if you use a gasket sealed jar to keep the environment anaerobic. This is criminally easy to make, and it keeps forever. I do not use refrigeration; it sits on my counter, and I make a new jar when the other is nearly done. There are so many period applications to it, especially in the North African purview, as well as modern ones where finely diced or blended preserve lemons can be used in soups, on fish, in charcuteries, tamponades, sauces, and salsas. That said, lest this to turn into a never-ending spool of words when you, dear reader, just want the recipe, without further fanfare I give you preserved lemons.

### **You will need:**

- 3 lemons (Meyer work best but those are crazy expensive so if you are doing small batch yes; otherwise any are fine.)
- Kosher salt
- Extra lemon for juicing (you can use bottled lemon juice if your lemons aren't super juicy- but not ideal)
- Sterile water (water that has been boiled and cooled)

### **Directions**

1. You can make however many preserved lemons you like, but roughly 3 will fit per pint-sized jar, I can sometimes stuff in 4 but if you use a larger jar size up.
2. Clean the lemons. If you aren't using organic let them soak in vinegar for a few minutes, then scrub and rinse.
3. Trim the nubs off both ends of each lemon. This is to help it fit into the pint jar.
4. Quarter each lemon, slicing them down just over  $\frac{3}{4}$  of the way into the lemon.
5. Place one teaspoon salt into the bottom of the jar.

6. Put one teaspoon of salt into the cavity of each lemon.
7. Put a lemon in the jar, cut side down, pressing firmly to squish out the lemon juice.
8. Put a teaspoon of salt on top of the lemon.
9. Firmly press the second lemon down on top of the first lemon.
10. Repeat with the third lemon, pressing down firmly. Add a teaspoon of salt on top of the lemon.
11. The jar should be halfway full of lemon juice. If needed, squeeze some additional lemon juice into the jar to bring it to the halfway point.
12. Thrift! Slice it and stuff the slices into the jar if you can make it fit.
13. Pour the sterile water into the jar to fill it to the top.
14. Screw the lid on and let it sit at room temperature rotating the jar upside-down/right-side up a few times per day.

It will be ready in 1 month. You can play with spice profiles too, like adding bay, or cinnamon. I have one I very much enjoy that is lemon and diced Fresno peppers. Play with the spices and see what you like best. You don't have to refrigerate, but you can if you want. If you opt for refrigeration leave at room temp for at least 4 days, then you can refrigerate. Final note: if you see you are "low" on juice you can just juice another lemon into it if you wish. 4

*Happy cooking!*



Myrunn Inn Irska is a highly skilled and accomplished chef in the SCA. Most recently, she created a fantastic Moroccan feast at Mudthaw XXXIX, King's & Queen's A&S, in addition to being our Chef at our Black Gryphon Inn event and being a phenomenal support in the kitchen. She is a member of the prestigious Order of the Bronze Tower and is a constant beacon of sunshine at our events! Thank you for your contribution to our Barony and I personally look forward to what you create in the future!

REFERENCES:

1: Photo of Natali'a Bolotnikova posted by herself on Facebook

2: Photo posted on Settmour Swamp Fencing Facebook page

3: Photo posted on East Kingdom Gazette February 8, 2015

4: Arberry, A.J, trans. *Al-Baghdadi, A Baghdad Cookery Book (1226 A.D./623 A.H.)*. *Islamic Culture* 13 (1939): 21–47 and 189–216.

Batuta, Ibn. *The Travels of Ibn Batūta: With Notes, Illustrative of the History, Geography, Botany, Antiquities, Etc. Occurring Throughout the Work*. Translated by Samuel Lee. Cambridge University Press, 2012.

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