

the **M**oonstone



Malagentia's Quarterly-ish Publication



Dear Malagentia,

It was, to put it mildly, an amazing fall for our fair province.

It began with Harvest Moon, ably run by Quentus and Team – an event that again proved a welcome home to veteran Malagentians and a wonderful introduction to many new folks. It then – to the surprise of many, including me – somehow included a Crown Tourney, planned and executed in record time by the amazing Lady Octavia and her Team of excellent and capable volunteers.

And between and betwixt those two bookends, our martial practices continue to grow and attract new people, as do Scribal and Dance nights – and we’ve re-started a monthly craft night, as well! Our Foresters are engaged and holding workshops, various members of the populace are working on and sharing excellent projects and we’re all looking forward to a busy – and safe – winter.

What do we have to look forward to? Our immediate Neighbors North and South have events coming up including Birka in Stonemarche, 1/27/23-1/29/23 and the Tourney ‘o Love in Endewearde, 2-11-23. Our Province will host Otzi’s Paradise on February 25, the Test Kitchen on May 6, and we’re actively planning a Spring Inspirations A&S event, too. And there are a ton more events on the EK calendar for your consideration, as well.

All the energy we’re experiencing, all the activity, has a pretty simple origin. We have dedicated folks who are volunteering their time, energy and experience to make excellent things happen, from practices to large events, and everything in between. That helps attract new folks, who are excited to find “their people,” and who want to learn more, do more and help more.

It’s a potent combination. I’d encourage everyone to think about how they can add to it. We have great need for all to help out, whether you’ve been in the society for 30 years or three months.

If you’re in a rut and maybe need something new – reach out to someone, talk a bit, be open to new ideas or a different path. Don’t necessarily assume that things are going to be the way they were because they’ve always been that way. Malagentia is growing and evolving, and there’s room for all.

Your obedient servant,

Wyck



Sage Élan De Janvier photo

Ravensbridge ...



...is doing the things!

Time for a little Ravensbridge news. We have an active group up here in the north, and, though I can't believe I'm writing this phrase when it's been 40-50F for the last couple days, we will have various practices in Auburn and Bowdoin, possibly Winthrop when the weather "warms up" in the spring. Karl Falchner's place in Bowdoin has room for all the things, we've been gathering there on Monday nights for Archery especially. We'll likely do a clean up and expand the field workshop on a weekend in the spring. Morty has a big field in Leeds that might be a good place to host a Forester's workshop, and Armored Combat and Thrown Weapons have been popular on John Carpenter's lawn in Auburn on alternate weekends. It's an easy site to visit, and John is a good marshal and patient instructor.

We have an online group meeting once a month on the fourth Thursday generally, check our calendar on our website, and I'll see about getting these on the Malagentia calendar as well. Online meetings being what they are, they're not all that popular anymore, so we are considering having quarterly in-person meetings, possibly outside, with online meetings when needed to deal with specific events or decisions.

We also just had elections, and here are the results, and our officers, for the next two years:

- Seneschal: Aloysius Sartore
- Exchequer: Magnus Morté
- Chronicler: Sigrid Arnsdottir
- Chatelaine: Hesychia of Ravensbridge
- Chancellor Minor: Amee le Mort
- Minister of Arts & Sciences: Meara MacNeil
- Herald: Griet Wever van Orange
- Webminister: Aurelia Lenzi
- Knight's Marshal: John Carpenter
- Captain of Fence: Magnus Morté
- Captain of Archery: Magnus Surtsson
- Captain of Thrown Weapons: John Carpenter

We have some big news, too. As most of you know our former Malagentian Seneschal Sir Edward MacGyver dos Scopus now lives up here, in sunny Pittston, on the river. He has a pretty good practice lawn too, by the way. Ed is looking to be the Event Steward for a new kind of Huginn and Muninn event, a three day camp somewhere in our area. The idea is to have time to do and see all the things, and give people who don't have the time to get out to Concordia (NY) or Panther Vale (VT) a chance to do a smaller camping event before the Great Northeastern War. If you know of a great location, or have an interest in helping to get this idea rolling, please get in touch with Ed.

- Aloysius Sartore, Seneschal

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Are you ready?

Campfire Naan

- Speedbump

I had done this before at home, and thought it might work well for camping. If the reaction from the last Test Kitchen was any indication, I would say it was a success.

Recipe from <https://www.gimmesomeoven.com/homemade-naan-recipe/>

1 cup warm water (about 110°F)
2 tablespoons honey
1 (0.25 ounce) package active dry yeast (about 2 1/4 teaspoons)
3 1/2 cups all-purpose flour plus more for rolling
1/4 cup plain yogurt
2 teaspoons fine salt
1/2 teaspoon baking powder
1 large egg
oil (about 1T)

Hardware:

cast iron griddle or skillet
mixing bowl
rolling pin (or wine bottle)
dish towel
wooden spoon or rubber spatula
metal spatula

I ended up making a double batch, and since I was using eggs that were a little smaller, I used the full 5.3oz (2/3 C) of yogurt

Mix the warm water (1C) and honey (2T). Sprinkle the yeast (1 packet or 2-1/4t) on top. Stir briefly.

Let sit 5-10 minutes until foamy

Add the flour (3-1/2C), yogurt (1/4C), salt (2t), baking powder (1/2t) and egg (1).

Mix with a spatula or spoon until it starts to pull together, and then knead for 3-4 minutes. You can do it on a floured surface, or I just do it in my bowl. You may need to add flour as you knead if it is too sticky. Dough should form into a ball, but remain slightly sticky.

Put a little oil on the ball, then use a spatula to lift the dough from the bowl and let the oil get all around the ball of dough. Cover bowl with a damp towel and let rise for 1 hour. Ideally it should be warm, but you can't get it over 120deg or the yeast will die. I try to leave it in the sun if the weather is cool.

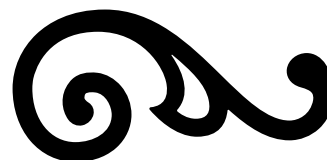
Get your fire going to have a good bed of coals when the hour is up.

At the hour mark, put your cast iron over the coals to preheat. Transfer dough to a floured work surface, make into a disk, and cut into 8 wedges. Form each wedge into a ball, then using a floured surface and rolling pin, roll out the first dough ball out to an oval about 1/4 inch thick. These will rise, so if you want more of a wrap, you can go for 1/8 inch or thinner, but it will take more time to roll them out, and they can fold while trying to get them into the pan

Move the cast iron into the coals and let it get really hot. Like a stovetop on high hot.

Brush the excess flour off of the dough, and put it onto the dry hot skillet. Cook until the top begins to bubble. Use the spatula or tongs and flip. Cook an additional 30-60 seconds. Transfer to a clean plate and cover with a clean towel. Once the naan hits the skillet, roll out the next one so it is ready when the pan is free. You can try and roll them all before you start heating the pan, but if you don't use enough flour, they stick together, and if you do use enough flour to avoid sticking, the flour falls off while cooking and burns in the pan.

Although best while hot, if you have left overs, they can be put in a zip top bag in your cooler for the next day.



Octavia's Embroidered Scroll - By the Numbers



Total time - 367 hours
 Longest session - 15 hours
 500 feet of gold thread
 690 letters
 18 needles



Source: Treaty of Perpetual Peace (1686) between the Russian Tsardom and the Polish-Lithuanian Commonwealth
<https://www.vle.lt/straipsnis/amzinoji-taika-2/>

Calendar of Events

- Jan 4 - Craft Night
- Jan 5 - Province Meeting
- Jan 7 - Forester Gathering
- Jan 12 - Dance Practice
- Jan 15 - Giggleswick Populace Discussion
- Jan 19 - Scribal Class
- Jan 22 - Budget Meeting
- Jan 28-29 - Birka
- Feb 2 - Province Meeting
- Feb 9 - Dance Practice
- Feb 16 - Scribal Class
- Feb 25 - Ötzi's Paradise
- Mar 1 - Craft Night
- Mar 2 - Province Meeting
- May 6 - Malagentian Test Kitchen
 (Tuesdays: Fencing, C&T and Heavy Weapon Practices)
 Visit <https://www.eastkingdom.org/events/> for all Kingdom events



Matt Wickenheiser photo

This is the Winter 2023 issue of *The Moonstone*, a quarterly publication of the Province of Malagentia of the Society for Creative Anachronism, Inc. (SCA, Inc.). The *Moonstone* is available by request at no charge from Kim Ballard, chronicler@malagentia.eastkingdom.org. It is not a corporate publication of SCA, Inc., and does not delineate SCA, Inc. policies. Copyright © 2012 Society for Creative Anachronism, Inc. For information on reprinting photographs, articles, or artwork from this publication, please contact the Chronicler, who will assist you in contacting the original creator of the piece. Please respect the legal rights of our contributors.

Foresters Workshop

- From "A Medieval Journey", by Ella de Caley,
<https://pattygale199.wordpress.com/>

November 12, 2022

Today we attended our first foresters workshop, hosted by Sylvan Thorncraft in Scarborough, Maine. We worried about rainy weather left over from a hurricane moving up the coast, but by noon the skies were clear, if windy. I wasn't quite sure what to expect at the workshop, but it was lovely. A small, intimate gathering, relaxed, and focused on skill building.



Others did campfire cooking, including bannock, stew, venison, and carrots. On my list of things to master is managing a steady supply of coals for cooking, but I wasn't inspired to work on that today. Next time I'll bring my own fire pit to work on it.

We held a short Foresters Court, where three of us took the Foresters Oath. We also brainstormed more ideas for skill building, including: tying knots, setting up tarps in different configurations, managing cooking coals, and making cordage and baskets. So much to learn and master! I look forward to future workshops.



Photos by Matt Wickenheiser, Patty Gale, and Kathryn Cranford.



Several folks practiced primitive fire making with flint and steel. There are several details to pay attention to, first of which is the type of char you use to catch a spark. Based on today's experience, charred cotton terry cloth or charred punk wood work best. Charred linen or cotton was too thin to hold a spark for long. Ground chaga took time to nurture to build a flame. Amadou (a layer carved from tinder fungus, boiled in water, and pounded thin) only took a super-hot spark from a ferro rod; the flint-and-steel spark wasn't hot enough to take. Also important is the size and quality of your tinder bundle: super light and dry, and more is better. In addition, have your wood set up in place, small to larger, with more ready to add. With guidance from experienced foresters, along with equal measures of patience and perseverance, several folks were able to get fires started with flint and steel.



How To Lay Gold Leaf

- Collette d'Avignon

MATERIALS

- Gold leaf sheets (23k or 24k)
- Size (either miniatum or miniatum ink are my preferred size, but other options are acceptable)
- Size-specific paintbrush
- Clean, flat paintbrush for the gold leaf
- Pounce bag (made of silk)
- Burnisher OR small smooth round stone/pebble
- Lestoil for cleaning
- Water
- Pipette
- Stirring spoon or popsicle stick
- Warm colored gouache (red, maroon, brown, etc.)
- Glassine



Collette d'Avignon photos
Blog post here: <https://colletedavignon.home.blog/2022/01/07/a-guide-to-gold/>

PROCESS

– Trace out the area that you would like to have laid gold. I do not lay gold without tracing first, so that I have specific parameters to lay my size within. I will usually lay the size slightly over the pencil marks to hide them.

***For MINIATUM INK: first, thin your miniatum ink using your water and pipette. Though this product comes already thinned, thinning it further will allow for more layers and a smoother texture once the gold is laid. I lay 2 layers of ink. Miniatum ink will give a FLAT GILDING.

After thinning the ink, add a pea-sized amount of warm-toned gauche to your ink and stir using your stirring spoon or popsicle stick. When miniatum (ink) dries, it dries clear, and without the gouache it will be difficult to find where to lay the gold. The warm tone to the gouache also helps to enhance the warm tone of the goldleaf.

***For MINIATUM (regular, not ink): just as before, thin your miniatum using your water and pipette. This product does NOT come already thinned, so thinning it further will actually allow it to be worked with. After thinning it, thin it further. Miniatum will give a RAISED GILDING.

Again, after thinning the size, add a pea-sized amount of warm-toned gauche and stir using your stirring spoon or popsicle stick. For this size, I lay 3-4 layers, depending on how raised I would like it to be.

Apply your size to your sketched area using your size-specific paint brush. After you lay the first layer, let it dry completely before laying subsequent layers. Depending on the humidity in your space, this could take a few hours or a whole day. When you're done with your paint brush, use some Lestoil to clean the brush and rinse thoroughly with water.

Find a nice flat, level area to store for drying. Miniatum and miniatum ink are both self leveling, meaning that wherever you put them to dry, they will level out to ground level, rather than the level of their resting place; good to keep in mind as you pick their location for drying.

Once the size is dry, you will need to active the size with humidity. The best way to do this is to use your breath, and breathe on small areas of size like you were trying to fog a window. Wait about 5-10 seconds and then gently press your small area with your gold leaf (while it is still on its paper). After pressing your gold to the size, gently remove the paper.

With your gold-leaf paint brush, gently brush your nose or your cheek (to acquire some oils) and brush the loose areas of gold onto itself. You can also use this brush to smooth out areas that are layered on one another for a seamless finish.

If desired, you can use a burnisher and glassine to fasten down edges or to smooth rough areas, and finish with your silk pounce bag for additional shine. I find that I don't usually need the pounce bag, but do use the burnisher to fasten down the edging.

NOTE: gold leaf sticks to just about anything, so it is helpful to lay gold leaf BEFORE laying any other paint. However, gold leaf is also very delicate. Wearing only gloves when painting over and around gold leaf could cause the gold leaf to detach from the sizing. I recommend using tracing or wax paper to rest your hand on anywhere there is gold leaf, to prevent the rubbing from your painting glove.

In Memoriam



Lisa “Petra” Willey

September 10, 1967 - September 20, 2022

I'll keep this short, for I can't find the words
I want you to know
My heart is broken
Our hearts are broken
It's crushing under the pressure of grief and sorrow
Tuesday night at eleven thirty our lovely Lisa slipped
from our world
She is at the clearing at the end of the path
She was fierce, yet tender
Skilled at so much, yet eager to learn
I will continue to see her in everything and everywhere
Her heart was big enough for us all to share

- “French Roast” Bob Critchfield

