

FEWMET!

Being the Newsletter of the Industrious Barony of Thescorre!

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	CHANCELLOR MINOR: VACANT (all officers can be contacted through the Baro- nial Webpage (http://www.thescorre.org))

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Barony of Thescorre
Aug 16th Business meeting notes
as reported by Mistress Matilda

Seneschal:

-Padrig has submitted a verbal resignation from the office of Fencing Marshal to take effect after Labor Day. Simon has agreed to take on those duties.

- The Kingdom is looking for a 12th Night bid from any region; Spring Coronation bids are due Nov 1st; 2017 Fall AAcademy bids (Region 4) are due June 1st. If anyone wants to put a Kingdom Event bid together, it needs to be presented to the Barony for approval first.

- The Proposed change to Baroial Poliy was tabled again until the edits are completed.

Up-coming Events:

Barony Picnic to be held Aug 27th @Richard's Castle 11am-whenever, Clarissa to organize & purchase the Barony's contribution of dogs, burgers, rolls & paper goods. Garb or not, Marshal activities to take place if marshals are present, Cooks Guild will have an organizational meeting.

College of Three Ravens - propped date Feb 11th,2017 @ Western Presbyterian Church in Palmyra; Simon is still working on the bid, discussion tabled until the Sept Social Meeting
Marshal Activities: Heavy Weapons Practice in Highland Park on Thursday evenings, Fencing on Mondays at Adams Street Rec Center has been pulling in 2-3 people plus 2 new fencers, Archery was cancelled last week but will reconvene on Sunday after the Barony Picnic; Thrown Weapons happens on Sundays and 2 new throwers were at last practice

A&S report:

--Scriptorium: Materials have been purchased to prepare Cennini gesso - planned for August meeting.

Scrolls were prepared for Pax Interruptus, Pennsic both at the Baronial and Kingdom level by Daedra, Roberta, Genevotte, Lilith, Branwyn, Mairghread, Abigail, Fridrikr and others perhaps.....many court reports no longer include the creators of the scrolls.

Otelia shared her period pigments with the Scriptorium at the July meeting. Very interesting and generous and much fun was had playing in the mud.

Abigail taught at Pennsic

--Cookery: Andrew led the lunch for Pax Interruptus with much assistance. Ragna has procured a mentor.

--Katja and Mairghread collaborated on an AEGazette article on Pax which will soon be published in the FEWMET.

--THL TW and Abigail taught at Pennsic - if you also taught or displayed your skills, please let me know.

--Fririkr is working on translations for The NAAL Saga.

Chatelaine report:

- Still comparison pricing for pamphlets.

- The Chatelaine tent at Pennsic was very successful. We had AS17 for 5 days, 11 - 2 . There were classes geared for newcomers, some one there to answer questions and on Sunday we had a newcomer open house and there were 3 sets of Royals attending. They took time out of there very busy schedules to attend, answer questions and explain that royalty are not scary.

- No demos at this time.

Chronicler Report:

Fewmet is out, and have an article on file for the next issue

Web Minister Report:

Fewment is posted on the site; if anyone has updates or new things to add, please sent them to Genevote

Baroness Sadira's Report:

Wow! Pennsic was fabulous! Thank yous for all those who served around the war: camp set-up, retainers, fighters etc. Huge group effort, Thescorre War tokens are still available if you did not get one-see her Excellency. 7 Pearls Champions event this weekend.

Continuing Event Steward discussion series:

Sir Athos talked about Working with Marshals; Sept topic will be Baron Stefan and Working with the Stewards Office; We Have Stuff. October topic: Baroness Bronwyn: Organizing Classes. (more topics to come)

Autocrat + Cook = Excellence

By Sadira bint Wassouf and Nezhah bint Saleem

Directions: Add details and other topics as you like

- * Finding the right cook for your event:
 - o It is best to choose a cook and speak with them personally, rather than asking for help from the populace. This ensures that you will be working with someone who you can easily mesh with and that you've chosen a person specifically suited to your event's needs.
 - o Know your cooks. Request the service of a cook based on factors that are important to you. These may include some of the following:
 - * Personality
 - * Food handling
 - * Prep style
 - * Areas of specialization
 - o Visit lots of kitchens and observe:
 - * Atmosphere
 - * Working relationships
 - * Food handling
 - * Resulting meals
 - o Talk to the barony cooks about who might be available to do the type of cooking you need for this event
 - o If you choose to work with a cook you don't know very well, consider getting together with them to discuss their plans, should they want to cook your feast. You can always tell a cook that they might not be a good fit. It's better to ask and learn and have to ask another person than it is to not know your cook and find out you can't work with them once the event is close.
 - o Be sure that your lunch and dinner cooks can work well together and communicate. This means:
 - * Ask your cook whom they work best with.
 - * If you choose to pick someone on your own, it is nice to ask your cook if they are ok working with them.
 - * Costs will stay lower and there will be fewer repeated ingredients (and less likelihood for allergy issues) if your cooks communicate along the way.
 - * There is no guarantee that your cooks will work together in this fashion, even if they like to work together. But it's nice when it happens.
 - * If at all possible, at least requesting that they share meal plans is good.
 - * Having each other's contact info is better.
 - o Consider requesting that your cooks have a second cook for each meal (but only if it is the cook's choice)
 - * drop dead for emergencies
 - * more supervision and help for volunteers
 - o It is best to allow your cooks to find their own "staff" for their kitchen.
 - * It seems like sign up sheets are a great idea (in the "many hands make light work" realm), but in a kitchen (many of which are small), "many hands" can end up "too many hands" in the way.
 - * Some cooks will prefer to use sign up sheets anyway and this is great. But it is important

that each cook use their own preferred method of finding help, so that they end up with people they can work with and the number they prefer.

* Some cooks have very specific people that they prefer to work with and may just ask those people. Do not be concerned that your cook hasn't asked publicly for help. They may already have everyone they need.

* Consult with your cook to see if they'd like help finding kitchen laborers. Be sure they have a plan, whatever it may be.

* This also goes for prep cooking. Allow your cook to prep as they prefer, unless they ask for your help in prepping or finding help for prep.

o Include the cook in choosing the site. If the cook is not available, please provide specifics regarding the kitchen facilities. These include:

* How many burners?

* How many ovens?

* Do all the burners/ovens work?

* Are there any issues with the ovens/burners that "work"?

* How much counter space?

* How much refrigerator space?

o Pictures are a VERY good way of accomplishing this.

* Deciding Menus:

o Many events these days have themes. If you have a theme, consider whether or not you are hoping to have your feast/lunch coordinate with your theme. If you wish to have your theme recognized in the food of the day, please request this of your cooks prior to having them on your event bid. Everyone will be much happier if they know the parameters prior to making commitments.

o Each cook has different abilities and specialties. The menu should fit the skills and specialties of the cook you've chosen. Because of this, it is best to let your cook choose the feast menu. If you wish to choose the menu, you should do so through direct discussion with your cook.

o Food choices and whether food is cooked on site or pre-cooked depend on facilities (see list above).

o Excellence: Ask the cook what (s)he would like to cook for this type of event. Chances are the result will be even better!

* Setting Prices:

o Dinner Math : cost of food per person X number of people = total cost. You can find the cost per person by talking to your cook.

o Stick to the number on the day of the event. "Adding more water to the soup" is a bad idea at any time, but especially if the "soup" is a roast.

o Do the lunch math:

* Lunch numbers are unpredictable because people rarely pre-reg for day trips. (On-line pre-reg without payment may help.)

* Use averages of past events for a ballpark estimate.

* Once you've chosen your planned number, stick to it unless you speak with your cook, and (s) he says they can expand the number. If they cannot, discuss options, or stick to your original number.

* Accept that given these facts, there may be waste from lunch. There may also be not enough. These are real possibilities, but if everyone stays informed of numbers of prereg and discusses options as you go, everyone will be as best prepared as they can be.

- * Prior to the event
 - o Accurate Numbers are needed as far in advance as possible and daily during the last week to allow for revision of feast size. This is how you'll keep the event from losing money. The most common way we lose money at events is by overcooking for feast based on "planned" numbers rather than "actual" headcount. To remedy this:
 - * Food must be bought far in advance for best price
 - * Adding more can be impossible due to availability of ingredients or pre-prep schedule
 - o Food allergies and sensitivities MUST go directly to the cook ASAP. They should not go to the autocrat or tollner and be passed on.
 - * Ingredients cannot be removed once the dishes are finished.
 - * In order to accommodate the vast number of issues, food for people with allergies, sensitivities, and special diets need to be grouped for safety and cost effectiveness, so the sooner the cook has this info, the more likely they are to be able to accommodate multiple health concerns.
 - * Day of the event:
 - o If possible, provide a designated parking spot for cook vehicle(s) near the kitchen.
 - o Call the hall for help to unpack vehicle
 - o Check often to see if dishwashers are needed. Call the hall and be sure someone actually responds.
 - * ALL dishes must be washed before and after use
 - * More people are needed to wash as we go – cutting boards, cooking containers, utensils (especially) knives need to be washed often to prevent cross contamination
 - o Call for clean-up crew immediately at the end of the feast
 - o Call hall for help to repack vehicle. The cook MUST supervise the internal packing of each tote! (The cook is the person who knows exactly what was brought in and what belongs to the site. "Stealing" from churches is not a good thing.)
 - * Litigation Issues
 - o Be sure that ingredients lists are posted in the hall
 - o Make participants responsible to read lists on their own
 - o Be aware of correct food handling in general in order to choose a cook
 - * Other Considerations:
 - o Trust your kitchen crew to do the cooking. Do not help directly in the kitchen – you have other responsibilities
 - o Help to pack up the kitchen after the rest of the site is cleaned and closed down if you have the energy – kitchen clean-up is extremely hard and time-consuming.
 - o Thank your cooks and kitchen help throughout the day and at the end
 - o Let the cook know the financial result of the feast for better future planning
 - o Do not expect cooks to transport other event stuff home. Feasts are heavy and bulky. Adding to the cooks load is stressful and confusing after a long day of cooking. It is best to have each person bring home just what they brought to site to avoid leaving items or losing them at someone's home.
 - o It is the cook's responsibility to pick up and return stuff to the Steward in good time and order. It is NOT the Steward's responsibility to transport stuff.
- Always remember:
 This is a volunteer organization.
 Constant communication is essential.
 And did we mention NUMBERS? J

September - 2016

2-4 Siege of Glengary -
NOTE: Date Change
Shire of Sylvan Glen (Kearneysville, WV)

2-4 Fireside Feast VI
Shire of Sunderoak (Portersville, PA)

2-5 A Shoote In The Wyldewoodes
Barony of Delftwood (Memphis, NY)

9-11 Sicilian's Revenge:
Palio di Sicily
Shire of Port Oasis (Huntington WV)

10 Nithgaard's 39th Birthday
Battle & Ball
Shire of Nithgaard (Boalsburg, PA)

11 Regional Fight Practice
Shire of Sterlynge Vayle

17 Summer's End
Canton of Beau Fleuve (Lockport, NY)

23-25 Harvest Raid/ Æthelmearc
Coronation
Shire of Heronter (Bemus Point, NY)

24-25 ROBERCON DEMO
Shire of Sterlynge Vayle (Binghamton NY)

October - 2016

1 Fall Æthelmearc Crown
Tournament
Barony of Rhydderich Hael (Lockport, NY)

7-9 Leihen Helvetia V
Barony of Blackstone Mountain (Helvetia,
WV)

8 Archers to the Wald
Canton of Steltonwald

8 Heralds and Scribes
Shire of Coppertree (Rome NY)

15 Sterlynge Vayle Schola
Shire of Sterlynge Vayle

15 Æthelmearc Arts & Science
Champions
Shire of Sunderoak (Chicora, PA)

22 Fasching
Barony of Endless Hills (Shavertown, PA)

22 Brewing and Bacon Bash 3
(NOTE: Date Change)
Shire of Hunter's Home (Utica, PA)

22 Hunter's Moon
Shire of Hartstone

28-30 Agincourt
Barony-Marche of Debatable Lands

November - 2016

4-6 Corn Maze III
Shire of Abhainn Ciach Ghlais

5 Angels Keep Fall Schola
Shire of Angels Keep (Auburn, NY)

5 The Shire of Kings Crossing
Birthday B(R)all
Shire of King's Crossing (Houston, PA)

11-12 Known World Fiber
Arts Symposium
Kingdom of Calontir (Ames, IA)

12 Fall 2016 Æthelmearc
Æcademy and War College
Shire of Nithgaard (Wallaceton, PA)