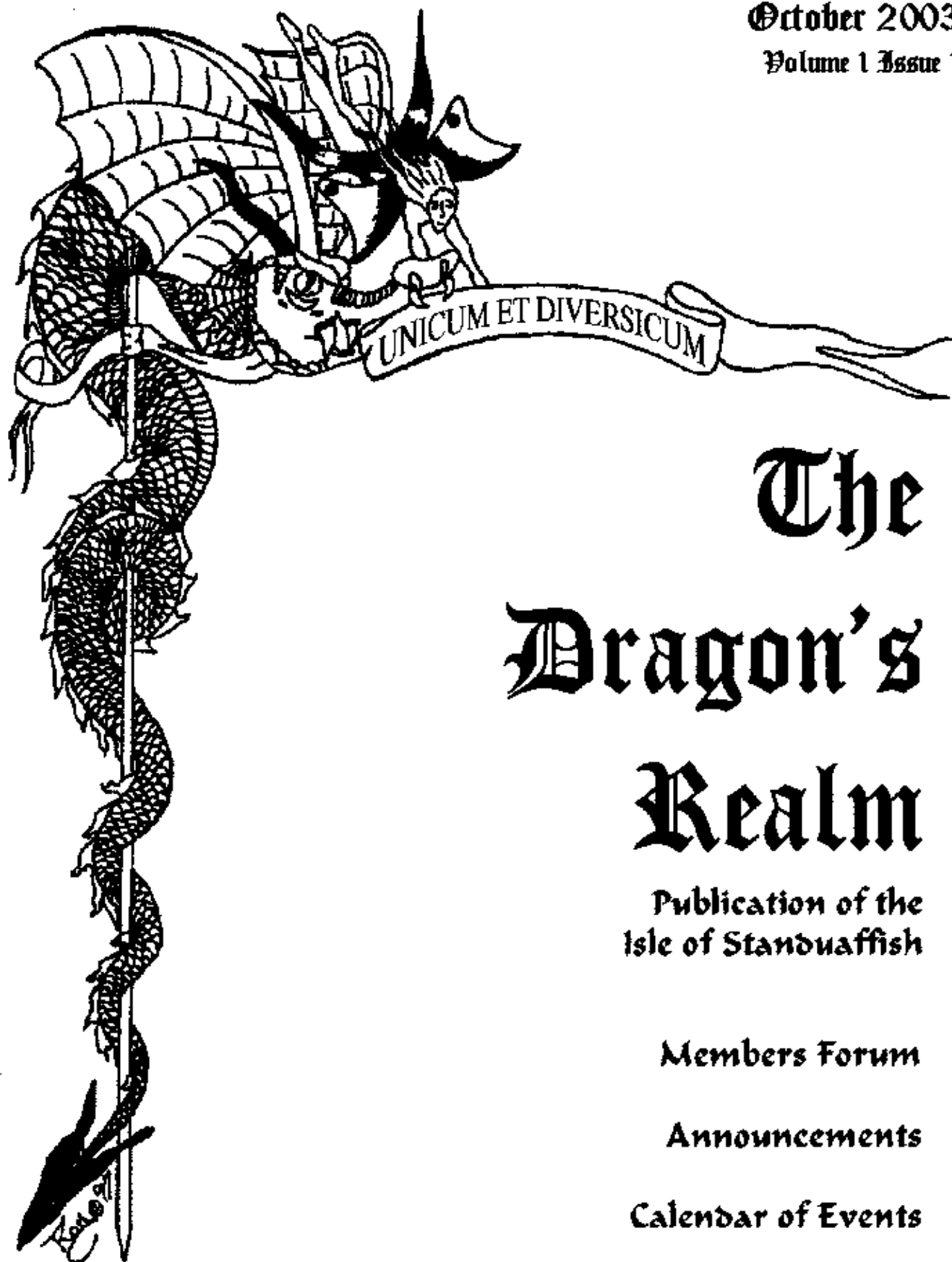


October 2003

Volume 1 Issue 1



The Dragon's Realm

Publication of the
Isle of Standuaffish

Members Forum

Announcements

Calendar of Events



The Dragon's Realm

October 2003 vol. 1 issue 1

Welcome to the first issue of the Dragon's Realm the monthly Newsletter for Isle of Standauffish.

Well first of all I'd like to thank all of the populous for helping to make this a group that we all can have fun playing at, and a place to enjoy our luxury time. I'd also like to take this opportunity to apologize for this rough looking letter. But seeing as how we didn't have one before, hey what the heck. So if anyone has any opinion or advice or even contribution to this I will take it in advisory for upcoming issues.

Monthly News From the Baron

First of which we would like to remind everyone that October means Las Vegas Renaissance Festival. The dates for that are the 10th thru the 13th and setup will be on the 9th and any help is appreciated. Also at that time the passes for the weekend will be handed out. Tent assignments will be done at the Guild meeting help on September 14. Member will be given passes; non-members or friends of the Isle will be charged \$10 site fee per person. This is the incentive for membership. The cut off date will be the 1st of Oct. if your money is not in by then make arrangements with Baron Zorgon or General Santo.

The Isle would like to welcome it's newest members the Taylor Family Tracie, Julie and their son Seth, lets make them feel welcome and greet them with open arms like we were when we each arrived on the Isle. Also to all member as of the 1st of next year all memberships will be due unless otherwise informed. Thank you for your continual support of our game and hobby.

Special Announcements

The Isle would like to send out special Congratulations to two loving people, our distant members Lady Rainvaig and her soon to be Husband Jason Hutzel on their upcoming marriage. THREE CHEERS ...

HIP HIP HAZZA

HIP HIP HAZZA

HIP HIP HAZZA

Events in the past month

Well as it is that were just starting the only event for September other then weekly meetings was Highland War. It was a small turn out but it was enjoyable. General Santo Cesario and Lieutenant Conal McRae qualified to fight light Rapier in the SCA making them the first of the Army to fight the outsiders. Conal entered the ship battle on Sunday of the war although he did not live for the win it was a valiant effort for his first time out. Also on Sunday night Santo took place in torchlight tourney help by our friends the 3rd dragoons. Again not winning but at least trying his best. With continual effort the Army of Draconis can be a force to be reckoned with. But they need your help. The army is now enlisting new recruits. See the General or his Lieutenant Captain Conal.

The Humor Of the Isle

TRUTHS ABOUT LIFE, THAT LITTLE CHILDREN HAVE LEARNED:

- 1) No matter how hard you try, you can't baptize cats.
- 2) When your Mom is mad at your Dad, don't let her brush your hair.
- 3) If your sister hits you, don't hit her back. They always catch the second person.
- 4) Never ask your 3-year old brother to hold a tomato.

- 5) You can't trust dogs to watch your food.
- 6) Don't sneeze when someone is cutting your hair.
- 7) Never hold a Dust-Buster and a cat at the same time.
- 8) You can't hide a piece of broccoli in a glass of milk.
- 9) Don't wear polka-dot underwear under white shorts.
- 10) The best place to be when you're sad is Grandpa's lap; he will pay you to be happy

Look next month for the next installment. Any jokes given to the Chronicler in charge are free range to use.

Tentative Events at Faire

Faire this year will be as always relatively normal with some added changes. On Sunday there will be a just for fun Brewers Competition. All entries must be in by 2pm on Sunday, competition will be at 3pm. Judges please see the Brewmaster or the Baron. Completion is not limited to brew from scratch as long as it took effort to create. Good Luck to all participants. Other events throughout the weekend will be the usual parade of the Queen, and our stage performances. The General has asked for one member each day to help him in policing the area for trash, keep our camp clean that includes the stage area.

Man the Isle is Cooking

Pumpkin Mead

Ingredients:

2 gallons of water
 5 lbs honey
 3 8-oz cans of fruit
 1 tsp spices
 twist of orange peel
 yeast

Procedure:

Boil, skimming, for one hour. Strain out the fruit and transfer to the fermentation container and add the orange peel. Cool overnight; add your favorite yeast and stopper with your fermentation lock.

Ferment approximately 3-4 weeks. (Makes a killer pear and cherry mead) Both fruit and spices can be adjusted to taste. The general finish turns out on the dry side, so if you like really sweet mead, you may also want to increase the amount of honey

Heather Mead

2-1/2 gallons water
 (preferably fresh rainwater blessed by a Wiccan priestess or priest)
 1 cup meadowsweet herb
 1 cup woodruff sprigs
 1 cup heather flowers
 3 cloves
 1 cup honey
 1/4 cup brown sugar
 1 cup barley malt
 1 oz. brewer's yeast

Pour the water into a large cauldron or kettle. Bring to a boil and add the meadowsweet herb, woodruff sprigs, heather flowers, and cloves. Boil for one hour and then add the honey, brown sugar, and barley malt. Stir thirteen times in a clockwise direction and then remove from heat.

Strain through a cheesecloth and allow the mead to cool to room temperature. Stir in the brewer's yeast. Cover with a clean towel and let it stand for one day and one night. Strain again, bottle, and then store in a cool place until ready to serve. Usually ready in 6 months to a year.

Each month the Isle will publish new cooking recipes everything from appetizers to Alcoholic beverages. Any submissions would be appreciated.

Officers and titles

Baron Zorgon of Shallot	Ron Schmidt
Chancellor Timious MacCumhul	Jason Justice
General Santo Cesario	Sam Cesario
Head Brewmaster	Gerald Samplawski
Hospitalor	Vacant
Minister of Rolls and List	Vacant
Mister of Arts & Science	Vacant
Isle Secretary	Julie Taylor