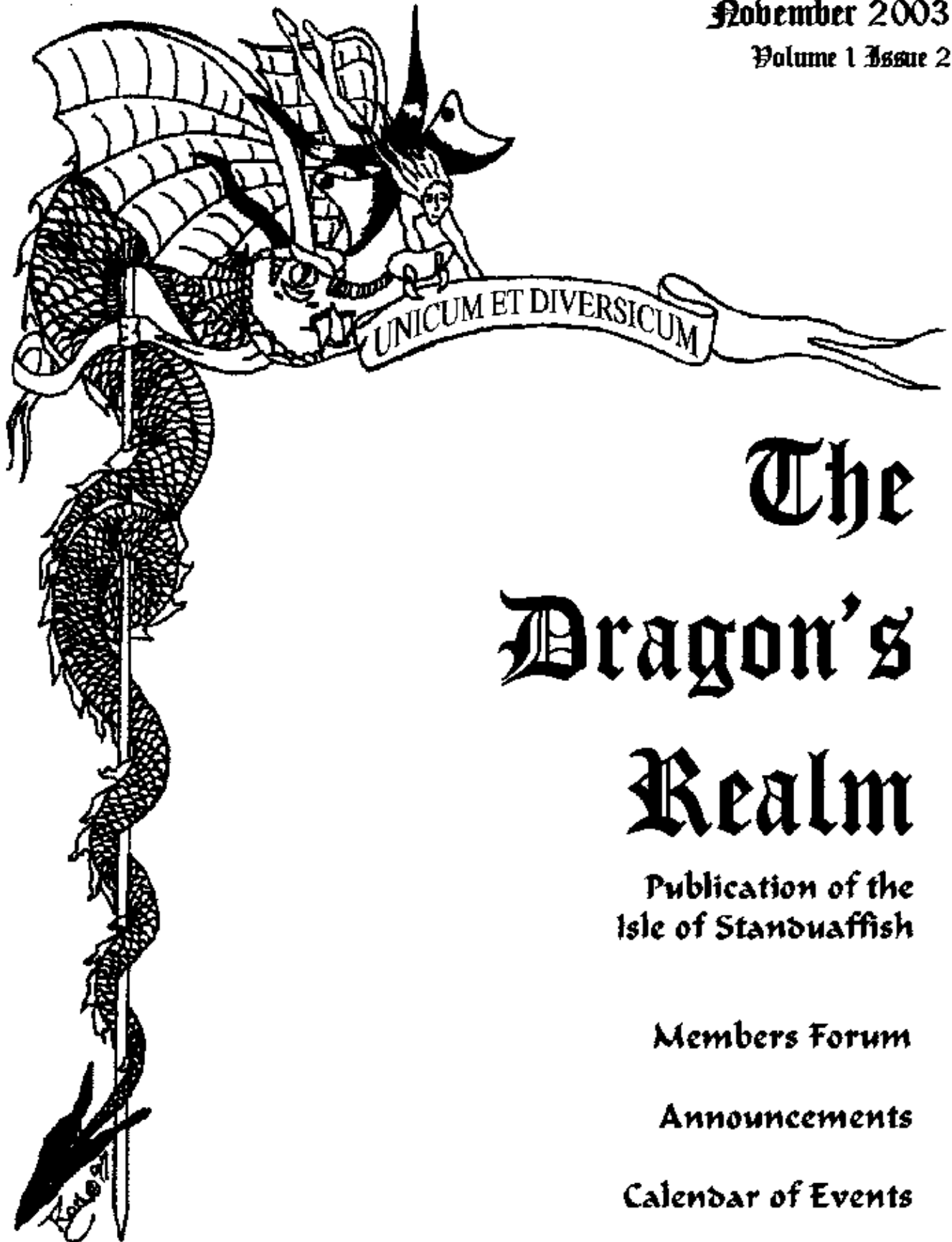


November 2003

Volume 1 Issue 2



The Dragon's Realm

Publication of the
Isle of Standuaffish

Members Forum

Announcements

Calendar of Events

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 we would like to thank all the members both old and new, for their help and participating in the Age of Chivalry renaissance faire. The faire was a great success and many members were welcoming the many new members and interested in joining. By now most everyone has seen the project and its possibility and magnitude. This project can be a large bonus for the Isle as well as jobs for many of its people.

The Isle would like to welcome its newest members the Leah Smee, and her sons, 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.

Events in the past month

Well as it is that were just starting the only event for September other than 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

GREAT TRUTHS ABOUT LIFE, THAT ADULTS HAVE

LEARNED:

- 1) Raising teenagers is like nailing Jell-O to a tree.
- 2) Wrinkles don't hurt.
- 3) Families are like fudge - mostly sweet, with a few nuts.
- 4) Today's mighty oak is just yesterday's nut that held its ground.
- 5) Laughing is good exercise. It's like jogging on the inside.
- 6) Middle age is when you choose your cereal for the fiber, not the toy.

GREAT TRUTHS ABOUT GROWING OLD:

- 1) Growing old is mandatory; growing up is optional.
- 2) Forget the health food. I need all the preservatives I can get.
- 3) When you fall down, you wonder what else you can do while you're down there.
- 4) You're getting old when you get the same sensation from a rocking chair that you once got from a roller coaster.
- 5) It's frustrating when you know all the answers, but nobody bothers to ask you the questions.
- 6) Time may be a great healer, but it's a lousy beautician.
- 7) Wisdom comes with age, but sometimes age comes alone.

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

Man the Isle is Cooking

Cheese Glue

One of the ways to glue wooden panels together in mediaeval times was to use glue made from, of all things, cheese. The recipe is given below.

Cut soft cheese into small pieces and wash it with hot water in a mortar with a pestle, repeatedly pouring water over it until it comes out clear. Thin the cheese by hand and put it into cold water until it becomes hard. Then it should be rubbed into very small pieces on a smooth wooden board with another piece of wood, and put back into the mortar and pounded carefully with the pestle, and water mixed with quicklime should be added until it becomes as thick as lees.

When panels have been glued together with this glue, they stick together so well when they are dry that they cannot be separated by dampness or by heat. Afterwards they should be smoothed with a planing tool (a drawknife) or by heat. Afterwards they should be smoothed with a planing tool (a drawknife), which is curved and sharp on the inside and has two handles so that it can be drawn with both hands.

Julie Taylor
Aka Lady Athyn Morguenna Aoibhell, House Aoibhell

PEPONES ET MELONES (Water and Honey Melons)

(Apic. 3, 7)

Ingredients:

1/2 honey melon \ both peeled, diced
1/2 water melon / and stoned
500ml Passum
a little bit of honey (or Passum)
1 tblsp minced parsley
1/2 tsp freshly ground pepper
a little bit of Liquamen, or a dash of salt
Poleiminze, Silphium, vinegar, if wanted

Instructions:

Cook diced melons in a pan together with spices and herbs until done.
Sometimes Silphium is added.

Sex Red Wine Jerky; the Calontir Army Standard

('sex' refers to sextuple the original amount of pepper, 'red' refers to the type of pepper and the red wine)

When making jerky, obtain the leanest meat you can get your hands on, and cut it thin -- 1/4" or less. I have the luck that my butchers will slice it for me on their machine. Slightly frozen meat is easier to cut thin, if you do not have a friendly butcher. (Keep your butcher friendly -- bring them samples, and tip them occasionally.) Thinner slices dry crisper and keep longer, thicker slices are chewier but harder to dry properly and keep safely. Tamarra recommends brisket or flank cuts. I use rump roast, and when I can eye of round. For best preservation, trim off all the fat and 'ooky bits' you can, esp. if you are taking jerky to a hot war. (I know only two people who like the flavor of rancid fat.)

The following marinade treats 4-5# sliced meat:

- 1 1/2 cup (12 oz) soy sauce -- I use low-salt
- 1 1/2 cup Worcestershire sauce
- 1 1/2 cup water, beer, or rich red wine -- I use port 1 teaspoon garlic powder
- 1 1/2 teaspoons onion powder 1 teaspoon liquid smoke
- 2 heaping teaspoons crushed red peppers

For tastiest results, mix the spices into the wine and steep for a week or so before using.

Put the meat in the marinade. Cover, and refrigerate overnight. Letting soak longer sometimes makes the jerky saltier (as does full-strength soy sauce, and cream sherry wine, and sometimes it's just the meat.) As the spices may impart a flavor to plastic, watch what container you use. I have a container that is used for nothing else.

Using paper towels or very clean cloth towels you don't mind staining, blot the bejunders out of the meat strips -- the dryer it is, the quicker it will dehydrate, and the less mess in your oven or dehydrator. Lay the meat strips out on the racks, in a single layer with no overlaps. Sprinkle with fresh black pepper if desired.

If you use an oven, line the bottom with foil or you will be very sorry. Set the oven to 140 deg F. Turn the jerky over every 2 hours. It will take 8-12 hours total.

If you have a dehydrator, you will be much happier and make better jerky, as well as avoiding heating up the kitchen. I personally sing the praises of my American Harvester that my pet mice got me for Mother's Day (Wal-Mart, \$50.00, extra trays available), which can even be used in the summer. Set to 140 deg F and check every two hours. If you have an air-circulating model you will not have to turn the jerky, and it will go much faster. Mine takes 4-8 hours, usually 6.

The jerky is done when it turns very dark, oil beads up (on cheaper cuts), and it has a leathery flexibility that it will lose as it cools. Gently blot the oil beads with a paper towel, and let cool

before putting in a sealed bag or jar. Keep out of excessive heat and light, do not refrigerate as this will cause condensation when you take it out. It should last 6 months but no-one has ever managed to keep any around long enough to find that out!

One tip -- if you make a mix any spicier than this recipe, beware of possible effects on pets and family members of the spices in the air. They can be highly irritating to eyes and lungs, and can even be fatal to weak and elderly small animals. When making Jerky of Death, I put the dehydrator in the garage to protect my mice. On the flip side, the moisture and pleasant scent in the air of lesser flavors is exceedingly enjoyable to the sinuses on a winter day.

To make **Lemon Pepper Jerky**, substitute 1 1/2 teaspoons of lemon pepper jerky for the 2t crushed red peppers, and use water instead of red wine in the marinade. This is the Calontir Army Standard non-alcoholic offering, for those who must or just want to avoid even the flavor of alcohol, or who just like lemon pepper.

To make **The Jerky of Death**, soak 1 1/2 oz smoked habanero peppers in 12oz Jalapeno liquor at least a week in advance. Make the marinade as above, omitting the liquid smoke but including the red peppers. You may double the garlic powder. Sprinkle the jerky with cayenne peppers rather than black. Do not run the dehydrator in the house. Feed to Cathyn and Dongal. Do not expect anyone else to be able to eat it.

Col. Jenna of SouthWind

How did we get here

The history of our general Santo Cesario

In the year of our lord 1428 it is the age of discovery. I was just a young man of 10; I started on a journey of discovery in search of knowledge. My journey started in the providence of Calabria Italy. I traveled to Rome the city of mystery and wonders. I sought out the scholars of knowledge. They taught me many things, they told me of the word of god (catholic god). The years passed and life turns good, I fall into the squireship of a loyal knight of the old code. The years pass and I

learned many things about many lands, even those other religions. 10 years later and my knight died in the crusades, so off I went. The Greeks sounded interesting and the Roman Mythos of gods wasn't bad. This intrigued me, the thought of Rome and Greece holding the same Gods but in different places and names.

Greece in those days was beautiful, between the countryside and the woman I was baffled. The people were very nice. The cities were marvels to look at, so many different architectural design. The sights were breath taking, but combat was everywhere fighting style was now added. Finally one fine day, there it was the mountain of the gods, Mt. Olympus. I started asking around to find out what I could about these gods, while opinions of the native residents were the contradictive, some loved and worshiped their Gods, while others despised and hated them. This contradiction intrigued me more to find out what I could find out. So I spent what little money I had left on climbing equipment because of this undying urge to climb. 2 days of climbing and I was about faint it took a lot out of me. I passed out, when I awoke I found myself in a large city the like of which I've never seen.

Officers and titles

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General Santo Cesario	Sam Cesario
Santocesario@yahoo.com	
Head Brew master	Gerald
Samplawski	
Hospitalor	Vacant
Minister of Rolls and List	Vacant
Mister of Arts & Science	Vacant
Isle Secretary	Julie Taylor

For more info on the Isle of Standauffish look for us at www.standauffish.com