

Thunder's Quill

The Noise from the Barony of Donnershafen

A newsletter printed Quarterly



This is the Winter, 2013, issue of the Thunder's Quill, the official newsletter of the Barony of Donnershafen of the Society for Creative Anachronism, Inc. (SCA, Inc.). If you would like a paper copy, contact the Chronicler, Mike Kirby via email ([Michael Kirby](mailto:Michael.Kirby@scanet.org)) or general mail 419 Sixth St, Traverse City, MI 49684. It is not a corporate publication of SCA, Inc., and does not delineate SCA, Inc. policies. Copyright (R) 2012 Society for Creative Anachronism, Inc.

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If you would like to donate articles, poems, photographs, stories or original art and cartoons, please contact the Chronicler. Thunder's Quill is published approximately in the months of March, June, September and December.

A Missive from Their Excellencies

We want to thank everyone that helped put on Vikings Come Home. It was a wonderful weekend! The weather couldn't have been more cooperative. The fighting, fencing and archery was exciting to watch, and feast was fabulous! We are very proud!

Winter is coming quickly. We are hoping to have monthly meetings soon at NMC where we can gather to sew, fight, or just enjoy each others company. Watch the egroup and website for further information.

See you at Twelfth Night!

Yours In Service,
Baron Cedach and Baroness Meabh

2013 Upcoming Events

September 20th-22nd, Vikings Come Home,
Northwestern Michigan Fairgrounds (TBD)



Please contact the autocrats to volunteer your time and talents.

In A Baronial Minute

a summary of the last quarter's business meetings

November 15th-February20th

November: We talked more about Vikings Come Home and the future event of our Baronial Twelfth Night. Updates to the Northwestern Michigan Fairgrounds were discussed as well as having Richard be our new Exchequer, as Tola is stepping down.

December: This meeting centered mostly around Baronial Twelfth Night, where Rig offered to do lunch tavern, the Henleys said they were bringing games, and we agreed to hold January's meeting at Baronial Twelfth Night. We also decided to make a large showing at Vals Day and submitted award info. Student group plans were discussed and we decided that Student group meetings were in Garb.

January: Everyone had a good Twelfth Night, wonderfully put on by Radovan (Troy) and Kriemhild. We discussed the location for Vikings Come Home, and while we didn't come to a solid conclusion, we did send in the \$50 to the Fairgrounds to hold the time for us. Rig and Kriemhild stepped up and offered to Autocrat.

February Student Group Meeting: While no other students showed up to the meeting, the group discussed our mission statement and what would be going on the NMC student group web page. We created and edited fliers to hang up around the NMC campus in hopes for a larger turnout next Meeting.

February: We opened it with



Seneschal

Lord Indivind mac Lauchlann

K.I. "Mac" M.



Exchequer ([Link to Exchequer Page](#))

Lord Richard



Chatelaine

Lady Madeline Singalday of Glastonbury

Trish A.



Chronicler

Rig Ospakr

Mike K.



Webminister

Lady Thorny Bodvarskona

Toni B.



[Minister of Arts & Sciences](#) (Link to the A & S Page)

Redovan Obrenovic

Troy G.



[Herald](#) (Link to the current Order of Precedence)

Lady Godelieve Alewife

Gayla E.



[Fencing Marshal](#)

Lord Hrafnkel Jarnsmider

Jeff H.



[Chiurgeon](#)

Lady Merlyn Deru Bryngwyn

Carol H.

Cooks Corner

This recipe is adapted from [Över Öppen Eld Vikingatida Recept \(Over an Open Fire Viking Age Recipes\)](#).

Lambsquarters (*Chenopodium album*, also called fat hen, goosefoot, or pigweed) are a member of the same family as chard and beets. From the Viking Age until nearly the end of the Middle Ages, lambsquarters has played the same role in cooking as spinach does now.

Lambsquarters are an ancient food that has been almost completely forgotten today. It is uncertain whether lambsquarters were domesticated or gathered in the wild during the Viking Age, but ample finds have been made of lambsquarters from the Bronze Age to suggest that it was being deliberately cultivated. The leaves of lambsquarters are edible and contain more iron, protein and Vitamin B12 than spinach. Lambsquarters were a valued vegetable crop throughout early Europe until spinach was introduced from Asia in the 16th century.

Lambsquarters are found today as weeds at the edges of ditches and gardens. They have several near-relatives, such as orache (*Atriplex patula*) and spear-leaved orache (*Atriplex prostrata*), which are also good to eat. All these plants may be boiled just like spinach or used in salads. To make four servings:

- 1 lb. fresh, very young, tender lambsquarters
- 2/3 cup water
- dash or two of salt

Rinse the lambsquarters. Add the salt to the water and bring to a boil. Add in the lambsquarters and boil for about 5 minutes. Pour off the liquid and allow the lambsquarters to drain. Serve with a little butter.

-Broomé, Susan and David Hajtowitz. [Över Öppen Eld Vikingatida Recept \(Over an Open Fire Viking Age Recipes\)](#). (In Swedish). 1997. Accessed 18 August 2001. (Note: The Link is dead)

-"Viking Answer Lady Webpage - Viking Foods." *The Viking Answer Lady Webpage*. Web. 31 Dec. 2011. <<http://www.vikinganswerlady.com/food.shtml>>.