



The Murmurs

Titian curls dance in a frenzied thrall.

Balmy Mayan elixir warms the quintessence.

Joyful wishes of the babes fill the feast hall.

Biting draught, away with thee!

Bleak silver blanket covers the empyrean.

Crystalline waves on a frozen sea.

Nevermore the keen goose flesh, shall you meet.

Only hospitality of your clan, and felicity.

My humble request for you, to the season I do entreat.

Keuning written by H.L. Maire nic Shiobhan

During this chilly season we would like to take a moment to express our most warm and heartfelt gratitude to the Barony of Aquaterra and the Canton of Bearwood, as well as to our neighbors Thornwold and Midhaven, for the amazing amount of support and trust that we have received during this first year of Our reign. We are so honored to be the Coronets of the greatest barony in the Known World.

Ursulmas is just around the corner and We are very excited to share this event with you. It is with delight that we look forward to showing all of An Tir the talent that lives here in Aquaterra.

We wish you light as we transition through our yearly hibernation and look forward to much happiness and enjoyment during the upcoming year.

Yours in Joyful Service,

Geirkeikr Hersir and Sheika Zahra

Upcoming Events for 2020

An Tir 12th Night 2020 – January 10, 2020 to January 12, 2020

– Eugene, OR – Hosted by the Barony of Adiantum

Ursulmas 2020 – January 25, 2020 to January 26, 2020 - Monroe, WA

Event Stewards: Jade Redstone & Volund Ingenam



Congratulations to our new Baronial Champions, and thanks to all who came out to participate in the Bardic and Arts and Science Championships at Good Yule.

Bardic Champion: Master Jason of the Silver Tongue

Arts and Sciences Champion: Jadwiga Radomyskowa

Ursulmas is coming! There are many volunteer opportunities, and signups are conveniently located at the link below. Come out and help us share our amazing Barony with the Kingdom and the community at large!

[Sign Up Here](#)

Aquaterra was featured in the Everett Herald this week! Read the article

[HERE](#).

Thanks to all of the kitchen crew for the amazing feast at Good Yule. Below we have one of the recipes we enjoyed that night, so that you may reproduce it at home.

SKYR

Skyr is a catch all for fermented dairy. Some descriptions have people eating it, some have people drinking it, and some having people hiding in a vat of it up to their nipples! Similar to yogurt, kefir, greek yogurt, or fresh farmhouse style cheese. One thing that is sure is that skyr was a very common everyday sort of food for the Vikings. It is high in protein, easy to make, and easy to store. Generally, skyr is made from the milk left over after the cream is skimmed off to make butter or more rich cheeses. At Good yule we served two kinds, a firm skyr with rennet during the first course and a creamy version for the final course.

1 gallon 1% milk

1 small container plain Siggi's Skyr or 1/2c of left over skyr if you have some
1/4 tablet rennet or 5 drops if liquid (optional if you want thick cheese-like skyr)

Put milk in a pot over medium heat.

Bring the milk up to 180-190 degrees...do not boil, stir religiously to not burn the milk.

Let the milk cool to 110 degrees or less. Takes about 2 hours depending on ambient air temp or speed it up by putting the pot in a cold-water bath.

Mix the rennet (if using) with 1/2 c of warm water.

Add the siggi skyr or left over skyr to some of the warm milk. Mix until smooth. Add the dissolved rennet and then stir into the milk if using.

Cover the milk with a dish towel or paper towels or use some method to keep bug and dirt out. Put it in a warmish area overnight. Ovens are good. So is near a heater or even just wrapped in a blanket.

Next morning, if you want drinkable skyr, stir it up and enjoy! If you want thicker skyr pour the mixture into a cheese cloth or tea towel lined colander over a pot.

Let drain for 8 -24 hours.

The skyr will be in the cloth, whey in the pot. Whey is high in lactose and is like Viking Gatorade.

If you want REALLY thick skyr, like cheese, use the rennet. Then, after the draining period, put a small plate on top and 2-3lbs of weight (canned goods are great weights.) Wait another 24 hours and you will have a firm farmhouse fresh cheese.

Side notes:

If you burn the milk to the bottom of the pan, do not scrap it until after the skyr is draining. Then just add 2c vinegar and 2c water. Bring to boil for 5 mins, let sit, the burned milk will float off the bottom.

Use the whey in place of stock for soups or porridge. This was the liquid for the cod gröt in the final course. It adds a tartness that complements fish well without using citrus.

Rennet can be bought at brewing stores or PCC or many upscale grocers. Veg or regular work the same.

Have an Instant Pot? Skip the boiling and follow the yogurt instructions.

James Bushell 2019 james@vikingcuisine.com



Barony of Aquaterra Contact Information

Website: aquaterra.antir.org

Facebook: <https://www.facebook.com/barony.of.aq/>

Instagram: <https://www.instagram.com/baronyofaquaterra/> Twitter: <https://twitter.com/AquaterraSca>

Senechal: Dame Rosamund of the Misty Meadows

Baron Geirleikr Vedrsdon Hersir

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Chatelaine: HL Arianne of Falconmoore

Webminister: Lady Birsa of Aquaterra

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Canton of Bearwood Contact Information

Website: <http://aquaterra.antir.org/index.php/canton-of-bearwood>

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