

Happy Birthday Oldenfeld!

Come help us celebrate our birthday!

Autocrat: Lady Muirgein the
Divided (muirgein@gmail.com)
850.228.3092

Feast: Master Victor
(RLobinske@aol.com)

Reservations: Lord Qin Xen Zhi
(matthewtfountain@yahoo.com)
850.228.3092
PO Box 11233
Tallahassee, FL 32302

FEES:

Daytrip / 1 Night: \$15
Weekend / 2 Night: \$25
Feast: \$10
Non-member add \$3

Make checks payable to "SCA Inc.
Barony of Oldenfeld". Please
include driver's license number
on check. When sending in a pre-
reservation, kindly include for
each person: copy of SCA member
card, real name, SCA name, and
length of stay.

Cabin space is limited and is on a
first-come, first-serve basis.

No family will be charged more
than 3 full adult entrance fees;
this limit does not include feast.
Children 12 and under are free.

No pets please, but service
animals are welcome.

Full schedule & menu posted at
www.oldenfeld.net

Fighting! Rattan and rapier lysts to become the Champions of Oldenfeld!

Arts & Sciences! Show off your prowess and vie for the title of Oldenfeld's Champion of ArtSci!

Archery! Compete for bragging and points!

Presents! People who have paid for feast will be able to win gifts. At Oldenfeld, we get older and you get presents!

Classes! Dancing! ... FUN!



Oldenfeld Anniversary will be held:
April 30 – May 2, 2010
YMCA Camp Indian Springs
2387 Bloxham Cut-off Road
Crawfordville, FL 32327

This event is being held at a **DISCREETLY WET** site. This means no original alcohol containers and you must pack out any containers you bring!

Birthday Plans!

(So you can fit it all in)

Friday, April 30

- 4:00 pm Site opens
- 6:00 pm Traveler's Fare available
- 12:00 am Res & Gate closes for night

Sunday, May 2

- 8:00 am Wake-up call
- 9:00 am Site clean-up
- 11:00 am Site Closes – Go home! 😊

Saturday, May 1

- 7:00 am May Pole dancing
- 8:00 am Res & Gate opens
- Breakfast
- 9:00 am Archery
- 10:00 am Rattan inspection
- 11:00 am Rattan fighting
- 12:30 am Lunch
- 1:00 pm Rapier inspection
- 1:30 pm Rapier fighting
- 2:30 pm Class: Autocrating an Event
by Master Simon Maurus
- Res & Gate closes
- 3:00 pm Class: Passing a Device
by Lord William Ulf
- 3:30 pm Class: The Well Dressed Fencer
by Lady Meryell Redfearne & Brennan the
Misguided
- 4:00 pm Judging of the Oldenfeld Champion of
ArtSci
- 5:30 pm Court
- 7:00 pm Feast

Happy Birthday in Your Tummy!

(Courtesy of Master Victor!)

Friday evening

Traveler's Fare

ONION SOUP

2 large onion, chopped	2 tablespoon olive oil	4 cups water
Toasted French bread slices or cubes	Shredded Swiss cheese	

In a large saucepan, sautee onion in olive oil until well carmalized. Add water and deglaze. Bring to boil and allow to simmer 30 minutes. Serve hot with toasted bread and cheese sprinkled on top.

Saturday

Breakfast

OATMEAL WITH BREADS, CHEESE, AND FRUIT

Lunch

*CHICKEN SALAD IN PITA BREAD

1.5 lb chicken breast, cooked, cubed	4 hard boiled eggs, chopped	½ teaspoon ground coriander
1 medium apple, chopped	½ teaspoon black pepper	½ teaspoon poppy seed
½ cup cooked peas	½ teaspoon cumin	¼ teaspoon ground mustard
¼ teaspoon ground ginger	¼ teaspoon cinnamon	dash salt
¼ teaspoon honey	3 <i>tablespoon olive oil</i>	1 tablespoon vinegar

Combine ingredients in a large bowl and chill at least four hours. Serve in *pita bread pockets*.

*CUCUMBER SOUP

¼ cup chopped onion	1 <i>tablespoon olive oil</i>	3 ½ <i>cups vegetable stock</i>
¼ cup dark beer	1 tablespoon honey	1 large turnip, chopped
1 large cucumber, chopped	1 teaspoon salt	¾ teaspoon black pepper
½ teaspoon anise seed		

Saute onion in olive oil. Add broth, beer and honey. Bring to boil.

Add turnip and return to boil. Cover and reduce heat. Simmer 30 minutes, stirring occasionally.

Add cucumber and spices. Return to boil and simmer 10 minutes. Serve hot.

Dinner

LETTUCE SALAD WITH HERB OR CELERY SEED OR HONEY-MUSTARD DRESSING

Lettuce Salad

½ head loose leaf lettuce, rinsed & torn	1 dz spinach leaves, rinsed and torn	8 tablespoons watercress, chopped
		8 tablespoons fresh parsely, chopped

*Herb Dressing

1/3 cup white wine vinegar	1 ½ tsp dried dill weed ²	2 <i>tbsp parsely, chopped</i>	1 ½ tsp dried rosemary
2/3 cup olive oil	½ teaspoon salt	¼ teaspoon black pepper	

*Celery Seed Dressing

¼ cup honey	½ cup white wine vinegar	½ cup olive oil
¼ teaspoon salt	1 ½ teaspoon minced onion	1 ½ teaspoon chopped parsely

*Honey-Mustard Dressing

¼ cup water	2 tablespoons honey	½ cup prepared mustard
½ teaspoon cinnamon	¼ cup white wine vinegar	1/8 teaspoon black pepper

*VEGETABLE AND BARLEY SOUP

½ cup barley	2 cups water	3 ½ cups vegetable broth	3 radishes, chopped
2 <i>tablespoons olive oil</i>	3 carrots, diced	2 <i>tbsp parsely, chopped</i>	½ teaspoon salt
½ teaspoon black pepper	¼ teaspoon cinnamon		

Soak barley in the water for four hours. Drain and put barley in large sauce pan. Add broth and bring to boil. Cover and simmer 45 minutes.

Saute radishes in oil until tender. Add them, parsely, carrots and seasonings to barley.

Return to boil then reduce heat. Simmer covered for 10 minutes or until barley is tender.

*SALMON CAKES

1 lb salmon fillet	1 large egg, beaten	1 tablespoon minced onion
½ cup oatmeal	1-2 tablespoons vegetable oil	

Preheat oven to 350F. Cook salmon in a greased dish for 30 minutes or until internal temperature reaches 150F. Cool and break into small flakes.

In a large bowl, mix salmon flakes, egg and onion. Add oatmeal to create a firm texture and form into 3 inch patties.

Heat oil in frying pan and brown patties on both sides. Cover and lower heat. Cook until heated through, about 15 minutes.

HERBED BEETS AND CARROTS

1 cups sliced beets	1 cup sliced carrots	¼ tsp dried rosemary	¼ teaspoon dried mint
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Combined in pot with enough water to cover. Bring to boil and simmer until tender. Drain and serve.

BEEF SAUTÉED WITH ONIONS, LEEKS AND GARLIC

2 lbs beef, cut into small pieces	2 onions, chopped	1 leek, chopped
2 cloves garlic	2 tablespoons olive oil	

Heat oil in skillet and add onion, leek and garlic. Sauté until onion is clear and then add beef. Continue to sauté until beef is cooked.

*SOUR CREAM CUSTARD WITH STRAWBERRIES

3 large eggs	1 ½ lb cottage cheese	½ lb sour cream
1 teaspoon almond extract	½ cup honey	3 tablespoons bread crumbs
2 ½ tablespoons sugar	2 ½ tablespoons butter, melted	¼ teaspoon cinnamon
½ pound strawberries, sliced	1 9 inch pie tin	

Preheat oven to 350F

Combine cottage cheese, egg, sour cream, honey and almond extract and mix until smooth. Pour batter into buttered pie tin. Mix bread crumbs, sugar, butter and cinnamon and sprinkle on top. Bake uncovered for one hour or until firm. Custard will rise, so make sure there is sufficient capacity in pie tin.

Cool and serve with sliced strawberries.

Items with * from Savelli. Substitutions from recipe in italic.