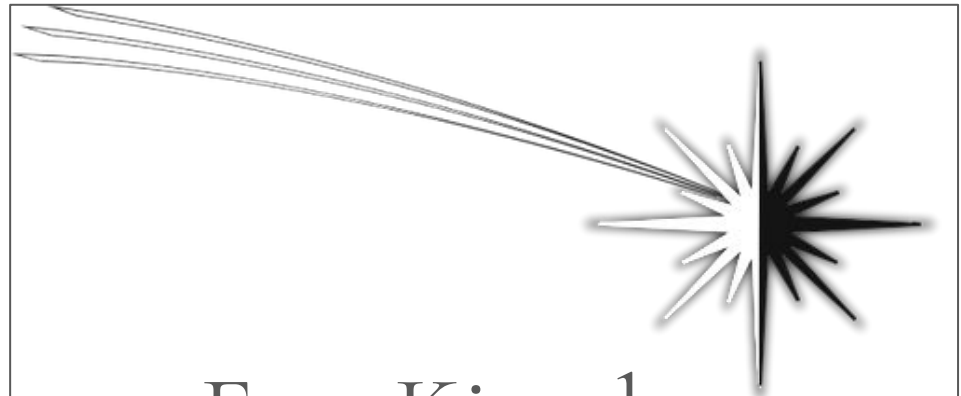


We wish you peace
and prosperity in this
New Year.



East Kingdom 12th Night at the Shire of Anglespur

10 am - 6 pm
January 18th, 2025

Holy Spirit School
54 Highland Drive
East Greenbush NY, 12061

12th Night Event Staff

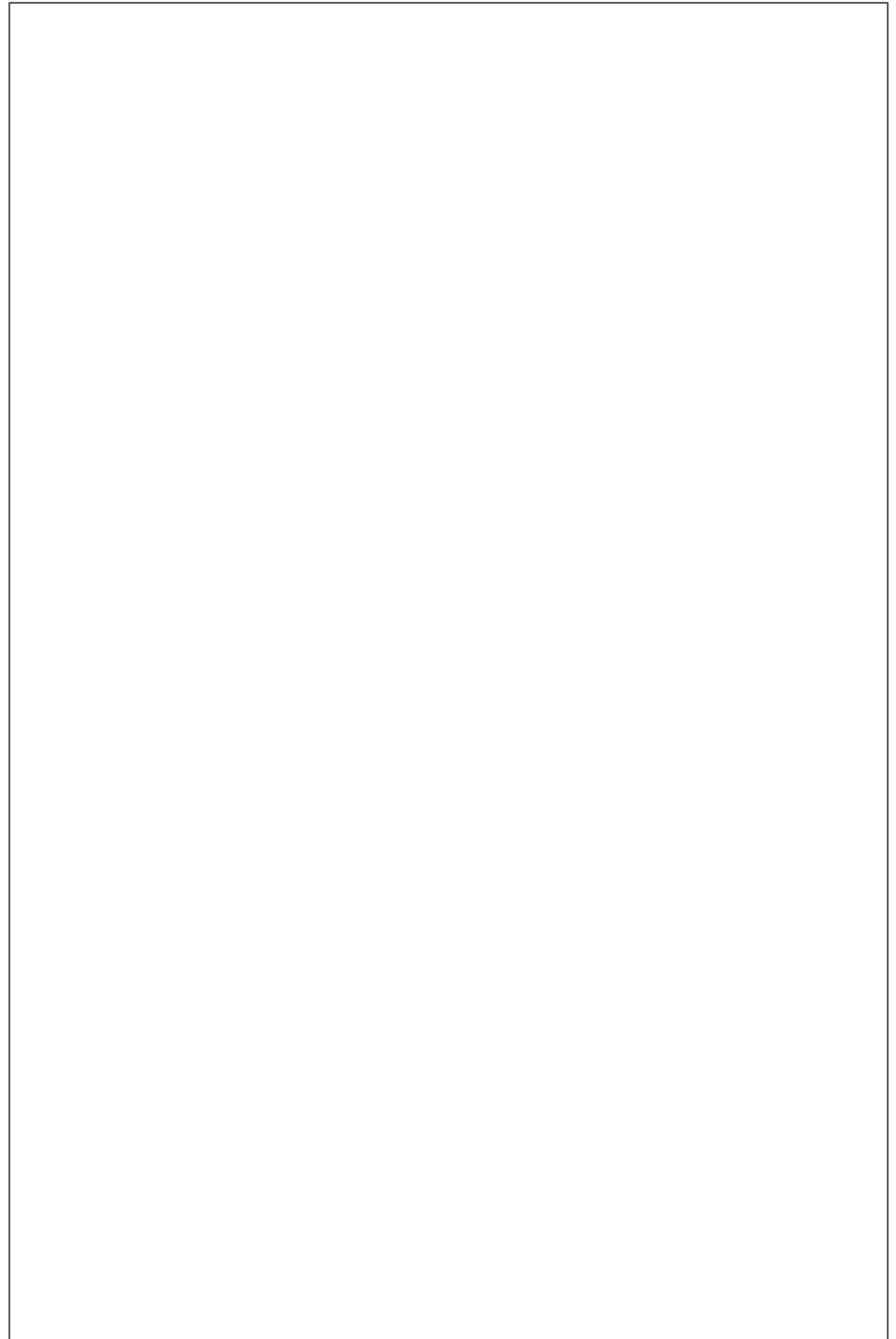
Event Steward:

Mistress Siobhan inghen Chon Mhara

Deputy Event Steward: Amalberga de Scriver

Reservations Clerk: Lady Ceinwen Bleddyn

Dayboard: Eydis Hrafnisdottir



Silent Auction to Benefit Anglespur Activities Fund

Organized by Lord Daniel Sturmer and Lady Shea
Sullivan

Bidding closes at 3:00. Get in your last bids
on these great items!

The talented and generous members of the Shire of Anglespur and their Friends have made and donated an array of beautiful and useful items to enable our Shire to increase the activities we are able to offer. Activities include an official Archery Practice in which we have the equipment to be able to submit Royal Rounds and a monthly Newcomer A&S in which our new members are assisted in producing their own garb and kit.

Please consider placing a bid on one or more of the items on our table. Cash and personal checks only can be accepted as payment for won items.

Thank you!

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Registration Fees:

Pre-Registration (Deadline: January 14th 2025):

Adults: \$35 (\$25 with Member Discount)

Children (age 6-17): \$10

Children under 6: Free

At the Door:

AT THE DOOR:

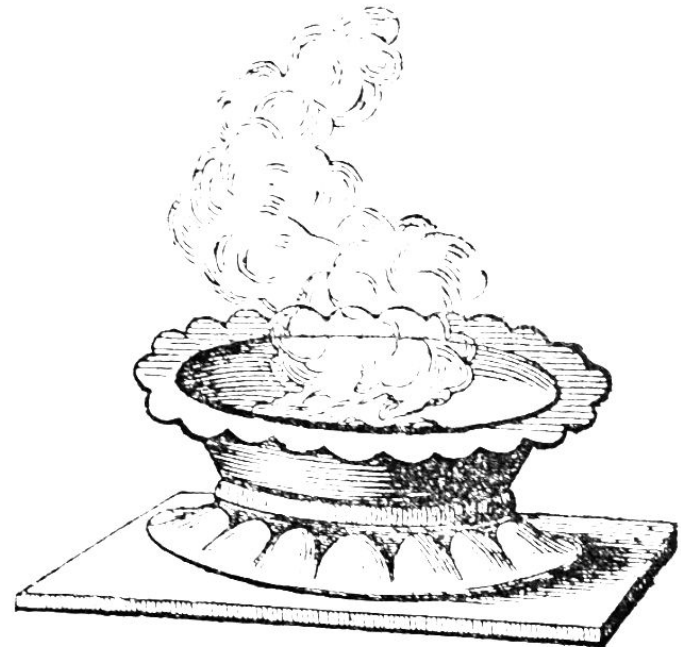
Adults: \$40 (\$30 with Member Discount)

Children (age 6-17): \$15

Children under 6: Free

Merriest of Birthday
Wishes to Queen Fiamun
from all of the Shire of
Anglespur, the 12th Night
event staff, and everyone
in attendance.

Vivat!



Much Thanks to Our Musical
Guests, the Branslers of Bhakail
and Mistress Deonna Von Aachen.

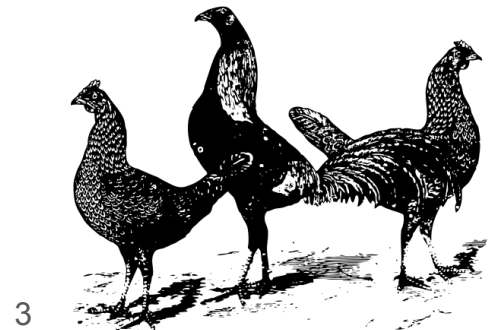
Their festive accompaniment to the
dancing and wonderful carols
researched by Mistress Deonna are
a special treat to be enjoyed by all!!



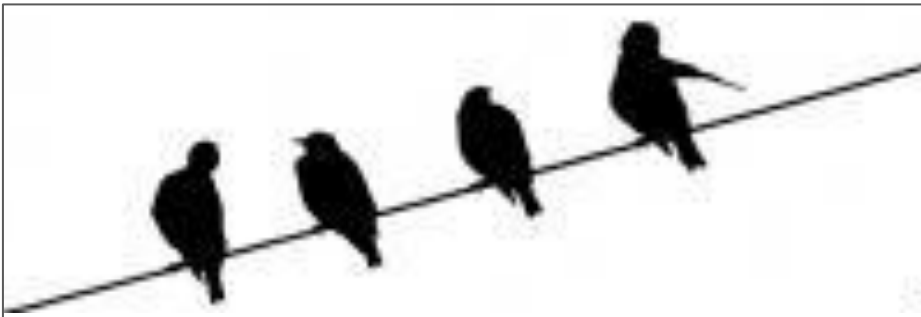
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Event Schedule

- 10am: Troll Opens
- 10:30 Family Crafts and Games Tables
Open
- 11:00 Face painting with Ceinwen (at
the Crafts table)
- 11:30 - 1 pm Dance Instruction with
Duchess Thyra
- 12:00 - 3:00 Sideboard (Shofar will
announce courses)
- 1:30 - 3:30 Masquerade Ball
- 2:00 Santa's Visit
- 3:00 Silent Auction Closes
- 4:00 Royal Court
- 6:00 Event Closes



3



Family Crafts and Games

with Ceara gans McAirne and Ceinwen
Bleddyn

10:30 am till 5 pm

Treasure Box
Masks
Parol (Philipino Stars)
Face Painting
Siege Castle Catapult game
Hands and Feet (game of agility)
12th Night Bingo Quest
Beading for all ages
Origami
(subject to time availability)

Receipt/Ingredients for Third Course

Figgy Pudding

Dates
Figs
baking soda
Lard
brown sugar
Eggs
Flour
Molasses
heavy cream

Nut Tarts

mixed nuts
Flour
Sugar
honey
Butter
brown sugar
Cream

Fresh Citrus Salad

citrus fruits
rose water
Honey
Cinnamon
Cloves
Mint

Brandied pears with cinnamon cream

Pears
Port wine
Cinnamon
Sugar
Heavy whipping cream

Marzipan

Almond Flour
Sugar
Corn starch
Rosewater

Nut-free Marzipan

Pumpkin seeds
Tiger nut flour ("Tiger nut" is a
tuber, not a true nut, and generally
safe for nut allergies)
Egg white (pasteurized, raw)
Sugar
Corn starch
Artificial almond flavor



Receipt/Ingredients for Second Course (cont'd)

Dong Po tofu

Tofu
Scallions
Fermented bean paste (water, soybean, sea salt)
Pine nuts
Sesame oil

Stove baked chicken

Chicken
Rice vinegar
Bay leaf
Gluten free soy sauce
Mirin (corn syrup, fermented rice, water, salt)

Sticky white rice

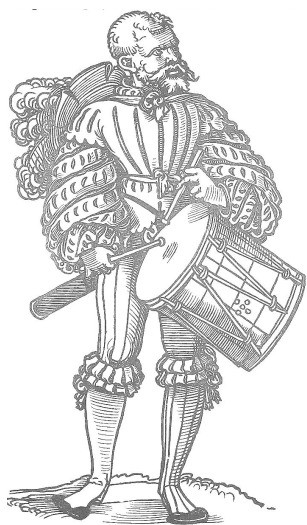
Rice
Water

Char Siu

Pork shoulder
Sugar
Salt
5 Spice powder (star anise, fennel seed, brown cardamom, clove, cinnamon)
White pepper
Sesame oil
Mirin (corn syrup, fermented rice, water, salt)
Gluten free soy sauce
Gluten free Hoisin sauce (sugar, water, miso (soybeans, rice, alcohol), gluten free soy sauce, plum puree, garlic, modified corn starch, vinegar, citric acid, xanthum gum)
Molasses
Honey

Cha De Fang (Tea Eggs)

Eggs
Gluten free soy sauce
Bay leaf
Star anise
Cinnamon
Sugar
Salt
Black tea



Dance Instruction with Duchess Thyra (11:30-1:00)

Piva / Saltarello
Bransles (usually Charlotte,
Scottish and Pease)

Anello

Amoroso

Petit Rose

Lorayne alman

Black alman

Rufty Tufty

Hearts Ease

Ly Bens

Gelosia

Drive the Cold Winter Away

Rostiboli Gioioso

Gracca Amorosa





The Marquis and/or Marquess of Mischief!

All Hail to The Shire of Anglespur's First EVER Marquis and/or Marquess of Mischief, Nobles for the Day!

To be chosen by lot.

Be the lucky winner of all sorts of Merriment, Mischief, and Lack of Moderation when you choose the Bean of Another Color!

Rub Elbows with Their Majesties at the High Table, Be the First to Dance at the Masked Ball, and have photo ops with all manner of visiting dignitaries (like Santa!)

Receipt/Ingredients for Second Course

Momo (Vegetarian momo substitutes 'Impossible Ground Beef'(soy)instead of Turkey and Lamb)

Ground Turkey
Ground Lamb
Cabbage
Carrots
Onion
Garlic
Ginger
Cilantro
Salt & Pepper
Cumin
Coriander
Garam Masala
Turmeric
Egg
Wheat dumpling wrappers (wheat flour, corn starch, sesame oil, salt, water, sodium benzoate)

Pickled radish

Daikon
Salt
Rice vinegar
Shao Xing wine (water, rice, wheat, salt, plain caramel)

Pickled cucumber

Cucumber
Baking soda
Pickling spices
Salt
Garlic
Rice vinegar
Shao Xing wine (water, rice, wheat, salt, plain caramel)

Spiced mustard greens

Mustard greens
Ginger
Szechuan pepper
Anise seed
Fermented soybean paste (water, soybean, sea salt)



Receipt/Ingredients for First Course

Egyptian Kebabs

Beef
Salt
Sesame oil
Olive oil
Coriander
Garlic

Naan bread

Flour
Salt
Yeast
Water
Plain Greek yogurt
Grapeseed oil

Rice Pilaf

Rice
Chickpeas
Vegetable broth
Scallions
Salt

Tzatziki

Plain Greek yogurt
Olive oil
Cucumber
Garlic
Salt
Pepper
Mint

Hummus

Chickpeas
Tahini
Lemon
Olive oil
Cumin
Garlic
Salt



Masquerade Competition

Prizes will be given for exceptional masks worn at the Masquerade Ball

Categories include (but may not be limited to!):

Scariest

Most historically accurate

Silliest

Best Krampus

Best Holiday Themed Mask
(Junior category)

Best Overall Hand Crafted Mask



12th Night Dayboard - delectables to be served from 12 o'clock through 3 o'clock

1st Course - From the Sanded Landes of the Near Easte

- Egyptian kebabs
- Naan bread
- Rice pilaf
- Hummus
- Tzatziki
- Soft cheeses, olives, various veggies and fruits

2nd Course - From the Landes in the Easte where the Riverr and Mountaines Meete

- Momo (Nepalese dumplings)
- Vegetarian Momo
- Pickled radish
- Pickled cucumber
- Spiced mustard greens
- Dong Po Tofu
- Stove baked chicken
- Char Siu
- Cha De Fang (Tea Eggs)
- Sticky white rice
- Fresh fruit

3rd Course - Sweets to Delight from Across the Landes of the Knowne Worlde

- Figgy Pudding
- Honey and nut tarts
- Citrus rose salad
- (a pavlova for the queen, for her birthday, gluten free specifically for the royals)
- Brandied pears with cinnamon cream
- Marzipan
- Nut-free marzipan



Beverages to Sustaine the Palate and Brighten the Minde

- Water
- Coffee
- Tea
- Calamansi (Filipino Citrus) Lemonade
- Cider
- Stepponi

