

To: baronesss1000eyes@creativeanachronist.org
From: Agatha Sott <phatcatz@burgundianpigsinspace.com>
Subject: 50 year event planning
Date: Fri, Dec 9

Good Your Excellency Ariel,

It has come to my notice that the ad hoc planning group for putting together the Artemisian bid for the 50 year celebration of the SCA has recently circulated a tentative food services proposal with sample menus, assuming that the Idaho State Fairgrounds in Blackfoot will be an acceptable event site. To come right to the point, I believe this last product of the ad hoc planning group not only displays a woeful incompetence regarding food safety and menu planning using appropriate Medieval cuisines, it also shows an utter disregard for the high standards one ought to aspire to when planning any of the activities for this prestigious showcase interkingdom event. Work products like the sample menus make it clear that the ad hoc planning group needs to be replaced with society members more experienced in event and feast planning. Not to do so will likely result in embarrassment for our kingdom as the sponsor of the 50 year celebration.

I still feel that since there are three large commercial kitchens available to us on site, there really is no reason not to have a period-food-only food service as we have previously discussed. It makes no sense to me or to many other of the Medieval food lovers in this kingdom why the Mistress Merryweather's Uprising kitchen food plan bunch from the soon-to-be-in-abeyance Shire of Grand Entwick, a group that always seems to be in a state of semi-permanent decline, should have a monopoly on the SCA food concessions that can use the fairground's facilities. I need to point out that at the ill-fated meeting between the bid oversight committee and the 2003 Artemisia Iron Chef Champion Feast Team, Viscountess Chrisianne was not our spokesperson, neither cooked nor even lived in the kingdom when we won the Iron Chef competition, and was included at the meeting only as a courtesy to Jacjk the Weresh sheep. While the Viscountess's vocal objection to serving butter for bread as part of any period menu does indeed have some documentable scholarly validity (J. M. van Winter, 1994, "The consumption of dairy products in the Netherlands in the fifteenth and sixteenth centuries," in: Milk and Milk Products from Medieval to Modern Times, Proceedings of the Ninth International Conference on Ethnological Food Research, Ireland, 1992, P. Lysaght, Ed.), this really only applies to early Renaissance personas from the Low Countries and does not represent the views or food proposal of the 2003 Iron Chef Champions. We wish to have another chance to present our period food proposal to the bid oversight committee, preferably at Coronation in 1000 Eyes if at all possible.

Even if we don't gain another hearing by the bid oversight committee, there are several matters concerning the sample menus presented by Mistress Merryweather Schneesturm's food group and the philosophy behind them. Granted, Mistress Merryweather has an abundance of experience in serving food in a school cafeteria, as the principal, swim team coach and cafeteria supervisor at St. Jude's High School in Oreo, Idaho. Her Uprising food plan favorite of "Italian tagliatelle ricce con formaggio" (better known as macaroni and cheese) is famous throughout the kingdom and indeed demonstrates that old school favorites can transcend the mundane; however, even if the cooking is very good, many of the past kingdom iron chef champions feel that the proposed sample menus serving "Artemisian turnips" (aka potatoes),

Artemisian turnips cut in the shape of a trout, Artemisian turnip pancakes with "udderly wonderful" sour cream, Artemisian armoured turnips a la Bartolomeo Platina, lamb stew with Artemisian turnips, scalloped Artemisian turnips, and eggs with cheese omlettes molded in the shape of a trout served on a bed spud larvae (tater tots) do not reflect the best of our fair kingdom. We hope the rumors currently circulating are false that there might be a possible special label run at American Finest Tuber Corp, to package and sell "Instant Mashed Artemisian Turnips" as a one time promotion for 50 Year, arranged by a former 1000 Eyes Baron who works at the potato processing plant in Blackfeet.

The Artemisian turnips idiocy is just one example of the extremely inauthentic and overly Idaho-centric menu planning by people who think cafeteria fare and Idaho-regional specialties have a place at a week-long celebration of the World's largest and best known Medieval living history organization. The Society should not pursue product placements no matter how low-key or money-friendly they may be in the current economic hardtimes. We may have to swallow Artemisian turnips today, but such ill-advised policies could very well lead to future relationships with manga and anime characters like Beet the Vandal Buster or Samurai Pizza Cats. So, is it therefore too much to ask that the Artemisian-sponsored food service for the event at least try to exclude blatantly out-of-period ingredieants, even if they are the #1 and #2 crops in Idaho, i.e., potatoes and sugar beets.

I realize that we may be able to use the fairgrounds for next-to-nothing if we look the other way on some low-key "Potato Capital of the World" boosterism by the local Chamber of Commerce, the Potato Museum and the three potato processing plants in Blackfeet, but seriously, should we be bartering away our Medieval character and event atmosphere in exchange for saving a mere \$20000? Her Grace Malicent of Carpeteria has recently received quotes of \$15000 and \$12500 for two of the available county fairgrounds within an hour of the Salt Lake City airport and I know for a fact that the Salt Flats Recreational Area at the Indian reservation in Skull Valley, just east of the Bonneville Race Track, is available at no charge for 501c non-profits like the SCA. We do not need to compromise our Medieval character or any part of it, like our kingdom's food service for the 50 year celebration, just so we can get a cheaper price on the fairgrounds in Blackfeet, regardless of the quality of the commercial kitchens there.

I thank you for your time and consideration in reading about our concerns over the proposed food offerings which will form a part of Artemisia's bid for running the 50 Year Celebration Event. I hope you do stop by and visit with my household at Soltice this upcoming weekend. I will once again be serving my yummy killer 14th century eels in aspic on Irish soda bread and my latest decanting of huckleberry short mead.

I remain your servant,

Mistress Agones Rouleur des Dresses OL

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