

DREKKAR



Jeff Tyeryar
676 Houston Ave, Apt. #408
Takoma Park, MD 20912

RETURN REQUESTED

FIRST CLASS

APRIL, A.S. 23

Storvik Calendar

- March 25 WINTER'S END DANCE, HIGHLAND FOORDE - see notice
- April 1 A FEAST OF FOOLS - cancelled
- April 8 CORONATION OF MICHAEL AND SEANID - To be held in Marinus. See Notice
- April 9 BARONY BUSINESS MEETING at the home of Lady Maura von Blitzbau in Vienna, VA 703/WET-LADY.
- April 30 STORVIK BARONY FAIRE - Autocrat: Lady Anne of Threadneedle Street. 202/398-3056. See Notice
- May 6 CROWN TOURNAMENT, in Nottinghill Coill (S.C.)
- May 14 BARONY BUSINESS MEETING at the home of Lady Myfanwy, 301/270-5761
- May 20 BARON'S CHAMPION - (date tentative). Autocrat: Johanna von der Glocken 301/890-3527. See Notice
- June 17 STIERBACH CRUSADE - Autocrats Dagmar Gandalfsdottir, 703/788-4050, or Ravyn of Gastonbury, 703/369-5796.
- June 24 TOURNAMENT OF ARMIES - Autocrat: Duke Richard Marshal.
- July 8 NOVICE TOURNEY - Autocrat: Mistress Elizabeth Beaufort.
- Aug. 7 BARONESS' BIRTHDAY - No event, just send presents
- Aug. 23 POST-PENSIC REVEL - Autocrat: Laird Donal Galbraith
- Sept. 16 STORVIK BARONIAL BIRTHDAY - Autocrat: Duchess Ysabeau Cameron of Lochiel 703/644-5767
- Sept. 23 STORVIK COLLEGIUM - Autocrat: Mistress Jaelle of Armida, 202/737-4609
- Oct. 7 TOURNEY OF THE TOWER - Autocrat: Therasa du Domremy, 301/262-5142
- Dec. 9 YULE RE-ENACTMENT FEAST (tentative). Autocrat: Lann Lerben O Cambion, 301/464-1103
- Dec. 30 STORVIK CHRISTMAS BALL Autocrat: Mistress Signe Dimmridaela
- Feb 3 PERFORMERS REVEL (tentative).
- Feb. 17 SAINT VALENTINE'S REVEL & FEAST (tentative)
Autocrat: Theresa du Domremy

A Child is Born

To Sir Volodimir and Lady Gwaeddon o'Ystrad Llangollan (Bob and Sue Esty), a DAUGHTER, Maureen, born February 26, 1989, at 8:58 A.M. 8 lb, 12 oz.

To Master Allyn O'Dubhda and Mistress Johanna von Griffenhurst (Allen and Jo Anne Dowd), a SON, Geoffrey Martin, born March 7, 1989, 6:33 A.M. 7 lb, 3 oz.

This is a time for celebration for, lo, children have been born. Let us all congratulate the parents. Vivat!

ANNOUNCEMENTS

The Baron and Baroness Storvik, on behalf of the peoples of Storvik, extend their condolences to Their Highnesses and to all of House Bedford on the death of Lord Kaylon d'Andrade, a member of their House, who died March 16, 1989.

Lady Johanna von den Glocken wishes it to be known that as of March 12, AS XXIII (1989 in the common reckoning) that she may be found at the following new address and farspeaker incantation:

c/o Janet Trautvetter

3901 Ilford Road

Silver Spring, MD 20906

Tel: 301/942-5161

Please ask for her by mundane name - she hasn't explained Lady Johanna to her mundane housemates yet. . .

From the Chronicler

As may be obvious from a careful reading of the March issue, the Chronicler does not know his heraldry and cannot proofread to save his soul. I hope that I have taken sufficient steps to immediately correct the later, and hope to work on the former. I do wish to apologize to Mistress Elizabeth Beaufort for forgetting her 'thank you' for twelfth night. I had it in time - I just forgot I had it.

I wish to thank all those who have helped me with the past few Drekkars and all those who have contributed articles for the Drekkar. Thanks to last months folding and stapling crew: Mistress Jaelle of Armida, Mistress Karolyn Johnston of Linley, Laird Donal Galbraith and William of Rattenbury. Also, I wish to express my heartfelt thanks to Laird Donal, for his work in copying the last two issues of Drekkar.

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LOCAL ACTIVITIES

SUNDAY

A FIGHTING PRACTICE is held each Sunday afternoon at the Pimmit Library in Falls Church. Contact Sir Strykar (703/241-1682) or Lord Malcolm MacMalcolm (301/656-6050) for more information.

MONDAY

DANCE PRACTICES on Monday evenings. See the notice on page 7.

ARMORING WORKSHOPS are held each Monday evening at the home of Sir Baschamp-Paul (703/435-6750).

TUESDAY

FIGHTING: The Barony of Lochmere holds Fighter Practice at Arundel High School (south side of Rt. 175, west of Rt. 3) on Tuesday evenings beginning at 7:00 pm. Contact Lord Illarion (Jim Sams, 301/266-3673) for information.

WEDNESDAY

FIGHTING: The Barony of Storvik has started a new Fighter Practice in the north part of the Barony. Practice is 7-9:30 pm every Wednesday, and is located at Montgomery Knolls Elementary School, (located in the old Francis Scott Key Middle School) on Schindler Road off of New Hampshire Ave. between I-495 and Route 29 (across from the Naval Surface Weapons Center). Fighters are being asked to donate \$1 a night to pay for the site. Contact Beornheard of Wearmouth (301/587-1259) for information. (no practice 3/29)

THE LADIES SEWING CIRCLE AND TERRORIST SOCIETY assemble for fittings, fashion, fraternizing and fun at the home of Mistress Teleri Talgellawg in Falls Church on Wednesday evenings from 7:30 till 11:00. Meetings are not restricted to ladies only! Contact Teleri (703/560-8825) for directions.

THURSDAY

FIGHTING: Sir Strykar holds a Fighter Practice on Thursdays in Fairfax. Contact Sir Strykar (703/241-1682) for more information.

ALL INTERESTED MUSICIANS are invited to come and work on performance and dance music on the 1st and 3rd Thursdays every month at various people's homes. Contact Sir Stanford (Stan Hunter, 301/262-6264) for information.

FROM HEAD TO TOE, a new Arts Workshop, meets every Thursday night in Bowie, for all interested in costuming, needlework, and

other various medieval arts and sciences. Contact Lady Therasa du Domremy (Terry Lee Bjorkland, 301/262-5142) for directions or more information.

BLACKSMITHING: Lord Brock the Badger teaches a Blacksmithing Workshop on the Third Thursday of the month at House Dragon's End on the Potomac (Frederick County, MD). Contact Flachsen Ariadne (301/698-0751) for directions and more info.

FRIDAY

SUMPOSIOM OIKOMENIKOS: Duchess Ysabeau, Earl Laeghaire and Kyrios Ioannes Nikaios invite all newcomers (and any other interested "old-timers") to an informal get-together on various aspects of life in the Society, on the First Friday of every month. See notice on page 6

MISCELLANEOUS

Anyone interested in TARGET ARCHERY PRACTICES? Contact Lord Anborn de Montaigne or Count Daffyd ap Gystl for information on the incipient ARCHERS GUILD or newsletter. (John van Antwerp, 301/460-6035, or David Kuijt, 301/598-7424).

CALLIGRAPHY: The Calligraphy Workshops of Mistress Johanna von Griffenhurst are on hold for a short period of time. For more information, call Mistress Johanna. (Jo Anne Dowd, 703/491-8867).

THE BARONIAL ARTS AND SCIENCES POTLUCK: Will not be held this spring due to schedule conflicts of the Baron and Baroness.

THE COLLEGIUM COMMUTATIUM:

The Collegium Commutatium meets for lunch on several "campuses" around the area. Come join us for conversations medieval and mundane:

CRYSTAL CITY/PENTAGON, on the THIRD WEDNESDAY of every month. Contact Mistress Signey (Tracie Brown, 703/692-0239, 7am-3:30pm) for exact time and location.

DOWNTOWN WASHINGTON, at 1:00 on the THIRD MONDAY of every month, at International Square (above the Farragut West Metro Station, 18th and I Streets, near the escalators), also within walking distance of Farragut North. Contact Lady Johanna (Janet Trautvetter, 202/778-6613) or Mistress Jaelle (Judy Gerjuoy, 202/638-0252). Collegiums which fall on Federal Holidays will be held the following Tuesday.

RESTON, VA., on the THIRD WEDNESDAY of every month. Contact Baroness Elaina (Mary Mormon, 703/689-6688) for exact time and location.

If anyone working in some other area wants to start a chapter of the COLLEGIUM, has changes any announcement or wishes to submit an announcement, please let the Chronicler know!

Nachtanz

Learn to dance in the good old way!

Pavan, Brante, Galliard, Alman, Ballo, Country Dance, Minuet, Cotillion, Renaissance, Elizabethan, Cavalier, Louis XIV, Baroque, Colonial, Regency. French, Italian, English German, Spanish.

Classes in early dance are being held on Monday nights at George Washington University, starting at about 7:30. Beginning classes will cover general dances from various places and periods. No experience necessary. Newcomers are welcome at any time. Advanced classes will cover more complicated dances, experimentation with new dances and practice for Nachtanz performance. Dance experience required.

Beginning Classes	Advanced Classes
March 20	March 27
April 3	April 10
May 15	May 22
June 5	June 12
June 19	June 26

George Washington University, Marvin Center,
21st NW between H st & G st

We usually meet in room 403, 405 or 410 on the 4th floor.

Look for "Medieval History Club", "SCA" or "Dance Practice" on the Schedule. Note: If GWU is closed due to adverse weather, we will not meet.

For more information contact Niall (Ken Reed, 2941 Fairmont Street, Falls Church, Va 22042 Tel: 703/560-8825)

*** NOTE: The dance practices for April 17, April 24, May 1 and May 8 have been cancelled

Newcomers

to Storvik and to the SCA are cordially invited to the

SUMPOSION OIKOMENIKON

(or, as the Greeks say, 'Y'all come to the Party')

on the first Friday of each month, from 7 to 11 PM. Here is a chance to meet people and get your bearings, in a smaller and more personal setting than a big event. Wear causal clothes (costume NOT required), ask and answer questions, bring your current project, or just hang out. Each month features:

A TALK, DEMO, OR WORKSHOP on a topic of interest.

TIME to talk and visit with other Storviki.

PIZZA! A chef, by name of Domino, visits with dinner for those who cannot eat before they come. Please call to get in on the order.

April 7: The Known World (history and geography of the SCA)
May 5: Who Am I This Time? (developing a medieval persona)

For more information, call

Call Kyrios ioannes (Dana Netherton, 703/841-7021 days, 703/931-4794 evenings)
Duchess Ysabeau (Liz Johnson, 301/951-9190 days, 703/644-5767 evenings)

Location: at the home of Kyrios ioannes nikaios, 4617A 36th Street, Alexandria.

FROM CENTRAL ALEXANDRIA: Make your way to Va. Route 7 (King Street) heading west (toward I-395 & Bailey's Crossroads). The second light after Quaker Lane is Wakefield St.; turn right. Follow FROM WAKEFIELD, below. (If you reach I-395, you have gone too far; turn around & follow FROM ANYWHERE ELSE, below.)

FROM ANYWHERE ELSE: Make your way to the intersection of I-395 & Va. Route 7 (in Fairfax, Rte 7 is Leesburg Pike; in Alexandria & on the I-395 exit sign, it's King Street). Go east (toward Old Town) on Rte 7, getting quickly into the left lane. The second light east of I-395 is Wakefield St; turn left and follow From Wakefield, below. (If you reach Bradlee Center, you have gone too far; turn around and follow FROM CENTRAL ALEXANDRIA, above.)

FROM WAKEFIELD: Drive past the traffic island with its assorted pathways for turning drivers. At the far end of the traffic island, turn left onto the first actual street, 36th Street South. 4617A is in Court 14, the second Court on the right. Kyrios ioannes's is the Courts second door on the right.

Courts parking is restricted to residents, and towing is enforced. Street parking tends to be tight. So begin looking for street parking as soon as you turn onto 36th.

2/23



BARON'S CHAMPION TOURNEY

May 20, A.S. XXIV

Know ye that on the twentieth day of May, Their Excellencies Kay and Elaina, Baron and Baroness Storvik, are minded to hold a Tournament to test the mettle and skills of the noble warriors of the Barony, and choose one whose skill, courtesy, and grace proclaim him (or her) worthy to be their Champion. To this end, they invite all to come and meet together in the lists so that this worthy gentle might be chosen. It is also the pleasure of Her Excellency to once again revive the noble tradition of the Baroness' Hopscotch Tourney, so dig out your heraldic markers from their chests and practice hopping and scotching!

This day of mayhem and merriment will take place at Their Excellencies' summer estate at Sligo Creek Park, in Silver Spring, Maryland. Lists for the Champion's Tourney will open at 12:00, with authorization matches at 12:30 PM and the official tourney being at 1:00 PM. The tourney will be a modified bear-pit, allowing ample opportunity for all to demonstrate the qualities of a champion. The highest scoring fighter shall be declared overall winner, the highest scoring Storviki fighter shall be declared the new Baron's Champion, and the ladies of the Court shall determine who showed the most courtesy on (and off) the field. There shall also be some sort of recognition for the Best Death. The Hopscotch Tourney will be at 2:00 PM, with prizes for overall winner, and the gentle who demonstrates the most Grace and Poise at the game.

At 4:00, there will be a Baronial Court, at which Matters of State will be discussed, followed by a Feast cooked by Lady Janina Krakowska z Cambion.

Costs for this event are a paltry \$8.00 for on-board, \$3.00 for off-board, before May 12th. WE CANNOT TAKE MONEY AT THE SITE. If you want to come and fight (not eat) at the last minute, contact the Autocrat to make arrangements. Children ages 6-12 are half-price; small gentles under the age of 6 are guests of the Baroness.

DIRECTIONS TO THE SITE: The site is Sligo Creek Park Recreation Center*, the same site as last year's Novice Tourney. Take the Washington Beltway I-495 to the Georgia Avenue exit going north to Silver Spring. Turn right at the light on Dennis Avenue (about a mile up from the Beltway). Turn left onto Sligo Creek Parkway, and the site will be on the left about a quarter-mile down the road.

CONTINUED NEXT PAGE

Send reservations, questions, etc., to:

Lady Johanna von den Glocken
c/o Janet Trautvetter
3901 Ilford Road

Silver Spring, MD 20906

(301) 942-5161 (Please ask for Janet, not Johanna!)

*Site tentative according to availability

THE STORVIK BARONIAL FAIR

Spring cleaning the Castle? Got a great deal on rattan but it's more than you can use? Just upgraded your feast gear, but the old is still in great shape? Just want to spend a spring day with your friends? Then come to the third annual Storvik Baronial May Faire. Remember only 165 more shopping days 'till Pensic. 10 am 'till dark. All are welcome - merchants, entertainers, browsers, buyers and barterers. Bring your personal treasury or treasurer to buy and feet to dance. As usual, we will have a Maypole. (P.S. We need musicians.) There is no site fee, though there is a \$3 fee for selling space. (Bring your own tables.) There will be lemonade, iced tea and secunjabin available, gratis. The site is the same as last year. Directions will be published next month. For further information, contact Lady Anne of Threadneedle Street, at 202/398-3056 (after 5pm weekdays) Date is April 30 (change of date due to Coronation)

To Archers, One and All

You are invited to subscribe to Fletch and Point, a newsletter dedicated to archery, published for anyone interested in the sport and it's history. Subscriptions are available from the publisher (Sir Dafydd ap Gwystl, c/o David Kuijt, 2801 Ashmont Terrace, Silver Spring, MD 20906) for \$4.00 for six issues (one year). Make checks payable to David Kuijt. Please direct all correspondence and manuscripts to the publisher.

MUSEUM EXHIBITS OF INTEREST

Sackler Gallery, Washington, DC

"A Jewlers Eye: Islamic Arts of the Book", to April 30, 1989

National Gallery of Art, Washington, DC

"Treasures of the Fitzwilliam Museum", from March 19 to June 18. Exhibit of 160 objects from the Renaissance to the Modern Era, including manuscripts and paintings.

Unto the Barony of Storvik from Master Naill McKennett

I wish to thank the members of Nach Tanz who participated in performances this fall and winter. These gentles are Gwyla of Storvik, Higashikata Koremasa, Lady Winifred Corbet de Wynterwood, The Honorable Lady Cedrin Etainnighean, Domingo the Catalan, Laird Donal Galbraith, Aislynn de Bogenschutzlin, Countess Alyson of Islay, Mistress Teleri Talgellawg, Stefan of Cambion and Stephen Haroldson, who has recently returned after a long absence in Drachenwald. I also would like to thank Birk Huber and Lady Serafina Aguilar y Aragon who did both baby sitting and sound-tech duty.

Our performances last season include The Richard III Society National Convention, Columbus Day ceremonies at the Columbus monument, Markland Hastings, Tyson-Pimmit Library, first runner-up for the Verzeppa competition at the Baronial Christmas Revel, and most importantly the Christ Church Madrigal Dinner/AIDS Benefit which raised several thousand dollars for the Whitman Walker Clinic.

Thank You all for your efforts and support

Unto the Barony of Storvik, Mistress Teleri Talgellawg sends greetings:

Yesterday, the 25th of February, I gave a presentation about costuming in the SCA to a symposium of the Costume Society of America focusing on reproduction costume. This symposium had speakers from various types of groups and institutions that make reproduction costumes as part of their activities. I had the help of eight people who modeled garb for my presentation and I would like to thank them for taking time out of their busy Saturday to do this. They are: Countess Elizabeth Beaufort, Master Niall MacKennett, Mistress Kireen Aelfwynn, The Honorable Lady Cedrin Etainnighean, Lady Winifred Corbet de Wynterwood, Bleiddiawyn, Higashikata Koremasa, and Charlotte Bocoock. They added a great deal to the presentation and the audience enjoyed the display of costume very much.

Teleri

Unto the Populace of the Barony of Storvik, Greetings from Lady Therasa du Domremy

I hope that everyone who attended our St. Valentine's event had an enjoyable time.

The populace should be aware that an autocrat is only as good as the people he or she has a work crew. I believe I had some of the best in the Barony. Running the kitchen was Mistress Signy Dimmridaela assisted by Lady Elsbeth nic Cormac MacComyn, Morgana Ravenwolf, Robert Becker, and Lady Ellen from Black Diamond. There was also a great deal of pre-event preparation done by Mistress Signy, Lady Elsbeth, Mistress Alyson of Isaly, Lord Stephen Haroldson, Lord Donal Galbraith, Lord Bjorn Bjorklundr, and Lord John (Jim Coliton). I would especially like to thank Baroness Elaina for running and maintaining the children's room. A good time was had by both children and parents.

When my volunteers for hall maintenance (set up and clean up) never showed up (I still have not heard from them), Master Robbyan Tour d'Elandris, Baron Conrad von Regensberg, Lord Donal, Lord Bjorn and others set up tables and chairs so the event could progress on time. And when clean-up time came, Syr Strykar and his menagerie of lusty Squires took over the kitchen. Mistress Signy was quite pleased with their efforts.

Of course, all the dancing would not have been possible had it not been for the dance masters that came to teach. If I may, I would like to thank Mistress Alyson of Islay, Master Robbyan Tour d'Elandris, Lord Bjorn Bjorklundr, and Duchess Ysabeau Cameron of Lochiel. I had especially wanted dances that either had not been done in a while, were new (or at least new to this area), or variations of old dances. These dedicated dance masters not only provided what I wanted, but exceeded my expectation. It seems that everyone was overjoyed at learning the new dances.

Duchess Ysabeau, Mistress Alyson and Countess Allanda volunteer for the difficult task of running the Court of Love. This year there were many gentle folk who not only had cases but questions to debate with the court. I want to thank the court for their wisdom and patience in their replies and hope that we can encourage such enthusiasm for next years court. Also a word of thanks to Lady Myfanwy's contributions to the court for the entertainment of everyone.

As you can see, an autocrat may arrange and direct an event, but it takes a great many dedicated hands to have an event. There are still people I have not been able to name due to the lack of space

and I have already become too verbose. All I can say is Thank You for those who pitched in to help to make it a fun day.

Yours in service to Atlantia

Therasa du Domremy

Celtic Festival of Southern Maryland

Saturday April 29, 1989, 10 am to 6 pm., rain or shine, at Jefferson Patterson Park, St. Leonard, MD

Cost: \$5:00, adults, \$2.00 children & seniors. No pets

There will be music, dancing, footraces, living history exhibits, scottish sports, etc. For futher information, call the Celtic Society of Southern Maryland, 301 535-3274

Directions: From the Beltway, take route 4 south (exit 11) to Route 264. Take a right on Rt. 264. Take a left on Route 265. Look for the sign with the Red Lion to the Park. Aprox. 43 mi south of Washington

FROM HEAD TO TOE

Unto the Populace of the Barony of Storvik, Greetings from Lady Therasa du Domremy.

I am very happy to announce that due to popular demand, I will be holding "Head to Toe" every Thursday. Currently, there are several people working on hats of various periods. As the coronation of Michael and Seonaid approaches, we are all finishing our outfits for the event. But after that, it will be time to start getting ready for Pensic (hats, chemises, how to dress for the hot and the cold with the same outfit, etc). We also have a couple of people choosing new outfits to start.

Something that has been added (quite by accident) that has been very enjoyable are "readings." some one will bring an article or topic regarding the current middle ages (philosophy, theology, authors, etc.), and read it aloud. Then we proceed to tear the topic apart until it dies a grisly death. We find this quite enjoyable and infinitely stimulating.

All are welcome! Head to Toe is NOW held, every Thursday evening, from 7 p.m. until 10 p.m. Please call Terry Lee Bjorklund at 301/262-5142 for directions (evenings, before 9 p.m. every day except Thursdays, then until 10 p.m).

For the Common Weal

WANTED: Old bits of armor for use in creating a loan closet for Storvik & Lochmere. Don't throw those old pieces out - let me repair them for use by new people. Maybe we can work out a deal! Call Lord Karl von Quirnbach Tel: 301/937-3079.

WANTED: A crochet pattern for a skood/hairnet. Please contact Lady Katherine von Recknor, c/o Katherine Hayes, Rt. 1, Box 74, Catlett, VA 22019. Tel: 703/778-4050.

RATTAN: I am considering embarking upon a quest to find some of this rare wood. If you are interested in some of this wondrous stuff, call Beornheard (see Chroniclers listings).

WANTED, NORSEMEN: Wanted, hale and hearty Norsemen for raiding and pillaging in Atlantian coastal waters. Proposed date of raid, June 3, AS XXIV. No experience required, pay scale variable. Serious inquires only to Lord Ruisart Niall Stillbhard, 440 Maryland Avenue, Norfolk, VA 23508. Tel: 804/627-6630.

WANTED: Articles or artwork on medieval arts, crafts, sciences or literature. If interested, please contact the Chronicler.

WANTED, VILLAGERS: Wanted, hale and hearty VILLAGERS to defend against raiding and pillaging Norsemen in Atlantian coastal waters. Suspected date of raid, June 3, AS XXIV. No experience required. Serious inquires only to Lord Ruisart Niall Stillbhard, 440 Maryland Avenue, Norfolk, VA 23508. Tel: 804/627-6630.

HOUSEMATE WANTED: To share two-bedroom College Park House. Convienent to Metro and University of Maryland. Rent aprox. \$250 + utilities. Available in April. No smoking or cats. Call Dan Delaney, 301/441-9286.

Need mercenaries for that special job? Or someone with special knowledge to help you finish a project? Do you need some item, but don't know where to find it? Run a notice in the Common Weal and see! After all, it's free!

ART CREDITS: I found the cover art in the archives. It was last used (as far as I know) in AS 21. I think Lady Johanna van den Glocken did the original, and it seemed so appropriate for the spring - you know, time to take the annual bath, whether you need it or not. The ship and poem on page 18 were done by Lady Enid nic Eoin. The dragon on page 22 was done by Sir Dafydd ap Gwystl. The various borders and such used were from the archives, artist unknown. (*Leann of Cansion - Sof H*)

JOIN THE STIERBACH CRUSADES

The Shire of Stierbach invites the citizens of the Known World to join us in celebrating our Birthday on the seventeenth day of June, A.S. 24.

In honor of the occasion, we have planned a tournament consisting of three scenarios inspired by historical battles of the third crusade adapted for SCA combat. This is not a re-enactment, nor is there a pre-determined outcome for any battle. Concerning combat archery: Saracens are restricted to the use of long-bows, Christians are restricted to use of crossbows, both must be SCA-legal.

In the spirit of the event, the autocrats would like to encourage all participants to come as either Normans or Saracens.

The event will be held at the Northern Virginia 4-H Educational Center. The Center is located on 229 acres beautifully situated in the foothills of the Blue Ridge, just outside Front Royal, Virginia.

The site features a pool and shower facilities. For those not staying on site access is available for a cost of \$2 adults/\$1.50 children (ages 12 and under) for a day pass, payable directly to the Center. Note: Mundane swimming attire is mandatory. The bath house will open at 7pm Friday and remain so throughout the weekend. The Pool will close at 6pm and re-open the following morning.

Primitive camping space is available and the fee includes access to the swimming pool and bath house. Hibachis, torches and lanterns are allowed, but must be attended at all times; firepits are forbidden.

The site features an archery range which is at our disposal. There is also ample room for an exhibition of the arts and sciences of the current middle ages, and there will be organized activities for children during the course of the day.

Vehicles will be allowed to enter the area where the event is taking place for loading and unloading. We ask that they then be removed to the designated parking areas. The autocrats ask that those gentles with pets please leave them at home for their own comfort and that of the other participants in the event.

Merchants are welcome; however, the autocrats ask that those who wish to sell at this event please contact us prior to the event.

By tradition, ice water and gatorade will be available during the day and edibles will be hawked. The site is discreetly damp - please keep original containers out of sight and take them away with you when you leave the site.

The site will open for camping on Friday, June 16 at 7pm and will close Sunday June 18 at 10am. The lists open on Saturday, June 17 at 10am.

The costs are:

Adults	On-board, \$7.50 until June 3, thereafter \$10 (at the autocrats discretion). Off-board/day trip \$3.50
Children	Age 12 and under: on-board \$4, off-board \$2. Age 2 and under - no charge.

Reservations should include both the SCA and mundane names for all persons in your party and a farspeaker contact number. Please enclose an SASE with your reservation if you would like to receive a map to the site or an emergency contact number at the site. Make checks payable to : "Shire of Stierbach/SCA Inc.", and send to Mary Galiardi, 8994 Bonham Circle, Manassas, VA 22110.

Questions? You may contact either of the autocrats between 7pm and 10pm during the week: Dagmar Gandalfsdottir, 703/788-4050, or Ravyn of Gastonbury, 703/369-5796.

Directions to the Site:

From the Beltway, take I-66 West. Stay on I-66 to Front Royal, VA, and take the first exit for Front Royal (Front Royal/Linden/Rt. 55). Once you're off I-66, follow the access road to Route 55. This is a T-intersection. Turn right onto Rt. 55 West toward Front Royal. Stay on Rt. 55 until you come to a traffic light (about 5 miles) and turn left onto Rt. 522 South. Stay on Rt. 522 South for about 11/2 miles, then turn right onto Rt. 604 and follow the SCA signs.

ON PERIOD FOOD & COOKING

Good gentles who relish the taste of good period cuisine, here is your chance to learn the secrets of ages past (and those of Storvik, Lochmere and Steirbach's greatest cooks). A series of lectures and discussions will be held on Tuesday evenings (the same day and place as the Lochmere Fighter Practice) on various aspects of period food, feast-planning, cooking techniques, herbs and spices, cookbooks (and how to decipher period recipes), and other topics of related interest. Each session will begin around 8:00, and lasts about an hour, with time afterwards for questions and discussions. All are welcome (even fighters!) to drop by and find out "what's cookin'." For more information, contact Lady Keilyn FarTraveller (301/464-5666)

THE CORONATION OF MICHAEL AND SEONID OF ATLANTIA

will take place in the Barony of Marinus on the 8th of April, A.S.

XXIII

The day will begin with the Last Court of Their Royal Majesties Barry and Simone, followed by the Coronation of Michael and Seonid, a Grand Melee of Arms, a Sumptuous Feast, and the First Court of Their Majesties Michael and Seonid.

Her Royal Highness has expressed a desire that there be entertainment for as much of the day as possible. Accordingly, anyone who wishes to entertain is encouraged to do so! Send a note to the Autocrats and a time will be set aside for you. Venders are welcome. Send a note to the Autocrats to have a table during the day.

An Arts and Sciences Competition will be held in the categories of Bladed Weapons, Armor (must be usable in the Lists), Bread, and Accessories (Being belts, sheaths, pouches, headresses, or anything else not food, weapons, an actual piece of armour, or a garment). For those not minded to compete, a separate Exhibition will be held in all categories.

The Grand Melee will be fought in the style commonly called a Bear Pit, wherein fighters compete singly with as many others as they wish. The best overall fighter, the best death, and the best appearance will be recognized. Buff up your harness, fighters, this is a festive occasion!

The Colours of the event, by their Royal Highnesses' command, are Green, White, and Gold.

The Feast will be prepared under the expert direction of Mistress Tannis of Tir-y-Don. The Site will be announced in the next Acorn.

The Fees are as follows:	Members	Non-
members		
Adult, by 27 March	\$10	\$11
28 March--1 April	\$13	\$14
After 1 April	At the Discretion of the Autocrats	
Ages 6-12, by 27 March	\$5	\$6
28 March--1 April	\$6	\$7
After 1 April	At the Discretion of the Autocrats	
Off-Board or Not Attending the Feast	\$3	\$3
Children under age 6 are free		

These fees are effective on the dates they are Postmarked or Paid in Person. Paid reservations will have precedence over unpaid.

Make checks payable to MARINUS/S.C.A. Inc.

The Autocrats are Baron Donal Mac Ruiseart and Baroness Catherine de Bellefleur (Jeb and Cathy Raitt, 1875 East Bay View Blvd., Norfolk, VA 23503 (804) 588-2334 before 10 PM).

For Reservations, crash space, etc. contact the autocrats. Reservations and crash space requests should include: Mundane and SCA Names, age group, on-or off-board, and food allergies of each member of your party. Include proof of membership for discount.

Crash space requests should also include pet allergies, smoking or non-smoking, how many singles, how many couples, how many children, and what nights. If you need advance information, directions, etc., include a stamped return envelope.

Isenfir "Just a Revel"

The Shire of Isenfir cordially invites all interested gentles to yet another "Just a Revel" to be held on April 22nd (this is a change from the originally scheduled date of April 1). Traditionally, this event is devoted to the bardic arts. However, Isenfir enjoys a good joke. Scrolls will be awarded to the gentle with the best humorous story, in addition to the best original song, best original poem, best non-original poem reading, and best musical presentation (original or not). In addition to our bardic presentation, Isenfir promises to prepare a Boffer Tavern Brawl (complete with breakable furniture, fuggery and wenches) and an evening performance by our infamous belly dancers.

The feast will be potluck. Gentles with Scadian first names beginning with A-I should provide a side dish, names J-Q should provide a main dish, and R-Z should provide a dessert. The Shire will provide bread, cheese, fruit and an apple soup. (note: please do not expect kitchen facilities to be available at the site).

Just a Revel will open at 1:00, Tavern Brawl at 2:00, Feast at 4:30 and competitions in the evening. The site is dry and closes at 10:30, put post-revels are planned.

The tentative site* is St. Mark's Lutheran Church in Charlottesville, VA. Please call or write the autocrat to confirm the site and get directions. Just a Revel costs \$3, checks payable to "Shire of Isenfir, SCA Inc." Mail checks to: Siobhan Mag Samhradhain, aka Chelle Murday, 1725 Jefferson Park Ave Apt. #3, Charlottesville, VA 22901 Tel: 804/293-4519.

*: at this site merchants are more than welcome, however please call the autocrat to confirm this before transporting wares.

My thanks to Lady Lorindia of the Medieval Times + Knightly News for her aid. JSAH
(This article has been re-printed by permission of the author)

ROMAN DRAWSTRING SHOE

by Neola the Shrew

- 1) Trace the outline of your foot onto a piece of paper.
- 2) Measure your foot from the floor to the bone on the side of your ankle. This distance will be distance A (see figure 1).
- 3) Wrap your foot in the paper and mark on the paper where you want the tabs to reach. (Do not have the side tabs meet in the center of your foot. Leave at least a one inch gap).
- 4) Unfold the paper and draw out the design in fig. 1.
- 5) copy pattern onto leather and cut out.
- 6) Sew up the heel along the dotted line.
- 7) To lace up the shoe run a long thong between tabs 1 & A. Take one half of the thong and lace the shoe from 1 to 2, then 3,4,5,6 & 7. Take the other half of the lace and run it from A to B, then C,D,E,F, &G.
- 8) You are finished. See figure 2.

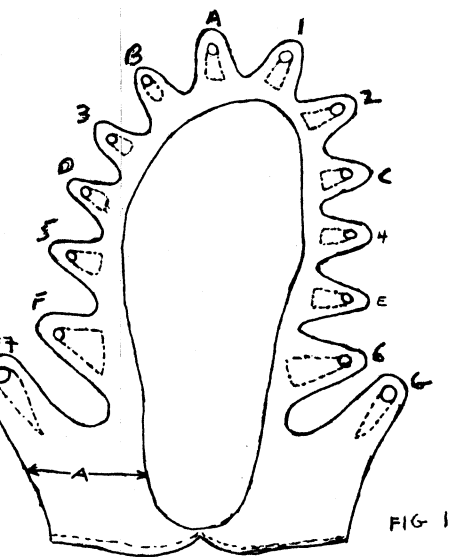


FIG 1

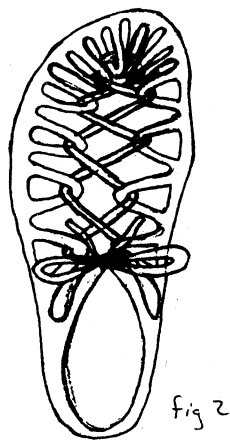


fig 2

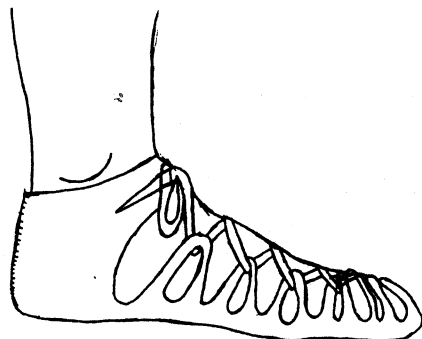


fig 2

Unto the Populace of the Barony of Storvik, Greetings from Lady Therasa du Domremy

I hope that everyone who attended our St. Valentine's event had an enjoyable time.

The populace should be aware that an autocrat is only as good as the people he or she has a work crew. I believe I had some of the best in the Barony. Running the kitchen was Mistress Signy Dimmridaela assisted by Lady Elsbeth nic Cormac MacComyn, Morgana Ravenwolf, Robert Becker, and Lady Ellen from Black Diamond. There was also a great deal of pre-event preparation done by Mistress Signy, Lady Elsbeth, Mistress Alyson of Isaly, Lord Stephen Haroldson, Lord Donal Galbraith, Lord Bjorn Bjorklundr, and Lord John (Jim Coliton). I would especially like to thank Baroness Elaina for running and maintaining the children's room. A good time was had by both children and parents.

When my volunteers for hall maintenance (set up and clean up) never showed up (I still have not heard from them), Master Robbyan Tour d'Elandris, Baron Conrad von Regensberg, Lord Donal, Lord Bjorn and others set up tables and chairs so the event could progress on time. And when clean-up time came, Syr Strykar and his menagerie of lusty Squires took over the kitchen. Mistress Signy was quite pleased with their efforts.

Of course, all the dancing would not have been possible had it not been for the dance masters that came to teach. If I may, I would like to thank Mistress Alyson of Islay, Master Robbyan Tour d'Elandris, Lord Bjorn Bjorklundr, and Duchess Ysabeau Cameron of Lochiel. I had especially wanted dances that either had not been done in a while, were new (or at least new to this area), or variations of old dances. These dedicated dance masters not only provided what I wanted, but exceeded my expectation. It seems that everyone was overjoyed at learning the new dances.

Duchess Ysabeau, Mistress Alyson and Countess Allanda volunteer for the difficult task of running the Court of Love. This year there were many gentle folk who not only had cases but questions to debate with the court. I want to thank the court for their wisdom and patience in their replies and hope that we can encourage such enthusiasm for next years court. Also a word of thanks to Lady Myfanwy's contributions to the court for the entertainment of everyone.

As you can see, an autocrat may arrange and direct an event, but it takes a great many dedicated hands to have an event. There are still people I have not been able to name due to the lack of space

and I have already become too verbose. All I can say is Thank You for those who pitched in to help to make it a fun day.

Yours in service to Atlantia

Therasa du Domremy

Celtic Festival of Southern Maryland

Saturday April 29, 1989, 10 am to 6 pm., rain or shine, at Jefferson Patterson Park, St. Leonard, MD

Cost: \$5:00, adults, \$2.00 children & seniors. No pets

There will be music, dancing, footraces, living history exhibits, scottish sports, etc. For futher information, call the Celtic Society of Southern Maryland, 301 535-3274

Directions: From the Beltway, take route 4 south (exit 11) to Route 264. Take a right on Rt. 264. Take a left on Route 265. Look for the sign with the Red Lion to the Park. Aprox. 43 mi south of Washington

FROM HEAD TO TOE

Unto the Populace of the Barony of Storvik, Greetings from Lady Therasa du Domremy.

I am very happy to announce that due to popular demand, I will be holding "Head to Toe" every Thursday. Currently, there are several people working on hats of various periods. As the coronation of Michael and Seonaid approaches, we are all finishing our outfits for the event. But after that, it will be time to start getting ready for Pensic (hats, chemises, how to dress for the hot and the cold with the same outfit, etc). We also have a couple of people choosing new outfits to start.

Something that has been added (quite by accident) that has been very enjoyable are "readings." some one will bring an article or topic regarding the current middle ages (philosophy, theology, authors, etc.), and read it aloud. Then we proceed to tear the topic apart until it dies a grisly death. We find this quite enjoyable and infinitely stimulating.

All are welcome! Head to Toe is NOW held, every Thursday evening, from 7 p.m. until 10 p.m. Please call Terry Lee Bjorklund at 301/262-5142 for directions (evenings, before 9 p.m. every day except Thursdays, then until 10 p.m).

used, caps and a capper are also necessary. Personally, I use a 4-3/4 gallon ceramic-lined pot and a five-gallon plastic vessel to brew four gallons at a time. Having assembled the equipment and ingredients mentioned above (the yeasts should be acquired from a wine-making shop), I suggest you try the basic recipe once or twice before branching out.

For my own taste, I prefer sweeter and more alcoholic mead. I am also found of ginger and certain other spices. Reading and experimenting have taught me that a number of things are basic to good quick mead. They are first, with the spices, include at least some roots or bark (tea) for tannin; second, use the whole fruit of some citrus variety in every batch, but don't leave the peel in the mix too long; and finally, try to get as little yeast as possible into the final bottles, but don't kill the yeast or the mead will be flat.

For variations on the basic recipe, consider varying the amount of honey, the amount and kind of spice, and the brewing time. More honey does not necessarily make the mead sweeter. There is a trade-off between sugar and alcohol. Extra honey can either make the mead sweeter (if brewed only a short time), or it can increase the alcohol content (up to the natural limit set by the yeast of around 13%) if allowed to ferment for long periods of time. Mead with a high honey content will age more in the bottle and have a longer shelf life than mead with little honey.

As mentioned before, the yeast works better if some tea and citrus fruit are added tot he mix while boiling. Among my favorite variations are twice the normal amount of ginger, and/or using grated fresh ginger root instead of sliced (this gives a more gingery flavor, but tends to be somewlat bitter). I am also fond of using herbal tea instead of the ginger (or along with it). I have had good results with Celestial Seasonings Orange Matte (cinnamon) and Lemon Verbena(citrus) tea. I use two tea bags per gallon of mead. One problem I have encountered when using grated root or loose tea, is that it is necessary to filter the mix before adding the yeast. Otherwise the slotted spoon is sufficient to remove the fruit and spice. Filtering through cheesecloth works well but there is an inevitable reduction in the amount of mix because the cheesecloth absorbs some of the mix. Also, as in wine making, it is possible to suspend a bag of spices in the mix as it brews. I have only tried this once, and I am uncertain about the results. Unless you want a strongly flavored mead (which I do not, because I like the taste of honey), I do not recommend leaving large quantities of spices in the mix while fermenting.

As far as the fruit goes, almost any citrus fruit will do (I haven't tried a grapefruit yet). I like limes better, but I am partial to limes anyway, and other differences in the brewing are more significant.

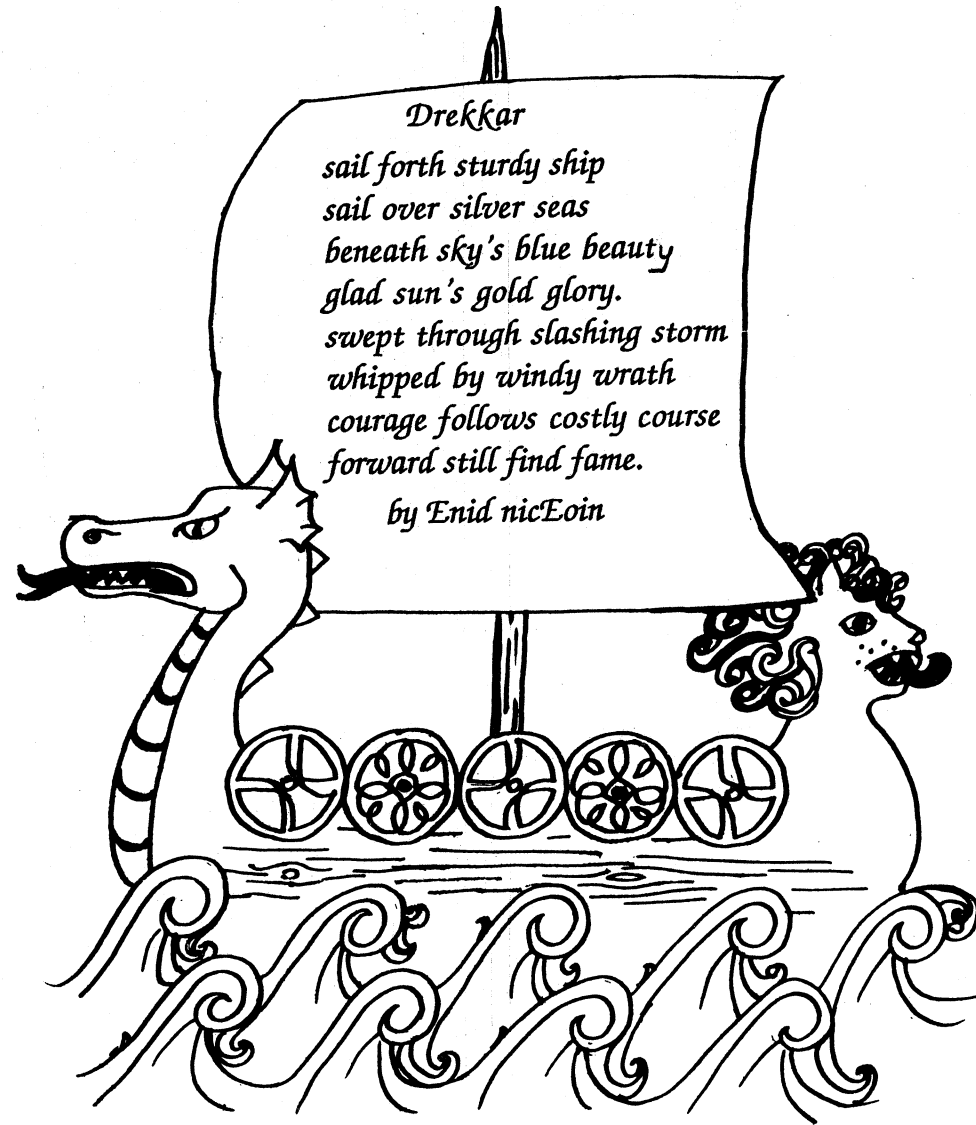
The most important variable, in my opinion, in the brewing of quick meads, is the amount of honey used per gallon. But brewing and aging time is almost as important. This is where the texture and body of the mead are controlled. Long brewing times (assuming enough honey is used) create stronger and more alcoholic mead. Aging in the bottle adds both smoothness and carbonation, and I think it makes the mead more pleasant to drink. Too long in the bottle, however, uses up all the sugar from the honey and the mead becomes very dry and loses flavor. Some prefer this type of mead. When aged too long, there is always a danger of explosion. **BEWARE OF WARM, AGED MEAD.** Even if it doesn't explode, it will make a mess when opened. When taking sweet meads to an event, be sure to keep them cool.

The mead which won the last Twelfth Night brewing contest had eight pounds of honey in four gallons of water. I used eight pounds of honey in four gallons of water. I used eight tablespoons of grated fresh ginger, two oranges, two lemons and two limes. It was fermented at room temperature for eleven days and bottled a week before Crown Tournament, where it was first served. At that time it was very sweet and only mildly alcoholic. It was then aged in the refrigerator for the two months between Crown and Twelfth Night, becoming less sweet and more alcoholic. It was carbonated, strong and favorable because of its long aging time.

I almost always use 1-1/2 to 2 lbs of honey per gallon of mead, because I like some alcohol (estimated 2-3%) and the heavier body (extra sugar). I brew this at least a week and no more than two weeks. It improves while in the refrigerator for about two months, and then begins to lose its sweetness, eventually becoming a bitter carbonated alcoholic beverage.

To summarize, extra honey and extra brewing time make a fuller, smoother, more alcoholic mead. Aging in the bottle adds carbonation and further alcohol, up to the point where the sugar from the honey is used up. Vary the spices to suit your own tastes.

Good health and good mead to all.



The poem is in the style of Viking alliteration. The ship is in a simplified version of forms from the book of kells. Both are by Lady Enid nic Eoin.

The Washington Mid-East Dance Association Presents

A Sampler of Middle Eastern Dance

April 30, 1989 ** Noon to 5 PM ** Glen Echo Park ** Glen Echo, MD

Workshops

- 12:00-1:00 PM Registration. Warm-ups with CYRA (Pat Miller) at 12:30.
- 1:00-2:00 PM "Exploring Middle Eastern Dance" with ZARIFA SA'ID (Libby Parker will delve into the dance form. You will learn what the dance is, and how isolation techniques are used to interpret the range of music and rhythms from fast to slow to rhythmless (taxim).
- 2:00-3:00 PM "Hip Movements--the Heartbeat of the Dance" with AMIRA YASMIN (Tish Koch) will focus on the hip isolations and movements that are central to Middle Eastern dance. Trish will also teach a simple combination of hip movements set to music. Experienced dancers are invited to bring zills.
- 3:00-4:00 PM "Expressing Yourself Through Middle Eastern Dance: with RASHIDA (Wendy Stupka) will look at ways to use gesture, expression, and movement to convey emotion and "personalize" your dance. Bring a veil if you have one (some veils will be available).
- 4:00-5:00 PM "Debke!" with NAJIYAH (Maureen Barron). Fold dance is also popular in the Middle East, particularly with the Palestinian debke. Learn this simple but spirited line dance, and join the fun at Middle Eastern clubs and parties. You may wish to wear a full skirt over your dancewear, and ballet practice slippers or other soft-soled shoes appropriate for the studio.

These Workshops are for dancers at all levels! We especially invite beginners, but experienced dancers will also learn something new from each of these talented teachers. All workshops will be held in the Dance Studio. The cost is \$2.00 per workshop (includes warm-ups) and no preregistration is necessary. We suggest dancewear, or T-shirts and shorts or sweatsuit pants.

Troupe Performances

Troup performances will be held in the Bumper Car Pavalion from approximately 2:00 to 3:00 PM. Oasis, Topkapi, the Sahara Dancers, and the Maryland Company of Middle Eastern Dancers will present a variety of folkloric dances. Our M.C. will be DAOUD BASHA (David Wilkinson). These performances are free.

For further information: Call FERIHA (Anne DeMarsay) at 703/354-7740.

**A Chronicle of the Occurrences in Storvik
in the Month of February**

Being a further extract from the Chronicle of Storvik

Then did the second month of the year arrive, being February, and the good peoples of Storvik were right full of the chill of winter and too confined hearth. And so it was decided that there should be merriment, and song, and a feasting to drive away winter's gloom. Thus there was held on the fourth day of the month, at Chateau Bruin, a revel, being devoted to the performers of the land, the fourth of its kind. And to this revel came songsmiths, and poets, musicians, bards and dancers, riddle-makers, cooks and many ready appetites. And there was held a revel and feast, and much revelry was to be heard, especially in the absence of the hosts of this feast, who had fled the invasion of their house to the safety of far London. Thus, their appetites whetted for merriment and dance, it was resolved that another gathering should be held, and t'was decided that this should be done on the feastday of Saint Valentine, and, in honor of the Saint and in preparation for the fields of spring, that this festival be devoted to love. Thus it was that on the twelfth day of the month there was held a Feast and Revel in the name of Saint Valentine. And there was much dancing, this being lead by Master Robyyan, and by Countess Alyson, and by Duchess Ysabeau. And there was a feast of aphrodisiac delicacies, with all manner of herb and spice to tickle even the most frozen fancy. And there was also a court of love. And the judges of this court were Duchess Ysabeau, and Countess Alyson, and Countess Allanda. And many questions of great import were debated, and many sage answers given. And whilst this court was held, witness to the power of the herbs of love was given when the kitchens exploded into vile debauchery. And there were yells, and slaps, and all manner of shouting from that quarter. And there were half-dressed men fleeing, and being dragged back into that hall of sin, and there was great interest in the hall about this occurrence. And there were mounted several expeditions into the kitchen. And none returned. Then did those remaining wonder at their luck, and long did they continue to watch the kitchen door. But none did return. Then, sighing, did they return to dancing, and flirtatious behavior. And thus was the night ended. And before the month was ended, there was great joy in the Barony, and the pealing of bells, and shouts of acclaim from the populous. For there was born to Sir Volodimir and Lady Gwaeddon a daughter, named Maureen, who was born on the twenty-sixth day of the month. And there was great revelry. And thus there was Storvik made yet greater.

(Editors Note: I recently had occasion to peruse some ancient and dusty tomes that fell into my possession, and therein I found this fragment. I believe it to be a piece of what is known as "Olaf's Saga", a tale of the ancient days of Atlantia, and of the wars fought in those distant times when the warriors of Atlantia were fewer in number than their honorable enemies, and when the opportunity to distinguish one's self by battle with a more numerous opponent was more easily found than in these days when the warriors of our fair Kingdom are many, strong and feared. Legend has it that this lay was first crafted by the mighty saxon warrior Gyrth, a Duke and friend of Kings. Alas, the beginning of the lay is lost to us. But I think the remaining fragment stands well enough.

..... their shiny rings and helms
The spear-points and sword blades sparkled in the sun.
The byrned men bought skill with beer and boasting
And bards begged for Odin's blessing
Before the battle, before the bloodshed.
Mingling among his men, making merry
A worthy warrior, well-tested and well-loved,
Stood still before the battle standard
"Strength of Atlantia, I, Olaf stand here
To promise treasure to my trusted people.
Fortune will fall into the hands of my followers.
Listen you to a tale I tell of my youth:
My father fostered me to his ancient friend
The King, his kin, who kept me for kindness
Blade love and feast folly, banquets and battle
His only tasks and my only teachers
That man, beloved by Thor the battle-loving,
Grew great in his own mind and gave no man his gold
Now a cold wind extinguishes coal embers
In a palace without people, a prince shivers.
The harsh struggle for wisdom brings hard won treasure.
I know who I am, I am one man.
Olaf is prince, but the people are all.
Our foes' fortunes are my friends future.
Our Kingdom's might will conquer many today."
Up strode the greybeard, great Strykar,

Ancient swordsman of enormous skill
Known for his honor, honored for his knowledge.
"Olaf our prince, people of Atlantia,
Truth it is that trust among men is all.
Our numbers are small, our swords are niggling
Against this horde of foes with well-honed hosts of steel.
But victory is ours, I vow to you.
Our chieftain is such a champion to chill any man's blood.
Walk in his steps and strike with your weapon.
No army will triumph against true men like us.
With Olaf our prince, with our prince our friend."
The grass was red and the ruined groaned
When that day's work of death and woe was done.
Bright rings, wrought blades,
Whole helms and hand-worked horns
The living gained lustrous gold
The dead's gift is a deep grave's dirt



(Note: This article has been re-published in it's original form as it was written in A.S. Thirteen. By the author's request, no changes have been made to the article)

ON BREWING MEAD

by Baron Kay Delafleur

To brew mead, take one pint (about 1-1/2 lbs) of filtered light honey and nine pints of water and boil them together, skimming the dross, until you get tired of skimming (and the dross is not forming rapidly). Add a tablespoon of sliced peeled fresh ginger and boil for 20 minutes longer, then add a whole orange cup up and boil for 2 more minutes. Remove from the heat, take out the spices and fruit, and transfer to a non-metallic container (if it is not already in one). Cool to lukewarm (comfortable). Transfer to a fermentation vessel (a one-gallon glass or plastic bottle). Add one package of brewing yeast (beer, ale or mead yeasts are best, wine yeasts are Ok, baking yeast and Brewers yeast are unacceptable). Put a fermentation lock on and leave in a comfortable (but not hot or cold, 70 degrees F. is best) place for two or three days. Siphon into strong bottles and store in refrigerator until ready to use. Keeps about a month. May explode if stored in weak bottles at too high a temperature.

I am deeply grateful to Countess Melisande de Belvoir for the mead recipe above, and to the Countess and to Earl Sir Gryth Oldcastle of Ravenspur for their advise and comments on brewing. This recipe is for a small, or quick mead. I am unable to comment on great (long, or wine-type) meads, as I have never attempted one. However, for those with little patience, such as your humble servant, the ale-type quick meads are most satisfying. An amazing variety of flavors and textures can be obtained from this basic recipe with simple variations in spices and honey. This mead can be brewed as a replacement for soda. I heartily recommend it to all with a sweet tooth (or without, if you want to brew it a bit longer).

In order to brew mead, it is necessary to gather a certain amount of equipment. Aside from basic kitchen items, such as a slotted spoon, paring knife, stove, etc., one should have a pot (ceramic-lined if possible) which can contain five quarts for each gallon to be brewed, a glass or plastic bottle to hold the mix while fermenting, a fermentation lock and cork (available in wine-making shops), and stout bottles to contain the finished product. Plastic two-liter soda bottles will serve admirably if the caps are intact. Champagne bottles are also recommended. If champagne bottles are

used, caps and a capper are also necessary. Personally, I use a 4-3/4 gallon ceramic-lined pot and a five-gallon plastic vessel to brew four gallons at a time. Having assembled the equipment and ingredients mentioned above (the yeasts should be acquired from a wine-making shop), I suggest you try the basic recipe once or twice before branching out.

For my own taste, I prefer sweeter and more alcoholic mead. I am also found of ginger and certain other spices. Reading and experimenting have taught me that a number of things are basic to good quick mead. They are first, with the spices, include at least some roots or bark (tea) for tannin; second, use the whole fruit of some citrus variety in every batch, but don't leave the peel in the mix too long; and finally, try to get as little yeast as possible into the final bottles, but don't kill the yeast or the mead will be flat.

For variations on the basic recipe, consider varying the amount of honey, the amount and kind of spice, and the brewing time. More honey does not necessarily make the mead sweeter. There is a trade-off between sugar and alcohol. Extra honey can either make the mead sweeter (if brewed only a short time), or it can increase the alcohol content (up to the natural limit set by the yeast of around 13%) if allowed to ferment for long periods of time. Mead with a high honey content will age more in the bottle and have a longer shelf life than mead with little honey.

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As far as the fruit goes, almost any citrus fruit will do (I haven't tried a grapefruit yet). I like limes better, but I am partial to limes anyway, and other differences in the brewing are more significant.

The most important variable, in my opinion, in the brewing of quick meads, is the amount of honey used per gallon. But brewing and aging time is almost as important. This is where the texture and body of the mead are controlled. Long brewing times (assuming enough honey is used) create stronger and more alcoholic mead. Aging in the bottle adds both smoothness and carbonation, and I think it makes the mead more pleasant to drink. Too long in the bottle, however, uses up all the sugar from the honey and the mead becomes very dry and loses flavor. Some prefer this type of mead. When aged too long, there is always a danger of explosion. BEWARE OF WARM, AGED MEAD. Even if it doesn't explode, it will make a mess when opened. When taking sweet meads to an event, be sure to keep them cool.

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Good health and good mead to all.



ON THE MAKING OF MEAD

by Duke Gryth Oldcastle

FOR brewers in the Society, one source stands above all others: The Closet of the Eminently Learned Sir Kenelm Digbie Kt. Opened: Whereby is Discovered Several Ways for Making Methglin, Sider, Cherry-Wine, etc. Normally referred to as simply The Closet Opened (TCO), this 1669 volume is a treasure beyond words to the aspiring mead imbibor. Sir Kenelm was a gourmet, gourmand, and a polymath (one of his accomplishments was the invention of alphabet blocks for children) who compiled his acquaintances' and his own liquor recipes into the indispensable TCO. It contains 140 or so recipes for brewing various meads and wines. Of these, 115 are for drinks based on honey (called indiscriminately mead, meath, methglin, or hydromel).

Mead-making is a simple process. Honey and water, in some proportions, are boiled together. The wax and debris in the mixture (or "must") rise to the top as a thick whitish scum which the brewer removes. The must is allowed to cool and the mead-maker introduces flavoring (if any) into the brew. The must ferments with the addition of yeast or some leavening agent. It is bottled, aged, and enjoyed.

Of course, the exact proportions and spices are a matter of taste: so mead-making can be complicated or simple, exact or free-form, and the subject of endless argument and discussion. Divergence of opinion occurs at the crossroads. The questions of short or long, sweet or dry, and what spices to include must be resolved.

Long meads are fermented for a year or more (decades in some cases). They are generally, heavier, drier, and more like wine than quick meads. Quick meads rarely live three months and are sweet, light, and more like beer. By and large, the great preponderance of meads in this fair realm are quick. They require less stable conditions, and, of course, please the anxious mead drinker whose thirst is never quenched.

My especial concern however, in this brief article, is the spices and herbs found in TCO. For a variety of reason, more than two-thirds of the meads made in Atlantia fall into a single category. They tend to be a quick mead: light, sweet, somewhat fizzy, and flavored by a combination of some or all of the following: ginger, cinnamon, nutmeg, and lemon. Our palates are accustomed to this and are thereby restricted. I have appended some recipes to this article. Two or three are the cornerstones for SCA brewing. I recommend them heartily to the beginner, and I enjoin the experienced brewer

to wander with me through the more neglected areas of the range of herbs and spices.

The spectrum of flavorings in TCO is surprisingly large, some 110 different herbs, spices, etc. (see Appendix). They can be grouped into several categories. Many are medicinal. These herbs had some reputed (in some cases actual) value as physicks. The flavorings which have only one appearance in TCO are often medicinal (e.g. Comfrey, Mouse Ear, and Self-Heal). Others are bitter and intended to cut the honey's sweetness (Hyssop, Rue, Parsley Root). But the favorites, then as now, were the sweet or savory: Ginger, Cloves, and Cinnamon, etc. In fact, the ten herbs which have the most popularity in TCO are all of this character.

Some curiosities are worth noting. Rosemary, an herb rarely seen in SCA meads, is the second most widely-found flavoring. Sweet Bryar leaves or Eglantine is unknown to us; yet it appears in over one-third of Digby's recipes. Musk and Ambergis make some few appearances. They are added during bottling in order to aromatize the liquor. Fruits and berries are used very little, although lemon peel and strawberry leaves have a certain currency. In two recipes, the brewer adds sugar and raisins at bottling (in order to increase carbonation, one supposes). And there are a number of things which most of us would not think of adding to mead: asparagus roots, sage, ash tree bark, and pepper.

Digbie delineates three ways to flavor the must. Most often a tea is brewed, particularly using bitter leaves and grasses. This is then added to the fermenting (or live) must. Sometimes a pouch or bouquet of herbs is made and hung in the fermenting vessel. Less frequently, herbs are added directly to the must, either in cooking or during fermentation.

I have provided five recipes copied out of TCO. The first is the source for my usual mead. The second is an example, a bit extreme, of the sort of liquor little found in the SCA, but which might prove intriguing. The third is the delicious "Lemon-Nutmeg Mead" popularized by Sir Michael of York. (A warning is in order: although no yeast is used, this mead is explosively carbonated.) The fourth is the source for my lady Melisande's much-praised and well-beloved mead. And the fifth is a pure, straightforward recipe that promises a simple and delicious mead.

Good Drinking and Brewing!

Gyrth Oldcastle

To Make White Metheglin

Take a gallon of honey; put it to four gallons of water; stir them well together, and boil them in a Kettle, till a gallon be wasted with boiling and scumming. Then put it into a vessel to cool. When it is almost as cold as Ale-wort, then clear it out into another vessel: then put Barm upon it, as you do to your Ale, and so let it work. And then tun it up into your vessel, and put into it a bag of Ginger, cloves and Cinnamon bruised a little, and so hand the bag in the vessel, stop it up very close; and when it hath stood a month or six weeks, bottle it up and so drink it. You may put in a little Limmon-peel into some of your Metheglin, for those that like that taste; which most persons do very much.

An Excellent Way to Make Metheglin, Called the Liquor of Life, With These Following Ingredients:

Take Bugloss, Borage, Hyssop, Organ, Sweet-marjoram, Rosemary, French-cowslip, Coltsfoot, Thyme, Burnet, Self-heal, Sanicle a little, Betony, Blewbuttons, Hartstongue, Meadssweet, Liverwort, Coriander two ounces, Bistort, Saint John's Wort, Liquorish, Two ounces of Carraways, Two ounces of Yellow-saunders, Balm, Bugle, Half a pound of Ginger, and one ounce of cloves, Agrimony, Tormentil-roots, Cumfrey, Fennel-roots, Clowns-all-heal, Maiden-hair, Wall-rew, Spleenwort, Sweet-oak, Pauls-betony, Mouse ear.

for two Hogsheads of

Metheglin, You take two handfuls a piece of each herb, Excepting Sanicle; of which you take but half a handful. You make it in all things as the White Meath of Mr. Pierce's is made, excepting as followeth. For in that you boil the herbs but a quarter of an hour, that the color may be pale: But in this, where the deepness of the color is not regarded, you boil them a good hour, that you may get all the vertue out of them. Next for the strength of it; whereas in that, and Egge is to emerge out of the Liquor but the breadth of a three pence; in This it is to emerge a large Groats-breadth. Then in this you take but half a pound of Ginger, and one ounce of Cloves. Whereas the white hath one pound of Ginger, and two ounces of Cloves. To this you use three quarts, or rather more of Ale-yeast (fresh and new) and when all your Liquor is in a high slender tall pipe with the narrowest circumference that may be (which makes it work better than a broad one, where the Spirits loose themselves) you have the yeast in a large Noggin with a handle, or pail, and put some of the Liquor to it, and make that work; then pour it from pretty high unto the whole quantity in the pipe, and lade it strongly with that Noggin five or six, or eight times, pouring it every time from high, and working it well together, so that every

Atome of the yeast may be mingled with every Atome of the Liquor. And this course (in this particular) you may also use in the white. It is best not to broach this, till a year be over after the making of it.

Another to Make Meath

To every quart of honey allow six Wine-quarts of water; half an ounce of Nutmegs, and the Peel of a Limon, and the meat of two or three [lemons], as you make the quantity. Boil these together, till the scum rise no more; It must stand till it be quite cold. And when you tun it, you squeeze into it the juyce of some Limons, and this will make it ripen quickly. It will be ready in less than a month.

Weak Honey Drink

Take nine pints of warm fountain water, and dissolve in it one pint of pure White-honey, by laving it therein, till it be dissolved. Then boil it gently, skimming it all the while, till all the scum be perfectly scummed off; and after that boil it a little longer, peradventure a quarter of an hour. In all it will require two or three ours boiling, so that at last one third part may be consumed. About a quarter of an hour before you cease boiling, take it from the fire, and put to it a little spoonful of cleansed and sliced Ginger; and almost half as much of the thin yellow rinde of Orange, when you are even ready to take it from the fire, so as the Orange boil only one walm in it. Then pour it into a well-gassed strong deep great Gally-pot, and let it stand so, till it be almost cold, that it be scarce Luke-warm. Then put to it a little silver-spoonful of pure Ale-yest, and work it together with a Ladle to make it ferment: as soon as it beginneth to do so, cover it close with a fit cover, and put a thick dubbled woollen cloth about it. Cast all things so that this may be done when you are going to bed. Next morning when you rise; you will find the barm all gathered together in the middle; scum it clean off with a silver-spoon and a feather, and bottle up the Liquor, stopping it very close. It will be ready to drink in two or three days; but it will keep well a month or two. It will be from the first very quick and pleasant.

Strong Mead

Take one measure of honey, and dissolve it in four of water, beating it long up and down with clean Wooden ladels. The next day boil it gently, scumming it all the while till no more scum riseth; and if you will clarifie the Liquor with a few beaten whites of Egges, it will be clearer. The rule of its being boiled enough is, when it yieldeth no more scum, and beareth and Egge, so that the breadth of a goat is out of the water. Then pour it out of the Kettle into

wooden vessels, and let it remain there till it be almost cold. Then Tun it into a vessel, where Sack hath been.

Appendix: Herbs, Spices Roots, etc. Found in The Closet Opened

[Numbers in parentheses denote the frequency of appearance in Digby's text]

Agrimony (14), Alexander (1), Ambergris (4), Angelica (10), Anise (3), Ash tree bark (3), Asparagus root (1), Avens (2), Balm (14), Bay Leaves (23), Bettony (16), Bilberries (1), Bittersweet (1), Blue Bottle (3), Bloodwort (1), Borrage (12), Bugloss/Bugle (12), Burnet (4), Caraway (3), Cardamom (5), Cherries (5), Cinnamon (37), Cloves (60), Clowns-heal-all (1), Coltsfoot (2), Comfrey (1), Coriander (3), Cowslip (8), Currnats (3), Dock (2), Elderflowers (8), Elecampane (3), Eringo (10), Eyebright (8), Fennel (1), Fern (1), Ginger (66), Ground Ivy (1), Groundsel (1), Grummelseeds (1), Hart's tongue (8), Hops (4), Horehound (1), Hypericon (2), Hyssop (6), Juniper berries (1), Jujubes (1), Ladies' mantle (1), Lemon peel (18), Lemon juice (1), Licorice (3), Lily of the valley (1), Liverwort (12), Lungwort (1), Mace (26), Maiden hair (6), Malt (2), Martgolds (3), Marjoram (28), Marshmallows (5), Meadsweet (1), Mint (5), Mouse ear (1), Muscovy (2), Must (4), Mustard seeds (2), Nettles (3), Nutmeg (37), Oak of Jerusalem (1), Orange peel (5), Orris root (2), Parietary (pellitory) (4), Parsley (13), Pennyroyal (organ) (10), Pepper (1), Pilipendula (2), Primrose flowers (2), Raisins (7), Raspberries (5), Ribwort (4), Rosemary (60), Sage (12), Sanicle (5), Sassafras (2), Savory (8), Saxifrage (3), Scabious (10), Scurvy grass (1), Self-heal (1), Sorrell (3), Spike (1), Spleenwort (1), Succory root (1), Sugar (2), Strawberry leaves (8), Strawberries (2), Sweet Bryar (Eglantine) (37), Sweet Oak (1), Tamarisk (2), Thyme (42), Tormentil root (Septfoil) (1), Violet leaves (6), Violet flowers (2), Wall Flowers (1), Wall rue (1), Watercress (3), Whitewort (1), Woodbine (1), Wormwood (6), Yarrow (1), Yellow saunders (Sandalwood (1) [For Saint John's Wort: see Hypericon]

The Ten Most Frequent Flavorings:

- | | | |
|------------------|-----|-------------------------|
| 1) Ginger (66) | 6) | Nutmeg (37) |
| 2) Cloves (60) | 7) | Sweet Bryar leaves (37) |
| 3) Rosemary (60) | 8) | Marjoram (28) |
| 4) Thyme (42) | 5) | Cinnamon (37) |
| 9) Mace (26) | 10) | Bay Leaves (23) |

March Barony Meeting

The meeting was called to order at 8 PM at the home of Master Vuong Manh.

OFFICERS' REPORTS: The Herald reported that he had another deputy, Duke Richard Marshal. The Marshal reported that there was "lots of fighting" in Storvik, though weather was interfering with the Sunday practice. The St. Patrick's day event went well; there were 31 fighters in the list. The Wednesday practice is going well - the advance is more than half paid off. The Lists Officer was not present. There was a reminder made about renewing fighter express cards. The Arts & Sciences Officer phoned in a report, to wit, there is no report for Storvik other than to say the bureaucracy is not interfering in the practice of Arts and Sciences in Storvik (attributed to Baron Kay). The Exchequer reported that, as of 3/8/89, the Drekkar fund was \$434.28, and the Baronial general fund was \$3310.30 (including 12th night funds). She is working on modifying event reporting forms and check request forms. All event & check request forms are in. The Chronicler reported that the Directory should go out about the 1st of April (no pun intended). The Seneschal notified the Barony of several items from the Curia at University. 1) The Kingdom is buying a copier for use by Acorn. Comments should be directed to Mistress Moriah. 2) The Kingdom Marshal is being elevated to the position of Society Marshal. Nominations for Kingdom Marshal should be sent to the Kingdom Marshal. 3) The King has solicited comments on face thrusts, arrows, etc. Comments to the Kingdom Marshal. 4) There will be a Curia at Coronation. The announced topic will be discussion of formalization of procedures for banning people from Crown Tourney. Comments to Their Highness'.

BARONY MEETING: The April 9 Barony meeting is at Maura's. The May meeting is at Myfanwy's. The June meeting will be at Lann's.

EVENTS: TWELFTH NIGHT event report summary read by Maura. The gross receipts from 12th nite were \$5,664. Expenses totaled \$2,839.77. Net income was \$2,824.23. By normal division, \$1,412.12 to Kingdom, \$1,412.11 to Storvik. A discussion then ensued about whether unused site fee should be considered income or "surplus". Several suggestions as to disposition of the money were made, and the merits of each suggestion debated. The Exchequer was then authorized to send a check to Kingdom in the amount of \$1,412.12. A discussion then ensued concerning the amount to give to Lochmere. Many suggestions were made and debated. In deciding how much to give to Lochmere for their help and aid, the point was raised that we would have been held responsible for any financial difficulties had the event flopped.

Laird Donal suggested we could have then gone into Chapter 11 bankruptcy and broken all our guilds. (Meeting dissolved into temporary chaos.) A motion was made and passed to send \$300 to Lochmere. The books for 12th night were then ordered closed. The SAINT PATRICKS DAY BLOODBATH cost about \$100, this amount being paid by the Autocrat & Friends. There were 31 fighters in the list. There was no report for the BARONY FAIRE. The autocrat for BARON'S CHAMPTION reported that she did not yet have a confirmed site. The event will be May 20, and there will be a feast (if possible). The autocrat for the TOURNAMENT OF ARMIES was not present. The Seneschal reported that the forms for the tournament were all in. There was no report for the NOVICE TOURNAMENT. The POST PENSIC REVEL has been moved August 26 (it being revealed that August 23rd was a Wednesday [ugh]). The Autocrat reported that he had not yet confirmed a site, but that he is looking for a wet site. There was no report for the BARONIAL BIRTHDAY PARTY. The COLLEGIUM has a confirmed site. There was no report for the TOURNEY OF THE TOWER. No reports were made for later events. A discussion ensued about the possibility of a baronial picnic. A discussion also ensued about a second novice tournament, possibly to be held in November.

OLD BUSINESS: The Barony authorized Beornheard to reserve the current site for the northern fighting practice for another 10 weeks.

NEW BUSINESS: There was no new business. The meeting adjourned at 9:15 PM.

ATTENDING THE MEETING were: Elspeth nic Cormac mac Comyn; Signy Dimmrdeala; Stefan of Cambion; Rorik Fredericsson; Igor Bear; Fevronia Murometsa; Johanna von den Glocken; Michael Le-Marin; Malcolm Mac Malcolm; Etienne du Forgeron; Marua von Blitzbau; Kay Kelafleur; Lann Lerben O Cambion; Stephen Haroldsson; Donal Gailbraith; Myfanwy ni Cambion; Alyson of Islay; and Beornheard of Wearmouth.

DIRECTIONS TO THE APRIL BARONY MEETING:

The April Barony Meeting will be held on April 9, 1989, at the home of Maura von Blitzbau (Mary Ellen Scharadin) at 2952 Valera Court, Vienna, Virginia. The phone number is 703/WET-LADY. To get to Lady Maura's, take the Beltway to I-66 West. From I-66, take the 1st exit, onto VA 243 North. Immediately get into the left lane, and go left at the 1st light. Drive past the METRO, thru the light to the STOP sign. Turn left onto Sutton. At the light, turn right onto Blake Lane. Stay to the right, and turn right into Waterford Development. Marua's house is at the 2nd

left. Parking spaces are numbered - park in marked visitor parking or on the street.

DIRECTIONS TO THE MAY BARONY MEETING:

The May Barony Meeting will be held on May 14 (Mother's Day) at Myfanwy's, #7117 Willow Ave., Takoma Park, MD. Tel: (301) 270-5761. From 495, take New Hampshire Ave (Rt. 650) South to Takoma Park. Cross University Blvd. About 6 lights further on turn right onto 410-East West Highway. Stay in the left lane at the next light to get onto Carroll Ave. Turn Right at the 2nd light (still Carroll Ave.). First right onto Willow Ave, just past the church. #7117 is the first house on the right next to the parking lot.

In Service to Storvik

Beornheard

FROM THE CHRONICLER, continued from page 2

This is the last issue for the following gentles:

Laurie Avins	Knarlic Wulferson
Caitlyn O'duirnin	Richard Wulfsson
Thorhall Halftroll	Kathryn Goodwin
Alyson of Islay	Teleri Talgellawg
Peregrynne Wyndrider	

Please, dear gentles, renew soon, renew often. Don't fall out of touch!

I am thinking of making a rattan run. Gentles interested in some of this rare wood should call me.

In Service to Storvik

Beornheard

This is the Drekkar, published by and for the members of the Barony of Storvik in the Society for Creative Anachronism, Inc. The Drekkar is not a corporate publication of the Society for Creative Anachronism, Inc., and does not delineate SCA policies. Any opinions expressed herein are entirely those of the authors.

Officers of Storvik

Baron and Baroness Storvik: Kay Delafleur and Elaina de Sinistre (Kent Bloom and Mary Morman, 1802 Sanford Road, Silver Spring, MD 20902. Tel: 301/593-6247)

Acting Seneschal: Lord Stefan of Cambion (Steve Kiefert, 9704 Beachwood Drive, Lanham, MD 20706 Tel: 301/779-5155 [anytime] or 301/731-0673 [evenings])

Herald: Laird Donal Galbraith (Dan Delaney, 5010 Tecumseh Street, College Park, MD Tel: 301/441-9286)

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Deputy Herald: Duke Richard Marshal (Jeff Sussman, 3215 Hewitt Avenue, #201, Silver Spring, MD 20906 Tel: 301/460-6035)

Marshal: Lord Malcolm MacMalcolm (Neil Maclay, 4206 Sleaford Road, Bethesda, MD Tel: 301/656-6050)

Deputy Marshal: Lord Cosmo of Venice (William C. Morrow, 705 N. Wakefield St., Arlington, VA 22203-2025)

Acting Archer Marshal: Lord Anborn de Montaigne (John van Antwerp, 14128 Whispering Pines Court, #31, Silver Spring, MD 20906 Tel: 301/460-6035)

Lists: Lady Winnifred Corbeauoir (Marsha Goodell, 7135 Leesburg Pike, Falls Church, VA 22043 Tel: 703/533-8224)

Deputy Lists: OPEN

Arts & Sciences: Lady Ealasiad Ramsey of Skye (Christie Golden, 2792 Quebec St. Arlington, VA 22207 Tel: 703/527-0435)

Deputy Arts & Sciences: Lady Therasa du Domremy (Terri Lee Bjorkland, Tel: 301/262-5142)

Exchequer: Lady Maura von Blitzbau (Mary Ellen Scharadin, 2952 Valera Court, Vienna, VA 22180 Tel: 703/ WET LADY)

Deputy Exchequer: Aislynn die Bogenschutzein (Kate Spears, 3909 North 4th, #2, Arlington, VA 22203)

Acting Chronicler: Beornheard of Wearmouth (Jeff Tyeryar, 676 Houston Ave, #408, Takoma Park, MD Tel: 301/587-1259)

New Members Contact: Duchess Ysabeau Cameron of Lochiel (Liz Johnson, 7875 Wintercress Ave., Springfield, VA Tel: 703/644-5767)

All Officers and Autocrats are expected to attend Barony Meetings or forward a report through another Officer.

Subscriptions to Drekkar ar \$6.00 a year, and are available or renewable by sending a check, payable to 'Barony of Storvik, SCA, Inc.' to the Chronicler (see officers listing). Please include your mundane and SCA names, your mailing address (and your phone number if you wish it listed in the directory).