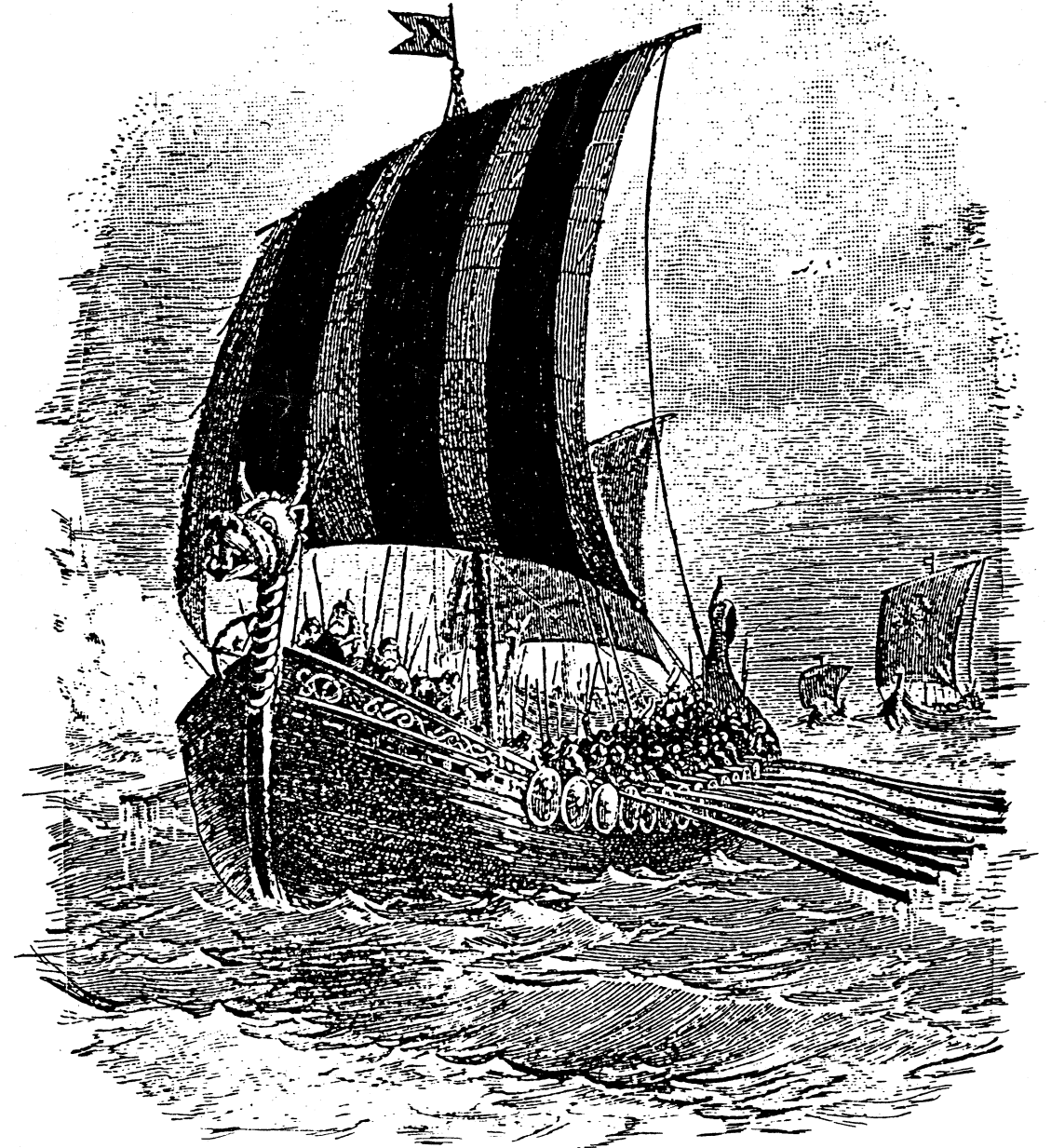


AUGUST

Brekkar



Phoebe Brinkley
Rt. 3, Box 746
Hollywood, MD 20636

RETURN REQUESTED

FIRST CLASS

goes to war ...

TIME VALUE *** PLEASE DO NOT DELAY

Unto the Good Gentles of Storvik,

Rumours of war fly on the winds...

THINGS TO REMEMBER: It will either be very hot and dry or very cold and wet. Bring a cloak to keep warm in. Bring a fan to keep cool with. There is absolutely nothing you can do to keep your shoes from being totally destroyed.

The DREKKAR is having a contest for the best war story submitted after the war - you may enter tales also told (by you) at the Post Pennsic Revel - publication will be after the event. THE PRIZE is the winner's choice of *sewing of a complete item of garb* or *making of a banner to be designed by you (including materials)*! Get those imaginations, er, I mean swords working... (Stories do have to contain a grain of truth.)

May fortune attend the Atlantian forces!

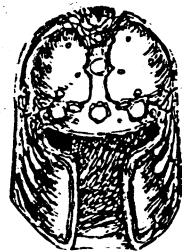


In service,

TERCELIN BRYNN

MacFAIREN

WANTED TO BUY: I need a light-weight helm for scouting at Pennsic. Old-style freon can helms will be fine. Please contact: Mildred Barylski
6436 Maplewood Drive
Falls Church, VA 22041
(703) 256-6717 (home)



NEEDED: Ride to PENNSIC for three people. Will share expenses. Please contact Wulfifu Wadylove of Wokyhole (mka Michele F.J. Miller) at (301) 652-0896.



LOCAL ACTIVITIES

LADIES SEWING CIRCLE AND TERRORIST SOCIETY

The Ladies Sewing Circle meets weekly at the home of their Perpetrator, Lady Teleri. Phone her at (703) 256-4282 for directions and information.



ARMOURING

Master Sir Baschamp-Paul is giving help and advice on armouring in workshops every Monday night. All are welcome. Call 573-3446 for details and directions.

FIGHTING

Fight practices are being held in several locations each week.

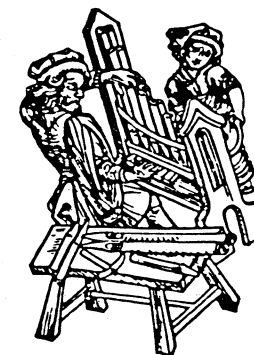
IN STORVIK: Contact Sir Strykar (241-1682) for info about fighting in the Alexandria/Falls Church area. Call Duke Gyrth (585-7935) about fighting in the Silver Spring area. For general information about SCA fighting in Storvik, contact the baronial marshall, Lady Cyffaith (see marshall's listing).

IN ARINDALE: Contact Lady Cyffaith for directions to Rec Center #2 at Fort Meade. Practice is on Tuesdays from 6 to 9 p.m. followed by dance practice from 9 to 10 p.m.

MUSIC

An informal early music group, both vocal and instrumental, is meeting at the home of Catherine of Kent in central DC on Tuesday evenings. Call (202) 293-2308 for more information.

The lady Gwyla wishes to form a musical group to eventually perform early period music. She welcomes singers and instrumentalists. You need not be up to performance quality at this point, but should desire to become so. Anyone interested should call Hilary Holz at 3708 Towanda Rd., Alexandria, VA 22303 or call (703) 960-3060.



calendar

- 10-11 AUG MID-REALM: KNOWN WORLD HERALDIC SYMPOSIUM
Contact Graidhne ni'Mhaire Raudh,
(614) 436-0412
- 16-18 AUG PENNSIC XIV
COOPER'S LAKE
- 24 AUG STORVIK: POST PENNSIC RECUERATION REVEL
See announcement in this issue.
- 14 SEP STORVIK: TOURNEY OF THE TOWER
Contact Sir Axel or Lady Meghan
(703) 594-2926 - Axel, (703) 822-2987 - Meghan
- 21 SEP ARINDALE: 3rd Annual Eagles Tourney
Contact Martel von Charlottenburg
(301) 725-6284



officers of the Barony of storvik

BARON AND BARONESS:

Baron Kay Delafleur and
Baroness Elaina de Sinistre
Kent Bloom and Mary Morman
1802 Sanford Road
Silver Spring, MD 20902
(202) 593-2433

SENECHALE:

Lady Meghan Pengwyn
Becky Burdiss
3025 Cedar Hill Road
Falls Church, VA 22042
Home: (703) 560-4397
Work: (202) 822-2000

MISTRESS OF ARTS:

Lady Teleri Talgellaw
Susan Reed
519 Armistead Street, #T-1
Alexandria, VA 22312
(703) 256-4282

MASTER OF SCIENCES:

Sir Baschamp-Paul Montargent
Less Silberberg
7423 Allen Avenue
Falls Church, VA 22046
(703) 573-3446

MISTRESS OF THE LISTS:

Lady Meghan Pengwyn
See senechale's listing.

CHIRURGEON:

Sir Thorvald Gundaarson and
Baroness Brunhilde Jorgesdottir
Matt and Dayle Severn
2022 Burfoot Drive
Falls Church, VA 22043
(703) 556-0190

HERALD:

Lord Phillip of Ghent
Jim Garm
11807 Old Drover's Way
Rockville, MD 20852
(301) 984-0142

MARSHAL:

Lady Cyffaith of Caerleon
Pickle Robinson
253 Normandy Road
Alexandria, VA 22304
(703) 370-6831

EXCHEQUER:

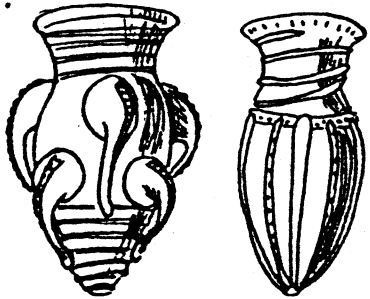
Lord Niall MacKennett
Ken Reed
519 Armistead Street, #T-1
Alexandria, VA 22312
(703) 256-4282

CHRONICLER:

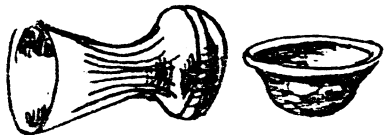
Lady Tercelin Brynn MacFairen
Phoebe Brinkley
Route 3, Box 746
Hollywood, MD 20636
Home: (301) 373-3416
Work: (703) 979-9400

Dark Ages Tableware

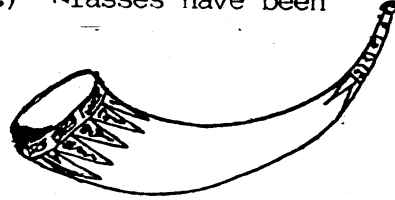
Very few of you will happen to have a forge, kiln or glass blowing furnace around, but most of us haunt flea markets and yard sales looking for that perfect goblet or bowl for events. We generally end up with wooden bowls and colonial tankards. Some lucky people do have access to production equipment (especially those still in school) - for those who could make period tableware, here is a visual collection, along with the strong hint that you make as much as you can and sell it to the rest of us. At least this will give us a better idea of what to look for at yard sales.



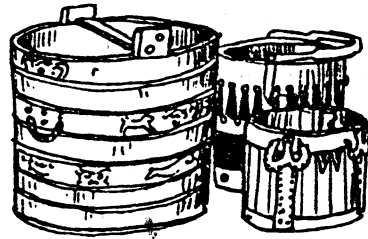
The Romans brought glass working with them to Britain and the Saxons and Celts took to it like fish to water. They became famous for their glass work; the Celts more for enamel and the Saxons more for blown glass. The Saxons were particularly fond of a peculiar form of tumbler called the claw beaker. Over 50 examples of this type are known, mostly in Britain, but also as far as the Rhineland.



Also popular were various glass versions of the drinking horn. While we in the SCA tend to put these in stands, our forebearers were more likely to drain and end-up them, pass them to someone who would, or force some servant to hold them until they were thirsty again. (Servants were right there holding candles, torches and trays anyway.) Glasses have been



discovered in a Norse find that look for all the world like MacDonald's or Burger King glasses with pictures on them. Of course, this was done with overglazing, not decals. People also drank from small bowls of glass which often had a foot for better balance.

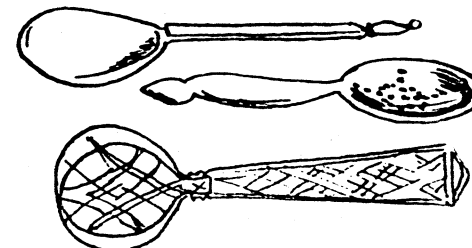


Although draining your horn at one draught seems like the habit of a drunkard, some of the beakers are about five inches and only held six or seven ounces. The buckets which sat on the table for refills were similarly small. The huge horn of Auroachs was meant to be passed around. The lady of the hall might carry a welcoming horn or cup ceremonially to all present - in



this case you did not drain the cup, but hopefully left some for your neighbor. Horns were popular for most early period people. The rich strengthened and decorated them with metal bands around the lip, stamped with knotwork or other designs. Wooden vessels were decorated in the same way. Poorer people would have had undecorated horns or wooden vessels to drink from. There were also elegantly carved wooden bowls and goblets. In Harald FairHairs Saga vessels were "ornamented with gold, painted with images, and bright like glass".

Most examples of pottery are pitchers, vases and bowls. The most common surviving examples of pottery seem to have been funeral urns or shards. This makes sense, because pottery is generally used until it breaks, and unlike glass or metal where the pieces were collected to be melted down, broken pottery is simply tossed out. Glazing was rare in the middle ages; decoration was more often in



modeling, stamping, or bands of glaze on a natural surface. Pottery was generally used in areas where there were large clay deposits. The Norse used a lot of carved soapstone bowls and other implements; so much so that almost no pottery was made in Scandinavia during the tenth century.

The main food staple in Northern Europe was bread, and after that soups and stews. Meats were served on wooden platters, most everything else wither in bowls or placed directly on the table. Everyone wore a knife, but spoons of horn or wood were often provided with the soup. Some wealthy people had silver spoons which they carried with them. Drinks (mead, ale, milk, beer, buttermilk, and occasionally wine) were served in pitchers, buckets or vats with ladles. Candlesticks were rarely seen. Lamps (wicks in bowls of oil) were more common and these were often standing on stakes thrust into the floor, or supported on a tripod.

Where possible, it would be nice if autocrats provided period serving ware - perhaps as our scroungers and craftspeople begin to provide more authentic tableware, we may come closer to experiencing the civilization of the Dark Ages.

post pennsic Recuperation Revel

The Barony of Storvik cordially invites the Known Worlde to attend the Sixth Annual Post Pennsic Recuperation Revel on Saturday, August 24, A.S. XX. This will be a **very** relaxed evening of desserts, dancing, desserts, cooling beverages, desserts, tales of valor, bravery, and fast deals.

A storytelling contest for the best story of the War just past will be held. There will be slight extra credit for true stories. Note that stories need not be confined to tales from the battlefield. Stories will, however, be strictly limited to five minutes.

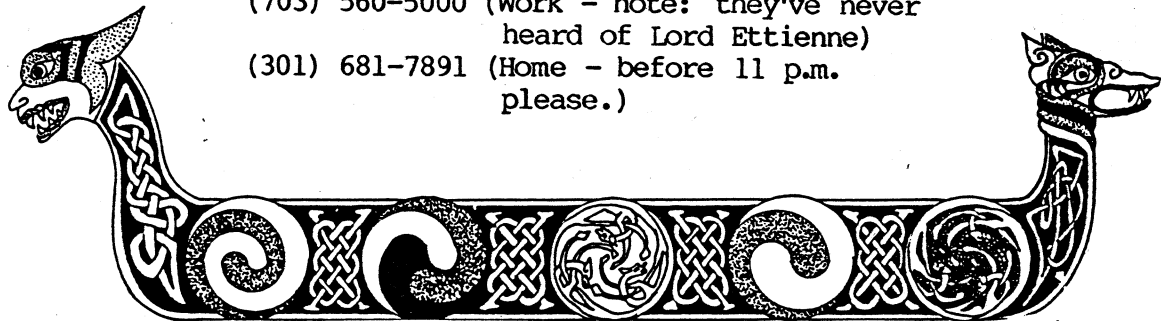
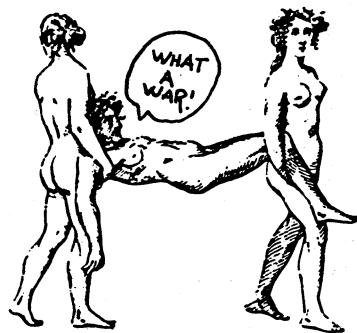
The revel will be held at St. Clement's Episcopal Church, 1701 N. Quaker Lane, Alexandria, VA. The hall will open at 7:00 p.m. and is discreetly wet. Fees for the evening are:

\$4.00 for those attending empty handed
\$2.00 for those bringing a dessert to share

Reservations are appreciated but are in no way required.

Directions: Take best route to I-395. Take King St. exit (VA Route 7) Eastbound. Turn left at fourth stoplight (just past shopping center). This is Quaker Lane. St. Clement's is on the right just past the 7-11.

For further information or directions, contact the Autocrat, Lord Ettienne du Forgeron (Steve Smith) at
(703) 560-5000 (Work - note: they've never heard of Lord Ettienne)
(301) 681-7891 (Home - before 11 p.m. please.)



THE ORIGINAL PITA BREAD

This is another first-hand Bedouin camp staple which dates back at least three thousand years. Some say it is the original Jewish matzoh, which was consumed by the Jews as they fled Egypt and the Pharaoh. To make this, you will need a fire, burned to coals only...

- Take a handful of hearty flour and mix it with water until it kneads properly.
- Knead it for awhile to secure an even consistency.
- Place it on a flat board and pound it flat with your hand, until it is fairly thin and round. A bit of flour on the board will keep it from sticking.
- Add sage, crushed and dried, evenly across the surface, pressing it into the dough.
- Now dust both sides evenly with cinnamon, creating a dirtyish orange color. Be careful not to use too much. (You'll know.)
- Place it underneath the coals of the fire, scraping them aside and laying the pita on the bed of ash. Cover it back up with coals on top for a few minutes, depending on the heat of the coals. Repeat, flipping the pita to its other side.
- Pull it out, dust it off and eat. The ash is not dangerous or unclean, but adds a flavor unmistakable and memorable.

Lord Jean-Charles D'Avignon



SKEWERS

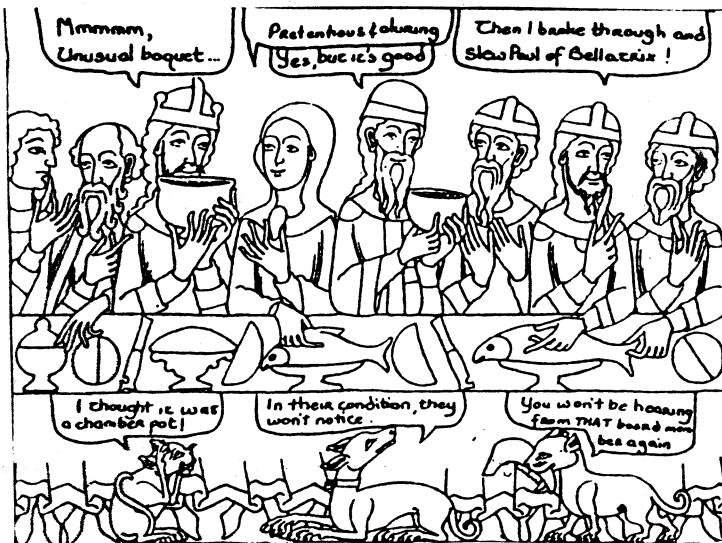
Ingredients: Roughly 5 lbs. of beef roast or leg of lamb
Good Seasons Zesty Italian Dressing
Wine Vinegar
Olive Oil
Spices: Garlic, Cayenne, etc.

To Cook: Hack meat into gobbets. (A gobbet is roughly a one inch cube.)

Make marinade out of remaining ingredients, using very little olive oil (less than 1/4 cup). Stir meat into marinade and refrigerate in a non-metal container for 2-3 days.

Put on bamboo skewers, either alone or with veggies (pre-boiled potatoes, peppers, mushrooms, etc.). Broil over fire until done. If it tastes like leather, you have overcooked it. If it taste like rubber, you undercooked it.

Etienne du Forgeron



The Muslim Discovery of Europe by Bernard Lewis, W.W. Norton and Company, New York, 1982.

Approximately one-third of this book directly covers events prior to 1600 A.D. The first chapter, "Contact and Impact", is set up chronologically with the rest of the work organized topically. During the Middle Ages very few Muslims travelled to Western Europe. The main sources for information on the West were Jews, renegade Europeans, slaves, and merchants. The second chapter, "The Muslim View of the World", explains this lack of direct travel. While there was a direct Islamic proscription of travel to non-Islamic nations, it did not prevent Muslims from travelling East and South. The more plausible reasons for not travelling to Europe were the ferocious religious intolerance of "Christianized" Europe and the lack of things Europe had to offer, other than its own people as slaves, Frankish weapons and English wool.

What makes this book most interesting is the different viewpoint of history. Throughout our education we are taught the Western side of history using Western sources. The sources Bernard Lewis uses are mainly Muslim and give the Muslim perspective. For example, Muslim historians rarely touch upon Charles Martel's defeat of an Arab raiding party at Tours and Poitiers in 732, a battle treated differently in Western history books yet they recount the numerous defeats of Muslims in their attempts to conquer Constantinople, which fell to the Ottomans over 700 years later, in 1453.

One should not neglect the rest of the book. While it covers mainly the 17th and 18th centuries, references back to events prior to 1600 occur throughout. In addition, explanations of events occurring post-1600 can explain why they did not occur earlier.

I purchased this book at a local purveyor of printed matter.



Saladin in the midst of battle



Hasan al-Tajer



The DREKKAR is going to start running a NEW MEMBERS COLUMN. If you are new in the area or to the SCA, send me a short paragraph about yourself and your interests - include a phone number; this may help get new people together with older SCA folk. (Note: members need not mean paid SCA members, just the general area crowd.)

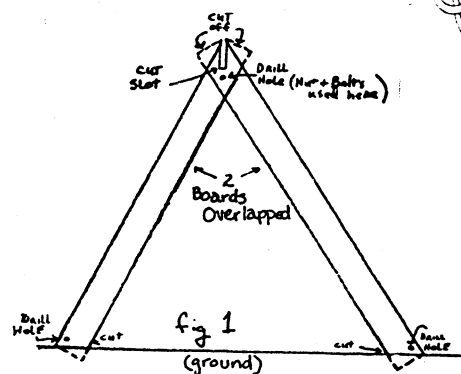
ON BUILDING A VIKING TENT

Supplies: 5 or 7 (1"x6") boards, 10-12 feet long,
 2 10-12 foot boards for side supports
 Approximately 75 feet tent rope
 Cloth to cover tent sides (measure this after you
 figure out the final dimensions)
 At least six ground stakes
 Two 2 1/2 inch bolts with nuts and washers
 Optional: a plastic tarp big enough to cover tent

Set aside one of the 1x6's for the ridgepole. Take two 1x6's and bolt them together loosely so that when they are spread apart, they will resemble Figure 1. Cut the bottoms off until they stand flat on the ground when upright. Bolt together firmly, and cut a slot in the top through both boards to fit the ridgepole. Drill additional holes near the bottoms of the poles for use in roping the tent to the ground. Repeat this with two additional sets of side supports for a large tent, and one for a small tent.

You now have two or three sets of side supports and a ridgepole that fits onto them. You will need another board on each side to stiffen the frame. Add these about 45 inches from the ground either by cutting out space for them or putting them flush against the sides. (You can hang cloth from these on the inside of the tent. (See Figure 2) This doesn't effectively reduce the inside space of the tent, but does create useful storage against the often wasted inside edge.)

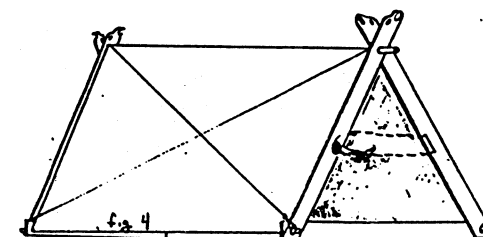
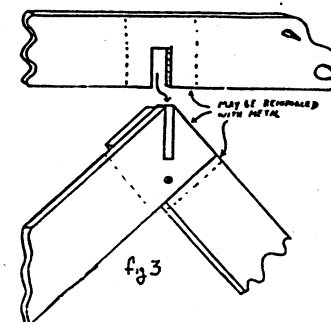
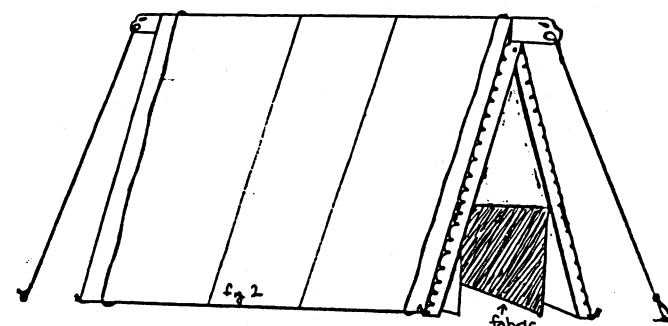
Your fabric should be of a size to cover the outside of the tent from the ground, up over the ridgepole, to the ground on the other side. Loops sewn to the edges will help hold the tent cover in place. Make two triangular panels for the tent ends to secure in place during rainstorms. You can put a rolled up piece of plastic inside one of the "closets", attached to ropes which stretch up over the tent back inside under the other wall (See Figure 2). When it starts to rain, pull on the ropes and the plastic acts like a shade pulling up over the tent to keep it dry.



A smaller tent can be made using just two sets of side supports - join them at the bottom of the triangle with another piece of wood. In lieu of bolting the side supports together, you can drill a hole in them to slip the ridgepole through (See Figure 4).

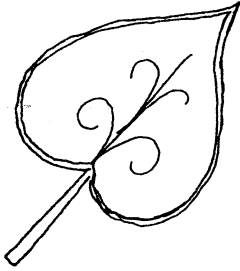
To put up the tent, you will need someone to hold up each set of side supports and something (a car or picnic table to stand) to stand on while the ridge pole is put in place. After the tent is up, guy ropes hold it in place (Figure 2).

Side supports can be carved into dragon shapes as talent and time allow.



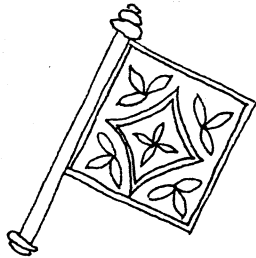
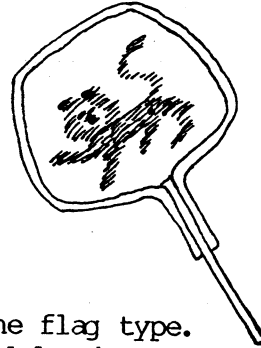
By MICHAEL Le MARIN

FANS



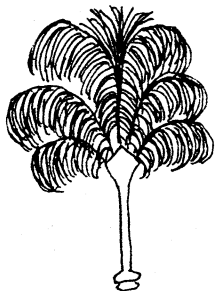
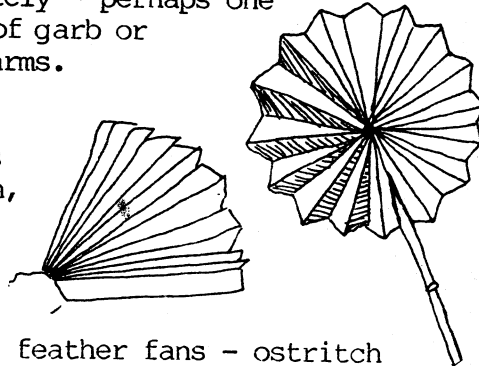
If in spring the young man's fancy turns lightly to war; in summer, the damsel's fancy turns lightly to fans. Oh, the shops are full of fans imported from the Orient, but haven't we enough grass and rattan on the field? Assuredly we must stay cool, for fair maidens do not sweat (that is for fighters), but let us use fans appropriate to medieval Europe rather than Miami Beach.

Fans were popular in Rome and other early cultures, and they wandered northward with the Romans. The first man-made fans were thin wooden sheets, shaped like large leaves, painted or gilded. Similar to this are modern fans which have painted paper stretched over a light wooden frame. There were also embroidered fans - something like an embroidery hoop with a handle.



Another type of fan is the flag type. These were made of painted leather on a small stick. If you don't have leather scraps handy, you can make one with cardboard and parchment, decorated appropriately - perhaps one to match each item of garb or blazoned with your arms.

A fan in use during the 6th century and remaining popular until the renaissance was the folded parchment fan. Like the flag fan, it was decorated with designs and sayings, and could be folded up and slipped into a case. These were very useful for travel.



Finally, there are the feather fans - ostrich and peacock - which serve to create a breeze, shoo flies, and show everyone how rich you are. Sometimes these were held in a bundle, and sometimes arranged on a base to which a handle was attached. Above all, fans are a beautiful and useful accessory; and the right accessories change costumes into clothing.

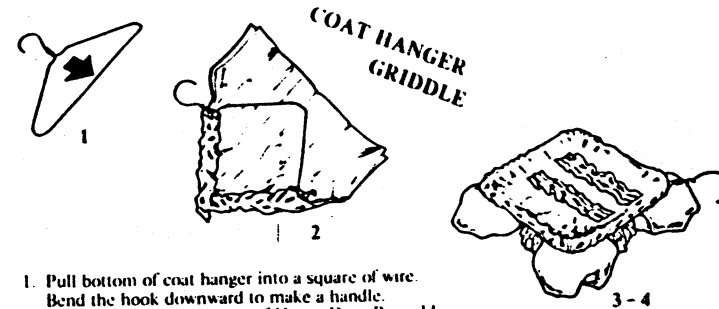
MORE RECIPIES....

SO SPEAKS MEGHAN PENGWYN

Ye Olde Receipt for Football Chicken:

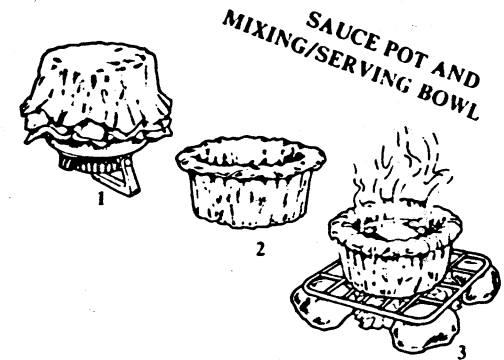
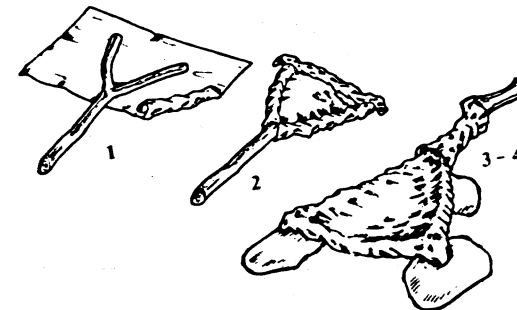
Take ye one chicken. Clean him well and prepare him for Valhalla. Coat him well with freshe butter and thereto add some salt and pepper. Wrap him well in 4 separate layers of silver cooking foil. Bury him well in a fire pit and cook 1 hour or slightly more. Peel off the foil and enjoy him soon thereafter or keep him contained in your cooling box.

Go ye to war, and I have nothing else to say.



1. Pull bottom of coat hanger into a square of wire. Bend the hook downward to make a handle.
2. Center hanger on 2 sheets of Heavy Duty Reynolds. Wrap 1-1/2 times the size of square. Roll each side toward wire rims, crimping until secure.
3. Turn griddle over; depress the center slightly to form a well to hold food.
4. To use, prop griddle on rocks over hot embers.

CAUTION:
Always use pot holders when handling hot griddle.



1. Mold three layers of Heavy Duty Reynolds Wrap around a one gallon drinking cooler or end of a log to form the desired size.
2. Remove; crimp down edges to form a tight rim.
3. To use, place on metal rack supported by rocks over hot embers.

CAUTION:
Use pot holders to remove saucepot from rack.

EVEN MORE RECIPIES...



CAFE TURKIT (Turkish Coffee)

This brew is first hand from a Bedouin Camp in the desert. Where possible I have substituted English measurements for the approximations of pinches, dashes and handfuls, but if you make it right, no one cup should be exactly like another, but all very similar, like black tar... recipe makes one serving.

- Take a coffee cup and a half of water and put it on the fire in your pot (a rusty, never-cleaned metal teapot, WWII English Army Issue should do).
- Add a teaspoon and a half of the darkest African coffee bean, ground into dust.
- Boil it for a few minutes, then remove it from the fire and add four heaping teaspoons of sugar.
- Boil it for a few minutes, remove from flames and add a pinch of sage, finely ground.
- Boil it for a few minutes, remove from fire, and add a small pinch of ground cardamom.
- Boil it yet again, remove from fire and add an eighth of a teaspoon of cinnamon.
- Mix it up in the pot and pour it into your cup. It should fill your brew cup about two thirds of the way. DRINK SLOWLY!!

(Editors Note: I have actually imbibed this concoction and am still typing, although I understand it wasn't quite the genuine experience without the smell of camel dung filling the air.)

Lord Jean-Charles D'Avignon



SUMMER DANCE PRACTICES START MONDAY, JUNE 17 AT 7:30 P.M.

We will be dancing every Monday at the School of International Services Building on the American University Campus. Dance practice is in the lounge. The building is located on Nebraska Avenue, NW at New Mexico Avenue. You can park along New Mexico. We have lots of fun - beginners are welcome! Bring comfortable shoes and join in! Call Ken Reed at (703) 256-4282 for more information.



ARINDALE DANCE PRACTICE

Countess Alyson of Islay is running a dance practice every Tuesday evening in conjunction with the Arindale Fight Practice. The sessions are held at the Sealandair Recreation Center at Fort Meade. For directions and information contact Countess Alyson at (301) 589-4735. Everyone welcome!



THANK YOU to Lord Michael le Marin and Lord Bjorn (just a collating fiend) Bjorklund for collating last months DREKKAR. Thanks to Bjorn we now also own the DREKKAR Memorial Stamp Holder. Anyone have a saddle stapler out there?



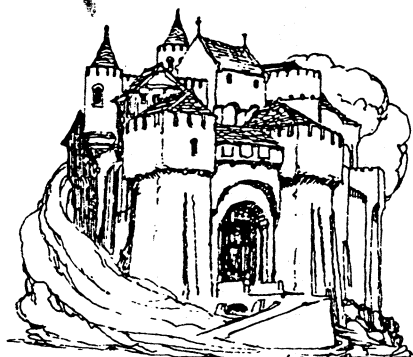
THE FIRST EVER TORVASSIR RECRUITMENT DEMO

The demo will be on Wednesday, September 25 from 10 a.m. to 2 p.m. (Raindate: October 2, same times) The demo will be located at the Cloyd Heck Marvin Center, George Washington University, at the H Street Terrace. (21st and H) Set up will be at 10 a.m., take down at 2 p.m. We would like to hold demonstrations of dancing and fighting between 12 and 1.

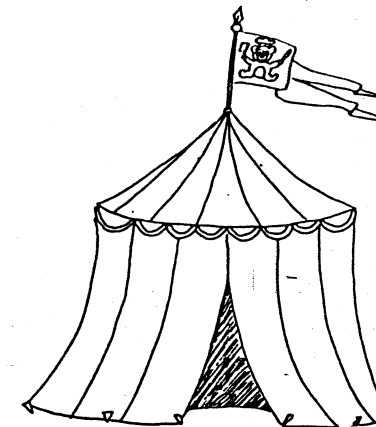
Since Torvassir has almost no members, we need a lot of support and help! We need at least two fighters, a marshal, dancers, craftspeople, and displays of armor, costumes and crafts. Wear your dressier garb if possible. George Washington University is a good potential source for new SCA members.

There will be a follow-up revel on Friday, September 27 (Raindate: Oct. 4) with the site yet to be determined. It will be a potluck dinner and all gentles are encouraged to attend.

More information will be forthcoming in future issues - you may also call Kerri Canepa at 525-0026 in the evenings.



PUBLIC SERVICE ANNOUNCEMENT



THE LAW FIRM OF KIEFERT & SOBANSKY SHALL REMOVE THEIR CHAMBERS TO THE SITE OF THE PENNSIC WARS FROM AUGUST THE TENTH TO AUGUST THE EIGHTEENTH, PRO HOC BELLUM. OUR SENIOR SCRIVENER WILL ALSO ATTEND US.

CHAMBERS SHALL BE LOCATED WHERE THE NEED IS GREATEST (I.E. WITH CLAN CAMBION, ON THE ROAD TO THE TUCHUX' CAMP). SPECIAL RATES FOR WEAPONS OFFENSES AND INDECENT EXPOSURE CASES (BLUE PEOPLE PAY TRIPLE RATE).



FLASH!!! It is not true that there are already seven hundred people camped at Cooper's Lake. Hearing these disconcerting rumours, we assigned ace DREKKAR reporter Bjorn Bjorklund to find out the truth... he placed a call to Cooper's Lake to get the true tally. So far, there are 3 or 4 Dark Horde, 1 Calontiri, and one person from Myrkewood in residence. The Cooper's Lake staffer who answered the phone, upon finding out about the 700 rumour, replied "Oh no... please... I couldn't handle that yet."



BARONY MEETINGS



AUGUST MEETING

The August Barony Meeting will be held on Sunday, August 4 at 7:30 p.m. at the home of Kerri Kanepa, 704 N. Barton Street, Arlington, VA. Phone: (703) 525-0026

From Route 50, go east toward DC; take Clarendon/Washington Blvd. exit. Turn right at first light (Pershing). Take third left (Barton). It is the second house on the left.

SEPTEMBER MEETING

The September Barony Meeting will be held at the home of Lord Rorik and Lady Janina. Complete directions will appear in the September DREKKAR.

EVERYONE IS INVITED TO THE BARONY MEETINGS.

BARONY MEETINGS CAN BE FUN.

OFFICERS AND AUTOCRATS ARE EXPECTED TO ATTEND OR SEND REPORTS.



SEND ARTWORK TO THE DREKKAR - YOU, TOO, CAN BE FAMOUS!

14 Sept 1985

Storvik

Tourney of the Tower

The time draws nigh to again travel to Storvik and enter the lists of the Tourney of the Great White Tower. The cost of this great and glorious event is a mere \$5.00 per person on-board and \$1.00 off-board. The feast will be two courses, cold, and served on the mall.

Timetable

1030: List Opens

1100 - 1230: Live Chess Game

1130 - 1300: Authorizations at List Field

1300: Tourney begins with Grand Melee

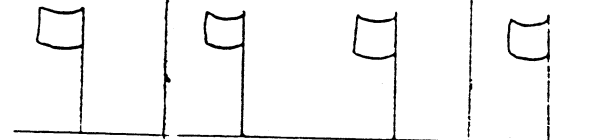
1800: Feast

Competitions will be held in the following categories: Best Favor, Best Garb (Male), Best Garb (Female), Best Banner, and on the field for Melee Winner, Tourney Winner, Best Death and Most Chivalrous. The Tourney will again be a random weapon Tourney.

Due to the parking problem, the current plan is to direct participants to a site near a Metro Rail subway station and take the subway to the mall. Armor will be ferried to the site by the autocrat, and pavilions will be provided for changing on the mall.

Participants should remember that the Tourney is also a demo, and many, many mundanes will be in the area. Also, there is not a lot of shade available, and day canopies should be brought if possible.

Reservations should be sent to: Sir Axel of Taavistia
11609 Kettle Run Road
Nokesville, VA 22123
Ph: (703) 594-2926





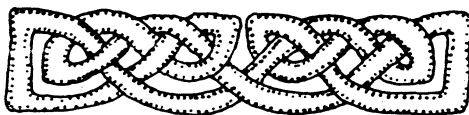
RECIPE FOR A WAR

3 Parts Dissent
1 Part Havoc
13 War Horses, well seasoned
2 Flanks Light Foot
1 Mercenary Attitude
1 Handful Spicy Camp Followers
Small Pinch Root of Evil
8 Hafted Maces and a Passion Flower
200 Tent Stakes
A Bit of Suspicion

Mix the dissent, havoc and war horses in the cauldron of rumor. Bring to a boiling point over the fires of discontent, and add suspicion, applied chivalrously. Let bake in an open field under the sun for three hours. Throw in the rest of the ingredients, and add a dash of plunder, if available. Dish out without mercy.

Remember to start well in advance - it takes a few knights to prepare.

Feeds one army, with enough left over to sup the dogs of war.



*** ** MEMBERSHIP INFORMATION *** **

Membership in the Society for Creative Anachronism is available through the central office in California. All local, kingdom, and national officers are required to be members in good standing.

There are several types of membership available, and it is also possible to purchase subscriptions to the different Society publications. If you have questions about any of these things write to the OFFICE OF THE REGISTRY at the address below, and ask them to send you further information. It usually takes about 8 weeks for correspondence to clear the Registry, or for new subscriptions to take effect.

A SUSTAINING membership in the SCA costs \$20 a year. You receive a subscription to the Atlantian kingdom newsletter, THE ACORN, and to the Society's quarterly magazine, TOURNAMENTS ILLUMINATED.

To become a sustaining member send your MUNDANE NAME, and your full ADDRESS including ZIP CODE, along with a check or money order for \$20 made out to THE SCA, INC. to:

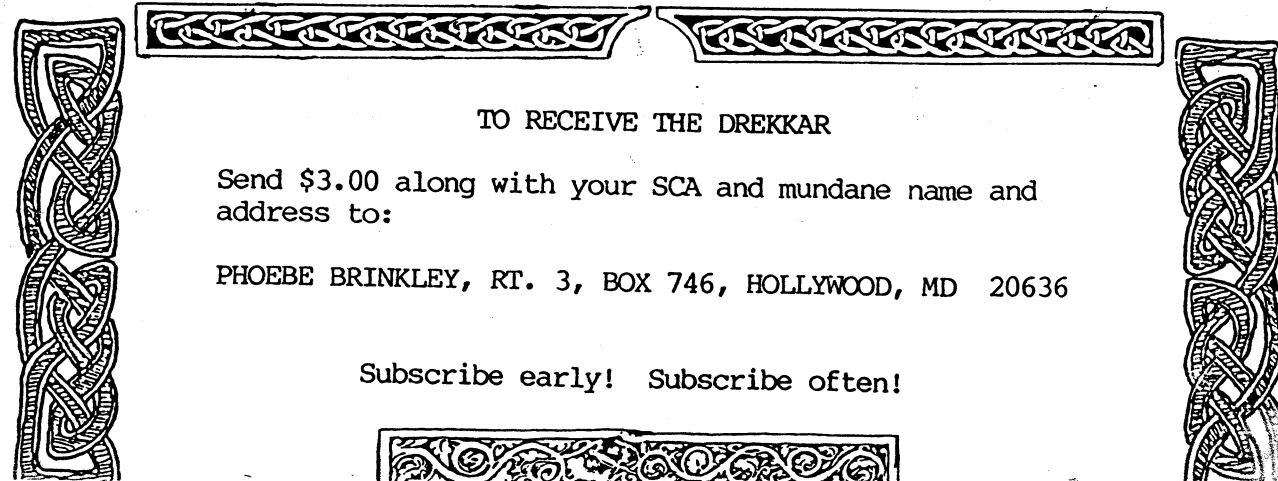
OFFICE OF THE REGISTRY / P.O. BOX 743 / MILPITAS, CA 95305-0743

*** ** ABOUT THE DREKKAR *** **



WHAT THE DREKKAR IS NOT. It is not an official publication of the Society for Creative Anachronism, and does not delineate the policies of the SCA.

WHAT THE DREKKAR IS. The Drekkar is the newsletter for the Barony of Storvik, the Washington D.C. metropolitan area. It serves as a means of communication for the hundred or so SCA members in the DC area and for other people who participate in the SCA or would like to. It is published monthly (mostly), and is mailed first class (usually).



TO RECEIVE THE DREKKAR

Send \$3.00 along with your SCA and mundane name and address to:

PHOEBE BRINKLEY, RT. 3, BOX 746, HOLLYWOOD, MD 20636

Subscribe early! Subscribe often!

