



The Drekkar

of the Barony of Storvik
April, A.S. XLIX (2015)



Welcome Spring!



Whan that Aprill with his shoures soote
The droghte of March hath perced to the roote,
And bathed every veyne in swich licour
Of which vertu engendred is the flour,
Whan Zephirus eek with his sweete breeth
Inspired hath in every holt and heeth
The tendre croppes, and the yonge sonne
Hath in the Ram his halve cours yronne,
And smale foweles maken melodye,
That slepen al the nyght with open ye
(so priketh hem Nature in hir corages),
Thanne longen folk to goon on pilgrimages,
And palmeres for to seken straunge strondes,
To ferne halwes, kowthe in sondry londes;
And specially from every shires ende
Of Engelond to Caunterbury they wende,
The hooly blisful martir for to seke,
That hem hath holpen whan that they were seeke.



– The beginning of the General Prologue to Chaucer's “The Canterbury Tales”
can be sung to the tune of Billy Joel's “[The Longest Time](#).”



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Upcoming Events

April 3-5: [Night on the Town](#) (Annapolis, MD)

The town of Smeewick once again finds itself in need of rapier defenders! Please help our poor neighbors in their hour of need.

April 11: [Coronation of Logan and Esa](#) (Mebane, NC)

Their Majesties will pass the crown to their Highnesses at an event bursting with fighting, arts, contests for Kingdom Notable positions, and children's activities

April 18: [Tournament of the Golden Rose](#) (Lanexa, VA)

The Ladies of the Order of the Rose invite all to a day of martial pageantry and glory. Their Majesties attending.

April 18: [Performer's Revel](#) (Bowie, MD)

A Storvik baronial activity – an entire day of performance at Caer Bear. All are welcome for a relaxed day of entertainment.

April 23-26: [Garb Wars: Revenge of the Stitch](#) (Denton, MD)

At least one team from Storvik, captained by Meisterin Johanna, will be at this garb-making challenge. There is also a bardic competition on the theme of revenge.

April 23-26: [Blackstone Raid XXIV](#) (Aethelmarc)

Their Majesties will be at the battle to ensure the disturbance comes no closer to Atlantia's borders.

May 2: [Spring Crown](#) (Leesburg, VA)

Their Majesties shall name Their heirs this day. Tempore Atlantia competition (1250-

1400) and a Heraldic Display competition, in addition to the Crown Tournament.

Baronial Activities

Locations to regular baronial activities on the last page.

Business Meeting: April 19. Site is 7981 Eastern Ave, Silver Spring MD 20910. Plenty of parking on the street and the Kennett Street Garage just behind building. One quarter mile from SS Metro. The building has vines on either side of the courtyard entrance. There is a loading zone directly in front of the courtyard to the building. Walk through the courtyard to the back, to the lobby.

Newcomer's Night: April 23 at the chatelaine's house

Fight, Rapier Practice: April 6, 13, 20, 27 (7-9:30pm)

Dance Practice: April 6, 13, 20, 27 (8-10pm)

Archery Practice: Some Sundays (see Yahoo Group messages for details) (11:00am)

Scribal Night: April 7, 21 (6-10pm)

Early Northern European Adhocracy: April 14, 7-9pm

OYEZ! OYEZ!

Baronial News Highlights

YES, Novice Tournament is ON! Novice Tournament will be May 16 at the Knights of Columbus in College Park.

Help fund the hall! Baronial coffers are becoming depleted. Please contribute to "the can" at the Monday night practice. The hall is \$70/night to rent, and is the single largest expense the barony incurs.

Performer's Revel on April 18! Welcome warmer days of spring at Caer Bear in Bowie, MD, where Mistress Fevronia and Master Igor will host a day-long bardic jam session, followed by a delicious meal, followed by more bardic. A joyful Storvik tradition.

Not too long from now, in a barony not so far away, there will be **Garb Wars** in April. The barony seeks gentles interested in forming a team to compete. Bonus! Volunteer as team captain, and next year the garb made at Garb Wars will be for you!

Want **literary or artistic fame and fortune?** Or at least fame? The Drekkar seeks articles and art of all kinds, so that Storvik's newsletter reflects the might and glory of her people! Contact the chronicler at chronicler AT storvik.atlantia.sca.org with submissions.

Minutes of the Monthly Business Meeting, March 29, 2015

The business meeting was canceled due to sicknesses and emergencies.

Between the Beltways

SCA-relevant things to do in the area or online

Smithsonian Associates Lectures and Class Series

- [Cracking the Runic Code](#), 4/11 – All about Norse runes
- [Fruit of the Ancient Vine](#) 4/13 – Pompeian wine re-created

[More at their website](#)

Concerts

- Hesperus: [The Three Musketeers!](#) 4/10 – The 1921 silent film with a live score of Renaissance French music by Hesperus. How fun!
- Peabody Renaissance Ensemble: [And I were a Maiden](#), 5/1 – Women's music from the Middle Ages and Renaissance

More at [DC Early Music](#)

Theater

- Shakespeare Theatre Company: [Man of La Mancha](#), 3/17 – 4/26 – C'mon, Cervantes is period!
- Folger Shakespeare Theater: [Bard in the Yards](#), 4/24 – 4/26: Free outdoor Shakespearean movies at the Capitol Waterfront.

Online Courses

- [Sagas and Space: Thinking Space in Viking Age and Medieval Scandinavia](#). Starts 4/7.
 - [Digging Deeper: the form and function of medieval manuscripts](#). Starts 4/21.
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Lady Alicia's Cookery Booke: Easter Babka

By Lady Alicia of Cambion

Greetings all! April is finally arriving, hopefully bringing an end to these seemingly ceaseless snows as well as bringing Easter, closing out the Lenten season. As some of you know, Lent is the 40-day reflective period prior to Easter. During this time, no animal products may be consumed – no meat but also no eggs, no butter, no milk, and, sadly, no cheese. This differs from Ember Days, where only meat is abstained from, but other products may still be consumed. You may be familiar with “Tart in Ymbre Day” from feasts, which uses eggs and cheese but no meat.¹ But once Easter arrives, those forbidden foodstuffs are finally permitted back on the table (and none too soon for my taste)! Already the preparations are being made in the downstairs kitchens for the celebration ahead!

One festive dish that graces many Eastertide tables is the Polish Babka. The name “babka” literally means “little old woman” or “little grandmother” and the breads were named after the fluted circular mold they are baked in as they look like a peasant grandmother’s swirling skirts, although tall, solid cylindrical molds can also be used.²

Almost every culture has a sweet festive bread like babka. The earliest citation of a babka-like bread is by Saxo

1 Tart in Ymbre Day is a quiche-like pie that dates to the 14th Century (Forme of Cury).

2 If you do not have a babka or bundt pan, a coffee can may also be used to achieve this traditional shape,

Grammaticus in his writings on the Baltic where he notes a harvest celebration “cake , prepared with mead, round in shape.”³ The contemporary version, a sweet bread with raisins inside, is closely related to panettone. Food historian Lesley Chamberlain suggests that this is a variation of the Milanese panettone, which came north with Queen Bona Sforza when she married King Sigismund I in 1518.⁴

Easter Babka (approx. 5 hours)

1 Tbs Yeast
1 tsp Sugar
¼ C Wrist-warm Water (90* or so)
2/3 C Sugar
3-1/2 C White Flour
¾ tsp Salt
5 Egg Yolks
2 Whole Eggs
½ C Whole Milk
1-1/2 tsp Vanilla
¾ C Soft Butter
Approx 1 C Additional Flour
1 C Raisins

Proof yeast by sprinkling yeast and 1 tsp sugar over warm water. Let stand until bubbly and doubled (approx. 10 minutes or so).

Combine sugar, flour and salt in a bowl. In a separate bowl, combine all eggs, milk, vanilla, and yeast proof. Pour into dry ingredients and combine until

3 Oxford Dictionary of Food, P. 50

4 Ibid

mixture is smooth. Beat in softened butter.

Turn out and knead with floured hands, adding additional flour until you have an easily-handled dough. Knead additionally until dough is elastic (returns shape when pinched). Place dough in a buttered bowl and let rise until doubled (approx. 1-1/2 hours). When dough has risen, punch it down, turn it out to your kneading surface and knead in the raisins. Let the dough rest 5 minutes. Meanwhile, butter and flour a bundt or other mold.

If using a bundt or similar pan, form a long rope approximately 15x3". Press dough into bottom of prepared pan. Let rise until dough reaches the top of the pan, approximately 1-1/2 hours. Preheat oven to 350*.

Bake 50 minutes or until bread is browned and sounds hollow when tapped. Turn out to wire rack to cool. You may serve plain or frost as you prefer.

Please note: The babka recipe we use at the manor is a multigenerational recipe,

so all written measurements are as specific as possible, but often still rely on interpretations of non-specific instructions that only great-grandmothers understand like "add some butter" or "knead until done." I have tried to codify the measurements but your experience (and experimentation) may vary, as all good familial recipes do!

Enjoy! Go forth and cook good food!



Babka by Kgbo, licensed under Creative Commons.

Do you have a cookery question you'd like to have answered? Email Lady Alicia at ofnoimp@yahoo.com. Do you have any good cheese recommendations? We're seriously craving cheese around the manor.

Go Ahead and Run

A song for Storvik's archers by Lady Teleri the Well-Prepared, baronial bard

Armor heavy, armor light
We don't care what you wear
Storvik's bows are on the field
And so you'd best beware---

Chorus:

It's too late for you, my friend,
We've readied, aimed and fired
Go ahead, run if you want
(Beat) You'll just die tired

Grey goose fletching, shaft of ash
For flight that's straight and true
Raise your shield and pray to God
We're not aiming for you

Join us on the range and see
Our precision and our speed
Then you'll know that on the field
Your destruction's guaranteed

Important Notice:

This is the Drekkar, a publication of the Barony of Storvik of the Society for Creative Anachronism, Inc. The Drekkar is available from Jamie Lennon at chronicler@storvik.atlantia.sca.org. Subscriptions are free as all publications are available electronically. This newsletter is not a corporate publication of the Society for Creative Anachronism, Inc., and does not delineate SCA policies.

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Vacant

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***Archery Marshal***

Vacant

***Chancellor Minor***

Vacant

***Deputy Minister of the Lists***

Vacant

Youth Combat Marshal

Vacant

***Minister of Minors***

Vacant

**Baronial Champions**

***Archery***

Cameron deGrey

***Arts & Sciences***

Tatsume

***Bardic***

Teleri the Well-Prepared

***Court Painter***

Richard Wyn

***Heavy Weapons***

Carlyle Jamesson

***Rapier***

Illaria de Gandia

***Youth***

Wulfgar of Skye

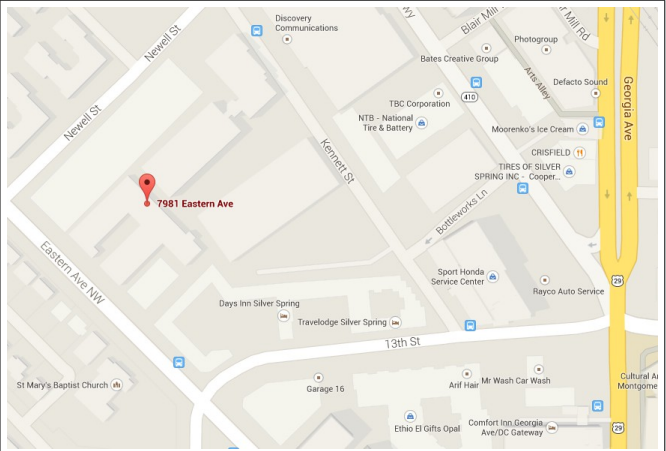
**Baronial Appointees**

***Warlord***

Lord Griffin Wharvager

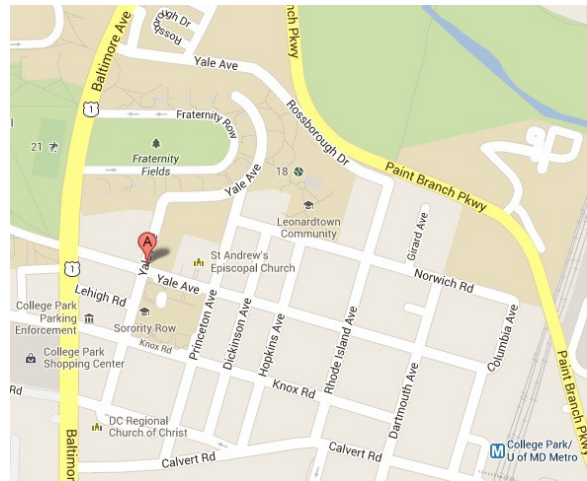


Business meetings are held the 3<sup>rd</sup> Sunday of the month at 7pm at 7981 Eastern Ave, Silver Spring MD 20910. Plenty of parking on the street and the Kennett Street Garage just behind building. One quarter mile from SS Metro. Beltway to exit 31 for MD-97 S (Georgia Ave). Go right on 16<sup>th</sup> St. Take until the weird and complicated intersection at Eastern Ave; there's a turn on the right, one ahead and leftish, and one to the left. Go all the way left. The building has vines on either side of the courtyard entrance. You can park on the street, or just after the building, turn left to find the parking garage (free on Sundays). Walk through the courtyard to the back, to the lobby (there are lots of trees/ plants - you can't see the lobby from the street).



7981 Eastern Ave, Silver Spring MD

Fight practice (heavy and rapier) and dance practice are held each Monday at St. Andrew's Episcopal Church, 4512 College Ave., College Park, MD 20740, at the corner of College Ave and Princeton Ave. off of Route 1, south of Paint Branch Pkwy. 7 blocks from the College Park/U of MD Metro on the Green Line.



4512 College Ave., College Park, MD 20740

Archery practice on Sunday 11:00am at Adelphi archery range, 2800 University Blvd E, Adelphi, MD 20783; equipment-making at Lord Cameron's during inclement weather.

A&S in Silver Spring: 7981 Eastern Ave, Silver Spring MD 20910.

Early Northern European Adhocracy: 9426 Canterbury Riding, Laurel, MD. Free unassigned parking. One cat.

Scriptorium: 9565 Fort Foote Rd, Fort Washington, MD 20744, can pickup from Huntington Metro with prior arrangements. On-street free parking. Two cats.