	The Drekkar	
Volume 37	Newsletter of the Barony of Storvik in the Kingdom of Atlantia, branch of the SCA, Inc. July, A.S. LI (2016)	Issue 7

## Hat's Off



Morgan Bible, f.18r B

The linen coif was worn, alone or as the base for more elaborate headgear, throughout much of our period. Men, women, children – everybody needs a coif! It doesn't take much fabric, has a simple pattern, keeps the sun off your head and upgrades the amount of 'medieval' in your look almost immediately. It's a project for an afternoon or an evening, even if you're hand-sewing – <u>here's how to make one</u>.

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### **Upcoming Events**

July 1-3: <u>Trial by Fire and Lochmere Arrow</u> (Glen Arm, MD)

Archers assemble to vie for the Lochmere Arrow, and cooks battle it out under Pennsic conditions in the Trial by Fire! Competition rules on the website. Generally, an all-day bardic under the picnic shelter.

July 9: <u>Storvik Baronial Investiture and</u> <u>Novice Tournament (College Park, MD) (R, H)</u>

Bid a fond farewell to our Excellencies Griele and Badouin, and lift your voices to welcome Lady Ilaria and Lord Celric as Their Majesties invest them with Their authority in Storvik. Plus all the usual Novice activities – Last Chance Authorizations for heavy and rapier before Pennsic; beginner's tournaments; beginner's A&S tournament; and an artisan's row where you can browse the arts on display, and perhaps find one that calls to you. Already an artisan and looking for feedback? An A&S consulting table will be on hand to offer advice.

#### July 29 – Aug 14: **PENNSIC WAR** (Slippery Rock, PA)

The drums of war sound as TRM Dietrich and Thora lead Atlantia to fight for the Midrealm this year. Always a spectacular event, showcasing everything the SCA has to offer.

#### **Baronial Activities**

Locations to regular baronial activities on the last page.

**Business Meeting: July 17, 2016,** 7pm at 9240 Canterbury Riding, Laurel, MD

**Pre-Business Meeting A&S**: 4-6pm ahead of the business meeting

**Armored, Rapier Practice**: July 4, 11, 18, 25, 7-9pm.

**Dance Practice**: July 11, 18, 25, 8-10pm. July 4 practice canceled.

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

Early Northern European Adhocracy: July 12, 7-9pm. Pewter casting

#### **Investiture and Novice Tournament Schedule**

9:00 am Gate Opens 10:00 - 11:30 am Morning Court 11:30 am - 12:00 PM Authorizations Open 12:00 PM - 4:00 PM Martial Activities (Heavy, Rapier, Archery & Thrown Weapon) 12:00 PM - 4:00 PM A&S Activities and Displays 12:00 PM - 1:30 PM Children's Activities 3:00 PM - 4:00 PM Baroness Tea 4:00 PM - 5:00 PM Break Down for Court 5:00 PM - 6:00 PM Evening Court 6:00 - 7:30 PM Feast 7:30 - 8:00 PM Final Breakdown / Clean Up

# OYEZ! OYEZ!

#### Baronial News Highlights

- <u>Knight Marshal and Rapier Marshal Needed</u>: The current holders of these positions are stepping down as they assume the Coronets of Storvik. If you are a Warranted Marshal of any stripe (and current member of the SCA), and can attend the Storvik Fighter's Practice, then you qualify for the position of Knight Marshal. If you're a warranted Rapier Marshal that attends Storvik Practice, then you're qualified to be the Baronial Rapier Marshal. If you are able, please consider putting forth your intention to fill these vital roles within the group.
- <u>Deputy Seneschal Needed</u>: Our current seneschal, Lady Rayhana bint Yousef, must needs step away from the SCA after Battle on the Bay. She seeks a deputy to learn the ropes and take up the mantle of leadership after BOTB.
- <u>The Case of the Missing Medals Solved!</u>: Some baronial awards from 2015 have not made it into the Order of Precedence. Do you have any clues to solve this mystery? Please contact <u>chronicler@storvik.atlantia.sca.org</u> if you remember who heralded the baronial courts that year, or if you received an award that needs to be sent to the OP.

#### Skol!

#### Word fame for those in Storvik's hall

Reporting from the distant Middle Kingdom, at the 50 Year Celebration, Lady Sonya Flicker tells that our own Lord Carlyle was recognized by the Masters of Defense with a coin, and special acknowledgement of his efforts organizing the Atlantian Royal Camp. Skol!

The very winds carry to my ears news from the south – that at King's Assessment, Master Igor Bear of Clan Cambion claimed victory in a recitation competition sponsored by Lady Meriorie Matheson. Perhaps we may hear the winning tale at Investiture? Skol!

## Storvik's Monthly Arabic Lesson

Each month, this column will feature a new Arabic word to use with fellow Scadians by Tala al Zahra

Did you know: Muhammed Ibn Battuta was a 14th century scholar and explorer. His journeys took him from Africa to Europe, and throughout the Indian subcontinent, Central Asia, and Southeast Asia; far surpassing the distance covered by his near-contemporary and fellow adventurer, Marco Polo. Ibn Battuta recorded his findings in his journal, "Al Rihla."

#### SCA-Friendly Arabic Word-of-the-Month: the trip/journey/quest

الرحلة :Arabic translation

English transliteration: *al riHla* Pronunciation: *RI hi lah* 

رح ل : Arabic word root

**Possible words made from root letters**: travel gear, to travel, luggage, saddle bag, to set out, to go away, to take as a mount

**Suggested SCA-usage**: "The riHila to Pennsic is totally worth it. You should try and come with me next year!"

#### Between the Beltways

Local events of interest to Scadians

**Shakespeare Theatre Company** is putting on its absolutely fabulous <u>The Tempest</u> again in August, as part of its Free For All. Not sure, but I think the tickets are free, but you have to jump through some hoops to get them.

**The Walters Art Museum** has <u>Waste Not: The Art of Medieval Recycling</u>, on the reuse of artifacts, running now through September 18. Their programs for this exhibition include <u>Remix: Mosaics and Music</u> on July 7, and a <u>Make Night: Bookbinding and Upcycling</u> on July 21.

Select **AMC Movie Theaters**: <u>Romeo and Juliet</u>, by the Kenneth Branagh Theatre Company Live, on July 7.

Coming Soon: <u>Art of the Qur'an</u>, arriving at the **Sackler Gallery** in October. The article discusses the exhibition and its significance. Hat tip: Tala al Zahra

By Lady Alicia of Cambion

Greetings! Are you ready for Pennsic? Usually there are three reactions: Excitement, Sadness (from those who cannot go this year) or, where this Lady is right now, sheer blind Panic. The servants, who were grateful to be out of the fields, are reconsidering that now as they drag out trunk after trunk to see what we have, what we need and just how one gets mead stains out of tent canvas (it's a long story).

Around this time, I often get asked about period foods that would be appropriate for Pennsic. One thing that you always need is to HYDRATE! Dehydration is a very real concern at Pennsic, and its effects can be severe. Most of us live and/or work in climatecontrolled environments and are unused to both the constant, unbroken heat of Pennsic and the toll that it can sometimes take on our bodies. If you aren't already, you should be making sure you are well-hydrated before you go - even setup can be a hot and draining experience. Be sure your friends are hydrating, too. No one wants to spend part of any event at the chiurgeons'.

help with great hydration is Α Sekanjabin, a Persian vinegar-based drink that sweetens plain water while the vinegar actually helps guench your thirst. As Cariadoc notes in his Miscellany, "Sekanjabin is...mentioned in the Fihrist of al-Nadim, which was written in the tenth century." There is a reference in the Anonymous Andalusian Cookbook, that does not include the while mint flavoring, this recipe, adapted from a modern version, does.<sup>1</sup>

The basic recipe is simple and flexible and allows for different flavor combinations to one's taste, though I find the minted version quite delicious, especially on hot summer's day.

This Sekanjabin recipe makes a thick, sweet syrup that is then diluted with water to make a more palatable drink. I found that diluting mine 10x offered a light, satisfying beverage (about 1-3/4 Tbs to a 16 oz bottle of water). Feel free to adjust the proportions of water to syrup until you find one that agrees with your palate (and then remember to write it down somewhere for future reference! You think you'll never forget until you do).

The recipe itself is simple: Take a ratl of strong vinegar and mix it with two ratls of sugar, and cook all this until it takes the form of a syrup. Drink an ûqiya of this with three of hot water when fasting: it is beneficial for fevers of jaundice, and calms jaundice and cuts the thirst, since sikanjabîn syrup is beneficial in phlegmatic fevers: make it with six ûqiyas of sour vinegar for a ratl of honey and it is admirable.<sup>2</sup>

This recipe would seem to have more medicinal implications (and probably offered a drinkable base for specific herbal infusions) but we use it now as a means to combat thirst.

Combine 2 cups of sugar with 1-1/4 cups of water in a saucepan and bring to a boil. Once the sugar is dissolved and the mixture is boiling add <sup>1</sup>/<sub>2</sub> cup of vinegar – wine or cider vinegars work best for this, distilled white vinegar is

<sup>1 &</sup>lt;u>http://www.pbm.com/~lindahl/cariadoc/drinks.html</u>

<sup>2</sup> Ibid

too harsh and does not impart a good flavor. Allow mixture to boil another 30 minutes to reduce.

After 30 minutes, remove from heat and add ½ cup of torn, fresh mint leaves. This is where you get to play a little. You could add fresh basil leaves instead, or fresh ginger or cinnamon sticks or lemon zest or any combination of ingredients, as you like. This recipe is very forgiving and as you will be diluting it to taste, the intensity of the flavoring will be ameliorated to your palate. Have fun with this part and play around with flavors you like.

Once, you have added your aromatics, cover the pot again and allow to sit until mixture is cool to the touch. Be careful – this is still a hot sugary syrup and can still burn you, so you may want to test with a candy thermometer instead of directly touching the syrup or the pan. The cooling process may take a while.

When cooled, dilute to taste (1T to 1-1/8 c. water worked for me). The syrup is shelf-stable and can be safely stored without refrigeration (or taking up valuable space in your cooler).

### Sekanjabin

Adapted from Cariadoc's Miscellany.

2 Cups Sugar 1-1/4 Cups Water 1/2 Cup Vinegar 1/2 C Torn Mint Leaves (or so)

Combine sugar and water and bring to a boil. When boiling, add vinegar and simmer for 30 minutes. Remove from heat, add mint and cover. Let sit until cool. Dilute with water to taste. Store in closed container. Makes approximately one pint of syrup.



True story: The backdrop fabric is being held up by a pineapple!

Enjoy! Go forth and cook good food!

Do you have a cookery question you'd like to have answered? Email Lady Alicia at <u>ofnoimp@yahoo.com</u>. Do you want to come over and do my packing for me? That would be really swell, thanks. SHAMELESS PLUGS: I will be available to answer all of your cookery questions at Storvik Novice Tournament on July 9<sup>th</sup>. Look for me at the A&S Consult Table. ALSO, for my 5<sup>th</sup> year in a row, I will be teaching "Introduction to Beginning Period Cookery" at Pennsic University. Come find me on August 6 in A&S 8 at 2pm!

## Baronial Meeting Notes, May 15, 2016

My thanks to Lord Conor mac Lellan for taking notes at the last meeting for me.

Meeting opened at 7:33 on 22 May 2016 Seneschal:

- Chair vendor chosen, we will contact artisan to arrange payment.
- New alcohol policy: because site has license, we are golden for the event. We have a rider allowing us to serve, we must check to see if we need license. BYO is fine.

Excequer:

- No outstanding checks.
- Balance: \$6918.05
- Needs to write check for next month's meeting.
- Tax form for rapier gear is ready to go to person.

Chatelaine:

• Newcomer event went well.

A&S:

- SENEA meetings are fun... come to one.
- Do A&S!
- We had scribal activity today. It was fun.
- Banner activity happened on the 10th.
- Teleri is planning on doing an A&S consulting table at Investiture.
- Do A&S.... I will cheer!
- Having A&S at events may work better for getting folks to attend.
- Much discussing of classes occurred. Johanna proposed creating sewing track for fall university.

Web Minister:

- Has made structural changes to site.
- No cosmetic changes yet. They 're coming. Has made content changes to the site. Removed links to inactive blogs.
- Wants more active content on site, instead of just static info.
- Is making logons for officers so they can add content. They will have limited access... God mode is reserved for WM alone (and Seneschal).
- Verified email addresses and cleaned house as necessary.
- Yahoo group was discussed... no change occurred.

No other officer reports.

• Question about polling results. Seneschal replied that she had sent a polite, cleverly-worded nudge to TRM, but no response yet. TRM still have time until their deadline.

#### Events:

- Investiture/Novice:
  - Budget was okay'd.
  - Already received one check. No epayments, sadly. PayPal is in testing phase.
  - Lots of good A&S.
  - Combat is good.
  - Royals are good.
  - Menu is prepped.
  - A discounted hotel has been arranged.

- Crash space is being arranged.
- The autocrat made a banner.
- Troll made a request: announce arrival deadline before feast is gone even away. Make announcement far in advance. This seemed a good idea to which autocrat agreed. Autocrat is planning to seriously start pushing event after Ruby.
- Some modifications to event web page were requested.
- We will need donations for royal gift baskets.
- BOTB: portapots will cost \$750.

Old Business:

- Shed cleanup discussed. Planning is ongoing.
- Song and dance is spiked (possible I misheard this word.)

New Business:

- Discussed site for song and dance. One is available. A few more were brought up.
- Random people are looking into them.

Closed at 8:42

### Baronial Meeting Notes, June 29, 2016

Chonicler couldn't make this one either, so look for the notes next month.

# Baronial Regnum Baron and Baroness of Storvik Baron Badouin MacKenzie & Baroness Griele van den Burgh

baron<at>storvik.atlantia.sca.org, baroness<at>storvik.atlantia.sca.org

# **Officers & Deputies**

**Seneschal** Lady Rayhana bint Yusuf seneschal<at>storvik.atlantia.sca.org

*Minister of Arts & Sciences* Meisterin Johanna von Sudeborn moas<at>storvik.atlantia.sca.org

**Chronicler** Lady Teleri the Well-Prepared chronicler<at>storvik.atlantia.sca.org

**Deputy Chronicler** Lady Patricia of Trakai

**Exchequer** Douglas Morton exchequer<at>storvik.atlantia.sca.org

**Deputy Exchequer** Vacant

Quartermaster Lord John West ironkey<at>storvik.atlantia.sca.org

**Herald** Devan (warrant pending) herald<at>storvik.atlantia.sca.org

**Castellan/Chatelaine** Lady Sonja Flicker chatelaine<at>storvik.atlantia.sca.org *Knight Marshal* Lady Ilaria de Gandia knightmarshal<at>storvik.atlantia.sca.org

*Minister of Lists* Lady Kunigunde von Darmstadt mol<at>storvik.atlantia.sca.org

**Deputy Minister of Lists** Dame Brenna of Storvik

**Archery Marshal** Vacant

**Rapier Marshal** Lord Celric d'Ravelle rapiermarshal<at>storvik.atlantia.sca.org

**Deputy Rapier Marshall** Lady Constanza de Talavera rapiermarshal<at>storvik.atlantia.sca.org

**Web Minister** Lord Carlyle Jamesson (pending warrant) webminister<at>storvik.atlantia.sca.org

**Deputy Web Minister for Yahoo Group** Lady Kunigunde von Darmstat mol<at>storvik.atlantia.sca.org

**Archery Marshal** Vacant **Chancellor Minor** Vacant

*Youth Combat Marshal* Vacant

*Minister of Minors* Vacant

# **Baronial Champions**

**Archery** Cameron deGrey

**Arts & Sciences** Vacant

**Bardic** Teleri the Well-Prepared

**Court Painter** Richard Wyn

Heavy Weapons Carlyle Jamesson

**Rapier** Ffernffael

**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 the Canterbury Riding Clubhouse in Laurel, MD. Take your best route I-95 exit 35A, MD-216 East. Keep right off the exit, take the ramp for Stephens Road. First right onto N Laurel Rd. then first left into Canterbury Riding. Follow the road around and turn into the second courtyard. The address is 9240 Canterbury Riding.

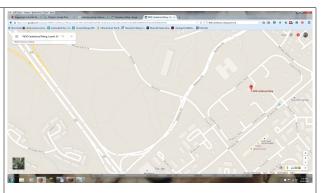
**Fight practice** (heavy and rapier) and **dance practice** are held each Monday at St. Andrew's Episcopal Church, 4512 College Ave., College Park, MD 20740, at the corner of College Ave and Princeton Ave. off of Route 1, south of Paint Branch Pkwy. 7 blocks from the College Park/U of MD Metro on the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

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.

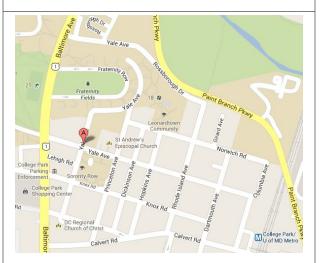
**Newcomer's Night** rotates on a monthly basis. Check the Drekkar and/or the <u>Yahoo</u> <u>Group</u>.

**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.



9240 Canterbury Riding, Laurel, MD (click for Google Map)



4512 College Ave., College Park, MD 20740

### Important Notice:

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