



Volume 38

The Drekkar

Newsletter
of the Barony of Storvik
in the Kingdom of Atlantia,
branch of the SCA, Inc.
January, A.S. LI (2017)



Issue 1

Happy New Year



A Twelfth Night celebration depicted for the month of January in the 15th century Très Riches Heures du Duc de Berry. Via [WikiCommons](#). Check out the floor treatment, which might be a [braided rush mat](#).

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Upcoming Events

January 7: [Interbaronial Twelfth Night](#) (Virginia Beach, VA)

Marinus will host Their Majesties for a day of games and song. A&S competition (Lord of Misrule theme), jester competition, bardic circle, dance instruction and ball.

January 13-15: [Twelfth Night](#) (Greensboro, NC)
Atlantia's annual gala! Glittering pagentry, theater, merchants, arts.

January 21: [Spanish Inquisition: Torquemada's Trans-Iberian Tour](#) (Severna Park, MD)
1500s Spanish theme; several A&S competitions; roving Inquisitorial shenanigans

January 28: [Ice Castles](#) (Salem, VA)
Need a fighting fix? Fighting, feasting and games, whatever the weather, as Black Diamond welcomes their new baron and baroness.

February 4: [Winter University](#) (Kenansville, NC)
It's a bit far this year, but University is always full of fantastic classes covering a variety of topics.

February 4: [Feast of Fools](#) (Rockville, MD)
Now in a bigger space! Site does not say, but last year this was an evening-only feast event. Fun games and activities, bawdy entertainment.

February 25: Performer's Revel (Bowie, MD)
See Oyez! for details.

Baronial Activities

Locations to regular baronial activities on the last page.

Business Meeting: Moved to **January 8** to avoid conflict with Kingdom 12th Night.

Pre-Business Meeting A&S: Instrument making for children's activities. 4Pm ahead of the meeting on Jan 8.

Armored, Rapier Practice: January 9, 16, 23, 30, 7-9pm.

Dance Practice: January 9, 16, 23, 30, 8-10pm.

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

Newcomer's Meeting: TBD

Armoring: Sundays at 1pm at Quartermaster John West's home in Bowie. Pickup from Greenbelt Metro possible by [arrangement](#).

Early Northern European Adhocracy:
January 10, 7pm

OYEZ! OYEZ!

Baronial News Highlights

Performer's Revel February 25:

Barony of Storvik - Bowie, MD.

Continuing a tradition whose origin is lost in the mists of time ... on Saturday, February 25, the ancient and venerable Performers' Revel will take place in the vasty halls of Caer Bear. This is an event OF performers FOR performers BY performers! The call goes out to all musicians, singers, poets, dancers, actors, storytellers, jugglers and other practitioners of the performing arts. Novice performers are particularly encouraged. Are you perhaps learning a new art or skill? Are you perhaps reluctant to perform before a packed and noisy hall? Then this event is especially for you! By longstanding tradition, we have no audience - everyone who attends must contribute at least one performance. But fear not! The definition of "performance" is quite elastic. Give it a try!

PRACTICALITIES: By ancient custom, the revel will be held at the home of Baron Igor Bear and Baroness Fevronia Murometsa, 2204 Amber Meadows Drive, Bowie MD 20716. The site is wet (as long as you are 21 or older) and very cheap! The hall opens at 10am, performances usually start around noon and continue until the last vestiges of energy run out. The only fee is \$12 to cover the feast - Baron Igor will conduct his traditional proof that cooking is indeed a performing art! [NOTE BENE: small children may find the need to sit quietly rather tedious, so parents may want to make appropriate childcare arrangements].

Site: 2204 Amber Meadows Drive, Bowie MD 20716.

Site Restrictions: Um Don't be a turkey?

RESERVATIONS: Baroness Fevronia Murometsa (Kathleen Sobansky) 2204 Amber Meadows Drive, Bowie, MD 20716. Please note, this is a "Baronial Activity" rather than an official Kingdom Event. Checks for the feast can be made out to Ed Sobansky. (Any monies beyond actual costs will be donated to the Barony of Storvik).

DIRECTIONS:

Take the Beltway/I-95, 495 to the MARYLAND exit for Route 50. Take Route 50 East, towards Annapolis. Go about 6 miles to the exit for Route 301. Take Route 301 South. Go down about 2 miles to Mitchellville Road (it is a traffic light). Turn right on Mitchellville. Go about 1/4 mile to Arbor Hill and turn right. Take Arbor Hill until it T-bones into Alderwood. Turn right on Alderwood, then take the first left onto Alstead, and an almost immediate right turn onto Amber Meadows Drive. We are 2204 Amber Meadows Drive, 3rd house on the left. Our phone is 301 390-4428. Questions: may be directed to Baroness Fevronia Murometsa, owlharp@juno.com or 301-390-4428. Known World Dance and Music Symposium Registration is Live: [Pay now via Paypal!](#) Or pay shortly, when instructions are available. [Hotel block](#) also available – get your discounted room now.

Newsletter Delivery Service: The chronicler will be setting up a service to deliver the electronic newsletter to your mailbox. It is opt-in only; email chronicler@storvik.atlantia.sca.org to subscribe.

The Awards of Atlantia series in the Drekkar will conclude next month with the martial awards. We apologize for the interruption, and encourage all to continue to send in award recommendations to Their Excellencies and Their Majesties.

Skol!

Word fame for those in Storvik's hall

Raise a horn for Mistress Fevronia and Master Igor, who literally camped out at Croom to secure the Battle on the Bay site for 2017. Our preferred dates (Sept 22-24) have been secured! Tremble before Lord Cameron de Grey, one of the winners of the Inter-Kingdom Archery Competition in the Combat Archery Division! Atlantia won four of the five categories – Lord Cameron brings honor to our barony and our kingdom.

Storvik's Monthly Arabic Lesson

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

SCA-Friendly Arabic Word-of-the-Month: HAPPY

Did you know: Sayeed is also a man's name. Sayeeda is the feminine form.

SCA-Friendly Arabic Word-of-the-Month: HAPPY

Arabic translation: سعيد

English transliteration: s3id OR sayeed OR said

Pronunciation: s3 EED

Arabic root letters: س ع د

Possible words from root: happy, to be glad, to help, to assist

Example SCA use: "He's super s3id about the bardic competition because he just learned a new song."

Between the Beltways

Local events of interest to Scadians

[Medieval Illuminations](#): Jan 6-7, 2017. The Orlando and Folger Consorts will play a program of 15th century music from the Old Hall Manuscript at the National Cathedral. Hat tip: Lady Tala

[When the World Was Brightest](#): Jan 7-8. 2017. Armonia Nova perform medieval 12th Night music in DC and Alexandria. Hat tip: Lady Alicia.

[Nowell Sing We](#): Jan 7 and 9, 2017. Alkemie Ensemble sings medieval carols in Alexandria and Staunton.

Walters Art Museum: [A Feast for the Senses: Art and Experience in Medieval Europe](#) closes January 8. See it before it goes! Hat tip: Lady Sabine.

[As You Like It](#): Shakespeare's cross-dressing comedy in Forest of Arden, at the Folger starting Jan 8.

[Gateway to the East – Millenarian Venice 770-1979](#): Feb 4, 2017. Jordi Savall and Hesperion XXI perform music from Byzantium hymns to Ottoman marches to Baroque composes in this exploration of the music of Venice. Hat tip: Lady Alicia.

Baronial Meeting Notes, December, 2016

The December business meeting was canceled.

Lady Alicia's Cookery Booke: Dulcia Domestica

By Lady Alicia of Cambion

Greetings! Here at the manor the staff and I have been busy de-decking the halls from the holidays (who knew we had used that many boughs of holly? Fa la la, and so on), as we turn toward the new year with hope, and with resolution(s). The Ancient Romans would celebrate the two-faced god Janus at this time of year.



Image of Janus, Creative Commons 0: No Rights Reserved

Janus was two-faced in a good way: He was both looking forward and backward at the same time. He was the patron of doorways and trade but also of auspicious beginnings, which made him ideal for the New Year. The Romans deeply believed in signs and omens, so candies and sweets were exchanged at this time of year in order that the sweetness of the candies would continue on for sweetness throughout the year. Ovid himself notes in Book I of his *Fasti*: “What mean the gifts of dates...and honey glistening in snow-white jar?” “It is for the sake of the omen,” said [Janus], “that the event may answer to the flavour, and that the whole course of the years may be sweet, like its beginning.”¹

This recipe for *Dulcia Domestica* comes from *De re coquinaria* (On the Subject of Cooking) of Apicius, a

1 <http://www.theoi.com/Text/OvidFasti1.html>

collection of Roman recipes. Vehling notes that this is specifically a homemade sweet as “The trade of...professional bakers and confectioners...[made] it convenient and unprofitable for the domestic cook to compete.”² As complex desserts would be made in a commercial bakery today, these candies are simple enough to be made in the home:

Dulcia domestica: palmulas uel dactylos excepto semine, nuce uel nucleis uel pipere trito infercies. sale foris contingis, frigis in melle cocto, et inferes

Homemade sweets: Take palms or dates without seeds, stuff with nuts and pepper, salt above and below, fry in cooked honey and serve.

To start, I pounded the almonds into paste in my mortar so as to make it easier to stuff the dates, rather than using whole nuts. This also allowed for a better integration of the pepper.



On left: Almonds lightly ground ,
on right: Almonds and pepper in paste

2 Apicius, *Cookery and Dining in Imperial Rome*; Vehling, Joseph Dommers, trans. and ed. Dover Publications, New York, 1977.

You could also use a spice grinder to create your paste or even substitute a natural almond butter.

Like many period recipes, Apicius does not use specific language. For example, in this recipe, I use almonds to stuff the dates (which were used in other recipes in Apicius), but other nuts or even pine nuts could be used instead. Apicius does not instruct to peel the almonds in this recipe, nor to clarify the honey, two things that would have been done in period, though contemporary food preparation has eliminated this need.

As most commercially-available dates are already pitted, they have a hole through them perfect for stuffing. I found the broader end of a chopstick made an excellent tool for tamping in the almond-pepper paste.



Filling the dates with the almond paste. Note the completed ones on the plate in the background

Place about 2 tablespoons of honey and the stuffed dates in a small pan and bring to a boil over low to medium heat. Cook until dates soften and the outer skin begins to peel. (NOTE: Boiling honey can burn severely. Be careful around boiling honey and small children should always be well-supervised).

Remove dates from honey and allow to cool, as the honey coating will still be very hot. Sprinkle lightly

with salt and serve! The salt and pepper nicely cut through the almost over-sweetness of the candied date.

Dulcia Domestica (*After Apicius*)

- 12 Pitted Dates
- 4T blanched, peeled Almonds
- 1/8t ground pepper
- ¼ t Salt
- 2T Honey

1. Grind almonds into paste. Add ground pepper and mix until thoroughly combined. Stuff the pitted dates with the almond-pepper mix.
2. Combine honey and dates in a saucepan and bring to a boil over low-medium heat, being careful not to burn. Cook until date softens and skin begins to peel.
3. Remove dates from pan and sprinkle with salt. Allow to cool slightly before eating.



A centuries old Roman treat!

Enjoy! Go forth and cook good food!

Do you have a pressing cookery question you'd like to have answered? Email Lady Alicia at ofnoimp@yahoo.com. All of us here at the manor wish you a honey-sweet new year!

Baronial Regnum
Baron and Baroness of Storvik
Baron Celric d'Ravelle & Baroness Ilaria de Gandia

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

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Dame Brenna of Storvik

Archery Marshal

Vacant

Rapier Marshal

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Web Minister

Lord Carlyle Jamesson (pending warrant)
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Deputy Web Minister for Yahoo Group

Lady Kunigunde von Darmstat
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Archery Marshal

Vacant

Youth Combat Marshal

Vacant

Minister of Minors

Astrid (pending warrant)

Baronial Champions

Archery

Sayyida Tala al-Zahra

Arts & Sciences

Vacant

Bardic

Lady Constanza de Talavera

Court Painter

THL Richard Wyn

Heavy Weapons

Wulfric Bjornson

Rapier

Lord Ffernfael Kymro

Youth

Wulfgar of Skye

Baronial Appointees

Warlord

Lord Griffin Wharvager

Business meetings are held the 3rd 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.

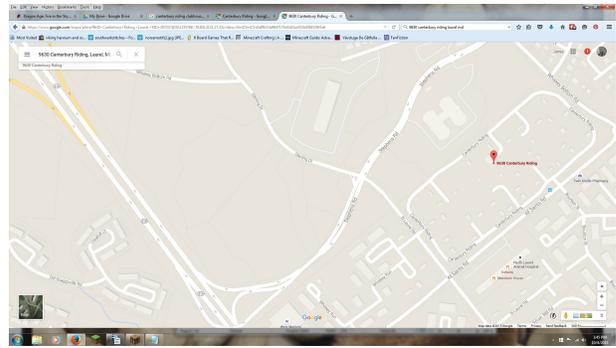
Fight practice (heavy and rapier) and **dance practice** are held each Monday at St. Andrew's Episcopal Church, 4512 College Ave., College Park, MD 20740, at the corner of College Ave and Princeton Ave. off of Route 1, south of Paint Branch Pkwy. 7 blocks from the College Park/U of MD Metro on the Green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

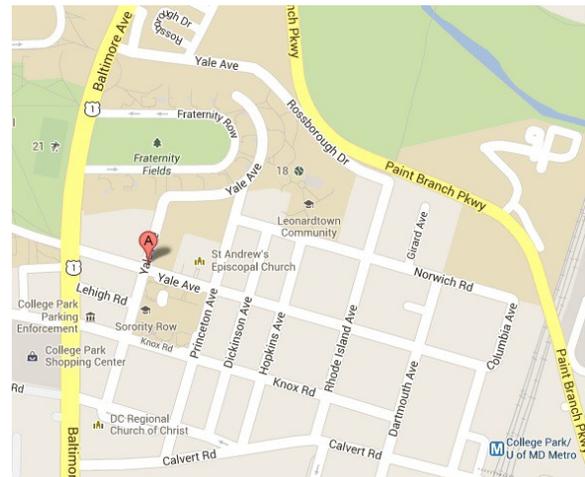
Newcomer's Night rotates on a monthly basis. Check the Drekkar and/or the [Yahoo Group](#).

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:

This is the October 2016 issue of 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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