	The Drekkar		<b>O</b>
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	of the Barony of Storvik		
<b>N</b> 1 00	in the Kingdom of Atlantia,	15500 2	
Volume 38	branch of the SCA, Inc.		
	February, A.S. LI (2017)		

## Winter Chores



Peasants laboring in the month of February in the 15<sup>th</sup> century Très Riches Heures du Duc de Berry. Via <u>WikiCommons</u>. Lambs have been born, firewood is chopped (or perhaps the trees are being <u>pollarded</u>), and the beehives are snow-covered and quiet. A cat keeps the women by the fire company, and the woman outside hikes up her skirts to keep them out of the snow. The axeman has gotten warm from chopping wood and pulled up his tunic, but the man going to market has a long cloth on his head, possibly for warmth.

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### Upcoming Events

February 11: <u>Tournament of Love and Beauty</u> (Leesburg,VA)

A tournament of chivalric love and beauty, with pageantry, battle, arts, and a feast by our own Mistress Graciela. Their Excellencies of Ponte Alto will select an A&S Champion and Baronial Bard. Their Majesties and Their Highnesses to attend.

February 11: <u>Giita of the Stone</u> (Winston-Salem, NC)

The Canton of Middlegate in Sacred Stone goes to India. Five different A&S competitions, heavy, rapier and thrown weapons. Their website has links to resources on India, if you need to learn more about it.

February 18: <u>Bright Hills Baronial Birthday</u> (Manchester, MD)

A&S competition using baronial colors and open exhibit on "then and now" showing your early and recent work. Baronial A&S Champ chosen in a "Medieval to Modern" competition. Calligraphy and Illumination competition. Brewing Champ chosen. Bardic bear pit, children's activities.

February 25: Performer's Revel (Bowie, MD) Not heading down to Ymir? Stay right here in Storvik for Atlantia's premier performance not-an-event. Be welcomed within Caer Bear's walls and spend the day in story and song. See Oyez! for details. February 24-26: <u>Tournament of Ymir</u> (Reidsville, NC)

> You want it? It's at Ymir. Archery, heavy, rapier, youth combat. Norse-themed A&S, open display, Artisan's Row. Commedia dell' Arte, European dancing, two bardics. And merchants!

#### March 4: <u>Kingdon Arts and Sciences Festival</u> (Greenville, SC)

All arts, all the time! Persona Pentalthon and Triathalon (for youth), the Barional A&S Championship challenge (with bonus heraldry test). Kingdom Baker and Brewer, and Atlantian A&S Champ chosen! The Tenth! Annual! Gyrth Oldcastle Memorial Poetry Smackdown! Open displays of Atlantia's artistry, performances all day, and dance.

### **Baronial Activities**

Locations to regular baronial activities on the last page.

**Monday Practice is CANCELED Feb 13.** The church is hosting a Warm Welcome shelter.

**NO DANCING on Feb 20.** Fighting and music will still occur.

**Business Meeting:** February 19, 2017 **Pre-Business Meeting A&S**: Instrument making for children's activities. 4Pm ahead of the meeting on Feb 19.

Armored, Rapier Practice: February 6, 20, 27, 7-9pm.

**Dance Practice**: February 6, 20, 27, 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 <u>arrangement</u>.

**Early Northern European Adhocracy:** February 14, 7pm. Tapestry weaving.

#### OYEZ! OYEZ!

#### Baronial News Highlights

Performer's Revel February 25:

Barony of Storvik - Bowie, MD. Continuing a tradition whose origin is lost

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. <u>Hotel block</u> also available – get your discounted room now.

- <u>Demo March 9</u>: <u>Margaret Brent Regional Center</u>, a school for special needs children, has asked us to repeat our demo from last year. It runs 10:30am-3pm in New Carrollton, and they especially ask for multi-sensory displays things that can be seen, heard, touched and tasted. Bring the magic of the Dream to the children.
- <u>Revenge of the Stitch teams</u>: For three years, Storvik has fielded at least one team to the <u>24-hour</u> <u>garb-making challenge</u> held in Spiaggia Levantina at the end of April. One team is already forming to clothe Lady Tatsume in Han Dynasty splendor. Are you interested in participating but aren't sure how to find a team? Contact Meisterin Johanna von Sudeborn, Storvik's Minister of Arts and Sciences, at <u>moas@storvik.atlantia.sca.org</u>.

<u>New Atlantian Guild</u>: <u>The Forester's Guild</u> was formed at Twelfth Night, for those interested in camping, outdoorsmanship, and forester personas.

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

# 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: If we combine this and last month's words, we can say 'goodnight' in Arabic - layla s3i-

da. In Arabic, that's ليلة سعيدة

#### SCA-Friendly Arabic Word-of-the-Month: NIGHT

*Arabic translation*: لَيلَة *English transliteration*: laila OR layla *Pronunciation*: LAY lah

Arabic root letters: ل ي ل Possible words from root: evening, overnight, nocturnal Example SCA use: "For the *layla* is dark and full of terrors."

#### **Between the Beltways**

Local events of interest to Scadians

<u>As You Like It</u>: Shakespeare's cross-dressing comedy in Forest of Arden, at the Folger ends March 5.

Richard III: My kingdom for a horse! At Chesapeake Shakespeare (Baltimore) Feb 10 – March 5.

National Gallery of Art Concerts: At 12noon and 2pm each day. Feb 11: Eya performs <u>Florence: The</u> <u>Cultural Crucible</u>. Feb 12: Blue Heron performs <u>Music of DuFay for Florence and the Medici</u>. Listen to medieval music surrounded by historic art.

National Gallery of Art (DC): Those Italian concerts are in conjunction with a new exhibit, <u>Della</u> <u>Robbia: Scultping with Color in Renaissance Florence</u>. It opens February 5 and runs until June 4. Della Robbia's painted terra cotta was a major technological breakthrough that led to great artistic innovation.

<u>Victoria and the Virgin</u>: Chantry performs late period Spanish religious music in honor of the Virgin Mary, by Tomas Luis de Victoria.

<u>Heartform</u>: For St. Valentine's Day, Eya Ensemble will perform their popular program Heartform at Christ Church in Easton, MD.

<u>Encaustic Painting class</u>: Painting using hot wax, a technique used in Egypt c. 100-300 CE. Workshop includes a free drink and a visit to the Walters Art galleries. February 16, 6-9pm at the Walters Art Museum.

<u>Peabody at Night</u>: A horn player and harpsichordist will explore the connections between art, music and mythology. Thursday Feb 23, 7-8:30pm at the Walters Art Museum. Unclear if this is period music, but it sounds historic-y and cool.

Gallery Drawing at the Walters: Drop-in program. Feb 9, 6-8pm, drawing works of <u>Ancient Greek</u> art in the Walters Art Museum collection. Feb 25, draw from the <u>Classics</u>. Faciliated by an instructor.

<u>Celebrating Women of the Renaissance</u>: Thursday March 2, 6:30-7:15pm at the Walters Art Museum. For Women's History Month, a talk on a painting by Lavinia Fontana, a woman Renaiisance painter, and the experiences of women artists and art patrons in the Renaissance.

<u>Free Images</u>: The Metropolitan Museum of Art has announced that 375,000 images of art objects in its collections are now available for free, unrestricted use. Wow!

## Lady Alicia's Cookery Booke: Shrewsbury Cakes

#### By Lady Alicia of Cambion

Greetings! Things have settled back into routine here at the Manor, as we are planning the gardens for planting season. Warmer weather will be welcome, indeed! Meanwhile, increased whispers and giggling from the Servants Hall tell me there are some Saint Valentine's Day machinations in effect for the festivities later this month.

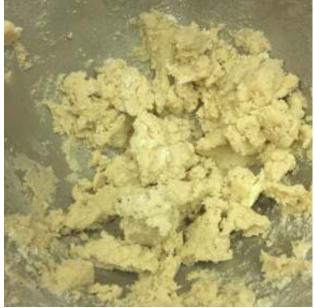
As we've noted before,<sup>1</sup> Saint Valentine's Day was a time for celebrating romantic love. Couples would exchange love tokens, poetry and sweets, like gingerbread and candies and delicacies, like Shrewsbury Cakes.

Shrewsbury Cakes are not cakes like we now think of cakes; these are more like shortbread cookies and the recipe was (for a while at least) a closely guarded secret.<sup>2</sup> These are made with nutmeg and rosewater, which give them a delicate flavor.

This recipe, from John Murrell's A Delightfull daily exercise for Ladies and Gentlewomen is slightly out of period in 1621 but documents an in-period process: Take a quart of very fine flower, eight ounces of fine sugar beaten and cersed, twelve ounces of sweete butter, a Nutmegge grated, two or three spoonefulls of damaske rose-water, worke all these together with your hands as hard as you can for the space of halfe an houre, then roule it in little round Cakes, about the thickness of three shillings one upon the other, then take a silver Cup or glasse some foure or three inches over, and cut the cakes in them, then strowe some flower upon white papers & lay them upon them, and bake them in an Oven as hot as for Manchet, set up your lid till you shall see them white, if any of them rise up clap them downe with some clean thing, and if your Oven be not too hot, for they must not looke browne but white, and so draw them foorth & lay them one upon another till they be could, and you may keep them halfe a year, then new baked are best.<sup>3</sup>

The recipe itself is fairly straightforward: Cream together the butter and sugar until well-mixed. Add the rosewater and mix until incorporated into the butter/sugar mix. Food-grade rosewater can often be found in the ethnic foods section of your grocery or in a specialty foods market. While vanilla extract was not used in period recipes, it can make an adequate flavoring substitute, if rosewater cannot be found.

Add the flour and nutmeg, mixing together until the flour has been absorbed, but do not mix for the full half-hour that Murell recommends. Overmixing develops the glutens in the flour and can make for a tougher cookie.



Mixed dough. Note some traces of uncombined flour that will get mixed in when forming the cookies.

At this point, if you like, you can add colorant to the dough. Dame Alys has compiled and excellent list of natural colorants that would have been used in-period,<sup>4</sup> but commercial food coloring may also be used (as I did here). Set the balls of dough in the refrigerator to chill for about 15 minutes or so. This will help them keep their shape when baking (very helpful if you are molding or stamping them).

3 Ibid

<sup>1</sup> https://ladyaliciascookerybooke.wordpress.com/2015/06/ 22/st-valentines-candies/

<sup>2</sup> Lorwin, Madge. *Dining with William Shakespeare*, Athenium Press, New York, 1976.

<sup>4</sup> http://www.pbm.com/~lindahl/articles/food\_coloring\_age nts.html



The dough on the right is natural (note the nutmeg flecks) while the one on the left has been tinted pink.

Preheat oven to 350\* Murrell offers extensive instructions about how to moderate a period oven so as not to brown the cookies, but a modern oven will take care of this for you.

Roll out the dough to 1/4" thick and cut into rounds with a 2" or 3" cutter. You may also cut them with a shaped cutter or roll 1" balls of dough and stamp them down to a 1/4" thickness. You may also pierce the tops with a fork or a skewer to decorate further. Lay them on parchment paperlined tray and bake for about 12-15 minutes, keeping an eye on them around 10 minutes to be sure they do not brown.

When they are done, remove from the oven. If the cookies have puffed up any, take a second cookie sheet and place on top to flatten them back down. After 5 minutes or so, remove second sheet and transfer to a cooling rack to allow them to firm up.

I cannot verify Murrell's claim that they will last half-a-year. My stash somehow always seems to mysteriously disappear long before them... Shrewsbury Cakes (adapted from *A Delightfull daily exercise for Ladies and Gentlewomen* by John Murrell)

½ cup Butter
¼ cup Sugar
1 cup Sifted Flour
1-1/2 teaspoons nutmeg
½ tablespoon rosewater (or vanilla)

1. Cream together butter and sugar. Add rosewater.

2. Add nutmeg and flour until just combined. Allow dough to rest in refrigerator for at least 15 minutes.

3. Preheat oven to  $350^*$ . Roll out dough to 1/4'' thickness and cut 2'' or 3'' rounds, rerolling as necessary.

4. Bake on parchment-lined pans until baked but not browned, about 12 minutes. Transfer to cooling rack as cookies will firm up more as they cool.



Enjoy! Go forth and cook good food!

Do you have a pressing cookery question you'd like to have answered? Email Lady Alicia at <u>ofnoimp@yahoo.com</u>. Do you know, Shrewesbury Cakes were my first winning cookery entry ever!

### Baronial Meeting Notes, January 8, 2016

Attending: Gracie, Carlyle, Kender, Hanna, Teleri, Astrid, Elena, Maugorn, Patches, John, Celric (via phone), Johanna (via phone)

7:16 start

#### Officers' Reports

Seneschal: Notes from Unevent seneschal's meeting -

- What our insurance covers:
  - It does not cover individuals. It covers liability/damage for site.
  - Certificates reside with kingdom seneschal, contact them if you need a certificate.
  - If a site requires to be named on the certificate, has to go through Milpitas. Takes ~2 months and \$50. Ditto for equestian.
- We ust enforce alcohol policy enforced no underaged drinking.
  - If site does not allow alcohol, then NO ONE GETS ALCOHOL regardless of rank.
- Also: Paypal can be used for any event, large or small, but larger events will take precedence in getting set up.
  - Process for this is online on kingdom website.
  - Can pay online or pay at the gate (using Paypal) have to have a Paypal triangle (scanner for smartphone or tablet), should get some for barony. (Barony does not need its own smartphone or tablet.) They are only \$15 each. People who use them HAVE to receive training. New login for each event.
- Autocrats: get in touch with seneschal for autocrat warrant form, now required (you are a seneschal deputy).
- Reminder: Must be 18+ and paid member to handle money at event.
- Waivers: Ensure we are collecting the appropriate ones; (recommended) scan and email, then (required) send hardcopy. Includes fighter practice waivers.
- Youth: notarized minor medical authorization form still required; thinking of getting rid of the notarizing it.

Report due, will submit today.

<u>Baronage</u>: Had a baby! Getting spammed by recommendations form on website. Looking forward to new events. Hoping to see a renewed interest in A&S; need an A&S champion.

<u>Chatelaine</u>: Had a couple newcomers come to rapier practice. Someone came to dance practice. Talked to some people at fighter practice who were new-ish. Had a good brainstorming during premeeting A&S for things for next time - before next meeting, will be working on What Is Heraldry? What Are Banners? Let's make some favors.

<u>A&S</u>: Would like to make some Storvik favors, want approval from Excellencies (received). Went to baronage meeting at Unevent, will report to Their Excellencies later (she was on the phone). Ideas for classes sought, looking for venues. SENEA still happening this Tuesday. (Tapestry weaving)

<u>Chronicler</u>: Got Unevent notes from Astrid. Needs to get excellencies permission to publish phone number. Drekkar went out. Contact Morton for Domesday report.

MOL: Nothing new to report.

<u>Webminister</u>: Have not gotten any requests for changes since September. Needs high-res images for heraldry. Submit IT ticket via email.

Youth: Nothing to report. Warrant needs redone.

Herald: Herald's warrant request went in today. Will be giving heraldry class next month.

<u>Quartermaster</u>: 12th Night asking to borrow serving stuff. As long as there is a signed inventory, and determine what to do if anything breaks ahead of time. Hanna moves we do it. Gracie seconds. All aye, 2 abstentions.

<u>Deputy Exchequer</u>: Warrant needs to be worked. Johanna is willing to be Exchequer when Morton steps down.

#### Events

<u>Performer's Revel</u>: Feb 25th in Bowie. Send money for feast to Fevronia and Igor. Open 10am, end whenever. Baronial activity.

Novice: June 3 at Knights of Columbus in College Park.

- Working on budget, wants last year's to compare. Gracie will ask Morton for it.
- Has asked Sir Jocelyn to be MIC. Will ask a MOD or White Scarf for rapier, but will let MIC choose.
- Wulfric will run field reservations.
- Ester/Astrid will run youth
- Kender will do head troll.
- Wants to get pre-registrations started. Fees \$12 prereg, \$15 gate, \$5 children 5-17, free under 5, family cap of cost of 2 adult, 2 child. Royals (any kingdom), Storvik baronage and autocrat comped. (Will check against financial policy).
- No feast.
- Needs: fighting discipline marshals (MIC will help find), MOL (Kender will ask mol list), A&S (Patches will do)

<u>Known World Dance and Music</u>: No officers have come to any meetings yet. Have been sending out meeting notes. Paypal is set up, tested. 54 sleeping rooms rented, on our way to first price break. Going to have many disciplines represented. Will have a choral ball and a hafla. Next meeting is next Tuesday January 17th.

<u>BOTB</u>: Got Croom for Sept 22-24. Had help from Lochmere for standing in line (7:30pm the night before, 3rd in line!) Now requires full site fee at reservation. Will follow Lochmere's lead.

#### Old Business

Chairs are supposed to be coming to 12th Night.

Storvik's turn for BOTB - need a new site. Knights of Columbus not big enough for very large (hundreds) fighting event. Lochmere may have a site. Rosaryville State Park?

#### **New Business**

His Excellency says there will probably not a Storvik encampment at Pennsic - will discuss with Her Excellency. Want a head count of how many people would go - if not many will host people in Their current camp.

Toilet paper in clubhouse ran out again. Teleri will raise issue with Canterbury Riding.

Johanna moves we buy 3 triangles for PayPal. Sonya seconds. All aye. Sonya will look into buying them.

Excellencies want to add a new event in 2018 (War of Northern (Region) Aggression).

Next meeting is Feb 19. Teleri moves she get reimbursed for this, Gracie seconds, all aye.

8:17 meeting over

# 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

# Officers & Deputies

#### Seneschal

Mistress Graciela Esperanca de Seville 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**

# Archery Marshal

Vacant

#### **Rapier Marshal**

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

**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 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.

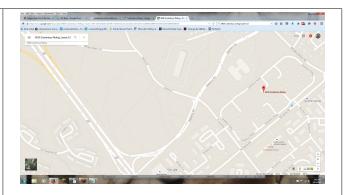
**Fight practice** (heavy and rapier) and **dance practice** are held each Monday at St. Andrew's Episcopal Church, 4512 College Ave., College Park, MD 20740, at the corner of College Ave and Princeton Ave. off of Route 1, south of Paint Branch Pkwy. 7 blocks from the College Park/U of MD Metro on the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

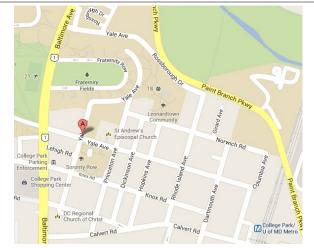
**Newcomer's Night** rotates on a monthly basis. Check the Drekkar and/or the <u>Yahoo Group</u>.

**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. Onstreet free parking. Two cats.



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



4512 College Ave., College Park, MD 20740