



Volume 39

**The Drekkar**  
Newsletter  
of the Barony of Storvik  
in the Kingdom of Atlantia,  
branch of the SCA, Inc.  
March, A.S. LII (2018)



Issue 3

**Best Wishes**



*Bowl with Repeating Persian Inscription Wishing for Good Fortune, 1419-20 CE., Afghanistan or Iran.  
From the [Metropolitan Museum of Art](#). Public domain image.*

This is the March 2018 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](mailto: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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## Upcoming Events

March 10-18: [Gulf Wars](#) (Lumberton, MI)

A fair number of Atlantians attend this out of kingdom event.

March 10: [St. Paddy's Day Bloodbath](#) (Vienna, VA)

Kick off the outdoor fighting season with Ponte Alto. Free lunch! But no feast.

March 23-25: [Night on the Rhine](#) (Annapolis, MD)

Big rapier event! Also target archery and thrown weapons. A&S includes a Rhine-inspired pavilion-decorating contest and a German vocal music competition.

March 31: [Defending the Gate XVII](#) (Spotsylvania, VA)

Portugese traders arrive in Japan. Heavy and youth fighting, fencing, archery. A&S and merchants. Feast of 70, so preregister.

April 6-8: [Spring Coronation](#) (Ellerbe, NC)

Heavy and youth fighting, combat archery, rapier. Middle Eastern-themed A&S, including performing A&S. Middle Eastern feast is planned.

## Regular Baronial Activities

Locations to regular baronial activities on the last page.

**February Populace Gathering** March 18, 6:30-9pm, Jason's Deli, 7356 Baltimore Ave, College Park, MD. 301-779-3924. Business meeting starts at 7pm. Parking is free on Sundays.

**Armored, Rapier Practice:** March 5, 12, 19, 26, 7-9pm.

**Dance Practice:** March 5, 19, 26, 8-10pm. Join the [Dance listserv](#) for the latest news.

**Archery:** On hold until spring

**Baronial At-Home:** March 27, 7 or 7:30pm (look for announcements). How to make a breakdown bench.

**Early Northern European Adhocracy:** March 13, 7-9pm, 9426 Canterbury Riding, Laurel, MD. We'll do kolrosing (decorations of incised lines) so bring a sharp pocket knife if you have one.

## Baronial Progress

Baron Celric and Baroness Ilaria will be at the following events:

Mar 10	St Paddy's Day Bloodbath	Ponte Alto	Both
Mar 23-25	Night on the Town	Lochmere	Both
Mar 31	Defending the Gate	Sudentorre	Both
Apr 7	Spring Coronation	Windmaster's Hill	Both
Apr 14	Tourney of the Red Dolphin	Tir-Y-Don	Celric
Apr 14	Performer's Revel	STORVIK	Ilaria
Apr 20-22	Spring Faire	STORVIK	Both
Apr 27-29	Revenge of the Stitch	Spiaggia Levantina	Ilaria

## OYEZ! OYEZ!

### *Baronial News Highlights*

Norms and Customs of the SCA: Are you new? Are you finding all this talk of baronies and shires, households and peers, guilds and officers a little bewildering? Would you like someone to explain what it's all about? Our chatelaine, Lady Sonya Flicker, will hold a class at 5:30 PM on March 18 in Jason's Deli in College Park, ahead of the March populace meeting.

Spring Faire Canceled: There isn't time between now and April to make Spring Faire the event we want it to be, so it has been canceled for 2018. We'll do it next year.

AwesomeCon!: Lord Carlyle is organizing the Storvik presence at [AwesomeCon](#), March 30-April 1 at the Walter E Washington Convention Center. Drop by and say hi if you're there. If you're a heavy fighter, bring your armor – there will be fighting demos.

Performer's Revel is April 14: The Storvik tradition of gathering at the fortress of Caer Bear (the home of Master Igor and Mistress Fevronia, in Bowie, MD) for a day of songs, stories, poems, music, dance, and performance of all kinds continues! But this year will be different as a torch is passed. Lady Alicia of Cambion will prepare the feast, as Master Igor takes a long-deserved break. Heed the words of the lady of the hall:

PRACTICALITIES: By ancient custom, the revel will be held at the home of Baron Igor Bear and Baroness Fevronia Murometsa, 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. \*\*\*New this year\*\*\* Lady Alicia of Cambion will follow in Baron Igor's footsteps and show us 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 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 and as such will not be found in the Acorn or on the Atlantia website

### 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.

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## Skol!

*Wordfame for those in Storvik's hall*

**Baron Henry West** fought with skill and honor at the Tournament of Ymir. He was #3 in the finals and won a pair of cups as the top unbelted fighter in the tournament. Skol for Baron Henry!

**Mistress Graciela Esperanza de Sevilla** was called into court at Ymir to receive the Queen's Order of Courtesy for her loyal and courteous service to the Thrones of Atlantia. She continues to be an ornament to our barony.

**Lady Orlaith Carey**, a former seneschal of Storvik, also appeared at Ymir. There, her mascarpone cheese took first place in the New Cheese division of the Great Cheese Contest. Skol for Orlaith!

**Connor son of Celric** was said to have had a brave showing in the fencing lists at Ymir. Storvik's excellence shone in every corner of the event!

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## Between the Beltways

March 13: Catholic University hosts a talk on "[Women's Role in Medieval Ireland](#)," 8-9 PM.

[Early Music DC](#) lists medieval and Renaissance music happening in the area. Amherst Early Music is running a [weekend workshop March 17-18](#) – that's a unique and awesome opportunity for instrumentalists.

April 11: Discussion to [celebrate the publication](#) of "Peace and Penance in Late Medieval Italy" at Catholic University, 5:15-7 PM

Beyond the Beltway

- A selection of the famous [Terracotta Warriors](#) are at the Virginia Museum of Fine Arts in Richmond through March 11.

## Lady Alicia's Cookery Booke: Almond Cheese

By Lady Alicia of Cambion

Greetings! It's Lent at the Manor, better known as the Time without Cheese. Oh yes, also a time of religious penitence, sacrifice, and preparation for the Easter season, but Lent in the medieval and renaissance church meant that not only was meat proscribed, but so were all animal products, such as milk, butter and my beloved cheese (and if you are a devoted reader of this column, you know how much this lady loves her cheese). But never fear! Long before the modern dairy-free trend, period cooks were finding ways to make dairy products without dairy. Almond milk was a common ingredient in period and this recipe uses a similar technique to the [Farmer's Cheese](#) recipe we've made before.

This recipe for Almond Cheese comes from *Wel ende edelike spijsse (Good and Noble Food)*, a 15th century Flemish cookbook:

### 1.26. Boter en kaas van amandelen

*Men maakt goede amandelmelk. Dan laat men die in een pan koken. Men neemt goede wijnazijn met een lepel, spaarzaam en weinig in totaal. Trek, zodra de [amandel]melk gaat stremmen, de spijs naar achter en neem een klein korfje met stro erin en een doek erop. Laat daarop uw spijs afkoelen. Neem een kleine kaasvorm en meng suiker met de (amandel)spijs erin. Maak kaas in de kaasvorm en boter in de schotel.*

*1.26. Butter and cheese made of almonds  
Make good almond milk. Then let it boil in a pan. Take good wine vinegar with a spoon, sparingly and little in all. As soon the [almond] milk starts to curdle, pull the food backwards and take a small basket with straw in it and a cloth upon it. Let your food cool on it. Have a small cheese mould and mix sugar with the food in it. Make cheese in the cheese mould and butter in the platter.<sup>1</sup>*

Like Farmer's Cheese, this is an acid-based

cheese, not a rennet-based one and the process is almost identical. You can make your own almond milk before making the cheese or just use a purchased pre-made milk, as I did.

Place your milk in a pot that will allow expansion (the milk will froth as it boils):



On left, the almond milk, on right, the milk boiling up and almost over the pan.

Unlike the Farmer's Cheese recipe, where you want to make sure the milk doesn't boil, the almond milk can handle the heat. Reduce heat and allow milk to simmer for 10 minutes, to further concentrate the almond milk.

Once milk has simmered, remove from heat and begin to add your vinegar. You can use either red or white wine vinegar (I used red so you can see the contrast better). Add vinegar to milk in tablespoons, stirring between each addition and allowing the milk to rest a minute or so between additions to see if the almond milk separates. The moment when the milk "breaks" and separates into solids and liquid is not as dramatic as when making dairy cheese, but when you look closely, you can see it happen. Once it starts, cover the pot and allow to sit for about 20 minutes to allow full separation.

<sup>1</sup> Recipe and translation from

<http://www.coquinaria.nl/kooktekst/Edelikespijsse0.htm>





On left, the milk just starting to curdle. On the right, the curdled almond milk. Notice the ring of clear liquid around the side of the pot.

Lacking a basket lined with straw, I instead put a piece of clean linen in a colander to strain the milk. The almond curd is softer than dairy curd and cheesecloth is too loose a weave to be effective (the solids keep slipping through). A clean piece of linen or muslin works better.

Pour the curdled milk through the lined strainer. The liquid is almost clear and the solids are soft, like yogurt. Add some sugar (to offset any remaining vinegar flavor), salt and pepper to taste, and any additional seasoning. With a spatula, press curd through the linen to remove more liquid and when it is cool enough to handle, gather the cloth and squeeze the curd to press out more liquid. Watch that you do not press the curd too hard or you can force it through the cloth.



Straining the curd through linen.

Once you feel you have squeezed out as much liquid as you can, set the cheese, still in the cloth, back in the strainer, set over a bowl to catch any additional liquid and place a weight on top of the cloth bundle (a plate and a can of soup work well for this) and rest in the refrigerator overnight. The result is a small, soft cheese, reminiscent of cream cheese, which can be spread over warm bread or crackers.

### **Almond Cheese** (*after Wel ende edelike spijsse*)

1 Gallon Almond Milk  
 1 C (or so) Wine Vinegar (red or white)  
 1 t Sugar  
 Salt and Pepper to taste

1. Bring almond milk to a boil and simmer for 10 minutes. Remove from heat, add vinegar a tablespoon at a time until milk curdles. Cover and let rest 20 minutes.

2. Strain milk through linen-lined strainer and press out as much liquid as possible, then weigh down and press in refrigerator overnight until cheese forms soft, solid ball



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](mailto:ofnoimp@yahoo.com). Do you ever dream of cheese? No? Just me?

## Baronial Meeting Notes, February 18, 2018

Meeting start 7:12pm, 14 in attendance

### Officers' Reports

#### Seneschal

*Mistress Graciela/G. Hutchings*

- Please remember on Facebook: 1) You are saying things [related to SCA] in public. If you are an officer, it is reflecting on the barony. Stay neutral please. 2) If you have issues do not post people's personal information. Do not incite others to do so.

#### Minister of Arts and Sciences

*Lady Mirabella/M. Gretsinger*

- Working on quarterly report, getting out in next few days.
- Knitting class coming up.
- Johanna may be making a Tandy run for leather for shoes in the near-ish future.

#### Exchequer

*Lord Morton/S. Graf*

- Domesday report went in with no trouble.
- Signatories to account updated- seneschal is on the list now. Any other add/remove has to be done at the branch.

#### Quartermaster

*Lord John West/J. Hutchings*

- Need to get list fence from where it is.

#### Chatelaine

*Lady Sonya/S. Gross*

- Planning class on SCA Culture and Norms for newcomers before populace meeting 3/18 at 5:30 at Jason's Deli.
- March 15 tentative date for knitting class.
- Two volunteers going to AwesomeCon

#### Chronicler

*Mistress Teleri/J. Lennon*

- Drekkar went out.
- Officers, please check that your entry in the regum is correct
- Lady Alicia's Cookbooke is back!
- Photo releases needed for group photos. See links to release forms at end of newsletter

#### Webminister

*Outgoing: Lady Kunigunde/R. Green*

*Incoming: Lady Tatsume/C. Flessas, Deputy J. Chenault*

- Final eyeballs on website redesign tonight for release ASAP.
- Updated regnum on live website.
- Purchased storvikevents.org to host event info without bugging kingdom. There will be a disclaimer about how it's not an official site.

#### Knight Marshal

*Lady Angeline/L. Madan*

- Absent

### Herald

*Lady Rose/E. Stark*

- (Avelina del Dolce reporting) Only has had one consult.

### Youth

*Astrid/E. Whitlock*

- Absent

### MOL

*Lady Kunigunde/R. Green*

- Absent

### Baronage

*Baron Celric and Baroness Ilaria/D. And M. Bartlett*

- Making benches at at-home
- Send award recommendations

### **Events**

AwesomeCon: No fee for electricity this year. Send heavy fighters.

Performer's Revel (baronial activity): April 14, Alicia of Cambion is cooking

Novice: Has contract for site, can write check for that.

BotB: We got our preferred weekend, yay! Been in contact with Lochmere. Will start working details. No theme yet, it is Lochmere's 30th birthday, would like to focus on them.

Crown: Bid went in.

Medieval Day at Catholic University: April 14. They would love to have us participate.

**Old Business**: Waiting to hear on bid for Crown

### **New Business**

Teleri floats an idea of a Newcomer's Guild, which is deemed interesting but having some serious drawbacks.

End ~8:20 PM



## Baronial Regnum

### Baron and Baroness of Storvik

Baron Celric d'Ravelle & Baroness Ilaria de Gandia

D. Bartlett and M. Bartlett

baron<at>storvik.atlantia.sca.org, baroness<at>storvik.atlantia.sca.org  
423-747-7473 (Baron Celric), 423-737-5284 (Baroness Ilaria)

## Officers & Deputies

### **Seneschal**

Mistress Graciela Esperanca de Seville  
G. Hutchings, 301-213-4244  
seneschal<at>storvik.atlantia.sca.org

### **Minister of Arts & Sciences**

Lady Mirabella Walmesley  
M. Gretsinger, 410-868-1587  
moas<at>storvik.atlantia.sca.org

### **Chronicler**

Mistress Teleri the Well-Prepared  
J. Lennon  
chronicler<at>storvik.atlantia.sca.org

### **Exchequer**

Lord Douglass Morton  
S. Graf  
exchequer<at>storvik.atlantia.sca.org

### **Quartermaster**

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

### **Herald**

Lady Rose nic Galen  
E. Stark, 703-409-2728  
herald<at>storvik.atlantia.sca.org

### **Castellan/Chatelaine**

Lady Sonya Flicker  
S. Gross, 301-772-0499  
chatelaine<at>storvik.atlantia.sca.org

### **Knight Marshal**

Lady Angeline Falconis  
L. Madan  
knightmarshal<at>storvik.atlantia.sca.org

### **Armored Deputy**

Lord Carlyle Jamesson

### **Minister of Lists**

Lady Kunigunde von Darmstadt  
R. Green  
mol<at>storvik.atlantia.sca.org

### **Archery Marshal**

### **Rapier Marshal**

rapiermarshal<at>storvik.atlantia.sca.org

### **Web Minister**

Lady Kunigunde von Darmstadt (outgoing)  
R. Green  
Lady Kanamori Tatsume (incoming)  
C. Flessas  
Margarite Honoree d'Cheneau  
J. Chenault  
webminister<at>storvik.atlantia.sca.org

### **Deputy Web Minister for Yahoo Group**

Lady Kunigunde von Darmstat  
webminister<at>storvik.atlantia.sca.org

### **Equestrian Marshal**

Griffin Wharvager  
ggriffin924+sca<at>gmail.com

**Youth Minister**

Astrid Spakora  
E. Whitlock, 301-219-7557  
storvikyouthofficer<at> gmail.com

**Baronial Champions**

**Archery**

Sayyida Tala al-Zahra

**Arts & Sciences**

Maestra Emma West

**Bardic**

Lord Charles Alexander

**Heavy Weapons**

Lady Eleanor Bywater

**Rapier**

Lord Jeffry Thorn

**Youth**

Vacant

**Baronial Appointees**

**Warlord**

Lord Griffin Wharvager

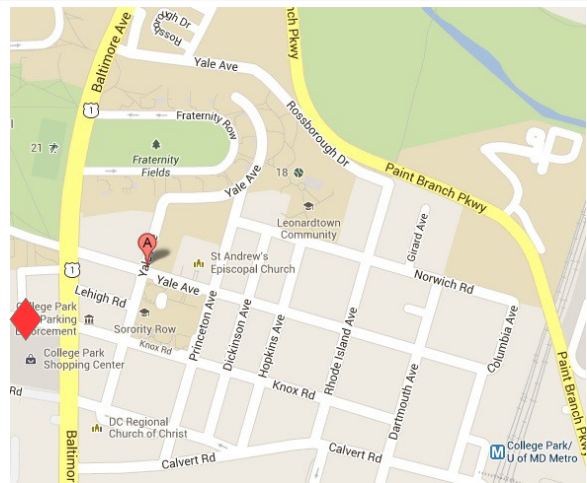
**Populace meetings** are held the 3<sup>rd</sup> Sunday of the month at 6:30pm at Jason's Deli in College Park, MD. Baronial business will be conducted at 7pm. Take your best route to US-1 S in College Park. Go past the university main gates; a few lights down is Knox Rd, with a Peri-Peri chicken place on your right. Turn right and then turn left into the parking lot of the mall. Jason's Deli is near the entrance where you came in. 7356 Baltimore Ave, College Park, MD. 301-779-3924.

**Fight practice** (armored 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.

**Early Northern European Adhocracy:** 9426 Canterbury Riding, Laurel, MD. Right off I-95 exit 35A. Free unassigned parking. One cat.

**Baronial At-Home:** 1204 Canberwell Rd, Catonsville MD



Jason's deli located by red diamond. Monday practice at 4512 College Ave., College Park, MD 20740 is at the letter "A" in the map pin.

## Release Forms

Want to share something in the Drekkar? Give me legal permission to do so!

[Grant of Use Form](#): For articles, non-photograph artwork, most other contributions

[Model Release Form](#): People appearing in photographs must sign this if:

1. The image is portrait-style
2. The photograph is taken in a private space at an event (such as a personal encampment)
3. The photograph is taken at a non-public venue (such as an armor-making workshop at a home)

No model release form is needed when the photograph is taken at a public place and in a public forum

(where there is no expectation of privacy), including:

- any SCA contest or competition, merchants' row, court, class, etc.

[Photo Release Form](#): The photographer who takes a picture (of anything or anyone) must sign