

Volume 39

# The Drekkar

Newsletter of the Barony of Storvik in the Kingdom of Atlantia, branch of the SCA, Inc. June, A.S. LIII (2018)



Issue 6

# For the One Who Inspires You This Day



Mistress Graçia Esperança de Sevilla is escorted before Their Royal Majesties by Lord John Angus West, who will fight for her honor in the Spring Crown Tournament. Photo by C. Jaeger, release on file.

This is the June 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. 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**

June 8-10: Known World Scribes and Heralds
Symposium (Cranberry Twp, PA)
Two days of classes, scribal library, Laurel
roadshow

June 9: Skewered! (Gaithersburg, MD)
Anglo-Spanish War theme with rapier,
archery, A&S (including a "sharp wit" bardic)
and food on sticks.

June 15-17: Old School War Practice (Clarksville, VA)

Heavy, fencing, combat archery, siege and youth combat – get ready for Pennsic. HRM in attendance.

June 16-17: <u>Summer University</u> (Lynchburg, VA) Always a treat – day of classes on many topics

June 23: Novice Tournament (College Park, MD) STORVIK EVENT! Armored Novice and Unbelt Tournaments, rapier Novice and other tournaments, youth combat, archery. Novice A&S competition, open competition, open display. Performance tent. HRM and TRH in attendance.

July 6-8: <u>King's Assessment</u> (Appomattox, VA) Another chance to get ready for Pennsic fighting

# **Regular Baronial Activities**

Locations to regular baronial activities on the last page.

June Populace Gathering June 17, 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**: June 4, 11, 18, 25, 7-9pm.

**Dance Practice**: June 4, 11, 18, 25, 8-10pm. Join the Dance listsery for the latest news.

**Archery**: Sundays, 1-3pm, if the weather is good.

**Baronial At-Home**: If held: June 26, 7:30pm (look for announcements).

**19**, 7-9pm, 9426 Canterbury Riding, Laurel MD. Weaving on a simple loom with heddle bars.

# **Baronial Progress**

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

	June			
	2	Highland River Melees	Highland Foorde	Both
	9	Skewered!	Roxbury Mill	Both
	16	Summer University	Black Diamond	Both
	23	Novice Tourney	STORVIK	Both
	July			
	7	Kings Assessment	Black Diamond	Both
	14	Allthing Authorizations and Melee	Highland Foorde	Celric
August				
04/12/18 Pennsic War		Pennsic War	Aethelmarc	Both

### **OYEZ! OYEZ!**

Baronial News Highlights

<u>BARONIAL OFFICERS</u>: Email Mistress Graciela with your membership information at seneschal@storvik.atlantia.sca.org.

<u>Hand Sewing Day</u>: 12 PM – 6 PM, June 16 in Bowie. PM Amy McAllister on Facebook or contact <u>chatelaine@storvik.atlantia.sca.org</u> for exact address. If you don't handsew, come and plan your projects for Sewing Day Part 2 on Sunday.

<u>Sewing Day Part 2</u>: 10 AM – 9 PM, June 17, 7981 Eastern Ave NW, Silver Spring, MD. Plenty of room and outlets for machine sewing and fabric layout. Please bring snacks and drinks to share; there is a kitchen for food prep and storage.

<u>Fabric Dye Day</u> – Renaissance Red: 10 AM – 7 PM, June 30, 6507 Tiburon Ct., Springfield, VA. Mistress Emma West and Mistress Drea Leed will be running a large dye pot. There is a limited amount of room (about 10 lbs of fabric can be dyed) so contact Mistress Emma or Mistress Drea to ensure a spot. There is a <u>Facebook page</u> with a lot of details on what to bring.

<u>Baronial Encampment at Pennsic</u>: If you are interested in camping with the barony at Pennsic, contact <u>baron@storvik.atlantia.sca.org</u> and <u>baroness@storvik.atlantia.sca.org</u>.

Got Toys?: Toys sought for baronial children's largess. Donations to Their Excellencies.

<u>Mark Your Calendars – Novice Tournament is Coming!</u>: Novice Tournament will be June 23 at the Knights of Columbus in College Park. Lady Kunigunde is the autocrat.

Rapier at Novice: The schedule for rapier fighting at Novice is available:

Inspections: 9:30 am

Cut & Thrust tourney: 10 am

Heavy Rapier authorizations: 10 am

Because this event typically has a substantial number of rapier authorizations, we will run a cut & thrust tourney concurrently with heavy rapier authorizations.

Novice tournament (open to those who have been authorized for less than 2 years): 10:45 am; format to be determined by # of entrants

This will be followed two concurrent tourneys: Never-Won-a-Tournament and Won-a-Tournament (or "God-of-Death" tournament) (yes, this means EVERYONE should be able to fight in one of these!)

This will be followed by a Gold Scarf Prize Fight

The final tourney will be a single-elimination blacksword tourney.

Our intention is to end the day with melees, weather conditions and numbers permitting.

### Skol!

Wordfame for those in Storvik's hall

Storvik was active at Highland River Melees, despite the rain. Lord William le Hirst, our equestrian champion, taught an introduction to the cavalry. Lady Kunigunde von Darnstat volunteered at MOL, so there could be melees at Melees.

### **2017 Financial Report**

Lord Douglas Morton/S. Graf, Exchequer

Last year we made \$4,649.26. The increase was largely due to the Known World Dance and Music Symposium held in 2017, with the additional large scale event allowing the Barony to reinvest in the Barony.

The Barony purchased a new baronial tent for the increased populace size, and two new thrones to replace the old ones, which were beginning to fall apart. These cost us \$4,823.59.

Additional normal expenses for the Barony are rental spaces for our practices and newcomer events, and supplies for archers and fighters.

Thank you everyone who donates throughout the year to help us cover the cost of the Monday night practice hall, and everyone who volunteers at events.

# **A Letter from Ponte Alto**

### Greetings Storvikii!

Salutations from your friendly neighborhood Pontoon! As many of you know, I am an elementary school speech therapist in my mundane life. The 5th graders at our school (Sunrise Valley Elementary School in Reston, VA) have been learning about the Middle Ages, and, on June 11th, will have their Medieval Day. All the 5th graders (and their teachers) will dress up in Medieval clothing and enjoy a day of good, really old fashioned fun. They will have games, snacks, crafts, a banquet, and a medieval market. The teachers have asked if I could again get some of "my people" to do a presentation about the Middle Ages like we have the past two years. The time we are looking to fill is between 2:00 and 3:00 on Monday, June 11th.

If we can get several people (in garb, naturally) to show-and-tell for about 5-10 minutes each on some Medieval topic, we could easily fill the hour we've been allotted (probably more like 45 minutes, because they will be coming in from recess at 2, so we will start around 2:15). We have a nice, big interior classroom space where we can set up beforehand, have tables for "please touch" displays, etc.

Unfortunately, being an elementary school, we cannot have fighting or archery, but bringing arms (no live steel...rattan is fine) and armor in for the kids to see is great. Bows and arrows are fine to bring and show, but cannot be shot. Some great ideas to share about would be: clothing, armor, fiber arts, musical instruments, singing, cooking, woodworking, blacksmithing, dancing, scribal arts, and general life in the Middle Ages. We're open to whatever YOU would like to talk about! You'll have a rapt audience of 60 or so 5th graders to share your passion with!

They are looking more for specific information about the Middle Ages, but sharing information about the SCA is fine too, as long as the focus is on actual history. (I just wanted to clarify that it is not an SCA demo, per se, but rather a Medieval History presentation, provided by SCA people.)

A neighboring school (Hunters Woods ES, also in Reston) has also asked for a short archery presentation for their Medieval Day, which is, coincidentally, the same day as this one (6/11)! So if you are an archer and would like to join us for a short discussion of archery equipment and methods in the Middle Ages, we will be doing that before the Sunrise Valley demo (stay tuned for exact time...I'm waiting to hear back from my contact at that school).

Please post here, PM me, or email me (mom@pontealto.atlantia.sca.org) if you could be of assistance for either (or both!) demos. I know it is during the work day, but I'm hoping that some folks could stop by for an hour or so to help out? I would appreciate it, as would the Barony of Ponte Alto, the kids, and school. (Also, if you cannot come yourself, but would be willing to let us borrow some things to display, please also let us know that as well!)

Yours in Service, Lady Annika Siltanen (mka Eliisa Harman) Chancellor for Youth Activities Barony of Ponte Alto

# Lady Alicia's Cookery Booke: Strawberry Marmalad

By Lady Alicia of Cambion

Greetings! I hope this finds you not too terribly damp. These past few weeks have been rainy and humid and dark and gloomy. Fortunately, we were able to harvest enough early spring fruits to start preserving them for the cooler months, though it is hard to think of cold winter winds whilst steaming over boiling pots of fruit and sugar to make Strawberry Marmalad.

Marmalad is less of the jelly preserve that we think of now and more of a solid candy, like quince paste or fruit leather. LadyEleanor Fettiplace's recipe was probably for damson cheese (she calls it plum cake) but notes that you can preserve strawberries this way as well:

TO MAKE PLUM CAKES: Take plums & pare them, then set them on the fire, in a dish, & let them be stand till they bee broken, then take their stones from them, & prick them small, then way to every pound a pound of sugar, & wet the sugar with water & set it on the fire, let it boile till it bee sugar againe, then have your plums hot on the fire, & put it to the sugar & stir it well together but let it not boile, sou poure it out & set it wher fier is to dry: This way you may make Cakes of Respis, strawberries, barbaries, peches or any other fruit, but you must straine out the stones and the skins of the smale fruits; If you wil make marmalad of any of this, then when it is hot poure it into boxes, & set it in a cupboord wher fire is, to dry, till it will cut. That which you will have for Cakes, poure on a pieplate & when it is dry on the one side, cut it & turne the other side to dry, & let that dry also.1

Whew! That's a lot of instruction! The process is very similar to the Strawberry Preserves<sup>2</sup> we've previously made but with the additional step of drying out the sugared fruit to a more solid consistency. NOTE: This is another long-term recipe and, depending on

conditions, may take a month or so to dry completely to a solid and cut-able state.

Wash and pare your strawberries into your preferred size. I wanted more fruit in my candy, so I quartered my berries – you can cut them smaller if you wish. Over low-medium heat, cook them until just softened through. Remove from heat and set aside, as you want them still warm later in this process.

We've seen Lady Eleanor's instruction about cooking sugar "till it bee sugar againe" before. Moisten your sugar with just enough water to be like wet sand (maybe ¼ cup or so). Bring to boil over medium heat to 240\*, then stir the sugar constantly until it recrystallizes. **NOTE:** Boiling sugar is sticky and can burn severely! Take extra care around boiling sugar and all little ones should be extra-supervised!



From left, the moistened sugar, the boiling sugar at 240\*, and the recrystallized sugar.

At this point, add back your hot fruit and stir, over low heat, until the fruit juice has completely dissolved the heated sugar. Pour into a low pan and cover. Lady Eleanor sets hers "in a cupboord where fire is" which would have been a small brazier specifically from slow-drying or preservation. A dehydrator would work here, or an oven set on low, but for the long-term drying that this requires, a warm, dry place in your manor may work best.

<sup>1</sup> *Elinor Fettiplace's Receipt Book*, ed. Hilary Spurling, Viking Penguin, New York, NY 1986.

<sup>2</sup> https://ladyaliciascookerybooke.wordpress.com/201 5/06/23/elizabethan-strawberry-preserves/



Left, the pan covered with cloth to dry. At right, the berries after three weeks of drying.

Allow to dry until the fruit is dehydrated and solid to the touch. You can then flip it and dry the other side to have as a cake. To make marmalad, you can also cut it into fancy shapes and allow it to continue to dry in shape. The paste will be sticky, especially on the cut edges (oil your knife first!). Sprinkle additional sugar onto a tray, turn out your marmalad and use the sugar to help alleviate some of the stickiness in the cutting process as well.



This paste is still too soft for proper marmalad but time, tide and Drekkar deadlines wait for no one!

Allow marmalad to continue to dry in shape. The end result is a deep-flavored candy that is a lovely way to finish your banquet and to keep summer's fruit around all year!

### **Strawberry Marmalad**

1 lb Fresh Strawberries1 lb sugar4 c Water (approximately)Additional Sugar

- 1. Wash and pare strawberries into bite-sized pieces. Over low heat, cook fruit until just softened.
- 2. In separate pan, wet sugar until just damp. Boil over low-medium heat until softball stage (240\*). Stir sugar until it returns to crystallized form. Reduce heat to low, add cooked berries and stir until sugar is dissolved.
- 3. Cover and set in a warm place to dry, approximately 3 weeks or so, depending on weather and temperature conditions.
- 4. When fruit has dried into a solid mass, cut into decorative shapes or use cookie cutters to cut apart fruit. Oil your knife or cutters to ease the process as fruit will be sticky. Roll in sugar and flip over to allow fruit to dry completely.



Enjoy! Go forth and cook good food!

Do you have a pressing cookery question you'd like to have answered? Email Lady Alicia at <a href="mailto:ofnoimp@yahoo.com">ofnoimp@yahoo.com</a>. Do you know, even not fully dried, this stuff is darned good! Yum!

# **Baronial Meeting Notes, May 20, 2018**

Meeting start 7:35pm, 10 in attendance

### Officers' Reports

<u>Seneschal</u> (absent; via email) Mistress Graciela/G. Hutchings

- Needs everyone's updates on membership info for officers. Please email to seneschal@storvik.atlantia.sca.org
- · Warrant up in Sept, will renew one more term but looking for a deputy to take over

### Minister of Arts and Sciences

Lady Mirabella/M. Gretsinger

• Quarterly report in. 6 different events happened, 3 more coming up this month.

### Exchequer

Lord Morton/S. Graf

· Memorial day practice canceled, refund received

### Quartermaster (absent)

Lord John West/J. Hutchings

Nothing to report

#### Chatelaine

Lady Sonya/S. Gross

- Newcomer meeting after barony meeting in April, 2 ppl came.
- Camelot! Bunch of people interested in going as part of a promo. Has made a Doodle poll and FB event, please sign up there or contact Patches. Other people can arrange other outings.

### Chronicler

Mistress Teleri/J. Lennon

- Drekkar went out.
- Looking for replacement. Patty will think about it.
- Need to put financial report in June Drekkar.

### Webminister

Outgoing: Lady Kunigunde/R. Green

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

- Trying to get instructions for joining Google group out.
- Want to scrub content on website.

### Knight Marshal

Lady Angeline/L. Madan

(via email) No practice Memorial Day

#### Herald

Lady Rose/E. Stark

• Needs a deputy to voice herald for Ruby Joust, has one.

### **Youth**

Astrid/E. Whitlock

• Teaching children's class at Pennsic - "Other Continents in Period."

- Quarterly report in.
- · Doing children's activities at Novice.

#### MOL

Lady Kunigunde/R. Green

Volunteering at events

### **Baronage**

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

- Chair design ideas requested, want to do before Pennsic to protect chairs.
- New poplace dayshade needs roof painted, late June or early July ideal, but post-Pennsic also possible.
- Mead hall going forward.
- · Looking for award recommendations.
- This Novice will be their 3rd Novice; nominally would be stepping down at 4th. But they intend to seek a second term if the barony wills it. If anyone wants to be the next B&B, they are happy to start tutoring any interested candidates.

#### **Events**

<u>Ruby Joust</u>: Storvik will have encampment. If you prereged and want to camp with Storvik please send info to Celric. There will be a meal plan. There is an FB event page for this. If not camping with Storvik, come and visit!

<u>Novice</u>: (Kender) Needs day shade for HRM. Needs someone to do hospitality for Majesty - Gracie will do. Needs check for Tirzah for troll. Has an MOL from Lochmere and an MIC for armored, rapier. Will set up a call to go over budget for prizes, supplies. If anyone wants to be autocrat next year, they can shadow Kender.

<u>BotB</u> (Gracie): Contract in hand. Lochmere doing field stuff, Storvik doing A&S. "Birthday on the Bay."

<u>Spring Fair</u> (Gracie): Trying to get contract with Marietta Mansion. Festival day for Middle Ages - Storvik creates a framework for event. 7 tournaments of all kinds. Lots of little things for people to do, see, watch all day long. Maypole, children's activities, booths. Gracie looking for ideas.

Children's Crusade: Looking to revive event in 2019

#### Old Business:

### **New Business**

Will set up Pennsic camp event page after Ruby

Kender willing to host a sewing day for pre-Pennsic stuff. June 17 (tentative) for handsewing possibly in Silver Spring.

Patches went to a gaming store, there is a gaming convention in Sept (Washingcon?), will explore having an SCA booth there. Patches and Maugie doing an early music set at Balticon. Medieval dance at Balticon.

End 8:29 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

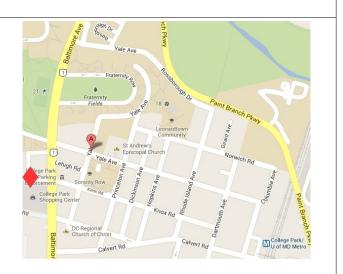
Lord Griffin Wharvager

**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