

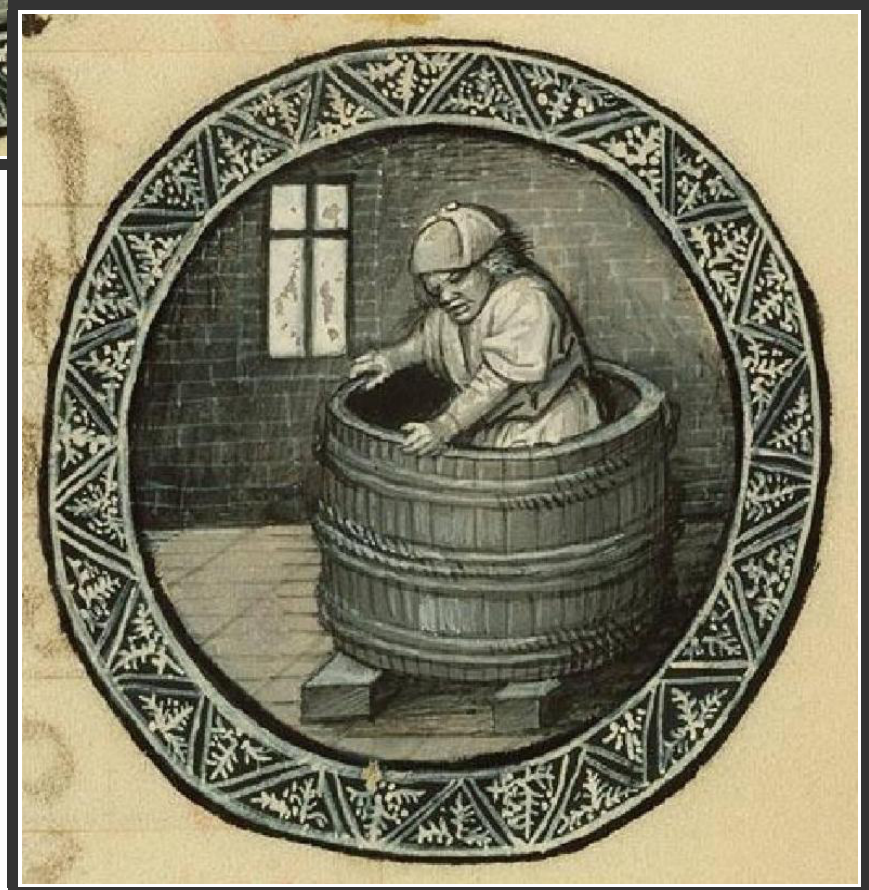
Clyffe Notes



August &
September 2019

Volume XXX, No. 8&9

Barony of
Dun Carraig





Unto the populace of Dun Carraig,
Greetings from your Baron and Baroness, Harald and Ceridwen!



As the winds of war die down for a bit, we reflect upon our time spent at Pennsic War. Yet again the Dun Carraig encampment was an outstanding place to relax, work, nap, eat, sing, and prepare for the various arts of War with our people. A huge Thank You and shoutout to Baroness Lore, who yet again set up and ran the baronial encampment expertly. It was a joy to spend time there!

We couldn't be prouder of our baronial members who were EVERYWHERE doing All The Things. Whether it was archery, thrown weapons, siege, armored, rapier, service, displaying and/or teaching arts and sciences, processing with us while singing for the War's Opening Ceremonies... we could go on and on...Dun Carraig was everywhere doing everything in fine fashion! Thank you to all of you for being so extraordinary!

In just a short time we will be celebrating our Baronial Birthday. The theme for a birthday this year is "the Bounty of the Spanish empire." Our autocrat, the brave Maria (Alysa), along with her event team, has many activities planned for the event to make it yet another memorable and enjoyable Birthday celebration for one and all!

Though we already have some very worthy gentles upon whom we will bestow awards at our court at Birthday, PLEASE continue to send us your recommendations. We want to make sure to recognize all our phenomenal SeaDogs for their incredible feats of art, service, and martial excellence. We await your recommendations with great anticipation....

As the leaves turn and the winds grow cooler, Atlantia's sights turn to the Coronation of a new set of Monarchs. This fall Coronation is very close, being held in the neighboring Barony of Storvik. Though Harald will be celebrating from afar, Ceridwen will be in attendance at the event. We hope to see many of you there. Please come enjoy the day under the Dun Carraig Baronial Pavilion.



We remain, in Service to Dun Carraig, Atlantia, and the Dream,
Harald and Ceridwen
Baron and Baroness



Sharbat

by Al-Sayyida Naila al-Zarqa'



A favored drink of the Ottomans and many European visitors, sharbat is a category of drinks made from syrup and generally iced (with snow from the mountains). Fruits were very commonly used to make sharbat as were herbs. Sekanjabin is a form of sharbat common in the SCA. The syrup used for sharbat is usually sugar-based and can be made when the fruits or herbs are in season and stored for months. Many sharbat recipes from al-Warraq's cookbook also contain spices and were sweetened with honey. I experimented with a few of these and found one that is quite delicious. The recipe for it is included at the end. Many of the recipes include pungent spices unfamiliar to the American palate, such as spikenard, musk, and mastic. Even a small amount results in very strongly flavored drinks.

A Pomegranate Sharbat

At an Ottoman feast, I served a pomegranate sharbat. While the Ottomans would have reduced the pomegranate juice to a sugar syrup-concentrate in order to enjoy its flavor out of season, modern technology allows us to preserve the juice at its original strength, which is what I used. Making a sharbat from juice is not that different from making a sharbat from syrup. Sugar must be added to the juice, particularly if the juice is a no-sugar-added type (I do not recommend using juice with artificial sweeteners; rather use an organic or otherwise unaltered juice). To make a sharbat from juice simply add the sweetened juice to a quantity of water until it reaches the desired strength. Adjust the sugar if necessary to taste. Serve over ice. The Ottomans would import snow from the high mountains so that even in summer, sharbats could be served cold. Lemonade (the traditional kind, not the powdered stuff) is basically a modern form of sharbat (although the lemons are generally fresh squeezed instead of preserving their juice in a sugar syrup).

Ingredients:

- Pomegranate juice (100% juice with no additives preferred)
- Sugar
- Water

Directions:

Mix the juice, water, and sugar together in whatever ratios float your boat. Should have a strength similar to lemonade (basically sweet, slightly flavored water) but feel free to adjust to personal taste. I used a ratio of at least 10:1 water:juice.

(continued...)

A sharbat from the **Sharab Jalil al-Qadr [syrup of sublime power]**.

Take ten pounds, by Iraqi weight, of select raisins and wash and pick over, and steep in pure water to cover by four fingers. Leave them in a vessel three days in winter – a day and a night in summer – and then put in a clean pot. Let the water be rainwater if possible, sweet water if not. Cook them until the raisins swell, then filter their water and let it cool. Then return them to the pot a second time, and measure them, and boil again moderately on a quiet fire until two thirds of it goes away and one third of it remains. Then take some filtered honey and throw it on it. Measure it and the quantity of the after, [and boil the mixture] until the quantity of the honey goes away and it returns to its [former] extent. Take a tightly woven cloth and put the weight of a dirham of raw aloes and half a dirham of Chinese cinnamon, after grinding these kinds. You sift them and put them in a cloth. Tie it loosely and throw it in the pot tied to an opposing stick; let it be thrown in with the honey. Then macerate the cloth hour after hour for what is in it to come down bit by bit. Boil it until it returns to its state and the excess of the honey goes away. Then strain it and cool it and leave it in its vessel, sealed, for three months. Use 30 dirhams of it mixed with water, or more than that.

Although the directions are suspiciously similar to some of the 10th century recipes for raisin wines, this is most definitely not supposed to be fermented. Trust me on this, it tastes much better if you seal it off completely and do not allow it to ferment. I don't know if the properly made syrup supplies sublime power, but it is quite tasty.

Ingredients:

Raisins (make sure they don't contain oil)

Honey

Water

Cinnamon, ground

Aloes, mashed slightly (yes, this is aloe vera. I'm able to find it in my local grocer occasionally)

Directions:

Soak the raisins in water for 3 days (if the average ambient temp <90 deg F) or 1.5 days (if the ambient temp >90 deg F or if you use a heater to control the temperature). Put the raisins and water in a pot and cook (covered) over low heat until the raisins look like grapes again (more or less). Strain out the raisins and do what you want with them. Return the water to the pot. Either measure it first or estimate what $\frac{2}{3}$ of its volume will look like in your pot (which is what I did except I used a ruler and measured the height instead of estimating). Boil on med-low until you have $\frac{1}{3}$ of the original volume remaining. Measure it (or make a small mark on your pot or something so that you know what volume it is at). Put the cinnamon and aloe in a tightly woven cloth (or brew bag) and tie it to a stick (or spare cooking utensil) that will rest on the rim of the pot. Suspend the spice bag into the liquid and then add the honey and simmer until it returns to that volume (that you marked/measured/eyeballed/whatever). Mash the contents of the bag every now and again while simmering (be careful it will be hot). When it is done, pour into a tightly sealable glass jar/wine bottle/whatever, seal it, and let it sit for 3 months. Mix it with water at a ratio of at least 10:1 water:syrup or whatever floats your goat.

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Business Meeting Minutes

September 3, 2019

In attendance: Christopher, Naila, Catilin, Valdr, Mary, Richard, Matthew, Adriana, Alexina & son, Coblaith, Ceridwen, Joshua, Serena, Orlando, Edwin.

Business Meetings are held on the first Tuesday of each month, 7:00pm at Big Larry's Comic Book Cafe, Leonardtown, MD 20650.

Old Business

Polling of Confidence is done, no word yet from their Highnesses. Birthday is coming up (autocrat not here at meeting). Setup will probably be Friday, takedown will be Saturday after event. Help in kitchen is always appreciated, especially dishwashing and cleanup. No progress on pewter platters or list fencing.

New Business

Adriana looked into St Mary's College for Winter University. Cost is per room per day, \$100 per classroom, \$200 per lecture hall, so total would be around \$1600. Discussed spaces for martial classes. Gym is often already booked, but Rec Courts can be had for \$200 per half day. Rec courts are like a half-gym that can be further divided in half. Ceridwen's old school in Waldorf has a gym, but cost is about double. Financial committee & populace voted to support bid for Winter University.

Chris did an impromptu demo, for what turned out to be a group of scoutmasters who were interested in resources for living history.

Serena discussed banners - received cases for banners, but is asking for donations of PVC pipe to make more cases. Banners are all photographed, banners & pictures are numbered for identification. Also discussed problems with people posting info on Facebook but not on E-list, not everyone is on Facebook and people get upset when they don't find out things because they are only on Facebook. Seneschal stated that the E-list is official. People are allowed to put personal posts on e-list, and on baronial Facebook, and we don't exert control on personal posts. Please remember to put announcements on the e-list.



Officer Reports

B & B's Report

Baron Harald says hello from lands afar.

Thanks to everyone at Pennsic, it was lots of fun to see Seadogs on the field. We made Anya the thrown weapons champion (which will not change over at the coming Birthday). Panther was not there at Pennsic, so we did not get pavilion pole bags. Baronial and personal pavilions fit well in the new trailer, which had shelves built by Erwing. Pavilions will go to Coronation.

Planning to attend Curia at Riprap war, and Coronation at Croom site in Storvik.

Harald returns in time for Baronial Birthday. We would like award recommendations.

Put in a bid for Unevent, at same school in Waldorf, contingent on clearing up insurance details.

We were asked to look into possible sites for Winter University in February.

Seneschal's Report

Since bill for mailbox was due, invoked emergency procedure to cut check for \$60 for continued use of baronial post office box.

Neither Seneschal or Deputy Seneschal can attend Curia at Riprap War.

Reminder to officers - do quarterly reports (coming due soon).

Chronicler's Report

Did not get any material for August, so did not publish an issue. Will do double Aug/Sept issue, publishing after this meeting.

Herald's Report

Got report in. Working on submissions & waiting for responses.

Chatelaine's Report

Has been busy - answering phone calls, emails, and Facebook contacts from new members.

Confirmed place at Vikingscon, which is the same weekend as Crown Tournament.

Quartermaster's Report

Arranging shed visit with Seneschal & Exchequer; settled on September 28 11 AM.

Minister of Arts & Sciences Report

Asking for info on Pennsic A&S, for report.

Youth Minister Report

No report.

Minister of the Lists' Report

No report.

Knight Marshal's Report *(via Seneschal)*

Practices were down last month (during Pennsic), should pick up this month.

Webminister's Report

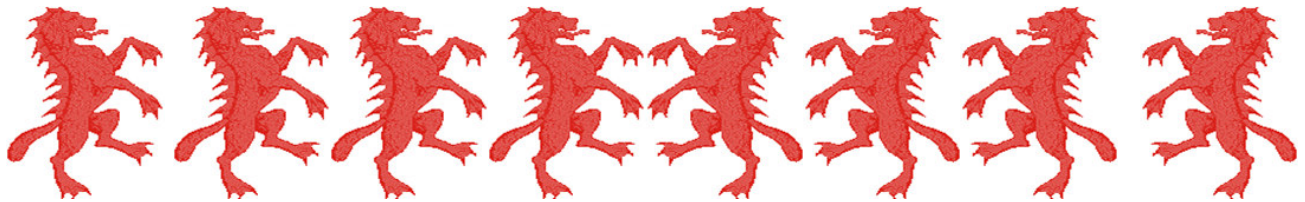
Site is still up & running. *(Several people at meeting praised Webminister for quick attention to things.)*

Exchequer's Report

Post office box renewal was \$56, not \$60, so they would not take the \$60 check. Paid by personal debit card, will request reimbursement.

Account balance is \$6451.84

Deadline approaching to change security questions *(for bank account?)*, will change them before deadline.



Miniature from Alfonso X's *Libro del axedrez dados et tablas* (*Book of chess, dices and tables*), c. 1283.

SEPTEMBER 2019

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 <i>Labor Day</i>	3 Baronial Business Meeting 7:00 PM Big Larry's Leonardtown	4 Fighter Practice 7:30 PM Southern CC Lusby	5	6 Archery Practice 7:00 PM Sir Jonathas' <u>house</u> Battle on the Bay	7 Battle on the Bay Lochmere Upper Marlboro, MD
8 <i>Grandparents Day</i> Battle on the Bay Lochmere Upper Marlboro, MD	9	10 Fencing Practice 7:30 PM Southern CC Lusby	11 <i>Patriot Day</i> Fighter Practice 7:30 PM Southern CC Lusby	12	13 Archery Practice 7:00 PM Sir Jonathas' <u>house</u> Rip-Rap War	14 Rip-Rap War Marinus <u>Courtland, VA (Ba)</u> Royal Archery Bright Hills Glen Arm, MD
15 Rip-Rap War Marinus Courtland, VA (Ba)	16	17 Fencing Practice 7:30 PM Southern CC Lusby	18 Fighter Practice 7:30 PM Southern CC Lusby	19	20 Archery Practice 7:00 PM Sir Jonathas' house	21 Stierbach Baronial Birthday Spotsylvania, VA
22 Dye get-together Adriana's house 1-4 PM	23 <i>Autumnal equinox</i>	24 Fencing Practice 7:30 PM Southern CC Lusby	25 Fighter Practice 7:30 PM Southern CC Lusby	26	27 Archery Practice 7:00 PM Sir Jonathas' <u>house</u> Harvest Wars	28 Harvest Wars Bright Hills Denton, MD
29 Harvest Wars Bright Hills Denton, MD	30 <i>Rosh Hashanah</i>				Coming up Oct 4-6: Fall Coronation Storvik Upper Marlboro, MD (Ba)	

Baronial Progress

Key:

(BnB) – Baron Harald and Baroness Ceridwen

(B) – Baron Harald

(Ba) – Baroness Ceridwen

The Baronial Calendar displays events at nearby locations.

It is not a schedule of all Atlantian events.

For all scheduled events go to [www "dot" atlantia "dot" sca "dot" org "slash" events "slash" atlantia-calendar-events](http://www.atlantia.sca.org/slash/events/atlantia-calendar-events)

If you would like to receive Clyffe Notes in printed form, please email me at [chronicler"at"uncarraig.net](mailto:chronicler@uncarraig.net)

Please send your SCA and modern name(s) and your address.

Does something need correcting? Please let me know. Email me and I'll correct it in the next newsletter.

[chronicler"at"uncarraig.net](mailto:chronicler@uncarraig.net)

Baronial Regnum



Baron and Baroness

Harald Brandarm Olafssen
and
Ceridwen ferch Owain
c/o John & Linda McLaughlin
BnB@DunCarraig.net



Seneschal
Master Christopher Mac Coning
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Chancellor of the Exchequer
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La Plata, MD 20646
text at 301.751.9101
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Quartermaster@DunCarraig.net

Webminister
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c/o Matthew Keck
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Tall Timbers, MD 20690
(301) 576-0561
(NLT 9PM, NET 9AM on weekends)
webminister@DunCarraig.net

Baronial Champions
Armor: Lord Gormr Domarsson
Rapier: Master Christopher MacConing
Archery: Lord Knutr Olafsson Osiðar
Arts & Sciences: Lady Thea de Nes
Bardic: Lady Adriana Michaels
Thrown weapons: Lady Aine ingen
MaelPtraic

Historian
Lady Serena Giovanna de Verona
Historian@DunCarraig.net

Baronial Marshalate
Still to be updated soon....

Barony of Dun Carraig

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Statement of Ownership

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