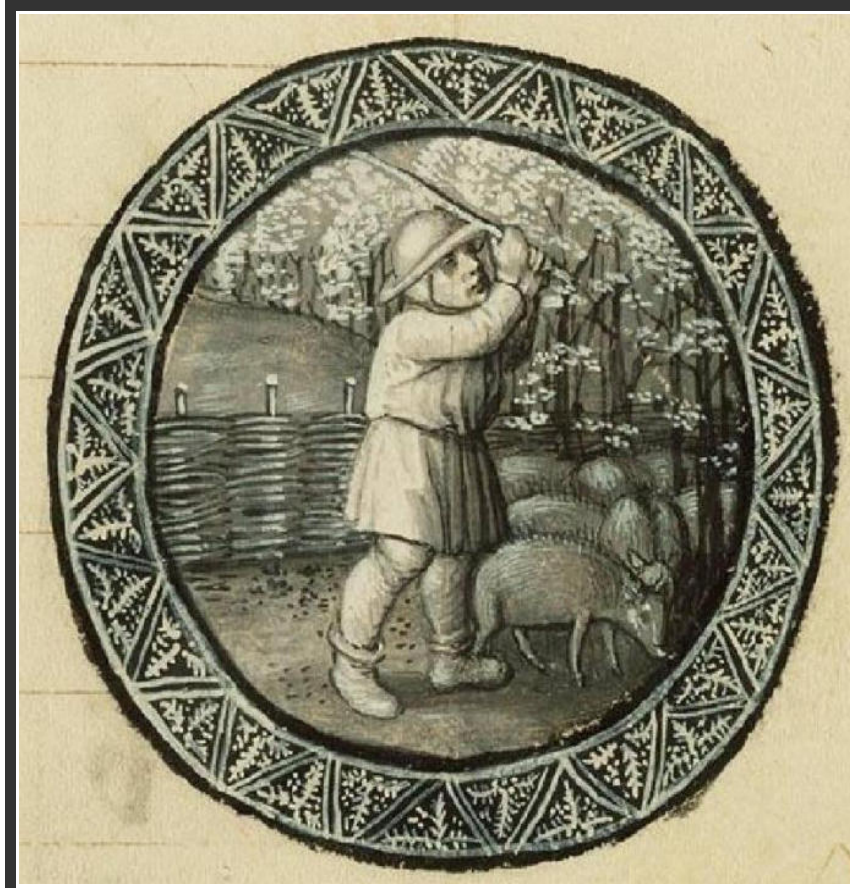


Clyffe Notes

November 2019
Volume XXX, No.
11



Barony of
Dun Carraig

Elderberry Sour Cream Pie

by Mary Poschet

At the Vikingscon demo last week, I brought elderberry pie (actually galette) to the potluck, because it's known that the Vikings used elderberries. There were some requests for the recipe - so here it is. It's not easy to buy elderberries. But they can be gathered from roadsides in Southern Maryland in late July/early August. Next month, I'll write about how to recognize wild elderberries, and how to prepare them for use in the kitchen.

Elderberry Sour Cream Pie - Makes 1 pie or 2 galettes

Pie crust

3 C all-purpose flour
2 sticks (1 C) butter or margarine with 80% oil*(see note below)
1/4 C sugar
pinch salt
Cold water in a bowl
Extra flour for rolling

Filling

2 C sour cream (you can substitute plain Icelandic skyr)
2 C sugar
1/4 tsp salt
1/4 C all-purpose flour
2 C elderberries, fresh or frozen

To make pie dough

I use **only my hands** for mixing- no tools or mixers of any sort.

Mix flour, sugar, salt in a large bowl. Add the margarine/butter, and mush it into the flour till the bits are smaller than a golf ball. Then rub your hands together in the mix, going round & round the bowl, till the mix resembles cornmeal with some lumps the size of peas. Then, with one hand, scoop up about three handfuls of water and drop them on the mix. Fluff the mix with your fingers. Repeat with the handful of water & fluffing, till the mix "comes together" - it's not really sticky, but it's mostly forming lumps. Compress the mix into a ball, and divide the ball in half into two balls. Clean the dough off your hands.

To roll out the pie dough

I first wipe down my tabletop. While it's still wet, I lay down two sheets of plastic wrap to make a square about 20 inches on a side, overlapping the two sheets an inch or two in the middle. Sprinkle flour over a circle about a foot across, in the center of the plastic. Shape the first ball of dough into a squat cylinder, and put it in the center of the circle. Rub some flour on the rolling pin, letting the extra flour fall on top of the dough. Roll from the center outwards; it will take maybe five or six passes in each direction till it's thin enough. When the dough starts to stick to the rolling pin, rub off any stuck bits and rub on more flour. If the dough is really sticky, you can sprinkle still more flour on top of it. Roll until you have a rough circle, about 1/8 inch thick. To move the rolled-out crust, put your rolling pin on one edge of the crust. Lift up one corner of the plastic wrap, and use it to drape the edge of the dough over the rolling pin. Lay the plastic back down, and gently roll up the rest of the dough over the rolling pin. Unroll the dough over your pie

pan (if making a two-crust pie) or over a pizza pan or cookie sheet (if making galettes). If there are any serious cracks or tears, smear a little water over one edge of the tear, put the other edge over the wet edge, and press to seal together. Or make a patch with some of the the extra from the perimeter, with a smear of water to seal it.

To make filling

With a spoon, mix sour cream, sugar, and salt till well blended. Stir in the flour and the elderberries. Spoon into pie crust.

To put it together

For a two-crust pie, put all of the filling into the bottom crust, smear some water on the dough over the rim of the pan, put on the top crust, press to seal at the rim. Cut off overhanging dough, and cut some slits in the top. (Make cinnamon-sugar rollups with the extra dough.)

For a galette, pinch the edges of the dough into a wall, spoon half the filling into the middle, and fold the edges in over the filling, leaving the middle uncovered. Repeat with the other half of the dough.

Bake pie or galettes at 350° F till crust is nicely browned, about 45 minutes to an hour. Let cool to room temperature (or refrigerate) before serving.

*Note on pie crusts: Margarine is easier to work with than butter, and cheaper. However, for good results, it's essential that you use margarine that is about 80% oil. If the label does not state oil content, look at the nutritional information - you want the stuff with 100 calories per 1 tablespoon serving. My mother liked to use vegetable shortening, but I like the flavor of margarine better.



Business Meeting Minutes

November 5, 2019

In attendance: Christopher, Alysa/Maria, Catilin, Serena, Alexina, Adriana, Matthew, Harald, Ceridwen,

Naila, Mary, Richard, Rebecca, Valdr, Joshua.

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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 - populace approved reimbursement of Seneschal's mailing expenses, \$72.56

Baronial Birthday:

Tentative schedule updated, tentative schedule handout written.

Discussion - is anti-bullying statement mandatory on schedule, or is posting a sign at Troll sufficient? MOL needs a pavilion on the field. BnB will put up populace tent, bring 2 coolers. Joshua will bring cooler for inside. Maria will bring map of known world. Serena will bring banners. Setup starts 3:00 Friday. Check if grass is mowed, if outdoor heaters are OK or not with the site.

Serena has waivers folder, stamps.

Feast seating - total of 60 seats, 6 reserved for high table, so 56 seats available (including comps).

Veterans will be comped by BnB.

Need setup & cleanup help. Site opening time 9:00, crew arrives 7:30. Site closing 11 PM.

New Business

No new business.



Officer Reports

B & B's Report

Harald is back!

Thanks to everyone who came to Vikingscon demo, especially Coblaith's friend Larry (who suggested attaching the tents to the fence, make extra dogbones for ropes, and helped with teardown).

Looking forward to Birthday.

Planning to attend Unevent and Kingdom 12th Night.

Seneschal's Report

Atlantia has new heirs, Anton and Luned. Reportedly, the final bout in the Crown Tournament was conducted with both combatants on their knees.

Members of the Peerage and Orders of High Merit - check you email, the group is transitioning from the Yahoo group.

Officers, reports are coming due soon.

Chronicler's Report

My email has changed again, if you are having trouble reaching me, that is why. Webminister will change Chronicler forwarding to newest email address.

The November issue will be late, deadline is today but it will be posted later than today's meeting.

Since there was interest in my elderberry pie at last weekend's demo, I'll include the recipe this month and next month an article about how to find & process elderberries, and identifying what is & isn't an elderberry in the wild.

Herald's Report

Quarterly report is in. Renewing warrant. Might start sending people to someone else for book heraldry.

Chatelaine's Report (via Seneschal)

Vikingscon demo had a beautiful weekend, thanks to staff from Dun Carraig & neighboring baronies (esp Stierbach). Received 20 new people, some located in other baronies. Will help with contacting

their local baronies. Those located in Dun Carraig were invited to Birthday.

Quartermaster's Report

Not available on Friday to open baronial shed. Those needing things from the shed for Birthday arranged to meet at shed around 7 PM on Thursday; bring lights.

Minister of Arts & Sciences Report

Report in. Scouting for new A&S meetup site - Christopher offered his house, depending on scheduling; he has cats so warn people with cat allergies.

Youth Minister Report

No report.

Minister of the Lists' Report

No report.

Knight Marshal's Report

(via Seneschal)

Marguerite is now official KM.

Practices have been happening, the last few weeks have been slow.

Webminister's Report

Will put inventory up.

Exchequer's Report

(via email)

Received latest statement: \$6451.84

Just wrote some checks, so next balance will be different.

Report done. Looking forward to Birthday.



Hours of Queen Isabella the Catholic, Queen of Spain-November

NOVEMBER 2019

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 Fall Crown Tourney Hidden Mountain Bennetsville, SC	2 Fall Crown Tourney Hidden Mountain Bennetsville, SC
3 Daylight Saving	4	5 Baronial Business Meeting 7:00 PM Big Larry's Leonardtwn	6 Fighter Practice 7:30 PM Southern CC Lusby	7	8	9 Dun Carraig Baronial Birthday Splendors of the Spanish Empire Waldorf, MD (BnB)
10	11 Veterans Day	12 Fencing Practice 7:30 PM Southern CC Lusby	13 Fighter Practice 7:30 PM Southern CC Lusby	14	15	16
17	18	19 Fencing Practice 7:30 PM Southern CC Lusby	20 Fighter Practice 7:30 PM Southern CC Lusby	21	22	23 Holiday Faire Stierbach Manassas, VA
24	25	26 Fencing Practice 7:30 PM Southern CC Lusby	27 Fighter Practice 7:30 PM Southern CC Lusby	28 Thanksgiving	29	30

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/slash/atlantia-calendar-events)

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

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

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

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

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
Seneschal@DunCarraig.net

Chancellor of the Exchequer

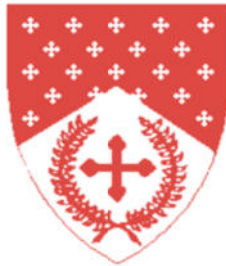
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Mistress of the Lists

Lore Bubeck
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La Plata, MD 20646
text at 301.751.9101
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c/o Richard Posey
Quartermaster AT DunCarraig DOT net

Webminister

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c/o Matthew Keck
17826 Piney Point Road
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
MaelPatraic

Historian

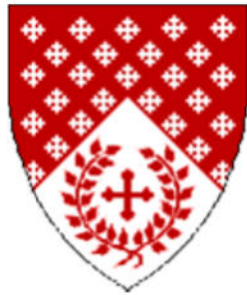
Lady Serena Giovanna de Verona
Historian@DunCarraig.net

Baronial Marshalate

Still to be updated soon....

Barony of Dun Carraig

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Statement of Ownership

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