

# CLYFFE NOTES



## Inside this issue:

Letter from Their Excellencies	2
Officer Reports	3-5
Middle East Event Report	7
Calendar of Events	8
Baronial Progress	8
Basic Brewing	9



## February Business Meeting Minutes

**In Attendance:** Minna, Matt, Adriana, Isolda, Gormr, Kiri, Phillip, Gwen, Mike, Khadir, Ro, George R., Sam, George B., Serena

We opened the meeting with officer reports, then continued to old business.

### A Day in the Middle East:

Isolda, who is the deputy autocrat to Lore, had received information via email on the event update; however, she was unaware of this, so the information presented in the email will be relayed in the newsletter on page 7. Meanwhile, during the meeting, it was stated that in order to write the deposit check, we need to have the contract for the site.

**Feast:** Kiri informed those present that shopping for the feast and the Mezze will be on Saturday, February 21. The van ("Big Green") will be leaving Kiri's at 8:00am SHARP!

Anyone who is interested in tagging along is welcome to, and the trip will probably consist of several destinations. On Sunday, February 22, the pre-cook will be starting at 1pm. If it runs late, dinner will be ordered in. Friday, February 27 will be pre-cooking all day. We will be able to get into the kitchen after 6pm on that day.

Kiri will be bringing the new kitchen gear to the site to be logged in as Baronial supplies by the new Quartermaster. Speaking of...



Dun Carraig's Arms

### Open Positions in the Barony

**Quartermaster:** George B. has volunteered to take over, as have a few other people. As this position is a deputy to the Exchequer, Serena will interview the volunteers and choose who she wants. At that point, the Barony will be given the opportunity to approve the decision. Minna also suggested that the Exchequer have a auxiliary deputy in addition to the Quartermaster.

**Herald:** Gormr has expressed interest in being the Baronial Herald. The



## Letter from Their Excellencies



Unto the most noble Seadogs of Dun Carraig to your Baron and Baroness send greetings. We have asked for Letters of Intent for those wishing to be considered for Dun Carraig's fifth set of Baronage. We will be asking for Letters (and any last minute nominations) at our upcoming March business meeting. All Letters/nominations MUST be completed by April so that we can have everything in place for their Majesties to begin the Baronial polling. Our hope is to have time with our successors, learning the ropes, before the planned (keeping our fingers crossed) Investiture in November.

Many gentles (both within and without Dun Carraig) have sought Us out to praise Us for the changes within the Barony. This praise (while heartening) cannot be for Erwin and I alone...for each member of Our populace has made this shift in attitude possible. Each Officer who has stepped up to their office and looked for ways to "do it better", each person who (when faced with moments of doubt and frustration) chose to think better of their fellow Seadog rather than giving vent to their spleen and each person who arrived on-site at an event, determined to make a difference around them...you all have made Dun Carraig sparkle. It has been very rewarding to be your Baronage.

We have an amazing event at the end of the month, A Day in the Middle East. Years ago, this event was started as a fluke...and no one really thought much would come of it. Much like Our Barony...it has surprised many folks. We are now getting offers from teachers of SCA renown...not just local folks who have a passing interest in Middle Eastern culture...but folks who have been recognized as experts in the field. Not bad for "the little Barony that could"...Kingdom Arts and Sciences is approaching the week after a Day in the Middle East. I remember a time when there were NO entries from Dun Carraig in KASF...we now have several! What a difference a little time makes. (And many of these artisans are teaching others beyond our borders, sharing what they've learned and bringing new knowledge back to the Barony!). We have seen members of Our populace overcome amazing challenges with grace and cheer (last Birthday site anyone?) and turn adversity into advantage. Our camp at Pennsic has grown and now resembles a little city, shining brightly and attracting new friends from all over. We've reminded Our enemies on the battlefield that the Seadogs have sharp teeth, and a fierceness to rival that of much larger creatures. As we move forward, we must now ask ourselves (as a Barony)... "What next?" What can we now do to build upon that which we as a Barony have started? Baron Erwin and I are not at the end of our journey, but rather seek to walk alongside those we have come to call friends, and to allow another set of Baronages to bring us to the next level of greatness. Who will they be?

In service to Our Barony and it's people,

Erwin Bloodax and Mary Isabel

## Seneschal's Report

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Nothing to report for December. We will be looking for possible sites for hosting a University. (There are new requirements for Univ. sites posted on the Kingdom website.)

All pictures in this issue of Clyffe Notes are my own. All artwork is taken from Dover Publication books.

## Chronicler's Report

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I am happy to report that I am staying caught up on getting the newsletter out. I would still like to get it out sooner and I will be working on that.

I am looking for a deputy. I have been at this a year and have, at most, a year left. I will not be renewing my warrant, and I want time to train a new Chronicler.

As always, fodder for the 'Notes will always be appreciated, by me and the populace...It will make the newsletter more interesting. The form to give me permission to use your work is found here: <http://chronicler.atlantia.sca.org/forms/ppf.pdf>. I need a copy of this signed if you plan to submit anything. If you're worried that being complicated, we can work together. C'mon...you know you want to...

## Herald's Report

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Our new Herald will be Gormr Domarsson. He will be Herald-in-Training until he gets his warrant.

## Quartermaster's Report

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The new Quartermaster is in the process of being chosen this month.



## Minister of Minor's Report

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Gwen has volunteered to be our new MOM-in-training. She will be warranted following any classes she needs to take.

## Chatelaine's Report

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Nothing to report.

## Minister of the Lists' Report

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No event, no report.



**The Business Meetings are held on the first Tuesday of each month at 7:30pm at the Southern Maryland Higher Education Center at 44219 Airport Road, California, MD 20619. For directions go to [www.smhec.org](http://www.smhec.org).**

## Webminister's Report

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Working on members log-in. Anyone can submit info for the calendar. It does have to be approved before posting.

## Knight Marshal's Report

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Nothing to Report.



## Minister of Arts and Sciences' Report

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KASF is March 7<sup>th</sup>, relatively local (Bright Hills). If you haven't started a project & you're planning on it, you're already late.

Did you find a mistake? Did I misquote someone? Please (kindly) let me know. Email me at [Chronicler@duncarraig.net](mailto:Chronicler@duncarraig.net) and I'll correct it in the next newsletter.



## Exchequer's Report

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Coming soon.

## February Business Meeting (cont'd.)

vote by those in attendance to accept him as the new Baronial Herald was an unanimous Yea! He is encouraged to buy supplies for his position (which will consist mostly of books). Khadir spoke of a Kingdom library that will need homes in different regions of the Kingdom. He had already volunteered Dun Carraig to be one of the homes, and when those books arrive, their custody will be given to the new Herald.

Baron and/or Baroness: We need 3 entries (either as a couple or individual entry) per Kingdom policy. A letter of intent needs to be submitted by each entry. Each individual or pair will need to meet with Minna, and at some point, with Their Majesties. Birthday/Investiture will be in November. A Baronial meeting to establish nominees will have to be sometime soon, and a date of Friday, March 13 at 7:00 pm was set for this purpose. We will try to get a room at SMHEC for this meeting (the same facility used for the Business Meetings).

### University

Hosting a University event would benefit us very much. We have discussed this before; however, our idea of using SMHEC fell through. June 13 and October 3 are the next University dates. We will look at high schools in the La Plata area because of their location on or near 301, making it easy for those out of Barony to find. University should be an easy event to host as most of the work is handled by the Chancellor of the University. The local group supplies the site and local support (runs troll, post directional signs). We can do a lunch fundraiser, but at least should supply a list of local eateries. Minna suggested we try for both Universities; however some expressed concern over the date being close to Challenge of the Heart. Others felt that University could be used to advertise Challenge.

### Challenge of the Heart

Khadir is still trying to get hold of the site.

### Birthday/Investiture

We need an autocrat for this event. Planning needs to start now!

### Relay for Life

Mathias is team captain. For more information, the website is [www.calvertcountyrelayforlife.com](http://www.calvertcountyrelayforlife.com). Our team name is Barony of Dun Carraig. The event site has changed, as the old one has been outgrown. It will now be held at Hallowing Point Park off of Rt. 231, west of Prince Frederick.

## Pennsic Camp

Phillip has volunteered to be the Harbinger for Pennsic camp again. There is a DC\_Pennsic mailing list on yahoogroups. Please give Phillip your email if you'd like to be on that list: BaronPhillip AT comcast.net.

## A Day in the Middle East

Chronicler/deputy's Note: This is the information that should have been presented by myself, the deputy autocrat; however, I hadn't checked my email before the meeting, so I didn't see it. My apologies. Here is the report for A Day in the Middle East as told by Lore. If there's anything in this report that you'd like to volunteer for, please contact myself (chronicler AT duncarraig.net) or Lore (autocrat AT mideast.duncarraig.net).

Most everything is under control. Technically no one is heading up A&S though Molly is sponsoring a competition. We'll need to get a schedule together for the classes but I'm still waiting on input from a few folks for that also. I believe we will have 5 classrooms to use plus one that I was going to give to the BnB to change/rest/goof off in. We also need someone who is willing to design and print up the programs w/ the schedule included.

Minna and I have tokens under control. I'm expecting Bobbie to staff up her troll table per usual, but if she needs any help getting volunteers she should let me know and I'll bring out my big volunteer stick. Oh, and please ask Gwen if she needs any help/supplies for the kids stuff. We've got some bodies who have volunteered to be the 2nd adult in the room at a minimum. Would still like at least one volunteer for helping Marcia w/ henna too. I, unfortunately, have not the artistic talent that anyone would be willing to pay for.

Don't know where we are on reservations, but Cathal's is in. Hopefully we have a few more than that. It does seem we are getting quite a bit of positive press in the ME world including from Dur who IS coming (we're on his calendar!). Oh, and the former queen (her name escapes me) that came last year will be there too according to Molly.

p.s. - FEI (for everyone's info) - the hall is 750 square feet larger than last year's hall.



## Baronial Progress

Kingdom Arts and Sciences Festival, **Ba**,

Gulf Wars, **BnB** (tentative)

Key

BnB—Baron and Baroness

B—Baron

Ba—Baroness

Use other Acorn Progress

Abbreviations.

The Baronial Calendar displays events at nearby locations. It is not indicative of all Atlantian events. For all scheduled events go to [www.atlantia.sca.org](http://www.atlantia.sca.org).

# February 2009

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3 Business Meeting, SMHEC	4	5 Archery Practice, Baron Jonathas' house	6	7 KASF, Bright Hills <b>Ba</b>
8	9	10	11 Heavy and Rapier Practice, Southern CC	12 Archery Practice, Baron Jonathas' house	13 Baronial Meeting for BnB Nominations. 7:00pm SMHEC	14 St. Paddy's Day Bloodbath, Ponte Alto
15 Gulf Wars, Kingdom of Gleann Abhann	16 March 15-22 <b>BnB</b> (tentative)	17	18 Heavy and Rapier Practice, Southern CC	19 Archery Practice, Baron Jonathas' house	20	21
22	23	24	25 Heavy and Rapier Practice, Southern CC	26 Archery Practice, Baron Jonathas' house	27	28 Highland Foorde Collegium, Highland Foorde
29	30	31				

If you would like to receive Clyffe Notes in printed form, please email me at [chronicler \[AT\] duncarraig.net](mailto:chronicler[at]duncarraig.net). Please give me your SCA and Mundane name(s) and your address.





## The Basics of Beer Making

### by Thl George Anne

**Chronicler's Note:** This article can be found in Stefan's Florilegium ([www.florilegium.org](http://www.florilegium.org)) under Brewing/Basic-Beer-art. If you are interested in the art of brewing, you can contact the Baronial Brewing via the Seadogs list.

Malt is not a simple sugar. It is made of chains of sugars that must be broken down to be made accessible for the yeast's consumption. The grains themselves must be malted. This is a process that involves allowing the grain to germinate, which starts the conversion process. Then the sprouted grain is malted by slow roasting, and the different ways of roasting can affect the flavor profiles. Most malt is then treated by more processes to turn into dry malt extract (DME) or liquid malt extract (LME), and these are what are most commonly purchased for the purposes of making beer at home. In the interest of not writing a book, I'm going to stick with simple methods and explanation. If you are interested in an in-depth read about the process, I suggest Dave Miller's "The Complete Handbook of Home Brewing." The best simple explanation in a book that I have seen is "Homebrewing for Dummies" which I highly recommend.

Beer has three other ingredients. Yeast, water, and hops. Yeast comes a wide variety of types that are designed to add characteristics of the style of beer for which they have been bred. Ale yeast are top fermenters. Lager yeast ferment on the bottom. Choose whichever will help make the style of beer you want. Water is important because strong tasting water won't taste good in beer, and if it's too high on the chlorine, you'll poison the yeast.

Hops are the other major flavor component. Hops are used to add bitterness and aroma, so it smells like beer and not just bubbly bread. The other important thing about hops is it acts as a preservative. The yeast cannot eat all of the sugar in malt, so if the beer isn't drunk immediately or steps aren't taken, other things will try to grow in your beer. In medieval times, other items such as wormwood, dandelions, oak bark, and more were added to try to counter the sweetness of the malt. Beer was often more nutritious and safer than drinking much of the water of the time. Hops added early in the boil are the bittering hops- they add the bitterness and preservative. Hops added near the end of the boil are called finishing hops, and they add the aroma. Hops come in leaf (which is actually petal because hops are flowers), pellet, or plug. Hops also vary widely in flavor profiles.

To make beer, you will need a recipe that goes for a rough idea of the style you may want. You should try always to make something you want to drink. You will need a large pot, ideally a 5-gallon pot, or as close to that as you can get, for a 5-gallon batch of mead. I make-do with a 4-gallon pot and do what is called a partial boil- I only boil part of the water with all of the malt in it. What follows is how I make a standard, generic-type ale. I use 6 pounds of DME and 2 ounces of hops, and one of the ale liquid ale yeasts.

Bring to a boil 2 gallons of water. Carefully add the DME, set a timer for an hour, and keep stirring. Doing this with a friend is more fun, so you can take turns stirring. Your house will fill with a pervasive aroma of cooking malt. Be careful, because you want to keep this as near a boil as possible without letting it boil over and spill all over your stove. Many folks will get a turkey roaster kind of gas cooker and do this in the yard or deck or driveway, just to avoid the mess of a boil over (and it can do a 5-gallon pot more efficiently than your stove). It will have to boil for an hour. You will have to stir it enough to keep from sticking on the bottom.

At about the half hour mark, you will add the ounce of bittering hops. It can go in a small bag or just toss it in loose. If it's loose, you will get more flavor as a property of more surface area.

At 5 minutes before the end of the boil, add the ounce of finishing hops. At this point, your house will positively smell like a brewery. I love the smell. Some folks do not.

Turn off the heat. Now you get to see how quickly you can cool the contents of the pot. What happens in the cooling process is another break in the starch chains to make the sugar accessible to the yeast. The faster the cooling, the more sugar gets accessible, and the happier your yeast will be. There are devices that can be used, but the simplest is dumping ice cubes in the pot (if there is room), and giving the pan and contents an ice bath in your sink, with constantly changing the water in the sink to more cold water. I use a double sink and fill one sink, shift the pot, empty and fill the other, shift the pot, repeat. Or if I do this in the winter, I head outside and put the pan in a snow bank. Be careful not to spill. Boiling wort is very HOT, obviously. When it is comfortable on your wrist or near room temperature, you are done with chilling.

You can now siphon or pour carefully into your 6.5-gallon carboy or primary bucket fermenter. I use a large funnel with a screen in it to filter out the hops. Then add enough water to reach the 5-gallon mark. Now you can add your yeast.

Cover the primary so that germs can't get in but CO<sub>2</sub> can get out. Leave it alone for a week to 10 days. I know, the waiting is the hardest part. If you want a secondary, which helps the beer clear, you will want to siphon it from the primary to the secondary now. Then let it sit for two more weeks.

Now it's time to bottle. Most people like their beer to have that satisfying pfsssh when they open the bottle and some sort of bubbling action when they pour it into a glass. To get this carbonation, you will need to give your yeast a little more sugar before you put it in the bottles. Too much sugar added at this point will cause the bottles to explode. Too little and the beer won't carbonate. Corn sugar is what is most commonly recommended. You need 3/4 cup of sugar for a 5-gallon batch of beer. You can boil 2 cups of water and then add the sugar, dissolve the sugar, and then let it cool. Pour this gently into your beer, and then siphon the beer into all of your cleaned and sterilized bottles. Cap with a capper, and label your beer. And again, you have to wait another 2 weeks or so before you can drink.

Again, all of these ingredients vary to make a wide variety of styles, so do seek out recipes and types of beer that suit your taste.

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8

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We're on the Web!

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