

CLYFFE NOTES



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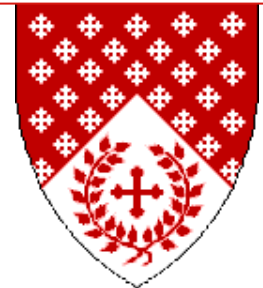
May Business Meeting Minutes

In Attendance: Serena, Lynette, Molly, Gwen, Mike, George, Sam, Khadir, Ro, Minna, Gormr, Isolda, Mathias, George

Challenge:

There is a yahoogle groups list for the "Novice_Challenge" event (the quoted name is the name of the group). If you're involved with the work behind the event, you probably need to be on this list. If you would just like to be on it because you don't get enough email, and you want to feel better about yourself, that's fine too. *snark* There will be two A&S competitions. The first is in two parts: A project that was your first attempt at that art form, and a piece that relates to the 7 virtues. (This was recently changed from re-

lating to hearts, as the virtues are the theme for the Challenge part of the event.) The A&S Champion for Dun Carraig will be chosen from this competition. The second competition involves the decoration of the helms before the Challenge. Entrants will be judged based on use of torse, mantling and/or crests as well as documentation. It is requested that for this token point fighters produce some type of written research on their helm. Any research on the torse, mantling, cresting, etc. is acceptable and entrants may use both modern and historic references. On the Novice Tourney (Storvik's event) side of things, there will be no Un-belt tourney due to time constraints with the other tourneys happening. Any information about the



Dun Carraig's Arms

event can be found on the website.

There is work for banners being spearheaded by Molly (this means she's holding the spear to your head). Workshops may be possible during the week and/or at fighter practice on the stage. Lore has already finished two spike banners that only need support poles now.

Youth activities still need to be planned. Site tokens are done. The prize for the Challenge is a Viking



Letter from Their Excellencies



U

nto the most industrious Seadogs of Dun Carraig do your Baron and Baroness send greetings. As we prepare

for our upcoming Challenge/Novice event with Storvik this month, our thoughts linger on times when the populace of Dun Carraig has risen to the challenges that we've thrown at them and achieved more than we ever could have hoped. For Our cooks, who always managed to squeeze "just one more" attendee into the feast. For Our artisans who restrained themselves from laughing when approached with yet another crazy idea. And for Our fighters who show up week after week to practice without the benefit of a crowd to cheer them on. To those who work the gate, sweep the floors and schlep the "stuff". To our peers, who always seem to know what to say and when to be silent. To those who've taken up the challenge to "take just one step" towards more period kits: We've been blessed to see better armor, more period recipes and even hand sewing from those who swore to never hold a needle. Please know that We could not have done Our job half as well if it were not from the inspiration provided by you, Our populace.

We continue to ask Our populace to take one more step. We have received Letters of Intent from Lord Gormr & Lady Isolda and from Lord Cathal & Lady Lore. Kingdom Law specifies that a Polling for Baronage must have three candidates. Being satisfied with these couples and knowing either will serve the Barony well, we have asked Kingdom to allow a waiver permitting Our polling to be conducted with just two sets of candidates. Please know, the reason Kingdom Law serves the Kingdom so well is that it cannot be set aside without good cause. To that end, there is the possibility that the King and Queen will insist on a third candidate for the polling to occur. Please consider what you can give back to the Barony and if you might serve as a good Baronage. All of our hard work will be for nothing if we are placed in a probationary status because we cannot secure candidates for Baronage. To the outside world, it appears as if Dun Carraig does not care enough about its Barony to be responsible for its leadership. It has been Our privilege to serve as your Barony and We know this perception is not true. Please help Us to prove it to others.

Their Majesties have lamented the state of Kingdom regalia. Much of the regalia is old or in a state of disrepair. The splendor of Atlantia is reflected in the regalia of our King and Queen. If anyone (or a group of anyones) is interested in producing new regalia for the Crown (or for a certain special little Barony), please contact Molly for more details. Please do not forget to don your Baronial colors of argent and gules (silver and red for the heraldically-challenged) for our Challenge-Novice event! There has been some small amount of smack-talking among Our cousins as to which Barony will be more spiffy. We are confident that Dun Carraig will not let us down. Let your Seadog pride shine brightly!! Finally, we are still needing letter of recommendation for Baronial awards! Scribes are standing by!

In service to Our Barony and its people,

Erwin Bloodax and Mary Isabel

Seneschal's Report

No Report

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

Onb's Report

Nothing in the works except for the event next month. They need nominations for awards...nominate soon, nominate often.

Chronicler's Report

Currently running a month behind, but will correct that in the coming weeks.

Herald's Report

Conversing with Storvik's herald to coordinate heraldry needs for Challenge/Novice.

Quartermaster's Report

Nothing to report.



Minister of Minor's Report

Nothing to report.

Chatelaine's Report

We did get someone who was interested in the group, a contact made at the Celtic Festival.

Minister of the Lists' Report

Absent...



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.

Webminister's Report

Suspiciously absent...just as the MOL was.

Hmmm....there may be something going on between those two...

KNIGHT MARSHAL'S REPORT

Nothing to Report.

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

MINISTER OF ARTS AND SCIENCES' REPORT

The demo at Celtic Festival was good. There will be more to come on event report.

EXCHEQUER'S REPORT

The quarterly report is done and was emailed on time.

ADITME NMS check has been signed and sent to Kingdom.

At the Novice/Challenge joint meeting, it was stated that Dun Carraig will be responsible for 50% for an event loss, not just 50% of an event profit. In the 10 years of Storvik doing the event, they haven't taken a loss.

I'm still working on the Financial Policy changes with Kelly and George. It has been slow due to working on the quarterly report but now can pick up since that has been finished.

The Basics of Beer Making

by THL George Anne

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.

Beer Making (cont'd.)

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.

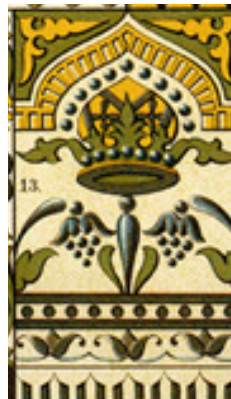
You can now siphon or pour carefully into your 6.5-gallon carboy or primary bucket fermenter. I use a large funnel with a screen in it to filter out the hops. Then add enough water to reach the 5-gallon mark. Now you can add your yeast.

Cover the primary so that germs can't get in but CO₂ 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 pffshh 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.



Baronial Progress



June 5-7, Highland River Me-
lees, Highland Foorde, **BnB**
(tentative)

June 19-21, Novice/Challenge
of the Heart, Storvik, **BnB**

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.

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2 Business Meeting, SMHEC	3 Heavy and Rapier Practice, Southern CC	4 Archery Practice, Baron Jonathan's house	5 Highland River Melees, Highland Foorde, June 5-7	6 Summer University, Crois Brigitte
7	8	9	10 Heavy and Rapier Practice, Southern CC	11 Archery Practice, Baron Jonathan's house	12	13
14	15	16	17 Heavy and Rapier Practice, Southern CC	18 Archery Practice, Baron Jonathan's house	19 Storvik's Novice/Dun Carraig's Challenge of...	20 ..the Heart, Storvik, June 19-21
21	22	23	24 Heavy and Rapier Practice, Southern CC	25 Archery Practice, Baron Jonathan's house	26	27
28	29	30				

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.

Overheard in Dun Carraig

You gotta be a special kind of stupid to snub Molly.

"You're evil."

"Thanks, that's the nicest thing you've ever said to me."

VIVAT to Cathal and Lore as their household, The Company of Sable Maul, was inducted into the Order of the Golden Alce at Blackstone Raids for their outstanding valor as a melee unit on the field of battle!

May Business Meeting (cont'd.)

Sword. Information on the format and scoring of the tourney can be found at <http://www.duncarraig.net/novicechallenge/pas.shtml>.

Expenses for this event are being fronted by Storvik; however,, profits or losses will be split. Requests for receipts should be handled before or at the event. These requests should go through Khadir so that he knows what's been done. He will forward the request to the Storvik exchequer.

This event is now a Royal Progress (Majesties and Highnesses). If you think someone deserves an award, there is an online process to nominate people. You should go check it out at <http://op.atlantia.sca.org/awards.php> and click on "Award Recommendations" on the left column.

If you didn't hear or see the discussion of anything related to this event, don't assume it's been taken care of. Please check with Khadir or Lynette.

Birthday:

We have a tentative date of November 14, 2009, if this is agreeable to Their Highnesses (to be Their Majesties at the time of the event). After all the calculations were done, the site fee will be \$12, feast will be \$7. We will also ask for an optional \$1 donation to the Royal Travel Fund (this will make the total \$20/person). The break-even point is 157 people. Cabin camping may be possible if we can warm the site owners up to the idea.

Polling:

We will begin polling this month...look for it!

Demo—Marching Through Time:

Isolda may have found a unique demo opportunity. An annual event called Marching Through Time, hosted by the Maryland-National Park and Planning Commission in Storvik will take place next April in the Bowie area. The event showcases many periods of history, and battles fought in those periods, spanning from Romans and Celts, all the way up to the Vietnam War. If the Barony is interested, we could attempt to get involved in this event next year. Patrons from around the area attend this event, and for this reason, we may want to consider inviting Storvik and Lochmere to be involved. The Barony was interested in looking into it.

Fairy Festival:

This will be held on May 16. Minna and Same are going, and anyone else is welcome to come along.

MAY Business Meeting (cont'd.)

Charter/Financial Policy:

The Financial Policy has been worked on, but the committee has not met yet.

Some updates have come down from Kingdom that requires us to update our Charter.

Pennsic:

A handful of people from Dun Carraig are attending Pennsic, and they are likely staying in other camps. We will ask Phillip if we need to register ghosts to keep that spot.

(UPDATE: At the time of publication, interest in having a Dun Carraig camp had sparked back up. Look for a more thorough update next month.)

Celtic Festival Debrief:

Two things:

- 1) If we could do the gate for the Celtic Society it would help them out. We could have any spot we wanted to at the festival. Helpers will get in free. This would give us more visibility, and we continue to create a good name for our group.
- 2) We should have an ambassador to the Celtic Society to act as a liaison (an *ad hoc* position), and as a means of keeping our name in good standing with the SMCS. George is volunteering for this position.



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We're on the Web!

Check out www.duncarraig.net



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