

Clyffe Notes

September 2018

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Barony of Dun Carraig

Inside This Issue:

Letter to populace.....1
 Sekanjabin recipe.....2
 Chronicler's Choice..... 3
 Calendar.....4
 Baronial Progress.....4
 Regnum.....5



Business Meetings are held on the first Tuesday of each month, 7:00pm at Big Larry's Comic Book Cafe, Leonardtown, MD 20650. For directions go to duncarraig.net/directions.shtml

Greetings unto the inhabitants of Dun Carraig from your Baron and Baroness, Harald and Ceridwen!

The winds of war have blown past us now, and what a glorious war it was! We saw our own Baron Erwin become SIR Erwin and our resident Laurel Molly be recognized for her service by her elevation to the Order of the Pelican!

Valdr Arisson, our Dun Carraig exchequer, became Lord Valdr and then squired to the new Sir Erwin.

Lord Joshua was created a Court Baron by Their Majesties of Aethelmarc. Congratulations your new Excellency!

Our baronial encampment was a fine place to spend two hot and humid weeks. Baroness Lore yet again outdid herself by being land agent and setting up our camp as well as the meal plan schedule for all of us! We had 19 people at any given time in camp and on our meal plan, and Baroness Lore did a great job of herding cats. Everyone who stayed in camp added to the joy and camaraderie to be found there.

We had a small but powerful presence on the fighting field at War- be it armored, rapier, siege, or youth, Dun Carraig competitors made a difference in the outcome. A&S was not forgotten either- Lady Thea represented us well as she taught numerous classes to people from across the Knowne World!

As we look towards our Dun Carraig 25th anniversary Baronial Birthday in November, we are excited to welcome everyone to the grand celebration that is being planned!

In Service,

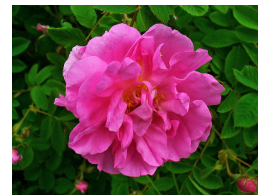
Harald and Ceridwen

Baron and Baroness





Thea's Cinnymon-Rose Sekanjabin



Sekanjabin is a marvelously refreshing Persian drink, related to what Americans call “shrub.” Even at room temperature on the hottest day it chases thirst, and warm in winter it is most soothing. At its base is a simple syrup of two parts sugar to one to one and a half parts water. From there it is almost infinitely variable, although a bit of mint seems most traditional.

This version goes rather beyond the traditional.

Inspired originally by Nyvein's (of Roxbury Mill) Ginger-honey-cinnamon infusion, the Cinnymon-Rose sekanjabin developed when there was no good fresh ginger to be had; adding ginger to the mix makes for something completely different.

Sekanjabin is a beverage whereby a bit of experimentation pays off well. Change or mix the type of sugar, or use honey, or part honey and part sugar and get a different taste even if everything else is the same. The wide range of vinegars available all produce a very different flavor to the same base syrup. Different varieties of cinnamon, or a mix, will change the taste as well. Substitute lemon juice for the rosewater if using ginger and you have a fine libation for chasing the winter chill and illnesses.

I give here the directions for the sekanjabin enjoyed by the staff, performers and helpers at the performing Arts tent at Pennsic 47. It is easily and effectively doubled.

Thea's Cinnymon-Rose Sekanjabin

6 sticks cinnamon
1 generous cup water
2 cups sugar
1 cup of vinegar
Pinch of salt
2 or 3 drops rosewater

In a small pan combine 6 sticks cinnamon (about 2.75” each; I used half Vietnamese Cinnamon and half Korintje Cinnamon, and yes, it *is* worth getting really good cinnamon) and a generous cup of water. Bring to a boil, and simmer until the sticks unfurl and the water is reduced to about half.

In another pan combine 2 cups sugar (I used one cup light brown sugar and one cup white sugar) with another generous cup of water. Stir over high heat until sugar is dissolved, let boil for a minute and lower heat. Add a cup of vinegar (I used white vinegar) and keep on low heat for a couple of minutes to smooth the vinegar taste and fragrance. Mix in a pinch of salt and the strained cinnamon liquid, hold at low heat for a few minutes more. Turn off heat and add 2 or 3 drops rosewater. Taste and adjust to your preference. I will sometimes add a drop of cardamom essence as well. If you do not care for the taste of rose, leave it out, or add just one drop and taste it, adding more a drop at a time. Cool and bottle in clean bottles. Add to plain or sparkling water to taste.

This kept well in the Pennsic heat until the very end of the event.

Chronicler's Choice

Social Scandinavia In The Viking Age

by M. W. Williams

Publication date 1920

<https://archive.org/details/SocialScandinaviaInTheVikingAge>

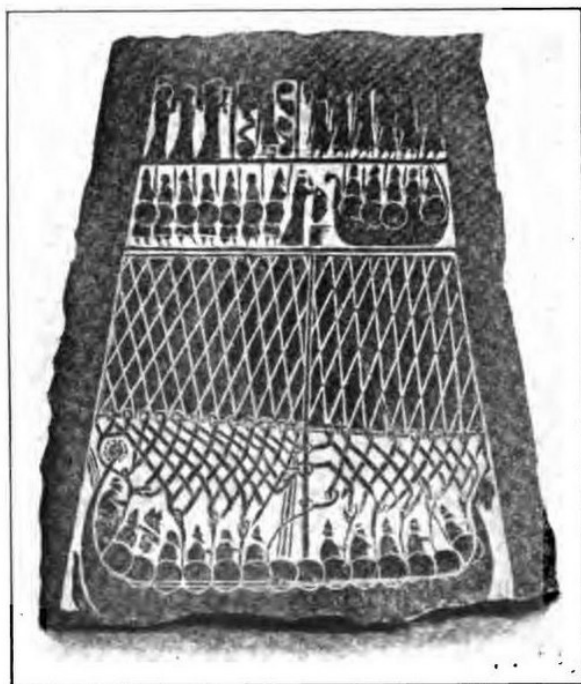


Fig. 44. Pictorial Stone from the Island of Gotland. (From Bugge's *Norges Historie*)

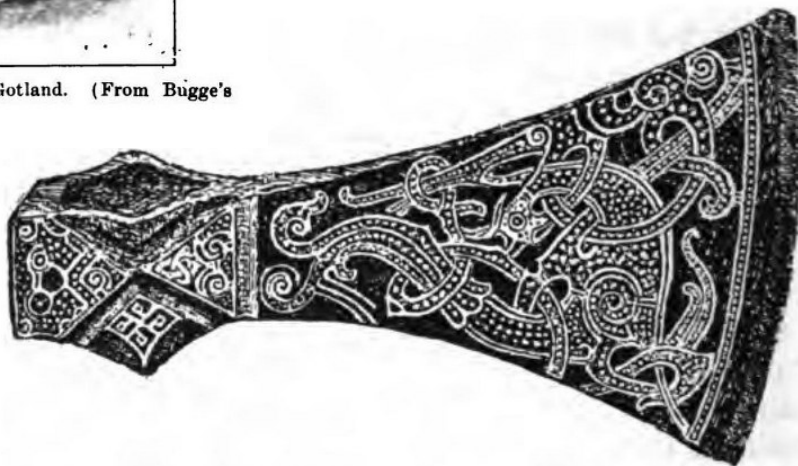


Fig. 35. Danish Battle-Ax with Design in Silver. (From Müller's *Vor Oldtid.*)

SEPTEMBER 2018

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3 <i>Labor Day</i>	4 Baronial Business Meeting 7:00 PM Big Larry's Leonardtown	5 Fighter Practice 7:30 PM Southern CC Lusby	6	7 Archery Practice 7:00 PM Sir Jonathas' house	8 Stierbach 20 th Baronial Birthday Leesburg, VA
9 <i>Grandparents Day</i>	10 <i>Rosh Hashanah</i>	11 Patriot Day Fencing Practice 7:30 PM Southern CC Lusby	12 Fighter Practice 7:30 PM Southern CC Lusby	13	14 Archery Practice 7:00 PM Sir Jonathas' house	15 University Franklinton, NC
16	17	18 Fencing Practice 7:30 PM Southern CC Lusby	19 <i>Yom Kippur</i> Fighter Practice 7:30 PM Southern CC Lusby	20	21 Archery Practice 7:00 PM Sir Jonathas' house Battle on the Bay	22 Storvik Battle on the Bay Upper Marlboro, MD
23 <i>Autumnal equinox</i> Storvik Battle on the Bay Upper Marlboro, MD	24	25 Fencing Practice 7:30 PM Southern CC Lusby	26 Fighter Practice 7:30 PM Southern CC Lusby	27	28 Archery Practice 7:00 PM Sir Jonathas' house	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

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

chronicler@duccarraig.net

If you would like to receive Clyffe Notes in printed form, please email me at

chronicler@duccarraig.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

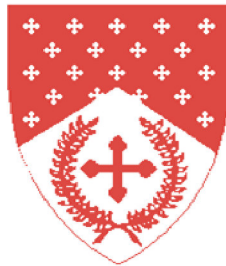
Valdr Arisson
Exchequer@DunCarraig.net

Youth Officer

MoM@DunCarraig.net

Chronicler

Mary Poschet
c/o Mary Mosher
9825 Tayloes Neck Road
Nanjemoy, MD 20662
(301) 246-4143
Chronicler@DunCarraig.net



Knight Marshal

Cristobal Espada de Avalos
KnightMarshal@DunCarraig.net

Herald

Caitilín Inghean Uí Ruiadhri
Herald@DunCarraig.net

Minister of Arts & Sciences

Alexina mac Suibhne
MOAS@DunCarraig.net

Mistress of the Lists

Lore Bubeck
MOL@duncarraig.net

Chatelaine

Lady Coblaith of Dal Riata
c/o Elizabeth Redding
4600 Innsbruck Court
La Plata, MD 20646
text at 301.751.9101
Chatelaine@DunCarraig.net

Quartermaster

Lord Matthew of Summerdale
c/o Matthew Keck
17826 Piney Point Road
Tall Timbers, MD 20690
(301) 576-0561
(NLT 9PM, NET 9AM on weekends)
Quartermaster@DunCarraig.net

Webminister

Lord Matthew of Summerdale
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: Valdr Arisson
Rapier: Die Fledermaus
Archery: Mia of Dun Carraig
Arts & Sciences: Mary Poschet
Bardic: Penelope of Foxedene

Historian

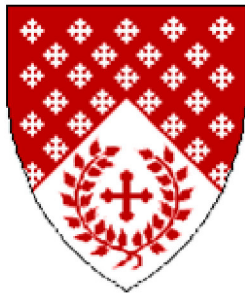
Lady Serena Giovanna de Verona
Historian@DunCarraig.net

Baronial Marshalate

Archery, Siege Weapons:
Sir Jonathas Reinisch
Rapier: Cristobal Espada de Avalos
Thrown Weapons: Aine ingen
MaelPatraic
Heavy Armor: Baron Harald

Barony of Dun Carraig

Mary Poschet
c/o Mary Mosher
9825 Tayloes Neck Road
Nanjemoy, MD 20662
E-mail: Chronicler@duncarraig.net



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Page 2: Article and recipe from Lady Thea de Nes; images from Wikimedia Commons
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https://commons.wikimedia.org/wiki/File:Rosa_damascena_002.JPG

Page 3: from Social Scandinavia In The Viking Age by M. W. Williams (1920)
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