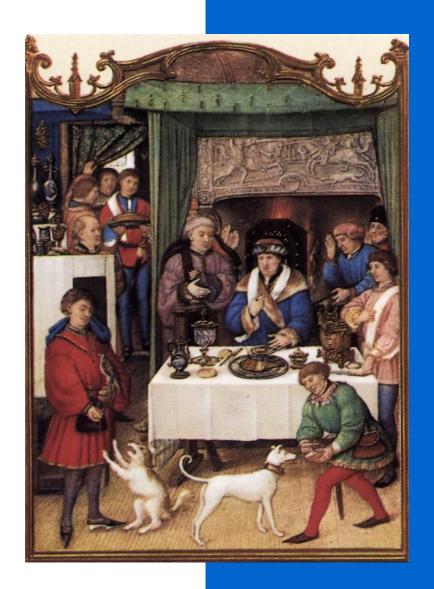
Clyffe Notes

January 2020 Volume XXXI, No. 1



Barony of Dun Carraig

Inside This Issue:	
Business meeting note1	l
Elderberries, part 31-	2
Chronicler's Choice2-	3
Calendar	1
Baronial Progress4	
Regnum5	,

Business Meeting Minutes

December meeting minutes were printed in the December issue.
The January business meeting

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

(January 7) falls after the 5th-of-the-month publishing

deadline, so the notes from the January meeting will be printed in the February issue.

Elderberries part 3: What to do with the berries after you pick them. by Mary Poschet

Note to the reader: This is the last installment of a three-part series. The series began in the November 2019 issue of the Clyffe Notes, with a recipe for the Elderberry Sour Cream Pie that was served to the Seadogs at a Viking demo. The second, "Stalking the wild elderberry" in the December 2019

issue, dealt with finding, recognizing, and picking elderberries.

To recap from last month: you pick elderberries by breaking off or cutting off clusters of the dark purple berries. I collect clusters in a bucket, 3 gallon to 5 gallon size.

Once home with my bucket full of berry clusters, I get out a large bowl and a wide-tooth comb (you can substitute a fork). I sit outside with the bowl in my lap and use the comb to pull the berries off the stem. I do this outside because some berries fly off in random directions, and they leave stains where they get squished. Also, there are always some bugs involved. If it's hot outside, or mosquito-y, you can set up an electric fan to blow on you as you work.

The bare stems are discarded - though they can be dried to make trees for a kid's diorama assignment.

Once the berries are combed off, fill the kitchen sink with cold water. Pour the berries into the water, stir them around a bit, and skim off whatever is floating (I use a wire-mesh strainer). That will get rid of most under-ripe berries, random small bugs, and bits of debris. Scoop out the berries that sank to the bottom, and drain them in a colander.

To freeze berries for pie, spread them out in a single layer on a cookie sheet, and place in your freezer overnight. The next day, scrape them off with a spatula, transfer to a freezer container, and store in the freezer.

To freeze berries for juice, just put them in a freezer container. It's OK if they freeze into a solid block.

To extract juice from fresh berries, mash the washed berries in a saucepan. Heat to a simmer, then simmer, covered, 15 minutes. Strain juice through muslin cloth, or several layers of cheesecloth. For frozen berries, you can skip the mashing step, just thaw, simmer, and strain. The strained juice can be used to make jelly, syrup,or cordial, or dye.

Bonus recipe: Elderberry Jelly

This tastes a bit like grape jelly, but more intense. If it's too strongly flavored for you, try substituting store-bought apple juice for half the berry juice.

3 cups elderberry juice

1/2 cup strained lemon juice (4 lemons)

7 cups sugar (yes, really - you need this much sugar, don't reduce the amount)

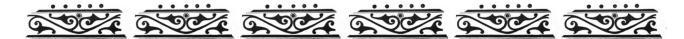
1 box (2 pouches) liquid fruit pectin

7 to 10 half-pint glass canning jars, or 3 to 4 pint glass canning jars, with lids & rings. Wash jars & lids before using.

Set a large pot of water to boil - it needs to be big enough to submerge all the jars of jelly in boiling water. Also, in a small pot, bring the jar lids to a boil, then cover & remove from heat till you are ready to use them.

Measure elderberry juice and lemon juice into a *very large* saucepan (8 quarts or larger). Add the sugar. Mix well. Place over high heat and bring to a boil, stirring constantly. When it comes to a full rolling boil, stir in the liquid pectin. Then bring it back to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and ladle (or pour) quickly into half-pint or pint canning jars, leaving at least 1/4 inch air space at the top.

Wipe jar rims, add lids and rings, tighten the rings with your hands (hold the hot jar with a potholder; do not use a tool to tighten the rings). Submerge the jars in boiling water for 5 minutes, then pull out and cool. After the jars are cooled, the rings can be removed, and any trace stickiness washed off the outside. If a lid does not seal after the jar cools, that jar can be eaten immediately. However, if the lid is found un-sealed after storage, throw out the contents without tasting them. Sealed jars will keep for years at room temperature.



from medievaltextiledesignpanels

Chronicler's Choice

A question often comes up in making SCA garb: "What do I look for, to get period-looking fabric?" Here is some help.

I recently came across a series of "Textile Design Panels" from the Lowell Textile School (which operated under that name from 1897-1953, it's now part of the University of Massachusetts system). The links below go to image collections which appear to be intended as inspiration for textile designs based on historic sources. They are probably color plates taken from a variety of 19th-century reference books. I tracked down some of those books, but the Lowell collections tend to show brighter colors. You probably will not find the exact same designs in modern

fabrics, but you can get a feel for the style of a period, and use that to judge what you can find today. Or, if you want to spend lots of money, you can get fabric custom-printed with the design of your choice. So here are the Lowell links, and the source books that I have identified.

https://archive.org/details/greektextiledesignpanels

https://archive.org/details/illuminatedmanuscripttextiledesignpanels

https://archive.org/details/chineseandjapanesetextiledesignpanels

https://archive.org/details/16th19thcenturytextiledesignpanels

https://archive.org/details/italiantextiledesignpanels

https://archive.org/details/medievaltextiledesignpanels

https://archive.org/details/persiantextiledesignpanels

https://archive.org/details/byzantineandturkishtextiledesignpanels

https://archive.org/details/renaissancetextiledesignpanels

https://archive.org/details/moorishtextiledesignpanels

https://archive.org/details/flowerstextiledesignpanels **

The grammar of ornament https://archive.org/details/gri c00033125008700094

Polychromatic ornament https://archive.org/details/polychromaticor00raci

La plante et ses applications ornementales https://archive.org/details/planteetsesappl00Gras **

^{**}These are Art Nouveau period (late 1800s-early 1900s), but I include them because they are beautiful.



from medievaltextiledesignpanels



from renaissancetextiledesignpanels



from moorishtextiledesignpanels

JANUARY 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3 Archery Practice 7:00 PM Sir Jonathas' house	4
5	6	7 Baronial Business Meeting 7:00 PM Big Larry's Leonardtown	8 Fighter Practice 7:30 PM Southern CC Lusby	9	Archery Practice 7:00 PM Sir Jonathas' house	11
12	13	14 Fencing Practice 7:30 PM Southern CC Lusby	15 Fighter Practice 7:30 PM Southern CC Lusby	16	Archery Practice 7:00 PM Sir Jonathas' house	18 Kingdom 12 th Night Roanoke, VA (BnB)
19	20	21 Fencing Practice 7:30 PM Southern CC Lusby	Fighter Practice 7:30 PM Southern CC Lusby	23	24 Archery Practice 7:00 PM Sir Jonathas' house	25 Midwinter's 2020 Lochmere Severna Park, MD
26	27	28 Fencing Practice 7:30 PM Southern CC Lusby	Fighter Practice 7:30 PM Southern CC Lusby	30	31 Archery Practice 7:00 PM Sir Jonathas' house	Feb 1 Winter University Dun Carraig St. Mary's City, MD (BnB)

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"at"duncarraig.net

If you would like to receive Clyffe Notes in printed form, please email me at chronicler"at"duncarraig.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"at"DunCarraig"dot"net



Seneschal

Master Christopher Mac Coning Seneschal"at"DunCarraig"dot"net

Chancellor of the Exchequer
Valdr Arisson
Exchequer"at"DunCarraig"dot"net

Youth Officer

MoM"at"DunCarraig"dot"net

Chronicler

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



Knight Marshal

Marguerite de Lyon

KnightMarshal"at"DunCarraig"dot"net

Herald

Caitilín Inghean Uí Ruiadhrí Herald"at"DunCarraig"dot"net

Minister of Arts & Sciences Alexina mac Suibhne MOAS"at"DunCarraig"dot"net

Mistress of the Lists Lore Bubeck MOL"at"duncarraig"dot"net

Chatelaine

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

Quartermaster

Lord Richard Poschet c/o Richard Posey Quartermaster AT DunCarraig DOT 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"at"DunCarraig"dot"net

Baronial Champions

Armor: Lord Valdr Arisson Rapier: Lady Caitilín Inghean Uí Ruaidhrí Archery: Lord Knutr Olafsson Osiðar Arts & Sciences: Al-Sayyida Naila al-Zarqa

Bardic: Kara Erwinsdottir Thrown weapons: Lady Aine ingen MaelPatraic

Historian

Lady Serena Giovanna de Verona Historian "at"DunCarraig"dot"net

Baronial Marshalate

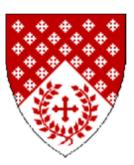
Still to be updated soon....

Barony of Dun Carraig

Mary Poschet c/o Mary Mosher 9825 Tayloes Neck Road Nanjemoy, MD 20662

E-mail: Chronicler@duncarraig.net





Statement of Ownership

This is the Clyffe Notes, a publication of the Barony of Dun Carraig, of the Society for Creative Anachronism, Inc. The Clyffe Notes are available from Mary Mosher, 9825 Tayloes Neck Road, Nanjemoy, MD 20662. Subscriptions are free as all publications are available electronically. This newsletter is not a corporate publication of the Society for Creative Anachronism, Inc., and does not delineate SCA policies. © Copyright (2020), Society for Creative Anachronism, Inc. For information on reprinting letters and artwork from this publication, please contact the Dun Carraig Chronicler, who will assist you in contacting the original creator of the piece. Please respect the legal rights of our contributors.

Credits:

Title image: January, Grimani Breviary, c. 1510. From Wikimedia Commons https://commons.wikimedia.org/wiki/Labors_of_the_months#/media/File:15th-century unknown painters - Grimani Breviary - The Month of January - WGA15775.jpg

Page 1: Image by Clker-Free-Vector-Images from Pixabay https://pixabay.com/vectors/elderberry-plants-sambucus-stems-38019/

Pages 2-3: from Lowell Textile School Textile Design Panels https://archive.org/details/medievaltextiledesignpanels https://archive.org/details/renaissancetextiledesignpanels https://archive.org/details/moorishtextiledesignpanels