

courzouchnee que plus elle nen pouoit / Et moult souue

the Dreiburgen News

a tant sen taist vng petit listour / Et letourne a parler

april 2020 une prince monseigneur gerard de a.s. liv



Comment le noble prince gerard de tuncillon deuint
Charbonnier par fine contrainte de pourete et misere.

LAncienne hystoire facompte que quant
le noble prince gerard de tuncillon se fut
party des marchans de france / lesquels
luy auoient dit nouuelles de la mort du
all the news that fits we print!



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A letter from their excellencies.....



Greetings Unto the Populace,

As we write this missive we are under new and interesting times. This is a recreation of history we would rather not be recreating. Remember to be kind to each other. Everyone handles stress and fear in different ways.

The SCA has given many of us skills and tools to occupy our minds at this time. There are many virtual classes and meetings happening every day. This may even give us a chance to be part of an online event from far away kingdoms and make connections with new friends. We will continue forward planning our future Dreiburgen events and take every day one day at a time.

Remember to take care of yourselves mentally and physically. As we write this the day is beautiful and we spent time in the backyard soaking up the sun.

We miss the physical presence of you all and look forward to the day we can hug each other again with a new appreciation of how much we all mean to each other. Keep your eye on the horizon.

In Service to the Dream,

Logan Blackrune
Baron

Tyne Mac Rhersone
Baroness

Upcoming Events

At the time of this publication - all events, meetings, and practices in April and May have been cancelled or postponed.

We remain hopeful that all events will be rescheduled and that we can get back to normal in June, but advise you to inquire with the Hosts, Marshalls, and/or Event Stewards. We still have the following events on the horizon to look forward to, Unfortunately there are no additional details available at this time:

June 6: Gyldeholt Anniversary

June 13-14: Collegium

June 20-21: St. Corrigan's Day

June 27: Lyondemere Anniversary / Investiture

July 25th: Dreiburgen Summer Arts

Please be aware that there are numerous classes and meetups being held ONLINE. Some Baronies are even taking their Events completely online. If you are not on Facebook yet, now may be a good time to join.



Announcements

Lord Ramvoldus Kroll will be hosting an open woodshop at his home in Norco as soon as the quarantine orders are lifted.

Get started on your woodworking entry for Dreiburgen Summer Arts, Build a new Pell, or make some progress on those camp furnishings for the upcoming Wars. No experience necessary. Tools will be provided - Material Will NOT. Please contact Ramvoldus via Facebook or email ramvoldus@gmail.com to make arrangements for materials.



Potrero War 2020 has been cancelled. There is a facebook page where you can reach out to vendors that do not have online shopping available. I encourage everyone to visit the UNOFFICIAL Potrero War 2020 Merchant Relief group:
https://www.facebook.com/groups/239431807103209/?hc_location=group

Traveling Arts and Sciences Schedule

April: No Class

May : No Class

June: Build a Custom Knife Sheath

Hosted by Lord Ramvoldus Kröll

We will be making a custom knife sheath for a Viking Seax. This class will cover pattern making, wet forming, and a tiny bit of metal working. Materials, Tools, and Dyes will be provided Free of Charge. There is NO FEE for this class.

Arts and Sciences during the COVID-19 shutdown

During the times of social distancing, Arts and Sciences still can and should happen. I know there are many people sharing their arts on social media. I've seen a few instructional videos posted, and have heard rumblings of many other videos and online classes being prepared.

My job as the Arts and Sciences officer is to facilitate. I have a few skills I can teach. But if there is anything you want to learn, I want to make sure you have a teacher. We have many amazing artisans in the Barony who are willing to teach you via a multitude of ways: Via text message, email, telephone, video conferencing, etc.

One good thing that is coming out of this time of isolation, is that our borders mean nothing. It can be hard to get an expert to travel 100+ miles to teach a class. But that 100+ miles means nothing when the teaching is not in person.

So, how can you help me help you? You can tell me what you want to learn. Whether you are new at that art, have never attempted it but only heard about it, or are a seasoned vet looking for more expertise in a specific skill.

I am easy to reach on Facebook or at Arts-Sciences@Dreiburgen.org

Once this passes and we are all able to meet in person again;

We will have several classes available including:

Knife sheath making

Basic furniture building

Chainmail jewelry

Illumination (scroll painting)

And much more!!!

YIS

THL Hallr brjost Starsson

**Their Excellencies Arts and Sciences champions will be determined at
Dreiburgen Summer Arts scheduled for July 25, 2020**

There will be three divisions competing for championship this year;
Adult, Youth, and Youth age 10 and under.

The categories for this year's competition are:

Woodworking (If you made it out of wood, it qualifies as a woodworking entry)

Painting (All mediums and styles are acceptable, assuming otherwise eligible)

Jewelry (All forms and styles of jewelry are acceptable, assuming otherwise eligible)

Wild Card (Any entry that cannot be entered in an above category can be entered here)

All entries should be historically-based and associated with a pre-1650 culture.

Documentation is highly encouraged and will be scored along with your entry.

Everyone is welcome to compete in one or all of the categories.

	John the Blue	Jane the White	Harold the Red	Elizabeth the Gold
Woodworking Score	50		90	
Painting Score:	55	99		50
Jewelry Score:	40		85	75
Wild Card Score:	65			60
Total Score:	210	99	175	185
Winner:				Elizabeth the Gold!!

You do not have to vie for the championship in order to enter the competition. To be eligible for the Baronial Championship, you must enter at least three of the four categories. Winner will be determined by total of their highest scores in three of the categories.

☐ John the Blue has a total score of 210, but only his top three scores count, so his score total for the championship is 170.

☐ Jane the White has the single highest scoring entry, but didn't enter three categories, so she did not qualify for the championship.

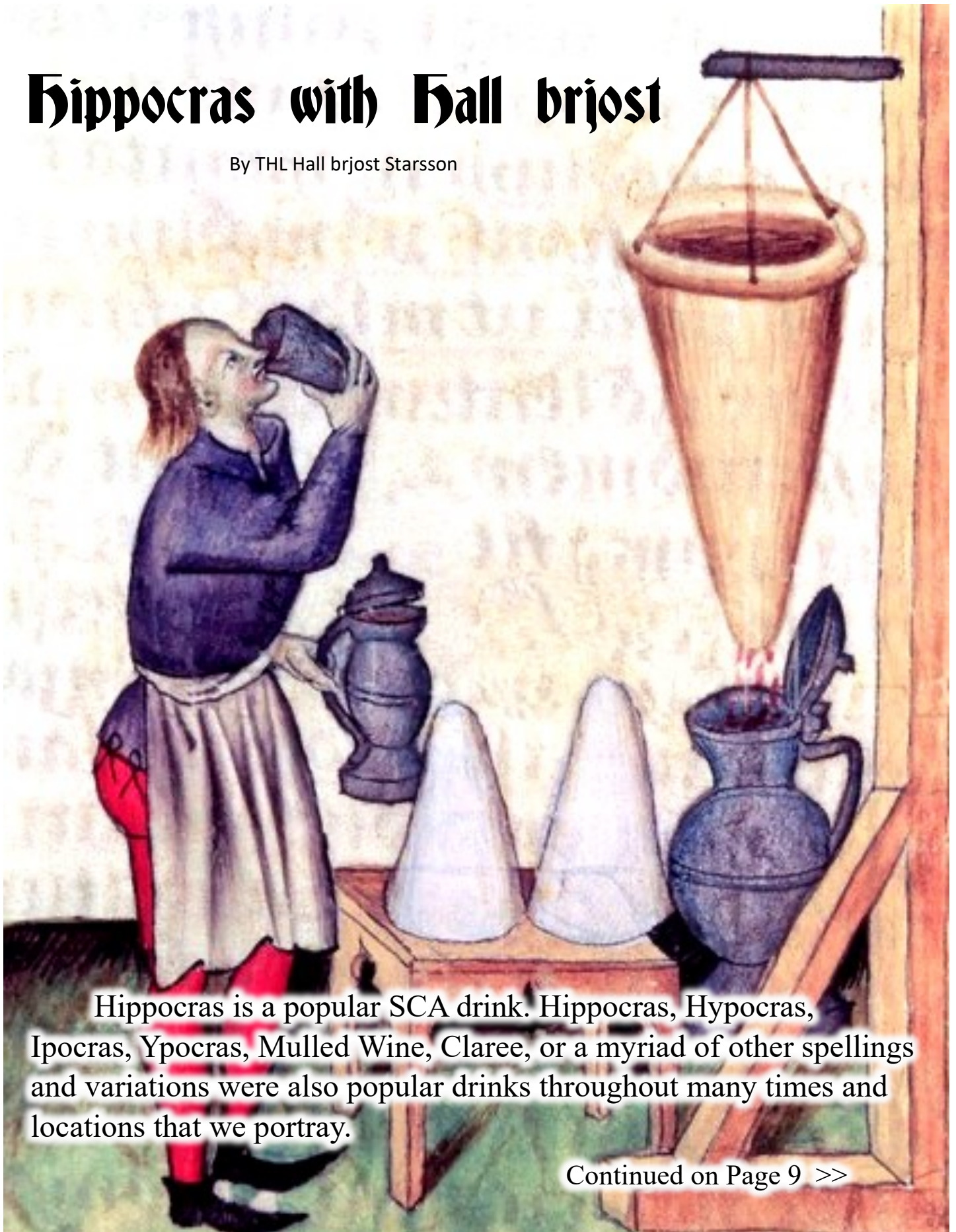
☐ Harold the Red has a total of 175, actually outscoring John's total of 170, but he also doesn't qualify for the championship because he only entered two categories.

☐ Elizabeth the Gold has a total of 185 in the three categories she entered and is declared the winner.

Any questions regarding the competition can be directed to:
Hallr brjost Starsson at Arts_Sciences@Dreiburgen.org

Hippocras with Hall brjost

By THL Hall brjost Starsson



Hippocras is a popular SCA drink. Hippocras, Hypocras, Ipocras, Ypocras, Mulled Wine, Claree, or a myriad of other spellings and variations were also popular drinks throughout many times and locations that we portray.

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I'd like to debunk a few myths regarding this drink, and offer a few recipes as well.

Myths:

“They added spices in to their wine to cover up the taste of wine that is starting to turn bad.”

-This is not true. Until fairly recent times spices were expensive, and wine was cheap. You simply wouldn't use expensive ingredients to save a cheap one.

“Hippocras is made with red wine, Claree is made with white wine.”

“Hippocras is made with sugar, Claree is made with honey.”

-I have never read that either of these distinctions were made in pre-1650 Europe. You can find hippocras recipes that call for white wine. There is a hippocras recipe that specifically calls for honey If being made for the common man, and sugar if being made for lords.

“You should never heat the wine to make hippocras”

“You have to heat the wine to make hippocras”

-Most recipes I've seen do not call for heating the wine, but some specifically do. Neither is more correct, just produces slightly different results.

“Never use ground spices to make hippocras”

-All of the period recipes use ground spices. When I teach someone to make hippocras, I say do not heat the wine and do not use ground spices. But that is because it produces the best result with the least amount of work.

The common cinnamon sticks that are 3-4 inches long are actually Cannel, this is what I use. Place the sticks in a plastic Ziploc bag and hit them one time in the center of each stick to break it apart.

-The peppercorns are placed in a plastic Ziploc bag and cracked open by gently hitting them with a hammer.

My standard hippocras recipe is:

One bottle (750ml) red wine (13-14% ABV)

1oz Cinnamon sticks

1 finger (approx. 1 oz) ginger

25 black peppercorns

¾ cup C&H pure cane sugar

The recipe from Le Menagier de Paris (1393) translated by Janet Hinson from the French edition of Jerome Pichon published in 1846.

-The ginger is peeled and then chopped into match sticks approximately 1/8 X 1/8 X 1 inch.

-All ingredients are added to a mason jar and then shook to combine. Leave the jar in a cool dry place for 4-7 days and then strain and bottle or drink. If left in the wine for too long, the cinnamon flavor will change from cinnamon to an unpleasant woody flavor.

HIPPOCRAS

To make powdered hippocras, take a quarter-ounce of very fine cinnamon, hand-picked by tasting it, an ounce of very fine meche ginger and an ounce of grains of paradise, a sixth of an ounce of nutmeg and galingale together, and pound it all together. And when you want to make hippocras, take a good half-ounce or more of this powder and two quarter-ounces of sugar, and mix them together, and a quart of wine as measured in Paris.

My redaction and conversion of that recipe is:

750ml French (Parisian) wine

.04oz Cinnamon

.16oz Ginger

.16oz Grains of Paradise

.01oz Nutmeg

.01oz Galingale

.5oz Sugar

-“Mix them together”

-I would assume the drink should be strained, but the translation says simply to mix them together.

I'm left wondering if the recipe above is an anomaly, having such a small amount of spices and sugar, or if there is a mistake somewhere between the original to the 1846 edition to the translation to the posting on this website (or in my redaction of the recipe). Just after this recipe, on the same website, is another hippocras recipe that calls for much more sugar and also mentions that it should be heated and then strained until clear. My final statement I wish to leave you with is: There is no right way or wrong way to make hippocras. If what you make is a sweetened and spiced wine, and you are calling it a hippocras: then I agree with you that it is.

Meetings & Practices

All Meetings and Practices have been cancelled until further notice. As soon as practices and Meetings can resume, a supplemental newsletter will be issued.



Newcomer's / Althing

When: 7:30PM—9:30PM 2nd Monday of the month

Where: 1265 Kelley Ave. Corona, CA 92882

Hosted by Lord Duncan MacBryce and Lady Sabine de Drogo

This event will be all about meeting people and learning new skills relevant to the SCA. If you have a project you are working on, or you need help, feel free to bring it to the meeting.

Brewers Guild

When: 7:30PM—9:30PM , 3rd Monday of the month

Where: 3025 Appaloosa St. Norco, CA. 92860

Hosted by Lady Kungund Benehonig and Lord Ramvoldus Kröll.

This event is for anyone interested in brewing, fermenting foods, or becoming a judge. Sample different brewed and fermented foods, or try some homebrews. Every month is different. Please join the facebook group for mor information on monthly activities.

Culinary Guild

When: 7:30PM—9:30PM 1st Thursday of the month

Where: Please contact Lady Yngvildr for location and directions.

Hosted by Lady Yngvildr in Írská and Lord Jarmarr Randviðsson

Explore and discuss period foods, recipes, and techniques. Learn how to read and redact period recipes for use in these modern times. Feel free to bring a period dish to share, or come make plans to cook together.

Traveling Art and Sciences Night

When: 7:00PM—9:00PM 4th Mondays of the month

Where: Location varies every month. Please join the FB Group for current topics and locations . <https://www.facebook.com/groups/276434433004073/>

For further details, class location, general questions, or if you have a class you would like to teach or have a suggestion for a class you would like to take. Please contact Lady Kunigund Benehonig at KRAKEKIND@GMAIL.COM or via Facebook.

All Meetings and Practices have been cancelled until further notice. As soon as practices and Meetings can resume, a supplemental newsletter will be issued.

Bardic Circle

When: 6:30pm-9:00pm 4th Thursdays of the month

Where: 3951 Heidi Rd, Riverside, CA 92504

Hosted by Mistress Mary Dedwydd verch Gwallter

This meeting is for anyone interested in Period style song, music, and storytelling. Come just to listen, or come to perform in a relaxed and casual setting.

Dreiburgen Armory

When: 1:00pm-9:00pm 1st Monday of the month

Where: At the home of Lord Ivar Krigsvin

Hosted by Lord Ivar Krigsvin



The Baronial Armory is open for anyone who needs help designing, building, or fixing armor for SCA combat. Please contact Lord Ivar Krigsvin VIA Facebook for location.

Riverside Fighter Practice

When: Every Wednesday Night beginning at 7:30 p.m.

Where: Andulka Park, 5201 Chicago Ave. Riverside, CA 92501

We are located beside the Parking Lot at the Northern edge of the Baseball fields.

For more information contact : seneschal@dreiburgen.org

Palm Desert Fighter Practice

When: Thursdays Nights beginning at 6:30PM

Where: Palm Desert Soccer Park, 74735 Hovley Lane East. Palm Desert, CA 92260 See Facebook for more details.

Archery and Thrown Weapons Practice

Where: Please contact Baron Paganus Grimlove or Lord Ramvoldus Kröll for location

When: Sundays from 9:30am-12:30pm

Hosted by Baron Paganus Grimlove

Practices may not be held during Major SCA Events, Wars, or Archery Tournaments.

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Librarian: Vacant

Chronicler's Notes

Unto the Populace of Dreiburgen;

As the days grow longer, the wintery chill begins to loosen its grip upon the land. New sprouts shoot forth like new ideas. Just as we begin to rise from our dens and hollows, an ominous shadow befalls the land, forcing our retreat. I hope you are spending these dark months learning, honing your skills and forging new ones. Once these uncertain times are behind us, we will all emerge stronger, wiser, and with a renewed appreciation of the community that we all hold so dear.

I look forward to seeing you all again, and everything that has been created.

Yours in Glorious Service;

Ramvoldus Kröss

Chronicler, Barony of Dreiburgen



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Pg. 2: Vertical border; detail of a page from Horae, Paris (Pigouchet for Vostre) 1496/97. Courtesy of [godecookery.com](http://www.godecookery.com).

Pg. 4: Rabbit Parade Drollery. From the Book of Hours, use St. Omer. Add MS 36684 Courtesy of the British Library. http://www.bl.uk/manuscripts/FullDisplay.aspx?ref=Add_MS_36684

Pg. 5: Horizontal border; detail of a page from Horae, London (Pynson), about 1497 Courtesy of [godecookery.com](http://www.godecookery.com).

Pg. 5: Vector clip art of medieval city messenger. <https://publicdomainvectors.org/en/free-clipart/Vector-clip-art-of-medieval-city-messenger/31297.html>

Pg. 7: Frame 1. Courtesy of DLPNG.com. <https://dlnpg.com/png/1167013>

Pg. 8: Image of Man Tasting Wine from Tractatus de herbis, Biblioteca Estense MS alfa.l.9.28, 15th c. Courtesy of "Ask the Past" <https://askthepast.net/how-to-make-spiced-wine-1559/>

Pg. 12: Vector image of medieval swordsman: <https://publicdomainvectors.org/en/free-clipart/Medieval-warrior-with-sword/41979.html>

Pg. 14: Writing My Masters Words Vector. <https://publicdomainvectors.org/en/free-clipart/Writing-My-Masters-Words-Vector/2341.html>