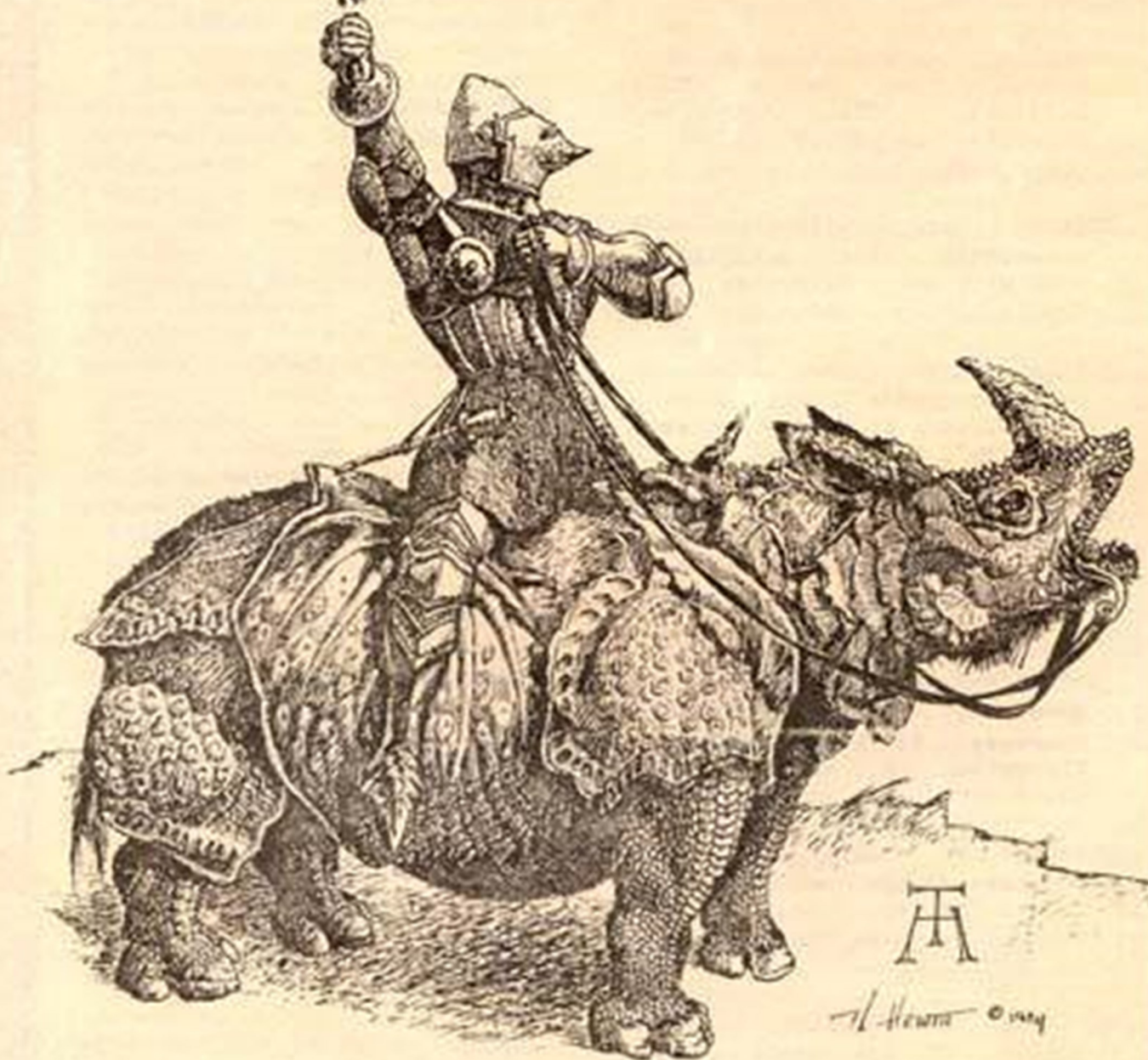


# The Dreiburgen News

January 2021

AS LV



*All The News That Fits We Print*



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## *A letter from their Excellencies*

*Greetings unto the Populace of Dreiburgen,*

As we bring in the New Year, we reflect back on the past year. It was not what any of us expected. There was some good in the year. We have learned that we can communicate with many that may not get to travel far. Many Arts and Sciences classes were made available to us from all over the world. The SCA has changed, but we believe for the good. We have adapted and learned to carry on the Dream.

Even though the New Year is starting out rough, we will all persevere. There is hope. We will continue to art and Zoom.

Soon we will have the honor of announcing our Heirs. Please be patient as we are working through the process. We estimate to make the announcement in February if technology is good to us.

Please be safe and, to quote Jamie Lee Curtis from a freaky theater performance, "Make good choices". We want to see you all in person again soon.

*In Service to the Dream,*

*Logan Blackrune*  
*Baron*

*Tyne Mac Thersone*  
*Baroness*

# Upcoming Events

## **Walking the Boards - January 31st 10am-3pm (PST)**

[https://www.facebook.com/events/201455578235401/?acontext=%7B%22event\\_action\\_history%22%3A\[%7B%22mechanism%22%3A%22discovery\\_top\\_tab%22%2C%22surface%22%3A%22bookmark%22%7D\]%7D](https://www.facebook.com/events/201455578235401/?acontext=%7B%22event_action_history%22%3A[%7B%22mechanism%22%3A%22discovery_top_tab%22%2C%22surface%22%3A%22bookmark%22%7D]%7D)

## **University of Atlantia - February 13th**

[https://university.atlantia.sca.org/?fbclid=IwAR0JjhE7\\_IrMSjGeep40ubovUDx1cX5-1rREvCEO92111bby1Uo-ZonbxbI](https://university.atlantia.sca.org/?fbclid=IwAR0JjhE7_IrMSjGeep40ubovUDx1cX5-1rREvCEO92111bby1Uo-ZonbxbI)

## **Service Symposium 2021 - Feburary 13, AT 9 AM (PST)**

[https://www.facebook.com/events/318058702599770/?acontext=%7B%22event\\_action\\_history%22%3A\[%7B%22mechanism%22%3A%22calendar\\_tab\\_event%22%2C%22surface%22%3A%22bookmark\\_calendar%22%7D\]%7D](https://www.facebook.com/events/318058702599770/?acontext=%7B%22event_action_history%22%3A[%7B%22mechanism%22%3A%22calendar_tab_event%22%2C%22surface%22%3A%22bookmark_calendar%22%7D]%7D)

## **A Plague of Puns & Fun - March 27, 9am – 4pm (PST)**

[https://www.facebook.com/events/724390425170655/?acontext=%7B%22event\\_action\\_history%22%3A\[%7B%22mechanism%22%3A%22discovery\\_top\\_tab%22%2C%22surface%22%3A%22bookmark%22%7D\]%7D](https://www.facebook.com/events/724390425170655/?acontext=%7B%22event_action_history%22%3A[%7B%22mechanism%22%3A%22discovery_top_tab%22%2C%22surface%22%3A%22bookmark%22%7D]%7D)

## **West Coast Culinary Symposium 2021 - April 2nd, 3rd and 4th**

<https://www.facebook.com/events/1755383067972665>

## **Traveling Arts and Sciences Schedule**

### **January 25th**

Beautiful Bread by Lady Kungund Benehonig

### **February 22nd**

Almost Everything You Wanted To Know About Baronial Officer Positions by Dame Fionna de Buchanan

### **March 22nd**

Cuir-bouilli Casemaking - Period Leatherworking  
with Lord Ramvoldus Kröll

# Awards

*A number of awards were received at Dreiburgen Summer Arts on July 25th 2020. Let the following members of our populace be acknowledged for their outstanding accomplishments*

Lord Cesar Alejandro de Baracoa .....Tower of Dreiburgen

Lady Kungund Benehonig .....Tower of Dreiburgen

Kenari Aldgytha of Ashwood .....Tower of Dreiburgen Augmentation

Dame Fionnghuala de Buchanan .....Tower of Dreiburgen Augmentation

Baroness Megan de Barri .....Tower of Dreiburgen Augmentation

Lord Ramvoldus Kroll .....Defender of the Three Towers, Archery

Lord Geral de Reira .....Defender of the Three Towers, Rapier

Thegn Eadwynne of Rundune .....Illuminated Towers, Story Telling

THL Hallr brjost Starrson .....Illuminated Towers, Story Telling

Lord Ivar Sigudarson .....Illuminated Towers , Story Telling

Lady Ouregan filia Flaviani.....Illuminated Towers, Brewing

Lady Tracy the Grey .....Illuminated Towers, Brewing

Lord Irial mac Maoil Eoin .....Illuminated Towers , Fiber Arts

# Gesellschaft von den Sterren von Dreiburgen



Dreiburgen has been known as a barony that excels in welcome and works of service. This was exemplified by our founding Baroness, Alison von Markheim, who continually reached out, turned her hand to whatever tasks needed doing, and welcomed in. Acting as a guiding light, she taught her household and her barony to do likewise, and so we have done, keeping Dreiburgen a place of warmth and welcome, where many hands make light work. It is Our will to create an award to recognize those long standing members of the Barony who, over the course of time, continue to serve - acting in turn as guiding lights and inspirations to the whole barony, and without whom Our society would be measurably less. This Order shall be called the Gesellschaft von den Sterren von Dreiburgen, in English the Order of the Stars of Dreiburgen. Its emblem shall be Per Chevron throughout argent and azure a tower argent within seven mullets in annulo counterchanged.

It is Our intent that this recognition be given no more than once per year to a single gentle deemed to be deserving by Their Excellencies, after consultation with the members of the Order. Let it be known that henceforth from this day, the premiers of this order are:

**Thegn Eadwynne of Runedun**

**Baron Paganus Grimlove**

**THLady Marie Elaine de Womwell (posthumously)**

# Dreiburgen Yule

On December 19th, 2020, The Barony hosted their seasonal Yule celebration. Even though we could not be together in person this year, the populace joined together in spirit to fight off the melancholy that the present times have brought upon us. Upholding the Baronial traditions with games, feasting, song and dance - The event did not disappoint.

The games Championship welcomed some fierce competitors from all corners of the Kingdom. The games of Chess and Dudo (Liar's Dice) were carefully chosen by Their Excellencies Logan and Tyne to test the competitors' strategic abilities, stealth and cunning. Lord Gerald de Riera bested all others at Dudo, while Baron Niko Phaistos proved himself to be the best at Chess. The two finalists then went head to head in an epic battle of roe-sham-bo, where Baron Niko claimed the title of Dreiburgen Games Champion.

Bards from all walks turned out for the Annual Dreiburgen Bardic Championship as the populace was well entertained by six excellent performances. Kenari Aldgytha of Ashwood captured our attention, and the championship, with her rendition of a classic Caidan song, *Lands of Fair Caid*.

A special guest from the West, Lady Rudaba al-Nahdiya, guided guests through a rigorous collection of historic dances. Later that evening, students joined her for a live performance during bardic circle; a true testament to her skill as an instructor!

Guests were delighted by edible entries in the solteties contest. Culinary artists were challenged to create a Dreiburgen Tower out of anything and everything edible. Lady Kungund Benehonig was chosen as the winner with a wheat cracker crust tower overlooking a long and winding hummus-highway.

A major component of Yule is the feast of course! This year the Culinary Guild came together to create a menu of delicious comfort foods to be prepared at home and enjoyed at leisure.

The virtual ambience was glittering and festive, as each guest vied to be winner of the "table decorating/Zoom background" contest. The winner of this beloved contest was Lady Yngvildr in írska.

Finally, the festivities were topped off with a special bardic circle afterparty that continued to spread the joy and merriment long into the evening.



# An Original Sonnet

*By THL Hallr brjost Starsson*

The times were dark when I entered this land  
The King ruled from his throne so far away  
With caution and care an investiture planned  
A new Baronage the next Saturday

A Nordic round shield was made and admired  
Gave as a gift at the next stepping up  
It was resolved that she still inspired  
When he retired his baronial cup

Dreaded pirates is what they were before  
Returned from leave to wear the coronets  
Time is near when they are called from the shore  
Proudly serving without shame or regrets

Dreiburgen looks to the skies for a sign  
Of the heirs that will beam and brightly shine



# **Brewing with the Baroness**

*Her Excellency, Tyne MacPhersone has a penchant for brewing. In this issue, she gives us a*

## **Lavender Vodka**

- **Ingredients**
- **750 milliliters Vitali Vodka**
- **6 tablespoons Dried English Lavender**
- **1 cup Grandma's original molasses**
- **1 cup of simple syrup**
- **3 cups Market Pantry white sugar**
- **1 ½ cups Filtered water from Cucamonga Water District**

## **Brewing Method**

The method I used is infusion. Infusion is the seeping of plant material in a solvent in order to extract the flavor or chemical compound.

On Sunday, March 12, 2017, I started by sanitizing all my tools. I strained the vodka through a Brita strainer four times into a larger container with a lid. I put in six table spoons of dried lavender. I let that sit till Wednesday, shaking twice a day. On Wednesday, March 15, 2017, I sanitized all my tools. I strained the vodka through cheese cloth twice. I tasted the infusion before adding any other ingredients and it tasted like medicine. It had a lavender numbing effect on the tongue. I made simple syrup on my electric stove. I added ½ cup of simple syrup and ½ cup of molasses. I tasted it again and it still had the medicinal lavender flavor so I added another ½ of simple syrup and 1.2 cup of molasses. It tasted way better. I bottled. I took a bottle to The Dreiburgen Brewers' Guild on March 16, 2017, for our strange ingredient competition. Master Donal suggested I let it sit till GWW and bring it out again.

## **Brewing with the Baroness continued...**

### **History of Ingredients**

Vodka come from the Russian word voda meaning water. The first documentation of the production of vodka in Russia is in the 9 th century. The first known distillery was in Khylnovsk in the 11 th century. In the Middle Ages is was used primarily for medicinal purposes. Vitali Vodka is a trademark brand of Safeway with no other information found on how it is made.

Lavender (*lavandula augustifolia*) is believed to have come from the Mediterranean area. Lavare means to wash. The Romans added it to their baths and washed their clothes in lavender water. In the Middle Ages is was used medicinally to protect against infections and the plague. The lavender I used was bought in 2009 at Herbalcom which has been in business since 1992 and the lavender was grown in France.

Sugar is believed to have come from the Polynesian Islands and made its way to India. It shows up in Persia in 510 B.C.E. As the Arabs conquered the surrounding areas they brought it to Southern Spain in the 7 th century. Western Europeans discovered sugar in the 11 th century during the crusades. Market Pantry is a trademark brand of Target.

My water comes from Cucamonga Valley Water District. I know we get 75% of our water from the aquifers in Rancho Cucamonga and the other 25% from the Colorado River. Their website was down at the time of this writing so I was unable to get the mineral levels out the water.

Molasses the final liquid residue from making sucrose. Molasses was first used in India in 500 B.C.E. In the Middle Ages the Portuguese brought it to Western Europe and called it melaco which means honey. Grandma's Molasses is a trademark with not much information online.

### **References**

<http://www.ginvodka.org/history/vodkaHistory.asp>

<http://www.lavendersense.com/index.php/Lavender/Index>

<http://everything-lavender.com/history-of-lavender.html>

<https://www.herbalcom.com/>

<https://www.trademarkia.com/vitali-76659100.html>

<http://www.newworldencyclopedia.org/entry/Molasses>

<http://www.cvwdwater.com/>



# Tales from the Tower

*Members of the populace retelling stories from the past*

## The Dreiburgen Cake Rule

By Mistress Mary Dedwydd verch Gwallter

As we come to the holidays, I remember one of my favorite Dreiburgen traditions: the Dreiburgen Cake Rule. I first encountered the rule at a monthly baronial forge day. We had put in a good morning of forge work and various arts projects, and it was time to gather in for the afternoon potluck. It was someone's birthday - I don't recall whose - and one of us had brought a cake to celebrate. After the meal, the cake was brought out with all due ceremony and enthusiasm. Her Excellency Robynne the Gray set the cake on the sideboard and announced, "Everyone line up for cake. Cut your piece according to the Dreiburgen rule." Laughter rang out, and everyone began chattering together, grabbing plates and queuing up.

I was mystified. What rule was she talking about? I had to know (and besides, I love cake), so I joined the line with everyone else. I figured I would get stuck with a heavy frosting edge piece. It wasn't that big a deal, I supposed, I would just scrape off the excess frosting like usual. When my turn at the cake arrived, I expected to see most of the cake, evenly cut into squares, shrinking in a state-ly progression from whole cake to nothingness. Just like every other cake I had ever eaten, right? You can picture it. But this time, when I got to the front of the line, there on the platter was not the neatly reduced confection that I was used to. No, this was a carved cake, a cake that had been dived into from all directions, lopsided chunks carved out of the center pieces, edge pieces lying lopsided where they had collapsed after the middle piece that was holding it up had been targeted for someone's plate. I stared at this butchery for a few seconds, processing frosting-coated carnage the like of which I had never seen and looked up to a Robynne in confusion.

*Continued on next page >*



## ***Tales from the Tower Continued...***

Seeing my face, she laughed. "It's the Dreiburgen cake rule. You can take your piece from wherever you want to. Just get the piece that you most want."

Mystified, I pointed hesitantly to a section of cake a bit in from the edge that was not covered in frosted flowers. "Like, from there?" I asked.

Still grinning, she raised the cake knife and asked, "How big a piece do you like?"

"Medium, I guess?"

"Perfect! Here you go." and the cake knife sliced down into the section of cake that I had indicated. Seconds later, she had carved out a mediumish piece that had just the right amount of frosting on it for me and plopped it onto my plate. Behind me, someone else, Darius maybe, exclaimed, "Cool! That means that frosting flower is all mine!" A bit bewildered, but happy about my piece, I wandered back to my seat to join the others over their own oddly shaped and barbarically carved chunks of cake.

Later, I asked Robynne about the Dreiburgen cake rule and she explained that one of the frustrating aspects of cake was that everyone had to eat it very politely and in specific pieces which meant that nobody really got the piece that they wanted. So instead, in Dreiburgen, they had instituted the cake rule. That way no-one had to accept half of a frosting flower or suffer through scraping piles of frosting off their piece to get to the cake. They could just enjoy. Suddenly, my home barony made more sense to me. This was a group of slightly loopy individualists who had found each other, and figured out that they could all work together and make all sorts of wonderful things happen without sacrificing any of the things that made them slightly loopy individualists.

I never learned who instituted the Dreiburgen cake rule, but I have always cherished it. I love that, in my barony, in this little way, it didn't matter if something was orderly or organized or proper. What mattered was that people laughed and enjoyed cake together, each in their own way.

The Dreiburgen Cake Rule:

Take your piece of cake from where you want it.

Corollaries to the Cake Rule:

Size doesn't matter as long as everyone gets cake who wants it.

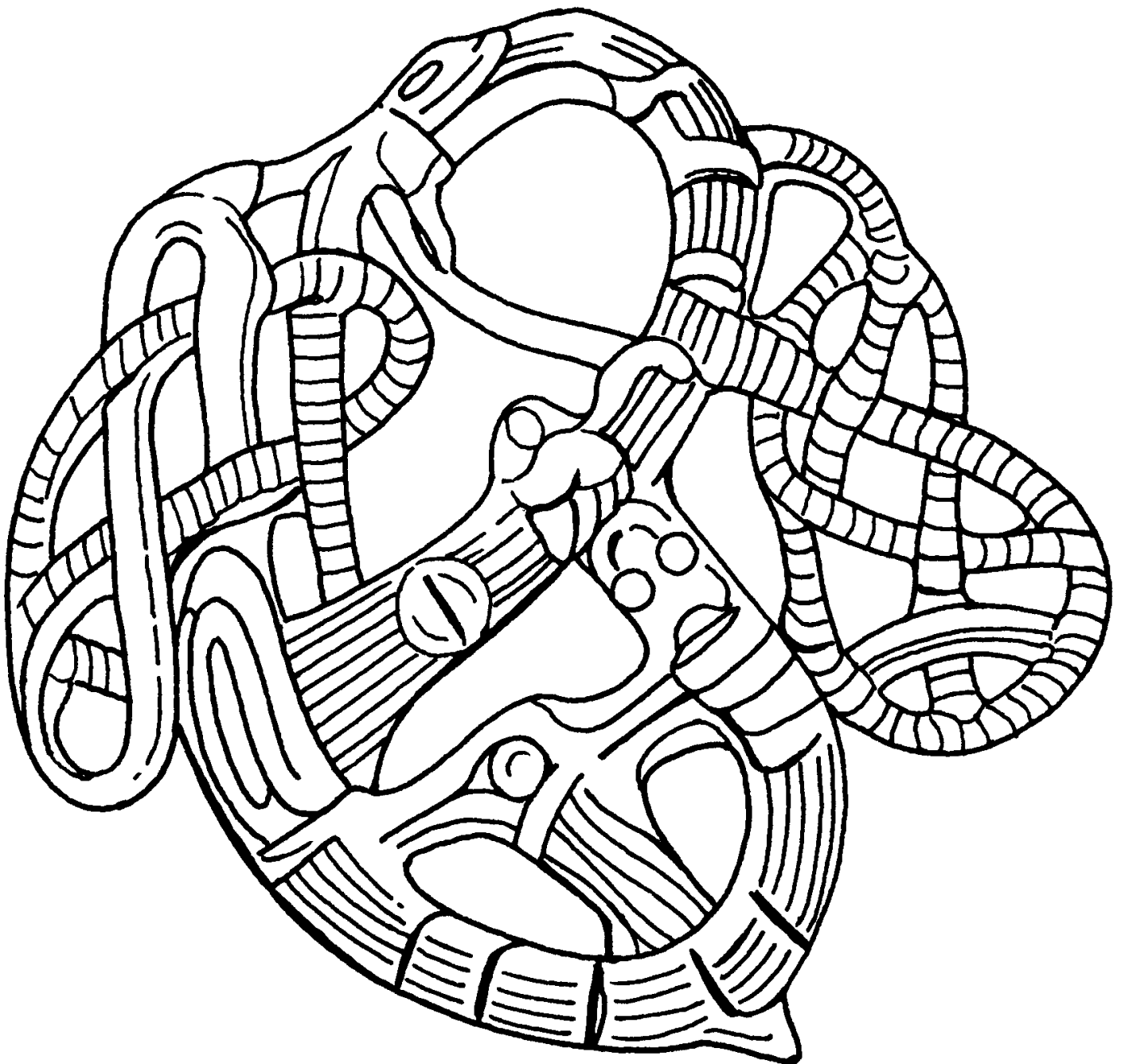
The piece that you take doesn't have to be square unless you think it does.

You don't have to wait until enough of the cake has been eaten to get to the piece that you want.

Enjoy the cake.

# Youth Activity: Illumination

During the Middle Ages special artists called Illuminators spent all day drawing, doodling, and coloring. These special artists would color the same thing over and over on different pages of the same book. You can practice your illumination skills by coloring the picture below. You can use crayons, colored pencils, markers, or all of these things. Or you could paint like they did in the Middle Ages with acrylic or watercolor. Once you have finished, have a grown up take a picture and send it to our Youth Officer to be put into the next issue of The Dreiburgen News!!



# Meetings & Practices

At this time, All IN PERSON Guild Meetings and Practices have been cancelled until further notice. Where noted, meetings are occurring online. Please contact the meeting host or check the respective Facebook groups for more details.



## **Newcomer's / Althing Meeting**

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.

## **Brewing Guild (online)**

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

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 more information on monthly activities.  
<https://www.facebook.com/groups/169670283212489>

## **Culinary Guild (online)**

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. Feel free to bring a period dish to share, or come make plans to cook together.

<https://www.facebook.com/groups/1102487329838674>

## **Traveling Art and Sciences Night (online)**

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](mailto:KRAKEKIND@GMAIL.COM) or via Facebook.



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

### **Bardic Circle ( Online )**

When: 7:30pm-9:00pm 4th Thursdays of the month

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.

<https://www.facebook.com/events/835409246899902>

### **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. <https://www.facebook.com/groups/11945555427339>



### **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](mailto: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 Ramvoldus Kröll or Aldgytha of Ashwood for location

When: Sundays from 10am-12pm

Hosted by Kenari Aldgytha of Ashwood

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

Please join the Facebook group for the most current information and scheduling.

<https://www.facebook.com/groups/374784553102127/>

# Regnum

## **Baron**

Lord Logan Black Rune  
(Gregory Szuszka)  
baron@dreiburgen.org

## **Baroness**

Lady Tyne MacPhersone  
(Rebecca Szuszka)  
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baroness@dreiburgen.org

## **Seneschal**

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seneschal@dreiburgen.org

## **Exchequer**

Baroness Megan de Barri  
exchequer@dreiburgen.org

## **Blue Mountain Herald**

Lady Serefina de Zati  
herald@dreiburgen.org

## **Arts and Sciences Officer**

THL Hall brjost Starrson  
arts-sciences@dreiburgen.org

## **Chatelaine (newcomers)**

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chatelaine@dreiburgen.org

## **Constable**

Lord Jarmarr Randviðsson  
constable@dreiburgen.org

## **Youth Officer**

Lady Kungund Benehonig  
youth@dreiburgen.org

## **Lists Officer**

Lady Diana de Parkhurst  
lysts@dreiburgen.org

## **Social Media Officer**

THL Rosie Blackrune  
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## **Webright**

Lord Irial Mac Maoil eoin  
webwright@dreiburgen.org

## **Chronicler**

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chronicler@dreiburgen.org

## **Marshall**

Master Fergal Macome  
marshal@dreiburgen.org

## **Archery Marshall**

Lord Ramvoldus Kröll  
captain-archers@dreiburgen.org

## **Rapier Marshall**

THL Sigbiorn Sigmundarson  
rapier@dreiburgen.org

**Librarian: Vacant**





# Chronicler's Notes

Unto the Populace of Dreiburgen;

As we eagerly close the books on 2020, We can finally look forward with hope in our hearts. Timbers set afloat in a storm-tossed sea will go their separate ways. As many of us are now floating adrift in a sea of discontent, my mind conjures images of a raft lashed together with hope and purpose. Only united together can we all reach safe harbor. Let us ride the tides of time to a new and glorious day. May each of you be blessed with the lasting strength and inspiration to carry on.

I wish you all a very happy and healthy new year.

Yours in Glorious Service;

*Ramvoldus Kröll*

Chronicler, Barony of Dreiburgen



*This is the January 2021 issue of The Dreiburgen News, a publication of the Barony of Dreiburgen of the Society for Creative Anachronism, Inc. (SCA, Inc.). The Dreiburgen News is available from Jeff Alcorn, 3025 Appaloosa St. Norco, CA. 92860. It is not a corporate publication of SCA, Inc., and does not delineate SCA, Inc. policies. Copyright © 2021 Society for Creative Anachronism, Inc. For information on re-printing photographs, articles, or artwork from this publication, please contact the Chronicler, who will assist you in contacting the original creator of the piece. Please respect the legal rights of our contributors.*

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Cover art: Rhino Rider. Original drawing by Thegn Eadwynne of Runedun, circa 1982.

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

Pg. 6: Digital rendering of the Gesellschaft von den Sterren von Dreiburgen courtesy of Lord Ramvoldus Kröll, Text submitted by Mistress Mary Dedwydd verch Gwallter.

Pg. 11: Vector image of medieval swordsman: <https://publicdomainvectors.org/en/free-clipart/Medieval-warrior-with-sword/41979.html>

Pg. 13: Writing My Masters Words Vector. <https://publicdomainvectors.org/en/free-clipart/Writing-My-Masters-Words-Vector/2341.html>

All other artwork courtesy of Dover Publishing