

The Newsletter of the Northern Marches, serving Allyshia, Ravenshore and Wuduholt be Secq

from The Elitor

CATRIONA MACRATH

Detter late than never, as the saying goes. To use a well-worn phrase, these past months have been unusual.

Thus begins Volume 4 of the Strand, which means I am beginning my fourth year as editor. It might be a good time to start looking about for a deputy. If interested, contact me on the Book of Faces or at catriona.macrath@westkingdom.org.

This issue is something of a celebration of art, since many have been able to use the shelter-in-place to create.

In this Issue

Calendar of Events 2
From Their Excellencies 2
Virtual Baronial Progress 2
Sekanjabin3
AoA Competition4
Award Recommendations5
Around the Marches6
SCA Tarot Deck6

Cover: Iain Gearr-Sheallach O'Maoilbhreanainn



Calendar of Events

Check the West Kingdom calendar for any events converting to virtual format.

Ongoing events

Thursday Night A&S - Zoom link on Facebook

Check the official calendar at allyshia.westkingdom. org/calendar for details.

from Their Excellencies

DONOVAN RIED AND YRMENGERDIS DE MISINE Freetings, Allyshia and friends! We wish to thank our predecessors Katelinen and Kolskeggr as they begin their well-earned rest after a very long and unusual reign, not only for handling the upending of our Society with grace, but for the work they have done in recruiting and nurturing our Barony.

We pledge that we will work to bring in new members and encourage arts, service, and fighting in the Barony and Kingdom, online for now and hopefully in person in the near future. We pledge to respect and consider new ideas as well as tradition, to keep Allyshia a welcoming, inclusive place where we can pursue our hobby with joy.

To all in the Northern Marches, we are here to help and support you as best we can during these trying times.



From 'The Smithfield Decretals' (Decretals of Gregory IX with glossa ordinaria), c. 1300-1340

Virtual Zaronial Progress

Their Excellencies plan to attend the following events virtually this summer:

Northern Marches A&S 8/7-9 (tent.) Purgatorio 8/21-23 (tent.)



MORGAN THE NOMAD few recipes. Traditionally with mint, but other flavors can be used. Can be preserved in a glass jar and kept in a cool place for a long time.

__..<u>¢</u>&_.._

Dissolve 4 cups sugar in $_{21/2}$ cups of water; when it comes to a boil add 1 cup wine vinegar. Simmer $_{1/2}$ hour. Add a handful of mint, remove from fire, let cool. Dilute the resulting syrup to taste with ice water (5 to 10 parts water to 1 part syrup). The syrup stores without refrigeration.

For a cooling summer drink, use rose or orange flower water or grated ginger (strain before storing syrup) for flavoring in addition to/instead of the mint...vary the vinegar to taste, the hotter it is, the more cooling the sour vinegar seems :)

- ¤ sugar
- ¤ water
- ¤ vinegar
- ¤ mint

¤ optional:rose water, orange flower water, ginger

Dissolve 4 cups sugar in $_{21/2}$ cups of water; when it comes to a boil add 1 cup wine vinegar. Simmer $_{1/2}$ hour. Add a handful of mint, remove from fire, let cool. Dilute the resulting syrup to taste with ice water (5 to 10 parts water to 1 part syrup). The syrup stores without refrigeration.

Place a couple of tablespoons of the syrup in a glass, add some ice, water, shredded cucumber, mix well, garnish with fresh mint leaves and lime rind.

- m = 1/2 cup white vinegar or apple cider vinegar
- ¤ 2 cups sugar
- ¤ 2 cups water
- **¤** A small bunch fresh mint, washed

^m 2 Small seedless cucumbers, washed, peeled and shredded (for the drink)

¤ Lime rind *optional

1.In a heavy-bottomed pot combine sugar and water, place on medium heat, stir until sugar is dissolved. Reduce heat and gently boil for 10-15 minutes.

2. Add 1/2 cup of vinegar, simmer for 30 minutes or until the mixture slightly thickens. Taste and adjust the level of sweetness of the syrup. I usually add an additional 2 tablespoons of vinegar since I like it a bit more on the sour side.

3. In the last couple of minutes add a small bunch of fresh mint to the syrup.

4. Remove from the heat and let cool completely. Remove the mint leaves before serving.

m 11/3 cups honey (clover or orange blossom)

¤ 1 cup water

 $\approx 2/3$ cup vinegar (white or apple cider vinegar)

Method:

1.Follow the same directions used in recipe #1 for sekanjabin and its drink (sharbat).

2. Remove the foams with a spoon as they form on top. Taste and adjust the sweetness. The aroma of the honey gently simmering on the stove fills up the entire house and is quite intoxicating!

LoL Competition

CHRISTEL LEAKE

At Virtual West/AnTir, Christel hosted an AoA Competition with the theme of Danse Macabre. There were 8 entries, judged according to self-reported skill level (Novice, Intermediate, Advanced/Laurel). The works were judged in a blind review by celebrity judges:

¤ Hilarie the Puppeteer, OL, OP, RP, from the West Kingdom

Mu'allim Ra'id ibn al-Za'rur also known as Master Ritchyrd McUath, from the Kingdom of Atenveldt

¤ Mistress Rannveig from the Kingdom of An Tir

Scoring was based on the following categories:

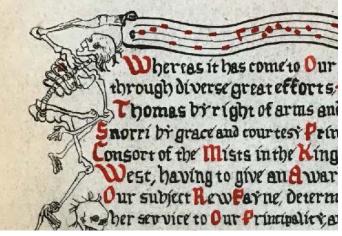
- » Documentation
- m Medieval Authenticity/Believability
- ¤ Workmanship/Skill
- **¤** Creativity/Making it their Own
- ¤ Theme

The entries were all completed in 24 hours, with no advance notice of theme.

¤ Novice Points winner and tie for Best Documentation: Signora (Lady) Aspasia Bevilacqua, Shire of Hartwood, An Tir



¤ Novice Judges' Favorite and tie for Best Documentation: Lord Wilhelm Appatheker vom Schwartzwalt, Barony of Allyshia, West



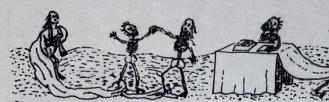
¤ Intermediate Points winner, Intermediate Judges' Favorite, tie for Best Documentation, and Judges' Overall favorite: Ladyship Aniko Melyes, Barony of Seagirt, An Tir



¤ Advanced Points winner and Advanced Judges' Favorite: Countess Eliska z Jihlavy, OL (Calligraphy), OP, Southern Shores, West



Novice Entry: Mistress Kalista Kullenova & Lady Zbina Belagorskia, Barony of Allyshia, West.

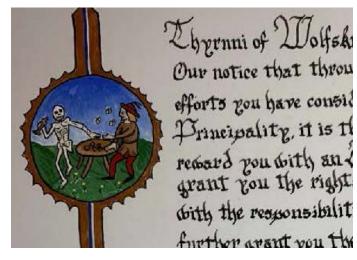


Whereas it has come to Our notice that great efforts Our subject Dmitri Kalist considerably enriched Our realm, it is to reward him with an Hward of Hrms. rights and charge him with the respon

¤ Novice Entry: Yrmengerdis de Misine, Baroness of Allyshia, West.



¤ Novice Entry: Hawise de Pevensey, Barony of Eskalya, West.



¤ Advanced Entry: Saraswati mân.Ikkam, OL, Baronies of Ayreton and Carriag Ban, Midrealm.



Entries can be viewed in their full format at https://bit.ly/2NZSYuI.

Thanks to all who participated!



Know someone who's doing something nifty? Don't keep it to yourself - make an award recommendation! Awards are still being granted at some virtual events, so it's a great time to get those kingdom-level recommendations submitted.

Do the thing.

http://heralds.westkingdom.org/ Awards/forms/AwardRecommend.php

Around the Marches



Allyshian steel at play in less sheltery times. Left to right: Darious Sisious, Brenainn Robertson, Kasia of Stolpe



Illuminated V entered in the Scribal War by Christel Leake

SCA Tarot Seck

IAIN GEARR-SHEALLACH O'MAOILBHREANAINN Iain is working on a new SCA-themed Tarot deck. Below is a sample from the Major Arcana, featuring our mascot of the Marches, Wodewose. For more information about this deck, check his Patreon page: https://bit.ly/3e5sthQ



This is the Summer (July) 2020 issue of The Strand, the official newsletter of the Barony of Allyshia. Allyshia is a branch of the Society for Creative Anachronism, Inc. It is not a corporate publication of the Society for Creative Anachronism, Inc, and does not delineate SCA policies. This newsletter is available online at http://www.allyshia.westkingdom. org. Articles and artwork contained herein are reprinted by permission of the author/artist, and may be reproduced only with their permission, except as cited. Submissions should be sent to catriona. macrath@westkingdom.org.