



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

from The Editor

CATRIONA MACRATH

It's been a minute since our last newsletter, as your Chronicler has taken on additional duties, both within our fair Barony and mundanely. We renew our call for a Wrangler of Articles to assist us in the production of The Strand.

The Wrangler of Articles need not have any special skill other than the time to encourage and collect submissions, but such assistance would greatly help your poor Chronicler.

If you are interested, please contact catriona.macrath@westkingdom.org or via the Book of Faces Baronial presence.

In this Issue

Calendar of Events	2
From Their Excellencies	2
Baronial Progress.....	2
Baklava	3
Award Recommendations.....	3
Know of Allyshia	4
Brass Rubbing Craft Project.....	4

Cover: Iain Gearr-Sheallach O'Maoilbhreanainn

Calendar of Events

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

Ongoing events

Virtual A&S - Tuesday nights. Zoom link on Facebook

Heavy Fighter Practice - Sundays at 3pm, as conditions permit.

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

from Their Excellencies

DONOVAN RIED AND YRMENGERDIS DE MISINE

Greetings unto our Populace and friends! Things are happening once again and we are delighted to have seen many of you out at events recently.

Currently we are preparing for war with our neighbors to the North over the correct recipe for Chocolate Cake. We hope to see many of you there!

Please remember that practices are occurring once again Sundays 3:00PM at the Jefferson Community Center. After the War we will begin work to schedule regular meetings and more local gatherings (A&S, Extra Practice, Classes, Dancing) so if you have any ideas, please reach out so we can work to make things happen.



From the Calendarium Romanum, J. Staeffler, 1518

Baronial Progress

Their Excellencies plan to attend the following upcoming events:

Y = Yrmengerdis, D = Donovan

Jun. 30* West/An Tir War (Y, D)

Aug. 19* Mists/Cynagua War (D)

Aug. 26* Purgatorio (Y, D)

Sep. 9* Mists Coronet (D, tentative)

Sep. 30* Fall Crown (Y, D, tentative)

Oct. 14* Ravenshore Games Day (Y, D)

**Denotes multi-day events*

Baklava

from "Russian, German, & Polish food
& Cooking" by Anness Publishing Ltd
1999

ZBINA OF ALLYSHIA

Ingredients:

3/4 cup butter, melted
14-ounce package phyllo pastry, thawed
2 tablespoons lemon juice
1/4 cup honey
1/4 cup sugar
Finely grated zest of 1 lemon
2 tablespoons cinnamon
1 3/4 cup blanched almonds, chopped
1 3/4 cups walnuts, chopped
3/4 cup pistachios or hazelnuts, chopped
Chopped pistachios, to decorate

For the syrup

1 3/4 cups sugar
1/2 cup honey
2 1/2 cups water
2 strips of thinly pared lemon zest

1. Preheat the oven to 325F. Brush the bottom of a shallow 12 x 8-inch pan with a little of the melted butter.

2. Using the pan as a guide cut the sheets of phyllo pastry with a sharp knife to fit the pan exactly

3. Place one sheet of pastry in the bottom of the pan, brush with a little melted butter, then repeat until you have used half of the pastry sheets. Set the remaining pastry aside and cover with a clean dish towel.

4. To make the filing, place the lemon

juice, honey and sugar in a pan and heat gently until dissolved. Stir in the lemon zest, cinnamon and chopped nuts. Mix thoroughly.

5. Spread half the filling on the pastry, cover with 3 layers of the phyllo pastry and butter, then spread the remaining filling on the pastry.

6. Finish by using up the remaining sheets of pastry and butter on top, and brush the top of the pastry liberally with butter.

7. Using a sharp knife, carefully mark the pastry until squares, almost cutting through the filling. Bake in the oven for 1 hour or until crisp and golden brown.

8. Meanwhile, make the syrup. Place the sugar, honey, water and lemon zest in a pan and stir over low heat until the sugar and honey have dissolved. Bring to a boil, then boil for another 10 minutes, until the mixture has thickened slightly.

9. Take the syrup off the heat and let cool slightly. Remove the baklava from the oven. Remove and discard the lemon zest from the syrup, then pour over the pastry. Let soak for 6 hours or overnight. Cut into squares and serve, decorated with chopped pistachios.

Award Recommendations

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>

Know of Allyshia

By MAGNIFICA CHRISTEL LEAKE

Up in the mountains
Where the giants grow
Lies a Barony ancient
That you should know

Under mighty red trees
Their fighters unite
To protect the North border
Of the West with their might

In the deep depths of Winter
The people are found
Painting scrolls, cooking food,
Drinking mead, or naal bound

When they gather for contests
Of strength, skill, and art
To discover the winners
Who will play the part

Of the Baroness lovely
With kindness and grace
And the Baron who'll lead them
With sword and a mace

This land is quite special
Great stories are plenty
They'll teach one to game
And drink if o'er one and twenty

So come to Allyshia
And visit new friends
The Palantine Barony
Where fun never ends

Brass Rubbing Craft Project

By CATRIONA MACRATH

Brass rubbings were a historical method of creating a souvenir, typically taken from brass plaques found in churches during the medieval period. Rubbings were traditionally made by fastening a large sheet of paper over the plaque and then rubbing a "crayon" made of wax and lamp black across the paper to transfer the texture of the brass onto the paper. The sharp contrast between the dark rubbing and lighter paper often makes these more legible than the original plaques.

To make your own, grab a sheet of sturdy (but not super thick) paper and a crayon. Remove the paper wrapper from the crayon, so you can use the longer side to rub - this will better emphasize raised parts, as the point can sometimes dip too far into the carving, or even tear the paper. Rub gently until you've covered the whole area.

This is a great activity for those fun plaques at museums and parks, but make sure to ask permission first!



Brass Rubbing, 1350
(Collection of the V&A)

This is the Summer (June) 2022 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.