



Their Excellencies of the Barony of Tir-y-Don
Baron Aidan of Kingswood
Baroness Hannah of Kingswood
Photo Credit: Baron Llwyd Aldydd

Barony of Tir-y-Don

The NoD-Y-RIT

March AS 52 (CE 2018)

Volume 37 Issue 03

Society of Creative Anachronism (SCA Inc.)

Table of Contents

Feature Article: Citrus and Candying	4
Recipes	5
Whole Fruits: Blood Oranges or Lemons	5
Hard Candies	5
Lemon and Honey	6
Lemon and Sugar	6
Other Resources.....	6
Weekly Activities in the Barony	8
Sundays	8
Archery Practice	8
Fighter Practice and Social	8
Mondays	8
Armory Night.....	8
Thursdays	8
Arts & Sciences and Social	8
Events Around Atlantia	9
Baronial Meeting Minutes	10
Location.....	10
Date and Time	10
Next Meeting's Date and Time	10
Baron and Baroness	10
Officer Reports	10
Seneschal	10
Exchequer	10
Chatelaine	10
Herald.....	10
Knight Marshal	10
Archery.....	10
Arts and Sciences	11
Chronicler	11
Web Minister	11
MOL.....	11

Business..... 11
 Old Business 11
 New Business 12
Baronial Officer Regnum..... 13
Statement of Ownership..... 13
Submissions..... 13
Baronial website 13
Baronial Facebook Group..... 13
Kingdom eNewsletters..... 13



Feature Article: Citrus and Candying

Adeliz Orloj, MKA Sarah Clayton-Kastenholz

Note from the Chronicler: This is a companion article to Adeliz's February 15th class on the same topic.

Citrus of the ancestral “citron” and “papeda” families are well known in Europe by the beginning of the medieval era. Lemons and limes are found in mosaics and friezes in Roman ruins. Oranges, from the “mandarin” family, originated in China, where they are native. The bitter or “sour” orange was known to the Arabs and established in the Mediterranean basin as early as the 9th century, and was grown in Sicily by the 11th century. Sweet oranges, which we are much more familiar with today, are relatively late period, being referenced in 1450.



2. CONFECTIO AURANTII, L. ; Conserva Aurantii, E. Confection of Orange-Peel (Fresh Orange-peel separated by a rasp, lb. j. ; sugar, lb. iij. Beat the rind in a stone mortar, with a wooden pestle ; then, the sugar being added, again beat them until they are thoroughly incorporated, *L.*—Grate off the rind of bitter oranges, and beat it into a pulp, adding gradually thrice its weight of white sugar, *E.*)—An agreeable stomachic. Employed as an adjunct to bitter and purgative powders, which are to be formed into electuaries. It is a good vehicle for the exhibition of the sesquioxide of iron.

From an adaption of *Le Ménagier de Paris* (1393 guidebook on women's household duties and recipes) by Jonathan Pereira, 1842

Candyng is a method of preservation. Much like brining or pickling, in basic terms it is trying to replace the water in the fruit with sugar to a point where decomposing bacteria have difficulty growing, making the resulting candied fruit last much longer. This method of preserving fruit works extremely well with citrus and citrus peel, as citrus have a large amount of flavorful oils and do not lose the signature “citrus” taste with the processing required to candy.

Candied citrus is well known and ancient, and is known by various names. Succade is one of the more well-known names, traditionally relating specifically to the Jewish tradition of candyng Etrog(Citron) after the religious ceremonies of Sukkot. Succade is now thought of as any candied citrus rind or peel. In period recipes, this is most often referred to as “Suckets,” but can also be found with recipes pertaining to sweetmeats and confits after a meal.

The use in Europe is thought to be from the 14th century onward, originating from the Arab interactions during the crusades, and the Moorish influence in Spain. The bitter orange is unpalatable unless candied, and is one of the more prevalent recipes for Succade during this period. There are a variety of recipes and processes, from very simple to very complicated. Many include a variation between “wet,” which remains in the syrup solution, and “dry,” which is

either left to evaporate naturally or be heated to encourage evaporation. Some of these recipes take multiple days, or even months to prepare.

Recipes

Whole Fruits: Blood Oranges or Lemons

Ingredients

Fruit

Syrup Solution

- **5 cups Water**
- **1 cup Honey**
- **1 ¾ cup sugar (mix of brown and white sugar)**

Directions

1. Poke holes in peel to allow water and syrup to penetrate
2. Soak for one hour in fresh water
3. Drain fruit

Each day for 8 days:

4. Dissolve water, sugar, and honey
5. Add fruit
6. Bring to a boil, then simmer for 30 minutes.
7. Turn off heat and cover until you repeat.

Hard Candies

Ingredients

1 cup Water

1 cup Sugar

1 Navel Orange Rind

Directions

1. Cut Navel Orange Rind into half to quarter inch squares
2. Fill Dutch oven or Stock Pot with water.
3. Bring Water to a boil
4. Blanch Rind in until translucent and softened
5. Drain off Water
6. Dissolve equal parts sugar and water (simple syrup) in Pot
7. Boil until amber caramel (340-345° F) or dark caramel (345-350° F)
8. Allow to cool until malleable.
9. Roll into balls while inserting one or two pieces of Orange.
10. Allow to cool all the way and store at room temperature.

Lemon and Honey

Ingredients

¼ cup Honey

3/8 cup Water

Half of a lemon-rind

Directions

1. Julian rind into quarter inch strips
2. Fill Dutch oven or Stock Pot with water.
3. Bring Water to a boil
4. Blanch lemon rind until softened
5. Drain
6. Bring Water and Honey to a boil.
7. Put down low heat and simmer until translucent. About 30 minutes. Water will reduce.

Lemon and Sugar

Ingredient

¼ cup Turbinado raw sugar

3/8 cup Water

Half of a Lemon Rind

Directions

1. Julian rind into quarter inch strips
2. Fill Dutch oven or Stock Pot with water.
3. Bring Water to a boil
4. Blanch lemon rind until softened
5. Drain
6. Bring Water and Sugar to a boil.
7. Put down low heat and simmer until translucent. About 30 minutes. Water will reduce.

**A great source to use for period recipes is this link, by a fellow Scadian.

<http://damealys.medievalcooking.com/CandiedFruitPeel.html>

Other Resources

<https://www.nationalgeographic.com/magazine/2017/02/explore-food-citrus-genetics/>

<https://world-food-and-wine.com/history-of-citrus>

<http://www.oldcook.com/en/medieval-fruit>

<http://blog.metmuseum.org/cloistersgardens/2011/02/18/bitter-and-sweet/>

<https://www.sciencedirect.com/science/article/pii/B9780128031339000114>

<https://www.epicurious.com/recipes/food/views/simple-candied-orange-peel-350798>

<https://www.tastemade.com/videos/candied-orange-peels>

http://www.bbc.com/food/candied_peel

<http://www.daviddfriedman.com/Medieval/Cookbooks/Menagier/Menagier.html#Beginning>

Weekly Activities in the Barony

Sundays

10AM

Archery Practice
Requires Safety Class
Contact Marshal of Archery

Newport News City Park
Archery Range

Call 757-888-3333 for Safety Class
Schedule.
Call Marshal of Archery before attending.

1PM

Fighter Practice and Social
Heavy/Rapier
Contact Knight Marshal

Tabb Library
100 Long Green Blvd,
Yorktown, VA 23693
Map: <http://bit.ly/2iBgfXR>

This isn't just for Heavy and Rapier
Fighters. Bring your picnic lunch, your
projects, and enjoy our populace. The
outdoor site is the grassy field to the right
of the library entrance. Bring chairs and
keep entrance to library clear.

Mondays

7PM

Armory Night
Contact Tim Prickett

timprickett2@gmail.com
(757) 833-3139

Contact Tim before attending.

Thursdays

7PM

Arts & Sciences and Social
Contact MOAS
Schedule: <http://bit.ly/2zH0mR5>

Baroness Kaleeb's House
Address Available on
request.

Contact MOAS, Baroness Kaleeb, or
Chronicler for more details.

Events Around Atlantia

March 2018			
3	Kingdom Arts and Science Festival - 2018 (Pr)	Stierbach	Spotsylvania, VA
10-18	Gulf Wars XXVII  (R,Pr)	Gleann Abhann	
10	St. Paddy's Day Bloodbath (P)	Ponte Alto	Vienna, VA
23-25	Night on the Town: Night on the Rhine (R)	Lochmere	Annapolis, MD
31	Defending the Gate XVII (R,H)	Sudentorre	Spotsylvania, VA
Return to the top			
April 2018			
6-8	Spring Coronation 2018 (R,H)	Atlantia	Ellerbe, NC
14	Royal Archery Tournament	Bright Hills	Glen Arm, MD
14-15	Coastal Raids	Raven's Cove	Richlands, NC
14	Tourney of the Red Dolphin	Tir-y-Don	Yorktown, VA
20-22	Queen's Rapier Championship Tournament	Marinus	Clarksville, VA
20-22	Eye of the Dragon	Saint Georges	Easley, SC
20-22	Spring Faire	Storvik	Glenn Dale, MD
27-29	Revenge of the Stitch V	Spiaggia Levantina	Denton, MD
27-29	Hidden Mountain Baronial Birthday	Hidden Mountain	Bennettsville, SC
Return to the top			
May 2018			
4-6	The Academy of St. Clare of Assisi: More Stitches in Time 	Aethelmearc	
4-6	Spring Crown Tournament (R)	Charlesbury Crossing	Boonville, NC
11-13	Fiber, Foliage, Fermentation, and Farming	Yarnvid	Louisa, VA
12	On Target	Lochmere	Annapolis, MD
17-20	Aethelmearc War Practice 	Aethelmearc	
18-20	Hawkwood's Baronial Birthday: Tricksters, Tramps & Thieves	Hawkwood	Arden, NC
Return to the top			
June 2018			
1-3	Highland River Melees 2018	Highland Foorde	Knoxville, MD
8-10	Known World Heralds and Scribes Symposium 	Aethelmearc	
9	Skewered!	Roxbury Mill	Gaithersburg, MD
15-17	Old School War Practice	Marinus	Clarksville, VA
16	Summer University	Black Diamond	Lynchburg, VA
22-24	Return to Crecy V	Middlegate	Harmony, NC
23	Storvik Novice and Unbelt Tournament	Storvik	College Park, MD
28-1	East Kingdom 50 Year Celebration 	East	
29-1	Blades & Bows Quattour	Brockore Abbey	Spartanburg, SC

Visit the Atlantia Calendar of Events here: <http://atlantia.sca.org/events/atlantia-calendar-events/>

Baronial Meeting Minutes

Location:

Tabb Library

100 Long Green Blvd, Yorktown, VA 23693

Map: <http://bit.ly/2iBgfXR>

Date and Time: February 18th, 2018 3 PM

Next Meeting's Date and Time: March 18th, 2018 3 PM, Same location

Baron and Baroness

Tournament of Love Beauty was fun. Thanks for everyone who was able to come out.

We look forward to attending Kingdom Arts and Science Festival.

We are looking for Award Recommendations for Baronial level awards. Please let us know. Also continue to submit Kingdom level recommendations via the Kingdom Award Recommendation Site.

Reminder Baronial Birthday, Tourney of the Red Dolphin is in April.

We will have a polling of confidence for us to continue as Baronage. Polling letters should be received fairly soon.

Officer Reports

Seneschal

Not Present. Question on quorum requirements brought up will be referred to the Seneschal for possible action.

Exchequer

We have money and Domesday report has been submitted.

Chatelaine

Not present. Nothing new to report..

South Hampton Ren Faire Demo (April 7th-8th) coming up same weekend as Coronation. I will put out a Facebook Event to gauge interest. Marinus is helping to head up the effort.

Raven Con Demo for April 20-22. We will do a fan table.

Herald

Not present. Nothing to report.

Knight Marshal

Practices are happening. Not present. Nothing else to report.

Archery

Practices are happening. Not present. Nothing else to report.

Arts and Sciences

Schedule is through April. Scheduling through end of year beginning of April. Watch the Facebook Group.

Chronicler

Submission deadline in 25th of the month. We have a February Newsletter. Facebook presence build is going well. Driving some new attention to A&S.

Web Minister

Several updates to the web site. Present nothing else to report.

MOL

Not present. Nothing to report. Beginning of the season. Check cards and be sure you know your AEL system login.

Business

Old Business

Tourney of Red Dolphin, Baronial Birthday

- The event date is April 14 2018.
- We are on Kingdom Calendar: http://atlantia.sca.org/137-events/170-event-info?event_id=e8ddb532
- Autocrats not present. Website only new information.
- Autocrats: Lady Mariss Ghijs (Carrie Hulsing) and Lady Muriel McArtur (Jennifer Cooper).
- Feastocrat: Guendolen de Renard (Jennifer Cunningham).
- Key Staff Positions:
 - Head Troll: Open. But could be covered by Exchequer.
 - Parking Coordinator: Open
 - A&S Coordinator: Countess Adelia of Cumbria (Carolyn Prickett)
 - Hospitality Coordinator : Open

Rip Rap War: It Takes Two to Parley

- The event dates are September 7-9 2018
- We now have a web site: <https://riprapwar2.yolasite.com/>
 - Thanks Lady Vittoria Cavalieri!
- We are on the Kingdom Calendar: http://atlantia.sca.org/137-events/170-event-info?event_id=c1436fe1
- Autocrat not present. Entry updated through electronic communication.
- Autocrat: Despotes Charimmos of Lakadaimonias. (Travis Willis)
- Remaining Open Positions:

All, if you are aware of anyone interested in any of these positions, please reach out to them and help get them filled. We are at about 65% positions filled and will also always be seeking additional help and volunteers for supporting the primary volunteer.

 - Armored Marshal
 - Thrown Weapons Marshal

- Performing Arts Coordinator
- Minister de Toilette
- Camp Clean-up Coordinator
- Merchant Coordinator
- Newcomers Coordinator
- Town Crier
- Watch Coordinator
- Event Budget will be brought up as business at a subsequent meeting.
- Brewing Competition planned.

Tires for Trailer

- Still pending purchase and installation.











New Business

Youth Marshal

- Contact Lady Theora one of our Youth Marshal if interested in attending with your kids for fighting. A Youth marshal is required to hold practice.

(Motion to close passed)

Baronial Officer Regnum

	Baron: Baron Aidan of Kingswood (Jim Lemaster)	baron@tirydon.atlantia.sca.org (757) 249-2040 NLT 9pm
	Baroness: Baroness Hannah of Kingswood (Pam Lemaster)	baroness@tirydon.atlantia.sca.org (757) 249-2040 NLT 9pm
	Seneschal: Lord Surge (Sergei Brisson)	seneschal@tirydon.atlantia.sca.org (757) 320-7439 text preferred NLT 10pm
	Chancellor of the Exchequer: Baroness Alynna of the Ilex (Holly Cunningham)	exchequer@tirydon.atlantia.sca.org NLT 9pm
	Chatelaine: Lady Eleanor Gildenher (Pam Burnham)	chatelaine@tirydon.atlantia.sca.org (757) 449-2139 NLT 9pm
	Chronicler: Lord Pietro Trivisan de Vettor (Joshua Kincaid)	chronicler@tirydon.atlantia.sca.org (757) 532-4036 NLT 9pm
	Herald: Lady Þórhild Roðmarsdóttir (Tabitha Schmidt)	herald@tirydon.atlantia.sca.org
	Knight's Marshal: Lord John Biggeheved (John McCord)	marshal@tirydon.atlantia.sca.org (757) 771-0267 NLT 9pm
	Marshal of Archery: Lord Leofric of Oxenford (Mike Durling)	archer@tirydon.atlantia.sca.org
	Minister of Arts & Sciences: Lady Cairistiona inghean Mhuireadhaigh (Carol Vanderspoel)	moas@tirydon.atlantia.sca.org (757) 819-3296 NLT 9:30pm
	Webminister: Baron Llwyd Aldrydd (Lloyd Eldred)	webminister@tirydon.atlantia.sca.org (757) 875-0033 NLT 9:30pm

Statement of Ownership

This is the Nod-Y-Rit, a publication of the Barony of Tir-y-Don of the Society of Creative Anachronism, Inc (SCA). The Nod-Y-Rit is available from Joshua Kincaid (chronicler@tirydon.atlantia.sca.org) Subscriptions are free as all publications are available electronically. This newsletter is not a corporate publication of Society of Creative Anachronism, Inc. and does not delineate SCA policies. (c) Copyright 2018, Society for Creative Anachronism, Inc. For information on reprinting letters and artwork from this publication, please contact the Chronicler of Tir-y-Don, who will assist you in contacting the original creator of the piece. Please respect the legal rights of our contributors.

Submissions

Please send submissions by the 25th of the month to: chronicler@tirydon.atlantia.sca.org

Baronial website

<https://www.tirydon.atlantia.sca.org>

Baronial Facebook Group

<https://www.facebook.com/groups/343471645861986/>

Kingdom eNewsletters

Log in with your SCA Member Portal username and password.

<https://members.sca.org/apps/#SignIn>