Volume 21, No.12

Shinnin' Times

ENACTO



SAVE THE DATE:

- Dec. 3 Little Rock Christmas Parade – Keelboat Float James Thompson 501-255-5801 (see more below)
- Dec. 4 Christmas Frolic at Historic Arkansas Museum (see details below)
- Dec. 26-30 Black River Keelboat trip (see details on Page 3.)
- Jan. 6-8, 2017 Annual 12th Nite Christmas Party at Reeds Bridge (see details Page 3)

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12TH NITE CHRISTMAS PARTY JAN. 7, 2017 REED'S BRIDGE BATTLEFIELD HERITAGE PARK, AR-161, JACKSONVILLE, AR 72076

EARA's annual Christmas party will be held this year at Reed's Bridge. We will be having a 2 nlght Voo on site in Jacksonville. It has 7 acres of wooded and open area for us to set lodges and a small cabin and yard to set the EARA tent and Miss Hattie's Marque for a place for the potluck and festivies. There is a barn, a hooter , parking, and potable water on site. We can get a porta potty, too. The site has a road around a forested area. We can go early and clean sites for usage. Please, anyone come and play music in the cabin and join in the merriment. We will also have the Queen and King of Misrule reappointed. Cory and David will be continuing that tradition and bring a King cake for each. Thank-you for your reign this year.

We need to get wood collected for the event . We need to have a wood cutting day somewhere. We need to start a dialogue to get us organized for firewood. The 12th night party will be on Saturday, J an. 7, 2017 with the meal at about 4pm. We will have Dirty Santa gift exchange after supper. Members, please bring Voo appropriate or handmade gifts that show our skills and interests. We do not have a indoor facility to cook on. There can be an outside fire made for this at the personal campsite areas. I hope many will come and enjoy the whole weekend at Reed's Bridge. We will join the 2 big tents together and 3 tables for food for a setting and eating area. We will hook it together like the Turtle. We have lanterns in the EARA trailer that I want to be able to use for that event. We may need extra due to the numerous spots to congregate. We have indoor heaters at Carol's that we may use to heat.We will stay warm, dry and cozy with our "families" love and togetherness. We can sleep in our lodges and the barn. Bring plenty of chairs and small tables for use by all. Call Teresa or Nonose for information. James "Nonose" Thompson 501-255-5801

Teresa "Miss Hattie" Lafferty 501-247-6466 or 269-5388

OTHER UPCOMING CHRISTMAS EVENTS

Dec. 3 Little Rock Christmas Parade

EARA has applied to be in the parade and contest. There is a \$1000 prize for first place for best non-profit club's float. We have to be in line in the parade by 1:30. Parade starts at 2PM. This is a way to get our club's face put out in the public. Please, call Nonose for more information. We cannot throw candy from the float. People can walk beside the float and throw it. He would like to have a list of who is coming. Please call him at 501-269-5833.

Dec. 4 Christmas Frolic at HAM We are looking forward to a

large attendance at the event. We will be doing the cooking over campfire in the barn area near the log cabin. Members are invited to set up in the slave cabin and show skill demonstrations. We can also use the yard. Looking forward to having many there. We want to say a Huge Thank-you to Michael Betha for being Father Christmas for so many years. I hope that he will continue coming as a demonstrator for many years to come. Keith Armbrust has volunteered to be Father Christmas when Michael gives it up. We are thankful for both of you. Please, contact Miss Hattie for any questions at 501-247-6466. (Text first and then call. New phone...cant git it to ring / Fom Hannah Glasse's 1774 cookbook "The Art of Cookery Made Plain and Easy." page 169 and can be accessed at <u>https://</u> <u>archive.org/stream/</u> <u>artcookerymadep02glas-</u> <u>goog#page/n168/</u> <u>mode/2up</u>

- 1 lb. beef
- 1 lb. veal
- 1 lb. mutton (or lamb)
- 1 large onion, roughly chopped
- 3 hearts of Celery
- Large carrot or 3

HODGE PODGE

smaller ones

- Sweet herb bundle
- 1 T. whole peppercorns
- Pinch of Mace
- 2-3 whole cloves

Take a piece of beef, fat and lean together about a pound, a pound of veal, a pound of mutton, cut all into little pieces, set it on the fire, with two quarts of water, an ounce of barley, an onion, a little bundle of sweet herbs, three or four heads of celery washed clean and cut small, a little mace, two or three cloves, some whole pepper, tied all in a muslin rag, and put to the meat three turnips pared and cut in two, a large carrot scraped clean and cut into six pieces, a little lettuce small, put all in the pot and cover it close. Let it stew very softly over a slow fire five or six hours; take out the spice, sweet herbs and onion and pour all into a soup dish, and send it to table; first season it with salt. Half a pint of green peas when it is the season for them, is very good. If you let this boil to fast, it will waste to much; there fore you cannot do it to slow, if it does but simmer.

RESEARCH RESOURCES

Thompson, Laura Hinderks, "Historical Translation of Antoine Barraque Manuscript" SMC.32.12 Available at Arkansas State Archives

"Ewww! Wool is itchy!"

This used to be my response anytime someone mentioned wool blankets. (I have flashbacks of army green wool blankets.) Since I started doing living history events in cold weather I have developed a new appreciation of the heat retaining benefits of

Antoine Barraque was born in France in 1773. After fighting in the Napoleonic Wars, he emigrated to the United States and settled in Arkansas in 1816. He married Maria Therese Dardenne, who was one-half Quapaw Indian, and established a cotton plantation in Jefferson County, naming it New Gascony. In 1826, he was appointed sub-agent to the Quapaws, who were forced to cede their land along the Arkansas River to the United States, and move to land along the Red River in Louisiana. Barraque assisted the Indians with this move, traveling with them.

During the journey, he wrote a journal of the events. Written in French, the journal was translated by Laura Hinderks Thompson in 1980.

When requesting this item at the archives ask for Microfilm roll MG00218

A NEWBY'S TIPS ON WOOL

wool blankets, petticoats, and shawls.

The first time I camped in a canvas tent it was below freezing at Washington. **Tip#1** I learned the hard way that it works much better if you put wool below you as well as on top of you.

I have also learned that

wool petticoats can make a big difference to how drafty things can get, if you catch my meaning, as well as being safer for being around an open fire. **Tip #2** I never knew that wool wouldn't keep burning once you pull it out of the flame. I now have a wool skirt, petticoat, and apron for when I want to

really play it safe. I have a growing collection of wool shawls and blankets that I have picked up at goodwill, yard sales and junktique shops.

Tip #3 is to repurpose 100% wool clothing as fabric scaps for making quilts and other period crafts.

KEEL BOAT FLOAT ON BLACK AND WHITE RIVERS DEC. 27-30, 2016

Plans are to float the Black River, in northeastern Arkansas, beginning on Tuesday December 27th from Davidsonville State Park and ending on Friday December 30th at Jacksonport State Park. **Ed Williams 501-9440736**

There is a \$30 cost per person for food.

- Two Storage Bags are needed. One for your gear and one for a modern sleeping bag (We are taking no chances on frostbite.) A sea bag or G.I. duffle bag works well for your sleeping gear. Suggest you place in a plastic bag first in case of heavy rain.
- Dress needs to be pre-1840, we will sleep in canvas tents. Up to four can sleep on the boat.
- Bring your own eating kit.
- Bring a couple dozen cookies, as we take a cookie break twice a day.
- Rowing is based on size of crew, with 12 people, 4 row at a time for 1 hour, so it would be 1 hour rowing and 2 hours off.

This is a general update.

The keelboat will leave from Davidsonville State Park on Tuesday morning, 12/27. We have 80 miles to cover. We will arrive at Jacksonport SP on Friday, 12/30. Travel day to Davidsonville SP is Monday, 12/26. Crew (8) the entire trip are: Tim Richardson, Andrew Downs, Bob Rogers, James Thompson, Marvin Boyce, Jimmy Walker, Robert Carroll, Ed Williams. There two single day trips available. The first is a half day trip on 12/27 from Davidsonville SP to Powhatan Courthouse SP. The second is the on the last day 12/30 from Elgin Road to Jacksonport SP. So far we have William Rogers and some of the staff from Davidsonville SP. on these trips. We do have room for more crew members so let me know!

We will leave vehicles at Davidsonville SP and Park staff will help shuttle us at the end of the trip. I do have room for three people in my truck, so let me know.

Sincerely,

Ed Williams

33rd Annual Southwestern Regional Rendezvous

March 18-25 ,2017

Bartlesville, Oklahoma 74003 1925 Woolaroc Ranch Rd.

Join Us On the B eautiful Grounds of Woolaroc Museum and Wildlife Preserve Where the deer, elk, and buffalo play. Member of Southeastern Colorado Council of Buckscinners



Schedule of Events will include:

Rifle/Pistol and Smoothbore Shooting, Knife and Hawk, Archery, Cooking Contest, Fire Starting, Highland Games, Round Robin, Demonstrations, Seminars, Kid Games And Much Much More...

> Wood and Water provided on site Ice sold daily Showers available on site.

Early set up will be March 15, 2017 Long term and Short term areas, Long and Short term setup Sam-6pm March 15-17,Short term 10am-4pm March18-24 There will be a horse camp area with scheduled trail rides for those that bring their horses. Open to the Public Saturday March 18, Sunday March 19, 10am to 4pm Closed camp March 20 and 21 Open to Public March 22-25 10am to 4pm

Boosleway Jennifer (Madam Whisper) Johnson 417-294-1175

Email: swn2017@hotmail.com

<u>Sequndo</u> Gina (Buffalo Woman) Kelly 918-845-7888

Take Hwy 75 north from Tulsa to Bartlesville. Then take Hwy 60 West to Woolaroc For More Direction : <u>www.woolaroc.org/pages/hours-and-directions</u>

		Registrat	ion	
Name:	P	hone#:	Email	
Address:	(¹² _1)	City:	State :	Zip:
		Make Checks Payab	to: SWRR	
Preregistration(Postmarked by Feb. 24,2017		7	Registration after Feb. 24,2017	
Adult	X \$25=		Adult	X\$30.00=
Children*	X\$5.00=		Children *	X\$10.00=
Medallion	X \$10.00=	<u>10</u>	Medallion	X \$10.00=
Mag	X \$15.00=		Mug	X \$15.00=
Trader ***	X \$65.00=		Trader	X \$\$0.00=

*Children = 12 and under **Trader includes one adult registration Mail Registration to: SWRR c /o Don Kitlinger 294 Spur 510 Henrietta, Tx 76365

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All sewing supplies 2001 Kiehl Avenue Sherwood AR 10 am– 5pm <u>www.sewmuchmoreinc.com</u> 501-753-6050

Grassfed Scottish Highland Beef, Cornish game hens, and Free-range poultry, duck and chicken eggs Joyce Hetrick 501-551-7556 joyce@heifercreek.com

Wye Mountain Trading Company

Hanc-rafted powder horns, woven straps, and leather goods (including pouches) Craig, Shy, Mason & Conner Cox 501-454-5646 **Ridge Runner Canvas** Steve & Jennifer Johnson 520 Monarch Road Chadwick, MO 65629 Ph: 417-634-0132 Cell:417-294-1175 ridgerunnercanvas@hotmail.com

Trade Blanket

Free to good home

Joyce Hetrick has an elderly friend that had several <u>miniature donkeys</u> he wanted her to re-home. They are all healthy and very gentle. They make excellent pets or guardians for your farm. I have several to choose from. Call Joyce at 501 -555-7556 and the voicemail doesn't work so if you don't get her call back or text her.

Special Note: Thank-you to Joyce, David and Dirk for your care and storage and towing of the EARA trailer. They just barely made it home from Leslie with the trailer. We now have new tires on the trailer and are looking for a spare for the trailer. THANK-YOU FOR YOUR WORK IN GET-TING THE TIRES FIXED. It looked so sad with 2 flats in the yard. Teresa Lafferty

E A R L Y A R K A N S A W R E E N A C T O R S A S S O C I A T I O N O F F I C E R S

President and Events Coordinator: Teresa Lafferty misshattie1234@gmail.com 501-247-6466 or 269-5388 Vice President: Glenn Cook 501-941-7917/ 501-350-1706 Secretary: Carol Fritts cfritts3714@att.net 501-3501706 Treasurer: Gwen Armburst gwen.armburst@gmail.com 501-250-6080 Newsletter Editor: April Goff april.goff@arkansas.gov 501-590-2583 Membership: Keith Armburst Keel boat committee: Ed Williams ed_Laurine@juno.com 501-666-6313 EARA Website: William Hardage britishofficer@yahoo.com 501-627 -6313

Board members: David Howlett, Andrew Hooper, Corrie Cook-Edge, Keith Armburst, Thomas reedy, James Thompson, Larry Thompson, Sherry Bryan, Billy Bennett

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To submit information for the events, recipes, tips and resources and any other items for the newsletter contact Editor April Goff at april.goff@arkansas.gov or call 501-590-2583

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