

Shinnin' Times

EARLY ARKANSAW REENACTORS ASSOCIATION

Loss of a Friend

Chuck "Tripod" Martin died in January of this year. He was a founding editor of the Shinnin' Times, won the contest to name our organization (was awarded a plush possum by Staci Bethea), was Vice-President of EARA, and allowed the keelboat to be stored on his property. He was a crack shot, a student of history, and a true renaissance man. He was my best friend and camping buddy for 36 years.

Chuck got his camp name because, due to a partial spinal cord injury, he always carried and used a walking staff, thus three-points make a tripod. He loved the outdoors, he loved people, he loved his family, and he is missed. Some of you do not know Chuck, because as his eye-sight decreased and effects of the spinal injury increased, he participated less and less in our events. Those of you who knew Chuck were treated to a grand person.

In the last four years we tried to go weekly to the trap range near Mayflower. He would work the machine as I shot. His eye-sight was poor, thus, I asked him if, by sound, he could tell if I hit the bird or not, and he said no. Thus, the joke was I always hit 25 out of 25.

We did not just shoot, as time was always set aside to just talk about things. We both agreed that our #1 best friend were our spouse. And that a bad at the range beat a good day anywhere else.

Love you my friend and will see you on the trap, rifle, and pistol ranges in heaven!

Ed Williams

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ALL DATES Tentative Due to Current Health Situation and Subject to Change.

EARA 2021 Event Schedule

- Jan 9** 12th Night Christmas Party 10 am until Scott Plantation Settlement Teresa Lafferty 501-247-6466
- Jan 23** Shoot and Shooting class plus Robert Burns Party at Scott Settlement Ed Williams 501-944-0736
- Jan 30** Defense of Cadron Colonial Event at Cadron State Park, Conway Ed Williams 501-944-0736
- Feb 19-21** Five Trail's Voo Historic Washington St. Park Lori Bennett 903-306-7781
- March 6-7?** White Oak Voo White Oak State Park Ed Williams 502-944-0736
- March 12-21** ** SWRR Prescott, AR at Prairie D'Ane Steve Holmes 501-368-3167
- Apr 16-18** Colbert's Raid at Arkansas Post Ed Williams 501-944-0736
- Apr 16-18** Woolly Hollow Voo, Woolly Hollow State Park Tom Reedy 501-679-1636 Tinker 501-351-0561
- April 30– May 2** **Cancelled Due to construction.** Saline Crossing Voo Benton, AR Doyle Richey 501-860-2544/
Marsh Kimmerly 501-8603686
- May 8 ** ?** **Cancelled HAM Spring Frolic** Scott&6th HAM Museum Call Ed Williams 501-944-0736
- June 4-6** Bennett's Wildcat Voo Billy's at Jordan, AR Billy/Cathey Bennett 8702972269/2547187410
- July 4***?** **Cancelled** Celebration at HAM Scott& 6th St Downtown LR Ed Williams 501-944-0736
- July 16-18**** MOJAM Marshall, MO City Park James 'Nonose' Thompson 501-860-2547
- Aug 7** Ice Cream Social Carol's Porch Call Carol Fritts at 501-3501706
- Aug 21** Annual EARA Picnic and meeting Location to be decided later.
- Sept 24-26?** Soggy Bottoms Hist. Wash. State Park —Lori Bennett 903-306-7781
- Oct 2***?** Sorghum Cook off/Fall Festival Scott Ed Williams 501-944-0736
- Oct 8-10** Leslie Voo Dirk/Sherry Hettrick sherryhetrick@gmail.com 501 253 4627
- Oct 13-17**** Fort Cooper Voo Call Dianne Estrata 903-665-1672 David Pilgrin 903-276-8169/903-227-8302)
- Oct 29-31** Prairie D'Ane Rendezvous Steve Holmes 501-368-3167
- November 5-6** ** Wolf House November 6th & 7th (Friday and Saturday)
- Venue: Educational Programming for Public NOTE: Setup on Thursday, November 4th and Break-Down on Sunday, November 7th. Norfolk, AR Call Tom Reedy 501-679-1636**
- Nov 24-28** Petite Jean Voo Petite Jean State Park Call April Goff 501-590-2583
- Dec 4***?** **HAM Christmas Folic Scott&6th HAM Museum Call Ed Williams 501-944-0736**

*** 3 required meetings per EARA bylaws per year for club**

**** Not EARA events**

<https://ancestorsinaprons.com/tag/colonial-cooking/> gives a good article on spices available in colonial America.

Colonial Butter Chicken



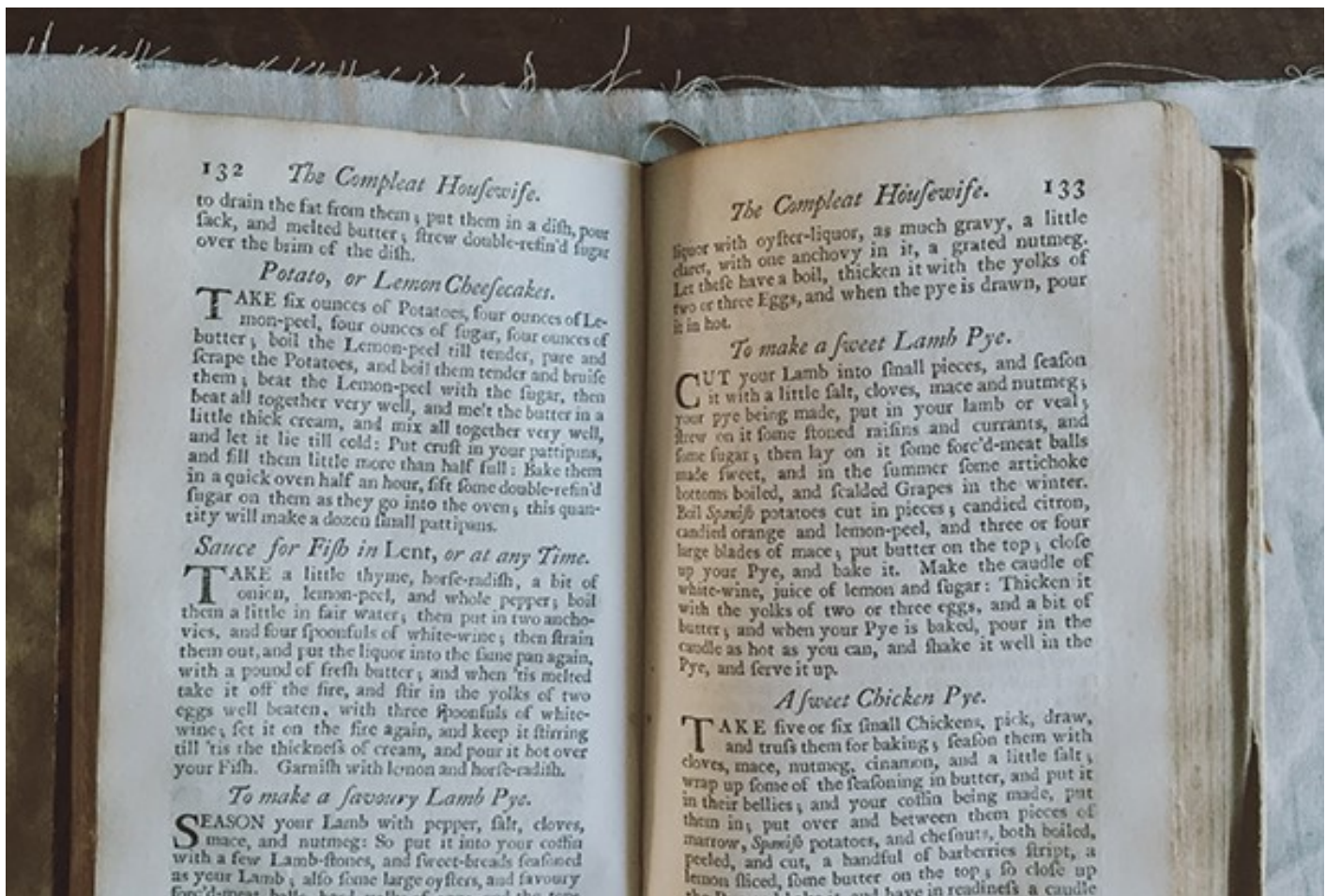
Serves 3-4
Prep time 10 minutes
Cook time 35 minutes
Total time 45 minutes
Allergy Milk
Dietary Gluten Free
Meal type Main Dish
Misc Serve Hot
Region Asian

Ingredients

- 1 1/2lb chicken breast (cut in one inch chunks)
- 1/4lb butter ((one stick))
- 1 onion (chopped)
- 1 tablespoon powdered ginger
- 1/2 teaspoon Pepper
- 1 teaspoon coriander
- 1 teaspoon cumin
- 1 tablespoon turmeric
- 1/2 teaspoon sumac
- 1 tablespoon garlic (finely chopped)
- 1 1/2-2 cup chicken broth
- 3/4 cups orange juice ([or use lemon juice])
- 1/2 cup half and half

Directions

1. Melt the butter in a skillet, brown chicken slightly. Be careful not to overcook--just get rid of all pink.
2. Remove chicken from pan and add onion to saute until soft.
3. Add spices and garlic and stir about one minute.
4. Put chicken back in pan and pour broth over--just about covering.
5. Turn heat down and simmer about 20 minutes.
6. Add cream and juice, stir well until warm, then remove chicken again.
7. Bring liquid to a boil and reduce until you get desired thickness.
8. Stir chicken in briefly to warm, then spoon over rice. Sprinkle with sumac powder.



Excerpt from <https://www.missfoodwise.com/tag/18th-century/>

Eliza Smith's Sweet Lamb pie from 1727 is one of those dishes that really show off the old way of spicing food. The flavours come through in layers if you get what I mean. It is not really sweet, but the spices that are used, nutmeg, mace and cloves were considered sweet spices and used as a sweetener. Sugar is added too, but used rather like a spice. In addition to these spices, currants and candied peel are added to bring extra sweetness. Then also sweet potato is added, and artichoke hearts. The 1727 book also mentions that when artichokes aren't in season, one can use grapes too.

The pie is built with pieces of diced lamb, dusted in the spices, and meatballs made with lamb meat, suet, currants and the same sweet spices with the addition of fresh parsley.

Layers are constructed of lamb, lamb meat balls, sweet potato and artichoke.

When your pot or pie is full, a blade of mace is added and the pie is placed in the oven for just over an hour. Just when you're ready to serve, a 'Caudle' is made, this is a sauce which is added to the pie by pouring it in when you are ready to serve. It is usually there to lift the flavours of the dish. In this case the caudle is made with white wine, lemon juice, a little sugar and a couple of egg yolks.

This sauce gives the dish a little acidic kick and will guaranty you to want to empty the saucepan until the very last drop.

18th century Sweet Lamb Pie

Serves 4

- 250 g lamb meat from the leg
- 250 g lamb mince (if you buy a leg, you can use the leftover leg to mince)
- 2 large sweet potatoes, parboiled, cut in dice
- 4 small or 2 large artichoke hearts, parboiled, cut in dice
- or when you don't have artichokes, use a handful of grapes, blanched.
- 1 tsp of ground mace
- 1 tsp of ground nutmeg
- 4 cloves, beaten
- 2 blades of mace
- a generous pinch of good black pepper – or 3 pieces of long pepper, beaten
- 1 tsp each of candied lemon and orange peel, in small cubes
- 50 g of shredded suet
- fresh parsley cut finely, about 1 tbsp
- currants 50 g

For the Caudle

- The juice of 1 lemon
- The same quantity of white wine
- 1 tsp of sugar
- 1 egg yolk
- a little knob of butter

Preheat your oven to 160° C

Beat your spices, but leave the two blades of mace whole.

Dust the meat with half the spices, add the other half to the minced meat.

Make your minced meat balls with the spices, suet, parsley and 2 tbsp of currants.

Have all your components of the dish ready so you can start making the layers.

Place some meat, meatballs, sweet potato and artichoke into your dish or pastry and strew over some currants and candied peel, continue until the pie is full.

Close the pie with pastry, making a hole for steam, or put the lid on and pop in the middle of your oven for 1 hour to 1hr and 15 minutes. This could be longer, it depends on the quality of your meat, decent meat needs less cooking. So try and taste, when you have a pastry cover, use a skewer to prick to see if the meat is tender.

When ready, take out of the oven and make your Caudle.

(see next page)

Bring your wine and lemon juice to a simmer with the sugar, in a separate bowl, have the yolk ready and add the warm caudle like you would for a custard. Finish with a little knob of butter and warm again over the fire.

Pour the caudle into the pie, and serve. The caudle will mix with your pie juices and create a sauce.

If you're making pastry, this is an easy recipe to try

For the pastry

- 300g plain white flour
 - 100g unsalted butter
 - 100g shredded suet
 - a generous pinch of salt
 - 125 ml ice cold water
 - 1 egg, beaten
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- Combine the flour, butter, suet and salt in a large mixing bowl and use your fingers to rub the butter into the flour. Keep on doing this until the mixture resembles breadcrumbs.
 - Pour in the water and start pressing the liquid into the breadcrumb-like mixture. Be gentle as you must be careful not to overwork the dough.
 - When you have created a rough dough, wrap it in cling film and let it rest in the fridge for an hour or more. You can prepare the pastry the day before if you're feeling organised.
 - Use the beaten egg to eggwash the edges of the piedish.
 - Take your pastry out of the fridge and place it on a floured work surface. Now roll out the pastry about 1 cm thick and make sure it's larger than your pie dish.
 - Now carefully pick up the pastry and place it over the pie dish. Trim off the edges of the pastry so you get a nice lid. Now crimp the edges by using your thumb or a fork so the pastry lid is closed tightly. Make a hole in the middle so steam can escape.
 - Decorate the pie lid if you like and eggwash generously before putting into the oven on one of the lower parts.
- Serve with green asparagus if you have them, or green beans, or just as it is.

**Early Arkansaw Reenactors Association Officers ,
Board Members and Committee Members**

President and Events Coordinator: Teresa Lafferty misshattie1234@gmail.com 501-247-6466 or 269-5388

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Outreach Committee: Heather Fritts and Cynthia Hooper

Board members: David Howlett, Andrew Hooper, Corrie Cook-Edge, Thomas Reedy, James Thompson, Larry Thompson, Sherry Hetrick, Billy Bennett

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Liability Insurance: To be Covered by our insurance you need to sign the book or, if not available, a sheet of paper needs to be signed and sent to Teresa Lafferty or April Goff. All volunteer events are covered whether in the state or not. If in doubt always sign a sheet and send to Teresa Lafferty at 210 W. 21st Street, Little Rock, AR 72206

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