

# Shinnin' Times

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

## SAVE THE DATE:

- Nov. 4-6 Civil War Days –Historic Washington Contact Charlene Phippen 870-983-2307 cmacharliegirl@yahoo.com
- POSTPONED Nov 19-20 Keelboat event in Natchez till next year
- Nov. 19 Cadron Gala Dinner (see details on page 3)
- Nov. 24-27, Petit Jean Voo–Petit Mt. State Park, Contact Glenn Cook 501-941-7917/ 501-350-6640
- Dec. 3 Little Rock Christmas Parade– Keelboat Float James Thompson 501-255-5801
- Dec. 6 Christmas Frolic at Historic Arkansas Museum (Little Rock) Ed Williams 501-944-0736
- Dec. 26-30 Black River Keelboat trip (see details on Page 3.)
- Jan. 6-8, 2017 Annual 12th Nite Christmas Party at Reeds Bridge (Details featured in next Issue)

## 5TH ANNUAL LESLIE RENDEZVOUS

The 5th Annual Leslie Rendezvous was a rousing success and for the first time it came off rain free. We were blessed with a beautiful fall weekend and according to our representative from Leslie we set records for both the number of school kids and for the number of general public who attended the event this year. We also had an impressive number of younger rendezvouchers out for this event.



The attractive trophy provided by Leslie for Best camp went to Heather Fritts. Her camp was described as the most authentic looking by the secret judges taken from the public.

The cooking contest provided many dishes for the potluck including a version of the period recipe included in this issue. The winners were 1st Lori Bennett 2nd Cathy Bennett, and 3rd was a tie between Heather Fritts and Andrew Hooper.



Looking forward to next year.

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### OTHER RECENT EVENTS

Our Calico Rock Voo Report Comes courtesy of Andrew Hooper "Yellow Dog and I got to the site Friday morning to set up. Billy and Kathy Bennett, Nonose and Teresa and others were already there. we set up and dressed a little less modern. It was a fun filled event. Billy and Kathy had

games/competitions for us to play. we all had a blast with the games. We had some new members come and play with us. We had more food at the potluck than we could eat. lots of people came out to see us. Billy and Kathy did a great job of making sure that we had a good time. I hope that they will

do it again next year. This was the first time for Yellow Dog and I to come to calico and I will bet it wont be the last time. Miss Teresa won the cooking comp put on by the town. Her stew was great. the weekend was great. if you missed it you should plan on coming next year.

## PORK A L A N O R M O N D

This recipe was originally a Cheshire Pork Pie from Hannah Glasse's 1788 cookbook "The Art of Cookery Made Plain and Easy." We have taken that dish and adapted it for the modern kitchen. You won't be able to get enough of this deliciousness!

- 1 ½ lbs. pork shoulder
- ½ c. flour
- 2 T. butter + more as needed
- 1 medium onion, chopped
- 1-2 tart apples, cored, peeled, and cubed
- 2 t. fresh ground nutmeg

- About 1 t. salt
  - ½ T. black pepper
  - 12 oz. (1 bottle) hard cider
- First trim all the fat off your pork and cut it into cubes, then toss it in flour to coat.

In a large cast iron skillet or heavy -bottomed Dutch oven, brown your pork in about 1 tablespoon of butter until some brown is achieved, but don't cook the pork all the way through. Remove pork into a bowl and set aside.

Next, add the remaining butter to

the pan along with your chopped onion and apples. Season with salt, pepper, and nutmeg. Sauté until the onion is nearly translucent.

Next, pour in your cider, scraping any brown bits from the pan, and allow it to come to a simmer for 2 to 3 minutes, then return your pork and any resting juices to the bowl. Cover and let simmer until the gravy has thickened, approximately 30 minutes.

The longer you allow this dish to cook, the more tender your pork

This recipe was found at <https://savoringtheepast.net/2016/09/10/pork-a-la-normand/>

*"The wooden island, or rafts often collected in the hollow sides of bends, where they were a continual peril to the clumsy flatboat and the unskillfully managed keel."*

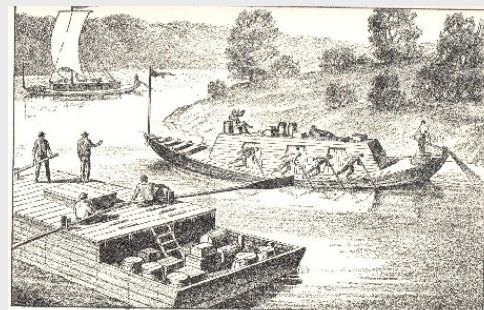
## RESEARCH RESOURCES

"The Keelboat Age on Western Waters" by Leland D. Baldwin was published in 1941.

This book covers shipbuilding, how travel on the western rivers help national expansion, things keel boaters ran into such as river pirates, and how to navigate.

It is available at the Arkansas State Archives for research (Call number F351.B18 1941) or you can purchase a reprint online at

<https://www.amazon.com/Keelboat-Age-Western-Waters/dp/0822953196>



BOATS AND BOATBUILDING

RIVER SCENE SHOWING FLATBOAT AND TWO KEELBOATS

## A NEWBY'S TIPS ON FIRE STARTING

One of the highlights for me at the Leslie Rendezvous was getting to learn how to start a fire with flint and steel. As a newbie to the Voo I knew you hit them together and made sparks but not much else.

My teacher showed me how to hold the rock at a slight angle before striking it with the steel. He helped me to try a few pieces of flint till I had one that threw good sparks.

Next I learned about making the char cloth that is used to capture the sparks. Taking a tin box I had and placing several pieces of cotton fabric about and 1 1/2 square in it and putting a small whole in the tin I placed it in the edge of the fire pit and watched the smoke start. When the smoke stopped I nudged the tin out of the fire and was under orders not to open till it cooled off and

was easy to touch. After shredding some jute cording to make tinder I had what I needed.

Wrapping a piece of char cloth around the edge of my flint and giving a few good strike I saw a little glow and started blowing firmly but gently on the char cloth wrapping the tinder around it and blowing firmly up into my bundle, and blowing

some more, all of sudden felt heat on my thumb and promptly dropped the first flame I created. But I was proud of that little pile of fire I stomped out.

Thanks Teacher. You know who you are.

## 19TH ANNUAL PETIT JEAN VOO NOVEMBER 24-27, 2016

- This event will be Thanksgiving weekend on Petit Jean Mountain. Glenn Cook is the contact for this event. Contact him at 501-941-7917 or 501-350-6640.
- The location is in the Petit Jean State Park at the Ball field next to the CCC Chimney.
- Remember to check the forecast and come with wet and cold weather gear for the unpredictable Arkansas weather.



Petit Jean Voo 2015

## 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.

December 26th is a travel day to Davidsonville SP. The trip is about 80 miles. So far the crew is Tim and I, so, let me know if you are even considering going. There are two oppor-

tunities for a day only trip, the first and last days. On the first and last days you can crew from Davidsonville SP to Powhatan SP and the second would be from where Hwy 37 crosses the river to Jacksonport SP. Additionally there could be some one or two day floats, that would require and overnight.

Let me know on one to Four Days.

**Ed Williams**

**501-9440736**

### Some comments for crew:

- 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.

## OTHER UPCOMING EVENTS

### **November 19—Cadron Gala Dinner**

Popo Annie will be cooking. Ree Walker at the Faulkner County Museum has requested that some EARA members dress out and help with the event. This has been a very popular event. You can contact

Ree at the Faulkner County Museum at 501-329-5918. The block house will be all dressed out. Tickets are also available.

### **December 3— Little Rock Christmas Parade**

EARA will participate in the Little Rock Christmas Parade

with a Keelboat Float Contact James Thompson at 501-255-5801 for further details.

### **December 4- Annual Christmas Frolic and Open House, Historic Arkansas Museum**

Contact Ed Williams for details on this event. 501-944-0736

If there are other events of interest to EARA members please email me at [april.goff@arkansas.gov](mailto:april.goff@arkansas.gov) or call me at 501-590-2583.

# 33<sup>rd</sup> Annual Southwestern Regional Rendezvous March 18-25, 2017

**Bartlesville, Oklahoma 74003**  
1925 Woolaroc Ranch Rd.



Join Us On the Beautiful Grounds of  
Woolaroc Museum and Wildlife Preserve  
Where the deer, elk, and buffalo play.  
**Member of Southeastern Colorado Council of Buckskinners**

## 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 set up 8am-6pm March 15-17, Short term 10am-4pm March 18-24  
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

### Booslaway

Jennifer (Madam Whisper) Johnson  
417-294-1175  
Email: swr2017@hotmail.com

### Sequendo

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 : [www.woolaroc.org/pages/hours-and-directions](http://www.woolaroc.org/pages/hours-and-directions)

## Registration

Name: \_\_\_\_\_ Phone#: \_\_\_\_\_ Email: \_\_\_\_\_  
Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Make Checks Payable to: SWRR

Preregistration (Postmarked by Feb. 24, 2017)

Adult \_\_\_\_\_ X \$25= \_\_\_\_\_  
Children\* \_\_\_\_\_ X \$5.00= \_\_\_\_\_  
Medallion \_\_\_\_\_ X \$10.00= \_\_\_\_\_  
Mug \_\_\_\_\_ X \$15.00= \_\_\_\_\_  
Trader\*\* \_\_\_\_\_ X \$65.00= \_\_\_\_\_

Registration after Feb. 24, 2017

Adult \_\_\_\_\_ X \$30.00= \_\_\_\_\_  
Children\* \_\_\_\_\_ X \$10.00= \_\_\_\_\_  
Medallion \_\_\_\_\_ X \$10.00= \_\_\_\_\_  
Mug \_\_\_\_\_ X \$15.00= \_\_\_\_\_  
Trader\*\* \_\_\_\_\_ X \$80.00= \_\_\_\_\_

\*Children = 12 and under

\*\*Trader includes one adult registration

Mail Registration to: SWRR c/o Don Kitlinger  
294 Spur 510  
Henrietta, Tx 76365

## Advertisements

### **SEW MUCH MORE**

All sewing supplies

2001 Kiehl Avenue

Sherwood AR

10 am– 5pm

[Www.sewmuchmoreinc.com](http://www.sewmuchmoreinc.com)

501-753-6050

### **Wye Mountain Trading Company**

Hanc-rafted powder horns, woven straps, and leather goods (including pouches)

Craig, Shy, Mason & Conner Cox

501-454-5646

**Grassfed Scottish Highland Beef, Cornish game hens, and Free-range poultry, duck and chicken eggs**

Joyce Hetrick 501-551-7556

[joyce@heifercreek.com](mailto:joyce@heifercreek.com)

### **Ridge Runner Canvas**

Steve & Jennifer Johnson

520 Monarch Road

Chadwick, MO 65629

Ph: 417-634-0132

Cell:417-294-1175

[ridgerunnercanvas@hotmail.com](mailto:ridgerunnercanvas@hotmail.com)

## **Trade Blanket**

### **Free to good home**

Joyce Hetrick has an elderly friend that had several miniature donkeys 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.

**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

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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 Glenn Cook. 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](mailto:april.goff@arkansas.gov) or call 501-590-2583**

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