

#### Save The Date

**July 4**—Territorial 4<sup>th</sup> of July, HAM Ed Williams 501-944-0736

August 12—Ice Cream Social Carol Fritt's Place, 501-350-1706

August 19- Lake Dardanelle Cultural Celebration (Day Event), Ed Williams 501-944-0736

August 26—EARA Picnic Teresa Lafferty 501-247-6466

September 7-10-- Calico Rock Voo Billy Bennett 254-718-7410 /870-297-2269

> NSIDE THI ISSUE:

**SWRR 2018** 

Calendar

Cookbook

Recipe

Ads

Flags

Officers

6



34<sup>th</sup> Annual Southwestern Regional Rendezvous

> March 10-17<sup>th</sup>, 2018 Nocona, Texas 76265



Scheduled Events Include: Rifle/Pistol/Smoothbore Shoots, Knife & Hawk, Archery, Fire Starting, Cooking Contest, Highland Games, Round Robin Trading, Colleges & Demonstrations, Kids Activities, And Lots More...

WATER & WOOD PROVIDED- ICE SOLD DAILY Member of Southwestern Colorado Council of Buckskinners

Early Set-Up: March 7th---Long Term, Short Term, Quiet Camp, Horse Camp Gate Hours: Weekends 8am-6pm, Weekdays 8-10am & 4-6pm Open to the Public: Saturday 10<sup>th</sup>, Sunday 11<sup>th</sup>, Friday 16<sup>th</sup>, and Saturday 17<sup>th</sup>

Contact for information:

Booshway: Diane "Bones" Pike 214-998-6439 ga\_mc@yahoo.com

Segundo: Jan Kitlinger 940-867-7432 woodenhawk@sbcglobal.net



	Registr	ation	
Name:	Phone:		
Address:	City:		Zip:
Med in completion	Make Checks Pay		
Preregistration (postmarked by Feb. 23, 2018)		Registration after Feb. 23, 2018	
Adult:		Adult:	
Children*:	X \$5=	Children*:	
Medallion:	X \$10=	Medallion:	X \$10=
Mug:	X \$15=		X \$15=
Trader**:	X \$65=	Trader**:	X \$75=
	Total:		Total:
	Mail Registration to: SW 3259 N. I Jefferson, T	Iwy 59	

## Remaining 2017 Calendar

**July 4**—Territorial 4<sup>th</sup> of July, Historic Arkansas Museum Ed Williams 501-944-0736

**July 7-16**—Rocky Mountain National Rendezvous, The Elkhorn Ranch, near Montpelier, Idaho, Contact <u>Booshway2017@gmail.com</u>

August 12—Ice Cream Social Carol Fritt's Place, 501-350-1706

August 19- Lake Dardanelle Cultural Celebration (Day Event), Ed Williams 501-944-0736

August 26—EARA Picnic Teresa Lafferty 501-247-6466

September 7-10-- Calico Rock Voo Billy Bennett 254-718-7410 /870-297-2269

September 15-17—Soggy Bottoms Voo Lori Bennett 903-949-8842

September 22-24 Bledsoe Fort Rifle Frolic Gallatin, TN 615-461-0222

October 6-October 8—Critter's Voo Fouke, AR Bobby Cooper 903-908-5088

October 6 — Cabot School Day Glenn Cook 501-941-7910 gc1760@yahoo.com

October 13-15—Leslie Voo Glenn Cook 501-941-7910 gc1760@yahoo.com

October 19-23 — Boonesboro Rifle Frolic and Frontier Skills, Kentucky 859-527-3131

**November 3-5**—Civil War Days Historic Washington State Park Charlene Pippen 870-983-2307 <u>cmacharliegirl@yahoo.com</u>

**November 22-26**—20<sup>th</sup> Annual Petit jean Voo, Petit Jean Mountain State Park, Glenn Cook 501-941-7917/501-350-6640

**December 2**—Christmas Frolic, Historic Arkansas Museum, Ed Williams 501944-0736 ed laurine@juno.com

Send any changes or updates to me at april.goff@arkansas.gov

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#### **RECIPE COLLECTION SHEET**

Category	Calling All Cooks		
Recipe Title	EARA is preparing a custom cookbook featuring favorite recipes from our members. The cookbook will be professionally published. Please submit recipes so you can be represented in our cookbook. Your name will be printed with each of your recipes. You can submit recipes directly on the website		
Submitted by			
<b>NGREDIENTS:</b> Use abbreviations: pt. qt. pkg. env. c. ctn. tsp. T. oz. lb. gal. doz; sml. med. lg.			
. cui, isp. r. oz. ib. gai. doz. smi. med. ig.	<u>www.typensave.com</u> (user name is EARA, password is lettuce 727) or fill out this and copies of this form		
	and submit them to: EARA Cookbook Committee		
	c/o Carol Fritts 6115 Sullivan Road		
	Little Rock, AR		
	INSTRUCTIONS		
•	<ul> <li>Print NEATLY IN INK, NOT PENCIL, and place only ONE RECIPE per form.</li> </ul>		
	<ul> <li>If more room is needed, use another sheet at the same size and staple together.</li> </ul>		
	Please WRITE LEGIBLY, as this will greatly reduce errors.		
	List all ingredients in order of use in ingredients list and directions.		
	<ul> <li>Include amounts, sizes, e.g., 2 (8 oz. cans), temps, and baking/cooking times.</li> </ul>		
	<ul> <li>Keep ingredients separate and directions in one paragraph. Do not submit recipes in steps, columns, or charts. Recipes which cannot conform to our chosen recipe format</li> </ul>		
	<ul> <li>will be omitted.</li> <li>Use names of ingredients in the directions,</li> <li>e.g. "Combine flour and sugar." DO NOT use</li> </ul>		
· · · · · · · · · · · · · · · · · · ·	<ul> <li>statements like, "Combine first three</li> <li>ingredients."</li> </ul>		
	<ul> <li>Include temperatures and cooking, chilling, baking, and/or freezing times.</li> </ul>		
	Be consistent with the spelling of your name for each recipe you contribute.		
	<ul> <li>Any special recipe notes (anything other than ingredients. directions, contributor name,</li> </ul>		
	serving size, or recipe title) should be kept as a separate comment on the bottom of this		
	form, as they may not be included unless we pay extra for it.		
	<ul> <li>Your recipes should fit into one of the following categories:</li> </ul>		
	<ul> <li>Appetizers &amp; Beverages Breads &amp; Rolls</li> <li>Soups &amp; Salads Desserts</li> <li>Vegetable &amp; Side Dishes Cookies &amp; Candy</li> <li>Main Dishes This &amp; That</li> </ul>		

# **Recipes– Chocolate Torte**

Mix a little flour with a pint of cream, and chocolate in proportion, a little sugar, and four eggs; boil it about a quarter of an hour, stirring it continually for fear it should catch at bottom; then put it in the paste [pastry], and the whites of four eggs beat to a snow upon it, glaze it with sugar and bake it. N.B. Coffee-Pie is made after the same manner, boiling two or three dishes of clear coffee with cream instead of Chocolate, as the proceeding, they are both to be done with top crusts.

- Dalrymple, The Practise of Modern Cookery; Adapted to Families of Distinction, as well as Those of the Middling
   Ranks of Life. To Which is Added a Glossary. p. 357.
- Pie crust for 9" pie plate (homemade or bought)
- 4 oz. semi-sweet chocolate, grated
- 2 cups cream (or substitute skim or lowfat cream)
- 4 whole eggs
- 4 oz. sugar
- 1 Tbsp. all-purpose flour
- 4 egg whites
- 1 pinch of cream of tartar
- 2 Tbsp. sugar
- 1For the filling
- •
- 1. Preheat oven to 350°F.
- 2. Line your pie plate with the pie crust.
- 3. In a saucepan, combine the cream, sugar, flour, and grated chocolate. Cook over medium heat, stirring until the chocolate and sugar are melted. Taste the mixture and add more sugar if necessary. When hot and blended, remove from the burner.
- 4. Whip the eggs well in a separate bowl. Slowly stir ¼ cup of the hot chocolate and cream mixture into the beaten eggs. This will temper the eggs to prevent them from scrambling. Then stir this mixture slowly into the rest of the chocolate mixture. Return the chocolate to the burner and stir mixture until it begins to thicken. Then take it off the heat and let it cool to room temperature.

Pour cooled custard into the pie shell and bake at 350 for 35 to 45 minutes until the custard is set. Let cool to room temperature and then top with meringue (recipe follows below).

#### For the meringue

- 1. Preheat the oven to 350°F.
- 2. Before you serve it, prepare a meringue topping. Combine the 4 egg whites and a pinch of cream of tartar and whip them to soft peaks. Slowly add the sugar until stiff peaks are formed.
- 3. Spread the meringue over the top and bake in the oven about 10 minutes or until lightly browned.

http://recipes.history.org/2011/05/chocolate-puddings/

#### **Advertisements**

#### **SEW MUCH MORE**

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## **EARA Flags**

EARA Flags Are now available get with Teresa Lafferty to purchase one. misshattie1234@gmail.com 501-247-6466 or 269-5388 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

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**EARA Website:** William Hardage britishofficer@yahoo.com 501-627 -6313

**Board members:** David Howlett, Andrew Hooper, Corrie Cook-Edge, Keith Armbrust, 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

SHINNIN' TIMES JUNE 2017 210 WEST 21ST STREET LITTLE ROCK, AR 72206