

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

July 4—Territorial 4th 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



34th Annual Southwestern Regional Rendezvous



March 10-17th, 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 10th, Sunday 11th, Friday 16th, and Saturday 17th

Contact for information:

Booshway: Diane "Bones" Pike
214-998-6439 ga_mc@yahoo.com

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



Registration

Name: _____ Phone: _____ Email: _____
Address: _____ City: _____ State: _____ Zip: _____

Make Checks Payable to SWRR

Preregistration (postmarked by Feb. 23, 2018)

Adult: _____ X \$20= _____
Children*: _____ X \$5= _____
Medallion: _____ X \$10= _____
Mug: _____ X \$15= _____
Trader**: _____ X \$65= _____
Total: _____

Registration after Feb. 23, 2018

Adult: _____ X \$30= _____
Children*: _____ X \$10= _____
Medallion: _____ X \$10= _____
Mug: _____ X \$15= _____
Trader**: _____ X \$75= _____
Total: _____

*Children = 12 and under

**Trader includes one adult registration

Mail Registration to: SWRR c/o Don Kitlinger
3259 N. Hwy 59
Jefferson, Tx 75657

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Remaining 2017 Calendar

July 4—Territorial 4th of July, Historic Arkansas Museum Ed Williams 501-944-0736

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

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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 cmacharliegirl@yahoo.com

November 22-26—20th 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

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/>

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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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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

**S H I N N I N ' T I M E S
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2 1 0 W E S T 2 1 S T S T R E E T
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