

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



INSIDE THIS ISSUE:

SWRR 2018	1
Calendar	2
Cookbook	3
How To	4
Ads	5
Flags	5
Officers	6

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

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

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 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

Category
Recipe Title
Submitted by

[illegible]

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper has a slightly textured appearance and is set against a dark background.

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 www.typensave.com (user name is EARA, password is lettuce 727) or fill out this and copies of this form and submit them to:

INSTRUCTIONS

- Print **NEATLY IN INK, NOT PENCIL**, and place only **ONE RECIPE** per form.
- If more room is needed, use another sheet at the same size and staple together.
- Please **WRITE LEGIBLY**, as this will greatly reduce errors.
- List all ingredients in order of use in ingredients list and directions.
- Include amounts, sizes, e.g., 2 (8 oz. cans), temps, and baking/cooking times.
- 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 will be omitted.
- Use names of ingredients in the directions, e.g. "Combine flour and sugar." DO NOT use statements like, "Combine first three ingredients."
- Include temperatures and cooking, chilling, baking, and/or freezing times.
- Be consistent with the spelling of your name for each recipe you contribute.
- Any special recipe notes (anything other than ingredients, directions, contributor name, 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.
- Your recipes should fit into one of the following categories:

Appetizers & Beverages	Breads & Rolls
Soups & Salads	Desserts
Vegetable & Side Dishes	Cookies & Candy
Main Dishes	This & That

Caring for items Made of Horn

If you collect ornamental curios or functional items made from horn, they will need occasional attention to keep this natural material looking its best. Natural horn is a practical and attractive material and has long had a place all around the home.

Horn comes from cattle and deer and has a long history both as a domestic and decorative material. The Vikings used whole cow horns as drinking vessels, and a small spoon made from horn is the traditional utensil with which to enjoy a boiled egg at its best - metal spoons are said to taint the flavour.

Despite having very little intrinsic value, horn has been widely used for crafted items over the years simply because it was cheap, easily worked and could be polished to a shine that showed an attractive, translucent grain. Even the great art deco glass designer Rene Lalique found it a worthy material and produced some very fine carved jewellery pieces. Among other popular items made from horn have been ornamental snuff and pill boxes, walking-stick handles and cappings, hair combs, buttons, fans and many eating utensils.

Horn is composed of keratin, the same pliable material as our fingernails, and was commonly worked in strips taken from the outer layers of whole cow horns. In this form it can be quite easily moulded into various shapes by heating, wetting and bending. Alternatively, it can be cut into thin, flat, regular plates and assembled to make boxes, or used for inlay.

As a natural substance, though, horn is prone to problems with age which are the very reverse of its virtues as a material when new: it is very easy to carve, but it is also very easy to scratch; and though flexible when fresh and moist, it becomes brittle and chips and flakes if it dries out.

The best care for horn, therefore, is to ensure that it is kept away from extremes of temperature and humidity and that it is occasionally cleaned and nourished' with a little almond oil or olive oil. If damage has already occurred there are still several things you can do to restore it.

CLEANING AND REPAIRING HORN

A quick swab over with cotton wool dipped in warm, soapy water is all that is needed to clean grimy horn. Never soak it, or it may lose its shape and possibly begin to give off an unpleasant smell. If the piece has warped it may need to be carefully bent back into shape after heating it in the steam of a kettle. This process will only be successful if the piece can be clamped into its proper shape while it cools and dries to the right moisture content.

Bad scratches can be removed from horn with a paste made from French chalk mixed with a little water, repeatedly applied as necessary.

Serious cracks and chips demand rather more drastic action which may permanently ruin the original finish and should only be undertaken if there is no other choice. This sort of damage involves filling with an epoxy-resin filler, then rubbing down with very fine 'wet-and-dry' abrasive paper and disguising the repair with paint applied to imitate the real finish.

Horn ornaments need only to be polished with a silicone wax after cleaning. For spoons, salad servers and other utensils used for eating, rub each piece over with a little almond or olive oil after cleaning.

Advertisements

SEW MUCH MORE

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joyce@heifercreek.com

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Steve & Jennifer Johnson

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Chadwick, MO 65629

Ph: 417-634-0132

Cell:417-294-1175

ridgerunnercanvas@hotmail.com

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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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 or call 501-590-2583

**S H I N N I N ' T I M E S
J U L Y 2 0 1 7
2 1 0 W E S T 2 1 S T S T R E E T
L I T T L E R O C K , A R 7 2 2 0 6**