

# Shinnin' Times

## EARLY ARKANSAW REENACTORS ASSOCIATION

Map showing the Southwest Trail or Military Road as it was in the mid-1800s (in red) and the Natchitoches Trace that it replaced (in brown).



Southwest trail	1
Calendar	2
Messages and flyers	3-5
Resource	6-10
Excerpts	
Event photos	11
Officers	12

[https://en.wikipedia.org/wiki/Southwest\\_Trail](https://en.wikipedia.org/wiki/Southwest_Trail)

## EARA 2020 Event Schedule

**Jan 11** 12th Night Christmas Party 10 am until Idlewild House Teresa Lafferty 501-247-6466

**Jan 25-26** Defense of Cadron Colonial Event at Cadron State Park, Conway Ed Williams 501-944-0736

**Feb 14-16** 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 14-22** \*\* SWRR Henderson, TX at Two Ball's Farm Jan Kitlinger 940-867-7432)

**April 3-5** Saline Crossing Voo Benton, AR Doyle Richey 501-860-2544/Marsh Kimmerly 501-8603686

**April 3** Keelboat Event at Lyon's College Scottish Festival Ed Williams 501-944-0736

**Cancelled!! April 18-19** Colbert's Raid at Arkansas Post Ed Williams 501-944-0736

**Cancelled!! Apr 17-19\*** Woolly Hollow Voo Woolly Hollow State Park Tom Reedy 501-679-1636 Tinker 501-351-0561

**Cancelled!! May 15-17** Annual Pioneer Days Event: May 15th & 16th. (Friday and Saturday)

Venue: Educational Programming for Public NOTE: Setup on Thursday, May 14th and Break-Down on Sunday, May 17th. Norfolk, AR Call Tom Reedy 501-679-1636

**June 5-7** Bennett's Wildcat Voo Billy's at Jordan, AR Billy/Cathey Bennett 8702972269/2547187410

**July 4th 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 8** Ice Cream Social Carol's Porch Call Carol Fritts at 501-3501706

**Aug 22\*** Annual EARA Picnic and meeting

**Sept 25-27** Soggy Bottoms Hist. Wash. State Park —Lori Bennett 903-306-7781 CANCELLED!!

(**Oct 3\*\*** Sorghum Cook off/Fall Festival Scott Ed Williams 501-944-0736

**Oct 9-11** Leslie Voo Derk/Sherry Hettrick CANCELLED!!!

(Ft. Critter's Voo Oct 16-18\*\* Call Dianne Estrata 903-665-1672 David Pilgrin 903-276-8169/903-227-8302)

**November 6-7 Cancelled** Wolf House Rendezvous November 6th & 7th (Friday and Saturday)

Venue: Educational Programming for Public NOTE: Setup on Thursday, November 5th and Break-Down on Sunday, November 8th. Norfolk, AR Call Tom Reedy 501-679-1636

**Nov 26-29** Petite Jean Voo Petite Jean State Park Call April Goff 501-590-2583 CANCELLED!!!

\*\*\*\***November 25-29** Prairie D'Ane Rendezvous Prescott, AR See flyer on next page for details.\*\*\*\*

**Dec 6 Cancelled** 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

**Congrats!!!!**

Congratulations to one of our rendezvous couples who after a couple Covid delays were able to tie the knot Sept.26. Mr. and Mrs. Hooper







**Due to Covid-19 this is a private event is NOT open to the Public.**

**Pre-1840 encampment at historic site along the Southwest Trail in Prescott, Arkansas.** Many pioneers and explorers passed near here on their way further west. This property will also be the site of the 2021 Southwestern Regional rendezvous. So come join us for a sneak peek. Activities include Black Powder Blanket Shoot, Hawk Throwing Blanket Competition, Knife Throwing Blanket Competition, and Mountain Man/Momma Competition, as well as primitive skills demonstrations.

November 26th till 29th, Thanksgiving Week 2020. Early setup November 24th. Vehicles not allowed in main camp after 8 am Friday the 26th. Short term camping area for those who arrive after 8 am on the 26th.

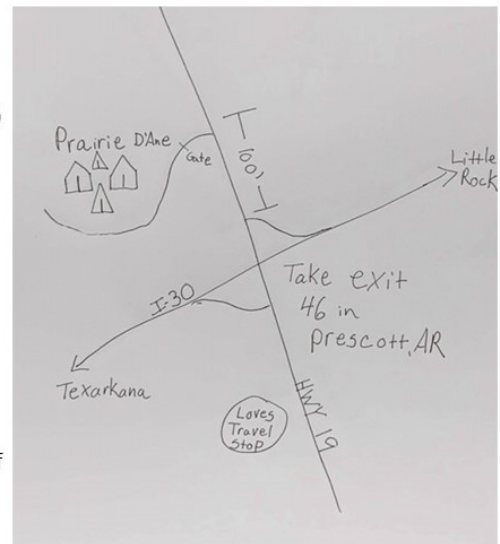
Water, Wood and Hooters provided. Firepits are permitted. If any artifacts unearthed please note location and turn in to Booshway or Segundo to be given to the host Museum.

**All Fees to be paid at gate.** Camp Fee \$20 Tent and Large Blanket Traders \$10 additional Trade Fee. No Fee for Trade Blanket that is 4 point size or smaller.

**Booshway**— April "Blossoming Flower" Goff 501-590-2583

**Segundo**— Steve "Carlos" Holmes 501-368-3167

**2243 AR HWY 19, Prescott, AR—Directions** —Exit 46 on Interstate 30. If headed East on 30 take the exit then cross over the bridge. Gate to property will be on the left just passed bridge. If you pass the Phillips 66 station you missed it. If headed West on 30 take exit and head to the right as you pull off the exit you are looking at the gate. Big Bright Signage will be posted.



Look for our event page on Facebook for more information or contact the Booshway or Segundo with questions.

**Sponsored by Early Arkansas Reenactors Association and Hosted by the Nevada County Depot Museum at the lovely and historic Prairie D'Ane Battlefield Site.**

# 37<sup>th</sup> annual 2021 Southwestern Regional Rendezvous

## Prescott, AR 71857

### March 13-20, 2021



Member of Southeast Colorado Council of Buckskinners

The SWRR schedule of events include: Adult and kids events.

Primitive archery shoot   Fire making contest   Cooking contest   Knife and hawk throw  
Smooth bore & rifle shoots   Highland games   Round robin   Colleges/Seminars  
Pistol shoot   Daily Raffles   Demonstrations   Pie Contest   and many more events

Kids games include daily quests and special event treasure hunt, so bring your sense of adventure kids.

Firewood and water available on site. Showers are offsite within ½ mile from the camp site. See gate book for details and discounts on local business' in the area. Ice sold daily.

Early set up will be March 10-12, 2021 Long term and short term areas setup 8am-6pm. March 12 thru 20 short term only 10am-4pm. After March 12-20 walk in/out long term only. Long term will be closed to vehicle traffic March 12 at 6pm. Open to the public March 13th and March 20th 10am to 4pm. School days will be announced.

#### Booshway

Steve (Carlos) Holmes

501-368-3167

Email: [74tatanka@gmail.com](mailto:74tatanka@gmail.com)

#### Segundo

James (No Nose) Thompson

501-860-2547

Email: [nonoseou812@yahoo.com](mailto:nonoseou812@yahoo.com)

Directions to the site: take I-30 to Prescott, exit 46 take hwy 19 north 1000' and turn left into property.

Follow signs to camp and parking

Registration comes with one gate book per camp

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

Make checks payable to SWRR

Preregistration (Postmarked by Feb. 24, 2021)

Adult: \_\_\_\_\_ X \$25= \_\_\_\_\_

Children\*: \_\_\_\_\_ X \$5 = \_\_\_\_\_

Medallion: \_\_\_\_\_ X \$17= \_\_\_\_\_

Sprinkle Mug: \_\_\_\_\_ X \$20= \_\_\_\_\_

Trader\*\*: \_\_\_\_\_ X \$65= \_\_\_\_\_

Registration at the gate

Adult: \_\_\_\_\_ X \$35= \_\_\_\_\_

Children\*: \_\_\_\_\_ X \$10= \_\_\_\_\_

Medallion: \_\_\_\_\_ X \$17= \_\_\_\_\_

Sprinkle Mug: \_\_\_\_\_ X \$20= \_\_\_\_\_

Trader\*\*: \_\_\_\_\_ X \$75= \_\_\_\_\_

\*Children 12 years and under

\*\*Trader includes one adult registration

Mail Registration to:

SWRR PO Box 543

Jefferson, TX 75657



Excerpts from The Art of Cooking by  
Hannah Glasse

## 72 *The ART of COOKERY.*

Note, You may do rabbits the same way, but it must be veal gravy and white wine; adding mushrooms for cucumbers.

### *To stew a Hare.*

Cut it to pieces, put it into a stew-pan, with a blade or two of mace, some whole pepper, black and white, an onion stuck with cloves, an anchovy, a bundle of sweet herbs and a nutmeg cut into pieces, and cover it with water; cover the stew-pan close, let it stew till the hare is tender, but not too much done; then take it up, and with a fork take out the hare into a clean pan, strain the sauce through a coarse sieve, empty all out of the pan, put in the hare again with the sauce, take a piece of butter as big as a walnut rolled in flour, and put in likewise one spoonful of catchup, and one of red wine; stew all together (with a few fresh mushrooms, or pickled ones, if you have any) till it is thick and smooth; then dish it up, and send it to table. You may cut a hare in two, and stew the fore-quarters thus, and roast the hind-quarters with a pudding in the belly.

### *A Hare Civet.*

Bone the hare and take out all the sinews, then cut one half in thin slices, and the other half in pieces an inch thick, flour them and fry them in a little fresh butter as collops quick, and have ready some gravy made good with the bones of the hare and beef, put a pint of it into the pan to the hare, some mustard, and a little elder vinegar; cover it close, and let it do softly till it is as thick as cream, then dish it up with the head in the middle.

### *Portuguese Rabbits.*

I HAVE in the beginning of my book given directions for boiled and roasted. Get some rabbits, truss them chicken fashion, the head must be cut off, and the rabbit turned with the back upwards, and two of the legs stripped to the claw end, and so trussed with two skewers. Lard them, and roast them with what sauce you please. If you want chickens and they are to appear as such, they must be dress'd in this manner; but if otherwise, the head must be skewered back and come to the table on, with liver, butter and parsley, as you have for rabbits, and they look very pretty boiled and trussed in this manner, and smothered with onions; or if they are to be boiled for chickens, cut off the head and cover them with white cellery sauce, or rice sauce tossed up with cream.

### *Rabbits Surprise.*

ROAST two half-grown rabbits, cut off the heads close to the shoulders and the first joints; then take off all the lean meat from the back bones, cut it small and toss it up with six or seven spoonfuls of cream and milk, and a piece of butter as big as a walnut rolled in flour, a little nutmeg and a little salt, shake all together till it is as thick as good cream, and set it to cool: then make a force-meat with a pound of veal, a pound of suet, as much crumbs of bread, two anchovies, a little piece of lemon-peel cut fine, a little sprig of thyme, and a nutmeg grated; let the veal and

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15

## C H A P. II.

## M A D E D I S H E S.

*To dress Scotch Collops.*

TAKE veal, cut it thin, beat it well with the back of a knife or rolling pin, and grate some nutmeg over them; dip them in the yolk of an egg, and fry them in a little butter till they are of a fine brown, then pour the butter from them, and have ready half a pint of gravy, a little piece of butter rolled in flour, a few mushrooms, a glass of white-wine, the yolk of an egg and a little cream mixed together. If it wants a little salt put it in. Stir it altogether, and when it is of a fine thickness dish it up. It does very well without the cream, if you have none; and very well without gravy, only put in just as much warm water, and either red or white wine.

*To dress White Scotch Collops.*

Do not dip them in egg, but fry them till they are tender, but not brown. Take your meat out of the pan, and pour all out, then put in your meat again, as above, only you must put in some cream.

*To dress a Fillet of Veal with Collops.*

For an alteration, take a small fillet of veal, cut what collops you want, then take the udder and fill it with force meat, roll it round, tie it with packthread across, and roast it: lay your collops in the dish, and lay your udder in the middle. Garnish your dishes with lemon.

*To make Force Meat Balls.*

Now you are to observe, that force meat balls are a great addition to all made dishes; made thus: take half a pound of veal, and half a pound of suet, cut fine, and beat in a marble mortar or wooden bowl; have a few sweet herbs shred fine, a little mace dried and beat fine, a small nutmeg grated, or half a large one, a little lemon peel cut very fine, a little pepper and salt, and the yolks of two eggs; mix all these well together, then roll them in little round balls, and some in little long balls; roll them in flour, and fry them brown. If they are for any thing of white sauce, put a little water on in a sauce-pan, and when the water boils put them in, and let them boil for a few minutes, but never fry them for white sauce.

*Truffles and Morels good in Sauces and Soups.*

TAKE half an ounce of truffles and morels, simmer them in two or three spoonfuls of water for a few minutes, then put them with the liquor into the sauce. They thicken both sauce and soup, and give it a fine flavour.

*To stew Ox-Palates.*

STEW them very tender; which must be done by putting them in cold water, and let them stew very softly over a slow fire till they

## 82 The ART of COOKERY,

mushrooms, and a few pickled ones; then beat up the yolk of an egg in a little gravy, stirring it. Season with salt. When they are enough, dish them up in little dishes or plates.

### *To preserve Cocks-Combs.*

LET them be well cleaned, then put them into a pot, with some melted bacon, and boil them a little. About half an hour after, add a little bay salt, some pepper, a little vinegar, a lemon sliced, and an onion stuck with cloves. When the bacon begins to stick to the pot, take them up, put them into the pan you would keep them in, lay a clean linen cloth over them, and pour melted butter clarified over them, to keep them close from the air. These make a pretty plate at a supper.

### *To preserve or pickle Pigs Feet and Ears.*

TAKE your feet and ears single, and wash them well, split the feet in two, put a bay-leaf between every foot, put in almost as much water as will cover them. When they are well steamed, add to them cloves, mace, whole pepper and ginger, coriander seed and salt, according to your discretion; put to them a bottle or two of Rhenish wine, according to the quantity you do, half a score bay-leaves, and a bunch of sweet herbs. Let them boil softly till they are very tender, then take them out of the liquor, lay them in an earthen pot, then strain the liquor over them; when they are cold, cover them down close, and keep them for use.

You should let them stand to be cold; skim off all the fat, and then put in the wine and spice.

They eat well cold; or at any time heat them in the jelly, and thicken it with a little piece of butter rolled in flour, makes a very pretty dish; or heat the ears, and take the feet clean out of the jelly and roll in the yolk of an egg, or melted butter, and then in crumbs of bread and broil them; or fry them in fresh butter, lay the ears in the middle and the feet round, and pour the sauce over; or you may cut the ears in long slips, which is better: And if you chuse it, make a good brown gravy to mix with them, a glass of white wine and some mustard, thicken'd with a piece of butter rolled in flour.

### *To pickle Ox-Palates.*

TAKE your palates and wash them well with salt and water, and put them in a pipkin with water and some salt; and when they are ready to boil, skim them well, and put to them pepper, cloves, and mace, as much as will give them a quick taste. When they are boiled tender (which will require four or five hours) peel them and cut them into small pieces, and let them cool; then make the pickle of white wine and vinegar, an equal quantity; boil the pickle, and put in the spices that were boiled in the palates: When both the pickle and the palates are cold, lay your palates in a jar, and put to them a few bay-leaves and a little fresh spice; pour the pickle over them, cover them close, and keep them for use.

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## made PLAIN and EASY.

97

*To make Scotch Barley Broth.*

TAKE a leg of beef, chop it all to pieces, boil it in three gallons of water, with a piece of carrot, and a crust of bread, till it is half boiled away; then strain it off, and put it into the pot again, with half a pound of barley, four or five heads of celery washed clean and cut small, a large onion, a bundle of sweet herbs, a little parsley chopped small, and a few marigolds. Let this boil an hour. Take a cock or large fowl, clean picked and washed, and put into the pot; boil it till the broth is quite good, then season with salt, and send it to table, with the fowl in the middle. This broth is very good without the fowl. Take out the onion and sweet herbs, before you send it to table.

Some make this broth with a sheep's head, instead of a leg of beef, and it is very good; but you must chop the head all to pieces. The thick flank, about six pounds to six quarts of water, makes good broth; but then put the barley in with the meat, first skim it well, boil it an hour very softly, then put in the above ingredients, with turnips and carrots clean scraped and pared, and cut in little pieces. Boil all together softly, till the broth is very good; then season it with salt, and send it to table, with the beef in the middle, turnips and carrots round, and pour the broth over all.

*To make Hodge-podge.*

TAKE a piece of beef, fat and lean together about a pound, a pound of veal, a pound of scrag of mutton, cut all into little pieces; set it on the fire, with two quarts of water, an ounce of barley, an onion, a little bundle of sweet herbs, three or four heads of celery washed clean and cut small, a little mace, two or three cloves, some whole pepper, tied all in a muslin rag, and put to the meat three turnips pared and cut in two, a large carrot scraped clean and cut in six pieces, a little lettuce cut small, put all in the pot, and cover it close. Let it stew very softly over a slow fire five or six hours; take out the spice, sweet herbs, and onion, and pour all into a soup dish, and send it to table; first season it with salt. Half a pint of green peas, when it is the season for them, is very good. If you let this boil fast it will waste too much; therefore you cannot do it too slow, if it does but simmer. All other stews you have in the foregoing chapter; and soups in the chapter of Lent.

*To make Pocket Soup.*

TAKE a leg of veal, strip off all the skin and fat, then take all the muscular or fleshy parts clean from the bones. Boil this flesh in three or four gallons of water till it comes to a strong jelly, and that the meat is good for nothing. Be sure to keep the pot close covered, and not do too fast; take a little out in a spoon now and then, and when you find it is a good rich jelly, strain it through a sieve into a clean earthen pan, when it is cold take off all the skim and fat from the top, then provide a large deep stew-pan with water boiling over a stove, then take some deep china cups, or well glazed earthen ware, and fill these cups with the jelly, which you must take clear from the settling at the bottom, and set

H

them

*Excerpt from Firearms, Traps, & Tools of the Mountain Men* was written by Carl P. Russell

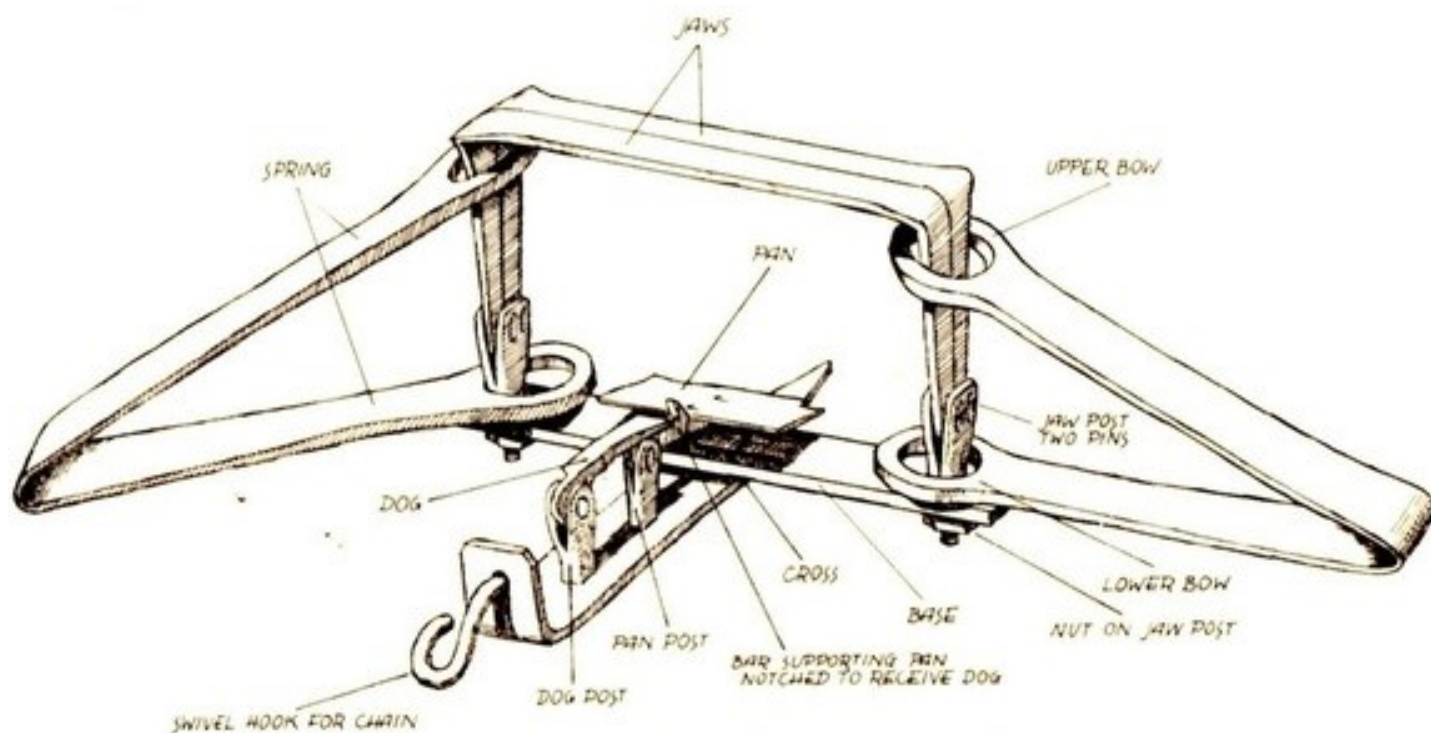


FIG. 17. *The Steel Trap and Its Parts.*

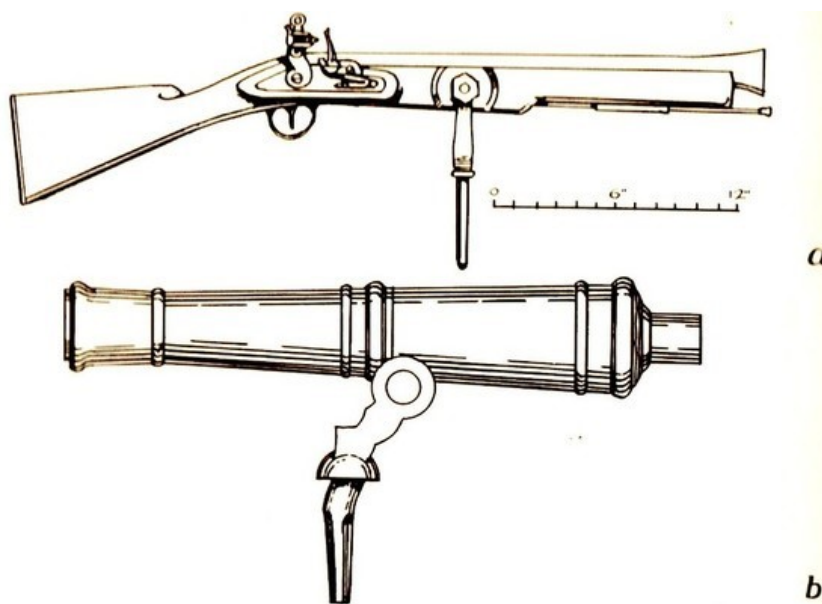


FIG. 3. *Swivel Guns of Lewis and Clark.*

*a*, swivel-mounted blunderbuss. Barrel 22½ inches; flared muzzle 2 inches in diameter. Milwaukee Museum (N7013). *b*, early U. S. swivel gun. Total length about 30 inches; bore 1⅞ inches; a one-pounder. Rock Island Arsenal. The drawings are by Glen Dines.





Assorted pictures of Prairie  
D'Ane site and work going on to  
improve site.



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

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**Newsletter Editor:** April Goff april.goff@arkansas.gov 501-590-2583

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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