

Shinnin' Times

EARLY ARKANSAW REENACTORS ASSOCIATION

I regret to say we lost another member. Michael Bethea past away October 25th. Our prayers are with his family and he will be remembered fondly by our membership.

**November 25-28, 2021 Petit Jean Rendezvous
Early Setup Nov. 24th wood and water provided.
See flyer on page 4 for details.**

News 1

Election Time! Nomination Deadline must be received by November 30!! Ballots will go out Early December With instructions.

Election details 2

Calendar for 2021 3

Please see page 2 for detail of nomination and election process.

Flyers for Fall events 4

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2022 calendar will go out in the December newsletter and there will be event links set up on the Facebook groups and page as well.

Eara Board Member Nomination Form

Position Nominated For:

President(1)

Vice- President(1)

Secretary(1)

Treasurer(1)

Director(8)

Name of Nominee: _____

Name of Nominator: _____

Name of Second: _____

Election details.: It is time for elections again. Teresa Lafferty is stepping down as President at the end of this year. Thanks to her for all her hard work. David Howlett is stepping down from his board member position as well. Sherry Hetrick is stepping down from her position as Treasurer, Board Member and membership coordinator. The board approved using the procedures that EARA used many times before for the elections. Nominations opened today. Attached you will find a form that shows the information needed to nominate someone. With precedent from previous elections someone can nominate themselves for a spot. They still have to have a second to the nomination. The nominee has to agree as well. The nominee, nominator and second must all be active dues paid members at the time of the nomination. Nominations will close Nov. 30. They must be received at my email april.goff@arkansas.gov or street address, April Goff 8 Domicilio Cove, Little Rock, AR 72206 on or before that date. You can also email them to the EARA email at earlyarkansawreenactors@gmail.com I will acknowledge all nominations via email or snail mail. The first week of December I will snail mail out ballots to all eligible voters. The ballots will come with clear instructions for filling them out and sending them back. Family memberships receive 2 votes and Individual Memberships receive 1 vote. Votes must be postmarked back to me by December 31, 2021. Stamped envelopes will be included to return the ballots. Ballots will be counted and Winners announced at 12th night. Location still to be determined. It will be announced as soon as we nail down the site. If there are any questions please message or email me or a board member so we can address them asap.

ALL DATES Tentative Due to Current Health Situation and Subject to Change.

EARA 2021 Event Schedule

- Jan 9** 12th Night Christmas Party 10 am until Scott Plantation Settlement Teresa Lafferty 501-247-6466
- Jan 23** Shoot and Shooting class plus Robert Burns Party at Scott Settlement Ed Williams 501-944-0736
- Jan 30** Defense of Cadron Colonial Event at Cadron State Park, Conway Ed Williams 501-944-0736
- Feb 19-21** 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 12-21** ** SWRR Prescott, AR at Prairie D'Ane Steve Holmes 501-368-3167
- Apr 16-18** Colbert's Raid at Arkansas Post Ed Williams 501-944-0736
- Apr 16-18** Woolly Hollow Voo, Woolly Hollow State Park Tom Reedy 501-679-1636 Tinker 501-351-0561
- April 30– May 2** **Cancelled Due to construction.** Saline Crossing Voo Benton, AR Doyle Richey 501-860-2544/
Marsh Kimmerly 501-8603686
- May 8** ** ? **Cancelled HAM Spring Frolic** Scott&6th HAM Museum Call Ed Williams 501-944-0736
- June 4-6** Bennett's Wildcat Voo Billy's at Jordan, AR Billy/Cathey Bennett 8702972269/2547187410
- July 4*****?**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 7** Ice Cream Social Carol's Porch Call Carol Fritts at 501-3501706
- Aug 21** Annual EARA Picnic and meeting Pinnacle mt state park, Big Maumelle Pavilion
- Sept 24-26** Soggy Bottoms Hist. Wash. State Park —Lori Bennett 903-306-7781
- Oct 2**** Sorghum Cook off/Fall Festival Scott Ed Williams 501-944-0736
- Oct 8-10** **Cancelled** Leslie Voo Dirk/Sherry Hettrick sherryhetrick@gmail.com 501 253 4627
- Oct 13-17**** Fort Cooper Voo Call Dianne Estrata 903-665-1672 David Pilgrin 903-276-8169/903-227-8302)
- October 27 –31** Prairie D'Ane Rendezvous Steve Holmes 501-368-3167
- November 5-6** ** **Cancelled** Wolf House November 6th & 7th (Friday and Saturday)
- Venue: Educational Programming for Public NOTE: Setup on Thursday, November 4th and Break-Down on Sunday, November 7th. Norfolk, AR Call Tom Reedy 501-679-1636**
- Nov 24-28** Petite Jean Voo Petite Jean State Park Call April Goff 501-590-2583
- Dec 4*****? **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**

Petit Jean Mountain Rendezvous



Event Location: Petit Jean Mountain State Park, at the C.C.C. monument

November 25-28, 2021

Booshway—April Goff

Phone #—501-590-2583

Early Set-up— November 24,2021

Water, wood, toilets available.

Many activities will be available including:

Firestarting demo Friday 1 p.m.

Firestarting with Flint and Steel Competition Friday afternoon at 2 p.m.

Pioneer Packout Competition Saturday 10 a.m.

Tomahawk Competition Saturday 2 p.m. "Cut the ribbon"

Cooking contest Saturday 4 p.m. Native American Recipes. Must provide source of recipe.

Camp potluck Saturday night at 5 p.m. or when judging is done.

Contact booshway with questions.

Early Arkansas Reenactors Association

earlyarkansawreenactors@gmail.com



www.earlyarkansas.com



Election Cake: Thirty quarts of flour, 10 pound butter, 14 pound sugar, 12 pound raisins, 3 doz eggs, one pint wine, one quart brandy, 4 ounces cinnamon, 4 ounces fine colander seed, 3 ounces ground alspice; wet flour with milk to the consistence of bread over night, adding one quart yeast; the next morning work the butter and sugar together for half an hour, which will render the cake much lighter and whiter; when it has rise light, work in every other ingredient except the plumbs, which work in when going into the oven. – **Simmons, American Cookery, 1796.**

Modern Version

Ingredients

pre-ferment made in step one

pre-ferment

- 1 1/4 cup whole milk (heated to 70degrees (see note))
- 1/4 teaspoon instant yeast
- 2 3/8 cups all purpose or whole wheat pastry flour (2 1/4 Cups plus 2 Tablespoons equivalent)

cake

- 1 cup unsalted butter (room temperature)
- 3/4 cups white sugar
- 2 eggs
- 1/3 cup buttermilk (or substitute whole-milk yogurt)
- 1/4 cup honey or molasses
- 2 1/4 cups all purpose or whole wheat pastry flour
- 2 tablespoons spices (See note for suggestions)
- 1/4 teaspoon ground coriander
- 1/4 teaspoon black pepper
- 2 teaspoons salt
- 2 tablespoons rum, sherry or cider (Or use equal amount liquid from reconstituted fruit)
- 2 cups dried fruits, reconstituted (See note for suggestions)

SEE NEXT PAGE for instructions

<https://ancestorsinaprons.com/tag/colonial-recipe/>

Day ONE: pre-ferment

1. Mix yeast into warm milk until totally dissolved.

pre-ferment

2. Add flour and mix until starter is consistent texture.
3. Scrape down bowl and cover with towel or plastic wrap. Allow to ferment for 8-12 hours at room temperature.

When read it will have bubbles or cavities covering surface. If you can't use it immediately, store covered in refrigerator for up to a few days.

Day ONE: Reconstituting Fruit

4. Chop dried fruits and put in small saucepan. Cover with liquor or chosen liquid. Warm over low heat for a few minutes and remove from heat. Allow to soak, covered overnight or several hours until ready to use.

Day TWO: Prepare Cake

5. Assemble and measure all ingredients. Set out eggs and milk or yogurt so they will come to room temperature.

Prepare Cake

6. Measure flour and seasonings into a small bowl and whisk until well blended.
7. Drain fruit in a strainer over a bowl or pan. Set fruit aside. Pour liquid into a separate bowl or cup.
8. Grease and flour a tube pan, two loaf pans or three-four round or square cake pans.
9. In large bowl, Beat butter until smooth. Add sugar and beat with electric mixer at least five minutes to get it very fluffy.
10. Add one egg at a time, beating thoroughly after each addition.
11. Add the molasses or honey and the yogurt or buttermilk and beat at medium speed just until combined.
12. Use dough hook on mixer or your hands to mix in the pre-ferment (starter) until incorporated, with no lumps of the starter visible.
13. Mix in dry ingredients with spoon or hands, just until incorporated. Do not over mix.
14. With wooden spoon or spatula, gently fold in the two tablespoons of liquor or other liquid, and the rehydrated fruit.
15. Put batter into pans. As a rule of thumb, the batter should only fill the pan half way or slightly less than half way. Level the top with a knife or spatula. Cover and let rise for 2-4 hours until cake has risen about 1/3 of its beginning volume.
16. Bake at 375 degrees F. for 10 minutes. Reduce heat to 325 degrees and continue baking for 25-30 minutes, until a tester comes out clean. Cool in pan on rack for 15 minutes, then remove from pan and cool completely before glazing, storing or cutting.

Store and Serve Cake

17. If you want to freeze a cake, do it without glazing. You can store the cake in a plastic zipper bag for several days or even weeks to allow the flavors to mellow. It can be eaten plain, or you can make a glaze with confectioners sugar moistened with the liquid from the reconstituted fruit, some kind of juice, or water.

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

President and Events Coordinator: Teresa Lafferty misshattie1234@gmail.com 501-247-6466 or 269-5388

Vice President: April Goff april.goff@arkansas.gov 501-590-2583

Secretary: Carol Fritts cfritts3714@att.net 501-350-1706

Treasurer/Membership: Sherry Hetrick sherryhetrick@gmail.com 501 253 4627

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

Keel boat committee: Ed Williams ed_Laurine@juno.com 501-944-0736

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

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