A Publication of the Early Arkansaw Re-enactors Association (EARA)

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Southwest Regional

The southwest went off as usual a RAIN-DE-VOUS at least the first part of it. Karen Woodruff has posted 100s of photos on the EARA list so if you haven't seen them, please do so. Several of EARA's folks went for all or some of the event. Andrew "Burnt Rod" Hooper and Joe "Yellow Dog" Shuffield were there, along with Teresa "Miss Hattie" Lafferty and James "No Nose" Thompson. Glenn "Thunder stick" Cook was there for one day or two. Matt Bell and his buddy Robert were there. Lori Bennett, and Tony and Karen Woodruff, and Shine and Jennifer Johnson. I hope I got everyone who was there from our group mentioned. I was told there were over 200 camps. Neither David nor I were able to go as I broke my hand in Early February and pretty well screwed it up.

From the photos that Karen has posted it looks like everyone had a great time, at least when the rain stopped.

KEEL BOAT WORK DAYS

There is <u>some serious work</u> that needs to be done on the keel boat so it can be taken to an event soon. The boat is located at Scott Plantation...give Ed a hand with if you are able to at all.

Saline Crossing Vous <u>DATE HAS CHANGED</u>, it is now May 19-21, and you are welcome to stay later if you'd like. You can contact Marsha and Doyle at kimery2006@sbcglobal.net if you have any questions.

Events Calendar 2016 Events

April 16-- Arkansas Post Ed Williams 501-944-0736

APRIL13-17 Wooly Hollow Voo Tom Reedy 501-679-1636

April 29-May 1 Fort Bennett "Wildcat" Voo James "Nonose" Thompson 501-269-5833 Billy Bennett 245-718-7410

May 6-8 Jacksonport Demonstsraton/Voo Teresa Lafferty 501-247-6466 Vicki S

May 11 HAM contact Ed Williams 501-944-0736

May 19-21 Saline Crossing Voo Doyle Richey/Marsh Kimery 501-860-3686

July 4 Fourth of July at HAMM Ed Williams 501-944-0736

July 7-17 Rocky Mt National Voo Gunnison, Co Lori Bennett 903-949-8842

August 6 Ice Cream Social Carol's Porch Carol Fritts 501-350-1706

August 27 EARA Annual Picnic Teresa Lafferty 501-247-6466 (call or text)

Sept 8-11 Calico Rock Voo James Ross 870-615-3120

Sept 15-18 Soggy Bottoms Voo Lori Bennrtt 903-949-8842 (School day on Friday)

Sept 29-2 Critter's Voo Foulk, Ark . Bobby Cooper 903-908-5088

Oct. 9-11 Leslie Voo Glenn Cook 501-941-7910 gc1760@yahoo.com

Oct 19-30 Southeastern Regional Rendzevous Yadkinville, NC Teresa Lafferty 501-247-6466

Nov. 6-8 Civil War Days Washington State Park Charlene Pippin cmacharliegirl@yahoo.com 870-983-2307

Nov. 24-27 Petit Jean Voo Petit Jean State Park Glenn Cook 501-941-7917/501-350-6640

Dec. 4 Christmas at HAMM (Little Rock) Ed Williams 501-944-0736

EARA OFFICERS

There is no password to access the online edition of the EARA Newsletter via the EARA website at http://www.earlyarkansas.com

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BOARD MEMBERS: David Howlett, Andrew Hooper, Corrie Cook-Edge, Keith Armburst, Thomas Reedy, James Thompson, Larry Thompson, Sherry Bryan, Billy Bennett

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 Glenn Cook, 331 Mark Lynn circle Cabot, AR 72023

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Eara Library

I published a list of the Eara Library books a while back and will republish this from time to time. We have been wondering what to do with these wonderful books and last summer I cataloged them. But keeping them inside the EARA trailer in tubbies doesn't seem to make them any more available than they were to the members, BUT they

ARE somewhat protected from humidity and mice now, but they still aren't very available... we have tried **Unsuccessfully** to find a central location for the books to make them available and we have finally decided to keep them in a bookcase at my house.

They will be accessible to loan to ANY EARA member.... and you have three ways to access them. 1) call or email me and I will MAIL them to you, you pay postage both ways. 2) you come by my house just north of Conway and pick them up, 3) you call, e mail or smoke signal me and say "would you bring XXX book to YYY event?" I'll do my best to get it there.

I will keep a list of who has what, and you are welcome to keep said book for a reasonable period of time or until someone else wants to borrow it, but remember I am cranky old lady and I WILL hunt you down and hurt you if you lose a book. (Joke,....well maybe not totally a joke) but you get the idea. We have a GREAT selection of historical books and we need to be able to REASONABLY access them some way. Just hauling them around in a trailer isn't working for making them available to our members very well If you have a suggestion for a better way to do this, I'm all ears.

Sherry Bryan shared this lovely bread recipe with us

I love bread. I love baking bread. I love eating bread. Baking bread at rendezvous, and sharing it is even better! The recipe that I am sharing with you is very simple and pretty much fail proof, it can be used for loaf bread, fried bread, or even donuts. I use this recipe at home and at Rendzevous....when baking at home, it makes 2 round loaves, and I bake it in a #5 cast iron skillet. When camping, I bake in a pie pan or round cake pan, in a Dutch oven (I have one Dutch oven that I only use for baking-I have a pie pan turned upside down, so my bread is a little further from the heat.)

Bread

3 cups of flour 1 tsp salt 1 envelope yeast 1 tablespoons sugar warm water Olive oil Dissolve sugar in ¼ cup warm water. Add yeast, let the yeast activate for about 5 minutes. Put a little oil in you bowl to coat it, then the flour and salt. Add the yeast, and about 1 cup of warm water, a little at a time, to form a dough. Knead slightly, let rise in warm place until double. Form into loaves and bake. At home, I bake at 350 for about 20 minutes. In a Dutch oven, it takes about 30.

This is a great recipe to turn into a herb or garlic bread (there is no such thing as too much garlic!). Just add your herbs or chopped garlic.

For fry bread, heat your oil, use golf ball size dough that you flatten, fry on each side until gold brown (yummy with honey or molasses!)

For donuts (or more likely donut holes), SMALL pinches of dough (1 inch), fry in hot oil, roll in powdered sugar, or dip in honey.

Handy Dandy Dutch Oven charcoal brick chart: (#coals top/bottom)

Temp	8"	10"	12"	14"	16"
300	9/4	12/5	15/7	19/9	21/11
325	10/5	13/6	16/7	20/10	22/12
350	11/5	14/7	17/8	21/11	24/12
375	11/6	16/7	18/9	22/12	24/13
400	12/6	17/8	19/10	24/11	27/13
425	13/6	18/9	21/10	25/13	28/14
450	14/6	19/10	22/11	26/14	30/14
500	15/7	20/11	23/12	28/14	32/15

Just Gotta Brag

David "Bruiser" Howlett, who has been active in the Boy Scouts for 20+ years and has served the Damascus camp in many capacities over the years and is currently the over all program director, recently received the SILVER BEAVER award, which is the highest award for an adult that the scouts award. Congratulations David!!!! You earned it!-z

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