

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

March 3-5—White Oak State Park Colonial Event, Ed Williams 501-944-0736 or ed_laurine@juno.com

March 18-25 Southwest Regional Rendezvous—Bartlesville, OK Jennifer Johnson 417-294-1175

April 13-16 Woolly Hollow Voo, Contact Tom Reedy 501-679-1636

NEW!! April 27-30
Scott Connection Voo Ed Williams
Contact 501-944-0736

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WOOLLY HOLLOW VOO

APRIL 13 TO 17, 2017

WOOLLY HOLLOW STATE PARK 62 WOOLLY HOLLOW ROAD GREENSBRIER, AR 72056



TAKE A STEP BACK IN TIME TO THE ANNUAL WOOLLY HOLLOW RENDEZVOUS, APRIL 13 TO 17, 2017 WITH EARLY SET UP TUESDAY, APRIL 11. SPONSORED BY THE EARLY ARKANSAW REENACTORS ASSOCIATION AND WOOLLY HOLLOW STATE PARK.

SCHOOL DAY: FRIDAY, APRIL 14

POTLUCK: SATURDAY NIGHT

DEMONSTRATIONS OF LIFE DURING THE MOUNTAIN MAN ERA THROUGHOUT THE WEEKEND. TRADERS, BUCKSKINNERS AND VENDORS WELCOME. WATER, ICE, AND LIMITED FIREWOOD (PLEASE BRING FIREWOOD) AVAILABLE. HOOTERS IN CAMP. **NEW CAMP LOCATION--TO THE RIGHT AT THE PARK ENTRANCE.

BOOSHWAY: TOM REEDY

501 679 1636



Early Arkansas Reenactors Association
P.O. Box 94534
North Little Rock, AR 72100

Scott Connections Rendezvous

Daysi Wrenn



Early Setup—Thurs. April 27

Student Day—Fri. April 28

Public—Saturday April 29

Water, wood, toilets available. Various activities will be available. No fee for reenactors. Pre-1840 vendor/trader/seller fee is \$10. Modern Crafters welcome, there will be a \$10 fee and will set up within the park away from pre-1840 vendors.

Admission fee \$3.00 for public



April 28-30, 2017

Boothway—Ed Williams

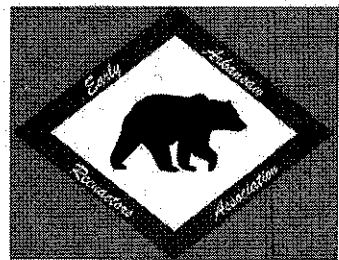
Phone #—501-944-0736

Email—ed_laurine@juno.com

Venue Address:
15525 Alexander Rd
Scott, AR 72142

Scott Connections is located at the corner of Alexander Road and Walkers Corner in Scott, Arkansas

Early Arkansas Reenactors
Association
PO Box 94534
North Little Rock, AR 72119



www.earlyarkansas.com

Updated 2017 Calendar

March 11— St Patrick's Day parade Little Rock, AR. Keelboat will be our float.

March 18-25 (Early setup starting March 15) Southwest Regional Rendezvous—Bartlesville, OK Jennifer Johnson 417-294-1175

April 6-9 — Mansker's Station Goodlettsville, TN 615-859-3678

April 13-16 Woolly Hollow Voo, Tom Reedy 501-679-1636

April 15th - Colbert's Raid at Arkansas Post. All come to celebrate the last battle of our Revolutionary War against Great Britain. Contact Ed Williams at 501-944-0736 or ed_laurine@juno.com

April 21-22—Scout-A-Rama , Texarkana Setup on 20th, Contact Teresa Fleming 903-671-2450

April 20-23—2017 School of the Lady, Powhatan Historic State Park

April 27-30 Scott Connection Voo Ed Williams Contact 501-944-0736

May 5-7— Jacksonport Demonstration/Voo Teresa Lafferty 501-247-6466

May 6- Lake Dardanelle Resource Day Ed Williams 501-944-0736

May 11-15 The raid at Martin Station, Virginia 276-445-3065

May 13—Territorial Fair, Historic Arkansas Museum Ed Williams 501-944-0736

May 19-21- Saline Crossing Voo . Contact is Mr. Doyle Richey 501 860-2544 / Marsha Kimery 501 860 - 3686

June 2-4 —Fort Bennett "Wildcat" Voo Contact James "Nonose" Thompson 501-269-5833

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

July 7-16—Rocky Mountain National Rendevous, 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

September 29-October 1—Crittter'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 cmachar-liegirl@yahoo.com

November 22-26—20th Annual Petit jean Voo, Petit Jean Mountain State Park, Glenn Cook 501-941-7917/501-350-6640

Category

Recipe Title _____

Submitted by _____

INGREDIENTS: Use abbreviations: pt. qt. pkg. env.
c. ctn. tsp. T. oz. lb. gal. doz. sml. med. lg.

[illegible]

DIRECTIONS:

[illegible]

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:

EARA Cookbook Committee
c/o Carol Fritts
6115 Sullivan Road
Little Rock, AR

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 |

Recipe

This month I feature a couple of recipes from Colonial Williamsburg.

Shepherd's Pie

— from Chowning's Tavern

Colonial Williamsburg, Williamsburg, Virginia

Serves 6 to 8

Stew Ingredients:

- 4 tablespoons unsalted butter
- 2 pounds lean boneless leg of lamb, cut into 1/2-inch cubes
- 1/2 pound turnips, peeled and diced
- 1/2 pound carrots, peeled and diced
- 3 celery stalks, trimmed and sliced
- 1 medium onion, peeled and diced
- 1 teaspoon fresh thyme leaves
- 1/2 cup all-purpose flour
- 2 cups beef stock or water
- 1/3 cup tomato paste

Salt and freshly ground black pepper to taste

Potato Topping Ingredients:

- 2 pounds white or red boiling potatoes, peeled and cut into 1-inch cubes
- 1/4 pound (1 stick) unsalted butter
- 1 egg
- 1 egg yolk
- 1 teaspoon salt, or to taste
- 1/2 teaspoon freshly ground white pepper, or to taste.

Instructions:

1. To make the stew, melt the butter in a Dutch oven or large saucepan over medium high heat. Add the lamb and brown on all sides, making sure not to crowd the pan. This may have to be done in batches. Remove the lamb from the pan with a slotted spoon, and set aside.

2. Add the turnips, carrots, celery and onion to the pan, and saute for 3 minutes, stirring frequently, or until the onions are translucent. Return the lamb to the pan along with the thyme, and sprinkle the flour over the lamb and vegetables. Cook over low heat for 3 minutes, stirring frequently, to cook the flour. Add the cold stock or water, raise the heat to medium high, and bring to a boil. Stir in the tomato paste, and season with salt and pepper. Cook the lamb mixture covered over low heat for 40 to 55 minutes, or until the lamb is tender.

3. While the lamb is braising, place the potatoes in salted cold water and bring to a boil over high heat. Boil the potatoes until tender, about 15 minutes. Drain, and then mash the potatoes using a potato masher or hand-held electric mixer with the butter, egg, yolk, salt and pepper. Place the mixture in a pastry bag fitted with a large star tip.

4. To serve, preheat an oven broiler. Place the lamb into a large baking dish or individual dishes, and pipe the potatoes into a latticework pattern on the top. Place 6 inches from the broiler element, and brown the potatoes. Serve immediately.

Note: The lamb and potatoes can be prepared up to a day in advance and refrigerated, tightly covered. Reheat the lamb over low heat before piping the potatoes and the final broiling.

<https://www.history.org/Almanack/life/food/fdshep.cfm>

Bourbon Balls

Makes 36 – 42 cookies

Ingredients:

- 2 cups vanilla wafer crumbs
- 2 tablespoons cocoa
- 1 ½ cups confectioner's sugar, divided
- 1 cup pecans, very finely chopped
- 2 tablespoons white corn syrup

¼ cup bourbon

1 Instructions:

1. Mix well the vanilla wafer crumbs, cocoa, 1 cup confectioner's sugar, and pecans.
2. Add corn syrup and bourbon; mix well.
3. Shape into 1-inch balls and roll in the remaining confectioner's sugar.
4. Put in tightly covered tin box or other metal container for at least 12 hours before serving.

Note: these cookies keep well for 4 or 5 weeks!

This recipe is featured in "The Williamsburg Cookbook"

<https://www.history.org/Almanack/life/food/fdbourbonballs.cfm>

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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

**SHINNIN' TIMES
MARCH 2017
210 WEST 21ST STREET
LITTLE ROCK, AR 72206**

