

Shinnin' Times

EARLY ARKANSAS REENACTORS ASSOCIATION

Save The Date

February 16-19—5

Trails Voo, Contact
Teresa "Miss Hattie"
Lafferty at 501-247-
6466 for info.

March 3-5—White Oak

State Park Colonial
Event, Ed Williams 501-
944-0736 or
ed_laurine@juno.com

March 18-25 South-

west Regional Rendez-
vous—Bartlesville, OK
Jennifer Johnson 417-
294-1175

April 13-16 Woolly Hol-

low Voo, Contact Tom
Reedy 501-679-1636

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5 Trails Rendezvous



Lori Bennett is the Booshway.
Her number is
903-949-8842.

Feb. 16-19, 2017

Early setup on Thursday and school
day on Friday. We camp in the
Block House yard. Across the
street from the Royston log cabin
and the Giant Magnolia tree.

Water, wood, toilets availa-
ble. Various activities will be avail-
able. Traders and buckskinners
welcomed. Church Services avail-
able on Sunday Morning. Historic
Washington State Park has tours
available through the park for a
small fee.

Early Arkansas Reenactors
Association
PO Box 21491
Little Rock, AR 72221-1491



MESSAGE FROM OUR PRESIDENT

12th Nite

We could not have been at a better place to enjoy the first snow of 2017 with EARA friends. We were all warm and cozy in the Settler's Cabin and Kitchen with fireplaces roaring as the snow fell overnight. We woke up with about an inch of snow covering everything. We had about 26 participants that drove in for the day on Saturday. We had 6 campers on Thursday, Friday, and Saturday. We cooked over the open fires and slept warm and cozy. Food was prepared and spread out in the yard. Nonose led the Gift exchange. New King and Queen of Misrule were Marsha and Pepper. We had a wonderful end to our Christmas Season with EARA family in attendance.

Hante Yowin

Miss Hattie would like to invite my sister's of EARA to come to the Hante Yowin Gathering Feb. 24-26 near Palestine, Texas. Contact Teresa Lafferty for details.

List Serve

As President, I would like to request that ALL EARA members figure out and use the list serve. I know it is easier to use Facebook on our phones, but I cannot check the Facebook and everyone's websites at night at work. My time is limited when I work and my free time is in the middle of the night. Occasionally, I have time to put notices and information out about EARA on the yahoo group easily from my work computer. The computer system will not let me get on many sites. I cannot get on Facebook on the computer. I can use my email. PLEASE, PLEASE, use the yahoo group site with email notices to contact me. I also get text, but occasionally they wake me up during the daytime. It is such a catch 22. I am struggling on trying to figure out how to best serve you. I tell Nonose to do many of my tasks on the computer when I am asleep or just when I am busy doing bills or other stuff. He is very willing to call and text or email you for me. He is a great help. I want to get info from you and can get info to you with Text, emails, and Facebook. I hesitate to put some of the functional information on Facebook and feel that some of our information should not be on the Facebook for all the world to see. I want our Facebook to be a site that invites people to our group and lets them know about all the neat things that we do. I do not feel that it needs to be an organizational tool for our members. We don't want to air any laundry on Facebook. It is a great way to get info out in addition to the group site. Please, help me utilize both to the best usage. Thank-you.....

Note: Instructions for List serve will be on Page 3.

Guidelines for using the EARA List-serve

Updated March 8, 2016

Please keep in mind that most of the EARA listserve members are also members of other listservers or distribution lists and thus, get many daily e-mails. The number one guideline is to keep the subject matter of your e-mails on the goal of EARA:

"To provide an environment in which individuals and groups can experience the cultural life of early Arkansas."

Appropriate topics are any related to *pre-1840* living history. Please adhere to the following additional guidelines of:

1. Off-topic information, attachments, and personal responses should be directed to individuals rather than the list. Such aforementioned e-mails should not be posted to the group.
2. Unless your response includes information that would be of interest to the group, when you reply to a post, consider replying private to that individual.
3. Compile your own personal mailing list of group members to which you send off-topic messages.
4. When you do reply to the group, please trim all headers, footers, and any parts of the email not absolutely necessary to the reply.
5. When you forward something to the list, please consider its usefulness and appropriateness. Also, delete all the headers when you forward, including the millions of email addresses usually attached to the top of these.
6. Refrain from posting negative personal comments about other members to the group.

Thanks for helping keep the EARA listserve the best in cyberspace!

No Negativity Please!



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 recipe is called a French Salad and it comes from Maria Rundell's 1808 cookbook, "A New System of Domestic Cookery", but even though it is a 19th century recipe, it is very similar to a number of different 18th century recipes for salads. 2 or 3 Anchovies

- 1 Chopped Shallot
- $\frac{3}{4}$ cup chopped Parsley
- 1 Tbsp. Olive or Almond Oil
- 2 Tbsp. Lemon Juice
- 2 Tbsp. Distilled Vinegar
- 1 tsp. Mustard of choice
- Salt to taste
- Pepper to taste

$\frac{3}{4}$ pound Roasted Chicken completely cooled

Mince your anchovies and mix with the shallot and parsley. In another bowl, mix your oil with the lemon juice, vinegar, mustard, salt and pepper and whisk together, then add it back to the other bowl and mix well.

Next, break your chicken up into small pieces or strips and add it to the vinaigrette, completely coating the chicken. Cover your bowl and set aside in a cool place like your refrigerator for about 3 hours.

This would traditionally have been served on toast, but can also be served as a sandwich or even straight out of the bowl.

<https://savoringthepast.net/2016/12/06/a-200-year-old-chicken-salad-recipe/>

Arkansas Muzzle Loader Association (AMLA)

AMLA, in which I am also a member, is a charter club of the National Muzzle Loader Association (NMLA), the latter is the organization I had written about in an earlier article. AMLA's range is located northwest of Hattiesville, Arkansas. To get there: At Morrilton, take HWY 95 north, this soon links with HWY 124, travel north to HWY 123, go west on 123, thru Hattiesville. Once thru the town you need to watch for the sign, on your right, that takes you to the range, "AMLA Range" is what I think it says. Travel down the lane to the range. There is a gate, which is open during shooting weekends, and members also have the combination.

Shoots are Saturday and Sunday. Saturday's there are three trap matches, muzzleloader, black powder cartridge, and smokeless powder cartridge. Sunday's is a pistol match and rifle match. Shooting for both days begins at 9 A.M. Camping is available, including travel trailer for a fee, water, firewood, and outhouses. You do not need to be a member of the National organization to be a member of AMLA.

If you are interested in joining, I think dues are \$25 or so, you are required to shoot at least twice at the monthly shoots before joining. Shoots are generally the 2nd full weekend of the month. In general, winners of the trap and pistol matches are award club "dollars" and for the rifle match all are to bring a blanket prize worth at least \$10, thus all get some prize.

Shoot dates are: 2/11-12, 3/11-12, 4/8-9, 5/6-7, 6/10-11, 7/8-9, 8/12-13, 9/9-10, 10/7-8, 11/4-5, and 12/2-3

The AMLA website is <http://amla.club>. They also have a Facebook page. For more information, e-mail am-la.arkansas@gmail.com.

Have a great 2017!

Black River Trip

Time Travel Does Exist!!

Traveling the Black River as was done 150 years ago.

The trip went very well, with one delay, as the weather held, temps were bearable, and the company great. Overall we traveled about 79 miles. Made close to 26 miles on day two, with current and occasional wind at our backs to raise the sail. Our one delay was on day three. After dropping off Robert Carrol, Damon Dean, and Andrew Downs at the Elgin boat ramp at Noon, the remaining five rowed directly into a strong westerly by north wind. Who knows how strong, but the keelboat was at Mira's will. Jimmy Walker had to tie down his top hat. Twice the wind blew us onto sandbars. Nothing we could do. After the last sand bar encounter we broke the lower pintle holding the rudder onto the boat. We pulled the rudder and used the sweep. Being just exhausted, we dropped both bow and stern anchors and rested for 45' or perhaps an hour. Refreshed we pushed on. The sweep allowed us to keep the keelboat's bow into the wind, with the rudder the direction was all determined by how fast the boat was underway. Thus, we pushed/rowed thru the strong winds, were soon headed south and had the wind a few points aft starboard. We actually covered about 20 miles on day three, making our row the next day only two hours. James Thompson, Tim Richardson, and I stayed another hour at the Park, as one of the Park's maintenance staff, with James' help, re-welded the trailer's port bumper. Bo was a great guy and we had a fine conversation with him. Before we launched, Bob Rogers gave me a CD of Sea Shanties as a gift. So, on our way home I thought there would be nothing better than listening to this CD of songs, "Haul away boys", etc. When I opened the case the CD was a blank, I figured Bob had copied the CD, kept the original for himself and gave me the copy, made sense to me. Inserted the CD, but no, the CD was full of Oklahoma State techno music. Bob's son had attended Oklahoma State, thus there is the connection. In addition to breaking the rudder connection, we also dumped overboard both poles and an oar, however, we recovered these. It was nice that we had a constant current of about 2 mph, thus making the rowing easier. Dean. More pictures can be found on the EARA listserve at yahoo groups. Plans for December 2017 are to float either the Red or White Rivers. Will keep you posted.

Ed Williams
501-944-0736

New Voo !!!!

We have a new Rendezvous this year!!!!

Scott Plantation Settlement Rendezvous will be April 29-30,
2017. Contact Ed Williams 501-944-0736

More details in later issues.

Advertisements

SEW MUCH MORE

All sewing supplies

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Chadwick, MO 65629

Ph: 417-634-0132

Cell:417-294-1175

ridgerunnercanvas@hotmail.com

**EARLY ARKANSAS
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Sherry B., Billy Bennett

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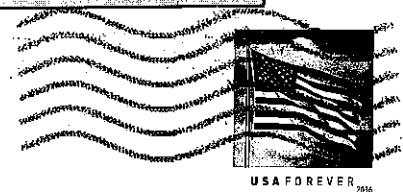
Liability Insurance: To be Covered by our insurance you need to sign the book or, if not available, a sheet of paper needs to be signed and sent to Teresa Lafferty or Glenn Cook. All volunteer events are covered whether in the state or not. If in doubt always sign a sheet and send to Teresa Lafferty 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

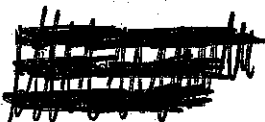
April Goff at april.goff@arkansas.gov or call 501-590-2583

LITTLE ROCK AR 722

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LITTLE ROCK, AR 72206**



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