

Shinnin' Times

June 2014

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A Publication of the Early Arkansaw Reenactors Association (EARA)

Web Page: <http://www.earlyarkansas.com/>

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Editor: Joyce Hetrick at joyce@heifercreek.com

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NEW UPCOMING EVENTS

August 23rd - Cultural Celebration at Lake Dardanelle State Park. The keelboat has been invited, so, we need a crew. For more information on the event contact Sasha Bowles at the Park, 479-890-7477, sasha.bowles@arkansas.gov. To be a part of the crew, call or e-mail Ed Williams, 501-944-0736, ed_laurine@juno.com.

CALENDAR OF EVENTS

If you know of any events that are not on our calendar of Upcoming Events, please send them to the Editor. Thanks!

JULY 2014

4 - 4th of July at HAM. Call Glenn Cook 501-350-6640

17-20 - MOJAM/Bow Building Seminar/Campout, Marshall, MO. Call James Thompson 501-247-6466. Modern camping allowed. Non-period clothing and equipment used.

AUGUST 2014

9 - Ice Cream Social, Carol's Porch. Call Carol Fritts 501-821-0121

Aug 23..Lake Dardanelle state Park, need Keel boat crew Sasha Bowles 479-890-7477

30 - Bow Seminar, Carol's Porch. Call Nonose 501-255-5801/
501-247-6466

SEPTEMBER 2014

2 - Crossett Event. Call Ed Williams

6 - EARA Picnic at Cadron Call Glen Cook 501-941-7917/
Teresa Lafferty 501-247-6466

11-14 - Calico Rock Voo. Call James Ross 870-368--2273

18-21 - Soggy Bottoms Voo. Call Teresa Lafferty 501-247-6466

25-28 - Cowboy Church Voo. Call Jennifer Johnson
417-634-0132/Glenn Cook 501-941-7917

OCTOBER 2014

2 - Old Washington Home School Days. Call Teresa Lafferty
(501-247-6466)

2-5 - Critter's Voo. FAULK, AR. Call Critter/Bobby

9-12 - 3rd Annual Leslie Rendezvous, Leslie, AR 9-12 Leslie Voo
Call Glenn Cook 501-350-6640

25TH-26th at Cadron Viller's Campaign on the Arkansas River (see flyer)

NOVEMBER 2014

1 - Searcy Pioneer Village. Call Melinda LaFevers

1 - Old Washington Fall Civil War Days. Call Washington St. Pk.

27-30 - Petit Jean Mountain Voo. Petit Jean State Park. Call Glenn Cook 501-350-6640

DECEMBER 2014

7 - Christmas at HAM. Sunday only. Call Glenn Cook
501-941-7917

EARA INFORMATION

Newsletter Notice

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For calendar and/or event schedule changes, newsletter articles, or correction notifications, please contact Shinnin' Times Editor Joyce Hetrick at joyce@heifercreek.com.

"Pepper" is the password to access the online edition of the EARA Newsletter, via the EARA website (<http://www.earlyarkansas.com/>)

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Newsletter Editor - Joyce Hetrick - joyce@heifercreek.com
Events - Teresa Lafferty - misshattie1234@gmail.com
Keelboat - Ed Williams

EARA WEBSITE

William Hardage - britishofficer@yahoo.com

Liability Insurance

To be covered you need to sign the book or if not available, a sheet of paper needs to be signed and sent to Glenn Cook. All volunteer events are covered, whether in the state or not. If in doubt always sign a sheet and send it to EARA President, c/o Glenn Cook, 331 Mark Lynn Cir., Cabot, AR 72023

FRONTIER LIVING

Joyce Hetrick

MAKING RENNIN TO USE IN MAKING CHEESE. Rennin is an enzyme which, in an acid environment, digests the water soluble milk protein casein into insoluble products. When these precipitate out of solution, the milk coagulates. The test is the famous "clean break" of cheese making.

A friend of mine saved 2 lambs and a kid that died at or around birth and froze them for me to use. I have dried and salted them and await Ree and me being able to get together to make some cheese.

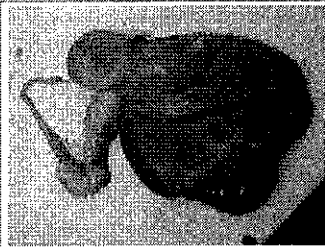
Here, the abomasum of a suckling kid cleaned, salted and dried will be used to make cheese by taking a small piece (0.75 gm) suspended in warm water (30 C), and added to 1 gallon of inoculated milk. About 7 hours or so will be expected for the milk to be in the "clean break stage."



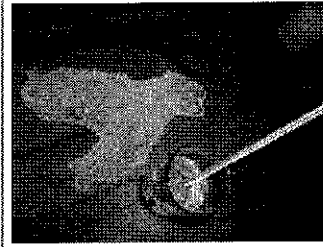
1) Here is a view of the abdominal contents of a suckling kid. The lungs and heart are in the lower left, the stomach is in the upper center (liver below) and the intestines are to the right



9) Rub the salt into the surface of the abomasum. Let it dry in a cool dry location.



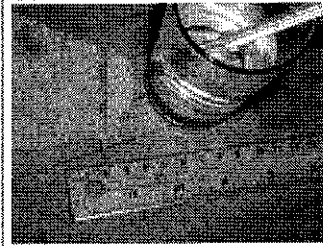
2) Here the stomach has been dissected out of the abdominal contents. The duodenum is to the left, the pyloric region and abomasum next (lower left), the reticulum the round structure to the upper center, and the rumen, the large darker chamber to the right. (Here is a labeled view of the stomach.)



10) The dried, salted abomasum is laid out, and 30 mL of 30 C water measured out. [Better to suspend in cold acidified whey. See below.]



3) The stomach chambers have been opened up to show their interior traits:
 abomasum: lower left.
 omasum: small, center (above and R of abomasum)
 reticulum: upper left
 rumen: right
Four chambers of the ruminant stomach (labeled)



11) Cut off a square of abomasum about 2 cm square. (About 1 gram)



4) Here is the interior lining of the rumen, the major fermenting stomach of a ruminant animal. Note that there are thousands of villi which project in, dramatically increasing the surface area of the rumen.



12) Cut the piece of abomasum into small pieces, stir into the warm water. [Probably not necessary to cut up.]

	<p>5) Here is the reticulum (sold as a delicacy in Italy and other Latin countries) as tripe. It is used to make a delicious soup, for those who have the gumption to taste it...</p>		<p>13) Let the pieces of abomasum soak in cold acidified whey over night in the fridge. (For instance, use the whey left from making ricotta.)</p>
	<p>6) This is a close up of the omasum (lower center). the reticulum is above, the abomasum is to the left, and a small portion of the rumen is to the right.</p>		<p>14) Remove the pieces of soaked abomasum by pouring through a sieve.</p>
	<p>7) Trim off all of the stomach chambers to leave only the abomasum. Note the folds (plica) in its inner wall. (Note: Wolfgang Pachschröll of Austria, (see below) says leave intact, do not wash (it removes enzymes), and blow up like a balloon to dry.)</p>		<p>15) Stir the extract of abomasum into inoculated, warmed milk (as in a <u>basic cheese recipe</u>.)</p>
	<p>8) Spread the abomasum out on a screen (stainless steel, in this case), and sprinkle salt to cover.</p>		<p>16) For the conditions described here, a clean break was achieved in only one hour!</p>

1) Do not thoroughly clean out the inside of the abomasum. The "slime" inside contains rennin. Therefore, also no washing nor squeezing.

2) Lightly salt the abomasum, store undried with 30% salt in a closed container to activate the enzyme over three months. (Pepsin, another stomach enzyme, is also secreted in the inactive form (pepsinogen), and activated by acid or enzymatic action.)

3) The traditional way to then dry the abomasum is to inflate it like a balloon and dry by hanging in a cool dark place.

4) Dissolving and activation of rennin occurs best in acid conditions at a cool temperature.

Finally, natural rennet such as this has more enzymes than just rennin. It also is said to contain lipase which, by hydrolyzing butterfat, enhances the flavor of the cheese.

Photos from :

http://biology.clc.uc.edu/fankhauser/cheese/Rennet/rennet_preparation.html

Don't forget the great fund raiser for a chance to win your very own period-correct, 100% hand sewn quilt.

Tickets are \$3 for one ticket, 3 tickets for \$5, and five tickets for \$ 10 tickets, you can send your money to EARA, PO Box 21491, Little Rock, AR 72221-1491

MOTH PROOFING WOOL THE EASY WAY

To moth proof your wool during the summer, seal it in a plastic bag or air tight box, and use a cotton ball with PEPPERMINT OIL on it. Make sure if you use a trash bag that you tape over the small hole that is left when the string is tied tight. You will not be left with an unpleasant smell when you take the woolens out this coming winter.

Summer events at the Faulkner County Museum

Faulkner County Historical Society, Faulkner County Museum and students from UCA will join our own Lynita Langley-Ware director of the Museum in presenting demonstrations of early Arkansas life. For dates of events and classes call 501-329-5918 for the museum.

“Villiers Campaign on the Arkansas River”



Where: Cadron, Arkansas

Date: Oct 25-26th 2014

Living History is from 10:00AM-5:00PM both days.

Public Battle: 2:00PM on both days.

Camping: British are camping in and around the Blockhouse. The Allied Forces are camping outside the Blockhouse.

Impressions needed: British, Spanish, French, Native Americans, and Americans.

Outfits must be from the time period of 1750-1783.

Event Contact: William Hardage, britishofficer@yahoo.com 501-627-6313

Ed Williams ed_laurine@juno.com 501-944-0736

The event is hosted by the 16th Regiment of Foote and the Early Arkansas Reenactors Association.

The event is being supported by the Faulkner County Historical Society and Conway City Parks and Recreation.

Event Website: www.blockhouse.webs.com

Who will win control of the Arkansas River?
