

A Publication of the Early Arkansas Reenactors
Association (EARA)

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COMING ELECTIONS

NOMINATIONS NEEDED

EARA's elections are coming up quickly---so we need to take QUICK action for nominations. Nominations close the Sunday of Petit Jean Vous

Since I didn't know until recently that the election must take place in December, I contacted President Glenn Cook, and in the interest of getting the election back on track, Glenn suggested that I put the current nominations in the ST and ask for more nominations, if anyone is interested in nominating someone, it will also need to be seconded by another member. ALL OFFICERS AND BOARD MEMBER POSITIONS ARE UP FOR RE-ELECTION.

PLEASE CALL YOUR NOMINATIONS AND SECONDS INTO PRESIDENT GLENN COOK AT 501-350-6640 (Also you might want to make sure the person you nominate is WILLING and able to serve, as well as someone who is an active member of EARA.

The OFFICES ARE:

President (Glenn is not running for reelection as President) for which position Teresa Lafferty has been nominated and seconded.

Vice President for which Glenn Cook has been nominated and seconded

Secretary for which Carol Fritz has been nominated and seconded.

Treasurer for which Gwen Armburst our current treasurer has been nominated and seconded

EIGHT Board positions will be open for election, So far, Nominations are in for Erick Stanley, Sherry Mattix Bryan, Billy Bennet, Tom Reedy, James "no nose" Thompson, Larry Thompson, Andrew Hooper, Corrie Cook-Edge and James Ross. When your ballot comes, vote for 8 of the nominees and the 8 nominees with the most votes will serve. IF YOUR NAME IS ON THIS LIST AND YOU DECLINE TO SERVE, CONTACT GLENN COOK ASAP

I would also like to give a HEARTY thanks to those people who have served our group and are serving our group as officers and board members.

Annual Leslie Vous & Other News

The fourth Annual Leslie Vous was held a couple of weeks ago at one of our favorite venues...the town of Leslie AR is so sweet and gracious to us. The weather was perfect and the crowd big enough for the site! We had about 13 camps, the last I counted, and some were non-EARA members that I think we have recruited to join our ranks. Some of them promised to be at Petit Jean.

As always, the town furnished a "best of camps" trophy which was an awesome trophy and David, Burnt Rod (Andrew Hooper) and I won the trophy, but my opinion is that the best camp and demonstration **should have gone to Tim Richardson** who set up and demonstrated the surveying equipment and taught the public about how surveying was done. Tim had an awesome display of antique instruments and, as usual, was dressed so well for his role. Tim was taking his surveying equipment to the anniversary of the first survey in Arkansas the next weekend.. Teresa Lafferty is going as well to feed the group of folks doing demonstrations. Not sure who else is going from EARA, but I think Sharlene Richardson and maybe a few others.

Our pot luck was a wonderful (as usual) event with folks bringing some great dishes and deserts. I skipped supper and went to desert! I ate two helpings! Lorie put a wonderful desert Saturday night at the pot luck that was chocolate and cherry ---not sure what it was, cake, pudding or cobbler, but that was so good I had to eat two helpings of that as well!

"Lonesome," otherwise known as Alan Ashley, and his lovely wife Cassie came on Saturday night and we got to visit with them. Lonesome's health has been troublesome for some time, but he managed to dress out and come visiting for the evening. It is always nice to see old pals from the early days of EARA and to recount the memories of many camp fires and good times we've had with them. Cassie brought her world famous pralines to share! YUM, I had two helpings of these too—okayyyyyy, maybe three helpings!

I had my trained chickens there, but they were so freaked out by the hundreds of school kids that came on Friday, they wouldn't perform until after the kids were gone! Never fails! Performing kids and performing animals, won't do their tricks when you want them to. LOL

Our wonderful Prez of EARA, Glenn Cook, came out for a few hours. Glenn has been feeling poorly for some time, and frankly looking like "death warmed over" for some time. Turned out he ended up in the hospital the Saturday of Critter's vous. Problem turned out to be a "gal stone" located in his liver blocking the duct, which as soon as it was removed, he "pinked up" and started being able to eat again. He was still weak on Saturday, but managed to dress out and come visit for a few hours. Always good to hear GOOD news about our members' health!

Larry Thompson brought me some good news too...when we had been at Lead Hill last October, a gentleman came through that had a huge black-multi-colored mole on his face and

being ever the "nurse," I mentioned to him that I thought he ought to get it checked out. The man took my advice and, sure enough, it was a melanoma that the doctor told him if he hadn't gotten to it when he did, it very well might have gone systemic in a short time and proven fatal. The man didn't remember my name but told Larry, when they ran into each other, to "tell that nurse" about his mole and to thank her...Larry said "which nurse? We've got a bunch of them in the group," So Larry went around and asked all the nurses present at Leslie if we were the one who advised the man to get his mole checked? Well, guilty as charged, and it always makes a health care professional feel good when they have helped someone out.

Events Calendar

Nov. 6-8 Civil War Days @Washington State Park Charlene Pippin
cmacharliegirl@yahoo.com 870-983-2307 there are GREAT vendors at this event for just about anything you might want, from period correct buttons on.

Nov. 26-29 Petit Jean Voo @ Petit Jean State Park Glenn Cook
501-941-7917/501-350-6640

Dec. 6 Christmas at HAM (Little Rock) Ed Williams 501-944-0736
ed_laurine@juno.com

2016 Events

January 8-10th "12th night" celebration. The blockhouse will be open 5pm on Friday, January 8th and close on Sunday, the 10th, at Noon. No bunking in the blockhouse, tent camping only. Quiet hour begins at 10 pm nightly. Potluck for Saturday's dinner with a Royalty cake and music Saturday night. Bring potable water and firewood (these are not provided). There is no smoking in Conway's parks, but it IS allowed if you are using a period pipe ONLY. Please call Ree Walker 513-315-1149 or Ed Williams 501-944-0736 if you need to be accommodated on the aforementioned rules (for health reason will need to stay in blockhouse). However, for those of you who don't want to camp for 12th night, **The new rules (the Faulkner County Historical Society—not EARA's rules) prohibit sleeping in the house, unless for health reasons, (but if you live far away, Ree said you CAN sleep in the House, NO smoking cigarettes anywhere in the park and NO paper plates or non-period eating utensils, to respect the site as a historical site. Lots of "other" folks want to use the building but it is ONLY folks who are "period correct" who are allowed to use it, otherwise they would have to let anyone use it for any kind of get together.**

IN REGARD TO USING THE BLOCK HOUSE at Cadron, We received the following information via Ree Walker to Ed Williams.

Ed, Lynita forwarded me your email regarding the use of the blockhouse in January. In regards to 12th night I am attaching the new Faulkner County Historical Society (FCHS) use policy for the blockhouse. We have more and more people wanting to use the building with it being within the Conway parks system. It is hard to explain that it is only people using the building. It is also felt that this site deserves the same respect that other historic sites are afforded.

The policy regarding access to the building has also been changed. There is now a master lock which will be changed out for one which will be left at the site for the duration of the event. It is felt that this will make it easier if the building needs to be left unattended at any time during the event. The person in charge will be given a key. The member of the Historical Society who agrees to provide the access will be held responsible for making sure that the guidelines are followed, securing the building after the event and making sure that the building is returned in good condition. Thus they are vouching for and accepting responsibility for the group.

After the fun of sitting in the FCHS board meeting earlier this year after EARA left the door unlocked I will tell you that I will not agree to let the group in for this event without getting the approval of the entire board. I am sure that if you are the person in charge of 12th night and making sure that (no chamber pots have to be emptied, 2013), none of the furniture is broken, (the cot upstairs 2014), and that all of the doors are locked if the entire group leaves before the board member gets there to secure the building it will increase your getting to hold 12th night there again this year, as several of the board members know you and hold you in high regard.

However, please know that if you do hold 12th night there again this year and we have problems such as referenced above or if the guidelines are not followed it will jeopardize EARA's using the blockhouse at all in the future, which would be very sad as up until the last few years EARA has been a very good steward of the building.

The next board meeting is Tuesday, I will make sure 12th night is on the agenda. Also, if you will give me specifics as to when the event will begin and when it will end I would appreciate it.

Regards, Ree Walker

While Many of EARA's members (including me) feel an "ownership" in the block house, the fact is that we do NOT own it, or even control it, we are GUESTS of the Park and we need to keep that in mind and treat the Block House and the Park by showing respect for it.

Saturday, January 31st. Colonial Days at Cadron contact Ed Williams 501-944-0736 and William Hardage at 501-527-6313 or Britishofficer@yahoo.com

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, Carrie Cook-Edge, Keith Armburst, Thomas Reedy, James Thompson, Lanita Langley-Ware

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 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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Teresa Flemming sent these articles on Halloween

People have been making jack-o'-lanterns at Halloween for centuries. The practice originated from an Irish myth about a man nicknamed "Stingy Jack." According to the story, Stingy Jack invited the Devil to have a drink with him. True to his name, Stingy Jack didn't want to pay for his drink, so he convinced the Devil to turn himself into a coin that Jack could use to buy their drinks. Once the Devil did so, Jack decided to keep the money and put it into his pocket next to a silver cross, which prevented the Devil from changing back into his original form. Jack eventually freed the Devil, under the condition that he would not bother Jack for one year and that, should Jack die, he would not claim his soul. The next year, Jack again tricked the Devil into climbing into a tree to pick a piece of fruit. While he was up in the tree, Jack carved a sign of the cross into the tree's bark so that the Devil could not come down until the Devil promised Jack not to bother him for ten more years.

Did You Know?

The original jack-o'-lanterns were carved from turnips, potatoes or beets.

Soon after, Jack died. As the legend goes, God would not allow such an unsavory figure into heaven. The Devil, upset by the trick Jack had played on him and keeping his word not to claim his soul, would not allow Jack into hell. He sent Jack off

into the dark night with only a burning coal to light his way. Jack put the coal into a carved-out turnip and has been roaming the Earth with ever since. The Irish began to refer to this ghostly figure as "Jack of the Lantern," and then, simply "Jack O'Lantern."

In Ireland and Scotland, people began to make their own versions of Jack's lanterns by carving scary faces into turnips or potatoes and placing them into windows or near doors to frighten away Stingy Jack and other wandering evil spirits. In England, large beets are used. Immigrants from these countries brought the jack o'lantern tradition with them when they came to the United States. They soon found that pumpkins, a fruit native to America, make perfect jack-o'-lanterns.

Halloween owes its origins to the ancient Celtic festival Samhain (pronounced sown). This occurred on the eve of the New Year, November 1st, a time when departed souls walked the earth. With the coming of Christianity in Ireland, November 1st became known as All Souls Day, a time to remember the dead. Several foods were eaten on this day, including colcannon and barmbrack. Bracks (from the Irish breac, meaning 'speckled'), are cakes studded with dried fruits and raisins and give a speckled effect when sliced. Those made with yeast are called barmbracks and those made with baking powder with fruits soaked in tea or cider are called 'tea or cider bracks.' According to tradition these Halloween barmbracks held objects to foretell the future: a ring for a bride-to-be, a thimble for one who would never marry, a coin for wealth, and a piece of cloth for one who would be poor.

Barmbrack

4 c flour
1/2 tsp cinnamon
1/2 tsp Mixed Spice
1/4 tsp ground nutmeg
pinch of salt
4 Tblsp cold butter
1 pkg yeast
1/2 superfine sugar
1 1/4 c milk
1 egg, beaten
1 c golden raisins
1/2 c dried currants
1/4 candied peel
1 egg yolk beaten with 2 Tb water

Sift dry ingredients into a medium size bowl. With a pastry blender cut butter into dry ingredients until it resembles coarse crumbs. In another bowl, combine yeast with one teaspoon of sugar. Warm milk until bubbles form around the sides of pan then add one teaspoon to the yeast mixture. Pour the rest of the milk and egg into the yeast mixture. Combine with dry ingredients and add the remaining sugar. Blend well with wooden spoon or with hands in the bowl until batter is stiff but elastic. Fold in the dry fruits and mixed peel. Cover with a damp cloth and let sit in a warm place until doubled in size, about an hour. On a lightly floured surface, knead 2-3 minutes. Divide in half and form into 2 balls. Place in a greased 9 x 5 pan and let rise 30 minutes in a warm place. Preheat oven 350 degrees. Brush the top of the loaves with the egg yolk mixture to glaze. Bake until golden and a skewer inserted into the center comes out clean, about an hour. Turn out onto a wire rack and let cool completely before cutting.

Mixed Spice: 1Tb coriander seeds, 1 2 inch cinnamon stick crushed, 1 tsp whole cloves, 1 tsp allspice berries, 1 Tb ground nutmeg, 2 tsp ground ginger. In a spice

grinder, grind seeds, cinn. stick, cloves and berries until powdery. Add ground spices and mix well. Put in airtight container and keep in cool place.



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