

Shinnin' Times

February 2014

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A Publication of the Early Arkansas Reenactors Association (EARA)

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

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Arkansas-subscribe@yahoogroups.com

UPCOMING EVENTS

ALHA 2014 Annual Conference "Living History at the Crossroads" Conference Feb. 21-23, 2014

(This a wonderful opportunity for history knowledge. It requires a membership in ALHA and signing up for the event on that weekend. I have been to 2 meetings over the last 3 years and have learned an huge amount with great seminars and workshops. It will give you another network of people that work in the parks/museums in AR that have interest in history and an event to go to with informative seminars. Please, take the opportunity. Misshattie)

The Arkansas Living History Association will hold its annual workshop and conference "Living History at the Crossroads" in Washington, AR on Feb. 21-23, 2014. Historic Washington State Park will host the conference where people will gather to learn and be inspired through programs covering everything from beginning crochet to distance learning of history programs. Free tours of the state park have been arranged for all of the attendees. Vendors will be on hand selling their wares and all are encouraged to bring an item for the silent auction. This auction helps provide scholarships to annual conferences.

The location of Washington, in southwest Arkansas is great for members in neighboring states, especially Oklahoma, Texas, and Louisiana. Washington gained early fame along the Southwest Trail because of a special knife made by local blade-smith James Black for Jim Bowie, and for the good cooking at Williams' Tavern. Features of the conference that hearken back to those early days at the literal crossroads will be meals catered by the modern Williams' Tavern, a field trip along the Southwest Trail roadbed, and knife-making demonstrations at the blacksmith shop.

Remember to bring your favorite period clothing to this conference because everyone will have a chance to get fancied up (or down) for the ALHA Banquet and Ball on Saturday night. In addition to traditional lodging, a modern bunkhouse is available on site at a great rate. The conference committee negotiated this rate hoping to assist greater attendance with this affordable option.

A highlight will certainly be our keynote speaker, Dr. Debra Reid, Professor of History and Women's Studies at Eastern Illinois University and President of the Association of Living History, Farm and Agriculture Museums (ALHFAM). We hope many of you will make plans to join up just north of the bend in the Red River and only 8 miles from Interstate 30 for networking and one awesome experience after another.

The conference program and schedule can be found in the attachment along with a registration form. You can also register online at http://arkansalivinghistory.com/conference_info.html. Hurry, though; the early bird registration discount and your chance to order a conference t-shirt inspired by our conference theme ends Jan. 17, and workshop registration closes on Jan. 31. Hope to see you there!

Kerry Spears, Communications Director
Arkansas Living History Association
ALHAcommunications@gmail.com

Natchitoches Frontier Days Fort St. Jean Baptiste Aux Nakatoche Mar. 6 – 9, 2014

As part of programming for the Natchitoches, LA's tri-centennial beginning Jan. 2014 each month there will be local scheduled events to celebrate 300 years of continuous occupation of Natchitoches. Fort St. Jean Baptiste' program, "Natchitoches Frontier Days", will be held in conjunction with tri-centennial celebrations for 2014. The program will be from Mar. 6-8, 2014. Thursday Mar. 6, will be early bird set up day. The actual event will begin 9:00 am Friday, Mar. 7 through Saturday Mar. 8, 4:00 pm. Fort St. Jean Baptiste SHS is normally closed on Sundays, but since our program ends on Saturday evening our final check out time will be Sunday morning Mar. 9, 2014.

We require that you help us maintain authenticity (1716-1812 datelines) throughout the event. We are striving to show our visitors a living history event that will include ongoing activities, presentations, demonstrations, and historical vignettes throughout the day.

Contact Ed Williams for a registration form and more details. Also, Ed plans to drive down on Thursday evening and has room in his car for a couple more riders. Or you can contact Fort St. Jean Baptiste SHS at 318-357-3101.

Early Arkansas Hunter, Trader, and Trapper Encampment Mar. 14 – 15, 2014

In Mar. of 2014, (specifically Friday, Mar. 14th – School Day Programs and Saturday, Mar. 15th – Public Access Day), plans have been made for an "open encampment" for period re-enactors representing the 1820s frontier in Arkansas. Please see the following proposal for EARA as it was earlier discussed with friends and fellow re-enactors Steve Dunlap and Neil Curry: We would like to have re-approximately 20 camps set up this first year and if available, the period Keelboat docked at our fishing pier. (FYI: We have a joint agreement with the US Fish and Wildlife Service on the use of Cook's Lake with restrictions on its use).

Marlon Mowdy, Education Specialist
Pottlach Conservation Education Center
E: mdmowdy@agfc.state.ar.us P: 870-241-3373
F: 870-241-3374 www.agfc.com; www.cookslakecec.com

RECENT EVENTS

For those of you who missed our 12th night party at the Cadron block house you missed some good laughs and good times and some GREAT food. Several of our regular 12th nighters were ill so the crowd was smaller than usual, but the laughs were just as good. It was good to see the Texarkana group there along with some of their venture scouts group.

The dirty Santa exchange of gifts was great with lots of really nice gifts that were FOUGHT over! Thanks to everyone who participated. glad to see some new faces there too.

Joyce Hetrick

12th night was a hoot. There was good times, laughs, bumps in the night (huh Glenn), and great food. Dirty Santa brought spirited banter and laughter. Three hearty souls stayed the night – Glenn (ThunderBear), Lori (5 Beavers), and James (NoNose). I want to thank Teresa (Miss Hattie) for cooking the meat for our feast. I hope everyone enjoyed themselves and have a great New Year.

James (NO NOSE) Thompson

FASHION , SEWING & MORE

Again the ladies of EARA came together and shared good times, good ideas , and knowledge. We discussed the clothing from the 1600s to the 19th Century ending and into today .We found trends on outer and inner ware. Miss Hattie shared her research from many books and websites. She Quoted "Time Life Books " History of the Home" and other internet sites Teresa handed out two articles that disrobed the travel of people who settled in PA. and then travelled south to the Carolinas, and West thru TN. The article had info about men ,women ,young ,old ,rich ,poor and all religions and beliefs of the travelling preachers. One was Rev. Woodland who travelled thru TN. Miss Hattie will put a link on the Yahoo group for all to read, the articles. There were colored pictures of short gowns aprons, Mob caps, shifts, petticoats, and bloomers. We fitted a pattern on Connie, Marsha and Salle. Carol, Heather, and Pam were fouled by the "Little People". Who took Miss Hattie's Pattern! Miss Hattie continued the day looking for above pattern and making tracing of another pattern for Pam, Carol, and Heather .We have made plans for two more days. (1) Quilting hosted by Pam, 3/1/14 (venue announced later) and (2) Bonnet/Mob cap making at Faulkner County Museum 3/29/14. We want to give a large Thank You to the HAM for graciously fitting us into their "Hands on History " room on a very short notice. We are looking forward to going to the Faulkner County Museum in Mar. and appreciate their hospitality for the bonnet event.

Misshattie1234@gmail.com

TRADITIONAL ROOTS FOR 2014 12TH NITE'S POTLUCK FOOD

The Pork Roll and dressing for 12th night was crafted after Food.com's wonderful pie called "Little Jack Horner's Christmas Chicken, Fruit and Stuffing Pie". This is a layered pie that combines all the Christmas flavors of the past. chestnuts, cranberries, dried apricots, pork sausage, and bacon encased in a crust. It is copycat recipe of the traditional "English Pork Pie" eaten at the Christmas season in England since the 1600s.

From Wikipedia, "Christmas pudding is a type of pudding traditionally served on Christmas Day (Dec. 25) as part of the Christmas dinner. It has its origins in medieval England, and is sometimes known as plum pudding or Christmas Pudding or just "pud", though this can also refer to other kinds of boiled pudding involving dried fruit. Despite the name "plum pudding," the pudding contains no actual plums due to the pre-Victorian use of the word "plums" as a term for raisins. The pudding is composed of many dried fruits held together by egg and suet, sometimes moistened by treacle or molasses and flavored with cinnamon, nutmeg, cloves, ginger, and other spices. The pudding is aged for a month or even a year; the high alcohol content of the pudding prevents it from spoiling during this time. (Christmas puddings are often dried out on hooks for weeks prior to serving in order to enhance the flavor. This pudding has been prepared with a traditional cloth rather than a basin.)

There is a popular myth that plum pudding's association with Christmas goes back a custom in medieval England that the "pudding should be made on the 25th Sunday after Trinity, that it be prepared with 13 ingredients to represent Christ and the 12 apostles, and that every family member stir it in turn from east to west to honor the Magi and their supposed journey in that direction". However, recipes for plum puddings appear mainly, if not entirely, in the 17th century and later. Their possible ancestors include savory puddings such as those in Harleian MS 279, "crustbrandy ades, malaches whyte, creme boiled (a kind of stirred custard), and sippers." Various ingredients and methods of these older recipes appear in early plum puddings. Once turned out of its basin, decorated with holly, doused in brandy (or occasionally rum), and flamed (or "fired"), the pudding is traditionally brought to the table ceremoniously, and greeted with a round of applause.

In 1843, Charles Dickens describes the scene in *A Christmas Carol*:

"Mrs Cratchit left the room alone -- too nervous to bear witnesses -- to take the pudding up and bring it in... Hallo! A great deal of steam! The pudding was out of the copper which smells like a washing-day. That was the cloth. A smell like an eating-house and a pastrycook's next door to each other, with a laundress's next door to that. That was the pudding. In half a minute Mrs. Cratchit entered -- flushed, but smiling proudly -- with the pudding, like a speckled cannon-ball, so hard and firm, blazing in half of half-a-quarter of ignited brandy, and bedight with Christmas holly stuck into the top." Traditionally puddings were made on or immediately after the Sunday "next before Advent", i.e. four to five weeks before Christmas. The collect for that Sunday in the Book of Common Prayer of the Church of England, as it was used from the 16th century (and still is in traditional churches), reads: "Stir up, we beseech thee, O Lord, the wills of thy faithful people; that they, plenteously bringing forth the fruit of good works, may by thee be plenteously rewarded; through Jesus Christ our Lord. Amen" The day became known as "Stir-up Sunday".[8] Traditionally everyone in the household, or at least every child, gave the mixture a stir and made a wish while doing so.

It was common practice to include small silver coins in the pudding mixture, which could be kept by the person whose serving included them. The usual choice was a silver threepence or a sixpence. The coin was believed to bring wealth in the coming year. Other tokens are also known to have been included, such as a tiny wishbone (to bring good luck), a silver thimble (for thrift), or an anchor (to symbolize safe harbor).

Christmas puddings have very good keeping properties and many families keep one back from Christmas to be eaten at another celebration later in the year, often at Easter. Constance Spry records that it was not uncommon to go so far as to make each year's pudding the previous Christmas.

Can you see similarity to the traditions of the Fruitcake and King's Cake developing? Can you see the tradition of dressing/stuffings developing with the steaming of it inside of a turkey in the New World? Finding this recipe and having the "fruits" of my labors in the kitchen. I shared this wonderful dressing dish and pork with you for 12th Night. Look on Food.com for the recipe or I will email my copy to you.

Misshattie1234@gmail.com

THE SHINNIN' TIMES

Beginning with the March 2014 edition of *The Shinnin' Times*, we welcome Joyce Hetrick as the new Editor. If you have any articles or items you would like to see in the *Times*, please forward them to Joyce at joyce@heifercreek.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!

FEBRUARY 2014

- 8 – 2nd Saturday at Cadron.** Undetermined event at this time
- 13-16 – 5 Trail's Rondy,** Historic Washington State Park, Washington, AR. Call Teresa Lafferty 501-247-6466
- 21-23 – ALHA 2014 Annual Conference,** "Living History at the Crossroads" Conference", Washington State Park. Call Josh Williams 870-983-2625 or Patricia Thomas 870-983-2625

MARCH 2014

- 1 – Quilting Bee.** Looking for a venue with tables, good lighting, heat. If you know of a spot, call Teresa Lafferty or Pam Zambeski 501-410-0529
- 7-8 – Natchitoches Frontier Days,** Fort St. Jean Baptiste, Natchitoches, LA. Call Ed Williams 501-944-0736
- 8-16 – Southwest Regional Rendezvous,** Lampasas, Texas. See attached flyer. Early set up on Wed, 3/5. Call Josh Kuntz 312-619-9216; Taylor Thomlin 361-319-2287
- 13-16 – Cowboy Church,** Mountain View, AR. Call Jennifer Johnson 417-634-0132
- 14-15 – Early Arkansas Hunter, Trader, & Trapper Encampment,** Cook's Lake (west of Stuttgart, AR) Call Ed Williams 501-944-0736
- 29 – Bonnet Making Seminar,** Faulkner Co. Museum. Call Teresa Lafferty 501-247-6466

APRIL 2014

- 3-6 – White Oak Lake.** Call Ed Williams 501-944-0736
- 11-13 – Scout-A-Rama Voo,** Texarkana, TX. Contact Lori Bennet
- 18-20 – Woolly Hollow Rendezvous,** Woolly Hollow State Park. Call Tom Reedy
- 26 – Colonial Celebration at Arkansas Post.** Call Ed Williams 501-944-0736
- 26-27 – Newton County Voo.** Call Glenn Cook 501-941-7917/501-350-6640

MAY 2014

- 3 – Grant Co. Museum.** Call Scooter Layne 501-397-2208
- 10 – Spring Festival Days at HAM.** Call Glenn Cook 501-941-7917
- 15-18 – 2nd Saline Crossing Voo,** Benton, AR. Call Teresa Lafferty 501-247-6466

JUNE 2014

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
- 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.** Foydyce, AR. Call Critter/Bobby
- 9-12 – 3rd Annual Leslie Rendezvous,** Leslie, AR 9-12 Leslie Voo
Call Glenn Cook 501-350-6640

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

COME ONE, COME ALL!

YOU ARE INVITED TO ATTEND THE RUCKUS,
THE ROWDY, THE RENOWNED

30th Annual
SOUTHWESTERN
REGIONAL RENDEZVOUS!

MARCH 8 - 15th, 2014

ROCKING S RANCH, LAMPASAS, TX

Scheduled Events Include:

*Rifle/Pistol/Smoothbore Shooting, Knife & Hawk, Archery, Cooking Contest, Fire Starting, Highland Games,
Round Robin Trading, Colleges & Demonstration, And Lots of Kids Activities*

WATER & WOOD PROVIDED - ICE SOLD DAILY

Early Set-up March 5th; Long-Term, Short-Term, Quiet, and Horse Camp areas; Horse Boarding Available on site (limited)
Gate hours: Weekends 8am-6pm, Weekdays 8-10am & 4-6pm; Open to the Public Friday 7th-Sunday 9th & Saturday 15th

FOR MORE INFORMATION:

Josh Kuntz, Boothway: 512-619-9216; jkuntz2012@gmail.com

Taylor Tomlin, Segundo: 361-319-2287

DIRECTIONS:

From Hwy 190 East of Lampasas; turn north on CR 3010 at Brown's Store. Follow CR 3010 past the low water crossing over Sulphur Creek to the railroad crossing. Turn right after the railroad crossing onto CR 6. Follow CR 6 / CR 3019 around to the second trestle crossing (concrete) under the railroad tracks. The gate is to the left. There will be SWRR signs along the way. If you have a large trailer (>8' wide or 10' tall) contact the Boothway by March 1st to ensure you are met at the gate over the RR tracks.



Registration

Name: _____ Phone #: _____ Email: _____

Address: _____ City/State/Zip: _____

Pre-Registration (postmarked by February 21st)

Adults _____ x \$20 = _____
Children* _____ x \$5 = _____
Medallion _____ x \$10 = _____
Mag _____ x \$15 = _____
Trader! _____ x \$60 = _____

Registration after February 21st

Adults _____ x \$30 = _____
Children* _____ x \$10 = _____
Medallion _____ x \$10 = _____
Mag _____ x \$15 = _____
Trader! _____ x \$75 = _____

*Children - 12 and under Total _____

† includes one adult registration Total _____

Make checks payable to: SWRR

Mail Registration to: SWRR c/o Don Kilfinger, Parser
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