

# June 2012 **Shinnin' Times** Vol. 17, #6

A Publication of the Early Arkansas Reenactors Association (EARA)

**Web Page: [www.arkansaw.us](http://www.arkansaw.us)**

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## **A DAY IN THE BARN**

Carol Fritts hosted a wonderful day for EARA at her new home and barn. There was a good turnout for the first of a series of project days making mocs at Carol's barn. We had a group of members that are learning how to make mocs. We will be having one or two more days making mocs at Carol's. As many as we need if we have the interest.

Steve Flemming loaned us a book. We looked at it and made copies of the styles of mocs that we want to make. We then went to Tandy and Hobby Lobby for materials. Carol, Jennifer, Pam, Denise, Teresa, Keith, Nonose and Martin were in attendance. Keith donated a large piece of brown split cowhide leather for the day.

The ladies made each a pair of "hooter slippers" in a 900 year old style from the piece and a pattern from Steve's book. We all planned our mocs and are looking forward to having "Another Day in the Barn" at Carol's. Please, bring articles and knowledge on sewing together and cutting out mocs for the next session.

Nonose grilled some absolutely wonderful garlic/mozzarella, apple/smoked, bacon/pineapple, flavored sausage. Baked beans, chips, and drinks were provided by the members. Fun was had by all. Those not in attendance were missed. Tom will be there the next time to help us with our project. Looking forward to seeing everyone there.

We will be back at Carol's June 2, at 9:00 a.m. Please, bring supplies - scissors, knives, needles, glue, awl, sinew, leathers, beeswax, table, chair, and potluck food. Please, post on the group email what you are bringing that the group can borrow and you can share with others. We will have hot dogs and hamburgers. Please, bring

sides and deserts. We have paper plates and silverware.

Looking forward to seeing you in 2 weeks. We hope more can come this next time. You are not behind, please make plans to attend. Tom said to get a deerhide for the uppers, elk or moose for the soles. He knows how to make hard sole mocs. Cowhide will work, too. Please, call Tom or Steve for leather advice. Tandy will help you pick the leather out, too. Show then your card and they will give you the group discount. If you need help or advice, call Nonose, Miss Hattie, Tom or Steve. We will help you out and give advice. We have no problem making another trip to Tandy to meet you and give advice.

Miss Hattie/Nonose  
501-247-6466.

## **CADRON TRADE DAYS 2012**

Cadron's Trade Fair went wonderfully. There were blankets and tents full of things to swap, trade and buy. Rain came late Friday night and very lightly. The weather was perfect - windy, warm, and partly cloudy with low humidity. Great camping weather to snuggle in two blankets at night. We arrived Friday afternoon and left out on Sunday.

Larry and Miss Mary showed there pots, pans, and guns. Carol brought her ware's from her barn and sold lots of baskets. Miss Hattie had a large awning strewn with three blankets covered with goods. Teresa and Steve Flemming with all the scouts came and made wonderful food. Nora and Earl had a their own trade days at their house and many people went by here and filled bags with trade good to help them move out of their house and give the goods a new home. Ree and Tom Walker were in instrumental as always in getting the Blockhouse ready for guests.

Lori, Diana, and Pam enjoyed the event and assisted with preparation of the Potluck. A Smithfield ham was heated on the candlestick cooked on the hearth, beans, sweet potatoes, chicken and dumplin's, Rum cake, and other scrumptious goods were served. Nicki and kids were there. Ree's grandkids were so cute playing on the steps of the blockhouse and running around the yard. Mr. Glenn gave us a report on the men's activities at Petite Jean. Ed, Michael, and others were at HAMM for the day. We were a VERY busy organization on Saturday.

Teresa, Carol, and Nonose took Ms. Hattie's boat out on Sunday and looked at the shoreline of Cadron Creek while imagining the trek of the settlers as they looked for a new home. It is no wonder that they settled in that spot between the rocky cliffs that line the Arkansas River above and below the creek. Cadron flattens out to the right of the mouth of the creek in a wonderful area for settling with the Blockhouse setting on an area near the spring that opens to the river as a natural spot to dock a boat near the "Cedar Park" area that now is the site of the Blockhouse.

Looking forward to having more Trade Days at Cadron next May and having more traders and people attend. Thanks to all that participated. It was a great success!

## **WOOLY HOLLOW RENDEZVOUS**

April brought on our yearly gathering at Woolly Hollow. Many thanks are given to Woolly Hollow State Park for their hosting the event and provide Ice, H2O, Hooters/Showers and firewood. Our camp had 17 lodges. We had three traders, one eatery and many demonstrators. Crazy Lady tempted us with her delicious menu of cookies,

cinnamon rolls, fry bread delights, tacos, pizza, and even a BD Cake for Nonose. Jennifer and Shine of Ridge Runner Canvas brought their brood with lots of activity and helping hands for the event. Larry had his guns and coffeepots for trade. A New Trader from out of state came with a full trade tent of goods. There were demonstrations of spinning by Carol Fritts and Heather's jewelry. Miss Hattie spun her first skein of yarn with her wheel. Knitting and crocheting were done by Lori Bennet, Sharon Roff, and Betty Reedy. Dutch oven cooking and other skills were done by Teresa/Steve Flemming, Diana Estrada, Lori Bennett, and Explorer Troop. Tom Reedy kept the fires burning and cooking all the best meat that many of us shared in our camps and at the Potluck. There was the annual Easter Egg hunt put on Wolf Princess/Betty Reedy, Jennifer, Tom, & Nonose. Nonose bantered with the crowd with trivia, membership information, and celebrated getting "OVER the HILL" on Sat. night with his BIG 50 BD party. We had hawk and knife throwing demonstrations by Billy, the Johnson Twins, James Cody, and Scouts on 2 hawk blocks. Ed Williams carved a powder-horn. Michael Bethea made rope. We had a Cooking Contest with the main ingredient - piecrust. Thanks to the men of the group (Tom, Nonose, & Billy) for going to cut firewood. A great time and a very successful event was had again by all.

**"WE DON'T NEED NO STINKIN'  
VEGETABLES"**

Glenn Cook, James Thompson and I were invited up to the Rockefeller Institute on Petit Jean Mountain to five instructions on Primitive Fire Arms, Primitive Fishing and Making Fire with Flint and Steel. We got there Friday afternoon, May 11, 2012, and met Robert Hall, who was in charge of the father/son campout. After we selected our camp sites and finished setting camp, I built a fire with my flint and steel, the first one in many years. Those of you that know how this is done, know the feeling you get the first time this was accomplished. "LOOK - I HAVE MADE FIRE!" Reminds me of the movie "Castaway" with Tom Hanks. I broke out my squirrel cookers and we cooked our evening meal - Guinness Beer Brats over the flame, all the while

sitting in the light rain that had begun to fall. We discussed the business of the world, solved the problems, and told stories well after midnight. With classes to start early in the AM, we said our Good Nights, I stoked the fire, adding a few sticks, hoping it would last till morning, and crawled in on my buffalo robe.

Dawn came earlier than I thought; it was still raining. I rekindled the flames, put on a pot of coffee and got ready to face the day. By the time the coffee was done, Glenn was up and James had crawled out of his horse camp, looking for some sweet tea. We made our way up the hill to the covered tennis court for breakfast. By now, y'all are wondering what any of this has to do with the title of this tale. Well, I'm getting to it. We had scrambled eggs, sausage, bacon, grits, picante sauce, Mexican flat bread and COP FOOD (donuts!). It was a fine manly meal! With our bellies full, we made our way back to camp. Around 8:30 the rain stopped, fathers and sons started showing up for the classes we were invited to teach. Glenn burned a pound of powder. James went through at least a bundle of horse hair, and I must have made fire a dozen times while explaining how to make char and showing how flint and steel work. We stopped for lunch at noon, made our way to the chow line, and were told to get at the head of the line. I guess we were special. Imagine that . . . we were SPECIAL! After we decided to stay where we were in line, we visited with the dads and scouts. Lunch was GREAT - 18 smoked pork shoulders and dessert. It don't get much better than that. Who says you have to have vegetables with a meal, any meal? Come on now. We're guys; we can survive on meat and dessert three times a day. None once did I hear anyone complain that there weren't any vegetables there to eat! After lunch, we got to judge a dessert contest (more food, and no vegetables!) and were given first choice of a smoked pork shoulder each to take home. What a treat that was!

There was supposed to be a fire making contest we were to judge after lunch, but some of the scouts and dads started breaking camp so they called it off. We got a tour of the site instead. Looked at the really nice smokehouse - it's a shame they don't use it. You ladies would enjoy the garden they

have - it's full of vegetables . . . ALL KINDS of them! Walked the grounds with Robert and talked about the next outing. We were given patches to commemorate the event and are invited back in the fall.

Pole Dancer

**ALHFAM ARKANSAS STATEHOOD  
CELEBRATION  
JUNE 16, 2012**

This is one of the Little Rock area event's that I have spoken about at Voo. This is another history group (ALHFAM) that you can join. If anyone is interested in this event, please email Ian Beard or contact him at the Old State House. This will be quite an event to see. To participate as a person with a persona, you must contact him and get involved before the day. James and I are going to go dressed in Period Costuming and enjoy the day as well dressed spectators. It will be well worth your time to go see it. They do a really good job of first person persona presentation and have their history well researched. Looking forward to seeing you there.

Contact Ian Beard - 501-908-1816  
(ian@arkansasheritage.org)

Miss Hattie

**FOOD FOR THOUGHT**

Who invented the sandwich? When? Where? And Why?

Acknowledging the fact that combinations of bread/pastry filled with meat or cheese and dressed with condiments have been enjoyed since ancient times, food historians generally attribute the creation of the sandwich, as we know it today, to John Montagu, 4th Earl of Sandwich. This Englishman was said to have been fond of gambling. As the story goes, in 1762, during a 24 hour gambling streak he instructed a cook to prepare his food in such a way that it would not interfere with his game. The cook presented him with sliced meat between two pieces of toast. Perfect! This meal required no utensils and could be eaten with one hand, leaving the other free to continue the game. Sadly, the name of the real inventor of the sandwich (be it the inventive cook or the creative consumer) was not recorded for posterity.

Recipes for sandwiches were not immediately forthcoming in cook-books. Why? In England they were (at first) considered restaurant fare. In America? Many colonial cooks in the last half of the 18th century were not especially fond of imitating British culinary trends. Did colonial American cooks make sandwiches? Probably, most likely, though you will be hard pressed to find solid evidence. When viewed in historical context, it is understandable why Americans didn't begin calling their bread and meat combinations "sandwiches" until [long after the Revolution & War of 1812] the late 1830s. The primary difference between early English and American sandwiches? In England beef was the meat of choice; in America it was ham. A simple matter of local protein supply. Or a tasty opportunity to promote government split. You decide.

(from [www.foodtimeline.org](http://www.foodtimeline.org))

### 2ND SATURDAY AT CADRON

EARA is presenting 2nd Saturday at Cadron on June 2 at 9 a.m. at the Cadron Settlement Park outside of Conway, AR. Wonderful attendance and anxious members have participated in months past. Please, arrange potluck food or sack lunch for the event. Miss Hattie and Ree will not be in attendance due to other activities. Please, bring a sack lunch or make plans on the EARA's yahoo group webserve for the meal. If you have any questions regarding this month's event, please, call Glenn Cook at 501-833-8605. Don't miss a great experience.

### ICE CREAM SOCIAL

EARA members are invited to a homemade ice cream social at Carol's porch on August 18, 2012, beginning at 10:00 a.m.

Please, bring your freezers – crank and electric – to Carol's porch and enjoy an Old Fashioned Ice Cream Social with our friends. Bring all the fixings and trimmings . . .

Carol Fritts – 501-521-0121

### FIRESTARTING

On August 11, 2012, at Cadron Park, Pole Dander wants to teach us how to

make charcloth and start fires with flint and steel, show people things that can be used for firestarting tender, rocks, boxes for kits, and other things that are used in the firestarting process.

Members have discussed how unique it would be if we could start each weekend event's first campfire using flint and steel to make the fire with a camp meeting, then each of us could take fire from that fire and start each of our individual campfires. We could rotate the firestarter duties to members around the group. Tom and I would like to institute this occurrence at all campouts or events that we need a fire to cook. We will be cooking at Cadron. The next overnight campout will be in October at Critters, Old Washington, Leslie, Hardy, and Petite Jean in Nov. We will have a lighting of someone's campfire with flint and steel and a camp meeting at the beginning of each event on Thursday/Friday night.

### PETTICOAT GOSSIP

*I hear-do-tell that members of the Colonial military and militia were given many of their orders via "petticoat government".*

Ladies, any articles/quips or quotes you would like to submit to this section would be greatly appreciated by all.

### MEDICINE IN THE WOODS

Each month we will try to feature a different plant. This information is from *Primitive Archer* magazine, T. R. Zimmermann.

#### Pecan

The Pecan has numerous medicinal uses. **Dried bark powder** has styptic properties and is sprinkled thickly on traumatic wounds and injuries to stanch bleeding.

**Bark powder tea** sipped in measured doses stops diarrhea fast. The tea is also effective against the misery of dysentery curbing painful spasms.

**Bark powder tea** is astringent and is used as a wash for treating infected pimples, acne, boils, bedsores, ulcers, and festering skin conditions.

**Inner bark tea** has a mild laxative properties against constipation. The

remedy is not recommended for long term usage.

**Leaf tea** is a stimulating tonic and a fatigue fighter. When sipped in measured doses, the tea counters, flagging energy, relieves mental depression, and suppresses the need for sleep.

**Leaf tea** has antiseptic properties, and is used as a wash for wounds, cuts, scrapes and abrasions.

**Flower Tea** is rich in protein and very nourishing-useful for treating weakened health conditions. Long term use stimulates normal appetite and speeds recovery.

**Green nut paste** is used on fungal infections (athlete's foot).

Full of vitamins and minerals, eating a handful of **ripe nuts** everyday helps fight against circulatory and heart diseases, and a variety of glandular deficiency ailments.

### MOVING ON.....

Heartfelt thanks go to old friends/members that are leaving our area and have been very instrumental at making our EARA world work for years. Nora "Medicinewoman" and Earl "Beaverstick" Harrell are moving on to new adventures in their lives. They have down sized and are \*hitting the road\* with their trailer in tow to go from to Scout Camp to Voo to adventure with frequent stops to see the grandkids and family across Missouri, Kentucky, Arkansas, and Texas. They have been such a great help to EARA as volunteers at uncountable events as reenactors and medical aid showing skills and wares for countless number of events since 1993. (We require frequent reports on the website/email of your adventures and whereabouts.) Their presence will be missed and their knowledge that has been passed on has been appreciated. Their work has been needed and very appreciated. Hopefully our paths will cross frequently in LR, Old Washington, SWRR, and parts unknown.

No Goodbyes from us....."See you down the road"

Miss Hattie, Nonose and EARA

## UPCOMING EVENTS

### JUNE 2012

**2<sup>nd</sup>** – Carol's Barn Workday

Carol Fritts – 501-821-0121

Teresa Lafferty – 501-247-6466

**2<sup>nd</sup>** – Keelboat Workday

Ed Williams – 501-666-4304

**9<sup>th</sup>-2<sup>nd</sup>** Saturday at Cadron

Ree Walker (tomandree@yahoo.com)

**16<sup>th</sup>** – 6th Annual Arkansas

Statehood Celebration –

136<sup>th</sup> Presidential Election Days,

Old State House Museum

Ian Beard – 501-908-1816

ian@arkansasheritage.org

**23<sup>rd</sup>-24<sup>th</sup>** – Siloam Springs

Heritage Festival

Siloam Spring, AR

Saturday night dinner will be provided. Water and toilets are on site. Vehicle gas money is available upon request.

Contact – Cynthia Lee at

479-524-4011

siloamspringshistorymuseum@gmail.com

### JULY 2012

**4<sup>th</sup>** - Fourth of July at HAMM

Historical Arkansas Museum,

Little Rock, AR

Call Museum at 501-324-9351

**13<sup>th</sup>-21<sup>st</sup>** – Rocky Mountain

National Rendezvous

Cottonwood Creek near

Mountain View, WY

**14<sup>th</sup>** – 2<sup>nd</sup> Saturday at Cadron

Ree Walker (tomandree@yahoo.com)

**23<sup>rd</sup>-24<sup>th</sup>** – Heritage Festival,

Siloam Springs, Ark

### AUGUST 2012

**11<sup>th</sup>** – 2<sup>nd</sup> Saturday at Cadron

Firestarting by Pole Dancer

Ree Walker (tomandree@yahoo.com)

**18<sup>th</sup>** – Ice Cream Social at Carol's

Porch (10:00 am)

Nonose – 501-247-6466

Carol Fritts – 501-821-0121

### SEPTEMBER 2012

Annual EARA Picnic

Glenn Cook – 501-941-7917

**22<sup>nd</sup>** – Plainview Frontier Days

Parade

**18<sup>th</sup>-30<sup>th</sup>** – Historic Encampment,

Mt. Magazine State Park (more

info to follow)

### October 2012

**4<sup>th</sup>** – Home School Days at

Washington State Park

Vickie Shoenewies –

870-983-2558

Patricia.Thomas@ark.gov

870-983-2625

**5<sup>th</sup>** – WooloRoc Voo, Bartsville, OK

woolaroc.org

Jennifer Johnson 417-294-1175

Soggy Bottoms Rendezvous

Washington State Park, Arkansas

**5<sup>th</sup>** – Bloomsfield, MO Voo

Jennifer Johnson 417-294-1175

**5<sup>th</sup>** – Crowley's Ridge Black

Powder

**6<sup>th</sup>** – 2<sup>nd</sup> Saturday at Cadron

Ree Walker (tomandree@yahoo.com)

**12<sup>th</sup>-14<sup>th</sup>** – Leslie's Voo, Leslie, AR

– Glenn Cook

(gc1760@yahoo.com)

**13<sup>th</sup>** – Spirits of Cadron, Cadron

Settlement Park

Ree Walker (tomandree@yahoo.com)

513-315-1149

Lynita Langley-Ware

501-329-59133

**19<sup>th</sup>-21<sup>st</sup>** 2<sup>nd</sup> Annual Hardy

Mountain Man Rendezvous

Loburg Park, Hardy, AR

Cheyenne – 870-405-6279

Rawhide – 417-372-1252

### NOVEMBER 2012

**10<sup>th</sup>** – 2<sup>nd</sup> Saturday at Cadron

Ree Walker (tomandree@yahoo.com)

**22<sup>nd</sup>-25<sup>th</sup>** – Petite Jean – Call the

Park – 501-727-6512

### DECEMBER 2012

**2<sup>nd</sup>** – Christmas Open House,

Historical Arkansas Museum

Call Museum – 501-324-9351

**8<sup>th</sup>** – 2<sup>nd</sup> Saturday at Cadron

Ree Walker (tomandree@yahoo.com)

### JANUARY 2013

**12<sup>th</sup>** – 12th Night at Cadron

Cadron Settlement Park

Ree Walker (tomandree@yahoo.com)

## EARA INFORMATION

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### **EARA Officers and Board:**

#### **Officers:**

President – Glenn Cook –  
***gc1760@yahoo.com***  
Vice President – Ree Walker –  
***tomandree@yahoo.com***  
Secretary – Teresa Lafferty –  
***mshattie1234@gmail.com***  
Treasurer – Michael Bethea –  
***michaelbethea@msn.com***

#### **Directors:**

Neil Curry, Steve Dunlap, Lynita  
Langley-Ware, Larry Layne, Dave  
Lefler, Tom Reedy, James  
Thompson, and Larry Thompson.

### **EARA Committees & Chairs:**

Education – Julia Bethea  
***501-231-9730***

Editor of Newsletter –  
Renee Moore  
***bubbamoore1208@gmail.com***  
***or rmoore@wlj.com***

Events – Teresa Lafferty

Keelboat – Ed Williams

### **EARA WEBSITE**

Dave Cutchall  
***skilletdancer@yahoo.com***

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#### **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 Circle, Cabot, AR 72023

“Pepper” is the password to access the online edition of the EARA Newsletter, via the EARA website.

### **NEWSLETTER NOTICE**

For calendar and/or event schedule changes, newsletter articles, or correction notifications, please contact Shinnin' Times Editor at  
***bubbamoore1208@gmail.com***  
***or rmoore@wlj.com.***

The EARA WEBSITE Manager will be Dave Cutchall at:  
***skilletdancer@yahoo.com.***

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### **Joanna Jones & Stiles Whatley website**

[fourwindsadornments.com](http://fourwindsadornments.com)

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***COULD GO HERE!!***

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