

A Publication of the Early Arkansas
Reenactors Association (EARA)

Web Page: <http://www.earlyarkansas.com/>
To subscribe to the EARA listserve, address
your e-mail to:

Arkansas-subscribe@yahoogroups.com

ST Editor: Joyce Hetrick at
joyce@heifercreek.com

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2015 EVENTS

Lots of great events planned for 2015. If you know of any events that are not listed here that would be appropriate for EARA members, please let me know at joyce@heifercreek.com



July 4 BIG UPCOMING EVENT at HAM, WILLIAM HARDAGE is in charge of this, don't know details BUT you can bet it will involve those NASTY RED COATS trying to kill our peaceful citizens of Arkansas, even after more than 200 years there are still some of them among us, believe it or not!!! I have a feeling though that the Revolutionaries will WIN!!!! You can contact William at 501-627-6313 or at britishofficer@yahoo.com

Sept 5 EARA Annual Picnic at Cadron Park near Conway. This is an informal meeting, shorts and tee shirts acceptable. Glenn Cook 501-941-7917/501-350-6640

Sept 10-13 Calico Rock Voo James Ross 870-746-4030

Sept 17-20 Soggy Bottoms Voo @ Washington, AR Teresa Lafferty/Misshattie
501-247-6466/255-5801

Oct. 1-4 Critter's Voo @ Foulke, AR Bobby Cooper 903-908-5088 Lori
Bennett 903-949-8842

Oct. 9-11 Leslie Voo @Leslie, Ark. Glenn Cook 501-941-7910
gc1760@yahoo.com

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

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 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.

"There is NO password to access the online edition of the EARA Newsletter, via the EARA website (<http://www.earlyarkansas.com/>)

EARA OFFICERS AND BOARD:

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David Howlett, Andrew Hooper, Corey Cook Edge, Keith Amburst, Larry Layne, Tom Reedy, James Thompson, Larry Thompson, and Lynita Langley-Ware.

EARA Committees & Chairs:

Education - Julia Bethea (501-231-9730)
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

SORTING OUT THE EARA TRAILER

As many of you know, I am housing the EARA trailer and the equipment etc in it, cataloging what we have, preserving what needs taking care of etc. One of the things I've wanted to do for a long time is to catalog the books and magazines that the group owns and make them available to the members. I've got a list of the books and our collection is truly awesome. I am listing the books and their subjects here and hopefully will soon have them packed safely away in unbroken tubbies to protect them. The collection of MuzzleBlasts is from `1961-2005 with some few copies later than that. They are cataloged and tied up in yearly bundles, and we also have MuzzleLoading magazines but not that many but still a big tubby full.

NAME	Subject
<i>The Wyoming Archaeologist--Clay Pipes</i>	Archeology
<i>Great Lives, Great deeds</i>	Biography
<i>A Midwife's Tale, The life of Martha Ballard based on her Diary</i>	Biography
	Biography
<i>Jim Bridger, Mountain Man</i>	Biography/fur trade
	Biography/fur trade
<i>Life and Adventures of James P Beckworth (written by himself)</i>	Biography
<i>Shadowing Slavery, five African American Autobiographical Narratives</i>	Biography
<i>A gentleman of Color, The life of James Forten</i>	Biography
<i>Centennial History of Arkansas Vols 2 and 3</i>	Biography/Texas
<i>Manuscript "James Bowie, the man and his knife"</i>	Biography/Texas
<i>The deep Waters of the Proud Vol 1, The Imperial Union 1861-65</i>	Civil War
<i>Vicksburg on your own, Illustrated guide to the Battle field</i>	Civil War
<i>Photographic Sketch Book of the Civil War</i>	Civil War
<i>Centennial History of the Civil War</i>	Civil War
<i>The book of bucksinning III</i>	Crafts
<i>Early American Crafts and Trades</i>	Crafts
<i>Making sure-fire Tinder</i>	crafts
<i>Brain Tanning the Sioux Way</i>	Crafts
<i>Lighting Grandma's fire, Mountain Skills and Valley Pastimes</i>	crafts
<i>Natural dyes and Home Dyeing</i>	Crafts
<i>The James River Batteau Manual, guide to construction based on Archeological findings</i>	crafts
<i>Patriot for Liberty</i>	Fiction
<i>Treasure Island</i>	Fiction
<i>Jane Eyre</i>	Fiction
<i>Wuthering Heights</i>	Fiction
<i>Created Equal, a social and political History of the US Vol 1</i>	History

<i>The Louisiana Purchase</i>	History
<i>The Journal of Don Francisco Saavedra de Samgrpmos 1780-1783</i>	History
<i>Men of the Western Waters, The taking of America's first west 1781-1794</i>	History
<i>The Journals of Lewis and Clark</i>	History
<i>The American Spirit, United states History as seen by contemporaries (2 volumes)</i>	History/American
<i>Colonial Arkansas 1686-1804</i>	History/Arkansas
<i>Mayflower</i>	History/colonial
<i>Day of glory, the guns at Lexington and Concord</i>	History/colonial
<i>Fur Trappers of the old West--children's book</i>	History
<i>The Minute Man in Peace and War A History of the National Guard</i>	History/military
<i>The Journal of Military History, January 2008</i>	History/Military
<i>If Saddlebags Could Talk, Methodist Stories and Anecdotes</i>	History/Religion
<i>The Coming of the Mormons</i>	History/religion
<i>A family venture, Men and Women on the Southern Frontier</i>	History/Southern
<i>Jefferson's Nephews (VERY interesting book!)</i>	History/VA & Ky
<i>Trails Plowed Under, Stories of the Old West</i>	History/Western
<i>Remington and Russell (paintings)</i>	History/Western
<i>Story of the Great American West (TWO COPIES)</i>	History/western
<i>Give your Heart to the Hawks</i>	History/western
<i>Lord Grizzley</i>	History/Western
<i>Rocky Mountain Rendezvous</i>	History/Western
<i>The deaths of the Bravos</i>	History/Western
<i>Clay Pipes and the Fur Traders of the Pacific North west and Northern Plains</i>	History/Western
<i>The Hunters and the Hunted, the Pursuit of game in America from Indian times to the present</i>	Hunting
<i>A Pictorial History of Medicine</i>	Medicine
<i>Folk Medicine, A Vermont Doctor's Guide to Good Health</i>	Medicine
<i>The Hymnbook (3 copies)</i>	Music
<i>The Cokesbury Humnal published 1923</i>	Music
<i>Hymnal</i>	Music
<i>American Indian Myths and Legends</i>	Native Americans
<i>The Apache Wars</i>	Native Americans
<i>The time of the Buffalo</i>	Native Americans
<i>American Indian</i>	Native Americans
<i>The American Indian</i>	Native Americans
<i>The Native Americans, an illustrated History</i>	Native Americans
<i>The 1837 Sketch Book of the Western Fur Trade</i>	Native Americans
<i>Over the Earth I come, the great Sioux Uprising of 1862</i>	Native Americans
<i>Their Bearing is Noble and Proud, narratives regarding the Appearences of Native Americans from 1740-1804</i>	Native Americans
<i>Hair Pipes in Native American Adornment</i>	Native Americans
<i>Paths of our Children, Historic Indians of Arkansas</i>	Native Americans
<i>Recreating the American Longrifle</i>	Shooting/guns
<i>Muzzleblasts (an almost complete collection from 1961-2000, a few odd ones after that)</i>	Shooting/guns
<i>Muzzle loader several years of these magazines as well</i>	Shooting/guns
<i>Lighing Devices, a brief history</i>	Shooting/guns

We also have a nice collection of various size clothing to lend folks at events, but most of them are men's clothing, so if you ladies have anything you'd like to donate it would complete our collection to help folks out.

We also have quite a bit of wool which I have preserved against moths and some coats that could work for either men or women. So any additions would be appreciated, especially women's apparel.

Here's another wild recipe from Teresa Lafferty, and if anyone wants any poke, it is growing all around my hole in the woods. Just a bit of trivia, did you know that a poke weed seed will not germinate until it has passed through the body of a bird, that's why there are so many growing on fence rows!

Wild Quiche or Poke Salet Quiche

1 pre-cooked pie crust (store-bought is fine) 1 cup plain yoghurt
2 Tbsp. Flour 2 eggs 1- 1 ½ cup grated mozzarella cheese 1 cup
cooked wild greens that have had most of the water squeezed out
(poke salet is a good one) 1 cup chopped wild onions (or tame) ½
Daylily tubers (optional) salt & pepper to taste sprinkle of
nutmeg (optional but very good) 1 Tbsp. butter or olive oil

Preheat oven to 375 degrees F (190 degrees C). Prepare the wild greens. **If you are using poke, bring the young, tender leaves and stems to a boil, pour off the water, replace with fresh water and repeat 3 times.** (I am perhaps a bit overly cautious). Boil other greens as needed. You can freeze your greens for use later. In a medium skillet, melt butter over medium heat. Sauté and onion & Daylily tubers in butter until lightly browned. Turn into cooked pie shell and spread evenly on the bottom. Sprinkle w/half of the cheese. In a medium bowl, whisk together eggs, flour and yoghurt. Season with salt and pepper and nutmeg if using. Add chopped wild greens and the other ½ of the cheese and mix well. Pour into the pastry shell. Bake in preheated oven for 15 minutes. Sprinkle top with extra cheese, and bake an additional 35 to 40 minutes, until set in center. Allow to stand 10 minutes before serving. This is good served warm or at room temperature. You could also add mushrooms (store-bought, please) and other veggies. You can also prepare w/ chopped spinach.

grease. 25 cups of water, 1 cup of salt, 1 cup of sugar, 1 cup of oil, and 1 cup of vinegar.

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