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Shinnin' Times

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A Publication of the Early Arkansas Reenactors Association (EARA)

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

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MEMORIAL DAY REMEMBRANCES

I hope everyone had a good Memorial Day weekend and that you kept in mind the men and women, not only military, who have protected us by sacrificing their lives and their time in service, but also the police, fire and rescue workers who also risk their lives daily for the men and women of this country. The horrible weather that we have had recently and the turmoil in some of our cities have cost the lives of several police and rescue workers, so we should also keep them in our minds when we think about those who have given their all.

To all the veterans in EARA I'd like to personally thank you for your service.

THE SCOTT CONNECTION

Saturday June 6th

To all:

Scott Connection Outdoor Farm Museum and Park, where we are building the pole barn to house and protect our keelboat, is having their annual dinner and silent auction on Saturday, June 6th. The Museum asked to put a keelboat ride and dinner up for silent auction. The plan is to put the keelboat in at Willow Beach Park, row around the islands, out to the river, and then to my place for crawfish gumbo dinner. This is no cost to EARA. We will need help with a crew, folks to shuttle people, and help with food preps and serving. Plans are to auction for a group of up to six people, with the float taking place in Spring 2016. We did this twice with HAM in a live auction. I figured a silent auction will have a starting minimum bid of \$500. Let me know if you can help. Also, tickets for the dinner on June 6th will

be available soon. I think the run about \$75 each and are tax deductible. Let me know if you want tickets.

Ed Williams 501-944-0736

2015 EVENTS

Lots of great events planned for 2015, including the first SWRR held in Arkansas for quite some time. 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, WILLIAM HARDAGE is in charge of this, don't know details yet but will have them before next newsletter so stay tuned. 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/>)

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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

Persimmon Ice Cream Recipe (Adults only)

3 eggs ½ cup granulated sugar (see note) Pinch of salt 2 cups half-and-half 1 (16oz) can sweetened persimmon pulp 1 tbsp Cointreau
In the top of a double boiler, beat the eggs with a handheld electric just until broken up. Add the sugar, spices, and salt, and beat until well blended. Add half-and-half. Cover over simmering water until the mixture is thickened and coats a spoon, about 7 or 8 minutes. (DO NOT LET IT BOIL).

Remove from the heat and cool, then refrigerate to chill thoroughly. Add 1 cup of the persimmon puree to the chilled custard and blend. Transfer the mixture to the chilled canister of an ice cream freezer and freeze according to manufacturer instructions.

Combine the remaining $\frac{1}{2}$ cup or puree with the Cointreau and drizzle a little over each serving of ice cream. Share and enjoy

Prickly Pear Sorbet

(Derived from a recipe from The Lodge on Little St. Simons Island St. Simons Island, Georgia and Rival Ice Cream Maker recipe book).

1 $\frac{1}{2}$ cup prickly pear juice (heat prickly pears, smash, and strain) 1 cup sugar 1 cup water 1 cup cranberry juice 1 to 2 Tbsp lemon juice pinch of salt

To make water-sugar syrup, mix the water and sugar together in a stainless steel saucepan and bring to a boil. Reduce to simmer and cook over medium heat for 5 minutes.

Peel the prickly pear fruit, cook with a little water, then puree it in a food processor or blender. Strain and mix with cranberry juice, lemon juice and salt. Mix pear mixture with the water-sugar syrup, stirring well. Put in a 2-quart ice cream churn container and churn sorbet mixture until it turns opaque and to superfine ice.

Sorbet can be kept in the freezer after churning for a few hours, but its silky texture changes the longer it is frozen. Scoop and garnish with a sprig of

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 $\frac{1}{2}$ 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).**

FOLKS THIS IS IMPORTANT TO DO AS THE POLK IS POISONOUS IF NOT HEATED AND REHEATED TO GET THE POISON OUT.

Boil other greens as needed. You can freeze your greens for use later. In a medium skillet, melt butter over medium heat. Sauté 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.

Thanks to Teresa Lafferty for the "Eat wild" recipes. I'm gonna try the persimmon ice cream because last year I harvested and froze some pulp to try out. I also may do the prickly pear recipe as I have them growing all over the farm in the edge of the woods.

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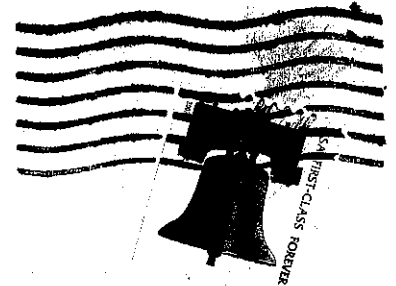
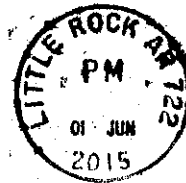
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