

SEPTEMBER  
2015

## Shinnin' Times

Vol. 20, No. 9

A Publication of the Early Arkansaw Reenactors  
Association (EARA)

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

**Sept 19-20 THE BATTLE OF BATON ROUGE** learn how the Revolutionary War came to Louisiana in 1779. The day resounds with the stirring beat of drums and the thrilling call of the fife, as the Militia musters at the plantation.

The program is free to all paying the park admission fee. For more information please contact Audubon State Historic Site in St. Francisville, La. at 1-225-635-3739. OR William Hardage at

**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](mailto:gc1760@yahoo.com)

**Nov. 6-8** Civil War Days @Washington State Park Charlene Pippin  
[cmacharliegirl@yahoo.com](mailto: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](mailto: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](mailto: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](mailto: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:

#### Officers:

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Keelboat – Ed Williams

#### EARA WEBSITE

William Hardage – [britishofficer@yahoo.com](mailto: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

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### A LITTLE BIT OF NEWS

EARA's own resident archeologist, Smoke (Michael A.) Pfeiffer has an article at the web site which is a bibliography (13 pages long) about GUN FLINTS...you gun guys and gals might want to check it out.

[ia.edu/15072658/Gunflint\\_Newsletter\\_NS\\_6\\_includes\\_-\\_Pfeiffer\\_S.M.A.\\_2015\\_Gunflints\\_An\\_introduutory\\_bibliography\\_August\\_2015](http://ia.edu/15072658/Gunflint_Newsletter_NS_6_includes_-_Pfeiffer_S.M.A._2015_Gunflints_An_introduutory_bibliography_August_2015)

Speaking of which, EARA has quite a few duplicate magazines on black powder stuff, I will be brining a box full of them to the picnic. I have more, but David didn't know they were duplicates and put them into the trailer when he reloaded it, but will pass them out at the next event where the trailer is unpacked, maybe Leslie in October. The trailer is all inventoried except for the Keel Boat group has not gotten their information to me yet, but all the other stuff is located and itemized and marked and photographed to identify it, so maybe we can keep up with EARA's stuff now.

SEE YOU AT THE PICK-A-NICK!!!!

## More of Teresa Laffertys "eat wild" recipes

Cherokee Shortbread (Honey Acorn Shortbread)

Ingredients:

1 cup Butter

1/3 cup Honey 1 tsp. Vanilla

1 teaspoon Vanilla

2 1/4 cups All-purpose flour 1/4 cup Acorn Meal

3/4 cup chopped black walnuts, hazelnuts, or pecans

Directions: Preheat oven to

350°F. With an electric mixer beat butter, honey, and vanilla together until mixture

is light and fluffy.

Add flour and acorn meal, a cup at a time, beating well after each addition. If

dough becomes too stiff to stir, knead remaining flour by hand. Work in nuts.

Pat dough into shortbread mold or ungreased 9-inch cast iron skillet. Score the

surface with a knife so it can be divided into wedges; with a fork, prick deeply

into knife scores. Bake at 300° F for 35 to 40 minutes.

Cool 10 minutes. This recipe from CDKitchen for Honey Short Bread serves/makes 24

Elderberry Flower Pancakes 2 to 3 bunches of Elderberry Flower Heads Pancake Mix

(use the prepackaged kind) Sugar Dried cranberries or other berries 1/4 cup acorn meal

Molasses (optional)

Break the flower head into small pieces and mix into your favorite pancake batter.

Add a little extra sugar or orange juice if desired and cook as would pancakes.

with molasses or powdered sugar. The pancakes have a "hot" spicy taste

quite good. I have also mixed in some blue corn meal just it

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LITTLE ROCK AR 722  
28 AUG 2015 PM 3 L

Shinnin' Times  
SEPTEMBER, 2015  
PO Box 180  
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