

TMA JOURNAL

THE OFFICIAL JOURNAL OF THE TRADITIONAL MUZZLELOADING ASSOCIATION

ISSUE 6, VOLUME 1, MARCH 2008



**THE TMA IS DEDICATED TO PRESERVING THE RICH AND
FASCINATING HERITAGE OF THE TRADITIONAL
MUZZLELOADING FIREARMS OF EARLY AMERICA.**

Table of Contents

President's Corner.....	2
From the Editor	3
Book Review.....	4
Without Cast Iron.....	5
How to make Farmer's half boots	11

President's Corner

Greetings

All~

Welcome to
the 1st T.M.A.
Journal for
2008. Our
new Journal
Editor,

Butterchurn,
has worked hard to bring
you a quality product. A BIG
heartfelt thanks to him for
taking on the job, and to our
members for the articles
they have taken the time to
prepare and submit.

The TMA continued to grow
all through 2007; both in
paid members and in forum
guests...and our members
continue to work to keep us
growing....look at just a few
examples:

Butterchurn took over as
editor for the Journal
Bigsmoke, Indiana and Jon
in MI took on the job of
getting the TMA News Letter
out to all of the members
R.M. has volunteered for the
job as National Match



Director running all of our
shooting contests
Beaverman and Sir Michael
have revamped the TMA
Store, which is now open for
business

One of our Charter Members,
snake eyes, has even offered
to pay the membership dues
for the winner of a shooting
match....in Germany. That's
spreading the word!

Now this is just a sampling
of what our members are
doing...no way can I list
everyone without
Butterchurn throwing rocks
(none of them flint) at me.
Besides, I need to save some
for the next Journal.

Now that hunting season has
pretty much come and gone,
I just know that there are
plenty of first hand How To
stories out there with our
members. Heck, there are
probably some How NOT TO
stories too. Think about
sending them to Butterchurn
for the next Journal. The rest
of us would enjoy them.

As I close this little communication (ok..ok..hold your applause), I want to take a minute to mention two things.

First, if you haven't done so already, drop by the TMA Store and check out the goods.

Second, our first monthly Postal Shoot will be in February. How 'bout go Postal Shot thread, count up all the shoots you want to enter and get your info and

check mailed in to R.M. Go ahead and spring for the whole year...that way you get to make fun of my poor scores each and every month.

**Thanks for making the TMA a great place to be,
Al "Two Steps" Bateman
TMA President**



From the Editor

It is an honor to be the editor of the journal for the TMA. I appreciate everyone's support in my first attempt in preparing the journal for publication.

Indiana and Eric have been particularly kind in offering their support. I especially appreciate the response to my call for articles. Please keep them coming! If you have any comments concerning how to make the journal better, please contact me with your suggestions. For journal article submissions, use our journal email address: tmajournaleditor@yahoo.com Oh and by the way, please begin sending any new articles you have for the next journal. I'd like to see more mouth watering recipes, cooked over a nice bright campfire or a cozy hearth.

I hope you enjoy this installment of the journal!

Look for the next journal in June.

Until next time – Keep your powder dry and your flints sharp!

Ron "Butterchurn" Jewett

Book Review

The War in the South

By: Donald Barr Chidsey

I just got done reading "The War In The South" by Donald Barr Chidsey. This book covered the American Revolution in the southern colonies. I was quite surprised at how informative and correct it was for being published in 1969 by New York, Crown Publishers. The book covers all sides of this war from the Tories, Whigs, British, colonials, and French. I learned more about the Revolution in the south by this book than any other publication.

The book starts out with kilted Highlanders who gathered from the North Carolina midlands to fight for the crown near Wilmington. The American were commanded by Colonel Richard Caswell of the militia and Colonel James Moore. The Whigs had set up an entrenchment on one side of a slow moving creek leaving only a small rope bridge with the blanks ripped up for the Highlanders to get across. The Highlander commanded by General Donald MacDonald charged with their broad swords and with what few muskets they had toward the American line. They were cut down almost instantly but a few of them got within a couple yards of the trenches. After the battle the Highlanders did not take any more action in the war.

After this it takes you step by step as the war progresses. With every change of general and every battle you will not want to take your nose out of this book! It talks about Granny Gates and his defeat at Camden, the siege of Savannah, Bloody Ban, and the siege of Charlestown, Dan Morgan, Nathan Greene, and William Washington. This book has many period pictures and maps from the war. There is even a map from Cornwallis's own battle plan. This book is sure to answer all your questions you have about the southern campaigns. So go out to your local library and read it today!

Eric Campbell

Without Cast Iron

The fine art of cooking on “campaign”
by Mario Doreste, #242

I see it all the time; at rendezvous, F & I events, RevWar re-enactments, even on treks. I am speaking about cast iron cookware. You know, Dutch ovens, the big frying pans, maybe a griddle once in a while.

Now don't get me wrong, I love cast iron in my home kitchen. It fits in well with “garrison” type events. But does it belong at most events?

Background

Most of the events I attend for the 1750-1782 period are based on men in the field for an extended period of time. Whether on a raid from Canada into NY or on a scout to protect against such raids, I am on the move. I have trimmed my gear to period correct items that work. For most events, I can don my gear in the parking lot, walk in and set up camp without having to make more than one trip. Re-enactors sometimes call this “campaign” style, meaning you're basing your gear on what a soldier, militiaman, etc. would be carrying on his back during a military campaign. This leads us to the subject at hand...

Cast iron is great for cooking. Baking pies and such in a Dutch oven is great and yields better than expected results. But, cast iron is heavy and fragile. A small cast iron frying pan of only 6" diameter weighs up to 2 pounds. Some Dutch ovens weigh 10 pounds or more! Ever drop a Dutch oven onto a cement floor? Or on a rock sticking out of the dirt? More often than not, it will crack. These are the two main reasons Indian and European alike preferred the Trade Kettle.

“They do not want iron boilers because they cannot be easily carried on their continual journeys, and would not bear such falls and knocks as their kettles are subject to.”¹

¹ Kalm, Peter Peter Kalm's Travels pg 520

The trade kettle of the 17th and 18th centuries took many forms. The most common seem to be the brass “dog-eared” kettle and the “iron band” kettle. The banded kettle was of thin brass and its rim was reinforced with a band of iron about $\frac{3}{4}$ ” in width. The lugs that fit the bail on this kettle were forged integral with the band itself. These types were more commonly associated with European usage rather than Indian. The fact that iron was usually more expensive than brass may account for this.

The kettles on the right of the following picture are of the “iron banded” type. Mike Ameling of Iowa converted them from the widely available brass trade kettle of post-1850 design sold by many sutlers.



The kettle on the top left is an example of the “dog-eared” kettle. This one, made by Jim Kimpell, was also converted from the mass-produced kettles. It was cut down to a more correct height to diameter ratio, the rim was rolled over wire like the originals, “dog-ear” lugs were added and the bail was scaled down to fit. These were widely distributed by the fur trade and the military for the better part of 150 years.

“1 cooking pot per two men”²
“Small brass kettles” for Colonel Joseph Blanchard’s
1st NH Regiment in 1755³

² Supplies issued to Canadian militia, National Archives of Canada, MG-18, K-9, Papiers Bourlamaque, Volume 6, 2e partie (1756-1760)

³ Letter to Gov. Wentworth, August 26, 1755, Provincial Papers of the Province of New Hampshire Volume 6, page 431.

“An Indian often goes off alone, traveling 60 to 100 leagues into the forest with only his musket, powder and shot, a tinderbox, a knife his tomahawk & a little pot”⁴

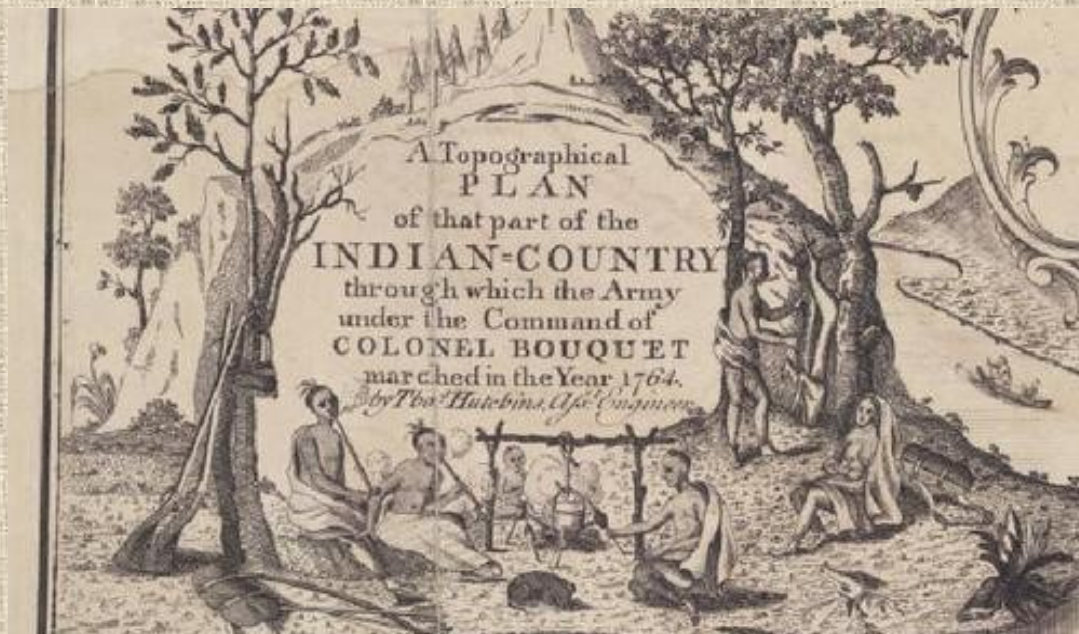
“Their usual utensils are a kettle, a spoon, a look glass, an awl, a steel to strike fire, some paint, a pipe and tobacco-pouch.”⁵

The last two quotes shed some light on the Indian’s philosophy: pack light and move fast.

This how most of the units I am affiliated with (French-Canadian *milice* and *compagnies franches de la marine* on a raid and Rangers under the British 6 Nations Indian Department) would have moved.

Methods

Firstly, how do you set up for kettle cooking? One could use the fire irons so prevalent in the hobby, but wouldn’t that defeat the purpose? My recommendation is illustrated in this ca. 1764 map detail:



Two forked sticks are driven into the ground at either end of the fire and another lay across them. The hanger for the kettle is merely a piece of green sapling twisted to form a loop with a small projection serving as a hook to hold the kettle. If you look closely, you’ll see the

⁴ Pouchot, Pierre. *Memoirs on the Late War in North America between France and England* page 482

⁵ Smith, Rev. William *Reflections on the War with the Savages of North America*, as found in *The Annotated and Illustrated Journals of Major Robert Rogers* page 256

male just to the right of the kettle driving a stick with meat skewered on it into the ground beside the fire. Now depending on the site, you may have to bring these items with you, but it gives an excellent impression to the public as well as other participants.

My friend Mike Galban of the Ganondagon State Historic Site in Victor, NY uses the above method quite regularly in his camps. Mike is Washoe/Paiute from out west and his study focuses on Native life and material culture in NY, pre-1760. After seeing this set-up in use at our Sugaring Off event in March, I will be doing the same thing from now on.

Here is a pic of Dan Swart, commander of *la milice du Fort Saint Frederic* at the cook fire using a simple setup for his kettle:



In my opinion, the simpler, the better for most impressions.

Provisioning

This is one of the things I live off of on treks or at events. Dried peas were issued to French troops but also English troops right through the Revolution. You can spruce it up a little by adding seasonally available items: thinly sliced ramps (wild leeks) in the spring, small chunks of venison in the fall, dried/cooked sausage in the winter, etc.

Mario's *habitant* soup

1.5 cups Yellow split peas

4 cups "river water"

1T Salt (Kosher or sea)

1T Garlic powder

1T Thyme

3T Granulated onion

Combine all ingredients in kettle and bring to a boil. Move away from the intense heat and allow to simmer until peas are fully cooked and begin to break down (this will thicken the soup). Stir occasionally to avoid scorching. Serve with large quantities of good whole grain bread to scoop up the soup.

Here are some quotes from Bougainville pertaining to the French provisions during the F&I War:

"Mr. Rigaud in his letter of the twenty-seventh said he had 152 sacks of biscuit..., 70 kegs of salt pork, 30 bags of peas and 38 quarters [equivalent to 250 lbs. each] of flour." Page 19

"All troops, including the militia, tomorrow will take four days' bread..." page 22

"The ration is composed of two pounds of bread, half a pound of salt pork or a pound of beef and four ounces of peas." Page 93

"commencing November 1, the weekly issue of provisions to the soldiers will be: four pounds of bread, two ponds of peas, six pounds of beef, two pounds of salt cod, and that in December they will start to issue horse meat, which will be continued in January and February. They will save the salt pork for a reserve." Page 187⁶

Joseph Plum Martin's book *Private Yankee Doodle* speaks of food (or lack thereof) quite often.

A soldier's fare was quite uninteresting. As a militiaman, however, you could bring some items from home. Thyme, marjoram,

⁶ NOTE: The French "pound" (*livre*) is actually about 10% more than the British pound when used for weights.

fresh meat, etc would be appropriate. Don't forget about "foraging" either. Armies for centuries have detached troops for the express purpose of "acquiring" food from the countryside.

Search journals, ask some professional chefs (like me), research and come up with fare befitting the soldier/militiaman you portray. You'll do the public and the man you portray a service.



FELTWAD'S CROWS!

How to make Farmer's half boots

By: Eric S. Campbell

In this article I am going to explain how to make a pair of Farmer's Half Boots or Civilian Half Gaiters. These were common during the Revolutionary War for civilian use. In modern reenacting not everyone is able to go out and buy a pair of buckle shoes right away. So these Half Boots are great way to hide modern dress shoes until you can buy a period correct pair! These and the non-period dress shoes should only be used as a stepping stone and not a permanent solution. They also help protect your stockings and legs from the cold and underbrush.

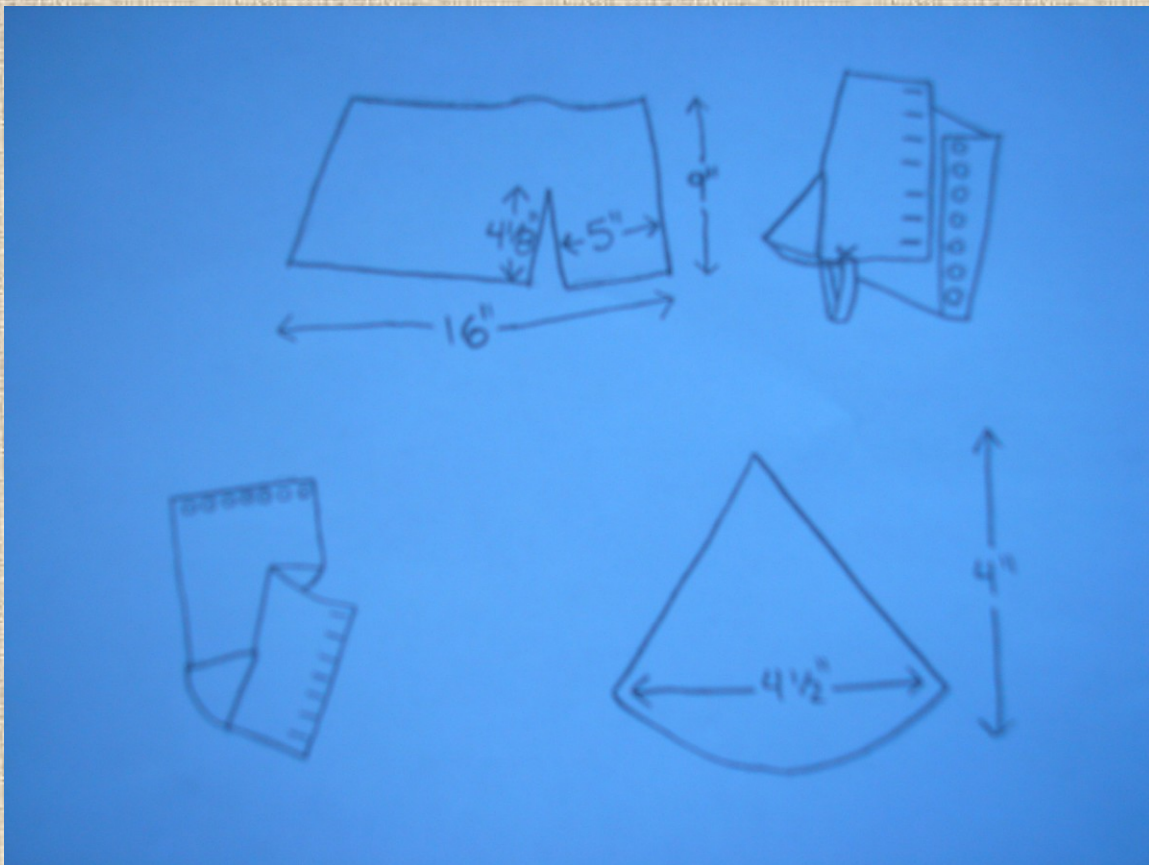
Materials Needed

To make your pair of Half Gaiters you will need the following...

- * Thread (If you are using a sewing machine you will need cotton thread in the color of the material you choose, If stitching by hand you can go to your local Wal-Mart and pick up a pack of waxed linen thread which comes in either black or white.)
- * Fabric (Wool should be your first choice. But a canvas will do or a linen. You can also find cotton duct at your local Wal-Mart as well! Black leather will work too!)
- * Buttons (You can order 14 plain pewter buttons from almost any sutler on the web or at an event. But horn, wood, bone, or other metals will work. If you are on a budget the cheapest button is a penny! You take piece of cloth and wrap it tight around the penny and sew it up tight and you have a nice cloth covered button. Most buttons of the day were cloth covered.)
- * Leather (You will need two pieces of leather about 7" long and 3/4" wide.)

Once you have all your materials then you are ready to start working! You need to cut the material to length. BEFORE you do that, use SCRAP material to not waste your good material and to use it as a template that will show you what you need to do to custom fit you. You want to cut it 16" long by 9" tall! Place the sides together that you want to be on the outside and 5" in cut 4 1/8" up. Then cut out a cone 4 1/2" wide by 4" tall. Be careful through the whole process because one size does not fit all!

Then you need to sew the cone shaped piece to the 5" cut. Remember that you don't want the stitches to be seen so sew inside out. A regular saddle stitch will be fine! Once that is done cut two pieces of leather 7" long by 3/4"-1" wide! Stitch these about a half inch from the cone and stitch it to both sides with and X seam. That keeps the gaiters from riding up your leg. Next you need to sew 6 - 8 button holes on the 5" side of the material. *I recommend you use thin cotton thread for this step. On the opposite side sew the buttons in place in a manner so it will fit tightly to the contours of your leg! If you don't want your material to fray then you can do a simple blanket stitch around it!*



By the end you should have a nice period way to cover your lower legs. If you wish you can dye the material with RIT dye if the color doesn't work for you. Also if you used wool you could felt it. Those need to be done before hand! Have fun and resist the temptation to rush!



Sawbone's New North West Trade Gun