

THE OLD FORT PALISADE

SPRING 2016



"Canvas snaps in the wind, boards creak under the shifting tensions, and as you make your way carefully across the ship, you hear a bleating 'maaaaah!'"

*Whatever Floats
Your Goat*

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A WORD FROM THE PRESIDENT:

Greetings! Spring is here, spring is here, spring is here! Dust off your kit, clean your musket, and sew on those lost buttons! We are about to enter the busiest time of the year for the Old Fort. Having just come from the Kalamazoo Living History Trade Show, it's hard not to get excited after seeing old friends and buying a few new goodies. Bob Jones and I were asked to give a talk on what you as a Living History Presenter can do for your local historical site without reenacting. (see page 6.)

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As I write this, a new roof has just been put on the Modern Building, a new bake oven is being built as another Eagle Scout project. Dead trees will soon be removed along the river, and the city is in the process of rebuilding the riverbank west of the Fort.

These projects are among the many we see going on at the Old Fort. Some are large and some are much smaller. Bob Jones went through the Fort as he was locking up after the last event and made a quick list of some things that need to be done. I must say it's not small. We'll be sending out notices via e-mail and Facebook for work days in the near future.

All this sprucing up is coming just in time for our Statehood Bicentennial event June 11-12. This will be the biggest and hopefully

Continued next page

President's message, continued

best event we have put on so far. We've been working on it for over two years. There will be military demonstrations, surveying demonstrations, potters, woodworkers, blacksmiths, sutlers, music, dancing, and entertainment! A rolling thunder cannon salute to Statehood is planned as well as other surprises. It's going to be 1816 all over again and they partied! Be sure to take a look at the article by Fort historian, Keith Layman, on page 3 for some of the history of our area in 1816.

Let's not forget that we also have EMMA and the Muster coming up before June. While EMMA is a closed event, meaning you must apply directly to them to participate, the Muster is not. Our Education Day is on Friday, May 13, the day before Muster, and we can always use help directing the kids and manning stations. We have nearly 800 students registered at this time so send an e-mail to info@oldfortwayne.org or call the Fort phone, (260) 437-2836, if you can help and haven't offered yet.

Keep your tinder dry,
Norm Gable
President Historic Fort Wayne



2016 SCHEDULE

Public hours as listed below. If you're interested in participating as a reenactor or vendor, please contact events@oldfortwayne.org for registration forms.

April 23: Early Modern Muster of Arms:
Soldiers of Pike and Shot 1580 - 1610
Sat. 10am - 5pm

May 14-15: Muster on the St. Mary's:
A Time Line Event
Sat. 10am - 6pm, Sun. 10am - 4pm

June 11-12: 1816 - Frontier Fort to Statehood
A State Bicentennial Celebration
Sat. 10am - 6pm, Sun. 10am - 4pm

July 9-10: Camp Allen Muster: 1861 - 1865
Sat. 10am - 6pm, Sun. 10am - 4pm

July 30-31: Colonial America on the Frontier
Sat. 10am - 6pm, Sun. 10am - 4pm

August 27-28: Post Miamies: 1754-1763
Sat. 10am - 6pm, Sun. 10am - 4pm

September 11: Be A Tourist in Your Own Hometown
Sun. noon - 5pm

October 15: Fright Night Lantern Tours
Sat. 6pm - 10pm,
\$3.00, under 12 free

November 26: Christmas Open House
Sat. 11am - 5pm



You can find us on Facebook and Twitter
for up-to-date event news and happenings!

www.facebook.com/HistoricFortWayne
[@OldFortWayne](https://twitter.com/OldFortWayne)

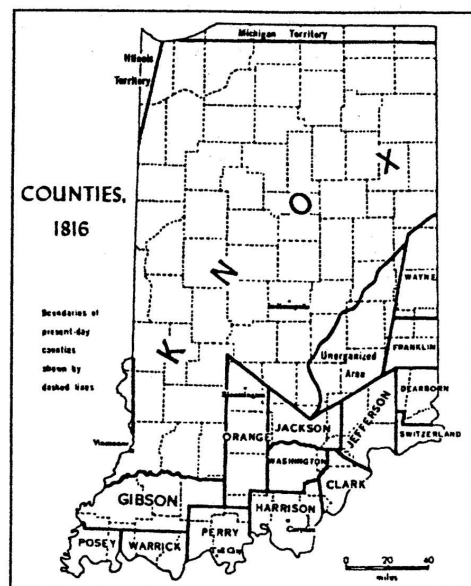


1816 in Indiana and the City of Fort Wayne

By Keith Layman, Fort Historian

The year of 1816 was a year of peace, transition, and growth for Indiana. With the death of Tecumseh at the Battle of the Thames and the British capitulation in December of 1814 to end the War of 1812, Native American armed resistance and British influence over the area had ended. More and more Americans continued to move west to start a life in lands that were now open for settlement.

Many in the territory of Indiana had been pursuing Statehood for the territory since before the War of 1812. However, once war broke out, the citizens of the territory were solely focused on defense against the British and the many Native American Tribes in the area. After a complete year of peace in 1815, the year of 1816 opened with many focused on Statehood.



The territorial government began by petitioning the Federal Government to begin the process by enabling the territory to begin to frame a constitution. This first step toward statehood was achieved when President James Madison signed the Indiana Enabling Act on April 19, 1816. With this first hurdle overcome, the territorial government convened a constitutional convention in Corydon, Indiana on June 10, 1816. Some citizens, including territorial governor Thomas Posey, opposed the measure. They were concerned about the increased costs and taxes that becoming a state would create versus the current costs of being a territory. Despite some opposition, the majority of citizens appear to have wanted statehood as the measure to create a constitution passed with a vote of 34 to 8. Posey himself would feel the backlash of his opposition when he was replaced as the Governor by Jonathan Jennings, a strong proponent of statehood who also served as the chairman of the constitutional convention at Corydon. Over the next several months, a state government would be organized and on December 11, President Madison approved a joint resolution of Congress making Indiana the 19th member of the Union.¹

Fort Wayne during 1816 was a pocket of American settlement in what was still largely considered Native American territory. The closest American settlement was St Mary's Ohio and there were no permanent white settlements between Fort Wayne and Fort Dearborn (Chicago). The fort was still an active military garrison and would be until April 1819 because of the large Native American presence in the area. Several hundred Native Americans would periodically come to Fort Wayne to receive their annuity payment at the fort and then often stayed in the area for several weeks after.

The people of Fort Wayne "rejoiced" when Indiana became a state and the city itself became a big focus of the new State. Traffic on the waterways continued to steadily grow as many Americans and other white settlers moved west into the newly secured lands of Indiana. Chief Richardville would amass a considerable portion of his wealth during this time as he controlled the portage which still was widely used. It was the portage and river system that the state wished to utilize and upgrade by joining the Federal Government's efforts to create a canal system that would make waterway travel from Lake Erie to the Ohio River much faster and easier. Fort Wayne would be Indiana's starting point in connecting to what became the Wabash and Erie Canal system which would usher in prosperity and growth for the City of Fort Wayne and the State of Indiana.²

¹ The Hoosier State; Readings in Indiana History pgs. 142-147

² The Pictorial History of Fort Wayne Indiana. BJ Griswold pgs. 238-240



Before



Getting Started



Done!

New Roof

In March, we tore off the 30+ year old cedar shingles on the Modern Building. Now that the new ones are up, we'll also be adding gutters and downspouts. It's all part of updating the building that houses our conference and display area and our modern restrooms. Over the past year we've added a paved approach to the restrooms and the main entry and most recently installed gas forced air heating to enable the restrooms and the conference area to be utilized year round.



Volunteer Profile: Robert Deck

Bob began reenacting in the spring of 2012 when he started volunteering at the Old Fort. He portrays a French surgeon from Canada during 1812.

Bob was born in Fort Wayne and has lived here all his life except for his time in the military - 6 years in the Navy and 12 in the Air Force. He is a Registered Nurse, a Psychologist, and a Grief Counselor, though he's been retired since 2000. He still volunteers at two clinics - Madre Dios at St. Patrick's Catholic Church on Harrison, and Matthew 25 Health and Dental Clinic which he helped to start. In fact, he served as their first administrator.

When not reenacting, Bob's interests include travel, landscaping, photography, scrapbooking. He spends time working out at the gym...three days on and one day off, and walks 3-5 miles on his off days. He is also a Third Degree Black Belt in Kung-Fu Karate. Bob is involved in many Catholic Church activities and functions as a retreat master. He plays the organ and piano and has written three books and some compositions of music. He likes to hike, camp out, and go canoeing and has been in all phases of the theater since the 8th grade. He's played Tony in "West Side Story", Lt. Cable in "South Pacific" Professor Higgins in "My Fair Lady" and Herbie in "Gypsy" and many other parts. Bob also enjoys listening to classical music, opera, operettas and some types of rock. Next time you're at the Fort, look for Bob and say 'hello'!

WINTER AT THE OLD FORT



Fort Wayne
Youtheatre
Spring break



Nouvelle Annee



Bellows
Restoration



British Garrison
(Seven Years War)



Winter Garrison



What Can I do to Help my local Historic Site ... Without Reenacting?

By Norm Gable

That was the title of a seminar presentation Bob Jones and I gave at the 2016 Kalamazoo Living History Show this past March. What we came up with are as follows...

Firewood: We go through a lot! We would love a donation of wood. Consider that the next time you cut a tree. Do you know someone (a tree service) that cuts wood professionally and might consider a donation? Do you just love to cut and split wood? We might be able to help you find those trees!

Nonevent weekends (and weekdays during the Three Rivers Festival): We have a lot of people stop by the Fort when we're not open. Having someone there to greet them and tell them something about our site and its history would be a great thing. Come and sit on our new porches and do whatever you like. Mend your clothing, clean your musket, cook your lunch over a fire, bring a friend and just hang out. It'd be great if you dressed in period clothing but we're not even going to require that. An Old Fort T-shirt would be enough.

Drill afternoons: Don't want to spend a whole weekend at the Fort? Have your group meet there and practice for the afternoon. Everybody needs marching and Manual of Arms practice. What better place to get you in the mood?

Clothing for our clothing closet: Do you sew? Would you be willing to make an item that our new volunteers could wear? We could even supply the cloth. Are you considering getting out of reenacting or changing time periods? Consider a gift of your old clothing and/or accessories, even muskets! It's tax deductible!

Event set-up: So you can't come for the weekend or don't have the right time period clothing for that event? Consider coming out Friday evening to help register people and escort them to their proper space. Help set up for the event. Only takes a few hours.

Baking: Our bake sale has made over \$6000 each of the last two years! They can't sell it if they don't have it. Contact us if you're willing and we'll put you in touch with the head baker.

Weekday Helpers (off site): We are constantly being asked to supply speakers to school groups. Bob Jones has done this numerous times and would love to work with anyone who's interested. Even if you're uncomfortable at first you'll get the hang of it easily and you can go with someone to tag team as long as you like.

Weekday Helpers (on site): We get requests from schools to give tours and demonstrations at the Fort during the week. If you're available you'd be a big help. Just being there adds a lot to the ambiance, and we all know a group of kids is like herding cats!



The Old Fort's display at the Kalamazoo Living History show



Bake Sale goodies!

Continued next page

Eagle Scout Projects: We've had several over the years and are willing to work with them in the future.

Financial donation: I know everybody wants money! However consider this, a number of companies will match any donation that an employee makes to a non-profit, so \$50 becomes \$100. Others will donate money if their employees donate their time to a non-profit. Maybe your employer has a history of making donations to groups through foundations and grants. Help us find these sources. How about GM, anybody?

Buy an Old Fort coffee mug or t-shirt (and use/wear it): People will ask you questions and it gives you the opportunity to talk about the Old Fort and your hobby.

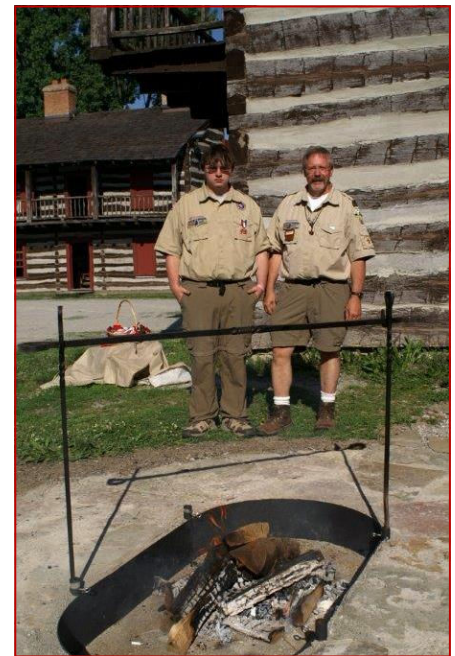
Adopt a Room: If you and/or your group would like to take on the responsibility of repairing, maintaining and outfitting a room in the Fort, let us know.

What's your life skill/job? I know nobody wants to spend their off hours doing what they have done all week but sometimes it can be useful to us. Plumber, electrician, editor, graphic designer, we can use you all. Do you have access to a man lift or other heavy equipment?

Who do you know? Go to church with the Mayor or anyone in government? Play softball with the CFO of a local company? Talk to them, let them know you are a part of the Old Fort and believe in it. It puts a face with a place.



Watch Facebook for information about periodic work days - all ages can help!



Our wonderful outdoor fire pit is the result of an Eagle Scout project.

Do you buy stuff on line? "Amazon Smile" is exactly the same as regular Amazon, except they will donate money to the charity of your choice. Sign in at smile.amazon.com. If you designate the Old Fort we get a donation every time you buy something. The same thing will happen using "Good Search" and "Good Buy". Sign up and use these services. It doesn't cost you anything!

The things I've listed are just a beginning. If you have something you'd like to do for the Old Fort, talk to us. Also, since we are a 501(c)3 non-profit organization any donation you make is eligible for a tax deduction and we can supply the paperwork for it. It takes a wide variety of skills to make the Old Fort successful and every little bit helps!

Historic Fort Wayne, Inc.

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www.facebook.com/HistoricFortWayne

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Kathleen O'Connell, editor
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WHATEVER FLOATS YOUR GOAT

By Rachael Melody Homkes

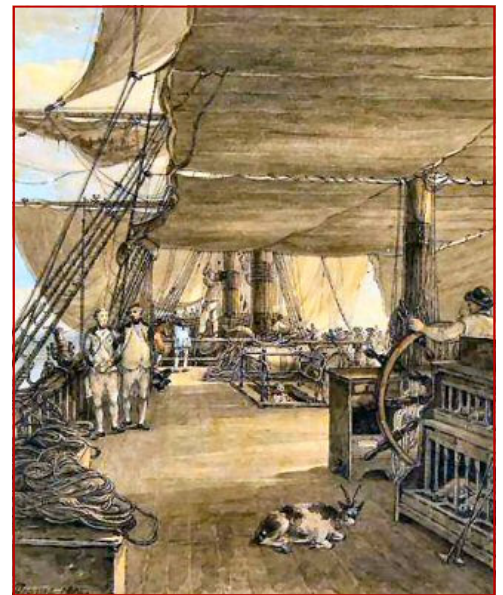


It's a windy day on the high seas. The waves toss your cargo ship up and down as you travel the long route to the New World. Canvas snaps in the wind, boards creak under the shifting tensions, and as you make your way carefully across the ship, you hear a bleating "maaaaah!"

Sound strange? Not to a traveler in the 1700s – or to a traveler hundreds of years earlier, for that matter. Goats were one of the very first animals to be domesticated, and goats were being transported on ships well before the New World was discovered by Europeans. Goats have a

versatility that can be found in few other creatures. They are small enough to transport easily, and can be used for their fiber, their meat, and their milk. The horns and bones can be used to make powder horns and tools, while the manure makes an instant fertilizer for any garden, or it can be dried and used as fuel. Goat skins could also be used to make wine skins and parchment paper. Goats tend to be resilient, and can eat a wide variety of forage (though some plants are poisonous to them, so care should be taken when feeding a goat), and one could feed a variety of food scraps and refuse to them in exchange for fresh milk, making them a farm's or ship's garbage disposal in some ways.

Sailors throughout history regularly used goats as a source of fresh milk and meat while on their travels – and it's no wonder. Cows weigh considerably more and are far less sure-footed making them hazardous on a rolling ship. They are also grazers, requiring much more careful consideration of feed. Goats were such popular shipmates that the US Navy still shows the long relationship between sailor and goat even today. When preservation techniques began to improve in the 19th century, it was no longer necessary to carry a goat or two on ship. Though their practical use ceased, many ships continued to carry goats because of their companionship – in terms of their friendliness and personality, goats are similar to oversized dogs. There are many examples of goats taking on roles as mascots for ships. Even today, the traditional mascot for the Navy is the goat. The term "goat locker," used to describe a specific lounge, sleeping area, and galley on board the naval vessel reserved for Chief Petty Officers, likely also came from the time when goats were routinely kept on board.



Aboard the Deal Castle 1775 (National Maritime Museum, Greenwich, UK)

Because of their adaptability, versatility, and resilience, it's no surprise goats were some of the first animals to make the journey to the New World and other discovered lands – they are one of the most geographically widespread animals on earth. Christopher Columbus brought goats with him on his ventures, and though they didn't fare as well in the tropical regions, they thrived in the mountains of Puerto Rico and Venezuela. Sir Francis Drake quite likely had goats and other livestock on the Golden Hind when practical. Spanish explorers and settlers frequently brought goats across the seas

Continued, next page

with them, where they were set loose or escaped from makeshift fencing. Herds of goats quickly became feral and enjoyed a nomadic lifestyle through many regions. In the journeys of Lewis and Clark across North America, Lewis writes of seeing wild goats while traveling near what is today's border between Nebraska and South Dakota. The common breeds today look different from their seaworthy ancestors, but they're still just as versatile and companionable as their predecessors.

Simple Farm Cheese

Like fresh eggs from chickens, the best part about keeping a goat is having a constant supply of fresh milk. This recipe is very simple and makes a soft farm cheese that can be flavored with a variety of spices and herbs. The recipe can also be done with whole cow milk bought from the store, though it should not be ultra-pasteurized.

Ingredients:

- ½ gallon of milk – whole cow's milk is fine. I prefer raw goat milk (it will become pasteurized in the cheese making process).
- ¼ to ½ cup of lemon juice, apple cider vinegar, or white vinegar – I most frequently use apple cider vinegar.
- Cheese salt, sea salt, or plain old table salt if that's what you have on hand.
- Optional: herbs – I love a good Italian or French herb blend, or rosemary and thyme, or oregano and garlic salt! Use your imagination and start exploring once you're comfortable with the process.

Equipment:

- Heavy bottomed, non-aluminum pan that will sufficiently hold half a gallon of milk
- Measuring cups
- Candy or meat thermometer that goes up to 180 degrees
- Spoon for stirring
- Cheese cloth, tea towel, or old, clean t-shirt
- Colander or strainer
- Extra bowls
- Fork

Directions:

Pour milk into a heavy-bottomed, non-aluminum pan and slowly bring it to 180 degrees, or when bubbles just start forming around the edges, stirring occasionally to prevent scorching.

When milk is almost boiling, remove from heat and add vinegar or lemon juice, using a quarter cup initially (figure 1). Stir in an up and down motion. You should almost immediately see curds and whey forming. If the milk is not separating, add a little more vinegar or lemon juice.

Lay a cloth or lid over your pot and allow the cheese to rest for 10-15 minutes.

Place your cheese cloth (or other cloth) in your colander, and place this over your bowl (figure 2). Carefully pour the contents of the pot into the colander, and then take the ends of your cheese cloth and lift the cheese from the colander (figure 3, next page). Save the liquid that remains! This is protein-



rich whey and can be boiled again to make ricotta cheese, used in place of milk or water in recipes for baked goods or smoothies, or fed to livestock as a protein boost.

If you would like salt and herbs that are well-mixed into your cheese, place your cheese cloth in a bowl now and add these ingredients – try a teaspoon of salt and a few teaspoons or a tablespoon of herbs. Mix ingredients into the cheese with a fork. You may do a taste test at this time and see if you like the flavors.

When you are happy with the taste of your cheese, tie the ends of your cloth and hang your cheese to let out the extra whey (figure 4). How long you hang it will depend on how dry you like your cheese. You will want to experiment and see what you like. Try ten or fifteen minutes initially. I will even sometimes just twist the ends to squeeze out some of the whey and skip the drying step completely.

To finish, I like to lightly press my cheese into a flattened round while it's still in the cheese cloth (you can gently press it with your hands). It should hold its shape at this point (figure 5).

Unwrap and enjoy your fresh farm cheese! It can be crumbled or sliced, depending on how dry it is, and eaten in salads, on crackers or bread, or just eaten by itself (figure 6). It can be stored in a sealed container in the refrigerator for several days. You can add a little whey to the container if you choose.



3



4



5

Rachael Homkes is a stay-at-home wife, mother of three, and amateur farmer. When she's not transplanting hundreds of tomato seedlings, building beehives, milking the goats, or collecting eggs, she enjoys attending historical reenactments with her 18th century unit, Hazen's Company of Rangers, and her 1812 unit, the US Regiment of Riflemen. She participates in battles with both units and also plays the fife. Rachael loves to play music in many forms, has a passion for crafting, and also enjoys exploring 18th century culture and daily life in her "free time."

Making cheese at the Old Fort. The cornbread in the lower left was made using the leftover liquid from the cheese making process. ↓



6



10



1816 Frontier Fort to Statehood

June 11-12, 2016
at the Old Fort
Fort Wayne



Who's Who

Board Members: Norm Gable, President
Bob Jones, Vice President
Tom Grant, Treasurer
Emily Kersey, Secretary
Members: Josh Grubaugh, Andi Hahn, Sean O'Brien, Gerret Swearingen

Events Planning & School Demos: Bob Jones

Facilities Committee: Sean O'Brien

Finance Committee: Tom Grant

PR/Marketing: Kathleen O'Connell

Fort Historian: Keith Layman

Send your comments/questions to
info@oldfortwayne.org.
Your message will be sent to the
appropriate contact person.

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e-newsletter

THE OLD FORT PALISADE

Send your request to:
info@oldfortwayne.org

We are looking for articles for future issues.

If you have a historically pertinent subject
you'd like to write about let us know at
publications@oldfortwayne.org

Deadline for submissions to the Summer
Palisade will be
July 1, 2016.