

THE OLD FORT PALISADE SUMMER 2023



Greetings from the Board President:

Throughout history, the multiple Forts defending Fort Wayne faced many perils; they existed to withstand foes bent on their destruction.

Currently, our commemorative reproduction (erected nearly 50 years ago) has had to withstand floods, fires, car crashes, as well as a City Councilman bent on its demise. But, its most devastating attack is ultimately time and natural elements.

It's easy to see the structural problems facing the Fort when you walk around and look up. These repairs are no easy fix. Heavy machinery is needed to safely

remove pieces of structure; timbers need to be sourced; and most critically, skilled workers are needed to complete the job.

These repairs are going to be long-term and cost a lot of money. We have been fortunate enough to obtain COVID grant funds, through the city, to rebuild the Spy Run blockhouse. And we believe we have secured a contractor to accomplish this particular undertaking and are now finalizing the details. Work should begin this summer.

This is the first of our rebuilding projects. As we move forward, we will need a LOT more funds and thus, you will be hearing us asking for help. If you have any knowledge of or leads on any Foundations or groups who could offer support with our rebuilding efforts, please let us know. Thank you.

Norm Gable
President Historic Fort Wayne Inc.

The eighteenth and early nineteenth centuries are, in my opinion, the height of puddings. Sweet puddings, savory puddings, puddings in a pastry, puddings in china cups, puddings in molds; the list goes on and on. Boiled puddings were eminently English.

By a Lady
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Remembering Randy Elliott

We are deeply saddened by the unexpected passing of Randy Elliot. Randy had been one of the people running the Fort when it first opened back in the 1970's and he developed a deep love for it. For the last several years Randy has served as a Director on the Fort Board and while you may not have seen him around publicly, he was very active behind the scenes. Many of the repairs and construction projects that have taken place were done by Randy and his friend, Sam. His knowledge of history and project contributions will be missed terribly. We wish his wife and family peace and comfort at this time of sorrow.



Memorial Day Parade

We were privileged to participate in the Allen County Memorial Day parade and received this wonderful thank you message, which we want to pass along to all the participants. Thank you for representing the Old Fort and helping to honor such an important day.

Wanted to give you a huge shout out of thanks for your and the Old Fort Soldiers' participation in the Veterans' Memorial Day Parade.

The soldiers offered so much color and action to the quality of the parade, not to mention the enjoyment it brought to all the folks that lined the route.

Your efforts and dedication to our Veterans and community are highly appreciated beyond measure.

*Have a wonderful Summer!!
Sincerely, Jim Turcovsky (Jim T)*

*Volunteer
Allen County Council of Veterans*



You can find us on Facebook
for up-to-date event news and happenings!
www.facebook.com/HistoricFortWayne



And check out
Old Fort Radio 1640AM
for historic vignettes,
invitations to events at the Old Fort,
and announcements of coming events.



Construction Update

Two major construction projects have had a big impact on the Fort this spring, and both have made significant progress! Things are slowly getting back to normal.

The Spy Run Bridge construction has been in process since last spring, causing lane closures and difficulty accessing the Fort grounds. Visible progress is being made! When the project is done this will become the Fort Wayne Veterans Memorial Bridge, and you can see the beginnings of the planned archway and plaques honoring each branch of the military. There are also now wide, safe walkways along the bridge. The project is supposed to be finished this summer.



The riverbank stabilization project which had necessitated construction barriers and equipment staged on the Fort grounds is done. The orange safety fencing, the construction vehicles, and the track mats (protective pallets) have been removed, making access to the Fort much easier. A new canoe landing has been constructed, and the shore looks wonderful. The riverbank has been planted and will need some time to grow, but it's wonderful to see what a difference this project has already made.



Summer Hours

For the last three years we have been pleased to offer special hours during the summer when the Fort is open, in addition to weekend events. During these times, visitors can tour the buildings and visit with knowledgeable reenactors. We are excited to announce that this program will continue this year. Supported by special donations, this program not only allows guests a greater opportunity to experience history at the Old Fort, it also helps train students interested in historical site administration.

This year our summer intern is Harrison "Harry" Snyder. He is history major at Ball State, and hopes to eventually work at a historic site like the Fort. One of his main projects this summer, in addition to meeting with visitors, is managing the garden. He already has one side planted.

The Fort will be open Tuesday through Saturday, 10—6, and Sundays noon—6, through August 19th. On Thursdays, the Fort's Woodwright will also be on site to offer woodworking demonstrations.



On April 20, we participated with 109 other local non-profit organizations in “Give Greater Allen County”, a twelve hour fund-raising blitz, organized and supported by the Community Foundation of Greater Fort Wayne.

Thanks to a grant from the Willian J. and Bonnie L. Hefner Foundation, all donations that we received (including offline donations) were matched dollar for dollar. They even matched the \$1000 prize we received from the Community Foundation at the close of the event.

When the day was over and the dust had settled, we had raised \$16,100 to support the programs and maintenance of the Old Fort! Thank you to everyone who donated and helped spread the word.

Next year’s Give Greater event will be held on Thursday, April 18. Mark your calendars!



Board Member Kip Lytle accepts a \$1000 prize for “most distinct donors between 10—noon” in our organization size category.

Who's Who

Board Members: Norm Gable, President
Bob Jones, Vice President
Tom Grant, Treasurer
Nancy Stansberry, Secretary
Members: Josh Grubaugh, Andi Hahn,
Kip Lytle, Sean O’Brien, Gerret Swearingen

Events Planning/School Demos: Bob Jones

Facilities Committee: Sean O’Brien

Maintenance: Sean O’Brien

Volunteer Coordinator: Bob Jones

PR/Marketing: Jennifer Balkenbusch

Social Media: Kathleen O’Connell

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

Sign up to receive our quarterly e-newsletter

THE OLD FORT PALISADE

Send your request to:
publications@oldfortwayne.org

We are looking for articles for future issues.

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

Deadline for submissions to the Fall Palisade will be September 1, 2023

Volunteer Advance

Bob Jones

If you have ever visited a large outdoor living history museum and wondered what it would be like to serve as a cast member, demonstrate a historic craft, or work behind the scenes in a support role, then you are a candidate to volunteer here at Fort Wayne's Historic Old Fort. We can help you find ways to express your interests and passions and enable Historic Fort Wayne to fulfill its mission.

You'll hear us say on a pretty regular basis that Historic Fort Wayne is an all volunteer organization. When Nancy Stansbury and I attend Volunteer Manager events we are the only Volunteer Managers who are actually volunteers and not staff. That is just the way we like it. ***Volunteer Advance*** meets the second Saturday of each month, and is a plan to meet with prospective, new, and long time volunteers addressing questions and topics that I hope will be of interest to all. Over the past two years we have welcomed volunteers that have brought great talent and commitment to our events and enhanced our efforts to *Keep the Fort in Fort Wayne*. If you are wondering if you would enjoy being a volunteer, I invite you join us in July, August, or September to get a taste of living history for yourself.



*Historic Fort Wayne
Volunteers welcome visitors,
answer questions, inform, and
engage visitors.*

Each month, we offer a "VIP tour" of the site. When volunteers attend an event there is usually so much going on that there is not time to see everything, so this your opportunity to go behind the scenes. We go all the way to the fourth floor lookout post atop the Barracks, which offers a bird's eye view to the south overlooking the St. Mary's River and downtown Fort Wayne.

Additionally, each month we focus on a different topic to enrich volunteers' knowledge and skills:

July 8: The Manual of Arms - If you are a registered Historic Fort Wayne Volunteer and at least sixteen years of age you will have the opportunity to load and fire a historic muzzle loading musket. We will drill the basic training for the infantry and roll out one of the cannons.

August 12: Historic Hand Arts - If we have a blacksmith on hand, we will fire up the forge and we will see the demonstration making a nail, or other small and simple item. If our woodworker can be present, you have a chance to sit at the shaving horse, or try your hand with hand tools. If one of our tinsmiths can be present, we'll see just how intricate household items were made back in the day.

September 9: Historic Hand Arts, part 2 - Twining, making cordage, processing wool and linen, lucet weaving, 'Know Your Knots', and more.

Whether you are already an Old Fort Volunteer or are thinking about it, I hope that you will join us for one or more of our Volunteer Advance sessions. Questions, comments, or RSVP to: events@oldfortwayne.org or call the Fort phone: (260) 437-2836.

Quest Academy,
Palatine, Ill.

SPRING AT THE OLD FORT



Muster on
the
St. Mary's



Education
Day



Siege of 1812



Work
Days



Union
Civil War Garrison



Quartermaster's Corner

Cory Balkenbusch



Editor's note: Last month, Cory shared a section of his MA thesis: *The Forts of Fort Wayne: Twenty-Five Years of Army Occupation at the Three Rivers*, which has now been published as an interactive website. This month we are able to share an additional section. This digital resource offers users a look into all three American forts that were constructed here, as well as an overview of the reconstructed Fort. A link to the page can be found at the end of this article.

When Lieutenant Colonel John Francis Hamtramck was assigned command of the new Fort Wayne on October 21st, 1794, it was somewhat of a dubious honor. Much work remained to be done, as even the barracks lacked roofs. Hamtramck was up to the task. Another veteran of the American Revolution, he had served in the Northwest Territory since the end of the war. Before the Legion had marched, Hamtramck had served as the commander of Fort Knox, located in modern day Vincennes, Indiana, from 1787 through June of 1793. There he had learned how to balance the many conflicting demands on frontier forts: supply shortages, low morale, the complexities of Native American negotiations, and pleasing French merchants in the area.

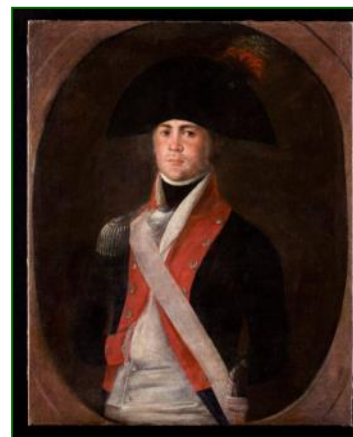
Hamtramck had a myriad of issues to address at his new command in addition to finishing construction. Food stores were low, and many of the men had been on reduced rations for nearly a month while the fort was being constructed. Discipline issues were also rife. In the very first week of Fort Wayne being an active military post, Hamtramck had strict directions sent out on how those were on guard duty were to behave. And the strictness was necessary, as ample court martial records show. With only eighteen officers to govern nearly three hundred men (when each of the six companies left to garrison the fort were at full strength), Hamtramck had to maintain control and respect.

Hamtramck seemed to have the men's respect however, as despite his strict nature he was fair and inspiring when needed. Physically he was not awe inspiring, standing at only 5'5", but his intelligence and experience more than compensated for his height. Under him were experienced men that had worked their way up through the ranks. One company commander at the Fort was Captain Jacob Kingsbury. Kingsbury began his military career at the very bottom, enlisting as a private in a Connecticut regiment at the outbreak of the American Revolution. By the end of the Revolution he had achieved officer status as an ensign, before joining the new U.S. Army as a lieutenant in October of 1787. Kingsbury earned a position as company commander and the rank of captain in the new Legion after his successful defense of Dunlap's Station in January of 1791.

Another one of the company commanders, Captain Richard Greaton, was also a Revolutionary War veteran, fighting for Massachusetts and joined the new national army in March of 1791. Greaton fought in the ill-fated campaign under St. Clair, being wounded at the infamous defeat. Captain John Reed shared this path as well, being wounded at St. Clair's defeat and fighting for New Jersey during the Revolution.

Continued next page

Outside of the military realm, Hamtramck was also a family man. Within a week of the Legion leaving the new fort, Hamtramck asked Wayne's permission to move his family from Vincennes to the new post. His wife, Marie Josephe Edeline, moved in by May of 1795. Unfortunately, Marie would drown on a trip back to Vincennes on May 21st, 1796 meaning that when Hamtramck returned to Fort Wayne after a posting at Detroit from July 1796 through July 1797 he had a new wife, Rebecca Mackenzie. Their first child was born April 19th, 1798 and the second less than a year later, on April 8th of '99. Hamtramck transferred back to Detroit shortly thereafter, taking on a bigger role as commander of the entire Great Lakes region.



While Cpt. Smith did not directly serve at Fort Wayne, this portrait is a good illustration of how an officer should be dressed when on duty. Painting by José Francisco Xavier de Salazar y Mendoza.

[illegible]

This list of 1st Infantry Regiment officers around 1799 is a who's who of Fort Wayne's early officers and their dates of promotion. Source: Alexander Hamilton Papers: Miscellany, -1820; Military papers, Library of Congress.

Hamtramck was followed by Colonel David Strong, who had been serving as commander at Fort Greenville until 1796. Strong was a veteran of the Legion, having actually taken over as left wing commander after Hamtramck took command of the Fort. Strong had fought in the Revolution as well and was well suited for the task, working hard to prevent some of the issues of drunkenness and slack discipline that had plagued the troops of Fort Wayne since construction. After a poor inspection by General James Wilkinson, a notoriously corrupt individual that managed to achieve the position of General of the United States Army by 1797, Hamtramck returned from Detroit as Strong was transferred there. Whether this switch achieved any noteworthy results is unclear, and by May 16th, 1798, Colonel Thomas Hunt took command of Fort Wayne.

Hunt had fought at the battles of Lexington and Concord, as well as Bunker Hill and Stoney Point during the Revolution. He joined the U.S. Army in 1793, serving as a Major under Wayne before taking command of Fort Defiance. Hunt noticed the poor repair that the Fort's buildings were in and determined a rebuild was

necessary, as will be discussed in the next section. Hunt also brought his family with him, moving them straight from Boston to the middle of the wilderness. This was the first introduction of Anglo-American upper-class culture to the region.

The final officers worthy of note are the Fort's first surgeon and surgeon's mate. Surgeon John Elliot and his assistant, David Davis, had an immense task cut out for them. The men of the Legion were worn down after a long and difficult campaign. Poor weather and living conditions compounded these issues, with sometimes as much as thirty percent of the garrison sick at any one time. Post surgeons at Fort Wayne were expected to be attentive to all aspects of the men's health and sanitation. Hamtramck specifically ordered the surgeons to do a daily inspection, the orderly book reporting that "The Doctor will in future examine the Sick every morning at 7O'clock ... after the examination is over the doctor will furnish the Fort Major, with a list of all such have been Discharged from the Sick Report." However, there were seemingly issues as at one point the government factor, John Johnston (who will be discussed later on), had briefly served as the Fort's surgeon until a replacement arrived in the form of Dr. Edwards.

Interested in learning more about the American forts of Fort Wayne? The complete project can be found here: <https://digitalresearch.bsu.edu/scalar/forts-of-fort-wayne/index>

Sources:

Walter Font, *A Garrison at Miami Town: Fort Wayne, October 1794 - June 1795* (Fort Wayne: Allen County - Fort Wayne Historical Society, 1994), 9.

Emory Upton, *The Military Policy of the United States* (Washington: War Department Office of the Chief of Staff, 1912), 83.

Ebenezer Massey, *Fort Wayne Orderly Book for the years of 1794 & 1795*, 21 April 1795, (as cited in Font, *A Garrison at Miami Town: Fort Wayne, October 1794 - June 1795*, 75.)

Charles Poinsette, *Outpost in the Wilderness: Fort Wayne, 1706-1828* (Fort Wayne: Allen County - Fort Wayne Historical Society, 1976), 34-36.



Cory Balkenbusch has been a volunteer for the Fort since 2013, and has served as our Summer Staff in 2019, 2021 and 2022. He recently finished his Master's in History with a concentration in Digital History at Ball State. Outside of his day job at a local museum, Cory serves as the Fort's Quartermaster Sergeant, maintaining the site's collection of uniforms and equipment. He also trains any new volunteers on how to be soldiers and helps our Event Coordinator run events.



Palisade Reconstruction

Thanks to many volunteer hours over several spring weekends, the palisade wall around the bake oven, which was damaged in a fire last December, has been repaired! Campbell Road Sawmill provided the freshly cut oak planks and a several volunteers transported them from the mill to the Fort. The planks were then cut to length and pointed at the top. Bolt holes were drilled into the planks at crossbar height and lag bolts were driven in connecting the plank to the crossbar. Once the planks have dried for about six months, lag bolts will be used to secure the bottom of the planks.

Sean O'Brien, member of the Historic Fort Wayne Inc. Board of Directors, reports that quotes are being received for wood to rebuild the oven shelter, and that project should be underway soon. In addition, O'Brien is working on scheduling a skid loader to be onsite, so the bricks from the former oven and unusable planks can be removed from site. Watch Facebook for updates if you would like to come help. It will be a busy summer at the Fort (as usual), but it is good to have the bake oven back in use.



2023 UPCOMING EVENTS

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

All events are free admission, unless specifically stated. Donations welcome.

JULY 22-23: TRADING POST ON THE NORTHWEST FRONTIER

Saturday, 10 am – 5 pm

Sunday, 10 am – 4 pm

AUGUST 26-17: POST MIAMI – 1755

Saturday, 10 am – 5 pm

Sunday, 10 am – 4 pm

SEPTEMBER 2-3: NAPOLEONIC DAYS 1804-1815

Saturday, 10 am – 5 pm

Sunday, 10 am – 4 pm

SEPTEMBER 10: BE A TOURIST IN YOUR OWN HOMETOWN

Sunday, noon – 5pm

OCTOBER 21: FRIGHT NIGHT LANTERN TOURS

Saturday: 6 pm – 10 pm

Admission is \$5.00. Nine and under free when accompanied by an adult.

DECEMBER 2: CHRISTMAS AT THE FORT - A TIMELINE EVENT

Saturday: 10 am – 4 pm

By a Lady

Sarah Vaccaro

The eighteenth and early nineteenth centuries are, in my opinion, the height of puddings. Sweet puddings, savory puddings, puddings in a pastry, puddings in china cups, puddings in molds; the list goes on and on. Boiled puddings were eminently English. One of the most popular English authors of a book of 'receipts' (an older term for recipes) was Hannah Glasse. When she first published *The Art of Cookery Made Plain and Easy* in 1747, books of cookery were one of the few subjects women were welcome to publish. Even so, her name was still withheld. It was printed only as, "By a Lady". It wasn't until after her death that the books were printed with her own name. More than 40 editions of her book were published, some without permission of the author. Receipts were often copied by authors. Hannah Glasse copied others, and others copied her.

Mrs. Glasse's genius was the language used and the intended audience. Mrs. Glasse wrote in simple terms and explained much more of the techniques needed. The audience she was targeting was untrained servants hoping to learn the craft of cookery. This is, of course, incredibly helpful when learning antiquated cooking skills. In a cookbook full of receipts for delicious treats such as "mackaroons", cheesecake, and custard, my family most often ask for boiled pudding. We are using the receipt from the 1805 edition. The only difference to the 1747 boiled plumb pudding is the addition of a grated penny loaf (small loaf of bread about the size of a small roll).

A boiled Plumb Pudding.

Take a pound of suet cut in little pieces not too fine, a pound of currants, and a pound of raisins stoned, eight eggs, half the whites, half a nutmeg grated, and a tea-spoonful of beaten ginger, a pound of flour, a pint of milk: beat the eggs first, then half the milk, beat them together, and by degrees stir in the flour, then the suet, spice and fruit, and as much milk as will mix it well together very thick. Boil it five hours.

Let us discuss some of the ingredients we need to make a successful 'pud.'

- ♦ Suet is hard fat from around the kidneys of beef or mutton. Today this is often referred to as tallow. Suet/tallow can be found in the oil section of many grocery stores, I have found it at Kroger, Meijer, and Walmart. This can also be easily rendered yourself from suet from the local butcher. Just be sure that what you are getting is true kidney fat. Many instructional videos can be found online. Butter can be used in a pinch, but melts quicker, so work fast. As the fat melts in the pudding, it leaves holes where it melted from. This creates air pockets.

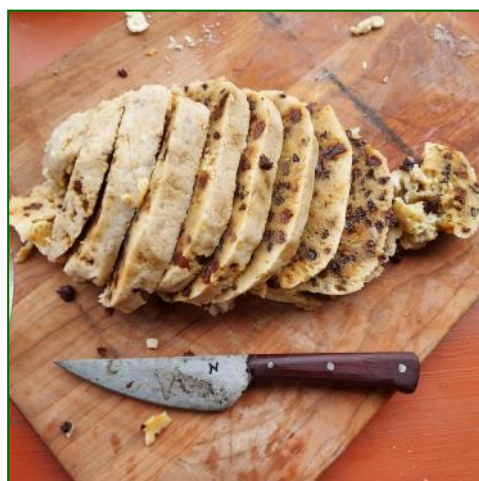


- ♦ Sweetmeats such as raisins, currants, and candied peel are all delicious in a pudding. I do usually cut the amount of raisins in this receipt, but that is up to you and your experimenting.
- ♦ Flour was different than ours mostly in what was desirable. The coarser the flour, the cheaper. The flour

Continued next page

used would depend on what you could acquire. Many different types of flour can be used, but I usually stick to an all-purpose white or whole grain flour.

- ♦ While many will say eggs were much smaller, I have always had wonderful results with normal large eggs.
- ♦ Freshly grated nutmeg always adds extra flavor.



The pictured pudding was cooked by the author over the fire in the Commander's Kitchen at the Old Fort, during this spring's Muster On the St. Mary's event

The editor was lucky enough to taste it, and confirms that is it quite delicious!

Sarah Vaccaro has been a reenactor since 1985. She has loved many different historical personas and loves learning many skills along the way. Sarah makes pottery inspired by historical pieces. She is a mother of two and is grateful for a husband who is always an enthusiastic test subject for new historical receipts. Please feel free to contact Sarah with any questions, at janeite8585@gmail.com

Making Your Pudding:

Start two pots of boiling water. One big enough for the pudding to move freely and one with which to add boiling water during the cooking. Chill your suet and cut into roughly pea size pieces. Beat your eggs and add half the milk (*see image on previous page for amounts*). Gradually mix in the flour, then the spices, fruit, and chopped suet. Stir in enough of the remaining milk to make a thick batter.

At this point you need to have your pudding cloth. I use a tightly woven, clean, unbleached linen, about 24"x24". Throw it in your boiling water for a minute. Remove and spread softened butter on one side, then cover the butter with a layer of flour. Shake off the extra flour. Pour in your batter (this is easier with help). Tie up the cloth tight. If the pudding sits on the bottom of the pot it can burn. It is helpful to tie the pudding to something (like an S hook) but make sure it is still submerged.

Boil constantly five hours. If the pudding stops boiling at any point, you will need to additional cook time, and the pudding will tend to get soggy. Once done, cool slightly and slowly peel the cloth off. Cool more and slice. This is a very big pudding. If you choose to do a half recipe, cut the boiling time down to three hours.

This pudding is even better with a sauce of equal amounts butter, brandy, and sugar. Heat slowly until sugar is dissolved and sauce has slightly thickened.



Volunteer Profile: Meet The Stark Family

For the Starks, reenacting at the Old Fort is a family affair. The Stark family, Sherry and husband Ryan, with children Natalie and Kyle, have lived in Fort Wayne since 1996. Sherry, Kyle, and Natalie are all active volunteers at the Old Fort.



Sherry and her family began reenacting at the Old Fort in 2018. She and Natalie have staffed the children's tent together, worked in the kitchen, and regularly help out with the monthly Volunteer Advance program. Sherry enjoys the opportunity to spend time together as a family that the Fort provides. She works part-time at Brunswick Boats as a Quality Engineer, and enjoys gardening, cooking, and reading historical fiction.

Kyle was in eighth grade when the family got involved at the Fort. He has just graduated from Wayne High School and will be a freshman at Purdue in the fall, studying Computer Science. He reenacts as a private in the first US infantry in the war of 1812. Outside of the Fort, Kyle enjoys jazz music and table top role playing games. When asked about his favorite Fort memory, Kyle shared, "My favorite memory from the Fort is when me and Cory and the other regulars played Axis and Allies in the commander's dining room, so much fun."

Natalie tends to reenact in the Colonial era, but says "that's only because that's what I have the clothes for. I would love to branch out and do 1830s or sometime around there." She remembers getting started in reenacting and not knowing a lot. One day, she got to help prepare flax to be made into a yarn, which made a huge impression. "I don't know why that was so enjoyable for me but I just loved getting to hang out there with my friends, and watch people come and go." Natalie has just finished her sophomore year at Southside High School, where she is a competitive diver. She is the top ranked diver at Southside and also competes for the Pocahontas Swim Club and the Indiana International School of Dive. Next year, she is heading to the Indiana Academy, a public college prep school, on the Ball State campus.

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editor

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