



E-Tombeau

The Official Newsletter of
Duryee's Zouaves



June 2008
Monthly Columns

❖
Meaningless Stuff!!!

❖
**Recap of Events
I Failed to Attend!**

❖
**SCRATCH THAT –
NO RECAPS**

❖
**THE FEZ – USELESS
HEADGEAR AND NOW A
HAMBURGER?**

❖
If you can read this you are too damn close to your computer!

❖
**NEXT EVENT NEWS!!!!
GO TO THE WEBSITE!!!!**

←—————→
E-Tombeau Staff

V. Callier, Senior Editor
I.M. Bummer, Field Correspondent
Periodic guest columnists from 5th NYDZ
And WCAR



Federal Government Still Paying Civil War Veteran Pensions

by Steve Johsz

I was reading my wife's *Daughters of Union Veterans of the Civil War* newsletter (General Orders #3, April 2007) the other day and was surprised to find that the Federal Government is still paying Civil War veteran pensions to several children of Civil War veterans, according to an article written by Sarah C. Anderson, Chairwoman of the "REAL" Daughters Committee. Apparently, the "REAL" Daughters Committee actively searches for living women who are actual daughters of Civil War soldiers. It seems that many very young women married very old Civil War soldiers for either love or their pension (or both) and these virile veterans fathered many children, some of whom are still living. According to the article, "we have located one 'REAL' daughter who is still receiving a pension from the Federal government on her father's service during the Civil War. I have been informed that five Civil War children are still receiving benefits and hope to make contact with each of them soon."

For example, the newsletter went on to highlight several "REAL" daughters, one of them being Kathleen Scantlin Graham. Mrs. Graham's father was Robert J. Scantlin who was born around 1846, enlisted as a private with the 50th Missouri Volunteer Infantry on October 5, 1864, and was mustered out on August 11, 1865. Robert Scantlin married Ollie Clark Goad on 1910 when Ollie was about twenty eight and Robert was sixty four. The article does not note whether Mrs. Graham receives a pension.



Editor's Desk

V. E. Callier, Editor

Sick and Tired of Being Sick ...

Another column, more writing, more blah, blah, blah. Man, it's always the same stuff, the same jokes, the same people, the same butts of those jokes, the same beer, the same doers and same don'ters, same "what the hell kinda word is don'ters", same toasts, same tents, same font, same rash, same recaps about the same drinkning like at Prado this spring and the 69th NY and the bar they had set up and them inviting us over to drink and us having a great time drinking till late, and then the same wake up in the morning, and the same visit to the "johnnie", and the same no coffee, and same "where's Kris?", and same "who's acutraments are these?", and the same lame articles, and the same Steve-the-trains-are-not-running-on-time-dammit-face, and the same "Ed where's your jacket?", and the same no-one-around for water detail, and the same "crap, I just got dressed and now I have to crap", and the same juvenile humor by the same stupid Editor who finds it funny writing "crap" in what should be a sophisticated publication, and the same "damn, I could be watching re-runs of Bonanza if I wasn't here writing this drive!", and the same re-enactment at long Beach (ok so that wasn't the same but what the heck I'm on a roll), and the same Scott doesn't eat - well anuthing, and the same blisters, and the same "kids, to hell with your homework, I am on the computer now!", and the same of the same of the same.

Man, I love re-enacting!

V.E. Callier

Editor and "A Man of Constant Sorrow"

Book Review

Submitted by Prv. Jim Hoxie

I have been reading the Time Life series: Voices of the Civil War. Time Life has done a magnificent job compiling accounts of some of the biggest battles of the civil war complete with pictures and first hand accounts from many of the soldiers who fought in these battles. So far I have read Gettysburg, First Manassas and Antietam. Many of these books are available at your local library so you don't have to go out and spend a fortune for a good read. The pictures are first rate and the letters written to loved ones at home discribing the battles are both amusing and fascinating. If you want an easy and interesting look into the lives of the civil war soldiers as well as the views of some of the civilians that occupied the towns at the center of the battles I highly recommend these books. So far, all of these books have been easy to read and understand with detailed descriptions and maps of the battlefields and the movements of the armies - both North and South - as well as insight into what the Generals intentions (as well as their blunders) were.



GOING GRAY ?

We salute the following members of the 5th and WCAR who are now year closer to veteran's status.



June

Kris Nowacki - 9
Bryen Fisher - 22

July

Marianne Koenig - 14
Rich McManus - 19
Ryan Thompson - 28
Vince Callier - 30



SWEET AND SPICY RED FEZ BURGER with Marrakesh Carrot Salad and Chermoul a Mayonnaise



Here is the E-Tom recipe for the month. The Fez Burger! No, I didn't make this up, it is a legit recipe submitted by Mrs. Johsz, care of the Food Network.

Marrakesh Carrot Salad:

- 1 lemon, juiced
- 2 garlic cloves, minced
- 1 teaspoon ground cumin
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon ground paprika
- 1/4 teaspoon red pepper flakes
- 1 teaspoon kosher salt
- 1 teaspoon honey
- 1 teaspoon chopped fresh flat-leaf parsley
- 2 tablespoons extra virgin olive oil
- 1 pound carrots, peeled and grated

Chermoula Mayonnaise:

- 1/2 cup chopped fresh cilantro leaves
- 4 garlic cloves, crushed
- 1 teaspoon ground cumin
- 1 teaspoon ground paprika
- 1 teaspoon harissa (North African hot sauce)
- 1 lemon, juiced
- 1 teaspoon kosher salt
- 6 tablespoons extra-virgin olive oil
- 1 cup mayonnaise

Meat Patties:

- 1 1/2 pounds ground chuck
- 1/2 pound merguez (North African-style lamb sausage), casing discarded
- 2 ounces dried apricots, diced
- 2 ounces dried dates, diced
- 1 1/2 teaspoons ground cumin
- 1 teaspoon ground cinnamon
- 3 tablespoons chopped fresh cilantro leaves
- 3 tablespoons chopped fresh mint leaves
- 2 teaspoons harissa

- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- Vegetable oil, for brushing the grill rack
- 6 Kaiser (or hamburger) rolls, split
- 3 ounces red food coloring
- 3 cups shredded romaine lettuce

For the Marrakesh Carrot Salad: combine the lemon juice, garlic, cumin, cinnamon, paprika, red pepper flakes, and salt in a bowl. Mix well to combine. Add the honey, parsley, olive oil, and carrots. Mix well, cover, and refrigerate until ready to serve.

For the Chermoula Mayonnaise: combine the cilantro, garlic, cumin, paprika, harissa, lemon juice, salt, and olive oil in a blender and process until well blended. Put the mixture in a small bowl and fold in the mayonnaise. Cover and refrigerate until ready to serve.

Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.

For the Meat Patties: combine the beef, sausage, apricots, dates, cumin, cinnamon, cilantro, mint, harissa, salt, and pepper in a large bowl. Mix well, handling the meat as little as possible to avoid compacting it. Divide the mixture into 6 equal portions and form the portions into patties to fit the rolls.

Brush the grill rack with oil. Place the patties on the rack, cover, and grill until browned on the bottoms, 3 to 4 minutes. Turn the patties and continue grilling until done to preference, about 5 minutes longer for medium. During the last few minutes of cooking, brush the tops of the rolls with the red food coloring and carefully place the rolls, cut side down, on the outer edges of the rack to toast lightly.

To assemble the burgers: spread a generous amount of the Chermoula Mayonnaise over the cut sides of the rolls. On each roll bottom, place 1/2 cup of the shredded romaine, a Meat Patty, and an equal amount of the Carrot Salad. Add the roll tops and serve.



The Red Files

Reenactor Tip

VINTAGE EYEWEAR

A vintage eyewear shop in Old Pasadena that will make prescription lenses for either antique eyewear or new, vintage-style and unusual eyeglass frames, both of which they carry. The store is:

Old Focals

45 West Green Street – Pasadena

626-793-7073

This may be of interest to many of our living historians wanting to have just the right “look.”

Submitted by Marianne Koenig

WCAR

Interesting fact Tennessee has more monuments dedicated to Nathan Bedford Forrest than three US Presidents combined: Jackson, Polk, and Johnson.

Submitted by Quig

Taking care of Brogans

Submitted by Capt Harrington

If an army lives by its stomach, it marches only as far as the shoes hold up. As the American Civil War ramped up to full conflict, contractors made a fortune supplying equipment. Unfortunately, like today's business world, some thought more of profit than product. Stories abound about ‘shoddy’ gear and some of the shoes issued to soldiers began to fall apart as soon as they were put on. Here are some pointers for proper footwear care.

A recent television show about ‘reenacting’ in the midwest had a great graphic scene of a man warming his soaked leather footwear by a fire. As the steam rose from the shoes in the camera shot he talked about accurately doing it the way ‘they’ did it. Well – NOT! Fire and leather don't go together. Once wet, shoes should be slowly dried, never heated as this causes the oils of the leather to dry out, causing cracking and accelerated breakdown. The supple shoe won't be after cooking it. If at an event, change socks and air dry for best results.

After a soaked event, wash thoroughly with warm water (removing all the mud) and then let them dry naturally. Make sure to clean the gap between sole and uppers with a bristle brush. Good idea to stuff the shoes with crumpled newspaper to keep shape. When I polish shoes I also stuff them.

I'm undecided about the various cremes and such for the leather. Some swear by various topicals such as neatsfoot oil or Lexall. Occasionally I'll sometimes put Mink's Oil with Silicone or Leather Creme on the soles as they dry out the most. The best protection for the uppers is just – surprise! – polishing them. Along with looking good, the polish rejuvenates the leather. I apply black Kiwi with a small brush applicator in small circles and it really smoothes the rough exterior. Let dry for about ten minutes, then buff.

Wear and tear on the soles is just a fact of life. Every so often get a half sole done and check on the heels. Carl Couch from back east used to have his brogans double-soled so the crucial juncture of uppers to first sole was never damaged. A little more expensive and it will make you a shade taller with a slight Frankenstein look.

Heel plates are a trade with the devil. They are authentic, keep the soft leather heels from wearing down so quickly and on stone are the most slippery thing on the world. Be careful on rocky ground (saw a guy blow out a knee on Little Round Top this way) and be careful on hardwood floors which they will mark up something fierce. You can have a leather inset cut to fit inside the horseshoe heel plate so you make a little less noise on the road and don't dig up the field.

I've always wanted to try studs on the soles – a la jackboot – with perhaps the phrase on the left “EAT” and on the right “ME.” Accounts talk about some soldiers having their corp badge on the soles. Only good if you are winning.

Shakespeare originally wrote, “For want of a shoestring, the shoe was lost; for want of the shoe, the horse was lost; For want of the horse, the rider was lost; For want of the rider, the battle was lost; for want of the battle, the kingdom was lost, and all for the want of a shoestring.” Breaking one at an

event may not be that serious but it is a pain. Check them regularly and carry a spare.

Some general things: Break in a new pair of shoes with some pre-wear before an event. Have extra socks. Rub soap on the socks if you think you are getting a blister. Polish shoes BEFORE you get to the parade. Take care of your brogans and you take care of your feet.

This article is a re-print of previously published article. Hobby tips are important, and reminders like this regarding equipment care are critical aspects of the hobby.

~Ed

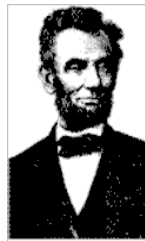


NEXT EVENT NEWS

Ah – just go to the website!

News From The Top

Private Tim “Ted” Huebner
President
5th NYDZ, Co. C



Greetings and Salutations:

Sorry folks, no article this month, just a heartfelt thank you for all who sent notes of condolence regarding my Mother Kay, who passed away on May 8th, and my Brother David, who died on May 5th. I'm once again reminded even with all the joking and teasing that goes on between us, that the members of Company C, and the good ladies of the WCAR are honest and decent, and care about their fellow members. As we always say, once a Zouave, always a Zouave.

Thanks again, best regards to all.
Pvt. Tim

END