



THE IRISH VOLUNTEER

Official Newsletter of the 116th Pennsylvania Volunteer Infantry, Co. B



Vol. X. – No. 1] PENNSYLVANIA, SATURDAY, DECEMBER 10, 1863

[SINGLE COPIES SIX CENTS

Entered according to Act of Congress, in the Year 1863, by Sullivan et-al in the Clerk's Office for the Far Western District of Pennsylvania

December 2002

Joe and Holly Sullivan Editors

ADMINISTRATION

IN THE FIELD

Capt. Steve Stowell

BEHIND THE DESK

Chairman, Kevin Burton

ON THE HOME FRONT

Civilian Advocate, Andi Redinger

Official Web Site of 116 PVI

<http://www.116pvi.org>

UPCOMING EVENTS AND MEETINGS

Company Drill . Our first company drill of 2003 is scheduled for Saturday, January 18th from 10 AM till noon. The location is yet to be announced.

Board Meeting . Our first Board Meeting of 2003 is scheduled for Saturday, January 18th from noon till 2 PM. The location is yet to be announced.

Winter Quarters. February 22nd & 23rd at Camp Riley. This will be a two-day event, Saturday and Sunday, February 22nd & 23rd. Camp Rilea is west of highway 101 midway between Seaside and Astoria. More information can be found at <http://www.proaxis.com/~cavalrylin/winter.htm>

And the Winners are...

Join us at the Christmas party and find out who won the election for this years open board positions.

The Electronic Irish Volunteer is coming!

Last month and this month, we are attempting to send out an electronic copy of the Irish Volunteer to all those with an email address. The November and December newsletter will also go out in the mail while we are getting the bugs worked out. If you wish to continue getting a copy of the Irish Volunteer in the mail after December, or have any other comments about the newsletter, please notify the editor (See address in Deadline column) prior to the end of this year.

Company Commanders Report

Commanders Quarters
Monday, 25 November, 2002

Greetings to all , I trust everyone had a good Veteran's Day! We had a small contingence of five soldiers at the veteran's Day parade in Eugene. We had one soldier that has been transferred to Oregon from the

California 69th Irish unit, who also fell in with us, this gave us another Union soldier for a total of six. We never did see the reinforcements from the 20th Maine that I thought were showing up oh well. We did, however, have good weather and a good march in the parade with the Confederate soldiers.

The Albany Veteran's Day parade went quite well. We had 11 of our soldiers and about 22 soldiers from other Union units, making the total number of Union soldiers 23. The Confederate infantry had a smaller turnout the exact number I'm not quite sure. There was a reasonable number of Union and Confederate cavalry which rode behind the marching troops, and boy our brogans were glad for that! I want to thank Lt. John Baker and all the NCOS for all their hard work and support that they've given throughout this season. Also a big thanks to all soldiers and all the members of the 116th PVI for their efforts and hard work throughout this season. For it is all our efforts, hard work and teamwork combined together which makes a successful season for our club.

Hope to see everyone at the 116th PVI annual Christmas party December 7th, and if not I want to wish each and every one of you and your families a very Merry Christmas and a joyous and happy New Year!

Company Commander 116th PVI
Capt. Steven Lee Stowell

Trivia

What congressional bill was introduced in the Confederate Congress, but failed to pass after the Emancipation Proclamation was to take effect on January 1, 1863?

"Take no Federal officers alive as prisoners!"

A REPORT FROM OUR NCWC REPRESENTATIVE MARK STEVENS

Five of the muskets stolen from Willamette Mission were found in a Eugene Gun Shop. State Police as well as the federal ATF are investigating.

The NCWC will be evaluating its structure in regard to Civilians, they are looking into a concept which resembles our 116th Unity/split model, with civilians keeping their unit affiliation but voting for & having their own reps on the Board. More to follow, interesting possibilities for future.

The NCWC ballots & voting mail-out has been delayed, ballots should be in mail by Dec 1, must be postmarked Dec 21, and results will be announced the 1st week of January.

NCWC will be issuing a new safety test to follow changes made to the safety rules, mostly clean-up & minor fixes. More to follow.

NOTICE

We are looking for photographs of our 116th group in action, to be used on our web site. If you have any that you would like to share, please get hold of Joe Sullivan at 541-929-6450

Christmas Party December 7th !

The Christmas Party is going to be held December 7th this year in Salem, and Louise Burns has graciously accepted the position of Christmas Party Coordinator. If you are interested in helping out, please contact Louise at louiseb@betheltech.com If you can lend a hand with cooking, dancing, entertainment, organizing, set-up, tear-down, or if you can spare an encouraging word for Louise, I am certain it would be appreciated. This is our Christmas party, so let's pitch in.

The Christmas Party will be held in the parish hall of St. Timothy's Episcopal Church at 3295 Ladd Avenue NE in Salem. From the north or south, take I-5 to the Market Street exit. Go west (toward downtown Salem) on Market Street to Savage Road (traffic light at the pink Cadillac for Rock-N-Rogers Restaurant). Turn left (south) on Savage Road. Go three blocks to Ladd Avenue and turn left (east). Ladd Avenue dead-ends into the church parking lot. Drive all the way around the church building to the smaller log cabin building, and that's where the party will be.

For a map, see www.sainttimothys.org/map.htm.

There is a kitchen with 2 standard ovens and a microwave. There are also two small bathrooms, which may make it difficult for women to change, but there is a classroom that may be used as a ladies dressing room.

Decorations are being worked on by Joan Froehlich . Joseph Stevens is taking care of the music and dancing. The Sullivan Family is working on entertainment. Janice Burton is taking care of the gift exchange. and it was decided to include gifts up to \$10. Only those people that bring a gift can participate in the gift exchange. Bring a gift to get a gift!

Everyone is supposed bring a main dish and a complete place setting for each person. Louise is also asking everyone to bring a picture or two to create a collage board for everyone to enjoy.

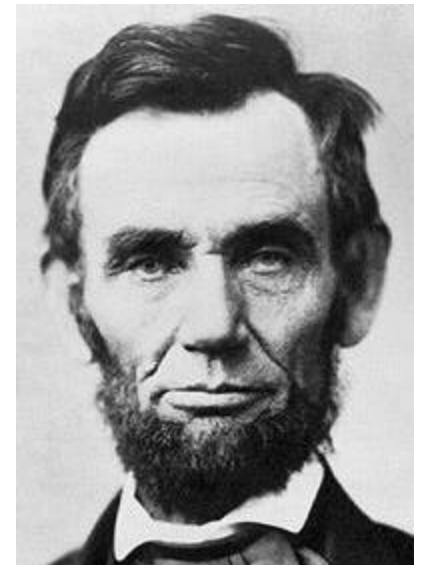
According to Louise Burns, desert, salads, coffee, hot tea and punch will be provided. (Louise has a special punch recipe). If you have a large

punch bowl that you can bring, please let Louise know.

Please RSVP Louise via phone or email so that she can plan food accordingly.

Louise Burns
louiseb@betheltech.com
ljburns@clipper.net
541-302-1258

Did you know that Abraham Lincoln "invented" Thanksgiving?



Abraham Lincoln's Thanksgiving Proclamation

Washington, D.C.

October 3, 1863

By the President of the United States
of America.

A Proclamation.

The year that is drawing towards its close, has been filled with the blessings of fruitful fields and healthful skies. To these bounties, which are so constantly enjoyed that we are prone to forget the source from which they come, others have been

added, which are of so extraordinary a nature, that they cannot fail to penetrate and soften even the heart which is habitually insensible to the ever watchful providence of Almighty God. In the midst of a civil war of unequalled magnitude and severity, which has sometimes seemed to foreign States to invite and to provoke their aggression, peace has been preserved with all nations, order has been maintained, the laws have been respected and obeyed, and harmony has prevailed everywhere except in the theatre of military conflict; while that theatre has been greatly contracted by the advancing armies and navies of the Union. Needful diversions of wealth and of strength from the fields of peaceful industry to the national defence, have not arrested the plough, the shuttle or the ship; the axe has enlarged the borders of our settlements, and the mines, as well of iron and coal as of the precious metals, have yielded even more abundantly than heretofore. Population has steadily increased, notwithstanding the waste that has been made in the camp, the siege and the battle-field; and the country, rejoicing in the consciousness of augmented strength and vigor, is permitted to expect continuance of years with large increase of freedom.

No human counsel hath devised nor hath any mortal hand worked out these great things. They are the gracious gifts of the Most High God, who, while dealing with us in anger for our sins, hath nevertheless remembered mercy. It has seemed to me fit and proper that they should be solemnly, reverently and gratefully acknowledged as with one heart and one voice by the whole American People.

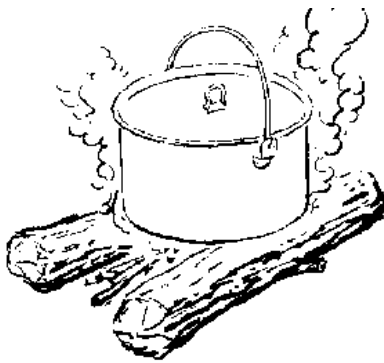
I do therefore invite my fellow citizens in every part of the United States, and also those who are at sea and those who are sojourning in foreign lands, to set apart and observe the last Thursday of November next, as a day of Thanksgiving and Praise to our beneficent Father who dwelleth in the Heavens. And I recommend to them that while offering up the ascriptions justly due to Him for such singular deliverances and blessings,

they do also, with humble penitence for our national perverseness and disobedience, commend to His tender care all those who have become widows, orphans, mourners or sufferers in the lamentable civil strife in which we are unavoidably engaged, and fervently implore the interposition of the Almighty Hand to heal the wounds of the nation and to restore it as soon as may be consistent with the Divine purposes to the full enjoyment of peace, harmony, tranquillity and Union.

In testimony whereof, I have hereunto set my hand and caused the Seal of the United States to be affixed.

Done at the City of Washington, this Third day of October, in the year of our Lord one thousand eight hundred and sixty-three, and of the Independence of the United States the Eighty-eighth.

By the President: Abraham Lincoln



CAST IRON SALE!!!!

The Quartermaster Sergeant, 116th Penn. Vol. Infantry has been ordered to reduce company freight, specifically our surplus cast iron cookware.

The Quartermaster has determined to make these surplus items first available to 116th members at the Christmas party. The format will be a silent auction, with all proceeds to go into the 116th General funds. Members are welcome to

contact the Qtr with any other like items they might wish to donate.

In addition, we have a few "orphan" items which might be recognized & claimed.

Pursuant to these orders, the following items have been approved for sale to the general public:

Cast Iron:

1 skillet, 6"
1 skillet, 8 1/2"
1 skillet, 9"
2 skillets, 10"
3 lids, 8"
1 3"x10" Dutch Oven
1 2 1/2" x 11" Dutch Oven/Spider, 1" tripod legs

Stamped Iron

2 skillets, 6"
1 skillet, 9"
1 skillet, 10"

Other items as available.

Note: Not to assume all know, a Dutch Oven is a Deep Stew Pot, but is also indeed a very effective oven, when used with coals below & on its lid. The Dutch Oven/Spider has three legs which hold it above the bed of coals, etc.; this allows even airflow & heat.

Your humble servant,

Mark Stevens
Quartermaster Sergeant
116th Penn., Company B

140th Gettysburg July 4-6th 2003

We are trying to find out how much interest there is in the 116th attending the 140th Gettysburg reenactment next year. If you have any interest in attending, or would be interested in helping to coordinate, please get hold of Steve Stowell.

Secretary Treasurers Report

116th Penn Vol. Inf. Co. B Exec. Mtg
Oct 23, 2002 7:10 PM

Balance in checking acct. \$1639.81

Christmas party 12/07/2002 Potluck
bring gift for exchange under \$10

Joe Sullivan agreed to temporarily
take over our website and update it.

Ballots and renewal applications will
be in November newsletter.

Quartermaster gave equipment status
report.

Motion: Pay Milk Creek mercantile
\$116 for Quartermaster supplies.
Passed

Adjourned 8:35 PM

John Baker Sec/Treas.



Garlic Parmesan Bread Recipe

14 inch Dutch oven
2 cups water
1 stick butter
1/4 cup honey
1 1/2 teaspoon salt
2 teaspoons garlic powder
4 cups flour
1 1/2 cups Parmesan cheese, grated,
divided
1/4 cup potato flakes
2 1/2 teaspoons yeast
1 egg white

Measure all ingredients except egg
white into bowl and knead until the
dough
forms round ball. Add more flour if
needed. Braid bread and place in
greased
Dutch oven.

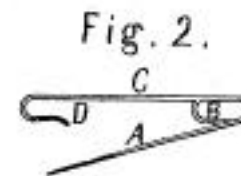
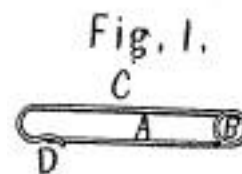
Let raise until double in size. Wash
with egg white and sprinkle with
remaining cheese. Bake until bread
sounds hollow when you tap it (about
25-30 minutes if the oven is at 350
degrees).

140th Gettysburg July 4-6th 2003

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interest there is in the 116th attending
the 140th Gettysburg reenactment next
year. If you have any interest in
attending, or would be interested in
helping to coordinate, please get hold
of Steve Stowell.

Did they have safety pins back then?

The safety pin was the invention of
Walter Hunt. Hunt was a mechanic
from New York, whose other
inventions include a forerunner of the
Winchester repeating rifle, a
successful flax spinner, knife
sharpener, streetcar bell, hard-coal-
burning stove, artificial stone, road-
sweeping machinery, velocipedes, ice
ploughs and mail-making machinery.
The safety pin was invented while
Hunt was twisting a piece of wire,
trying to think of something that
would help him pay off a fifteen-
dollar debt. He made it from a piece of
brass wire about eight inches long,
coiled at the center and shielded at one
end. On April 10, 1849, the safety pin
was patented. Hunt also thought little
of his safety pin as an invention and
soon sold the patent for four hundred
dollars. For more information on this
patent please visit the US patent office
web site at
<http://www.uspto.gov/patft/index.html>
and type in patent number 6281 in the
search engine.



HOW TO TAKE CARE OF YOUR CAST IRON POTS

HOW TO SEASON A NEW BLACK POT

For many people, the only cast iron
they own is a favorite skillet or
treasured pan that has been passed
down from one generation to the next.
These wonderfully aged pieces
already have the smooth black patina
that gives cast iron its unique cooking
surface. But cast iron doesn't come
with that look, and new users need to
know how to "season" their new
pieces.

Seasoning, the process whereby the
pores in cast iron absorb oil and create
a natural non-stick finish, is not
complicated and shouldn't discourage
first-time cast iron users.

1. In order to start the process, wash,
rinse and thoroughly dry the new
skillet or dutch oven to remove the
protective wax coating. I recommend
drying the utensil over a low flame to
remove all moisture from the porous
metal, 2-3 minutes.

2. Put two tablespoons of liquid
vegetable oil in the utensil. Do not use
saturated fat, such as butter or bacon
fat, because this fat will become
rancid during storage. Use a paper
towel to coat the entire surface of the
utensil with the oil, inside and out --
including all corners, edges and lids.

3. Preheat the oven to 500 degrees F for 30 minutes. Line a large baking pan or cookie sheet with aluminum foil and turn the utensils upside down, including the lid, to prevent the oil building up on the inside of the pan.

4. Bake the utensils for 1 hour, turn off the heat and allow the skillet or dutch oven to cool completely in the oven with the door closed, 4-6 hours.

Remove from oven and wipe with a paper towel. This completes the seasoning process, and you are ready to use your nicely seasoned cast iron skillet.

GENERAL CARE

In addition to seasoning, the general care of cast iron is also important. By following these easy steps, you can ensure your cast iron pieces will be around to serve you for a long time to come.

1. Always wash with a mild detergent, rinse and dry thoroughly. I recommend placing a thoroughly rinsed utensil over heat or flame, 2-3 minutes, to remove any moisture from the porous metal. Never scour or use a dishwasher. (You may use a plastic bun to remove stubborn food particles).

2. Cook food with little water content the first few times. Avoid cooking acidic foods such as tomatoes, unless combined with other food. Uncover hot food as you remove from the heat,

because steam may remove the protective coating.

3. Rust, a metallic taste or discolored foods are signs of improper or inadequate seasoning. If this occurs, wash thoroughly and re-season.

4. Since cast iron heats evenly, it is not necessary to use extremely high cooking temperatures. Best results are obtained with medium to medium-to-high temperature settings. Do not overheat or leave empty utensil on the burner. Never place the utensil on an already heated burner; rather, allow the utensil to heat as the burner does.

5. Always store cast iron utensils with tops or lids off so moisture won't collect inside. Store in a warm, dry place. A paper towel placed inside the utensil will absorb any moisture and prevent rust.

That black finish that good cooks covet will develop over time, providing years of good cooking and creating a new heirloom for future generations.

HOW TO CLEAN AN OLD BLACK POT

Extensive use of a cast iron pot will cause a crust to build up on the inside and outside of the pot. No amount of washing will prevent this build-up.

To clean follow this procedure:

Wash pot as normal.

Place empty pot in an open fire, fireplace, wood heater or in campfire. Allow pot to cook until the residue is burned away.

HANDLE CAREFULLY - remove from the fire and set aside, allowing slow cooling until the pot is cool enough to hold.

Use moist sand and cloth to scrub the inside and outside of the pot.

Season as you would a new pot.

Your 20-year-old pot will look the same as when it was new. Follow the same general care procedures.

DEADLINE FOR SUBMISSION

This is your newsletter and all are encouraged to submit articles to it. All Announcements, Advertisements, Letters to the Editor, and articles must be received by the 19th of the month to make the next newsletter.

Make submissions to:

Editor

24465 Gellatly Way

Philomath, Oregon, 97370

Or email:

<mailto:editor@116pvi.org>

CLASSIFIEDS

Place your classified ads here, free to members

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