

THE UNION VOLUNTEER ^{7TH}

NEWSLETTER OF THE 7TH MICHIGAN VOLUNTEER INFANTRY, CO. B, INC.

Volume XXXIX No. 12 December 2020



From 12.2017 Facebook post by Cyndi Carlson

Quartermaster Report



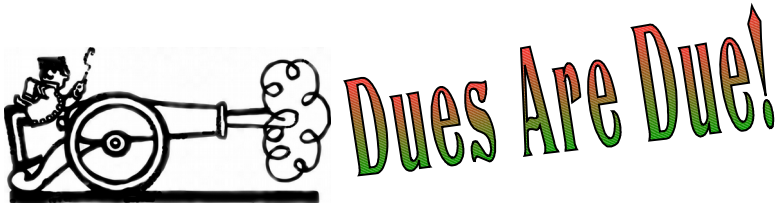
Uncle Don's Sutlery - I mean the 7th Sutlery - has just acquired some "new" stock. We have purchased the remainder of Chris Sodman's store. With the exception of a few items everything is new. We also still have the used items that we had in the past. If you are looking for something, check the list or get in touch with me to check the old stock.

Powder is \$19 per pound, caps are \$7 per tin. We have acquired 2 pairs of brogans size 11, one almost new (\$40) one older pair that has new soles and heels (\$30).

****FREE**** We also have a supply of magazines that are free. They include National Geographic and Time/Life special editions. There are also books on various Civil War subjects including 2 table top atlases..

****FREE**** We have received a donation to the club of 6 canvas camp stools and 3 modern nylon camp stools from Dick and Linda Williams. They are free to any member that wants them. I will have them at in-person meetings for a while; if they are not taken they will be donated to a library or trashed. Let me know if you hear of anyone leaving the hobby and/or wanting to sell their kit. We are always looking for "new" stock for the Quartermaster.

A suggestion was put forward that we replace the large ladies' wall tent with a 7x7x9 A-tent with doors on both ends and add another 12 foot fly so we could have a small fly on both ends. The A tent would be easier to put up. You can stand up in the 7 foot A. This is a suggestion and I would have brought it to the Ladies meeting on the 25th but there weren't many ladies that were able to attend the Zoom meeting. The Ladies and Civilians need to think about and discuss this suggestion over the winter. If you would like you can contact the Quartermaster at 517-393-3475 or djkeverett@comcast.net with your questions and comments. We will bring this up at the next face-to-face meeting we are able to have.



It's that time of year again. Dues need to be received by Feb 20, 2021 to be included in the roster for Greenfield Village's Remembrance Day event. We are just starting to receive dues so the list of members that owe 2021 dues is long because most members pay dues at the annual meeting. Dues are: \$16 for single, \$19.20 for family. Due to the lack of face to face meetings please mail dues to 7th Michigan Infantry Co. B, Inc., PO Box 16206, Lansing MI 48901-6206.

---Don Everett, Quartermaster



Reminder for Members who have not paid 2021 Dues: See list on next page.....



2020 Club Leadership

New Member Chairs:

Daniel Malick (military)
dmalick12@gmail.com

Nicole Mai (civilian)
nicole_scarlett_rose@yahoo.com

President: Dave Downing
Vice President: Steve Church
Secretary: Bill Jarrett
Treasurer/Club Roster: Don Everett
Military: Doug McComas, Captain
Civilian Coordinator: Sue Colegrove;
Co-coordinator: Nicole Mai
Board Members-at-Large:
Chris Sodman, Anson Roland, Joy Henderson
Quartermaster: Don Everett
Club Historian: Doug McComas
Newsletter Editor: Ellyn Painter
Webmaster: Dick Williams

Website: 7thmich.org/
Email: info@7thmich.org

Annual Membership Dues:
\$16.00 – single
\$19.20 – family
\$6.00 – to receive newsletter as
non-participating/non-voting member
Mail payments or inquiries to:


7th Michigan Volunteer Infantry, Co. B, Inc.
P.O. Box 16206, Lansing, MI 48901-6206

Newsletter Submission Guidelines:

Thanks to all who submitted information for this month's issue. Deadline date for submissions is the 25th of each month. Please have all reports, articles, notices, etc. in print-ready form. I am able to accept documents in most of the usual word processing programs or formats. If accompanying maps or images are needed, **please** include them (in jpg format), if possible. Be sure to ascertain that any items coming from another source are properly credited, or have obtained reprint permission. Personal news items are welcomed and encouraged, or photos of special events. Original articles (800-1000 word limit) pertaining to the Civil War or reenacting are also desired.

Email submissions to me at:
7thminewsletter@gmail.com
Or mail to:
736 Gettysburg Ave.
Jackson, MI 49203

Thank-you.


Ellyn Painter, Editor

Members still owing 2021 dues:

Al Baerren
 Donald/Nancy Buck
 Jack Byers
 Rev. Robert/Sandra Chapman
 Steve/Catherine Church
 Daniel/Lana Clore
 Sue Colgrove
 Dan Conklin
 George Conklin
 Keven/Gina Courter
 Joseph/Anthony DiSano
 Dave/Pat Downing
 Drayson/Dorothy Doyle
 Roger/Debra Emelander
 Chris/Hannah Fenrich
 Christopher Harward
 Mark Heath
 Joy Henderson
 Kim/Connie Horning
 Celeste Hude

Marilyn/Ned Hughes
 Bill Jarrett
 Jim/ Gloria Kirshensteiner
 Jim MacKinnon
 Paul/Nicole Mai
 Lyle/Walter Malaski
 Dan/Caitlene Malick
 Dale/Debra Marvin/VanElst
 Andrew McComas
 Doug McComas
 Russ McKenzie
 Dustin/Amanda Mientkiewicz
 Jay Pearson
 Anson/Lorrie Roland
 Jeff/Lin Sanborn
 Rob Stone
 Wyatt Strauss
 Richard/Carol VanDyke
 Vonda Warren
 Dick/Linda Williams



To all of our veterans who reenact with us.
 Thank you and God bless you. Your service
 has protected us and honored our nation.

Doug McComas

Reenacting Community Loses Two Beloved Members



Craig Geppert



Mike Rich

Condolences

From Michael Kraus on Facebook, November 13: "Sadly posting that 1st Sgt Craig Geppert passed away today."

Doug McComas reported on November 27 that reenactor Mike Rich passed away. "Another loss for all of us." Vickie St. John commented on her Facebook page: "Mike Rich, aka Rufus Felder...was known by many as proprietor of the Emerald Peacock....Please pray for his family and twin brother." Mike was a member of the 5th Texas, Co. E.



Coletta Recovers!

On Nov. 8, Coletta Crews Facebook posted that she has the COVID-19. Throughout her ordeal she reported on her progress and recovery.

In her Nov. 22nd update she said: "I want to thank you all for your many prayers. I had a wee setback and went to the hospital with chest pains. All is well. But I know your prayers and God's answer are responsible. I came out of the hospital with a new friend. He is a nurse who took care of me also in 2017. He called me an "easy" patient. And I tried so hard! LOL! "

Cumberland Guard Welcomes New Chief of Staff



from: Scott Lawalin
 49th Indiana Co. F
 November 18:

Congratulations to **Nathan Malone** who has accepted the position of Chief of Staff for the Cumberland Guard!



Civil War Reenactor Calendar Now Online

The Michigan Civil War Reenactor Calendar
is now on line at:
micw150.us/2021events.htm

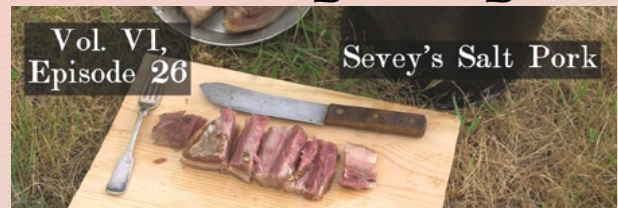
The calendar is based on input received from the participants on the Civil War History Partners Virtual meeting held on Saturday, November 6th. If you see an error or a need for a change to any of the narratives and especially contact information, please let me know at: pcinc@prodigy.net

Also, there are many entries with the notation "Tentative - Waiting for Confirmation." We are waiting on verification of these dates and events. Should anyone find out anything on any of these events, please let me know so I can adjust the entry accordingly. Thanks.

Keith G. Harrison
President - Michigan's G.A.R. Memorial Hall & Museum
Michigan Civil War History Partners
Jackson Civil War Muster Team



Civil War Digital Digest:



Presented by Will Eichler

<https://civilwardigitaldigest.com/volumes/v6/episodes/26.php?fbclid=IwAR3ctMBIizkR61iSI8QwsW0Rvht10OvLQZsEKVH4YtykZPAv3mAHCCUT7>

Here's another period way to cook the salt pork ration given to us by Pvt. Grove Sevey, veteran of Co. E, 17th Michigan Infantry. This was a really interesting demonstration by Will Eichler, using instructions from Pvt. Grove Sevey's diary- a real Civil War soldier.

Pvt. Sevey's Recommendation: Soak for 3 hours Change water twice Let it cool and then cut into slices

Will's Thoughts: Will changed the water 3 times during the soak, but Sevey most likely meant to change the water during boiling. Salt continues to leech out of the pork and changing the water during boiling helps keep the water fresh and eliminate the overly salty flavor.

This comment by Simon Sobolewski is also very informative: "Will, we worked with salt pork for years when we interpreted the 1850's RN and RMLI and REhere on the West Coast of Canada. Sevey is totally correct about leaving the pork in cold water and replacing the water 3 times. The British forces called that "freshening". Ideally that took place over-night. As for the cooking, the scum on the top is Prime! It was known as "slush" and was saved by the cooks as a way to make a little bit of extra tin by selling it to any man who wanted it. Cooled off, it turned into a butter-like product and it was delicious spread on a cracker. As for the water that you poured off there, the British Army would regularly dump it out at the end of the cooking as "dirty water". But, during the Crimea, the chef Alexis Soyer was aghast when he saw them doing this and asserted that the "dirty" water was actually stock for a fine soup. To prove this, he had them boil up another ration and invited British HQ staff to sit down to a Soldier's Meal using only the rations provided. The officers were served a fine soup with chunks of the meat ration, onions, potatoes and rice - all from the daily ration. After that meal, the British Army changed its way of cooking to save both the slush for later use as well as the boiled water as soup stock. Always so wonderful to see you all working as hard as you do to provide fascinating content in this area of history that we all love! Keep it up, pards!!" "...cooks would remove the sludge off the top of the liquid with a "skimmer". It would then go to an available meat pan and left to cool and solidify. Think of bacon grease after it cools."

NOTE: Vol. 1, Episode 5 - also discusses rations and gives a recipe for "Hell Fire Stew"



Hello to you all, my dear friends!

As this eventful and stressful year draws to a close, I'd like to thank the three administrators of the 7th MI Facebook page - Doug McComas, Nicole Wilson Mai, and Katie Everett - for their behind-the-scenes efforts to keep us all informed and in touch with each other; thanks also to our webmaster, Dick Williams.

Although this pandemic is difficult and frightening to deal with, and the disruptions caused to family and other social gatherings trying, we in the 21st century have something the quarantined people struggling in total isolation through the 1918 flu pandemic didn't have: cyber technology, ie. the Internet, Facebook, Zoom, Skype, etc. And, of course, old-fashioned television. During this holiday season when it's hard to find things to be thankful for, THAT is a big something. Until we are able to meet again in person, I wish you creativity in finding new ways to connect, and lots of jigsaw puzzles (my current passion!) to put together with those in your household, and some great holiday movies to binge on!

May you all stay safe and healthy, and have a joyous Christmas.



The Editor



New Website Address

Michigan's G.A.R. Memorial Hall & Museum
has a new website address. The new address is:
<https://garmuseum.com>

The new website is much more secure and, most importantly, it also is more encompassing and informative. Many new pictures are on-line as well as a more than 250 document library of which over 170 documents are on-line and downloadable.


Also on-line is a tentative schedule for 2021 (assuming of course that we will be able to have programs during 2021).

Finally, but still under construction will be an on-site gift and souvenir store for several of our books and other items that the museum has available to the public.

When you get a chance, please come and visit.

Keith G. Harrison Board President
Michigan's G.A.R. Memorial Hall & Museum
224 South Main Street
Eaton Rapids, Michigan 48827
Telephone: 517-922-6427
Email: GARMichigan@gmail.com or pcinc@prodigy.net
FaceBook:
GARBrainerdPost111MemorialHallAndMuseum

"A copy of the minutes of previous club meetings is available upon request to all members in good standing."

 Bill Jarrett, Club Secretary
jarrettwilliam30@gmail.com

