

News from the Creek

Friends of Marjorie Kinnan Rawlings Farm, Inc.

Volume 18 Number 1

Visit our website at: www.marjoriekinnanrawlings.org

Winter Quarterly 2015

President's Message By Elaine Spencer

Happenings from the Board of the MKR Farm
February 2015



Happy New Year! 2015 has already been busy in that we had a very productive board meeting on January 27th. We updated and passed the Bylaws that the committee had been working on during the summer, along with a new Code of Ethics for the Board. This all has taken time and hours of writing and reading to make certain we dotted all the "i's" and crossed all the "t's". Our board is deeply appreciative of Barbara Wingo, Board member and secretary of the Friends, who also happens to be a gifted and talented lawyer. She put in long hours into this tedious job! Thank you Barbara!

The MKR Historical State Park obtains its funding from the state of Florida. We provide support and funding that goes beyond what the state provides. Your membership thus is providing a source of income to help maintain the house and environs where Marjorie Kinnan Rawlings lived in Cross Creek Florida. Would you help us by soliciting friends and family to become members of Friends of the MKR Farm?

Flo Turcotte drew the winning number during The Cracker Holiday Fest drawing. She won a fresh homemade apple pie. Read her note on the pie.

Carrie Todd, our new park ranger, writes about her adventures at the farm. Carrie has started putting farm pictures on Instagram. Download this new social media program that is very popular with the young folks! Join us on Instagram: @mkrfarm (this is the username that you can follow). It's fun to see all the photographs of happenings that are going on at the park. Thank you Carrie!

And now for some news about what's coming up this June, 18-20th:

"Invasion of Privacy" a play by Playwright Larry Parr will be performed at Santa Fe College Fine Arts Hall, June 18-20, 2015 (article below). The fascinating cast of characters includes Rawlings, Kate Walton, the first female attorney in Florida who represented Cason; and Sigsbee Scruggs, the cagey "good ole boy" cracker attorney who represented Rawlings. The lawsuit became an international spectacle and a personal struggle between the two attorneys. The Friends of Marjorie Kinnan Rawlings Farm is planning several events that will coincide with the opening in June. We are very excited to be involved and look forward to sharing all in the next newsletter.

"Invasion of Privacy" at SF College in June 2015 Dramatizes Famous M. K. Rawlings Trial



Judith Chapman

Daytime television star Judith Chapman—who visited Santa Fe College in 2013 to teach and star in "Vivien"—returns to Gainesville in 2015 as part of the Santa Fe College Master Artist Series to direct "Invasion of Privacy," an award-winning play by Larry Parr that dramatizes the famous Zelma Cason-Marjorie Kinnan Rawlings lawsuit and trial that took place in Alachua County. The play will run Thursday-Saturday, June 18-20, 2015, in the Fine Arts Hall at the Northwest Campus, 3000 NW 83 Street, Gainesville.

"Invasion of Privacy" has won awards in New York City; Ashland, Oregon; and Palm Springs, California. Playwright Larry Parr received a Florida Individual Artist's Fellowship for his work on the script and Director Judith Chapman won Outstanding Director of a Drama-

(Continued on page 4)

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Yearling Trail Walk Saturday, March 7, 2014

The Friends of the Marjorie Kinnan Rawlings Farm, Inc., will sponsor a guided walk of a portion of the Yearling Trail in the Ocala National Forest on Saturday, March 7. Anne Pierce will read passages from *The Yearling* and tell the story of the Long Family in the Big Scrub. The walk is a 3 mile loop trail that includes the sink hole mentioned in the Rawlings novel. The area is rather flat through a mostly pine forest, and the trail is well maintained but sandy in places.



Do not plan to bring dogs or kids younger than twelve please. Meet me at the Rawlings County Park adjacent to the MKR Historic State Park in Cross Creek at 8:15 AM to carpool to the trail. If you live over that way, you may meet us at the Silver Glenn Springs parking lot at 9:30 AM. **A reservation is required. Please call the Park Farmhouse (352-466-3672) by Friday, February 27, leaving your name, number in your party, and a contact number, and indicate where you will meet us (Cross Creek or Silver Glenn Springs).**

If you go, you will need to wear closed shoes that will allow you to walk a sandy or woody trail, sun protection including a hat, water for the trail, and lunch or snacks if you like. We hope to be on the trail by 10:00 AM and back to the cars by about 1:00. Since we will be near Silver Glenn Springs, I plan to eat lunch at springs (\$5.50 admission), and walk the “boils” trail (about 1 mile) with another reading from *The Yearling*. I suggest that you plan to come along to this part of the adventure to enjoy your picnic lunch and even a swim if you don’t mind the cold water.

In one Day....

Our FaceBook page had 577 hits, 47 shares and 16 comments...Check it out!

Say Hello To Ron Jones our new 4 month Volunteer

By Carrie Todd, Park Ranger

Ron comes to us from Pictured Rocks National Lake Shore, in the Upper Peninsula of Michigan, where he has been volunteering and working as a seasonal Park Ranger for about 7 years. Because he works summers up in Michigan, Ron has also volunteered as a camp host and ranger here in Florida at 4 other parks. We are grateful that Ron arrived with what the Florida Park Service calls the “Ranger First” attitude. He practically jumped out of his RV and started picking up palm fronds and downed citrus the day he arrived.



Ron loves working in State and National Parks. He says he loves the variety of work in parks; working with people and doing the physical work of keeping the park going. His passion really shows when he talks about how he wants to inspire the next generation; hoping to give them a love of the outdoors and appreciation for our natural and cultural treasures.

We are especially glad he was drawn to our park. Talking to him, you can tell he genuinely loves both Florida and Michigan. He grew up spending time in both states. He applied to volunteer at the Farm because he was familiar with Marjorie’s works and had worked at historic parks before. He didn’t expect to be so taken with her story and is truly enjoying the fact that he gets to practically live “old Florida” style. It doesn’t hurt that it was -17 degrees in Michigan this week!



MKR Volunteer Ariel Hilker squeezing fresh orange juice for the December 13, 2014 Holiday Gathering.

Pie, pie, pie: Oh my!

By Flo Turcotte

Last November, my friend Helen and I attended the Cracker Holiday Fest event at the MKR Historic State Park. I entered a drawing for some delectable baked goods and preserves on display at the table. In fact, I went all in and bought \$20 worth of tickets, knowing it was a good cause. In truth it was the allure of one of the prettiest pies I'd ever seen sitting there in front of the cashbox, and an array of cobblers and shiny jars around it.

I thoroughly enjoyed the cooking demonstration and happily sampled the venison stew, sweet potatoes, Seminole pumpkin pies, marmalade, cornbread, and cracker style biscuits on the table under the pole barn.

When it came time for the drawing, I scarcely had time to find my tickets when my name was called as the first winner. Goodness, I had first pick of all the goodies prepared for this occasion! Again, my eye was drawn to that pie, so delicately decorated with pastry leaves; granulated sugar sprinkled on top to catch the light and brighten the gray skies. "What kind of pie is that," I asked, "and where did it come from?"

Anne Pierce casually replied: "That's Sheila Barnes's special apple pie". Well, that sealed the deal. I grabbed that pie and quickly entrusted it to Helen so no one would be able to try their sob story on me to try to get me to donate it to their church event, or to feed a hungry family, etc. I tend to be soft-hearted about such things, and I really wanted to light into that pie. I mentally prepared a story of my own to counter any attacks I might have to face: "It's my youngest daughter's favorite, and this is her first Thanksgiving at home for many years," etc., etc. Fortunately, everyone seemed to be happy for me, and no acquisitive insurgents approached.

We got the pie home, and as I prepared dinner, I noticed that the upper crust was somewhat pale. I figured the pie would take some reheating without having to worry about burning, so I put it in the oven after taking out my entrée dish. I warned the family to "save room" in order to enjoy the pie, since I do not offer dessert on a regular basis.

After the dishes were cleared away, I proudly served the pie, much to the delight of my family members. Some chose vanilla ice cream as an accompaniment, but I wanted an unadulterated taste and ate my slice solo. It was a huge success, and only a small piece remained on the pie plate after only four of us had our fill of the delicious pie. We had the remainder for breakfast the next morning. Afterwards, I sent the following email to Sheila:

Hi Sheila-

Helen and I were fortunate enough to win the apple pie you made for the MKR fundraiser raffle.

Wow! That is the most delicious crust I have ever had. It is so rich that it tastes like shortbread. The apples are not too sweet and add a nice contrasting crispness and zest to the crust. It is just perfect. We have been eating it for dessert AND breakfast and it is all gone. Our daughter Celine loves apple pie and she is ecstatic about getting some in before Thanksgiving.

Thanks for your generosity and for sharing your skills with the group.

Love,

Flo

P.S.: Can you send me the recipe? I suck at crusts and have started to buy Pillsbury.



Left to right: Flo Turcotte and Helen Warren with winning number for the drawing of homemade apple pie

To my delight, Sheila's amusing reply came soon thereafter:

(Continued on page 5)

2014 CALENDAR OF EVENTS

www.floridastateparks.org/marjoriekinnanrawlings/events.cfm

Saturday, March 7, 2015	Annual Hike - The Yearling Trail - (See article page 2)
Thursday-Friday, March 12-13	Marmalade Cooking Demonstration 9am to 5pm
Friday-Saturday, March 27-28	28 th Annual MKR Society Conference, Lakeland, FL (Registration due 3/9)
Tuesday, April 14, 2015	Friends Board Meeting, 6:30 pm, Cross Creek Fire House
May, 2015	"News from the Creek" Newsletter
Saturday, May 9, 2015	Annual Friends of the MKR Farm Meeting, Is- land Grove Fire House, 11:00 am- 1:00 pm. Open to all. Lunch: Friends Members, \$5.00; Non-members \$13. Door Prizes
Saturday, May, 15 2015	Annual Blueberry Festival, Island Grove, FL Come to Friends Booth!
June 18, 19, 20, 2015	Play, "Invasion of Privacy" Santa Fe Community College Fine Arts Hall , (See article page 1)



Pictured above....Far right, Stephanie Samara Hamblen and friends from Hogtown Home-grown dish out homemade berry jam as part of the Cracker Holiday Fest demonstration



Adorable Nora won the lucky drawing number for a Hogtown Homegrown Gift certificate good for an organic cooking class! She was a happy camper!

Photos
From
2014
Cracker
Holiday Fest



*Left to right:
Volunteer Donna Wright, Park Manager Valerie Rivers and new Park Ranger, Carrie Todd*

(Invasion of Privacy Play..Continued from page 1)

Professional in the 2014 Desert Theatre League Awards in Palm Springs.

Eve Curtis of the "Sun Herald" has called the play "a creative treasure" and a "riveting story." Jean Reed of the "Pelican Press" says "Intensely interesting, sharply directed and performed, 'Invasion of Privacy' is a winner." Jay Handelman of the "Sarasota Herald Tribune" observes, "Parr has a flair for sassy humor and for focusing his story on the main issues."

The Master Artist Series is sponsored in part by the SF College Fine Arts Department, the SF College Foundation and Arts Patron program, and the State of Florida, Department of State, Division of Cultural Affairs and the Florida Council on Arts and Culture. The June 18 performance is sponsored in part by The Village Retirement Community.

For more information, call Cultural Programs Coordinator Kathryn Lehman at 352-395-5355 or Fine Arts Department Chairperson Alora Haynes at 352-395-5296. Tickets for the performance are \$15 for adult orchestra and mezzanine seats; \$12 for adult balcony seats; \$9 for seniors, children, and University of Florida students and faculty; and \$9 for faculty, staff and students of Santa Fe College. For ticket information, call the Box Office at 352-395-4181. Tickets may be purchased on line at: <http://www.sfcollege.edu/finearts/>

(Pie! Pie! Pie! Continued from page 3)

Hi Flo, Helen, et al. I am pumping my fists as we speak.

First off, I was delighted that you won the raffle and got my pie. Secondly, I am thrilled that you find it to be good. Gotta say that I sweat bullets over that darned pie. I am no Blue Ribbon winner at the county fair for my pies, like Judy Baker is. I'm just an avid home baker, who has been trying to perfect my pie crusts for years and years.

Thirdly, it absolutely warms my heart that my pie has given so much pleasure to your and yours. Thanks for your compliments. Honestly, I am dancing around with the news!

But know that cooks the world over have agonized over pie crusts. I have spent hours online and in discussion with other bakers to find the perfect crust. Florida is a tough place to make the crusts, because of our humidity. Our flours, even stored in climate controlled environs, tend to absorb moisture. BAD. Also, the quality of the flour has to be considered. Older flour will not make good crusts, apparently. The "recommended" flour for this sort of baking is King Arthur all purpose.

Then there is the addition of fats. I've been experimenting with them for years, and the pie crust you got with my pie has 1/2 Irish butter and 1/2 pure lard that I rendered from a free range local pig. I used 1/2 light baking flour and 1/2 standard all purpose flour (Publix).

As for the apples, I used all "honeycrisps". They tend to be firm, crunchy and not too juicy. I dusted them with lemon juice first, and then with a combination of sugar, cornstarch, flour, cinnamon and freshly ground nutmeg.

I know, I know....this is obsessive baking. It took me close to three hours (start to finish) to produce that pie...not including the time I spend rendering the lard.

But to ease your mind, I must say that the store bought pie crusts are easy to use and if you use good ingredients for the filling, will be plenty good. I've used them many a time with satisfactory results. Go ahead and buy your Pillsbury, as I do in a pinch. But if you want spectacular pie crust, then be ready for an investment of your time and money.

Will send the recipe if you still think you want to tackle it. And know that I am in seventh heaven that you all have enjoyed my humble pie.

Love you. Sheila

After reading what went into that pie crust, I was intimidated enough not to presume to request the recipe. I cannot visualize myself "rendering" lard. (I don't even know what that entails, or even if tails are involved.) I never realized that you have to be a meteorologist to make a pie crust, either, although I have heard someone advise me to keep my flour in the fridge, although there isn't room in there for mine.

I do know that the email was even better than the pie, and the pie was pretty darned good. So I thought you might enjoy reading it. I hope Sheila doesn't mind that I shared this with you, and if she objects, we might have another Cross Creek "Invasion of Privacy" controversy on our hands!

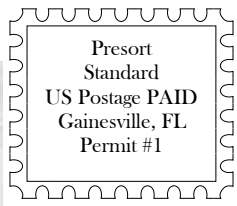
Truth be known, I'd be willing to cover the court costs plus \$1 to be able to taste another one of those pies as "Exhibit A"!

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Website: www.marjoriekinnanrawlings.org
 Instagram: @MKRFarm
 Facebook

IS IT TIME TO RENEW YOUR MEMBERSHIP?

Please check your address label. The date that you see on the label is the date your dues are due. If your membership is current, we thank you!

Follow the Friends on Instagram
 By Carrie Todd, Park Ranger

Even though we at the farm pride ourselves on presenting a relaxing 1930s atmosphere, we recently have been sharing our news 21st century style. Starting in November, I have helped the Friends set up an Instagram account to show the world, through pictures, all the fun we have at the Farm.

The easiest way to find us is to download the Instagram app. If you have an Iphone or Ipad use the Itunes App Store. If you have an Android phone download the app from the Google Play Store. You can also go to Instagram.com for more information about the phone apps. From Google or Yahoo you can also search for our username “@MKRFarm” or try several “hashtags” or keywords. For example, try using #marjoriekinnanrawlings, #crosscreek, #crosscreekcookery and #woodstovecooking.

Hopefully as we get more followers, we will also get more visitors and become part of a global community that appreciates Marjorie and the work we do at the Farm.



Pictured above is a screenshot of how the Instagram app looks on the iphone featuring volunteer Val Leitner and marmalade.

<i>Membership Information</i>					
Effective July 1, 2014 new membership dues are as follows					
Type	1yr	3yr	5yr	10yr	Lifetime
Individual	\$25	\$70	\$105	\$200	\$ 450
Family	\$30	\$85	\$130	\$250	\$ 550
Educational	\$30	\$85	\$130	\$250	\$ 550
Corporate	\$55	\$155	\$255	\$500	\$1,000

Please circle type of membership and send with your check to:
Friends of MKRawlings Farm, Inc.
 P.O. Box 337
 Micanopy, FL 32667-0337

Membership in the Friends of Marjorie Kinnan Rawlings Farm, Inc.

We invite you to join or renew your membership in the Citizen Support Organization (CSO) for the MKR Historic State Park. Friends of the Marjorie Kinnan Rawlings Farm, Inc., is a 501©(3) nonprofit organization. All contributions are tax deductible. A copy of the official registration and financial information may be obtained from the Florida Division of Consumer Services by calling 1-800-435-7352 (toll-free within Florida). Registration does not imply endorsement, approval, or recommendation by the State.

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