

# ZOUA VE!

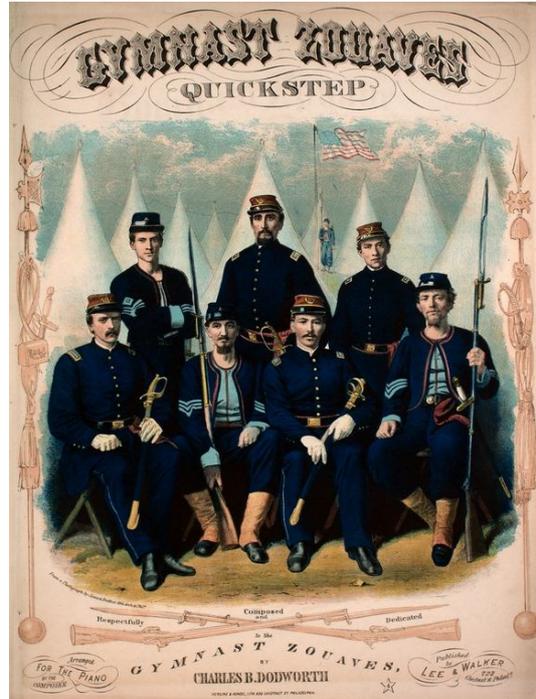


Established 2007

ISSN 1837-5553

No. 43 ❖ December 2010

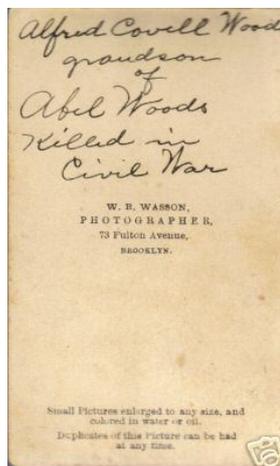
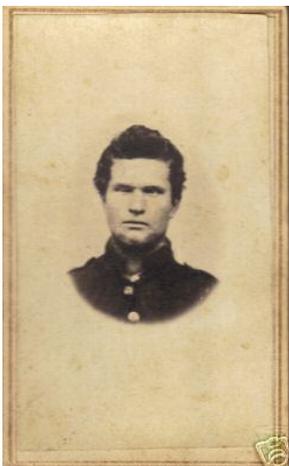
Newspaper of the Anderson Zouaves - Living History & Research (62d NYSVV Co. F)



Cover to the sheet music "Gymnast Zouave Quickstep (1861)"  
Source: <https://jscholarship.library.jhu.edu/handle/1774.2/29413>

## NY TOWN TO HONOUR ALFRED COVELL WOODS

November 5<sup>th</sup> 2010



ALBANY, N.Y. — Alfred Covell Woods faced down anti-Northern mobs in Baltimore, survived getting hit by a falling tree while sleeping and came away from some of the Civil War's bloodiest battles unscathed, events he detailed in more than two dozen letters written to relatives back home in upstate New York.

The 21-year-old Southern-born sergeant's luck ran out on May 5, 1864, when he was one of the 2,246 Union soldiers killed in the Battle of the Wilderness, fought in the dense forest underbrush in Spotsylvania County, Va. Woods' remains are believed to have been buried on the battlefield, then later exhumed and re-interred at the national cemetery in Fredericksburg along with thousands of other Union "unknowns."

This weekend, a granite tombstone bearing Woods' name, rank, regiment and date of death will be unveiled in the cemetery plot next to his mother's in his hometown of Crown Point, on Lake Champlain 90 miles north of Albany.

Civil War re-enactors from New York, Vermont and Canada, along with local veterans and a National Guard honor guard will participate in Sunday morning's memorial service, organizers said.

"He gave his life for his country," said David Hirtle, pastor of First Congregational Church, next door to the cemetery. "To our knowledge ... he was never welcomed home. What we're trying to do is right a wrong, albeit 150 years late."

The idea for obtaining a veteran's grave marker for Woods came about after Greg Furness, a retired state parks employee from nearby Mineville, learned that a collection of more than 30 of Woods' wartime letters was sold piecemeal on eBay in 2007 by military antiques collectors.

Furness told The Associated Press on Friday that by the time he tried to purchase the letters, the collection had been broken up and the letters, Woods' two pocket diaries and a photograph of the soldier had been sold to several individuals, including a Civil War re-enactor in Australia. Furness later managed to purchase the diaries and photo, which he donated last year to the New York State Library in Albany.

"It was something I thought should be done. He was another forgotten guy who had his papers scattered all over the face of the earth," said Furness, whose great-grandfather was a Civil War veteran.

Woods was born down South, the son of a Crown Point native who married a Southern woman in Dallas County, Ala. Woods was still a boy when his father headed to Central America and never returned, and his mother died soon after relocating the family to Crown Point, where young Alfred was raised by his aunt and uncle, Melissa and Reuben Smith.

After enlisting on May 1, 1861, with the 62nd New York State Volunteers, an infantry regiment also known as the Anderson Zouaves, Woods started writing letters home, many of them addressed to "My Dear Aunt."

Over the next three years, the devout Christian soldier's letters told of drunkenness and vulgarity among the ranks, marching through a mob of Southern sympathizers in Baltimore while en route to Washington and spending cold, wet nights sleeping outdoors within range of Confederate batteries in Virginia.

During one such night in January 1863, a tree that had been partly chopped by someone else fell onto Woods, causing serious injuries and putting him in the hospital for 12 days. He survived the carnage at Fredericksburg, Chancellorsville, Marye's Heights and Gettysburg, and credited God with keeping him safe.

"Often, very often, my fellow soldiers have been shot by my side and torn in pieces and killed while I have been preserved," he wrote in one of the letters, transcripts of which can be found online.

In another, dated six days after the Battle of Malvern Hill in Virginia on July 1, 1862, Woods wrote:

"Oh! I am sick of seeing so much Bloodshed and suffering which is enough to discourage the most hard veteran."

In other letters, a battle-weary Woods professed his desire to return home and study for the ministry. On April 19, 1864, at Brandy Station, Va., he wrote his aunt that he was looking forward to the end of his three-year enlistment.

Sixteen days later, Woods and the rest of the 62nd's Co. E faced the Confederate onslaught on the first day of the three-day Battle of the Wilderness. In all, the regiment suffered 72 casualties, including 14 killed in action. Among them was Woods, whose enlistment was set to expire June 30.

Sometime after Woods' death, the Smiths passed his letters on to their daughter, who married into a prominent Crown Point family, Furness said. At some point, the letters left the family's possession and eventually were sold to collectors, he said.

While reading the letters he found online, Furness said, he grew to admire Woods and others like him who fought in the Civil War.

"I just got captured by his story," Furness said. "He was just an interesting guy, and an interesting forgotten guy."

Woods' letters:

<http://web.mac.com/strangeplanet/iWeb/Anderson%20Zouaves/Letters%20of%20Alfred%20Covell%20Woods.html>

NYS Military Museum/62nd Infantry Regiment:

<http://dmna.state.ny.us/historic/reghist/civil/infantry/62ndInf/62ndInfMain.htm>

(Editor's note: The article cites member John Tierney's 62d NYSV Research Site)

Thanks to Greg Furness for forwarding this article.

Source:

<http://online.wsj.com/article/AP4a31b5399b4242a480970d2e65dcb080.html>

**6 2**

## **CONFEDERATE RECORDS FOUND**



A muster roll from the Thomson Guards, a McDuffie County company that had been part of the 10th Regiment of Georgia Volunteers of the Confederate Army, has been found.

This document apparently had been in a box at the Augusta Genealogical Society and seems to not have been opened for many years. The list of names is a human snapshot of local Confederate soldiers.

Other documents in the box include member applications for the now defunct Ida Evans Eve United Daughters of the Confederacy chapter in Thomson, which formed three decades after the Civil War. Also included are old UDC charters and scrapbooks of the group's activities during the early 1900s.

The Ida Evans Eve application records are interesting for genealogical reasons, but the records' age also places them a handshake away from history. Many applicants proved their heritage with letters from soldiers who had served with their relatives. The letters sometimes turned personal.

You can read more in an article by Carole Hawkins in the Augusta Chronicle at;

<http://chronicle.augusta.com/news/metro/2010-10-26/confederate-records-found?v=1288079242>

Neil Chippendale

**6 2**

## **MAINE'S CIVIL WAR STORIES AVAILABLE ONLINE**



AUGUSTA - The stories of Maine people, the events, and issues of the Civil War are now available online. "The first installment of stories is ready. People all over the world will be able to learn about and appreciate the extraordinary involvement of Maine people in the Civil War," State Archivist David Cheever said.

The stories begin with the results in the federal election of 1860, when all of the State's electoral votes were won by Abraham Lincoln and his vice presidential running mate, Maine's Hannibal Hamlin. "The voting here and across the country led to the secession of South Carolina and its sister states in the South. Maine sentiment against slavery and against secession fueled the response here following the bombardment of Fort Sumter in Charleston, South Carolina, in April of 1861," Cheever said.

The narratives, <http://maine.gov/sos/arc/sesquicent/civilwarwk.shtml>, address a wide range of events and issues. "The stories deal with Maine people, first, but they also address everything from health care, race relations, gender equity, intergovernmental relations, taxation policy, and, of course, the military," Cheever said.

The stories each contain a Maine-based person, the location for which that person is known, an event or issue, and a follow-up question. "Our first audience is the public, but the stories have been produced with students in mind," Cheever said.

The presentations online contain illustrations, primary source document

transcripts, and accessible images of those documents. "Most of the stories come from the holdings at the Archives, but we have a growing number that come from historical societies, museums, and other repositories throughout Maine," Cheever said.

More than 25 contributors, including student interns, volunteers from the public, and staff, have helped bring the project to fruition. The original goal for the project was to have one story for each week of the Civil War. "More than 150 stories are now available, and another 100 are in process. We expect that we will have more than 400 by the time the project ends," Cheever said.

"The remarkable sequence of events that led to conflict is a matter of history we take for granted," said Maine Secretary of State Matt Dunlap. "In the election of 1860 and the subsequent re-election of Lincoln in 1864--remarkable for the fact that this nation conducted a presidential election in the midst of a terrible civil war--we have plenty to observe and be thankful for. Not many countries would see a peaceful change of power of the scope we have witnessed in the 2010 election cycle. Much of that is due to the sacrifice of Mainers on the battlefields of America those many generations ago."

Neil Chippendale

**6 2**

## **SOLDIERS' FOOD**



Soldiers, Confederate soldiers in particular, depended on hardtack, a hard cracker, biscuit shaped, made from flour, salt, and water. Hardtack, was a staple food of choice because it was easy to carry, did not readily spoil, had the additional advantage of being lightweight, and was not subject to crumbling.

The salt in the crackers protected soldiers from fainting during the brutal, hot, sweaty summer weather. Soldiers gave hardtack nicknames like "iron plate biscuits" and "teeth cullers" because of its tough, hard, almost solid consistency. Sometimes the crackers might contain weevils and maggots

which would burrow into the hardtack which was then referred to as "worm castle".

The best way to eat hardtack was to dip it in water, coffee or tea. That practice softened the cracker enough so that it wouldn't break a soldier's teeth, and, if the beverage was hot enough, would also kill the bugs. Soldiers were known to break hardtack into small pieces with the ends of their guns instead of their teeth.

As the war progressed, shortages of all kinds of food prevailed particularly among the Southern troops because of railroad service disruptions and other war related factors. Hence, foraging, scavenging, and rummaging for food in fields and forests supplemented meager or non-existent rations. Fresh meat became rare and the men learned to hunt for any available squirrels, rabbits, and other wild game they could find to be added to soups and stews. Sweet potatoes were a treat when no other sweet food was available. They could be baked in campfire coals, or mashed to prepared Sweet Potato Pudding and other tasty desserts. As you can imagine, anything to break the monotony of the hardtack, hoe cake, and spoiled meat diet was welcomed by the men.

Fresh fruits and vegetables were often scarce since women and children had to perform all the household tasks, animal care and many other farm tasks without the help of the men.

The drastic scarcity of salt, sugar, wheat flour, coffee, tea and other staple foods caused the Confederate soldiers and families at home to rely on many substitutes such as cornmeal in place of white flour. The Confederates used cornmeal to make hoe cakes, a corn meal mixture cooked on hoe blades over a fire. Fried cornmeal in the shape of large cakes were known as pones. Confederate cornbread probably was prepared without baking powder, unlike the Confederate Cornbread recipe.

Prior to the war, peanuts were grown primarily for pig food or export to other countries however, with meat sources very scarce soldiers often ate peanuts in place of meat as a protein source. Since peanuts were easy to grow, and stayed fresh a long time, they could easily be carried in small bags during long marches, or roasted over fires

before eating them. Southern cooks learned to depend on plentiful peanuts and the nuts were prepared into candies such as the Peanut Brittle Recipe, below, a hard candy which could be shipped to soldiers for a rare treat.

Packages mailed from home to Confederate troops at times offered an array of food items such as sweets, breads, smoked meats, and vegetables. Sweets might include apple or cherry pie, honey and jams. Families might pack butter, pickles, apples, pears, cheese, and nuts into the boxes sent to soldiers along with other needed items such as candles, blankets, soap, books and clothing. With unreliable mail services, personal messengers often delivered packages to the soldiers to insure that the foods could be enjoyed before it spoiled.

Union soldiers were, in general, better fed than the Confederate Army because they had more money and better supplies. A Union soldier's daily camp rations included up to 12 ounces of pork or bacon, or 20 ounces of salt or fresh beef, and 22 ounces of soft bread or flour, or 16 ounces of hard bread, or 20 ounces of cornmeal. And, for every 100 soldier's rations, they were supplemented with additional rations including beans, peas, rice or hominy, coffee, sugar, candles, soap, salt, vinegar, pepper, potato, and molasses.

Most of the cooking was done by the soldier's themselves, divided into small groups called messes, who cooked over open, hot, smokey fires with heavy cast iron cookware. Dried beans such as kidney, navy, pinto or waxed beans might be eaten three times a day. Beans placed in hot coals in a hole in the ground, would cook through the night. Salt pork or other available meats added flavor and any fresh or dried vegetables or greens and potatoes also went into soups such as the Navy Bean Soup.

Like their Confederate counterparts, Union soldiers foraged the countryside for fruits and berries. Fruit cobblers or pies, prepared from berries after a successful foraging trip, would also be baked on a bed of hot coals inside cast iron dutch ovens. Apples could be enjoyed from August through October. Often the men would thinly slice apples, and dry them in the sun, so they

could be safely stored and enjoyed through the winter months. Dried apples, excellent vitamin C sources for soldiers, helped prevent scurvy, a bleeding gum disease. Reconstituted apples could be prepared into Skillet-Fried Apples or made into pies for a sweet dessert.

Despite the hardships and shortages, both Northern and Southern families at home as well as the troops in the field, found ways to incorporate Christmas celebrations with traditional foods and special meals. Southern families lacked the food to make big dinners but did their best to set aside some special food for the Christmas holiday. Slaves celebrated New Year's Day with Hoppin' John, a mixture of black-eyed peas and rice, ingredients that were usually available even during the food shortages. Northern families saved precious sugar and butter resources during the year in order to prepare special treats for holiday celebrations such as Tea Cake Cookies and Gingerbread.

It has been said that an army travels on its stomach and you can see how the outcome of military conflicts could hinge on how well-supplied the soldiers are. One thing is sure, some of our traditional foods of today, such as sweet potato pie, cornbread, Hoppin' John, peanut brittle and others trace their origins back to the difficult days of the Civil War food shortages. Families who wish to maximize Civil War Era battlefield reenactments with traditional recipes will enjoy the most authentic ambience when the foods are prepared in stoneware or wooden bowls, cooked over open fires in cast iron pans, and served on tin plates.

Source: The Urban Homemaker – Civil War in the Kitchen

[http://articles.urbanhomemaker.com/index.php?page=index\\_v2&id=345&c=root](http://articles.urbanhomemaker.com/index.php?page=index_v2&id=345&c=root)

**6 2**

## CIVIL WAR RECIPES



At present, the Company is preparing for our upcoming “School of the Soldier” and the cookhouse has been scratching about looking good

army recipes. So, just in time for Christmas, please enjoy these recipes from *The Urban Homemaker* website.

Here are the recipes originally published in THE OLD SCHOOLHOUSE MAGAZINE - Winter 2005 Issue in an article entitled CIVIL WAR IN THE KITCHEN A Walk Through History.

#### JOHNNYCAKE

Johnnycakes were popular particularly in the Northeast but eaten across the United States since the 1600's. The recipe is very simple and fun to make.

1 Cup water  
1 1/2 Cups ground yellow cornmeal  
1/2 tsp. salt  
1/2 cup milk  
2 TB butter  
syrup, molasses, or preserves for topping

Bring 1 cup of water to boil in a medium saucepan. Combine the cornmeal, salt, boiled water, and milk in a medium bowl. Stir well. Melt the 2 TB butter in a skillet or a cast iron griddle over medium heat. Pour 1 TB of batter into the skillet, pancake style to cook. Cook for 4-5 minutes on each side until edges are lacy and lightly browned using a spatula to turn. Serve hot with molasses, maple syrup and butter.

#### NAVY BEAN SOUP

Soak the beans overnight or for at least 8-12 hours before beginning the recipe. Cook in cast iron for better flavor and an authentic re-enactment.

1 Cup (8 oz) dried navy beans  
5 Cups water  
1/2 pound salt pork or slab bacon  
2 large carrots or 1 cup chopped  
1 large onion or 3/4 Cup chopped  
1 large potato, unpeeled, but cut into 1/2 inch pieces  
1 tsp. salt  
1/2 tsp. pepper

Wash the beans in a colander and pick out and discard any discolored ones or pieces of dirt.

Place the beans in a large stock pot or Dutch oven covered with water at least 2 inches above the beans and allow to soak overnight. Drain the beans. Add 5 cups water, salt pork, carrots and onions to the beans. Stir the mixture. Bring to a boil, cover, reduce the heat to a simmer and simmer the beans at least 45 minutes or until the beans are tender. Add the chopped potatoes salt and pepper. Bring to a boil. Cover and cook about 15 more minutes or until the potatoes are fork tender.

#### FRIED APPLES

Tart apples cooked with butter and sugar make a wonderful side dish or dessert.

5 Tart cooking apples such as Granny Smith, MacIntosh, Golden Delicious, or other  
4 TB or more butter  
1 Cup brown sugar  
1/2 tsp. nutmeg

Wash, core and slice the apples into 12-16 narrow wedges, do not peel. Melt the butter in a skillet or cast iron pan and add the apples. Cover the skillet and cook the apples 5 minutes over medium low heat. Stirring continuously, add the brown sugar and the nutmeg. Stir well. Continue cooking the apples covered for 10-12 minutes or until the apples are tender, check every few minutes while cooking. Add additional butter or water if needed to prevent the apples from sticking.

#### GINGER BREAD

Gift boxes sent to Union soldiers from home might contain the traditional gingerbread along with items such as socks, soap, and other foods.

1 TB butter  
2 1/2 Cups flour  
1 1/2 tsp. baking soda  
1/2 Cup butter  
1 1/4 Cups molasses  
1 egg  
1 1/2 tsp. cinnamon  
1 1/2 tsp. allspice  
1 Cup very hot water

Preheat the oven to 350° F. Grease a 9" square baking pan with the butter. In a

large mixing bowl, combine the flour, soda and spices, and cut in softened butter to the flour mixture with a fork. Combine molasses, egg and water in a small mixing bowl. Add the liquid ingredients to the dry ingredients and stir well. Pour the batter into a baking pan and bake 35-40 minutes or until a toothpick inserted into the center comes out clean. Makes 9 servings.

#### HARDTACK

This staple hard cracker like bread made of flour and water must be dipped into milk, tea, hot chocolate before eating as it is so hard you could break your teeth eating it dry!

butter for greasing the baking pan  
5 Cups all-purpose flour  
1 TB baking powder  
1 TB salt  
1 2/3 cups water

Preheat the oven to 450°F. Grease the baking sheet. In a medium sized bowl, combine flour, baking powder, salt, and water. Stir the mixture with a wooden spoon. With freshly washed hands, squeeze the flour mixture with your fingers, this will be a very stiff dough. Flatten the dough to about 1/2 inch into a large rectangle. Using a knife, lightly trace lines into the dough to divide the pieces into 3 X 3" square pieces. Use a toothpick to prick holes across the entire surface in neat rows 3/4 of an inch apart. Be sure the holes go all the way through the dough to the baking sheet. Bake the dough about 25 minutes or until lightly browned. Allow to cool 10 minutes. Remove the hardtack from the baking sheet with a metal spatula. Makes about 9 hard crackers.

#### CONFEDERATE CORNBREAD

Wheat flour was quite scarce in the South during the Civil War so soldiers baked bread from available ingredients such as white cornmeal. Try to find white cornmeal to make this a bit more authentically Confederate. Although this recipe uses baking powder to make the cornbread fluffier, Confederate soldiers did not have baking powder.

1 TB butter

2 Cups white cornmeal (not self-rising)  
2 tsp. baking powder  
3/4 tsp. salt  
2 eggs  
2 Cups milk  
1/4 cup oil

Preheat the oven to 400°. Grease the 9" square baking pan with the butter. Combine the cornmeal, baking powder, and salt in a large bowl. In a small bowl whip the eggs with a fork and combine with the milk and oil. Stirring only until all the dry ingredients are wet, add the wet ingredients to the dry ingredients and then pour the batter into the prepared baking pan. Bake 20-25 minutes or until the top is lightly browned.

#### TEA CAKE COOKIES

5 Cups flour  
1 tsp. baking soda  
1/2 tsp. ground nutmeg  
1 cup butter  
1 Cup buttermilk  
2 large eggs  
2 cups sugar

Heat the oven to 375°F. Grease the cookie sheets with butter. Combine flour, soda, and nutmeg together in a large mixing bowl. Cut in the butter with a fork or pastry blender until the mixture looks like coarse crumbs. In a medium bowl, stir together 1 Cup milk, 2 eggs, and sugar. Pour into dry ingredients. Stir well. Wash hands and lightly coat your fingertips with butter. Shape the dough into 1 inch round bowls. Place the balls on baking sheets. Dip a fork in flour and use it to glatten the balls in a criss/cross pattern like you might do for peanut butter cookies. Bake 10-12 minutes or until golden brown. Makes 5 dozen.

Additional Civil War Recipes can found in the following resources:

*Cooking Up US History Recipes and Research to Share with Children*. Second Edition by Suzanne I. Barchers and Patricia C. Marden, Teacher Ideas Press, Englewood, CO. Copyright 1999. 1-800-237-6124.

*Civil War Cooking The Union* by Susan Dosier, Blue Earth Books published by Capstone Press, Mankato, MN. Copyright 2000. <http://www.capstone-press.com>.

*Civil War Cooking The Confederacy* by Susan Dosier, Blue Earth Books published by Capstone Press, Mankato, MN. Copyright 2000. <http://www.capstone-press.com>.

<http://www.foodhistory1.com/foodnotes/leftovers/dstor.htm>

<http://www.kidport.com/RefLib/UsaHistory/CivilWar/CampLife.htm>

<http://www.unctv.org/thecivilwarexperience/cooking3.htm>

<http://articles.urbanhomemaker.com/index.php?article=346>

---

## EDITOR'S NOTES

**Ron Hanley** - This journal has been pleased to include a number of articles from Ron Hanley (USA) regarding his family's Civil War Heritage. I had meant to include Ron's email address along with his November articles, but it slipped through the cracks, so to speak.

So, apologies to Ron... here it is:

[ghanley1@rochester.rr.com](mailto:ghanley1@rochester.rr.com)

**4<sup>th</sup> Annual School of the Soldier** – March 11<sup>th</sup> to Monday March 14<sup>th</sup> 2011

Please find the event invitation with online registration link at:

<http://andersonzouaves.tripod.com/lhrg/id11.html>

**Gymnast Zouave Quickstep** – LHRG Member, Neil Chippendale (an regular contributor to this journal), provides a link to 1861 music score the Gymnast Zouave Quickstep. See this month's cover illustration for the score's front cover.

You will find it at JScholarship;

<https://jscholarship.library.jhu.edu/handle/1774.2/29413>

**Merry Christmas** – Merry Christmas to all our readers and contributors. The editorial staff at the ZOUAVE! Thank you for your

ongoing support and wish you and yours the very merriest of the holiday season.

There will be no January 2011 issue of the ZOUAVE! As the editor is off to NZ for a much needed break.

**6 2**

## Advertisement



The focus of **Corps Sutler** is to provide the best product for the best price. We research and develop

products for customers. Please let us know what you are after.

Most products listed are in stock and ready to be shipped. We offer bulk order discounts - email us for details.

Discounts to members of; The United States Zouave Battalion, Living History Resource Group, 62nd NYSV Anderson Zouaves groups (Australia, Germany, Spain and the USA), Pike and Musket Society, Living History Federation of Belgium, Australian Napoleonic Association, The Blue and Grey (Australia), Re-enacting Independently for Fun (QLD).

If you wish to register your group for a re-enactor discount, please email your group's name and details to; [corpsutler@yahoo.com.au](mailto:corpsutler@yahoo.com.au)

Visit our website at; <http://corpsutler.tripod.com>

---

## CONTACT INFORMATION



Editorial Desk  
c/- Dave Sanders  
[newyorkzouaves@yahoo.com.au](mailto:newyorkzouaves@yahoo.com.au)

Anderson Zouaves – Living History and Research Group (62<sup>d</sup> NYSV Co. F)  
<http://andersonzouaves.tripod.com/lhrg>

The Dog Robbers – Company F Band  
<http://www.myspace.com/thedogrobbers>

---

ZOUAVE! is a publication of the Living History Resource Group. Unless otherwise stated, all content is produced by the editor, David Sanders.