



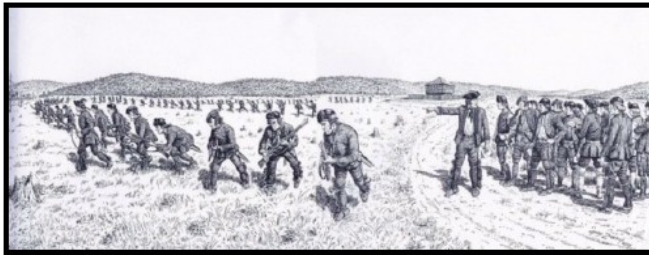
The BATTALION JOURNAL

*The Newsletter of Jaeger's Battalion,
Rogers' Rangers*



Nº 85

Late Fall 2017



"Roger's Rangers Cadet School" image used with permission of Artist/Historian Gary Zaboly.

Methods & Discipline of the Ranging Service

For those new to the Ranging Service, the **School of the Ranger** is a semi immersive event designed to teach participants the documented field craft skill necessary for 18th c Ranging. The **School of the Ranger** has always been, and continues to be an All Volunteer effort with all monies raised benefitting the historic host site.

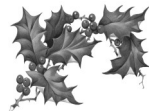
The event has traditionally been held the last weekend in January at Fort Frederick MD. The **2018 School of the Ranger** will continue at this wonderful site, **Jan 26th through the 28th.**

Jaeger's Battalion Senior Ranger Program

For those who wish to enter the Senior Ranger Program, send \$5.00 NYC and a letter with your intention to join the program to my quarters at:

**Captain Lt. Matheney
1310 Ridgewood Way, N.E.
Lancaster, Ohio 43130**

Note: For those members who are already candidates in the program: please don't forget to send your completed requirement slips to me at the above address.



"Pies and Poetry"



This being the holiday season, the Publisher and Editor decided to come up with a different approach to our Ranger way of life. The Publisher looked over the material that we had and came up with a theme for this publishing of Journal called "Pies and Poetry". Ensign Thomas Pray went out and found a poem which was written about the Rangers and the Editor, Jerry Knitis, researched a popular pie of the holiday and entered them into the Journal.

The Ranger

by John Greenleaf Whittier

Robert RAWLIN! — Frosts were falling
When the ranger's horn was calling
Through the woods to Canada.
Gone the winter's sleet and snowing,
Gone the spring-time's bud and blowing,
Gone the summer's harvest mowing,
And again the fields are gray.
Yet away, he's away!
Faint and fainter hope is growing
In the hearts that mourn his stay.
Where the lion, crouching high on
Abraham's rock with teeth of iron,
Glares o'er wood and wave away,
Faintly thence, as pines far sighing,
Or as thunder spent and dying,
Come the challenge and replying,
Come the sounds of flight and fray.
Well-a-day! Hope and pray!
Some are living, some are lying
In their red graves far away.
Straggling rangers, worn with dangers,
Homeward faring, weary strangers
Pass the farm-gate on their way;

Rangers... continued on page 5

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Battalion Web pages ... <http://www.rogersrangers.com/>

Battalion Yahoo Group Address

Battalion Dispatch ... <http://groups.yahoo.com/group/BattalionDispatch/>

Battalion Companies' Web Pages

Schroth's New York Company ... www.schrothscompany.com

Anglum's Illinois' Company ... <http://illinoisrangers.blogspot.com/>

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Renewal Information

By Jerry Knitis, Editor

If the mailing label on the back of this Fine Publication shows a [85] in the lower right-hand corner of the address label, this will be your last issue.

Please renew your subscription today! Also if you know of a member that is not getting the Journal, encourage him/her to do so.

See contact information below for renewing a subscription

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For Information and Pricing

Pease Porridge

INTRODUCTION

Something that is both good and filling can be as nourishing from the first serving until many days later. Pease Porridge, a thick Pea soup of 18th century fare, was tasty the first day it was made until it was totally consumed. The rhyme certainly says it was still good in the pot nine days old. Good information about Rangers, gleaned from past sources is much like the Pease Porridge.

In the back pages of the Battalion Journal are some tasty bits of knowledge that are still worth being used and shared. As the Battalion grows and changes, with new members being added, it is only right that we go back into the pot and pull out a tid-bit or two no matter how old.

Editor's Note: I have asked Lt. Wulff permission to rerun his excellent articles on "Rogers' Rules for Ranging."

Robert Rogers' Rules For the Ranging Service

Robert Rogers was a frontier born man in his early twenties when he became Captain of one of the Ranger companies in the New Hampshire Regiment, raised under the Command of Joseph Blanchard, to fight the growing encroachment of the French in what would become the last of the series of "French and Indian Wars."

These companies of "Rangers," or men who were experts in the woods, many of them hunters and trappers, would soon become invaluable to the British Army in this struggle for the control of North America.

Rogers Rules Number Two

"Whenever you are ordered out to the enemies forts or frontiers for discoveries, if your numbers be small, march in a single file, keeping at such distance as to prevent one shot from killing two men, sending one man, or more, forward, and the like on each side at the distance of twenty yards from the main body, if the ground you march over will admit of it, to give the signal to the officer of the approach of an enemy, and their number, &c." (Rogers 55)

Rogers and his Rangers would not be carrying out their operations and tactics in the open fields that the British military was accustomed to, but in the vast for-

ests and mountains of North America. Standard military formations, based on European military tactics of the time period, would not work on this type of ground. Roads were few and far between; with many of the roads that were in use being rough military roads hacked out of the forest by large numbers of axe wielding troops. These roads were filled with stumps and brush, making travel by large troop formations and supply convoys extremely difficult. Rogers and his men would be conducting their scouting missions deep into French held territory, often traveling along game trails on paths frequented by their Native American, or French Canadian enemies. The formations required to safely travel along these enemy corridors would have to be vastly different than the orderly columns of the British army.

Many of the Rangers' early scouts were conducted by small numbers of men ranging from as few as four or five, to as many a dozen. Rogers advises these small groups to march in a single file, or one man after the other in the fashion of the Indians. These small groups, traveling in this manner would leave less sign, or tracks for any enemy patrols to discover. The parties would also find it easier to melt into the brush to avoid detection in case they came into contact with the enemy. Rogers also ordered his Rangers to maintain enough distance between each man as to prevent two men being killed with one shot. The French forces, just like the Rangers, were well known for being expert marksmen due to the fact that many of them were frontier hunters and trappers, whose lives, and that of their families depended on their marksmanship to feed and protect them.

Rogers also stressed the need for an advanced man, or group of men marching forward in front of the file to warn of the approach of the enemy, and also parties in a similar fashion on both the right and left flanks of the file to guard against any surprise attack from either side. These flankers and the advanced guard should be at a distance of twenty yards from the main body of the men if the ground will allow it. This gives us some insight into how the condition of the terrain that the Rangers would be traveling over would affect their marching formations, and underlines Rogers' reoccurring theme as to always be ready for any surprise. The diagram on the next page shows the formation Rogers advises to use when marching.

Battalion application:

The first thing to do is to pair your troops into fire teams so they are ready for any attack, and then assess the number of men you have assembled so that you can di-

ROR... continued on next page

ROR... continued from previous page

vide the party up into your advanced guard, main body, and flankers. The number of men will dictate how you divide your troops into these groups. We as a Battalion would also form a rear guard, but in the diagram for rule #2 I have not included one because Rogers does not specifically make mention of it. Rogers does stress the need for a strong rear guard later in his rules, so it is important that we do so.

An example would be if you had 12 men and officers present.

1. 2 men would form the advanced guard and be paired as a fire team.
2. 2 men would form each flanking party and again, be a fire team. (4 men total)
3. 4 men would form the main body and be divided up into 2 fire teams.
4. 2 men would form the rear guard and the last fire team for a total of 12 men.

The commanding officer will decide where to place himself and his NCOs' and junior officers in this formation. These men should be positioned for maximum effect and to ensure that the chain of command is well established in case of attack or other circumstances. Having an NCO and/or an officer at each end of a formation will help to maintain our lines when we move, and it will improve our communication while in the field. Silence in the ranks is also of the utmost importance when on the march.



FAUX JOURNAL of an Ensign

INTRODUCTION: In these troubling times, we find rumor and false news headlines are commonplace. That being said, the editor and publisher decided that a little humor every now and then would bring a smile to everyone's face. So we agreed to put this article in our Journal based on the antics of members of the New York Company. The Publisher (Thomas Pray) has a gift with words so we hope you enjoy these short stories.

March 17, 1760 —River Sable

This day at six o'clock we set out to map the route to The St. Lawrence river thru Swegatchie. We go slow as Capt. Zaboly and Capt, Davies measure and write

down everything. I swear Capt. Zaboly is even counting the trees. He tells me that the truth of a map is in the truth of the map. Details he says. We pass upstream 5 miles and behold a large basin. Ahead lie large cliffs on either side of the river. We make Camp. Privates Skellen, Jones, Hawk, and Evans set about building shelters. Capt. Knitis and Capt Davies set to writing reports. Sgt Parks and I set out for day is gone following Capt. Zaboly on a route up and along a mighty cliff. The river walls are narrow and high. We climb along ledges and around bends in the river for a mile. Such a wonder this Chasm. Capt Zaboly decides we need return until tomorrow. I agree for to walk off one of these cliffs in the dark would be fatal. Salt beefe and biskuits. Rum and tea.

Ensign Thomas Pray

March 18, 1760 River Sable

This day we arise and set out to discover this Chasm before us. Crossing shallow water at the basin and Island we have camped by Capts Davies and Knitis lead privates Jones, Evans, Skellen, Hauke, and Flickenger along the East rim to explore a route upstream. Capt. Zaboly, Sergeant Parks, Privates, Hubbsmitt, Millard and I travel the west rim. Rock ledges form high walls along the River witch is sometime no wider then twenty feet or so. It would be easy to in places fell trees and bridge to the other side. The height rises and we are hundreds of feet above the river. Cracks and fissors appear along the route. The river fast in rapids the calm in bends ware we sight a whirlpool. Capt. Zaboly notes and maps. A large waterfall at two miles witch commands a large basin. Here we rest and Capt. Zaboly takes to drawin the high falls. A meal of stale bread and hard cheese, our pleasure. High trees line the sides of the falls clothed' in ice. Never have I seen such a sight. Capt Zaboly tells he has seen high cliffs like this much further South along the Hudson River that river not so narrow skweed. We rest whilst the Capt. Does draw more. He even doest one of us. We turn West about a league across sand hills and follow a gully downhill to just above our camp. Capt. Zaboly says at some time past this must have been another river channel. It will be our route upstream and a possible portage should anyone ever wish to travel by battoo. I would not advise the task. It is still steep. The other party returns with same news of high cliffs and difficult trail. Thus ends my entry this day. Rum sothes my Ackes &, bread fills my stomach.

Ensign Thomas Pray

March 18th, 1760-2nd entry — Sable River Chasm
Before dark we heard a hallow from across'd the river. It

Faux... continued on next page

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was Sgt Green, with Sgt Coirin and the Privates, Boocock, Beurlen, Mandivel, Winglair, Milk, Groth and Boiyer. Nine men each carrying fresh supplies from Crown Point. They were greeted with much joy. We set about bilden more shelters amongst the trees and lining them with boughs. Capt Zaboly plees'd that more parchment sent and some quills. A whole pack of dried pease. A pack of hard cheese. Two packs of dried beef and other food stuffs. we will use our stale bread to make gravy and thicken soops. We set out guards and prepare for the morrow.

Ensign Thomas Pray

March 19, 1760 — Sable River Chasm

This day we did have chokolatt. Capt. Knitis did allow two whole cups per man served boil'd with water. Some add' a little flour to thicken. With this a hunk of cheese and bread. It was decid'd to send Sgt Parks, with Privates Jones, Boocock, an, Allen, back to the Battos and those camped there. Captain Davies decid'd to go back also. Capt. Zaboly to continue mapping and drawing the route. Capt. Zaboly Pikt me to assist him along with Sgt Coirin and Privates Skellen & Millard. We would travel the West side of the rim and the others with Capt Knitis and Sargent Green the East. All three party's sett out. Travell'd 4 miles of ledges, falls, and steeped Collims of stone. Capt. Zaboly stoop'd every mile to draw a memorial of our path. We lost sight of Capt Knitis and his party after two Myles. After 3 Myles the River came to a flat valley but the now shallow river was with ledges and boulders filled. Around a bend with sandy beach we did find a bank of kaolin clay which Capt. Zaboly did record in his journal. Not far upstream a little brook did confluence with the river. Here we saw our first sight of Savage life. Four old abandonnt wigwams sat. Empty but one witch had a Copper kettle with a broken bale and an old hole ridden blanket. We saw no sign recent of them that left here. There was a fire pit and by it a broken Rum bottle. Capt Knitis with Sgt Green an Company arrivd two hours later having seen no sign of French or Sauvage. Did send Privates Millard and Skellen to explore the brook with Sgt Coirin but order'd to travel no more then a mile. They retun'd 2 hours later repotin no sign of enemy. They Britt a Porkpine they had discove' d in a hallo tree. Private Skellen kilt it with his axe. We all support on Porkpine soop with salt and dryd peas and stay in the abandonnt wigwams for the night. Privates Winglair, Boirer, and Evans guard. Before dark Capt. Knitis gives us each a piece of chocolate. Capt. Zaboly draw and draws.

Ensign Thomas Pray

After note-It the Sabbath Capt. Zaboly did read a couple of passages from the Bible. He also prayed solumly for our three party's and gave thanks for our safe journey. He then asked the Lord to Spare him from any more Forkpine Soop with Peas. He would be content with ash cake or chewing the bark from a tree.



Ranger- continued from page 1

Tidings of the dead and living,
Forest march and ambush, giving,
Till the maidens leave their weaving,
And the lads forget their play.
" Still away, still away! "
Sighs a sad one, sick with grieving,
" Why does Robert still delay! "
Nowhere fairer, sweeter, rarer,
Does the golden-locked fruit bearer
Through his painted woodlands stray,
Than where hillside oaks and beeches
Overlook the long, blue reaches,
Silver coves and pebbled beaches,
And green isles of Casco Bay;
Nowhere day, for delay,
With a tenderer look beseeches,
" Let me with my charmed earth stay. "
On the grain-lands of the mainlands
Stands the serried corn like train-bands,
Plume and pennon rustling gay;
Out at sea, the islands wooded,
Silver birches, golden-hooded,
Set with maples, crimson-blooded,
White sea-foam and sand-hills gray,
Stretch away, far away,
Dim and dreamy, over-brooded
By the hazy autumn day.
Gayly chattering to the clattering
Of the brown nuts downward pattering,
Leap the squirrels, red and gray.
On the grass-land, on the fallow,
Drop the apples, red and yellow;
Drop the russet pears and mellow,
Drop the red leaves all the day.
And away, swift away,
Sun and cloud, o'er hill and hollow
Chasing, weave their web of play.
" Martha Mason, Martha Mason,
Prithee tell us of the reason
Why you mope at home to-day:

Rangers - continued on next page

Ranger - continued from previous page

Surely smiling is not sinning;
 Leave your quilling, leave your spinning;
 What is all your store of linen,
 If your heart is never gay?
 Come away, come away!
 Never yet did sad beginning
 Make the task of life a play. "
 Overbending till she's blending
 With the flaxen skein she's tending
 Pale brown tresses smoothed away
 From her face of patient sorrow,
 Sits she, seeking but to borrow,
 From the trembling hope of morrow,
 Solace for the weary day.
 " Go your way, laugh and play;
 Unto Him who heeds the sparrow
 And the lily, let me pray. "
 " With our rally rings the valley, —
 Join us! " cried the blue-eyed Nelly;
 " Join us! " cried the laughing May,
 " To the beach we all are going,
 And, to save the task of rowing,
 West by north the wind is blowing,
 Blowing briskly down the bay!
 Come away, come away!
 Time and tide are swiftly flowing,
 Let us take them while we may!
 " Never tell us that you'll fail us,
 Where the purple beach-plum mellows
 On the bluffs so wild and gray.
 Hasten, for the oars are falling;
 Hark, our merry mates are calling;
 Time it is that we were all in,
 Singing tideward down the bay! "
 " Nay, nay, let me stay;
 Sore and sad for Robert Rawlin
 Is my heart, " she said, " to-day. "
 " Vain your calling for Rob Rawlin!
 Some red squaw his moose-meat's broiling,
 Or some French lass, singing gay;
 Just forget as he's forgetting;
 What avails a life of fretting?
 If some stars must needs be setting,
 Others rise as good as they. "
 " Cease, I pray; go your way! "
 Martha cries, her eyelids wetting;
 " Foul and false the words you say! "
 " Martha Mason, hear to reason!
 Prithee, put a kinder face on! "
 " Cease to vex me, " did she say;

" Better at his side be lying,
 With the mournful pine-trees sighing,
 And the wild birds o'er us crying,
 Than to doubt like mine a prey;
 While away, far away,
 Turns my heart, forever trying
 Some new hope for each new day.
 " When the shadows veil the meadows,
 And the sunset's golden ladders
 Sink from twilight's walls of gray, —
 From the window of my dreaming,
 I can see his sickle gleaming,
 Cheery-voiced, can hear him teaming
 Down the locust-shaded way;
 But away, swift away,
 Fades the fond, delusive seeming,
 And I kneel again to pray.
 " When the growing dawn is showing,
 And the barn-yard cock is crowing,
 And the horned moon pales away:
 From a dream of him awaking,
 Every sound my heart is making
 Seems a footstep of his taking;
 Then I hush the thought, and say,
 " Nay, nay, he's away!"
 Ah! my heart, my heart is breaking
 For the dear one far away. "
 Look up, Martha! worn and swarthy,
 Glows a face of manhood worthy:
 " Robert! " " Martha! " all they say.
 O'er went wheel and reel together,
 Little cared the owner whither;
 Heart of lead is heart of feather,
 Noon of night is noon of day!
 Come away, come away!
 When such lovers meet each other,
 Why should prying idlers stay?
 Quench the timber's fallen embers,
 Quench the red leaves in December's.
 Hoary rime and chilly spray.
 But the hearth shall kindle clearer,
 Household welcomes sound sincerer,
 Heart to loving heart draw nearer,
 When the bridal bells shall say:
 " Hope and pray, trust alway;
 Life is sweeter, love is dearer,
 For the trial and delay! "



Sustenance and Libation

Pyes

During the 18th century, holidays were celebrated way different than today. Christmas and Thanksgiving were not national holidays because we were not a nation but individual colonies under British rule. So the traditional dishes that we eat today may have not existed back in the time of Rogers Rangers.

These recipes for two pies that were common back in the 18th century and are widely part of our holiday feasting of today are pumpkin and apple. We will start with the apple pie first.

During the 18th century, frontier women often served pies with every meal. With food at the heart of gatherings and celebrations, pie quickly moved to the forefront of contests at county fairs, picnics, and other social events. As settlers moved westward, American regional pyes developed. Pies are continually being adapted to changing conditions and ingredients.

Apple Pye

Apple pie was brought to the colonies by the British, Dutch, and Swedes during the 17th and 18th centuries. However, the only native apples to the American colonies were crab apple trees which bore a very small and sour fruit. The colonists would have to wait until trees from Britain and Europe could be brought to the colonies, planted and harvested. In the meantime, the colonists were more likely to make their pyes, or "pasties", from meat, calling them coffins (meaning basket) rather than fruit; and the main use for apples, once they were available, was in cider. However, there are American apple pie recipes from the 18th century and it has since become a very popular dessert.

The question would be, did the Rangers eat of these delicacies? I did not find any direct reference to them eating apples or apple pie. However, if they were available and raised on farms, it might be very likely that some of them experienced eating apple pie.

To make an Apple Pye

Make a good puff-paste-crust, lay some round the sides of the dish, pare and, quarter your apples, and take out the cores, lay a row of apples thick, throw in half the sugar you design for your pye, mince a little lemon -peel fine, throw over and squeeze a little lemon over them, throw few cloves, here and there one, then the rest of your apples and the rest of your sugar. You must sweeten to your palate, and squeeze a little more' lemon. Boil the peeling of the apples and the cores in some fair water, with a blade of mace, till it is very good; strain it and boil the syrup with a little sugar, till there is but very little and good, pour it into your pye, put on your upper crust and bake it. You may put in a little quince or marmalade, if you please.

Thus make a pear pye, but don't put in any quince you may, butter them when they come out off the oven or beat up the yolks of two eggs and .half a pint of cream, with a little nutmeg, Sweetened with sugar, take off the lid and pour in the cream. Cut the crust in little three-comer pieces, and stick about the pye, and lend it to table.

The above recipe is from an 18 century cook book, "The Art of Cookery" written by Hannah Glasse. It can be found on page 172. This book was printed somewhere around 1747. Another cook book that I looked into was published in 1717 and the titled, "The Accomplished Housekeeper and Universal" Cook by T. Williams. The recipe for apple pye is found on pages 105,6.

Thus if you are at an event and have a pie tin or dish with a pie, you will display an documented item of food that was eaten by the populous of that time frame. Here are two popular recipes:

Double-Crust Apple Pie

This buttery, sweet Double-Crust Apple Pie is an essential addition to any holiday table.

Total Time: 2 hours

Hands-On Time: 50 minutes

Yield: 8 servings



Pyes - continued on next page

Pies- continued from previous page

Ingredients

- 1 ½ pounds (about 3 large) firm-tart apples, such as Granny Smith or Northern Spy, peeled, cored, and cut into ½-inch-thick wedges
- 1 ½ pounds (about 3 large) firm-sweet apples, such as Pink Lady, peeled, cored, and cut into ½-inch-thick wedges
- ¼ cup granulated sugar
- 2 tablespoons firmly packed light-brown sugar
- 1 tablespoon lemon juice
- 1 ½ tablespoons cornstarch
- ¼ teaspoon ground cinnamon
- ¼ teaspoon freshly ground nutmeg
- ¼ teaspoon kosher salt
- All-purpose flour (for work surface)
- 1 recipe Double-Crust Pastry, prepared and chilled
- Milk (for brushing crust)
- Sharp cheddar cheese (for serving)

Instructions

1. In a large bowl, toss the apples with the sugars, lemon juice, cornstarch, cinnamon, nutmeg, and salt. Set aside. Preheat your oven to 425° and set a rack to the lowest position. Unwrap the larger disc of dough. See Double-Crust Pastry recipe on page 9.
2. On a floured surface, roll it out from the center to form a 13-inch circle about 1/8 inch thick. Transfer to a pie plate and press the crust into the sides, draping any excess over the edge. Fill the crust with the apple mixture, making the pile a bit higher in the center.
3. Set aside. (If it's a warm day, transfer to your refrigerator to chill while you roll out the top crust.)
4. Unwrap the smaller disc of dough and roll out as before into a 10-inch circle.
5. Transfer the dough to the pie. Using a sharp knife, make two 3-inch slashes in the top crust, to let steam escape.
6. Fold the bottom crust up over the top crust and crimp to seal. (For a fancier look, cut the dough into even strips and arrange in a lattice pattern, as we did here.)
7. Brush the crust all over with milk.
8. Put the pie on a baking sheet and bake on the lowest

rack 10 minutes. Reduce the heat to 350° and bake until juices are bubbling and the crust is golden brown, another 40 to 50 minutes.

9. Let cool on a rack at least 45 minutes before serving.
10. Serve with a wedge of sharp cheddar cheese.

Marlborough Pie

Another elegant, longtime favorite in New England, Marlborough pie, boasts apple-infused custard flavored with lemon and sherry.

Total Time: 2 hours

Hands-On Time: 50 minutes

Yield: 6 servings



Ingredients

- All-purpose flour (for work surface)
- 1/2 recipe Double-Crust Pastry, prepared and chilled
- 2 large firm-tart apples (about 1 pound total), such as Granny Smith or Northern Spy, peeled and cored
- 2 large firm-sweet apples (about 1 pound total), such as Pink Lady, peeled and cored
- 3 tablespoons lemon juice
- 3 tablespoons dry sherry
- 2 tablespoons salted butter
- 2/3 cup granulated sugar
- 3 large eggs
- 1 cup light cream
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon freshly grated nutmeg
- 1/4 teaspoon table salt

Instructions

1. Preheat your oven to 400° and set a rack to the middle position.
2. On a floured surface, roll out one disc of dough (freeze the other disc for later), working from the center, into a 10-inch circle, about 1/8 inch thick. Carefully transfer the dough to a 9-inch pie plate and press into the sides.

Pies - continued on next page

Pyes- continued from previous page

3. Drape any excess crust over the edge; then fold under and crimp. Use a fork to prick holes in the bottom of the dough. Line the dough with foil and fill with dried beans or pie weights.
4. Bake 8 minutes. Remove the weights and foil carefully; then continue baking another 5 minutes (the crust will still look pale).
5. Remove from the oven and set aside.
6. Reduce the oven temperature to 350°.
7. Using a box grater, grate the apples down to the core.
8. Transfer to a medium-size bowl and stir in the lemon juice and sherry. In a large, heavy-bottomed skillet over medium-high heat, melt the butter; then add the apples (with their liquid) and the sugar, and cook, stirring, until the liquid begins to boil.
9. Reduce the heat to a simmer; then continue cooking, stirring occasionally, until the apples are tender and most of the liquid evaporates, about 10 minutes.
10. Remove from the heat and let cool 10 minutes.
11. Meanwhile, in a large bowl, whisk together the eggs, cream, cinnamon, nutmeg, and salt.
12. Stir in the apple mixture.
13. Pour the filling into the crust; then bake until the custard is set but not browned, about 35 minutes.
14. Let cool on a rack 30 minutes; then serve warm or at room temperature.

Double-Crust Pastry

This recipe can be used for many other pyes.

Ingredients

- 2 ½ cups all-purpose flour, plus more for work surface
- 2 tablespoons granulated sugar
- 1 teaspoon kosher salt
- 18 tablespoons (2 ¼ sticks) chilled unsalted butter, cut into small cubes
- 6–8 tablespoons ice water

Instructions

1. In a medium-size bowl, whisk together the flour, sugar, and salt until well combined.

2. Sprinkle the butter cubes over the flour mixture, and use your fingers to smear them in. Stop when the mixture looks like cornmeal with some pea-sized bits of butter remaining.
3. Sprinkle 6 tablespoons of ice water on top, and stir with a fork until the dough begins to come together. If needed, add 1 to 2 more tablespoons of ice water.
4. Turn the dough out onto a lightly floured surface and knead three times, or just enough to make it cohesive. Don't overmix!
5. Gather the dough into a ball; then divide it into two pieces, one slightly larger than the other if you're using both crusts for one pie.
6. Press each piece into a disc and wrap them in plastic.
7. Refrigerate 30 minutes.

Note: You may prepare the dough in advance and refrigerate it for up to five days, or freeze it for up to three months. Defrost it overnight in the refrigerator before using it.



A view of a waterway in eastern New York State. This is a scene that Rogers and his rangers may have seen often.

Photo courtesy of Ensign Thomas Pray, Schroth's New York Company

Duly Noted

BACKGROUND

The Rangers of Major Rogers Companies performed various duties for the British army. Scouting was foremost as was information gathering, obtaining prisoners, and keeping the French occupied with their movements. They also were escorts and many times guards for both Provincial and Regular soldiers. They protected Work crews that gathered Spruce, built Bateaux, cut firewood, or made roads. It was the Ranger presence and safety provided by them that allowed this work to progress. These Duly Noted writings attest to their value.

Rogers' Rangers Captured by the French

These vignettes show some of the rangers that were capture by the French from Rogers Rangers.

If you are interested, here is the title of the book.
 "New England captives carried to Canada : between 1677 and 1760 during the French and Indian Wars"
 Author: Emma Lewis Coleman
 Publisher: Bowie, MD : Heritage Books, 2008,

Hamilton, Patrick } Sergeants both, of Blanford.
 Armour }

"Agnes, their mother, wrote: "In that Bloody feight he [Rogers] had in Winter viz. In March when many on both sides were killed and wounded, were taken my sons. I hope are alive & amongst the Indians. We hear privately of Armours being alive, therefore as I am a poor widow and & unacapable to send to Redeem them I Rejoyce to hear the Governm^t are taking Care about mine & others w^e will Greatly oblige y^e Humble Ser^t Agnes Hamilton"
 Dated 28 Sept., 1758.

Mitchell, John, Sergt. In Rogers' Co. of Londonberry; a saddler. He marched from Ipswich, cap. 12 April, 1755. John applies. He d. in France before 16 Feb., 1758.

Hunter, John, Jr., Pelham. "He was alive when they yielded the ground to the enemy." This was on March 13, 1758.

Camp near Lake George, Aug. 28, 1758

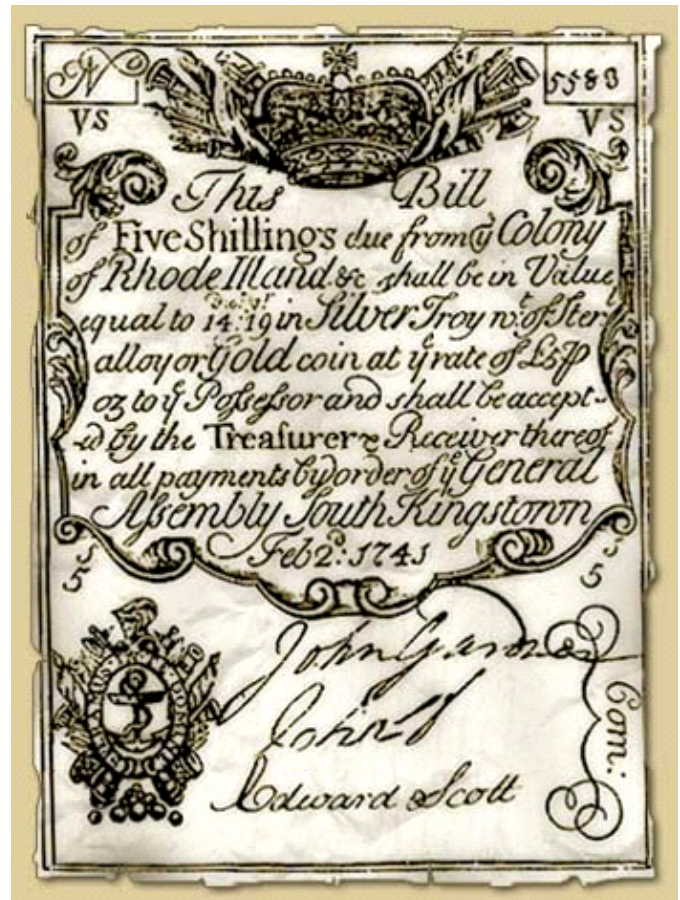
Rangers to be arms at six o'clock this evening to illustrate, the rejoicing for the success of his Magisty's arms at Louisburg at which time Major Rogers gives to his Ranging Company, token of his dependence on their loyalty and bravery, a barrellas treat, to congratulate this good news to them, and the good valor of the four companies of Rangers at Louisburg.



MORE CURRENCY

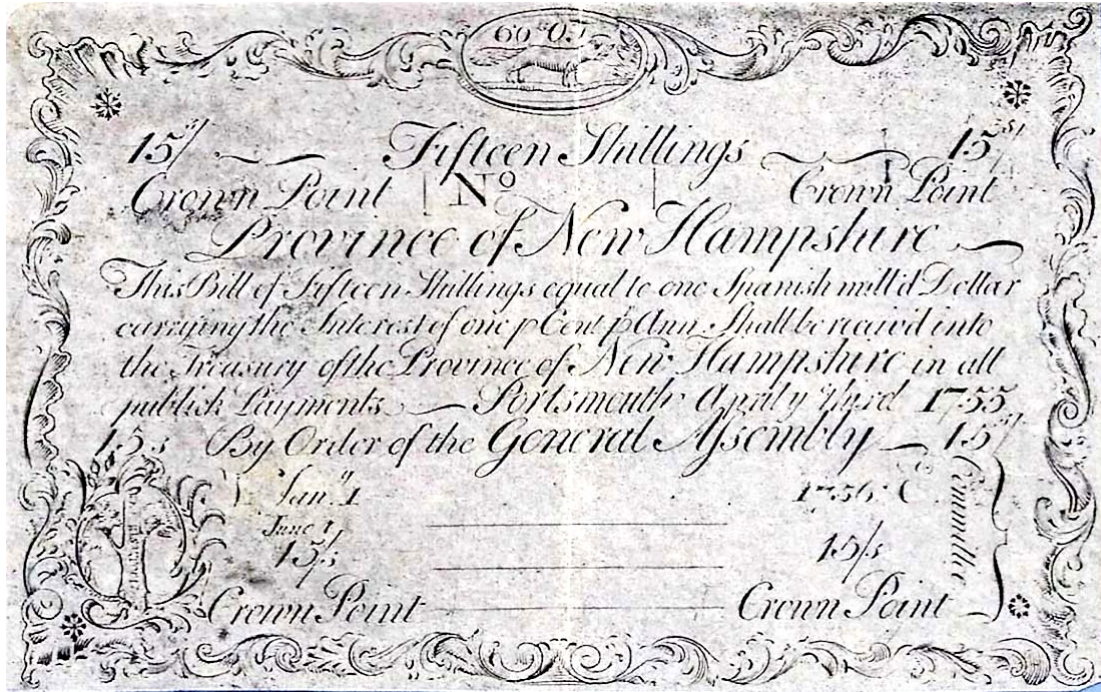
Submitted by Ensign Thomas Pray
 Schroth's New York Company

We always read or hear about payment to the troops and Rangers BUT what did it look like. This is an example of the currency that the troops would have been paid with. The one on the back cover could also be used. Notice the difference and the confusion that this may have created. Also, look at the possibility of counterfeiting.





*Ft. Brewerton—2017
Schroth's New York Company*



This currency was printed to pay the troops under William Johnson.

The Battalion Journal
 637 Telegraph Road
 Peru, New York 12972

Mailing Label