200th Jubilee Celebration of the birth of
Major Howard Egan

Egan Family Activity Packet

Week 2

“SAILOR & ROPE MAKER”
While sea shanties, or chants, originated on ships of many different countries, they spread throughout the seas. Shanties were used for the hard work aboard ships. They were not originally in the musical form we find them today, but chanted - with the chanter calling out words and the men calling out the chorus in rhythm to their work.

This shanty dates from the Irish emigration of the 1840s and 1850s. It is also known as Heave Away, Me Johnnies. There are many variations to the lyrics. The lyrics and information here are from Frank Shay's American Sea Songs and Chanteys, the music is from 50 Sailors' Songs or Chanteys.

The Mr. Tapscott mentioned in this shanty was William Tapscott, a Liverpool emigrant agent. The Henry Clay mentioned in this shanty was a famous packet ship of the Swallowtail Line. In 1846 The Henry Clay was wrecked off the New Jersey coast. Several people died, but the ship was salvaged and rebuilt. On September 4, 1849 the ship burned at her pier. The hulk was then sold to the Collins Dramatic Line and rebuilt. The ship resumed Liverpool service and at the end of the Civil War was a freight packet.

As I was walked down the Landing Stage,
All on a Summer's morn,,
Heave away, my Johnny, Heave Away.
It's there I spied an Irish girl,
A-looking all forlorn.
And away my Johnnie boys,
We're all bound to go.

Oh yes, I have a clipper ship,
She's called the Henry Clay,
Heave away, my Johnny, Heave Away.
She sails today for Boston Bay,
She sails away at break of day.
And away my Johnnie boys,
We're all bound to go.

Oh, good morning, Mr. Tapscott,
Good morning, my girl, says he,
Heave away, my Johnny, Heave Away.
Have you got a packet ship,
To carry me across the sea?
And away my Johnnie boys,
We're all bound to go.

Oh will you take me to Boston Bay,
When she sails away at break of day?
Heave away, my Johnny, Heave Away.
I want to marry a Yankee boy,
And I'll cross the sea no more.
And away my Johnnie boys,
We're all bound to go.

http://www.contemplator.com/sea/bound2go.html

From Fifty Sailor's Songs or Chanties, American Sea Songs and Chanteys and Shanties from the Seven Seas
Howard Egan Dates

1830  At approximately age 15 Howard takes a job as a sailor.

1838  Howard moves to Salem, Massachusetts and takes a job as a rope maker. (age 23)

1839  Howard marries Tamson Parshley. He is 24, she is 15. (age 24)

1840 (age 25)  1st son born: Howard Ransom Egan.
1841 (age 26)  Howard is naturalized as a US citizen.
1842 (age 27)  2nd son born: Richard Erastus Egan.
1843-1845 (age 28-30)  After moving to Nauvoo, Howard opens a rope-making manufactory.

1842 (age 27)  Howard & Tamson move to Nauvoo.
1847 (age 32)  Howard enters Salt Lake Valley.
After the death of their father, the six surviving children who had immigrated to Canada stayed together in Montreal. It is possible that Howard, then age 13, may have stayed with his sister Catherine and her husband John Ransom for a while. This is supported by the fact that Howard gave his first son the middle name of Ransom. When Howard was old enough – probably about 15 years old – he took a job as a sailor. It is likely that he worked on boats on the waterways of Canada. When he was 23 he made his way to Salem, Massachusetts and took a job with a Mr. Chisholm, a rope maker, and learned the trade.

In 1838 Howard became acquainted with Miss Tamson Parshley, who was born July 27, 1824 at Barnstead, New Hampshire, being the third child of Richard Parshley and Mary Caverly. Howard and Tamson were married on December 7, 1839, he being 24 years of age and she a girl of 15 years and five months.

Their first son, Howard Ransom Egan, was born April 12, 1840, and their second son, Richard Erastus Egan, was born March 29, 1842, both in Salem. In October of 1841 Egan was naturalized as an American citizen, and in 1842 he and his wife converted to “Mormonism” through Elder Erastus Snow. They moved to Nauvoo, Illinois that same year to join the rest of the Latter-day Saints.

Egan opened a rope-making business in Nauvoo. The shop no longer exists, but historians have deduced from accounts of people who lived in Nauvoo during this period that Howard’s rope-making shop was built on Water Street, near Joseph Smith’s store.
The Life & Duties of a Seaman
The crew's duties required a lot of muscle, for raising the masts, hoisting the anchor, and manning the winches that loaded cargo on board. You also would not want to be afraid of heights!

A crew member's day was divided into watches, with each crew member alternating four hours on and four hours off. The night watches were taxing on the seamen, who often had trouble staying awake.

When they were not sailing, the seamen had to help maintain the ship. The rigging had to be repaired, and the masts had to be oiled. The flax sails also had to be repaired and maintained. Every ship, no matter how well built, still took on water, so the ship had to be pumped every day. And, at least once a year, the ship was re-caulked, tarred and painted.

What Did Sailor’s Eat?
The first week or two out of port, sailors ate what everyone ate: fresh meat, vegetables and fruit, and water. As voyages grew longer, their diet changes to foods that could be preserved by the technology of the day. In the early 19th century that was hardtack, beer or ale, rum, salted meats and fish, and vegetables that could be kept longer such as potatoes and cabbage. Later in the 19th century, during and after the reign of Napoleon, canned foods became available. One of the arctic voyages of that time, however, failed partially as a result of the lead poisoning suffered by members of the expedition who ate the canned food taken with them.

What Did Sailor’s Use to Navigate?
Celestial navigation, dead reckoning, and lighthouses were key to navigation before radio technology was invented. Sailors' tools before radio included:

1. A sextant to find latitude and a chronometer to find longitude
2. A compass to determine your direction of travel
3. A chip log (wooden wedge on a long, knotted line) and hourglass used to determine the ship’s speed
4. A telescope to observe land and lights
Activity  (for all ages)

**How are your knot making skills?**

*Knot enthusiasts like to say that civilization is held together by knots.* Practice tying knots with your children. It is a good skill to learn.

http://www.marthastewartweddings.com/225411/sailor-knot-favor-boxes

**Double-Figure-Eight Knot**

Start with two 12-inch pieces of rope.
1. Make a loop in the center of the doubled rope, passing the right-hand tails up and over the left-hand tails over the left-hand ones, as shown.
2. Pass the right-hand (or top) tails of the rope under the left-hand tails.
3. Pass the right-hand tails through the center of the loop from the top.
4. Grasp the two sets of tails (one set in each hand), and pull firmly and evenly to tighten the knot.

**Square Knot**

Start with two 12-inch pieces of rope.
The basic formula for the square knot -- one of the most basic of knots (and the base knot you use when tying your shoelaces) is "right over left, left over right."
1. To get your square knot bang in the center, fold the right-hand rope into a loop in the center. Pass one end of the left-hand knot over and under the bottom of that loop, and curve the rope back to the left, passing it over the top of the loop . . .
2. . . . then pass it under the loop and back out.
3. Grasp the two sets of tails (one set in each hand), and pull firmly and evenly to tighten the knot.
Tamson was born on July 27, 1824 in Barnstead, New Hampshire, situated 65 miles north of Boston. She was born to Richard Parshley and Mary Caverly, and was the sixth of their eight children. The family continued to live in New Hampshire, bordering Massachusetts.

In 1838 Tamson met Howard Egan, a rope maker in Salem, Massachusetts. They were married on December 7, 1839. Howard was 23 years old; Tamson was 14. They settled in Salem, Massachusetts where their first two sons were born – Howard Ransom Egan on April 12, 1840, and Richard Erastus Egan on March 29, 1842.

Their first child, Howard Ransom Egan was crippled from birth and had to wear a specially made shoe on one deformed foot. He was also missing one finger, another was twisted at a funny angle, caused by a hatchet accident when he was young. The DUP Museum in Salt Lake City has what has been Identified as Howard Ransom’s specially-made Boot for his deformed foot.

Richard Erastus (“Ras”) Egan, second son of Howard Egan and Tamson Parshley was born in Salem, Essex County, Massachusetts, March 29, 1842. He was five years of age when he came to Utah with his parents.
**Game**

**PIGGY IN THE MIDDLE** *(for younger children)*

*Piggy in the Middle* also called *Keep Away, Pickle in the Middle, or Monkey in the Middle,* or more popularly known as "*Monkey*," is a *children's game* in which two or more players must pass a ball to one another, while a player in the middle attempts to intercept it. The game could be considered a reverse form of *dodgeball,* because instead of trying to hit people in the middle with the ball, players attempt to keep the ball away from them. The game is played worldwide.

**Rules**

*Piggy in the Middle* is played by drawing a circle on the ground about ten feet in diameter. One person stands in the center (and is called the *piggy,* it, or the *pickle*) and the rest stand outside the circle. A player outside the circle must then throw the ball through the circle to another person outside the circle with the goal being to prevent the person who is *it* from getting to the ball. This continues until the person who is *it* catches the ball or otherwise gains possession due to a failed catch, deflection, etc. An intended recipient who fails to catch the ball replaces the person in the middle, unless they fail after the ball touches any part of their body. The ball cannot be torn out of any of the players hands.

**SLING (SWING) THE MONKEY** *(very rough game)*

A 'Skylarking' Game of extreme popularity with sailors, that allowed them to burn off excess energy and demonstrated the nimble footed, quick reactions of the participants. The game originated around the fifteenth century and was popular until about 1900, when the Royal Navy stopped using sailing ships.

**Required**

Rope tied to the cross trees, with sufficient length to allow it to be tied (Bowline loop), around the chest of the *Monkey.* The *Monkey,* (one of your messmates), must be able to touch the ground comfortably beneath the spar, so that by adjusting the rope length he can launch himself out into space, with some vigour and swing around to capture or mark one of the players. The cross tree is to be of sufficient height to enable the *Monkey* to articulate his movements and swing outwards from this home circle, beneath the spar. The *Monkey* has a piece of chalk by which he marks his opponents. The other players have knotted handkerchiefs used to hit the *Monkey* and score points.

**To Play the Game**

In concept this game is somewhat familiar to the childhood game of 'Piggy in the Middle' but more vigorous and skillful. The *monkey* is chosen by lot, to take his place in the bowline loop, of the rope. The loop hangs over a circle on the ground, into which his opponents cannot enter or crowd, if they do they become the *Monkey.* The *Monkey,* is armed with a chalk to mark his opponents, if he succeeds he is instantly released and the other takes his place as *monkey.* An active *monkey,* can be very difficult to approach with safety, whilst his opponents can produce quite a sting with their knotted handkerchiefs. A *monkey* is at risk of becoming disoriented and so must make his score quickly, whilst it is understood that with players who don’t mind a little buffeting can make for a very lively game. Obviously a weary *monkey,* can be pushed or buffeted around and around, before a lucky stab ends his misery. But a skilled antagonist can quickly, use the rope and his safety circle to great advantage. One of the more effective ruses is to throw yourself forward on the rope to pretend you are making in one direction, but use that momentum to swing back in a loop to score on your opponent behind.
**Activity**

**SAILOR KNOT KEYCHAIN**

http://www.michaelannmade.com/2012/06/sailor-knot-keychain-diy.html

**MATERIALS**
2 ft. of some rope!
some glue if you want to secure your knot afterwards
a key ring

**STEP 1**
Fold the rope in half and slip on the key ring. Lay the rope on the table folded at about 1/3 its length.

**STEP 2**
Bring the ends over, leaving a couple inch wide opening.

**STEP 3**
Bring the ends under the key ring section, tightly hugging the rope.

**STEP 4**
Bring the ends over the overlapping part.

**STEP 5**
Tuck the ends through the hole and under the first loop. Pull and adjust the loops to make your knot nice and tight and pretty, and you're done! If you feel your knot is a little flimsy, use a little bit of glue in between the loops to secure the knot.

Other knot tying ideas:
Infinity knot bracelet
http://remarkablydomestic.com/2013/08/06/diy-infinity-knot-bracelet/

Celtic knot
Sailor graphics, quotes & humor

“ You must be a sailor before you are a captain. ”

A Smooth Sea Never Made a Skillful Sailor.

we cannot control the wind, but we can direct the sail
Recipe For Chocolate Potato Cake

Chocolate came to Ireland in the last decades of the 1600's and quickly became part of fashionable life in Dublin, then the United Kingdom's second city. Chocolate houses -- close cousins of the coffee houses that spread like wildfire through the cities of England, Scotland and Ireland in the 1600's -- started springing up in cities and towns all over Ireland in the early 1700's. The descendants of those chocolate houses are still with us in the form of establishments like the Butlers Chocolate Cafés now appearing in shopping centers and airports in Europe and elsewhere around the world.*

For a good while, chocolate was too expensive for most of the Irish population to afford. But as time went by and chocolate's European market increased, its price began to fall, putting chocolate more easily within reach of the country cook as well as the city consumer. Eventually the Irish came to consume even more chocolate per capita than the Swiss: the choco-consumption rate here remains one of the highest in the world.

Putting chocolate in cake is an obvious option: the earliest chocolate cake recipes start turning up in Irish cookbooks of the 1700's. It was probably only a matter of time before someone got the idea of adding potato to the mixture, since fresh mashed potato is famous for making breads and cakes tender, and for improving their keeping qualities, too.

The ingredients:

1/2 lb / 225g butter
2 1/3 cups / 1 pound / 450g / caster or granulated sugar (superfine works best if you have it handy)
4 eggs
9 rounded tablespoons grated chocolate (approximately 3 standard squares of baking chocolate, or 90 grams / 3 1/2 ounces of other chocolate)
5 rounded tablespoons / 50g / 1 3/4 ounces ground almonds
3 tablespoons cocoa
1 cup / 5 ounces / 150g of cold, sieved or riced cooked potato (see below for specific directions about the potato)
2 1/2 cups / 10 ounces / 300g flour (plain flour is fine, but cake flour is better if you have it)
1/2 teaspoon cinnamon
2 rounded teaspoons baking powder
1/2 teaspoon salt
2/3 cup / 5 fluid ounces / UK 1/4 pint / 150ml milk

For preparing the pan you'll bake in:
1 1/2 tablespoons flour
1 1/2 tablespoons cocoa
Preheat the oven to 350° F / 275° C
First prepare your cake pan. A tube pan like a Bundt pan works best for this recipe. If using a Bundt pan, butter it well inside, paying particular attention to any flutings or crevices in the pan.

Then mix the flour and cocoa together and use this mixture to flour the inside of the

Now prepare your cooked potato by one of these two methods: Boil *in unsalted water* 2 medium-sized potatoes or 3 small potatoes in their jackets, then drain, cool completely, peel, and rice or sieve. Or if you prefer, peel and chunk 2 medium-sized potatoes or 3 small potatoes, boil for 15 minutes or until cooked through. Drain them, dry them briefly over low heat until most of the steam has stopped rising, then remove from heat and mash well, ricing or sieving when fully cooled. *An important note about the potatoes: Do not add them to the batter if they are even slightly warm.* If you do, the result will be a heavy cake that may fail to rise, or only rise partway. Also: We have never tried this cake with instant mashed potatoes. Better to play it safe and use the real thing.

Grate the chocolate on a fine grater, or pulse in a food processor, or crush with a mortar and pestle, until reduced to small granules. (The food processor is by far the easiest and fastest way: the grater and mortar-and-pestle are more labor intensive, but produce a slightly finer result.)

When this is done, sift the flour once by itself. Then sift it a second time with the cinnamon, baking powder and salt. Cream the butter with the sugar until light and fluffy. Separate the eggs. Add the yolks, one at a time, to the creamed mixture, beating well after each one. Stir in the grated chocolate, ground almonds and cocoa. Add the sieved potato and stir again. Add the flour alternately with the milk, beating gently until smooth after each addition.

When this process is complete, whip the egg whites until stiff but not dry. Fold the whipped egg whites carefully into the cake mixture.

Spoon into the prepared Bundt pan: tap gently once on the counter to settle.

Bake for 1 3/4 hours. Test for doneness with a toothpick or skewer at the end of this time: bake for another 15 minutes if needed. Remove from the oven and allow to rest in the pan for at least twenty minutes before removing from the pan: then cool on a rack.

To finish, frost the chocolate cake with a chocolate-based icing, or (if you prefer the simple approach) dust with confectioners' sugar / icing sugar.