



Fort McKavett Gazette

“News of our Volunteers and Friends”

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Fort McKavett State Historical Site
P. O. Box 68
Fort McKavett, Texas 76841

Fort McKavett Upcoming Events

April 16-18, Fort Richardson Living History Days, Education Day on Friday
April 16-18, Confederate Reunion Grounds*, 16th Annual Civil War Living History and Reenactment, Education Day on Friday
April 30-May 1, Fort Chadbourne, Education Day on Friday
May 7-8, Lake Brownwood State Park Open House, Education Day on Friday
May 11, Lake Arrowhead State Park, Education Day
May 16, THC Free Day, Fort McKavett*
May 15-16, Battleship Texas, Armed Forces Day Event
May 14-16, Texas State Railroad, Armed Forces Day Event
May 21-22, Fort Lancaster* Living History Days, Education Day on Friday
June 26-27, Cochran County Last Frontier Days, Morton
October 2, Texas Forts Trail, Frontier Texas, Abilene
October 8-9, Fort Griffin* Living History Event
October 9, Fort McKavett Public Fall Star Party
October 15-16, Fort Stockton Living History Days, Education Day on Friday

*THC Historic Sites Event



TEXAS HISTORICAL COMMISSION
real places telling real stories

Notes from the Post...

This has been the “...best of times” over the month of March. We have had losses in our Fort McKavett family and have had a wonderful event this year. This crammed edition of the Gazette covers both.

Our event went great this year thanks to the hard work of the staff, our volunteers, and of course, our Friends of Fort McKavett. We also were able to host Donna Williams, THC Historic Sites Director, at this year’s event and Friends meeting.

I hope to see you all on the trail this year at our upcoming events.

John Cobb
President
Friends of Fort McKavett

Color Copies of all the Fort McKavett Gazettes can be found at:

www.fortmckavett.org

West Texas Heritage Days 2010



Some of the living history exhibitors at Fort McKavett this year



left: old tools; above: students learning about 1800's dinosaur expeditions



above: Mitchell Davenport from Fort Richardso; upper right: Henry Crawford talking about Sgt. Stance; right: Cindy Shelp showing sidesaddle riding on the parade ground.



A Fort McKavett rainbow the night before the event



upper left: Bruce Frazer; upper right: cavalry barracks; left: joint long horn herd from THC and TPWD



right: U.S. Army from Goodfellow AFB showing a Humvee, fire truck, and body armor to students



Trail Ride at Fort McKavett



The TETRA (Texas Equestrian Trail Riders Association) Outreach Ride at Fort McKavett was held March 5-7, 2010. Over 50 children from Junction, Menard, and San Angelo were treated to a trail ride through the Powell Ranch, got to play historic games like hoops and graces, walk on stilts, and pitch horseshoes. The children cooked their own steaks over an open fire and got to sleep in the historic barracks at the fort. The children were treated to stories and helped with the lowering of the colors. The fort's staff and volunteers helped with the support activities including transportation of the "all important lunch" to the trail riders.

Ken Pollard Retires from TPWD



After 28 years, Ken Pollard has now retired from Texas Parks and Wildlife. He is looking forward to taking some much deserved time off and catching up on fishing with his grandchildren. Ken has said he will continue to support our programs in the years ahead. He has had a positive influence on all our Texas Forts as well as Fort McKavett over his many years in the field. We wish him the best in the years to come!



Above: Fort McKavett's flag was flown at half mast during our West Texas Heritage Days in memory of Joe Reeves (right) and Clyde Prince. A memorial service was held both days for these men. Joe has supported the Texas forts for years with his cannon. His passing is a loss for all of us who knew him.



Joe Reeves passed away on Wed, March 24th, 2010. Joe was active for all the Texas Forts



Fort McKavett Trading Post

Pete Crothers, County Commissioner, owner of the Fort McKavett Trading Post, and a founding member of the Friends of Fort McKavett passed away on March 29th from a long illness. Pete was one of our more colorful members and will be missed by everyone at Fort McKavett.

To our next station, Old Friend



March 2nd, 2010, marked the passing of Clyde “Mongo” Prince, long time volunteer at Fort Griffin State Historic Site from a lengthy illness. Clyde took part in living history events all over the state supporting his site.

He was always a very sharing man and he will be missed by everyone who has had dealings with him over the years.

John Cobb and Chuck Dixon represented the Friends of Fort McKavett at Clyde’s memorial service at Fort Griffin’s parade ground.

left: Mongo at Fort Griffin, 2008; right: Fort Griffin flag at half mast for Clyde, March, 2010



New Living History Rules and Regulations on Line...

Texas Historical Commission’s new rules and regulations governing living history events is now on-line at www.fortmckavett.org and can be viewed by everyone. This is a simplified version of the old safety manual with a few minor changes incorporated.

The Friends of Fort McKavett are grateful to THC for allowing us to take part in this revision. Our views and wishes were well received and we were treated like a full partner. We look forward to more projects with THC in the future.

McKavett Volunteers at Fort Clark



left: Don Bredthauer and Richard Vaughn enjoy the “warm weather” and sunshine in their camp at Fort Clark March 5th and 6th

right: Henry Crawford takes a break during Education Day at Fort Clark. They had over 570 students on Friday. It was an enjoyable event for everyone.



Army Pork and Beans

STEWED DRIED BEANS, No. 2.

With bacon or salt pork.

2 quarts dried beans. About 1 pound bacon or salt pork.
Minced parsley; pepper and salt.

Boil the beans tender and drain them. Cleanse and cut the meat into half-inch pieces, put it in a dry pot over the fire, and fry brown; then add the beans, stir them together, and cook for twenty or twenty-five minutes either on the fire or in an oven, stirring occasionally. Season with the parsley; pepper and salt. Minced onion may be fried with the meat.