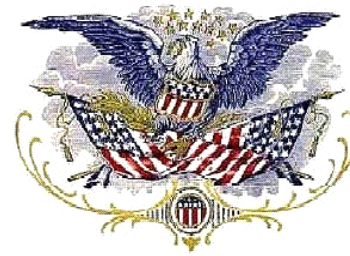


Fort McKavett State Historical Site
P. O. Box 68
Fort McKavett, Texas 76841



Fort McKavett Gazette

“News of our Volunteers and Friends”

Volume 14, Number 4

April, 2015

Fort McKavett Upcoming Events

April 17-18, Brady/McCullough
County CW era

April 10-11, Fort Richardson Living
History Days, Education Day on
Friday, Fort Richardson State Park
May 1-2, Fort Chadbourne Living
History Event, Education Day on
Friday

May 3, The Texas Historical
Commission (THC) will offer FREE
admission to all 20 THC state
historic sites on Sunday.*

May 9, "All Hard Work Brings
Profit" Trades program.

May 8-9, Forts Day event in Fort
Worth

May 15, Friday Fort Lancaster SHS.
Education day this year, no Public
Day on Saturday because of the
construction*



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

www.fortmckavett.org

Join us on Facebook
Friends of Fort McKavett



President's Message...

I would like to thank everyone for the kind and encouraging messages that I have received since the annual meeting. I am excited about my new role as President. John Cobb did an outstanding job and I will look to him for guidance in the coming months.

I want to thank everyone who took part in our annual event. It was an outstanding success and we could not have done it without you! When I returned to school, a number of the 4th graders told me about their wonderful experiences at the fort. One of my coworkers made a point of telling me that this was the best field trip ever! Please feel free to contact me with suggestions, concerns, etc. My email is: lisa@riverofstars.net or like me on Facebook and messenger me! Thanks you again for sharing your love of Texas history at Fort McKavett.

Lisa



West Texas Heritage Days 2015



Flag was flown at half-staff for Greg Hector Saturday Morning



Upper Left: Buffalo Soldiers, Upper Right: Joe Gonzalez and Lancaster Mgr. Jefferson Spillman, Right: Lipan Apaches at this year's event again.



Texas Camel Corps at Fort McKavett this year



Donna Hector receiving an award for Greg, Jim Reeves with his vintage wood working tools



Upper Left: Dale, Darcy and Maggie visiting the Site. Upper right: Sahawe Indian Dancers



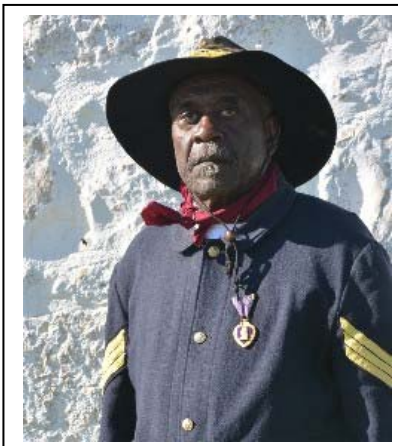


Buddy Garza Appreciation Day



Buddy Garza and his family were honored by the Friends of Fort McKavett with Saturday during this year's event with Buddy Garza Appreciation Day. Buddy received a plaque from the Friends Group for his 25 plus years of service to the site (Thanks to Greg Bodin for Photo). He got to meet and greet visitors and participants alike during the day. We wish him the best in his

New Officers for the Friends of Fort McKavett Board of Directors



Left: Horace Williams, Right: Donna Hector and Stella Gonzalez (new Secretary of the BOD) (Thanks to Tina Delong for the photo) are welcomed on board as our newest BOD members.



Friends of Fort McKavett

Lisa Lester has been elected as only as our third President of the Friends of Fort McKavett.

Make sure you congratulate her the next time you see her out and about

In Business this Year

In the Membership Meeting this year, the Friends of Fort McKavett changed the By-Laws with several changes to clarify the meaning of several passages. Also, we have expanded the BOD from 9 members to 11. We added Horace Williams, Donna Hector, and Stella Gonzalez to the BOD. Stella is our new Secretary, Lisa is our President, Marilyn Wheless is our Vice President, and Ken Lester is our Treasurer. A budget was set for this coming year and options were looked out for next year's event.

Notes from the Site:

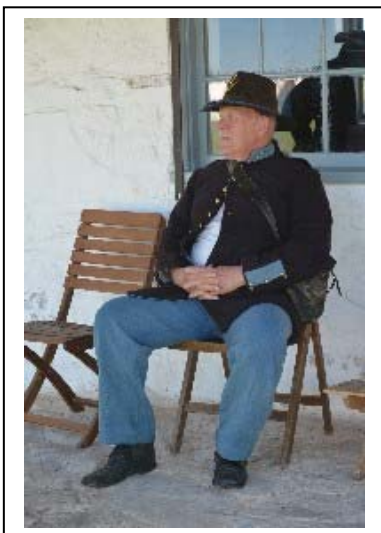
The Texas Historical Commission (THC) will offer FREE admission to all 20 THC state historic sites on Sunday, May 3.



May 9 "All Hard Work Brings Profit" Trades program.



Special Thanks go out to Wanda Martinez for overseeing the kitchen crew and meals this year. She did an outstanding job and we are looking forward to next year's event. Our Staff and Volunteers, and Friends Group did well with the serving! Thanks to all!



Upper Left:
John Schultz
Upper Right:
John Andrew
Shultz
Bottom: Dr.
Will Craddock
with part of
the Official
Longhorn
Herd

From the Army Cooks Manual

330. Cabbage, Bavarian (for 60 men).

Ingredients used:

30 pounds cabbage.

5 pounds salt pork, or sliced bacon.

1 quart vinegar.

Strip off the outer leaves and cut out the core; cut up the same as for sauerkraut; wash and place in a boiler; add the salt pork (or bacon) to the cabbage; season with salt and pepper; add the vinegar, together with a gallon of water; boil slowly in an open boiler for three hours, adding boiling water if necessary; thicken slightly with a flour batter, and boil about five minutes longer, when it will be ready to serve.

331. Cabbage, boiled (for 60 men).

Ingredients used:

30 pounds cabbage.

5 pounds bacon, salt pork, or corned beef.

Strip off the outer leaves and cut out the core; wash and place in a boiler; add the meat, season with salt, and allow to boil in an open boiler for about three hours—adding more boiling water if necessary—at the end of which time it should be ready to serve.

332. Cabbage, fried (for 60 men).

Ingredients used:

22 pounds cooked cabbage.

2 pounds bacon drippings.

Chop the cabbage fine and add the bacon drippings; set on a range in a covered pan and let fry about one-half hour, stirring frequently to prevent burning. Season to taste with pepper and salt. Serve hot.

339. Greens (for 60 men).

Ingredients used:

30 pounds greens.

5 pounds bacon.

Put the greens in 2 gallons of water, together with the bacon, and boil in an open boiler for about two hours; remove the bacon and strain the water from the greens; chop fine and place in a well-greased bake pan; add beef stock to moisten and bake in the oven for about one-half hour; salt and pepper to taste; slice the bacon and serve on top of the greens. Greens may be improved by the addition of minced hard-boiled eggs.

Asparagus, beet, cabbage, dandelion, spinach, and other greens may be prepared according to the above recipe, but the time required for cooking will depend upon the particular kind of greens used. Cabbage greens in particular require more cooking than others.

350. Potatoes, baked (for 60 men).

Ingredients used:

22 pounds potatoes.

Select potatoes of about the same size; wash well and place in the smaller of two pans; rub a little grease over each potato with the hands, and cover with the larger pan; bake until well done, usually about one hour. Pinch each potato to break the skins, just before serving.