

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



Fort McKavett Gazette

“News of our Volunteers and Friends”

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Fort McKavett Upcoming Events

April 11-12, Fort Richardson
Days (Education Day on Friday)

April 26, Fort McKavett, All
hard work brings profit: Trades
of the 19th century event

May 2-3, Fort Chadbourne,
(Education Day on Friday)

May 8-9, Frontier Days at
Caprock , (Education Day on
Friday)

May 16-17, Fort Lancaster,
Western Frontier Days
(Education Day on Friday)*

October 18th, Fort Stockton
(Saturday only)

*THC Historic Sites Event



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

www.fortmckavett.org

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President's Message...

The Friends of Fort McKavett's
elected officers for this year are:
John Cobb-President, Marilyn
Wheless-Vice President, Lisa
Lester-Secretary, Ken Lester-
Treasurer, Volunteer
Representative, Joe Gonzalez, At
Large Members: Mark Stine,
Jean Wright, Heather
Treadwell, and Tim McTaggart.

As you can see from the schedule
on the left, this is a busy time for
our volunteers. Be sure to make
it to any events you can to
support our group!

Thanks to everyone for their
support for this year's West
Texas Heritage Days event. It
was a great success and we give
you a “big tip of the hat”!

See you at the Fort!

John Cobb President
Friends of Fort McKavett

West Texas Heritage Days 2014



Some memories from this year's event... We had a great turnout of folks for both days and everyone had a good time. There was plenty of good food and fellowship.



Fort Clark Event in March



John and Andrew Schultz joined Cody at Fort Clark for this year's event. Photo thanks to Doug Baum.

School of the Ceremony at Fort Concho



Photo thanks to Joe Gonzalez.

Several McKavett volunteers took part in this event in early March

Site Hosts have helped with our event for years



Special Thanks and a tip of the hat go out to Roger and Carolyn McCartney for helping out again this year with our event. They are a fixture at West Texas Heritage Days!



Thanks to Margaret Hoogstra of the Texas Forts Trail for bringing the Communications Class of Hardin Simmons University to this year's event. They had a good time and got an "education".

More views of this year's event...



Chris Morgan from Fort Concho entertaining the Troops with his bagpipe



Lipan Apache Village in front of the Hospital at Sundown

From the Indian Wars Regulations

CLOTHING ALLOWANCES AND DEDUCTIONS.

SEC. 1302. The money value of all clothing overdrawn by the soldier beyond his allowance shall be charged against him, every six months, on the muster-roll of his company, or on his final statements if sooner discharged, and he shall receive pay for such articles of clothing as have not been issued to him in any year, or which may be due to him at the time of his discharge, according to the annual estimated value thereof. The amount due him for clothing, when he draws less than his allowance, shall not be paid to him until his final discharge from the service.

24 Apr., 1816, c. 69, ss. 7, 8, v. 4, p. 298.
15 May, 1872, c. 161, s. 3, v. 17, p. 117.

FOR DAMAGE TO ARMS.

SEC. 1303. The cost of repairs or damages done to arms, equipments, or implements, shall be deducted from the pay of any officer or soldier in whose care or use the same were when such damages occurred, if said damages were occasioned by the abuse or negligence of said officer or soldier.

8 Feb., 1815, c. 38, s. 7, v. 3, p. 204.

FOR DEFICIENCIES.

SEC. 1304. In case of deficiency of any article of military supplies, on final settlements of the accounts of any officer charged with the issue of the same, the value thereof shall be charged against the delinquent and deducted from his monthly pay, unless he shall show to the satisfaction of the Secretary of War, by one or more depositions setting forth the circumstances of the case, that said deficiency was not occasioned by any fault on his part. And in case of damage to any military supplies, the value of such damage shall be charged against such officer and deducted from his monthly pay, unless he shall, in like manner, show that such damage was not occasioned by any fault on his part. [See Art. of War 15.]

18 May, 1826, c. 74, s. 3, v. 4, p. 174.

DEPOSITS AND CLOTHING-BALANCES, HOW PAYABLE.

SEC. 1308. The amounts of deposits and clothing-balances accumulating to the soldier's credit under sections thirteen hundred and two and thirteen hundred and five, shall, when payable to him upon his discharge, be paid out of the appropriations for "pay of the Army" for the then current fiscal year.

15 May, 1872, c. 61, s. 5, v. 17, p. 117.

Field Bread, US Army

Ingredients

4 cups	all purpose or bread flour
1 tsp	yeast
½ tsp	salt
1 tsp	dripping or lard
¾ cup	warm water

Procedure

Mix the flour, yeast and salt together.

Mix in dripping or lard.

Add water in small quantities at a time, until a soft dough is made.

Knead lightly until the dough is smooth.

Cover and let rise for about 2 hours or until doubled in volume.

Baking in a Mess Pan on an Open Fire

Grease the inside of two mess pans. Divide the dough in half. Flatten each half and place into the lower half of a mess pan. Place the cover on the mess pan and latch the handle.

Into this mess pan put dough enough to fill it two-thirds full; cover with another mess pan.

A hole should previously have been dug in the ground eighteen or twenty inches in diameter and depth, and a fire burned in it five or six hours. Then take out all the cinders except a bed two or three inches deep; upon this place the mess pans and surround and cover them with hot cinders; over all spread a covering of earth, and leave for five or six hours. The bread will not burn, as in rising it will not reach the bottom of the upper mess pan.

The rough-cut edges of the lower mess pan afford egress to any gases that may be disengaged.

If mess pans are to be used, the dough is then placed in the deeper pans and covered with the shallow ones. An even bed of coals is then raked into the baking trench, the ovens or pans placed on this bed and live coals placed on top. Care should be taken not to use too many coals, as owing to the thinness of the pans, the contents are easily burned.

Baked in Frying Pan on an Open Fire

Roll the dough to a thickness of half an inch, and to a diameter that will fit in the frying pan.

Grease the frying pan and set it over hot embers until the grease begins to melt.

Put the dough, in the pan and set it over the fire.

Shake the pan every few moments to prevent the dough from adhering.

After a crust has formed on the bottom, take the bread out of the pan and set it up on edge, close to the fire, turning it occasionally to insure its being baked through.