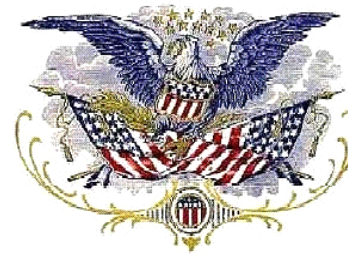


Fort McKavett State Historical Site
P. O. Box 68
Fort McKavett, Texas 76841



Fort McKavett Gazette

“News of our Volunteers and Friends”

Volume 13, Number 8

August, 2014

Fort McKavett Upcoming Events

August 9, Entertaining the
Troops: 19th Century Games
and Entertainment*

October 10-11, Fort Griffin,
Education Day on Friday*

October 17-18th, Fort Stockton.
Education Day is Friday

October 25, Fort McKavett Fall
Star Party*

October 25, Fort McKavett
Archeology Day*

*THC Historic Sites Event



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...

Summer is here and its travel time for a lot of families. If you have been to Fort McKavett just for events, now would be a good time to come by and visit the Post. You most likely have been so busy with your presentation or seeing the exhibits, you haven't had time to really look at the Site. Our Staff has done a great job of keeping everything in tip-top shape! In case you have problems walking, we have two golf carts available for visitors to use to see the Post. It's quite a walk for a lot of people. This has been a great addition to our site over the years.

Keep in mind we have several events coming up, see the list to the left.

Hope to see you at the Post

John Cobb President
Friends of Fort McKavett

Have you ever noticed the pile of rocks in front of St. James Church at Fort McKavett?

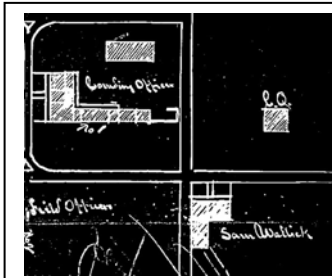


The Post Traders House at Fort McKavett when it was in use by the Army. Sam Wallick and Family lived here for several years of the life of the Post.



After the Army left in 1883, Sam Wallick purchased the house and ran his old Post Traders Store as a “General Store” for several years.

*Right:
1883
U.S. Army
Plat of Fort
McKavett*



The history of Fort McKavett is not all in its preserved and restored buildings, but in the story of the people who lived here during the Fort and Afterwards. Our Fort McKavett Research Library has photographs and stories of several of these people.



Fort McKavett has been receiving rains this year that have the grounds looks green and lush. We are very thankful for this.



That means a lot of mowing all week long. This photograph shows Andy busy on the Parade Ground. Keep in mind, that is only a small part of the mowing and weed eating that is done on site. It's a full time job for a couple of people just to keep up with this chore alone.

Coming up in the next few months:
Updates on the window sash and doorway restoration projects going on at Fort McKavett. This is a major project that will keep our Site top notch for years to come!

July Tailor Trade Program at Fort McKavett



In another “mini-event” at Fort McKavett State Historic Site, Cody had a class on the “Company Tailor”. Volunteers learned how to tailor and make uniforms.



The Next Event:

**Entertaining the Troops: 19th Century Games and
Entertainment**

8/9/2014 10:00 AM - 4:00 PM

This will be an interactive educational program showcasing the varied games and sundry items that a soldier stationed at Fort McKavett would have employed to keep himself entertained during his down time.



Did you know? Some Fort McKavett Trivia

Fort McKavett had a large library, much larger than any other Texas Fort at its time. With over 1,700 books, newspapers and publications for the soldiers to enjoy, it was well used. The original library was located in the Headquarters Building and when the Schoolhouse was completed, it was moved there where the School Master was the Librarian. When Fort McKavett was abandoned, the library was transferred to Fort Davis. Sadly, all records of where it went from there have been lost over the years.



The Schoolhouse at Fort McKavett is still in use for special occasions today. It was used after the Army left as an area school until 1951 when the students were absorbed into the Menard School System. It is available for rent at a reasonable price for weddings, reunions and other uses. More information on this can be found with the Staff at Fort McKavett State Historic Site.

Army Regulations

SERVICE OF HOSPITALS.

2289. The senior Medical officer of a post is charged with the management and is responsible for the condition of the hospital which is at all times subject to inspection by the commanding officer or a duly authorized inspector.—[*Regs. Med. Dept.*]

2290. The senior Medical officer will select, with the approval of the commanding officer, the cooks, nurses, and matrons, and, at posts where there is no Hospital Steward appointed by the Secretary of War, a soldier to act as Steward. He will also appoint the matrons. Cooks and nurses will be taken from the privates, and will be exempt from other duty, but shall attend the parades for muster and weekly inspections of their companies at the post, unless specially excused by the commanding officer. While on such duty, they will be mustered on the rolls of the hospital as "cooks," or "nurses," as the case may be.—[*Regs. 1863, ¶ 1293; G. O. 8, 1872.*]

2291. Ordinarily, hospital attendants are allowed as follows: to a general hospital, one steward, one nurse as ward-master, one nurse to ten patients, one matron to twenty, and one cook to thirty; to a hospital where the command exceeds five companies, one steward and ward-master, one cook, two matrons, and four nurses; to a post or garrison of one company, one steward and ward-master, one nurse, one cook and one matron; and for every two companies more, one nurse; at arsenals where the number of enlisted men is not less than fourteen, one matron is allowed. The allowance of hospital attendants for troops in the field will be, for one company, one steward, one nurse, and one cook; for each additional company, one nurse; and for commands of over five companies, one additional cook.—[*Regs. 1863, ¶ 1294.*]

2292. The senior Medical officer of a hospital will distribute the patients, according to convenience and the nature of their complaints, into wards or divisions, under the particular charge of the several Assistant Surgeons, and will visit them himself each day, as frequently as the state of the sick may require, accompanied by the assistant, steward, and nurse.—[*Regs. 1863, ¶ 1277.*]

2293. His prescriptions of medicine and diet are written down at once in the proper register (Form No. 35), with the name of the patient and the number of his bed; the assistants fill up the diet table for the day, and direct the administration of the prescribed medicines. He will detail an Assistant Surgeon to remain at the hospital day and night, when the state of the sick requires it.—[*Regs. 1863, ¶ 1278.*]

2294. In distributing the duties of his assistants, he will ordinarily require the aid of one in the care and preparation of the hospital reports, registers, and records, the rolls, and descriptive lists; and of another in the charge of the dispensary, instruments, medicines, hospital expenditures, and the preparation of the requisitions and annual returns.—[*Regs. 1863, ¶ 1279.*]

In effect when Fort McKavett was an active Army Post

From the Army Cooks Manual

Hot Sauce, No. 1.

Butter the size of an egg. Pinch of salt.
1 cup sugar. 1 pint boiling water.
2 tablespoonfuls of sifted flour or cornstarch, mixed in enough cold water to make a smooth, consistent paste.
Nutmeg and cinnamon to taste.

Put butter and sugar into a saucepan; pour in the boiling water; stir in the mixed flour or cornstarch, salt, nutmeg, and cinnamon; boil two minutes.

Hot Sauce, No. 2.

$\frac{1}{2}$ cup butter. 1 quart boiling water.
2 tablespoonfuls sifted flour or cornstarch, mixed in enough cold water to make a smooth paste.
2 cups sugar. Flavor with nutmeg or cinnamon.

Cream the butter and sugar in a bowl; pour in it the mixed flour or cornstarch; beat thoroughly; then pour in the boiling water.

Hot Sauce, No. 3.

4 tablespoonfuls sugar. 2 eggs (the yolks only).
1 tablespoonful sifted flour or cornstarch, mixed in enough cold water to make a smooth paste.
1 pint sweet milk. Flavor with lemon or vanilla extract.

Mix ingredients well together; put in saucepan, boil, stir constantly until it begins to thicken, when it is cooked. Flavor with lemon or vanilla.

Hot Sauce, No. 4.

A little less than a quart of boiling water; 1 cup of sugar; butter the size of a walnut; 1 tablespoonful sifted flour or cornstarch, mixed in enough cold water to make a smooth paste; flavor with grated rind of lemon, cinnamon, nutmeg, or extract of lemon or vanilla.

Stir into the boiling water the mixed flour or cornstarch and sugar. If grated lemon rind or ground cinnamon is used, add it now. Boil for two or three minutes. Remove from the fire, then stir in butter. If grated nutmeg or flavoring extracts are to be used add them after the butter.