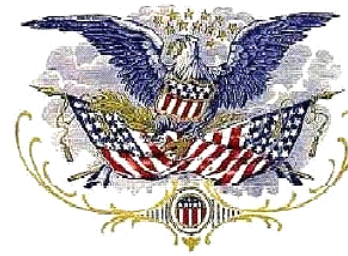


Fort McKavett State Historical Site
P. O. Box 68
Fort McKavett, Texas 76841



Fort McKavett Gazette

“News of our Volunteers and Friends”

Volume 8, Number 12

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Fort McKavett Upcoming Events

December 4-6, Christmas at Old Fort Concho
March 5-6, Fort Clark Living History Event
March 13, Fort McKavett Public Spring Star Party
*March 26 - 27, Fort McKavett "West Texas Heritage Days" Education Day on Friday
March 27, Fort McKavett, Annual Friends of Fort McKavett Meeting
April 16-18, Fort Richardson Living History Days. Education Day on Friday
April 30-May 1, Fort Chadbourne, Education day on Friday
May 11, Lake Arrowhead State Park, Education Day
May 15-16, Battleship Texas, Armed Forces Day Event
*May 21-22, Fort Lancaster Living History Days. Education Day on Friday
October 2, Texas Forts Trail, Frontier Texas, Abilene
*October 8-9, Fort Griffin Living History Event
October 9, Fort McKavett Public Fall Star Party

**THC Historic Sites Event*

Notes from the Post...

It is that time of year for everyone to make plans for Christmas at Fort Concho.

This year's Fort Concho event ends a very busy year for our Living History program. Everyone has done a great job of helping us represent our site to the public. As the word gets out, we have more visitors to Fort McKavett.

We look forward to this next year and hope to see you at Fort Concho!

**John Cobb
President
Friends of Fort McKavett**



TEXAS HISTORICAL COMMISSION
real places telling real stories

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

www.fortmckavett.org

A Big Thank You for Pete...

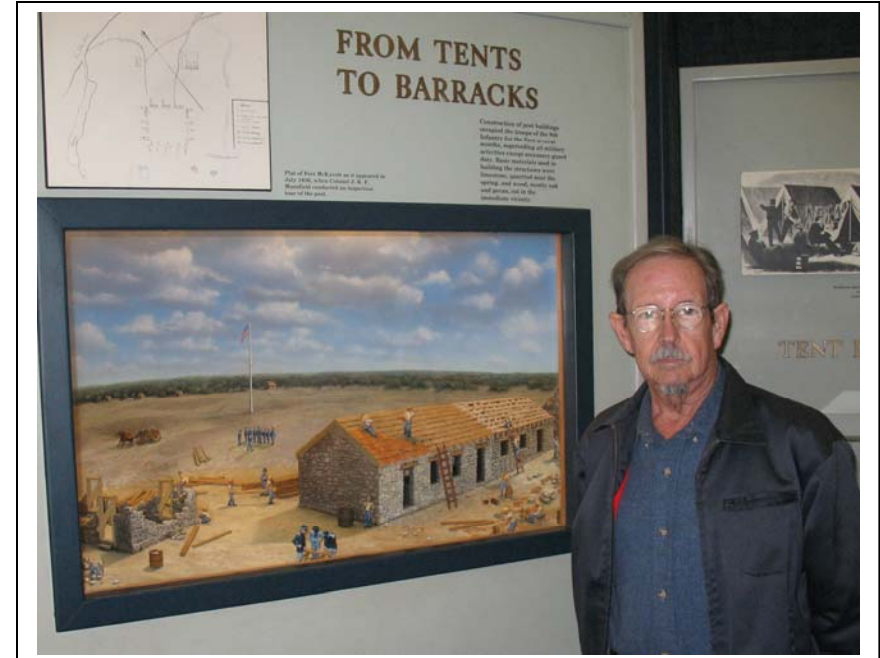


Pete Crothers (3rd from left) with Resolution

Pete Crothers, charter member of the Friends of Fort McKavett and County Commissioner was recognized for his valuable assistance over the years to Fort McKavett and the Friends of Fort McKavett. He has always supported us including picking up trash on the highway over the years. You have most likely noticed the signs on the “adopt a highway” program around Fort McKavett with the Friends of Fort McKavett name on them. This is just the tip of the iceberg of his assistance with many projects and events. Our resolution reads in part:

Be it Resolved, the Friends of Fort McKavett honors Pete Crothers for his support and hard work for Fort McKavett State Historic Site over his many years of service.

**From the Grateful Membership,
October 17th, 2009**



Mr. Wayne McMinn visited the fort on October 26th. He was an Exhibit Specialist for Texas Parks and Wildlife in 1974-1975 when he built the dioramas for our Visitor Center. "We tried to make our exhibits as historically accurate as possible even down to the missing finger of Col. Ranald Mackenzie". Mr. McMinn also worked on exhibits at seven other visitor centers in Texas, including the Texas Memorial and the Texas Ranger museums in Waco.



Richard Vaughn was elected to the Friends' Board of Director as Living History Coordinator. His duties include coordinating volunteer activities at our Living History events.

Richard is pictured here with his wife Cindy representing us at Ft. Chadbourne

Staff Members attend Artillery School



Mountain Gun Display at Fort McKavett

Cody Mobley and Jay Wright have completed an Artillery School given at Fort Concho. This training will allow them to take part with gun crews as well as help perform Safety Duties during our THC events.



*We trust everyone had a safe and great Thanksgiving and will have a very Merry Christmas and Happy New Year. If you are traveling, take care and come back home okay!
Your Fort McKavett Gazette Staff*

The Army Cooking Pot

WAR DEPARTMENT,
QUARTERMASTER GENERAL'S OFFICE.

Specifications for Iron Pots.

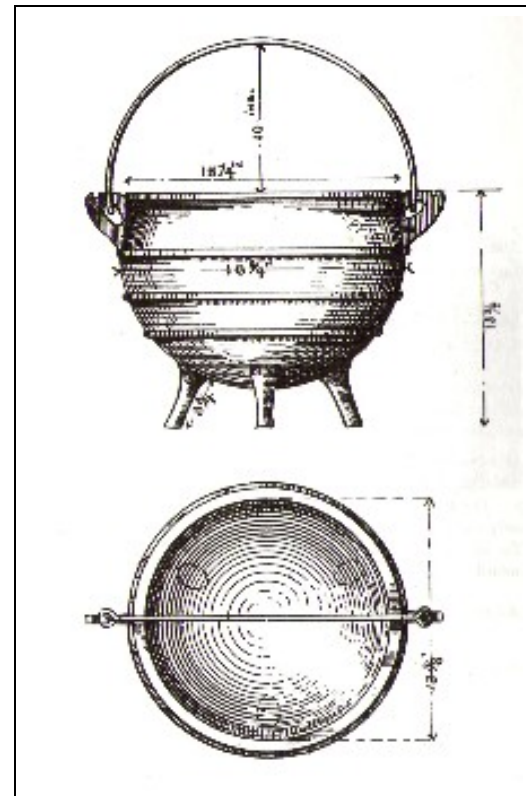
To be made of best quality cast-iron, bulge shaped and flaring top, with lugs cast on the sides for handle, and three (3) legs three and three-quarters ($3\frac{3}{4}$) inches long, also cast with the pot.

Capacity.—Six (6) gallons.

To have handle made of three-eighths ($\frac{3}{8}$) inch round iron, measuring thirty (30) inches from lug to lug when properly fitted to the pot.

To weigh about thirty-six (36) pounds.

To be like in form and equal in quality and size to the standard sample.



Left: The 36 Pound Army Iron Cook Pot. This Pot was used in the Mess Kitchens on Post and in large Expedition Mess Kitchens. When a single Company or Patrol left the Post, they would carry more lightweight and smaller cooking pots.

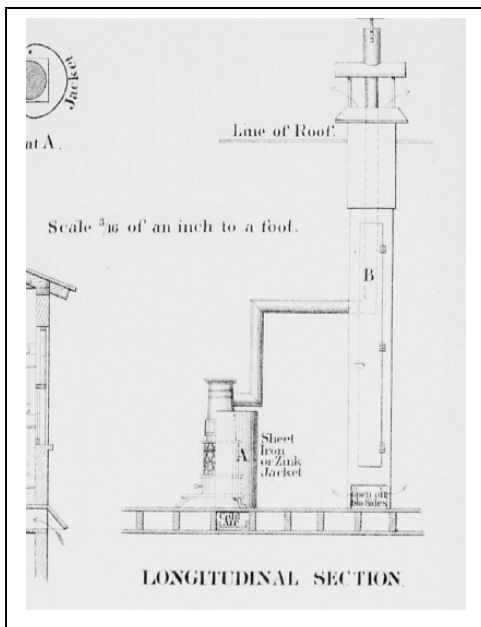


Congratulations are in Order



Left: Cody Mobley during last summer's Old Stories, New Voices event showing the campers how to use vintage tools

Cody Mobley has been promoted to the new position of Exhibit Technician II for Fort McKavett. His maintenance slot will be filled shortly bringing us up to a full crew again. Cody has joined us at living history events this year and we look forward to working with him in his new position.



Left: The 1872 Army Heating Stove for Barracks. By this time, they had found that the poorly made chimneys were not able to heat very well, were fire hazards, and did not have the ability to draw smoke out of the Barracks rooms. Fort McKavett went to these about 1872 and used the existing fireplaces and chimneys to run the smoke stack out of the rooms.

BAKED TURKEY.

Tame and wild turkeys are prepared and cooked alike. The time for cooking is from fifteen to twenty minutes to the pound, but this depends much upon the age of the bird; it must be well done to be palatable. Success lies in cooking it long enough, and frequent basting.

Put the turkey into a pan of cold water; rinse it inside and out in three or four waters; in the last water but one dissolve a teaspoonful of bicarbonate of soda. Fill the body with this water; shake it well; pour it off and rinse with fresh water; wipe it dry inside and out; rub the inside with pepper and salt. Prepare a *dressing* as follows: Mix into enough grated bread crumbs to fill the craw and body of the turkey, a half teaspoonful of pepper, one teaspoonful of salt, one teaspoonful of summer savory, thyme, or sage with sufficient butter, beef drippings, stock, or lard to make the mixture slightly moist.

Mix all thoroughly and stuff the craw and body with it; tie a string tightly about the neck; sew up the incision; tie down the wings and legs, then lay it on its back in the baking pan; wet the skin, season it with pepper and salt, and dredge it with flour. Distribute on the upper side small pieces of butter; put into the pan about a pint of boiling stock or a quarter of a pound of butter; bake with a brisk fire, to a rich brown. Baste frequently, at least every ten minutes. If it browns too rapidly lay a sheet of white paper over it until the lower part is done. When the turkey is browned on the breast turn it over in the pan while in the oven.

Pepper, salt, and dredge the back with flour, and bake until browned, basting as above. When baked remove the strings from the neck and body; put it into a hot dish and serve with a *gravy* prepared as follows: Cleanse the gizzard, liver, and heart of

the turkey thoroughly in cold water; mince them; put them into a pot with enough cold water to cover them. Stew gently until tender, and keep warm. When the turkey is removed from the pan, add the giblets with the water in which they were stewed to the dripping remaining in the pan; put the pan on the fire; thicken with one or two tablespoonfuls of blended browned flour, stirring it in gradually; let it boil up once, season with pepper and salt, pour it into a separate dish, and serve.

From the Army Manual for Cooks