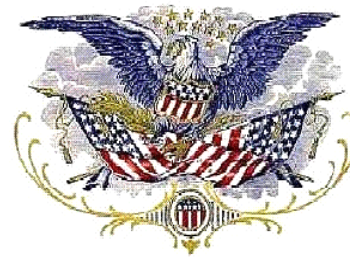


Fort McKavett State Historical Site  
P. O. Box 68  
Fort McKavett, Texas 76841



# Fort McKavett Gazette

“News of our Volunteers and Friends”

**Volume 11, Number 12**

**December, 2012**

## Fort McKavett Upcoming Events

December 7-9, Christmas at Old Fort Concho, School Day on Friday  
March 22-23, West Texas Heritage Days, Education Day on Friday\*  
April 13, Spring Star Party with Johnson Space Center Astronomical Society\*  
April 12-13, Fort Richardson Days, School Day on Friday  
May 3-4, Fort Chadbourne, School Day on Friday  
\*THC Historic Sites Event



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[www.fortmckavett.org](http://www.fortmckavett.org)

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## President's Message...

If you get a chance to get there, Fort Concho is having their Christmas at Old Fort Concho the 7<sup>th</sup>-9<sup>th</sup>...It's a great place to support our folks and get some good Christmas shopping done!



Have a Merry Christmas and Stay Safe on the road!

John Cobb  
President  
Friends of Fort McKavett

## From the Archives...

December 1, 1870. Fort McKavett, Texas, Private George Jacobs, Company "M", 9th Cavalry was shot through the lungs at 9:00 PM after escaping from the guard house. He was taken to the Post Hospital where he died at 9:45 PM.

Truly by cases taken up on the Sick Report of the  
fifteen 1151 men for wounds and injuries, and for the  
most part the result of accident. One death, that of  
Pri. George Jacobs Co. No. 4000 Cas. who was shot by  
the guard while attempting to escape. Pri. Jacobs was  
wounded at 9 P.M. Dec. 1<sup>st</sup> and died at 9:45 P.M. his  
wound being entirely mortal during the interval. A  
Post mortem was made twelve hours after death. The  
ball, from either a Springfield rifle or a Sharps carbine,  
entered below and to the inner side of the angle of  
the left scapula, and passing through both lobes of the  
left lung, emerged between the 4<sup>th</sup> and 5<sup>th</sup> ribs where they  
became contaminated. The lung was much torn and dis-  
organized, and the cavity of the Pleura filled with blood.  
The pulsation of the heart could be distinctly felt  
through the anterior muscle before death.

Surgeon Bache's handwritten report of the incident in the Fort  
McKavett Medical Journal for January, 1870.



The 1875 Hospital Complex at Fort McKavett

## Time for Christmas at Fort Concho again...



The annual Christmas at Fort Concho will be on December 7-9  
and Fort McKavett will be well represented with by staff and  
volunteers on hand. Make plans to come out and support our  
guys and gals as well as Fort Concho for their great support of us  
in all we do!



Thanks to Larry Pope for this great shot at McKavett!

## *1853 Living History Event at Fort McKavett*

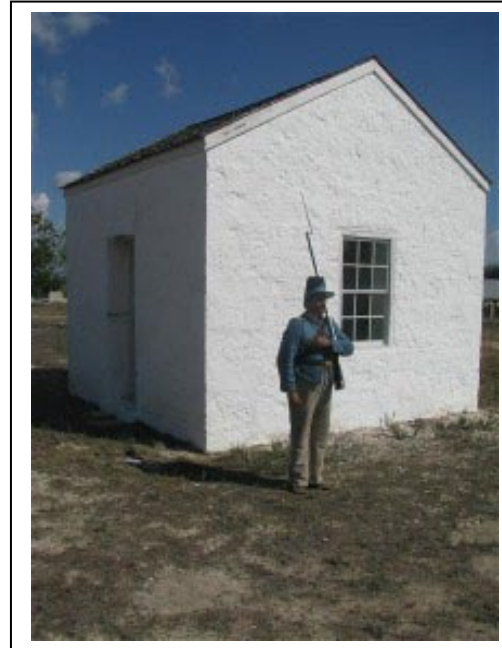


Fort McKavett hosted a special Living History event showing life at the Post in 1853. The participants spent the entire weekend in character, eating, sleeping, working, and drilling just as they did in 1853. Everyone seemed to have a great time and visitors were impressed with their setup. This is the 2<sup>nd</sup> year for an immersive November event and plans are being made for a 3<sup>rd</sup> event in 2013.



1853 Meal Time

## *More Photos from the 1853 Event*



*Left: Guard Duty at Fort McKavett*

*Below: Drilling the Troops*



*Special Thanks to Larry Pope for these photographs*

## From Army Regulations...

### MISCELLANEOUS.

**2238.** Tierces, barrels, or sacks, containing bacon or hams, should have marked on the package the number of pieces, as well as the gross, tare, and net weights.—[*Regs. Subs. Dept.*]

**2240.** The Army wagon being 22 x 42 x 114 inches, inside measurement, boxes for bacon made 20 x 20 x 28 inches, outside measurement (which will contain 225 pounds of bacon), are convenient for field transportation. The boxes should be tongued and grooved and strapped.—[*Regs. 1863, page 302.*]

**2241.** When hard bread is put in boxes (the best packages for field transportation), they should be made of fully-seasoned wood (each face of a single piece as far as practicable), of a kind to impart no taste or odor to the bread. When two or more pieces are used in making the same face, they should be tongued and grooved together. A box 26 x 17 x 11 inches, exterior measure, will contain fifty pounds of hard bread; one 28 x 16 x 20 will contain one hundred pounds. If the ends of the boxes are made of inch, the remainder may be of five-eighths stuff, the package being well strapped with hickory or other suitable wood. A partition across the middle of the box, with a third strap at the same place, materially strengthens and fits it for protracted transportation or rough handling.—[*Regs. 1863, page 301.*]

**2242.** For the proper storage of 25,000 complete rations, a room 25 x 30 feet is required, or say 750 feet of floor surface.—[*Regs. Subs. Dept.*]

**2243.** A box 4 x 4 inches square and 3.6 inches deep will contain one quart (or 57.75 cubic inches), liquid measure.—[*Regs. 1863, page 302.*]

**2244.** A box 5 x 5 inches square and 4.65 inches deep will contain a half gallon (or 115.5 cubic inches), liquid measure.—[*Regs. 1863, page 302.*]

**2245.** A box 24 x 16 inches square and 28 inches deep will contain one barrel (large whiskey barrel), or 10.752 cubic inches.—[*Regs. 1863, page 302.*]

**2246.** A box 8 x 8.4 inches square and 8 inches deep will contain one peck, or 537.6 cubic inches.—[*Regs. 1863, page 302.*]

**2247.** A box 16 x 16.8 inches square and 8 inches deep will contain one bushel, or 2,150 cubic inches.—[*Regs. 1863, page 302.*]

**2248.** One gallon of vinegar weighs eight pounds; one gallon of molasses weighs eleven pounds; a three-pound can contains about one quart.—[*Regs. Subs. Dept.*]

*We have received several requests for information about boxes and packing of food items by people wanting to build their own for display purposes. This should make a good guide for them to follow.*

## From the Army Cook Manual...

### BAKING-POWDER BISCUITS AND BREAD.

To six quarts of flour add eight tablespoonfuls of baking powder, two spoonfuls salt, and stir thoroughly together; then add about eight tablespoonfuls of clear cold bacon fat; stir again, and add sufficient cold water (never warm water) quickly, and stir to a smooth but not stiff batter. Mix or stir it as little as possible—never knead it—or you will lose the strength (gases) of the powder. Roll or break into equal-sized biscuits; or, best, drop from a large spoon into well-greased pans. Put into a good hot oven, especially hot on top, and bake until done—usually from 15 to 20 minutes, if oven is good.

Never knead the dough, as kneading kills the leavening properties of baking-powder bread. Yeast, or baker's bread, on the other hand, requires much kneading and a good stiff dough.

If in a hurry, or inexperienced, biscuits are the most easily made; the great fault in preparing either is not so much inexperience as lack of careful attention to the above details.

### BREAD.

In making baking-powder bread observe the same rules as mentioned above; mix into a fairly stiff batter, using a large spoon, not the hands; have your greased pan and hot oven ready; drop or pour the batter into it until about half full, and set into the oven. Get a good even heat below and plenty on top (so as to fill the oven with hot air). When done the loaves will rise to the top of the pan. Bake from 30 to 45 minutes, or until a sliver will pass through the bread and on withdrawal be found dry; if sticky dough adheres to the sliver the bread is not yet done. Regular heat and quick mixing insure most excellent bread in large quantities in an easy way.

*Everyone have a Merry Christmas and Happy New Year... We will see you after the first!*