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 McKavell Upcoming Events

December 6-8, Christmas at Fort Concho. Education Day on **Friday** January 18, Fort McKavett, (10:00 till 3:00), Entertaining the Troops* March 7-8. Fort Clark, **Education Day on Friday** March 8, Fort Concho, School of the Ceremony March 8, Fort Concho, Frontier **Ladies School** March 21-22, Fort McKavett. West Texas Heritage Day, **Education day is Friday*** March 29, Fort McKavett. **Spring Star Party*** October 25, Fall Star Party*

*THC Historic Sites Event

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

www.fortmckavett.org

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Friends of Fort McKavett



President's Message...

1870's Christmas



Hoping you have a great and safe
Christmas

John Cobb, Marilyn Wheless, Ken Lester, Lisa Lester, Jean Wright, Heather Treadwell, Tim McTaggart, Joe Gonzalez, Mark Stine, the Board of Directors of the

Friends of Fort McKavett



THC Planning Conference at Fort McKavett





Fort McKavett hosted a meeting with THC and our stakeholders about future plans for the site. This is the second session of many to determine the new Master Interpretive Plan for Fort McKavett, giving everyone a chance for input. We should have a direction by our March meeting, according to Donna Williams, THC Sites Manager. Left: some of the 30 plus folks who attended.

Fort McKavett Hosts Fire and CPR Training

Fort McKavett
hosted a short one
day school for
local fire fighters
on some of the
basics of fire truck
use and using fire
extinguishers in
November.
Several people
attended and had
a full day's worth
of training.



Fort McKavett and Fort Lancaster staff also continued CPR certification during the month.





Photographs Courtesy of Cody Mobley

Shoemakers Shop Event at Fort McKavett



Cody Mobley hosted a shoemaker's shop event at Fort McKavett. They used a boot that had a hole in the sole and a worn down heel. First, we cut the sole and added a pegged half-sole. Next, we built a stacked heel out of three layers of sole leather. And finally, after rasping the profiles and scraping with glass, we blacked the edge with a period blacking of pine pitch, beeswax, lamp black, and beef tallow. After applying tallow to the boots they will be good to go!





Despite temps in the 20's, the event went off well and Cody sent us these photos of the work accomplished in the all day affair.

Short new video slide show on Sundowns and Sunsets at Fort McKavett can be found at:

https://www.youtube.com/watch?v=AVcTXotqNZU

These are photographs by John Cobb taken mostly in November, 2013. Conditions were perfect three nights and mornings in a row



Friends of Fort McKavett Board of Director Meeting

In our annual Fall BOD meeting, we reviewed and changed some of our funding for the year by moving those funds not being used to other needs. We are going to hold off on any major projects until we have the direction THC will want to go on the new plans for Fort McKavett. We reviewed what we have done this year for the site and have appointed a study committee composed of Ken Lester, Joe Gonzalez, and Marilyn Wheless to look at new ways to raise funds for our group. They will have some preliminary reports, but the charge is to have a full report for the membership by our March meeting. By the March event, we should also have new Friends of Fort McKavett polo shirts available for everyone to purchase.

We would also like to thank the Fort McKavett Volunteer Fire Department for allowing us to use their classroom for our THC Planning Session as well as our BOD meeting.

The Friends of Fort McKavett furnished a noon meal and snacks for all the attendees and I don't believe anyone went away hungry.

> John Cobb, President Friends of Fort McKavett

Cold Weather Gear

WAR DEPARTMENT,

OUARTERMASTER GENERAL'S OFFICE.

Specifications for Overcoats.

Material.—Sky-blue kersey, twenty-two (22) ounce, Army standard. Lining for body, dark-blue flannel, to weigh thirteen (13) ounces to the f lineal yard. Flannel for cape lining, Army standard, to weigh ten (10) ounces to the 4 lineal yard, and to be of the following colors, viz.: For hospital stewards, emerald green; for post quartermaster sergeants, buff; for commissary sergeants, gray; for Ordnance, crimson; for Engineers and Artillery, scarlet; for Infantry, dark blue; for Cavalry, yellow. Sleeve lining, corset jeans. Eight (8) white metal hooks and eyes, large, viz.: Seven (7) for adjusting the cape to the coat, and one (1) on the collar; one (1) black japanned hook and eye at the bottom of front of skirt to hook it back, and four (4) black japanned hooks, two (2) on each edge, the upper hook placed eleven (11) inches below the lower button hole, and the lower hook thirteen (13) inches from the upper hook; four (4) worked eyes, two (2) on each side of the skirt, placed in position to hook up each front corner of the shirt at an angle which will show twelve (12) inches of the bottom of the skirt turned up.

Pattern.—To be double-breasted, with cape, and having six (6) regulation brass buttons, large, on each breast. The cape to be adjustable by means of seven (7) hooks beneath the collar of the coat, and seven (7) eyes upon the cape. To have seven (7) regulation brass buttons, small, one (1) inside pocket on the left breast, opening perpendicularly.

Workmanship.—To be cut and made in conformity with the standard patterns and samples.

Sizes.	Length of Coat.	Length of Cape.	Breast Measurement.	Waist Measurement.	Length of Sleeve.	Length of Collar.
ı	441/2	241/2	36	34	321/2	17
2	45	251/2	38	36	33	171/2
3	₩	261/2	41	39	331/2	181/2
4	47	271/2	44	42	34	191/2
5	48	281/2	45	44	341/2	20
6	49	29	46	46	35	201/2

Adopted June 10, 1889, in lieu of specifications of January 7, 1889, which are hereby cancelled.

S. B. HOLABIRD,

Quartermaster General, U. S. A.

1571-F., 1889.



From the Army Cooks Manual

PLUM PUDDING, No. 1.

The ingredients of this pudding, with the exception of the eggs and milk, should be prepared the day before the pudding is to be made.

Two quarts sifted flour; two quarts bread crumbs; four pounds suet, freed from fiber and chopped moderately fine; four pounds raisins, picked, seeded, chopped, and dredged with flour; sixteen eggs, whites and yolks beaten separately; two quarts sweet milk (or equivalent of condensed milk); a fourth of a pound of citron, cut fine and dredged with flour; grated rind of one lemon; two nutmegs, grated; one tablespoonful ground ginger; one tablespoonful ground cinnamon; one teaspoonful ground cloves.

Into a deep pan or dish put the ingredients in the following order, incorporating them thoroughly: First, the beaten yolks of the eggs; then one-half the milk; then the flour, bread crumbs, suet, spices, and lemon rind; then the remainder of the milk, or as much of it as will make a thick batter; then the beaten whites of the eggs; and last the dredged fruit.

Beat the mixture for thirty minutes, put it into the prepared bag or bags, and boil seven hours. Serve hot with sauce.

The above recipe is enough for thirty men.

BOILED OMAHA PUDDING.

2 quarts sifted flour. 2 heaping teaspoonfuls salt. 2 tablespoonfuls baking powder. About 1 pint cold water (milk is preferable).

In a deep dish mix the flour and baking powder, dissolve the salt in the water, add enough of the water to the flour to make a very thick batter. Mix quickly. Put into prepared bag or cloth and boil one hour.

Serve as soon as cooked and eat with sirup.

Just in time for Christmas!!!