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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<u>December 4-6</u>, Christmas at Old Fort Concho, Education Day on Friday <u>December 19</u>, Fort McKavett, Bullets and Baubles, Frontier Christmas* <u>January 16</u>, Fort McKavett, Warm Hearths: Period Cooking/Foodways* <u>February 6</u>, Fort McKavett, Soft Hands, Rough Lands: Ladies on the Frontier*

<u>March 4,</u> Fort McKavett, Spring Star Party*

March 19, Fort McKavett on Parade: Military Drills and Demo* March 19, Fort McKavett, Friends of Fort McKavett Annual Meeting*

*THC Historic Sites Event

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Friends of Fort McKavett





President's Message...

Hi all! Please don't forget Christmas at Fort Concho December 6-8. It's a great time to share our love of history, visit with friends and do a little Christmas shopping. Hopefully, the weather will cooperate! Celebrating Christmas at a fort during the 1850's- 1880's was not easy. Many decorations and gifts were homemade and festive meals were made with whatever supplies could be purchased at the sutler's store or were sent by family back East. While I wouldn't recommend going back to using candles on the Christmas trees, I would suggest that you consider taking some time to share some of the fun of an old fashioned Christmas with the children in your life. This could mean that you make a paper chain, create your own ornaments from paper and scraps of fabric, ribbon, etc.

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President's Message Continued:

Baking sugar cookies and making gingerbread men or going caroling are other ways to have an old fashioned holiday. Consider reading a Christmas story or watching a traditional Christmas movie, or sharing the history of Christmas and how the celebration has changed over the years.

Whatever you do, whoever you are with, the board of the Friends of Fort McKavett: Marilyn Wheless, Ken Lester, Joe Gonzalez, Stella Gonzalez, Mark Stine, Jean Wright, Donna Hector, Tim McTaggart, Horace Williams, John Cobb, and I wish you and your family a safe and blessed Christmas!

Lisa Lester President Friends of Fort McKavett



Wishing you and yours a safe and very Merry Christmas from the Friends of McKavett

Barrack No. 4 Update





Our middle room of Barracks No. 4 is being restored to soldier's quarters. Tables, benches, and footlockers are in place. Next we will work on pegged shelves and then the small pieces such as lamps, rifle racks, and other items will be installed. Photos to the left show before and after shots of the

progress so far.



Volunteers and Staff working on displays, photo Cody Mobley

Boy Scouts at the Fort



Scout Troop 346 from San Antonio

Braving the cold, these Scouts came out to see the site. In the morning Fort McKavett State Historic Site Curator, Kevin Malcom, led the Scouts on a tour of the Fort. Dressed as a Private of the 8th Infantry, Kevin showed them around and through the historic buildings and taught them the history of the Fort and the frontier Army.

In the afternoon, the Scouts, under the supervision of our Maintenance Staff Larry and Jay, helped to clear the walking path from the springs to the site of the Native American campground. The site, indicated by the presence of grinding holes in the rock, is an up and coming attraction of Fort McKavett.



One of the Indian
Middens in our Native
American Campgrounds
at Fort McKavett



One of the tables the crew made for the Barracks. It is from vintage plans and folds.

Christmas at Old Fort Concho



Fort Concho's largest annual event on Friday-Sunday, December 4
- 6, 2015, as the forty acres and twenty-four buildings at the landmark are filled with shopping, entertainment, food and beverage, displays, living history, period entertainment, children's workshops, and many special events.

Come out and support our Volunteers and Staff!!!

From the Archives

December 24, 1878, Company F, 10th Infantry Sgt. John Shecky became the proud father of a boy, born at the Hospital, Fort McKavett, Texas. Just in time for Christmas.

From the Medical Journals, Fort McKavett, Texas

Margaret Ann Carpenter

Mrs. Margaret Ann Carpenter, wife of Stephen D. Carpenter, 1st U.S. Infantry died along with her un-named child on March 24th, 1852 at Fort Terrett, Texas.

Her Husband was stationed there with his Company "H", where he had been the Commanding Officer for part of the year. The Post was formed on February 2, 1852 by Lt. Col. Henry Bainbridge of the 1st U.S. The Fort was abandoned on February 26th, 1854.

Carpenter later founded Fort Lancaster on August 20th, 1855 and became the Commanding Officer there until 1858 when he was transferred to assist in the founding of Fort Stockton, Texas.

Carpenter apparently remarried later, because when 1st Lt. Edward Beale (Commanding the Camel Corps) visited Fort Lancaster on July 9th, 1857, Captain and Mrs. Carpenter prepared a meal for him. He was pleased with how Mrs. Carpenter was able to make a feast for the party in such a remote area. He said she was "one of the cleverest little women we have seen in Texas".

According to the "Graves Registration Book", Vol. I of the Quartermaster Department, Mrs. Carpenter and child (noted as a single grave, No. 26) were removed from Fort Terrett and transferred to Fort McKavett's Post Cemetery on November 18, 1873.

Vol. II (1884 is the last entry), she was listed but not her child (also grave No. 26). There is no check mark in the column for those who were removed from McKavett to the National Cemetery in San Antonio. Nor is there a M.A. Carpenter or Margaret Carpenter listed in that Cemetery.

After searching the headstones of the Fort McKavett Cemetery, a grave was found showing her (not her child) with the name Margaret Ann Carpenter, wife of S.D. Carpenter.



From the Army Cooks Manual

BAKED PORK AND BEANS.

2 quarts beans. 3 pounds salt pork. 1 teaspoonful bicarbonate of soda.

Time to bake, six to eight hours.

Pick over the beans, wash, and soak them over night in cold water; soft water is preferable. Parboil the pork and cut it into thin slices. Drain the soaked beans; put them into a pot with enough fresh cold water to cover them plentifully; put in the soda. Cover; boil for fifteen or twenty minutes; remove the scum as it rises; pour off the water; replace with boiling water; cover; boil steadily until tender: drain and season with pepper. If the pork is freshly cured, add salt. Put onehalf of the beans in a deep baking pan; lay over them the sliced pork, then cover the pork with the other half of the beans. Pour over from a half pint to a pint of boiling water, and bake with a uniform heat. Every hour add from a half to a cupful of boiling water. If the beans show signs of burning, cover them with a tin pan and remove it in time to allow the top to brown. Serve hot or cold. Cold beans may be made into a salad. If preferred, the beans and pork may be put into the dish in layers, finishing with a layer of pork.

A tablespoonful of molasses, or an equivalent of sugar, to the quart of beans may be added when the beans are put into the baking pan.

When cooked the beans should be comparatively dry.

FRIED SAUSAGE MEAT.

Make it into cakes about three inches in diameter and about three-quarters of an inch thick. Have the frying pan hot and dry; put in the cakes and fry until brown on both sides.

Sausage meat in skins may be boiled.