

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



Fort McKavett Gazette

“News of our Volunteers and Friends”

Volume 12, Number 2

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Fort McKavett Upcoming Events

March 1-2, Fort Clark Living History Event, Education Day on Friday
March 22-23, West Texas Heritage Day, Education Day on Friday*
April 12-13, Fort Richardson Days, Education Day on Friday
April 13, Spring Star Party with Johnson Space Center Astronomical Society*
April 27, Copper Breaks State Park, Expedition Days
May 3-4, Fort Chadbourne, School Day on Friday
May 17-18, Fort Lancaster Living History Days, Education Day on Friday*

*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...

Two new things to let you know this month are 1) the Fort McKavett Gazette is now including a page for our complexed site, Fort Lancaster 2) an update on the restoration project at Fort McKavett. You will find both covered in this month's edition.

The bath has been uncovered in the museum and work is underway to put displays in it. This is something we have all been asking for since the museum was added to the hospital. It's going to be a great addition to the site.

As you can see by the schedule on the left, there is a busy spring coming up. Make plans to attend those events you can and especially our own “West Texas Heritage Days” and Fort Lancaster's event.

See you on the trail!

John Cobb President
Friends of Fort McKavett

Restoration Update



Fort McKavett is undergoing major restoration. The cupolas on the hospital as well as windows and doorways throughout the site are part of the work.

• Shown in these photos, Top: work on the hospital roof



Bottom: restoring the window frames on the Quartermaster Sgt.'s quarters. This building is having its first restoration and will be used for storage. They are doing a bang up job! Make plans to notice the work when you come to the site!

After 40 Years, the Bath at the Hospital is open!

For the first time since 1973, the bathroom in the hospital is now open and work is progressing to have displays where visitors to the site will be able to take advantage of this room.

The photo at right shows Maintenance Supervisor Russell Tipton standing in this room. It is located in the museum section of the Visitors Center and is something we all have wanted for many years!

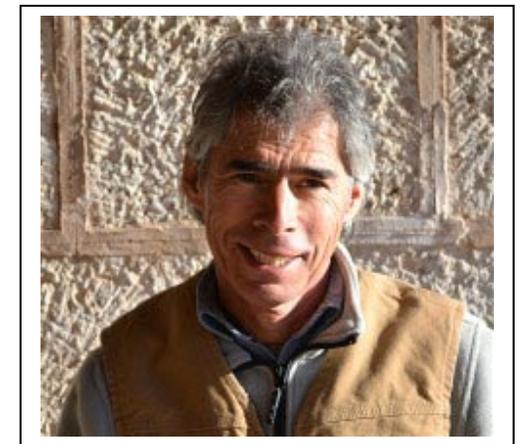


Welcome to our New Folks



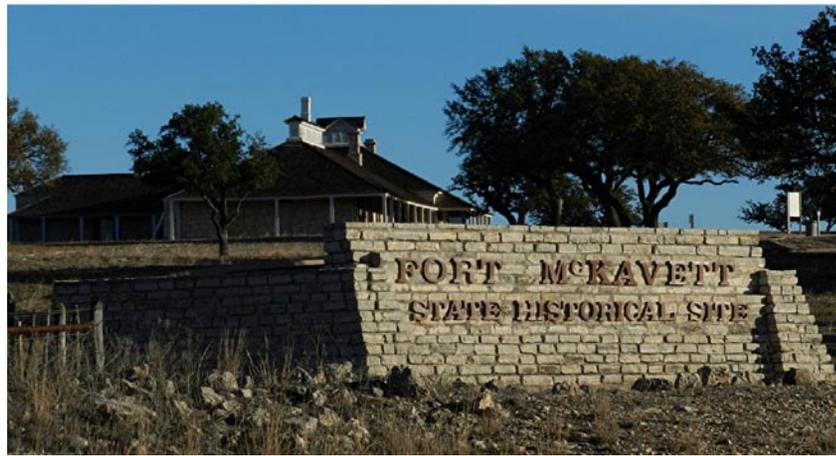
We would like to welcome Nash Traylor, the Fort Lancaster Administrative Clerk/Events Coordinator, to the Fort Lancaster and Fort McKavett Complex.

Nash is from Sonora, Tx but played college football at Macalester College in Minnesota and since spent the last 2 years working for Americorps and non-profits in Ohio. He helped bring that awful, beautiful snow from Cincinnati! His time at Gorman Heritage Farm and CAIN-Churches Active in Northside, which do great work for the Greater Cincinnati community, should add a new dimension to our sites.



Fort McKavett welcomes our newest Maintenance Technician, Andy Gonzales

Andy Gonzales is the new maintenance technician for the site, beginning work the first of the year. Andy is a lifelong resident of Menard and has been involved in maintenance and construction for decades. We welcome him to the staff and know he will be an asset.



The main entrance to Fort McKavett State Historic Site

Volunteer Hosts at McKavett



Mark Koubek and Donna Stoicoiu have been hosting for us at Fort McKavett and have been busy. Here they are clearing rocks and weeds from around trees on the site. They will be moving to their next site in a few weeks, but will return to help during West Texas Heritage Days. Make sure to thank them for their hard work for Fort McKavett.

News from Fort Lancaster State Historic Site



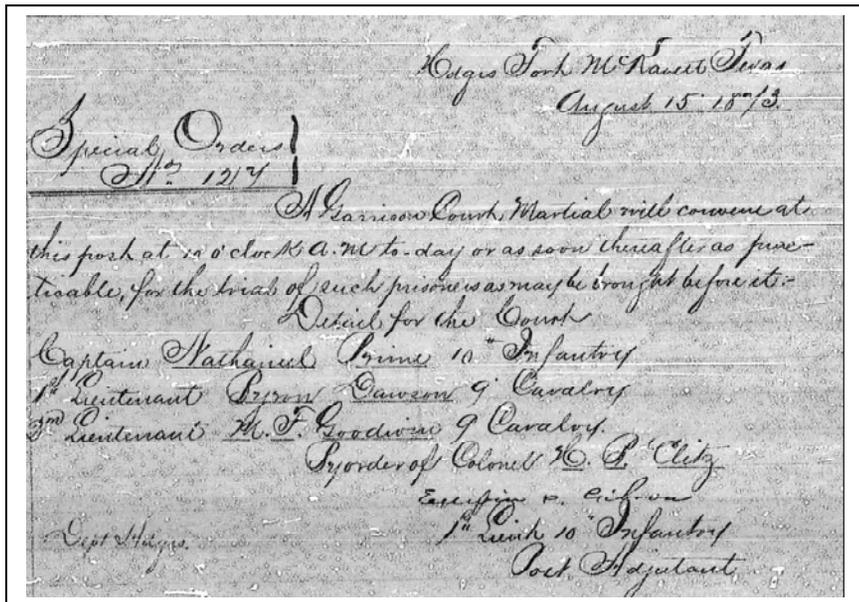
Snow at Fort Lancaster State Historic Site

Fort Lancaster and Fort McKavett have teamed in supporting the sites' events, daily life, and promoting our mission of preserving this area's history and educating the public. As Nash Traylor starts at Fort Lancaster, we look to focus on improving the site experience, our annual Western Frontier Days, and connecting more with the West Texas, American and World population (we have consistent visitors from Germany and Eastern Europe!).

We have revamped our Facebook (Fort Lancaster State Historic Site), checkout our website, (visitfortlancaster.com), Fort Lancaster is open daily 9am-5pm. Email Nash at nash.traylor@thc.state.tx.us with any thoughts, questions, well wishes, or interest in becoming more involved (We have a Friends Group too!). Fort Lancaster is starting a new era and we hope you will be a part of it!

Editor's Note: Be watching for a page on Fort Lancaster monthly in our Fort McKavett Gazette. Also, watch for details of the upcoming event at Fort Lancaster this May in the next edition of the Gazette.

Typical "Special Orders" from Fort McKavett



This is a typical example of the "Special Orders" at Fort McKavett. In this August 15, 1873 set of orders, Captain Prime, Lt's. Dawson and Goodwin are ordered by Col Clitz to serve on a Court Martial. You can find all the "Special Orders" as well as many more records in our Research Library at Fort McKavett State Historic Site.

Daily Life at the Fort Health 1853

Fort McKavett was, in general, a healthy place to live due to ample fresh water and a wide variety of food, and was recorded to be a well-ordered and clean post. The first official inspection on August 19, 1853 by Colonel W.G. Freeman reports the hospital had treated a total of 1,043 cases; 455 for fever, 184 for diseases of the digestive system, and other cases attributed to pulmonary sickness.

Cases of scurvy from other forts were sent to Fort McKavett to recover. Surgeon S. Wylie Crawford reported adding wild lamb lettuce or pokeweed to the soldier's diet soon eradicated the disease.

From the Army Cooks Manual

BREAKFAST ROLLS

- 2 quarts sifted flour.
- 1 large teaspoonful salt.
- 1 large teaspoonful dripping or lard.
- 1 cup good yeast.

Tepid water (milk and water preferable) to make a soft dough. Make sponge as follows: Rub the dripping or lard into the sifted flour, mix in the salt, then the yeast and enough tepid water, or milk and water, to make a soft dough. Knead thoroughly and set to rise over night, the top sprinkled with flour. In the morning again knead the dough and set to rise again. When risen, knead again until the dough feels light and puffy; then with floured hand break or pinch off pieces about the size of an egg, shape each piece into a ball, put into pan, and bake in a moderate oven fifteen or twenty minutes to a light brown.

STEAMED POTATOES

Wash potatoes well, and place in steamer or colander over a kettle of boiling water. Cover and steam until you can pierce with a fork. It takes a little longer to steam than boil, but the potato, being naturally watery, should never be cooked by boiling, if you have conveniences for steaming. When done, remove skins quickly and serve in an uncovered dish.

PARSNIP CAKES

Scrape, wash, boil, and mash the parsnips. When cold, season with salt and pepper and, flouring your hands, form into cakes; roll in flour and fry in boiling dripping; drain dry and serve in a hot dish.