

Fort McKavett Gazette

“News of our Volunteers and Friends”

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

Volume 13, Number 2

February, 2014

Fort McKavett Upcoming Events

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*
May 2-3, Fort Chadbourne,
Education Day is on Friday
May 8-9, Frontier Days at
Caprock, Education Day on
Friday
October 18th, Fort Stockton
(Saturday only)

*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...

Everyone is gearing up for another busy spring at Fort McKavett State Historic Site. There are several living history events, including our own “West Texas Heritage Days” and the Annual Johnson Space Center Astronomical Society's Spring Star Party. Everyone needs to come out and support our site and volunteers.

Work continues on the site this winter on buildings and structures. We will be updating you on the improvements as we go along.

Inside this edition, you will find where the volunteers and staff of Fort McKavett were awarded recognition by the Texas Living History Association for our Living History programs and events. Well done guys!

John Cobb President
Friends of Fort McKavett

Entertaining the Troops Event at Fort McKavett



“Entertaining the Troops” program showcased period games and entertainments to visitors who got to make their own clay marbles or learn faro, chuck-a-luck, mill, and other period games.



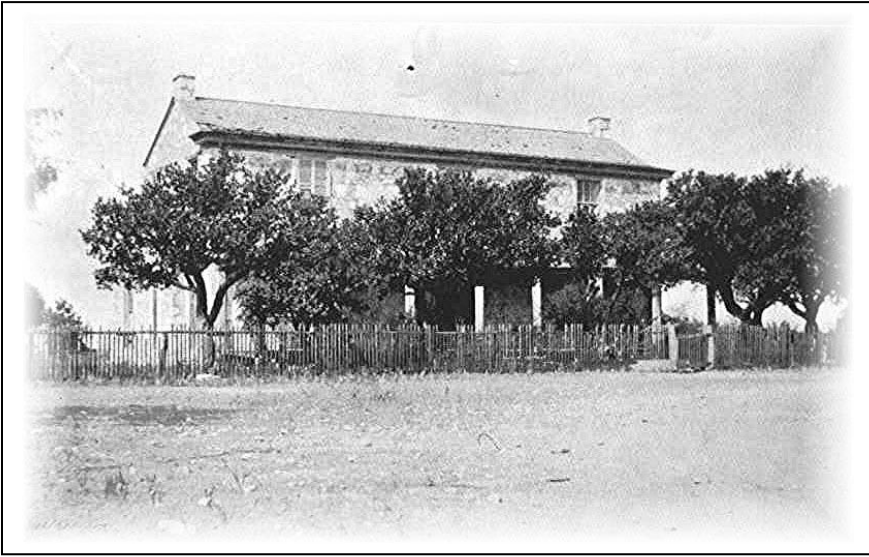
Watch for more monthly programs and events at Fort McKavett State Historic Site



Fort McKavett Living History Programs have been honored by the Texas Living History Association in January. Thanks to our Volunteers and Staff for this award.



“Feeding the Army” program at Fort McKavett February 1, 2014 will be covered in next month’s Gazette.



1928 Photograph of the Commanding Officers Quarters at Fort McKavett



2013 Photograph of the Commanding Officers Quarters at Fort McKavett State Historic Site

“The most photographed ruins in the State of Texas “

***Fort McKavett’s “West Texas Heritage Days”
March 21 & 22
(Education day is Friday)***



Make your plans to attend and come to our Friends of Fort McKavett Annual Meeting, Saturday afternoon.

Your help will be needed again this year for our Saturday noon meal. If you can bring salads, desserts, vegetable dishes, or anything else, contact Buddy Garza at the site as soon as possible so we will know what to expect.

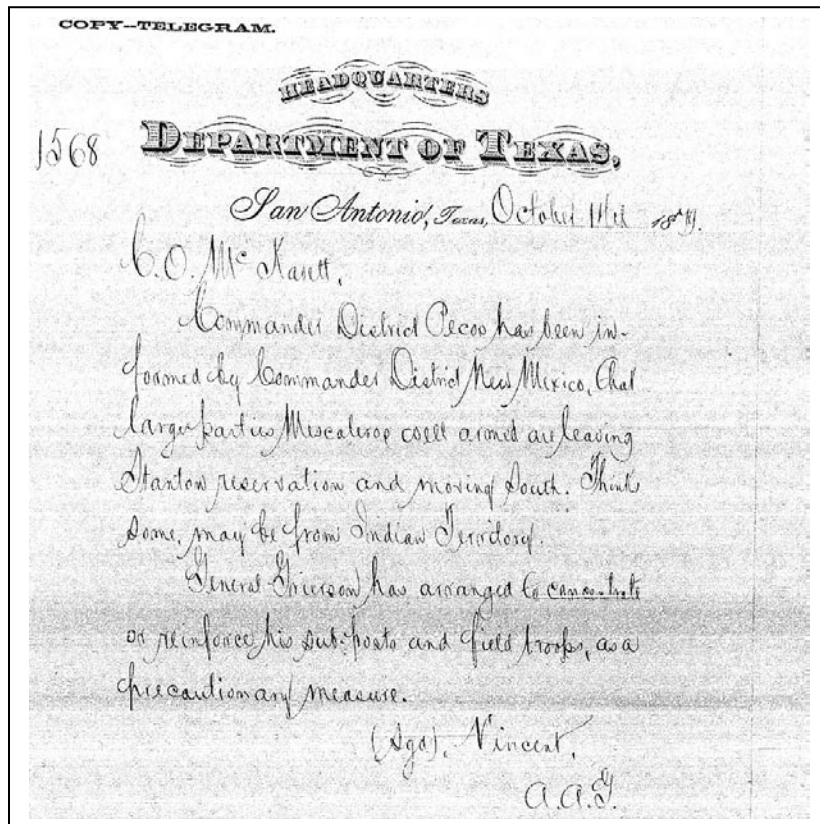
Also, the Friends of Fort McKavett will be holding their annual Silent Auction (our main money raiser for projects during the year) and if you have something you can donate for the auction, contact Buddy on this as well.

**The telephone number for the site is:
325.396.2358**

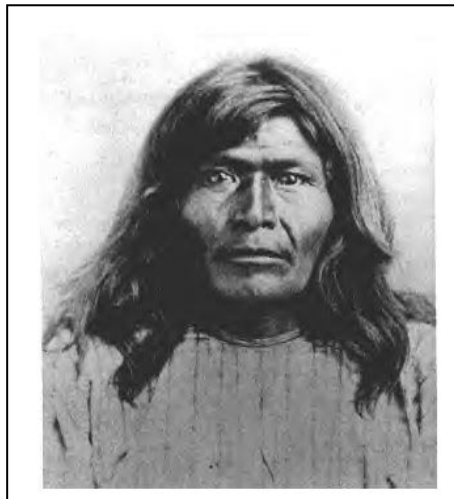
**Email for Fort McKavett State Historic Site:
ft-mckavett@thc.state.tx.us**

See you there!

Fort McKavett in History...



The last of September and the beginning of October 1879, Mescalero Apache Victorio and a large band left their New Mexico reservation and began raiding. This Department of Texas telegram to Fort McKavett puts the Post on alert and troops were later sent to the Pecos River area for Patrols.



From the Army Cooks Manual

Boiled beef (for 20 men).

Take a bake pan and set on stove, put in 3 quarts cold water, 8 pounds beef, cut in four pieces, and let boil for about 2 hours or until done. Then pour white sauce over beef and serve.

Boiled beef (corned) and cabbage (for 20 men).

Take 8 pounds corned beef soaked overnight, remove the water, add about 4 gallons fresh cold water to draw the salt out. Let boil about 1 hour, then add 8 pounds cabbage, cut in quarters and thoroly washt in cold water, and let boil about 2 hours longer, and will then be ready to serve.

Beef croquettes.

Take 3 pounds cold beef, cooked, pass thru hash machine; $\frac{1}{4}$ pound onions chopped fine; season with salt, pepper, and mace. Make a white sauce: 1 pint beef stock, 2 ounces butter, thickened with $\frac{1}{4}$ pound white flour in $\frac{1}{2}$ pint water; pour the sauce over the meat. Set aside and let cool. Roll into croquettes about 2 inches in diameter. Beat up 2 eggs, dip the croquettes into the eggs, then into cracker dust. Fry in deep hot lard same as doughnuts.

Beef fritters (for 20 men).

Take 2 pounds flour, 2 ounces baking powder, 6 eggs, 1 quart cold water, 3 pounds beef, cooked, ground thru hash machine. Stir this mixture all together and beat to consistency of fritter dough. Serve with brown gravy.

Yummy!