

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



# Fort McKavett Gazette

“News of our Volunteers and Friends”

Volume 14, Number 2

February, 2015

## Fort McKavett Upcoming Events

**February 7, A Stitch in Time, Fort McKavett SHS\***

**March 6 & 7, Fort Clark Living History Days, Friday is Education Day**

**March 21, Spring Star Party, Fort McKavett SHS\***

**March 27-28, West Texas Heritage Days, Education Day on Friday, Fort McKavett SHS\***

**April 10-11, Fort Richardson Living History Days, Education Day on Friday, Fort Richardson State Park**

**May 1-2, Fort Chadbourne Living History Event, Education Day on Friday**

**May 15, Friday Fort Lancaster SHS. Education day this year, no Public Day on Saturday because of the construction\***

***\*THC Historic Sites Event***



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

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

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Friends of Fort McKavett**



## President's Message...

As you can see, Fort McKavett started the New Year off with a bang and it's still going on...

Cody is busy fitting into his new assignment as Site Manager and has been appointed to the State Longhorn Herd Management Committee. He is one of three Texas Historical Commission appointees (Texas Parks and Wildlife has three on the committee also) overseeing the official state herd. This should keep him busy for a bit!

Don't forget our Annual March Event is coming up soon. Make plans to be there and support our Post!

See you on the trail,  
John Cobb  
President  
Friends of Fort McKavett

## *Happy Trails to Buddy Garza!*



After more than 25 years, Buddy Garza has retired from Fort McKavett State Historic Site. In a career that started as a temporary Ranger through Site Manager, he has left his mark on our site and we wish him the best in his retirement. Upper Left down, Buddy receives a plaque from Donna Williams with THC, a Gold Concrete Engraved Tool from the Staff at the Site, Some of the crowd on hand (over 200), and of course, no mention of Buddy goes without thanking his wife and partner, Beatrice.



“May the road be kind to you” Buddy and thanks for the memories!



### A Letter to our new Site Manager from the Friends Group

Mr. Cody Mobley  
January 12, 2015  
Site Manager  
Fort McKavett State Historic Site  
Texas Historical Commission (THC)  
P.O. Box 68  
Fort McKavett, Texas 76841

Dear Cody,

On behalf of the Board of Directors and members of the Friends of Fort McKavett, I offer my heartfelt congratulations on your promotion to Site Manager for Fort McKavett State Historic Site. Your keen interest in the fort and its history is highly evident and we are happy that you are able to work in a field that is so close to your heart.

We are ready to work with you to continue the ongoing enhancement of the fort as a representation of our historic past, and the programs to enable our constituents, the people of Texas, to experience the fort and the history it conveys.

We look forward to a solid working relationship in your ex officio role as a member of the Friends Board of Directors. Please call on us any time we can be of service to you, your staff, the fort and the public who benefit from the continuing development of Fort McKavett as part of our Texas heritage.

Sincerely,

John Cobb, President  
Friends of Fort McKavett





# Army Veterinarians

Infantry Mules and Horses, Cavalry Horses, Artillery Horses, Etc.

## VETERINARY MEDICINES AND INSTRUMENTS.

[G. O. 36, 79, 94, and 96, 1879.]

**321.** The Quartermaster's Department will furnish the authorized horse medicines and instruments for the mounted Artillery as well as for other horses of the Army.—[G. O. 84, 1873.]

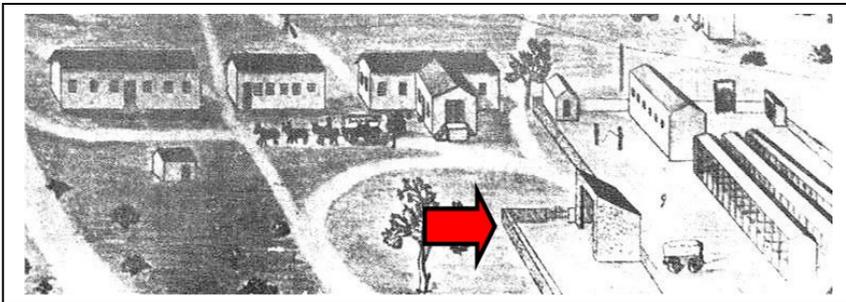
**322.** To insure a greater degree of purity and excellence in the quality of medicines and articles required for the veterinary service, the Quartermaster's Department will purchase such supplies from the Medical Department.—[G. O. 4, 1868.]

**323.** Requisitions and estimates for veterinary supplies will be made in conformity with the allowances provided for in the Standard Supply Table. Only the articles and the quantities thereof that are actually needed will be placed on the requisition.

**324.** At the headquarters, depots, or larger posts of Cavalry regiments, the standard supplies of instruments and medicines will be under the charge of the Quartermaster, to be issued by him to the smaller commands of the regiment, in such quantities and of such articles as may be deemed requisite, conformably to the allowance fixed by the Standard Supply Table.

**325.** Veterinary Medical supplies and instruments, for hospital use, will remain in the hands of the Post Quartermaster, to be issued from time to time and in such quantities as are needed by the companies. The instruments will remain in the custody of the Post Quartermaster. Post Quartermasters will take up all instruments and veterinary Medical supplies, and report, when possible, to whose account they are to be credited.

**326.** A room for the safe storage of veterinary instruments and Medical stores and the compounding of medicines should be provided.



Fort McKavett's Veterinary was located in the Quartermaster Stables behind the warehouses. Animals (condemned and sick) were separated from the rest of the stock. Condemned Animals were either given a light duty (Artillery, Ambulance) or sold off by the Army.

# From the Army Cooks Manual

## BOILED CABBAGE.

If the cabbage is large, quarter it; if small, cut it into halves. Remove the outer and all bad leaves; examine carefully for insects; wash, and soak it in cold water for half an hour.

Put it into a covered pot with plenty of boiling salt water; cover. If the cabbage is old, pour off the water after it has boiled for ten or fifteen minutes and replace with fresh boiling water; add salt, and boil until tender. When the stalk is tender, it is cooked. When cooked, drain and press out the water, and season with butter, pepper, and salt. Omit the butter if the cabbage is boiled with meat.

The odor of cabbage may be lessened by putting in the pot pieces of charcoal, or boiling in equal parts of milk and water, and the flavor is thereby improved.

A cabbage may have the central part cut out and filled with mixed vegetables, enveloped in a cloth, and boiled as above.

## FRIED COOKED CABBAGE.

Chop the cabbage. Put into a frying pan enough lard or beef dripping so that when melted it will just cover the bottom. When this becomes hot put in the cabbage; stir frequently to keep it from burning. When the cabbage is hot serve it.

## STEWED CABBAGE.

Boil the cabbage and cut it up fine; put it into a pot with two or three ounces of dripping or butter, three or four tablespoonfuls of vinegar, and a half pint of stock or broth, salt, black and red pepper. Cover, and simmer for fifteen minutes, stirring frequently.

*It is still late winter, so how about some cold weather meals...Army Style*