

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



Fort McKavett Gazette

“News of our Volunteers and Friends”

Volume 11, Number 1

January, 2012



March 2-3, Fort Clark Living
History. Education Day on
Friday

Mar 17, Fort McKavett Spring
Star Party*

Mar 23-24, West Texas Heritage
Days, Fort McKavett*

April 20-22, Confederate
Reunion Grounds, School Day
on Friday*

May 18-19, Lake Arrowhead
State Park Buffalo Soldiers Day,
School Day on Friday

*THC Historic Sites Event

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

www.fortmckavett.org



TEXAS HISTORICAL COMMISSION
real places telling real stories

This edition of the Fort McKavett Gazette starts our 11th year of publication. Judging by the number of emails and questions I get, we have a fairly large following with our newsletter.

We try to have information about the Friends Group, the Staff, the Site, and historical notes every month.

I would like to thank everyone for their support over the last 10 plus years and hope we can keep this publication going.

If you see something you would like in the Gazette, please contact us and we will see about adding it.

I hope everyone had a great Christmas and New Year's. We will see you on the trail!

John Cobb
President
Friends of Fort McKavett

Christmas at Old Fort Concho 2011



Thanks to Cody Mobley and Ann Dixon for this write-up...

Fort Concho's *Christmas at Old Fort Concho* was well attended by members of Fort McKavett's volunteer corps. The weather cooperated on Friday and Saturday, but a cold front blew in Saturday night and by Sunday most of the participants enlisted in a new living history group: the *Leave Early Rifles*. All kidding aside, the event was enjoyed by all, with Fort McKavett's group making up a large percentage of presenters. On Friday there was a good showing of school kids who had good questions regarding items used in our presentations. Thanks to the Vaughn's, the Gonzales', the Dixons, the Hectors, Tim Phillips, John Schulz, and any of our volunteers that I may have forgotten for coming out and representing Fort McKavett during this event.



ORDNANCE DEPARTMENT.

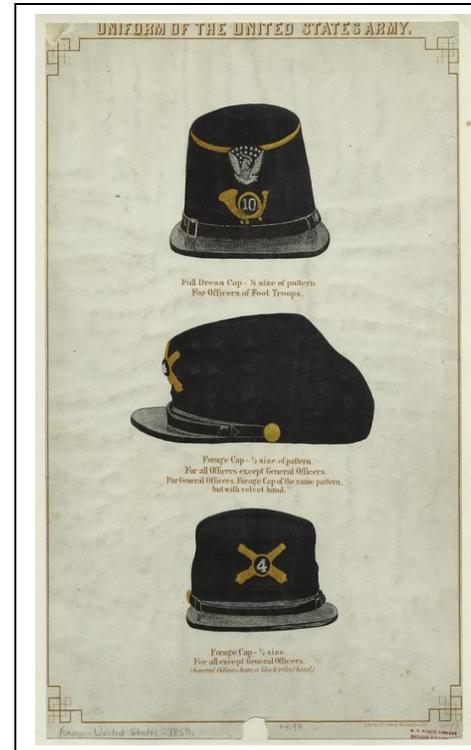
1228. . . . The Ordnance Department has charge of the arsenals and armories, and furnishes all ordnance and ordnance stores for the military service.

1229. . . . The general denomination, "Ordnance and Ordnance Stores," comprehends all cannon and artillery carriages and equipments; all apparatus and machines for the service and manœuvres of artillery; all small arms and accoutrements and horse equipments; all ammunition; and all tools and materials for the ordnance service.

1261. . . . No buildings or other permanent works or improvements will be undertaken without the sanction of the Secretary of War. The plans and estimates for them are to be sent to the ordnance bureau by the month of August.

1262. . . . No trees on the public grounds will be removed or destroyed without authority from the ordnance bureau.

Some interesting excerpts from the 1857 Army Regulations. It's interesting the Ordnance Department had authority over trees on a Post.



Also from the 1857 Army Regulations, these are the forage caps approved by the Army. They were a larger size than those used during the Indian Wars. Perhaps this was so they could be used to gather nuts, eggs, or other foraged items. Hence, the name "forage cap".

From the Army Bakers Manual

Army Donuts

Place about 2 inches of dripping fat in a bake-pan and set on the range. Whip together for about five minutes 1 pound of sugar, 6 eggs, 2 ounces of salt, and 1 teaspoonful of lemon extract. Mix in 6 pounds of flour and 5 ounces of baking powder, adding enough water to make a soft dough. Drop a spoonful of dough into the fat. If it browns at once without burning, it is ready for the doughnuts; if it does not brown at once it is not hot enough, and if used will not only ruin the doughnuts, but use up a large portion of the fat. (By practice, it can be told at a glance when the fat is ready to receive the dough). Now set the pan of dough on the edge of the range, placing a board underneath to prevent it from getting too warm. Between it and the pan of fat place a small pail of water, and in a convenient place a dripping-pan to receive the doughnuts when fried. Drop the dough into the hot fat with a basting-spoon; each time before using, dip it into the water to prevent the dough from sticking to it; repeat until the surface of the fat is covered, leaving only room for turning. Turn the doughnuts with a clean stick until evenly browned; remove with a skimmer and place in the dripping-pan. Sprinkle lightly with granulated sugar. Repeat the operation until all the dough has been used up.



News from the Site and Staff

The site's staff has been busy winterizing the grounds and vehicles. Heaters and work benches have been installed in the warehouse so that projects can be completed indoors when the weather is too harsh to work outside. Preparations have also been completed for our site hosts, Roger and Carolyn McCartney, who will be arriving from Missouri in early January.



West Texas Heritage Days will be March 23-24, 2012

West Texas Heritage Days

With the tightened budgets, we need to have as close to accurate accounting of people attending as possible this year. Please register so we can purchase the proper amount of food, etc.

You can register at our website: www.fortmckavett.org or contact Cody Mobley as soon as possible.

From the Army Cooks Manual

BOILED TURNIPS.

Time, twenty minutes to an hour.

Wash the turnips; if young, peel them, and if old, pare thickly. Slice or cut them into pieces of uniform size. Soak in cold water for thirty minutes; put them into a pot with enough boiling salt water to cover them plentifully. Cover; boil steadily until quite tender. Drain thoroughly; season with butter, pepper, and salt. If they are boiled with meat, butter may be omitted.

Young turnips may be served whole, with a drawn-butter sauce. Boiled turnips may be mashed and served like Irish potatoes.

DRIED PEAS AND OATMEAL.

1 quart peas.	4 onions, sliced.
$\frac{1}{2}$ pound bacon or fat salt pork.	2 tablespoonfuls sugar.
6 quarts cold water.	Pepper and salt.

6 or 8 ounces, or enough oatmeal mush to thicken the mixture.

Cleanse and cut the meat into half-inch pieces; put it into a dry pot over the fire with the sliced

onions and fry brown, stirring constantly. Exercise care that it does not burn; put in the pepper, salt, and sugar, then add the water and peas, the latter previously soaked and drained. Cover, and boil gently until the peas become quite soft, stirring frequently; then stir in gradually the oatmeal, simmer for twenty minutes, and serve hot.



These recipes from the I. W. Mess Halls have proven to be helpful to those that do cooking at living history events. It's very educational for visitors to see how it was done!

Post Schedule January 1873

Calls during the month, were as follows, viz:

	Daybreak	
<i>Retire</i>	<i>Immediately after</i>	
<i>Police and Stable Calls</i>		
<i>Breakfast Call</i>		
<i>Surgeons Call</i>	7.00	o'clock A.M.
<i>Fatigue Call</i>	7.30	" " " "
<i>Guard mounting, 1st Call</i>	7.45	" " " "
<i>Guard mounting</i>	8.00	" " " "
<i>Water Call</i>	8.30	" " " "
<i>First Sergeants Call</i>	11.30	" " " "
<i>Recall from Fatigue</i>	12.00	M.
<i>Dinner Call</i>	12.15	P.M.
<i>Fatigue and Drill Calls</i>	1.00	" "
<i>Recall from Drill</i>	2.00	" "
<i>Water and Stable Calls</i>	3.00	" "
<i>Recall from Fatigue</i>	11.30	" "
<i>Drum Parade.</i>	<i>Half an hour before sunset.</i>	
<i>Retreat.</i>	<i>Sunset.</i>	
<i>Rolls</i>	8.30.	P.M.
<i>Taps</i>	9.00	" "
<i>Sunday morning inspection</i>	1 st Call	7.45 A.M.
	2 nd "	8.00 " "

Guard mounting Sunday immediately after inspection.

General Order

No. 57 dated September 25th 1872,

*By Order of Captain Tucker,
Jas. E. Gibson,
S. C. Ady.*

Bugle calls and duty stations for Fort McKavett during January, 1873. Note: Cavalry went to work before infantry to take care of the horses. The horses came first, then the cavalryman.

Parade was held in the morning and evening. Unless you were on guard duty, you were required (officers and enlisted alike) to attend. Supper would be after retreat (sundown).