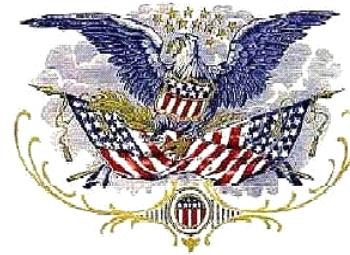


Fort McKavett State Historical Site  
P. O. Box 68  
Fort McKavett, Texas 76841



# Fort McKavett Gazette

“News of our Volunteers and Friends”

**Volume 12, Number 1**

**January, 2013**

## Fort McKavett Upcoming Events

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



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

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

**Join us on Facebook  
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## President's Message...

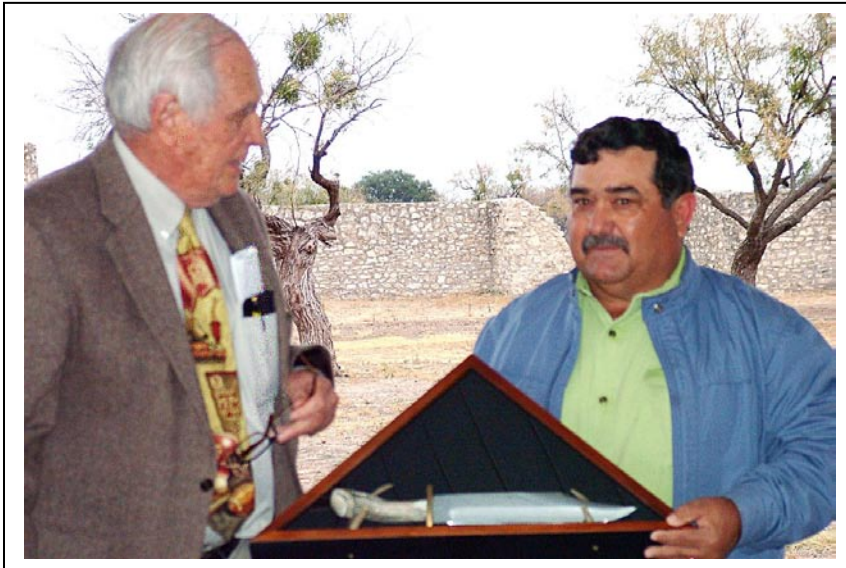
It's hard to believe, but we are starting our 12<sup>th</sup> year of the Fort McKavett Gazette. It's been quite the ride and we expect many more great issues of our newsletter.

We hope everyone has had a great New Year and we are looking forward to a busy year again at the site. Make plans to come to our March event (22<sup>nd</sup> - 23<sup>rd</sup>) to see all the improvements made to Fort McKavett.

**John Cobb  
President  
Friends of Fort McKavett**



## *Buddy Garza Honored*



**Buddy Garza, complex site manager at Fort McKavett State Historic Site, received an early Christmas present when Menard citizens gathered at Presidio de San Saba to express their appreciation for Buddy's many contributions to the community, including historic preservation and public improvements such as the picnic pavilion at Stockpen Crossing Park, Fort McKavett, and the Presidio to name a few. Although it was a chilly, damp day, there was an excellent turnout and spirits were high. Buddy was presented a certificate of appreciation and a collector's Bowie knife made by noted Texas knife-maker Clayton Miller.**

**Kudos to Buddy for all the hard work he has done over the last almost 30 years of service to all of us!**

## *Fort McKavett at Old Fort Concho*



*Fort McKavett was well represented at this years "Christmas at Old Fort Concho" event. Staff and volunteers were involved with several different displays including the Ladies Tent and Fort McKavett information. Well done!*



## *Major Maintenance Updates at Fort McKavett*



Restoration and replacement of the windows and doorways of the buildings at Fort McKavett is taking shape. This is a major operation and will keep our buildings maintained and in great shape for years to come. This project has been going on for several months and will be ongoing for several more.



## *From the 1857 Regulations*

### CAMPS.

489. . . . Camp is the place where troops are established in tents, in huts, or in bivouac. Cantonments are the inhabited places which troops occupy for shelter when not put in barracks. The camping-party is a detachment detailed to prepare a camp.

490. . . . Reconnoissances should precede the establishment of the camp. For a camp of troops on the march, it is only necessary to look to the health and comfort of the troops, the facility of the communications, the convenience of wood and water, and the resources in provisions and forage. The ground for an intrenched camp, or a camp to cover a country, or one designed to deceive the enemy as to the strength of the army, must be selected, and the camp arranged for the object in view.

491. . . . The camping-party of a regiment consists of the regimental Quartermaster and Quartermaster-Sergeant, and a Corporal and two men per company. The General decides whether the regiments camp separately or together, and whether the police guard shall accompany the camping-party, or a larger escort shall be sent.

492. . . . Neither baggage nor led horses are permitted to move with the camping-party.



## **March 22-23, 2013 West Texas Heritage Days at Fort McKavett SHS.**

Please join us in celebrating Fort McKavett's West Texas Heritage Days event on March 22-23, 2013. If you have any questions please feel free to contact me via email ([cody.mobley@thc.state.tx.us](mailto:cody.mobley@thc.state.tx.us)) or phone (325-396-2358). The registration may be filled out and emailed back to me, mailed to the postal address, or you may fax it to the number on the form.

The form can be found at:

<http://www.facebook.com/download/184096345066945/FortMcKavett2013-reg-working.doc.doc>

Please forward the registration to any interested parties and we hope to see you in March!

## *Cavalry Companies at Fort McKavett During the 1800's*

### *4th Cavalry Regiment*

*Company A*      *March 68 - March 69, February 74  
- January 75*

*Company F*      *April 68 - November 68*

*Company M\**      *August 74 - January 75*

### *9th Cavalry Regiment*

*Company F*      *March 69 - January 74*

*Company M*      *March 69 - November 73*

*Company D*      *November 73 - January 74*

### *10th Cavalry Regiment*

*Company K*      *November 73 - September 76*

*Company C*      *July 75 - August 78*

*\*Note: Company "M" of the 4th Regiment of Cavalry was assigned to Fort McKavett on "Detached Duty" and not carried on the Post Returns as "Assigned" to the Post. This was during the time period of Mackenzie's raid into Palo Duro Canyon.*



*Left: Fort  
McKavett's  
Commanding  
Officers  
Quarters in 1920*

## *From the Army Cooks Manual*

*How about some cold weather meals...*

### **IRISH STEW.**

(Sufficient for 22 men.)

16½ pounds meat.	6 ounces salt.
16 pounds potatoes.	1 ounce pepper.
4 pounds onions.	½ pound flour.

Cut the meat away from the bone, and then into pieces of one-quarter pound each; if a loin or neck of mutton, cut it into chops; if a shoulder disjoint it, and cut the blade bone into four pieces; if a leg, cut the meat into slices  $\frac{3}{4}$  inch thick; rub the meat with the salt, pepper, and flour, and place it in the boiler with some fat, brown it on both sides, then add the onions whole, and then the potatoes, and enough water to cover the potatoes; stew gently for two hours; keep the fire down during the cooking and the boiler well covered.

### **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.

### **FRIED BEANS.**

Boil and drain the beans. Put into a frying pan enough butter or beef dripping so that when melted it will just cover the bottom of the pan. When this becomes hot put in the beans and fry brown; stir them occasionally so that they will brown uniformly.