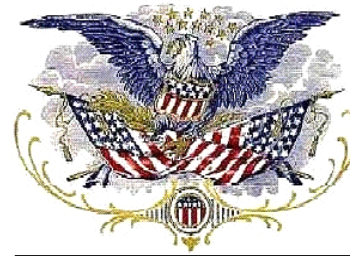


Fort McKavett State Historical Site
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Fort McKavett Gazette

“News of our Volunteers and Friends”

Volume 12, Number 7

July, 2013

Fort McKavett Upcoming Events

September 20-21, Presidio de San Saba, Education day on Friday

October 5, Fall Star Party with Johnson Space Center Astronomical Society*

October 11-12, Fort Griffin Living History Event, Education Day on Friday.*

*THC Historic Sites Event

Fort McKavett State Historic Site



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www.fortmckavett.org

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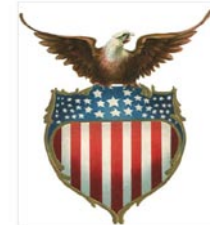
President's Message...

Our Old Stories, New Voices Camp is over for the year and it was a great success! Buddy and the site staff, including the volunteers who helped cook for the kids all week did a spectacular job!

Next month, we will have updated photos on the window and door restoration project at Fort McKavett. They have done a terrific job and it is very noticeable.

See you at the Fort...

John Cobb President
Friends of Fort McKavett



Have a safe 4th of July!



Our Old Stories, New Voices camp for 2013 was the greatest yet with 53 campers from all over Texas learning about their shared heritage and having a great time!



Upper Left: Native American Day, campers learned how to use bows and arrows.

Lower Left: Hispanic Day started off with a trip to the Presidio de San Saba to learn about the Spanish influence in West Texas.



Bottom: Buffalo Soldier Day our campers learned the Manual of Arms



More Old Stories, New Voices



Upper Left: campers learning to canoe at South Llano River State Park where they also spent the night in tents.



Lower Left: campers kept a daily journal of their experiences and many were posted on the THSA blog nightly.



The Old Stories, New Voices Class of 2013 graduation photo at Fort McKavett State Historic Site

This year's campers learned a lot about their shared heritage, made friends and memories that will last them a lifetime. Special thanks need to go to Buddy Garza and the staff for this year's successful encampment!

Looking for something to do this summer?



Come to Fort McKavett with your camera and make memories...Send them to the Friends of Fort McKavett Facebook page and see them published and shared with everyone!



Your Friends of Fort McKavett wish you a Safe and Happy 4th of July.

Fort Lancaster State Historic Site Teaming Up with the Texas Challenge Academy

On June 1st we had a group of students come out from the Texas Challenge Academy to volunteer at Fort Lancaster. The Texas Challenge Academy is a volunteer program for youth who have or are at-risk of dropping out of high school. These students apply to TCA and work towards recovering credit hours, gaining GED's and High School Diploma's. In no way is this mandatory or a court ordered program. The students are innately driven to get back on track and choose to take this opportunity on their way to making the most of their lives.

We had a group of young ladies come out to work on grounds keeping. They were all extremely hard workers and as you can see in the photo, kept their humor throughout the day. Many of the ladies look forward to graduating from the Challenge Academy to pursue college educations, military opportunities, nursing, and many more. They were all very forward thinking students. After lunch Nash gave them a tour of the site along with a history program. They were very engaged and we look forward to having more great young men and women out from the Texas Challenge Academy. Check us out at facebook.com/fortlanca to keep up with all we are doing!



From the 1857 Army Regulations

ARTICLE XXV.

SUTLERS.

202. . . . Every military post may have one Sutler, to be appointed by the Secretary of War on the recommendation of the Council of Administration, approved by the commanding officer.

203. . . . A Sutler shall hold his office for a term of three years, unless sooner removed; but the commanding officer may, for cause, suspend a Sutler's privilege until a decision of the War Department is received in the case.

204. . . . In case of vacancy, a temporary appointment may be made by the commanding officer upon the nomination of the Council of Administration.

205. . . . Troops in campaign, on detachment, or on distant service, will be allowed Sutlers, at the rate of one for every regiment, corps, or separate detachment; to be appointed by the commanding officer of such regiment, corps, or detachment, upon the recommendation of the council of administration, subject to the approval of the general or other officer in command.

206. . . . No tax or burden in any shape, other than the authorized assessment for the post fund, will be imposed on the Sutler. If there be a spare building, the use of it may be allowed him, he being responsible that it is kept in repair. If there be no such building, he may be allowed to erect one; but this article gives the Sutler no claim to quarters, transportation for himself or goods, or to any military allowance whatever.

207. . . . The tariff of prices fixed by the Council of Administration shall be exposed in a conspicuous place in the Sutler's store. No difference of prices will be allowed on cash or credit sales.

208. . . . Sutlers are not allowed to keep ardent spirits or other intoxicating drinks, under penalty of losing their situations.

209. . . . Sutlers shall not farm out or underlet the business and privileges granted by their appointment.

From the Army Cooks Manual

REMARKS ON MEAT.

Good fresh beef presents the following characteristics: The lean, when freshly cut, is of a bright red color, easily compressed and elastic, the grain fine and interspersed with fat. The fat is firm and of a yellowish-white color; the suet firm and perfectly white. If beef is of inferior quality the lean is coarse, tough, and inelastic, and of a dull purplish color; the fat is scanty, yellow, and moist. The above remarks apply to mutton, except that in good mutton the fat is white. In unwholesome mutton the fat is decidedly yellow. If meat is frozen it should be thawed in cold water before it is cooked. This rule applies to all frozen meats, poultry, game, and fish. If meat is tainted, it is useless to attempt to disguise it; it should be thrown away.

Meat becomes tender and more digestible by keeping. If it is to be kept longer than ordinary it should be dredged with pepper. It should be wiped with a dry cloth as soon as it comes from the butcher.

Meat must not be placed in contact with ice. It should not be kept wrapped in paper, nor in anything that may impart flavor. Before putting raw or cooked meat into a refrigerator cover it with a clean cloth. The practice of taking the bones out of baking pieces and skewering is improper, as the escape of the juices is thereby facilitated. The time required for baking depends on the oven, the quality of the meat, its size and shape, and the time it has been killed; fresh-killed meat requires a longer time to cook. A longer time is required in cold than in warm weather.

The term "refrigerator" means an "ice box", remember, this is before modern refrigerators.