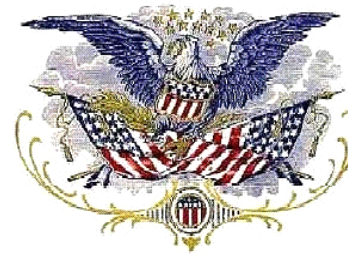


Fort McKavett State Historical Site
P. O. Box 68
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Fort McKavett Gazette

“News of our Volunteers and Friends”

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Fort McKavett Upcoming Events

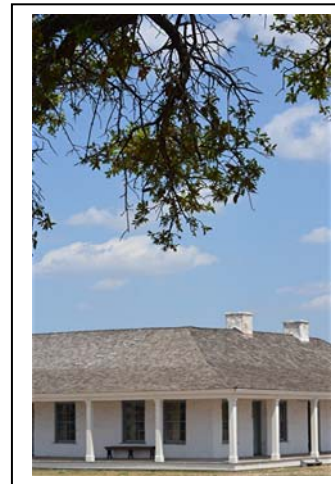
October 10-11, Fort Griffin,

Education Day on Friday*

October 17-18th, Fort Stockton.

Education Day is Friday

*THC Historic Sites Event



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

www.fortmckavett.org

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President's Message...

A packed Gazette this month shows our 8th Old Stories, New Voices camp. It was a fun filled adventure for our campers and thanks to the Staff of both the Texas State Historical Assoc. and our own Fort McKavett Staff, it was a great success!

Bids are being taken for the next stage of restoration of window and doorways on buildings at the site and we hope to start the work soon.

As you can see by our photos in this month's issue, the site is rich in green with all the rain we have received. Wildflowers are everywhere at the beginning of July and if you are out and about this summer, you need to drop by and see it in person!

Hope to see you at the Post

John Cobb President
Friends of Fort McKavett



Old Stories, New Voices Director Steve Cure was selected to be the Interim Executive Director of the Texas State Historical Association. Steve has been over the TSHA sponsored OSNV program since it started at Fort McKavett. Congratulations are in order for his well-deserved selection!



Left: Cody Mobley is shown at Barracks No. 4 where he and volunteers made more beds, racks, and equipment plus traded the furnishings around the middle and south rooms in preparation for this year's Old Stories, New Voices camp. The Sgt.'s room and south barracks are now pre-civil war rooms and the middle barracks are the 1870's rooms.

Right: Cody and a volunteer are working on a table for the Sgt.'s Quarters in Barracks No. 4. We will have updated photos of the Barracks in the next Gazette.



A Super Thank You is in Order!



These three ladies have been cooking for us for years at Old Stories, New Voices and our March Event. People don't realize how much work and effort goes into each meal. It takes three-four hours preparation time and about an hour worth of cleanup for each meal served. We owe these folks a very special thank you for their hard work. Shown are Lisa Lester, Glenda Tubbs, and Beatrice (Mrs. B) Garza for their years of service to Fort McKavett!



***Old Stories, New Voices has
come and gone again...2014***

Views from this year's Old Stories, New Voices Camp



Our Campers and Staff at this year's O.S.N.V.



One of the Companies at the Presidio de San Saba



Left: Campers learning to canoe on the overnight trip to South Llano State Park...They also got to spend the night in tents. Quite an experience for all these guys!

More from Old Stories, New Voices 2014



Left: Campers got to swim at the Menard Pool several times during the camp.

Right: Campers got to explore Government Springs at Fort McKavett to view the wildlife and learn about the importance of water.



Left: Buffalo Soldier Day campers got to learn how to march, history of the Buffalo Soldiers, and learned about how soldiers entertained themselves after hours.

Shadows of our campers on the last night of the camp...Now they join the shadows of our rich history at Fort McKavett State Historic Site



Fort McKavett's Last Chaplain



Captain John Dempster Parker was born in Homer, New York September 8, 1831. He received his appointment to the Army (at the age of 51) in 1882 and his first duty station was Fort McKavett, Texas where he did several scientific studies on archeology, reptiles and fossils at the Post.

One of his early accomplishments was the 1868 publication of an article in the American Journal of Science and Arts about the April, 1867 earthquake in Kansas. He resigned his position in August, 1869, following mismanagement of funds by the college treasurer. This was less than a year after the school became Washburn College. After working for the Commonwealth newspaper in Topeka for a year, he left to serve as pastor of a Congregational church at Burlington, Kansas. In 1871, he was appointed by the Governor to be Superintendent of the Kansas Institution for the Blind in Wyandotte (now Kansas City), Kansas and was there four years.

In July, 1882 he was commissioned a Captain by President Arthur, serving as a post chaplain in the United States Army. He served with distinction in that capacity for thirteen years at various army posts including Fort Hays and Fort Riley in Kansas, Fort Robinson in Nebraska, Fort McKavett in Texas, Fort Bowie in Arizona and Fort Stockton in California. In 1890, while stationed at Fort Robinson, Nebraska, Dr. Parker made the initial efforts for the organization of the Nebraska Academy of Sciences (est. January 1, 1891, at Lincoln). He was also one of organizers of the California Science Association, where he was elected Custodian in 1896. His last station was at San Diego, California, where he retired from active service in September 1895. In 1893 he originated the movement that resulted in the establishment of the Normal School in San Diego in 1897.

Doctor Parker died at the age of 77 of arterial sclerosis, in the general hospital at The Presidio, San Francisco on March 8, 1909. Funeral services were held in the post chapel. He was buried with full military honors in the National Cemetery at The Presidio.

From the Army Cooks Manual

REMARKS ON GAME.

The entrails should be taken out as soon as the game is killed. If the meat is not to be cooked at once hang it up in a cool dry place. Birds should be kept in their feathers and animals in their skins.

Bear and buffalo meats are better cooked by baking than in any other way. Prepare, cook, and serve bear and buffalo meat like fresh pork or fresh beef.

Clean, prepare, and cook birds as directed for poultry.

BAKED VENISON.

Time, fifteen to twenty minutes to the pound.

Trim the meat, wash it in tepid water, and wipe it dry. Rub it over with fresh butter, beef dripping, or lard; then cover it over with a thick paste of flour

and water about a half inch thick, closely molded to the meat with the hand.

Put it into a baking pan with about a pint of boiling stock, gravy, or beef dripping, and bake. Baste it frequently, at least every ten minutes. Thirty minutes before the meat is cooked remove the paste cover. When cooked serve it in a hot dish with a *gravy* made as follows: About two hours before the meat is baked put into a pot of cold water sufficient to cover them the scraps trimmed from the meat or one or two pounds of raw venison cut into pieces; season with cayenne pepper, salt, cloves, and nutmeg. Cover and let it simmer; remove the scum as it rises. When it has simmered to about one-half the quantity of water used take it from the fire and strain the gravy. After the meat is removed pour the gravy into the baking pan, and stir into it one or two tablespoonfuls of blended browned flour; let it boil up once, and serve in a separate dish. Instead of covering the venison with a paste there may be laid over it thin slices of fat salt pork or bacon. In this case cook the same as fresh beef and serve with a gravy made as directed in recipe for Gravy for Baked Meats.