

# Fort McKavett Gazette

“News of our Volunteers and Friends”



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

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## Fort McKavett Upcoming Events

*July 18, Fort McKavett, Shoemakers Shop Mini-Event*  
*October 9-10, Fort Griffin, Living History Days, Education Day on Friday\**  
*December 4-6, Christmas at Old Fort Concho, Education Day on Friday*

*\*THC Historic Sites Event*



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

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## President's Message...

Howdy everyone! I hope that you are having an enjoyable and relaxing summer.

The Fort McKavett Volunteer Fire Department Annual Fundraiser was held on Saturday, June 13, 2015. Ken Lester sold \$110 worth of polo and t-shirts for the Friends group while talking to people about Fort McKavett.

As I write this article, counselor training for this year's Old Stories New Voices camp is being held at the fort. The fort staff is also working hard to make sure that everything is ready for the campers to have tons of fun learning about the history of Fort McKavett. History will definitely come alive for these campers. I am sad that for the first time in 6 years I will not be a part of this event. I will be waiting to see the pictures that John Cobb will be posting on our Facebook page. Review the calendar of events for this summer. Also, if you visit a fort or a history museum anywhere during your summer travels; please send John Cobb a picture of you in your Fort McKavett shirt and a write up so that he can share your experience with the rest of us!

Lisa Lester, President

# Old Stories, New Voices 2015



*The Class of 2015*



*Day 1, Campers arrive from all over the State*



*Site Manager Cody Mobley explains the Indian Middens during Native American Day*

## *June Mini-Event: Hard Work and Hand Tools*

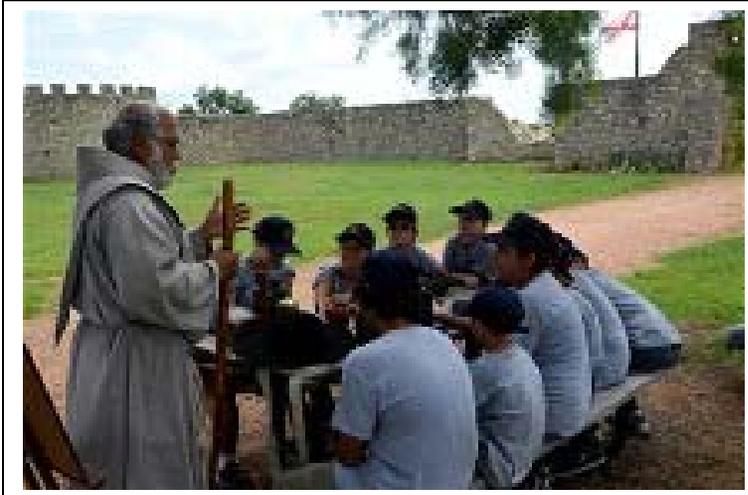


*Staff Member Larry Trimble showing visitors how to make Cedar Shakes from scratch*



*Left: Friends of Fort McKavett Member Tina DeLong trying her hand at whitewashing the Barracks  
Right: New Education and Curator Kevin Malcom after a hard day of whitewashing buildings.*

## More Old Stories, New Voices at Fort McKavett



*Friends of Fort McKavett Director Joe Gonzalez explaining the Friar's job at the Presidio de San Saba*



*Sgt. Horace Williams explains the Buffalo Soldiers job to Campers on Buffalo Soldier Day*

*Our campers have a full schedule from 7 in the morning through 9 at night. They learn a lot about history, nature, and make friends from all cultures. This is what our Texas Historical Commission Sites are all about.*

## More Old Stories, New Voices at Fort McKavett



*Learning to Seine on the South Llano River State Park*



*Fort Day, campers were shown farming and ranching animals and history as well as a movie on Fort McKavett and vintage games*

*This year's OSNV was a great success and plans are being made for next year's 10<sup>th</sup> Old Stories, New Voices Camp at Fort McKavett. Thanks to the Staff for all their hard work in keeping this part of our history alive!*

## *The next time you are at the Post...*



*Take a little time and go down past the Barracks to the Century Plants Fort McKavett is the summer home to hundreds of hummingbirds and they love these plants. Bring your camera and be prepared to be "zoomed"*



*Also, take the nature trail and go see our Indian Middens. We have several and they are well worth the walk to see.*

## *From the Army Cooks Manual*

### **Chili con Carne.**

92. For 50 men, take 12½ pounds of meat (scraps) and cut into pieces about ½ inch cube. Place in a bake-pan and fry in the same manner as beefsteak, but using a smaller amount of fat. (All fat should have been trimmed from the meat before cutting up.) Place the meat (fried) in a bake-pan and cover about 1 inch with beef stock; add 3 ounces of ground Chili peppers and salt to taste; let simmer until the meat is thoroughly done. Take 2 quarts of baked beans and pass through a meat-cutter and mix well in the chili con carne; then add 1 quart of beans whole. When ready to serve, there should be sufficient beef stock to just cover the preparation. While cooking it may be necessary to add beef stock to replace that lost by evaporation.

### **Corn Cake.**

94. For 50 men, take 2½ pounds of flour, 2½ pounds of corn meal, 2½ pounds of sugar, 1¼ pounds of fat, 20 eggs, 5 ounces of baking powder, 5 teaspoonfuls of extract, and a few pinches of salt. Make as explained for plain cake, paragraph 114. This cake may be put up in different forms, using the biscuit moulds as well as bake-pans.

### **Corn Cake (Second Recipe).**

95. For 50 men, take about 2½ pounds of flour, 2½ pounds of corn meal, 1¼ pounds of sugar, and 10 eggs. Make into a batter, beating well for about 5 minutes, and let stand for 2 hours or more before using. Corn mush that has been left over can be used in this recipe as well as the corn meal. Add baking powder just before baking, mixing it into each portion baked separately; in no case put it all in at once, as much of its strength will be lost. For the whole about 8 ounces of baking powder will be required. Serve hot with sirup.

### **Corn Fritters.**

96. For 50 men, take about 2 pounds of corn meal and 4 pounds of flour. To each pound of the mixture take 4 ounces of sugar, ½ ounce of baking powder, and 3 eggs; make into a soft dough, and fry in about 3 inches of fat in a receptacle on the top of the range. Remove the dough from the pan with a spoon and drop into the fat, keeping each fritter as nearly round as possible. Be careful not to have the fat more than one-third filled with fritters at a time.

*Corn Cake is what we now call Corn Bread...*

*Enjoy!*