

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



Fort McKavett Gazette

“News of our Volunteers and Friends”

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Fort McKavett Upcoming Events

**June 22-28, Old Stories,
New Voices Camp, Fort
McKavett***

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

***THC Historic Sites
Event**



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

www.fortmckavett.org

**Join us on Facebook
Friends of Fort McKavett**



President's Message...

A special thank you is in order for our Friends of Fort McKavett Volunteers and the Fort McKavett Staff members who made Fort Lancaster's Living History event a success! There was a lot of hard work done by everyone involved in this year's event and they were able to set new records for attendance because of this.

We are gearing up for Old Stories, New Voices to be held this month at Fort McKavett. There will be write ups and photographs posted in next month's Gazette as well as our Facebook page.

The summer break is on us and we hope you stay cool and enjoy your break!

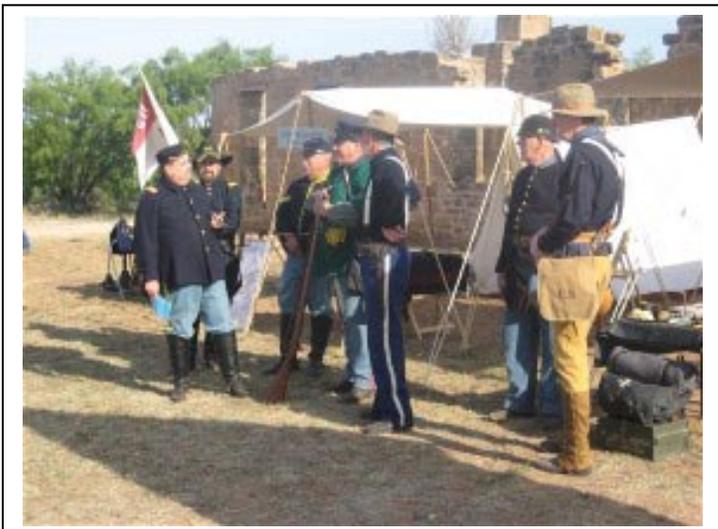
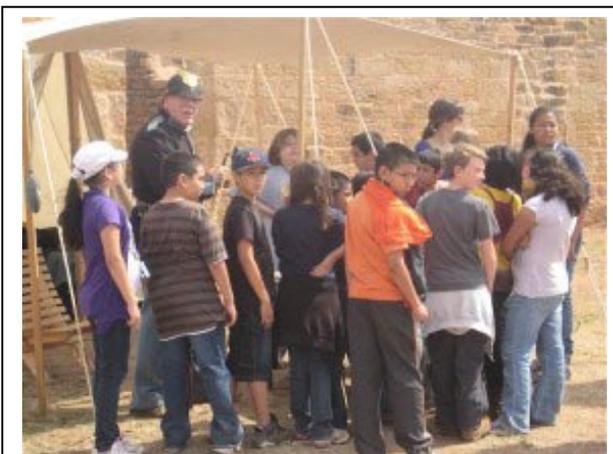
See you on the trail...

**John Cobb President
Friends of Fort McKavett**

Fort Chadbourne Event with McKavett Volunteers



Upper left:
Richard Vaughn,
Cindy Vaughn
and Joe Gonzalez
at Fort
Chadbourne.
Bottom left: John
Schultz showing
his display at
Fort Chadbourne
this year.
Some of the
volunteers at
Fort Chadbourne
Thanks to King
Walker for the
photos.



Texas Forts Trail, Fort Worth 2013



Volunteers John and Violet Schultz are shown at their Fort McKavett display at the Texas Forts Trail event in May. Don Bredthauer was also on hand.



Congratulations are in order to Joe Gonzalez for being named the Volunteer Coordinator on the Board of Directors of the Friends of Fort McKavett. Joe will be coordinating volunteer representation at living history events.

Fort McKavett at Fort Lancaster



Fort McKavett's escort wagon and display at Fort Lancaster



Friends of Fort McKavett members traveled to Fort Lancaster to help serve the noon meal on Saturday. Upper left: Warren and Cory Fleniken.

Lower left: Lisa and Ken Lester serving the meal!

Photographing the event was John Cobb who had a small display during Education Day as well.

Thanks to all for their hard work!



Fort Lancaster 2013 Frontier Jubilee Recap by Nash Traylor

We have just completed our 2013 Frontier Jubilee. We hit record highs in attendance, including a great turn out for our Education Day. The weekend was made up of an Education Day, with area schools in attendance, and a day open to the public.

On Friday 5/17/2013, for our Education Day, the schools were able to experience many Living Historians and their unique impressions on significant historical periods in the U.S. Students participated in making the Artillery Unit calls before the firing of a cannon, interacted and learned about camels and their significance in Fort Lancaster's history, touched pelts of animals that are now extinct in America, and much more.

Our public day, Saturday 5/18/2013, went much the same way along with a Free Barbecue Lunch provided by the Friends of Fort Lancaster and a rifle demonstration by the local Texas Challenge Academy to cap it off.

Here is a quote from a teacher who enjoyed herself enough on the Education Day to come back out on Saturday:

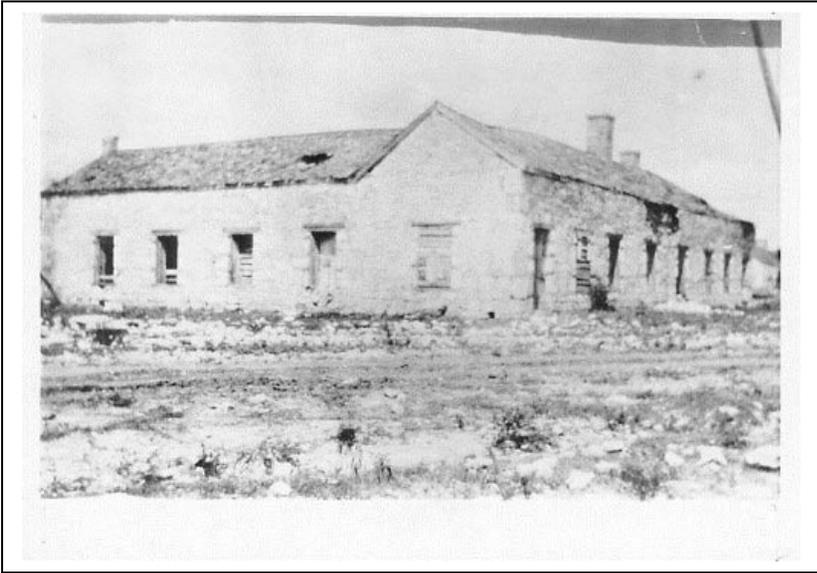
"Thank you for a good day on Friday...And thanks for the day on Saturday. I truly believe you are doing a great job there. Keep it up." – Mrs. Valkonen 7th grade teacher Sonora Middle School

We would like to thank all of our participants, Friends of Fort Lancaster, our public and school visitors, Texas Challenge Academy, the Ozona Boy Scout Troop, all of our supporting community organizations, and the staff from both Fort Lancaster State Historic Site and Fort McKavett SHS. Your support and efforts are the reason we have a significant impact on our greater community.

Overall it was a great event and has set a foundation we will build on for many years to come. Check us out at [facebook.com/fortlancaster](https://www.facebook.com/fortlancaster) for more info on our events and future activities.



Over our shoulder, a backwards look...



The Field Officers Quarters (OO2 and 3) is shown in the early 1930's

From the Indian Wars Army Regulations

FORAGE.

1886. The forage ration for horses is fourteen pounds of hay and twelve pounds of oats, corn, or barley; for mules, fourteen pounds of hay and nine pounds of oats, corn, or barley. In special cases of hard service or exposure, the Quartermaster General may authorize the ration of grain to be increased not more than three pounds, when recommended by the Chief Quartermaster of a Department, or of an army in the field; but in order that the expenses may not exceed the appropriations, Division and Department Commanders will reduce the ration of forage, when necessary, to keep the expenses within the remittances made for this purpose.—[*Regs.* 1863, ¶¶ 1121, 1125; *G. O.* 82, 1875.]

1887. Whenever the state of the supplies or circumstances of the service make it necessary to issue a part, only, of the ration, in kind, commanding officers will prescribe what part shall be so issued.—[*Regs.* 1863, ¶ 1125.]

1888. The allowance of forage to mounted officers will apply equally for mules and horses, when the exigencies of the service make it necessary to use the former instead of the latter. This will not authorize officers to make the substitution on drills and parades, or, under ordinary circumstances, on any duty under arms.—[*Regs.* 1863, ¶ 1122.]

From the Army Cooks Manual...

BAKED MACARONI AND CHEESE.

Boil and drain the macaroni and with it fill by layers a greased earthen dish, seasoning each layer with minced fat pork or butter, grated cheese, mustard, pepper, and salt; add bread crumbs for the top layer. Cover and bake with a moderate heat for half an hour. Remove the cover, and when the top is brown serve in the baking dish.

STEWED CELERY.

Scrape and wash well the green stalks that are not fit to be used on the table. Cut in pieces one inch long and soak in cold water fifteen minutes. Place in saucepan of boiling water, with one teaspoonful of salt, and boil thirty minutes. When done, drain and throw into cold water while you make the sauce. Put one tablespoonful of dripping in frying pan, melt, and add one tablespoonful of flour. Mix smooth. Add three tablespoonfuls liquor in which celery was boiled; salt and pepper to taste. Add celery to sauce, stir until heated through, and serve.

STUFFED EGGPLANT.

Take large plants, cut in two lengthwise and remove inside, leaving one-half inch thickness of peeling. Chop fine and mix well with an equal quantity of bread crumbs. Salt and pepper to taste, and a little brown sugar. Cook this mixture in dripping or butter in a frying pan, stirring constantly. Cook ten minutes, fill shells with this, and bake in oven half an hour; serve in shells.

These types of recipes show there were more meals than just beans and meat in the Indian Wars Army when in garrison. Of course, it would depend where you were stationed and the availability of receiving the ingredients.