

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



Fort McKavett Gazette

“News of our Volunteers and Friends”

Volume 13, Number 6

June, 2014

Fort McKavett Upcoming Events

**June 21-27, Old Stories New
Voices Camp***

**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

Join us on Facebook
Friends of Fort McKavett



President's Message...

Fort McKavett has received rain in the last couple of weeks and just in time to green everything up for our Old Stories New Voices camp this year. This year's camp will run from June 21st to the 27th.

We will be on hand again this year to bring you photos of all the campers and adventures they will enjoy.

Summer is finally here and travel time for a lot of vacationers. We hope you drop by the Post if you get a chance and see all the improvements that are being made in our buildings.

Don't forget June 7th, volunteers are needed to help make new furniture for the barracks!

Hope to see you at the Post

John Cobb President
Friends of Fort McKavett

The Latest from Cody...



Are you handy with a hammer and nail? Do you have an interest in antique hand tools? Or are you interested in how the soldiers that built Fort McKavett completed their task?

Join us on Saturday June 7, 2014 and try your hand at using a froe to rive wood, hammering cut square nails, or pitch in and help our living historians as they construct furnishing for our barracks. This will be an ongoing program throughout the day.



Thanks to Greg Bodin of this photo of Cody doing a shoe making demonstration in May 2014 at the post.

To keep up with the monthly living history demonstrations at Fort McKavett, check on our Friends of Fort McKavett Facebook page!



Fort Chadbourne 2014

Fort McKavett was well represented at Fort Chadbourne's 2014 Living History Event this year. Thanks to David Carter for sharing the top three photos of the event and thanks to Joe Gonzalez for the bottom two photographs.



Fort Lancaster Living History Days



Fort McKavett was represented at this year's event by Buddy Garza, Cody Mobley, and Larry Trimble at Fort Lancaster. Special thanks and tip of the hat goes out to Doug Baum for sending us these photographs.

They had a good turnout on Friday (Education Day) and Saturday (Public Day).

Note: Cody was there first, so he got the only shade tree (bush) by the Parade Grounds...

Membership Dues Time Again...

The Friends of Fort McKavett
P.O. Box 87
Fort McKavett, Texas 76841

Name: _____

Address: _____

City: _____

State: _____ Zip: _____

Telephone: (Area Code) _____

Email: _____

The Fort McKavett Gazette is available on-line. Do you wish to receive a copy in the mail? YES / NO

Type of Membership:

- Single Annual Membership (\$15.00)
- Family Annual Membership (\$25.00)
- Corporate Annual Membership (\$100.00)

To join or renew, cut or print out this form and send it to the above address.

Our New Friends of Fort McKavett Polo Shirts have arrived!



Our new polo shirts have arrived. You will find them very comfortable and good looking. See the attached photo (ignore the old person wearing it)...

\$38.00 for M, L, or XL

Other sizes by special order...

If you are interested in one, contact Lisa or Ken Lester as soon as possible, we have a limited number of shirts at this time and if you don't see the size you need, let them know so they can put them on the list for the next order. Ken: ken@riverofstars.net or Lisa: lisa@riverofstars.net

From the Army Cooks Manual

325. Beans, baked (for 60 men).

Ingredients used:

15 pounds beans, issue.
2 pounds bacon, diced.
5 ounces sugar, or
 $\frac{1}{2}$ pint molasses.

Wash the beans thoroughly in cold water; place the bacon in the boiler or jar; pour in the beans and add the sugar (or molasses), together with about 5 gallons of water; salt to taste, place on the range and let come to a boil; after about fifteen minutes, cover with a lid and place in the oven. If the beans are to be served for dinner, the above work should be attended to the preceding evening, and the fire should be left so as to keep up a slow heat for the greater part of the night. The first thing in the morning more water should be put in (if necessary), covering the beans about 1 inch. If the breakfast requires a hot fire, the oven door should be left partly open, so that the beans will only simmer. If the oven can not be thus regulated, the beans should be removed and placed on the range or mantel, where they will barely simmer. It may be necessary to add more water several times in the course of the morning (in order to keep the beans barely covered). By 10 o'clock in the morning there should be sufficient juice in the kettle, so that bubbles will rise to the surface as the beans simmer; in one-half hour the beans will be ready to serve, and should be removed to a place where they will be kept warm. Serve hot with some kind of a salad.*

*Water added while cooking should be boiling hot. Especially in summer, the beans should not be soaked, as they may sour and have a bad flavor. Beans left over may be used in the preparation of bean salad or chill con carne.

195. Cakes, corn (for 60 men).

Ingredients used:

3 pounds flour.
3 pounds corn meal.
 $1\frac{1}{2}$ pounds sugar.
12 eggs.
6 ounces baking powder.

Mix the flour, corn meal, sugar, and eggs into a batter, beating well for about five minutes, and let stand for two hours before using. Add the baking powder just before baking, mixing it into each portion baked separately. In no case should all of the baking powder be added at once. Serve hot with sirup, butter, or both.

242. Bacon, boiled (for 60 men).

Ingredients used:

15 pounds bacon.

Cut in pieces weighing about 5 pounds each; wash thoroughly and place in cold water; let come to a boil and cook for two hours.