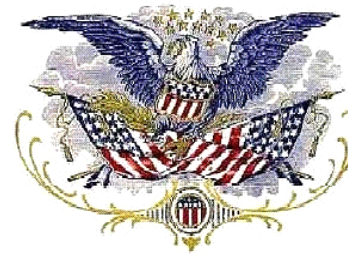


Fort McKavett State Historical Site  
P. O. Box 68  
Fort McKavett, Texas 76841



# Fort McKavett Gazette

“News of our Volunteers and Friends”

Volume 11, Number 6-7

June-July, 2012

## Fort McKavett Upcoming Events

**September 14-15**, Caprock  
Canyons State Park, Buffalo Days,  
School Day on Friday

**September 29**, Palo Duro  
Canyon, Anniversary of the Battle  
of Palo Duro Canyon

\***October 12-13**, Fort Griffin  
Living History Days, Education  
Day on Friday

\***October 13**, Fort McKavett Fall  
Star Party

**October 20**, Fort Stockton, one  
day event, no school day

**December 7-9**, Christmas at Old  
Fort Concho, School Day on Friday

\*THC Historic Sites Event

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

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

You can see all the  
2012 Old Stories New Voices  
camper's "Postcards from  
Camp" at  
<http://oldstoriesfortmckavett.blogspot.com/>

## President's Message...

Thanks to everyone for your patience with the publication of this double edition of the Gazette. We were unable to publish in June due to circumstances beyond our control.

The living historians were really busy in May and June. Now, it looks like they have a brief rest before starting back up again.

In the meanwhile, our staff has been doing a great job, as usual, with maintaining the site and running special programs. One program is the Old Stories and New Voices youth camp.

Follow the link on the left and read their blog and you will see the campers were very impressed with the meals and activities. Hope to see you on the trail...

John Cobb  
President  
Friends of Fort McKavett

# *Old Stories, New Voices* 2012



*Campers taking down the flag at Fort McKavett*



We had 39 campers at this year's event which was hosted by Fort McKavett. As usual, most of the campers were talking about the good food, fellowship, and friends they made during their week at the site.

Left upper: The boys settling in to the barracks.



Lower left: The mariachi band on Hispanic Day was a big hit with everyone.

# *More from Old Stories, New Voices*



*Canoe and Campout Day at South Llano State Park*



*Left Upper: Ken Pollard during Buffalo Soldier Day*  
*Left Lower: Clifton Phiffer, Seminole Scouts*



*Right: Learning Chickasaw Dancing during Native American Day*





# Fort Chadbourne 2012



*Fort McKavett was well represented at this year's Fort Chadbourne event.*

*Thanks to Lynn Dipple for these photographs!*



# Lake Brownwood State Park Open House



*Several Fort McKavett Volunteers attended this year's Lake Brownwood event. John Cobb, Cindy Shelp, Tad Goss, and Ken Pollard were among the attendees.*

## Army Regulations

### RIGHT OF COMMAND.

**SEC. 1169. Officers of the Medical Department of the Army shall not be entitled, in virtue of their rank, to command in the line or in other staff corps.**

11 Feb., 1847, c. 8, s. 8, v. 9, p. 125.



## *The Last Days of Fort McKavett*

In August 1882, the only troops at Fort McKavett were from Company "D" of the 16th Infantry. They were a caretaker detail under the direction of Major Horace Jewett and Captain H.A. Theaker.

Major Jewett of the 16th U.S. Infantry had been attached to Fort McKavett on a temporary basis and had been acting as post commander since December 21st, 1882 by Special Orders No. 139 from Headquarters, Department of Texas. On June 16, 1883, Major Jewett, left Fort McKavett for Fort Stockton, Texas. He had overseen the final disposition of government properties and the final inventory of buildings and fixtures.

When he left, Captain Hugh A. Theaker became the final post commander of Fort McKavett. There were 49 enlisted men and two officers of Company "D", 16th Infantry left at the post.

Captain H. A. Theaker was in command of the post for 14 days before overseeing the final evacuation of government troops and properties. On June 30th, 1883, per Special Orders No. 68 of 1882, Special Orders No. 07 and No. 59 of 1883, Department of Texas, at exactly 12:00 o'clock noon, the garrison flag came down for the last time as Company "D" left Fort McKavett for Fort McIntosh, Texas.

The post library was sent to Fort Davis, Texas. The post hospital funds and equipment were removed to Fort Concho, Texas. The post records and books were boxed and sent with the Quartermaster Department to the District of Texas Headquarters in San Antonio to be sent on to the War Department in Washington, D.C.

There were 40 buildings and 50 outbuildings left for the civilian owners of the property. All buildings started after 1879 (the last date there was a written agreement with the land owners, the Robinson family) were removed. The Robinson heirs then sold the property through their San Antonio lawyer at auction and the town of Fort McKavett was formed that same day.

*The post of Fort McKavett was no more...*

## *From the Army Cook Manual*

### **German Boiled Potatoes.**

250. For 50 men, take about 18 pounds of potatoes—cut to about the size of an egg. After boiling, place in vegetable dishes and over each spread about 2 basting-spoonfuls of browned onions. Serve hot. Potatoes left over from this recipe may be used in lionnaisse potatoes, salad, creamed potatoes, fried potatoes, hash, stew, and various other ways.

### **Browned Potatoes.**

251. Pick out the small potatoes, wash and boil until done. Peel them and add sufficient fat to grease well. Grease a baking-pan and having mixed the potatoes, spread over the bottom of the pan in a single layer. Bake in a brisk oven until brown—this usually requires about 30 minutes.

### **Creamed Potatoes.**

253. For 50 men, take about 18 pounds of potatoes; boil until well done; peel and cut into thin slices (crosswise); take 1 gallon of beef stock and let come to a boil; thicken slightly with a flour batter, and add 1 can of evaporated cream. Place the potatoes in a bake-pan and pour the beef stock over them—the stock being sufficient in quantity to just cover the potatoes. Let come to a boil and remove immediately. Meanwhile chop 2 ounces of parsley very fine, salt to taste, and before serving sprinkle evenly over the potatoes.

### **Beef Fritters.**

142. For 50 men, take about 6 to 10 pounds of meat, using any scraps left over. Take twice as much bread and one-fifth as much onions chopped. Mix well, salt and pepper to taste, and roll into cakes of about 3 ounces each. Roll in flour and fry in about 3 inches of hot fat until brown. Pour tomato sauce or tomato gravy over the fritters and serve hot.

### **Beef Hash.**

143. For 50 men, take about 17 pounds of boiled potatoes and raw onions (one-tenth of the whole being onions); take one-half as much beef or beef and mutton (or various other parts of meat). Chop the whole fine and mix in beef stock until it is as soft as ordinary mush; place in a well-greased bake-pan (about 3 inches deep). Smooth the top evenly with the hand and grease slightly. Bake in a medium oven for an hour and a half. Hash may also be made by taking the same amount of raw potatoes in place of boiled—chopping them to the size of a bean and using a little more (say, 1 quart) of beef stock.