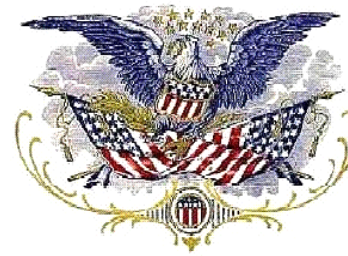


Fort McKavett State Historical Site
P. O. Box 68
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Fort McKavett Gazette

“News of our Volunteers and Friends”

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Fort McKavett Upcoming Events

***June 6-Fort McKavett, Hard Work
and Hand Tools ****

***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***



***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...

I would like to take this opportunity to welcome Fort McKavett's newest employee, Curator Kevin Malcom. Kevin is the son of two U.S. Army Officers and was born in Frankfurt, Germany. Shortly after his birth, Kevin's parents were reassigned to Fort Hood, Texas. Kevin and his family lived in nearby Harker Heights throughout his childhood except for a few years when his father, an instructor pilot, was stationed at Fort Rucker, Alabama. Kevin comes from a long line of Aggies dating back to the 1890's so he always knew he wanted to attend Texas A&M. Kevin joined the Corp of Cadets when he was a freshman at A&M in the fall of 2008. Kevin attended basic training and infantry advanced training at Fort Benning, Georgia after his first year at A&M.

Continued...

President's Message Continued:

Kevin was a member of the Texas Army National Guard during college and rose to the rank of Specialist (E-4) before being honorably discharged in 2014. Kevin is member of the Aggie Class of 2013. He was substitute teaching while taking courses to obtain a teaching certificate in high school history when he was hired by Fort McKavett State Historic Site.

I look forward to going to the fort and meeting Kevin in person! Please make plans to welcome Kevin to the prettiest fort in Texas!

Photo of Kevin to be in next month's Gazette!

Lisa Lester

President

Friends of Fort McKavett

***Fort McKavett Represented at Fort Sam
Houston National Cemetery Memorial Day
2015***



Friends of Fort McKavett Board of Directors Member, Joe Gonzalez represented us at this year's wet ceremony at Sam Houston National Cemetery.



***Fort McKavett at Shafter's
Supply Camps, 1871-72
and 1874-75***

***On the Archeological
Investigation of the Sites with
John Cobb***

Fort McKavett Board of Directors Member, John Cobb got to take part in some of the investigations of Mackenzie's, Shafter's, and Anderson's camps in the Blanco Canyon in April-May. All these units had ties to Fort McKavett. This month's report deals with Shafter's Camp with the 24th Infantry and 10th Cavalry out of Fort McKavett.

On a small hill (Officer's Country) we found canned goods, ammo, saddle parts, tent grommets, pieces of tent stakes, a lock, a set of keys and various other small pieces of equipment. I was at this site for only half a day, but we managed to fill up the tail gate of my pickup in three or so hours' time.



Above: some of the artifacts found in Shafter's Camp the morning I was there. Left: Lock found in Shafter's Camp. Bottom: Sardine can with label intact (from France).



More next month...





Fort Lancaster Living History Day

Because of construction and restoration at Fort Lancaster, this year's event was on Friday (Education Day) only. A good crowd of students were treated to displays and camels. Fort McKavett's Cody Mobley was in charge of this year's event and it went off smoothly.



Jay Wright, Staff Member at Fort McKavett helping Menard County Game Warden John Compton with Menard's Outdoor Day. He presented the students of Menard ISD the history of the area and period games.

Fort McKavett Volunteer

Daniel Garza has represented Fort McKavett at Fort Chadbourne Living History Event, the Texas 2015 Toy Soldier Show, Luna Middle School Night at the Museum Project. He was very proudly promoting Ft. McKavett at these events.



Fort McKavett's Recruiting Station manned by Edgar and Daniel Garza along with Joe Gonzales at this year's Fort Chadbourne Living History Event. As usual, the event went over very well with many, many students on Education Day and followed by a busy Public Day on Saturday.

Hard Work and Hand Tools

Date: June/6/2015 10:00 AM - 4:30 PM



Join living historians in this interactive educational program as they use original tools and methods to construct barracks furniture. Try marking a line with the marking gauge, hammering a cut nail, using a handsaw, or painting the finished product. We will have refreshments on hand for participants and hope that you will join in the fun and lend a hand.

Old Stories, New Voices Intercultural Youth Camp



We will have reports from this year's OSNV Camp (our 9th year) starting in our July Gazette!

June 27-July 3, 2015 - For children from the Dallas/Fort Worth and Menard County Areas

From the Army Cooks Manual

BATTER CAKES, No. 1.

1 quart sifted flour.	$\frac{1}{2}$ teaspoonful salt.
2 heaping teaspoonfuls baking powder.	1 teaspoonful brown sugar.
	2 eggs, beaten light.

Put flour into a deep dish, and mix with it the salt, baking powder, and brown sugar. Add warm milk sufficient to make a thick batter. Then add eggs. If eggs do not thin down the batter sufficiently, add more milk. Beat thoroughly and cook at once.

BATTER CAKES, No. 2.

1 quart sifted flour.	$\frac{1}{2}$ teaspoonful salt.
1 teaspoonful soda.	1 pint sour milk.
	1 egg, beaten light.

Dissolve the soda in a small portion of warm water. Put flour into a deep dish. Mix in the salt; stir in gradually enough of the sour milk to make a thick batter, then the egg, and lastly the dissolved soda. Beat thoroughly and cook.

PANCAKES.

One quart of sifted flour; one level teaspoonful of salt; three heaping teaspoonfuls of baking powder; three teaspoonfuls of brown sugar; two or three eggs, the yolks beaten light, the whites to a stiff froth; one quart of water or milk (the latter is preferable), or enough of either to make a thin batter. Fry as directed in Remarks on this class of cooking.

Cakes should be served hot and eaten with sugar and butter, molasses, or sugar and ground cinnamon, mixed in the proportion of five parts of sugar to one of cinnamon.

Breakfast Cakes...