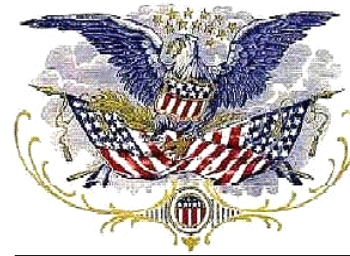


Fort McKavett State Historical Site
P. O. Box 68
Fort McKavett, Texas 76841



Fort McKavett Gazette

“News of our Volunteers and Friends”

Volume 12, Number 3

March, 2013

Fort McKavett Upcoming Events

March 1-2, Fort Clark Education Day on Friday
March 22-23, West Texas Heritage Day, Education Day on Friday*
April 12-13, Fort Richardson Days, Education Day on Friday
April 13, Spring Star Party with Johnson Space Center Astronomical Society*
April 19-21, Confederate Reunion Grounds Civil War Reenactment*
April 27, Copper Breaks State Park, Expedition Days
May 3-4, Fort Chadbourne, Education Day on Friday
May 17-18, Fort Lancaster Living History Days, 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...

It is time for our annual “West Texas Heritage Days” . There are several articles in this month's Gazette about it. Make time to come to the site and enjoy this year's event, you will like what is going on with the entire site!

As you can see by the list at the left, this starts our busy time of the year for everyone associated with Fort McKavett. If you have a chance, get out and support our Staff and Volunteers at these events.

Remember, we will be having our Annual Friends of Fort McKavett meeting after lunch on Saturday at our event. You should stop by and join us in planning for the coming year.

See you at the Post...

John Cobb President
Friends of Fort McKavett

Fort McKavett State Historic Site West Texas Heritage Days



Where Young Ladies Grow on Trees...

The Friends of Fort McKavett ask for your help again this year for our West Texas Heritage Days. We need desserts and vegetable dishes for our noon meal on Saturday. Please let Buddy know what you can bring! We are also enlisting people to help serve.

Please donate “Silent Auction” items as well. This is our big “money raiser” for the Friends for the year. Your donations go 100% to the site to help purchase needed tools, equipment, repairs to some of the displays in the buildings, and projects, such as our water recovery system and hospital gardens.

Right: the new post gardens at Fort McKavett where hospital food will be grown to show how it was done in the 1800's, using our water recovery system to hydrate the plants.



Have you ever noticed?



The next time you are at the hospital at Fort McKavett, look up and see the remains of a sign that was used to build the porch. It would be great if we knew what the entire sign looked like.

Friends of Fort McKavett Projects

The Friends Group is currently paying for the replacement of the curtains in officer quarters No. 4 and 5. These have been up since 2001 and are now starting to wear and come apart.

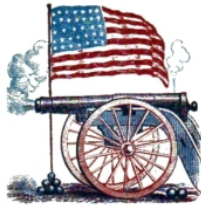
We have also purchased a RIDGID JobMax Multi-Tool Starter Kit for the maintenance guys at the site. This will help them in several projects they have going on.



Since the Trading Post does not stock ice now, the Friends of Fort McKavett will also be furnishing an ice freezer for this year's event so our participants will be insured of having ice when they need it.

Fort McKavett State Historic Site
AND THE FRIENDS OF FORT MCKAVETT

1852



1883

Invite you to attend

**WEST TEXAS HERITAGE
DAYS**

Saturday March 23, 2013

8am - 5pm

~NOON BBQ LUNCH FOR DONATION~

- NATIVE AMERICANS
- BUFFALO HUNTERS
- SOLDIERS (1850-1915)
- BUFFALO SOLDIERS
- CIVILIANS
- CAMEL CORPS
- LIVE MUSIC
- INFANTRY, ARTILLERY, AND CAVALRY DEMONSTRATIONS
- NATIVE AMERICAN DANCES
- PERIOD CRAFTS

For more information, please contact us:

Fort McKavett State Historic Site
P.O. Box 68
Fort McKavett, Tx 76841

Phone: (325) 396-2358

www.visitfortmckavett.com

Email: ft-mckavett@the.state.tx.us



TEXAS HISTORICAL COMMISSION
real places tell real stories

If you have something to donate to our “Silent Auction”, contact the site as soon as possible to let them know so we can have everything ready when you arrive!

All proceeds of our auction are used for the site by the Friends of Fort McKavett. We will take everything that doesn't eat!

From Fort Lancaster State Historic Site

Our Symbol of Prosperity and Event

Glen has been hard at work with help from Debbie and Nash to repair and repaint the Fort Lancaster Parade Grounds Flag Pole. We have succeeded! You will now be able to see “Old Glory” flying from the scenic view at the top of what the locals call, Lancaster Hill. We consider this view to be a “Glimpse into the West Texas’ Soul”. If you stop in, thank Glen for his hard work and perseverance through the West Texas Winds.

We have our 2013 Frontier Jubilee May 18th at Fort Lancaster! Admission is FREE and there will be a FREE barbeque lunch! Buddy Garza is preparing the barbeque provided by the Friends of Fort Lancaster, so you know it will be good! There will be interactive exhibits, Living Historians, and great community bonding. Bring your family, come solo, or make it a road trip. Want ideas on how to get the best experience from a West Texas Road Trip? Ask Nash! (nash.traylor@thc.state.tx.us) He has become quite knowledgeable about the sites, festivals and activities in this region. The Fort Lancaster State Historic Site Facebook always has posts on stuff going on in the area so be sure and like it.

*Right: The restored
Flag Pole on the
Parade Ground at Fort
Lancaster. It can be
seen from
“Government Road” as
you approach the Post.
Quite an improvement.*



Army Regulations, Indian Wars

Rations for Troops:

100 complete rations consist of—

50 rations of pork or bacon are.....	37.5 lbs.
50 rations of fresh beef are.....	62.5 lbs.
100 rations of flour are.....	112.5 lbs.
50 rations of beans are.....	7.5 lbs.
50 rations of rice are.....	5 lbs.
50 rations of coffee are.....	5 lbs.
50 rations of tea are.....	1 lb.
100 rations of sugar are.....	15 lbs.
100 rations of vinegar are.....	4 qts.
100 rations of adamantine candles are.....	1.25 lbs.
100 rations of soap are.....	4 lbs.
100 rations of salt are.....	4 lbs.
100 rations of pepper are.....	4 oz.

[*Regs.* 1863, ¶ 1217.]

Issues to Civilians.

2179. One ration a day may be issued to each civilian employed with the Army when the rate of pay does not exceed sixty dollars per month, and when the circumstances of his service make it necessary and the terms of his engagement provide for it. These issues will be on ration returns (Form No. 66) similar to those used for troops, signed by the officer in charge of the men, and ordered by the commanding officer of the post or station.—[*G. O.* 50, 1875.]

Weather Reports

METEOROLOGICAL OBSERVATIONS, STORM-SIGNALS.

SEC. 221. The Secretary of War shall provide for taking meteorological observations at the military stations in the interior of the continent, and at other points in the States and Territories, and for giving notice on the northern lakes and sea-coast, by magnetic telegraph and marine signals, of the approach and force of storms.
9 Feb., 1870, Res. 12, v. 16, p. 369.

Officers Saluting

597. The commanding officer is saluted by all commissioned officers in command of troops or detachments.—[¶ 792, *Auth. Inf. Tactics.*]

598. All officers salute each other on meeting, and in making or receiving official reports. When under arms, the salute is made with the sword or sabre, if drawn; otherwise with the hand. A mounted officer dismounts before addressing a superior not mounted. In all cases the junior first salutes.—[*Regs.* 1863, ¶ 254; *Tactics.*]

599. On official occasions officers when under arms indoors, do not uncover, but they salute with the sword or hand, according as the sword is drawn or in the scabbard; when indoors and not under arms they uncover and stand at attention, but do not salute.—[¶ 790, *Auth. Inf. Tactics.*]

From the Army Cooks Manual

BOILED HAM.

Time, twenty to thirty minutes to the pound.

From one to three pints of vinegar, depending on the weight of the ham. Soak an old ham over night in cold water; if very hard, twenty-four hours; freshly cured, for ten or fifteen minutes; then scrape, trim, and wash it in cold water. Put it into a pot with enough cold water to cover it; cover; boil gently for thirty minutes; remove the scum as it rises; pour off the water; refill with enough boiling water to cover the ham; add the vinegar; cover; boil gently until done, turning the ham several times. When cooked take it up; when cool enough to handle,

peel off the skin. Be careful not to tear off the fat. Rub into the fat some brown sugar; then stick whole cloves, about two inches apart, into the sugared fat; put the ham into a dry baking pan; put it into the oven, and bake it in a moderate heat from half an hour to one hour, or until it becomes a light brown.*

Eat it hot or cold. If to be eaten cold set it aside and do not cut it until it is thoroughly cold. It will add to the appearance of the ham to sprinkle over it some grated bread crumbs or rolled cracker before sticking it with cloves. Ham for boiling should be from six months to two years old. If newer it should be broiled, fried, baked, or may be boiled.

BROILED HAM.

Old hams, if soaked over night and then boiled for a short time (sufficient only to soften them) are better for broiling or frying than the dry ham without previous preparation.

Prepare the ham as directed for Frying. Wipe the gridiron clean and heat it. Put on the sliced ham and broil both sides brown. Put it into a hot dish containing a little melted butter seasoned with pepper; turn the ham over once to butter both sides.