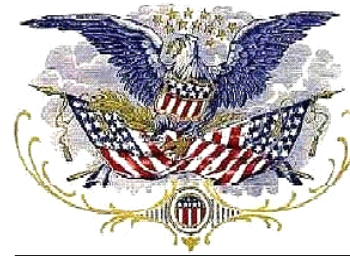


Fort McKavett State Historical Site  
P. O. Box 68  
Fort McKavett, Texas 76841



# Fort McKavett Gazette

“News of our Volunteers and Friends”

Volume 13, Number 3

March, 2014

## Fort McKavett Upcoming Events

March 7-8, Fort Clark,  
Education Day on Friday  
March 8, Fort Concho, School of  
the Ceremony  
March 8, Fort Concho, Frontier  
Ladies School  
March 21 & 22, Fort McKavett,  
West Texas Heritage Day  
(Education day is Friday)\*  
March 29, Fort McKavett.  
Spring Star Party\*  
May 2-3, Fort Chadbourne,  
(Education Day is Friday)  
May 16-17, Fort Lancaster,  
Western Frontier Days  
(Education day is Friday)\*  
May 8-9, Frontier Days at  
Caprock, Education Day on  
Friday  
October 18th, Fort Stockton  
(Saturday only)  
\*THC Historic Sites Event

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

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

Join us on Facebook  
Friends of Fort McKavett



## President's Message...

Our busy March has come now. We have our “West Texas Heritage Days”, our Friends of Fort McKavett annual meeting, and the Johnson Space Center Astronomical Society “Spring Star Party” going on. It's going to be fast, busy and fun this month.

See inside for more information concerning these events.

We hope to see everyone out at the site this month!

John Cobb President  
Friends of Fort McKavett



Fort McKavett State Historic Site

# “Feeding the Army”

*Event at Fort McKavett February 1<sup>st</sup>, 2014*



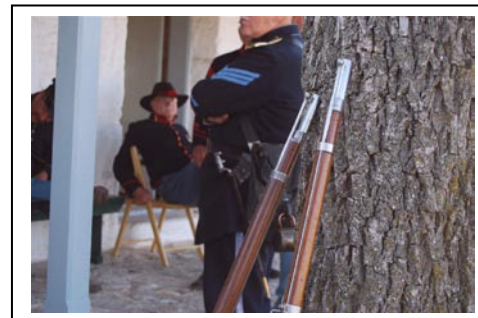
*Fort McKavett hosted a “Feeding the Army” event showing visitors how soldiers were fed in pre-civil war Posts.*



*Left: Staff Member Cody Mobley is showing visitors to the site some of the foods available to soldiers, basically bread, hard tack, bacon, and coffee.*



## *West Texas Heritage Days March 21-22, 2014*



**Make your plans to come out to this year’s West Texas Heritage Days at Fort McKavett State Historic Site. Education day (school students) is on Friday, public day is on Saturday with our barbeque lunch, living history, vintage Tools and equipment, and our annual Friends of Fort McKavett meeting to be held after lunch on Saturday.**

# *Spring Star Party at Fort McKavett March 29, 2014*

After dark on Saturday night, March 29<sup>th</sup>, (weather permitting) the Johnson Space Center Astronomical Society and Fort McKavett State Historic Site will host the annual Spring Star Party on the Parade Grounds at the Post. Astronomers will have telescopes and education displays set up on the site for visitors to learn about our West Texas Skies.



*Photograph taken by Glenn Schaeffer at Fort McKavett*



The Johnson Space Center Astronomical Society has been supporting Fort McKavett and our Friends Group for years. We need to come out and support them for their hard work and effort on our behalf!

## **NOTES:**

1. We still need some help with salads, desserts, fruits, and vegetable plates for our noon meal at the West Texas Heritage Days. If you can help, let Buddy Garza know. He can be reached at: 325.396.2358
2. If you have items you can place in our Silent Auction, let the site know that you are bringing something as soon as possible.
3. Work with the contractors, THC state staff and site staff is continuing in the planning for the Fort McKavett State Historic Site Interpretative Master Plan.
4. We will have a report from our Funding Committee on new ways to raise funds for the Friends group as well on Saturday afternoon. Your thoughts will be most welcome.
5. We should also know more about our upcoming "Old Stories, New Voices" camp this summer.



*Have you taken time to look at the buildings that are furnished at Fort McKavett? Take a look around the next time you come to the Post. They are changing displays on a regular basis! This is in the Officer of the Day Quarters.*

*Right:  
Scabtown  
at Fort  
McKavett*



# From the Army Cooks Manual

## WET HASH.

From cold cooked fresh beef, veal, or mutton. These meats may be used singly or together.

Four pounds of meat, free from bone; one large onion; two pounds of boiled potato; the meat cut into half-inch pieces; the onion parboiled and minced; the potato chopped into very small pieces; mix all together; season with pepper and salt. Put the mixture into a pot; stir into it about a quart of hot stock, gravy, beef dripping, or water; stock is preferable. Stir well together; cover; simmer for thirty minutes, or until the meat is quite tender, frequently stirring it. When the hash is done, pour it into a dish containing toasted or fried bread, and serve. If there is no stock, gravy, or beef dripping on hand, in preference to water take the bones of the cooked meats, crack them open, put them into a pot with enough cold water to cover them; put in a little salt; cover; boil steadily for half an hour; remove the scum as it rises; take up the bones and strain the gravy remaining and put it into the hash. If potatoes are not used in the hash, stir into it three or four tablespoonfuls of blended browned flour, let it boil up once, and serve. Instead of parboiling the onion, it may be minced and browned in the pot before putting in the other ingredients.

## PEMMICAN.

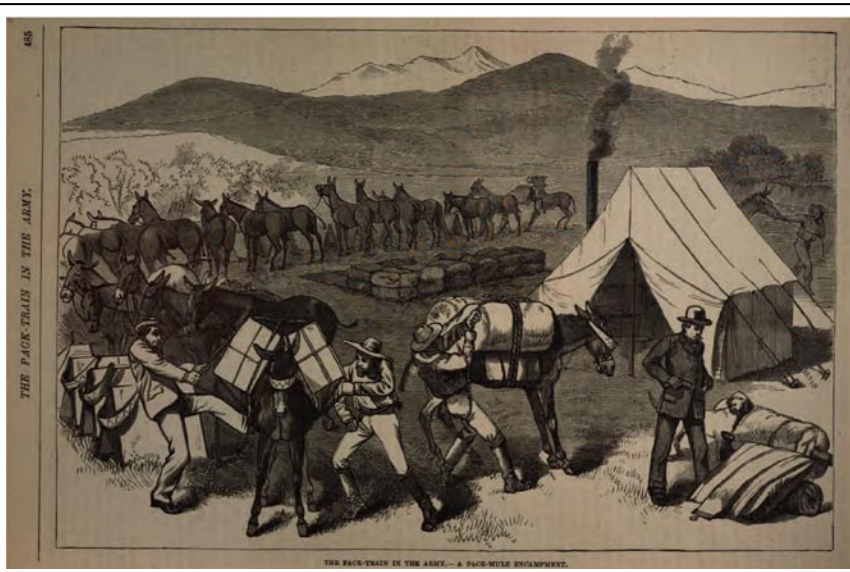
Meat, without fat, cut in thin slices, dried in the sun, pounded, then mixed with melted fat, and sometimes dried fruit, and compressed into cakes, or in bags. It contains much nutriment in small compass, and is of great use in long voyages.

Pemmican may be made of the lean portions of venison, buffalo, beef, etc., and may be cooked the same as sausage, or eaten simply as dried beef. A little salt added would make it more palatable to the civilized taste.



The standard mode of transporting equipment and food for patrols was an army pack mule. Fort McKavett had several of these animals on hand at all times.

Army pack saddles and related gear weighed in the neighborhood of 100 pounds, so the workaday payload was generally held to about 180 to 210 pounds. The deciding factor would be the altitude the mule would be working in, less in mountains, more on the coast.



*Above: The Army Pack Train  
1883 Leslies Magazine*