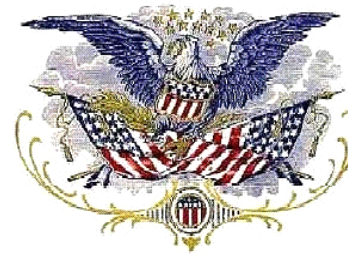


Fort McKavett State Historical Site
P. O. Box 68
Fort McKavett, Texas 76841



Fort McKavett Gazette

“News of our Volunteers and Friends”

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Fort McKavett Upcoming Events

March 6 & 7, Fort Clark Living History Days, Friday is Education Day

March 21, Spring Star Party, Fort McKavett SHS*

March 27-28, West Texas Heritage Days, Education Day on Friday, Fort McKavett SHS*

April 10-11, Fort Richardson Living History Days, Education Day on Friday, Fort Richardson State Park

May 1-2, Fort Chadbourne Living History Event, Education Day on Friday

May 15, Friday Fort Lancaster SHS. Education day this year, no Public Day on Saturday because of the construction*

****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...

Our March Event is here! Time to gear up and help support our site, our new manager, and honor Buddy Garza for his 25 plus years' service at Fort McKavett.

We will also be electing a new President and Board of Directors for our Friends Group.

One of the first things on the agenda will be a change in the Bylaws of our Friends Group and this can be found on our website: www.fortmckavett.org

This year's event is special and I am hoping we will have a big turnout. Make your plans to be there.

This will be my last entry on our newsletter as President, but will still be the editor of this and our website and Facebook pages.

See you on the trail,
John Cobb
President
Friends of Fort McKavett



This year's event will be special. We are showing our support for Cody Mobley, our new Site Manager and on Saturday, we will be having "Buddy Garza Day", where we will honor Buddy for his 25 plus years at Fort McKavett State Historic Site.

Saturday afternoon (after the meal), the Friends of Fort McKavett will meet where we will elect a new President to replace John Cobb who is retiring from the Office of President. Please make plans to attend and take part in this important change for our Friends group.

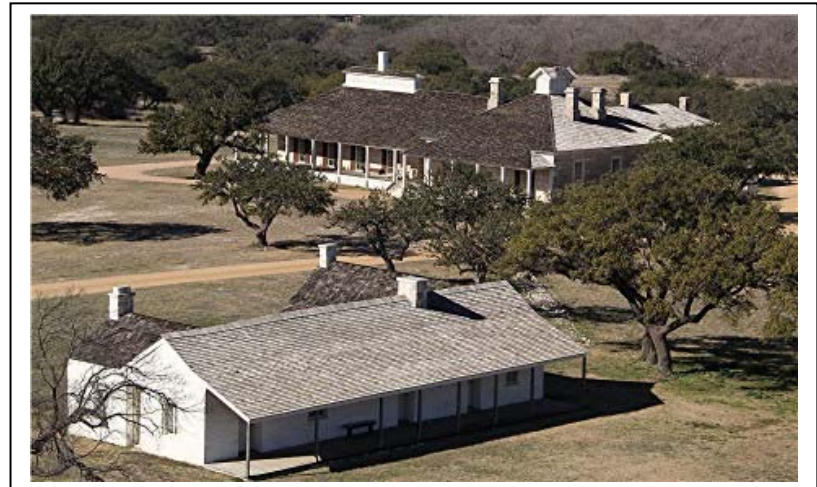
If you can, bring covered dishes, vegetables, desserts, etc. to help with our noon meal on Saturday.

Also, don't forget to bring items for our silent auction on Saturday.

This is a major fund raiser for the Friends and we need your support to be able to have this event and others during the year!

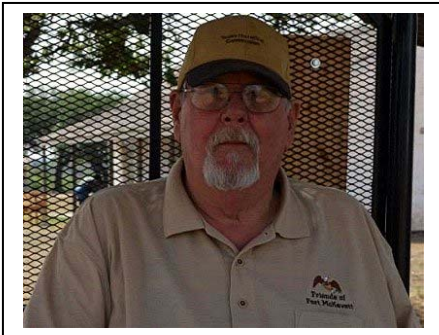


Make plans to come out and support our Johnson Space Center Astronomical Society at the Fort McKavett Spring Star Party. These folks show their equipment to everyone on Saturday evening (weather permitting) and also do outreach to schools in the area while they are on site.



We will be publishing photos the Staff took from the top of the Flagpole at Fort McKavett on our website and Facebook pages over the next month. Be watching!

Message from the President of the Friends of Fort McKavett



Retiring President John Cobb will stay on the Board of Directors and continue to edit the newsletter, website and Facebook pages.

I have had the honor of serving you as your President for several years, only the 2nd in our history. It has been a privilege and we have had a lot of good times and hard work over these years. I want to thank everyone for their support of me and our group. Let's all get behind our new President and keep our Friends group as the premier in the State.
John Cobb

Flagpole Update

Thanks to Larry and the Staff of Fort McKavett State Historic Site, our Flagpole has a new coat of paint. It was due and is really looking good. Cody took the opportunity to go up in the basket and get good high quality photos of the site from 70 foot up. We will be publishing these in the months to come!



Not a member of the Friends of Fort McKavett? Take time to join during our March event. A booth will be set up in the Big Tent for people to register and become members. We need you to help keeping our Site as the Number One Historic Site in the State!

Stitch in Time Event

Fort McKavett State Historic Site Hosted a Company Tailor training session in February.



Friends of Fort McKavett Vice President Marilyn Wheless, is cutting out a garment before practicing her handstitches with the assembly.

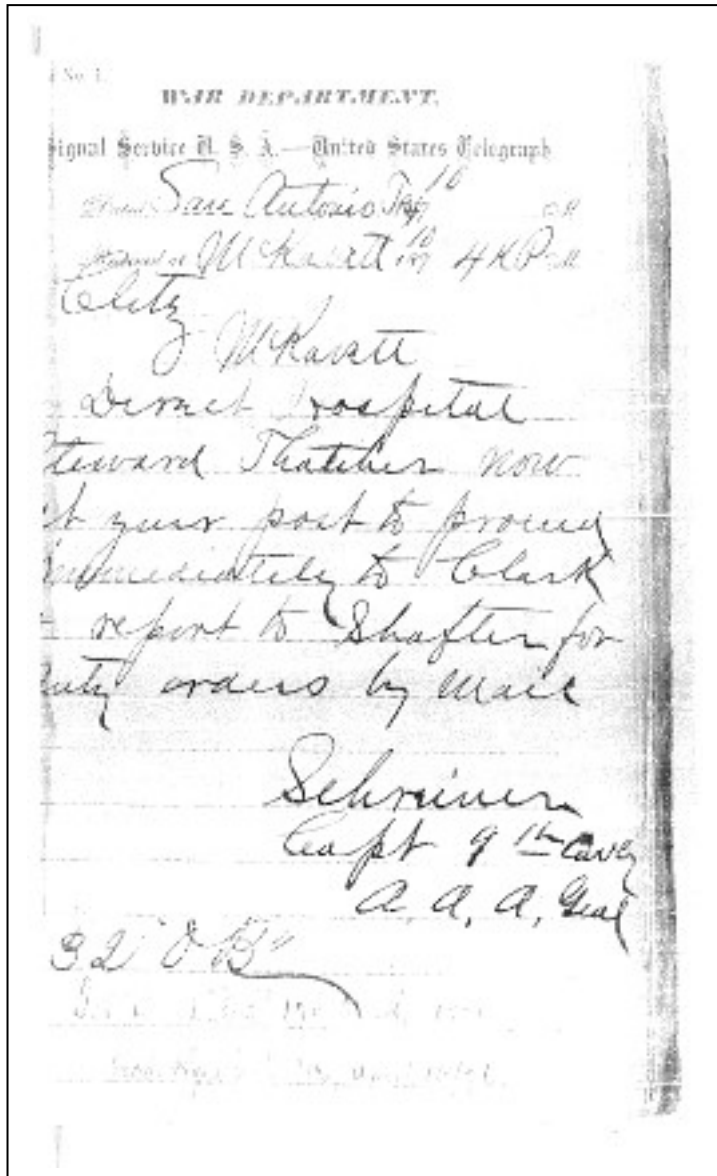


Some of the company tailors cutting out summer fatigues. These living historians are part of McMurry University's public history program.

Fort McKavett State Historic Site Manager Cody Mobley is showing the attendees how to work with uniforms and stitches.



From the Archives



Telegram sent from Headquarters Department of Texas to Col. Clitz directing him to send Hospital Steward Thatcher from McKavett to Fort Clark to serve with Lt. Col. Shafter on his Pecos Expedition. You can find all types of documents at our Post Library

From the Army Cooks Manual

SLAW.

Slaw should be made from firm cabbage. Trim, pick, and wash the cabbage. Shred it very fine. The stalk should not be used. It may be served without any dressing or with vinegar, pepper, and salt. It may be eaten hot or cold.

STEWED SALSIFY.

Scrape roots, dropping in cold water that they may not change color. Cut in one-inch pieces. Cover with hot water and stew until tender. Drain off two-thirds of the water. Stew ten minutes longer. Add pepper and salt.

SPINACH.

Wash one-half peck in several waters, to free it from grit, etc. Pick over carefully and cut off the roots. Wash again and drain, shaking out all remaining water. Put it in a kettle and add a cup of water. Cover kettle, place over moderate fire, and allow spinach to steam twenty minutes. Drain in colander, turn into chopping bowl, and chop fine. It can not be too fine. Place it in a saucepan, with one tablespoonful of dripping or butter, salt and pepper to taste, stirring until very hot. Have heated dish ready and place spinach on small pieces of toast.

HOMINY GRITS.

Hominy grits may be prepared and cooked in the same manner as cracked wheat. It may be baked as follows: To a pint of boiled hominy grits, cold, add two eggs well beaten; a small piece of butter and sufficient boiled milk to make a moderately thin mass. Put into a baking dish, and bake thirty minutes.