

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 5

May, 2014

Fort McKavett Upcoming Events

May 2-3, Fort Chadbourne,
Education Day is on Friday

May 10, Fort McKavett,
Shoemakers exhibit.*

May 8-9, Frontier Days at
Caprock, Education Day on
Friday

May 16-17, Fort Lancaster,
Western Frontier Days
(Education Day on Friday)*

October 10-11, Fort Griffin,
Education Day on Friday*

October 17-18th, Fort Stockton.
Education Day is Friday

*THC Historic Sites Event



Barracks No.4 at Night

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

www.fortmckavett.org

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Friends of Fort McKavett



President's Message...

Cody had a very successful “Mini-Event” at the site in April (photos inside). Visitors were treated to several different vintage trades. Support these monthly events when you can. They are very educational.

As the site is getting ready for the summer visitors, replacing more door and window is under final planning at this time. This is a major project and as we have seen in the buildings where they have been restored, improve the buildings for years to come.

Although rain is needed, the site is in great shape and the staff is very busy staying on top of new projects, such as these and the water system. We will keep you updated!

John Cobb President
Friends of Fort McKavett

Fort McKavett is hosting Sheep Shearers Exhibit



Part of the exhibit is shown in this photo taken in the Schoolhouse at Fort McKavett State Historic Site.



*Above: Photo exhibit of people at work in the Industry Below:
Tools of the trade*



Make sure you visit this exhibit on your next trip to Fort McKavett

2014 Spring Star Party at Fort McKavett



Visitors to this Spring's Star Party at Fort McKavett were treated to several telescopes and demonstrations by the Johnson Space Center Astronomical Society. There was a great turnout and was very educational. The JSCAS has partnered with Fort McKavett State Historic Site for many years and do great work with these events.



Thanks to Lynn Dipple for these photos of the event!

There will be another one of these events in the Fall, watch for the date and make plans to attend!



A pair of new rocking chairs are now gracing Fort McKavett's Hospital Porch thanks to a gift from John and Faye Cobb. The rockers that have been there for years were on loan from Buddy Garza. His Grandparents built those and he has now taken them home for his own porch. They have been a fixture for years and we continue on with the "resting place" for many visitors to the site.

Another Look at the Trades



Stretching leather on a document box with tacks

Trades of the 19th Century Event at Fort McKavett



Fort McKavett hosted a trades exhibit showing blacksmithing, tailor made clothing, carpentry with vintage tools, weaving, sewing machines, and document box building April 26th.

We had several visitors to the site as well as a Boy Scout group that enjoying watching exhibitors building projects from start to finish all day long.

Thanks to Greg and Toni Treadway Bodin, Jonathan Failor and wife, Cody Mobley, Timothy Phillips, and Larry Trimble were onhand to give first hand demonstrations of tools and trades.

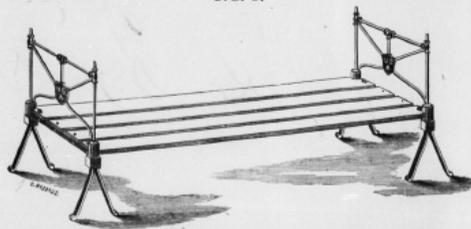
Army Specifications, the Army Bunk

THE COMPOSITE BUNK.

Adopted by the Secretary of War, November, 1871, for Use in the Barracks of the United States Army.

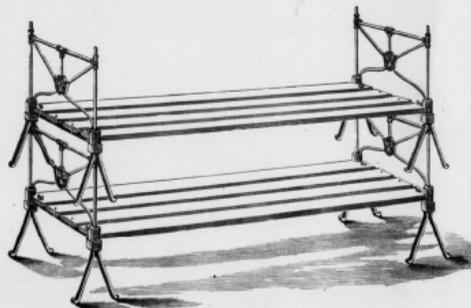
PATENTED, AND DESIGN SECURED BY COPYRIGHT.

No. 9.



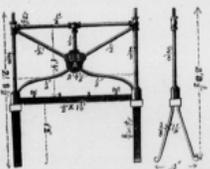
The Bunk complete with four Wood Slats ready for use; the two outside Slats secured in place by Thumb Nuts.

Width of Bunk... 2 feet 8 inches.
Length of wooden Slats... 5 feet 10 inches.
Width of wooden Slats... 3 inches.



The Bunks Stacked when not in use.

Any number of Bunks may be thus stacked and held securely in place.



The four Slats in bundles for transportation.



The two ends wired together ready for transportation.

MANUFACTURED EXCLUSIVELY BY THE COMPOSITE IRON WORKS COMPANY,
Office and Warerooms, No. 109 Mercer Street, New-York.

Entered according to Act of Congress, in the year 1871, by the COMPOSITE IRON WORKS COMPANY, in the Office of the Librarian of Congress at Washington, D. C.

Questions keep coming up about the bunks or beds we have on exhibit at Fort McKavett. This is the 1871 bed per regulations of the U.S. Army. With a mattress, these are very comfortable and the length of the bed can be adjusted by using longer boards. The boards act as a spring and "mold" to your body when you lay down.

From the Army Cooks Manual

TO STEW FRESH BEEF.

4 pounds fresh beef, free from bone.	$\frac{1}{2}$ pound onions.
1 pound potatoes.	$\frac{1}{2}$ pound carrots.
1 pound fresh or canned tomatoes.	Pepper and salt.

Time, three hours.

It is not necessary to use the choice parts of beef for a stew.

Cut the meat into pieces about two inches square. Cut the vegetables into small pieces. Put the meat into a pot with enough cold water to cook it; add a tablespoonful of salt. Cover closely. Put the pot

over the fire to simmer; skim carefully. When the stew has simmered for two hours put in the prepared vegetables; season with pepper and salt. Simmer one hour longer, stirring occasionally. When done serve in a hot dish. If it is desired to serve the potatoes whole, put them into the pot twenty or thirty minutes before the stew is cooked. If the water gets too low, replenish carefully with boiling water.

If the liquor of the stew is not sufficiently thick, stir into it two tablespoonfuls of blended browned flour. A bay leaf to every pound of meat may be put into the pot of cold water with the meat.

Stew mutton, lamb, veal, and fresh pork as above. The bones of mutton and veal, if small, need not be removed. Add thin slices of fat pork or bacon to a veal stew.

The onions may be fried brown before they are put into the stew.

Too much water is commonly used in making stews. They should be thick rather than thin.

BAKED TOMATOES, No. 2.

Cut a disk from the stem end of the tomato, take out the core and stuff it with a mixture of bread crumbs, butter, salt, and minced onion, and bake with a moderate heat for one hour.