

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 10

October, 2014

Fort McKavett Upcoming Events

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

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

October 25, Fort McKavett Fall
Star Party*

October 25, Fort McKavett
Archeology Day*

December 5th-7th, Fort Concho,
Christmas at Fort Concho,
Education Day on Friday

*THC Historic Sites Event



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Gazettes can be found at:

www.fortmckavett.org

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President's Message...

September saw a lot of action at our favorite Post with the start of the second phase of the replacement and restoration of windows and doorways on our buildings. There were tours and everyone is getting ready for the Fall Star Party and our annual Archeology Day at the site on October 25th. We will also have our annual fall Board of Directors meeting later that afternoon.

We want to invite everyone to come down and see the progress at the Fort and all the festivities going on (see the inside for more details).

We hope to see you there, bring your camera and plan on staying to see the Stars that night!

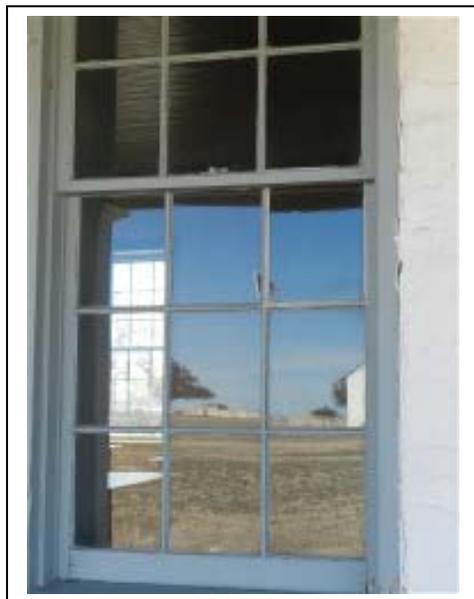
John Cobb
President
Friends of Fort McKavett

Restoration Work Started at the Post



*Pardon our Dust!
Fort McKavett buildings
are getting a face lift
from the Contractors,
Phoenix 1 over the next
few months as they finish
the windows and door
frames project started last
year. This phase will
finish those buildings not
done in the last session.
This should make our
buildings last many more
years and we can't wait to
see the progress!*

*The photo at the right
will give you an idea of
what our completed
windows will look like.
This is from the 2013
restoration.*



*Make plans to come to our Archeology Day and Fall Star Party
to see the restoration process...October 25th!*

Make Plans Now!



Join Fort McKavett State Historic Site and the Johnson Space Center Astronomical Society (JSCAS) for a joint event on Saturday, October 25, 2014.

During the day, learn more about the experimental archeology (using the original methods and materials to reproduce an item or action) that the site staff performs when recreating items for programs on site. There will be an exhibit of 1880's "Bone Hunters" (Dinosaurs). We will have period carpentry and cordwaining programs throughout the day.

At dusk, join the JSCAS for their Fall Star Party.



A small part of the "Bone Hunters" exhibit

The Friends of Fort McKavett Honors one of our own...



Greg Hector has been a volunteer and Living Historian for Fort McKavett State Historic Site for over 30 years. He is retiring from living history and we will be honoring him for his time and effort on behalf of our Friends of Fort McKavett. If you have been to any of our Living History events across the State, you have seen him as a Bugler, Cannon Battery Commander, and Living History Teacher. We hope he will be able to attend our Board of Directors Meeting October 25th with his current schedule.

“Until our next station, old Friend”

Friends of Fort
McKavett Board
of Directors
Meeting 10/25/14

The Friends of Fort McKavett Board of Directors Meeting will be held Saturday afternoon, about 2:00PM during our Archeology Day and Fall Star Party. All interested persons are invited to attend.

Donna Williams, Director, Historic Sites Division Texas Historical Commission to retire in December



Right: Donna Williams at our November 2013 planning meeting held at Fort McKavett with the Friends and interested parties of Fort McKavett State Historic Site

After seven years of overseeing the transfer and building up of our Historic Sites, Donna is retiring and leaving the Texas Historical Commission. We have made tremendous progress in her tenure and has overseen our site to the premier frontier fort it is. We are very grateful for her dedication and enthusiasm for Fort McKavett. We wish her a great retirement and happy life!

Editor's Note: I have worked with her over the full term of her oversight on Fort McKavett and have found her very easy and attentive to work with. I will miss her professional demeanor. We could not have asked for a better leader to start us with THC.

John Cobb, President, Friends of Fort McKavett



The morning of September 23rd, a tour group visiting from the Baptist Memorial Retirement Center in San Angelo was given the grand tour of Fort McKavett

Army Regulations

QUARTERMASTER'S DEPARTMENT.

* * * * *
1775. The quarterly return of Quartermaster's stores (Form No. 27) will be made in duplicate only; one copy, with abstracts and vouchers complete, to be forwarded to the Quartermaster General within twenty days after the expiration of the quarter to which it pertains; the other copy to be permanently retained by the officer for his protection.—[G. O. 64, 1871.]
* * * * *

1783. Returns of clothing, camp and garrison equipage (Form No. 45), will be made in duplicate only; one, accompanied by the proper abstract and vouchers, to be forwarded to the Quartermaster General within twenty days after the expiration of the quarter to which it pertains, the other to be retained by the officer.—[G. O. 7, 1872.]

1784. Forms of the return of clothing and equipage (Form No. 45), clothing receipt-roll (Form No. 46), statement of charges (Form No. 47), and estimate of clothing required (Form No. 48), with notes indicating the manner in which they are to be made and disposed of, are furnished by the Quartermaster General (*vide* G. O. 7, 1872).

1785. Returns of clothing and equipage (Form No. 45) will be examined and settled by the Quartermaster General and the Second Auditor of the Treasury in the manner prescribed for returns of Quartermaster's stores, with this addition: the Second Auditor will ascertain if the money value of the articles issued, or otherwise

chargeable to the soldiers, has been deducted from the amount of their pay and allowances, and notify the Quartermaster General in case such deductions are not made.—[G. O. 7, 1872.]

1786. Officers having axes, pickaxes, hatchets, shovels, spades, or iron bunks will bear them on their returns of clothing and equipage (Form No. 45).—[G. O. 7, 1872.]
* * * * *

SIGNAL SERVICE.

1814. The returns of Signal equipments and stores will be made in duplicate, on the form (No. 7) prescribed, and forwarded to the Chief Signal Officer for his examination, who will, after taking a similar course of action as is prescribed in these Regulations for the quarterly returns of Quartermaster's stores, forward them to the Third Auditor of the Treasury for settlement.

1822. Food, arms, ammunition, Medical and hospital stores, are purchased and issued by other Departments, but the Quartermaster's Department transports them to the place of issue, and provides store-houses for their preservation until consumed.—[R. S., § 1133; Regs. 1863, ¶ 1064.]
* * * * *

Snippets from the Regulations of the Army

From the Army Cooks Manual

BEEFSTEAK SMOTHERED IN ONIONS.

Cut one dozen onions into slices, fry a quarter pound salt pork or bacon until all the fat is tried out, then take out the crackling; into this hot fat put the onions, fry and *stir* for twenty minutes over a good fire; add a teaspoonful of salt, a dash of black pepper, and one cup of boiling water; place over a moderate fire to simmer for half an hour; by this time the water should have entirely evaporated and the onions should be a nice brown. Have ready a broiled steak, place it in the pan with the onions, cover it over the top with some of them, and stand in the oven for five minutes. Then place the steak on a hot dish, heap the onions over and around, and serve.

The Welsh method is as follows: Broil the steak over a quick fire and butter it well. Then slice onions over it; after which chop them up fine on the meat. The onions impart their flavor to the beef, but are not eaten with it. It is important to chop them *on the steak*, otherwise the flavor is lost.

POTATO PIE.

(Sufficient for 22 men.)

16½ pounds meat.	1 pound onions.
20 pounds potatoes.	3 ounces salt.
	½ ounce pepper.

Cut up and stew the onions with jelly from the meat added; boil or steam the potatoes, and mash them; grease the inside of a baking dish; line the sides with a portion of the mashed potatoes; place the meat and cooked onions in the center; season with pepper and salt; cover over with the remainder of the mashed potatoes, and bake till the potato cover is brown. As the mashed potatoes absorb the moisture of the meat and render it dry, about two pints of gravy prepared from the liquor in which the onions were cooked should be poured into the pie after it is taken out of the oven.