



Fort McKavett Gazette

“News of our Volunteers and Friends”

Volume 14, Number 10

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

Fort McKavett Upcoming Events

October 10, Fort McKavett State Historic Site, Archeology Day*

October 10, Fort McKavett State Historic Site, Fall Star Party*

October 9-10, Fort Griffin, Living History Days, Education Day on Friday*

October 16-17, Fort Stockton, Education Day on Friday

November 7, Fort McKavett, Build All Day, Period Carpentry*

December 4-6, Christmas at Old Fort Concho, Education Day on Friday

December 19, Fort McKavett, Bullets and Baubles, Frontier Christmas*

January 16, Fort McKavett, Warm Hearths: Period Cooking/Foodways*

February 6, Fort McKavett, Soft Hands, Rough Lands: Ladies on the Frontier*

March 4, Fort McKavett, Spring Star Party*

March 19, Fort McKavett on Parade: Military Drills and Demo*

March 19, Fort McKavett, Friends of Fort McKavett Annual Meeting*

**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...

The Friends of Fort McKavett Board of Directors held their semi-annual meeting on Saturday, September 19th. Cody Mobley shared the fort's five year plan. Building a bandstand is on the list. Cody told the board that as it gets closer to construction time, he might ask the group to help pay for materials.

The board plans to search for some grants to help raise some funds. Also, we will explore the idea of getting some food for the West Texas Heritage days donated. We are searching for a gently used 36 inch gas stove to replace our black metal stove.

We will hold our annual meeting at Fort McKavett on Saturday, March 19, 2016 at 11:00.

I would like to remind everyone that anyone can propose bylaw changes. They have to be submitted 60 days prior to the annual meeting.

Now that fall has arrived, there are a number of events on the calendar so be sure to review the calendar.

Lisa Lester, President
Friends of Fort McKavett

Silver and Light Event at Fort McKavett



Fort McKavett Site Manger Cody Mobley shows students his wet plate camera set up during the Silver and Light event in September.



Cody is showing his portable "dark room" to students during the event.

This event was a lot of fun for both students and grownups. See our list of upcoming events on page one for more "mini-events" coming up at Fort McKavett. Photos by Ken Lester.

News from the Friends

Because of the way our By Laws are written, we have to have our annual meeting of the Friends of Fort McKavett in March. This year, our meeting will be March 19th at Fort McKavett. We will need to change our By Laws to have our annual meeting during the Spring Event. Anyone else wanting changes, go to our website and it will direct you to the form to bring up additions and changes to the annual meeting (on the first page, bottom).

"Any member of the Friends in good standing may submit their proposed change(s) to the Friend's By-laws provided the changes are submitted to the Friend's Board of Directors a minimum of 60 days prior to the Friend's Annual Meeting. Proposed changes must be submitted using the Friends of Fort McKavett By-laws Change Proposal form available at our website: www.fortmckavett.org "

We are waiting on the final approval from THC on our new five year plan for the site to see what we can do to help on projects coming up. As Lisa said in her Presidents Message, one of the things coming up will be the Bandstand at Fort McKavett. Col. McTaggart and John Cobb have both asked for this project for many years. It is great to see it on the agenda.

As we go along, we will publish other projects listed in the plan. It is looking great for our favorite Fort!



Friends of Fort McKavett BOD Meeting in September

Also From the Friends of Fort McKavett

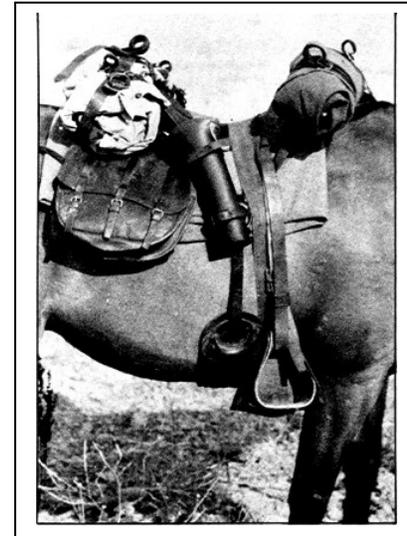
Keep in mind our Membership General Meeting will be held on March 19, 2016 because of our By Laws. This will be the same day as Fort McKavett on Parade: Military Drills and Demo event. So, there will be plenty for you to see and do that day! Our Spring Event, "West Texas Heritage Days" will be May 6-7 this coming year.

Museum Exhibits to be Updated



One of the changes in store for Fort McKavett will be the change of exhibits in our museum. They have not been updated since the 1970's and Cody and THC are studying how to bring them up to date and show the history of Fort McKavett.

Horse Equipment Cont. from Last Month



*Equipment on the
"Off Side" of the
horse. Note the
carbine boot.*

Another one of our upcoming projects:

- Partner with local FFA and 4-H organizations to plant vegetable garden growing period crops representing Fort garden.(raised bed as currently in use at Fort Gibson and other historic sites)
- The vegetables planted therein will be based on the historic record at Fort McKavett. The raised beds will be constructed between the residence and the ruins of the commanding officer's quarters and will be surrounded by a wattle fence made of local willows. The location was chosen for interpretation benefits of the CO quarters being the only structure with a cellar and it being used to store the produce.
 - Minimal cost with most of the starter seed being donated from other living history sites off of heirloom varieties.

Don't forget Archeology Day and our Spring Star Party is coming up on October 10th



About the People at Fort McKavett



John E. DeLong, Fort McKavett Scout

John Edward DeLong was the eldest child of James and Elizabeth "Besty" Ward DeLong, born in Floyd County, Kentucky. Came to Texas with his Brothers George Washington DeLong and William DeLong and lived in Palo Pinto County

Then he enlisted in Texas State Militia, J.J. Cureton Capt, Major William Quayle, comdg. 1864 - 1865 came with brothers to Lipan Springs and then on to Christoval Texas (Then called DeLong). He had a brand issued to him in Tom Green County in 1877.

He ranched and scouted for Fort McKavett in 1869-Civilian employee of the Fort. (Fort Records) He was the guide for Lt. John Bullis during the search for Humpy Jackson (J. Evetts Haley). Owned land in Bexar (tom Green) and Crocket County. Died in 1889 per family and is supposed to be in the DeLong Cemetery in Christoval, a cenotaph was put there by the DeLong Family in honor of him.

Thanks to Tina DeLong for this family history!

From the Army Cooks Manual

BOILED FRESH BEEF TONGUE.

Soak the tongue one hour in cold water; rinse in fresh cold water; put it into a pot of cold water enough to cover it; add two tablespoonfuls of salt and two bay leaves; cover; boil slowly; turn the tongue once or twice; remove the scum as it rises; boil until so tender that a broom straw will easily penetrate it. If necessary to replenish, use boiling water. When cold enough to handle peel off the thick skin carefully; serve hot or cold. If to be eaten cold, let the tongue remain in the liquor until cold. A boiled tongue, after it is peeled, may be prepared according to the following directions: Put a piece of butter or beef dripping the size of an egg into a pot and brown it slightly; move it about quickly so as to melt it as fast as possible and prevent it blackening; put the tongue into the browned butter or dripping; turn it over quickly until both sides are slightly browned; add about a pint of stock or gravy, two or three whole cloves, two medium-sized onions parboiled and sliced, and a seasoning of pepper and salt; cover; simmer from a half to three-quarters of an hour; take up the tongue, put it in a dish, and set it aside to keep warm; thicken the gravy with blended browned flour, let it boil up once, pour it over the tongue, and serve.

MARROW BONES.

Have the bones neatly sawed into convenient sizes and cover the ends with a small piece of common crust made with flour and water, over this tie a floured cloth, and place them upright in a saucepan of boiling water, taking care there is sufficient to cover the bones. Boil two hours, remove the cloth and paste, and serve with dry toast.

COOKED SALT BEEF.

Salt beef before being cooked should be well washed, and then, when practicable, soaked in cold water for twenty-four hours, changing the water three times.