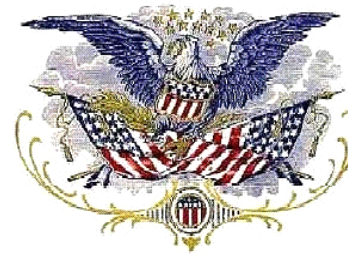


Fort McKavett State Historical Site
P. O. Box 68
Fort McKavett, Texas 76841



Fort McKavett Gazette

“News of our Volunteers and Friends”

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Fort McKavett Upcoming Events

September 14-15, Caprock Canyons
State Park, Buffalo Days, School
Day on Friday

September 29, Palo Duro Canyon,
Anniversary of the Battle, No
Education Day

October 12-13, Fort Griffin Living
History Days, Education Day on
Friday

October 13, Fort McKavett, Star
Party

October 13, Fort McKavett
Archeology Day

October 20, Fort Stockton, one day
event, no school day

December 7-9, Fort Concho,
Christmas at Old Fort Concho,
School Day on Friday

*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...

Exciting times at Fort McKavett! Fort Lancaster State Historic Site has been complexed with our site, the Junior Master Gardeners have added to the landscaping at the Presidio de San Saba, the ongoing work around the site, our annual star party with archeology day at the Fort, and the beginning of the busy living history schedule for the fall season.

We all need to get out and support our site at as many of these events as possible. Come see Fort Lancaster, see the Presidio, and see Fort McKavett!

Your visits are important. I hope to see you at some of the events! It's been a long summer and it's time to get out and enjoy being outside!

**John Cobb
President
Friends of Fort McKavett**



Welcoming Fort Lancaster to the Fort McKavett Complex

Fort Lancaster became part of the Fort McKavett State Historic Site Complex as of September 1, 2012. Complex Manager Buddy Garza is excited about the addition and looks for great things to come out of this change.

For all of you who are going to Fort Stockton's event in October, it would be a good time to stop by and visit Fort Lancaster. Help support our historic sites!



At Fort McKavett

October 13th will be our fall star party with the Johnson Space Center Astronomical Society. There will be an astronomy presentation in the school house at 5pm with viewing starting at dark.

We will also be having an archeology program that same day. There will be a guided walking tour to the Indian campgrounds to see the Indian mounds and grinding holes. Guests should be sure to wear appropriate shoes, no open toes or flip flops.

Come out and support our star party and archeology event!

Work at the Site...



Fort McKavett Maintenance Specialist Jay Wright performing vegetation conservation work spraying prickly pear cactus in the natural area of the fort . The prickly pear cactus has thrived for several years and conservation practices have to be implemented to keep it under control. The hot dry weather conditions should give us a good kill and help balance our native vegetation.



The Presidio de San Saba benefited from the Menard County Jr. Master Gardeners Program. Native plants and grasses were planted. Their hard work is greatly appreciated!



OVER DUE RECOGNITION

Gene Crisp is flanked by two sons, Tommy, left and Robin pictured on the right. Nancy Watson representing Congressman Mike Conaway presents him with overdue medals from his service in the Korean War

Gene and his family assist each year during Fort McKavett West Texas heritage Days cooking cobblers for our noon meal as part of the Menard County Dutch Oven Society. Gene and his family have also coordinated the Menard Jim Bowie Day Echo Trail Ride each year for the past 25 years.

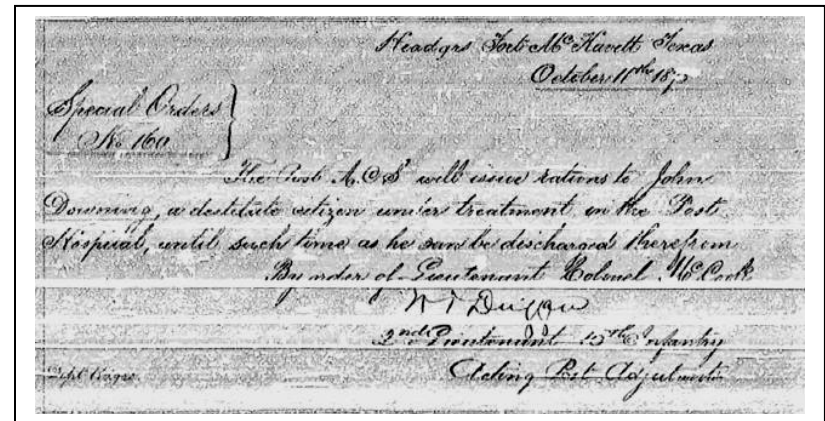
A large crowd of friends and family attended the August 14th presentation ceremony at the American Legion Hall recognizing Gene for his Korean war service to our country during the Korean War. Crisp was belatedly awarded the Combat Infantry Badge, the Korean Service Medal with one Bronze star, the United Nations Service Medal and the National Defense Medal. After the presentation, light refreshments were served to the guest.

***Congratulations to Gene and
Thank You for your Service!***

Fort McKavett's Post Hospital

*The post was well policed and in good order.
The Hospital is excellent and in good condition;
not much sickness, principally diarrhoea, several
citizens were being treated in the hospital, each paying
\$1.00 per day to the Hospital fund. The present orders
are to transfer all stores to Fort Concho, except
6 months supply for one company. In absence*

General C C Augar's inspection of the Post in 1881 shows civilian patients in the Fort McKavett Hospital were charged the princely sum of \$1.00 per day for treatment and food. Other than Fort Concho (53 miles), the next closest hospital was in San Antonio or Fredericksburg.



Even though a citizen had no money, they were still treated at the Hospital at no charge. Left is an entry from the Fort McKavett Special Orders allowing John Downing rations from the Post Quartermaster



From the Army's Regulations...

ARTICLE IX.

EXCHANGE OR TRANSFER OF OFFICERS.

62. The transfer of officers from one regiment or corps to another will be made only by the War Department, on the mutual application of the parties desiring the exchange.—[*Regs.* 1863, ¶ 30.]

63. An officer shall not be transferred from one regiment or corps to another with prejudice to the rank of any officer of the regiment or corps to which he is transferred.—[*Regs.* 1863, ¶ 31.]

64. Transfers will be seldom granted—never except for cogent reasons.—[*Regs.* 1863, ¶ 32.]

65. Officers below the grade of Field officers, transferred from one regiment or corps to another, on their mutual application, will be renominated for reappointment with rank as of the date of the commission of the junior officer previous to the transfer, and upon confirmation by the Senate will be recommissioned accordingly. These new commissions will determine their rank in their regiments and corps, as well as in the Army. The same principle will govern in exchanges of Field officers from one corps or arm of service to another.—[*G. O.* 19, 1878.]

66. Field officers of the same arm of service may, on their mutual application, be transferred from one regiment to another without change of rank or commission, excepting in regiments that have in their organization more than one Field officer of the same grade, when the exchanges in that grade will be made and the new commissions issued in conformity with the preceding paragraph. If the result of the transfers would not affect the positions or precedence of other Field officers of the same grades in their own regiments, the exchanges may be made in General Orders without alteration of rank or commission.—[*G. O.* 19, 1878.]

67. The transfer or exchange of company officers in a regiment will not be made without previous approval by the General of the Army. Temporary assignments of officers to do duty with other companies than their own are not hereby prohibited.—[*G. O.* 100, 1868.]

The
Quartermasters
Quarters at
Fort McKavett
State Historic
Site



From the Army Cooks Manual

PLUM PUDDING, No. 2.

Prepare the suet and raisins the day before this pudding is to be made.

Six quarts sifted flour; three pounds suet, freed from fiber and chopped moderately fine; three pounds raisins, picked, seeded, chopped, and dredged with flour; two pounds brown sugar, or, in lieu of sugar, three and one-half pints molasses; one tablespoonful salt; two quarts sour milk; if sour milk is not obtainable, put enough vinegar into either sweet or prepared condensed milk to sour it; two dessert-spoonfuls of soda or saleratus, dissolved in a little hot water; eight tablespoonfuls ground cinnamon; three teaspoonfuls ground cloves.

Mix ingredients in the following order: Having the flour in a deep dish or pan, stir into it the salt, suet, spices, and sugar or molasses.

Put the dissolved soda into the milk; then add the milk or so much of it as will make a thick batter; finally add the dredged fruit; beat the mixture for ten minutes; put it into prepared bag or bags and boil six hours. Serve hot with sauce.

The above is enough for thirty men.

BAKED CRACKER PUDDING.

1 quart powdered cracker.	16 eggs, whites and yolks
7 pints sweet milk.	separated, whites beaten
½ pound melted butter.	to a stiff froth.

Put powdered cracker into a deep dish. Heat the milk slightly and pour over the cracker and soak for ten or fifteen minutes; then stir in the beaten yolks and melted butter. Finally stir in quickly the beaten whites, and put the mixture at once into a well-greased baking dish, and bake in a moderate oven from three-quarters of an hour to one hour. Top should be nicely trimmed. Hard bread may be substituted for crackers.