

# Fort McKavett Gazette

“News of our Volunteers and Friends”

Volume 12, Number 9

September, 2013

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

## Fort McKavett Upcoming Events

October 5, Fall Star Party with  
Johnson Space Center  
Astronomical Society\*

October 11-12, Fort Griffin  
Living History Event, Education  
Day on Friday.\*

October 19, Fort Stockton  
Living History (1 day)

October 18-19, Caprock  
Canyons SP Buffalo Days  
Education Day on Friday

December 6-8, Christmas at Fort  
Concho, Education Day on  
Friday

\*THC Historic Sites Event

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

[www.fortmckavett.org](http://www.fortmckavett.org)

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## President's Message...

Summer is about over and school has started again. We have had a change of the guard at Fort McKavett in that Russell Tipton has left for a job on the coast. We wish him the best on his new adventure.

We are also losing our site hosts at the Presidio de San Saba, Jim and Mary Ann Goodall who are retiring to their East Texas home to enjoy their time off and be close to family. They have done a great job at the Presidio getting the site off the ground and turning it into a showplace. We will miss them as well.

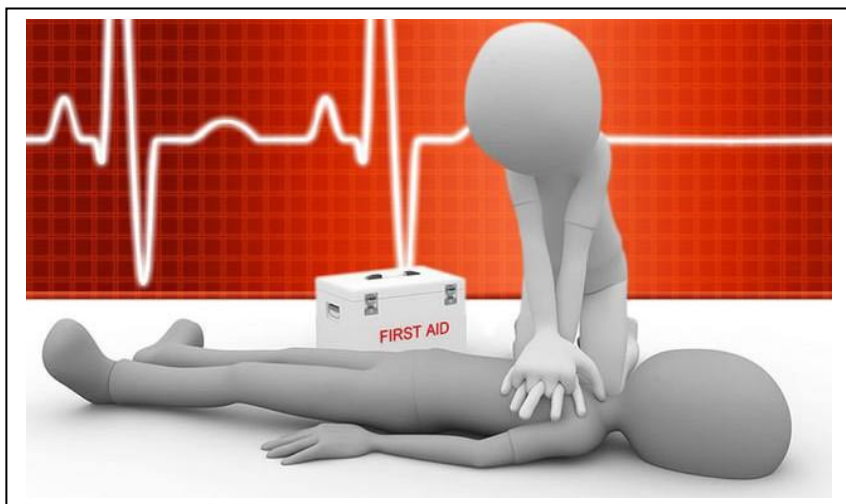
We are coming up on the busy end of the year Living History Events (see the schedule on the left hand side of this page) and ask you to go out and support our staff and volunteers as they do work for the site.

Everyone have a good September and we will see you on the road!

John Cobb President  
Friends of Fort McKavett

## CPR Training for Fort McKavett SHS Staff

One of the Texas Historical Commission Historic Sites Division goals for this calendar year is to have all employees certified in CPR, First-aid and BBP. The Friends of Fort McKavett is sponsoring our staff for this training with two separate training days.



### *A loss in our near family...*

A donation was made in the name of Ruby Nell Papasan Richards to the Fort Chadbourne Foundation from the Friends of Fort McKavett. Our most sincere condolences go to Garland and the rest of his family in their loss. She was Garland's mother.



## Good Luck to Russell...



Russell Tipton has left Fort McKavett State Historic Site. He has accepted a position with Sea Rim State Park near Beaumont. We wish him success with his move and will miss him.

### *A Change at the Presidio de San Saba`*



Jim and Mary Ann Goodall will be retiring to their home in East Texas to be closer to their family. Jim will possibly be undergoing back surgery in the next few months. They will be leaving in early October.

Jim Goodall is shown with Buddy Garza and Carleton Kothmann at the Presidio de San Saba`



# Fort McKavett's Guard House



Above is one of the few photographs found of Fort McKavett's Guardhouse complex. Left is the Officer of the Day's Quarters, the long building is the Guardhouse and on the right hand side is the Ordinance Sgt.'s Quarters. This photograph was made in the late 1920's-early 1930's when this building was a residence.



All that is left of the complex today is the Officer of the Day Quarters. It has been restored and has displays inside. It is worth the walk to see it when you are on Post the next time.

Fort McKavett has received more rain this year (compared to the last few years) and the grass has been growing. This makes mowing a full time job on the site. Shown at right: Jay Wright mowing on one of our Grasshopper mowers this last July.



# From Fort Lancaster

Fort Lancaster State Historic Site is much more than just ruins for visitors to see. On the Chihuahuan Desert, there is a diversity of flora and fauna that is different from anywhere else in Texas. All you have to do is take the time to look and enjoy.



*Bring your camera and enjoy the desert on your next trip!*

CHAPTER II.

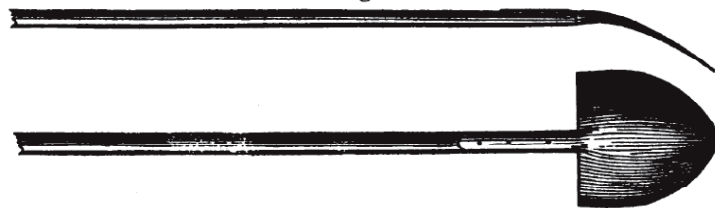
The tools and appliances for building a permanent line are few, and can be procured easily, most of them being found in any ordinary stock of hardware. They are, first: Axes for felling and preparation of posts, and for clearing the way for the line, where such work is required. Hatchets, having a bit 4 inches wide, a head or poll with which to drive spikes, (and weight sufficient to make them effective in that respect, say 1½ pounds,) and hickory handles 15 inches long. This tool is of use not only in building but maintaining the line—is in fact one, as the pliers is the other, of the “line-men tools.” Diggers, (so called,) which are crow-

Fig. 7.



bars of about 15 pounds weight, having a flat cutting point or edge, (Fig. 7) for loosening the earth, and shovel (Fig. 8) for removing it, in

Fig. 8.



digging post-holes, each being of a length of not less than 5 feet, and the point of the diggers and blade of the shovels being steel. In soils

Fig. 9.



where they can be used, post-augers (Fig. 9) should be provided in place of bars and shovels, as on prairies, or alluvial bottoms free from gravel. With

this tool one man can do the work of one and a half, using digger and shovel, and the hole may be made so nearly of the same size as the posts to be set therein as to greatly facilitate the erection of the line, saving labor of tamping, &c. Shears, foot-plates, and pikes for erecting, and tamping-bars for setting the posts, are also needed.

**PLAIN BACON (NEW ORLEANS STYLE).**

Fry bacon crisp in hot dripping in the same manner as doughnuts.

**FANCY BACON (NEW ORLEANS STYLE).**

Roll very thin slices of breakfast bacon in fritter batter or bread crumbed with egg, fry in boiling dripping or lard, and serve on toast or fried mush.

**BROILED BACON (NEW ORLEANS STYLE).**

Broil and put in hot oven; serve immediately.

**FRIED LIVER (BEGUÉ STYLE).**

Cut liver half an inch thick, put in platter, sprinkle with sufficient salt, pepper, and a little flour, fry in hot dripping or lard, the same as doughnuts, turning pieces over two or three times, and serve hot.

**IRISH STEW.**

(Sufficient for 22 men.)

- |                     |                 |
|---------------------|-----------------|
| 16½ pounds meat.    | 6 ounces salt.  |
| 16 pounds potatoes. | 1 ounce pepper. |
| 4 pounds onions.    | ½ pound flour.  |

Cut the meat away from the bone, and then into pieces of one-quarter pound each; if a loin or neck of mutton, cut it into chops; if a shoulder disjoint it, and cut the blade bone into four pieces; if a leg, cut the meat into slices ¾ inch thick; rub the meat with the salt, pepper, and flour, and place it in the boiler with some fat, brown it on both sides, then add the onions whole, and then the potatoes, and enough water to cover the potatoes; stew gently for two hours; keep the fire down during the cooking and the boiler well covered.

*From the Army Cook's Manual*