

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

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

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

October 25, Fort McKavett Fall
Star Party*

October 25, Fort McKavett
Archeology Day*

December 5-7, Fort Concho,
Christmas at Ole 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...

Summer is over and school has started again. September will be a slow month for events, but everyone is getting ready to head out to several in October. This includes our own Archeology Day and Fall Star Party. I strongly encourage everyone to make plans to visit the THC historic sites and Fort McKavett in particular! The events are posted to the left of this column.

You still have time to order a Friends of Fort McKavett polo shirts to wear this fall. Contact Lisa Lester at:

lisa@riverofstars.net

We will keep a light on in the window for you!

John Cobb President

Friends of Fort McKavett



Fort McKavett Mini Event for August



The Entertaining the Troops program on period games and entertainments was held August 9th at Fort McKavett.



Visitors to the site were treated to 1800's games and entertainment...

The next event at Fort McKavett will be October 25th with the Fall Star Party and Archeology Day. Make plans to attend!

Fort Griffin to reopen October 10th-11th



As most of our readers know, Fort Griffin's Site and Visitors Center has been closed for major construction and restoration work for over a year. The rededication of the site will take place on October 11th. This will be during their Living History Days. Fort McKavett has always taken a part in their events and this year will be no different. We heartily encourage everyone that can make it to attend this exciting event and view the new facilities.



*Photo by John Cobb
Fort Griffin State Historic Site Administration Building Ruins*

The Guard House Complex at Fort McKavett



The Officer of the Day Quarters is the only surviving building left of Fort McKavett's Guardhouse Complex. It was composed of the Jail, the Guard Shack, Officer of the Day Quarters, Armory, and the Ordinance Sgt.'s Quarters.

Undated photo of the Guard House and Officer of the Day Quarters after the Army left. It was made into a private residence.



1930's photo of the complex after the middle section had burned, but before the final fire that destroyed all but the Officer of the Day Quarters.

After the final fire, all that was left was the Officer of the Day Quarters. The ruins were bulldozed and piled to the north of the building and later, the Masonic Lodge was built on the site.



John Cobb Recognized for 48 years of Volunteering



Friends of Fort McKavett President John Cobb was recognized by the Texas Parks and Wildlife Department for many years of volunteering in Parks and Historic Sites this August at the Commission Meeting in Houston's Museum of Natural Science. The presentation was made by TPWD Chairman Dan Allen Hughes, Jr and Executive Director Carter Smith.

In these years, John has done the entire gambit of volunteering, from trash pickup, cleaning restrooms, running the visitors centers, mowing, restoration and repair work, the only Volunteer in the Safety Department, Hunter Education Instructor, testifying before the Legislature, and involved as President of Fort McKavett's friends group as well as the Friends of the Lost Pines and Texans for State Parks. He has been involved with the Texas Buffalo Soliders for many years. He has produced our newsletter, the Fort McKavett Gazette for going on 14 years and keeps our Facebook and current website up to date.

John started working at Fort McKavett before it became a Park with TPWD and has always thought of it as a second home.

He will be stepping down as President of the Friends of Fort McKavett at our annual meeting to be held during our Living History event in March.

Indian Wars Army Regulations

FIELD RETURNS.

729. Besides the stated returns of the troops, such other *field returns* and reports will be made as may be necessary to keep the Government informed of the condition and strength of the forces.—[*Regs.* 1863, ¶ 464.]

730. After any action or affair, a return of the killed, wounded, and missing will be made, in which the name, rank, and regiment of each officer and soldier will be specified, with such remarks and explanations as may be requisite for the records of the Department of War to establish the just claims of any individual who may have been wounded, or of the heirs and representatives of any killed in action. The *nature of the wound*, the *time and place* of its occurrence, the company, regiment, or corps, and the name of the Captain, Colonel, or other commanding officer, will always be carefully stated. A copy of this return will be promptly forwarded *direct* to the Adjutant General of the Army.—[*Regs.* 1863, ¶ 465; *G. O.* 169, 1862.]

731. After every battle, skirmish, or other engagement, commanding officers of regiments, or detached portions thereof, will forward direct to the Adjutant General of the Army duplicates of the returns, to be transmitted through intermediate commanders, of killed, wounded, and missing.—[*Regs.* 1863, *Ap. B.*, ¶ 34.]

732. A return of all property captured will be made by the commanding officer of the troops by whom such capture was made to the Adjutant General, at Washington, that the property may be disposed of according to the orders of the War Department.—[*Regs.* 1863, ¶ 470.]

FURLOUGHS.

ART. 11. Every officer commanding a regiment or an independent troop, battery, or company, not in the field, may, when actually quartered with such command, grant furloughs to the enlisted men, in such numbers and for such time as he shall deem consistent with the good of the service. Every officer commanding a regiment, or an independent troop, battery, or company, in the field, may grant furloughs not exceeding thirty days at one time, to five per centum of the enlisted men, for good conduct in the line of duty, but subject to the approval of the commander of the forces of which said enlisted men form a part. Every company officer of a regiment, commanding any troop, battery, or company not in the field, or commanding in any garrison, fort, post, or barrack, may, in the absence of his field-officer, grant furloughs to the enlisted men, for a time not exceeding twenty days in six months, and not to more than two persons to be absent at the same time.

Art. of war 12.

3 Mar., 1863, c. 75, s. 32, v. 12, p. 736.

The date at the bottom of each paragraph shows when the Army adopted that regulation...

From the Army Cooks Manual

ROAST LOIN OF VEAL.

Wipe the loin, place in a baking pan, dredge it with pepper, add a teaspoonful of salt and a cup of water to the pan, and place in a very quick oven for fifteen minutes. Then cool the oven somewhat by closing the drafts, and roast slowly fifteen minutes for every pound of veal, basting frequently, at first with the water in the pan and afterwards with its own gravy.

Veal must be well done to be eatable. When done make a gravy the same as roast beef.

VEAL POT-PIE.

Take two pounds veal (rib piece is good), cut in small pieces, and place in pot (having placed small plate in bottom to prevent meat from burning). Put in two quarts water, hot or cold. Boil one and one-half hours. Make one quart flour into biscuit dough and one-half hour before serving drop in small lumps of the dough. Be sure there is water enough to cover meat entirely when dumplings are put in and cover closely for twenty minutes. Potatoes may be cooked with it if desired.

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.

Yummy!