



# Fort McKavett Gazette

“News of our Volunteers and Friends”

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

Volume 14, Number 9

September, 2015

### Fort McKavett Upcoming Events

***September 19, Friends of Fort McKavett Board of Directors Meeting at Fort McKavett\****

***September 26, Silver and Light event, Fort McKavett\****

***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\****

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

***May 6-7, 2016, "West Texas Heritage Days", Fort McKavett State Historic Site, 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)**

***Join us on Facebook  
Friends of Fort McKavett***



### President's Message...

Once again, the Fort hosted an extremely successful Old Stories, New Voices Camp. Ken and I were able to drive out to the fort for a quick visit on Hispanic Heritage Day. I would like to thank John Cobb who drove us around so that we could watch all of the campers getting involved with their first sessions after lunch. I talked to a number of campers and they were having a terrific time. Shortly after the camp was over, I was able to talk to a couple of the local students who attended the camp and they had such a good time, they want to sign up to go back next year!

The Friends of Fort McKavett fall board of directors meeting will be held at Fort McKavett on Saturday, September 19th at 11:00. Local directors will bring a dish and share lunch with all of the directors and staff after the meeting. If anyone has any ideas, suggestions or concerns please contact a board member. We represent all of you and appreciate the feedback and ideas.

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*Presidents Message Continued:*

Current board members are: Lisa Lester, president; Marilyn Wheless, vice president; Ken Lester, treasurer; Stella Gonzalez, secretary; Joe Gonzalez, volunteer coordinator; Mark Stine, at-large; Jean Wright, at-large; Tim McTaggart, at-large; Donna Hector, living history representative; Horace Williams, living history representative; John Cobb, President Emeritus. As fall approaches, it's time to double check the calendar and schedule some time to represent Fort McKavett at events. Thanks for everything you do to support For McKavett!

Lisa Lester  
President  
Friends of Fort McKavett



A note about the upcoming Friends of Fort McKavett Board of Directors Meeting. It is open to the public and we welcome you to join us in September

Since the Fort is going to have a photography event "Silver and Light" this month, here is some background on M. C. Ragsdale who had a shop at the site in the 1870's.

McArthur Cullen Ragsdale (1849-1944), pioneer West Texas photographer, was born on April 22, 1849, in Spartanburg, South Carolina, the son of Edmund Carter and Elizabeth (Calhoun) Ragsdale. After the Civil War the family left South Carolina, landed in Galveston, and traveled by wagon to Bell County. There Ragsdale's father practiced medicine in Killeen and kept a farm on the outskirts of town, where Ragsdale and his brothers worked. At age twenty-one Ragsdale bought a second-hand camera and other photographic equipment with the intention of using photography to finance his education. He entered college, but financial problems soon forced him to drop out. He subsequently became an itinerant photographer. Using Belton as his base of operations, he made regular trips to such towns as Brownwood, Mason and Fredericksburg. He was first under contract to the US government at Fort McKavett. Once his contract expired he moved on to photograph the government stores at Fort Concho where the majority of his photographs were taken.



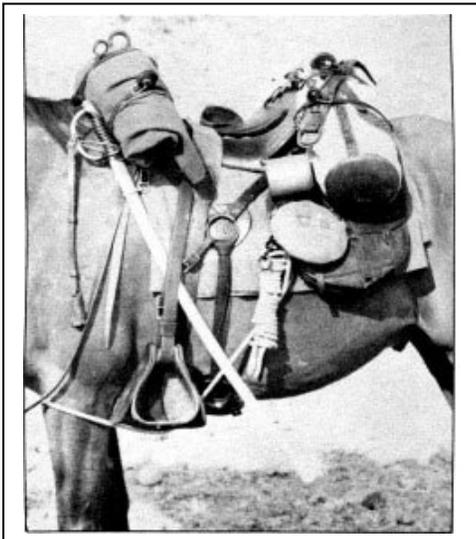
*Meet the People  
who served at  
Fort McKavett*

*2<sup>nd</sup> Lt. Henry Clay  
Hodges, Jr.  
1881*

Henry Clay Hodges Jr. was born April 20, 1860. His father was an officer in the US Army from 1851 to 1895. He was appointed to West Point by Ulysses S. Grant in 1877 and obtained his commission as a Second Lieutenant of the 22nd Infantry in 1881. His first duty station was at Fort McKavett, Texas where he joined his Company in time to transfer to Fort Clark, Texas. His first 20 years of service were with the 22nd Infantry Regiment, including time in the Philippines during the Insurrection and Moro Wars. After four years of recruiting duty and Construction Quartermaster, Hodges returned to the 22nd Infantry Regiment as Commander of the 2nd Battalion from 1905-06. Following more time in the Philippines and attending the Army War College, Hodges rejoined the 22nd Infantry Regiment again, this time in Fort Seward, Alaska, from 1909-10, and at Fort Sam Houston, Texas, from 1910-11. From 1911-14, Hodges served the Office of the Army Chief of Staff and General Staff, before returning to Texas to command the 17th Infantry Regiment from 1914-16. From there he took command of the 1st Infantry Regiment in Hawaii before leading the 39th Division as Commanding General for the American Expeditionary Force in World War I from 1917-18. After the war, General Hodges took command of the 17th Division at Camp Beauregard, Louisiana. Major General Henry Clay Hodges, Jr. commanded the Hawaiian Department from March-May of 1919. He concluded his career as Commanding General of Schofield Barracks from 1919 until his retirement in December of 1920. He died in 1963 at the age of 103 and is buried at Arlington National Cemetery.



Fort McKavett was represented at the San Angelo Genealogical and Historical Society Fair in the Stephens Library. Visitors were able to see what the Fort is about and meet employees Jay and Kevin while being educated about Fort McKavett's history.



### *Cavalry Equipment*

*The photo at left shows the "Near Side" or left side of the horse fully packed. A note on this, Cavalry very seldom carried a saber, but did carry the other items shown. Next month, we will show the "Off Side" or right side of the horse.*

# *Silver and Light*

*Event at Fort McKavett  
September 26, 2015*

**Come join us for a program all about 19<sup>th</sup> Century photography! We will be demonstrating wet-plate photographic methods similar to those used by 19th-century photographer M.C. Ragsdale, who had a shop at Fort McKavett in the 1870s.**



*Fort McKavett Site Manager Cody Mobley is shown using his wet plate camera skills in July...Come out and enjoy this presentation and history dealing with Fort McKavett!*



## From the Archives of Fort McKavett

Weather during the month September, 1882

### *Meteorological:*

*Maximum Temperature during the month: 88*  
*Minimum Temperature during the month: 65*  
*Monthly Mean Temperature: 74*  
*Number of days of rain during the month: 2*  
*Quantity of rainfall during the month: 3.05*  
*Average Cloudiness: 61*

### *Hospital Fund:*

*Amount of Fund on hand August 31<sup>st</sup> 1882: \$ 166.87¢*  
*Amount of Savings during the month: \$ 21.54¢*  
*Amount of Disbursements during the month: \$ 26.45¢*  
*Balance on hand September 30<sup>th</sup> 1882: \$ 161.93¢*

*Being Hospitaleward Const Pub on duty at the post hospital during the month.*

*A. D. McPherson.*  
*Acting Surgeon.*  
*Post Surgeon.*

The Hospital Staff at Fort McKavett kept the weather reports daily and it was sent in monthly to Department of Texas Headquarters. The Medical Journal for the Post shows the above averages and extremes.

### Trivia:

*Did you know Fort McKavett is still an active weather reporting station? Staff report the low and high temperatures and rainfall amounts daily. We have been reporting weather since 1852.*

## From the Army Cooks Manual

### BOILED MACARONI.

Wipe the macaroni carefully, and break it into convenient lengths; put it into a pot of boiling salt water, say ten times as much water as macaroni. Boil fifteen to twenty minutes, or until tender. Take care that it does not burst or become a pulp from excessive boiling; drain at once and season with butter or dripping.

If a flavor of onion is desired, boil with it two onions for each pound of macaroni. The liquor drained from the macaroni may be used for broth or soup.

Or, as soon as the butter and flour bubbles, gradually pour in one quart of boiling water, stirring it until it becomes smooth; season with pepper and salt; put in the macaroni and let it remain over the fire for one minute. Have ready one or two onions, minced or shredded, fried brown. Dish the macaroni and pour the fried onions over it.

Boiled macaroni may be served with tomato sauce as follows: For one pound of macaroni put into a pot half a can of tomatoes, or twelve large fresh ones, one-half a pint of stock, gravy, or broth, a little thyme and parsley, six whole cloves, a sliced onion, cayenne pepper, and salt. Cover and simmer for one hour, stirring frequently; drain and press the mixture through a sieve; then stir well into it about two ounces of dripping or butter and one ounce of flour, previously mixed smooth over the fire; pour it over the macaroni.

### BAKED MACARONI AND CHEESE.

Boil and drain the macaroni and with it fill by layers a greased earthen dish, seasoning each layer with minced fat pork or butter, grated cheese, mustard, pepper, and salt; add bread crumbs for the top layer. Cover and bake with a moderate heat for half an hour. Remove the cover, and when the top is brown serve in the baking dish.