



Fort McKavett Gazette

“News of our Volunteers and Friends”

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December, 2018 – January, 2019



**January 5th, Friends
of Fort McKavett
Annual Meeting**
10am in the Fort
McKavett Conference
Room

**January 5th, Ration
Making Workshop,**
8am-5pm, Fort
McKavett



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Gazettes can be found at:

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Special Edition

We need as many people as possible to attend our Friends of Fort McKavett Annual Meeting on Saturday, January 5th starting at 11am. It will be held in the conference room at the Site.

There will be an election of officers. We will have several members of the BOD that are retiring at this date. President Lisa Lester will be retiring as President as well.

As we move in a different direction in our service to the Site, we need people that will be involved in all the changes in the near future.

Bring a covered dish if you can or anything to share for lunch after the meeting. **NOBODY** will be turned away from lunch.

Please make time to attend and we hope to see you there!

John Cobb
Editor of the Gazette
President Emeritus
Friends of Fort McKavett

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

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Presidents Message

Whatever you do, whomever you are with, the board of the Friends of Fort McKavett: **Marilyn Wheless, Stella Gonzalez, Jean Wright, Donna Hector, Tim McTaggart, Horace Williams, Timothy Phillips, Edgar Garza, President Emeritus John Cobb,** and I wish you and your family a safe and blessed Christmas and a Safe and Happy New Year!

Lisa Lester
President



Fort McKavett Veterans Day Parade at Menard

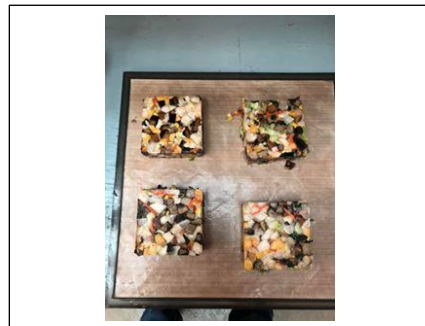


Rations Workshop

Jan 5 2019 - 10:00am to 4:00pm

Fort McKavett Texas

Have you ever wanted to eat the foods of the 19th Century Army? Well, now you can! Make rations the same way soldiers did before, during, and after the Civil War. This event is free but space is limited and interested parties need to RSVP by Jan. 1. For more information please call 325-396-2358.



Desiccated vegetables experiment

Make time to visit the Rations Making Living History Display and Shop while you are at Fort McKavett attending this year's Friends of Fort McKavett Annual Meeting!

From the Army Cooks Manual

1135.

BAKED HASH.

From cold cooked fresh beef, veal, or mutton. These meats may be used singly or together.

Four pounds of meat free from bone; two onions; two cupfuls of bread crumbs; butter, beef-dripping or lard twice the size of an egg (melted); eggs in the following proportion: two for two pounds of meat, three for four pounds, four for six pounds, and so on; enough milk, stock, or water to make the mixture moist; pepper and salt.

To highly season the hash add thyme, sweet marjoram, summer savory, or *chile colorado*. If an acid taste is desired, mix in three or more tablespoonfuls of lemon juice or vinegar. Parboil the onions, mince them and the meat together, beat the eggs, put the minced meat and onions into a vessel; mix well with them the bread crumbs, the melted butter, the beaten eggs, the milk, lastly the seasoning. Put the mixture into a greased baking-pan, smooth off the top, and bake it for fifteen or twenty minutes or to a light brown; serve in the baking-pan. The eggs may be omitted. The onions may be minced and fried a light brown instead of being parboiled.

