



LONE STAR DUTCH OVEN SOCIETY

200 INWOOD LANE, HIGHLANDS, TEXAS 77562, 713-899-6272 JERRY G. THOMPSON, EDITOR

THE DUTCH OVEN

What's Cooking in the Newsletter



State of the Oven...

Board of Director
Meeting Minutes...

Chapter News...

Recipes...

Heatin' Up the Calendar...

Volume X, No. 3

August, 2004

THE DUTCH OVEN

Volume X, Issue 3

August 2004

STATE OF THE OVEN

Letter from the President – Jerry Harrison



Hello,

Hey what are you going to cook at the National DOG? Me either, still studying my options. But, be warned looks like a bumper crop of peppers in Texas this year. I believe I will try to fix something a little spicy. Don't forget The EXPO. Just three weeks after the National DOG we will be in Austin for the 'Texas Parks and Wildlife EXPO'. I have a screen shelter reserved at McKinney Falls State Park and will share space until we run out of room. Let me know if you want to camp in the bunk house. Also get in touch with Irene and let her know your availability for working. I expect I will have a few peppers left to cook at the EXPO. I hope to see you at the National DOG and the EXPO. I am sure both of these events will prove to be a Large Time.

Well the General Membership Meeting has come and gone. We had a huge success with lunch. I recall a count of 50 different dishes on the table. Our meeting went very well and we have an excellent ballot of volunteers for you to elect. Yeah, I know none of the offices are contested. Fortunately we

From the Editor

Are you ready for the National DOG? Somewhere in this newsletter will be a survey to ask about going to an electronic newsletter. Please call Irene and let us know how you feel about that. Thanks to everyone that is sending in articles and pictures. I'll try to publish everything you send me. See you in Madisonville.

Jerry Thompson



will leave the hotly contested, the high profile stuff with the other election. Again let me remind you that these are volunteer positions. I am sure you intend to vote in the United States Presidential Election. Please fill out the ballot you received with this Newsletter and **'VOTE'** for this slate of LSDOS Officers. Let these folks know that you appreciate and support their efforts on your behalf.

Hey! Check out the calendar, come out to a demonstration, join us for a 'BIG Dog' you will meet some of the best people in the world. Please consider this an invitation to any and all events that you ever find on these pages. If you want to add some more fun to your Dutch Oven cooking let me introduce you to my friends. Let's have a great year!

MoHotta MoBetta,
Jerry

WOMEN IN THE OUTDOORS

Dutch Oven Class

LUFKIN, TEXAS

The Piney Woods Chapter held a Dutch Oven class for the Women in the Outdoors at Bogey Slough Hunting Club June 12th. Arlene and Brenda did an excellent job demonstrating the Dutch Oven, enlisting the class to help in preparation and cooking, and being ambassadors for the Society.

WOMEN IN THE OUTDOORS DEMONSTRATION IN SPICEWOOD, TEXAS

The Norther ordered arrived just in time to make this event very pleasant. Eight members of LSDOS from four chapters demonstrated Dutch oven cooking to twelve participants at the National Wild Turkey Federation's Women in the Outdoors Program in Spicewood, Texas on August 7, 2004. Participants learned to cook biscuits and fruit cobblers. Those demonstrating were:

Jim Lewis - Prairie Dogs

Gale Merriwether & Bud Nichols - Saltgrass

Bo, Jackie & Robert Clark - Village Creek

Cookers

Jerry & Irene Martin - Wildflower

Gale Merriwether for President

It's election time again for LSDOS, and I am asking for your vote for President. I have been chapter advisor for the Saltgrass Charter in Houston for the past three years and have worked with many members to recruit new members and start new chapters. I have done demonstrations for Boy and Girl Scouts, and talks to scout leaders.

As a retired supervisor from the oil fields across the nation, I have ample time to devote to LSDOS. Since joining LSDOS in 1996, I have attended gatherings of many other chapters besides Saltgrass, meeting many very nice people. My Hobbies include Dutch Oven cooking, fishing, hunting, and mule training. I enjoy helping people get started with Dutch Ovens.

The future for LSDOS as I see it is nothing but bigger and better. With new chapters starting up in-state and out, I feel we should continue in the same direction. The big DOGS are drawing more and more people and are an excellent recruiting activity. They are also bringing more members from various chapters together for fun, food, and fellowship.

I have a very good working relationship with the slate of nominated officers, having been a chapter advisor and board member for the past three years and being involved with demonstrations across the state with these people. The full slate of officers are energetic members that want to see LSDOS grow and prosper.

Remember that write in votes count, so please vote for Gale Merriwether for President of LSDOS.

LONE STAR DUTCH OVEN SOCIETY

ANNUAL SUMMER GENERAL MEMBERSHIP MEETING BIG DOG

Palmetto State Park, Ottine, Texas

June 5, 2004

Officers and Chapter Advisors Attended:

President Jerry Harrison	College Station - Brazos Valley Chapter Advisor Greg Petrey
1 st Vice President Jim Lewis	Corpus Christi - Pioneers of the Gulf Coast Chapter – Proxies John & Yolanda Anderson for Chapter Advisor Karen Howden
2 nd Vice President Irene Martin	Dallas/Fort Worth - Prairie Dogs Chapter Advisors Terry & Stephanie Chester
Trustee Sam Miller	East Harris County - San Jacinto Sons Chapter Advisor Jerry Thompson
Secretary Rose Blas Perez	Gonzales - Independence Chapter Advisor Ken Brown
Austin - Wildflowers Chapter Advisor Karen Dufresne	Houston - Saltgrass Chapter Advisors Gale & Ann Merriwether
Central Texas - Hill Country Chapter Advisor Richard McCabe	San Antonio - Bare Pots Chapter Advisor Bill Brummel

Officers and Chapter Advisors Couldn't Attend:

Kansas – Amber Waves Chapter Advisor Ronda L. Barnow	Lufkin/Diboll – Piney Woods Chapter Advisor Arlene Hook
Lumberton - Village Creek Cookers Chapter Advisor Glen Cook	Mississippi – Magnolia Black Pots Chapter Advisor Tom Sims
Plainview – Pan-Handlers Chapter Advisor Allen Johnson	Wichita Falls - Red River Chapter Advisor Dwayne Hill

General Membership Attended:

Tommy & Jeanie Raykovich, Brazos Valley	David Shanks, San Jacinto Sons Chapter
Michael Delchambre, Bare Pots Chapter	Curtis & Marilyn Curlee, Bare Pots Chapter
Mike Moore, San Jacinto Sons Chapter	Billy, Greg, Linda, & Kim Eneks, Saltgrass
Luke & Mary Keyes, Pioneers of the Gulf Coast Chapter	Bo & Jackie Clark, Village Creek Cookers Chapter
Matt & Debbie Giles, San Jacinto Sons	Anton Paul Hajek, III, Bare Pots Chapter
John DuPree, Bare Pots Chapter	Sandy Klassy, Bare Pots Chapter
Beth Haynie, Hill Country Chapter	Butch Mize, Hill Country Chapter
Bob & Cristina Ray, Bare Pots Chapter	Jerry Martin, Wildflowers Chapter
Sara, Kacie & Kodie Petrey, Brazos Valley	Joe McMordie, Manor, Texas (non-affiliated)
Richard & Cathy Duquette, Bare Pots Chapter	Bud Merriwether, Saltgrass Chapter

Guests:

Charlie & Sarah Hull

Steve & Bonnie Sigmond (Park hosts)

Secretary Perez handed out copies of the agenda and the list of 2004 Board of Directors to the General Membership.

The meeting was called to order at 4:00 p.m.

OPENING PRAYER: Jerry Thompson lead the assembly in prayer and was joined by the assembly.

ANNOUNCEMENTS: Trustee Sam Miller presented a 12" DO to Butch Mize for his successful LSDOS presidency during his 2003 term. Sam also presented a Certificate of Appreciation to the Officers and Chapter Advisors for their time and effort in promoting the 'fun, food, and fellowship' - the LSDOS tenet.

APPROVAL OF BOARD OF DIRECTORS JANUARY 24, 2004, MINUTES: Gale Merriwether moved and seconded by Terry Chester to accept the Minutes as submitted. The General Membership unanimously voted to accept the motion. **Accepted and unanimously approved.**

OLD BUSINESS

National DOG Hosted by LSDOS: It will be held at the Yellow Rose Arena in Madisonville, Texas, during September 10-12, 2004, accommodating 200 people. The cost for the three-day event is \$500. It has 10x15 cooking areas. The arena is adjacent to an RV park with 82 full-utility sites, free tent-camping, restroom and shower house available, convenient store and hotels nearby. Ken Brown will also be updating the Dutch Oven yahoo site. Contact the chair of this event Gale Merriwether (mgmerri@charter.net) for reservation and information.

2004 Texas Parks and Wildlife Expo: It will be held October 2-3, 2004, Austin, Texas. Volunteers are needed for setup on Friday, October 1, 2004, and cooking Saturday and Sunday, and tear-down after the event is over. Volunteers will cook on a two-hour shift. This will allow all participating to enjoy the other Expo activities. Irene Martin will ask TWP for tents and space. Donation of biscuit mix is still pending. Ken Brown still working on the donation for the honey. Available for sale are the LSDOS cookbooks, pins, and temporary tattoos. Selling of the LSDOS cookbooks last year at the Expo was financially a moneymaker. Irene Martin asked that we bring photo board(s), other LSDOS promotional items, and pamphlets. Contact the chair of this event Irene Martin (momscrick7@hotmail.com) to volunteer and for additional information. Jerry Harrison moved and seconded by Bill Brummel to participate at this year's Expo. The General Membership unanimously voted to accept the motion. **Accepted and unanimously approved.**

LSDOS New Cookbook: Recipes needed. Please email them to Tom Raykovich (tpr@txcyber.com). He can be contacted for additional information.

Recommended Bylaws Amendments/Additions: The motion to accept the recommended amendments/additions submitted by the Bylaws Committee was made from the Board of Directors, Bill Brummel and seconded by Ken Brown, and from the General Membership, Jerry Martin and seconded by Sandy Klassy. The General Membership unanimously voted to accept the motion. **Accepted and unanimously approved.**

LSDOS Website: The website needs to be updated. President Harrison is working on this issue. Greg Petrey has created a mockup of a new website and has volunteered to help update the current website.

NEW BUSINESS

Invitation to Dutch Oven Cook-off: President Harrison indicated that the LSDOS was contacted by the Big Bend Motor Inn in Terlingua, Texas, to participate in the 1st Dutch Oven Cook-off during January 14-16, 2005.

For more information, please contact Faye Eiff (gadabout@pocketmail.com), Activities Coordinator, of the Motor Inn.

Dutch Oven Demonstrations: Terry Chester challenged each Chapter Advisor to contact the sport stores to do a demo. Trustee Miller recommended having aprons and cookbooks to sell which the revenue supports the Society. Jim Lewis and Gale Merriwether do a lot of demos. It's a lot of fun but they don't get volunteers and it's a lot of work.

Cabelas Stores: Ken Brown indicated there is a store in Fort Worth and Buda. It is expected that 10,000 people will visit per day. It'd be a great place for a demo.

BIG DOG Committee: Richard McCabe suggested that there be a two-person committee to prepare the BIG DOG agenda for participants of place/time, menu, and other activities. President Harrison nominated Richard McCabe to chair this committee. Bill Brummel moved and seconded by Tom Raykovich to accept this nomination. The General Membership unanimously voted to accept the motion. **Accepted and unanimously approved.**

OTHER BUSINESS

Financial Report by Trustee: Sam Miller provided copies of the Semi-annual Financial Statement for the reporting period January 5-June 3, 2004, to the General Membership. The Semi-annual Financial Statement had a beginning balance of \$1,561.28 and an ending balance of \$221.32. Sam reported on the income and expenses. The income comes largely from the sale of cookbooks. The expenses are spent mostly on new memberships costing over \$15 on mailing a packet containing the Newsletter, pin, membership card and a copy of the Bylaws to each new member. This causes a financial loss when the current membership dues is \$15. The sale of cookbooks is the gain while new memberships cause a loss. The issue of raising annual dues by \$5 was discussed. There are 43 cookbooks, 441 pins, and 47 aprons available for sale. Also more sales of cookbooks, pins, and aprons while doing demos, etc., would be a financial gain. Greg Petrey will research print shops that would print the newsletter at a lower cost and he will report back to the Board of Directors in 30 days. Tom Raykovich moved and seconded by Terry Chester to raise the LSDOS annual membership dues to \$20 effective January 1, 2005. The General Membership unanimously voted to accept the motion. **Accepted and unanimously approved.**

NOMINATION OF OFFICERS FOR 2004 BOARD OF DIRECTORS

The following members were nominated for:

President
Gale Merriwether

Renominated - 1st Vice-President
Jim Lewis

Renominated - 2nd Vice-President
Irene Martin

Secretary
There being no nomination made, Anton Paul Hajek, III, has submitted his name for consideration for this position.

Renominated - Trustee
Sam Miller



SOUP BONE CATTLE
COMPANY
CORPUS CHRISTI, TEXAS
Butch & Sue Dohmann

OTHER BUSINESS MATTERS DISCUSSED

Location of 2005 Board of Directors Meeting: Ken Brown recommended that this meeting be held more in the eastern Texas such as Stephen F. Austin State Park. President Harrison accepted this recommendation and declared that Stephen F. Austin State Park will be the hosting site for this meeting. Terry Chester will check on the availability and update the Board of Directors.

"Ol' Rookie": By prefacing his address to the General Membership that he is the 'oldest rookie', Joe McMordie expressed his gratitude for the friendly and warm welcome by the LSDOS during the past two days. He enjoyed visiting everyone (except Sam) and thanked everyone for the 'fun, food, and fellowship'. Thank you, Joe, for joining us and thanks for the watermelon and cantaloupe.

ADJOURNMENT: There being no further business, the summer meeting was adjourned at 5:50 p.m.

CLOSING PRAYER: Butch Mize lead the assembly in prayer and thanksgiving. Drawing for door prize immediately followed.

Submitted by:
Rose Blas Perez, Secretary
LSDOS

CHAPTER NEWS

Amber Waves

By Ronda Barnow– Chapter Advisor

On Saturday June 5, 2004, the Amber Waves Chapter met at Elks Lake in Chanute. Those attending were Doug & Ronda Barnow & daughter, Danielle Michael; Dennis & Cheri Shultz, daughter Mandan & her friend Abby, & Larry & Claudette Culp. This was our first opportunity to use our LSDOS banner in a public place and it was great! We cooked under the shelter and were able to put the banner up between a couple of the posts. The road that goes around the lake also goes around the shelter house, and we had lots of people driving real slow, checking us out. The only ones who stopped, though were a couple of Danielle's friends, Deidre Wood and Bob Proctor. Deidre had heard Dani talking about the good food that came out of those black pots, so they stopped to check it out and had supper with us. Doug & Ronda fixed Green Pork Chili, a recipe we found in the "Geezer Cookbook." Larry & Claudette made WT's Enchilada Casserole. Dennis & Cheri fixed Fried Cabbage in the combo cooker and some bread in the Dutch oven. Had a little trouble with the bread – seems they need a deeper oven! The last time we lifted the lid to check on the bread, the whole loaf came right out of the oven. It didn't look very pretty, but tasted fine and we had a good laugh.!

We planned a gathering at Crawford State Lake near Girard, Kansas for June 12th. Due to some stormy weather, that one did not work out, as almost everyone cancelled. Had 3" of rain and 60 mph winds! Doug & I were camped there for the weekend though, along with my nephew Brent and his family, so we cooked between storms. Doug & I made "Camp Robertson Quick Fix Dutch Oven Chicken" a recipe from one of Cee Dubs cookbooks. It's good! Brent hadn't used his Dutch oven much – I had to re-season it for him a few months ago. But they fixed a cajun sausage and shrimp jambalaya that was very good! Brent's wife Angie grilled the shrimp after marinating it in olive oil, lime juice and Old Bay seasoning. Part of it was appetizers while we were cooking, and the rest went into the jambalaya. And they filled out an LSDOS membership form, so we have another member!

The July 4th gathering with the Quail Unlimited Group in Petrolia, Kansas went very well! There were between 40 & 50 members of the Quail Unlimited Group present. They provided smoked ham, lots of tasty side dishes and deserts, and all the eating utensils.



Our group cooked a variety of dishes. Dennis & Cheri Shultz made ham & beans, jalapeno cornbread, hamburger stroganoff, potato & sausage casserole, and hominy. 8½ year old Mandan Shultz fixed BBQ'd meatballs in her 8" oven. Larry Culp made baked potato soup and enchilada casserole. Danielle Michael cooked a goulash dish called Dutch Oven Delight. And Doug & I made some spicy baked beans, green bean & white corn casserole, gumbo, Ruth Kendrick's Spicy Tex- Mex Chicken Cobbler, and Mississippi Swamp cake. With a combo cooker and 13 Dutch ovens cooking (two of which were over a campfire) it did get mighty warm, even with the shade trees and canopy! It was worth it though, to hear the compliments, and to see people coming back for 2nd and even 3rd helpings!

This was daughter Danielle's and young Mandan's first "public" cooking, and they did really well.

Since this was an all day event, we had lots of time to visit with people and share information about Dutch oven cooking and LSDOS. Several people stayed close to the cooking area most of the afternoon, watching and asking questions. We really enjoyed sharing it all with them. Quite a few folks picked up handouts with information on our chapter and LSDOS membership applications, so maybe we'll get some new cooks signed up.

Bare Pots

By Bill Brummel- Chapter Advisor

In spite of receiving from 2-3 inches of heavy rains during Friday, April 2nd, the BARE POT CHAPTER held its April 3rd DOG at Eisenhower Park, our Chapter's permanent DOG location.

Eighteen of our BARE POT CHAPTER members showed up and all of them cooked delicious dishes in their LODGE Dutch ovens.

Six others attended this DOG, some due to the great publicity we received from one of the outdoor writers for San Antonio's Express-News newspaper. Of those six, all joined the BARE POT CHAPTER and four also joined our parent Society with one being a re-up.

At our Chapter's business meeting following the feasting, two Society members reported that they were indeed lucky to have received their Society membership pins due to the fact that the pins tore through the envelope they were sent in but were not lost. Mike Delchambre reported that he did not receive a pin inside of his envelope and the Tope's reported that theirs was crushed and unusable.

They expect immediate replacements of the lost and damaged pins.

The new and re-up Society members are expecting to receive their February 2004 newsletter and Society membership pins ASAP.

It is suggested that no more pins be mailed out with the newsletters in the future.

The BARE POT CHAPTER membership voted to move our usual June DOG to Palmetto State Park so as to be a part of the State-wide DOG.

During the BARE POT CHAPTER'S business meeting, Bill Brummel was again voted to remain their Chapter Advisor for another year.

They also voted to assist as best they can should the Texas Parks and Wildlife Department decide to hold their popular EXPO this year.

Other important information concerning our Society was also discussed.

The Bare Pot Chapter continued holding their bi-monthly DOG and Chapter meetings in August. Granted, they do adjust towards holding a "brunch" DOG and meeting in order to be gone from Eisenhower Park by 12 noon before it gets too hot.

As usual, since notices of our DOGs are inserted in the Outdoors page of the Express-News newspaper, our DOGs are bringing in new Chapter members with each DOG held. The newspaper notice for our August 7th DOG brought in 5 new members. Other guests included two adult leaders and eight Boy Scouts from Troop 288 and four walk-ins that had to follow their noses to find out where the great smells were coming from.

Our Bare Pot Chapter advisor and Troop 288's Scoutmaster discussed our Chapter's giving this Scout Troop lessons in Dutch oven cooking. This Troop lost their best Dutch oven cookers when they turned 18 years old and are going off to college.

Our October DOG will return on October 9th (second Saturday) to being a "normal" DOG in that we'll gather up and start cooking around 10 AM, serve all dishes together at 12 noon, and be gone from Eisenhower Park by 1:30 PM, always leaving our site cleaner than when we arrived. We always invite the Eisenhower Park personnel and any patrolling Park Police to eat with us. We fully appreciate the work they do to provide us with a

location where we can bring our grandparents and grandchildren and know that they are safe.

The cooking theme for our October DOG will be "Fall Festival."

Dishes cooked at our August "brunch" DOG included: Southwestern Baked Beans; Sweet Cherries and Pork Chops; Chicken Strata; "Fast" Food Mexican; Turkey Chorizo 'n Eggs; Tortilla Chicken Strata; Venison Sausage 'n Mexican Cheese; Yeast Pancakes with Canadian Maple Syrup.

Within our Chapter business meeting items discussed included the upcoming LSDOS elections for its officers for 2005: the upcoming Texas Parks and Wildlife Department's Wildlife EXPO; the upcoming "First National DOG;" there will be no



MAIR
DUTCH OVEN
LIFTERS
\$15.00 + \$6.00 S&H
• No more burnt fingers
• No more ashes in the food
Manufactured by A & B Manufacturing
249 So. Center Street Midway, UT 84049
(435) 654-0556

more incentive or "kick-back" funds coming to any of our Chapters in 2005 as well as news concerning other items of change passed at our last June's LSDOS all-member DOG and business meeting.

As per usual, a drawing was also held for various items including bags of charcoal, a wire rack* that can be used either inside of an oven to keep the bottom of foods from burning or to set the lid upon when stirring or adding food to the cooking dish; two bottles of barbecue* sauce; sets of plastic storage containers, and a natural fiber pot scrubber. Those items marked by a * were given by various Bare Pot members for additional attendance prizes.

Brazos Valley

By Greg Petrey – Chapter Advisor

The Brazos Valley Chapter takes the Summer off due to the heat and member's travel plans. We will kick off the Fall with a Breakfast DOG on September 4th at the Brazos Center in Bryan. Then on September 10-12, many of us will be at Yellow Rose for the National DOG. On Sunday, October 3rd,

we will be participating with the Brazos Valley Museum of Natural History in their Archeology Fair. We look forward to a great Fall here in the Brazos Valley. Please check the Brazos Valley page on the LSDOS website for more information

Hill Country

By Richard McCabe – Chapter Advisor

June was a busy month for the Hill Country Chapter. First, several of us journeyed down to Palmetto State Park for the LSDOS General Membership Meeting and as usual this was more fun than you could shake a stick at. The turnout was really great. I don't have the numbers in front of me but I believe there were representatives from the majority of all our Chapters. It was great to see everyone from throughout the State. As for the meeting, it was probably the smoothest one we have been to yet. Things just keep getting better.

The following weekend we had our local DOG on June 12. We had 12 pots on the table and 12 people attending. All in all, once again, great fun, food, and fellowship. Our members Tom & Carolyn Gray can really kick out some mean pots.

On June 18, Rose and I headed out to McKinney Falls State Park to meet up with Tom Raykovich from the Brazos Valley Chapter. On June 19, we got together with several other LSDOS members and headed to Driftwood to do some cooking for the Tejas Cabelleros Cowboy Action Shooting Society. This really turned out great! We impressed 85 people with our DO cooking and made many new friends. Ken Brown (Independence Chapter Advisor, Gonzales) named our group "The Chuckwagon Gang - Have Pots Will Travel". We had a blast! A lot of hot cooking and a lot of hot fun. Joining us were Ken & Vera Brown, Tom Raykovich & Hannah, Jerry & Irene Martin (Wildflowers Chapter, Austin), Mike & Karen Dufresne (Wildflowers Chapter Advisor), Curtis & Marilyn Curlee (Bare Pots Chapter, San Antonio), Georgia Lewis (Hill Country Chapter), and Joe McMordie who was the 'everything man' at 80+ years. Joe, our hats off to you and we hope the heat didn't get to you too badly.

LODGE CAST IRON

Howdy all,

I wanted to send off a thank you email before we got too far down the trail. Well done to all of you! The food was excellent and the high spirits shown by the LSDOS folks was outstanding. I'm sure it was quite a challenge to work over the hot coals on a warm June day, but the food showed no signs of neglect. In fact, I have never gotten so many unsolicited positive comments on our food before. I feel sorry for them as we go back to hotdogs and sausage... I guess the club will have to survive.

Thank you all for the great food and effort! Hat's off to you all! Adios, Big Hext Finnigan

PS: I hope you will consider cooking for our next big shooting event, in October, on the 16th.

On the following Wednesday, Rose and I gave cobbler cooking lessons to several campers at the TExas Catholic BOys Camp (TECABOCA). We set up all the gear and then instructed the boys on what to do and let them actually do the cooking. This really worked out good. The kids really enjoyed it and everyone had cobblers. Rose and I fixed up awards certificates for our new young cooks and they received it at their awards ceremony. I think we'll try chuckwagon beans next and see how they do.

We will be slowing down on our cooking for the next couple of months and are really looking forward to the National DOG. We have been asked to cook again for the Cowboy Shooting in October and are working out some details that might work out to be a BIG DOG at McKinney Falls State Park. We will have all the info by the time we head to the National DOG and also post it on the Website as soon as we get it all worked out.

Until our paths cross again, keep the fires burning!

Independence

By Ken Brown – Chapter Advisor

No Report



For a FULL line of **Case** Knives, **LODGE** Cast Iron and a wide selection of camping, and cooking accessories. Stop by and visit us, or check out our web site at www.TKCKnives.com

Long Leaf

By Mark Case – Chapter Advisor

Here is an update on one of our demos. We got the banner in time for a nice display. We did a talk on the use of DO's with Lewis and Clark at the Randleman Public Library.

We had about 60 kids plus adults. We made doughnuts, sourdough bread, brownies, cobbler and pie. Kids loved it.





Magnolia

By Biscuit Sims – Chapter Advisor

On June 19, 2004, The Magnolia Black Pots Chapter put on a D.O.G. at Pelahatchie Lake Campground. This was in Pelahatchie, Mississippi east of Jackson. The weather was sunny and HOT. Humidity was at 99%. The setting was by the lake and beach area. This was an open invitation to anyone visiting the park.

We had two pavilions and eight cooking tents set up. Twenty-one cooks present. It all started on Friday night with the set up and a pot luck dinner. Then at 7 a.m. on Saturday, teams were firing up breakfast. There was bacon, sausage and biscuits smells filling the air. Around 8 a.m. we started cooking lunch.

Charcoal smoke filled the air, while others in the park were in their jeans and speedos swimming and sunning. Others were out on the lake fishing as well. While Biscuit, Tapscrew, Tiny, Yosemite Sam, Barney, Scratch and Cast Iron George were sweating over the hot coals and smoke.

We cooked 45 different pots that day. We had two Cub Scout Packs and a Boy Scout Troop visiting. Justin Porter, age 11 was our youngest cook.

The dinner bell rang! The swimmers jumped out and ran. We did not have much food left over. You can tell you did a good job when your pot is empty. We fed over 200 folks on a very Hot June day.

We had two special guests. Sam Miller from Gonzales, Texas. He shared some of his Tex-Mex and Texas style dishes. Made some home made rootbeer. Told some Texas

tales as well. He won a wood carving by Mike Mayberry in Brandon, MS. This wood carving was made special for the MS. Summer D.O.G. He was awarded this carving for traveling the longest distance. He traveled 650 miles in 12 hours. Also he signed up 4 new L.S.D.O.S. Members for the Black Pots Chapter. Cookbooks and aprons were sold as well. Sam is a great ambassador for the Lone Star Dutch Oven Society.

Walt Grayson with WLBT-Channel 3 in Jackson, Mississippi came out to film a segment for his T.V. Show. "Look Around Mississippi". He interviewed Da Biscuit and others. Took lots of video of the food and the fun we were having. He got to experience the Fun, Food and Fellowship of Dutch Oven Cooking.

I have to say, the Mississippi Dutch Oven Cooking group has grown in the last three years.

Since becoming an L.S.D.O.S. Chapter, it has given us some exposure nation wide. Your group has helped a bunch. Thanks for letting us be apart of LSDOS.

You will find Mississippi is the South's Warmest Welcome. I would encourage you to visit Mississippi and enjoy some good ole southern hospitality. We may talk funny but, yo gonna like us.

Da Biscuit T. Sims
The Happy Dutch Oven Cook

North Texas

By Terry Chester– Chapter Advisor

Summer Vacation!

PanHandlers

By Allen Johnson – Chapter Advisor



Pan_Handlers June 26, 2004 DOG at Lake McKenzie

We had a great day and turnout for the DOG. There were eleven people cooking enough food for a small army troop. There were eleven different recipes on the dinner table. That did not count the pots of Mountain Man Breakfast, and biscuits with sausage gravy cooked for breakfast to get us fueled up. This was the first DOG for some couples. It was a great confidence builder. There were no failures, only total success. They were already talking about what they are going to cook the next time.

We had some new members to come as well as prospective members. They were helping each other and sharing ideas and recipes. The fellowship and fun was great.

Mary Anne Stein, Amarillo, TX, came to bring some watermelon and cantaloupe, and

meet all the folks she had never seen before having to return home for a business appointment. We appreciate her for her efforts. She will be cooking with us at another time. I do believe we have a great Chapter started and growing.

Update: 8-15-04

We had one of the prospects join since the DOG and another will join this month. We will have 15 families in our membership at that point. Each member is a recruiter for this LSDOS Chapter. Plans are in the works for possibly two fall DOG's. Trying to meet the needs for this large area is a problem, but the members are willing to meet halfway for a day cooking. They are really a high quality group of people

Allen Johnson

Pan-Handlers Chapter Advisor



Piney Woods

By Arlene Hook – Chapter Advisor

August 21st found the Piney Woods chapter at the home of members Pete and Blendena Thompson. Roast Chicken, Pork Roast, Polish noodles, Corn casserole, Texas size biscuits, and Cherry Peach Cobbler. All this for 12 people! What a feast. Arlene asked grace and everyone begin to fill plates. We had to break the biscuits in half just fit one on our

plate. Hey Sandy, where did you learn to make biscuits? I mean really, 13 biscuits in a 14" DO! About half way through eating we all had to run for the porch as it came a little shower. We enjoyed having the neighbors, Freddie and children, come over. Next meeting will be at the National DOG in Madisonville. See you there.

A Look Around Mississippi

By Walt Grayson
walt@wlbt.net

About two or three times a year a group of people who have mastered cooking in Dutch ovens get together for a cooking spree and then a shared dinner of what all was cooked. The latest one was a few days ago in Pelahatchie. Walt Grayson takes us to this special cookout in this week's look around Mississippi .

We live in the microwave generation. Food that takes much over three minutes to cook takes too long. One man told me his mother said the wonder of modern times to her was how you could drive up to one side of a building and tell them what you wanted to eat, and by the time you could get to the other side it would be ready for you.

Well, she'd be at home with this kind of cooking. This is slow and deliberate. And she would have maybe even enjoyed cooking in these implements. These are Dutch ovens. You can boil, broil, bake and fry in them. And Biscuit T. Sims of Clinton loves cooking with them.

"A Dutch oven is a cast iron pot and there's two different kinds. There's the camp oven. It has three legs on the bottom and a flat lid where you can put charcoals on top and bottom to bake in. Then there is a kitchen oven or a bean pot. It has a flat bottom with a dome lid," said Sims.

Cooks from as far away as Texas came to Pelahatchie to join in. There are a couple of national Dutch oven organizations with all sorts of web sites. There seems to be no limit to what you can cook in a Dutch oven.

The way the day goes, folks start arriving around seven in the morning and getting their cook space set up. By mid-morning there are all sorts of delicious smells in the air. And as lids come off to check on the progress of what's inside, you begin to get an idea of what lunch is going to be like.

And nobody knows what anyone else is making. It's sort of like a dinner on the grounds without the all-day singing. And with that the line forms and sights turn to tastes. And it is good, like anything cook outdoors, and cooked by somebody else.

Well, I found that ain't necessarily so. Smelling all those smells must have made everyone extra hungry. For food that takes so long to cook, it sure doesn't last long. The pots went down pretty quickly, so in a sense, I guess that makes even Dutch oven prepared dishes fast food.

Pioneers of the Gulf Coast

By Karen Howden – Chapter Advisor

The Pioneers of the Gulf Coast is planning their next DOG for September 18th at Heritage Park. Everyone is invited. We're really looking forward to a big gathering because the last two DOGs were rained out, er, I mean *flooded* out. Our January DOG was canceled because of rain and our May DOG had us wading to the cars! I know everyone in Texas cringes when prayers are made for no rain, but we need your help to keep it away that day so we can have a real DOG.



We were active this spring. In February we demonstrated in Kingsville for the Conner Museum's Ranch Heritage Festival. This is a

fun event that draws folks from all over the world. In March we demonstrated for the City of Corpus Christi and their annual Texas Independence Day Celebration.

Annette Smith, Mary Keyes and I cooked a dinner for the Welder Wildlife Refuge's workshop titled Conservation Across the Boundaries. Everyone loved it. We've been cooking for this workshop for 4 years.

In October, Sally and I will be conducting a session on Dutch Oven Cooking at the Texas Outdoor Education Association Workshop at HEB Foundation outside of Leakey, Texas.

We've been doing this for several years.

Butch Dohmann and compadres will be doing a cooking demonstration for the City of Corpus Christi in September or October.

They have a cooking class once a month and have asked the Pioneers to share.

Red River Valley

By Dwayne & Harley – Chapter Advisors

The Red River Chapter held it's June DOG in the back yard of chapter members Paul and Charlotte's lovely home. They were very gracious hosts and have a wonderful area to cook. Paul does a lot of cooking so he has it equipped real nice. Paul also furnished the drinking water, cold drinks, and ice.

Paul and a friend of his, Mike, cooked spicy enchiladas which were great. Jim Fontenot had a great pot of Dirty Rice and believe me there was more than rice in it! Steve Mills had a pot with sausage cheese balls and another pot with pineapple upside cake. Harley Mills had a big pot of pinto beans.

We had two guest come by to help us enjoy all the good food. We will have our July DOG on the 10th and hope to have more members present and invite more guest.

Saltgrass

By Gale & Mary Merriwether – Chapter Advisor

The Saltgrass Chapter does not meet during the hot months of June, July, and August, but we will be back in business at Bear Creek Park on September 18th at 2:00 PM. We will be meeting at Pavilion No. 1 on that date and at Pavilion No. 6 for the October and November DOGs.

In the meanwhile, we have the national DOG coming up September 10, 11, and 12th. This is going to be a Big, Big DOG so you do not want to miss it. Souvenir T-shirts can be ordered for the gathering so check the LSDOS web site to order yours. There will be a cutoff date for ordering them.

Remember that this is not a LSDOS function. It is being organized and financed by a few LSDOS members. We are expecting about 100 families from several states. There is enough space for more than 150 cooking teams in the arena, and 82 RV spaces in the complex. Tent camping is free on the lawn around the parking lot.

If anyone needs more information you can contact me at: 281-292-3960, 936-348-1702, or email me at mgmerri@charter.net.

San Jacinto Sons

By Jerry Thompson – Chapter Advisor

We took the summer off to rest up and get ready for the fall marathon. Our next DOG will be held in Crosby September 25th.

Village Creek Cookers

By Glen Cook – Chapter Advisor

No Report

Wild Flower

By Karen Dufresne – Chapter Advisor

No Report



RECIPES

Green Bean & White Corn Casserole

3 cans French cut green beans, drained
3 cans white shoe peg corn, drained
2 small onions, finely chopped
3 cans cream of celery soup

Mix all above ingredients and place in greased 12" Dutch oven.

Crush 2 tubes Ritz crackers, and mix with 2 sticks melted butter. Sprinkle on top of bean mixture. Cover and bake 30 to 45 minutes at 350.

This is our variation of green bean casserole. I sometimes add chopped water chestnuts, green pepper and / or celery to the mix. Chopped or slivered almonds or grated cheese can also be sprinkled on top the last 10 minutes of baking.

Ronda Barnow – Amber Waves Chapter

Hominy

1 can EACH of white and yellow hominy
1 lb. Chopped bacon
1 onion, chopped
½ green pepper, chopped (optional)

Drain hominy, rinse in cold water & set aside. Brown chopped bacon until almost done. Remove bacon from skillet and drain part of grease. Add onion and green pepper to remaining bacon grease and sauté until soft. Add drained hominy, bacon, ¼ cup water and ground black pepper to taste. Cover and cook slowly about 10 minutes. (We have used chopped jalapeno in place of green pepper occasionally.)

Ronda (Recipe from my Mom) 2003

Camel's Country Breakfast

1 pound bulk pork sausage
1 pound bacon, cut into small pieces
1 bag frozen hash brown potatoes
Eggs
½ pound shredded cheddar cheese

In the bottom of a 12" Dutch Oven, fry bacon pieces until not quite crisp. Remove from Dutch Oven and set aside. Drain part of grease if necessary. Crumble the pork sausage in oven and brown until cooked through. Add hash brown potatoes. Fry potato and meat mixture until potatoes are browned. Remove the Dutch oven from the coals. Using a large spoon, make several depressions in the top of the potatoes. Crack one or two eggs into each of the depressions.

Cover the Dutch Oven. Add coals to the lid to cook the eggs. When the eggs are done to your liking, sprinkle cheese over the top if desired and return the lid to the Dutch Oven long enough to melt the cheese.

BBQ Meat Roll

Ingredients:

4 pounds ground beef
2 cups oatmeal
4 eggs
3 tablespoons Worcestershire sauce
1 large sweet onion, diced
1 small green pepper, diced
8 oz. Can mushroom pieces
1 garlic clove (crushed or finely minced)
Barbecue sauce

Mix together beef, oatmeal, eggs & Worcestershire sauce. Pat meat out on Saran wrap, aluminum foil or a cookie sheet. Shape in a rectangle about 1/2 inch thick. Mix together onion, pepper, mushrooms and garlic. Place vegetable mixture on top of rectangle. Remove Saran wrap or foil if you used it. Roll meat and vegetables as you would a cinnamon roll. Place in 12 inch Dutch oven, bending the meat roll to fit the Dutch oven. Bake for 15-20 minutes and baste with 1/2 of the barbecue sauce. Bake another 15 minutes. Add the remaining sauce. Bake for approximately 1 hour with coals on top and bottom.

Spanish Rice Casserole

Olive oil for browning meat

1 ½ lbs. Beef stew meat, cut in ¾ inch chunks

1 bell pepper, chopped

1 onion, diced

1 clove garlic, crushed or minced fine

2 or 3 teaspoons chili powder (to taste)

Salt & pepper to taste

2 10 oz. Cans Rotel tomatoes, undrained

1 cup Minute rice

½ to 1 cup water, as needed

Heat oil in Dutch oven, add beef and fry until no longer pink on outside. Add bell pepper, onion and garlic and sauté until slightly limp. Add tomatoes, chili powder, salt and pepper. Bake at 350 degrees until meat is tender. Stir in rice, adding water if needed. Put lid back on oven and cook until rice is done. **Tortilla & Egg Strata – Anton Hajek III**

Ingredients: 1 cup salsa (medium); 1 cup rinsed canned black beans; 10 six-inch tortillas cut into 1” strips; 1 cup shredded Mexican-blend or Monterey Jack cheese; 1 cup low-fat sour cream (used no-fat); 1 cup fat free milk; ½ teaspoon salt; 2 large eggs; 2 large egg-whites; ¼ cup thinly sliced green onions.

Instructions: Combine salsa and beans into a bowl. Cut tortillas into 1” strips and divide them into three piles. Spray bowl with cooking spray (10” Dutch). Place 1/3 tortillas in oven; covering with 1/3 of the salsa/beans, and then cover with 1/3 of the cheese only. Repeat layering with 1/3 of the tortillas and cheese. Layer with the rest of the remaining salsa & bean mix. Top with the remaining tortillas. Place sour cream, milk, eggs, salt in bowl and stir with whisk, then stir in onions, pour into pan over tortillas, sprinkle with remaining cheese.

Refrigerate 8 hours or overnight.

Preheat oven to 350 degrees F. Remove oven from fridge and let stand 10 minutes at room temperature. Line oven with extra tortillas soaked in hot sauce and dump bowl content on top. Cook for 20 minutes. Remove lid and cook for another 15 minutes or until lightly browned.

“Fast” Food Mexican – Richard and Cathy Duquette

Ingredients: 1 dozen tamales, wrappers removed; 1 can (15 ounces) chili; 1 cup chopped onion; 1-1/2 cup grated Mexican cheese.

Instruction: Place tamales in greased casserole, top with chili and sprinkle with cheese and onions. Bake until done. Serves 4 adults.

Southwestern Baked Beans - From the Dutch ovens of the 2B'S

Ingredients: 1 cup Pace Picante Sauce (we used the mild type); ¼ cup Grandma’s molasses; 2 Tablespoons packed brown sugar; 2 teaspoons prepared mustard; 1 teaspoon onion powder (not onion salt!); 1 can (16 oz.) black beans, rinsed and drained; 1 can (16 oz.) small white beans, rinsed and drained; 1 small green onion well chopped (optional); 8 oz. shredded Cheddar cheese; crumbled tortilla chips.

Instructions: Mix all except chopped green onion, shredded cheese, and tortilla chips in a 12” Lodge cast iron Dutch oven over 24 hot briquettes. Bring contents to a boil, remove enough briquettes to reduce the oven’s heat and cook at a simmer for ten minutes. Top with green onion, cheese, and tortilla chips just before serving.

Note: This recipe will serve 6-8 adults a full serving.

Sweet Cherries and Pork Chops – Tom Earnest, Bare Pot Chapter

Ingredients: 1 No. 303 can dark or light sweet cherries; pitted; ¼ cup sliced almonds. 6 whole cloves; 1 tbsp.vinegar; 6 pork chops; cooking oil; salt & pepper to taste. Combine cherries, almonds, cloves and vinegar. Brown pork chops in a little cooking oil; season with salt and pepper Pour cherry mixture over chops and simmer, covered for 30 minutes, or until chops are done,

Note This recipe is from a widow of a retired Air Force non-commissioned officer member living at the Bob Hope Village of the Air Force Enlisted Widow Home Foundation, Inc., Shalinar, Florida. The Foundation has published a cookbook entitled, "Cooking Around the World."

HASH BROWN QUICHE

Serves 6

12 inch oven

- 36 oz potatoes (cooked, cooled and shredded) or 36 oz package hash brown potatoes (thawed)
- 1/3 to 1/2 cup melted butter
- 1 1/2 cup (6 oz) swiss and/or cheddar cheese, grated
- 3/4 to 1 1/2 cup (3-6 oz) hot pepper cheese, grated
- 1 1/2 cup (9 oz) cooked ham, diced
- 3/4 cup milk
- 3 eggs
- 1/3 tsp. seasoned salt or Mrs. Dash
- Pepper to taste

Grease 12 inch oven with CRISCO. If using thawed potatoes, press between paper towels to remove excess water. Fit potatoes in oven making a solid crust. Brush crust with melted butter (be sure to get top edge). Bake **hot** (425 °F) with most heat on top for about 25 minutes until crust is golden brown. Remove oven from heat.

Fill crust with layers of cheese and ham. Beat eggs with milk and seasonings, pour over ham and cheese. Bake moderate (350 °F) with most heat on top 30-40 minutes or till done. Use knife test as for custard pies.

Good for dinner but makes a super breakfast also!

Green Bean & White Corn Casserole

3 cans French cut green beans, drained
3 cans white shoe peg corn, drained
2 small onions, finely chopped
3 cans cream of celery soup

Mix all above ingredients and place in greased 12" Dutch oven.

Crush 2 tubes Ritz crackers, and mix with 2 sticks melted butter. Sprinkle on top of bean mixture. Cover and bake 30 to 45 minutes at 350.

This is our variation of green bean casserole. I sometimes add chopped water chestnuts, green pepper and / or celery to the mix. Chopped or slivered almonds or grated cheese can also be sprinkled on top the last 10 minutes of baking.

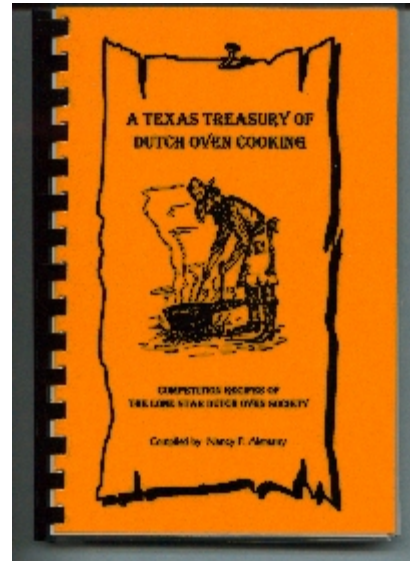
Ronda Barnow – Amber Waves Chapter LSDOS

Items for Sale

The aprons, cookbooks, and lapel pins are for sale at all DOGs and DEMOs.
See your chapter advisor if you need one.



Lapel Pins are \$3 each



Cookbooks are \$15 each



Aprons are \$15 each



Tattoos are \$1 each

Travel Texas! Visit a Local Chapter near You.

Austin ‘Wildflower’ Karen Dufresne 512-388-5492 kdufresne@austin.rr.com

Bryan/College Station ‘Brazos Valley’ Greg Petrey 979-690-0286 grpetrey@yahoo.com

Corpus Christi ‘Pioneers of the Gulf Coast’ Karen Howden 361-986-1268 jhowdenCC@aol.com

Crosby/Highlands ‘San Jacinto Sons’ Jerry Thompson 713-899-6272 d77hvfd@yahoo.com

Diboll/Lufkin ‘Piney Woods’ Arlene Hook ArleneHook@aol.com

Gonzales ‘Independence’ Ken Brown savage99_250@yahoo.com

Houston ‘Saltgrass’ Gale and Mary Merriwether mgmerri@charter.net

Kansas ‘Amber Waves’ Ronda Barnow rlb_51@yahoo.com

Kerrville ‘Hill Country’ Richard McCabe outback@ktc.com

Lewisville ‘North Texas Prairie’ Terry Chester tn.chester@verizon.net

Lumberton ‘Village Creek Cookers’ Glen Cook Cookglen@cs.com

Mississippi ‘Magnolia Black Pots’ Biscuit Sims n5hbb@yahoo.com

Plainview ‘Pan Handlers’ Allen Johnson pumpdr1@yahoo.com

North Carolina ‘Long Leaf’ Mark Case MarkCase@aol.com

San Antonio ‘Bare Pots’ Bill Brummel 2bs@stic.net

Wichita Falls ‘Red River Valley’ Dwayne Hill 940-692-0747

Heatin' Up The Calendar

September 10/11/12 First Annual National DOG

Yellow Rose Rodeo Arena

Madisonville, Texas

Contact Gale Merriwether mgmerri@charter.net

October 2/3 Texas Parks and Wildlife Expo

TPWD Headquarters

Austin, Texas

Contact Irene Martin... momscricket7@hotmail.com

October 30st Dutch Oven Demo

Mott's Wholesale, Spurger, Texas

Contact Jerry Harrison... jdharrison@houston.rr.com

January 15th Annual Board of Directors Meeting

Lake Summerville, Sealy, Texas

Contact Sam Miller... sam@gvec.net