



LONE STAR DUTCH OVEN SOCIETY

THE DUTCH OVEN

Volume XII, No. 4 November, 2007

What's Cooking in the Newsletter

co-editors: Yvonne Newton & Ron Stockdreher
16 Dunthorpe Ln. San Antonio, Texas 78250

State of the Oven-President's message: Rodney Duderstadt:



Greetings to the Lone Star Dutch Oven Society:

I am happy to report that the LSDOS is growing. Rio Grande Valley just had their 3rd dog. November 10th, 2007 I went to San Angelo, Tx. to help Concho Valley chapter start up. Their interim co-advisors are Brian Meeks (brian.meeks@farmcreditbank.com) and Ed Probrant (ed@wcc.net). Several area advisors went on December 1 to help with their first dog.

I have been to several chapter dogs lately and enjoyed meeting new friends from across the state. I really enjoy seeing all the different types of cooking equipment that everyone is using. The Hill Country Chapter has reenergized with several new members due to the hard work of Butch Mize, Beth Haney, Rich McCabe and Rose.

The Sam Houston Chapter in the Huntsville/Conroe started with Gale Merriwether as chapter advisor. Sadly, Gayle passed away later in the summer. He was a strong supporter of LSDOS and recruited many members and help start new chapters from across the state and other areas. He will be missed very much. The members of that newly formed chapter asked Gale's wife Mary to carry on as chapter advisor of that chapter in his memory. They are going strong.

Some areas of the LSDOS chapters are growing and others are having a slow down. Please enjoy traveling to and helping other chapter's dogs. You will find it a very rewarding experience. I tell members you get out of the LSDOS what you put into it. Want more, do more, most of all give, more of yourself than you expect to get out of the LSDOS.

The year has gone by fast and as your president it has been very rewarding to see the LSDOS grow, come to peace and the members have fun, food and fellowship.

I wish the LSDOS and friends a happy New Year.

Rodney Duderstadt

President-Lone Star Dutch Oven Society



Is it done yet?



The 2007 National DOG

WOW! What can I say? We planned for such a long time for it, then it came & went so fast and was over before I knew it.

Before I go any further, I must say "Thank You" to everyone who played a part in helping pull off this event. Something like this does not happen by itself. Thank You, Thank You, Thank You!

There was a lot of activity going on around the campground before the DOG actually got started on Friday. A lot of us had gone early and just made a

vacation out of it. Different ones of us got out and tried to meet some of the local sponsors and let them know how much we appreciated their donations. The locals were real supportive of us. We had a TV spot all week, so Biscuit and others were up every morning before daylight going into Monroe to do a show on Dutch Oven Cooking. The ones of us left behind would gather around and watch the shows. We were excited seeing somebody we knew on TV!!

Cee Dub & Ms. Penny made their arrival on Wednesday. They are some nice folks. I hope everyone got to attend at least one of his cooking classes. It seemed like he always had a crowd around. Got to sample some of his cooking, too. It was fabulous. By Thursday, so many folks had come in that we decided to have a meet & greet with a potluck meal. It was a great turnout.

On Friday, Johnny Nix & his family arrived. We were so glad to have them also. By Friday night, we had between 500 & 600 folks there. Among all of these people, 14 LSDOS chapters were represented as well as several IDOS chapters. On Saturday morning we kicked off the day with the Biscuit & the Breakfast Casserole Cook off. Over 20 entries in each category. That evening, we finished it off with the Desserts & the Gumbo Cook offs. 20 in each of those also.

Congratulations to all the winners and thanks for your participation. Thanks also to everyone who participated in the Goody baskets. The response was overwhelming. We had folks from all over the country there. I am not sure how many Chapters from the Lone Star was there, but I do know that the Lone Star was well represented. Mr. John Ragsdale, famous author, was also there signing books. It was a pleasure to meet him and have him with us.





And last but not least, I would like to thank Biscuit and his wife Ann for giving everyone in the Magnolia Black Pots Chapter an opportunity to be involved in the National DOG 2007. A big thanks also goes out to Tiny & Pat Lawrence of our group. They worked with Biscuit from the very beginning on everything handling all the money and did a fantastic job. Good luck to the folks who are working on the National Dog 2008. It will be here before you know it.

Did everybody see the video Published by Louisiana Public Broadcasting regarding the 2007 National DOG? It heavily features Bear Hood and Biscuit Sims.

It is the third video on the list at website: <http://www.lpb.org/programs/swi/streaming.cfm> It's a very fine quality production

Tammy Payne
Magnolia Black Pots Chapter-Host
Chapter
Mississippi

TEJAS CHAPTER

Well another hot summer behind us and the cooking goes on. Ranger John Tatum never missed a cookout at the Mission Tejas even when temperatures climbed to 100 or better. Camping guest of the park enjoyed his demonstration and food sampling.

The October cookout was a treat at the Caddeon Mounds located on hwy 21 east of Crockett. The Archeological Fair included some Indian dancers, spear throwing and lots of craft on hands making. The Dutch oven demonstration of some 10 pots offering charred beans, homemade bread, medical corn, cobblers, jambalaya offered tasting for several 100 guest that came be for a look.

The Red Creek Ranch with bed and breakfast facilities invited us to give a cooking demonstration. Fitz cooked up his turkey, Aaron Weese his knowledgeable grandson tempted everyone with his marinated deer roast. Mafie and Charles fixed homemade bread, string bean casserole, and two brothers potato recipe. Susie filled in with a large 12" full of pork jambalaya, and bar-b-que ranch style beans. Several guest had never scene such a site as 7 Dutch ovens going at one time. They have no idea what they are missing.

We are looking forward to our Christmas cookout. Maybe Santa will bring us all a new pot.

Susie perry
Chapter adviser

TWO BOTHERS POTATOES

4-5 slices of bacon cut in half
4-5 red potatoes (washed and dried)
leaving skin on
2 medium yellow onions
1 1 pound package shredded cheese
sliced sausage link (optional)
1 or 2 small cans of chopped green
chilies
Fiesta fajita seasoning

Line 12" pot with foil. Fry out bacon until crisp and remove to drain on paper towels. Drain bacon fat leaving some in the pot. Meanwhile slice red potatoes and onions approximately 1/4" thick. Start layering beginning with the onions, potatoes, sausage, green chilies (if using), crumbled bacon and cheese. You will have 2 or 3 layers. Cover and cook approximately 30 to 40 minutes 350 degrees. A small amount of water maybe added about half way through the cooking time. Always consumed in a hurry.

SPANISH POT ROAST

Medium size Chuck roast 3 1/2 to 4 lb
1 Medium size onion
1 Lg Sweet pepper
2 Lg Jalapeño Peppers
1 Pk sundried tomatoes (re-hydrated)
2 Tbs olive oil
4 buttons of Garlic

Heat 12 to 14 inch Dutch oven over one ring of coals . add oil to coat bottom of oven , mince garlic and sauté in oil for a few minutes , Sear both sides of roast for two minutes each. Remove roast from pan. add cubed peppers and onions to oven and cook until tender and start to caramelizes . add tomatoes and heat through (about 5 minutes) .

Return roast to oven , cover and put two rings of coals on top of oven . Cook uncovered for 30 to 45 minutes . then check on progress internal temp 155 to 165 degrees or until juices run clear .

PINEAPPLE UPSIDESOWN CAKE

Use two 8 inch Cake pans
Two small cans of pineapple rings
One jar of maraschino cherries (optional)
3Tbs corn starch
1/4 cup Brown sugar (Packed)
1 Boxed yellow cake mix (mix by box direction)

Open pineapple cans , reserve juice from one can and mix with corn starch and brown sugar . Divide mixture between two cake pans . Place rings from each can in one pan and decorate with cherries .

Use juice from other can and water to make liquid to make the cake batter and divide batter between the two pans .
Baking method ...

Place cake pan on trivet or 3 mason jar lid rings in Dutch oven .

Use ring method to get 350 deg .bake 25 to 30 min . or until tooth pick comes out clean .

Remove from oven and cool 10 min .
invert on plate to serve

TOLEDO BEND CHAPTER

The Toledo Bend Chapter held their Sept 15th DOG at Boles Field with 7 cookers. We had a nice day of fellowship and good food. It was nice to have visitors and prospective members. We still have members that are sick and can't attend and some that have to work on Saturdays...We sure miss them.

The Toledo Bend Chapter met on October 20th at the James- Antioch Community Center for a demonstration and DOG. We had 8 to cook that afternoon. Some of the community members came early and visited and watched the preparations. Afterwards, we all went in for the meeting and feasted on many delightful dishes. The community members also brought pot-luck dishes.

The Toledo Bend Chapter met on Nov. 15th at Boles Field. The weather was comfortable, but when we had a sprinkle or two, we moved under the pavilion, but after we did that....never another drop of rain. We only had 5 to cook that day but had about 10 visitors. Everyone enjoyed the day with fellowship and great food. Even tho our group is small, we never lack having a good time.

Carolyn Chandler
Chapter Advisor

RIO GRANDE VALLEY DUTCH OVEN SOCIETY –RGVDOS

Well it is all set. Our November DOG will be held on November 24th (Saturday) from around 8:00 am, or when you arrive, until 2:00 pm, or until we all leave, at Westside Park. We will not be under a Pavilion this time, however we will be toward the back side of the park. When you turn into Westside park located at 1000 South Ware Rd. in McAllen, TX. continue around the drive following the signs toward Pavilion 3 however instead of looking for the Pavilion, just look for my Maroon Suburban and my Cooking setup.

We will try to eat around noonish. Everything is informal and flexible. If you have questions or need, directions please call 956-607-3250. Invite your friends and family out to eat, and or cook with us. Everyone is welcome.

This will be our third DOG and will qualify us to be an official chapter in Lone Star Dutch Oven Society, provided we meet all of the other requirements. I am submitting notice of this DOG to the LSDOS board and will send a write up afterward to the board.

Hope you can make it, and if not then I will see you next time.

Randy Ashley

INDEPENDENCE CHAPTER,

Our fall events began in September, with a trip to the Fourth National DOG, at Lake D'Arbonne in northern Louisiana. We joined others from across the country to meet old friends and make new friends. Plans are already under way for the Fifth and Sixth National DOGs.

We continued the fall with a DOG at Lexington on October 20th. Everyone enjoyed an assortment of good food. Then, on November 4th, we met at Fisherman's Park, in Bastrop. Attendance was small, but we did meet one new couple and helped them with the basics of cooking in the Dutch oven.

We journeyed to the Round Rock Sportsman's Warehouse on November 10th. We joined Irene and Jerry Martin, and Dan Poggeymiller to cook an outdoor feast. In the spirit of National Turkey Day, we joined with the staff to

demonstrate the different ways of cooking turkey outdoors. We cooked two turkeys on the Ultimate Turkey Roasters, cooked a 16 inch oven of dressing, corn, green beans, and assorted desserts. Included in the desserts were the Caramel Peach Cobblers the staff loves.

We will again travel to Rockport after Thanksgiving and join the Traveling Dutch Oven Cookers in their Rockport Roundup. The Roundup begins on Thanksgiving day and continues until Sunday, November 25th.

We will meet at Fisherman's Park, in Bastrop, on December 2nd, for our December DOG. We will try to begin cooking about 1pm and have pots on the table around 3:30 that afternoon. Christmas remains open at this time, and the next big cooking event will be on the Highland Lakes, January 18th-20th. More information on this event can be found on the LSDOS website.

Ken Brown
Chapter Advisor

SALT GRASS CHAPTER

On August 4 my wife and I were prepared to give a class for the Women in the Outdoors at Bass Pro shop. When we arrived, they had four women signed up and three were from the Saltgrass chapter (including my wife). So we didn't put on a class, but they said they would reschedule. I had all that food to cook so I stayed and did a demo. I had about 50 folks stop by and we should get two or three new members out of it so it was time well spent.

On September 15, we kicked off the fall cooking season with a small turnout of members, but a great variety of goodies. Several of our old-time members returned after being away most of last year. We had seven good cooks and me cooking and though the wind was challenging we still managed to put 12 pots on the line.

On the 27th through September 30, I went to the National DOG. We had a great time socializing and so much food. The LSDOS was well represented with folks from many of the Texas Chapters along with several chapters from outside of Texas including Louisiana, Mississippi, and Kansas.

On October 20 2007, we had our monthly DOG. We had 8 regulars and 6 guests. Both the weather and the food were fantastic.

On November 17, we had our monthly DOG and had 26 in attendance. That number included 9 visitors and 1 new member. We cooked up a Thanksgiving feast. We had a 25 lb Turkey cooked in a UTR. The meat just fell off the bone with only 4 hrs cooking time. We had green bean casserole, several kinds of bread, and two kinds of stuffing and many other goodies. My thanks go out to Rudy who has been out recruiting with a vengeance.

David Jones
Chapter Advisor

SAN ANTONIO CHUCK WAGON GANG

We are now up to 22 families in the chapter and most come every month. Lots of new people trying different things. Every month, there is so much food. You would think we were cooking

for an army. If you go away from one of our DOGs, it is your own fault!!

In October, we were invited to cook for the Master Naturalist and Game Wardens event at Eisenhower Park. The Game Wardens cooked the meat and we provided other varieties of tasty pots of food to go with it. They were in town for a convention and came out to the park in a BIG bus! About 500 people were there in all. Lots of cooking going on!

Every month, the meetings prove to be just what we are all about: Fun, Food and Fellowship. We are having a great time and growing every month. (In numbers, not from eating all that good food.)

Seven day old Dayton sleeps on Thanksgiving Day (2007) in a 16' Lodge Dutch. Dayton is Anton Hajek's great-nephew.



Yvonne Newton
Chapter Advisor

BAYOU POTS IN LOUISIANA

Life is good and cooking in a black pot just makes it more special. The Bayou Pots have been busy since the last newsletter. Our September DOG drew a small number of cooks and families in

attendance, but never the less our new motto is 'We are going to cook anyway'.

But we where not done cooking for the month, it was off to the National DOG. We had 5 families attend the event. Two of our folks, Bill Ryan and Mike Rech spent the day cooking and visiting with everyone that stopped by their cooking areas. There is a good interest in the Ruston/Monroe area, so we are planning a Big DOG in April 2007 at the same park to hopefully get a new chapter started.

During the month of October, instead of a regular DOG, we did a demonstration at the Louisiana State University of Shreveport Pioneer Heritage Day. Six cook where involved in demonstrating to over 700 folks in attendance during the 6 hour event. As always folks expressed interest and we have invited them to our monthly DOGs.

November is always a special month as we celebrated our Annual Turkey DOG. There was two turkeys cooked, one was cooked by Earl Timmons in a trash can. This was the 2nd time Earl did this and as they say "the more you practice the better you get" and his trash can turkey was better than last year. There were a total of 10 cooks, over 45 folks in attendance and 26 pots cooked for the Turkey DOG. Other than you BIG Dog in June, this was our largest turn out of the year.

The Bayou Pots would like to wish everyone a safe and happy holiday season.





Bill Ryan
Chapter Advisor

BARE POTS CHAPTER

The weather at our October DOG was very nice following a summer that didn't reach 100 degrees. The members of the Bare Pots found it very pleasant as was our recipes cooked in those old cast iron Lodge Dutch ovens.

Dishes cooked included the Brummel's Jazzed Up Mac and Cheese with Veggies and French-fried Onions, Sandra Klassy's Mediterranean Chicken Harvest, and Henry Holman's cobbler.

We were glad to have these new members join our Chapter: Tom and Nathathon McIntyre and Tommy and Albert Lew.

Following the feasting, attendance prizes were awarded by our usual drawing. First Place winner was John Holman, Second Place winner was Sandra Klassy, and the Third Place winners were Bill and Bev Brummel.

We also talked over our upcoming demonstration to be held at the new Bass Pro Shop here in San Antonio. Each person at the DOG who could come and cook at the demo listed down the items that they would bring since Bass Pro Shop was to buy the necessary food items while we furnished the charcoal, cooking tables, Dutch ovens, and other items. We were to feed about 300 folks visiting Bass Pro Shop.

The only problem is that on the Tuesday before the Saturday we were going to do the demonstration, Bass Pro Shop suddenly call it off even though we had this agreement to do the demonstration firmed up and agreed upon back in mid-August. It was a great disappointment

for the Bare Pots since we had bought and collected many items for the demonstration.

Our December 1st DOG will again be our Christmas DOG where everyone can cook any dish by any means that they'd like to use. Some will cook using Dutch ovens, some will fry cook, some may grill their food item, and one may deep fry turkeys as he has done over the past several years, while others may just bring their food items from home.

Our annual awarding of a special prize to the person or crew who cooks with Dutch ovens at our Chapter DOG's will be another highlight of the Christmas DOG.

We always meet at Eisenhower City Park on N. W. Military Hwy. 2 miles north of Loop 1604 on the north side of San Antonio and just before the south entrance to Camp Bullis. Everybody is invited to come and share in the food, fun, and fellowship. We plan to start eating at 11 AM with the annual award following.

Bill Brummel
Chapter Advisor

SEABREEZE CHAPTER

The Seabreeze chapter had their October DOG in Deer Park at the Maxwell center. We had some visitor traffic again this month. Teresa, Howard, and Braxton Herzog spent the afternoon as guests of Michael Butler. Glenn and Beth Raines stopped by for a visit. The four families that showed up to cook enjoyed some really good food. This month the theme was German or Polish.

Butler made sauerkraut with German sausage and spicy kielbasa with potatoes and peppers, and of course - German chocolate toffee cake.. Bauer made German potato salad and bratwurst. Neil & Linda Buso made another type of German potato salad. Alice made German red cabbage, Stollen bread, pumpernickel bread, and churned butter. We had 20 folks in attendance for all or part of the afternoon. The weather for the second month in a row was good all afternoon and never did get hot.

On Saturday the 17th of November we did our annual Dutch oven cooking demonstration for the Cub Scout leaders of Bayshore District. Ken Butler cooked pigs in a blanket and a pumpkin spice cake. Alice and Bob Gidney cooked pumpernickel bread and BBQ beans. We answered numerous questions about the care and storage of cast iron ovens, cooking, recipes, and our cooking group. Maybe we will have some new cooks at our next DOG.

Bob Gidney
Chapter Advisor

MAGNOLIA POTS

The biggest news from the Magnolia Black Pots was hosting the 2007 National DOG. But we have had a little bit going on since then. Two of our members, Bob Bradford and Frank Barrett did a demonstration for the Smith County Soil & Water Conservation District Wildlife Jamboree. They served up cobblers, cakes, BBQ deer burgers, pot roast soup, cheese deer sausage biscuits and several other things. They were pretty busy. It turned out well. Monty and Tammy Wilkinson hosted a catfish fry at their home and invited

members of our group along with members of the IDOS. Word has it that they had a good crowd and a lot of food. I wish Mo & I could have been there but we had already committed to going to Richland Day and cooking. We cooked bread and biscuits. The chilli cookoff was going during this time and it was very interesting to see all of it going on. Mark and Terry Porter recently went to the Smokies and put on a "show" of their own at the campground that they were staying at and showed them how we cook dutch oven style down here in Mississippi. They got a lot of folks interested in Dutch Oven Cooking while they were there. The Magnolia Black Pots wishes everyone a Happy & Safe Holiday Season. May God Bless You All.

Tammy Payne
Chapter Advisor

SAM HOUSTON CHAPTER Huntsville – Conroe, Texas Area

The Sam Houston Chapter lost their founder and chapter advisor, Gale Merriwether in September to a massive heart attack. Gale died instantly on his way to his property in Madisonville, Texas to check on his beloved mules. He was alone in his truck at the time, he had just exited 1-45 and was on a country road.

We had a DOG on September 16th, with 8 members joining together for fun, food, and fellowship.

At our October 21st DOG we decided in Gale's memory we were going to continue with the Sam Houston Chapter.

It is a great group of folks that gather, we would love to have anyone join us if you get the chance. At our October DOG there were 10 members present

Our next DOG is December 2nd in Willis, Texas at the American Legion Hall Pavilion on FM 1097 from 2:00 to 6:00 PM.

Mary Merriwether
Chapter Advisor

AMBER WAVE CHAPTER

The weekend of August 25th our group put together an awesome supper for the local Hospice benefit! Friday night we did two pots of Taco Bean soup just for the volunteers. On Saturday, we did supper to raise money for Hospice – we had 29 pots on the table, ribs, brisket, roast beef, pork loin, potatoes, fried okra & jalapeno, a ham casserole, potatoes, a couple bean recipes, turtle cake, cobblers, you name it, we had it!! We fed over 100 people and raised a fair amount of money for Hospice. Most of our members participated, including the Frerichs family from Minnesota who drove down to cook with us. Our surprise cooks were Mark & Kathy Guidry from Arizona, who showed up Saturday morning and pitched right in to help out. That was a great surprise! We also had several first time cooks, Janet, Bub, Jake, Justin, Amy & Greg. I think they enjoyed themselves, and enjoyed the learning experience. And we do thank them for helping out!

The end of September, Doug & I traveled to Louisiana for the National DOG. We had a fabulous time, met lots of folks and cooked and ate some wonderful food. We didn't compete, but certainly did enjoy the results of the

gumbo cook-off. It was good to see old friends, and put faces with names of our internet cooking friends. And the campfires and tall tales told in the evenings were wonderful ! What memories we have from that trip! In late October two of our group and another couple went to Grand Lake, where we cooked side dishes & desserts to accompany a fish fry provided by Gary & Darla Clemens. New cooks Eric & Diane did quite well with their dessert, and have really gotten into Dutch oven cooking following that outing. We also did breakfast the morning following, a breakfast pizza and some biscuits to go with Darla's gravy, that turned out quite well. I have to thank Rhonda in the Oklahoma Dutch oven group for that pizza recipe – it's awesome!

November 10th found us tailgating at a Pittsburg State football game, where we fixed a 10 pound brisket, 12 pound pork loin, approximately 8 pounds of spicy potatoes, and a 12" full of Old Settler Baked Beans. The kids and parents present that day totally enjoyed the food, and everyone had a great time.

No dates set for future cooking, although we plan to get together at various members homes during the winter months for gatherings. As always, if you are going to be in our area any time, give us a call and let's cook!

Ronda Barnow,
Chapter Advisor

WILDFLOWER CHAPTER

The past few months I have been busy with work but we have managed to enjoy several DOGs although there have been only a few of you attend them. Last month we not only visited with B'Ann

and our daughter, Kathryn and granddaughter, Morgan; we gained a NEW MEMBER – Adela Rojas, recently from Oklahoma. She now lives in Austin, to be close to her daughter's family and new grandson. She came out cooking with a wonderful Beer Bread. (Recipe to follow) B'Ann fixed a tasty Cranberry Cake to share along with Mike and my French Pork Loin, Parmesan/Garlic Bubble Bread and Onion Potatoes. Kathryn and Morgan made a Traditional Cherry Dump Cake. We had Lisa King and her husband visit with us shortly. She had seen a listing in the local paper a few months ago and wanted to just meet us. They are looking into Dutch oven cooking. She uses cast iron at home in the kitchen and were quite impressed with what could be fixed in them outdoors with charcoal.

November 18th is our last regular meeting of this year. We will be at the Wade's home at 4105 Verde Vista in Georgetown, TX. Lisa can be reached at lisa_wade@dell.com if you need directions. Set-up / gathering will be at 1:30 pm with Thanksgiving Dinner to be served at 4:30. Plan your favorite holiday recipe to share with the group. They have a wonderful fire ring in their back yard and have encouraged all to stay and fellowship around it as the evening falls. It looks to be an idyllic setting for our last DOG of the year.

On November 17th, the Wildflower chapter will be represented at this year's Capitol Area Council / Boy Scouts of America Commissioner's College and Cub Scout Pow Wow with a booth in their Midway. Mike will be answering questions about LSDOS along with having our cookbooks for sell and membership applications available for the anticipated 100 or so participants. I am also holding two Cub Scout leader's

classes in the afternoon teaching outdoor cooking skills. It looks like I will only have a few dozen students which make a nice “hands-on” class size.

December 2nd we have been invited to cook with the Independence and Lost Pines Chapters at Fisherman’s Park in Bastrop. It is north of HYW 71 at the intersection of Farm Street and Carter Street. Set up is usually about 1:30 with pots on the table about 4 pm or so. You may contact me at:

kdufresne@austin.rr.com; Georgia Lewis, the Lost Pines Chapter Advisor at: thegypsy5@netzero.net or Ken Brown, the Independence Chapter Advisor at: kbrown@bcsnet.net if you need more information.

January 27th will be our chapter’s first DOG for the new year. Let’s all plan on having a fun time cooking at San Gabriel Park in Georgetown again.

I am looking into having a few hand-on classes at maybe Sportsman’s Warehouse in the coming year. As those plans firm up, I will be passing on that information.

Keep the Pots Full, the Fellowship Friendly and the Food Yummy!

RECIPES from October 2007 DOG

French Roast Pork Loin – 12 inch Dutch oven

Karen Dufresne

1 boneless pork loin roast, trimmed (about 2 ½ pounds)
1 teaspoon salt, ¾ teaspoon dried thyme, ½ teaspoon cinnamon
½ teaspoon coarse ground pepper, ¼ teaspoon ground nutmeg
¼ teaspoon ground cloves
½ cup dry white wine

¾ cup chicken broth

Applesauce

Preheat oven to 350 degrees. Pat pork dry with paper towels. Combine dry spices and rub on pork. Place pork loin on a rack in Dutch oven and roast for about 60 minutes or until internal temperature reaches 155 degrees. Meat will be slightly pink and the internal temp will continue to rise to 160 degrees upon standing.

When roast is done, transfer to lid and set rest for 15 minutes. You may tent with foil to keep moist. Meanwhile, increase heat under Dutch and add wine. Loosen bits off the bottom of pot and add broth. Heat to boiling and continue to boil for 3 to 4 minutes, stirring occasionally. Remove from heat and skim off fat.

Serve with pan juices and applesauce.

Beer Bread - 10 inch - Wildlife EXPO '05 recipe

Adela Rojas

3 cups self-rising flour

3 Tablespoons sugar

12 oz. WARM beer (don’t use lite beer)

½ stick butter

Pre-heat Dutch oven. Mix flour, sugar and beer together to form a very soft dough. Melt butter and pour a small amount into the bottom of the Dutch oven. Add dough and pour remaining butter over the top. Bake at 350 degrees for approximately 30 minutes or until top is golden brown – removing bottom heat after 15 – 20 minutes to eliminate burning. Take a large spatula to remove loaf from Dutch oven for serving.



Garlic / Parmesan Bubble Bread – 12 inch Dutch oven

1 pound store bought frozen bread dough, thawed
 ¼ cup olive oil
 ¼ cup butter, melted
 3 to 4 cloves garlic, minced (or more to taste)
 2 Tablespoons finely minced fresh parsley
 Salt and pepper to taste
 ½ cup crumbled chevre cheese (or other mild soft crumbled cheese)
 ½ cup grated parmesan cheese

In a large bowl, combine oil, butter, garlic and parsley. Set aside.
 Divide dough into small chunks, about the size of a golf ball. Dip dough pieces into oil/butter mixture and put into loaf pan or 10 inch cake ring pan that has been lightly oiled. Layer cheeses, with a sprinkling of salt and pepper, between dough.
 Cover loosely with plastic wrap and let rise about 30 to 45 minutes.
 Bake at 350 degrees for 35 to 40 minutes. Cool for 15 minutes and dump onto serving plate. Pull apart and enjoy.



Karen Dufresne
 Chapter Advisor

HEART OF TEXAS CHAPTER

The Heart of Texas chapter met Sept 15 at The Tack Shack in Brownwood Tx. We had six members and three guest cooking. Mansel & Treva Clay cooked a Carmel Nut Upside Down Cake, Gary Johnson & Anna Baker cooked a Herb Sausage Omelet & a Herb Corn dip. Mike & Lori Jackson cooked Chicken Taco Casserole, Rice and Beans and Sausage. We are so pleased to have our guests Dave Dvorak who cooked Sausage Piquant over Rice, Also Brandon & Jonie Fagan who cooked a Lazyman's Peach Cobbler. The owners of the Tack Shack made a wonderful garden salad. The food and fellowship was great. Our chapter Advisor and Co Advisor have been very busy putting up fliers and telling all they meet about our chapter, our secretary is emailing magazines and newspapers and radio stations about our cooking, and it is working, we are having great turnouts and we are booked at several different places for months ahead.

The Heart of Texas Chapter met at The Mills Co.General Store in Goldthwaite, Tx on Oct.20th. We had seven members cooking and about

60 people came by to watch,ask questions and taste. The Abilene Reporter News and the Goldthwaite paper both sent reporters and we got a very good write up in both papers as well as pictures.

Members cooking were Mansel & Treva Clay, Gary Johnson & Anna Baker Mike & Lori Jackson & Claudio Arresola. The food was great and was enjoyed by all. We are having a great time getting the word out about the history and the art of cooking in these old black pots.



Mansel Clay
Chapter Advisor

January 18 – 20, 2008
Dutch Oven Gathering & Board Meeting
Hi-Line Lake Resort
Tow, Texas
www.hilinelakeresort.com

Please call 325-379-1065 to make reservations
Contact: Rodney rodney7539@verizon.net if you have any questions.

DIRECTIONS

From north Austin - Go north on Hwy 183 or I-35 to Hwy 29; go west on Hwy 29 to 261 on the west side of Lake Buchanan; turn right on 261 and go 8 miles to 2241 (at the Bluffton Store); turn right on 2241 and go 4 miles to 3014; turn right on 3014 and go 2 miles and turn left at our sign at the boat.

From south Austin - Go Hwy 71 west to Hwy 281; turn right and go to Marble Falls; turn left on 1431 (main signal light); stay on 1431 until it dead ends into 261; turn left on 261; go 7 miles; turn right on 2241 (at the Bluffton Store) and go 4 miles; turn right on 3014 and go 2 miles; turn left at our sign at the boat.

From Dallas/Ft Worth - Go south on I-35 to Hwy 29 in Georgetown; go west on Hwy 29 to 261 on the west side of Lake Buchanan; turn right on 261 and go 8 miles to 2241 (at Bluffton Store) turn right on 2241 and go 4 miles to 3014; turn right on 3014 and go 2 miles; turn left at our sign at the boat.

From San Antonio - Go north on Hwy 281 to Marble Falls; turn left on 1431; stay on 1431 until it dead ends into 261; turn left on 261 and go 7 miles to 2241 (at the Bluffton Store); turn right on 2241 and go 4 miles to 3014; turn right on 3014 and go 2 miles; turn left at our sign at the boat.

From West Texas - From Llano, Texas go east on Hwy 29 to 2241 at the east edge of Llano; turn left on 2241 and to 10 miles to the Bluffton Store; turn left (it will still be 2241); go 4 miles to 3014; turn right on 3014 and go 2 miles; turn left at our sign at the boat.

From Houston - Go Hwy 290 west to Austin and take Hwy 35 north to Georgetown; exit Hwy 29 and go west on Hwy 29 to 261 on the west site of Lake Buchanan; turn right on 261 and go 8 miles; take a right on 2241 (at the Bluffton Store) and go 4 miles; take a right on 3014 and go 2 miles; turn left at our sign at the boat.

TREASURY REPORT OCTOBER 2007

I have posted the October 2007 financial statement on the Advisors section of website. As a courtesy, I have also attached it to this email. I have expanded the financial posting to include the bank statement and check register.

Current reconciled balances are:

Checking	\$ 2,444.57
Savings	\$ 14,216.79
Petty Cash	\$ 40.00*
Totals Funds	\$ 16,701.36

* Petty cash consists of \$35.06 in cash and two (2) receipts from USPS totaling \$4.94 making a reconciled balance of \$40.00. These minor transactions will be posted to the financial statement when the cash balance falls below \$10.00 or at year-end, whichever ever comes first. Please note that any remaining Petty Cash will be deposited on or before December 31, 2007, thus clearing this account.

Greg Petrey
Trustee



**DIRECTORY OF 2007-2008 LSDOS
BOARD OF DIRECTORS AS OF
AUGUST 15, 2007**

President - Rodney Duderstadt
rodney7539@verizon.net, (325) 396-2283

1st Vice President - Mansel Clay
trevmclay1@verizon.net, (254) 842-7703

2nd Vice President - Irene Martin
momscrickey7@hotmail.com,
(512) 251-4098

Secretary - Anton P. Hajek, III
tonyhajek@yahoo.com, (210) 834-4894

Trustee - Greg Petrey
grpetsy@yahoo.com, (817) 281-7619

Webmaster - Greg Petrey
grpetsy@yahoo.com, (817) 281-7619

Alabama - Camellia Chapter
Steve Bowdoin, Advisor
22fe@alabamadog.com, (334) 396-2466

Austin - Wildflower Chapter
Karen Dufresne, Advisor
kdufresne@austin.rr.com, (512) 388-5492
Usually meets last Sunday of the month
except November

Bastrop - Lost Pines Chapter
Georgia Lewis, Advisor
thegypsy5@netzero.net, (512) 295-3873
Usually meets first Sunday of the month
January-June and October-December

Bryan/College Station - Brazos Valley
Chapter
Shervonne Davis, Advisor
shervonne@tamu.edu, (979) 776-1191
Usually meets third Saturday of the month
January-May and September-December

California - Bay Area Dutch Oven Gypsies
Chapter
Richard Smith, Advisor
thecleanersstore@sbcglobal.net,
(408) 483-6825

Carolinas - Long Leaf Pine Chapter
Keith Hansen, Advisor

FatDutchman@LetsCookDutch.com,
(864) 278-0371

Center - Toledo Bend Chapter
Carolyn Chandler, Advisor
cchandler@qzip.net, (936) 598-5349

Conroe/Huntsville - Sam Houston Chapter
Mary Merriwether, Advisor
mgermerri@charter.net, (281) 292-3960

Corpus Christi - Pioneers of the Gulf Coast
Chapter
Karen Howden, Advisor
jhowdenCC@aol.com, (361) 986-1268

Crockett - Tejas Chapter
Susie Perry, Advisor
suzyq3115@hotmail.com, (936) 546-1040
Usually meets first Saturday of the month

Crosby/Highlands - San Jacinto Sons
Chapter
Tracy Scannell, Advisor
stevescannell@msn.com, (281) 328-5366

Dallas/Fort Worth - North Texas Prairie
Dog Chapter
Bruce Bonnett, Advisor
b.bonnett@tx.rr.com, (214) 328-6486
Usually meets second Saturday of the month
January-May and September-December

Early - Heart of Texas Chapter
Mansel Clay, Advisor
trevmclay1@verizon.net, (254) 842-7703
Usually meets third weekend of the month

Gonzales - Independence Chapter
Ken Brown, Advisor
kbrown@bcsnet.net, (830) 875-3995

Houston - Saltgrass Chapter
David Jones, Advisor
kdavidjones@hotmail.com, (281) 855-2275
Usually meets third Saturday of the month
January-May and September-November

Indiana - Kokomo Kookers Chapter
Mike Soupley, Advisor
m.soupley@att.net, (765) 459-4335

Kansas - Amber Waves Chapter
Ronda L. Barnow, Advisor
rlb_51@yahoo.com, (620) 431-0947

Kerrville - Hill Country Chapter
Butch Mize, Advisor
blackpotwizard@yahoo.com,
(830) 866-3396

La Porte - Seabreeze Chapter
Bob Gidney, Advisor
bobgidney@ani-lati.org, (281) 471-6665

Louisiana - Bayou Pots Chapter
Bill Ryan, Advisor
billryan@bayoupots.org, (318) 741-1180
Usually meets second Saturday of the month

Lumberton - Village Creek Cookers Chapter
Bo Clark, Advisor
clark4113@earthlink.net, (409) 246-3748
Usually meets second Monday each month
except November

McAllen - Rio Grande Valley Chapter
Randy Ashley, Interim Advisor
randy@rgvdog.com, (956) 607-3250

Menard - Mesquite Country Chapter
Rodney Duderstadt, Advisor
rodney7539@verizon.net, (325) 396-2283
Usually meets second Saturday of the month

Mississippi - Magnolia Black Pots Chapter
Biscuit T. Sims, Advisor
n5hbb@yahoo.com, (601) 924-4264

Nacogdoches - Piney Woods Chapter
Chip Royder, Advisor
forrestroyder@yahoo.com, (936) 615-4195
Usually meets third Saturday of the month

Orangefield - Oil Patch Cookers Chapter
Mack Smith, Advisor Sheila.Smith@lamar.edu,
(409) 745-1288

Plainview - Pan-Handlers Chapter
Allen Johnson, Advisor
dopumpdoc@pumpdr.com, (806) 774-5401

San Antonio - Bare Pots Chapter

Bill Brummel, Advisor
billbrummel@hotmail.com, (210) 675-3468
Usually meets first Saturday of all even months

San Antonio - San Antonio Chuck Wagon
Gang Chapter
Yvonne Newton, Advisor
ynewton@swbell.net, (210) 509-9437
Usually meets third Sunday afternoon of each
month

Sherman - Texoma Dutchers Chapter
Connie Johnson, Advisor
crjp29@gmail.com, (903) 893-5397
Usually meets third Saturday each month

Tennessee - Backwoods Volunteers
Chapter
Ralph Patterson, Advisor
backwoodsvolunteers@yahoo.com,
(931) 619-1939

Texarkana - Caddo Area Chapter
Jerry Dukes, Advisor
jddihwrr@windstream.net, (903) 334-9346
Usually meets second Saturday of the month

Traveling Dutch Oven Cookers Chapter
Richard McCabe, Advisor
outback@krc.com, (830) 896-4059

Tyler - Dogwood Chapter
Andy Young, Advisor
swines2@aol.com, (903) 876-2790
Usually meets first Saturday of the month
January-July and September-December

Wichita Falls - Red River Valley Chapter
Dwayne Hill, Co-Advisor
hilltop4455@aol.com, (940) 692-0747
Harley Mills, Co-Advisor
padler28@aol.com, (940) 692-2598
Usually meets second Saturday of the month
March-May and September-November

Come Out and Bring an Interested Friend to a Dutch Oven Gathering for

FUN, FOOD, and FELLOWSHIP

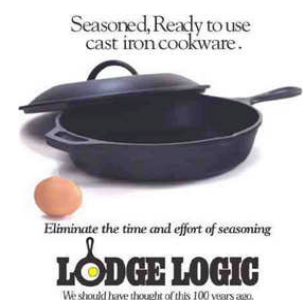
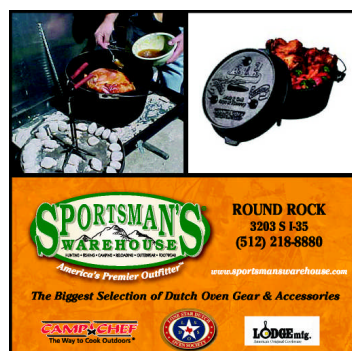
LONE STAR DUTCH OVEN SOCIETY

2007-2008 CALENDAR OF EVENTS

WWW.LSDOS.COM

- | | |
|---|---|
| <p>Dec 1 Bare Pots "Anything Goes" Christmas DOG
9:00 a.m.-12:30 p.m.
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Bill Brummel
billbrummel@hotmail.com (210) 675-3468</p> <p>Dec 1 Concho Valley Initial DOG - 10:00 a.m.
Lake Nasworthy Mary Lee Park, San Angelo, TX
Interim Chapter Advisors: Brian Meeks
brian.meeks@farmcreditbank.com &
Ed Provant ed@wcc.net</p> <p>Dec 1 Dogwood DOG, Christmas Get Together
8:00 a.m. - (?) Tyler State Park, Tyler, TX
Ovens on the table at 12:30 p.m.
Chapter Advisor: Andy Young
swines2@aol.com (903) 876-2790</p> <p>Dec 1 Tejas DOG - 10:00 a.m.-2:00 p.m.
Mission Tejas State Park, Weches, TX
Chapter Advisor: Susie Perry
suzyq3115@hotmail.com (936) 544-1408</p> <p>Dec 2 Independence/Lost Pines/Wildflower DOG
12:30 p.m. - (?) Fisherman's Park, Bastrop, TX
Contact: Ken kbrown@bcsnet.net,
Georgia thegypsy5@netzero.net,
or Karen kdufresne@austin.r.com</p> <p>Dec 2 Sam Houston DOG - 2:00 p.m.-6:00 p.m.
American Legion Hall, Willis, TX
Chapter Advisor: Mary Merriwether
mgerri@charter.net (281) 292-3960</p> <p>Dec 8 Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180</p> <p>Dec 8 Mesquite Country DOG - 10:30 a.m.
Stockpen Crossing Park Pavilion, Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283</p> <p>Dec 8 North Texas Prairie Dog DOG - 10:00 a.m.-2:00 p.m.
(Tentative) Legacy Park, Arlington, TX
Chapter Advisor: Bruce Bonnett
lsdos@tx.rr.com (214) 328-6486</p> <p>Dec 15 Bay Area Dutch Oven Gypsies DOG
10:00 a.m.-5:00 p.m.
Location to be Announced
Chapter Advisor: Richard E. Smith
thecleanersstore@sbcglobal.net (408) 483-6825</p> <p>Dec 15 Brazos Valley DOG - 10:00 a.m.-1:00 p.m.
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191</p> | <p>Dec 15 Toledo Bend DOG - 9:00 a.m.
Boles Field, Shelbyville, TX
Chapter Advisor: Carolyn Chandler
cchandler@qzip.net (936) 598-5349</p> <p>Dec 16 Seabreeze "Christmas Desserts" DOG
1:00 p.m.-5:00 p.m., Behind Maxwell Center
Deer Park, TX www.lsdos.com/sb.html
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org (281) 471-6665</p> <p>Jan 12 Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180</p> <p>Jan 18-20 DOG & Board Meeting
Hi-Line Lake Resort, Tow, TX
Contact: Rodney Duderstadt
rodney7539@verizon.net</p> <p>Jan 19 Brazos Valley DOG - 10:00 a.m.-1:00 p.m.
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191</p> <p>Jan 19 North Texas Prairie Dog DOG - 10:00 a.m.-2:00 p.m.
To Be Announced
Chapter Advisor: Bruce Bonnett
lsdos@tx.rr.com (214) 328-6486</p> <p>Jan 20 Seabreeze "Italian" DOG - 1:00 p.m.-5:00 p.m.
Sylvan Rodriguez Park, Clear Lake, TX
www.lsdos.com/sb.html
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org (281) 471-6665</p> <p>Jan 26 Sam Houston DOG - 1:00 p.m.-5:00 p.m.
American Legion Hall, Willis, TX
Chapter Advisor: Mary Merriwether
mgerri@charter.net (281) 292-3960</p> <p>Feb 2 Bare Pots DOG - 8:30 a.m.-12:30 p.m.
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Bill Brummel
billbrummel@hotmail.com (210) 675-3468</p> <p>Feb 2 Tejas DOG - 10:00 a.m.-2:00 p.m.
Mission Tejas State Park, Weches, TX
Chapter Advisor: Susie Perry
suzyq3115@hotmail.com (936) 544-1408</p> <p>Feb 9 Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180</p> |
|---|---|

- Feb 10** North Texas Prairie Dog DOG - 10:00 a.m.-2:00 p.m.
White Rock Lake, Dallas, TX
Chapter Advisor: Bruce Bonnett
lsdos@tx.rr.com (214) 328-6486
- Feb 16** Brazos Valley DOG - 10:00 a.m.-1:00 p.m.
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191
- Feb 16** Seabreeze Demonstration
Armand Bayou Nature Center
Bay Area Blvd at Red Bluff in Pasadena, TX
www.lsdos.com/sb.html
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org (281) 471-6665
- Feb 23** Sam Houston DOG - 1:00 p.m.-5:00 p.m.
American Legion Hall, Willis, TX
Chapter Advisor: Mary Merriwether
mgerri@charter.net (281) 292-3960
- Mar 1-3** Regional DOG
Tyler State Park, Tyler, TX
Contact: Bruce Bonnett
lsdos@tx.rr.com (214) 328-6486
- Mar 8** Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180
- Mar 15** Brazos Valley DOG - 10:00 a.m.-1:00 p.m.
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191
- Mar 16** Seabreeze "Irish" DOG - 1:00 p.m.-5:00 p.m.
Behind Maxwell Center, Deer Park, TX
www.lsdos.com/sb.html
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org (281) 471-6665
- Apr 5** Bare Pots Swap/Sell DOG - 9:00 a.m.-12:30 p.m.
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Bill Brummel
billbrummel@hotmail.com (210) 675-3468
- Apr 12** Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180
- Apr 12** North Texas Prairie Dog DOG & Demo
10:00 a.m.-2:00 p.m.
(Tentative) Cabella's, Fort Worth, TX
Chapter Advisor: Bruce Bonnett
lsdos@tx.rr.com (214) 328-6486
- Apr 19** Brazos Valley DOG - 10:00 a.m.-1:00 p.m.
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191
- Apr 19** North Texas Prairie Dog DOG & Demo
10:00 a.m.-2:00 p.m.
(Tentative) Florence House, Mesquite, TX
Chapter Advisor: Bruce Bonnett
lsdos@tx.rr.com (214) 328-6486
- Apr 20** Seabreeze "Pot Luck" DOG - 1:00 p.m.-5:00 p.m.
Behind Maxwell Center, Deer Park, TX
www.lsdos.com/sb.html
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org (281) 471-6665
- Apr 26** BIG DOG/Cooking Demonstration/Classes
Lake D'Arbonne State Park, Farmerville, LA
Contact: Bill Ryan
billryan@bayoupots.org (318) 741-1180
- May 10** North Texas Prairie Dog DOG
Central Park, Lewisville, TX
Chapter Advisor: Bruce Bonnett
lsdos@tx.rr.com (214) 328-6486



January 1st is the membership renewal date.

Lone Star Dutch Oven Society

Membership Application*

Just print this, fill it out and mail to LSDOS.

Name(s) _____
Address _____
City _____
State _____ Zip _____
Home Phone (____) _____
Email Address _____
Chapter Preference _____
(See chapter search for your closest chapter)

Please indicate how you would like to receive your newsletter:
_____ View on www.lsdos.com or _____ U. S. Mail

Make check or M.O. for \$20.00 U.S. payable to LSDOS.

Mail to: Greg Petrey
PO Box 822472
North Richland Hills, TX 76182

*Please allow 4-6 weeks to process your application.

For new family memberships only, dues are prorated quarterly as follows:

January - March: \$20.00 April - June: \$15.00

July - September: \$10.00 October - December: \$5.00

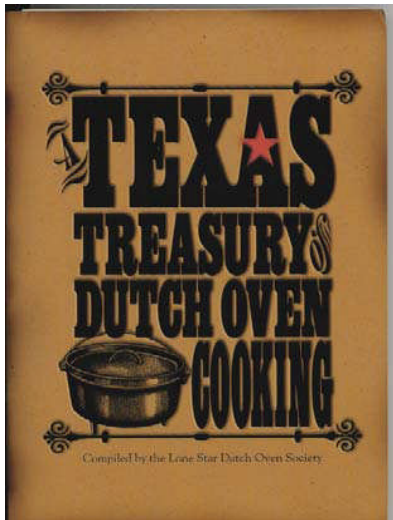
All renewing family memberships are \$20.00 per year no matter when they are paid.

Welcome to the Lone Star Dutch Oven Society. As a new member, you will receive, by return mail, your membership card and the most recent issue of the newsletter. Yearly dues are renewed in January of each year and covers the time period of January 1 to December 31. Your membership includes a subscription to The Dutch Oven, our more or less quarterly newsletter.

LSDOS Merchandise

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.



Cook Books are \$15 each



Aprons are \$15 each
Large and Small Sizes



NEW! LSDOS Embroidery Patch
\$3.00 each



Lapel Pins are \$3 each
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