



LONE STAR DUTCH OVEN SOCIETY

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THE DUTCH OVEN

Volume XI, No. 3

August 2005

What's Cooking in the Newsletter



The Dutch Oven has been declared the official cooking implement of the State of Texas by the State Legislature and the Governor. Picture taken in Austin, Jim Haynie (Beth Haynie's father), Gale Merriwether, Representative Dr. Jesse Jones from Dallas, and Butch Mize (Hill Country Chapter Advisor).

Chapter News ...

Prospective Chapters

Recipes ...

Woman's View Point ...

Calendar of Events ...

LSDOS Merchandise

LSDOS Chapters ...



Inquiries from Buffalo Gap, Comanche, and San Angelo have stirred interest in those areas of Texas, as has interest arisen in the Atlanta, GA area. Some of the write-ups sent in late for the last newsletter are appearing in this newsletter.

STATE OF THE OVEN

Letter from the President –Gale Merriwether

Chapter activities have been slow during the heat of July and August, but the efforts of some members has not cooled off at all. Our membership is still growing at a fantastic pace, and new chapters are working feverishly in many areas. Shreveport, LA has had its second qualifying DOG under the able guidance of Jim Lewis and Earl Timmons, the Traveling Dutch Oven Cookers have had their first DOG under Rich McCabe, and the Bay Area Dutch Oven Gypsies in Campbell, CA are under the guidance of Richard Smith, preparing for their second DOG.

Go to the website and download
your own copy of the proclamation.
Just click on the "town crier".



Senate committee



The State of Texas
Secretary of State

I, ROGER WILLIAMS, Secretary of State of the State of Texas,
DO HEREBY CERTIFY that the attached is a TRUE AND CORRECT copy of
Senate Concurrent Resolution 9, as passed by the 79th Legislature, Regular
Session, of the State of Texas, as signed by the Governor on June 18, 2005, and as
filed in this office on June 18, 2005.

Date Issued: July 18, 2005
RW/SDS/la



Roger Williams
Roger Williams
Secretary of State

S.C.R. No. 9

SENATE CONCURRENT RESOLUTION

1 WHEREAS, The State of Texas traditionally has recognized a
2 variety of official state symbols as tangible representations of
3 the proud spirit and heritage of our state; and
4
5 WHEREAS, The bluebonnet, the pecan tree, the Guadalupe bass,
6 and the lightning wheel are examples of some natural specimens that
7 serve to symbolize the great diversity of the Texas landscape,
8 while the state dish, chili, fittingly represents another aspect of
9 our shared culture as Texans; and
10
11 WHEREAS, In keeping with this custom, the designation of the
12 cast iron Dutch oven as the official State Cooking Implement would
13 provide suitable recognition for this sturdy utensil; and
14
15 WHEREAS, A welcome and dependable fixture at campfires across
16 the Lone Star State, the Dutch oven was used extensively by Spanish
17 explorers, early settlers, ranchers, and chuckwagon cooks over the
18 course of Texas' history; and
19
20 WHEREAS, The Dutch oven has also remained a popular item with
21 a vast number of Texans today, and in January, 1995, the Lone Star
22 Dutch Oven Society was founded to promote its use throughout the
23 state; and
24
25 WHEREAS, Ideal for use in moist-cooking methods, such as
braising and stewing, the Dutch oven's versatility has made it the
food preparation implement of choice of both the Boy Scouts of
America and the Girl Scouts of America; and

1

S.C.R. No. 9

1 WHEREAS, Renowned for its portability and durability, the
2 cast iron Dutch oven has been a cooking mainstay of Texans from the
3 time of the pioneers to the current day, and it is indeed
4 appropriate that it receive special legislative recognition for its
5 role in our state's history and culture; now, therefore, be it
6
7 RESOLVED, That the 79th Legislature of the State of Texas
8 hereby designate the cast iron Dutch oven as the official State
Cooking Implement.

David Dewhurst
President of the Senate

Tom Craddick
Speaker of the House

I hereby certify that S.C.R. No. 9 was adopted by the Senate
on April 21, 2005.

Debra Spaw
Secretary of the Senate

I hereby certify that S.C.R. No. 9 was adopted by the House
on May 20, 2005.

Robert Hanes
Chief Clerk of the House

Approved:

18 JUNE '05
Date
Rick Perry
Governor

FILED IN THE OFFICE OF THE
SECRETARY OF STATE
Roger Williams
Secretary of State

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STATE OF THE OVEN

Letter from the President –Gale Merriwether (continued)

The proclamation declaring the Dutch oven the "Official Cooking Implement of the State of Texas" has given LSDOS lots of publicity. Several newspaper articles have created a mini-rush for our cookbook and Sam Miller has his hands full at the present time.

A shrunken copy of the proclamation is in this newsletter and a better copy can be downloaded from our website

Do not forget our October 22nd Big DOG at the Tres Rios Ranch in Glen Rose. Cabins are available with reservations; email: tresrioscamping.com or phone: 254-897-4253. For RV and tent sites, RSVP with me with a check for \$20 and your site will be reserved. Checks will be returned upon arrival. I have already received 15 RSVPs.



DOOR PRIZE WINNERS

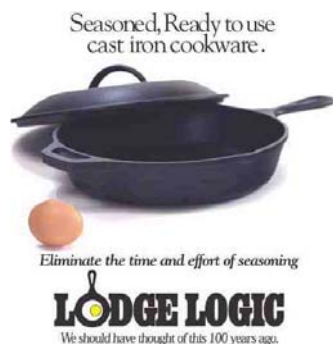
at the Membership Meeting in Fentress



Butch Mize and Gale Merriwether in Austin



Butch Mize and Gale Merriwether talking in front of the Senate Committee



Chapter News

Bare Pot Chapter San Antonio, Texas

Due to both Bill and Bev Brummel's continuing health problems, as of Aug. 6th, Yvonne Newton assumed the position of Advisor and Cathy Duquette assumed the position of Sec/Treas.

Twelve cookers and 7 non-cookers, one who became a new member of our Chapter, attended the Aug. 6th "Brunch" DOG. Dishes cooked included a mixed fruit cobbler, "breakfast nests," Papas Rancheros, cornbread, Impossibly Easy Ham and Swiss Pie, blueberry streusel coffee cake, Kit Carson Pie, SOS (using young goat meat), and sausage.

As our usual practice, attendance prizes were awarded by drawing for those who actually cooked using Dutch ovens.

Our next Bare Pot Chapter DOG will be held on Oct. 1 at our usual Eisenhower Park location.

Other Bare Pot Chapter news is that three of our members took the place of Bill and Bev Brummel and attended the 2005 National Boy Scout Jamboree where nearly 45,000 Boy Scouts, their adult leaders, and support staff were present. These three, Tom Earnest, Warren Wolf, and Albert Reiter, used seven cases of donated Pioneer Biscuit Mix and hundreds of pounds of donated Kingsford charcoal over the 10-day Jamboree and were one of the "hottest" booths there! Lodge Manufacturing Co. supplied five new BSA logo pre-seasoned 12 inch Dutch ovens, two cooking tables, brochures, cookbooks, and paid the full expenses of travel, lodging, and Jamboree fees for our Bare Pot Jamboree crew.

Bill Brummel
Formerly Chapter Advisor

Independence Gonzales, Texas

We started out summer with the General Membership Meeting, May 13th – 15th in Fentress. Sam Miller gave a sourdough breadmaking class on Saturday morning. Our membership meeting was held after our mid day meal.

There has not been a lot going on this summer. We traveled to Tyler for the July 1st – 3rd BIG DOG. Some small showers cooled things off, and the entire weekend was very pleasant. We visited with cookers from across Texas, with Ronda and Doug from Kansas, and with Biscuit and Anne from Mississippi.

We had a small DOG the next week at McKinney Falls, in Austin. On July 7th, we met Ronda and Doug from Amber Waves, Mike and Karen from Wildfire, and Allen and Evie Johnson from Panhandlers Chapters for an afternoon of good food and fellowship.

We plan to get together with the Wildflower Chapter on Sunday, August 28th at the Georgetown City Park, and we

are looking forward to the Fall BIG DOG in Glen Rose, October 21st – 23rd.

Ken Brown
Chapter Advisor

North Texas Prairie Dog Chapter Dallas/Fort Worth, Texas

Howdy Folks,

Season start is just around the Corner. It's not too early to be thinking about this fall. There's not but 5 Saturdays between now and NTP's first 2005-2006 season D.O.G. AND Don't forget the BIG 3 day DOG near Fort Worth.

North Texas Prairie Dog complete schedule can be found at www.lsdos.com/ntp.html.



Jerry Fowler sports a loaf of French Sourdough bread cooked by Kathy Bonnett



Bill Heslop enjoys a day in the outdoors while demonstrating how to smoke chicken in the Potjie.

Bruce Bonnett
Chapter Advisor

Fall Big DOG

The 2005 Fall Big DOG is scheduled for October 21, 22 & 23 at Tres Rios River Ranch in Glen Rose southwest of Fort Worth. Tres Rios River Ranch has RV sites with full hook-ups, cabins and tent sites. For information on Tres Rios River Ranch, go to → www.tresrioscamping.com

Cabin Reservations are made directly with Tres Rios either on-line or by calling (254) 897-4253

RV sites are \$25/nite for 30 Amp and \$27/nite for 50 Amp. While reservations are taken for the cabins, they do not take reservations for RV sites. However, they will allow a "wagon master" to block off RV sites the scheduled day of arrival.

If you need an RV site and want one near the group, RSVP to Gale Merriwether by mail with a check for \$20. This way, an advanced group will be arriving early to block off an area of RV sites. That way we can all be together. Your check will be returned to you at Tres Rios.

Make your check payable to:

**Gale Merriwether
26719 Maplewood
Spring, TX 77386**

Wildflower Austin, Texas

Just a short note to let everyone know we are still here and cooking!

June's DOG brought out a small group but we had a visitor who helped with the DO ice cream. Lots of good, hot weather food was enjoyed by all.

July 7th had Mike and me meeting with a few of the out of area chapter advisors at an impromptu DOG at McKinney Falls. We had a great time visiting with Rhonda & Doug from the Amber Waves Chapter, and Allen & Evie from the Plano Chapter, along with Ken from the Gonzales Chapter.

July's DOG was a wonderful day spent with Mike and me making a variation on a potato recipe from our cook book and Jim Lewis' Apple Dew. Both were GREAT! We visited with Bobby & Alma Breazeale from Kempner, TX. They had driven about 50 miles - one way - to see DO cooking and hopefully they were not disappointed with the small turn out! Wonderful folks and we had a good time talking about gear and recipes!

August 28th is our next regular DOG. We will be at San Gabriel Park in Georgetown again. Set up by 2 pm - food on the table about 4. Short business meeting 4:30 with clean up about 5.

September 2 - 4 is the 2nd Annual National DOG to be held in Randleman, N Carolina. Please contact Mark Case, the Long Leaf Pine Chapter advisor, for more information about this GREAT weekend event!

September has us helping with a Boy Scout Adult leader training on the 9th. It will be from 3:30 / 4 pm until 6:30 or so. We will be helping several groups of adults fix dinner and will answer questions about Dutch oven cooking, recipe

selection, quantities, and clean-up. The food will be provided by the training staff, we will be the "instructors". I do need a few more to sign up to help, so if you have a Friday afternoon/evening that is free, please contact me at kdufresne@austin.rr.com by the end of August. Keep the coals hot, the pots full, and the company great!

Karen Dufresne
Chapter Advisor



Pioneers of the Gulf Coast Chapter Corpus Christi, Texas

Things have been pretty quite for the Pioneers this summer, too dadgum HOT. However, we are having our next DOG on September 10th at the Welder Wildlife Foundation in Sinton. We are inviting anyone to come join us. Just e-mail me for direction (jhowdence@aol.com).

Karen Howden
Chapter Advisor

Caddo Area Chapter Texarkana, Texas

Steve and I went to the Expo Sat. We met with lots of people that are very interested in our group. One is Ark-La-Tex Outdoors Magazine. They will be at the next DOG to do an article and take pics. I also spoke with the manager of Gander Mtn. He will be speaking with them about sponsoring our group. He is very excited. I also spoke with David Smith. He teaches DO classes at his church and hopes to be there also.

I have contacted several radio stations, KTAL-6, Citizen's Tribune in New Boston and the Texarkana Gazette. I will be going to these places next week and handing out flyers and an intro letter about the group.

If anyone has any brochures from LSDOS, please let me know and I will get together with you so I can have them next week to hand out.

We completed our Third DOG on July the 10th and the CADDO AREA DUTCH OVEN GROUP "Black Pots" are now an Official Chartered Chapter of the LSDOS. Below are some pictures from the DOG, courtesy of Mr. Don Sutton.

We are having a DOG this coming weekend to celebrate a Hot August in Texas. We are Spotlighting Hot Cobbler and Cold Ice Cream; however I believe some of our cooks are planning to cook up a little something extra.



"Bear" putting together a little something for the Pot.



Some of our Pots on the serving line.

Jerry Dukes
Chapter Advisor

Seabreeze Chapter La Porte, Texas

The Seabreeze chapter has not had any DOGs over the hot summer months but we plan to get started on an all new season September 25th from 1pm - 6pm with a potluck DOG at the Tillman B. Mc Henry Sr. Pavilion (behind the Maxwell Center) 200 E 12th Deer Park, TX 77536.

Be sure and mark your calendar as there has been a change. The Boy Scout Webelos Woods demo will now be November 19th 8am - 5pm Challenger Park, Webster, TX. That means that the October DOG will be Sunday the 30th in Deer Park. We will keep the planned Turkey Day theme but just a month earlier. We will plan what we are going to do in November at the next two DOGs. The December DOG will be in Deer Park on the 18th with a cake, cookie, and cobbler theme.

If you have a potential member you would like to cook with make every effort to get them to the one next Dog. See you at the park on September 25th.

Bob Gidney
Chapter Advisor

Toledo Bend Center, Texas

The first organizational DOG for the Center Area was held April 23rd at the Boles Field, just out of Center. There were several members from other Chapters to come help us get off to a good start. These included Jim Lewis, Earl Timmons, Jerry and Peggy Hannah, Don Carpenter and Johnny Enlow. We had over a dozen pots of delicious food from chili, jambalaya, dirty rice, Texas hash, sweet potato biscuits, Hominy Surprise, biscuits, Cowboy quiche, two peach cobblers, cherry pie, lemon cake and pineapple upside-down cake just to name a few. A total of thirty-two people ate lunch with us. Several came and visited, but had to leave before lunch. We had a lot of interest expressed and hope to see those folks at our next DOG which is scheduled for May 28 at the Boles Field again. A special THANKS is sent to everyone who came and participated. We had fun...



The second organizational DOG for the Center Area was held May 28th at Boles Field, just out of Center. Our crowd was a down a little because of the holiday weekend and graduation. We still had a good turn out and some new cooks. We had plenty of food for everyone and our guests. Pots included: Mulligan stew, Apple Pie, Pineapple Upside Down Cake, Tortilla Soup, New Orleans Bread Pudding with Lemon Sauce, Garlic Cheese Biscuits, Goulash, Meatloaf, Pecan Pie Cake, and Enchilada Casserole, Fresh Green Beans and New Potatoes, Peach Cobbler and a couple pots of biscuits. Next gathering will be June 11th, 9:00 to 2:00 at Boles Field. At that time, we will select a name for our chapter. Our thanks to Jim Lewis for taking the time to be there again. Also to Mike Rich, from Shreveport, for coming. We hope to see even more at our June 11th gathering...

The third gathering of the Dutch Oven Cookers was held June 11th. At Boles Field, just out of Center. We have not quite decided on a name for our chapter yet. There were 9 cooks who prepared a good assortment of food. Just to name a few, Purple Hull Peas, Mexican cornbread, Baked Beans, Pinto beans with sausage, Green Chili Cheese cornbread, Low-Carb Lasagna, Mexican casserole, biscuits, Blackberry crisp, Peach Cobbler, Cinnamon Roll Twist, Fruity Cake, Blackberry

Cobbler. It was decided not have meetings in July and August (too hot) and resume in September.



We had several visitors who are interested in joining our group and stayed for lunch. We always have plenty to share. We hope to have more to join by our next gathering in September. Thanks to all the members of other chapters who came and supported us during our organizational DOGS.

Carolyn Chandler
Chapter Advisor

Mesquite Country Menard County, Texas

The purpose of this meeting is to form a chapter of Dutch oven cookers In Menard County.

It was decided to name our chapter: Mesquite Country Dutch Oven Society. Under the direction of the Lone Star Dutch Oven Society. .

Excessive use of alcoholic beverages and or drugs or loud or offensive behavior will not be tolerated at the meetings or gatherings. This was agreed to by all present.

The following officers were elected:

Rodney Duderstadt, advisor

Xio Wagoner, president

Doris Crisp, Vice president Director,

Derral Ray Lewis Director

Anna Duderstadt Secretary-Treasurer Shirley Lewis

Rodney announced that Dutch ovens can be purchased at the following locations: San Angelo Army Surplus, Kerrville Gibson's, and Grosse's in Mason.

Members signed up:

Rodney & Anna Duderstadt, Dane & Linda Bradford, Lanier & Lara Lea Duderstadt, Derral & Shirley Lewis, Todd & Nancy Wenzel, Gene & Doris Crisp, and Xio & Willard Wagoner.

It was decided to qualify this chapter in the fastest way possible. DOGS will be held as follows:

July 29, 2005 serving dinner meal at 6:00 pm

August 6, 2005 serving breakfast at 9:00 am

August 13, 2005 serving lunch at 1:30 pm

These DOGS will be held at the Stock pen Crossing Park.

There being no further business the meeting was adjourned.

July 29, 2005 D.O.G.

The Mesquite Country Dutch Oven Society met at 4:00 PM at Stockpen Crossing Park. There were 7 teams cooking. These cooks were: Doris & Gene Crisp & Tommy, Xio Wagoner, Willard Lanier & Lara Lea Duderstadt, Derral Ray & Shirley Lewis, Dudley & Glenda Tipton, Rodney & Anna Duderstadt, and John Nicholas. We served great food to 42 members and guests.

Five new members were added to our numbers.

August 6, 2005 D.O.G.

The Mesquite Country Dutch Oven Society met at 7:00 AM at Stockpen Crossing Park. There were four teams cooking up some tasty treats for breakfast. These Cooks were: John Nicholas, Rodney Duderstadt, Dudley & Glenda Tipton, and Derral Ray & Shirley Lewis

Breakfast was served to 14 guests and members. One new member was added to our numbers. Bringing our membership to 12 families.



August 13th D.O.G.

Teams: 7, Cooks: 13: Derral Ray & Shirley Lewis. Rodney & Anna Duderstadt, John Nicholas, Dudley & Glenda Tipton, Gene, Doris & Tommy Crisp, Teresa Merryman, and Jerry & Elaine Kruse.

Two new members were added to our numbers. Band Bass Elaine Kruse from Mason with husband Jerry, Guitar Cajun Christy from London with wife Annette, Piano Winifred Short from Lohn, Fiddle & Harmonica Jeff Hanson with wife Lee, and Lead Guitar Doug Simmons from Menard. Twenty five members and guests enjoyed great food and fellowship on a very rainy Saturday afternoon.

Meeting was held on August 13, 2005. The following members were present: Dudley & Glenda Tipton, Rodney & Anna Duderstadt, Tommy, Gene & Doris Crisp, Xio Wagoner, Jerry & Elaine Kruse, Derral Ray & Shirley Lewis, John Nichols, Teresa Merryman and Steve Terry



Rodney opened the meeting with a welcome and thank you to all for braving the rain and cooking such wonderful food. He then turned the meeting over to president Xio. After discussion it was agreed to join the Menard Chamber of Commerce and get our DOGs out on their web site and newsletters. It was suggested that each team pick a name for themselves. Our next meeting will be September 25, 2005 at 2:45 pm. This meeting will be followed by a DOG to prepare an evening meal for the Jim Bowie Days trail riders. It was agreed that the preceding three dogs will qualify the Mesquite Country Dutch oven Society as a chapter. There being no further business the meeting was adjourned. Respectfully submitted by Shirley Lewis, Secretary/ Treasurer

Rodney Duderstadt
Chapter Advisor

Pan-Handlers Plainview, Texas

June and July were quiet for the Pan-Handlers with the busy schedules of summer. We did not have a formal meeting during those months.

I had an informal DOG at Austin on July 7th. with Rhonda and Doug Barnow from Kansas, Ken Brown, and Mike & Karen Dufresne from the Austin area, and my wife, Evelyn and myself. This was not a Chapter meeting, but we did discuss Chapter operations in LSDOS, cook a lot of good food, and had a great time making friends.

The next DOG for the Pan_Handlers will be held on August 27th., 2005 at McKenzie Lake N.W. of Silverton, TX in Briscoe County. I have rented the shelter area located on the south side of the lake for August 26th, and 27th. There is space at the shelter for two RV hook-up's (I will be using one of them), and also lots of space for tent camping. There are tables in the covered shelter, as well as lots of room to cook. Several guests will be invited to attend so they can see what a DOG is all about. Other LSDOS Chapter members are welcome to drop in.

The menu will be open choice with the planned eating time around 1:00 PM. This is a "Day Cook" for most unless some want to stay over the night. I plan to be there Friday evening through Sunday at noon if the weather is good.

Fall meetings are pending at this time depending on member's schedules.

Allen Johnson
Chapter Advisor

Piney Woods Lufkin/Diboll, Texas

The Piney Woods Chapter did a Dutch oven demonstration for the Women in the Outdoors Group on June 18th at Pine Island Hunting Club off 103 West of Lufkin. We held two classes and had a total of 22 ladies to participate. Met some new prospects for LSDOS membership. Had a great time.

On June 27th we held a class for a group of kids ranging in age from 7yrs to 15yrs old. This was the Enviro-Math Program for children in the Diboll area. We allowed the children to mix, stir and keep an eye on the food as it cooked. A lot of enthusiasm went into the cooking of the beans, rice, corn casserole and peach cobbler. We served about 35 people. A great success.

Next Piney Woods DOG will September 10th at the Old Orchard Park in Diboll 2pm to 6pm. Grab a pot and join us.

Arlene Hook,
Chapter Advisor

San Jacinto Sons Crosby/Highlands, Texas

The San Jacinto Sons are gearing up for the next season. Jerry H & Jerry T have scheduled events for September and October.

Sunday September 18 we'll have a local DOG at Crosby Park. Plan to meet at 2:00pm and have supper when the pots are done. On Saturday, October 15 we will meet again at Crosby Park at 9:30 am and have a noon meal. Of course the BIG DOG is the weekend of October 21-23 and San Jacinto Sons will participate at the Demo at Mott's Hardware on Saturday October 29 in Spurger. Members are planning on camping at Martin Dies State Park. Please contact Tracy at stevescannell@msn.com or Jerry Harrison at jdharrison@sbec.com for more information. It was a quiet summer for San Jacinto Sons, our last Dog of the season was at the home of Tim and Stacie Lyons on June 11. On August 3, Steve and Tracy Scannell were accompanied by Gale Merriwether to host as guest chefs at the Rice Epicurean Cooking School in Houston. Steve and Gale supervised cooking Chili and Cornbread and Peach Brown Betty to around 20 enthusiastic young cooks while Tracy assisted them in making home made ice cream in coffee cans to serve over the dessert. Thanks to Rice Epicurean chef Elaine Small for organizing our demonstration.

Tracy Scannell
Chapter Advisor



Saltgrass Chapter Houston, Texas

The Saltgrass Chapter has been dormant during the dog days of summer. Nobody wants to build a fire when the thermometer is peaking out in the high 90's. We will get started again the third Saturday of September at Bear Creek Park.

Coming up is a Boy Scout Camporee at Camp Strake south of Conroe on November 5th. We will be demonstrating for 300 plus scouts.

Steve and Tracy Scannell and Gale Merriwether helped Rice Market do a Dutch oven cooking class for approximately 25 kids ages 8 thru 15 on August 3rd. The kids prepared chili with cornbread and Grandma 20's Apple Brown Betty (from our cookbook). The Rice Market gave them each an apron and a chef's hat. Lots of happy kids!

Gale Merriwether
Chapter Advisor

Village Creek Cookers Lumberton, Texas

Prologue to Newsletter March April & May I did it! I did it! Well actually I didn't do it. Our March, April & May newsletter was written, corrected and typed. We printed it and then forgot to send it. Computers are really bad about only doing what you tell them to do.

Mar. 14 - Village Creek State Park.

13 Members and 8 guests present.

Most of our guests were grandkids visiting during spring break. There were 12 pots on the table at eating time among which were Pork Chops & Rice and beef Stew. We discussed plans for the Southeast Texas Great Outdoors (SETGO) to be held April 9th & 10th. Biscuits and maybe a cobbler or two will be demonstrated for the public to taste.

Our regular April meeting was cancelled. We will be back on our regular schedule in May at the Boyett Farm. Eating time at 6 p.m.

You might enjoy this recipe for cornbread. It comes from a lady known around East Texas as the "Corn Bread Queen".

Corn Bread

1 pkg Martha White corn muffin mix

1 Pkg Martha White Yellow cornbread mix

2 eggs

1 cup milk.

The Bo Clark family has used it several times and it is one of our favorites.

April 9-10 Fair Park in Beaumont, TX

Dutch oven demonstration at Southeast Texas Great Outdoors (SETGO). We served around 1500 biscuits in two days. A big thank you to Gale Merriwether and Tracy & Steve Scannell for their help. Also a Thank you to our own members for participating. The promoters of the event were happy with the turnout and want to do it again next year.



May 9th - Floyd Boyett Farm

Floyd invited some musicians to come to the cookout and play for their supper. We had 18 regular cookers and about 30 guests. We all cooked extra and there was plenty for everyone. The musicians started arriving about 3:30 and played until dark. It was a good time for all.

June 13 Floyd Boyett Farm

12 members cooking & 9 guests.

Mr. and Mrs. Fisher cooked for the first time with us & she made scratch dumpling in a 16" Griswald. They were well received. Sam & Mary Lou LaRocca made a Spam Casserole which was outstanding. Recipe follows:

Spam Casserole

1/2 C onion

2 T butter

cook till soft

Add 1 can Spam - cut small

1 can celery soup

1 can tomatoes

1 Tsp Thyme

2 cups cooked Macaroni

Mix all & cook a little (5-7 Minutes) Add cheese to cover -

Bake 350 deg for 35 minutes.

July 11 - Floyd Boyett Farm

We had a few people on vacation but still had 9 cookers & 7 guests. Two new cookers were present. We discussed & made plans for our Aug "Breakfast Cookout".

Aug 8th - Home of Glen and Betty Cook - Breakfast at 9.





We had 10 cooks present and a variety of dishes. Blueberry pancakes, homemade cinnamon rolls, Cream gravy with sausage, and 3 breakfast casseroles. A breakfast cookout once a year (especially when it is so hot) is a nice change. We cooked Jim Lewis' Breakfast Casserole and it is always a hit.

Bo Clark
Chapter Advisor

Traveling Dutch Oven Cookers Kerrville, Texas

Ten members of LSDOS gathered at Spring Creek Marina & RV Park by the Lake Nasworthy in San Angelo, Texas, June 17-19 to hold our first meeting to form a new chapter within LSDOS. Our chapter name is 'Traveling Dutch Oven Cookers'.

On Friday evening a meeting was held. After the pot luck dinner cooked in the Dutch ovens was enjoyed by all, dishes included Salisbury Steak, West Prong Potatoes, Baked Beans, Pizza, Onion Flowers, and Green Rice and several other dishes that escape us at the moment. Several ideas and suggestions were made that we will follow-up. Sam Miller got us straight on membership requirements and several suggestions for a location for our 2nd and 3rd organizational meeting. We would like to have this completed by the end of this year.

On Saturday, we had a light breakfast and fellowship until cook time rolled around starting at 11:00 a.m. Irene had placed an advertisement in several of the surrounding area newspapers and there were many people coming in truly interested in the art of Dutch oven (DO) cooking. Everyone spent several hours discussing DO cooking; 2 cases of cookbooks were sold and many applications passed out. We were unable to locate anyone that would take on the responsibility of forming a chapter but there is great interest in the San Angelo area.

The big dinner came at 2:00 p.m. There were 20 pots placed on the table and everyone enjoyed a great meal. As the cleanup was underway, several more guests came in to find out more about DO cooking. By nightfall, everyone was pretty much tired of talking DO cooking all day. We had a short happy hour and hit the hay.

Sunday morning started with breakfast/brunch bringing in three new guests and selling two more cookbooks.

Because of the high heat throughout the weekend (102 degrees) everyone started de-camping early and headed to the A.C.

I believe if this chapter gets organized and going it would be a big plus for LSDOS in promoting DO cooking. Our next meeting will be announced as soon as all arrangements, dates, and location are agreed upon.

Bravo! to Sam & Erin Miller, Tommy & Jeanie Raykovich, Marshall & Barbara Hawkes, Jerry & Irene Martin, and Mike & Karen Dufresne for a fantastic Fun, Food, and Fellowship and we thank you.

Rich McCabe
Interim Advisor

Hill Country Chapter Kerrville, Texas

Howdy Folks, well summer is almost over and fall will be upon us soon. With the cooler weather I start thinking more about cooking in our old black pots. We will be holding a DOG the second Saturday in September, that is the 10th. We will be meeting at the park that is across the entrance from the VA Hospital in Kerrville. I am sorry but the park as far as I can find out has no name. It is on Flat Rock Lake and is on the opposite side of the lake from Kerrville Schriener Park. You access it from Highway 27 just east of Loop 534. There is a traffic signal that you turn Left into the VA Hospital or turn Right and follow the road about a block to the Park. Watch for our signs. We will meet in the morning and plan on a Noonish meal. I am looking forward to seeing everyone there. Speaking of that, if you haven't taken the opportunity to visit the beautiful Texas Hill Country this will be a great time to do it. There is lots of hotel space and the RV parks are plentiful also! We would be happy to see everyone there.

Our next scheduled gathering will be the second Saturday in November. That falls on the 12th. This DOG will be at the same place at the same time.

Until we break bread together again,

Butch Mize
Chapter Advisor

Other States

Magnolia Black Pot Clinton, Mississippi

Our members have been traveling over the summer months, promoting Dutch Oven Cooking some as far as Wyoming, Colorado, Texas, Louisiana and Alabama.

Ken Munn and Earnest Munn took a month long trip out west. I got a call on my cell phone from Ken. I was at work by the way. He wanted to know how I cooked the PIGS IN THE CORN FIELD dish. I told him and asked where are you? We are on top of a mountain in Denver, Colorado replied Ken. I said, you know how to hurt a fellow's feelings calling him at work and you are on top of a mountain in Denver. He learned quickly, about high altitude cooking. Their next stop was THE

WYOMING STATE DUTCH OVEN COOK-OFF in Alpine, Wyoming.



Biscuit and Sugar Booger traveled to the Tyler DOG in Tyler, Texas. I think we had five chapters represented at this dog. They had a great time meeting the folks from Tyler. I don't know who smiles the most? Jerry Hanna or his wife Peggy. They were a great host and made you feel right at home.

Then it was off to Lake D'Arbonne State Park in Farmerville, Louisiana. They did a cooking demonstration. Other cooks were Tiny and Pat Lawrence, Cornbread and Road Runner Blaylock, John Elliot, and Gilbert and Cheryl Mooring with their children. Campers got to taste different dishes. We had a noon meal with about six pots of food. The kids got to make their own Chocolate Chip Cake in a number 9 inch Dutch oven.

Monty and Tammy Wilkinson hosted a Catfish DOG at their home in Brandon, Mississippi. This was for all Mississippi cooks to come and enjoy fellowship. The only Dutch Oven Cooking was catfish frying.



In late July, we visited The Alabama Dog on top of Cheaha Mountain in north Alabama, the highest point in Alabama. This was a nice setting for a DOG with a cool breeze on top of the mountain and not as hot as it was below. The views were breath taking.

Coming up in September we will be having a Labor Day DOG. It will be at Askew's Landing Campground in Edwards, Mississippi. We will plan to cook on Saturday afternoon September 3rd and eat at 7 p.m. with an evening meal.

September 24th, The Magnolia Chapter has entered a Mayor's Cook-off in Richland, Mississippi. This is going to be a cook-off and Demonstration combined. The location will be at Eastside Park in Richland. We will set up at 7 a.m. I need

teams of volunteers to help with this event. Contact Biscuit for more information: n5hbb@yahoo.com or 601-924-4264.

Tom Sims
Chapter Advisor

Bay Area Dutch Oven Gypsies Campbell, California

The BADOG's had our 1st dinner DOG at Houge Park in San Jose, CA. We had 11 people come and eat. Had 8 DO's of really good food to eat. Ria made a chicken dish, Herb biscuits and cobbler. Aaron made biscuits in his 5" DO. Dorothy made for her first time in her new 10" DO chesseee potatoes. I made ribs, spinach cornbread and chilli beans in the new Camp Chef bean pot.

I went to the park around 7:00 to hold tables and started to set up. People would come by and ask questions about the DO's and talk about their past with them. Then when I started to cook they could smell the food and wanted to see. Everyone showed up around 2:00 and set up to get cooking. As the food was cooking we visited for a few min., then it was time to eat. About 5:00 Allen showed up with his yeast bread that he stopped to make on his way back from dropping off scouts at camp. He grabbed some food and put his bread into a DO to cook and we talked. We all talked about what we do (work, scouts) and talked about setting up and doing this again. Everyone had a good time we packed up and went home.

We will be having our 2nd DOG. at Wilder Ranch in Santa Cruz, CA on Sunday August 28. Several restored buildings once belonging to the Wilder family are preserved. The park has tours and living history demonstrations to help visitors explore the history of early ranchers and farmers along the central coast. The site was originally the main rancho supplying Santa Cruz Mission. It later became a successful and innovative dairy ranch. Surrounding grounds include Victorian homes, gardens, and historic adobe. From 10:00 till 2:00 you can explore all that the park has to offer. Take a hike or walk to the ocean, or just sit and relax. We will have our DOG. about 3:30 to 4:00 or when we are ready to eat.

Bay Area Dutch Oven Gypsies 3rd D.O.G. @ Lake Chabot
Come on Out and join in the Fun, FOOD and FELLOWSHIP at Lake Chabot in Castro Valley

Richard Smith
Interim Chapter Advisor

Camellia Chapter Dadeville, Alabama

Well it looks like Alabama Camellia Dutch Oven Chapter is getting organized. We just completed another DOG at Cheaha State Park. Cheaha is the highest point in Alabama (2400 Ft.) It is a beautiful area and a perfect place for a summer DOG. On top of the mountain the weather was 10 degrees cooler than any of the surrounding cities. What a relief. We settled into our pavilion and started to cook. The end result was 22 pots of the best food you ever tasted. We had everything from fresh baked Italian bread, and Lasagna, to

roasted stuffed peppers. We then devoured some scrumptious deserts like Peach Cake, Peanut Butter Chocolate Cake and many more. (Back to the gym.) All of the dishes were fantastic. We have some of the best DO cooks around. We met a camper and invited him and his wife to come and eat with us. Before the day was over they wanted to become members of our club. In all we signed up 5 new members. We had two out-of-state visitors: Mr. Biscuit Sims and his lovely wife Ann from the Mississippi Magnolia Chapter.



Biscuit has been instrumental in helping us get our chapter organized. We have learned so much from him... Ann treated us all to a Dutch oven squash with Swiss cheese. What a wonderful day spent with good friends that like to have fun.



We are all looking forward to our next DOG at Wind Creek State Park, Alexander City Alabama on October 15, 2005.

Betty Johnson
Chapter Advisor

Fireside Pot Rustler's North Atlanta, Georgia

Hi to all,

We have been talking to a few people and they are interested in becoming part of a Dutch oven group for the leaning experience and the friendships there. We would like you all to know that we have decided to form a group in the North Atlanta area. Our name is the Fireside Pot Rustler's. Cheyenne Sweatman would be the Interim Chapter Advisor. We are hoping to have our first DOG sometime in the beginning of October - so if you know of anyone in this area

please send them our way. They can contact us at either: mary.foster@biworldwide.com or 770/396-7483. Have a great weekend and keep on cooking!

Cheyenne Sweatman
Interim Chapter Advisor

Amber Waves Chapter Chanute, Kansas

The DOG scheduled for May 14th at Hillsdale State Park was almost cancelled due to a lack of DO cooks. However, we were able to team up with some other campers who were having a fish fry and ended up having a great time and some good food. We fixed jalapeno potatoes, Southwestern hominy, and Mississippi Swamp cake to accompany the fish & other side dishes. We recruited a couple new cooks, and were invited back to Hillsdale for the Memorial Day holiday.

Memorial Day weekend at Hillsdale we cooked a 12" deep pot of Gumbo, a loaf of beer bread, and a Mexican meatloaf topped with jalapeno cornbread. Guest cooks were Jerry and Sherry Beck, who baked a tamale casserole in a 12". The food was excellent and we had a lot of guests that night, including park rangers and camp hosts. May have recruited some new members also!

On July 3rd, 2005, Dennis, Cheri and Mandan Shultz, and Larry Culp cooked with the Quail Unlimited group in Chanute. They prepared a total of nine dishes, using Dutch ovens ranging in size from 5" to 14", plus a Lodge oval roaster. The menu included jalapeno ham and beans, pinto bean soup and burritos, biscuits, Southwestern hominy, fried hominy, hamburger stroganoff, chicken and rice, lasagna, and apple cobbler. The 5" ovens were used for melted butter. There were 48 people present, ranging from age 6 to age 80. Thanks to prospective new members, Byron and Teresa Shultz, for helping out!

Doug and I traveled to Tyler Texas to cook with the Dogwood Chapter on July 2nd where we cooked a Tex-Mex vegetable dish and some stuffed hot banana peppers. There was quite a turnout there, with members from several different chapters in Texas, and even Mississippi. There were four tables full of food at noon Saturday, and not many leftovers! We met a lot of new cooks in addition to seeing friends we met at the National Dog in 2004. The weather cooperated for the most part, and we enjoyed lots of good food. From Tyler we went to Rye, Texas, where we cooked with the Capn, Phil Mahan, and then went on to McKinney Falls State Park near Austin. In Austin we were joined by Allen & Evie Johnson (Panhandlers Chapter), Ken Brown (Independence Chapter) and Mike & Karen Dufresne (Wildflower Chapter.) Our main meal was Thursday evening, July 7th. We had turkey, dressing, biscuits, roasted vegetables and another Mexican vegetable dish.

Up in Minnesota, member John Frerichs reports that he cooked at a party for 20 on July 31st. He made Maple Mustard country style ribs, Hawaiiin style country ribs, Pineapple cornbread, sparkling potatoes, Triple chocolate Marshmallow cake, and sweet corn. Many of the guests were friends and former neighbors, and it was a great time to have

fun and tell stories on each other. In August he will be cooking for a family reunion of about 70 people and will be making more Country style ribs and Mountain man breakfast for that.

Our next gathering will be Saturday evening, August 20th, 2005 at Hillsdale State Park. Then on Saturday, September 17, 2005 we are having a DOG at Santa Fe Park in Chanute, Kansas. Special guests will be Duane & Sandy Dinwiddie. We hope to have food on the tables around 6:00 p.m.

Ronda Barnow
Chapter Advisor



**Backwoods Volunteers
Spring Hill, Tennessee**

To the LONE STAR DUTCH OVEN SOCIETY, this e-mail is concerning starting a new LSDOS chapter based in Spring Hill, TN. The name of this chapter would be the back woods volunteers.

The back woods volunteers had their First DOG on Friday June 18, 2004. It was held at Land between the lakes (LBL), at the Neville bay camp ground. Our DOG consisted of one cook team. Ralph Patterson food preparer and Terry Boatright keeping them pots hot. We had two other guests there, the park ranger and a good friend of ours that came to visit our camp site, we put him to work washing dishes.

We cooked Mexican cornbread in a 10" Dutch oven. We had white chili in a 12" dutch oven, and for dessert pineapple upside down cake it too in a 10" Dutch oven.

We had our second DOG on Friday March 25, 2005. It was held at the Tennessee children's home lake in Spring Hill, TN. We had a total of nine people at our DOG, one cook team consisting of Ralph Patterson and Terry Boatright. We cooked cowboy potatoes in a 12" Dutch oven. We cooked cornbread in a 10" dutch oven, and we cooked white beans in a 10" Dutch oven. We cooked peach cobbler in a 10" inch Dutch oven. We also grill cubed minute steak on the Lodge Hibachi, with a mean Cajun rub we made, grilled using hickory coals from our campfire. Everyone had a great time.

On Saturday April 9, 2005 the Backwoods Volunteers had their third DOG in the Spring Hill city park. We had a total of five people in attendance. We cooked hamburgers on the Lodge Hibachi cooked homemade biscuits in a 12" Dutch oven. We cooked a cherry cobbler in a 10" dutch oven.

From the Back woods Volunteers Chapter of Spring Hill, Tennessee thanks.

Ralph Patterson
Chapter Advisor



PROSPECTIVE CHAPTER

Shreveport, Louisiana

Have you heard that if your are not the lead dog the scenery never changes? Well, the new chapter here in Northwest La., in the Shreveport area just had our second DOG. We had, if my count and memory is correct, 37 attendees, plus Misty the loveable lab. We had 21 ovens cooking the best food this side of heaven, and I do not mean Texas. We also had 10 new members sign up. Our first DOG drew 21 attendees with 4 cooking with 8 or 9 pots. I originally set a mental goal of 50 for our sanctioning DOG, but I think I will have under guessed it by 10 to 15. Our DOG on August 13 was in 96 -100 degree weather! Let me tell you, these folks are committed, and rearing to go. All are talking about definitely bringing

1-3 guest for our sanctioning DOG. Less Lott at the New Rockdale RV Park worked like a Trojan to have his place ready for us. The only thing I can add is, if you REALLY want to attend an exciting DOG with some of the best folk around, be sure to be at our next DOG, September 10 at Black Bayou/Cypress Park north of Bossier City from 9 am to 3 pm. WATCH FOR DRIVING DIRECTIONS!

We will not only come out of this chapter as one of the leading chapters but a great chapter with a great name. Gayle, you and your bride have a special invitation. We would all be honored if you could come. If you can't, we definitely will understand.

Until we can do better. Keep the pots hot, and the food, fun, and fellowship alive and well!

The Redneck Cajun,
Earl Timmons





Recipes

Ragin ' Cajun Casserole

(makes 4 servings) prep: 15 min cook: 35 min.

8 oz smoked (link) sausage, cut into 1/4 " slices
 1 sm onion (diced)
 1 celery rib (diced)
 1 lg green bell pepper (cut into thin strips)
 2 garlic cloves (minced)
 1 (14 1/2 oz) can diced tomatoes with garlic, basil, oregano
 1 (14 oz) can chicken broth
 1 3/4 tsp Creole seasoning
 1/8 - 1/2 tsp ground red pepper (to taste)
 3/4 c uncooked long - grained rice
 1 lb cooked medium shrimp, peeled and divined
 One green hickory limb aprx 4 feet long

Sauté smoked sausage in 12" Dutch oven over medium heat 3-4 minutes or until browned.

Add onion, celery, green bell pepper, garlic cloves and sauté 2-3 minutes.

Add tomatoes, chicken broth, Creole seasoning, and red pepper. Bring to a boil, and stir in rice.

Cover, reduce heat to simmer (1 ring around outside bottom edge of oven and one ring around top.)

Simmer 15 - 20 minutes or until liquid is absorbed.

Stir in shrimp

Cook 3 - 5 minutes or just until shrimp turns pink.

You make sure you get at least one serving and use the 4 foot green hickory limb to beat back all others who will be trying to take your serving for their own.

Sandra Timmons

stimmons1@earthlink.net

Sweet potato biscuits

1 1/2 c flour
 4 tsp baking powder
 3/4 tsp salt
 1/2 cup shortening
 1/4 c milk
 1 1/4 c mashed cooked sweet potatoes
 5 slices crisp, cooked bacon, crumbled (i prefer a good smoked bacon)

Sift flour, baking powder and salt together

Cut in shortening until mixture is like coarse meal

Combine milk, sweet potatoes and bacon

Mix well

Blend into flour mixture

Roll or pat out to 1/2" thickness on lightly floured surface

Cut with floured 2 1/2" biscuit cutter

Place in preheated Dutch oven at 425 degrees for about 15 minutes or until biscuits are golden brown

Earl Timmons

Vera's Squash Dressing

12 inch Dutch Oven, 350 degrees

9 coals on the bottom

15 coals on the top

1 medium onion, chopped

2 packages Mexican Style Cornbread Mix

2 pounds fresh sliced squash, or 2 16-ounce packages of frozen squash

1 small jar diced pimento

1 cup grated cheese

1 stick butter

Sauté the chopped onion in the Dutch Oven, using half the stick of butter. In a large mixing bowl, mix the cornbread mix according to directions on the package. Add squash, pimento, cheese, and sautéed onion. Mix well.

Heat the second half of the butter stick in the Dutch Oven, and coat the oven with it. Pour mixture into the Dutch Oven.

Cook at 350 degrees for about one hour. Stir the dressing two or three times during cooking to make sure everything is cooked evenly.

Vera's Bread Pudding

12 inch oven

11 coals on the bottom

17 coals on the top

Bake at 400 degrees for 35 to 45 minutes.

4 eggs

3 cans of evaporated milk (12 oz. cans)

3 cups sugar
2 tsp vanilla
1 stick melted margarine
12 slices bread
cinnamon

Tear the slices of bread into small pieces and keep separate. In a large mixing bowl, mix eggs and can milk together. Add sugar and stir well. Keep enough melted margarine or butter to coat the dutch oven and add the rest to the mixture. Add vanilla and bread pieces and mix until bread is fully soaked. Pour mixture into dutch oven and sprinkle with cinnamon.

Bake at 400 degrees for 35 to 45 minutes.

Vera Brown
Independence Chapter
Gonzales, Texas

Chicken Stew

3 # - Chicken Breast cut into large bite size pieces
2 tbsp - Olive Oil
1 tsp - Curry
- Salt
- Pepper
½ cup - Unsalted Butter
2/3 cup - All-Purpose Flour
1 Qt - Chicken Broth
1 Qt - Heavy Cream
1 tsp - Minced Garlic
2 cup - Chopped Carrots
2 cup - Sweet Peas
1 cup - Pearl onions
1 cup - Celery
½ cup - Chopped Mushrooms
1 tbsp - Minced Parsley
½ tsp - Thyme
½ tsp - Rosemary
½ tsp - Dill

In 12" Dutch Oven over full spread of coals add 2 tbsp Olive Oil and cut up Chicken. Season with Salt, Pepper and Curry. Cook through. Remove from DO and set aside for latter use.

In DO melt Butter. Then add Carrots, Celery, Garlic, Mushrooms, Thyme, Rosemary, Dill and cook till soft. Mix in the Flour. Then add Chicken Broth and Heavy Cream and bring to a boil. Now add the Chicken and Mix. Then add the Sweet Peas and Pearl Onions. Reduce heat. 8 or 9 coals on Bottom and 15 or 16 on Top. And cook for 45 minutes. Rotate lid and DO every 15 minutes. Remove lid add Parsley to top and serve over Biscuits.

Icebox Rolls

2 packages dry yeast
1/3 cup warm water
1-1/2 cups warm milk
½ cup sugar
2 teaspoons salt
1 egg
¼ cup shortening
5-1/2 cups flour

After checking the expiration date on the packages of yeast, put the yeast in a large mixing bowl. Add the warm water and stir. Add the warm milk and stir until the yeast is dissolved. Add the sugar, salt, egg, and shortening, mixing between each addition. Then gradually add the flour, beating well. Turn the dough out on a floured surface and knead the dough until it becomes elastic. Then put a little flour in the bottom of the mixing bowl to keep the dough from sticking to it, and put the dough back in the mixing bowl. Let the dough rise to double in size, then punch down, and squeeze off pieces about the size of a small orange. Place them close together in a baking pan and let them rise again. This recipe makes about 12 rolls. After they have risen again, place in a 350 deg. oven for about 30 minutes or so. When they are brown, they should be done. Lightly coat the top of the rolls, while they are still hot, with butter to keep them soft.

Sam Miller
Independence Chapter
Gonzales, Texas

South Texas Honey Glazed Ham

Cure 81 Spiral Sliced Ham
Cajun mustard
Whole cloves
Brown sugar
Honey
Sliced pineapple
Maraschino cherries

Bake precooked ham just enough to warm thoroughly. Score the top in a diamond pattern, insert whole cloves in diamonds. Brush on Cajun mustard. Sprinkle with brown sugar, pour on honey. Arrange sliced pineapple over top with cherries, cover and cook to brown slightly.

We were invited to the "Easter Dog" at Kerrville this year and decided that we would cook our traditional Easter Dinner. This honey glazed ham goes perfectly with Spicy Cajun Potatoe Salad and Ice Box Rolls both of these dishes were named Taster's Choice by the participants.

Sam Miller
Independence Chapter, Gonzales, Texas



Spicy Cajun Potato Salad With Green Onion Dressing

1 bottle Zatarains Crab Boil
8 med/lg. red new potatoes
6 eggs
1 med. onion, finely chopped
½ cup green bell pepper, finely chopped (optional)
4 teasp. coarse ground red pepper (adjust to your taste)
4 teasp. Creole mustard
Salt & pepper to taste

Boil your potatoes & eggs together with the crab boil and enough water to cover in a 12" D.O.

After boiling, cool, peel and chop eggs and potatoes.

Make salad dressing first and combine all ingredients. Mix well and refrigerate until ready to serve.

Green Onion Salad Dressing

2 eggs plus 2 yolks
2-1/2 cups vegetable oil
1 cup finely chopped green onions
3 tablesp. Creole mustard
2 teaspoons white vinegar
salt & pepper to taste

Blend eggs & egg yolk in food processor, blending until frothy. With the machine on, gradually add oil in a thin stream. When mixture is thick and creamy, add the remaining ingredients and blend thoroughly. Refrigerate until ready to use.

This recipe came about as an accident. We had a crawfish boil and cooked a large amount of crawfish with new potatoes and

corn on the cob. At the end, we had a fair amount of potatoes left and never wanting to waste anything, I decided to make a potato salad and add a little spice to it.

This has become a favorite with a certain group. They like it on crackers and wash it down with a cold dark brew. Bon Appetite!

Sam Miller
Independence Chapter, Gonzales, Texas



Blueberry Upside-Down Cake Magnolia Chapter

Ingredients: For Topping
4 tbl Unsalted Butter, cut into 4 pieces
2/3 cup Tightly packed light Brown Sugar
3 Cups Fresh Blueberries
2 tsp Lemon Zest
Cinnamon
Vanilla

Directions:
Preheat 10" Dutch Oven
Melt Butter over low heat
Stir in Brown Sugar and cook, stirring until mixture is smooth and bubbling
Remove from heat
Arrange Blueberries over the Brown Sugar mixture
Add Lemon Zest over Blueberries

Ingredients: For Cake batter
2 Cups Flour
2 tsp Baking Powder
Pinch of Salt
1 Cup Splenda for Baking Sugar
3 Eggs
2 tsp Vanilla Extract
1 Cup Unsweetened Coconut Milk
2+ Oz. White Chocolate, Coarsely Chopped
½ Cup Unsalted Butter, Softened
1 Whole Orange Zest

Directions:
Mix Flour, Baking Powder, and Salt into a Bowl
In another Bowl mix Butter and Sugar
Add Eggs and Mix
Add Vanilla and Mix
Add White Chocolate and Orange Zest and Mix
Add ½ of the Flour Mixture

Add Coconut Milk and Mix
 Add other half Flour Mixture
 Spoon the batter over the Blueberries
 Bake 35 -45 Minutes.
 Let Cool, Then run Plastic knife around edge to release from sides. Invert onto a Serving Plate



Breakfast Casserole

Glen & Betty Cook

2 lbs Pork Sausage
 1 large pkg of frozen hash browns
 salt & pepper to taste
 1 cup shredded cheese
 7 large eggs
 2 cups milk

Brown sausage & set aside. Brown hash browns adding salt & pepper. Stir together hash browns, sausage & cheese. Pour into lightly greased 12" oven. Mix eggs & milk (whisk) & pour evenly over the potato, sausage & cheese mixture. Bake at 350 deg. about 40 minutes



Maple-Mustard Country-Style Ribs

Yield: 4 servings

1 large onion, cut into 1/4-inch slices, separated into rings
 1/3 cup maple-flavored syrup
 1/4 cup spicy brown mustard or country-style Dijon mustard
 2 1/2 to 3 lb. country-style pork ribs, trimmed of fat, cut into 3-inch pieces

Place onion rings in 3 1/2 to 4-quart slow cooker. In small bowl, combine syrup and mustard; mix well. Spread evenly over ribs. Place coated ribs over onion. Cover; cook on low setting for at least 8 hours. If desired, serve with additional mustard.

John Frerichs
 Amber Waves Chapter

Triple Chocolate Marshmallow Cake

1 1/2 cup water
 1 10-oz. bag miniature marshmallows
 1/4 cup cocoa powder
 2 chocolate cake mixes; prepared as directed
 1 cup light brown sugar
 2 Cadbury Caramello bars broken into pieces.

1/2 cup milk chocolate chips
 1/2 cup dark chocolate chips
 1/2 cup white chocolate chips

8 Qt Dutch Oven. Spray the oven well with cooking spray on sides and bottom. Pour the water, cocoa powder, and brown sugar into the Dutch oven and mix. Spreading the marshmallows out evenly, then cover with 1/2 the chocolate cake mix. Add a layer Caramello bars, then pour the remaining batter over the chocolate pieces. Sprinkle chocolate chips over the cake batter.

Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serve warm with whipped cream.

Serves: 10-12

John Frerichs
 Amber Waves Chapter

Mexican Casserole

Combine the following in a large bowl:

1lb breakfast sausage (hot or regular)
 1lb ground beef
 1 medium onion chopped well
 2 eggs
 1 can Rotel diced tomatoes, drained (original, extra hot, whatever you like)
 Bread crumbs as needed

Mix well adding bread crumbs to produce a dense meatloaf. Place in a #10 Dutch oven that has been sprayed well with a non stick spray. Cover and cook for about 30 min or until almost done.

While that is cooking, mix 2 boxes of cornbread mix according to the instructions given and add the following:

1 small onion finely chopped
 2 medium jalapenos finely chopped
 1 can of creamed corn

Mix well

When meatloaf is almost done carefully drain off any liquid. (A turkey baster is good for this.) Pour cornbread mixture over

the top of the meat and return to oven for approximately 20 min. Check for doneness with a toothpick.

Ronda Barnow
Amber Waves Chapter

Six Fruit Crisp

1 jar (25 oz.) chunky applesauce
1 can (20 oz.) pineapple tidbits, drained
1 can (15 ¼ oz.) sliced peaches, drained & chopped
1 can (15 ¼ oz.) sliced pears, drained & chopped
1 ca (11 oz.) mandarin oranges, drained
1 can (21 oz.) cherry pie filling

Topping:

2 cups all purpose flour
2 cups packed brown sugar
1 cup butter or margarine, melted

Pour applesauce into a greased 12" Dutch oven. Layer with the pineapple, peaches, pears and mandarin oranges. Spread with pie filling.

For topping, combine the flour, brown sugar and butter. Sprinkle over pie filling. Bake at 375 degrees for 40-45 minutes or until golden brown. Serve warm with vanilla ice cream if desired. Yield: 12-15 servings

Ronda Barnow
Amber Waves Chapter

BAKED BEANS, SINGLE RECIPE **Sandy and Duane Dinwiddie**

Combine the following and cook until bubble and thick. Can tilt the lid some to help evaporate water. Fits in a 12-inch pot.

1 ea. 106 oz can pork 'n beans, rinsed and drained (note: you want about 100 to 110 ounces total, and you can open a lot of smaller cans if you want to.)
¼ lb. crisp bacon
2 tsp. dry mustard
½ cup ketchup
1 med. diced onion
½ cup molasses
½ cup brown sugar
1 Tbls S&W Mesquite sauce, OR you can use about 1 tsp of liquid smoke mesquite flavor plus about 2 tsp of any mesquite marinade sauce. Adjust to taste.

HOT POTATO-SAUSAGE SALAD

Anne Ackel and Ann Plattsmier

12 or 14 inch Dutch Oven

8 medium red potatoes, cut into quarters then halved

2 dark-orange sweet potatoes cut into the same size pieces as the red potatoes

12 oz. Kielbasa, sliced
¾ cup water
2 tablespoons flour
½ to ¾ cup sliced green onions
4 tablespoons cider vinegar
½ teaspoon salt
¼ teaspoon pepper

Place sweet potatoes in Dutch oven with just enough water to cover. Boil about 15 minutes. Add red potatoes and cook until tender. Remove potatoes from oven and heat Kielbasa until browned. Mix well flour and water, add to sausage along with onions, sugar, vinegar, salt and pepper. Add potatoes and bring to a boil.

OVERNIGHT CHIPPED BBQ BRISKET **Mary and Gale Merriwether**

4 to 5 lb. trimmed brisket
2 Tbsp. Worcestershire sauce
2 Tbsp. Liquid smoke
Salt and pepper to taste

Marinate overnight. This is not a quick fit recipe, needs to be cooked slowly at a low temperature (300 degrees) in a Dutch oven. Place brisket & liquids in oven (sized to fit meat). Cook about six hour. When well done and tender, chop, and place back in drained oven. Mix in BBQ sauce, use drained liquid as needed for consistency, needs to be sloppy to put over buns.

HAMBURGER SANDWICH BUNS **Mary and Gale Merriwether**

Any homemade bread recipe can be used; I used the Dinwiddie wheat bread that appeared in an earlier issue. After it has risen once, pat dough out to about an inch in height, cut into 4-inch buns (a small coffee can works great as a cutter). Place touching into 16 inch Dutch oven and let rise again for about an hour. Bake in Dutch oven at 350 degrees,

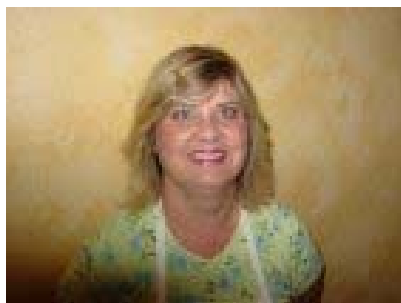
**We need your recipes. They should
Be here. Where are they?**

**Please send yours in for the
next newsletter.**

THANKS

Woman's View Point ...

The Lone Star Dutch Oven Society



**Tracy Scannell,
San Jacinto Sons,
Chapter Advisor**

Three years ago a fellow scouter and friend, Jerry Harrison, asked my husband Steve if he would be interested in joining a group to do some outdoor cooking at a local park on a Saturday morning. Great! I thought, a day to myself. When Steve came home, he was so enthused about the great time he had and the wonderful food they cooked and ate that he insisted I come with him next time. This led to our involvement in the Lone Star Dutch Oven Society.

As we attended more local DOGs, then the Parks and Wildlife EXPO and Big DOGs we became acquainted with many of the wonderful, friendly members of LSDOS who made us feel welcome and at ease.

The motto of Fun, Food and Fellowship certainly describes the foundation of our organization. Steve and I have found a great way to be involved in an activity that both of us enjoy and that allows us to socialize with quality people.

I am excited to see all the new chapters that have joined LSDOS. Gale Merriwether has done a tremendous job helping to organize and charter at least six new Texas chapters and two out of state chapters. If this wasn't enough he spearheaded the effort to make the Dutch Oven recognized as the Official Cooking Implement of the State of Texas. With this kind of leadership and dedicated effort by members like Gale, Jim Lewis, Sam Miller and Irene Martin, I foresee a great future for LSDOS. I am looking forward to a new season of Food, Fellowship and Fun, socializing with old friends and meeting new faces.

Tracy

Fall Big DOG

The 2005 Fall Big DOG is scheduled for October 21, 22 & 23 at Tres Rios River Ranch in Glen Rose, southwest of Fort Worth. They do not take reservations, but they will let us block off an area for RVs. RSVP to Gale Merriwether (26719 Maplewood, Spring, TX 77386) with a check for \$20, so we can all be together. Your check will be returned to you there.



**Come Out and Bring an
Interested Friend to a
Dutch Oven Gathering for
FUN, FOOD, and
FELLOWSHIP**

Calendar of Events

LONE STAR DUTCH OVEN SOCIETY

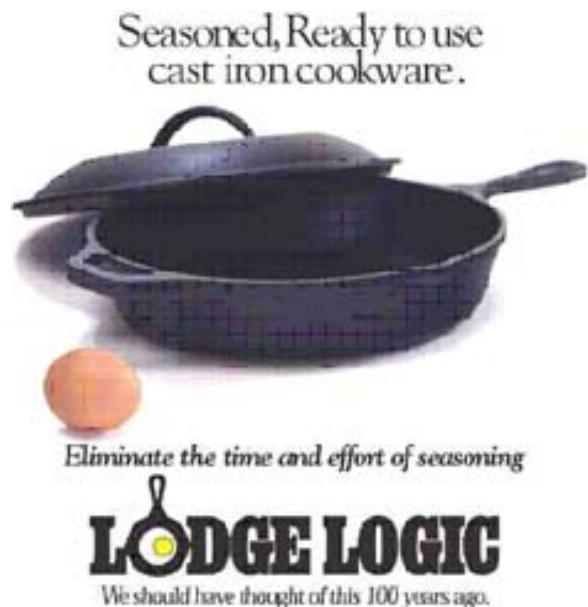
2005 CALENDAR OF EVENTS

WWW.LSDOS.COM

- Aug 27** Pan-Handlers DOG
Mackenzie Lake, N.W. of Silverton, TX
Ovens on the table around 1:00 PM
Chapter Advisor: Allen Johnson
dopumpdoc@cox.net or 806-774-5401
- Aug 28** Wildflower/Independence DOG - 2:00 p.m.-6:00 p.m.
San Gabriel Park, Georgetown, TX
Chapter Advisor: Karen Dufresne
kdufresne@austin.rr.com or 512-388-5492
- Aug 28** Bay Area Dutch Oven Gypsies 2nd DOG
10:00 a.m.-6:00 p.m., Cost: \$6.00 for parking
Wilder Ranch, 1401 Old Coast Road, Santa Cruz, CA
Interim Chapter Advisor: Richard E. Smith
thecleanersstore@sbcglobal.net or 408-483-6825
- Sep 2-4** CANCELLED - Second Annual National DOG
Woodmen of the World Camp - Randleman, NC
Mark Case, Advisor, Long Leaf Pine Chapter
336-275-5949 or LL@lsdos.com
- Sep 2-5** Magnolia Black Pots DOG
Askews Landing Campground, Edwards, MS.
Chapter Advisor: Biscuit T. Sims
n5hbb@yahoo.com or 601-924-4264
- Sep 3** Dogwood DOG
Tyler State Park, Area 4, Tyler, TX
Gather 8:30 ish. Pots on the table at 12:30
Chapter Advisor: Jerry Hannah
jhannah257@earthlink.net or 903-561-0505
- Sep 10** Pioneers of the Gulf Coast DOG
Welder Wildlife Foundation, Sinton, TX
We'll ring the dinner bell at approximately 12:00.
Chapter Advisor: Karen Howden
jhowdenCC@aol.com or 361-986-1268
- Sep 10** Backwoods Volunteers DOG - 8:00 a.m.-5:00 p.m.
Tennessee Childrens Home Lake
Spring Hill, TN
Contact Ralph or Terry at
backwoodsvolunteers@yahoo.com or 931-619-1939
- Sep 10** Shreveport, Louisiana 3rd DOG - 9:00 a.m.-3:00 p.m.
Black Bayou/Cypress Park, North of Bossier City,
Chapter Advisor: Earl Timmons, stimmons1@earthlink.net
or 318-686-8992 or 318-688-2138
- Sep 10** Caddo Area DOG - 10:00 a.m.-3:00 p.m.
Pavilion at Bringle Lake Park, Texarkana, TX
Chapter Advisor: Jerry Dukes
jddihwrr@valornet.com or 903-334-9346
- Sep 10** North Texas Prairie DOG - 10:00 a.m.-1:00 p.m.
Central Park - 1899 S. Edmonds, Lewisville, TX
Chapter Advisor: Bruce Bonnett
ntp@lsdos.com or 214-328-6486
- Sept 10** Toledo Bend DOG
Boles Field, Shelbyville, TX
Chapter Advisor: Carolyn Chandler
cchandler@qzip.net or 936-598-5349
- Sept 10** Piney Woods DOG - 2:00 p.m.-6:00 p.m.
Old Orchard Park Pavilion, Diboll, TX
Chapter Advisor: Arlene Hook
arlenehook@aol.com or 936-829-3616
- Sep 12** Village Creek Cookers DOG
Ovens on the table at 6:00 p.m.
Chapter Advisor: Bo Clark
clarkredpower@aol.com or 409-246-3748
- Sep 17** Saltgrass DOG - 1:00 p.m.-6:00 p.m.
Bear Creek Park, Pavilion #6 Houston, TX
Chapter Advisors: Gale Merriwether
mgmerri@charter.net or 281-292-3960
- Sep 17** Amber Waves DOG - 2:00 p.m.-7:00 p.m.
Cross Timbers State Park, Toronto Point Area,
Toronto, KS, Chapter Advisor: Ronda Barnow
r1b_51@yahoo.com or 620-431-0947
- Sep 24** Magnolia Black Pots Demonstration and Mayor's
Cook-off, Eastside Park, Richland, MS
We will set up around 7 a.m.
Contact Biscuit n5hbb@yahoo.com or 601-924-4264
- Sep 25** Seabreeze DOG - 1:00 p.m.-6:00 p.m.
Tillman B. McHenry, Sr. Pavilion, Deer Park, TX
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org or 281-471-6665
- Sep 25** Mesquite Country Gathering for Trail Ride
2:00 p.m.-6:00 p.m.
Stockpen Crossing Pavilion, Menard, TX
Contact Rodney Duderstadt
325-396-2283
- Oct 1** Toledo Bend DOG
Boles Field, Shelbyville, TX
Chapter Advisor: Carolyn Chandler
cchandler@qzip.net or 936-598-5349
- Oct 1** Bare Pots DOG
Eisenhower Park, San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net or 210-509-9437
- Oct 8** Shreveport, Louisiana DOG - 9:00 a.m.-3:00 p.m.
Chapter Advisor: Earl Timmons
stimmons1@earthlink.net or 318-686-8992
or 318-688-2138
- Oct 8** Caddo Area DOG - 10:00 a.m.-3:00 p.m.
Pavilion at Bringle Lake Park, Texarkana, TX
Chapter Advisor: Jerry Dukes
jddihwrr@valornet.com or 903-334-9346
- Oct 10** Village Creek Cookers DOG
Ovens on the table at 6:00 p.m.
Chapter Advisor: Bo Clark
clarkredpower@aol.com or 409-246-3748
- Oct 15** Camellia DOG - 10:00 a.m.-5:00 p.m.
Wind Creek State Park, Alexander City, AL
Chapter Advisor: Betty Johnson
bjohn334@yahoo.com or 256-825-2941
- Oct 15** Saltgrass DOG - 1:00 p.m.-6:00 p.m.
Bear Creek Park, Pavilion #6 Houston, TX
Chapter Advisors: Gale Merriwether
mgmerri@charter.net or 281-292-3960
- Oct 21-23** BIG DOG - Glen Rose, TX
Tres Rios River Ranch
Contact: Gale Merriwether
mgmerri@charter.net or 281-292-3960

LSDOD Calendar of Events (continued)

- Oct 22** Bay Area Dutch Oven Gypsies 3rd DOG
9:00 a.m.-8:00 p.m.
Lake Chabot, Mallard Group Site
17930 Lake Chabot Rd., Castro Valley, CA
Cost: \$77.00 to be split between all that attend and
Parking is \$5.00
Interim Chapter Advisor: Richard E. Smith
thecleanersstore@sbcglobal.net or 408-483-6825
- Oct 30** Seabreeze DOG - 1:00 p.m.-6:00 p.m.
Tillman B. McHenry, Sr. Pavilion, Deer Park, TX
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org or 281-471-6665
- Nov 5** Saltgrass Demo
Boy Scout Camporee
Camp Strake, Conroe, TX
Contact: Gale Merriwether
mgerri@charter.net or 281-292-3960
- Nov 12** Shreveport, Louisiana DOG - 9:00 a.m.-3:00 p.m.
Chapter Advisor: Earl Timmons
stimmons1@earthlink.net or 318-686-8992
or 318-688-2138
- Nov 12** Caddo Area DOG - 10:00 a.m.-3:00 p.m.
Pavilion at Bringle Lake Park, Texarkana, TX
Chapter Advisor: Jerry Dukes
jddihwrr@valornet.com or 903-334-9346
- Nov 12** Village Creek Cookers Syrup Festival
Kountze, TX
Chapter Advisor: Bo Clark
clarkredpower@aol.com or 409-246-3748
- Nov 12** North Texas Prairie DOG & Demo
10:00 a.m.-1:00 p.m.
Cabela's, SH170 & I35, Fort Worth, TX
Chapter Advisor: Bruce Bonnett
ntp@lsdos.com or 214-328-6486
- Nov 19** Saltgrass DOG - 1:00 p.m.-6:00 p.m.
Bear Creek Park, Pavilion #6 Houston, TX
Chapter Advisors: Gale Merriwether
mgerri@charter.net or 281-292-3960
- Nov 19** Seabreeze Demo/DOG - 8:00 a.m.-5:00 p.m.
Challenger Park, Webster, TX
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org or 281-471-6665
- Dec 3** North Texas Prairie DOG
Downtown Christmas Stroll, Lewisville, TX
Chapter Advisor: Bruce Bonnett
ntp@lsdos.com or 214-328-6486
- Dec 3** Bare Pots DOG
Eisenhower Park, San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net or 210-509-9437
- Dec 10** Shreveport, Louisiana DOG - 9:00 a.m.-3:00 p.m.
Chapter Advisor: Earl Timmons
stimmons1@earthlink.net or 318-686-8992
or 318-688-2138
- Dec 10** Caddo Area DOG - 10:00 a.m.-3:00 p.m.
Pavilion at Bringle Lake Park, Texarkana, TX
Chapter Advisor: Jerry Dukes
jddihwrr@valornet.com or 903-334-9346
- Dec 12** Village Creek Cookers DOG
Ovens on the table at 4:30 p.m.
Chapter Advisor: Bo Clark
clarkredpower@aol.com or 409-246-3748
- Dec 18** Seabreeze DOG - 1:00 p.m.-6:00 p.m.
Tillman B. McHenry, Sr. Pavilion, Deer Park, TX
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org or 281-471-6665
- Jan 13-15** Board of Directors Meeting & DOG
Lake Somerville State Park - Birch Creek Unit Dining
Facility Saturday Business Meeting 2:00 p.m.
Contact: Gale Merriwether
mgerri@charter.net or 281-292-3960
- Jan 14** North Texas Prairie DOG - 10:00 a.m.-1:00 p.m.
Central Park - 1899 S. Edmonds, Lewisville, TX
Chapter Advisor: Bruce Bonnett
ntp@lsdos.com or 214-328-6486
- Jan 15** Seabreeze DOG - 1:00 p.m.-6:00 p.m.
Tillman B. McHenry, Sr. Pavilion, Deer Park, TX
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org or 281-471-6665
- Feb 11** North Texas Prairie DOG
White Rock Lake - Dallas, TX
Chapter Advisor: Bruce Bonnett
ntp@lsdos.com or 214-328-6486
- Feb 19** Seabreeze DOG - 1:00 p.m.-6:00 p.m.
Tillman B. McHenry, Sr. Pavilion, Deer Park, TX
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org or 281-471-6665
- Mar 11** North Texas Prairie DOG
Old City Park - Dallas, TX
Chapter Advisor: Bruce Bonnett
ntp@lsdos.com or 214-328-6486



LSDOS Merchandise

Items for Sale

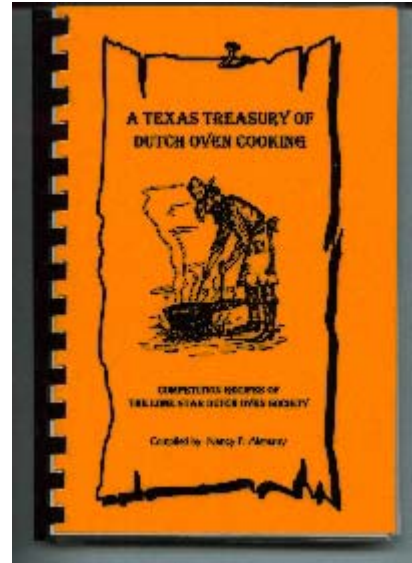
The aprons, cookbooks, and lapel pins are for sale at all DOGs and DEMOs.
See your chapter advisor if you need one.



Lapel Pins are \$3 each



Tattoos are \$1 each



Cook Books are \$15 each



Aprons are \$15 each
Large and Small Sizes



NEW
LSDOS Embroidery Patch
\$3.00 each

Travel ---- Visit a LSDOS Chapter near You

T E X A S

Austin - Wildflower Chapter - *Karen Dufresne* -- 512-388-5492 - kdufresne@austin.rr.com
Bastrop – Lost Pines Chapter – *Georgia Lewis* – 512-295-3873 – thegypsy5@netzero.net
Bryan/College Station - Brazos Valley Chapter – *Tommy Raykovich* - 979-696-7561 – raykovich2@verizon.net
Center – Toledo Bend Chapter – *Carolyn Chandler* - 936-598-5349 – cchandler@qzip.net
Corpus Christi - Pioneers of the Gulf Coast - *Karen Howden* - 361-986-1268 - jhowdenCC@aol.com
Crosby/Highlands - San Jacinto Sons Chapter – *Tracy Scannell* – 281-328-5366 - stevescannell@msn.com
Dallas/Fort Worth - Prairie Dog Chapter – *Bruce Bonnett* – 214-328-6486 – bonnetb@swbell.net
Gonzales – Independence Chapter - *Ken Brown* - 830-875-3995 – kbrown@bcsnet.net
Houston – Saltgrass Chapter - *Gale Merriwether* -281-292-3960 - mgmerri@charter.net
Kerrville - Hill Country Chapter – *Butch Mize* - 830-866-3396 – blackpotwizzard@yahoo.com
LaPorte - Seabreeze Chapter – *Bob Gidney* – 281-471-6665 – bobgidney@ani-lati.org
Lufkin/Diboll - Piney Woods Chapter - *Arlene Hook* – 936-829-3616- ArleneHook@aol.com
Lumberton - Village Creek Cookers Chapter – *Bo Clark* – 409-246-3748 - clarkredpower@aol.com
Menard – Mesquite Country Cookers Chapter- *Rodney Duderstadt* – 325-396-4320 - [none](#)
Plainview - Pan Handlers Chapter- *Allen Johnson* – 806-774-5401 - dopumpdoc@cox.net
San Antonio - Bare Pots Chapter- *Yvonne Newton* – 210-509-9437- ynewton@swbell.net
Texarkana – Caddo Area Chapter – *Jerry Dukes* – 903-334-9346 – jddihwrr@valornet.com
Tyler - Dogwood Chapter – *Jerry Hannah* – 903-561-0505 – jhannah257@earthlink.net
Wichita Falls - Red River Valley Chapter - *Dwayne Hill* - 940-692-0747 – hilltop4455@aol.com
- *Harley Mills* - 940-692-2598 – padler28@aol.com

O U T O F S T A T E C H A P T E R

Alabama - Camellia Chapter – *Betty Johnson* – 256-825-2941 – bjohn334@yahoo.com
Kansas - Amber Waves Chapter - *Ronda Barnow* – 620-431-0947 - rlb_51@yahoo.com
Mississippi - Magnolia Black Pots Chapter - *Tom Sims* – 601-924-4264 - n5hbb@yahoo.com
North Carolina - Long Leaf Pine Chapter - *Mark Case* – 336-498-7750 - MarkCase@aol.com
Tennessee – Backwoods Volunteers Chapter - - *Ralph Patterson* - 931-619-1939 – backwoodsvolunteers@yahoo.com

P R O S P E C T I V E C H A P T E R S

California – Bay Area Dutch Oven Gypsies – *Richard Smith (Interium)* – 408-483-6825 - thecleanerstore@sbcglobal.net
Georgia – Fireside Pot Rustler's – *Cheyenne Sweatman (Interium)* – none – [none](#)
Kerrville – Traveling Dutch Oven Cookers – *Rich McCabe (Interium)* – 830-896-4059 – outback@ktc.com
Orangefield – Oil Patch Cookers Chapter – *Mack Smith (Interium)* – 409-745-1288 - crreeves@sbcglobal.net

The Dutch Oven

Bruce Kiskaddon, 1878 – 1950

You mind that old oven so greasy and black,
That we hauled in a wagon or put in a pack.
The biscuits she baked wasn't bad by no means,
And she had the world cheated fer cookin beans,
If the oven was there you always get by,
You could bake, you could boil, you could stew, you
could fry.

When the fire was build she was throwed into heat
While they pealed the potatoes and cut down the meat.
Then the cook put some fire down into a hole,
Next, he set in the oven and put on some coals.
I allus (always) remember the way the cook did
When he too the old "Goncho" and lifted the lid.

He really was grateful at doing the trick,
The old greasy sackers they just used a stick.
Boy Howdy! We all made a gen'l attack
If the hoss with the Dutch oven scattered his pack.
You mind how you lifted your hoss to a lope
And built a long loop in the end of a rope.

You bet them old waddies knowed what to expect,
No biscuits no more if that oven got wrecked.
We didn't know much about prayin' or lovin'
But I reckon we worshipped that greasy old oven.
And the cowboy smiles when his memory drifts backs.
To the oven that rode in the wagon or pack.

26719 Maplewood Drive
Spring, Texas 77386



