



LONE STAR DUTCH OVEN SOCIETY

Bill Brummel, Editor
11434 Castolon Dr. San Antonio, TX 78245-2239
Phone: (210) 675-3468 - FAX (210) 645-6557
E-Mail: 2bs@stic.net



THE DUTCH OVEN

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Our Prez. Says

I hope that you had a Merry Christmas and are looking forward to a Happy New Year. Our LSDOS annual Board of Directors meeting was held on January 12th in Round Rock. Pay close attention to the follow-up news elsewhere in this newsletter. You will find, among others, our current BYLAWS as well as what the members of your Board of Directors will submit to all LSDOS members for their voting at our annual summer State-Wide DOG and Business Meeting.

I'm hoping for continued growth in both our LSDOS and sponsored Chapters. We have an outstanding society but still need to work harder in letting more folks know about us. So I challenge each member to bring in at least one more member during this year.

I had a very enjoyable evening recently when I was asked to come to a Boy Scout Troop's meeting where I discussed Dutch oven cooking with them. The eleven Scouts and eight adults present asked some very detailed questions which I was able to answer as well as giving them tips and tricks that we know and use. They were invited to attend the next Bare Pots Chapter DOG to watch, learn, and taste the different recipes and take this knowledge to be used in their Troop's future Dutch oven cooking.

For those of you are Chapter Advisors, please remember that all Chapters must hold elections for your position for the coming year during the months of April or May and must so inform me, our LSDOS Secretary, and our Newsletter Editor accordingly according to our BYLAWS. You'll all find the current LSDOS BYLAWS printed elsewhere in this issue as well as what changes to those BYLAWS that your Board of Directors deemed needed in the minutes of our January 12th meeting that are also to be found in this issue. All members who attend our annual summer State-Wide DOG and Business Meeting will have the opportunity to vote for or against these proposed changes, also according to our current BYLAWS.

I also plan to be out visiting Chapters during this year so don't be surprised when I show up at your DOG. Until then, keep those Dutch ovens cooking and remember my personal challenge to each of you members mentioned above.

State News

Elected Officers of LSDOS

President: Mr. Marion Olson, 116 Mall View, San Antonio, TX 78233-6232, Ph/FAX: (210) 342-1378, No E-Mail.

1st Vice-President: Mr. John Van Cise, 14 Florence, Kerrville, TX 78028, Ph. (803) 792-6587, E-Mail: vam@personalcomputer.net

2nd Vice-President: Mrs. Cheryel McRoy, 606 Valley Hill, Duncanville, TX 75137, Ph. (972) 780-8728, E-Mail: thork9sar@aol.com

Secretary: Mrs. Peggy Tombs, 2508 Crider Rd., Marble falls, TX 78654, Ph. (830) 693-2532, E-Mail: pbt@tstar.net

Trustee: Mr. Tom Earnest, 5870 Spring Crossing, San Antonio, TX 78247, Ph. (210) 654-1255, E-Mail: earsnest@swbell.net (Yes, earsnest is correct on e-mail address.)

A Reply to the Editor

As for the issue of a donation jar, since what Bill replied in the newsletter was NOT what I asked, we decided as a group to our own solution and not use the newsletter for help in solving an embarrassing dilemma (people wanting to help defray our cost). It was my understanding that this was the purpose of having a state organization and a newsletter, to HELP the Chapters, not to chastise them for conducting a DOG (er, pardon me, it's a demonstration, since we had nonmembers there). Karen Howden.

The Editors Reply

Dear Karen, et. al.,

I don't know of a single Chapter who doesn't invite guests or visitors or walk-in's to share their interest or questions, and perhaps the food, at their Chapter DOGs. And I would never want any Chapter to ever stop doing so! I would, however, certainly hope that the Chapter leaders and members would invite those guests, visitors, and/or walk-in's to come back and join the next DOG event as members of that Chapter. I would also hope that those same guests, visitors, and/or walk-in's were heartily invited to consider joining our LSDOS.

Since your request for information was included in with your Chapter News, I assumed, perhaps incorrectly, that you wanted it printed with your Chapter news and was asking for opinions via the newsletter. So I gave you mine and also how other members, who I queried of our LSDOS and our Bare Pot Chapter, thought about having a donation jar, kitty, or even a passing of a hat at a DOG, via the newsletter so all could read and perhaps form their own opinions and so advise you accordingly.

I'm sorry that you took the requested opinions as a chastisement as that was not their purpose nor meaning by me nor, hopefully, by anybody else who shared their opinions to you in answering to what we all believed was your honest request for information.

LSDOS Board of Directors Meeting Minutes - 12 January 2002

The annual LSDOS Board Meeting began at 11:00 a.m. at the Sirloin Stockade in Round Rock, Texas on Saturday, 12 January 2002. President Marion Olson asked Bill Brummel to lead us in a prayer before our meal.

The business meeting was called to order after our lunch buffet by President Olson at which time he introduced the new Officers for 2002. Marion Olson as President, John Van Cise as 1st Vice President, Peggy Tombs as Secretary and Tom Earnest, Trustee. 2nd Vice President, Cheryel McRoy was not present. Chapter advisors on the Board present were Bill Brummel, Butch Mize and Rick Labossiere. Other members present were Beth Haynie, cook-book chairman, Mary and Gale Merriwether, Bev Brummel, Cynthia and Drew Labossiere, and Joyce Earnest.

It was clarified that the new officers took their position on the Board as of 1 January as stated in the Bylaws.

President Olson presented Beth Haynie with a plaque of appreciation for all her hard work as 1st Vice President and as cook-book chairman.

The minutes from the summer meeting taken by Bethany McRoy were read by Peggy Tombs. Correction and additions were made and the minutes were approved as corrected. It was suggested by Rick Labossiere that in the future the Secretary have copies of the minutes available at each Board Meeting. All agreed this was a good suggestion.

Trustee Tom Earnest had prepared a financial statement with copies for each Board member. Tom explained to the Board that it is now necessary to have a state and federal ID and sales tax with commercial accounts. We do have a regular checking account now for LSDOS with a balance of \$5,163.59. This report was approved. The 2002 projected budget report was corrected and approved as corrected.

A clarification needed to be made as to who the Chapter Advisor was for the Salt Grass Chapter. With the resignation of Rick Labossiere, Gale Merriwether had been elected at chapter level to serve as their Advisor. According to the bylaws, Article VI Sec 2 the new Advisors will take office on 1 June. Butch Mize made a motion and it was seconded that Gale Merriwether be Chapter Advisor and be on the Board of Directors. This motion was passed but then the motion was withdrawn because between the two men, it was decided that Rick would serve as the Chapter Advisor and be on the Board of Directors.

Tom Earnest made a motion to continue the new chapter \$50.00 start-up fee providing the new chapter has three (3) Dutch Oven Gatherings before submitting application for chartering a chapter. Bill Brummel seconded this motion and it passed.

Tom Earnest made a motion to continue paying the Chapter at the end of the year, the \$10.00 per paid LSDOS member. The motion was seconded, voted on and passed unanimously.

The Board of Directors recommended the following Bylaw changes to be submitted to the LSDOS membership at the summer meeting for a final vote:

All Board recommended changes to the Bylaw are underlined and in bold letters.

ARTICLE I

To remain the same....

ARTICLE II

To remain the same.....

ARTICLE III

Membership:

Any person who subscribes to the objectives and purposes of the LSDOS and is interested in the practice and furtherance of the art of Dutch Oven cooking shall be eligible to be a member of the LSDOS.

Membership in LSDOS is through a yearly dues program. Attending local chapter Dutch Oven cookouts will not place you as a paid member of LSDOS. Even if a chapter collects funds from it's chapter members, this will not constitute a paid membership in LSDOS.

Dues:

The dues of the membership shall be set by, a quorum being present, a majority vote of the Board of Directors present each year at the annual January meeting. Those members joining during the first year of operation (1995) shall be Charter Members of the Society. Those members who let their dues payment lapse for **30** days shall be suspended from the active membership rolls.

Members joining during the months of January through June of any year shall be afforded full membership as listed below. Members joining during the months of July through December will pay only half of the dues listed below. All renewed membership will be henceforth due on January 1.

The current membership dues are: \$15.00 per year. Single person or a Family membership-up to a total of four per family with only one newsletter delivered to the same address.

The Society's President (this position only) will become a paid up life member once he/she completes their tour of duty, whether one or two years as President.

ARTICLE IV

Board of Directors and Officers:

This Society shall be governed by a Board of Directors made up of the elected Officers and **all of the Chapter Advisors. All elected Society Officers shall be nominated at the summer general membership meeting, with no chapter having more than one nomination each for the five elected offices. All elected Society Officers shall have their term to begin upon January 1st of the year following their election. All Board of Director members, should they be unable to attend the Board meeting in January, shall have the option to vote by mail within ten (10) days of having received the minutes of the meeting. The minutes will be furnished to the absent Directors by the Secretary. Upon ending their term of office, the outgoing President shall remain on the Board of Directors until his successor moves to the Board of Directors as Past President.**

Duties of the Board of Directors:

The Board of Directors of the LSDOS shall formulate policies and shall manage and have general charge of the affairs and property of the Society. **The Trustee will propose an annual budget of expenditures for the coming year to the Board of Directors for approval at their annual January meeting. The Board of Directors may conduct all business and past resolutions, at the annual January Board meeting. The Board shall discuss all proposed BYLAWS**

changes and include their recommendations concerning these changes to the BYLAWS to the full membership through the February LSDOS newsletter. The general membership shall vote their approval or disapproval of the proposed BYLAWS at the annual summer general membership meeting.

All changes above, except BYLAWS, shall become effective immediately after being approved. Any BYLAWS changes shall be so reported in the next available issue of the LSDOS newsletter to the full membership upon which they will become effective immediately.

Duties of the Officers:

To remain the same.....

ARTICLE V

To remain the same.....

ARTICLE VI

Elections:

1. All officers, except for the Chapter Advisors covered by 2 below, shall be nominated by the membership at large no later than by the Society's General Membership annual summer meeting with the elections of officers being held by a mail-in ballot enclosed in the LSDOS newsletter immediately following the General Membership annual summer meeting. All official ballots must be returned to the Society's Secretary, or lacking same, to the individual so appointed to canvas, record, and certify the votes by our President. Only one vote per LSDOS dues paid single or family membership unit will be allowed. Each mail-in vote must be return mailed in individual U.S. Postal Service's first class stamped envelopes. Only official LSDOS ballots sent as a part of the annual August LSDOS newsletter shall be counted.

All photocopies or other-wise reproduced ballots will not be accepted. Those members joining LSDOS after the annual summer general membership meeting will not be afforded the right to cast their vote for that year.

No elected officers, except for the Trustee who may serve in that capacity as long as so elected, may be elected to the same position for more than two (2) consecutive years. Should an officer resign during their term in office, that vacancy will be appointed by the President.

2. To remain the same.....

ARTICLE VII

Amendment:

The Bylaws shall be regarded as the governing rule for the Society. Any LSDOS member can in writing, at least one (1) month prior to the Society's January Board of Directors meeting, petition each member of the Board of Directors to amend the Bylaws, citing the proposed amendments and the reasoning for same. The Board of Directors shall present the proposed amendments, the requested reasoning for same, and the Board's recommendations of the proposed amendments to the LSDOS membership for their consideration and vote at the annual summer general membership meeting. In order for any proposed amendment to pass, two thirds (2/3) of the LSDOS membership present must vote their approval.

ARTICLE VIII

Meetings:

1. Board of Directors-- shall meet annually each January at a specified location convenient to all. If unable to meet at a specified location, this meeting may be through a conference call, fax, and/or email if deemed appropriate. Results of the January Board of Directors meeting, shall be recorded by the Secretary and submitted to the President and newsletter editor no later than 10 calendar days from the meeting. The newsletter editor will include the results of this meeting in the February newsletter.
2. General Membership--shall meet annually during June or July. Other than amendments as stated in Article VII above, all items voted on at the general membership meeting shall require only a simple majority of LSDOS members present in order to pass. Non LSDOS members are not eligible to vote. The results of this meeting, shall be recorded by the Secretary and submitted to the President and newsletter editor no later than 10 calendar days from meeting. The newsletter editor will include the results of this meeting in the August newsletter.
3. Other Meetings-- shall meet as required and must be requested by the Society's President and/or Board of Directors. Reason for such meeting/s will be announced in writing to the elected Officers and Chapter Advisors at least 21 calendar days in advance. These meeting/s must consist of at least five (5) members of the Board and may be attended by other LSDOS members for voting purposes if required. Results of this meeting shall be recorded by the Secretary and submitted to the President and newsletter editor no later than 10 calendar days from meeting/s. The newsletter editor will include the results of this meeting/s in next available newsletter.

ARTICLE IX

Committees:

The President shall be empowered to appoint special, or ad hoc, committees as deemed needful at any time. The Board of Directors may vote to appoint committees as needed. The results of any of these committees shall be recorded by the Secretary, or a designated representative and submitted to the President and newsletter editor no later than 10 calendar days from these meetings. The newsletter editor will include the results of these meetings in the next available newsletter.

End of proposed Bylaws changes.

A motion was made by Bill Brummel that if a Chapter Advisor could not attend a Board Meeting he/she could appoint a representative to vote in his/her place. John Van Cise seconded this motion and it passed.

Butch Mize made a motion that the summer annual Membership Meeting be held at McKinney Falls State Park south of Austin if the facility is available for the July 13 or 20, 2002. Motion seconded and passed. **(Note: It will be held on July 20th.)**

Beth Haynie, chairman of the cook-book committee, reported that she will continue to sell and ship the cook-books but will not be able to continue work on the new cook-book. A motion was made by Bill Brummel, seconded and passed, that Trustee Tom Earnest issue Beth a check from the Society for \$100.00 for her to use as a petty cash fund for shipping and handling books.

A record of these expenses will be given to the Trustee as this fund runs low. It was clarified that books will be paid for at the time of purchase and not as a Chapter sold them. She reported that she has less than 500 on hand and when Lodge orders this large amount that Beth could ship half or 250 and then order more for printing.

Tom Earnest made a motion that the Society pay for the lunches for the Board Members, including Officers and Chapter Advisors. An amendment to that motion was made by Bill Brummel that it include all the spouse's lunch be paid for also. Motion was seconded by Butch Mize and passed.

It was discussed to purchase printed return envelopes and letter head stationary for a more professional look but it was the general consensus that this should be made on the PC. Other discussion was about the recipes printed in the newsletter saying it should be cooked in a Lodge Dutch Oven. The word Lodge will be left out unless it came from the contributor.

There being no other business the meeting was adjourned about 2:30 p.m.

Submitted by:

Peggy B. Tombs, Secretary

LSDOS

BYLAWS OF THE LONE STAR DUTCH OVEN SOCIETY

(Revised January 13, 2001 and Approved by Membership June 1, 2001)

ARTICLE I

Name: The name of this organization shall be the **Lone Star Dutch Oven Society**. Henceforth this organization may also be known as LSDOS or Society as mentioned within these **BYLAWS**.

ARTICLE II

Objective: The basic objective for which this Society is formed is to provide members with educational and vocational information and to stimulate public interest in and appreciation for the art of Dutch oven cooking.

Purposes:

1. To promote an opportunity, via the coming together in local Chapter groups to all Dutch oven cook to better their skills through friendly Dutch oven cookouts.
2. To be a source of knowledge, recipes, ideas, and instructional aids of Dutch oven cooking to be shared by all Society members and members of Society-sponsored Chapters.
3. To be a source of known Dutch oven cooks who can be drawn upon to help

engage in charitable, literary, social, and other activities.

4. To promote wholesome family fun and fellowships through Dutch oven cooking.

5. To produce a newsletter that will keep the membership informed as to what is happening within the Society, dates and locations of future Society and Chapter cookouts, demonstrations, meetings, and/or other pertinent news as well as distributing recipes from members and other sources.

ARTICLE III

Membership: Any person who subscribes to the objectives and purposes of the LSDOS and is interested in the practice and furtherance of the art of Dutch oven cooking shall be eligible to be a member of the LSDOS.

Dues: The dues of the membership shall be set by, a quorum being present, a majority vote of the Board of Directors present each year at the annual January meeting. Those members joining during the first year of operation (1995) shall be Charter Members of the Society. Those members who let their dues payment lapse for 60 days shall be suspended from the active membership rolls. Members joining during the months of January through June of any year shall be afforded full membership as listed below.

Members joining during the months of July through December will pay only half of the dues listed below. All renewed memberships will be henceforth due on January 1.

The current membership dues are:

\$15.00 per year - Single person or a Family membership - up to a total of four per family with only one newsletter delivered to the same address.

Rights and Privileges of Members: All members shall have the privilege of requesting and receiving from the Society such advice and assistance as may be currently available by the Society for recipes, ideas, and instructional aids concerning Dutch oven cooking. Each member shall have the privilege of attending, being allotted a set period of time to be heard if the member deems it necessary, and personally casting their vote, should voting be called for, at all official meetings of the general membership.

Termination of Membership: Any individual member may terminate their membership at any time in writing, but such member will NOT be entitled to any refund of dues. Membership in this Society may be terminated at any time by a simple majority vote of all Directors that are present at any meeting of the Board of Directors, provided that at least three (3) Directors are present. Notification of membership termination will be given in writing to the terminated member. No dues will be refunded to a member who is terminated by vote of the Board of Directors.

Duties of Members: It is the duty of each member to assist in every feasible manner in promoting the Objectives and Purposes of this Society, to act at all times and in every manner befitting a good citizen, and all times to look to the best interests of the membership as a whole.

Duties of Officers: It is the duty of the elected and appointed officers of this Society and its sponsored Chapters, to conduct the affairs of office in an efficient manner, in accordance with the **BYLAWS** and such programs and regulations as may, from time to time, be adopted or amended by the LSDOS.

ARTICLE IV

Board of Directors and Officers: This Society shall be governed by a Board of Directors made up of the elected Officers and three (3) of the Chapter Advisors. These three (3) Chapter Advisors on the Board of Directors shall be selected thusly: Until the summer general membership meeting to be held in 2001, these three Chapter Advisor Board of Directors members shall be selected from those present and willing to so serve at the Society's January 2001 Board of Directors meeting. Henceforth, all elected Society Officers and Board of Director Chapter Advisors shall be nominated at the summer general membership meeting and their election shall be held in accordance with the above **ARTICLE IV** (continued)

until the next summer general membership meeting to be held in 2001 and within the confines of **ARTICLE VI** following. In all cases, each Chapter Advisor and elected officer shall have a total of only one (1) vote with which to cast upon any voting issue brought forward within the meetings called by and for the Board of Directors. In NO CASE may any Chapter's Co-Advisors cast more than one total vote per Chapter. All elected Society officers shall have their terms to begin upon January 1 of the year following their election. All Chapter Advisor Board of Directors members shall have their terms to begin upon August 1 of the year of their election. All terms of all Board of Directors officers shall run for a twelve-month (12) period.

Duties of the Board of Directors: The Board of Directors of the **Lone Star Dutch Oven Society** shall formulate policies and shall manage and have general/charge of the affairs and property of the Society. The Board of Directors will approve an annual budget of expenditures that will be proposed at the annual January meeting of each year of operations. The Board of Directors may conduct all business, pass resolutions, and/or amend the **BYLAWS** of this Society by a simple majority vote of all directors that are present at any meeting of the Board, provided that at least five (5) directors are present.

Duties of the Officers:

President - shall preside at all meetings of the Board of Directors and the general membership of this Society, shall be an ex-officio, voting member of all committees

formed within the Society, shall report, upon request, to the Board of Directors on his/her activities as President and/or the activities of any/all committees with the Society, and shall perform all such other duties as usually pertain to his office. After their term of office, the outgoing President may attend Board of Directors meetings the following year as a voting Board member.

1st Vice-President - shall perform the duties of the President in his/her absence or at his/her request. In case a vacancy shall occur in the office of the President, the 1st Vice-President shall become President and shall serve for the balance of that term. The 1st Vice-President may also perform other duties as assigned by the President.

2nd Vice - President - shall serve as the Chairperson of the New Chapters Committee, made up of all Chapter Advisors, for helping new starting chapters. Shall also be in charge of working up a brochure on starting new Chapters and other duties as assigned by the President.

Secretary - maintain and update the archives of the Society, attend to the publications of official notices, reports, and perform such other duties as usually pertain to this office.

Trustee - shall have charge of the books of account of the Society, keep an accurate record of all financial transactions, make a full report at all annual or called
ARTICLE 1V (continued)

meetings of the Society, prepare a financial condition report at the close of each fiscal year as established by the Board of Directors, receive and safely keep all funds of the Society and pay out same only on order of the President, and both maintain a current roster of members and supply same to all current officials of the Society and other such duties as usually pertain to this office.

ARTICLE V

Salaries and/or Emoluments:

Salaries: None.

Emoluments: Expenses incurred on behalf of the Society must first be authorized by the Board of Directors and shall be paid from the funds held by the Trustee in account for the Society.

ARTICLE VI

Elections:

1. All officers, except for the Chapter Advisors covered by 2. below, shall be nominated by the membership at large no later than by the Society's General Membership annual summer meeting with the elections of officers being held by a mail-in ballot enclosed in the Society's Dutch Oven Newsletter immediately following the

General Membership annual summer meeting. All ballots must be returned to the Society's Secretary for tabulation and certification of the winners no later than three (3) weeks following the U. S. Postal Service's date stamped on the newsletter containing the mail-out ballots. No elected officers, except for the Trustee who may serve in that capacity as long as so elected, may be elected to the same position for more than two (2) consecutive years. Should an officer resign during their term in office, that vacancy will be appointed by the President.

2. All Society-sponsored Chapters shall hold an annual election either during the month of April or May for the position of Chapter Advisor. This selection may be by voice, hand-raising, or secret ballot vote to be tabulated and the winner certified by three non-running Chapter members chosen at large by the Chapter membership present on the day of voting. The winner's name will be forwarded immediately to the Society's President, Secretary, and to the newsletter editor. Chapter Advisors may be re-elected as long as their Chapter will so vote. The new or re-elected Chapter Advisor will assume their office on June 1st.

ARTICLE VII

Amendment: The **BYLAWS** shall be regarded as the governing rule for the Society. Any individual member can in writing, at least one (1) month prior to the

ARTICLE VII (continued)

Society's January Board of Directors meeting, petition each member of the Board of Directors to amend the **BYLAWS**, citing the proposed amendments and the reasoning for same. The Board of Directors shall present the proposed amendments, the requested reasoning for same, and the Board's recommendations of the proposed amendments to the general membership for their consideration and vote at the annual summer General Membership Meeting. In order for any proposed amendment to pass, two thirds (2/3) of the membership present must vote their approval.

ARTICLE VIII

Meetings:

1. **Board of Directors** - shall meet annually in January. Board meetings by conference call, fax, and/or by e-mail shall be allowed whenever deemed necessary and the results of those meetings shall be recorded and timely submitted by the Secretary to the President and to the newsletter editor for inclusion within the next available issue.

2. **General Membership** - shall meet annually during the summer. General Membership meetings, other than the annual summer meeting, shall be set by the Board at such times as deemed necessary, and the reason for such meetings will be

announced in writing to the membership at least two (2) weeks in advance. A quorum shall consist of at least three (3) members of the Board and such other members as are in attendance. Other than amendments as stated in **ARTICLE VII** above, all items voted on at these General Membership meetings shall require only a simple majority vote of the members present in order to pass. The result of these meetings shall be recorded and timely submitted by the Secretary to the President and to the newsletter editor for inclusion within the next available issue.

ARTICLE IX

Committees: The President shall be empowered to appoint special, or ad hoc, committees as deemed needful at any time. The Board of Directors may vote to appoint committees as needed. The results of these committees shall be recorded with the President, the Secretary, and to the newsletter editor for inclusion within the next available issue.

CHAPTER NEWS

Bare Pots Chapter (San Antonio Area) - Contact Bill Brummel, 11434 Castolon Dr., San Antonio, TX 78245-2239, Ph. (210) 675-3468, FAX: (210) 645-6557, E-Mail: 2bs@stic.net, or Marion Olson, 113 Mall View, San Antonio, TX 78233-6232, Ph. and FAX (210) 342-1378, no E-Mail, for information on Chapter events and membership.

Our December DOG was our biggest ever! A total of 51 members and guests signed up for the feasting and the HUGE amount of attendance prizes that we awarded following our feasting and meeting. Several of these folks, two from Japan!, were new members who signed up as the result of Bill and Bev Brummel's three Dutch oven workshops that they did during this fall for extended adult education classes in Dutch oven cooking.

Our annual contest awarding of a 12" Lodge Dutch oven, this year's was again a 2002 Winter Olympic oven, went to Bill and Betty Tope. Four member units fulfilled the requirements of both attending all of our DOGs as well as cooking on site using a Dutch oven. The annual winner is drawn from all of those who qualify.

Next year's annual award will be another 12" Lodge 2002 Winter Olympic oven. By the way, all of the Bare Pots attendance prizes, except for some that are scrounged or donated by our members, and the annual Dutch oven award comes from the monies granted to our Chapter by our parent LSDOS organization through the sales of our LSDOS cookbooks. Some of the recipes cooked included:

Covered Wagons by Bill and Betty Tope; Carne Gisada Con Papas (Meat & Potatoes) by Roger and Bea Quisenberry; Berger Breakfast Tacos by Brad and Rose Mudgett; Orange-Cranberry-Avocado Chicken by Sandra Klassy; Chili Meat Sauerbraten by Sandra Klassy; California Style Pocket Bread by Sandra Klassy; Pinto Beans and Ham by Richard McCabe, The Outback Cooker; Jalapeno Cheese cornbread by Richard McCabe, The Outback Cooker; Fattigmann Cookies (Norwegian) by Marion Olson; Venison Egg Rolls by Mike Delchambre; Chicken Green Bean Casserole by Bill and Bev Brummel

All of the above recipes are in this newsletter.

Two deep fried turkeys were cooked by Charlie Klein (there were only bones left!) No body left this DOG feeling a bit hungry! In fact, we nearly needed to use a wheel barrow to get some of our well-stuffed members back to their cars afterwards!

Our next DOG will really be most interesting, indeed! Our cooking theme for Feb. 2nd is Ground Hog since it will be held on Ground Hog Day. Hey! We all lived through last year's April Fool DOG so we can be tough enough to live through a Ground Hog DOG. No one can say that we don't have a lot of interesting dishes as well as a big bunch of pure fun at our DOG's!

Come visit with us at 10 AM at Eisenhower Park on Feb. 2nd and you'll go home with a full (spell that STUFFED!) tummy and sore ribs from a lot of laughing. See you there!

Black Pot Chapter (Austin Area) - Contact either Mary Musselman, 701 Lake View Cove, Round Rock, TX 78681, Ph, (512) 244-4224, E-Mail: m.a.musselman@worldnet.att.net or Rick Brandon, 1304-B Westcort, Round Rock, TX 78668, Ph. (512) 218-8153, E-Mail: richd77@juno.com. for Chapter events and membership.

Hill Country Chapter (Kerrville-Center Point-Boerne-Fredericksburg Area) - Contact Richard McCabe, 2860 Medina Highway, Kerrville, TX 78028, Ph. (830) 896-4059, E-Mail: outback@kctc.com. for Chapter events and membership.

The Hill Country Chapter held the January DOG. on Saturday, January 12, 2001, at the Ingram City Park. There were 18 people attending and nine pots on the table. There were two cobblers, a Cowboy Stew, Indian Fry Bread, some fantastic chili (I thought I could make a good chili - but this was great!), and lot's of others that I neglected to get the name of.

After everyone had their fill and the cobblers were gone, we had a short meeting. Betty Bennett has stepped down from being Advisor. She and Alice are going to do some traveling. I have been elected the new Advisor. I hope I can fill their shoes and continue to have a strong group with lot's of fun, good food, and meeting new cooks.

I will be working with Betty Rutledge and some of the others to find ways to promote our art and what we can do to get some new members. If any of you have any ideas or just want to give some input, please call or email me. The best time to call is after 7:00 p.m.

Once we get the member list all sorted together and I know who has email and who does not, we will email an update twice a month: once after the DOG.; and then three to four days before the next DOG. with the location and directions.

If you do not have an email address, please let me know and I will send a newsletter by snail mail and hope you get it in time.

There has been a change for the February DOG. It will not be in Del Rio. I will host it once again in my front yard. That's at 2860 Medina Highway, approximately three miles south of Albertson's on 16 South. This time, if I have to, I'll tie Rose to a tree so she'll be here.

Looking forward to next month and working hard to have a great group of fantastic cooks.
Richard McCabe

Pioneers of the Gulf Coast Chapter (The Golden Crescent Area of Texas) - Contact Butch Dohmann, 13630 River Forest Dr., Corpus Christi, TX 78410, ph (361) 241-1764, E-Mail:

wrdohmann@aol.com. for Chapter events and membership.

Once again we had a great turn out for January at our winter DOG. Over 42 pots were cooking and probably the most variety of food we've ever seen! Our members here in South Texas are once again outdoing themselves, and we had a great time!

The following members participated and cooked the following items: Sandy and Chris Perales - Crawfish Etoufe; Nola, Nick and Ben Guajardo - Shepherd's Pie; Annette Smith - Stuffed pasta shells (Really yummy!), Asparagus casserole, Hello Dollies; Mary and Luke Keyes - Tamale Pie, Beans, Peach Cobbler; Sharon Cullen - Fresh Ham , braised Green beans with garlic; John and Yolanda Anderson - Chicken Cordon Bleu Jalapeno corn bread; Diana and Robert Ybarra - boneless stuffed chicken with wild rice, pan de campo (his is the BEST); Pat Adams and Bill Booth (Our Minnesota members) - Italian casserole; Butch and Sue Dohmann - Stuffed Bell Peppers, Meatball Stroganoff, Bread pudding and lemon sauce; Waukeene Vinson - Cauldo, Beer Peach Cobbler (a very interesting crust); Jack and Roseanne Mathisen - Chili and Beans Corn bread, Strawberry and Pineapple Cake; Donnie and Sandy Mathisen - Cowboy Stew, Corn bread, Dump Cake; Charles Brown - Rancher's meat pie; Betty and Jim McCain - Hamburger casserole, Pioneer Dutch Oven Potatoes; Karen Howden and Glenda Miles - Vegetable Lasagna, Parrot Bay Rum Cake (New Year's left-overs), Beer Bread, Garlic Butter.

The City of Corpus Christi has graciously allowed us to use Heritage Park for our Dutch Oven Gatherings. The park lists us as a "cooking demonstration" and we are in turn allowed to use the facilities free of charge. It is located in the Convention Center area of downtown Corpus Christi and is frequented by tourist who we invite to join us in our gathering. Many of these people inquire about the procedure in cooking, thus our gathering has turned into a demonstration. We as a group have decided to continue this method of Dutch Oven Gathering. All of us are "gabbers" and talking to the public about what we do adds to the fun. Karen Howden reporting.

Prairie Dog Chapter (Ft. Worth-Dallas Metroplex and adjoining areas) - Contact Butch Mize, 1244 Tiffany Lane, Lewisville, TX 75067, Home Ph. (972) 221-5965, Mobile Ph. (972) 877-3029, E-Mail: jmize57086@aol.com.

HOWDY FOLKS (End of 2001)

Well we have been having lots of fun up here the last few months and just wanted to let you know what we have been doing. We had two dogs one in Lewisville and one in Dallas. For the Lewisville dog the weather cooperated beautifully and we had a great turnout with the Diaz's, Jim Bratcher, Jeff Hawkins and Family, and myself cooking. We had several visitors including a couple of folks that may join our group, also we were visited by Bob from the Lewisville Parks and Recreation Dept. He has been most generous with arrangements for our dogs in the beautiful Central Park we use in Lewisville.

When we had the dog in Dallas the weather wasn't quite as cooperative, lots of sunshine but we had a good old fashion Texas Blue Norther come through that morning. It was windy and chilly but we stayed warm with friendship and good cooking from the Diaz's and their neighbor and Jim Bratcher. I wasn't able to cook due to a recent surgery that went very well for

me I will add.

Another thing I attended this year was a joint venture between the North Texas Fly fishermen and Becoming an Outdoors Woman clubs. I and several other LSDOS members went to cook for their evening meal, we cooked lots of good food, and afterwards fed 60 folks. But the most rewarding thing about the event was the fellowship we had with the cooks, and the eaters alike. Folks this is a fun group and I recommend that you try to attend next year in November. I will be there because I wouldn't miss it for the world.

I am planning lots of things for the spring and will start it off on groundhog day, Yes I am copycatting the Bare Pots chapter, but it was a good idea and I am sure they will be glad to share it. Also this spring we are going to be having a dog in Minneola, just to get to the outlying areas of our chapter, I will be planning another outing in the fall, maybe you folks in Longview would like to have a dog in your area, let me know.

Well until next time keep the fires burning and the pots hot. Butch Mize

HOWDY FOLKS, (First OF 2002)

Well the new year is upon us and I am sure all of you have been like me, worried and in prayer for our country, its leaders, and the young men and women that are in the armed services. May God protect us all in this time of need in our world.

There is lots of stuff planned for us this spring, starting with a DOG we are having in Lewisville Texas on Groundhog's Day, February 2, 2002. Folks if you remember Central Park in Lewisville is a wonderful location to have a Dog. There is lots of shade which this time of year helps break up the cold winds that blow around here, nice restrooms, and usually lots of visitors that we can show off our hobby to those who might or might not be interested. You get there by going to Lewisville on I-35 and exit on Corporate Drive and go west about 1 and 1/2 miles to Edmonds and turn right and go about 1 mile and the park is on the right. Look for our banner and me, I should be there about 1 in the afternoon to start setting up my things and hope to see all of you there. There will be a prize awarded by drawing, you will get one entry for each dish you cook or prepare. This is open to members or anyone who prepares a dish. Also as an interesting note in honor of Groundhog's Day I will be cooking groundhog. This should be interesting.

In March on the first weekend I will be teaching an outdoor cooking class for BOW, that is becoming an outdoors woman, sponsored through TPWD. It will be at Marble Falls State Park and anyone who wants to come and assist let me know. It should be a fun time. We will schedule our own dog in March also, with the date to be set later, as well as in April.

In May we have tentatively scheduled a Dog that includes a little road trip to Minneola Texas. Should be lots of fun to go and share with folks that have not seen us before. Then June rolls around with the warmer weather and we will try to have the last dog of the spring the first weekend and then back off for the summer months, as you all know how hot it gets around here.

In July we will have our summer membership meeting in Austin at McKinney Falls State Park. If you haven't been to one of these I will encourage you to attend, even if you don't wish to cook, there is lots of food, good fellowship with people that share your interest, and a business meeting that we take care of our club's business, usually in an interesting fashion.

If you need to contact me you can reach me usually at 972-221-5965 or my mobile at 972-877-3029.

Well that's all for now hope to see you February 2, 2002 in Lewisville. Till then keep the coals hot and the pots smoking. Butch Mize.

Rawhiders Chapter (Amarillo and the High Plains Area) - Contact V. A. Brauchi, 3617 Memory Lane, Amarillo, TX 79109-4729, Ph. (806) 352-5444, no E-Mail, for Chapter events and membership.

Red River Valley Chapter (Wichita Falls and surrounding area) - Contact Dwayne Hill, 4403 Cedar Elm Ln, Wichita Falls, TX 76308-4004, Ph. (940) 692-0747, no E-Mail, for Chapter events and membership.

Sons of San Jacinto Chapter (Liberty, Chambers and Eastern Harris County area) - Contact either Jerry D. Harrison, 2019 Halyard, Crosby, TX 77532, ph. (281) 353-3835, E-Mail: jerryharrison@equistachem.com, or Jerry Thompson, 200 Inwood, Highlands, TX 77562, ph. (281) 426-6724, E-Mail: jerry thompson@equistachem. com. for Chapter events and membership.

Saltgrass Chapter (Mid- and Western Harris County and adjoining counties north, south and east) - Contact either Gale or Mary Merriwether, 8426 Black Oak LN., Madisonville, TX 77864, Ph. (409) 348-5543, E-Mail: mgmerri@msm.com, for Chapter events and membership.

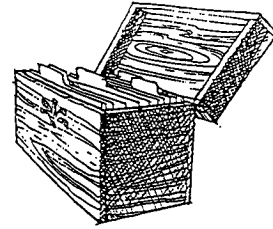
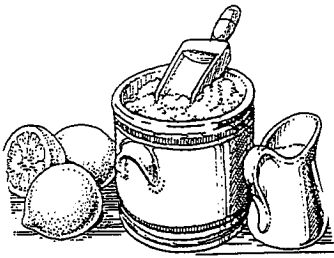
The October DOG for the Saltgrass Chapter was a "first" for this group. It was the first time that all the food that was cooked was eaten. Of the 29 members present, several cooked in smaller pots than usual, and evidently our visitors had large appetites. We had 5 visitors and 11 members of the Houston Culinary Historians. I am still not sure what they do in their organization, but they do not cook. They do, however, enjoy eating Dutch oven cooking. One of their members came all the way from Vancouver, Canada.

We were delighted to see one our newest member families at the October DOG. Dwight and Bernie Hulin and their 8 delightful children were present and cooking. Also present were Rick and Cynthia Labossiere with our newest member Drew Zella. She was even wearing her own LSDOS cooking apron.

FEAST to FAMINE! After such a wonderful start to the 2001 - 2002 season, our November DOG attendance fell to 10 members and 2 guests (one was only 4 months old). I guess the Saturday before Thanksgiving is asking too much from most of our cooks. Those not attending the "Traditional Thanksgiving" DOG missed out on turkey, dressing, and all the trimmings, as well as drawings in which every family present went home with something.

The Saltgrass Chapter does not meet in December, so the next DOG will be on January 19 at Pavilion # 6 in Bear Creek Park.

Village Creek Cookers Chapter - (SE Texas area) - Contact Glen Cook, 9230 Cypress Dr., Lumberton, TX 77657, Ph. (409) 755-0914, E-Mail: glencook@cs.com, for Chapter events and membership.



CHAPTERS RECIPES

Bare Pots

FATTIGMAN (NORWEGIAN COOKIES- Marion Olson)

6 egg yolks; 3 egg whites; 6 tablespoons sugar; 6 tablespoons whipping cream; 2 tablespoons butter; 1/8 teaspoon cardamom powder; 1/2 cup brandy; flour; oil for frying.

Beat egg yolks and whites together until thick and lemon colored. Add cream and beat again. Blend in butter. Add cardamom with enough flour to roll dough paper thin. Cut dough into diamond shapes about 5 inches by 2 1/2 inches. Deep fry in oil for 2 or 3 minutes or until golden brown. Drain on absorbent paper and sprinkle with powdered sugar. Serve warm.

COVERED WAGONS (Bill and Betty Tope)

1 loaf sandwich sliced bread; 2 (8-ounce) packages cream cheese at room temperature; 1 bunch of green onions chopped fine; 1 large jalapeno (minus seeds and ribs) chopped fine; 1 lb. of bacon; toothpicks.

Cut bacon strips in half. Place in a pot of cold water, bring to a boil and simmer 10 minutes. drain and rise with cool water. Blend cream cheese with chopped onions and jalapeno. Spread some of cream cheese mix on each slice of bread. Roll bread into a tube shape like "cinnamon roll" style. Cut each tube in half, then wrap a piece of bacon around outside and secure with a toothpick. Bake in 375 F. degree oven on a rack for 15-20 minutes, or until bread is toasted, bacon is crisp, and cream cheese is bubbling.

CARNE GISADA CON PAPAS (Meat & Potatoes - Roger & Bea Quisenberry)

3 lb. round steak, 1/2" thick, cubed; 2 lb. potatoes, cut into 1/2" cubes; 1/3 to 1/2 onion, chopped; 8 oz. tomato sauce; 1 1/2 teaspoon salt; 1/2 teaspoon ground pepper; 1/2 teaspoon ground cumin; 1 large clove minced garlic; 1 cup water, oil.

Brown steak in oil with onions. Add tomato sauce, cumin, salt, pepper, and garlic. Simmer approx. 30 minutes and add potatoes and 1 cup water. Simmer until meat and potatoes are tender.

BURGER BREAKFAST TACOS (Brad & Rose Mudgett)

Cook first: 1 lb. lean hamburger (fry and drain); 1/2 lb. bacon (fry and crumble).

Cook second: 2 each Yukon Gold potatoes, finely chopped; 1 each green bell pepper, finely chopped; 1 yellow onion, finely chopped.

Mix all together, add black pepper, salt, garlic powder, red pepper, white pepper to taste.

When done, add shredded cheddar and monetary jack cheese and serve on a warm flour tortilla.

VENISON EGG ROLLS (Mike Delchambre's recipe as refined by Carmen Delchambre (Mama!))
1/2 Chinese cabbage chopped; 1/2 bag of Mann's Broccoli Cole Slaw, approx. 8 oz.; 1/2 lb. Ground venison; 1/4 cup fresh ginger root chopped in food processor; 1/4 cup garlic, chopped in food processor; Egg roll wrappers; 1 egg white.

Sauce For Dipping:

1/4 cup Soy Yay teriyaki sauce; 1/4 cup French's Zesty deli brown mustard; 3 tbs. Spiracha hot chili sauce.

Start by browning the venison. Be careful here, as you don't want to over cook the meat. Just lightly brown it. Salsa and pepper to taste. Thoroughly blend the meat and vegetables together with the ginger root and garlic. Take an egg wrapper and brush egg white on one side. Add a dollop of filling to the wrapper and roll corner to corner while folding the ends towards the center. Deep fry for a couple of minutes until egg roll is golden brown.

ORANGE - CRANBERRY - AVOCADO CHICKEN (Sandra Klassy)

Chicken meat (I used 2 skinned, boned breasts, cut into chunks); 1/4 cup butter; 1 tsp. grated orange rind (or McCormick orange peel); 1 cup orange juice (divided in half); 1/2 cup chopped onion; 3/4 tsp. salt; 1/2 tsp. ginger; 1/2 tsp. dried whole tarragon, crushed; 1 tsp. cornstarch; 1 orange, peeled and sliced; 1 cup whole berry cranberry sauce; 1 avocado, peeled and sliced. In hot Dutch oven, melt butter and brown chicken; and rind, 1/2 cup juice, onion, seasonings and cranberry sauce. Reduce heat and simmer until chicken is cooked thru. Remove and keep warm. Combine remaining juice and cornstarch, stirring until smooth; add to pan drippings. Cook over low heat stirring constantly until thickened. Serve a spoonful over rice and garnish with avocado slice and a slice of orange.

CHILI MEAT SAUERBRATEN (Sandra Klassy)

1 lb. fresh chili style ground beef; potatoes (? you decide how many and kind - I used about 6-8 reds), washed and cut into chunks; carrots (? you decide how many and cut - I used about a dozen mini carrots); Onion (I cut them in quarters and then slice to make big pieces); Knorr Pot Roast/Sauerbraten mix (a box of dry mix); 2 cups water.

Brown meat and halfway thru add onions and cook until onions are transparent and meat is brown. Add mix, then stir in water and stir until lumps are gone. Add potatoes and carrots and cook on medium high to boil. Cover and reduce to simmer for about 50 minutes or so until potatoes are done to your liking.

CALIFORNIA STYLE POCKET BREAD MIX (Sandra Klassy)

8 oz. of diced ham; 2 green onions, cleaned and sliced into small pieces; 2 1/2 oz. can of sliced black olives; pocket bread; shredded lettuce; mustard (I used two kinds: sweet and hot).

Brown ham in hot Dutch oven. Add green onions and olives. Stir mixture to warm. Remove and keep warm. Break pocket bread in half or cut into quarters. Warm bread in Dutch oven.

Remove from oven and open pocket. Place small amount of lettuce and a spoonful of mixture into pocket. Top with cheese and the mustard of your choice.

Variation:

Fix mixture of ham, onion, olives and cheese. Fill a soft corn or four tortilla with mixture; roll tortilla like an enchilada. Place individual rolled, filled tortillas into Dutch oven and heat

(covered) in warm oven for 15-20 minutes until warm. YUM!

PINTO BEANS AND HAM (Richard McCabe - now the Chapter Advisor of the Hill Country Chapter's Cracked Pots)

2 cups dried pinto beans, sorted and washed; 5 cups water; 1 can (10 oz.) Ro-Tel diced tomatoes & green chilies; 1 can diced tomatoes; 1 large onion, chopped; 1 to 1 1/2 lbs. cooked ham, cut into small pieces; 2 cloves garlic, minced; 1/2 cup chopped green bell pepper; 1 tablespoon chili powder; 1 tsp. salt; 1 tsp. coarse ground black pepper; 1/2 tsp. ground cumin; 1/4 tsp. dried oregano.

Cover beans with water and soak overnight; drain. Place beans into a 10-inch Dutch oven with water and remaining ingredients. Cook until beans are soft and done, stirring couple of times during cooking.

JALAPENO CHEESE CORNBREAD (Richard McCabe - a visiting Cracked Pot)

2 ea, 6 oz. pkgs Pioneer Brand Sweet Yellow Corn Muffin mix; 2 eggs, slightly beaten; 4 large jalapeno peppers, seeded and chopped; 1 cup shredded cheddar cheese; 1 tbsp. sugar; 1 cup cream style corn.

Mix all ingredients in mixing bowl. Preheat 10" Dutch oven with 7 coals on bottom. Lightly oil bottom and sides of oven, pour in cornbread mixture, add 14 coals to the top. After 30-45 minutes, check for doneness with toothpick. Let oven cool before removing bread.

CHICKEN GREEN BEAN CASSEROLE (Bill Brummel)

9 oz. of diced and cooked chicken; 2 cans (14.5 oz.) French or regular sliced green beans, drained; 2 tablespoons olive or vegetable oil; 3 cups uncooked long grain white rice; 1 pkg. (1.89 oz.) Pioneer's chicken gravy mix; 1 qt. water; 8 cubes of chicken bouillon; 1 can (6 oz.) French-fried onions.

Preheat a Lodge 12" Dutch oven by using 16 coals under oven. Pour oil into oven. Lightly brown chicken pieces in oven. Add drained green beans and then rice to chicken. Add bouillon cubes and warmed water, stirring until all is well mixed. Place lid on top of oven and cook at a light boil until rice soaks up most of the liquid. Make the chicken gravy according to the package directions. Slowly add gravy to dish, stirring as the gravy is poured. Add French-fried onions, again stirring well. Close lid and cook for another 5 minutes. Serve hot.

Note: This is my variation of the famous Campbell soup green bean casserole that is now a complete and very delicious one pot meal.

Pioneers

MEATBALL STROGANOFF (Butch and Sue Dohmann)

2 lbs. of ground chuck made into meat balls; 1 can cream of mushroom soup; 1 can beef broth; 1/2 cup water; 2 tablespoons Worcestershire sauce; 1/2 cup sour cream;
Brown meat balls in pot. Add soup, broth, water and Worcestershire; mix well and cook for 30 minutes. Add sour cream just before serving.
Serve with noodles

CHUCK WAGON STUFFED BELL PEPPERS - Butch Dohmann

Cut the tops off 2 red, 2 yellow, and 2 green bell peppers (large). Place them in enough water in a large pot to tenderize the peppers (do not boil). Brown 2 1/2 lbs of ground chuck mixed with 1 lb of ground pork. Saute onions with the meat mixture. Add salt and pepper to taste. Add 2 cups cooked rice, 1 cup of water poured off bell peppers (for flavor), and add yellow corn meal until mixture is thick. Take peppers out of water, save the water. Stuff the peppers and place in Dutch oven or roaster. Mix 2 cans tomato sauce, 1/2 cup ketchup, 1 cup water and 2 tablespoons of Worcestershire sauce. Pour this mixture over stuffed peppers and cook 45 minutes at 350 degrees.

HAMBURGER CASSEROLE - Jim and Betty McCain

2 lb hamburger, well seasoned; 1 clove garlic; 2 tsp salt; 2 tsp pepper; 1 tsp sugar; 6 green onions, chopped; 2 cans of 8 oz tomato sauce; 1 (8 oz.) package cream cheese; 2 cups sour cream; 1 (8 oz) package thin noodles, cooked; 1/2 cup grated cheddar cheese.

Brown hamburger and onions in large skillet and season to taste. Skim grease. Add garlic, salt, pepper, sugar, and tomato sauce to beef mixture and allow to simmer. Grease Dutch oven and place cooked noodles to cover bottom of oven. Combine softened cream cheese with sour cream and spread over noodles. Cover the meat mixture and top with grated cheese. Bake at 350 degrees for 1 hour. Stir before removing from oven.

Prairie Dog

JACKPOT CASSEROLE (Mamie Diaz)

2 lbs. ground chuck; 1 medium onion chopped finely; 1 large garlic clove chopped; 1 can condensed tomato soup; 1 (6 oz.) pkg. wide egg noodles; 2 to 3 cans of water; 1 can cream style corn ; 1 small can sliced black olives; salt and pepper to taste; 1 cup shredded cheddar cheese (divided use).

In a 12" Dutch oven, brown the meat, then add onion and garlic, cook until onions are translucent, add soup, noodles and water, use only enough water to cover the noodles. Cover and cook at medium to low heat stirring occasionally, until the noodles are tender, add corn, olives, salt and pepper, and 1/2 cup cheese. Top with remaining cheese and bake until golden and bubbly, let rest 5 minutes before serving.

CRUMB SPICE CAKE (Mamie Diaz)

2 1/2 cups all purpose flour; 2 1/2 cups dark brown sugar; 3/4 cup butter or shortening; 3/4 teaspoon cinnamon; 1/2 cup chopped nuts; 1/2 teaspoon soda; 2 teaspoons baking powder; 1/4 teaspoon salt;

1/4 teaspoon nutmeg; 1 1/2 cups sour milk; 2 eggs well beaten.

Combine shortening, flour, and sugar, gradually work them with a pastry blender, add all remaining ingredients, beat batter until smooth, grease Dutch oven and bake at 375 for 20 minutes then use crumb topping and bake 10 - 15 minutes more until cake is done

For topping use: 1 cup flour; 1/2 stick oleo; 1/2 cup dark brown sugar; 1/4 cup chopped pecans; 1/2 teaspoon ground cinnamon; blend all ingredients until they crumble, its ok to use your fingers, and don't over mix or it will become oily

CINNAMON APPLE BRUNCH BAKE (Mamie Diaz)

3 tablespoons butter; 1/2 cup light brown sugar; 1 can 21 oz apple pie filling; 2 teaspoons ground cinnamon; 1 1/2 teaspoons vanilla; 1 can refrigerated biscuits; 1/2 cup chopped pecans.

Melt butter, combine brown sugar, apple pie filling, cinnamon, and vanilla, spread half of apple mixture in a 2 qt baking dish. Separate biscuits, cut each into quarters, arrange pieces points up over mixture, spoon remaining mixture over biscuits, sprinkle with nuts; bake at 350 in a Dutch oven for 35 minutes

CHILES RELLENOS CASSEROLE (Mamie Diaz)

1 pound 90% lean ground beef; 1/2 pound pork sausage; 1 medium chopped onion; 1 garlic clove, pressed; 1 (27 oz.) can Old El Paso green chili peeled and chopped; 2 cups of shredded cheddar cheese; 4 large eggs; 1/4 cup all purpose flour; 1/2 teaspoon salt; 1 1/4 cup milk .

Cook first 4 ingredients; spread 1st layer 1/2 of chopped green chiles into a greased 10 inch Dutch oven, sprinkle with 1 cup cheese; spoon meat mixture over cheese layer, top with remaining chiles and cheese;

whisk together eggs and next 3 ingredients until smooth, pour over casserole, bake at 350 degrees for 45 minutes. Cool 10 minutes before serving.

From Down Under (Australia)

This recipe comes to Bill and Bev Brummel from an Aussie camp (Dutch) oven cooking friend and sounds delicious!

Mike McKay's Curried Yabbies and Rice.

Ingredients:

2 dozen big yabbie tails; 1/2 lb. margarine; 2 sticks celery, chopped; 1 large onion, diced; 1 red or green hot pepper, sliced; 1 small tin pineapple; 1 carrot, chopped; 1 tablespoon curry powder; 1 tin tomato soup; 1 dessertspoon soy sauce; salt and pepper to taste.

The rice (as much as required) is cooked in another pot.

Instructions:

Place margarine in oven on a slow fire. Put celery, onion, pepper, and carrot into oven with the pineapple and cook for 1/2 hour. Add curry powder and keep stirring so it will not stick or burn, cooking for about 10 minutes. Add tomato soup to make a good bubbling mixture. Add salt, pepper, and soy sauce. If too thick, add some pineapple juice. Place in yabbie tails and let simmer over a slow heat for 1 hour. Serve with or over the rice cooked in another pot.

Note: For you non-Aussies, yabbies are mud bugs, aka, Cajun swamp shrimp or just plain old crawdads. By the way, like Cajun's, Aussie's leave the heads on when cooking. For those of you who'll not eat crawdads, with or without heads on, shrimp tails are a passable substitute.

LSDOS/CHAPTERS PHOTO GRAVURE



Bill Brummel at "work" presenting a Dutch oven workshop. Several LSDOS and Bare Pot members have come from these workshops and demonstrations below.



Tom Earnest and Bev Brummel dishing out Dutch oven peach cobbler at a demo. Marion Olson and Bill are off camera rapidly cooking more by popular demand!

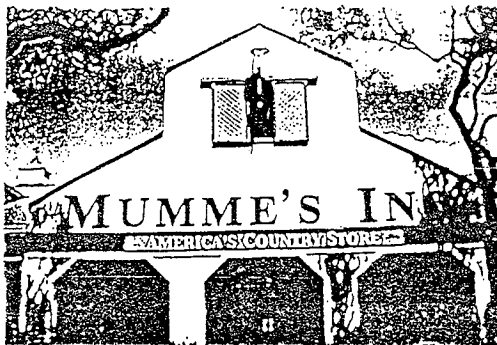
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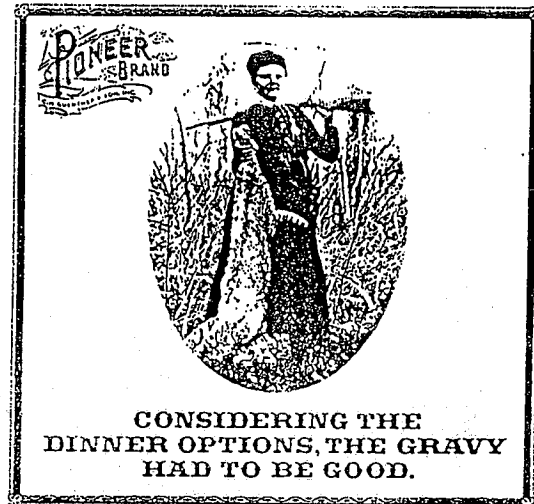
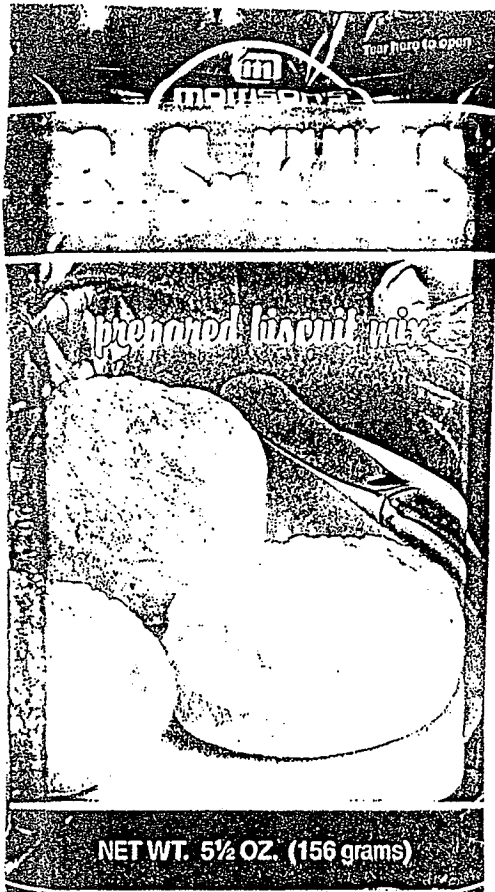
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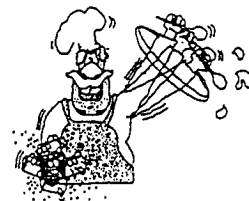
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- Annual dues are \$15 per household for an entire calendar year, January – December.
- If you sign up after June 30 in any year, the rest of the year only costs \$7.50 to join, and then your annual dues will come due again (\$15) the following January.
- **Send this form and your check to:**
(Make the check out to: LSDOS)

Tom Earnest
5870 Spring Crossing
San Antonio, TX 78247



Names(s): _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone number: _____ e-mail address: _____

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