



LONE STAR DUTCH OVEN SOCIETY

200 INWOOD LANE, HIGHLANDS, TEXAS 77562, 281-426-6724 JERRY G. THOMPSON, EDITOR 2003

THE DUTCH OVEN

What's Cooking In the Newsletter?

State of the Oven...
Meet the new editor...
Report from Round Rock...
Just Stuff...
Chapter News...
4 the blond in us all...
Recipes...
Let me tell you about...
Heatin' Up the Calendar...



Volume IX, No.1

February, 2003

THE DUTCH OVEN

Volume IX, Issue 1

February 2003

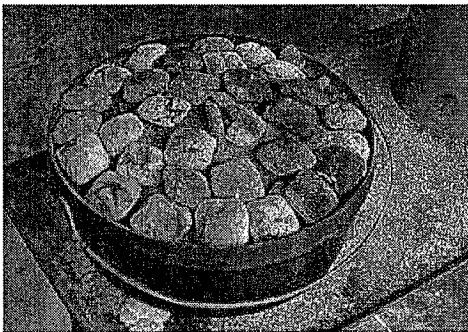
STATE OF THE OVEN

Letter from the President

Butch Mize

Howdy to everyone, those I've met and those I don't know but will meet in the coming year of fun cooking together. A few years ago I visited the Dallas Ft. Worth LSDOS Chapter and quickly was hooked by the black pot experience. Before I knew it, I was chapter advisor and now, president. I am honored to serve.

The past few years I have cooked with my chapter, other chapters, state gatherings and at the Texas Parks and Wildlife Expo. Each Meeting has been held in the spirit of our LSDOS goals of having tasty recreation for ourselves and of sharing our cooking skills with anyone who wants to learn. This is a great hobby by itself or in combination with our other outdoor pursuits.



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According to historians, immigrants from Holland were the first to bring heavy iron cooking pots to America...and so was born what would be known appropriately as... the Dutch oven.

"You can literally cook anything in a Dutch oven that you can cook on your stove at home."

Butch Mize is the President of the Lone Star Dutch Oven Society. He says while a microwave is faster and a skillet is lighter, a Dutch oven is the ultimate camp-cooking tool.

"You use it as an oven, you can use it as stew pot, you can use it as a griddle for making pancakes, or frying eggs...I blacken catfish on the lid of mine."

Portable Dutch ovens can weigh upwards of 30-pounds. And while most picture them being used much like the cowboys of the old west, over an open flame, he says where there's heat, there's a meal.

"You can use charcoal, because charcoal is convenient. You can use wood...I know people who set it on a gas burner on their camp stove."

From the Editor

Jerry Thompson

As the deadline draws near for this issue of the newsletter I'm a little apprehensive since this is my first publishing endeavor. A little about me,

I'm a firefighter/paramedic in my spare time. I've been barbecuing at the firehouse for the past 15 years. Starting cooking in the DO after I joined LSDOS in 2000. Still trying different ways to use Habaneros and Jalapenos in desserts. Have you seen that Habanero Pecan Pie recipe?

Ideas are still coming from all sides. I thank each and every one of you for sending in items and for asking thought provoking questions. I know this will make for a better newsletter. I would like all correspondence, articles, recipes, chapter news and such, to be via email. I use Microsoft Word and the pictures need to be .jpg's. I will attempt to leave the recipes as sent providing they are in

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For the coming year we will plan some gatherings open to members of all chapters. Some like recreational cooking and others like to cook and compete. We'll try to have something for everyone. Plan now to visit the Hill country the first weekend in May and The Dallas area the third weekend in October. At this gathering come help me celebrate being cancer-free for five years. Spending time with friends is the best way that I know of to express gratitude.

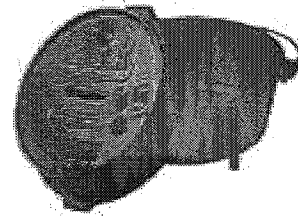
These clubs were founded by great folks who love food, fun, and fellowship. Let's remember that and look forward to a great year of cooking together.

Thanks again for giving me the opportunity to serve you. In this newsletter you will find ways to contact me via e-mail or telephone. I hope to cook with each of you during my term as president.

Butch

Word or will format to suit the newsletter if you send me .txt files. I look forward to the first issue and hope to improve each succeeding one. I'm sorry we don't have the money for color. It really would spice up the whole thing with a little color. If we hit 500 members we may see some color. We are too big to do this at home and too small to have it done commercially. The minimum run for most small printers is 500 so we aren't there yet. Keep that membership growing and keep the ideas coming.

Jerry



LONE STAR DUTCH OVEN SOCIETY
Minutes of the BOARD OF DIRECTORS MEETING
January 18, 2003
Sirloin Stockade Restaurant, Round Rock, Texas

Officers and Chapter Advisors Present:

2002 President Marion Olson
2003 President Butch Mize
2003 1st Vice President Jerry Thompson
2002 Secretary Peggy Tombs
2003 Secretary Rose Blas Perez
Tom Ernest, Trustee
Sam Miller, Independence Chapter of Gonzales
Butch Dohmann, Pioneers of the Gulf Coast
Bill Heslop, North Texas Prairie Dogs of Dallas-Fort Worth
Bill Brummel, Bare Pots Chapter of San Antonio
Richard McCabe, Hill Country Chapter
Karen Dufresne, Smoking Pots Chapter of Austin
Gale Merriwether, Saltgrass Chapter of Houston

Officers and Chapter Advisors Absent:

2002 1st Vice President John Van Cise
2002 2nd Vice President Cheryel McRoy
Willis Skaggs, San Jacinto Sons
Floyd Boyett, Village Creek Cookers

The Board of Directors Meeting was called to order at 12:00 p.m. by outgoing President Marion Olson. He presented a plaque for John Van Cise – 2002 1st Vice President, – 2002 2nd Vice President, Peggy Tombs – 2002 Secretary, and Bill Brummel – 2002 Newsletter Editor. He presented a certificate of appreciation to Beth Haynie – 2002 Cookbook Chair, and Joe Duke – LSDOS Webmaster.

President Olson then introduced the new 2003 LSDOS President Butch Mize. President Mize presented a plaque to Marion Olson in honor and appreciation for his contribution during his term as the 2002 LSDOS President.

President Mize introduced himself and his goals as the LSDOS President are to serve the organization with peace, fun, friendship, and good cooking. He welcomed the Officers, Chapter Advisors, and guests.

OLD BUSINESS

Approval of July 20, 2002, LSDOS Summer General Meeting Minutes

Secretary Perez read the minutes. Two discrepancies were found and will be corrected as follows: Cookbook Chair is Betty Tope; and delete Bob Ray as a member of the Board of Directors. The Board of Directors unanimously voted to accept the minutes as corrected.

Semi-annual Financial Statement, Reporting period July 1-December 31, 2002

Tom Ernest, Trustee, provided the Chapter Advisors with the current list of paid members for 2003 as of December 31, 2002. He provided a copy of the Semi-annual Financial Statement for the reporting period July 1-December 31, 2002, to the Board of Directors. The Semi-annual Financial Statement had a beginning balance totaled \$5,300.33 and ending balance of \$1,917.05. Tom reported on the income and expenses.

Calendar Year 2003 Projected Budget

Tom Ernest reported on the projected income and expenses for the following six-month period.

Joe Duke reported the expense of maintaining the LSDOS Website that costs approximately \$250.00 for a 12-month period. There were some errors noted in the Semi-annual Financial Statement and discussed. Tom Ernest will submit corrected copy of the Financial Statement to the Board of Directors. The Board of Directors unanimously voted to accept the Semi-annual Financial Statement with corrections.

NEW BUSINESS

Chapter Incentives versus Scholarship/Charitable Funds

A motion was made and seconded to change the term 'kick-back funds' to "Chapter Incentives". The Board of Directors unanimously voted to accept the motion.

A recommendation was made that the LSDOS Chapter Incentives be used for charitable organizations, scholarship, and other donations. President Mize appointed a committee to be chaired by Karen Dufresne and members Jerry Harrison, Butch Dohmann, and Mary Merriwether to look at this possibility. Results will be submitted to the Officers.

LSDOS Non-profit Status and Tax Liability

LSDOS's non-profit status and tax liability were discussed. A motion was made to have attorney Bob Ray to research these issues and report the results at the General Membership Meeting. The Board of Directors unanimously voted to accept the motion.



Life-time Membership Award

President Mize awarded Bob Ray life-time membership in the LSDOS for donating his legal services. The Board of Directors unanimously voted to accept that this award be granted.

General Membership Meeting

The location and month for this year's General Membership Meeting were discussed. The Board of Directors unanimously voted to accept to hold it at McKinney Falls State Park during the month of June.

Website

A recommendation was made on the possibility of adding a message board to the LSDOS Website and possibility of using the Yahoo Club chat rooms. Joe Duke and Sam Miller will look into these possibilities. Secretary Perez will serve as a liaison between Joe Duke and Sam Miller on these issues.

RECOMMENDED BYLAWS AMENDMENTS

Article XI.

Editors Note:As set forth in LSDOS bylaws, those proposed bylaw changes or amendments presented to and accepted by the Board of Directors at this meeting must be voted on by the membership at the summer meeting for approval. Those results will appear in the August newsletter.

Add: All committee decisions shall be presented to the Board of Directors for approval by mail. The LSDOS Board of Directors will make final approval on all committee decisions.

The motion was made and seconded to accept this amendment. The Board of Directors by a majority voted to accept the motion. **ACCEPTED**

Article VI, Section 2.

Change from: All Society-sponsored Chapters shall hold an annual election either during the month of April or May for the position of Chapter Advisor.

Change to: All Society-sponsored Chapters shall elect a Chapter Advisor.

The motion was made and seconded to accept this amendment. The Board of Directors unanimously voted to accept the motion. **ACCEPTED**

Article II, Section 5.

Add 'Website': To produce a newsletter and Website 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.

The motion was made and seconded to accept this amendment. The Board of Directors unanimously voted to accept the motion. **ACCEPTED**

Article II.

Add Section 6: To more fully support this Society, all elected officers and Chapter Advisors are expected to forward to both our webmaster and our newsletter editor monthly reports on their activities and/or involvements within our Society. For Chapter Advisors this will include the sending in reports of their Chapter's Dutch Oven Gatherings (DOGs), recipes gathered at their DOGs, plus photos taken at all of their Chapter activities at DOGs and their various demonstrations. Failure to adhere to the above could affect the

future granting of funds from the LSDOS kick-back funding program to their Chapter and/or that Chapter's continue certification as a Chapter of LSDOS.

The motion was made and seconded to reject this amendment. The Board of Directors unanimously voted to accept the motion. **REJECTED**

Add Section 7: Under no circumstances shall a Chapter member or any member of LSDOS commit the Society or Chapter to any demonstration, workshop, fund raiser, nor request gifts, funding, or any kind of support outside of LSDOS, except as outlined further below, without first submitting a proposal to the President, who will then submit the proposal to a regular or called meeting of the Board of Directors for their consideration, a quorum being physically present, and voting. Any member or Chapter found not following this policy may lose their continued certification as a member or Chapter of LSDOS.

A Chapter can hold a Chapter DOG – defined as a gathering of Chapter members for the express purpose of coming together as a Chapter to enjoy each other's presence, food, fellowship, and exchange of recipes, hold a business meeting or workshop for that Chapter – at any time the Chapter votes to do so. A Chapter, or Chapters joined together, can commit themselves to conduct a small or large demonstration for any established and well known social, civic, or fraternal organization, city, county or governmental agency if the President is notified first. The Board has the authority to OK those requests as long as it is understood by all parties that no funding will be asked, no 'kitty' or other voluntarring of monies will be allowed. The LSDOS President may also call a meeting of the Board to gain LSDOS funding assistance for a large demonstration should one be deemed as needed. An example of this would be our annual demonstration at the annual Texas Parks and Wildlife EXPO.

In conducting any demonstration, a Chapter, or Chapters, must also ask the demonstration sponsors if they will furnish the needed food and charcoal supplies, any overnight lodging required, and mileage for those miles driven over 100 total miles to and from the Chapter, or Chapters' joined together, major city to the demonstration site at \$0.50 per mile vehicle used by the Chapter, or Chapters, members. Then the final decision to submit a proposal to the President or not shall be made by majority vote of the members of the Chapter, or Chapters, involved, with the final approval or disapproval from a physical voting of a quorum of the Board of Directors.

In no way, from or means can a Chapter have any form of 'kitty' in which to solicit, request, or even suggest, that funds be taken, received, or requested by any form, nor can gifted funding and/or materials ever be accepted by or at a Chapter DOG or demonstration. Should a LSDOS sponsored Chapter be found not following this policy, it may lose their continued certification as a Chapter of LSDOS.

The motion was made and seconded to reject this amendment. The Board of Directors unanimously voted to accept the motion. **REJECTED**

Article III.

Membership:

Delete sentence: Even if a Chapter collects funds from its Chapter members, this will not constitute a paid membership in LSDOS.

The motion was made and seconded to reject this amendment. The Board of Directors by a majority voted to accept the motion. **REJECTED**

Dues: In the last sentence of the first paragraph correction of the word 'membership'. The sentence should read: All renewed memberships will henceforth be due on January 1.

The motion was made and seconded to accept this amendment. The Board of Directors unanimously voted to accept the motion. **ACCEPTED**

In the second line of the third paragraph, add the words 'full term of office'. The line should read: The Society's President (this position only) will become a paid up life member once he/she completes their full term of office, whether one or two years as President.

The motion was made and seconded to accept this amendment. The Board of Directors unanimously voted to accept the motion. **ACCEPTED**

Termination of Membership, second sentence: A correction to 'two-thirds (2/3)'. The sentence should read: **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 two-thirds (2/3) agree.**

The motion was made and seconded to accept this amendment. The Board of Directors unanimously voted to accept the motion. **ACCEPTED**



Article IV, Board of Directors and Officers.

Revised to read: This Society is governed by a Board of Directors made up of all elected Officers and all Chapter Advisors. All elected Society Officers shall be nominated by the membership at large no later than by the Society's annual summer General Membership meeting. No Chapter will have more than one nomination for any of the elected officer positions. All elected Society Officers shall have their term begin on January 1 of the year following their election. Except as specifically included in this Article and in Article XII following, any Board of Directors member, should they be unable themselves, nor have their expressed Chapter surrogate, to attend the annual January Board Meeting, shall not have an option of voting by any other means.

The minutes of all Board of Directors meetings will be made available to those members who could not attend no later than by ten (10) working days. They will also be published in the next available newsletter to the general membership.

The outgoing President, upon ending his/her term of office, shall remain as a voting member on the Board of Directors until his/her successor, in turn, moves to the Board of Directors. In all cases, the outgoing President selects the location of the January Board meeting that will be the most convenient to all and opens the January Board meeting.

The motion was made and seconded to reject this amendment. The Board of Directors unanimously voted to accept the motion. **REJECTED**

The motion was made and second to rescind the rest of proposed BYLAWS amendments. The Board of Directors unanimously voted to accept the motion. **ACCEPTED**

The motion was made and seconded that the Board of Directors pay for the luncheon. The Board of Directors unanimously voted to accept the motion. **ACCEPTED**

OTHER BUSINESS

A copy of the contract signed by President on May 29, 2002, with Lodge Manufacturing Company on the resale of the LSDOS cookbook was provided to the Officers.

The LSDOS Newsletter Editor requested for chapter news to be submitted via email and that pictures be sent in JPEG format. Tom Ernest reported that as of December 31, 2002, there were 213 LSDOS members. There are 90 paid members for 2003. The 2003 Board of Directors Meeting adjourned at 4:00 p.m.

Submitted by: Rose Blas Perez, Secretary

2003 LSDOS Officers and Board of Director Members.

Elected Officers:

President - Butch Mize, P.O. Box 1072, Windom,
TX. 75492 - (903) 623-4045

Vice-President - Jerry Thompson, 200 Inwood,
Highlands,
TX. 77562 - (281) 426-6724

Secretary - Rose B. Perez, 2860 Median Hwy.,
Kerrville,
TX 78028 - (830) 896-4059

Trustee - Tom Earnest, 5870 Spring Crossing, San
Antonio, TX 78247-1989 (210) 654-1255

Chapter Advisors

Bill Brummel, 11434 Castolon Dr., San Antonio, TX
78245-2239 (210) 675-3468/FAX. (210) 645-6557

Butch Dohmann, 13630 River Forest Dr., Corpus
Christi,
TX 78410 (361)241-1764

Karen Dufresne, 2106 Andover Dr., Round Rock, TX
78664 (512) 388-5492

Dwayne Hill, 4403 Cedar Elm. Lane, Wichita Falls,
TX
76308 (940) 692-0747

Richard McCabe, 2689 Medina Hwy., Kerrville, TX
78028 (830) 896-4059

Gale and Mary Merriwether, 26719 Maplewood Dr.,
Spring, TX 77386 (281) 292-3960

Sam Miller, 22725 State Hwy. 80, Gonzales, TX
78269-6189 (830) 424-3631

Willis Skaggs, 311 C. R. 638, Dayton, TX
77535 (936) 258-0517

Floyd and Bobee Boyett, 120 Willow Run, Lumberton,
TX 77657-9210 (409) 755-1128

Newsletter Editor - Jerry Thompson, address as above.
Web Master - Joe E. Duke, 19710 Vista Lake, Cypress,
TX 77433 (281) 861-0013

JUST STUFF

Well, if you haven't heard, the Third Annual Gathering of the Clubs was a success again this year. It was held on November 9th at Fairfield State Park with some 70-75 people attending. This was an outreach across different clubs from alot of different parts of the state including the various chapters of the LSDOS.

It was a success even though support was not given by the various leaders of the LSDOS. This event was sanctioned at the membership meeting held in Austin during the summer. Approximately 45 lbs of fish were fried along with 20 lbs of hushpuppies, three gallons of coleslaw, 16" pot of balckeyed peas, ranch beans, khulua cake, pies, cobblers and other goodies dished up to feed some 73 hungry eaters. There wasn't a scap left except for the sushi catfish... go figure. I even saw one person down on his knees begging to eat the crumbs from the khulua cake.

The day started out fair, but the wind came up and made two foot waves on the lake which prevented a lot of people from doing what they like to do best besides eat - fish. There were attendees from Dallas, Fort Worth, Houston, Angleton, Austin, Denton, Houston, Tyler, etc. We had nine volunteer LSDOS cooks: Butch Mize, Terry and Stephanie from

DUTCH OVEN GATHERING

Denton; Irene & Jerry from Austin, Ann Carr from Houston; Peggy Tombs from Austin; Jim Lewis and a brand new cooker - Bibi Peterson from Houston cooking for the first time at a DOG. - Ann Carr.

Soup Bone Cattle Company did a demonstration several months back for the Destinations by Marriot River Center at the Knibbe Ranch outside of San Antonio. The guests for the event was *Les Dames d'Escoffier*. They are critiques on recipes , wines , writers and generally the most recognized women in the culinary field in the world. We were fortunate enough to be interviewed that day by several reporters. I have been told that there has been some articles written from as far away as Australia. However, we haven't been able to get our hands on any of those. I am enclosing the link to the article in today's San Antonio Express News Web Posted: 01/22/2003. If the website would like to post a link to it or if any of the recipes can be used in the newsletter, please feel free to do so. The article goes in to detail of the event. If you get time take a look.

Happy trails

Butch Dohmann

Soup Bone Cattle Company www.soupbonecc.com

SATURDAY, MAY 17, 2003
LIONS CLUB PARK
Clinton, Mississippi
From 7 a.m. til 3 p.m.
Dinner on the Ground will be 12 p.m.

Calling all Dutch Oven Cooks! We are wanting Dutch Oven Cooks , Boy Scouts or Girl Scouts to come and cook up a dish or two. For those that have not attended a DOG, we normally follow a simple schedule: We cook -- We socialize -- We eat -- We leave it clean.

Set up time will be around 7 a.m. and lunch will be at 12 p.m.. Bring your group and cook up a dish or two. Bring paper products, your own drinks and copies of your recipes to share with others. You will need to bring your own water source; because I have not found any at the park. The only source is a water fountain.

Those who do not Dutch Oven Cook, we ask them to bring a Covered Dish to share with others. A good dish to bring is a Salad or Bread.

Directions:

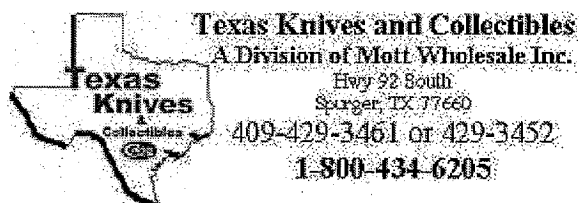
Take Springridge Road Exit off of I-20, go north, cross Highway 80, get in left lane, cross College Street and make next left onto East Main Street. At 3-way stop turn right onto East Street. At next 4-way stop at East Street and East Leake Street, turn right and park. Park is on left.

Contact Biscuit Tom Sims
n5hbb@yahoo.com
or D.O.Willie, Bill Jones
Wjones6317@aol.com

When in San Antonio shop at
Mumme's Inc.



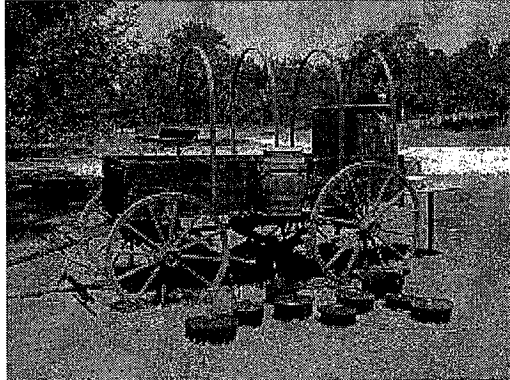
This add is under construction
be better in May.



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

INVITATION TO ALL DUTCH OVEN COOKING ENTHUSIASTS

Come join in the fun of the



FIRST DUTCH OVEN ROUNDUP

Everyone interested in the "new" old art of Dutch oven cooking is welcome. Come enjoy a day of meeting new people, learn about Dutch oven cooking, sharing ideas, and sampling some fantastic food cooked in the Dutch ovens.

WHEN **MAY 3 2003**

WHERE **IN THE TEXAS HILL COUNTRY BETWEEN
INGRAM AND MOUNTAIN HOME**

Maps to the Roundup will be available on the LSDOS web site

Unlimited camping is available at the Pecan Orchard NO HOOKUPS

Water Restroom & Showers are available

We will start setting up Friday evening for the early birds, having fun and fellowship. Saturday will be the big day with everyone cooking their choice. The pots will be placed on the table at 2:00 p.m. for the big meal.

You are welcome to stay over Saturday night as well to enjoy being in the Texas Hill Country, do some campfire cooking and have a little more camaraderie. Sunday morning is sausage, Dutch oven biscuits, eggs, and all the other goodies for a great outdoor breakfast

R.V PARKS

BUCKHORN LAKE RESORT	1-800-568-6458
INGRAM LAKE RV PARK	1-830-367-4769
KERRVILLE KOA	1-830 895 1665

STATE PARK

KERRVILLE SCHREINER STATE PARK	1-830-257-5392
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MOTELS

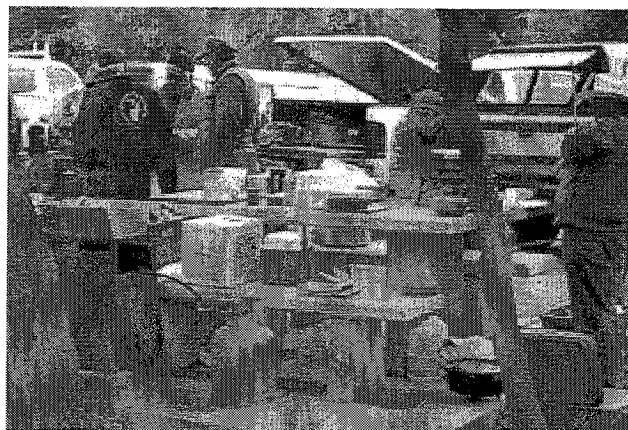
COMFORT INN	1-800-228-5150
BUDGET INN	1-800-219-8158
ECONO LODGE	1-800-225-1374

For further information, contact Beth Haynie at (830) 866 3396 email ewhaynie@yahoo.com or Rich & Rose at (830) 896 4059 email outback@kic.com Come join us in the fun, food, fellowship, and freedom.

Bare Pots Chapter

The morning of December 7th found the Bare Pots Chapter gathering at their usual location at Eisenhower Park to celebrate their annual Christmas DOG. The day started off a bit cold but quickly warmed up with 43 members and visitors present. Our Christmas DOG has always been one where members could cook however they pleased and not limited to just Dutch ovens as during the rest of the year. Most members used other means of cooking their dishes this time while some continued to use their favorite Dutch oven. Two turkeys were deep fried by Charlie Klein and they were quickly reduced to nothing but bones so well picked over that not even buzzards would take a second look at them. Other dishes included a corn casserole, a jazzed-up green beans and tomato casserole, a Japanese yam dish by our new Japanese parents that was absolutely awesome, pickled jalapenos filled with a soft cheese blend, yeast pancakes with venison sausage, several cornbreads, dressings - of course, potato soup with bratwurst, blueberry cobbler, baked

cookies, two different breakfast taco dishes, and even barbequed sausage. - Bill Brummel



Pioneers of the Gulf Coast

We've been so busy, I haven't had a chance to think about getting in a report. The City of Corpus Christi asked us to demo for the Sesquicentennial celebration on September 9th. We cooked biscuits, cornbread, and anything else that caught our fancy for the citizens of Corpus Christi. Two weeks later, we held our September DOG at Heritage Park. Because of the weather, we had a smaller crowd, but a good time with good food. Our menu for that particular DOG included Taco soup, Cheese potatoes, Pot Roast, Wild Hog (which was delivered by a passerby, who later joined the group), Chicken and Rice, Jambalaya, Enchilada Casserole, and numerous other items.

Our next event was a demo at the Aransas National Wildlife Refuge on October 12th for National Wildlife Refuge Day. This is a great event, which includes hunting and fishing demonstrations and various vendors. We fit right in to what they are trying to promote. Our last event was to volunteer for the Kingsville Chamber of Commerce Wild Game Dinner on November 2nd. They provided us with various wild game (Nilgi, Deer, Pheasant, Wild Hog, 300 pounds of

shrimp, and fish) and an open grocery list. All though there were a few problems (2 1/2 inches of rain among other things), we had a great time experimenting with wild game. About 30 members participated and concocted a variety of tasty dishes too numerous to list!

Our next cooking demonstration will be at the Ranch Heritage Festival in Kingsville on February 15th. We will be demonstrating the Dutch ovens to people from all over the world. We participated in this event last year, and had a great time. All of us who participated agreed we'd do it again. Our members from Minnesota joined us last year and will be there again. A Feb. 20th organizational meeting will take place at Chelas on Leopard. We are expecting a big turnout for the evening meal. We need to discuss our involvement in LSDOS and nominate officers for 2003. Officers will be nominated at this meeting. Officers will be elected at our April 5th DOG, which will be at Heritage Park. As always, statewide members are welcomed to join the Pioneers.

Hill Country Chapter's November, 2002 DOG

Hi, ya'll!

What a beautiful day for our D.O.G. The weather couldn't have been any better. We had 19 people attending with 9 pots on the table and two side dishes. We had 4 guests: Tom & Cecile Michals visiting with the Paquins; and Linda Buxton and her friend Harold Wade from Phoenix, Arizona. Linda has just moved to Kerrville, Texas, and will be cooking with us in the future. I believe they all enjoyed themselves and the great food. Hopefully, we'll see them again. As for the cast of cooks and their culinary delights: Tom & Carolyn Gray Scallop Potatoes, Bean Salad

Roger & Lucy Paquin Caramel Pear Cake

Joe & Marilyn Paquin Apple Crisp

Beth Haynie Peach Cobbler

John & Lois Hudman Mexican Cornbread

Bill Hudman Hominy - Cheese

Anita Hudman Moral support

My Rose Coffee

Rich Sausage & Potatoes, Baked Corn Casserole

Stew & Mimi McMillen Potato Salad

I apologize to everyone. I forgot to load up everything we needed for the bucket draw. I will make this a permanent

fixture in my chuckwagon. So, it will be with us from now on. Other items brought forward at the meeting: We had three new contacts last month. We mailed out our information packet to them. Linda Buxton was one. Again, welcome to the Hill Country, Linda. Mark & Pennie Prislowsky are also very interested in our group but had a scheduling conflict with today's D.O.G. Hopefully, we will see them next month. We have a printed schedule for next year's D.O.G. For those who did not get one, today, we are adding it to the bottom of this newsletter. We also have many printed copies left. As for the question about liability insurance, I still do not have an answer. I've contacted the LSDOS President but have not received a reply. We emailed all the other Chapters to see how they handle this and out of the four who replied, they all agreed it was a good question but had no answer. I also tried contacting the International Dutch Oven Society and I am waiting on a call from them. Rose and I have added a disclaimer to the top of the Guest Sign-in Sheet which we have forwarded to the LSDOS President for his review/approval. Again, we have received no reply. I'm not giving up yet and the disclaimer will have to do for now. Until we have an answer for this, I don't believe we should be doing any cooking for other groups such as the Fire Department, etc. Our next D.O.G. is on December 14, 2002, at Louise Hays Park Pavilion.

Upcoming events of interest:
 Gonzales Texas - Pioneer Village Soup/Stew Cookoff, November 30, 2002, (830) 672-2157
 Old West Celebration & Cowboy Symposium - Dutch Oven Cookoff, San Angelo State Park, March 29, 2003
 As always, we have fun, food, fellowship, freedom, and our mascot, Abby. Until next time, keep the fires burning!
 Rich & Rose

HILL COUNTRY CHAPTER DUTCH OVEN GATHERING SCHEDULE 2003

January 11 Hosted by: Joe & Marilyn Paquin
 February 8 Louise Hay's Park Pavilion
 March 8 Cypress Creek Community Center
 April 12 Ingram City Park-demo for Auld Adult & Community Education Center students
 May 3 Big D.O.G. at Pecan Orchard, hosted by Beth Haynie
 June 14 Ingram City Park (pending)
 July None
 August None
 September 13 Ingram City Park (pending)
 October 11 Cypress Creek Community Center
 November 8 Louise Hay's Park Pavilion
 December 13 Louise Hay's Park Pavilion
 Any deviation on this schedule will be announced one month in advance or ASAP prior to the next event.

Hill Country Chapter

Another great D.O.G. has passed. It was pretty darn chilly when we started setting up at 7:30 a.m. but by the time everyone started showing up the Christmas tree was up, the Christmas carols were playing, the hot apple cider and cowboy coffee were ready. We were pleased to have Butch Mize join us on an unofficial visit. Butch is the new incoming president. (Hope you got your deer, Butch.) Also, Sam Miller from Gonzales who is the advisor for the new Independence Chapter cooked with us. And last but not least, Peggy Tombs from Marble Falls who is the outgoing secretary of the LSDOS also joined our group. Peggy is a member of the Black Pots Chapter in Austin. There were 16 people attending including four guests, and there were 16 pots on the table. After the dinner and just before the meeting started, we served eggnog to those who wished to partake. The meals were fantastic. We got a lot of pictures. This was quite an impressive table set-up.

Sam Miller - cooked in a #16 DO apricot glazed Cornish hens on a bed of rice, and some pretty delicious cornbread
 Butch Mize - picadillo chicken and peach cobbler
 Beth Haynie - Nicaraguan greens
 Mimi McMillen - Swiss vegetable casserole
 Stew McMillen - Dutch oven pound cake
 Carolyn & Tom Gray - meatloaf
 Peggy Tombs - spare ribs and sauerkraut
 Dixon & Ann White - meatloaf, crawfish maque choux, rice
 Rich McCabe - potato pork pie, Dutch oven veggies, almost pumpkin pie

Rose Blas Perez - coffee, hot apple cider
 We had a short meeting after dinner: On the insurance issue, I talked with Ron Hill of the International Dutch Oven Society. They have been looking into this for the passed two years and have not found the solution for their society either. He gave me ideas that I followed up on and I'll call him back on the results. Upon checking with my homeowner's insurance, I am covered under 'general liability' as long as there is no charge for the food. You may wish to check with your insurance company. However, if we were to sell food, a separate policy will be required for a 'catering liability' policy that runs \$500-600 per year and provides up to \$300,000 in liability insurance. One interesting comment my agent made was that if we had a 'kitty on the table for donations or someone just put money down for enjoying themselves at our D.O.G. that this could be considered paying for the food and can lead to problems. There are 'special events' policies available through independent insurance agents. I will be looking into more and hopefully have some information for the LSDOS Board of Directors meeting next month. This is for your information on what I have found. I don't foresee where we will need anything other than maybe check your homeowner's policy for your own curiosity. If we try to plan anything where it looks like we'll need some type of insurance, we just won't do it. I will put this insurance issue to the Board of Directors and we'll go from there. When I was talking with Ron Hill, he mentioned several of their members have Food Handlers permit. I have checked with the local Health Department, Trebor Morris (830-792-8352), and they offer a free Food

Handlers Course at the Butt-Holdsworth Memorial Library (505 Water Street, Kerrville) meeting room. They do not have a scheduled date yet but it will be some time in January 2003. The course runs two hours, 1:30 p.m.-3:30 p.m. A certificate of completion will be mailed after the course is completed. There are a few of us that are going to try and attend this. It's free and would be a plus on our part. As soon as I get a set date, we will let you all know. Again, this is for your information. Our next D.O.G. is January 11, 2003, at Joe & Marilyn Paquin's. We will have directions for you ahead of time. We will also be watching the weather. If it's going to be too chilly and windy, we will cancel the D.O.G. and notify everyone ahead of time.

We have a request to revise our yearly schedule on the wintry and heatwave months and I am inclined to agree because we gather together to have fun. When it's so cold you can't feel your hands or when it's 105 degrees in the shade and you're cooking a pot or two cooking at 350 degrees, it's a "little" uncomfortable. If anyone has any other suggestions, please let us know. We are working on a new chapter pamphlet and would like to add the schedule. Let's have a vote on this at our February D.O.G. The new proposed schedule is:

January – none	July – none
February	August – none
March	September
April	October

May
June

November
December – none

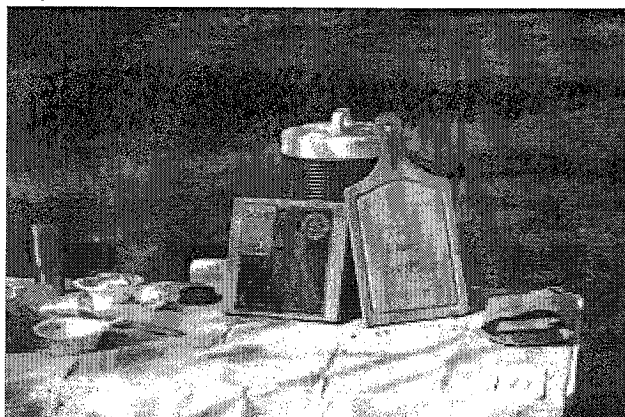
Rose and I will not be at next month's D.O.G. My son is getting married that day and will be out of town. (I tried but I just couldn't get them to change their date.) For those who were not at this month's D.O.G., Rose and I would like to say how much we have enjoyed this past year. In our way, we have put a small package together and will mail it to you. So, be watching your mailbox next week.

Happy holidays!

Keep the fires burning!

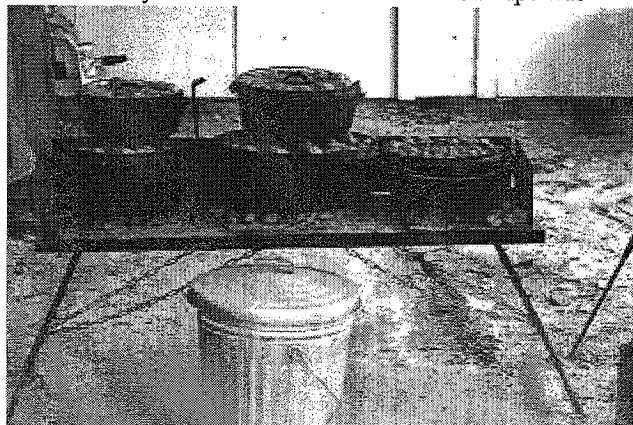
Rich &

Rose



Independence Chapter

Our October dog was rained out but the makeup dog held. Saturday Nov. 9 was a beautiful day with nice breezes. We held our dog at Sam & Erin's Double Ought Ranch because we have sheltered areas from the elements. Sam cooked a beautiful pork roast with all the vegetables in the Ultimate Dutch oven. Everybody was amazed at how quick this oven cooks a complete meal. We had a dessert prepared by a guest (Ken Brown) Lemon apple crisp straight off the Lodge Menu Pamphlet. Sam prepared a granny smith apple pie in a lodge 10" Dutch oven lined with parchment paper that was consumed before some of the other dishes were cooked. The most interesting dish prepared by Joan & John Floyd was Black-Eyed Pea Cornbread Skillet. This recipe was



prepared in a Lodge 12" Dutch oven and was a winner. Well folks as you can see our little group had a fine meal to consume with fine company. Our next "DOG" will be Nov.30

at the Pioneer Village in Gonzales, TX where we will celebrate the Fall Festival with a soup/stew cook-off, try to attend as this is a fundraiser for the Pioneer Village. **KEEP YOUR COALS HOT!**

Hi folks, all who attended our last DOG held at the Pioneer Village in Gonzales had a great time. We were able to meet and visit with many potential new cooks during the Soup/Stew cook-off. There were 14 cooks and between 65 and 80 visitors/tasters who enjoyed the good weather and good food. I have enclosed two photos showing our cooking setup and the 1st. place awards that we received for our Seafood Gumbo entry. This is our third and final qualifying DOG for formal entry into the LSDOS. Our next DOG will be 12/28/02 the last Saturday of the year, please try to attend so we can set our schedule for 2003. This DOG will be at my house so we will have covered shelter and will be held rain or shine. Anyone who needs directions go to www.doubleoughtranch.com and print a map.

I hope all of you and your families have a happy holiday and be safe.

Hello fellow cooks,

The Independence Chapter from Gonzales, Texas. We have been busier than a one arm paper hanger trying to get our little chapter fired up and having fun. Our first "DOG" was in September and we signed up two new members. In October we worked at the Parks & Wildlife Expo in Austin and met a bunch of fine folks that we have invited to attend a "DOG". At the Expo we won a 14" Lewis & Clark Camp Chef Ultimate Dutch Oven and it is a beauty. Our Oct. "DOG" had to be postponed to the first week of November due to un-seasonal rains and local flooding, but it came off



perfectly with good friends and good food. We signed two more members in our little chapter. The Nov. "DOG" was held at the Pioneer Village in Gonzales and was a stew/soup cook-off, we had 14 teams cooking and yours truly made a fantastic seafood gumbo that was good enough to take First

Place. We were able to make contacts with some interested cooks about joining our local chapter. In Dec. we made a field trip up to Kerrville and cooked with Hill Country Chapter, our entry was a 16" Dutch oven filled with rice and Cornish game hens. This group was well attended both locally and had members from Austin (Peggy Tombs) president-elect Butch Mize and myself.

Rich and Rose from the Hill country chapter attended our "DOG" in Dec and prepared a fine Taco Pie and Mexican Cornbread, that went well with a roasted Turkey I prepared in the Ultimate Turkey Roaster. Our January "DOG" was plagued by cold rainy weather, with many too sick to brave the elements. On the bright side Jerry and Irene Martin from Austin made it down and we had a fine time visiting and eating. We attended the Board of Directors Meeting in Round Rock, this was my first time and found it quiet interesting. I encourage all members to attend these to see how dedicated many of our members are and how they do so much for the LSDOS. The first of February we made another road trip to Crosby and cooked with the San Jacinto Sons Chapter at a chili cook-off and fundraiser. We didn't win any prizes but we sure had fun. This group is a hoot! If you want to really enjoy yourself plan to cook with these guys.

Well folks that has us caught up with our latest escapades but keep watching cause we plan to show up at many other functions this year. If you would like to attend one of our "DOGS" we have them of the last Saturday of the month you can contact me for if you have any questions Sam Miller.

Brazos Valley Chapter

The Brazos Valley Chapter held its inaugural DOG on Saturday, February 1, 2003. We had 13 cooks and 10 non-cooks in attendance. One non-cooking family brought chips and dips for everyone to share while others finished cooking. We all shared Chocolate Cherry Cobbler, Chicken on Thyme, Short Ribs with Cornbread Dumplings,

Rosemary Potatoes, Black Bean Cowboy Stew, Cheddar Biscuits, Yeast Rolls, Vegetable Bean Soup, Lasagna, Apple Crisp, Cowboy Potatoes, Baked Corn and Chile. Thirteen Pots on the table at our first DOG. What a great feast! Our next DOG will be held on March 8, 2003, at the Brazos Center in Bryan.

Village Creek Cookers

The Village Creek Cookers Syrup Festival November 23, 2002 entertained more than 300 people with their antique tractors and engines, plus squeezing sugar cane to make syrup. Pictured are Floyd Boyette (left), host at his country cabin, and Glen Cook, founder of the Village Creek Cookers. They are pictured gathered at a 30-gallon pot of stew to feed the crowd. There was also a long table of breads and deserts for the visitors. The Village Creek Cookers were gracious hosts for the country-style event, and are a very active chapter of LSDOS.



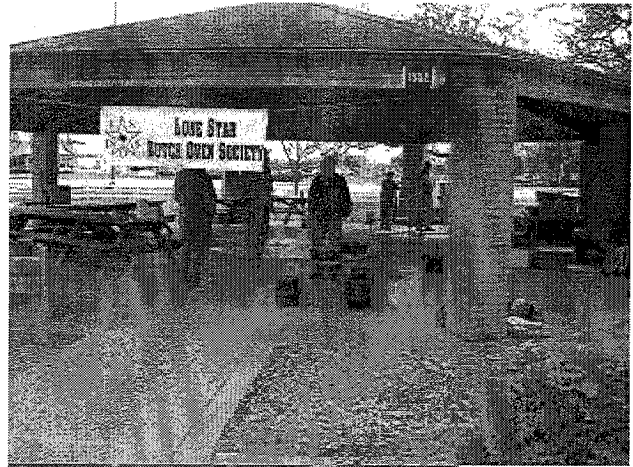
Saltgrass Chapter News

The Saltgrass Chapter November DOG was canceled because of flooding in Bear Creek Park at a date too late to reschedule.

A Saltgrass Chapter DOG was held for the Bryan – College Station members at the Olsen Field pavilion on December 7th. The turnout was terrific with 13 members and four visitors attending. In fact, the enthusiasm was so great that the decision was made to start a new chapter in that area with Greg Petrey as the advisor. Greg is fairly new with Dutch ovens, but he makes up the difference with enthusiasm. It was decided they would be the Brazos Valley Chapter, meeting on the first Saturday of each month. Their first official DOG will be February 1st at the Brazos Center, 1:00 to 5:00 PM. This is going to be a fast growing chapter because of the Dutch oven interest in that area.

Our January DOG was moved up a week because of the business meeting on January 18th. The theme was Mexican food, and the weather turned out perfect for spicy food; cold and raining. It did not dampen the spirits of the 16 members and five visitors, though. There was lots and lots of good food, and everyone ate too much.

The Saltgrass Chapter has reserved pavilion No. 6 at Bear Creek Park for February 15th, March 15th, April 19th, and March 17th. DOGs will be from 1:00 to 5:00 PM on regular- time days, and 2:00 to 6:00 PM on daylight savings time days.



December DOG held in Bryan / College Station

The San Jacinto Sons Chapter

a little news from around the fire...

The San Jacinto Son's Chapter of the Lone Star Dutch Oven Society finally managed to have our Girl Scout DOG. Saturday, December 7th, the San Jacinto Sons chapter met at Stratford Park in Highlands for our final DOG of the year. Temperatures in the 40's. Willis and I got there early and had coffee before everyone started arriving. We were entertained by 24 Girl Scouts and 34 other folks for a whopping crowd of 58. Each scout brought a piece of fruit. Steve Scannell was kind enough to get them started dicing the fruit for the fruit salad. I'm not sure what took place but none of the girls ate fruit salad! Steve also demonstrated some of the different cooking methods used in camp and made a pork chop and potato casserole that vanished from the pot. Nathan made broccoli, cheese and rice casseroles. Another opportunity for the girls to slice and dice. One mild for the scouts and one wild for the adults. Willis and the girls made 42 mini-pecan pies. Amanda and Jennifer made a green bean casserole with Rotel. Excellent dish and the first time I ever heard of putting Rotel in a green bean casserole. I had one 14 pound roast turkey that played a disappearing act. The 14" deep full of cornbread dressing didn't last much longer. No leftovers at this table! All of the girls were given a cookbook with a selection of favorite recipes. This is the second annual San Jacinto Sons/Girl Scout DOG. We are having fun and so are the girls. If you have been unable to make one of these please make an effort to attend #3. We will make the schedule known ASAP.

January 18th

The 2 Jerry's made the trip to Round Rock for the LSDOS business meeting. What an education! Please plan on going with us next year. If you have any questions about the trip just ask.

February 1st

The second 'Chili DOG' was a great success. This has evolved from a local fundraiser Chili Cook-off. The area businesses, schools etc. gathers at the fairgrounds and cook chili. The proceeds going to those with special needs in our community. We will just cook ours in Dutch Ovens. The Thompson and Woods families joined us from Lufkin and the Hooks from Diboll. We also had the pleasure of the company of the Miller boys from the Independence Chapter in Gonzales. I am cookin' with them every time I can.

Best count was 16 ovens. There were 25 people with our group but the nature of the event is to share your chili with all tasters. So couldn't begin to tell you how many joined us for dinner or dessert. One passerby offered \$100 for my Dutch oven if I would quit scraping out the remains of the 'Ooey Gooley Butter Cake'. First DOG for Debbie Giles who made a wonderful beef stew and Barbara and Jim Ellis who baked a Karley Kake that was gone in a blur. Let me see, just counting pots of chili Dr. Steve Scannell made a pot of white using chicken. Mike and Amanda Waterloo made a batch that was tastefully seasoned with 2 Jerry's Peach and Pecan Salsa. Sam and Richard Miller stirred up chili with a little pork, some deer meet and some longhorn courtesy of the 'OO'. Sam had made a liquid chili sauce from dried peppers that would get your attention. Both Jerry's made a pot of chili that while edible were embarrassments when graded on a heat scale. If it don't melt the wax from your ears it just ain't right. Sam kept us in hot tortilla chips and queso. We also enjoyed a couple of Strawberry Cakes, some 'Flamin' Orange Rice', Tho Down Chicken, an 'Ooey Gooley Butter Cake' and 'Green Onion and Cheddar Cheese Biscuits'. What a feast!

We will be back at W. C. Britton in Baytown the first of March. Come out and join us. You know you will be welcomed! Mohotta Mobetta, 2 Jerry's Cookin'

For the Blond in us all

Helpful cooking tips

Mix your cake in a one gallon ziploc baggie. When you are ready to bake just cut off one corner and pour into the DO. You can do this the day before the DOG. It saves the mess of clean up and it's real easy.

When rolling out biscuit or pie dough put a little water on the counter surface then put down a piece of wax paper. The water holds the wax paper in place and you can throw away the paper when you're done. Again easy clean up!

LSDOS Members Attend Safe Food Handling Course in Kerrville

In order to prevent possible food handling problems occurring at their Chapter DOGs, some members of our LSDOS sponsored Hill Country and Bare Pots Chapters attended a workshop offered by the Kerrville Health Department on January 17th.

One of the most important things we learned is that all Texas counties, cities, and municipalities must at least adhere to the Texas State Health Laws but can, and some do, require stiffer restrictions. So check with your local county Health Department to get a copy of their guidelines.

We were also advised that a brand new ruling coming from the Texas State Health Department is a regulation requiring that all barbeque cooked for sale **must** be cooked inside of a screened or enclosed shelter. This will also include barbeque cooked by professional caterers. This does not include our Dutch oven cooking.

Primarily, as long as we are careful in our food handling, cooking, and serving, our DOGs will not fall under the jurisdiction of the State's health rules.

However, important health considerations that we all should be aware of in our Dutch oven cooking at DOGs and most especially at public demonstrations include maintaining your personal hygiene by washing of hands immediately after handling any raw foods, most especially chicken, and keeping hands and all cutting utensils and boards sanitized by washing with a solution of 1 teaspoon of chlorine to one gallon of **cold** water.

Do not chop or cut raw chicken on the same cutting board used or to be used for raw vegetables or other meats without first sanitizing with the chlorinated water solution above.

Make sure that all residues from the last use of our Dutch ovens are removed from inside of our ovens before they are used again.

Need to keep one pan of soapy water, one pan of hot water, and one pan of the chlorinated solution on hand at all times and use them. This really needs to be followed when we are doing public demonstrations.

Do not dry your hands or equipment on aprons or cloth towels but use clean paper towels and throw them away after usage.

If needed to be kept cool, keep all foods at least 41 degrees F. or below before cooking. Cook all foods to at least 140 degrees F. before serving. If needed to reheat, bring the internal temperature of the food up to 165 degrees F first.

If adding new food to a partially used tray or vessel of food being served from, all food within that container must first be brought up to 165 degrees F. before any of it can be served.

Keep all food covered at all times - prior to preparation, during the cooking, and while not actually being served.

With more and more governmental controls being placed on how foods are cooked and served, especially out of doors, the better we follow the simple guidelines above, the longer we can continue to enjoy our outdoor DOGs without coming under firm guidelines and/or restrictions. And that's good food for thought.

Lemon Nail Cake

Sandy Dinwiddie

SALTGRASS CHAPTER

12 inch Dutch Oven

Serves 12 to 16

LIST OF CAKE INGREDIENTS:

2/3	cup butter or margarine, softened	3	Cups all purpose flour, sifted
2	cups granular sugar	2	Teaspoons double-acting baking powder
4	large eggs	2	Teaspoons salt
1/4	cup freshly grated lemon peel	1	Package lemon jello
1/4	teaspoon vanilla	1	Cup hot water
		3/4	Cup whole milk

GLAZE:

2 1/2	cups powdered sugar, unsifted	some	Bottled lemon juice, as needed
some	freshly squeezed juice from lemons used to grate peel	3	Thin slices of lemon for garnish

1. Light enough charcoal for: 12 inch Dutch oven: **3 rings plus 10 briquettes**
2. 5 inch Dutch oven: **full spread top and bottom**
3. When charcoal is ready, set up the 12 inch Dutch oven, with **one ring** under and **two rings** on the lid to preheat oven. Put 5 inch Dutch oven over **full spread**, fill with water, put lid on, and cover lid with a **full spread** to heat water (about 10 minutes).
4. While water is heating, whip **butter** until creamy. Add **sugar** and beat until light and fluffy.
5. Add **eggs, lemon peel** and **vanilla** and beat until smooth.
6. In separate bowl, mix **flour, baking powder**, and **salt**. Stir until all ingredients are mixed.
7. Pour **1 cup of hot water** into a small bowl containing **lemon jello**. Stir until jello is dissolved.
8. Alternately add **flour mixture, milk**, and **dissolved jello to butter, sugar, egg mixture** beating well after each until batter is smooth and creamy.
9. Pour into greased 12 inch Dutch oven that has been preheated for at least 10 minutes.
10. **Bake approximately 45 minutes** turning the pot often. If necessary, add coals to the lid near the end of the baking time, to insure the cake browns. Cake is done when toothpick inserted into center of cake comes out clean.
11. Using a wire whisk, prepare glaze by mixing **powdered sugar**, 1/3 at a time, with enough **lemon juice** to achieve a desired consistency of a thin glaze.
12. When cake is done immediately pierce entire cake with a **"20 penny nail"** (or meat fork) so that it is riddled with holes.
13. Pour glaze over entire cake and smooth over the top with the back of a large serving spoon. Garnish with three thin **slices of lemon**.

Apple Skillet Cake

Hal McAfee

SALTGRASS CHAPTER

12 inch Dutch Oven

Serves 6 to 8

INGREDIENTS:

1 1/2	cups all purpose flour	1/2	Cup buttermilk
1	teaspoon salt	1	Egg, slightly beaten
1	teaspoon baking soda	2	Apples, peeled, sliced thin
1	cup granulated sugar	1	Teaspoon vanilla
3/4	cup vegetable oil	1	cup chopped pecans

1. Sift together flour, salt and baking soda.
2. Add sugar.
3. Add oil, buttermilk, egg, apples, vanilla and pecans.
4. Mix well.
5. Pour into lightly greased Dutch oven.
6. Bake 40 – 50 minutes at 350°. (one ring of charcoal on bottom, a ring and a half on top)

Note: I made the following adjusts to the cake I baked at the DOG, instead of the buttermilk, I used 1/2 cup sour cream plus 1/4 cup 4% milk (the REAL stuff).

Cheese and Pork Enchiladas

Dos Dinwiddies

SALTGRASS CHAPTER

14 inch Dutch Oven

Serves 6 to 8

FILLING INGREDIENTS

6	cooked pork loin roast, sliced with the grain into thin strips or use left over pork butt roast and shred the meat	
2	pounds mixed, Colby / Jack cheese, shredded	Chili powder
1	large onion, finely chopped	2-2½ oz. cans Vlasic, sliced, ripe olives, drained
18-20	corn tortillas (depends on how full you fill them	1 Small can chopped green chilies

INGREDIENTS FOR SAUCE: combined in a bowl

2	15 oz cans Wolf Chili (no beans)	1	29 oz can Hunt's tomato sauce
1	14 oz cans, Old El Paso Enchilada Sauce, mild		

1. Spoon a layer of the sauce into the bottom of the oven. (just enough to cover the bottom)
2. With Dutch oven lid resting upside down on the lid rack over a full spread of charcoal, heat tortillas 4 at a time to soften before filling. If you want, you can fry the tortillas on the lid.
3. Fill each tortilla with some pork strips, Colby / jack cheese, chopped green chilies, and chopped onion, proportions depend on individual taste.
4. Sprinkle with chili powder.
5. Roll up the tortilla as tightly as you can, then place it in the oven with the flap sides down.
6. Continue with this process, placing the enchiladas closely together until you have filled the bottom of the oven.
7. Pour the remaining sauce over the enchiladas making sure that the tortillas are covered well.
8. Sprinkle with cheese, onions, and the ripe olives on top to garnish.
9. Bake for about one hour with 1 ring of charcoal on the bottom and 1½ rings on top (350 degrees). The sauce should be bubbly. Allow to cool for about 10 minutes.

Note: This recipe came from Sandy's mother, Doris Leach. Doris created this dish after living in Albuquerque, New Mexico, during World War II. We added the pork roast after an abundance of leftovers.

Spicy Blackeyed Pea Soup

Mary & Gale Merriwether

SALTGRASS CHAPTER

12 inch Dutch Oven

Serves 6 to 8

INGREDIENTS

4	cups Blackeyed peas (dried)	1	cup grated sharp cheddar cheese
4	tablespoons bacon drippings	2	can of Ro-Tel tomatoes (10 oz.)
2	cup beef broth		salt and pepper, to taste
1	large onion, chopped		Tortilla chips

1. Rinse and cook blackeyed peas according to package directions. When tender, drain off most of the water and retain in case you need more liquid for soup broth.
2. Sauté onion in bacon drippings until soft. Mash the peas with potato masher and add to onions in the pan.
3. Add the tomatoes, beef broth and cheese. Simmer until the cheese has melted. Salted and pepper to taste.
4. If needed add retained water from cooking blackeyed peas to make soup the desired consistency.
5. Serve hot and garnish with tortilla chips.

Note: You may substitute 2 small, peeled fresh tomatoes and a minced jalapeno pepper (seeds, stems and ribs removed) for the Ro-Tel tomatoes, if desired.

CHORIZO MEXICAN SAUSAGE

You can buy this at the store-but homemade is so much better.

4 lbs fresh pork roast meat-whatever is on sale
½ cup white vinegar
3 cloves garlic-pressed
2 tbl paprika
2 tbl good grade chili powder
2 tsp dried red chili flakes
1 tsp cayenne red pepper powder
1 rounded tsp-Mexican oregano
½ tsp cumin powder
3 tsp salt (for longer storage use 4 tsp Morton's quick cure, or sugar cure salt) note: both contain nitrates

throw everything but pork meat in the blender-blend.

run pork meat through big hole plate in meat

grinder-put in bowl-
add spice mixture and hand mix
well

now run through meat grinder with small hole plate
you can stuff this in sausage skins-but I usually make
½ pound
patties-and throw in a quart freezer
bag and freeze what I don't use right away.

cook like you would raw pork sausage

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Cooking with Da Cap'n

This recipe has been causing me to loose sleep. I am pretty sure 2 Jerry's will be making some CHORIZO soon.

Chili De Arbol Table Salsa

This is a true Mexican salsa, and has not been Americanized. it is quite tasty, and can be toned down to med, or mild, by using less chili. A mild version would use 2 dried Chiles.

I have made this salsa for many years, and my Daughter always drags a gallon of it back with her, when she returns to the University after a visit home.

This salsa is rated "Best Table Grade Salsa" by the Sam Houston State University "Animal House"! (Freshman Dorm)

The de arbol chili is about 3 inches long (without stem) and is curved or bent in shape along it's length. They are about a ¼ to 3/8 inch in diameter. They look kinda mean when you see them for the first time.

Taste: Chili de arbol have an earthy, woody, taste (very nice)

Fire Power: in the old 1 to 10 scale—this chili would rate a 8.5 to 9.0 (a fresh jalapeno rates around a 6.5 on this old scale.)

Camp Tip—you might want to consider wearing rubber gloves when you handle these Chiles while making your salsa.

For 1 pint of salsa(2 cups):

4 dried chili de arbol - remove stem and cut into ½ inch long pieces (do not remove seeds)

½ tsp good grade garlic salt (good grade means a good brand of garlic salt) -- cheap garlic salt has too much salt in it) (buying cheap spices does not pay)

1 --15 oz can whole tomatoes (buy the tomatoes canned in water, not tomato juice) I like Hunts brand.

Good shake of dried cilantro about 1/8 tsp (over the last few years, the major spice brands have offered dried cilantro). This looks like dried parsley.

You can use fresh minced cilantro also - about 1 tsp.

Electric blender method

Place chili pieces in blender—add tomato water, and 1 tomato from can—add garlic salt—blend well and chop up chili pieces - place the rest of tomatoes in blender - on low speed—blip (pulse) motor just enough to chop up tomatoes (do not make a mush)

- pour in glass jar - add dried cilantro mix well—store in ice box a few hours for flavors to blend. That's it!

Notes

The chili de arbol should be available at most Mexican food stores. If you can't find them, you can use the Japone (Asian) chili, or the Cayenne dried chili in this recipe.

If you are making this salsa the old way, make a slit across the whole tomatoes before grinding them (this keeps the tomato from squirting you when you grind it)

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Cooking With Da Cap'n
Chorizo Con Huevos with cactus pads (Nopalitos)

This is a wonderful breakfast, or brunch dish that i just came up with last time I was at fish camp—everyone loved it!

This dish has Chorizo Mexican sausage and Eggs (huevos) and Nopalitos (also called Nopales) Nopalitos is young and tender prickly pear cactus pads (stickers removed) this is mo-better homeboy TexMex grub!

Making this is easy—here we go!

1 lb Cap's homeboy chorizo Mexican style sausage (store bought is OK, but homemade is always better.)

1 white onion fine chopped

2 cloves garlic-fine minced, or pressed

5 dried chili tepin-crushed (or ½ tsp crushed red chili flakes)

½ tsp cumin seeds-crushed (mash seeds in coffee cup with a spoon)

in Dutch oven—crumble chorizo and fry till almost done-then throw in the onion and garlic-stir/fry about 5 min, or until onion is clear, then add petin chili and cumin seeds-stir/fry about 5 more minuets.

break and add 1 dozen eggs into the Dutch oven—swizzle this stuff around until the eggs are almost set-then add 1 lb of nopalitos (cactus pad bits)please see note below—stir and cook about 3 more minuets-then serve.

Note: Nopalitos (cactus pads) come fresh-(you gotta chop them) or in strips in jars-drain and add, or fresh pack in plastic bags (if you buy fresh pack-place in bowl and rinse with water before adding to recipe.

Serving:

Place about 4 to 5 tbl on a warm flour tortilla—add a good tbl of Cap's Chili de arbol salsa-roll up, and eat!

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Cooking With Da Cap'n

Legendary Jambalaya

Sharon Cullen

2 boneless, skinless chicken breast

12 oz smoked kielbasa sausage

2 tbls peanut oil

1 medium onion, diced

2 stlks celery, diced

1 small clove garlic, minced

1 small bell pepper, diced

1 (28oz) can diced tomatoes

1/2 tsp Tabasco sauce

1 tsp Worcestershire sauce

1 tbls Cajun spice blend

1 cup water with chicken bouillon

1 1/2 cup shrimp

Heat a large heavy dry pan over high heat. Slace sausage into bite sized pieces and brown. Remove sausage from pan with slotted spoon and reserve drippings for next step. Cut chicken into half-inch cubes and brown in remaining oil. Return sausage to pan and add onion, celery, garlic and peppers. Saute until vegetables are cooked through. Add liquid ingredients, including tomatoes and their juice. Stir to combine. Add Cajun spice and simmer over low heat for at least an hour.

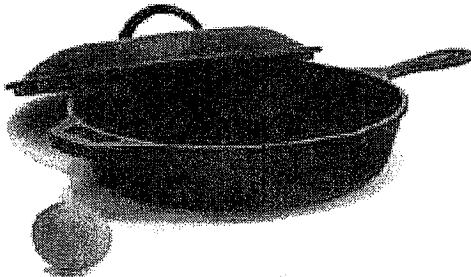
Add shrimp last 20 minutes.

Season to taste with Tabasco.

Serve with cooked rice.

2 Jerry's Cookin' Pepper Pie

Seasoned, Ready to use
cast iron cookware.



Eliminate the time and effort of seasoning

LODGE LOGIC

We should have thought of this 100 years ago.

Ingredients

30 fresh jalapenos, split in half with seeds and veins remaining
12 corn tortillas
3 lbs seasoned browned ground beef
4 cups shredded cheddar cheese
2 cups white hominy

Arrange split jalapenos skin side up on a cookie sheet, and roast for 15 minutes in a 350°-degree oven, or till skins blister and brown a little. Remove and let cool.

Arrange a layer of tortillas in the bottom of a 12" DO or casserole dish. Mix hominy with cooked ground beef, and spoon on enough mixture to cover. Place a layer of jalapeno slices over ground beef to cover. Sprinkle shredded cheese over pepper slices to cover. Repeat until all ingredients are implemented, finishing with a layer of cheese. Cover and bake in a

350°-degree oven for 30 minutes, or until cheese is melted and bubbly.

This recipe was adapted from one submitted to the Yahoo Dutch Oven Groups digest by dutchovenben. Thanks Ben this is good. A little spicy but good.

Chicken 'n Rice

Annette Smith

Boneless chicken sauteed in Italian dressing and garlic

2 chicken bouillon cubes

1 can cream of mushroom soup

1 can cream of chicken soup

3 cups water

3/4 cup mild picante sauce

Heat and mix well

Add:

3 cups rice

1 bag frozen veggies

2 cups cheddar cheese

1 pkg. of onion soup mix

Sir wll and bake about 45 minutes. Then cover top with french fried onion rings and cook 15 minutes.

San Jacinto Sons

Pork Chop and Potato Casserole

brought 2U by Dr. Steve Scannell

Ingredients

6 pork chops
margarine

3 tbsp. butter or

1 tsp. Salt

1 can Cream of Mushroom

soup

1/4 tsp black pepper

3/4 cup milk

1/3 cup finely chopped onion

4 cups thinly sliced

potatoes

Melt butter or margarine in Dutch Oven. Sauté onions until clear. Sprinkle chops with salt and pepper and brown in the sautéed onions. Remove chops and drain. Dump potatoes into oven and layer pork chops on top. Mix can of Cream of Mushroom soup with milk and pour mixture over the chops and potatoes. Cover and bake at 350°-degree for one hour.

The San Jacinto Sons
Cranberry Casserole
 Scarlett Boone

Ingredients

3 large Granny Smith apples cored, peeled and chopped
 2 cups whole cranberries
 1 cup sugar
 2 tbs flour
 $\frac{3}{4}$ cup pecans
 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup butter melted
 1 cup oatmeal

Preheat a greased 12" Dutch Oven with 8-10 coals under and 10-14 coals on top.

Mix fruit with $\frac{1}{2}$ cup flour and 1 cup sugar. Put in the Dutch Oven. Combine remaining ingredients and spoon over fruit mixture. Bake for 45 minutes to an hour. I recommend Blue Bell Homemade Vanilla to taste.



The San Jacinto Sons
 Recipe By Nathan Case

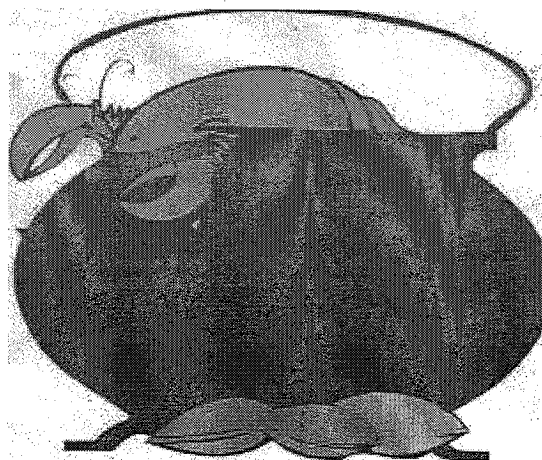
Shrimp and Crawfish Pie

3 Sticks Butter
 3 Medium Onions Chopped
 3 Bunches Shallots Chopped
 6 Cloves Garlic Chopped
 3 Stalks Celery Chopped
 2 Jalapeno Peppers Finely Chopped
 2 Cans Cream of Celery Soup
 1 Can Cream of Mushroom Soup
 1 Can Tomato Sauce 10 oz.
 1 Heaping Tablespoon Sugar
 $\frac{1}{2}$ Cup Fresh Parsley Minced
 1 Cup Seasoned Dry Breadcrumbs
 1 $\frac{1}{2}$ Cups Heavy Whipping Cream
 2 Pounds Cooked Shrimp
 2 Pounds Cooked Crawfish
 3 Pie Crust

Salt
 Black Pepper
 Red Pepper

- Sauté onions, shallots, garlic, jalapeno, and celery in butter until tender.
- Add salt and pepper to taste.
- Add soup, tomato sauce, sugar, and parsley. Cook 10 minutes.
- Gradually add breadcrumbs and mix well.
- Add cream, shrimp, and crawfish.
- Pour into unbaked pie crust.

Jerry Os"
 Cajun Chuckwagon, Inc.



On Site Crawfish Boils
 (In Season)
 Contact Jerry Orgeron Jr.
 281-462-9339
 email cajunchuckwagon@earthlink.net

- Slice 1 pie crust into strips and criss-cross on top.
- Bake at 350 degf for 25 to 30 minutes.

Shrimp and Crawfish Armadillo Eggs

1 Pound Mexican Cheese
 1 Pound Crawfish Cooked
 1 Pound Shrimp Cooked
 3 Cloves Minced Garlic
 1 Bundle Celantro Leaves Chopped
 2 Packages Bacon
 15 Jalapeno Peppers Sliced in Half and De-Seeded

- In large mixing bowl, add all ingredients except bacon and peppers, mix thoroughly by hand.
- Fill jalapeno halves with stuffing.
- Wrap with bacon and secure with toothpick.
- Slide peppers onto skewers and grill until bacon is done.

2 Jerry's Cookin'

Green Onion Cheddar Cheese Biscuits

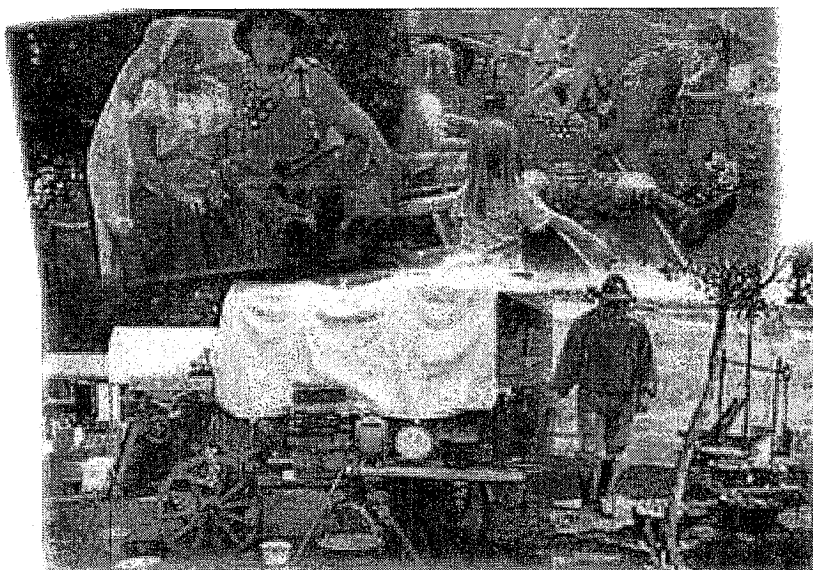
Ingredients

4 cups Pioneer Brand Biscuit and Baking Mix
 *1 cup diced jalapenos
 1/2 cup chopped green onions with tops
 1 1/2 cups shredded sharp Cheddar cheese
 2 teaspoons coarse ground black pepper
 1 teaspoon salt
 2 cups buttermilk

Preheat oven to 400°-degrees. Spray baking sheet with nonstick spray.

Thoroughly toss together dry biscuit mix, jalapenos, chopped green onions, shredded cheese, salt and pepper.

Pour buttermilk into 5-quart mixing bowl. Add blended biscuit mix. Mix until moist. Turn dough out onto a pastry cloth. Pat dough into a disk. Gently roll out dough to 1/2-inch thick. Use 2-inch biscuit cutter, cut out shapes. Re-roll scrap dough only once, and cut remaining shapes. Place biscuits with sides touching. Bake 15-18 minutes or until golden brown on top. Makes about 18 biscuits.



SOUP BONE CATTLE COMPANY CORPUS CHRISTI, TEXAS

This recipe was copied from the San Antonio Express-News Web Posted : 01/22/2003 12:00 AM. And was provided by our good friends at the Soup Bone Cattle Co. *Butch just forgot the jalapenos.

LODGE CAST IRON

Let me tell you about...

Texas Parks and Wildlife...

Whether through our involvement in the Expo or other exposure TPWD has asked for our help in some of their programs. The two upcoming events that we are aware of provide an outdoor opportunity for youth. I am sure this is just two of many.

On April 12, at Herman Brown Park in Houston we have been asked to cook dessert in conjunction with a wild game Bar BQ. Some details are still pending, for information contact Gale Merriwether mgmerri@msn.com or Jerry Harrison 281-452-8817. The Saltgrass Chapter did a lot of Peach Cobbler for this event last year.

Also several of us received this email this week...

To All Dutch Oven Chefs,

Felicia Kongable, teacher for The "English as a Second Language - ESL" girls class will be lead a camp out at Inks Lake State Park on April 16 thru 19. The class will depart for the state park after school on the evening of the 16th and camp until the morning of the 19th. Texas Parks & Wildlife, Education Outreach is partnering with the class to provide educational activities during their stay in the park. We would like to invite you to teach a Dutch Oven class or provide a Dutch Oven Dinner and Class for the girls on either the evening of the 17th or 18th. If you are interested in helping the girls learn and enjoy the art of Dutch Oven cooking, please respond to me and I will forward you on to Ms. Kongable. Please feel free to share information about your club and all your events with girls at the camp out too! I look forward to hearing from you.

Sincerely,

Constance Whiston
Education Outreach Regional Coordinator
Texas Parks & Wildlife Department
4200 Smith School Road
Austin, Texas 78744
512-426-9475



If you are inclined and available please contact these people.

One More Thing...

A reoccurring theme on the web site under local chapters is "looking for new members". Here is one suggestion. Find out when and where your local 'Boy Scout District Roundtable Meeting' is held and attend. Introduce yourself and tell them how much you like cooking in a Dutch Oven. This is a meeting of adult scout leaders and from my experience a relaxed and open forum. You will find some busy folks. Chances are some will be accomplished Dutch Oven cooks. But all of them are dedicated to the boys. I am unsure how this meeting will evolve for you. Invite them to a DOG...A demonstration for the boys...You might find yourself at a District Camporee...What have you got to loose?

Keepin' Um Full and Seasoned

If you want to contribute to this column please contact Jerry at 281-452-8817.

Travel Texas! Visit a Local Chapter near You.

Austin 'Smoking Pots' Karen Dufresne 512-388-5492 kdufresne@austin.rr.com

Bryan/College Station 'Brazos Valley' Greg Petry 979-690-0286 grpetrey@yahoo.com

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

Crosby/Highlands 'San Jacinto Sons' Jerry D. Harrison 281-452-8817

Gonzales 'Independence' Sam Miller 830-424-3631 sam@doubleoughtranch.com

Houston 'Saltgrass' Gale and Mary Merriwether mgmerri@msn.com

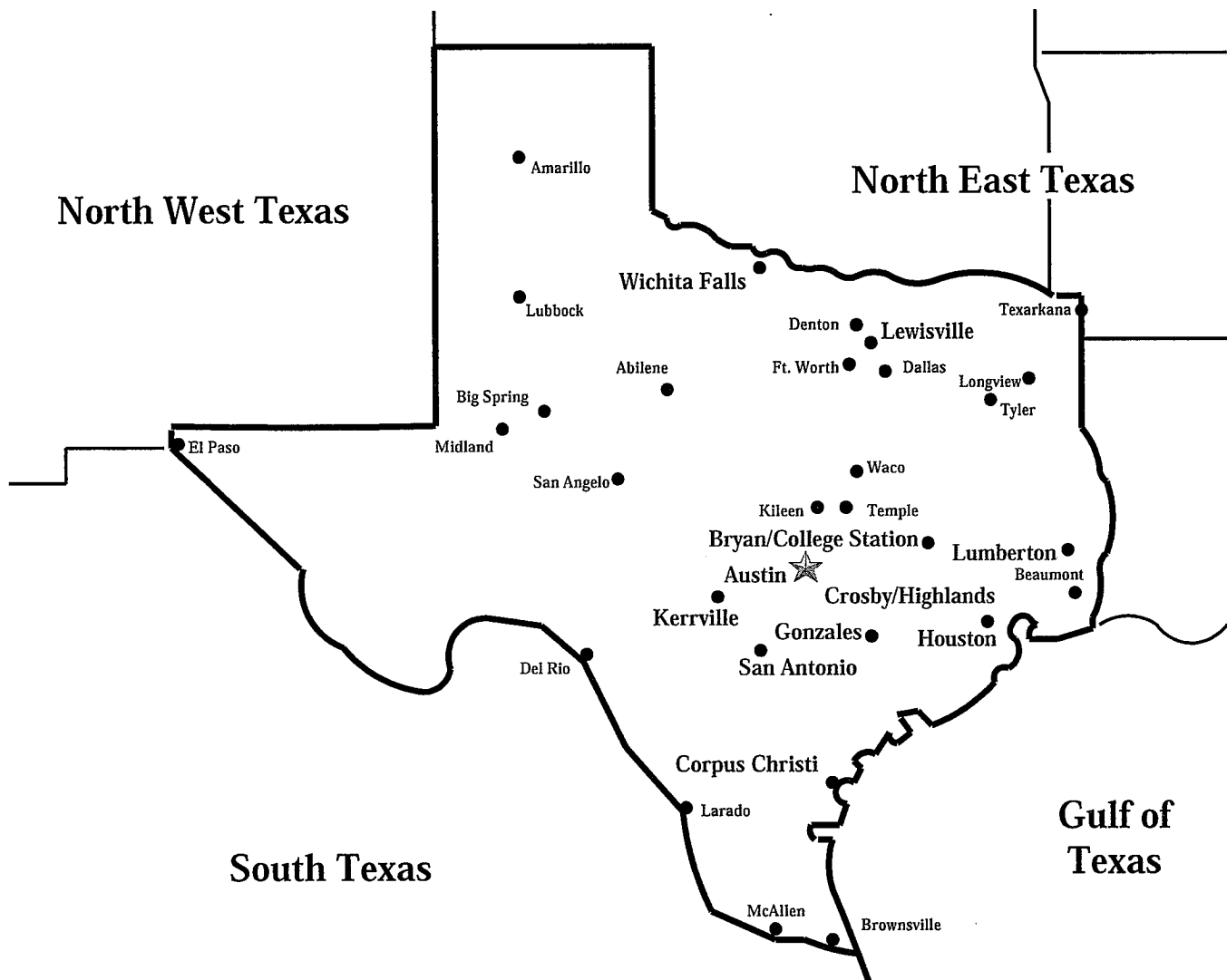
Kerrville 'Hill Country' Richard McCabe outback@ktc.com

Lewisville 'North Texas Prairie' Bill Heslop wdheslop@yahoo.com

Lumberton 'Village Creek Cookers' Glen Cook Cookglen@cs.com

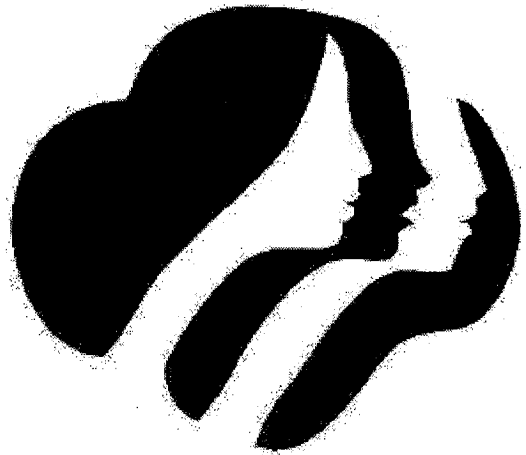
San Antonio 'Bare Pots' Bill Brummel 2bs@stic.net

Wichita Falls 'Red River Valley' Dwayne Hill 940-692-0747





BOY SCOUTS OF AMERICA



GIRL SCOUTS

Scouting?

I suspect many of us Dutch Oven cook as often with a Scout Troop as we do with our chapter. Chances are we began our Dutch Oven experience while Scouting. And it is certain that the future members of LSDOS are burning their dinner on a camping trip this weekend. Please let us know what you and your Dutch Oven are doing with the Scouts or any youth group. Let us use this forum to share the news of accomplishments, demonstrations, camping trips, etc... What did you cook in the Scoutmasters Dutch Oven Cook-off at Summer Camp? What was the last success or not your young charges offered for dinner? How are you doing on that Wood Badge Ticket? Where are you going to Summer Camp? Got any patches to trade?

Heatin' Up The Calendar

March 29 Dutch Oven Cook-off

San Angelo State Park, San Angelo, Texas... 915-949-4757

May 2003 Texas Natural Dutch Oven Cookoff IDOS

San Marcos, Texas... contact Kelly Franks 512-393-8430

May 3 *Big DOG*

Ingram, Texas... 830-896-4059 outback@kfc.com

May 17 Mississippi Invitational

Clinton, Mississippi... "Biscuit" n5hbb@yahoo.com

July 12 Summer Meeting

McKinney Falls State Park, Austin, Texas blackpotwizzard@aol.com

September 6 *Big DOG*

Columbus, Texas... 281-452-8817

October 3/4/5 Texas Parks and Wildlife Expo

(Pending approval and participation. Will be decided at Summer Meeting.)

Austin, Texas... blackpotwizzard@aol.com
