



LONE STAR DUTCH OVEN SOCIETY

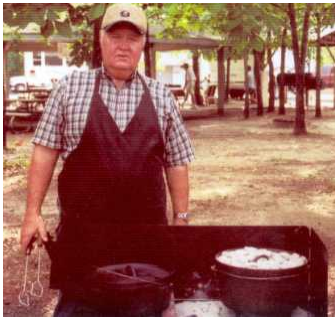
THE DUTCH OVEN

Volume XII, No. 2 June, 2007

What's Cooking in the Newsletter

co-editors: Yvonne Newton & Ron Stockdreher

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



Hello fellow Dutch oven cookers:

It has been a busy spring for all the new officers and advisors, gearing up for 2007. Since warm weather arrived, there have been many DOGs everywhere. Traveling Dutch Oven had a DOG at Junction, Texas on Easter weekend in the rain, snow and ice. This DOG will be talked about for a long time.


Our summer meeting May 19th at Glen Rose for officers and members went well. We had members from across Texas attend. The business meeting went fine with all officers and advisors working to move Lone Star forward to better times. I was so pleased that everyone worked together in a positive manner. We formed an oversight committee, which will help to check out problems as they arise.

I would like to welcome back the members that are rejoining after being gone for a while. I would like to report that we have some new chapters forming. Since joining the Lone Star Dutch Oven Society my life has been enriched with lots of new friends from across Texas, what a great bunch of people from all walks of life.

On the serious side, some of the chapters are struggling and the advisors are asking for help. Brazos Valley and Lost Pines have asked for help, so please find time to attend a DOG and help these chapters.

As your president, I want all advisors and members to know that my email address is always open to everyone. By keeping me informed of your desires and problems, I can better serve the Lone Star Dutch Oven Society.

Rodney Duderstadt --President of the Lone Star Dutch Oven Society



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DUTCH OVEN TIPS AND IDEAS

Anything you can cook or bake indoors can be done in a Dutch Oven and will even taste better!

San Antonio Chuck Wagon Gang

Our chapter started with the first meeting in February and two more to follow shortly thereafter. We wanted to become an "Official" chapter in the worst way and in a hurry! By the end of March, we were there. We are 16 families strong and we are still growing. We have singles, couples and kids that come out. Even the kids are learning to cook in those black pots! They have made some yummy brownies and cakes that made for great desserts for our meals.

You don't always have to have a special place to cook, just the desire and love for cooking. Check out some of the pictures of our first meetings. Pickup tailgates and the ground work very well!!!

When we were trying to come up with a name for our chapter, one of the members got so excited over our decision. He said he always wanted to be a member of a gang and now he was. Where else, being a member of a gang has the only fault of eating too much!!! We will keep cooking and keep eating. This is just good ole fun!!!!

Yvonne Newton: Chapter Advisor SACWG



DUTCH OVEN TIPS AND IDEAS

SAFE FOOD HANDLING

When preparing food outdoors, remember the 40 – 140 rule. Keep your cold foods below 40 degrees and your hot foods above 140 degrees.

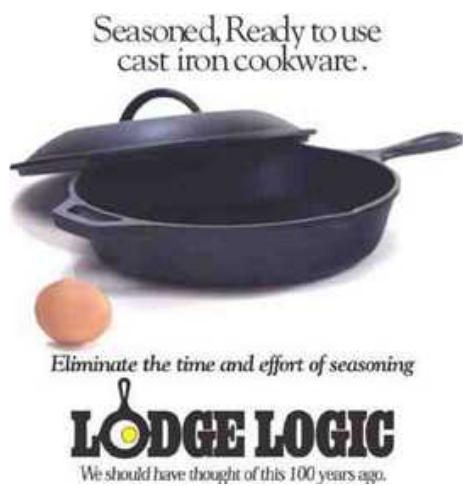
Mesquite Country

Mesquite Country has had some fun dogs this spring, with lots of visitors. Had two new members join Ray and Eloise McGuffin of Menard. Our cookers have really served some wonderful meals this spring, from Fried catfish to cobblers.

On May 11th, Mesquite Country had a fun time at the Menard Schools play day at the San Saba River. Members John Nichlos, Noe Matrinez and Rodney Duderstadt cooked 390 biscuits for the kids.

Mesquite Country has some hard working members working for it. I would like to thank Gene, Doris and Tommy Crisp, John and Billie Jean Nichlos, Noe Martinez, Dudley and Glenda Tipton and Anna Duderstadt these members are always working to make Mesquite Country Better.

Sunday September 30th, 2007 is our annual dog with the Jim Bowie Trail Riders. This dog is fun if anyone would like to attend. It will be held at the Stockpen Crossing Park in Menard, Texas
Rodney Duderstadt: Chapter Advisor



Toledo Bend Chapter:

The Toledo Bend Chapter met Saturday, April 17th at Boles Field. The weather was sunny and nice. We had about 17 visitors enjoy a nice spread of pots for lunch.

Winnie Preston and T.J. Deloach prepared corned beef and cabbage and Irish Soda Bread. Bobby Sterrett bread pudding, Judy Carrington Elk spaghetti and yeast rolls, Margaret and Freddy Henry cooked fried chicken, berry cobbler. Ruby Everett, Mallory & Jeffrey made vegetable soup, cornbread and pizza. Mark Diebolt made Foreign Legion Stew and curried cabbage. Harold Beckett made ribs and Carolyn, Charlie and Danielle made Creole/jambalaya and Pecan pie cake. Talk about some good food....yum yum....



The Toledo Bend Chapter held a demonstration April 28th in Center. It was a good location at Raceway Convenience store just on the outskirts of Center. It was a nice sunny, but warm day. We had 10 of our group to cook and a BIG thanks to Jim Lewis who was kind enough to come and help us out that day. We had a number of people drop by to check out what was going on. We served several pot of biscuits, cornbread and yeast rolls all thru out the day. Then the other pots cooked were, Stoup (combination of soup/stew), Chinese pepper steak, chili, peach/blueberry cobbler, bean and hamburger casserole, green chili stew, lemon cake, chicken & rice, gingerbread, peach cobbler, apple cobbler, pinto beans, bean & beef,

Pintos with sausage, plum cake. Thanks to all that came out and participated in the cooking: Winnie, Mark, Margaret, Freddy, Judy, Jim, Harold, Jo, Ruby, Nora, Carolyn and Danielle.



The Toledo Bend Chapter met on Saturday May 19th. at Boles Field. The weather could not have been nicer. Only six came to cook today. Several of the members had other obligations. In addition, Freddy Henry was in the hospital after dehydration from his first chemo treatment. We had Taylor and Thomas Morrison come and demonstrate how to make ice cream in a Dutch Oven...and they brought fresh sliced strawberries to go with it. What a treat!! We had about 11 visitors, including four trail riders camped across from us at Boles Field campground. They came and ate with us last year and remembered how good it was. Our pots were scraped clean by the end of the meal. I think everyone had a good time.

Carolyn Chandler: Chapter Advisor



DUTCH OVEN TIPS AND IDEAS

To keep from generating hot spots when cooking in your Dutch Oven rotate your oven every 15 minutes by turning the oven 90 degrees in one direction and the lid 90 degrees in the opposite direction.

Magnolia Black Pot Chapter:

The Magnolia Black Pots have been very busy this spring. On March 15th, our group headed down to Lake Darbonne in Farmerville, La. for a weekend of camping and dutch oven cooking demonstrations. This was sponsored by the

Louisiana State Parks. We had 4 different chapters including the Bayou Pots, Coddoo Area, Dogwood Chapter, and Magnolia Black Pots. There were 13 groups cooking and giving out samples to over 400 people. We also had cooks from Arkansas, Kentucky, and Minnesota. After the demo, we served up an evening meal feeding the group and park personnel.

Our group has been involved in 3 different CLASSICS that the Bass Pro Shop in Pearl, MS has put on. This included a Fishing Classic, Camping Classic, and Kid's Day. Several members participated at each of these events. Clam Chowder, Chilli, Dump Cakes, Brownies, were just a few of the foods cooked up and served. On Kid's Day the children were invited to help prepare the dishes and then they watched as the coals got hot. Mo Payne even brought his Chuck Wagon and made bread and sweet rolls.

May 18th-20th, Gary & LouAnne Fowler hosted a Spring Dog at Mimosa Landing Campground in Columbia, MS. It was a perfect weekend for camping. Not to mention, being right on the river!! On Saturday morning you could smell the breakfast cooking at the Wade's campsite. After eating a bite, we had a short business meeting to discuss the National Dog in September. After the meeting was adjourned, we all started getting our pots ready for the afternoon meal. Around 2:00 we put our pots on the table and had 60+ in attendance. Big turnout. That night Monty & Tammy Wilkinson served up gumbo as we sat outside their motorhome and watched the races on their bigscreen TV.

Sunday morning the smell of breakfast lead us the to Fowler's campsite. Once again, there we were. It was a great weekend. Wonderful company, wonderful food. wonderful weather.

DUTCH OVEN TIPS AND IDEAS

Heating best dries Cast Iron. Heat dries out the moisture in the pores. If the pot is not completely dried IT WILL rust. After washing, rinse the pot with clean water, wipe excess moisture off and place it in the oven or over a burner on the stove. After a few minutes remove it from the heat source and apply a light coating of oil.

Store Dutch ovens in a warm dry place, with the lid slightly ajar. A paper towel placed inside the pot helps absorb any moisture that may build up.

On the weekend of April 26th, my husband (Mo Payne) & myself & Mark & Terry Porter went to South Pittsburg, TN for the National Cornbread Festival. While there we were able to take the tour of the Lodge Manufacturing Plant and also meet Mr. Bob Kellerman who is the great grandson of the late Mr. Joseph Lodge. If anyone ever has the opportunity to go the National

Cornbread Festival, I promise that you will enjoy it.

Our Chapter is hosting The Fourth Annual National Dog in September. I would like to say "Thanks" to our advisor Biscuit Sims & his wife Anne. They have worked so hard behind the scenes getting things ready so that we can pull this off smoothly and at the same time make it enjoyable. Our chapter is very fortunate to have them. They are both very dedicated and absolutely love Dutch Oven Cooking. For more information on the National Dog visit our website at www.nationaldog2007.org. We invite all of you to join us September 27th, 28th at Lake Darbonne in Farmerville, La.

Tammy Payne
Magnolia Black Pot Chapter

Dogwood Chapter:

What a wonderful four months the Dogwood Chapter has just gone through! March started out as a busy month for the chapter with out regularly scheduled gathering on the 3rd, a cooking demonstration at the Freshwater Fisheries Center in Athens where we cooked biscuits, bread and desserts for the crowd at their annual Outdoor Fools Day on March 31st. Also, on the 17th we cooked for Steele's Feed and Seed in Troup for their annual Customer Appreciation Day. What a great month for making new friends and enlarging our membership!

After a cool and wet April, we started out May with a bang with a Mexican Fiesta on the 3rd. Everyone enjoyed the different theme and lots of great Mexican food such as "Drunken" Frijoles, Tequila Pork Roast, Mojita Chicken, Sopapilla Cheesecake, enchiladas, Mexican cornbread, rice and beans. The Tyler State Park staff joined us and nobody left hungry!

Our chapter decided to host some themes gatherings this year so June was fried catfish month. The chapter provided the catfish, hushpuppies, French fries and members contributed sides such as salads, veggie dishes, breads and desserts. Thanks to the Pitkas for furnishing wonderful lemonade for the kids and the grownups who savor the flavor of fresh lemonade.

July 4th weekend (July 5-7) will be our Annual Big Dog and we look forward to hosting many members of the LSDOS. Our three day event will end with the regular scheduled gathering on Saturday, July 7th at 12:30 p.m. We look forward to meeting many members of our sister chapters of the LSDOS!

See Ya Down The Dusty Trail
Andy & Carol Young: Chapter Advisors



Pioneers of the Gulf Coast:

The Pioneers of the Gulf Coast were busy this past spring. We participated in the Texas Independence Day Celebration at Heritage Park in Corpus Christi in March. We are having our Summer DOG this Saturday at Hertiage Park in Corpus Christi.

Attached is the picture from the Texas Independence Day Celebration. They are from left to right: John Anderson, Darcy Hydrick, Yollie Anderson, Mark Hydrick, John Howden, Karen Howden and Annette Smith. We will have our next DOG in September. You could contact Karen Howden at Jhowdence@aol.com if you are interested in participating.



Hill Country Chapter:

Howdy Folks,
Things are coming alive in the Hill Country Chapter once again. We had a DOG on June 9Th at Rich and Rose's house on the outskirts of Kerrville. We were small in number but we had a good time and with visits from our families we had a nice turnout for the Noon meal which consisted of Chicken Cordon Blue, Shrimp Cornbread, a spinach vegetable dish, and a German chocolate upside down cake for desert.

We are trying to put the Hill Country Chapter back together again so I would like to encourage each member to try to participate as much as they can. I would like suggestions on where and when to hold a DOG and other suggestion from our members or prospective members. If you would like to host one at your place or a place of

your choosing just let me know and we will try to get it on the schedule.

Look for my email for the next DOG which will probably come up in September or maybe sooner depending on the int rest. If you are not on my email list and wish to be send me an email at blackpotwizard@yahoo.com and if you do not have email you can contact me by telephone at 830-739-5008.

I hope to see each of you very soon and until then keep your pots black and your coals hot.

Butch Mize: Chapter Advisor Shrimp Cornbread

1 lb of precooked small shrimp
2 cups of grated Cheddar Cheese
4 eggs
1 medium onion chopped fine
salt and pepper to taste
6 sliced of cooked bacon crumbled
5 or 6 dashes of Louisiana Hot Sauce optional

Mix all ingredients together and pour into a well oiled 12 inch dutch oven. Put 8 coals on bottom and 16 on top and replenish as necessary. Cook till it becomes firm to the touch and the degree of brownness on top that you prefer.

This dish if very forgiving and you can dress it up in different ways. Suggestion have been to add a can of drained Rotel Tomatoes or a small jar of diced pimentos. I know that others can come up with their own ideas.

Butch Mize

German Chocolate Upside Down Cake

This is so simple all you need is:
1 can of prepared coconut pecan icing
1 German chocolate cake mix (the box will tell you how much oil, eggs, and water to add)

Line a 12 inch dutch oven with foil. Spray the foil with Pam generously, empty the icing into the bottom of the foil and spread evenly then mix the cake mix and pour the batter on top. Start with 7 coals on bottom and 16 on top and adjust heat if necessary. cook until a knife or toothpick when inserted comes out clean then remove cake with foil on top from the dutch oven invert it onto a serving plate larger than the dutch oven then remove foil from top of cake.

Butch Mize





DUTCH OVEN TIPS AND IDEAS

Roasting: The heat source should come from the top and bottom equally. Coals should be placed under the oven and on the lid at a ratio of 1 to 1.

Baking: Usually done with more heat from the top than from the bottom. Coals should be placed under the oven and on the lid at a 1 to 3 ratio, having more on the lid.

Frying/Boiling: All the heat should come from the bottom only.

Stewing/simmering: almost all heat will be from the bottom, place the coals under and on the oven at a 4 to 1 ratio with more underneath than on the lid.

Bayou Pots Chapter of Louisiana

A lot has happened since the last news letter. Earl Timmons had to step down as the chapter advisor due to a family medical issue. We ask that you keep the Timmons in your prayers. The Bayou Pots have been busy doing Dutch oven demonstrations and cooking classes during the spring. We have supported a Boy Scout Camp-o-ree, done classes for two different Troops, a Cub Scout Pack and the Women of the Outdoors Organization. We have enjoyed working with these great organizations and are on the lookout to help others in the art of Dutch oven cooking.



Our membership has been strong at the monthly DOGs and we have signed up two new members

over the past two months. We recently held our Big DOG to celebrate our 2nd anniversary as a chapter. We had 15 cooks with a total of 26 ovens cooked in. During our cooking, a great bunch of Blue Grass folks got together and entertained us with some outstanding music. We served lunch to a total of 37 folks. Excitement is happening here in Louisiana and we are looking forward a continued success as a chapter.



Cheesy Onion Breadsticks

1 cup biscuit
 ¼ cup milk
 ½ cup cheddar cheese
 ½ cup chopped onion
 ¼ teaspoon garlic powder
 1 tablespoon melted butter

In bowl, combine the biscuit mix, milk, cheese, onions and garlic powder. Turn onto slightly floured surface and knead 8-10 times. Roll into an 8 x 6 inch rectangle. Cut lengthwise into 8 strips. Place into greased oven. Bake at 375 degrees for 12-15 minutes or until golden brown. Brush with butter.

Cran-Orange Pork Tenderloin

¼ teaspoon garlic salt
¼ teaspoon pepper
1/8 teaspoon ground mustard
1/8 teaspoon ground cinnamon
1 pork tenderloin (1 pound)
Sauce:
½ Cup dried cranberries
¼ cup orange juice
1/8 teaspoon ground ginger
dash ground cloves
1 can (11 oz) mandarin oranges
1 tablespoon cornstarch

In small bowl combine first four ingredients; rub over pork. Place on a rack and bake at 425 for 25-28 degrees or until meat thermometer reads 160 degrees.

In small saucepan combine cranberries, ¼ cup orange juice, ginger and cloves. Drain oranges (reserve juice); set oranges aside. Add reserved juice to mixture. Bring to boil. Reduce heat; cover and simmer for 5 minutes. Combine cornstarch and remaining orange juice until smooth, stir into sauce. Bring to boil; cook and stir for 1 minute or until thick. Fold in oranges. Serve over sliced pork.

SUBSTITUTIONS FOR A MISSING INGREDIENT

From: “[Dat Little Cajun Cookbook](#)”

By [Chef Remy](#)

1 sq. chocolate, 1 oz	3-4 Tbsp cocoa + ½ Tbsp shortening and one chicken
1 Tbsp cornstarch, for thickening	2 Tbsp flour
1 C. all purpose flour, sifted	1 C. + 2 Tbsp sifted cake flour
2 C. cake flour, sifted	1 C less 2 Tbsp sifted all purpose flour
1 Tbsp baking powder	1/4 Tsp baking soda + Tsp cream of tartar
1 C. sour milk	1 C buttermilk, let stand for 5 min. or 1 C sweet milk into which 1 Tbsp Vinegar or lemon juice has been stirred.
1 C sweet milk	1 C sour milk or buttermilk + ½ Tsp baking soda
¾ C. cracker crumbs	1 C bread crumbs
1 C. cream, sour, heavy	1/3 C butter + 2/3 C milk in any sour milk recipe
1 Tsp dried herbs	1 Tbsp fresh herbs
1 C whole milk	1/2 C evaporated milk and ½ C water or 1 C reconstituted nonfat dry Milk and 1 Tbsp butter
1 Pkg active dry yeast	1 cake compressed yeast
1 Tbsp instant minced onion, dehydrated	1 sm. Fresh onion
1 Tbsp prepared mustard	1 Tsp dry mustard
1/8 Tsp garlic powder	1 sm. pressed clove of garlic
1 Lb. whole dates	1 ½ C pitted and cut dates
3 medium bananas	.1 C mashed bananas
3 C dry corn flakes	1 C crushed corn flakes
10 miniature marshmallows	1 lrg marshmallow

FOOD, FUN, FELLOWSHIP ENJOYED WITH THE GREAT FOLKS KNOWN AS DUTCH OVEN COOKERS.....There just ain't no substitutes available!

Sausage with Apple Sauerkraut

1 onion
3 tablespoon butter
2 apples, peeled and shredded
1 tablespoon lemon juice
1 can (8 oz) sauerkraut
½ cup unsweetened apple juice
1 teaspoon caraway seeds
½ teaspoon fennel seeds, crushed
1 (16 oz) smoked Polish Sausage

Sauté onion in butter, add apple, lemon juice, sauerkraut, apple juice and seasoning. Heat thoroughly, add sausage, cover and simmer for 20-30 minutes.

Crispy Potato Cubes

1/3 cup flour
¾ teaspoon salt
½ teaspoon dried thyme
½ teaspoon dried marjoram
1/8 teaspoon pepper
5 medium potatoes (peeled and cut in 1 inch cubes)
¼ cup butter melted
1 garlic glove, minced
1 bay leaf

In large zip-lock, combine flour, salt, thyme, marjoram and pepper. Add potatoes and shake. Cut oven with butter and garlic. Add potatoes and bay leaf. Bake at 450 for 20 minutes, uncover and stir, bake 15-20 minutes longer or until potatoes are lightly brown and tender. Discard bay leaf

Brazos Valley Dutch Oven Chapter

The Brazos Valley Dutch Oven Society has had a quiet spring. We met in May for our last DOG. Kathy Maurer, David and Nina Chick and Shervone Davis gathered at the Brazos Center. Kathy prepared an Impossible Chicken Pot Pie, David and Nina prepared a light and healthy tomato based vegetable soup and I can't even remember what I cooked for a main dish and a blueberry/strawberry cobbler.

On June 9, we helped Gander Mountain celebrate their Grand Opening in College Station by doing a demo. Our prime motivation was to be out in the public and possibly gain some new members. Since we are so small, we put out a cry for help and had several responses. Bob and Alice Gidney drove in from La Porte and cooked their famous yeast bread and made home-made butter on site - Yum! David Jones from Saltgrass rode his motorcycle up to help us and had a mini cooking table, a Dutch Oven and all

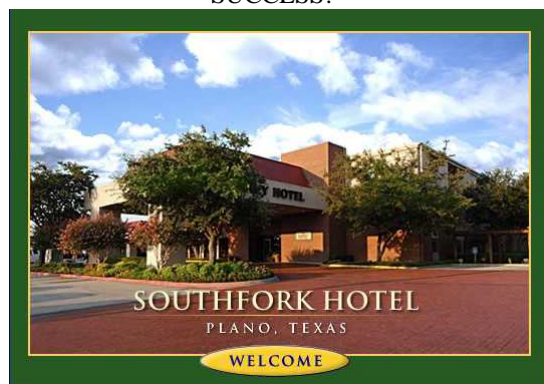
the fixings for apple enchiladas to share. Gale Merriwether came out to support us (as always) and rescued us with extra cookbooks because we sold our last one as soon as we started the demo. Our members Brian and Susan Frankum came in from Waco and turned out tons of biscuits that were so light they were almost like yeast rolls. Kathy Maurer turned out pot after pot of cornbread to sample and Shervonne Davis put out a pot of peach cobbler. Folks loved the samples, bought a lot of cookbooks and took away lots of flyers. We also cooked a Spanish Rice Casserole, a Root Beer Pot Roast and a peach cobbler to put in the breakroom for the Gander employees. They seemed to enjoy the hot meal. For our own lunch, Shervonne prepared Sausage/Boudain stuffed Poblanos. We were all thoroughly melted and sunburned by the end of the very successful demo (a firm reminder of why we don't meet in the summer!).

The Brazos Center has been reserved for the third Saturday of each month from September through June for the coming year. This is a change from the first Saturday that we experimented with this year. So, if y'all are around the Brazos Valley the third Saturday next year, come join us between 10 and 2 at the Brazos Center off Briarcrest Drive in Bryan.

Shervonne Davis

Seabreeze Chapter

LSDOS cooking demonstration for the Griswold & Cast Iron Cookware Association (GCICA) National Convention
Plano, TX. , May 5, 2007
A WONDERFUL EXPERIENCE & HUGE SUCCESS!



On Saturday May 5th two families from the Seabreeze Chapter met up with the five members of the North Texas Prairie Dog Chapter to do a demonstration for the 150 or so members of the G&CICA that were in attendance at their yearly national convention. The G&CICA is a group of about 800 cast iron cookware collectors from all over the USA. Some cook in their cast iron but many just collect and display it. Our demo drew a crowd for about three hours and it was a big hit with those attending the convention. I have

already had a phone call on Monday evening from a couple that live in Indiana.

Those at the demonstration were treated to samples of Sandra Butler's cakes and Alice three big loaves of bread and hand churned butter. She made a cherry almond filled, a peach pecan filled and an apricot walnut filled braided bread. Kenneth Butler cooked up a pot of pasta fagioli soup and pigs in a blanket. The North Texas Prairie Dog Chapter made coffee cake, peach cobbler, banana cake, and cocktail meatballs. Fun was had by all and who knows, each group may gain some new members from this gathering of the two clubs.

The Seabreeze Chapter held their May 2007 DOG at Seabreeze Park in La Porte on the 19th. Our theme for this month was brunch. The Butlers, Busos, and Gidneys cooked. Doug and Gail Reynolds came and cooked with us. The Reynolds are also Griswold collectors that were at the G&CICA convention. Sonny Moak and Don Braga stopped by for a visit. We had 3 visitors that drove from Clute for some instruction on Dutch oven cooking. All total we had 15 folks attending. We enjoyed fruit salad by the Busos. The Butlers treated us to quesadillas, and sunflower shaped orange juice cake. The Reynolds made hand churned butter and asparagus brunch pockets, a great success for their first outdoor Dutch oven cooking effort. The Gidneys fixed cinnamon rolls. After we ate we had a business meeting to plan the calendar, cooking locations, and themes for the next cooking year. We also decided to try over the next cooking season to get more Boy Scout unit leaders to attend. We plan to do some instructing for them in the hope that they will pass what they learn to the youth in their unit. We could call this, "Dutch oven cooking beyond the dump cake".

This was the best DOG we have had at Seabreeze Park. When we started a few years back the plan was to do all our cooking at this park. The park is very well maintained, nice shelters, water and restrooms, right on the bay, and the view is outstanding. That all sounds perfect but usually the breeze is just too much. It makes it hard to keep your pot hot and the plates on the table. Thanks to a late cool front we were treated to a perfect weather day with cool temperature and no wind for this DOG. This concluded our cooking year and we will take the next 3 months off as you just can't enjoy cooking with charcoal in hot humid weather. For the next 3 months look for us in air conditioned antique stores looking for that perfect cast iron cooking piece. We will be back cooking in September. See you then.

On Saturday 6-9-2007 two families from the Seabreeze Chapter journeyed to College Station to help the Brazos Valley Chapter with a demo at the Grand Opening of the Gander Mountain store there. Alice made 3 Dutch ovens of bread to give out as samples. Sonny Moak pitched in and churned up some butter. I did my usual fireman job and kept the charcoal burning.

There were also two members of the Saltgrass Chapter that were there to help out. We visited with a lot of nice folks that seemed to be interested in Dutch oven cooking. I hope the Brazos Valley Chapter gets some of them to join in and cook with them this fall.

DUTCH OVEN TIPS AND IDEAS

Generally speaking, when using charcoal each briquette will produce 15 to 20 degrees worth of heat on a moderately warm day with a slight breeze.

TRAVELING DUTCH OVEN COOKERS

We have been off to a slow start this year due to the weather, and it still got the better of us on our Easter Roundup in Junction TX. We started off with 27 folks cookin' up a storm, by the second day there were only 24 of us diehards left cooking in 27 degrees, rain, sleet and snow and one big fire. Most of the women folk were visiting with Jeanie Raykovich in their trailer enjoying the furnace and a movie. We did supply them with appetizers and they were quit content .It warmed up somewhat Sunday and we went ahead with our Easter egg hunt, then we had all the ingredients you could think of, and a hot B. B. Q grill ready for MAKE YOUR OWN Shish kabobs. YES IT WAS COLD, but Lots of Fun, Food & Fellowship.

In May several of us journeyed to Glen Rose Tx for the Board of directors/membership meetings. We connected with a bunch of our fellow LSDOS members and enjoyed plenty of delicious food from the Black pots. . Several quests enjoyed themselves so much they are now new members of LSDOS. The meetings were a little drawn out, But lots of positive signs of good things coming for our great society.

On June 22 through 24 we will be hosting a Joe McMordie Roundup in Lexington TX. At Sonny's RV Park on N hwy 77, Toll free # 1888 232 0749. We have lots of little surprises up our sleeve and will be having lots of fun. For those who not know Joe He is our youngest member of our chapter, and maybe LSDOS at 83 and we would like to have this Roundup in his honor anyone having any ideas on how to get even on him for serving the Fried Rattlesnake we will listen.

For the upcoming months we are working on getting something together for September we will work out the location and time. Don't forget the big Thanksgiving at Rockport and we are working on getting a sausage making Dutch Oven Roundup sometime in the spring. If you have questions or ideas lets hear from ya,all This is For Fun Food & Fellowship LETS GO FOR IT

KEEP THE FIRES BURNING
R&R



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The Pan-Handlers Chapter

Cooking in the pots has been slow for the Pan-Handlers in 2007. We have had snow or rain forecasted for almost every weekend this year. The members have also been very busy starting crops and with their businesses.



We had a planned cooking for the Caprock Canyons State Park on April 14th. That was cancelled at the last minute because of forecasted snow, cold, and high wind. We were already loaded with thawed food and supplies when the message came. I told the Park Rangers that we were going to cook at the Park anyway. We would cook for the volunteer workers who were already there and the Park campers there for the weekend. I thought I had a couple of other cooks lined up to help, but that fell through by Saturday morning. That left my wife, Evie, my son, Charlie, and me to cook alone. The morning started out windy and cold. We started cooking at the RV and moved it all down to the meeting area when the second coals were needed. The

sun came out and the wind died down about noon. The Rangers said they counted 49 people at the meal. It was a lot of work, but we had a great time with the campers. We stirred a lot of interest in our Dutch oven cooking, sold some cookbooks, and made some friends.



Evie and I attended the Big DOG at Glen Rose to represent the Pan-Handlers. It was a very long trip from Plainview to the camp site. We meet people that I had talked with by phone and visited by email. I cooked a complicated dish that took too long and missed the 6:00 PM evening meal. We had a long Board meeting on Friday night that was needed. The next day was the best with time to visit as we cooked. A lot of good food was served at noon, and wound up with more business meetings. All in all, I feel most left there seeing progress with the business matters and well fed.



We do not have any dates set to cook at this time. The group is spread out and still busy. The weekends have been plagued by storms. I will have to set a time and place and hope for the best. Our LSDOS membership is down, but the total group membership remains about the same as last year. I continue to look for members that are equipped to camp so we can have longer weekend meetings at the sites I have to reserve. An hour and one-half or more of travel time is required by any member to be able to cook as a group. It takes dedication of all parties to have good meetings.

Allen Johnson: Chapter Advisor

Independence Chapter

Chapter members enjoyed fun, food, and fellowship the weekend of April 27th – 29th as we gathered with the Traveling Dutch Oven Cookers in Lexington Texas. On Friday April 27th we sat up the ovens and presented a demonstration for the Lexington Junior and Senior High School Outdoor Education classes. This was the second year we have traveled to Lexington to work with these students. They were treated to cobbler and dump cakes, topped by Blue Bell supplied by their teachers.

The following day, we presented a general demonstration open to the members of the Lexington community, with gumbo, jambalaya, and assorted side dishes and desserts.

We joined with members of the Lost Pines and Wildflower Chapters on Sunday, June 3rd, and cooked for the staff working with the Cub Scout Camp at Bastrop. We presented them with a meal of LSDOS Cowboy Stew, cornbread, and desserts. They enjoyed everything, and we were able to pack up and leave before the rains and wind came that evening.



We joined with members of the Wildflower Chapter on Saturday and Sunday, June 9th and 10th to help the Round Rock Sportsman's Warehouse celebrate their Outdoor Extravaganza. We provided cobbler and dump cakes for the crowds both days.



We will again join the Traveling Dutch Oven Cookers in Lexington the weekend of June 22nd – 24th for the Joe McMordie Roundup. A good time is predicted by all.

Ken Brown: Chapter Advisor

Saltgrass Chapter:

I would like to start by offering my heartfelt thanks to Gale Merriwether for all the support he has given LSDOS and the Salt Grass Chapter. He stepped down to start a new chapter that will be meeting in Willis Texas.

This quarter started off with a real easy month. We had our March DOG on the 17th at Bear Creek Park. The weather tried to dampen our spirits, but we still had a great time. We had several visitors and enough members to put out more food than we could eat.



We made up for May with a BUSY April. First on April 14th we put on a demo at Bass Pro Shop. We had a lot of folks show up and we even had a few that attended our next DOG.

We had our regular DOG April 21st with lots of good food and companionship.

We finished out the month with a booth at Scout Fair on the 28th. We met a lot of scouters, offered to help out with adult leader training, and gave them info on which chapter would be able to benefit them best.

May started off on the 12th with a group of Salt Grass members going up to Mission Tejas Pioneer Day Festival. We assisted the Tejas Chapter with a demo and cooked and gave out lots of food. Interest was very high and Tejas chapter was able to get info to lots of new possible members.

May 17th I gave a Dutch oven cooking class to a local church group. We had a great turn out and generated a lot of interest. I have had quite a few calls from participants and others who heard about the fun wanting more information. We should have several new members next fall when we start meeting again.

May 18 - 20 was the annual membership meeting. It was held in Glen Rose. We had a representative from our chapter there, but I sure would have rather been back home cooking.

The same weekend Salt Grass had an overnight of primitive camping and cooked all weekend on wood coals in the Sam Houston National Forest. Several dishes were prepared, and "Guess what?" "Nothing Burned!!" John Holverson fixed the most unique dish. He caught his lunch from a lake, baked it in a small oven, and enjoyed fresh caught, fresh cooked fish.

David Jones was elected chapter advisor of the Salt Grass Chapter at this meeting, following the resignation of Gale Merriwether.

David Jones: Salt Grass Chapter Advisor

Amber Waves Chapter

The Amber Waves Chapter has stayed pretty busy lately. On May 19th a small gathering was held at Crawford State Park. Brent & Angie Thummel and Doug & Ronda Barnow prepared Tamale Pie, Beef & Noodles, Sausage & Peppers with Penne Pasta, Chicken Pot Pie, Southwest Hominy and Turtle Cake for approximately 20 members and guests.

May 26th Chuck & Kay Shults, Mike & Verna Bockover, Brent & Angie Thummel, and the Barnows cooked at a fund raising event for the Friends of Cross Timbers State Park. Although we had to deal with a bit of rain & wind, it all turned out well. The menu included chili rellenos, enchiladas, jambalaya, pork loin, brisket, bbq ribs, chicken & stuffing, hominy sausage bake and cobblers, among other things. First time cook, Rollie Tackett prepared Chicken Potato Delight.

Several folks stopped by the cooking area to watch and ask questions, and lots of people showed up at meal time. There were 15 pots of food on the table, and hardly any leftovers.

The Shults' & Bockovers participated in the Main Street Chanute BBQ on June 2nd. Chuck & Kay got first place in the pork division for pork loin, and Mike & Verna placed first in the miscellaneous category with stuffed jalapenos.

Cross Timbers State Park asked our chapter to prepare the evening meal for the closing night of their Kid's Camp on June 8th. Mike & Verna, Chuck & Kay, and Doug & I served pork loin, spaghetti, garlic bread, tater tot casserole, sloppy joes, Ragin' Cajun casserole, Tex-Mex chicken casserole, corn on the cob, chicken and stuffing, cobblers and 12 pizzas to approximately 70 kids, parents and park personnel. Both kids and parents showed a lot of interest in our Dutch oven cooking and asked a lot of questions. Everyone apparently enjoyed the food, because there were no leftovers!



John Frerichs has been busy in Minnesota also. In April he did a demo for Troop 49 in Blue Earth, MN. There were about 100-150 scouts and parents there so it was a pretty good crowd. They made and handed out samples of biscuits, cornbread, beef pot pie, various cobblers, and a cherry pie. They had the local National Guard unit running a climbing wall right next to them so some of those guys were over quite often to see what they were making next. John had 3

scouts helping, so they were handing out the samples while he was manning the ovens. One gal who was there even asked he'd be interested in doing a Dutch Oven class for the Community Ed. program over there. We'll have to see how that turns out.

On June 30th John will be cooking for 130 Cub Scouts with the Dutch ovens on July 21st they're having the 3rd Minnesota DOG. It will be at Oxbow Park in Byron, MN, which is over by Rochester. So they've also been doing a lot of cooking and having lots of fun in Minnesota!

In Kansas, our next "big" event will be the Hospice fund raiser on Saturday August 25th. That will be held at Elks Lake north of Chanute, Kansas. We will cook the evening meal to raise money for the local Hospice. The plan is to have food on the tables around 6:30 Saturday evening. We will be camping at the south end of the lake at the shelter, and will probably also cook on Friday evening for the volunteers.

Doug & I are looking forward to the National DOG in Farmerville, LA in September, hope to meet lots of fellow Dutch oven cooks there, and maybe get some new recipes & make some new friends. As always, if you're going to be in our vicinity let us know. We'd love to cook with you!

Ronda Barnow: Chapter Advisor

Hominy Sausage Bake

2 lbs. smoked sausage, halved lengthwise & cut into 1/4 inch slices
 1 tsp. olive oil
 2 pkgs. (8 oz) each red beans and rice mix
 6 cups water
 2 Tbsp. butter
 1/4 tsp. cayenne pepper
 1 can (29 oz) hominy rinsed and drained
 1 can (15 1/4 oz) whole kernel corn drained
 1 jar 12 oz pickled jalapeno peppers, chopped and drained (we used the sliced ones)
 1 cup shredded cheddar cheese
 1 cup corn chips crushed

In a Dutch oven, brown sausage in oil, drain and set aside. In same pan, brown ham cubes. Stir in red beans and rice mix, water, butter, and cayenne pepper. Bring to a boil, reduce heat, cover and simmer for 25 minutes or until the beans and rice are tender, stirring occasionally.

Transfer to a greased 3 qt. baking dish. Layer with hominy and sausage, top with peppers and corn. Bake at 350 degrees for 30 to 35 minutes or until heated through. Sprinkle with cheese, bake until cheese is melted. Sprinkle with corn chips.

Ronda Barnow



DUTCH OVEN TIPS AND IDEAS

A good rule of thumb for cooking at a temperature of 300 to 350 degrees is to take the size of the Dutch oven in inches and subtract three briquettes from that number to be placed beneath the oven, add three to that number to be placed on the oven lid. A 12-inch oven would require nine briquettes on the bottom and 15 on the lid.

Bay Area Dutch Oven Gypsies

In April we met for a “Backyard DOG” . Who’d have guessed the weather would turn out so nice ? We fully expected to be huddled under the canopy trying to cook in the rain, but that didn’t happen. It was gorgeous and so was the food ! Roast Beef,garlic roasted Potatoes, Turkey Roast, Savoy Cabbage, and a Mixed Berry Cobbler were devoured by all in attendance ! We had a potential member stop by and she was in awe of the feast at hand.

Carson City Rendezvous in Nevada was the next gathering for our group. The weekend was full of Dutch Oven demo fun and camping in a city park. BADOG’s had two teams competing for the prizes. We did quite well with Second and Third places overall in a three pot cookoff ! Nice to bag those prizes ! Some of our members were there to help and not compete this time, their help was greatly appreciated. If you’ve never been to a large event like this, you need to go and see if not try it. We learned a lot from others and had a wonderful time. Late nights around the campfire were full of conversation. Our teams’ entries for the cook off were Pulled Pork, Prime Rib, Crescent rolls, Sweet Potato Bread, Trifles and Carrot Cake.

We just returned from our annual Foggy DOG campout. What a surprise, there was NO fog at Half Moon Bay State Beach ?? Instead we battled the wind, that posed quite a challenge in keeping coals going this weekend. A large tarp or two were put into action as wind breaks tied to the pop-ups. Cooking began on Sat am brunch with Caramel Pecan Monkey bread to die for, and two Breakfast Pizzas in a 14 and 16 inch ovens. This was shared with the much appreciated Park Rangers. We ran into a local Boy scout troop who came by to visit and learn as well ! The afternoon saw a social hour with bratwursts and blueberry cream cheese trifle.

Dinner was as usual scrumptious ! A full turkey was cooked in 14 deep, while some yummy ribs were cooking in a 12 inch deep. Stir fried broccoli, corn bread stuffing, hot German Potato salad, Three berry Cobbler, Pineapple Upside down Cake, strawberrys, watermelon and cherries were devoured by all. We were joined by some potential members who made the the trip there for dinner. Sunday breakfast consisted

of Mixed Berry cobbler (diff recipe) as well as Aebleskivers, and Bread Pudding ! We have a new motto too. “If you left here hungry, it’s your own fault”



Sweet Potato Bread

2 cups Self-Rising Flour
½ teaspoon Baking Soda
1 teaspoon Cinnamon
1 Stick Butter, Melted
1 cup cooked, mashed Sweet Potatoes
1/3 cup Orange Juice
½ cup Milk
1 Egg, beaten
1 cup Chopped Dates
½ cup Chopped Nut (optional)
Little Butter to coat inside of Dutch Oven

Pre heat 8” Dutch Oven to 375 degrees. (5 coals on bottom and full ring on top)

In 1 bowl add Butter, Sweet Potatoes, Milk, Orange Juice and Egg and mix well. Set aside. Mix dry ingredients together and stir them into the Sweet Potato mix. Fold in the Dates and Nuts, mixing well. Pour into 6” Dutch Oven and cook for 30 to 40 min.

From Mama Dip’s Kitchen



Financial Statement

Due to the changes in Trustee and transfer of records of recent, a financial statement is not available at this time. A full statement will be provided to all Chapter Advisors as soon as possible.

MEETING MINUTES:

LSDOS BOARD OF DIRECTORS MEETING 18 MAY 2007

Officers Present:

President Rodney Duderstat, 1st VP; Mansel Clay, 2nd VP; Irene Martin, Secy Anton Hajek

Rodney Duderstat called to order at 8pm, thanked everyone for showing up, everyone invited to discuss but be brief, Majority rules. Thanked Irene Martin for helping him pick up the reins of leadership.

Proxies:

Shavonne Davis Brazos to Anton Hajek
Bill Ryan from Bayou Pots to Rodney Duderstat
Tom DuBorg Tehas to David Jones
Gale Merriwether Salt Grass to David Jones
Rhonda Barnow Amber Waves to Allen Johnson
Ken Brown Independence to Irene Martin
Tracy Schannell San Jacinto Sons to Irene Martin
Mancel Clay Heart of Texas to Treba Clay
Rodney Duderstat Mesquite Country to Anna Duderstat

Minutes read and approved with one change that all outgoing 2006 officers receive \$100 gift for their service.

Trustee not present.

Committees

Liability Ins: Contracted 3 companies for Board, and Advisors. Only one company came back Quirk & Co. For non-profit directors and officers @\$500 to \$700. Prices based on budget. Tabled due to no financial info.

Bruce Bonnet tax status: Said LSDOS not an legal entity. RD said that we need to keep better records Anton explained about becoming a TX non profit corp. Sam has a tax ID number for us. Greg said we ought to be a 501(c)(7) which is like a high school booster club.

Cook book committee concerning consignment cookbooks: Harley, Duane, Bruce came up with proposal basically that we would let active chapters continue to take books on consignment and pay for them, other chapter need to return books or pay for them and have a one year period of ineligibility

Tommy Rae gave new cookbook committee report and fell by wayside and would need to start asking for recipies. Decided to open new cookbook committee to general membership but Rose may chair it.

Yvonne Newton gave report that we now have a duty description for chapter advisors.

New Chapter Committee: Irene Martin on said we started 3 new chapters in 2007 to date

Membership: Irene Martin as of May 16 we have 316 members.

Big Tex: Only one phone call since Richard took over.

Website: Greg Petrey very active website. 600 people add our website to their browser. He prefers that we send him material explicitly to be posted. Gpetrey@yahoo.com. Thinking about making content management for each advisor to update that chapters page.

OLD BUSINESS

Only one chapter had unpaid consignment cookbooks.

In January, we passed resolution to pay paid members by March 31st. Consider paying half up to May ie \$7.50

Newsletter: Yvonne Newton got a friend to take over newsletter, Ron Stockdreher New ideas versus what we did and cooked. May newsletter is about due.

2nd signatory for bank account: Voted for two people could sign on account
Bruce moved president be 2nd signatory on account. Motion carried

Oversight committee: Irene where money goes and budget, oversight committee to review Trustee. Anton and Bruce said Trustee should put in newsletter budgetary information. Yvonne said Girl Scouts have a CFO and finance committee. Allen used quicken. Irene moved that we have a 3 person committee 11 for, 2 nays, 1 abstain. Yvonne, Mansel, Greg Petrey, Jerry Martin nominated, 2nd, passed no nays

Guidelines for new chapters: NO changes but cleaned up erroneous information. Passed no nays

Chapter Advisor description passed no nays

Website management proposal that webmaster given authority to update chapter information when stale or outdated or wrong 60 days old. Tabled 7-4

Cookbook consignment: Basically if you take consignment book and pay for them you can get more. If you don't pay or return books you wait a year. 14 yeas, no nays

Computer system for trustee: much discussion about technology, control, history of organization without purchasing a computer. Tabled until Mike arrives ByLaw Changes: tabled

Board voting: Some unclear language in bylaws that needs to be cleaned up so that Board of Directors decisions stand for the organization. Board will vote on all agenda items and convey results to membership in newsletter. Passed unanimously.

Proposal for combination of Trustee and Secretary withdrawn.

Chapter Incentives passed to pay half of what collected through May 31, 2007, but suspend when operating funds fall below base amount, by the year. Passed no nays

Yvonne Newton wants webmaster to have a vote on Board. Made a Data Communications consultant. Passed no nays

Next meeting location: Brady Lake? Meeting paused when camp shut lights out. Resumed at 10:15am

Bruce had By Law revision proposal and electronic board voting large discussion about by laws are they good enough? need to be clarified? Time for electronic voting on any proposal? Membership in more than one chapter, ie Traveling Chapter? Voting then in more than one chapter? Removal of officer? After spending 30 minutes we decided to have a by-laws revision committee passed no nays

Financial data removed from the minutes as incomplete.

LSDOS MEMBERS' MEETING 19 MAY 2007

Members meeting was held at Tres Rios Campground, Glen Rose Texas opened by Rodney Duderstat @4:30P.M. 27 members present. Introduced Officers.

Minutes from June 17, 2006 read.

Financial data removed from the minutes as incomplete.

Rodney reported on getting liability for Board. (Officers and chapter advisors) Still getting bids.

New cookbook committee: Since Rose and Rich had put out a cookbook we pleasantly coerced her into accepting the lead on this. Karen Dufrense Tommy Rae, Anton, and Rich to help.
four_treasures@hotmail.com

Chapter Advisors now has a job description which can be found on website. Guidelines for starting a new chapter are also updated and on website.

Irene Martin new chapter advisor have 3 new chapters since last meeting. Heart of Texas, Tejas, SA
Chuckwagon Gang

Website: Greg gave update, @60k hits, month, we utilize most of our bandwidth. Lots of people bookmark our site, 51% connect by bookmark, 5 English speaking countries top access our site,

Member ship down from last year, explained cookbook policy, Chapter Incentives 50% as of May 31st.
Irene Martin moved we pay chapter incentives passed no nays

Yvonne Newton found Ron Stockdreher in San Antonio to put out newsletter with Yvonne's agreement to oversee content. Send to Yvonne's E-mail ynewton.swbell.net and note LSDOS newsletter.

President will be on signature card at bank. Formed oversight committee of all LSDOS to try put out fires and help with any problems.

Proposed change in bylaws sent to committee, electronic board meetings, tabled

Next Meeting Place: trying to pick a centrally located place. Waco, Still House Lake near Kileen, Coleman TX. Passed to pick Coleman if open. Discussed moving earlier in year to avoid graduation.

Anton asked that anyone having a DOG put enough information to find directions with Google or Yahoo.

Rodney told everyone to keep the lines of communications open and enjoy Food, Fun Fellowship.

Adjourned after a mere hour of meeting.

Awards: Stained glass styled planters bottoms with
LSDOS logo given out to former officers.



**DIRECTORY OF 2007-2008 LSDOS
BOARD OF DIRECTORS AS OF
JUNE 30, 2007**

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

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

2nd Vice President - Irene Martin
momscrick7@hotmail.com,
(512) 251-4098

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

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

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

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

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

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

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

Carolinas - Long Leaf Pine Chapter
Keith Hansen, Advisor
FatDutchman@LetsCookDutch.com,
(864) 278-0371

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

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

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

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

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

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

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

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

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

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

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

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

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

Lufkin/Diboll - Piney Woods Chapter
Arlene Hook, Advisor
arlenehook@aol.com, (936) 829-3616

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

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

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

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

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

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

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

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

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

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

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

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

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

**Come Out and Bring an Interested Friend to a Dutch Oven Gathering for
FUN, FOOD, and FELLOWSHIP
LONE STAR DUTCH OVEN SOCIETY
2007 CALENDAR OF EVENTS**

WWW.LSDOS.COM

Jul 5-7 Dogwood Annual 4th of July BIG DOG
Tyler State Park, Tyler, TX
Blackjack Group Trailer Camping Area
Main gathering of pots will be 7th at 12:30 p.m.
Chapter Advisor: Andy Young
swines2@earthlink.net (903) 876-2790

Jul 7 Tejas DOG – 10:00 a.m.-2:00 p.m.
Mission Tejas State Park, Weches, TX
Chapter Advisor: Susie Perry
suzyq3115@hotmail.com (936) 544-1408

Jul 14 Mesquite Country DOG - 10:30 a.m.
Stockpen Crossing Park Pavilion, Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283

Jul 14 Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180

Jul 21 Alabama Camellia DOG
Cheaha State Park, Cheaha, AL
Chapter Advisor: Steve Bowdoin
22fe@alabamadog.com (334)396-2466

Jul 21 San Antonio Chuck Wagon Gang DOG
7:30 a.m. - Noon, Eisenhower City Park
San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net (210) 509-9437

Jul 28 Kokomo Kookers Demonstration - 10:00 a.m.
Lake View Campground near Rochester, IN
Chapter Advisor: Mike Soupley
m.soupley@att.net (765) 437-0015

Aug 4 Bare Pots "Brunch" DOG - 8:00 a.m.-Noon
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Bill Brummel
billbrummel@hotmail.com (210) 675-3468

Aug 4 Tejas DOG – 10:00 a.m.-2:00 p.m.
Mission Tejas State Park, Weches, TX
Chapter Advisor: Susie Perry
suzyq3115@hotmail.com (936) 544-1408

Aug 11 Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180

- Aug 11** Kokomo Kookers DOG - 10:00 a.m.-(?)
Turkey Run State Park near Crawfordsville, IN
Ovens on the table around 1:00 p.m.
Chapter Advisor: Mike Soupley
m.soupley@att.net (765) 437-0015
- Aug 11** Mesquite Country DOG - 10:30 a.m.
Stockpen Crossing Park Pavilion, Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283
- Aug 18** Bay Area Dutch Oven Gypsies DOG
10:00 a.m.-7:00 p.m.
Location to be Announced
Chapter Advisor: Richard E. Smith
thecleanersstore@sbcglobal.net (408) 483-6825
- Aug 18** San Antonio Chuck Wagon Gang DOG
7:30 a.m. - Noon, Eisenhower City Park
San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net (210) 509-9437
- Aug 25** Amber Waves Demonstration
Horizon Hospice Benefit
Elks Lake, Chanute, KS
Chapter Advisor: Ronda L. Barnow
r_lb_51@yahoo.com (620) 431-0947
- Sep 1** Alabama Camellia DOG
Wind Creek State Park, Alexander, AL
Chapter Advisor: Steve Bowdoin
22fe@alabamadog.com (334)396-2466
- Sep 1** Brazos Valley DOG - 10:00 a.m.-1:00 p.m.
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191
- Sep 1** Dogwood DOG
Ovens on the table at 12:30 p.m.
Tyler State Park, Tyler, TX
Chapter Advisor: Andy Young
swines2@earthlink.net (903) 876-2790
- Sep 1** Kokomo Kookers DOG -10:00 a.m.-(?)
Twin Mills Campground near Shipshewana, IN
Ovens on the table around 1:00 p.m.
Chapter Advisor: Mike Soupley
m.soupley@att.net (765) 437-0015
- Sep 1** Tejas DOG – 9:00 a.m.-5:00 p.m.
Mission Tejas State Park, Weches, TX
Chapter Advisor: Susie Perry
suzyq3115@hotmail.com (936) 544-1408
- Sept 8** Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180
- Sept 8** Mesquite Country DOG - 10:30 a.m.
Stockpen Crossing Park Pavilion, Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283
- Sep 15** Saltgrass DOG - 1:00 p.m.-5:00 p.m.
Bear Creek Park, Pavilion No. 6
Houston, TX
Chapter Advisor: David Jones
kdavidjones@hotmail.com (281) 855-2275
- Sep 15** Toledo Bend DOG - 9:00 a.m.
Boles Field, Shelbyville, TX
Chapter Advisor: Carolyn Chandler
cchandler@qzip.net (936) 598-5349
- Sep 16** Seabreeze "Cajun" DOG – 1:00 p.m.-5:00 p.m.
Behind Maxwell Center, Deer Park, TX
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org (281) 471-6665
- Sep 22** Kokomo Kookers Demonstration for Newmar
Camper Rally, Howard County Fairgrounds
Greentown, IN
Chapter Advisor: Mike Soupley
m.soupley@att.net (765) 437-0015
- Sep 28-30** Magnolia Black Pots Sponsors
Fourth Annual National DOG
Lake D'Arbonne State Park, Farmerville, LA
Contact: Biscuit T. Sims
n5hbb@yahoo.com (601) 924-4264
- Oct 6** Bare Pots DOG - 9:00 a.m.-12:30 p.m.
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Bill Brummel
billbrummel@hotmail.com (210) 675-3468
- Oct 6** Brazos Valley DOG - 10:00 a.m.-1:00 p.m.
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191
- Oct 6** Tejas DOG – 10:00 a.m.-2:00 p.m.
Mission Tejas State Park, Weches, TX
Chapter Advisor: Susie Perry
suzyq3115@hotmail.com (936) 544-1408
- Oct 13** Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180
- Oct 13** Kokomo Kookers DOG -10:00 a.m.-(?)
Prophetstown State Park, Battle Ground, IN
Ovens on the table around 1:00 p.m.
Chapter Advisor: Mike Soupley
m.soupley@att.net (765) 437-0015
- Oct 13** Mesquite Country DOG - 10:30 a.m.
Stockpen Crossing Park Pavilion, Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283
- Oct 14** Bay Area Dutch Oven Gypsies DOG
10:00 a.m.-7:00 p.m.
Location to be Announced
Chapter Advisor: Richard E. Smith
thecleanersstore@sbcglobal.net (408) 483-6825
- Oct 20** Saltgrass DOG - 1:00 p.m.-5:00 p.m.
Bear Creek Park, Pavilion No. 5
Houston, TX
Chapter Advisor: David Jones
kdavidjones@hotmail.com (281) 855-2275
- Oct 20** Seabreeze Demonstration
Colonneh Fall Pow Wow
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org (281) 471-6665
- Oct 20** Toledo Bend DOG - 9:00 a.m.
Boles Field, Shelbyville, TX
Chapter Advisor: Carolyn Chandler
cchandler@qzip.net (936) 598-5349
- Oct 28** Seabreeze "German/Polish" DOG – 1:00.-5:00 p.m.
Behind Maxwell Center, Deer Park, TX
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org (281) 471-6665
- Nov 3** Brazos Valley DOG - 10:00 a.m.-1:00 p.m.
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191
- Nov 3** Tejas DOG – 10:00 a.m.-2:00 p.m.
Mission Tejas State Park, Weches, TX
Chapter Advisor: Susie Perry
suzyq3115@hotmail.com (936) 544-1408
- Nov 10** Alabama Camellia DOG
Mississippi Line, Pickensville, AL
Chapter Advisor: Steve Bowdoin
22fe@alabamadog.com (334)396-2466
- Nov 10** Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180
- Nov 10** Mesquite Country DOG - 10:30 a.m.
Stockpen Crossing Park Pavilion, Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283

Nov 17 Saltgrass DOG - 1:00 p.m.-5:00 p.m.
 Bear Creek Park, Pavilion No. 6
 Houston, TX
 Chapter Advisor: David Jones
kdavidjones@hotmail.com (281) 855-2275

Nov 17 Toledo Bend DOG - 9:00 a.m.
 Boles Field, Shelbyville, TX
 Chapter Advisor: Carolyn Chandler
cchandler@qzip.net (936) 598-5349

Nov 18 Seabreeze "Thanksgiving" Demonstration
 Webelos Woods
 Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org (281) 471-6665

Dec 1 Bare Pots "Everything Goes Cooking and Christmas Party" DOG - 9:00 a.m.-12:30 p.m.
 Eisenhower City Park, San Antonio, TX
 Chapter Advisor: Bill Brummel
billbrummel@hotmail.com (210) 675-3468

Dec 1 Brazos Valley DOG - 10:00 a.m.-1:00 p.m.
 Brazos Center Pavilion, Bryan, TX
 Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191

Dec 1 Tejas DOG - 10:00 a.m.-2:00 p.m.
 Mission Tejas State Park, Weches, TX
 Chapter Advisor: Susie Perry
suzyq3115@hotmail.com (936) 544-1408

Dec 8 Bayou Pots DOG
 Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
 Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180

Dec 8 Mesquite Country DOG - 10:30 a.m.
 Stockpen Crossing Park Pavilion, Menard, TX
 Chapter Advisor: Rodney Duderstadt
rodneym7539@verizon.net (325) 396-2283

Dec 15 Bay Area Dutch Oven Gypsies DOG
 10:00 a.m.-5:00 p.m.
 Location to be Announced
 Chapter Advisor: Richard E. Smith
thecleanersstore@sbcglobal.net (408) 483-6825

Dec 15 Toledo Bend DOG - 9:00 a.m.
 Boles Field, Shelbyville, TX
 Chapter Advisor: Carolyn Chandler
cchandler@qzip.net (936) 598-5349

Dec 16 Seabreeze "Christmas Desserts" DOG
 1:00 p.m.-5:00 p.m., Behind Maxwell Center
 Deer Park, TX
 Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org (281) 471-6665



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LODGE LOGIC
 We should have thought of this 100 years ago.

An advertisement for Sportsman's Warehouse. The top half of the ad shows a person cooking in a Dutch oven over a campfire. The bottom half of the ad features the Sportsman's Warehouse logo, which includes the text "SPORTSMAN'S WAREHOUSE" and "America's Premier Outfitter". Below the logo, it says "The Biggest Selection of Dutch Oven Gear & Accessories". At the bottom, there are three logos: Camp Chef, Lone Star, and Lodge. The text "ROUND ROCK 3203 S I-35 (512) 218-8880" is also present.

January 1st is the membership renewal date.

Lone Star Dutch Oven Society

Membership Application*

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

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

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

Make check or M.O. for \$20.00 U.S. payable to LSDOS.
Mail to: Greg Petrey
PO Box 822472
North Richland Hills, TX 76182

*Please allow 4-6 weeks to process your application.
For new family memberships only, dues are prorated quarterly as follows:
January - March: \$20.00 April - June: \$15.00
July - September: \$10.00 October - December: \$5.00

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

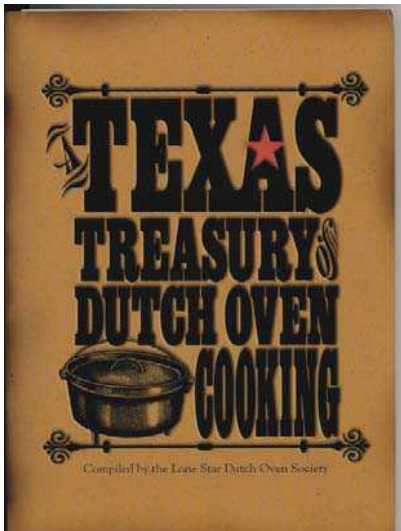
Welcome to the Lone Star Dutch Oven Society. As a new member, you will receive, by return mail, your membership card and the most recent issue of the newsletter. Yearly dues are renewed in January of each year and covers the time period of January 1 to December 31. Your membership includes a subscription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

LSDOS Merchandise

Items for Sale

The aprons, cookbooks, and lapel pins are for sale at all DOGs and DEMOs.

See your chapter advisor if you need one.



Cook Books are \$15 each



Aprons are \$15 each
Large and Small Sizes



NEW! LSDOS Embroidery Patch
\$3.00 each



Lapel Pins are \$3 each
21



Tattoos are \$1 each