



LONE STAR DUTCH OVEN SOCIETY

THE DUTCH OVEN

Volume XIV, No. 3 September, 2008

What's Cooking in the Newsletter

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

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



Hello Lone Star Dutch Oven members and friends.

Fall is here and time to get the Dutch ovens hot and try out new recipes. We tailgated at our local high school football game and were swamped for samples. I am so excited about the expanding interest in Dutch oven cooking across Texas and the USA; the members of the LSDOS have really done a great job of promoting Dutch oven cooking creating a public interest to learning and being a member of the LSDOS.

Lone Star was saddened with Jim Lewis passing away; he was a long time member, past officer and supporter of the LSDOS. He was one of LSDOS finest people. His memorial Dog is October 4th at Tyler State Park; please attend if you have the chance. We have several members who are ill. Please visit our LSDOS prayer list.

As president, I have attended 22 dogs in 32 weeks this year. I hope to visit as many chapters as possible this year. High gasoline prices have affected us all, but I am willing to give up other things to be able to attend dogs.

Gale Merriwether's memorial dog was postponed due to Ike, and has been rescheduled for November 14-16 at Salmon Lake Park in Grapeland, Texas. Ike visited several of our members in East Texas and he was a very bad guest. Let's not invite any of his family members back to Texas!!

LSDOS officers election is this fall, ballots will be coming with this newsletter. Please vote and return ballots to address on the ballot.

Remember January 9th thru 11th, winter meeting at Lexington, Tx. Sonnys RV Park.

Contact info 979-773-2243, email sonnysrv@sonnysrvpark.com.

A big welcome to all new chapters: Prairie Rose Iowa, Canney Cookers, Louisiana, Little House Cookers, Minnesota, Darbonne Dutch Ovens, Louisiana.

Happy cooking and teach someone to cook in a Dutch oven this year

Rodney Duderstadt
President of the LSDOS



ATTENTION!! ATTENTION!!! ATTENTION!!!

This is election year. Find enclosed a tri-folded paper ballot. It has a return address label on one of the folds. Please mark your ballot, fold it back in the tri-fold, tape the open folded sides and place a regular postage stamp on the top right corner. All ballots must be postmarked by October 15 to be included. The ballots will be counted, and then verified by 2 independent non-LSDOS parties prior to being published

Bare Pot News

August, 2008

In spite of being August, one of our hottest months here in South Texas, we had a total of 18 folks attending our "brunch" DOG on the first Saturday of August. These 18 folks included seven regular members, seven new members, and four walk-in's who promised to be back for our next DOG on October 4th. Our "theme" for the October DOG is "Harvest Time" meaning that we should aim our dishes towards those items usually harvested during the fall of the year.

Dishes cooked included Crazy Mixed-Up Rice Pilaf, Pigs In A Blanket, Peach Cobbler, Pork Chops 'n Rice, and Mountain Man Breakfast. Sandra Klassy brought a cooling mixed cucumber and lemonade drink to sample that quickly disappeared.

Since only three cookers turned in written recipes, it was once again brought up at our short business meeting that we need to bring copies of recipes to exchange with other unless they are afraid of giving away their "secret" old family recipes. It was also mentioned to be sure to cook on site in order to be included in the prize awards. Why on sight? So each chef can show visitors how his/her dish is being cooked in order to entice them to come to our next DOG and also cook.

Just to shake everybody up, the first named member who cooked on site at this DOG was awarded the 3rd prize, the second drawn won the 2nd prize, and the 3rd drawn won the first prize of a new heavy duty plastic Kingsford charcoal tote box plus a 9

pound bag of Kingsford charcoal and butane charcoal lighter.

Our next Bare Pot Chapter's DOG will be held October 4th at Eisenhower Park, located 2 miles north of North Loop 1604 on N. W. Military Highway, just before the south entrance to Camp Bullis, our usual time so plan to have all dishes ready to serve by 11:00.

Bill Brummel
Chapter Advisor

August Recipes

Pigs in a Blanket by Sandra Klassy – A 12" Lodge Dutch oven was used.

Ingredients: 1 to 2 pkgs. of refrigerated crescent rolls; 1 pkg. mini sausage links (flavor you like).

Instructions:

Wrap one crescent roll dough around a sausage link.

Place them in the oven for 10 to 15 minutes. Keep an eye on them, depending on the temp of your oven.

Bake until golden brown.

Eat and enjoy!

Sandra's & Michele's Awesome Homemade Lemonade by Sandra Klassy

Ingredients: 4 lemons; 4 limes; 1-2 cups sugar; 1 medium cucumber; 2 sprigs fresh dill (optional); 1 gallon water.

Instructions: In saucepan blend sugar with 4 cups of water. Bring to a boil; turn off heat and let cool.

Peel cucumber; chop into blender and puree; add dill (if you so choose) and puree together.

Juice lemons and limes; pour juice into gallon jar. Pour in the cucumber/dill puree.

When cooled, add the sugar water; add enough water to make one gallon.

Chill, and then serve over ice.

Crazy Mixed-Up Rice Pilaf by Bill Brummel – A 10" Lodge Dutch oven was used.

Ingredients: One 6.3 oz. Zatarain's New Orleans Style Rice Pilaf; 1 (8.25 oz) can of Hill Country Fare's Mixed Vegetables w/juice; 1 (8 oz) can of HEB's Tomato Sauce; 1 (5 oz) can of Vienna sausages, undrained and thinly sliced into rounds; approximately (depending upon amounts of liquids from canned items used) 1-1/2 cups water; 1 Tbsp. margarine.

Instructions: Combine water and margarine into heated oven; add rice pilaf mixture, sliced Vienna sausages, mixed vegetables, and tomato sauce, mixing all well.

Bring contents to a boil, stir well, cover oven and simmer on low heat for 20-25 minutes or until all liquids have been nearly absorbed.

Remove oven from heat, let stand for 5 minutes, remove lid and stir contents to fluff all just before serving.

If serving will be delayed, recover oven with lid but do not place oven back on heat.

Serve pilaf as a side dish and enjoy!

Mountain Man Breakfast by Terry Nickel- A 12" Lodge Dutch oven was used.

Ingredients & Instructions: Brown 1 pound hamburger; dice and add 1 medium white onion; remove from oven. Add just enough oil to fry 1 (32 oz) bag hash brown potatoes. Return meat and onions to oven. Break 12 eggs into a mixing bowl, beat thoroughly. Add eggs into oven, mixing well. Cook with lid on until eggs are almost solid. Remove

lid and sprinkle with 1 to 1-1/2 lbs. of shredded cheddar cheese. Replace lid and cook until cheese is well melted. If desired, add 1 8 oz. jar of salsa and serve.

Concho Valley

Concho Valley had a DOG on Sept. 6th, 2008. There were 10 people in attendance and 7 pots on the table.

Melvin Rose
Chapter Advisor

Toledo Bend Chapter

The Toledo Bend Chapter met June 21st at Boles Field. We had 6 cookers and several visitors come and enjoy the day. There were 10 pots of delicious food on the table. We are glad to have Mike and Linda Bordelon from Shelbyville join our group. We will not meet again until September to try and escape some of the hot weather. We will be looking forward to getting back into the swing of things and enjoying the cool fall weather. Chili is already sounding good.

Carolyn Chandler
Chapter Advisor

Sam Houston Chapter

Huntsville /Conroe, Texas Area



This write-up will be very brief due to hurricane Ike. Some of us are still without power. Due to this upheaval our September DOG will be canceled as was the Memorial DOG for Gale originally scheduled for September 12th – 14th.

Gale's Memorial DOG is being rescheduled for November 14th – 16th at Salmon Lake Park in Grapeland. This is the place where it was originally scheduled to be held. One of Gale's beloved black pots is going to be given away in his memory by drawing Saturday (Nov, 15th) to

a lucky someone who attends this DOG.
Hope that you can join us, it could be YOU!!

The Sam Houston Chapter has had no Dutch oven cooking gatherings this summer. We have met twice and enjoyed fun, food and fellowship with fellow chapter members, bringing already prepared items. The gatherings have been enjoyed by all as we really enjoy being together. We have gathered, eaten and played games. Thank you Ray & Rachel Villasenor for your hospitality and the use of your pool.

Our next scheduled DOG will be October 25th in Willis, Texas. Would love to have you join us.

Mary Merriwether
Chapter Advisor

Mesquite Country

We have had a fun summer; we had a late July 4th dog on the July 12th. WE made a day of cooking playing games and finished with watermelon. We had several guess members of the LSDOS which really made it a fun day.

August and September dogs we had good crowds, a special thank you to Concho Valley members for being here often. Melvin Rose cooked fresh catfish at our September dog, Wow a whole ice chest full. Frank Vansickel and Gary Rogers cooked cobblers and Rocky Mountain Beans, Mesquite Country members Doris and Gene Crisp enchilada casserole, Tommy Crisp peach cobbler, John and Billis Jean Nichlas biscuits, Lanier and Lora Lea Duderstadt a fresh peach cobbler. and Loura Duderstadt fresh corn (5 year old granddaughter and 2nd year cooking in Dutch ovens) How about that 5 year old with 2 years experience cooking a Dutch oven. Rodney and Anna Duderstadt fresh green beans and bacon and peach and blueberry cobbler.

September 28 th is our dog with the Jim Bowie Trail Riders, at Stockpen Crossing Park in Menard, this dog is always fun. October 28th we are doing a benefit for Pete

Crothers a cancer victim at FT. McKavett Fire Dept., anyone who would like to cook for a good cause , please contact me at rodneyduder@yahoo.com.

Everyone is welcome at our dogs on the second Saturday of each month at Stockpen Crossing Park starting at 9 am.

Rodney Duderstadt
Chapter Advisor

San Antonio Chuck Wagon Gang

Summer in South Texas can be a little hot. We had a DOG in July that was well attended by members and several visitors. Lots of food to go around.

August was cancelled due to heat and many members off and away for some time of vacation pleasure.

September was well attended by members and several visitors. Four of the visitors were from the San Antonio Texas Women Outdoors Network. These women don't generally Dutch Oven cook. They are into hunting, fishing, astronomy and other outdoor activities, so this was a real treat for them as well as us.

Short business meeting after everyone had a full tummy to discuss the upcoming newsletter with the ballot for election of officers. Please read the due dates and comply.

The summer DOGs have been a brunch so that we can all get out of the heat before it got REALLY hot. We will go back to a noon time meals beginning October.

Yvonne Newton
Chapter advisor

Heart of Texas Chapter

H.O.T. chapter met June 21st under the shade trees at Zephyr High School. We did not have as many guests this time due to the 100 degree weather. But still had good attendance of 17 cooks and guests combined.

The dishes that were prepared were as follows:

Brandon Fagan--Lazyman's Peach Cobbler, Dave Dvorak --Cornbread Souffle, Gary Johnson and Anna Baker--Trail Mix Bars and Cranberry Date Loaf Bread, Mansel Clay--Sour dough biscuits and Cherry & Apple Fruit Kolaches, Claudio Arresole--Chicken Fajitas with all the fixings, Mike and Lori Jackson--Pot Roast Stew, 100% wheat Garlic Cheese Rolls and Broccoli and Rice Casserole.

H.O.T. chapter held their July D.O.G. at Rhino Linings in Early Tx. with live radio remote from local radio station. This was done as a charity to donate canned food to the local food pantry.

We had 8 cooks and 37 guests. Those cooking were: Mansel Clay--George Havens Camp Ground Potatoes, Sour Dough Biscuits and Apple Kolaches, Anna Baker and Gary Johnson--Stars and Stripes Chocolate Chip Cookies and Baked Beans, Dave Dvorak--Swiss Steak and Oatmeal Cake, Mike and Lori Jackson and guest Clint Parks cooked Tex-mex Goulash, Garlic Wheat Rolls and Lemon Peach Walnut Cobbler.

H.O.T. chapter held their August D.O.G. at Coggin Park in Brownwood Tx. Because of weather, sickness, and out of town business Anna Baker and Gary Johnson were the only cooks in attendance. They cooked Beef and Potatoes Casserole. Our thanks goes out to Dave Rose and wife from the Concho chapter for attending and braving the weather and their donation. While we were cooking and eating, it rained approx. 3 inches.

Thank goodness for covered shelter, but with the rain and wind we had to keep moving.

Mansel Clay
Chapter Advisor

Bayou Pots Chapter

We send our thoughts and prayers all member of LSDOS that have been effected by the recent hurricanes. The summer has been interesting for the Bayou Pots, the weather in July was hot, but we still had some brave cooks battling the heat. It



was discussed among the members in Jul and August about moving to a new location. We are proud to announce that our monthly meetings will not be held at Lake Bistineau State Park, outside of Doyline, La.

We were scheduled to hold your first meeting in September, but IKE forced us to cancel. So we look forward to November. October will find us at LSUS Heritage Days doing demonstrations.

Bill Ryan
Chapter Advisor

Magnolia Black Pots Chapter

First of all, we would like for everyone to know that our thoughts & prayers go out to everyone who was affected by "IKE". May God continue to be with each and everyone of you.

We would also like to send our sympathy out to the family of Mr. Jim Lewis. As so many people have said, he was a fine gentleman. Our group was fortunate enough to have him & his wife join us on several different occasions in Louisiana when we were cooking. I loved to sit and listen to him talk and tell "about where he had been and what all he had done". It was like being in a

History class. Only better. His presence will certainly be missed.

As I write this, Biscuit & Sugar Booger are in Iowa attending the 2008 Midwest Dog. Hope everyone had a wonderful time.

The Blackpots have been invited to the Smith County

Soil & Water Conservation Jamboree on October 11th.

The Blackpots had a "hot" summer down here in Mississippi. Kind of slowed down on cookin a little, but we are getting ready to get fired back up.

Tammy Payne for Biscuit T. Sims
Chapter Advisor

Amber Waves Chapter, Kansas

The last weekend of June, Doug & I traveled to Willis Texas where we cooked with the Sam Houston Chapter of LSDOS. It was good to see old friends and meet some new ones. We had lots of good food and



fellowship. And we learned how to play Mexican train dominos! On our way back to Kansas, we stopped in Wills Point, Texas for a couple days, where we cooked with Al & Ouida.

The weekend of August 23rd was the annual Hospice benefit in Chanute. Friday evening, we fixed a couple pots of soup for the volunteers who had been working all day preparing for Saturday's benefit. The following evening, the Amber Waves chapter along with several other volunteers served a fine Dutch oven supper to over 100 people. There were 35 pots or more on the table, and we raised a pretty nice amount of

money for Hospice. The menu included Jambalaya, Cheesy Chicken Italiano, Italian Sausage Soup, Cajun Garlic Pork Loin, BBQ Beef Brisket, Goulash, Meatballs and



Cabbage, another meatball dish that I didn't get the name of, Greg Taylor, Bobby & Raye Clements, Chicken and Rice, Pheasant and Wild Rice, Ham & beans, cornbread, French bread, muffins, dinner rolls, various vegetable dishes and several cobblers and cakes. Cooks and helpers included Jerry &



Sharon Thummel, Brent & Angie Thummel, Tom & Peg Norman, Deb & Tom Stirewalt, Eric & Diana Shearin, Larry & Claudette Culp, Doug Cole, Doug & Ronda Barnow, Danielle & Evan, Jackie Easley and her sister Vicki. And a special thank you goes to the Heartland of the Prairie group who drove up from the Ponca City / Newkirk, Oklahoma area for the day to help out. Many thanks to Rhonda and Terry Cobb, Dawn & Jim Mills, and Roy & Jo Neil. Those guys are fabulous cooks! If any of you are planning to attend the 2009 National DOG, you'll have the opportunity to meet them.

No dates set for future cooking, although we will undoubtedly get together at various



members homes during the winter months for gatherings. As always, if you're going to be in our area any time, give us a call and let's cook!

Ronda Barnow
Chapter Advisor

Pan Handlers Chapter

The Pan-Handlers have not met this year due to many reasons from burn bans, weather, as well as my health problems. The members do want to continue as a Chapter with hopes that the coming season will be better for all.

I am submitting recipes by two of our members that are real good and original

Allen Johnson
Chapter Advisor

GORDON'S GERMAN SAUSAGE AND KRAUT:

(This recipe makes about 12 generous servings in a 14" oven)

I adapted this great family recipe for the Dutch oven in 2006. It came from cooking notes left by my grandma Alma Nesbitt. She died 23 years ago in 1984 at the age of 85. Though this recipe is now prepared with canned products, it has its roots deep in German heritage. On the farms, the men worked to butcher the hogs and make the sausage using "secret family spices". The sausage links were hung in the smoke

house for several days of smoking. The women would cut cabbage and turn it into kraut. Very good eats were soon on the way.

It's exciting and a lot of fun to get those family recipes out and "tweak" them to work in our Dutch ovens. Old family recipes can stir up fond memories of great meals long forgotten, and it makes our Dutch oven gatherings more interesting, meaningful, and fun (and the eating even better!).

INGREDIENTS:

(2) German sausage links (about one pound each, regular or jalepeno)

(6) Strips of bacon (chopped into pieces 3/8" X 1/2" in size) (6-8 Tablespoons)

(6-8) Tablespoons of chopped onion (take a 3" onion and cut two 3/8" thick sections out of the middle of the onion, then dice up into 3/8" x 1/4" pieces)

10-15 Dashes of salt (to taste)

10-15 Dashes of black pepper (to taste)

(4) Cans of Hytop United brand sauerkraut

(4) Cans of Hytop United brand new potatoes (whole or sliced)

Note: You can cut these ingredients in half and use a 12" oven for a smaller batch

PREPARATION:

Run a small amount of water over the kraut and drain. Drain water off of potatoes also, (but save this water) and then cut the potatoes into bite size pieces. Set these aside for now. Begin to fry bacon in a skillet or Dutch oven. Add onions to the bacon as it begins to make a little grease. Stir the mixture to keep bacon and onions from sticking to the pan. Continue till the onions change from a white color to clearish. Pour onions, bacon & drippings, kraut, and potatoes (with a little of the potato water) in the Dutch oven and mix. Heat this mixture at a low heat simmer. Check often and add some of the potato water as needed to keep mixture from burning or drying out. Note: The potato water will kill the bitterness of the kraut. Very few people know this trick. Meanwhile, start a pot of water boiling and

boil the sausage links for about 20 minutes. After boiling, slice sausage up into bite size pieces. Stir salt, pepper and sausage pieces into the kraut mixture. Let the kraut, potatoes, bacon, onions and sausage simmer on low heat for about 10 more minutes and serve.

© Gordon Becker

GORDON'S JALEPENO EGG BREAD (CORNBREAD)

This recipe came from the recipe box of my grandma Alma Nesbitt who died in 1984 at the age of 85. I have always called it jalapeno cornbread, but grandma's recipe card termed it "egg bread". My fondest memories of this cornbread also include grandma's wonderful red beans, which were usually served along with this great cornbread. Making family recipes for folks at a DOG is like letting others in on a little family history.

Ingredients: (makes one 12" dutchoven of bread) - servings = 8 generous sized pie shaped pieces

(1-1/2) cups Aunt Jemima yellow corn meal

(2) Tablespoons of chopped jalapeno peppers (no seeds)

(1/4) cup enriched white flour

(1) Teaspoon salt

(1) Teaspoon soda

(2) Cups buttermilk

(1) Egg

(2) Tablespoons butter (hytop 70% vegetable oil spread – stick butter)

(1/4) cup whole kernel corn (or cream corn)

(1/4) cup grated longhorn cheddar cheese

Coat the oven with a thin layer of Crisco shortening. Load Dutch oven with charcoal briquettes on top and bottom (22top/11btm). As the oven climbs to around 400 - 425 degrees, work with the ingredients.

Sift and stir dry ingredients into a mixing bowl (cornmeal, flour, soda, and salt). Add

buttermilk, egg, chopped jalapenos, corn, and grated cheese. Stir batter well. Heat 2 tablespoons of butter in a small pan over the coals on top of the oven. When butter is melted, stir this into the batter quickly as a last ingredient. Open the oven and use a stick of butter (like a roll-on deodorant) to apply a thin coating of butter to the bottom and lower sides of the oven (since the oven is about 425 degrees, the butter will "sizzle" as you do this). Note: Butter will not be needed on the lid.

Pour the batter into the oven quickly to a depth of about 1" – 1-1/4" (sizzles again).

Put the lid on and cook for 20 minutes at 425 degrees (till the bread draws away from the oven sides). A dark, crisp bottom will form on the bottom and sides of the bread. Open oven and use a flexible plastic spatula to break the bread loose from the bottom of the oven.

Lift out the whole contents in one piece; let the bread cool on a cutting board for 5 minutes, then cut into 8 pie shaped pieces. Slice open the bread horizontally, insert butter, and enjoy.

Recipies submitted by Gordon Becker

Don's Chuckwagon Beef Stew

1 lg yellow onion (chopped fine)

1 can cut green beans

5 stalks celery (chopped fine)

1 can green chilies mild

5 lb. lean stew meat

1 orange/red bell pepper chopped

1/2 cup olive oil

2 cans whole corn flour

6 fresh carrots scrapped and sliced

2 cans beef broth

12/15 potatoes(peeled and quartered)

1 tsp. garlic salt

3Tbl. Maggi seasoning

3 Tsp. Wyler's beef granules

1 Tsp basil

1 can Rotel tomatoes mild
 1 tsp. oregano
 2 cans diced Italian tomatoes
 black pepper
 1 can tomato sauce
 1 Tsp Sugar

In a 16" Dutch Oven Put meat in a large bowl and season with black pepper and garlic-salt. Let sit for 4 or more hours. Coat meat with flour. In a 16" Dutch oven over high heat. Cover bottom with olive oil and let oil heat up. Brown meat on all sides. Add onions, bell peppers and celery to meat and cook until translucent. Add broth, carrots, wyler, rotel tomatoes, diced tomatoes. Cook about 30 minutes. Add corn, green beans, green chilies, potatoes, maggi's and tomatoes sauce. Cook until carrots and potatoes are tender. Add sugar and serve. Good with Karen,'s Corn bread



This stew won at a ranch rodeo contest.

Don's Green Chili Stew

1 smoked pork roast pulled from bone with fat removed
 1 cans Stokes green chili sauce with pork
 1 cans Stokes green chili sauce with pork (Ranchero)
 8 cans mild green chili's (4 ounces)
 1 Tablespoon cumin

1 Tablespoon minced garlic
 10 dashes Maggi seasoning
 4 cans new potatoes
 black pepper to taste
 water as needed

In a large pot add all above except potatoes and pepper add just enough water to almost cover mixture cook on low about 30 min, then add potatoes and black pepper and serve with fresh bread or warm tortillas.

Italian Chicken

3 lb. Chicken breast (cut into pieces)
 2 14 1/2 oz cans Del Monte stewed tomatoes (Italian Recipe).
 1 - 1 lb. 10 oz Ragu (mushroom & roasted garlic)
 14 oz water
 1 - 8 oz thin noodles
 Garlic Salt

Olive Oil

Salt & Pepper

Cover bottom of preheated 12" Dutch Oven with olive oil. Sear chicken breast on both sides, then cover and cook till done. Add garlic salt, pepper and salt yo taste and remaining ingredients. Should feed 50-55 people. Stir, cover and cook till noodles are just tender.

Large groups 7 time above

21 lb. Chicken breast (cut into pieces)
 14 14 1/2 oz cans Del Monte stewed tomatoes (Italian Recipe).
 7 - 1 lb. 10 oz Ragu (mushroom & roasted garlic).
 98oz water
 56 oz thin noodles
 Garlic Salt
 Olive Oil
 Salt & Pepper
 Recipies submitted by Don Carroll

MEMBERSHIP CHALLENGE

The LSDOS Membership Committee challenges each member to recruit a new member for 2008. Word of mouth is the best way to get the word out about Dutch oven cooking so let's share our GREAT hobby with others.

Lone Star Dutch Oven Society Membership Application*

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

_____ U. S. Mail

NEW MEMBERS ONLY: 1/1 thru 3/31 - \$20, 4/1 thru 6/30 - \$15, 7/1 thru 9/30 - \$10, 10/1 thru 12/31 - \$5 per household per calendar year. Dues are RENEWED at the January 1 rate even if they are renewed later in the year.

Make check or M.O. payable to LSDOS.

Mail to:

Greg Petrey
PO Box 822472
North Richland Hills, TX 76182

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

Welcome to the Lone Star Dutch Oven Society. As a new member, you will receive your membership card by return mail. Your membership includes a subscription to "The Dutch Oven", our more or less quarterly newsletter.

LSDOS MEMBERS PRAYER LIST

Please let Irene at momscricket7@hotmail.com know about any LSDOS member that needs our prayers.

She can also give you instructions on how to access this list on our website.

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except November

Bastrop - Independence-Lost Pines Chapter
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January-June and October-December

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January-May and September-November

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Susie Perry, Advisor
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Usually meets first Saturday of the month

Crosby/Highlands - San Jacinto Sons
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Dallas/Fort Worth - North Texas Prairie
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Usually meets second Saturday of the month
January-May and September-December

Early - Heart of Texas Chapter
Mansel Clay, Advisor
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Usually meets third weekend of the month

Houston - Saltgrass Chapter
David Jones, Advisor
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Usually meets third Saturday of the month
January-May and September-November

Indiana - Kokomo Kookers Chapter
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La Porte - Seabreeze Chapter
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Louisiana (Farmerville) - D'Arbonne Dutch
Ovens Chapter, Kent Hogan, Advisor
helenhk@bellsouth.net, (318) 368-8441
Usually meets third Saturday of the month

Louisiana (Jonesboro) - Caney Cookers
Chapter, Benny Phillips, Advisor
bettywilson93@yahoo.com, (318) 259-7446
Usually meets fourth Saturday of the month

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

Lumberton - Village Creek Cookers Chapter
Bo Clark, Advisor
bjrclark@netzero.net, (409) 246-3748
Usually meets second Saturday each month

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

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

Minnesota (Rochester) - Little
House Cookers Chapter
Fant Steele, Interim Advisor
fant@thesteels.net, (507) 250-3017

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

Nacogdoches - Piney Woods Chapter
Chip Royder, Advisor
forrestroyder@yahoo.com, (936) 615-4195

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

dopumpdoc@pumpdr.com, (806) 774-5401

San Angelo - Concho Valley Chapter
Melvin Rose, Advisor
melvinrose@yahoo.com, (325) 942-1844

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 Saturday afternoon of
each month

Sherman - Texoma Dutchers Chapter
Connie Johnson, Advisor
crip29@gmail.com, (903) 893-5397
Usually meets third Saturday each month

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

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

Traveling Dutch Oven Cookers Chapter
Richard McCabe, Advisor
outback@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
Harley Mills, 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
2008-2009 CALENDAR OF EVENTS**

- | | |
|---|---|
| <p>Oct 4 Bare Pots DOG - 9:00 a.m.-12:30 p.m.
Eisenhower City Park, San Antonio, TX</p> <p>Chapter Advisor: Bill Brummel
billbrummel@hotmail.com (210) 675-3468</p> | <p>Oct 18 Saltgrass DOG - 1:00 p.m.-5:00 p.m.
Bear Creek Park, Pavilion No. 5
Houston, TX</p> <p>Chapter Advisor: David Jones
kdavidjones@hotmail.com (281) 855-2275</p> |
| <p>Oct 4 Jim Lewis Memorial DOG - 8:00 a.m.-4:00 p.m.
Tyler State Park, Tyler, TX
Ovens on the table at 12:30 p.m.
Contact: Bill "Bear" Hood
mmman@netscape.com (903) 520-5959</p> | <p>Oct 18 San Antonio Chuck Wagon Gang DOG
9:00 a.m.-1:30 p.m.
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net (210) 509-9437</p> |
| <p>Oct 4 Kokomo Kookers Breakfast DOG
Missinawa State Recreation Area
OCTOBER FEAST
Near Peru, IN
Chapter Advisor: Mike Soupley
(765) 437-0015</p> | <p>Oct 18 Toledo Bend DOG - 9:00 a.m.
Boles Field, Shelbyville, TX
Chapter Advisor: Carolyn Chandler
cchandler@qzip.net (936) 598-5349</p> |
| <p>Oct 4 Tejas DOG - 9:00 a.m.-1:00 p.m.
Mission Tejas State Park, Weches, TX
Chapter Advisor: Susie Perry
suzyq3115@hotmail.com (936) 546-1040</p> | <p>Oct 25 Heart of Texas Demonstration -10:00 a.m.
Mills County General Store, Goldthwaite, TX
Chapter Advisor: Mansel Clay
trevmclay1@verizon.net (325) 200-1549\</p> |
| <p>Oct 10-12 D'Arbonne Dutch Ovens Regional Dutch
Oven Gathering
Lake D'Arbonne State Park, Farmerville, LA
Contact: Kent Hogan
helenhk@bellsouth.net (318) 368-8441</p> | <p>Oct 25 Sam Houston DOG
American Legion Pavilion
FM 1097, Willis, TX
Contact Mary Merriwether at
marymeri@swbell.net for time</p> |
| <p>Oct 11 Amber Waves Demonstration
Soupfest, Osage Plains Campground
Cross Timbers State Park, Toronto, KS
Ovens on the table at 5:00 p.m.
Chapter Advisor: Ronda L. Barnow
rlb_51@yahoo.com (620) 431-0947</p> | <p>Oct 26 Wildflower DOG
Location To Be Announced
Chapter Advisor: Karen Dufresne
kdufresne@austin.rr.com (512) 388-5492</p> |
| <p>Oct 11 Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180</p> | <p>Nov 1 Dogwood DOG - 8:00 a.m.-4:00 p.m.
Tyler State Park, Tyler, TX
Ovens on the table at 12:30 p.m.
Chapter Advisor: Andy Young
swines2@aol.com, (903) 876-2790</p> |
| <p>Oct 11 Brazos Valley DOG
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191</p> | <p>Nov 8 Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180</p> |
| <p>Oct 11 Mesquite Country DOG - 10:30 a.m.
Stockpen Crossing Park Pavilion
Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283</p> | <p>Nov 8 Brazos Valley DOG
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191</p> |
| <p>Oct 11 Village Creek Cookers DOG
Boyett Farm, S. Williford Road, Kountze, TX
Chapter Advisor: Bo Clark
bjrclark@netzero.net (409) 246-3748</p> | <p>Nov 8 Mesquite Country DOG - 10:30 a.m.
Stockpen Crossing Park Pavilion
Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283</p> |
| | <p>Nov 8 Syrup Festival & DOG</p> |

- Boyett Farm, S Williford Road, Kountze, TX
Chapter Advisor: Bo Clark
bjrclark@netzero.net (409) 246-3748
- Nov 14-16** Gale Merriwether Memorial Cookout
Salmon Lake Park, Grapeland, TX
Contact: Susie Perry
suzyq3115@hotmail.com (936) 546-1040
- Nov 15** Heart of Texas DOG -10:00 a.m.
Riverside Park, Brownwood, TX
Ovens on the table by 12:30 p.m.
Chapter Advisor: Mansel Clay
trevmclay1@verizon.net (325) 200-1549
- Nov 15** San Antonio Chuck Wagon Gang DOG
9:00 a.m.-1:30 p.m.
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net (210) 509-9437
- Nov 15** Toledo Bend DOG - 9:00 a.m.
Boles Field, Shelbyville, TX
Chapter Advisor: Carolyn Chandler
cchandler@qzip.net (936) 598-5349
- Nov 22** Sam Houston DOG
American Legion Pavilion
FM 1097, Willis, TX
Contact Mary Merriwether at
marymeri@swbell.net for time
- Nov 23** Wildflower DOG
Location To Be Announced
Chapter Advisor: Karen Dufresne
kdufresne@austin.rr.com (512) 388-5492
- Dec 6** Bare Pots "Anything Goes" Christmas DOG
9:00 a.m.-12:30 p.m.
Eisenhower City Park, San Antonio, T
Chapter Advisor: Bill Brummel
billbrummel@hotmail.com (210) 675-3468
- Dec 6** Dogwood DOG - 8:00 a.m.-4:00 p.m.
Tyler State Park, Tyler, TX
Ovens on the table at 12:30 p.m.
Chapter Advisor: Andy Young
swines2@aol.com, (903) 876-2790
- Dec 6** Tejas DOG - 9:00 a.m.-1:00 p.m.
Mission Tejas State Park, Weches, TX
Chapter Advisor: Susie Perry
suzyq3115@hotmail.com (936) 546-1040
- Dec 13** Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180
- Dec 13** Brazos Valley DOG
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191

- Dec 13** Mesquite Country DOG - 10:30 a.m.
Stockpen Crossing Park Pavilion
Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283
- Dec 13** Village Creek Cookers DOG
Boyett Farm, S. Williford Road, Kountze, TX
Chapter Advisor: Bo Clark
bjrclark@netzero.net (409) 246-3748
- Dec 13** Heart of Texas DOG -10:00 a.m.
Riverside Park, Brownwood, TX
Ovens on the table by 12:30 p.m.
Chapter Advisor: Mansel Clay
trevmclay1@verizon.net (325) 200-1549
- Dec 20** San Antonio Chuck Wagon Gang DOG
9:00 a.m.-1:30 p.m.
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net (210) 509-9437
- Dec 20** Toledo Bend DOG - 9:00 a.m.
Boles Field, Shelbyville, TX
Chapter Advisor: Carolyn Chandler
cchandler@qzip.net (936) 598-5349
- Jan 9-11** Board of Directors Meeting & DOG
Sonny's RV Park, Lexington, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283
- Jan 17** San Antonio Chuck Wagon Gang DOG
9:00 a.m.-1:30 p.m.
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net (210) 509-9437



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