



# LONE STAR DUTCH OVEN SOCIETY

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GALE & MARY MERRIWETHER, EDITORS

## THE DUTCH OVEN

Volume XI, No. 1

February, 2005

### What's Cooking in the Newsletter



January 2005 Board of Directors Meeting Birch Creek Park, left to right.  
Jim Lewis (1<sup>st</sup> VP), Gale Merriwether (Pres), Jerry Harrison (past Pres.), Anton Hajek,  
(Sec.), Irene Martin (2<sup>nd</sup> VP), Sam Miller (Treas.), and Greg Petrey (web master)

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## STATE OF THE OVEN

*Letter from the President—Gale Merriwether*

I would like to start this new year by thanking the Board of Directors for their untiring effort to make LSDOS a better organization. This effort is exemplified by the first DOG of the two new chapters - Bastrop and Tyler. Officers of LSDOS were present at both February 5<sup>th</sup> DOGs showing support of new members. Again, many thanks, BOD members.

For the members that are not aware of it, the Boy Scouts of America are stocking our cookbook in their stores. Wear that feather in your hat, LSDOS members! Our cookbook is the best selling book that Lodge sells! Also, remember that we are



putting another book together to be printed in 2006. So be sure to give your chapter advisors a copy of your recipes so you can be in this book.

## STATE OF THE OVEN

*Letter from the President –Gale Merrivether (continued)*

The Big DOGs we are having around the state are doing an excellent job of bringing the members together for "FUN, FOOD, and FELLOWSHIP." I realize that not everyone can attend because of family matters, distance, etc., but we are moving them around to various parts of the state. The membership meeting for May 14<sup>th</sup> is scheduled at Leisure Park in Fentress because it is large enough to accommodate us and has the San Marcos river for entertainment.

Two chapters have new advisors – Bo Clark (Village Creek Cookers) and Tracy Scannell (San Jacinto Sons). They have both taken the deep dive, so let's all give them encouragement.

Last but not least, I would like to give an extra special "Thank You" to my wife Mary. Early on last year she was diagnosed with cancer. During the year she underwent six months of chemo therapy, surgery, and three months of radiation. During that time, she attended DOGs and demonstrations, always to help me and LSDOS. She missed a few, but not many.

Thank you very much, Mary!

Seasoned, Ready to use  
cast iron cookware.



Eliminate the time and effort of seasoning

**LODGE LOGIC**

*We should have thought of this 100 years ago.*

## MINUTES

### MINUTES FROM JANUARY 15, 2005 LSDOS BOARD MEETING

BY ANTON PAUL HAJEK III

The weather at Lake Somerville was gorgeous.

Jerry Harrison, 2004 LSDOS President, opened the meeting at 3:25. First he recognized the 2004 officers (Jim Lewis, Irene Martin, Rose Perez, and Sam Miller) for their hard work and presented a 10" camp Dutch oven to each. Greg Petrey and Jerry Thompson were also presented with a 10" camp Dutch oven for their contribution to LSDOS. Jerry noted that we had about 65 people at the lunch meal.

Ken Brown made a presentation to Jerry Thompson and Jerry Harrison of hot sauces painted on a framed barn tin.

Jerry Harrison, then turned the meeting over to the current President, Gale Merriwether. Gale's first proclamation was "Food, Fun, and Fellowship" and keeping it that way. Gale then presented outgoing president, Jerry Harrison with a 10" camp Dutch oven.

### OLD BUSINESS

**TEXAS PARKS & WILDLIFE EXPO:** Discussion on this event concerned the large commitment of time, labor and money, but mention was made that the fellowship was enjoyed when everyone got together. LSDOS members that worked this expo felt poorly treated mainly on close on Sunday. Financially this expo is not a plus, except for goodwill; we got only 6 new members at the expo last October. The Big DOG held at Pedernales Falls netted 9 new members. Jerry Harrison said that he would like to keep our involvement, but no one was raising his or her right hand to volunteer for this coming year. It was voted to offer expo to Butch Dohmann. This passed.

**NEWSLETTER:** Jerry Thompson has done a very good job of making the newsletter a class publication. Big Thanks. The Survey taken by Irene on how the LSDOS members wanted to receive their newsletter (mail or email) was a lot of work. There were 107 responses and Irene tracked down 96 more who had email, but did not respond. It was suggested that the Chapter Advisors check with the members in their chapter to get their response. For those who wanted to receive their newsletter by email, an email will be sent to them that the newsletter is available on the website. Most responders offered to pay more than \$20 per year. It was discussed about keeping an old newsletter on website as a "teaser". Mailed newsletter would not have color photos, website newsletter would.

**WEBSITE:** Greg reported that the site averages 45,000 hits per month. In November he recorded a record 76,000 hits which used 97% of our bandwidth. He requested that we increase our bandwidth. Double the bandwidth would cost per month. This request was voted on and approved.

## MINUTES FROM JANUARY 15, 2005 (continued) LSDOS BOARD MEETING

BY ANTON PAUL HAJEK III

approximately \$2.00 per month. This request was voted on and approved.

**COOKBOOK:** Our current cookbook is Lodge's best seller, and Lodge has just got the book into Boy Scout Shops. Sam said we should shoot to have a new cookbook by 2006. Website should have link to email recipes to Tommy Rakovich. Sam also suggested we should design a new apron. One of our portly members asked if the new apron could be larger in size. This let Gale produce the quote of the meeting, "As our membership spreads out so do some of our members." Obviously he was speaking of the male membership.

### NEW BUSINESS

**FINANCES:** Sam said that 2004 ended \$3,000 more in bank than we started 2004 with. His projection for 2005 is about the same, but electronic newsletter and higher dues should increase our cash in the bank.

**INCENTIVES:** This discussion concerned cash on hand, money to chapters, and financial needs of chapters. Some chapter advisors may be spending money that the State would reimburse. Sam suggested sending two boxes of cookbooks on consignment to any Chapter Advisor that wished to participate. We would purchase books for \$7.50 from Lodge, sell to the chapters for \$10.00, and then the chapters would sell them for \$15.00. This method would make money for Lodge, the State Organization and the participating chapter. Anton suggested just sending one box of cookbooks to each chapter to do with as they saw fit. Passed that we try consignment sales to Chapter Advisors. Karen Dufresne took first two boxes. Tabled further incentive discussion.

Next General Membership Meeting is at Fentress May 15<sup>th</sup>

Adjournment

### Comments

Irene Martin: Sportsman Warehouse stocking our brochures.

Jim Lewis: some items on Website are 2 to 3 years old.

### SECOND ANNUAL NATIONAL DOG

**Randleman North Carolina at Woodsman of the World Camp Labor Day weekend**



## CHAPTER NEWS

### Brazos Valley Chapter

Bryan / College Station, Texas  
Greg Petrey, Chapter Advisor

Howdy from the Brazos Valley:



Three families met today for our January DOG. We enjoyed great weather, fun and fellowship. Brian and Chance Frankum along with future son-in-law Aaron fixed us a Mexican Lasagna and Caramel Pecan rolls that were out of this world. Bud Nichols prepared Pineapple Chicken wings and a multi-bean casserole that were also excellent. Our family prepared a stacked enchilada casserole and "Monkey Bread".



Our next DOG will be on February 12, 2005. The Theme for this DOG will be *"Italian in a Dutch Oven."*

### Pioneers of the Gulf Coast Chapter

Corpus Christi, Texas  
Karen Howden, Chapter Advisor

The Pioneers of the Gulf Coast held their winter DOG on January 8th at the Welder Wildlife Foundation in Sinton, Texas. We had a pretty good crowd and the Boy Scouts came out to help. They did a terrific job "cleaning" up. There wasn't a drop left in the pots!



## Pioneers of the Gulf Coast Chapter (continued)

Corpus Christi, Texas  
Karen Howden, Chapter Advisor

The Foundation has graciously offered to let us have our DOG at their location, and they are always willing to give tours of the Foundation. While we were cooking, we witness a parade of deer, turkey, and javalina along with many species of birds. If you ever get a chance to cook with us there, it's a treat!

We wanted to set a date for the next DOG, but were waiting for the Kingsville Chamber of Commerce to let us know when their Ranch Heritage Festival would be held (March 5th). If anyone is interested in knowing when our next DOG will be, please have them contact me at: [Jhowdencc@aol.com](mailto:Jhowdencc@aol.com) I'd be happy to share.



### SOUP BONE CATTLE COMPANY CORPUS CHRISTI, TEXAS

Butch & Sue Dohmann

### San Jacinto Sons Chapter

Crosby, Texas  
Tracy Scannell, Chapter Advisor

The San Jacinto Sons are up and cooking. We were well represented at the general membership meeting chilly DOG at Lake Somerville.



On January 29<sup>th</sup> we met for a local DOG at the Crosby Fairgrounds for the Crosby/Huffman Go Texan Barbecue cookoff. Members Nathan Case and Tracy Scannell entered Dutch oven dishes in the "Open" category. Nathan's Shrimp & Crawfish Pie recipe is attached.



February 3<sup>rd</sup>, Jerry Harrison & Tracy Scannell cooked cobbles and pie for the Boy Scouts Raven District Adult Recognition Banquet.

Sat. February 12<sup>th</sup> we will have a Valentine DOG at the Crosby Park and February 26<sup>th</sup> is a DOG and demo in Spurger. This is always a fun outing and all chapters are invited to participate.

In March we are planning to meet at the Alabama-Coushatta Reservation at Lake Tombigbee and in April we will meet at member Willis Skaggs home in Gilchrist for a Luau DOG

## Piney Woods Chapter

Lufkin / Diboll, Texas  
Arlene Hook, Chapter Advisor

Greetings from the Piney Woods Chapter. We held our first DOG Saturday January 22, 2005 at the home of members M.L. (Pete) & Blendena Thompson. A very windy day, just burned the coals hotter.

Jerry Thompson from the San Jacinto Sons joined us. He roasted peanuts for us to chew on while the rest of the food were cooking. There were about five pots going with a wonderful Corn Chowder by Sandy Wood, providing a meat dish I cooked Garlic Chicken with biscuits and gravy of course. JT also cooked up Pork Chops & Rice along with a scrumptious Cherry-Peach Cobbler. (with or without the Blue Bell ice cream). Inside the house, Blendena cooked up a big pot of pintos to add a vegetable. She is still recouping from bypass surgery and doing well. Lots of good food, fun and fellowship.

Visiting from Colorado was Blendena's brother Leonard Dickey. We asked him to go back and show the folks how Dutch oven cooking is done. Might get a new member out of the deal.

Next on the agenda is Spurger, Texas at Mott's Wholesale, February 26<sup>th</sup> then March 12<sup>th</sup> at Martin Dies State Park for a Dutch oven demo. Anyone that can please join us. E-mail me for details, [arlenehook@aol.com](mailto:arlenehook@aol.com). Keep the coals HOT

## Magnolia Black Pots Chapter

Mississippi  
Tom "Biscuit" Sims, Chapter Advisor

Ambassador Biscuit flew out to Southern California January 14, 2005. He attended a Southern California Chapter of IDOS Beach Blast DOG. It was held at Doheny State Park in Dana Point, California. The event was Saturday on the 15.

Friday night was a Cracker Barrel night. A meet and greet meeting of members present. Chips, dips and all other kinds of finger foods were available. There was a HOT CRAB dip that was out of this world. It was prepared in a 10 inch Dutch oven.

Saturday's event started with the Arizona Chapter preparing Biscuits and Gravy for breakfast. Mark Wilkins and his Uncle Gary Wilkins were the cooks on hand.

Later that morning we they had a Dessert Cook-off. Biscuit entered his Mississippi Swamp Cake. It did not place, but it was all gone. Somebody gave me first place. Barbrea Anderson came out with first place. A very pretty pie with a weaved pie crust.

They had folks from Arizona, Nevada and Mississippi cooking that day. 48 cooks were present with 103 pots cooked for Saturday. The lines were long with about 200 to 300 present.

Biscuit and Sage were sporting their Speedo's and Bikinis. You can see it on the Dutchovencooking website on yahoo.

Southern California group, sure did put on a BIG Texas Style DOG. I had a great time!

Well folks...we has a nice DOG this weekend. Wet on Sunday, but nice. We had 35 who attended and 23 pots cooked. We has 4 or 5 new folks---who never has been to a DOG.

Had a e-mail when I got home. One of the newbys is looking for Dutch oven. They mostly back pack...but want to try something different.

Hope everyone has a great day!

The 2nd Annual National D.O.G. is going to be held in Randleman, North Carolina. It will be held on Labor Day weekend at The Woodenman of The World Camp in Randleman. Contact Mark Case at [markcase@aol.com](mailto:markcase@aol.com). Or check [www.groups.yahoo.com/group/dutchovencooking.com](http://www.groups.yahoo.com/group/dutchovencooking.com).

## Wildflower Chapter

Austin, Texas  
Karen Dufrense, Chapter Advisor





## Amber Waves Chapter

Kansas  
Ronda Barnow, Chapter Advisor



On Saturday October 2<sup>nd</sup>, the Amber Waves chapter gathered at the home of Doug & Ronda Barnow. A short meeting was held to discuss election of LSDOS officers for 2005, the change in dues and possible changes to the newsletter. We also finalized plans for the gathering at Copan, Oklahoma on October 8<sup>th</sup> & 9<sup>th</sup>.

Following the meeting we prepared the meal which consisted of ham & beans cooked over a campfire, jambalaya, jalapeno cornbread, potatoes fried with onion, green pepper and bacon, and pumpkin dump cake for dessert. While the meal was being prepared, Doug & Ronda shared pictures and stories of their trip to Madisonville, Texas to the National DOG.

There were six members and six guests present. Everyone enjoyed the food, and the members enjoyed sharing their Dutch oven cooking with some new folks.

The weekend of Oct. 8<sup>th</sup> – 10<sup>th</sup> we spent at Lake Copan in Northeast Oklahoma, where we held a DOG at Washington Cove Campground. Three families from the Amber Wave chapter participated, Doug & Ronda Barnow, Dennis & Cheri Shultz, and Brent & Angie Thummel. Lloyd & Ameda McColey from Vinita Oklahoma met us there and cooked with us also.

Saturday morning we had Camel's country breakfast, Wagon Wheel breakfast, and Breakfast burritos. Saturday evening was jambalaya, smothered chicken, beef & beans, smothered pork steak, chicken spaghetti, chicken & rice, pumpkin dump cake, hominy, and garlic bubble bread. Daughter Danielle's friend Josh Bollig Dutch oven cooked for the first time Saturday night and did a pretty fair job! He's been watching us cook for a couple months and finally decided to give it a try. We're happy to welcome Josh as a new member to our chapter.



Saturday morning we had Camel's country breakfast, Wagon Wheel breakfast, and Breakfast burritos. Saturday evening was jambalaya, smothered chicken, beef & beans, smothered pork steak, chicken spaghetti, chicken & rice, pumpkin dump cake, hominy, and garlic bubble bread. Daughter Danielle's friend Josh Bollig Dutch oven cooked for the first time Saturday night and did a pretty fair job! He's been watching us cook for a couple months and finally decided to give it a try. We're happy to welcome Josh as a new member to our chapter.

We had several visitors, Ed & Paula House, from Bartlesville, Al & Shirley Howard & family from Dewey, and another couple who were just camping who came over to join us. We had a great time, met new friends and ate lots of good food.

At this time we have nothing scheduled for the winter months. We will be organizing some gatherings for the spring as soon as this crazy Kansas weather is a little more predictable!

I'd like to thank all of the Texas cooks for making Doug & I feel so very, very welcome in Madisonville at the National Doug. We had a wonderful time and certainly enjoyed meeting all of you guys.

We can't plan anything in Kansas this time of year - this dang weather is too unpredictable! It was supposed to be 58 degrees here today, but the windchill was high 30's, low 40's, plus wind & rain. The gravel roads are even soggy, we've had so much rain! We've finally decided we're going to try to plan a DOG just in the shop, to be safe from the weather! But that's just not as much fun as being really outside!

Speaking of 2 Jerry's - can anyone tell me what they marinated that bacon in that JD cooked at the National DOG? I think he told me, but I forgot. It was awesome! Thanx! Ronda in cold & rainy Kansas

Ronda Barnow, Amber Waves, SE Kansas



## Independence Chapter

Gonzales, Texas  
Ken Brown, Chapter Advisor

Howdy, Y'all.

2004 was a good year for us. We began cooking in January, did demo's in the spring, traveled out of state to cook in the spring and summer, attended the National DOG in the fall, and ended the year cooking at a beautiful historic spot in Central Texas.

We got together with members of the Austin Wildflower Chapter for a joint DOG on December 11<sup>th</sup>. We met that morning at Camp Ben McCulloch, which is located southwest of Austin. Our plan was to introduce some prospective members to the art of Dutch Oven cooking. However, due to the hectic Christmas Season schedules, this did not work out. We still had a great time cooking and eating.

January 15<sup>th</sup> we met at Lake Somerville State Park for the annual LSDOS Board of Directors meeting. We had several guests present, and we put a total of 39 pots on the tables. Everyone had a great time.

February 5<sup>th</sup> the Bare Pots Chapter, of San Antonio had a Tenth Birthday Celebration DOG. I regret that I could not attend because of illness, and I hope they had a great time.

Also on February 5<sup>th</sup> Sam traveled to Bastrop to cook with new members who want to start a LSDOS Chapter in the Bastrop area. They are scheduling DOGs this spring. Their schedule should be on the calendar on our website.

I want to invite everyone to check out the new, totally different LSDOS website, [www.lsdos.com](http://www.lsdos.com). The website has been completely reworked and upgraded. It has more features and much new information.



I also want to remind everyone the General Membership meeting has been scheduled for the weekend of May 13<sup>th</sup>, 14<sup>th</sup>, and 15<sup>th</sup>. The location will be at the Leisure Camp, Fentress. More information will be in the LSDOS Spring Newsletter.

Ken



## Village Creek Cookers Chapter

Lumberton, Texas  
Bo Clark, Chapter Advisor

December 13<sup>th</sup> was our regular scheduled DOG day. It was a little cool but we decided to go ahead. Some members were sick and some out of town. We had 13 members present and 8 visitors. It was decided before hand to cook chili from our syrup making recipe and then side dishes and desserts. We made a 14" deep and 12" deep full of chili and it was great. Everyone had plenty to eat and plenty to carry home by various members.



## **Village Creek Cookers Chapter (continued)**

**Lumberton, Texas**  
**Bo Clark, Chapter Advisor**

We had a short business meeting. It was decided to look into the club buying a 16" deep Dutch oven (which we did), purchased a Bayou Classic at a price of \$40.

Everyone enjoyed the Chocolate Pecan Pie prepared by Floyd & Bobee Boyett

January 10th was our regular scheduled DOG. Some of our members are volunteers in Village Creek State Park and their meeting is always the second Tuesday of each month. We always meet the day before, hence, the Monday before the second Tuesday. I have been a member for five years and most times I remember the meeting date.

We had 23 present, 14 members and 9 guest. During the winter months our eating time is 4:30 p.m. This gives us time to have a short business meeting and clean up before dark. When time changes, we eat at 6:00 p.m.

We had one visitor from Orangefield. Orangefield is about 35 miles from Lumberton. He has some people interested in Dutch oven cooking so we will be cooking with them in February in Orangefield. It sure would be nice to have a chapter near by to meet with from time to time. We had 14 pots cooking. One of the pots was Hot Pineapple and Cheese prepared by Bo and Jackie Clark

## **Saltgrass Chapter**

**Houston, Texas**  
**Mary & Gale Merriwether, Chapter Advisors**



Things have bounced around a little bit for the Saltgrass Chapter in this quarter. We do not have a December DOG because it would be too close to Christmas. The January DOG had to be moved up a week because of the Board of Directors meeting. The weather was not very pleasant, but we did have 15

members and four visitors to sample some delicious Cajun food...



Mary and Gale attended the first DOG for a chapter forming in Tyler; a very large and very nice group!



The Saltgrass chapter is going to demonstrate Dutch oven cooking at the Great Outdoors Festival to be held at Sam Houston Race Track Park on April 2<sup>nd</sup> & 3<sup>rd</sup>. This will be a TP&W Expo type festival only much smaller.

## **Long Leaf Chapter**

**North Carolina**  
**Mark Case, Chapter Advisor**

The Long Leaf Chapter has been inactive this winter. However, I did have an East-West DOG with members of the IDOS in Arizona. Mark and Gary Wilkins came from Phoenix to Tucson where I was for 2 weeks and we had a great DOG. We fed nearly 20 people while they watched and were amazed at the Dutch oven cooking.

We are currently planning to host the 2nd National DOG Labor Day Weekend 2005 and are busy doing that.

Keeping family pots hot!

Mark Case  
Long Leaf Chapter, LSDOS



## Prairie Dogs Chapter

Dallas / Fort Worth, Texas  
Terry & Stephanie Chester, Chapter Advisors

The North Texas Prairie Dogs chapter's February 12<sup>th</sup> DOG was a Cajun theme at Central Park in Lewisville so Bill Heslop of Dallas made an okra-tomato-corn-sausage dish and black-eyed peas, Rob Higgins of Dallas made rice-stuffed bell peppers, Karen & Bill Toellner of Fort Worth made crawfish fettuccine and Ruthanne Brockway of Lewisville made a Pumpkin-Spice dump cake.



New members came by and joined that day. Welcome to Pete & Karen Fowler of Azle!. Stephanie Chester came by to say hi. Terry was home recovering from pneumonia.

Here's our next few meeting dates and/or cooking demos: March 12<sup>th</sup> - Mesquite, park location to be announced. April 30<sup>th</sup> - Sportman's Warehouse, 723 Hebron Parkway, Lewisville, 10 a.m. to 1 p.m. May 14<sup>th</sup> - Dutch Oven Cooking Class, sign up with Central Market in Dallas, led by Roger Foltz, Bill Heslop and Rob Higgins. June 25<sup>th</sup> - Dutch Oven Cooking Class at Central Park in Lewisville, sign up with Lewisville Parks & Recreation Dept., taught by Ruthanne Brockway.

And we will be checking with the soon-to-open Cabela's about cooking at their new soon-to-open store in Fort Worth.

By Ruthanne Brockway

## Panhandlers Chapter

Plainview, Texas  
Allen Johnson, Chapter Advisor

September 25<sup>th</sup>, 2004 - Pan-Handler Lubbock DOG. Well, Sir, If you don't like the weather in Texas, wait a bit and it will change. Seems to be true with DOG plans also. I have had all the members from the Amarillo area cancel out, so I headed the herd South to save

the rest of the Chapter some travel time of about four hours.

We are going to meet at the Lubbock RV Park on I-27N on the 25<sup>th</sup>. I called the owner, Bob Kennedy, tonight and he just happened to have one space left for the weekend. The rest live in the Lubbock area, so we will be the only ones traveling. I asked about a space to cook. He has some areas with trees (Yea, we do have some trees here!), or a place by the Rec Hall. Cost?? "Not a thing."

Will you and the wife eat with us? "You bet we will!!" Looks like we may have some other guests there also. Maybe some new LSDOS members out of the bunch.

When we think things are falling apart, the Lord shows another way that is better. That happens a lot if we listen. We are looking forward to a great weekend burning the coals on the iron.

I was right - It rained the bottom out!!!! What a day for cooking. Some of us met at the Lubbock RV park on a "damp" Saturday. Some stuck with it despite the weather and had a fine meal at 1:30 with the RV Park owners as our guests. How many of you cooked in weather when the charcoal starter floated away while you were trying to load it??



Gordon Becker had been battling a cold all week and his friend was on call with the electric company at Tahoka due to weather. We still had a good fellowship while they were there with the Johnson's and the Husky's. The food was great except for a pot of beans that refused to get soft. Just some bad beans. The Stuffed Chicken Breasts, Steak with vegetables, Angel biscuits, and peach cobbler were perfect. It still beat pulling a water pump in a snow storm. You learn how to deal with weather in my business. See pictures in photo section. We are already planning the next dog for late October.

Here are the plans for the October 30<sup>th</sup> DOG. Time: about 9:30 am with lunch to be ready by 1:30 pm. The coffee pot will be on the fire. Purpose: Fun, Fellowship, and Good Food. To cook dishes in the black pots and share recipes and methods with others. This is a free style cooking of recipes of your choice to be shared as a pot-luck lunch.

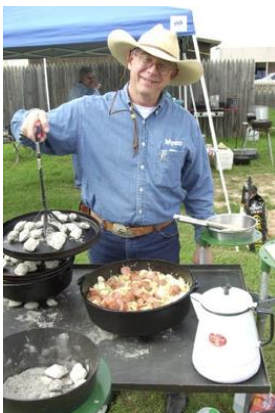
## **Panhandlers Chapter (continued)**

**Plainview, Texas**  
**Allen Johnson, Chapter Advisor**

Guests are invited to join us with a Dutch Oven and the recipe and ingredients they want to cook. Members of the Pan-Handlers Chapter of LSDOS will assist them in showing methods of preparing and cooking the recipe in the DO. Dutch ovens are available at the Outdoor Chef for purchase. Ray & Sharon Bonner will be glad to help in your selection of your first DO. If you already have one, bring what you have and be prepared to have some fun cooking on the coals. The fuel used will be charcoal.

ALSO, We will discuss how to cook your entire Thanksgiving dinner in Dutch ovens. A Canopy has been purchased for the use of the Chapter. Donations will be accepted toward the cost, and to add to the Chapter funds to cover expenses, Whatever you can do will be appreciated.

Those members who missed the Lubbock meeting really missed a great time with lots of good food(I was told), and great fellowship. The picture is of those who cooked and some new members that are joining is. We had 2 families sign up at the site and 5 took papers with them. The response and questions were great.



Arnold and Joanne Husky had a funeral to attend, but Arnold dropped by to check on us. Lesbia Northern brought a friend who will be joining. Ron & Dee Wallace joined, as did Walter & Vanessa Hyde. Others came by the store and liked what they saw and tasted.

We continue to grow with good family folks who want to cook. Let's keep it going that way even when we are not meeting as a group.

Allen Johnson, Chapter Advisor



## **Bare Pots Chapter**

**San Antonio, Texas**  
**Bill Brummel, Chapter Advisor**





## Perspective Chapters

### Perspective Tyler Chapter

Tyler, Texas  
Jim Lewis (interim), Chapter Advisor  
Jerry Hannah

The Weather was Beautiful, the Food was Delicious, and the PEOPLE WERE GREAT! The first organizational DOG for the Tyler/East Texas/Western Louisiana Chapter was a HUGE SUCCESS. We had a very good turnout and everyone really enjoyed the day. I want to thank EVERYONE who cooked and a very special heart felt, THANK YOU to Gale and his lovely wife Mary for making the long trip from Houston to be with us. As close as we could count, I think we fed around 50 people, including the Tyler State Park Personnel.



The menu consisted of Yeast Rolls and Apple Cobbler by Gale & Mary Merriwether, Saltgrass Chapter -- Pork Loin Roast, Ham & Scalloped Potatoes and a Pina Colada Cake by Earl Timmons, Shreveport, LA -- Nutty Chicken and New Orleans Bread Puddin' by Jim & Elois Lewis -- Longview, TX -- Hoppin' Jons / Sausage and Southwest Ranch Potatoes by Al & Ouida Wilkie, Wills Point, TX -- Chicken Enchiladas and Pineapple UpSide Down Cake by Mike Rech, Shreveport, LA -- Indian Corn Stew, Beef Stew, Chicken Jambalaya and Peggy's 1st ever Pineapple UpSide Down Cake in a DO by Peggy & Jerry Hannah, Tyler, TX -- Peach Cobbler by Charles & Desirre Parker, Mixon, TX -- and Blackberry/Blueberry Cobbler by Todd & Sheri Parish, Gilmer, TX.

Needless to say there were a lot of empty pots when we got through eating! Every dish was delicious!

I was contacted by over 30 families with only 4 "no shows", but there were more than enough "drop-ins" to make up for those. There were 6 families that had prior commitments, but planned to be at our next DOG. Talk about the odds. Many LSDOS membership applications were handed out! We're expecting GREAT THINGS for our new Chapter!



I talked to the owner of the Army - Navy Stores, Tyler & Longview, Mr Walter Middleton, and the owners of Al H. Horaney's, Inc., Tyler, Al & Genny Horaney. They have agreed to give our "card carrying" LSDOS Members a 10% discount on all Lodge Products they carry. Thanks, Mr. Middleton & The Horaney's!

Kimberly Allen, Food Editor of the Tyler Morning Telegraph attended our DOG and will be giving us a full, front page spread in the Food Section on Wednesday, February 16<sup>th</sup>. Thanks Kimberly !

Our next organizational DOG will be held at Tyler State Park, Area 4, on the 19th of February, '05 from 10:00 a.m. until 4:00 p.m. and our third and final organizational DOG will be held at the same place on 5 March, '05, same time. Election of Officers for the new Chapter will be held at our first meeting as a "Real" Chapter on 2 April, '05. We will be meeting on the 1st Saturday of each month for our regular Chapter DOGs, until it gets too hot.

Al & Ouida Wilkie have met with the Wills Point Chamber of Commerce Board of Directors to have a Frontier Festival in September, '05 and has suggested our Chapter put on a "DEMO DOG" for the Festival. Sounds like a great idea to me! Would be good exposure for our Chapter in this area! Thanks, Al & Ouida!

For Now, Keep'm Cooking and Let's get'er id !!

--- Jerry Hannah

--- [jhannah257@earthlink.net](mailto:jhannah257@earthlink.net)



## Perspective Bastrop Chapter

Bastrop, Texas  
Georgia Lewis (interim), Chapter Advisor

The first DOG of the newly started chapter centrally located in Bastrop was held on February 5 at Mark and Dea Miller's home. There were 12 pots on the table with 22 people total to eat and enjoy the food prepared. All of which was very good. It was decided that Georgia Lewis would be interim chapter advisor.

Our next DOG will be held at the same time and place on March 5, 2005.



## Recipes...

### Monkey Bread

By Kodie Petrey  
Brazos Valley Chapter

3 cans Buttermilk Biscuits (10 per can)  
1 cup sugar  
2 tsp. Cinnamon  
1 cup Brown Sugar  
1 stick butter or margarine  
1 cup pecans, if desired

Cut biscuits into 1/4's. In large baggie, combine white sugar and cinnamon. Shake biscuit pieces in cinnamon sugar mixture. Pour biscuits and cinnamon sugar into well grease 12" Dutch Oven. Melt butter and brown sugar. Boil 1 minute. Pour over biscuits. Bake 35 minutes at 350° F. Let stand 10 minutes before removing from pan.

### Edna's Stacked Enchiladas

By Sara Petrey  
Brazos Valley Chapter

1 36 count package White Corn Tortillas  
1 10 oz can Enchilada sauce  
2 8 oz cans Tomato Sauce  
4 cups grated cheese (Mexican Blend)  
1 pound hamburger (we prefer ground chuck)  
Cumin, salt and pepper to taste  
Oil or shortening for frying tortillas

Fry hamburger and combine with 1 can Tomato Sauce, salt, pepper and cumin to taste. Bring to boil and set aside in separate container.

Heat enchilada sauce and 1 can tomato sauce together in a pot large enough to accommodate fried tortillas.

Heat oil or shortening in skillet or pot. Fry tortillas, one at a time, until lightly crisp. Submerge fried tortilla in enchilada sauce mixture. Layer dipped tortilla in bottom of 10 inch Dutch Oven. Overlap tortillas and allow to "run up the side" approximately one inch. The bottom layer will take 5 tortillas. Cover tortilla layer with one-third of beef mixture and top with one cup of cheese.

Repeat process with two more layers of tortillas, beef mixture and cheese. Topping with any remaining enchilada sauce mixture, leftover meat and remaining cheese.

Cook approximately 30 minutes at 325 degrees, removing bottom heat after 20 minutes.

Tear remaining tortillas into triangles and fry for chips. Salt tortilla chips to taste as soon as they come out of the oil. Serve hot with salsa.

Yields 6 to 8 servings.





### **Mexican Lasagna**

**Brian and Chance Frankum**  
**Brazos Valley Chapter**

**Adapted for Dutch Oven from the Food Network**

3 tablespoons extra-virgin olive oil  
2 pounds ground chicken breast, available in the packaged meats case  
2 tablespoons chili powder  
2 teaspoons ground cumin  
1/2 red onion, chopped  
1 (14-oz) can stewed tomatoes or fire-roasted chopped tomatoes  
1 cup medium heat taco sauce  
1 (15-ounce) can black beans, drained  
1 cup frozen corn kernels  
Salt  
8 (8 inch) spinach flour tortillas, available on dairy aisle  
2½ cups shredded Cheddar or shredded pepper jack  
2 scallions, finely chopped

Preheat a large skillet, or extra Dutch Oven, over medium high heat. Add 2 tablespoons extra-virgin olive oil – twice around the pan. Add chicken and season with chili powder, cumin, and red onion. Brown the meat, 5 minutes. Add stewed tomatoes or fire-roasted chopped tomatoes and taco sauce. Add black beans and corn. Heat the mixture through, 2 to 3 minutes then season with salt, to your taste.

Coat a shallow baking dish with remaining extra-virgin olive oil, about 1 tablespoon oil. Cut the tortillas in half or quarters to make them easy to layer with. Build lasagna in layers of meat and beans, then tortillas, then cheese. Repeat: meat, tortilla, cheese again. Bake lasagna at 425 degrees 12 to 15 minutes until cheese is brown and bubbly.

### **Garlic Chicken**

**Arlene Hook**  
**Pioneers of the Gulf Coast Chapter**

8-12 chicken thighs  
olive oil  
fresh thyme or thyme seasoning  
salt and pepper  
40-50 cloves of garlic

Full spread of coals under 14" or 16" Dutch oven. Pour in about ¼ cup olive oil. Sear chicken thighs on both side. Put as many as the pot will hold. Remove pot from coals. Add salt and pepper to taste. Garlic cloves and thyme (2 tablespoons). Then pour 2/3 cup olive oil for 14" OR 3/4 cup olive oil for 16" over all. Cover and bake 350 1½ hours.

### **Chicken and Wild Rice Casserole**

**Bobby Stephens**  
**Pioneers of the Gulf Coast Chapter**

1 - 6 oz pack of breakfast sausage  
1/4 cup of onion  
2 cups cooked chicken  
1 can mushroom soup  
1 box wild rice mix  
1/3 cup dried cranberries  
1 tsp poultry seasoning

Brown sausage, add onion, cook two more minutes. Stir in remaining ingredients and two cups water. Reduce to low temperature and cook 20 minutes. Season to taste with salt and pepper. Cook for 30 minutes more or until brown on top.

### **Pineapple Cake**

**Darcy and Jill Hydrick**  
**Pioneers of the Gulf Coast Chapter**

2 cups flour  
2 cups sugar  
1 tsp soda  
2 eggs  
1 can crushed pineapple

Mix all ingredients together and put into bundt pan. Cook in Dutch oven at 350 for 40 to 45 minutes.

Icing:

4 oz cream cheese  
½ cup butter  
2 cups powdered sugar  
1 tsp vanilla

Mix and drizzle over cake after you have turned it out of pan.

**LODGE CAST IRON**

## Shrimp and Crawfish PieSticks Butter

Nathan Case  
San Jacinto Sons Chapter

3 Sticks Butter  
3 Medium Onions Chopped  
3 Bunches Shallots Chopped  
6 Cloves Garlic Chopped  
3 Stalks Celery Chopped  
2 Jalapeno Peppers Finely Chopped  
2 Cans Cream of Celery Soup  
1 Can Cream of Mushroom Soup  
1 Can Tomato Sauce 10 oz.  
1 Heaping Tablespoon Sugar  
½ Cup Fresh Parsley Minced  
1 Cup Seasoned Dry Breadcrumbs  
1 ½ Cups Heavy Whipping Cream  
2 Pounds Cooked Shrimp  
2 Pounds Cooked Crawfish  
3 Pie Crust  
Salt  
Black Pepper  
Red Pepper

Sauté onions, shallots, garlic, jalapeno, and celery in butter until tender. Add salt and pepper to taste. Add soup, tomato sauce, sugar, and parsley. Cook 10 minutes.

Gradually add breadcrumbs and mix well. Add cream, shrimp, and crawfish. Pour into unbaked pie crust. Slice 1 pie crust into strips and crisscross on top. Bake at 350 deg. F for 25 to 30 minutes.



## Mexican Corn Casserole

Darcy and Jill Hydrick  
Pioneers of the Gulf Coast Chapter

8 oz. cream cheese  
¼ cup milk  
2 tbs. butter  
¼ tsp. garlic salt  
2 cans whole kernel corn  
2 cans chopped green chilies

Melt cream cheese, milk, butter and garlic salt. Add corn and chilies. Put in casserole and bake in Dutch oven at 350 for 20 to 25 minutes.

## Shrimp and Crawfish Amadillo Eggs

Nathan Case  
San Jacinto Sons Chapter

1 Pound Mexican Cheese  
½ Pound Crawfish Cooked  
½ Pound Shrimp Cooked  
3 Cloves Minced Garlic  
1 Bundle Cilantro Leaves Chopped  
2 Packages Bacon  
15 Jalapeno Peppers Sliced in Half and De-Seeded

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

## Camel's Country Breakfast

Amber Waves Chapter

1 pound bulk pork sausage  
1 pound bacon, cut into small pieces  
1 bag frozen hash brown potatoes  
1 dozen eggs  
1/2 pound shredded cheddar cheese

In the bottom of a 12" Dutch Oven, fry bacon pieces until not quite crisp. Remove from Dutch Oven and set aside. Drain grease. Crumble the pork sausage in oven and brown until cooked through. (This much can be done ahead of time and kept in baggies.

When ready to proceed, simply warm up before adding potatoes.)

Add hash brown potatoes. Fry potato and meat mixture until potatoes are browned. Remove the Dutch oven from the coals. Using a large spoon, make several depressions in the top of the potatoes. Crack one or two eggs into each of the depressions.

When ready to proceed, simply warm up before adding potatoes.)

Add hash brown potatoes. Fry potato and meat mixture until potatoes are browned. Remove the Dutch oven from the coals. Using a large spoon, make several depressions in the top of the potatoes. Crack one or two eggs into each of the depressions.

Cover the Dutch Oven. Add coals to the lid to cook the eggs. When the eggs are done to your liking, sprinkle cheese over the top if desired and return the lid to the Dutch Oven long enough to melt the cheese.

**FUN, FOOD &  
FELLOWSHIP**



## **Josh's Chicken Spaghetti**

(Josh got this recipe from some friends at the Mossy Oak Lodge. This recipe serves 20 people.)  
Amber Waves Chapter

Following is the recipe as it was given to Josh:

3 lbs. spaghetti  
2 boxes Velveeta cheese  
3 cans Rotel tomatoes  
12 boneless chicken breasts  
3 onions  
4 stalks celery  
2 bell peppers  
1 can chopped green chilies

Place chicken, onions, celery & bell pepper in large pot and cover with water. Cook until chicken is done. Remove chicken from broth. Put spaghetti in broth and cook until almost tender. While spaghetti is cooking, dice chicken and set aside.

When spaghetti is almost done add chicken, Rotel, green chilies and cheese to spaghetti. Stir until cheese is melted then put in pan and bake at 350 degrees for about 30 minutes.

### **Notes:**

Josh reduced the above recipe to 1/3, but still added an entire 4 oz. can chopped green chilies.

Prepared in a 12 inch deep Dutch oven.

Josh thought this was a little soupier than it should have been. Next time we will probably remove some of the broth before adding cheese, etc. The broth can be added back if necessary.

Used Rotel Milder the first time – might want to use something hotter next time.

## **Pumpkin Dump Cake**

Amber Waves Chapter

### **Filling:**

1 29 oz can pumpkin  
3 tsp pumpkin pie spice  
3 eggs  
1 cup sugar  
1/2 tsp salt  
1 tsp vanilla  
1 cup evaporated milk

### **Topping:**

1 package yellow cake mix  
1 cup chopped pecans  
1 cup (two sticks) real butter

### **Method:**

Mix filling ingredients well and pour into a greased 12" DO. Cut butter into cake mix, then stir in nuts. Sprinkle over the filling.

Cook for about 1 hour 15 coals on top and 9 underneath.



## **Pumpkin Dump Cake Redux**

Amber Waves Chapter

### **Filling:**

1 29 oz can pumpkin  
3 tsp pumpkin pie spice  
1 tsp cinnamon  
scant 1/8 tsp maple flavoring  
3 eggs  
1 cup brown sugar  
1/2 tsp salt  
1 tsp vanilla

### **Topping:**

1 package yellow cake mix  
2 cups chopped pecans or walnuts  
1/2 cup butter

### **Method:**

As above EXCEPT stir the topping mix lightly into the filling.

Hope you like this!

## **Chocolate Pecan Pie**

Floyd & Bobee Boyette  
Village Creek Cookers Chapter

### **Crust:**

3/4 cup dry uncooked oatmeal  
3/4 cup flour  
1 stick of butter or oleo, melted

### **Filling:**

3 eggs  
1 cup light Karo  
1/2 cup sugar  
dash of salt  
1 tsp. vanilla  
1 cup chopped pecans  
1/2 cup semi-sweet chocolate pieces

**Crust:** Mix ingredients together in pan and pat to form pie shell

**Filling:** Stir well eggs, syrup, salt, sugar and vanilla. Add pecans and chocolate pieces. Stir again. Put in pastry shell and bake at 375 for 40-45 minutes or until golden brown.

## Garlic Bubble Ring

This pull-apart garlic bread is easy and tastes great!!

Prep Time: approx. 10 Minutes. Cook Time: approx. 50 Minutes.

Ready in: approx. 8 Hours 20 Minutes.

Makes 1 - 9 inch Bundt pan (10 servings).

Printed from Allrecipes, Submitted by Debbie

Amber Waves Chapter

- 1 pound frozen bread dough, thawed
- 3/4 cup margarine, melted
- 1 egg, beaten
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon dried parsley

### Directions

1 Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch Bundt cake pan.

2 Pull off pieces of thawed bread dough and form into balls. Combine margarine and egg in a small mixing bowl; mix in garlic powder, salt and parsley. Dip dough balls into mixture and layer in the prepared pan. Cover and let rise until doubled in volume, about 45 minutes.

3 Bake in preheated oven until golden brown, about 35 minutes.

Ronda's notes:

1. We do this in the Dutch ovens. 14" oven will hold 2 loaves. I use the 10" deep for one loaf.
2. We have used red pepper flakes & chili powder in place of garlic & parsley. Can also add grated parmesan cheese.



## Southern Fried Pork Tenderloin

Sam Miller

Independence Chapter

- 1 whole pork tenderloin
- 1 cup all purpose flour, with
- 2 tsp. Tony Chachares Creole Seasoning added
- 2 eggs
- salt & pepper to taste
- corn oil – enough to fill 12" dutch oven 1 inch deep

Slice pork tenderloin into 1/2 inch thick slices. Salt and pepper, then coat with seasoned flour. Dip into egg wash and back into seasoned flour mixture.

Place into preheated corn oil.....325 deg. F is ideal. Turn slices over after they've browned, then drain on paper towels.

This tenderloin is complimented very well with the Roasted Garlic Mashed Potatoes, a bowl of milk gravy, and a pan of biscuits.

This recipe was selected as "Taster's Choice Award" for the best main dish at the Camping Roundup at Pedernales Falls State Park in November 2004.

## Roasted Garlic Mashed Potatoes

(Like Yo' Mama never made!!)

Sam Miller

Independence Chapter

Peel and slice your favorite potato to fill a 12" dutch oven 2/3 full. Boil 20 to 30 minutes with a full spread of charcoal. Drain the potatoes well. After smashing them, add:

- 2 sticks butter (1/2 lb.)
- 1 cup sour cream
- 5 to 6 pods of roasted garlic, finely minced
- salt & pepper to taste

NOTE: We roast 10 to 12 garlic pods in a 12" dutch oven the day before because it takes 4 hours to get a really good roasted garlic.

12 Garlic Pods: Tear loose skins off, chop tops and pour a good quality olive oil over garlic just enough to keep moist. Slow roast over 6 coals on bottom and 8 coals on top. Change charcoals as needed. When done (3 to 4 hours) you can squeeze garlic out like toothpaste. This can be stored in tightly covered container in the refrigerator for 2 weeks. We never have had any last even 2 days.

We've cooked this recipe many times for friends and gatherings. It was awarded the "Taster's Choice Award" for the best side dish at the "Camping Round Up" at Pedernales Falls State Park in November 2004.



## Crawfish Fettuccine

Karen & Bil Toellner  
Prairie Dogs Chapter

- 6 T. butter
- 1 large onion, chopped
- 1 green bell pepper, chopped
- 3 stalks celery, chopped
- 1 clove garlic, minced
- 1 T. all-purpose flour
- 1 lb. peeled crawfish (Walmart sells them frozen, uncooked)
- 8 oz. Velveeta
- 1 cup half & half cream
- 2 t. Cajun seasoning
- 2 t. cayenne pepper
- 1 lb. dry fettuccine pasta
- 1/2 cup grated Parmesan cheese

Melt butter over medium heat. Cook onion, bell pepper, celery and garlic in the butter until onions are tender.

Stir in flour and cook for 5-10 minutes, stirring frequently. Stir in crawfish. Cover & simmer for 15-20 minutes, stirring often.

Stir in Velveeta, half & half, Cajun seasonings and cayenne. Cover and simmer 20 minutes, stirring occasionally.

Meanwhile, bring a large pot of lightly salted water to boil. Cook pasta 8-10 minutes or al dente. Drain. Add pasta to other mixture. Sprinkle with Parmesan. Bake about 20 minutes at about 350 degrees.



## Hot Pineapple and Cheese

Bo & Jackie Clark  
Village Creek Chapter

- 1 20 oz. can Pineapple chunks or tidbits
- 1 cup shredded cheese
- 3 tablespoons flour
- 1/2 cup sugar
- 1/4 cup butter, melted
- 1/2 cup round butter flavored crackers (Ritz)

Drain pineapple, saving 3 tablespoons juice. Combine sugar, flour and juice; add cheese and pineapple. Stir

well. Spray Dutch Oven lightly with Pam; pour pineapple cheese mixture into pot. Combine butter and cracker crumbs; place on top of pineapple cheese. Bake 350 degrees for 20 or 30 minutes.

I doubled the recipe for the cookout. Also cut back a little on the sugar.

## Dutch Oven Apple Cobbler

Allen & Evie Johnson  
Pan Handlers Chapter

For a 12" Camp Dutch Oven

- 6 Cups of sliced apples (Jonagold #4147 or Granny Smith apples)
- 1 1/2 Cups Sugar (1/2 cup sugar for 2 cups apples)
- 3 Tablespoon Lemon Juice (1 tablespoon per 2 cups apples)
- 3/4 Stick of Margarine
- 1/3 Cup Cornstarch (optional-to thicken liquid if needed)
- Sugar and Fresh Ground Cinnamon

Peel apples. Core the apples and cut into slices and place in a large bowl. Add sugar and lemon juice.

Roll out the pie crust until it is about 3/16" thick and large enough to place the Dutch oven lid on with at least 2" extra diameter. Place the lid on the dough and cut 1 1/4" larger than the lid. This will allow for the sidewall of the pie. Remove the lid and the extra dough and lightly flour the dough. Fold 1 side 1/4 over, then the other side to meet it. Lightly flour again and do the same with the ends. Rub a light coat of Crisco on the bottom and sides of the DO. Place the folded dough in the center of the bottom of the DO. Unfold the dough to match the bottom and sides. Roll out and cut 1/2" strips of dough for the top of the pie.

Put apple mixture in pie crust. Be sure not to over fill. Leave down about an inch below the top of the crust. If the apples are too juicy, you can sprinkle the top with 1/3 cup of cornstarch and lightly stir surface. Sprinkle fresh ground cinnamon over the apples. Cut tabs of margarine and place on top of apples. Cover with crust strips. Sprinkle the sugar and cinnamon over the tops of the crust.

Bake at 350 or 375 degrees for about 45 minutes, turning the lid of the Dutch oven about a quarter of a turn every 15 minutes. Cook it until the crust starts to brown lightly and pulls away from the side of the oven.

## Crisco Single Crust

- 1-1/3 Cups sifted regular Flour
- 1/2 Teaspoon Salt
- 1/2 Cup Crisco
- 3 to 4 Tablespoons Water

Combine flour and salt in mixing bowl. Cut in Crisco until uniform. Add water a little at a time. Work dough into a ball with your hands.

**It takes 3 recipes of the crust to make this apple cobbler crust.**

## White Chili

Ann Ackel  
Saltgrass Chapter

- 2 Cups dried Great Northern white beans, soaked overnight
- 5-6 Cups diced cooked chicken
- 3 Tablespoons olive oil
- 2 Cups finely chopped onion
- 4 Garlic cloves, minced
- 2 4 oz cans chopped green chilies
- 2 Fresh Anaheim chilies, seeded and diced
- 3 Jalapeno chilies, cored, seeded & finely diced
- 2 Teaspoons ground cumin
- 2 Tablespoons minced fresh oregano
- ½ Teaspoon ground cayenne pepper
- 6 Cups of chicken stock
- Salt & pepper to taste
- 2 Cups grated Monterey jack cheese
- 2 Cup chopped fresh cilantro

**Optional:** Garnish with diced plum tomatoes, additional plain Monterrey jack cheese, chopped fresh cilantro and chopped green onions.

**Instructions:** In large pot heat oil over medium heat. Add onions and cook, stirring for 10 min. Add garlic, chilies, cumin, oregano, and cayenne pepper and cook 2 minutes more. Add beans, chicken and chicken stock. Bring to a boil, cover and simmer, stirring occasionally, until beans are tender, about 2 hours. Add salt to taste and adjust seasoning. Add cilantro and cheese and cook, stirring occasionally for 5 minutes.

Can be cooled at this point and refrigerated for several days or served immediately. Take chill off chili before reheating.

Serve with crusty hot bread and a good salad.

## Braised Beef Japanese (Suki Yaki)

Richard Holland  
Saltgrass Chapter

Preparation Time 1 hour Serves 4-6  
10 Inch Dutch Oven - needs only bottom heat.

- 1 pound beef tenderloin. (I used venison)
- 1/4 cup butter or any melted fat
- 1/4 pound tender string beans
- 8 scallions
- 1 large green pepper
- 2 stalks celery
- 1/4 pound fresh mushrooms or 1 cup sliced canned mushrooms
- 1 cup beef stock or canned or cube bouillon
- 3 tablespoons soy sauce

- 1/2 teaspoon paprika
- 1 1/2 teaspoons sugar
- 1/2 teaspoon Worcestershire sauce

One can use the liquid from the canned beans and mushrooms and a bouillon cube to make the beef stock.

Wipe the meat with a clean, damp cloth. Cut it in 1/2-inch thick slices. Pound them until they are very thin, then cut in 1/2-inch thin strips. Saute strips in the butter or other fat 5 minutes in a large, heavy skillet.

Add the string beans cut in strips, scallions cut in quarters, green pepper cut in rings or strips, celery cut in 3-inch strips and the mushrooms, sliced. Over these pour the beef bouillon mixed with soy sauce, paprika, sugar, salt and Worcestershire sauce.

Cover the skillet and simmer 15 minutes. Do not overcook or the vegetables will not be of the right texture. They must be crisp.

Since this is an Oriental dish, rice is usually served with it. In Japanese restaurants in America, cubes of bean curd are used in this cook in place of the butter.

**Note:** To make meat more tender, simmer in beef stock and spices for 15 minutes before adding vegetables.

## Polish Stew

Anne Plattsmier  
Saltgrass Chapter

- 1 Pound Polish sausage, cut into ½" pieces
- 3 Tablespoons oil
- 1½ Pounds beef, cubed
- 2 Onions, sliced
- 2 Cups sliced mushrooms
- 1 Can sauerkraut (16 oz can)
- 1 Cup white wine
- 1 Can tomato sauce (8oz)
- 2 Teaspoons soy sauce
- 1 Teaspoon caraway seed
- ¼ Teaspoon vegetable seasoning

In 12" Dutch oven saute' sausage over medium heat for 15 minutes. Remove sausage and set aside. Add the oil to sausage drippings and brown beef for 15 minutes. Remove beef and set aside.

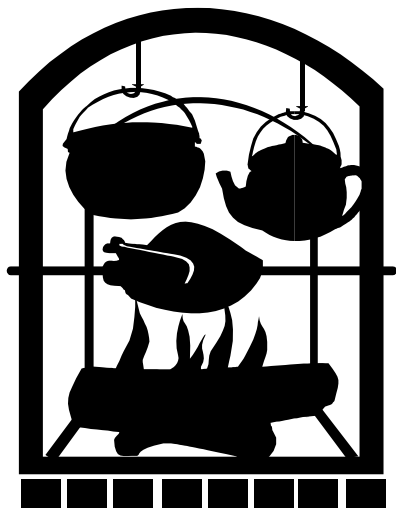
Add onion to Dutch oven and saute' for about 3 minutes or until translucent, remove and set aside.

Add mushrooms to the drippings and saute' along with the sauerkraut and wine for about 3 minutes. Add all remaining ingredients and sausage, beef and onions mixing well. Cover and bake 2 to 2½ hours, stir every 30 minutes.



## Woman's View Point ...

Erin Miller  
Independence Chapter



My introduction to the Lone Star Dutch Oven Society came about 4+ years ago. We were looking for something fun to get involved with, and by chance, Sam had been surfing the 'net one morning when he came across an article on Dutch oven cooking. He began to click on some of the links to other sites and that's when he came across the link to LSDOS. They were asking for volunteers to work at the Texas Parks & Wildlife Expo at McKinney Falls State Park in Austin, so Sam called one of the phone numbers and spoke with Butch Mize. He ended up volunteering to work for 4 days at the expo. He had a great time, got to know some of the other volunteers, and decided this group was the one he wanted to join.

Then began his quest to learn more about the wonderful black pots, and how to season and care for them properly. Since that time, he's managed to acquire 32 plus cast iron pots. He even set up an outdoor cooking area on our porch where he often cooks using the black pots. He now does most of the cooking in our household, which is just fine with me.

Shortly after joining the LSDOS, we bought a fifth wheel travel trailer and have joined with our fellow members in making many of these DOGS into long weekends at some great state parks here in Texas. I would encourage anyone who likes to have fun and meet new people with similar interests to your own, who enjoys cooking great food in those black pots, and traveling around to see and enjoy the great outdoors, this is the group to join. We look forward to participating in these activities, and to being actively involved with this great group of people for many years to come.

### **Membership meeting and Big DOG**

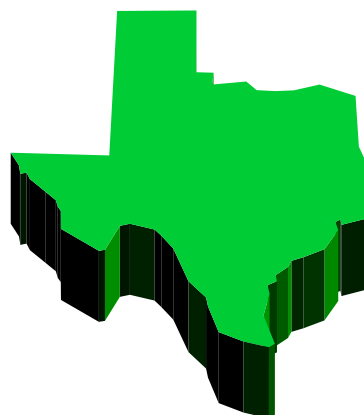
The 2005 membership meeting and Big DOG is scheduled for May 13, 14 & 15 at Leisure Park in Fentress, north of Luling. The main meal will be at 1:00 PM on Saturday the 14<sup>th</sup> with the meeting following. This is one of the few parks that will accommodate our group comfortably. For the members that have not attended a Big DOG, just try one. You will enjoy it and attend many more!

# Calendar of Events ...

## Come Out for FUN, FOOD, and FELLOWSHIP

### LONE STAR DUTCH OVEN SOCIETY 2005 CALENDAR OF EVENTS

- Mar 5** Tyler/East Texas/Western Louisiana DOG  
10:00a -4:00p Tyler State Park  
Contact: Jerry & Peggy Hannah  
Home - 561-0505  
903-561-0505 or [jhannah257@earthlink.net](mailto:jhannah257@earthlink.net)
- Mar 5** Bastrop DOG  
Ovens on the table at 1:00 p.m.  
Dea & Mark Miller's Home  
Contact:- Georgia Lewis at [thegypsy@pocketmail.com](mailto:thegypsy@pocketmail.com)  
or 512-295-3873
- Mar 12** Brazos Valley DOG  
1:00p - 5:00p  
Visit [www.geocities.com/bvdog](http://www.geocities.com/bvdog) for more details.
- Mar 12** Piney Woods Demonstration  
Martin Dies, Jr. State Park  
Basic Dutch oven cooking demonstration at 2:00 p.m  
Chapter Advisor: Arlene Hook at [arlenehook@aol.com](mailto:arlenehook@aol.com) or  
936-829-3616
- Mar 18-20** Mississippi Black Pots -- Lake Lincoln DOG  
Lake Lincoln State Park, Wesson, MS.  
Contact: [sheryl@eatel.net](mailto:sheryl@eatel.net)
- Mar 19** Saltgrass DOG  
1:00p – 6:00p Houston, Texas  
Bear Creek Park, Pavilion #1  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960
- Mar 20** San Jacinto Sons St. Patrick DOG  
Lake Tombigbee, Livingston, TX  
Chapter Advisor Tracy Scannell at [stevescannell@msn.com](mailto:stevescannell@msn.com)  
or 281-328-5366
- Mar 25-27** Hill Country DOG  
Kerrville Schreiner City Park Full hook-ups  
Chapter Advisor: Richard McCabe  
[outback@ktc.com](mailto:outback@ktc.com) or 830-896-4059
- Apr 2** Tyler/East Texas/Western Louisiana DOG  
10:00a -4:00p Tyler State Park  
Contact: Jerry & Peggy Hannah  
903-561-0505 or [jhannah257@earthlink.net](mailto:jhannah257@earthlink.net)
- Apr 9** Hill Country DOG  
10:00a -5:00p Louise Hays Park  
Chapter Advisor: Richard McCabe  
[outback@ktc.com](mailto:outback@ktc.com) or 830-896-4059
- Apr 15-17** First ALABAMA DOG  
Wind Creek State Park, Alexander City, AL.  
Contact: Betty [bjohn334@yahoo.com](mailto:bjohn334@yahoo.com)
- Apr 16** Saltgrass DOG  
1:00p – 6:00p Houston, Texas  
Bear Creek Park, Pavilion #1  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960
- Apr 30** San Jacinto Sons Luau DOG  
Willis Skaggs Home, Gilchrist, TX  
Chapter Advisor: Tracy Scannell at [stevescannell@msn.com](mailto:stevescannell@msn.com)  
or 281-328-5366
- May 13-15** General Membership Meeting & Big DOG  
Leisure Park, Fentress, Texas  
Contact: Gale Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960
- May 21** Saltgrass DOG 1:00p – 6:00p  
Houston, Texas Bear Creek Park, Pavilion #5  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960
- Jun 18** Western Days in Cloudcroft, New Mexico  
Dutch oven cooking demo  
Contact Peggy Tombs [pbt@tstar.net](mailto:pbt@tstar.net)
- Jun 24-26** Hill Country DOG  
Campground by the River, Ingram, Texas  
Full hook-ups Chapter Advisor: Richard McCabe  
[outback@ktc.com](mailto:outback@ktc.com) or 830-896-4059
- Sep 2-4** Second Annual National DOG (Labor Day Weekend)  
Woodmen of the World Camp - Randleman, NC  
Mark Case, Advisor, Long Leaf Pine Chapter  
336-275-5949 or [LL@lsdos.com](http://LL@lsdos.com)
- Sep 16-18** Hill Country DOG  
Chapter Advisor: Richard McCabe  
[outback@ktc.com](mailto:outback@ktc.com) or 830-896-4059
- Sep 17** Saltgrass DOG - 1:00p – 6:00p  
Bear Creek Park – Houston, Texas  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960
- Oct 8** Hill Country DOG  
10:00a -5:00p Louise Hays Park  
Chapter Advisor: Richard McCabe  
[outback@ktc.com](mailto:outback@ktc.com) or 830-896-4059
- Oct 15** Saltgrass DOG - 1:00p – 6:00p  
Houston, Texas Bear Creek Park, Pavilion #6  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960
- Nov 19** Saltgrass DOG - 1:00p – 6:00p  
Houston, Texas Bear Creek Park, Pavilion #6  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960





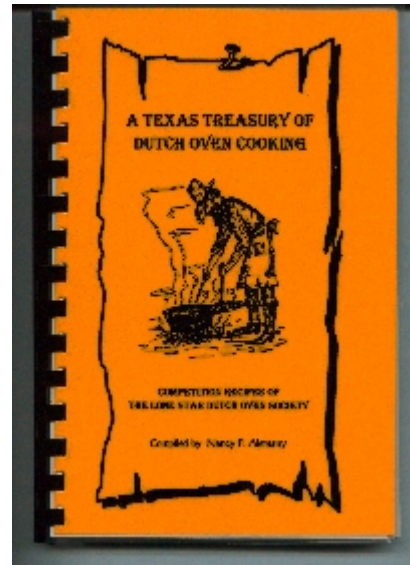
## LSDOS Merchandise

### Items for Sale

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



Lapel Pins are \$3 each



Cook Books are \$15 each



Aprons are \$15 each



Tattoos are \$1 each

# FUN, FOOD and FELLOWSHIP

# **Travel ---- Visit a LSDOS Chapter near You**

## **T E X A S**

**Austin** - Wildflower Chapter - *Karen Dufresne* -- 512-388-5492 - [kdufresne@austin.rr.com](mailto:kdufresne@austin.rr.com)

**Bryan/College Station** - Brazos Valley Chapter - *Greg Petrey* - 979-690-0286 - [grpetrey@yahoo.com](mailto:grpetrey@yahoo.com)

**Corpus Christi** - Pioneers of the Gulf Coast - *Karen Howden* - 361-986-1268 - [jhowdenCC@aol.com](mailto:jhowdenCC@aol.com)

**Crosby/Highlands** - San Jacinto Sons – *Tracy Scannell* – 281-328-5366 - [stevescannell@msn.com](mailto:stevescannell@msn.com)

**Dallas/Fort Worth** - North Texas Prairie - *Terry Chester* – 972-219-2516 - [tn.chester@verizon.net](mailto:tn.chester@verizon.net)

**Diboll/Lufkin** - Piney Woods - *Arlene Hook* – 936-829-3616- [ArleneHook@aol.com](mailto:ArleneHook@aol.com)

**Gonzales** – Independence - *Ken Brown* - 830-875-2195 - [savage99\\_250@yahoo.com](mailto:savage99_250@yahoo.com)

**Houston** – Saltgrass - *Gale and Mary Merriwether* -281-292-3960 - [mgmerri@charter.net](mailto:mgmerri@charter.net)

**Kerrville** - Hill Country - *Richard McCabe* – 830-896-4059 – [outback2@ktc.com](mailto:outback2@ktc.com)

**Lumberton** - Village Creek Cookers – *Bo Clark* – 409-246-3748 - [clarkredpower@aol.com](mailto:clarkredpower@aol.com)

**Plainview** - Pan Handlers - *Allen Johnson* – 806-774-5401 - [dopumpdr1@cox.net](mailto:dopumpdr1@cox.net)

**San Antonio** - Bare Pots - *Bill Brummel* – 210-675-3468-[2bs@stic.net](mailto:2bs@stic.net)

**Wichita Falls** - Red River Valley - *Dwayne Hill* - 940-692-0747 – [hilltop4455@aol.com](mailto:hilltop4455@aol.com)

## **P E R S P E C T I V E   C H A P T E R S**

**Bastrop** – ANY SUGGESTIONS – *Georgia Lewis (Interium)* – 512-295-3876 – [thegypsy@pocketmail.com](mailto:thegypsy@pocketmail.com)

**Tyler** - ANY SUGGESTIONS – *Jim Lewis (Interium)* – 903-753-4448 – [sdsjl@sbcglobal.net](mailto:sdsjl@sbcglobal.net)

## **O T H E R   S T A T E S**

**Kansas** - Amber Waves - *Ronda Barnow* – 620-431-0947 - [rlb\\_51@yahoo.com](mailto:rlb_51@yahoo.com)

**Mississippi** - Magnolia Black Pots - *Biscuit Sims* – 601-924-4264 - [n5hbb@yahoo.com](mailto:n5hbb@yahoo.com)

**North Carolina** - Long Leaf - *Mark Case* – 336-275-5949 - [MarkCase@aol.com](mailto:MarkCase@aol.com)



## Did You Forget ?

January 1<sup>st</sup> is the membership renewal date. Several members have not renewed, and I am sure they want to continue receiving the newsletter. You need to renew immediately. If you renew now and have forgotten that you renewed earlier, not to worry. You will be credited with an extra year. This happens several times a year.



## 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](http://www.lsdos.com) or \_\_\_\_\_ U. S. Mail

Make check or M.O. for \$20.00 U.S. payable to LSDOS.

Mail to: Sam Miller, LSDOS Trustee  
22725 State Hwy. 80 North  
Gonzales, Texas 78629

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

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.

## Morning Business

Lee Henry

Note from Anton Hajek, III

"Thanks to Lee Henry and the Rockin' L-H wagon, Big Red, for sharing this great poem. It kind of sums up the whole chuckwagon thing."

Rattlin' of pans in the pre-dawn light  
Signals the end of a cold bitter night.

Jawin' and gratin' of the coffee grinders song  
Says get up cowboy it's near breakin' dawn.

A grouchy old figure with pot hook in hand  
Reflects a lifetime of cookin' with his wrinkles and tan.

His breakfast from memory is simple to fix  
It's salt pork, coffee, sour dough and lick.

His kitchen of canvas, chuckwagon and hames  
Prances and dances in the flickering flames.

From inside the chuckbox the Cookie removes  
A large sack of flour and a bottle of booze.

With his back to the bedrolls from the bottle he  
takes

A nip of "White Lightnin'" to ward off the snakes.

The tools of his trade, a bowl he has kept  
Thru thunder and lightnin' and rustler's he's met.

Washed in streams and scrubbed by the sands  
His large wooden bowl he carved with his hands.

Blendin' the lard in the fixins' so neat  
From the crock pours the sourdough, it's sour but  
sweet.

The biscuits are cut and the to the  
Dutch

Are crowded together by the master's  
touch.

The coals from the fire on the lid with  
a lip

Are hot as a Colt drawn from the hip.

The golden brown sourdoughs from hid  
Dutch oven pan

Has filled the craw of many a-man.

With his back to the cowboys riding,  
over the crest

A nip he will take before attackin' the  
mess.

With bottle in hand, and the marks  
from a quirt

As he toasts, "Thanks Cookie" Cut in  
the dirt.

\*\*\*\*\*

It's bacon and beans most every day.  
I'd soon Be eatin' that prairie Hay.

From: "Chisholm Trail"

Traditional Cowboy song.

### Cowboy Sausage and Sweet Taters

2 Lbs Sweet Taters

1/2 C. sugar

1/2 C. brown sugar

1/4 C. water

2 tbs. butter

tsp. salt

Lb. of your favorite sausage

Parboil the sweet potatoes for 15  
minutes. Peel and cut into strips. Place  
in greased oven. Mix sugars, butter,  
salt, water and boil in a sauce pan.

Pour syrup over the potatoes and bake  
for 40 minutes. Place sausages on top  
and bake for an additional 30 minutes.

### Lazy B Corn Fritters

1  $\frac{1}{4}$  cup flour

$\frac{1}{2}$  cup sugar

2 cups corn

$\frac{1}{4}$  tsp. paprika

1 tsp. baking powder

2 eggs

2 tsp. salt

$\frac{1}{4}$  cup milk

Stir dry ingredients together and add  
corn. Then add the egg yolks beaten  
thick and fold in egg whites beaten stiff.  
Fry in hot lard. Try to use a cold bowl to  
beat egg whites if possible.



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Spring, Texas 77386