



LONE STAR DUTCH OVEN SOCIETY

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THE DUTCH OVEN

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Marion Olson

OUR PREZ. SAYS!

I hope that everyone had a Merry Christmas and that you are looking forward to a Happy New Year. We in LSDOS are looking for growth in both our membership and Chapters during 2001.

Our annual Board of Directors meeting was held on January 13th at the Sirloin Stockade in Round Rock. A detailed report on that meeting will be found elsewhere in this issue. Everyone should read that report in order to be brought up to date upon several important facts.

We have had a great amount of excellent PR recently from the very wonderful article in the November, 2000, issue of Texas Highways and the May, 2000, issue of Texas Fish&Game magazines. Bill Brummel has also recently been interviewed on two local radio stations touting our LSDOS.

There has also been a good response from our LSDOS web site. Take a look at it at: www/lstdos.com. Our Web Master, Joe Duke, has done an excellent job in maintaining it and keeping it up to date. However, be sure to notify Joe as to what is happening and is scheduled to happen with your Chapter. This is the way new and old members learn when and where you meet and what you do.

There have been a large number of calls from people asking about our LSDOS. So please, each one of you members, keep the PR flowing! Our LSDOS bumper stickers are also catching the eyes of people on the road, so if you have one, display it with pride!

Starting this March, I'll be back visiting the various Chapters. Yours may be next!

Good Dutching! Marion

\$\$ YOUR DUES WERE DUE! \$\$

This is your very last newsletter if you've not paid your 2001 dues that were due on January 1, 2001! Send your annual dues quickly to our new Trustee, Mr. Tom Earnest, 5870 Spring Crossing, San Antonio, TX 78247, and be sure to include your e-mail address if you have one!

LSDOS COOKBOOKS ARE NOW AVAILABLE!

For personal or Chapter purchases, contact our First Vice President, Beth Haynie,
P. O. Box 298, Mountain Home, TX. 78058 - (830) 866-3396 or e-mail to:
ewhaynie@yahoo.com

STATE WIDE NEWS!

Submitting news and recipes for newsletter - Minutes of Board of Directors' Meeting - Adopted revised BYLAWS at January Board Meeting - Sports Afield Texas Sportsmens Fair/LSDOS Demonstration - San Jacinto State Park/LSDOS Demonstration - Summer LSDOS Membership DOG and Business Meeting - TPWD 2001 Wildlife EXPO/LSDOS Demonstration - New Chapters and Advisors Added - Chapter Advisor Changes -



LETTER FROM THE EDITOR! SUBMITTING NEWS !

From now on the absolute deadline for submitting news items, photos, ads, or anything for our newsletter is the 15th of these months for the following month's issue: January, April, July, and

October. It is my most sincere hope to get out the quarterly issues of *The Dutch Oven* newsletter during the months of February, May, August, and November.

There should be published a news item and recipes from each of our Chapters in each issue so it is most important that all Chapter Advisors be sure to get their news and recipes in no later than the deadlines above.

As the editor of *The Dutch Oven*, I will try to get what you send in printed intact but must, due to space limitations, reserve the right to shorten anything to fit the space available for all Chapters and Officers. The LSDOS state-wide news, reports, or business activities MUST always come first.

At this time I must also insist on receiving only colored or black and white photos and writing that either Bev or I can easily read. If we can't read it, it ain't gonna get printed! Your photos will not be returned to you unless otherwise so noted by you. And please identify EVERYONE in your photos and what is happening or going on. I can accept news items, recipes, and tips via e-mail and/or fax but, again, can only accept actual photos via mail until further notice.

Another thing, not associated with the newsletter but nevertheless most important, is the lack of information from the majority of our Chapter Advisors being sent in to Joe Duke our LSDOS Web Master. Our web site is a most important promotional element of getting the word out to hundreds of future members about our LSDOS and Chapters located across Texas. If your Chapter isn't getting active news items on our web site, then your local area's possible members can only figure that your Chapter isn't doing anything! So why join your Chapter? And that's a loss for your Chapter!

1/13/01 LSDOS Board Meeting Minutes

After prayer and lunch, President Marion Olson called the meeting to order.

First order of business: Plaques were presented to the following members for their past years' service:

Joe Duke, who has served as our LSDOS Treasurer and to Duane and Sandy Dinwiddle, as our Dutch Oven newsletter editors.

Certificates of Appreciation from the LSDOS for their year 2000 jobs being well done were presented to Beth Haynie, as 2nd vice president, Crystal Ouzillou, as secretary; and Cheryl McRoy, as President.

New officers were introduced. Advisors from 6 chapters were present.

Minutes of last summer's meeting were read by Cynthia Labossiere as printed in the August newsletter. Minutes were approved as read.

The treasurer's report was given by Joe Duke. This office has been changed to "Trustee" LSDOS had an ending balance of \$7,544.19 as of 12/31/00. Joe Duke gave the new trustee all the old records and financial reports from the past years. Treasurer's report was approved as given.

Old Business:

The Bylaws Committee had met and presented the revised bylaws to those present. These Bylaws were approved as revised and amended by the Board Members. It was agreed that the Bylaws will be Mailed out to members with the next newsletter.

The motion was made and approved to reprint the LSDOS Cookbooks, with the following guidelines:

1. Beth Haynie will be handling shipping of the cookbooks;
2. LSDOS has obtained a Tax ID Number to satisfy the state taxes owed on the books;
3. The cookbooks will be sold to the Chapters for \$15/each which includes tax, shipping, and handling.

(Ed. Note: Chapters or individuals mailing out cookbooks must charge the price of the book (\$15)

plus \$3.50 for shipping and handling.)

4. Wholesale books can be purchased at \$9/each plus shipping and handling provided a approved Tax ID Number is given.

Motion was made and approved that a current member of LSDOS would be given \$50 start-up money if it was approved by the Board that a new chapter was needed in their area.

Motion was made and approved to send \$10 per member as of 12/31/00 back to each Chapter to be used as the Chapter sees fit.

New Business:

The Sports Afield Showcase to be held in March in San Antonio will be an official LSDOS event with Bill Brummel organizing it. Sports Afield will furnish all necessary supplies for this event.

San Jacinto Days April 21st will be an official LSDOS event. A maximum of \$150 has been approved for expenses for this event.

The Texas Parks and Wildlife Expo held in Austin in late September will be an official LSDOS event. Butch Dohmann agreed to be in charge of the event again. A maximum of \$150 has been approved for expenses for this event.

Bill Brummel asked that each Chapter send a report and recipes by the 15th in order for the newsletter to get out in a timely fashion. These can be e-mailed with pictures to be sent by mail.

Motion was made and approved as amended to hold the summer meeting in Bastrop on June 2nd.

Motion was made and approved to give Sandy Dinwiddle a plaque for the work she did in editing

the last cookbook.

Motion was made and approved for each Chapter to be given an LSDOS banner.

Motion was made and approved for each Chapter to be given a Lodge banner, at no expense to the organization (Ed. Note: **IF** so approved by Lodge Mfg. Co.).

Volunteers were requested from the Chapter Advisors present to make up the three remaining members of the Board, as per the Bylaws. These will be as follows: Butch Mize, Prairie Dog Chapter, Rick Labossier, Saltgrass Chapter, and Bill Brummel, Bare Pots Chapter.

Rick Labossier asked how the Chapters would get updated membership rolls. It was decided that once a month, the trustee will furnish this to each Chapter's Advisor.

Duane Dinwiddie gave Bill Brummel all old newsletter information, including a CD with all the past newsletters and recipes.

Meeting was adjourned at 2:00 p.m.

BYLAWS OF THE LONE STAR DUTCH OVEN SOCIETY

(Revised and Adopted on January 13, 2001)

ARTICLE I

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

ARTICLE II

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

Purposes:

1. To promote an opportunity, via the coming together in local Chapter groups to all Dutch oven cooks to better their skills through friendly Dutch oven cookouts.
2. To be a source of knowledge, recipes, ideas, and instructional aids on Dutch oven cooking to be shared by all Society members and members of Society-sponsored Chapters.
3. To be a source of known Dutch oven cooks who can be drawn upon to help engage in charitable, literary, social, and other activities.
4. To promote wholesome family fun and fellowship through Dutch oven cooking.
5. To produce a newsletter that will keep the membership informed as to what is happening within the Society, dates and locations of future Society and Chapter cookouts,

demonstrations, meetings, and/or other pertinent news as well as distributing recipes from members and other sources.

ARTICLE III

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

Dues: The dues of the membership shall be set by, a quorum being present, a majority vote of the Board of Directors present each year at the annual January meeting. Those members joining during the first year of operation (1995) shall be Charter Members of the Society. Those members who let their dues payment lapse for 60 days shall be suspended from the active membership rolls. Members joining during the months of January through June of any year shall be afforded full membership as listed below. Members joining during the months of July through December will pay only half of the dues listed below. All renewed memberships will be henceforth due on January 1.

The current membership dues are:

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

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

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

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

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

ARTICLE IV

Board of Directors and Officers: This Society shall be governed by a Board of

Directors made up of the elected Officers and three (3) of the Chapter Advisors. These three (3) Chapter Advisors on the Board of Directors shall be selected thusly: Until the summer general membership meeting to be held in 2001, these three Chapter Advisor Board of Directors members shall be selected from those present and willing to so serve at the Society's January 2001 Board of Directors meeting. Henceforth, all elected Society Officers and Board of Director Chapter Advisors shall be nominated at the summer general membership meeting and their election shall be held in accordance with the above until the next summer general membership meeting to be held in 2001 and within the confines of **ARTICLE VI** following. In all cases, each Chapter Advisor and elected officer shall have a total of only one (1) vote with which to cast upon any voting issue brought forward within the meetings called by and for the Board of Directors. In NO CASE may any Chapter's Co-Advisors cast more than one total vote per Chapter. All elected Society officers shall have their terms to begin upon January 1 of the year following their election. All Chapter Advisor Board of Directors members shall have their terms to begin upon August 1 of the year of their election. All terms of all Board of Directors officers shall run for a twelve-month (12) period.

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

Duties of the Officers:

President - shall preside at all meetings of the Board of Directors and the general membership of this Society, shall be an ex-officio, voting member of all committees formed within the Society, shall report, upon request, to the Board of Directors on his/her activities as President and/or the activities of any/all committees with the Society, and shall perform all such other duties as usually pertain to his office. Upon ending their term of office, the outgoing President may attend Board of Directors meetings the following year as a voting Board member.

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

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

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

Trustee - shall have charge of the books of account of the Society, keep an accurate record of all financial transactions, make a full report at all annual or called meetings of the Society, prepare a financial condition report at the close of each fiscal year as established by the Board of Directors, receive and safely keep all funds of the Society and pay out same only on order of the President, and both maintain a current roster of members and supply same to all current officials of the Society and other such duties as usually pertain to this office.

ARTICLE V

Salaries and/or Emoluments:

Salaries: None.

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

ARTICLE VI

Elections:

1. All officers, except for the Chapter Advisors covered by 2. below, shall be nominated by the membership at large no later than by the Society's General Membership annual summer meeting with the elections of officers being held by a mail-in ballot enclosed in the Society's Dutch Oven Newsletter immediately following the General Membership annual summer meeting. All ballots must be returned to the Society's Secretary for tabulation and certification of the winners no later than three (3) weeks following the U. S. Postal Service's date stamped on the newsletter containing the mail-out ballots. No elected officers, except for the Trustee who may serve in that capacity as long as so elected, may be elected to the same position for more than two (2) consecutive years. Should an officer resign during their term in office, that vacancy will be appointed by the President.

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

ARTICLE VII

Amendment: The **BYLAWS** shall be regarded as the governing rule for the Society. Any individual member can in writing, at least one (1) month prior to the Society's January Board of Directors meeting, petition each member of the Board of Directors to amend the **BYLAWS**, citing the proposed amendments and the reasoning for same. The Board of Directors shall present the proposed amendments, the requested reasoning for same, and the Board's recommendations of the proposed amendments to

the general membership for their consideration and vote at the annual summer General Membership Meeting. In order for any proposed amendment to pass, two thirds (2/3) of the membership present must vote their approval.

ARTICLE VIII

Meetings:

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

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

ARTICLE IX

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

LSDOS SPONSORED 2001 COOKING DEMONSTRATIONS

A total of three LSDOS sponsored cooking demonstrations were approved at the January Board meeting:

Sports Afield Texas Outdoor Sportsmen's Fair - to be held at the National Gun Club's facilities in western San Antonio on March 16 through 18. This one will be very similar to that of the Texas Parks and Wildlife Departments' Wildlife EXPOs with visitors to the Fair expected to be near 30-40,000 people over the two and one-half days. The Bare Pot's Advisor, Bill Brummel, is the Dutchmaster of our Society's efforts with this event. At this event, all food items and charcoal will be supplied by the Fair. You'll need to secure from Bill your necessary paperwork so that you will be allowed onto the grounds at no cost and also secure the volunteer's gifts from the Fair. Overnight lodging is at your own expense.

San Jacinto State Park - this will be a one day only demonstration held on April 21st as part of the annual celebration of the Texas Army's victory over the Mexican forces lead by Santa Anna. The 2 Jerry's of the Sons of San Jacinto Chapter are this event's LSDOS Dutchmasters. The LSDOS Board has allotted \$150 towards the purchasing of necessary food items and

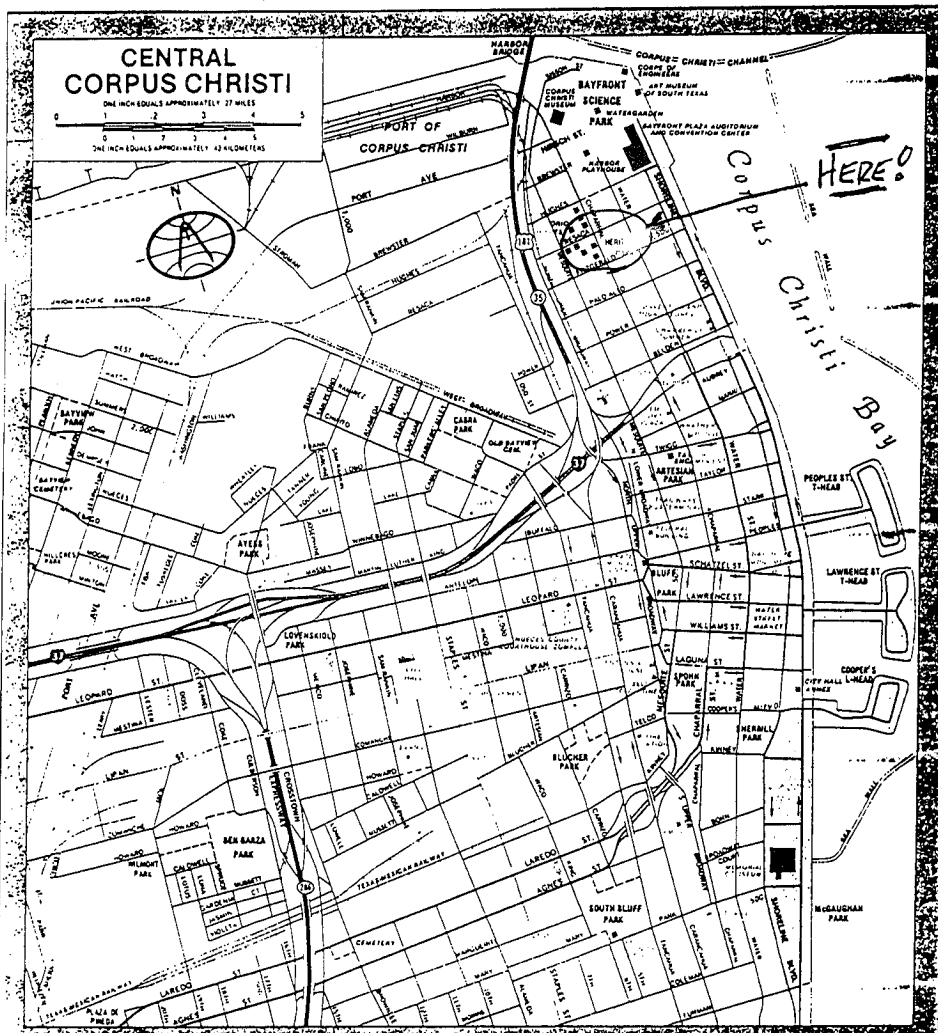
charcoal for this event.

2001 TPWD Wildlife EXPO - again held on the headquarters grounds of the Texas Parks and Wildlife Department in Austin. Butch Dohmann has taken on the most difficult job of being both our LSDOS Dutchmaster and exceeding last year's efforts that brought LSDOS the Best Commerical Site Award. The dates for this EXPO are Oct. 6 & 7. Last year nearly 40,000 folks attended the two-day expo. Even more are expected to attend this year. \$150 has also been allotted by our Board to cover necessary food and charcoal costs.

Chapter Advisors please note! Those Chapter Advisors, or their representatives, who can make any or all of these events will have a wonderful opportunity to meet and enlist new members into your Chapter as well as into our LSDOS. Take fliers touting your Chapter and your next DOG to hand out to interested folks from your Chapter's area. Don't miss out with such a great membership opportunity for your Chapter!

2001 Summer LSDOS General Membership Meeting and DOG - will be held at Bastrop State Park at the same pavillion as before on June 2nd. As usual, this will be both a pot-luck cooking followed by a business meeting open to all LSDOS members. Non-voting guests and Chapter members are always welcomed to attend. More on this great summer outing will be in our next newsletter but go ahead and mark this date on your social calendars now!

BIG DOGS! Two of our Chapters have extended invitations to all LSDOS and Chapter members to join together at a **BIG DOG!** this year. The first **BIG DOG!** will be hosted by the Pioneers of the Gulf Coast Chapter in a historical part of Corpus Christi on March 24th. See map to location - Heritage Park - below. The second **BIG DOG!** will be hosted by the Prairie Dog Chapter sometime around October. The exact location and date to be determined later; however, Fairfield State Park, near Fairfield and just off I-45, is currently under consideration due to its more centralized location. There'll be more on this second **BIG DOG!** as plans are finalized.



CHAPTERS

NEW CHAPTERS! We started off last year with a total of six active Chapters. This year we're starting off with a total of **10** Chapters! Plus we've had inquiries from out of state in Upstate New York, North Carolina, and Idaho as well as from Decatur, Midland, Nixon, Longview, San Angelo (two from there!), and Wichita Falls here in Texas.

Our newest Chapters are: Piney Woods, Debra and Paul Raybern, New Waverly, TX.
Pioneers of the Gulf Coast, Butch Dohmann, Corpus Christi, TX.
Sons of San Jacinto, Jerry Harrison, Crosby, TX. and
Jerry Thompson, Highlands, TX.
Village Creek Cookers, Glen Cook, Lumberton, TX.

LSDOS welcomes these Chapters and their Advisors and looks forward to sharing many dishes from those wonderful old black pots together!

NEW CHAPTER ADVISORS - due to all sorts of problems and/or happenings, some good while others were not so good, there has been a change of Advisors in several of our Chapters. These are:

Black Pots of Austin - Crystal Ouzillou stepped down to be replaced by Co-Advisors Rick Duncan and Marry Muzzlemann.
Bare Pots of San Antonio - Bev Brummel was exchanged for her husband Bill.
Prairie Dogs of Dallas - Cheryel McRoy stepped down and Butch Mize volunteered to hold down the fort.

LSDOS wishes to thank each of these folks for stepping in and continuing the good work within their Chapter. It is the hard work of each of our Chapter Advisors in helping our Society and their Chapter to become larger and stronger that brings the fun, fellowship, and great foods from those ole black pots forward to being an important part of their members' lives.

CHAPTER NEWS!

BARE POTS - In spite of wintry clouds and cold with winds blowing at 15-25 mph producing a wind chill factor of 26 degrees, a total of 28 souls attended this year's Christmas "Cook As You Please" DOG. Cooking methods ranged from the use of Dutch ovens to deep fat frying and grilling. A total of eighteen actually cooked on site or brought fresh cooked dishes. These dishes included venison chili, stew, romantic (spiced) rice, piglets in a blanket, pineapple empanadas, fresh made whole cranberry sauce, biscuits, deep fried whole turkey, deep fried Fattigmann (Norwegian) cookies, candied yams, Katroffel Puffer (German potato pancakes), three different turkey dressings, grilled garlic buttered French toast, and other savory dishes including an assortment of tamales. The foods were excellent and went down well on the cold, blustery day! Of the ten visitors, some came from as far away as Dripping Springs, Kerrville, La Grange, and Uvalde as well as locally. All of these visitors came as the result of either the Texas Highways magazine article or by hearing Bill Brummel on KENS radio last month talking about our LSDOS and it's various Chapters and the enjoyment of family fun, food, and fellowship that comes with Dutch oven cooking. Following the eating, a meeting was held and Bill Brummel was elected as our new Chapter Advisor for the year 2001.

The DOG closed with our usual drawing for attendance prizes of charcoal, Pioneer biscuit mixes, and a lot of other items. The main annual prize of a Lodge 2002 Olympic Winter Game Dutch oven was awarded by drawing for all of those who had attended and Dutch oven cooked at the majority of our Chapter's DOGs. This year only two "teams" were eligible - Marion Olson and the

2B's. The 2B's won but Bill presented that oven to Marion Olson since they already had both 12" regular and a 12" deep Olympic ovens. Next year's Christmas DOG Dutch oven to be awarded to the person or "team" who comes and Dutch oven cooks at the majority of our 2001 DOGs will be another Lodge 12" regular Olympic Winter Games oven. Talk about an incentive to get folks to come to our DOGs and cook using Dutch ovens!

Our next Chapter DOG will be held at 10 AM on February 3rd at Eisenhower Park, our regular site. The cooking theme will be "The End Of Winter!" It is hoped that all dishes cooked on that day will represent those family dishes that would be cooked at the end of winter time and looking forward to spring's arrival. Bill Brummel

HILL-COUNTRY'S CRACKED POTS - We gathered at Windmill Acres Jan. 13th. Our group was small but a good time was had. We had 2 cooking, only 6 in attendance, but the food was good and warm fellowship made up for the weather. It was cold and rainy so we cooked on Alice's back deck and stayed nice and dry. We are looking forward to our next DOG and feel certain there will be more action then. We are meeting the 2nd Saturday of each month and welcome visitors. Betty Bennett

PRAIRIE DOGS - Howdy Folks and Greetings from the north country. Cold, wet and rainy weather has dampened our DOGs the last couple of months but we were warm in spirit and fellowship for those who cared to brave the elements. And now a few days before our January DOG, it looks like Mother Nature has another twist in store for us. Well, we'll see.

There is a lot happening in our Chapter lately and Brandon and I have plans to help it to really grow. For those of you who live in the outer regions of our Chapter, we would like to have a DOG sometime in your area. Yes, we are speaking of places like Sherman, Bonham, Sulphur Springs, and the like. We want all of our Chapter to have a chance at getting together and wish to do all we can to include you also. So please contact me or Brandon by phone, mail or e-mail and we'll work something out.

Brandon and I attended the Board meeting held in Round Rock on Saturday, Jan. 13th, and we were a part of some exciting plans that are being made on all members' behalf. If you have something you want brought up at a meeting, you need to let a Board member know.

Cheryl and Ron couldn't attend the Board meeting because their daughter was involved in a car accident. Our thoughts and prayers are with them all in their time of need.

Well, that's all the news I have from us right now but like I said, please contact me or Brandon if you live outside the Metroplex and wish to have a DOG in your area. Brandon and I both love to take weekend trips and love to cook.

Well folks, keep the fires burning! Butch Mize.

PINEY WOODS - Our first official DOG was held on Nov. 11th. We had three families join us for an afternoon of great cooking fun. We prepared lasagna, corn bread and cookies. We shared with the group of newcomers to Dutch oven cooking everything we have learned over the years. They all said they would join in the cooking next time. We will meet again in Feb. Will advise a date as soon as it is decided, but it looks like we will settle on meeting the second Saturday of the month, Feb. to May and Sept. to Nov. Paul, Debra and Sharon Raybern.

PIONEERS OF THE GULF COAST - On January 6th, the Pioneers of the Gulf Coast held their Winter DOG. We had over 90 people in attendance which included the cooks and the eaters. When the pots were set out, we had 40-plus dishes. Along with the regulars, we had visitors from as far away as Minnesota. Butch's de-boned turkey was probably the most

interesting item presented. However, we had various pastas, chicken and dumplings, several cornbreads, lasagna, enchiladas, and numerous vegetable dishes. We can't forget the ever present Carne Guisada and chilli.

Our next DOG is to be held once again at Heritage Park on March the 24th. The dinner bell rings at 1:00 p.m. If anyone is interested in joining us, call either Butch or myself. Heritage Park is located two blocks from Corpus Christi's bayfront. It has a wonderful sea breeze when the weather is warm and is situated around preserved homes from Corpus Christi's history. Butch Dohmann.

(Ed. Note: See map to Heritage Park and announcements of two "Y'all Come DOGs" elsewhere in this issue.)

RAWHIDERS - Still working on finding a new Advisor for this fine group. Vic Brauchi

SALTGRASS - The Saltgrass Chapter winter/spring 2001 season started out on a great note! The January DOG was held on 1-20-01 (as usual, the 3rd Saturday of the month) at Bear Creek Park on the far west side of Houston. The weather was wonderful with lots of sunshine and temperatures in the upper 50's. That day followed a week of rainy/cool days.

The theme for the event was "Anything that goes with lots of BREAD." Duane Dinwiddie offered to instruct a class on Dutch oven bread making. It was a tremendous success! We were able to entice members to the DOG that have never attended an event. Six breads were made. There were a total of 40 people in attendance at the DOG. A total of 19 pots were utilized to cook the feast. Main course recipes included calibastia (port and squash), homemade egg noodles, Cornish game hens, a duck, braised pork roast in barbecue sauce, a savory (onion, garlic and tabasco sauce) bread, pork and beans, tortilla soup, au gratin onions, barbecue chicken cowboy stew and of course lots and lots of bread. Our scrumptious desserts included longhorn cake, cinnamon rolls, praline pumpkin cake, pecan pie, chest pie and raisin shortcake w/whipped cream.

If you haven't been to one of our DOG's lately...you don't know what you're missing. Members from all LSDOS Chapters are welcome! Our February DOG will again be at Bear Creek Park's Pavilion #6 on the 17th from 1 to 5 PM. Please see the LSDOS website for future schedules and locations. Rick and Cynthia Labossiere

SAN JACINTO SONS - (aka as the **Mo Hotta Mo Betta** Chapter) Hello Everyone, Happy New Year! I trust all is well and 2001 is up and running at a speed slightly faster than comfortable. I got three great cookbooks for Christmas. Jerry and I have begun adjusting recipes to accommodate our pepper and spice requirements. We intend on getting the "San Jacinto Sons Chapter" off to a good start. Please mark these dates in your calendars, forward this letter to those I have missed and join us when you are able. Let me know if you are coming. I will get you a map.

DOG Schedule

January 24th 5:PM; the Employee Park (Rec. Club) at Equistar on Sheldon Road.

February 24th 2:PM; the pavilion at the Soccer Park in Crosby.

March 24th 2:PM; The Elks Club in Liberty. Mr. James Patton is our host and would like for us to demonstrate Dutch Oven Cooking to his Boy Scout Troop.

April 21st is an all day event at the San Jacinto Monument State Park. This coincides with San Jacinto Day festivities. They expect 20K to attend. The event director has asked me to enlist LSDOS as a demonstrator for the day. Please let me know if you would like to participate.

(Ed. Note: The San Jacinto event has been approved by the Board as an official LSDOS

sponsored demonstration. See the write-up on this and other coming up demonstrations elsewhere in this issue.)

Today we are trying a new version of the Karley Kake with one jalapeno in the batter and one in the icing. Just something to warm a cool winters day. Jerry Harrison & Jerry Thompson

SMOKING POTS - We have planned our first DOG for the 25th of Feb. The theme will be American Regional favorite recipes. This will be a planning meeting to plan the other three DOGs planed for 2001 (1 or 2 others in the spring and 2 or 3 in the fall). The location will be at Mary's home (or alternately at the park pavilion behind Mary's in the event of inclement weather). Please contact either Rick or Mary for directions at the following e-mail address: rick77@juno.com or mary.mussleman@west.compuware.com.

It was a pleasure meeting everyone at the board meeting on Jan. 13th. We look forward to seeing you and the others again at other DOGs around the state this year. Rick Duncan & Mary Muzzleman

VILLAGE CREEK COOKERS - The December cookers table held a Viking Christmas feast. We had nine courses consisting of chili, rice, sweet potatoes, cornbread dressing, smothered potatoes, English pea salad, chicken and dumplins, broccoli bread, Mexican cornbread, and cobbler? (Betty had even told me to be **sure** to drain the juices from the peaches.) Our hosts and our guests enjoyed our table, too. For posterity, I need to record the weather of our DOG. It was shirtsleeve warm when we started our ovens and three hours later the Arctic front arrived, 5:50 PM. The wind gusted to 40 mph, sparks and ashes flew and we ran to put the food on the serving table on the porch. Then we hurried to put up the cooking stuff before the cold rains started. Then we stopped to put on our jackets! We knew, from forecasts, that the front was coming. Talk about dark and cold!

We want to welcome new members, James and Mary Sheffield to our group. They visited and ate with us and James is coming to cook with us at our next month's meeting on January 22nd - be ready to eat at 3:00 PM at Village Creek State Park cabin.

We talked with Floyd some about his syrup festival. Lets help make it the social event of the season in Hardin County this year complete with dulcimer players, quilt crafters, mule plowing, maybe some wood carvers, a Village Creek State Park booth, etc., in addition to all that was there last year. Glen Cook

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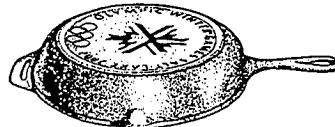
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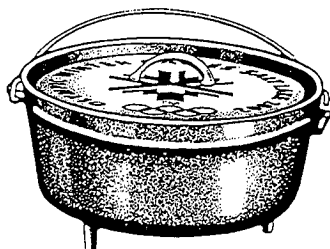
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CHAPER RECIPES!

BARE POTS - (San Antonio's Bexar Chapter)

CINNAMON- PUMPKIN EMPANADAS - Bill & Bev Brummel (The 2B's)

Empanada Dough:

1/3 c. water; 1/4 c. sugar; 1 t. salt; 2 ea. 1/4-oz. packages dry yeast; 1/8 t. baking powder; 2 generous pinches cinnamon; 3 c. flour, divided in half; generous 3/4 c. shortening.

Pumpkin Filling:

1 (15-oz) can pumpkin; 1/2 c. sugar; 1/4 t. salt; 1/2 t. cinnamon; 1/4 t. ginger (optional); 1/8 t. ground cloves (optional). Mix ingredients together and set aside.

Instructions:

Preheat oven to 350 degrees. Combine water, sugar, salt, baking powder, and cinnamon. Gradually blend in 1/2 of the flour. Add shortening and thoroughly mix, then gradually blend in remaining flour. Divide dough into 16 equal parts, then shape into dough balls. Roll each out on a floured surface into circles about 4" in diameter and 1/8 of an inch thick. Put about 1 1/2 tablespoons of filling in the center of each circle, and seal edges with a fork on both sides, bake in a sprayed Dutch oven for 18-20 minutes or until golden brown. Watch these closely to prevent burning.

SPICEY RICE - Rose & Brad Mudgett

2 c. long grain white rice; 2 (14.5 oz.) cans diced tomatoes w/roasted garlic; 2 (just used soup) cans water; 2 T. ground cumin; 1 lb. hot Italian sausage; 1 t. cayenne pepper; 1 t. garlic powder; 1 t. white pepper; 1 t. black pepper; 1 t. salt; 1 chopped bell pepper; 1 bunch chopped green onions. Cook sausage. Add rice and brown. Add rest of ingredients, cover, and cook for 20 minutes or until done.

KARTOFFEL PUFFER (German Potato Pancakes) - Charlene Simmons

6 medium potatoes, peeled; 1/4 c. flour; 1 medium onion, grated; 2 t. salt; 3 eggs; 1/4 t. baking powder (optional); enough oil for frying

Grate potatoes coarsely into a bowl filled with cold water. In another bowl, combine onion, eggs, flour and salt. Drain potatoes, pressing out all liquid. Beat the potatoes into the batter. Heat oil. Spoon heaping tablespoonfuls of batter into oil, spreading batter with the back of the spoon into 4-inch rounds. Brown on one side before turning. Brown slowly. Drain on absorbent paper. Serve with hot applesauce or sour cream.

Served annually at the New Braunfels Wurstfest by the Bracken Volunteer Fire Dept.

TRADITIONAL PINEAPPLE EMPANADAS - Bill & Betty Tope (The B Squares)

Dough - 3 c. flour; 1 (8-oz.) package cream cheese at room temperature; 2 1/2 sticks butter at room temperature.

Filling - pineapple marmalade or pie filling; powdered sugar.

For dough, in a bowl, thoroughly mix by hand all dough ingredients until a nice consistency is done. (Chilling the dough makes it better to work with.) Form little balls and roll out on a lightly floured board until like a thin tortilla.

Place a teaspoon of marmalade in the center and fold them, pinching the edges to close. Bake in a 350 degree F. oven for 15 minutes or until lightly browned. Dust with powdered sugar.

Makes 5 dozen.

For a 12" oven, use 25 briquets - 17 top/8 bottom.

For a 14" oven, use 32 briquets - 21 top/ 11 bottom

SAUSAGE BISCUITS - The B Squares

1 pkg. cocktail sausages - 48 ct. approx. & 3 cans of biscuits cut in half.

Wrap sausages in 1/2 of biscuit; place cut side down on sheet or pan.

Bake @ 425 degrees F. for 10-13 minutes or until golden brown.

Makes approx. 48.

For a 12" oven, use 31 briquets - 21 top/10 bottom.

For a 14" oven, use 38 briquets - 25 top/13 bottom.

FATTIGMANN (Norwegian Cookies) - Marion Olson

6 whole eggs; 3 egg whites; 6 T. sugar; 6 T. cream; 4 Oz. Brandy; 2 T. melted butter; 6 cardamon seeds; flour; fat for frying.

Beat egg yolks and whites together until thick and lemon colored. Add sugar and continue beating. Add cream and beat again; then blend in butter. Crush cardamon seeds to powder and add with enough flour to make a dough firm enough to roll.

Roll dough as thin as paper, cut into diamond shapes about 5 x 2 1/2 inches. Deep fry in hot fat 2-3 minutes or until golden brown. Drain on absorbent paper and sprinkle with powdered sugar.

CANDIED SWEET POTATOES - Marion Olson

1 40-z.can sweet potatoes; 1 1/2 sticks margarine; 3/4 lb. dark brown sugar.

Drain water off sweet potatoes. Melt margarine in oven and add drained sweet potatoes and brown sugar. Close lid and bake at 350 degrees F. until thoroughly warmed.

HOMEMADE CRANBERRY SAUCE - Marion Olson

1 lb. fresh whole cranberries; 1 whole apple; 1 whole orange; 1/2 c. sugar.

Grind cranberries, apple, and orange together. Add sugar and let stand at least overnight in refrigerator.

HILL-COUNTRY -

BUBBLE & SQUEAK - John Van Cise

1-lb. cooked sausage, cut up; 2 c.(or more) cabbage, chopped & cooked; 1/2 c. bread crumbs. Made ahead of time cream sauce - 4 T. oleo; 4 T. flour; 2 c. milk. Put in cabbage and sausage in layers in Dutch oven. Pour cream sauce over the top. Sprinkle with bread crumbs. Bake at 350 degrees for one hour.

STEAMED CHICKEN WITH VEGETABLES - Alice Bulechek

2-lbs. chicken breast, cut in small pieces; 1 stick oleo; 1 large bag of mixed vegetables; 1/2-lb mushrooms; salt or Mrs. Dash to taste; 1/4 t. pepper. Melt oleo in 10-in. Dutch oven. Saute the chicken in butter until partly cooked, no pink, add mushrooms and vegetables. Cook until all is tender.

PIONEERS OF THE GULF COAST

PUMPKIN CUSTARD PIE - Betty McCain

1 c. cooked fresh pumpkin; 3 eggs; 1/4 c. brown sugar; 1/2 c. white sugar; 1/3 t. nutmeg; 1/2 t. cinnamon; 6 oz. Pet milk. Mix ingredients in order listed. Pour in unbaked 8-in. pie shell at 375 degrees F. for 45 minutes to one hour. Bake with 8 coals on bottom and 16 coals on top, keep the top coals going for 45 min.

AMAZING COCONUT PIE - Sue Dohmann

2 c. milk; 1/4 c. sugar; 1/2 c. Pioneer Biscuit Mix; 4 eggs; 1/4 c. margarine; 1 t. vanilla; 1 c. flaked coconut. Mix well all but coconut in a bowl for 5 minutes (until smooth). Pour into a greased 9-in. cake pan. Let stand 5 minutes, then sprinkle coconut on top. Bake in a 10-in. Dutch oven for 40 minutes. (Makes its own crust.)

HOMINY CASSEROLE - Sue Dohmann

1 large can of hominy, drained; 1 can cream of mushroom soup; 1 c. shredded cheese; 1 can Rotel. Mix well and pour into Dutch oven. Sprinkle crushed Fritos on top. Bake for 30 minutes.

BAKED APPLES - Sharon Swize

Core apple, leaving small amount on bottom. Peel around the center, leaving a little apple skin on top and bottom. Mix together 1/2 c. flour; 2 T. of sugar; 1 T. of cinnamon. Roll peeled apple in mixture. In center of apple, add butter, cinnamon, brown sugar, and pecans. Bake for 30-40 min.

CARROTS MY WAY - Betty McCain

32 oz. mini carrots; 4 apples; 2 T. butter; 2 T. butter, melted; 10 oz. jar Maraschino cherries; 1/2 c. orange juice; 1.2 c. brown sugar; 1/8 t. ginger; 1/4 t. cinnamon; 1 small bag of marshmallows. Preheat Dutch oven with 18 coals on bottom, melt butter, add carrots. Place lid on oven and cook carrots for 20 minutes. Stir every 6 minutes. In a bowl, mix brown sugar, cinnamon, ginger, and set aside. Core and slice apples in 1/4-in. rings, set aside. When carrots have cooked for 20 minutes, add apple rings and drizzle orange juice over all. Sprinkle brown sugar mix over all. Set

up oven with 17 coals on top and 8 on bottom - 350 degrees F. - bake for 20 minutes. Remove oven from bottom coals, garnish with marshmallows and cherries, put top on oven and leave for 10 minutes.

I HAVEN'T DECIDED YET PENNE PASTA DISH - Mary & Luke Keyes

1 1/2-lb. ground beef or chicken chunks; 1 can cream of mushroom soup, 1 pk. penne pasta; 1 can of some soup (cheese, chicken, ?); green onions; salt; pepper; garlic; all purpose seasoning; Worcestershire sauce maybe - Lipton onion soup mix; grated cheese; fried onions; frozen green peas and carrots? If using ground beef, brown your meat first and remove from the Dutch oven. Put uncooked pasta in the bottom of a Dutch oven. Combine soups, a can or two of water, seasonings and pour over the pasta. Put your meat on top. Sprinkle with Lipton onion soup. Cover and cook for 45 minute at 350 degrees F. Sprinkle cheese or fried onions on top if desired and heat 5 - 10 minutes more.

BUTTERMILK SPICE COFFEE CAKE - Mary & Luke Keyes

1 1/2 c. flour; 1 t. baking powder; 1/4 t. salt; 1/8 t. Allspice; 1 beaten egg; 1/2 C. sugar; 1/2 t. baking soda; 1/4 t. ginger; 1 c. buttermilk; 1/2 t. vanilla; 1 c. brown sugar; 1/2 t. cinnamon; 1/4 t. nutmeg; 1/2 c. melted butter. Stir together flour, sugar, baking powder, soda, cinnamon, salt, ginger, nutmeg, and allspice; set aside. Combine buttermilk, melted butter, egg, and vanilla. Add to flour mixture stirring until smooth. Pour into greased Dutch oven. Bake about 30 minutes at 350. Pour glaze over cake and bake 5 minutes more. Glaze: In a small sauce pan combine 1/2 c. brown sugar, 2 T. honey, 2 T. milk. Bring to boiling, reduce heat, simmer for 5 minutes. Remove from heat. Stir in 1/4 c. chopped walnuts.

NONA'S CARNE GUISADA - Nona Keyes

8 to 10-lbs of 1/2-in. cubes of pork; 1/2 c. "Wesson" oil; 1 jar (5 Oz.) "Fiesta" Carne-Guisada Seasoning; 1 medium onion, chopped; 2 cloves garlic; water as needed; 2 large 1/2-in. cubed potatoes. Heat oil in 14-in. Dutch oven. Coat cubes of pork with seasoning. Brown the meat in approximately 1/2 c. of oil along with onion and garlic. Add enough water to just cover and SIMMER at a low heat with lid on about an hour. Add water as needed. Add cubed potatoes and cook another 30-45 minutes til tender and or gravy is of desired thickness.

BROWNIE CHEESECAKE - Mary & Luke Keyes

1 Brownie mix; 3 pkg. cream cheese; 1 c. sugar; 3 eggs; semi-sweet chocolate chips; white baking chips. Mix brownies as directed on package. Beat cream cheese, sugar, and eggs until light and creamy. Pour brownie mixture into greased pan making a well. Pour cream cheese mixture into well. Bake at 325 degrees for 1 hour. Top with chocolate chips. Keep cool in refrigerator or ice chest.

ZESTY ITALIAN CRESCENT CASSEROLE - Mary & Luke Keyes

1 lb. ground beef; 1/4 c. onion; 1 can Italian tomatoes; 1 can tomato sauce; 1 pkg. sliced mushrooms; 1 1/2 c. mozzarella or Monterey Jack cheese; 1/2 c. sour cream; 1 can sliced olives; 1 8 oz. pkg. crescent roll dough; 1/3 c. Parmesan cheese; 2 T. butter. Brown meat with onions, drain off fat. Stir in tomatoes, tomato sauce, and mushrooms. Season to taste with garlic, salt, pepper, oregano, basil, etc. Heat through. Combine Mozzarella or Monterey Jack cheese and

sour cream. Place drained olives over meat then spoon cheese mixture over meat. Unroll crescent roll dough, separating into triangles. Place dough over the cheese layer. Combine Parmesan cheese and melted butter, spread over dough. Bake in a 375 degree oven for 20-25 minutes.

BREAKFAST CASSEROLE - Luke and Mary Keyes

1 can biscuits; 1 lb. meat (sausage, ham, leftovers from supper); 1 doz. eggs (beaten); grated cheddar cheese; veggies - chopped onions, green peppers, hot peppers, mushrooms, potatoes. Place biscuits in the bottom of a 12" Dutch oven. Place cut up meat and desired vegetables on top of the biscuits. Cover with cheese and eggs. Cook until done. Let sit a few minutes before serving.

MACARONI AND CHEESE - Karen Howden

8 oz. (2 c.) dry elbow macaroni; 2 T. non-fat dry milk; 2 T. all-purpose flour; 1 T. butter; 1 1/4 c. boiling water; 3 c. (12 oz.) shredded American cheese. Cook macaroni according to package. Preheat oven to 350 degrees. In large bowl, mix dry milk, flour, and butter. Gradually add boiling water, beating constantly. Add 1 1/2 c. of the cheese and continue beating until smooth and creamy. Stir in macaroni and 1 c. of the remaining cheese. Transfer to lightly greased 2-qt. baking dish. Cover with foil. Bake 25 minutes. Remove foil and sprinkle remaining 1/2 c. of cheese. Continue baking 1 minute or until the cheese melts.

SALTGRASS

PRALINE PUMPKIN TORTE - Sandy Dinwiddie

Praline topping:

3/4 cup packed brown sugar; 1/3 cup butter (no substitutes); 3 tablespoons whipping cream;
3/4 cup chopped pecans

Cake:

4 eggs; 1-2/3 cups sugar; 1 cup vegetable oil; 2 cups cooked or canned pumpkin;
1/4 teaspoon vanilla extract; 2 cups all-purpose flour; 2 teaspoons baking powder;
2 teaspoons pumpkin pie spice; 1 teaspoon baking soda; 1 teaspoon salt

Cream topping:

1-3/4 cups whipping cream; 1/4 cup powdered sugar; 1/4 teaspoon vanilla extract;
Additional chopped pecans

In a small Dutch oven (5 ") or in a heavy saucepan, combine brown sugar, butter and cream. Cook and stir over low heat until sugar is dissolved. Pour into two well-greased 9 inch round baking pans. Sprinkle with pecans; cool. In a mixing bowl, beat eggs, sugar and oil. Add pumpkin and vanilla. Combine dry ingredients; add to pumpkin mixture and beat just until blended. Carefully spoon over brown sugar mixture. Bake at 350 degrees for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes; remove from pans to wire racks to cool completely. Place one cake layer, praline side up, on a serving plate. In a mixing bowl, beat cream until soft peaks form. Beat in sugar and vanilla. Spread two-thirds over cake.

Top with second cake layer and remaining whipped cream. Sprinkle with additional pecans if desired.

I adapted this recipe for the Dutch oven from the Oct./Nov., 2000, issue of the "Taste of Home" magazine. The author of the recipe is Esther Sinn of Princeton, Illinois. The recipe calls for (2) 9" cakes but I tried to make a bundt cake out of it. WARNING If you do this too it will take much longer to cook, almost double and be sure to cut the praline recipe in half. The first time I took the cake out of the pan it "ran" onto the foil. We left it on the foil and returned it to the oven to continue cooking. The finished cake was very moist and quite tasty but looked like a train wreck, not quite. OR, you could just follow the original directions.

ONIONS AU GRATIN - Sandy Dinwiddie

4 tablespoons butter or margarine; 10 medium onions, thinly sliced, separated into rings (10 cups); 4 cups cheddar cheese, shredded (16 oz); 2/3 cup Biscuit Mix (I used Pioneer); 1/4 teaspoon pepper (I used cayenne); 1 cup cheddar cheese, shredded, optional (4 oz); garnish with 2 tablespoons finely sliced green onion tops

Put half the onions and butter into a well oiled 10 inch Dutch oven and cook about 15 minutes until tender, using 1 ring of charcoal under and 1-1/2 rings on top. Remove from the heat and transfer the onions to a large mixing bowl. Repeat with remaining butter and onions. Add the biscuit mix, 4 cups of cheddar cheese and pepper to the onions and mix well. Return this mixture to the Dutch oven and bake for about 30 minutes. For the last 10 minutes, cock the lid of the oven a little to let steam escape. Be careful not to let the charcoal dust get into the onions. If desired, add the last of the cheese, replace the lid and cook until the cheese is melted and bubbly. Serve at once.

Note: Adapted from Better Homes and Gardens America's Best Loved Community Recipes. This recipe comes from the Rockford, Illinois Junior League.

VIOLA'S LIGHT WHOLE WHEAT BREAD

Viola Unruh, Montezuma, Kansas. 1990 best bread in Kansas. EXCELLENT for sandwiches!
Into a bowl, place and mix together:

3 c. white flour; 2 c. whole wheat flour; 3 T. gluten; 1/2 t. lecithin; 1/3 c. sugar;
2 T. salt; 1 T. instant yeast

To above mix, add 3-1/2 cups water at 130 degrees and beat for 1 minute. Add 1 beaten egg and 4 Tbls oil and beat 1 more minute. Allow to stand 15 to 30 minutes to sponge. Mix in 3 to 4 cups more white flour, 1/2 cup at a time until you get a medium dough. Knead 10 minutes, rise to double. Punch down, form 2 loaves and put into 5 x 9 pans. Let rise to top of pans and bake at 400 for 10 minutes, then turn oven down to 350 and bake for another 25 minutes. NOTE: If you pull out about 20% of the dough before you form the loaves, the loaves will fit the pans better.

SAN JACINTO SONS (aka "Mo Hotta More Better" Chapter)

FRIED P. B. AND J. - 2 Jerry's Cookin'

1 loaf of sliced bread (use sourdough most of the time but cinnamon raisin, banana, or your

favorite bread will work just as well); 1 jar peanut butter (prefer Extra Crunch Jif); 1 jar jelly (like to flirt with hot and spicy foods so used Braswell's "Hot Jalapeno Jelly" and Texas Pepper Works "Candy Krisp Jalapeno Pepper Rings); 1 lb. butter.

You can prepare this on your charcoal starter (chimney). Fire up a dozen coals and either turn the dutch oven lid over to use or a griddle on top of starter. Be sure that the starter and cast iron make a stable-cooking surface. If not, dump the coals and put cast iron directly on the coals. Start with 2 slices of bread and spread softened butter on each side. Brown one side and flip. While the other side is browning, spread once slice with peanut butter and the other with jelly and pepper rings. Assemble the sandwich letting the peanut butter and jelly melt together. Move to a cutting board and quarter. Repeat until desired amount is obtained.

This is fun to cook and serve. The bread, peanut butter and jelly choices are up to you. Use your favorites and you can't go wrong.

NOTE: This recipe is for adults who like **HOT 'n SPICY foods!**

ELIXIR OF PORTOBELLO - 2 Jerry's Cookin'

Seasoning Mix:

2 t. paprika; 2 t. salt; 1 1/2 t. dried basil leaves; 1 t. dried tarragon leaves; 1 t. rosemary; 1 t. garlic powder; 1 t. onion powder; 2 t. ground dried chipotle chile pepper; 2 t. ground dried jalapeno pepper; 1 t. crushed red pepper; 1 t. cayenne pepper; 1 t. white pepper; 1 t. black pepper.

Combine the seasoning mix ingredients in a small bowl.

Rest of Ingredients:

1 large onion, chopped; 8 oz. finely diced bacon; 2 lbs. medium diced portobello mushrooms; 2 chopped green bell peppers; 2 chopped red bell peppers; 1 c. chopped celery; 1 c. molasses; 1 c. all-purpose flour; and 6 c. beef broth.

Fry bacon until crisp, about 8 minutes. Add half of the mushrooms, all the bell peppers, celery, and onion and cook, stirring occasionally, for 5 minutes. Add molasses, flour, and seasoning mix. Stir until the flour is completely absorbed. Stir in the stock and scrape the pot bottom thoroughly. Let this come to a boil. Add the remaining mushrooms. Put half of the coals on the lid and allow to cook for 30 more minutes. This is wonderful. "Mo Hotta Mo Betta." This recipe is adapted from a favorite cookbook, "Fiery Foods That I Love" by Chef Paul Prudomme.

SAUSAGE AND SHROOMS - 2 Jerry's Cookin'

5 lbs. smoked sausage, sliced 1/2" thick; 2 lbs. mushrooms; 4 bottles of bar-b-q sauce (used 2 onion and 2 hot); 1 T. Tabasco Pepper Sauce; 1 stick butter; Tony Chacheres Creole Seasoning. Slice sausage and put into baggies with bar-b-q and Tabasco sauce. Preheat a 14" Dutch oven w/full bed charcoal briquettes under the oven. Melt the butter and saute the mushrooms for a few minutes. Season liberally with Tony's. Add sausage and sauce to oven. Cover and bring to a boil stirring frequently. Tabasco some more if you like. Reduce heat and make room for folks to serve themselves. This is easy to eat.

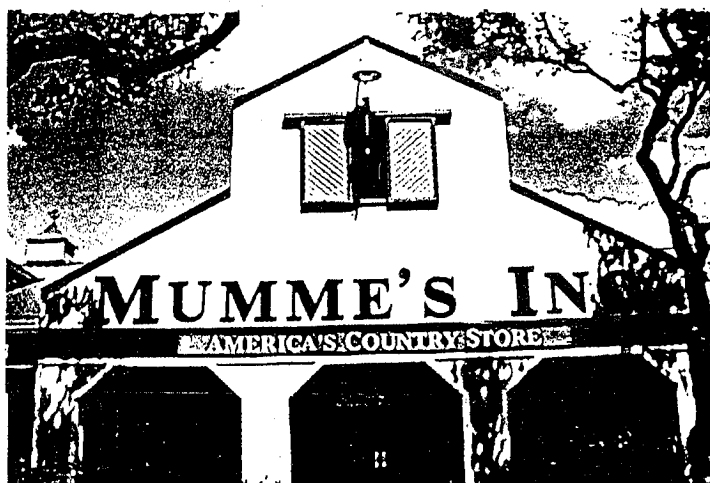


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In case you didn't realize it,

LSDOS HAS A WEB SITE!

Joe Duke created a web site for us and has been maintaining it for about a year. We recently had our 10,000th hit on it, and are averaging 650 hits a week! That is fantastic for a hobby site. Joe swears he isn't "hitting" it more than a few times each week himself.

The web site address is:

www.lsdos.com

(On most browsers if you just type in LSDOS on the address line and then hit control/enter, the system will put in the www and the .com for you. Saves typing.)

On the site there is all kinds of information about LSDOS. There are chapter listings and contacts, recipes, LSDOS news, how-to articles, and more. Go visit if you can. If you are not on the "web" at home, just go visit your local library and they are likely to have at least one computer that you can use to surf the net. They will even show you how.



Tom Earnest - our smiling new Trustee.
He even looks like a banker!