



# LONE STAR DUTCH OVEN SOCIETY

26719 MAPLEWOOD DRIVE, SPRING, TEXAS 77386, 281-292-3960  
GALE MERRIWETHER & BRIAN BUTLER, CO-EDITORS

## THE DUTCH OVEN

Volume XII, No. 3

August 2006

### What's Cooking in the Newsletter



First meeting of the new Crockett Chapter

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### STATE OF THE OVEN

*Letter from the President -Gale Merriwether*

The June Membership Meeting was a washout, with a severe thunderstorm pounding the meeting at cooking time on Saturday. It did stop long enough for us to get the business taken care of, and officers for 2007 and 2008 were nominated. Each has a resume in this newsletter to help you decide for whom you want to vote.

The membership voted to hold the January Business meeting at the Crockett Family Resort at Crockett. They have lots of RV spots, tent camping sites, and cabins. Better make your reservations now. The dates are January 12, 13, and 14<sup>th</sup>. That can be a long weekend with the MLK holiday on the 15<sup>th</sup>.



More details will be in the November newsletter. A new chapter is being started in the Crockett area, the Tejas Chapter. They have already had two meetings at Mission Tejas out of Crockett. Tom DuBourg is the interim advisor. Lots of historical interest in this one. The Big DOG and Demo at Uvalde Sesquicentennial celebration is coming up September 29, 30 and October 1<sup>st</sup> at Chalk Bluff Park on the Nueces River.

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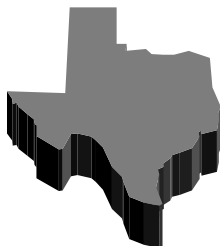
## STATE OF THE OVEN

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



**The officer's election ballots will be mailed out to each membership in a separate mail out since so many of you receive your newsletter over the web. Please return them to:**

**Yvonne Newton  
16 Dunthorte Lane  
San Antonio, TX 78250**



### **MINUTES FROM JUNE 17, 2006 LSDOS MEMBERSHIP MEETING BY ANTON PAUL HAJEK III**

The meeting was called to order at 4:00p.m. - delayed because of rain.

Gale Merriwether recognized two past presidents: Butch Mize and Jerry Harrison.

Yvonne Newton (Bare Pots) was recognized as the Bare Pots furnishing 12 cobbles as part of a meal at Fort Sam Houston Army Base for soldiers injured in Iraq, mostly getting prosthetic devices. The soldiers, some with family, were very grateful

Brian the newsletter editor was recognized for the great job he is doing.

We have 22 Texas Chapters and 8 out-of-state chapters with 8 prospective chapters.

Financial as of May 25, 2006 we have \$14,234.55 and have not paid chapter incentives for three years.

### **OLD BUSINESS**

No Chapter incentives were voted to be paid at January 2006 Board meeting for the 2005 membership.

Dues were voted by Board for \$20, \$15, \$10, \$5 by quarters. By-Laws state that no changes are made in an election years. Gale wants the By-Laws changed so that the Board has the power it formerly had with the membership voting by-law changes.

Ken suggested that each chapter advisor poll its members as to the computer. One member could get to LSDOS.com but not open the newsletter. Gale said we have 350 members currently.

Does newsletter password need to be changed? 80% of our membership does not have computer capacity or knowledge. Irene moved that password be changed annually in January. Passed unanimously.

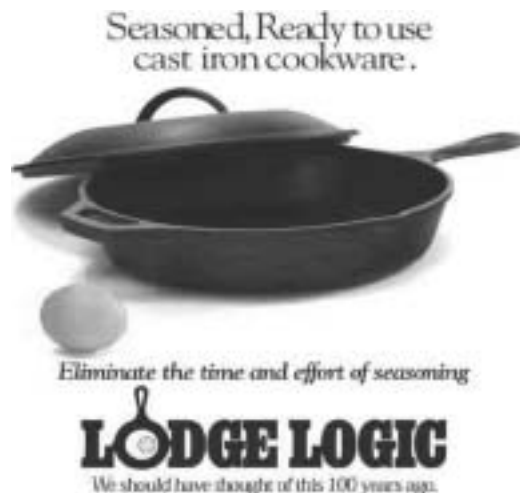
Chapter incentives that were renewed after the first of the year passed. Pay incentives on Jan. 1<sup>st</sup> to Mar 31, 2006 members.

Jerry moved we vote to approve B of D plan for chapter incentives, passed.

Anton said to let Sam pay within next 30 days at \$10.00 for members renewing/joining between January 01, 2006 and March 31, 2006. Chapter

Incentives not paid for lifetime members or non-affiliated members (who do not belong to a chapter). 2007 B of D will have to figure the date for Chapter Incentives for 2007.

The Website was discussed. This is a critical membership tool. Some comments about keeping the website more up to date.



## Membership Meeting Minutes (continued)

### NEW BUSINESS

By Law changes. Gale said that by law changes can be submitted to B of D at their meeting without notice. The B of D should have a period of time to consider any suggested by law changes.

Next place, Yvonne said where ever not raining and Gale appointed Yvonne to pick the next place. Show of hand votes: Crocket Family resort (10), McKinney Falls (3), and Lake Somerville (3).

#### Nominations:

President - Bill Hood

1st VP - Rodney Duderstadt

2nd VP - Irene Martin

Trustee - Mike Dufresne and Gale Merriwether

Secretary - Anton Hajek and Tracy Scannell

Ballots will be sent by mail.

Uvalde Sesquicentennial Big Dog Sept 30 - Oct 01. Bare Pots host chapter would like to us do some demonstrations on Sunday at Chalk Bluff. There will be events at the river over a ten mile stretch. You can talk to Sage at Uvalde Chamber of Commerce.

Griswold & Cast Iron Collectors Convention first weekend May 2007 will be in Plano, TX at South Fork Hotel. Asked if LSDOS would like to demo on Saturday.

Motion made to adjourn. Passed.



### Meet Your Candidates

**Ballots will be mailed under separate cover since so many of our members receive their newsletter by web**

#### President

**Bill "Bear" Hood:** My name is Bill "Bear" Hood and I have been nominated for President of the Lone Star Dutch Oven Society. I have met many great folks associated with LSDOS, but if I have not crossed your path yet, wait up as I am pedaling as fast as I can.

I am a charter member of the Dogwood Chapter and have tried to make as many other chapter DOGs and statewide DOGs as possible. I have been cooking and teaching about cooking in Dutch Ovens for about 50 years as a Scout, Scouter and camper. But I enjoy cooking most when we gather to enjoy fellowship and food at a LSDOS event. I would like work toward continuing the tremendous growth we have experienced in the last few years and promise to visit with as many chapters as possible and personally support the formation and growth of new chapters. I am retired and my lovely wife Mama Bear has agreed to share her time with Dutch oven cooking. I have years of experience with volunteer groups and organizations and have served various offices with several of these. If you see fit to elect me to this office, I will "bust a gut" working for LSDOS and for each chapter and member.

If the good Lord's willing and the creek don't rise, may our paths cross in the next couple of years—I will have the coffee pot on, a dirty apron and a black pot ready.

#### First Vice President

**Rodney Duderstadt:** I am Rodney Duderstadt advisor for Mesquite Country and nominated for 1st vice president.

A brief history: 48 year self employed businessman and rancher, with a history on the Menard City council, Menard Country club director, two term director on Menard Chamber of commerce, MISD senior ag. dept. advisor, stock shows division superintendent, Two time Menard county farm bureau president and three year term on Central Texas water commission. In 2005 joined the LSDOs and formed Mesquite Country dutch oven society with 14 present family members.

I am so glad that Texas has the LSDOS to perserve dutch oven history and the fellowship it has formed. I think that Bill ( Bear ) Hood of Dogwood chapter will make a great president for the LSDOS. Bear is a person I can support and work well with. We have a lot in common, plus being friends and email buddies. Lets all work to keep the LSDOS a great society.

Yours truly  
Rodney L. Duderstadt

## Meet Your Candidates (continued)

### Second Vice President

**Irene Martin:** (Currently serving as Second Vice President of LSDOS)

#### HISTORY:

- LSDOS Member in good standing for 4 years
- Volunteered with the LSDOS at the Texas Parks and Wildlife Expo 2002 and 2003
- LSDOS Chairperson for the TP&W Expo 2004
- Current Second Vice President for 2½ years
- Currently serving on the Board of Directors for 2½ years
- Currently serving as Chairperson of the New Chapters Committee for 2½ years
- Currently serving as a member of the Membership Committee for 2½ years

Jerry and I have been members of the Wildflower Chapter and are now Traveling Dutch Oven Cookers. We love the outdoors. We travel, camp, fish, hike, and sight see. We enjoy living history presentations and reenactments. Through these presentations, we learned about Dutch oven cooking. We love attending BIG DOG's. "What a BLAST! A whole weekend of FUN, FOOD and FELLOWSHIP!" My other hobbies include spending time with my grandsons, quilting and genealogy.

I am currently nominated on the LSDOS Ballot to serve as Second Vice President for a third term. I would appreciate your vote for the opportunity to continue serving in this capacity.

### Secretary

**Anton Hajek:** I am currently the Secretary of LSDOS having volunteered to serve at the last election after no one came forth. I have accepted, without seeking, nomination for a second term. My membership in LSDOS goes back almost to year one. I cook mainly at DOGS and Scouting events.

I prefer that our state meetings be more fun and food, and be less meeting. I am amazed at the issues and consternation our members bring up to an organization concerned with cooking. Food, fun & fellowship are my mantra.

**Tracy Scannell:** No write-up received

### Trustee

**Michael A. Dufresne:** (Seeking the position of Trustee for LSDOS) Recruited & endorsed by current Trustee, Sam Miller

#### HISTORY

Member of LSDOS since 1999  
Very proficient in Microsoft software  
Volunteer at Texas Parks & Wildlife Expo  
DEMOs at Cabela's and Sportsman's Warehouse  
Very active in Scouting Activities  
Retired from Military – U.S. Navy, Master Chief Petty Officer  
Assists Karen with Adviser Duties for the Wildflower Chapter

Mike has many skills that will make him the perfect candidate for our Society's Trustee. He is very proficient with Microsoft's QuickBooks, and his background in the Navy helps him understand the need for accuracy. He is more than willing to put these skills into service to further our Society's goals with the art of Dutch oven cooking.

After visiting a few DOGS that some of our Boy Scout friends invited us to, Mike and I joined the Lone Star Dutch Oven Society in late 1999. The Austin area group was full of fun and enthusiastic folks. As usual, with all new endeavors, we started with just one 12" Dutch oven, but with hopes of adding more. Our cast iron collection has grown along with our love of cooking in dutch ovens. Mike is our family's designated "tote-r and fire builder", and he doesn't hesitate to spend 3 or more hours driving to a National DOG or General Membership meeting. We will pack the truck for a weekend, just to cook with the Traveling group for Thanksgiving in Rockport, Texas. We have endeavored to help teach Boy Scouts, youth and adult leadership, by doing *Cooking and Care of Cast Iron* training at local camps including Powderhorn in Bastrop and Cub Scout Pow Wow in Georgetown.

**Gale Merriwether:** Since the membership meeting in July, I have decided I have had all of the back-stabbing and childish nit-picking I want to tolerate. Therefore, I have decided to not run for trustee. I joined LSDOS in 1996 for the **Fun, Food, and Fellowship**, and went through one phase of bickering and overbearing attitudes, and now we are into another. Maybe the garbage will stop if I step out. I feel sure LSDOS will survive as it did before.



## Chapter News

### Seabreeze Chapter La Porte, Texas

The Seabreeze Chapter held their May 2006 DOG at Seabreeze Park in La Porte on the 21st. Our theme for this month was Italian. The Butlers, Busos, Bauers, and Gidneys cooked. We enjoyed pasta with chicken and vegetables and cannolis made by the Busos. The Butlers treated us to Italian pot roast, Italian sausage rigatoni, amaretto pound cake, and a pasta salad. The Bauers made spaghetti with Italian sausage meatballs. The Gidneys fixed Italian meat loaf and herb and cheese bread.



We had 19 people attend this month. Bernice and Tom Sellers from the Salt Grass Chapter were in the area and stopped by to visit. Sonny and Lynda Moak stopped by for a visit. We were all glad to get to see them for a while. After we ate we had a business meeting to plan the calendar and themes for the next cooking year.

Bob Gidney, Seabreeze Chapter Advisor

### Toledo Bend Chapter Center, Texas

The Toledo Bend Chapter met Saturday, May 20th at Huxley Bay Marina Campground. The weather was already heating up for the summer so we all agreed to plan our next DOG for September or October, due to the heat. Our group was small with only 6 cookers, but still managed to have plenty of good food. We had three visitors who we hope will become members when we resume again in the fall. Our table spread included: Hearty Bean Bake, Chilies Rellenos, Pineapple Upside Down Cake, Squash, Yeast Rolls, Peach Cobbler, Cowboy Stew, Cherry Cobbler, Sweet Potato Biscuits, White Beans w/fresh herbs, Stuffed Bell Peppers, Fresh Green Beans & Potatoes, Green Salad...and refreshing iced tea. Thanks to Huxley Bay Marina & Campground at Huxley, Texas for providing our site on the banks of Toledo Bend for our DOG this month. Till the fall....

Carolyn Chandler, Toledo Bend Chapter Advisor

### Red River Valley Chapter Wichita Falls, TX

The Red River Chapter held their DOG on June 10th at the Hamilton Park Pavilion here in Wichita Falls. There were 13 members and guest present and 7 pots with a good variety of foods. Some of the members are new but were cooking like pros.

Let me point out that the two Co-advisors had other commitments and did not attend but we had some very able members and did a great job of carrying on without them.

The Chapter did not have DOGS in July or August as we have had 43 days of over 100 degrees here in Wichita Falls with no rain.

We have been invited to the Ranch Round Up again this year and will sell chances for a pot and table and every thing you need to start cooking. All proceeds will be given to the North Texas Rehab as we did last year. Will report the results in the next news letter.

Harley Mills & Dwayne Hill  
Red River Valley Chapter Co-Advisers

### Dogwood Tyler, Texas

IT WAS A SPECTACULAR DOG !  
THEY CAME .....WE COOKED.....WE ATE.....!!  
WE HAD FUN, FOOD AND FELLOWSHIP....!!

The July 1st Dogwood Chapter DOG was a tremendous success. We had 65 pots on the table when the Dinner bell was rung. This was a Dogwood Chapter record.



THANKS EVERYONE...! YOU ARE A GREAT BUNCH

But WAIT...! It wasn't only the DOGWOOD CHAPTER members that helped make our Dog such a wonderful success.....We had Honored Guest from the Amber Waves Chapter of Kansas - Doug & Ronda Barnow, Chanute, KS., Chuck & Kay Shults, Humbolt, KS., Mike & Vera Bockover, Chanute, KS., The Magnolia Black Pots Chapter of Mississippi - Mr. Walter & Mrs. Brenda Wade. Independence Chapter of Gonzales, TX. - Mr. Ken Brown. Traveling Dutch Oven Cookers - Mr. Jerry & Mrs.

Irene Martin of Pflugerville, TX. Salt Grass Chapter, Houston, TX. - Mr. Gale & Mrs. Mary Merriwether. AND....(Drum Roll Please...) The one and only "Red Neck Cajun" himself, Mr. EARL TIMMONS in person...! From the Bayou Pots Chapter, Shreveport, LA. Mr. Timmons reportedly gave up a Reserve Seat on the Space Shuttle just to make a personal appearance at our DOG ! (This was reported by Earl himself...?) A GREAT BIG "THANKS" TO EACH AND EVERY ONE OF YOU...!!



#### WHAT A SPECIAL GATHERING...!

Thanks to Mr. Joe Roach, the new Interpreter at Tyler State Park, we had a group of Park campers that were interested in learning more about DO cooking. We had a short session on the basics of DO cooking and cooking equipment. Then the group was dispersed to walk around the area and ask questions about equipment and cooking techniques. Mr. Roach will post a notice on the Park Bulletin Board every month and this will be a part of our DOG, so we can introduce more people to the art of DO cooking. AND...not only did Mr. Roach join the Dogwood Chapter, but also Mr. Thomas & Glinda Bauer from the group. A Great Big "WELCOME" to Joe Roach and Thomas & Glinda Bauer, our newest members...! We are so happy you have joined us. May you have many happy days of FUN, FOOD and FELLOWSHIP with the Dogwood Chapter. Thanks, Joe..!

Those cooking and making this such a special event  
 WHERE: Bob Adams, Flint, TX. - Peggy Hannah, Noonday, TX. - Sharon Hannah, Tyler, TX. - Ray Odom, Bullard, TX. - David & Shelah Cole, Kemp, TX. - Dean & Jo Boyd, Tyler, TX. - Myrna Nixon, Tyler, TX. - Doug & Ronda Barnow, Chanute, KS. - Chuck & Kay Shults, Humbolt, KS. - Mike & Vera Bockover, Chanute, KS. - Chas. Parker, Troup, TX. - Marvin Parker, Tyler, TX. - Royce & Shirley Huffman, Tyler, TX. - Elree Smithart, Hideaway, TX. - Jimmy & Teresa Malone, Tyler, TX. - Mike & Pam Allen, Tyler, TX. - Gary Richey, Tyler, TX. - Andy Young, Frankston, TX. - Phillip & Carolyn Allen, Donie, TX. - Jim Lewis, Longview, TX. - Gale & Mary Merriwether, Houston, TX. - Dean & Ruth Patterson, Longview, TX. - Jerry & Irene Martin, Pflugerville, TX. - Walter & Brenda Wade, Jackson, Mississippi. - Ken Brown, Gonzales, TX. - Gary & Joan Lisman, Canton, TX. - Al & Ouida Wilkie, Wills Point, TX. - Dale & Sandy Coble, Kilgore, TX. - Bobby & Dorothy Whitton, Canton, TX. - Chip & Linda Royder, Nacogdoches, TX. - Ken & Barbara Classen, Hideaway, TX. - Russell & Tobi Chandler, Diana, TX. - Sam

& Dorothy Arrington, Mineola, TX. - Bill & Lenora Clyde, Tyler, TX. - Tony & Donna Way, Tyler, TX.

I hope I haven't left anyone out. THANKS, to each of you for your support of the Dogwood Chapter, your delicious food and your dedication to the LONE STAR DUTCH OVEN SOCIETY ! Remember, we will not be meeting in August....But, UNTIL WE MEET AGAIN.....HAPPY TRAILS TO YOU !!

Jerry Hannah, Dogwood Chapter Advisor

### **Wildflower Austin, Texas**

This summer has seen a lot of HOT weather and not a lot of cooking with our little group. I hope both will change soon.

Let's plan on getting back into the swing of things with an end of summer vacation / back to school get-together, **August 27<sup>th</sup> at Old Settlers Park – the Lake Side Pavilion.** Set up will be about 1:30, with food on the tables about 4 pm. I am thinking a class on the art of bread making. The hot weather makes for good yeast action. If the fire ban is still in effect, bring your favorite cold food to share; cheese, crackers and sausage, salad, dessert; ice cream? LSDOS is planning on a second version of our wonderful cookbook. Bring your favorite recipe, or two, to share and maybe even be published!

Mike and I are still planning on attending the National DOG in Wisconsin the middle of September. I think a few of the WF members are planning to attend also. We will bring back our reports (and photos) to the **September 24<sup>th</sup> DOG to be held at San Gabriel Park in Georgetown.** Set up will be about 1:30, with food on the tables about 4 pm. Let's plan on one-pot meals; chili, stew, etc and the obligatory sides of bread and veggies. Hopefully, the weather will have cooled off by then! LSDOS is planning on a second version of our wonderful cookbook. Bring your favorite recipe, or two, to share and maybe even be published!

**October 29<sup>th</sup>, location to be announced,** will be our chapter *"bring an extra ingredient" potluck surprise!* We have traditionally had everyone bring something in addition to what they need, put those items in a basket, draw a name from those who want to participate, and whoever gets drawn, makes a dish (or two) from the extra items. It is a fun and creative event that has always had a wonderful pot of food created on the spot! LSDOS is planning on a second version of our wonderful cookbook. Bring your favorite recipe, or two, to share and maybe even be published!

**November** – plan on attending our "Thanksgiving in a Barn". Location is tentatively set for the Everson's home by the dam. Look for more information as the date gets closer. LSDOS is planning on a second version of our wonderful cookbook. Bring your favorite recipe, or two, to share and maybe even be published!

Don't have family in the area you want to spend time with? Then check out the **"The Traveling Dutch Oven Cookers" BIG DOG for the Thanksgiving Holidays.**

**WHERE??** Bahaia Vista RV Park --- 5801 FM 1781--- Rockport, TX 78382 PH: 361-729-1226

**WHEN??** November 23-24-25-26<sup>th</sup> 2006

The RV Park will cook and furnish the Turkey & Ham for Thanksgiving Dinner everyone else brings their favorite dish/dessert/bread to the large clubhouse overlooking Copano Bay. Last year we 14 participants and we are looking for more to come this year.(Note: You can check out a few pics on the web site.) Contact the Park direct for your reservations (early) to get a site. They have fully furnished cabins and full hookup campsites with cable TV and Laundry. Tell them you are with the Dutch Oven Cookers. After the Turkey and dressing are gone, we have a Seafood Cookout that you shouldn't miss for sure. Mike and I went last fall and it was great! We don't know if we will make it this year, (see above trip to WI), but encourage all to try! The more – the merrier! And this group is the merriest!

**Remember, Mike is running for Trustee – be sure to vote when your ballot comes in the mail!** If you have any questions about the candidates, check out the newsletter and the web site.

LSDOS is planning on a second version of our wonderful cookbook. Bring your favorite recipe, or two, to share and maybe even be published!

**January** is the Board of Directors meeting that will be held in Crockett, TX this time.

Keep the coals hot and the fellowship cool!

Karen Dufresne  
Wildflower Chapter Advisor

### **Saltgrass Houston, Texas**

May brought better weather for Bear Creek Park in Houston as 18 members and 10 visitors came out for Fun, Food, and Fellowship. A wide variety of dishes were sampled and everyone left full and happy.

Saltgrass does not meet in the heat of June, July, and August so see you in September !

Gale & Mary Merriwether  
Saltgrass Chapter Advisors

### **Bare Pots San Antonio, Texas**

The Bare Pots Chapter met at Eisenhower Park on June 1. It was hard to tell what was hotter, the Dutch Ovens or the temperature! We had 9 members cooking, 1 member supervising those cooking and 3 visitors and 2 of them cooked! There was a business meeting after chowing down on all the great food. Four members from Bare Pots are planning to attend the Membership meeting at Brazos Bend State Park.

August 5 is always brunch day for the Bare Pots group. We had more visitors than ever. We had 9 members cooking, 2 members supervising and 12 visitors. One couple, who were former members that had been traveling for a couple of years came back and re-joined on the spot. One couple visiting from Junction, Texas came with their friend.

Being in the park earlier, attracted the interest of dog walkers, bike riders and hikers alike. They looked on and ask questions as they passed through! Most of the visitors said they would be back. We are counting on it! There was a business meeting after everyone was thoroughly stuffed and ready to get out of the heat!

Next Bare Pots Chapter DOG will be October 7 at Eisenhower Park in San Antonio.

Yvonne Newton  
Bare Pots Chapter Advisor

### **Texoma Dutchers Sherman, Texas**

Hello everyone!

Man it's HOT!! This past weekend was no exception, except, there WAS some saving grace up at Loy Lake Pavilion. There was a wonderful breeze coming off the lake that kept the temperature tolerable.

Though we only had 3 families represented , there was plenty of great food and fellowship. Randy and Susan May of Garland came up with their chuck wagon and made us a pot of Cowboy Beans and Cornbread Muffins to die for. He made a big ole pot of Cowboy Coffee, which for those who have had a cup of, is pretty good stuff..heat or not.:)

There were Chicken Enchiladas, Salad, Dijon Rosemary Pork loin, Scalloped Potatoes and cookies. The kids ran and ran as kids only can, heat or no heat. The adults stayed under the pavilion's shade and visited for about 2 hrs.

One of the many neat things that happened yesterday was that upon entering the Park, my DH, Wally, stopped at the office to invite the staff for lunch. They were so excited to learn of us, that we were extended an invitation to come cook for them right there on the spot. Makes you wonder what they might have done if they had actually tasted our fabulous food!

Seriously though, I will be in contact with them this week to see if we can line up something in Sept. If you are interested in being a part of this, let me know. A suggestion has already come forth to have us "dress up" in either period clothing or cowboy gear..wouldn;t that be fun?

The Mays are all game to bring their wagon back. There will be no DOG in August. Let's just plan on meeting the 3rd Sat of every month at Loy Lake. The place is big enough and the price is right :P. Until then, try to stay cool.

Connie Johnson  
Texoma Dutchers Chapter Advisor

# **LODGE CAST IRON**

## **PineyWoods Lufkin/Diboll**

The PineyWoods Chapter has been heatin' up the calendar. June 17, we held our DOG at the Old Orchard Park in Diboll, Tx with a dozen people in attendance. The weather was hot but the coals were hotter. We had new member Suzy Perry from Crockett to join us with a corn and shrimp dish that was delicious. Also on the menu was a pork loin and veggies, corn casserole, wilted salad and meat loaf. Lots of fun, food and fellowship going on. Great time!

Next event was at the SFASU PineyWoods Encampment with the Enviro-Math Group from Diboll with kids ranging in age 8 to 16. Four of us cooking. Dirty Rice N'More, cornbread and pinto beans along with cocktail sausages in BBQ sauce.

Plenty of food and lots of fun. The kids asked questions and some even ventured to help. Although the it was hot, hot and hotter on July 24th we enjoyed demonstrating Dutch Oven cooking for those kiddos.

Still Hot!! We will be cooking for the Women in the Outdoors group at Moscow, Tx on August 26th. If anyone would like to join us contact me at [arlenehook@aol.com](mailto:arlenehook@aol.com) for details.

Arlene Hook, PineyWoods Chapter advisor

## **Pioneers of the Gulf Coast Corpus Christi**

The Pioneers of the Gulf Coast have had a very lazy summer. Mary Keyes, CP Pena, Joyce Moore and Karen Howden did a cooking demonstration for the City of Corpus Christi in June with about 30 participants. Even though it was extremely hot, we had an energetic crowd you not only watched but also participated.



Our next DOG will be held on September 16th at the Welder Wildlife Foundation (about 6 miles north of Sinton, Texas on Highway 77). This is a great location and they are always glad to have us. Not only are there plenty of trees to cook under, there is also a dining hall, a kitchen, restrooms and best of all *an ice machine*. Everyone is invited to come cook with us. If anyone is interested, Selma Glasscock from the Refuge will arrange short tours of the Foundation. Please

let me know if you are interested, so I can inform her and she can make arrangements.

We're working on helping with a trail ride this October, but the final plans have not been made. I'll be happy to keep anyone interested informed of the status of that event.

Karen Howden  
Pioneers of the Gulf Coast Chapter Advisor

## **Traveling Dutch Oven Cookers**



Richard McCabe & Rose Perez  
Interim Chapter Advisor





## Mesquite Country Cookers Menard, Texas

Mesquite Country has been very busy this spring and summer with state parks, schools, old settlers reunions, girl scouts demos.

This July Mesquite chapter is one year old. A wonderful year of cooking, friends new and old, fishing dogs at area lakes, state dog at Glen Rose and numerous demo dogs. As our chapter advisor I have been blessed with hard working members and meeting LSDOS members thur out the state. Wow what a year for the chapter Member John Nichlos underwent a heart surgery in Austin this spring and is doing well now.

July has been vacation month for several of our members traveling around the state. Shirley and Derral Lewis traveled to Maine to see son Derrick and was really impressed with the beauty of the state. Our members have really branched into new recipes and types of meats cooked.

Sunday October 1st we will have dog with the Jim Bowie trail riders at the Menard County Stock Pen Crossing park pavilion. Table time about 5:00 pm. Please feel welcome to come and join in thr fellowship.

Rodney Duderstadt, Mesquite Country advisor

## Pan Handlers Plainview, Texas

The Pan-Handlers cooked for the Volunteer Work Day at Caprock Canyons State Park on April 8th. Food was provided at no charge for the volunteers and the Park staff. This has been a community service project for the Park the last two years to encourage volunteers and promote Dutch Oven cooking at the Park. We feed about 25 and our own members at the noon meal. We had folks that drove 350 miles because they were told that we were cooking that day.

Caprock Canyons State Park is becoming known for the Dutch oven cooking that is being done there on a regular basis. That was part of the goal and it is a growing trend.



The Pan-Handlers meet again on May 20th. at Ceta Canyons for a DOG. We had a great turnout with 20 folks cooking over 30 black pots of food. There was a lot of recipe exchanging going on. It was over far too fast, but the

fellowship was great as was all the food. The big hit with the young folks was Tim Payne's Smothered Prairie Dog Legs. It tasted just like chicken for a good reason --- it was chicken. We had new people cook for the first time. There was not a failure in the whole bunch.

We have not had another meeting due to busy schedules and hot weather. I believe we have assembled the best group of people in the Plains in this Group. They are a pleasure to be with.

Allen Johnson, Pan-Handlers Chapter Advisor



Eliminate the time and effort of seasoning  
**LODGE LOGIC**  
We should have thought of this 100 years ago.



## Other States

### Magnolia Black Pot Clinton, Mississippi

As I write this news letter, we are in the DOG Days of July. It has been reaching 100 degrees in Mississippi. Dutch Oven Cooking has been put on the back burner this month.

Our activities include a Memorial Day DOG or a Stray DOG at Askews Landing Campground in Edwards. A stray is anyone who wants to show up and cook. Friday night we had a fish fry. Saturday night we had 6 cooks and 16 pots of food. We had 30 people attending our DOG.

June we were off to Waveland, MS. to cook for Katrina Survivors. Our Chapter cooked 34 Dump Cakes and gave out free cookbooks. A separate report in the news about the area.

June 24 Mellisa Collier and her boys "The Hot Pots" went to a cook-off in Jasper, Arkansas. They cooked stew and chocolate ganache turtle cake. The cake was cooked by her youngest son Darren. He WON FIRST PLACE deserts!

July 4 we had our members Walter and Brenda attending THE BIG DOG in Tyler, Texas. We got reports back of a BIG DOG. Read about it in the Dogwood Chapter.

We held another Stray Dog at Askews Landing. We had a good attendance with a few visitors. Special guest on Sunday night was James Fritz. He is the director of Food Services at The Baptist Hospital. James brought a pork loin to cook. He received some Dutch Oven Cooking Lessons from Mo and Biscuit. This was after Biscuit started to cook a smelly pork roast. After learning roast was bad, he called Fritz. It was Fritz to the rescue. Thank You James!

This taught me a lesson. Sometimes we let our guard down and forget. We need to be more aware of Food Safety and handing of our foods. I would like for us to get a seminar on this for the group. I hope some will write articles on Food Safety too.

My brother "Rabbit" visited from Montgomery, Alabama. I believe I got him hooked on Dutch Oven Cooking. He is in the market for a new pot.

July 8, Biscuit presented a Dutch Oven Cooking program for The Baptist Children Village Alumni meeting.

July 15 Iron Hat, Sandra, Mo, Tammy, Biscuit and Sugar Booger attended "Cooking with Paula Deen" in Jackson. Paula was fun, loving and very personable to her fans. We all had a great time.

This summer J.T. Wilkenson son of Monty and Tammy had a three week trip to Australia. I called J.T. to see if he had any Bush Cooking. He said, no. But! Brought Dad a book on Cooking in the BUSH. I can't wait to see that book. I don't think they mean George either.

The National DOG is to be held September 15-17, 2006 at Sturgeon Bay, Wisconsin. [WWW.nationaldog.org](http://WWW.nationaldog.org). Jim and Frances Harper, a.k.a. Tapscrew and Biscuit and Sugar Booger are planing a trip together to represent The Magnolia Black Pots. We are entering The Iron Chef cook-off. Looking forward to meeting Cee Dubs and Johnny Nix.

November 4<sup>th</sup> will be a EAST MEETS WEST Dog. The Camilla and Magnolia Black Pots are meeting in Pickensville AL. This will be at the campground on the state line. We look forward to the two chapters having an opportunity to get to know each other better.

Keep those pots HOT!

### Mississippi Report on Katrina Suvivors

By Biscuit T. Sims

Clinton, Mississippi

June 3, 2006

It has been two months since we were in Waveland, MS. cooking dump cakes and catfish for the folks in Waveland. A little improvement has been made as far as trash removal. But still lots and lots of trash. A little building is going on. You see a few new buildings on HWY 90. People are still living in tents and FEMA trailers. Even as you pass south on I-59 about 10 miles south of Hattiesburg, you see a field filled with over > 1000 plus FEMA trailers. Empty and waiting to be delivered. Your stomach sinks with sickness when you see this sight. Knowing someone is in need of a trailer.

On Saturday June 3, 2006, our Sunday School Class from Morrison Heights Baptist Church in Clinton, > Mississippi cooked 500 Hamburgers, 100 Hot Dogs, 130 pounds of Fries and 60 pounds of Cole Slaw. And lots of bottled water and soft drinks. Four members and HARD WORKING MEMBERS of The Magnolia Black Pots Chapter cooked 34 Dump Cakes. This was a lunch meal. We passed out about 500 cookbooks. They went so fast, it was like we were giving away \$100 Bills. We also gave some White Lily coupons / recipe sheets. Passed out some White Lily Biscuit Mixes and Muffin Mixes. LODGE Basic Filed Guide handout too.

We had lot's of questions on how to season cast iron. They found their cast iron skillet in the debris of their home. All rusty.

Some group had delivered a truck load of used stuff, computers, tables and a kitchen stove. Softball gear and red, white and Blue softball and baseball metals. One lady was getting these used metals to pass out to the kids for awards from their team. She was so Thankful to get such a small gift. It reminded me as a kid, when Mama would get us hand me downs. All the stuff went too.

Waveland was where the eye of the storm hit. Nothing but slabs where houses were and no trees. The trees are dying from the salt water.

If, your group would like to go and have an event of some kind. Contact City Hall in Waveland, MS.

Tom Sims, Need Five Hot Butter Biscuits, [n5hbb@yahoo.com](mailto:n5hbb@yahoo.com)



## Amber Waves Kansas

We haven't been doing a lot of cooking due to the heat, but we've done some!

The first ever Minnesota DOG for the Amber Waves Chapter was hosted by John Frerichs & family on June 24<sup>th</sup>. Four cooks participated. They met around 10:00 a.m. and made caramel rolls to get things started while they visited and got acquainted a bit. Once they really got to cooking, they made cornbread & gravy, country style ribs, sparkling potatoes, BBQ roast beef with homemade buns for sandwiches, baked onions, a caramel apple cake & a cheesecake! Made more food than could be eaten, but they tried! A good time was had by all, and introduced some new folks to Dutch oven cooking, which is what we're all interested in doing.



On June 9<sup>th</sup>, 5 members of our group cooked cobblers and cake for the local Relay for Life in our area. We served ice cream with the desserts, and got rid of everything we had within 45 minutes. We managed to raise some money for the American Cancer Society, and are convinced that we need to cook more next year!

On July 1<sup>st</sup> Chuck & Kay Shults, Mike & Verna Bockover & Doug & Ronda Barnow cooked with the Dogwood Chapter at Tyler, Texas. Cajun garlic pork loin, chicken & rice, Southwest hominy, stuffed mushrooms, potatoes, and baked beans were part of our contribution to the cooking that day. Doug & I were really glad to have the chance to visit with the friends we had made in Tyler last year, and the other members really enjoyed the experience of a participating in a bigger DOG than we usually have at home. Many thanks to Jerry Hannah for the hospitality his group showed us!

On July 2<sup>nd</sup> we traveled to Wright Patman Lake near Texarkana. There we cooked with the Caddo Area Dutch Oven group. We met Jerry Dukes, wife Helen, & two other couples from the group. We also entertained 2 other families from the Texarkana area, and hope they may eventually join Jerry's group for more DO cooking. We were really impressed with Jerry's fried okra & jalapenos, & have enjoyed that several times since we got back to Kansas! And Helen's bread pudding was awesome!



Our next "event" is the benefit for Horizon Hospice at the Elks Lake north of Chanute, KS on August 26<sup>th</sup>. We will be camping / cooking at the south end of the lake. Meal will be served at the lake house at 6:00 p.m. All donations for the meal will go to Hospice. We'd welcome any cooks who'd like to join us, as well as visitors.

Plans for future gatherings are indefinite at this time. However, if anyone is interested in cooking with our group please contact us and we'll get a few folks together! There's always somebody ready to cook around here!

Ronda Barnow, Amber Waves Chapter Advisor

## Bay Area Dutch Oven Gypsies California

April 15th the BADOG's held their First Easter DOG at Coyote Point Park in San Mateo. It was a gorgeous spring day, with a light rain early in the day. This park had a recent upgrade to the group picnic areas, and we really enjoyed the concrete buffet tables for food prep and the Easter buffet. Savory smells of Ham, Lamb roast, Sweet potatoes, Breads and Cakes filled the air.



The local sporting good store Mel Cottons had arranged with the BADOG's to demonstrate Dutch Oven cooking at their annual Summer Expo. This was a two day event for families to attend in the store's parking lot. The cooks manned the Camp Chef booth too, in addition to cooking full time. The Camp Chef grill box was put into action, cooking up mouth watering Roasts!, Garlic rice, Peach Cobblers, Cinnamon Rolls and Cinnamon monkey bread in the 12 inchers sure put smiles on many faces.



Foggy Dog was the theme for the groups 1st Annual Camping trip! The fog was thick at the Half Moon Bay state beach, which was a welcome respite from the 100 degree weather we'd had inland! We arrived on Friday afternoon and proceeded to set up the camp sites. Cracker barrel time came soon enough and the perpetual Nacho's and sinfully gooey Smores-fondue were both hits! On Saturday, we started out with a hearty shared breakfast of Monkey bread, Corn bread with peppers, Dutch babies and Herbed biscuits. Later Dutch oven classes were held for anyone at the park who cared to stop by, and were really appreciated by the campers and camp hosts as well. A few cookbooks found new homes as well. Dinner preparations were quickly underway, a Pork roast simmered from one large Dutch, while whole wheat rolls rose quietly in another. A hearty Clam chowder stewed in a MACA oval, and a spicy Chicken and rice was debuted by a teen chef. Garlic rice, Corn on the cob and Broccoli stir fry rounded out the meal. We ate under the two large dining flies in our lawn chairs, which was a nice social set up. Dessert was chocolate lava cake, and we made sure we ate it all! Two new families joined our group and were not disappointed!

In addition to the core group activity, many of our members are active in Boy Scouts. They have been feeding scouts, adult staff and camp staffs in various activities over the last months as well.

Richard cookiE. Smith  
Bay Area Dutch Oven Gypsies Chapter Advisor

**LODGE CAST IRON**

## Kokomo Kookers Chapter Indiana

The Kokomo Kookers are having a DOG Aug 26th at INDIANA BEACH.

Indiana Beach  
5224 E Indiana Beach Rd  
Monticello, Indiana  
[www.indianabeach.com](http://www.indianabeach.com)

We will gather at 9:00 or 10:00 and eat at 1:00 pm

There are several camp sites available and with full hook-ups. We are currently in camp site area: K8 - K9 - K17 - K18 - K16 - K15.

For more information my e-mail address is [m.soupley@att.net](mailto:m.soupley@att.net) phone number is (765) 459-4335

Mike Soupley  
Kokomo Kookers Chapter Advisor

## Backwoods Volunteers Chapter Tennessee

May 31,2006: Terry cooked a 18 pound Cajun Turkey in a Camp Chef ultimate turkey roaster. For his co-workers at the wastewater plant in Columbia, TN. We had about 50 people at the picnic.

June 3,2006: Ralph and Terry did a DOG at Ralph's brothers house near Murfreesboro, TN  
One evening, we cooked homemade biscuits in a 12" DO, white beans cooked over an open fire in a 10" DO, potatoes in a 12" DO, and mesquite chicken in a 10" DO. We had about 7 people there.

June 23,2006: The local ham radio club had their annual field day (an all nighter where they talk all over the world). Terry and Ralph cooked homemade biscuits and sausage gravy in a 12" DO.

Others cooked eggs, bacon, and sausage. But no body brought any HAM for breakfast?

July 30,2006: Terry and Ralph went to meet our newest members of the group. Tim and Terri Green. We met at their home in Laverne, TN

There they cooked laser stew in a 12" deep and an apple crisp in a 12" shallow. While we were there met some more folks that were talking about getting into the fun of Dutch oven cooking.

Ralph Patterson  
Backwoods Volunteers Chapter Advisor

## Recipes

### Huevos Rancheros

6 6-inch corn tortillas  
2 tablespoons vegetable oil  
1/2 cup chopped onion  
1 clove garlic, minced or put through a garlic press  
3 large ripe tomatoes, peeled and chopped  
1/4 teaspoon salt  
4-ounce can green chiles, undrained  
Refried beans  
6 eggs  
1 cup grated cheese  
Sauté onion and garlic until crisp-tender in 12" Dutch oven.  
Add tomatoes, chiles and salt. Simmer, uncovered, 10 minutes, stirring occasionally.  
While vegetables are simmering heat oil in skillet. Dip the tortillas, one at a time, in hot oil, 5 seconds on each side just until softened. Drain tortillas on paper towels. Remove vegetables from Dutch oven & line tortillas, letting tortillas extend 1/2 inch up the side of the oven.  
Spread refried beans over tortillas, then pour vegetable mixture over beans. Make 6 indentations in tomato mixture, and break an egg into each. Bake at 350°F for 25 minutes. Sprinkle with grated cheese and bake an additional 2 minutes. Serve immediately. Makes 3 to 4 servings.

Ronda Barnow, Amber Waves Chapter

### Pork Ribs

3/4 cup packed brown sugar  
1/2 cup soy sauce  
1/2 cup ketchup  
1/4 cup honey  
2 tablespoons of cider or white wine vinegar  
3 cloves garlic  
1 teaspoon ground ginger  
1 teaspoon salt  
1/4 to 1/2 teaspoon crushed red pepper flakes  
5 pounds country style pork ribs  
Pour over ribs in a zip-lock bag and marinade overnight. Put in DO on a bed of onions and cook low and slow.

Submitted by John Frerichs, Amber Waves Chapter



### Ric's Cornbread

14 inch DO  
3 cups of cornmeal  
4 cups flour or Bisquick  
2 cans Cream style corn  
2 eggs  
1 1/2 cups fine diced onion (or as much as you can stand!)  
1 cup buttermilk

In a bowl add cornmeal and 1/2 of the flour, both cans of corn, eggs, onion, and the cup of buttermilk. If the batter is too loose, add flour to firm it up. You want a thick pancake batter consistency. Grease the DO well with butter/shortening and dust with cornmeal. Pour batter into DO but fill no more than 2/3's full. Bake for 50-55 minutes, rotating the lid and pot in opposite directions occasionally. Serve with your favorite toppings such as butter, sausage gravy, or jam.

Submitted by John Frerichs, Amber Waves Chapter

### Stuffed Pork Roast

1/3 cup finely chopped onion  
1/3 cup finely chopped green pepper & / or jalapeno  
2 cloves garlic, minced  
1 tsp. salt  
1 tsp. cayenne  
1 tsp. coarsely ground black pepper.

3 or 4 lb. boneless pork loin roast

For stuffing, combine onion, green pepper, garlic, salt, cayenne & black pepper in a bowl. Mix well, adjusting seasonings to suit your taste.

Cut 12 to 14 deep slits, about 1 inch wide randomly around the pork roast. Stuff slits with some of the stuffing mixture. Place roast fat side up on trivet in Dutch oven. Rub remaining stuffing mixture over roast.

Roast at 325 degrees for 2 1/2 to 3 hours, until meat thermometer registers 170 degrees. Let stand about 15 minutes before slicing.

Submitted by Ronda Barnow,  
Amber Waves Chapter



## **Apricot Chicken Divine**

2 Tbsp. Butter or Margarine  
2 Tbsp. Olive Oil  
6 Skinned Chicken Breast halves  
½ c. White Flour  
1 tsp. Salt  
½ c. Apricot Preserves  
1 Tbsp. Dijon Mustard  
½ c. Nonfat Yogurt  
2 Tbsp. Slivered Almonds

Shake Chicken in plastic bag with flour and salt until coated.  
Melt butter and oil in 12" Dutch Oven. Place chicken in single layer in the Dutch Oven.

Combine Apricot preserves, Mustard and Yogurt. Spread this on the Chicken and bake for 30 min, or until done @ 375 degrees. After it's cooked, put the Almonds on top.

Richard cookiE. Smith  
Bay Area Dutch Oven Gypsies

## **Smoked Wieners in Apple-Sweet Potato Medley**

-Tom Earnest, Recipe from Family Magazine

1 17 oz can sweet potatoes  
½ pound smoked wieners or sausage  
2 tbs butter  
1 21 oz can Apple Pie Filling  
¼ c chopped nuts  
2 tbs brown sugar (light or dark)

Preheat oven to 350 degrees. Slice sweet potatoes in 8 inch square dish. Spread smoked wieners over this. Sprinkle brown sugar over top and dot with butter. Spread apple pie filling over all. Sprinkle with nuts. Bake for 1 hour. Wieners vs. sausage determine actual baking time. Serves 5-6. This is for in home baking. For Dutch oven baking, follow above instructions except use 10 inch DO instead of square dish.

If DO is hot, baking time is approximately 45 minutes.

## **Giant Cinnamon Pecan Ring**

-Ann Audleman -Friends of Karyn and Mel Tomlinson

2 1lb pounds frozen bread dough  
½ c butter, melted  
½ c sugar  
½ c packed brown sugar  
2 tsp cinnamon  
½ c chopped pecans  
1 ¼ c sifted powdered sugar  
½ tsp vanilla  
Milk (about 4 tsp)  
Cinnamon Sticks (optional)  
Pecan Halves (optional)

Lightly grease inside of DO. On a lightly floured surface, flatten thawed dough slightly. Cut each loaf into 4 pieces (total of 8). Form each piece into a rope about 18" long.

Brush each rope on all sides with melted butter. Stir together sugar, brown sugar and cinnamon. Place mixture on sheet of foil and roll in sugar mixture to coat evenly. Shape rope into coil in the center of the DO. Roll another rope in sugar. Attach securely to end of first rope and continue coil. Continue coating ropes and attaching to for a 10-11" circle. Sprinkle any remaining sugar over coil. Sprinkle chopped pecans. Cover and let rise in a warm place for about 30-40 minutes. Bake at 350 for 30-35 minutes or till done. Cover with foil last 15 minutes to prevent over browning if necessary. Cool about 15 minutes. Stir together powdered sugar, vanilla and enough milk to make thick glaze. Spoon over top of bread. Decorate with cinnamon sticks and pecan halves if desired. Serves 16.

## **Stick to Your Ribs Breakfast Casserole**

-Yvonne Newton

1 bag Hash Brown Potatoes O'Brien  
1 doz. Eggs  
1 1/2 c shredded cheese  
Dried onions to taste  
1 lb precooked sausage  
Salt/Pepper to taste  
¼ c milk

Mix eggs until smooth. Add all ingredients and mixed well. Line DO with foil. Pour egg mixture into DO and cover. Cook for about 35-40 minutes.

## **DO Spicy Barbequed Beans- Bill and Bev Brummel**

2 16 oz. cans Ranch Style beans- un-drained  
1 c freshly fine chopped bbq brisket  
4 heaping Tbl brown sugar  
1 Tbl chili blend powder  
1 tsp liquid smoke  
½ c Pace Thick "N Chunky Salsa  
½ c water

Combine all ingredients into 10" DO. Using only coals under the oven and bring to a boil and then reduce to a simmer. Cook at a simmer for about 20 minutes and serve warm.

## **Smothered Venison Tips**

- Walter Jesse

2 lbs venison tips  
1 chopped onion  
1 jalapeno pepper, chopped and seeded  
1 can cream of mushroom soup  
½ can milk  
1 small can mushrooms

Cut venison into bite size pieces. Dredge in seasoned flour. Brown meat and remove. Sauté onion and jalapeno pepper in 10" DO. Add soup with milk and mushrooms. Mix well. Add venison tips. Season to taste. Cook 1 hour or until tender.

## Summer Squash Casserole

- Cathy and Richard Duquette

3 c yellow squash sliced  
1 lg onion thinly sliced  
2 cans cream of mushroom soup  
½ tsp pepper  
½ tsp dill  
1 can sliced water chestnuts  
1 c sour cream  
1 c herb stuffing  
½ c butter  
¾ c grated cheese

Steam squash and onions until tender. Mix in soup, pepper, dill, water chestnuts and sour cream. In a greased baking dish, spread half the stuffing to evenly cover bottom. Spoon squash on top. Cover with remaining stuffing. Drizzle on butter and sprinkle on grated cheese. Bake 350 degrees for 35 minutes until cheese is bubbly.

## Chocolate Ganache Turtle Cake

3 cups sugar  
3 cups all purpose flour  
1 cup cocoa  
1 ¼ tsp baking soda  
1 tsp baking powder  
1 tsp salt  
3 eggs  
1 cup vegetable oil  
1 cup buttermilk  
1 ½ cup hot water  
2 tsp vanilla

### GANACHE

12 oz pkg milk chocolate chips, melted  
½ cup whipping cream

### GLAZE

6 oz pkg semi-sweet chocolate chips, melted  
½ cup whipping cream  
caramel sauce (store bought ice cream variety)  
toasted pecans

Grease and flour 12 inch Dutch oven, set aside. In a large bowl, combine sugar, flour, cocoa, soda, powder, and salt. In a medium bowl, combine eggs, oil, buttermilk, water, and vanilla. Pour the liquid ingredients into the dry ingredients. (We actually omitted this step and just measured the wet ingredients directly into the dry and then stirred real good.) Stir until well mixed, about 2 minutes. Batter will be runny. Pour into prepared oven. Bake in Dutch oven about 25 to 30 minutes, or until cake starts to pull away from the sides of the oven. Use 8 coals under and 16 on lid. Cool 10 minutes in oven. Remove from oven and allow to cool on a rack for about 20 minutes. Cool completely. Using dental floss or a

long knife, slice cake into 2 layers horizontally. Carefully remove top layer and set aside.

Make ganache by combining all ganache ingredients. Stir until well mixed. Ganache will be about as thick as frosting. If it is too thick, thin with a little cream or milk. Spread onto bottom layer. Allow some to ooze out of the sides. Top with other layer.

Make glaze by combining melted chocolate with whipping cream. Spread over top of cake and allow to run down sides. Drizzle caramel sauce over top of cake and cover with toasted pecans.

## Chuckwagon Stew

2.5 lb beef cubes  
2 tbsp flour  
1 tbsp paprika  
1 tsp chili powder  
2 tsp salt  
3 tbsp shortening  
2 onions, sliced  
1 clove garlic, minced  
1 (28 oz) can tomatoes  
3 tbsp chili powder  
1 tbsp ground cloves  
½ - 1 tsp dry crushed red peppers  
2 c chopped potatoes  
1 c chopped carrots

Coat beef in mixture of flour, paprika, 1 tsp chili powder and salt. Brown in hot shortening in Dutch oven. Add onion and garlic, cook until soft. Add tomatoes, chili powder, cinnamon, cloves and peppers. Cover and simmer 2 hours. Add vegetables, cook until tender, about 45 minutes. (This was a tad bit too much cinnamon for me and for the judges!)

By HOT POTS/ Mellisa Collier  
Magnolia Black Pots Chapter





**Come and Bring an Interested Friend  
to a Dutch Oven Gathering for**

**FUN, FOOD, and FELLOWSHIP**

**LONE STAR DUTCH OVEN SOCIETY**

**2006 – 2007 CALENDAR OF EVENTS**

[WWW.LSDOS.COM](http://WWW.LSDOS.COM)

Sept 9 Bayou Pots DOG – 9:00 a.m.-3:00 p.m.  
Cypress/Black Bayou Recreational Park  
North of Bossier City, LA  
Chapter Advisor: Earl Timmons  
[stimmons1@earthlink.net](mailto:stimmons1@earthlink.net) (318) 686-8992 or (318) 688-2138

Sept 9 Mesquite Country DOG – 11:00 a.m.-2:00 p.m.  
Stockpen Crossing Pavilion, Menard, TX  
Chapter Advisor: Rodney Duderstadt  
[rodney7539@verizon.net](mailto:rodney7539@verizon.net) (325) 396-2283

Sept 9 North Texas Prairie DOG – 10:00 a.m.-2:00 p.m.  
Central Park, 1899 S. Edmunds, Lewisville, TX  
Chapter Advisor: Bruce Bonnett  
[ntp@lsdos.com](mailto:ntp@lsdos.com) (214) 328-6486

Sept 10 Lost Pines DOG – 12:30 p.m. - (?)  
Fisherman's Park, Bastrop, TX  
Ovens on the table by 3:00 p.m.  
Chapter Advisor: Georgia Lewis  
[thegypsy5@netzero.net](mailto:thegypsy5@netzero.net) (512) 295-3873

Sep 16 Saltgrass DOG - 1:00 p.m.-5:00 p.m.  
Bear Creek Park, Pavilion No. 6, Houston, TX  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) (281) 292-3960

Sep 16 Texoma Dutchers DOG  
Loy Lake Park, Sherman, TX  
Chapter Advisor: Connie Johnson  
[crip29@gmail.com](mailto:crip29@gmail.com) (903) 893-5397

Sep 16 Pioneers of the Gulf Coast DOG  
Welder Wildlife Refuge, Sinton, TX  
Chapter Advisor: Karen Howden  
[jhowdenCC@aol.com](mailto:jhowdenCC@aol.com) (361) 986-1268

Sep 24 Wildflower DOG  
San Gabriel Park, Georgetown, TX  
Set up 1:30 p.m. Pots on the table about 4 p.m.  
Chapter Advisor: Karen Dufresne  
[kdufresne@austin.rr.com](mailto:kdufresne@austin.rr.com) (512) 388-5492

Sep 29-Oct 1 Uvalde BIG DOG  
Chalk Bluff Park, Uvalde, TX  
Contact: Yvonne Newton  
[ynewton@swbell.net](mailto:ynewton@swbell.net) (210) 509-9437

Oct 1 Mesquite Country DOG with Jim Bowie Trail Riders  
Stockpen Crossing Pavilion, Menard, TX  
Chapter Advisor: Rodney Duderstadt  
[rodney7539@verizon.net](mailto:rodney7539@verizon.net) (325) 396-2283

Oct 7 Bare Pots DOG - 8:00 a.m.-12:30 p.m.  
Eisenhower Park, San Antonio, TX  
Chapter Advisor: Yvonne Newton  
[ynewton@swbell.net](mailto:ynewton@swbell.net) (210) 509-9437

Oct 14 Bayou Pots DOG – 9:00 a.m.-3:00 p.m.  
Cypress/Black Bayou Recreational Park  
North of Bossier City, LA  
Chapter Advisor: Earl Timmons  
[stimmons1@earthlink.net](mailto:stimmons1@earthlink.net) (318) 686-8992 or (318) 688-2138

Oct 14 Mesquite Country DOG – 11:00 a.m.-2:00 p.m.  
Stockpen Crossing Pavilion, Menard, TX  
Chapter Advisor: Rodney Duderstadt  
[rodney7539@verizon.net](mailto:rodney7539@verizon.net) (325) 396-2283

Oct 14 Annual Dutch Oven Demonstration  
Mott's Wholesale, Spurger, TX  
Contact: Jerry Harrison at [jdharison@houston.rr.com](mailto:jdharison@houston.rr.com)

Oct 21 Saltgrass DOG - 1:00 p.m.-5:00 p.m.  
Bear Creek Park, Pavilion No. 6, Houston, TX  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) (281) 292-3960

Oct 21 Texoma Dutchers DOG  
Loy Lake Park, Sherman, TX  
Chapter Advisor: Connie Johnson  
[crip29@gmail.com](mailto:crip29@gmail.com) (903) 893-5397

Oct 28 North Texas Prairie Dog Demonstration  
9:00 a.m.-4:00 p.m. Days of Old Celebration  
Penn Farm Agricultural Historic Center  
Cedar Hill State Park, Cedar Hill, TX  
Chapter Advisor: Bruce Bonnett  
[ntp@lsdos.com](mailto:ntp@lsdos.com) (214) 328-6486

Oct 29 Wildflower DOG  
Location to be Announced  
Chapter Advisor: Karen Dufresne  
[kdufresne@austin.rr.com](mailto:kdufresne@austin.rr.com) (512) 388-5492

Oct 29 Bay Area Dutch Oven Gypsies "Spooky" DOG  
Location to be Announced  
Chapter Advisor: Richard Smith  
[thecleanersstore@sbcglobal.net](mailto:thecleanersstore@sbcglobal.net) (408) 483-6825

Nov 4 East Meets West DOG  
Pickensville Campground  
61 Camping Road, Carrollton, AL  
Contact: Steve Bowdoin, Alabama Camellia Chapter,  
at [steve@bowdoin.com](mailto:steve@bowdoin.com) or Biscuit Sims, Mississippi  
Magnolia Black Pots Chapter, at [n5hbb@yahoo.com](mailto:n5hbb@yahoo.com)

Nov 11 Bayou Pots DOG – 9:00 a.m.-3:00 p.m.  
Cypress/Black Bayou Recreational Park  
North of Bossier City, Louisiana  
Chapter Advisor: Earl Timmons  
[stimmons1@earthlink.net](mailto:stimmons1@earthlink.net) (318) 686-8992 or (318) 688-2138

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[rodney7539@verizon.net](mailto:rodney7539@verizon.net) (325) 396-2283



## 2006 CALENDAR OF EVENTS (continued)

- Nov 11 Magnolia Black Pots Demonstration  
9:00 a.m.-2:00 p.m.  
Mississippi Forestry AG Museum  
Harvest Festival, Jackson, MS  
Contact: Biscuit Sims [n5hbb@yahoo.com](mailto:n5hbb@yahoo.com) (601) 924-4264
- Nov 11 Village Creek Cookers Syrup Making Festival  
Floyd Boyett's Farm, Kountze, TX  
Contact: Bo Clark  
[clark4113@ruralcomm.com](mailto:clark4113@ruralcomm.com) (409) 246-3748
- Nov 18 Saltgrass DOG - 1:00 p.m.-5:00 p.m.  
Bear Creek Park, Pavilion No. 6, Houston, TX  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) (281) 292-3960
- Nov 18 Texoma Dutchers DOG  
Loy Lake Park, Sherman, TX  
Chapter Advisor: Connie Johnson  
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Stockpen Crossing Pavilion, Menard, Texas  
Chapter Advisor: Rodney Duderstadt  
[rodney7539@verizon.net](mailto:rodney7539@verizon.net) (325) 396-2283
- Dec 16 Texoma Dutchers DOG  
Loy Lake Park - Sherman, Texas  
Chapter Advisor: Connie Johnson  
[crip29@gmail.com](mailto:crip29@gmail.com) (903) 893-5397
- Jan 12-14 Board of Directors Meeting and DOG  
Crockett Family Resort, Crockett, TX  
Contact: Gale Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) (281) 292-3960
- Jan 13 North Texas Prairie DOG & Demonstration  
10:00 a.m.-2:00 p.m, Penn Farm Agricultural Historic Center  
Cedar Hill State Park, Cedar Hill, TX  
Chapter Advisor: Bruce Bonnett  
[ntp@lsdos.com](mailto:ntp@lsdos.com) (214) 328-6486
- Feb 10 North Texas Prairie DOG - 10:00 a.m.-2:00 p.m  
Stone Tables Picnic Area, White Rock Lake, Dallas, TX  
Chapter Advisor: Bruce Bonnett  
[ntp@lsdos.com](mailto:ntp@lsdos.com) (214) 328-6486
- Mar 10 North Texas Prairie DOG & Demonstration  
10:00 a.m.-2:00 p.m, Penn Farm Agricultural Historic Center  
Cedar Hill State Park, Cedar Hill, TX  
Chapter Advisor: Bruce Bonnett  
[ntp@lsdos.com](mailto:ntp@lsdos.com) (214) 328-6486
- Apr 14 North Texas Prairie DOG & Demonstration  
10:00 a.m.-2:00 p.m Mesquite, TX  
Chapter Advisor: Bruce Bonnett  
[ntp@lsdos.com](mailto:ntp@lsdos.com) (214) 328-6486
- May 5 Griswold & Cast Iron Cookware Association  
Demonstration – South Fork Hotel  
1600 North Central Expressway, Plano, TX  
Contact: Bruce Bonnett  
[ntp@lsdos.com](mailto:ntp@lsdos.com) (214) 328-6486

## History of the Lone Star Dutch Oven Society

In the fall of 1994, the Lone Star Dutch Oven Society was established to form a Texas Society for people who are interested in cooking outdoors in Dutch Ovens. Dutch Ovens are cast iron cooking pots that originated in Europe many hundreds of years ago. In the 18th century they were manufactured in England, and brought to this country by Dutch Traders... thus the name "Dutch" ovens. These wood fired cooking utensils were of paramount importance to the pioneers who settled this continent. The great Texas cattle drives could not have happened without them.

Societies of Dutch oven cooking have existed in Utah and surrounding states for over ten years. The LSDOS was patterned after the Dutch oven societies in these areas, but we are truly Texas unique. Since that time our society has grown to include chapters in a dozen areas around the state. Each chapter hosts their local DOGS on their own schedule. Our society boasts some extremely competent cooks who are always willing to share their knowledge and experience. Some of our members have been cooking with these black pots for more than 40 years. Join LSDOS, whether you like to cook around a campfire or on your patio with charcoal, and make future history in Texas style cooking... with us!

## Cleaning A Dutch Oven

1. If food is badly burned and crusted in the pot, fill with very hot water and let sit for a few minutes.
2. Scrape out burned stuff with a plastic scraper or plastic spatula.
3. When excess is removed, then use hot water and a plastic scrubby or natural fiber brush to scrub clean the pot. Natural fiber brushes can be found at Asian stores and other places as well.
4. Don't use soap to clean the pot as it will get into the seasoning and possibly be tasted in your next dish.
5. Place back on heat and let dry thoroughly. Store with lid open in a dry place when cooled. Many say lightly oil before storing but they will rapidly go rancid in warmer climates if stored with an oil coating. Just oil slightly before each use.

Tip: NEVER wash your cast iron cookware in a dishwasher. (Never wash your good kitchen knives in the dishwasher either)

## 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



Tattoos are \$1 each



Aprons are \$15 each  
Large and Small Sizes



Cook Books are \$15 each



**NEW**  
LSDOS Embroidery Patch  
\$3.00 each

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

### **TEXAS**

**Austin** - Wildflower Chapter - *Karen Dufresne* -- 512-388-5492 - [kdufresne@austin.rr.com](mailto:kdufresne@austin.rr.com)  
**Bastrop** - Lost Pines Chapter - *Georgia Lewis* - 512-295-3873 - [thegypsy5@netzero.net](mailto:thegypsy5@netzero.net)  
**Bryan/College Station** - Brazos Valley Chapter - *Tommy Raykovich* - 979-696-7561 - [raykovich2@verizon.net](mailto:raykovich2@verizon.net)  
**Center** - Toledo Bend Chapter - *Carolyn Chandler* - 936-598-5349 - [cchandler@qzip.net](mailto:cchandler@qzip.net)  
**Corpus Christi** - Pioneers of the Gulf Coast - *Karen Howden* - 361-986-1268 - [jhowdenCC@aol.com](mailto:jhowdenCC@aol.com)  
**Crosby/Highlands** - San Jacinto Sons Chapter - *Tracy Scannell* - 281-328-5366 - [stevescannell@msn.com](mailto:stevescannell@msn.com)  
**Dallas/Fort Worth** - North Texas Prairie Dog - *Bruce Bonnett* - 214-328-6486 - [b.bonnett@comcast.net](mailto:b.bonnett@comcast.net)  
**Gonzales** - Independence Chapter - *Ken Brown* - 830-875-3995 - [kbrown@bcsnet.net](mailto:kbrown@bcsnet.net)  
**Houston** - Saltgrass Chapter - *Gale & Mary Merriwether* - 281-292-3960 - [mgmerri@charter.net](mailto:mgmerri@charter.net)  
**Kerrville** - Hill Country Chapter - *Butch Mize* - 830-866-3396 - [blackpotwizard@yahoo.com](mailto:blackpotwizard@yahoo.com)  
**LaPorte** - Seabreeze Chapter - *Bob Gidney* - 281-471-6665 - [bobgidney@ani-lati.org](mailto:bobgidney@ani-lati.org)  
**Lufkin/Diboll** - Piney Woods Chapter - *Arlene Hook* - 936-829-3616 - [ArleneHook@aol.com](mailto:ArleneHook@aol.com)  
**Lumberton** - Village Creek Cookers Chapter - *Bo Clark* - 409-246-3748 - [clarkredpower@aol.com](mailto:clarkredpower@aol.com)  
**Menard** - Mesquite Country Cookers Chapter - *Rodney Duderstadt* - 325-396-2283 - [rodneyduder@yahoo.com](mailto:rodneyduder@yahoo.com)  
**Orangefield** - Oil Patch Cookers Chapter - *Mack Smith* - 409-745-1288 - [crreeves@sbcglobal.net](mailto:crreeves@sbcglobal.net)  
**Plainview** - Pan Handlers Chapter - *Allen Johnson* - 806-774-5401 - [dopumpdr@hotmail.com](mailto:dopumpdr@hotmail.com)  
**San Antonio** - Bare Pots Chapter - *Yvonne Newton* - 210-509-9437 - [ynewton@swbell.net](mailto:ynewton@swbell.net)  
**Sherman** - Texoma Dutchers Chapter - *Connie Johnson* - 903-893-5397 - [crip29@gmail.com](mailto:crip29@gmail.com)  
**Texarkana** - Caddo Area Chapter - *Jerry Dukes* - 903-334-9346 - [jddihwrr@valornet.com](mailto:jddihwrr@valornet.com)  
**Traveling Dutch Oven Cookers** - *Richard McCabe* - 830-896-4059 - [outback@ktc.com](mailto:outback@ktc.com)  
**Tyler** - Dogwood Chapter - *Jerry Hannah* - 903-561-0505 - [jhannah257@earthlink.net](mailto:jhannah257@earthlink.net)  
**Wichita Falls** - Red River Valley Chapter - *Dwayne Hill* - 940-692-0747 - [hilltop4455@aol.com](mailto:hilltop4455@aol.com)  
- *Harley Mills* - 940-692-2598 - [padler28@aol.com](mailto:padler28@aol.com)

### **OUT OF STATE CHAPTER**

**Alabama** - Camellia Chapter - *Betty Johnson* - 256-825-2941 - [bjohn334@yahoo.com](mailto:bjohn334@yahoo.com)  
**California** - Bay Area Dutch Oven Gypsies - *Richard Smith* - 408-483-6825 - [thecleanerstore@sbcglobal.net](mailto:thecleanerstore@sbcglobal.net)  
**Indiana** - Kokomo Kookers Chapter - *Mike Soupley* - 765-459-4335 - [m.soupley@att.net](mailto:m.soupley@att.net)  
**Kansas** - Amber Waves Chapter - *Ronda L. Barnow* - 620-431-0947 - [rlb\\_51@yahoo.com](mailto:rlb_51@yahoo.com)  
**Louisiana** - Bayou Pots Chapter - *Earl Timmons* - 318-686-8992 - [stimmons1@earthlink.net](mailto:stimmons1@earthlink.net)  
**Mississippi** - Magnolia Black Pots Chapter - *Biscuit T. Sims* - 601-924-4264 - [n5hbb@yahoo.com](mailto:n5hbb@yahoo.com)  
**North Carolina** - Long Leaf Pine Chapter - *Jean Watts* - none - [rick\\_jeanwatts@bellsouth.net](mailto:rick_jeanwatts@bellsouth.net)  
**Tennessee** - Backwoods Volunteers Chapter - *Ralph Patterson* - 931-619-1939 - [backwoodsvolunteers@yahoo.com](mailto:backwoodsvolunteers@yahoo.com)

### **PROSPECTIVE CHAPTERS**

**Crockett, Texas** - Tejas Chapter - *Tom DuBourg (Interim)* - 936-687-2156 - [none](#)

# **Big DOG and Demo Uvalde Sesquicentennial**

Chalk Bluff Park on the Nueces River

Uvalde, Texas

**September 29, 30 & October 1, 2006**



**As you know we have very few empty pots, but lots of good food !!**

**Join us for  
FUN, FOOD & FELLOWSHIP !!**



**26719 Maplewood Drive  
Spring, Texas 77386**