



# 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. 1

February, 2007

### What's Cooking in the Newsletter

#### STATE OF THE OVEN

*President's message to the membership -Bill "Bear" Hood*

Welcome to LSDOS in the year of 2007. Thank you for confidence in electing me President of this great organization and I will strive to earn your continued support.

First I want to thank the outgoing officers, Gale Merriwether, Jim Lewis and Sam Miller for the dedication and sacrifices given to this organization. Thank you is never enough-but our heartfelt thanks are given anyway. Thanks to all the new and reelected officers as we are starting the New Year with a bright future. You have given us the foundation of a growing organization, financially secure and with a legacy of leadership.

We are members of a great organization, made up of some of the finest folks on earth. Following our dedication to the promotion and enjoyment of cooking in old black pots, I want each of you to increase your dedication to the fun, food and fellowship that is part and parcel of membership.

I now want to challenge all members, not just chapter advisors and officers, to make this year even bigger and better. Invite your friends to participate and recruit new members. Help start a new chapter. Volunteer to help with demonstrations to increase awareness of our organization and cooking in Dutch ovens. Visit neighboring chapters when they have their DOGs. Come to Membership meetings and big DOGs. You, the members, are

**Membership Minutes**  
**Chapter News**  
**Recipes**  
**Calendar of Events**  
**LSDOS Merchandise**  
**LSDOS Chapters**



the strength of this society and I have never been around a finer group of folks.

If you all get involved, LSDOS will grow. If we are not growing, we are going backwards. If you missed the Crockett Board Meeting, you missed out on some great food and fellowship. I hope to meet you all around the fire, coffee in hand and pots a smoking soon.

Bill "Bear" Hood

## Minutes from January 13, 2007 LSDOS Board of Director's Meeting

By David Jones

The meeting was called to order at 3:10 Pm by Gale Merriwether.

Introduced advisors from Wildflower Chapter (Karen Dufresne), Tejas Chapter (Tom DuBourg), Mesquite Country Chapter (Rodney Duderstadt), San Jacinto Sons Chapter (Tracy Scannell), Heart of Texas Chapter (Manzel Clay), Brazos Valley Chapter (Shervonne Davis),

Tejas Chapter recognized as newest Chapter having completed third qualifying DOG yesterday.

Gale introduced the new LSDOS President, Bill (Bear) Hood, and turned the meeting over to him.

Minutes for last meeting read and approved.

Mike Dufresne read the financial report for past year. Total Income of \$15,270.84 and expenses of \$10,199.68, left a \$5071.16 surplus for the year.

### Old Business

Chapter Advisor job descriptions completed.

### New Business

Mailing address for Trustee (Mike Dufresne) needs to be changed - Trustee needs to be removed to reduce the likelihood of mail theft. Motion made, seconded, and carried.

Discussed chapters charging chapter dues and not passing them on to LSDOS.

Discussed payment of incentive money. Motion made and seconded to pay on membership as of 12/31/2006. Did not pass. Motion made, seconded, and approved to pay on membership as of 3/31/2007. Motion made, seconded, and approved to pay the amount of \$10.00 per dues paying chapter members to each chapter.

Discussed liability insurance for board members. Motion made, seconded, and approved to have Bear investigate policies and costs.

Discussed adding second signer to bank account. Motion made, seconded, and approved to add second signer.

Discussed adding the line "recruited by whom" to membership form and pay \$5.00 to member who recruits new member.

Discussed commercial advertising vs free advertising.

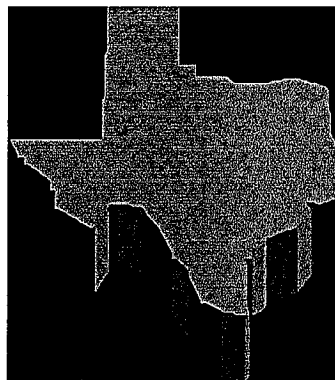
Bear solicited ideas to help the organization grow. Motion made, seconded, and approved to think about ideas and get back with Bear.

Discussed newsletter format. Bear will make a template and get it out to every chapter.

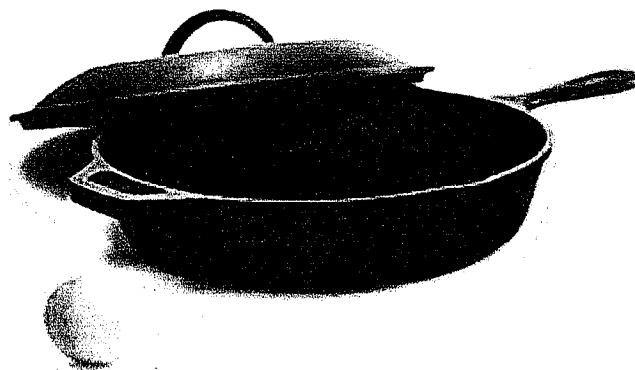
Discussed budget for 2007.

Discussed awards for outgoing President and 1st Vice President. Motion made, seconded, and approved to set aside \$100.00 per for an award.

Bear reminded all to keep lines of communications open. Meeting adjourned 4:09 PM January 13, 2007.



Seasoned, Ready to use  
cast iron cookware.



*Eliminate the time and effort of seasoning*

# LODGE LOGIC

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

## CHAPTER NEWS

### Tejas Chapter Crockett, Texas

Congratulations are in order, the Tejas Chapter held its third DOG now making it an official chapter of LSDOS. Accepting the chapter banner from President Gale Merriwether were Tom DuBourg interim advisor, and Susie Perry publicity chairman. Activities are being planned for the year and will be announced in the next newsletter.



A little cold and rain did not stop cooks from enjoying fellowship held at the Crockett Family Resort, January 12th thru 14th. New officers were installed for 2007 along with a business meeting. Campers from all over the state cooked up some good vittles including ribs, bar-be-que, Mexican stuffed bell peppers, and jalapenos to go along with jambalaya and several vegetable dishes with home-made bread and desserts. Lots of recipes were exchanged and guest were introduced to the Dutch Oven way of life. Keep the coals burning!!!

Susie Perry  
Tejas Chapter Advisor

### Pioneers of the Gulf Coast Corpus Christi, Texas

The Pioneers of the Gulf Coast held their winter DOG on January 6th at the Welder Wildlife Foundation outside of Sinton, Texas. We had a pretty good group for a drizzly day. Our group consist of members throughout all of South Texas. Homer Serna came up from McAllen and John Anderson came over from Freer. Along with Nona from Woodsboro, and the crew from the Corpus Christi area, we're representing the greater South Texas region.

It certainly was a cheesy day, for some reason we all decided that whatever we were cooking, had to contain cheese. As usual, I'm still waiting on recipes from most of the cooks, but attached are some that

we prepared. The Apple Walnut cake is from John Anderson and the Green Chili Casserole and Chicken Asparagus Casserole is from Karen Howden.

Our next DOG is to be announced. Usually, we help out the City of Corpus Christi's Texas Independence Day Celebration in March with a demo. I'll keep y'all posted as to where and when we hold our next.

Karen Howden  
Pioneers of the Gulf Chapter Advisor

### Dogwood Chapter Tyler, Texas

The Dogwood Chapter would like to take this opportunity to thank our founder, Jerry Hannah and his lovely wife, Peggy. Jerry stepped down as chapter advisor in October to spend more time with his family. If it was not for Jerry, there might not be a Dogwood Chapter, the largest chapter in LSDOS.

Jerry and Peggy volunteered many hours to bring together a great group of people. Many hours of fun and fellowship have been had because of these two great people. A lot of pots of great food have also been enjoyed.

Thank you from everyone in the Dogwood Chapter for leading us down the trail to hot black pots. We will carry on the tradition of Fun, Food and Fellowship!

The winter Dogs have been quite a challenge since "old man winter" showed up in East Texas again. We were getting kinda of spoiled to the mild weather. Luckily no rain has dampened our DOGs, just cold temperatures. Attendance has been good and the comfort food has been terrific! No less than 20 pots at any DOG!

We have been fortunate to have several "pups" attend our gatherings with their parents and grandparents. It is quite exciting to watch them learn and have fun experiencing the greatness of our hobby! Hopefully they will become the next generation of Dutch Oven believers!

The chapter is looking forward to our demonstration at the Freshwater Fisheries Center in Athens, TX on March 31st. This is great exposure for our chapter and is a lot of fun. No less than 500 people will pass by our pots for samples and information on Dutch Oven cooking. We also have a demonstration in Troup, TX and a service project at Tyler State Park in the coming months.

Before I close I would like to congratulate one of our own, Bill "Bear" Hood for being elected president of LSDOS. Bear is a great man for the job and will lead us into a successful future. Congratulations also to all our newly elected officers. I look forward to working with everyone!

See ya down the dusty trail,

Andy Young  
Dogwood Chapter Advosor

## Saltgrass Chapter Houston, Texas

The Saltgrass Chapter cooked a "Thank You" lunch for the employees of Bear Creek Park. Ten members volunteered the people that keep the park clean and in good repair. The office personnel is always courteous and friendly.



*Even the cold weather could not keep Logan Deshazert from smiling and enjoying Fun, Food and Fellowship with us!*

The weather gods got their revenge on us for the January DOG; cold raining, and a stiff wind. But we fooled them. A good crowd of 26 members and 8 visitors turned out for Duane and Sandy Dinwiddie's "Bread 101" class. It was a perfect day for Duane to demonstrate how to make bread rise in cold weather! Many thanks to Duane and Sandy (see Sandy's article that follows)!

Gale & Mary Merriwether  
Saltgrass Chapter Advisors

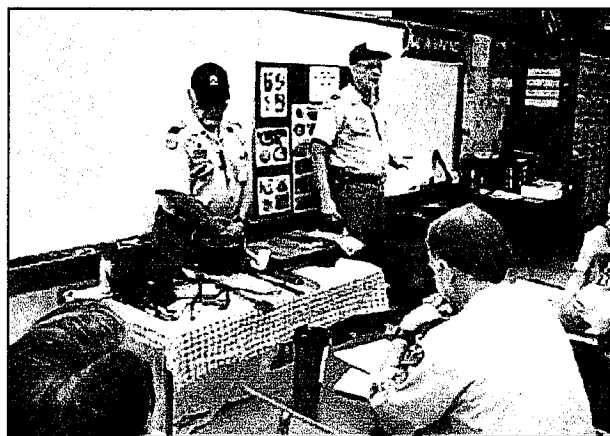
### Saltgrass Members Volunteer by Teaching Classes Sandy Dinwiddie

Some of our long time members lent their combined talents to help promote the art of Dutch oven cooking by teaching classes this past month. Duane Dinwiddie taught two Beginner Classes in January. He introduced Dutch oven cooking to the Gulf Coast RV Club at their rally and he taught the "Beginners Bread Class" to the Saltgrass Chapter at the January DOG.

A hearty group of eager students gathered an hour before the regular DOG to learn about making yeast bread. They bundled up to ward off the breezy, 40 something temperatures and did their best to avoid the misting rain. After Duane demonstrated his techniques, each student followed his examples and prepared their dough. The energy needed to beat and then knead the dough helped to keep them warm. Duane also demonstrated his technique to get bread to rise in these conditions with what he called his cold weather rising rig. Most of the students were successful in getting their dough to rise and then they shaped the dough into either a round loaf or braided bread. Each risen loaf was successfully cooked.



Leonard Gunderson, a long time Scout Leader, was asked to teach a "Basics of Dutch Ovens Course" to adult Scout Leaders at the University of Scouting held in Houston the first weekend of February. Leonard approached Leonard Guerrero, another long time Scout Leader and member of LSDOS, and Duane and I to assist him in this class. We used the "tag team" approach to teaching. We each had 10 minutes to talk leaving the remaining 10 minutes for questions.



Leonard Gunderson started us off covering how to buy, season, and care for a Dutch oven. Leonard Guerrero then covered the ancillary tools needed that are available to buy or make and he also covered starting a charcoal fire in a chimney starter. We had three starters to demonstrate including a regular chimney starter, a homemade antique starter, and a homemade 5 gallon starter capable of lighting 7 to 8 pounds of charcoal in 15 minutes. (How to build this starter can be found on the LSDOS web site.) Duane then covered temperature control which included the pros and cons of the checkerboard pattern versus the ring method. He also covered how to know when the charcoal is ready to use, as most beginners let their charcoal burn much too long in the starter before using it. I ended the seminar by covering general information about cooking once you have your dish in the oven which included browning meats that are cooked whole like poultry or roasts, the difference between dry and wet cooking, utensils that are sometimes used inside the oven, and how to tell if your temperature is where you need it to be to cook your dish properly. We found teaching to be rewarding and fun.

### Wildflower Chapter Austin, Texas

This year has started out with a bang! Our joint DOG/Demo with the FoodWays Group from Austin was a wonderful event. We met at the Pound House Museum in Dripping Springs on January 21st. There were several of the Pound House board members present and about 18 from the FoodWays group.

We started the meeting with a tour of the historic buildings and then their author, James E. McWilliams, Ph.D., spoke about his latest book on the history and influence of food coming into the new America. Afterwards, our member, Dan Poggemiller, gave a brief talk about the influence of the Dutch oven in the early US. Mike and I, along with Dan and Kerry, cooked Seafood Jambalaya, Pork Guisada, Rice, Black Bean Veggie cornbread, Cherry Cobbler and Black Forest Dump Cake. After the talks and Q & A time, we all ate! The weather was perfect, cool and sunny, and our little group gained a new family. Welcome to Sue and David Currey, and their son, Zeke.



Our next regular DOG was held at San Gabriel Park in Georgetown on January 28th. Not many regular members showed up - but Mike and I had a wonderful time with new members. David and Sue came and brought their brothers; Bob and his wife, Rhonda; Pel and mother, Juila Currey. We also got to meet a member that joined over a year ago, but never had the chance to come cook with us for one reason or another, Sally Pina with her daughter, Jessica and son, Archer. Sally's mom (Bessy) and dad (?) stopped by and ate with us, too. Sally and her family fixed fried Venison steak with gravy, Biscuits, and Buttermilk Raisin Pie. Sue made enough chicken in her 16 inch Dutch to feed a small army! (She is from a family of 13 siblings! Nobody cooks in small portions!) Plus, she fixed Napolitas, and Sister-in-law Rhonda, fixed a wonderful Peach Cinnamon Roll Cobbler. Mike and I cooked Chicken and Rice, Yeast rolls, and Blueberry Buckle. Pel, Bob, David and Zeke were fire tenders. Their friend, Duey, come out to bring an extra table for us to sit at to eat and blanket for mom. (The wind was blowing!) Mom just visited and talked about how the family had used cast iron for many years when camping. We talked about how many coals it takes to cook in the great outdoors along with a lot of discussion on wind control and recipes. We even started discussing the great Thanksgiving meal we

could fix outdoors in cast iron! Before everyone left for the evening, Pel and Julia had joined the chapter. Welcome to all our new members! I look forward visiting (and eating) with you all again soon.



The Wildflower Chapter regular DOG dates will be: (the last Sunday of the month) February 28th we will be at Lisa and Roger Wade's home in Georgetown. March 25th we are looking into a location in Cedar Park, to be announced later. April 29th we will be at the main pavilion by the lake in Old Settler's Park, Round Rock.

For those members that haven't renewed their membership, please send your \$20 to Mike as soon as possible. We don't want you to miss out on all the fun, food and fellowship that are in store this year!

Keeping the coals hot, the pots full and the fellowship cool.  
Karen Dufresne  
Wildflower Chapter Advisor

### Mesquite Country Cookers Menard, Texas

Hello from Mesquite Country. We had a Christmas party on December 9th, 2006 with several guests. We enjoyed brownies, cookies, cake, hot chocolate and fellowship.

2006 was a very busy year for Mesquite Country with local dogs and demos at state parks, schools, festivals and girl scouts. We had lots of fun and great experiences, most of all we met lots of great people. This is what makes dutch oven societies great.

On January 11-13th, 2007 I attended the LSDOS directors meeting and dog at Crockett, Texas and enjoyed cooking and meeting other LSDOS members. Like most chapters we had a few members lose interest, but we gained more new members than we lost.

Mesquite Country 2007 dogs will be on the 2nd Saturday of each month at Stockpen Crossing Park pavilion in Menard, Texas starting at 10:30 am. We welcome guests to bring their recipes and join in the fun, food and fellowship.

Rodney Duderstadt  
Mesquite Country Cookers Chapter Advisor

### The North Texas Prairie Dogs Dallas-Ft. Worth, Texas

The weather co-operated this past Saturday as Friends and Family of the North Texas Prairie Dogs discovered a great venue as they gathered on Teepee Hill on the west side of White Rock Lake. A cool, but comfortable day allowed the savory aroma of many dishes to attract passers-by.

About 30 people attended and many new friends were met.

Among these were Chris Ollner, Johnny & Karen James.

Several guests from the White Rock Athletic Club. - A.K., Jay, Kelly, Glen, Leslie & Walt to name a few Darrell brought his brother Jamie.

The Dallas Police force was well represented by two officer's that were kind enough to drop by to take a quick look see.



*Dottie Wiley attends to her Apple dish cooked staked over a pork loin dish.*

A great time was had by all.

And oh yeah...the food was great and varied....

Bil & Karen Toellner prepared Taco Soup

Chris Oller prepared baked yams with onions with a touch of maple syrup and brown sugar topped with roasted jalapenos.

Darrell William baked an Inside-out chorizo sausage pie and chipotle-raspberry filled pastries.

Kathy Bonnett baked bread, a cherry pie and prepared jalapeno spinach cheese casserole that ONE-L Bil was kind enough to finish over his coals.

Brian Schmidt and Dottie Wiley cooked a very tender and spicy pork tenderloin and an apple cherry dish.

Bruce Bonnett  
North Texas Prairie Dogs Chapter Advosor

### Seabreeze Chapter La Porte, Texas

The Seabreeze Chapter held their December 2006 DOG at Maxwell Center in Deer Park on the 17th. Our theme for this month was deserts with chocolate. The Butlers, Busos, Todd Gidneys, and Bob Gidneys cooked. We enjoyed a cherry almond chocolate chip cobbler that was made by the Busos. The Butlers treated us to a chocolate mint cake. The Todd Gidneys made bread pudding and a banana cake. The Gidneys made chocolate cherry bread. We had 14 people attend this month.



The Seabreeze Chapter held their January 2007 DOG at Sylvan Rodriguez Park in Clear Lake City on the 13th. Our theme for this month was soup, stew, and chili. The Butlers, Busos, Bauers, and Gidneys cooked. We enjoyed jambalaya made by the Busos. The Butlers treated us to hamburger camp soup and chocolate chip cake. The Bauers made taco soup. The Gidneys fixed corn chowder and onion bread. We had 9 people attend this month. We also got some education. The parks we have cooked at in the past have been off the beaten path whereas this park gets more use. The result was that we had a lot more off the street visitors. Some even said they intended to join the LSDOS and come cook with us.

The Seabreeze Chapter held their February 2007 DOG at Sylvan Rodriguez Park in Clear Lake City on the 10th. Our theme for this month was cowboy "chuck wagon" cooking. We didn't have much of a turnout this month. We had three families from the Seabreeze Chapter and two families from the Saltgrass Chapter. Gail had been planning to come cook with us since February 2005. Our schedules just wouldn't fit together until now. On our second anniversary we finally got the schedules to match up.



I did not know that cowboys ate so good. We had three cakes and a cobbler. Alice made chicken and dumplings and whole wheat bread. Neil made beef cowboy stew and a peach cobbler. Mary and Gail cooked rolls, roasted pork ribs with vegetables, and a cranberry coffee cake. Also from the Saltgrass chapter, Carolyn & her husband made chili and carrot cake. Sandra & Brian arrived with cowboy beans and a chocolate Dr. Pepper cake, leaving Ken at home with a cold. Once again, we had visitors stop by to see what smelled so tasty at the pavilion. Another guest for the day was Bob Mohn, who got to see everything as it was cooked and then sample the results. Everyone enjoyed visiting and swapping stories. It was fairly cold but not windy and the sun actually came out for a short time.

Bob Gidney  
Seabreeze Chapter Advisor



## Heart of Texas Brownwood, Texas

Members in attendance were Mansel & Treva Clay, Ed & Barbara Stewart, Mildred Turner, Gary Johnson. Visitor's were Jackie and Sherry Ferguson of Bangs Texas (Treva's Daughter and Son-in-Law), Tessa and Skylar Stewart of Christoval Texas (Ed's Daughter's), and Sarah Hughes of Baton Rouge Louisiana (Tessa Stewart's friend).



Meals were prepared by Mansel, Ed, and Gary. Mansel prepared chicken cordon bleu, Gary prepared Chili, and Ed prepared a ham-burger pork and bean meat dish.

Mildred brought out a sample of the logo that was discussed for the aprons. It is a picture of the state of Texas with a heart where Brownwood is located and a square of Barbed Wire around the state of Texas. The logo will be put on aprons made of denim. This is going to be one of our fund raiser's as well as aprons for our cookers. Ladies will wear the waist high aprons..



Our monthly gatherings are now held every third Saturday. We were invited to help cook in Ft. McKavett on March 24, with Rodney Duderstadt's Cooker's. Some of us have planned to attend. Some of our cookers this gathering had jobs to do, family illness's, or were themselves ill, prayers go out to you for a speedy recovery.

Barbara Stewart  
Heart of Texas Chapter Advisor

## Toledo Bend Center, Texas

December 9, 2006 DOG

The Toledo Bend Chapter met at 9:00 a.m. on a chilly 26-degree morning for this DOG. We had 7 cookers and 8 visitors. We had the fireplace going in the pavilion; the coffee pot on and finally the sun came out. We enjoyed the following foods that day: Hominy and green chilies, Cashew chicken, Virginia Apple Cake, Beef Stroganoff, Peach dessert, Chocolate cake, Sweet Potatoes, "Best of the Garden Pork Chops", Pulled Pork w/sop, green chili cheese cornbread. By the time it was nearly lunchtime, coats were off and we were ready for the dinner bell. We will meet at 10:00 next month just in case it's as cold as this month.

January 13, 2007 DOG

The Toledo Bend Chapter met on Saturday, January 13, at Boles Field at 10:00 a.m. We had anticipated a cold day and thought it might have warmed up by then.... well...It turned out to be 70 degrees with a 90% chance of rain. In spite of the forecast, we had 16 in attendance. We were delighted to have two new members join us: Bobby Sterrett from Carthage and Harold Beckett from Shelbyville. We were ready for the rain, but never had even a sprinkle and it turned out to be an enjoyable day for all. Margaret and Freddy Henry, Ruby Everett, her daughter Mallory and friend Jeffrey, Judy Carrington, Jo Warr, Carolyn and Charlie Chandler, along with Harold and Bobby turned out 12 pots of delicious foods...such as, Green Chili Pork Stew, Green Chili cornbread, Red Beans and Rice, Chicken with rice, Chicken spareribs, Baked Bean Quintet, B.B.Q Beef ribs, Confetti spaghetti, and desserts of Banana Cake, Chocolate Cake and Carrot Cake...yummy.....We had 3 guests and members Mark and Jean Diebolt dropped by. Mark has promised to make corn beef and cabbage for our March DOG...

Carolyn Chandler  
Toledo Bend Chapter Advisor

## Bare Pots San Antonio, Texas

A total of 15 people attended our first DOG of 2007. Dutch oven dishes cooked at this DOG included a cobbler, cornbread, SOS with fresh-made biscuits, pumpkin pie made from fresh pressed pumpkin slices, and a taco bake. Some of the new members brought fresh and hot breakfast tacos for all to sample while a long-time member brought three different flavors of hot apple cider for all to drink. Both the hot tacos and apple cider were well appreciated by all since the morning started off near freezing.

The Chapter meeting held after the feasting included the explaining to all of the duties of a Chapter Advisor first and then that we needed to hold elections to replace our former Advisor and Sec/Treasurer who both resigned. Bill Brummel was elected to serve as our Chapter Advisor and Bev Brummel was elected to serve as our Sec/Treasurer.

Nine old members and the six new members who joined during this DOG attended the meeting. The members decided by vote to return to the practice of drawing for attendance prizes among those who actually cook at our DOGs using Dutch ovens on site. It was also agreed by the members that we should return to awarding a special prize, by a drawing if necessary, to the person or team who cooks using Dutch ovens at our DOGs the most times during this year.

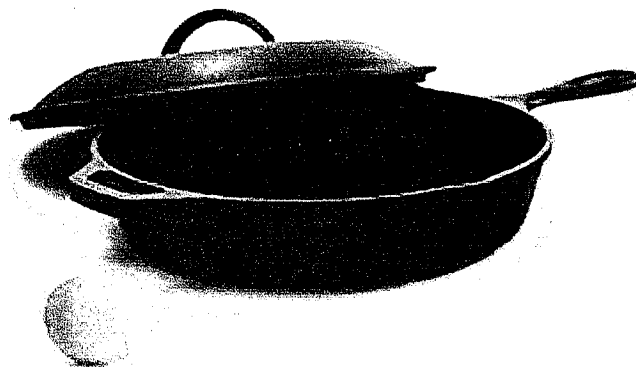
It was also decided by the membership to hold a swap/sell opportunity for our members to either exchange or offer for sell their surplus cooking items among the members at our April DOG. The cooking theme for the April DOG was decided to be "It's Spring!" and we'll cook dishes representing the foods usually found during the spring time.

Our members also decided that we should return to bringing copies of our Dutch oven cooked dishes' recipes to exchange with all other members, guests, and walk-ins at our future DOGs.

Our next DOG will be held at our usual location inside of Eisenhower City Park located on N. E. Military Hwy. two miles north of Loop 1604 and near the south entrance to Camp Bullis starting at 9 AM.

Bill Brummel  
Bare Pots Chapter

Seasoned, Ready to use  
cast iron cookware.



*Eliminate the time and effort of seasoning*

**LODGE LOGIC**

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

**Texaloy™**  
FOUNDRY COMPANY



## OTHER STATES

### Kokomo Kookers Indiana

The Kokomo Kookers have set up there DOG's for the season! On April 21st at the Howard County fair grounds we are having our first DOG. Come by and participate, watch, or just EAT. It starts around 12:00 or 12:30. We will be there early of course to start the cooking process. (mostly we visit) The Howard county fairgrounds are located 8 miles east of Kokomo on highway 22.

On May 19th our DOG will be at the Missinawa camp grounds near Peru In. There are eight or so of us camping, so there will be plenty to watch, cook, or eat.

On June 30th we will be at McCormicks Creek camp ground off of highway 67 southwest of Indianapolis. Please call Mike Soupley if you have any questions or need directions!

Home (765) 459-4335

Cell (765) 437-0015

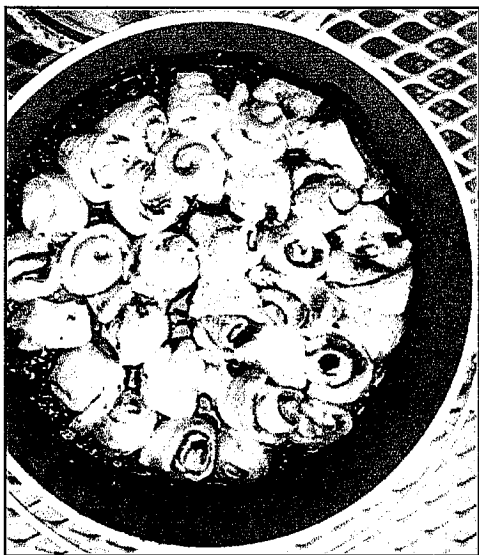
Mike Soupley  
Kokomo Kookers Chapter Advisor

### Bay Area Dutch Oven Gypsies California

Well Howdy Everyone,

I missed the last newsletter, so I'm going to do some catch-up. Let's see August we meet @ Henry Cowell Redwood Park. We had three new families join us and we had 10 pots of food on the table.

In September Cindy made Monkey Bread in a 12' D.O. for Cub Scout Roundtable. October we meet @ Baker Beach in San Francisco. We made Abelskivers, Scones and a Roast with Potatoes.



December I helped Dave Herzog do a Grand Opening for Sportsman's Warehouse in Roseville. Dave made 600 Biscuits in a 22" D.O. and 2 ½ Gals. of Gravy. I made a Turkey in the UTR and a Pork Roast in the Camp Chef Grill Box.

I was asked to do a demo for the Southern California Chapter of IDOS on Electrolysis in January. I had about 20 people attend the demo. At the DOG in the afternoon there were 60+ D.O. on the tables and 20+ deserts.



Meet in Pleasanton on February 10th. We had a small turnout with the rain. We had some members of the Southern California Chapter of IDOS stop by and have some Abelskivers with us. They were unable to stay and eat. They were in town to visit. For dinner we had 5 pots on the table for dinner. After eating we packed up before we were washed away by the rain.

Richard cookiE. Smith  
Bay Area Dutch Oven Gypsies Chapter Advisor

### Magnolia Black Pots Chapter Mississippi

On November 3-4, 2006 our Chapter and The Camellia Chapter had a joint DOG on the West Alabama line in Pickensville. It was our East Meets West DOG. We had about 20 campers from both states. At meal time on Saturday we had 44 pots on the table with about 100 members and guests. You can see photos at [www.alabamadog.com](http://www.alabamadog.com).

The following weekend we had two cooking demonstrations by our Chapter members. One was held at The Mississippi Forestry Agriculture Museum in Jackson, MS. We had nine members present. We cooked Biscuits, Dump Cakes and a Brisket.





Melissa Collier had a demonstration at Sportman's Warehouse in Southaven, MS. Melissa writes,

#### **Demo at Sportsman's Warehouse in Southaven Mississippi:**

Saturday was great. I was concerned about it because both of my son's were attending a Boy Scout Camporee and I wasn't going to have any help. My youngest son Darren had decided to cook a trash can turkey for the troop and have the two patrols participate in a DO cook off. He arranged for judges, recipes, extra DO's and then stood by to help each patrol with any questions they might have.

To keep me from having to go by myself, my mother decided to go and help me. That was an honor because she'd never seen us cook in the DO. It was very windy and chilly but we were able to set up in an alcove created by the protruding double doors at the entrance out of most of the wind. With the charcoal and DO in front of us and a small heater behind us, we stayed comfortably warm. We started out with sausage balls. I had made them up and froze them before I left home so really all I had to do was throw them in the DO when we got there. It seemed like "poof" instant breakfast: sausage, cheese and biscuit all in one.

We moved on to cornbread for our chicken and dressing. Mama asked for a recipe. I told her to just make her regular cornbread (she doesn't use a recipe) but to double it for a 12" DO. She was amazed and said that was the prettiest cornbread she had ever made. It was browned to perfection. While that cooled, we cooked up some chicken. Of course, while we were cooking these various things, we had plenty of people stop by to ask questions. Also, we kept one pot of sausage balls going throughout this for people to snack on.

Once the chicken was ready, we assembled the chicken and dressing and put it in a 14" deep DO. In our 12" deep DO we started a Mrs. Smith's apple pie. (I cheated and used a frozen pie simply to demonstrate baking and not have a mess of bowls and utensils to clean up.) Again, the pie was beautifully browned and people loved the dressing. They couldn't believe we were able to cook all that in the DO. We had people that said they didn't like dressing to say they actually loved it. We blamed that on the cast iron!! Anything taste better coming out of cast iron.

Lastly, we cooked my chocolate cobbler. I had one little problem. I had headed off the grocery store with only my mind such as it is. My recipes and lists were all at home so I mistakenly purchased all purpose flour instead of self rising and didn't pack any baking soda or baking powder. So, my chocolate cobbler ended up like a gooey fudgy brownie cobbler. It still tasted good, it just wasn't light and fluffy.

All in all it was a good day. We were able to explain how to cook in a DO to quite a few people and help answer their questions and point out the DO potential as Christmas presents. As I was leaving, I walked through the store to make a purchase of my own and noticed several people in the DO aisle. That was a nice way to end the day."



December 23, 2006 we had a Christmas Party at Archestratus Grill in Clinton, MS. We had 13 members attending, and we held a meeting to go over plans for The National DOG 2007.

The national Dog was an idea brought up in a post on The Yahoo Dutch Oven Cooking groups about 4 years ago. [www.groups.yahoo.com/group/dutchovencooking](http://www.groups.yahoo.com/group/dutchovencooking). This idea was to let Dutch Oven Cooks from around the country to meet and cook with each other. The first event was sponsored by a couple of members of LSDOS and held in Texas. Our Chapter is hosting The Fourth Annual National DOG. Our web site is [www.nationaldog2007.org](http://www.nationaldog2007.org). We have 15 states and Canada signed up to come to this event. We welcome any sponsorship from chapters, clubs or societies.

Biscuit T. Sims  
Magnolia Black Pots Chapter Advisor

## RECIPES

### Mexican Bell Peppers

8 bell peppers ( red are best)  
 1 package of mexican cornbread  
 1 can of wolf chili  
 cut off 1/2 inch of tops and remove stem, this makes a ring for the top  
 remove seeds and inside ribs thus forming a cup  
 spray peppers with pam or rub with oil and bake at 350 untill 1/2 done  
 1/2 fill with wolf chili

make up mexican cornbread mix and fill to rim of peppers, put on cut off tops and bake at 350 untill peppers and cornbread are done .  
 Few items and good

Rodney Duderstadt  
 Mesquite Country Cooker Chapter

### Pineapple Upside Cake

1/2 c melted butter flavored Crisco  
 1 tsp vanilla  
 1 c milk  
 2 eggs slightly beaten  
 2 cups flour  
 2 1/2 tsp baking powder  
 1 1/2 c sugar  
 1 tsp salt  
 1 can pineapple rings drained  
 maraschino cherries  
 1 stick unsalted butter  
 brown sugar to taste  
 chopped pecans.

Line 12" dutch oven with aluminum foil, preheat oven and lid, while pre-heating the dutch oven mix in a large bowl flour, baking powder, sugar and salt then add add melted butter flavor shortening vanilla, eggs and milk. To the flour mixture. Melt unsalted stick of butter in foil lined oven, stir in brown sugar place drained pineapples on bottom with a cherry in the hole of the ring and springle chopped pecans over the pineapples. Pour in cake mixture to cover and bake at 45 min. To 1 hour. Use 6 charcoals on bottom and 18 on top. Turn dutch oven 1/4 turn every 15 minutes and the lid counter clockwise 1/4 turn. Adjust coals accordingly to ensure your cake cooks evenly. Insert toothpick to check for doneness, place a platter on top of dutch oven and turn oven upside down. Be very careful as the juice will be very hot and sticky. Remove foil and ENJOY!!!

Mansel Clay  
 Heart of Texas Chapter

### Bread Pudding

1 Pkg. Hot dog buns or 11 oz .biscuits  
 2 eggs  
 1 can of milk  
 1 1/2 cup sugar  
 1 Tbsp Cinnamon  
 1 tsp. Vanilla

Pre-heat dutch oven and lid to approx 350-425 and bake for about 30 to 45 Min. For better tasting bread pudding Add 1 cup raisins or chopped figs Or both and 1 c nuts.

Hilton Turner  
 Heart of Texas Chapter

### Chicken-Asparagus Casserole

2 (16 oz.) cans asparagus spears, drained  
 3 1/2 cup chopped cooked chicken  
 1 (7 oz.) can water chestnuts, drained and sliced  
 1/2 cup toasted almonds  
 1 (10 oz.) can cream of celery soup, undiluted  
 3/4 cup mayonnaise  
 1 (5 oz.) can evaporated milk  
 1/2 cup white wine  
 3/4 cup grated Parmesan cheese

Preheat oven to 350 degrees.  
 Arrange asparagus in a 9 x 13 - inch baking dish sprayed with non-stick cooking spray.  
 Layer chicken, water chestnuts and almonds in prepared dish.  
 Mix soup, mayonnaise, milk and wine in a bowl.  
 Spoon over layers, top with cheese.  
 Bake for 20 to 25 minutes or until bubbly.

### Green Chilies Casserole

3 4 oz. cans whole chilies, drained  
 1/2 pound Monterey Jack cheese, grated  
 1/2 pound cheddar cheese, grated  
 3 eggs, beaten  
 1 cup half and half  
 1/4 cup flour  
 10 oz. can Rotel Tomatoes

Preheat oven to 350 degrees.  
 Butter 2 quart casserole.  
 Spread chilies and cheese alternately for three layers, saving small amount of cheese of top.  
 Beat eggs, milk, and flour and pour over casserole.  
 Add Rotel tomatoes undrained, and top with cheese.  
 Bake for 1 hour and 15 minutes.  
 Serves 4 - 6

# LODGE CAST IRON

## Enchilada Casserole

1lb ground beef  
 1 chopped onion  
 ½ cup chipped green pepper  
 1 can (16 oz) pinto or kidney beans, rinsed and drained  
 1 can (15 oz) black beans, rinsed and drained  
 1 can (10 oz) diced tomatoes and green chilies, undrained  
 1/3 cup water  
 1 tea chili powder  
 ½ tea cumin  
 ½ tea salt  
 ¼ tea pepper  
 1 cup (4 oz) shredded sharp cheddar cheese  
 1 cup (4 oz) shredded monterey jack cheese  
 6 flour tortillas (6or 7 inches)

In a skillet, cook beef onion and green pepper, until beef is browned and vegetables are tender: drain. Add the next eight ingredients, bring to a boil. Reduce heat: cover and simmer for 10 min.

Combine cheeses

In a five QT slow cooker layer about ¾ cup of beef mixture, one tortilla and about 1/3 cup cheese. Repeat layers. Cover and cook on low for 5-7 hours or until heated through. Four servings

## Cornbread Stuffing

1 recipe of Cornbread ( no Sugar )  
 Equal Amount of Bread  
 1 Cup Celery  
 1 Cup Onion  
 ½ Cup Parsley  
 Bells Poultry seasoning to taste  
 Salt if needed  
 Chicken Bouillon  
 2 eggs  
 1# J.D. Sausage, Browned  
 1 cube Butter  
 Lots of water, lots

Brown the Sausage in a 12" D.O. with full spread of coals under. Add the Butter, Celery and Onion cook for 10 min. Then add the Bouillon, Bells and Parsley and mix. Add Cornbread and Bread and mix. Add Water until real mushy. Add eggs. Put D.O. over 9 coals and full ring on top and cook for about 45 min. (cook @350 degrees)



## Peanutty Chocolate Cake

1 package (18.25 ounces) devil's food cake mix  
 1 container (16 ounces) sour cream  
 3 eggs  
 9 peanut butter cup candies (0.6 ounces each)  
 1/2 cup peanut butter  
 1/2 cup (3 ounces) semi-sweet chocolate morsels(I use milk chocolate ones.)  
 1 teaspoon vegetable oil  
 2 tablespoons peanuts, chopped

1. Pre heat 12" D.O. and coat with butter
2. Place cake mix in a bowl. In small bowl, combine sour cream and eggs; whisk until smooth. Add sour cream mixture to cake mix; mix until smooth. Using a large scoop, place 12 scoops of batter into bottom of pan; spread evenly. Arrange peanut butter cup candies (coat candies with flour) in a circular pattern over batter. Top with remaining batter, spreading evenly.
3. Bake 40-45 minutes or until cake tester inserted near center comes out clean. (Cake will be slightly moist on top near center.) Remove to a cooling rack; let stand 10 minutes.
4. Place peanut butter in 8" D.O. and melt; stir until smooth. Pour peanut butter evenly over top of cake.
5. Place chocolate morsels and oil in same 8" D.O. and melt; stir until smooth. Drizzle chocolate evenly over peanut butter topping. Coarsely chop peanuts; sprinkle over top of cake. Slice and serve.

Yield: 12 servings or 20 sample servings

Richard cookiE. Smith  
 Bay Area Dutch Oven Gypsies

## Dutch Oven Taco Bake

2 lbs Ground beef  
 2 pkgs McCormick Mild Taco Seasoning  
 2 ½ cups Shredded cheese  
 2 cups Water  
 1 can 7 oz Mexii-corn  
 4 Burrito size Tortillas  
 2 cans 14.5 oz Diced Tomatoes

Brown ground beef, drain. Add taco seasoning and 2 cups water, stir until well mixed. Simmer 15 minutes.  
 Add tomatoes (drained), tortillas (torn into bite size pieces). Corn, and 2 cups shredded cheese, mix well. Simmer 30 minutes.  
 Top with remaining cheese. Serve.

Ron & Sheree Horton  
 Saltgrass Chapter



## Pineapple Tarts

6 oz Cream cheese  
2 sticks Butter (not margarine)  
2 cups All purpose flour  
½ teaspoon salt  
jar Smucker's Pineapple Preserves

Combine all but the last ingredients in a bowl, using your hands or a pastry cutter, until all resembles course crumbs (if you use a food processor helps, but pulse it so it does not heat up). It is easiest when the butter and cheese are both very cold.

Roll or press the mixture into a ball without excess kneading. Wrap in plastic wrap and put into the refrigerator for an hour. Cut the dough ball in half, and then cut each piece in half again. Cut each of these 4 pieces into 4 equal pieces and roll each small piece into a ball. You should have 16 balls. Sprinkle a surface with powdered sugar, and on that roll each ball into a 4-inch circle using more powdered sugar to keep it from sticking. Then put a teaspoon of Smucker's Pineapple Preserves into the center. Fold dough over to close and press edges with a fork to seal. Bake 325 to 350 degrees for 15 to 20 minutes or until lightly browned. Remove and cool on wire racks. In Dutch ovens, use 1 ring under and 1½ rings on top of a 12 or 14-inch oven.

Recipe from a Gooseberry Patch cookbook, 1999  
In the Kitchen with Family and Friends.

Sandy Dinwiddie  
Saltgrass Chapter

## Corn Chowder

5 slices bacon (I used thick-sliced)

1 medium onion, quartered and thinly sliced  
2 c. cooked or canned whole kernel corn(I used mixed white & yellow corn)  
1 1/3 c. diced cooked potatoes (Russet potatoes work best for thickening)  
1 10 3/4-oz. can cream of celery soup, undiluted  
2 ½ c. milk  
1 tsp. salt  
black pepper to taste

Cook bacon till crisp in large saucepan. Remove bacon, let cool, then crumble. Pour off drippings, returning 3 Tbsp. to pan. Add onions to pan and cook till lightly browned. Mix in remaining ingredients. Heat to boiling; reduce heat and simmer about 2 min. Makes 6 servings.

Bob Gidney  
Seabreeze Chapter

## Chocolate Chip Cake

1 box yellow cake mix with pudding  
1 sm. instant vanilla pudding  
1 sm. instant chocolate pudding  
1 1/2 c. water  
4 eggs  
1/2 c. Crisco oil  
1 (12 oz.) pkg. chocolate chips

Mix first 6 ingredients. Fold in 3/4 of chocolate chips into mixture. Pour into greased and floured tube pan. Sprinkle rest of chips on top of batter. Bake at 350 degrees for 55 to 60 minutes.

Sandra Butler  
Seabreeze Chapter

## Chocolate Cherry Bread

1/2 c warm water  
4 tsp active dry yeast  
OR 2 tsp fast-rising yeast  
3 to 3 1/2 c white bread flour  
1 c wheat bread flour  
1 1/2 c milk, warmed  
2 Tbsp molasses  
2 Tbsp sugar  
2 tsp salt  
3/4 c chocolate chips  
3/4 c maraschino cherries, quartered  
2 tsp vanilla

Dissolve yeast in warm water in small non-metal bowl. Set aside in warm place while preparing other ingredients. Slowly warm milk in small saucepan. Stir molasses, sugar, salt, and vanilla into milk. Pour into mixing bowl and add yeast, wheat flour, chocolate chips, and cherries. Mix in bread flour till stiff dough forms. Knead on floured surface till smooth. Cover and let rise in warm place till doubled. Punch down dough and turn onto floured surface. Knead briefly and divide into three equal portions. Shape each portion into approx. 18" long roll then braid dough. Circle into 12" Dutch oven. Cover and place 4 briquettes under oven and 6 on the lid and let rise till doubled in size. Add 4 briquettes under oven and increase briquettes to a full ring on top. Bake about 35 to 45 minutes or till bread sounds hollow when tapped.

With a sweet topping like buttercream frosting, it becomes a dessert bread.

Alice Gidney  
Seabreeze Chapter

# LODGE CAST IRON

## Onion Bread

2 c. boiling water  
2 cubes beef bouillon  
1 c. onion flakes  
2 c. lukewarm water  
2 pkgs. dry yeast or 1 1/2 oz. cake yeast  
3 tbsp. sugar  
3 tbsp. olive oil  
3 tbsp. Parmesan cheese  
3/4 tsp. salt  
7 to 8 c. flour (approximately)  
1 hand corn meal

Put the bouillon cubes and onion flakes in the boiling water and cool to lukewarm. Proof the yeast in 2 1/2 cups warm water with a pinch of sugar and set aside in warm place. When it is bubbly, add it to the cooled onion and beef stock, and mix in the rest of the ingredients. Add enough flour to keep the dough from sticking. Put the dough in a lightly oiled bowl and cover until doubled in bulk. Punch it down, knead, and shape it into rolls or loaves. Sprinkle a greased cookie sheet with cornmeal, place the rolls or loaves on it and let the dough rise a second time. Then wash with egg white, and bake in a 400 degree oven with steam. (Place a pan of water on the floor of the oven.) After 15 minutes, remove the steam and continue baking in a 375 degree oven for 20 to 30 minutes. (We first tried to use minced fresh onion for these rolls, but were disappointed with the lack of flavor. There really is no substitute for onion flakes.) Makes 2 long loaves or 2 dozen large rolls.

\*\*\* For a Dutch oven, divide dough into thirds after first rising. Shape each third into a long roll and braid. Place a soup can that has been greased and sprinkled with cornmeal in the center of the oven. Curl braided dough around can. Fill can about 1/3 full of water. Cover and let rise again, then bake till bread sounds hollow when tapped. Makes a 12" Dutch oven full.

Alice Gidney  
Seabreeze Chapter

## Jambalaya

Throw in whatever kind of meat you want or have leftover  
Start with 6 links of Johnnie Rebeque's  
Hot Link Sausage - brown in bottom of  
Dutch Oven (DO) over a full spread of  
coals. Remove links, cut up and return to  
DO. Cut up a couple of onions and some  
mild red and yellow peppers and add to sausage. Cook them a while.  
Add about 1 lb. leftover pulled pork. Add two  
packages Tony Chachere's (or whatever  
brand is on sale) Jambalaya Mix and about 5 cups of water and stir.

Cover DO and add a ring of coals on the top. Cook down for about  
an hour until all the water is absorbed. About ten minutes before  
serving add about 10 ounces of cleaned, uncooked shrimp and stir.  
Serve with hot sauce.

Neil Buso  
Seabreeze Chapter

## Chocolate-Mint Swirl Cake

### Filling:

2 packages (3 oz each) cream cheese, softened  
1/4 cup granulated sugar  
1 egg  
1/8 teaspoon peppermint extract  
3 drops green food color

### Cake:

1 box Betty Crocker® SuperMoist® devil's food cake mix  
1 cup water  
1/2 cup butter or margarine, melted  
2 eggs

### Chocolate and Mint Glaze:

2 tablespoons semisweet chocolate chips  
1 teaspoon shortening  
1 cup powdered sugar  
1/4 teaspoon peppermint extract  
1 or 2 drops green food color  
1 tablespoon corn syrup  
3 to 4 teaspoons water

1. Heat oven to 325°F. Grease and flour 12-cup fluted tube cake pan, or spray with baking spray with flour. In small bowl, beat cream cheese with electric mixer on high speed until smooth and fluffy. Beat in granulated sugar, 1 egg, 1/8 teaspoon peppermint extract and 3 drops food color until smooth; set aside.

2. In large bowl, beat cake mix, 1 cup water, the butter and 2 eggs on low speed 30 seconds; beat on medium speed 2 minutes. Pour into pan. Spoon cream cheese filling over batter.

3. Bake 42 to 48 minutes or until toothpick inserted in center of cake comes out clean. Cool in pan 15 minutes. Turn pan upside down onto cooling rack or heatproof plate; remove pan. Cool completely, about 1 hour.

4. In 1-quart saucepan, heat chocolate chips and shortening over low heat, stirring frequently, until melted; set aside. For glaze, mix powdered sugar, 1/4 teaspoon peppermint extract, 1 to 2 drops food color, the corn syrup and enough of the 3 to 4 teaspoons water to make a thick glaze that can be easily drizzled. Drizzle over cake. Immediately spoon melted chocolate over glaze in 1/2-inch-wide ring. Working quickly, pull toothpick through chocolate to make swirls.

Sandra Butler  
Seabreeze Chapter

**Texaloy™**  
FOUNDRY COMPANY

## BEWARE OF THE D.O.G.

By John W. Holverson  
Saltgrass Chapter

A Few years back I was invited to a friend's house for a cookout. This was my first introduction to camp bread prepared in a spider. Off to the side was a Dutch oven bubbling with chili. After watching the bread being prepared and cooked and sampling the chili, bread, and beer, I became very impressed with the whole procedure. The next day after a little research on the internet, I discovered that a club in my area was devoted to the art of cooking with a Dutch oven. I attended a meeting and was graciously welcomed and schooled in the basic techniques of maintaining a fire and preparing a dish.

The next week I was in search of my first oven. I found a good one and started preparing burnt offerings to dogs, grandkids, and garbage men. As my skill gradually began to grow, I found more reasons to buy additional equipment. Soon, I had lid lifters, cooking tables, various sizes of ovens, wooden spoons, recipe books, charcoal hoards and a burning desire to find a spider.

It was Thanksgiving Day and my wife was half way through preparing a feast for twenty something family members, when the stove went out. I immediately hit the yard and cranked up four ovens and started to save the day. The half cooked casserole was back at 350 degrees nestled in a 14 inch oven while the rolls were browning in a 12 inch oven and soon all was back in control.

Ever since I have prepared something in my Dutch ovens for our holidays. Now I look forward to finding a special recipe for a special occasion. I have been bitten by the Dutch Oven Gathering or D.O.G. If you take pride when you get a special request for a special dish that can be prepared on just about any spot of ground without electricity, then you may have been bitten by the D.O.G. Other signs of a serious D.O.G. bite are:

- " You own six or more Dutch ovens
- " You have over six wooden spoons
- " There are at least 3 cans of Crisco open at your house
- " You feel uneasy with less than sixty pounds of charcoal on hand
- " You have a nasty disdain for anyone who uses soap to clean cast iron
- " There are over three cookbooks devoted to cooking with a black pot
- " You own more than two lid lifters
- " Dutch over related searches are marked on your list of favorite internet sites
- " You view some farm equipment as potential cook tables
- " You have strong view on the construction of chimney starters
- " You are looking for lids to fit at least two ovens that you acquired
- " You have cooking tongs in three different lengths
- " Instead of socks, you are looking for the mate to your cooking gloves
- " You think you may become rich by inventing a mobile charcoal bin that works
- " You chuckle when you tell friends, "I've been going to the DOGs for years now"

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

- |        |  |        |  |
|--------|--|--------|--|
| Mar 3  | Brazos Valley DOG - 10:00 a.m.-1:00 p.m.<br>Brazos Center Pavilion, Bryan, TX<br>Chapter Advisor: Shervonne Davis<br>shervonne@tamu.edu (979) 776-1191   | Mar 17 | Magnolia Black Pots Demonstration and DOG<br>9:00 a.m.-12:00 p.m.<br>Lake D'Arbonne State Park, Farmerville, LA<br>Contact: Biscuit T. Sims<br>n5hbb@yahoo.com (601) 924-4264          |
| Mar 3  | Dogwood DOG<br>Tyler State Park, Tyler, TX<br>Ovens on the table at 12:30 p.m.<br>Chapter Advisor: Andy Young<br>swines2@earthlink.net (903) 876-2790  | Mar 17 | Saltgrass DOG - 1:00 p.m.-5:00 p.m.<br>Bear Creek Park, Pavilion No. 1<br>Houston, TX<br>Chapter Advisors: Gale & Mary Merriwether<br>mgmerri@charter.net (281) 292-3960               |
| Mar 3  | Magnolia Black Pots Cooking Demo<br>Bass Pro Shops Spring Classic, Pearl, MS<br>Contact: Biscuit T. Sims<br>n5hbb@yahoo.com (601) 924-4264   | Mar 17 | Toledo Bend DOG - 9:00 a.m.<br>Boles Field, Shelbyville, TX<br>Chapter Advisor: Carolyn Chandler<br>cchandler@qzip.net (936) 598-5349  |
| Mar 3  | Tejas DOG<br>Mission Tejas State Park, Grapeland, TX<br>Chapter Advisor: Susie Perry<br>suzyq3115@hotmail.com (936) 546-1040   | Mar 24 | Mesquite Country Demonstration<br>Frontier Days, Fort McKavett State Historic Site<br>Fort McKavett, TX<br>Chapter Advisor: Rodney Duderstadt<br>rodney7539@verizon.net (325) 396-2283 |
| Mar 4  | Lost Pines DOG - 12:30 p.m.<br>Location to be Announced<br>Chapter Advisor: Georgia Lewis<br>thegypsy5@netzero.net   | Mar 31 | Dogwood Demonstration & DOG -<br>9:00 a.m.-3:00 p.m.<br>Texas Freshwater Fisheries Center, Athens, TX<br>Chapter Advisor: Andy Young<br>swines2@earthlink.net (903) 876-2790           |
| Mar 10 | Bayou Pots DOG - 9:00 a.m.-3:00 p.m.<br>Cypress/Black Bayou Recreational Park<br>North of Bossier City, LA<br>Chapter Advisor: Earl Timmons<br>stimmons1@earthlink.net (318) 686-8992<br>or (318) 688-2138               | Apr 1  | Lost Pines DOG - 12:30 p.m.<br>Location to be Announced<br>Chapter Advisor: Georgia Lewis<br>thegypsy5@netzero.net   |
| Mar 10 | Mesquite Country DOG - 10:30 a.m.<br>Stockpen Crossing Park Pavilion, Menard, TX<br>Chapter Advisor: Rodney Duderstadt<br>rodney7539@verizon.net (325) 396-2283  | Apr 7  | Bare Pots DOG - 8:30 a.m.-12:30 p.m.<br>Eisenhower Park, San Antonio, TX<br>Chapter Advisor: Bill Brummel<br>billbrumel@hotmail.com (210) 675-3468                                     |
| Mar 10 | North Texas Prairie DOG & Demonstration<br>10:00 a.m.-2:00 p.m.<br>Penn Farm Agricultural Historic Center<br>Cedar Hill State Park, Cedar Hill, TX<br>Chapter Advisor: Bruce Bonnett<br>lsdos@comcast.net (214) 328-6486 | Apr 7  | Brazos Valley DOG - 10:00 a.m.-1:00 p.m.<br>Brazos Center Pavilion, Bryan, TX<br>Chapter Advisor: Shervonne Davis<br>shervonne@tamu.edu (979) 776-1191                                 |
| Mar 12 | Village Creek Cookers DOG<br>Floyd Boyett's Farm, Kountze, TX<br>Chapter Advisor: Bo Clark<br>clark4113@ruralcomm.com (409) 246-3748   | Apr 7  | Tejas DOG<br>Mission Tejas State Park, Grapeland, TX<br>Chapter Advisor: Susie Perry<br>suzyq3115@hotmail.com (936) 546-1040   |
| Mar 17 | Dogwood Demonstration - 9:00 a.m.-1:00 p.m.<br>Steele Feed, Troup, TX<br>Chapter Advisor: Andy Young<br>swines2@earthlink.net (903) 876-2790   | Apr 14 | Mesquite Country DOG - 10:30 a.m.<br>Stockpen Crossing Park Pavilion, Menard, TX<br>Chapter Advisor: Rodney Duderstadt<br>rodney7539@verizon.net (325) 396-2283                        |
|        |  | Apr 14 | North Texas Prairie DOG & Demonstration<br>10:00 a.m.-2:00 p.m. Mesquite, TX<br>Chapter Advisor: Bruce Bonnett<br>lsdos@comcast.net (214) 328-6486                                     |



## 2006 - 2007 CALENDAR OF EVENTS (continued)

- Apr 21 Saltgrass DOG - 1:00 p.m.-5:00 p.m.  
Bear Creek Park, Pavilion No. 1  
Houston, TX  
Chapter Advisors: Gale & Mary Merriwether  
mgmerri@charter.net (281) 292-3960
- Apr 21 Toledo Bend DOG - 9:00 a.m.  
Boles Field, Shelbyville, TX  
Chapter Advisor: Carolyn Chandler  
cchandler@qzip.net (936) 598-5349
- Apr 22 Bay Area Dutch Oven Gypsies DOG  
10:00 a.m.-5:00 p.m.  
Redwood City, CA  
Chapter Advisor: Richard E. Smith  
thecleanersstore@sbcglobal.net (408) 483-6825
- May 5 Brazos Valley DOG - 10:00 a.m.-1:00 p.m.  
Brazos Center Pavilion, Bryan, TX  
Chapter Advisor: Shervonne Davis  
shervonne@tamu.edu (979) 776-1191
- May 5 Dogwood DOG  
Pots on the table at 12:30 p.m.  
Tyler State Park, Tyler, TX  
Chapter Advisor: Andy Young  
swines2@earthlink.net (903) 876-2790
- May 5 Magnolia Black Pots Demo  
Bass Pro Shops Camping Classic, Pearl, MS  
Contact: Biscuit T. Sims  
n5hbb@yahoo.com (601) 924-4264
- May 5 Tejas DOG  
Mission Tejas State Park, Grapeland, TX  
Chapter Advisor: Susie Perry  
suzyq3115@hotmail.com (936) 546-1040
- May 5 Griswold & Cast Iron Cookware Association  
Demonstration - South Fork Hotel  
1600 North Central Expressway, Plano, TX  
Contact: Bruce Bonnett  
lsdos@comcast.net (214) 328-6486
- May 6 Lost Pines DOG - 12:30 p.m.  
Location to be Announced  
Chapter Advisor: Georgia Lewis  
thegypsy5@netzero.net
- May 12 Mesquite Country DOG - 10:30 a.m.  
Stockpen Crossing Park Pavilion, Menard, TX  
Chapter Advisor: Rodney Duderstadt  
rodney7539@verizon.net (325) 396-2283
- May 12 North Texas Prairie DOG - 10:00 a.m.-2:00 p.m.  
Central Park, 1899 S. Edmunds, Lewisville, TX  
Chapter Advisor: Bruce Bonnett  
lsdos@comcast.net (214) 328-6486
- May 19 Saltgrass DOG - 1:00 p.m.-5:00 p.m.  
Bear Creek Park, Pavilion No. 5 Houston, TX  
Chapter Advisors: Gale & Mary Merriwether  
mgmerri@charter.net (281) 292-3960
- May 19 Toledo Bend DOG - 10:00 a.m.  
Boles Field, Shelbyville, TX  
Chapter Advisor: Carolyn Chandler  
cchandler@qzip.net (936) 598-5349



### Introducing Cabin Kitchen Cast Iron

Camp Chef introduces our new line of pre-seasoned cast iron cookware. If you are already familiar with our other cast iron products, you are going to love this line of cookware! The Cabin Kitchen product line is pre-seasoned with natural oils, creating a black "patina" finish. Cast Iron's advantages are superior heat retention, even heating and durability. All of our Cabin Kitchen products are ready to use right out of the box. Take it home and begin to cook. It's that easy.

Our Products:  
Gas Stoves  
Smoking Food  
Grills  
Dutch Ovens  
Cookware  
Food Processing  
Fire Pits  
Accessories  
Replacement Parts

Featured Articles:  
Camp Chef Modular Cooking System  
BBQ Grill Box Tips  
Griddle Care  
Cast Iron Maintenance  
Dutch Oven Tips