



LONE STAR DUTCH OVEN SOCIETY

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THE DUTCH OVEN

Volume VIII, No. 3

August, 2002

Our Prez Says:

It is with sincere hope that none of our membership got caught up in all of the flooding back in July!

I also hope that everyone had a great 4th of July.

Our annual all member business meeting and DOG was held this year at McKinney Falls State Park just southeast of Austin. A much better site with lots more room and

comfort and shade from our Texas sun. Our BYLAWS revisions were voted on and the full and complete news of our LSDOS business association with Lodge Mfg. Co., for Lodge's mass producing and selling of our cookbook, was explained. See reports on both elsewhere in this issue.

Nominations were accepted from the membership present for members who are willing to give up their time and efforts to lead us in 2003. The official LSDOS Ballot is the last page of this August issue.

With the fall season approaching us, it is hoped that all of our Chapters will get back to the business of holding their DOGs and promoting the family fun and foods of Dutch oven cooking. PR is the only way our LSDOS will grow.



LONE STAR DUTCH OVEN SOCIETY Minutes of the 2002 Summer Meeting McKinney Falls State Park, Austin, Texas July 20, 2002

The Annual LSDOS State-Wide Membership Business Meeting and DOG was held July 20, 2002, at McKinney Falls State Park in Austin, Texas. There

were representatives present from seven of our 10 state chapters.

At 1:30 p.m. the meeting was called to order by President Marion Olson.

Board members present were Trustee Tom Earnest, Butch Mize, and attorney Bob Ray.

Tom Earnest provided a copy of the January 1-June 30, 2002, semiannual financial statement. As of the reporting period, there was a balance of \$5,300.33. The Newsletter's expense for the past two quarters totaled \$1,233.27. The Newsletter is published quarterly: February, May, August, and November.

Additional incomes are expected from new memberships and cookbook sales. As of June 30, 2002, there were 171 voting members of the LSDOS.

Rose Blas Perez sitting in for Secretary Peggy Tombs read the minutes of the January 12, 2002, LSDOS Board of Directors meeting. Changes were made and the minutes were unanimously approved as amended. Recommended changes and approvals are underlined and in bold letters.

ARTICLE I

Accepted and unanimously approved.

ARTICLE II

Accepted and unanimously approved.

ARTICLE III

Accepted and unanimously approved.

ARTICLE IV

Accepted and unanimously approved.

ARTICLE V

Accepted and unanimously approved.

ARTICLE VI

Accepted and unanimously approved with the following changes.

Each mail-in vote must be returned mailed in individual U.S. Postal Service's first class stamped envelopes and postmarked by October 15. Only official LSDOS ballots sent as part of the annual August LSDOS newsletter, or faxed by the President, or the Trustee shall be counted.
Accepted and unanimously approved.

ARTICLE VII

Accepted and unanimously approved.

ARTICLE VIII

Accepted and unanimously approved

ARTICLE IX

Accepted and unanimously approved.

OTHER BUSINESS MATTERS DISCUSSED

Voting Ballots

Voting ballots for our LSDOS 2003 Officers will be in the August LSDOS Newsletter, one vote per family membership. Returned ballots need to be postmarked by October 15, 2002. Only original ballots, no photo copies unless it comes from Marion Olson via Bill Brummel or Bob Ray.

Newsletter

Chapter Advisors need to inform their members that if they do not receive a Newsletter to let their Advisor know. He/she will contact president Olson or Bill Brummel and get copies of the Newsletter. As a paid member of the LSDOS, advertisement in the Newsletter is free of charge. Other businesses and non-members will be charged a fee.

Deadline for Membership Dues

Because dues were being paid as late as April, Tom Earnest stated that only dues paid by January 31 will be accepted. Payments made later will not be granted membership and membership will be terminated.

LSDOS Cookbook

Beth indicated that as of this date the LSDOS cookbook costs \$10 and on the web it's \$18.50. She has 160 cookbooks in inventory and a boxful she brought for sale today. A contract with Lodge was made for copying, printing, and national distribution of the LSDOS cookbook. Lodge will apply a new book cover but basic original contents will remain. A copy of their version will be submitted to LSDOS for approval. The contract includes that LSDOS will receive \$.50 from Lodge on each book sold. The purchase cost of the cookbook from Lodge to LSDOS will be \$7.50. Lodge does not have exclusive rights to the selling of the LSDOS cookbooks.

A new LSDOS cookbook will be created with new recipes and will be chaired by Bill Brummel. If and when Lodge requests to copy, print, and distribute this new cookbook, a separate agreement will be considered.

Total Number of Members

As of June 30, 2002, there were 171 voting members of the LSDOS. End of 2001 CY, there were 178 members counting pre-paid dues.

Name Change for Dallas Prairie Dog Chapter

Butch Mize requested that their Chapter name be changed to the Denton County Chapter. President Olson stated that Butch make a motion on this with his chapter members and report the result to Tom Earnest.

Name of Chapter Advisors on the LSDOS Board of Directors

The name of the Chapter Advisors on the Board of Directors will be provided in all printed LSDOS correspondence.

LSDOS State-Wide Demonstration Sponsorships

Ann Carr from the Houston Saltgrass Chapter requested that LSDOS sanction an event occurring the second Saturday in November 2002 in Houston, Texas. No LSDOS funding was requested. Accepted and passed.

Butch Mize requested that LSDOS sanction the Texas Parks and Wildlife Expo scheduled for the first weekend in October 2002 in Austin Texas.

Accepted and passed. He asked for two volunteers to help sell the LSDOS cookbooks. Beth Haynie and Cristina Ray volunteered for this. He also asked for 500 cookbooks to sell during EXPO - these have been ordered and will be delivered to Beth Haynie. Butch Mize also asked for at least 25 other volunteers to help with setting up/preparation on Friday October 4th, and to help with the other events on both Saturday and Sunday, October 5th & 6th. A health permit will be required to host this event. The permit costs \$80.

Butch Dohmann volunteered to obtain the health permit.

Butch Dohmann from the Corpus Christi Pioneers of the Gulf Coast Chapter requested LSDOS sponsorship for the Folk Life Festival scheduled September 7, 2002. Funding in the amount of \$150 was requested and approved.

NOMINATIONS FOR 2003 LSDOS OFFICERS

The following members were nominated for:

President

Butch Mize and Bill Brummel

1st Vice-President

Richard McCabe

2nd Vice-President

Jerry Thompson

Butch Dohmann was nominated, but because of business conflicts, he

declined the nomination.

Secretary

Rose Blas Perez

There being no further business, the summer meeting was adjourned at 2:48 p.m.

Submitted by:

Rose Blas Perez, Acting Secretary LSDOS

The Editor Speaks -

Something unusual has happened within our LSDOS! Two great friends and long-time LSDOS members and Chapter Advisors are both running for LSDOS President in 2003.

These two are:

Butch Mize - from Lewisville in north Texas

Bill Brummel - from San Antonio in south Texas.

Bill wasn't able to make the July 20th state-wide membership DOG and business meeting since he'd just been released from the hospital only the day before and was undergoing physical therapy on his brand new stainless steel and nylon left knee as the meeting was being held.

Those two above both wrote to each other following the meeting and promised that their running for the same office could only result most favorably for our LSDOS, no matter which one wins! Both promised each other that there'd be no back stabbing, no mud and dirt throwing, only the most open and friendly competition from start to finish.

Both are even running on, and truthfully promising, the same theme! That of returning our LSDOS to what it used to be and should always be - a bunch of good friends who want to gather together to promote Dutch oven cooking, share recipes, and enjoy good family fun and eating - period!

The official LSDOS ballot will be found as the very last page of this newsletter and must be returned no later than on October 15, 2002, in order to be legally counted, so get to it.

No matter which of the above two men wins, it'll be a great year ahead for our LSDOS!

CHAPTER NEWS

Bare Pots - Bill Brummel, Chapter Advisor

The Bare Pot Chapter had a total of 22 cooks and 9 non-cooks to attend our June 1st DOG at Eisenhower Park in San Antonio. Our cooking theme for June was "Go Western!" Recipes cooked on site included cowboy casserole, tostada bake, tortilla, chilies relleno casserole, beef enchilada casserole, jalapeno cheese cornbread, chorizo,

Mexican casserole, black bean salsa, fruit salsa, wild thigh's fajitas, mango madness salsa, creamy guacamole, Pico de Gallo, quiche, loaf of bread, no-roll enchilada, sukiyaki, and cubed turkey taco grande. Absolutely no one went home hungry afterwards!

Subjects brought up at the Chapter meeting following the feasting included the July 20th all member meeting and DOG in Austin; the Wildlife EXPO; and how our joint Bare Pot/Hill Country demonstrations came out at the Cowboy Artist's Museum in Kerrville and for Mumme's Feed and Seed annual Cowboy days celebration at their location north of San Antonio.

Attendance prizes were awarded by lottery to both cooks and non-cooks.

Our Chapter's next DOG will be a "brunch" DOG at our usual Eisenhower Park location on August 3rd and starting at 8 AM so we can eat and get moving towards our homes by 12 noon.

Our recently re-elected Chapter Advisor, Bill Brummel, successfully underwent his complete left knee replacement operation on July 15th and was unable to attend the annual LSDOS all member business meeting and DOG held at McKinney Falls State Park near Austin on July 20th. Marion Olson served as the Bare Pot's representative at the summer LSDOS meeting. Bill will be back on duty for our August 3rd DOG.

Black Pots - Karen Dufresne, Chapter Advisor

We have a new member! Our guest, Bob Tucker, joined our group his first visit with us. So we say "Welcome". He brought his big, black pot and baked a wonderful cornbread for us. He will be a welcome addition. Bob and Mary Musselman hosted our gathering again, and Mary baked a delicious breakfast casserole. Irene and Gene Martin came and cooked stroganoff for us. YUMMY. Mike and I concocted a venison chili which went quite nicely with Bob's cornbread. We ate all afternoon, starting with "Breakfast" (Mary & Bob's). Then "Lunch" (Irene & Gene's). Finishing the afternoon with "Dinner" (Mike & my Chili and Bob's Cornbread). It was an afternoon filled with food and conversation. Mary won the door prize of a trivet.

I will attach those recipes that I have copies of to the bottom of this message.

B. Ann visited for a moment on her way out of town. She discussed our name "Smoking Pots".

Mary M. and I couldn't remember how we got that name when we thought we were the Black Pots.

We decided that the Black Pots was a better name and so - we are the Black Pots. Which is the name for our Chapter with the LSDOS from when Crystal was our advisor. If anyone has some thoughts on a good name for our group, bring it to the next meeting (in October) and we will put it to a vote.

Speaking of the next meeting, here is the calendar of events for the rest of the year:

July 20th -

The all member DOG and business meeting will be held at McKinney Falls State Park.

This is a lot of fun. We get together with Chapters from all over Texas and cook, share ideas and recipes, and just eat until we can't stand it anymore. You should plan your food being ready to serve at noon on Saturday, We will eat and then have the meeting.

I don't know if I will be able to make it right now. Let me know if any one can go to represent us at this DOG.

August and September - no scheduled meetings

Because of EXPO - we decided to cancel our meeting for the end of September.

October 4,5 & 6 -

Texas Parks and Wildlife EXPO. This is the "cream of the demo crop"! Chapters from all over Texas (and beyond) come and bake biscuits, cornbread & whatever, and visit with thousands of people at this event. All you need to do is bring your Dutch Oven and cooking gear and be ready to have FUN. We have had a lot of positive exposure for our groups at this gathering. I would suggest a comfortable chair and WATER along with a hat. We will be under those big, white awnings, but it never hurts to have your own place to rest. More information later.

October 27th -

Our next regular DOG will be at my house. It will be the "Trick or Treat of the Draw" so everyone bring your ingredients AND one extra (and it can be ANYTHING you want). The lucky person (or unlucky?) whose name is drawn from the hat gets to "trick or treat" for the ingredients to create a dish in his/her Dutch Oven to share with everyone. In the past we have had wonderful creations.

November 24th -

"Thanksgiving in a Dutch" will be at B. Ann and Gary's home. Be planning your favorite Thanksgiving foods and remember to bring copies to share!

Pioneers of the Gulf Coast - Butch Dohmann, Chapter Advisor

Here is the report for our last two DOG's (since my computer wouldn't let me send the first one).

Our Spring DOG was held on April 6 at Heritage Park. We had 21 pots of food cooked on a rather nasty day. Cooks included: Glenda Miles, Annette Smith, Nick Guajardo, Carol Britt and family, Mary and Luke Keyes, Sharon Cullen, John and Yolanda Anderson, Harold Ashley, Dale Schultz, John Sendajar, and Karen Howden.

It must have been a chicken day, because for some reason, that was the dominant theme. It included Chicken Tetrazzini, Chicken Gumbo Stuff, Chicken and Rice, Chicken and Dumplings, Chicken Sour Cream Enchiladas, Chicken with Sausage and Crawfish along with various desserts. Personally, the Old Fashioned Carrot Cake was my favorite.

After the DOG, we held a business meeting which included the idea of buttons with our names. Some of the members were interested in going to the State business meeting on July 20th. We concluded with setting the date for our summer DOG on June 1st.

Our Summer DOG was also much smaller than usual. We had 18 pots with a variety of items. However, this time it was a beef day. We had various forms of roast beef along with the usual "throw it in the pot and see what happens". The diehards included: Mary and Luke Keyes, Annette and David Smith, John and Yolanda Anderson (I'm impressed, she had been up all night with Operation Graduation), Carol and Troy Britt, and Karen and John Howden.

We decided to contact the rest of the group before selecting a weekend in September for our next DOG. I'll let you know ASAP when and where.

Hill Country - Richard McCabe, Chapter Advisor

The Hill Country Chapter had our DOG on June 8, 2002, at the Louise Hays Park in Kerrville, Texas. There were 14 people attending and six pots on the table and a large platter of fresh fruit. As usual, everyone was stuffed at the end of the meal.

This being our first breakfast DOG, we weren't sure at what time the food would be served. I had figured between 9:30 a.m.-9:45 a.m. All the pots were on the table at 9:10 a.m. So, at our next breakfast DOG, let's shoot for 9:00 a.m.-9:15 a.m. brunch time.

One of the guests attending was Bonnie Arnold from the Kerrville Mountain Sun Newspaper. She took pictures and lots of notes and will have an article on our group. I will keep my eyes out for it and will let everyone know when it comes out.

We had a short meeting after the meal: the Treasury Report was read; LSDOS bumper stickers are on hand; and a list of dealers carrying Dutch oven equipment is being gathered and will be provided to everyone when it's completed.

July 20, 2002, is the State Meet at the McKinney Falls State Park. Rose and I are planning to attend. We will pass on any new information from this gathering at our August and September DOG.

Just a little tidbit, on September 21, 2002, Blanco, Texas, is having a Heritage Day Celebration. There will be a chuckwagon cook off. It should be an enjoyable event and interesting to see and maybe pick up some new ideas. There are also other activities as well planned and would really be a nice outing.

Our next DOG will be on July 13, 2002, at 7:30 a.m. at Louise Hays Park, and we'll be there early to get the same area again. It has lots of shade trees and neatly mowed lawn. As always, we had fun, food, and fellowship.

Until next time, keep the fires burning.

Rich & Rose

Saltgrass Chapter - Gale Merriwether, Chapter Advisor

Texas Parks and Wildlife - Outreach Kids Day

Who says the Saltgrass Cookers cannot cook peach cobbler for 500 people? This group can do it, and do it in five hours. CONGRATULATIONS to the 20 hard working people that made this donation to the intercity kids!

This started out to be for 300 kids, and grew with each passing week. There never was a final count, but nobody went without desert, and we had cobbler left over. A special "thank you" and a pat on the back to:

Duane Dinwiddie Leonard Gunderson Bill Price Ray Partain Joe Duke Julie Thompson Gerhard Venter Anna Venter Lisa Venter Bud Merriwether Roger Fields Judy Fields Lacy Faires Joyce Faires Teresa Helsel Rick Helsel Gale and Mary Merriwether

A very special thanks goes out to Leonard and Manuela Guerrero for volunteering, even though they are not Saltgrass members. They are scout leaders and always willing to help kids. (They also worked at the Texas Parks and Wildlife Expo in Austin last October).

JOB WELL DONE, GANG!

April 20th DOG

No April showers for the April DOG, just a beautiful day. Only 11 members and four visitors, so there was lots and lots of food left over. Back-to-back weekends got to be too much for some of the cooks.

Richard Holland visited again and cooked baked pork chops and stuffing, and L. J Botha a visitor from South Africa. Two of Mary's grandchildren (Weston and Autumn Simpson) joined us again. They cooked their specialty - monkey bread.

May 18th Last DOG until next September

Duane Dinwiddie (our resident bread Guru) volunteered to conduct a bread baking class for whoever wanted to participate needed to be at pavilion No. 6 about an hour early (1:00 PM). This was a very detailed class and everyone got hands-on instructions. They needed to bring an oven, a large mixing bowl, and a mixing spoon, everything else was furnished. Duane does an excellent job with his classes, and everything is done in plain English so even the most elementary cooker, like myself can understand.

No theme was proposed for this DOG, so everyone cooked something that went well with bread. This was to be our last DOG until the hot weather subsides. We had a short Chapter meeting at the end of the DOG.

Everyone likes Duane Dinwiddie's bread class, and the May DOG was no exception. Thirteen members and nine guests turned out on a beautiful day and baked bread, bread, and more bread. All the other food was wonderful, too. Many thanks to Duane (and Sandy) for the bread class.

At the Chapter meeting held after the DOG, Gale Merriwether was re-elected as Saltgrass Chapter Advisor. Since the Saltgrass Chapter does not meet in June, July, and August, the next DOG will be September 21st at Bear Creek Park -- Pavilion No. 6. Have a safe and happy summer and come out and cook with us in September.

Village Creek Cookers Chapter - Willis Skaggs, Chapter Advisor

Nothing reported.

A Tip From Sam Miller - Gonzales

Well, Folks, if you like Cajun spice seasoning, I have a treat for you. While going through a stack of old cookbooks, I found the "Tony Chachere's Cajun Country Cookbook", 1st printing August 1972, and on page number 3 is the recipe for:

Tony's All Purpose Famous Creole Seasoning

26 ounce box free flowing salt

1-1/2 ounce box ground black pepper

2-ounce bottle ground red pepper

1-ounce bottle pure garlic powder

1-ounce bottle chili powder

1-ounce carton monosodium glutamate (Accent)

Mix all together well and seal in airtight container.

I use this stuff on everything from eggs to ice cream, so enjoy!!

Sam

This recipe is worth the price of the cookbook!!

Nutty Pies

By Dorothy Sibole

Recently I encountered a problem while baking a pie - a pecan pie, to be exact. I ran out of pecans, and didn't have time to go to the store. I checked my pantry and found some macadamia nuts -- you know, the roasted and salted variety. My aunt had sent them to me from Hawaii.

I had promised a pie for a nut-loving friend's party later that evening. So I grabbed the macadamia nuts and some coconut, mixed them with the filling and, viola!, a new dessert was born. Now, macadamia nuts are not cheap. A jar costs about five dollars here in Austin, and maybe more elsewhere. So, I only used a portion of the jar. Instead of bourbon, I used Malibu rum (which has a coconut flavor, but can be omitted) and I added shredded coconut. I have since used both toasted and untoasted coconut, and either will suffice depending on which texture you prefer. The toasted coconut is a bit crunchier. So, why am I creating yet another pie recipe? Well, this recipe, with just minor variations, will give you three totally different pies. The following recipe will be the base for just about any nut pie. An added plus is that this recipe will yield some really nice bar cookies, too. Just roll the dough into a squared baking dish, add the filling and nuts, and bake. When you cut into it, try diagonal cuts to make diamond shaped treats -- a yummy snack for kids and adults.

Nut Pie Base

- 3 eggs, slightly beaten
- 1 cup sugar
- 1 cup light corn syrup
- 1 teaspoon vanilla
- ½ teaspoon salt
- 1 tablespoon butter, melted

- 1 9-inch pie crust, unbaked

Mix the eggs, sugar, corn syrup, vanilla, salt, and butter together.

For Pecan Pie, add

- 1 cup pecans
- 2 tablespoons bourbon or rum

Mix these ingredients with the base before pouring into the pie shell. Bake at 350F degrees for 45 to 50 minutes, or until filling is almost firm. Let cool for 15 minutes, and then put in the refrigerator.

For Macadamia Coconut Pie, add

- 4 ounces of salted, roasted macadamia nuts, half chopped
- ½ cup of coconut, shredded and lightly sweetened, toasted or not.
- 3 tablespoons Malibu rum (optional)

Mix these ingredients with the base before pouring into the pie shell. Bake at 320F degrees for 50 minutes or until filling is almost firm. Let it cool for about 15 minutes, and then chill.

For Spicy Walnut Pie, add

- ½ cup walnut halves
- ½ cup chopped walnuts
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- Pinch of mace

Mix the cinnamon, nutmeg and mace with the base until blended, and then add the walnuts. Pour into the pie shell and bake at 325F degrees for about 50 minutes, or until filling is almost firm. Let cool for about 15 minutes, and then chill.

Why am I talking pies now? Well, these pies can be held at room temperature easier than meringue or custard pies, and their flavors do not change whether warm or cold. The nutty, sweet and crunchy goodness of nut pies can be complemented with a variety of sauces, ice cream or plain old whipped cream. You can use a basic piecrust for all three, or personalize your crust a bit with the addition of flavorings.

The base can be made several days in advance, as can the crust. Letting piecrust dough rest for a day or two, covered and refrigerated, is fine. What else is great about these treats? They can be frozen for up to six months without a noticeable taste change when wrapped tightly in plastic.

For Pecan Maple Bars, add

- 1 8-ounce bag of chopped pecans
- ¼ cup maple syrup
- Pie crust dough for a 9-inch pie

Grease a glass baking dish that is 2 inches deep and 9 or 8 inches square. Roll or press the pie dough into the bottom of the pan. Your result may look lumpy, but that's okay; just keep it level. You can use a small can or glass jar like a rolling pin to smooth it out. Pour the nuts onto the dough. Mix the maple syrup with the nut pie base and pour on top of the nuts.

Bake at 325F degrees for about 40 minutes or until set. Let cool and then refrigerate.

These recipes can be altered even further with whatever nuts and flavorings you choose to add. What about hazelnuts? I would definitely chop them up and add some Frangelico to

that mix, maybe even roasting the hazelnuts beforehand. Just coconut you think? Well why not make fresh coconut shavings, which are a bit larger than the bought kind? Heck, why not add some chocolate chips for those chocolate addicts you know. This kind of baking is purely creative and absolutely delicious. Why not bake your nutty pie today?

Dorothy Sibole is a pastry chef living in Austin, Texas. If you have questions about this article or the recipes, please email us at feedback@texascooking.com

CHAPTER RECIPES

Bare Pots -

Beef Enchilada Casserole - by Rich McCabe

Ingredients: 1 stick margarine; 1 onion - chopped; 2 lbs. ground beef; 1 can cream of mushroom soup; 1 can cream of chicken soup; 1 can (8 oz.) taco sauce; 1 can (15 oz.) enchilada sauce; 1 pkg. corn tortilla; 2 cups longhorn cheese grated.

Instructions: Melt margarine in a large skillet and saute onion in butter until soft. Add ground beef and brown until cooked, stirring to break into smaller pieces. Add both soups, undiluted; the taco sauce; and enchilada sauce to the meat mixture. Stir to mix well. Oil a # 10 Dutch oven. Layer the meat with the tortillas in the oven, topping with grated cheese. Cover and bake for 30-40 minutes at 350 degrees. This recipe comes from "Dutch Oven Cooking With Tony Cano."

Jalapeno Cheese Cornbread - by Rich McCabe and Rose Perez

Ingredients: 2 each (6 oz.) pkgs. Pioneer's Sweet Yellow Corn Muffin Mix; 2 eggs, slightly beaten; 4 large jalapeno peppers, seeds removed and chopped; 1 cup shredded cheddar cheese; 1 T. sugar; 1 cup cream style corn.

Instructions: Mix all together in mixing bowl. Preheat a No. 10 Dutch oven with seven (7) coals on bottom. Lightly oil bottom and sides of oven. Pour in cornbread mixture. Add 14 coals to the top. After 30-45 minutes, check for doneness with a toothpick. Let oven cool before removing bread.

Chilie Relleno Casserole - by the Quisenberrys

Ingredients: Lean ground beef; 1/2 cup chopped onion; salt, pepper, and cumin - to taste; 3 cups Monterey jack cheese; 2 cups milk; 1/2 cup flour; 4 eggs, beaten; dash of hot pepper sauce; six each 4 oz. cans whole green chilies.

Instructions: Brown ground beef and onion, season with salt, pepper, and cumin. Place half the chilies in bottom of Dutch oven (I used 12"), sprinkle with cheese, add meat mixture, cover with cheese, top with remaining chilies. Combine milk, flour, eggs and hot

sauce, whisk until smooth. Pour over meat and chili layers, bake at 350 for 45 to 60 minutes until a knife comes out clean. Cool five minutes before serving.

Cowboy Casserole - by Tom Earnest

Ingredients: One container (16 oz) shredded pork with barbeque sauce; 1 egg; 1 can (11 oz) Mexicorn, drained; 1 pkg. (6 oz) cornbread mix; 1/2 cup shredded cheddar cheese; 1/2 cup milk.

Instructions: Heat Dutch oven to 425 degrees. Spray a 2 qt. baking dish (Dutch oven) with non-stick cooking spray. Evenly spread shredded pork in prepared baking dish or Dutch oven and set aside.

Combine egg, corn, cheese and milk in a medium-sized bowl. Add cornbread mix and stir well to combine. Evenly spread cornbread mixture over shredded pork. Bake for 20-25 minutes or until golden brown. Cut and serve with a spatula or just spoon it out and enjoy!

Optional: Serve with a salad and/or fruit.

Creamy Dijon Chicken - by Marvin & Doris Morgan

Ingredients: 1 lb. chicken tenders with gristle removed and cut in 1 to 2 in. pieces; 2 T. vegetable oil; 8 to 10 broccoli flowers or whole (10 oz. frozen); 1 can (10-1/4 oz) cream of chicken soup; 2 t. Dijon mustard; 1 can (14 oz) chicken broth.

Instructions: Preheat an oiled oven without lid, add chicken tenders and saute until lightly brown. Add mustard to chicken soup and mix with chicken broth. Combine soup mixture and broccoli with tenders and cook until blended and bubbly.

Serve over minute rice made with chicken bouillon granules (1 t. per cup water), added and cooked in a separate Dutch oven, Good with garlic bread sticks or Texas toast

Cubed Turkey Taco Grande - by the 2B's, Bill and Bev Brummel

Note: We've taken a recipe from Pillsbury's April 2002 cookbook, found in grocery stores, "Recipes with Crescents, Biscuits and More!" and "tweaked" it into this recipe. We used a cast iron skillet to cook the filling before baking it in a regular 12" Lodge Dutch oven with the entire recipe placed in a 10" cake pan sitting on a low rack inside of the oven,

Filling Ingredients:

1 T. olive oil; 1 pound cubed turkey parts; 2 cups frozen whole kernel corn; 1 small jar (2 oz.) diced pimentos; 1/2 cup chopped green bell pepper; 1/2 cup water; 1 pkg. (1.25 oz.) taco seasoning; 1 cup (4 oz.) shredded cheddar cheese;

Taco Ring Ingredients: 2 cans (8 oz. each) refrigerated crescent dinner rolls

Instructions: Preheat oven for obtaining 375 degrees F. Spray cake pan with nonstick cooking spray (we used Pam olive oil). Heat oil in a cast iron skillet over medium heat until hot. Add cubed turkey, cooking for 5 minutes, stirring frequently or until no longer pink inside. Add corn, drained pimientos, bell pepper, water, and taco seasoning, mixing well. Heat until bubbly. Reduce heat and cook until liquid is almost evaporated, stirring occasionally. Remove from heat and stir in cheese. Set aside.

Unroll cans of dough, separating them into triangles. Arrange triangles in sprayed cake pan with short sides of triangles centered in pan and overlapping into a wreath shape and with an opening in the center. Lightly press short sides of dough to flatten slightly. Spoon filling onto the widest part of dough. Pull ends of triangles over filling and tuck under dough to form a ring. (Filling will be visible between triangles. Any left-over filling can be spooned into center of dish.) Bake at 375 degrees F. for 20 to 25 minutes or until golden brown. Remove cake pan and let rest for 5 minutes off all heat.. Cut to center between triangles to serve. Serves 16.

Note: You may garnish the center after cooking with a mixture of lettuce, tomato and olives topped with sour cream and salsa if you so wish. This makes a very eye pleasing as well as a tasty dish.

Mexican Casserole - by the B Squares, Bill and Betty Tope

Ingredients: 2 lbs. ground meat; 2 each No. 2 cans hominy; 2 T shortening or oil for browning meat, etc.; 2 cans tomato soup or 4 small cans tomato sauce; 2 T, Chili Quick; garlic, to taste; salt and pepper to taste; 1 large onion, chopped; 1-1/2 lb. sharp grated cheddar cheese (save some for sprinkling on top of casserole).

Instructions: Fry onions, meat, garlic, add soup, hominy, and grated cheese. Put in baking dish and top with saved cheese. Bake for 1 hour at 325 degrees. Makes 2 casseroles. Freezes well.

No-Roll Enchilada - by B. D. and William Knight

Ingredients: 2-1/2 to 3 lbs. ground meat; 5 T flour; 5 T. cooking oil; 1 large onion; 1 each 28 oz. can tomato sauce; 1 each 14.5 oz. can tomato sauce; 1 pkg. corn tortillas; 1 32 oz. pkg. shredded colby jack cheese; 2 T. Gebhardt Chili Powder; Fiesta Brand Fajita seasoning; salt; black pepper.

Instructions: Brown ground meat with chopped onion. Season to taste with fajita seasoning. Drain off fat. Brown flour in dry oven or iron skillet. Add cooking oil, chili powder, tomato sauce, salt & pepper to taste. Add enough water to make sauce into a light gravy. Start with some sauce in bottom of oven followed by alternating layers of meat, cheese, and tortillas. Finish top of dish with a layer of sauce and cheese. Cook in

medium oven until cheese is melted and slightly browned.
Serve warm and enjoy!

Dutch Oven Quiche Made Possible - by Mike Leininger

Mike used a 10" Dutch oven, greased, in making this dish. It was baked at 375 degrees with both bottom and top heat for about 30-35 minutes as follows:

Cut into small pieces and brown: 1 lb. bacon.

Add: 3/4 cup chopped onion; 3/4 cup sliced fresh mushroom; 1/2 cup chopped green bell pepper.

Cook the above until onions are clear. Remove from heat, drain and cool. Sprinkle into greased Dutch oven.

Add: 1-1/2 cups grated cheese.

Mix: With a wire whisk, in a medium -sized bowl,

3 cups whole milk; 1-1/2 cups Bisquick; 6 eggs; 2/3 t. salt; 1/2 t. pepper.

Pour over cheese, bacon, onions and mushrooms. Do not stir! Place over heat and bake using 2/3's timing. Quiche is done when top is golden brown and toothpick inserted comes out clean. Let stand without lid for 5 minutes. Cut into wedges. Garnish with pimento, if desired, and serve warm.

Tostada Bake - by Sandra Klassy

Grease a 10 " or 12"Dutch oven.

In one pan, mix:

2 cups Bisquick baking mix

1/2 cup cornmeal

3 T. vegetable oil

Beat vigorously for 30 seconds. Pat out resultant dough into oven. Bake about 10 minutes at 375 degrees

In a separate pan or skillet, stir and cook:

1 lb. ground beef

1/2 cup onion

Drain off excess fat. Stir in:

1 jar Pace Picante Sauce

1 can refried beans.

1 can (4 oz.) chopped green chilies, drained

Spoon mixture onto crust. Sprinkle:

1/2 cup shredded Monterrey Jack cheese

1/2 cup shredded cheddar cheese

Bake 15 minutes or until hot

To serve, garnish each scoop with:

Sour Cream, Sliced green onions, or Shredded cheddar cheese

Suki-yaki

Ryoich & Emiko
Yoshikawa

A Dutchoven is oiled.
And put these on Dutchoven.

- Beef (paper thin)
- Chinese (napa) cabbage
- Shitake mushroom
- Tofu
- Welsh onion

- Yam noodle (Shirataki) - Boil this before cook separately,
And add these

- Sugar (5 Tbs)
- Soy sauce (5 Tbs)
- Sake (3 Tbs) if you have

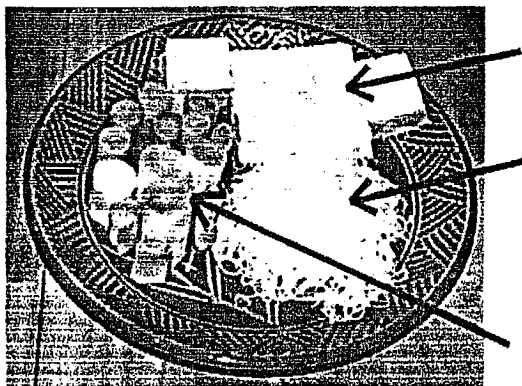
Adjust taste by sugar and soy sauce
Finally, drop 2 or 3 eggs.



Shiitake mushroom
[We bought this at HEB]



Chinese cabbage
(napa cabbage)
[We bought this at HEB]



Tofu
[We bought this at HEB]

Yam noodle (Shirataki)
[We bought this
at Japanese food shop
"Miyako"]

Welsh onion
[We bought this at HEB]

"Suki" means like, "Yaki" means bake. "Suki-yaki" means "Baking food which you like".
Over 100 years ago, Japanese people did not eat beef. American or European people taught eating beef to Japanese people.
And Japanese people devised it how to eat beef by soy sauce. That is "Suki-Yaki".
Even you can not prepare some food, don't worry. You can devise your "Suki-Yaki".

Sam's Salsa Extravaganza

Black Bean Salsa

2 cups drained black beans
1 cup tomato sauce
1/2 cup roasted red bell pepper (diced)
1/2 cup corn kernels
Juice from 1 lime
fresh minced cilantro to taste
1 Tblsp chipotle peppers in adobe sauce
salt to taste
Add all ingredients together and chill.



Fruit Salsa

1 papaya, diced into 1/4 inch pieces
1 mango, diced into 1/4 inch pieces
1 cup fresh pineapple, diced into 1/4" pieces
1/4 cup diced red bell pepper
1/4 cup diced red onion (sub. Tx. 1015 onion)
1/8 cup rice vinegar
1 tblsp red chili flakes
cilantro (minced) to taste
Add all ingredients together.



Salsas are accompanying condiments to

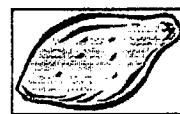
Sam's Wild Thighs Fajitas

1 pkg. preseasoned chicken thighs
chopped into strips
1 large Texas 1015 onion finely chopped
1 red bell pepper, finely chopped
1 yellow bell pepper, finely chopped
1 green bell pepper, finely chopped
1 bunch cilantro to taste
salt & pepper to taste
corn oil
corn or flour tortillas



Mango Madness Salsa

1 whole mango
1/4 cup red bell peppers
1/4 cup red onion (sub. Texas 1015 onion)
cilantro (minced) to taste
1 tsp. crushed chili flakes
2 tblsp rice vinegar
Add all ingredients together and chill.



Creamy Guacamole

6 ripe avacados
Juice from 1 lime
Juice from 1 lemon
Minced chopped Texas 1015 onion
Chopped tomato
Cilantro to taste
Salt & pepper to taste



Pico de Gallo

2 large jalapenos, seed & finely chop
Equal amts } 1015 Tx. sweet onions &
 } Vine ripe tomatoes
Cilantro, minced, season to taste
Juice from 2 limes
Juice from 1 lemon
Salt & Pepper to taste



Preheat 12 inch dutch oven, place small amount of corn oil in hot oven, place chicken strips, onion, and bell peppers into oven. Stir fry until tender. Season to taste.

Turn lid upside down on hot coals, place tortillas on hot lid until warm, and make rollups.

Add liberal amounts of your favorite salsas and enjoy!!

Each of these recipes is a compilation of at least 3 other recipes that I've borrowed from the WEB, therefore no credits are intended, and none are given.

Black Pots -

Karen Dufresne's Dutch Oven Chili

This recipe may be made with 1 cup store bought chili powder, BUT for extra kick, try this combination:

Combine and toast in bottom of skillet over medium heat for 2 minutes:

5 tablespoons dried, crushed Ancho chili peppers,

(OR a combination of Ancho, mild red Anaheim and Guajillo chilies)

NOTE: remove seeds for LESS heat

2 tablespoons dried oregano

1 1/2 tablespoons ground cumin

1/2 teaspoon ground red pepper, or to taste

Set aside chili mixture for later use.

Trim and cut into 1/2 inch cubes,

3 pounds beef chuck, or similar roast

Season meat with 1 to 2 teaspoon salt

Set aside.

Cook in bottom of Dutch over medium high heat:

3 to 4 strips bacon, chopped in small pieces

Add and cook until transparent:

2 large red onions, coarsely chopped

8 to 12 cloves of garlic, minced

(One clove per serving is good, more is better)

Add the meat, in small batches, stirring until browned

Add 1 to 2 tablespoons oil, if necessary

Add toasted spice mixture *and*:

2 tablespoons brown sugar

1 28-ounce can plum tomatoes, chopped, with juice

1 16-ounce can tomato sauce

3 to 4 cups water, to cover mixture

Bring to a boil, lower heat and simmer until meat is tender, about one hour.

Thicken sauce, if needed, with (corn) flour. Heat for 10 to 15 minutes longer, stirring.

Adjust seasoning if needed and serve with:

Shredded cheddar cheese Sour Cream Chopped onions

Also good served over:

Frito's Corn Chips, Hot cooked rice OR Cornbread

Sausage and Cheese Squares

Prep time: 12 minutes

Bake: about 35 minutes

Servings: 8

1 can (8 ounces) refrigerated crescent rolls
16 refrigerated smoked cocktail sausage links, coarsely chopped
1 large bell pepper, coarsely chopped (1-½ cups)
1-½ cups shredded Monterey Jack cheese (6 ounces)
1 can (10-¾ ounces) condensed cream of onion soup
4 eggs

Preheat oven lid

1. Unroll crescent roll dough. Place dough in bottom of un-greased 10 or 12 inch Dutch oven. Press seams closed and push dough 1 inch up sides.
2. Arrange sausage evenly on dough. Sprinkle with bell pepper and 1 cup of the cheese.
3. Beat soup and eggs until blended and pour over ingredients in oven. Sprinkle with remaining cheese.
4. Bake at 350* for about 30 to 35 minutes or until a knife inserted in the center comes out clean.

This recipe can be found in the Betty Crocker's Fix-It-Fast Family Favorites Cook Book.

Pioneers of the Gulf Coast -

The following recipes were included in both the April and June DOG:

Scalloped Potatoes (John and Yolanda Anderson)

3 lbs ham cut in small pieces
8 cups sliced potatoes
2 cans cheddar cheese soup
1/4 cup parmesan cheese
1/2 cup milk
1 T.. butter/margarine
2 onions sliced
1 lb bacon

In a bowl mix soup, milk and parmesan cheese.

Fry bacon in Dutch Oven until crisp, and remove. Drain excess grease.

Alternate layers of onions, potatoes, and ham.

After each layer: dot with butter, sprinkle with some crumbled bacon, and pour on a thin layer of sauce.

Cook approximately 1 hour at 350 or until potatoes are done.

Cherry Cheese Cake (John and Yolanda Anderson)

1 box lemon cake mix
1 cup water
4 eggs
1 (8 oz) package cream cheese
1/3 cup milk
1 can cherry pie filling

Combine mix, water and eggs.
Pour half into 12" oven lined with greased alum. foil
Beat cheese and milk until smooth
Spread over batter without touching the sides.
Spoon 2/3 can of cherries over mixture
Cover with remaining batter
Bake at 350 degrees for 50 - 55 minutes
Top with remaining cherries.

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- Annual dues are \$15 per household for an entire calendar year, January – December.
- If you sign up after June 30 in any year, the rest of the year only costs \$7.50 to join, and then your annual dues will come due again (\$15) the following January.
- **Send this form and your check to:**
(Make the check out to: LSDOS)

Tom Earnest
5870 Spring Crossing
San Antonio, TX 78247



Names(s): _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone number: _____ e-mail address: _____

We do not sell our membership list to anyone. However, we may, in the future, want to make member's names and phone numbers (NOT addresses) available to LSDOS members who would like to contact other members in their area. If you do not want your name and phone number made available to other LSDOS members, please check the following box. We send a complete roster to LSDOS officers in any case.

I DO NOT ☐ WANT MY NAME AND PHONE NUMBER ON A LIST AVAILABLE TO MEMBERS.

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**OFFICIAL BALLOT FOR LSDOS
2003 OFFICERS**

FOR PRESIDENT:

VOTE FOR ONLY ONE

- ☐ Butch Mize - Chapter Advisor, Prairie Dog Chapter
- ☐ Bill Brummel, Chapter Advisor, Bar Pot Chapter

FOR FIRST VICE-PRESIDENT:

- ☐ Richard McCabe, Co-Chapter Advisor, Hill Country Chapter

FOR SECOND VICE-PRESIDENT:

- ☐ Jerry Thompson, former Chapter Advisor, Sons of Jacinto Chapter

FOR SECRETARY:

- ☐ Rose Perez, Co-Chapter Advisor, Hill Country Chapter

FOR TRUSTEE:

- ☐ Tom Earnest, Current Trustee and member of Bare Pot Chapter

NOTE: Each mail-in vote must be returned mailed in individual U.S. Postal Service's first class stamped envelopes and postmarked by October 15. Only official LSDOS ballots sent as part of the annual August LSDOS newsletter, or faxed by the President, or the Trustee shall be counted. Accepted and unanimously approved.

This ballot must be marked with an X in the appropriate candidate's box (only one running for President) and returned separately in a sealed envelope mailed via First Class US Postage, marked "ballot," to our current LSDOS Secretary Mrs. Peggy Tombs, 1508 Crider Rd., Marble Falls, TX 78654.

The results of this election will be announced via our LSDOS November Dutch Oven Newsletter, with the newly elected officers assuming their positions at the annual January LSDOS Board of Directors Meeting.