



LONE STAR DUTCH OVEN SOCIETY

200 INWOOD LANE, HIGHLANDS, TEXAS 77562, 713-899-6272 JERRY G. THOMPSON, EDITOR

THE DUTCH OVEN

What's Cooking in the Newsletter



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Volume X, No. 2

May, 2004

THE DUTCH OVEN

Volume X, Issue 2

May 2004

STATE OF THE OVEN

Letter from the President – Jerry Harrison



Hello,

The best way for me to describe them is a Local Chapter DOG feels like a party with friends and neighbors. A Big DOG feels like Thanksgiving with the family and friends. This recent trip to Mission Tejas was excellent. The rain drove us all under the roof of the pavilion but it was like being in a crowded kitchen with people whose company you enjoy. Everyone was gracious and hospitable.

We made a few friends at Mission Tejas but we have a habit of that. The cooking made it easy to win them over. But the thing that they were not used to, the thing that really endeared LSDOS to them was when we left the pavilion they couldn't tell we had been there. Evidently not everyone leaves it that way. I am sure we will be welcomed back.

Tommy Raykovich is busy working on the 'Cookbook'. If you have recipes and have not gotten them to him, please bring them to the meeting in June or email um to me.

Thanks to the efforts of Jim, Irene, Sam, Rose and

From the Editor

Is it hot where you are? It's getting summer here in Houston. Palmetto is next week so let's get ready to have a great BIG DOG. Still having trouble getting enough pictures to do the centerfold. Please take pictures at your local DOGs and send them in. The thanks to those that do send pictures is seeing them in print.

Jerry Thompson



all of you that are cooking and having a good time our membership continues to grow. We have now have new chapters in Kansas, The 'Amber Waves' and in North Carolina, The 'Long Leaf' Chapter. We told you about The 'Pan-Handlers Chapter' in south planes of Texas and The 'Magnolia Black Pots' in Mississippi in the last newsletter. They are growing, having DOG's and Demonstrations and in general being great ambassadors for LSDOS.

I will keep extending this invitation.

Hey! Check out the calendar, come out to a demonstration, join us for a 'BIG Dog' you will meet some of the best people in the world. Please consider this an invitation to any and all events that you ever find on these pages. If you want to add some more fun to your Dutch Oven cooking let me introduce you to my friends. Let's have a great year!

MoHotta MoBetta,
Jerry

LONE STAR DUTCH OVEN SOCIETY
BOARD OF DIRECTORS MEETING – MAY 1, 2004
Mission Tejas State Park, Weches, Texas

Officers and Chapter Advisors Present:

2004 President Jerry Harrison

2004 1st Vice President Jim Lewis

2004 2nd Vice President Irene Martin

2004 Trustee Sam Miller

Austin - Wildflower Chapter Mike Dufresne

East Harris County - San Jacinto Sons Chapter Advisor Jerry Thompson

Gonzales - Independence Chapter Advisor Ken Brown

Houston - Saltgrass Chapter Advisors Gale Merriwether

BOD meeting was called to order at 4:35 PM by President Jerry Harrison. Eight board members were present.

The first item discussed was termination of membership. After a lengthy discussion a motion was passed to postpone the item.

Next item was the guidelines for starting new chapters presented by Second Vice-President Irene Martin. The proposal was passed unanimously.

A motion was made and passed to send start-up money to three new chapters that have qualified for membership in LSDOS.

Panhandlers -- Texas Panhandle

Amber Waves -- Kansas

Magnolia -- Mississippi

A motion was made and passed that LSDOS not pay incentive money for chapter members that are lifetime members or members joining after July 1st of that year.

A motion was made that LSDOS purchase liability insurance for the Board of Directors. After discussion, action was postponed.

Bylaw changes that were discussed and approved were:

Article III – delete last paragraph (President will become paid-up life member).

Article VI – 1. Delete second paragraph.

Replace with:

Officers shall be elected for two-year terms. All officers may serve as long as desired, providing they are re-elected, except the President, who may not serve more than two consecutive terms. Should an officer resign during his/her term in office, that vacancy will be appointed by the President.

Article VI – 2. First sentence – delete the word “annually”.

Delete last sentence (assume office on June 1st).

Article VIII – Begin second sentence with ‘In non election years’.

Submitted by:

Rose Blas Perez, Secretary
LSDOS

Amber Waves

By Ronda Barnow— Chapter Advisor

On Saturday March 13th we had a small gathering to which we invited other people. We cooked cajun chili, ham & beans, jalapeno cornbread and a fruit crisp for dessert, all in the Dutch ovens. We had a table set up on which we displayed any Dutch ovens that weren't in use, along with cookbooks and some other information regarding care, seasoning and cooking with cast iron. Two of our guests expressed an interest in joining a local chapter. They were Larry & Claudette Culp, Chanute, Kansas and Chuck & Kay Schultz, Humboldt, Kansas.

We are planning another gathering for Saturday, March 20th. In addition to the three members families, four other couples / families have expressed an interest in attending. We intend to have extra copies of any recipes that we cook available next time and I have some additional handouts ready also.

Our chapter held another small gathering on Saturday 3/20/04. The turnout was not as good as we had expected, but everyone had a good time and plenty to eat. Our menu included: Gumbo, Mr. Richard's Big Thicket Beans, and beef stroganoff, all prepared in the Dutch ovens. We also served a hominy dish using a combo cooker. I baked beer bread in the Dutch oven also, to which I added some dried onion flakes and garlic powder. Had two repeat guests, Larry and Claudette Culp, who attended the first gathering. They purchased a Camp Chef 10" DO, a Lodge kitchen DO and a cast iron skillet following the first visit to our group. Another guest mentioned that he had a dutch oven and would like to cook with us next time.

Deb Stirewalt and her son Connor stopped by to watch us cook but were unable to stay for the meal. They are involved in 4-H, and we discussed the possibility of doing a demo for their club sometime this spring.

We're excited about the opportunity to be a part of your organization and look forward to someday having a chance to cook with some of the Texas chapters.

Two member families and four guests met at the home of Doug & Ronda Barnow, Chanute, Kansas, on Saturday April 3, 2004. While the attendance was not quite what we had hoped for, I'm happy to report that I will be submitting membership applications for two new LSDOS members!

Doug & Ronda Barnow, Danielle Michael, Dennis, Cheri & Mandan Shultz prepared the meal. Guests attending were Larry Culp, Petrolia, KS, Randy Moyer, Chanute, KS, and Brent & Angie Thummel & family, Derby, KS.

Four Dutch ovens were used to prepare Top Hat Chicken Casserole (from the Lovin' Dutch Ovens cookbook), Mississippi Steak and Rice, biscuits, and a dump cobbler using peaches and a spice cake mix. A side dish of green beans and potatoes to which we added a packet of dry onion soup mix, minced garlic and chopped fried bacon was prepared in a combo cooker.

Larry, who is a 3rd time guest, brought along his new 10" Camp Chef. We spent some time giving him ideas on adapting some recipes he had for 12" ovens and are hopeful that he will cook with us next time. Also had fun trying to come up with recipes for my new 5" Camp Chef, which was really a hit with the younger kids who were present.

We are in the process of planning a gathering either at one of the local Elks Club lakes, or at Crawford State Park near Girard, Kansas sometime in May. Dennis has been in contact with a member of the Neosho County Quail Unlimited group, who wondered if we'd like to demonstrate the Dutch oven cooking at a get together they are having in late June or early July. Dates for both will be decided on later.

It was an enjoyable evening with plenty of good food. We're excited about recruiting Larry and Randy as new members and look forward to sharing the fun of DO cooking with more folks in the future.

Ronda Barnow

Bare Pots

By Bill Brummel – Chapter Advisor

No report

Brazos Valley

By Greg Petre – Chapter Advisor

No report

Hill Country

By Richard McCabe – Chapter Advisor

For all those who missed the April DOG, yall missed a good one. There were 27 people attending - 12 cooks and 15 guests. The table was set with cauliflower sauté, smoked sausage Octoberfest, cheese hominy, cornbread, green beans

& tomato, chili parmesan chicken, Chamorro bread pudding, blackberry pie, and 4 berry cobblers. All in all some mighty fine eating. We're glad we're hooked up with such fine cooks who enjoy the Black Pots as much as we do.

Independence

By Ken Brown – Chapter Advisor

We want to welcome new members Tommy and Laurie White, of New Braunfels. They attended our February DOG and cooked Cornish Game Hens.

We have several activities in the next few months:

The weekend of March 27th is our regular monthly DOG. Directions and location map are on the back. We are meeting on Sunday afternoon, March 28th, with the Austin Wildflower chapter.

Location is San Gabriel Park, in Georgetown.

April 24th is our regular monthly DOG date. It will be held at the Pioneer Village, in Gonzales. Things will be different this year. We will still have our three contest divisions: breads, meats, and desserts; and they are again asking us to prepare foods for those visiting that day. This year they will furnish meat for us to cook for the visitors. They have expanded the program this year and will have storytellers scheduled all day. They are expecting a large crowd, and we need to get

everyone involved. Also included with this month's newsletter are an entry form and rules for the Pioneer Village cookoff.

April 30th, May 1st and 2nd are the dates for the East of the Brazos (River) BIG DOG. This will be at Mission Texas State Park, outside of Crockett, Texas. This is a three day event. This is a small state park, so make your reservations early.

May 29th is the regular date for our May DOG. Since this is during Memorial Day weekend, we will move our DOG to the next weekend, and meet at Palmetto State Park, Ottine. We will join with cooks from other chapters, for the June 4th, 5th, and 6th Summer BIG DOG. This is a three-day event, similar to the BIG DOG we held in Fentress last September. Three days of fun, food, and fellowship. The LSDOS annual membership meeting will also be held during this event. Much more information will be in the Spring Dutch Oven Newsletter. Remember to reserve your RV site early.

Long Leaf

By Mark Case – Chapter Advisor

Well, the Long Leaf Chapter of the Lone Star Dutch Oven Society is founded and ready to go. Anyone wanting to be part can join LSDOS and have fun. Thanks to LSDOS for helping get us up and running. We can use members now!

Here are the currently scheduled DOGs for the Long Leaf Chapter of the LSDOS.

These have been posted on the calendar.

May 22, Woodmen Summer Camp, Randleman, NC. 10-5

June 3, 10, 17, 24 and July 1. Woodmen Summer Camp, Randleman, NC. 3-5 PM.

Teach kids the basics of DO cooking.

July 27 Spruce Pine, NC Grassy Creek Gem Show parking lot. 4-7 PM.

Want a DOG in NC, SC or VA? Drop me a note and let's get cooking!

Mark Case



Magnolia

By Biscuit Sims – Chapter Advisor

DUTCH OVEN GATHERING

SATURDAY, JUNE 19, 2004

PELAHATCHIE LAKE CAMPGROUND

Pelahatchie, Mississippi

From 7 a.m. til 3 p.m.

Dinner on the Ground will be 12 p.m.

Calling all Dutch Oven Cooks! We are wanting Dutch Oven Cooks , Boy Scouts or Girl Scouts to come and cook up a dish or two. For those that have not attended a DOG, we normally follow a simple schedule: We come—We cook—We socialize—We eat—We leave it clean.

Set up time will be around 7 a.m. and lunch will be at

12 p.m.. Bring your group and cook up a dish or two. Bring paper products, your own drinks and copies of your recipes to share with others.

Those who do not Dutch Oven Cook, we ask them to bring a Covered Dish to share with others.

A good dish to bring is a Salad or Bread.

Directions:

Take Pelahatchie Exit off of I-20, go north, cross Highway 80, go about one mile and turn left.

Look for brown sign. Go about one city block and turn right. Sign will say Pelahatchie Campground. Call 601- 854-6859 for camping reservations. NO TENTS. Only 16 sites, so call early. Only one cabin for rent.

Contact Biscuit Tom Sims

n5hbb@yahoo.com 601-924-4264



North Texas

By Terry Chester– Chapter Advisor

News from the Prairie DOGS.

This past Saturday had us setting up at the Old City Park in Dallas. We had a great time cooking and talking to those who stopped by to sample our food, Each one of us present made new friends from all over the state as well as from out of state.

We cooked food ranging from a pot roast with potatoes and carrots to a big 7 pound pork roast cooked by Roger Fultz to fresh green beans cooked by Ruthanne Brockway.

During a business meeting we had Stephanie and I were reelected as Chapter Advisor's. We make a good team,

I'm not sure of the Date yet as it is still in the works but be on the look out. North Texas Prairie will be sponsoring a BIG DOG in this area sometime in September. I will post more on this sometime this week.

At the request of the Old City Park we are going to be holding DOGS there every couple of months. During our June DOG we will plan the Gatherings for the next year.

Until our paths cross and we blacken the pots again.

Terry and Stephanie Chester

PanHandlers

By Allen Johnson – Chapter Advisor

I was asked to give a 25 minute talk show interview on a local radio station about the DO class the Pan-Handlers Chapter is giving in Plainview this weekend. We talked about the purpose of the Chapter and LSDOS, the history and use of the Dutch Oven, and what would be covered in the class. It will be interesting as to how this will affect the class and the interest it generates. I took a 5" Lodge with me as a demo to allow the announcer to see a DO and ask why it was made the way it is. It all went very well.

The Plainview Dutch Oven Demo was a success even with the West Texas wind. Allen & Evelyn Johnson, Charlie Johnson, and Gordon Becker hosted a group of six students. After a talk and discussion about Dutch Ovens, we broke into teams to begin cooking. Gordon took on the Southwestern Hominy with Speck and Coralie Cox. Charlie tackled the Green Bean-Shoepeg Corn Casserole with Charles and Kathy Tanner. I worked with Earl Brown and his son started on the smothered Chicken Breasts in Celery-Cheese sauce. Evelyn made up the dough for a double batch of biscuit using self-rising flour. As these recipes began cooking, we all worked on a double crust peach cobbler, and the sourdough pineapple upside-down cake. We had pre-made the pie crust dough, and used canned peaches and pineapple. The rest was made from scratch using a sourdough starter I had been using for several months for the cake. The class liked learning that you

could do a cobbler and cake without boxed items in the mix. All the food was ready at 1:40PM. After a word of thanks to our Maker we all tested the pots for the results. No complaints from anyone and we all survived a great meal and fellowship. We all jumped on the clean up job together. Learning to take care of the iron is just as important as using it. The class worked very well as a group and all was done by 3:30. They filled out a short question sheet about the class to determine how we did. All were excited about the quality of the food they made. Speck and Coralie Cox, of Hale Center, joined the Pan-Handlers. Earl Brown and son will be interested after they get a DO to cook in. The Tanners' came to learn and might be interested later. We had a great time together. All the class said they picked up a lot of new information. They were a great group to visit and cook with.



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Allen Johnson

Piney Woods

By Arlene Hook – Chapter Advisor

The PineyWoods LSDOS Chapter was contacted by Jack Caddell of Tyler Junior College about 2 1/2 weeks ago regarding a Dutch Oven cooking class for some of their students, age 18 and up. We scheduled a date-Sat. May 22nd and started the wheels in motion for an experience not to be soon forgotten. This being a First.

The location was at the SFA Pineywoods Conservation Center on Lake Sam Rayburn. Nice set up with a lodge, dining hall and recreation center.

We called on our resources and came up with 6 PineyWoods members and Jim Lewis of North Texas Prairie. We arrived in stages. Jim being the first one, then Robert and I with our ovens and utensils. The sight chosen to cook was beside the dining hall in the shade of some trees lining the road.

About 24 or so students teamed up to cook. Six teams of 4 and 5 per team. The menu was simple.







Dirty Rice n' more
Baked Chicken with vegetables
Corn Casserole
Pot of Pintos
Bisquits
Peach Cobbler
Questions flowed freely. Answers came swiftly. LSDOS members were applauded when the food was served. (We served about 50 people which included students, faculty, staff and LSDOS members.)

Some were interested in the Society and picked up brochures with an application. Hope to sign them up.

We were asked to teach another class upcoming in October of 2004.
Had a great time. Looking forward to cooking with them again.

There is a Dutch Oven cooking class coming up June 12th at North Boggy Slough off Highway 103 W out of Lufkin with Women in the Outdoors. More fun, food and fellowship.

Pioneers of the Gulf Coast

By Karen Howden – Chapter Advisor

No report

Red River Valley

By Dwayne & Harley – Chapter Advisor

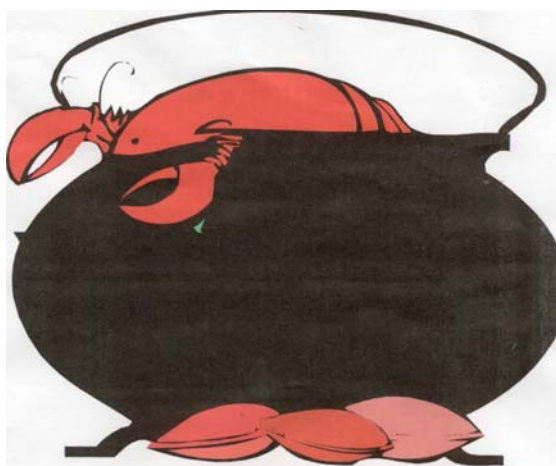
The Red River Chapter held our DOG day on 10th April in Lucy Park. It was a cool, windy day that did not get above 51 degrees. It would have been miserable had it not been for the enthusiasm of the cooks and Steve Mills' large tarp. We had six cooks and ten pots cooking.

Jamie and Gayla Slausenhop came from Vernon, and Jamie cooked smothered chicken and noodles, dinner rolls, and gold rush brownies. Paul Brunette cooked chicken and dumplings, Jim Fontenot, a visitor, cooked a pot of turnip greens, smoked ham, and mushrooms, and Bill Looney cooked cowboy stew and noodles. Steve Mills cooked beef and beans, Harley Mills cooked cherry-peach cobbler and Holiday Chicken from the LSDOS Cookbook. Dudley and Kathy Smith came out to say that they couldn't make it this time. But we expect Dudley to be a go-getter at future DOGs. Two visitors stayed the whole day and helped clean up. Which goes to show that you can have fun even when the weather is bad. The food was great and enjoyed by all. Had the weather been favorable, more visitors would have had their first taste of Dutch oven cooking.

Three prospective members were given LSDOS applications, with our great expectation of enjoying their cooking in the future.

A short meeting was held and it was voted that Harley Mills would become a co-advisor with Dewayne Hill. The group also agreed that nametags should be made for each member.

Jerry Os" Cajun Chuckwagon, Inc.



On Site Crawfish Boils
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281-462-9339
email cajunchuckwagon@earthlink.net

Saltgrass

By Gale & Mary Merriwether – Chapter Advisor

FEBRUARY 21st DOG

Cool, wet weather did not deter a nice crowd of cookers for the February DOG. The pavilion at Bear Creek Park would hold more, but eighteen members and five visitors made a nice crowd. Lots of roast, chicken, and vegetables were cooked for a fantastic meal. Special guest was Sam Miller, LSDOS Trustee and Independence Chapter member.

MARCH 13th DOG

Another cool and wet day, and another good crowd. Sixteen members and sixteen visitors enjoyed some very good eating. Special guest was Ken Brown, Chapter Advisor of the Independence Chapter. Special members attending were Cynthia, Drew and Jack Labossiere from Triverton, Rhode Island. Rick and Cynthia Labossiere were past Advisors of the Saltgrass Chapter before moving to the wasteland of the far northeast, but are still members.

APRIL 17th DOG

What happened? Beautiful weather, but only six member and three guests attended the April

DOG. Guess we were too close to Easter. We had a wonderful DOG, though, with plenty of good food to eat.

MAY 15th DOG

Things back to normal! Good weather, nice crowd, and lots of good Dutch oven food! Fourteen members and six visitors enjoyed a fine spring afternoon at Bear Creek Park for the final DOG before hot summer starts. As Rich McCabe would say, "weather ain't fittin'" in June, July, and August. Our next Saltgrass DOG will be September 18th at 2:00 PM, Bear Creek Park, Pavilion No. 1 (mark your calendars).

Saltgrass members Leonard Gunderson, Leonard Guerrero, and Gale and Mary Merriwether exhibited Dutch Oven cooking at the Boy Scout Fair in the Reliant Arena on April 24th. I say exhibited because no fire is allowed in the arena, and it was raining outside. There was a crowd of five to six thousand scouts, scout leaders and visitors that passed through the arena. A goodly number stopped, visited, and asked many questions. Was a very successful day.

Village Creek Cookers

By Glen Cook – Chapter Advisor

No report



Broccoli Chicken

Sandra Klassy – Bare Pot Chapter

Ingredients: 1 (6.9 oz.) package chicken flavored Rice-a-Roni; 2 Tablespoons margarine or butter; 1 teaspoon dried basil; 4 boneless, skinless chicken breast halves; 2 cups broccoli flowerets; 1 tomato, chopped; 1 cup (4 oz) shredded mozzarella cheese; 1 can (14 oz.) chicken broth.

Instructions: Sauté Rice-A-Roni mix with margarine in Dutch oven until pasta is a golden brown. Add in chicken broth, Rice-A-Roni seasonings and basil. Bring up to a boil. Place chicken cut into pieces on rice. Cover with lid and reduce heat to low simmer for 10 minutes. Stir in broccoli and tomato. Recover and simmer for 10 more minutes or until rice is tender and chicken is no longer pink inside. Sprinkle with cheese, recover and let stand for 3 minutes.

Thunder Mountain Chicken and Broccoli

Bryant Smith – Bare Pot Chapter

Ingredients: 2 cups medium white sauce (recipe follows below); 2 Tablespoons Beau Monde seasoning; ½ teaspoon salt; 3 pounds chicken meat, boned and cubed; 1 bunch broccoli, cut into 2-inch pieces; paprika to taste.

Instructions: Prepare white sauce and add seasoning mix and salt, mixing well. Arrange chicken and broccoli in Dutch oven and pour sauce over the top. Sprinkle with paprika. Bake at 350 degrees F for one hour.

Medium White Sauce

Ingredients: 4 Tablespoons butter or margarine; 4 Tablespoons unbleached all-purpose flour; ½ teaspoon salt; dash pepper; 2 cups milk.

Instructions: Melt butter in saucepan over low heat. Blend in flour, salt, and pepper. Add milk all at once. Cook at medium heat, stirring constantly, until mixture thickens and bubbles. Remove sauce from heat when it bubbles. If sauce cooks too long, it will become too thick and the margarine will

RECIPES

separate. (If this happens, you can repair it by stirring in a little more milk and cooking, stirring constantly, until sauce bubbles.)

Fiesta Chili Tortilla Casserole

Bill and Bev Brummel

Bare Pot Chapter

A Lodge 12" Dutch oven was used.

Ingredients: 1-1/2 lb. ground venison; 1 (14.5 oz.) can of diced tomatoes, 1 can (15.5oz.) Bush's Chili Magic Chili Starter with Chili Beans, Sauce, and Seasonings; chili blend powder (to taste); 2 tablespoons diced onions; enough flour tortillas to cover oven's bottom twice: 1 cup (8 oz.) shredded cheddar cheese.

Instructions:

Preheat oven to 350 degrees F. Brown meat and onions in oven. Add Bush's Chili Starter and diced tomatoes. Season with additional chili blend powder to taste. Simmer contents for 20 minutes. Remove meat mixture, wiping out grease from oven. Spray oven's bottom with Pam olive oil. Cover oven's bottom with flour tortillas. Spread half of cooked meat mixture over tortillas. Spread half of cheese over meat mixture. Add another layer of tortillas, rest of meat mixture, and cheese. Cover with lid and bake for 15 minutes or until cheese is melted. Serve hot and enjoy.

Scalloped Oysters

Mike Delchambre – Bare Pot Chapter-

Ingredients: 1 pint fresh oysters; 1 cup milk; 1 stick butter; Saltine-style crackers; 2 Tablespoons Cocktail sauce; spring of fresh parsley, chopped; 1 teaspoon white pepper; dash of Worcestershire sauce; a few drops of sherry.

Instructions:

Mix milk, cocktail sauce, pepper, Worcestershire sauce and sherry. Butter or spray a Dutch oven. Cover the bottom with crushed crackers, add oysters, spread with more crushed crackers, dot with butter, and pour the milk mixture over all. Bake in oven at 350 degrees F, for 30 minutes.

Mexican Casserole

Curtis and Marilyn Curlee – Bare Pot Chapter

Ingredients: 1 lb ground beef; 3 large onions, chopped; 1 glove garlic; ½ teaspoon cumin; 1 can tomatoes w/green chilies; 1 can cream of mushroom soup; 1 can of cream of chicken soup; 1 small can of corn, drained; 1 can enchilada sauce; 24 corn tortillas, cut in strips; 2 cups grated cheddar cheese; salt to taste.

Instructions: Sauté ground meat, onion, and garlic until lightly browned.

Stir in remaining ingredients, except tortillas and cheese. In a 12" Dutch oven, alternate layer of meat mixture with tortilla strips ending with meat. Sprinkle with cheese and cook at 350 degrees F. for 35 minutes.

From the oven of Richard and Cathy Duquette – Bare Pot Chapter – Impossible Cheeseburger Pie

Ingredients: 1 lb. ground beef; 1 cup chopped onion; ½ teaspoon salt; 1 cup shredded cheddar cheese; ½ cup Bisquick; 1 cup milk; 2 eggs.

Instructions: Heat oven to 400 degrees F. Grease 9" pie plate. Cook ground beef and onion until beef is brown, drain. Stir in salt. Spread in pie plate; sprinkle with cheese. Stir remaining ingredients until blended and pour into pie plate. Bake about 25 minutes or until knife inserted in center comes out clean.

GREEN BEANS

Clyde Hill (Saltgrass Chapter)

14" Dutch oven

Dice and cook in olive oil until tender:

- 1 large 1015 onion
- 3 green peppers
- 3 cloves garlic

Added 3 lbs. cut sausage link. Once heated add a 1-gallon can of green beans (drained)

After all is hot, add 1/4 to 1/2 cup of brown sugar

After the sugar is hot and about 1 hour before serving, added another 1 gallon can of drained green beans.

Control heat, NO B&B (no boil and burn)

CHEDDAR CHEESE BREAD

Richard Holland (Saltgrass Chapter)

10" Dutch Oven

- 1 teaspoon cumin seed
- 1 tablespoon plus 1/3 cup butter
- 1 yellow onion, diced
- 4 cups plain flour
- 5 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon curry powder
- 10 ounces sharp Cheddar cheese, grated
- 2 eggs
- 1½ cups milk

Grease and flour 10" Dutch oven.

Toast cumin seeds to release flavor and set aside to cool. Heat 1 tablespoon butter and sauté diced onions until golden brown, set aside to cool.

Combine flour, baking powder, salt, curry powder and cumin. Cut in remaining 1/3 cup butter until mixture resembles coarse crumbs, then stir in grated cheese. Beat eggs and combine with milk and onions. Add to the grated Cheddar cheese mixture, mixing just enough to moisten. Do not overwork the dough. Bake 1 hour at 375 degrees (1 ring on the bottom and 1¼ rings of charcoal on the top).



**SOUP BONE CATTLE
COMPANY
CORPUS CHRISTI, TEXAS**

CORN BREAD AND SWEET POTATO STUFFED PORK LOIN

Richard Holland (Saltgrass Chapter)
12" Dutch Oven

3 -4 Lb. pork loin
2 cups crumbled cornbread
1 cup mashed sweet potatoes (pre-cooked or canned)
3 -4 green onions or scallions, finely chopped
6 strips thick-sliced bacon
salt / pepper
Cumin
1½ cups white wine or chicken broth

Butterfly the loin lengthwise cutting from one side almost to the other side taking care not to cut all the way through. Open the loin. Dust both sides with cumin, then season with salt and pepper to taste.

Prepare the dressing by mixing together the cornbread, mashed sweet potatoes, and green onions. There should be enough moisture in the yams to bind all the ingredients together. If not, use a little of the cooking liquid. Form into a roll the same length as the pork loin and place on the bottom half of the butterflied loin. Lay two strips of bacon over the dressing and then fold the top half of the loin back into place. Skewer the two sides together and toothpicks to hold the loin closed. Salt and pepper the outside of the loin. Drape the remaining slices of bacon over the loin.

Place on a wire rack in a 12" Dutch oven, add the cooking liquid. Bake for 1 hour with 6-8 coals underneath and 16-18 on top. Let it rest for a few minutes and then slice approximately ¾" thick.

LODGE CAMP DUTCH OVENS

Model	Diameter	Depth	Quarts
5CO	5"		1/2
8CO2	8"	3"	2
10CO2A	10"	3 1/2"	4
12CO2A	12"	3 3/4"	6
12DCO2	12"	5"	8
14CO2	14"	3 3/4"	8
14DCO2	14"	5"	10
16CO2	16"	4 1/4"	12
L10CO3	10"	3 1/2"	4
L12CO3	12"	3 3/4"	6
L12DCO3	12"	5"	8
L12DCO3	12"	5"	8
LC			

MACA OVENS

Model	Diameter	Depth	Quarts
9"	9"	6"	
11"	11"	6 1/2"	9
13"	13"	6 1/2"	12
15"	15"	7 1/2"	18
17"	17"	9"	29
22"	22"	9 1/2"	45
8x12	8x12	7"	8
10x14	10x14	8"	14
12x16	12x16	9"	20

CAMP CHEF

Model	Diameter	Depth	Quarts
DO5	5"		3/4
DO10	10"		6
DO12	12"		9 1/3
DO14	14"		11 7/8

Items for Sale

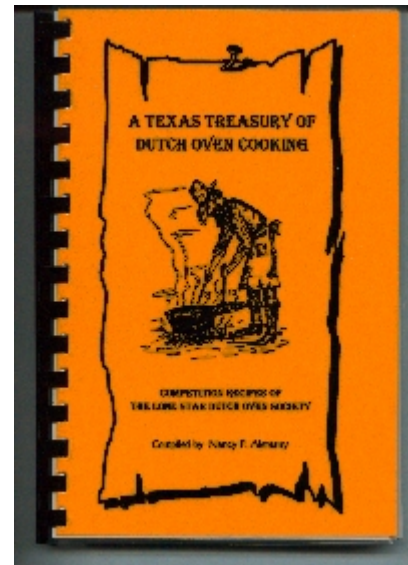
The aprons, cookbooks, and lapel pins are for sale at all DOGs and DEMOs.
See your chapter advisor if you need one.



Lapel Pins are \$3 each



Aprons are \$15 each



Cookbooks are \$15 each

Heatin' Up The Calendar

June 4/5/6 Annual General Membership Meeting

Palmetto State Park, Ottine, Texas

Contact Jerry Harrison...jdharrison@houston.rr.com

June 19 Mississippi Summer DOG

Pelahatchie Lake Campground

Pelahatchie, Mississippi

Contact Biscuit Sims...n5hbb@yahoo.com

September 10/11/12 First Annual National DOG

Yellow Rose Rodeo Arena

Madisonville, Texas

Contact Gale Merriwether mgmerri@charter.net

October 2/3 Texas Parks and Wildlife Expo

TPWD Headquarters

Austin, Texas

Contact Irene Martin... momscricket7@hotmail.com