



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. 4

December 2006

What's Cooking in the Newsletter



The new Crockett Chapter

Membership Meeting Minutes -

Meet the Candidates ...

Chapter News -

Recipes ...

Calendar of Events ...

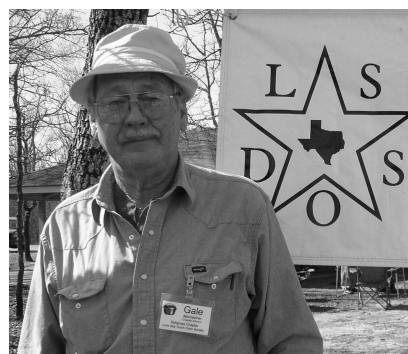
LSDOS Merchandise

LSDOS Chapters ...

STATE OF THE OVEN

Letter from the President - Gale Merrinwether

As I am approaching the end of my tenure as president of LSDOS, I look back at the progress of the organization. With the help of past president Butch Mize and Beth Haynie's Father, Jim, we traveled to Austin and petitioned the House Committee on Culture, Parks, and Recreation to proclaim the Dutch oven as the official cooking implement of the State of Texas. With help from the food editor of the Houston Chronicle, Peggy Grodinsky, we got a lot of advertisement for our organization, especially from a write-up she did while visiting with us for three days at the Glen Rose Big Dog. As a result, the number of chapters and memberships has nearly tripled.



Some of our members have been very instrumental with this growth. First Vice-President, Jim Lewis, has been all over the state helping spread our message. As a result, the Tyler and Shreveport Chapters are among the fastest growing, with Tyler becoming the largest in the organization. Jerry and Peggy Hanna did a marvelous job of advertising the Dogwood Chapters, as did Earl Timmons the Bayou Pots. (next page)

STATE OF THE OVEN

Letter from the President –Gale Merrivether (continued)

Other members devoting time and effort are David Jones, Larry Kendall and Carolyn Smith, Saltgrass Chapter, Brian Schmidt and Dottie Wylie, Prairie Dog Chapter, and the Parker Brothers, Charles and Marvin, of the Dogwood Chapter. This group demonstrated at the Archeology Fair - Caddoan Mounds State Park in Cherokee County on October 21. Tribal dancers of the Hasinai Society of the Caddo Nation came from Oklahoma to dance and pay their respects at their ancestor's burial ground. About 30 dancers of all ages attended and sampled our Dutch oven cooking.



Hasinai Dancers of the Caddo Nation



Some Tejas Cooking

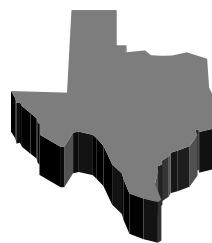
Scout leaders have started calling for a talk on Dutch oven cooking, as well as the Houston Canoe Club. David Jones, Leonard Gunderson, and Leonard Guerrero have been very helpful with these groups. These types of activities have given us advertisement and a few new members.



Houston Canoe Club Demonstration

The Big Dogs have been helpful to bring people together for the Fun, Food, and Fellowship around the black pots. By moving the Big Dogs around, more people have been able to attend, and created an interest for three or four chapters to have a local Big Dog.

I am going to work with Bear Hood, the incoming President, to expand and improve LSDOS, as I hope everyone else will do likewise. It is a great organization, promoting American heritage.



Do not forget the January Business meeting at the Crockett Family Resort. They have lots of RV spots, tent camping sites, and cabins. Better make your reservations now. The dates are January 12, 13, and 14th. That can be a long weekend with the MLK holiday on the 15th.

Phone No.: 877-544-8466

www.crockettresort.com

Chapter News

Toledo Bend Chapter Center, Texas

Sept 16th. DOG

September turned out to be a good month for our DOG. We had only 10 cooking, but had plenty of food including: Barbecue and beans, black-eyed pea casserole, Spaghetti casserole, Hominy casserole, Beef Stew, Peach cobbler, Bucking Berry Chicken, Veg-all casserole, country potatoes, Grillads & Grits, Chicken Pot Pie. We all enjoyed a day of food, fun and fellowship...we had several members that could not attend this month. We sure missed them. Our next gathering will be at the Huxley Bay Marina and Campground

Oct. 21st DOG

This month we met at Huxley Bay Marina Campground on Toledo Bend Lake. We want to thank Stacy and Bob Vandrovec, owners of Huxley Bay for letting us use a very convenient campsite there next to the restaurant. We had 10 cooks again this month. Some of our regulars had other commitments but hope to be with us next time. We sure had plenty of food. Which included Irish Stew, Green Chili Stew, Apple Cobbler, Chocolate Bundt Cake, Pork and Sweet Potatoes, Green Chili Cornbread, Enchilada casserole, cheese dip and chips, Sweet Potato Casserole, Chili Relleno casserole, and Roasted root vegetables. We had 8 visitors eat with us, two of which were campers from the campground.

Carolyn Chandler
Toledo Bend Chapter Advisor

Mesquite Country Cookers Menard, Texas

Mesquite Country has been very busy this quarter. We picked up 6 new family members. Tressa Merryman, Joe and Lena Portilla, and Noe Martinez all of Menard. Doug and Stephanie Moore of Coleman, Bennie Lamb of Buffalo Gap, and Mansel Clay of Brownwood.

We have had our local dogs plus we had a demo with the Jim Bowie Day festival. We had a dog-demo with the Jim Bowie Trail Riders association. Our secretary Shirley Lewis and member Tressa Merryman were outstanding with their hard work and recopies at these events.

I am proud of our members for the new recopies they have brought to our dogs. From seafood, fried catfish, new chilies, different types of fried okra, appetizers, cornbreads, brownies, Mexican dishes and new desserts. Wow it has been a great summer and fall.

On October 21st member John Nichlos and I traveled to Brownwood to help Interim advisor Mansel Clay to start the Heart of Texas Dutch Oven Society chapter. They elected officers and had their first dog, and voted to two more dogs on the following Saturdays to get their 3 dogs done for the

LSDOS. A very nice group of people with lots of getup and go. They are going to be a great chapter.

We have been in contact with several people in San Angelo and they are in the process of forming to start a chapter there.

I would like to thank the LSDOS members that voted in the officers election. Thank you for voting me Vice-president and all of the other new officers. We will work at getting the LSDOS a society for all members for fun, food and most of all fellowship.

Give thanks for being Americans where we can keep our pots hot when we want to.

Rodney Duderstadt
Mesquite Country advisor

Pan Handlers Plainview, Texas

The Pan-Handlers meet on November 4th., 2006 at Caprock Canyons State Park. We prepared the noon meal for the Volunteer Workday Program the Park had that day. This is the 6th. time that we have done this as a community project to help and promote Caprock Canyons. We started with just a few volunteers and the Staff and feed about 15 people. The word has spread about what we are doing. This time we feed 40 people even though we had a limited number of cooks able to help that day.



16" Peach cobbler cooked by Evie Johnson

We prepared the meal semi-chuckwagon style by setting a menu we knew we could do in large Dutch ovens. The main meat dish was a 13 pound top sirloin trimmed roast. It was cooked in a 14" Deep Lodge DO for 4 hours. Other main dishes were Southwest Corn, Cowboy Potatoes, Campfire Beans, homemade Angel Biscuits, Double Crust Peach Cobbler, and Cherry Crisp with Graham Cracker Crust topping. Other dishes prepared by the Pan-Handlers were Broccoli Cornbread, Diabetic Apple Cobbler, Red Potatoes with Green Beans, and Beef Brisket Roast with Carrots.

The Sirloin Roast was originally a 16.5 pound chunk with all the fat trimmed off. I trimmed the meat to fit the 14"

DO and made a mild chili from the trimmings by cutting it into 1/2" cubes cooked in a 10" Deep Lodge on a Volcano Sr. Charcoal Stove. Made up the recipe as I went and wrote it down on a pad. They all said it was pretty good chili.

Almost all of the food was consumed in a short time. The Staff and volunteers were very grateful for such a meal after the morning of work.

I would like to thank Carolyn Rose, Park Interrupter, and Nancy Greer, Park Host, for volunteering to provide and cook the Cowboy Potatoes for the meal in the Park's 14" Lodge oven. I provided the recipe and our group helped them through the cooking process. They did a great job. Yes, the Pan-Handlers have influenced the Park to a point that they have purchased some Dutch Ovens to do demos of biscuits while giving a history lesson on the use of the cast iron pots by the pioneer settlers. The Caprock Canyons Partners Foundation helped with the purchase of the cast iron. I donated a Horseshoe Lid-Lifter that my son and I make, to help their cause along.



Allen Johnson donates a hand made horseshoe lid lifter to Carolyn Rose, interpreter for Caprock Canyons State Park, for use in their Dutch oven Demos at the Park.

The Pan-Handlers cooking with me that day were my wife, Evie, my son, Charlie (who handled the lions share of loading and unloading equipment as well as cooking and clean up), Jimmy and Mary Cummings, James Hinton, and Gordon Becker. Matt Becker and Chris Cummings were visitors and helped cook also. Gordon is a great cook and does a super job on the beans as well as the camp coffee. Jimmy, Mary, and James just started with us this year and are getting real good at cooking new dishes. They all like the concept of helping the Park to survive. The Pan-Handlers has other members that feel the same way, but were obligated to other causes that day. I appreciate all of them for the quality of the group we have here on the Plains of Texas.

The next D.O.G. will be just for the Pan-Handlers to cook for fun. It has been suggested that we devote it to cooking deserts and maybe roasting of poultry like Turkey and Chicken. We hope to set a time and place soon.

Allen Johnson, Pan-Handlers Chapter Advisor

Saltgrass Chapter Houston, Texas

As usual, the last quarter of the year is the busiest. Starting with our September DOG, we had 17 members, 5 visitors, and lots of good eating on a hot day. October had better weather, but a smaller crowd as several members demonstrated at Caddoan Mounds State Park in Cherokee County. More about this activity is in the president's message. David Jones has been generous with his time to assist the Brazos Valley Chapter with their activities. The November Dog will be our Thanksgiving celebration, and on December 15th we will cook for the Bear Creek Park employees.

Many thanks to Ann Ackel for hosting the October DOG in my absence.



Gale & Mary Merriwether, Chapter Advisors

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Other States

Magnolia Black Pot Clinton, Mississippi

On October 7, 2006, two teams representing Mississippi traveled to Sheridan, AR to compete in the Dutch Oven Cook-off at Timberfest (a professional lumberjack competition & festival).

Melissa Collier and son Darren, Walter Wade and son Michael, and four other teams competed in the dutch oven cook-off on Saturday. Contestants were asked to prepare one main dish and one desert, and both dishes were judged together as a team for taste and presentation. Cash prizes were awarded at the end of the competition for best dish and most authentic dress & camp setup. The Wade team won second place with their South Carolina vinegar-based pulled-pork BBQ and apple pie combination, and Melissa Collier's son Darren not only participated in the main competition on Saturday, but also won second place in the dutch oven youth competition on Friday as well. After prizes were awarded, contestants handed out free samples to the crowd and let them have a taste of what they had been smelling all day!



We all had a great time and many new friends were made over the weekend! We would like to thank the cooking competition chairperson, Traci Watkins for a wonderful experience and great job! Photos of the competition can be seen at:

http://www.southernfamilycamping.com/timberfest_100706.html

Tom Sims

Need Five Hot Butter Biscuits, n5hbb@yahoo.com

Amber Waves Kansas

One August 26, the Amber Waves Chapter cooked the evening meal for the Horizon Hospice Benefit in Chanute Kansas. Eight members & their families participated, including first time cooks Jerry & Sharon Thummel. We also

want to thank volunteers Bub & Jake Skillett and Rodger Thummel, who stepped in to help when a couple of our cooks had to cancel at the last minute. We placed 19 Dutch ovens on the table at supper time, including jambalaya, pork roast, boneless pork ribs, tamale pie, chicken pot pie, southwest ranch beans, tater tot casserole, beef tips with noodles, baked beans, fried potatoes, fried okra with jalapeno, southwest hominy, cobblers, turtle cake, & homemade bread & rolls.

Donations were accepted for the meal, and donated to Hospice. Not only did we raise some money for Hospice, but everyone had a good time and enjoyed plenty of great food! And a lot of folks were made aware of a whole new way of cooking. We enjoyed visiting with people who stopped by during the day while we were cooking, and have had some inquiries since then from people who want to know more, or who have Dutch ovens but didn't know what to do with them and want to learn. And we've been invited to participate in the benefit again next year!



John Frerichs, our Minnesota member, sends the following report from up North.

On October 14 some of us up here in Minnesota held a Southeastern Minnesota DOG. We met at Oxbow Park near Byron, Minnesota. Those attending were John, MaryAnn, and Jackie from Welcome, MN and Fant, KC, and Matt From Rochester, MN. We gathered about noon and started cooking about 2:00. After an afternoon of getting to know each other, we had supper about 6:00. We had 6 pots of food and all ate our fill. John made Al's Southwest Ranch Beans, Apple Puffs, and New Ulm Chicken. Fant made 2 bacon wrapped beef roasts, potatoes and onions Au Gratin, and Apple Bundles. We all had a great time and we're going to try and get together again this spring in Albert Lea, MN. Hopefully we can get some more people to join us.

In Kansas, nothing has been planned for the winter months, but we will be cooking as weather permits. As always, if anyone is going to be in our area, please let us know so a gathering can be planned.

Ronda Barnow,
Amber Waves Chapter Advisor

Recipes

Rodney" Dill Pork Tenderloin

2 pork tenderloins cut in 1/2 inch slices
 3 carrots cut in 1/4 inch slices
 2 red bell peppers cubed in 1/2 inch squares
 1 small sweet onion diced
 6 small red potatoes cubed to 3/4 inch
 3 gold potatoes cubed to 3/4 inch
 3/4 ts of dill seed
 1 ts of dill weed
 5tbs of good olive oil
 salt and pepper

In Dutch oven with olive oil and dill seed lightly brown tenderloin slices= don't over load do in 2 batches. Remove and drain slices on paper towel.

Drain all but 3 tbs of olive oil and on low heat brown carrots and onion, then add potatoes and cook until 1/2 done. Add dill weed, salt and pepper tenderloin and simmer until done.

Rodney Duderstadt
 Mesquite Country

Baked Apples

4 cooking apples, such as McIntosh, Jonathan, Granny Smith
 4 tbs light brown sugar
 4 tbs currants
 4 tbs finely chopped dried apricots
 1/4 c white wine

Preheat oven. Core apples and cut a thin strip of peel from the center of each apple.

Combine sugar, currants and apricots in a small bowl. Fill apples with fruit mixture. Reserve any excess mixture and use to fill apples after baking.

Place apples in small baking dish. Pour wine around apples. Cover and bake about 1 hour or until apples are tender, basting occasionally with pan juices.

Mike Delchambre from American Magazine
 Bare Pots Chapter



Cheesy Chicken & Rice Casserole

1 can Campbell's Cream of Chicken Soup
 1 1/3 c water
 3/4 c uncooked long-grain white rice
 2 c fresh or frozen mixed vegetables
 1/2 tsp onion powder
 4 skinless boneless chicken breast halves
 1/2 c shredded Cheddar cheese

Stir the soup, water, rice, vegetables and onion powder together. Place in # 10 or # 12 DO.

Top with Chicken Season chicken as desired. Cover

Bake at 375 for 45 minutes or until done. Top with Cheese.

Tom & Joyce Earnest
 Bare Pots Chapter

Chicken and Dumplin's

2 cups flour
 3 tbsp. baking powder
 1 cup whole milk
 2 tsp. lard or Crisco
 1 egg beaten
 1 tsp. salt
 1 chicken

In a 7 or 9 qt. Dutch oven boil a quartered chicken until the bones can be removed easily. Mix up dumplin' dough ingredients and spoon into boiling chicken pot liquor. Cover pot and shift to cooler eye. Let cool 20 min. and serve.

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.

Wild Turkey

1 turkey 10-12 lbs.
4 slices bacon
1 lb. pork sausage
1 medium onion
6 cups soft bread crumbs
2 tbs. poultry spices

Sprinkle turkey with game seasoning or poultry spice. Fry diced onion and crumbled sausage in a 12" or 14" deep camp Dutch oven. Combine with bread crumbs and mix. Stuff turkey cavity loosely and lace closed. Bake for 3-1/2 hours, breast side up with bacon strips covering breast.

Dutch Oven Turkey Stuffing

1lb. fresh turkey or chicken giblets
1 ½ cup water
½ tsp. onion powder
½ tsp. garlic powder
½ tsp. celery salt
½ tsp. coarse ground black pepper
½ cup butter
¾ cup pine nuts
2 red onions; diced
6 stalks celery; diced
2 cups fresh mushrooms; sliced
6 cloves garlic; minced
9 cups dried bread cubes
1 cup sweet dried cranberries (Craisins)
2 Tbs. dry sage leaves
1 Tbs. dry thyme
1 Tbs. tarragon leaves
2 Tbs. dry parsley
4 eggs; beaten
1 ½ cups milk
2 tsp. salt
1 ½ tsp. black pepper

To a small sauce pan add giblets, water, onion powder, garlic powder and celery salt. Bring to a boil over med-high heat then reduce heat to medium-low, cover pan and simmer for 20 minutes. Remove giblets from pan reserving liquid. Allow giblets to cool then chop finely.

Heat a 12" Dutch oven using 18-20 briquettes bottom. Add butter and pinenuts. Saute until pinenuts start taking on a light color. Add onions, celery, mushrooms, and garlic. Continue to saute until vegetables are tender. Remove vegetables from Dutch oven and allow to cool slightly.

In a large bowl combine remaining ingredients, the cooked vegetables and the reserved giblet liquid. Mix together until bread cubes have absorbed all the liquid. Spoon stuffing mixture into the Dutch oven and spread evenly.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 60 minutes.

Snowy Night Snowballs

6 soft rolls
vanilla frosting
sugar
shredded coconut alot
Whipped cream

Take the rolls and spread frosting on each one using the knife. Sprinkle the shredded coconut and sugar on the rolls. squirt on the whipped cream and leave them out overnight on the tray.

Hawaiian Braided Bread

5 ½ cups bread flour
2 Tbs. yeast
½ cup sugar
1/3 cup instant potato flakes
1 Tbs. salt
½ cup butter; melted
1 ¾ cups scalded milk; 125° F.
¾ tsp. lemon extract
1 ½ tsp. vanilla extract
2 eggs; beaten
¾ cup chopped macadamia nuts
2 Tbs. melted butter
poppy seeds

In a mixing bowl combine 2 cups flour, yeast, sugar, potato flakes, and salt; blend well. Stir in milk, melted butter, extracts, and eggs. Mix thoroughly. Stir in remaining flour 1 cup at a time until dough pulls away from sides of bowl. Turn dough out onto a floured board and knead it for 5 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to raise until double in size.

Place raised dough on a floured board and divide into thirds. Roll each piece of dough into equal length ropes about 3/4" in diameter. Roll each rope in chopped macadamia nuts pressing nuts lightly into the surface of the dough. Make a braid out of the 3 ropes leaving enough length on each end so you can braid them together. In a warm greased 12" Dutch Oven make a ring out of the braid and finish braiding the ends together. Cover the oven and let bread raise until double in size (about 30-45 minutes).

Brush top of bread with melted butter and sprinkle with poppy seeds. Bake using 10 coals bottom and 16 coals top for 30-40 minutes. When top of bread starts to brown, remove the Dutch Oven from all heat and let rest with the lid on for about 5 minutes. The residual heat from the oven will finish baking the bread.

Serve bread warm with fresh honey butter.



**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

- Nov 25 Kokomo Kookers DOG
Fouts's Barn, Kokomo, IN
(Call for Directions)
Chapter Advisor: Mike Soupley
m.soupley@att.net (765) 459-4335
- Dec 2 Bare Pots DOG - 7:45 a.m.-1:30 p.m.
"Holiday Celebration"
Eisenhower Park, San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net (210) 509-9437
- Dec 2 Bay Area Dutch Oven Gypsies "Holiday" DOG
Location to be Announced
Chapter Advisor: Richard Smith
thecleanersstore@sbcglobal.net (408) 483-6825
- Dec 2 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
- Dec 2 Dogwood DOG
Tyler State Park, Tyler, TX
Ovens on the table at 12:30 p.m.
Chapter Advisor: Andy Young
swines2@earthlink.net (903) 876-2790
- Dec 3 Lost Pines & Independence DOG - 12:30 p.m. - (?)
Fisherman's Park, Bastrop, TX
Lost Pines Advisor: Georgia Lewis
thegypsy5@netzero.net
Independence Advisor: Ken Brown
kbrown@bcsnet.net
- Dec 8-10 North Texas Area - Regional DOG
Ray Roberts Lake State Park
Isle du Bois Unit, FM 455, Pilot Point, TX
Contact: Bruce Bonnett
lsdos@comcast.net (214) 328-6486
- Dec 9 Bayou Pots DOG – 9:00 a.m.-3:00 p.m.
Cypress/Black Bayou Recreational Park
North of Bossier City, LA
Chapter Advisor: Earl Timmons
stimmons1@earthlink.net (318) 686-8992
or (318) 688-2138
- Dec 9 Mesquite Country DOG – 11:00 a.m.-2:00 p.m.
Stockpen Crossing Pavilion, Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283
- Dec 9 Toledo Bend DOG - 9:00 a.m.-(?)
Boles Field, Shelbyville, TX
Chapter Advisor: Carolyn Chandler
cchandler@gzip.net (936) 598-5349
- Dec 11 Village Creek Cookers DOG
Floyd Boyett's Farm, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@ruralcomm.com (409) 246-3748
- Dec 16 Texoma Dutchers DOG - CANCELLED
Loy Lake Park, Sherman, TX
Chapter Advisor: Connie Johnson
crip29@gmail.com (903) 893-5397
- Jan 6 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
- Jan 6 Dogwood DOG
Tyler State Park, Tyler, TX
Ovens on the table at 12:30 p.m.
Chapter Advisor: Andy Young
swines2@earthlink.net (903) 876-2790
- Jan 8 Village Creek Cookers DOG
Floyd Boyett's Farm, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@ruralcomm.com (409) 246-3748
- Jan 12-14 Board of Directors Meeting and DOG
Crockett Family Resort, Crockett, TX
Contact: Gale Merriwether
mgmerri@charter.net (281) 292-3960
- Jan 13 Bayou Pots DOG – 9:00 a.m.-3:00 p.m.
Cypress/Black Bayou Recreational Park
North of Bossier City, LA
Chapter Advisor: Earl Timmons
stimmons1@earthlink.net (318) 686-8992
or (318) 688-2138
- Jan 13 North Texas Prairie DOG & Demonstration
10:00 a.m.-2:00 p.m.
Penn Farm Agricultural Historic Center
Cedar Hill State Park, Cedar Hill, TX
Chapter Advisor: Bruce Bonnett
lsdos@comcast.net (214) 328-6486
- Feb 3 Bare Pots DOG - 8:30 a.m.-12:30 p.m.
Eisenhower Park, San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net (210) 509-9437
- Feb 3 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
- Feb 3 Dogwood DOG
Tyler State Park, Tyler, TX
Ovens on the table at 12:30 p.m.
Chapter Advisor: Andy Young
swines2@earthlink.net (903) 876-2790
- Feb 10 Bayou Pots DOG – 9:00 a.m.-3:00 p.m.
Cypress/Black Bayou Recreational Park
North of Bossier City, LA
Chapter Advisor: Earl Timmons
stimmons1@earthlink.net (318) 686-8992
or (318) 688-2138

LONE STAR DUTCH OVEN SOCIETY

2006-2007 CALENDAR OF EVENTS

- Feb 10 Mesquite Country DOG – 11:00 a.m.-2:00 p.m.
Stockpen Crossing Pavilion, Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283
- Feb 10 North Texas Prairie DOG - 10:00 a.m.-2:00 p.m.
Stone Tables Picnic Area, White Rock Lake, Dallas, TX
Chapter Advisor: Bruce Bonnett
lsdos@comcast.net (214) 328-6486
- Feb 12 Village Creek Cookers DOG
Floyd Boyett's Farm, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@ruralcomm.com (409) 246-3748
- Mar 3 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
- Mar 3 Dogwood DOG
Tyler State Park, Tyler, TX
Ovens on the table at 12:30 p.m.
Chapter Advisor: Andy Young
swines2@earthlink.net (903) 876-2790
- Mar 3 Magnolia Black Pots Cooking Demo
Bass Pro Shops Spring Classic, Pearl, MS
Contact: Biscuit T. Sims
n5hbb@yahoo.com (601) 924-4264
- Mar 10 Bayou Pots DOG – 9:00 a.m.-3:00 p.m.
Cypress/Black Bayou Recreational Park
North of Bossier City, LA
Chapter Advisor: Earl Timmons
stimmons1@earthlink.net (318) 686-8992
or (318) 688-2138
- Mar 10 Mesquite Country DOG – 11:00 a.m.-2:00 p.m.
Stockpen Crossing Pavilion, Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283
- Mar 10 North Texas Prairie DOG & Demonstration
10:00 a.m.-2:00 p.m.
Penn Farm Agricultural Historic Center
Cedar Hill State Park, Cedar Hill, TX
Chapter Advisor: Bruce Bonnett
lsdos@comcast.net (214) 328-6486
- Mar 12 Village Creek Cookers DOG
Floyd Boyett's Farm, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@ruralcomm.com (409) 246-3748
- Mar 17 Magnolia Black Pots Demonstration and DOG
9:00 a.m.-12:00 p.m.
Lake D'Arbonne State Park, Farmerville, LA
Contact: Biscuit T. Sims
n5hbb@yahoo.com (601) 924-4264
- Apr 7 Bare Pots DOG - 8:30 a.m.-12:30 p.m.
Eisenhower Park, San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net (210) 509-9437
- Apr 7 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
- Apr 14 North Texas Prairie DOG & Demonstration
10:00 a.m.-2:00 p.m. Mesquite, TX
Chapter Advisor: Bruce Bonnett
lsdos@comcast.net (214) 328-6486
- 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 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 5 Magonolia Black Pots Demo
Bass Pro Shops Camping Classic, Pearl, MS
Contact: Biscuit T. Sims
n5hbb@yahoo.com (601) 924-4264
- 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
- Jun 2 Bare Pots DOG - 8:30 a.m.-12:30 p.m.
Eisenhower Park, San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net (210) 509-9437
- Aug 4 Bare Pots "Brunch" DOG - 7:30 a.m.-11:30 a.m.
Eisenhower Park, San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net (210) 509-9437
- Sep 1 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
- Sep 28-30 Magnolia Black Pots Sponsors
Fourth Annual National DOG
Lake D'Arbonne State Park, Farmerville, LA
Contact: Biscuit T. Sims
n5hbb@yahoo.com (601) 924-4264
- Oct 6 Bare Pots DOG - 8:30 a.m.-12:30 p.m.
Eisenhower Park, San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net (210) 509-9437
- Oct 6 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
- Nov 3 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
- Dec 1 Bare Pots "Holiday Cooking" DOG
8:00 a.m.-12:30 p.m.
Eisenhower Park, San Antonio, TX
Chapter Advisor: Yvonne Newton
ynewton@swbell.net (210) 509-9437
- Dec 1 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

LSDOS Merchandise

Items for Sale

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



Lapel Pins are \$3 each



Tattoos are \$1 each



Aprons are \$15 each
Large and Small Sizes



Cook Books are \$15 each



NEW
LSDOS Embroidery Patch
\$3.00 each

Travel ---- Visit a LSDOS Chapter near You

T E X A S

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

O U T O F S T A T E C H A P T E R

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

P R O S P E C T I V E C H A P T E R S

Crockett, Texas - Tejas Chapter - *Tom DuBourg (Interim)* - 936-687-2156 - wood_man1948@yahoo.com
Comanche - Heart of Texas - *Mansel Clay (Interim)* 325-646-9210 trevmclay1@verizon.net

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

**Time to renew
2007 LSDOS Membership**



**26719 Maplewood Drive
Spring, Texas 77386**