



LONE STAR DUTCH OVEN SOCIETY

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THE DUTCH OVEN

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OUR PREZ SAYS

We had a good turnout at the Bastrop State Park summer DOG and all members business meeting. Lots of very good food and fellowship. We nominated a slate of officers for 2002 and extended the terms of the three Chapter Advisors who are on our Board of Directors. Beth Haynie will not run for 1st Vice President for next year as she's asked to be allowed to spend more time working on our new cookbook.

The officers who were nominated are listed on the voting ballot printed on the last page of this issue. Please take the time to vote and send it quickly as there is a deadline for getting them in. We now have another supply of bumper stickers. All Chapter Advisors please send in your request to our Trustee, Tom Earnest, 5870 Spring Crossing, San Antonio, TX 78410. Those of you who are not members of a Chapter must also send your request in to Tom Earnest.

Our LSDOS banners have been sent to each Chapter Advisor. A reprinting of our original coobook has been ordered and should be available from Beth Haynie, P. O. Box 298, Mountain Home, TX 78058, during mid-August.

I'm pleased to report that we have a new Chapter in North Texas with Dwayne Hill, P. O. Box 9037, Wichita Falls, TX 76308, serving as their Chapter Advisor.

Please be thinking about helping out with our Texas Parks and Wildlife Department's Wildlife EXPO in Austin on October 5th and 6th. See Butch Mize's call for HELP! in this issue.

Also please be informed that I will be moving to a new address, 113 Mall View, 78233-6232, here in San Antonio sometime around the first of August. My telephone and fax number will remain the same.

STATE NEWS

Our State-Wide Membership DOG and Business Meeting was held at Bastrop State Park on June 2nd. Even though not all of our Chapters had representatives present, six Chapter Advisors or members from their Chapters were in attendance. Three of our elected LSDOS officers were also able to attend. Overall attendance was down with only 19 ovens being cooked and 33 folks present. However, as usual, even with three Park Rangers and maintenance men invited to graze though those ovens, we had food left over. Speaking personally, your newsletter editor found that all of the offerings were wonderful! See the Recipe Section of this newsletter for all the recipes that were turned in.

IT'S ELECTION TIME! A slate of officers to lead us through the year 2002 was selected at the Bastrop meeting. Last year only 29 of you LSDOS members took the time to vote for our current officers. Please, take the time now to check the ballot that is the last page of this issue, pull it off, fill it out, and mail it in immediately to the address shown. Our **BYLAWS** call for all ballots to be mailed within three (3) weeks from the date on the US Post Mark on this issue's envelope in order to be counted, so don't delay! Bill Brummel.

LSDOS Officer and Chapter Advisor Changes - We've had a couple of changes in our LSDOS Officers and Chapter Advisors recently. Sue Dohmann resigned as our LSDOS Secretary and Cheryl McRoys' daughter has graciously volunteered to serve as our Secretary for the remainder of his year.

The Rawhidiers Chapter Advisor, Vic Brauchi, had to step down upon his doctor's orders. Kay Rutledge, P. O. Box 172, Wildorado, TX 79098, has become their new Advisor. Rick and Cynthia Labossiere have stepped down due to the not too far off birth of their first child. Gale and Mary Merriwether, 8426 Black Oak Lane, Madisonville, TX 77864, are now the Saltgrass Advisors.

To all of these fine Advisors and Officer who have helped make what our LSDOS is today, THANKS! from all of us. But we haven't lost them all as they remain members who are vitally interested in our LSDOS. To those taking their places, you've got some big shoes to fill but we know that you can. Marion Olson.

2001 Bastrop Business Meeting and DOG - For those members who missed it, well, it was a good one. Even though some of our most reliable members were missing due to high school graduations, weddings, motorcycle gatherings, and other obligations, we had a total of 33 members present. Members from our Austin (1), Dallas (4), East Harris Co. (2), Hill Country (6), Houston (5), and San Antonio (15) Chapters were present.. However, and this wasn't so bad for us gathered there, there was lots of outstandingly wonderful food available.

The business meeting part covered a lot of ground, some of which will lead our LSDOS to even bigger and better things in the future. There were some errors, omissions, and good suggestions brought up that will be handled at our January Board of Directors meeting, some of which will involve making changes in our **BYLAWS**.

A slate of LSDOS officers for 2002 was selected and a ballot for either electing those selected or write-ins is printed on the very back page of this issue. The deadline for returning these ballots is three weeks from the post marked date on this issue's envelope so do not delay in getting your completed ballot mailed off ASAP. Late ballots received after the deadline date will not be counted. Bill Brummel.

2001 Wildlife EXPO Help Needed!

Well the time is drawing near for the 2001 TPWD EXPO in Austin, and if you happened to be one of the 29 people that worked with me last year, we sure had fun didn't we. Well I sure did and so much that when Butch D. decided he couldn't be there because of work commitments the gauntlet was dropped and I thought it might have money in it so I picked it up, well there was no money in it but I kept it anyway and I am soliciting help for this years expo. We are going to be there on October 5th, 6th, and 7th this year and the first day as I understand it is setup for the event. We will have to be there early and be done by 3pm. They have great security there so you dont have to worry about any equipment left over night. Then on Saturday and Sunday we

will be baking biscuits and cornbread for the folks to sample some real dutch oven cooking.

Last year we had 29 there and there was plenty for everyone to do, and still enough working that I think we all got to see what we wanted to at the EXPO. I hope that we have that many volunteers this year and I pray that I do half as good of job at being in charge as Butch D. did last year. We all worked hard and had fun doing it.

We will need some equipment to use so bring your 10" and 12" dutch ovens and anything you want to display or showoff, I will bring my table, and a few other things, charcoal starters will come in handy, as well as lid lifters. If you wish to make anything special just bring the stuff you need and do it, I promise I would love to try it.

There is a few rules but they are easy to follow, wear some sun screen, and a hat, a light collared long sleeve shirt could come in handy, drink plenty of water so you won't get a bad headache like I did last year, and the most important rule I have is HAVE FUN.

I will be making my semi-legendary almost world famous TRAIN WRECK BREAKFAST for all the LSDOS volunteers on Saturday and Sunday, and as far as lunch goes I am sure that none of us will go hungry.

Please let me know if you can be there for any and all the event (yes you don't have to come for both days). You can contact me by telephone 972-221-5965 or 972-877-3029, by email: jmize57086@aol.com, or by the U.S Postal Service by mailing to Butch Mize, 1244 Tiffany Ln., Lewisville, Tx 75067

I hope to see each and every one of you there and have the good fellowship that we all enjoy. I plan on camping at Mckinney Falls State Park during the event so If you would like to also you need to reserve a campsite for that weekend as soon as possible.

Thanks for your time in reading this. Butch Mize

CHAPTER NEWS

Bare Pots Chapter - While most of our Chapter members attended the Bastrop State Park business meeting and DOG, there were more Bare Pots present there than any other Chapter, others of our Chapter attended our regular Chapter DOG in San Antonio. The numbers at our DOG may have been a bit short but the food, as usual, wasn't!

Bev and Bill Brummel, along with John Ragsdale (Arkansas DOS) and his crew of three assistants, will be attending the 10 day-long National Boy Scout Jamboree to be held at Fort A. P. Hill near Bowling Green, Virginia, where they'll be doing Dutch oven cooking demonstrations. This will be the second time that the 2B's and John Ragsdale will team up at these every four year Jamborees where nearly 40,000 Boy Scouts and their adult leaders from all over the US and the world come together into one massive tent city.

Our next DOG, to be held on Aug. 4th, will be a brunch. We'll gather up at 8 AM to start cooking and be gone, following a short business meeting, by noon before it gets too hot.

On August 25th, the 2B's and Marion Olson will again be doing a Dutch oven cooking demonstration for the San Antonio Chapter of the American Heart Association's "Shoot From The Heart" fund raiser at the National Gun Club. All three of these folks are over 70 years of age and we keep hearing from other Chapters, "It's too hot to cook during the summer time."

Our October DOG is being moved to the 2nd Saturday, the 13th, due to the Wildlife EXPO in Austin being held on the first weekend of October. We'll return to our normal

scheduled days in December for our annual "Everything Goes" DOG and Christmas Feast.

Hill Country Chapter - Our chapter has shut down for the summer months and will resume on September 8, 2001. We welcome everyone to come and join us at 26-27 Verde Park Blvd., Center Point Texas. During the next couple of months you can get further information from Dean & Ann White at tibeaux@texas.net. Hope to see everyone again this fall and have a great summer. Betty Bennett.

Hey, Everybody: As Betty Bennett told you, we are your contact people for the summer. We are very new at computing (to be exact, this is our first effort to send e-mail to a group), so we wanted to see if we are doing it right. If you get this message, would you mind sending us a quick GOTCHA, so we know we can contact you when we need to? Looking forward to Club startup in Sept. Thanks, Ann & Dixon White.

Red River Valley Chapter - Here in Wichita Falls it's starting to come together. We've had three DOGs and we're beginning to get some interest in "Black Pot" cooking started. Our second DOG was cooked inside of a garage and eaten inside of a house due to the day turning into a rainy, cold, and high wind situation. So far all three of our DOGs were enjoyed by the people who came. I only wanted to get a Chapter started up here but suddenly got voted to be our Advisor. Dwayne Hill.

Saltgrass Chapter - Our April 21st DOG coincided with San Jacinto day, so we combined our DOG with the Sons of San Jacinto Chapter to celebrate Texas history and demonstrate for the Boy Scouts at San Jacinto Monument State Park. Our group, consisting of Duane and Sandy Dinwiddie, Joe Duke, Lacy and Joyce Faires, Teresa Helsel, and Gale and Mary Merriwether, joined "Mo Hotta Mo Betta Bunch" to demonstrate Dutch oven cooking to 400 to 600 Boy Scouts. The scouts were treated to biscuits and cornbread snacks and instructed in the art of Dutch oven cooking. Also cooked was a noontime meal for the Dutch oven cooks.

The May DOG was held on the 19th in the Merriwethers' back yard in Oak Ridge North. There were 35 members and guests present and 17 black pots were used for cooking, we also had a freezer of homemade ice cream and a watermelon. Some wood coals were available for those that wanted to try their hand at cooking with them, but not nearly enough. The response was over-whelming. Some pots were cooked with wood coals, some with wood and charcoal, and some with just charcoal. We did not expect that much response to wood cooking, however, we will be doing it again in the future, and there will be enough, no matter how many want to cook with wood.

After the DOG, a baby shower was given for Rick and Cynthia, hosted by Mary Merriwether with lots of help from other chapter members. Many nice gifts were received for the expected Saltgrasser, which is due the middle of August. Thanks to everyone who participated and helped to make the shower such a success.

Duane Dinwiddie and Mary and Gale Merriwether visited the Pioneers of the Gulf Coast at their DOG on June 23rd at Lake Mathis. Duane demonstrated his magic with bread for the group, and Mary and Gale enjoyed the visit with a group of good-time people. Here's hoping we can get together again in the near future. Duane also demonstrated how to transport a 12" Dutch oven, preparation table, igloo box, chair, tent, and ingredients for bread and a Lemon Poppy Seed bundt cake all on his new Harley-Davidson motorcycle. The trip from his home in Houston to Lake Mathis is over 250 miles. More of the Dinwiddie magic!

We received a call from Lake Texana State Park at Edna for a demonstration at their Pioneer Days on October 20th. That date is the Saltgrass Chapter's regular meeting and we have a pavilion at Bear Creek Park reserved for that DOG. If anyone is interested in participating at

Lake Texana, please let us know and we will give you the information we have.

The Saltgrass Chapter decided to have a chapter meeting on Saturday, July 21st at the Merriwether's residence to discuss our future with LSDOS. This will not be a typical Dutch oven cookout, just a business meeting with catfish, French fries, and hushpuppies furnished. Members may bring a covered dish. The meeting will be from 3:00 to 7:00 PM, eating about 5:00, we will discuss what everyone would like to do at our DOGs next year.

Our September, October, and November DOG's will be held the third Saturday of each month at Bear Creek Park.

VILLAGE CREEK COOKERS - 2001 Cooking Schedule

July 16th (watermelon time) Ready to eat at 6:00pm Bo and Jackie's place
August 13th (Monday) Breakfast- Eat at 9:00am Glen & Betty's house
September 10th (Monday) Ready to eat at 6:00pm Fred Miller's House
September 29th (Saturday) Ready to eat at 12:00 noon Sour Lake Lions Festival
October 8th
November 10th (Saturday) Ready to eat at 12:00 noon Syrup festival @ Floyds
December 10th

A big time for the Village Creek Cookers, the June DOG (Dutch Oven Gathering) at Village Creek State Park. The creek was up (surprise, there was water everywhere) and across the road to the cabin. We used a couple of RV spaces, for the water and the tables, but they were on the sunny side of the street. But adversity doesn't bother the Cookers and we had a great afternoon. We had several visitors and several signed up to get our newsletter and begin cooking with us.

We have a going out of cooking sale at our next DOG. One of the visitors to our DOG several months ago bought a 10 inch oven, a lid lifter and a tripod, then decided Dutchin wasn't his thing and never even seasoned the oven. I told him we would try to find new owners for his stuff.

How about some directions to Bo and Jackie's farm for our DOG on the 16th of this month? Coming from Silsbee on highway 327 and going west, cross over Village Creek and turn left on Clear Lake Road at the top of the first hill (across from the sawmill). Go about a mile and turn right on Becky Lane (blacktop), go another 3 blocks and see the Village Creek Cooker sign. Call Bo at 246 3748 for last minute directions.

There were several requests for the recipe of a dessert that Nonie brought to the DOG at Charles and Lois's in May. Here it is, printed in its entirety.

Pumpkin Supreme

1 can pumpkin pie filling, 2/3 cup evaporated milk, 2 large eggs, beaten well, 1 box spice cake mix, 2 sticks margarine, 1 to 1 1/2 cup chopped pecans.

Mix the pumpkin pie mix, evaporated milk and eggs in large bowl. Pour into greased 9 x 13 pan. Sprinkle spice cake mix evenly over the pie mixture. Melt margarine, drizzle over cake - spread chopped pecans over that and pat them down in mix. Bake in a preheated oven 425 degrees for 15 minutes. Reduce temperature to 350 degree, and bake 50 to 60 minutes or until knife inserted near center comes out clean. Cool on rack for approx. 2 hours, serve immediately or refrigerate. Nonie Wheeler.

CHAPTER RECIPES

BARE POTS CHAPTER

Meat and Potato Patties - Bill and Bev Brummel

I used my 14" Lodge Dutch oven lid upside down to cook these on.

3/4 lb. 90/10 lean ground beef, 3/4 c. coarsely ground peeled russet potatoes, 1/4 c. finely chopped onion, 2 T. chopped green bell pepper, 1 egg, well beaten, 1/4 tsp. salt, 1 T. olive oil, 1 c. tomato juice, 1 T. all-purpose flour, 1/4 c. water.

In a bowl, combine the first six ingredients, shape into four patties. Brown patties to your liking on oiled lid. Reduce tomato juice, flour and water, well mixed, by 1/2 in a small pot to spoon as a sauce over patties. Serve immediately.

Arepas de Queso (Fried Masa Cakes with Cheese) - Bill and Bev Brummel

Again, I used my 14" Lodge Dutch oven lid turned upside down to fry this recipe.

2 1/2 c. sweet milk; 1/2 stick unsalted butter; 1 1/2 c. white arepas flour (precooked cornmeal); 1 tsp. salt; 1 T. sugar; 1 c. grated mozzarella cheese; 2 T. olive oil.

Heat milk, add butter, stirring well. Combine dry items in a bowl. Add in buttered milk, stirring well. Form the resulting dough into 12 patties. Round and flatten patties to a 3 1/2 - 4 inch patty about 1/3 of an inch thick. Oil lid and fry 6 to 8 minutes on a side, serve warm with jelly or jam on top or with syrup.

Green Beans - Bill and Betty Tope

6 lb. frozen green beans; 1 1/2 c. chopped onions; 2 T. garlic, minced; 1 T. NM Hatch (Long Tom) pepper, chopped; pinch of red pepper flakes; salt/pepper to taste; sugar to taste; 1 lb. bacon, chopped; 2 large cans potatoes.

Saute bacon until crisp. Brown onions and garlic in drippings. Add NM pepper, green beans, salt, pepper, sugar, red pepper flakes. Cook until beans are tender. Add a small amount of water if necessary. Add potatoes just to heat.

Oatmeal Cake - Seth Underwood

1 c. oatmeal; 1 c. brown sugar; 1 c. sugar; 1 1/2 c. whole wheat flour; 1 tsp. soda; 1 tsp. cinnamon; 2 eggs; 1 c. plus 4 T. water; 1 stick butter (diced in bits).

Place oatmeal and all ingredients except eggs and milk into an airtight bag and mix well. Add eggs and water, mix by squeezing in bag. Pour batter into a 12" Dutch oven and cook with 15 coals on top and 9 coals under for 30 minutes. When done, sprinkle butter bits and brown sugar on top and serve.

Fiesta Before The Siesta - Tommy and Carol Underwood

2 T. oil; 2 each round link sausages; 2 bags Mahatma long grain wild rice with seasoning (5 oz.); 1 1/2 can (12 oz.) beer; one beer can of water; 1/2 onion; 1 can Rotel tomatoes, drained (regular or Mexican Festival).

Oil 14" oven. Lightly brown sausage on both sides with lid on (about 7-10 minutes per side). Then pour in beer add water. Bring to a boil (about 5 minutes). Mix in rice. Cook covered about 40 minutes. Pour in Rotel tomatoes. Finish until done.

This recipe was cooked in a 14" Dutch oven with 11 coals on the bottom and 14 coals on top.

Yankee Beans (non-pinto) - Michael and Helen Leininger

1 lb. Great Northern Beans (or Navy Pea); 1/2 lb. Mesquite-smoked bacon, diced; 1 medium onion; 1 or 2 gloves garlic; salt and pepper to taste.

Sort, wash and soak beans over night to get them tender. This will speed cooking. Cover beans in water, add bacon, (diced) onion and garlic, and seasonings. Cook about one hour on low boil, or until tender. It will take another hour if you did not soak them. Cooking longer will cause the beans to begin to make a thicker juice as they begin to break-down. This is preferred by some people. Serve with cornbread. We prefer the sweet variety of cornbread.

Chicken 'N Rice Picante - Bill and Bev Brummel

1 T. olive oil; 1 c. uncooked long grain white rice; 1 can (10 1/2 oz.) condensed chicken broth (or 2 1/2 c. hot water mixed with 2 1/2 tsp. bouillon); plus 1 1/2 c. water; 1/2 c. Pace Picante Sauce (we used medium); 1 tsp. ground cumin; 1/8 tsp. garlic powder; 2 c. frozen mixed vegetable, thawed; 1 can (14 1/2 oz.) diced tomatoes, undrained; 2 cans (5 oz. each) chunk white chicken pieces.

Preheat oven with 14 hot charcoal briquets, arranged in a checker-board pattern, under oven. Add oil. Add rice and cook until browned, stirring constantly. Stir in broth, water, picante sauce, cumin and garlic powder. Heat to a boil. Cover and cook at a simmer for 10 minutes. Stir in vegetables and diced tomatoes. Cover and cook for 10-15 additional minutes or until rice is done. Stir occasionally to prevent rice from sticking to bottom of oven. Add and stir chicken throughout dish and heat through. Serve warm and enjoy.

HINT: You want this dish to be moist but not wet. For those who want a more spicey (HOT!) flavor, use a hotter picante sauce.

CRACKED POTS CHAPTER

Mulberry Cobbler - from the Windmill Acres of Alice Bulechek

2 c. baking mix; 1 stick margarine; 2 c. sugar, divided; 2 c. milk; 2 c. fresh mulberries
Melt margarine in a 10 inch Dutch oven. In a bowl combine baking mix, milk, and 1/2 of sugar. Pour into margarine. Mix in rest of sugar with mulberries. Spoon mulberries over top and do not stir. Bake at 350 deg. 35 to 40 minutes until done.

Stove Top One Dish Chicken Bake - John Van Cise

1pkg. Stove Top Stuffing mix for chicken; 4 halves of chicken breasts; 1 can (10 1/2-oz) condensed Cream of Mushroom soup; 1/3 c. milk or sour cream; 1 2/3 c. water.
Toss contents of stuffing mix, seasoning from the pkg., and water, set aside. Place chicken in Dutch oven and pour over chicken the well mixed soup and milk (or sour cream). Spoon the stuffing mix evenly over the top. Bake at 375 F for 35 minutes or until chicken is cooked through. 4 servings.

(100 Year Old) Gingerbread - Beth Haynie

2/3 c. shortening; 1/2 c. sugar; 1 c. dark molasses; 1 tsp. allspice, cloves, ginger and cinnamon; 1 c. boiling water; 2 1/2 c. flour; 2 eggs; 2 tsp. soda.

Cream shortening and sugar. add molasses. Beat eggs into mixture. Sift dry ingredients and add to first mixture. Dissolve soda in boiling water and add. Lightly grease and flour pan. Cook at 300 F.

Note: This recipe is from Mrs. Ella Bumpas Gosch who was born in 1861.

PRAIRIE DOG CHAPTER

New York Cheesecake (Except the way Wishbone would have done it) - Butch Mize

1 c. Graham cracker crumbs; 3/4 c. sugar; 1/4 c. plus 2 T. melted butter; 1 1/2 c. sour cream; 2 eggs; 2 tsp. vanilla; 1 lb. cream cheese.

The first thing you do is get the cracker crumbs and 1/4 cup of sugar and mix them up real good with 1/4 cup of melted butter and line the bottom of an 8" spring form pan. Then you'll take the sour cream, 1/2 cup of sugar, the eggs and the vanilla and stir it up real good. Then break up the cream cheese and put it in there and mix it up again until its smooth. Then you add the 2 tablespoons of melted butter and stir it up again. Now put it in a 325 degree Dutch oven for 45 minutes until you get the little brown spots on top and the center is set. Now Wishbone would have you make this in the winter time where you could have put it in a snow bank for about 4 hours. I just use my ice chest. Now you can drizzle the top with melted chocolate or fruit jam or just leave it plain like my Momma likes it. Slice it up and serve it to a bunch of friends and enjoy yourselves.

Spicy Baked corn Cassorolo - Butch Mize

1 can of corn with peppers; 1 can of cream-style corn; 1 can of diced tomatoes with chilies; 6 slices of bacon; 1 onion chopped; 12 or so saltine crackers crushed; 1 c. milk; salt and pepper to taste; a little butter.

Fry bacon until crisp and then cook the onion until tender in a little of the fat. Crumble the bacon back into the pot. Add all ingredients except the butter and mix well. Dot with butter and bake in a 250 degree oven until brown

NOTE: If mixture is too runny before baking, you can add a few more crackers.

SALTGRASS CHAPTER

Wash Day Peach Cobbler - Sandy and Duane Dinwiddie - Anne Merriman

12" oven, 2 cans, 29 oz each, canned sliced peaches, 2 cups flour, 2 cups sugar, 2 cups milk, 4 teaspoons baking powder, 2 dashes of salt, 2 sticks (1 cup) butter, 1/2 cup cinnamon-sugar for topping

Charcoal for 400 degrees: 1 ring under, 2 rings on top

Drain the peaches and discard juice, but do not rinse the peaches. Chop the peaches into small pieces.

LEVEL THE OVEN! Preheat oven to 400 degrees. Prepare batter by combining flour, sugar,

milk, baking powder and salt, mixing until smooth. Melt butter in preheated oven. When butter has melted, drizzle the batter evenly in the bottom of the Dutch oven, so it doesn't trap the butter all in one spot, and do not stir. Put fruit over the batter as evenly as possible. Do not mix. Sprinkle the cinnamon-sugar over all. Bake for 40-50 minutes, turning the pot twice. Make sure the oven is level and that you bake it at least this long to be completely done. Use a spoon to cut down into the cobbler to see if there is any raw dough left.

Historical note: This recipe appeared in the Houston Chronicle several years ago. It is very similar to the Jiffy Fruit Cobbler from the Garrisons and also to Ruby's Easy Cobbler by Capt. Joe & Susan Scott of Sulphur Springs, which is in our LSDOS cookbook.

A personal comment: "I had never tried this type of recipe before, but I had been looking for a really good, easy cobbler for some time. This recipe looks terrible when it is put into the pot, but it turns out wonderfully with a minimum of effort. The secret is to cook it long enough to completely cook the cake, which rises to the top. This is nothing like a dump cobbler, in my opinion. In addition, it is easy to memorize the recipe, and could easily be called a 12 inch two's cobbler; 2 sticks butter, 2 cups flour, 2 cups sugar, 2 cups milk, 2 dashes salt, 2x2 (4) tsp baking powder, 2 cans fruit, and 2 Tbls cinnamon in ¼ cup sugar for the top. I like it! Duane. For an 8" oven it is 1-1-1-1-1. For a 14" oven it is 3-3-3-3-3 etc.

Baked Beans, Single Recipe - Sandy and Duane Dinwiddie

Combine the following and cook until bubbly and thick. Can tilt the lid some to help evaporate water. Fits in a 12-inch pot.

1 ea. 106 oz can pork 'n beans, rinsed and drained (note: you want about 100 to 110 ounces total, and you can open a lot of smaller cans if you want to.), ¼ lb. crisp bacon, 2 tsp. dry mustard, ½ cup ketchup, 1 med. diced onion, ½ cup molasses, ½ cup brown sugar, 1 Tbls S&W Mesquite sauce, OR you can use about 1 tsp of liquid smoke mesquite flavor plus about 2 tsp of any mesquite marinade sauce. Adjust to taste.

Hot Potato-Sausage Salad - Anne Ackel and Ann Plattsmier

12 or 14 inch Dutch Oven

8 medium red potatoes, cut into quarters then halved, 2 dark-orange sweet potatoes cut into the same size pieces as the red potatoes, 12 oz. Kielbasa, sliced, ¾ cup water, 2 tablespoons flour, ½ to ¾ cup sliced green onions, 4 tablespoons cider vinegar, ½ teaspoon salt, ¼ teaspoon pepper. Place sweet potatoes in Dutch oven with just enough water to cover. Boil about 15 minutes. Add red potatoes and cook until tender. Remove potatoes from oven and heat Kielbasa until browned. Mix well flour and water, add to sausage along with onions, sugar, vinegar, salt and pepper. Add potatoes and bring to a boil.

Double Peanut Cookie Anne Ackel and Ann Plattsmier

10 inch Dutch Oven

½ cup butter, 1 ½ cups graham cracker crumbs, 1 14-oz can sweetened condensed milk, 1 12-oz package peanut butter flavored pieces, 1 6-oz package semisweet chocolate pieces, 1 cup chopped Spanish peanuts.

Preheat oven and melt butter. Remove from heat and stir in crumbs, spreading evenly over bottom of oven. Pour sweetened condensed milk evenly over crumbs. Sprinkle with layer of peanut-butter pieces, a layer of chocolate pieces and then the peanuts. Bake at 350 degrees for 25 minutes.

Black-eyed Peas Rick and Cynthia Labossiere

2 lbs. Black-eyed peas, ½ package of bacon cut into pieces, 2 onions chopped, 2 bell peppers chopped, 2 cloves garlic chopped, 1 Tablespoon "Adams Cajun Bean Seasoning", ½ teaspoon crushed red pepper, 1 bay leaf, 2 Ham hocks, 8 cups water.

Soak peas overnight. Brown bacon, onions, peppers and garlic. Add peas, water, ham hocks, bay leaf, crushed red pepper and seasoning. Bring to boil and simmer until peas are tender.

Rhodes Brand Frozen White Texas Rolls Rick and Cynthia Labossiere

Follow directions on package (works great in a Dutch Oven)

Apple Crumb Pie Rick and Cynthia Labossiere

from "Cooking the Dutch Oven Way 2nd Edition" by Woody Woodruff

3 cups apples, peeled, cored and diced, 1 cup sugar, 1 cup brown sugar, 1 cup flour, 1 stick margarine, melted.

Place apples in Dutch Oven and pour sugar over the top. Let stand 15 minutes. Mix together brown sugar, flour and melted margarine. Pour over apples and bake until golden brown. Bake for 30 to 45 minutes at 350 degrees F (this went well with Lacy's homemade ice cream, YUM).

Overnight Chipped BBQ brisket Mary and Gale Merriwether

4 to 5 lb. trimmed brisket, , 2 Tbsp. Worcestershire sauce, 2 Tbsp. Liquid smoke, salt and pepper to taste.

Marinate overnight. This is not a quick fix recipe, needs to be cooked slowly at a low temperature (300 degrees) in a Dutch oven. Place brisket & liquids in oven (sized to fit meat). Cook about six hours. When well done and tender, chop, and place back in drained oven. Mix in BBQ sauce, use drained liquid as needed for consistency, needs to be sloppy to put over buns.

Hamburger Sandwich Buns Mary and Gale Merriwether

Any homemade bread recipe can be used; I used the Dinwiddie wheat bread that appeared in an earlier issue. After it has risen once, pat dough out to about an inch in height, cut into 4-inch buns (a small coffee can works great as a cutter). Place touching into 16 inch Dutch oven and let rise again for about an hour. Bake in Dutch oven at 350 degrees,

SONS OF SAN JACINTO CHAPTER (aka: MO HOTTA - MORE BETTA!)

Chicken Casserole - 2 Jerry's Cookin'

2 lbs. chicken breasts, boiled and chopped; 1 c. celery, chopped; 1 lg. onion, chopped; 1 c. mayo; 1 c. milk; 1 T. parsley flakes; 1 tsp. sage; 1 tsp. Tabasco; 1 can cream of chicken soup; 1 can cream of mushroom soup.

Use a 12" oven. Mix all ingredients and cook at 350 degrees F. for 35 to 40 minutes.

OTHERS RECIPES

Taco Soup - from the kitchen of "The Come and Get It" restaurant in Junction as given to Bill

and Bev Brummel.

2 lb. lean hamburger beef; 3 cans (14.5 oz.) diced tomatoes, undrained; 2 reg. cans of Ranch Style beans, undrained; 1 c. chopped onions; 1 small can yellow or white hominy, drained; 1 small can green chilis; 1 pkg. taco seasoning; 1 pkg. Hidden Valley Ranch dressing mix.

Brown hamburger with onions and chopped chilis. Add in rest of ingredients. Bring soup up to a near boil and then reduce heat and simmer for at least 30 minutes.

NOTE: Excellent soup as it is but adding some shredded cheddar cheese to your soup bowl really makes this soup extra special!

A Field Report - Cooking with Aluminum Ovens - by Joe E. Duke

Recently, I acquired a set of aluminum Dutch ovens from Scott Manufacturing. Included in the set were a 12-inch Dutch oven, a 10-inch Dutch oven, one three-legged grille, and one set of lid pliers. The 10-inch oven has no legs, so it must be set on the grille to cook over coals. This is done so the entire set will nest together. You place the pliers and the grille inside the 10-inch oven and then place it inside the 12-inch oven.

The first impression on opening the box is; this oven is light. Then you realize the 10-inch pot and the accessories are all inside the 12-inch pot. Even packed like this, the 12 inch oven is still noticeably lighter than a cast iron oven. Inspection showed the castings are clean with very slight dimples over the legs on the 12-inch pot. The lid for the 10-inch oven rocked a little but a short session with valve grinding compound cured this. For some one with physical limitations the light weight would be very handy. This would also be nice if you were camping and had restrictions on the weight you could carry. It becomes apparent why river rafters and horseback campers or even backpack campers would like the aluminum ovens.

Since receiving these ovens, I have used them to cook a number of different meals. I have taken some care to use them just as I would cast iron ovens. In all cases, they have performed very well. I have cooked a number of main dishes in the 12-inch pot. I have mostly used the 10-inch oven to bake quick bread or to make desserts. (One night I put a cobbler in it and baked it in my kitchen oven. It worked to perfection.) These ovens take about the same number of coals as cast iron ovens to achieve temperature and do not seem to create noticeable hot spots. The one difference I have noted is that these pots do cool off more rapidly than an iron pot. You will have to allow for this to keep foods warm until ready to serve. However, you could use this to your advantage if preparing items that needed to cool more quickly.

As an acid test, the first thing I cooked in the 12-inch pot was a batch of biscuits. I figured if I didn't burn the biscuits, then everything would be OK. I rolled out biscuits, flipped them in a little oil and placed them right in the bottom of the oven. Using the Dinwiddie Ring method, I put one ring under the oven and 1 and ½ rings on top. Starting with a cool oven, in about 25 minutes I had beautiful golden brown biscuits. When I took them out of the oven, the bottoms were also as nicely colored as the tops. Needless to say, I was impressed.

On another occasion, I cooked a three-item meal in the two pots. I cooked carne guisada in the main oven and pan de campo in the 10-inch oven. After these two items were cooked, I dumped a peach cobbler into the 10-inch oven and used the remaining coals to cook it while consuming the main dish. All three dishes cooked well and had good flavor.

In summary, I would have to say the light weight is very handy and the pots cook well. You may have to adjust for the way they cool down but this can be to your advantage. It is definitely worth adding the lightweight pots to your collection. They pack easily and using them will make you a more confident cook.

Semi-Annual Financial Statement
13 January to 25 May 2001

Beginning Balance (Joe Duke -- Prior to Tom A. Earnest) **\$7,544.19**

Income

Dallas Funding (2000 check/never got cashed) **\$350.00**

Expense

Board of directors Lunch // 13 Jan 01 **\$177.96**

Balance transferred from Joe Duke to Tom A. Earnest **\$7,716.23**

Income

Membership **171** **\$15.00** **\$2,565.00**

Cookbooks **1,387.50**

\$11,668.73

Expenses

Chapter Funding

Amarillo **\$ 50.00**

Corpus Christi **240.00**

Dallas (2000 Replacement Check) **350.00**

Houston **510.00**

San Antonio **430.00**

Chapter Expense

Amarillo **50.92**

Houston **164.32**

Start Up Fund / Corpus Christi (2000) **50.00**

TP & W Bastrop State Park / 2 Jun 01 **25.00**

Allied Commercial Screen Printing & Signs (Banners) **444.90**

Cookbooks **3,101.92**

February 2001 Newsletter and Cookbooks **786.74**

Cookbooks mail out / Beth **9.04**

Monarch Trophy **23.19**

Ending Balance **\$5432.70**

\\This is a corrected copy\\

**Semi-Annual Financial Statement
26 May to 30 June 2001**

Beginning			\$5,432.70
Income			
Cookbooks sale from Lodge	\$4,710.89		
Membership & cookbooks (local)	459.50		
Sub-Total			\$10,603.09
Bank Expense			
Return Check Fee (2)		\$10.00	
Return Check Charge back (2)		30.00	
Check Order		13.00	
Service Charge		7.20	
Sub-Total			\$10,542.89
Expenses			
Chapter Funding Kerrville	\$110.00		
Allied Commercial Screen Printing & Signs (Banners)	289.11		
Ending Balance			\$10,143.78

LSDOS/CHAPTERS PHOTO GRAVURE

Butch Mize has made a neat trailer to haul all of his Dutch oven cooking gear with him to DOGs, demos, and LSDOS summer meetings. Needless to say, it gets a lot of attention when folks start to pass him on the roads! Butch! Whatta way to advertize that you're a Dutch oven cooker!





CAMP DUTCH OVENS

- Made in USA since 1896
 - Heirloom quality and durability
 - Uniform wall thickness for even heat control
 - Uniform metal content, monitored every half hour by spectrometer (no unwanted impurities in the metal to cause hot/cold spots)
 - Quality cast iron for Natural Healthy Cooking
 - Quality cast iron holds heat well and is superior to aluminum, which can melt
 - Eight sizes to choose from, over 140 cast iron cookware items
 - Many Dutch Oven cooking accessories, cookbooks
- Buy the best, buy Lodge

Useful Web Sites

- Lone Star Dutch Oven Society "<http://www.lsdos.com>"
- Lodge Manufacturing Company "<http://www.lodgemfg.com/>"
- International Dutch Oven Society (IDOS) "<http://www.IDOS.com>"
- MacScouter Dutch Oven Recipes "<http://www.macscouter.com/Cooking/DutchOven.html>"
- A Happy Camper "<http://www.ahappycamper.com>"
- Action Africa (Potjie) "<http://www.actionafrica.com>"
- Chuckwagon Supply "<http://www.chuckwagonsupply.com>"
- ISU Dutch Oven page "<http://www.isu.edu/outdoor/dutch.html>"
- Kampers Kettle "<http://www.rmc.net/kampers/index.html>"
- Mike's Scouting Cooking Tips "<http://members.aol.com/mikehe224/97pwrec.html>"
- Chuck's Cooking Tips "<http://www.ida.net/users/cm2/dutch.htm>"
- Marv's Dutch Oven Page "<http://www.ida.net/users/aa7pu/mideas.htm>"

- Scott's Manufacturing "<http://www.ncweb.com/biz/cgw/>"
- Duffin Dutch Ovens "<http://www.users.uswest.net/~gduffin>"
- Utah State Library - Dutch Oven Official Pot "<http://pioneer.lib.ut.us/symbols/pot.htm>"



MAIR

DUTCH OVEN LIFTERS

\$15.00 + \$6.00 S&H

- No more burnt fingers
- No more ashes in the food

Manufactured by A & B Manufacturing
249 So. Center Street Midway, UT 84049
(435) 654-0556

SEND THIS FORM IN TO JOIN THE LONE STAR DUTCH OVEN SOCIETY

- 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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2002 LSDOS OFFICERS BALLOT

	<u>Nominated</u>		<u>Write-In Candidate</u>
For President -	Marion Olson (Bexar County)	or	_____
For 1st Vice-President -	John Van Cise (Hill County)	or	_____
For 2nd Vice-President -	Cheryl Mc Roy (Dallas Chapter)	or	_____
For Secretary -	Peggy Tombs (Austin Chapter)	or	_____
For Trustee -	Tom Earnest (Bexar County)	or	_____

NOTE: The LSDOS BYLAWS require all ballots to be returned within three (3) weeks of the US Postage Post Marked date on this issue's envelope in order to be counted.

Return this ballot in a sealed envelope as addressed below:

Mrs. Betty Tope - LSDOS Ballot
6841 County View Lane
San Antonio, TX 78240

