



# LONE STAR DUTCH OVEN SOCIETY

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GALE MERRIWETHER & BRIAN BUTLER, CO-EDITORS

## THE DUTCH OVEN

Volume XII, No. 1

February 2006

### What's Cooking in the Newsletter



Birch Creek Park DOG



### STATE OF THE OVEN

*Letter from the President—Gale Merrivether*

The year 2005 was especially good for the Lone Star Dutch Oven Society. The Dutch oven was proclaimed the official cooking implement of the state by the 79<sup>th</sup> Legislature and we got lots of publicity from that

Chapter News ...

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LSDOS Merchandise

LSDOS Chapters ...

action. Our membership surpassed 400 and the number of chapters is now at 28. This says a lot for the members that worked hard to recruit new members and help new chapters get started. It also says a lot for the new chapter advisors that put so much time and effort into getting their chapters up and running, and says a lot for the elected officers that worked so diligently to guide and assist. We are rapidly outgrowing our elected staff (5 elected officers) and need to think seriously about expanding.



## Additional Birch Creek Park Pictures



## STATE OF THE OVEN

*Letter from the President—Gale Merriwether (continued)*

Pan de Campo was proclaimed the official bread of Texas by the legislature at the same time the Dutch oven received its honor, but the state could not find anyone to cook it and send pictures for the archives. They called on LSDOS and Sam Miller volunteered. For his effort he

received a personal letter from Governor Rick Perry thanking him. Congratulations, Sam !

The Big DOGs are really bringing the Dutch oven cooks together. The Friday evening meal at Birch Creek Park in January filled the dining room to capacity and I knew we would be in trouble on Saturday. However, the weather was very nice and we were able to set the pots outside. Thank you, Mother Nature ! And what a feast !

Remember the membership meeting coming up Jube 17<sup>th</sup>, Brazos Bend State Park. This is when another slate of officers will be nominated. I hope we have lots of eager volunteers willing to run for office and work for the organization.

## MINUTES LSDOS BOARD & ANNUAL MEETING JANUARY 14, 2006 BY ANTON PAUL HAJEK III

Gale Merriwether opened the meeting at 3:15 pm. All officers were in attendance. Jim Lewis, Irene Martin, Sam Miller, and Anton Hajek III, also webmaster Greg Petry. Chapter advisors: Bo Clark, Tracy Scannell, Jerry Hannah, Bruce Bonnett, Butch Mize, Yvonne Newton, Ken Brown, Mary Merriwether, Harley Mills, Tommy Raykovitch, Georgia Lewis, and Duane Hill

Gale recognized the three past presidents in attendance: Duane Dinwiddie, Butch Mize, and Jerry Harrison.

Went over proxy to ascertain vote

### FINANCIAL STATEMENT

Trustee Sam Miller:  
\$ 4,120.00 starting  
\$16,530.41 income  
\$11,665.15 expenses  
\$ 8,985.63 ending balance

We had 10 new chapters started in 2005

Newsletter expense has dropped due to less number printed because of email and cheaper printing.

Discussed that we have two boxes of cookbooks on consignment per chapter. Discussion of whether we offered only two boxes, or always two boxes which meant that any participating chapter could always have two boxes of cookbooks without their being paid for. Reviewed old minutes which did not clarify this point. Financial Report moved, passed and accepted

### WEBSITE: Greg Petry

Very active website, hits averaged 63,308 month, average time spent in review is 164 seconds. Top five accessing countries: USA, Japan, Canada, China, Switzerland. 5000 spam e-mails a day creating problems. Considering letting chapter advisors access their own page

### OLD BUSINESS

Bylaw changes: Add Webmaster to certain notifications moved by Yvonne Newton, 2<sup>nd</sup> by Sam Miller, passed unanimous  
To add six regional coordinators for state of Texas to represent President at local DOGS when president can't attend. Jim Lewis questioned the need for this level of bureaucracy in our volunteer organization. Gale Merriwether said that we don't have enough volunteers for our offices. Butch Mize said this was a wonderful idea  
(continued on Page 20)



## CHAPTER NEWS

### Wildflower Austin, Texas

Well - this year has just started with a bang! Our January DOG was "fire free" because of the dry conditions in our fair state. We had a small but friendly group conduct a lot of business while eating "finger foods" and Dan's wonderful Goopy Lemon Dessert he fixed at home. (His recipe is at the bottom of this note.) We decided to help out the camping dept. at Cabela's with their "outdoor days celebration" by cooking for them, and shoppers, on Sunday, February 26th. We will have someone there from 8 in the morning till about 3 in the afternoon. They are supplying "everything" - we are the "cooks and talkers"! I know we can handle that job!



Our next DOG will be on Sunday, March 26th again at Lisa and Roger's home in Georgetown. We hope to be able to light up the coals and cook together again! Enjoy-And keep the food, fun, and fellowship going even if there is a fire ban!

Karen Dufresne  
Wildflower Chapter Advisor

### Brazos Valley Bryan/College Station

The Brazos Valley Dutch Oven Society had a small group at our December DOG at the Brazos Center. Jeanne Raykovich, Brian & Susan Frankum and their son, Chance, new member Ray Reed and Shervonne Davis held an accidental pot-pie cook-off. The Frankums made chicken pot pie and dessert. Ray Reed made a pineapple upside down cake and Shervonne Davis made a turkey pot pie. Mark Davis, Jordan Lara and Haydon Terry arrived just in time to help us eat it all.



We joined everyone out at the Somerville DOG in January. Tommy and Jeanne Raykovich, Kathy Maurer, Shervonne Davis with her son Mark and his friend Jordan Lara all camped despite the cold and wind. Luckily Tommy had a heater to loan to the tent campers after the temperature dropped into the 20's the first night. There was a lot of good fellowship and more food than anyone could eat during the weekend.



On February 25, the BVDOS cooks are cooking up bean soup, rice, cornbread and peach cobbler to feed about 60 Habitat for Humanity volunteers that are building several houses in Bryan this month. We chose to do this in honor of one of our own members, Kathy Maurer as she will be getting her own Habitat house sometime this spring. We're very excited about cooking for such a worthy organization, especially to benefit Kathy. We've got a several new or prospective members joining us for this event.

The group will meet at the Brazos Center Pavilion in Bryan for the remaining Spring DOGS. We usually meet around 10 and put the pots on the table at 1:00. The dates of the future DOGS are: Saturday, March 18, 2006, Saturday, April 15, 2006, and Saturday, May 20, 2006

Tommy Raykovich  
Brazos Valley Chapter Advisor

### **Toledo Bend Center, Texas**

The Toledo Bend Chapter met on December 10, 2005 at Boles Field. It was a cold, windy day and our attendance was off, but we still cooked and had fun. Charles Chandler provided firewood for the fireplace in the pavilion and we had a pot of hot coffee. We had two new members to come cook for the first time, Freddy and Margaret Henry. We missed our members who were not able to attend. We served up a number of pots for lunch, visited by the fireplace and voted to meet in January at 11:00, hoping it would be warmer at that hour.



The Toledo Bend Chapter met on January 21, 2006 at Boles Field. This month we met at 11:00 in hopes the temperature would be a little warmer. We had a good attendance by cooks and a lot of guests with a total of about 35. We all enjoyed the fire in the fireplace again, plus

the nice hot coffee. One of our guests brought a cake and "pigs in a blanket" for everyone to nibble on until lunch was served at 1:45. We had 13 cooks and 16 pots on the table. Our menu included: "Mother's goulash", Hot and Spicy Chicken, white rice, chicken fried steak and gravy, corn dodgers, potato soup, jambalaya, roasted root vegetables, fried chicken nuggets, gingerbread, rice and corn casserole, squash dressing, angel biscuits, black-eyed pea/cornbread casserole, peach & blueberry cobbler and chocolate, cherry cobbler. We guess the food was good because the pots were cleaned...that's the way we like to go home....with empty pots. We had guests from several nearby towns in addition to Grand Prairie, Houston and the state of Washington. We enjoyed the day cooking and visiting.

Carolyn Chandler  
Toledo Bend Chapter Advisor

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

The Pioneers of the Gulf Coast held their January DOG on the 21st at the Welder Wildlife Foundation in Sinton, Texas. This is really a magnificent location for the DOG where as we were entertained by the herd of deer, hawks and various other "critters" that inhabit the area. We cooked a variety consisting of Sausage Spinach Italian Bake (Mary Keyes), Tamale Treat (John Anderson), Carne Guisada (CP Pena), and Potato Soup with Shrimp (Homer Serna). We can't forget the variety of desserts that were offered: Cherry Chocolate Surprise Cake (Mary Keyes), Bread Pudding with Whiskey Sauce (Karen Howden), and John Anderson gave a terrific turnout in the Triple Chocolate Marshmallow Cake.



We are planning on a spring DOG and will give a date as soon as membership gives their "two-cents" worth. The City of Corpus Christi has asked us to participate in the Texas Independence Celebration in March 5th.





If anyone is interested in joining us for any of our DOGs or demos, please feel free to contact me at [Jhowdencc@aol.com](mailto:Jhowdencc@aol.com).

Karen Howden  
The Pioneers of the Gulf Coast Chapter Advisor

### **Prairie Dog Dallas/Fort Worth, Texas**

#### **CHRISTMAS AT THE PARK**

Gifts and door prizes added to the festive spirit at the December Chapter dog on Dec. 10, 2005 gathering of the North Texas Prairie Dog chapter of LSDOS. Not to mention the usual food, fun and fellowship. Kathy Bonnett won the \$50 gift certificate from Cabela's and Darrell Williams won the Camp Chef chimney. The gift exchange included silicone bakewear, spatulas, a meat thermometer, can opener and Christmas-themed gloves and apron.



Prairie Dogs enjoy the sun at the December DOG

The day's menu included Karen and Bil Toellner's baked ziti, Darrell Williams' pork loin with cranberry sauce, Pete and Karen Fowler's Sock-it-to-Me Cake, Ruthanne Brockway's chicken tortilla soup, Bruce and Kathy Bonnett's buffalo chicken cornbread dressing with blue cheese sauce and Bill Heslop's sausage meatball paella.

Upcoming meetings include: Feb. 11 at White Rock Lake in Dallas, March 11 at Old City Park in Dallas, April 8 in Mesquite and May 13 at Central Park in Lewisville. The continuing drought and wind is playing havoc on local chapter cookouts. The January gathering had to be canceled, but the February gathering had to be moved to a residence.



Prairie Dogs enjoy the sun at the December DOG

Jim Bratcher provided a delicious cabbage stew and corn bread. A big o' pot of beans was cooked by Bil & Karen Toellner. Darrel Williams prepared a delightful dish called "Pigs in the Corn Field". Sourdough bread and country ribs were prepared by Kathy & Bruce Bonnett. Upcoming meetings include: March 11 at Old City Park in Dallas, April 8 will be at Penn Farm Historical Museum Cedar Hill State Park. May 13 at Central Park in Lewisville.

Bruce Bonnett  
Prairie Dog Chapter Advisor

### **Independence Gonzales, Texas**

Our main concern these last months has been safety. We have gone from dry to extremely dry here, with high winds much of the time. Please be very careful with you fires. Activity has been slow this winter. I understand there were mixed ideas about the success of the October BIG DOG. I was unable to attend, due to employment matters, but Sam and Erin, and Tommy and Laurie did. Sam and I cooked with the Bastrop Lost Pines Chapter in November. It was dry, the wind was blowing, and we were extra careful. We cooked with the Traveling Dutch Oven Cookers in Rockport Thanksgiving weekend. Weather was beautiful and food was great.

We attended the Lake Summerville BIG DOG and board meeting on January 14<sup>th</sup>. The food and the turnout were great, and we saw a lot of old friends there. We may have some demo's working in the spring. We are discussing these with Sporting Goods Retailers now. The board of directors is looking at the date and place for the Summer BIG DOG and general meeting as this goes to press.

Keep your coals hot and your fires safe.

Ken Brown  
Independence Chapter Advisor

## Hill Country Kerrville, Texas

Howdy Folks,

There was an unpleasant chain of events that caused the February Dog of the Hill Country Chapter not to take place with the exception of Rich and Rose showing up. Thank you Rich and Rose for agreeing to host for me in my absence. I am sorry it turned out the way it did.

There other event was that the Thursday before I had urgent surgery and I was unable to attend the Dog. I had a hernia operation and I am doing fine now and expect to be fully recovered in about a month.

Our next Dog will be on April 15th on Tax Day. We will meet in the morning and cook and try to have a noonish meal. It will take place at Flatrock Lake Park in Kerrville. If you need directions or more information please contact me or any of our Hill Country Chapter members.

Hope to see you soon.

Butch Mize  
Hill Country Chapter Advisor

## Saltgrass Houston, Texas



Saltgrass Members at Birch Creek Park



Twenty members and nine visitors attended the November Saltgrass DOG at Bear Creek Park. One visitor drove all the way from Idaho to eat with us. (Just kidding – he was visiting Family in Houston) As it turned out, he had attended high school with one of our members that was present. What a reunion! Lots of Fun, Food, and Fellowship!

Our January meeting brought out lots of new people. Twenty four members and ten visitors cooked lots of food as our theme was cold weather food; soups, stews and chili. Deer and buffalo chili? Gator chili? Yes, gator chili. Several Saltgrass members attended the Big DOG at the business meeting in January. Some brought RVs, some camped in tents, and some were day visitors. All enjoyed the weekend. The weather was cold at night, but beautiful during the day.

Gale & Mary Merriwether  
Saltgrass Chapter Adisors

## Seabreeze La Porte, Texas

The Seabreeze Chapter January DOG was held the 15th behind the Maxwell center in Deer Park. The weather was about the best you could ask for in January. Our theme for January was soups and stews. We had seven families cooking in 14 ovens. Todd and Callie Gidney made chunky potato soup. Neil and Linda Buso made two kinds of corn bread and a tortilla soup. Ken and Sandra Butler made potato soup and cornbread muffins. Bob, Penni, and Tanya Bauer made potato soup and chicken and rice soup. Sonny and Lynda Moak made taco soup. Darlene Stokes and Scott Scheffler made Cornish hens and veggies. Bob and Alice Gidney had made a soup last month and figured there would plenty of soup this month so they made three ovens of brown bread and hand churned some butter for it to go with all the wonderful soup and stew.



Wait, it seems that the stew was absent from this DOG. All soup and no stew. That means we will have to do this again one day and make some stew. Even with stew absent it was a great day. We had 29 folks there counting the friends and family members that stopped by. Everyone had plenty to eat and it was good too I might add. We all had a good visit and enjoyed the day.





Our next dog will be Feb 19, 2006 in Deer Park. The February theme is chili so get to thinking what you are going to cook and we'll see you there. If you know someone who would like to cook with us be sure to invite them to the next DOG.

Bob Gidney  
Seabreeze Chapter Advisor

### **Mesquite Country Cookers Menard, Texas**

#### **December 11, 2005**

Mesquite Country DutchOven Society met December 11, 2005 at Calvary Episcopal Church Parish Hall for a Christmas meeting and get together. Cookies and hot chocolate were served to the following members: Big John, Glenda, Dudley, Shirley, Clara, Gene, Dane, Linda, Rodney, Jackie, Billie Jean, Doris and Anna.

Plans were made for the 2006year. It was decided that different teams will take one month each and decide the theme and place to have the dog for that month. Shirley and Anna will take January with Finger Foods as their theme. We will cook at the Stockpen Crossing pavilion on January 14, 2006 and will invite the Girl and Boy Scouts from the surrounding areas to meet and cook with us.

#### **January 14, 2006**

Anna and Shirley's Finger Food Dog. Rodney and Anna, Derral Ray and Shirley, Big John Nichols and Theresa Merryman. We cooked fried chicken and potato wedges, pigs in a blanket, hot dogs and chili, finger peach pies, biscuits, peach and blueberry cobblers, hobo stew, buffalo wings and many other goodies.

Guests attending were: Girl Scouts from Ingram, Lisa Fumette leader, Ruth Jordan, her son and grandson from Christoval, Girl Scout troop 214 from Menard, Veronica Morris leader with six girls. All enjoyed a great time and great food.

We are looking forward to February's dog with Lanier and Russell in charge. It will be interesting to see what we cook and where we cook it. Until next month, Keep your coals hot.

Rodney Duderstadt  
Mesquite Country Cookers Chapter Advisor

### **Pan-Handlers Plainview, Texas**

The Pan-Handlers did not meet over the Winter months. There were busy times for the members with other activities as well as a burn ban in place these dry months. The State Parks in this area are closed until March in this area.



I made it a goal to get Caprock Canyons State Park known for Dutch oven cooking. One of the Rangers has placed it on the agenda almost every weekend in the First Quarter after they reopen. She may just cook biscuits to stir some interest last time I spoke to her. We are off to a good start there.



Caprock Canyons State Park has asked that we cook with them for their work day April 8th, 2006. I have committed to do that. We will decide on some dates at that time for future cooking in this area. There is some opportunity to do cooking demos if there is interest to do so. We have two new members as of the first of the year, but the renewal process has been slow even with email notices sent out to the 2005 members.

Allen Johnson  
Pan-Handlers Chapter Advisor



## **Bare Pots San Antonio, Texas**

The December DOG was held at Eisenhower Park in San Antonio. December is a special feast of fried turkeys and lots of sides fixin's to go with it. Unfortunately, the Chapter Advisor missed out on that feast because she had to teach a class someplace else!

The February DOG was held at Eisenhower Park in San Antonio. Times are getting tough with the Texas Drought. We started out not being able to cook and then it changed but with great reservation. We had 4 cookers and several other members telling them how to cook it and 6 visitors. Potential for new members look good from the visitor's interest. We hope to see them again. At our after cook and eat meeting, there was much discussion of some community opportunities for the Bare Pots chapter to show off our talents and love for Dutch oven cooking. Check in on the next newsletter to see what transpires.

Yvonne Newton  
Bare Pots Chapter Advisor

## **Caddo Area Texarkana, Texas**

Greetings and a Very Merry Christmas to all! The December GOG was held at Bringle Lake Park and was a cold and windy event. Jackie and Flossie were there to cook and prepared a Corn Casserole, Rice and Broccoli Cassarole, and a Cobbler. I had to leave at 11:00 for a Company meeting at 2:00 in Dallas, so I missed the lunch. Al Parsons came by to see what we do at a DOG, and I sure was glad that Jackie and Flossie decided to stay and cook. He was delighted to be able to eat lunch with them and wanted to know what our dues were. Mike Woods brought a friend along and they joined the other three for Lunch also. I suppose any DOG that produces "Food, Fun, and Fellowship" is a good DOG. I have managed to secure a more "comfortable" setting for January's DOG. I have the Fellowship Hall at Pleasant Grove Baptist Church reserved for the second Saturday of January.

We will cook outside and serve inside. We just have to make sure we clean-up after we eat. We may even have some Church members who have been waiting to see what we are about stop by and visit with us. I hope everyone has a safe and Merry Christmas, and a Happy New Year. We will be leaving Friday night for Denver, CO. to spend Christmas with Helen's Family. Her mother is not doing well, and the Family is getting together for this Christmas. We will be returning on New Years Eve, so we would covet your prayers for safe travel. May God Bless each and everyone of you.

Jerry Dukes  
Caddo Area Chapter Advisor

## **Red River Valley Wichita Falls, Texas**

The Red River did not have a DOG in January but two members were able to attend the state meet at Lake Somerville and enjoyed great food and fellowship. February 11th the chapter joined with the Wichita County Sheriff's Posse for Steak dinner to benefit the Children's Aid Society. Our Chapter cooked peach cobbler for 200 folks. We had 14 folks to come out and 16 pots cooking and had to brave a cold windy day. Some of those who came out were new to Dutch Oven cooking(even had their pots still in the box) but they fell right in and did a great job. Not all who came out were members but I think they were hooked and said they would be sending their memberships in. The event raised \$2500.00 for Children's Aid Society and some more members of the Sheriff's Posse pans to join our chapter. We knew that some folks could not eat cobbler with sugar so we searched thru several cookbooks for a sugar free receipe. None could be found. Called Splenda and they did not have the one so two of us experimented and came up with a recipe and we cooked 5 pots of sugar free. We called Splenda and they asked if they could have the recipe which we will share with them. Also it will be sent in to LSDOS so everyone can enjoy it.

Dwayne Hill & Harley Mills  
Red River Valley Chapter Co-Advisor

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.





## Other States

### Bay Area Dutch Oven Gypsies Campbell, Ca

We have been real busy since the last newsletter. Did two demos for Mel Cotton's Sporting Goods for their Resort Days Event on 11/19 and 20. Demoed the UTR from Camp Chef for National Turkey Day on the 19th and they asked if I would do it again on Sunday for them. I cooked a Turkey both days, Bran Muffin in 8" D.O. and Beans in the Camp Chef Bean Pot.

In December we had a "Chilly DOG" three families came and we ate French Bread, Ginger Bears, Cherry Cobbler, Meatballs, Green Bean Casserole and Turkey ( I had made 6 Turkeys in the UTR since 11/12). We played UNO while the food cooked. After we ate, we talked about our next DOG and doing a campout in June.



In January I went down to Dana Point with my Family and participated in the Beach Blast DOG put on by the Southern California Chapter of I.D.O.S. There were over 60 pots of really good food and about 175 people to eat it. I made Blueberry-Apple Crumble Cobbler and Beef and Broccoli Stir Fry. Also in January we did a demo for the S. C. C. C. of Boy Scouts Pow Wow/University of Scouting. We had about 200 leaders attend the event and let them Sample Super Easy Mac & Cheese, Wagon wheel Breakfast, Garlic Bread and a Baked Apple in 5" D.O.



February 5th was the date for our Sweetheart Dog at Christmas Hill Park in Gilroy. We could not have asked for a better day, the sun shone and the air was crisp and clean. This gathering added two more families of first time DOG chefs to the group. The menu was Pot Roast, Sweet and sour chicken, meat loaf(s), herbed potatoes, rosemary roast chicken, whole wheat soda bread, baked apples, herbed rice, triple chocolate marshmallow cake, mustard glazed carrots, shortbread (heart shaped), Klingon gingerbread. We're anxiously planning our next two gatherings. Which will be?

April we will be meeting at Coyote Point in San Mateo and Having an Easter DOG and Egg Hunt.

June we will be holding our 1st Annul Foggy DOG Campout in Half Moon Bay. This will mark 1 year from when this Chapter started. Dates of DOG for our chapter:

Easter DOG/Easter Egg Hunt

Sat April 15th

10:00 till Sunset

Coyote Point in San Mateo

1st Anniversary Campout

Fri. June 23 till 25th

Half Moon Bay State Beach in Half Moon Bay

72e1 (Chilly DOG), 762d (Beach DOG), 5699 (Pow Wow/ Un of Scouting, e10f (Mel Cotton's Demo)

Richard E. Smith

MODERN \* PIONEER Equipment & Supply

Bay Area Dutch Oven Gypsies

<http://groups.yahoo.com/group/BADOGs/>

### Amber Waves Southeast Kansas

Not a lot going on with the Amber Waves Chapter the last few months due to unpredictable weather and the holidays, although members continue to enjoy Dutch oven cooking with their families.



Minnesota member, John Frerichs, has been asked to do a demo this spring for his daughter Jackie's Girl Scout troop, so has been busy practicing for that. He also plans to bake some cobblers for a Boy Scout Troop that is having a winter camp out the end of February.



In Kansas, plans are being made for a gathering in late March or early April, depending on the weather. Everyone's looking forward to another great season of fun, food and fellowship!

Ronda Barnow  
Amber Waves Chapter Advisor

### **Bayou Pots Louisiana**

I know this info will not reach you in time for this newsletter, but time would not allow me to get this task done before now. As you can understand, we had low turnouts at our Jan and Feb DOGS, due mainly to the cold temperatures. (At times like these, you find out who the wimps are!) Just joking. I am really looking forward to this year. My goal is to have 50 members by the end of 2006. Keep your ears listening and your eyes watching for our BIG DOG May 13, 2006. This will run from Fri. 5/12-Sun 5/14. I plan to have live blue grass pickin and gridders and sing a long the first night, Fri 12. Saturday will be our big cooking day, with one live blue grass band to perform after lunch. I may have other entertainment if everything works out. I will be working and visiting other chapters to encourage them to come join us. You and Mrs. Mary are definitely invited. Come for the weekend and enjoy all of the food, fun, and fellowship!

The Redneck Cajun, Earl Timmons  
Bayou Pots Chapter Advisor



## **Recipes**

### **Strawberry Chocolate Dutch Oven Ice Cream**

12 inch Dutch oven  
12 pounds crushed (or small cubes) ice  
1 box Morton brand rock salt  
16 ft length of "clothes line" size rope\*

#### **Ice Cream Mix:**

1 quart heavy whipping cream  
2 cups whole milk  
1 ½ cup sugar  
1 Tablespoon vanilla extract  
1 ½ cups chopped fresh strawberries  
¾ cup semisweet mini chocolate morsels (OR shaved or chopped chocolate)

Combine whipping cream and milk. Gradually stir in sugar. Add vanilla and stir. Pour mixture into clean, dry, COOL Dutch Oven. Place oven in a 16 inch (medium sized) wash tub. (Or similar type of large bowl, one with enough room for about 2 inches of ice around the sides of the oven, and at least as deep as the oven) Arrange crushed ice and rock salt around oven as you would in an ice cream freezer (layers of 1 inch ice and ¼ to ½ inch rock salt). No deeper than about ½ inch from the lip of the oven. Placing ice on the lid will cool the oven down faster.

**\*\*NOTE\*\* - IF YOU PUT SALT ON THE LID IT WILL MAKE THE ICE CREAM HARDER- BUT BE VERY CAREFUL NOT TO "DRIP" INTO THE OVEN WHEN YOU STIR.**

Tie the rope to the bail of the Dutch oven so that you have two 8 foot "loops" on either side. This is your "dasher". Have two people sit on opposite sides of the wash tub and using the rope, alternately move the oven back-and-forth. You should be able to turn the oven about ¼ turn to each side of the starting point. Carefully lift the lid every 5 to 10 minutes and scrape down the mixture moving it to the center of the oven. It will thicken slowly at first until the oven cools down. Add ice and salt to the tub as needed.

When the mixture is almost frozen, add the strawberries and chocolate, and continue "dashing" until ice cream is set. Total freezing time is 30 to 45 minutes.

Remember to rinse and dry your Dutch oven carefully to remove the salt residue. Don't change the temperature quickly on the oven as it will crack. \*Note: You may omit the rope and agitate by using the bail. Be sure to stir with a large, stiff spatula every 5 to 10 minutes. But it is not nearly as fun!

Karen Dufresne  
Wildflower Chapter



## Chicken Breast Florentine with Potatoes and Carrots

12 inch Dutch oven - Serves 8 (or 4 hungry Scouts)

### Ingredients:

2 bags (8 oz) washed spinach, rinsed (do not dry)  
2 cloves garlic, minced  
Freshly ground pepper to taste  
3 to 4 oz cooked lean ham, cut into thin strips  
½ teaspoon dried thyme  
4 large skinless, boneless chicken breast  
4 teaspoons olive oil  
4 medium russet potatoes, peeled and cut into 1 inch chunks  
4 large carrots, scrubbed and cut into 1 inch chunks  
1 cup dry white wine  
1 cup chicken broth (you may substitute all broth)  
Salt to taste

### Preparation:

Heat 12 inch DO over 9 coals; add spinach, garlic and pepper. Cook covered, until spinach wilts, about 2 minutes. Transfer to a large bowl and let cool; squeeze out excess liquid. Stir in ham and a pinch of thyme.

Cut a long, thin pocket into each chicken breast. Stuff spinach mixture into pockets, and then press the edges together and seal closed with toothpicks.

In the same DO, heat oil; add chicken and brown on each side, turning once or twice. Add potatoes, carrots, salt and remaining thyme; reduce coals on bottom to 6. Cover with 1 ring of coals on lid and cook until vegetables are done and chicken is no longer pink, about 20 to 25 minutes. Check after 10 or 15 minutes and add more liquid if needed.

Cut chicken breast in half and serve veggies and pan juices.

Mike & Karen Dufresne  
Wildflower Chapter

## Chili Rellano Casserole

2 large cans whole green chilies  
1 lb cheddar cheese  
1 lb Monterey Jack cheese  
1 can (13 oz) evaporated milk  
3 Tablespoons flour  
4 eggs, separated  
salt and pepper

Place ½ of chilies in bottom of greased 12' DO or casserole dish, cover with all the cheddar cheese. Top with rest of chilies, cover with all the Monterey Jack cheese. Beat egg whites until stiff. Beat egg yolks with flour, milk, salt and pepper in large bowl. Fold egg whites into yolk mixture. Pour over contents in DO. Bake 45 min or until knife inserted in center comes out clean.

Ann Plattsmier  
Saltgrass Chapter

## Green Chile Stew

2 lb round steak cut into 1" squares  
1/3 cup all-purpose flour  
2 Tablespoons olive or canola oil  
1 large onion, chopped  
2 cloves garlic, minced  
2 cans (10 oz) Rotel tomatoes  
2 cans (14.5 oz) chopped tomatoes with juice  
¼ cup parsley  
2 cans (4 oz) chopped green chilies  
1 large can yellow hominy, drained  
1 large can pinto beans, drained  
2 cans beef bouillon  
salt and freshly ground pepper to taste

Toss steak with flour to coat. Over bed of charcoal, slowly brown the steak in oil in a 12" DO. Add the onion and garlic and simmer, stirring frequently, for 4 or 5 minutes or until onion is transparent. Add remaining ingredients, cover and simmer at (300° for 2 hours (do not let come to a boil) or until meat is tender.

Gale & Mary Merriwether  
Saltgrass Chapter

## Spicy Sausage Cake

2 cups enriched flour\*  
1 tablespoon baking powder  
1 teaspoon salt  
1 teaspoon cinnamon  
½ teaspoon each allspice, nutmeg, ground cloves  
1 teaspoon vanilla  
1 pound bulk pork sausage  
1 cup sugar  
2 eggs, beaten  
1 cup evaporated milk  
1 cup chopped nuts  
1 cup seedless raisins

Sit together flour, baking powder, salt and spices. Beat sausage and sugar until light and fluffy. Blend in vanilla. Beat in eggs, one at a time. Thoroughly blend flour mixture into creamed mixture alternating with milk, beginning and ending with flour. Fold in nuts and raisins. Pour into greased and floured 9 cup mold or bundt pan. Bake in preheated 350° oven about 60 minutes. Invert and remove from pan. Store refrigerated. Makes 10 to 12 servings.

Anne Ackel  
Saltgrass Chapter



## Chicken Angelico

Chicken tenders (8 breasts), cut in chunks  
Bread Crumbs  
1.2 teaspoon garlic powder  
2 eggs  
8 oz. mushrooms, sliced  
4 teaspoons margarine  
1 ½ cups chicken broth  
12 oz. shredded mozzarella

Melt margarine in Dutch oven. Mix bread crumbs with garlic powder. Dip chicken in beaten eggs and coat with bread crumb mixture. Brown in margarine until lightly browned on all sides. Spread half of the sliced mushrooms over chicken. Sprinkle the grated cheese on top of this. Add remaining mushrooms. Pour chicken broth over all. Bake for 40-45 minutes or until chicken is tender and liquid is reduced and thick.

Yields 8-10 good sized servings, more in smaller portions.

Brown chicken with 20 briquets on bottom. Cook with 14 on top, 6 on bottom.

Ron & Sheree Horton  
Saltgrass Chapter

## Onion Pudding

8 tablespoons butter  
1 tablespoon olive oil  
8 cups thinly sliced onions  
¼ cup dry vermouth  
1 garlic glove, crushed  
6 cups French bread, cut into 1 inch chunks  
2 cups grated Swiss cheese  
3 eggs  
2 cups half and half  
¼ teaspoon salt  
¼ teaspoon pepper  
Parchment paper cut to fit bottom of #12 DO (optional)  
Pam spray oil

In a cast iron skillet over briquettes melt 4 tablespoons of the butter with the olive oil. Add the onions, cover the pot, remove a few briquettes to lower temperature and simmer for 15 minutes.

Uncover the pan, raise the temperature to medium and cook the mixture, stirring occasional, until the onions caramelize and turn brown, about 20 minutes.

Pour in the vermouth and continue cooking until the liquid evaporates, stirring the whole time, for 10 to 15 minutes.

Remove the onion mixture from the heat and transfer into a large bowl. Add the bread, salt, and pepper, stir well.

Cut piece of parchment paper to fit bottom of 12" Dutch oven, spray lightly with oil. Spread the mixture in the Dutch oven.

Melt the remaining butter in a small saucepan over high heat, remove from heat and pour over the bread mixture. Sprinkle with cheese.

In a medium bowl, beat eggs slightly and add the half and half then pour the mixture evenly over the bread-onion-cheese mixture.

Use a spoon or spatula to lift sections of the bread-onion-cheese mix to make sure the liquid is infused throughout. Place briquettes around the pan, using the indirect heat method. Cook for 30 to 40 minutes until the pudding is puffed and golden.

Remove the pan from the heat, cut the pudding into large pieces and serve.

Anne Ackel  
Saltgrass Chapter

## Beef Stew

2 lbs stew meat  
4 medium potatoes  
½ large onion  
2-3 large carrots  
2-3 stalks celery  
1 yellow squash  
1 zucchini squash  
Small can green beans  
Small can Mexicorn  
1 pkg. stew seasoning  
4 cups water  
Cornstarch (optional)

Brown the meat in Dutch oven. Add 3 cups water & bring to a boil. Add seasoning and cook 1 hour. Add raw vegetables; cook additional 30-45 minutes (depending on cut size of raw veggies). Add green beans and corn, heat an additional 5 minutes. Thicken if desired with cornstarch. Serve.

Ron & Sheree Horton  
Saltgrass Chapter





## Ginger Apple Chicken Stir Fry

2 teaspoons sesame oil  
2 garlic cloves, minced  
2 tablespoons ginger, minced  
1 pound boneless skinless chicken breasts, cut into strips  
1/3 pound pea pods  
1 small sweet red pepper, cut into strips  
10 shiitake and/or white mushrooms, sliced  
1/4 teaspoon pepper  
1/3 cup applesauce, unsweetened  
2 tablespoons apple cider vinegar  
2 tablespoons soy sauce  
1 tablespoon cornstarch  
1/3 cup chicken broth or water

Heat sesame oil in nonstick skillet or wok. Add garlic and ginger, and stir for about 30 seconds. Add chicken and cook in hot oil 4 to 5 minutes, or until chicken is no longer pink.

Remove chicken from skillet. Add pea pods, red pepper and mushrooms, and cook, stirring, until tender-crisp, about 3 minutes: sprinkle with pepper.  
Combine applesauce, vinegar, soy sauce, cornstarch and chicken broth or water.  
Add chicken to vegetables, add sauce mixture and cook until sauce is thickened and clear, about 4 minutes.

Serve over steamed brown rice.

Ready in 40 minutes.

I used a ten inch oven lid off. About 15 briquettes bottom heat. Need to get the oil smoking.

Richard Holland

Saltgrass Chapter

14 December 2005 Houston Chronicle

In the last newsletter, it was stated that the recipes from the October DOG had been snatched up by the goblins and ghouls. Well they have found their way back. Here they are!!

## Zucchini Fideo

1 lg fresh zucchini-cut into 1/2 " cubes  
2 tbs olive or canola oil  
1 pkg fideo (vermicelli) 5-6 oz.  
1/2 cup chopped onion  
2 cloves garlic-chopped  
1 can (15 oz.) Hill Country Mexican Rice Sauce

Microwave zucchini for 4 minutes on high. Set aside. Heat oil in large skillet and add fideo, stir for 1 minute. Add onion and garlic, stir for 2 more minutes. Add zucchini and sauce and stir to mix. Bring to boil and cover. Turn heat down and simmer for 20 minutes.

Walter Jessee

Bare Pots Chapter

## Halloween Chili

2lbs ground goblin gizzards (ground beef)  
1 medium eye of Cyclops (onion)  
2 15 oz cans soft shelled beetles (pinto beans)  
1 10 3/4 oz can blood of bat (tomato soup)  
1 10 oz can of eye of Newt (rotel tomatoes and green chilies)  
1/8 tsp pureed wasp (prepared mustard)  
1/2 tsp common dried weed (oregano)  
1 dash of Redtailed Hawk toenails (crushed red pepper)  
2 teaspoons ground sumac blossom (chili powder)  
1/4 c hemlock or to taste (honey or sugar)  
1 c fresh grubs (sliced celery)  
3/4 c dried maggots (rice)  
water from a stagnant pond (tap water)

Brown gizzards. Add chopped eye of Cyclops and simmer until the pieces of the eye become translucent. Add the blood of bat, eye of newt and soft shelled beetles, bring to a boil. Add the common weed, maggots, toenails, sumac, grubs, hemlock and pureed wasp. Heat until done!!

Cathy Duquette

Bare Pots Chapter

## Three Bean Baked Beans

12" dutch  
Yields 8 cups. Serves 8 to 10  
1/2 # bacon, cut into 1 inch pieces  
1/2 # ground beef  
1 large onion, chopped  
cinnamon  
1/2 cup sugar  
1/2 cup packed brown sugar  
1/4 cup ketchup  
1/4 cup BBQ sauce  
2 tsp. Dry mustard  
2 tsp. Molasses  
1/2 tsp chili powder  
1 tsp pepper  
1 - 16 oz. Can butter beans drained  
1 - 16 oz. Can kidney beans, drained  
1 - 31 oz. Can pork & beans w/liquid

Brown bacon in frying pan (or dutch oven), drain on paper towels. Use 3 to 4 quart baking dish or pot. Brown beef in same pan (frying), adding onions after beef begins to turn color. Fry until beef is fully browned and onions are translucent. Drain off all fat, and then add beef and onions to baking dish. Stir into the beef mixture the sugar, ketchup, BBQ sauce, mustard, molasses, chili powder, pepper, drained butter, kidney & pork and beans w/their liquid.

Bake at 350 \* for 1 hour. Medium Dutch 325 \*.

Keep warm until ready to serve.

I would suggest doubling the recipe.

## Harvest Beef

1 lb cross cut shoulder ribs-boneless cut into small  
23 inch pieces

**Sauce:** ½ c ketchup  
3 tbs mustard  
3 tbs worchestershire sauce  
1 4 oz can chicken or beef broth

Onion-chopped  
Sm pkg baby carrots  
Zucchini- cut Julian style  
Yellow squash - cut Julian style  
Mushrooms-sliced 8 oz. package

Brown meat in Olive oil. Add sauce and enough water (about 1 c) to pressure or slow cooker without drying out. (Pressure cook about 20 minutes until meat is “fall apart” tender.) In heated, oiled Dutch Oven, Brown Onion. Add meat sauce mixture. Bring to slow boil. Add carrots and cook about 10 mins. to soften carrots slightly. Add both squash pieces and cook 5-10 longer. Add mushrooms and cook 5 minutes longer. Serve and enjoy!

Klassy Kooker (Sandy Klassy)

## Whole Wheat Irish Soda Bread

This is a delicious, light toasting bread for afternoon tea. You can trick it out with a spoonful of caraway seed or a handful of raisins, but I think it's best just the way it is, with jam or butter. The way to make sure you have enough of it is to make it for yourself when no one else is around.

### DRY MIX

3 cups whole wheat flour  
1 cup all-purpose flour  
2 tsp salt  
1 tsp baking soda  
1 tsp double-acting baking powder  
½ cup buttermilk powder

### LIQUID

1 ½ to 2 cups water

### OVEN

Preheat a ten- or twelve-inch Dutch oven for about 15 minutes with 15 coals top and bottom, until the temperature exceeds 400 degrees. Butter an 8" pie pan. Blend in water to make a soft dough, a little firmer than biscuit dough. Knead on a lightly floured board for 3 minutes, until very smooth. Shape into a flattened 6" ball. Place in pie pan and slice an X ¼" deep across the top. Set pan on a rack or trivet in the Dutch oven and bake for 20 minutes before peeking. Add new hot coals to maintain temperature of 375 degrees. Bake 10 to 20 minutes longer, until internal temperature of bread is 200 degrees. Let the loaf cool on a rack at least a half hour, and then slice as thin as possible.

Alan Cherry  
Bay Area Dutch Oven Gypsies

## Meat Loaf

4 oz. - Monterey Jack Cheese  
1 Tbl - Unsalted Butter  
1 c - Chopped Onion  
½ c - Celery Chopped Fine  
1tsp - Garlic Chopped  
2 tsp - Thyme  
1 tsp - Paprika  
¼ c - Salsa ( Your Favorite)  
½ c - Chicken broth  
3 - Eggs  
½ tsp - unflavored powdered gelatin  
1 Tbl - Soy Sauce  
1 tsp - Dijon Mustard  
2/3 c - crushed Saltine Crackers  
2 Tbl - Parsley  
¾ tsp - salt  
½ tsp - Pepper  
1# - Ground Sirloin  
1# - Ground Chuck  
**Glaze**  
½ c - Catsup  
½ tsp - Coriander  
¼ c - Apple Cider Vinegar  
3 Tbl - Brown Sugar

Heat the butter and add the onion and celery and cook till brown about 6 to 8 min. Add garlic thyme and paprika and cook for about a min. Add the salsa and cook stirring to scrap up bits from pan until thickened about a min. Put in Bowl and let cool.

Whisk broth and eggs in large bowl. Sprinkle gelatin over liquid and let stand 5 min. Then stir in soy sauce, mustard, crackers, parsley, salt pepper and onion mixture. Add cheese over the mixture and mix.

Add meat and mix by hand for about 1 min. Shape meat loaf around inside of DO and cook for 55 to 60 min at 375 degrees. Mix ingredients for glaze and cook until thick about 5 min. after cooking meat loaf for 45 min open DO and put half the glaze on the meat loaf and continue to cook. When finished cooking put the rest of the glaze on the meat and let set for 15 min before serving. Cook in a 12" DO with 10 coals on bottom and 16 coals on top.

Richard E. Smith  
Bay Area Dutch Oven Gypsies

## Goopy Lemon Dessert

10" dutch  
Jiffy Yellow Cake  
Follow recipe on box including bake time and temp.

Swirl in 1 can Lucky Leaf lemon pie filling.  
Optional: Dust with powdered sugar before serving



### Ronda's Goulash

- 2 pounds lean ground beef
- 1 medium onion, chopped
- 1 chopped green (or red) green pepper
- 1 chopped jalapeno (optional)
- A couple good shakes of each of the following:
  - Seasoned salt
  - Ground black pepper
  - Garlic powder
  - Red pepper flakes
- 2 11 ounce cans Mexi-corn, undrained (the kind with red & green peppers in it)
- 2 10 ounce cans Rotel tomatoes with green chilies
- 1 4 ounce can chopped green chilies
- 1 16 ounce package egg noodles
- 1 12 ounce can spicy V-8 juice

Brown ground beef, add onion and seasonings and sauté until onion is tender. Add remaining ingredients, mixing egg noodles in well with liquids. Bake at 350 degrees for about 20-30 minutes, or until noodles are tender.

Ronda Barnow  
Amber Waves Chapter

### Cabbage Stew

- 1 small head cabbage, chopped
- 4 medium onions, diced
- 5 medium potatoes, diced
- 1 28-oz. can diced tomatoes
- 1/2 lb. baby carrots
- 2 lbs. Italian sausage, sliced, fried & drained
- 4 cups beef broth
- 1 12 oz. can tomato juice
- 2 15-oz. cans pinto beans
- Salt & pepper to taste

Combine all ingredients in 12 inch Dutch oven. Cook at 350 degrees until everything is tender, about 2 hours, stirring occasionally. We've used chicken broth instead of beef broth in this, and have used other types of beans, such as black beans, kidney beans etc. You can also vary the flavor by using a different sausage and different spices, or spicy tomato juice instead of plain. It's a real stick to your ribs kind of meal, and very versatile.

Ronda Barnow  
Amber Waves Chapter



### New Ulm Chicken

- 6 Boneless chicken breasts
- 1 can cream of chicken soup
- 8 oz seasoned bread crumbs
- 12 slices American cheese
- 1 stick butter
- 4 oz white wine (or substitute chicken broth)

Cut the chicken breasts in two, giving you 12 pieces. Tucking the ends under, place chicken breasts in a lightly greased 12 in DO. Place a slice of cheese on each piece of chicken. Mix the soup with the wine or chicken broth, pour over the chicken and smother with the bread crumbs. Melt the butter and drizzle over the top. Bake for about 1 to 1 1/2 hours at about 325-350 degrees.

I've also done this cutting the chicken into about 1 inch cubes instead and it worked good that way too. This is a recipe that I've used for the Scouts a few times. They gobble it up pretty fast. A scouter friend of mine gave me the recipe. I think it's one from a church cookbook that we converted for using in a DO.

John Frerichs  
Amber Waves Chapter

### Yummy Lemon Cake

- 1 Box Lemon Cake Mix
- 1 Box Lemon Jell-O (3 Ounce)
- 2 Cups Powdered Sugar
- 1/2 Cup Lemon Juice
- 3/4 Cup Milk
- 3/4 Cup Cooking Oil
- 4 Eggs
- 1 4 foot green hickory limb (You may use the same one that you use when you cook my Breakfast n ur Pocket meal.)

Mix 2 cups of powdered sugar and lemon juice. (SET ASIDE)  
Mix lemon cake mix, lemon Jell-O, 3/4 cup milk, 3/4 cup cooking oil and 4 eggs.

Pour into a greased and floured 12" Dutch oven.  
Bake 30 - 35 minutes at 350 degrees.  
Remove from charcoal.  
Punch cake full of holes with a fork or wooden spoon handle.  
Pour mixture of powdered sugar and lemon juice over cake.  
Set aside to cool.

(I like to grate a couple of oranges, 4 lemons, and 3-4 limes and then mix together and sprinkle on top of cake for extra zest and color. (SUGGESTION: Always keep a good green hickory limb at hand to beat off those who have had a taste before. Fair is fair. Everyone needs a taste of this cake.)

## Cherry Chocolate Surprise Cake

1 Chocolate Cake Mix  
1 can Cherry Pie filling  
1 (8 oz.) package cream cheese  
1 egg  
3 tablespoons sugar  
1 teaspoon vanilla

Prepare cake mix as directed on box.  
Pour prepared cake batter into greased oven  
Spoon cherry pie filling in clumps over cake batter..  
In small mixing bowl, cream together cream cheese, egg, sugar  
and vanilla until smooth.

Drop by tablespoons over top of cake.  
Place lid on oven.  
Bake

Mary Keyes

## Janet's Bread Pudding

1 lb French bread  
2 cups half and half  
2 cups milk  
2 cups sugar  
3 eggs (slightly beaten)  
1 ½ tablespoon vanilla  
1 ½ teaspoon cinnamon  
¾ cup raisins  
¾ cup pecans  
½ cup butter

Cut French bread into 1 inch cubes. Pour half and half over  
bread, set aside for 10 minutes.  
Melt butter in 9x12 baking dish.  
Mix remaining ingredients.  
Mix with bread and pour into dish  
Bake at 350 degrees for 50 – 55 minutes or until pudding is  
set.

## Whiskey Sauce

½ cup butter  
½ cup half and half  
1 cup sugar  
3 tablespoons Whiskey

Melt butter, half and half and sugar in saucepan  
Bring to boil then simmer for 15 minutes.  
Remove from heat

After cooled, add whiskey

## Breakfast N Ur Pocket

2 Tubes of large buttermilk biscuits with butter .  
2 Cup cooked spicy pan sausage  
2 Cup soft scrambled eggs, mixed with the 2 cups spicy  
cooked sausage  
2 Cup (4oz) shredded sharp cheddar cheese  
1 Tsp dried parsley flakes  
1/2 Tsp garlic powder  
2 eggs  
Honey  
1 4 foot green hickory limb (You may use the one you have on  
hand when you cook my Yummy Lemon Cake)

Roll each biscuit out to 5" by 6".  
Put just enough honey on each of two biscuits to give them a  
slight sweet taste. Place about 1/2 cup of the scrambled  
egg/sausage mixture on one of the honey spread biscuits.  
Then place the second biscuit on top of the first biscuit with  
the scrambled egg/sausage mixture. The second biscuit should  
be placed honey side down on top of biscuit with scrambled  
egg/sausage mixture. Beat 2 eggs and brush the top side of the  
pocket. Place in oil sprayed 12" or 14" oven and bake at 375  
degrees until golden brown. I often cut the pockets in half and  
serve that way. Many people can't eat a complete pocket. Oh  
by the way, keep the hickory limb handy, to make sure you get  
at least 1/2 of a pocket. They go fast!

## Upside Down German Chocolate Cake

(You may want to bake this cake when you are where you can  
cheat and use an electric mixer.)

1 German Chocolate cake mix  
1 Cup coconut  
1 Cup chopped nuts  
1/2 Cup chocolate chips  
3/4 Cup butter or margarine  
8 oz cream cheese (softened)  
1 Box (1lb) confectioner's sugar  
1 Pair of cleated track shoes, clean or smelly.

Preheat oven 350 degrees.  
Mix together coconut and nuts.  
Put in the bottom of a greased 12" Dutch oven.  
Sprinkle chocolate chips over coconut and nuts.  
Mix cake mix according to directions on box, substituting milk  
for water)  
Pour over bottom layer. In separate bowl, beat together ,butter  
and cream cheese with electric mixer. Slowly add powdered  
sugar, mixing well. Pour this mixture over the batter and bake  
40 - 50 minutes. Remove Dutch oven from all heat source.  
Remove lid and allow oven and cake to completely cool.  
Only after cake is completely cooked, dump cake on dish.  
At this point you either will want to have the cleated track  
shoes on so you can grab the cake and run so you can have it  
all to yourself, or if you are slow like me, set them aside, cut  
and serve the cake, and listen to the oohs and awhs!



## Beef Tortilla Soup

1 1/4 lbs beef cut in 1/2:" cubes.  
Marinate with 2 T beef rub (good season's Canadian Steak)  
2 tsp lemon juice  
1 tsp red pepper  
1 tsp cumin  
1/2 tsp salt for several hours.

Put 2 T olive oil, 1 medium chopped onion, 2 or 3 cloves garlic (sliced), 1 cup chopped celery, 1 chopped bell pepper and beef mixture in dutch oven, and cook until vegetables begin to clarify.

Add 1 can corn, 1 qt. beef broth, & about 2 T chopped fresh cilantro. Simmer for an hour or so.

Serve over tortilla chips and garnish with totrilla chips and grated cheese.

Recipe adapted by Neil Buso  
Seabreeze Chapter



## Peach Cobbler (Sugar Free)

2 - 29 Oz cans sliced peaches(or sugar free peaches)  
1- cup sugar or Splenda  
1/4- teaspoon nutmeg  
3- tablespoons flour  
2- tablespoons butter  
1- plkgs (2) 9 inch rolled piecrust's  
Cinnamon and spray oil

12 qt Dutch Oven  
Preheat Dutch oven and lid. Spray bottom of Dutch oven with oil.  
Place 1 pie crust in bottom of oven  
Put peaches on top of crust and let simmer.  
Mix together the sugar or Splenda, 3 tablespoons flour and 1/4 teaspoon of nutmeg and sprinkle over the peaches.

Cut the other piecrust into strips and place on top of the peaches then sprinkle with sugar or Splenda, cinnamon and nutmeg.

Place the butter on top of this.

Put the lid on the oven and bake for 30-40 minutes at 400 degrees.

Note Browning= Cobblers made with little or no sugar do not brown like recipes made with sugar.

To achieve more golden brown color when baking with Splenda Granular, lightly spray the top crust with cooking oil.

Note= Splenda is substituted for sugar for a sugar free cobbler also if you cannot get sugar free peaches drain the liquid from the peaches (measure the amount). After draining the liquid, add back the same amount of water to the peaches.

Red River Chapter  
Dwayne Hill & Harley Mills

## Scout Pie

1 deep dish pie shell (pre-made)  
1 ready made pilsbury pie crust (roll)  
2 lbs berries ( mostly blackberries this time)  
1/4 cup flour  
3/4 cup sugar  
1 tsp lemon juice  
1 tsp lemon zest

Dust berries with flour, add sugar, lemon juice, and lemon zest. Dump it all in the pie shell. I had to kind of mash them down a bit to get it all in there since the berries were still a bit frozen. Roll out the top crust and carve your fluer-de-lis or other design and then pick it up and place it on top of the pie. If youdon't feel up to carving a design, be sure to pierce the top crust. Seal, crimp and trim.

Place on trivet in dutch oven and cook till done. I started with one ring of coals top and bottom, but had to really pile on the coals on top the last half hour to get the top crust to brown in the middle. Probably not necessary in warmer weather.

The adventurous and more accomplished cooks can substitute their own pie crust recipe.

Recipe adapted by Neil Buso  
Seabreeze Chapter





## Woman's View Point ...



### **Ruthanne Brockway Prairie Dog Chapter**

I have come a LONG way since striking my first match to charcoal !

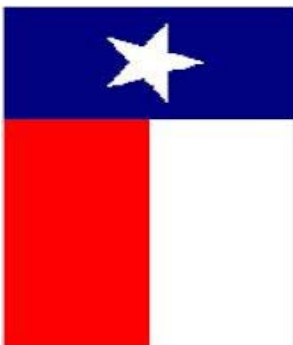
When Gale Merriwether asked me to write about Dutch oven cooking from the woman's viewpoint, I did not see the point. Male or female, the Lone Star Dutch Oven Society is exactly what our motto says: Food, Fun, and Fellowship. And that is appealing to both sexes.

But if I stretch my memory way back to my 20s, OK, I remember when I was intimidated by flames and outdoor cooking. Why? Because I had never done it. There was always a brother or boyfriend around to handle outdoor cooking.

Then my best friend from childhood and I took a girls-only vacation and rented a lakeside cabin in Arkansas. It came with a charcoal grill on the front porch. Both of us were scared to throw a match in it. I carefully read the warnings on the lighter fluid and charcoal bag and mustered up the courage to light it. Guess that was the beginning of not being afraid of outdoor cooking.

Since buying my first Dutch oven and getting involved in LSDOS in 2003, I have learned a lot, met interesting folks and had lots of fun. I have even taught a Dutch oven cooking class, catered a reunion for 50, and provided Dutch oven food samples for 1,000 folks at a demo I did by myself.

I have come a LONG way, baby, since the days when I was afraid to strike a match!



## **Come Out and Bring an Interested Friend to a Dutch Oven Gathering for FUN, FOOD, and FELLOWSHIP**

### **LONE STAR DUTCH OVEN SOCIETY**

#### **2006 CALENDAR OF EVENTS**

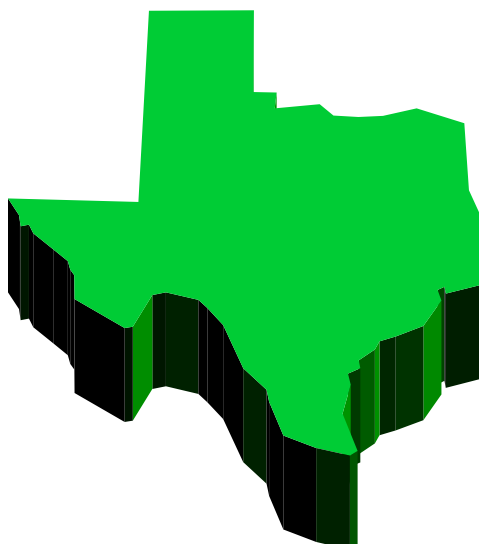
- Mar 4** Dogwood DOG  
Tyler State Park, Tyler, TX  
Ovens on the table at 12:30 p.m.  
Chapter Advisor: Jerry Hannah  
[jhannah257@earthlink.net](mailto:jhannah257@earthlink.net) or 903-561-0505
- Mar 4** Magnolia Black Pots Demonstration  
Bass Pro Shops – 11:00 a.m.-3:00 p.m.  
Pearl, MS  
Chapter Advisor: Biscuit T. Sims  
[n5hbb@yahoo.com](mailto:n5hbb@yahoo.com) or 601-924-4264
- Mar 4** Indiana Kokomo Kookers DOG  
Noah and Loretta Hershberger's Home  
Chapter Advisor: Mike Soupley  
[m.soupley@att.net](mailto:m.soupley@att.net)
- Mar 5** Lost Pines Demonstration - 9:00 a.m.-3:00 p.m.  
Cabela's, Buda, TX  
Chapter Advisor: Georgia Lewis  
[thegypsy5@netzero.net](mailto:thegypsy5@netzero.net) or 512-295-3873
- Mar 11** North Texas Prairie DOG  
Old City Park - Dallas, TX  
Chapter Advisor: Bruce Bonnett  
[ntp@lsdos.com](mailto:ntp@lsdos.com) or 214-328-6486
- Mar 11** Caddo Area DOG  
Location to be announced  
Chapter Advisor: Jerry Dukes  
[jddihwrr@valornet.com](mailto:jddihwrr@valornet.com) or 903-334-9346
- Mar 11** Magnolia Blacks Pots Demonstration  
8:00 a.m. til 12 NOON  
Lake D'Arbonne State Park  
3628 Evergreen Road Farmerville, LA  
Chapter Advisor: Biscuit T. Sims  
[n5hbb@yahoo.com](mailto:n5hbb@yahoo.com) or 601-924-4264
- Mar 18** Brazos Valley DOG  
Brazos Center, Bryan, TX  
Ovens on the table at 1:00 p.m.  
Chapter Advisor: Tommy Raykovich  
[raykovich2@verizon.net](mailto:raykovich2@verizon.net) or 979-696-7561
- Mar 18** Saltgrass DOG - 1:00 p.m.-5:00 p.m.  
Bear Creek Park, Pavilion No. 6  
Houston, TX  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960
- Mar 19** Seabreeze DOG - 1:00 p.m.-6:00 p.m.  
Tillman B. McHenry, Sr. Pavilion, Deer Park, TX  
Chapter Advisor: Bob Gidney  
[bobgidney@ani-lati.org](mailto:bobgidney@ani-lati.org) or 281-471-6665
- Mar 19** San Jacinto Sons DOG - 3:00 p.m.-6:00 p.m.  
Crosby Park, Crosby, TX  
Chapter Advisor: Tracy Scannell  
[stevescannell@msn.com](mailto:stevescannell@msn.com) or 281-328-5366



# LONE STAR DUTCH OVEN SOCIETY

## 2006 CALENDAR OF EVENTS (Continued)

- Mar 26** Wildflower DOG  
Location to be announced  
Chapter Advisor: Karen Dufresne  
[kdufresne@austin.rr.com](mailto:kdufresne@austin.rr.com) or 512-388-5492
- Apr 1** Dogwood DOG  
Texas Freshwater Fisheries Center Mini Expo  
Athens, TX  
Contact: Bill "Bear" Hood  
[mmman@netscape.com](mailto:mmman@netscape.com) or 903-839-3472
- Apr 1** Bare Pots DOG  
Eisenhower Park, San Antonio, TX  
Chapter Advisor: Yvonne Newton  
[ynewton@swbell.net](mailto:ynewton@swbell.net) or 210-509-9437
- Apr 1** San Jacinto Sons Demonstration  
Brazos Bend State Park Earth Day  
Needville, TX  
Chapter Advisor: Tracy Scannell  
[stevescannell@msn.com](mailto:stevescannell@msn.com) or 281-328-5366
- Apr 2** Lost Pines DOG – 12:30 p.m.-(?)  
Fisherman's Park, Bastrop, TX  
Chapter Advisor: Georgia Lewis  
[thegypsy5@netzero.net](mailto:thegypsy5@netzero.net) or 512-295-3873
- Apr 8** Camellia DOG  
Wind Creek State Park Pavillion #1  
Alexander City, AL  
Chapter Advisor: Betty Johnson  
[bjohn334@yahoo.com](mailto:bjohn334@yahoo.com) or 256-825-2941
- Apr 8** North Texas Prairie DOG  
Penn Farm Agricultural Historic Center  
Cedar Hill State Park  
Cedar Hill, TX  
Chapter Advisor: Bruce Bonnett  
[ntp@lsdos.com](mailto:ntp@lsdos.com) or 214-328-6486
- Apr 8** Caddo Area DOG  
Location to be announced  
Chapter Advisor: Jerry Dukes  
[jddihwrr@valornet.com](mailto:jddihwrr@valornet.com) or 903-334-9346
- Apr 15** Brazos Valley DOG  
Brazos Center, Bryan, TX  
Ovens on the table at 1:00 p.m.  
Chapter Advisor: Tommy Raykovich  
[raykovich2@verizon.net](mailto:raykovich2@verizon.net) or 979-696-7561
- Apr 15** Bay Area Dutch Oven Gypsies "Easter" DOG  
Coyote Point, 1961 Coyote Point, San Mateo, CA  
Chapter Advisor: Richard Smith  
[thecleanersstore@sbcglobal.net](mailto:thecleanersstore@sbcglobal.net) or 408-483-6825
- Apr 15** Saltgrass DOG - 2:00 p.m.-6:00 p.m.  
Bear Creek Park, Pavilion No. 5  
Houston, TX  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960
- Apr 16** Seabreeze DOG - 1:00 p.m.-6:00 p.m.  
Seabreeze Park, La Porte, TX  
Chapter Advisor: Bob Gidney  
[bobgidney@ani-lati.org](mailto:bobgidney@ani-lati.org) or 281-471-6665
- Apr 22** Spurger Demonstration & DOG  
Mott's Wholesale in Spurger, TX  
Contact: Jerry Harrison  
[jdharrison@sbec.com](mailto:jdharrison@sbec.com) or 281-328-4420
- May 6** Dogwood DOG  
Tyler State Park, Tyler, TX  
Ovens on the table at 12:30 p.m.  
Chapter Advisor: Jerry Hannah  
[jhannah257@earthlink.net](mailto:jhannah257@earthlink.net) or 903-561-0505
- May 6** Bare Pots DOG  
Eisenhower Park, San Antonio, TX  
Chapter Advisor: Yvonne Newton  
[ynewton@swbell.net](mailto:ynewton@swbell.net) or 210-509-9437
- May 6** Magnolia Black Pots Demonstration  
Bass Pro Shops – 11:00 a.m.-3:00 p.m.  
Pearl, MS  
Chapter Advisor: Biscuit T. Sims  
[n5hbb@yahoo.com](mailto:n5hbb@yahoo.com) or 601-924-4264
- May 6-7** San Jacinto Sons Demonstration  
Baytown Long Neck Wildlife Festival  
Baytown, TX  
Chapter Advisor: Tracy Scannell  
[stevescannell@msn.com](mailto:stevescannell@msn.com)
- May 7** Lost Pines DOG - TBA  
Chapter Advisor: Georgia Lewis  
[thegypsy5@netzero.net](mailto:thegypsy5@netzero.net) or 512-295-3873
- May 13** North Texas Prairie DOG  
**Central Park - 1899 S. Edmonds, Lewisville, TX**  
**Chapter Advisor: Bruce Bonnett**  
[ntp@lsdos.com](mailto:ntp@lsdos.com) or 214-328-6486
- May 13** Caddo Area DOG  
Location to be announced  
Chapter Advisor: Jerry Dukes  
[jddihwrr@valornet.com](mailto:jddihwrr@valornet.com) or 903-334-9346

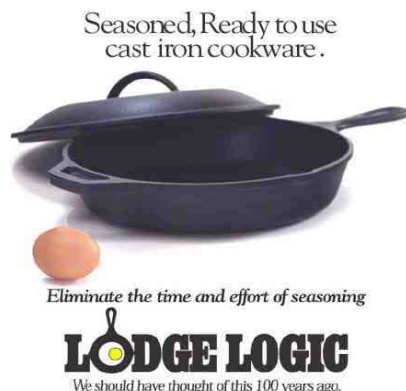


Bring an Interested Friend and Come Out to a Dutch  
Oven Gathering for

**FUN, FOOD, and FELLOWSHIP**

**LONE STAR DUTCH OVEN SOCIETY**  
2006 CALENDAR OF EVENTS (Continued)

- May 20** Brazos Valley DOG  
Brazos Center, Bryan, TX  
Ovens on the table at 1:00 p.m.  
Chapter Advisor: Tommy Raykovich  
[raykovich2@verizon.net](mailto:raykovich2@verizon.net) or 979-696-7561
- May 20** Saltgrass DOG - 2:00 p.m.-6:00 p.m.  
Bear Creek Park, Pavilion No. 5  
Houston, TX  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960
- May 21** Seabreeze DOG - 1:00 p.m.-6:00 p.m.  
Seabreeze Park, La Porte, TX  
Chapter Advisor: Bob Gidney  
[bobgidney@ani-lati.org](mailto:bobgidney@ani-lati.org) or 281-471-6665
- May 27-29** Traveling Dutch Oven Cookers "Way Far West" DOG  
Davis Mountains State Park  
Fort Davis, Texas  
Wagonmaster: Bruce Bonnett  
[b.bonnett@comcast.net](mailto:b.bonnett@comcast.net)
- Jun 16-18** Annual LSDOS Membership Meeting  
Brazos Bend State Park – Needville, Texas  
Elm Lake Group Picnic Area  
Meeting will be approx. 200 PM, June 17th  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960
- Jun 23-25** Bay Area Dutch Oven Gypsies "Anniversary" Foggy DOG - 6:00 p.m. Friday-12:00 Noon Sunday  
Half Moon Bay State Park  
95 Kelly Avenue, Half Moon Bay, CA  
Chapter Advisor: Richard Smith  
[thecleanersstore@sbcglobal.net](mailto:thecleanersstore@sbcglobal.net) or 408-483-6825
- Sep 16** Saltgrass DOG - 2:00 p.m.-6:00 p.m.  
Bear Creek Park, Pavilion No. 6  
Houston, TX  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960
- Oct 21** Saltgrass DOG - 2:00 p.m.-6:00 p.m.  
Bear Creek Park, Pavilion No. 6  
Houston, TX  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960
- Nov 18** Saltgrass DOG - 1:00 p.m.-5:00 p.m.  
Bear Creek Park, Pavilion No. 6  
Houston, TX  
Chapter Advisors: Gale & Mary Merriwether  
[mgmerri@charter.net](mailto:mgmerri@charter.net) or 281-292-3960



**MINUTES LSDOS BOARD & ANNUAL MEETING**  
**JANUARY 14, 2006 (continued from Page 2)**  
**BY ANTON PAUL HAJEK III**

but did not think we'd get the volunteers. No funding in the proposal. Anton told Greg to try again in a few years. Unanimously rejected

**OPEN FLOOR TIME**

Mar 11 Lake Darvon in Northern Louisiana having a big dog. Committee to prepare duties for chapter advisors Yvonne Newton, Jerry Hannah, Sam Miller, & Irene volunteers, Sam said we have published the how to start a chapter on our website. Some chapters have less than 3 members and won't grow for LSDOS even though they have IDOS members, etc

**NEW BUSINESS**

Cookbook consignments: selling more books, more work for Trustee. Butch said that we ought to limit this consignment to one time per chapter paid for within 180 days. Gale said to make this a committee decision. Members Duane Dinwiddie, Bruce Bonnett, Ken Brown, and Harley Mills.

Gale: Membership suggested renewal by anniversary date of the original date they joined. Various proposals to pro rate dues, Irene pointed out that she chases non-renewers for 6 months now, and she won't do that twelve months a year. We got off on a discussion about taxes and non profit status. Gale mentioned we loose members every year. Tracy Scannell and Mary Merriwether explained how this system work. Gale moved and got a second. Gale tabled

Ken proposed quarter prorations of annual dues, but thereafter that member's annuals dues are due on January 01. Carried 13-09.

Gale then announced the meeting was adjourned, and, like Elvis, left the building. Jim Lewis rose to the occasion taking a vote for adjournment even though we had not set a date or place for the Summer Members Meeting, or had vice-president reports.

**Summer Membership Meeting**

**June 16, 17, & 18, 2006**

**Brazos Bend State Park**

**Elm Lake Group Picnic Area**

**Needville, Texas**

**Make your reservations now**

They have camper, tent and screen shelters available.

Meeting will be at approximately 2:00 PM or after lunch on June 17th



## 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.



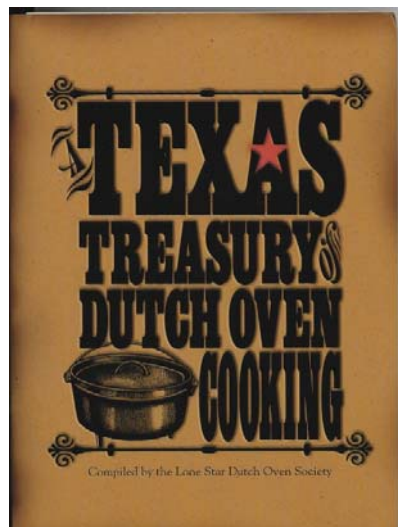
Lapel Pins are \$3 each



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

## **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](mailto:bjohn334@yahoo.com)  
**California** - Bay Area Dutch Oven Gypsies - *Richard Smith* - 408-483-6825 - [thecleanerstore@sbcglobal.net](mailto:thecleanerstore@sbcglobal.net)  
**Kansas** - Amber Waves Chapter - *Ronda L. Barnow* - 620-431-0947 - [rlb\\_51@yahoo.com](mailto:rlb_51@yahoo.com)  
**Louisiana** - Bayou Pots Chapter - *Earl Timmons* - 318-686-8992 - [stimmons1@earthlink.net](mailto:stimmons1@earthlink.net)  
**Mississippi** - Magnolia Black Pots Chapter - *Biscuit T. Sims* - 601-924-4264 - [n5hbb@yahoo.com](mailto:n5hbb@yahoo.com)  
**North Carolina** - Long Leaf Pine Chapter - *Jean Watts* - none - [rick\\_jeanwatts@bellsouth.net](mailto:rick_jeanwatts@bellsouth.net)  
**Tennessee** - Backwoods Volunteers Chapter - *Ralph Patterson* - 931-619-1939 - [backwoodsvolunteers@yahoo.com](mailto:backwoodsvolunteers@yahoo.com)

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

**Georgia** - Fireside Pot Rustler's - *Cheyenne Sweatman (Interium)* - none - [none](#)



## Do Not Forget !

January 1<sup>st</sup> is the membership renewal date. Several members have not renewed, and I am sure they want to continue receiving the newsletter. You need to renew immediately. If you renew now and have forgotten that you renewed earlier, not to worry. You will be credited with an extra year. This happens several times a year.



## Lone Star Dutch Oven Society Membership Application\*



Just print this, fill it out and mail to LSDOS.

Name(s) \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_  
State \_\_\_\_\_ Zip \_\_\_\_\_  
Home Phone (\_\_\_\_) \_\_\_\_\_  
Email Address \_\_\_\_\_  
Chapter Preference \_\_\_\_\_  
(See [chapter search](#) for your closest chapter)

Please indicate how you would like to receive your newsletter:

\_\_\_\_\_ View on [www.lsdos.com](http://www.lsdos.com) or \_\_\_\_\_ U. S. Mail

Make check or M.O. for \$20.00 U.S. payable to LSDOS.

Mail to: Sam Miller, LSDOS Trustee  
22725 State Hwy. 80 North  
Gonzales, Texas 78629

\*Please allow 4-6 weeks to process your application.

Welcome to the Lone Star Dutch Oven Society. As a new member, you will receive by mail a membership card. Yearly dues are renewed in January of each year and covers the time period of January 1 to December 31. Your membership includes a subscription to The Dutch Oven, our more or less quarterly newsletter.

**The Dutch Oven**  
Bruce Kiskaddon, 1878 – 1950

You mind that old oven so greasy and black,  
That we hauled in a wagon or put in a pack.  
The biscuits she baked wasn't bad by no means,  
And she had the world cheated fer cookin beans,  
If the oven was there you always get by,  
You could bake, you could boil, you could stew, you could fry.

When the fire was build she was throwed into heat  
While they pealed the potatoes and cut down the meat.  
Then the cook put some fire down into a hole,  
Next, he set in the oven and put on some coals.  
I allus (always) remember the way the cook did  
When he too the old "Goncho" and lifted the lid.

He really was grateful at doing the trick,  
The old greasy sackers they just used a stick.  
Boy Howdy! We all made a gen'l attack  
If the hoss with the Dutch oven scattered his pack.  
You mind how you lifted your hoss to a lope  
And built a long loop in the end of a rope.

You bet them old waddies knowed what to expect,  
No biscuits no more if that oven got wrecked.  
We didn't know much about prayin' or lovin'  
But I reckon we worshipped that greasy old oven.  
And the cowboy smiles when his memory drifts backs.  
To the oven that rode in the wagon or pack.

**It is membership renewal time!!**  
**DON'T FORGET**  
**Membership Meeting June 17<sup>th</sup>**



26719 Maplewood Drive  
Spring, Texas 77386