



# **LONE STAR DUTCH OVEN SOCIETY**

## **THE DUTCH OVEN**

Volume XIV, No. 2 June, 2008

What's Cooking in the Newsletter

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### **State of the Oven-President's message: Rodney Duderstadt:**



#### **Happy summer time Lone Star Dutch Oven Society**

The LSDOS has had a busy spring, everyone having dogs, demos and general meeting at McKinney Falls. As your president, I have been very busy with 14 dogs and demos since April 1st. I have called on officers and members to help put these dogs and demos on. They have come running to help. Several have been real troopers making several events. Some members have logged close to 2000 miles to help and at the price of gasoline, they have really made an effort to support the LSDOS. A big thank you to those

supporters.

McKinney Falls general meeting was very rewarding that we had a good turn out of members. A cool Saturday for our meeting, if you missed it, you missed a very wonderful menu of Dutch oven cooking.

Our meeting went well, nominated people for fall election. Nominated all officer for reelection except the secretary position. Patti Corcoran was nominated to fill retiring secretary Anton Hajek. I would like to thank Anton for his service to the LSDOS and great job done.

Several members had some new ideas to help move the LSDOS forward. We are in the process of picking our winter meeting place and I have formed a committee for this job.

This year I started what I call the presidents award for members that have gone way beyond normal service to the LSDOS and this president. My saying has been want more from the LSDOS do more. The winners have really made that effort.

Winners were:

Mansel & Treva Clay	Heart of Texas Chapter
Rich & Rose McCabe	Traveling Dutch Oven Chapter
Wayne and Patti Corcoran	Sam Houston Chapter
Jerry and Irene Martin	Traveling Dutch Oven Chapter
Greg and Sara Petrey	Prairie Dog Chapter
Biscuit Simms	Magnolia Chapter
Yvonne Newton	Chuck Wagon Gang Chapter
Tommy and Jeannie Raykovich	Traveling Dutch Oven Chapter
Jim and Eloice Lewis	Dogwood Chapter

Greg Petrey has the LSDOS in great shape, a very complete report on all sections and the web. He truly has been a blessing to the LSDOS and this president when he stepped up to serve as trustee.

Our door prize committee really outdid themselves. A great variety and quantity. Thank you all, it was easy to see that you all made a great effort.

Hats off to Mary Merriwether and the 8 family members attended.

I have started a raffle for Jim Lewis and Jeannie Raykovich. We are 1/2 way to our goal of \$1500 set. Raffle items Falls Begging Painting by Rodney Duderstadt ( ticket \$20 ), Rich McCabe a lodge cooking table, 12 in Dutch oven, charcoal pickup tools ( ticket \$15 ) LSDOS an 12in Dutch oven ( ticket \$10.00 ). Please contact Irene Martin, Yvonne Newton or my self for tickets. We want to help with expenses to and from the doctors. Please help us meet our goal and you might win!!!!

By the time this newsletter is out Rich and Rose McCabe will have taken place. Members from across the state attended and cooked in Dutch ovens. The McCabes are one of the do more couples in the LSDOS. Congratulations Rich and Rose.

The LSDOS is growing with new chapters and forming chapters.

Springville, LA	Prairie rose Dutch Oven Society	Georgia Carr Advisor
Farmers, LA	D'Arbonne Dutch Oven	Kent Hogan Advisor
Jonesboro, LA	Caney Cookers	Benny Phillips Advisor
Praineville, LA	(Forming) Pelican Dutch Oven Cookers	Paul Blaylock Advisor

They have met all requirements except dues.

Hats off to Louisiana for forming 3 new chapters. Help keep the middle east from going broke , attend a dog soon. Wishing you hot pots and see how many new friends you can make

Rodney Duderstadt  
President, Lone Star Dutch Oven Society



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### **Summer meeting of LSDOS at McKinney Falls, 17 May 2008 2:45pm**

Officers: Rodney Duderstat, Irene Martin, Mansel Clay, Anton Hajek

57 members, 11 chapter advisors present and @40 pots for lunch at McKinney Falls SP

Jim Lewis and Janey Raykovich ill and we have raffle items that won't be raffled until each hits \$750.

Bill Brummel a co founder was recognized. Gale Merriweather memorial cookout Sept 12, 13, 14 in Grapeland, Salmon Lake Park

Minutes were read, published and approved

Bruce Bonnet gave Greg's treasurer report. Over \$21,000 cash in bank Treasurer's report accepted

Rose cookbook needs more recipes, only up to 73 pages

Oversight committee - no problems

By-Laws - if it ain't broke don't mess with it

Membership @315 27 chapters, every year we have a drop and re-surge. More demonstrations, schools, ag agents

Website - 37,000 visitors 2007, 5,000 spam's a day, changed host company, wants members to be specific with their requests to post something. Average visit 141 seconds. Suggested posting a video on U-Tube. Tyler has live webcam at their DOG

Newsletter write-up deadline is June 14th

Old Business – none

Rodney started the LSDOS Society President's Award to many who helps Rodney when he took over the job as president. Mansel & Terry Clay, Tommy & Jeanne Raykovich, Irene & Jerry Martin, Greg & Sara Petrey, Richard McCabe & Rose, Biscuit Sims, Jim & Eloice Lewis, Yvonne Newton, Wayne & Patti Corcoran.

New Business:

Rich McCabe presented a plan for LSDOS regions: made up five region and suggested regional directors, appointed by Board, but not a member. Discussed should we do this, what will these people do, why not on the Board, tabled

Biscuit Sims 2008 National DOG, video, proposed we sponsor \$500 but that is against the bylaws, so individual chapter may contact Yvonne.

Nominations for Board. Two terms limits. Bill Brummel suggested we re-elect entire board, Anton dedines, Patti Corcoran nominated for secretary.

Adjourned 4pm

Respectfully submitted: Anton Hajek

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### **May Financial Statement**

Current (May 31, 2008) reconciled balances are:

Checking	\$ 3545.61
Savings	\$ 14,268.00
Totals Funds	\$ 17,813.61

Please call or email if you have any questions.


Greg Petrey  
Trustee

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As a closing note, This is an election year and as stated in the By-Laws, a ballot will be mailed to every registered member. The ballot will be included in the September 2008 newsletter as a pullout page and will need to be mailed back to an address that will be provided at that time. The September newsletter will be MAILED to every member.

Please check with each of your Chapter Advisors to insure that your mailing address is correct.



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### **TRAVELING DUTCH OVEN**

The Wedding DOG

June 21, 2008

Cooks from all over Texas traveled to Kerrville to attend the Wedding DOG hosted by Rose Perez and Richard McCabe. The hosts were married in their front yard at 1:30 Saturday afternoon. The groom provided the meat dishes, and wedding guests were served a huge variety of Dutch Oven Dishes cooked on site.

After the ceremony and meal, the guests and cook gathered under the many shade trees to visit, exchange recipes, and talk about our favorite subjects. There were 71 members and guests present.  
Submitted by Ken Brown



The Newlyweds!!!

### **IOWA PRAIRIE ROSE CHAPTER**

The Iowa Prairie Rose Cookers held it's Spring DOG on April 19, 2008 on Lake Iowa Park, Ladora, Iowa. It was a chilly, misty day but that didn't stop 13 families representing all points of Iowa including Fant from Rochester, Minnesota. A total of 29 pots were served and the food was delicious.

Four families visited during the day and 3 of them joined our group. We discussed our LSDOS Charter and several signed up to join the organization.

We were amazed by the friendly cooking partnerships that have formed in our group - People that would have never otherwise met if it weren't for Dutch Oven Cooking. One highlight of the day was a phone call from "Da Biscuit" in Mississippi wishing us warmest regards.

Georgia Carr  
Chapter Advisor



### **SAM HOUSTON CHAPTER**

Huntsville – Conroe,  
Texas Area

The Sam Houston Chapter in conjunction with the Saltgrass Chapter had a great April Big DOG weekend in the National Forest out of New Waverly.

The weather was great and everyone enjoyed trying their hand at cooking with wood coals. We played games and visited around the campfire after enjoying great Dutch oven cooking which is what we are all about: FUN, FOOD and FELLOWSHIP. Some camped and some just came for the day, but everyone had a great time.

Then in May the Sam Houston Chapter voted to use the LSDOS Membership meeting at McKinney Falls State Park in Austin as our May DOG. We had a great turnout of members and even met and acquired the new membership of Rick and June Caldwell. Glad to have you aboard. The meeting and cooking made for a great weekend of visiting with old and new friends that we have made through Dutch oven cooking. It seems that you only meet really great people through Dutch oven cooking and that is what makes Dutch oven cooking even better.

The Membership meeting had a good turnout, but there were quite a few of our oldest and dearest members that were missing because of illness. We wish them all the best and a speedy recovery. We all love and miss each of you.

On June 27<sup>th</sup> through the 29<sup>th</sup>, I hope that everyone has marked their calendars and plan to join us for our Big DOG weekend in Willis, Texas (see the flyer on the LSDOS website). We are excited that Doug and Ronda Barnow are going to come down from Kansas and join us for this fun weekend. Hope we see you there too.

Our DOGs are held at the American Legion Hall Pavilion on FM 1097 in Willis usually on the fourth Saturday of the month. We normally do not meet during the summer, but let us know if you are going to be in the area and we will try to cook something up (how about that for a nice play on words?), but seriously the Sam Houston Chapter loves to have any excuse to get together.

Mary Merriwether  
Chapter Advisor





**Corn Casserole**  
12" Dutch Oven  
Mary & Gale Merriwether  
Sam Houston Chapter

- 8 oz sour cream
- 1 15½oz can cream style corn, undrained
- 1 15½oz can whole kernel corn, undrained
- 1 small box cornbread mix
- 1 cup grated cheddar cheese
- 1 stick butter

In a bowl, mix sour cream with cream-style and whole kernel corn and canning liquid. Stir in cornbread mix. Pour into 12" Dutch oven and dot top with butter.

Bake about 40 minutes at 350° (1 ring on bottom and 1½rings on top) or until done. Sprinkle cheese on top and return to heat until cheese melts.

Makes 12 to 15 servings.

**Black Forest Dump Cake**  
12" Dutch Oven  
Mary & Gale Merriwether  
Sam Houston Chapter

- 2 can cherry pie filling
- 1 12 oz pkg chocolate chips
- 1 cup pecans, chopped
- 1 chocolate cake mix
- 2 sticks butter

Pour cherry pie filling in 12" Dutch oven. Cover cherries with 1 cup chocolate chips and ½ cup pecans. Dump dry cake mix over cherries, chips, and pecans. Top with remaining chips and pecans. Pour melted butter over entire mixture.

Bake about 50 to 55 minutes at 350° (1 ring on bottom and 1½rings on top) or until done.

Makes 12 to 15 servings.

**Easy Chili**  
12" Dutch Oven  
Patti & Wayne Corcoran  
Sam Houston Chapter

- 1½ lb ground meat (beef/turkey/chicken) browned
- 1 pkg Taco seasoning
- 2 tsp. chili powder
- ½ chopped onion
- 1 can tomato sauce or Rotel
- 1 can Ranch Style beans
- add water as needed

In Dutch oven brown meat with onion, add other ingredients and simmer. As water as needed.

This can simmer as long as you have. Just gets better with time.

Makes 6 to 8 servings.

**CONCHO VALLEY CHAPTER**

We are off and running now. Our dogs are well attended and we usually have a number of visitors. Thanks go to the Clays from Brownwood and the Duderstadts from Menard for attending our first dogs. Thank you for your help in getting us started. Also others who helped but I can't remember everybody's name.

We had our May dog with the Traveling Dutch Oven Chapter at the San Angelo State Park. We met up with Irene and Jerry Martin and several folks from Brownwood.

Menard drove out to join us. I counted 30 people and 19 pots of food on the table at meal time. Not a bad turn out at all.

The McKinny Falls meeting and dog was a really fun time. May and I were there along with Frank and Linda Vansickle from our chapter. We met others in the LSDOS so now I can put a face with some of the names I see on the web site.

Our next dog will be June 14<sup>th</sup> at Middle Concho Park, Lake Nasworthy. Table time 12:00 noon. If it doesn't cool off before then we won't be needing much charcoal to cook with. We don't have a set schedule yet. We decide at each dog when the next one will be. I hope to eventually get a set schedule of the first Saturday of each month. That way folks can take a short trip to Menard or Brownwood for dogs on other Saturdays of

the month. Looking forward to more dogs and more black pot cooking.

Melvin Rose  
Concho Valley Chapter Advisor

#### Carne Guisada Recipe From Concho Valley Chapter

Out here in the desert we do love our Tex Mex. This is a recipe that I dreamed up. I have cooked it several times and it has always been a hit. It is pretty spicy. Note that it has to be started the day before you cook in the Dutch oven.

2 1/2 lbs to 3 lbs lean beef roast. I used shoulder roast.  
olive oil  
1 onion  
1 bell pepper  
1 can Hunts Fire Roasted Diced with Garlic tomatoes  
1 can Roystel tomatoes and green chilies  
garlic salt  
black pepper  
Fiesta brand Carne Guisada Seasoning  
Kitchen Bouquet Browning & Seasoning Sauce  
extra heavy duty foil

##### Step1

Trim meat of fat, cut in 1/2" cubes. Sprinkle meat with garlic salt and black pepper. Wrap meat air tight in extra heavy duty foil. Place in a glass dish with a lid and bake meat in conventional oven at 200 degrees for 4 hours, then place meat in refrigerator over night. This will make the meat so tender you won't believe it. Be sure and save all of the juice that comes out of the meat.

##### Step2

Remove seeds from bell pepper & chop into small pieces. Chop up onion then add to bell pepper in a 12" Dutch oven with a little olive oil. Brown onions & bell pepper, then add diced tomatoes, roystel tomatoes and meat, be sure to add all of the juice too. Bring this to a simmer, and then add 1 or 2 tablespoons of kitchen bouquet. . Now start adding the Carne Guisada seasoning 2 tablespoons at a time, ( take a small glass with two tablespoons of carne guisada seasoning and add a little bit of water to it to dissolve it, then pour it into the skillet ). I really don't know how much I put in but it is probably about 6 tablespoons. Just keep tasting it until you like it. Simmer about 45 minutes or until it thickens. Add more garlic

salt and black pepper to taste. Serve with flour tortillas.

Melvin & May Rose

#### Earthquake Cake Recipe

1 cup chopped pecans  
1 cup shredded coconut  
1 German chocolate cake mix  
1 cup real butter, divided use  
8 oz cream cheese, softened  
1lb powdered sugar

In a 12" Dutch oven melt 1/2 cup butter and add coconut and pecans. Cook on medium heat until nuts are beginning to brown. Remove oven from heat. Mix cake as directed on package. Pour cake batter over nuts and coconut. In a mixing bowl mix rest of butter with cream cheese until smooth. Add powdered sugar and mix well. Spoon mixture over cake batter. Bake with 6 coals on bottom and 19 on top. Bake until cake is done using the toothpick testing method.

Melvin & May Rose

#### Chili Recipe from Concho Valley Chapter

1 cup Williams's chili seasoning  
2 tablespoon ground cumin  
2 tablespoon garlic powder  
2 teaspoons paprika  
2 teaspoon oregano leaves  
1 teaspoon Lawry's salt  
1 teaspoon fresh ground black pepper  
1 teaspoon ground red pepper  
1 large chopped onion  
5 1/2 pounds lean ground beef (we use 96 %)  
2 can beef broth  
2 cans tomato sauce  
1 16oz can beer  
Oil to sauté onion

In small bowl combine all spices except ground cumin. Set to the side. In 12 inch dutch oven sauté onion in oil, take onions out of dutch oven and set to the side.

In 12 inch dutch oven cook beef stirring frequently until gray. If using 96 % lean beef you will not need to drain off excess fat. If using a less lean beef then do drain off excess fat. Add the beef broth and beer with the ground cumin let cook about 30 minutes then add reserved spices and tomato sauce. Simmer cover chili for one hour. Just before severing add your sauté onion.

Melvin and May Rose

## **MESQUITE COUNTRY**

Mesquite Country and members from across the LSDOS hit the road this spring, with demos and attending dogs across the state. We started with Ft. McKavett Menard, Sonora, San Angelo, McKinney Falls, Menard ISD, Llano, Ft. Lancaster and the McCabe wedding.

We had lots of fun and great experiences, most of all we all made several new friends. Mesquite Country and LSDOS members Meliv and May rose, Frank and Linda Van Sickel, Mansel and Treva Clay, Rich and Rose McCabe, John and Billie Jean Nichlos., Danny and Jennifer King, Gene, Doris and Toomy Crisp, Noe Martinez, Pat and Jackie Daves, Jim and Barbara Nortin, Tommy and Jeannie Raykovich, Gary and Barbara Rogers, Jerry and Irene Martin, Wayne and Patti Corcoran, Ray and Eloise McGuffin and my wife Anna. What fun this spring we had attending demos and dogs across the state

I and our group think the fun is fun, the food is great, the fellowship is wonderful, but friends are what we are about.

Come join us at a Mesquite Country Dog sometime, 2nd Saturday of each month at Menard's Stock Pen Crossing Park we start at 9 am

Hope to see or meet you soon!  
Rodney Duderstadt Advisor

## **RIO GRANDE VALLEY CHAPTER**

Hello everyone,

It is hot out. I have been hanging dose to the AC and trying to stay cool. Karen from the Corpus Chapter has a great suggestion. When it cools a little this Fall the Corpus gang is willing to come down and join us for a joint DOG. Then later in the Fall we can drive up and join them. Or Vice Versa.

Anyway I just wanted to drop you a note and let you know that we haven't gone away, and will be having more DOGs when it cools down a little.

On a side note, I was in Amarillo last week for a Model Rocket Launch and one day of the launch we were treated to a chuck wagon breakfast and lunch. The cook was from the Panhandle chapter and it was great to visit with him about the art of Dutch oven cooking.

I enjoyed the food and the weather. Temperatures were in the 80s and dropped down to upper 50s at night.

Stay in touch,

Randy Ashley  
Chapter Advisor

## **HEART OF TEXAS**

On January 21st, We received an email from Christy Howard who was heading up the Girl Scout cooking contest in Waco Texas, the contest was to be held on March 1st. I was asked to be a judge for the cook off. I was honored to go and take part, Gary Johnson and I traveled to Waco on March 1st and had a great time with these young people, not only did we take part in the judging but we also were able to do a demonstration. I am happy to say we were invited back next year

On March 15th we were invited to come and cook for the Girl Scouts at Lake Brownwood Girl Scout Camp. Again we were honored to go. Four of us went and cooked for about 20 girl scouts and 20 adults. The menu was to be stews and breads, Mansel Clay made a big pot of Mexican Beef Stew and Gary Johnson and Anna Baker cooked Grandma's Beef Stew, and Hoe-cakes. Dave Dovark cooked Beef Stew and Pumpkin Fry Bread. There were no leftovers when the group finished eating. Again, happily we are invited back next year.

On March 29th our chapter traveled to Ft McKavett Heritage Days, Mansel & Treva Clay cooked a Pineapple Upside-down cake and a huge Peach Cobbler. Gary Johnson and Anna Baker cooked Dried Fruit Bread Pudding, Dave Dovark cooked a Peach Cobbler and a Cherry Cobbler. Lori Jackson cooked a Peach Cobbler and an Oatmeal Crumble Cake. Again we are invited back next year, which makes very happy.

April 19th the Heart of Texas Chapter had our monthly D.O.G. at Coggin Park in Brownwood Texas. We had a beautiful day and great food and lots of company, as there was a park full of kids and families. Mansel and Treva cooked Monkey Bread and Orange Banana Muffins. Gary and Anna and our little Jr. cooker Brandon cooked Sausage Kolaches, and Date Nut Bread. All enjoyed great food and great fun.

Mansel Clay  
H.O.T. Chapter Advisor

## AMBER WAVES CHAPTER

The Amber Waves Chapter had a small, impromptu gathering on April 19<sup>th</sup> at the campground at Toronto. Four families participated, and we filled up on ham & beans, cornbread, jambalaya, meatloaf, Hawaiian ribs and potatoes.

Saturday May 10<sup>th</sup> our chapter cooked side dishes for a fish fry at the local Elks Club. In spite of the thunderstorms, high winds and tornado watches, we put out a pretty good spread! Mike and Verna Bockover made BBQ ribs and an apple crisp, Chuck & Kay Shults cooked two different hominy dishes and a peach cobbler. Doug & I fixed Creole potatoes, potatoes with garlic & onion, Brent's baked beans and root beer brownies. New cooks Greg & Arlene Taylor baked cornbread biscuits. AlanTharp and Kyle King fried up some really good fish and others provided salads and various side dishes. Proceeds from the supper went to the Elks Lake committee for repairs at the lake house.

Saturday May 24<sup>th</sup> we Dutch oven cooked for a benefit for Cross Timbers State Park. Again we had some wind and rain, but it cleared off as we began to cook and turned out to be a pretty nice day. Chuck & Kay made Reuben casserole, steak rolls, a snicker cake and onion rolls. Mike & Verna made Hungry Ridge Chicken, a pineapple upside down cake, Spudz 'n Cryan Apples, Arkansas been casserole and a hominy dish. Rollie Tackett fixed some pulled pork bbq and ham with scalloped potatoes. Doug & I cooked ribs and Southwest Ranch Beans. Some neighboring campers, John & Judy Doub, from Wichita, brought over two Dutch oven dishes, chicken & rice, and a blackberry / cherry cobbler. We appreciated their help! There were 15 or 17 pots on the table and I think we fed 60 or 70 folks.

Upcoming events include a fish fry with Dutch oven side dishes on June 14<sup>th</sup>, at Cross Timbers, the annual Hospice Benefit at Elks Lake, Chanute on August 23<sup>rd</sup>, and a Soup Fest to benefit Cross Timbers State Park on October 11<sup>th</sup>.

Doug & I plan to attend the Sam Houston Chapter's Big DOG June 27-29 at Willis Texas and are looking forward to seeing several of our Texas cooking friends again!

Ronda Barnow  
Chapter Advisor



Cooking in the rain!!!



YUM!!!

### Onion Rolls

2 ½ cups all purpose flour  
1 pkg. yeast  
2 Tbsp. sugar  
1 egg  
3 Tbsp. onion soup mix  
1 cup warm water  
1 Tbsp. oil

In a large mixing bowl combine 1 ½ cups flour, soup mix and yeast. In a small mixing bowl combine water, sugar and oil then add to yeast mixture. Add egg. Beat with a mixer on low for 30 seconds, scraping sides of bowl constantly. Beat on high for 3 minutes. (Kay just used a spoon) Stir in remaining flour. Cover and let rise until doubled, about 30 minutes. Spoon batter into 12 greased muffin cups. (Kay just pulled off pieces and placed in Dutch oven) Cover and let rise until nearly doubled, about 25 minutes. Bake at 375 for 15-18 minutes or until lightly browned. Makes 12.

Recipe courtesy of Kay Shults, Amber Waves Chapter LSDOS





### Arlene's Cornbread Biscuits

1 ½ cups flour  
1/2 cup yellow cornmeal  
2 tsp. baking powder  
¼ tsp. baking soda  
¼ tsp. salt  
½ cup butter  
½ cup shredded cheese  
½ cup buttermilk  
4 oz. can chopped green chilies

Stir dry ingredients. Cut in butter until mixture resembles coarse crumbs. Stir in cheese. Make a well in center of mixture. Stir in buttermilk and chile peppers. Add to dry mixture. Turn dough out on lightly floured surface. Quickly knead dough. Pat dough to 1/2-inch thickness. Cut with biscuit cutter. Place in pre-heated Dutch oven and bake at 450 degrees for 12-15 minutes.  
Arlene Taylor, Amber Waves Chapter



### TOLEDO BEND CHAPTER

The Toledo Bend Chapter met on March 15th at Boles Field. We had 7 cookers and 6 guests. Cookers included: Margaret Henry and guest Patsy Carl, Judy Carrington, Bobby Sterret and son Jamey, Harold Beckett and Carolyn and Charlie Chandler... We had some great food prepared such as: Pot Roast with Sweet Potatoes, Corn casserole, Black Forest Dump Cake, Corned beef and cabbage, Mexican cornbread, blueberry pound cake, turnips, lemon squares, Chicken and rice and a potato dish. Everyone visited, enjoyed the meal and had a good time.

The Toledo Bend Chapter met on April 19th at Boles Field. We had 7 cookers this month and only 1 visitor. Cookers were: Ruby Everett, Nora Robinson, Jo Warr, Winnie Preston, Judy Carrington and Carolyn and Charlie Chandler. As usual all the pots prepared were good and after our meal we enjoyed a visit. We are glad to welcome Paul and Jackie King to our group to cook. They made a wonderful cherry and

pineapple cobbler. Other dishes included Texas Hash, peach cobbler, cherry coco cola Ribs, cheeseburger pie, "just taters", green bean bundles, seafood casserole, meat loaf, rolls and brownies...

The Toledo Bend Chapter met on May 17th. at Boles Field. What a perfect day we had for our DOG...we couldn't have asked for any better. We had 11 cookers with a wide and wonderful array of food. To name a few of our delicious pots included: Vegetable soup with smoked brisket, Pineapple cake, Red Velvet Bundt cake, Jambalaya, Purple Hull peas, Squash sauté, Johnny Cakes, Herbed chicken, Oatmeal cake, Mac & Cheese, Apple Dew, Country Ribs and Sweet Potatoes, peach pie, Hobo dinner, apple cobbler, Pork ribs with potatoes, cabbage, and Pulled pork with Sop. Everyone sure enjoyed a fun day and sure had plenty to eat. We were glad to have Jackie and Paul King back to cook again. Mike and Linda Bordelon came and cooked and we sure hope to have them back as regulars. We are also happy to have Nora Robinson join our group. She is one of the 7 Sisters Red Hat group that 4 of them are our Dutch oven members. We had only one visitor today.

Carolyn Chandler,  
Chapter Advisor

### BARE POTS CHAPTER

Due to a previously scheduled Dutch oven cooking demonstration for Tejada Middle School's annual History Faire that was changed, our April DOG was held one week early on March 29th.

The weather was threatening but held off until our DOG was over and everybody was heading home. Still eleven Bare Pot members showed up as well as a new family of three, Gonzalo, Helen, and Gonzalito Ovalle.

Dishes cooked included the Brummel's Jazzed Up Mac & Cheese, Marion Olsen's fried Chorizo sausages, Mike Del Chambre's Scrambled Eggs with chopped Beef and Jalapeño, with biscuits, and Sandra Klassy's Chicken Hash at la Emma.

Following the usual awarding of prizes for those who cooked on site using Dutch ovens, the Tejada demonstration was explained and volunteers were told when and where and time to show up for the all-day-long session. The annual election for the Chapter's Advisor was held and Bill Brummel was elected for another year.

Bart and Maryetta Huffman, who were leaders involved with six teams of High Adventure Scouts who competed in an annual Dutch Oven Culinary Challenge, visited with us and showed us the video tape of the Challenge that the Brummel's helped judge.

Jazzed Up Mac & Cheese by the Brummel's  
We used an 8" Lodge cast iron oven and this will feed about 4 adults or maybe 2 teenagers.

Ingredients: 2 each 5.5 oz boxes of HEB's Spiral Max & Cheese dinners; 2 oz. of Hormel's 50% less fat Real Bacon Bits; 1 can ( 14.4 oz) HEB's Petite Diced Tomatoes, undrained; 12 cups water (for boiling); ½ cup butter or margarine; and ½ cup of sweet milk

Instructions:

Stir macaroni into 12 cups of boiling water. Boil rapidly, stirring occasionally for 7 to 9 minutes or until tender but firm.

Drain but do not rinse, then return mac into oven.

Add ½ cup butter or margarine, ½ cup sweet milk and contents of cheese pouches. Stir in bacon bits and diced tomatoes with juice, mixing all very thoroughly.

Serve while hot and enjoy.

Sandra Klassy's Chicken Hash a la Emma"  
Sandra used a 12" Lodge cast iron Dutch oven and it served all 11 members with nice sized servings.

Ingredients: 2 cups chicken meat cut into chunks; 1 7.0 oz of pasta, she used orzo but shells or stars would also be OK; 1 onion, chopped; 1 green bell pepper, chopped; 1 tablespoon dry minced garlic; 2 tablespoons olive oil plus 2 additional tablespoons of olive oil; 2 each 14 oz. cans chicken broth (use only one can at a time, depending on how soupy you want your dish); 1 or 2 tablespoons cornstarch (mix into chicken broth before adding to oven); 2 to 4 tablespoons Worcestershire sauce (mixed in as above with cornstarch); 1/4 to 1/2 tsp. cumin (to your taste); a pinch of salt, black pepper, and sugar; 1 ea. 15.5 can yellow hominy, drained.

Instructions:

1. Heat 2 tablespoons oil in oven. Brown pasta. Remove and set aside.  
2. Heat 2 more tablespoons oil in oven, browning chicken with onion, cumin, salt, black pepper, sugar and garlic; cook until

chicken browned.

3. Add one can broth with cornstarch and Worcestershire sauce. Cook on medium heat for about 15 to 20 minutes (longer won't hurt). Add additional broth as needed.  
4. Within about 10 minutes before serving, add asparagus, olives, hominy, cilantro, green pepper, carrots and pasta to chicken. Cook an additional 4 to 10 minutes more.  
5. Serve hot.

Note: This recipe was inspired by Emma Gonzales who makes something similar with hamburger. She learned it from her mother, Romona.  
God Bless and long live good cooks!

For the fourth successive year the Black Pots have attended and cooked at the Tejada Middle School's annual History Faire and demonstrated and talked about the history of cast iron Dutch oven cooking. Seven members of our Chapter were able to attend and cook at this year's Faire. There were several dozens of other groups who represented life in the United States from as far back as George Washington's time. Our group, however, was again the only group who gave free samples of items cooked. Our peach cobblers were, as usual, a big hit both with the students and their parents as well as the other group's members. We were also told that we had to return to next year's faire.

This year's crowd was very noticeably less than the prior years but we still served well over 260 folks. Mike Del Chambre also cooked our lunch using a 12" Dutch oven using the ingredients and recipe brought by Tom Earnest.

Hearty Chicken & Noodle Casserole

Ingredients: 1 can (10-3.4 oz) cream of mushroom soup; 1.2 cup sweet milk; ¼ tsp. ground black pepper; ¼ cup Parmesan cheese; 1 cup frozen mixed vegetable, thawed; 2 cups cubed cooked chicken; 2 cups medium egg noodles, cooked and drained; ½ cup shredded Cheddar cheese.

Instructions:

1. Stir soup, black pepper, grated Parmesan cheese, vegetables, chicken and noodles into 12" Dutch oven or casserole.  
2. Bake at 450 degrees F. for 25 minutes or until hot. Stir.  
3. Top with Cheddar cheese, return lid so cheese will melt.  
4. Serve hot and enjoy.

Note: This recipe should serve 4 adults but was doubled to serve all of our Bare Pot

members with a nice sized serving each but, unfortunately, not enough for seconds that would have disappeared just as fast as the first servings.

The Bare Pot Chapter held their normal June DOG with seven regular members and seven visitors who became members before they left with full tummies.

Those who cooked on site included the Brummel's with their Spam 'n Cheddar Mac Hot Dish, Tom Earnest with his Kit Carlson Pie, Marion Olson and Evie Fuller with their cherry/pineapple cobbler, Henry Holman with his Sea Food Paella, and Chris Vogeler with his mixed vegetable dish.

Adviser Bill Brummel gave a good report about the LSDOS Summer DOG and Business Meeting that was held on May 17<sup>th</sup>. After that three prizes were drawn between those who cooked on site at the June DOG.

Our August 2<sup>nd</sup> DOG will be a brunch DOG starting at 8 AM so we can eat, have a short business meeting, drawing for prizes, and head for our homes before it gets too hot.

Only two recipes were turned in and they were:

The Brummel's Spam 'n Cheddar Mac Hot Dish that was cooked in a 10" Lodge Dutch oven as follows:

Ingredients: One (16 oz.) can of bacon flavored Spam, diced; 2 pkgs. (14 oz. each) of HEB's mac and cheese dinner; 1 can (8 oz.) of English peas, drained; 1 can (14.5 oz) HEB's petite diced tomatoes, drained; and ¾ cup of sweet milk.

Instructions: Prepare mac as directed on box into a separate stew pot, drained, and placed in cool oven. Add all other ingredients except one cheese packet, stirring well. Then sprinkle the 2<sup>nd</sup> package of cheese over all but do not stir. Using 10 hot coals under the bottom of the oven, close oven with lid and bring contents to enough heat to melt all cheese and serve.

Tom Earnest's Kit Carson Pie was cooked in a 12" Lodge Dutch oven as follows.

Ingredients: 2 lbs. lean ground beef; 1 onion, chopped; 2 pkgs. of Sloppy Joe seasoning mix; 2 cans (6 oz. each) tomato paste; 2 cups water; 1 pkg. (16 oz.) refrigerator biscuits.

Instructions: Brown beef and chopped onions together. Then add seasoning mix, tomato paste, and water. Stir and bring to a boil. After boil, simmer, place the biscuits over the mixture and bake for 15 to 20 minutes until biscuits are brown.

Note: This recipe is from the Boy Scout Philmont Trail Recipes book dated 1977.

Bill Brummel  
Chapter Advisor

### **MAGNOLIA BLACK POTS**

The Magnolia Black Pots put on a Dutch Oven Cooking demonstration at the Bass Pro Shops in Pearl, Mississippi; on March 8 part of the Fishing Classic. Members cooked Dump Cakes and Muffins for the visitors and we got a chance to meet some of the Pro Fishermen and Women of the Bass circuit.

Then on April 4-5 several of our members went to Lake Village, AR. to attend a DOG with The Kast Iron Kookers, an IDOS Chapter in Mississippi. Terry and Ellen Melton from Greenville hosted it. The weather could have been better. It rained all day on Friday, keeping everyone soaked in his or her campers. Saturday Night it all cleared up and we had our DOG in the road around our camping loop. You might say we had a Street DOG. All in all everyone had a good time. Thanks to the Melton's for the invite.

On April 25-26 we all headed for THE BIG DOG in Farmerville, LA. Hosted by The Bayou Pots Chapter. This DOG and Demonstration was held in the campground at Lake D'Arbonne State Park in an open area across from the bathhouse. The park just built a brand new pavilion in this area. WE had guests and members from Texas, Louisiana, Mississippi and Arkansas. It was a nice opportunity to meet others from different Chapters. We all gathered around and visited and shared cookbooks, recipes and photos. Thanks to Bill Ryan for a good job putting on this event.

It was also announced that the 2010 National Dutch Oven gathering would be back here in Farmerville, LA. The Bayou Pots Chapter will host it. All events will be held in the campground and around the pavilion area.

May 17<sup>th</sup> we were at Bass Pro Shops in Pearl, Mississippi doing another Cooking Demonstration. It was a Go Outdoors Sale. LODGE products were 20 percent off that weekend. We had our roll maker Ken Munn making yeast rolls. The smell of the bread making, made everyone stop to see what was going on. The rolls did not stay long on the table. We had 8 members and one guest helping out with our event.

Our next events will be on June 6-7 at Percy Quinn State Park in McComb, Mississippi. Cornbread and Sheryl Blaylock from Baton Rouge, LA, will host it. They have a group called The Pelican Cookers.

On July 25-26 our Summer Campout and Dog will be at Mimosa Landing Campground in Columbia. Hosted by Lou Ann and Gary Fowler. Please call and make your reservations. Let them know you are with our group. Their number is 601-736-9700. We have an air-conditioned room to have our meals and meet. They have a nice swimming pool. This campground over looks the River.

Keep the coals HOT!  
Biscuit T. Sims

### **WILDFLOWER CHAPTER NEWS**

Not much has been happening with our little group. Seems the "summer heat" has slowed down turn out at the monthly DOGs. Who can blame a person for not wanting to cook with hot coals when it is 101 degrees in the shade! I have got work on that ice cream recipe!

We haven't been altogether stopped though. Mike and I did a class for the Capital Area Council Boy Scouts of America last March along with Ken Brown from the Independence Chapter and a new friend, John Hines who is a long time Scouter from the area. We taught several easy recipes to a very attentive group and I think overall it was a big success.



The next weekend, Sportsman's Warehouse hosted the First Annual Scout's Chili Cook-off. While the scout's cooked a wonderful Black Bean Chili, we had a lot of fun handing out samples and teaching cooking techniques to several other families.



Several Wildflower members made the business meeting at McKinney Falls in May. Everyone should check out Adela's "chuck wagon"! That is a serious piece of equipment.



Next on Mike and my agenda is a "Women in the Outdoors" class at the Solana Ranch, up near Belton, TX.

Keeping the fire hot and the fellowship cool!

Karen Dufresne  
Chapter Advisor

### **INDEPENDENCE AND LOST PINES**

The Independence and Lost Pines LSDOS Chapters have been meeting together at Fisherman's Park, in Bastrop. We have had good weather and held several nice DOG's this spring.

During the April DOG, we discussed merging the two chapters together with those members present, and agreed to think about doing this. We talked again at the May DOG, and all present were in favor.

During our June DOG, we agreed to merge the chapters. The Independence-Lost Pines Chapter, LSDOS, will begin cooking again in the fall.



Co-Advisors for the new chapter are Georgia Lewis and Ken Brown. Georgia has migrated north for the summer, and is spending time with her family. Her computer is also DOA, so she gets no email. Ken can be reached at his present email address.

Ken

### **SAN ANTONIO CHUCK WAGON GANG**

There are DOGS and there are DOGS but we had a DOG. Of all the months that we get together and cook, April had to be the highlight of any that we have done. In addition to 10 of our chapter members and their families, R & R McCabe came down from Kerrville to be with us. We did a



collaboration with the City of San Antonio to use the large pavilion at Eisenhower Park to host some of our Military HEROS to a Dutch Oven cooked meal. We invited the Residents from the Powless House at BAMC to come out for the day as our guest.

Unfortunately, there was also a fishing trip offered on the same day and many of the soldiers and their families opted for that. No matter, we still had 12 families come out for the afternoon to share in a relaxing day and some good food. We visited, ate and just relaxed. Some of them told us of their experiences and the services that they are at BAMC for. The Battalion Van brought them out for the day and picked them up at the end of the afternoon. As one of the soldiers was leaving, his comment was: "This has been the best day I have had in a long time. I didn't have to think about a thing!"

We are so very fortunate to be able to do what we enjoy because of the sacrifices that they are giving for us! God Bless them all.

Yvonne Newton  
Chapter Advisor

### **WANT/FOR SALE ADS**

Bike carrier that dips on to your bumper. It will carry two bikes. \$50, perfect condition. JD Cardwell

For more info call: 903 720 8666

TOY HAULER FOR SALE - 2006 Weekend Warrior Travel Trailer, 26 ft. long super lite. Less than 500 miles on it. Slept in 4 nights. Ideal for a chuck wagon hauler or any other toys you might need to haul. Price - \$18,000. Contact Joe at 512-272-4190 or jjoemc@earthlink.net

### **PICTURES, PICTURES, PICTURES!!!**

So many of you take such great pictures and send so many to choose from for the newsletter. It is very difficult at times to pick. The pictures that do not appear in the newsletter have been saved and I will start putting them in a scrapbook for LSDOS. It will travel to each of the state meetings for viewing. There is a lot right now but I will start working on it to try to get it ready or what I can by the January meeting. It will be fun to see what we have been doing through the years.

Yvonne Newton

### **CARE AND CONCERN FOR OUR FELLOW COOKERS**

#### **LSDOS MEMBERS PRAYER LIS**

Please let Irene at [momscrick7@hotmail.com](mailto:momscrick7@hotmail.com) know about any LSDOS member that needs our prayers.

She can also give you instructions on how to access this list on our website.

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.

## MEMBERSHIP CHALLENGE

The LSDOS Membership Committee challenges each member to recruit a new member for 2008. Word of mouth is the best way to get the word out about Dutch oven cooking so let's share our GREAT hobby with others.

### Lone Star Dutch Oven Society Membership Application\*

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)

\_\_\_\_\_ U. S. Mail

NEW MEMBERS ONLY: 1/1 thru 3/31 - \$20, 4/1 thru 6/30 - \$15, 7/1 thru 9/30 - \$10, 10/1 thru 12/31 - \$5 per household per calendar year. Dues are RENEWED at the January 1 rate even if they are renewed later in the year.

Make check or M.O. payable to LSDOS.

Mail to:

Greg Petrey  
PO Box 822472  
North Richland Hills, TX 76182

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

Welcome to the Lone Star Dutch Oven Society. As a new member, you will receive your membership card by return mail. Your membership includes a subscription to "The Dutch Oven", our more or less quarterly newsletter.

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

**LONE STAR DUTCH OVEN SOCIETY  
2008 CALENDAR OF EVENTS**

- Jul 12** Bayou Pots DOG  
Cypress-Black Bayou Park, Benton, LA  
[www.bayoupots.org](http://www.bayoupots.org)  
Chapter Advisor: Bill Ryan  
[billryan@bayoupots.org](mailto:billryan@bayoupots.org) (318) 741-1180
- Jul 12** Mesquite Country DOG - 10:30 a.m.  
Stockpen Crossing Park Pavilion  
Menard, TX  
Chapter Advisor: Rodney Duderstadt  
[rodney7539@verizon.net](mailto:rodney7539@verizon.net) (325) 396-2283
- Jul 14** Village Creek Cookers DOG  
Boyettt Farm, South Williford Road, Kountze,  
TX  
Chapter Advisor: Bo Clark  
[clark4113@earthlink.net](mailto:clark4113@earthlink.net) (409) 246-3748
- Jul 19** Heart of Texas DOG -10:00 a.m.  
Coggin Park, Brownwood, TX  
Ovens on the table by 12:30 p.m.  
Chapter Advisor: Mansel Clay  
[trevmclay1@verizon.net](mailto:trevmclay1@verizon.net) (325) 200- 1549
- Jul 19** Kokomo Kookers DOG  
Indiana Beach near Monticello, IN  
Ovens on the table around 12:30 p.m.  
Chapter Advisor: Mike Soupley  
(765) 437-0015
- Jul 25-26** Magnolia Black Pots DOG  
Mimosa Landing Campground, Columbia, MS  
<http://www.mimosalanding.com/>  
Contact: Gary & Lou Ann Fowler  
[laf1954fowler@aol.com](mailto:laf1954fowler@aol.com)
- Aug 2** Bare Pots "Brunch Time" DOG - 8:00 a.m.-  
NOON  
Eisenhower City Park, San Antonio, TX  
Chapter Advisor: Bill Brummel  
[billbrummel@hotmail.com](mailto:billbrummel@hotmail.com) (210) 675-3468
- Aug 2** Dogwood DOG - 8:00 a.m.-4:00 p.m.  
Tyler State Park, Tyler, TX  
Ovens on the table at 12:30 p.m.  
Chapter Advisor: Andy Young  
[swines2@aol.com](mailto:swines2@aol.com), (903) 876-2790
- Aug 2** Tejas DOG - 9:00 a.m.-1:00 p.m.  
Mission Tejas State Park, Weches, TX  
Chapter Advisor: Susie Perry  
[suzyq3115@hotmail.com](mailto:suzyq3115@hotmail.com) (936) 546- 1040
- Aug 9** Bayou Pots DOG  
Cypress-Black Bayou Park, Benton, LA  
[www.bayoupots.org](http://www.bayoupots.org)  
Chapter Advisor: Bill Ryan  
[billryan@bayoupots.org](mailto:billryan@bayoupots.org) (318) 741-1180
- Aug 9** Mesquite Country DOG - 10:30 a.m.  
Stockpen Crossing Park Pavilion  
Menard, TX  
Chapter Advisor: Rodney Duderstadt  
[rodney7539@verizon.net](mailto:rodney7539@verizon.net) (325) 396-2283
- Aug 11** Village Creek Cookers DOG  
Boyettt Farm, South Williford Road, Kountze,  
TX  
Chapter Advisor: Bo Clark

[clark4113@earthlink.net](mailto:clark4113@earthlink.net) (409) 246-3748

- Aug 16** Heart of Texas DOG -10:00 a.m.  
Coggin Park, Brownwood, TX  
Ovens on the table by 12:30 p.m.  
Chapter Advisor: Mansel Clay  
[trevmclay1@verizon.net](mailto:trevmclay1@verizon.net) (325) 200- 1549
- Aug 23** Amber Waves Demonstration  
Annual Hospice Benefit  
Elks Lake, Chanute, KS  
Ovens on the table at 6:00 p.m.  
Chapter Advisor: Ronda L. Barnow  
[rlb\\_51@yahoo.com](mailto:rlb_51@yahoo.com) (620) 431-0947
- Aug 30** Kokomo Kookers Breakfast and Lunch DOG  
Twin Mills Campground near Shipshewana,  
IN  
Ovens on the table at or around 12:30 p.m.  
Chapter Advisor: Mike Soupley  
(765) 437-0015
- Sep 6** Dogwood DOG - 8:00 a.m.-4:00 p.m.  
Tyler State Park, Tyler, TX  
Ovens on the table at 12:30 p.m.  
Chapter Advisor: Andy Young  
[swines2@aol.com](mailto:swines2@aol.com), (903) 876-2790
- Sep 8** Village Creek Cookers DOG  
Boyettt Farm, South Williford Road, Kountze,  
TX  
Chapter Advisor: Bo Clark  
[clark4113@earthlink.net](mailto:clark4113@earthlink.net) (409) 246-3748
- Sep 12-14** Gale Merriwether Memorial Cookout  
Grapeland, TX  
Contact: Susie Perry  
[suzyq3115@hotmail.com](mailto:suzyq3115@hotmail.com) (936) 546- 1040
- Sep 13** Bayou Pots DOG  
Cypress-Black Bayou Park, Benton, LA  
[www.bayoupots.org](http://www.bayoupots.org)  
Chapter Advisor: Bill Ryan  
[billryan@bayoupots.org](mailto:billryan@bayoupots.org) (318) 741-1180
- Sep 13** Brazos Valley DOG  
Brazos Center Pavilion, Bryan, TX  
Chapter Advisor: Sher vonne Davis  
[shervonne@tamu.edu](mailto:shervonne@tamu.edu) (979) 776-1191
- Sep 13** Mesquite Country DOG - 10:30 a.m.  
Stockpen Crossing Park Pavilion  
Menard, TX  
Chapter Advisor: Rodney Duderstadt  
[rodney7539@verizon.net](mailto:rodney7539@verizon.net) (325) 396-2283
- Sep 20** Heart of Texas Demonstration -10:00 a.m.  
Tack Shack, Brownwood, TX  
Chapter Advisor: Mansel Clay  
[trevmclay1@verizon.net](mailto:trevmclay1@verizon.net) (325) 200- 1549
- Sept 20** Kokomo Kookers DOG  
Quabache State Park near Bluffton, IN  
Chapter Advisor: Mike Soupley  
(765) 437-0015
- Sept 20** Saltgrass DOG - 1:00 p.m.-5:00 p.m.  
Bear Creek Park, Pavilion No. 6  
Houston, TX  
Chapter Advisor: David Jones  
[kdavidjones@hotmail.com](mailto:kdavidjones@hotmail.com) (281) 855-2275
- Sept 20** Toledo Bend DOG - 9:00 a.m.  
Boles Field, Shelbyville, TX  
Chapter Advisor: Carolyn Chandler  
[cchandler@qzip.net](mailto:cchandler@qzip.net) (936) 598-5349

Sep 27 Sam Houston DOG  
American Legion Pavilion  
FM 1097, Willis, TX  
Contact Mary Merriwether at  
[marymeri@swbell.net](mailto:marymeri@swbell.net) for time

Sep 28 Wildflower DOG  
Location To Be Announced  
Chapter Advisor: Karen Dufresne  
[kdufresne@austin.rr.com](mailto:kdufresne@austin.rr.com) (512) 388-5492

Oct 4 Bare Pots DOG - 9:00 a.m.-12:30 p.m.  
Eisenhower City Park, San Antonio, TX  
Chapter Advisor: Bill Brummel  
[billbrummel@hotmail.com](mailto:billbrummel@hotmail.com) (210) 675-3468

Oct 4 Dogwood DOG - 8:00 a.m.-4:00 p.m.  
Tyler State Park, Tyler, TX  
Ovens on the table at 12:30 p.m.  
Chapter Advisor: Andy Young  
[swines2@aol.com](mailto:swines2@aol.com), (903) 876-2790

Oct 4 Kokomo Cookers Breakfast DOG  
Missinawa State Recreation Area  
OCTOBER FEAST  
Near Peru, IN  
Chapter Advisor: Mike Soupley  
(765) 437-0015

Oct 4 Tejas DOG - 9:00 a.m.-1:00 p.m.  
Mission Tejas State Park, Weches, TX  
Chapter Advisor: Susie Perry  
[suzyg3115@hotmail.com](mailto:suzyg3115@hotmail.com) (936) 546-1040

Oct 11 Amber Waves Demonstration  
Soupfest, Osage Plains Campground  
Cross Timbers State Park, Toronto, KS  
Ovens on the table at 5:00 p.m.  
Chapter Advisor: Ronda L. Barnow  
[rlb\\_51@yahoo.com](mailto:rlb_51@yahoo.com) (620) 431-0947

Oct 11 Bayou Pots DOG  
Cypress-Black Bayou Park, Benton, LA  
[www.bayoupots.org](http://www.bayoupots.org)  
Chapter Advisor: Bill Ryan  
[billryan@bayoupots.org](mailto:billryan@bayoupots.org) (318) 741-1180

Oct 11 Brazos Valley DOG  
Brazos Center Pavilion, Bryan, TX  
Chapter Advisor: Sher vonne Davis  
[shervonne@tamu.edu](mailto:shervonne@tamu.edu) (979) 776-1191

Oct 11 Mesquite Country DOG - 10:30 a.m.  
Stockpen Crossing Park Pavilion  
Menard, TX  
Chapter Advisor: Rodney Duderstadt  
[rodney7539@verizon.net](mailto:rodney7539@verizon.net) (325) 396-2283

Oct 13 Village Creek Cookers DOG  
Boyet Far m, South Williford Road, Kountze,  
TX  
Chapter Advisor: Bo Clark  
[clark4113@earthlink.net](mailto:clark4113@earthlink.net) (409) 246-3748

Oct 18 Saltgrass DOG - 1:00 p.m.-5:00 p.m.  
Bear Creek Park, Pavilion No. 5  
Houston, TX  
Chapter Advisor: David Jones  
[kdavidjones@hotmail.com](mailto:kdavidjones@hotmail.com) (281) 855-2275

Oct 18 Toledo Bend DOG - 9:00 a.m.  
Boles Field, Shelbyville, TX  
Chapter Advisor: Carolyn Chandler  
[cchandler@qzip.net](mailto:cchandler@qzip.net) (936) 598-5349

Oct 25 Heart of Texas Demonstration - 10:00 a.m.  
Mills County General Store, Goldthwaite, TX  
Chapter Advisor: Mansel Clay  
[trevmclay1@verizon.net](mailto:trevmclay1@verizon.net) (325) 200-1549

Oct 25 Sam Houston DOG  
American Legion Pavilion  
FM 1097, Willis, TX  
Contact Mary Merriwether at  
[marymeri@swbell.net](mailto:marymeri@swbell.net) for time

Oct 26 Wildflower DOG  
Location To Be Announced  
Chapter Advisor: Karen Dufresne  
[kdufresne@austin.rr.com](mailto:kdufresne@austin.rr.com) (512) 388-5492

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## DIRECTORY OF 2008 LSDOS BOARD OF DIRECTORS

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[rodney7539@verizon.net](mailto:rodney7539@verizon.net), (325) 396-2283

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2<sup>nd</sup> Vice President - Irene Marti n  
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(512) 251-4098

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[tonyhajek@yahoo.com](mailto:tonyhajek@yahoo.com), (210) 834-4894

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Webmaster - Greg Petrey  
[grpetrey@yahoo.com](mailto:grpetrey@yahoo.com), (817) 281-7619

Austin - Wildflower Chapter  
Karen Dufresne, Advisor  
[kdufresne@austin.rr.com](mailto:kdufresne@austin.rr.com), (512) 388-5492  
Usually meets last Sunday of the month  
except November

Bastrop - Independence- Lost Pines Chapter  
Ken Brown, Co-Advisor  
[kbrown@bcsnet.net](mailto:kbrown@bcsnet.net), (830) 875-3995  
Georgia Lewis, Co-Advisor  
[theqyps5@netzero.net](mailto:theqyps5@netzero.net)  
Usually meets first Sunday of the month  
January-June and October-December

Bryan/College Station - Brazos Valley  
Chapter  
Sher vonne Davis, Advisor  
[shervonne@tamu.edu](mailto:shervonne@tamu.edu), (979) 776-1191  
Usually meets third Saturday of the month  
January-May and September-December

California - Bay Area Dutch Oven Gypsies  
Chapter  
Richard Smith, Advisor  
[thecleanersstore@sbcglobal.net](mailto:thecleanersstore@sbcglobal.net),  
(408) 483-6825

Carolinas - Long Leaf Pine Chapter  
Keith Hansen, Advisor [keith@LetsCookDutch.com](mailto:keith@LetsCookDutch.com),  
(864) 978-2088

Center - Toledo Bend Chapter  
Carolyn Chandler, Advisor  
[cchandler@qzip.net](mailto:cchandler@qzip.net), (936) 598-5349



Conroe/Huntsville - Sam Houston Chapter  
 Mary Merriwether, Advisor  
[marymeri@swbell.net](mailto:marymeri@swbell.net), (281) 292-3960  
 Usually meets fourth Saturday of the month  
 January-May and September-November

Corpus Christi - Pioneers of the Gulf Coast Chapter  
 Karen Howden, Advisor  
[jhowdenCC@aol.com](mailto:jhowdenCC@aol.com), (361) 986-1268

Crockett - Tejas Chapter  
 Susie Perry, Advisor  
[suzyg3115@hotmail.com](mailto:suzyg3115@hotmail.com), (936) 546-1040  
 Usually meets first Saturday of the month

Crosby/Highlands - San Jacinto Sons Chapter  
 Tracy Scannell, Advisor  
[stevescannell@msn.com](mailto:stevescannell@msn.com), (281) 328-5366

Dallas/Fort Worth - North Texas Prairie Dog Chapter  
 Bruce Bonnett, Advisor  
[b.bonnett@txrr.com](mailto:b.bonnett@txrr.com), (214) 328-6486  
 Usually meets second Saturday of the month  
 January-May and September-December

Early - Heart of Texas Chapter  
 Mansel Clay, Advisor  
[trevmclay1@verizon.net](mailto:trevmclay1@verizon.net), (325) 200-1549  
 Usually meets third weekend of the month

Houston - Saltgrass Chapter  
 David Jones, Advisor  
[kdauidjones@hotmail.com](mailto:kdauidjones@hotmail.com), (281) 668-8254  
 Usually meets third Saturday of the month  
 January-May and September-November

Indiana - Kokomo Cookers Chapter  
 Mike Soupley, Advisor  
[m.soupley@att.net](mailto:m.soupley@att.net), (765) 459-4335  
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 BOARD OF DIRECTORS (Page 2)

Iowa - Prairie Rose Cookers  
 Georgia Carr, Advisor  
[dgcarr@netins.net](mailto:dgcarr@netins.net), (319) 854-6413

Kansas - Amber Waves Chapter  
 Ronda L. Barnow, Advisor  
[rlb\\_51@yahoo.com](mailto:rlb_51@yahoo.com), (620) 431-0947

Kerrville - Hill Country Chapter  
 Butch Mize, Advisor [blackpotwiz@yahoocom](mailto:blackpotwiz@yahoocom),  
 (830) 866-3396

La Porte - Seabreeze Chapter  
 Bob Gidney, Advisor  
[bobgidney@ani-lati.org](mailto:bobgidney@ani-lati.org), (281) 471-6665

Louisiana (Shreveport) - Bayou Pots Chapter, Bill Ryan, Advisor  
[billryan@bayoupots.org](mailto:billryan@bayoupots.org), (318) 741-1180  
 Usually meets second Saturday of the month

Louisiana (Jonesboro) - Caney Cookers Chapter  
 Benny Phillips, Advisor  
 (318) 259-7446  
 Usually meets fourth Saturday of the month

Lumberton - Village Creek Cookers Chapter  
 Bo Clark, Advisor  
[clark4113@earthlink.net](mailto:clark4113@earthlink.net), (409) 246-3748  
 Usually meets second Monday each month except November

McAllen - Rio Grande Valley Chapter  
 Randy Ashley, Interim Advisor  
[randy@rgvdog.com](mailto:randy@rgvdog.com), (956) 607-3250

Menard - Mesquite Country Chapter  
 Rodney Duderstadt, Advisor  
[rodney7539@verizon.net](mailto:rodney7539@verizon.net), (325) 396-2283  
 Usually meets second Saturday of the month

Mississippi - Magnolia Black Pots Chapter  
 Biscuit T. Sims, Advisor  
[n5hbb@yahoo.com](mailto:n5hbb@yahoo.com), (601) 924-4264

Nacogdoches - Piney Woods Chapter  
 Chip Royder, Advisor  
[forrestroyder@yahoo.com](mailto:forrestroyder@yahoo.com), (936) 615-4195

Orangefield - Oil Patch Cookers Chapter  
 Mack Smith, Advisor [Sheila.Smith@lamar.edu](mailto:Sheila.Smith@lamar.edu),  
 (409) 745-1288

Plainview - Pan-Handlers Chapter  
 Allen Johnson, Advisor  
[dopumpdoc@pumpdr.com](mailto:dopumpdoc@pumpdr.com), (806) 774-5401

San Angelo - Concho Valley Chapter  
 Melvin Rose, Advisor  
[melvinrose@yahoo.com](mailto:melvinrose@yahoo.com), (325) 942-1844

San Antonio - Bare Pots Chapter  
 Bill Brummel, Advisor  
[billbrummel@hotmail.com](mailto:billbrummel@hotmail.com), (210) 675-3468  
 Usually meets first Saturday of all even months

San Antonio SA Chuck Wagon Gang Chapter  
 Yvonne Newton, Advisor  
[ynewton@swbell.net](mailto:ynewton@swbell.net), (210) 509-9437  
 Usually meets third Saturday of each month

Sherman - Texoma Dutchers Chapter  
 Connie Johnson, Advisor  
[crjp29@gmail.com](mailto:crjp29@gmail.com), (903) 893-5397

Tennessee - Backwoods Volunteers Chapter  
 Ralph Patterson, Advisor  
[backwoodsvolunteers@yahoo.com](mailto:backwoodsvolunteers@yahoo.com),  
 (931) 619-1939

Texarkana - Caddo Area Chapter  
 Jerry Dukes, Advisor  
[jddhwrr@windstream.net](mailto:jddhwrr@windstream.net), (903) 334-9346  
 Usually meets second Saturday of the month

Traveling Dutch Oven Cookers Chapter  
 Richard McCabe, Advisor  
[outback@krc.com](mailto:outback@krc.com), (830) 896-4059

Tyler - Dogwood Chapter  
 Andy Young, Advisor  
[swines2@aol.com](mailto:swines2@aol.com), (903) 876-2790  
 Usually meets first Saturday of the month  
 January-July and September-December

Wichita Falls - Red River Valley Chapter  
 Harley Mills, Advisor  
[padler28@aol.com](mailto:padler28@aol.com), (940) 692-2598  
 Usually meets second Saturday of the month  
 March-May and September-November