

LONE STAR DUTCH OVEN SOCIETY

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THE DUTCH OVEN

Volume VII, No. 4

November, 2001



OUR PREZ SAYS

First, let me wish for all of you a delicious Thanksgiving, a Merry Christmas, and a most Happy New Year of Dutch oven cooking! I hope that all of you receive either a new Dutch oven or cooking implement for Christmas.

I'm pleased to tell all of you that the election is over. See the results on page 2 in this issue.

I was very pleased with the turn out of our membership at the Parks and Wildlife EXPO. Everything went very well. Be sure to read Butch Mize's report.

Now that I have finally moved, which didn't leave me much time for anything else, I'll have time to visit again with our Chapters.

Beth Haynie now has LSDOS cookbooks on hand and will ship them out when ordered. Contact her directly for your needs.

In my letter that went out to all current and just-elected LSDOS officers and Chapter leaders concerning the election, there was an error made in the date of our **January, 2002, Board of Directors** meeting. It will be held on **Saturday, January 12th** and not the date shown in my letter.

I'm looking forward to a good 2002 with growth in both new memberships and Chapters. We have a good organization so please promote it whenever possible. In view of this, I hereby challenge each LSDOS member to personally bring in two new members during 2002.

A 2002 Membership Dues Reminder!

All LSDOS members who have not yet paid your 2002 membership dues, please be reminded that they are due no later than on January 1, 2002. Let's all try to avoid the problems we had during the transition of funds and membership records we experienced this year. Please get your membership dues in on time by sending them directly to me.

Also, upon requests from several of our Chapter leaders, please indicate the Chapter under which you would prefer to be listed as their member if you are a member of a Chapter. Should you prefer to be listed as a LSDOS member at large, please so signify.

You folks who have already paid your 2002 membership dues, thank you!
Tom Earnest- LSDOS Trustee - 5870 Spring Crossing, San Antonio, TX 78247.

LSDOS Election Results

Betty Tope, our LSDOS elections judge and her non-LSDOS members team, canvased all of the returned ballots for the election of our LSDOS Officers for the year 2002. These results are:

For President -	Marion Olson - Bare Pot Chapter 113 Mall View, San Antonio, Tx 78233-6232 (210) 342-1378
For First Vice-President -	John Van Cise - Hill County Chapter 207 Spanish Oak Ln., Kerrville, TX 78028, (830) 367-3119
For Second Vice-President -	Cheryl McRoy - Prairie Dog Chapter 606 Valley Hill Rd., Duncanville, TX 75137 (972) 780-8728
For Secretary -	Peggy Tombs - Black Pot Chapter 2508 Crider Rd., Marble Falls, TX 78654 (830) 693-2532
For Trustee -	Tom Earnest - Bare Pot Chapter 5870 Spring Crossing, San Antonio, TX 78247 (210) 654-1255

Now that the elections are over, it is hoped that all LSDOS members will join together to fully support these volunteers as they lead our LSDOS during 2002.

STATE NEWS

2002 LSDOS Board of Directors Meeting

Our 2002 LSDOS Board of Directors meeting will again be held at the Sirloin Stockade restaurant in Round Rock on January 12, 2002, and starting at 11 AM sharp! All outgoing and incoming 2001 and 2002 LSDOS elected officers are expected to attend as are all members of our Board of Directors. There are several items to be discussed and voted on that may effect how our LSDOS operates for the year 2002 and in the future.

Naturally, all other interested Chapter Advisors, who are not Board members, as well as all LSDOS members, are most welcome to attend with the understanding that those who are not either elected 2002 officers or members of the Board may not cast votes but can be heard as long as they don't detract from nor prolong the purpose of this Board of Directors meeting.

This will be a business meeting and it will be conducted as a business meeting. We are pleased that Duane Dinwiddie will serve us at this meeting as our Parliamentarian.

LSDOS EXPO Demonstration

Howdy everyone:

Well this years EXPO has come and gone and we are tired but very rewarded from the 2 day event in Austin. Mother nature showed up in force all weekend. Saturday morning we braved the

cold winds of a good old fashion blue norther and by Sunday it was bright and sunny and a wonderful day. Estimated crowd for the weekend was 45,000 and most of them came out for a record breaking Sunday for the EXPO.

I personally had the pleasure of working with some of the finest folks I ever met, and that's why I joined this organization to start with. On Saturday there were 22 of us who manned the booth and when some of those had other duties on Sunday others who could come and helped on that day, so there were 20 of us there on Sunday. I would like to thank each and everyone of the folks who came and helped on Friday to set up the event. Everyone of you deserves a big pat on the back for making the 3 days we were there a pleasure that I will always remember. I got a lot of compliments on the job I did but I maintain that I couldn't do anything without each and every member of the team that worked together for the common goal of promoting our organization.

Let me take up a little more of your time and tell you just how it went. I first want to mention a beautiful couple that came and visited with one of our members and stayed for the entire weekend, Lenord and Manuela Guerrero, these folks are not even members but Lenord took on the position as fireman and kept us all in hot coals for the entire weekend, and Manuela is the only person that I've ever seen that can make biscuits faster than I can. Leonard Gundersom from the Houston chapter, Mike Delchambre from San Antonio, and the Sr half of the Father and son team of Anton Hajak III & IV spent a good part of the weekend making biscuits and talking to folks that would come up to the booth. Also let's not forget our bakers Jerry Thompson, Jim Bratcher, Sam Miller and Jim Lewis, kept the ovens hot and turned out biscuits and breads as fast as humanly possible. While I am on the subject of baking let's not forget the King and Queen of cornbread Bill and Betty Tope who kept the cornbread coming out to the line all day on Saturday. On the front line we had Mary Merriweather who tirelessly passed out goodies and talked to folks all weekend, helping her there was Mike Dufresne, Jerry Harrison, Mary and Bob Musselman, Duane and Sandy Dinwiddie, and the tireless others who when they had a moment from other things they were doing, went up and talked to folks also. It was heartwarming to see Anton Hajak IV help where he could also. This young man is what we need more of, us older folks are great but if we don't get the younger ones interested we will eventually all die off and no one will be around to tell the story of Dutch Ovens in the great state of TEXAS.

Even our president Marion Olson worked everywhere the entire weekend where he was needed at the moment, filling in gaps and giving breaks where needed.

I would like to say a special thanks to Gale Merriweather for his efforts helping me keep the whole thing going. Gale, a big part of the success of this weekend is owed to you, I could not have kept track of everything and you were there to help and it is much appreciated.

I know that I most likely forgot someone in writing all this down, but let me apologize to you for that, but as you know we were all kind of busy and I am writing most of this from memory.

Now for the numbers - 17,500 folks on Saturday, and 25,000 folks on Sunday attended the event. We went through 190 lbs of biscuit mix, 70 lbs of cornbread mix, 25 lbs of flour, - all donated by Morrison Milling Company - 1 gallon of honey, and a staggering 550 lbs of charcoal. Just a little food for thought, the 260 lbs of baking mixes we used conservatively figures out to approx 15,000 biscuits and pieces of cornbread that we gave out that means that 1/3 of the folks showed up stopped by our booth and that is incredible.

We were honored by the Parks and Wildlife Expo 2001 as first runner up in the Non profit organization division of the show, and for that I thank each and every one of you for letting me share the honor with you.

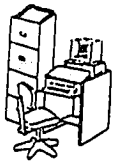
Butch Mize

Query - Should We Accept Monetary Donations?

The Pioneers of the Gulf Coast Chapter has asked other Chapters , "...what to do about monetary donations. We've never taken any when "eaters" offer. It was discussed and the decision was to go ahead and place a jar for those who wish to donate. The money would be earmarked for the purchase of charcoal at our upcoming DOGs."

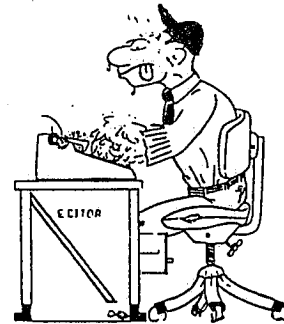
In answer, the Bare Pots have not and will not ever ask for donations from anyone attending one of our DOGs or cooking demonstrations. Nor will we ever put out a donation jar, kitty or any other form of soliciting money from anyone attending one of our DOGs or cooking demonstrations.

Why? Please see the "Editor Speaks" squib on what we of the Bare Pots believe to be the differences between a DOG and a Chapter's Dutch oven cooking demonstration are. And why we'll never put out a kitty or donation jar at either one.



From the desk of
Bill Brummel

The Editor Speaks



What's a Dog?

DOG - short for **Dutch Oven Gathering**. An event where members of a Lone Star Dutch Oven Society sponsored Chapter come together, like a picnic and/or family reunion, and cook a pot-luck dish in a Dutch oven to be shared by other Chapter members and guests. Some Chapters include workshops within their DOGs where one very knowledgeable person instructs the others on how to cook breads or other items.

DOGs are events where members can bring friends or other interested folks for them to see, and taste, the family fun and great eats that come with Dutch oven cooking.

DOGs are where each member, maybe unknowingly, acts as a salesman in selling and promoting Dutch oven cooking.

DOGs are places where new Dutch oven cooks can come, see, taste, and learn.

DOGs are where both new and old friends meet, share good food and recipes, and enjoy an out-of-door gathering together.

DOGs are where laughter and even some harassments are part and parcel of the event.

DOGs are where both members and guests have the opportunity to win attendance prizes which further entice them to return to the next DOG.

DOGs are where Chapter members can hear what is happening in their parent Society and are given the opportunity of joining our Society if they're not already members.

DOGs are where most of our Chapter and LSDOS memberships come from.

DOGs are not demonstrations primarily aimed at feeding the masses.

What's a Demonstration?

Demonstrations - are events primarily aimed at feeding the masses where Chapter members and/or Society members cook in Dutch ovens for profit and non-profit organizations like fairs, sportsmen's shows (like the TPW's Wildlife EXPO or Sports Afield's Outdoor Showcase) or events like San Jacinto Days, and American Red Cross "Shoot From The Heart" fund raisers. Some may be small in scale like doing a demo for a Boy or Girl Scout Troop, or a local 4-H or FFA chapter or event.

It is felt by most LSDOS officers that at least some of the costs involved in doing demonstrations for profit-making organizations should be borne by that organization and not wholly by the members of LSDOS and/or Chapter members. In the cases of the Sports Afield, San Jacinto days, and Wildlife EXPO, those were deemed important enough for our Society to at least partially fund.

(However, should a Chapter so desire, there is nothing wrong with using that Chapter's annual LSDOS membership rebate funds for that purpose.)

Demonstrations are where Chapter and LSDOS member invite interested folks to join and become more learned in Dutch oven cooking.

Demonstrations are where LSDOS and Chapter joining applications, or recipes and other information such as seasoning and cooking tips from Lodge Mfg. Co. and others are distributed to interested folks.

Demonstrations are where our Chapter and LSDOS members both show and talk about (let's call that **promote**) the family fun of Dutch oven cooking and in joining our LSDOS and local Chapter.

WARNING! As most of you have learned, there are zillions of outfits who'll love to have you "come do a demo for us" at your full expense and will most readily use your presence as an attractor for folks to come and pay an entrance fee, none of which is to be shared back to the cookers. What we of the Bare Pot Chapter are now doing is to ask just how many folks we'll be feeding; what they (the event promoters) will furnish in the form of food and charcoal; if they'll furnish free overnight accommodations and board if needed; and should the cookers have to travel a good distance, a travel stipend.

It is not surprising how many times one will then hear, "Well, I'll have to clear this with our committee," or whatever, and then you never hear back from them again.

Folks let's face it, unless you're a lot richer than the most of us, and have a lot of loose funds running around, doing free demos can be very rough on an individual's pocketbook! So if you can afford the drain on your pocketbook or feel that the event is worth it, then go ahead and get with it and have fun doing it. But never forget to take the time to **promote** your LSDOS and Chapter while there.

Using the Proper Channels

These need to be brought up now. Under no circumstances should anyone commit the parent LSDOS to anything without first going through our President and then our President's going through the Board of Directors for their approval. Nor shall any company be solicited by any member for anything "for the LSDOS" without first receiving permission to do so through these same channels.

CHAPTER NEWS

Bare Pots Chapter (San Antonio Area) - Contact Bill Brummel, 11434 Castolon Dr., San Antonio, TX 78245-2239, Ph. (210) 675-3468, FAX: (210) 645-6557, E-Mail: 2bs@stic.net, or Marion Olson, 113 Mall View, San Antonio, TX 78233-6232, Ph. and FAX (210) 342-1378, no E-Mail, for information on Chapter events and membership.

Our August "Brunch DOG" attracted 20 of our members in spite of the Texas heat. Dishes turned out for the brunch included lemon-poppy seed muffins, chorizo, roasted peanuts (yes, roasted in a Dutch oven), cinnamon rolls, yeast pancakes (baked on top of a Dutch oven lid), cowboy potatoes, and other very tasty dishes. All members and visitors were well fed and gone by high noon before the day really started warming up.

This year's contest for the 2002 Winter Game Olympic Dutch oven for the person or team who attended the most Bare Pot Chapter DOGs and cooked in a Dutch oven is drawing tight and close! Attendance prizes were also given out to our attendees by two drawings - one for those who cooked on site using a Dutch oven and the other for those who either brought a dish from home, just showed up to be a part of the festivities, or were visitors.

We're most pleased to report that the following Bare Pots volunteered their time and expertise in helping with the annual Texas Parks and Wildlife's Wildlife EXPO in Austin - Mike Delchambre, Anton Hajek III and son Anton IV, Marion Olson, Bill and Betty Tope, and our newest member, Sam Miller from Gonzales

We're again pleased that Bill and Bev Brummel were again asked by Lodge Mfg. Co. to represent Lodge at the every-four-year National Boy Scout Jamboree. The two B's, along with Arkansas DOS and LSDOS member John Ragsdale, and his crew of three, did Dutch oven cooking demonstrations for nine continuous days at the Jamboree serving Pioneer biscuits, cinnamon rolls, peach cobblers, and roasted peanuts to thousands of Boy Scouts, their adult leaders, guests, and Jamboree staff members.

Our normal October DOG was moved to the 2nd Saturday due to so many of our members helping out at the EXPO. And in spite of Bexar County having gone under a tornado warning during the night, and having no less than three different squal lines of heavy thunderstorms and rainfalls passing through the entire night, 25 members and guests still came to the DOG. We also had an old friend to join both our Chapter and LSDOS on the spot after sampling the available dishes. Dishes cooked on site included Parmesan biscuits, ham and cheese w/veggies pita sandwiches, sour cream coffee cake, chili, tatches paap (a Belgium potato soup), chicken and dumplings, sausage wraps, mole casserole, and others.

On display, along with the attendance prizes to be awarded by drawings, was next years Grand Attendance Prize - another Lodge 12" 2002 Winter Olympic Games Dutch oven. Oh boy! Talk about one heck of an incentive to show up and cook using a Dutch oven at all of our six 2002 Bare Pot DOGs! This year's contest will end at our December Christmas "Anything Goes (in cooking)" DOG on Dec. 1st. At this current time, several of our Bare Pot members have attended and cooked at all five of our DOGs. One winning name from all of those who qualify will be drawn during the business session following our Dec. DOG for this year's 12" oven.

Black Pot Chapter (Austin Area) - Contact either Mary Musselman, 701 Lake View Cove, Round Rock, TX 78681, Ph. (512) 244-4224, E-Mail: m.a.musselman@worldnet.att.net or Rick Brandon, 1304-B Westcort, Round Rock, TX 78668, Ph. (512) 218-8153, E-Mail: richd77@juno.com. for Chapter events and membership.

After a hectic, hot summer, B. Ann Evensen hosted our September DOG. We had a wonderful time, learning how to make bread and catching up on everyone's summer activities.

Allen, Nan and Peggy looked like pro's out there kneading the dough. You'd have thought they'd been making bread in a Dutch oven for a very long time. While the bread was rising, Mary Cavett prepared a big pot of chili, Mary Musselman threw together a pot of Cowboy stew, and B. Ann whipped up a yummy dessert filled with cinnamon and sugar to go along with all that bread we were making. We promptly proceeded to eat the dessert as soon as it was done (nothing says you can't have dessert first)! Needless to say, the breads all turned out beautifully and were devoured along with the chili and cowboy stew.

Don't forget, the October 28th "Trick or Treat of the Draw" meeting will be held at Mary Musselman's house. Each person planning on attending this meeting needs to bring an extra ingredient for the lucky (unlucky?) person whose name is drawn from the hat and will have to "trick or treat" for the ingredients to create a dish in his/her Dutch oven!

Hill Country Chapter (Kerrville-Center Point-Boerne-Fredericksburg Area) -
Contact Betty Bennet, P. O. Box 1239, Center Point, TX 78010, Ph. (830) 634-2596, E-Mail: bettyb@escapees.com. for Chapter events and membership.

BETTY BENNETT'S computer is on the fritz - can *receive*, but cannot *send*. Sorry, you will have to make do with me. We hosted and want to thank you for an enjoyable D.O.G.! Being new at this, we weren't sure what we were doing. Because of your graciousness, it turned out so perfectly even with the inclement weather. It all turned out beautifully and then the sun came out. The food was scrumptuous and the companionship was great.

If anyone wants to Dutch Oven cook more than once a month, give us a call anytime. We're cooking in ours pert-near every day.

See you all, gracious people, next month. Thanks again! Reported by Rick and Rose McCabe.

Pioneers of the Gulf Coast Chapter (The Golden Crescent Area of Texas) - Contact
Butch Dohmann, 13630 River Forest Dr., Corpus Christi, TX 78410, ph (361) 241-1764, E-Mail: wrdohmann@aol.com. for Chapter events and membership.

Our Fall DOG was held Saturday, September 15 at Heritage Park in Corpus Christi. The city has been very gracious in letting us use their facility free of charge. In fact, the Multi-cultural Center sponsors us as "cooking demonstrations". The day was perfect. Lots of sun, and a sea breeze off the bay. We had 41 pots of food with many a hungry appetite. The following contributed to our DOG:

John and Milda Sendejar - Bread Pudding with Lemon Sauce. Nick Guajardo - baked Macaroni and cheese, Chris and Sandy Perales - Mountain stew, Luke and Mary Keyes- Pork roast and potatoes, Creamy Beef and Cabbage, Annette Smith - Chicken Surprise, Antipesto Bread, Coconut-Walnut Cake, Jim and Betty McCain - Grandma's Hamburger Roll, peach cobbler, Mexican noodles, Robery Ybarra, Diana Munoz, Rose Mary Guerrero - Chicken Wings in gravy, Pan de Campo, Couscous, Sharon Swize - Beef Stew, Dwayne Dohmann, Kristi and Mikayla - Deboned turkey, rice stuffing, Butch and Sue Dohmann - Sweet potato casserole, hominy casserole, peach cobbler, Cecil Shannon and Cecily Parker - King Ranch chicken, Chocolate cake, Jack and Rosanne Mathisen - Shrimp creole, Corn pudding, bread pudding with blue berry lemon sauce, Ham and cheese biscuits, Donnie and Sandy Mathisen - Shrimp Jambalya, cornbread, navy beans and ham hocks, apple-strawberry cobbler, Barbara and Charlie Brown - Spanish noodles, Waukeen and Louise Vinson - Beans, Apple Pie, bread, Sharon Cullen - potato sausage onion

Casserole, Homer Schelling - roast chicken with rosemary, Karen, John and Sally Howden - roast chicken, Black Russian cake, cinnamon rolls, cornbread.

After the wonderful meal, which included Waukeen's first attempt at pie (it was delicious!), we held our quarterly meeting.

The following members helped at Annville Elementary on Sept. 14 for a Chuckwagon Demonstration. They were loaded with questions and in general, had a great time: Robery Ybarra, Wakeen Vinson, Sandy Mathisen, Jim and Betty McCain, Sue and Butch Dohmann.

On October 13th the Aransas/Matagorda Island National Wildlife Refuge is celebrating Annual Refuge Day. We have been invited to give a dutch oven demonstration and several members volunteered. Anyone else interested?

On November 16th we have been asked to do a dutch oven demonstration for Calk Elementary and several of the members volunteered to participate.

On December 1st, we'll be cooking stew for the Old Nueces Town Schoolhouse fundraising project. The members decided to cook dessert along with the stew. We were asked to demonstrate during the Ranch Heritage Festival in Kingsville sometime in February (I'll let you know the exact date as soon as I find out).

One of the discussions which came up during the meeting was what to do about monetary donations. At this time, we haven't been taking any when "eaters" offer. It was discussed and the decision was to go ahead and place a jar for those who wish to donate. The money would be earmarked for the purchase of charcoal at our upcoming DOGs. Let me know if any other chapter has a donation jar and how they set it up along with what they do with the money donated. I believe all of us felt a bit uneasy over this issue, but so many people have tried to shove money into our hands. We didn't want anyone thinking they HAD to donate.

We're always having a great time at our DOGs and as always invite ANYONE with LSDOS to join us in future DOGs. Karen Howden reporting.

Aransas County Wildlife Demonstation (10/13/01).

The Pioneers gave a demonstartion to over 3000 onlookers today as the weather turned beautiful . A rainy cold front didn't dampen the crowd as more than 3000 joined in to celebrate National Wildlife Refuge Week this Saturday . The events were very simular to Austin's Wildlife Expo but just not a big .

All together the one day demonstration we used over 50 pounds of biscuit mix and 30 pounds of Pioneer Cornbread mix . The crowd was very enthusiastic about our demo and we had more than several request to demonstrate for other groups . The request will be evaluated and booked on a 1st come as we are available .

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Remember we are doing Old Nueces Town Schoolhouse benefit on December the 1st. Hope to have a large turnout to help prepare the stew, corn bread and biscuits for the fund raiser/DOG .

Once again our hats are off to Pioneer Mills for supporting the Pioneers of the Gulf Coast with their generous donation of product . Without their support we wouldn't be near as successful as we are. Sumitted by Butch Dohmann

Rawhiders Chapter (Amarillo and the High Plains Area) - Contact Kay Rutledge, P. O.Box 172, Wildorado, TX 79098 - Ph. and/or E-Mail unknown, for Chapter events and membership.

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Red River Valley Chapter (Wichita Falls and surrounding area) - Contact Dwayne Hill, 4403 Cedar Elm Ln, Wichita Falls, TX 76308-4004, Ph. (940) 692-0747, no E-Mail, for Chapter events and membership.

The Red River Dutch Oven Gang had another DOG day on Sept. 8th, at Hamilton Park in Wichita Falls. We had our best gathering yet with 21 people attending. Also, we had 7 pots cooking with great food for all. The meal consisted of two pineapple upside down cakes, black-eyed peas, chicken Marengo, rolls, cowboy potatoes, and an Italian chicken dish. All went well and what's better than "Good Friends, Good Food, and Good Fellowship!"

Our Chapter is growing and hopefully many more people will get involved. A member of our local newspaper staff came by and plans to write an article about Dutch oven cooking and our Chapter before our next meeting which will be October 6th.

Reported by Dwayne & Peggy Hill

Saltgrass Chapter (Mid- and Western Harris County and adjoining counties north, south and west) - Contact either Gale or Mary Merriwether, 8426 Black Oak LN., Madisonville, TX 77864, Ph. (409) 348-5543, E-Mail: mgmerri@msm.com, for Chapter events and membership.

Wow, what a start for the new cooking season for the Saltgrass Chapter! Attending the September DOG were 18 Saltgrass members, 7 visitors, and 57 Girl Scouts and their leaders. The theme for this DOG was "Keep It Simple" for the Girl Scouts, and we demonstrated many simple recipes the girls could use on their Scout campouts. Some of the leaders brought black pots and received hands-on instructions. As usual, twice as much food was cooked as could be eaten, but as usual all was delicious and enjoyed by all.

The October DOG will be on the 20th at the same location, Bear Creek Park, Pavillion No. 7. A theme for this gathering has not been decided at the time of this writing, since the Texas Parks and Wildlife EXPO demo has crowded the calendar for the first part of October.

Anyone who would like to attend the Texas Fly-Fishing and do some Dutch oven cooking and demonstrating at Fairfield State Park's lake on November 10th is welcome. The theme is "Brown Bag Surprise Recipes." Would be a good time to camp and cook and have a great visit with old and new friends. Contact Ann Carr at 713-546-8292, fax number 713-217-3232 or e-mail: ann.carr/ZLQS.com, if you need more information.

Until our next get together - Gale & Mary Merriwether.

Sons of San Jacinto Chapter (Liberty, Chambers and Eastern Harris County area) - Contact either Jerry D. Harrison, 2019 Halyard, Crosby, TX 77532, ph. (281) 353-3835,

E-Mail: jerryharrison@equistachem.com, or Jerry Thompson, 200 Inwood, Highlands, TX 77562, ph. (281) 426-6724, E-Mail: jerry.thompson@equistachem.com. for Chapter events and membership.

September the 15th was a lovely warm morning in Crosby Texas. That's when the San Jacinto Sons Chapter of the Lone Star Dutch Oven Society gathered to practice our game. We gathered at the Harris County Park Pavilion next to the Soccer Fields. We were fortunate this morning in that the Girl Scouts of Troops 1561, 7103, and 7010 would assist us. Along with a cooking demonstration we were able to impart some of the finer aspects of cooking, such as

avoiding adding fingertips with the chopped vegetables and that "No, you can't add too much Tabasco."

This D.O.G. began months ago when Beth Aitkens, leader of Girl Scout Troop 1561, asked if we would provide a demonstration of outdoor cooking for the girls. Of course we were happy to do so and invited some other Girl Scouts to join the fun. Along with Dutch Oven cooking we were able to demonstrate a Coleman stove and a backpack stove.

We also had some guests from Boy Scout Troop 707. These guys brought and erected a flagpole, posted the colors and then lowered the flag to half-mast. We were happy for the opportunity to pledge allegiance. A special thanks to Allen Boucher and Troop 707.

Duane, every girl floured and kneaded and floured and kneaded and put their bread into a clay flowerpot that we baked in JT's 15" MACA. I am sure you would have enjoyed this as much as we did. We had a large number of guests that came to socialize and enjoy the food. The spill-over from the soccer fields also helped to empty the pots.

Girl Scout Leaders #1561 - Beth Aitkens, Cathy Gaines, #7103 - Doris Lloyd, #7010 - Kim Minter. Teresa Ryan, Bill Bredemeyer.

Girls - Kathryn, Chelsea, Skyler, Lauren, Megan, Kirsten, Krista, Sarah, Kathleen, Rebecca, LeAnn

Bread - Flower Pot Bread - 2 Jerry's, Jalapeno Bread - Allen Boucher, Banana Nut Bread- Allen Boucher

Entrée - Dr. Steve Scannell, Roast Chicken and Veggies, 2 Jerry's - Cajun Corn, 2 Jerry's - Meatloaf, Richard Brackett - Ham and Potato Casserole - Allen Boucher, Rancher's Meat Pie - Willis Skaggs

Desert - Blueberry Cobbler - Frank Smith, Karley Kake - 2 Jerry's

A cookbook was assembled for each Girl Scout to take home. A San Jacinto Son's / Lone Star Dutch Oven Society cover, a contents page and a puzzle for the girls along with a copy of each recipe. The puzzle says "You too can be one of 2 Jerry's Cookin. Sugar and spice are nice, but pepper is the key." The Chapter added 2 new members at this D.O.G., Frank Smith and Allen Boucher. The cast iron display was a hit and helped draw the curious to the pavilion. We hope to improve the display at the next D.O.G. and add a few pieces. 2 Jerry's will attend the TPWD Expo. October is full up and we've decided to join another chapter's D.O.G. for this month. The November D.O.G. will be at Willis Skaggs' home in Kenefick on the evening of the 30th. Call for directions.

Village Creek Cookers Chapter - (SE Texas area) - Contact Glen Cook, 9230 Cypress Dr., Lumberton, TX 77657, Ph. (409) 755-0914, E-Mail: glencook@cs.com, for Chapter events and membership.

2001 Cooking Schedule: November 10th (Saturday) Ready to eat at 12:00 noon Syrup festival @ Floyds - December 7th (Friday) Ready to eat at 12:00 noon. Stew lunch @ Church.

Camp cooks who use Dutch ovens every day know just exactly how much heat it takes to have chow ready when the cowboys come in. Some of the rest of us need a little direction sometimes. There are several methods to convert lit charcoal briquettes to degrees Fahrenheit in a Dutch oven. So just to stir up a little discussion, I'll repeat what Lodge has published in one of their handouts. For a 12 inch oven at 350 F, use 17 over 8 under. For 400 degrees use 19 over

10 under. There!

We had a special time at the September gathering at Fred and Linda's home in Silsbee. There was a large turnout, everyone seemed to cook in two pots, and again there was more to eat than you could even take a small portion of each and expect to get it all on one plate. Linda prepared her now famous blueberry cobbler, and Fred is all involved in remodeling his "barn".

The last Saturday in September was Old Timers Day in Sour Lake, and of course the Village Creek Cookers were there to show their wares. It was one of those beautiful fall days and there was an enthusiastic crowd. We enjoyed a fine lunch cooked on the grounds. The high points of the day were the time spent with good friends and the camaraderie we share. Glen Cook reporting.

CHAPTER RECIPES

Bare Pots Chapter

Baklava - From the Dutch ovens of Bill & Bev Brummel

Baklava contains dozens of layers of phyllo dough brushed with butter and, when baked, they turn into golden brown puffs of flaky pastry. The dough is layered with nuts and spices, then drizzled with honey syrup. Traditionally, it is cut into diamond shapes about 1" x 2" -- small for a dessert, but so sweet and rich, even one can be satisfying.

Ingredients:

¾ c. Sugar or honey, 1 c. water, ½ lemon, 1 orange slice (¼" inch thick, with peel), 1 cinnamon stick, 1 lb. package of phyllo dough, 1-¾ c. finely chopped nuts (pecans, almonds, or combination), 2-½ T. sugar, 1-½ tsp. ground cinnamon, 1/8 tsp. ground cloves, 1 lb. Unsalted butter, melted.

Instructions: Preheat oven to 350°F.

For the Syrup: Combine ¾ cup sugar (or honey), water, lemon half and orange slice in a saucepan and bring to a boil. Simmer for 15 minutes. Mixture should coat the back of a spoon. Remove from heat, take out the cinnamon stick, lemon and orange slice, and allow syrup to cool.

Refrigerate.

For the Filling: Combine nuts, 2-½ tablespoons sugar, ground cinnamon and cloves.

Assembly: Butter a 14" Lodge Dutch oven. Depending upon the number of sheets in your package of phyllo dough (usually 20 to 24), use one-third of them for the bottom layer. Put down one sheet at a time, working quickly, and brush a thin layer of melted butter on each sheet. Evenly spread the filling over the dough, and top with one-third sheets of phyllo dough, again brushing melted butter between each sheet, repeat for third layer.

With a sharp knife cut the filled phyllo dough into diamond shapes, making cuts about 1-½" apart. Cut down to but not all the way through the bottom layer of phyllo dough.

Bake at 350 degree F. oven for 30 minutes; then raise oven temperature to 475 F. and bake 10 to 15 minutes more, until baklava is golden brown. Remove lid from oven, and pour cooled syrup evenly over the top of the phyllo. Recut baklava, this time cutting all the way through the bottom layer. Makes about 8 dozen.

Note: If you've ever worked with phyllo dough, you know how quickly it dries out. While using it, keep the unused layers covered at all times with a sheet of plastic wrap and a clean damp dish towel. Some phyllo dough comes larger than 14" long so just trim off the excess if needed.

Chris' Cinnamon Apple Bale - as baked by Chris Dawson

Ingredients:

1 can of refrigerator cinnamon rolls cut into cubes; 2 cans of apple pie filling; ground cinnamon to taste; 1/2 c. butter; 1 c. brown sugar.

For glaze: 1 c. powdered sugar; 1 c. water.

Instructions:

Combine ingredients, except for glaze, in a 350 degree Lodge Dutch oven and bake for 30 to 45 minutes. Combine water and sugar to make a glaze. Oh yeah, don't add all of the water at once. A little goes a long way. Glaze the bake and dig in. Mmmm Mmmm Good!!!

Corn Tortilla Bake - as cooked by Chris' dad, Stephen Dawson

Ingredients:

For chili: 3 lbs. ground beef; 1 onion, chopped; 1 T. chopped garlic; 1 c. chili powder; 1/4 c. cumin; 1 (12 oz.) can diced tomatoes; 1 (12 oz.) can tomato sauce; 1 (12 oz.) can corn, undrained; 2 (12 oz.) cans Ranch Style pinto beans; garlic salt to taste; ground black pepper to taste.

With tortillas: 2 (4 oz.) cans green chile peppers, drained; 6 c. shredded Cheddar cheese, divided.

Instructions:

Preheat Lodge Dutch oven to 350 degrees. In a large skillet over medium high heat, combine the ground beef and onions and saute for 5 to 10 minutes, or until browned, drain off excess fat. Add the rest of the chili ingredients and simmer until done. Layer 1/2-inch of chili in the bottom of the oven. Cover with corn tortillas. Sprinkle tortillas with chopped green chilies. Cover layer with cheese. Repeat these steps for about 4 layers. Bake for about 45 minutes. Garnish with diced red bell pepper and serve hot.

Note: I threw this together fast so you may have to adjust the ingredients to taste. I like lots of chili and cumin and this is a mild version.

Parmesan Biscuits - from the Dutch ovens of Bill & Bev Brummel

Ingredients:

2 c. Pioneer Buttermilk Biscuit & Baking Mix, 1/4 c. grated Parmesan cheese, 2/3 c. water or milk, buttery-flavored Pam spray.

Instructions:

Preheat oven. Mix biscuit mix, cheese and water into a dough. Place dough on surface sprinkled with biscuit mix. Knead only 2 or 3 times (kneading more only hurts the amount of rise in the biscuits). Roll or pat out dough 1/2 inch thick. Cut into biscuits. Place biscuits into a 10 inch cake pan that has been lightly sprayed with a buttery-flavored or vegetable oil. Place cake pan on wire rack in heated oven. Bake using 18 hot coals on top and 8 under the bottom. Bake for 8 to 10 minutes or until biscuits start to brown on top. Spray biscuit tops heavily with buttery-flavored oil, close lid and bake until biscuit tops are browned to your liking.

Note: This is one of several biscuit recipes we used at the 2001 National Boy Scout Jamboree

Note: This chili is perfect for parties because it can be made ahead of time and even tastes better when reheated the next day. Serve the chili in ice cream sundae glasses. Put a layer of chili in glasses first, then sprinkle a layer of crushed corn chips, another of chili, a sprinkle of grated cheese, and finally, a swirl of sour cream. Then place a cherry tomato on top.

Corona de Salmon - (Crown of Salmon) by Bob & Cristina Ray

Ingredients:

4 cans well-drained pink salmon (skinless & boneless); 1/2 minced sweet onion; 15 Ritz crackers crushed into crumbs; 4 eggs, well beaten; dash of Tabasco (optional); salt to taste.

Instructions:

Preheat Dutch oven to 350 degrees F. Butter a 1 qt. loaf pan (or molde para rosca). Combine all the ingredients, pressing mix into the loaf pan and bake for about 15 minutes. Serve with white rice and tartar sauce.

Texas Taco Cornbread Pizza - from Bill & Bev Brummel

Ingredients:

1 pkg. (8.5 oz.) cornbread muffin mix; 1 lb. lean ground beef; 1/2 pkg. dry taco seasoning; 1 pkg. (8 oz.) shredded Cheddar cheese.

Instructions:

Brown meat, drain, and remove from oven. Prepare muffin mix as directed on package. Add taco seasoning to muffin mix, mixing it in well. Pour mixture dough into oven and bake at 400 degrees F. for 8 to 10 minutes or until lightly browned. Spread meat evenly over baked muffin mix. Spread cheese evenly over meat. Bake for an additional 4 or 5 minutes or until cheese is melted. Serve with toppings such as shredded lettuce and diced tomatoes, with or without chopped jalapenos. Slice into 6 to 8 pieces and serve.

Hill Country Chapter (aka as "The Cracked Pots")

Dutch Oven Custard Apple Pie - as baked by Betty Bennett

Ingredients and Instruction:

3 c. flour; 1 c. butter; 1 tsp. salt. Mix until it resembles coarse cornmeal. Pat into bottom of a 12" Lodge Dutch oven. Place 6 sliced apples over crust. Sprinkle with 1 1/8 c. of sugar and 2 tsp. cinnamon. Bake for 20 minutes in a moderate oven.

Beat 2 eggs and scant cup of sugar with 2 c. evaporated milk, Pour over apples. Bake 30 minutes longer. Serve hot or cold with whipped topping if desired.

Dutch Oven Easy Chicken - as cooked by Alice Bulecheck

Ingredients:

1 cut up chicken or favorite pieces; 1 package of onion soup mix; 1 medium jar of apricot jam; 1 regular size French dressing.

Instructions:

Spray a Tex-Mart deep 8" Dutch oven. Place chicken pieces in the pot. Mix rest of ingredients and pour over chicken. Bake at 350 degrees for one hour or until well done.

One-Dish Chicken Bake - by Chef John Van Cise

Ingredients:

1 package stove top stuffing mix for chicken; 4 ea. boneless chicken breast halves; 1 can condensed cream of mushroom soup; 1/3 c. sour cream or milk; breakstone or Knudsen; 1 2/3 c. water.

Instructions:

Toss: In a large mixing bowl contents of vegetable seasoning packet, stuffing mix and water; set aside.

Place: Chicken in Dutch oven, mix soup and sour cream or milk, pour over chicken, spoon stuffing evenly over the top.

Bake at 375 degrees for 35 minutes or until chicken is cooked through.

Yield: Four servings.

Hatch Green Chili Stew - an HEB Central Market recipe as cooked by ????

Ingredients:

2 lbs. pork, cubed; 2 T. olive oil; 1/2 c. chopped onion; 1 garlic clove, minced; 1/4 c. flour; 2 1/2 c. chopped peeled fresh tomatoes; 1 3/4 c. chopped peeled roasted Hatch green chiles; 1 tsp. each salt & pepper; 2 potatoes, cubed; 2 c. chicken broth.

Instructions:

Brown pork lightly in olive oil in a 12" Lodge Dutch oven over medium heat. Add onion & garlic, sauteing 3 to 4 minutes. Add flour, cook for 1 to 2 minutes, stirring constantly. Add tomatoes, chiles, salt, pepper, and sugar, mixing all in well. Stir in potatoes. Pour in broth. Reduce heat to a simmer, cover, and cook for 1 to 1 1/2 hours or until pork is tender.

Cranberry Chicken - as prepared by Joe & Marilyn Paquin.

Ingredients:

5 or 6 chicken breast halves; 1 package onion soup mix; 1 c. Russian dressing; 1 can whole cranberry sauce; 1 T. corn starch.

Instructions:

In a cold 12" Lodge Dutch oven, place chicken, add onion soup mix. Combine Russian dressing and cranberry sauce and pour over chicken. Cook at 350 degrees for one hour. Thicken sauce as necessary with corn starch and a little water.

King Ranch Casserole - as cooked by Rich & Rose McCabe.

Ingredients:

2 1/2 lb. chicken; 1 can each of cream of chicken and cream of mushroom soup; 1 can tomatoes & green chilies; 1 can chopped black olives; 2 ea. chicken bouillon cubes; 10 each corn tortillas; 1 large chopped onion; 2 c. grated cheese; 1 bottle Boone Farm's apple wine.

Instructions:

Cut chicken into bite-sized pieces. Place in 10" Lodge Dutch oven. Cover chicken with wine and cook until tender, approximately 15 minutes.

For sauce: Blend soup, tomatoes & chillies, and bouillon cubes dissolved in 1 c. of water, chopped onion, and olives.

When chicken is tender, drain off excess wine. Place a layer of chicken in the bottom of the oven. Cut tortillas into strips and layer on top of the chicken. Layer 1/2 the cheese and half the sauce mixture. Repeat the layers ending with grated cheese. Cover and bake for 1 hour at 350 degrees.

Banana Nut Bread - as baked by Rich & Rose McCabe.

Ingredients:

1/2 c. butter; 2 eggs, beat up; 2 c. flour; 1/2 tsp. salt; 1 c. sugar; 3 medium bananas; 1 6 oz pkg. chopped walnuts; 1 c. pecans; 1 tsp. soda.

Instructions:

Cream butter and sugar. Add eggs, beat up bananas, and mash well. Add dry ingredients to bananas after mixing well. Throw everything into a Lodge 10" Dutch oven and bake at 45 degrees for 45 minutes to one hour, 7 coals on bottom, 16 on top. Serve while warm. Have lots of butter on hand.

Cheese Grits - whipped up by Beth Haynie

Cook: 2 c. quick grits and 1 tsp. salt in 8 c. boiling waer for 3 minutes.

Add: 1 stick butter (1/2 c.); 6 eggs, beaten; 1/2 lb (8 oz.) grated sharp cheese.

Bake: In a Lodge 12" Dutch oven over medium heat for one hour. Vent lid slightly for steam to escape. To cook at home, use 9 x 13 casserole dish and bake at 350 degrees. Cooked chopped bacon, ham, or sausage can be added for a main dish breakfast treat.

Note: Halve above recipe for a 10" oven or triple for 60 servings to cook in 3 12" ovens.

Saltgrass Chapter

Mexican Manicotti - Kathy Huber

Ingredients:

1 lb. lean ground beef; 1 can (16 oz.) refried beans; 2 1/2 tsp. chili powder; 1 pkg. (8 oz.) manicotti shells; 1/4 c. sliced green onions; 2 1/2 c. water; 1 jar (16 oz.) picante sauce; 2 c. (16 oz.) sour cream; 1 c. (4 oz.) shredded Monterey Jack or Mexican-style cheese; sliced ripe olives, optional.

Instructions:

In a bowl, combine the uncooked beef, beans, chili powder and oregano. Spoon into uncooked manicotti shells; arrange in a greased 12" Lodge Dutch oven. Combine water and picante sauce; pour over shells. Cover and refrigerate overnight. Remove from the refrigerator 30 minutes before baking.

Cover and bake at 350 degrees for 1 hour. Uncover; spoon sour cream over the top. Sprinkle with cheese, onions, and olives if desired. Bake 5 -10 minutes longer or until the cheese is melted. Eight servings.

Note: "Serve this hearty entree with Spanish rice, homemade salsa and tortilla chips," recommends Lucy Shifton, Wichita, Kansas. "I've also made it without ground beef and our friends who are vegetarians requested the recipe."

White Pizza Dip - Ann Carr - "A Two Bugs Dutch Oven & Camp Food Crafters Recipe"

Ingredients:

1 envelope Lipton savory herb with garlic soup mix; 8 oz. of sour cream; 8 oz. of ricotta cheese; 1 c. shredded mozzarella cheese; 1/2 c. chopped pepperoni; 1 loaf of Italian or French bread sliced (she used Hawaiian bread instead).

Instructions:

Preheat 12" Lodge Dutch oven to 350 degree. Combine soup mix, sour cream, ricotta cheese, 3/4 c. of the mozzarella cheese. Put inside of hollowed out bread. Sprinkle with remaining mozzarella cheese. Bake for 30 minutes until heated through, serve with cut out bread bits or tortillas.

Surprise Cobbler - Ann Carr - "A Two Bugs Dutch Oven & Camp Food Crafters Recipe"

Ingredients:

1/4 c. all purpose flour mixed with 2 T. cornstarch; 1 c. sugar; 1 bag frozen fruit; 1 box French vanilla cake mix; 1 (16 oz.) bottle of lemon-lime carbonated soda.

Instructions:

Mix flour with cornstarch, sugar, and fruit. Place mixture into a well oiled 10" Lodge Dutch oven. Sprinkle cake mix onto mixture and then slowly pour the soda over all. Cook at 350 degrees for approximately 30 to 45 minutes. Serve with ice cream for a wonderful treat.

Yankee "Doodle" Pot Roast - from the ovens of Sandy & Duane Dinwiddie

Ingredients and Instructions:

After oiling a 12" deep or 14" regular Lodge Dutch oven, put in the following: 5 pound stew meat, rinsed and cut into 1-inch cubes or larger, all visible fat removed; 4 to 6 large baking potatoes, washed & cut into large chunks, skins on; 2 pound bag baby carrots; 4 onions, sliced into thick rings; celery stalks cut into large chunks, to taste.

Apply the following ingredients, in order, stir gently (do not need to thoroughly mix), cook 2 or 3 hours, until meat is done and all is tender.

Salt & pepper to taste, Heinz 578 sauce to taste, 2 pkgs. Lipton onion soup mix, 2 (18.6 oz.) cans Campbell's Select cream of mushroom soup, 98% fat free; 2 cans water from empty soup cans. Bring contents to a simmer and refresh charcoal hourly until done.

Note: This recipe was originally made in one of those "all in one meal" plastic oven cooking bags. We converted it to the Dutch oven. It is an easy, aromatic and delicious dish. Traditionally, a pot roast came from our "mother country," Great Britain. However, we Yanks as they like to call us are known for our non-traditional and creative solutions to all manner of challenges. In England a

pot roast is a single lump of meat. Duane and I chose to cut that lump of meat into bite sized pieces so that it would be more tender and cook faster. Enjoy!

Baked Chicken and Rice - as cooked by Mary & Gale Merriwether

In a 14" Lodge Dutch Oven:

Ingredients:

10 lbs. chicken parts cut into pieces; 4 cans cream of mushroom or cream of celery soup; 1/4 can of water per can of soup to rinse out can; 2 tsp. parsley, salt and pepper to taste.

Instructions:

Cut and clean chicken, place pieces in Dutch oven, salt and pepper. Pour soup and water over chicken, cover and cook approximately 30 to 40 minutes at 350 degrees until chicken is tender and falling off bones. Serve over rice (below).

In a 12" Lodge Dutch Oven:

Ingredients:

4 c. rice; 7 c. water; butter and salt.

Instructions:

Rinse rice, place in Dutch oven with water, salt, and butter. Cover and cook at 350 degrees until water is absorbed and rice is tender.

King Ranch Chicken - as cooked by Carol Stephens**Ingredients:**

1 large fryer, stewed, skinned, boned, and cut into bite-sized pieces or 2 to 3 cups cooked chicken; 1 large onion, chopped; 1 large green pepper, chopped; 10 corn tortillas; hot chicken stock; 8 oz. cheddar cheese, grated; 1 1/2 tsp. chili powder; garlic powder to taste; 1 each (10 3/4 oz.) can condensed cream of mushroom soup and condensed cream of chicken soup, undiluted; 1 (10 oz.) can chopped tomatoes and green chiles.

Instructions:

Begin heating 12" Lodge Dutch oven. In a large bowl combine chicken, onion, and green pepper. Dip tortillas in hot stock long enough to soften them. In Dutch oven layer chicken mixture and tortillas alternately, beginning with chicken and ending with tortillas. Top with cheese and sprinkle with chili powder and garlic. Add in order: chicken soup, mushroom soup, tomatoes and chile peppers. Bake at 350 degrees for 30 to 45 minutes.

Fruit Cobbler - as cooked by Carol Stephens**Fruit Filling Ingredients & Instructions:**

3 c. fruit; 1 to 1 1/2 c. sugar; 1/2 c. water.

Combine and simmer in a 10" Lodge Dutch oven for a few minutes. Thicken with cornstarch if needed.

Seven Grain Bread - as baked by those breadmasters, Sandy and Duane Dinwiddie

First, in a large microwave proof casserole, mix together 1 1/2 c. of water and 1 c. of 7-grain cereal and nuke for 7 minutes. Cool when done.

Ingredients:

Into a large bowl, add and mix well: 2 c. flour; 1 1/2 T. instant yeast; 2 T. Sugar.

Into another bowl, mix together cooked cereal from above and: 1/4 c. warm water; 1/4 c. warm buttermilk; 1/2 c. honey; 3 T. cooking oil; 2 T. melted butter; 1 T. salt.

Instructions:

Add the liquid mixture to the dry mixture in a large bowl. add 1 c. whole wheat flour and then add about 4 more cups of white flour to get a medium dough. Knead 5 minutes. Allow to double. Punch down and form into loaves. Allow to double and bake at 375 for 45 minutes or so.

Note: Fits into a 12-deep Lodge oven or a regular 14. Bake from a cold start. If you oil the oven well and sprinkle a generous amount of cornmeal in the bottom of the oven, it will not stick. Allow the final rise to be in the Dutch oven so you can just add charcoal when ready to cook. If the bread tries to burn on top, place crumpled up and then flattened out aluminum foil over it and it will not burn. If the bread has risen too much before cooking, gently push your fist down the middle all of the way to the bottom and then start cooking.

Plain Yeast Bread - another recipe from those breadmasters, Sandy and Duane Dinwiddie.

Ingredients:

5 1/2 c. flour; 2 c. 130 degree water; 1 1/2 T. instant yeast; 2 T. salt; 2 T. sugar.

Instructions:

Above recipe for a 10" Lodge Dutch oven - double for a 12" deep oven.

Combine 3 cups flour, the dry yeast, salt, and sugar in a large bowl and mix well. Add the water all at once and mix to a smooth batter for about a minute with a wooden spoon. Mix in the remaining flour a little at a time, stirring it with the wooden spoon. Turn dough out onto a lightly floured surface and knead for 5 minutes, add flour 1 T. at a time as needed to keep it from sticking. Place dough into an oiled oven and turn it to oil both sides. Cover and allow it to rise in a warm place to double. Punch down and allow it to rest for 5 minutes. Form into a round loaf. Sprinkle a little cornmeal into the oiled oven and place the dough in the middle of the oven. Allow to rise until about half doubled and then bake it at 375 degrees for about 45 to 55 minutes, depending on cooking conditions. Turn out of oven and cool before slicing.

Use crumbled and then straightened aluminum foil on top of rising dough in the oven to keep it away from the lid when it rises during cooking. When a crust has formed, you can remove the foil to allow the bread to brown. Replace the foil if the loaf gets too brown. When done, the loaf should sound hollow when thumped.

Note: If you carefully cut the loaf in half, then turn cut side down, it will slice hot with minimum crushing.

Sons of San Jacinto Chapter (aka Mo Hotter, Mo Betta Chapter)

Cajun Corn

Ingredients:

3 1 pound cans creamed corn; 2 1 pound cans whole kernel corn; 2 pounds crawfish or shrimp meat; 1 can cream of mushroom soup; 2 large onions chopped fine; 3 stalks celery chopped fine; 1 large red bell pepper chopped fine; 6 jalapeno peppers chopped fine; 3 tbs minced garlic; 4 eggs beaten; 2 c. cornmeal; 2 tbs crushed red pepper; 1 tsp crushed black pepper; 2 tbs prepared horseradish; 1 pound sharp cheddar cheese, grated; 1 c. jalapeno jack cheese; 1/2 c. olive oil

Instructions:

Preheat a 12" Dutch Oven w/8-10 charcoal briquettes under the oven and 16-18 on top.

Sauté onions, celery, peppers and garlic in olive oil until onions clear. In a bowl mix with cheese,

and horseradish. In another bowl combine meat, mushroom soup, eggs, corn, cornmeal and seasonings. Pour mixtures into Dutch Oven alternating layers. Bake for 45 minutes. Sprinkle on jack cheese and cook 5 more minutes with top heat only.

This recipe is adapted from a favorite cookbook "Cajun Men Cook" by "Beaver Club of Lafayette", Lafayette Louisiana.

Karley Kake

Ingredients:

2 boxes French Vanilla cake mix; 2 20oz. cans crushed pineapple; 1 jar marichino cherries drained; 2 c. coconut; 2 c. chopped pecans; 6 eggs; 1 stick of butter; 1 can Eagle Brand condensed milk

Instructions:

Combine cake mixes, pineapple, cherries, eggs and 1 cup each of the pecans and coconut. Mix thoroughly. This can be done in the kitchen before hand and stored in a baggie until ready to cook.

Preheat a 12" Dutch Oven w/8-10 charcoal briquettes under the oven and 16-18 on top. Spray inside of oven with Pam Butter Flavored. Pour in mixture and bake until done. Rotate ¼ turn the oven on the coals and the lid on the oven every 15 or 20 minutes until done about an hour. Cake is done when a toothpick inserted near the center will come out clean.

Let cake cool for 15 or 20 minutes in oven then turn out onto a surface to serve. Some suggest using the lid but I don't like to cut a cake on my oven lid. I serve this cake from a cutting board. While the cake cools prepare icing. Melt butter in a pan over the coals. Add Eagle Brand and the remaining pecans, and coconut. Mix well and pour over cake and serve. As with all deserts in Texas add Blue Bell to taste.

"Make You want More" Meatloaf ala Richard Brackett

Ingredients:

2 lbs. ground beef; 2 cloves garlic (chopped); ½ tsp. cayenne pepper; ½ tsp. black pepper; ½ tsp. white pepper; 1 egg; ¼ tsp. celery salt; 1 onion (chopped); 1 Tbs. Worcestershire sauce; 1 bell pepper (chopped); 2/3 c. evaporated milk; ½ or 2/3 c. raw oatmeal

Instructions:

Mix all ingredients by hand. Form a loaf and place into greased # 12 deep Dutch Oven. Cook at 350 degrees for 1-½ hours.

Tomato Glaze optional:

¼ c. onion chopped; 1 clove garlic; ¼ tsp. basil; 1 T. Red wine; 1 (8 oz.) can tomato sauce; salt and pepper.

Sauté onion and add other ingredients.

Apple Treat 4 Girl Scouts (Or anyone that likes apple treats)

Mix:

6 large Granny Smith apples, peeled, cored and sliced; 1/4 c. orange juice; 1 c. brown sugar; 1 c. raisins or your favorite dried fruit

Top with a mixture of this stuff:

1 c. brown sugar; 1 c. oats; $\frac{3}{4}$ c. flour; $\frac{1}{2}$ c. soft butter; $\frac{1}{2}$ c. chopped nuts; 2 tsp cinnamon; 1 tsp. nutmeg

Bake at 350°, about 30 minutes or until apples are tender and topping brown.

This is adapted from the Lemon Apple Crisp recipe in the Lovin' Dutch Oven cookbook.

BANANA NUT BREAD - Submitted by Allen Boucher, BSA Troop 707

Ingredients:

$\frac{1}{2}$ cup (1 stick) butter or margarine, softened; 1 c. granulated sugar; 2 large eggs (duck or chicken); 2 large ripe bananas, mashed; 2 c. all purpose flour; teaspoon salt; teaspoon baking powder; $\frac{1}{2}$ teaspoon baking soda; c. buttermilk (2% milk works just as well); $\frac{1}{2}$ c. chopped pecans (you don't have to use nuts); teaspoon vanilla extract

Instructions:

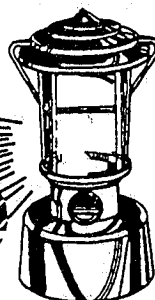
Preheat oven to 400°. Grease loaf pan. Beat together butter and sugar till light and fluffy. Add egg 1 at a time beating well after each egg. Beat in bananas till smooth. Mix together flour, salt, baking powder, and baking soda. Alternately stir flour mixture until dry ingredients are just moistened. Stir in nuts and vanilla. Do not over-mix batter; it should be completely smooth. Spoon batter into prepared pan, filling $\frac{2}{3}$ full. Bake until lightly golden, 25 to 30 minutes.

Note: This is the recipe that I use, but I throw everything in a bowl, mix it up, put it in a pan and cook it. You can also use Granny Smith apples instead of Bananas. Then you would have apple nut bread. Happy Baking

LSDOS/CHAPTERS PHOTO GRAVURE



LEADERS' Update



Jamboree Issue No. 7

Sunday, July 29, 2001



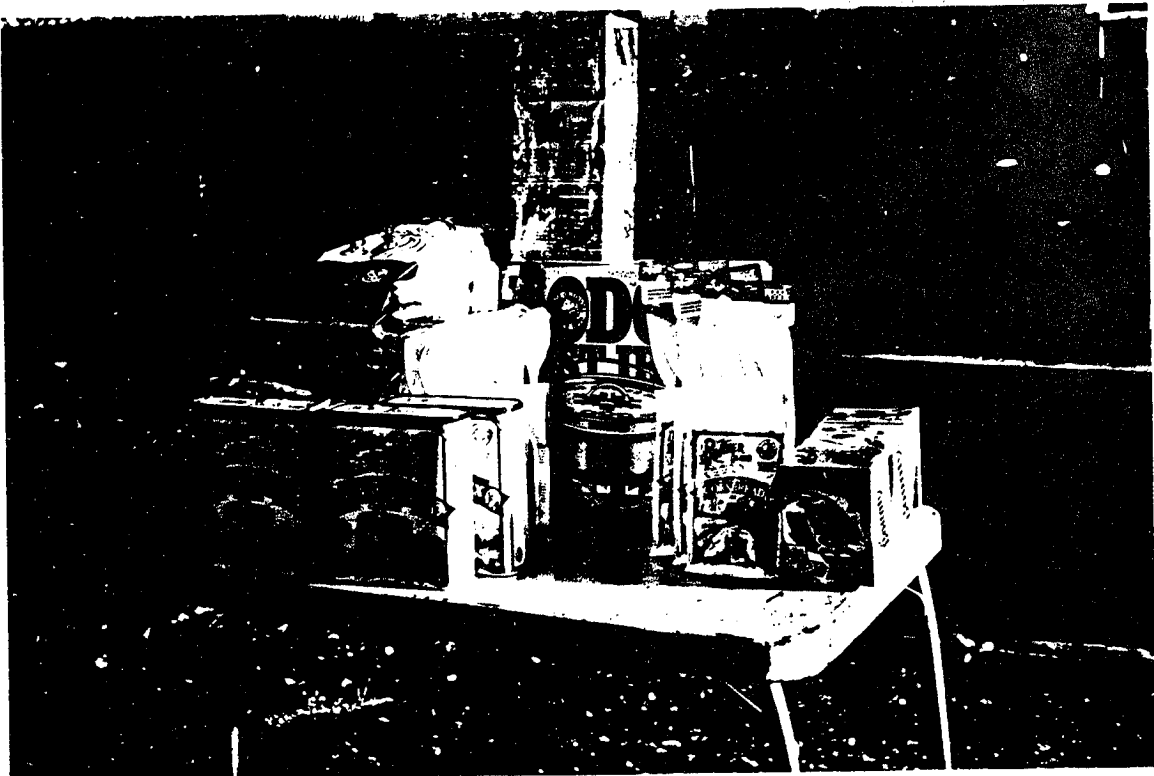
COME AND GET IT!—Tyler Wayne, 12, of Overland Park, KS, Troop 257, waits to taste the herbed biscuits prepared by Bill Brummel of San Antonio, TX. Brummel is a member at large of the Keystone District.

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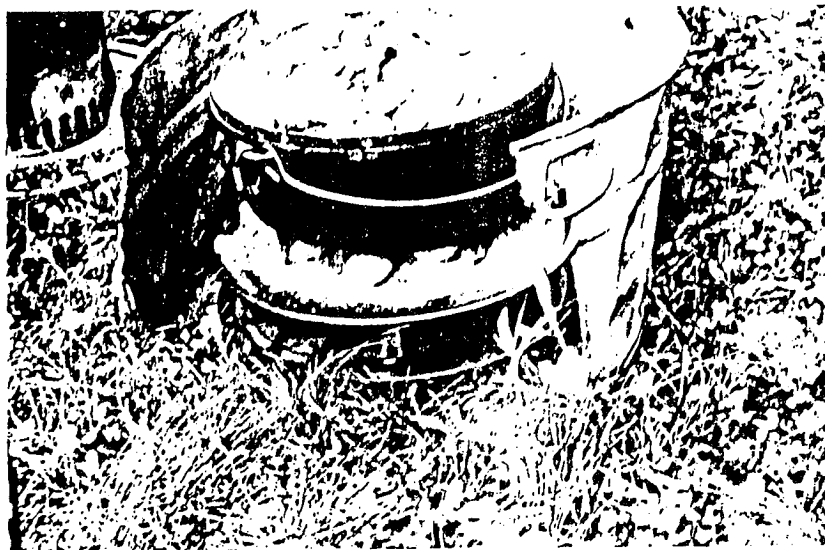
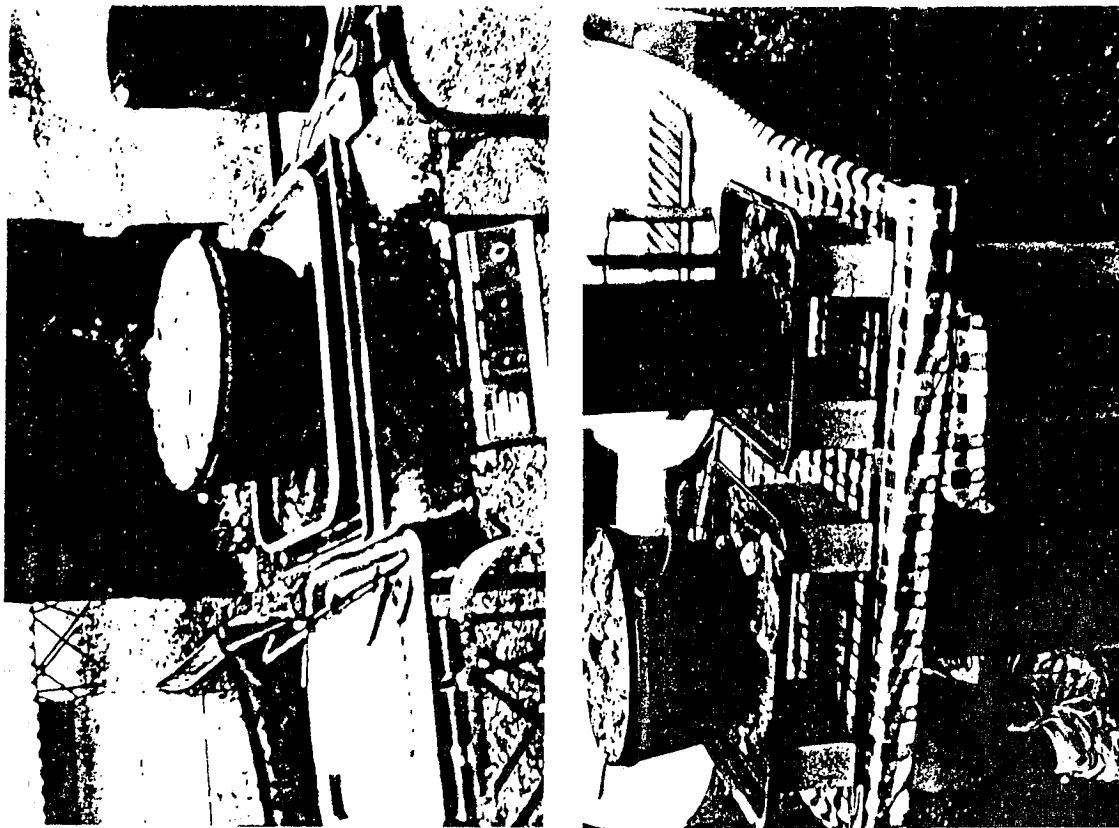




That herbed biscuit maker - Bev Brummel - hard at work.



Bare Pot Chapter's typical DOG attendance (there's no door) prizes for both cooks and non-cooks.

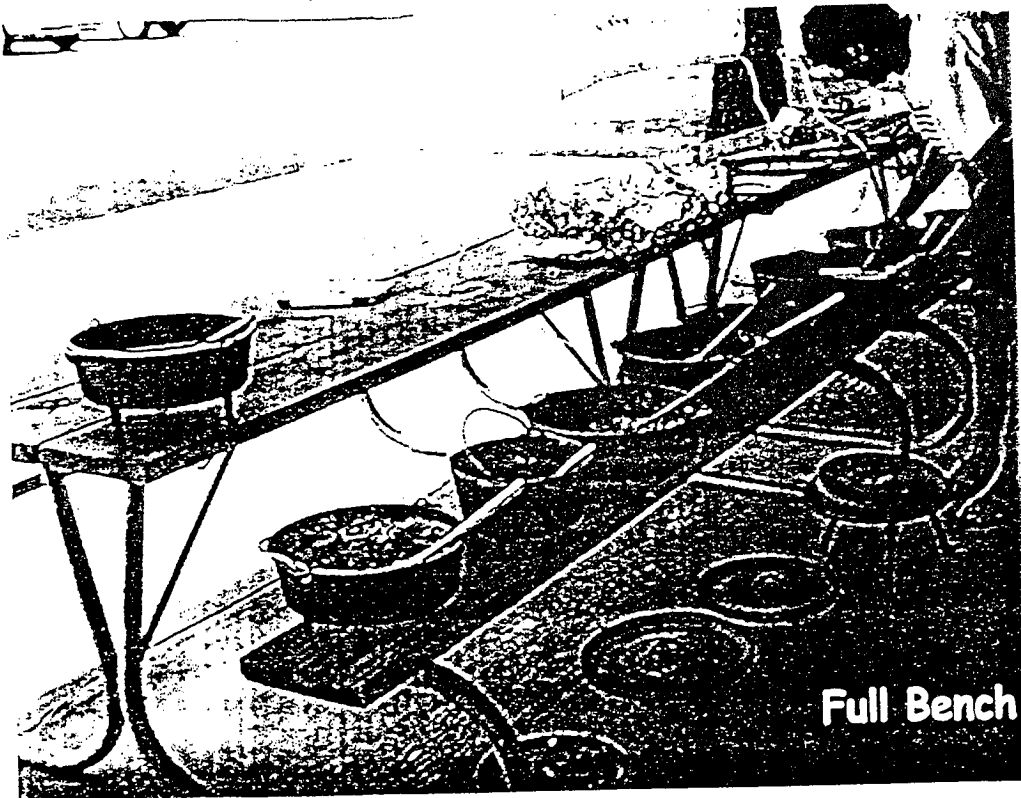
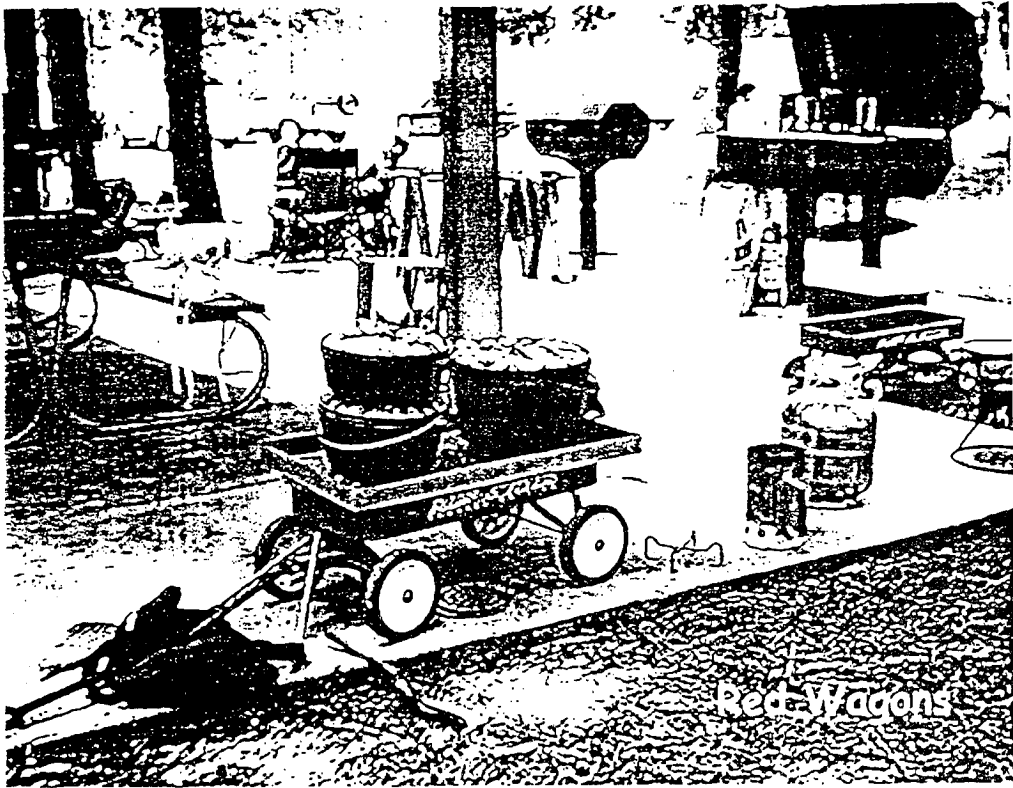


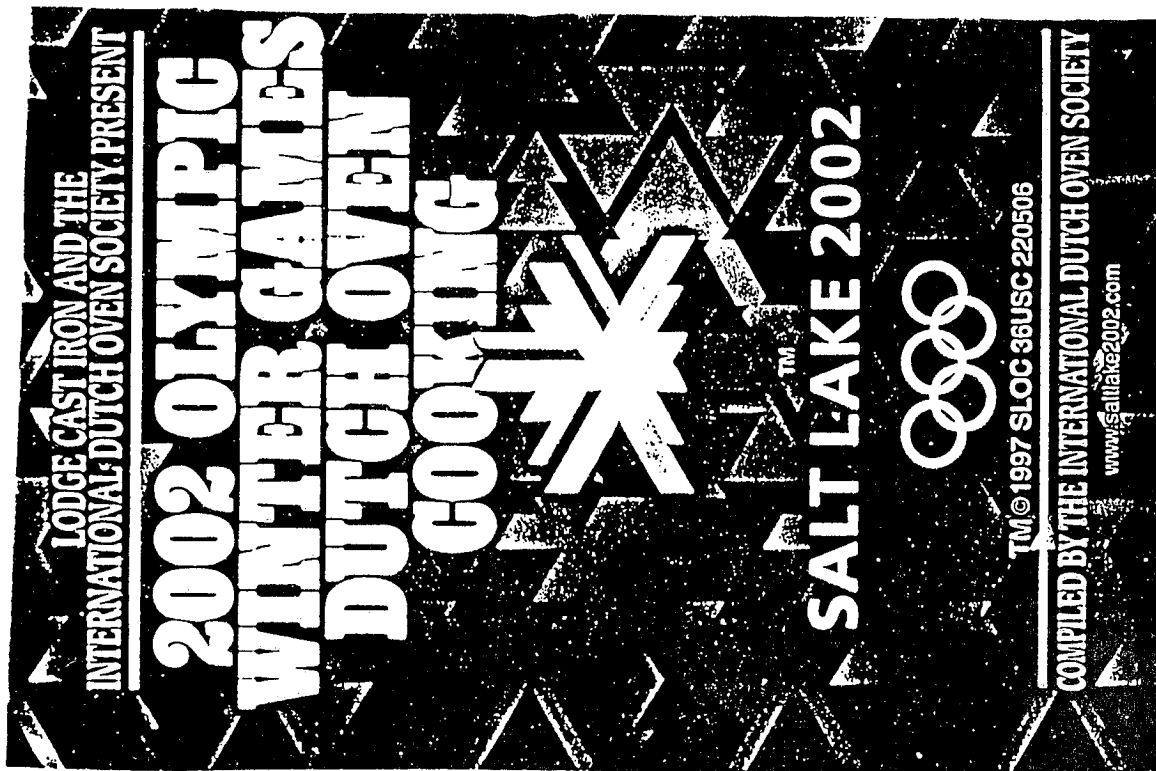
Hill Country Chapter's Cooking Tables - Hey, they work!

These following photos are of the Sons of San Jacinto fun day
with a bunch of neat Girl Scouts. Now, who had the most fun?
They all did and ate good, too!









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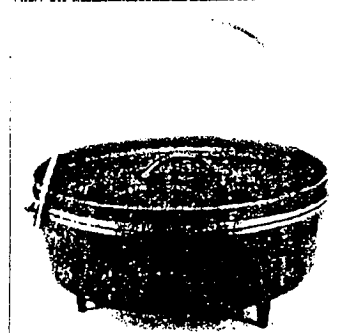


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Useful Web Sites

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

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



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- If you sign up after June 30 in any year, the rest of the year only costs \$7.50 to join, and then your annual dues will come due again (\$15) the following January.
- Send this form and your check to:
(Make the check out to: LSDOS)

Tom Earnest
5870 Spring Crossing
San Antonio, TX 78247



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