



# **LONE STAR DUTCH OVEN SOCIETY**

## **THE DUTCH OVEN**

Volume XIV, No. 4 December, 2008

### **What's Cooking in the Newsletter**

co-editors: Yvonne Newton & Ron Stockdreher  
16 Dunthorpe Ln. San Antonio, Texas 78250



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

Greetings Lone Star Dutch Oven Society Members,  
The holiday season is upon us. Thanksgiving has come and gone and Santa is on the way. I hope Santa doesn't forget that Dutch ovens and Dutch oven equipment are great under the tree.

I would like to report that our friends Jeanne Raykovich and Allen Johnson have received treatments and are doing much better.

They both say thank you for all the prayers and cards.

A reminder that the WINTER MEETING IS JANUARY 9-11th of 2009 is at Sonny's RV Park in Lexington, Tx. Contact for the park

is [sonnysrv@sonnysrvpark.com](mailto:sonnysrv@sonnysrvpark.com) and phone 979-773-2243. Let's start the year off with a big dog.

I would like to report that the Dogwood Chapter is a bright star in the LSDOS. They are growing and have lots of hard workers. They are an example of what a LSDOS chapter should be. North Texas Prairie Dog chapter and Bruce Bonnett are another chapter that rolls up their sleeves and gets the job done. Before the summer meeting in McKinney Falls I asked them if they could help with door prizes. The results were outstanding in quantity and quality. Wayne and Patti Corcoran of the Sam Houston chapter also did an outstanding job on door prizes. A big hand to Bear Hood who has supported lots of dogs and chapters this year.

There are lots of chapters and members that are going that extra mile for LSDOS with demos and helping hands where it is needed. A big thank you to all for all the hard work. In 2009 let's see who can sign up the most new members, as an incentive, I will give a 12 inch Dutch oven at the winter 2010 meeting. The race is on! As 2009 nears I would like to wish the LSDOS and all its members hotpots, new and renewed friendships.

As your president I have attended and enjoyed 42 dogs this year.

Rodney Duderstadt  
President LSDOS



#### **LONE STAR DUTCH OVEN SOCIETY – SLATE OF OFFICERS FOR 2009-2011**

PRESIDENT: RODNEY DUDERSTADT  
FIRST VICE PRESIDENT: MANSEL CLAY  
SECOND VICE PRESIDENT: IRENE MARTIN  
TREASURER/TRUSTEE: GREG PETREY  
SECRETARY: PATTI CORCORAN

As of October 23, 2008, the final ballot counts are as follows:

Total number of newsletters/ballots mailed-386

Total number of ballots returned-53

Two newsletters/ballots returned as undeliverable.

Unanimous voting for the slate as presented.

No write in names. Slate is elected as presented for the 2009-2011 term.

Verified by Erick Dunham-Board of Directors:  
Country Commons Home Owners Association  
San Antonio, Texas

Verified by Norma Cook-Resource Center  
Manager: Girl Scouts of Southwest Texas  
San Antonio, Texas

Respectfully submitted-Yvonne Newton: Lone  
State Dutch Oven Society  
San Antonio Chuck Wagon Gang- San Antonio,  
Texas

## LETTER OF THANKS

Dear LSDOS Chapter Members,

Tommy and I send a Texas sized thank you for your support of the raffle of the beautiful Duderstadt painting, Dutch oven cooking set and the Dutch oven. Good luck to the winners - a great return for your investment.

I also send my thanks for the many emails and cards expressing support, prayers and concerns. You will never know how much this has meant to me. I suspected from the first DOG I attended that this was an organization filled with caring and loving people and you have certainly confirmed those thoughts over and over.

Again, Tommy and I send our heartfelt thanks for all you have done for us.

With love,  
Jeanne and Tommy Raykovich

## RAFFLE AND WINNERS

Thanks so much for participating in the raffle for Jim Lewis and Jeanne Raykovich. A total of \$1137.82 was raised.

The lucky winners were:

Painting - Bruce & Kathy Bonnett  
Cooking Set - Tobi Downs\* (New to Dutch Oven cooking)  
Dutch Oven - Mike & Karen Dufresne

Thanks again.  
Irene Martin

Goodbye to our Friend



## Magnolia Black Pots Chapter

September 19-20 2008 The Redneck Quartet, Biscuit, Sugar Booger, Jim and Frances Harper attended The Midwest DOG in Central City, Iowa. It was hosted by The Iowa "Prairie Rose" Dutch Oven Chapter of LSDOS.

Georgia Carr is the Chapter advisor. She had about 150 cooks from 9 different states at this event. It was held in a local county park in Central City. There were several cook-offs for Scouts and adults. Just a fun cook off. Our team put on a cooking class on Friday afternoon followed by a pie class by Gaye Ann Grace from Ponca City, Oklahoma. Saturday she put on a bread class and Charlie and Cindy Overton had a couple of afternoon classes, demonstrating Camp Chef products. The weather was beautiful. A very nice area to visit.

October 1, 2008 Biscuit and Sugar Booger attended The Jim Lewis Memorial DOG in Tyler, Texas.

## Reflections

Have you ever been to Tyler State Park? If you haven't, you are missing a treat. The Dogwood Chapter of LSDOS holds a monthly meeting in The Black Jack Area. The area has a round pavilion and a road around it. It has an open area off to the side. The campers back up to it

like spokes on a wheel. It is like a wagon train when campers get set in their spot.

We pulled up for The Jim Lewis Memorial DOG. Friends were there to greet us on arrival. Breakfast had been cooked and was about to get served. We ate with the group. After Breakfast we looked around the camp.

At the center of camp was an empty chair with The American Flag across it. The other flags formed a triangle. The American, Texas and Army Flag. I was told that this was to symbolize The Missing Soldier. That was our Friend JIM. OH! How tears came in my eyes. It was a special way of honoring JIM. It stayed there the entire weekend.

Lots of folks wore a fishing hat that weekend. It was just like the one that Jim wore.

We had a Friday night meal. Saturday was breakfast and lunch. After lunch a special program was held in Jim's honor. Photos were put together as a power point show. Then we all told something special about Jim. At the close, a video was played from the funeral. Earl, one of Jim's best friends played "Somewhere Over The Rainbow" on a harmonica at the graveside. OH! It was so touching. His recipes were handed out. He was best known for a Lemon Cake. It was his friend's recipe, but he cooked it all the time.

I have been to several Memorial Services. But, this one was so special.

You missed a treat if you never have met him. So many got up and told how he helped them get started cooking with Dutch Ovens.

Jim, you will be missed.

Reflections by Biscuit

Magnolia Black Pots Demonstrate at the Smith County Wildlife Jamboree  
By Bob Bradford

Each year, the Smith County Soil and Water Conservation, in cooperation with the Natural Resources Conservation Service and a group of product vendors and sponsors host the Smith County Wildlife Jamboree in Raleigh, Mississippi. It is an exciting and fun family - friendly event. This year's Jamboree was held on October 11, 2008 and had an estimated attendance of 250.

The Magnolia Black Pots Chapter (LSDOS) was invited back again this year. Frank Barrett and Bob Bradford represented the Magnolia Black Pots as demonstrators and focused on a variety of Dutch oven cobblers. Eight cobblers were

cooked. These included Caramel Apple, Chocolate Cherry, French Vanilla Blueberry and traditional peach cobblers. As soon as a cobbler was ready, visitors sampled and emptied the sample ovens. It is hard to tell which cobbler variety was a crowd favorite.

Visitors were curious to look through display items and ask questions. Many visitors were interested to browse the Dutch oven cookbooks and to learn what various cooking accessories were and how they were used. Display items included cookbooks, trivets, lid stands, lid lifters, tripods and utensils.

November 1 we met in Brandon, Mississippi for a joint get together with The Mississippi Chapter of IDOS. Monty and Tammy Wilkerson had a Fishy DOG at their home in Brandon. WE had a Catfish Fry. Had a chance to meet others from around the state. The weather was nice and sunny.

November 15 we all headed for The Holiday Market in Ole Town Clinton, Mississippi. It was a nice cool day. Temperature was in the 50's. We put on a Dutch Oven Cooking Demonstration.

Many shoppers would come up and ask, what were we selling? Dutch Oven Willie would tell em, we are selling you the idea of cooking in Camp Dutch Ovens. Then they wanted to know where they could buy one.

WE cooked biscuits, cobblers and marmalade loafs. They all went fast. We used a Lodge 16 dutch oven for our biscuits. This pot I named after my Grandmother. BIG MAMA.

Frank Barrett reports about a cooking demonstration he did on a recent camping trip. While camping at Big 10 Water Park near Laurel a group of Girl Scouts came out to camp for the weekend. The leaders and scouts had never done any dutch oven cooking, so Saturday afternoon I put on a demo for them. There were 18 scouts and leaders there, I told them about the history of DO's and showed them several different utensils made from cast iron. I showed the girls how to make a peach cobbler (dump cake) and then let them make one. They turned out great!!!! and the girls loved eating it, as usual nothing was left. The leaders are planning on getting them ovens and start enjoying the food from the black pots. We were invited over to their campsite for supper that night, and had hamburgers cooked over an open fire. We will be looking at you around the campfire or another cooking demonstration.

MERRY CHRISTMAS!

Biscuit

## **San Antonio Chuck Wagon Gang**

We continue to meet the third Saturday of each month and we continue to draw visitors. They are returning to visit us time after time. We almost have them hooked on joining and will continue to work on that.

After the first of the year, we will be working with the Soldier and Family Assistance Center at Brook Army Medical Center. In the past we have teamed up with a restaurant to provide the desert or their meal. We cook in front of the building and take it inside to the dining area. I am not sure who enjoys it more, us or them.

December brings our holiday meal that we have great thanks for the opportunity to be able to gather for. Charlie Klien will be frying turkeys and the rest of us will provide the fixin's to go with it.

We are all grateful that we have the opportunity to gather and join friends that have a common interest and enjoyment. We go beyond Fun, Food and Fellowship. The SA Chuck Wagon Gang wishes you all prosperity and happiness in the new year. See you on the next go round!!

Yvonne Newton  
Chapter Advisor

## **Toledo Bend Chapter**

October 18, 2008

Boy did we have a good turnout for this month. We had a good number of cookers that turned out 21 pots of delicious food...We were so pleased to have 24 visitors today. The weather was as perfect as it could get. Some of the food prepared today included Venison/beef tacos, Lemon Cake, Spanish Rice & sausage, Biscuits, Black eyed Pea Casserole, Broccoli casserole, Apple Cinnamon Cobbler, Cowboy Stew, Pork Roast & Sweet Potatoes, Bean Soup, Chicken Spaghetti, Sausage cornbread, Harvest Pilaf, Garlic cheese rolls, Beef Roast with carrots and potatoes, and corn casserole. One of our visitors brought a Peach Cobbler with her. We are hoping to get more of our visitors to join and cook with us. Everyone had a good time visiting and eating.

November 15, 2008

It was a cool 38 degrees this morning when we met. However two of our members, Harold Beckett and Bobby Sterrett had a nice fire going in the outside fireplace that helped keep us warm. We had 14 cookers today, with 13 visitors. We served up some good food including: Lemon Jell-O Cake, Chicken & Rice,

cornbread, chili, pork roast & rice, cabbage and brisket, peas and bread, cherry cobbler, cabbage & corn beef, ribs, potato soup, cheesy meat & potatoes.

Carolyn Chandler  
Chapter Advisor

## **Bare Pot News**

October, 2008

We couldn't have asked for and received a better day to hold our October DOG! It was cool with a nice breeze easing through out cooking site at Eisenhower City Park. We had a total of five cookers, three visitors who became members of our Chapter, and one walk-in who took the available LSDOS, Lodge, and Bare Pot Chapter's information and left.

Unfortunately, only four of the cookers turned in their recipes, one saying that he wasn't cooking from a recipe but from what his Mother had taught him in making a beef stew when he was growing up, i.e., raid the refrigerator, chop up what he found and throw it all into a stew and cook it low and slow until done. Everyone sampling (pigging out!) thought it was most delicious.

A short meeting was held after the feasting concerning the upcoming Christmas DOG, the awarding of our 2008 Annual DOG Award to the member who cooked on site the most times, and advising our members that our Advisor's worsening health problems might better lead our Chapter to seek out and vote in a new Advisor at our April DOG.

Our next Bare Pot Chapter's DOG will be held December 6th at Eisenhower City Park, which is located 2 miles north of North Loop 1604 on N. W. Military Highway, and just before the south entrance to Camp Bullis, at our usual time so plan to have all dishes ready to serve by 11:00 sharp.

Bill Brummel  
Chapter Advisor

## **October Recipes**

Beef Paprikash by Sandra Klassy – A 12" Lodge Dutch oven was used.

Ingredients: 1 lb. ground beef; 1 med. Onion, chopped; 2 garlic cloves, crushed; 2 tablespoons flour; 2 teaspoons salt; ¼ teaspoon pepper; 3 teaspoons paprika; 1 ea. 4 oz. can sliced mushrooms, drained (or use fresh mushrooms); 1 ea. 10-3/4 oz. can cream of mushroom soup; 1 ea. 8 oz. carton sour cream; ¼ cup chopped fresh parsley; ½ cup diced green bell pepper; 9 oz. egg noodles, cooked and drained.

#### Instructions:

Brown ground beef and onion. Pour off excess fat, add garlic, and brown a little more. Stir in flour, salt, pepper, and paprika. Add mushrooms and soup. Cook over low heat about 10 minutes, stirring occasionally. Remove from heat and blend in sour cream. Stir parsley and bell pepper into noodles and divide among serving plates. Top noodles with meat mixture. Serves 8

Corn Bacon Bake by Tom Earnest

Ingredients: 1 cup rice (uncooked); 1 tsp salt; 1 tsp pepper; 1 can (8 oz) whole kernel corn; 2 cans (8 oz each) tomato sauce; 1 cup water; ½ cup chopped red bell pepper; ½ cup chopped onion; 2 lbs. lean ground beef (uncooked); 8 slices lean bacon.

Instructions: Start by spreading the rice in the bottom of a greased 12" Lodge Dutch oven. Add a pinch of salt and pepper. Then spread a layer of corn. In a small bowl, mix one can of tomato sauce with 4 oz. of water. Pour over corn layer. Spread the bell pepper and onion over the tomato sauce layer. Crumble the uncooked ground beef and spread over the peppers and onions. Mix the other can of tomato sauce with 4 oz. of water and pour over the meat layer. Arrange the bacon slices on top. Cover and bake in a preheated Dutch oven at 375 degrees for one hour. Uncover and continue to bake until the bacon is brown. Serves approximately 6.

Creamed Corn with Bacon and Cheese by Bill and Bev Brummel

A 10" Lodge Dutch oven was used.

Ingredients: 3 each 14.75 oz. cans of Hill Country Fare creamed style corn; 1/2 cup Kraft's Cheese Whiz cheese; 1/4 cup sweet milk; ¼ cup soft margarine; 1-1/2 oz. real bacon cooked and broken into small pieces.

Instructions: Spread creamed corn with liquids over bottom of cold oven. Pour remaining ingredients into oven, mixing well. Cover oven and cook until simmering well over hot briquettes under oven only. Cook for 30 minutes and then remove only enough briquettes to keep dish warm and ready to serve as a side dish.

#### **Independence-Lost Pines Chapter**

We are off to a slow start this fall. We met with the Traveling Dutch Oven Cookers in Rockport Friday and Saturday, 28-29 November, for a great start to the Fall season. Friday was a

Mexican Food Feast, and Saturday was fresh Seafood.

Our next DOG is scheduled for December 13th, at Camp Ben McColloch, in Driftwood. We plan to get together and start cooking about 10 AM.

Ken Brown  
Chapter Advisor

#### **Traveling Dutch Oven Cookers**

The Traveling Dutch Oven Cookers met at Bahia Vista RV Park, in Rockport, for their Thanksgiving weekend gathering. Thursday was traditional Thanksgiving dishes, Friday was a Mexican Feast with fresh home made tamales, and Saturday was a great Seafood Feast. Sunday was leftovers.

Ken Brown  
Chapter Advisor

#### **Tejas Chapter**

Howdy Y'all; My oh My we had a wonderful time at our Tejas Chapter DOG!!! I cooked up some "Cowboy style" Beany Weenies, and Aaron did one of his BEAUTIFUL deserts in the heavenly form of Chewy Gooley Brownies and Gene ("Fitz") cooked up some great Enchiladas that were just hot enough to make the tongue tingle! We had a great time chatting while we got our coals going and were blessed by the visit of a long time affectionado of Dutch Oven cookery Travis Corbin and his delightful (and patient) wife Phyllis who "lit a shuck" to do some shopping while we were all doing some "male bonding" while we cooked. She made it back in time for lunch which we shared joyfully with her, and the camp staff. Ranger John Ferguson suggested we put up a sign by the entrance gate letting folks know we (The Tejas Chapter of LSDOS) meet there to cook the first Saturday of EVERY month and leave it up as well as provide membership applications at the desk! I think it is an awesome idea and I will be working on the signs ASAP and the fact sheet and brochure with the appropriate application information and addresses. He also suggested that we work on a sing for the days we are there to cook, also in the works! Anyway, if any of you want to help out with the preparation please let me know. Travis and his wife may be contacted via e-mail if any of you want to welcome them into our group at: [phyllis132@consolidated.net](mailto:phyllis132@consolidated.net) As a personal note to both of you; it was a real pleasure to meet you both and you know you are welcome anytime! If you feel like doing some cooking . . .bring your ovens and "have at it" if you want to visit and chat again please feel free to come and do that too. PLEASE remember



that we will be meeting the first Saturday of EVERY month unless you are otherwise notified. I also need updated information and E-mails for ALL of the members of the Tejas chapter and any of those you might know who are interested in joining! God bless you all in this Holiday season . . . MERRY CHRISTMAS & A HAPPY AND PROSPEROUS NEW YEAR!! Note: we will be there the first Saturday in January (that is Jan. 3rd I believe) and I will be doing a beef stew for my part. I hope and pray I will see you ALL there if you can make it. KEEP YOUR COALS HOT AND YOUR POTS BUBBLIN'

Tom Dubourg  
Chapter Advisor

### **Mesquite Country Report**

Mesquite Country has had a wonderful year. We wish all the LSDOS a HAPPY NEW YEAR and hope you can attend one of our dogs in 2009.

Best Wishes from:

Rodney and Anna Duderstadt  
Gene, Doris and Tommy Crisp  
Big John and Billie Jean Nicholas  
Danny and Jennifer King  
Noe Martinez  
Ray and Eloise McGuffin  
Pat and Jackie Daves  
Lanier, Lora Lea and Lura Duderstadt

Also from our supporting chapters and their members:

Traveling Dutch Oven  
Concho Valley  
Heart of Texas

They went the extra mile this year helping this president and Mesquite Country

Rodney Duderstadt  
Chapter Advisor

### **Bayou Pots Chapter**

What a busy few months it has been for the Bayou Pots in Louisiana. Ike interrupted our first DOG at Lake Bistineau State Park in Doyline, La. But we waited patiently until November, and then we gathered, cooked and had a great time. There were 25 pots on the table at noon and a crowd of 45 to feast on the fantastic food.

But, while we waited there were three demonstrations done. Our first was at Louisiana State University at Shreveport Pioneer Heritage Day. There were over 400 folks in attendance that day. A special thanks to those that showed up and helped cook that day.

Two weeks later found us at Garland Scout Ranch doing a demo for the Cub Scouts. Over 800 biscuits were cooked and handed out that day. Still not ready to cook biscuits again. The parents enjoyed learning about cooking while the scouts enjoyed the biscuits.

From Garland two weeks later we held a Dutch oven class at the Boy Scouts Pow-Wow training. Working with the adult leaders on different ideas to cook in the ovens.

We are looking forward with our relationship with Lake Bistineau State Park and the growth of Dutch Oven cooking in Louisiana.

The Bayou Pots wish everyone a safe and Happy Holiday season.

Bill Ryan  
Chapter Advisor



### **Iowa Prairie Rose Chapter**

The Iowa Prairie Rose Cookers hosted the 1st Midwest Dutch Oven Gathering in Central City, Iowa, September 19-21, 2008. What an absolutely wonderful event. "Thank You" to Georgia Carr for putting on this amazing weekend. We had a huge turn out, 70 cooking teams, 6 youth teams and 10 states were represented.

For some of us, the weekend started Thursday. Many of us camped in the Pinicon Ridge county park, and some got there even earlier in the week and stayed in cabins and took advantage of some of Iowa's attractions.

Thursday night Georgia planned a shish-ka-bob supper and we were able to meet some new friends and catch up with some old ones. Of these new friends, were Biscuit and Sugar Booger of Clinton MS, and Tapscrew and Frances of Kevil KY.

Friday check-in began. Then the demos. Oh my, what wonderful demos. The Redneck Quartet (Biscuit, Sugar Booger, Tapscrew and Frances) gave a great demo of Mississippi swamp cake and tube biscuits in the 5" oven. Terry & Rhonda Cobb and Gaye Ann Grace of the Heartland of the Prairie Chapter, OK, did a great pie making demo. This was the groups first demo and Gaye Ann was elated that her apple pie turned out perfect. It was the most beautiful pie I've ever seen.

Saturday, let the competition begin!!!!

Breakfast:

1<sup>st</sup> – Michelle Shock, Waterloo IA, Sunday

Morning Quiche

2<sup>nd</sup> – Ed Weisbrod family, Waconda IL, Sausage Quiche

3<sup>rd</sup> – Mark Harrington, Batavia IL, Mexican Breakfast

Scout Showdown: This was a clean sweep! Girl Scout Troop 8211 from Alburnett, won 1<sup>st</sup> place in both the main dish and dessert categories. Congratulations girls!!!

Pork Cookoff:

1<sup>st</sup> – Dick & Sharon Mullin, Cedar Rapids IA, Dutch Oven Lasagna

Dessert Cookoff:

1<sup>st</sup> – John Frerichs, Welcome MN, Apple Cobbler w/sweet biscuit Crust and butterscotch ice cream.

Then, Saturday MORE DEMOS,.Wonderful Demos!!!

Terry & Rhonda Cobb and Gaye Ann Grace did a shaped breads demo that featured Gaye Ann's 2008 IDOS World Championship entry of Spinach Cheese Twist bread.

Charlie and Cindy Overton, Black Pot Demos, Oshkosh WI, also hosted 2 demos on Saturday. Basic DO cooking and Myths of DO heating.

I wasn't able to personally attend every demonstration, but heard nothing but positive feedback and from the looks of the crowds that

each demo drew, I can only imagine how wonderful they actually were.

The McPunk Brothers Bluegrass entertained us Saturday afternoon with their music. The cooks enjoyed listening while preparing their creations, and the many visitors also gathered around to listen.

A great big thank you to all who participated in, donated a raffle item, or helped with the events in this "first time" activity hosted by the Iowa Prairie Rose Cookers. And, a special Thank You to Georgia Carr – without your efforts, this event would not have been the success it was. And, a Thank You to Georgia's family for allowing her to devote so much time to the Midwest Dutch Oven Gathering. She made it a great weekend for all people who attended.

November 1, 2008, was unseasonably warm in Iowa, and perfect for the Prairie Rose Cookers' final DOG of the year, hosted by Dennis Reed. The Chili, Soups, and Stews dog was held at Woodland Municipal Park in Newton IA.

We had a wonderful turnout and quite a variety of entrées.

Dennis & Alice Reed: Chicken Noodle Soup & Cinnamon Rolls

Michelle Shock: Chili, Cornbread, & Caramel Pecan Cheesecake

Mike & Wanda Anderson: Hamburger Stew & Rum Cake

Dan & Tammy Mortensen: Cheeseburger Soup, Chocolate Chip Caramel Nut Bars, & Caramel Apple Cobbler

Gordon Crawford: Hamburger/Macaroni Soup & Banana Bread

Bob Ivins: Cornbread & Oatmeal Pie

Crystal Blizzard: Cornbread

Loren Bolkema: Chili & Biscuits

Georgia Carr: Stromboli Sandwiches, Rolls, & Apple Pie

Dick & Sharon Mullin: Chicken Chorizo Soup & Pineapple Upside Down Cake

Carol Hunchis: Italian Sausage Soup w/tortellini

We also had the pleasure of Bob Levins sharing his rope making techniques and muffin branding. How unique!! Thank you Bob, for taking the time to show us your talents.

The Cookers also had a brief committee meeting to already begin planning our 2009 activities. Check out our Yahoo Group (Iowa dutch oven cooking), for more details on 2009 activities.

## RECIPES from Chili, Soups & Stews Dog

### Cheeseburger Soup - Dan & Tammy Mortensen

1 lb ground beef	3 c. chicken broth
1 onion, chopped	2 c. hash brown potatoes
2 carrots, shredded	1/4 c. all-purpose flour
1 stalk celery, diced	8 oz. processed cheese food
1 t. dried basil	1 1/2 c. milk
2 T. dried parsley	Salt & Pepper to taste
4 T. margarine	1/4 c. sour cream

1. Brown ground beef, drain and set aside. In same pan, saute' onion, carrots, celery, basil and parsley in 1 T. butter until vegetables are tender, about 5 minutes.
2. Add broth, potatoes and beef and bring to a boil. Reduce heat, cover and simmer for 5-10 minutes or until potatoes are tender.
3. Meanwhile, in a small skillet, melt remaining butter. Add flour and cook and stir for 3-5 minutes or until bubbly. Add to soup. Cook and stir soup for 2 minutes. Reduce heat to low.
4. Add cheese, milk, salt & pepper, and cook and stir until cheese melts.
5. Remove from heat. Add sour cream. Stir well, serve immediately.

### Oatmeal Pie - Bob Ivins

3 eggs, well beaten	1 c. packed brown sugar
3/4 c. milk	3/4 c. flaked coconut
2/3 c. sugar	2/3 c. quick cooking oats
3 T. butter, melted	1 t. vanilla extract
1/2 t. salt	1 unbaked pie shell

In a mixing bowl, combine all ingredients, except for pie shell. Pour into pie shell. Bake at 350 for 35-40 minutes or until set. Cool on a wire rack.

Submitted by: Michelle Shock  
Secretary, Prairie Rose Cookers

## Sam Houston Chapter Huntsville – Conroe, Texas Area Mary Merriwether, Chapter Advisors



We have had two meetings since the last Sam Houston Chapter write-up. Our September meeting was not held because of hurricane Ike. The October DOG was very well attended. We had great weather and Fun, Food and Fellowship was enjoyed by all. Two of our newest chapter members, Hulit and Peggy Connally attended for the first time. We were so glad that they were able to join us. A discussion was held on whether we should have a

November meeting since it was the week after the Memorial DOG that was being held in Grapeland for Gale. It was decided that we would have a DOG even though several said they would not be able to attend.



Sam Houston Chapter's October

The last chapter Sam Houston Chapter DOG for 2008 was held the weekend before Thanksgiving. Our attendance was low, as was expected. We had two visitors that came from the Sour Lake area. We cooking. They took home with them enjoyed having them and sharing our knowledge of Dutch oven information on the Village Creek Cookers chapter. Hope they will come back and visit with us again sometime soon.

Our next DOG will be the fourth Saturday in January. Do not have location or time settled at this time, but be sure and check the website for more information. Would love to have you join us.



**Gale's Memorial DOG was held November 14<sup>th</sup> – 16<sup>th</sup>** at Salmon Lake Park in Grapeland. The weather was a little on the cold side, but the weekend was very well attended. Thanks to all of you that were able to be there, whether you were there physically or in spirit. Gale's beloved black pot was won by Bear Hood. He said that he would cherish cooking in it in Gale's memory. He also has one of Jim Lewis' so he has a lot of precious memories to share. Thanks to all that worked to make it the special weekend that it was in Gale's memory.



Gale Merriwether's Memorial DOG

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## November Financial Report

Please find the November 2008 financial statement attached it to this email. I will post this report and October's to the Advisors website as soon as I can.

Current (Nov 28) reconciled balances are:

Checking	\$ 2,404.60
Savings	<u>\$ 17,281.28</u>
Totals Funds	\$ 19,685.88

Please call (new cell# 817-897-8099) or email if you have any questions.

Greg Petrey  
Trustee

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## DIRECTORY OF 2008 LSDOS – BOARD OF DIRECTORS

President - Rodney Duderstadt  
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1<sup>st</sup> Vice President - Mansel Clay  
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Usually meets last Sunday of the month  
except November

Bastrop - Independence-Lost Pines Chapter  
Ken Brown, Co-Advisor  
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Georgia Lewis, Co-Advisor  
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Usually meets first Sunday of the month  
January-June and October-December

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

California - Bay Area Dutch Oven Gypsies  
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Carolinas - Long Leaf Pine Chapter  
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(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  
[suzyq3115@hotmail.com](mailto:suzyq3115@hotmail.com) (936) 546-1040  
Usually meets first Saturday of the month

Crosby/Highlands - San Jacinto Sons  
Chapter  
Jerry Harrison, Advisor  
[jdharrison@sbec.com](mailto:jdharrison@sbec.com) (832) 444-7867

Dallas/Fort Worth - North Texas Prairie  
Dog Chapter  
Bruce Bonnett, Advisor  
[bbonnett@dutchovendoctor.com](mailto:bbonnett@dutchovendoctor.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  
Anne Ackel, Co-Advisor  
[beeaaarr@aol.com](mailto:beeaaarr@aol.com) (713) 392-9906  
Sheree Horton, Co-Advisor  
[shereehorton@sbcglobal.net](mailto:shereehorton@sbcglobal.net) (281) 890-4038  
Usually meets third Saturday of the month  
January-May and September-November

Indiana - Kokomo Kookers Chapter  
Mike Soupley, Advisor  
[m.soupley@att.net](mailto:m.soupley@att.net) (765) 459-4335

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  
[blackpotwizard@yahoo.com](mailto:blackpotwizard@yahoo.com)  
(830) 866-3396

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

Louisiana (Farmerville) - D'Arbonne Dutch  
Ovens Chapter, Kent Hogan, Advisor  
[helenhk@bellsouth.net](mailto:helenhk@bellsouth.net) (318) 368-8441  
Usually meets third Saturday of the month

Louisiana (Jonesboro) - Caney Cookers  
Chapter, Benny Phillips, Advisor  
[bettywilson93@yahoo.com](mailto:bettywilson93@yahoo.com) (318) 259-7446  
Usually meets fourth Saturday of the month

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

Lumberton - Village Creek Cookers Chapter  
Bo Clark, Advisor  
[clark4113@earthlink.net](mailto:clark4113@earthlink.net) (409) 246-3748  
Usually meets second Saturday each month  
McAllen - Rio Grande Valley Chapter  
Randy Ashley, Interim Advisor  
[randy@rqvdog.com](mailto:randy@rqvdog.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

Minnesota (Rochester) - Little  
House Cookers Chapter  
Fant Steele, Interim Advisor  
[fant@thesteels.net](mailto:fant@thesteels.net) (507) 250-3017

Mississippi (Clinton) - 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 - San Antonio 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  
[crip29@gmail.com](mailto:crip29@gmail.com) (903) 893-5397  
Usually meets third Saturday each month

#### DIRECTORY OF 2008 LSDOS BOARD OF DIRECTORS (Page 3)

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

Texarkana - Caddo Area Chapter  
Jerry Dukes, Advisor  
[jddihwrr@windstream.net](mailto:jddihwrr@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



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**2008-2009 CALENDAR OF EVENTS**

[WWW.LSDOS.COM](http://WWW.LSDOS.COM)

- Dec 20** 3<sup>rd</sup> Daingerfield DOG  
Daingerfield State Park, Daingerfield, TX  
Contact: Bill & Darlene Ard  
[gypsywindwalker@yahoo.com](mailto:gypsywindwalker@yahoo.com) (903) 841-1922  
Eisenhower City Park, San Antonio, TX  
Chapter Advisor: Bill Brummel  
[billbrummel@hotmail.com](mailto:billbrummel@hotmail.com) (210) 675-3468
- Dec 20** Heart of Texas DOG -10:00 a.m.  
Riverside 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
- Dec 20** San Antonio Chuck Wagon Gang DOG  
9:00 a.m.-1:30 p.m.  
Eisenhower City Park, San Antonio, TX  
Chapter Advisor: Yvonne Newton  
[ynewton@swbell.net](mailto:ynewton@swbell.net) (210) 509-9437
- Dec 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
- Jan 9-11** Board of Directors Meeting & DOG  
Sonny's RV Park, Lexington, TX  
Contact: Rodney Duderstadt  
[rodney7539@verizon.net](mailto:rodney7539@verizon.net) (325) 396-2283
- Jan 10** Bayou Pots DOG - 9:00 a.m.  
Lake Bistineau State Park, Doyline, LA  
[www.bayoupots.org](http://www.bayoupots.org)  
Chapter Advisor: Bill Ryan  
[billryan@bayoupots.org](mailto:billryan@bayoupots.org) (318) 741-1180
- Jan 10** North Texas DOG - 10 a.m.-2:00 p.m.  
Pioneer Village, Fort Worth, TX  
Chapter Advisor: Bruce Bonnett  
[bbonnett@dutchovendoctor.com](mailto:bbonnett@dutchovendoctor.com) (214) 328-6486
- Jan 17** D'Arbonne Dutch Ovens DOG  
Lake D'Arbonne State Park, Farmerville, LA  
Chapter Advisor: Kent Hogan  
[helenhk@bellsouth.net](mailto:helenhk@bellsouth.net) (318) 368-8441
- Jan 17** San Antonio Chuck Wagon Gang DOG  
9:00 a.m.-1:30 p.m.  
Eisenhower City Park, San Antonio, TX  
Chapter Advisor: Yvonne Newton  
[ynewton@swbell.net](mailto:ynewton@swbell.net) (210) 509-9437
- Jan 17** 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
- Jan 24** Sam Houston DOG  
American Legion Pavilion, Willis, TX  
Chapter Advisor: Mary Merriwether  
[marymeri@swbell.net](mailto:marymeri@swbell.net) (281) 292-3960
- Feb 7** Bare Pots DOG - 8:30 a.m.-12:30 p.m.
- Feb 14** Bayou Pots DOG - 9:00 a.m.  
Lake Bistineau State Park, Doyline, LA  
[www.bayoupots.org](http://www.bayoupots.org)  
Chapter Advisor: Bill Ryan  
[billryan@bayoupots.org](mailto:billryan@bayoupots.org) (318) 741-1180
- Feb 14** North Texas DOG - 10 a.m.-2:00 p.m.  
White Rock Lake, Dallas, TX  
Chapter Advisor: Bruce Bonnett  
[bbonnett@dutchovendoctor.com](mailto:bbonnett@dutchovendoctor.com) (214) 328-6486
- Feb 21** D'Arbonne Dutch Ovens DOG  
Lake D'Arbonne State Park, Farmerville, LA  
Chapter Advisor: Kent Hogan  
[helenhk@bellsouth.net](mailto:helenhk@bellsouth.net) (318) 368-8441
- Feb 21** Sam Houston Demonstration for Heritage Festival  
Sam Houston State Park, Huntsville, TX  
Chapter Advisor: Mary Merriwether  
[marymeri@swbell.net](mailto:marymeri@swbell.net) (281) 292-3960
- Feb 21** 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
- Mar 6-8** 3rd Annual North Texas Regional DOG  
Tyler State Park, Tyler, TX  
Contact: Bruce Bonnett  
[bbonnett@dutchovendoctor.com](mailto:bbonnett@dutchovendoctor.com) (214) 328-6486
- Mar 14** Bayou Pots DOG - 9:00 a.m.  
Lake Bistineau State Park, Doyline, LA  
[www.bayoupots.org](http://www.bayoupots.org)  
Chapter Advisor: Bill Ryan  
[billryan@bayoupots.org](mailto:billryan@bayoupots.org) (318) 741-1180
- Mar 21** 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
- Apr 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
- Apr 4** Bayou Pots DOG - 9:00 a.m.  
Lake Bistineau State Park, Doyline, LA  
[www.bayoupots.org](http://www.bayoupots.org)  
Chapter Advisor: Bill Ryan  
[billryan@bayoupots.org](mailto:billryan@bayoupots.org) (318) 741-1180
- Apr 17-18** Spring Tri-State DOG  
Lake D'Arbonne State Park, Farmerville, LA  
Contact: Kent Hogan  
[helenhk@bellsouth.net](mailto:helenhk@bellsouth.net) (318) 368-8441



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