



LONE STAR DUTCH OVEN SOCIETY

THE DUTCH OVEN

Volume XIV, No. 1 February, 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:

We have started 2008 with a bang, dogs, winter officer and advisor meeting in Tow and some new chapters forming. The winter officers and advisors meeting was in Tow, Texas January 19th, 2008. It rained, windy and cold Friday. LSDOS has some real troopers, despite the cold and rain. We had a wonderful time Friday night. Saturday was very nice and we had a great turn out of members.

The meeting was well attended and 9 proxy chapters, making most of the LSDOS chapters present for the meeting.

The LSDOS now has liability insurance coverage for all officers and advisors. We talked on by-laws, membership and summer meeting place. In addition, we talked about moving the winter meeting up to March or April, since the weather is usually bad in January. This will be considered for a vote later.

I was very pleased that some members came a long ways in bad weather to be present to tend to LSDOS business. Greg Petrey came through rain, sleet and snow to be present. We discussed several issues within the LSDOS that might make it better. There were 46 present for the meeting and great food. We had two past presidents present, and Mrs. Merriwether is still helping the LSDOS move forward in the Huntsville area. We are presently looking at several places for the summer meeting some where along the line of I-35 and between Austin and Waco, which is about in the center of Texas as we can get.

The LSDOS in the last month had Rio Grande and Concho Valley chapters qualify, and I am in the process of helping a chapter start in Sonora, Texas.

We also now have a prayer list for members and their families; please contact Irene Martin if you have anyone that needs to be on the list.

I and the other officers would like to hear from you on the matters of improving the LSDOS; we are always open to suggestions.

It is time to get the pots hot, go visit another chapter's dog and make new friends. Remember you get out of the LSDOS what you put into it, give more of yourself to the LSDOS than you expect to get. The results are great.

**Rodney Duderstadt
President – LSDOS**



BURN BAN DECLARED BY GOVERNOR PERRY

Due to the dry conditions, a statewide burn ban has been declared by Governor Perry

Make sure that you have extra water, 3-gallon hand sprayers, garden hoses, and fire extinguishers before DOGs begin. Remind everyone of fire hazards. Check with the area that you generally cook in to find out if you will be able to start a fire and cook. You may have to get verbal/written permission.

The following counties are included in the ban:

Andrews, Archer, Armstrong, Atascosa, Bandera, Bailey, Baylor, Bell, Bexar, Blanco, Borden, Bosque, Brewster, Briscoe, Brooks, Brown, Burleson, Burnet, Caldwell, Callahan, Carson, Castro, Cherokee, Childress, Clay, Cochran, Coke, Coleman, Collin, Collingsworth, Comal, Comanche, Concho, Cooke, Coryell, Crane, Crockett, Crosby, Culberson, Dawson, Deaf Smith, Delta, Denton, Dickens, Dimmit, Duval, Eastland, Ector, Edwards, Ellis, Erath, Falls, Fannin, Fisher, Foard, Floyd, Frio, Gaines, Garza, Gray, Grayson, Gillespie, Glasscock, Gonzales, Guadalupe, Hale, Hall, Hamilton, Hansford, Hardeman, Haskell, Hays, Hemphill, Hidalgo, Hill, Hockley, Hood, Hopkins, Houston, Howard, Hudspeth, Hunt, Hutchinson, Irion, Jack, Jeff Davis, Jim Hogg, Jim Wells, Johnson, Jones, Karnes, Kaufman, Kendall, Kent, Kerr, Kimble, King, Kinney, Kleberg, Knox, LaSalle, Lamar, Lamb, Lampasas, Liberty, Limestone, Lipscomb, Live Oak, Llano, Loving, Lynn, Lubbock, Martin, Mason, Maverick, McCulloch, McLennan, Medina, Menard, Midland, Milam, Mills, Mitchell, Montague, Montgomery, Moore, Motley, Navarro, Nolan, Nueces, Oldham, Orange, Palo Pinto, Parker, Parmer, Pecos, Potter, Presidio, Rains, Randall, Reagan, Real, Reeves, Refugio, Robertson, Rockwall, Runnels, Rusk, San Saba, Schleicher, Somervell, Starr, Stephens, Sterling, Stonewall, Sutton, Swisher, Tarrant, Taylor, Terrell, Terry, Throckmorton, Tom Green, Travis, Upton, Uvalde, Val Verde, Van Zandt, Walker, Waller, Ward, Washington, Wheeler, Wichita, Wilbarger, Willacy, Williamson, Wilson, Winkler, Wise, Young, Zapata and Zavala.



Lone Star Dutch Oven Society
2008 General Membership Meeting
McKinney Falls State Park
May 17, 2008



The summer 2008 LSDOS General Membership Meeting will be held May 17th at McKinney Falls State Park near Austin, TX.

A BIG DOG will be held in conjunction with this meeting from May 16th through the 18th.

The address and phone number of the park is:

5808 McKinney Falls Parkway
Austin, TX 78744
512/243-1643

[Click here](#) for map

More information on the State Park can be found at:

http://www.tpwd.state.tx.us/spdest/findadest/parks/mckinney_falls/

Reservations can be made on-line at: http://www.tpwd.state.tx.us/business/park_reservations/

or by phone by calling (512) 389-8900.

Customary entrance and camping fees apply. LSDOS has reserved the dining hall for the meeting and recreational eating events. It is suggested that you camp in the Big Oak Camping Area. Screened shelters are available immediately adjacent to the dinning hall.

(This information is also available on the website www.lsdos.com)

MEMBERSHIP CHALLENGE

The LSDOS Membership Committee challenges each member to recruit a new member for 2008. For every membership paid through May 31, 2008, chapters will receive half of those dues to be used in the local chapter. Word of mouth is the best way to get the word out about Dutch oven cooking so let's share our GREAT hobby with others.

Lone Star Dutch Oven Society Membership Application*

Name(s) _____
Address _____
City _____
State _____ Zip _____
Home Phone (____) _____
Email Address _____
Chapter Preference _____

(See [chapter search](#) for your closest chapter)

Please indicate how you would like to receive your newsletter:

_____ View on www.lsdos.com

_____ U. S. Mail

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

Make check or M.O. payable to LSDOS.

Mail to: Greg Petrey
PO Box 822472
North Richland Hills, TX 76182

(Please allow 4-6 weeks to process your application.)

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

FOR SALE/FOR WANT ADS

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



Texas Knives and Collectibles
A Division of Mott Wholesale Inc.
Hwy 92 South
Spurger, TX 77660
409-429-3461 or 429-3452
1-800-434-6205

For a FULL line of **Case** Knives, **LODGE** Cast Iron and a wide selection of camping, and cooking accessories. Stop by and visit us, or check out our web site at www.TKCKnives.com

TEJAS CHAPTER

Well, with 2007 behind us, we begin our plans for 2008. First, some cooking news. Could not pass up the opportunity to lite a few coals for a good Christmas pot roast & adding a few potatoes and carrots. Made a big hit with our guest. January started off with the state Board Meeting in Tow, Texas. The hi-Line RV park hosted our state meeting and we braised the 29 degree weather. It did not stop breakfast served at 9AM. Walter Fitzpatrick from Onalaska, Texas and his son Eugene from Seattle, Washington joined Susie Perry from Crockett for the weekend. Saturday, five categories were judged and Susie Perry won the Tasters Choice for her pork jambalaya for the side dish.



Pork Jambalaya
5 pork steaks cubed (seasoned over night with Cajun seasoning)
2 large boxes jambalaya mix
large onion
1 pkg. green onions
2 cans beef broth
1 c olive oil
Pre-heat 12" DO until oil is hot and sauté meat and onions until brown, about 30 minutes. Add broth, cook 45 minutes. Add rice mixture, stir well, cover and let rice cook till all the liquid is absorbed. Do not stir. Remove all coals and serve.

February 2nd was our first meeting and boy were we excited. We had 30 guest and 27 hungry cookers joining us at the Mission Tejas State Park. Cold weather and warm sunshine never stops a DO cooker from preparing a meal to share with people who want to learn the methods. Demonstrating were John Tatum, Charles McMath, Aaron Weese, Walter Fitzpatrick and Susie Perry. Welcome packets were given to prospective members.



Cajun Stuffed Potatoes

5lb bag of red potatoes
1 lb sausage (fresh or smoked)
1 jalapeno chopped, no seeds
Lg onion chopped
Green bell pepper chopped
Red pepper chopped
Pkg green onions
2 cans vegetable broth
Peel and core out the center of potatoes and set aside. Preheat 12 DO, brown sausage, remove, add broth, cover so broth can boil. Mix sausage and all onions and peppers, season with season all. Stuff each pepper till full. Put a cooling rack in the pot and stand the potatoes up against each other. Steam until potatoes are tender with a knife, serve. SA SE BON (THAT SURE IS GOOD!!)

Our newest member is William Mosely from Lufkin, Texas and he joins us with a full rig ready to do some serious cooking. His sweet potato dish was a hit for his first outing.



One of our plans tfor this year is the Gale Merriwether Memorial cookout. It will be held in September, date to be announced. Make plans to join us. For more information, Contact Susie Perry @ 936-5040.

Susie Perry,
Tejas Chapter Advisor

SAN ANTONIO CHUCK WAGON GANG

December was a full month for us. On December 6, we went to Brooke Army Medical Center (BAMC) to cook for the soldiers and their families at the POWLESS House. We tagged on with The Eagle's nest Restaurant that cooked a fantastic Italian dinner and we set up in the portico/driveway and made DO Peach cobbblers for about 175 soldiers and their families. Many of the soldiers and families come out to see what we were doing and share the evening with us. What an evening. Because of what they give and do, we are able to do for them. We have a long ways to go to repay that debt!!!



Does this butter belong to anyone?



The December DOG was a treat indeed. Charlie Klein fried 2 turkeys and the rest of us made all the fixin's to go with it. We could have invited everyone in the park and still had food left over!!! This is what food, fun and fellowship is all about!!!

January and February weather and the burn ban have hampered our DOG's but we will be ready for March!!!

Yvonne Newton
Chapter Advisor

SAM HOUSTON CHAPTER



The Sam Houston Chapter's December DOG was well attended and we had a great time of Fun, Food, and Fellowship. This was our last get together for 2008 and the weather was great. The December DOG had 19 members and guests in attendance with 17 black pots placed on the table for all to share and enjoy.

The first Sam Houston DOG of 2008 was Saturday Jan 26th. Our attendance was very small to begin with, but we had several guests that joined us so by the end of our get together we had 14 members and guests with 7 black pots that were shared by all. Several of our members were sick, Tom Holden had surgery and Mafie and Charles McMath who always join us as visitors from the Tejas Chapter lost their travel trailer to fire the week before. Sorry you could not make it but you are in our prayers. Look forward to seeing everyone again hopefully at the February DOG.. Our next two DOGs will be Saturday February 23rd and Saturday March 29th. In April we will be moving our DOG to Sunday as the American Legion Pavilion where we meet is being used by others on Saturday. Our April DOG will be Sunday April 27th.



Our DOGs are in Texas at the American Legion Hall Pavilion on FM 1097 from 1:00 to 5:00 pm for the Saturday DOGs and 2:00 to 6:00 pm for the Sunday DOGs. We would love for anyone that can to join us.



Corn Casserole

12" Dutch Oven

Mary Merriwether

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

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

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

Makes 12 to 15 servings.

Black Forest Dump Cake

12" Dutch Oven

Mary Merriwether

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

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

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

Makes 12 to 15 servings.

Easy Chili

12" Dutch Oven

Patti & Wayne Corcoran

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

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

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

Makes 6 to 8 servings.

Mary Merriwether

Chapter Advisor

Wildflower Chapter

Happy Winter/Spring!

It has been a wonderful start of 2008 for our little group!

The dates we have had our DOGs on have been perfect weather-wise. We are hoping for the same for our up-coming ones!

January 6th found us cooking a wonderful assortment of goodies with the Lost Pines and Gonzales Groups at Fisherman's Park in Bastrop. Bob fried goodies to munch on while things cooked and Dea made a mess with fresh pasta! The spread was great as usual.

January 27th the WF chapter cooked in San Gabriel Park in Georgetown with several members and a few visiting friends. Michelle's Meatloaf was a beauty to behold and tasted even better! She followed a recipe from our cookbook and it turned out great! B'Ann fixed Stuffed Steak and a Plate-less Apple Pie. Who knew that could be done? Our visitors even showed up with munchies for all to enjoy while we waited for the food to cook! Thank you for participating even if you don't have cast iron. (yet!)

Our up-coming DOGs and DEMOs:

February 23rd at Sportsman's Warehouse in Round Rock, TX will be a 1 pm class/cooking demo. Details are still being worked out.

February 24th will be our regular DOG at San Gabriel Park in Georgetown TX starting at 1:30 pm with pots ready about 4:00. Let's try for an ALL SWEETS DOG, Celebrating Valentine's Day late.

March 1st and 2nd we have been asked to help out with a demo at Cabela's in Buda TX. Maybe this time we can keep from breaking their big Dutch oven! Who put that cold beef in that hot pot last time anyway? It is always fun out there

and they usually give the demonstrators a vendors' discount on merchandise purchased that day. Anyone need more cast iron?

March 29th I am heading up a class/demo at the Boy Scouts of America Scout Shop in Austin TX. This will be a two part demo with class times at 10 to 11:45 and 12:30 to 2:15. We will be teaching cast iron selection and care along with bread and one pot meals in the morning session with cast iron selection and care and sweets in the afternoon.

March 30th is our regular DOG location to be announced. I am thinking about doing just a bread DOG this time around. Watch the web calendar for more information.

April 5th is our next demo at Sportsman's Warehouse in Round Rock TX. This will be a fun-fill day of events for young and old with a cast iron cook off in the works. Some of us have been asked to be judges along with doing some demos on cooking.

April 27th is our regular DOG location to be announced. Watch the web calendar for more information.

May 17th is the General Membership DOG and Summer Meeting to be held at McKinney Falls Park in Austin TX. This is a BIG DOG with people coming from all over the state and beyond! Mike and I plan on being there for the weekend. Please see the calendar section for more information and plan on joining in on the fun!

Our calendar is filling up with FUN, FOOD and FELLOWSHIP! Don't miss out!

Karen Dufresne
Chapter Advisor

Recipes:

10 inch Dutch oven

Cheesy Garlic Monkey Bread

Karen Dufresne, Wildflower Chapter

1 loaf frozen bread dough, thawed
1 stick (1/2 cup) butter, melted
1/2 cup olive oil
2 Tablespoons finely minced fresh parsley
2 Tablespoons finely minced fresh garlic
Salt and pepper to taste (or seasoned salt)
1/2 cup crumbled Chevre Cheese
1/4 cup finely grated Parmesan Cheese

Lightly oil inside of Dutch oven

Cut dough into small pieces, about 1 to 1 1/2 inches and set aside.

Wisk together butter, oil, parsley and garlic in a shallow dish.

Dip balls into oil/butter mixture and arrange with crumbled Chevre Cheese in Dutch oven.

Sprinkle lightly with salt, pepper and top with Parmesan Cheese.

Cover Dutch loosely with plastic wrap and let bread rise until almost doubled in size, about 35 to 45 minutes. Don't let it get too close to the top of the oven or it will burn when baked.

Preheat lid with 14 to 16 coals. When bread has risen, bake with 6 coals on bottom, outside edge and 14 or so coals on the lid for about 35 minutes. Remove from heat and cool for a few minutes with the lid off. Turn out onto lid or plate and let cool for an additional 10 to 15 minutes. Pull apart and enjoy!

Upside-down Dutch oven Pizza

Karen Dufresne, Wildflower Chapter

1 frozen, fresh, or boxed pizza crust
1 can or jar of your favorite pizza sauce
All your favorite pizza toppings
Shredded cheese

Place lid of Dutch oven upside-down on a lid stand or something to hold it off the ground and steady. I used my 12 inch Camp Chef DO with the flat rimmed lid. It worked great. I did use a lid stand for a little more depth under it. It has "legs" on it, but hey are not long enough. Lightly oil inside of lid.

Place pizza crust on the lid, and then top with sauce, toppings and cheese.

Place lid over a ring of charcoal the same diameter of the lid, carefully cover with the upside-down Dutch oven.

Place 3 more coals than the diameter of the Dutch oven on the top, where the legs are now. For example: 10" Dutch = 13 coals, 12" = 15 coals. Bake till cheese is bubbly and golden brown, and pizza is hot. About 15 to 20 minutes.





I didn't touch it! Honest!



The Prairie Dogs

In January, the Prairie Dogs gave a house warming party for Prairie Dog member, Darrell Williams and experienced his wonderful new backyard – an excellent place for a Prairie Dog cookout.

A temperature control technique seminar given attracted the participation of new members as they learned how easy temperature control actually is.



This fireplace is the center piece of Darrell's backyard, but needed a few pots around it to make it home



Prairie Dog time to eat at White Rock Lake.

A month later, it was a rare 75 degree sunny February winter day with a slight breeze as 17 members of the DFW bunch gathered on Teepee Hill on the west side of White Rock Lake. A few that White Rock Lake hikers stop by to see what was happening.

The seminar series will continue at Cedar Hill State park. The seasoning secrets of cast iron will be discussed along with another temperature control seminar on April 5th.

INDEPENDENCE CHAPTER NEWSLETTER

We met with the Lost Pines chapter in Bastrop on November 4th. Attendance was small, but we did meet one new couple and helped them with the basics of cooking in the Dutch oven.

We joined Sportsman's Warehouse in Round Rock November 10th for our own version of National Turkey Day. Jerry and Irene Marin, and Vera and I cooked turkey in the Ultimate Turkey Roasters. Vera cooked a 16 inch oven full of dressing, and Dan Poggeymiller cooked traditional corn and other side dishes. We all cooked desserts for the crowd. The Sportsman's Warehouse cooks cooked deep fried turkey and grilled turkeys.

We held our Thanksgiving Weekend DOG in Rockport November 24th with a Chilly DOG. Weather was cold and rainy but the food was hot and the company was very good. We did out traditional fresh seafood feast.

The chapter met at Fisherman's Park, in Bastrop, on December 2nd, for our December DOG. I was under the weather, but I was told the attendance was good and the food was very good. We met there again on January 6th with a good turnout.

The January 19th Board Meeting, held at Highland Lakes, was well attended. We were

given a short presentation on food safety before the meeting. Our organization is in good financial condition and has good leadership. Our web site is up to date and is visited by many people daily. We set the date and place for the General Membership Meeting. It will be held the afternoon of May 17th, at McKinney Falls State Park, in South Austin. More information is available on the web.

Our monthly DOG's this spring will be held the first Sunday afternoon of each month, at Fisherman's Park in Bastrop.

Ken Brown
Chapter Advisor

Bare Pots Chapter

The weather at our December Christmas DOG was very nice as most of our members cooked wearing short sleeves. We did, however, miss our usual deep fried turkey as our long time member wasn't able to do so this year. Still, our members found more than enough great dishes to over stuff anyway.

The dishes cooked included the Brummel's hot dogs and hot apple cider, Mike Del Chambre's yeast risen pancakes and two pumpkin pies, Sandra Klassy's beef paprickash and home made lemonade, Monica Hubbard's festive rice, Marion Olson and Evie Fuller's cherry/pineapple cobbler, and Henry Holman's pulled port barbecue.

We were glad to have new members join our Chapter: Monica Hubbard and Don Marth. Two other members also came but had to leave before the feasting.

Following the feasting, attendance prizes were awarded by our usual drawing. First Place winner was Mike Del Chambre, Second Place winner was our new member Monica Hubbard, and the Third Place winners were Marion Olson and Evie Fuller.

Our annual awarding of a special prize to the person or crew who cooks with Dutch ovens most at our Chapter DOG's was the highlight of the Christmas DOG. It was Sandra Klassy who has now won this award for her third year in a row. However, our Advisor heard rumblings doing the presentation that this was the last time that she's win. Well, that remains to be solved during 2008 as to if she wins again or not.

We held our first DOG of 2008 on Feb. 2nd at our usual Eisenhower City Park under a very nice weather day that started off a bit cool but

warmed up nicely. Some of our regular members where out with the flu. Others were volunteers working the Stock show's opening day. But we had five new folks who came to see what Dutch oven cooking was about and hope that they come back to our next DOG. Our usual first Saturday of April DOG has been changed to occur on the last Saturday in March, the 29th, due to a conflict. For the past two years we've done a Dutch oven cooking demo at the Tejeda Middle School's Faire on the north side of Loop 1604. They asked us to return this year but later on changed the Faire's date to coincide with our usual April DOG, thusly making us move our DOG. This demo has been well accepted as part of the Faire since we are the only cooking demo that doesn't charge a fee for samples. Sandra Klassy will cook our lunch in Dutch ovens while the rest of us will cook and hand out samples of Dutch oven peach cobbler.

Peach Crunch

Ingredients: 2 cans (16 Oz) sliced cling peaches, drained – save ¼ cup of juice; 2 cups Keebler's Cinnamon Crisp Crackers (or any cinnamon graham-style crackers – about 12); ¼ cup brown sugar (firmly packed); ½ cup butter, softened.

Directions: Arrange peaches in greased 10" Dutch oven; pour juice over them; crumble the crackers. Mix in sugar and butter until crumbly then sprinkle over peaches. Bake at 375 degrees for 20-25 minutes.

Note: Adapted by Sandra from a Keebler Graham Cracker box.

Oklahoma Cowboy Stew

Ingredients: 1-1/2 lb. hamburger; 1 small onion, chopped; ½ teaspoon salt; ¼ teaspoon pepper; 4 medium potatoes, peeled and diced; 1 can (14 oz) beef broth; 2 Tablespoons Worchester sauce; 1 can (16 oz) diced tomatoes, undrained; 1 can (15 oz) Ranch style beans, undrained; 1 can (12 oz) whole kernel corn, undrained; 1 can (10-3/4 oz) tomato soup; 1 can (4 oz) chopped green chilies.

Instructions: Brown hamburger with onions, salt and pepper. Add potatoes and broth. Cook until potatoes are just tender. Add remaining ingredients. Cover and simmer until all is hot and done to how you prefer.

(This recipe was adapted by Sandra from a recipe sent to her by Johnny Watson who copied it from her mother, Winnie Collins of Oklahoma.)

Jiffy Yellow Cornbread

Sandra followed the recipe on the Jiffy box and cooked the cornbread in a 10" Dutch oven.

The next two recipes were cooked by the 2B'S
– Bill and Bev Brummel

San Antonio Stock Show Chuck Wagon Chili

Note: We used a 12" Lodge Dutch oven, but a 10" would do.

Ingredients: 1-1/2 lbs. 85/15 hamburger; 2 (15 oz) cans of Ranch style beans, undrained; 2 (14.5 oz) cans HEB's Petite Diced Tomatoes, undrained; 4 Tablespoons (or to taste) Menchaca Chili Mix (Institutional Pack); 2 Tablespoons HEB's olive oil; salt and pepper to taste.

Instructions: Heat olive oil in bottom of a 12" or 10" Lodge Dutch oven; cook and break up hamburger meat until all is browned; add beans and tomatoes, mixing well. Add salt and pepper if needed/ Simmer for 30 minutes.

Note: This makes a mild spiced chili. If not hot enough, add in what you need.

Pineapple Upside Down Cake

Note: We used Lodge's brand new 6" Camp Dutch Oven that holds a full quart.

Ingredients: 1 small can of crushed pineapple, drained; 1/2 the red cherries from a small bottle; 3 Tablespoons (unpacked) brown sugar; 1 box of Jiffy Yellow Cake Mix; 1-1/2 cups water.

Instructions: Lightly spray interior of oven with Pam olive oil. Put pineapple into bottom of oven. Place cherries around and into the pineapple. Sprinkle the brown sugar on top of both. Mix together the cake mix and water in a 2 quart bowl and then carefully pour the wet mix into the oven to just below the oven's top. Cook for 20 minutes using 8 hot briquets below and 6 on top. Then remove 3 briquets from below and 2 from top, cooking for another 15 minutes or until done. Remove oven's lid, place a plate over the oven's top and quickly turn the oven over using gloves. Carefully remove oven. Let the cake rest for a few minutes and then serve. Bill and Bev Brummel attended the annual LSDOS Board of Directors meeting held in Tow, northeast of Llano on January 19th. A lot was accomplished by our elected and appointed officers and committee members to make our LSDOS more member and family oriented.

Our normal April DOG will be held on March 29th at Eisenhower City Park starting at 9 AM due to a change of date of a demo we promised to do early last year. We're always open to all who wish to visit and share in the foods cooked in those wonderful cast iron Dutch ovens with us. We were pleased to have Richard Rosenau, Robert, Patricia and Mikey Rosas, and Les Laws who visited with us and sampled

our dishes. They promised to return at our next DOG.

We usually meet at Eisenhower City Park on N. W. Military Hwy. 2 miles north of Loop 1604 on the north side of San Antonio and just before the south entrance to Camp Bullis. Everybody is invited to come and share in the food, fun, and fellowship. However, to be sure as to where and when we meet, best call Bill ahead at (210) 675-3468.

Bill Brummel,
Chapter Advisor

Kokomo Cookers Chapter

- April 19th Brown County State Park. Park is near Bloomington Ind. Pots on the table around 12:30. For Camping and directions, please call Mike Soupley for details: (765) 437-0015
- May 3rd Missinawa State Recreation Area Near Peru Ind. Pots on the table at or around 12:30. For Camping and directions, please call Mike Soupley for details: (765) 437-0015
- May 24th and 25th Missinawa State Recreation Area near Peru Ind. We will be doing a breakfast DOG and a Lunch Dog. Call for information on camping and driving directions. Mike Soupley (765) 437-0015
- June 28th Santa Clause Land near Santa Clause Ind. We will be eating around 12:30. For Camping and directions, please call Mike Soupley for details: (765) 437-0015
- July 19th Indiana Beach near Monticello Ind. Pots on the table at 12:30 For Camping and directions, please call Mike Soupley for details: (765) 437-0015
- August 30th Twin Mills Campground near Shipshewana Ind. We will be doing a breakfast DOG and a Lunch Dog. Call for information on camping and driving directions. Mike Soupley (765) 437-0015
- September 20th Quabache State Park near Bluffton Ind. (Quabache is the Indian word for Wabash) For Camping and directions, please call Mike Soupley for details: (765) 437-0015

October 4th Missinawa State Recreation Area OCTOBER FEAST. We will most likely do a breakfast DOG. Camping reservations must be made early (March) due to the popularity of that weekend. . For Camping and directions, please call Mike Soupley for details: (765) 437-0015

Mike Soupley
Chapter Advisor

AMBER WAVES CHAPTER

We had a small gathering, on Saturday Jan. 26th. Only three families participated, but we really had some good food. The menu included Fiesta Chicken Soup, Cheeseburger potato soup, beer bread and an awesome apple cobbler. Many thanks to Diana & Eric for hosting this gathering. Eric had the shop warmed up and it was quite comfortable.

Plans are being made for cooking over the Memorial Day holiday at Cross Timbers State Park but date and time are unknown at this time. Things have been pretty quiet with the Amber Waves Chapter due to winter weather. We're looking forward to nicer weather and more Dutch oven cooking.

Ronda Barnow,
Chapter Advisor

Italian Sausage Soup

1 ½ lbs. ground Italian sausage
1 cup chopped onion
3 stalks celery, cut in ½" pieces
1 each large sweet red, yellow & green pepper, cut in ¾ - 1 inch pieces
2 tablespoon minced garlic (or more to taste)
3 - 14 ½ oz. cans Italian style stewed tomatoes, chopped
1 - 16 oz. can dark red kidney beans
1 - 15 oz. can butter beans
1 - 15 oz. can pinto beans
1 - 6 oz. can tomato paste
¾ cup sliced black olives
1 tablespoon chopped fresh basil
1 ½ teaspoons baking cocoa
2 or 3 teaspoons pepper (to taste)

Brown sausage in 12" Dutch oven (use a little olive oil if necessary). When sausage is almost brown, add onion, celery, chopped peppers & garlic. Saute until veggies are almost tender. Add the remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until flavors are blended.

Serve with grated cheese.
This recipe was adapted from a recipe we found on the Johnsonville website.

Ronda Barnow,

CONCHO VALLEY CHAPTER

The Concho Valley DOS had its February DOG on Saturday, February 2nd in Middle Concho Park in San Angelo. There were 15 in attendance along with three prospects. The next monthly DOG is scheduled for Saturday,

March 1st at Middle Concho Park. The theme for the DOG will be Mexican Food and the event will begin at 10AM.

We are encouraged as to the number of inquiries and interest in dutch oven cooking in San Angelo and surrounding area.

Brian Meeks
Melvin Rose
Concho Valley-Co-Chapter- Advisors

MESQUITE VALLEY CHAPTER

Mesquite Country has really had a fun fall and winter. We have had 3 dogs with Concho Valley, what a great bunch of people and friends. We have had several guest from across Texas attend our dogs. Our guest have really made the dogs fun and brought in new recipes for us to try. I am in the process of working with Kelly and Steve Thorp of Sonora, Texas to start a chapter in Sonora. West Texas has been very sparse in chapters but I am working to change that.

Mesquite Country has 3 new family members Ray and Eloise McGuffin, Danny and Jennifer King and Pat and Jackie Daves. Mesquite Country has several demos and regular 2nd Saturday dogs planned for this spring. In June I am teaching a cooking class for women at Fort Landcaster. The Crisp, Nichlos, Daves and King families have really worked hard promoting dutch oven cooking at Mesquite Country and other chapters.

I would like to invite LSDOS members to come join us on the 2nd Saturday of each month, starting at 10:00a.m. at Stockpen Crossing Park pavillon in Menard, Texas. Guess are wonderful!

Rodney Duderstadt
Chapter Advisor

Rodneys Egg Cups

1 package of deli ham
Eggs
season salt and dill weed
On a slice of ham cut a 1 1/2 inch v on the side at center
fold into a muffin tin to make a cup
Break egg into cup
add seasoned salt and a little dill weed
Bake in dutch oven at 350* until egg is done
Note other seasons can be used (your choice)
great pickup and snack

TOLEDO BEND CHAPTER

We were to meet in December, but the morning came with buckets of rain. The forecast didn't sound very good, so at 7:30 that morning, I cancelled it. As it turned out, by 9:00, the sky cleared and the sun came out...You can't outguess our East Texas weather...

January DOG

We met at 9:00 a.m. with the temperature around 29 degrees. Charles Chandler provided firewood for the fireplace in the covered pavilion at Boles Field. He kept a nice fire going and the coffeepot full. The weather did warm up a bit and it wasn't too bad after all. We had 4 cookers and we all had the same idea....CHILI....but each tasted different and was enjoyed by those who cooked and our visitors. Bobby Sterritt had planned on making chili, but after we had plenty, he did a very tasty sweet potato casserole. Two peach cobblers were our desserts...It turned out to be one of our best "visiting" days. We all pulled up chairs by the fireplace and had a good time just visiting with no one being in a rush.

The Toledo Bend DOG scheduled for Feb 16th. has been cancelled due to most of the members having conflicts for that date. Hopefully we will be ready for our March 15th DOG.

Carolyn Chandler
Chapter Advisor

RIO GRANDE VALLEY CHAPTER

The January 19th gathering of the RGV DOS is now history. We had a gathering of about 15 people which was great considering that the temperatures started out in the 40's and the wind was out of the North at about 15 to 20 mph. Boy Scout Troop 76 joined us and was onsite when we arrived. They had 2 pots of coffee on and were getting the tables and pots set up. We set out getting the our tables set up and quickly started some cinnamon rolls to go with the Troops coffee. As the morning progressed everyone got started on their main dishes. While the main entrees cooked Mike Key, a scout leader for Troop 76, began describing how they integrate Dutch Oven Cooking into their scouting program. Though Dutch oven Cooking is not a merit badge activity, the Troop uses it as an activity to help bond the Scouts into a cohesive unit. Everyone has their assignment whether it be food prep, table bussing, fire management, or KP duty. Mike said that they don't get to just open a can

and warm it up. Instead it has to be an ingredient in a multiple ingredient dish. The scouts also have to learn about the nutritional value of the dishes that they prepare. Once the scouts meet the key learning points in Dutch Oven Cooking, they earn the right to wear the Troop 76 official Dutch Oven Cooking T shirt.

Everyone enjoyed visiting as they continued the dish prep. Randy and Sylvia Ashley cooked up a Chili recipe that had been handed down in Sylvia's official family cookbook. They also prepared a pan of cornbread. Homer Serna cooked up a pot of Potato and Shrimp soup and an apple/walnut cake.

Troop 76 prepared a multitude of items including; Chili with Corn, Cowboy Stew, Sourdough Biscuits, Sweet Potato Crisp, Blueberry Bundt Cake, muffins, and I hope I am not forgetting anything. In attendance were also John Bearden, and from Troop 76 the Golnicks, Lewis, Emil, Melissa and Nicholas, Mike Key, Aaron Trevino, Arturo and David Cantu, Richard Sanchez, John Sparks, and Mike Cadena.

There might have been more and I apologize if I left your name off.

Things got mighty quiet around Noon. After Mike Key turned thanks, we chowed down. Everyone got plenty of lunch and if you left hungry it was your own fault as there was lots of delicious food leftover.

This is our third DOG and should qualify us to become an official chapter of the LSDOS. Randy told everyone about LSDOS and how to join.

After cleaning up everyone headed out with eager anticipation of our next gathering.

Randy Ashley
Chapter Advisor

HILL COUNTRY CHAPTER

Howdy Folks,
Not much been going on in the Hill Country Chapter of late because we have had to find a new place to have our dogs because the renting of a couple of places we go has gone out of sight of our budget. I am current leaning toward Kerrville Shriner Park just outside of Kerrville on Highway 173. It will cost each member a \$4.00 day use fee and if you wish to purchase a year pass it is just \$25.00 and covers everyone in your car or truck. I for one will spend the 25 bucks.

Currently we are under Gov. Perry's burn ban and I support the ban. I, like a lot of our members, am a volunteer firefighter and in the last couple of weeks we have lost over 6000 acres and a few structures in my area. Please be safe out there when using our old black pots. Don't let our pleasure turn into someone else's pain.

Looking forward to seeing all of you soon.

Butch Mize
Chapter Advisor



Lone Star Dutch Oven Society
State Board Meeting
Tow, Texas
January 18-20, 2008

Pre-meeting speaker.

Marilyn Hale, Texas Agri Life County Extension agent from Llano County spoke on food awareness and how to handle different foods.

She teaches certification to Restaurant Managers. This is a list of items to be aware of:

1. Hand washing 100* for 10 seconds washing up to the arms in hot soapy water
2. Cutting boards, utensils should be cleaned with 1 tsp bleach, and 1 qt. of 70* water
3. Vegetable- rinse in cool running water
4. Cross contamination-keep raw food separate from fresh food
5. Use separate cutting boards for meats and fruits/vegetables
6. Use separate plates for raw and cooked foods
7. Use cooking probes and calibrate often
8. Safely reheat more than once-if safely cooled and safely reheated
9. Foil wrapped bake potatoes
10. 140* hot holding temperature
11. 40* cold holding temperature

For further information, contact you local county extension agent.

Business meeting started immediately after guest speaker.

Rodney Duderstadt called the meeting to order at 3:35Pm on Saturday, January 19, 2008. He thanked everyone for traveling in the bad weather and arriving safely

The minutes from the last meeting were accepted as written.

The following proxy's were received:

Amber Waves-Mary Merriwether
Dogwood-Jim Lewis
Prairie Dog-Greg Petrey
Pan Handlers-Ken Brown
Concho Valley-Rodney Duderstadt
Lost Pines-Irene Martin
Bayou Pots-Irene Martin
Red River-Irene Martin
Mesquite-Ana Duderstadt
Heart of Texas Mansel Clay

Trustee Report-Greg Petrey

Income is at 116.4% of project Budget

Expenses are at 100.3% of projected budget

There is a report required by Federal Standards for non-Profits. Next year this report will have 2 years of data with side by side columns.

The proposed 2008 budget is an approximate 23% increase over 2007.

The Trustees reports were accepted with no questions and Butch Mize had first motion with Mansel Clay.

New Cookbook:

Rose stated that she needs more recipes. Send copies to her at four_treasures@hotmail.com (There is an underscore (_) between four and treasures)

The print cost should be around \$3-\$5 per book.

Lodge currently prints and distributes the cookbooks.

Oversight Committee

Yvonne Newton reported that the oversight committee feels that Greg (Trustee) is handling all financials in a timely manner and are pleased with where we are today with the accounting of all of the monies and products.

By-Laws

Jerry Martin, Ken Brown, Tommy Raykovich and Bruce Bonnet made some proposed changes. Jerry will email anyone a copy of these changes. The committee feels things are running well. This is an election year and by-laws cannot be changed but reviewed to get ready for the first 2009 meeting.

New Chapters

Irene Martin reported Concho Valley and Rio Grande have completed the three meeting necessary. We now have 36 chapters to date.

Several other areas are considering forming chapters at this time.

At this time, there are 11 lifetime members. These are all past presidents. There will not be nor more lifetime members going forward as this was changed in the last by-laws.

Website

Greg Petrey, webmaster, had a very detailed report on the activity of our web site. It averages 50,907 hits per month. There were 35,193 people visiting our website.

The top five countries accessing our site are USA, Canada, Australia, European Union and Great Britain. Several other details available upon request.

Problems encountered:

Hacking, email SPAM

Recommendations

Advisors submit information to be posted to the web.

Continue diligent management of the system.

Continue updates removing linked email addresses.

Investigate process for Advisors to maintain their own page, if they desire.

Investigate how to post and retrieve newsletter

Complete redesign of the website.

Newsletter

Yvonne Newton Stated that an email reminder will be sent as the next newsletter will be due to her by February 15, 2008. Send to email ynewton@swbell.net. She will send a response acknowledging receipt.

Yahoo Groups

Ken Brown will send address of all groups

2009 National DOG will be in Oklahoma

Old Business

Irene Martin ask about selling LSDOS cookbooks in State Parks. Jim Lewis will check into with Bear Hood.

Yvonne Newton will check into Girl Scout Shops.

New Business

Rodney Duderstadt-Insurance to cover Officers and Advisors

The motion was made by David Jones and a second by Rich McCabe. Greg Petrey will oversee and provide copy of the certificate to each advisor.

Proposal for dues paid for Advisors, Officers and committee members;

After much discussion, this proposal and the final vote did not pass.

Posting of recipes on the pots

Please have all members cooking post a copy of the ingredients of their delicacy on the pot so that everyone knows if they should partake. Too many allergies can cause too many problems that can be avoided.

Summer meeting place

There was much discussion and many places suggested for the summer meeting. It should be in the central corridor of Texas where it is most accessible to the membership. A committee was formed to investigate possibilities and it will be posted in the next newsletter.

New merchandise

Anyone with suggestions for new merchandise that LSDOS can promote and sell, contact Greg Petrey. Karen Dufresne wants everyone to wear nametags with the LSDOS Logo at DOGs. This would help new members and visitors get acquainted with our organization.

Membership Directory

Jim Lewis wants a membership be made available to all members. Greg has some ideas and will get with Jim to discuss.

Taster's Choice Awards

Rich McCabe came up with five award categories and after lunch everyone voted and the winners are::

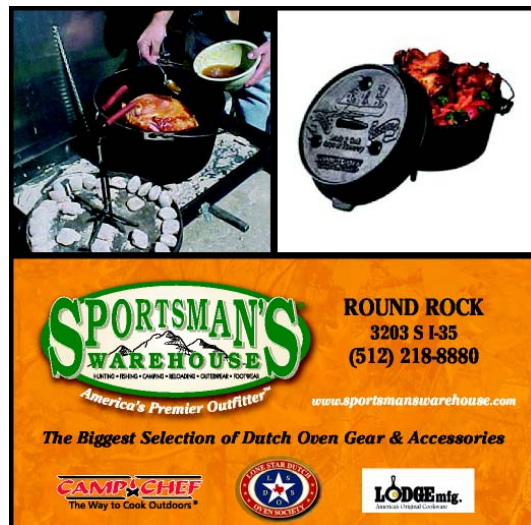
- 1) Meat Dish – Rodney Duderstadt
- 2) Side Dish – Susie Perry
- 3) Bread – Rose Perez
- 4) Dessert – Butch Mize
- 5) Casserole – Mansel Clay

Prayer List

Rodney Duderstadt asks that all members contribute anyone's name to a prayer list that we need to be thinking of. He listed several of our members that have had losses or tragedy in their family over the past months. This information will be passed to Greg Petrey and posted on the Members only portion of the website.

Rodney passed on several other personal notes of gratitude to members for their hard work and support.

Meeting was adjourned at 6:20PM



DIRECTORY OF 2008 LSDOS
BOARD OF DIRECTORS

President - Rodney Duderstadt
rodney7539@verizon.net, (325) 396-2283

1st Vice President - Mansel Clay
trevmclay1@verizon.net, (254) 842-7703

2nd Vice President - Irene Martin
momscricket7@hotmail.com,
(512) 251-4098

Secretary - Anton P. Hajek, III
tonyhajek@yahoo.com, (210) 834-4894

Trustee - Greg Petrey
grpetrey@yahoo.com, (817) 281-7619

Webmaster - Greg Petrey
grpetrey@yahoo.com, (817) 281-7619

Alabama - Camellia Chapter
Steve Bowdoin, Advisor
22fe@alabamadog.com, (334) 396-2466

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

Bastrop - Lost Pines Chapter
Georgia Lewis, Advisor
thegypsy5@netzero.net, (512) 295-3873
Usually meets first Sunday of the month
January-June and October-December

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

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

Carolinas - Long Leaf Pine Chapter
Keith Hansen, Advisor
FatDutchman@LetsCookDutch.com,
(864) 278-0371

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

Conroe/Huntsville - Sam Houston Chapter

Mary Merriwether, Advisor
mgmerri@charter.net, (281) 292-3960

Corpus Christi - Pioneers of the Gulf Coast
Chapter
Karen Howden, Advisor
JhowdenCC@aol.com, (361) 986-1268

Crockett - Tejas Chapter
Susie Perry, Advisor
suzyq3115@hotmail.com, (936) 546-1040
Usually meets first Saturday of the month

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

Dallas/Fort Worth - North Texas Prairie
Dog Chapter
Bruce Bonnett, Advisor
b.bonnett@tx.rr.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, (254) 842-7703
Usually meets third weekend of the month

Gonzales - Independence Chapter
Ken Brown, Advisor
kbrown@bcsnet.net, (830) 875-3995

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

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

Kansas - Amber Waves Chapter
Ronda L. Barnow, Advisor
rlb_51@yahoo.com, (620) 431-0947

Kerrville - Hill Country Chapter
Butch Mize, Advisor blackpotwizard@yahoo.com,
(830) 866-3396

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

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

Lumberton - Village Creek Cookers Chapter

Bo Clark, Advisor
clark4113@earthlink.net, (409) 246-3748
Usually meets second Monday each month except November

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

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

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

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

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

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

San Angelo - Concho Valley Chapter
Brian Meeks, Co-Advisor
brian.meeks@farmcreditbank.com,
(325) 944-7924
Melvin Rose, Co-Advisor
melvinrose@yahoo.com, (325) 942-1844

San Antonio - Bare Pots Chapter
Bill Brummel, Advisor
2bs@stic.net, (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, (210) 509-9437
Usually meets third Sunday afternoon of each month

Sherman - Texoma Dutchers Chapter
Connie Johnson, Advisor
crjp29@gmail.com, (903) 893-5397
Usually meets third Saturday each month

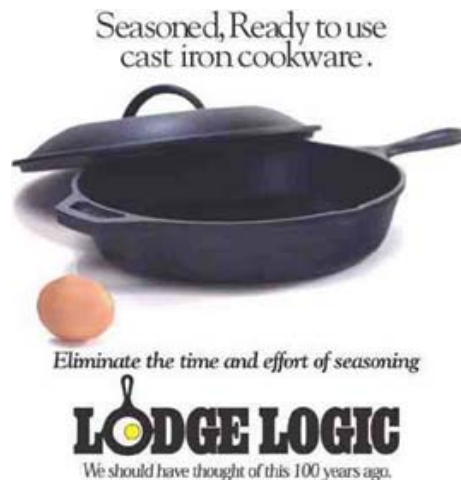
Tennessee - Backwoods Volunteers
Chapter
Ralph Patterson, Advisor
backwoodsvolunteers@yahoo.com,
(931) 619-1939

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

Traveling Dutch Oven Cookers Chapter
Richard McCabe, Advisor
outback@ktc.com, (830) 896-4059

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

Wichita Falls - Red River Valley Chapter
Dwayne Hill, Co-Advisor
hilltop4455@aol.com, (940) 692-0747
Harley Mills, Co-Advisor
padler28@aol.com, (940) 692-2598
Usually meets second Saturday of the month
March-May and September-November



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

FUN, FOOD, and FELLOWSHIP

LONE STAR DUTCH OVEN SOCIETY 2008 CALENDAR OF EVENTS

WWW.LSDOS.COM

- Feb 29-Mar 2** North Texas Regional DOG
Tyler State Park, Tyler, TX
Contact: Bruce Bonnett
lsdos@tx.rr.com (214) 328-6486
- Mar 1** Concho Valley DOG
Middle Concho Park, San Angelo, TX
Co-Advisors: Melvin Rose
melvinrose@yahoo.com
Brian Meeks brian.meeks@farmcreditbank.com
- Mar 2** Lost Pines & Independence DOG
12:30 p.m. – (?)
Fisherman's Park, Bastrop, TX
Ovens on the table by 3:00 p.m.
Contact Georgia at thegypsy5@netzero.net or
Ken at kbrown@bcsnet.net
- Mar 8** Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180
- Mar 8** Caddo Area DOG
Location To Be Announced
Chapter Advisor: Jerry Dukes
jddihwrr@windstream.net (903) 334-9346
- Mar 8** Magnolia Black Pots Demonstration
8:30 a.m.-2:00 p.m.
Bass Pro Shops Fishing Classic
Pearl, MS
Chapter Advisor: Biscuit T. Sims
n5hbb@yahoo.com, (601) 924-4264
- Mar 8** Mesquite Country DOG
Stockpen Crossing Park Pavilion
Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283
- Mar 10** Village Creek Cookers DOG
Boyett Farm, South Williford Road, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@earthlink.net (409) 246-3748
- Mar 15** Brazos Valley DOG - 10:00 a.m.-1:00 p.m.
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191
- Mar 15** Dogwood DOG & Demo - 9:00 a.m.-2:00 p.m.
Steele's Feed and Seed, Troup, TX
Contact: Andy Young swines2@aol.com
- Mar 15** Heart of Texas DOG
Fort McKavett State Historic Site
Fort McKavett, TX
Chapter Advisor: Mansel Clay
trevmclay1@verizon.net (254) 842-7703
- Mar 15** Piney Woods DOG
Rusk Railroad, Rusk, TX
Ovens on the table at 12:30 p.m.
Chapter Advisor: Chip Royder
forrestroyder@yahoo.com (936) 615-4195
- Mar 15** Saltgrass DOG - 1:00 p.m.-5:00 p.m.
Bear Creek Park, Pavilion No. 5
Houston, TX
Chapter Advisor: David Jones
kdavidjones@hotmail.com (281) 668-8254
- Mar 15** Toledo Bend DOG - 9:00 a.m.
Boles Field, Shelbyville, TX
Chapter Advisor: Carolyn Chandler
cchandler@qzip.net (936) 598-5349
- Mar 16** San Antonio Chuck Wagon Gang Demo
San Antonio Rough Riders Cowboy Action Shooting
Society, Ovens on the table by 11:30 a.m.
Chapter Advisor: Yvonne Newton
ynewton@swbell.net, (210) 509-9437
- Mar 16** Seabreeze "Irish" DOG - 1:00 p.m.-5:00 p.m.
Behind Maxwell Center, Deer Park, TX
www.lsdos.com/sb.html
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org (281) 471-6665
- Mar 29** Bare Pots Swap/Sell DOG - 9:00 a.m.-12:30 p.m.
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Bill Brummel
2bs@stic.net (210) 675-3468
- Mar 29** Sam Houston DOG - 1:00 p.m. - 5:00 p.m.
American Legion Hall Pavilion, Willis, TX
Chapter Advisor: Mary Merriwether
mgmerri@charter.net (281) 292-3960
- Mar 30** Wildflower DOG
Location To Be Announced
Chapter Advisor: Karen Dufresne
kdufresne@austin.rr.com (512) 388-5492
- Apr 5** Dogwood DOG & Demo - 9:00 a.m.-3:00 p.m.
Freshwater Fisheries Center, Athens, TX
Contact: Andy Young swines2@aol.com
- Apr 5** North Texas Prairie Dog DOG & Demo
10:00 a.m.-4:00 p.m.
Cedar Hill State Park Mini Expo, Cedar Hill, TX
Chapter Advisor: Bruce Bonnett
lsdos@tx.rr.com (214) 328-6486
- Apr 6** Lost Pines & Independence DOG
12:30 p.m. – (?)
Fisherman's Park, Bastrop, TX
Ovens on the table by 3:00 p.m.
Contact Georgia at thegypsy5@netzero.net or
Ken at kbrown@bcsnet.net
- Apr 11-13** SE Texas Regional BIG DOG
Sam Houston National Forest
Kelly's Pond Campground
West of New Waverly, TX
Contact: David Jones
kdavidjones@hotmail.com (281) 668-8254

LONE STAR DUTCH OVEN SOCIETY

2008 CALENDAR OF EVENTS

Page 2

Apr 12 Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180

Apr 12 Caddo Area DOG
Location To Be Announced
Chapter Advisor: Jerry Dukes
jddihwrr@windstream.net (903) 334-9346

Apr 12 Concho Valley DOG - 10:00 a.m.-1:00 p.m.
Middle Concho Park, Lake Nasworthy
San Angelo, TX
Contact: Melvin Rose
melvinrose@yahoo.com (325) 942-1844

Apr 12 Dogwood DOG
East Texas Tractor Show & Swap Meet
Canton, TX
Contact: Andy Young swines2@aol.com

Apr 12 Mesquite Country DOG
Stockpen Crossing Park Pavilion
Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283

Apr 14 Village Creek Cookers DOG
Boyett Farm, South Williford Road, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@earthlink.net (409) 246-3748

Apr 19 Brazos Valley DOG - 10:00 a.m.-1:00 p.m.
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191

Apr 19 Heart of Texas DOG
Festival Park, Brownwood, TX
Chapter Advisor: Mansel Clay
trevmclay1@verizon.net (254) 842-7703

Apr 19 Kokomo Kookers DOG
Brown County State Park
Near Bloomington, IN
Ovens on the table around 12:30 p.m.
Chapter Advisor: Mike Soupley
(765) 437-0015

Apr 19 San Antonio Chuck Wagon Gang DOG
Eisenhower City Park, San Antonio, TX
Ovens on the table by 11:30 a.m.
Chapter Advisor: Yvonne Newton
ynewton@swbell.net, (210) 509-9437

Apr 19 Toledo Bend DOG - 9:00 a.m.
Boles Field, Shelbyville, TX
Chapter Advisor: Carolyn Chandler
cchandler@gzip.net (936) 598-5349

Apr 20 Seabreeze "Pot Luck" DOG - 1:00 p.m.-5:00 p.m.
Behind Maxwell Center, Deer Park, TX
www.lsdos.com/sb.html
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org (281) 471-6665

Apr 26 BIG DOG/Cooking Demonstration/Classes
Lake D'Arbonne State Park, Farmerville, LA
Contact: Bill Ryan
billryan@bayoupots.org (318) 741-1180

Apr 26 Dogwood DOG - 10:00 a.m.-2:00 p.m.
Bluebird Festival, Wills Point, TX
Contact: Andy Young swines2@aol.com

Apr 26 Piney Woods DOG
Location To Be Announced
Chapter Advisor: Chip Royder
forrestroyder@yahoo.com (936) 615-4195

Apr 27 Sam Houston DOG - 2:00 p.m. - 6:00 p.m.
American Legion Hall Pavilion, Willis, TX
Chapter Advisor: Mary Merriwether
mgmerri@charter.net (281) 292-3960

Apr 27 Wildflower DOG
Location To Be Announced
Chapter Advisor: Karen Dufresne
kdufresne@austin.rr.com (512) 388-5492

May 3 Kokomo Kookers DOG
Missinawa State Recreation Area
Near Peru, IN
Ovens on the table at or around 12:30 p.m.
Chapter Advisor: Mike Soupley
(765) 437-0015

May 4 Lost Pines & Independence DOG
12:30 p.m. - (?)
Fisherman's Park, Bastrop, TX
Ovens on the table by 3:00 p.m.
Contact Georgia at hegy5@netzero.net or
Ken at kbrown@bcsnet.net

May 10 Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180

May 10 Caddo Area DOG
Location To Be Announced
Chapter Advisor: Jerry Dukes
jddihwrr@windstream.net (903) 334-9346

May 10 Mesquite Country DOG
Stockpen Crossing Park Pavilion
Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283

May 10 North Texas Prairie Dog DOG - 10:00 a.m.-2:00 p.m.
Florence Ranch Homestead, Mesquite, TX
Chapter Advisor: Bruce Bonnett
lsdos@tx.rr.com (214) 328-6486

May 12 Village Creek Cookers DOG
Boyett Farm, South Williford Road, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@earthlink.net (409) 246-3748

May 16-18 BIG DOG & Membership Meeting
McKinney Falls State Park, Austin, TX
Contact: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283

May 17 Brazos Valley DOG - 10:00 a.m.-1:00 p.m.
Brazos Center Pavilion, Bryan, TX
Chapter Advisor: Shervonne Davis
shervonne@tamu.edu (979) 776-1191

May 17 Heart of Texas DOG
Festival Park, Brownwood, TX
Chapter Advisor: Mansel Clay
trevmclay1@verizon.net (254) 842-7703

LONE STAR DUTCH OVEN SOCIETY

2008 CALENDAR OF EVENTS

Page 3

- May 17** Piney Woods DOG
Location To Be Announced
Chapter Advisor: Chip Royder
forrestroyder@yahoo.com (936) 615-4195
- May 17** San Antonio Chuck Wagon Gang DOG
Eisenhower City Park, San Antonio, TX
Ovens on the table by 11:30 a.m.
Chapter Advisor: Yvonne Newton
ynewton@swbell.net, (210) 509-9437
- May 17** Seabreeze "Brunch" DOG - 9:00 a.m.-Noon
Seabreeze Park, La Porte, TX
www.lsdos.com/sb.html
Chapter Advisor: Bob Gidney
bobgidney@ani-lati.org (281) 471-6665
- May 24-25** Kokomo Kookers Breakfast and Lunch DOG
Missinawa State Recreation Area
Near Peru, IN
Ovens on the table at or around 12:30 p.m.
Chapter Advisor: Mike Soupley
(765) 437-0015
- May 24** Magnolia Black Pots Demonstration
8:30 a.m.-2:00 p.m.
Bass Pro Shops Camping Classic
Pearl, MS
Chapter Advisor: Biscuit T. Sims
n5hbb@yahoo.com, (601) 924-4264
- May 25** Wildflower DOG
Location To Be Announced
Chapter Advisor: Karen Dufresne
kdufresne@austin.rr.com (512) 388-5492
- Jun 1** Lost Pines & Independence DOG
12:30 p.m. - (?)
Fisherman's Park, Bastrop, TX
Ovens on the table by 3:00 p.m.
Contact Georgia at thegypsy5@netzero.net or
Ken at kbrown@bcsnet.net
- Jun 7** Bare Pots DOG - 9:00 a.m.-12:30 p.m.
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Bill Brummel
2bs@stic.net (210) 675-3468
- Jun 7** Piney Woods DOG
Location To Be Announced
Chapter Advisor: Chip Royder
forrestroyder@yahoo.com (936) 615-4195
- Jun 9** Village Creek Cookers DOG
Boyett Farm, South Williford Road, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@earthlink.net (409) 246-3748
- Jun 14** Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180
- Jun 14** Caddo Area DOG
Location To Be Announced
Chapter Advisor: Jerry Dukes
jddihwrr@windstream.net (903) 334-9346
- Jun 14** Mesquite Country DOG
Stockpen Crossing Park Pavilion
Menard, TX
Chapter Advisor: Rodney Duderstadt
rodney7539@verizon.net (325) 396-2283
- Jun 21** Heart of Texas DOG
Festival Park, Brownwood, TX
Chapter Advisor: Mansel Clay
trevmclay1@verizon.net (254) 842-7703
- Jun 21** San Antonio Chuck Wagon Gang DOG
Eisenhower City Park, San Antonio, TX
Ovens on the table by 11:30 a.m.
Chapter Advisor: Yvonne Newton
ynewton@swbell.net, (210) 509-9437
- Jun 28** Kokomo Kookers DOG
Santa Clause Land
Near Santa Clause, IN
Ovens on the table around 12:30 p.m.
Chapter Advisor: Mike Soupley
(765) 437-0015
- Jul 12** Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180
- Jul 14** Village Creek Cookers DOG
Boyett Farm, South Williford Road, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@earthlink.net (409) 246-3748
- Jul 19** Kokomo Kookers DOG
Indiana Beach near Monticello, IN
Ovens on the table around 12:30 p.m.
Chapter Advisor: Mike Soupley
(765) 437-0015
- Aug 2** Bare Pots "Brunch Time" DOG - 8:00 a.m.-NOON
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Bill Brummel
2bs@stic.net (210) 675-3468
- Aug 9** Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180
- Aug 11** Village Creek Cookers DOG
Boyett Farm, South Williford Road, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@earthlink.net (409) 246-3748
- Aug 30** Kokomo Kookers Breakfast and Lunch DOG
Twin Mills Campground near Shipshewana, IN
Ovens on the table at or around 12:30 p.m.
Chapter Advisor: Mike Soupley
(765) 437-0015
- Sep 8** Village Creek Cookers DOG
Boyett Farm, South Williford Road, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@earthlink.net (409) 246-3748
- Sep 13** Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180

LONE STAR DUTCH OVEN SOCIETY

2008 CALENDAR OF EVENTS

Page 4

- Sept 20** Kokomo Kookers DOG
Quabache State Park near Bluffton, IN
Chapter Advisor: Mike Soupley
(765) 437-0015
- Sept 20** Saltgrass DOG - 1:00 p.m.-5:00 p.m.
Bear Creek Park, Pavilion No. 6
Houston, TX
Chapter Advisor: David Jones
kdavidjones@hotmail.com (281) 855-2275
- Sep 28** Wildflower DOG
Location To Be Announced
Chapter Advisor: Karen Dufresne
kdufresne@austin.rr.com (512) 388-5492
- Oct 4** Bare Pots DOG - 9:00 a.m.-12:30 p.m.
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Bill Brummel
2bs@stic.net (210) 675-3468
- Oct 4** Kokomo Kookers Breakfast DOG
Missinawa State Recreation Area
OCTOBER FEAST
Near Peru, IN
Chapter Advisor: Mike Soupley
(765) 437-0015
- Oct 11** Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180
- Oct 13** Village Creek Cookers DOG
Boyett Farm, South Williford Road, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@earthlink.net (409) 246-3748
- Oct 18** Saltgrass DOG - 1:00 p.m.-5:00 p.m.
Bear Creek Park, Pavilion No. 5
Houston, TX
Chapter Advisor: David Jones
kdavidjones@hotmail.com (281) 855-2275
- Oct 26** Wildflower DOG
Location To Be Announced
Chapter Advisor: Karen Dufresne
kdufresne@austin.rr.com (512) 388-5492
- Nov 8** Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180
- Nov 8** Syrup Festival & DOG
Boyett Farm, South Williford Road, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@earthlink.net (409) 246-3748
- Nov 23** Wildflower DOG
Location To Be Announced
Chapter Advisor: Karen Dufresne
kdufresne@austin.rr.com (512) 388-5492
- Dec 6** Bare Pots "Anything Goes" Christmas DOG
9:00 a.m.-12:30 p.m.
Eisenhower City Park, San Antonio, TX
Chapter Advisor: Bill Brummel
2bs@stic.net (210) 675-3468

Dec 8 Village Creek Cookers DOG
Boyett Farm, South Williford Road, Kountze, TX
Chapter Advisor: Bo Clark
clark4113@earthlink.net (409) 246-3748

Dec 13 Bayou Pots DOG
Cypress-Black Bayou Park, Benton, LA
www.bayoupots.org
Chapter Advisor: Bill Ryan
billryan@bayoupots.org (318) 741-1180

