

LONE STAR DUTCH OVEN SOCIETY

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THE DUTCH OVEN

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Marion Olson

OUR PREZ SAYS

Things are finally beginning to move along with our banking problems. Much slower than we had planned! First it was a State Limited Sales Tax number and then it was a Federal Identification Number. Both were required in order to open an account. Tom Earnest used to be a Vice-President of a bank and he was almost pulling his hair out over these new red tape regulations!

Our LSDOS is growing! A Chapter in Wichita Falls is trying to start up. They've had two DOGs already and only need to hold one more DOG and report on all of them, as per our BYLAWS, before becoming a certified Chapter.

The Pioneers of the Gulf Coast Chapter had a BIG DOG that was very successful. Our LSDOS demonstration at the Sports Afield Texas Sportsmen's Fair had a great crew to show up and work with. See the squib on the Fair elsewhere in this issue.

The cookbooks are available! Contact Beth Haynie if you need cookbooks.

It is with great regret that I have accepted Sue Dohmann's resignation as our LSDOS secretary. We will need to replace her at our Bastrop DOG and Business meeting.

Tax Permit & Banners

At long last, our state sales tax permit and Federal ID number have been received! Everybody's check that has been held up has now been deposited into our LSDOS bank account and our LSDOS is now fully operating off our own money and not some of our member's personal bank accounts. Special THANKS, especially to Tom Earnest, and to Bill Brummel for their carrying our society with their personal funds for several months.

Each Chapter's LSDOS banner will soon be available. They, too, were delayed due to our banking problems. It is hoped that each Chapter's Advisor will be able to pick up their Chapter's banner at our June 2nd Summer DOG and Business Meeting at Bastrop State Park.

Also, those Chapter Advisors that have not yet secured their Lodge Cast Iron banner may do so from Bill at Bastrop.

LSDOS Annual State-Wide DOG and Membership Meeting

Our annual summer gathering of LSDOS members will occur on June 2nd again at Bastrop State Park in the same pavilion as in previous years. For you first-timers, just stop at the Park's office at the entrance and tell them you're with the LSDOS group and they will direct you to the proper location. As in the past, most members will cook up one of their favorite Dutch oven dishes on site with the lunch meal aimed for 12 noon.

We had over 50 of our members present at our Bastrop meeting last year and it is hoped that all Chapter Advisors, or their representative, will attend this meeting as important business in addition to the items covered below are to be brought forward, discussed, and voted on.

Following the meal, the business meeting will elect three Chapter Advisors from those who were recently elected during the months of April or May, as called for in our LSDOS BYLAWS, from their respective Chapters to serve on our Board of Directors for the next 12-month period. There will also be an appointment of someone to serve as our LSDOS interim Secretary until our annual Winter Business Meeting and all elected officers assume their office in January 2002. We will also nominate our slate of LSDOS officers for 2002. The ballots will be sent out in the August issue of our newsletter and the winners announced in the November issue. They will take over their LSDOS office position and Board of Director's duties at the January 2002 business meeting.

Mumme's Demo

On Saturday, Jan. 20th, the Bare Pots Chapter was invited by Sharon Stewart to do a Dutch oven cooking demonstration for one of our LSDOS company members, Mumme's Seed and Supply Store. Mumme's is a Lodge dealer and carries a large stock of Lodge products besides just Dutch ovens. See pictures of their Lodge display and the demo elsewhere in this issue.

Mike and Helen Leininger, Charlene Simmons, and Marion Olson cooked six ovens of peach cobbles and served them with ice cream on top to about 250 customers. We all had a great time promoting Lodge cast iron, our LSDOS, and our Bare Pots Chapter. Thanks to Mumme's for their invitation and help on this demonstration.

SPORTS AFIELD TEXAS SPORTSMEN'S FAIR

The first of the three major LSDOS demonstrations planned for this year started off a bit cool but in sunshine on Friday morning, March 16th, became progressively cloudier and colder on Saturday, and quickly and prematurely ended in a strong thunderstorm that flushed out vendors, demonstrators and the public by noon on Sunday, the 18th, along with a wind chill factor of 24 degrees! It was a disappointment to both the Sports Afield folks as well as everyone else involved with the Fair. However, our LSDOS Dutch oven demo was a most popular site from the get-go and continued to be right up to when the Fair was closed down.

An estimated two thousand folks visited our booth on Friday, six or seven thousand

on Saturday, and we could hardly shoe horn visitors inside our tented booth on Sunday morning since we were the hottest booth going! On both Friday and Saturday we cooked up enough baked beans to allow well over four thousand visitors to get a good sample. We started off Sunday morning early by cooking up over 200 breakfast tacos for the Sports Afield crew, vendors, and ourselves. Those tacos didn't last very long! Returning to cooking beans, our valiant crew had a rough time in staying up with the demand by both the public and other demonstrators who were seeking out ANYTHING warm, much less as good and delicious as our baked beans! Well, until the heavens opened up and poured down with a vengeance, that is.

And all Sunday morning long, we didn't ever seem to lack having a few LSDOS members more than willing to keep our charcoal chimneys full of fresh charcoal and roaring as they tried to stay warm. In fact, there were several times when it was very difficult to get close enough to those chimneys to remove needed hot charcoal for the ovens due to how many members were "tending" to those warmth-producing chimneys! Perhaps a very mild statement could be made that it was COLD! and WET! and MISERABLE! that whole morning? And then, to top everything off, rain water started draining and running through most of our booth.

Still, in spite of the low numbers of visitors and the wet and cold weather, we were quickly informed by the Sports Afield folks that we MUST! be back for next year's efforts.

Those LSDOS and Chapter members working at the booth included Butch Mize from the Prairie Dog Chapter (he brought and put on display his cowboy boot cooking table that caught a lot of visitor's attention), Mary and Bob Musselman along with Karen and Mike Dufresne from the Black Pots Chapter, our President Marion Olson, Harry and Daisy Willard, Dixon White, Tom and Jane Moreland, Mike Delchambre, Charley Kline, and Bev and Bill Brummel from the Bare Pots.

A special THANK YOU go out to both Daisy Willard and Bev Brummel who talked to each and every visitor, sold over 50 cookbooks, passed out literature and DOG information when requested, and signed up new LSDOS and Chapter members during the entire Fair.

Bare Pots Demonstrate 1880's Cooking

San Antonio's Bare Pots Chapter was asked by the Leon Valley Historical Society to do a complete Dutch oven supper for their financial supporters. Five of the Bare Pots and one Hill Country member cooked up an 1880's historical meal consisting of Hoppin' John, carrots, mixed cut green beans with new 'taters and onions, biscuits, and peach cobbles supposedly for a total of 40 folks. Fifty-two actually showed up.

The meal was cooked and served on the grounds of the Huebner/Onion Homestead and stage stop that was built back in the late 1850's from native stones found in the area and mud from nearby Leon Creek. The Historical Society is currently in the process of bringing the old house back to its former beauty. Once the house project is completed, the Historical Society's proposed plans are to make the house and its adjoining acres into a nature park and study area.

Once well outside San Antonio, the house is now right along side of heavily traveled Bandera Rd. (Texas Highway 16) a few blocks north of Loop 410.

Those Bare Pot members cooking included our LSDOS President Marion Olson, Dixon White, Betty Tope and Bill and Bev Brummel. John Van Cise, a member of the Hill Country Chapter came down from Kerrville to give his welcomed and delicious assistance.

Testimonial from a satisfied web visitor!

Big Ol' Texas Howdy,

A few months back I was invited to a DOG. It was held at the Fairfield State Park with the Expo they were having. I was staying in my pick-up and the offer was most graciously accepted. Well I have dined at some of the best places in the country. I will tell you that I am good fixer of food. Not a great cook or anything like that. I do enjoy a good meal. What the Saltgrass Chapter turned out that night still brings the juices to my mouth just thinking about it. Ann Carr did a great job on the DOG. She Has Won MY Heart. So when something came up on the web about recipes for campfire cooking I could not get the keys going fast enough to say all the good ones I had to contribute. Then I thought of Ann and the DOG. I just bowed out and got to surfing the web till I found your site. BOY am I a happy Camper.

Thanks

Allen Crise FFF Certified Flycasting Instructor

CHAPTER NEWS

Bare Pots Chapter - Our April 7th DOG was held at the usual Eisenhower Park in San Antonio. What a beautiful spring day! A bit cool at first but our 23 cookers warmed up the area with wonderful cooking aromas that held all 41 of us in anticipation of the great food to come!

Our cooking theme for this DOG was "Texas Independence Foods." Our cooking theme for those who'll attend our in-town DOG instead of the LSDOS DOG at Bastrop State Park on June 2nd will be "June's Bursting Out!" Those Bare Potters who attend either DOG will still be counted as attending a DOG towards our December drawing for the 2002 Olympic Winter Games Lodge 12" Dutch oven.

At our business meeting, it was voted in that anyone attending either a Bare Pot or LSDOS demonstration would be accorded with having attended a missed Bare Pot DOG on a one-to-one basis. Two of our guests, Linda Persyn and Shirley Owen from the Leon Valley Historical Society, requested that we cater a dinner at their next members meeting. See the report on this dinner elsewhere in this issue. Also at this meeting, according to sponsoring LSDOS BYLAWS, an election was held to determine our Chapter Advisor for the next 12 months. Bill Brummel was unanimously elected.

As part of our normal DOG events, following the meeting, a table full of attendance prizes was drawn by lot and awarded. All such prizes consisted of items that can be well used in Dutch oven cooking like bags of charcoal, tongs, spatulas, nylon scrubbers, Pioneer biscuit and cornbread mixes, etc.

It is hoped that quite a few of our Bare Potters will be able to attend the annual summer LSDOS State-Wide DOG and Business meeting at Bastrop State Park. Bill Brummel.

Hill Country Chapter - We met February 10th at Windmill Acres, Center Point, TX, with 12 attending. One visitor from Indiana was an experienced cook and we wished he lived in our neighborhood. It was a little cool, so we missed a few of our regular cookers. They were recovering from "what ever it is" going around. But those who attended had a good time and enjoyed some great food. We had some new untried recipes and some old favorites that people brought to share with us. We had a short meeting and I think we will be trying some exciting new ideas in the future. We hope any and all will mark their calendars for the 2nd Saturday of each month and come join us at Windmill acres. It's not "Green Acres" yet but will be lovely in the next few months and I guarantee the food and fellowship. Betty Bennett.

Smoking Pots Chapter - Our March 25th "Draw Recipe" was a great success! Everyone was very kind with his or her selection of recipes for the Draw, and no one had any problem cooking someone else's dish. We had one of our newer "cookers" doing Rick's Chicken Stroganoff-Light recipe (you did great Kathi Jo!). I'd definitely call you an experienced Dutch Oven Cooker now! Other items on the menu were: Karen's Butternut Bake (butternut squash and apples) cooked by Peggy, Kathy Jo's Chicken Pot Pie with Italian Sausage cooked by Mary, Peggy's Apple Dump Cake was cooked by Rick, and Mary's Apple Cinnamon Brown Betty recipe was cooked by Karen. All this was topped off by a bottle of Texas wine provided by Joan! As usual, there was more than enough food to go around.

We had John & Elizabeth Hood and their two boys as guests. They liked it so much; they not only bought a cookbook, but also filled out an application to become members as well -WELCOME. Of course we tried to make them feel right at home ("John how about making the pie crust for the pot pie, and Elizabeth, how about chopping up those onions?"). Upon seeing the piles of Apples needed for all the "Apple Dishes", Joan, also a guest, quickly pitched in to help peel some of the pinkest apples we've ever seen! I think the store must have injected some "pink" dye into those apples!!!

Peggy Tombs asked if we would consider changing our April meeting to the 28 so we could help her cook at the Camp Ben McCullough Veterans Camp. Directions from Austin are 290W past Oak Hill, then left on PM 1826 for approximately 12 -13 miles on your left. You'll see signs and if you miss it, just look for the Salt Lick Restaurant; the left turn is across the street. Just bring your ovens and cook stands, Peggy's other group is providing the food and charcoal. If you want more info call Peggy at 830-693-2532. Due to this request, which we just couldn't pass up, our April meeting will be Saturday, April 25th instead of the 29th. As we entered the glade with our modern day chuck wagons (pickup trucks), we saw girls dressed in hoop skirts and gloves, men and boys wearing uniforms, and carrying muskets. As the cannons fired, smoke belled over the meadow. You guessed it; we were arriving at Camp Ben McCollough for the annual meeting of the *Children of the Confederacy*. We had four visitors come down from Dallas to learn about cooking along with the Confederacy folks. We let them know about the Chapter in Dallas - I think Dallas to Austin is a little far to drive every month, but they're always welcomed and we enjoyed their company immensely.

In order to teach the children how to cook in Dutch ovens, we kept the menu simple. The children filled 8 Dutch ovens with chicken and rice and another 4 Dutch ovens were filled with the makings of peach cobbler. There was also baked beans and steamed corn on the cob. Needless to say, all had a great time and of course wanted to eat dessert first!

The theme for the May meeting has been changed to be "Desserts" instead of potluck! We'll be having a Brownie Troop visit us to see how to cook in a "black pot" as they call it. The May meeting will be at Mary's house as usual. Mary Musselman & Rick Duncan.

Pioneers of the Gulf Coast Chapter - We held our second DOG for the year at Heritage Park in Corpus Christi on March 24. It was a wonderful event which included many out-of-town guest cooks. We had participants from Houston, Crosby, Kerrville area, and Freer. I believe all were impressed by just exactly what Duane could do with a peach cobbler and a loaf of bread. We had 67 pots cooking and once again, we were scrambling for people to eat. For some reason, we just keep going overboard, but that's what we like to do - cook. We did manage to have many people come the Mid-west and Canada along with two men from France. They were certainly surprised by the south Texas hospitality. Where else do you wander into a town and then eat such a variety of dishes?

After dinner, we held our usual business meeting which included concerns about the future of LSDOS. The consensus was to hang in and hang on. It was clarified to many of the members what the problems were and how they were being handled. (**Ed's Note:** See reports on these "problems" and their "handling" elsewhere in this issue.)

On a lighter note, we did celebrate Betty McCain's 43rd (?) birthday with cake and song. Happy Birthday Betty!

We were invited to participate in San Jacinto Day, April 21st, at San Jacinto State Park in Houston and some members expressed interest in this. The PGC's were invited to demonstrate Dutch oven cooking to Jr. High students at Pioneer days on May 3rd and 4th. Because this is during the week, not all members will be able to attend.

Our next DOG is scheduled for the weekend of June 23rd. We wanted to make this a camping DOG and decided to try to return to Wilderness Lakes Resort at Lake Mathis.

Karen Howden.

Village Creek Cookers - Let me tell you how good the food was at our April DOG. It just can't get any better than this. And since we didn't even have all our regular cooks, a cookers world is a busy place. After dinner we sat around in lawn chairs enjoying the creek, the woods, and the peacefulness that comes from a good meal with good friends. Just a great day!

Lonnie Brown, who owns the "Landing" on the other side of the creek from Village Creek State Park, called and offered the use of his park for one of our DOGs.

Talk about a pair of good deeds, Charles and Lois didn't build a Gazebo at their house, they built one at the nursing home down the street. And Jim Lyons went to Village Creek State Park and painted a cabin for them. It's a beautiful shade of Parks and Wildlife brown. Good jobs and deeds folks!

Batson is having a festival on the 17th through 19th of May. Margaret Hobbs, a friend of Jim and Chris, and a visitor at our March DOG, has invited us to hold a cooking demonstration at their "Oil Patch" festival. I told her I was sure some of us would arrange to be at their celebration on Saturday May 18th, ready to eat about noon.

Well, it was bound to happen, it just happened sooner than I expected. The Beaumont Enterprise is going to do a feature story on our LSDOS chapter of Village Creek Cookers. Jane McBride of that great publication is going to come to our next gathering to learn more about the old art of Dutch oven cooking. So polish your pots, bring lots of charcoal and let's put out a fine spread.

Our next gathering will be at Charles and Lois's house on Broussard Road in Beaumont. Take Tram road exit from highway 69/96 north of Beaumont, go west, take

Broussard Road to the right at the Y. It will be on May 7th. Glen Cook.

LSDOS/CHAPTERS PHOTO GRAVURE

Butch Welch, our new LSDOS and Bare Pot member from Idaho, displaying his portable Dutch oven cooking table - NEAT!



Bare Pot Chapter



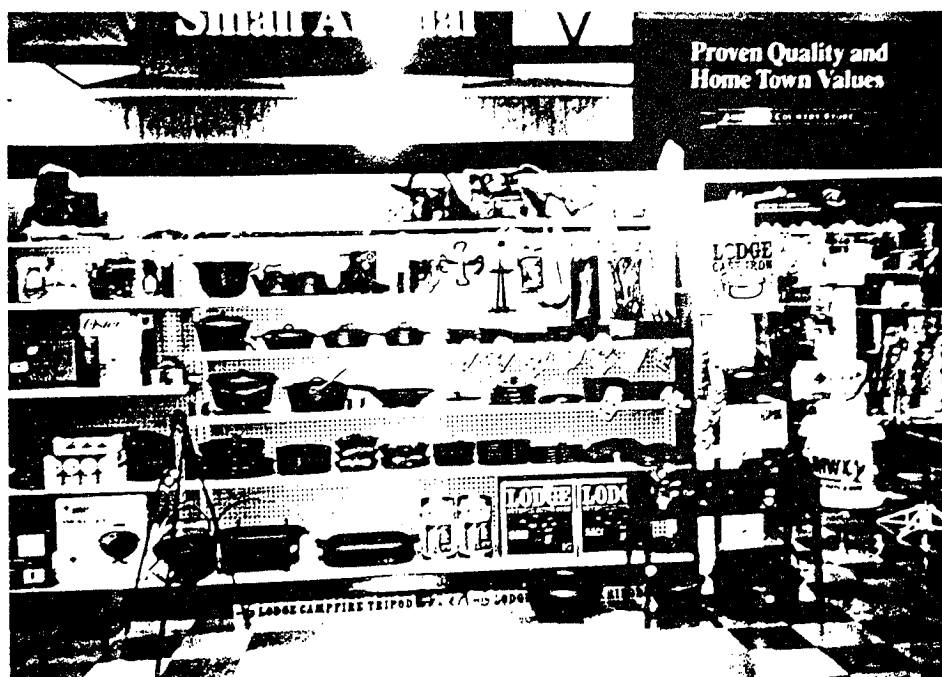
Beth & Joel Tanner @ Eisenhower Park

Helen & Mike Leininger @ Eisenhower Park





Helen & Mike Leininger, Charlene Simmons, & Marion Olson
at our demo for Mumme's



Mumme's impressive display of Lodge products

Prairie Dog Chapter



John, Kathy Joe, Joan, Karen, Mary, Peggy & Rick



Nan & Allen Updike

New Outdoor Products From Lodge

Lodge has introduced a number of exciting new products for 2001. We now offer five items licensed by the Salt Lake Organizing Committee for the 2002 Olympic Winter Games including two Dutch ovens, a skillet, and a spoon rest/ash tray all embossed with the Olympic logo. A great new Dutch oven cookbook rounds out our line of licensed products for the 2002 Olympic Winter Games. A new 5 Quart Deep Fry Skillet Kit, the 60" Tall Boy Tripod, and an all new Camp Dutch Oven Cooking Table will be available in the spring.



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CHAPTER RECIPES

Bare Pots Chapter

Pan de Campo - Bill Brummel

	Basic Recipe	Half Recipe	Quarter Recipe
flour	5 lbs.	2.5 lbs.	1.25 lbs.
butter	1 lb.	0.5 lb.	0.25 lb.
salt	4 tsp.	2 tsp.	1 tsp.
baking powder	4 T.	2 T.	1 T.

Preheat the oven over 10 checker-board spread hot coals. Mix all ingredients in a large bowl, adding just enough water to allow the dough to form a ball. Knead as for tortillas. Pat dough into flat cakes about 1/2-inch to 3/4-inch thick and large enough to cover the bottom of the oven. Grease or oil (I use Pam olive oil spray) inside and bottom of oven with vegetable oil, lard, or Crisco. Place bread into oven and put on lid. Put 14 hot coals in checker-board spread on top and bake for 15 minutes or until the pan de campo is browned to your liking and enjoy.

Cajun Surprise (Corn Chowder) - Michael and Helen Leininger

This recipe can be cooked in a Lodge 12" Dutch oven or doubled and cooked in a 14" deep oven.

1 can (14 3/4-oz.) cream style corn, 1 can (14 3/4-oz.) whole kernel corn, 1/2 C. chopped celery, 1 stick butter, 1 medium onion - chopped, 1 red bell pepper - chopped, 1 can (14 2/3-oz.) tomatoes with chilies, 2 green onion tops, 1 lb. cooked shrimp, Cajun seasoning to taste, 4 C. rice.

(If you want, use another 12" oven and cook the rice while the rest is cooking. Heat 4 C. of water to a rolling boil, add 2 C. uncooked rice and slow boil for 20 minutes. Leave lid on and don't look until after 20 minutes if you want your rice nice and fluffy.)

Melt butter in Dutch oven, add celery, regular onion and bell pepper and saute until onions are clear. Add whole kernel corn and tomatoes and simmer until corn is tender, about 10 minutes. Add cream corn, green onions, shrimp and seasoning and simmer for another 10-20 minutes. Serve over rice.

Angel Biscuits a la B Squares - Betty & Bill Tope

2 lb. self-rising flour, 2 eggs, 2 C. buttermilk, 1 tsp. baking soda, 2 pkg. yeast, 1 C. warm water to proof the yeast, 1/2 C. sugar, 1 C. Crisco.

Cut flour with Crisco, add rest of mix. Refrigerate for at least 30 min. Use as needed. Cut biscuits with 2" cutter, 1/2" thick. Let rise 30 min. before baking.

12" oven - 29 briquets, 19 top/10 bottom.

14" oven - 36 briquets, 24 top/12 bottom

Creamed Beef - from the B Squares, Betty & Bill Tope

1 lb. ground beef, 1 medium onion-chopped, 1 bunch green onions -chopped, 3-4 T. flour, 2-3 C. half and half, salt and pepper to taste, 2 green chilies chopped (New Mexico Long Toms roasted, peeled and seeded).

Brown ground beef, drain, add onions and saute until onions are tender. Add flour and brown flour with meat, onion and chilies. Add half and half. Salt and pepper to taste. If mixture is too thick, thin with more half and half or a little water.

Dutch Oven Chicken and Rice Picante - from the 2B's, Bill and Bev Brummel

1 T. olive oil, 1 C. uncooked long grain white rice, 1 can (10 1/2-oz.) chicken broth, 1-1/2 C. water, 1/2 C. Pace Picante Sauce (we used medium Thick 'N Chunky), 1 tsp. ground cumin, 1/8 tsp. garlic powder, 2 C. frozen mixed vegetables, 2 cans (5 oz.) Swanson's Chunk White Chicken, not drained.

In a 12" Lodge Dutch oven over 16 hot coals, heat oil. Add rice and cook, stirring constantly, until browned. Slow stir in broth, water, picante sauce, cumin and garlic powder. Heat to a boil. Cover and cook over 12 hot coals for 10 to 15 minutes stirring occasionally to keep rice from sticking, or until rice is done. Add chicken and heat through.

2B's Cowboy Sausage Beans 'N Rice - Bill and Bev Brummel

1 lb. bulk light sausage, 2 T. olive oil, 1 medium onion-chopped, 5 C. cooked long grain white rice or 1-2/3 C. uncooked,* 3 cans (15-16-oz) pinto beans, drained and rinsed, 1 C. barbeque sauce.

Heat Dutch oven to 350 degrees using a checker-board pattern of hot coals. Add oil and fry sausage with chopped onions and bell peppers. Cook until onions and pepper are tender and sausage is broken into small pieces and no longer pink in color. Add cooked rice. *If using uncooked rice, first stir in four cups of hot water, then add uncooked rice and cook until rice is done. Stir often to keep rice from sticking to bottom of oven and burning. Add additional hot water if necessary. Add in beans and barbeque sauce and simmer all for about 5-7 minutes. Give your Lodge dinner bell a hard ringing and yell out, "You cowpokes come and get it!"

Note: If this dish is too mild for your tastes, add in your favorite hot sauce to your liking.

Chili Dog Chili - from the ovens of Beth and Joel Tanner

The flavor is wonderful! But it's hard to describe the physical properties of a good, classic chili as served on chili dogs without making it sound unappetizing. To help it adhere to

sausage and bun, the consistency has to be, well..., "sludgy" is the most accurate description. The chili has to have an unearthly neon-orange color that will stain your hands and clothing indelibly - a byproduct of high proportions of chili powder and tomato paste. This quickly made concoction certainly fulfills those requirements, as well as having a rich, meaty and spicy - but not too hot - flavor that perfectly compliments a good hot dog. The combination of beef and pork enhances the flavor, though you can make it with all one or the other; whatever, use the cheapest ground meat available. The chili is also excellent eaten on its own with cheese and onion but without frank or bun, or even on spaghetti. And it freezes well, ready to microwave or re-warm with a little water for a quick meal.

1/4 C. vegetable oil, 2 medium-sized garlic cloves-very finely chopped, 1 medium-sized onion - very finely chopped, 5 T. chili powder, 2 tsp. sugar, 1 tsp. ground cumin, 1 lb. ground beef, 1 lb. ground pork, 1/4 C. tomato paste, 2 C. beef broth, 6 T. cornmeal, 2 tsp. salt, 2 bay leaves.

In a 12" Lodge Dutch oven, heat oil over medium heat. Add garlic and onion and saute until light golden brown. about 8 minutes. Add chili powder, sugar and cumin, saute, stirring constantly about 2 minutes more. Add in meat and stir and mash with a wooden spoon to break it up into very fine particles, until evenly browned, 5 to 7 minutes. Stir in remaining ingredients, reduce heat to simmer, stirring occasionally, until very thick but still slightly fluid for 15 to 20 minutes. Discard bay leaves. Makes 18 to 24 servings on chili dogs, 4 to 6 servings alone.

Apple Cake - by Seth Underwood

2C. sugar, 2 eggs, 1 tsp. vanilla, 1 tsp. baking soda, 2 C. flour, 1 C. oil, 2 apples cored and grated,

Mix all ingredients, bake in a 10" Dutch oven for 30-40 minutes using 7 coals on bottom and 13 on top.

Ranch Seasoning Meal - from Tommy and Carol Underwood

1-1/2 lb. lean hamburger, 6 small potatoes scalloped 3/8-in, thick, 2 C. raw baby carrots, 1/2 onion chopped, 1 pkg. Ranch Style Dip (Dry Mix).

Brown meat in a 12" oven, with 14 coals, until almost done. Pull meat, layer potatoes on bottom, then carrots. Sprinkle Ranch seasoning, then add meat and onions on top. Cover with 15 coals. Cook for 30 minutes.

Hawaiian Pie - "Tweaked" from a recipe found at MAC Scouter.com, which is no longer available on the internet, by Tommy and Carol Underwood.

Recipe called for 1 stick margarine (Underwood's substituted with cream cheese), 1/2 C. chopped nuts (pecans, peanuts, almonds), 1 C. sugar, 1 tsp. vanilla, 2 eggs, 1 tsp. vinegar,

1/2 C. coconut, 1/2 C. raisins (Underwood's substituted 1/2 C. chopped pineapple, and 6 Maraschino cherries-quartered), 1 unbaked pie shell.

Combine margarine, sugar and slightly beaten eggs. Add remaining ingredients. Mix well and pour into pie shell. Place on inverted pie tin in 350 degree F. Dutch oven. Bake for 30 minutes. Let stand in oven about 5 minutes after removing coals.

Dutch Oven Green Beans - Bev Brummel (from her appearance on KENS-TV)

12" Lodge Dutch oven cooking over 16 bottom briquets only. Serves 8-10 adults.

4 strips of bacon, chopped ; 1/4 C. chopped onion; 1/4 C. chopped green bell pepper; 1/4 tsp. garlic salt; 1/4 tsp. black pepper; 1/4 C. flour; 1 can (14.5 oz.) diced tomatoes; 2 cans (14.5 oz.) cut green beans.

Preheat oven over the hot coals; put bacon in oven and stir to brown; add onion and bell pepper and cook until softened; add garlic salt, black pepper, and flour, stirring well to blend; add tomatoes and green beans, blending all gently; simmer over bottom heat, stirring occasionally until sauce is thickened; if desired, sprinkle grated cheese on top of beans just prior to serving.

Hill Country Chapter

Chicken and Amish Noodles - Georgia Lewis

1 chicken; 1 lb. noodles; salt and pepper to taste.

Bone out chicken and place into a 10-inch Dutch oven with enough water to cover. Cook until chicken is done, approximately 1 hour. Add hot water to 1-inch above chicken, bring to a boil and add noodles. Cook until done, about 15-minutes.

Cheesy Potato Corn Cakes - Betty Bennett

2 C. mashed potato flakes; 2 T. flour; 1 can Mexicorn, drained, 2 T. cornmeal; 3 oz. shredded cheese; 1 tsp. basil; 1-1/4 tsp. seasoned salt; 1/4 tsp. pepper; 1/2 tsp. garlic powder; 2 C. milk; 1 egg, beaten; 1/2 tsp. onion powder; grated Parmesan cheese; 1/3 C. margarine.

In large bowl combine potato flakes, corn, cheese, flour, cornmeal, seasoned salt, garlic and onion powder, pepper, and mix well. Add milk and egg, mixing well. Let stand 3-minutes until liquid is absorbed. Melt margarine in Dutch oven over medium heat. Drop 1/4 C. mixture into oven's bottom. Carefully press to form 3-inch rounds. Cook for 6 to 8-minutes, turning once. Sprinkle with grated Parmesan cheese if desired.

Drunken Peg Legs - Alice Bulechek

3 lbs chicken legs; 1 can beer; Ralph's brisket rub.

Rub each leg carefully and place in large Dutch oven with the contents of beer can. Bake until done.

Smoking Pots Chapter

Chicken Pot Pie - Mary Musselman

12" Dutch oven

Prep time 1 hour 15 min; Bake 30 min; 8 servings

Pastry - 2 cups flour, 1 tsp salt, 1 stick butter, cubed, 1 large egg, 2-3 T. water, 2 twelve-inch sheets waxed paper

Filling - 4 cups COOKED diced, boneless, skinless chicken, 2 cups crumbled Italian or Boudin Sausage, casings removed, 1 medium onion, 10 oz. Frozen spinach, thawed and drained, 1 tsp olive oil, 1 lb. fresh mushrooms, 2-T tomato paste, 3/4 C. shredded mozzarella, 1/4 C. dry white wine or water, 1-1/2 cups whipping cream, 2-T. flour, 3/4 tsp dried basil, 1/2 tsp salt, 1/2 tsp black pepper, 3/4 cups chicken broth -low sodium

- 1. Start coals**
- 2. Chop onions & mushrooms. Peel casings and crumble sausage.**
- 3. Preheat oven**
- 4. Prepare dough. In a medium bowl, mix together flour and salt. Cut butter into flour until coarse crumbs form.**
- 5. In a small bowl, beat together egg and water. Add to the flour mixture and mix lightly until soft dough forms. Shape dough into 10 or 12-inch disk to top the filling. Wrap and reserve**
- 6. In bottom of oven, brown sausage for 4 minutes in hot olive oil, turning once.**
- 7. Stir in onions and mushrooms and cook 5 minutes.**
- 8. Add wine and spinach and cook 2 minutes.**
- 9. Add cooked chicken.**
- 10. In medium bowl, whisk together cream, flour, and spices. Incorporate broth and tomato paste.**
- 11. Pour broth mixture over filling.**
- 12. Sprinkle cheese over filling. Place dough on top of filling. Bake at 400* for 30 minutes.**

Butternut Bake - Mary Musselman

1 Butternut squash, 2 apples, 1/4 C. butter, melted, 1 T. flour, 1/2 C. brown sugar, 1/2 tsp. nutmeg.

Peel squash and remove seeds, cut into 1/2-inch slices. Put into buttered 12-inch

Dutch oven. Core and peel apples. Slice and place over squash. Combine melted butter, flour, brown sugar, and nutmeg. Pour over squash and apples. Put lid on oven and place over 9 coals. Place 15 on top of lid and bake 45 minutes until tender.

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

San Francisco Chicken - From the melted down ovens of the 2 Jerry's Cookin'

5 lbs. chicken thighs; 2 (28-oz. each) bottles of bar-b-q sauce; 5 fresh jalapenos, sliced with seeds and all; 1 handful each of dried: apricots, pear halves, apples, raisins and cranberries; 1 orange thinly sliced; 1.5-oz. bottle of Tabasco pepper sauce.

Put everything in a 12-inch Dutch oven except the orange slices. Cook with 12 coals on the bottom and 18 on top for an hour then add the orange slices and cook for another 20-minutes.

We adapted this recipe from one Dick Wild called Orange Chicken but Dick had forgotten the jalapenos and Tabasco.

Village Creek Cookers Chapter

Apple Pan Dowdy - Anonymous member from Kountze

3 (21-0z.) cans apple pie filling; 1 tsp. ground cinnamon; cooking spray; 1 C. melted butter or margarine; 1 (18-oz.) box white cake mix; 1 cup chopped pecans.

Spread apple pie filling evenly in a 12" oven coated with cooking spray. Sprinkle cinnamon evenly over apple filling. Spoon cake mix evenly over all, pressing mix down slightly. Drizzle butter evenly over cake mix, sprinkle with pecans. Cook until cake mix is brown. Serve with ice cream.

Corn Casserole - from Ben & Billie Cochran

Mix together: 4 eggs; 1 can cream style corn; 1 medium onion, diced; 2/3 C corn meal; 1 tsp. minced garlic; 1/2 C. Wesson oil 1 tsp. baking powder; 1 lb. grated cheese; 2 small jalapeno peppers, chopped.

Bake in a 10" oven at 350 degrees for 45 minutes, or longer, until firm.

Mexican Casserole - Unsigned

1 pkg. ground meat; 1 pkg. taco seasoning; 1C. cheddar cheese; 1 can cream of

mushroom soup; 1 can nacho fiesta cheese soup; corn or flour tortillas.

Brown meat until cooked. add taco seasonings, soups, and cheese. Mix well. In oven, layer meat mixture with torn tortillas and a little grated cheese - make two layers and end up with a layer of cheese on top.

Chicken Pot Pie - James and Mary Ann Sheffield

1 top pie crust; 1 (20-oz.) can mixed vegetables; 1 (10-oz.) can cooked chicken; 1 onion, chopped; 1 (10-oz.) can cream of celery soup; 1-1/2 tsp. poultry seasoning; 1 clove garlic, chopped; salt, pepper, Tony's to taste.

Saute onions, mix all but crust together in oven. The mixture must be fluid, otherwise add 1 C. of milk or water. Cover the mixture with the pie crust and slit the top 2 or 3 times. Bake with 10 or 12 hot briquets on the top and bottom for 20 minutes or until the top crust is golden brown.

Broccoli Cornbread - Bobbee and Floyd Boyett

1/2 C. butter; 2 eggs, beaten; 2 C. flour; 1/2 tsp. salt; raisins (optional); 1 C. sugar; 3 large or 5 small bananas; 1 tsp. soda; 1 C. chopped nuts.

Cream butter and sugar. add eggs, mash bananas and mix well. Add dry ingredients. Bake at 375 degrees for 45 minutes to 1 hour.

Rice Casserole - Billie and Ben Cockran

1-1/2 lb. ground beef or sausage; 1 can whole kernel corn, drained; 1 pkg. onion soup; 1 can cream of mushroom soup; 1 chopped bell pepper; 1 can Rotel tomatoes; 2 C. cooked rice (instant rice uncooked); 1C. grated cheddar cheese.

Saute meat & bell pepper. Add all remaining ingredients except cheese. simmer 30 minutes in a 10-inch greased Dutch oven. Top with cheese, let it melt and serve.

Fried Shoestring Potatoes - Glen and Betty Cook

1 large bag shoestring potatoes; little bit of cooking oil.

Add oil to an oven and add potatoes to the hot oven 45 minutes before it's time to eat.. Leave the lid off. Turn them over as they begin to brown. Salt and pepper to suit. 15 minutes before it's time to eat, gather up everyone's leftover coals and pile them around the oven to finish browning the potatoes.

From the Dutch Oven Society of Idaho

Bourbon Turkey

1 turkey, 12-15 lbs., thawed.

Marinade

**1 C. dry red wine, 1/2 C. bourbon, 1/2 C. dry sherry,
1/2 C. soy sauce, 3 T. vegetable oil, 2T. sugar, 5 ea. whole star anise, 1 T. minced
fresh ginger, freshly ground pepper to taste.**

Glaze

1- 1/4 C. bourbon, 2/3 C. honey, 2/3 C. ketchup, 1/4 C. (packed) brown sugar.

Have the turkey cut up as follows: drumsticks removed and cut crosswise through the bone; thighs removed and halved through the bone; breast removed (left on the bone) and each half cut into four or five pieces; and wings cut at elbows, tips discarded. Reserve the back for another use. Rinse the pieces well and pat dry.

Stir all the marinade ingredients together in a large bowl. Add the turkey pieces and coat them in the mixture. Cover, and marinate for one hour.

Preheat the oven to 325 degrees F.

Lift the turkey pieces from the marinade and arrange them in a 12-14" Dutch oven.

Pour 1/2 C. of the marinade (or 1 C. if using two pans) over the turkey. Bake for one hour, turning and basting the pieces every 20 minutes.

Increase the oven temperature to 450 degrees.

Stir the glaze ingredients together in a bowl. Brush the turkey well with the glaze and bake 30 minutes, brushing and turning every 10 minutes.

Mound the turkey on a large platter or Dutch oven lid and serve. This is great hot or at room temperature.

10-12 portions.

8 charcoal on bottom, 16 on top.

From Lou and Peggy Acker of Mesquite, TX.

Tex-Mex Lasagna

1-1/2 lbs. of ground beef, 1 can refried beans, 3 ea. 16-oz. jars salsa, 15 large flour tortillas, 1 pkg. of taco seasoning, 6 C. grated cheddar cheese.

Season the beef with taco seasoning and brown. Drain off fat. Remove from heat and set aside. Line bottom of a Dutch oven with a layer of tortillas. Add a layer of refried beans; a layer of salsa; a layer of cheese and repeat each layer in same order. Bake at 350 degrees for one hour. Top dish with sour cream and sprinkle with jalapeno slices.

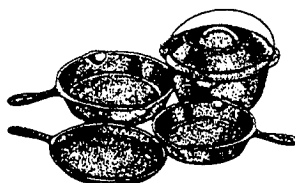


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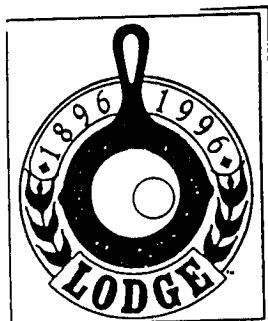
Joe Duke created a web site for us and has been maintaining it for about a year. We recently had our 10,000th hit on it, and are averaging 650 hits a week! That is fantastic for a hobby site. Joe swears he isn't "hitting" it more than a few times each week himself.

The web site address is:

www.lsdos.com

(On most browsers if you just type in LSDOS on the address line and then hit control/enter, the system will put in the www and the .com for you. Saves typing.)

On the site there is all kinds of information about LSDOS. There are chapter listings and contacts, recipes, LSDOS news, how-to articles, and more. Go visit if you can. If you are not on the "web" at home, just go visit your local library and they are likely to have at least one computer that you can use to surf the net. They will even show you how.



Tom Earnest - our smiling new Trustee.
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