



# LONE STAR DUTCH OVEN SOCIETY

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GALE MERRIWETHER & BRIAN BUTLER, CO-EDITORS

## THE DUTCH OVEN

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### What's Cooking in the Newsletter



Joe McMordie being interview at Tres Rios Ranch by Peggy Grodinsky. Joe is the oldest member of LSDOS and very active..

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## STATE OF THE OVEN

*Letter from the President –Gale Merrivether*

The highlight for this quarterly newsletter was the Big DOG at Tres Rio Ranch Resort at Glen Rose, southwest of Fort Worth. Members from the south and southwestern part of the state met, cooked and visited with members from northern and western part of the state. By moving the Big DOG around to various parts of this large state, we are able to involve more of the membership.

The food editor for the Houston Chronicle attended the Big DOG and afforded us a very large write-up

complete with pictures in the November 9<sup>th</sup> edition of the paper. Many thanks to Peggy Grodinsky and the Chronicle for the very nice write-up and the many phone calls I received since it was printed.

Activities for the President started with demonstrations at Bryan on October 2<sup>nd</sup>, Gander Mountain store in northwest Houston on October 9<sup>th</sup>, Boy Scouts at Camp Strake (continued)

## LETTER FROM OUR OLDEST ROOKIE

By Joe McMordie

It is said that, "*all things come to those who wait*". I am now a believer because I have waited most of my 81 years to find an organization that had low enough standards to accept me, and high enough standards to avoid jail sentences.

I've found such a group in the LSDOS. Officially, I am the oldest rookie in the outfit. At my first encounter with them, I was a bit apprehensive for fear I'd be treated like the illegitimate kid at the family reunion, such was sure not the case.

Never have I been treated as royally as these strange people have treated me. They accepted me "as is", and have continued to help me, guide me, and befriend me beyond my greatest hopes. I have noticed that there are no strangers in the group or anyone fixing to join the group. Everyone seems to want to make you feel right at home from the first minute you show up and it sure leaves a good feeling to be treated that way.

I fully realize that they don't really know me yet, and when they get better acquainted, I'll be "churched", but until then I shall proceed to fulfill my duties as the "oldest rookie".

A fellow named Sam Miller tried to bride me into saying nice about him.

I thought about it.

**Big DOG.** All members are invited for the three day meet. All business will be discussed before the meeting, but

remember that only Board Members may speak during the meeting. The full membership can speak at the membership meeting in May. If you have ideas your think should be discussed, notify your Chapter Advisor so he/she can bring it up.

LSDOS continues to grow with new chapters and more membership and this is because of the good effort of many members, some old and some new. They all should be given a big "THANK YOU" from all of us.



## STATE OF THE OVEN

*Letter from the President—Gale Merrivether (continued)*

on October 29<sup>th</sup>, Boy Scouts again at Camp Strake on November 5<sup>th</sup>, and Gander Mountain in Spring on November 12<sup>th</sup>. Mixed in with all of this was the Big DOG and three Saltgrass DOGs. A September 10<sup>th</sup> trip to Shreveport for the third qualifying DOG of the Bayou Chapter, actually was the first of this race (throw in two calls for Jury Duty).

The January 14<sup>th</sup> business meeting is coming up soon at Birch Creek Park, Lake Sommerville, this will be another

Seasoned, Ready to use  
cast iron cookware.



Eliminate the time and effort of seasoning

**LODGE LOGIC**

We should have thought of this 100 years ago.



## Chapter News

### Bare Pot Chapter San Antonio, Texas

Bare Pots Chapter was asked by Camp Chef to do a demo at a Grand Opening of a new Sportsman's Warehouse store in San Antonio. We were there for the call.



The September 17th opening was spectacular with speakers, balloons and lots of demos going on all around. We were planted right by the front door of the store for all to see in and out. Camp Chef sent an unbelievable amount of equipment and we used it all. Unfortunately, it was all to be used with propane. It just so happened that we had some personal equipment by Camp Chef and set it up as well with charcoal to show how it could be used either way. We cooked a turkey in the ultimate turkey cooker, a chicken in the keg roaster, roasted corn and veggie skewers on the grill and veggies in a Dutch oven. It was a great hit with the customers and store employees. There was not any food left!!



The October DOG was another grand hit with ghoulish food for us goblins to enjoy. A couple of the recipes have been snapped up by Trick or Treaters so they will have to be published in the next letter. There was lots of good food shared by all the cookers and visitors at Eisenhower Park. Our next DOG is December 3 at Eisenhower Park. This will be our Holiday gathering and a big spread is planned. Ya'll come now.

Yvonne Newton  
Bare Pots Chapter Advisor

### North Texas Prairie Dog Chapter Dallas/Fort Worth, Texas

Prairie Dogies Back In The Saddle Again  
By Ruthanne Brockway and Bruce Bonnett

After summer recess, Prairie Dog chapter members found it good to be firing up the black pots again - especially under a grove of shade trees and with a little breeze in the air Sept. 10 at Central Park in Lewisville.

Highlights included hearing a tall tale from cook Brett Davis of Irving, who is also an experienced storyteller and Bil Toellner's first experience making ice cream in a Dutch oven.

The menu:  
Mozzarella chicken, jambalaya, gumbo with boudin sausage, breakfast fried rice, sausage-salsa gravy and biscuits, roasted cauliflower with cheese sauce, sourdough rolls, strawberry-rhubarb pie, caramel nut pudding and vanilla ice cream.



Darrell Williams (left) proudly dishes out his first pie cooked in a Dutch oven to Pete Fowler at September gathering

Attending were Bruce & Kathy Bonnett, Jim & Billie Bratcher, Ruthanne Brockway, Brett & Kelly Davis with daughters Lauren and Maudie, Pete & Karen Fowler, Jeff Hallanger, Bill Heslop, Bil & Karen Toellner and Darrell Williams. Chapter members approved meeting dates for the remainder of the 2005-2006 season.

The October gathering for the Prairie Dog was held in conjunction with the state wide DOG at Glen Rose. Prairie

Dog members were able to meet, exchanged recipes and cooking tips with LSDOS members of other chapters from all over the state.

Prairie DOG members in attendance at Glen Rose were Darrell Williams, Jim Bratcher, Bil & Karen Toellner, Bruce & Kathy Bonnett, Jeff Hallanger and newest Prairie Dog members, Randy & Susan May.



Karen Toellner reflects on all the 40 pots that are about to be put on the table at the Glen Rose DOG.

A cooking demonstration was given at Cabela's Ft. Worth on November 12th, but details were unavailable at press time. The Prairie Dogs' next gathering is on December 10th at Central Park Lewisville. Pots on the table at 12:30 PM.

Bruce Bonnett  
North Texas Prairie Dog Chapter Advisor

### **Caddo Area Chapter Texarkana, Texas**

Greetings To All from the Caddo Area Dutch Oven Group. We have had a busy Fall this year. We met on September 10 at Spring Lake Park for our Regular DOG. The turnout was low due to many of our members being out of town and involved with work and Boy Scout Training. The "Fun, Food, and Fellowship" was still there in the attendees however.

We held a Cooking Demo for the Texarkana Museums System annual Archaeological Symposium at Spring Lake Park on October the 1st. It was well received and well attended. We have been invited to participate in more of the Museums events during the year.

Our regular October DOG was combined with another Cooking Demo at the Open House of the Alamo Supply in Maud, TX. on October 10th. We decided to hold combine the DOG and the Demo since we were uncertain how many

folks would attend both. The Demo was highly successful and we have been invited to Demo there anytime we wish. The Alamo is also stocking the Lodge Line of products.

Our November DOG will be held on the 12th at Bringle Lake Park, Pavilion #2. We will start around 10:00A.M. and eat around 1:00P.M. The Theme for this DOG will be centered around Thanksgiving. Jerry is going to test his new UTR with a Turkey cooked with Charcoal.(72 Briquet's?)(2.5Hrs?)

November 19th will find us at Gander Mountain for our first invitational Cooking Demo with them. This is an all day event. We will need people to come and go, or stay all day if you would like. We will be cooking continuously all day. If you can only come out for an hour or two, please come and support the Group. This is going to be a BIG Event, and will have a lot of "Fun, Food, and Fellowship". Please contact Teresa Fleming at saviddior@netscape.net, or Brian Durbin at evilbrothersp@aol.com to schedule a time and to discuss what you would like to cook, or just come and join the Fellowship around the Stoves.

Our December DOG will be at Bringle Lake Park, Pavilion #2 on the 10th. We will start about 10:00A.M. and eat around 1:00P.M. This will be a Fun time for everyone.

I pray everyone has a Happy Thanksgiving- "Remember Him From Whom All Blessings Flow", and a Very Merry Christmas.

Jerry Dukes, Chapter Adviser, C.A.D.O.G.  
Remember: "A COLD POT IS NOT COOL".

### **Seabreeze Chapter La Porte, Texas**

Our September Dog was on the road. Several members were stuck in traffic during the Hurricane Rita evacuation and had to make sandwiches near their Dutch Ovens that were safely pack away in their cars. Our October Dog had a little attendance because of a lot of different issues. Our theme was Turkey day. The Butler's cooked a turkey on top of a Dutch Oven in a trash can. The Buso's cooked a Turkey Shepherd Pie. The Bauers cooked a Turkey Noodle Soup.





Our November DOG was a demo for the Cub Scout & Boy Scout leaders at the Bayshore District Webelos Woods. Some of us set up Friday evening while others came early Saturday morning. The Gidneys cooked breakfast for those who arrived early. We had bacon, eggs, and waffles. Didn't use a Dutch oven but we did cook all of it on cast iron. The demo had a morning and an afternoon class. Alice Gidney got up early and started making bread so we could cook something for the morning class.



We planned a Thanksgiving menu for the Demo / DOG. The Butlers cooked a turkey and some Italian soup. Busos made a berry cobbler and jambalaya. Gidneys made bread and churned some butter. The Bauers made a green bean casserole and funnel cakes. He even fried some candy bars. The morning class got to watch the preparation and try some bread and butter while the afternoon class got to sample a feast. <http://www.ani-lati.org/seabreeze/>

Bob Gidney, Seabreeze Chapter Advisor

### **Toledo Bend Chapter Center, Texas**

The Toledo Bend Chapter met on Nov. 5th. at Huxley Bay Marina for this month's DOG. The weather was pretty and we had a good crowd. We had 9 cooks and 10 guests. Some of our guests were campers from the Huxley Bay Campground. They really raved about our cooking and say they will attend our next DOG in December. One of the guests were from Missouri. Some of the good foods that were prepared were: Sweet Potato Casserole, Pinto beans with sausage and rice, cornbread, Texas Hash, Gumbo and Rice, Cocoa Cola Chicken, Green Chili Cornbread, Chili Cornbread Pie, Chocolate Pudding Cake and Plum Pound Cake. Nothing like good food and fellowship. Our next DOG will be held on Dec. 10th at Boles Field.

Carolyn Chandler  
Toledo Bend Chapter Advisor

### **Pan-Handlers Chapter Plainview, Texas**

Pan-Handlers -- covering the Texas Plains

August 27, 2005 DOG

The Pan\_Handlers held a DOG on August 27th., 2005 at McKenzie Lake N.W. of Silverton, TX in Briscoe County. The turn out of cooks was low with some members dropping by and a few visitors. There were three cooking teams cooking for a total of 14. We also had the Lake Manager-Ranger as our guest. He wants us back at any time. He said to just let him know what we need. Tim Payne cooked his sourdough bread and served Wild Plum Jalapeño jelly with it as other dishes cooked. Gordon Becker cooked Chicken Noodle soup. The Johnson's cooked a Citrus-Apple Chicken and some side dishes. Chicken dishes and great fellowship were the theme of the day.

October 15, 2005 Demo

Allen, Evie and Charlie Johnson, along with Gordon Becker represented the Pan-Handlers and LSDOS at Caprock Canyons State Park on October 15th. to do a DO demo for the Park and the campers that weekend in conjunction with their Buffalo Days Program.

We had a total of 27 folks there, 22 of them students for the class. We tried to set up at 9:00 so we could start by 10:00, but we had people asking questions as soon as we started unloading the iron. We planned to be done by 12:00 but we still had people there until 1:30! What an interested group!! We made a 12" peach cobbler and a 14" of Camp biscuits from items you would carry on a chuckwagon. We made the recipes on site and cooked it all as I talked to them about history, heat control, seasoning, and cleaning of the iron.



*(This is the cooks who cooked the benefit meal at Caprock Canyons: Seated L to R: Becky Currington, Charlie Johnson, Gordon Becker, Orlando; Standing L to R: Allen Johnson, Evie Johnson, Arnold Husky, Martha Stark, Joanne Husky, Don Currington)*

I was talking about wood and charcoal and dumped out a bucket of cow chips on the ground shocking some of the ladies. That started a round of questions that covered the topic real well. The questions about DO size and what to cook was next. I also covered the use of charcoal stoves and the reason for them. We talked about stacking ovens to cook. The folks were very interested in all of the topics. I had a collection of ovens from a 16" down through the 5" on hand.

We served the cobbler and biscuits when they were done. It all disappeared with no complaints! I handed out lots of recipes. We sold 7 cookbooks and have 3 families ready to join our Chapter of LSDOS, and others that will consider it after this year. The end of the membership term being near held them back from signing up.

Sharing your knowledge with others in plain West Texas lingo made this a great day. All smiles and no frowns. The Park Staff told us when we left that several campers had come by the office wanting to know when we would come back. I take that as a compliment for the efforts made by my family and my friend, Gordon Becker, from Slaton, TX. Gordon is converting a lot of old German-Dutch family recipes to DO cooking to preserve his heritage. I am doing the same with some of mine.

We had a great fellowship and made new friends. What more could you ask for?

November 5, 2005 DOG

The Pan-Handlers did a community project on November 5th. by cooking for the Caprock Canyon's Volunteer Work day. Doing projects like this are a good way to bond as a Chapter while helping others. That is part of what makes life worth living.



*(Allen Johnson talking about the history and use of Dutch Ovens during the October 15th. demo.)*

The theme of the meal was Mexican cuisine cooked in the Dutch ovens. This time of the year should be about right for some chili and spicy dishes, but we were greeted with 80

degree weather. We proceeded with the Mexican food anyway. Gordon Becker cooked a ham and Jalapeño cornbread. Arnold Husky and his crew cooked chicken enchiladas and cherry crisp. The Johnson's made pulled beef and chicken in two pots by an Old Mexico recipe for Tacos and all the trimmings. A fresh apple cobbler was served also.

The meal produced 14 volunteers to work for the park. We feed a total of 30 members and guests. Two families have made application to join in 2006.

Future DOG's ---

The weather will be making a sharp change on the Plains. The Holidays are also here with everybody busy, so we will see what Spring 2006 brings. Caprock Canyons wants us back for sure. The Staff of the Park have never quit talking about the last time we were there for such a function.

Allen Johnson, Chapter Advisor  
Pan-Handlers Chapter of LSDOS

## **Saltgrass Chapter Houston, Texas**

The Saltgrass Chapter started the fall cooking season on September 17th at Bear Creek Park. Fifteen members and five visitors enjoyed a very warm afternoon of cooking and socializing. Special guests were Barbara and Marshal Hawkes from Beaumont.



October weather did not treat us much better, but we had a nice group of 14 members; two Houston visitors, and five special visitors from other chapters. Jerry and Irene Martin from The Traveling Dutch Oven Cookers chapter, and Ron, Chip, and Buddy Royder from the San Jacinto Sons chapter cooked with us.





Several members attended the Big DOG in Glen Rose making the long drive from the Houston area. Also making the long drive was Peggy Grodinsky, food editor of the Houston Chronicle.



Boy Scout Demostation at Camp Strake.

Gale & Mary Merriwether,  
Saltgrass Chapter Advisors

### **Hill Country Chapter Kerrville, Texas**

Howdy Folks, Things have been heating up in the Beautiful Texas Hill country and really did on November 12th when we had our DOG. We had 9 folks to show up and cook a lot of great food and we even had 2 visitors to come and help eat most of it. We feasted on Veal Casserole, Chili Stew, Dutch oven roasted potatoes, Mac and Cheese with an interesting twist, Sweet and Sour Cabbage, Pecan Pie, and Chili/Apple Cobbler.

After the meal there was a short business meeting where we discussed the upcoming Board meeting and our next dog is now scheduled for February 11, 2006 at a location to be decided later. We also discussed maybe the Hill country chapter hosting another Big Dog something in the spring. I will keep you informed.

Earlier this fall we had another dog at Flatrock Lake Park in Kerrville that we had a lot of folks show up and a couple of first time visitors to our Hill country dogs. As always when we get out our old black pots people enjoy themselves and have a good time.

A few of our members are planning to try to make it to Lake Somerville for the Board meeting and we are looking forward to seeing everyone that can make it there.

Keep those pots hot.  
Butch Mize  
Hill Country Chapter Advisor

### **Brazos Valley Chapter Bryan/College Station, Texas**

#### *Brazos Valley Chapter Kicks-off 2005-2006*

The Brazos Valley Chapter gathered on a beautiful, sunny and yes, warm, September Saturday and had our pots singing very soon. While our numbers were small, our enthusiasm was gigantic and we had a great afternoon of good food, tall tales and many laughs. Brian, Susan and Chance Frankum pulled out all of the stops as usual and created dishes you could certainly write home to Mama about. Shervonne Davis, probably our most creative cook, served up a Chipotle Apple Cake and Split Pea Soup. Jeanne and Tom Raykovich added Lemon Chess Pie and Lasagna to the mix. Bud Nichols and his guest, Cathy Wilmarth, stirred up Dijon Scalloped Potatoes, Brochette Layered Chicken. And, remember those tall tales mentioned earlier, Bud served up his share of those too! The Brazos Valley Chapter was invited to provide a demonstration during the annual Brazos Valley Museum and Natural History Heritage Festival scheduled for October 1, 2005. Everyone agreed to participate and was excited about the opportunity. The membership also agreed to consider the October demonstration as our October DOG.

#### *Brazos Valley Museum and Natural History Heritage Festival Demonstration Submitted by Shervonne Davis*

Wow, folks the demo went great! Tommy and Gale (Merriweather) had everything so organized. They bought the ingredients - all we had to do was show up with our gear. There was a great turnout from the community. Lots of people came by our pavilion where we gave out samples of Gale's famous yeast rolls and biscuits and occasionally a little apple crisp. Tommy brought the stuff to make a one-pot pasta dish that was wonderful (mmmmm, three cheese ravioli & a thick, rich meat sauce) for our own lunch.

Lots and lots of visitors were very, very interested in cooking in Dutch ovens. Some had a little equipment, some had none, some had kin folks that cook, and we even had some Beaumont evacuees looking for something to do with their 'free' time. Most of the folks took our brochures; many want to come to our next DOG, which is the third week of November. Some said they want to join! Some we referred to chapters closer to their area - Kerrville, Lumberton, etc.

It was a great, breezy day for cooking and we had a great time visiting with each other and with the guests who came back and looked at our different set-ups, equipment, etc.

#### *Brazos Valley Chapter Gets Ready for Thanksgiving*

The Brazos Valley Chapter gathered on November 12th ready to gear up for Thanksgiving and how did we do it? We didn't have turkey, dressing or pumpkin pie, but golly did we have a feast. The Frankums and their guests, Sabrina

and Bubba Carter prepared barbequed ribs, homemade yeast rolls, jambalaya, and chocolate cherry cake. Shervonne served up a huge pot of homemade chicken and noodles and blue cheese biscuits. Jeanne and Tom Raykovich turned out an upside down pizza and corn/hominy cheese casserole.

Thanks to the article in the Houston Chronicle and our demonstration in October we had the pleasure of welcoming six guests. Before the afternoon was over we signed up three new members and those remaining three guests, well, we have their number! All our guests had a great time, asked a lot of questions and one guest, Nina Chick, brought an heirloom Dutch oven and we helped her prepare a cherry dump cake. This budding Dutch ovenner did a great job and we got the impression that she and her husband, David, were really proud of her first attempt. A hearty welcome to our new members, Raymond Reed, Nina and David Chick and C. Pepper. Stan and Becky Stover visited and were also very interested. The Stover's are campers and cooks so we hope to get them to Somerville in January. A three day DOG will surely rope them in. We will have our Get Ready for Christmas Dog on December 10 at the Brazos Center. Our menu? How does Mexican or Chinese sound!

Tommy Raykovich,  
Brazos Valley Chapter Interim Advisor

## **Red River Valley Chapter Wichita Falls, TX**

The Red River Chapter had an opportunity to showcase what we are about and to recruit new members. The Texas Ranch Roundup (the original Texas Ranch Roundup) held its 25<sup>th</sup> anniversary the 19<sup>th</sup> and 20<sup>th</sup> of August at the MPEC Center in Wichita Falls. This Round Up consisted of ranches from West Texas and the Panhandle. Ranch hands from each ranch compete doing the tasks that they do on a day-to-day basis. They participate at their own expense, and all proceeds go to the North Rehabilitation Center and the West Texas Rehabilitation Center. This event draws around 20,000 annually.



Our chapter was able to secure an inside booth. Since chuck wagon cooking was one of the competitions, we were not allowed to cook. We contacted our local Lodge retailer

(Attwoods Home and Farm Supply), and they donated a Lewis & Clark pot made by Camp Chief. Our chapter held a raffle selling chances for a \$1 each or 6 for \$5 with all proceeds donated to the North Texas Rehabilitation Cent (NTRC). We sold cookbooks and aprons and donated \$1 of each sale to the NTRC. We also gave away Lodge brochures and showed the Lodge video. In addition, we told them how to season/care for dutch ovens and how to build chuck boxes and store their equipment. Folks came by and said they did not know that something like this existed in Wichita Falls. Many have pots in their sheds and in their garages rusting away. Most all asked how to season and take care of them which we gladly answered.

Of course, our main goal was to gain new members for our chapter. One person signed on the dotted line and paid his dues, but most wanted to wait until the first of the year to join. Fourteen signed up to attend our next DOG which will be held on the 17<sup>th</sup> of September, and we think they will be hooked and signed up also.

The 'Roundup' was outstanding, and the ranches' cooks were great and their grub was very very good. At the close of the round up (Sunday morning), Susie Luchsinger (Reba McEntire's sister) and her husband Paul conducted church services.

The folks that came by now know what LSDOS is about, and we hope the Ranch Roundup committee will invite us back next year when we plan on putting up an even bigger display. This was a great boost for our chapter and our members enjoyed it.



The Red River Chapter had their monthly DOG September 17<sup>th</sup> at the Hamilton Park pavilion here in Wichita Falls.

We had nine pots cooking and fifteen folks present. Some of those present were guest and two brought pots and cooked with us. Several of them were invited by members when we had our booth at the Texas Ranch Roundup and had a great time. They all said were like this and will become members at our next DOG.

All were invited to attend the State meet in Glen Rose in October and several did voice that they would like to go.

Harley Mills & Dwayne Hill  
Red River Valley Chapter Co-Advisers



## Other States

### Magnolia Black Pot Clinton, Mississippi

#### Magnolia Black Pot News

Hurricane Katrina and Rita changed many plans in Mississippi, Louisiana and Alabama. Our scheduled events were canceled due to the weather events. Our Labor Day Dog was canceled due to no electricity and trees down at the campground. Dan Askew said, this was hurting his business. This was the largest camp out for the season. But this did not keep the Magnolia Black Pots from cooking.

After Hurricane Katrina, Biscuit and his wife Sugar Booger cooked breakfast for a shelter at Morrison Heights Baptist Church in Clinton. They cooked all week long after the storm. The kitchen did not have a frying pan to cook large quantity of eggs. So Biscuit pulled out his BIG MAMA Dutch oven. It was a Lodge 16 inch. Also two 14 inches. We had scrambled eggs for everyone. We also cooked some White Lily Muffins in the Dutch Oven. We served them out of the oven and spread the word about Dutch Oven Cooking.

I got a report from Kenn Munn, he set up cooking shop and cooked for the local fire station all week. Kenn is well known for his yeast bread cooking. He does a wonderful job cooking bread. YUM YUM.

A few weeks after Katrina, Moe and Tammy Payne set off for Askews Landing Campground in Edwards, Mississippi for a Dutch Oven Camp out. Just a time to get away for a few days after Katrina. Joined by Biscuit and Sugar Booger. We did not know at the time, but evacuees from the Storm Rita were heading to the campgrounds too. The campground was full from folks from Louisiana and Texas.

We met several of the campers and made some new friends. So we just put on a Rita DOG. Black Pot members Tiny and Pat Lawrence came to join us too. We had 4 pots of food and about 25 folks. One family of 9 was staying in a 28 foot trail trailer. They were truly BLESSED by our warm hospitality.

Harvest Festival was November 12 at The Mississippi AG Museum in Jackson. It was also National Turkey Day. We teamed up with White Lily and put on a cooking demonstration. We used Dutch Ovens and The Ultimate Turkey Roaster by Camp Chef. 600 biscuits were served to the record crowd. Also several batches of yeast bread and dump cakes were served.

Also the cooks were treated to lunch. We had Turkey, Sweet Potatoes and Stove Top Dressing. The turkey was tender and moist. It was enjoyed by all. We have been invited to come anytime and cook for the museum.

Our next DOG will be February 17-18, 2006. It will start Friday night with a Cracker Barrel pot luck meal and lunch on Saturday. It will be held at Grand Gulf State Park in Port Gibson, Mississippi. Contact Biscuit @ [n5hbb@yahoo.com](mailto:n5hbb@yahoo.com), if you plan to attend. He will call and get spots set aside for members. We plan on camping in Lower Campground. We will have a Business Meeting after lunch on Saturday. To make plans for any other events.

GOD BLESS YOU !

BISCUIT, The Happy Dutch Oven Cook  
Tom Sims  
Need Five Hot Butter Biscuits  
[n5hbb@yahoo.com](mailto:n5hbb@yahoo.com)

### Bay Area Dutch Oven Gypsies Campbell, California

The BADOG's held their second DOG at Wilder Ranch State Park in Santa Cruz, CA.

This park is a historic farm, that is still operational with the help of Docents. Home tours were available as well as petting the various farm animals. Some members also took a hike down the trail to the beach. As the coastal overcast burn off the coals were lit and the cooks were in a flurry of action. Dinner consisted of chicken wings, chocolate cake, cheesy potatoes, fresh baked bread, peach blueberry cobbler and Chicken Enchilada casserole. An enjoyable day was had by all.



The BADOG's held their 3rd DOG at Lake Chabot Regional Park in Hayward, CA.

Fall cookouts are some of the best; something about the smell of cooking in the crisp autumn air just makes it all taste even better. (if that is possible) Our site was positioned so that banner was visible to a high use multi purpose trail.

We had a number of interested passers-by who came over to investigate. Our group grew this month also, we're very happy to welcome fellow enthusiasts! Dinner was freshly risen rolls, chicken with rice, pumpkin cake, chocolate cherry cobbler, apricot chicken divine, green salad, broccoli stir fry, and whole wheat banana bread. Dinner was an especially nice shared with our new members. As usual, the next event was being discussed before the day was over!



Richard Smith  
Bay Area Dutch Oven Gypsies Chapter Interim Advisor

### **Camellia Chapter Dadeville, Alabama**

Alabama Camellia Chapter DOG  
October 15, 2005  
Fort Toulouse, Wetumpka, Alabama

On October 15, 2005 the Alabama Camellia Chapter gathered for a fall DOG at Fort Toulouse. Fort Toulouse was a perfect setting for Dutch Oven Cooking. It is a Historical Site and has been for over 6000 years. The park is open year-round for the public's enjoyment where one can step back in time wandering through the French and American Forts or walking to the Mississippian Mound site. While we were cooking, there was a reenactment staged by the French Colonial Marines. Afterwards the Marines had lunch with us.



What a great day. The weather was beautiful and we had a wonderful turnout. There were 44 people for lunch and we had 6 cook teams. The fare consisted of the best Rum Cake you ever tasted put together by Laura Batchelor, Daleville Alabama, Venison Meatloaf by Don Johnson, a perfect Beef Roast by Pat Newman and other dishes too numerous to mention. All total we had 23 pots of good cooking. The door prize was a Camp Chef Lewis & Clark Commemorative bean pot donated by Camp Chef. Tony Olm was the happy winner.



Our group voted to have a winter DOG at Fort Toulouse February 18, 2005 and another April 8, 2005 at Wind Creek State Park. We would love to see some other members of LSDOS attend. We want to meet you.

Bon Appetite  
Betty Johnson  
Chapter Advisor  
bjohn334@yahoo.com  
<http://www.alabamadog.com>

### **Amber Waves Chapter Chanute, Kansas**

The September gathering of the Amber Waves Chapter was held Sept. 16th-18th at the Toronto Point Area of Cross Timbers State Park, Toronto Kansas. Five of our members and their families spent the weekend camping, cooking and visiting with our special guests, Duane & Sandy Dinwiddie from the Saltgrass Chapter. Dishes cooked throughout the weekend included enchiladas, ribs, chicken spaghetti, Cajun garlic pork roast, spicy beef & rice, rancher's meat pie, and homemade bread, along with various desserts, vegetables, snacks and other side dishes provided by both members and guests. We served approximately 40 people Saturday evening, including camp hosts, other campers, family and friends. Our group thoroughly enjoyed the opportunity to become acquainted with the Dinwiddies, who shared many of their recipes, helpful hints and cooking experiences with us. They're great people and wonderful cooks!





John & Maryann Frerichs and daughter Jackie, members of our chapter who live in Welcome, Minnesota, traveled to Chanute to join us for our October gathering which was held the weekend of October 22nd at the Chanute, Kansas Elks Club Lake. Saturday evening's menu consisted of Teriyaki ribs, pork chops & scalloped potatoes, fried hominy, garlic jalapeno potatoes, Brent's baked beans, Italian soup, apple dumplings and triple chocolate marshmallow cake. In spite of some wind, rain and cooler temperatures twenty some members and guests enjoyed an evening of good food, fun and fellowship. We were glad to meet our Minnesota members and appreciate them making the trip to cook with us.



November 11th – 13th we gathered once again at the Cross Timbers State Park, where our newest member, Deana, cooked with us for the first time. Her Fiesta Chicken Chili was quite a hit! Chuck & Kay fixed Texas Hash, Doug & Ronda cooked Green Chili Pork, Mandan fixed chicken & rice in her 8" oven, and Dennis baked jalapeno cornbread and a fruit cocktail cobbler. Guest cooks (and possible new members) Mike & Verna fixed West Prong Potatoes, a recipe from the LSDOS cookbook. We were joined by several guests who provided additional side dishes and ice cream. Special guests were our camp hosts, Chuck and

Edith, who will be celebrating their 50th wedding anniversary the latter part of November. We hope they have many more happy years together, and look forward to enjoying more gatherings in their camping area – they're great hosts! Due to the unpredictable weather we often experience during the Kansas winters, we have not scheduled any gatherings for the next couple of months. We will, however, be meeting at members homes to cook together as time and weather permit.

Ronda Barnow, Chapter Advisor  
Amber Waves Chapter, Chanute, Kansas

### **Backwoods Volunteers Chapter Spring Hill, Tennessee**

On Sept 10, 2005 the Backwoods volunteers had their first official DOG. At the Tennessee Children's Home lake in Spring Hill, TN.



We had two teams start cooking about 9:00 a.m. One cooking team was Jim and Sandra Forbes. Which cooked short rib stew and green beans with onions. Team two was Ralph Patterson and Terry Boatright. Ralph cooked a pineapple upside down cake in a 10" Dutch oven. Terry cooked a 14 pound turkey injected with a creole butter, with a Cajun rub in a camp chef turkey roaster. They also made red beans and rice in a 12" deep Dutch oven, cooked on a tripod over an open fire. Pots were on the table at 2:00 p.m. We had live entertainment provided by Burt Reese who played the guitar and sang. We had a total of 15 people at our DOG.



Ralph Patterson,  
Backwoods Volunteers Chapter Advisor

# Recipes

## Beef Macaroni Dinner

3 lb. Ground Beef  
1 c. Chopped Onion  
2 (28oz.) can Diced Tomatoes  
2 (8oz) can Tomato Sauce  
1 ¼ tsp +/- Chili Powder  
1 tsp. +/- Salt  
¼ tsp. +/- Cayenne Pepper  
1 bag (16oz) frozen Corn  
2 bag (16oz). Elbow Macaroni (uncooked)  
1 c. +/- Water  
12 oz. Monterey Jack Cheese, shredded

In a 12" Deep Dutch Oven or 14" Dutch Oven, brown ground beef and onion (over full spread of coals): drain fat. Stir in diced tomatoes, tomato sauce and seasonings to your taste. Heat to boiling (over full spread of coals). Add corn, macaroni and water. Bring to boil (over full spread of coals). Reduce heat and simmer (9 coals under, 2 middle and 7 on outside edge) for 20 minutes until macaroni is tender. Stir and add water if needed you don't want it to get to dry and burn. Sprinkle with cheese, cover for 5 minutes until cheese melts (place a few coals on lid to help melt cheese). Enjoy

## Peach Cobbler

For the Peach cobbler:  
2 or 3 Cans 16 oz. size Sliced Peaches  
2 tablespoons cornstarch  
¼ cup all purpose flour  
1 tablespoon Vanilla  
½ cup Sugar  
½ cup Brown Sugar  
2 teaspoons fresh lemon juice  
½ teaspoon ground cinnamon  
⅛ teaspoon Ground Cloves  
⅛ teaspoon Ground Ginger  
4 tablespoons butter

In a 12" D.O. Mix everything together with full spread of coals under D.O., mix in the peaches last  
Then remove from heat to add cake mix

For the Topping:  
Betty Crocker Cake Mix ( Cinnamon Swirl )  
Or one box Yellow or White cake Mix and ¼ cup Sugar mixed with 2 tablespoons Cinnamon  
Take cake mix and spread some over peach mix then sprinkle cinnamon mix over cake mix in layers  
Take ¼ # butter cut into pieces and place on top of cake mix all over.

To Cook: Arrange coals around the outside Bottom of D.O. ( about 9 coals ) also about 1 " out. Place 2 coals in the middle. Arrange coals around top outside edge of D.O. ( about 15 ) also put 4 more in the middle around the handle. Every 15 min. pick up D.O. and turn clockwise ¼ turn then turn back the lid ¼ turn counter clockwise.  
After cooking for 30 min. remove from bottom heat and cook for 15 more min. top heat only.  
Let cool 15min., Dig in and enjoy.

## Fiesta Chicken Chili

1 ½ lbs. boneless chicken breast, boiled or browned, cut in bite size pieces  
2 – 15.8 oz. cans Northern beans  
1 – 14.5 oz. can Petite diced tomatoes  
1 – 4 oz. can chopped green chilies  
¼ cup dried onion flakes  
3 Tbsp. flour  
1 Tbsp. chili powder  
2 tsp. salt  
1 tsp. cumin  
1 tsp. dried cilantro  
3 cans chicken broth

Combined cooked chicken, beans, tomatoes and green chilies. Stir in onion flakes, flour and spices. Add chicken broth, cover and cook (simmer) for 1 ½ to 2 hours, using bottom heat only. Serves 6 – 8

Deana Kackley  
Amber Waves Chapter

## Green Chili with Pork

½ cup olive oil  
2 large onions, chopped  
8 garlic cloves, minced  
8 jalapeno peppers, minced  
3 carrots, peeled and cut into ½ inch slices  
1 Tbsp. oregano  
1 tsp. salt  
3 lb boneless pork, cut into ½ inch cubes  
2 14 oz. cans chicken broth  
2 10 oz. cans Rotel tomatoes & green chilies  
1 potato, peeled and shredded  
4 cans chopped green chilies  
2 14 oz. cans hot chili beans with gravy

In a Dutch oven, heat oil and add onions, garlic, jalapenos, and carrots. Sauté 10 minutes, then stir in oregano and pork cubes. Cook 20 minutes, stirring occasionally. Stir in chicken stock, salt, Rotel and potatoes. Bring to a boil, then lower heat and simmer 1 ½ hours, stirring occasionally. Add green chilies and beans to mixture and simmer another 30-45 minutes.

Ronda Barnow, Amber Waves Chapter



## Perfect White Bread

1 pkg. active dry yeast  
1/4 c. warm water  
2 c. milk, scalded  
2 Tbsp. sugar  
2 tsp. salt  
1 Tbsp. shortening  
5 3/4 to 6 1/4 c. sifted flour

oven 400 degrees

Soften yeast in warm water (110 degrees). Combine hot milk, sugar, salt, and shortening. Cool to lukewarm. Stir in 2 c. of flour; beat well. Add the softened yeast; mix. Add enough of remaining flour to make a moderately stiff dough. Turn out on lightly floured surface; knead till smooth and satiny (8 to 10 min.). Shape in a ball; place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double (about 1 1/4 hours). Punch down. Cut dough in 2 portions. Shape each into smooth ball; cover and let rest 10 min. Shape in loaves; place in 2 greased 9x5x3-in. loaf pans. Cover and let rise till double (45 to 60 min.). Bake in hot oven (400 degrees) 35 min. or till done. If tops brown too fast, cover loosely with foil last 15 minutes. Makes 2 loaves.



\*\*\* I used unsalted butter instead of shortening. I also used bread flour instead of all-purpose flour -- there are different brands out there, and this type flour seems to work / knead better and have more "stretch". After the first rising the dough can be shaped however you wish. \*\*\*

This recipe is from the "Better Homes and Gardens New Cook Book" 1973 edition.

Alice Gidney  
Seabreeze Chapter

## Maple-Mustard Country-Style Ribs

Yield: 4 servings

1 large onion, cut into 1/4-inch slices, separated into rings  
1/3 cup maple-flavored syrup  
1/4 cup spicy brown mustard or country-style Dijon mustard  
2 1/2 to 3 lb. country-style pork ribs, trimmed of fat, cut into 3-inch pieces

Place onion rings in 3 1/2 to 4-quart slow cooker. In small bowl, combine syrup and mustard; mix well. Spread evenly over ribs. Place coated ribs over onion. Cover; cook on low setting for at least 8 hours. If desired, serve with additional mustard.

Submitted by John Frerichs  
Amber Waves Chapter

## Triple Chocolate Marshmallow Cake

1 1/2 cup water  
1 10-oz. bag miniature marshmallows  
1/4 cup cocoa powder  
2 chocolate cake mixes; prepared as directed  
1 cup light brown sugar  
2 Cadbury Caramello bars broken into pieces.

1/2 cup milk chocolate chips  
1/2 cup dark chocolate chips  
1/2 cup white chocolate chips

8 Qt Dutch Oven. Spray the oven well with cooking spray on sides and bottom. Pour the water, cocoa powder, and brown sugar into the Dutch oven and mix. Spreading the marshmallows out evenly, then cover with 1/2 the chocolate cake mix. Add a layer Caramello bars, then pour the remaining batter over the chocolate pieces. Sprinkle chocolate chips over the cake batter.

Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serve warm with whipped cream.

Serves: 10-12

Submitted by John Frerichs, Amber Waves Chapter



## Triple Chocolate Marshmallow Cake

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Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serve warm with whipped cream.

Serves: 10-12

Submitted by John Frerichs, Amber Waves Chapter

## Mexican Casserole

Combine the following in a large bowl:

- 1lb breakfast sausage (hot or regular)
- 1lb ground beef
- 1 medium onion chopped well
- 2 eggs
- 1 can Rotel diced tomatoes, drained (original, extra hot, whatever you like)
- Bread crumbs as needed

Mix well adding bread crumbs to produce a dense meatloaf. Place in a #10 Dutch oven that has been sprayed well with a non stick spray. Cover and cook for about 30 min or until almost done.

While that is cooking, mix 2 boxes of cornbread mix according to the instructions given and add the following:

- 1 small onion finely chopped
- 2 medium jalapenos finely chopped
- 1 can of creamed corn

Mix well

When meatloaf is almost done carefully drain off any liquid. (A turkey baster is good for this.) Pour cornbread mixture over the top of the meat and return to oven for approximately 20 min. Check for doneness with a toothpick. Submitted by Ronda Barnow, Amber Waves Chapter

## Six Fruit Crisp

- 1 jar (25 oz.) chunky applesauce
- 1 can (20 oz.) pineapple tidbits, drained
- 1 can (15 1/4 oz.) sliced peaches, drained & chopped
- 1 can (15 1/4 oz.) sliced pears, drained & chopped
- 1 ca (11 oz.) mandarin oranges, drained
- 1 can (21 oz.) cherry pie filling

Topping:

- 2 cups all purpose flour
- 2 cups packed brown sugar
- 1 cup butter or margarine, melted

Pour applesauce into a greased 12" Dutch oven. Layer with the pineapple, peaches, pears and mandarin oranges. Spread with pie filling.

For topping, combine the flour, brown sugar and butter. Sprinkle over pie filling. Bake at 375 degrees for 40-45 minutes or until golden brown. Serve warm with vanilla ice cream if desired. Yield: 12-15 servings

Submitted by Ronda Barnow, Amber Waves Chapter

## Apple Dew

- 2 Medium Granny Smith apples. Peeled cored and sliced into 8 slices each.
- 2 Packages Crescent Rolls
- 2 cups dry roasted pecans, coarsely chopped
- 2 sticks butter, melted and warm
- 2 cups sugar
- 1 tsp vanilla
- 10 oz. Mountain Dew

Preheat oven to 350 degrees

Grease a 9X13 casserole dish and scatter the pecans in the bottom

Open the crescent rolls and place each of them on a lightly floured surface

Steam the apple slices for about 10 mins. or until can be pierced with point of sharp knife

let apples cool enough to be able to handle then roll each slice in the rolls starting at the wide end.

Place the rolls on top of the pecans.

In a medium bowl mix together the butter, sugar, and vanilla and pour on top of the rolls, then

pour the apple dew over that and bake in preheated 350 oven and bake for 30 to 40 Mins.

or until rolls are brown.

Enjoy,

Jim Lewis, Bayou Chapter

# LODGE CAST IRON



## Mexican Lasagne

This takes longer than some other recipes (about an hour). It is really good

1 pound ground beef  
2 tsp cooking oil  
1 onion, chopped fine  
salt  
1 can rotel diced tomatoes pepper  
1 package (6) of burrito (big) flour tortillas  
1 tbl cumin  
1/2 - 1 tsp cayenne pepper (optional)  
1 1 pound package of grated cheese  
1 can refried beans

1. Start a charcoal fire with 25 to 30 matchlite charcoal briquets in an oil pan. It should take about 20 or 30 minutes to be completely white.
2. Over a coleman stove, heat cooking oil in your soup pot or frying pan. Add the ground beef. Cook until it has lost its raw look, about 5 minutes.
3. Add chopped onions. Cook until onion softens, about 5 minutes. Add the cumin, cayenne pepper, canned tomatoes and refried beans. Add a 2 tablespoons water to loosen the mixture up. Simmer (slow boil) until mixture thickens, about 20 minutes. Or cook until the charcoal is almost all white. Taste the mixture. If it too bland, add a little salt and pepper
4. While the mixture is cooking, line a #12 dutch oven with aluminum foil
5. When the charcoal is almost white, make the casserole.
6. To make the casserole, first spread a small ladleful of sauce on the bottom of the dutch oven.
7. Then, put a burrito tortilla on top of the sauce, then spread 1/5 or 1/4 of the sauce on top of the tortilla, finally sprinkle with 1/4 or 1/3 of the grated cheese on top of the sauce. Repeat four or five times with the burrito, sauce, and cheese. The last layer should be sauce and cheese. You will have four or five layers. Cover the oven with the lid
8. Put the dutch oven on top of 8 to 10 coals with one loose "ring". Put 12 to 15 coals on the oven lid as one complete "ring". Let it cook for 30 minutes until the sides are bubbling. Take off the of coals and let rest for at least 5 minutes to as much as 15 minutes Cut into eighths and serve on a plate. Serves 8.

Charles Tuggle, Saltgrass Chapter



## Sweet Potato Casserole

3 cup mashed sweet potatoes  
1/2 cup butter  
1 cup evaporated milk  
1 1/2 cup sugar  
2 eggs  
1 tsp. cinnamon  
1/2 tsp nutmeg  
1/2 tsp vanilla  
Combine all the above ingredients and bake in 12" Dutch oven at 350°.

Carlos & Angela Mendoza, Saltgrass Chapter

## Dirty Rice

1 whole chicken  
1 bunch green onions, chopped  
4 cans French onion soup  
3 to 4 cans chicken broth or 4 cups chicken stock  
1 cup oil  
4 cups raw rice  
4 cloves garlic, minced  
Roast or boil chicken and cool, retaining drippings or stock. Strip meat from chicken and combine with remaining ingredients. Place in 12" Dutch oven cover with lid or foil. Bake in 350° for 1 1/2 hours.  
If you decrease the amount you are cooking, decrease the time you cook it.

Anne Plattamier, Saltgrass Chapter

## Chess Cake

1 egg, well beaten  
1 stick butter, melted  
1 box yellow cake mix with pudding

Melt butter (not too hot). Add egg and cake mix, make a dough and pat into a 10" Dutch oven.

Mix 1 box 10X powder sugar, 1 – 8 oz package cream cheese, 2 well beaten eggs, 1/2 tsp vanilla, or fresh lemon juice.

Pour this mixture over dough, bake at 325° for 35 to 40 min or until golden brown. Do not over cook.

Mixture will be soft when done. Let cool. Cut into small pieces. Freezes well.

Anne Plattsmier, Saltgrass Chapter

# TURKEY IN A TRASH CAN

We did this the weekend before Thanksgiving for our "Introduction to Outdoor Leader" course. Some of the pictures are from that course and some are from a prior course. We used two different cameras at two different times but at least you should be able to "get the picture". :)

## Equipment:

- 1 - 20 Gallon trash can (some people say not to use galvanized - but certainly try to avoid plastic) ;)
- 1 - Dutch Oven
- 1 - Turkey Stand (the kind you use in a fryer to get the turkey to "stand up" work well - I found mine at Bass Pro)
- 30 Pounds of Charcoal
- 1 - 15-20 pound Turkey
- 1 - Roll of Aluminum foil
- 1 - Pair of thermal gloves (like you use in a fire place)
- 1 - Small ash shovel

## Instructions:

1. Prepare the turkey - clean and season
2. Lay aluminum foil down on the ground (I make mine about twice the size of the can). It works better if you have a layer of sand on the ground (under the aluminum foil) so the rim of the trash can can make an impression in the sand for a better seal.
3. Set the dutch oven upside down on the aluminum foil (without a lid) - this is a spacer to keep the turkey away from the ground. You can also use 4 tent stakes and a round wire rack.
4. Set the turkey stand on the dutch oven (or center of the wire rack).
5. Place the turkey on the stand.
6. Turn the trash can upside down over the turkey (try to center the turkey inside the can).
7. Put as much charcoal as you can on TOP of the trash can.
8. Put the remainder of the 30 pounds around the trash can.

9. Let cook for 1:15 - 1:30 (either will work, I usually go for the extra 15 minutes)
10. Use the ash shovel to remove the coals off the top of the can and push them back from the bottom of the can.
11. Use the gloves to pick up the trash can.
12. Use the trash can lid as the serving plate - simply push the turkey over on to it.

You're done!!!

Now, let me add that it works real well to also put a small aluminum foil boat between the dutch oven and the side of the trash can filled with a full bottle of Liquid Smoke - it increases the humidity in side the can and it adds smoked flavor to the turkey.

Another Note: We use 30 pounds of Match Light charcoal - we put the unlit charcoal on the can and light it up (30 pounds of Match Light makes an impressive fire!). If you don't have a good seal on the can this can let a little of the starter fumes inside the can. I couldn't smell or taste it, but one of the guys said that he could smell it.





## Genuine Australian Camel Stew

NOTE: Recipe requires a quite large Dutch Oven, Recommended for entertaining V.I.P's in Camp.

**Ingredients:** (serves 3800 people)

3 medium sized camels

½ ton salt

500 bushels potatoes

1 ton pepper

200 bushels carrots

3000 sprigs parsley

2 small rabbits

1000 gallons brown gravy

### Preparation:

Cut camels into bite sized pieces, cube vegetables (this may take awhile so start early). Place meat into pan and cover with 1000 gallons of brown gravy. Simmer slowly for 4 weeks. Garnish with Parsley. If more are expected add 2 rabbits.

Mr. McGregor's Note: I haven't tried this recipe as I have been having trouble obtaining the camels but you may have better luck. Jim McGregor, Australian Scouter



## STATE DOG PICTURES



## Woman's View Point ...



**Beth Haney**

**Hill Country Chapter**

"....Give me your tired, your poor, your  
huddled masses yearning to breathe free..."  
from inscription on the Statue of Liberty

Our camp Dutch ovens evolved from the immigrants need of outdoor cooking pots while traveling west. The mostly poor, adventuresome homesteaders from every part of the world were quick to adapt their ethnic foods to the versatile cast iron pot. The explorers of the West, military encampments, miners and cowboys were all outfitted with coffee pots and camp Dutch ovens. Everyone that cooked outside and even inside on hearths had a pot or two of something good to eat slowly simmering.

A hundred years after those hard times, with few people still alive that used a camp pot of necessity, how lucky we are to have good stories, historical books and even some of the ovens that survive. Oh, how I wish some of these old ovens could talk!

The article by Sandy Dinwiddie in the June 2005 issue of the Lone Star Dutch Oven Society newsletter tells our organizational story and needs to be reprinted, in part, every two or three years. She very accurately portrays the beginnings of our group and the throes of evolving into a unique blend of people with outdoor cooking passions.

I am thrilled that the camp Dutch oven is the official cooking implement of Texas. All of us will continue to keep showing and telling Texans of their heritage with these pots. How fortunate we are as an organization that kindred spirits from other states have joined forces in keeping their "cast iron" past alive and well. After all, Dutch ovens are a unique "American" tradition, common to all states.

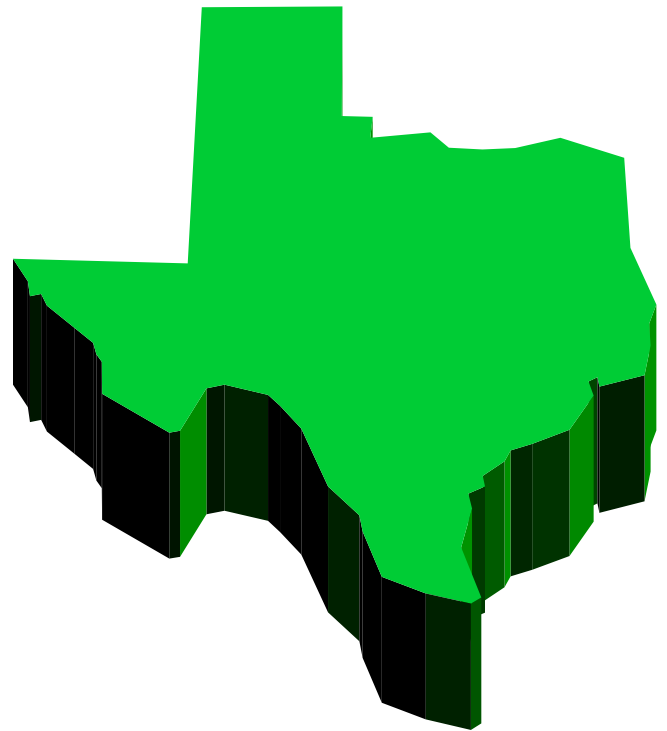
The future of Dutch oven cooking is not yet written. It is up to us to set the example for our children and grandchildren by having fun with cookfires and outdoor pots. As a tot I watched my Dad cook biscuits for our family on weekend trips to the beach. My son and I learned the hard way about high altitude baking adjustments in Colorado. My granddaughters have helped me mix cornbread for a family outing in Inks

Lake. I have to make the memories. I have to pass the torch.

As a cooking teacher for adult education in the Texas hill country, it is my joy to share some of what I have

learned from my Dad and from all of you. Everyone in the classes loves the idea of being able to cook virtually anything outdoors. I'm always amazed at the variety of ideas and experience they bring to class and how quickly they're ready to go out and share it. Some become new members of our chapters while others take their new skills straight to the campgrounds and hunting trips. All begin new traditions and memories with their family and friends.

WE will shape the future of this organization and dutch oven cooking by sharing our knowledge and enthusiasms and having fun at the same time. I'm proud to be a member. Happy cooking!



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

**FUN, FOOD, and FELLOWSHIP**



# Calendar of Events

## LONE STAR DUTCH OVEN SOCIETY 2005 - 2006 CALENDAR OF EVENTS

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

- |   |   |
|---|---|
| <p><b>Dec 3</b> Bare Pots DOG<br/>Eisenhower Park, San Antonio, TX<br/>Chapter Advisor: Yvonne Newton<br/><a href="mailto:ynewton@swbell.net">ynewton@swbell.net</a> or 210-509-9437</p>  | <p><b>Jan 14</b> North Texas Prairie DOG - 10:00 a.m.-1:00 p.m.<br/>Central Park - 1899 S. Edmonds, Lewisville, TX<br/>Chapter Advisor: Bruce Bonnett<br/><a href="mailto:ntp@lsdos.com">ntp@lsdos.com</a> or 214-328-6486</p>                          |
| <p><b>Dec 3</b> Dogwood DOG<br/>Tyler State Park, Tyler, TX<br/>Ovens on the table at 12:30 p.m.<br/>Chapter Advisor: Jerry Hannah<br/><a href="mailto:jhannah257@earthlink.net">jhannah257@earthlink.net</a> or 903-561-0505</p>   | <p><b>Jan 14</b> Caddo Area DOG<br/>Location to be announced<br/>Chapter Advisor: Jerry Dukes<br/><a href="mailto:iddihwrr@valornet.com">iddihwrr@valornet.com</a> or 903-334-9346</p>  |
| <p><b>Dec 4</b> Lost Pines DOG - Noon til 5 p.m.<br/>Neiderwald Community Center<br/>Chapter Advisor: Georgia Lewis<br/><a href="mailto:thegypsy5@netzero.net">thegypsy5@netzero.net</a> or 512-295-3873</p>  | <p><b>Jan 15</b> Seabreeze DOG - 1:00 p.m.-6:00 p.m.<br/>Tillman B. McHenry, Sr. Pavilion, Deer Park, TX<br/>Chapter Advisor: Bob Gidney<br/><a href="mailto:bobgidney@ani-lati.org">bobgidney@ani-lati.org</a> or 281-471-6665</p>                     |
| <p><b>Dec 10</b> Brazos Valley DOG<br/>Brazos Center, Bryan, TX<br/>Ovens on the table at 1:00 p.m.<br/>Interim Chapter Advisor: Tommy Raykovich<br/><a href="mailto:raykovich2@verizon.net">raykovich2@verizon.net</a> or 979-696-7561</p>   | <p><b>Jan 29</b> Wildflower DOG<br/>Lisa &amp; Roger Wade's home in Georgetown, TX<br/>Ovens on the table about 4 p.m.<br/>Chapter Advisor: Karen Dufresne<br/><a href="mailto:kdufresne@austin.rr.com">kdufresne@austin.rr.com</a> or 512-388-5492</p> |
| <p><b>Dec 10</b> North Texas Prairie DOG<br/>Central Park - 1899 S. Edmonds, Lewisville, TX<br/>Chapter Advisor: Bruce Bonnett<br/><a href="mailto:ntp@lsdos.com">ntp@lsdos.com</a> or 214-328-6486</p>   | <p><b>Feb 4</b> Dogwood DOG<br/>Tyler State Park, Tyler, TX<br/>Ovens on the table at 12:30 p.m.<br/>Chapter Advisor: Jerry Hannah<br/><a href="mailto:jhannah257@earthlink.net">jhannah257@earthlink.net</a> or 903-561-0505</p>                       |
| <p><b>Dec 10</b> Shreveport, Louisiana DOG - 9:00 a.m.-3:00 p.m.<br/>Chapter Advisor: Earl Timmons<br/><a href="mailto:stimmons1@earthlink.net">stimmons1@earthlink.net</a> or 318-686-8992<br/>or 318-688-2138</p>   | <p><b>Feb 11</b> North Texas Prairie DOG<br/>White Rock Lake - Dallas, TX<br/>Chapter Advisor: Bruce Bonnett<br/><a href="mailto:ntp@lsdos.com">ntp@lsdos.com</a> or 214-328-6486</p>   |
| <p><b>Dec 10</b> Caddo Area DOG - 10:00 a.m.-3:00 p.m.<br/>Pavilion at Bringle Lake Park, Texarkana, TX<br/>Chapter Advisor: Jerry Dukes<br/><a href="mailto:iddihwrr@valornet.com">iddihwrr@valornet.com</a> or 903-334-9346</p>   | <p><b>Feb 11</b> Caddo Area DOG<br/>Location to be announced<br/>Chapter Advisor: Jerry Dukes<br/><a href="mailto:iddihwrr@valornet.com">iddihwrr@valornet.com</a> or 903-334-9346</p>  |
| <p><b>Dec 10</b> Toledo Bend DOG<br/>Boles Field, Shelbyville, TX<br/>Chapter Advisor: Carolyn Chandler<br/><a href="mailto:cchandler@qzip.net">cchandler@qzip.net</a> or 936-598-5349</p>  | <p><b>Feb 17-18</b> Magnolia Black Pots DOG<br/>Grand Gulf Military State Park, Port Gibson, MS<br/>Chapter Advisor: Biscuit T. Sims<br/><a href="mailto:n5hbb@yahoo.com">n5hbb@yahoo.com</a> or 601-924-4264</p>                                       |
| <p><b>Dec 17</b> Oil Patch Cookers DOG<br/>Jewel Cormier Park, Orangefield, TX<br/>Pots on the table around 5:30 p.m.<br/>Chapter Advisor: Mack Smith<br/><a href="mailto:crreeves@sbcglobal.net">crreeves@sbcglobal.net</a> or 409-745-1288 or<br/>409-735-2034</p>                | <p><b>Feb 18</b> Camellia DOG<br/>Fort Toulouse Day Campground Pavillion<br/>Wetumpka, AL<br/>Chapter Advisor: Betty Johnson<br/><a href="mailto:bjohn334@yahoo.com">bjohn334@yahoo.com</a> or 256-825-2941</p>   |
| <p><b>Dec 18</b> Seabreeze DOG - 1:00 p.m.-6:00 p.m.<br/>Tillman B. McHenry, Sr. Pavilion, Deer Park, TX<br/>Chapter Advisor: Bob Gidney<br/><a href="mailto:bobgidney@ani-lati.org">bobgidney@ani-lati.org</a> or 281-471-6665</p>   | <p><b>Feb 18</b> Brazos Valley DOG<br/>Brazos Center, Bryan, TX<br/>Ovens on the table at 1:00 p.m.<br/>Interim Chapter Advisor: Tommy Raykovich<br/><a href="mailto:raykovich2@verizon.net">raykovich2@verizon.net</a> or 979-696-7561</p>             |
| <p><b>Jan 7</b> Dogwood DOG<br/>Tyler State Park, Tyler, TX<br/>Ovens on the table at 12:30 p.m.<br/>Chapter Advisor: Jerry Hannah<br/><a href="mailto:jhannah257@earthlink.net">jhannah257@earthlink.net</a> or 903-561-0505</p>   | <p><b>Feb 19</b> Seabreeze DOG - 1:00 p.m.-6:00 p.m.<br/>Tillman B. McHenry, Sr. Pavilion, Deer Park, TX<br/>Chapter Advisor: Bob Gidney<br/><a href="mailto:bobgidney@ani-lati.org">bobgidney@ani-lati.org</a> or 281-471-6665</p>                     |
| <p><b>Jan 13-15</b> Board of Directors Meeting &amp; DOG<br/>Lake Somerville State Park - Birch Creek Unit Dining<br/>Facility Saturday Business Meeting 2:00 p.m.<br/>Contact: Gale Merriwether<br/><a href="mailto:mgerri@charter.net">mgerri@charter.net</a> or 281-292-3960</p> | <p><b>Feb 26</b> Wildflower DOG<br/>San Gabriel Park, Georgetown, TX<br/>Ovens on the table about 4 p.m.<br/>Chapter Advisor: Karen Dufresne<br/><a href="mailto:kdufresne@austin.rr.com">kdufresne@austin.rr.com</a> or 512-388-5492</p>               |

**LONE STAR DUTCH OVEN SOCIETY**  
2005-2006 CALENDAR OF EVENTS (cont)

- Mar 4** Dogwood DOG  
Tyler State Park, Tyler, TX  
Ovens on the table at 12:30 p.m.  
Chapter Advisor: Jerry Hannah  
[jhannah257@earthlink.net](mailto:jhannah257@earthlink.net) or 903-561-0505
- Mar 11** North Texas Prairie DOG  
Old City Park - Dallas, TX  
Chapter Advisor: Bruce Bonnett  
[ntp@lsdos.com](mailto:ntp@lsdos.com) or 214-328-6486
- Mar 11** Caddo Area DOG  
Location to be announced  
Chapter Advisor: Jerry Dukes  
[jddihwrr@valornet.com](mailto:jddihwrr@valornet.com) or 903-334-9346
- Mar 18** Brazos Valley DOG  
Brazos Center, Bryan, TX  
Ovens on the table at 1:00 p.m.  
Interim Chapter Advisor: Tommy Raykovich  
[raykovich2@verizon.net](mailto:raykovich2@verizon.net) or 979-696-7561
- Mar 19** Seabreeze DOG - 1:00 p.m.-6:00 p.m.  
Tillman B. McHenry, Sr. Pavilion, Deer Park, TX  
Chapter Advisor: Bob Gidney  
[bobgidney@ani-lati.org](mailto:bobgidney@ani-lati.org) or 281-471-6665
- Mar 26** Wildflower DOG  
Location to be announced  
Chapter Advisor: Karen Dufresne  
[kdufresne@austin.rr.com](mailto:kdufresne@austin.rr.com) or 512-388-5492
- Apr (TBA)** Seabreeze Demo - Totally Texas Festival  
Jimmy Burke Activity Center  
500 W. 13th St., Deer Park, TX  
Chapter Advisor: Bob Gidney  
[bobgidney@ani-lati.org](mailto:bobgidney@ani-lati.org) or 281-471-6665
- Apr 1** Dogwood DOG  
Tyler State Park, Tyler, TX  
Ovens on the table at 12:30 p.m.  
Chapter Advisor: Jerry Hannah  
[jhannah257@earthlink.net](mailto:jhannah257@earthlink.net) or 903-561-0505
- Apr 8** Camellia DOG  
Wind Creek State Park Pavillion #1  
Alexander City, AL  
Chapter Advisor: Betty Johnson  
[bjohn334@yahoo.com](mailto:bjohn334@yahoo.com) or 256-825-2941
- Apr 8** North Texas Prairie DOG  
Mesquite, TX  
Chapter Advisor: Bruce Bonnett  
[ntp@lsdos.com](mailto:ntp@lsdos.com) or 214-328-6486
- Apr 8** Caddo Area DOG  
Location to be announced  
Chapter Advisor: Jerry Dukes  
[jddihwrr@valornet.com](mailto:jddihwrr@valornet.com) or 903-334-9346
- Apr 15** Brazos Valley DOG  
Brazos Center, Bryan, TX  
Ovens on the table at 1:00 p.m.  
Interim Chapter Advisor: Tommy Raykovich  
[raykovich2@verizon.net](mailto:raykovich2@verizon.net) or 979-696-7561
- Apr 16** Seabreeze DOG - 1:00 p.m.-6:00 p.m.  
Seabreeze Park, La Porte, TX

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

- May 6** Dogwood DOG  
Tyler State Park, Tyler, TX  
Ovens on the table at 12:30 p.m.  
Chapter Advisor: Jerry Hannah  
[jhannah257@earthlink.net](mailto:jhannah257@earthlink.net) or 903-561-0505
- May 13** North Texas Prairie DOG  
**Central Park - 1899 S. Edmonds, Lewisville, TX**  
Chapter Advisor: Bruce Bonnett  
[ntp@lsdos.com](mailto:ntp@lsdos.com) or 214-328-6486
- May 13** Caddo Area DOG  
Location to be announced  
Chapter Advisor: Jerry Dukes  
[jddihwrr@valornet.com](mailto:jddihwrr@valornet.com) or 903-334-9346
- May 20** Brazos Valley DOG  
Brazos Center, Bryan, TX  
Ovens on the table at 1:00 p.m.  
Interim Chapter Advisor: Tommy Raykovich  
[raykovich2@verizon.net](mailto:raykovich2@verizon.net) or 979-696-7561
- May 21** Seabreeze DOG - 1:00 p.m.-6:00 p.m.  
Seabreeze Park, La Porte, TX  
Chapter Advisor: Bob Gidney  
[bobgidney@ani-lati.org](mailto:bobgidney@ani-lati.org) or 281-471-6665



Seasoned, Ready to use  
cast iron cookware.



Eliminate the time and effort of seasoning

**LODGE LOGIC**  
We should have thought of this 100 years ago.

## LSDOS Merchandise

### Items for Sale

The aprons, cookbooks, and lapel pins are for sale at all DOGs and DEMOs.  
See your chapter advisor if you need one.



Lapel Pins are \$3 each



Tattoos are \$1 each



Aprons are \$15 each  
Large and Small Sizes



Cook Books are \$15 each



**NEW**  
LSDOS Embroidery Patch  
\$3.00 each



# **Travel ---- Visit a LSDOS Chapter near You**

## **TEXAS**

**Austin** - Wildflower Chapter - *Karen Dufresne* -- 512-388-5492 - [kdufresne@austin.rr.com](mailto:kdufresne@austin.rr.com)  
**Bastrop** – Lost Pines Chapter – *Georgia Lewis* – 512-295-3873 – [thegypsy5@netzero.net](mailto:thegypsy5@netzero.net)  
**Bryan/College Station** - Brazos Valley Chapter – *Tommy Raykovich* - 979-696-7561 – [raykovich2@verizon.net](mailto:raykovich2@verizon.net)  
**Center** – Toledo Bend Chapter – *Carolyn Chandler* - 936-598-5349 – [cchandler@qzip.net](mailto:cchandler@qzip.net)  
**Corpus Christi** - Pioneers of the Gulf Coast - *Karen Howden* - 361-986-1268 - [jhowdenCC@aol.com](mailto:jhowdenCC@aol.com)  
**Crosby/Highlands** - San Jacinto Sons Chapter – *Tracy Scannell* – 281-328-5366 - [stevescannell@msn.com](mailto:stevescannell@msn.com)  
**Dallas/Fort Worth** - Prairie Dog Chapter – *Bruce Bonnett* – 214-328-6486 – [b.bonnett@comcast.net](mailto:b.bonnett@comcast.net)  
**Gonzales** – Independence Chapter - *Ken Brown* - 830-875-3995 – [kbrown@bcsnet.net](mailto:kbrown@bcsnet.net)  
**Houston** – Saltgrass Chapter - *Gale & Mary Merriwether* -281-292-3960 - [mgmerri@charter.net](mailto:mgmerri@charter.net)  
**Kerrville** - Hill Country Chapter – *Butch Mize* - 830-866-3396 – [blackpotwizard@yahoo.com](mailto:blackpotwizard@yahoo.com)  
**LaPorte** - Seabreeze Chapter – *Bob Gidney* – 281-471-6665 – [bobgidney@ani-lati.org](mailto:bobgidney@ani-lati.org)  
**Lufkin/Diboll** - Piney Woods Chapter - *Arlene Hook* – 936-829-3616- [ArleneHook@aol.com](mailto:ArleneHook@aol.com)  
**Lumberton** - Village Creek Cookers Chapter – *Bo Clark* – 409-246-3748 - [clarkredpower@aol.com](mailto:clarkredpower@aol.com)  
**Menard** – Mesquite Country Cookers Chapter- *Rodney Duderstadt* – 325-396-4320 – [rodneyduder@yahoo.com](mailto:rodneyduder@yahoo.com)  
**Orangefield** – Oil Patch Cookers Chapter – *Mack Smith* – 409-745-1288 – [crreeves@sbcglobal.net](mailto:crreeves@sbcglobal.net)  
**Plainview** - Pan Handlers Chapter- *Allen Johnson* – 806-774-5401 - [dopumpdoc@cox.net](mailto:dopumpdoc@cox.net)  
**San Antonio** - Bare Pots Chapter- *Yvonne Newton* – 210-509-9437- [ynewton@swbell.net](mailto:ynewton@swbell.net)  
**Texarkana** – Caddo Area Chapter – *Jerry Dukes* – 903-334-9346 – [jddihwrr@valornet.com](mailto:jddihwrr@valornet.com)  
**Traveling Dutch Oven Cookers** – *Richard McCabe & Rose Perez, Interium* – 830-896-4059 – [outback@ktc.com](mailto:outback@ktc.com)  
**Tyler** - Dogwood Chapter – *Jerry Hannah* – 903-561-0505 – [jhannah257@earthlink.net](mailto:jhannah257@earthlink.net)  
**Wichita Falls** - Red River Valley Chapter - *Dwayne Hill* - 940-692-0747 – [hilltop4455@aol.com](mailto:hilltop4455@aol.com)  
- *Harley Mills* - 940-692-2598 – [padler28@aol.ciom](mailto:padler28@aol.ciom)

## **OUT OF STATE CHAPTER**

**Alabama** - Camellia Chapter – *Betty Johnson* – 256-825-2941 – [bjohn334@yahoo.com](mailto:bjohn334@yahoo.com)  
**California** – Bay Area Dutch Oven Gypsies – *Richard Smith* – 408-483-6825 - [thecleanerstore@sbcglobal.net](mailto:thecleanerstore@sbcglobal.net)  
**Kansas** - Amber Waves Chapter - *Ronda L. Barnow* – 620-431-0947 - [rlb\\_51@yahoo.com](mailto:rlb_51@yahoo.com)  
**Louisiana** – Bayou Pots Chapter – *Earl Timmons* – 318-686-8992 – [stimmons1@earthlink.net](mailto:stimmons1@earthlink.net)  
**Mississippi** - Magnolia Black Pots Chapter – *Biscuit T. Sims* – 601-924-4264 - [n5hbb@yahoo.com](mailto:n5hbb@yahoo.com)  
**North Carolina** - Long Leaf Pine Chapter – *Jean Watts* – none – [rick\\_jeanwatts@bellsouth.net](mailto:rick_jeanwatts@bellsouth.net)  
**Tennessee** – Backwoods Volunteers Chapter - - *Ralph Patterson* - 931-619-1939 – [backwoodsvolunteers@yahoo.com](mailto:backwoodsvolunteers@yahoo.com)

## **PROSPECTIVE CHAPTERS**

**Georgia** – Fireside Pot Rustler's – *Cheyenne Sweatman (Interium)* – none – [none](#)

## Do Not Forget !

January 1<sup>st</sup> is the membership renewal date. Several members have not renewed, and I am sure they want to continue receiving the newsletter. You need to renew immediately. If you renew now and have forgotten that you renewed earlier, not to worry. You will be credited with an extra year. This happens several times a year.



## Lone Star Dutch Oven Society Membership Application\*



Just print this, fill it out and mail to LSDOS.

Name(s) \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_  
State \_\_\_\_\_ Zip \_\_\_\_\_  
Home Phone (\_\_\_\_) \_\_\_\_\_  
Email Address \_\_\_\_\_  
Chapter Preference \_\_\_\_\_  
(See [chapter search](#) for your closest chapter)

Please indicate how you would like to receive your newsletter:

\_\_\_\_\_ View on [www.lsdos.com](http://www.lsdos.com) or \_\_\_\_\_ U. S. Mail

Make check or M.O. for \$20.00 U.S. payable to LSDOS.

Mail to: Sam Miller, LSDOS Trustee  
22725 State Hwy. 80 North  
Gonzales, Texas 78629

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

Welcome to the Lone Star Dutch Oven Society. As a new member, you will receive, by return mail, your membership card and the most recent issue of the newsletter. Yearly dues are renewed in January of each year and covers the time period of January 1 to December 31. Your membership includes a subscription to The Dutch Oven, our more or less quarterly newsletter.

## **The Dutch Oven**

Bruce Kiskaddon, 1878 – 1950

You mind that old oven so greasy and black,  
That we hauled in a wagon or put in a pack.  
The biscuits she baked wasn't bad by no means,  
And she had the world cheated fer cookin beans,  
If the oven was there you always get by,  
You could bake, you could boil, you could stew, you could fry.

When the fire was build she was throwed into heat  
While they peeled the potatoes and cut down the meat.  
Then the cook put some fire down into a hole,  
Next, he set in the oven and put on some coals.  
I allus (always) remember the way the cook did  
When he too the old "Goncho" and lifted the lid.

He really was grateful at doing the trick,  
The old greasy sackers they just used a stick.  
Boy Howdy! We all made a gen'l attack  
If the hoss with the Dutch oven scattered his pack.  
You mind how you lifted your hoss to a lope  
And built a long loop in the end of a rope.

You bet them old waddies knowed what to expect,  
No biscuits no more if that oven got wrecked.  
We didn't know much about prayin' or lovin'  
But I reckon we worshipped that greasy old oven.  
And the cowboy smiles when his memory drifts backs.  
To the oven that rode in the wagon or pack.

**It is membership renewal time!!**  
**DON'T FORGET**

26719 Maplewood Drive  
Spring, Texas 77386

