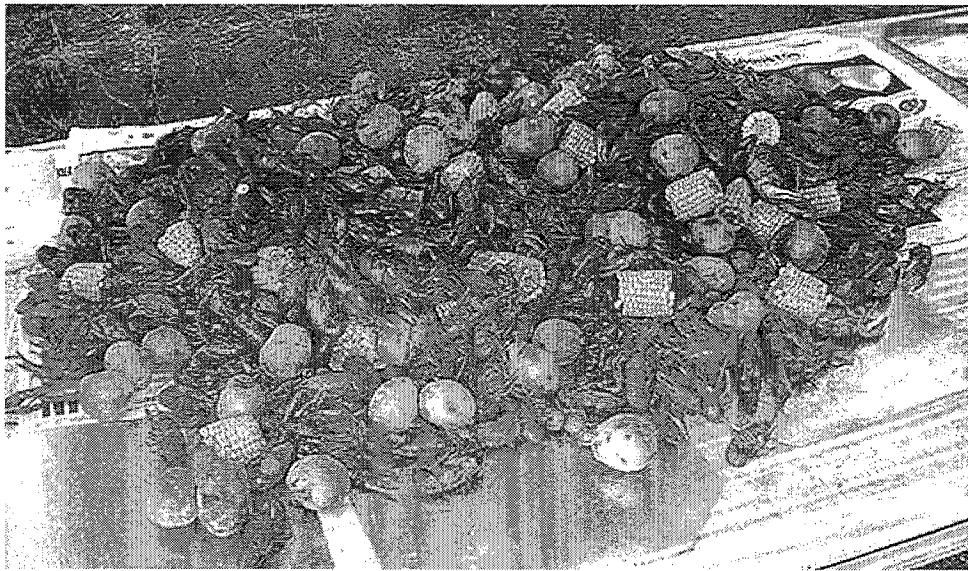




LONE STAR DUTCH OVEN SOCIETY

200 INWOOD LANE, HIGHLANDS, TEXAS 77562, 281-426-6724 JERRY G. THOMPSON, EDITOR 2003

THE DUTCH OVEN



What's Cooking in the Newsletter

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Heatin' Up the Calendar...

Volume IX, No. 2

May, 2003

THE DUTCH OVEN

Volume IX, Issue 2

May 2003

STATE OF THE OVEN

Letter from the President

Butch Mize

Howdy Folks,

My how the weather here has been nice. We just had our large statewide gathering at the Pecan orchard that Beth Haynie manages at Ingram, Texas. We had most chapters represented and all that came had a wonderful time. After a short church service on Sunday morning, we all ate breakfast then packed up and moved on.

Last month I had the pleasure of attending the 3rd of three startup dogs for the newly formed Brazos valley chapter. Greg has certainly done a lot of work getting those folks together. Gale and Mary Merriwether have certainly put in lots of hours on the road and cooking to help Greg with his task. I am sure Greg will join me in saying Thank you to Gale and Mary for the hard work they have put in to promote our little club.

I wish to thank all of those who have been praying for me to get a good job. Our Lord does answer prayers and I have been hired by a Well Pump service to learn a new trade. My phone number has changed as well as my address will soon also. My new phone number is 972-740-9249. It may be hard to reach me as it is a cell phone and I do live and work out pretty far in the country. Email or regular mail is the best way to contact me.

Thanks to all of you that know of my family's recent setback, My youngest daughter (she is 15) was involved in a terrible auto accident. Her best friend died in the accident. She was in the back seat with her friend. My daughter spent 10 hours or so in surgery to replace a bone in her ring finger on her left hand they also had to reconstruct another finger. She had her second surgery today and will probably get to go home in a day or two. She is a fighter and with the help of our Lord and your and my prayers she will get through everything just fine.

Don't forget the Membership meeting at McKinney falls. This meeting promises to be very interesting. I wish everyone could be there for our annual business meeting and see just how we get things done. I am looking forward to it again.

Butch

From the Editor

Jerry Thompson

Well here it is May and the second quarter newsletter is due already. I really enjoyed the first issue this year. It is definitely a learning experience to publish a small newsletter. I appreciate everyone's help and input. I hope to continue to improve the quality.

Of course, it will only be as good as the information and pictures that each chapter sends in so remember to do your best for the good of the newsletter. Please remember that we need things submitted in electronic format both articles and pictures. I feel confident there is a computer in each chapter so it shouldn't pose a problem to submit electronically.

I'm looking forward to the summer meeting and seeing everyone again. Please make plans to join us on July 12th.

Jerry, d77hvfd@yahoo.com

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Letter to the editor
Duane Dinwiddie, past LSDOS President, 1998-1999

Greetings to LSDOS! I thought this would be a good time to editorialize on my perception of the health of LSDOS and the future of the society. Sandy and I were at the State wide DOG a few weeks ago, and I was impressed at the large number of people who came from all over the state. It was evident from the discussions that a lot of people are interested in becoming actively involved in helping run the society. This is very good. In the early days it was difficult to find enough people to run for the slate of elected officers each year. The result was a period where people who were not fully qualified for a position were elected because no one else would run. This is not the fault of the people running, it was the fault of member apathy.

Now, I see a lot of highly qualified people interested in becoming elected officers, and I see chapter advisors who are very qualified to be on the board of directors. All it takes to qualify is an interest in the society and the ability to calmly

discuss issues of importance to the society, even when the disagreements are deeply held, such as "should LSDOS publish a second cookbook?". As long as we have people who are interested in maintaining the society for the good of all, and who will leave personal agendas at home, we will have a healthy, growing society.

I strongly suggest that any of you who have an opinion about the society write to the editor of the newsletter. I am sure he will be happy to publish any letter as long as there are no derogatory remarks about past history. The future of this society depends on looking forward, and not on issues of the past. If we have learned anything since LSDOS was founded, it is that apathy of the majority leads to a weak society, and the only way forward is through personal involvement. I think LSDOS has a bright future! I am pretty sure it will really be hot stuff for a long time to come.

:^) Duane

RECOMMENDED BYLAWS AMENDMENTS

Article XI.

Add: All committee decisions shall be presented to the Board of Directors for approval by mail. The LSDOS Board of Directors will make final approval on all committee decisions.

The motion was made and seconded to accept this amendment. The Board of Directors by a majority voted to accept the motion. **ACCEPTED**

Article VI, Section 2.

Change from: All Society-sponsored Chapters shall hold an annual election either during the month of April or May for the position of Chapter Advisor.

Change to: All Society-sponsored Chapters shall elect a Chapter Advisor.

The motion was made and seconded to accept this amendment. The Board of Directors unanimously voted to accept the motion. **ACCEPTED**

Article II, Section 5.

Add 'Website': To produce a newsletter and Website that will keep the membership informed as to what is happening within the Society, dates and locations of future Society and Chapter cookouts, demonstrations, meetings, and or other pertinent news as well as distributing recipes from members and other sources.

The motion was made and seconded to accept this amendment. The Board of Directors unanimously voted to accept the motion. **ACCEPTED**

Article III.

Dues: In the last sentence of the first paragraph correction of the word 'membership'. The sentence should read: All renewed memberships will henceforth be due on January 1.

The motion was made and seconded to accept this amendment. The Board of Directors unanimously voted to accept the motion. **ACCEPTED**

In the second line of the third paragraph, add the words 'full term of office'. The line should read: The Society's President (this position only) will become a paid up life member once he/she completes their full term of office, whether one or two years as President.

The motion was made and seconded to accept this amendment. The Board of Directors unanimously voted to accept the motion. **ACCEPTED**

Termination of Membership, second sentence: A correction to 'two-thirds (2/3). The sentence should read: Membership in this Society may be terminated at any time by a simple majority vote of all Directors that are present at any meeting of the Board of Directors, provided that at two-thirds (2/3) agree.

The motion was made and seconded to accept this amendment. The Board of Directors unanimously voted to accept the motion. **ACCEPTED**

2003 LSDOS Officers and Board of Director Members.

Elected Officers

President - Butch Mize, P.O. Box 1072, Windom, TX. 75492 - (903) 623-4045

Vice-President - Jerry Thompson, 200 Inwood, Highlands, TX. 77562 - (281) 426-6724

Secretary - Rose B. Perez, 2860 Median Hwy., Kerrville, TX 78028 - (830) 896-4059

Trustee - Tom Earnest, 5870 Spring Crossing, San Antonio, TX 78247-1989 (210) 654-1255

Chapter Advisors

Bill Brummel, 11434 Castolon Dr., San Antonio, TX 78245-2239 (210) 675-3468/FAX. (210) 645-6557

Karen Howden, 13630 River Forest Dr., Corpus Christi, TX 78410 (361)241-1764

Karen Dufresne, 2106 Andover Dr., Round Rock, TX 78664 (512) 388-5492

Greg Petry, 4022 Windswept, College Station, TX 77845 (979) 690-0286

Terry Chester, 1322 Maplewood Dr., Lewisville, TX 75067 (972) 219-2516

Richard McCabe, 2689 Medina Hwy., Kerrville, TX 78028 (830) 896-4059

Gale and Mary Merriwether, 26719 Maplewood Dr., Spring, TX 77386 (281) 292-3960

Ken Brown, 2470 Washburn, Luling, TX 78648-4455 (830) 875-2195

Dwayne Hill, 4403 Cedar Elm, Wichita Falls, TX (940) 692-0747

Jerry Harrison, 2019 Halyard, Crosby, TX 77532 (281) 328-4420

Floyd and Bobee Boyett, 120 Willow Run, Lumberton, TX 77657-9210 (409) 755-1128

Newsletter Editor - Jerry Thompson,
d77hvfd@yahoo.com

Web Master - Joe E. Duke, 19710 Vista Lake, Cypress, TX 77433 (281) 861-0013

Bare Pots Chapter

We regret that the newsletter staff received no electronic version of chapter news or recipes due to the health of the chapter advisor. Thanks to those of you who responded to our calls and email for your recipes. Please continue to send them directly to the newsletter editor. Let us all continue to keep Bill and Bev in our prayers. Get well soon.

Brazos Valley Chapter

The Brazos Valley chapter held its March meeting on March 8, 2003, at the Brazos Center in Bryan. Four members, three Salt Grass members and 2 guests enjoyed a beautiful afternoon of Black Pot cooking. Those present enjoyed West African chicken & groundnut stew, pork ribs, beef with gravy & rice, chicken & wild rice, Spanish rice, bread, monkey bread and blackberry cobbler. Following lunch, a brief business meeting was held where Greg Petrey was elected as chapter adviser. Our next meeting is scheduled for April 5, 2003. President Butch Mize is scheduled to attend to help us celebrate becoming a bon-a-fide chapter.

Pioneers of the Gulf Coast

I just wanted to update you on our most recent DOG (today) and hopefully give you some info for the newsletter. I'll send some pictures from our event in Kingsville. Do you prefer me to e-mail them, or send you a copy in the mail. I'm not sure what prints out the best for your newsletter.

Today we held our spring DOG at Heritage Park. We had 33 pots with a very wide variety of items. Our cooks concocted all kinds of goodies! We had Venison Carne Guisada and Venison Chili. We had a Hummingbird Cake (hopefully I'll be able to get the recipe), Chicken and Vegetable Enchiladas. Turtle cake, Heath Bar cake, pecan pie, Apple Streusel Cake, Apple and Peach pie. We certainly weren't hurting in the sweets department. John Anderson came up with recipe called "Fiesta" that was interesting and tasty. Sharon Cullen had a delicious Potato and Sausage casserole. Jack and family came up with Chile Mack, and I actually managed to make Calzones. It was definitely an experience. I'll try to send recipes (I'll attempt some with this e-mail).

On March the 9th, the City of Corpus Christi invited us to demonstrate at their Texas Independence Celebration. We cooked the usual bread items, along with cakes and cobblers for a very grateful crowd. I'm not sure how the other vendors felt about us being there, but I know we had a great time. They place us in the main courtyard and we get to

hear and see everything. Music, storytellers, gospel music, it's great!

On February 15th, Kingsville invited us to demonstrate for their Ranch Heritage Festival. This is our second year, and we've all agreed it's one of the "keepers" as far as demonstrations. Being in the heart of winter, we had many winter Texans (along with our's from Minnesota), and quite a few from Germany, Denmark, and Scotland.

We selected the officers: Karen Howden - Chapter Advisor, Waukeene Vinson - Treasurer, Butch Dohmann - Secretary. We wanted to select a date for our summer DOG, but everyone had conflicts and decided to check their calendars and get back with me. Hopefully, I'll be able to include a date for the newsletter.

I'll attempt to send some of these recipes (I'm not very computer savvy), so let me know if it doesn't go through. I'll send pictures either by mail or e-mail, just let me know which is best.

By the way, I really love the newsletter, everyone down here loves it and feels it's probably the most important item we need to be spending our money on. It's definitely something that each member appreciates.

Take care,

Karen Howden

Hill Country Chapter

Hi, ya'll! March

After two months of canceled DOGs due to the wintry winter and being a week late on this DOG due to a scheduling conflict, we finally did it. Everyone was happy to be cooking in the Black Pots again. We had a good turn-out with 22 people attending and 13 pots on the table.

Ann & Dixon White brought a guest with them, Shea Case, who cooked a Posole. Sam and Richard

Miller from Gonzales joined in cooking three pots. Other guests include Carol and Dickie from Denton, and Al & Sandy Kuhns from San Antonio. Bill Williams and Earl Timberlake from Hondo, and Wallace & Susan Bosse from Mason were first-timers and checking out how things are done. They did not cook this time but said they would be back. They all expressed what a great group we have and had learned a lot about the Dutch oven cooking.

The meals prepared were:

Rich - Beef Stroganoff

Rose - Black Russian Cake

Stew & Mimi McMillen - Three Cheese Sausage and Potato Casserole

Sam and Richard Miller - Mississippi Mud Cake, Pork Ribs, Potato Bread

Dixon & Ann - White-Fresh Green Chile Hominy

Shea Cage - Posole

Georgia Lewis - Veggie Casserole

Bob William - Bat Bread

Betty Bennett - Tex-Mex Rice

Beth Haynie - Mexican Chicken

Mark Rylander - Ultimate Double Chocolate Brownies

As usual, there was plenty of food and all very tasteful. Our guests were surprised at the variety of dishes all cooked in the Black Pots with charcoal.

If you are a paid member of LSDOS and did not receive your February Newsletter, let me or Rose know and we will be sure to get you one. It is

almost a book with 28 pages with some great information and recipes.

Anyone still interested in the Safe Food Handlers Course offered by the Kerrville Health Department, we have a schedule of these dates for the rest of the year. This course is free.

Hi, all! April

The Hill Country Chapter had another great DOG. This may have been our largest one yet. There were 37 in attendance on our sign-in sheet. But I believe we missed signing up some of the late-comers. So, the word about our LSDOS is getting out and we are growing.

A special thanks to Marie Hardy and Beth Haynie for doing a hands-on demonstration on the art of Dutch oven cooking. They had seven people intently watching and listening while the rest of us were preparing our dishes.

As usual, at noon all the pots (18) were on the table and everyone dug in. There were plenty of compliments from the guests. One person asked for more information and has been added to our contact list.

As per the LSDOS Bylaws, Chapters shall have an annual election for the position of Chapter Advisors. We called for nominations. Dixon White nominated Rose and me. Joe Paquin seconded the nomination. The vote was called and unanimously

approved. So, ya'll are stuck with us for another year. We will do our best to keep this great group going and add some more new members.

Our next gathering is the Big DOG at the O'Conner Pecan Orchard that is about four miles passed Ingram on Hwy 27 West. There is camping available at the orchard for those who would like to camp. (There are no hookups.) Setup will start around noon Friday with plenty to eat Friday night such as crawfish, dirty rice, roasted corn, etc. and lots of fun. Saturday will be the main meal but a slight change to our usual meal time of noon. For the people who will be traveling in Saturday morning to allow them a little extra cooking time, the meal will go on the table at 2:00 p.m. After the nap, it's party time again. Sunday morning will be a breakfast gathering with anything that goes for breakfast. There will be games like horseshoe pitching, washer tossing, checkers, chess, dominoes, and anything else we all can think of doing. Come

join in on all the fun or pick the day you would like to join us.

Upcoming events:

April 26 - Dutch Oven Cookoff, Pioneer Village, Gonzales, Texas. Contact Sam Miller

June 29 - Austin DOG, San Gabriel Park, Georgetown, Texas.

July 10-11 - LSDOS State Meeting, McKinney Falls State Park, Austin, Texas

Upcoming Events: Our next DOG, April 12, Ingram City Park

March 29-Dutch Oven Cookoff, San Angelo State Park

May 2-4, the Dutch Oven Roundup at the Pecan Orchard. We're still working out all the details. This should be a Big one and a lot of fun.

As usual, we had fun, food, fellowship, and freedom.

Until then, keep the fires burning and keep the faith!
Rich & Rose

Independence Chapter

Hi folks, our March DOG was well attended, and we had a wonderful meal. Bob and Frieda May cooked baked chicken on a bed of white rice. John Floyd cooked a great beef stew with black beans. I cooked a sourdough buttermilk potato bread that was amazing, Erin roasted Cornish game hens with an orange glaze and Richard made a Mississippi mud cake. We certainly did ourselves proud with this fine feast and made short work of it.

Now for our April DOG we will have it 4/26/03, it will be at the Pioneer Village in Gonzales and a Dutch Oven Cook off open to any competitors. There is no entry fee and will have three classes Meat, Bread, Dessert with three winners in each class. You can cook one or all three, so come on out and help support this fundraiser for the Pioneer Village and have some fun at the same time. Any one who needs directions or wants to cook please contact me by e-mail sam@gvec.net or phone 830-424-3631.

The Independence Chapter will be doing teaching demos at Palmetto State Park with the Friends of Palmetto group. We will cook biscuits and cobblers to six classes each day and have a big pot of chili ready for lunch.

Our Schedule is May 1 Thursday Sam Miller

May 2 Friday Ken Brown, May 8 Thursday Sam Miller and Bob and Frieda May. As you can see we could use some assistance if you are available. If we take the time to teach our youth about Dutch oven cooking now we are grooming the next generation of LSDOS members and leaders.

April and the first of May have been a very busy time for the Independence Chapter of Gonzales. We had our "DOG" at the Pioneer Village April 26 in Gonzales and after the judging was complete our chapter members won 1st place meat dish, 2nd and 3rd bread, 2nd and 3rd in dessert category. A very respectable showing and a lot of fun was had by all. We had a business meeting after lunch and elected a new chapter advisor Kenneth Brown of Luling, we also signed two new members into LSDOS and had several others take applications home.

May 1 Richard and Sam Miller did Dutch Oven cooking demos at Palmetto State Park for 135 7th grade students from Luling, May 2 Kenneth Brown had the same duties for 140 8th graders. Our menu

was simple enough biscuits and cobblers for each class and a huge batch of chili for lunch. The students were involved in a number of outdoor activities all day and at the end before leaving a large number stopped by to thank us for the tasty treats. We have one more day of demos May 8 for 200 students from Gonzales.

May 2,3,4 "BIG DOG" Update, if you were there then you know this is what the ultimate Dutch Oven Gathering

is all about. We had good weather, beautiful location, and the friendliest bunch of folks you'll ever want to meet. The foods cooked were incredible and a real

delight to sample, my hats' off to the Hill Country Chapter

for sponsoring this event. Special thanks to Rich and Rose for their tireless efforts and last but not least a special thank you to Beth Haynie and her family for allowing us to use their Pecan Orchard for this gathering

This type of activities is what will make the LSDOS the group of choice to participate in for years to come and increase our membership statewide.

KEEP YOUR COALS HOT!

Sam Miller

North Texas Prairie Chapter

We had a great DOG at Central Park in Lewisville on Saturday, April 5. Four cooks and four pots but the fun and fellowship far exceeded the attendance. The chapter held its annual business meeting and I am pleased to announce that we have a new chapter advisor. Terry Chester of Lewisville is our new advisor. Terry and his wife Stephanie are energetic and avid proponents of Dutch oven cooking and the LSDOS. I am certain the chapter and the LSDOS will greatly benefit from having their leadership.

I have told Terry I will be available for service in any way he needs and that I can. I enjoyed my brief association with all of you on the LSDOS level and hope our paths will cross again later. Please add Terry's e-mail address to your records --
tn.chester@verizon.net

Bill Heslop

Saltgrass Chapter News

FEBRUARY 15th DOG

The Saltgrass Chapter held it's February 15th DOG at Bear Creek Park with 19 members, 10 guests, and Sam and Richard Miller from the Independence Chapter. The weather started out wet, but turned out decent; cool and windy. The theme was Cajun food, and it fit the weather. There was plenty of spicy Cajun food to warm up the cool weather.

MARCH 22nd DOG

The March 22nd DOG experienced the very same weather pattern. It was raining when we started cooking, but cleared off and turned into a very nice day. Fifteen members and two visitors braved the rain to cook various spring recipes and each membership received a 20-pound bag of Charcoal.

APRIL 12TH OUTREACH INTERCITY KIDS TP&W OUTREACH WILD GAME BBQ - BIG COOKING!

BIG PARTY, LOTS OF COBBLER!

The Saltgrass Chapter coordinated a charity desert cook with representatives of three other chapters of LSDOS to help feed intercity kids of Houston on Saturday, April 12th. The San Jacinto Sons Chapter members and cookers from the Prairie Dog and Brazos Valley Chapters contributed heavily to the combined effort. Texas Parks and Wildlife Outreach Program furnished the BBQ, beans, and coleslaw at Herman Brown City Park in East Houston, with the Dutch oven cookers furnishing peach cobbler for approximately 850 kids and chaperones. This was the second spring we have done this, and it is a great way to spend chapter monies. We started setting up awnings at 8:00 am and had 32 - 12" ovens of cobbler ready at 11:30 am, thanks to the cooperation of ALL involved. What a bunch of hard workers! The fellowship was great, also, with several new members involved. It was a "get together, get acquainted, get it done" kind of day.

The San Jacinto Sons Chapter

a little news from around the fire.

The first Saturday in April was a lovely day for Dutch Oven cooking. Six good cooks gathered at the Soccer Park in Crosby to fix lunch. Debbie Giles, Matt Giles, Steve Scannell and Adam Harrison joined 2 Jerry's for what turned out to be a great meal. We had some chicken and pork. We had sparkling potatoes and

some green beans. There were some apple dumplings and maybe the ugliest cake I have ever seen. After the table was set and the food blessed we had drawn a crowd. New friends include the park staff and some of the Crosby Volunteer Fire Department. We fed 25 and had some leftovers

WOW!!! What a weekend? Just got back from the Big DOG in Ingram. WOW!!! What a weekend? This was my most awesome Dutch Oven experience to date. We can use the 'Hill Country Big DOG' as a blue print and try to reproduce this experience again. But first things first, I owe thanks to the Lord for it all...thanks to the O'Conner's for the use of the pecan orchard...thanks to the 'Hill Country Chapter' our host...and thanks to Rich and Rose, Beth, Butch and Marie et al... for all of the hard work done to make this such a good time.

I will endeavor to draw that blue print for you. Our camp was in the O'Conner Pecan Orchard. I had the opportunity to visit with Mr. O'Conner Sunday morning. He told me that the trees were planted around the end of WWII. These stately trees provided a green canopy that afforded ample shade. Whitetail and Axis Deer, Black Buck and Wild Turkey were a sampling of the abundant wildlife. One fellow told me he found a deer eating corn tortillas in his tent. Johnson Creek, a spring fed stream runs cool and clear through the property. Without the aid of electronic stimuli Johnson Creek was able to provide enough swimming, fishing and exploration opportunities to entertain three teenage boys. We only saw them at meals.

We got there before 6:PM Friday and everyone was anxiously awaiting our arrival. We were bringing the crawfish. A gorgeous evening sunny and warm we set up camp and joined right in preparing the evening meal. The table was spread with 14 or so Dutch Ovens, bowels, and loafs. Plus a picture postcard pile of crawfish, potatoes, corn and garlic that would bring a tear to Cajun eye. We all sampled the offerings each to their own limit or beyond. My count was 30 people. This ratio was an indication of things to come.

Saturday AM was an easy going, laid back breakfast in camp. A great time for coffee, casual visiting with the other camps, just shaking the hands of old friends and new, seeing how many ways we do the same thing. This is such a creative innovative group. It is a pure pleasure to share in the company of such folks. Mid morning had everyone getting everything lined out for his or her contributions to the two o'clock meal. A little after two the dinner bell rang, the tables were set and Grace was said. Polite mayhem began as the crowd circled the tables and started the feast. Some of us took photos and watched the procession. A table spread with 59 offerings and a head count of 100 or more. There was no shortage of food. Jim Lewis showed us how to make a back pack stove out of aluminum cans as the dining wound down. After the late lunch the leftovers put away and the pots were cleaned the crowd seemed to vanish. Apparently the warm afternoon and great meal reminded many of the health benefits of a good nap.

With everyone full and rested we were to be entertained by the singing cowboy Ben Rogers. Ben gave us quite a show playing guitar and singing, a fast draw demonstration, rope tricks and a bullwhip demonstration. When Ben finished Rich got out his accordion and played an assortment of polkas and waltzes. Way to go Rich! Saturday evening was a little cooler than Friday and when bed time rolled around I had no trouble sleeping.

Sunday morning was cool and comfortable. Pastor Mark Rylander a member of the Hill Country Chapter stopped by to deliver a sermon to us on his way to work at his church. After the service, well you guessed it. We cooked. This time it was a Breakfast DOG. Again the pot per person ratio was a little askew with 15 or 20 dishes and under 40 people.

I haven't even tried to tell you who was there or what was cooked. I don't think I could. But let me assure you that everyone was gracious, courteous and friendly and every dish was excellent. The gathering had representatives from 8 chapters. The guys from Austin are now The Wildflower Chapter. The rest were our host The Hill Country Chapter, Bare Pots, Brazos Valley, North Texas Prairie, Independence, Saltgrass and The San Jacinto Sons.

I have seen the future of LSDOS. It is in the faces of those people that shared the weekend. This camping weekend Big DOG is so nice. We have more time for visiting and fellowship that is not afforded at a regular DOG. It will be impractical to try this many times a year but a couple may work. Some of us think it is worth a try. So we are looking for a place to camp the last weekend in August or the first in September rather than just meet for lunch. We will keep every one posted as to the location. I am sure we will be talking about it at McKinney Falls in July. See you there!

WOW!!! What a weekend?

MoHotta MoBetta,
2 Jerry's Cookin'

Red River Valley

The Red River Chapter is back up and running after being reorganized. We met at the home of Dwayne & Peggy Hill in Wichita Falls.

Eight people attended with 5 pots cooking. Harley & Clara Mills, who are new members, cooked a delicious old-fashioned recipe of his grandmother's. Some of the best I have ever tasted. Good work, Harley!

Owen Dipprey & wife Corky prepared a mixed veggie dish... fresh green beans, carrots, and corn and an oven of corn bread. It was very good.

Peggy and I cooked 'Wagon Wheel Roast' using pork (recipe from Texas Treasury D.O. Cookbook) which was enjoyed by all.

Bill & Carolyn Looney also attended but did not cook as they were leaving town. The interest and excitement in the chapter is growing. We hope to have more members soon.

Respectfully Submitted,
Dwayne Hill
Chapter Advisor

Village Creek Cookers

No report

Wildflower Chapter

There has been some confusion in the past about the name of our chapter of LSDOS here in the Austin area. Some people thought we were the "Black Pots". Some called us the "Smoking Pots". The current membership doesn't like either one so we have changed our chapter name. We will now be known as the "Wildflower Chapter" since Austin and surrounding area bloom so prolifically with beautiful wildflowers and we are the home of Ladybird Johnson Wildflower Center. We are having a contest in June for the design of our chapter logo and will have patches and aprons made with the new logo and chapter name.

We have had a busy past few months. In April our Chapter Advisor, Karen Dufresne and her husband, Mike, and Mary Cavett did a demonstration for the public at Pace Bend State Park and fed around 20 folks on biscuits, cornbread, and desserts. Marvin and Pat Kunz visited with us there. The rangers at the park did a great job of advertising our event and were enthusiastic tasters.

Peggy Tombs and Jerry and Irene Martin went to Inks Lake in mid-April to teach Dutch oven cooking to the ESL class from Austin's Westwood High School. This was done in conjunction with Texas Parks & Wildlife's Education Outreach and Felicia Kongable, the teacher of the English As a Second Language class. Peggy said some of the girls didn't know what a paring knife was and none had experience in camping or cooking in the out of doors. The girls pitched right in and helped cook, learned a lot of skills and ate every last drop of the cobbler, cornbread and cowboy stew.

The beginning of May found a good group of our members at Pecan Orchard outside of Ingram, Texas, cooking with the Hill Country chapter. It was a BIG DOG! Peggy Tombs and one of her sisters, Shirley Smith, Irene and Jerry Martin, Lisa and Roger Wade and Hannah, B. Ann and Gary Evensen, Karen and Mike Dufresne cooked up a storm. Marvin and Pat Kunz visited again. Most were camping in tents or had brought travel trailers. What a great weekend, good food and great camaraderie. Every single one of us went home with a door prize besides!! Thanks to Hill Country Chapter for putting on such a great event!

Wildflower Chapter will cook again at San Gabriel Park in Georgetown at noon on Sunday, June 29, 2003. Everyone is welcome to come out. Food's on the table at 2:00.

B. Ann Evensen

For the Blond in us all

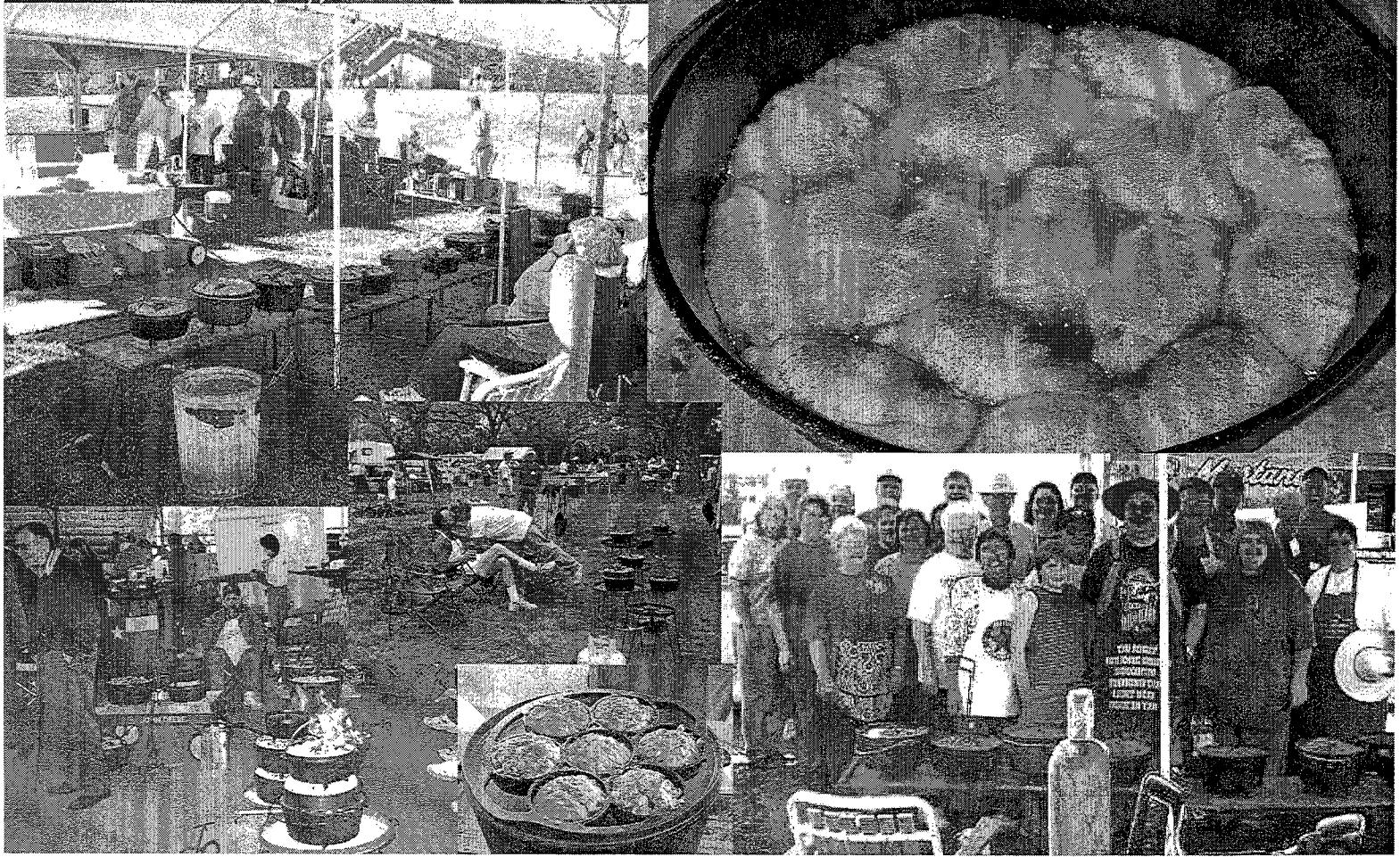
Helpful cooking tips

Hot Peppers

Rather than go with dairy or bread, I go with sugar. A spoonful of sugar pulls the heat from your mouth faster than liquids like milk--I find it more effective that way. If I'm serving hot food, a refreshing sweet drink will do the trick. But balancing your meal is very important. The worst thing to do is to make your dish so hot that you need a jug of lemonade to wash it down.

If you're new to peppers, it's good to distinguish between hot and sweet peppers. Sometimes people think the redder the pepper, the hotter it is, but that's not the case. You can usually distinguish by





smell. Scratch the stem and if it smells spicy, then it is. You can also cut into the chili and taste the membrane. In most peppers, heat comes from the seeds and membrane. If you are heat sensitive, for heaven's sake, forget scotch bonnets and habaneras! They are all-around hot.

Cheryl Smith, host of Melting Pot

Rice

Rice can be tricky. For 4 servings of white rice (long or short grain), measure out 1 cup of rice, 2 cups of cold water, and a sprinkle of salt into a small saucépan. Bring the water to a boil, stir once, reduce the heat to medium low, cover the pan, and cook for 12 to 15 minutes or until the water has evaporated.

You can tell the water has evaporated two ways. First, there are little holes that separate the rice. Second, the water changes from sounding like boiling, to sounding like popping. Remove rice from the heat and let it sit, covered, for 5 minutes. Now it's ready to serve.

When working with peppers, wear rubber gloves and remember that oils can get on hands and spray everywhere. Do not wipe your face with the back of your hand, even if you are being very careful. Sometimes the spray can travel a foot! After handling, rub your hands with some lemon juice and wash your hands several times in warm, soapy water

To cook 4 servings of brown rice, use the same procedure but increase the water amount to 3 cups for every 1 cup of brown rice, and check it after 27 minutes (an exact number to be sure).

Or, you could try Sara Moulton's "spaghetti method." Bring a large pot of salted water to a boil, add the rice (either kind) and boil for approximately the same amount of time, or until it is done to your taste. Then drain the rice, as you would pasta, through a fine sieve. Either way, it's better to use regular rice, not the parboiled "quick" kind. Regular rice has a better texture and more nutrients.

Food Network Kitchens

I love to read cookbooks. One of my favorites is 'Fiery Foods that I Love' by Paul Prudhomme. It is Paul's opinion that "water is for washing dishes." If a recipe calls for water use something else coffee, juice or stock. The next time you intend on cooking something requiring a lot of water give stock a try. I am sure it will be worth the effort.

Jerry

Stock

Stocks are made with four basic components. First, aromatic vegetables, usually the classic mirepoix: carrots, onions, and celery in a 1:2:1 ratio, meaning that for every 1 part each of carrots and celery, there are 2 parts onion. For example 4 pounds of mirepoix is 2 pounds of onions, 1 pound of celery, and 1 pound of carrots. Second, there are the bones (veal, chicken, beef, or pork), which should be rinsed before using, and roasted if you want a dark brown stock. Herbal seasonings (usually the classic French bouquet garni: parsley, thyme, and bay leaf) are the third component; these add a balance of flavor to the stock. Lastly, cold water, which is added in a 1:1 ratio of solid ingredients to water. Hot water sets the gelatin and fats in the bones and slows the flavor extraction process. Stocks should be simmered at around 205 degrees F; boiling breaks up the fat particles, making a cloudy stock. Make stocks in a tall, narrow pot, which slows evaporation. Do not season the stock with salt and pepper, it is a base ingredient.



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All of the solid ingredients are discarded after the stock is made. Strain the stock into a metal container, which conducts heat fast, and the stock will cool quicker. Place the strained stock into an ice bath in a sink and stir it often, which will also cool it down faster. Use a thermometer to check the temperature of the stock. Once it has reached 40 degrees Fahrenheit, put into storage containers and refrigerate. Once 32 degrees F, store for up to 6 months in the freezer. If you do not want to freeze the stock, but will not be using it in 3 days, re-boil the stock for 5 minutes every 4 days, and cool it down. Stocks can go bad quickly, they are filled with dissolved protein, which is a bacteria's favorite breeding ground. When gelatinous stocks begin to look watery around the edges, use it within 1 day.

Food Network Kitchens

LODGE CAST IRON

RECIPES

MEATBALLS IN WAGON WHEEL ROAST SAUCE Duane & Sandy Dinwiddie, Saltgrass Chapter

12" Deep Dutch oven Bake 350° (charcoal - 1 ring under, 1½ rings on top) Serves 6 to 8 servings

Meatballs: mix together well

1 pound ground beef	1 teaspoon finely minced garlic
1 pound ground pork	1 teaspoon sweet basil, dried
1 tablespoon chopped parsley	Lawry's Season Salt & Seasoned
1 tablespoon instant minced onion	pepper to taste

1 beaten egg and enough ketchup to make 1 cup

Add to above mixture and mix well.

10 to 12 Ritz crackers, crushed

Add to mixture until you have a consistency of meat that will hold together.
Form into balls and brown in 1 tablespoon olive oil in Dutch oven over a full spread of charcoal. Remove from oven and drain on paper towels. Wipe out the oven removing any burned residue.

Wagon Wheel Roast Sauce:

1 14 oz. bottle ketchup	pepper to taste
1 12 oz. can of beer	1 onion minced
1 cup brown sugar, packed	1 teaspoon garlic, chopped
1 teaspoon salt	
6 carrots, peeled	6 small potatoes, peeled

Blend all ingredients, except carrots and potatoes, in oven. Add meatballs and vegetables. Cook over medium heat (1 ring under and 1½ rings on top) 350 degrees for 30 to 45 minutes or until vegetables are tender.

Serve with a loaf of crusty bread.

Historical Note

Captain Joe Scott is the author of the recipe "Famous Wagon Wheel Roast" found in the LSDOS cookbook, *A Texas Treasury of Dutch Oven Cooking, Competition Recipes of the Lone Star Dutch Oven Society*. According to his historical note in the cookbook, this recipe was stolen from a famous Dutch oven cook named Jack Ware of Memphis, Tennessee at a cookoff in Greyhawk Frontier Village near Cabot, Arkansas. Ware told him that he had stolen the recipe from Colonel Tom Parker, Elvis Presley's manager and early mentor. Col. Parker was an avid camper and Dutch oven cook throughout the hills of Tennessee and Arkansas. Parker claimed he got the recipe from a Mississippi River boat captain back in the early 1900's.



CHICKEN AND VEGETABLE ENCHILADAS

Mary Keyes, Pioneers

18 Flour tortillas
1 can (10 3/4 oz) cream of chicken soup
1 cup spinach water
2 packages (10 oz) frozen chopped spinach
3/4 cup milk
2 medium white onions, diced
3 pints sour cream
1 Tablespoon butter

3 cans (4 oz) diced green chilies, drained
2 zucchini squash, sliced
1/2 cup of carrots, sliced
3 cups Chicken, boned and diced
3/4 pound Monterey Jack cheese, grated
Seasoning

Butter flour tortillas on one side and set aside. Cook spinach. Drain and reserve water. Sauté onions, carrots and Zucchini and mix with spinach and chicken. Prepare sauce by mixing soup, spinach water, milk, sour cream, green chilies and half the grated cheese, season to taste. Layer tortillas, then chicken vegetable mix, seasoning and sauce. Repeat layers ending with tortillas. Top with sauce and cheese. Bake for 30 minutes.

HEATH BAR CAKE

Mary Keyes, Pioneers

1 cup brown sugar
1 egg
1/2 cup white sugar
1 cup buttermilk
1/2 cup butter

1 teaspoon baking soda
2 cups flour
6 Heath bars (2 Cups Heath Bites)
1 cup chocolate chips

Mix first four ingredients like a piecrust. Take out 1/2 cup and save. Add the egg, buttermilk and baking soda and chocolate chips to the rest of the mixture. Put in a greased and floured pan. Sprinkle the remaining sugar-flour-margarine mixture combined with broken Heath bars over top of batter. Bake 30 minutes.

Chicken and Italian Sausage Cacciatora

Sandy and Duane Dinwiddie
Saltgrass Chapter

12 inch Dutch Oven

Serves 6 to 8

Approximate total cooking time: 1 hour and 30 minutes

LIST OF INGREDIENTS:

1	5 pound	roasting <u>chicken</u> , skinned, cut into serving pieces then lightly salted and peppered, to taste
1 1/2	pounds	mild, <u>Italian sausage</u> , cut into 3 inch lengths
1	large	<u>green, bell pepper</u> , cut into large pieces
1	large	<u>red, bell pepper</u> , cut into large pieces
1	large	<u>yellow, bell pepper</u> , cut into large pieces
1	large	<u>yellow onion</u> , cut into 1/2 inch rings
8	ounces	<u>fresh mushrooms</u> , rinsed and cut into thick slices
4	large, cloves	<u>garlic</u> , coarsely minced

SAUCE INGREDIENTS:

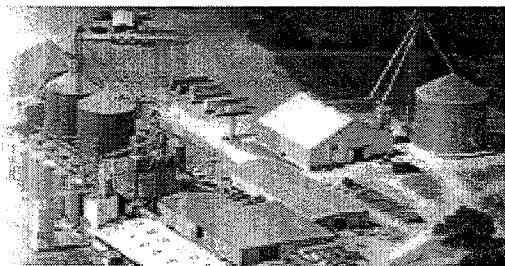
1	29 ounce, can	tomato sauce
1	14 1/2 ounce, can	Del Monte original, stewed tomatoes, drained
1	6 ounce, can	tomato paste
1	teaspoon	Lawrey's Season Salt
1	teaspoon	sweet basil
1 1/2	teaspoon	fennel seed
2	teaspoons	Italian seasoning
3	teaspoons	dried parsley

COOKING INSTRUCTIONS:

1. Place sausage in Dutch oven and cover with water. Place over full spread of charcoal and boil until fat is rendered out about 20 to 30 minutes. Then remove sausage and discard water. Wipe out oven and lightly reoil. Then return the sausage and place the Dutch Oven over a 3/4 spread of charcoal and brown, approximately 20 to 25 minutes. Then remove from oven and set aside.
2. While sausage cooks mix together the sauce ingredients.
3. Clean out oven, removing all stuck sausage residue and grease.
4. Lightly re-oil oven.
5. Add half of each color of pepper, and all of the onions, garlic, and the sausage. Pour sauce over all.
6. Cook over medium heat (* 1 ring bottom, 1 1/2 rings on top) at a brisk simmer for 45 minutes, stirring occasionally.
7. Add the chicken and the rest of the peppers, the sausage, and the mushrooms. Mix them into the sauce well. Cook for another 25 minutes at a brisk simmer. (Add charcoal as necessary to maintain heat.)
8. Garnish with fresh parsley, if desired. Serve over rice.

Mumme's
INC.

SERVING SOUTH TEXAS AGRICULTURE FOR NEARLY 50 YEARS



BUTTERMILK PIE

Dylan Keyes, Pioneers

2 unbaked pie shells
1 tsp salt
1/2 cup flour
1 cup buttermilk

3 3/4 cup sugar
1 tsp. Vanilla
1 cup butter
6 eggs

Combine flour, sugar and salt. Melt butter; add eggs to the melted butter. Beat slightly. Add buttermilk and continue to beat. Add vanilla and blend. Bake 30 or 45 minutes or until pie is firm from center to edge and brown.

Amasa Clark Pull--Apart

Tom and Joyce Earnest, Bare Pots

3 Cans of biscuits
2 Tbs Cinnamon

1 Cup sugar
1 Stick oleo (1/4 lb of butter)

Cut biscuits in 1/4 pieces

Mix sugar and cinnamon together

Dip biscuit pieces in sugar/cinnamon mixture and drop in greased bundt pan. Melt oleo/butter in saucepan, add sugar mixture and enough sugar to equal one cup. You may also add more cinnamon if desired. Heat and stir until sugar dissolves and mixture becomes syrupy thin.

Pour mixture over biscuits. Bake at 350 degrees for approximately 30 minutes

HOT --- HOT

Remove and ENJOY

Scripture Cake

Tom and Joyce Earnest, Bare Pots

1 Cup of butter - Judges 5, verse 25
3 Cups of sugar - Jeremiah 6, verse 20
3 1/2 Cups of flour - I Kings 4, verse 22
2 Cups of raisins - I Samuel 30, verse 12
2 Cups of figs - I Samuel 30, verse 12
1 Cup of water - Genesis 24, verse 17

1 Cup of almonds - Genesis 24, verse 17
6 Eggs - Isaiah 10, verse 14
1 Tbs honey - Exodus 16, verse 21
A pinch of salt - Leviticus 2, verse 13
Spices to taste

Follow Solomon's advice for making good boys and you will have a good cake. Proverbs 13, verse 24

Mix raisins and figs with 1/4-cup flour; set aside. Sift remaining flour with salt and spices. Cream butter until light. Add sugar gradually. Continue beating until mixture is very fluffy. Add eggs, one at a time, beating at least one minute after each addition. Add water and honey alternately with flour mixture. Stir in almonds, figs and raisins. Bake at 300 degrees, 2 1/2 to 3 hours in a 12 cup "Teflon" coated Bundt pan. (Cake may be baked in large tube pan or 2 loaf pans. Place pan of water on bottom rack in oven to prevent cake from browning too quickly.

VEGETABLE BEAN SOUP
Gale & Mary Merriwether, Saltgrass Chapter
Taste of Home, February/March 2003

12" Dutch oven Bake 350° (charcoal - 1 ring under, 1½ rings on top)

3	15½ oz. cans great northern beans, rinsed and drained	1	10 oz. can diced tomatoes and green chilies, undrained
4	cups water	1	medium onion, chopped
2	15½ oz. cans hominy or garbanzo beans, rinsed and drained	1	medium green pepper, chopped
1	16 oz. package frozen corn	1	tablespoon dried cilantro flakes
1	15 oz. can crushed or diced tomatoes, undrained	1	tablespoon dried parsley flakes
1	11½ oz. condensed bean and bacon soup, undiluted	1	teaspoon ground cumin
		1	bay leaves
		1	cup (4 ounces) shredded cheddar cheese

In a Dutch oven, combine the first 13 ingredients. Bring to a boil. Reduce heat; cover and simmer for 15 minutes. Discard bay leaves. Sprinkle with cheese.

Yield: (12 servings (4 quarts)).

Note: One 1 1/3 cup serving (prepared with reduced-fat cheese) equals 328 calories.

Dutch Oven Jambalaya

Yvonne Newton, Bare Pots

1 lb hot Italian sausage or sausage of your taste	1/2 c barbecue sauce
1 onion	2 cups Minute White Rice
1 can (14 oz.) chopped tomatoes	cooking oil
1 can (14.5 oz.) chicken broth	2 cups frozen peeled precooked shrimp
1 green pepper	

Cook chopped sausage and chopped onion until sausage is no longer pink inside.
Stir in chopped tomatoes, chicken broth, green pepper, shrimp and rice.
Bring to a boil; cover and let stand 5-10 minutes.

This recipe serves 4

PILLOW-SOFT ROLLS
Gale & Mary Merriwether, Saltgrass Chapter

12" Deep Dutch oven Yields 2 dozen rolls

3 $\frac{3}{4}$	to 4 $\frac{1}{2}$ cups all purpose flour	1	cup (8 ounces) sour cream
$\frac{1}{2}$	cup sugar	$\frac{1}{2}$	cup water
2	$\frac{1}{4}$ oz. packages active dry yeast	2	eggs
1 $\frac{1}{4}$	Teaspoon salt	1	tablespoons margarine, melted

In a large mixing bowl, combine 1 $\frac{1}{4}$ cups flour, sugar, yeast and salt. In a small pan, over a ring of charcoal heat the sour cream and water to 120° - 130°. Add to dry ingredients, beat until blended. Beat in eggs until smooth. Stir in enough remaining flour to form soft dough. Turn onto a lightly floured surface; knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease top. Cover and refrigerate overnight, or allow to rise.

Punch dough down. Turn onto a lightly floured surface; roll out to $\frac{1}{2}$ inch thickness. Cut with a floured 2 $\frac{1}{2}$ inch biscuit cutter. Using the dull edge of a table knife, make an off center crease in each roll. Fold along crease so the small half is on the top, press along folded edge. Note: I just rolled them in 1 to 2 inch balls and place them touching in the Dutch oven.

Place in a greased Dutch oven, cover and let rise in a warm place until doubled. Brush tops with butter. Bake 350 degrees (1 ring of charcoal on bottom, 1 $\frac{1}{2}$ rings on top) until golden brown.

Cassata Di Crema

(Ricotta Cake)

Tom and Joyce Earnest, Bare Pots

1 box yellow cake mix
1 1/2 Tbsp. vanilla
1 1/2 lb. Ricotta cheese
4 large eggs
3/4 c Sugar

Mix cake as directed; pre-heat No 12 (10 if you like) Dutch oven; pour batter in Dutch oven. In house grease and flour 13 X 9 pan and pour batter in. Blend other ingredients till smooth. Pour cheese mixture down center of cake batter. DO NOT STIR. Sprinkle top with cinnamon and sugar. Bake at 350 degrees for 60 to 75 minutes. Bake till top looks golden brown. Test with toothpick or knife. Do not remove cake from pan until cool. Freezes well.

SUSAN'S TEXAS PIE

Duane & Sandy Dinwiddie, Saltgrass Chapter

10" Dutch oven

Serves 6 to 8

2 sticks butter (in all)
1 21 oz. can cherry pie filling
1 can crushed pineapple

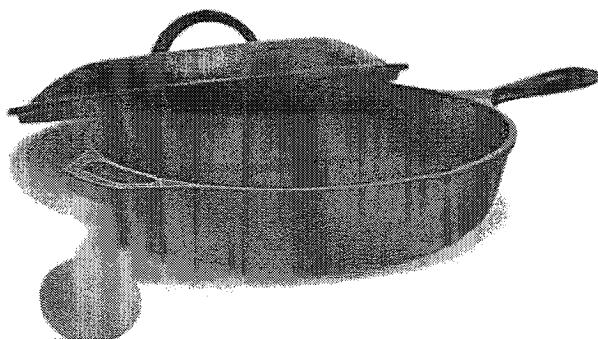
1 box yellow cake mix
1 cup shredded coconut
1 cup chopped pecans

Melt 1 stick of butter in a 10 inch Dutch oven over 1 ring of charcoal, pour into bowl and set aside. Melt second stick of butter in oven. Pour cherries into pot on top of melted butter.

Place the cake mix in a mixing bowl. Drain the pineapple juice into the cake mix stirring well. Pour the pineapple on top of the cherries in the Dutch oven then pour the cake mix on top of that. Spread pecans & coconut on top. From the bowl of melted butter that was set aside, drizzle the butter over the mixture in the oven.

Bake for 45 minutes to 1 hour with 1 ring on bottom and $1\frac{1}{2}$ rings on top.

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.

Historical Note

This recipe comes from Susan Scott of Sulphur Springs, Texas, found in the LSDOS cookbook, *A Texas Treasury of Dutch Oven Cooking, Competition Recipes of the Lone Star Dutch Society*. This recipe comes from Susan's mother, Ruby. The historical note in the cookbook states that Ruby had 14 children and they all lived on a hard scrabble farm in the "Big Woods" in Wood County, Texas.

When Susan was a little bitty girl, the whole family had to work to supplement their meager existence and to obtain hard cash money. During the fall of the year the whole bunch would leave the farm and travel throughout North and East Texas to pick cotton. Many times they had to camp out, or more often, stay in an abandoned farmhouse near the cotton fields. All had to pick cotton. Ruby sometimes hauled a nursing baby down the rows in a cotton sack. There was not much time or fancy ingredients available to cook so Ruby developed this easy by tasty dish.

Let me tell you about...

**APRIL 12TH OUTREACH INTERCITY KIDS
TP&W OUTREACH WILD GAME BBQ – BIG COOKING!
BIG PARTY, LOTS OF COBBLER!**

The Saltgrass Chapter coordinated a charity desert cook with representatives of three other chapters of LSDOS to help feed intercity kids of Houston on Saturday, April 12th. The Sons of San Jacinto Chapter members, and cookers from the Prairie Dog and Brazos Valley Chapters contributed heavily to the combined effort.

Texas Parks and Wildlife Outreach Program furnished the BBQ, beans, and coleslaw at Herman Brown City Park in East Houston, with the Dutch oven cookers furnishing peach cobbler for approximately 850 kids and chaperones. This was the second spring we have done this, and it is a great way to spend chapter monies.

We started setting up awnings at 8:00 am and had 32 – 12" ovens of cobbler ready at 11:30 am, thanks to the cooperation of ALL involved. What a bunch of hard workers! The fellowship was great, also, with several new members involved. It was a "get together, get acquainted, get it done" kind of day

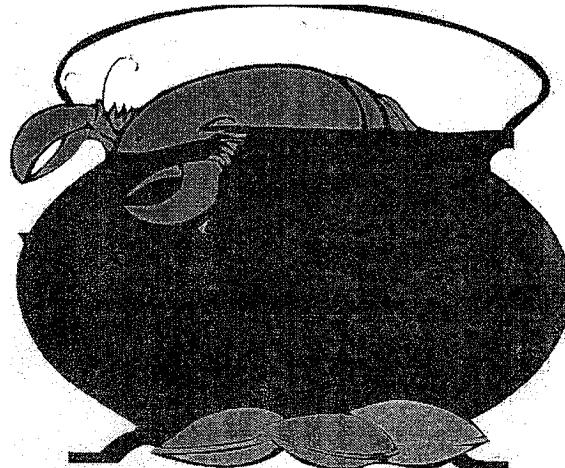
Gale S. Merriwether, Saltgrass Chapter Advisor

I am unable to tell you about all of the efforts of our members to promote Dutch Oven cooking. But I will tell you of the things I know. The group from the Wildflower Chapter stepped up to do the demonstration at Inks Lake State Park. Sam Miller and the Independence Chapter have been cooking to teach and feed elementary school students at Palmetto State Park. Butch Dohmann and The Pioneers of The Gulf Coast are doing the same for the youth in Corpus Christi. Gale and Mary Merriwether were able to get representatives from 4 chapters (Saltgrass, North Texas Prairie, Brazos Valley and The San Jacinto Sons) together to make enough cobblers to feed over 1200 at the TPWD Operation Outreach. Gale and Jim Lewis taught a class again this weekend in Jeffersonville. I am proud to be counted in such a group of people that are so generous with their time and money. Please all of you; tell us what you are doing in your community. As a curiosity, I would like to know how many man-hours LSDOS donates in 2003.

Keepin' Um Full and Seasoned

If you want to contribute to this column please contact Jerry at 281-452-8817

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Bryan/College Station 'Brazos Valley' Greg Petry 979-690-0286 gpetrey@yahoo.com

Corpus Christi 'Pioneers of the Gulf Coast' Karen Howden 361-986-1268 jhowdenCC@aol.com

Crosby/HIGHLANDS 'San Jacinto Sons' Jerry D. Harrison 281-452-8817 Jerrydharrison@msn.com

Gonzales 'Independence' Ken Brown savage99_250@yahoo.com

Houston 'Saltgrass' Gale and Mary Merriwether mgmerri@msn.com

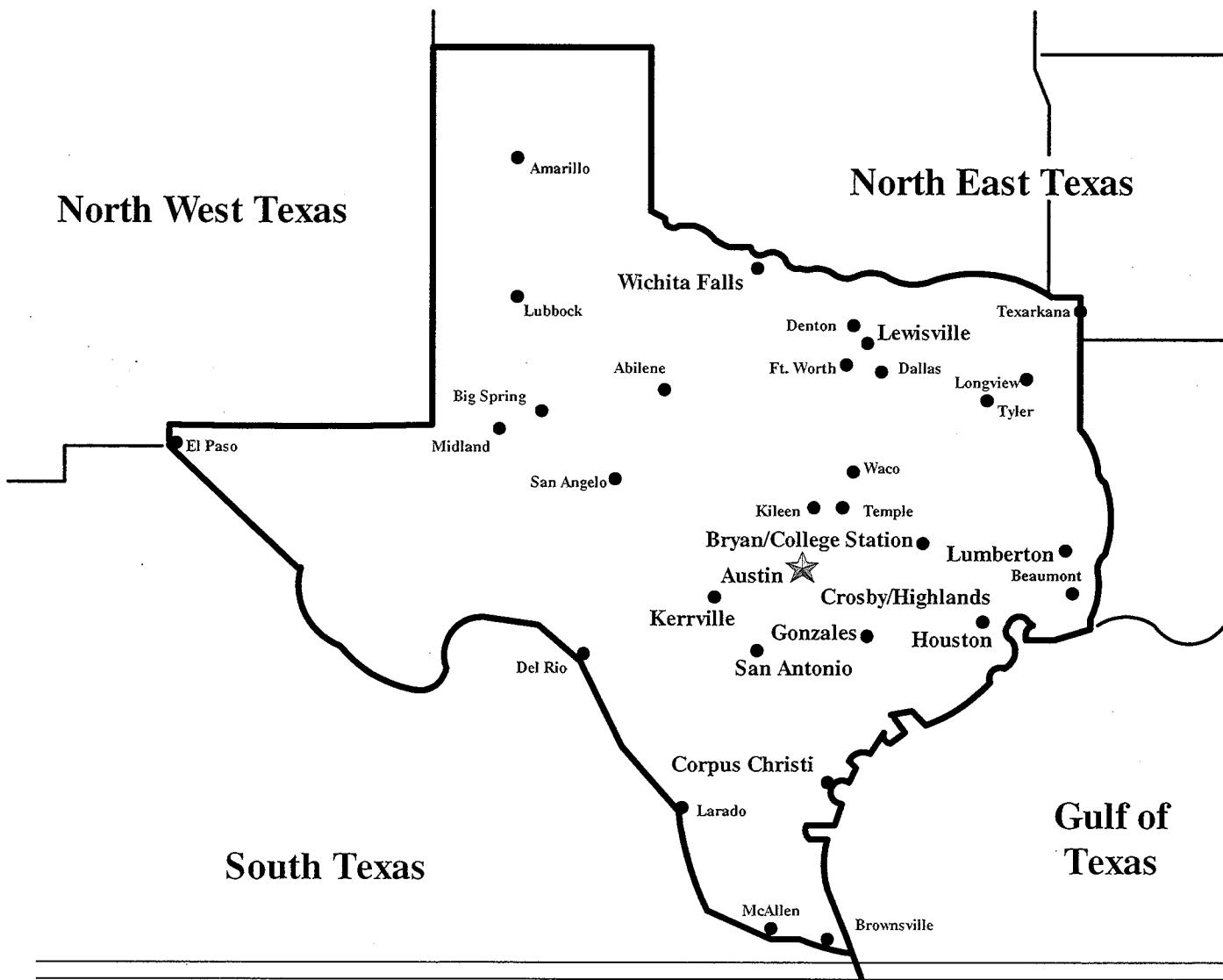
Kerrville 'Hill Country' Richard McCabe outback@ktc.com

Lewisville 'North Texas Prairie' Terry Chester tn.chester@verizon.net

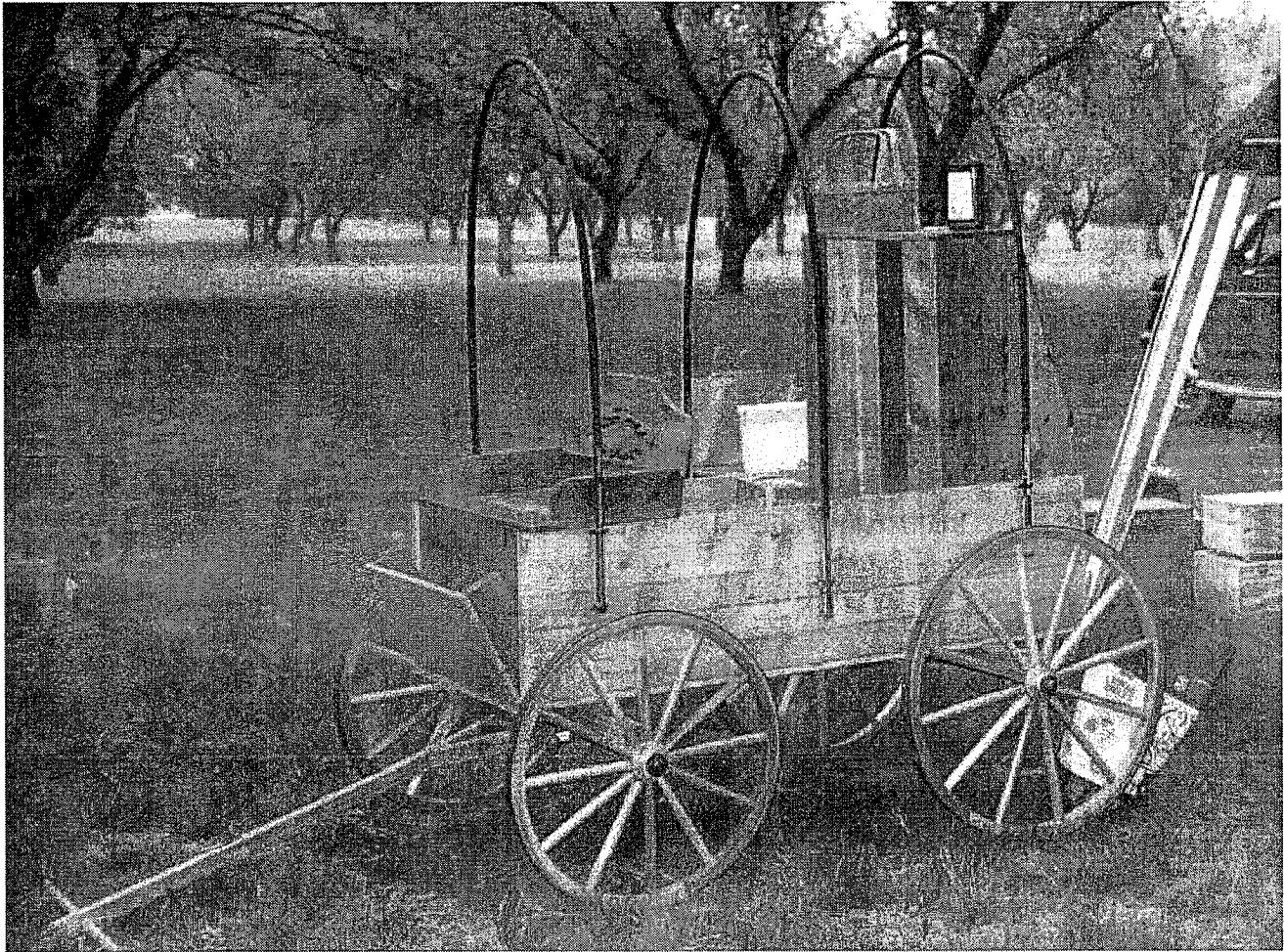
Lumberton 'Village Creek Cookers' Glen Cook Cookglen@cs.com

San Antonio 'Bare Pots' Bill Brummel 2bs@stic.net

Wichita Falls 'Red River Valley' Dwayne Hill 940-692-0747



Heatin' Up The Calendar



June 14, Dutch Oven Demonstration

For the Wild Turkey Federation

Lufkin, Texas... Gale & company mgmerri@msn.com

July 12 Summer Meeting

McKinney Falls State Park, Austin, Texas... blackpotwizzard@aol.com

September 6 *Big DOG*

Columbus, Texas... 281-452-8817 jerrydharrison@msn.com

October 3/4/5 Texas Parks and Wildlife Expo

(Pending approval and participation. Austin, Texas... blackpotwizzard@aol.com