



LONE STAR DUTCH OVEN SOCIETY

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THE DUTCH OVEN

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Our Prez Says: The past 2 and 1/2 years have been very interesting for me as your President of LSDOS. We've had some challenges which we met and hopefully have solved. We've had some growth in our number of Chapters with the newest being the Independence Chapter in Gonzales with Sam Miller serving as their Advisor. Dwayne Hill's Red River Chapter in Wichita Falls had a set-back due to unavoidable problems but is regrouping now to become a secure Chapter.

We lost our Rawhide Chapter when their Chapter Advisor was ordered grounded by his doctor and have been unsuccessful in finding his replacement. We are now dropping that Chapter. Our other Chapters have gone through their Chapter Advisor elections with some changes having been made. Most Chapters have shown a growth in their total membership as well as their number of LSDOS members, which is most gratifying. Others however have lost LSDOS members and don't seem to be actively attempting to recruit new members for their parent Society.

The best news is that we've undergone a business arrangement with Lodge Manufacturing Company where they have taken over the publishing of our cookbook, *A Texas Treasury of Dutch Oven Cooking*, where our LSDOS gets a royalty for each book sold by Lodge as well as our being able to wholesale purchase our cookbook from Lodge at less than we could have it printed ourselves, sell the cookbook ourselves, and still make better money than if we had published it ourselves. A wonderful win-win situation for us since Lodge has 3,000 dealers who will now be selling our cookbook across the entire nation. Remember, the cookbook sales are our major source of income to support our kick-backs to our Chapters each year.

I have also asked Joe E. Duke, our web master, via e-mail from Bill Brummel, that all references to a New Waverly Chapter be removed immediately from our web site since they dropped out well over a year ago and are no longer an approved LSDOS Chapter and shouldn't be carried on our web site as such. I have also asked our web master to immediately correct as to how to order cookbooks from our web site. From now on our Trustee, Tom Earnest, will be handling all cookbook sales from our Society including our web site.

Our elections have now been held for our new 2003 LSDOS Officers (see how the elections went else where in this issue) and I wish for them good luck and great success as they lead our LSDOS forward into and through 2003. They will be installed at our annual Board of



Directors meeting which will be held at the Sirloin Stockade in Round Rock, TX., starting at 11 AM on January 18, 2003. All elected Officers, both those outgoing and incoming, as well as all members of our Board of Directors are expected to attend this important meeting.

I have enjoyed working with the Officers, Board, Advisors, and general membership of our LSDOS and will continue my relationship with our LSDOS with the utmost pleasure and with great memories. In accordance with our BYLAWS, I will continue to serve on the Board of Directors at least for the next year.

LSDOS 2003 Elections Results

Peggy Tombs, our LSDOS Secretary and Elections Judge, reported the following results from this year's elections for our 2003 Officers:

The results of the LSDOS election of officers to take office January 2003 are:

Total votes cast: 43

President: Butch Mize 33; Bill Brummel 10

Vice President: Richard McCabe 38; No votes 5

2nd Vice President : Jerry Thompson 41; No votes 2

Secretary: Rose Perez 42; No votes 1

Trustee: Tom Earnest 37; No votes 5; Write-in vote - Joe Duke 1

I certify that all votes received by me on or before 18 October 2002 were legal votes and accurately counted.

Signed: Peggy B. Tombs, Secretary LSDOS January 2002-January 2003

Editor's Note: It was discovered after the ballots had been sent out that two of the candidates above were not eligible to run due to recently approved BYLAWS changes. Both Bill Brummel and Richard McCabe dropped out of the race since another person from their same Chapter were also running for an office.

So Congratualtions to our new 2003 LSDOS Officers:

President: Butch Mize

Vice-President: Jerry Thompson

Secretray: Rose Perez

Trustee: Tom Earnest

These new officers' terms begin on January 1, 2003, and they will lead us for that year. They will be confirmed during the annual Board of Directors meeting on January 18, 2003.

A Letter Praising our LSDOS!

In amongst a long series of fiery e-mails and phone calls from some of our suddenly brand new members of our LSDOS Board of Directors came a snail-mail letter from a gentleman who is given credit for originally starting Dutch oven societies here in the United States.

This letter is being printed here in its entirety to possibly show to our non-fiery LSDOS Chapters and regular members that, according to one gentlemen, who has been there and done that and had to fight his own wars, how he looks at what our LSDOS has accomplished that he wasn't able to do with his own International Dutch Oven Society, the Grandfather of all Dutch oven societies.

The letter was addressed to Bill Brummel, one of our co-founders of the Lone Star Dutch Oven Society, but was really meant for each and every member of our society.

"Thursday, August 22

Dear Bill,

I've really appreciated getting a copy of the LSDOS Newsletter and hearing how you all are doing down (and around) the great state of Texas. I like your enthusiasm and the original recipes.

I have to admit to you that one of the biggest regrets of my founding and tenure with the IDOS was that I didn't get the chapter formation structure together early enough to enable us all to stay in one bunch. (*Ed: See my notes following.*) Not to deprecate your super outfit, but I sure would have liked to have quality guys like you have in LSDOS working along side with us. And I take responsibility for the split we have in the movement, but when I look back on what went on, I'm glad I was able to do what did get done. Maybe one of these years it will be profitable for us all to get together.

The "third generation" has just taken over in IDOS and it will be interesting to see where they go with it. I still contribute some articles to the NEWS but personal family responsibilities have really limited my contributing further for the last couple of years.

Again my congratulations Bill for all the work you and your gang have done in promoting the fun and art of using the black pot and I wish you all the good luck possible in the coming years. Stick the enclosed check in your common pot and use it for something good.

My very best wishes,

(Signed)

Dick Michaud
1104 Thrushwood Dr.
Logan, Utah 84321
remichaud@attbi.com"

Editor's Notes: Mr. Michaud's personal check in the amount of \$25.00 was forwarded to and deposited into our LSDOS bank account by our Trustee Tom Earnest. We thank Mr. Michaud for his very nice donation!

The "separation" that Mr. Michaud referred to in his letter is that at one time, both of our LSDOS co-founders, Bill Ball and Bill Brummel, were members of IDOS and tried to start an IDOS chapter here in San Antonio, unfortunately right at the time when a member of Mr. Michaud's family was having very major health problems that prevented Mr. Michaud from staying abreast of the day by day demands of being President of a big society plus trying to work with some conflicts occurring within the IDOS.

Bill Ball and I then decided to go on without IDOS and their internal problems and hopefully found the LSDOS and did so. We copied quite a few of IDOS's good BYLAWS and came up with others of our own that we believed would give our LSDOS more freedom to move ahead without the conflicts we saw happening with IDOS at that time.

And so, here we are having our own conflicts not too dissimilar to those that IDOS had. Perhaps now, under our newly approved BYLAWS, we can get back to really being the "super outfit" that Mr. Michaud sees in our LSDOS.

As far as both IDOS and LSDOS ever coming together as a single society is concerned, that, of course, will be up to our future leadership and members to determine.

EXPO 2002 REPORTS

From Butch Mize:

Howdy Folks,

Well, another EXPO event has come and gone with great success in my opinion for the LONE STAR DUTCH OVEN SOCIETY. I want to thank everyone who came and rolled up their sleeves and pitched in and did everything they could to make this one of the most impressive displays that we have had there. I take none of the credit for myself, all of it goes to the team that worked together for a common goal. Hats off to everyone.

Unfortunately the powers that be within TEXAS PARKS AND WILDLIFE decided this year to lump the non profit exhibits in with the commercial exhibits, so we wound up with no award this year other than my thanks for making this event so much fun for me to attend. I expressed my concern to my contact at TPWD that this was not fair to the non profit exhibits. I think you will all agree that the Boy Scout Troop across the aisle from us deserved to win a prize for their presentation. I personally feel we were second only to them and so be it, we need youth in our country and state, not to mention counties and cities to be the future leaders of our great nation and that bunch of young men seem to have a good start. By the way the next time you run into a Scout leader shake his hand and tell him thank you for the job he does.

This year we were allowed to sell our cookbook, and folks we sold 147 cookbooks, and that enabled us to pay for our expenses at the expo with a little left over, but we now have an abundance of cookbooks so we as chapters need to really get busy and make sure we keep them on hand to sell at our local DOGS so we won't be strapped for cash in the future.

OK are you ready for this, we used a staggering amount of stuff this year. It seems to increase almost every year, 200 lbs of biscuit mix, 75 lbs of cornbread mix, 25 lbs of flour, 500 lbs of charcoal, and 2 gallons of honey. The amount of mix, flour, and charcoal was just right it seemed, but next year we need more honey again.

I am not going to try to remember what everyone did, but it seemed that everyone pitched in where they were needed when they were needed and it all worked well that way. Those that were there came clean and left covered in biscuit mix, charcoal dust, sweat, and or a little or lot of each.

BARE POTS CHAPTER - Bill and Bev Brummel; Tom Earnest; Marion Olsen; Anton Hajek III and IV; Mike Delchambre and Bob & Cristina Ray.

BLACK POTS CHAPTER - Karen and Mike Dufresne, and Peggy Tombs.

SAN JACINTO CHAPTER - Jerry and Jeanette Thompson; Clay and Scarlet Boone; Willis Skaggs, and Jerry Harrison.

SALTGRASS CHAPTER - Jerry and Irene Martin; Gale Merriweather; Bud Merriwether, and Ann Carr.

PRAIRIE DOG CHAPTER - Lenord Gunderson, Jim Lewis, and Butch Mize

HILL COUNTRY CHAPTER - Beth Haynie

INDEPENDENCE CHAPTER - Sam Miller

AND - Bob Tucker (Ed's. Note: never did find out if he was with a Chapter or not but he was sure a hard and most welcomed worker!)

Last but not least, pat yourselves on the back for a job well done. Mike Delchambre and I spent a little while Sunday and came up with that we cooked over 20,000 pieces of biscuits and cornbread to somewhere around 50,000 visitors at the EXPO.

Thank you for a job well done, and making my life easier at this year's expo. My hat is off to each and every one of you.

Our Secretary's Thoughts

I trust all my LSDOS friends made it home safely (from EXPO). I finally cooled off and next year let's order cooler weather. Working and visiting with all of you was great. We did get a lot of biscuits and cornbread out thanks to the teamwork of everyone. The cooking in the "back-ground" was GREAT. Everything tasted so good and a special thanks to all of you. Please share your (breakfast and lunch) recipes with us.

However, the best of all was the fun and fellowship with friends.

Regards to All,

Peggy B. Tombs, LSDOS Sec til January 2003

Jerry Harrison's Thoughts

EXPO! Texas Wildlife EXPO that is! Wow, what a GREAT TIME! Beautiful weather, a little chilly but I was able to avoid a sweater. The Lone Star Dutch Oven Society again put on a biscuit and cornbread baking demonstration that set folks' mouths to waterin'. Samples of hot bread and honey produced plenty of smiles and thank you's. The San Jacinto Sons traveled to Austin to share in the fun. Scarlett and Clay Boone, Jerry and Jeanette Thompson, Willis Skaggs and Jerry Harrison proudly represented us. We were able to have more fun than most as Willis and 2 Jerry's got to cook breakfast for everyone.

I have cooked and seen this dish cooked for years. Couldn't tell you all the names I've heard but like the one Gale Merriwether had and used with familiarity. 'Trainwreck' will be the way I refer to this dish until better is heard. What do you call it? Brown enough sausage and chorizo with onions, potatoes and peppers to flesh out 3 dozen eggs. Twist a tortilla around this with your choice of sauce and you had betta brace yoself. We had a batch of mild (bland) and wild (bout right, needed hot sauce) each AM with Gale toasting tortillas. We fed all the cooks and helped some of our neighbors start their day as well.

I can't stress how nice it is to be in a cooking demonstration with a bunch of good cooks. The general public can share in the demonstration fare only, biscuits and cornbread. Health department restrictions you understand. The rest of us are able to share in the bounty and skills of these black pot wizards. My thanks to all of them and will share the highlights.

Gale marinated a pork loin overnight for lunch on Saturday. You could cut this with a cheap plastic fork, melt on your tongue. This was served with taters, onions, and carrots that were cooked with the loin. Beth Haynie softened Brie wedges in a hot DO then covered them with chopped pecans and seasoning. My goodness, this is easy to eat. The 2 Jerrys and their brother Willis stirred up a mess of San Francisco Chicken, 'YIP PEE KI YA' Cole Slaw and a Karley Kake for Sunday.

Each day we were treated to a loaf of hot bread. Beth and Gale on Saturday and Leonard Gunderson with a loaf on Sunday. Leonard also treated us to a Pineapple Upside-down Cake. I highly recommend you not make your Doctor aware of dining this well.

Butch Mize brought some homemade Bread and Butter Jalapeno Pickles that are wonderful. Thanks to Butch who was in charge and organized the LSDOS involvement at the Expo. I am sure he has worked for months to get as much accomplished. Again Thank you Butch! Great Job!

The cast of characters that gathered from the State Chapters for this endeavor is a story to it self. A collection of fine hard working people with whom I am proud to have shared the fellowship and labor. I don't have a list or know how many were there and sure I couldn't tell you about them all but will mention a few: Jim Lewis *North Texas Prairie*... If everyone worked as hard as Jim you wouldn't need near as many people. Sam Miller *Gonzalas*... Priceless! This man is a joy and pleasure to be around. I hope to spend more time with him. Windy enough to blow up an onion sack. Gale and Bud Merriwether *Saltgrass*... Look up hardworking in a dictionary and you'll find their picture.

Leonard Gunderson *Saltgrass*... Is another one that just won't sit down. Oh and watch that stump! Mike and Karen Dufresne *Black Pots*... This tag team was after it all weekend stirring, baking and serving. Mike Delchambre *Bare Pots*... Probably seeing 'Golden Arches' over a million stirred. Beth Haynie *Hill Country*... Can't begin to tell you how much... Thank You! Clay Boone *San Jacinto Sons*... Hardest working 10 year old on the planet and a fine young man. Bob, Irene, Tom, Peggy et al... Thanks! Thoroughly enjoyed your company. Your efforts made everything easier for all of us. Thank you, is extremely inadequate. Purely a pleasure working with you.

The LSDOS booth displayed quite a variety of cast iron in all sizes, from very old to brand new. Camp Chef provided two Dutch Ovens to the display that were given away in a drawing of workers. Congratulations to Sam and Beth.

Those of us from SJS stayed at McKinney Falls State Park a short drive from Parks and Wildlife Headquarters and The Expo. This is a beautiful place. Onion Creek and Williamson Creek flow over some impressive limestone providing pools and the falls that this park is named for. We stayed in the screen shelters that are very accommodating: built in bunks for 8, water and electricity, also ample room to gather and visit with the other Dutch Oven folks that came by to socialize. This park is host to abundant and varied wildlife. It also boasts several miles of hiking and biking trails that some of our group are more intimate with than the rest.

I know it's a year away but... The Expo is the first weekend in October. Mark your calendar.

Minutes of the LSDOS PR Committee

First meeting of Committee - Called to order by President Marion Olson at 7:30 PM on May 29, 2002, in the home of Bob and Cristina Ray. Committee members present included Bob and Cristina Ray, Marion Olson, Tom Earnest, Bill and Betty Tope, Bill and Beverly Brummel.

Bill Brummel reported to the Committee that he had been approached by Lodge Mfg. Company of South Pittsburg, TN, with a proposal to publish our LSDOS Treasury of Dutch Oven Cooking cookbook and pay LSDOS a \$0.50 royalty for each cookbook sold. Lodge would distribute our cookbook through its 3,000 dealers for resale. Lodge believes that by this method, several thousand books could be sold annually for about five years before sales would start falling off. By then, it was hoped that LSDOS would have a new cookbook ready to go.

LSDOS would be able to purchase the cookbook from Lodge at a wholesale price of \$7.50/book, which is cheaper than what we would currently pay per book if we printed them, and still receive the \$0.50 royalty from each book we purchase for our own resale. LSDOS would keep the profit from each book we resale.

LSDOS would get vastly increased sales nation-wide and wouldn't be out one penny for storage, shipping, publishing, etc., and would make considerably more funds from our cookbook to be used for LSDOS affairs to be determined later.

This proposal was well discussed and unanimously passed.

However, since Bill Brummel was running for LSDOS President, the committee voted to exclude him from having any further input whatsoever with the negotiations between LSDOS and Lodge to avoid any complaints concerning the possibility of conflict of interest. However, since Bill has such a good working relationship with Lodge Mfg. Company's CEO and other employees, the committee appointed him to serve as the committee's contact person with Lodge.

Meeting adjourned at 9:35 PM. Beverly Brummel served as the Committee's recording Secretary.

Note: As requested by President Olson and the PR Committee, Bill Brummel served only as the go-between for LSDOS and Lodge but remained out of the loop and all decision making concerning the LSDOS/Lodge cookbook negotiations. However, after it was found out that the amended BYLAWS as passed by the membership in attendance at the July 20th business meeting held at McKinney Falls State Park prevented his running for the office of LSDOS President, he was admitted back as a full member of the PR Committee on Sept. 13, 2002.

Second meeting of Committee - Called to order by President Marion Olson at 9:05 PM on September 13, 2002. Bill Brummel was accepted back on committee since he can't run for the office of President by BYLAWS revision passed on July 20, 2002. Other Committee members present: Bev Brummel, Marion Olson, Bob and Christina Ray and Tom Earnest.

Bill was nominated, seconded, and by unanimous vote selected to serve as our future Cookbook Chairman. Bill showed committee members a color copy of the new LSDOS/Lodge Texas Treasury cookbook proposed front and back covers. Cover accepted by Committee and will be the new cover on LSDOS/Lodge cookbook. Other needed revisions and changes of contents in the LSDOS/Lodge cookbook discussed, voted on, and unanimously accepted. Changes will be sent to Lodge by Bill by fax and email as necessary so that Lodge may have them in their possession no later than by 8 AM on Monday, September 16, 2002.

Note: The changes were e-mailed to Lodge on Saturday afternoon, Sept. 14, 2002.

Committee requested Bill to include black and white photocopy of new front and rear covers in our November newsletter. (In our Photo Gravoure Section)

Note: 500 copies of our new LSDOS/Lodge cookbook have been previously ordered for delivery by Lodge so as to be made available for resale to public visiting our booth at the TPWD's 2002 Wildlife EXPO on October 5 and 6, 2002, with all sales profits going into our common LSDOS treasury.

Bill brought before the PR Committee a design submitted by Jeff Cole, Creative Services Director for Lodge, the person who designed the new cover for the LSDOS/Lodge cookbook. President Olson, soon after becoming President, had requested a LSDOS member to see if they could come up with a new logo design that would more powerfully represent our LSDOS. Repeated attempts by President Olson to get this person to submit this new logo design over those past years only failed to get the work accomplished. Upon seeing the design from Mr. Cole, who offered it to LSDOS at absolutely no cost nor attachments of any kind, the Committee membership unanimously voted to accept this design for our new logo. It has replaced the old logo on our newsletter's masthead.

Tom Earnest, our Trustee, then brought forward the fact that he has about 21 dozen plain white ceramic coffee mugs that he'll donate FREE to LSDOS to have the new logo placed on them for resale to LSDOS members only. This gift was unanimously accepted by vote.

Bob Ray, our LSDOS Attorney, then brought forward the fact that he will personally pay for the imprinting of our new logo onto the cups, recovering that cost only from the profit gained by LSDOS selling the imprinted cups. The profits from selling the mugs at \$5.00 each, after paying Mr. Ray back, will go into our common LSDOS treasury. Seconded and passed by vote.

Bob Ray then brought up a motion that all LSDOS members who give of their time and energies in helping at this year's TPWD Wildlife EXPO be given an apron with the new logo imprinted upon it, if at all possible at this late date. Seconded and passed by vote. (Note: These are currently being made and will be mailed out to all 2002 EXPO participants.)

Tom advised that he'd take on the responsibility of seeing if those two imprints above can be done and if so, get it done, and also attempt to get prices for making our new logo into badges that would be made available to all LSDOS members upon joining or renewing their 2003 LSDOS memberships. Seconded and passed by vote.

Meeting adjourned at 9:35 PM. Beverly Brummel served as the Committee's recording Secretary.

CHAPTER NEWS

Black Pots - Austin/Round Rock Area

Our next DOG will be at McNeil Park in north Round Rock. (Right off IH35 - behind the rest stop.) There is a LARGE covered pavilion with electricity and tables. The restroom is just across the street with a water faucet at it. So we should be set. I plan on being out there about 1:30ish. We made many contacts at EXPO, so we may get a few visitors. We are still planning to do "Trick-or-Treat of the Draw" so plan on bringing an extra ingredient to put into the hat. Who knows what yummy dish the lucky person can make from our leftover items?

See you all on the 27th of October.

BTW- We had a blast at EXPO. Mike and I were baking all day Saturday, with a lot of help from Peggy, Irene & Jerry, and our new guy, Bob. Ken stopped by for a short while around noontime, and we promptly put him to work. Mike & I helped out on Sunday morning, with Peggy in for the long haul again. We served about 600 pounds worth of biscuit mix and 300 pounds of cornbread mix over the weekend! Karen Dufrene reporting.

Bare Pots - Bexar and surrounding Counties

Aug. DOG - As usual, our August DOG was a brunch DOG. Unlike so many other LSDOS Chapters, we don't close down for August's heat. However, we did start gathering a 8 AM and immediately got busy cooking so we could eat, hold our usual business meeting, and the drawing for attendance prizes, and be packed up and gone by 12 noon before it got too hot.

We had 22 cookers and 20 non-cookers. Ten of the non-cookers joined our Chapter.

The "Brunch" selections ranged from cinnamon rolls and beer bread to peach cobbler, shrimp and eggs scrambled together, breakfast tacos, a breakfast casserole, to a most interesting and very tasty Japanese style chicken and rice dish done by our Japanese couple, Ryoichi and Emiko Yoshikawa.

Oct. DOG - Our normal turnout was a tad light this month with only 15 cookers and 14 non-cookers present. One of the non-cookers was a bit too small as yet to do any cooking as he was our Japanese couple's new-born son, Toma Frederick Yoshikawa. Toma's parents were surprised when they arrived to find a baby shower waiting for them complete with cake, punch, and gifts.

Our cookers supplied us with outstanding food! We feasted on two cornbreads, apple

delight, gingerbread, coffee cake, biscuits and sloppy joe casserole, vegetable soup, picadillo, mountain man breakfast, pineapple upside down cake, and last but for sure not the least, Sam Miller's pot roast and veggies cooked in his newly won Camp Chef "Ultimate" Dutch oven.

There were so many attendance prizes available that everybody got a prize with some left over for our next DOG.

Our next DOG will be our "Christmas Party DOG" where everybody can cook anything using any method they please. The 2002 Winter Olympic Games Lodge 12" Dutch oven will be drawn and won from the names of those who have attended the most Bare Pot DOGs this calendar year and cooked using a Dutch oven. This awarding of an oven and the purchasing of all of the attendance prizes comes from the LSDOS kick-back funds, and these drawings following each DOG have become an important part of our DOGs.

Next year's Christmas DOG awarding of a 12" Lodge Dutch oven will probably be one of the upcoming Lewis and Clark Bicentennial Commemorative ovens. Bill Brummel reporting.

Hill Country - Kerr and adjoining counties

August DOG - Hi, ya'll! We held our August breakfast/brunch Saturday and had a great time. It was good to see John & Shirley and Stew & Mimi out and about again. They haven't forgotten how to cook in the DO. As usual, they had some great dishes.

We had 18 people in attendance in the pavilion at Louise Hays Park. This is a large pavilion with a nice breeze and all the needed comforts.

We have worked out a schedule for the rest of this year and all of next year. We will be using the Louise Hays Park pavilion again over the next 16 months. We are printing out copies to get to everyone and it will be added to our pamphlets we hand out. These should be out by the end of November.

You should be receiving the quarterly LSDOS Newsletter around August 15, 2002. It will have an update from the State Meet which was held at the McKinney Falls State Park last month. Also, there will be a voting ballot for new officers for 2003. These need to be mailed in and postmarked no later than October 15, 2002. There is only one vote per officer allowed per membership. Those nominated for the respective position are:

President - Bill Brummel, San Antonio Bare Pots Chapter and Butch Mize, Denton County Chapter

1st Vice-president - Richard McCabe, Hill Country Chapter

2nd Vice-president - Jerry Thompson, San Jacinto Sons

Secretary - Rose Blas Perez, Hill Country Chapter

Our next D.O.G. will be at the Cypress Creek Community Center on September 14, 2002. We will be going back to our noon time meal. Begin cooking around 10:00 a.m. and dinner at Noon. Directions will be in our next pre-D.O.G. newsletter. It will be fun to see everyone together again. One last note, Rose and I need someone who could take over for us on occasions to host our Chapter D.O.G. We are going to visit other Chapters that meet the same time as ours and we really need a backup. Do we have any volunteers?

Until next time, keep the fires burning. Rich & Rose

Hi, folks!

Once again, it's time for the great Hill Country Dutch oven gathering. It will be Saturday, October 12, 2002, at 10:00 a.m., hosted by Tom and Caroline Gray in Center Point, Texas. They have

provided us with directions that are listed below to their place coming from all directions. Rose and I will be there early to help get things set up and get the signs out. The Grays mentioned there is a shortage of tables. We have three or four 6' tables that we will try to bring. Looking forward to seeing you all, again, for the fun, food, fellowship, and freedom. Keep the fires burning! Rich & Rose

Directions to 479 FM 480, Center Point, Texas 78020, phone 830-634-3102:

Coming from Kerrville to Center Point: Hwy 27 East, Right at blinking light on to FM 480, After two miles, their house is on the left. Coming from 173: Take FM 480 and their house is on the right approx. 4-4 1/2 miles. Coming from IH 10: Hwy 27 West, Left at blinking light on to FM 480, Two miles, their house is on the left.

October DOG - The Hill Country Cracked Pots held our D.O.G., Saturday, October 12, 2002, hosted by Tom & Carolyn Gray in Center Point, Texas. A big 'Thank you!' to Tom & Carolyn. What a wonderful setting for our gathering. Lots of shade trees, a nice cooking area, and the added touch of Tom's camp fire could not have been any better.

There were 24 people attending, 14 pots on the table, two guests from Comfort, Texas (I think we got them hooked) and three guests from San Antonio, Texas.

Once again, the food was outstanding. If I were judging the 14 pots on the table, I would have needed 14 trophies. Believe it or not, I did make my way through all the pots. They all just looked so darn good.

The cast of cooks and their delights are listed below:

- Dixon & Ann White Sassy Biscuits, Lima Beans
- Tom & Carolyn Gray Pork Tenderloin, Baked Beans
- Roger & Lucy Paquin Boar and Venison Pie
- Joe & Marilyn Paquin Beans, Cornbread
- Georgia Lewis Snowcapped Casserole
- John & Lois Hudman Maccaroni and Cheese
- Rose Blas Perez 2 Bean Dish
- Rich McCabe Salmon Loaf, Black Russian Cake
- Beth Haynie Mexican Favorite
- Ken & Anna Bennett Axis Sausage

After the wonderful meal, we held a short meeting. The Treasury Report was given, new members and guests were introduced, and a short discussion on inviting the Fire Department to our gatherings. The F.D. personnel can only come 4 or 5 at a time. So, we will hold the D.O.G. at the F.D. stations instead. I will check on this more. Also, the question of liability was brought up and I will be in search of these answers this month.

For those who wish to participate, we have started the bucket draw. The bucket draw has three food categories: meat, vegetables, and fruit. Each category will be in its own container. You can draw from one, two, or all three. Each card will contain the ingredient. This will be your next D.O.G. challenge. As an example, if you selected vegetable and pulled the card for beans, it is your choice of what type of beans to use in the recipe of your choice. Preparation of recipe can be done ahead of time. But we encourage that the final dish is prepared in the Dutch oven during our two-hour cooking time at our D.O.G.

Food Categories

<u>MEAT</u>	<u>VEGETABLE</u>	<u>FRUIT</u>
Ground meat	Corn	Apple
Pork	Beans	Pear
Chicken	Carrot	Cherry

Turkey	Pepper	Peach
Sausage	Squash	Blueberry
Beef	Potato	
Fish		

If you were not at the D.O.G. or did not pull a card, we will still do a potluck. Just come join the fun and cook what you like.

The draw for next month is: Joe & Marilyn Paquin - Apple; Roger & Lucy - Pear; Dixon & Ann White - Squash; Georgia Lewis - Pork; Carolyn Gray - Potato; John & Lois Hudman - Fish; Marie Hardy - Peach; Rich McCabe - Sausage, Corn.

I believe we missed getting some listed but we will get better the more we try this.

The discussions also included the schedule for next year. For the remainder of this year, we have reservations for the Ingram City Park in November and December at Louise Hays Park Pavilion. The schedule we had worked up for next year is listed below. These are not etched in stone and can be changed. If anyone would like to host a D.O.G. at their place, please pick a date and let us know. I would like to have a solid schedule worked up and printed out so we can give them out to everyone and have it listed in the LSDOS web site by December.

2003 Schedule for Hill Country Chapter D.O.G.

January 11 Ingram City Park

February 8 Louise Hays Park Pavilion

March 8 Cypress Creek Community Center

*April 12 Ingram City Park-demonstration for Auld Center

*May 3 Combined with LSDOS State Meet at the Pecan Orchard - hosted by Beth Haynie

June 14 Ingram City Park

July No D.O.G.

August No D.O.G.

September 13 Ingram City Park

October 11 Cypress Creek Community Center

November 8 Louise Hays Park Pavilion

December 13 Louise Hays Park Pavilion

*Updates

As always, we have fun, food, fellowship, freedom, and our mascot, Abby!

Until next time, keep the fires burning. Rich and Rose McCabe reporting.

Independence - A new Chapter forming in the Gonzales Area

Good News from the Gonzales Independence Chapter. We have just completed our first "DOG" Sept. 28 at Sam & Erin Miller's *Double Ought Ranch*.

The attendees to our Inaugural meeting were: Robert & Freida May, Victoria, Tx., New Members; John & Joan Floyd, Gonzales, Tx., New Members; Ricky Parker, Smiley, Tx. Member; Sam & Erin Miller Gonzales, Tx., Members; President of LSDOS Marion Olsen and his lovely companion, Evelyn, were our special guests.

Our menu was Lemon Garlic Roasted Chicken on a bed of rice, Killer Red Beans, homemade Yeast Rolls, Beef Stew, Cornbread, all followed by Peach cobbler and Pineapple Upsidedown cake. There was plenty of good food for all.

While relaxing after our meal we conducted a short business meeting. Marion Olsen explained the

rules for starting a new chapter in LSDOS. Sam Miller volunteered to be the chapter advisor and was unanimously accepted. The Independence chapter was selected as our name because Gonzales is the birthplace of Texas Independence. "Come and Take It" was the original battle cry, so onward and upward with the *Independence Chapter* of LSDOS.

The *Independence Chapter* will meet on the last Saturday of the month, with locations to be rotated between members' homes until a suitable site is selected. All members will be notified by e-mail and snail-mail two weeks prior to meeting.

Our next "DOG" will be Saturday 10-26 at 10:00AM at John & Joan Floyd's house. Their address is 1628 FM 1628 East, Gonzales, Texas (830-672-3581) For all you locals go through Gonzales on Alt. 90 headed east, about 1 mile east of town Fm. 1628 intersects on the left side, turn left towards Moulton, go 1.5 miles to the first brick home on the left, and you have arrived. Joan will furnish tea and ice water, bring tables, chairs, and your cooking stuff.

I will mail this letter Friday and attach a rough map to help everyone find John & Joan's house. Hope to see you there. I suggest you call and tell Joan how many folks you're bringing and make sure they are hungry. This time I want everyone to write down their recipe that they plan to cook where we can share with each other.

To all you folks who went to the Texas Parks & Wildlife Expo Oct. 6&7 you know what a great time we had and to you guys who missed it, you need to plan to attend next year. Camp Chef donated two of their new Dutch Ovens for display and then we had a drawing of the volunteers' names to pick the lucky winners. I'm proud to tell you I won the 14" Ultimate Dutch Oven, this d.o. is like no other on the market. I will cook on it at our next dog to show it to everyone. I seasoned it this morning then cooked lunch, a 4lb. roast, 6 new potatoes, 6 corn on the cob, 2 quartered onions, celery, and a handful of mushrooms all cooked to perfection in 40 mins. and it would melt in your mouth. **KEEP YOUR COALS HOT!!!** Sam Miller reporting.

Prairie Dog - Dallas, Denton and Tarrant Counties Area

No Chapter activities reported.

Pioneers of the Gulf Coast - Corpus Christi Area

No Chapter activities reported.

Red River Valley - Wichita Falls Area.

No Chapter activities reported.

Saltgrass - Houston Area

The Saltgrass Chapter met at Bear Creek Park on September 21st for the beginning of the fall and winter cooking season. Since we didn't meet in June, July, and August, the gang got scattered and the turnout was light. Attending were 10 members and 4 guests with about four times the amount of food that could be eaten.

This Chapter meets the third Saturday of each month at Bear Creek Park on the west side of Houston. The pavilions are large enough for everyone to cook and eat under, no matter the

weather. Running water and restrooms are nearby, and the park is easily accessible. Gale Merriwether reporting.

San Jacinto Sons - Eastern Harris County and Liberty County Areas

NOTE: Received after the July 15th deadline so it missed being in the August issue. Editor.

Aug. 6th, news from around the fire. Just thought I'd get a letter out to let everyone know where we've been over the summer.

Jeanette and I made the Annual General Membership summer meeting on July 20th at McKinney Falls State Park in Austin. We camped by Richard and Rose McCabe from the Hill Country Chapter. Almost too hot to cook! Saturday morning started out hot. There is a rock parapet around a large oak tree by the Pavilion. We all just gathered around there and cooked. It was hotter inside the Pavilion (screened shelter) than outside. Stuffed jalapenos with Jeanette's help and made spiced zucchini bread, burned without any help. More food than we could eat as usual. The meeting started about 1 o'clock and went until after 3. Some of the things we aren't happy about with the organization. So, I am on the ballot for the 2nd Vice president position. The only way I can make a difference. I would appreciate your vote.

We took the girls, Karley and Brittany, camping July 27th at Chain-O-Lakes. Cooked an apple cobbler in the 12" D.O. 2 good. The girls stayed in the swimming hole most the time, except for the horseback ride and bicycling.

Mike, Amanda, Jeanette and myself made the 1st Annual Mississippi Hot D.O.G. on August 3rd. Long ride but well worth it, about 450 miles one way. We rolled into Pelahatchie around 4:30 P.M. Friday. Too hot to camp so we stayed in a motel in Brandon, about ten minutes away. Mike and I got up early and started setting up camp about 7:15. Lake Pelahatchie Camp Grounds is a wonderful park as you can tell by the pictures. I have more pictures to be posted hopefully I will get those done in the next day or so. We did 2 chicken recipes, the stuffed jalapenos, and 2 desserts. No left overs. If you go to Yahoo Groups / Dutchovencookin, you can see more pictures, recipes and write-ups from the other guys. We had a great time, met some new friends, put faces on some of those internet names, Biscuit, DO Willie, TapScrew.

Jerry, Connie and Adam vacationed at El Rancho Cima Boy Scout Camp. Jerry and Debbie Giles (soon to be new member) wowed the staff at Boy Scout Camp at the Scoutmasters Cook-off. Horseshoe Bend Chicken, Apple Dumpling and Karley Kake were done in the Dutch Ovens in the Radio Flyer. The Karley Kake won the best dessert.

Steve and Tracy vacationed in Alaska.

Scarlett and her boys visited family in North Carolina.

Nathan took the family to Wimberly for some fun on the Blanco.

Willis and family had a great time way out west at Lake Tahoe.

Alan and Ginny went to different Boy Scout Camps together.

Congratulations to Danny, Kristie and Devin upon the arrival of Carter Lee! Danny, sorry about the big 'V'. Get well soon!

You can catch the lyrical styling of 'Karaoke Frank' at Lying Larry's in Crosby most Thursday evenings.

What about the rest of you? If you have any news that you want to share in this newsletter pass it along at the next D.O.G.

The September D.O.G. is just around the corner September 7th. We will cook at Stratford

Park in Highlands. Start early and shoot for lunch by 1:00. JT and Willis will have coffee on by 7:00. Get those recipes to us as soon as you can. Jerry and I would like to do a cookbook for the Girl Scouts again this year. We will also do the individual bread pot for each girl. We plan on a demonstration of different methods of cooking in camp and a cast iron display. Bring all the stuff you can carry.

We have a new treat - dessert jalapenos. Bet the thought of that has your mouth watering. We will try and have a batch in Highlands.

October 4th/5th/6th Texas Wildlife Expo www.tpwd.state.tx.us/ in Austin. LSDOS has a non-commercial booth demonstrating Dutch Oven Cooking. We will mix and bake biscuits and cornbread that we give away to the crowds (50K over the weekend). TPWD pulls out all the stops for this event, a wonderful family outing. You can get information at the same web site for the State Park.

Again this year our buddy Butch Mize from the Prairie Dog Chapter (Dallas-Fort Worth) will be hosting the LSDOS booth. Butch will need a lot of help. We will be camping at McKinney Falls State Park. Plan on joining us. 2 Jerry's reporting.

Village Creek Cookers - Lumberton-Beaumont Areas

No Chapter activities reported.

CHAPTER RECIPES

Black Pots - No recipes received.

Bare Pots

From August 3rd Brunch DOG

Pauline's Breakfast Casserole - cooked by Bob and Cristina Ray

Ingredients:

3 English muffins halved; 1 doz. eggs, beaten; 1 lb. cheddar cheese, grated; 1 lb. sausage, browned and drained; 1 small can green chilies, chopped; 1/4 cup chopped onions.

Instructions:

Grease a 12" Dutch oven, place the muffins face down; mix well and add all ingredients. Bake at 350 degrees F. for 45 minutes or until eggs are thoroughly cooked.

Cake-Mix Cinnamon Rolls - cooked by Bill & Betty Tope

Ingredients:

1 package plain yellow cake mix; 4-1/2 cups all-purpose flour; 2 envelopes dry yeast; 1-1/2 cups warm water.

Instructions:

Combine cake mix, flour, yeast and water. Let mixture rise in bowl until doubled in size. Roll out flat and butter top side. Sprinkle liberally with cinnamon, sugar, raisins, and chopped nuts. Fold and roll several times. Cut tube into 1/2" thick rounders and arrange in greased 12" Dutch oven. Let rise again until doubled in bulk. Bake at 400 degrees F. for 25 minutes.

Kama-Meshi (Japanese style Chicken and Rice) - cooked by Ryoichi and Emiko Yoshikawa

Ingredients:

1/2 lb. chicken, diced; 1/2 cup soy sauce; 1/2 cup sake; 1 Tbs. sugar; 2 cups rice; 2 cups water; can green peas; can sliced carrots; 2 Tbs. additional soy sauce; 2 Tbs. additional sake, chicken bouillon.

Instructions:

Soak diced chicken in next three items above for 2 - 3 hours.

Put rice, green peas, sliced carrots, chicken, water, and additional soy sauce and sake into 12" Dutch oven. Bake at 350 for 30 minutes. (Note: Don't open Dutch oven when it is boiling.

Texas Hill Country Breakfast - cooked by Howard and Peggy Shipman,

Ingredients:

1 lb. light pork sausage; 1 medium onion, diced; 2 lbs. frozen hash-brown potatoes, thawed; 8 - 12 large eggs, beaten well; 1 lb. grated cheddar cheese; 1 (8 oz.) jar thick-and-chunky salsa; vegetable oil.

Instructions:

Preheat a 12" Dutch oven over 14 hot briquettes. Spray inside of oven with oil. Brown sausage, breaking it into small bits. Add onion, and cook until translucent. Remove sausage and onion, and drain on paper towels.

Add hash-browns to Dutch oven; fry until golden brown, stirring constantly. Add drained sausage and onions, and mix well. Pour beaten eggs over sausage mixture, and place on oven's lid.

Remove 4 briquettes from the bottom, and place them, along with 12 fresh hot briquettes on top of the lid. Cook 8-10 minutes, or until eggs are almost set. Sprinkle cheese over top, and continue cooking until eggs are set and cheese is melted. Spread salsa on top and serve. Yield: 5-7 servings.

From October 12th DOG

Gingerbread Cake - as cooked by Bill Tope.

Ingredients:

1 pkg. 2-layer Spice Cake mix; 1/3 cup molasses (instead of 1/3 cup of oil as pkg. directs); 3 eggs.

Instructions:

Heat Dutch oven to 350 degrees. Grease bundt pan. Prepare cake mix as directed on package except for the molasses substitution mentioned above. Pour batter into prepared pan. Bake at 350 degrees for 40-45 minutes or until toothpick inserted into center comes out clean. Cool 15 minutes and release from pan.

Apple Yam Delight - as cooked by Richard and Cathy Duquette

Ingredients:

Topping:

3/4 cup dark brown sugar; 4 tablespoons flour; 3/4 cup quick cook plain oatmeal; 1/3 cup margarine.

Base:

1 16 oz. can yams, cut into bite sized pieces; 1 16 oz. jar chunky applesauce; 1 tsp. ground cinnamon..

Instructions:

Topping:

Mix together all topping ingredients, cutting in margarine until evenly mixed and crumbly.

Base:

Arrange a little less than 1/2 of the applesauce in a baking dish. Sprinkle with 1/2 tsp. cinnamon. Spoon 3 tablespoons of the topping over the applesauce. Evenly arrange the yams over the applesauce and cinnamon. Add the remaining applesauce to cover yams. Sprinkle with remaining cinnamon. Add the rest of the topping and spread evenly. Bake at 350 degrees until heated through, 30-40 minutes.

Serve hot, plain or for a special touch, top with whipped cream or ice cream.

Corn Bread - by Richard and Cathy Duquette.

Ingredients:

2 ea. 16-oz. cans creamed corn; 1 ea. 16 oz. package corn muffin mix or 3/4 cup corn bread mix; 2 eggs, beaten; 1/2 cup margarine, melted or 1 stick margarine melted.

Instructions:

Mix all ingredients and pour into a greased 10" Dutch oven. Bake approximately 30 -45 minutes depending upon the amount of charcoal used.

Option: Pour ingredients into a deep cake pan, placing the cake pan on a rack inside the oven and

bake as above.

Use a spoon to scoop out the corn bread. If you like a sweeter bread, just add a little sugar to the recipe.

For a 10" Dutch oven, you should put 7-9 coals under the oven and 13-15 on top. This recipe can be doubled for a 12" Dutch oven. Make sure you add additional coals.

Streusel Coffee Cake - as cooked by Tom Earnest.

Ingredients:

1-1/2 cups all-purpose flour; 3/4 cup granulated sugar; 2 tsp. baking powder; 1 beaten egg; 1/2 cup milk; 1/4 cup cooking oil; 1/2 cup raisins (optional); 1/2 cup chopped nuts; 1/4 cup packed brown sugar; 1 tablespoon all-purpose flour; 1 tablespoon butter, softened; 1 tsp. ground cinnamon; 1/2 tsp. salt.

Instructions:

Stir together the 1-1/2 cups flour, sugar, baking powder, and 1/2 tsp. salt. Combine egg, milk and oil. Add egg mix to flour, mixing well. Stir in raisins, if desired. Turn batter into a greased 9x9x2-inch baking pan. Combine nuts, brown sugar, 1 tablespoon flour, butter, and cinnamon; sprinkle over batter. Bake in 375 degree oven about 25 minutes. This will equate to approximately one (1) ring of briquettes under a 10" Dutch oven and two (2) rings on top. Makes 1 coffee cake.

2B's Biscuits and Sloppy Joe Casserole - as cooked by Bill & Bev Brummel

A 12" Lodge cast iron Dutch oven was used - should make 8 - 10 adult-sized servings.

Ingredients:

2 lbs. lean ground beef; 1/2 cup chopped onion; 1/2 cup chopped celery; 1 can (10-3/4 oz.) condensed chicken gumbo soup, undiluted; 2 cans (10-3/4 oz. each) condensed tomato soup, undiluted; 3 T. Dijon mustard; 2 T. Worcestershire sauce; 1 (12 oz.) tube refrigerated biscuits.

Instructions:

Heat oven to 375 degrees F. (start off with 18 hot coals under but bake with 10 hot charcoals on bottom, 18 on top). Cook ground beef, onion, and celery until beef is thoroughly cooked, stirring frequently - drain excess fat if necessary. Stir in all other ingredients except for biscuits, stirring frequently until heated through. Add any needed water slowly - you want the mixture moist but not soaking wet when completely finished cooking. Separate biscuits into individual biscuits, cutting each biscuit into half crosswise. Arrange cut side down on top of hot beef around the sides of the oven leaving the center open. Close lid and bake for 20 to 30 minutes or until biscuits are a deep golden brown and serve hot.

NOTE: This is a recipe that we've "tweaked" from Pillsbury's "Casseroles and One-Dish Meals" found on most super market cookbook shelves in Sept. Kids absolutely love this! So do "more mature" kids like us.

Picadillo - as cooked by Michael Delchambre

Ingredients:

1 lb. ground venison/beef; 4-5 medium potatoes, diced; 1 medium onion, diced; 1/2 clove of garlic, minced; 16 oz. can of chick peas/garbanzos, drained; 8 oz. of water; 8 oz. can of tomato sauce; 1 tsp. salt, 1 tsp. pepper; cilantro

Instructions:

Brown meat. Add onion and cook over moderate heat until soft. Add remaining ingredients and mix well.

Cover until the potatoes are done. Just before removing from heat, add cilantro.

Serves 4-5 people.

History: This recipe is the first one given to my sister-in-law by her Spanish grandmother, Marnie.

Mountain Man Breakfast - cooked by Marvin & Doris Morgan

Ingredients:

2 lb. sausage; 2 lb. frozen hash brown potatoes; 8 eggs, beaten with 1/4 cup water; 2 cups grated cheese.

Instructions:

Fry and crumble sausage in a 12" Lodge Camp Dutch Oven over 24 coals. Removed cooked sausage and drain on paper towels. Using the sausage drippings in the pan, brown paotaoes and spread them evenly on bottom. Place cooked sausage over potatoes. Pour eggs over sausage layer. Sprinkle top with cheese. Cook with 8 coals under and 16 on top for 20-25 minutes, until eggs are cooked. Serves 8.

Hill Country Chapter

June D.O.G.

Green Chili Breakfast Casserole

1 lb. Sausage (Owen's "regular"); 1 pkg. English Muffins (sour dough are best); 1 - 4 oz. can green chilies chopped; 1½ c. sour cream; 6 eggs; 1½ c. grated cheddar cheese (we used "extra sharp."

Brown sausage. Line DO (12") with parchment paper or grease 9"x13" pan. Place muffins (cut in half) in bottom of DO. Having mixed sausage and green chilies, layer them on bread. Beat eggs and add sour cream. Pour egg mixture over layers in pan. Top with grated cheese. Refrigerate overnight. Bring to room temperature. Bake at 350 degrees for 20 minutes. Slice and serve.

Original Sunday School Coffee Cake

NO EGGS

12" DO or 9"x13" pan (greased and floured); 3 c. flour; 2 c. sugar; 1 c. shortening or butter; 1 tsp. each cloves, nutmeg, cinnamon; $\frac{1}{2}$ tsp. salt.

Blend above to a "meal" but do not cream. Remove $\frac{3}{4}$ cup for topping.

Add to $\frac{3}{4}$ c. topping:

$\frac{1}{2}$ c. "meal"; 1/3 c. chopped pecans; 1/3 tsp. each cloves, nutmeg, cinnamon.

To remaining meal for cake add:

1 c. raisins; 1 $\frac{1}{2}$ c. chopped pecans; 2 c. buttermilk; 2 tsp. soda.

Pour cake batter into DO or pan. Sprinkle topping over top. Bake 350 degrees for 45 minutes. Test for doneness. Leave in pan for few minutes before serving.

Having made this once, some folks thought it was kind of "heavy" on clove flavor. So, we slightly reduced some ingredients and reduced cloves, especially as follows:

2 $\frac{1}{4}$ c. flour; 1 $\frac{1}{2}$ c. sugar; $\frac{3}{4}$ c. butter; $\frac{1}{4}$ tsp. each spices; concave $\frac{1}{2}$ tsp. salt; $\frac{3}{4}$ c. raisins; 1 c. and 2 tbs. chopped pecans; 1 $\frac{1}{2}$ c. buttermilk; 1 $\frac{1}{2}$ tsp. soda.

Topping:

$\frac{3}{4}$ c. "meal"; 6 tbs. sugar; $\frac{1}{2}$ tsp. cinnamon and nutmeg; $\frac{1}{4}$ c. chopped pecans.

Cooked by: Mark and Ginny Rylander

Egg & Sausage Casserole

1 lb. Bulk sausage; 6 slices bread; 2 c. milk; 6 eggs; chopped fresh sage; 1 tsp. dry mustard; 1 c. grated sharp cheddar cheese; 1 t. Worcestershire Sauce; onion; green pepper.

Fry sausage and drain. Sauté onion and green pepper. Combine with sausage. Cut bread into small cubes. (We used Dixon's homebaked sourdough bread, made from Rich's recipe.) Add cheese and sage. *We also added some leftover corn from dinner.

Mix until all ingredients evenly distributed. Beat eggs. Add dry mustard and Worcestershire sauce and combine well. Pour into sausage mixture. Mix well. Cover and refrigerate overnight. Pour into oven and bake approximately one hour at medium heat. When knife inserted near center comes out clean, remove from heat. Do not overcook.

Cooked by: Dixon and Ann White

Sausage, Potatoes, Eggs

5 medium potatoes shredded; 1 lb. Jimmy Dean sage sausage; 1 $\frac{1}{2}$ c. shredded cheddar; $\frac{3}{4}$ c. milk; 5 eggs; 1 onion diced; $\frac{1}{2}$ tsp. salt; 1 - 4 oz. Can diced mushrooms; 1/3 cup butter; 2 Tbs. Worcestershire Sauce.

In a large skillet, brown sausage until almost done. Remove all excess grease. Add onions, mushrooms and Worcestershire Sauce. Shred potatoes and press between paper towels to remove moisture. Place potatoes in a #10 DO. Pour melted butter over potatoes. Bake at 400 degrees for 20 minutes. After 20 minutes, remove all but 8 briquettes on bottom. Spoon meat mixture over potatoes and spread cheese on top. In a bowl, mix eggs, salt, pepper and milk. Mix well. Pour over the meat potato mixture and bake at 350 degrees until eggs are set approximately 25 minutes.

Recipe by the Chuckle Wagon Cookers was modified from one in the LSDOS cookbook.
Cooked by: Rich and Rose

Aug. D.O.G.

Mexicana Brunch Pie

PREP: 10 Minutes Cook: 30 Minutes

A crustless wonder awaits here. You won't miss a flaky crust once you taste this cheese and chile pie. It's so rich and filling you can serve it as a meatless main dish for any meal of the day. 5 large eggs, beaten (might use Egg Beaters); 2 tablespoons butter or margarine, melted; $\frac{1}{4}$ cup all-purpose flour; $\frac{1}{2}$ teaspoon baking powder; 1 cup cream-style cottage cheese; 2 cups (8 ounces) shredded Monterey Jack cheese with peppers*; 1 (4.5 ounce) can chopped green chiles.

Beat eggs, melted butter, flour and baking powder in a large mixing bowl; beat at medium speed with an electric mixer until mixture is blended.

Stir in cottage cheese, Monterey Jack cheese and chiles; pour mixture into a well greased 9" pie plate.

Bake, uncovered, at 400° for ten minutes; reduce heat to 350°, and bake 20 more minutes or until mixture is set. Cut into wedges. Yield: 6 servings.

*Use plain Monterey Jack cheese if you'd like; pie will not be as spicy.

Per Serving: Calories 304 Fat 22g

Cholesterol 222 Sodium 581mg

Cooked by: John & Lois Hudman

SEPT. D.O.G.

Sweet Potato/Apple/Cranberry Bake

4 sweet potatoes, boiled and sliced; 2-3 tart apples, peeled and sliced; salt to taste; $\frac{1}{4}$ c. butter or margarine; 1 c. firmly packed brown sugar (divided); 1 can whole cranberry sauce; $\frac{3}{4}$ t. orange rind
 $\frac{3}{4}$ t. cinnamon; 1 $\frac{1}{2}$ T. butter.

Layer potatoes and apple in Dutch oven. Lightly salt. Dot with $\frac{1}{4}$ cup butter and $\frac{1}{2}$ cup brown sugar. Put cranberry sauce, brown sugar, orange rind, cinnamon and butter in medium sauce pan. Cook 2-3 minutes. Spread sauce over potatoes and apples. Bake 350 degrees for 1 hour. Serves 8-10.

Cooked by: Bill & Anita Hudman

Taco Casserole

Recipe by: Jacki Barinean

Servings: 4

1 lb. ground beef; 2 c. grated tortilla chips; 1 $\frac{1}{4}$ oz. package taco seasoning; 1 medium onion, chopped;
1 T. chili powder; 1 8 oz. can tomato sauce; 2 c. water.

SERVING TOPPINGS

Sour cream; Shredded lettuce; Sliced tomatoes

Cuisine: Mexican

Preparation time: 1 hour

Baking time: 30 minutes

Preheat oven to 350 degrees. In a large skillet, brown beef and onions, drain fat. Add taco seasoning, chili powder, tomato sauce, and water. Simmer for 10 minutes. Gently fold in corn chips and most of cheese. Put into casserole dish. Sprinkle remaining cheese on top. Bake for 30 minutes. Serve with sour cream, lettuce, and sliced tomatoes.

Cooked by: John & Lois Hudman

Smothered Chicken & Pasta

4-6 Boneless chicken breasts - cut up; 1 can cream of mushroom soup; 1 can cream of chicken soup

1 can French onion soup; 1 lg. Onion, sliced; 1 pkg. fresh mushrooms; garlic powder, salt, pepper to taste.

Add all ingredients to Dutch oven. Cook at 350 degrees for 1 hour or until chicken is done.

Prepare your favorite pasta as per package direction. Add to dish. Cook 15 minutes longer.

Cooked by: Rich & Rose.

Nana's Apple Cream Pie

Filling:

¾ c. sugar; 2 T. flour; 1 c. sour cream; 2 c. diced small apples; 1 well-beaten egg; ½ t. vanilla; ¼ t. salt;

9" pastry shell - partially bake shell in 350 degree oven for 7 minutes.

Combine sugar, flour, sour cream, egg, vanilla, salt and beat until smooth. Stir in apples. Pour filling in shell. Bake in 450 degrees oven for 30 minutes until ALMOST set. Put topping on pie and bake 10 more minutes.

Topping:

½ c. sugar; 6 T. flour; 1 t. cinnamon; ¼ c. butter.

Blend until crumbly.

Cooked by: Mark & Ginny Rylander

Apple Crisp

7 c. peeled, cored, thinly sliced Granny Smith Apples; Grated Zest & Juice of one lemon; 2/3 c. firmly packed brown sugar; ½ c. flour; ½ c. oatmeal; ½ c. chopped pecans; ½ t. each ground cinnamon & nutmeg; ¼ t. salt; 4 T. butter, cut in small bits; 2 T. Crisco solid shortening cut in small bits.

Toss apples with lemon zest and juice. Spread evenly in preheated, hot Dutch oven. Mix next 6 ingredients very well. Add butter and Crisco into dry ingredients and mix with pastry blender, until mixture looks like coarse irregular crumbs. Spread topping evenly over apples. Cook 15 minutes at high heat, then reduce heat to medium and cook until topping browns and apples are tender.

Maque Choux

8 ears of cleaned corn; $\frac{1}{2}$ c. onion; $\frac{1}{4}$ chopped green bell pepper; 1 can Rotel Tomatoes; 1 t. sugar; Salt and pepper to taste; $\frac{1}{2}$ lb. bacon ends & pieces.

Clean corn thoroughly and cut lengthwise $\frac{1}{4}$ inch from top and scrape corn with side of blade of knife to get milk. Fry bacon until crisp. Drain all but $\frac{1}{2}$ cup grease from Dutch oven. (We buy Smithfield Ends & Pieces. Really good.) Cook onion until transparent. Add bell pepper and corn. Season with sugar, salt and pepper, and cook a little. Pour in Rotel Tomatoes. Reduce heat. Cook $\frac{3}{4}$ hours, covered. Stir occasionally.

Cooked by: Dixon and Ann White

Oct. D.O.G.

2 Bean Dish

1 can green beans, drained
1 can yellow wax beans, drained
1 can cream of celery soup
3 bacon fried and crumbled
1 small onion, chopped

Fry bacon till crisp, cool and crumble. Mix all ingredients in a #8 Dutch oven. Stir together. Cook at 350 degrees F. 25-30 minutes.

Cooked by Rose B. Perez

Black Russian Cake

1 yellow cake mix (super moist); 1 box instant chocolate pudding; 1 c. oil; $\frac{1}{2}$ c. water; $\frac{2}{3}$ c. vodka;
4 eggs.

Beat four eggs in mixing bowl and add other ingredients. Mix well. Pour into greased pan. Bake at 350 degrees F. 60-80 minutes. Remove from pan and cool. Sift powdered sugar on top.

Salmon Loaf

1 - 14 oz. Can pink salmon; 1 egg; 1 c. bread crumbs; $\frac{1}{4}$ t. onion powder; $\frac{1}{4}$ t. garlic powder; $\frac{1}{4}$ t. celery seed; dash of salt.

Mix all ingredients together. Form into a loaf. Place in Dutch oven and bake until done, approximately 45 minutes.

Cooked by: Rich McCabe

Lima Beans

Sharing Tasteful Memories

L.A.C.E. (Ladies Aspiring to Christian Excellence) of First Church of the Nazarene, Longview, TX

2 - 10 oz. Pkgs. Frozen Fordhook Lima Beans; 8 bacon slices, diced; 1 c. chopped onion; $\frac{1}{2}$ c. chopped celery; $1\frac{1}{2}$ c. (6 ozs.) shredded Monterey Jack Cheese; $\frac{1}{4}$ t. pepper; Dash of Worcestershire Sauce; $1/8$ c. chopped lemon basil (our addition).

Cook beans in salted water 8-10 minutes until just tender. (Bring salted water to boil, add beans, return to boil, stirring, reduce heat to simmer.) Drain beans, reserving $\frac{1}{2}$ cup liquid; set aside. Cook bacon until crisp; remove bacon, reserving 3-tablespoon drippings in skillet. Set bacon aside. Sauté onion and celery in drippings in skillet until tender. Combine reserved lima beans, reserved liquid, onion mixture, cheese, pepper, Worcestershire Sauce, and lemon basil. Sprinkle with bacon. Bake with medium heat for approximately 30 minutes until thoroughly heated. (We doubled this recipe.)

Sassy Biscuits

Los Barrios Family Cookbook

Makes 12-14 biscuits. (We doubled recipe.)

1 $\frac{1}{2}$ c. buttermilk biscuit mix; $\frac{1}{4}$ c. cooked sausage; $\frac{1}{2}$ green bell pepper, diced; $\frac{1}{2}$ red bell pepper, diced; 2 scallions, sliced; $\frac{1}{2}$ c. shredded Cheddar cheese; $\frac{1}{2}$ c. buttermilk; Chopped fresh sage (our addition).

Combine biscuit mix, sausage, peppers, scallions, sage and cheese in large bowl. Add buttermilk and stir until soft dough forms. Turn dough out on a lightly floured surface and gently knead just until it comes together. Roll dough out to a $\frac{3}{4}$ " thickness. Cut out biscuits and place them in oven. Bake medium high heat until golden brown.

Cooks: Dixon & Ann White

Mexican Favorite

1 $\frac{1}{2}$ c. coarsely crushed tortilla chips; 1 lb. Cooked chicken, chopped or 2 large flat cans; 1 can garbanzo beans or other beans; 1 can pinto beans; 1 can corn or hominy; 1 can mushroom soup; 1 c. salsa or drained can of Rotel; 1 c. chopped onion and $\frac{1}{2}$ c. green pepper (optional); $\frac{1}{2}$ c. cilantro leaves, chopped; salt; pepper; and garlic powder or chopped garlic; 1 lb. Grated Monterey Jack or cheddar cheese or any mixture of cheese you like.

Place tortilla chips on bottom of a 12" Pam-sprayed oven. Combine everything else (except garnishes) in a bowl and gently mix. Place $\frac{1}{2}$ mixture of the chips. Next put $\frac{1}{2}$ the cheese, the remaining mixture and the remaining cheese on top. Bake for 30 minutes in a moderate oven. Serve with garnishes.

Garnishes:

2 c. diced tomatoes - 1 c. sour cream - $\frac{1}{2}$ c. cilantro leaves, chopped

Cooks: Beth Haynie and Marie Hardy

Mama's Macaroni & Cheese Casserole

B.D. Knight

2-4 oz. Pkg. elbow macaroni; 1 $\frac{1}{2}$ lb. Grated mild cheddar cheese; $\frac{1}{4}$ lb. Butter or margarine milk; salt; black pepper.

Boil macaroni by the directions on the package. Drain well. Stir in butter and half of the cheese. Spray Dutch oven (12") with Pam non-stick cooking spray. Pour macaroni and cheese into oven. Add salt and pepper to taste. Pat down macaroni in Dutch oven, then add enough milk to show at top of macaroni. Top with the rest of the cheese and add more pepper. Bake at medium heat until cheese melts and starts to brown on top (about 1 hour.)

Cooks: John & Lois Hudman

Tourtierre

This recipe has been developed for Boar and Venison. From the French Canadian Pork version.

½ lb. ground boar (for a substitute, use pork and hamburg.); ½ lb. ground venison; 1 good sized onion;
1 good sized potato; 2 crusts for a 9" pie pan.

Mix together the following seasonings:

1 t. salt; ½ t. pepper; ½ t. sage; 1 t. poultry seasoning; 1 pinch cinnamon.

Boil potato and mash with a little butter and water. No milk. Set aside to cool. Chop onion very fine and in a little butter sauté until soft. Add the Boar and Venison. Fry only until brown. Add a small amount of water to moisten the mixture and simmer 10 minutes. Add the blend of seasonings and stir. Add the mashed potato and mix. Prepare the pie with the bottom crust and add the above filling. Cover the pie with the top crust and seal edges. Pierce top to vent. Place the pie on the rack in a 12" Dutch oven and bake at 425 degrees F. for 30 minutes or until crust is golden brown.

Cooks: Roger & Lucy Paquin

Independence - No recipes received.

Prairie Dog - No recipes received..

Pioneers of the Gulf Coast - No recipes received.

Red River Valley - No recipes received.

Saltgrass - No recipes received.

Sons of San Jacinto - No recipes received.

Village Creek Cookers - No recipes received.

LSDOS AND CHAPTERS PHOTO GRAVURE

Black Pots - No photos received.

Bare Pots - See photos below.

Hill Country - No photos received.

Independence - No photos received.

Prairie Dog - No photos received..

Pioneers of the Gulf Coast - No photos received.

Red River Valley - No photos received..

Saltgrass - No photos received.

Sons of San Jacinto - No photos received.

Village Creek Cookers - No photos received.



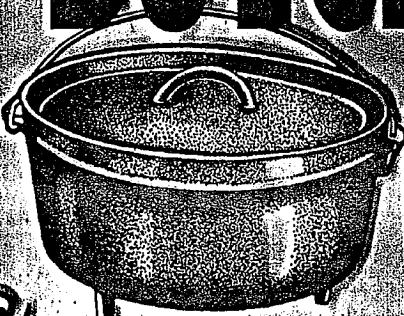
A Bear Pots member hollered, "Come and get it," and they did!

A Texas Treasury of Dutch Oven Cooking

Lone Star Dutch Oven Society



LODGE
PRESS



**TEXAS
TREASURY'S
DUTCH OVEN
COOKING**

Compiled by the Lone Star Dutch Oven Society

The Lone Star Dutch Oven Society was established by a group of Texans to promote the traditional art of outdoor Dutch oven cooking. Settlers, cowboys, loggers and gold miners all used these black iron pots in the settling of the American West. Thanks to the efforts of the Lone Star Dutch Oven Society, the Dutch oven is the official cooking pot of the State of Texas!

Dutch Oven Societies compete in many Dutch Oven Cook-offs all over the western United States. The spectator demand for recipes that is created at these events was the driving force behind the idea of this book. During the last several years, the membership compiled their competition recipes used in Dutch oven cook-offs. From breakfast to dinner and yeast breads to desserts, each of the recipes was prepared in competition and is tried and true. With the excellent instruction given to each recipe, even a rookie can achieve mouth-watering results.

CBTT

ISBN 0-9677985-3-1

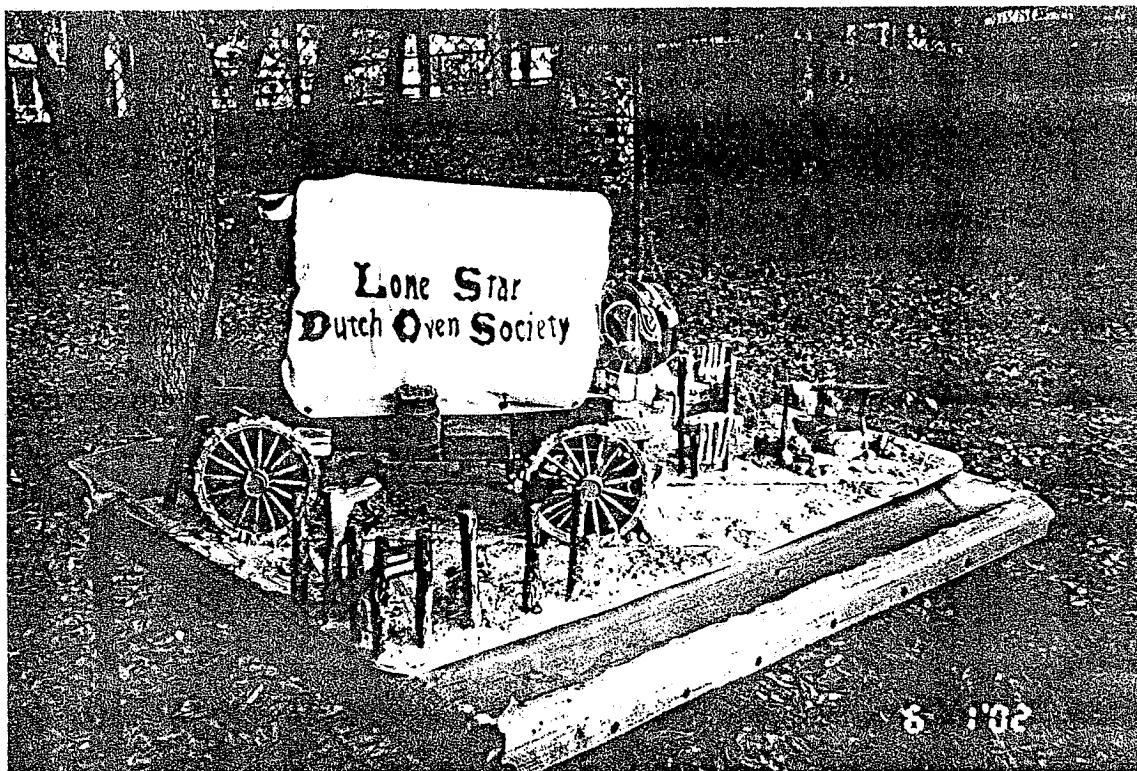
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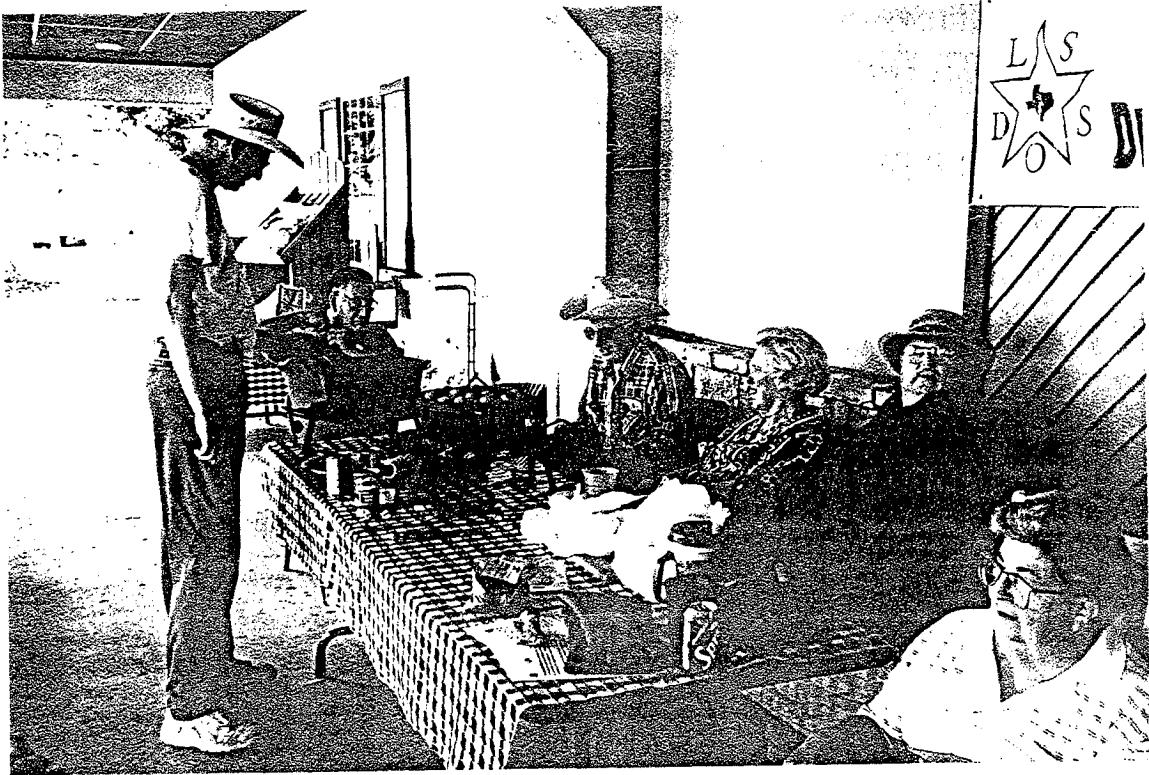
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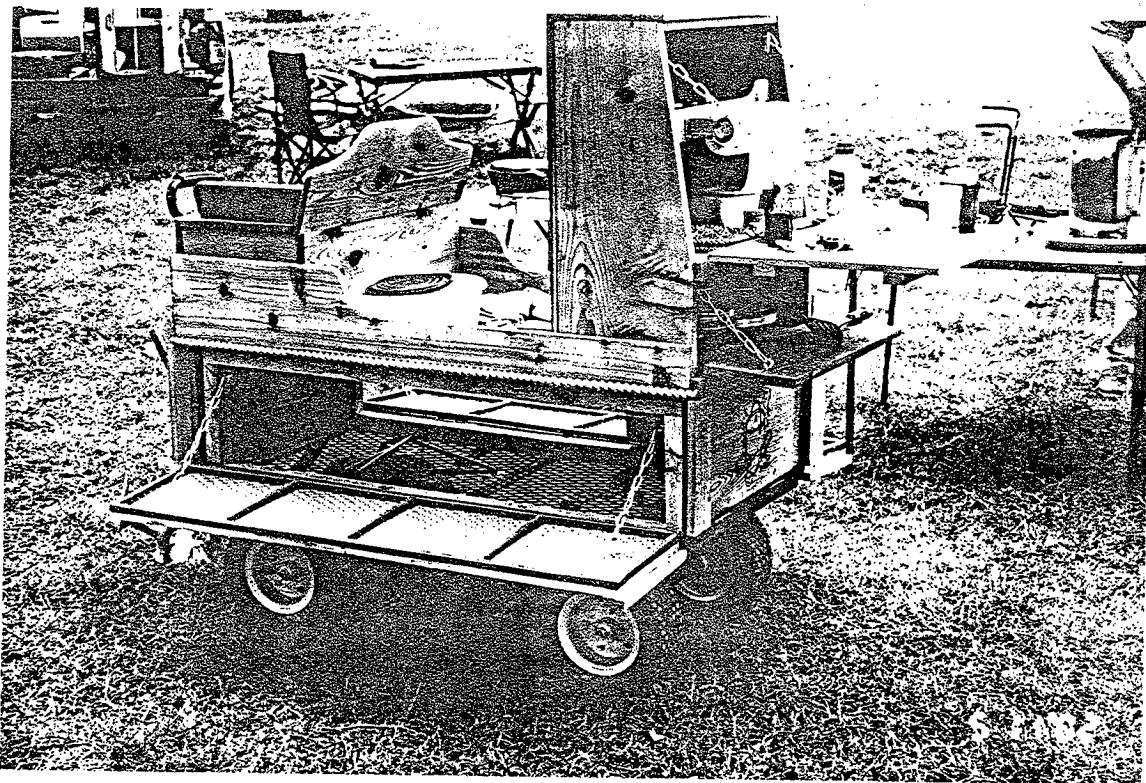
Some of the Bare Pots Chapter's attendance prizes at one of their DOGs.



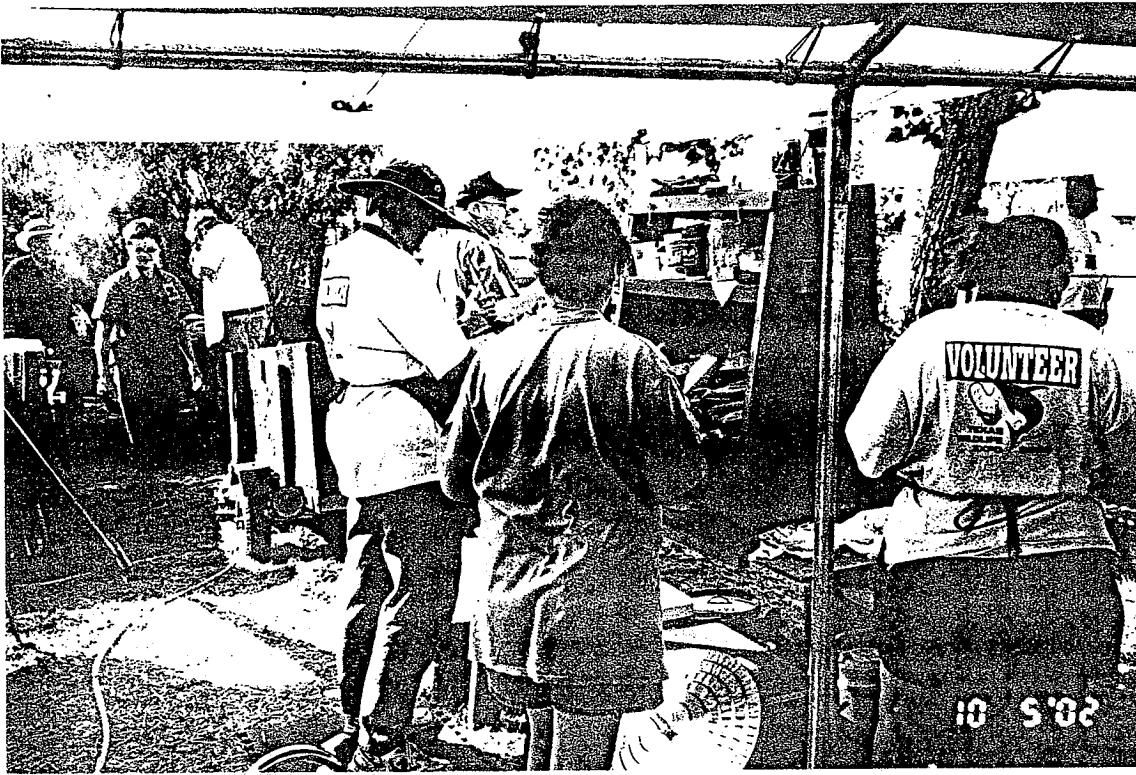
A home-made center piece by Bare Pots member Harry Willard.



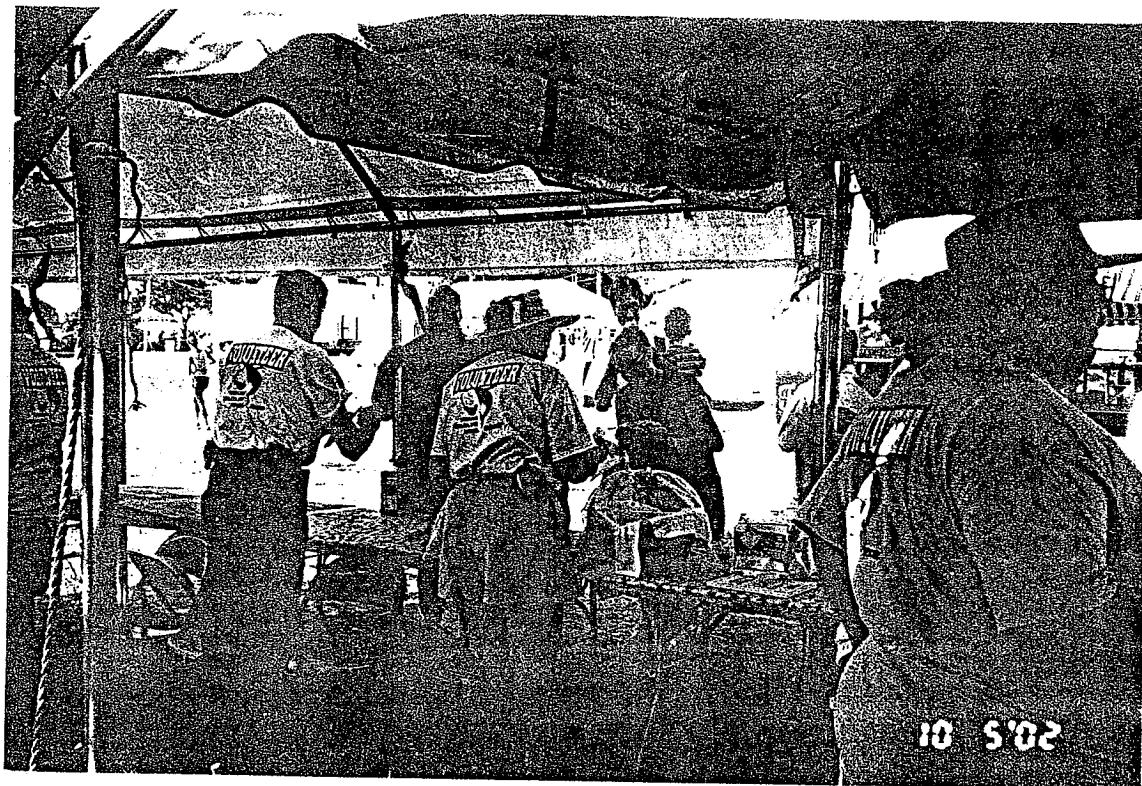
BARE POTS waiting for chili-eatin' customers at a demo for
Mumme's Feed and Seed in San Antonio.



Rich McCabe's, Hill Country's Advisor, home-made little red chuckwagon.



2002 EXPO LSDOS volunteer crew cooking up another batch of goodies.



2002 EXPO LSDOS volunteer crew serving cornbread and biscuits.

The Editor Speaks:

Let me ask all LSDOS members a very simple question.

Whose newsletter is this? Our President's? No! One of the Vice-President's. No! Our Secretary's? No! Our Trustee's? No! Our Board of Directors'? No! Our Editor's? No! Then maybe our Chapter Advisors'? Again, No!

Then whose newsletter is this? Is it every member of our LSDOS'? **YES!**

This newsletter doesn't belong to any single person or a special group of members, but to **All LSDOS members!**

It's a means and a way of spreading the word of what's going on with the Dutch oven world, our Society, our Chapters, and our members. No matter who you are or whatever your status may be within our LSDOS, every member can send in a newsworthy item or photo (all photos will be returned if so requested) and get it published in the next newsletter issue **IF IT IS RECEIVED BY THE EDITOR BEFORE THE DEADLINE FOR THE NEXT ISSUE.**

The deadlines are as follows:

For the Feb. issue - Jan. 15th

For the May issue - April 15th

For the Aug. issue - July 15th

For the Nov. issue - Oct 15th.

You can send in either colored or black and white photos by mail. My combination fax/printer/copy machine that is currently tied into my computer will not print out copies suitable to be reproduced into the newsletters. My Canon photocopier, however, can usually do a creditable job of reproducing photos into black and whites that are suitable to be included in the newsletters.

All members should also note in each newsletter issue if their Chapter is included in the Chapter Reports, Chapter Recipes, and/or if any photos of your activities have been included or not. It may be due to your Chapter Advisor's not getting those to me on time or, heaven forbid!, that your Chapter isn't doing anything or that your Chapter Advisor is just letting your Chapter down for some reason or another.

This same thing applies to your Chapter's information on our LSDOS web site. Only with the web site, your Chapter isn't being noticed as an active group by non-LSDOS folks who may be looking around to join an active Chapter. Bad news there folks if YOUR Chapter's information isn't up to date!

So you see, there may be a problem of communications happening between your Chapter Advisor and our webmaster, Joe E. Duke, or me (we can ask, plead, or even twist your Advisors' arms), but we can't make them send in a single item if they don't want to. However, since YOU voted your Advisor in, YOU can also vote that same Advisor out if they're not doing YOUR Chapter right and then vote one in who'll do a good job for YOUR Chapter.

Our Trustee has also reported to me that some Chapters are decreasing in their total numbers of LSDOS memberships. **OUCH!** Do you realize that for every one of YOUR Chapter members who don't belong to LSDOS, YOUR Chapter loses the \$10.00 rebate given at the beginning of the year? There are several Chapters that are receiving well over \$300-400 in rebates annually! What could YOUR Chapter do with that much or more funding coming in annually just to spend on YOUR own Chapter?

For example, the Bare Pots Chapter in San Antonio spends \$30-40 on attendance prizes for each of their DOGs. (See the photo of one pile of "goodies" in the photo section of this

newsletter.) Plus, the family or person who attends and cooks in a Dutch oven at most of our bi-monthly DOGs can win a brand new 12" regular Lodge commemorative Dutch oven at our annual Christmas Party DOG.

Are YOU and YOUR Chapter Advisor allowing YOUR Chapter to miss out on free money for YOUR Chapter?

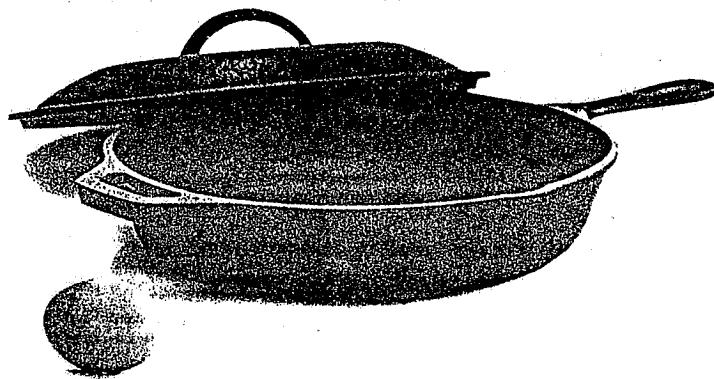
Also remember that YOUR Chapter Advisor is now also a member of the LSDOS Board of Directors and is supposed to attend all Board meetings to represent YOUR Chapter's needs and wants at those meetings. YOU must make sure that YOUR Chapter Advisor does.

So don't let YOUR Chapter be abused or not receive its rightful representation nor kick-back funding any longer. If YOU do, then shame on YOU and your fellow Chapter members!

Enough said!

LSDOS, PLEASE SUPPORT THOSE WHO SUPPORT US

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and let all of our LSDOS members
know of your business.
Remember, they're customers, too!

SEND THIS FORM IN TO JOIN THE LONE STAR DUTCH OVEN SOCIETY

- Annual dues are \$15 per household for an entire calendar year, January – December.
- If you sign up after June 30 in any year, the rest of the year only costs \$7.50 to join, and then your annual dues will come due again (\$15) the following January.
- Send this form and your check to:
(Make the check out to: LSDOS)

Tom Earnest
5870 Spring Crossing
San Antonio, TX 78247



Names(s): _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone number: _____ e-mail address: _____

We do not sell our membership list to anyone. However, we may, in the future, want to make member's names and phone numbers (NOT addresses) available to LSDOS members who would like to contact other members in their area. If you do not want your name and phone number made available to other LSDOS members, please check the following box. We send a complete roster to LSDOS officers in any case.

I DO NOT WANT MY NAME AND PHONE NUMBER ON A LIST AVAILABLE TO MEMBERS.

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