



NEXT Dutch Oven Gathering - Central Park, Lewisville, TX

December 10th

10 AM – 2 PM Food on the Table 12:30 PM

LOCAL CHAPTER NEWS

Prairie Dogs cook with other LSDOS members in Glen Rose.

The breezes – cool, the conversation – warm, and the food – hot & delicious at Glen Rose this past October as Prairie Dog members met with LSDOS members from other chapters across the state. Approximately 40 members attended representing the Wildflower, Brazos Valley, San Jacinto Sons, Prairie Dog, Independence, Salt Grass, Mesquite Country, Dogwood and Red River Valley Chapters.



Karen Toellner whips up a delicious rice dish at Glen Rose.

The North Texas Prairie Dogs were represented by Darrell Williams, Jim Bratcher, Bruce & Kathy Bonnett, Bil & Karen Toellner. Newest North Texas members, Randy and Susan May dropped by to visit Saturday afternoon.



Kathy Bonnett prepares a Pork Wellington

Gander Mountain Minute Men and Woman Respond.

With only a 3 day notice, a Dutch oven cooking demonstration was organized and executed. Darrell Williams, Connie Johnson and Bruce Bonnett met at the Sherman Gander Mountain sporting goods store on Saturday October 8th. Scratch biscuits and pepperoni pizza was served. Bob Taylor walked up to our area and joined LSDOS on the spot.

Cookers Converge on Cabela's Customers in a Cyclone

In very gusty winds Prairie Dogs demonstrated their Dutch oven wind shielding cooking techniques and handed out their delicious results to Cabela's customers for taste testing. On the menu for the November 12th DOG were biscuits cooked by Jim Bratcher, Pecan mini muffins cooked by Karen Toellner, coffee cake by Darrell Williams, chicken & dumplings along with Cabela's mix bread pudding by Bret Davis and Strawberry bread by Kathy & Bruce Bonnett. Because of the high winds, Cowboy coffee was, brewed on a Coleman stove.



Karen Toellner, Kathy Bonnett, Jim Bratcher and Darrell Williams (left to right) take a break from handing out goodies to Cabela's customers

In celebration of national turkey day, Bil and Karen Toellner roasted a turkey in an ultimate turkey roaster provided by Camp Chef. A spicy spinach casserole cooked by Kathy Bonnett rounded the meal and the day.



See....

I did need that after all...

For some time now I have been looking for a reason to have a tripod. I'm not looking for a reason to buy one, because I have four. Sure, I have a couple that can convert into a cross bar to hang things over a wood fire for show and dramatic effect. However, I never could come up with a reason that wouldn't make my wife smirk when I told her why I *needed* them. The other day while browning some country ribs, I discovered the reason to have them. Finally...a vindicated tripod purchase.

When I brown meat, blacken catfish, rapidly boil water, or even fry something, I want a very hot bed of coals under the Dutch oven. To facilitate this, I need a full spread of coals underneath the oven. I pour the incandescent coals from my charcoal starter out on a flat surface, spread them evenly and place the oven over these coals and I have a very hot fire....for a little while.

If you notice the cooking has slowed and lift the pot from the once hot coals, you will find the center coals have formed a darker grey to near black circle, while the outer coals are grey. The darker coals in the center have become starved for oxygen and have cooled. The meat browning process retards to the point that I can't sear in the juices as quickly as I would like. The solution I have found to this problem is to hang the pot over the coals from a tripod. This allows me to elevate the pot to allow oxygen to the center coals. The pot doesn't have to be

elevated much, just a couple of inches. Far enough away that air gets to it the coals, but not so far above the coals that the radiated heat is diminished.

Excited about finally justifying my many tripod acquisitions, I run to show my wife. With that cute little smile she always has that makes me love her, Kathy asks me, "I wonder how a small brick under each Dutch oven leg would have worked?"

Sometime she just doesn't understand....

Keep 'em Hot,
Bruce Bonnett
Advisor – North Texas Prairie Dogs

SUBMIT AN ARTICLE

Know an interesting story?
Have an opinion on cast iron?
Know any good jokes?
Have a recipe or cooking tip you want to share?

The PRAIRIE DOG REPORT is your communications vehicle for the North Texas Prairie DOG. Articles are solicited from its membership. Submit an article to ntp@lsdos.com anytime, anywhere or call (214) 537-5404.



Serving Sherman's Sporting needs
2725 Highway 75 North
Sherman, TX, 75091
Phone (903)891-8585

STATEWIDE BIG D.O.G. SCHEDULED FOR 2nd weekend of January

The Board of Directors Meeting on January 14th is open to all LSDOS members. It is not just your boring run-of the-mill business meeting with resolutions and such...well there is that....but in addition, it is a 3 day gathering. Yes a **BIG DOG** takes place at the same place the same weekend. It will be held at Lake Somerville State Park – Birch Creek Unit. It is located at 14222 park road 57, Somerville, TX 77879 Phone: (979) 535-7763.

Reservations can be made online at www.reserveamerica.com or by phone at (512) 389-8900.

CHAPTER T-SHIRT UNVEILED

T-Shirt committee members, Karen Toellner, Kathy Bonnett & committee chair, Pete Fowler, have released their fall wardrobe design. Smart Prairie Dogs this year will be wearing this ensemble to their next State Wide DOG



Kathy sports the new Prairie Dog T-Shirt



T-SHIRTS are available for \$15.00 each and are available in medium, large and xtra-large. Write an e-mail to ntp@lsdos.com or call Karen at (817) 428-7031 to place your order.



Wanda Kupka's Strawberry Rhubarb Pie

Submitted by Darrell Williams



Ingredients:

- 3 Cups of chopped Rhubarb
- 2 Cups of sliced Strawberries
- 1 ½ Cups of Sugar
- 3 eggs, beaten
- 5 Tablespoons of Flour

Instructions:

Defrost the Rhubarb and Strawberries. Beat the eggs. In a bowl, mix the defrosted Rhubarb and Strawberries with the sugar and flour. Once its mixed, let it sit for about 5 minutes to let those flavors become acquainted. Add the beaten eggs, and mix well. Place in the pie crust. Top with a lattice-style crust.

Bake at 350 degrees for 1 Hour. You may need more time, depending on your equipment. You can tell it is done when the center is "dry"

It tastes best if allowed to sit for several minutes, but still served warm.

Special Dutch Oven Notes:

I used a 12" deep oven, which really was not quite big enough for the 10 pie pan. Also, this cooked faster in the Dutch Oven then it usually does in a home oven.

North Texas Chapter
Lone Star Dutch Oven Society
9730 Kilarney Drive
Dallas, Texas 75218

2005-2006 Season Calendar North Texas Prairie Dog CHAPTER

WHEN	Food on The Table	WHAT	WHERE
September 10th 10 am – 2 pm	12:30 PM	CHAPTER DOG	Central Park - 1899 S. Edmonds, Lewisville, TX
October 21st – 23 rd		STATE WIDE BIG DOG	Tres Rios River Ranch, Glen Rose, TX
November 12 th 10 am – 2 pm	12:30 PM	Dutch Oven DEMO	Cabela's Fort Worth, TX State Hwy 170 & I-35W
December 10 th 10 am – 2 pm	12:30 PM	CHAPTER DOG	Central Park - 1899 S. Edmonds, Lewisville, TX
January 14 th 10 am – 2 pm	12:30 PM	CHAPTER DOG	Central Park - 1899 S. Edmonds, Lewisville, TX
January 13-15 th		LSDOS Board of Directors Meeting	Lake Somerville State Park - Birch Creek, TX
February 11 th 10 am – 2 pm	12:30 PM	CHAPTER DOG	White Rock Lake – Dallas, TX
March 11 th 10 am – 2 pm	12:30 PM	Dutch Oven DEMO	Old City Park – Dallas, TX
April 8 th 10 am – 2 pm	12:30 PM	CHAPTER DOG	Mesquite, TX
May 13 th 10 am – 2 pm	12:30 PM	CHAPTER DOG	Central Park - 1899 S. Edmonds, Lewisville, TX

Don't forget to look for last minute updates on the Prairie Dog Web-site or call Bruce at (214) 328-6486

Take a look at → <http://www.lsdos.com/ntp.html>