

# HISTORY & FOLKLORE



**From Illustrated Press of Liberty County, Thursday, October 24, 1963 –**  
**Woodrow Wilson Junior High Cheerleaders in Dayton. L-R: Tanya Ekvall (head cheerleader), Lynne Lowe, Carolyn Turner, Patsy Aucoin and Karen Berry.**

From Texas Illustrated, March 1978 –

# Texas Eating

by Mike Jones

Some of the best and worst cooking occurs around a campfire. Success is assured though, if the planning is complete and the cook knows how to tend his fire.

Campfires are often for heat and light as well as cooking so they should be modified when supper-time starts rolling around. Hardwood should be used, as pine and other softwoods leave undesirable odors in your fare and unsightly residues on your cooking gear. The best compromise going for a fire is a small blaze at one end and a low bed of coals on the other. An oven rack can be supported over the fire, and the pots and pans placed on it according to the types of heat needed.

Plan the menu with convenience and ease. Remember, people camp to relax and enjoy their selves. Keep things simple, and do as much preparation at home as you can.

The following are some easy campfire dishes I’ve had good luck with in the wilds. Try them the next time you go. Oh, yeah! Remember not to spoil things by leaving your litter in the woods.

### FOILED CHICKEN

Cooking with foil is the easiest thing to do around a campfire. You can bake apples, tomatoes, potatoes, and all sorts of meats by placing the wrapped food on the glowing coals. Watch out!

That foil will burn your fingers.

- 1 cut up chicken
- Oleo
- Salt & pepper
- Lemon
- Paprika

Cut chicken into separate pieces. Smear generously with oleo and add spices. Double-wrap with foil and put in ice chest. When time to cook, open foil and douse with lemon juice. Close foil tightly and cook in coals, turning often, for 25-35 minutes.

### FIRESIDE HASH

Men especially like that hearty “pepper-pot” flavor on camping trips. This one sure smells good with the wood smoke and it oughta tide you over until morning.

- 2 lbs. ground chuck
- 8 medium potatoes
- 1 tablespoon chili powder
- 1/2 onion, sliced
- Hickory-flavored salt
- Black pepper
- Tablespoon olive oil

While boiling sliced potatoes, put tablespoon of olive oil in large skillet, heat and add meat. Cook over medium heat, stirring in onions, chili powder, salt and pepper to taste. When meat is nearly

cooked, add cooked, drained potatoes to skillet and stir gently in meat to soak up juices. Cover and let stand by fire for five minutes. Serve immediately.

### PIGS-IN-A-BLANKET

This popular dish can be “baked” in the coals using the foil method. Make more than you need, ‘cause you’ll be eatin’ them all day.

- Cooked breakfast sausage links
- Canned biscuits
- Oleo
- Foil

Wrap links with biscuits, Smear oleo on foil. Put “pigs” in rows on a sheet of foil. Then make a dome of foil and put over bottom sheet to form a makeshift oven. Put on coals and then lightly cover dome with scattered coals. Bake 10-20 minutes. Serve hot.

### EASY CAMP COFFEE

This is the easiest coffee to make in camp, especially since you don’t need a coffeepot. Boil water in a bucket or tall pot. Add coffee (1 cup to a gallon or so) directly to boiling water. Let boil for 3 minutes and remove from fire. Add 1 cup of cold water into hot coffee to settle grounds to bottom of pot. Gently dip cup into pot to serve. This may sound wild, but it’s how the pioneers often did it.

1900 Sam Houston  
Liberty



Insurance  
Agency, Inc.

Individual Insurance

Property  
Homeowners  
Auto & Classic  
Renters  
RV, ATV & Boat



Whatever your need. . .  
we have you covered.

insurance@flnb.com • flnbinsurance.com  
936-336-3641 • 936-336-9423 (fax)

From The Liberty Gazette, Thursday, March 3, 1977 –

# Chaumont Wins Again

The Polar Bear (water) Ski Races were held Feb. 6 on Lake Travis near Austin. Although the water temp was below 41 degrees, about 40 skiers came from all over Texas, some from out-of-state.

David Chaumont of Liberty, one of the contestants, reported that it was a rough water race. Swells in the 2- and 3-ft. class started rolling in. About 2 o’clock the big classes started going in the water. Everyone was nervous and cold. The line up read something like this:

Eddie Brown, skier, Austin King, driver, in a 460 cu. in. Chevy 100-mph boat; Sonny Majoski, skier, Robbie, driver, in a Sk 111 460 cu. in. alcohol Chevrolet; Mike Margujak, skier, Jerry Burleson, driver, in a turbo-charged 454 cu. in. Day Cruise; and David Chaumont, skier, Butch Hemmi, driver, in a 460 c. in. aviation fuel Chevrolet.

Another sixteen boats were in the line up for the people to watch, the fastest boats in Texas, all capable of 90-mph in rough water and all skiers capable of running as hard as the boats, Chaumont stated.

The flag dropped. All skiers were up and running close to the 90-mph mark. Chaumont took the lead with

Majoski close on his heels. Eddie Brown was having trouble. Soon Majoski fell, giving up the chase. Out of a field of 18 boats, three were left at the five-mile mark. Another five miles to go – three boats and three bodies left.

Strain and cold were unbearable. Chaumont fell back after turn one – resting and waiting. Two miles left – bang! Chaumont and driver Butch Hemmi were doing their thing. It was a photo finish. Tired and worn out they had beat the best Texas skiers and fastest boats – all in one race.

Chaumont wishes to thank Ray Roeben of Houston, owner of the fastest boat; Butch Hemmi, his driver; Buddy Stevenson who had to stay in the boat and keep an eye on David for 10 miles.

David stated that Demar Ray built the engine in the boat, which operated at maximum efficiency all the way. “It had enough horsepower to pull my arms off,” concluded Chaumont.

The win entitles David to ski professionally. He will be skiing in Austin, Houston, Lake Mead (Las Vegas) and California.