



July, 2011

Mountain Man Monthly

The Authorized Publication of the
Colorado Springs Muzzle Loaders Inc.

The Colorado Springs Muzzle Loaders, Inc. was chartered in 1969 by a group of men and women interested in their heritage and dedicated to preserving and promoting the sport of muzzle loading and buckskinning. CSML is a family oriented club that holds a broad range of functions such as camp outs, potluck dinners, and black powder shoots. CSML is affiliated with the National Muzzle Loading Rifle Association and the National Rifle Association.

Views and opinions contained within articles submitted to the Mountain Man Monthly are not necessarily those of the editor or CSML. The editor reserves the right not to publish any article submitted but encourages articles on any subject regarding shooting sports and subjects related to the fur trade era.

Next Monthly Meeting

August 4 @ 7:00 p.m.

Primitive Shoot August 7

Paper Grainger Camp Out

August 20-21

**CSMLA State Shoot has a new
date and location!!!!**

**Sept. 1 meeting is a potluck
and election of officers**

President

Joy Hicks

Vice President

Roy Crouse

Treasurer

Gwen Blanchard

Secretary

Lois Schainost

Membership Secretary

Ted Beaupre

Range Officer

Tom Gabor

Assistant Range Officers

Ted Beaupre

Marlin Johnson

Ron Smith

Primitive Exec.

Doug Davis

Assistant Primitive Exec.

Tony Hecker

Womens' Primitive Exec.

Judy Sterner

Cannon Master

Richard Stites

Legislative Liaison

Doug Davis

Mountain Man Monthly Editors
The Webb's

UPCOMING EVENTS: CSML & Statewide

WHAT	WHERE	WHEN	INFORMATION
Regular Club Meeting	American Legion	August 4	regular monthly meeting
Club Primitive Shoot	Ft. Melchert	August 7	regular club shoot
Paper Grainger Camp Out	Grainger's Property near Victor	August 20-21	potluck on Saturday night, lots of shooting and fun
Regular Club Meeting & Annual Elections	American Legion Colorado Springs	September 1	potluck dinner & elections; regular monthly meeting
Bell's Fort Annual Rendezvous	Bit South Park Royal Gorge South Rim	Sept. 2-5	27 th annual rendezvous; public welcome
CSMLA State Shoot	Ft. Lupton Range Ft. Lupton, CO	Sept. 2-5	new date & location for the shoot; plan to go & support them
No Paper Shoot on	September 4 th	Support other events	over the Labor Day Weekend!!!
Muzzle Loading Hunting	State-wide	Sept. 10-18	good luck hunters!!!
Club Primitive Shoot	Ft. Melchert	Sept. 18	range opens @ 1:00 p.m.
CSMLA Club Challenge Match	Rightmire's Ranch near Agate, CO	Sept. 24-25	lots of shooting and pig roast; potluck; board meeting @ 3:00
CSMLA 2011 Silhouette Shoot	Golden Gun Club	October To be determined	as details develop, we'll let everyone know
Club Paper Shoot	Ft. Melchert	October 2	range opens at 1:00 p.m.
Regular Club Meeting	American Legion Colorado Springs	October 6; 7:00 p.m.	regular monthly meeting and frivolity
Bird & Buffalo Event	Ft. Melchert	October 15-16	shooting, potluck, auction, & fun
Regular Club Meeting & annual Craft Show	American Legion Colorado Springs	November 3	bring your crafts to sell and be ready to buy early Christmas!!
Back to normal mountain	time; off DST	November 6	turn your clock back one hour!!
Club Paper Shoot	Ft. Melchert	November 6	range opens at 1:00 p.m.
Club Primitive Shoot	Ft. Melchert	November 20	range opens at 1:00 p.m.
Regular Club Meeting & Annual Ornament Exchg.	American Legion Colorado Springs	December 1	bring a wrapped ornament & take home a new one!!!
Club Paper Shoot	Ft. Melchert	December 4	range opens at 1:00 p.m.

**For CSML scheduled shoots; CALL SHOOT HOT LINE (719) 632-7690 after 9:00 a.m. on shoot day to be sure shoot is on!!!
Schedule is subject to change at any time and is based on information available at time of publication. On-line check csmlinc.org**

PAST THINGS

With no meeting being held in July, there isn't much to report. Hope you all had a good 4th of July and celebrated with family and friends.

A good group of ours did participate in the Monument 4th of July parade. We're fairly certain that we were the biggest bang for their buck!!! Dee Beaupre sent us a picture of the group that participated and hopefully, we can print it. If not, then we'll try to have it at the meeting so all can see. Looked like a real good group to me!

Ron Melchert had some surgery on his foot on July 22nd. Hope he is up and "running" around again! Life can be miserable when our feet hurt.

Word has been received that long-time supporter and friend Jerry Collins was injured while loading a tractor on a trailer. He has some serious injuries including punctured lung, broken ribs, broken elbow and wrist. Those who witnessed this accident were fairly certain that Jerry didn't make it. However, he is recuperating nicely and has proved once again that you're never down until the fat lady sings. Just goes to show how tough some of the old mountain men of our group really are!! We wish Jerry all the best and a speedy recovery.

Primitive Chapter News

by: Doug "Moose Milk" Davis

The July primitive camp out, potluck, and chili cook-off had about the best weather a person could want. Not too hot during the day and cool at night for sleeping.

Assistant Primitive Exec. Tony Hecker and I actually arrived at the site Friday before dark with time enough left to set up camp and the range!!!!

With the help of the Sanchez family, the Unnerstall family, the Ewals-Strain family, Ted Beaupre, Fred LaChance, the Basdekas family, Tom Scott and someone I missed (sorry), the range was ready to go in record time. Sixteen stations with targets were laid out having two shots each, giving a total of 32 shots for the course of fire. All but the sub-juniors shot the full course. Sub-juniors shot only once at each target.

A new contest was added this year, for those who did not have their own throwing tomahawks. The competition was fierce, with a couple of re-entries where two brothers-in-law tied with the most points. A throw-off was conducted and Joe Unnerstall took the hawk. He now joins the ranks of those of us who have our own throwing hawks!

The chili judging was as under control as it never was with Ted Beaupre winning the "tastiest" again. Tom Scott came in with the hottest and daughter #1 for the Sanchez', Alexis Unnerstall, for the mildest. Ted got the bowl, Tums to Tom, and hot sauce to Alexis.

As for the naming ceremony, seems that there weren't any "revenge" namings happening. There were a few normal names bestowed upon their owners. Sandra Gabor named Tina Wilson "Lucky Charm". Alexis gave her husband Joe the name "Hawk" and then named Brandon "Goat Hugger" (you had to be there for this one).

The awards were presented in descending order for all categories except the Sub-Juniors. Fred & Petra LaChance and Tom Gabor graciously gave their picks to others.....

'cause that's the kind of folks they are.
Here are the finishes by division:

Men:

Ted Beaupre	30
Leon Basdekas	27
Tony Hecker	26
Randy Ruyle	25
Fred LaChance	25
Brandon Ewals-Strain	24
John Gloyd	24
Steve Sterner	24
Ernest Poe	24
Tom Gabor	23
Tom Campbell	23
Fred Banaza	20
Don Stoner	18
Steve Wilson	17
Tom Scott	16
Marlin Johnson	15
Joe Unnerstall	15
Ron Sanchez	14

Ladies:

Jane Lewis	29
Alexis Unnerstall	24
Barb Johnson	21
Kay Wilson	21
Petra LaChance	20
Peggy Basdekas	19
Pam Sanchez	16
Judy Sterner	15
Gwen Blanchard	15
Michelle Blanchard	8

Intermediate:

Tina Wilson	17
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Juniors:

Neil Basdekas	14
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Sub-Juniors:

Carson Hentschel	13
Katie Basdekas	10

Men's Pistol:

John Gloyd	12
Ken West	9
Marlin Johnson	7
Ted Beaupre	5
Al Bartok	3

Ladies' Pistol:

Jane Lewis	9
Barb Johnson	7

Note: Pistol shooters shot two shots at six selected gongs for a total of 12 shots.

Oh, did I mention the food was as fantastic as usual. Thanks to everyone who participated.

STATE SHOOT

Sept. 2-5, 2011

That's right, the 2011 CSMLA State Shoot is back on with a new date and location. The group will be shooting at the Ft. Lupton range in Ft. Lupton on September 2-5. There are lots of hotels in Brighton which is close and a few in Ft. Lupton. The range does have a few camping spots for trailers but there are minimal hookups.

The CSMLA really wants and needs to have this shoot this year to maintain the integrity of the scores and records. Ft. Lupton stepped up and offered their range for us and we took it. Mark your calendar and plan to go for this all important shoot.

Tom Gabor is the shoot coordinator and if you

have any questions, just give him a holler. He'll be happy to help you out.

SOME THINGS ON THE HORIZON.....

Here are some things that are coming up in the very near future. Take time to mark your calendar, think about the activities, and plan to join us, participate, and help us out.

August 20-21 is the annual Paper Grainger Camp Out. This one is for shooting paper and having lots of fun. Since we didn't make it rain in July maybe we can make it rain in August. Potluck supper on Saturday night and the usual potluck breakfast on Sunday morning.

September 1 is the annual election of officers for the Colorado Springs Muzzle Loaders. Please take a few minutes and think about volunteering to hold one of the offices in the club for a year. None of the positions are hard and you won't be abandoned at all. If you are already in a position and want to continue for another year, please be sure to let the Election Chairman Juanita Melchert and/or the President Joy Hicks know your decision. By the way, this meeting will be a potluck supper so bring your food, eating utensils, and join us for this all important meeting. (Be there or you may be elected!)

October 15-16 is the annual Bird & Buffalo Shoot and auction. Time to go through your closets and all those hidden places and drag out the stuff you aren't using or don't want. The more stuff we have to sell the more we make for our club. Besides, you know that one man's junk is another man's treasure. Be sure to also start saving your pennies and dimes as you never know what will be for sale.

November's meeting on the 3rd will be the annual craft fair. This is the one that has free tables to display your crafts and things of beauty to sell. Crafts do not

have to be muzzle loading related and we welcome all crafters who want to sell. This is an ideal time to begin purchasing the holiday gifts for Christmas. Spread the word and get busy gathering up all the crafty things that you have made over the year and bring it to the sale.

December 1 will be the annual Christmas ornament exchange. We bring our favorite holiday treats to share and a wrapped Christmas ornament. Then we draw numbers and choose from the gaily wrapped ones on the table. The only rule for this one is that you have to open the ornament so that all can see what you got. No trading at this one.....that is reserved for the White Elephant Exchange in February.

January 1, 2012 would be the normal paper shoot at Ft. Melchert. However, since it falls on New Year's Day, we won't have a paper shoot in January. Stay home and enjoy the holiday with your family.

The Regular Monthly meeting for January will be on the 5th and the primitive shoot will be on the 15th.

Excerpts from "Civil War Cookbook" By: William C. Davis

"The cooking is everything," said General Silas Casey in 1862. "If not well done it is positively injurious; if well done, it is wholesome."

That Yankee general was a bit ahead of his time. For generations, military men had bandied about the maxim that an army marched "on its stomach," but few thought beyond the expression. Governments and commanders largely assumed that their culinary responsibility ended with obtaining basic supplies and distributing them in the field. After that, how they men prepared and ate their fare, how they supplemented their rations, and even the basic nutritional requirements of a soldier, were very much up to the individual or to the officers and non-commissioned officers immediately above him.

Neither Union nor confederate forces went

into the field with standard manuals of cookery nor with anything like an idea of proper food sanitation and handling. Soldiers dined on much the same raw materials as they had when at home on their farms. Meat was the staple of almost every diet, and they ate it either freshly killed or preserved by a variety of means from pickling in brine, to smoked, dried, sugar-cured, and even canned in tins. Vegetables and fruit were the other mainstays, eaten fresh when available, or else dried. Flour and rice provided the grain in the diet, with bread being ubiquitous on every table. Milk, butter, eggs, and cheeses rounded out the basic foodstuffs in the larders of virtually every American family of the time.

Cooking techniques of the period were basic, and had changed little if at all, from the age-old methods brought to the New World from the Old. Meat was roasted, fried, or most often boiled, frequently in stews with the vegetables. Heavy steamed or boiled puddings were popular ways of cooking meats and vegetables in pastry. Vegetables themselves, if cooked, were almost invariably laced with pork or bacon fat for flavor, while seasoning on all dishes usually extended little farther than salt and pepper and a few fresh herbs like bay leaf.

Fruit pies, especially apple and cherry, were universally popular. Cakes, however, were generally of the heavy and moist fruit cake variety, laced with fruits, nuts, and liquor and capable of lasting for weeks or longer. Suet puddings rounded out the list of prepared desserts, with lighter delectables like cream pies and sponge cakes, reserved for special occasions.

By 1860, recent technological developments made it easier for regional specialties to be enjoyed elsewhere. Smoking, pickling, and drying were preservation techniques older than human memory. But within this century men had discovered the art of vacuum packing meats and vegetables in tin cans and glass jars. The Hormel Company was already making tinned meats available commercially. Gail Borden had recently developed a process for "condensing" milk, putting it in tins that could keep it for months. Others had found a method for shrinking and dehydrating vegetables, allowing them to keep for long periods before adding water causing them to swell again in cooking, making a palatable, if

uninspiring, dish.

Beans were an important source of protein during the war, and sustained many a hungry soldier deprived of fresh meat and dairy products.

BEAN SOUP

(Serves 6)

½ pound uncooked navy beans
 ¾ pound ham shank
 1 cup diced uncooked potatoes
 ¾ cup diced onion
 3 large tomatoes, skinned and finely chopped
 salt and pepper
 1 Tbsp. Parsley

Cover the beans with cold water and soak overnight. Rinse the beans, cover with fresh water and cook until tender. Drain.

Cover the ham with cold water and simmer until tender, skimming off the fat.

Add the beans, potatoes, and onion to the ham and simmer gently.

When the vegetables are almost tender, add the tomatoes, salt and pepper, and parsley and cook slowly until the vegetables are ready.

The soup can be served immediately but tastes better reheated on the following day.

One pot meals were common during the period as they utilized whatever ingredients were available, and, of course, they were very simple to cook. This authentic recipe from a cookbook for the time is very basic by our standards.

BOUILLI

To a tender piece of beef, (about ten pounds) put three pints of water, a little pepper, salt, and an onion.

Boil the beef gently for three or four hours; the beef should be turned, and the water renewed as it boils away. Crumbs of bread should be put in to thicken the gravy.

About half an hour before it is to be taken up, the fat should be carefully skimmed off, then a little cabbage, carrots, turnips, and celery (cut small) are to be put in and boiled until quite tender.

Meat was an important part of the diet in both

armies. Unfortunately, once actually leaving home for the war, soldiers were more likely to receive an old piece of tough beef than the good home-cooked meat dishes they received at home.

OLD-FASHIONED MEAT LOAF

(Serves 6-8)

½ pound ground ham
 ½ pound sausage meat
 salt & pepper
 4 Tbsp. milk
 1 egg
 ½ cup bread crumbs
 1/ cup water
 1 Tbsp. Dry mustard

Mix ham and sausage meat together and season. Add the milk, egg, and bread crumbs, and mix thoroughly. Heat the water and add the mustard. Bring to a boil and add to the meat mixture.

Shape the loaf into a shallow baking pan and bake in a moderate oven (375) for about 1 hour.

CARROT PUDDING

Boil six large carrots, strain them through a sieve, and add half a pound of butter, half a pint of cream, eight eggs, cinnamon, rose water, wine, and sugar to taste. Bake for one hour in a medium pie dish lined with pastry.

RED FLANNEL HASH

(Serves 2-4)

1 pound corned beef
 4 large cold boiled potatoes, chopped
 1 medium onion, finely chopped
 salt, pepper, and nutmeg
 1-2 cooked beets, peeled and diced
 fresh herbs to taste
 2 Tbsp. butter

Cut the beef into small pieces. Combine all the remaining ingredients except the butter.

Melt the butter in a skillet and when foaming, add the meat mixture. Spread the mixture out evenly in the pan. Cook over low heat, pressing the mixture

down continuously with a wooden spoon or spatula.

Cook for about 15-20 minutes. When a crust forms on the bottom, turn over and brown the other side.

Cut into wedges and remove from the pan to serve.

This light sweet bread was named for the 18th century English woman who first made it. Many recipes or "receipts" as they were known, were reminiscent of cooking styles brought from the Old World.

INDIAN PUDDING

(Serves 2-4)

3 cups milk
 ½ cup yellow cornmeal
 1/ tsp. ground ginger
 ½ tsp. salt
 ½ cup dark molasses
 piece of butter the size of a small egg (3 Tbsp.)
 1 egg, well beaten

Bring the milk to a boil and slowly stir in the cornmeal. Add the ginger and salt and continue to beat for about 15 minutes until the cornmeal has thickened.

Add the molasses, butter, and egg. Mix well and pour into a buttered baking dish. Bake in a moderate oven (350) for about 40 minutes.

Serve the pudding warm with whipped cream.

ARTIFICIAL OYSTERS

(Makes 6)

2 eggs
 ¾ cup flour
 pinch of salt & pinch of pepper
 2 cups whole kernel corn

Beat the eggs and add the flour gradually, mixing until smooth. Add the seasoning and corn; mix thoroughly. If the mixture is too thick, add a little water. Separate the mixture into balls and flatten into oyster shapes.

Heat some oil in a skillet and fry the "oysters" until slightly brown on both sides.

NEW DATE

NEW PLACE



THE COLORADO STATE MUZZLE LOADING ASSOCIATION 2011 STATE SHOOT

September 2 - 5 Ft. Lupton, Colorado



Bracketed Matches

Men's Percussion - A, B, & Seniors (60+)
Men's Flint - A & B
Women's Percussion - A & B

Additional Matches

Smooth Bore Championship
Men's Pistol / Pistol & Revolver
Women's Flintlock Rifle
Women's Pistol / Pistol & Revolver
Juniors (13 - 16 years)
Sub juniors (12 years & under)
Musket
Bench
Husband / Wife & Mixed Doubles

***All matches, except Musket and Revolver,
must be shot with patched round ball***

EYE AND EAR PROTECTION RECOMMENDED

CONTACT:

Tom Gabor - 2011 Coordinator
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Colorado Springs, CO 80917
Phone: (719) 597-6610
gthomas41@msn.com

Labor Day Weekend

Traders Welcome

Camp Fee \$20

Bring it in....Pack it out

Pets allowed but keep them quiet and under control

Camp Pot Luck Dinner Saturday Evening

Awards Monday Afternoon

Motel's available in Ft. Lupton, and nearby
Brighton and Longmont

*****Check Web Site for updates***
CSMLA.ORG**