

INTERNATIONAL DUTCH OVEN SOCIETY

DUTCH OVEN *news*



Important President's Message

Adventures in DO Shopping

Diabetic Recipes

Top 10 Reasons to be a DO Cook

FALL 2008

CHARCOAL TALK



There is great debate over whether or not talent fades when not exercised, and I strongly agree!

My wife and I were asked to cook a cobbler for her father on Father's Day. With great enthusiasm we accepted, then I realized I had not cooked in a Dutch Oven (DO) over charcoal for five or six years.

I understood the concept, since I had done it so many times before.

Unfortunately, cooking in a DO should be considered a sport and perhaps an Olympic event because it takes talent, patience, finesse, and a little thing called a brain!

We failed miserably! Our cobbler did not even deserve to go to the dump. It looked all nice and pretty on the outside, but with one bite the honeymoon was over. I thought the charcoal was supposed to be on the outside to cook the food, not on the inside as flavor.

Fortunately for us, one of our relatives decided to try it out with several scoops of ice cream and proclaimed the cobbler to be good. I guess ice cream is the answer to all of our DO blunders!

I learned a valuable lesson that day. My talent for cooking in a DO was gone, well at least over charcoal. I thought to myself, "Self, you should leave the cooking to the pros." I quickly corrected myself and sent me to the corner.

While in the corner I realized practice is all I needed. I have all the resources available to me from my parents, the IDOS website, my chapter, and even my little brother.

You see, the lesson I learned was not to let one little cooking mishap ruin my day, let alone my attitude about the "black pot." I am sure we all have had our fair share of cooking disasters, but that is how we learn and grow. It is also how we can warn others of what not to do!

I wish to thank you all for your support of the Summer newsletter and to those who submitted articles and recipes for this one. I think some of you will be pleasantly surprised to find some of your work as I searched for some articles and recipes on the forum.

Gather 'round your DOs and enjoy the Fall newsletter,

Hyrum

Good Friends pg 01

Read about what is going on in different regions.

Good Food pg 06

Looking for a new recipe? Look here.

Good Fun pg 14

IDOS members have fun and here is where you can read about it.

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NOTE: The remaining Society Board officers will be appointed in the next few weeks and then announced on the website and in the Winter newsletter. Thank you for your patience.



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President's Message



Howdy Folks! What an incredible summer! Pots are hot, cook-offs are strong, and the IDOS family feeling is stronger than ever! I have seen some wonderful events in the past few months and had some exciting adventures.

One such adventure might affectionately be called "The email from Hell." Let me explain. We were invited to judge at the inaugural cook-off for the Idaho State Championship

in Garden Valley, Idaho. An assistant sent an email with directions, and off we went. The problem was that one paragraph was the guide to the cook-off site while the other paragraph was to where we were staying Friday night. Unfortunately, there was no indication that the two were not connected. To make matters more exciting, the two paragraphs actually made sense when read together.

You see, there is a Middle Fork road that leads to the lodge where we stayed, which would have been fine if we would have known, but the first paragraph put you across a bridge and then traveling a ways to the cook-off site. The problem was that when you cross the bridge there is an intersection with three roads. The one on the left is called South Fork road, the one straight ahead has another name, as does the one on the right. By the process of deduction we proceeded straight ahead on what was obviously the "middle" fork road.

The directions told us to go to mile marker five and turn left. We headed up the road and soon saw mile marker nine, followed by eight, and figured we were on our way. The dirt road continued up the mountain and as the light of day was fading, so was our hope that we were on the right road.

After driving seven miles or so without ever seeing mile marker five, we went over the summit of the mountain. We recalled a sign at the bottom of the mountain that said there was a town "Placerville" or something like that somewhere down the road.

It was nine o'clock at night, we were on top of a mountain we had never seen before, and there was no cell phone service. So, we turned around and were soon winding our way back down the mountain, checking for non-existent mile markers, comparing to the odometer, and wondering why the directions said to drive north when the road was definitely going south.

Finally, as the sunlight totally failed, we stopped at a little 12 room motel in Garden Valley just as the last room was given to the man in front of us. I didn't relish the idea of driving six hours back home to Utah that night. We took a chance and asked the teenage girl at the counter if she could make any sense of our infamous email. She totally ignored the first paragraph and quickly drew us a map that coincided with the second paragraph, and we were soon on our way in the opposite direction from the cook-off site, through the quaint village of Crouch, and looking for the marker at mile 5.

I was rolling over and over in my mind a variety of phrases to say to our host, Wes Nelson, as soon as I saw him, and weighing which piece of my mind I was going to give him. As we made the last turn towards the lodge, two cars started to pass us, the second

one stopped, and lo and behold, there was Wes. The car in front was Dian Mayfield, one of our current world champions. Come to find out, Wes had never been to the lodge, and Dian had spent three hours trying to find it earlier in the day. Now she was leading Wes to the lodge but was lost again.

We consulted our little map and soon helped get everyone to the right place. We were warmly welcomed by a lodge full of many of the IDOS faithful. What I had anticipated would be my moment to justifiably complain about OUR adventure, was upstaged by everyone else's equal or better story. Needless to say, the experience led to a lot of laughter and good humor all around. We stayed up until 2am talking, laughing, and preparing for the cook-off in the morning.

I wish I had room and time to tell you about the cook-off the next day. I was so proud of all of our IDOS "family" that pitched in to help when Wes was pulled 5,000 different ways with the bluegrass festival that he was also running at the same time.

Our contestants were great and we gathered again at the lodge that night and stayed up again into the wee hours of the morning. I wish there were similar opportunities to gather together with all members of the IDOS family.

The competition was world class but what I really loved was the genuine class exhibited by the competitors in the way they treated one another and enjoyed the opportunity to cook together.

Now, since I have been talking about the IDOS feeling of family, I need to gather all y'all around the dinner table for a little discussion about family finances. As I reported in my message in the last issue of the DOn, membership dues have been \$15 since IDOS began nearly twenty years ago. The IDOS Board of Directors had me inform members that they were considering raising the cost of membership dues.

After careful consideration of all the issues, the Board of Directors approved by unanimous vote to raise the IDOS membership dues as follows: **\$30 for a one-year membership; or, a two-year membership may be purchased for \$50.** Memberships beyond two years will not be sold. The new price will go into effect on 1 December 2008. (For your information, when you join IDOS, your renewal date is one year from the quarter in which you join. The dates then become the first of March, June, September, or December.) The way I see it, regardless of when your membership expires, now would be the time to renew at \$15.00 before the rate goes up, just some "fatherly" advice.

Well, I guess that about does it for me this time. Hard to believe we are six months down the road. Only six more chances for me to write a president's message and there is still so much to do. I hope all who can make it will join us down on beautiful Doheny Beach in California for the Fall Convention, October 17-19. That is our wedding anniversary so we are really excited about spending it with "family." There is also the National DOG in Arizona the following weekend, so, if you can't make both, choose one and we'll sit around, stay up late, and get to know one another better.

Keep the pots hot!
Kent