

Come and get it! Come and get it! For those of us fortunate enough to be a part of an outdoor program either as a youth or an adult, we associate those words with one thing: food. The greatest joy of the outdoor cook goes beyond making food; it goes to creating memories for those around them as well. Whether it is a Father teaching his son cooking skills or a Boy Scout leader telling stories around the camp fire while making s'mores, the very sensation that arises with the thought of outdoor cooking is generally uplifting. Arriving in the cook's site we form a line with mess kits in hand, patiently leading to the source of our excitement: a shepherd's pie that was made fresh in a Dutch oven. Of all of the ways to cook food, the Dutch oven seems to be one of the better cooking vessels, used for all meals for any part of the day. In the outdoors, there are typically no kitchens equipped with a standard oven or other familiar cookware that can be found at home. With outdoor cooking, the cooks need to rely on basic utensils and follow traditional cooking techniques that have been utilized and mastered for centuries.

Dutch ovens hold a well-earned reputation because of its mobility, multiple uses, versatility, simplicity, and price, all of which led the Dutch oven to be a commonly used utensil in the mid-19<sup>th</sup> and early 20<sup>th</sup> century in the fields of Westward Expansion, Military usage, and conventional home uses. Meals prepared in a Dutch oven are creative not only by ingredients but also their uniqueness in taste.

Since the early eighteenth century, the Dutch oven has continuously provided generations of soldiers, explorers, and the average citizen with the means of cooking a meal. Just as the mechanics of this cooking vessel is basic, the history and transformation of the Dutch oven is just as humble. The Dutch oven has roots tracing back to Europe. Prior to the Dutch oven's birth, the cookware that was being used was far worse in terms of quality and efficiency. When creating cookware, the material being used to make the product must be shaped in a cast to a

mold and the quality of the cast or the mold, along with the other materials being used, determined the features of the finished product. John Ragsdale, the leading historian on the Dutch oven states that “until the start of the eighteenth century, in England, iron as cast into molds of baked loam or clay soil. Drawbacks to this casting method were that the clay soil formed a rough mold and consequently the metal surface of the vessel was not smooth and most importantly the molds were not consolidated, and when the cast material was removed, the molds were usually destroyed after one casting”.<sup>1</sup> A consequence of the vessel not being smooth led to problems such as uneven cooking and cracking. Also a mold that was only limited to one use led to a problem of excess wasted materials. Because of these issues, most cookware prior to the eighteenth century was unreliable. England, as many other countries in the world at the time, was trying to solve the issue of how to not only create a strong cooking vessel, but how to also efficiently produce them.

For many years leading up to the eighteenth century, foundry technology was most advanced in the Netherlands, more specifically in the Holland area, and many vessels were being imported primarily into England. These early pots were usually far heavier and thicker than those made in England. In 1704, Englishman Abraham Darby travelled to Holland to inspect the casting process of brass vessels in dry sand molds. He wanted to understand the methods that were being used in the Netherlands and to adapt a method for use in England. Based off of his observations and theories, he perfected the method of using cast iron in dry sand molds, which provided a smoother casting and better molds while utilizing his charcoal fueled furnaces. Darby had patented this process in 1708 and soon he began to mass produce his ovens at his furnace in Coalbrookdale.<sup>2</sup> By the mid-eighteenth century, his work could be found in many different

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<sup>1</sup> John Ragsdale, *Dutch Ovens Chronicled: Their Use in the United States* (Phoenix: Phoenix International, 2004), 12

<sup>2</sup> Ragsdale, 3

markets around the world and Darby became a wealthy man while England had finally found its solution to the cookware conundrum.

The Dutch oven itself is a patented English cooking vessel and its design originates from the Netherlands, so why then is it called a Dutch oven? The actual name itself has an unknown specific origin. Some speculate that the name originates from the early Dutch traders who may have etched the name into history. There are records from Abraham Darby and his notes from his visit to the Netherlands in 1704, in which he describes the Dutch process of casting molds and it can be inferred that the name originates from the process itself.<sup>3</sup> Either of these theories holds a valid point for the origin of the name. A result that occurs from the uncertainty of the name is the rise of different names for the Dutch oven. Some of the other names include, but are not limited to; a bake kettle, bastable, bread oven, fire pan, bake oven, kail pot, tin kitchen, roasting kitchen, and camp stove.<sup>4</sup> Although there are many different names they are all referring to the same oven. While Darby was responsible for the patent of the process of creating cast iron cookware, there are no records or notes to support that he did indeed name his famous creation a Dutch oven.

There are many different variations of the Dutch oven depending on the company and the location that the consumer is buying from. Traditionally, a Dutch oven can be described as “a cast metal container with three legs on the bottom to allow the oven to be supported above a fire or the ground to allow coals to be placed underneath.”<sup>5</sup> Dutch ovens are often times made from cast iron but can also be made from cast aluminum to help minimize the strain of the weight. The three “stubby” legs on the bottom is one of the most distinguishing features of the oven; it was designed for the optimal distance from a heat source. One of the most distinctive parts of the

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<sup>3</sup> Ragsdale, 14

<sup>4</sup> Mary Snodgrass, *The Encyclopedia of Kitchen History* (New York: Taylor and Francis Group, 2005), 330

<sup>5</sup> Ragsdale, 16

Dutch oven is the close fitting lid that covers the top of the oven. The introduction of the lid in the late eighteenth century allows live coals to be placed on top of the oven, which provides a concentration of heat on the top. What is unique about the lid is that the circumference of the lid itself was fitted with an elevated lip, which was used to prevent the live coals from rolling off of the top or falling into the oven.<sup>6</sup>

The Dutch oven has gone through some transformations in terms of size and use over the years. Early Dutch ovens were not equipped with a closed fitting lid and were used over an open fire to cook food. The lack of a lid restricted the use of the Dutch oven to being used solely over an open fire and also limited the ability for different cooking styles due to the inconsistency of fire. Prior to the nineteenth century, Dutch ovens were typically bulkier than its modern day counterpart. A Dutch oven that was cast prior to 1800 usually had a diameter of 14 inches and was 3 inches deep, sporting the side handles and “stubby legs”, which primarily was used for cooking over an open fire. As the century progressed, so did the specifications of the Dutch oven. An oven that was cast around 1850 typically had a diameter of 10 inches and was two and a half inches deep. This newer model was made smaller to help cooks place food into the oven with ease.<sup>7</sup> Also, the smaller sizes made transporting the Dutch oven more practical.

As time progresses, material goods along with natural beings fade into the echoes of history. However, Dutch ovens appear to counter this argument with its longevity. The Dutch oven, just as other well cared for cast iron cookware, could be passed down from generation to generation. There are numerous issues that arise with the consistent long term use of any cast iron cookware, the biggest issues being rust and corrosion. Throughout its extended history, cooks found a technique that uses either animal fats or oils to form a protective layer around the

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<sup>6</sup> Ragsdale, 16

<sup>7</sup> Ragsdale, 12

oven that combats rust and corrosion. This layer also aids in preventing food from sticking to the oven while giving each oven a unique taste to their meals; this technique is called seasoning. There are many different ways to season a Dutch oven, though generally it is only done once, unless the oven becomes rusty or something happens to the seasoned finish. Some people have been documented filling their oven with oil and baking it. In this technique, after it is determined there are no cracks or rust in the Dutch oven, the cook must wash the oven in warm soapy water. Modern companies apply a sealant to prevent rusting during storage. Then cooks must dry their oven thoroughly and place it on a heat source such as an oven or a hot fire reaching 350 to 400 degrees. The cook must be vigilante to ensure that it does not heat till it is Cherry red because the oven will warp or break and the lip will not seat properly. After the oven is heated, the cook removes it from the heat source and carefully applies a thin layer of vegetable oil, coating the entire oven and lid inside and out. Once the oven is properly coated, it is set back in the heat source and the cooks wait for the smoke to subside. Once the smoke has subsided the cook will remove it from its heat source and apply another very thin coat of vegetable oil and then let it cool. A well-seasoned and properly cleaned Dutch oven will be jet black with a shining surface.<sup>8</sup> However, this is only just one method of seasoning a Dutch oven. Others just cook up a good batch of extra greasy potatoes and called their oven seasoned.<sup>9</sup>

One challenge that arises with seasoning a Dutch oven is properly cleaning it and storing it. The use of chemicals or heavy soaps will remove the seasoning from the Dutch oven and prolonged exposure to moist air will cause the Dutch oven to rust regardless of being seasoned. Similar to the techniques of seasoning, there are many different variations on how to properly clean a Dutch oven. To avoid removing the seasoning, cooks will commonly begin by first using

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<sup>8</sup> Lynn Hopkins, *Dutch Oven Secrets* (Springville: Cedar Fort Inc., 2006), 12

<sup>9</sup> Hopkins, 11

a putty knife to remove any food that is stuck to the oven. If the oven does not wipe clean, then they will add approximately one cup of warm water and swirl it around with a rag or a washcloth until the sugar or food dissolves. Next the cook empties the water, then dries it thoroughly, and then places the oven on a heat source. When the oven is hot, they will remove it from the heat source and wipe on a very thin coat of all vegetable oil, coating the entire oven inside and out. When cool, the oven is now ready for storage.<sup>10</sup> Properly storing the Dutch oven is one of the key factors that aids in its longevity because a properly stored oven will not only be dry, but it will also have no risk of falling and cracking. The most important thing to remember when storing a Dutch oven is that water and moist air can be fatal. Storing a Dutch oven is very simple; all that the cook must do is store the oven in a warm dry place with the lid ajar so air can circulate and keep the entire oven dry from condensation. One trick to help eliminate any lingering moisture in the oven is to use a piece of paper towel or bunched up newspaper inside of the oven.<sup>11</sup> The purpose of properly maintaining a Dutch oven is to not only extend its longevity, but also to give each oven the ability to give a unique flavor to the meals that they prepare.

By the mid-nineteenth century, the Dutch oven was already a vital part of the supply list of any person or family traveling west for the promise of gold, land, or a new opportunity. Early western explorers such as Lewis and Clark could be found with a Dutch oven in their camp cooking a meal.<sup>12</sup> The Dutch oven's crucial test came about with the westward expansion. It was the pioneers who ultimately made the Dutch oven a legend by utilizing them in any and all conditions, to cook countless different types of food along the trail. Pioneers depended on the Dutch oven not only for their practical qualities, in particular the need for its versatility, but also

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<sup>10</sup> Hopkins, 13

<sup>11</sup> Hopkins, 14

<sup>12</sup> Ragsdale, 25

they needed a cooking vessel that could be utilized in different manners not accustomed to a standard full sized oven.

One of the biggest challenges that pioneers faced during their journey was the limited space within their covered wagons; most pioneers only brought with them the most essential of items. Army Captain Randolph Marcy, one of the principal pioneers who helped map primary routes between the Mississippi river and the Pacific Ocean stated that “it is a good rule to carry nothing more than is absolutely necessary for use upon the journey.”<sup>13</sup> Pioneers would pack their covered wagons with all of their belongings, along with their cooking and water supplies, leaving little to no space for any person. Because of the limited space, these cooking supplies, just as other items, not only needed to be small in size but also durable in design. Helen Carpenter and her family, for example, utilized tin plates, tin spoons, knives, and forks along with a Dutch oven, a milk can, and a coffee pot.<sup>14</sup> Most pioneers would have similar supplies for cooking purposes within their wagons. On his journey throughout the Rocky Mountains, Joel Palmer quickly found the reason for packing tin ware and cast iron. The purpose of utilizing tin and cast iron cooking supplies was that they are more durable than the delicate cookware of home. Palmer commends durable cookware stating that the “cooking fixtures generally used are of iron; a Dutch oven of cast metal is very essential” and that “queen-ware is much more heavier and liable to break.”<sup>15</sup> The trail across the west was unpredictable due to unknown trail conditions, weather changes, and unexpected visitors such as animals. Pioneers needed a piece of equipment that could cook in any and all conditions while being able to face the unforgiving terrain of the trail.

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<sup>13</sup> Snodgrass, 399

<sup>14</sup> Sandra Myres, *Ho for California!: Women’s Overland From the Huntington Library* (Long Island: Huntington Library, 1999), 95

<sup>15</sup> Joel Palmer, *Journal of Travels over the Rocky Mountains* (Cleveland: The Arthur H. Clark Company, 1906), 259

For the pioneers and explorers of the American west, time was just as precious as water, and every person traveling knew that they needed to utilize their time properly to make a good distance every day. One of the biggest issues that came from managing time was the ability to cook food without spending much time stopping to prepare the food. Traditionally pioneers would utilize their Dutch oven for morning meals before their daily trek would begin and evening meals when they would make camp for the night. Early on, pioneers quickly found that most of the time cooking food was spent on gathering wood for fires and trying to prepare the food. Some pioneers, however, utilized the small stature of the Dutch oven to their advantage and were able to cook food on the go. One of the more well-known examples of the mobility in the west were those cooks who utilized a Chuck-wagon. Charles Goodnight came up with a concept of the Chuck wagon, which provided food to those on the trail. These Chuck wagons were equipped with iron axles instead of wood and was designed for optimal storage space. A Chuck wagon's most important cookware was the Dutch oven due to the small stature and strength of the ovens. Just as the wagons that transport the families of the pioneers across the west, the Chuck wagon could literally cook as it traveled.<sup>16</sup> Chuck wagons were one of the primary ways that a cook could prepare a meal while traveling with a Dutch oven. In the early morning, the cook would make a fire and prepare breakfast, usually biscuits and bacon. Instead of putting out the fire as they departed, the cook would instead let it burn for a while, adding more fuel while he prepared a lunch. After the lunch was prepared, the cook would take a large empty dish pan and set it in the wagon. After that, he would begin to add some of the coals from the fire to the bottom of the pan. Once there were adequate coals on the bottom, the cooks would put on the Dutch oven and throw some of the coals on top of the oven itself. While the cook needed to take great care in assuring that the coals did not burn the cover of the wagon, he was

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<sup>16</sup> Ragsdale, 30



now able to cook his food and travel at the same time.<sup>17</sup> Those who had a Chuck wagon lived a life purely of cooking and would earn a living by providing meals to everyone. Chuck wagons were one of the primary ways that a cook could utilize the Dutch oven to prepare a meal while on the go.

With the limit of supplies, because of the small amount of space within a covered wagon, the pioneers often had very simple meals that would not only have to be filling for them, but also give them the nutrients to survive. The daily menu for the pioneers varied due to speed of travel, comfort, weather, and the cooks experience with campfire cookery.<sup>18</sup> Not only were pioneers confined to a limited supply of basic food, they were also limited to the simple cookware as well. The Dutch oven was a simple cookware by means of the actual cooking process; the only difficulty was measuring the heat. When it comes to finding the right temperature for Dutch oven cooking, historian Linda Civeitello says that “temperature control was defiantly an art, especially for baking. Goods had to be baked sequentially, not simultaneously with the fire watched closely.”<sup>19</sup> For pioneers, cooking in a Dutch oven was always a watching game because it only takes a couple of seconds to scorch a meal due to uncertainty of coals forming a hot spot. Once a pioneer had an understanding of heat control on their Dutch oven, they would generally begin to experiment with any food combinations to try to find a unique meal that they enjoyed eating. One of the more common meals that every pioneer was familiar with creating was simple bread. Due to the circular shape of the Dutch oven, the conventional loaf was not able to be produced. Instead, the final product was a circular flat cake of bread, which was substantially the same.<sup>20</sup> While baking bread, the cook would add in a meat product such as bacon to not only give some

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<sup>17</sup> Snodgrass, 215

<sup>18</sup> Snodgrass, 401

<sup>19</sup> Linda Civeitello, *Cuisine and Culture: A History of Food and People* (Hoboken: John Wiley & Sons Inc., 2008), 54

<sup>20</sup> Alfred Woodhull, *Military Hygiene, For Officers of the Line* (New York: John Wiley & Sons, 1909), 127

nutrients, but to be able to call it a meal. Basic understanding of the Dutch oven was the difference between life and death to the pioneers who depended on the ability to cook their food for survival.

Throughout the Westward expansion, territory and landmarks were not the only things that were being discovered. Food that was cooked in a Dutch oven was always subjected to experimenting on new ideas and some cooks found just the proper way to cook a meal. Pioneer cook John Charles Hoflund details about a popular meal amongst his men. In his journal Hoflund stated that "when I got venison I would put it into the Dutch oven, dig a place in the ashes, and heap it over with hot coals and leave it that way all night. In the morning when I took up it would be so tender it would fall to pieces, and when the men got ahold of, the whole business vanished like mist before the sun. One morning the men went out and killed nineteen pheasants and I cooked them in the same way."<sup>21</sup> Not every meal, however, was a success in terms of taste and quality. Some ideas, while more creative than others, quickly fell short of expectation. On his journey west, Fredrick Dellenbaugh was tasked with cooking for his fellow crew members. He explains in his diary entry about a failed attempt at being creative with his Dutch oven. He stated "I longed to experiment further in the cooking line, and discovering a bag of ground coffee...I said to myself 'coffee cake' I had heard of it I had eaten it I would surprise the boys. However I had no eggs, no butter, no milk but I had flour, water, cream of tartar, saleratus, sugar salt and ground coffee."<sup>22</sup> With his limited ingredients, he mixed them and baked them in his Dutch oven, all the while forgetting to make dinner as well. His crew returned not long after, discovering that he had not prepared any dinner for them, forcing the men to eat the cake which they found was not very appetizing. Desperation was an unfortunate reality for some pioneers on the trail west.

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<sup>21</sup> D. Pansey, *Getting Ahead* (Boston: D. Lothrop & Company, 1886), 127

<sup>22</sup> Fredrick Dellenbaugh, *A Canyon Voyage: The Narrative of Fredrick Dellenbaugh* (New York: G.P. Putnam's Sons The Knickerbocker Press, 1908), 53

For example, a pioneer named Moses Schallenberger wrote in his journal about a desperate incident which he faced. In his entry he explains that his wagon train had abandoned him and he had gotten lost. He was also quickly running out of supplies, so he set traps around to capture anything for food. He remarks about his early catches by saying that "I found in one of the traps a starved coyote. I soon had his hide off and his flesh roasting in a Dutch oven. I ate this meat, but it was horrible. I tried boiling him, but it didn't improve the flavor. I cooked him in every possible manner my imagination spurred by hunger, could suggest, but couldn't get him into a condition where he could be eaten without revolting my stomach. But for three days this was all I had to eat."<sup>23</sup> The Dutch oven was a simple cooking vessel to achieve the needs of the pioneers, whether the cook has plenty of supplies at his disposal or is desperate for survival.

Money was often one of the leading problems for families because it was mainly spent on the large quantities of supplies and provisions; this was in part of one the greatest advantages the Dutch oven had over other cooking implements. According to an advertisement, the Dutch oven in 1861 had a very small price of just \$1.75 and because it was cast iron, it was guaranteed to be durable for the long voyage west.<sup>24</sup> Pioneers could not afford to pay extra money for new equipment because it would continuously break along the journey and the Dutch oven, if it was properly maintained, not only could it last an entire journey, but it could also save money for the families.

Because of the limited supplies available to the pioneers, the Dutch oven would also be used for many different resourceful aspects rather than just simple cooking. For one particular group of pioneers whose journey was taking them to what was to be called Mecklenburg County, the cooks would use the Dutch oven for many different purposes such "as heating coffee water,

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<sup>23</sup> Civeitello, 208

<sup>24</sup> *Report of the Special Committee Appointed to Inquire into the Military Expenditures* (New York: Columbia University, 1862), 25

then bake bread, and last, fry the ham and afterwards it could transport hot coals.”<sup>25</sup> While they continued such uses for the Dutch oven long after the land was settled, the different uses of the Dutch oven were maintained because of the limit of supplies. Another interesting example detailing the multiple uses of the Dutch oven was the tragedy of a group of pioneers and their lost gold. In this instance a group of pioneers who became gold miners during the mid-nineteenth century struck gold and proceeded to head back east to share their wealth with their families. Shortly after the trek began, the group was attacked by Ute Indians and only four managed to escape. Desperate to return home and with a limit on supplies and transportation, the four men decided to bury all of the remaining gold in their Dutch oven by a particular rock in order to protect it from another Indian attack, weather, and outlaws. To mark the rock one of the men stuck his knife in a nearby tree with the idea that once they return home they could come back with more supplies and collect the gold. However on their way home, they were attacked yet again by another group of Ute Indians and this time there was only a single survivor. When the weakened survivor returned home his health quickly diminished due to the strain of his journey. Before he died, he told his family of the knife in the tree near the Dutch oven full of gold. The family searched many times in different places along his path. However, neither the tree nor the Dutch oven were found again.<sup>26</sup> While this tragic account does not end well for those men who died attempting to bring home their riches, it gives due credit to the Dutch oven for its versatility to store something more valuable than food.

The Dutch oven was more than a simple a cooking vessel to the pioneers who faced difficult terrain and an unforgiving climate. For every pioneer, the Dutch oven was a symbol for

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<sup>25</sup> John Alexander, *The History of Mecklenburg County: From 1740 to 1900* (Charlotte: Observer Print House, 1902), 18

<sup>26</sup> Caroline Bancroft, *Colorado's Lost Gold Mines and Buried Treasure* (Colorado Springs: Bancroft Booklets, 1961), 14

durability and consistent use. All while saving them precious money and space for their long voyage. As the Dutch oven became a staple for the supplies of the pioneers throughout the westward expansion, America would soon face its most trying times with the ensuing chaos brewing back on the eastern side of the country between the Northern and Southern states and the Dutch oven was soon about to become one of the lead cooking vessels for the military.

Throughout the mid-nineteenth century, tensions in America were beginning to reach a critical level with debating issues on States rights focusing on slavery and property. As time progressed, these debates started to change from passionate words to nearly violent actions. The fabric of American society was being torn between the Northern ideals and Southern beliefs, and soon war began to become the only solution that politicians on either side could agree upon. In the middle of April in 1865, the first shots of the American Civil War were fired and very soon millions of Americans were fighting their own brothers for their way of life. While the North and South shared differing opinions on laws and beliefs, all of their soldiers, regardless of alliance, shared one common factor: they all needed to eat food. The military on both sides quickly turned to the Dutch oven, which became one of the leading cooking vessels to feed their soldiers. With the Dutch oven being an essential part of the gear for pioneers and their long journeys, the military decided to utilize the ovens for the same purposes as the pioneers had.

The Civil War not only put a severe strain on the relationship between the two governments but also the financial statuses of both sides. Each government had a daunting task of spending money as efficiently as possible in every field of the war, including the kitchen. One of the greater aspects of the Dutch oven is that it is a cheaper alternative to a full standard oven. Edwin Stanton, who was the Secretary of War throughout a majority of the war under President Lincoln, was responsible for utilizing the resources properly. In 1862, Stanton was able to

purchase bulk quantities of one hundred Dutch ovens for \$100, or one dollar per one oven, for his soldiers.<sup>27</sup> This bulk price was a better deal compared to the price of a full standard field oven, which would run between three to fifteen dollars per oven.<sup>28</sup> Another aspect that made the Dutch oven a cheaper alternative to the standard oven was that it could save on fuel consumption. When cooking with a Dutch oven, cooks are able to stack multiple ovens on top of one another while utilizing the heat from a single batch of coals.<sup>29</sup> This not only cut the amount of fuel for each of the individual ovens, but it also emphasizes the versatility of the Dutch oven. This means that cooks could make more than one meal at a time, because the ovens could be stacked and still cook properly, which saved on fuel and also space.

The Dutch oven quickly became one of the most wanted items of all of the soldiers in the war. For a group of fifteen men within a regiment, the government would typically provide cooking supplies, which included a table, chairs, tin plates and utensils, supply shelves, and a Dutch oven, for each group.<sup>30</sup> Some soldiers would opt to bring along their own Dutch ovens from home. The limited supplies were also chosen to help the soldiers move quickly if they were to advance on a new position or to fall back to a different place, because everything could be torn down and put together with relative ease. The Dutch oven could be carried not only by hand but also tied to the saddle of a horse and carried long distances.<sup>31</sup> If wagon transportation was available, a cook would be able to prepare bread and other meals with a limited space and cooking supplies on the go with similar techniques of the Chuck wagon. Because of the ever

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<sup>27</sup> Edwin M. Stanton, "Contingent Expenses of the Military Establishment," in *House Documents Printed by Order of The House of Representatives, During the 3<sup>rd</sup> Session of the 37<sup>th</sup> Congress, Volume 8* (Washington: Government Printing Office, 1863), 917

<sup>28</sup> *A Catalogue of the Various Agricultural Implements: Exhibited at the International Agricultural Exhibition* (London: William Clowes and Son, 1879), 370

<sup>29</sup> Woodhull, 126

<sup>30</sup> Charles Wills, *Army Life of an Illinois Soldier* (Washington D.C: Globe Printing Company, 1906), 49

<sup>31</sup> Corry McDonald, *Wilderness: A New Mexico Legacy* (Santa Fe: Sunstone Press, 1985), 95

changing positions of war, the cooks needed to have a cooking vessel which could be easily transported.<sup>32</sup>

Stories describing the strength of the Dutch oven carried across from the different battlefields and cook camps on both sides of the war and beyond. One such story occurred at Hash Mill when a group of cooks, who were positioned at the rear of the battery, attempted to cook a meal for their troops when the long day of battle had finally ceased. Positioned in the rear, the cooks felt that they were in a relatively safe location to cook far from the enemy, which was camped near their location. One of the cooks named Evans decided that he would go ahead and start preparing a big batch of sweet potatoes in the mess tent with his Dutch oven. Just about halfway through the cooking process, the enemy shot a single mortar aimed for the rear of the company. This single mortar quickly found itself being hurled into the mess tent where Evans and his batch of sweet potatoes were positioned and exploded. As the surrounding men came to the scene they were astonished to see rising out of the destruction was cook Evans. Evans who was still in shock, explained how the enemy mortar came through the tent, through the cook box, and straight into the Dutch oven, blowing out the bottom of the oven and destroying not only the oven, but also his batch of sweet potatoes. Out of anger, Evans decided to get revenge for the destruction of his Dutch oven and joined the soldiers of the front line for retaliation. However, he was unable to obtain revenge because he was not a soldier and with a lack of training he quickly joined his oven when the enemy attacked.<sup>33</sup> Even though Evan's Dutch oven was destroyed, this account shows just how much force it takes to break an oven that is well cared for.

Not all of the soldiers during the American Civil War were fortunate enough to stay on their side of the war. Many soldiers were captured and sent to prisoner of war camps throughout

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<sup>32</sup> Woodhull, 127

<sup>33</sup> "Tragedy of a Dutch Oven," *The True Northerner* (Paw Paw, MI), July 6, 1883, <http://chroniclingamerica.loc.gov/lccn/sn85033781/1883-07-06/ed-1/seq-3.pdf>.

the North and South. Despite the brutality and abuse the soldiers faced at prisoner of war camps, the prisoners felt very fortunate when their camp would receive supplies with a Dutch oven amongst the collection. Typically the prisoners would receive the left-over supplies, which would often include the following for every one hundred men: five Dutch ovens with covers, along with fifteen Dutch ovens without covers. The supplies also included a gallon and a half tin bucket with ten one gallon tin pans and five wooden buckets. Having only one Dutch oven with a cover for twenty-five men, and using them regularly, it was required for each mess hall to cook at one time enough corn bread to last for two or three days.<sup>34</sup> This aspect of war, which truly shows the horrors of what it is capable of, also gives credit to the Dutch oven for its simplistic use. Because the prisoners were packed tightly they had to share meals and with the limit on supplies and rations that meant less food for all of them. One group of prisoners was particularly blessed under these circumstances and were able to procure some confederate money on route to their prison camp and was able to purchase extra rations and they prepared a feast within their Dutch oven. This feast included Roast beef, sweet potatoes, and gravy thickened with flour.<sup>35</sup> The Dutch oven was one of the greatest objects that the prisoners could have obtained; they even took great care in protecting their Dutch ovens and some would even tie their ovens to their own bodies while they slept so no one would steal it.<sup>36</sup> Even though the Civil War saw the capture and mistreatment of thousands of American soldiers, the Dutch oven and the simple ways to utilize it helped many soldiers reach the end of the war.

Throughout the final years of the nineteenth century, the soldiers in the military were coming up with unique ways to utilize their Dutch ovens. While the military was still utilizing Dutch ovens for their soldiers, the Dutch oven was not only limited to cooking food for the men.

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<sup>34</sup> Henry Davidson, *Prisoners of War and Military Prisons* (Cincinnati: Lyman and Cushing, 1890), 102

<sup>35</sup> Davidson, 103

<sup>36</sup> Davidson, 104



One of the more common uses of the Dutch oven outside of the battle field was heating dish water for cleaning purposes.<sup>37</sup> There are even accounts of military personnel who would use the Dutch oven to heat up water to give their horse's warm water to drink in the winter and taking the remaining water and cleaning their feet.<sup>38</sup> The Dutch oven was starting to become a vessel used beyond cooking food for the soldiers on the battlefield. However, some felt that it was time to retire the Dutch oven. During a test in 1897 to determine whether or not to retire the Dutch oven for new cooking vessels, the oven itself earned a new nickname, "old reliable", in which it out cooked a top of the line Buzzacott oven by retaining more heat out in the field.<sup>39</sup> While the military was finding creative and different uses for the oven, "old reliable" was still the most useful for cooking for troops out in the battlefield regardless of meal time or alliance.

The War Between the States was not won merely because of gunfire or the guidance of political leaders; it was won in part by the overall qualities of the Dutch oven and the meals the cooks provided to the men that were fighting on the battlefields and the men who fought in political offices. Throughout its use in the military, the Dutch oven has been called by many names, such names included: camp kettle, Tin kitchen, tin vessel, and life saver. The Dutch oven proved to both sides of the war that it was the one of the best choices for cooking upon the battlefield due to its smaller size and the strength of the materials that made it.

Due to the successful applications of the Dutch oven in the wagons of the pioneers moving west, and on the fields of war with the militaries of the North and South, the Dutch oven became a household name for the strong qualities that the oven utilizes. As the exploration of the west came to a close and Americans began to settle across the new discovered lands, the Dutch

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<sup>37</sup> Snodgrass, 330

<sup>38</sup> Parmenas Turnley, *Reminiscences of Parmenas Turnley, from the Cradle to Three-Score and Ten* (Chicago: Donohue & Henneberry, 1892), 228

<sup>39</sup> James Bush, *Journal of Military Institutions* (Govenors Island: Military Service Institution, 1897), 309

oven quickly became a much sought after cooking vessel for home usage. Many Americans turned to this seasoned cooking vessel in part to its consistent accomplishments in the fields of mobility, versatility, simplicity, and price. As the nineteenth century came to a close, the Dutch oven was challenged time and again, but always proved to be the better cooking vessel.

Between the end of the nineteenth century and the early years of the twentieth century, the Dutch oven, according to the *Saturday Evening Post*, was being described as the “most admirable invention ever given to humanity by the genius of inspired man. It is the cooking utensil par excellence of grandma, and has made countless thousands happy in camp from the Rocky Mountains to the homes of the Atlantic Coast.”<sup>40</sup> Because of the successful uses of the Dutch ovens, businesses wanted to capitalize on its successes and by the turn of the twentieth century, newspapers across America were covered with advertisements about Dutch ovens. One earlier form of such advertisement was in the form of a poem written by Arthur Chapman detailing the memories of meals cooked by the Dutch oven. “Some sigh for the cooks of boyhood days, but none of them for me; One round up cook was best of all-‘twas the X-Bar-T. And when we heard the grub pile call at morning, noon and night. The old Dutch oven never failed to cook things just right.”<sup>41</sup> By exposing potential consumers to warm thoughts of Dutch oven cooking, this excerpt from Chapman’s poem shows how companies used the newspapers to begin changing the vision of the Dutch oven from the use of those on the field of battle and hardened pioneers to youthful memories. In another advertisement, *Good Housekeeping*, carried ads from Griswold Manufacturing Company featuring the ‘Tite-Top’ Dutch oven, which “enclosed steam without leakage guaranteeing that the lidded cook pot basted and enriched foods

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<sup>40</sup> “Pothooks,” *The Saturday Evening Post* (Philadelphia, PA), October 6, 1917

<sup>41</sup> “The Old Dutch Oven,” *The Hickman Courier* (Hickman, KY), May 12, 1910, <http://chroniclingamerica.loc.gov/lccn/sn85052141/1910-05-12/ed-1/seq-4.pdf>

while they cooked without stirring or sticking.”<sup>42</sup> All of the different advertisements touched on the different aspects of the Dutch oven that made it unique, focusing especially on the versatility and on the oven itself.

In the *New York Tribune* in November of 1917, the Dutch oven was compared to the standard home ovens, claiming that “as all campers and housekeepers well know, the chief convenience of a Dutch oven lies in its ability to roast things to a turn on top of the stove or over the camp fire. While the real oven is bulky or full of things a Dutch oven will prove to be a most useful member of the kitchen family.”<sup>43</sup> Historically, this was not the first account of the Dutch oven being compared to another cooking vessel. In fact, accounts dating back to the mid-nineteenth century show that the Dutch oven was in constant competition with its bigger counterpart, the standard full sized oven. In London, England in 1882 at the International Electric and Gas Exhibition at the Crystal Palace, a group of researchers conducted a series of tests to find out which oven was more efficient by definition of gas emissions and overall quality of the product. The Dutch oven was compared to a Connaught oven which was a type of gas stove used for roasting. In the test, the Dutch oven needed to cook a shoulder of lamb that weighed 4 lbs. 10 oz., while the Connaught oven had to cook a roast that weighed 3 lbs. 1 oz. along with vegetables. In the test, the Dutch oven was placed directly in-front of a gas-based stove for its heat source while the Connaught oven utilized its own heat. At the end of the test, it was found that the meat in the Dutch oven weighed 3lbs, 10 oz. or 78% of its original weight and the roast in the Connaught oven weighed 2 lbs. and 5.5 oz. also 78% of the original weight. It was discovered that the heat source from the gas-based stove gave off excess gas and utilized more fuel to cook the meat. The end result concluded that while the Connaught oven had double

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<sup>42</sup> Snodgrass, 331

<sup>43</sup> “Some Imposing Kitchen Ware” *New York Tribune* (New York, NY), November 4, 1917, <http://chroniclingamerica.loc.gov/lccn/sn83030214/1917-11-04/ed-1/seq-40.pdf>

the capacity of the Dutch oven, the Dutch oven can do the same amount of cooking while utilizing half of the fuel used in the demonstration. This shows that Dutch ovens are more efficient than their bigger counterpart.<sup>44</sup> In 1892, the American Philosophical Society conducted their own experiment comparing the meat cooking processes between a Dutch oven and a standard unnamed house oven without basting the meats. In their research, they found that the amount of air within each of the ovens had a difference in the impact on the meat. "With the Dutch oven, the air bath is copious and changing" while the air of the ordinary oven was "confined within narrow limits of the oven causing the juices to evaporate."<sup>45</sup> The American Philosophical Society found that meats cooked in a Dutch oven were not only cooked properly but were not as dry as meat cooked in the standard oven. Similar to the results of the military experiments, these tests and others throughout the mid-nineteenth and early twentieth century show time and again that the Dutch oven was more efficient for preparing meals than the standard gas oven.

Throughout the history of the Dutch oven, one of the strongest factors that draws consumers to continuously purchase the oven is the lower prices. Home owners during the late-nineteenth century and early twentieth century had to budget tight incomes and find cheaper substitutes to modern conveniences and necessities due to lower incomes. According to the Tulsa Daily World newspaper in 1910, a full sized gas oven would cost a consumer anywhere between \$12.50 to \$40.00 depending on model and accessories.<sup>46</sup> This was the common price for the gas ovens throughout the early twentieth century and because of the higher prices of those ovens, consumers sought for a cheaper alternative. The price of the Dutch oven was always significantly

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<sup>44</sup> W. Bennett, *Report on Gas Section* (London: The Gas Institute Committee, 1882), 30

<sup>45</sup> Henry Phillips, *Proceedings of the American Philosophical Society* (Philadelphia: Maccala & Company, 1892), 319

<sup>46</sup> "The Burning Question," *Tulsa Daily World* (Tulsa, OK) Oct 30, 1910,  
<http://chroniclingamerica.loc.gov/lccn/sn85042344/1910-10-23/ed-1/seq-11.pdf>

lower to that of the standard full sized oven and according to the Abercrombie and Finch advertisement in 1913, a Dutch oven was listed for a mere \$3.00, which was a huge hook for buyers.<sup>47</sup> Another advertisement in the Seattle Star in 1919 offered to sell Dutch ovens on sale for \$2.49.<sup>48</sup> By the beginning of the “Roaring Twenties”, companies, according to Copper Era Newspaper, were selling full sets of Dutch ovens for \$4 for the complete 14 inch set and \$5 for the complete 16 inch set, which included lids and metal carriers.<sup>49</sup> Not only did consumers prefer to purchase Dutch ovens for their lower price but they bought them for their reliability.

As the lives of Americans became more and more consumed with working and earning money for families, households needed a cooking vessel that could not only be reliable but also simple and quick. Early on, full sized ovens were prone to being difficult and would lead to complications and on occasion, would result in accidents from uncontrollable heating and a proper lack of ventilation. The American Medical Association Committee on Public Hygiene reported that the ventilation of the New York City homes they visited was "as bad as it can possibly be, the atmosphere being rendered worse by the stoves for burning coal and gas." They discovered similar situations in Philadelphia, where "ventilation is more defective than formerly, when houses were chiefly heated by wood in open fire places."<sup>50</sup>

Dutch ovens were far simpler to cook with and to maintain, and there were no chances of accidents occurring because the Dutch oven relied on coals from a fire for its heat source and the smoke from a fire was generally well ventilated in a fire place or in the outdoors. The simple home use of a Dutch oven extends from the recipes used for cooking in them to the simple

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<sup>47</sup> Ragsdale, 54

<sup>48</sup> “Dutch Ovens,” *The Seattle Star* (Seattle, WA), Nov 3, 1919,  
<http://chroniclingamerica.loc.gov/lccn/sn87093407/1919-11-03/ed-1/seq-5.pdf>

<sup>49</sup> “Camping Equipment,” *The Copper Ear and Morenci Leader* (Clifton, AZ) August 12, 1921,  
<http://chroniclingamerica.loc.gov/lccn/sn94050892/1921-08-12/ed-1/seq-4.pdf>

<sup>50</sup> Priscilla Brewer, *From Fireplace to Cookstove: Technology and the Domestic Ideal in America* (Syracuse: Syracuse University Press, 2000), 148

maintenance of them. In the research done in the Foxfire Project, a family was observed for their simple life styles and living off of the land that has occurred for many generations. The family prepared many different types of food in their Dutch oven, including baking bread, biscuits, cakes, potatoes, roasting meats, and making soup and stew.<sup>51</sup> There recipes were simple; take for example cornbread. "Preheat the oven and the lid on the coals. Then carefully grease the whole inside of the oven with a piece of pork rind. Mix up the batter by combining two cups of cornmeal, one cup of flour, one cup of buttermilk, and a spoonful of salt and soda. Sprinkle a handful of cornmeal on the sides and the bottom inside the oven so the bread won't stick, and then pour the batter in, making sure the oven is level so the bread will be the same thickness all around. Using some tongs, place the lid on the oven and over it with hot coals. The bread will be ready in fifteen to twenty minutes depending on how hot the coals are. It can be slid out by removing the lid and tipping the oven, or it can be cut right in the oven and taken out with a fork or large spoon."<sup>52</sup> The Dutch oven not only helped to prepare the food but it also was able to provide the means to serve it.

One of the best qualities of the Dutch oven is that a cook can create multiple parts of a meal using a single Dutch oven. For example, in her diary, Elise Isley describes her elder friend Mrs. Boston and her ways of cooking a meal with a Dutch oven. "First she baked potatoes and other vegetables in the three legged oven, which she stood in the midst of the living coals and heaped more coals on top until it was completely covered and surrounded. As soon as the vegetables were done, the coals were brushed off the lid of the oven. The vegetables were taken up into dishes; and the dishes were kept warm on the hearth. A pie and biscuits were next put into the oven; the lid was again lifted off by hooks; and the pie and biscuits were replaced by the

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<sup>51</sup> Eliot Wigginton, *The Foxfire Project* (New York: Anchor Books, 1966), 160

<sup>52</sup> Wigginton, 161

corn pone. Without a clock to time her cooking, Mrs. Boston never failed to take up her corn pone when it was exactly right. Mrs. Boston then boiled the meat which was then served from the oven.”<sup>53</sup> Because of the simplicity of cooking and maintaining the Dutch oven, households across America quickly turned to the Dutch oven to cook their meals to help aid their busy lives.

Households in the late nineteenth and early twentieth century were often found with only a limited number of material goods. Families often had to make do with what little they may have had and because of this, most of their items served multiple purposes. The Dutch oven was among these items. The Dutch ovens uses, as founded by pioneers and military men, were not limited to merely cooking food. In fact, families found some unique uses for their Dutch ovens in their homes. One of the more common secondary uses of the Dutch oven included transporting live coals between neighbors to relight a fireplace.<sup>54</sup> Dutch ovens could also double as simple pots for transporting food due to the smaller size of the oven. Full sized gas ovens were bulky and limited to their use in the kitchen. Because of this, the prepared food would have to be transported in either a pot or a pan. Dutch ovens, however, could be carried from the coals straight to the table. Not every household would use the Dutch oven in an ordinary manner. In the Foxfire project, it was noted that Aunt Arie, before cleaning and re-seasoning her Dutch oven, would burn old shoes in her oven to keep snakes away from the house.<sup>55</sup> Because of its multiple uses, the Dutch oven was more popular for consumers because they needed a vessel which could accommodate any and all situations.

Due to the high prices, lack of durability, and mobility of the standard full sized gas oven, along with reputation earned from the pioneer and military use from the mid-nineteenth century to the early twentieth century, the Dutch oven was successfully used in the households across

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<sup>53</sup> Elise Isely, *Sunbonnet Days* (Caldwell: Caxton Printers, 1935), 82

<sup>54</sup> Alexander, 48

<sup>55</sup> Wigginton, 290

America. The Dutch oven quickly became one of the most sought after items for any household. Families utilized their Dutch oven for their simple and safe cooking features and the different uses of the oven helped to solidify the stories of the pioneers and soldiers of the previous generations.

After the victory of the First World War, Americans found themselves in a time of economic growth leading to the technological advancement era of the 'Roaring Twenties'. Eventually every task that was traditionally completed by hand was now able to be done by the flip of a switch or push of a button on a piece of technology, and according to Charles Beard, "even the Dutch Oven fell before the cooking stove."<sup>56</sup> With households beginning to afford home appliances, such as the cooking stove, the Dutch oven would quickly become an obsolete item and by the end of the 1930's the Dutch oven was practically only seen in wills to be passed down to family members. One group, however, kept the spirit of the Dutch oven alive while the cooking technology quickly advanced; this group is called the Boy Scouts of America.

According to the Tim Connors, author of the Scouting Dutch oven cookbook, "the Dutch Oven has been so popular in Scouting because it is very easy to use, it produces outstanding results, and it is very versatile."<sup>57</sup> Scouting has turned to the Dutch oven for its outdoor cooking ever since its' founding in 1910. In modern cooking, the Boy Scouts of America are one of a few select groups that still continue to utilize the Dutch oven as their primary outdoor cooking vessel and this tradition will continue on for as long as scouts still camp.

Since its inception and perfection in the early eighteenth century by Abraham Darby, the Dutch oven has given many generations of cooks the means to prepare a meal with a vessel that quite literally stands the testament of time. The Dutch oven was a commonly used utensil in the

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<sup>56</sup> Charles Beard, *History of the United States* (New York: The Macmillan Company, 1921), 276

<sup>57</sup> Tim Connors, *Scouts Dutch Oven Cooking* (Guilford: Globe Pequot Press, 2012), 1



mid-nineteenth century through the mid-twentieth century due to its mobility, multiple uses, versatility, simplicity, and price. The Dutch oven proved its ability on the trail by serving the needs of pioneers, by cooking a batch of hardy beans in a hole on the trail or countless other varieties of meals, as well as preparing their meals on the go in their covered wagons.<sup>58</sup> It also proved itself on the fields of battle facing against death and destruction. The Dutch oven could be found in almost every camp regardless of uniform color and it became a top contending cooking vessel for soldiers and prisoners alike. After successfully being applied to explorers, pioneers, and the military, the Dutch oven became a sought after item for a majority of households across the United States. The Dutch oven even carries through to the modern times being seen at many cook-offs and camping events held around the world. It has been said time and again that that Dutch oven cooks are amongst the friendliest people in the world and that “once you have been around Dutch oven cooks you will notice that there is a big difference from other cooks.”<sup>59</sup>

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<sup>58</sup> *Forest and Streams* (New York: Forest and Stream Publishing Company, 1917), 199

<sup>59</sup> Hopkins, 102

## Annotated Bibliography

Alexander, John. *The History of Mecklenburg County: From 1740 to 1900*. Charlotte: Observer Print House, 1902.

In his book, *The History of Mecklenburg County: From 1740 to 1900*, author John Alexander details the journey and settling of pioneers over an area named Mecklenburg County. I wanted to utilize his section on how the pioneers, who would come to settle Mecklenburg County, utilized their Dutch ovens and the different ways in which they did use them. I found this source on Google Books.

Bancroft, Caroline. *Colorado's Lost Gold Mines and Buried Treasure*. Colorado Springs: Bancroft Booklets, 1961.

In her book, *Colorado's Lost Gold Mines and Buried Treasure*, Caroline Bancroft describes a variety of lost goods from nineteenth century Colorado. I wanted to utilize Bancroft's story of a group of miners and their use of the Dutch oven to protect their gold from the elements and Indian attacks by burying it and then accidentally losing it. I found this source on Google Books.

Beard, Charles, *History of the United States*. New York: The Macmillan Company, 1921.

In his book, *History of the United States*, Charles Beard gives a descriptive account of the History of the United States between 1770 and 1920. In his book he had a quote towards the end of his book describing the fall of the Dutch oven with the rise of technology at the very beginning of the "Roaring Twenties" which I found would be useful at the end of my paper as a transition to the end of the Dutch oven. I found this source on Google Books.

Bennett, W. *Report on Gas Section*. London: Gas Institute Committee, 1882.

In his book, *Report on Gas Section*, author W. Bennett describes a variety of experiments tested by the government. In this book Bennett, references an experiment done in 1882 in which a Dutch oven was tested against a Connaught Stove in terms of efficiency and the Dutch oven was the better cooking vessel. I wanted to detail the experiment in my paper to show the efficiency of the Dutch oven and how it compared to the gas stoves. I found this source on Google Books.

Brewer, Priscilla. *From Fireplace to Cookstove: Technology and the Domestic Ideal in America*. Syracuse: Syracuse University Press, 2000.

In her book, *From Fireplace to Cookstove: Technology and the Domestic Ideal in America* Priscilla Brewer argues that the rise of technology helped develop modern perceptions on domestic ideals. In one of her sections she discusses the accidents and malfunctions of a gas oven and I compared those notes to the safer options of the Dutch oven. I found this book on Google Books.

Bush, James. *Journal of Military Institutions*. Governors Island: Military Service Institution, 1897

In his book entitled, *Journal of Military Institutions*, James Bush utilizes military documents and regulations to give to soldiers who were serving at the end of the nineteenth century. In a small segment of this book he mentions the Dutch oven and how over the years it was still a reliable cooking vessel and elaborates on a field test to prove its worth. This book was found on Google Books.

Civeitello, Linda. *Cuisine and Culture: A History of food and People*. Hoboken: John Wiley & Sons Inc, 2008.

In her book entitled, *Cuisine and Culture: A History of Food and People*, author Linda Civeitello describes the importance of cuisine through rise of culture. In a section of her book Civeitello elaborates a story of an abandoned pioneer and his survival depended on the Dutch oven he kept and how in desperation he cooked a caught coyote in many different ways. This book was found in google books.

Connors, Tim. *Scouts Dutch Oven Cooking*. Guilford: Globe Pequot Press, 2012.

In the book, *Scouts Dutch Oven Cooking*, Tim Connors gives many Dutch oven recipes along with a brief history of cooking in scouting and how the Dutch oven prevailed in scouting. In his book he mentions about why the Boy Scouts utilize the oven and I wanted to utilize this section to describe how the Dutch oven has survived past the 1930's. This book was found in Google Books.

Davidson, Henry. *Prisoners of War and Military Prisons*. Cincinnati: Lyman and Cushing, 1890.

*Prisoners of War and Military Prisons*, by Henry Davidson outlines the treatment of Prisoners of war throughout the nineteenth century. One of his sections included a segment on Dutch ovens and how they were dispersed among the prisoners, I wanted to include this segment because it shows just how desperately the prisoners wanted to possess a Dutch oven. This book was found on Google Books.

Dellanbaugh, Fredrick. *A Canyon Voyage: The Narrative of Fredrick Dellanbaugh*. New York: G.P. Putnam's Sons The Knickerbocker Press, 1908.

In *A Canyon Voyage: The Narrative of Fredrick Dellanbaugh*, author Fredrick Dellanbaugh details his voyage west and different aspects of his life as an explorer. In his work

he details an incident in which he attempts to be creative with making of Coffee cake with limited supplies and then forgetting to make dinner I wanted to utilize this source to give an example of the different meals that the pioneers tried to create and the versatility of the oven to make anything. I found this source on Google Books

Hopkins, Lynn. *Dutch Oven Secrets*. Springville: Cedar Fort Inc, 2006.

In her book, *Dutch Oven Secrets* Lynn Hopkins describes how to properly maintain and cook with the Dutch oven including the impact of the Dutch oven. In one of her sections she describes the friendliness of the Dutch oven cooks and I wanted to emphasize on the character of the cooks as well as the quality of the Dutch oven. This book was found on Google Books

McDonald, Corry. *Wilderness: A New Mexico Legacy*. Santa Fe: Sunstone Press, 1985.

In his book, *Wilderness: A New Mexico Legacy*, Corry McDonald describes events that occurred in New Mexico during the Westward Expansion. In one of his sections he describes different methods on how the Dutch oven could be transported and I wanted to utilize this to describe the mobility of the Dutch oven. This book was found on Google Books.

Myres, Sandra. *Ho for California!: Women's Overland From the Huntington Library*. Long Island: Huntington Library, 1999.

In her book, *Ho for California: Women's Overland From the Huntington Library*, Sandra Myres compiles a collections of diary entries to describe the Westward Expansion from the viewpoint of women. In one of the sections Sandra Myers details the diary entries of Helen Carpenter and among the entries was a description of what supplies her family brought with them on their trek. I wanted to use this section to emphasize on the limited space and supplies

that the pioneers faced during their trek west. This book was found from the Primary Source section of the CSU-Pueblo Library Page under the North American Women's Letters and Diaries.

Palmer, Joel. *Journal of Travels Over the Rocky Mountains*. Cleveland: The Arthur H. Clark Company, 1906.

In his book, *Journal of Travels over the Rocky Mountains*, Joel Palmer details his experiences in the westward expansion. In part of his journal entries he details the list of items and explains the practicality of utilizing cast iron cookware as oppose to traditional "queen-ware." I wanted to utilize this source because of his explanations in defending the use of cast iron. This source was found on the Primary Source section of the CSU-Pueblo Library webpage under The Gilded Age.

Pansey, D. *Getting Ahead*. Boston: D. Lothrop & Company, 1886.

In the book, *Getting Ahead*, author D. Pansey depicts different events occurring along the trail west including a cook who would utilize his Dutch oven by cooking pheasant and other game, buried with hot coals overnight. I wanted to utilize this source because it details the simplicity of utilizing the Dutch oven. This source was found on Google Books.

Phillips, Henry. *Proceedings of the American Philosophical Society*. Philadelphia: Maccala & Company, 1892.

In the book, *Proceedings of the American Philosophical Society* Henry Phillips details the experiments of the American Philosophical Society and in one such example in 1892 the group conducted a test in which a Dutch oven was tested against an unnamed gas oven and it was

found that the Dutch oven was still more efficient than its bigger counterpart. I wanted to utilize this source to further my argument that the Dutch oven was versatile and efficient. I found this source on Google Books

Ragsdale, John. *Dutch Ovens Chronicled: Their Use in the United States*. Phoenix: Phoenix International, 2004.

In his book, *Dutch Ovens Chronicled: Their Use in the United States*, author John Ragsdale describes the history of the Dutch oven including origin, transformations and applications. Ragsdale is the leading historian on Dutch ovens and I wanted to utilize his work however I did not want to depend on it so I chose to only utilize one of his sources to only cover the development of the Dutch oven and various facts throughout my paper. I found this source at a Barnes and Noble through Google Books.

Snodgrass, Mary. *The Encyclopedia of Kitchen History*. New York: Taylor and Francis Group, 2005.

In her book, *The Encyclopedia of Kitchen History*, Mary Snodgrass details everything that applies to the history of the Kitchen from A-Z. I chose to utilize her section on Frontier cooking and frontier menus to examine how the pioneers applied the Dutch oven to their meal planning. I found this source on Google Books.

Stanton, Edwin M. "Contingent Expenses of the Military Establishment," in *House Documents Printed by Order of The House of Representatives, During the 3<sup>rd</sup> Session of the 37<sup>th</sup> Congress, Volume 8*. Washington: Government Printing Office, 1863.

In his letter entitled “Contingent Expense of the Military Establishment” from the House Documents, Vol. 8 Secretary of War, Edwin M. Stanton writes to Congress outlining the expenses from the Civil War up during the year 1862. I chose to utilize this standard because it mentions the price that the military spent on the Dutch ovens during the Civil War. I found this source on Google Books.

Turnley, Parmenas. *Reminiscences of Parmenas Turnley, from the Cradle to Three-Score and Ten*. Chicago: Donohue & Henneberry, 1892.

In his book, *Reminiscences of Parmenas Turnley, From the Crade to Three-Score and Ten*, Parmenas Turnley documents his life and focuses on part of his time serving in the military. In one section he mentions some of the different uses for his Dutch oven and I wanted to use this source to focus on the multiple ways in which the military used their Dutch ovens.

Wigginton, Eliot. *The Foxfire Project*. New York: Anchor Books, 1966.

In his book, *The Foxfire Project*, author Eliot Wigginton details his encounters of a family who still utilizes simple methods for living by living off of the land. Wigginton details specific incidents of Dutch oven use from simple cooking to repelling snakes I wanted to use this source to cover the simplicity and multiple uses of the Dutch oven. I found this source on Jstor from the CSU-Pueblo Library website.

Wills, Charles *Army Life of an Illinois Soldier*. Washington D.C: Globe Printing Company, 1906.

In his published journal, *Army Life of an Illinois Soldier*, Charles Wills describes his time serving in the military during the American Civil War. There is one section of his journal in which he describes the kitchen equipment that his men are given and how all of the men receive



the same equipment including a Dutch oven. I wanted to utilize this source because of its details on what equipment was used and the reasoning for those items. I found this source on the primary source page of the CSU-Pueblo Library web page under American Civil War and Letters.

Woodhull, Alfred. *Military Hygiene, For Officers of the Line*. New York: John Wiley & Sons, 1909.

In his book *Military Hygiene, For Officers of the Line*, Alfred Woodhull details a list of procedures about hygiene for Officers. There is a section of this book in which Woodhull describes the Dutch oven. I utilized this source because he mentions that the fuel for Dutch ovens are cheaper for the military than a regular oven because the Dutch oven can be stacked and cook. I found this source on Google Books.

*A Catalogue of the Various Agricultural Implements: Exhibited at the International Agricultural Exhibition*. London: William Clowes and Son, 1879.

*A Catalogue of the Various Agricultural Implements: Exhibited at the International Agricultural Exhibition*, details the many different products and tools including model and price. I utilize this source because it mentions the price of a standard gas oven the in the 1870's. I found this source on Google Books.

“The Burning Question,” *Tulsa Daily World* (Tulsa, OK) Oct 30, 1910,

<http://chroniclingamerica.loc.gov/lccn/sn85042344/1910-10-23/ed-1/seq-11.pdf>

In the article, “The Burning Question” the Tulsa Daily World gives the price range of a full sized gas stove in 1910. I use this source and compare it to the price of the Dutch oven in the early to mid-twentieth century. I found this source on Chronicling America.

“Camping Equipment,” *The Copper Ear and Morenci Leader* (Clifton, AZ) August 12, 1921,  
<http://chroniclingamerica.loc.gov/lccn/sn94050892/1921-08-12/ed-1/seq-4.pdf>

In the article, “Camping Equipment” the Copper Ear and Morenci Leader is advertising the Dutch oven for outdoor recreational use. I utilize this source to compare the price range of the Dutch oven throughout the early-mid twentieth century. I found this source on Chronicling America.

“Dutch Ovens,” *The Seattle Star* (Seattle, WA), Nov 3, 1919,  
<http://chroniclingamerica.loc.gov/lccn/sn87093407/1919-11-03/ed-1/seq-5.pdf>

In the article, “Dutch Ovens”, The Seattle Star is trying to sell the Dutch oven in an advertisement. I am utilizing this source to compare the price range of the Dutch oven throughout the early to mid-twentieth century. I found this source on Chronicling America.

*Forest and Streams*. New York: Forest and Stream Publishing Company, 1917.

Forest and Streams is a book that contains publications from the Forest and Streams newspaper and in this issue contains an advertisement selling the Dutch oven. I am utilizing this source to compare the price range of the Dutch oven in the twentieth century. I found this book on Google Books.

“The Old Dutch Oven,” *The Hickman Courier* (Hickman, KY), May 12, 1910,  
<http://chroniclingamerica.loc.gov/lccn/sn85052141/1910-05-12/ed-1/seq-4.pdf>

-In the poem, “The Old Dutch Oven”, The Hickman Courier utilizes this poem to try to sell Dutch ovens by appealing to the memories of the readers. I wanted to use this source to show how newspapers began to utilize advertisements to draw homeowners to purchase a Dutch oven at the close of the Westward expansion. I found this source on Chronicling America.

“Pothooks,” *The Saturday Evening Post* (Philadelphia, PA), October 6, 1917.

In “Pothooks”, The Saturday Evening Post describes the importance of the Dutch oven in society. I wanted to utilize this source to show how the Dutch oven was starting to become a household name and not just a vessel used in the military or from the pioneers. I found this source on Chronicling America.

*Report of the Special Committee Appointed to Inquire into the Military Expenditures*. New York: Columbia University, 1862.

*Report of the Special Committee Appointed to Inquire into the Military Expenditures*, details the list of expenditures that the military utilized during the American Civil War. In one section the usage of the Dutch oven is questioned and it was reported that they were needed due to their cheaper price. This source is relevant for my argument because it mentions the price of the Dutch oven from an advertisement. This book was found on Google Books.

“Some Imposing Kitchen Ware” *New York Tribune* (New York, NY), November 4, 1917,

<http://chroniclingamerica.loc.gov/lccn/sn83030214/1917-11-04/ed-1/seq-40.pdf>

The article “Some Imposing Kitchen Ware” from the New York Tribune describes the importance of the Dutch oven due to size and ability. This article is important to my paper

because it describes the importance of the Dutch oven as compared to the standard gas oven. The source was found on Chronicling America.

“Tragedy of a Dutch Oven,” *The True Northerner* (Paw Paw, MI), July 6, 1883,

<http://chroniclingamerica.loc.gov/lccn/sn85033781/1883-07-06/ed-1/seq-3.pdf>.

In the article, “Tragedy of a Dutch Oven”, *The True Northerner* describes an unnamed battle in which a cook’s camp is attacked and the cook joins the battle for revenge. I used this source to describe the versatility of the Dutch oven because it was properly maintained and the only thing that could destroy it was a fired cannon ball. I found this source on Chronicling America.