A black and white photograph of a campsite. In the foreground, a large, bright red wooden wheel is attached to a green metal stove. The stove is mounted on a wooden frame. To the right, a table holds various items, including a bottle and some containers. A white bucket sits on the ground near the stove. The background shows a tent structure and a cloudy sky.

Cocklebur Camp Cookbook

FROM THE TRAIL TO THE TOWN



If you like your Chuckwagon cooking to have great food and to be flavored with western humor and tradition the Cacklebur Camp and Chuckwagon is going to be your top choice. Homemade Dutch oven biscuits, pancakes, casseroles, wood stove delights of all kinds including homemade pies, chicken fried steaks, prime rib, and old time secret recipes are just a few of the culinary delights served to you on a consistent basis by the Cacklebur cooks. Each meal is seasoned with humorous western poetry by Paul then Graced with an old time blessing by Sam. As a traveling cowboy I have eaten off many Chuckwagons, but each time I go down the serving line at the Cacklebur Camp I feel at home with my friends. It is not just a meal but a great western experience. I think that you are going to use and love this cookbook and I hope that you get to personally meet and experience the Cacklebur cooks and camp. In the mean time keep on riding and I will see you at the Chuckwagon. Don't forget to ring the dinner bell loud.

A stylized, cursive signature of the name "Craig Cameron" in black ink.

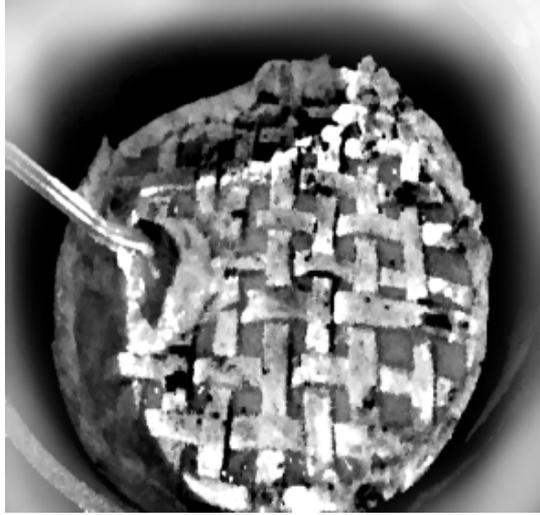
Craig Cameron
Horseman

www.craigcameron.com

www.cackleburcamp.com

From the Trail to the Town

This book is dedicated to my Mom, Katheryn Howell and in memory of my Grandmothers, Birdie Elizabeth Howell and Susie Belle McCurry. From my Grandmothers I learned to cook by touch, taste, smell and a pinch of this and a pat of that. My Mom never discouraged me from cooking whether it was beans in a hole or cobbler in a dutch oven, all in her backyard.



I wish to thank,
from the bottom of
my heart, the
Cocklebur Camp
Cooking Crew,

Paul Geeslin, Wendell Barber, Doug Mackey, Sarah Mazur, Russell Kimble (our newest crew member) and my Dad, S.W. Howell for their contributions and friendship over the years. Special thanks go to Cathy Womack, my Secretary, for her hard work on this project. Lastly I tip my hat to my very talented daughter Mary Elizabeth Howell for rounding up the recipes, typing, layout and graphic arts.

Enjoy!

Sam Howell II
Head Cook
Cocklebur Camp

In 1899, at the age of 13, H.B Howell worked his first cattle drive from Alpine, Texas, to the new railhead in Sweetwater, Texas. H.B. was a very early settler in Lynn County, Texas, arriving around 1901. He worked on ranches around the Lynn County area and later purchased a wagon and team and began hauling freight from the railhead in Big Spring, Texas, to the new town of Tahoka, Texas. He became a rancher, cattle feeder, and farmer after the railroad came to town. He continued to ranch on his own land and land leased- from the T-Bar Ranch. His son S.W. and his grandson, Sam, found the allure of the old days in chuckwagon cooking. S.W.

grew up farming behind a team and hauling grain and cotton in a wagon.

Sam did some farming in the 70's but his real love is cooking. Sam started dutch oven cooking at the age of 12 in the Boy Scouts and has never quit. Sam and S.W. formed the Cacklebur Camp Cooking Crew with their Boy Scout Friends.



From the Trail to the Town

The Cacklebur Camp wagon is a "STANDARD" with F.W.W. Flint Michigan on the hubs. The Flint Wagon Works in Flint, Michigan started in 1882. The plant started producing Buick and



Chevrolet autos in 1903 and 1914 respectively. This wagon started its life as a farm and grain wagon before S.W. Howell converted it to a chuckwagon. The Cacklebur Camp could have been anywhere along the trail but ours is headquartered in Skeen, Texas. Skeen, Texas is a town of the past just like the cattle drives; It was once a community on the now abandoned Santa Fe Railroad running from Slaton, Texas to Lamesa, Texas.

From the Trail to the Town

**A Compilation of Recipes, Poetry,
Songs, Stories, Cooking Hints and
a little History**

**Compiled by
Sam Howell II
Head Cook
Cocklebur Camp Chuckwagon
Odessa, Texas**

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www.cockleburcamp.com

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