

The Brackett News.

Something New is Cookin'

It's amazing what a difference just a couple of people can make. Mike and Sue Freels are making that difference at the Las Moras Inn, the restaurant in the original Officers' Club at Ft. Clark Springs in Brackettville.

"We're just doing what we love - making tasty, hot meals for nice people!" Sue said.

The Freels came to Ft. Clark Springs from Temple, Texas, where Sue was the food and beverage manager of the Holiday Inn, and Mike worked as a lab technician for Scott and White Hospital. Previously, he managed "Mother's Spaghetti Factory" on the Baylor University campus in Waco. They met at a yard sale of a mutual friend in Temple.

They're thrilled with the history of the frontier cavalry post, but it was the future that brought them to Ft. Clark Springs.

"We've been married five months," Sue said with a smile. "Why did we choose Ft. Clark Springs? Because we wanted to work together. Not many couples have the opportunity to work together. To me, it's very pleasing. I look up at him, and it makes my heart warm," she said. "And second, because we fell in love with the place the first time we saw it. It's strikingly different. It's just a little paradise."

"I like the old, past things that were way before my time," Mike said. He's currently reading, "The Lonely

Sentinel," about Ft. Clark, and "Kinney County: 125 years of Growth," to find out more about the area. "It makes you wonder who all has been wandering around here," Mike said of the remodeled Las Moras kitchen and upstairs banquet facility that has served military legends such as George S. Patton and Gen. Jonathan M. Wainwright.

The Freels have earned great reviews from local diners since they took command of the Las Moras Inn a month ago. "we are really enthusiastic about the salad bar!" Mrs. Marjorie Moore said. "We love the fresh fruit salad, the cottage cheese and raw vegetables. She has a nice variety, and it's very attractively served." The salad bar also offers hearty homemade soup for just \$4.00 a meal. It's included with the steak dinners and seafood specialties on the Las Moras menu. Delicious dinner specials, like shrimp Newburg served on Valentine's Day, frequently surprise evening customers.

Lunchtime, from 11 a.m. to 2 p.m., features heaping lunch specials like Swiss Steak, sliced brisket, stuffed bell peppers and fried chicken, for \$3.50, Monday through Friday. Dinner is served from 5 to 9 p.m., with extended hours until 10 p.m. on Friday and Saturday nights. Cocktails, wine and beer are also available after 5 p.m. in Las Moras Inn.

"Everyone's been very nice and friendly to us," Mike said. "It makes us feel good to be here."

The following are a few of the Freels' often requested recipes:

Pineapple-Raisin Waldorf Salad
apples raisins
celery mayonnaise
pineapple, diced, drained

Core and dice apples. Plump raisins in hot water. Drain well. Combine diced celery, apples, raisins and mayonnaise. Add pineapple and chill until served. Sprinkle with chopped walnuts or pecans.

Corn Soup

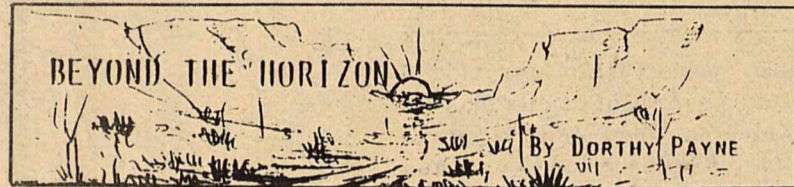
butter 1 T.
small onion, chopped
1 pkg. frozen corn
1/2 chopped bell pepper
pinch hot pepper flakes
1/2 C. half-and-half
1 C. chicken broth
salt
pepper

Melt butter, saute onion until tender. Add bell pepper, cream chicken broth, seasonings. Stir in corn and simmer for 15 - 20 minutes. Garnish with celery tops and serve hot.

Rock Cornish Game Hens

butter salt
pepper lemon juice

Cut hens in half. Lay cut side down on greased cookie sheet. Baste with butter, sprinkle salt and pepper and lemon juice on hens. Bake at 350 degrees of 20 - 25 minutes, until golden brown and tender. Serve with wild rice.



Spanish Gold

Where the Spanish were looking for gold, the mountain men were individuals who trapped for fur to make hats.

Beaver hats were the rage in London where Beau Brummel started the fashion. Beaver pelts became as good as gold and almost worth its weight in silver, causing a thousand men to court death in the unknown.

The Beaver can build his house and survive seven months of ice and snow. He digs holes in the river banks and lives where the water never freezes.

In the high country, the beaver cuts the aspen trees to make its dams. Down on the flats, they use cottonwood and willow. They are easily trapped.

Besides the organized fur companies there were many free trappers and traders. These were the true mountain men, men such as Joseph Meek, Jim Bridger, Kit Carson and Lucian Maxwell. These were the men who built the roads for wagons and railroads. They became explorers,

and Indian fighters. They built houses and planted corn and hundreds died unknown.

The mountain men trapped from Canada to Chihuahua, and from the head waters of the Missouri to the Pacific Coast.

Taos, New Mexico was then the most northern of the Mexican settlements. It was the heart of the best beaver region and was a favorite place for the mountain men. Here they could buy bread, coffee and sugar and meet women. They could mix with other people before returning to the mountains.

There were poachers in Taos who bribed the alcalde to close his eyes. Finally, Governor Narbonna issued trapping licenses to the American trappers, providing they would take a certain amount of Mexicans along and teach them the trade.

When the next governor took office, he refused permission to trap to the Americans and took their furs. Taos never became the great meeting place as Green River had been.

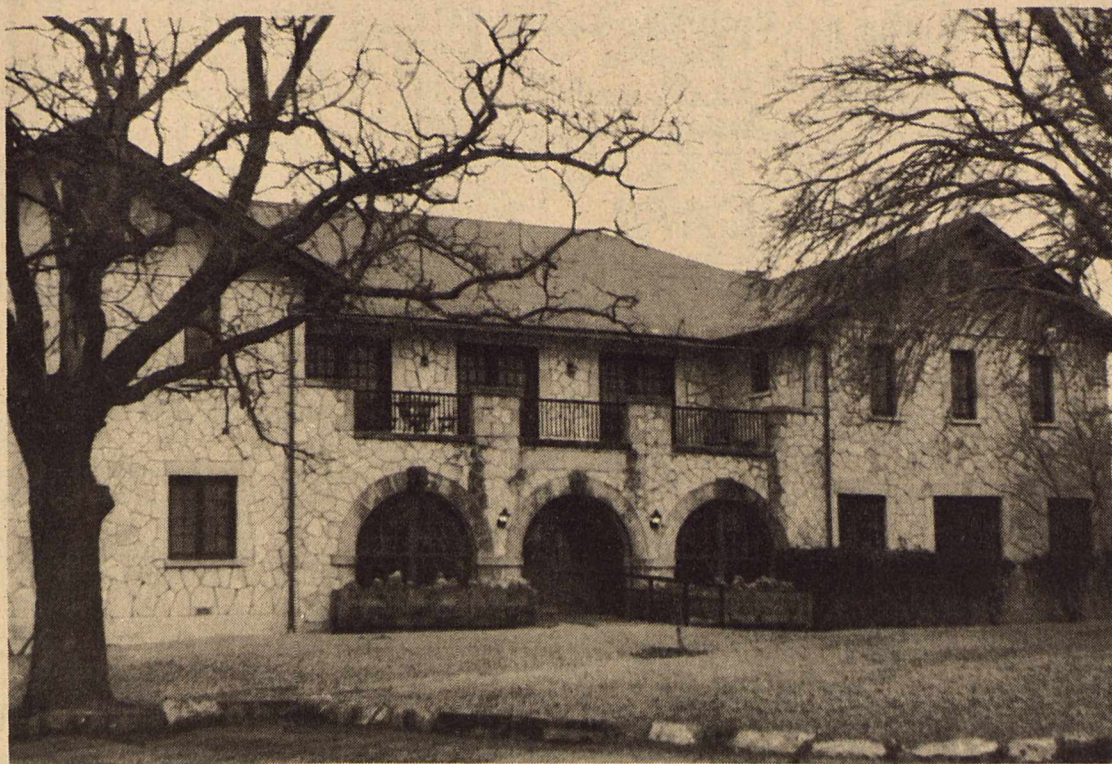
These gatherings were the first contact between the two civilizations.

They preferred the Indian women for companions because the "white women want too much farfarrow", meaning jewelry, clothes, etc., and they "couldn't make moccasins".

Some married Mexican women so when their roaming days were over, (when the price of beaver pelts hit bottom) they could settle down to family life.

Further north, at Bents Fort, was another meeting place where a man could trade for supplies. The trappers carried a long rifle, a pistol, a 14 inch knife, a half dozen traps, a buffalo robe and a Navajo blanket. He carried a little coffee and tobacco, which he mixed with red willow to make it last longer.

The best of the mountain men were from Kentucky, Virginia, and Tennessee, usually of a Scotch-Irish breed. His like will never be seen again. The mountain men only existed until hats made of beaver went out of style and there was no market.



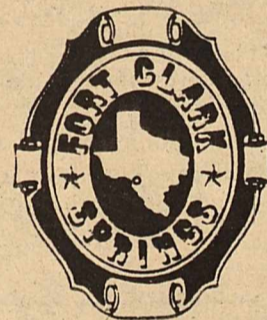
Las Moras Inn sits high above Las Moras Creek. The restaurant offers

a full line menu for your dining pleasure.



Restaurant managers, Sue & Mike Freels, love making tasty hot meals

for nice people.



Las Moras Inn

invites you to enjoy classic dining with drinks in the remodeled comfort Of Fort Clark's original Officer's Club

Hearty Lunch Special

Sunday February 19

Cornish Hens

Roast Beef and Gravy

Whipped Potatoes

Wild Rice

Green Beans

Green Beans Almondine

Cobbler and Ice Cream

Plus Soup and Salas Bar

\$6.00 plus Tax

Home made Soup and Fresh Salad Bar
\$400

At Fort Clark Springs
Brackettville, Texas 78832
(512) 563-2290

Hardy Lunch Specials

M-F \$3.50 11-2 p.m.

Mike and Sue Freels
(Restaurant Managers)

Brackettville B.I.S.D. School Menu

Thursday 16,
Nachos
Pinto Beans
Spanish Rice
Fruit
Milk

Friday 17,
Macaroni & Cheese
Peas & Carrots
Fruit
Hot Roll
Milk

Monday 20,
Cheeseburger
Chips
Hamb Salad
Fruit
Milk

Tuesday 21,
Pizza
Garden Salad
Green Beans
Fruit
Milk

Wednesday 22,
Corn dog
Mixed Veg.
Fruit
Spice Bar
Milk

